



## Kettle DK 150 F

**Ideal for scalding sausages and cooking soups and stews**

On account of its robust and double-hulled construction the kettle DK 150 F is ideal for scalding sausages and cooking soups and stews.

The plug and play version with the extra long power cable makes for an easy implementing and flexible in choosing the operating location.

In addition, due to the 3 guide rolls, one equipped with a brake the kettle can be moved quite easily.

The conical outlet valve makes for a high leak tightness and can easily be dismantled for cleaning purposes.



# Kettle DK 150 F



## Machine type

- Completely Stainless-steel
- Stainless-steel lid
- Mobile version
- Double-hulled with glycerine
- Gauge-glass for glycerine level
- Conical outlet valve
- 3m power cable
- Direct heating system
- Thermostat, temperature range 0-200 °C
- CEE jack 16 A

Also available in the smaller version DK 120 F and also as a stationary model

## Specifications

	DK 120 F	DK 150 F
Volume (l)	120	150
Outer Dimensions (mm)		
Diameter	600	660
Height	860	860
Inner Dimensions (mm)		
Diameter	540	600
Height	530	530
Power (kW)	9	9
Voltage(V)	400	400
Safety fuse	16	16
Options	Kettle swimmer	Kettle swimmer

### DMS Maschinensysteme

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