



- Economical solution
- Free-running worm tilt
- Easy to use
- Easy and safe emptying
- Unheated top
- Easy to clean
- 30-150 litres nominal volume



Max 2,5 kg



252-317 mm



## Options

- Spray gun
- Drain valve/Butterfly valve
- Sieve plate
- Pouring plate
- Measuring rod
- Cooking basket
- Separate lid

See also:

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A datasheet is available on request.

## Simple and functional

The Simco model is a high quality, durable model with the basic functions of the tilting kettle. The model gives all the benefits of the tilting kettle at a low price.

The kettle is available with nominal volumes of 30, 40, 50, 60, 80, 100, 120 or 150 litres, which makes it ideal for preparing food in large quantities. Soup, vegetables, sauces, meat and casserole dishes can be prepared quickly and safely. The finished result is served easily and without any risk of scalding.

This makes the Simco ideal for kitchens which prepare food in large quantities, but do not wish to invest in advanced tilting kettles.

The control panel is fitted to the right-hand pillar and is easy to use. The kettle is tilted easily using the hand-wheel and heating is infinitely variable using a dial. Water can be added to the kettle using a cold water tap.

The Simco is heated either electrically or directly by steam. On electrically heated kettles, water is added to the steam generator using a valve on the rear of the pillar.

The Simco is supplied as standard with a lightweight, tight-closing lid made from synthetic material and hinged on the right-hand pillar.

Several kettles can be linked together and the choice of two different supporting pillars makes the Simco a practical, space-saving and economical alternative.