FULLY-AUTOMATIC PRESERVING COOKER



Tradition 'Made in Germany'



Preserving — everything else than frumpy! With this practical fully-automatic preserving cooker fruits, vegetables, juices and jam can be preserved in a healthy and convenient way. In winter, it is perfect for serving hot mulled wine or punch. The set temperature is maintained reliably by the precision thermostat and beverages can be filled directly into cups conveniently via the integrated outlet tap. Also for keeping-warm larger quantities of food, the KA 2004/E is a popular aid at festivities and events. The pot is made of superior stainless steel and is extremely robust and easy to clean. The integrated automatic cooking system with timer controls the preserving process automatically; the patented technique ensures that the time starts running only when the preserving temperature has been reached. *Another advantage:* Together with the juice extraction top (type EA 1803) available as accessory, the KA 2004/E can also be used as steam juicer.







Technical data:

- type: KA 2004/E
- 230 V ~ 1800 W stainless steel/black with outlet tap
- holds 27 litres or 14 jars containing 1 litre each
- with 120-minute timer and integrated automatic cooking system
- superior pot made of 18/10 stainless steel, brushed
- closed pot bottom for easy cleaning
- temperature regulation via precision thermostat, juice extraction setting
- overheating and dry-boil protection, pilot lamp
- heat-insulated handles, integrated cord storage, with grid insert
- dimensions: 46 x 39 x 48 cm
- EAN: 40 01797 443205
- available in further versions (e. g. as type KA 2000/E without timer/without outlet tap and type KA 2001/E without timer/with outlet tap, all models also in enamelled version).