

GAS DIRECT HEATED BOILING PAN 145 L

Boiling pan made of AISI 304 stainless steel, 20/10 mm thickness top. Cooking pan with AISI 316L stainless steel base and AISI 304 stainless steel walls. Heating by two independent burners controlled by safety valve, pilot light and thermocouple. Rear-hinged and balanced lid.



Gas power < 35 kw	Yes	Liter each well	145
Power supply	Gas	Well quantity	1
Worktop thickness	2 mm		

Functional features

- Cylindrical boiling pan, diameter 60 cm, direct heating, maximum capacity 145 lt
- Minimum container volume: 90 litres.
- n. 2 burners with adjustable power from 5.4 to 12 kW.
- Hot and cold water manual taps with adjustable water spout for filling and washing cooking pan.
- 2" chromium-plated brass drain large tap with heat-resistant knob and with bayonet fitting and exhaust pipe 5mm thick in AISI 316 stainless steel; full drainage of the cooking pan without stagnation.
- Pre-set appliance for installation freestanding on feet; with specific accessories on cantilever on beam, on multi-elements support.

Constructional features

- Work top made in AISI 304 stainless steel, 20/10 thickness with Scotch Brite finish.
- External panels in stainless steel, dashboard with side panels in AISI 304 stainless steel, Scotch Brite finish.
- Side-by-side top juxtaposition very rigid and accurate guaranteeing max quality and hygiene.
- Worktop with recess 5 mm depth for liquid and condensation collection and directed drainage.
- Pressed well, with large rounded corners, welded sealed top the worktop recess, made in AISI 304 stainless steel thickness 20/10 and pressed bottom, flat and sloped to discharge liquids made in AISI 316L stainless steel thickness 20/10.
- Well dimensions: diameter cm 59.5, height cm 54.
- Rear-hinged lid made in AISI 304 stainless steel, easy to clean, rimmed condensate drain in container in closed position, in recess in open position; Heavy duty hinges and lid structure.
- Electronic spark ignition, manual ignition allowed.
- Metal ergonomic knobs with rubber protection against water infiltration.
- Height adjustable floor-mounted feet in AISI 304 stainless steel, non-scratch sole in insulating plastic material. Feet are supplied at a fixed height of 15 cm. Foot extension 5 cm (minimum height / maximum height: 87.5 / 92.5 cm).
- Sealed flue on the top.
- Access to all components through front compartment and control console.

Safety equipment and approvals

- Security control on gas operation ensured by thermostatic valve, pilot light and thermocouple.
- CE approvals in respect of all current directives and regulations.
- Approval to European Standard EN 1672-2 Hygienic Design.
- IPX5 protection rating.

Optionals and Accessories

- Two section strainer made in stainless steel for 150 lt container.CPX152

Technical Data

Working voltage	230V 1N~ / 50 ÷ 60Hz	Net Weight	115 kg
Gross Weight	120 kg	Electric Power	0,001 kW



1N1PD2G



Gas Power	24 kW	Dimensions	80x92x90 cm
Packing	86x102x131 cm		

Icon9000 prof.900 - 2 mm
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