

GAS INDIRECT HEATED BOILING PAN 100 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. Low pressure steam generation in the jacket. Rear-hinged and balanced lid.



Gas power < 35 kw	Yes	Liter each well	100
Power supply	Gas	Well quantity	1
Worktop thickness	2 mm		

Functional features

- Cylindrical boiling pan, diameter 60 cm, indirect steam jacket heating with low pressure steam generation inside the jacket , maximum capacity 100 lt
- Minimum container volume: 60 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 and cavity.
- 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 41.
- Jacket made in AISI 304 stainless steel thickness 30/10 and pressed base made in AISI 304 stainless steel thickness 30/10. Cavity capacity 15 lt.
- Rear-hinged lid made in AISI 304 stainless steel, easy to clean, rimmed condensate drain in container in closed position, in recess in 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.
- Safety device to prevent jacket operating without water.
- 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 100 lt container.CPX102

Technical Data



1N1PI1G



<i>Working voltage</i>	230V 1N~ / 50 ÷ 60Hz	<i>Net Weight</i>	130 kg
<i>Gross Weight</i>	145 kg	<i>Electric Power</i>	0,001 kW
<i>Gas Power</i>	24 kW	<i>Dimensions</i>	80x92x90 cm
<i>Packing</i>	86x102x131 cm		

Icon9000 prof.900 - 2 mm
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