

# 14N1PI3G



## GAS INDIRECT HEATED BOILING PAN 270 L

Boiling pan made of AISI 304 stainless steel, 20/10 mm thickness top. Cooking pan in AISI 316 stainless steel. Heating by burner group controlled by safety valve, pilot light and thermocouple. Low pressure steam generation in the jacket. Rear-hinged and balanced lid.



Liter each well	270	Power supply	Gas
Well quantity	1	Worktop thickness	2 mm

### Functional features

- Rectangular boiling pan, dimensions cm 110 X 55 X 48, indirect steam jacket heating with low pressure steam generation inside the jacket , maximum capacity 285 lt. Capacity to 50 mm from the edge 255 lt.
- Visual jacket pressure control with pressure gauge; maximum pressure control valve on the cavity (0.45 bar); depression control valve on the cavity (0.025 bar).
- n. 1 burner group with adjustable power from 20 to 44 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 exhaust pipe 5mm thick in AISI 316 stainless steel; full drainage of the cooking pan without stagnation.

### 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 10 mm depth for liquid and condensation collection and directed drainage.
- Well with large rounded corners, welded sealed to the worktop recess, flat and sloped bottom to discharge liquids, made in AISI 316 stainless steel thickness 30/10.
- Well dimensions: cm 110 x 55 x 48 h.
- Jacket made in AISI 304 stainless steel thickness 20/10.
- Cavity capacity 34 lt
- 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 ceramic fiber insulation. Rubber protection under the knobs against water infiltration.
- Sealed flue on the top.
- Access to all components through front compartment and control console.
- Installations: freestanding on feet or, through suitable accessories, on multi-elements support.

### 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.
- The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).
- IPX4 protection rating.

### Technical Data

Working voltage	230V 1N~ / 50 ÷ 60Hz	Net Weight	310 kg
Gross Weight	360 kg	Electric Power	0,001 kW



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Icon9000 prof.900 - 2 mm  
GAS INDIRECT HEATED BOILING PAN 270 L

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Gas Power	44 kW	Dimensions	140x92x90 cm
Packing	154x114x125 cm		

Icon9000 prof.900 - 2 mm  
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