

## ELECTRIC 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 electric elements controlled by 4-position selector. Low pressure steam generation in the jacket. Rear-hinged and balanced lid.



|                 |     |                   |             |
|-----------------|-----|-------------------|-------------|
| Liter each well | 100 | Power supply      | Electricity |
| 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
- N. 2 two independent heating elements with adjustable power on 4 levels each from 1.2 to 7 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.

### 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 22 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.
- Metal ergonomic knobs with ceramic fiber insulation.
- Rubber protection under the knobs against water infiltration.
- Access to all components through front compartment and control console.
- Installations through suitable accessories: freestanding on feet, on multi-elements support, cantilever on beam.

### Safety equipment and approvals

- Safety thermostat protecting the appliance and electric parts.
- CE approvals in respect of all current directives and regulations.
- Approval to European Standard EN 1672-2 Hygienic Design.
- IPX5 protection rating.

### Optional

- Two section strainer made in stainless steel for 100 lt container.CPX102

### Technical Data

|                 |                       |                |               |
|-----------------|-----------------------|----------------|---------------|
| Working voltage | 400V 3~ / 50Hz ÷ 60Hz | Net Weight     | 130 kg        |
| Gross Weight    | 145 kg                | Electric Power | 14 kW         |
| Dimensions      | 80x92x75 cm           | Packing        | 87x102x125 cm |

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Icon9000 prof.900 - 2 mm