

K4GPIS1016

GAS BOILING PAN INDIRECTLY HEATED 150 LT.



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges. Moulded, balanced stainless steel lid.

Indirect heating obtained through **high efficiency stainless steel tubular burners with jacket and steam circulation**. Safety ensured by a thermocouple kept active by the pilot burner flame. Ignition via piezoelectric and pilot flame. Jacket pressure controlled by safety valve. Water filling in the jacket with level control via taps on the front of the appliance. Provided with analogue pressure gauge and safety thermostat.

Cooking tank with AISI 316 bottom for handling particularly acid products, and AISI 304 side panels. Thermal insulation guaranteed by thick fiberglass panels. Work surface attached to the cooking tank by continuous welding.

Cooking tank capacity of 150 litres.

AISI 304 moulded stainless steel worktop with rounded edges for easy cleaning. Stainless steel front panel.

Water inlet into the tank via tap (hot/cold water) and adjustable spout. Tub drain hole with removable filter. Chrome-plated brass 2" front drain tap with insulating handle.

Laser-cut work top finishing for "head-to-head" matching and binding fastening.

Tested with natural gas or LPG, according to the user's needs.

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 800 mm
Depth: 900 mm
Height: 850 mm
Weight: 135 kg
Volume: 1.19 m³
Gas power: 21.00 kW

