

K4GPDS1011

GAS BOILING PAN DIRECTLY HEATED 100 LT.



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges. Moulded, balanced stainless steel lid. Direct heating obtained through high efficiency stainless steel tubular burners. Safety ensured by a thermocouple kept active by the pilot burner flame. Ignition by piezoelectric and pilot flame.

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 100 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.

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Магнитогорск (3519)55-03-13

Псков (8112)59-10-37 Пермь (342)205-81-47

Рязань (4912)46-61-64 Самара (846)206-03-16 Санкт-Петербург (812)309-46-40 Саратов (845)249-38-78 Севастополь (8692)22-31-93 Саранск (8342)22-96-24 Симферополь (3652)67-13-56 Смоленск (4812)29-41-54 Сочи (862)225-72-31 Ставрополь (8652)20-65-13 Сургут (3462)77-98-35 Сыктывкар (8212)25-95-17 Тамбов (4752)50-40-97 Тверь (4822)63-31-35

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Тольятти (8482)63-91-07 Томск (3822)98-41-53 Тула (4872)33-79-87 Тюмень (3452)66-21-18 Ульяновск (8422)24-23-59 Улан-Удэ (3012)59-97-51 Уфа (347)229-48-12 Хабаровск (4212)92-98-04 Чебоксары (8352)28-53-07 Чепябинск (351)202-03-61 Череповец (8202)49-02-64 Чита (3022)38-34-83. Ярославль (4852)69-52-93

Россия +7(495)268-04-70 Казахстан +7(7172)727-132 Киргизия +996(312)96-26-47





Width: 800 mm Depth: 900 mm Height: 850 mm Weight: 107 kg Volume: 1.19 m³ Gas power: 21.00 kW





K4GPDS1016

GAS BOILING PAN DIRECTLY HEATED 150 lt.



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges. Moulded, balanced stainless steel lid. **Direct heating** obtained through **high efficiency stainless steel tubular burners**. Safety ensured by a thermocouple kept active by the pilot burner flame. Ignition by piezoelectric and pilot flame.

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.





Width: 800 mm Depth: 900 mm Height: 850 mm Weight: 112 kg Volume: 1.19 m³ Gas power: 21.00 kW





K4GPIS1011

GAS BOILING PAN INDIRECTLY HEATED 100 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 100 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.





Width: 800 mm Depth: 900 mm Height: 850 mm Weight: 128 kg **Volume:** 1.19 m³ Gas power: 21.00 kW





K4GPIS1011A

GAS BOILING PAN INDIRECTLY HEATED 100 LT. AUTOCLAVE



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges. Moulded, balanced stainless steel lid with weight safety valve, sealing gasket and clamps for sealing the 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 100 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.





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





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.





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





K4GPIS1016A

GAS BOILING PAN INDIRECTLY HEATED 150 LT. AUTOCLAVE



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges. Moulded, balanced stainless steel lid with weight safety valve, sealing gasket and clamps for sealing the 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.





Width: 800 mm Depth: 900 mm Height: 850 mm Weight: 142 kg Volume: 1.19 m³ Gas power: 21.00 kW





K4EPIS1011

ELECTRIC BOILING PAN INDIRECTLY HEATED 100 lt.



PRODUCT DESCRIPTION

Stainless steel frame. Stainless steel balanced lid. Athermic thermoset plastic knobs with useful screen printed edges. Indirect heating obtained through INCOLOY heating elements with jacket and steam circulation. Jacket pressure controlled by a safety valve. Analogue manometer and safety thermostat. Commutator to adjust the power in three positions. Operating thermostat to regulate the temperature inside the cooking tank.

Cooking tank with bottom in stainless steel AISI 316. Capacity of 100 liters.

Stainless steel worktop with rounded edges for easy cleaning.

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

Height-adjustable stainless steel legs.





Width: 800 mm Depth: 900 mm Height: 850 mm Weight: 145 kg Volume: 1.19 m³

Electrical power: 16.00 kW





K4EPIS1011A

ELECTRIC BOILING PAN INDIRECTLY HEATED 100 lt. - AUTOCLAVE



PRODUCT DESCRIPTION

Stainless steel frame. Stainless steel balanced lid. Athermic thermoset plastic knobs with useful screen printed edges. **Indirect heating** obtained through **INCOLOY heating elements** with jacket and steam circulation. Jacket pressure controlled by a safety valve. Analogue manometer and safety thermostat. Commutator to adjust the power in **three positions**. Operating thermostat to regulate the temperature inside the cooking tank.

Cooking tank with bottom in stainless steel AISI 316. Capacity of 100 liters.

Stainless steel worktop with rounded edges for easy cleaning.

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

Height-adjustable stainless steel legs.





Width: 800 mm Depth: 900 mm Height: 850 mm Weight: 152 kg Volume: 1.19 m³

Electrical power: 16.00 kW







K4EPIS1016

ELECTRIC BOILING PAN INDIRECTLY HEATED 150 lt.



PRODUCT DESCRIPTION

Stainless steel frame. Stainless steel balanced lid. Athermic thermoset plastic knobs with useful screen printed edges. Indirect heating obtained through INCOLOY heating elements with jacket and steam circulation. Jacket pressure controlled by a safety valve. Analogue manometer and safety thermostat. Commutator to adjust the power in three positions. Operating thermostat to regulate the temperature inside the cooking tank.

Cooking tank with bottom in stainless steel AISI 316. Capacity of 150 liters.

Stainless steel worktop with rounded edges for easy cleaning.

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

Height-adjustable stainless steel legs.





Width: 800 mm Depth: 900 mm Height: 850 mm Weight: 152 kg Volume: 1.19 m³

Electrical power: 18.00 kW





K4EPIS1016A

ELECTRIC BOILING PAN INDIRECTLY HEATED 150 lt. - AUTOCLAVE



PRODUCT DESCRIPTION

Stainless steel frame. Stainless steel balanced lid. Athermic thermoset plastic knobs with useful screen printed edges. **Indirect heating** obtained through **INCOLOY heating elements** with jacket and steam circulation. Jacket pressure controlled by a safety valve. Analogue manometer and safety thermostat. Commutator to adjust the power in **three positions**. Operating thermostat to regulate the temperature inside the cooking tank.

Cooking tank with bottom in stainless steel AISI 316. Capacity of 150 liters.

Stainless steel worktop with rounded edges for easy cleaning.

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

Height-adjustable stainless steel legs.





Width: 800 mm Depth: 900 mm Height: 850 mm Weight: 157 kg Volume: 1.19 m³

Electrical power: 18.00 kW



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