

ELECTRIC INDIRECT HEATED BOILING PAN 60 L

Boiling pan made of AISI 304 stainless steel, 20/10 mm thickness top. Cooking pan made of AISI 304 stainless steel. 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	60	Power supply	Electricity
Product fitting up	with integrated undercompartment	Well quantity	1
Worktop thickness	2 mm		

Functional features

- Cylindrical boiling pan, indirect steam jacket heating with low pressure steam generation inside the jacket.
- Capacity (40 mm from the edge - maximum level): 60 liters.
- Minimum container volume: 28 litres.
- 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 heating element with adjustable power on 4 levels from 1.5 to 9 kW.
- Hot and cold water manual taps with adjustable water spout for filling and washing cooking pan. The same spout for cavity filling.
- 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.

Constructional features

- Work top made in AISI 304 stainless steel, 20/10 thickness with Scotch Brite finish.
- Control panel made in AISI 304 stainless steel, thickness 12/10 mm, Scotch-Brite finish. Side paneling made in AISI 304 stainless steel, back panel in stainless steel.
- 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 to the worktop recess, made in AISI 304 stainless steel, bottom thickness 20/10, walls thickness 15/10. Rounded and sloped bottom to discharge liquids.
- Size of the container: diameter 44 cm, height 42.3 cm.
- Jacket made in AISI 304 stainless steel, bottom thickness 20/10, walls thickness 15/10, capacity 11 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.
- Metal ergonomic knobs with rubber protection against water infiltration.
- Radiused rear splashback on the worktop h = 4 cm.
- 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).
- Access to all components through front compartment or control console.

Safety equipment and approvals

- 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.

Optionals and Accessories

- One section strainer made in stainless steel.



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- Wheels.

Technical Data

<i>Working voltage</i>	400V 3~ / 50Hz ÷ 60Hz	<i>Net Weight</i>	99 kg
<i>Gross Weight</i>	114 kg	<i>Electric Power</i>	9 kW
<i>Dimensions</i>	80x72x90 cm	<i>Packing</i>	86x82x130 cm

Icon7000 prof.700
ELECTRIC INDIRECT HEATED BOILING PAN 60 L



Angelo Po Grandi Cucine S.p.A. con socio unico - 41012 Carpi (MO) Italy - Strada Statale Romana Sud, 90
web: www.angelopo.com - email: angelopo@angelopo.it

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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
- Minimum container volume: 60 litres.
- 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.
- 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 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 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).
- Access to all components through front compartment and control console.

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.

Optionals and Accessories

- 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	80x92x90 cm	Packing	86x102x131 cm

