

GAS 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 burner controlled by safety valve, pilot light and thermocouple. Low pressure steam generation in the jacket. Rear-hinged and balanced lid.



Liter each well	60	Power supply	Gas
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 burner with adjustable power from 6 to 12 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.
- Piezoelectric ignition and possibility of manual ignition.
- Metal ergonomic knobs with rubber protection against water infiltration.
- Radiused rear splashback on the worktop h = 4 cm.
- Chimney for heat exhaust, h = 25 cm, with removable enamelled cast iron guard.
- 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

- 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).

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Optionals and Accessories

- One section strainer made in stainless steel.
- Wheels.

Technical Data

<i>Net Weight</i>	100 kg	<i>Gross Weight</i>	115 kg
<i>Gas Power</i>	12 kW	<i>Dimensions</i>	80x72x90 cm
<i>Packing</i>	86x82x130 cm		

Icon7000 prof.700
GAS INDIRECT HEATED BOILING PAN 60 L



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21/06/2024

GAS 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 burners controlled by safety valve, pilot light and thermocouple. Low pressure steam generation in the jacket. Rear-hinged and balanced lid.



Liter each well	100	Power supply	Gas
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 burners with adjustable power from 5.4 to 12 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 15 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.
- Electronic spark ignition, manual ignition allowed.
- 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).
- Sealed flue on the top.
- Access to all components through front compartment and control console.

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.
- IPX5 protection rating.

Optionals and Accessories

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

Technical Data

Working voltage	230V 1N~ / 50 ÷ 60Hz	Net Weight	130 kg
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Gross Weight	145 kg	Electric Power	0,001 kW
Gas Power	24 kW	Dimensions	80x92x90 cm
Packing	86x102x131 cm		

Icon9000 prof.900 - 2 mm
GAS INDIRECT HEATED BOILING PAN 100 L



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01/07/2024