

K4GPDS1011

GAS BOILING PAN DIRECTLY HEATED 100 lt.



PRODUCT DESCRIPTION

Molded stainless steel AISI 304 working top with thickness 12/10 and rounded corners for better cleaning operations. Stainless steel front outer finishing. Cooking vat bottom made of AISI 316 (thickness 20-25/10), suitable for dealing with acid products, and sides made of AISI 304 (thickness 20/10).
Balanced lid made of AISI304 (thickness 12-15/10) provided with athermic handle.
Stainless steel chassis and height-adjustable stainless steel legs.
Flat finishing with laser cut to guarantee a combination of "head-to-head" tops and binding fastening between them.
Working top connected to the vat thanks to continue welding.
Thermal isolation thanks to thick glass fiber panels.
Heating obtained through stainless steel high-performance tubular burners. Ignition thanks to pilot flame and piezo.
Min/max cock with thermocouple safety system.
Water filling thanks to a tap (hot/cold water) and adjustable reed.
Drain hole in the cooking vat with removable filter. 2? front drain cock made of chromium-plated brass with insulated handle.
Height-adjustable stainless steel legs. Athermic thermostet plastic knobs.



TECHNICAL SPECIFICATIONS

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

