



BOILING PANS DIRECT HEATING - 60 L.

RECTANGULAR TANK

Pro 900

Summary

Energy :

GAS

Code :

V02517

Designation :

1/2G1MF60CD

Dimensions (W x D x H) :

425 x 900 x 900 mm

Power : 11,6 kW (gas)

Voltage/Electric p. : 1~230V+E / 0,001

Weight :

DEVICE DESCRIPTION

General description

Chassis :

Support frame in AISI 304 stainless steel, thickness 15 to 30/10, assembled by high intensity electric welds and lower rear release for passage of cables and supply tubes.

Top :

Top (frame) in AISI 304 stainless steel, 30/10 thick, with 55 mm front flanged edge and plywood.

Base :

Feet, height 200 mm, in AISI 304 stainless steel tube, diameter 60 mm with adjustable bases (0 / + 30).

Cooking pot :

. Rectangular tank capacity 60 liters:
. Boiled tank in 20/10 stainless steel, bottom of tank in 316L stainless steel and ferrule in 18-10 stainless steel 20/10 thickness, with rounded vertical and horizontal angles, sloping bottom.

. Removable strainer in 18-10 stainless steel.

. Chrome-plated bronze drain valve on the front with folding handle.

. Internal dimensions (mm): W: 305 x D: 500 x H: 400.

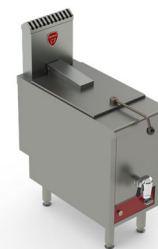
. Cover in 18-10 stainless steel, 15/10 thick, with Charvet hinge (heel and spring) to keep it "open", and solid stainless steel round maneuvering lever, with insulating handle.

Heating :

. Multi - ramp burner power: 11.6 kW in enamelled steel with pilot burner and thermocouple safety device.

. "Ignition - full fire - idle" valve with clearance adjustment.

. Electric ignition by high voltage transformer 1 ~ 230V + T and spark plug, controlled by push button (manual ignition always possible).



Natural gas flow G20/20 :

1,22

Propane gas flow G31/37 :

0,90

OPTIONS

CODE

AISI 316 L tank for saline and/or acid foods

V01433

Counter balanced lid - in all positions

V01177

S/S rear panel fitted in factory W : 415/840 x H : 645 mm

V01181

Mixer water tap CW/HW Ø 15x21 swivel spout : 360°

V00561

Mixer water tap CW/HW Ø 15x21 swivel spout : 180°

V01651

Hole cut to suit client's tap - tap supplied and fitted by client

V01292








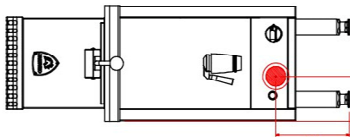
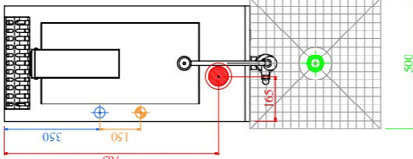
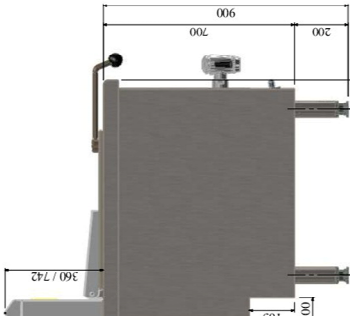



ACCESSORIES

CODE

S/S clip on plinth panels H : 170 mm for standard legs

V01186



 <p>Connexion gaz Gas connection Gasanschluss Conexión gas</p>	 <p>Connexion électrique Electric connection Elektrische verbindung Conexión eléctrica</p>	 <p>Options Optionen Ausrüstung Opciones</p>	 <p>Connexion eau froide Cold water connection Kaltwasseranschluss Conexión agua fría</p>	 <p>Connexion eau chaude Hot water connection Warmwasseranschluss Conexión agua caliente</p>	 <p>Connexion eau adoucie Softened water connection Wasserzulauf Conexión agua suavizada ≤ 3bars-7°F wasser ≤ 3bars-7°F (GHD) Conexión agua suavizada ≤ 3 bars-lb.-7°F</p>	 <p>Ecoulement eaux usées sewage outflow wasserlauf desagüe</p>	
							
				 <p>Ø 15x21 (1/2") 1~230 V + PE Ø 2.00mm² Ø 15x21 (1/2") Ø 15x21 (1/2") Ø 100 mm</p>			
<p>v02517 PRO900-1/2G1MF60CD</p>							



LES AUTHENTIQUES DE LA CUISSON

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