



# WATER JACKETED BOILING PAN

260 liters

## Pro 1000

### Summary

Energy : GAS

Code : V02939

G1MF260BME

W x D x H (mm) : 1000 X 1000 X 900  
mm Power : 31 kW (gas)

## Appliance description

### General description

#### Chassis :

One-piece seam-welded AISI 304 stainless steel chassis, 1.5 to 3 mm thick.

#### Top :

AISI 304 stainless steel top frame, 3 mm thick, with a 55 mm high edge.

#### Legs :

200 mm high AISI 304 stainless steel legs, diam. : 60 mm. Adjustable PVC feet (0/+30).



#### - Boiling pan/construction :

. Rectangular AISI 304 stainless steel 260 liters (236 useful liters) tank. 3 mm thick with AISI 316 L bottom. Internal dimensions (mm) : W 695 x D 640 x H 585.

. Rounded vertical and horizontal angles (60 mm), inclined bottom, removable stainless steel repine, emptying by chrome tap with folding handle on the front.

. AISI 304 stainless steel double-jacket, 3 mm thick with pressure safety valve. Filling by 3-way valves (attention we recommend connection to softener) and discharge emptying into the gutter.

. AISI 304 stainless steel lid, 1,5 mm thick with stainless steel spring hinge to keep it open and handle in stainless steel tube.

. Ergonomic arrangement of the controls knobs, on the vertical panel on the front of the device, on the left side.

. Device equipped with a cooling system (provide a softened cold water connection and a discharge to the gutter).

#### - Heating : Enamelled steel multi-ramp burner.

. Control by gas valve ensuring power supply, ignition and flame monitoring by ionization.

. Regulation by thermostat 110 ° C, safety ensured by pressure switch (330g) and thermostat 180 ° C.

. Fault signal (flame presence or double-jacket overheating) by light indicator, reset by push-button.

#### Natural gas flow G20/20 :

3,145 m3/h

#### Propane gas flow G31/37 :

1,22 kg/h

#### Dimensions (mm) :

1000 X 1000 X 900 mm

#### Tension/Electric P. :

1~230V+E / 0,01 kW

#### Power :

31 kW (gas)

#### Weight :

290 kg

### OPTIONS

### CODE

AISI 316 L stainless steel tank - for saline and/or acid food

V01433

Automatic constant water level - 1~230V+E /0,0022 kW

V00998

Counter balanced lid (1) - in all positions

V00569

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

V00887

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

F02880

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### ACCESSORIES

### CODE

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

V00563

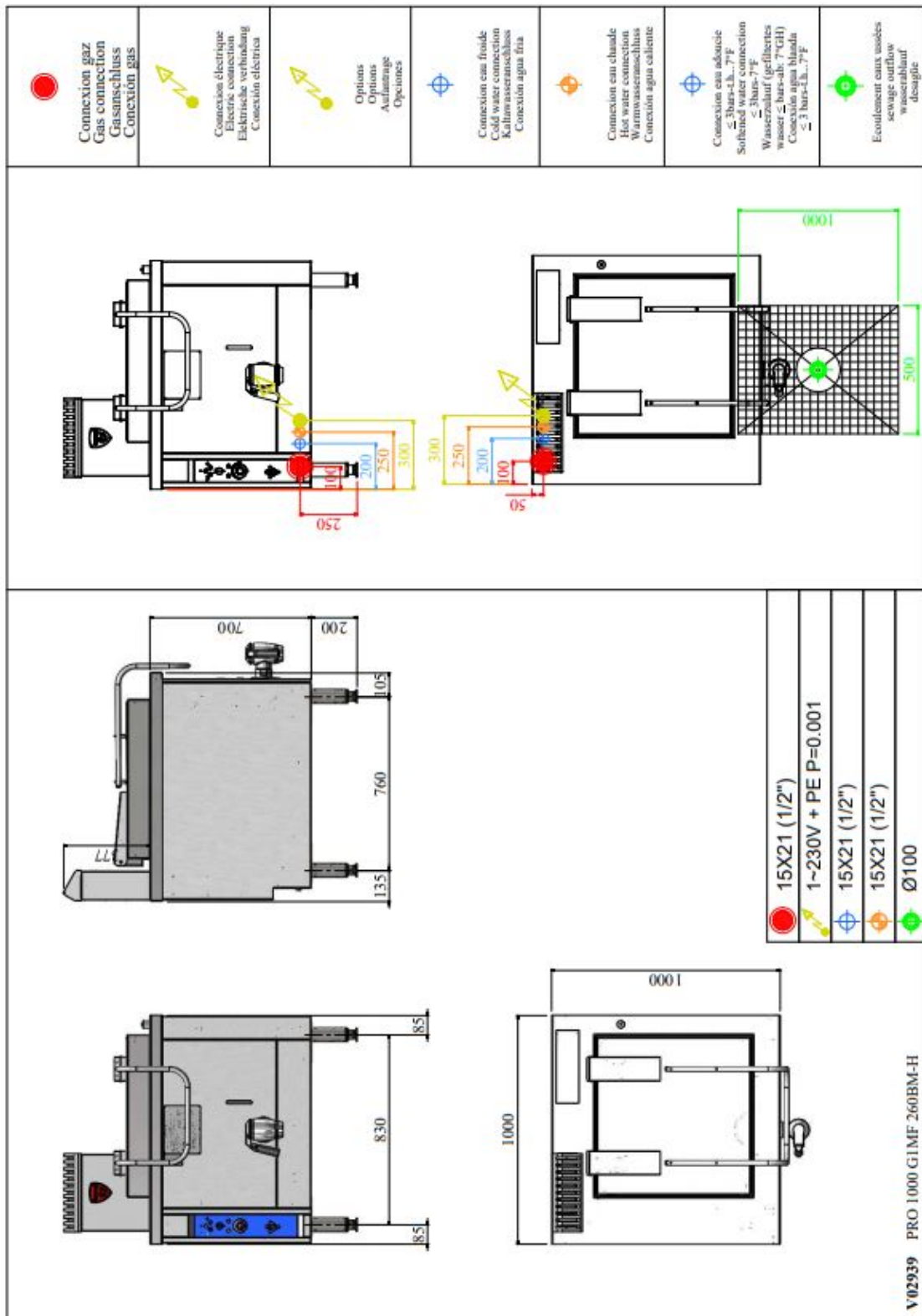
Mixer water tap CW/HW Ø 15x21 - swivel spout : 180°

V01652

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

V01292





LES AUTHENTIQUES DE LA CUISSON

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