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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.



<i>Liter each well</i>	60	<i>Power supply</i>	Gas
<i>Product fitting up</i>	with integrated undercompartment	<i>Well quantity</i>	1
<i>Worktop thickness</i>	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.
- 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).

Optional



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Icon 7000 prof. 700

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

Technical Data

Gas Power	12 kW	Dimensions	80x72x90 cm
Packing	86x82x130 cm		

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