

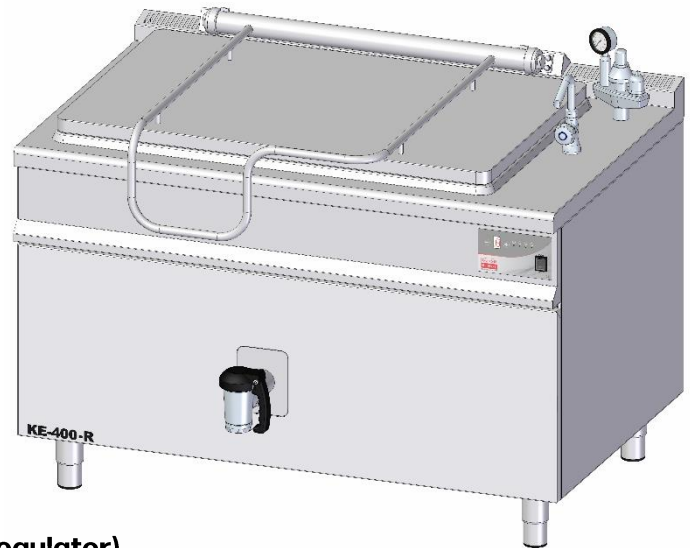
Product: **Boiling pan - electric**
Producer: **Gastro-Haal, s.r.o.**

Type: **KE-400-R**
Country of origin: **SK**

Purpose

Electric boiling pan is a basic unit in large-scale kitchens as a school dining hall, restaurants, hospitals, all types of canteens, including of military, etc. Boiling pan is designed for cooking of soups, sauces, meat, pasta, dairy meals without any danger of burning, for stewing of fish, vegetable, mushrooms, etc. and for heating of frozen meals and semi-finished food.

The food is cooked by steam which is generated in double shell (duplicator).



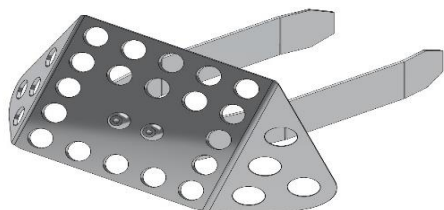
Features of KE-400-R:

digital control panel=processor control unit (regulator)

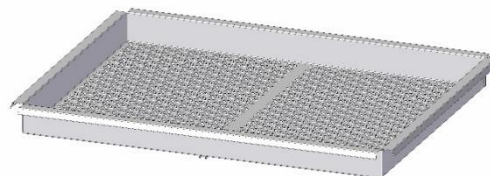
- reports the internal diagnostics of spare parts and fault detections
- notifies the regular maintenance
- provides increased safety (heating will not start after el.power interruption)
- **volume of cooking tank 400 litres**
- manual opening lid to an angle approx.80°
- **square cooking tank (indirect heating)**
- thermal and protective insulation of duplicator
- probes for measuring the water level in the duplicator
- automatic water filling
- tap for cold water
- safety fitting/valve with manometer
- outlet valve 2"
- outlet tube to valve 2" for bigger pieces of food
- **power supply: electricity**
- three-stage power regulation of heating elements with 4-position switch
- heating elements in a special steel box
- fast heating of cooking tank, low consumption of energy and low operating costs
- quiet, safe, and noiseless operation
- double insulation on cables and wires (silicone protection)
- **self-supporting massive and solid construction**
- top plate, inner and outer shell of tank, and lid made of AISI 304
- inner bottom of cooking tank made of high-quality stainless steel AISI 304
- rounded edges without danger corners and protrusions
- bottom cover of boiling pan
- adjustable feet
- **simple operation**

Standard accessories of boiling pan:

- sieve in front of outlet valve for catching of food


Available accessories for sales price:

- square steamer for dumplings
- food Vaseline for daily maintenance of outlet valve


Front panel

- digital control panel (processor control unit - regulator)
- 3 position of heating (**1** = ON, **2** = SAVING mode, **3** = FULL mode)


What is the duplicator?

Duplicator is closed steam tank designed for indirect heating of boiling pan cooking tank. The warm is supplied from heating elements to steam, which is produced between duplicator and cooking tank - this is double jacket.

Duplicator is equipped with a safety fitting that protects the equipment from excessive overpressure, ensures that is vented before cooking and the re-aerated at the end of cooking. The safety fitting includes the manometer which controls the pressure in duplicator. The boiling pan includes the pressure switch.

Duplicator therefore ensures the smooth heating, and the food does not burn.

Technical descriptions

Line	900
Type	KE-400-R
Description	electric boiling pan
Front panel	digital with regulator
External dimensions (mm)	1400x900x900 mm
Volume of cooking tank (l)	400 l
Duplicator	
Duplicator	square
Volume of duplicator (l)	49,5 l
Water capacity in duplicator (l)	29 l
Automatic filling of water into duplicator	yes
Nominal pressure of duplicator (bar)	0,4 bar
Heating	
Heating elements in special steel box	yes
Max. input (kW)	36 kW
Nominal voltage	3x400/230 V + PEN 50 Hz
Nominal current	52 A
Circuit breaker	80 A
Three-stage power regulation of heating elements	yes
Heating time of water in duplicator (min.)	44
Heating time of water in cooking tank (min.)	70
Water, valve, protection	
Cold water connection (")	3/4 "
Max. water pressure (bar)	6 bar
Outlet valve (")	2"
Outlet tube to valve (")	2"
Index of protection	IP 41
Construction, savings, safety	
Pressed top plate for water outfall	no
Double insulation on cables and wires (silicone protection)	yes
Rounded edges without danger corners and protrusions	yes
Thermal and protective insulation of duplicator	yes
Weight (kg)	255 kg
Covering of bottom	yes
Options for extra fees according of valid Price list	
Thermostatic cooking "T" from 30 to 100 °c	yes (extra fee)
Round or square steamer	yes (extra fee)
Vaseline for outlet valve	yes (extra fee)
Cooking tank material AISI	AISI 304 standard / AISI 316 (extra fee, whole tank)
2x water connections + tap for hot and cold water	yes (extra fee)
Index of protection IP45	yes (extra fee)
Sieve in front of outlet valve	free of charge

Technical dimensions
