

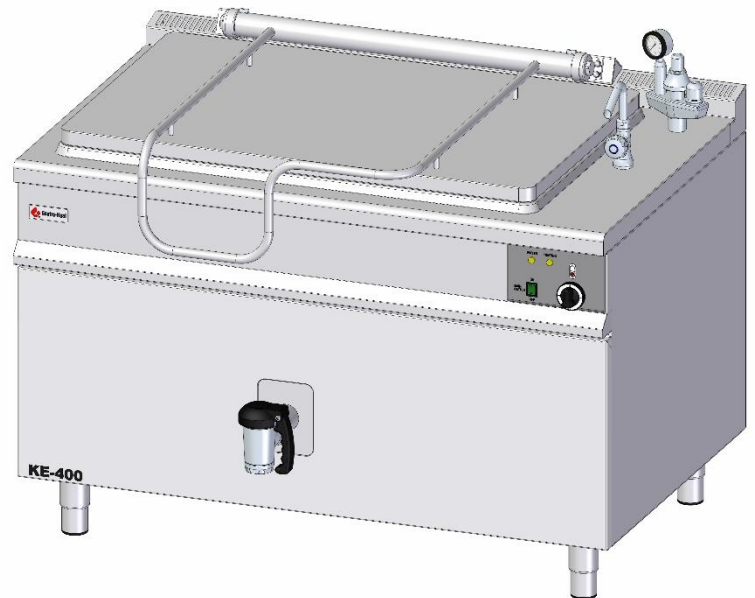
Product: **Boiling pan - electric**
Producer: **Gastro-Haal, s.r.o.**

Type: **KE-400**
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:

analogy control panel

- 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

- fast heating of cooking tank, low consumption of energy and low operating costs
- three-stage power regulation of heating elements with 4-position switch
- quiet, safe, and noiseless operation
- heating elements in a special steel box
- double insulation on cables and wires (silicone protection)

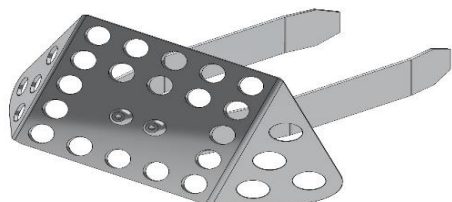
- self-supporting massive and solid construction

- 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

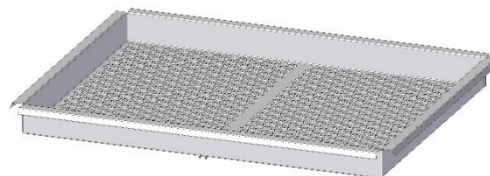
- simple operation

Standard accessories of boiling pan:

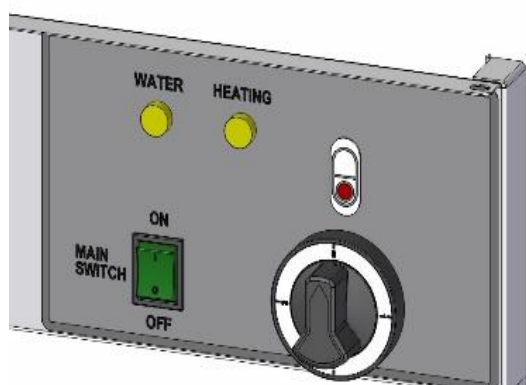
- sieve in front of outlet valve for catching of food


Available accessories for sales price:

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


Front panel

- classic analogy
- 3 position of cooking (**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 |
| Description | electric boiling pan |
| Front panel | classic analogy |
| External dimensions (mm) | 1400x900x900 mm |
| Volume of cooking tank (l) | 400 l |
| Duplicator | square |
| Duplicator volume (in intermediate jacket) (l) | 110 l |
| Water volume in duplicator (after level sensor) | 58 l |
| Water capacity in duplicator (l) | 29 |
| Automatic filling of water into duplicator | yes |
| Nominal pressure of duplicator (bar) | 0,4 |
| Heating | |
| Heating elements in special steel box | yes |
| Max. input (kW) | 36 kW |
| Nominal voltage | 3x400/230 V + PEN 50 Hz TN-S |
| Nominal current | 52 A |
| Circuit breaker | 80 A |
| Three-stage power regulation of heating elements with 4-position switch | yes |
| Water heating time in a brewing pot 20-90°C (min.) | 75 min |
| 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 | |
| Cooking temperature setting (thermostatic control) "T" from 30 to | yes (extra fee) |
| Cooking tank material AISI | AISI 304 standard / AISI 316 (extra fee, whole tank) |
| Index of protection IP45 | yes (extra fee) |
| Vaseline for outlet valve | yes (extra fee) |
| Cooking baskets | yes (extra fee) |
| Steamers | yes (extra fee) |
| Dumplings maker | yes (extra fee) |
| Hard water softener | yes (extra fee) |

| | |
|--------------------------------|----------------|
| Sieve in front of outlet valve | free of charge |
| Adjustable feet | yes |

Technical dimensions

