

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

Type: **KG-300-R**
Country of origin: **SK**

Purpose

Gas boiling pans is a basic unit in large-scale kitchens as a school dining hall, restaurants, hospitals, all types of canteens, including of military, etc. Boiling pans 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).

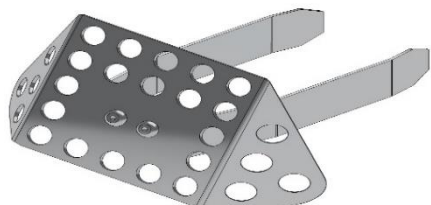


Features of KG-300-R:

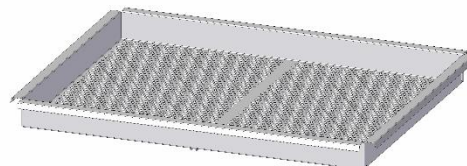
- **digital control panel (processor control unit - regulator)**
- notifies the regular maintenance
- reports the internal diagnostics of spare parts and fault detections
- provides increased safety (heating will not start after el.power interruption)
- **volume of cooking tank 300 litres**
- manual 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: gas**
- fast heating of cooking tank, low consumption of energy and low operating costs
- controlled turning On and Off of burners
- quiet, safe, and noiseless operation
- 11 tubes chrome-plated burner made of high-quality material
- 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 positions 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 therefore supplied from the burners through steam, which is developed between the duplicator and supplies the boilers – 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 | KG-300-R |
| Description | gas boiling pan |
| Front panel | digital with regulator (control unit) |
| External dimensions (mm) | 1400x900x900 mm |
| Volume of cooking tank (l) | 300 l |
| Duplicator | square |
| Duplicator volume (in intermediate jacket) (l) | 78,9 l |
| Water volume in duplicator (after level sensor) | 39 l |
| Water capacity in duplicator (l) | 33 l |
| Automatic filling of water in to duplicator | yes |
| Nominal pressure of duplicator (bar) | 0,4 bar |
| Heating | |
| Gas connection (") | 3/4" |
| Nominal gas pressure G20 - I2H (kPa) | 2 kPa |
| Nominal gas pressure G31 propane - I3P (kPa) | 3,7 kPa |
| Gas tube burners | 11 tubes burner |
| Electrical input (W) | 25 W |
| Nominal burner input (kW) | 32 |
| Gas consumption G20 - I2H (m ³ /h) | 3,2 |
| Gas consumption G31 propane - I3P (m ³ /h) | 1,24 |
| Gas consumption G31 propane - I3P (kg/hod) | 2,50 |
| Nominal voltage | 230 V + PEN 50 Hz TN-S |
| Setting excess max. pressure on the nozzle in Mbar (G20) | 14 Mbar |
| Setting excess max. pressure on the nozzle in Mbar (G31) | 20 Mbar |
| Saving pressure on the nozzle in Mbar (G20) | 8,5 Mbar |
| Saving pressure on the nozzle in Mbar (G31) | 15 Mbar |
| Nozzle diameter (G-20) (mm) | 3 |
| Nozzle diameter (G31) (mm) | 2,35 |
| Nozzles (pc) | 2 pc |
| Water heating time in a brewing pot 20-90°C (min.) | 85 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 |
| Sloping chimney on top plate | yes |
| Rounded edges without danger corners and protrusions | yes |
| Thermal and protective insulation of duplicator | yes |



| | |
|--|--|
| Weight (kg) | 195 kg |
| Covering of bottom | yes |
| Options for extra fees according of valid Price list | |
| Cooking temperature setting (thermostatic control) "T" from 30 to 100 °C | yes (extra fee) |
| Cooking tank material AISI | AISI 304 standard / AISI 316 (extra fee, whole tank) |
| Chimney | yes (extra fee) |
| 2x water supply with tap hot and cold water 3/4" | 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 |
| Info | |
| G20 - I2H = natural gas | |
| G31 propane - I3P = propane | |

Technical dimensions
