

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

Type: **KGD-140**  
Country of origin: **SK**

### Purpose

Gas boiling-bratt pan is a basic unit in catering establishments such as school canteens, restaurants, hospitals, bakeries, soup kitchens and others.

Boiling-brat pan is used for heat treatment of food by boiling and steaming in water or by lightly frying in oil. It is extremely suitable for any operation where it is necessary to cook a large number of dumplings or gnocchi.

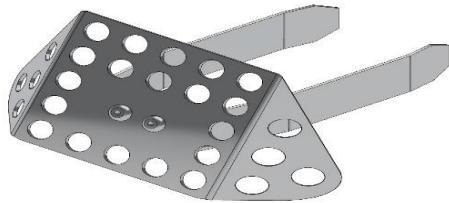
### Features of KGD-140:

- **analogy control panel**
- the possibility of thermostatically setting the cooking temperature (temperature regulation)
- **volume of cooking tank 140 litres**
- manual opening lid to an angle approx.80°
- **square cooking tank (indirect heating)**
- tap for cold water
- outlet valve 2"
- outlet tube to valve 2" for bigger pieces of food
- **power supply: gas**
- 11 tube burner for even heating distribution
- heating according to the set levels of the cooking temperature from 50 to 250 °C
- fast heating of cooking tank
- double insulation on cables and wires (silicone protection)
- low consumption of energy and low operating costs
- quiet, safe, and noiseless operation
- **self-supporting massive and solid construction**
- rounded edges without danger corners and protrusions
- bottom cover of boiling pan
- adjustable feet
- **simple operation**

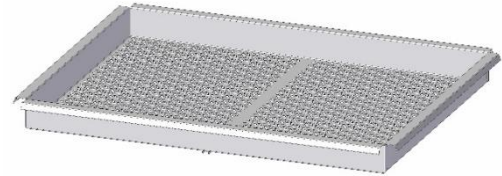


**Standard accessories** of boiling pan:

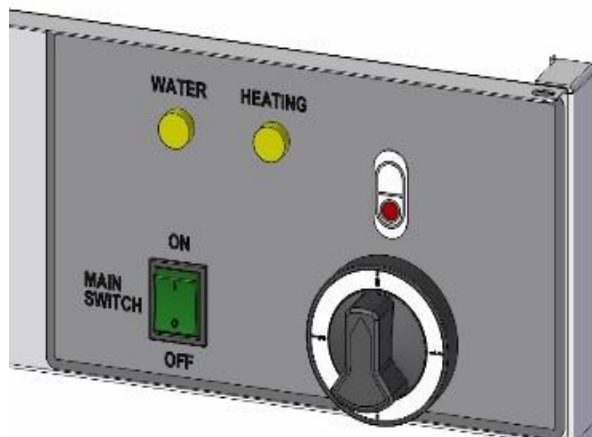
- sieve in front of outlet valve for catching of food

**Available accessories** for sales price:

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

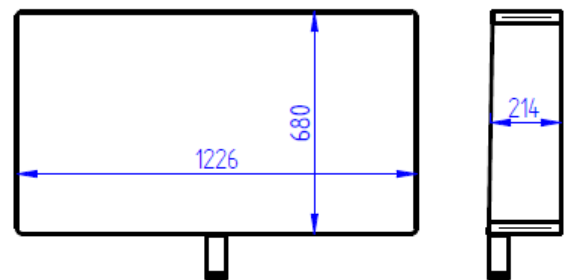
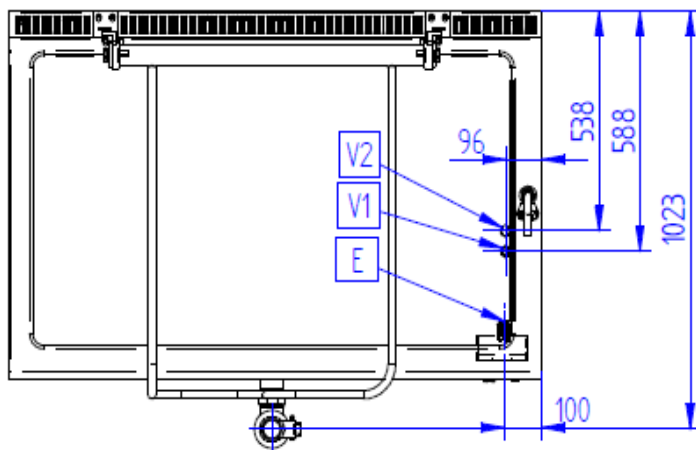
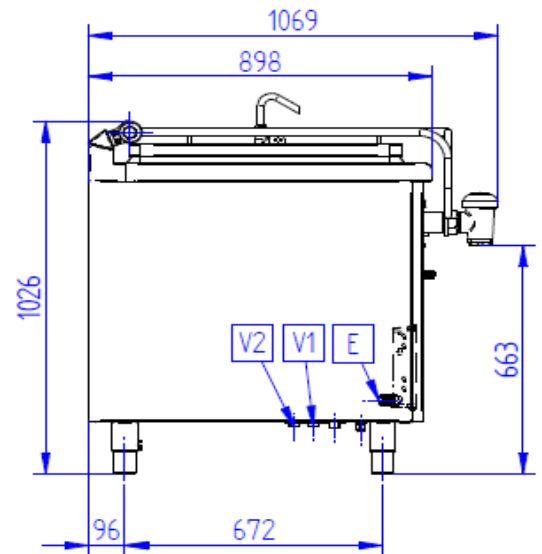
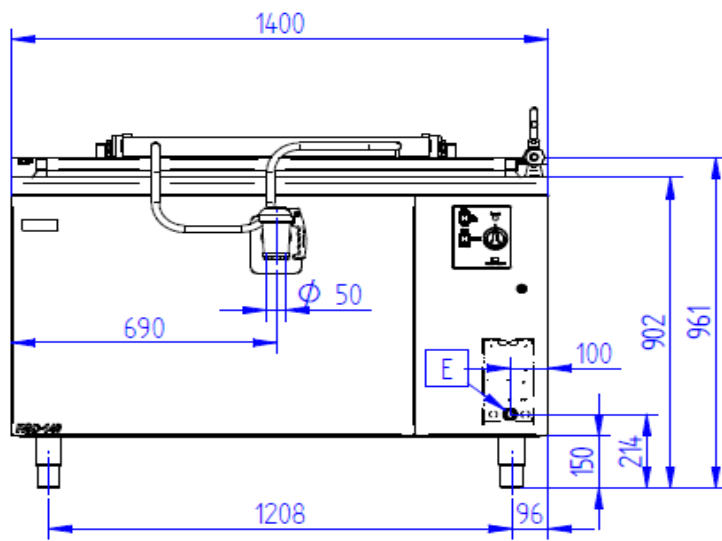
**Front panel**

- classic analogy
- 3 position of cooking (**1** = ON, **2** = SAVING mode, **3** = FULL mode)



**Technical descriptions**

<b>Line</b>	900
Type	<b>KGD-140</b>
Description	gas boiling bratt pan
Front panel	classic analogy
External dimensions (mm)	1400x900x900
Dimensions of cooking tank (mm)	1226x682x206
Total volume of cooking tank (l)	177 l
Usable volume of the cooking tank (max. line) (l)	140 l
<b>Heating</b>	
Gas connection (")	3/4"
Gas tube burners	11 tubes burner
Input (kW)	21
Input in SAVING mode (kW)	14
Gas consumption G20 - I2H (m <sup>3</sup> /h)	2,1
Gas consumption G31 propane - I3P (m <sup>3</sup> /h)	0,81
Gas consumption G31 propane - I3P (kg/hod)	1,64
Nominal voltage (V)	230
Nozzle diameter (G20) (mm)	2,35
Nozzle diameter (G31) (mm)	2
Nominal gas pressure (G20) (kPa)	2kPa
Nominal gas pressure (G31) (kPa)	3,7kPa
Nominal pressure at max. power (G20) (kPa)	1,5 kPa
Nominal pressure at max. power (G31) (kPa)	1,7 kPa
Nominal pressure in SAVING mode (G20) (kPa)	1,05 kPa
Nominal pressure in SAVING mode (G31) (kPa)	1,1 kPa
Thermostat range (°C)	50 - 200 °C
Possible cooking temperature (°C)	50 - 250 °C
<b>Water, valve, protection</b>	
Cold water connection (")	3/4"
Outlet valve (")	2"
Outlet tube to valve (")	2"
Index of protection	IP 41
<b>Construction, savings, safety</b>	
Double insulation on cables and wires (silicone protection)	yes
Rounded edges without danger corners and protrusions	yes
Weight (kg)	180 kg
Covering of bottom	yes
<b>Options for extra fees according of valid Price list</b>	
Square steamer	yes (extra fee)
<b>Info</b>	
G20 - I2H = <b>natural gas</b>	
G31 propane - I3P = <b>propane</b>	

**Technical dimensions**


KGD-140	
V1	Untreated water G3/4
V2	Cold water G3/4
E	Electric connection
	Gas connection