

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

Type: **KP-150-O**
Country of origin: **SK**

Purpose

Steam 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).

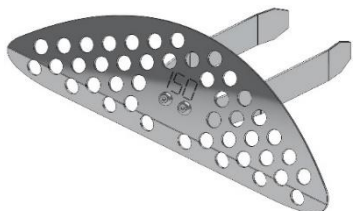
Features of KP-150-O:

- operating by rotary knob "Steam"
- counter-clockwise increase the volume of steam
- **volume of cooking tank 150 litres**
- manual opening lid to an angle approx.80°
- **round cooking tank (indirect heating)**
- thermal and protective insulation of duplicator
- tap for cold water
- safety fitting/valve with manometer
- outlet valve 2"
- outlet tube to valve 2" for bigger pieces of food
- **power supply: steam**
- fast heating of cooking tank, low consumption of energy and low operating costs
- quiet, safe, and noiseless operation
- turning the control knob counterclockwise will increase the volume of steam admitted, which means an increase in performance
- double insulation on cables and wires (silicone protection)
- **self-supporting massive and solid construction**
- top plate, inner and outer shell of tank, the lid and the inner lower bottom of the cooking vessel are made of material AISI 316
- rounded edges without danger corners and protrusions
- bottom cover of boiling pan
- adjustable feet
- **simple operation**

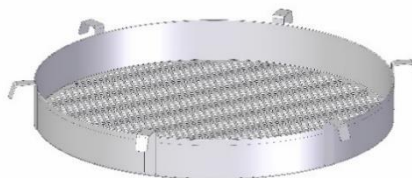


Standard accessories of boiling pan:

- sieve in front of outlet valve for catching of food

**Available accessories** for sales price:

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

**Front panel**

- turning the control knob counterclockwise will increase the volume of steam admitted, which means an increase in performance

**What is the duplicator?**

Duplicator is closed steam tank designed for indirect heating of boiling pan cooking tank. The warm is therefore supplied by means of steam, which is developed between the duplicator and the shell: boiler - 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	KP-150-O
Description	steam boiling pan
Front panel	rotary knob
External dimensions (mm)	900x900x900 mm
Volume of cooking tank (l)	150 l
Duplicator	round
Volume of duplicator (l)	35 l
Heating	
Nominal pressure (kPa)	20-50 kPa
Steam connection (")	1"
Max. steam consumption (kg/hod)	60
Water heating time in a brewing pot 20-90°C (min.)	45 min
Water, valve, protection	
Cold water connection (")	3/4 "
Condensation connection (")	3/4 "
Outlet valve (")	2"
Outlet tube to valve (")	2"
Construction, savings, safety	
Pressed top plate for water outfall	yes
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)	140 kg
Covering of bottom	yes
Options for extra fees according of valid Price list	
Cooking temperature setting (thermostatic control) "T"	no
2x water supply with hot and cold water tap	yes (extra fee)
Cooking tank material AISI	AISI 304 standard / AISI 316 (extra fee, whole tank)
Condensation mug	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	yes (extra fee)
Adjustable feet	free of charge

Technical dimensions
