

TECHNICAL DATA SHEET

Equipment:	Electric boiling pan 85 liters, round
Type:	P.KE-785-O
Product line:	Practic
Manufacturer:	Gastro-Haal, s.r.o.
Country of origin:	Slovakia



Usage

The electric boiling pan with a rectangular jacket (duplicator) is designed for cooking of soups, sauces, meat, pasta, dairy-based dishes without the risk of burning. It is also suitable for stewing fish, vegetables, mushrooms, and for reheating frozen or semi-finished meals. **The contents of the cooking tank are indirectly heated by steam generated in the jacket (duplicator).** This equipment is most commonly used in large-scale catering operations such as school canteens, restaurants, hospitals, and similar facilities.

Practic

TOP attributes of Gastro-Haal boiling pans from the Practic product line are:

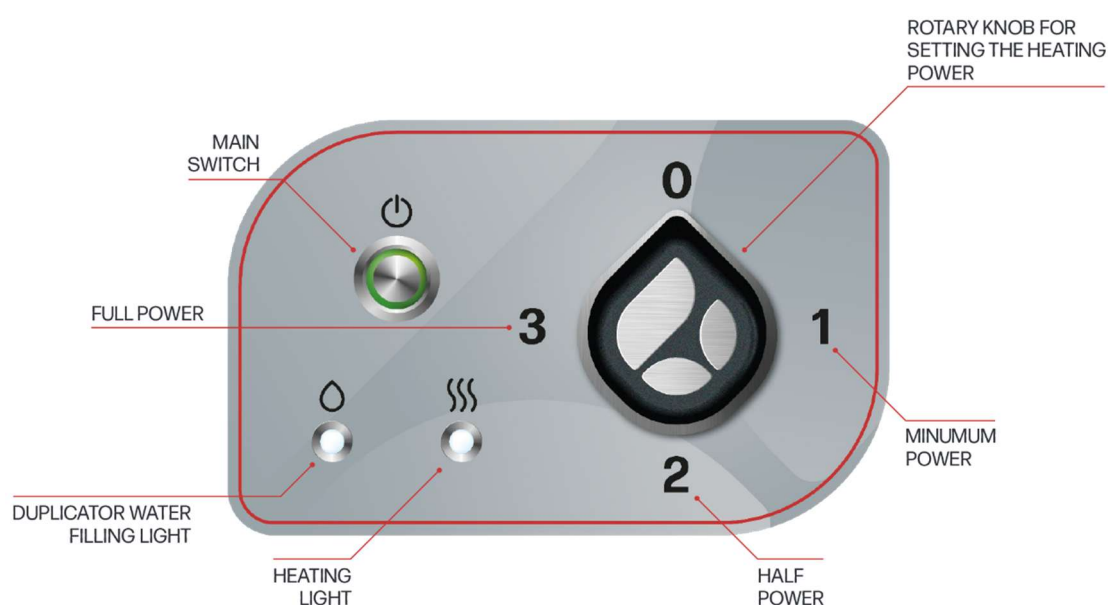
- ✓ **Modern, intuitive analogy controls**
- ✓ Robust metal controls with **safety features and IP65 water protection**
- ✓ **Lid handle opens outside the hot cooking zone - extended handles**
- ✓ Outer part of the duplicator made from **AISI 321 titanium-reinforced**, chemically corrosion-resistant material
- ✓ **Heating elements made from AISI 316 - higher resistance to overheating**
- ✓ Increased water volume in the jacket ensures longer lifespan of the heating elements
- ✓ **Thermal and protective insulation of the duplicator with high resistance to heat, fire, noise, hydrocarbons, and alcohol**
- ✓ Specially reinforced self-supporting construction
- ✓ **Fast heating, low consumption, quiet and safe operation**

ELECTRIC BOILING PAN CONTROLS

- ✓ **main switch, duplicator water level indicator, heating indicator light, main control knob for setting the heating power**

3 levels of heating power

0 - No heating / **1** = Minimum power / **2** = Half power / **3** = Full power



TECHNICAL DESCRIPTIONS

Line	700
Type	P.KE-785-O
Product line	Practic
Equipment	electric boiling pan
Control panel	classic analogy
External dimensions (mm) wxdxh	700x700x900 mm
Volume of cooking tank (l)	93 l
Usable volume of cooking tank (max. scale) (l)	85 l
Weight	90 kg
Duplicator	round
Duplicator volume (in intermediate jacket) (l)	39,8 l
Water volume in duplicator (after level sensor) (l) * Increased water volume in the duplicator ensures longer service life of the heating elements	20,8 l
Automatic filling of water into duplicator	yes
Nominal pressure of duplicator (bar)	0,4 bar
Steam temperature in intermediate jacket at pressure 0,4 bar	109,7 °C
Heating	
Heating elements in special steel box under duplicator - indirect heating	yes
Heating elements material for higher resistance against overheating	AISI 316
Max. input (kW)	12 kW
Nominal voltage (V)	3x400/230 V + PEN 50 Hz TN-S
Nominal current (A)	17 A
Circuit breaker (A)	20 A
Three-stage power regulation of heating elements with 4-position switch	yes
Water heating time in a cooking tank 20-90 °C (min.)	52 min
Water, valve, protection	
Cold water connection to cooking tank (")	3/4 "
Cold untreated water connection to duplicator (")	3/4 "
Max. water pressure (bar)	6 bar
Outlet valve (")	2"
Tube to outlet valve (")	2"
Index IP	IP 41
Index IP control elements	IP 65

Construction, savings, safety	
Material of top plate	AISI 304
Material of outer part of duplicator	AISI 321 titanium- reinforced material
Material of lid	AISI 304
Material of cooking tank	AISI 316
Bottom covering	yes
Rounded edges without danger corners and protrusion	yes
Pressed top plate for water outfall	no
Thermal and protective insulation of duplicator with high resistance to heat, fire, alcohol	yes
Double insulation on cables and wires (silicone protection)	yes
2 probes (min/max) for measuring water level in duplicator with AISI 316 material for more reliable measurement and longer service life	yes
Liter capacity on internal side of cooking tank	30l, 55l, 85l
Manually opening, the lid placed in cold zone, handle from side of boiling pan	yes, up 90°
Safety valve	yes
Tap for cold and hot water	yes
Sieve in front of outlet valve	yes
Adjustable feet	yes
Options for extra fees according to valid price list	
2x water connections + tap for hot and cold water 3/4 "	yes (extra fee)
Index IP45	yes (extra fee)
Vaseline for outlet	yes (extra fee)
Cooking baskets	yes (extra fee)
Steamers	yes (extra fee)
Dumpling strainers	yes (extra fee)
Water softener (filter cartridge)	yes (extra fee)
Thermostat	yes (extra fee)
Pressure Spray Rinse	yes (extra fee)

ACCESSORIES

Accessories **included** with the equipment

Sieve in front of outlet valve SV-785/85-O Strainer for catching food particles.	
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Accessories available for an **extra charge** according to the price list

Cooking basket 1-1/2 K.K_785-O 1x1/2 cooking basket for boiling pans Ø466x468mm It serves as an aid for cooking pasta and blanching or boiling vegetables. Together with the food, it is placed into the pan's cooking tank, where the water is boiling. After the required time, it is simply lifted out of the pan along with the cooked ingredients.	
Cooking baskets- SET 2-1/2 K.K_785 2x1/2 cooking basket for boiling pans Ø466x468mm Set of four cooking baskets.	
Dumpling strainer 1-1 H.K_785/85-O 1x 1 dumpling strainer for round boiling pans with a capacity of 85 liters. Dimension: 250x475x70 mm Perforation: Ø 10 mm	

Electric lifting trolleys

AZV 2/1GN

1005x630x1100 (1310) mm

AZV 1/1GN

670x630x1160 (1370) mm

Adjustable and automatic lifting trolleys for handling and transporting food.



Water softener (filter cartridge)

102828: PURITY C150 Quell ST - filter cartridge

1002949 : PURITY C – Filter head

Dimensions: 117xv421mm

Operating temperature: from 4 to 30 °C

Max. pressure: 8,6 bar, flow loss below 0,20bar

Capacity: 2408 L

Max. flow rate: 60 L/h

Weight: empty 1,7 kg, with water 2,5 kg

Technical diameter: inlet ø 3/8"M - outlet ø 3/8"M external thread

Horizontal or vertical installation.

The water softener, using decarbonization, prevents limescale buildup in the duplicator of the boiling pan, which extends the lifespan of the pans and ensures proper and safe operation of the equipment as well as excellent heating performance.



Vaseline for outlet valve

VAZELINA 100G

Food-grade grease for daily maintenance of the discharge valve.



Pressure Spray Rinse Unit

Designed to facilitate cleaning of the cooking kettle pan and rinsing of the work area.

The flexible hose and flow control provide comfortable and convenient operation.

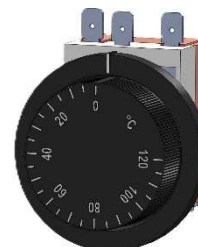


Thermostat

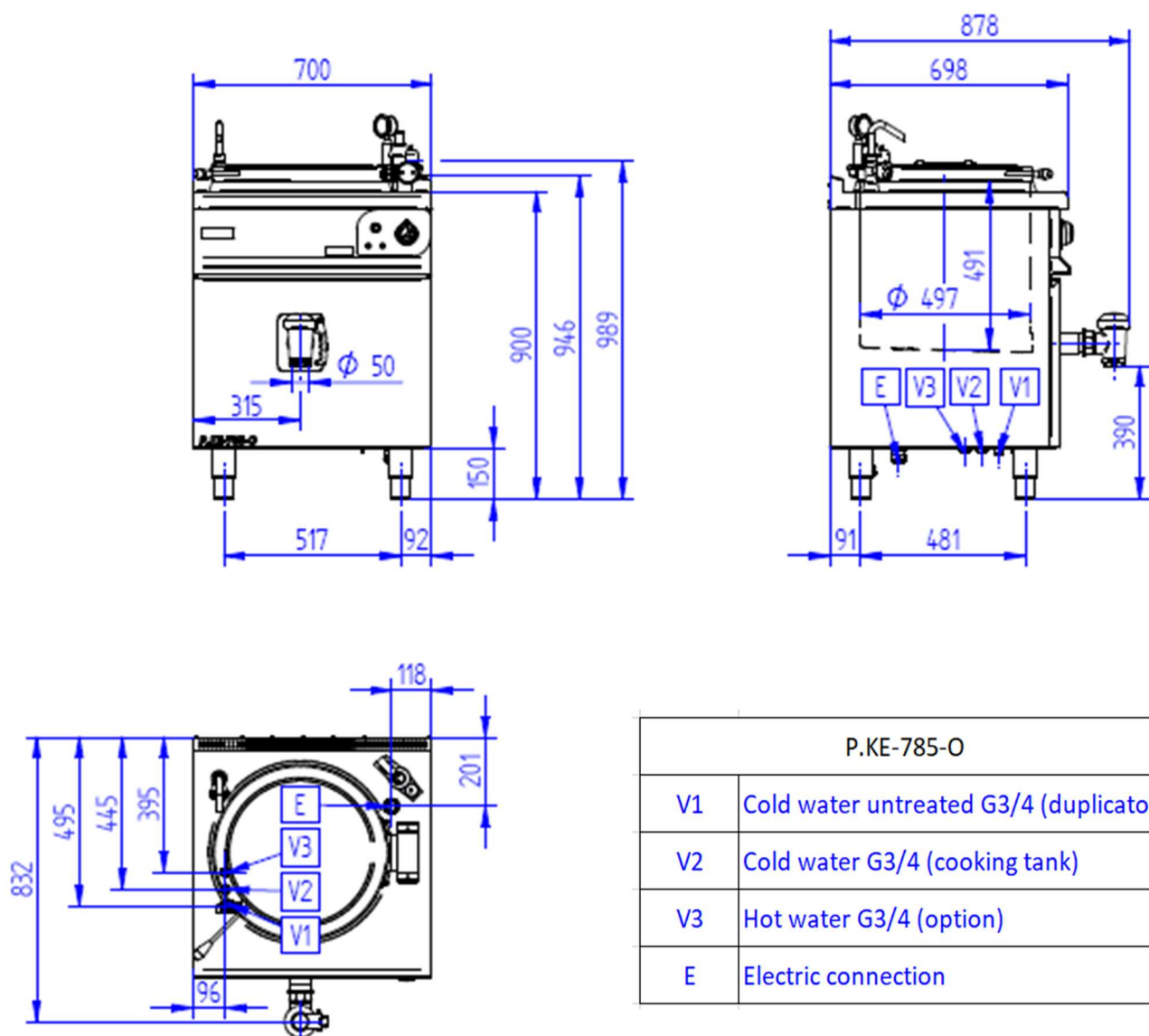
Enables precise temperature setting and control throughout the cooking process.

- ✓ Temperature sensor located inside the kettle pan (measures the temperature of the food)
- ✓ Temperature adjustment via the control panel (30-100 °C)

Ideal for sterilization, stock preparation, and cooking at a precisely controlled temperature.



TECHNICAL DIMENSIONS



GOOD TO KNOW

Indirect heating / duplicator

The duplicator is a sealed steam vessel that provides indirect heating of the cooking pan's tank. Heat is thus supplied from the heating elements through steam generated between the duplicator and the pan tank – a double shell. The duplicator is equipped with a safety valve that protects it from excessive pressure and also ensures its venting before cooking starts and re-venting after cooking ends. This valve assembly also includes an analogy pressure gauge, allowing simultaneous monitoring of the pressure in the duplicator. The pan is equipped with a pressure switch. The duplicator thus ensures even heating, preventing food from burning.

Technical properties of stainless steel used in Gastro-Haal boiling pans

✓ **AISI 304**

- Very good corrosion resistance, resistant to water, steam, air humidity, edible acids, mild organic and inorganic acids.

✓ **AISI 316**

- Acid-resistant chrome-nickel-molybdenum steel with increased corrosion resistance (higher molybdenum content), resistant to water, steam, air humidity.

✓ **AISI 321 titanium - reinforced material**

- Very good corrosion resistance, resistant to water, steam, air humidity, edible acids, mild organic and inorganic acids.

- Stabilized with titanium additive, resistant to intergranular corrosion after welding without additional heat treatment, even when welding thicker materials.