TECHNICAL DATA SHEET

Equipment:	**Electric boiling-bratt pan** 140 liters
Type:	**P.KED-140**
Product line:	**Practic**
Manufacturer:	**Gastro-Haal, s.r.o.**
Country of origin:	**Slovakia**



Usage

The electric boiling-bratt pan is used for the thermal preparation of large quantities of food by boiling and stewing in water or light frying in oil, e.g. **dumplings**. It is most commonly used in mass catering facilities such as school canteens, restaurants, hospitals, bakeries, and others.

Practic

The TOP 10 attributes of Gastro-Haal boiling-bratt pans from the Practic product line are:

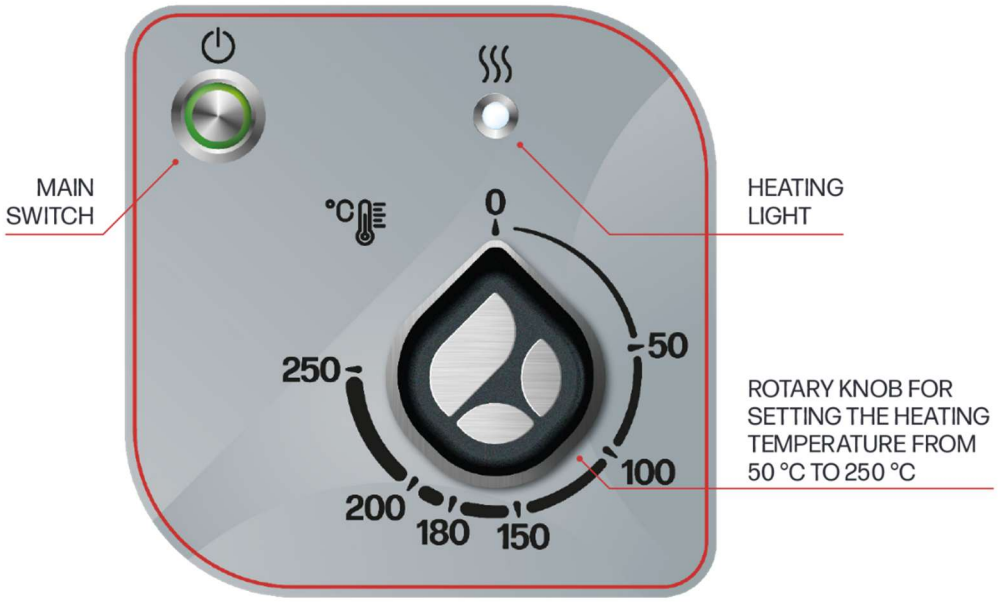
- ✓ Fast water heating thanks to the shallow depth of the basin
- ✓ **Lower water consumption compared to standard pans**
- ✓ Low energy consumption – dumplings can be cooked all day
- ✓ **Simple operation**
- ✓ Low maintenance requirements
- ✓ **Adjustable cooking temperature**
- ✓ Quiet, safe, and noiseless operation
- ✓ **Independent, solid, and sturdy construction**
- ✓ Long service life
- ✓ **Robust metal control knobs with safety features ensuring water resistance (IP65)**

ELECTRIC BOILING-BRATT PAN CONTROLS

- **Main switch, heating indicator light, main control knob for setting heating power, adjustable heating temperature (from 50°C to 250°C)**

Heating power levels

- **in range from 50°C to 250°C**



TECHNICAL DESCRIPTIONS

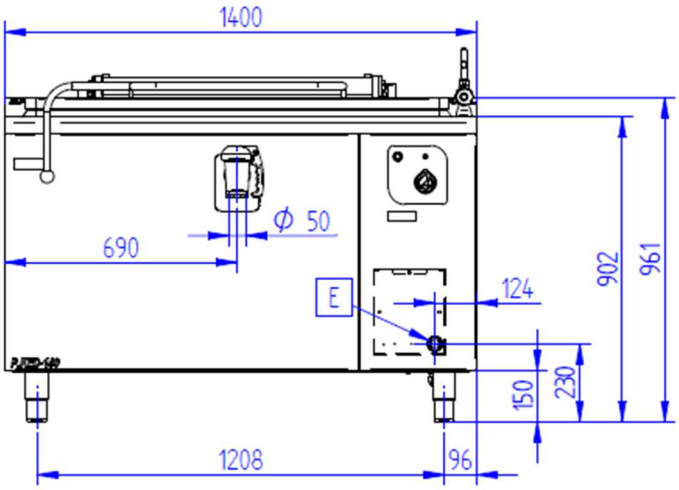
Line	900
Type	**P.KED-140**
Product line	**Practic**
Equipment	electric boiling-bratt pan
Control panel	classic analogy
External dimensions (mm) wxdxh	1400x900x900 mm
Cooking tank dimensions (mm) wxdxh	1226x680x208 mm
Volume of the cooking tank (l)	177 l
Usable volume of cooking tank (max. scale) (l)	140 l
Weight (kg)	180 kg
Heating	
Heating elements (pc)	12 pcs
Nominal el. input (kW)	18 kW
Nominal voltage (V)	3 N - 50 Hz / 400V TN-S
Nominal current (A)	27 A
Thermostat range (°C)	50 - 200 °C
Possible cooking temperature (°C)	50 - 250 °C
Water, valve, protection	
Cold water connection to cooking tank (")	3/4
Outlet valve (")	2"
Tube to outlet valve (")	2"
Index IP	IP 41
Index IP control elements	IP 65
Construction, saving, safety	
Double insulation on cables and wires (silicone protection)	yes
Rounded edges without danger corners and protrusion	yes
Bottom covering	yes
Options for extra fees according of valid price list	
Square steamer and automatic lifting trolley	yes (extra fee)
Outlet valve Echterman up to 160°C	yes (extra fee)

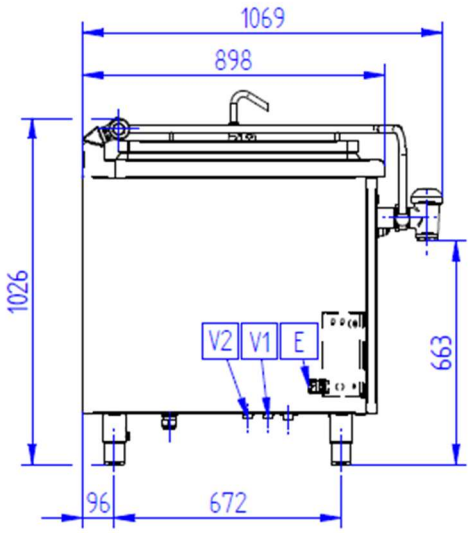
ACCESSORIES

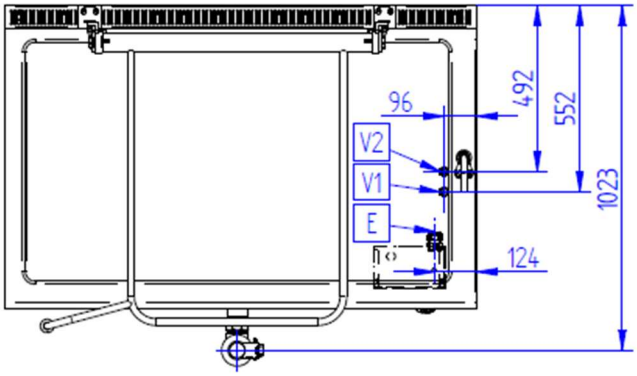
Accessories available for an extra charge according to the price list

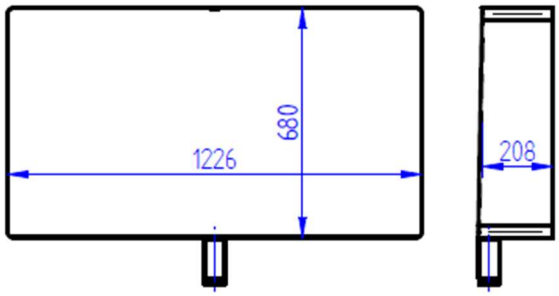
Square steamer **1-1 P.KGD_KED** 1x 1 steamer 1180x640x153 mm For all boiling-bratt pan volumes.	
Electric lifting trolley **AZV 2/1GN** 1312x660x1100mm **AZV 1/1GN** 680x660x1100mm Adjustable and automatic lifting trolleys for handling and transporting food.	
Vaseline for outlet valve **VAZELINA 100G** Food-grade grease for daily maintenance of the discharge valve.	

TECHNICAL DIMENSIONS









P.KED-140	
V1	Cold water untreated G3/4
V2	Hot water G3/4 (option)
E	Electric connection