

TECHNICAL DATA SHEET

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



Usage

The gas boiling pan with a round jacket (duplicator) is designed for cooking soups, sauces, meat, pasta, and dairy-based dishes without the risk of burning, for steaming fish, vegetables, mushrooms, and for reheating frozen or semi-finished meals. **The contents of the cooking tank are indirectly heated by steam, which is 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:

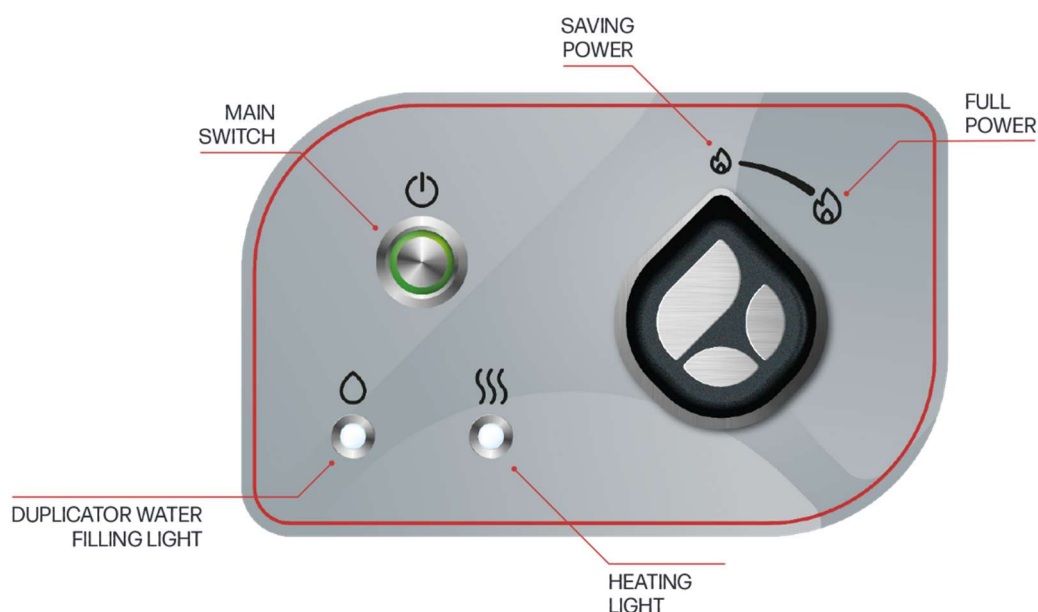
- ✓ **Modern, intuitive analog controls**
- ✓ Robust metal controls with **safety features and IP65 water protection**
- ✓ **Lid handle opens outside the hot cooking zone – extended handles**
- ✓ Outer part of the duplicator made from **AISI 321 titanium-reinforced**, chemically corrosion-resistant material
- ✓ **Heating elements made from AISI 316 – higher resistance to overheating**
- ✓ Increased water volume in the duplicator 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**

GAS BOILING PAN CONTROLS

- **Main switch, main control for setting heating power, indicator light for water filling of the duplicator, heating indicator light.**

2 levels of heating power

Small flame = half power / Large flame = full power



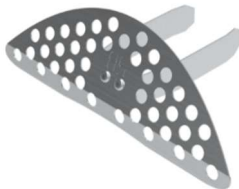
TECHNICAL DESCRIPTIONS

Rada	900
Type	P.KG-85-O
Product line	Practic
Equipment	gas boiling pan
Control panel	classic analogy
External dimensions (mm) wxdxh	700x900x900 mm
Volume of cooking tank (l)	93 l
Usable volume of cooking tank (max. scale) (l)	85 l
Weight (kg)	100 kg
Duplicator	round
Duplicator volume (in intermediate jacket) (l)	31 l
Water volume in duplicator (after level sensor) (l) * Increased water volume in the duplicator ensures longer service life of the heating elements	12 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	
Gas connection (")	3/4"
Nominal gas pressure G20 (kPa)	2 kPa
Nominal gas pressure G31 (kPa)	3,7 kPa
Gas tube burners	2 (double) tube burner
Electrical input (W)	25 W
Nominal burner input (kW)	11,2 kW
Gas consumption G20 (m³/h)	1,2 m³/h
Gas consumption G31 (m³/h)	0,43 m³/h
Gas consumption G31 (kg/h)	0,88 (kg/h)
Nominal voltage (V)	230 V + PEN 50 Hz TN-S
Setting excess pressure on the nozzle at max.power of burner in Mbar (G20)	14,5 Mbar
Setting excess pressure on the nozzle at max.power of burner in Mbar (G31)	22 Mbar
Setting excess pressure on the nozzle at min.power of burner in Mbar (G20)	8,5 Mbar
Setting excess pressure on the nozzle at min.power of burner in Mbar (G31)	16 Mbar
Nozzle diameter (G20) (mm)	2 mm
Nozzle diameter (G31) (mm)	1,4 mm
Nozzles (pc)	2 pcs
Water heating time in a cooking tank 20-90°C (min.)	50 min

Water, valve, protection	
Cold water connection into cooking tank (")	3/4 "
Cold softened water connection into duplicator (")	3/4 "
Max. water pressure (bar)	6 bar
Outlet valve (")	2"
Outlet tube to 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
Chimney slope design on the top plate	yes
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
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 to 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 of valid price list	
Chimney	yes (extra fee)
2x water connections + tap for 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)
Dumpling strainers	yes (extra fee)
Water softener (filter cartridge)	yes (extra fee)
Thermostat	yes (extra fee)
Pressure Spray Rinse	yes (extra fee)
Info	
G-20 - I2H = natural gas	
G31 - I3P = propane	

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_85-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_85-O 2x1/2 cooking basket for boiling pans Ø466x468mm Set of two cooking baskets.	
Steamer PKO-85 Round steamer basket for boiling pans with a capacity of 85 liters.	
Dumpling strainer 1-1 H.K_785/85-O 1x1 dumpling strainer for round boiling pans. Dimension: 250x475x70 mm Perforation: Ø 10 mm	

Electric lifting trolley

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.

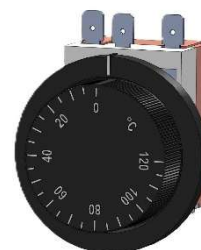


Thermostat

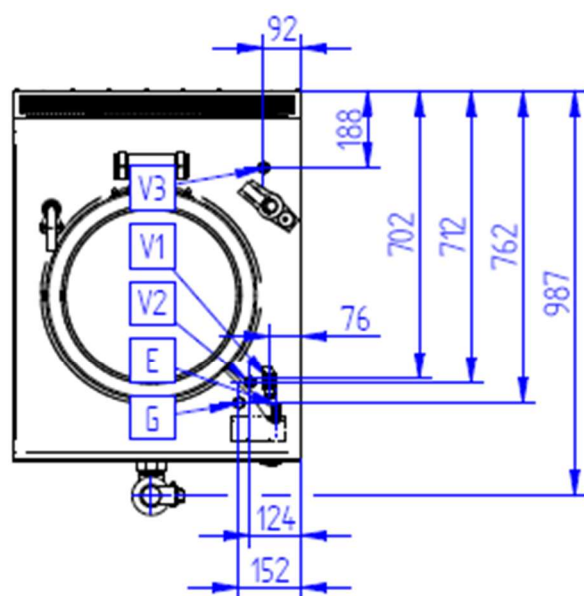
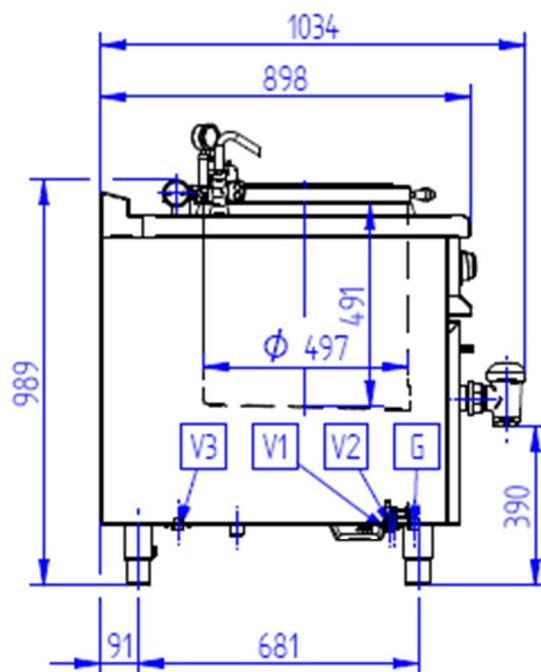
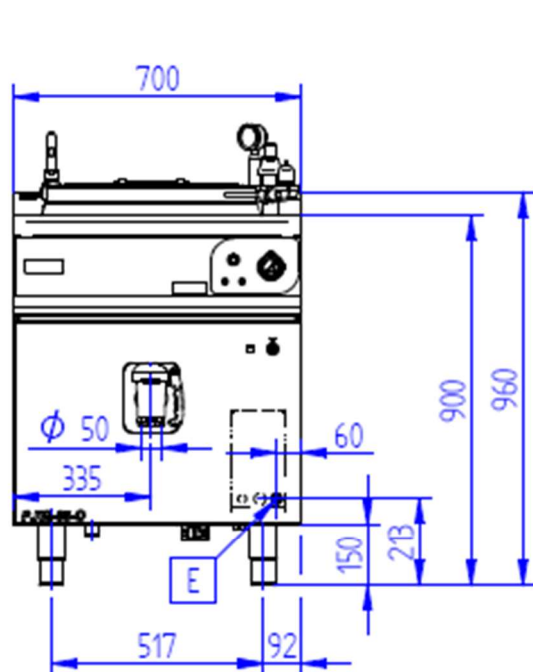
Enables precise temperature setting and control throughout the cooking process.

- ✓ 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



P.KG-85-0	
V1	Cold water G3/4 (duplicator)
V2	Cold water G3/4 (cooking tank)
V3	Hot water G3/4 (on request)
E	Electric connection
G	Gas connection G3/4

GOOD TO KNOW

Indirect heating / duplicator

The duplicator is a sealed steam vessel that provides indirect heating of the boiling 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.