TECHNICAL DATA SHEET

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



Usage

The gas 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. It is especially suitable for any kitchen where large amounts of **dumplings** need to be prepared. 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:

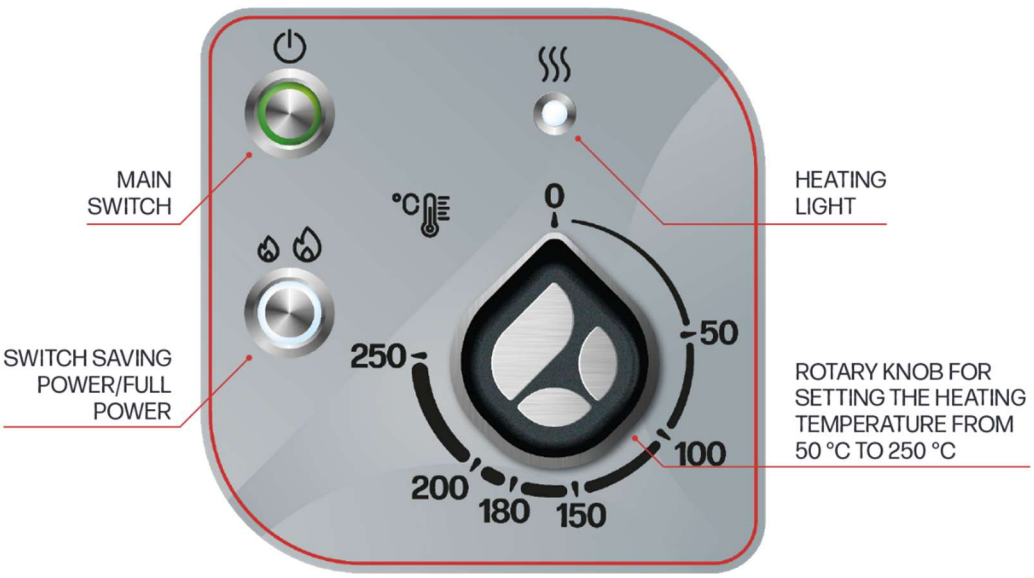
- ✓ Fast water heating thanks to the shallow depth of the basin
- ✓ **Lower water consumption compared to standard pans**
- ✓ Low energy consumption – dumplings can be cooked all day
- ✓ **Simple operation**
- ✓ Low maintenance requirements
- ✓ **Adjustable cooking temperature**
- ✓ Quiet, safe, and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

GAS BOILING-BRATT PAN CONTROLS

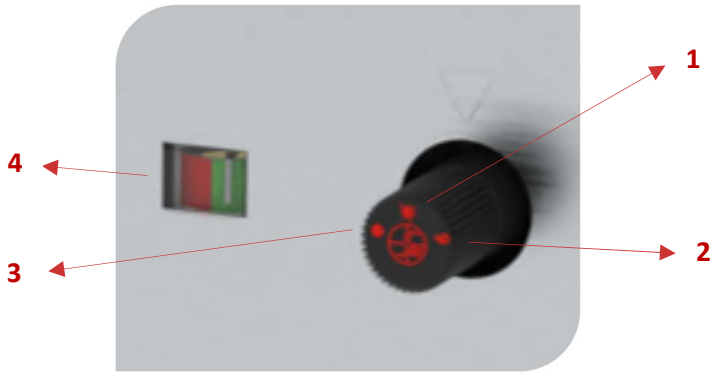
- **Main switch, heating indicator light, main control knob for setting heating power**
- **Adjustable heating temperature (from 50°C to 250°C)**

2 levels of heating power

saving power / **full** power



GAS VALVE CONTROLS



1 = Ignition
2 = Burner
3 = „0“ position
4 =ignition of the pilot burner- (milivoltmeter)

TECHNICAL DESCRIPTIONS

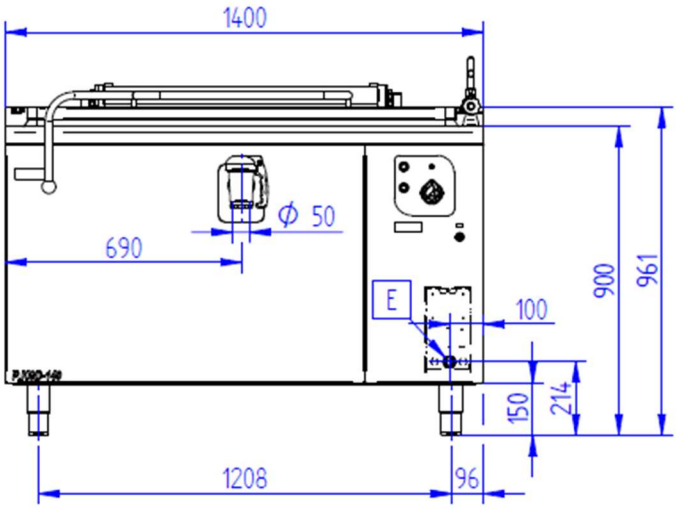
Line	900
Type	**P.KGD-140**
Product line	**Practic**
Equipment	gas boiling-bratt pan
Control panel	classic analogy
External dimensions (mm) wxdxh	1400x900x900 mm
Cooking tank dimensions (mm) wxdxh	1226x680x208 mm
Volume of the cooking tank (l)	177 l
Usable volume of cooking tank (max. scale) (l)	140 l
Weight (kg)	180 kg
Heating	
Gas connection (")	3/4"
Gas tube burners	11 tubes
Nominal el.input in full power (kW)	21 kW
Nominal el.input in saving power (kW)	14,0 kW
Gas consumption G20 - I2H (m^3/h)	2,1 m^3/h
Gas consumption G31 propane - I3P (m^3/h)	0,81 m^3/h
Gas consumption G31 propane - I3P (kg/h)	1,64 kg/h
Nominal voltage (V)	230 V
Nozzle diameter (**G20**) (mm)	2,35 mm
Nozzle diameter (**G31**) (mm)	2 mm
Nominal gas pressure (**G20**) (kPa)	2kPa
Nominal gas pressure (**G31**) (kPa)	3,7kPa
Nominal gas pressure at **FULL** power (**G20**) (kPa)	1,5 kPa
Nominal gas pressure at **FULL** power **(G31)** (kPa)	1,7 kPa
Nominal gas pressure at **SAVING** power (**G20**) (kPa)	1,05 kPa
Nominal gas pressure at **SAVING** power (**G31**) (kPa)	1,1 kPa
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)
Info	
G-20 - I2H = **natural gas**	
G31 - I3P = **propane**	

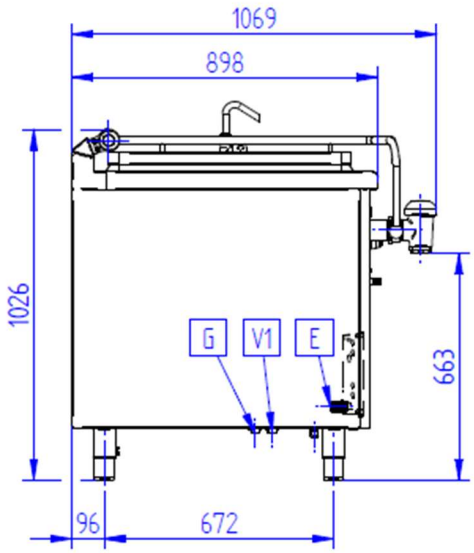
ACCESSORIES

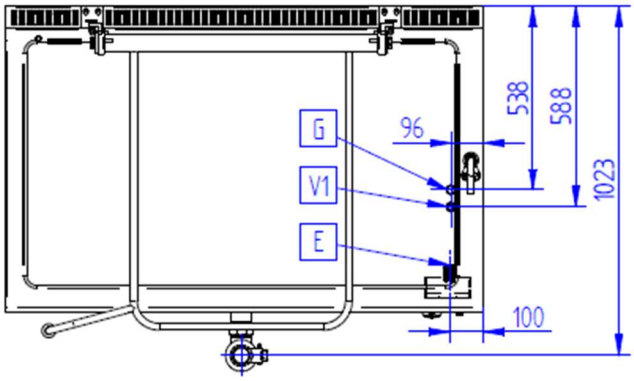
Accessories available for an extra charge according to the price list

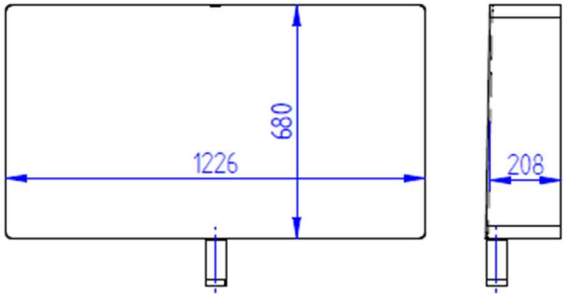
Square steamer **1-1 P.KGD_KED** 1x 1 steamer 1180x640x153 mm For all boiling-bratt pan volumes.	
Electric lifting trolley **AZV 2/1GN** 1312x660x1100mm **AZV 1/1GN** 680x660x1100mm Adjustable and automatic lifting trolleys for handling and transporting food.	
Vaseline for outlet valve **VAZELINA 100G**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

TECHNICAL DIMENSIONS









P.KGD-140	
V1	Cold water untreated G3/4
G	Gas connection G3/4
E	Electric connection