



8PM9N521

ELEC. PAN W/DIRECT HEATING 100 Lt.

A new heavy-duty modular cooking line. High productivity, new pleasing design, robustness, reliability and perceivable quality all around: a combination of all what has traditionally distinguished our equipment around the world. Attractive new design with clean-cut lines full of character. New die-pressed cabinet doors with radial corners and ergonomic die-cast handles. New user-friendly ergonomic controls.

RELIABILITY

Equipment meets the highest and most exacting standards in terms of efficiency, energy saving and reliability.

SAFETY

New G9001 safeguard the operator.

HYGIENE

Deep drawn tops, pressed from a single piece of stainless steel. an exclusive jointing system ensures a tight hair-line seal. ipx5 water protection, for ease of cleaning.

ERGONOMICS

Thanks to thorough research, all details of the new G9001 meet the most rigorous criteria in ergonomics. Minimal height of the flues risers allows better manoeuvrability across the working surfaces, door handles and control knobs designed for easy and secure manipulation.

Technical features

Constructive Features: Cooking vat with bottom in stainless steel AISI 316 (thickness 40/10) specifically intended for the processing of particularly acid products, and wall in stainless steel AISI 304 (thickness 20/10). Balanced lid in stainless steel AISI 304 (thickness 12-15/10) with athermal handle. Supporting structure in stainless steel AISI 430 (thickness 15-20/10). Heat insulation guaranteed by panels in thick glass fibre. Outer cover in stainless steel AISI 304, fine satin finish (thickness 10/10). Adjustable feet in stainless steel AISI 304 to ensure levelling. **Functional Features General:** Heating by means of armoured elements in INCOLOY-800 alloy, controlled by digital thermostat. Digital temperature limiting device interrupting automatically the operation in case of cooking vat overheating (lack of water). Vat filled with water by means of tap (hot/cold water) and swivel hose. Exhaust hole of vat with filter (extractable). Front drain cock 2 inc., in chrome-plated brass with insulating handle. **Functions:** ON/OFF switch, vat filling manual tap (hot/cold water), temperature setting by digital thermostat, vat front drain cock.

Display/Signal: cooking vat temperature visual signal, heating operating visual alarm, overheating buzzer alarm. **Safety System:** blocking of heating for excess of temperature with temperature digital limiting device automatically resettable.



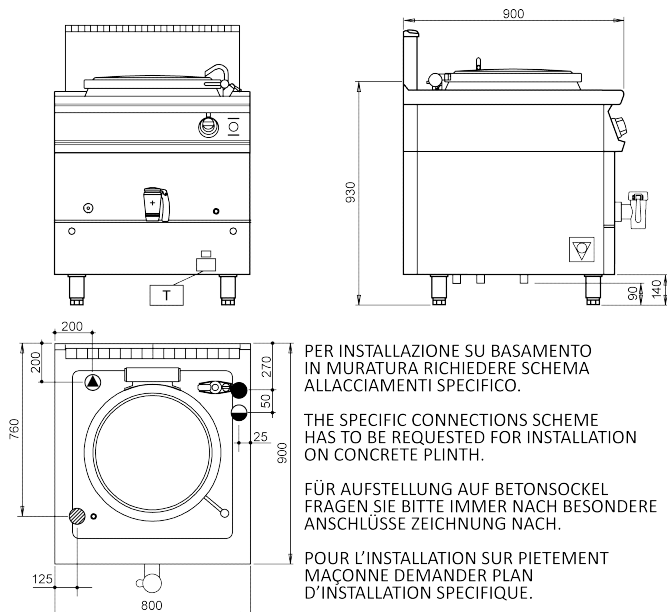
COMPANY WITH QUALITY MANAGEMENT
SYSTEM CERTIFIED BY DNV
= ISO 9001:2008 =

Technical specifications

8PM9N521

ELEC. PAN W/DIRECT HEATING 100 Lt.

Dimensions	mm	800x900x900
Shipping dimensions	mm	910x1010x900
Gross weight	Kg	130
Volume	m ³	0,65
Power rating	kW	13



- ▲ Electric wire inlet
- ▢ Technical datas label
- Warm water connection G 3/4"
- ⊗ Gas connection
- ◐ Cold water connection Ø 1/2" - ISO 7/1
- ◑ Drain connection Ø 32 mm
- ◓ Unipotential connection
- W Loading water knob
- G Separator bar

Container		
Dimensions	mm	Ø600xh=415
Capacity	lt	102



COMPANY WITH QUALITY MANAGEMENT
SYSTEM CERTIFIED BY DNV
= ISO 9001:2008 =