

Product: **Boiling pan - electric**

Producer: **Gastro-Haal, s.r.o.**

Type: **KE-100-O**

Country of origin: **SK**

### Purpose

Electric boiling pan is a basic unit in large-scale kitchens as a school dining hall, restaurants, hospitals, all types of canteens, including of military, etc. Boiling pan is designed for cooking of soups, sauces, meat, pasta, dairy meals without any danger of burning, for stewing of fish, vegetable, mushrooms, etc. and for heating of frozen meals and semi-finished food.

The food is cooked by steam which is generated in double shell (duplicator).

### Features of KE-100-O:

**analogy control panel**

- **volume of cooking tank 100 litres**

- manual opening of lid to an angle max.80°

- **round cooking tank (indirect heating)**

- thermal and protective insulation of duplicator

- probes for measuring the water level in the duplicator

- automatic water filling

- tap for cold water

- safety fitting/valve with manometer

- outlet valve 2"

- outlet tube to valve 2" for bigger pieces of food

- **power supply: electricity**

- fast heating of cooking tank, low consumption of energy and low operating costs

- quiet, safe, and noiseless operation

- three-stage power regulation of heating elements with 4-position switch

- heating elements in a special steel box

- double insulation on cables and wires (silicone protection)

- **self-supporting massive and solid construction**

- pressed top plate for water outfall

- top plate, inner and outer shell of tank, and lid made of AISI 304

- inner bottom of cooking tank made of high-quality stainless steel AISI 316L

- rounded edges without danger corners and protrusions

- bottom cover of boiling pan

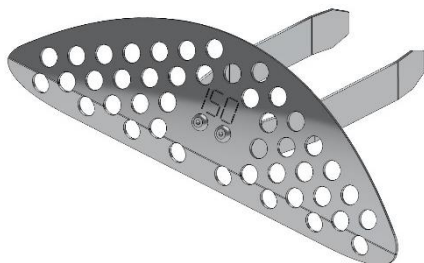
- adjustable feet

- **simple operation**

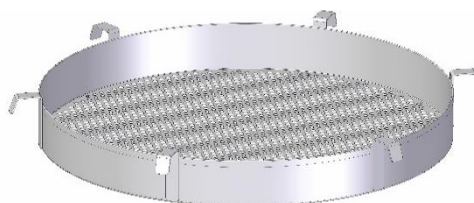


**Standard accessories** of boiling pan:

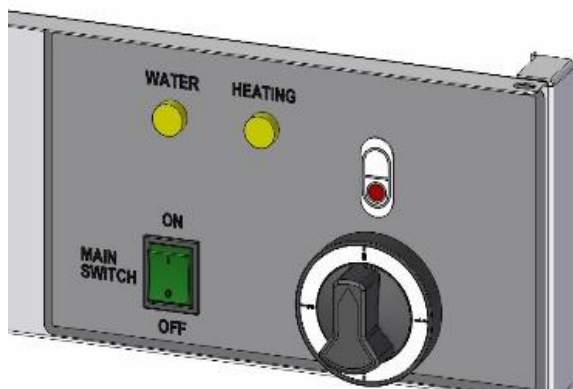
- sieve in front of outlet valve for catching of food


**Available accessories** for sales price:

- round steamer for dumplings
- food Vaseline for daily maintenance of outlet valve


**Front panel**

- classic analogy
- 3 position of cooking (**1** = ON, **2** = SAVING mode, **3** = FULL mode)


**What is the duplicator?**

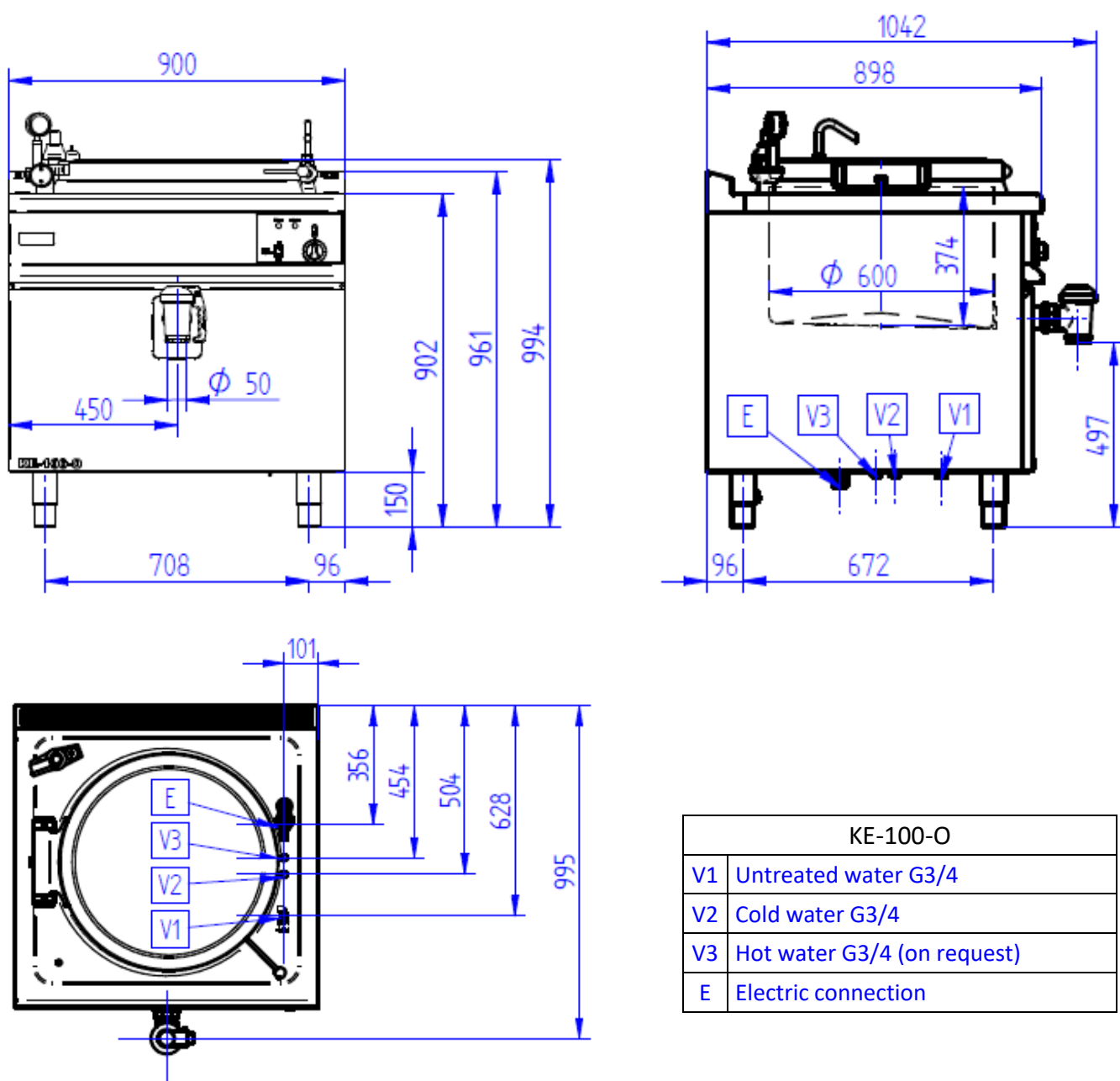
Duplicator is closed steam tank designed for indirect heating of boiling pan cooking tank. The warm is supplied from heating elements to steam, which is produced between duplicator and cooking tank - this is double jacket.

Duplicator is equipped with a safety fitting that protects the equipment from excessive overpressure, ensures that is vented before cooking and the re-aerated at the end of cooking. The safety fitting includes the manometer which controls the pressure in duplicator. The boiling pan includes the pressure switch.

Duplicator therefore ensures the smooth heating, and the food does not burn.

## Technical descriptions

<b>Line</b>	900
Type	<b>KE-100-O</b>
Description	electric boiling pan
Front panel	classic analogy
External dimensions (mm)	900x900x900 mm
Volume of cooking tank (l)	100 l
<b>Duplicator</b>	round
Duplicator volume (in intermediate jacket) (l)	48,5 l
Water volume in duplicator (after level sensor)	37,3 l
Water capacity in duplicator (l)	17,5
Automatic filling of water into duplicator	yes
Nominal pressure of duplicator (bar)	0,4
<b>Heating</b>	
Heating elements in special steel box	yes
Max. input (kW)	12 kW
Nominal voltage	3x400/230 V + PEN 50 Hz TN-S
Nominal current	17A
Circuit breaker	20 A
Three-stage power regulation of heating elements with 4-position switch	yes
Water heating time in a brewing pot 20-90°C (min.)	47 min
<b>Water, valve, protection</b>	
Cold water connection (")	3/4 "
Max. water pressure (bar)	6 bar
Outlet valve (")	2"
Outlet tube to valve (")	2"
Index of protection	IP 41
<b>Construction, savings, safety</b>	
Pressed top plate for water outfall	no
Double insulation on cables and wires (silicone protection)	yes
Rounded edges without danger corners and protrusions	yes
Thermal and protective insulation of duplicator	yes
Weight (kg)	123 kg
Covering of bottom	yes
<b>Options for extra fees according of valid Price list</b>	
Cooking temperature setting (thermostatic control) "T" from 30 to 100 °C	yes (extra fee)
Cooking tank material AISI	AISI 316 (tank bottom) standard
Index of protection IP45	yes (extra fee)
Vaseline for outlet valve	yes (extra fee)
Cooking baskets	yes (extra fee)
Steamers	yes (extra fee)
Dumplings maker	yes (extra fee)
Hard water softener	yes (extra fee)
Sieve in front of outlet valve	free of charge
Adjustable feet	yes

**Technical dimensions**


KE-100-O	
V1	Untreated water G3/4
V2	Cold water G3/4
V3	Hot water G3/4 (on request)
E	Electric connection