

Product: **Boiling pan - electric**
 Producer: **Gastro-Haal, s.r.o.**

Type: **KE-150-O-R**
 Country of origin: **SK**

Purpose

Electric boiling pans is a basic unit in large-scale kitchens as a school dining hall, restaurants, hospitals, all types of canteens, including of military, etc. Boiling pans 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).



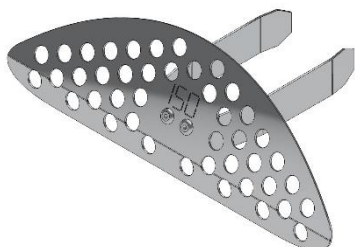
Features of KE-150-O-R:

digital control panel=processor control unit (regulator)

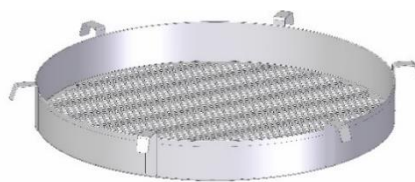
- reports the internal diagnostics of spare parts and fault detections
- notifies the regular maintenance
- provides increased safety (heating will not start after el.power interruption)
- **volume of cooking tank 150 litres**
- manual opening lid to an angle approx.80°
- **round cooking tank (indirect 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**
- three-stage power regulation of heating elements with 4-position switch
- heating elements in a special steel box
- fast heating of cooking tank, low consumption of energy and low operating costs
- quiet, safe, and noiseless operation
- 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 304
- 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

- digital control panel (processor control unit - regulator)
- 3 position of heating (**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

Line	900
Type	KE-150-O-R
Description	electric boiling pan
Front panel	digital with regulator
External dimensions (mm)	900x900x900 mm
Volume of cooking tank (l)	150 l
Duplicator	round
Duplicator volume (in intermediate jacket) (l)	51,7 l
Water volume in duplicator (after level sensor)	36 l
Water capacity in duplicator (l)	12,4
Automatic filling of water into duplicator	yes
Nominal pressure of duplicator (bar)	0,4
Heating	
Heating elements in special steel box	yes
Max. input (kW)	18 kW
Nominal voltage	3x400/230 V + PEN 50 Hz
Nominal current	26 A
Circuit breaker	32 A
Three-stage power regulation of heating elements	yes
Water heating time in a brewing pot 20-90°C (min.)	55 min
Water, valve, protection	
Cold water connection (")	3/4 "
Max. water pressure (bar)	6 bar
Outlet valve (")	2"
Outlet tube to valve (")	2"
Index of protection	IP 41
Construction, savings, safety	
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)	130 kg
Covering of bottom	yes
Options for extra fees according of valid Price list	
Cooking temperature setting (thermostatic control) "T" from 30 to 100 °C	yes (extra fee)
Cooking tank material AISI	AISI 316 (tank bottom)
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
