Cod: 11013002021278

Indirect-heating gas saucepan, 55-litre capacity



Description

Gas saucepan with a stainless steel body. Knobs made from thermosetting plastic. Pressed and balanced stainless steel lid.

Indirect heating provided by high-efficiency stainless steel tubular burners with a cavity and steam circulation. Safety ensured by a thermocouple activated by the pilot burner flame. Ignition via piezoelectric ignition and pilot flame. Pressure in the air gap is controlled by a safety valve. Water is filled into the air gap with level control via taps located on the front of the unit. Fitted with an analogue pressure gauge and a safety thermostat.

Cooking tank with an AISI 316 base for processing particularly acidic products, and AISI 304 walls. Thermal insulation provided by thick fibreglass panels. Worktop joined to the cooking tank by continuous welding.

Cooking vessel capacity: 55 litres.

Worktop in AISI 304 stainless steel, pressed with wide-radius rounded edges for easy cleaning. Front cladding in stainless steel.

Water is fed into the cooking tank via a tap (hot/cold water) and an adjustable spout. The tank drain hole is fitted with a removable filter. Front drain tap made of chrome-plated brass (5.08 cm) fitted with an insulated handle.

Laser-cut worktop finish to ensure a ‘head-to-head’ fit between worktops and secure fastening of the worktops to one another.

Testing carried out with natural gas or LPG, depending on the user’s requirements.

Height-adjustable stainless steel feet.

. 100% Made in Italy.

Dimensions

External dimensions	800x700x850 mm

Technical specifications

Capacity	55 Lt
Gas Power	15.5 kW
Net weight	87 kg
Power supply	Gas