|  |  |  |  |
| --- | --- | --- | --- |
|  | **FIXPAN** |  | Stationary kettles |
|  | PF....jpg | pentola_marmellata_part_1 0001 copia.jpg | Capacity 100, 150, 200, 300, 500 and 550 lt – Electric, Gas and Steam heating  **PF…100A**  **PF…150A**  **PF…200A**  **PF…300A**  **PF…500A**  **PF…510A** |
|  |  |  |  |
|  | |  | | --- | | **Constructive Features** | | • Pans bottoms are constructed in AISI 316 quality stainless steel and are even suitable for boiling food products with a high acidity content.  • Exterior cladding, in 1 and AISI 304 quality stainless steel.  • Carrying structure, in heavy gauge stainless steel.  • Lid is insulated (optional extra ), spring loaded counterbalanced type.  • Automatic power operated water filling device for the pan.  **AUTOCLA VE (pressure lid versions)**  • Counterbalanced lid fitted with 0,05 bar safety relief valve: an air tight seal is assured by means of screw down clamps and silicone gasket.  **INDIRECT HEATED VERSIONS**  • Jacket walls are in AISI 304 quality stainless steel.  • Jacket pressure is controlled by a  pressure switch, a (0,5 bar) safety  valve and pressure gauge.  • Automatic water filling into the double jacket  **ELECTRIC VERSIONS**  • Heated by means of armoured  “Incoloy-800” elements, fitted inside the jacket.  • High heating capacities, in  accordance with CE DIN 18855 Standards for “Fast cooking equipment (see  technical data chart).  • Power economiser device: cutsin  automatically when selected | |  | |  | |  | |  | |  | |  | | temperature is reached.  **GAS VERSIONS**  • Heating by means of high  efficiency stainless steel tube  burners. Automatic ignition and  flame control system without  pilot burner. Heating controlled by electronic board, with  automatic activation of minimum  2 °C before the SETPOINT,  and by the pressure switch.  **STEA M VERSIONS**  • Heated by steam, introduced  into the jacket from an external  mains supply, and fitted with  a control valve which provides  infinite variable heat input.   |  | | --- | | **Panel Board - Functions** | | - ON/OFF switch | | - setting of operating temperature | | - setting of cooking temperature | | - cooking cycle start/stop | | **Display/Signal** | | - failure autotest system | | - heating operating visual alarm | | - product temperature and set temperature display | | - time to end of cycle display | | - end of cooking sound alarm | | **Safety System** | | - emergency button | | - blocking of heating for excess of temperature with manual resettable safety thermostat. | | **Applications**  Stews  Goulash  Sauces  Karamell  Onions  Jams  Stuffings  Meat  Beans |

|  |  |  |  |
| --- | --- | --- | --- |
|  |  |  |  |

|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Mod. | Overall dimensions mm | | Useful capacity | Electric versions | | Gas versions | | Steam versions | |
| PF…A | LxPxH | H1 | LT | V/Hz | KW | V/Hz | Kw | V/Hz | Kg/h |
| 100 | 1025x850x900h | 1650 | 102 | 400/50 3N+PE AC | 16 | 230/50 1N+PE AC | 21 | 230/50 1N+PE AC | 15 |
| 150 |  |  | 139 | 18 | 21 | 23 |
| 200 |  |  | 200 | 32 | 34.5 | 31 |
| 300 |  |  | 300 | 36 | 48 | 46 |
| 500 |  |  | 455 | 36 | 58 | 77 |
| 510 |  |  | 500 | 54 | 60 | 77 |

