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ELECTRIC INDIRECT HEATED BOILING PAN 100 L

Boiling pan made of AISI 304 stainless steel, 20/10 mm thickness top. Cooking pan with AISI 316L stainless steel base and AISI 304 stainless steel walls. Heating by two independent electric elements controlled by 4-position selector. Low pressure steam generation in the jacket. Rear-hinged and balanced lid.



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|-----------------|-----|-------------------|-------------|
| Liter each well | 100 | Power supply | Electricity |
| Well quantity | 1 | Worktop thickness | 2 mm |

Functional features

- Cylindrical boiling pan, diameter 60 cm, indirect steam jacket heating with low pressure steam generation inside the jacket , maximum capacity 100 lt
- Minimum container volume: 60 litres.
- N. 2 two independent heating elements with adjustable power on 4 levels each from 1.2 to 7 kW.
- Hot and cold water manual taps with adjustable water spout for filling and washing cooking pan and cavity.
- 2" chromium-plated brass drain large tap with heat-resistant knob and with bayonet fitting and exhaust pipe 5mm thick in AISI 316 stainless steel; full drainage of the cooking pan without stagnation.
- Pre-set appliance for installation freestanding on feet; with specific accessories on cantilever on beam, on multi-elements support.

Constructional features

- Work top made in AISI 304 stainless steel, 20/10 thickness with Scotch Brite finish.
- External panels in stainless steel, dashboard with side panels in AISI 304 stainless steel, Scotch Brite finish.
- Side-by-side top juxtaposition very rigid and accurate guaranteeing max quality and hygiene.
- Worktop with recess 5 mm depth for liquid and condensation collection and directed drainage.
- Pressed well, with large rounded corners, welded sealed top the worktop recess, made in AISI 304 stainless steel thickness 20/10 and pressed bottom, flat and sloped to discharge liquids made in AISI 316L stainless steel thickness 20/10.
- Well dimensions: diameter cm 59.5, height cm 41.
- Jacket made in AISI 304 stainless steel thickness 30/10 and pressed base made in AISI 304 stainless steel thickness 30/10. Cavity capacity 22 lt.
- Rear-hinged lid made in AISI 304 stainless steel, easy to clean, rimmed condensate drain in container in closed position, in recess in open position; Heavy duty hinges and lid structure.
- Metal ergonomic knobs with rubber protection against water infiltration.
- Height adjustable floor-mounted feet in AISI 304 stainless steel, non-scratch sole in insulating plastic material. Feet are supplied at a fixed height of 15 cm. Foot extension 5 cm (minimum height / maximum height: 87.5 / 92.5 cm).
- Access to all components through front compartment and control console.

Safety equipment and approvals

- Safety thermostat protecting the appliance and electric parts.
- CE approvals in respect of all current directives and regulations.
- Approval to European Standard EN 1672-2 Hygienic Design.
- IPX5 protection rating.

Optionals and Accessories

- Two section strainer made in stainless steel for 100 lt container.CPX102

Technical Data

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|-----------------|-----------------------|----------------|---------------|
| Working voltage | 400V 3~ / 50Hz ÷ 60Hz | Net Weight | 130 kg |
| Gross Weight | 145 kg | Electric Power | 14 kW |
| Dimensions | 80x92x90 cm | Packing | 86x102x131 cm |



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Icon9000 prof.900 - 2 mm