

# Modular Cooking Range Line ECO 70 Freestanding Gas Boiling Pan 60lt indirect heat

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



373269 (A7BSGHINF0)

60-lt indirect gas boiling pan with pressure switch

## Short Form Specification

### Item No.

To be installed on height adjustable feet in stainless steel. Suitable for natural gas or LPG. Robust burners in stainless steel with flame failure device and protected pilot light. Temperature is controlled by a power regulator; heating elements with temperature limiter. Exterior panels in stainless steel with Scotch Brite finish. One piece pressed work top in 1.5 mm thick stainless steel. Right-angled side edges to allow flush-fitting junction between units.

## Main Features

- Kettle is suitable to cook, sauté or poach all kinds of produce.
- Produce is uniformly heated in the base and side walls of the kettle by an indirect heating system that uses integrally generated saturated steam at a temperature of 110° C in the jacket.
- Pressed cooking vessel and lid in 316 AISI Stainless steel.
- External valve allows to manually evacuate excess air accumulated in the jacket during heating phase.
- Manometer allows to correctly control the functioning of the pan.
- Solenoid valve to refill with hot and cold water.
- Safety valve avoids overpressure of the steam in the jacket.
- No overshooting of cooking temperatures, fast reaction.
- Large capacity food tap enables safe and effortless discharging of contents.
- Firmly fitting cover to reduce cooking time and save energy costs.
- Ergonomic: the depth of the vessel facilitates stirring the food, also the most delicate food.
- Discharge tube and tap are very easy to clean from outside.
- Closed heating system – no waste of energy.
- Smooth large surfaces, easy access for cleaning.
- Pressure switch control monitors energy and water consumption.
- Unit to have stainless steel feet with height adjustment up to 50 mm.
- IPX4 water resistance certification.
- Lid and cooking vessel in stainless steel. Sides of vessel with satin finishing for easy cleaning.

## Construction

- Robust burners in stainless steel with flame failure device, protected pilot light and optimized combustion.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- One piece pressed 1.5 mm work top in Stainless steel.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.

## Optional Accessories

- Junction sealing kit  PNC 206086
- Draught diverter, 150 mm diameter  PNC 206132
- Matching ring for flue condenser, 150 mm diameter  PNC 206133
- 4 wheels, 2 swivelling with brake. It is mandatory to install with base supports for feet/wheels.  PNC 206135
- Flanged feet kit  PNC 206136
- Frontal kicking strip for concrete installation, 400mm  PNC 206147
- Frontal kicking strip for concrete installation, 800mm  PNC 206148

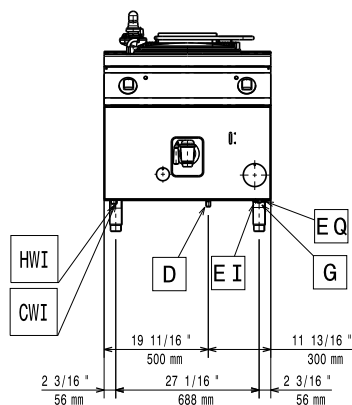
APPROVAL: \_\_\_\_\_

- Frontal kicking strip for concrete installation, 1000mm PNC 206150
- Frontal kicking strip for concrete installation, 1200mm PNC 206151
- Frontal kicking strip for concrete installation, 1600mm PNC 206152
- Frontal handrail 800 mm PNC 206167
- Frontal kicking strip, 800mm (not for refr-freezer base) PNC 206176
- Frontal kicking strip, 1000mm (not for refr-freezer base) PNC 206177
- Frontal kicking strip, 1200mm (not for refr-freezer base) PNC 206178
- Frontal kicking strip, 1600mm (not for refr-freezer base) PNC 206179
- Frontal handrail 1200 mm PNC 206191
- Frontal handrail 1600 mm PNC 206192
- Kit 4 feet for concrete installation (not for 900 line free standing grill) PNC 206210
- Right and left side handrails PNC 206240
- Flue condenser for 1 module, 150 mm diameter PNC 206246
- Pair of side kicking strips PNC 206249
- Pair of side kicking strips (concrete installation) PNC 206265
- Chimney upstand, 800mm PNC 206304
- 2 side covering panels, height 700 mm, depth 700 mm PNC 206319
- Base support for feet or wheels - 800mm (700/900 lines) PNC 206367
- Base support for feet or wheels - 1200mm (700/900 lines) PNC 206368
- Base support for feet or wheels - 1600mm (700/900 lines) PNC 206369
- REAR PANELING 800MM PNC 206374
- REAR PANELING 1000MM PNC 206375
- Rear paneling - 1200mm (700/900 lines) PNC 206376
- 1-section noodle basket for 60lt boiling pans PNC 921626
- Trolley with lifting & removable tank PNC 922403
- Pressure regulator for gas units PNC 927225

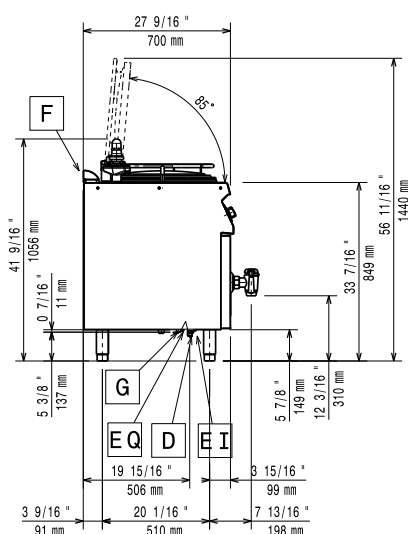


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**Front**



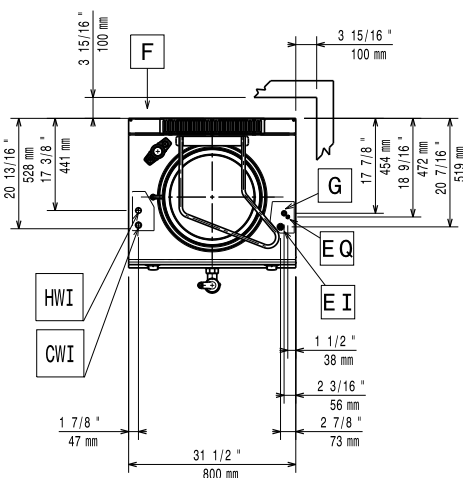
**Side**



**CWI1** = Cold Water inlet      **HWI** = Hot water inlet

- D** = Drain
- EI** = Electrical connection
- G** = Gas connection

**Top**



## Electric

Supply voltage:  
373269 (A7BSGHINF0)      230 V/1N ph/50 Hz

Total Watts:      0.1 kW

## Gas

Gas Power:      47726 Btu/hr (14 kW)

Gas Type Option:      LPG

Gas Inlet:      1/2"

## Key Information

Pan useful capacity:      60 lt

Vessel (round) diameter:      420 mm

Shipping weight:      115 kg

Shipping height:      1140 mm

Shipping width:      820 mm

Shipping depth:      860 mm

Shipping volume:      0.8 m<sup>3</sup>

No clearance needed on rear sides of unit if wall is of non combustible type. If wall is combustible, minimum 50 mm wall clearance should be maintained.

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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.