

This machine is made for continuous. Different types of food can be boiled, like pasta, rice (minimum 1.5 mm in size), vegetables, meat etc., thanks to the basket's design. Setting the cooking parameters is intuitive and easy and with the precision instruments the cooking results are excellent and cycles can be repeated by simply pressing the restart button

TECHNICAL FEATURES

Cooking tank

- Cooking tank with bottom in AISI 316 polished stainless steel and walls in AISI 304 stainless steel

Jacket (indirect heated version)

- Jacket with bottom and walls in AISI 304 stainless steel

Lid

- Balanced lid in AISI 304 stainless steel with resistant handle in stainless steel

Support frame and panels

- Stainless steel frame
- Thermal insulation assured by high density ceramic fibre 64/128
- Panels in AISI 304 stainless steel, fine satin finish

Heating system

Direct Gas versions

- Heating by means of AISI 304 stainless steel high efficiency tube burners
- Ignition by means of manual piezo-electric lighter and pilot flame
- Valve-controlled safety tap with thermocouple
- Venting grid
- Set of jets for different types of gas

Indirect Gas versions - with Jacket

- Heating by means of AISI 304 stainless steel high efficiency tube burners
- Manual ignition by means of manual piezo-electric lighter and pilot flame
- Valve-controlled safety tap with thermocouple
- Venting grid
- Set of jets for different types of gas
- Set of nozzles for different types of gas
- Jacket water level control taps max/min with the option of automatic filling
- Jacket pressure control by means of safety relief valve calibrated at 0,5 bar, vacuum valve and pressure gauge

Indirect Electric versions - with Jacket

- Heating by means of INCOLOY heating elements with adjustable power regulator
- Safety thermostat to prevent overheating and keep the equipment from operating without water
- Jacket water level control taps max/min with the option of automatic filling
- Jacket pressure control by working pressure switch and safety relief valve calibrated at 0,5 bar, vacuum valve and pressure gauge
- Standard power supply 400V 3N 50Hz

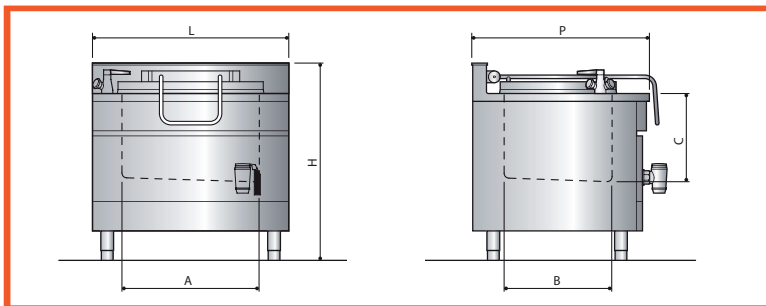
Indirect Steam versions - with Jacket

- Heating by means of steam (from user's plant line) with a tap valve allowing a gradual steam inlet
- Jacket pressure control by means of safety relief valve calibrated at 0,45 bar, vacuum valve and pressure gauge



PGN	V	IE	GD	IG
Inox adjustable feet	●	●	●	●
Jacket safety assembly	●	●	-	●
Water tap	●	●	●	●
Draining tap 2" conical seat	●	●	●	●
Draining tap 2" AISI 316	*	*	*	*
Tank drain tap	●	●	●	●
Smoke venting grid	-	-	●	●
Valve-controlled safety tap with thermocouple	-	-	●	●
Safety thermostat	-	●	*	●
Pressure switch	-	●	-	*
THE APPLICATION OF ELECTRONIC CONTROL WILL PROVIDE DIMENSIONAL CHANGES OF EXTERNAL FRAME				
Electronic water filling in jacket with probe	-	*	-	*
Electronic water filling in cooking tank with volumetric probe (only 280lt)	*	*	*	*
Electronic temperature control of cooking tank with display (only 280lt)	*	*	*	*
Electronic temperature indicator of cooking tank with display (only 280lt)	*	*	*	*
Electronic cooking time control with display and buzzer (only 280lt)	*	*	*	*
HACCP parameters acquisition with display and RS485 output (only 280lt)	*	*	*	*
HACCP parameters acquisition with recorder+ printer in paper roll (panel control wall - only 280lt)	*	*	*	*
HACCP parameters acquisition software for PC (only 280lt)	*	*	*	*
Manual jacket air venting	●	●	-	●
Automatic jacket air venting	*	*	-	*
Hose shower (replace water tap)	*	*	*	*

- standard
- * optional
- no



MODEL	Capacity liter	Pan Dimensions L x P x H mm	Tank Dimensions A x B x C mm	Power (kW)		Consumption			
				Gas	Electric	L. P. G. kg/h	Nat. Gas H m³/h	Nat. Gas L m³/h	Steam kg/h
PGN V180	180	1000x900x850	740x550x515	-	-	-	-	-	65
PGN V280	280	1400x900x850	1040x550x515	-	-	-	-	-	85
PGN V400	400	2000x900x850	1700x550x515	-	-	-	-	-	115
PGN IE180	180	1000x900x850	740x550x515	-	18	-	-	-	-
PGN IE280	280	1400x900x850	1040x550x515	-	24	-	-	-	-
PGN IE400	400	2000x900x850	1700x550x515	-	36	-	-	-	-
PGN GD280	280	1400x900x850	1040x550x515	35	-	2,76	3,7	4,31	-
PGN IG180	180	1000x900x850	740x550x515	29	-	2,29	3,07	3,57	-
PGN IG280	280	1400x900x850	1040x550x515	35	-	2,76	3,7	4,31	-
PGN IG400	400	2000x900x850	1700x550x515	45	-	3,6	4,8	5,5	-

- V: steam
- IE: indirect el.
- GD: direct gas
- IG: indirect gas

