

*Parallelepiped pan with cylindrical container. Can be wall positioned either individually or in series. This is the most suitable pan for modular installation under a hood. Thanks to its solid design and functionality, it is most suited for continuous and prolonged use.*

## 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

- Normal version: balanced lid in AISI 304 stainless steel with heat resistant handle
- Autoclave version: balanced lid in AISI 304 stainless steel with heat resistant handle, alimentary silicon gasket, hermetic sealing clamps and safety valve at 0,05 bar

### 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
- 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
- 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 pressure control by working pressure switch and safety relief valve calibrated at 0,5 bar, vacuum valve and pressure gauge
- Jacket water level control taps max/min with the option of automatic filling
- Standard power supply 400V 3N 50Hz

#### Indirect Steam versions - with Jacket

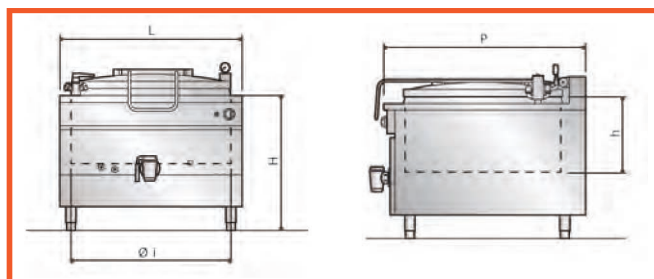
- Heating by means of steam (from user's plant line) with a throttle valve allowing a gradual steam inlet
- Jacket pressure control by means of safety relief valve calibrated at 0,5 bar, vacuum valve and pressure gauge

PQF	V/N	IE/N	GD/N	IG/N	V/A	IE/A	GD/A	IG/A
Inox adjustable feet	•	•	•	•	•	•	•	•
Jacket safety assembly	•	•	-	•	•	•	-	•
Water tap	•	•	•	•	•	•	•	•
Draining tap 2" conical seat	•	•	•	•	•	•	•	•
Draining tap 2" AISI 316	*	*	*	*	*	*	*	*
Tank draining grid	•	•	•	•	•	•	•	•
Smoke venting grid	-	-	•	•	-	-	•	•
Valve-controlled safety tap with thermocouple	-	-	•	•	-	-	•	•
Tank safety valve	-	-	-	-	•	•	•	•
Lid with closing clamps and gasket	-	-	-	-	•	•	•	•
Safety thermostat	-	•	-	•	-	•	-	•
Pressure switch	-	•	-	*	-	•	-	*
<b>THE APPLICATION OF ELECTRONIC CONTROL WILL PROVIDE DIMENSIONAL CHANGES OF EXTERNAL FRAME</b>								
Electronic water filling in jacket with probe	-	*	-	*	-	*	-	*
Electronic temperature control in cooking tank with display	*	*	*	*	*	*	*	*
Electronic temperature indicator in cooking tank with display	*	*	*	*	*	*	*	*
Electronic cooking time control with display and buzzer	*	*	*	*	*	*	*	*
HACCP parameters acquisition with display and RS485 output	*	*	*	*	*	*	*	*
HACCP parameters acquisition with register + printer in paper roll (panel control wall)	*	*	*	*	*	*	*	*
HACCP parameters acquisition software for PC	*	*	*	*	*	*	*	*
Manual jacket air venting	•	•	-	•	•	•	-	•
Automatic jacket air venting	*	*	-	*	*	*	-	*
Agitator fixed at lid	*	*	*	*	-	-	-	-
Insulated lid	*	*	*	*	-	-	-	-
Colander basket	*	*	*	*	*	*	*	*

• standard

\* optional

- no



## SERIES 900 - Variable capacity from 100 to 150 liter

MODEL	Capacity liter	Pan Dimensions L x P x H mm	Tank Dimensions Ø i x H mm	Power (kW)		Consumption			
				Gas	Electric	L. P. G. kg/h	Nat. Gas H m³/h	Nat. Gas L m³/h	Steam kg/h
PQF V100/N - PQF V100/A	100	800x900x850	Ø600x420	-	-	-	-	-	60
PQF V150/N - PQF V150/A	150	800x900x850	Ø600x540	-	-	-	-	-	65
PQF IE100/N - PQF IE100/A	100	800x900x850	Ø600x420	-	12	-	-	-	-
PQF IE150/N - PQF IE150/A	150	800x900x850	Ø600x540	-	16	-	-	-	-
PQF GD100/N - PQF GD100/A	100	800x900x850	Ø600x420	24	-	1,86	2,48	2,46	-
PQF GD150/N - PQF GD150/A	150	800x900x850	Ø600x540	24	-	1,86	2,48	2,46	-
PQF IG100/N - PQF IG100/A	100	800x900x850	Ø600x420	24	-	1,86	2,48	2,46	-
PQF IG150/N - PQF IG150/A	150	800x900x850	Ø600x540	24	-	1,86	2,48	2,46	-

V: steam

IE: indirect el.

GD: direct gas

IG: indirect gas

A: autoclave

N: normal

## BIG CAPACITY - Variable capacity from 200 - 300 - 500 liter

MODEL	Capacity liter	Pan Dimensions L x P x H mm	Tank Dimensions Ø i x H mm	Power (kW)		Consumption			
				Gas	Electric	L. P. G. kg/h	Nat. Gas H m³/h	Nat. Gas L m³/h	Steam kg/h
PQF V200/N - PQF V200/A	200	1000x1150x850	Ø760x500	-	-	-	-	-	85
PQF V300/N - PQF V300/A	300	1200x1270x900	Ø960x500	-	-	-	-	-	100
PQF V500/N - PQF V500/A	500	1300x1400x1000	Ø1060x600	-	-	-	-	-	115
PQF IE200/N - PQF IE200/A	200	1000x1150x850	Ø760x500	-	24	-	-	-	-
PQF IE300/N - PQF IE300/A	300	1200x1270x900	Ø960x500	-	36	-	-	-	-
PQF IE500/N - PQF IE500/A	500	1300x1400x1000	Ø1060x600	-	48	-	-	-	-
PQF GD200/N - PQF GD200/A	200	1000x1150x850	Ø760x500	39	-	2,42	3,25	3,78	-
PQF GD300/N - PQF GD300/A	300	1200x1270x900	Ø960x500	39	-	2,42	3,25	3,78	-
PQF GD500/N - PQF GD500/A	500	1300x1400x1000	Ø1060x600	55	-	4,62	6,21	7,21	-
PQF IG200/N - PQF IG200/A	200	1000x1150x850	Ø760x500	39	-	2,42	3,25	3,78	-
PQF IG300/N - PQF IG300/A	300	1200x1270x900	Ø960x500	48	-	3,47	4,66	5,41	-
PQF IG500/N - PQF IG500/A	500	1300x1400x1000	Ø1060x600	55	-	4,62	6,21	7,21	-

