

*Cylindrical cooking pot with cylindrical container designed to be positioned in passageways or in tight spaces where sharp edges or corners may create problems, making it possible to work comfortably from different angles.*

### 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
- Safety thermostat with burners block to overheating or lack of water
- Venting grid
- Set of jets for different types of gas
- Jacket water level control taps max/min with option of automatic filling
- Jacket pressure control by means of weight-loaded 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 option of automatic filling
- Jacket pressure control by working pressure switch and weight-loaded safety relief valve calibrated at 0,5 bar, vacuum valve and pressure gauge
- Standard power supply 400V 3N 50Hz

##### *Indirect Steam versions - with Jacket*

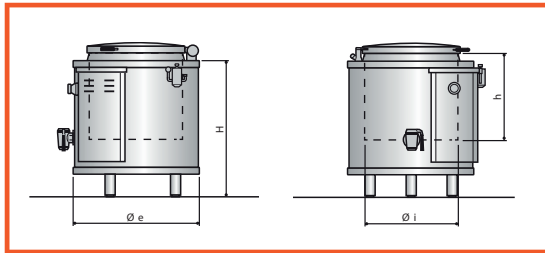
- Heating by means of steam (from user's plant line) with a throttle valve allowing a gradual steam inlet
- Jacket pressure control by means of weight-loaded safety relief valve calibrated at 0,5 bar, vacuum valve and pressure gauge

PTF	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 site	•	•	•	•	•	•	•	•
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 water filling in cooking tank with volumetric probe	*	*	*	*	*	*	*	*
Electronic temperature control of cooking tank with display	*	*	*	*	*	*	*	*
Electronic temperature indicator of cooking tank with display	*	*	*	*	*	*	*	*
Electronic cooking time control with display and buzzer	*	*	*	*	*	*	*	*
HACCP parameters acquisition with display and RS485 output	*	*	*	*	*	*	*	*
HACCP parameters acquisition with recorder + printer in paper roll (control panel 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



MODEL	Capacity liter	Pan Dimensions Ø e 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
PTF V100/N - PTF V100/A	100	Ø850x900	Ø600x420	-	-	-	-	-	60
PTF V150/N - PTF V150/A	150	Ø850x900	Ø600x540	-	-	-	-	-	65
PTF V200/N - PTF V200/A	200	Ø1000x900	Ø760x500	-	-	-	-	-	85
PTF V300/N - PTF V300/A	300	Ø1200x950	Ø960x500	-	-	-	-	-	100
PTF V500/N - PTF V500/A	500	Ø1300x1000	Ø1060x600	-	-	-	-	-	115
PTF IE100/N - PTF IE100/A	100	Ø850x900	Ø600x420	-	12	-	-	-	-
PTF IE150/N - PTF IE150/A	150	Ø850x900	Ø600x540	-	16	-	-	-	-
PTF IE200/N - PTF IE200/A	200	Ø1000x900	Ø760x500	-	24	-	-	-	-
PTF IE300/N - PTF IE300/A	300	Ø1200x950	Ø960x500	-	36	-	-	-	-
PTF IE500/N - PTF IE500/A	500	Ø1300x1000	Ø1060x600	-	48	-	-	-	-
PTF GD100/N - PTF GD100/A	100	Ø850x900	Ø600x420	24	-	1,86	2,48	2,46	-
PTF GD150/N - PTF GD150/A	150	Ø850x900	Ø600x540	24	-	1,86	2,48	2,46	-
PTF GD200/N - PTF GD200/A	200	Ø1000x900	Ø760x500	39	-	2,42	3,25	3,78	-
PTF GD300/N - PTF GD300/A	300	Ø1200x950	Ø960x500	39	-	2,42	3,25	3,78	-
PTF GD500/N - PTF GD500/A	500	Ø1300x1000	Ø1060x600	55	-	4,62	6,21	7,21	-
PTF IG100/N - PTF IG100/A	100	Ø850x900	Ø600x420	24	-	1,86	2,74	2,46	-
PTF IG150/N - PTF IG150/A	150	Ø850x900	Ø600x540	24	-	1,86	2,74	2,46	-
PTF IG200/N - PTF IG200/A	200	Ø1000x900	Ø760x500	39	-	2,42	3,25	3,78	-
PTF IG300/N - PTF IG300/A	300	Ø1200x950	Ø960x500	48	-	3,47	4,66	5,41	-
PTF IG500/N - PTF IG500/A	500	Ø1300x1000	Ø1060x600	55	-	4,62	6,21	7,21	-

V: steam

IE: indirect el.

GD: direct gas

IG: indirect gas

A: autoclave

N: normal

