

02.07 / 08.07 Cooking vat – Multipurpose, among others Mozzarella

Qty	ID	Description	Price - €	Total - €
.	PCG-055	<p>COOKING VAT (DIRECT FIRE) With these cooking vats, you can heat the milk and produce cheese and ricotta. Heating up to 95 °C. Note: these cooking vats do not cool.</p> <p>Description: Kettle-on band support - Capacity: 55 lt. - Made of stainless steel AISI 304. - Finishes suitable for food;</p> <p>Equipment: - Band support; - Removable cover - "T" tube for fume exhaust - 11 KW Stainless steel atmospheric burner (gas), equipped with: • gas valve • pilot flame with safety against accidental switch off • piezoelectric button for igniting the pilot flame • thermal barrier for floor protection Dimensions (LXWXH): 69x63x72 cm Weight: 22 kg</p>		
	PCG-115	<p>COOKING VAT (DIRECT FIRE) With these cooking vats, you can heat the milk and produce cheese and ricotta. Heating up to 95 °C. Note: these cooking vats do not cool.</p> <p>Description: Kettle-on band support - Capacity: 115 lt. - Made of stainless steel AISI 304. - Finishes suitable for food;</p> <p>Equipment: - Band support; - Removable cover - "T" tube for fume exhaust - 24 KW Stainless steel atmospheric burner (gas), equipped with: • gas valve • pilot flame with safety against accidental switch off • piezoelectric button for igniting the pilot flame • thermal barrier for floor protection Dimensions (LXWXH): 79x73x72 cm Weight: 29 kg</p>		

PCG-142 COOKING VAT (DIRECT FIRE)

With these cooking vats, you can heat the milk and produce cheese and ricotta. Heating up to 95 °C.

Note: these cooking vats do not cool.

Description:

Kettle-on band support

- Capacity: 142 lt.
- Made of stainless steel AISI 304.
- Finishes suitable for food;

Equipment:

- Band support;
 - Removable cover
 - "T" tube for fume exhaust
 - 24 KW Stainless steel atmospheric burner (gas), equipped with:
 - gas valve
 - pilot flame with safety against accidental switch off
 - piezoelectric button for igniting the pilot flame
 - thermal barrier for floor protection
- Dimensions (LXWXH): 84x78x72 cm **Weight: 33 kg**

PCG-200 COOKING VAT (DIRECT FIRE)

With these cooking vats, you can heat the milk and produce cheese and ricotta. Heating up to 95 °C.

Note: these cooking vats do not cool.

Description:

Kettle-on band support

- Capacity: 200 lt.
- Made of stainless steel AISI 304.
- Finishes suitable for food;

Equipment:

- Band support;
- Removable cover

PCG-330 COOKING VAT (DIRECT FIRE)

With these cooking vats, you can heat the milk and produce cheese and ricotta. Heating up to 95 °C.

Note: these cooking vats do not cool.

Description:

Kettle-on band support

- Capacity: 330 lt.
- Made of stainless steel AISI 304.
- Finishes suitable for food;

Equipment:

- Band support;
 - Removable cover
 - "T" tube for fume exhaust
 - 34 KW Stainless steel atmospheric burner (gas), equipped with:
 - gas valve
 - pilot flame with safety against accidental switch off
 - piezoelectric button for igniting the pilot flame
 - thermal barrier for floor protection
- Dimensions (LXWXH):
104x98x90 cm Weight: 56 kg

PCG-470 COOKING VAT (DIRECT FIRE)

With these cooking vats, you can heat the milk and produce cheese and ricotta. Heating up to 95 °C.

Note: these cooking vats do not cool.

Description:

Kettle-on band support

- Capacity: 470 lt.
- Made of stainless steel AISI 304.
- Finishes suitable for food;

Equipment:

- Band support;
 - Removable cover
 - "T" tube for fume exhaust
 - 34 KW Stainless steel atmospheric burner (gas), equipped with:
 - gas valve
 - pilot flame with safety against accidental switch off
 - piezoelectric button for igniting the pilot flame
 - thermal barrier for floor protection
- Dimensions (LXWXH):
118x108x104 cm Weight: 68 kg