



**Stationary Kettles**  
Gas - Electric - Direct Steam

Capacities:  
25, 40, 60, 85, 125, & 145 gallons

**Short Form Specification**

**CONSTRUCTIVE FEATURES:**

- Cooking vessel constructed of 304/316 stainless steel, full jacketed, fully insulated, to provide efficiency and quick heat times.
- IPX6 certified washdown
- Balanced lid in stainless steel AISI 304 with a thermic handle.
- Supporting structure in stainless steel. Heat insulation guaranteed by panels in thick glass fibre.
- Outer cover in stainless steel AISI 304, fine satin finish.
- Chrome-plated brass front drain tap fitted with 1 1/2" insulated handle for 15 gallon models, 2" insulated handle for all other models.
- Adjustable feet in stainless steel AISI 304 to ensure leveling.
- High limit switch guards against excess of temperature with manual resettable safety thermostat.
- Filling of by means of double pantry faucet (standard)

**INDIRECT HEATED VERSIONS**

- Jacket walls are in AISI 304 quality stainless steel.



- Jacket pressure control by means of safety valve at 0.5 bar, vacuum valve and analog pressure gauge.
  - Jacket filling valve and level valve.
  - Visible signal lowest water level in jacket and blocking of heating in case of water level insufficient.
  - Automatic water filling into the double jacket
- ELECTRIC VERSIONS**
- Heating by means of armored elements in INCOLOY-800 alloy, controlled by electromechanical thermostat (indirect versions) or electronic thermostat (direct versions).
  - Temperature setting with electromechanical thermostat and min/max selector (indirect versions) or digital (direct versions).

**GAS VERSIONS**

- Heating by means of stainless steel high efficiency tube burners.
- Ignition by means of constant spark system powered by a battery (1.5V) and pilot flame.
- Minimum/maximum valve with thermocouple safety system.

**STEAM VERSIONS**

- Heating by means of steam (from user's system) with a choking valve ensuring a gradual steam inlet.
- AUTOClave VERSIONS (Internal Pressure)**
- Balanced lid in stainless steel AISI 304 with a thermic handle and silicon gasket, safety valve set at 0,05 bar and hermetically sealed by means of clamps.
  - Vacuum valve and manometer for 52.8/79.3/132.1Gal. models.

**CONTROLS**

- Digital controls feature kettle temperature, product temperature, timer, automatic water meter, cook & hold feature, delay start, and more...

Approval: \_\_\_\_\_

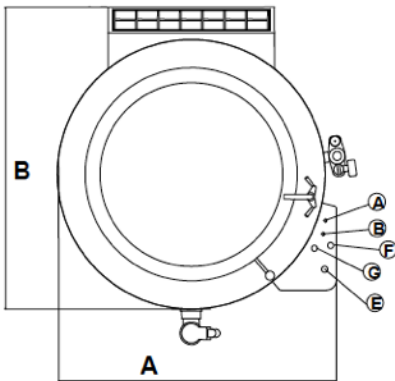
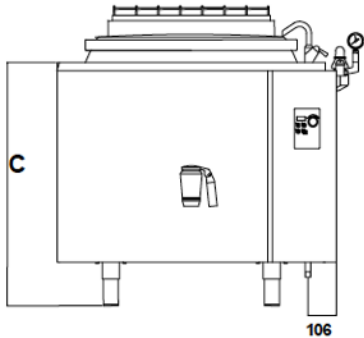


Intertek



G - Gas connection R 3/4" in conformity with ISO 7-1  
 E- Connection electrical

A - Hot water connection  
 B - Cold water connection  
 F - Automatic jacket loading connection cold water 1/2"mm



| Mod.     | Dimensions<br>XxYxH | Open<br>Height | Capacity<br>Gallons |
|----------|---------------------|----------------|---------------------|
| PF...100 | 40.3"x33.5"x35.5"   | 65"            | 25                  |
| PF...150 | 40.3"x33.5"x35.5"   | 65"            | 40                  |
| PF...200 | 46.3"x39.4"x35.5"   | 71.65"         | 60                  |
| PF...300 | 51.4"x44.5"x35.5"   | 77.5"          | 80                  |
| PF...500 | 51.4"x44.5"x35.5"   | 77.5"          | 125                 |
| PF...510 | 61.1"x45.3"x35.5"   | 85.8"          | 145                 |

**CONNECTIONS:**

D: 0.5"  
 F: 0.5"  
 E: Varies  
 G: 0.5"  
 S: 0.5"  
 V: 0.75"

| Power Requirements | Kw | 208/60/3 | 240/60/3 | 440/60/3 | 480/60/3 | NG/LP   |
|--------------------|----|----------|----------|----------|----------|---------|
| Model              |    | Amps     | Amps     | Amps     | Amps     | BTUs    |
| PF...100           | 16 | 44       | 38       | 21       | 20       | 71,654  |
| PF...150           | 18 | 50       | 44       | 24       | 22       | 71,654  |
| PF...200           | 32 | 89       | 77       | 42       | 39       | 117,719 |
| PF...300           | 36 | 100      | 87       | 48       | 44       | 163,783 |
| PF...500           | 36 | 100      | 87       | 48       | 44       | 197,904 |
| PF...510           | 45 | 150      | 130      | 71       | 65       | 204,728 |