# PMK IV 100

### Tilting boiling pan indirect steam heating



THICK SOUPS THIN SOUPS BOILED FOODS BROTHS CUSTARDS PUDDINGS DAIRY BASED PRODUCTS

#### **PROFESSIONAL CATERING EQUIPMENT**

EASYBASKETT is a functional boiling cooking machine that is easy to use, ideal for cooking large quantities of food, even foods with high acidity. In the indirect versions, the jacket system prevents products from sticking to the bottom and walls of the container during cooking.

#### THE POTENTIAL OF FIREX TILTING KETTLES

The main construction features of these machines for professional catering and, especially, the use of quality materials guarantee high performance and maximum versatility. With this type of tilting kettles you can cook even large amounts of food without the products sticking to the bottom or walls.

Heating type	indirect steam	
Capacity (L)	100	
Surface (dmq)	-	
Gas connection (Ø)	-	
Electric connection (V/~/Hz)	1N+PE AC 230V 50/60 Hz	

Width (mm)	1445
Depth (mm)	1180
Height (mm)	1090
Gas power (Mj/hr)	-
Electric power (kW)	0.2

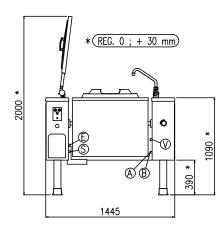
boiling | braising | pasteurising | tilting | mixing | cooling | frying | underpressure | vacuum cooking | cutting | washing | drying

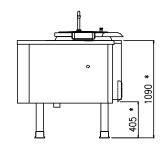


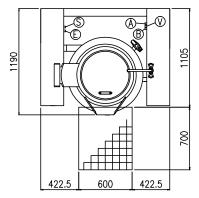
Scots Ice Australia Foodservice Equipment 5/175 James Ruse Drive, Rosehill NSW 2142 - Free Call: 1800 222 460 Email: info@scotsice.com.au - Website: www.scotsice.com.au



## **PMK IV 100**







E	Potenza assorbita	Elektrische Leistung	.20 (kW)	
	Electric power	Puissance électrique		
E	Collegamento Elettrico	Elektrische Verbindung	220-240V 1N ~ 50/60Hz	
	Electric connection	Connexion électrique	220-240V TN ~ 30/60H2	
v	Allacciamneto Vapore	Dampfanschluss	3/4"	
	Steam connection	Connexion vapeur		
S	Scarico Condensa	Kondenswasserablauf	3/4"	
	Condensate drain	Sortie du condenseur	3/4	
Α	Allacciamento Acqua Calda	Warmwasseranschluss	3/4"	
	Hot water inlet	Raccordement eau chaude		
В	Allacciamento Acqua Fredda	Katlwasseranschluss	3/4"	
	Cold water inlet	Raccordement eau froide	3/4	

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