

Kromet[®]

300L Boiling Pan
000.BEK-300



**Equipment
for all conditions**

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Professional electric Boiling Pan

Professional electric boiling pan designed for restaurants, catering and production facilities. Ideal for cooking soups, sauces, jams and dishes on a mass scale - guarantees repetitive and controlled processes.

Precise control

Temperature range 30-120°C with accuracy adapted to HACCP requirements.

Safety and durability

The AISI 316L steel bottom (polished) is corrosion-resistant and ensures easy cleaning of the unit.

Indirect heating system

Eliminates the risk of scorching the food being prepared.

Large 1½" drain valve

Allows you to quickly empty the boiling pan or pour soups into other dishes.

Built-in safety valve

Protects against the occurrence of overpressure.

Automatic filling of the water jacket



Power	32.5 kW
Capacity	300 litres
Dimensions	1100x1100x900 mm
Max. operating pressure	0.5 bar
Material	AISI 304 stainless steel (1.5 mm) with Scotch Brite brushed surface

