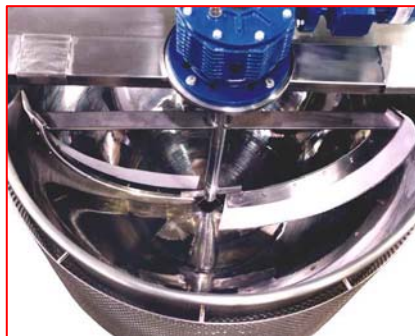




# PANINI

ENGLISH 

COMPLETE  
ACCESSORIES



# HEMISPHERICAL

STEAM-JACKETED COOKING KETTLES

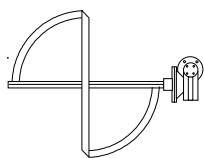
## CHARACTERISTICS

Hemispherical steam-jacketed kettles for a cooking wide range of food products. Built in AISI 304 stainless steel and designed for steam, water or thermal fluid heating.

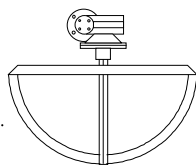
- European PED approved pressure vessel
- Working pressure of 1,5 or 6 bar
- Cooking temperature up to 110°C (1,5 bar) or 165°C
- Static or tilting
- Custom lip heights
- External insulation and anti-burn protection

## OPTIONAL

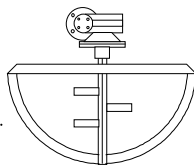
- Steam trap
- AISI 316 high-resistance stainless steel
- Motorized tilting
- Product drain on bottom
- Steam intake column in stainless steel
- Fume hoods and pressure reducer groups
- Lids for sanitary and safety purposes
- Various models of mixer with scraper blades according to product requirements



HORIZONTAL



VERTICAL



PLANETARY



MODEL	A	B	C	D	E	F
Q 3	950	1520	755	395	215	—
Q 5	1100	1530	850	435	175	—
Q 6	1100	1530	930	515	95	200
Q 8	1260	1640	970	535	75	200
Q 10	1500	1930	925	320	285	200
Q 12	1500	1930	1075	470	140	300
Q 15	1770	2230	1065	370	240	300
Q 18	1770	2230	1165	470	240	300
Q 20	1770	2230	1245	550	160	380

