



# PANINI

ENGLISH 

**MULTIPLE  
ACCESSORIES**



# CYLINDRICAL

## STEAM-JACKETED COOKING KETTLES

## CHARACTERISTICS

Cylindrical 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 from 110°C to 165°C
- Static or tilting
- Custom lip heights
- External insulation and anti-burn protection



## OPTIONAL

- Steam trap
- Built in 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
- Mixer with scraper blades for product agitation

