



PANINI

ENGLISH 

**COOK &
PASTEURIZE**



COOKING BIN

WITH STEAM HEATING

CHARACTERISTICS

Bin for cooking and pasteurizing up to 99°C, with full immersion in hot water and indirect steam heating through a steam spreader attached to the bottom.

- Stainless steel construction
- 2 manually-opened lids
- Stainless steel steam spreader for uniform heating
- Temperature control with PT100 probes and pneumatic valves.



OPTIONAL

- Pneumatically-opened lids
- Baskets with opening base
- Automatic steam trap for direct steam cooking



MODEL	L	W	H
Vasca 12	2000	1000	600
Vasca 14	1200	1000	1200
Vasca 20	2000	1000	1000
Vasca 29	2200	1100	1200

