



Gas tilting pan h1051_02

Gas tilting pan h1051_02 in 304 STAINLESS STEEL (Ø 600 mm, 11 kW). Ideal for catering and show cooking, it combines high productivity with a strong visual impact.

The **h1051_02 gas tilting pan** is professional equipment designed for high-volume catering, catering services, and event organization. Designed to combine industrial cooking efficiency with a strong visual impact, it meets the needs of great chefs to uniformly prepare pasta, risottos, paella, and sauces, while maintaining spectacular visual contact with the audience. Thanks to the support frame with oscillating chains and the long handle, the operator can easily move the 304 STAINLESS STEEL pan, ensuring perfect creaming and tossing. The powerful 11 kW FGC series gas burner ensures uniform heat distribution, operating with maximum reliability thanks to piezoelectric ignition and integrated safety systems against accidental extinguishing.

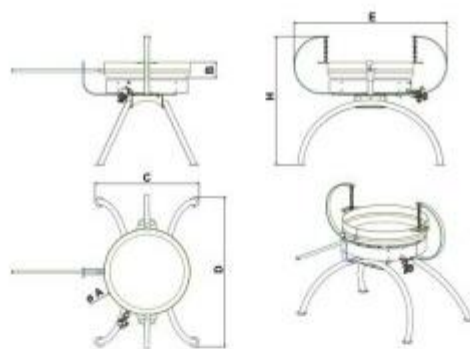
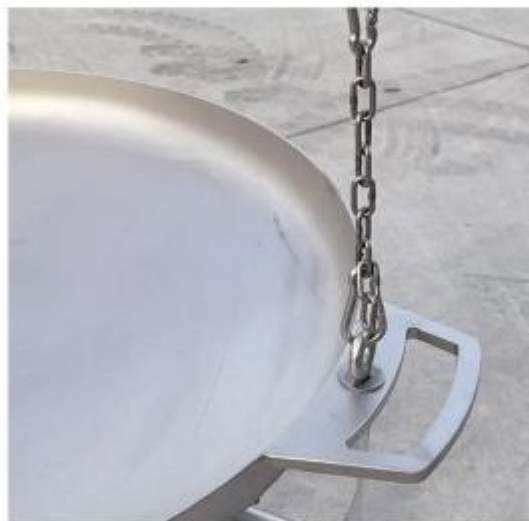
Technical features

- **Type:** Gas tilting pan for professional use
- **Pan material:** 304 STAINLESS STEEL
- **Pan diameter (Ø A):** 600 mm
- **Pan height (B):** 120 mm
- **Total height (H):** 1200 mm
- **Maximum width clearance (E):** 1230 mm
- **Base footprint (C x D):** 970 x 1190 mm
- **Cooking system:** Large-sized FGC series STAINLESS STEEL gas burner
- **Thermal power:** 11 kW
- **Ignition system:** Piezoelectric with pilot light
- **Safety systems:** Safety valve against accidental extinguishing
- **Movement:** Specific support frame with oscillating chains and long handle

** Images are purely indicative*

INFORMATION

- **Diameter** 60 cm



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