



Tilting gas pan h1051_04

Tilting gas pan h1051_04 in 304 STAINLESS STEEL (Ø 800 mm, 14 kW). Ideal for catering and show cooking, it combines high productivity and a spectacular effect.

The **tilting gas pan h1051_04** is a professional piece of equipment featuring an integrated 80 cm pan, specifically designed for the operational needs of catering services and event organization. Made of durable 304 STAINLESS STEEL, this solution solves the problem of having to cook huge volumes of food while offering a strong visual impact during show cooking sessions. Thanks to the innovative support frame equipped with oscillating chains and a long handle, the chef can smoothly tilt the wide tank, ensuring uniform mixing and tossing without excessive effort. The integrated stove, equipped with a large 14 kW gas burner, ensures optimal heat distribution for the lively preparation of pasta, paella, rice, and sauces. The system maintains the highest standards of reliability thanks to the piezoelectric ignition and the safety lock against accidental flame extinction.

Technical features

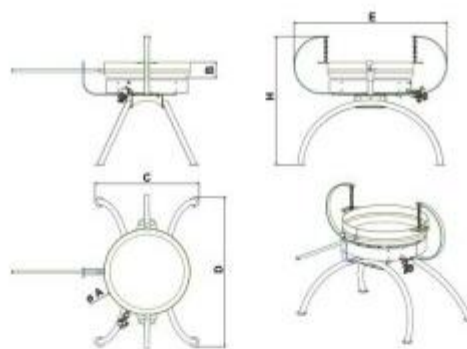
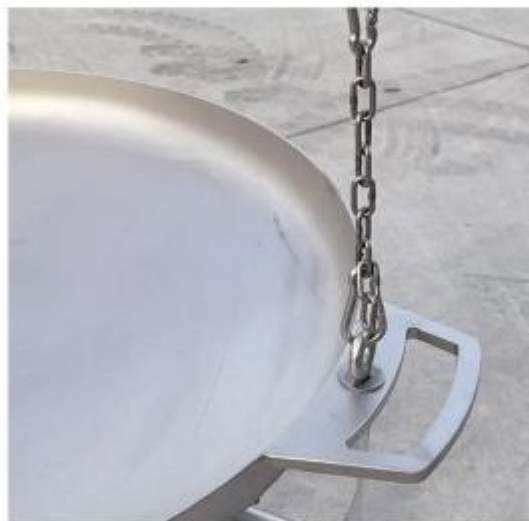
- **Type:** Tilting gas pan/pot with integrated stove
- **Pan material:** 304 STAINLESS STEEL
- **Burner thermal power (P):** 14 kW
- **Pan diameter (Ø A):** 800 mm
- **Pan height (B):** 150 mm
- **Total height of the structure (H):** 1200 mm
- **Maximum width footprint (E):** 1430 mm
- **Base footprint (C x D):** 970 x 1390 mm
- **Cooking system:** Large FGC series STAINLESS STEEL gas burner
- **Ignition system:** Piezoelectric with pilot flame
- **Safety:** Integrated device against accidental gas shut-off
- **Movement:** Specific support frame with oscillating chains and long handle

** Images are purely indicative*

INFORMATION

- **Diameter** 80 cm

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