



# PANINI

ENGLISH 

**MULTIPLE  
ACCESSORIES**



## **STEAM-JACKET KETTLES**

IN STAINLESS STEEL WITH ACCESSORIES

## AUTO-CHEF



## AUTOMATIC BATCH COOKING SYSTEM

Complete automatic batch-cooking system for sauces based on meat, fish, vegetables or creams.

- Completely programmable temperature regulation curve
- Timed cooking or weight-based cooking
- Ingredients batching by weight
- User-programmable recipes saved in memory
- Product agitation by circulation pump or mechanical mixer, with various models of blades
- Possibility of product cooling inside kettle
- Possibility for HACCP registration

## HEMISPHERIC



## STEAM-JACKETED KETTLES

Hemispheric or cylindrical steam-jacketed cooking kettles built in AISI 304 or 316 stainless steel, allowing heating by steam, water or other thermal fluids.

- Italian ISPEL or European PED approved working pressure of 1,5 or 6 bar
- Cooking temperatures from 110°C to 165°C
- Static or tilting
- Kettle heights as requested
- Optional product drain at bottom, steam intake column, mixer with scraper blades, motorized tilting, fume hood

## TILTING



## CILINDRICAL



## ACCESSORIES

