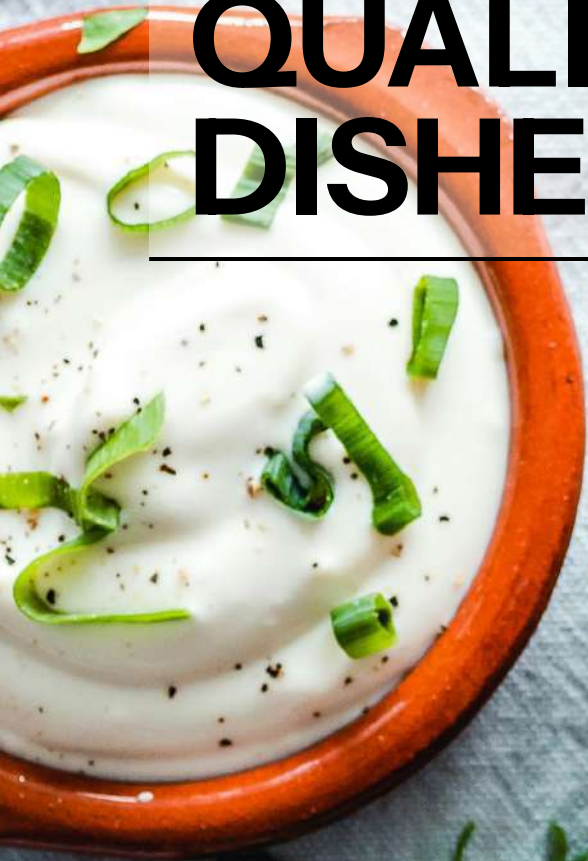


ICOS
PROFESSIONAL



PTF

HIGH PRODUCTIVITY AND QUALITY FOR YOUR DISHES



ROUND BOILING PANS

The PTF pan has been specifically designed with a cylindrical structure and vessel, making it particularly suitable for installation in areas with high traffic, where sharp corners and protruding surfaces can create ergonomic challenges and restrict operators' freedom of movement. This carefully engineered design eliminates edges, allowing work to be carried out safely and comfortably from multiple angles, facilitating daily operations even in fast-paced, high-intensity collective kitchens.

In addition to excellent ergonomics, the PTF pan ensures high productivity thanks to its ability to provide uniform cooking and consistently high-quality results—essential for professional environments such as company canteens, hospitals, culinary laboratories, and industrial kitchens. Its versatility and reliability make it the ideal choice for those who need robust, efficient equipment designed to optimize space without compromising performance.

If you are unsure which pan is best suited for your recipes or the specific needs of your kitchen, our team of experts is available to provide personalized advice and guide you in selecting the best solution to ensure excellent results and maximum operational efficiency.

Category	Boiling pans
Temperature range	20 - 100 °C
Capacity range	100 - 150 - 200 - 300 - 500 L
Heating system	GD IG IE V
Protection rating	IPX 4
Cooking techniques	Boil Blanch Slow cooking

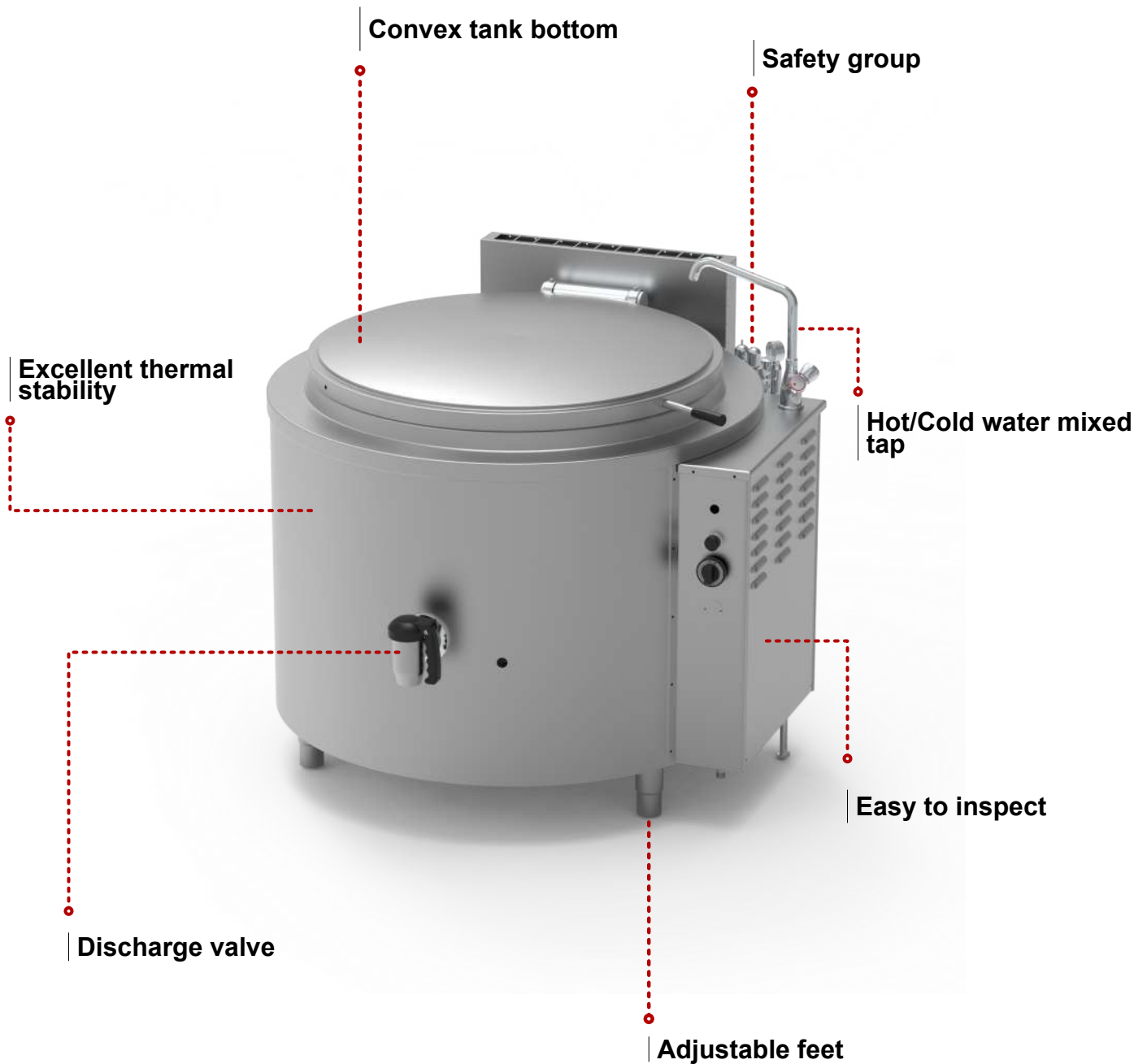
GENERAL CONSTRUCTION FEATURES

- Discharge valve** Made of stainless steel with a **heat-resistant** handle, suitable for **draining liquid** and semi-liquid products or for connection to **pumps** or **dosing systems** via optional clamp tap.
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- Frame and supporting structure**
- Supporting frame in stainless steel, mounted on **adjustable stainless-steel feet** for leveling; available also in **flanged version** for **marine use**
 - Side panels** in AISI 304 stainless steel
 - Satin-finished** stainless-steel **top** to ensure a high level of hygiene
-
- Safety group** In **indirect** heating versions, it includes:
- Pressure gauge** for monitoring pressure inside the jacket (1 bar scale)
 - Spring-loaded **safety valve** set at 0.5 bar to release steam from the jacket
 - Vacuum valve** for depressurizing the jacket during cooling (available with automatic air discharge option)
 - Expansion tank with cap for **manual water filling** of the jacket
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- Convex bottom for easy discharge** to **facilitate** the discharge of food:
- Vessel bottom** in polished **AISI 316** stainless steel, suitable for handling even highly acidic foods
 - Cooking tank** walls in **AISI 304** stainless steel, optionally in AISI 316
 - Drain hole** equipped with a **removable filter**
-
- Excellent thermal stability** Thermal insulation with **high-density** (64/128 kg/m³) biosoluble felt, which significantly **reduces heat loss**. Thanks to **uniform heat distribution**, it ensures greater **efficiency** and **excellent cooking results**.
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- Easy to inspect** **Removable front panel** for easy inspection of the technical compartment.

TECHNICAL TABLE

Modello Model Modelo	Capacità Capacity Capacidad [L]	Ingombro Dimensions Dimensiones [mm] L x P x H	Peso netto Net weight Peso neto [Kg]	Imballo Package Embalaje [cm] L x P x H	Peso lordo Gross weight Peso bruto [Kg]	Potenza Power Potencia		
						Gas [Kw]	Elt [kW]	Steam [kg/h] max - min
PTF.GD-100	100	940 x 1072 x 900	115	102 x 104 x 134	130	24	-	-
PTF.GD-150	150	940 x 1072 x 900	114	102 x 104 x 134	151	24	-	-
PTF.GD-200	200	1105 x 1235 x 900	142	117 x 120 x 134	189	39	-	-
PTF.GD-300	300	1295 x 1437 x 950	201	137 x 140 x 141	240	48	-	-
PTF.GD-500	500	1400 x 1525 x 1020	245	149 x 151 x 150	303	55	-	-
PTF.IG-100	100	940 x 1072 x 900	120	102 x 104 x 134	155	24	0,1	-
PTF.IG-150	150	940 x 1072 x 900	138	102 x 104 x 134	165	24	0,1	-
PTF.IG-200	200	1105 x 1235 x 900	174	117 x 120 x 134	205	39	0,1	-
PTF.IG-300	300	1295 x 1437 x 950	236	137 x 140 x 141	281	48	0,1	-
PTF.IG-500	500	1400 x 1525 x 1020	299	149 x 151 x 150	354	55	0,1	-
PTF.IE-100	100	940 x 987 x 900	120	92 x 102 x 127	138	-	12	-
PTF.IE-150	150	940 x 987 x 900	115	92 x 102 x 127	143	-	16	-
PTF.IE-200	200	1105 x 1135 x 900	142	107 x 115 x 1280	175	-	24	-
PTF.IE-300	300	1295 x 1339 x 950	210	127 x 137 x 134	242	-	36	-
PTF.IE-500	500	1400 x 1435 x 1000	251	137 x 147 x 140	304	-	48	-
PTF.V-100	100	940 x 987 x 900	104	92 x 102 x 127	140	-	-	60 - 6
PTF.V-150	150	940 x 987 x 900	110	92 x 102 x 127	139	-	-	65 - 8
PTF.V-200	200	1105 x 1135 x 900	125	107 x 115 x 1280	165	-	-	85 - 10
PTF.V-300	300	1295 x 1339 x 950	175	127 x 137 x 134	222	-	-	100 - 12
PTF.V-500	500	1400 x 1435 x 1000	224	137 x 147 x 140	275	-	-	115 - 24

PTF



➤ **Available in autoclave version for reduced cooking times and energy savings**

- Hermetic lid locking clamps
- Food-grade silicone sealing gasket
- Safety valve on the lid set at 0.05 bar

ROUND BOILING PAN DIRECT GAS

100 - 150 - 200 - 300 - 500 L

PTF.GD

20 - 100 °C

IPX 4



Ignition	Operated via piezoelectric button with a pilot flame inspectable through a hole on the front panel
Heating system	Using high-efficiency tubular burners in AISI 430 stainless steel, featuring a uniform and optimized hole distribution to ensure even and efficient heat transfer .
Knob	Gas valve tap with thermocouple safety system that shuts off gas flow in case the flame goes out.



ROUND BOILING PAN INDIRECT GAS

100 - 150 - 200 - 300 - 500 L

PTF.IG

20 - 100 °C

IPX 4



Ignition	Operated via piezoelectric button with a pilot flame inspectable through a hole on the front panel
Heating system	Using high-efficiency tubular burners in AISI 430 stainless steel, featuring a uniform and optimized hole distribution to ensure even and efficient heat diffusion .
Knob	Gas valve tap with thermocouple safety system that shuts off gas flow in case the flame goes out.
Safety thermostat	A manual-reset safety thermostat set at 146°C is included, which cuts off power in case of overheating or malfunction.
Jacket and flue chamber	The jacket surrounds the tank along its entire perimeter (4/4) and, in turn, the flue chamber encloses the entire jacket . This ensures uniform heating of the entire tank, significantly increasing efficiency . ➤ Automatic water filling of the jacket , complete with buzzer and level probe , is provided as standard on all indirect heating pans. Manual filling with maximum and minimum level valves is also always available , useful when no electrical connection is present. The water must be softened.
Temperature	Maximum in the jacket: ~112°C Maximum in the tank: ~105°C



ROUND BOILING PAN ELECTRIC

100 - 150 - 200 - 300 - 500 L

Ignition	Operated via mechanical switch
Heating system	Using armored immersion heaters in Incoloy alloy , with power adjustable via an energy controller.
Safety thermostat	A manual-reset safety thermostat set at 146°C is included, which cuts off power in case of overheating or malfunction.
Supply voltage	Standard: 380-400 V / 3N / 50-60Hz Special voltages available upon request
Jacket	The jacket surrounds the tank along its entire perimeter (4/4) up to its usable capacity. This ensures uniform heating of the entire tank, significantly increasing efficiency . ➤ Automatic water filling of the jacket, complete with buzzer and level probe , is provided as standard . Manual filling with maximum and minimum level valves is also always available , useful when no electrical connection is present. The water must be softened .
Temperature	Maximum in the jacket: ~112°C Maximum in the tank: ~105°C

PTF.IE

20 - 100 °C

IPX 4

IE



ROUND BOILING PAN STEAM

100 - 150 - 200 - 300 - 500 L

Heating system	Using steam from the user network , regulated by a control valve that allows controlled steam injection into the jacket.
Gruppo di sicurezza	<ul style="list-style-type: none"> ▪ Pressure gauge for monitoring the pressure inside the jacket (1bar scale) ▪ Spring-loaded safety vent valve set at 0.5bar to release steam from the jacket ▪ Vacuum valve for depressurizing the jacket during cooling (available with automatic air discharge option)

PTF.V

20 - 100 °C

IPX 4

V



RECOMMENDED OPTIONS

Contact us to request more information and advice on available options.



BUTTERFLY VALVE

GD IG IE V

The stainless steel butterfly valve is also useful for connecting a food extraction pump.



AUTOMATIC WATER FILLING IN THE TANK

GD IG IE V

The kit for automatic water filling in the vessel is equipped with a volumetric probe and display, allowing precise water measurement to be added to the pan. Mounted on a control console.



AIR VENT

IG IE V

The air vent, located on the safety group, is a device for the automatic discharge of air from the jacket.



THERMO-TIME ELECTRONIC CONTROL

GD IG IE V

The kit allows temperature control inside the tank via a probe and features a timer function with an alarm buzzer that sounds when the set time expires. Mounted on a control console.

MATERIALS AND THICKNESS

The anti-corrosion materials and thick construction make the boiling pans durable and long-

MATERIALS AND THICKNESS	100 L	150 L	200 L	300 L	500 L
Exterior	AISI 304 - 10/10	AISI 304 - 10/10	AISI 304 - 10/10	AISI 304 - 10/10	AISI 304 - 10/10
Worktop	AISI 304 - 15/10	AISI 304 - 15/10	AISI 304 - 15/10	AISI 304 - 15/10	AISI 304 - 15/10
Tank bottom	AISI 316 - 20/10	AISI 316 - 20/10	AISI 316 - 25/10	AISI 316 - 30/10	AISI 316 - 40/10
*Tank walls	AISI 304 - 20/10	AISI 304 - 20/10	AISI 304 - 20/10	AISI 304 - 25/10	AISI 304 - 25/10
Lid	AISI 304 - 15/10	AISI 304 - 15/10	AISI 304 - 15/10	AISI 304 - 15/10	AISI 304 - 15/10

*Upon request, the tank walls can be made of AISI 316, recommended for highly acidic foods or when the equipment is installed in environments with high salt content.