



## MINIDAIRY WITH DIRECT FIRE GAS HEATING

**PCG-036 PCG-055 PCG-115 PCG-142 PCG-200 PCG-330 PCG-470**

With these cooking vats, you can heat milk to produce cheese and ricotta.

### Description:

- Direct fire heating
- Made of stainless steel AISI 304.
- Finishes suitable for food;

### Equipment:

- Band support;
- Removable cover
- "T" tube for fume exhaust
- Stainless steel atmospheric burner (gas), equipped with:
  - gas valve
  - pilot flame with safety against accidental switch off
  - piezoelectric button for igniting the pilot flame
  - thermal barrier for floor protection



### Options:

- PCG-xxx/1 Mechanic thermostat (stops heating at set temperature).
- PCG-xxx/2 DN50 discharge outlet with DIN valve
- PCG-xxx/5 Valve protection cover (stainless steel)
- PCG-xxx/6 Handrail on top outside of kettle
- PCG-xxx/7 Fixed speed motoreducer with dismountable stirrer
- PCG-xxx/8 Variable speed control of stirrer (with Inverter)
- PCG-xxx/9 Application of 4 s.s. wheels
- PCG-xxx/12 Application of adjustable feet
- PCG-xxx/15 Thermal insulation of the band support



### Technical Data:

Model	Capacity (l)	Power (KW)	Diam. Fume Exhaust (mm)	Dimension (w x l x h cm)	Weight (kg)
<b>PCG-036</b>	36	11	120	59x53x72	16
<b>PCG-055</b>	55	11	120	64x58x72	19
<b>PCG-115</b>	115	24	150	79x73x72	29
<b>PCG-142</b>	142	24	150	84x78x72	33
<b>PCG-200</b>	200	26	180	94x88x81	41
<b>PCG-330</b>	330	34	180	104x98x90	56
<b>PCG-470</b>	390	34	180	118x108x104	68

**Also available version with copper vat**