



PASTA BOILERS



G3203 Pasta Boiler

KEY FEATURES

- Choice of 300mm and 600mm wide models
- *to suit your scale of business*
- Ideal for bulk preparation and individual portions
- *operate as demand permits*
- Water faucet supplied as standard
- *easy filling option*
- Powerful burner system
- *ensures fast heat-up times*
- Individual baskets supplied as standard
- *ideal for regeneration of portions*
- Protective lid supplied as standard
- *provides additional workspace when not in use*

Additional features

- No electrical supply required
- Fail safe protection mode

MODELS and ACCESSORIES

G3203 - Pasta boiler

G3206 - Pasta boiler

- Additional basket

INSTALLATION NOTES

Adequate ventilation must be provided to supply sufficient fresh air for combustion and to allow easy removal of any such products that may present a risk to health. Please consult current legislation for details that relate to specific locations.

Install unit on a level, fireproof surface in a well-lit, draught free position. If floor is made of a combustible material, local fire requirements must be checked to ensure compliance.

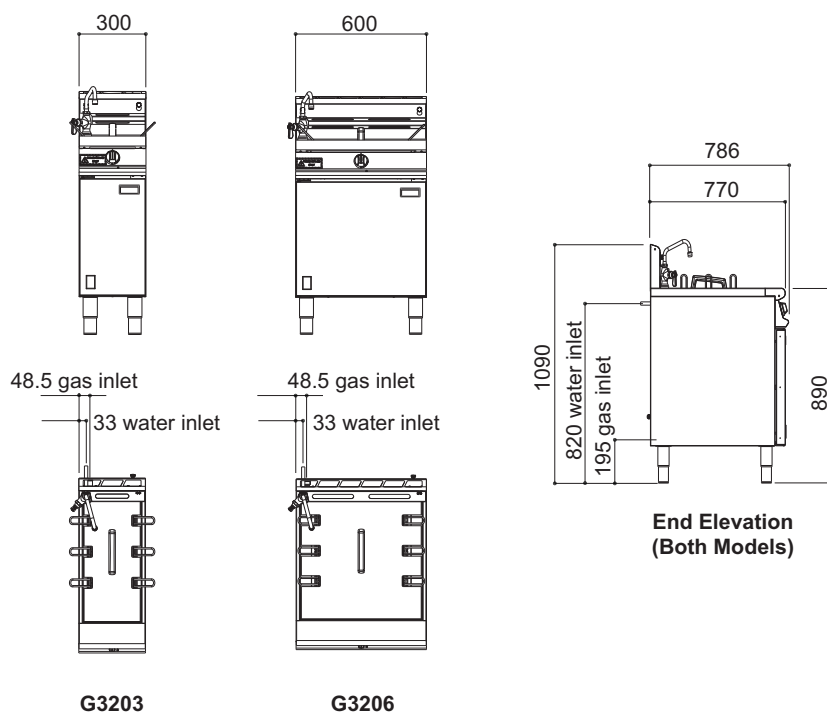
A clearance of 150mm should be observed between appliance and any combustible wall.





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MODEL DIMENSIONS (in mm)



SPECIFICATION DETAILS

	G3203	G3206
Total rating (kW - Nett)	18.2	32.5
Total rating (btu/hr - gross)	68,300	122,000
Inlet pressure (natural/propane mbar)	20 / 37	20 / 37
Flow rate - Natural gas (m ³ /hr)	1.91	3.44
Flow rate - Propane gas (kg/hr)	1.41	2.41
Operating pressure (nat/prop. mbar)	15 / 37	15 / 37
Gas inlet (natural/propane)	1/2" BSP	3/4" BSP
Water supply connection	Ø15 copper	Ø15 copper
Water supply pressure	0.5 - 5 bar	0.5 - 5 bar
Water capacity (litres)	17	28
Weight (kg)	65	79
Packed weight (kg)	71	86