

Data sheet

PM1DG200



Constructive Features

- cooking vat with bottom in stainless steel AISI 316 (thickness 20-25/10) specifically intended for the processing of particularly acid products, and walls in stainless steel AISI 304 (thickness 20/10)
- balanced lid in stainless steel AISI 304 (thickness 12-15/10) with athermic handle
- supporting structure in stainless steel AISI 430 (thickness 15-20/10)
- heat insulation guaranteed by panels in thick glass fibre
- outer cover in stainless steel AISI 304, fine satin finish (thickness 10/10)
- adjustable feet in stainless steel AISI 304 to ensure levelling

Functional Features General

- heating by means of stainless steel high efficiency tube burners. Ignition by means of constant spark system powered by a battery (1,5 V) and pilot flame. Minimum/maximum cock with thermocouple safety system. Vat filled with water by means of tap (hot/cold water) and swivel hose. Exhaust hole of vat with filter (extractable). Wash-out valve in chrome-plated brass, 2 inc., (1 inc 1/2 for 50 l. model) with insulating handle

Panel Board Functions

- water faucet (hot/cold water)
- temperature adjustment with min/max cock
- vat front drain cock

Optionals

- NOT PRESENT

Accessories

- PAC10710R - BASKET 1 SECTOR FOR PF.LT.200
- PAC20710R - BASKET 2 SECTORS FOR LT.200
- PAC30710R - BASKET 3 SECTORS FOR LT.200
- PACC0710 - KOUSKOUSSIER FOR LT.200

Certificates



Planner

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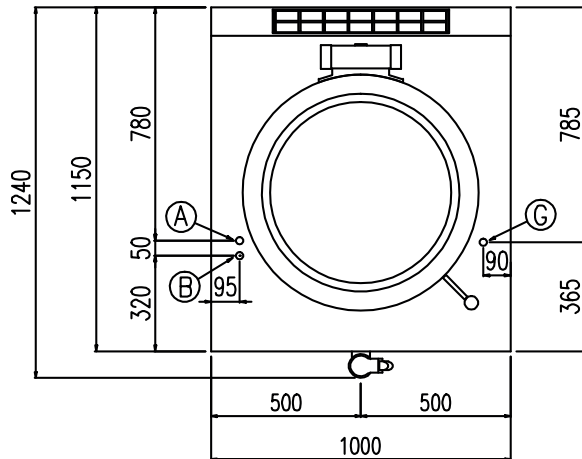
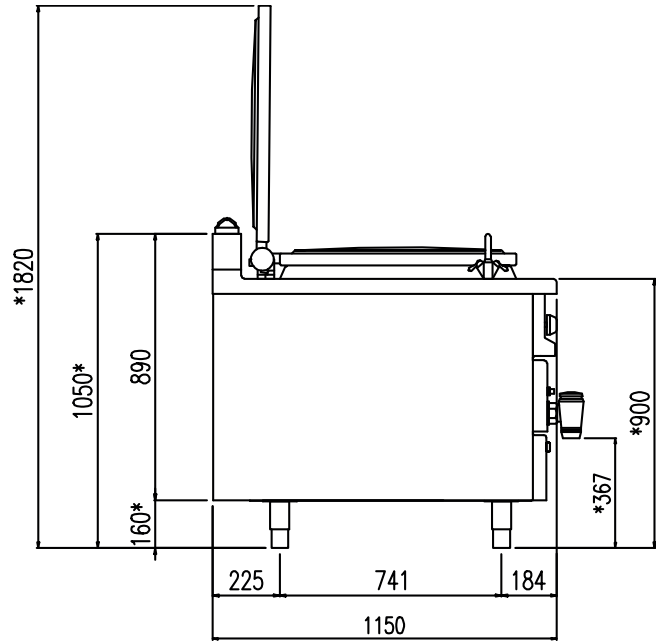
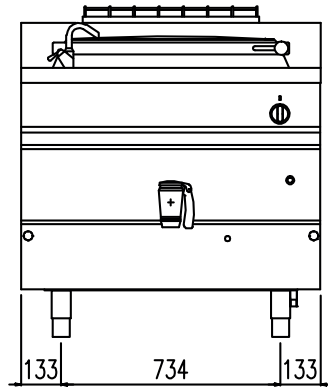
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* REG. -25 ; + 35 mm



Dimensions weights and capacities

Width	1000 mm	Vessel diameter	750 mm	Cooking vessel surface	44 dm ²
Depth	1150 mm	Vessel height	520 mm	Weight	169 kg
Height	1050 mm	Capacity	210 lt		

Water connection

Water pressure	50÷300 KPa	Cold water inlet (B)	1/2"	Hot water inlet (A)	1/2"
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Gas connection

Gas connection (G)	1/2"	Gas power	34,5 Kw
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Data sheet

PM1DG300



Constructive Features

- cooking vat with bottom in stainless steel AISI 316 (thickness 20-25/10) specifically intended for the processing of particularly acid products, and walls in stainless steel AISI 304 (thickness 20/10)
- balanced lid in stainless steel AISI 304 (thickness 12-15/10) with athermic handle
- supporting structure in stainless steel AISI 430 (thickness 15-20/10)
- heat insulation guaranteed by panels in thick glass fibre
- outer cover in stainless steel AISI 304, fine satin finish (thickness 10/10)
- adjustable feet in stainless steel AISI 304 to ensure levelling

Functional Features General

- heating by means of stainless steel high efficiency tube burners. Ignition by means of constant spark system powered by a battery (1,5 V) and pilot flame. Minimum/maximum cock with thermocouple safety system. Vat filled with water by means of tap (hot/cold water) and swivel hose. Exhaust hole of vat with filter (extractable). Wash-out valve in chrome-plated brass, 2 inc., (1 inc 1/2 for 50 l. model) with insulating handle

Panel Board Functions

- water favcet (hot/cold water)
- temperature adjustment with min/max cock
- vat front drain cock

Optionals

- NOT PRESENT

Accessories

- PAC10900R - BASKET 1 SECTOR FOR PF LT.300
- PAC20900R - BASKET 2 SECTORS FOR LT.300
- PAC30900R - BASKET 3 SECTORS FOR LT.300
- PACC0900 - KOUSKOUSSIER FOR LT.300

Certificates



Planner

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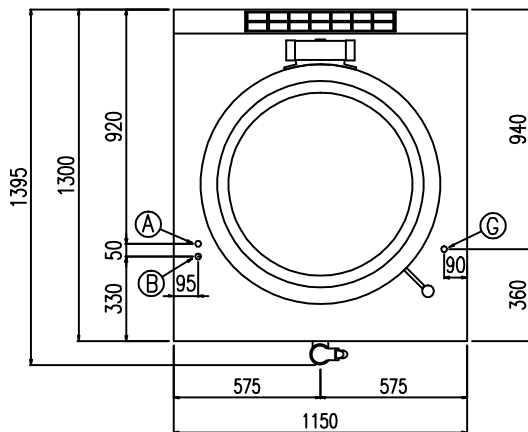
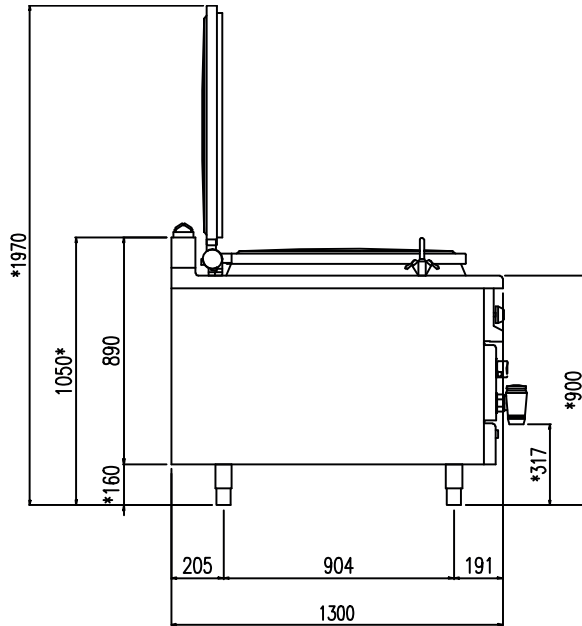
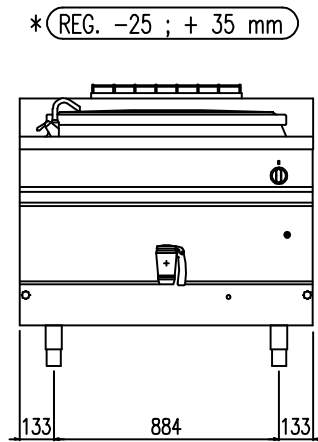
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Dimensions weights and capacities

Width	1150 mm	Vessel diameter	900 mm	Cooking vessel surface	64 dm ²
Depth	1300 mm	Vessel height	570 mm	Weight	230 kg
Height	1050 mm	Capacity	337 lt		

Water connection

Water pressure	50÷300 KPa	Cold water inlet (B)	1/2"	Hot water inlet (A)	1/2"
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Gas connection

Gas connection (G)	1/2"	Gas power	48 Kw
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Data sheet

PM1DG500



Constructive Features

- cooking vat with bottom in stainless steel AISI 316 (thickness 20-25/10) specifically intended for the processing of particularly acid products, and walls in stainless steel AISI 304 (thickness 20/10)
- balanced lid in stainless steel AISI 304 (thickness 12-15/10) with athermic handle
- supporting structure in stainless steel AISI 430 (thickness 15-20/10)
- heat insulation guaranteed by panels in thick glass fibre
- outer cover in stainless steel AISI 304, fine satin finish (thickness 10/10)
- adjustable feet in stainless steel AISI 304 to ensure levelling

Functional Features General

- heating by means of stainless steel high efficiency tube burners. Ignition by means of constant spark system powered by a battery (1,5 V) and pilot flame. Minimum/maximum cock with thermocouple safety system. Vat filled with water by means of tap (hot/cold water) and swivel hose. Exhaust hole of vat with filter (extractable). Wash-out valve in chrome-plated brass, 2 inc., (1 inc 1/2 for 50 l. model) with insulating handle

Panel Board Functions

- water favcet (hot/cold water)
- temperature adjustment with min/max cock
- vat front drain cock

Optionals

- NOT PRESENT

Accessories

- PAC11000R - BASKET 1 SECTOR FOR PF LT.500
- PAC21000R - BASKET 2 SECTORS FOR LT.500
- PAC31000R - BASKET 3 SECTORS FOR LT.500
- PACC0900 - KOUSKOUSSIER FOR LT.300

Certificates



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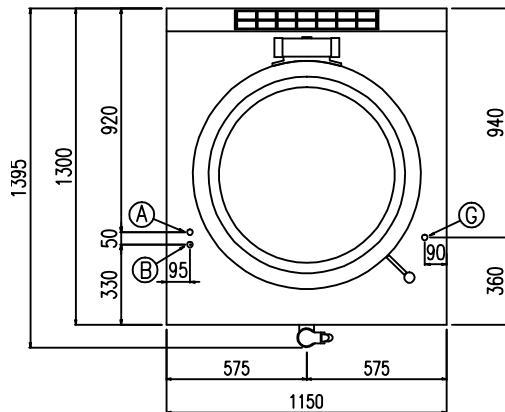
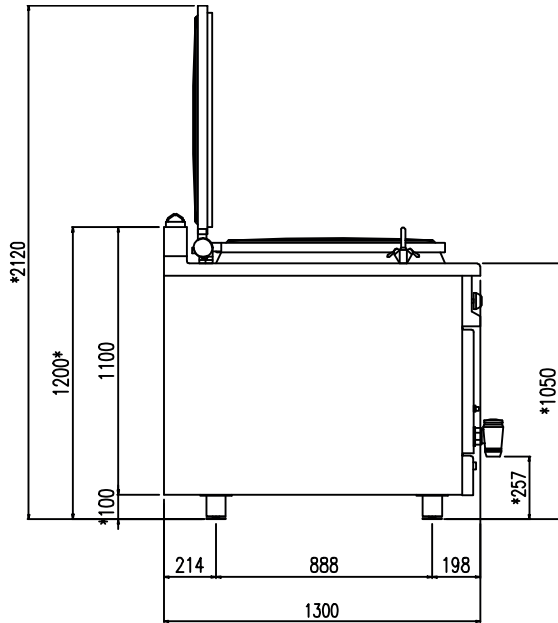
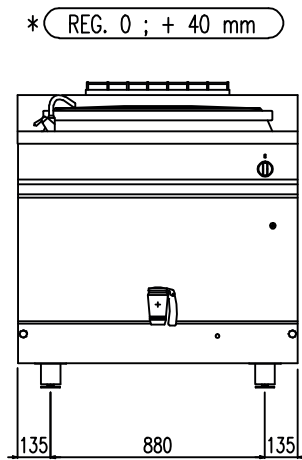
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Dimensions weights and capacities

Width	1150 mm	Vessel diameter	900 mm	Cooking vessel surface	64 dm ²
Depth	1300 mm	Vessel height	780 mm	Weight	250 kg
Height	1200 mm	Capacity	471 lt		

Water connection

Water pressure	50÷300 KPa	Cold water inlet (B)	1/2"	Hot water inlet (A)	1/2"
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Gas connection

Gas connection (G)	1/2"	Gas power	58 Kw
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Data sheet PM8DG100



Constructive Features

- cooking vat with bottom in stainless steel AISI 316 (thickness 20-25/10) specifically intended for the processing of particularly acid products, and walls in stainless steel AISI 304 (thickness 20/10)
- balanced lid in stainless steel AISI 304 (thickness 12-15/10) with athermic handle
- supporting structure in stainless steel AISI 430 (thickness 15-20/10)
- heat insulation guaranteed by panels in thick glass fibre
- outer cover in stainless steel AISI 304, fine satin finish (thickness 10/10)
- adjustable feet in stainless steel AISI 304 to ensure levelling

Functional Features General

- heating by means of stainless steel high efficiency tube burners. Ignition by means of constant spark system powered by a battery (1,5 V) and pilot flame. Minimum/maximum cock with thermocouple safety system. Vat filled with water by means of tap (hot/cold water) and swivel hose. Exhaust hole of vat with filter (extractable). Wash-out valve in chrome-plated brass, 2 inc., (1 inc 1/2 for 50 l. model) with insulating handle

Panel Board Functions

- water faucet (hot/cold water)
- temperature adjustment with min/max cock
- vat front drain cock

Optionals

- NOT PRESENT

Accessories

- PAC10600R - BASKET 1 SECTOR FOR LT.100
- PAC20600R - BASKET 2 SECTORS FOR LT.100
- PAC30600R - BASKET 3 SECTORS FOR LT.100

Certificates



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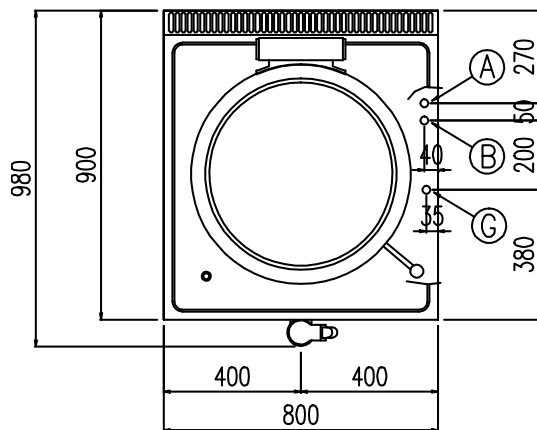
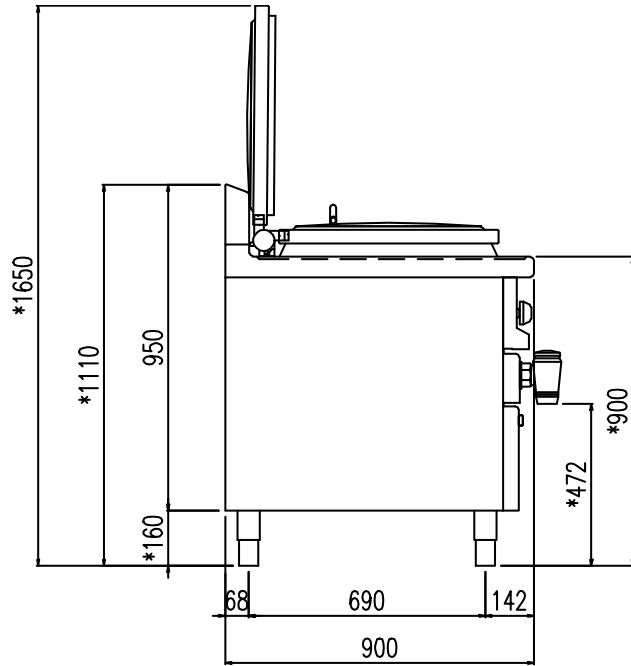
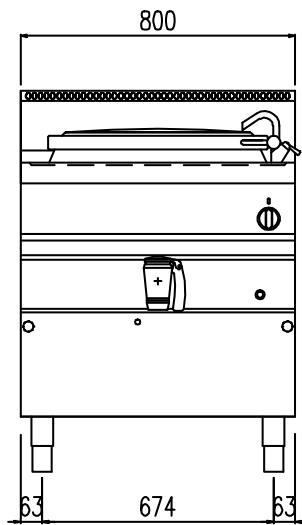
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* REG. -30 ; + 30 mm



Dimensions weights and capacities

Width	800 mm	Vessel diameter	600 mm	Cooking vessel surface	28 dm ²
Depth	900 mm	Vessel height	415 mm	Weight	108 kg
Height	1110 mm	Capacity	106 lt		

Water connection

Water pressure	50÷300 KPa	Cold water inlet (B)	Ø 10 mm	Hot water inlet (A)	Ø 10 mm
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Gas connection

Gas connection (G)	1/2"	Gas power	21 Kw
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Data sheet PM8DG150



Constructive Features

- cooking vat with bottom in stainless steel AISI 316 (thickness 20-25/10) specifically intended for the processing of particularly acid products, and walls in stainless steel AISI 304 (thickness 20/10)
- balanced lid in stainless steel AISI 304 (thickness 12-15/10) with athermic handle
- supporting structure in stainless steel AISI 430 (thickness 15-20/10)
- heat insulation guaranteed by panels in thick glass fibre
- outer cover in stainless steel AISI 304, fine satin finish (thickness 10/10)
- adjustable feet in stainless steel AISI 304 to ensure levelling

Functional Features General

- heating by means of stainless steel high efficiency tube burners. Ignition by means of constant spark system powered by a battery (1,5 V) and pilot flame. Minimum/maximum cock with thermocouple safety system. Vat filled with water by means of tap (hot/cold water) and swivel hose. Exhaust hole of vat with filter (extractable). Wash-out valve in chrome-plated brass, 2 inc., (1 inc 1/2 for 50 l. model) with insulating handle

Panel Board Functions

- water faucet (hot/cold water)
- temperature adjustment with min/max cock
- vat front drain cock

Optionals

- NOT PRESENT

Accessories

- PAC10610R - BASKET 1 SECTOR FOR LT.150
- PAC20610R - BASKET 2 SECTORS FOR LT.150
- PAC30610R - BASKET 3 SECTORS FOR LT.150

Certificates



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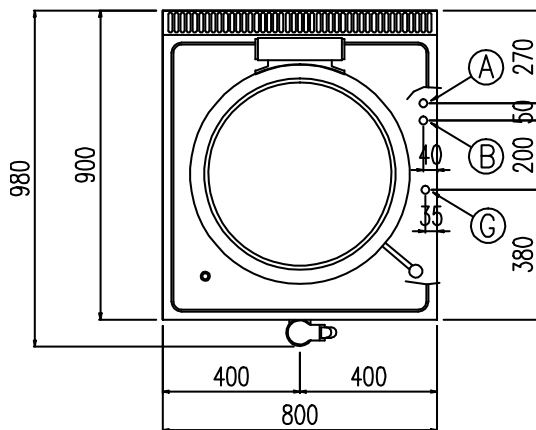
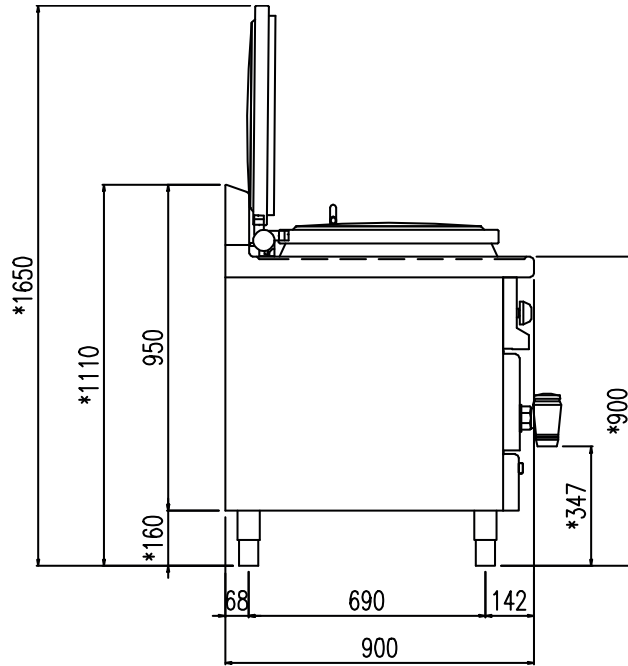
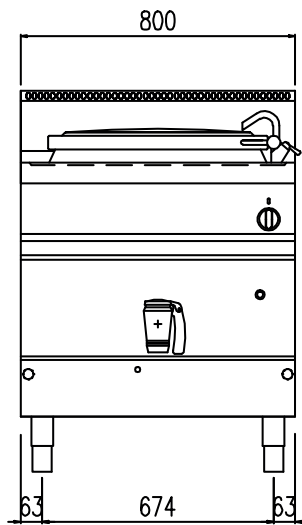
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* REG. -30 ; + 30 mm



Dimensions weights and capacities

Width	800 mm	Vessel diameter	600 mm	Cooking vessel surface	28 dm ²
Depth	900 mm	Vessel height	540 mm	Weight	116 kg
Height	1110 mm	Capacity	142 lt		

Water connection

Water pressure	50÷300 KPa	Cold water inlet (B)	Ø 10 mm	Hot water inlet (A)	Ø 10 mm
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Gas connection

Gas connection (G)	1/2"	Gas power	21 Kw
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Data sheet PM8DG200



Constructive Features

- cooking vat with bottom in stainless steel AISI 316 (thickness 20-25/10) specifically intended for the processing of particularly acid products, and walls in stainless steel AISI 304 (thickness 20/10)
- balanced lid in stainless steel AISI 304 (thickness 12-15/10) with athermic handle
- supporting structure in stainless steel AISI 430 (thickness 15-20/10)
- heat insulation guaranteed by panels in thick glass fibre
- outer cover in stainless steel AISI 304, fine satin finish (thickness 10/10)
- adjustable feet in stainless steel AISI 304 to ensure levelling

Functional Features General

- heating by means of stainless steel high efficiency tube burners. Ignition by means of constant spark system powered by a battery (1,5 V) and pilot flame. Minimum/maximum cock with thermocouple safety system. Vat filled with water by means of tap (hot/cold water) and swivel hose. Exhaust hole of vat with filter (extractable). Wash-out valve in chrome-plated brass, 2 inc., (1 inc 1/2 for 50 l. model) with insulating handle

Panel Board Functions

- water faucet (hot/cold water)
- temperature adjustment with min/max cock
- vat front drain cock

Optionals

- NOT PRESENT

Accessories

- PAC10620R - BASKET 1 SECTORE FOR LT.200 D.600
- PAC20620R - BASKET 2 SECTORS FOR LT.200 D.600
- PAC30620R - BASKET 3 SECTORS FOR LT.200 D.600

Certificates



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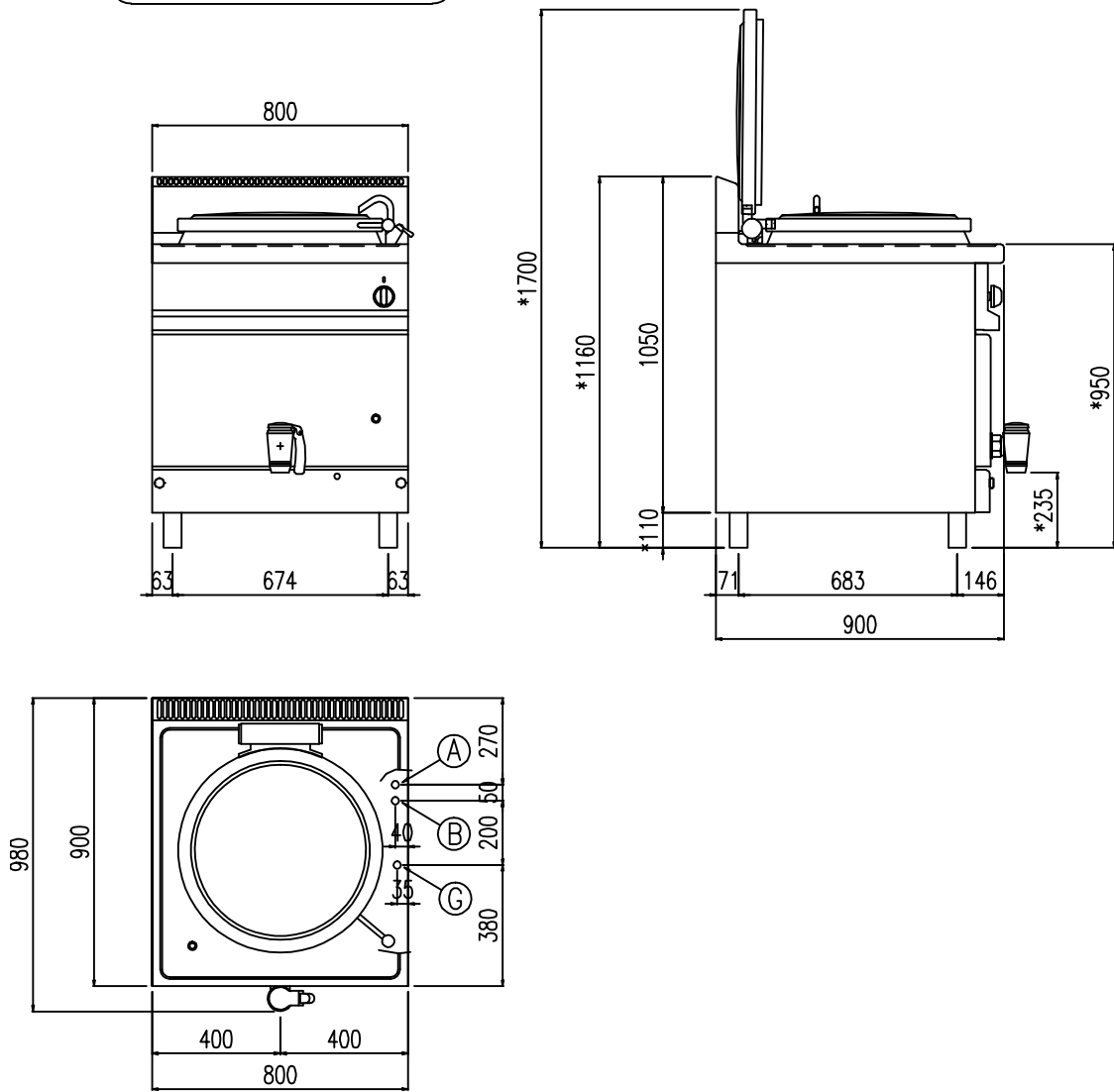
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* (REG. -50 ; +10 mm)



Dimensions weights and capacities

Width	800 mm	Vessel diameter	600 mm	Cooking vessel surface	28 dm ²
Depth	900 mm	Vessel height	700 mm	Weight	115 kg
Height	0 mm	Capacity	187 lt		

Water connection

Water pressure	50÷300 KPa	Cold water inlet (B)	1/2"	Hot water inlet (A)	1/2"
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Gas connection

Gas connection (G)	1/2"	Gas power	32 Kw
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Data sheet PMRDG200



Constructive Features

- cooking vat with bottom in stainless steel AISI 316 (thickness 20-25/10) specifically intended for the processing of particularly acid products, and walls in stainless steel AISI 304 (thickness 20/10)
- balanced lid in stainless steel AISI 304 (thickness 12-15/10) with athermic handle
- supporting structure in stainless steel AISI 304 (thickness 20-30/10)
- heat insulation guaranteed by panels in thick glass fibre
- outer cover in stainless steel AISI 304, fine satin finish (thickness 10/10)
- adjustable feet in stainless steel AISI 304 to ensure levelling

Functional Features General

- heating by means of stainless steel high efficiency tube burners. Ignition by means of constant spark system powered by a battery (1,5 V) and pilot flame. Minimum/maximum cock with thermocouple safety system. Vat filled with water by means of tap (hot/cold water) and swivel hose. Exhaust hole of vat with filter (extractable). Wash-out valve in chrome-plated brass, 2 inc., (1 inc 1/2 for 50 l. model) with insulating handle

Panel Board Functions

- water favcet (hot/cold water)
- temperature adjustment with min/max cock
- vat front drain cock

Optionals

- NOT PRESENT

Accessories

- PAC10710R - BASKET 1 SECTOR FOR PF.LT.200
- PAC20710R - BASKET 2 SECTORS FOR LT.200
- PAC30710R - BASKET 3 SECTORS FOR LT.200
- PACC0710 - KOUSKOUSSIER FOR LT.200

Certificates



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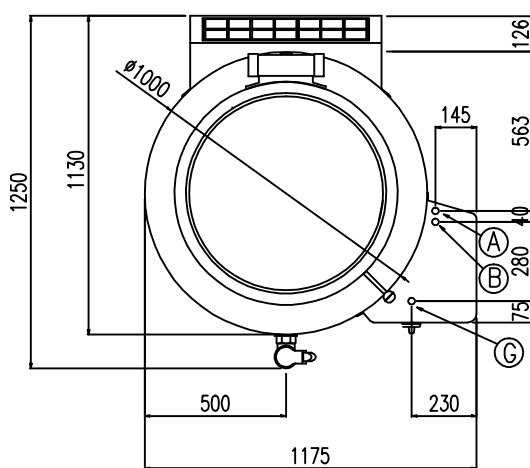
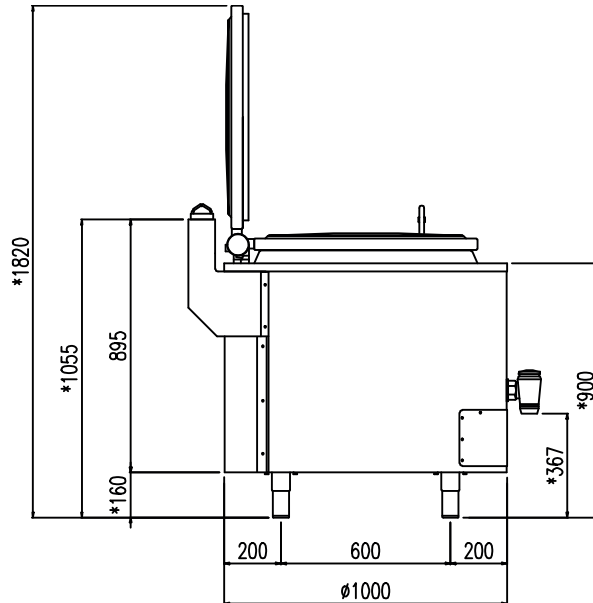
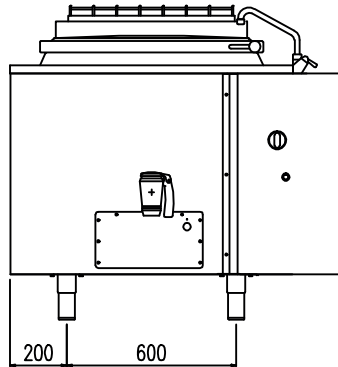
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* REG. -55 ; + 5 mm



Dimensions weights and capacities

Width	1175 mm	Vessel diameter	750 mm	Cooking vessel surface	44 dm ²
Depth	1130 mm	Vessel height	520 mm	Weight	180 kg
Height	1055 mm	Capacity	210 lt		

Water connection

Water pressure	50÷300 KPa	Cold water inlet (B)	1/2"	Hot water inlet (A)	1/2"
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Gas connection

Gas connection (G)	1/2"	Gas power	34,5 Kw
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Data sheet PMRDG300



Constructive Features

- cooking vat with bottom in stainless steel AISI 316 (thickness 20-25/10) specifically intended for the processing of particularly acid products, and walls in stainless steel AISI 304 (thickness 20/10)
- balanced lid in stainless steel AISI 304 (thickness 12-15/10) with athermic handle
- supporting structure in stainless steel AISI 304 (thickness 20-30/10)
- heat insulation guaranteed by panels in thick glass fibre
- outer cover in stainless steel AISI 304, fine satin finish (thickness 10/10)
- adjustable feet in stainless steel AISI 304 to ensure levelling

Functional Features General

- heating by means of stainless steel high efficiency tube burners. Ignition by means of constant spark system powered by a battery (1,5 V) and pilot flame. Minimum/maximum cock with thermocouple safety system. Vat filled with water by means of tap (hot/cold water) and swivel hose. Exhaust hole of vat with filter (extractable). Wash-out valve in chrome-plated brass, 2 inc., (1 inc 1/2 for 50 l. model) with insulating handle

Panel Board Functions

- water favcet (hot/cold water)
- temperature adjustment with min/max cock
- vat front drain cock

Optionals

- NOT PRESENT

Accessories

- PAC10900R - BASKET 1 SECTOR FOR PF LT.300
- PAC20900R - BASKET 2 SECTORS FOR LT.300
- PAC30900R - BASKET 3 SECTORS FOR LT.300
- PACC0900 - KOUSKOUSSIER FOR LT.300

Certificates



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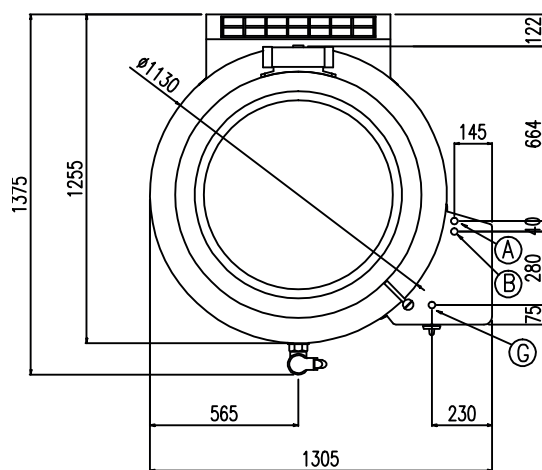
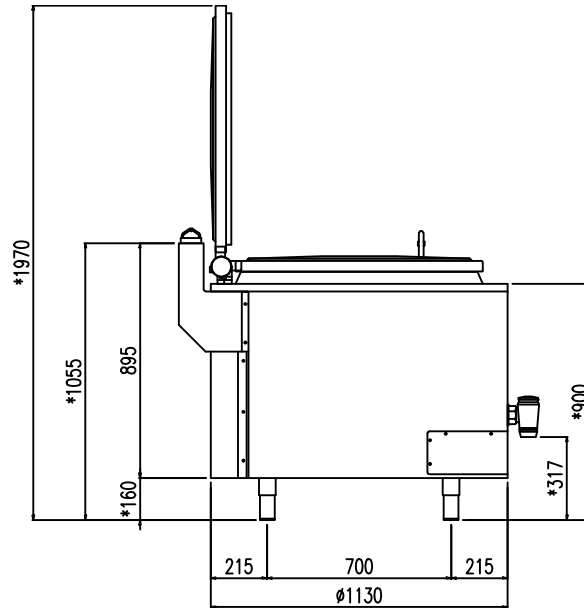
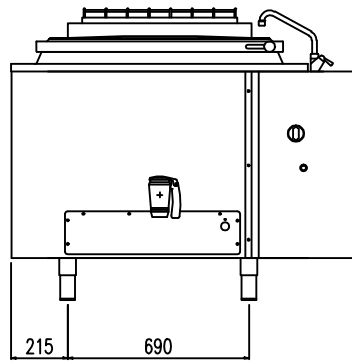
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* REG. -55 ; + 5 mm



Dimensions weights and capacities

Width	1305 mm	Vessel diameter	900 mm	Cooking vessel surface	64 dm ²
Depth	1255 mm	Vessel height	570 mm	Weight	230 kg
Height	1055 mm	Capacity	337 lt		

Water connection

Water pressure	50÷300 KPa	Cold water inlet (B)	1/2"	Hot water inlet (A)	1/2"
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Gas connection

Gas connection (G)	1/2"	Gas power	48 Kw
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Data sheet PMRDG500



Constructive Features

- cooking vat with bottom in stainless steel AISI 316 (thickness 20-25/10) specifically intended for the processing of particularly acid products, and walls in stainless steel AISI 304 (thickness 20/10)
- balanced lid in stainless steel AISI 304 (thickness 12-15/10) with athermic handle
- supporting structure in stainless steel AISI 304 (thickness 20-30/10)
- heat insulation guaranteed by panels in thick glass fibre
- outer cover in stainless steel AISI 304, fine satin finish (thickness 10/10)
- adjustable feet in stainless steel AISI 304 to ensure levelling

Functional Features General

- heating by means of stainless steel high efficiency tube burners. Ignition by means of constant spark system powered by a battery (1,5 V) and pilot flame. Minimum/maximum cock with thermocouple safety system. Vat filled with water by means of tap (hot/cold water) and swivel hose. Exhaust hole of vat with filter (extractable). Wash-out valve in chrome-plated brass, 2 inc., (1 inc 1/2 for 50 l. model) with insulating handle

Panel Board Functions

- water favcet (hot/cold water)
- temperature adjustment with min/max cock
- vat front drain cock

Optionals

- NOT PRESENT

Accessories

- PAC11000R - BASKET 1 SECTOR FOR PF LT.500
- PAC21000R - BASKET 2 SECTORS FOR LT.500
- PAC31000R - BASKET 3 SECTORS FOR LT.500
- PAC0900 - KOUSKOUSSIER FOR LT.300

Certificates



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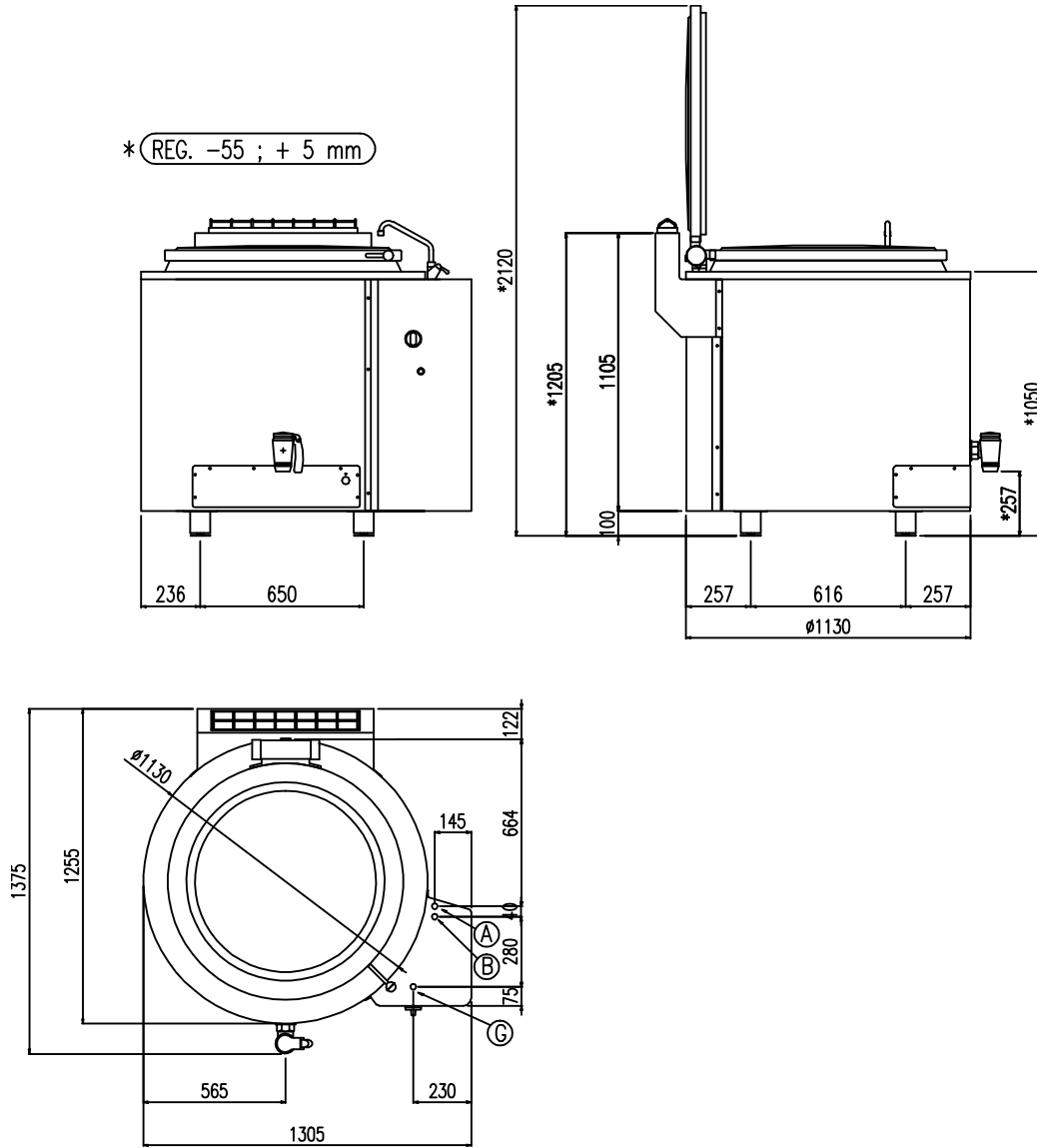
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Firex Srl

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Dimensions weights and capacities

Width	1305 mm	Vessel diameter	900 mm	Cooking vessel surface	64 dm ²
Depth	1255 mm	Vessel height	780 mm	Weight	250 kg
Height	1205 mm	Capacity	471 lt		

Water connection

Water pressure	50÷300 KPa	Cold water inlet (B)	1/2"	Hot water inlet (A)	1/2"
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Gas connection

Gas connection (G)	1/2"	Gas power	58 Kw
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