

USER'S GUIDE

Insulated cylindrical containers in stainless aisi 304 steel.

MOD.	Ø cm.	PESO Kg.	ALTEZZA cm.
5 Lt.	30	3	17
10 Lt.	30	4	22,5
15 Lt.	36	5	21,5
20 Lt.	36	6	28,5
25 Lt.	36	7	35
30 Lt.	36	8	40

Stainless steel aisi 304 isotherms cylindrical container with tap.

MOD.	Ø cm.	PESO Kg.	ALTEZZA cm.
5 Lt.	30	5	28
9 Lt.	30	6	34



**STAINLESS STEEL
DOUBLE WALL POT
MADE IN ITALY.**

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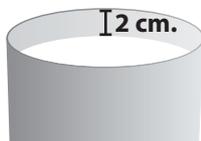
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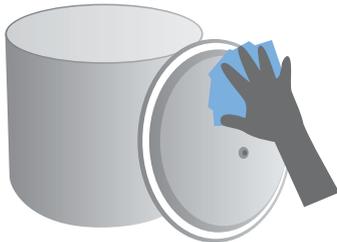
For a correct use of the thermal pot it is advisable to adopt some **TECHNICAL TIPS:**



The closure of the lid has to be carried out in closing 2 hooks on the opposite sides simultaneously, in order to obtain a homogeneous pulling of the lid and thus avoiding dislocations and subsequent coupling defects of the springs.

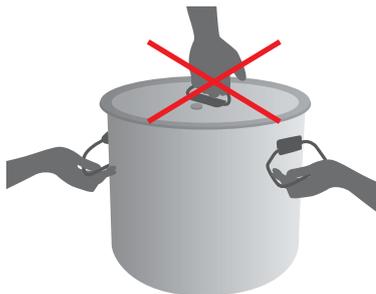


The liquid level inside the pot has to remain at least 2 cm from the valve for a correct and optimal operation of the relief valve, positioned on the lid; otherwise if the liquid gets in contact with the valve, the latter won't work.



The sealed lids may not be washed in dishwashers, but by hand, since the high washing temperature and the alkaline detergents could compromise the functionality of the washer.

Don't leave the lids soaking in order to avoid the water can seep from the valve to the inside of the double wall lid.



Use the lateral handles to lift the pot and not the one on the lid, since it serves only to open the thermal pot.



Pay close attention to the washing of the tap (for pots with tap): use the supplied brush.



Don't place the thermal double wall pot on live flame or heated surface.