



BOILING PANS DIRECT HEATING - 150 L.

TILTING TANK

Pro 900

Summary

Energy :

GAS

Code :

V03246

Designation :

G1MBE150CD/CAERO

Dimensions (W x D x H) :

1275 x 900 x 900 mm

Power : 28 kW (gas)

Voltage/Electric p. : 1~230V+E / 0,180

Weight : 320 kg

DEVICE DESCRIPTION

General description

Chassis :

Support frame in AISI 304 stainless steel, thickness 15 to 30/10, assembled by high intensity electric welds and lower rear release for passage of cables and supply tubes.

Top :

Top (frame) in AISI 304 stainless steel, 30/10 thick, with 55 mm front flanged edge and plywood.

Base :

Feet, height 200 mm, in AISI 304 stainless steel tube, diameter 60 mm with adjustable bases (0 / + 30).

Natural gas flow G20/20 :

2,96

Propane gas flow G31/37 :

2,18

Cooking pot :

Cylindrical tank capacity 150 liters with plume:

. Boiled tank in 20/10 thick stainless steel, bottom of tank in 316 L stainless steel and ferrule in AISI304 stainless steel, sloping domed bottom, large integrated spout

. Removable strainer in AISI 304 stainless steel

. Chrome-plated bronze drain valve on the front with folding handle

. Internal ribs (mm): diameter: 595 x H: 550

. Lid in AISI304 stainless steel 15/10 thick with stainless steel

spring hinges to keep it "open", and maneuvering lever in tube with insulating handle

. Drip grid included.

Heating:

. Burner in stainless steel tube (x2) total power 28 kW.

. Control by gas valve ensuring power supply, ignition (spark train) and flame monitoring.

. Regulation by thermostat.

. "Burner cut-off" safety when the tank is tilted; immediate restart when the latter is again in position.

. Fault indication (flame presence) by indicator light, reset by pushbutton.

. EC / EF power supply (flow rate 28L / min under 3 bars of pressure).



OPTIONS








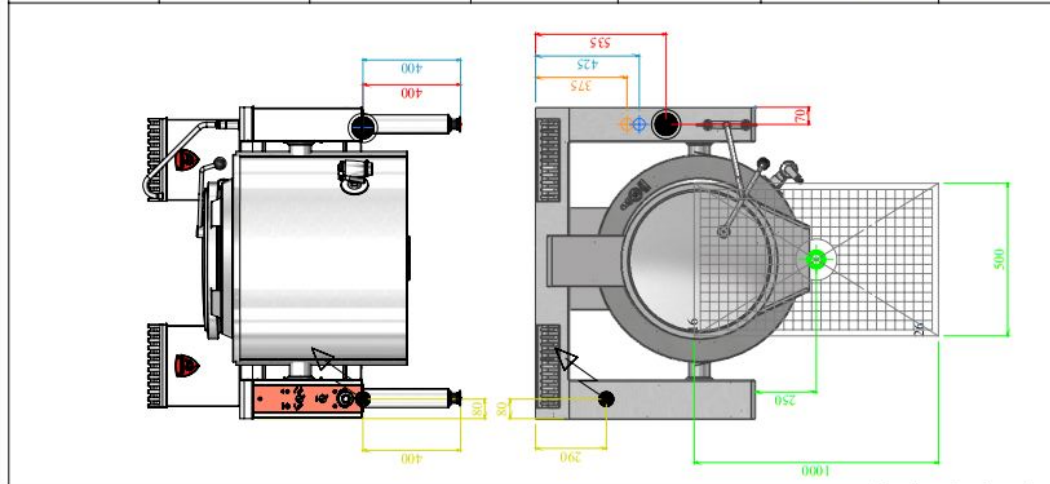
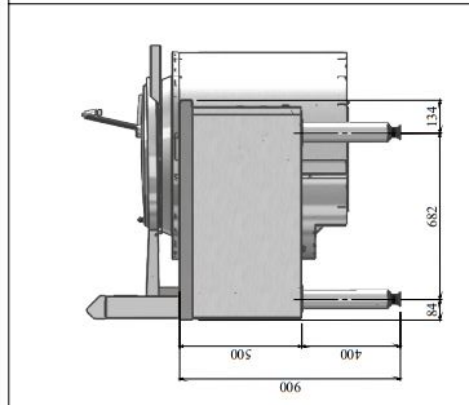
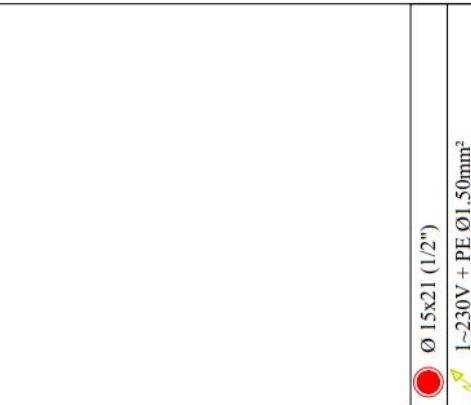
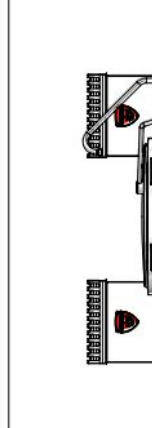





CODE

AISI 316 L tank for saline and/or acid foods	V01433
Energy regulator 1-230V+E /0.008 kW	Included
Counter balanced lid - in all positions	Included
S/S rear panel fitted in factory W : 415/840 x H : 645 mm	V02977
Pan tilt safety cut-out included - stop heating when tilting	Included
Doubled lid	Included
Mixer water tap CW/HW Ø 15x21 swivel spout : 360°	Included
Mixer water tap CW/HW Ø 20x27 - swivel spout : 360°	Included

ACCESSORIES

CODE



 <p>Connexion gaz Gas connection Gasanschluss Conexión gas</p>	 <p>Connexion électrique Electric connection Elektrische Verbindung Conexión eléctrica</p>	 <p>Options Options Aufanlage Opciones</p>	 <p>Connexion eau froide Cold water connection Kaltwasseranschluss Conexión agua fría</p>	 <p>Connexion eau chaude Hot water connection Warmwasseranschluss Conexión agua caliente</p>	 <p>Connexion eau adoucie Softened water connection ≤ 3bars-Lh...7°F Wasser ≤ 3bars-Lh...7°F Wasser ≤ bars-ab. 7°GH Conexión agua blanda ≤ 3 bars-Lh...7°F</p>	 <p>Écoulement eaux usées sewage outflow wasserablauf desagüe</p>
						
 						
 <p>  Ø 15x21 (1/2")  1~230V + PE Ø1.50mm²  Ø 15x21 (1/2")  Ø 15x21 (1/2")  Ø 100 </p> <p data-bbox="1276 1299 1302 1646">V03246 PRO900C1MB150CD/C AERO</p>						



LES AUTHENTIQUES DE LA CUISSON

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