



BOILING PANS - BOILING PANS WATER JACKETED 150 L.

TILTING TANK

Pro 900

Summary

Energy :

ELEC

Code :

V03247

Designation :

E1MBE150BME/C AERO

Dimensions (W x D x H) :

1275 x 900 x 900 mm

Power : 18 kW (elec)

Voltage/Electric p. : 3~400V+N+E / 18

Weight : 350 kg

DEVICE DESCRIPTION

General description

Chassis :

One-piece seam welded 18-10 stainless steel chassis, 1,5 to 3 mm thick, assembled by high intensity electrical welds.

Top :

Top (frame) in 18-10 stainless steel, 30/10 thickness, with 55 mm front flanged edge and plywood.

Base :

Feet, height 400 mm, in 18-10 stainless steel tube, diameter 76 mm with adjustable bases (0 / + 30).

Cooking pot :

. Cylindrical tank capacity 150 liters with plume
. 20/10 thick stainless steel pan, 316L stainless steel bottom and AISI 304 stainless steel ferrule, sloping domed bottom, large integrated spout

. Removable strainer in AISI 304 stainless steel

. Front chrome-plated bronze drain valve with hinged handle

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

. Lid in 15/10 AISI 304 stainless steel with stainless steel spring hinges to keep "open" and maneuvering lever in tube with insulating handle

. Drainer grid included

Double envelope :

. External tank in 30/10 AISI 304 stainless steel

. Safety group (pressure gauge and safety valve)

Heating :

. Shielded immersion heaters

. Control by energy metering device (0-100%) with off-indicator position

. Safety thermostat

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



Natural gas flow G20/20 :

Propane gas flow G31/37 :

OPTIONS








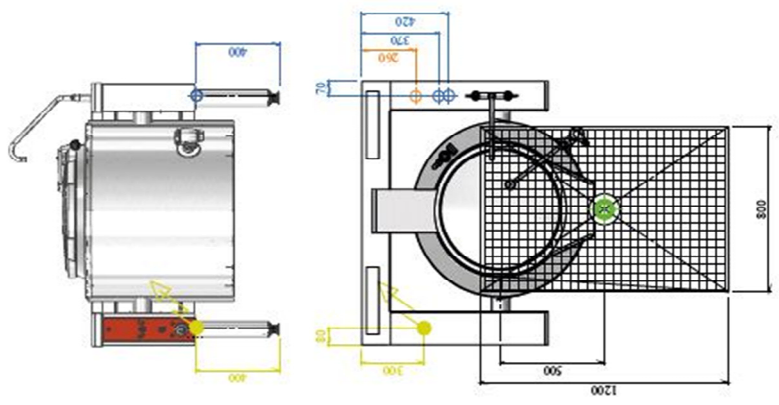
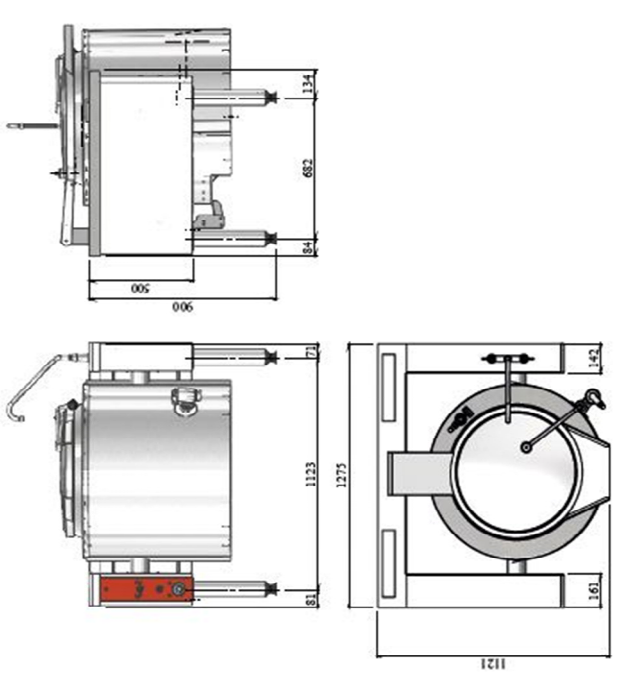




CODE

AISI 316L tank for saline and/or acid foods	V01433
Thermostat regulation 1~230V+E / 0,008 kW	Included
Pan tilt safety cut-out included stop heating when tilting	Included
Equipment for a 24V remote control contactor(s) not supplied	V00878
Terminal block for energy saver device to regulate energy	V02427
Automatic constant water level 1~230V+E / 0,022 kW	Included
Counter balanced lid in all positions	Included
S/S rear panel fitted in factory W : 415/840 x H : 645 mm	V02977
Doubled lid	Included
Mixer water tap CW/HW Ø 20x27 swivel spout 360° - L : 400 mm	Included

ACCESSORIES

CODE



 <p> Conexiune gaz Gas connection Gasanschluss Conexiune gaz </p>	 <p> Conexiune electrică Electric connection Elektrische Verbindung Conexiune electrică </p>	 <p> Opțiuni Options Aufträge Opções </p>	 <p> Conexiune aer rece Cold water connection Kaltwasseranschluss Conexiune aer rece </p>	 <p> Conexiune aer cald Hot water connection Warmwasseranschluss Conexiune aer cald </p>	 <p> Conexiune aer abajoria 3 bar-1h, 7 bar-1h Softwater connection Wasserzuleitung (gefällertes Wasser, 3 bar-1h, 7 bar-1h) Conexiune aer abajoria 3 bar-1h, 7 bar-1h </p>	 <p> Ecuilibrant aer/useses sewage outflow wasserablauf desighe </p>
						
						
<p>  3~400V+T+N+PE Ø4mm²  Ø 15x21 (1/2")  Ø 15x21 (1/2")  Ø 100 </p> <p>V03247 PRO900E1MB150BME/C.AERO</p>						



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