



BOILING PANS - BOILING PANS - WATER JACKETED

CYLINDRICAL TANK

Pro 800

Summary

Energy :

ELEC

Code :

V03575

Designation :

E1-MF-100-BME/C

Dimensions (W x D x H) :

850 x 800 x 900 mm

Power : 14 kW (elec)

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

Weight :

APPLIANCE DESCRIPTION

General description

Chassis :

One-piece seam-welded AISI 304 stainless steel chassis, 1.5 to 3 mm thick.

Assembly by high intensity electric welding.

Top :

AISI 304 stainless steel top frame, 3 mm thick, with a 55 mm high edge and return to underside.

Legs :

200 mm high AISI 304 stainless steel legs, diam. : 60 mm. Adjustable PVC feet (0 / + 30).

Natural gas flow G20/20 :

Propane gas flow G31/37 :



Construction :

- . 100L round tank in AISI304 stainless steel, thick. 20/10 - diameter 500 x depth 530, AISI316L stainless steel tank bottom, sloping bottom, removable stainless steel strainer, centered drain valve.
- . AISI304 stainless steel cover th. 15/10 with spring-loaded hinge to keep it open and tube operating lever with insulating handle.
- . AISI304 stainless steel double jacket, automatic filling (softened water recommended), safety group (pressure gauge and valve 0.3bar).
- . Heating by enamelled steel multi-ramp burner, with pilot burner and safety thermocouple, controlled by a gas thermostatic valve (combining the power supply, ignition, flame monitoring and regulation functions).
- . Electric ignition by spark train (manual ignition always possible).
- . Power: 14 kW gas + 0.01 kW in 1ph 230v +E.

OPTIONS

CODE








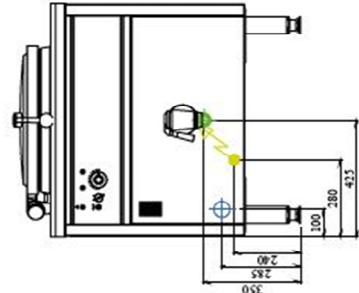
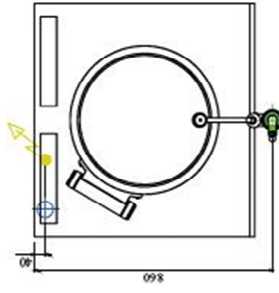
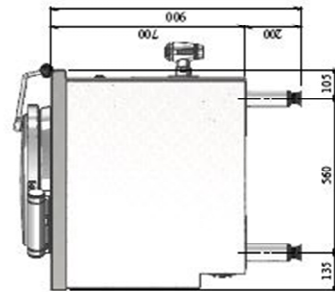
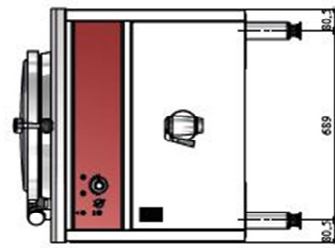
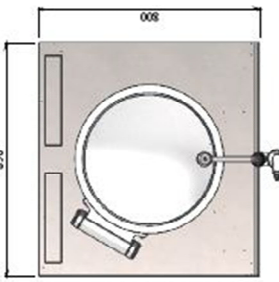





AISI 316 L tank - for saline and/or acid foods	V01433
Equipment for a 24V remote control - contactor(s) not supplied	V00878
Terminal block for energy saver device - to regulate energy	V02427
Automatic constant water level - 1~230V+E / 0,022 kW	Included
Counter balanced lid - in all positions	Included
S/S rear panel fitted in factory - W : 840 x H : 645 mm	V01182
Mixer water tap CW/HW Ø 15x21 - swivel spout : 360°	V00561
Mixer water tap CW/HW Ø 15x21 - swivel spout : 180°	V01651
Hole cut to suit client's tap - tap supplied and fitted by client	V01292

ACCESSORIES

CODE

S/S clip on plinth panels - 170 mm for standard legs	V01187



 <p>Connexion gaz Gasanschluss Gasanschluss Connexion gaz</p>	 <p>Connexion électrique Electric connection Elektrische Verbindung Connexion électrique</p>	 <p>Options Optionen Aufträge Optionen</p>	 <p>Connexion eau froide Cold water connection Kaltwasseranschluss Connexion agua fría</p>	 <p>Connexion eau chaude Hot water connection Warmwasseranschluss Connexion agua caliente</p>	 <p>Connexion eau adoucie Softened water connection Weichwasseranschluss Connexion agua blanda E 3 Var-1h...7 F</p>	 <p>Ecoulement eaux usées sewage outflow wasserablauf desague</p>
					     <p>3-400V+N+PE - 4mm² Ø15X21 (1/2") Robinet de vidange 40x49</p>	<p>V03575 PRO800-E1-MF-100-EM/C</p>



LES AUTHENTIQUES DE LA CUISSON

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