



# BOILING PANS - BOILING PANS - WATER JACKETED

## CYLINDRICAL TANK

# Pro 900

### Summary

**Energy :**  
ELEC

**Code :**  
V03591

**Designation :**  
E1MF100BME/C

**Dimensions (W x D x H) :**  
850 x 900 x 900 mm  
**Power : 14 kW (elec)**  
**Voltage/Electric p. : 3~400V+N+E**  
**Weight :**

## 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).



**Construction:**

- . 100L boiler 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 for hold open and tube operating lever with insulating handle.
- . Double - jacket AISI 304 stainless steel, automatic filling (softened water recommended), safety group (pressure gauge and valve 0.3 bar).
- . Heating by immersion heaters in double-casing - P.: 14 kW - control by 0-100% energy metering device with off position, signaling by indicator lights on the front.








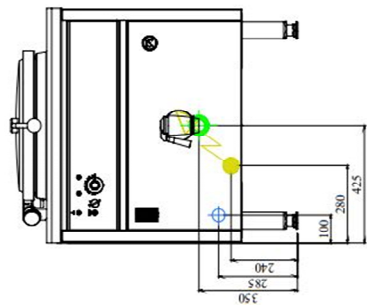
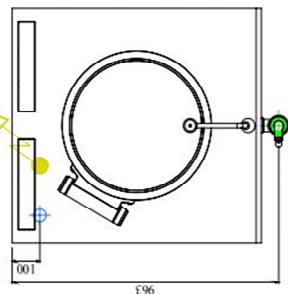
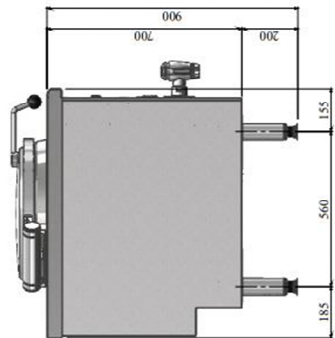
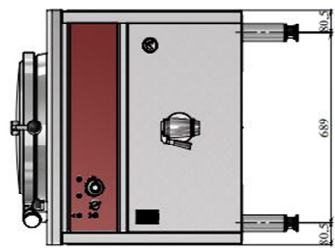
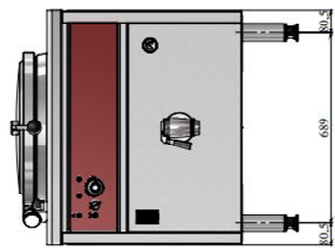
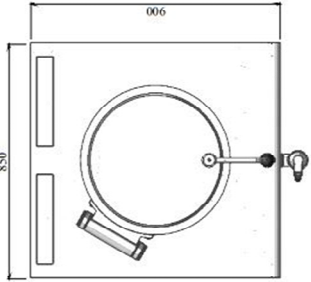





**Natural gas flow G20/20 :**

**Propane gas flow G31/37 :**

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 : 415/840 x H : 645 mm	V01182
Double lid	Included

ACCESSORIES	CODE
S/S clip on plinth panels - H : 170 mm for standard legs	V01187



 <p>Connexion gaz Gas connection Gasanschluss Conexión gas</p>	 <p>Connexion électrique Electric connection Elektrische Verbindung Conexión eléctrica</p>	 <p>Options Optionen Aufträge 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 Softening water connection Wasserzulauf (gefiltertes wasser ≤ bars-ab. 7°GH) Conexión agua blanda ≤ 3 bars-ch...7°F</p>	 <p>Ecoulement eaux usées sewage outflow wasserablauf desague</p>
						
						
						
    		<p>3-400V+N+PE - 4mm<sup>2</sup> Ø15x21 (1/2") Robinet de vidange 40x49</p>				
<p>V03591 PRO900-E1-MF-100-BME/C</p>		<p>V03591 PRO900-E1-MF-100-BME/C</p>				



LES AUTHENTIQUES DE LA CUISSON

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