

High Productivity Cooking Promix Electric Boiling Pan with Stirrer 100lt, 600mm tilting height

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



232228 (SM6P100)

* NOT TRANSLATED *

Main Features

- Curved pan base guarantees that the appliance is also suitable to prepare small quantities of food.
- Safety valve avoids overpressure of the steam in the jacket.
- Safety thermostat protects against low water level.
- Compliant to CE requirements for safety.
- Constructed to meet the highest hygiene standards.
- Fast working thanks to the high efficient heating technology and well insulation that keeps the heat inside the well.
- High thermal input and fast heat up.
- Isolated upper well rim avoids risk of harm for the user.
- Electronic control with possibility to store up to 50 programs, large display for easy use and a complete control over the following functions: start, cooking time, temperature, water filling and mixing speed.
- Food is uniformly heated through the base and side walls of the pan by an indirect heating system which uses integrally generated saturated steam at a temperature of 120°C in a jacket with an automatic deaeration system.
- OPTIONS (to be ordered with the machine and must be installed in the factory):-Automatic water filling - makes it possible to preset the desired quantity of water-Automatic cooling - allows cooling down of the food connecting the jacket to the tap network-Food sensor - placed on the bottom of the vessel, it provides efficient temperature control even with small amounts of food. Can be connected to HACCP integrated system-Spray gun - integrated spray unit
- 600 mm tilting height minimum.
- Safe thanks to the higher water protection IPX5 and the lower temperature outside the panels.

Construction

- Vessel can be tilted beyond 90° to completely empty the food.
- Motorised tilting.
- Ergonomic and user friendly thanks to the high tilting position and the pouring lip design which allow to easily fill containers.
- Variable speed agitator moves at up to 170 rpm (for 100 to 150 liters) and up to 140 rpm (for 200 to 300 liters) and is strong and fast enough to mix even compact food, such as mashed potatoes.
- Max pressure 1,5 bar.
- Heavy duty, balanced stainless steel lid with sliding plastic cover to insert ingredients. Easy to remove and turn to facilitate cleaning.
- Tilting axis located at the front and upper position of the pan to keep the pouring path short when filling different types of vessels.
- AISI 304 stainless steel construction with AISI 316 stainless steel deep drawn pan with rounded edges.CHAR(13)CHAR(10)

APPROVAL: _____



Sustainability

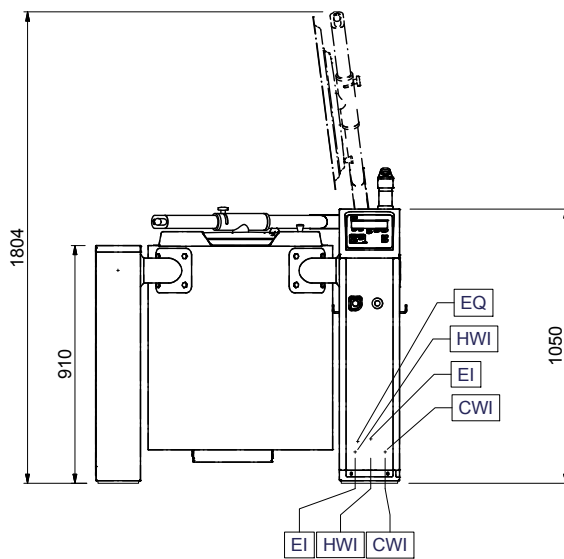
- High-quality thermal insulation of the pan saves energy and keeps operating ambient temperature low.

Optional Accessories

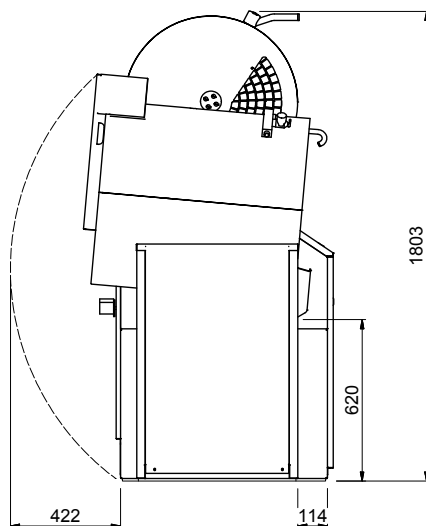
- | | | |
|---|------------|--------------------------|
| • Strainer 100lt | PNC 928025 | <input type="checkbox"/> |
| • Kit for a correct and easy positioning and installation of 50-100 lt pan (for a correct installation you need 2 for each pan) | PNC 928029 | <input type="checkbox"/> |
| • Floor fastening kit for left leg/column (fastening is integrated in the floor) | PNC 928031 | <input type="checkbox"/> |
| • Floor fastening kit for 50-100 lt right leg/column (fastening is integrated in the floor) | PNC 928032 | <input type="checkbox"/> |
| • Floor fastening kit for left leg/column (fastening on the floor surface) | PNC 928034 | <input type="checkbox"/> |
| • Floor fastening kit for 50-100 lt right leg/column (fastening on the floor surface) | PNC 928035 | <input type="checkbox"/> |
| • Trolley to store tools for 5 boiling pans | PNC 928043 | <input type="checkbox"/> |
| • Trolley to store tools for 2 boiling pans | PNC 928044 | <input type="checkbox"/> |
| • Distance ring for connection (to previous version of pan) | PNC 928049 | <input type="checkbox"/> |
| • Short brush for connection to boiling pan spray unit | PNC 928082 | <input type="checkbox"/> |
| • Long brush for connection to boiling pan spray unit | PNC 928083 | <input type="checkbox"/> |
| • Cleaning tool for Promix boiling pans, 50lt | PNC 928124 | <input type="checkbox"/> |
| • - NOT TRANSLATED - | PNC 928150 | <input type="checkbox"/> |
| • - NOT TRANSLATED - | PNC 928151 | <input type="checkbox"/> |

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Front

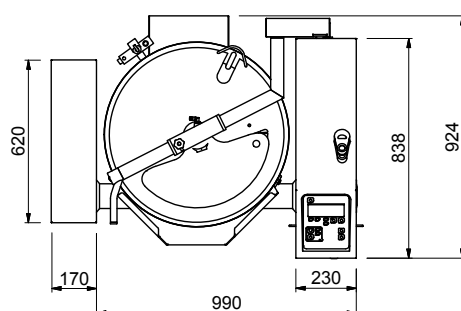


Side



CWI = Cold Water inlet 1
 EI = Electrical inlet (power)
 HWI = Hot water inlet

Top



Electric

Supply voltage: 400 V/3N ph/50-60 Hz
 Electrical power max.: 24.7 kW

Installation:

Distance back floor tilted: 620 mm

Key Information:

Working Temperature MIN: 30 °C
 Working Temperature MAX: 121 °C
 Vessel (round) diameter: 580 mm
 Vessel (round) depth: 464 mm
 External dimensions, Width: 1160 mm
 External dimensions, Depth: 925 mm
 External dimensions, Height: 1050 mm
 Net vessel useful capacity: 100 lt
 Tilting mechanism: Automatic
 Bearing: Front