

High Productivity Cooking Smart Electric Boiling Pan 50lt, 600mm tilting height

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



232218 (SM6B50)

* 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.
- Safe thanks to the higher water protection IPX5 and the lower temperature outside the panels.
- 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.
- 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.
- 600 mm tilting height minimum.
- 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 and water filling.
- OPTIONS (to be ordered with the machine and must be installed in the factory):
 - Spray gun - integrated spray unit

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.
- 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.

Sustainability

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



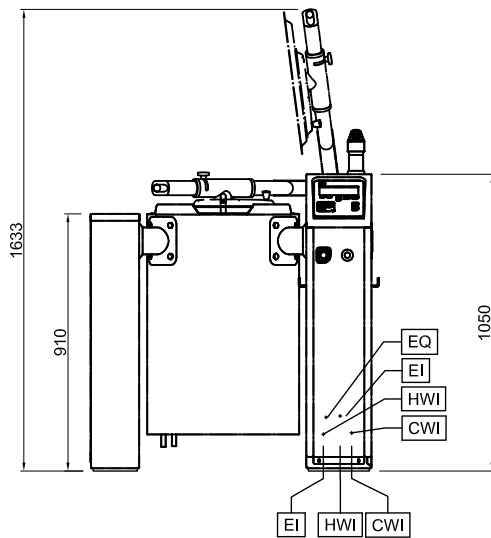
APPROVAL: _____



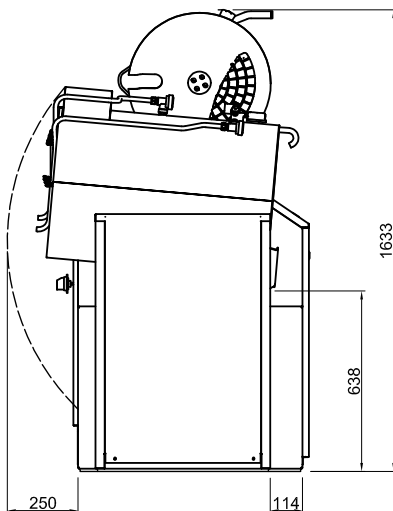
Optional Accessories

- Strainer 50lt PNC 928024
- 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
- Floor fastening kit for left leg/column (fastening is integrated in the floor) PNC 928031
- Floor fastening kit for 50-100 lt right leg/column (fastening is integrated in the floor) PNC 928032
- Floor fastening kit for left leg/column (fastening on the floor surface) PNC 928034
- Floor fastening kit for 50-100 lt right leg/column (fastening on the floor surface) PNC 928035
- Trolley to store tools for 5 boiling pans PNC 928043
- Trolley to store tools for 2 boiling pans PNC 928044
- Distance ring for connection (to previous version of pan) PNC 928049
- Short brush for connection to boiling pan spray unit PNC 928082
- Long brush for connection to boiling pan spray unit PNC 928083
- - NOT TRANSLATED - PNC 928150
- - NOT TRANSLATED - PNC 928151

Front

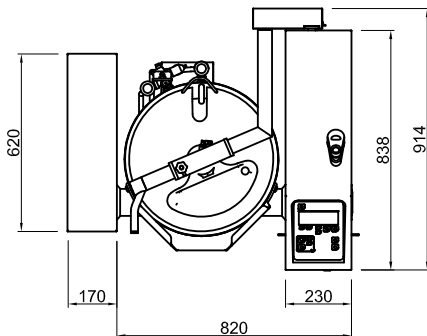


Side



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.: 15 kW

Installation:

Distance back floor tilted: 638 mm

Key Information:

Working Temperature MIN: 30 °C
 Working Temperature MAX: 121 °C
 Vessel (round) diameter: 425 mm
 Vessel (round) depth: 425 mm
 External dimensions, Width: 990 mm
 External dimensions, Depth: 915 mm
 External dimensions, Height: 1050 mm
 Net vessel useful capacity: 50 lt
 Tilting mechanism: Automatic
 Bearing: Front