

High Productivity Cooking Easyline Electric Boiling Pan with Auto Filling System 40lt

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



232186 (EBE40AWF)

* NOT TRANSLATED *

Main Features

- Food is uniformly heated in the base and side walls of the kettle by an indirect heating system that uses integrally generated saturated steam at a temperature of 108° C in the jacket with an automatic deaeration system.
- High thermal input and fast heat up.
- Automatic water filling of the double jacket.
- Ergonomic vessel dimensions, with a large diameter and shallow depth facilitates stirring and gentle food handling.
- Curved pan base guarantees that the appliance ia also suitable to prepare small quantities of food.
- Safety thermostat protects against low water level.
- Safety valve avoids overpressure of the steam in the jacket.
- 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.

Construction

- AISI 304 stainless steel construction, including deep drawn pan with rounded edges.
- Vessel can be tilted beyond 90° to completely empty the food.
- Motorised tilting.
- Electromechanical control.
- Ergonomic and user friendly thanks to the high tilting position and the pouring lip design which allow to easily fill containers.
- Tilting axis located in the middle of the pan keeps the pouring lip high and allow tall vessels to be filled.
- Electric heating elements are submerged directly in the water of the jacket, the heat losses are very low and the efficiency of the pan accordingly high.
- Max pressure at 0,5 bar, working pressure 0,4 bar.

Sustainability



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

APPROVAL:





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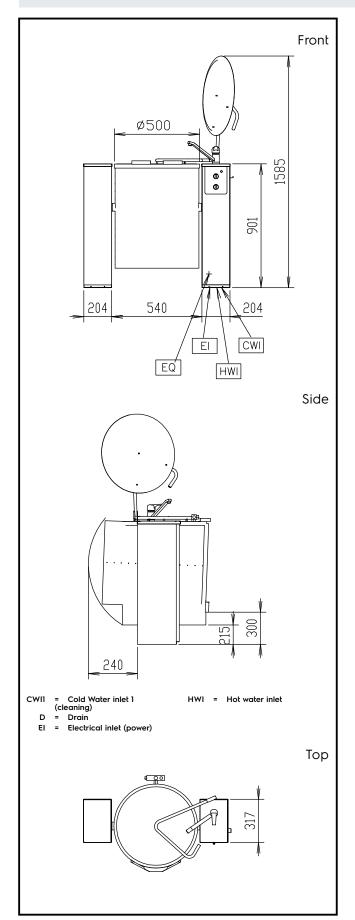
Optional Accessories

 Left leg/column (to be ordered always one unit for single or multiple installation) 	PNC 928000	
Floor fastening kit (fastening is integrated in the floor - for a correct installation you need 1 for each pan plus 1 for the left column)	PNC 928001	
 Kit for a correct and easy positioning and installation of the pan (for a correct installation you need 1 for each pan) 	PNC 928002	
• Floor fastening kit (fastening on the floor surface)	PNC 928003	
 Measure stick 40lt 	PNC 928005	
 Strainer 8mm holes 40lt 	PNC 928009	
 Bottom grid 40lt 	PNC 928013	
 Basket 40lt, 2 required per pan 	PNC 928017	
 Lifting hook, 2 required 	PNC 928021	





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Electric

Supply voltage:

232186 (EBE40AWF) 400 V/3N ph/50-60 Hz

Electrical power max.: 12 kW

Key Information:

Working Temperature MIN: 30 °C
Working Temperature MAX: 108 °C
External dimensions, Depth: 660 mm
External dimensions, Height: 900 mm
Net vessel useful capacity: 40 lt
Tilting mechanism: Automatic
Bearing: Central

