

High Productivity Cooking Easyline Electric Boiling Pan with Auto Filling System 60lt

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



232187 (EBE60AWF)

* 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 is 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.
- AISI 304 stainless steel construction with AISI 304L stainless steel 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.

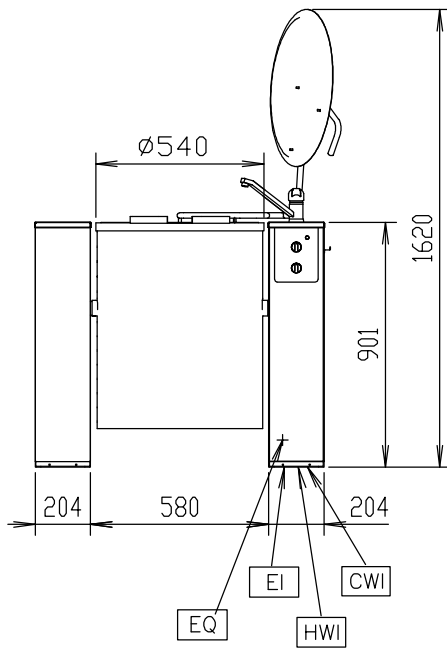


APPROVAL: _____

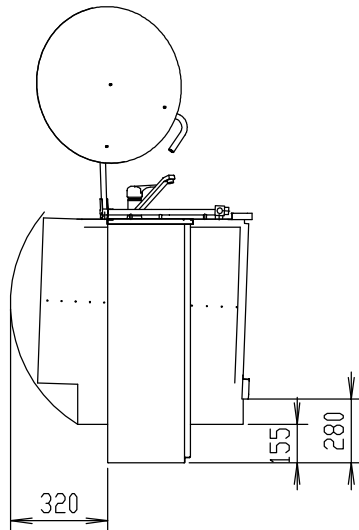
Optional Accessories

- 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 60lt PNC 928006
- Strainer 8mm holes 60lt PNC 928010
- Bottom grid 60lt PNC 928014
- Basket 60lt, 2 required per pan PNC 928018
- Lifting hook, 2 required PNC 928021

Front

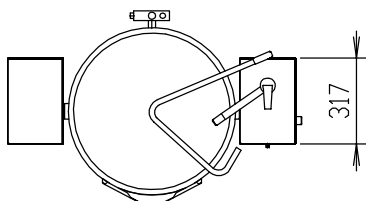


Side



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

Top



Electric

Supply voltage:

232187 (EBE60AWF) 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: 700 mm

External dimensions, Height: 900 mm

Net vessel useful capacity: 60 lt

Tilting mechanism: Automatic

Bearing: Central