

Modularne urządzenia grzewcze 900XP Elektryczny podgrzewacz do dań, 1 x 40 lit., 400 V

Nr pozycji _____

Nr modelu _____

Nazwa _____

Nr SIS _____

AIA # _____



391352 (E9PCEDRMC0)

Elektryczny podgrzewacz
do dań pakowanych w
workach, wanna 1 x 40
litrów, wydajność 10 worków
każdy do 2 litrów
pojemności, model 3 fazowy

Podstawowa charakterystyka

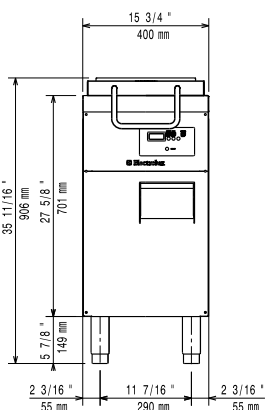
- Easy to use electronic control panel with LED display showing water temperature and re-therm cycle countdown. An acoustic alarm warns the operator when the cycle is completed.
- Two program cycles available:
 - Default re-therm program: the cycle allows the re-thermalization of minimum 2 and up to a maximum of 10 bags of soup from 5°C to 80°C in 40 minutes (at an ambient temperature of 20°C. Times may vary depending on soup and bag type as well as bag temperature from fridge).
 - Searing program: allows the operator to extend the re-therm cycle for additional 10 minutes, if a higher temperature is required.
- When launching a cycle, if the water is below 75° C the unit will display "PrEh" and the countdown will start once the temperature of 75° C is achieved.
- Well equipped with a dedicated temperature sensor to control the water temperature and 3 additional sensors to manage the water level.
- Overflow sensor detects if the water exceeds the maximum level and automatically activates the drainage pump connected to the overflow pipe.
- Safety thermostat prevents the machine from running without water.
- Automatic water level filling and re-filling.
- Well equipped with 2 dedicated AISI 304 stainless steel racks, able to fit 5 bags each (10 bags totally). The racks have a flexible wall to maintain the correct bag position during the cycle, thus guaranteeing maximum performances.

Konstrukcja

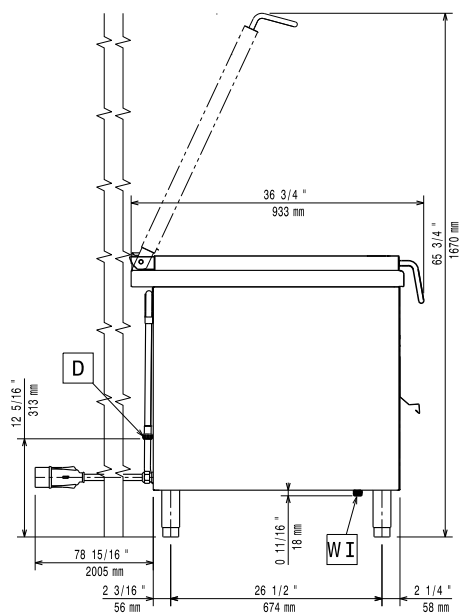
- Water basin in 316-L type Stainless steel to avoid corrosion.
- One piece pressed 1.5 mm worktop in stainless steel with smooth, rounded corners.
- Exterior panels in stainless steel with Scotch Brite finish. Back, bottom and front made in stainless steel.
- Stainless Steel removable support located inside the well to support the soup bags.
- Infrared heating system positioned under the external base of the well to ensure elevated performances.
- Safety thermostat automatically switches off the appliance in case of overheating.
- Rear hinged swiveling cover and handle with spring torsion mechanism to allow the cover to remain open during operations.
- Water drain positioned on the back of the appliance with an external flexible pipe to facilitate well discharging.
- Integrated water drain pump to manage draining operations and water overflow.
- Mounted on 200 mm high feet.
- Equipped with 2 meter cable with plug.
- Appliance is IPX4 water resistance certified.

APROBATA

Przód

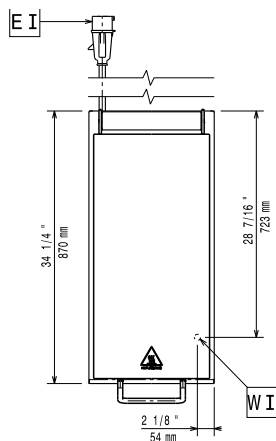


Bok



- D = Odptyw
 EI = Złącze elektryczne
 EQ = Śruba ekwipotencjalna
 WI = Wlot wody

Góra



Elektryczne

Napięcie zasilania: 415 V/3N ph/50 Hz
Moc całkowita: 10 kW

Woda:

Wielkość linii
doprowadzanej zimnej
wody: 3/4"
Wielkość linii odpływowej: 3/4"

Kluczowe informacje:

Ilość komór: 1
Wymiary użytkowe komory
(szerokość): 300 mm
Wymiary użytkowe komory
(wysokość): 260 mm
Wymiary użytkowe komory
(głębokość): 510 mm
Pojemność komory: 22 lt MIN; 40 lt MAX
Zakres termostatu: 85 °C MIN; 95 °C MAX
Wymiary zewnętrzne,
szerokość: 400 mm
Wymiary zewnętrzne,
głębokość: 933 mm
Wymiary zewnętrzne,
wysokość: 850 mm
Ciężar wysyłkowy: 68 kg
Wysokość wysyłkowa: 1080 mm
Szerokość wysyłkowa: 460 mm
Głębokość wysyłkowa: 1020 mm
Objętość wysyłkowa: 0.51 m³
Konfiguracja: Wolnostojący
Aprobata: CE;CB;WRAS
Grupa certyfikacyjna: N9RT