



BOILING PANS - WATER JACKETED 150 L.

RECTANGULAR TANK

Pro 1000

Résumé

Energie :

ELEC

Code :

V03699 GB

Désignation :

E1MF150BME

Dimensions (L x P x H) :

1000 X 1000 X 900 mm

Puissance :

Tension/P.électrique : 3~400V+N+E / 18kW

Poids : 185kg

Descriptif de l'appareil

Descriptif général

Chassis :

One-piece seam welded 18-10 stainless steel chassis,

1 to 3 mm thick, assembled by high intensity electrical welds and lower rear step for passage of cables and supply tubes.

Top :

Top (frame) in 18-10 stainless steel, 30/10 thickness, with 55 mm front flanged edge and plywood.

Base :

Feet, height 200 mm, in 18-10 stainless steel tube, diameter 60 mm with adjustable bases (0 / + 30).

Débit Gaz Nat G20/20 :

Débit Gaz Propane G31/37 :

Cooking pot :

- . Rectangular tank capacity 150 liters:
- . Boiled tank in 30/10 - AISI 304L stainless steel with AISI 316L bottom, rounded vertical and horizontal angles, sloping bottom.
- . Removable strainer AISI 304L stainless steel
- . Chrome-plated front drain valve with folding handle
- . Internal dimensions (mm): W: 630 x D: 630 x H: 380
- . Cover AISI 304L stainless steel 15/10 thick with stainless steel spring hinge(s) for keeping "open", and operating lever in stainless steel tube with insulating handle
- . Tank water filling by fixed water discharge / solenoid valves controlled by 3-position switch as standard.

Double casing :

- . External tank AISI 304L stainless steel 30/10 thickness.
- . Automatic water leveling regulated with pressure switch and water level controller, 400g tared safety group (pressure gauge and safety valve).
- . Manual discharge valve

Heating :

- . Shielded immersion heaters, power 18kW, voltage 3 ~ 400V + N + T
- . Control by energy metering device (0 - 100%) with stop position and indicator light
- .

Photo non contractuelle



OPTIONS

CODE

AISI 316L tank for saline and/or acid foods

V01433

Terminal block for energy saver device to regulate energy

V02427

Counter balanced lid in all positions

V00569

S/S plinth to clamp on legs H : 170 mm for standard legs

V01187

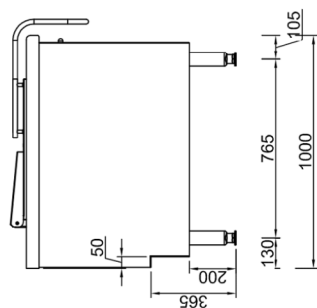
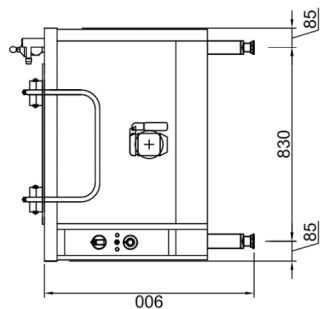
ACCESSOIRES

CODE

Hole cut to suit client's tap tap supplied and fitted by client

V01292





LES AUTHENTIQUES DE LA CUISSON

CHARVET

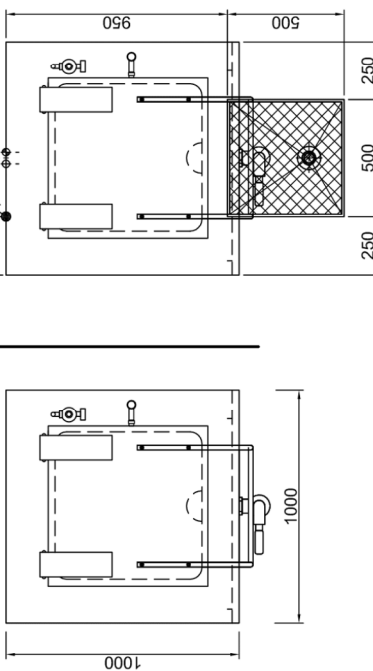
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V03699



	Attente électrique Electric supply	3~400V+N+PE (6mm ²)
	Attente Eau Chaude / Eau froide Hot / Cold water supply	2 x $\varnothing$ 15/21 (1/2")
	Eaux usées Sewage outflow	1 x $\varnothing$ 100mm

Réservations en pied de mur si ensemble mural
ou à l'axe du fourneau si ensemble central.
All supplies to be at the foot of the wall for wall mounted units or at
the axis for central cooking island.