



Catalogue
FOOD SERVICE
Chapter
COOKING

Specific model
MRBIV-300 M 50-60 Hz 400V 3N

19084246

22/11/2021

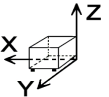
DENOMINATION:

Rectangular boiling pan with mixer indirectly heated steam 300 L

DESCRIPTION :

- - AISI-316 lucid stainless steel recipient bottom, suitable for products that are particularly acidic, with a thickness of between 20/10 and 40/10.
- AISI-304 stainless steel cooking well walls with thickness of between 20/10 and 25/10.
- Double wall with AISI-304 stainless steel bottom and walls.
- Tank drainage hole with removable filter (optional).
- Front drainage tap with insulated athermic handle (optional).
- AISI-304 stainless steel cover with a thickness of 15/10, fitted with a steel zip with preloading springs and an athermic handle.
- Gauge for controlling pressure inside the double wall.
- Manual air escape valve for depressurising the air produced in the double wall during the heating process.
- Adjustable chromed bronze mixer with hot and cold water.
- Weight safety valve set to 0.5 bar.
- Stainless steel supporting structure with a thickness of 40/10 fitted on steel feet with an adjustable height and a clamp for attaching it to the floor.
- AISI-304 satin stainless steel external walls with a thickness of 10/10.
- AISI-304 stainless steel satin shelf with a thickness of 15/10.
- AISI-316 stainless steel removable mixer with an adjustable rotation speed of between 7 and 28 g/m with a force of up to 386 N-m.
- Possibility to reverse the operating direction with the electronic switch.
- Stainless steel radial arms and Teflon ceramic scraping blades.
- PLC monitor:
 - . Allows up to 100 modifiable cooking programmes that can be managed and personalised, even during cooking.
 - . Fitted with a touch screen and manual controls for operation, water load, inclination and movement of the mixer.
 - . Fitted with acoustic warning message indicators (yellow) for correct functioning or alarms (red) in case of incorrect functioning.
 - . All of the settings are customisable and can be viewed and modified even during

DIMENSIONS



X Width	1874 mm	X Gross width	1910 mm
Y Depth	1650 mm	Y Gross depth	1750 mm
Z Height	1140 mm	Z Gross height	1640 mm
Net Weight	720,0 kg	Gross Weight	810,0 kg
Net volume	3,525 m3	Gross volume	5,482 m3





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cooking (name, wait, water load, times, temperatures, probes, mixing speed, time, etc.)."

"- Heated by steam (from the user's connection) with a counter-pressure valve that allows steam to be added gradually to the double wall.

- Pressure control in the double wall through the safety valve set to 0.5 bar, depression valve and gauge."

POSSIBLE ACCESSORIES :

- ACCESSORIES LARGE CAP.



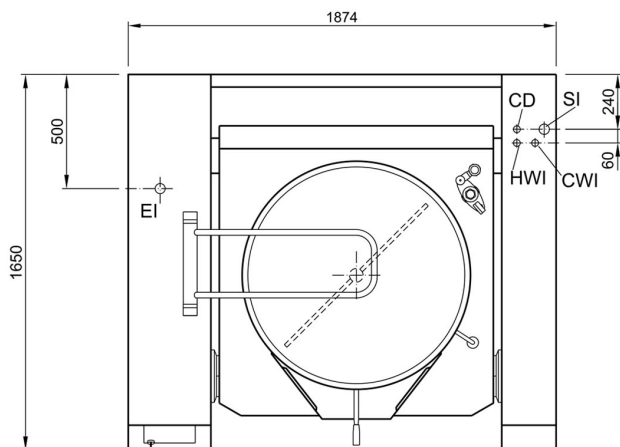
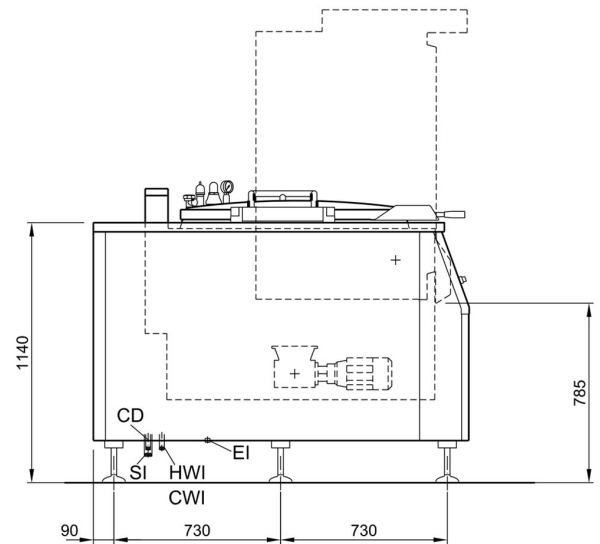
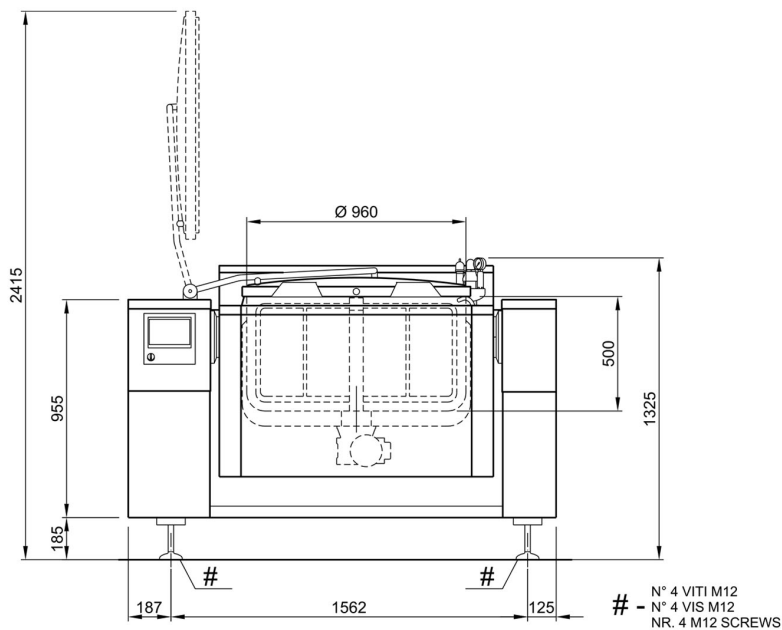
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ALLACCIAMENTI - BRANCHEMENTS - CONNECTIONS

HWI -	ACQUA CALDA EAU CHAUDE HOT WATER	100 - 250 kPa (1-2,5 bar)	1/2" M
CWI -	ACQUA FREDDA EAU FROIDE COLD WATER	100 - 250 kPa (1-2,5 bar)	1/2" M
CD -	SCARICO CONDENSA VIDANGE CONDENSATION CONDENSATE DRAIN		1/2" M
SI -	VAPORE VAPEUR STEAM	45 kPa (0,45 bar) MAX	1" M
	CONSUMO VAPORE PER RAGGIUNGERE L'EBOLLIZIONE CONSUMATION VAPEUR POUR L'EBULLITION STEAM CONSUMPTION TO REACH BOILING TEMPERATURE		100 kg/h
	CONSUMO VAPORE PER MANTENERE L'EBOLLIZIONE CONSUMATION VAPEUR POUR MAINTENIRE L'EBULLITION STEAM CONSUMPTION TO KEEP UP BOILING		12 kg/h
EI -	ARRIVO CAVI ELETTRICI ELECTRIC CORD ENTRY	(STANDARD) 380-415V 3N 50-60Hz (OPTIONAL) 380-415V 3 50-60Hz (OPTIONAL) 220-230V 3 50-60Hz (OPTIONAL) 220-230V 1N 50-60Hz	0,75kW 0,75kW 0,75kW 0,75kW