



Catalogue
FOOD SERVICE
Chapter
COOKING

Specific model
MCIE-200 50-60 Hz 380-400V 3N

19003076

16/11/2021

DENOMINATION:

Cylindrical boiling pan indirectly heated electric 200 L

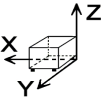
DESCRIPTION :

- Boiling pan with cylindrical structure and recipient, suitable for placement in transit areas with reduced dimensions where appliances with sharp edges and surfaces may cause ergonomic and movement problems, allowing it to be used comfortably from different angles.
- Well with AISI-316 stainless steel bottom with a thickness of between 20/10 and 40/10, suitable for products that are particularly acidic.
- AISI-304 stainless steel walls with a thickness of between 20/10 and 40/10.
- Double wall in indirect versions.
- AISI-304 stainless steel cover with a thickness of 15/10, balance springs and an athermic handle.
- Supporting structure in AISI-304 stainless steel.
- Satin AISI-304 exterior coating.
- Adjustable stainless-steel feet.
- Heat insulation guaranteed by high-density ceramic fibre plates.
- Tank drainage hole with a removable filter.
- Front drainage tap with an insulated athermic handle.
- Gauge for controlling pressure inside the double wall.
- Manual valve for emptying air in order to depressurise the chamber during heating.
- Water is added to the well through a tap with a moveable outlet.
- "- Heated by heating elements immersed in Incoloy alloy with adjustable power thanks to an energy variator.
- Safety thermostat which ensures that the machine does not operate in the event of overheating or insufficient water.
- Water control in the double wall with maximum/minimum taps and an automatic water load option.
- Standard operating voltage of 400V-3N-50Hz"

POSSIBLE ACCESSORIES :

- ACCESSORIES LARGE CAP.

DIMENSIONS



| | | | |
|------------|----------|----------------|----------|
| X Width | 1060 mm | X Gross width | 1070 mm |
| Y Depth | 1000 mm | Y Gross depth | 1150 mm |
| Z Height | 900 mm | Z Gross height | 1280 mm |
| Net Weight | 151,0 kg | Gross Weight | 180,0 kg |
| Net volume | 0,900 m3 | Gross volume | 1,575 m3 |

ELECTRICITY TECHNICAL SPECIFICATIONS

| | |
|--------------------|-----------|
| Electric power | 24,000 kW |
| Voltage | 400V - 3N |
| Electric frequency | 50Hz |

CONNECTIONS TECHNICAL SPECIFICATIONS

| | |
|----------------------------|-------------------|
| 230 V three-phase wiring | CONSULTAR |
| Single-phase 230V wiring | NO |
| Three-phase +N 400V wiring | 5 X 10 MM2 (28 A) |
| Water inlet diameter | R=1/2" |



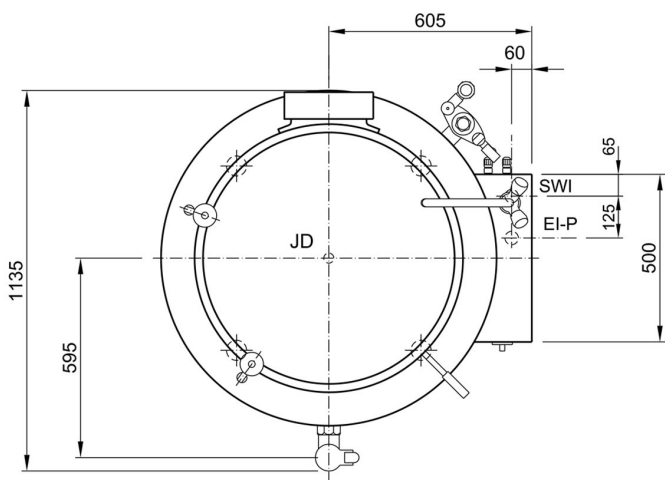
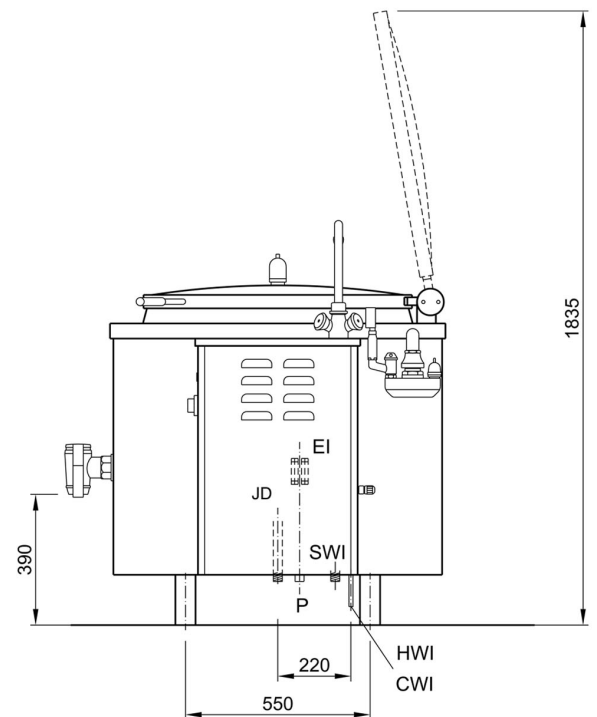
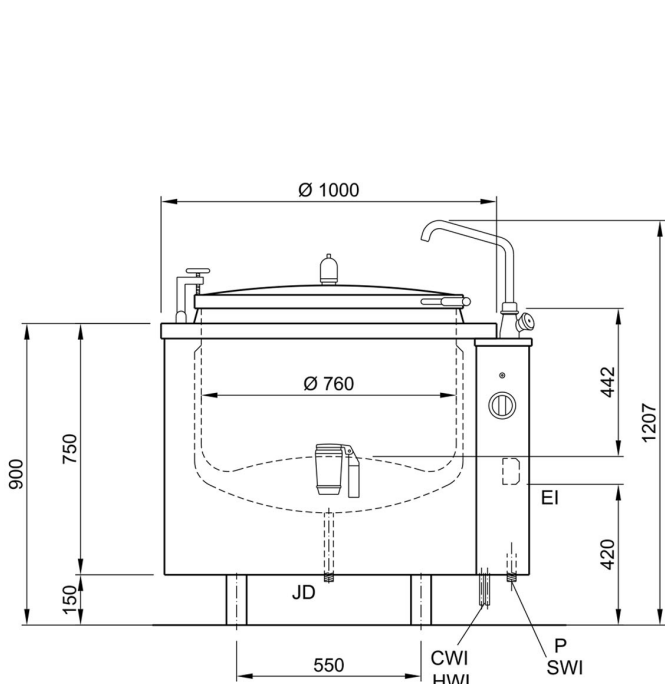
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ALLACCIAMENTI - BRANCHEMENTS - CONNECTIONS

| | | | |
|-------|---|---|--------------|
| HWI - | ACQUA CALDA EAU CHAUDE HOT WATER | 100 - 250 kPa (1 - 2,5 bar) | 1/2" F |
| CWI - | ACQUA FREDDA EAU FROIDE COLD WATER | 100 - 250 kPa (1 - 2,5 bar) | 1/2" F |
| SWI - | ACQUA ADDOLCITA - OPZIONALE EAU DEMINERALISE - OPTIONAL SOFTENED WATER - OPTIONAL | 100 - 250 kPa (1 - 2,5 bar) | 3/4" M |
| JD - | SCARICO INTERCAPEDINE VIDANGE CHEMISE JACKET DRAIN | | 1/2" M |
| EI - | CAVO ELETTRICO CABLE ELECTRIQUE ELECTRIC CABLE | STANDARD - 380-415V 3N 50-60Hz OPTIONAL - 380-415V 3 50-60Hz | 24kW 24kW |
| P - | PASSACAVO PRESSE ETOUPE CABLE GLAND | OPTIONAL - 220-240V 3 50-60Hz | 24kW |