



Catalogue
FOOD SERVICE
Chapter
COOKING

Specific model
MCIE-300 A 50-60 Hz 380-400V 3N

19003040

16/11/2021

DENOMINATION:

Cylindrical boiling pan indirectly pressure heated electric 300 L

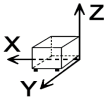
DESCRIPTION :

- 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.
- "- The pressure or autoclave versions allow the cooking cycles to speed up through the day. They are fitted with a silicone rubber airtight joint and clamps to hermetically close it and a safety valve set to 0.05 bar."

POSSIBLE ACCESSORIES :

- ACCESSORIES LARGE CAP.

DIMENSIONS



| | | | |
|------------|----------|----------------|----------|
| X Width | 1260 mm | X Gross width | 1270 mm |
| Y Depth | 1200 mm | Y Gross depth | 1370 mm |
| Z Height | 950 mm | Z Gross height | 1340 mm |
| Net Weight | 215,0 kg | Gross Weight | 255,0 kg |
| Net volume | 1,296 m3 | Gross volume | 2,331 m3 |

ELECTRICITY TECHNICAL SPECIFICATIONS

| | |
|--------------------|-----------|
| Electric power | 36,000 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" |



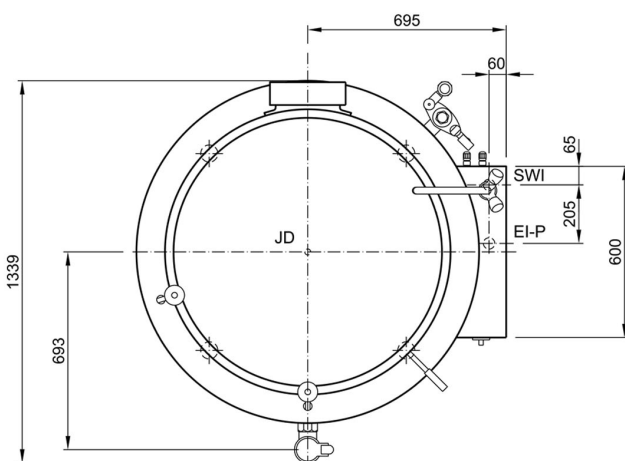
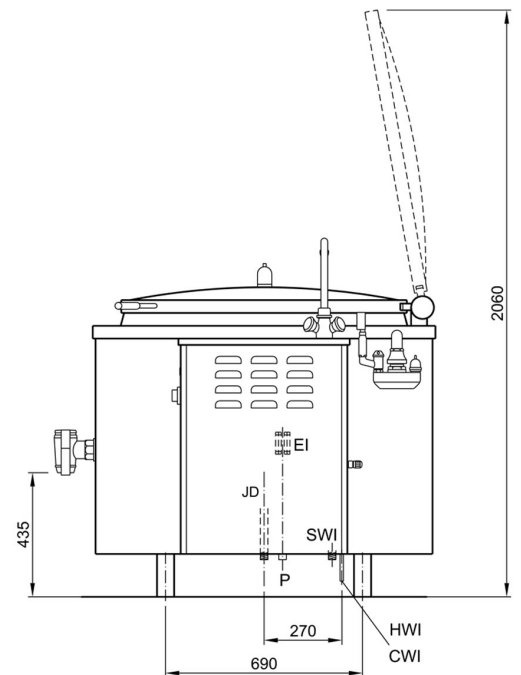
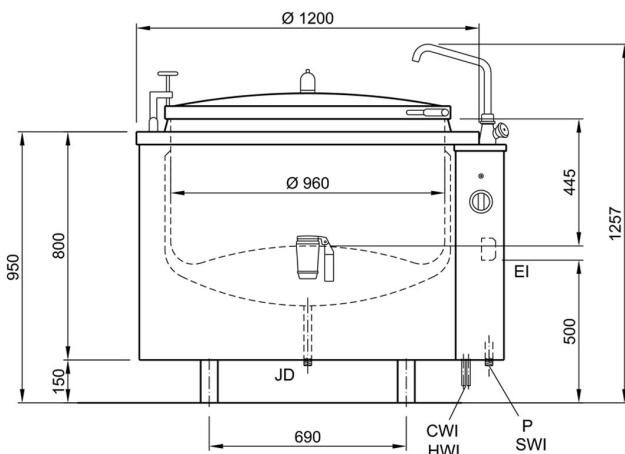
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ALLACCIAMENTI - BRANCHEMENTS - CONNECTIONS

| | | | |
|-------|---|---|--------------|
| 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 - | CABO ELETTRICO CABLE ELECTRIQUE ELECTRIC CABLE | STANDARD - 380-415V 3N 50-60Hz OPTIONAL - 380-415V 3 50-60Hz | 36kW 36kW |
| P - | PASSACAVO PRESSE ETOUPE CABLE GLAND | OPTIONAL - 220-240V 3 50-60Hz | 36kW |