



Catalogue
FOOD SERVICE
Chapter
COOKING

Specific model

MCIE-200 A M 50-60 Hz 380-400V 3N

19084226 16/11/2021

DENOMINATION:

Cylinrical boiling pan with mixer indirectly pressure heated electric 200 L

DESCRIPTION:

- "- 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 cooking well walls with thickness of between 20/10 and 25/10.
- Tank drainage hole with a removable filter.
- 2" front drainage tap with insulated athermic handle.
- Double wall with AISI-304 stainless steel bottom and walls.
- AISI-304 stainless steel cover with a thickness of 15/10, fitted with a chromed 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.
- Stainless steel supporting structure with a thickness of 30/10 fitted on steel feet with an adjustable height.
- 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.
- Removable inner coating to enable easy inspection of internal parts.
- Heat insulation guaranteed by high-density ceramic fibre plates.
- Mixing system:
- . AISI-316 stainless steel 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.
- . Removable mixer to ease cleaning and product extraction.
- . Mixer fitted with stainless steel radial arms and Teflon ceramic blades."
- "- Heated by heating elements immersed in Incoloy alloy with adjustable power thanks to an energy variator.
- Thermoregulation and electronic time delay of the temperature and process time.
- Heating elements fitted with a 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



















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automatic water load option with probes.

- Pressure control of the double wall through a pressure switch and a safety valve set to 0.5 bar, a depression valve and a gauge.
- Standard operating voltage of 400V-3N-50Hz."

POSSIBLE ACCESSORIES:

- ACCESSORIES LARGE CAP.















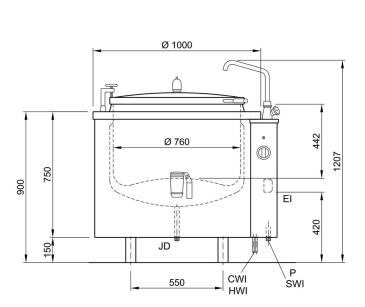
Catalogue FOOD SERVICE

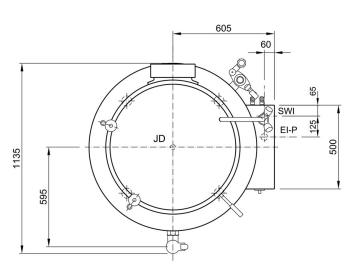
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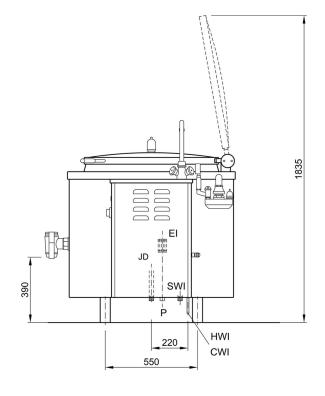
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ALLACCIAMENTI - BRANCHEMENTS - CONNECTIONS

HOT WATER CWI - ACQUA FREDDA EAU FROIDE 100 - 250 kPa (1 - 2,5 bar) 1/2 COLD WATER SWI - ACQUA ADDOLCITA - OPZIONAL SOFTENED WATER - OPTIONAL SOFTENED WATER - OPTIONAL SOFTENED WATER - OPTIONAL JCKET DRAIN JD - SCARICO INTERCAPEDINE VIDANGE CHEMISE 1/2 JACKET DRAIN EI - CAVO ELETTRICO STANDARD - 380-415V 3N 50-60Hz 24 CAVO ELECTRIQUE OPTIONAL - 380-415V 3 50-60Hz 24	, ,, ,	DI UNIELLILI		0111120110			
EAU FROIDE	HWI -	EAU CHAUDE		100 - 250 kl	Pa (1 - 2	,5 bar)	1/2" F
EAU DEMINERALISE - OPTIONAL 100 - 250 kPa (1 - 2,5 bar) 3/4	CWI -	EAU FROIDE		100 - 250 ki	Pa (1 - 2	,5 bar)	1/2" F
VIDANGE CHEMISE	SWI -	EAU DEMINERALISE - OP	TIONAL	100 - 250 kl	Pa (1 - 2	,5 bar)	3/4"M
CABLE ELECTRIQUE ELECTRIC CABLE OPTIONAL - 380-415V 3 50-60Hz 24 P - PASSACAVO PRESSE ETOUPE	JD -	VIDANGE CHEMISE	ΙE				1/2" M
PRESSE ETOUPE	EI -	CABLE ELECTRIQUE	OPTIO	NAL - 380-4	15V 3	50-60Hz	24kW 24kW 24kW
	P -	PRESSE ETOUPE					









