

**Catalogue**  
**FOOD SERVICE**  
**Chapter**  
**COOKING**

**Specific model**  
**M-E910BM 400V 3N 50/60Hz**

19075814

12/07/2023

**DENOMINATION:**

Electric indirect heating boiling pans with bain marie system, 100 L capacity, 900 range.

**DESCRIPTION :**

- Surface tops manufactured in 2 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- Double walled lid balanced by means of a hinge with front handle, with diagonal opening to 75° which allows the lid to be kept open in any position.
- Well stamped into the surface top by robotic welding, manufactured in AISI-304 stainless steel, with the bottom of the well in AISI-316L stainless steel.
- Well filling with hot or cold water by electrovalve, activated with a single switch located on the front panel.
- Well emptying by 2" safety valve with handle in athermic material and safe and effortless handling.
- Robust and reliable filter for draining the well manufactured in AISI-304 stainless steel. Easily extractable.
- Controls with protective base and system against water infiltration.
- High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection."
- "- Heating by heating elements located in the lower part of the bain marie.
- Heating controlled by energy regulator and pressure switch. "
- "- Bain marie chamber around the well, with automatic filling system when the machine is connected.
- Automatic chamber level control with quadruple security: pressure switch to control the pressure in the chamber, overpressure security valve, thermostat to limit overheating in the chamber and pressure gauge incorporated into the surface top.
- Automatic flushing of the chamber.
- Heating at the bottom of the pan acts on the water in the surrounding chamber, meaning that the saturated steam generated at a temperature of 107 °C heats the bottom and sides of the well in a uniform manner. The temperature reached is lower than that obtained with direct heating.
- Stamped pan floor to avoid deformations.
- Indicator light to show when the machine is connected and when it is heating. "

**POSSIBLE OPTIONS :**

- 230 1N- Transformation A 230 V single phase
- 230 III - A 230 V three-phase transformation without neutral
- Marine Transformation for boat - Tilting and boiling pans

**POSSIBLE ACCESSORIES :**

- ACCESSORIES BOILING PANS KORE
- KORE WHEELS
- TALL CHIMNEY KORE

**DIMENSIONS**



X Width	800 mm	X Gross width	840 mm
Y Depth	930 mm	Y Gross depth	1022 mm
Z Height	850 mm	Z Gross height	1255 mm
Net Weight	118,0 kg	Gross Weight	136,0 kg
Net volume	0,630 m3	Gross volume	1,077 m3

**ELECTRICITY TECHNICAL SPECIFICATIONS**

Electric power	22,000 kW
Amperage (A)	40A
Heating power	22,00 kW
Voltage	400V - 3N
Electric frequency	50/60Hz

**WATER TECHNICAL SPECIFICATIONS**

Pressure	H2O: 200-400kPa(2-4bar)
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**CONNECTIONS TECHNICAL SPECIFICATIONS**

Three-phase +N 400V wiring	4X6MM2+T
Water inlet diameter	3/4"



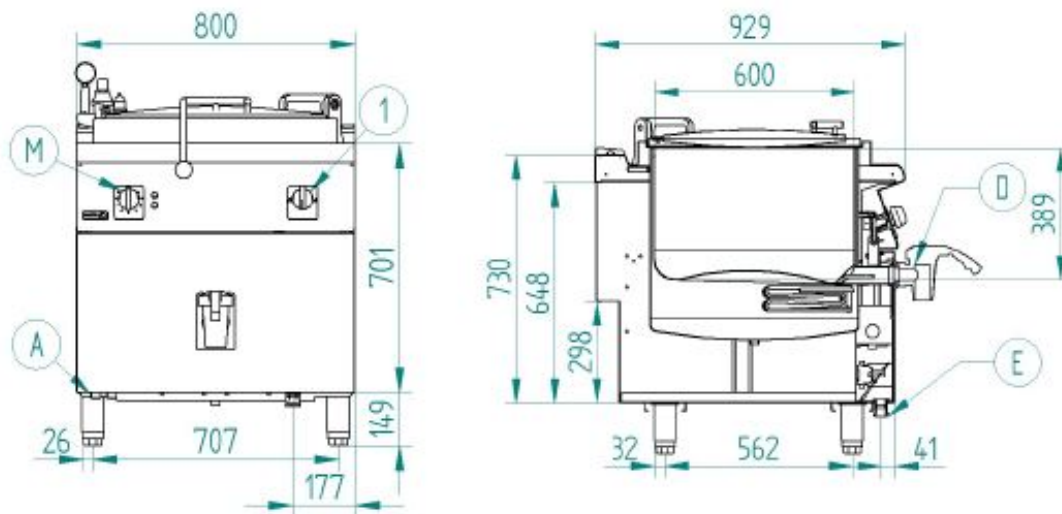
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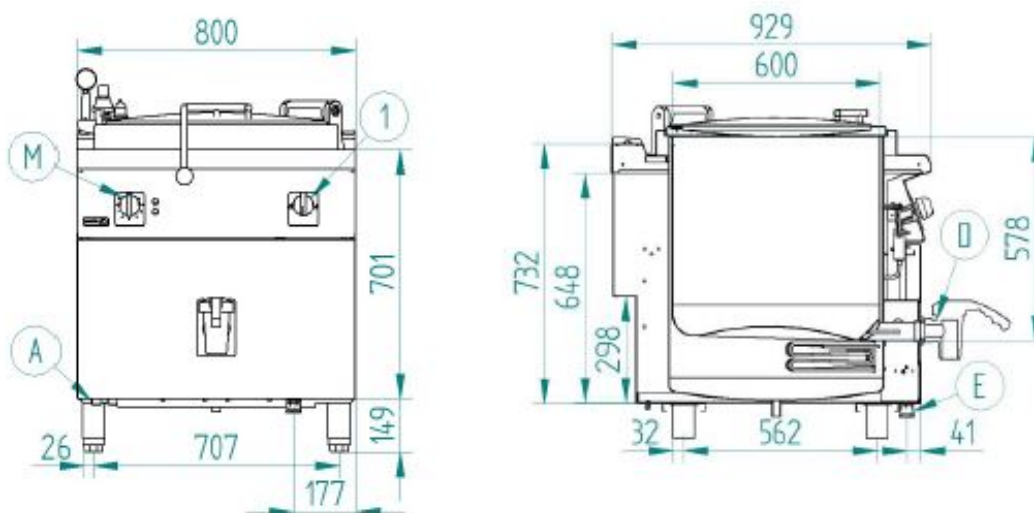
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**M-E910 BM**



**M-E915 BM**



M – Mando eléctrico  
E – Conexión eléctrica  
D – Desagüe  
1 – Mando agua

Electric control  
Electrical connection  
Drainage  
Water control