



Catalogue
FOOD SERVICE
Chapter
COOKING

Specific model

MGNIE-280 50-60 Hz 380-415/220-240V3+N/3

19001312

22/11/2021

DENOMINATION:

Rectangular GN boiling pan indirectly heated electric 280 L

DESCRIPTION :

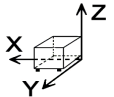
"- Rectangular boiling pan with a Gastronorm rectangular well. Can be assembled on its own or with other machines. Thanks to its rigidity and functionality, it is suitable for prolonged and continuous use.

- Cooking well with an AISI-316 stainless steel bottom with a thickness of 25/10 and AISI-304 stainless steel walls with thicknesses of between 20/10 and 25/10.
 - Front drainage tap with an insulated athermic handle.
 - AISI-304 stainless steel cover with a thickness of 15/10, balance springs; an athermic handle and an insulated cover available upon request.
 - 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.
 - With a stainless steel supporting structure.
 - Equipped with stainless steel support feet with an adjustable height and a manually emptied liner filter.
 - AISI-304 exterior coating. Fine satin.
- Heat insulation guaranteed by high-density ceramic fibre plates."
- "- 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	1400 mm	X Gross width	1460 mm
Y Depth	900 mm	Y Gross depth	1040 mm
Z Height	850 mm	Z Gross height	1210 mm
Net Weight	220,0 kg	Gross Weight	280,0 kg
Net volume	1,836 m3	Gross volume	1,837 m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	1,800 kW
----------------	----------

CONNECTIONS TECHNICAL SPECIFICATIONS

Three-phase +N 400V wiring	SI
----------------------------	----

TECHNICAL FEATURES

Number of trays	4
-----------------	---



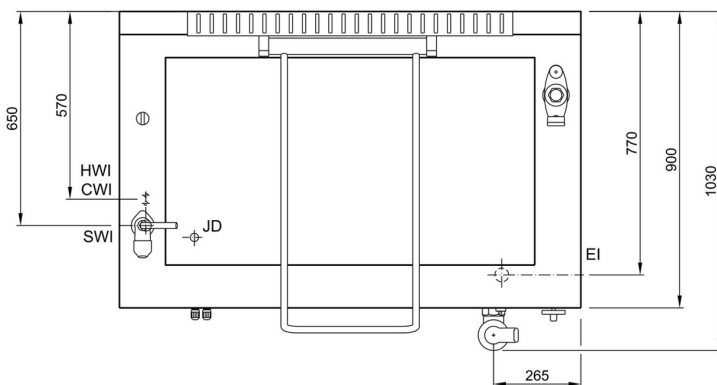
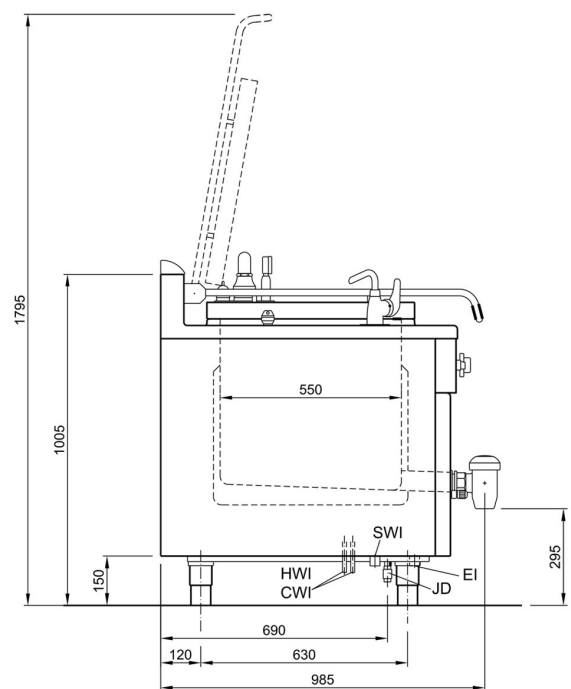
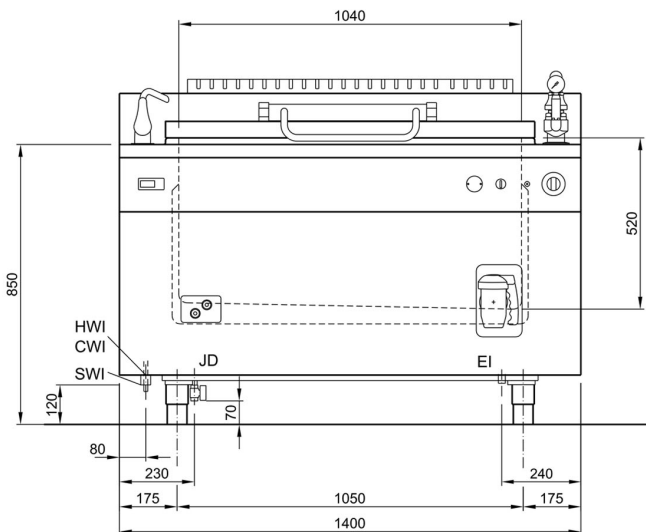
Catalogue
FOOD SERVICE

Capítulo
COOKING

Modelo
MGNIE-280 50-60 Hz 380-415/220-240V3+N/3

19001312

22/11/2021



ALLACCIAMENTI - BRANCHEMENTS - CONNECTIONS

HWI -	ACQUA CALDA			
	EAU CHAUDE	100 - 250 kPa (1 - 2,5 bar)	1/2" F	
	HOT WATER			
CWI -	ACQUA FREDDA			
	EAU FROIDE	100 - 250 kPa (1 - 2,5 bar)	1/2" F	
	COLD WATER			
SWI -	ACQUA ADDOLCITA - OPZIONALE			
	EAU DEMINERALISE - OPTIONAL	100 - 250 kPa (1 - 2,5 bar)	3/4" M	
	SOFTENED WATER - OPTIONAL			
JD -	SCARICO INTERCAPEDINE			
	VIDANGE CHEMISE		3/8" F	
	JACKET DRAIN			
EI -	CAVO ELETTRICO	STANDARD - 380-415V 3N 50-60Hz	24kW	
	CABLE ELECTRIQUE	OPTIONAL - 380-415V 3 50-60Hz	24kW	
	ELECTRIC CABLE	OPTIONAL - 220-240V 3 50-60Hz	24kW	