



Catalogue
FOOD SERVICE
Chapter
COOKING

Specific model
MCIV-300 M 50 Hz 400V 3N

19084235

16/11/2021

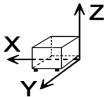
DENOMINATION:

Cylindrical boiling pan with mixer indirectly heated steam 300 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 steam (from the user's connection) with a counter-pressure valve that allows steam to be added gradually to the double wall.
- Pressure control in the double wall through the safety valve set to 0.5 bar, depression valve and gauge.
- Standard operating voltage of 400V-3N-50Hz."

DIMENSIONS



X Width	1320 mm	X Gross width	1370 mm
Y Depth	1200 mm	Y Gross depth	1370 mm
Z Height	950 mm	Z Gross height	1340 mm
Net Weight	160,0 kg	Gross Weight	215,0 kg
Net volume	1,505 m ³	Gross volume	2,515 m ³

POSSIBLE ACCESSORIES :





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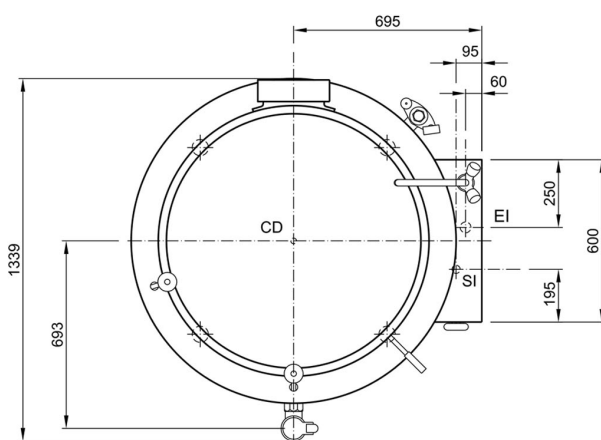
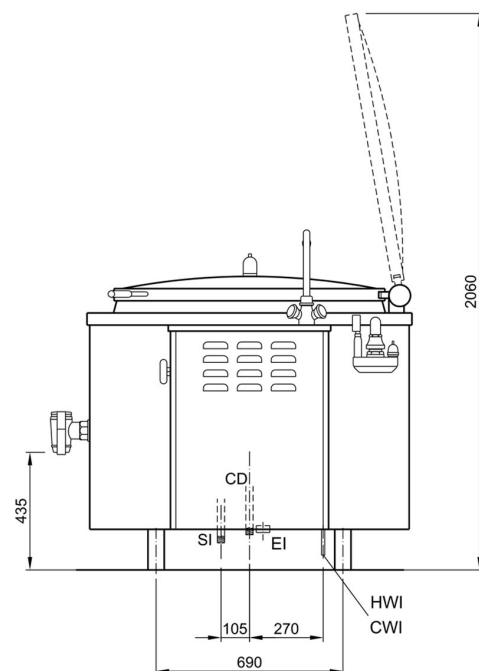
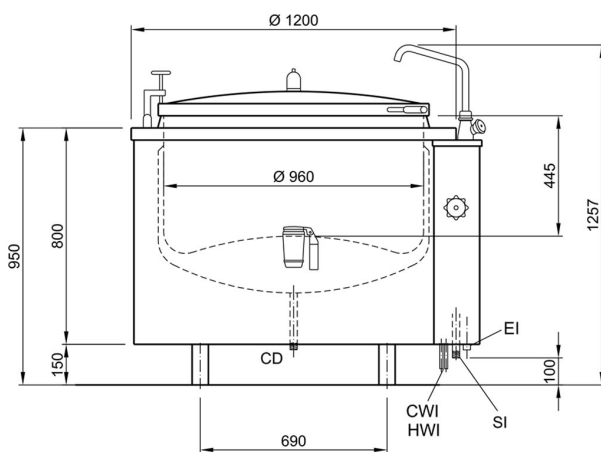
Capitolo
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- ACCESSORIES LARGE CAP.



ALLACCIAMENTI - BRANCHEMENTS - CONNECTIONS

HWI -	ACQUA CALDA HOT WATER	100 - 250 kPa (1 - 2,5 bar)	1/2" F
CWI -	ACQUA FREDDA COLD WATER	100 - 250 kPa (1 - 2,5 bar)	1/2" F
CD -	SCARICO CONDENSA CONDENSATE DRAIN		1/2" M
SI -	VAPORE 0,45 bar MAX STEAM 0,45 bar MAX		1-1/4" M
	CONSUMO VAPORE PER RAGGIUNGERE L'EBOLLIZIONE STEAM CONSUMPTION TO REACH BOILING TEMPERATURE		100 KG/H
	CONSUMO VAPORE PER MANTENERE L'EBOLLIZIONE STEAM CONSUMPTION TO KEEP UP BOILING		12 KG/H
EI -	CAVO ELETTRICO - SOLO CON OPTIONALS ELECTRIC CABLE - WITH OPTIONALS ONLY	220-240V 1N 50-60Hz	0,10kW