Catalogue
FOOD SERVICE
Chapter
COOKING

Specific model
MGNG-280 LPG 50-60 Hz 220-240V 3N

19084264 22/11/2021

DENOMINATION:

Rectangular GN boiling pan directly heated with gas 280 L

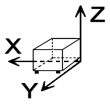
DESCRIPTION :

"- 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."
"- High-performance stainless-steel tubular burners.
- Manual piezoelectric ignition and pilot flame.
- Smoke extraction grille."

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	1,071	m3	Gross volume	1,837	m3

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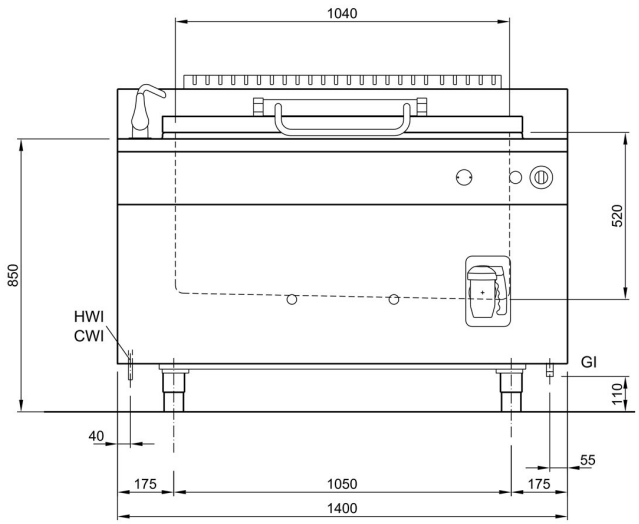

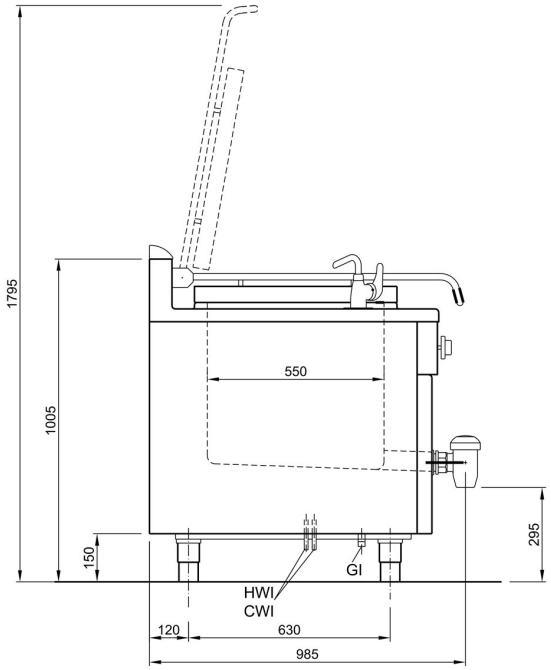

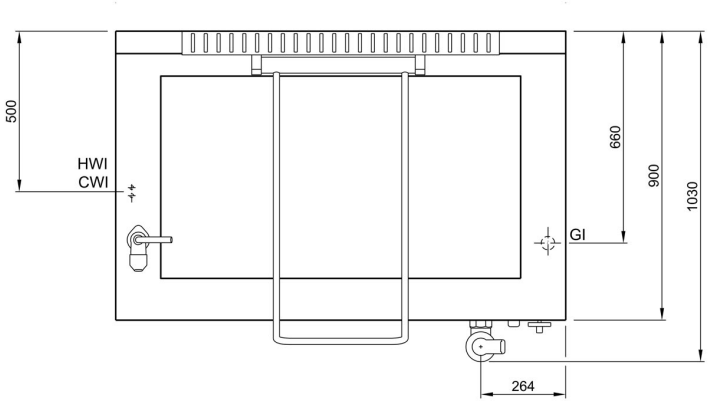

ALLACCIAMENTI - CONNECTIONS

HWI -	ACQUA CALDA HOT WATER	100 - 250 kPa (1 - 2,5 bar	
CWI -	ACQUA FREDDA COLD WATER	100 - 250 kPa (1 - 2,5 bar	
GI -	ARRIVO GAS GAS INLET	35 KW	1/2"