



Catalogue
FOOD SERVICE
Chapter
COOKING

Specific model
MBE-150 BM 400V 3N

19003052

03/03/2021

DENOMINATION:

"-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"

Cylindrical tilting boiling pan indirectly heated electric 150 L

"- Automatic tilting boiling pan with lateral loading columns. The tilting of the well eases the transfer of solid foods. This is the quickest and easiest way of cooking high quantities.

- Cooking well with an AISI-316 stainless steel bottom with a thickness of between 20/10 and 40/10, and an AISI-304 stainless steel double wall with thicknesses of between 20/10 and 25/10.

- 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.

- Stainless steel supporting structure with a thickness of 30/10 fitted on a frame.

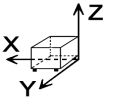
- Fine satin AISI-304 exterior. Thermal insulation guaranteed by high-density ceramic fibre panels."

POSSIBLE ACCESSORIES :

- ACCESSORIES LARGE CAP.

DIMENSIONS

X Width	1600 mm	X Gross width	1670 mm
Y Depth	885 mm	Y Gross depth	950 mm
Z Height	1050 mm	Z Gross height	1420 mm
Net Weight	310,0 kg	Gross Weight	360,0 kg
Net volume	1,428 m3	Gross volume	2,253 m3



ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	16,500 kW
Voltage	400V - 3N
Electric frequency	50Hz

CONNECTIONS TECHNICAL SPECIFICATIONS

230 V three-phase wiring	CONSULTAR
Single-phase 230V wiring	NO
Three-phase +N 400V wiring	5 X 6 MM2. (16 A)

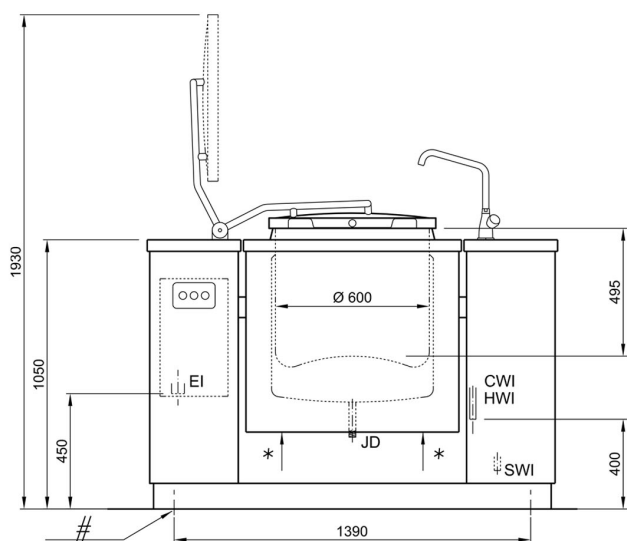
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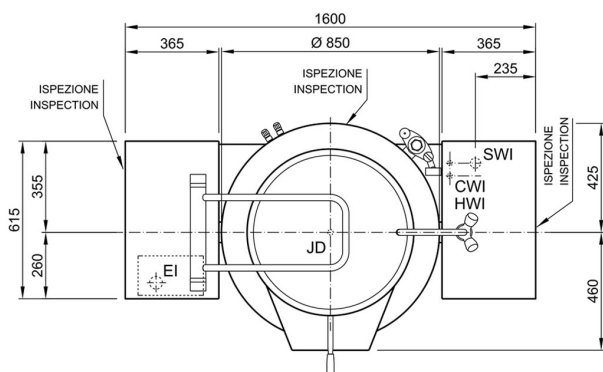
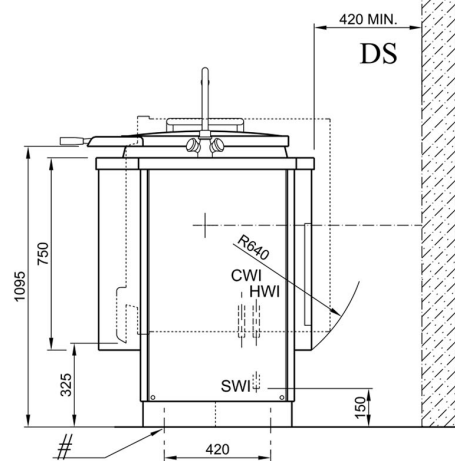
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* - LINEA DI SOLLEVAMENTO CON CARRELLO
LIGNE DE LEVAGE AVEC CHARIOT ELEVATEUR
TROLLEY LIFTING LINE

- N° 4 VITI M12
N° 4 VIS M12
NR. 4 M12 SCREWS



ALLACCIAMENTI - BRANCHEMENTS - CONNECTIONS

HWI -	ACQUA CALDA EAU CHAUDE HOT WATER	100 - 250 kPa (1-2,5 bar)	1/2" F
CWI -	ACQUA FREDDA EAU FROIDE COLD WATER	100 - 250 kPa (1-2,5 bar)	1/2" F
SWI -	ACQUA ADDOLCITA - OPZIONALE EAU DEIONISEE - OPTIONAL SOFTENED WATER - OPTIONAL	100 - 250 kPa (1-2,5 bar)	3/4" M
JD -	SCARICO INTERCAPEDINE VIDANGE CHEMISE JACKET DRAIN		1/2" M
EI -	ARRIVO CAVI ELETTRICI ENTREE CABLE ELECTRIQUE ELECTRIC CORD ENTRY	(STANDARD) 380-415V 3N 50-60Hz (OPTIONAL) 380-415V 3 50-60Hz (OPTIONAL) 220-230V 3 50-60Hz	16,4kW 16,4kW 16,4kW
DS -	DISTANZA DI SICUREZZA ESPACE DE SECURITE SAFETY CLEARANCE		