



Catalogue:

SERIE 900 KORE

Chapter:

BOILING PANS 900 KORE

Article :

M-G910 BM LPG 230V 1N 50Hz

Code:

19027178

DIMENSIONS AND WEIGHTS		Net dimensions	Packed
Length	mm	800,00	1.080,00
Depth	mm	930,00	840,00
Height	mm	850,00	1.265,00
Weight	kg	120,00	150,00
Volume	m3	0,69	1,15
ELECTRICITY	230V	50Hz	
	Power		0,10 kW
Connections	230 V. 1+N+T	2X1,5+T - 4 A	
	230 V. III+T	4X6+T - 32 A	
	400 V. III+N+T	4X6+T - 32 A	
<u>GAS</u>	Power		20,00 kW
	Gas type	LPG	
	Consumption		1,84 kg/h
	Pressure	LPG G30/G31 28-30/37 n	nbar
WATER			
	Pressure	Water Pres:200-400kPa(2-4bar)
STEAM	Not necessary		
<u>AIR</u>	Not necessary		

DESCRI	
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GAS BOILING PAN INDIRECT HEAT, AUTOMATIC REFILL, M-G910 BM Boiling pans are ideal to cook, simmer or stew different types of food in large quantities and volume.

Indirect heat boiling pans or bain marie pans are specially suitable to simmer, poach or braise products that do not require continuous stirring or a high cooking temperature.

2 mm stainless AISI-304 steel top with rounded edges for easy cleaning. Laser cut and automatic welding for a perfect adjustment of sides between modules with square angle finish.

The pan is integrated in the top by robotic welding. It is made of AISI-304 stainless steel and the bottom is made of stainless steel AISI-316L. Side walls satin for easy cleaning.

100 litre capacity model.

Indirect gas heating by means of bain marie jacket around the pan. Group of stainless steel pipe burners with optimized combustion and sequential ignition controlled by energy regulator.

"The water in the jacket is heated and the saturated steam produced at 107 °C evenly heats the bottom and side walls of the pan.

The regulator allows different power levels to control the burners operation.

Electronic ignition of the burners group. Access tube for manual

Bain marie jacket with automatic fill system.

Four safety systems for automatic jacket level control:

- _presostate for jacket pressure control
- _overpressure safety valve
- _jacket thermostat to prevent overheating
- top embedded pressure gauge

The pan can be filled with cold or warm water by means of electro valves activated by a single switch at the front panel.

2" pan discharge safety tap with thermal insulator handle easy to operate without any effort.

Easy to remove, robust and reliable AISI-304 stainless steel discharge filter

Double side lid, balance by hinge and front handle for diagonal opening at 75° that allows the lid to remain open at any position.

Perfect adjustment of the lid to reduce cooking time and save energy.

Led indicator for connected and working equipment. Water-tight and protecting-support controls.

High temperature protector for the chimney made of enamelled cast iron.

Front access to components. According to European standards for components and panels temperature,

efficiencies and combustion, and sanitary regulations (EN-60335 and EN-203)

IPX5 grade water protection equipment. Maximum power: 20.0 kW - Gas It requires an 230V - 1+N power supply. Dimensions: 800 x 930 x 850 mm.

CERTIFICATES 1312CS6208 INSTALLATION - CONNECTIONS Ø

SOUND LEVEL

► ELECTRICITY SI COLD WATER "1/2"" ► HOT WATER "1/2""" "R.3/4""G" ■ GAS

< 65,00 db





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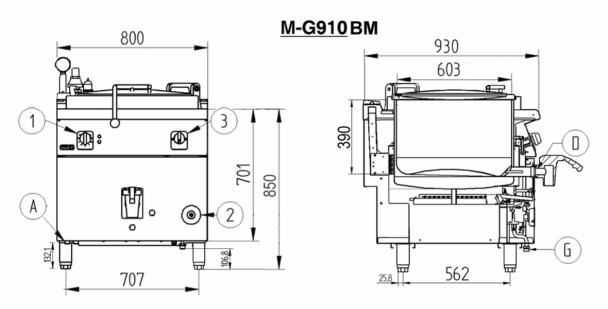
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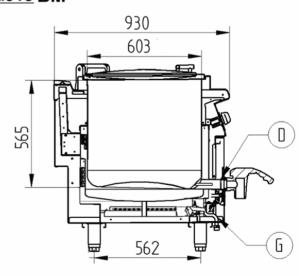
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SCHEMA - DIMENSIONS



M-G915 BM



- A Entrada de Agua G Entrada de Gas D Desagüe 1 Grifo válvula de gas 2 Pulsador tren de chispas 3 Grifo de entrada de agua

Water Inlet Gas Inlet Drainage Gas valve tap Piezoelectric ignitor Water inlet tap