

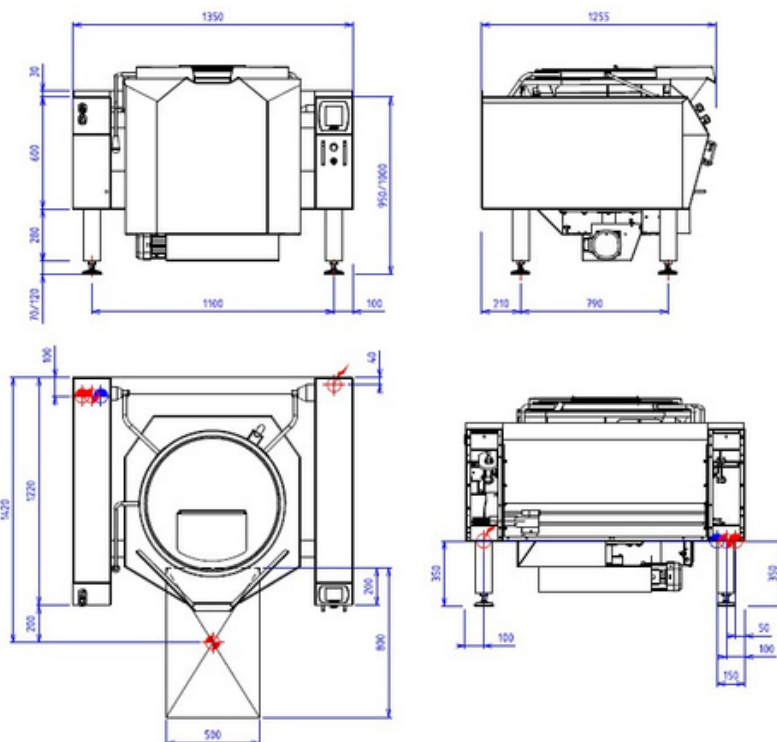


Product Advantages:

- Counterbalanced and doubled lid with a food trap (18.10 stainless steel).
- 316L stainless steel tank.
- Wide spout.
- Heating by dust protected high-performance heating elements.
- Security valve.
- Thermostatic steam trap.
- Hot/Cold water supply.
- Water meter.
- Full drain at 400 mm off the ground.
- Drop-in by electric screw lifting jack.
- Heating stop while tilting.
- Protection class IP66, no maintenance.
- Control by color touch screen.
- Manually operating mode or from recorded recipes.
- Thermostatic regulation.
- Differed start and timer.
- Removable mixing arm with PTFE scrapers
- Programmable cycle, speed and direction of rotation.
- Water jet with extendable hose.

Options:

- Cooling of the double-skin for Bain-Marie.
- Draining valve 40/49 on front panel.
- Standby energy saver.
- RS output for traceability.
- Stand for tilting system at 700 mm off the ground.
- Draining rack (8Ø standard perforation).



Technical Data:

External dimensions	1350 x 1200 x 950/1000
Top thickness	2 mm
Structure	2 mm in stainless steel
Bottom of tank thickness	3 mm
Tank dimensions	Ø 603 x 600
Net capacity	150 l.
Power	3208 kW
Maxi pressure	1 bar (120 ° C)
Space between tank and pillars	70 mm (easy cleaning)

