



### Product Advantages:

- Counterbalanced and doubled lid with a food trap (18.10 stainless steel).
- A cylindrical metal worked tank in 316L stainless steel with
  - 1 peripheral jacket encompassing the entire tank.
  - Security valve calibrated to 1 bar.
  - 1 spout.
- A frame-set in 304 stainless steel with:
  - 4 adjustable feet.
  - 2 welded pillars (2mm thick) hosting control devices.
- Heating system:
  - Tilting security to prevent operating without water.
  - Security thermostat and water level control in the jacket.
  - Heating stop by pressure switch / while tilting of the tank.
- Electric tilting system:
  - Electric cylinder with digital control.
  - Full drain at 400 mm from the ground.
  - Tank stop in any position.
- Water supply:
  - Fix tap on the tank allowing tank filling while lid is closed.
  - Possibility to supply with hot or cold water.
- Programming of the recipes:
  - From the control screen.
  - Access to the process managing and to regulation of °C.
  - Tank and mixing control.
  - Manual operating mode or from 40 programmed recipes.
- Mixing arm:
  - Programmable cycle, speed and direction of rotation.
  - Removable mixing arm with PTFE scrapers.
  - Differed start, cooking timer and diagnostic support.



### Technical Data:

External dimensions	1800 x 1200 x 900
Structure	3 mm in S.Steel
Tank dimensions	Ø 900 x 540
Net capacity	300 l.
Connected load (kW)	49
Voltage (V)	415 3 phase AC
Recommended fuses	3 x 100
(A) Maxi pressure	1 bar (120 °C)
Space between tank and pillars	70 mm (easy cleaning)

### Options:

- Water jet with extendable hose.
- Energy optimising system.
- Draining rack (8Ø standard perforation).
- Draining valve 40/49 on front panel.

