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# Large capacity cooking equipment

## Boiling pans

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# Fixed cylindrical boiling pans



## General Characteristics

- Boiling pan with cylindrical structure and recipient, suitable for placement in transit areas with reduced dimensions where appliances with sharp edges and surfaces may cause ergonomic and movement problems, allowing it to be used comfortably from different angles.
- Well with AISI-316 stainless steel bottom with a thickness of between 20/10 and 40/10, suitable for products that are particularly acidic.
- AISI-304 stainless steel walls with a thickness of between 20/10 and 40/10. Double wall in indirect versions.
- AISI-304 stainless steel cover with a thickness of 15/10, balance springs and an athermic handle.
- Supporting structure in AISI-304 stainless steel.
- Satin AISI-304 exterior coating.
- Adjustable stainless-steel feet.
- Heat insulation guaranteed by high-density ceramic fibre plates.
- Tank drainage hole with a removable filter.
- Front drainage tap with an insulated athermic handle.
- Gauge for controlling pressure inside the double wall.
- Manual valve for emptying air in order to depressurise the chamber during heating.
- Water is added to the well through a tap with a moveable outlet.
- Heating:
  - . Gas:
    - High-performance stainless-steel tubular burners.
    - Manual piezoelectric ignition and pilot flame.
    - Smoke extraction grille.
    - Tap with safety valve and thermocouples (direct version).
  - . Indirect electric:
    - 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
  - . Indirect steam:
    - Heated by steam (from the user's connection) through a valve that allows steam to be added gradually into the liner.
  - Indirect heating equipment: pressure control in the double wall through a safety valve set to 0.5 bar, a manual depression valve and a gauge.
- The pressure or autoclave versions allow the cooking cycles to speed up through the day. They are fitted with a silicone rubber airtight joint and clamps to hermetically close it and a safety valve set to 0.05 bar.

MODEL	CODE	POWER (KW)	CAPACITY (L)	DIMENSIONS (mm)	€
CYLINDRICAL GAS BOILING PANS					
Directly heated gas					
MCG-300	19003043	39	300	1290x1391x950	-
MCG-500	19001445	55	500	1390x1479x1020	-
Directly pressure heated gas					
MCG-300 A	19003041	39	300	1290x1391x950	-
MCG-500 A	19001446	55	500	1390x1479x1020	-
Indirectly heated gas					
MCIG-200	19003078	39	200	1090x1195x900	-
MCIG-300	19001448	48	300	1290x1391x950	-
MCIG-500	19003079	55	500	1390x1479x1020	-
Indirectly pressure heated gas					
MCIG-200 A	19001447	39	200	1090x1195x900	-
MCIG-300 A	19001449	48	300	1290x1391x950	-
MCIG-500 A	19001450	55	500	1390x1479x1020	-
ELECTRIC CYLINDRICAL BOILING PANS					
Indirectly heated electric					
MCIE-200	19003076	24	200	1060x1000x900	-
MCIE-300	19001443	36	300	1260x1200x950	-
MCIE-500	19003077	48	500	1360x1300x1000	-
Indirectly pressure heated electric					
MCIE-200 A	19001442	24	200	1060x1000x900	-
MCIE-300 A	19003040	36	300	1260x1200x950	-
MCIE-500 A	19001444	48	500	1360x1300x1000	-
STEAM CYLINDRICAL BOILING PANS					
Indirectly heated steam					
MCIV-200	19003080	-	200	1095x1000x900	-
MCIV-300	19001453	-	300	1295x1200x950	-
MCIV-500	19003081	-	500	1395x1300x1000	-
Indirectly pressure heated steam					
MCIV-200 A	19001452	-	200	1095x1000x900	-
MCIV-300 A	19003051	-	300	1295x1200x950	-
MCIV-500 A	19001454	-	500	1395x1300x1000	-

Accessories

MODEL	CODE	DESCRIPTION	€
CM-2200	19084524	Kit 2 1/2 baskets for 200-litre boiling pan	-
CM-2300	19084525	Kit 2 1/2 baskets for 300-litre boiling pan	-
CM-4300	19084526	Kit 4 1/4 baskets for 300-litre boiling pan	-
CM-4500	19084527	Kit 4 1/4 baskets for 500-litre boiling pan	-
GF-M	19084528	Drainage tap with 2" AISI-316 clamp connection	-
VM-M	19084529	2.5" AISI-304 butterfly valve ISO DN50	-
TD-M	19084539	Flexible tube with shower	-
DA-M	19084530	Device for automatic drainage of air from double wall	-
CENA-M	19084531	Electronic control of water load in double wall	-
CECA-M	19084532	Electronic control of water load in the well with display and volumetric probe	-

# Fixed cylindrical boiling pans with mixer



## General Characteristics

- Well with AISI-316 stainless steel bottom with a thickness of between 20/10 and 40/10, suitable for products that are particularly acidic.
- AISI-304 stainless steel cooking well walls with thickness of between 20/10 and 25/10.
- Tank drainage hole with a removable filter.
- 2" front drainage tap with insulated athermic handle.
- Double wall with AISI-304 stainless steel bottom and walls.
- AISI-304 stainless steel cover with a thickness of 15/10, fitted with a chromed steel zip with preloading springs and an athermic handle.
- 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.
- 2 versions:
  - . Normal version: safety valve with a spring set to 0.5 bar.
  - . Autoclave version: silicone rubber joint restraint, clamps to hermetically seal the cover and a safety valve set to 0.05 bar.
- Stainless steel supporting structure with a thickness of 30/10 fitted on steel feet with an adjustable height.
- AISI-304 satin stainless steel external walls with a thickness of 10/10.
- AISI-304 stainless steel satin shelf with a thickness of 15/10.
- Removable inner coating to enable easy inspection of internal parts.
- Heat insulation guaranteed by high-density ceramic fibre plates.
- Mixing system:
  - . AISI-316 stainless steel mixer with an adjustable rotation speed of between 7 and 28 g/m with a force of up to 386 N-m
  - . Possibility to reverse the operating direction with the electronic switch.
  - . Removable mixer to ease cleaning and product extraction.
  - . Mixer fitted with stainless steel radial arms and Teflon ceramic blades.
- Heating:
  - . Indirect electric with double wall:
  - Heated by heating elements immersed in Incoloy alloy with adjustable power thanks to an energy variator.
- Thermoregulation and electronic time delay of the temperature and process time.
- Heating elements fitted with a 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 with probes.
- Pressure control of the double wall through a pressure switch and a safety valve set to 0.5 bar, a depression valve and a gauge.
- Standard operating voltage of 400V-3N-50Hz.
- . Indirect steam with double wall:
  - Heated by steam (from the user's connection) with a counter-pressure valve that allows steam to be added gradually to the double wall.
  - Pressure control in the double wall through the safety valve set to 0.5 bar, depression valve and gauge.
- Standard operating voltage of 400V-3N-50Hz.

MODEL	CODE	POWER (KW)	CAPACITY (L)	DIMENSIONS (mm)	€
ELECTRIC CYLINDRICAL BOILING PANS WITH MIXER					
Indirectly heated electric					
MCIE-200 M	19084225	24.37	200	1120x1000x1000	-
MCIE-300 M	19084227	36.37	300	1320x1200x950	-
MCIE-500 M	19084231	48.37	500	1420x1300x1050	-
Indirectly pressure heated electric					
MCIE-200 A M	19084226	24.37	200	1120x1000x1000	-
MCIE-300 A M	19084229	36.37	300	1320x1200x950	-
MCIE-500 A M	19084232	48.37	500	1420x1300x1050	-
STEAM CYLINDRICAL BOILING PANS WITH MIXER					
Indirectly heated steam					
MCIV-200 M	19084233	0.37	200	1120x1000x1000	-
MCIV-300 M	19084235	0.37	300	1320x1200x950	-
MCIV-500 M	19084237	0.37	500	1420x1300x1050	-
Indirectly pressure heated steam					
MCIV-200 A M	19084234	0.37	200	1120x1000x1000	-
MCIV-300 A M	19084236	0.37	300	1320x1200x950	-
MCIV-500 A M	19084238	0.37	500	1420x1300x1050	-

## Accessories

MODEL	CODE	DESCRIPTION	€
GF-M	19084528	Drainage tap with 2" AISI-316 clamp connection	-
VM-M	19084529	2.5" AISI-304 butterfly valve ISO DN50	-
TD-M	19084539	Flexible tube with shower	-
DA-M	19084530	Device for automatic drainage of air from double wall	-
CENA-M	19084531	Electronic control of water load in double wall	-
CECA-M	19084532	Electronic control of water load in the well with display and volumetric probe	-

# Tilting cylindrical boiling pans



## General Characteristics

- 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.
  - Automatic tilting system via a hydraulic cylinder.
  - Automatic shut-off system when inclined.
  - Heating:
    - GAS:
      - High-performance stainless-steel tubular burners.
      - Manual piezoelectric ignition and pilot flame.
      - Smoke extraction grille.
      - Tap with safety valve and thermocouples (direct version).
    - Indirect electric:
      - 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
- INDIRECT STEAM:**
- Heated by steam (from the user's connection) through a valve that allows steam to be added gradually into the liner.
  - Indirectly heated equipment: pressure control in the double wall through the safety valve set to 0.5 bar, manual depression valve and gauge.

MODEL	CODE	POWER (KW)	CAPACITY (L)	DIMENSIONS (mm)	€
GAS TILTING CYLINDRICAL BOILING PANS					
Directly heated gas					
MCBG-100	19001283	26.4	100	1600x970x1050	-
MCBG-150	19001227	26.4	150	1600x970x1050	-
MCBG-200	19001284	39.4	200	1750x1135x1050	-
MCBG-300	19001228	39.4	300	1960x1325x1300	-
MCBG-500	19001285	55.4	500	2050x1475x1300	-
Indirectly heated gas					
MCBIG-100	19001229	26.4	100	1600x970x1050	-
MCBIG-150	19001286	26.4	150	1600x970x1050	-
MCBIG-200	19001230	39.4	200	1750x1135x1050	-
MCBIG-300	19001287	48.4	300	1960x1325x1300	-
MCBIG-500	19001231	55.4	500	2050x1475x1300	-
ELECTRIC TILTING CYLINDRICAL BOILING PANS					
Indirectly heated steam					
MCBIE-100	19001278	12.4	100	1600x885x1050	-
MCBIE-150	19003052	16.4	150	1600x885x1050	-
MCBIE-200	19001280	24.4	200	1750x1035x1050	-
MCBIE-300	19003053	36.4	300	1950x1230x1300	-
MCBIE-500	19001282	48.4	500	2050x1370x1300	-
STEAM TILTING CYLINDRICAL BOILING PANS					
Indirectly heated steam					
MCBIV-100	19003072	0.4	100	1600x885x1050	-
MCBIV-150	19001289	0.4	150	1600x885x1050	-
MCBIV-200	19003073	0.4	200	1750x1035x1050	-
MCBIV-300	19001291	0.4	300	1950x1230x1300	-
MCBIV-500	19003074	0.4	500	2050x1370x1300	-

## Accessories

MODEL	CODE	DESCRIPTION	€
GF-M	19084528	Drainage tap with 2" AISI-316 clamp connection	-
VM-M	19084529	2.5" AISI-304 butterfly valve ISO DN50	-
TD-M	19084539	Flexible tube with shower	-
DA-M	19084530	Device for automatic drainage of air from double wall	-
CENA-M	19084531	Electronic control of water load in double wall	-
CECA-M	19084532	Electronic control of water load in the well with display and volumetric probe	-
FBM-150	19084533	Drainage filter nozzle for 100-150-litre boiling pan	-
FBM-200	19084534	Drainage filter nozzle for 200-litre boiling pan	-
FBM-300	19084535	Drainage filter nozzle for 300-litre boiling pan	-
FBM-500	19084536	Drainage filter nozzle for 500-litre boiling pan	-



# Fixed rectangular boiling pans



## General Characteristics

- Rectangular boiling pan with a cylindrical 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 between 20/10 and 40/10, and AISI-304 stainless steel walls with thicknesses of between 20/10 and 25/10.
  - Tank drainage hole with a removable filter.
  - Front drainage tap with insulated athermic handle.
  - AISI-304 stainless steel cover with a thickness of 15/10, fitted with a chromed steel zip with preloading springs and an athermic handle.
  - 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.
  - 2 versions:
    - . Normal version: spring and weight safety valve (depending on the capacity of the machine) set to 0.5 bar.
    - . Autoclave version: silicone rubber joint restraint, clamps to hermetically seal the cover. Safety valve set to 0.05 bar.
  - Stainless steel supporting structure with a thickness of 30/10 fitted on steel feet with an adjustable height.
  - AISI-304 satin stainless steel external walls with a thickness of 10/10.
  - AISI-304 stainless steel satin shelf with a thickness of 15/10.
  - Heating:
    - GAS:
      - High-performance stainless-steel tubular burners.
      - Manual piezoelectric ignition and pilot flame.
    - Smoke extraction grille.
    - Tap with safety valve and thermocouples (direct version).
    - Indirect electric:
      - 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
- INDIRECT STEAM:**
- Heated by steam (from the user's connection) through a valve that allows steam to be added gradually into the liner.
  - Indirect heating equipment: pressure control in the double wall through a safety valve set to 0.5 bar, a manual depression valve and a gauge.

MODEL	CODE	POWER (KW)	CAPACITY (L)	DIMENSIONS (mm)	€
<b>GAS RECTANGULAR BOILING PANS</b>					
Directly heated gas					
MRG-300	19001273	39	300	1200x1270x900	-
MRG-500	19001418	55	500	1300x1400x1000	-
Directly pressure heated gas					
MRG-300 A	19003031	39	300	1200x1270x900	-
MRG-500 A	19001419	55	500	1300x1400x1000	-
Indirectly heated gas					
MRIG-200	19003091	39	200	1000x1150x850	-
MRIG-300	19001421	48	300	1200x1270x900	-
MRIG-500	19001272	55	500	1300x1400x1000	-
Indirectly pressure heated gas					
MRIG-200 A	19001420	39	200	1000x1150x850	-
MRIG-300 A	19003045	48	300	1200x1270x900	-
MRIG-500 A	19001422	55	500	1300x1400x1000	-
<b>ELECTRIC RECTANGULAR BOILING PANS</b>					
Indirectly heated electric					
MRIE-200	19001414	24	200	1000x1150x850	-
MRIE-300	19003082	36	300	1200x1270x900	-
MRIE-500	19001416	48	500	1300x1400x1000	-
Indirectly pressure heated electric					
MRIE-200 A	19001274	24	200	1000x1150x850	-
MRIE-300 A	19001415	36	300	1200x1270x900	-
MRIE-500 A	19001275	48	500	1300x1400x1000	-
<b>STEAM RECTANGULAR BOILING PANS</b>					
Indirectly heated steam					
MRIV-200	19001424	-	200	1000x1150x850	-
MRIV-300	19003087	-	300	1200x1270x900	-
MRIV-500	19001426	-	500	1300x1400x1000	-
Indirectly pressure heated steam					
MRIV-200 A	19003089	-	200	1000x1150x850	-
MRIV-300 A	19001425	-	300	1200x1270x900	-
MRIV-500 A	19003090	-	500	1300x1400x1000	-

Accessories

MODEL	CODE	DESCRIPTION	€
CM-2200	19084524	Kit 2 1/2 baskets for 200-litre boiling pan	-
CM-2300	19084525	Kit 2 1/2 baskets for 300-litre boiling pan	-
CM-4300	19084526	Kit 4 1/4 baskets for 300-litre boiling pan	-
CM-4500	19084527	Kit 4 1/4 baskets for 500-litre boiling pan	-
GF-M	19084528	Drainage tap with 2" AISI-316 clamp connection	-
VM-M	19084529	2.5" AISI-304 butterfly valve ISO DN50	-
TD-M	19084539	Flexible tube with shower	-
DA-M	19084530	Device for automatic drainage of air from double wall	-
CENA-M	19084531	Electronic control of water load in double wall	-
CECA-M	19084532	Electronic control of water load in the well with display and volumetric probe	-

# Fixed Gastronorm rectangular boiling pans



## General Characteristics

- 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.
- Heating:
  - GAS:
    - High-performance stainless-steel tubular burners.
    - Manual piezoelectric ignition and pilot flame.
    - Smoke extraction grille.
    - Tap with safety valve and thermocouples (direct version).
  - Indirect electric:
    - 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

### INDIRECT STEAM:

- Heated by steam (from the user's connection) through a valve that allows steam to be added gradually into the liner.
- Indirect heating equipment: pressure control in the double wall through a safety valve set to 0.5 bar, a manual depression valve and a gauge.

MODEL	CODE	POWER (KW)	CAPACITY (L)	DIMENSIONS (mm)	€
GAS GASTRONORM RECTANGULAR BOILING PANS					
Directly heated gas					
MGNG-280	19084264	35	280	1400x900x850	-
Indirectly heated gas					
MGNIG-180	19001394	29	180	1000x900x850	-
MGNIG-280	19003083	35	280	1400x900x850	-
MGNIG-400	19003084	45	400	2000x900x850	-
ELECTRIC GASTRONORM RECTANGULAR BOILING PANS					
Indirectly heated electric					
MGNIE-180	19003046	18	180	1000x900x850	-
MGNIE-280	19001312	24	280	1400x900x850	-
MGNIE-400	19001393	36	400	2000x900x850	-
STEAM GASTRONORM RECTANGULAR BOILING PANS					
Indirectly heated steam					
MGNIV-180	19001396	0.05	180	1000x900x850	-
MGNIV-280	19003049	0.05	280	1400x900x850	-
MGNIV-400	19003050	0.05	400	2000x900x850	-

## Accessories

MODEL	CODE	DESCRIPTION	€
GF-M	19084528	Drainage tap with 2" AISI-316 clamp connection	-
VM-M	19084529	2.5" AISI-304 butterfly valve ISO DN50	-
TD-M	19084539	Flexible tube with shower	-
DA-M	19084530	Device for automatic drainage of air from double wall	-
CENA-M	19084531	Electronic control of water load in double wall	-
CECA-M	19084532	Electronic control of water load in the well with display and volumetric probe	-

# Automatic tilting rectangular boiling pans with mixer and PLC monitor



## General Characteristics

- AISI-316 lucid stainless steel recipient bottom, suitable for products that are particularly acidic, with a thickness of between 20/10 and 40/10.
- AISI-304 stainless steel cooking well walls with thickness of between 20/10 and 25/10.
- Double wall with AISI-304 stainless steel bottom and walls.
- Tank drainage hole with removable filter (optional).
- Front drainage tap with insulated athermic handle (optional).
- AISI-304 stainless steel cover with a thickness of 15/10, fitted with a steel zip with preloading springs and an athermic handle.
- 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 40/10 fitted on steel feet with an adjustable height and a clamp for attaching it to the floor.
- AISI-304 satin stainless steel external walls with a thickness of 10/10.
- AISI-304 stainless steel satin shelf with a thickness of 15/10.
- AISI-316 stainless steel removable mixer with an adjustable rotation speed of between 7 and 28 g/m with a force of up to 386 N·m.
- Possibility to reverse the operating direction with the electronic switch.
- Stainless steel radial arms and Teflon ceramic scraping blades.
- PLC monitor:
  - . Allows up to 100 modifiable cooking programmes that can be managed and personalised, even during cooking.
  - . Fitted with a touch screen and manual controls for operation, water load, inclination and movement of the mixer.
  - . Fitted with acoustic warning message indicators (yellow) for correct functioning or alarms (red) in case of incorrect functioning.
  - . All of the settings are customisable and can be viewed and modified even during cooking (name, wait, water load, times, temperatures, probes, mixing speed, time, etc.).
- Heating:
  - . Indirectly heated gas:
    - Ignited with a manual piezoelectric and pilot flame.
    - Heated by tubular boilers and high-performance AISI-304 stainless steel.
    - Smoke extraction grille.
    - Set of nozzles for different types of gas.
    - Water level control in the double wall with maximum/minimum taps and an automatic water load option.
    - Pressure control of the double wall through the safety valve set to 0.5 bar, depression valve and gauge.
  - . Indirectly heated electric:
    - Heated by a set of electric heating elements.
    - Safety thermostat which ensures that the machine does not operate in the event of overheating or insufficient water.
    - Temperature control (50 - 120 °C).
  - . Indirectly heated steam:
    - Heated by steam (from the user's connection) with a counter-pressure valve that allows steam to be added gradually to the double wall.
    - Pressure control in the double wall through the safety valve set to 0.5 bar, depression valve and gauge.

MODEL	CODE	POWER (KW)	CAPACITY (L)	DIMENSIONS (mm)	€
Indirectly heated gas					
MRBIG-200 M	19084239	35.75	200	1674x1450x1140	-
MRBIG-300 M	19084240	35.75	300	1874x1650x1140	-
MRBIG-500 M	19084241	42.75	500	1976x1835x1140	-
Indirectly heated electric					
MRBIE-200 M	19084242	24.75	200	1674x1450x1140	-
MRBIE-300 M	19084243	36.75	300	1874x1650x1140	-
MRBIE-500 M	19084244	48.75	500	1976x1835x1140	-
Indirectly heated steam					
MRBIV-200 M	19084245	0.75	200	1674x1450x1140	-
MRBIV-300 M	19084246	0.75	300	1874x1650x1140	-
MRBIV-500 M	19084247	0.75	500	1976x1835x1140	-

## Accessories

MODEL	CODE	DESCRIPTION	€
GF-M	19084528	Drainage tap with 2" AISI-316 clamp connection	-
VM-M	19084529	2.5" AISI-304 butterfly valve ISO DN50	-
TD-M	19084539	Flexible tube with shower	-
DA-M	19084530	Device for automatic drainage of air from double wall	-
CENA-M	19084531	Electronic control of water load in double wall	-
CECA-M	19084532	Electronic control of water load in the well with display and volumetric probe	-
FBM-150	19084533	Drainage filter nozzle for 100-150-litre boiling pan	-
FBM-200	19084534	Drainage filter nozzle for 200-litre boiling pan	-
FBM-300	19084535	Drainage filter nozzle for 300-litre boiling pan	-
FBM-500	19084536	Drainage filter nozzle for 500-litre boiling pan	-

# Motorised tilting bratt pans



## General features

- Cooking chamber walls made from AISI 304 stainless steel.
- Bottom made from 10 mm thick AISI 304 stainless steel Option: 12 mm thick bottom made from composite (9 mm iron + 3 mm steel).
- Cooking chamber with non-stick finish and ceramic microspheres.
- Water can be added into the chamber using a single hole tap.
- 10/10 thick AISI 304 stainless steel lid, with chrome plated rack and preloaded spring and stainless steel handle.
- 20/10 thick stainless steel supporting structure, mounted on adjustable steel feet for levelling.
- 10/10 thick satin-finished AISI 304 stainless steel external walls.
- 20/10 thick satin-finished AISI 304 stainless steel shelf.
- Automatic motorised tilting - Includes a manual tilting system in the event of a fault.
- Automatic shutdown in the event of system failure.
- Heating:
  - DIRECT GAS:
    - Manual Piezoelectric ignition and pilot flame.
    - Heating via tube and high performance AISI 304 stainless steel burners.
    - Smoke extraction grille.
    - Set of nozzles for different types of gas.
    - Safety thermostat
    - Tap with safety valve and thermocouple.
- Temperature regulated between 100 °C and 300 °C Direct electric:
  - Heating via a set of electric elements.
  - Safety thermostat for elements that prevents overheating.
  - Temperature control (50 °C - 260 °C).
  - Standard supply voltage 400 V 3N 50/60 Hz.

MODEL	CODE	POWER (KW)	CAPACITY (L)	DIMENSIONS (mm)	€
Direct gas heating					
SBG-150 M	19072688	33,01	150	1200x900x850	-
SBG-200 M	19079430	44,01	200	1600X900X850	-
Direct electric heating					
SBE-150 M	19072695	15,1	150	1200x900x850	-
SBE-200 M	19085076	20,1	200	1600X900X850	-

## Options

CÓDIGO	DESCRIPTION	€
*	12 mm composite bottom (9mm iron + 3 mm steel) for 150 L pans.	-
*	12 mm composite bottom (9mm iron + 3 mm steel) for 200 L pans.	-

(\*) Check version.



# Automatic tilting bratt pans on frame



## General features

- Base and walls of cooking chamber made from AISI 304 stainless steel:
- SBGA and SBEA models: bottom made from 10 mm thick AISI 316 stainless steel  
Option: 12 mm thick composite (9 mm iron + 3 mm steel).
- SBGAX and SBEAX models: bottom made from 15 mm thick AISI 316 stainless steel  
Option: 15 mm thick composite (12mm iron + 3mm steel).
- Cooking chamber with non-stick finish and ceramic microspheres.
- Water can be added into the chamber via a single tap point.
- 10/10 thick AISI 304 stainless steel lid, with chrome plated rack and preloaded spring and stainless steel handle.
- Supporting structure made from 40/10 thick stainless steel, mounted on adjustable steel feet for levelling.
- 10/10 thick satin-finished AISI 304 stainless steel external walls.
- 15/10 thick satin-finished AISI 304 stainless steel shelf.
- Automatic tilting with hydraulic drive on the front axle
- Automatic shutdown in the event of system failure.
- Heating system:
  - DIRECT GAS:
    - Manual or electric Piezo electric ignition and pilot flame (SBGAX and SBEAX versions).
    - Heating via tube and high performance AISI 304 stainless steel burners.
    - Smoke extraction grille.
    - Set of nozzles for different types of gas.
    - Safety thermostat.
  - DIRECT ELECTRIC:
    - Heating via a set of electric elements.
    - Safety thermostat for elements that prevents overheating or inadequate heat levels.
    - Temperature control (100°C - 250°C).
    - Standard supply voltage 400 V 3N 50/60 Hz.
- Tap with safety valve and thermocouple.
- Temperature regulated between 100 °C and 250°C

MODEL	CODE	POWER (KW)	CAPACITY (L)	DIMENSIONS (mm)	€
Direct gas heating					
SBGA-130	19085077	33,04	130	1600x905x930	-
SBGA-150	19085078	33,04	150	1600x905x930	-
SBGA-165	19085079	44,04	165	2000x905x930	-
SBGA-210	19085080	44,04	210	2000x905x930	-
SBGAX-300	19085082	33,75	300	1420x1840x1350	-
SBGAX-400	19085083	33,75	400	1420x1840x1350	-
Direct electric heating					
SBEA-130	19085084	15,4	130	1600x905x930	-
SBEA-150	19085085	15,4	150	1600x905x930	-
SBEA-165	19085086	20,4	165	2000x905x930	-
SBEA-210	19085087	20,4	210	2000x905x930	-
SBEAX-300	19085088	28,75	300	1420x1840x1350	-
SBEAX-400	19085089	28,75	400	1420x1840x1350	-

## Accessories

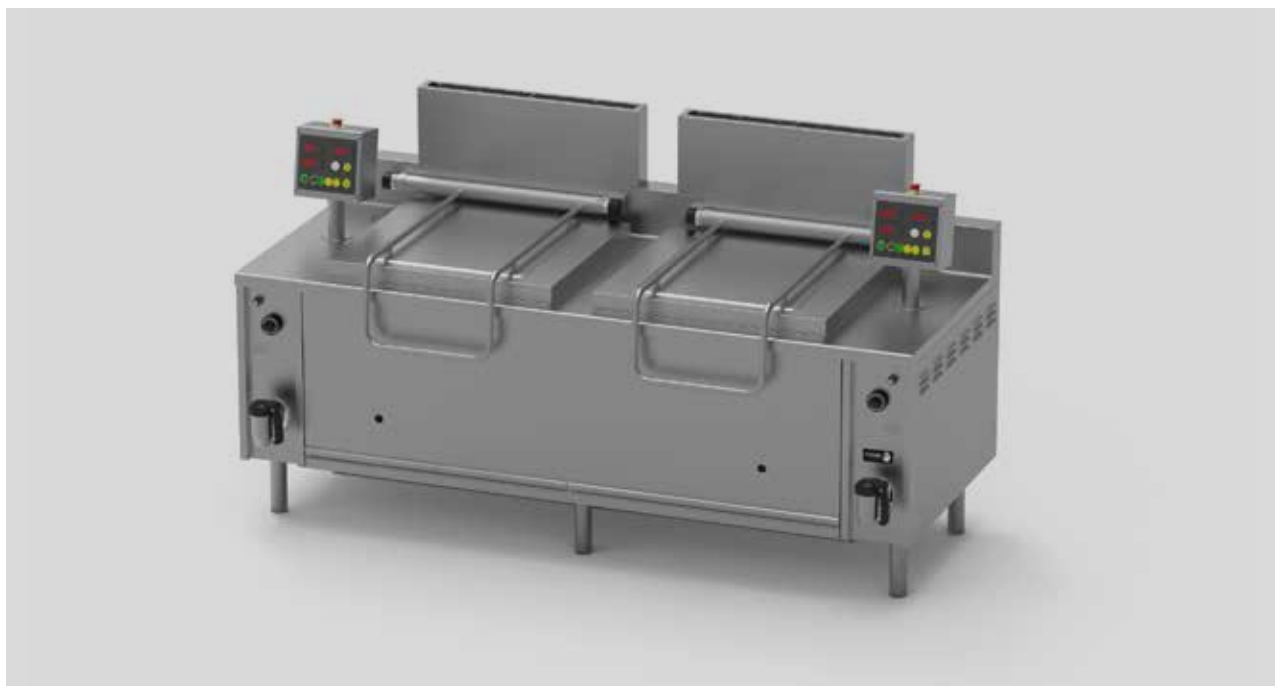
MODEL	CODE	DESCRIPTION	€
TD-M	19084539	Flexible hose with shower	-

## Options

CODE	DESCRIPTION	€
*	12 mm composite bottom (9mm iron + 3 mm steel) for 130 and 150 L pans.	-
*	12 mm composite bottom (9mm iron + 3 mm steel) for 165, 200 and 210 L pans.	-
*	15 mm composite bottom (12mm iron + 3mm steel) for 300 and 400 L pans.	-

(\*) Check version.

# Automatic cookers



## General Characteristics

- Well fully made from AISI-316 satin stainless steel.
- AISI-316 satin stainless steel baskets.
- Overflow and tap for output and drainage.
- AISI-304 stainless steel cover with a thickness of 15/10, fitted with a steel zip with preloading springs and an athermic handle.
- 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 20/10 fitted on stainless steel feet that can be adjusted between 150 mm and 180 mm.
- AISI-304 satin stainless steel external walls with a thickness of 10/10.
- AISI-304 stainless steel satin shelf with a thickness of 15/10.
- Fitted with digital controls with 3 displays showing 4 numbers, enabling the temperature to be adjusted between 20 °C and 110 °C.
- Possibility to change amount of time the basket is submerged, with a minimum interval of 1 second.
- Acoustic illuminated indicator to inform of the end of the cooking cycle.
- Cooking shut-off with time delayed water reintegration at the end of cooking.
- Automatic raising of the basket at the end of cooking.
- Possibility to manage the position of the basket: first drip and then unload or direct front unload.
- Heating:
  - . Directly heated gas:
    - Ignited with a manual piezoelectric and pilot flame.
    - Heated by tubular boilers and high-performance AISI-304 stainless steel.
  - . Indirectly heated steam with double wall:
    - Heated by a set of electric heating elements.
    - Safety thermostat which ensures that the machine does not operate in the event of overheating or insufficient water.
- Tap with a safety valve and thermocouple.
- Safety thermostat to protect against overheating and lack of water.
- Temperature control (50 - 120 °C).
- Standard operating voltage of 400V-3N-50Hz
- Pressure control of the double wall through a pressure switch and a safety valve set to 0.5 bar, depression valve and gauge.
- Smoke extraction grille.
- Set of nozzles for different types of gas.

Foodservice | Large capacity cooking equipment

MODEL	CODE	POWER (KW)	TANKS		DIMENSIONS (mm)	€
			QUANTITY	CAPACITY (L)		
Directly heated gas						
CAG-1132	19084248	24,1	1	132	900x900x850	-
CAG-1223	19084249	39,1	1	223	1250x1000x925	-
CAG-2132	19084254	48,2	2	132+132	1800x900x850	-
CAG-2223	19084255	78,2	2	223+223	2500x1000x925	-
Directly heated electric						
CAE-1132	19084250	13,7	1	132	900x900x850	-
CAE-1223	19084251	25,0	1	223	1250x1000x925	-
CAE-2132	19084256	27,4	2	132+132	1800x900x850	-
CAE-2223	19084257	50,0	2	223+223	2500x1000x925	-
Indirectly heated steam						
CAIV-1132	19084252	0,1	1	132	900x900x850	-
CAIV-1223	19084253	0,1	1	223	1250x1000x925	-
CAIV-2132	19084258	0,2	2	132+132	1800x900x850	-
CAIV-2223	19084260	0,2	2	223+223	2500x1000x925	-