

High Productivity Cooking Variomix Electric Boiling Pan with Stirrer 80lt, 600mm tilting height

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



232149 (SM6V80)

Electric Boiling Pan 80lt with
stirrer, with 600mm tilting
height

Short Form Specification

Item No.

AISI 304 stainless steel construction; deep drawn pan with rounded edges manufactured from AISI 316 stainless steel. Pan can be tilted beyond 90° to completely empty the food. Motorised tilting with tilting axis located at the front of the pan to keep the pouring lip high and allow tall vessels to be filled. Food is uniformly heated via the base and the side walls of the pan by an indirect heating system using integrally generated saturated steam at a temperature of 120°C in a jacket with an automatic deaeration system. Safety valve avoids overpressure of the steam in the jacket. Safety thermostat protects against low water level. Max pressure at 1,5 bar. Programmable water filling system. Bottom agitator mixes at speeds from 25 to 100 rpm. Whipping cycle up to 200 rpm. Continuous rotating or 2 rotating directions with the possibility to modify times. Step program facilitates removal of food. High thermal input and fast heat up. Electronic SMART control with possibility to store 50 programs; error message facility; display with: cooking time and temperature, water filling. Heavy duty balanced stainless steel lid, easy to remove and turn to facilitate cleaning. The insulation allows a lower temperature on the outer panels. The foamed thermal insulation guarantees a cool upper edge of the cooking vessel surface. IPX5 water protection. For freestanding installation one left column is necessary for each unit. 600mm tilting height.

Main Features

- Curved pan base guarantees that the appliance is also suitable to prepare small quantities of food.
- Safety valve avoids overpressure of the steam in the jacket.
- Safety thermostat protects against low water level.
- High-quality thermal insulation of the pan saves energy and keeps operating ambient temperature low.
- Compliant to CE requirements for safety.
- Constructed to meet the highest hygiene standards.
- Fast working thanks to the high efficient heating technology and well insulation that keeps the heat inside the well.
- High thermal input and fast heat up.
- Isolated upper well rim avoids risk of harm for the user.
- Electronic control with possibility to store up to 50 programs, large display for easy use and a complete control over the following functions: start, cooking time, temperature, water filling and mixing speed.
- Food is uniformly heated through the base and side walls of the pan by an indirect heating system which uses integrally generated saturated steam at a temperature of 120°C in a jacket with an automatic deaeration system.
- OPTIONS (to be ordered with the machine and must be installed in the factory):
 - Automatic water filling - makes it possible to preset the desired quantity of water
 - Automatic cooling - allows cooling down of the food connecting the jacket to the tap network
 - Food sensor - placed on the bottom of the vessel, it provides efficient temperature control even with small amounts of food. Can be connected to HACCP integrated system
 - Spray gun - integrated spray unit
- ACCESSORIES:
 - Whipping tool - quickly whips foods such as cream, egg whites, etc
 - Bottom agitator - blends foods such as meat stews, casseroles, etc
 - Cleaning tool - may be fitted on the rotating shaft to facilitate cleaning of the cooking surface and safety grid After use, it may be placed directly in the dishwasher and the brushes may be replaced.
- 600 mm tilting height minimum.

APPROVAL: _____

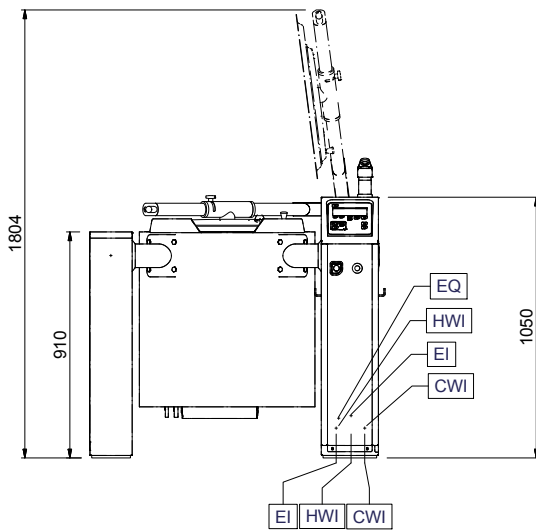
Construction

- Tilting axis located at the front and upper position of the pan to keep the pouring path short when filling different types of vessels.
- AISI 304 stainless steel construction with AISI 304L stainless steel deep drawn pan with rounded edges.
- Vessel can be tilted beyond 90° to completely empty the food.
- Motorised tilting.
- Ergonomic and user friendly thanks to the high tilting position and the pouring lip design which allow to easily fill containers.
- Max pressure 1,5 bar.
- Heavy duty, balanced stainless steel lid with sliding plastic cover to insert ingredients. Easy to remove and turn to facilitate cleaning.

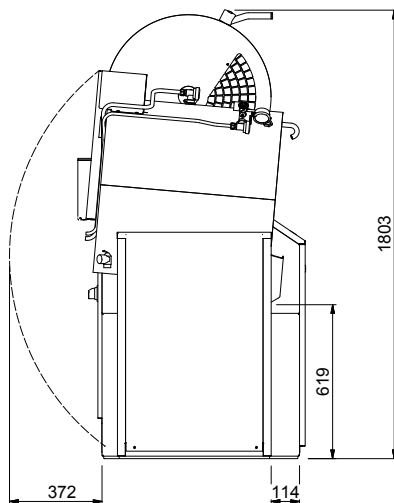
Optional Accessories

- | | |
|---|-------------------------------------|
| • Strainer 100lt | PNC 928025 <input type="checkbox"/> |
| • Kit for a correct and easy positioning and installation of 50-100 lt pan (for a correct installation you need 2 for each pan) | PNC 928029 <input type="checkbox"/> |
| • Floor fastening kit for left leg/column (fastening is integrated in the floor) | PNC 928031 <input type="checkbox"/> |
| • Floor fastening kit for 50-100 lt right leg/column (fastening is integrated in the floor) | PNC 928032 <input type="checkbox"/> |
| • Floor fastening kit for left leg/column (fastening on the floor surface) | PNC 928034 <input type="checkbox"/> |
| • Floor fastening kit for 50-100 lt right leg/column (fastening on the floor surface) | PNC 928035 <input type="checkbox"/> |
| • Trolley to store tools for 5 boiling pans | PNC 928043 <input type="checkbox"/> |
| • Trolley to store tools for 2 boiling pans | PNC 928044 <input type="checkbox"/> |
| • Distance ring for connection (to previous version of pan) | PNC 928049 <input type="checkbox"/> |
| • Short brush for connection to boiling pan spray unit | PNC 928082 <input type="checkbox"/> |
| • Long brush for connection to boiling pan spray unit | PNC 928083 <input type="checkbox"/> |
| • Food temperature, 50/150lt, HACCP | PNC 928100 <input type="checkbox"/> |
| • Automatic water filling | PNC 928102 <input type="checkbox"/> |
| • Level control for 100lt Boiling Pan without jacket cooling | PNC 928140 <input type="checkbox"/> |
| • Level control for 100lt Boiling Pan with jacket cooling | PNC 928145 <input type="checkbox"/> |
| • Left column including with bearing and cover for boiling pans, with 600mm tilting height | PNC 928150 <input type="checkbox"/> |
| • Right column cover plate for 50-100lt boiling pans with 400mm tilting height (to be used when matched with boiling pans of 600 mm tilting height) | PNC 928151 <input type="checkbox"/> |
| • Spray gun Unit for Boiling Pans 50-300lt (factory fitted) | PNC 928161 <input type="checkbox"/> |
| • USB port, HACCP and program 50-300lt | PNC 928162 <input type="checkbox"/> |
| • Automatic cooling for electric Boiling Pan, 80lt, with 600mm tilting height | PNC 928163 <input type="checkbox"/> |
| • - NOT TRANSLATED - | PNC 928164 <input type="checkbox"/> |
| • Cleaning tool Variomix 80lt | PNC 928165 <input type="checkbox"/> |
| • Set of scrapers for gate agitator - EBV80 | PNC 928166 <input type="checkbox"/> |
| • Foot pedal | PNC 928167 <input type="checkbox"/> |

Front

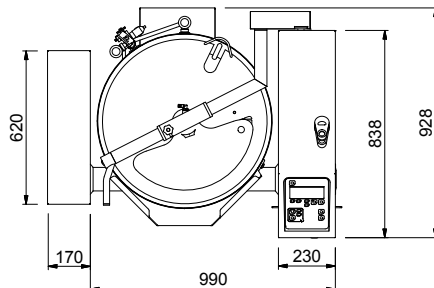


Side



CWI = Cold Water inlet 1 (cleaning)
 EI = Electrical inlet (power)
 HWI = Hot water inlet

Top



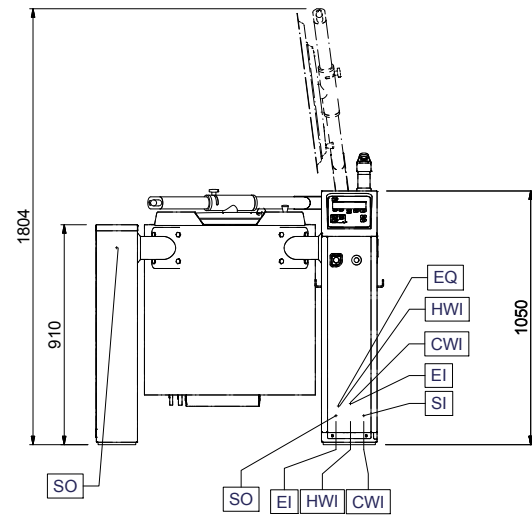
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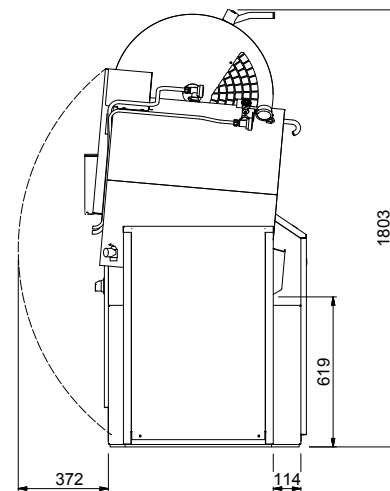
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Front

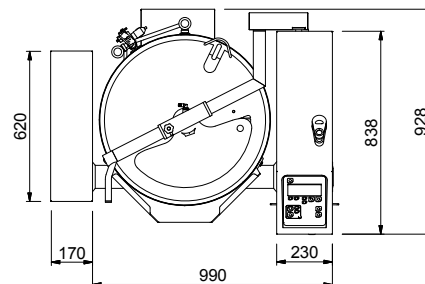


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Electric**Supply voltage:**

232149 (SM6V80) 400 V/3N ph/50 Hz

Electrical power max.:

23.3 kW

Installation:**Distance back floor tilted:** 620 mm**Key Information:****Working Temperature MIN:** 30 °C**Working Temperature****MAX:** 121 °C**Vessel (round) diameter:** 580 mm**Vessel (round) depth:** 464 mm**External dimensions,****Width:** 1160 mm**External dimensions,****Height:** 1050 mm**External dimensions,****Depth:** 925 mm**Net vessel useful capacity:** 80 lt**Tilting mechanism:** Automatic**Bearing:** Front