



URL: https://www.foodequipment.com.au/media/catalog/product/m/g/mg9-15bm-bain-marie\_1.jpg

## Indirect Heating Boiling Pan M-G915BMLPG

## **Quick Overview**

Tank: 600mm ⌀ x 500mm H Volume: 150L

- Surface tops manufactured in 2mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polishes. Screws hidden from view
- Double walled lid balanced by means of a hinge with front handle, with diagonal opening to 75° which allows the lid to be kept open in any position
- Well stamped into the surface top by robotic welding, manufactured in 304 S/S, with the bottom of the well in AISI-316L stainless steel.
- Well filing with hot or cold water by electrovalve, activated with a single switch located on the front panel
- Well emptying by 2" safety valve with handle in athermic material and safe and effortless handling.
- Robust and reliable filter for draining the well manufactured in AISI-304 S/S. Easily extractable.
- Controls with protective base and system against water infiltration
- High temperature enameled cast iron flue protector.
- · Access to the components from the front
- · Machines with IPX5 grade water protection

## Description

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- · Access to the components from the front
- Machines with IPX5 grade water protection
- Group of optimised combustion stainless steel tubular burners, controlled by energy regulator and by pressure switch
- · Control by energy regulator and by pressure switch, permitting lower water and energy consumption
- · Ignition of group of burners by spark train

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## Your Shipping Specifications

| Net Weight (Kg)     | 110  |
|---------------------|------|
| Width (mm)          | 800  |
| Depth (mm)          | 930  |
| Height (mm)         | 850  |
| Packing Width (mm)  | 1080 |
| Packing Depth (mm)  | 900  |
| Packing Height (mm) | 1160 |
| Power               | 24KW |