



**Catalogue**  
**FOOD SERVICE**  
**Chapter**  
**COOKING**

**Specific model**  
M-E710 BM 400V 3N 50/60Hz

19067268

04/09/2023

**DENOMINATION:**

Electric indirect heating boiling pans with bain marie system, 80 L capacity, 700 range.

**DESCRIPTION :**

- Surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishing. Hidden screws.
- Lid with a front handle designed to prevent burns. Diagonal 70° opening.
- Drainage hole to redirect possible liquid spillages.
- 80-litre AISI-304 stainless-steel well built into the surface top using robotic welding, with a 2 mm-thick AISI 316L stainless steel well base.
- Well filled with cold or hot water through solenoid valves activated by a single switch located on the front panel.
- Well drainage through G1-1/2" UNI ISO 228 safety valve with athermic handle, safe and effortless.
- Filter for well drainage made of AISI-304 stainless-steel which is robust, reliable and easy to remove.
- Controls with a protective support base and system to prevent water infiltration.
- Indicator light to show when the machine is connected and when it is heating.
- IPX5 level protection."
- "- Heating through heating elements located in the lower part of the bain-marie chamber.
- Heating controlled through energy regulator and pressure switch.
- Bain-marie chamber surrounding the well with an automatic filling system.
- Automatic control of the level of the chamber with three-way safety system: pressure switch to control pressure in the chamber, limiter thermostat to prevent overheating of the chamber and overpressure safety valve.
- Automatic clearing of the chamber.
- Heating at the base of the boiling pan acts on the water in the surrounding chamber so that the saturated steam produced at a temperature of 107 °C evenly heats the base and sides of the well."

**POSSIBLE OPTIONS :**

- 230 1N- Transformation A 230 V single phase
- 230 III - A 230 V three-phase transformation without neutral
- Marine Transformation for boat - Tilting and boiling pans

**POSSIBLE ACCESSORIES :**

- KORE WHEELS
- TALL CHIMNEY KORE

**DIMENSIONS**



X Width	800 mm	X Gross width	840 mm
Y Depth	730 mm	Y Gross depth	822 mm
Z Height	850 mm	Z Gross height	1255 mm
Net Weight	77,0 kg	Gross Weight	95,0 kg
Net volume	0,500 m3	Gross volume	0,867 m3

**ELECTRICITY TECHNICAL SPECIFICATIONS**

Electric power	11,000 kW
Amperage (A)	16A
Heating power	11,00 kW
Voltage	400V - 3N
Electric frequency	50/60Hz

**WATER TECHNICAL SPECIFICATIONS**

Pressure	H2O: 200-400kPa(2-4bar)
Water max consumption	0,00 L/h

**CONNECTIONS TECHNICAL SPECIFICATIONS**

230 V three-phase wiring	3X4+T - 32 A 3X6MM2+T
Single-phase 230V wiring	2X10MM2+T
Three-phase +N 400V wiring	3X2,5MM2+T+N
Water inlet diameter	3/4"
Drain 1 diameter	1/2"





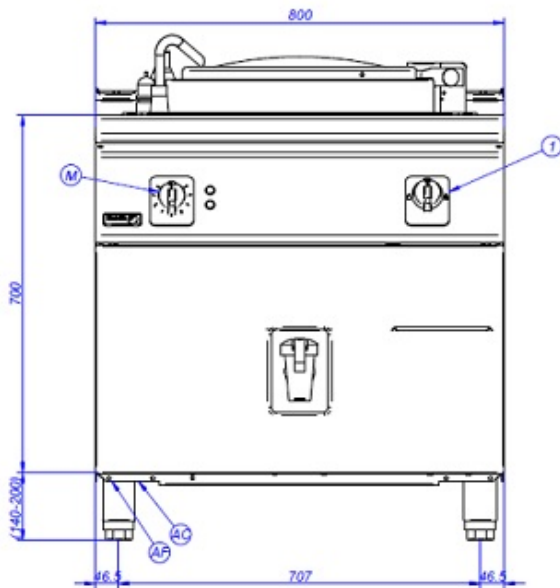
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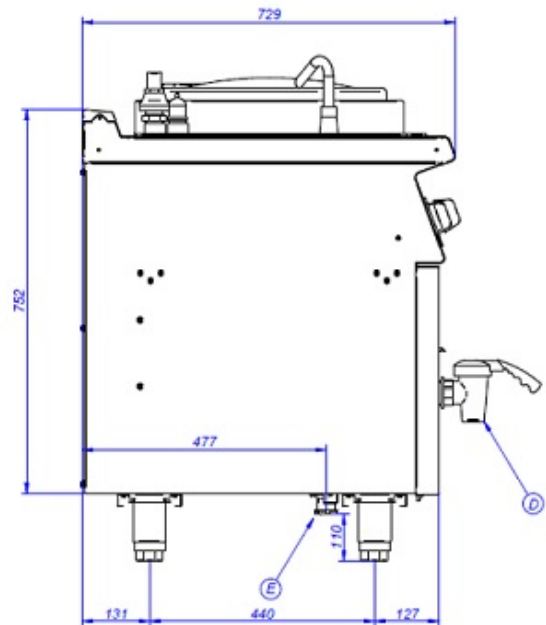
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### M-E710 BM



M – Mando eléctrico  
E – Conexión eléctrica  
D – Desagüe  
1 – Mando agua



Electric control  
Electrical connection  
Drainage  
Water control