

BOILING PAN TYPE M5 MAXI

DESIGN

400mm tipping height.

Technical construction according to EN 13886.

The boiling pan is in stainless construction with fully welded pot in acid-proof stainless steel.

Hygienic design with a minimum of components on the outside of the boiling pan.

Well-insulated pot for good stability, low external temperature and high energy-efficiency.

The pressure vessel is constructed in such a way that the heat element is located under the water regardless of which position the vessel is in. It is not possible for it to boil dry.

Automatic water filling of the pot's steam jacket.

Wide, substantial lip on the pot minimises waste and ensures that the strainer plate does not buckle.

All equipment that is required to operate the boiling pan and stirrer is located in the pot's right support.

Very simple access for servicing via the boiling pan's support with only one lock per service hatch.

Main switch for electrical connection integrated in the boiling pan's right support.

Water connection equipped with shut-off valve as well as reverse siphon protection type EB according to EN 1717.

The boiling pan can be adapted in the factory for electricity and water connection from wall/ installation duct or from ceiling.

Low leakage filter for stirrer as standard enables connection to residual current circuit breaker for personal protection.

Electrical connection only for Cu cable. If Al cable is used, an adapter is required.

Enclosure class IPX5.



LID

Hinged, spring-balanced lid in plastic with integrated inspection grating. The material's insulating properties produce over 20% lower external temperature than a lid in stainless metal with normal operating and ambient temperatures, and thus also reduce the boiling pan's energy consumption.

Lid in insulating plastic entails a substantially lower risk of burn injuries and an energy saving compared with a stainless metal lid.

Plastic lid for a good work environment with more than 20dB (A) lower noise level than a lid in stainless metal. The noise level for a plastic lid is below the Swedish Work Environment Authority's limit values, in distinction from a lid in stainless metal.

Lid for inspection grating.

The lid can be turned around its shaft, which provides an ergonomic work posture and a minimum of waste/splashes when cleaning.

LED lighting in the lid for perfect overview through the inspection hatch when the lid is on.

CONTROL, GENERAL INFORMATION

Electronic control with graphic touch screen which provides a clear overview and simple operation.

Extra control panel with buttons which enable simultaneous use of tipping, stirrer and water filling regardless of which menu is displayed on the touch screen.

Correct ergonomic position of control panel.

Integrated web server. Access from web browser via the local network.

All settings can be performed via the local network when necessary.

BOILING

Electronically controlled boiling function with double power stages and advanced temperature measurement with very high precision.

The boiling function can be programmed for automatic activation of heat-retention function according to set time, as well as for delayed start at a certain time.

93-95% efficiency, depending on pot size measured according to EFCEM standard.

Energy measurement via e-log. Energy consumption is calculated locally in the boiling pan's electronics and can be displayed on the touch screen.

WATER FILLING, POT

Fully automatic water filling with flow measurement in decilitre resolution.

Water pipe located on the pot, underneath the lid for optimum hygiene.

Manually controlled water filling possible at any time via a button on the control panel.

STIRRER

Bottom stirrer that can make mashed potato with 100% full pot and mix 50% raw minced meat.

Speed 5-155 revolutions/minute.

6 pre-set programmes with different movement patterns and acceleration times facilitate everything from very gentle stirring of sensitive products to powerful stirring and whipping. All with one stirrer tool.

The stirrer can be programmed to stop after a certain time and also be programmed for delayed start at a certain time.

Short stirrer shaft which facilitates manual mixing and cleaning of the pot.

Stirrer tool with low weight for good ergonomics.

Quiet stirrer. <68dB (A) at max. speed. <60dB (A) with normal operation.

Continuous independent monitoring of the stirrer's speed delivers high safety as standard.

COOLING

Fermentation function for doughs via the boiling pan's cooling system.

Fully automatic water cooling with mains water and automatic draining of the water after cooling.

Electronically controlled water cooling with advanced temperature measurement and up to 30% water saving in comparison with traditional, manual systems.

CORE TEMPERATURE CONTROL

Core temperature/food temperature control, which governs the boiling function and the cooling function by means of the product's temperature. Perfect for sensitive raw materials and products which easily boil over.

gs-doc included for logging HACCP data locally in the pan. Data for the last hour is stored on a rolling basis in the boiling pan's electronics and are available for display on the touch screen.

Sous vide function. Baskets for sous vide are accessories. The sous vide function utilizes the stirrer, cooling and core temperature control functions to achieve a low and even temperature in the entire kettle.

OPTIONS

Foot pedal for Hold-To-Run of stirrer, tipping and manual water filling. Allows the user to have both hands free when operating the stirrer at 20 revolutions/minute with open lid.

Container cradle for simple and ergonomic emptying of the pot into containers. The cradle rotates together with the pot in the tipping motion, both during tipping and return, which keeps the number of heavy lifts to a minimum. The cradle can also be rotated half a turn and locked in a position to function as a surface on which to place items in direct connection to the pot.

Pistol hose including single lever mixer for hot and cold water. Option of adjusting the jet's concentration and pressure. Hanging device for pistol hose on the boiling pan's right support.

Strainer plate for, for example, emptying potato water. Wide and in robust construction with ergonomic handles.

Draining plate to facilitate emptying in smaller vessels. The draining plates create a concentrated jet when emptying fluid products. Wide and in robust construction with ergonomic handles.

Measuring rod for simple check of the amount in the pot.

Washing-up tool type ACT. Getinge Storkök has the most complete washing-up system on the market. A very robust and effective washing-up tool with a rotating side brush which reduces the risk of dirt getting stuck in the brush and reducing its effectiveness. 3 washing-up programmes integrated in the boiling pan's electronic control which automatically sets the correct amount of water, temperature and stirrer programming.

ACTab washing-up tablets specially developed for use in boiling pans. One tablet per washing regardless of size of the boiling pan. Simple dosing. Kind to the environment and the employees in the kitchen.

Sous vide baskets. Baskets that are attached to the stirrer tool for low temperature cooking of vacuum sealed packages of various foods. The baskets are available in two sizes, 25 litre for 100, 200, 300 and 400 litre kettles and 13 litre for 50, 75 and 150 litre kettles.

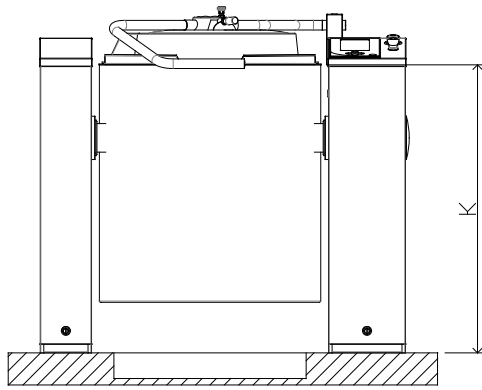
Power outlet. 230V, max 10A placed in the front of the control support. For connecting an electrical appliance such as a hand mixer. Please note that an additional 1 phase mains connection is required at installation to supply the power outlet.

Implement trolley. Practical for storage and transport of for example, strainer plates, stirrer tools or washing-up tools. Constructed entirely in stainless steel and available in models for two or four sets of tools.

Embedment fixture for optimal installation of boiling pans Delivered pre-assembled for single, pair, triple rack etc. to minimise the risk of problems at the construction site. For optimal installation in the shortest time.

e-log for logging energy consumption throughout the boiling pan's service life. Data is saved locally in the boiling pan's electronics, and can be monitored from a standard web browser via the local network. Produce statistics of energy consumption, for example, per day, week or month in order to simply and pedagogically obtain feedback on the effect of energy saving measures in connection with use of the boiling pan.

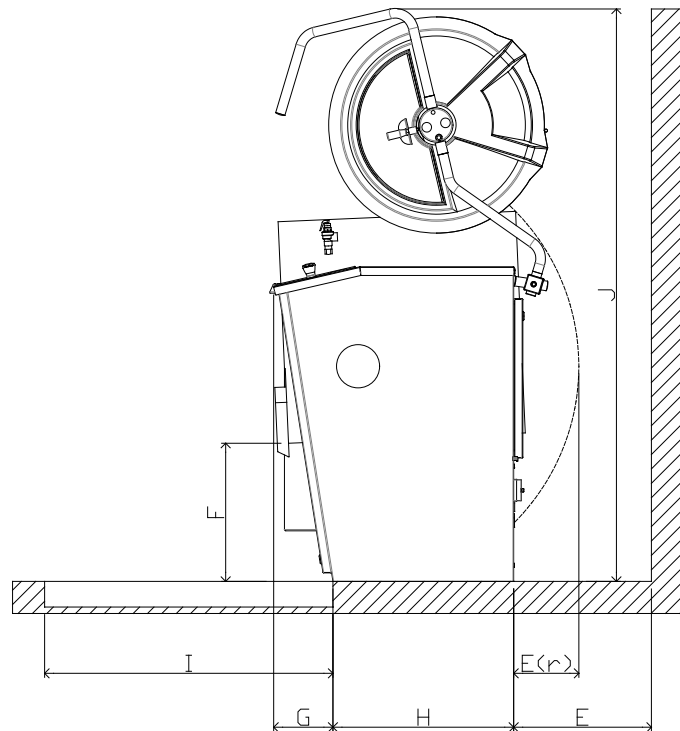
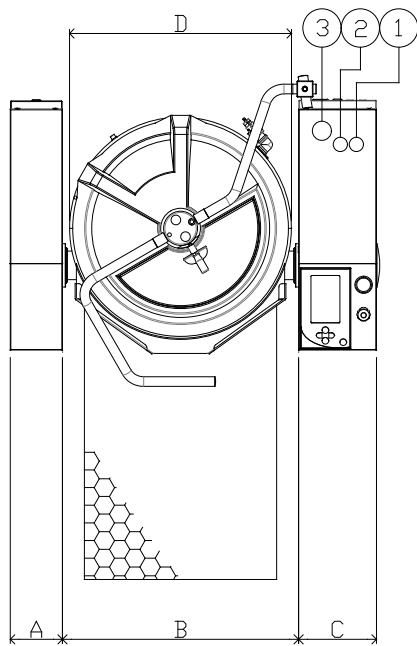
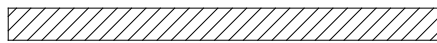
gs-doc for logging HACCP data. Data is saved locally in the boiling pan's electronics, and can be monitored from a standard web browser via the local network. The system can store information for each individual boiling process, such as temperature, time, and which employee has performed the process.



SPECIFICATIONS

TILTING KETTLE M5

TIPPING HEIGHT 400 MM



1. COLD WATER, THREAD R15 EXT.
 PRESSURE (MIN/MAX) 3bar/6bar
 HARDNESS (MIN/MAX) 3dH/10dH
 REC. FLOW 25L/MIN

2. HOT WATER, THREAD R15 EXT.
 PRESSURE (MIN/MAX) 3bar/6bar
 HARDNESS (MIN/MAX) 3dH/10dH
 REC. FLOW 11L/MIN
 TEMPERATURE (MAX) 65°C

3. ELECTRICAL CONNECTION, 3N 50HZ 400/230V. PE (BUILT-IN ISOLATION SWITCH)
 3B. ELECTRICAL CONNECTION, 1N 50Hz 230V. PE max 10A for Power outlet (option).

Volume	A	B	C	D	E(r)	E	F	G	H	I	J	K	Output	Output	Fuse	Heating time
Litres	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	kW	Stirrer	A	Approx. min
50	160	655	240	605	63	330	410	185	564	800	1716	900	15,0	0,5	25	25
75	160	655	240	605	152	330	410	185	564	800	1716	900	15,0	0,7	25	35
100	160	740	240	690	206	430	410	185	564	900	1786	900	22,5	1,0	35	30
150	160	960	240	910	369	430	410	185	564	900	1966	900	30,0	1,1	45	35
200	160	960	240	910	369	430	410	185	564	900	1966	900	35,0	1,5	63	35
300	160	1085	240	1035	503	530	410	185	564	900	2070	900	45,0	2,2	80	35
400	160	1085	240	1035	603	630	560	185	564	900	2220	1050	50,0	3,0	80	35