



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Fagor M-E915BM Indirect Heating Boiling Pan | 150L | Electric | IPX5 | 22kW

Model / SKU: M-E915BM

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Official supplier source: <https://www.foodequipment.com.au/amfile/file/download/file/2558/product/8174/>



Catalogue
FOOD SERVICE
Chapter
COOKING

Specific model
M-E915BM 400V 3N 50/60Hz

19075817

12/07/2023

DENOMINATION:

Electric indirect heating boiling pans with bain marie system, 150 L capacity, 900 range.

DESCRIPTION :

- Surface tops manufactured in 2 mm 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 AISI-304 stainless steel, with the bottom of the well in AISI-316L stainless steel.
- Well filling 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 stainless steel. Easily extractable.
- Controls with protective base and system against water infiltration.
- High temperature enamelled cast iron flue protector.
- Access to the components from the front.
- Machines with IPX5 grade water protection."
- "- Heating by heating elements located in the lower part of the bain marie.
- Heating controlled by energy regulator and pressure switch. "
- "- Bain marie chamber around the well, with automatic filling system when the machine is connected.
- Automatic chamber level control with quadruple security: pressure switch to control the pressure in the chamber, overpressure security valve, thermostat to limit overheating in the chamber and pressure gauge incorporated into the surface top.
- Automatic flushing of the chamber.
- Heating at the bottom of the pan acts on the water in the surrounding chamber, meaning that the saturated steam generated at a temperature of 107 °C heats the bottom and sides of the well in a uniform manner. The temperature reached is lower than that obtained with direct heating.
- Stamped pan floor to avoid deformations.
- Indicator light to show when the machine is connected and when it is heating. "

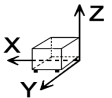
POSSIBLE OPTIONS :

- 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 :

- ACCESSORIES BOILING PANS KORE
- KORE WHEELS
- TALL CHIMNEY KORE

DIMENSIONS



X Width	800 mm	X Gross width	840 mm
Y Depth	930 mm	Y Gross depth	1022 mm
Z Height	850 mm	Z Gross height	1255 mm
Net Weight	138,0 kg	Gross Weight	150,0 kg
Net volume	0,630 m3	Gross volume	1,077 m3

ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	22,000 kW
Amperage (A)	40A
Heating power	22,00 kW
Voltage	400V - 3N
Electric frequency	50/60Hz

WATER TECHNICAL SPECIFICATIONS

Pressure	H2O: 200-400kPa(2-4bar)
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CONNECTIONS TECHNICAL SPECIFICATIONS

Three-phase +N 400V wiring	4X6MM2+T
Water inlet diameter	3/4"



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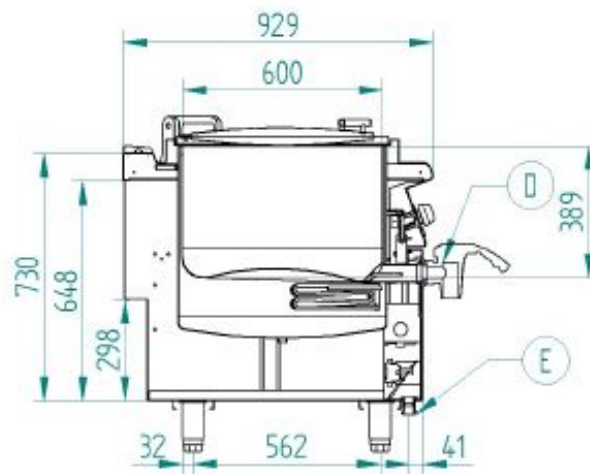
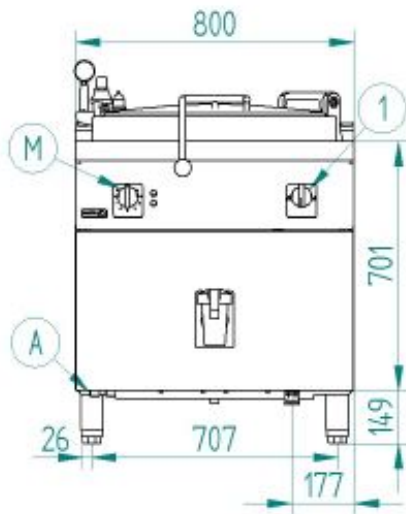
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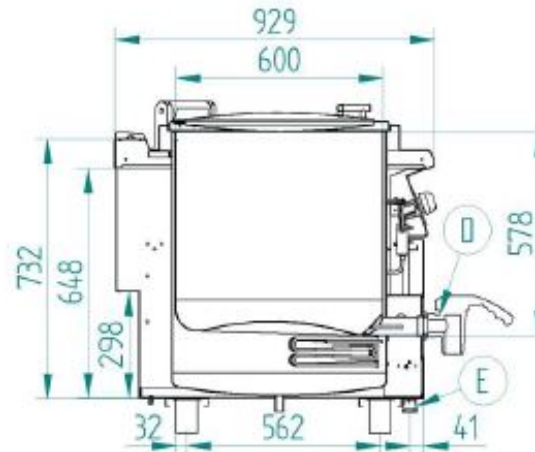
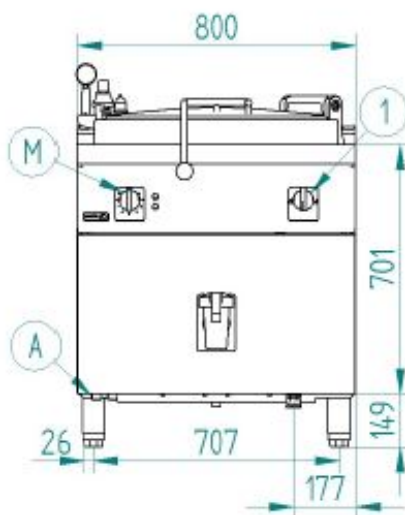
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M-E910 BM



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

Electric control
Electrical connection
Drainage
Water control