

## Data sheet PRIE320M\_V1

### Constructive Features

- Cooking vessel in stainless steel AISI 316 (thickness 25/10) specifically intended for the processing of particularly acid products. Jacket in stainless steel AISI 304. Vessel with electric tilting on front part.
- Insulated lid with double cover in stainless steel AISI 304 (thickness 20/10), with ergonomic handle, balanced by means of gas springs.
- Self-supporting frame in stainless steel AISI 304 (thickness 30-40/10)
- Heat insulation guaranteed by panels in thick glass fibre.
- Outer cover in stainless steel AISI 304, fine satin finish (thickness 12-15/10)
- Adjustable feet in stainless steel AISI 304 to ensure levelling, with removable cover for cleaning operations.
- Fast accessibility to the main functional parts ( electronic card, fuses, thermostats...) only removing the frontal panels

### Functional Features General

- Heating by means of armoured elements in INCOLOY-800 alloy, controlled by electronic board with automatic activation of minimum 2 °C before the SETPOINT and by pressure switch set at 0,5 bar to prevent steam outlet from the safety valve and unnecessary power waste. Breather valve eliminating air from inside the jacket, optimising heating using saturated steam. Pressure control by means of pressure switch, safety valve at 0,5 bar, vacuum valve and analogic pressure gauge. Automatic filling of the double-jacket. Automatic two-arm mixing device: with Teflon scrapers, fully extractable (to make cleaning easier), turning in both directions, continuous or alternate operation with speed regulation (12-40 rpm) and time adjustment (including pause time) directly from the control panel according to the product to be processed. Electronic control by means of multifunctional key-board with LCD display and easy and clear messages.
- Temperature control by system with two probes (product/bottom)
- RS232/485 connection integrated in the electronic card.
- Connection for power economizer

### Panel Board Functions

- - ON/OFF switch
- - setting of operating temperature or min./max. heating
- - setting of cooking time
- - Postponed cooking start function, setting date, hour and working cycle.
- - setting/adjustment of speed and mixer rotation time with possibility of memorisation of maximum 99 programmes assign them a customized name.
- - water inlet (hot/cold) by means of automatic device and control by means of litre counter with count-down display; manual vat filling by means of keyboard.
- - cooking cycle start/stop
- - selection of bottom temperature or product temperature with the possibility of setting maintenance time and temperature
- - cooking vessel tilting and return

### Display/Signal

- - failure autotest system
- - sound-visual alarm minimum water level in jacket
- - heating operating visual alarm
- - product temperature and set temperature display
- - time to end of cycle display
- - end of cooking sound alarm
- - signal of lid and cock position during vat tilting

### Safety System

- - emergency button
- - jacket safety valve at 0.5 bar
- - jacket vacuum valve
- - mixer operation only with closed lid
- - blocking of heating for excess of temperature with manual resettable safety thermostat
- - interruption of vat tilting with closed lid and/or water cock in filling position
- - heating interruption during vat tilting
- - protection IPX5



### Optionals

- WASHOUT STAINLESS STEEL BALL DN50
- WASHOUT AISI BUTTERFLY VALVE DN50
- KIT WASHOUT STAINLESS STEEL BALL 3"
- WASHOUT BUTTERFLY VALVE DN65
- DOUBLE-JACKET COOLING CONNECTION
- CLEANING SHOWER FOR CBT/PR
- SOCKET OUTLET 230V 2P+T 16A
- ELECTRIC TAP 400V 3P+T 16A
- KIT WHEELS PR/CBT/DBR
- SET FEET FOR DBR/CBT/PR
- KPRM-0102
- LID HOLE WITH GRID AND TEFLON CAP
- TRI-CLOVER SANITARY FITTINGS 2"
- TRI-CLOVER SANITARY FITTINGS 3"
- FLUSHOUT VALVE INOX DN65
- PACT0900
- CACB0010
- SET FEET FOR H=<600 mm
- STRUCRURE FEET FOR H=>600 mm

### Accessories

- STRAINER FOR PR..320
- PAMP320
- PAMZ320
- PAMG320
- PAAL320
- PAMA320
- PAFT010
- PAFT020

### Certificates



### Planner

.....

.....

.....

.....

.....

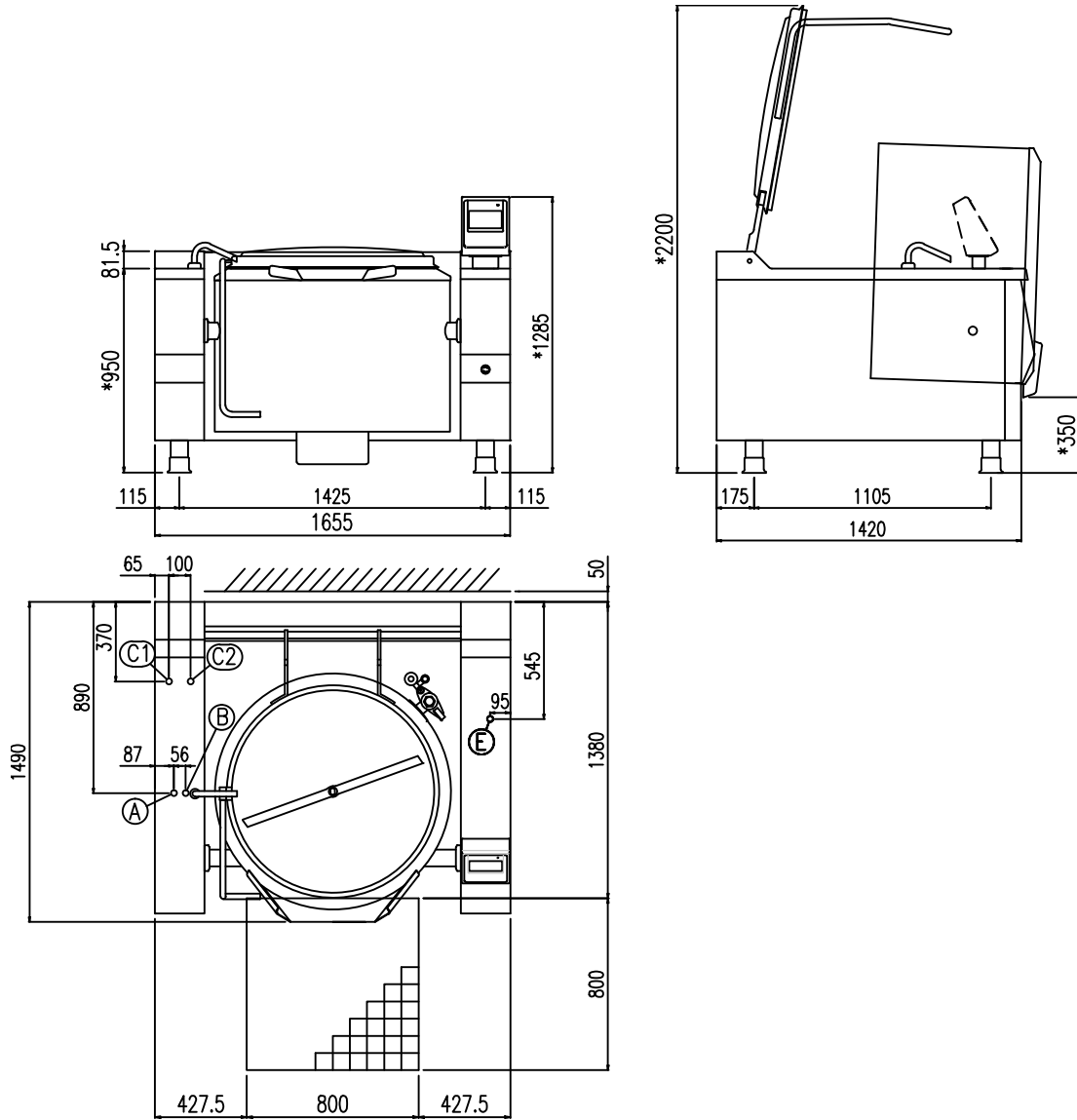
.....

.....

.....

.....

.....



### Technical specifications

<b>Width</b>	mm	1655	<b>Capacity</b>	lt	300	<b>Cooking vessel surface</b>	dm <sup>2</sup>	---
<b>Depth</b>	mm	1490	<b>Vessel diameter</b>	mm	900	<b>Weight</b>	kg	595
<b>Height</b>	mm	1030	<b>Vessel height</b>	mm	565	<b>Power</b>	kW	37,5
<b>Hot water inlet (A)</b>		3/4"						
<b>Cold water inlet (B)</b>		3/4"						
<b>Mixer torque</b>	Nm	252	<b>Mixer power</b>	kW	1,1	<b>Mixing speed</b>	Rpm	12-40
<b>STD Voltage</b>		380-415V 3N ~ 50/60Hz	<b>STD power</b>	kW	37,5	<b>STD current</b>	A	56,5
<b>OPT Voltage</b>		208V 3 ~ 50/60Hz	<b>OPT power</b>	kW	30,7	<b>OPT current</b>	A	85,1
<b>OPT Voltage</b>		460-480V 3 ~ 50/60Hz	<b>OPT power</b>	kW	37,5	<b>OPT current</b>	A	45,1
<b>OPT Voltage</b>		440V 3 ~ 50/60Hz	<b>OPT power</b>	kW	37,5	<b>OPT current</b>	A	49,2
<b>OPT Voltage</b>		380-415V 3 ~ 50/60Hz	<b>OPT power</b>	kW	37,5	<b>OPT current</b>	A	56,5
<b>OPT Voltage</b>		220-240V 3 ~ 50/60Hz	<b>OPT power</b>	kW	37,5	<b>OPT current</b>	A	98,2