

This machine is made for continuous. Different types of food can be boiled, like pasta, rice (minimum 1.5 mm in size), vegetables, meat etc., thanks to the basket's design. Setting the cooking parameters is intuitive and easy and with the precision instruments the cooking results are excellent and cycles can be repeated by simply pressing the start button.

TECHNICAL FEATURES

Machine equipped with bright buzzer, timing of cooking cycles, automatic temperature control, automatic replenishing water level in tank and provided with overflow system for auto drain of cooking starch in suspension

Cooking tank

- Stainless steel cooking tank in AISI 316/L SB (scotch brite) polished

Jacket (indirect heated version)

- Jacket with bottom and walls in AISI 304 stainless steel

Lid

- Balanced lid in AISI 304 stainless steel with heat resistant handle

Support frame and panels

- Supporting frame in stainless steel
- Thermal insulation guaranteed by high density ceramic fibre 64/128
- Panels in AISI 304 stainless steel, fine satin finish

Tilting container

- Automatic tilting by electric actuator mechanism with possibility to positioning, by means of selector, to drip product or to drain directly
- Electric power supply: 400V 3N 50Hz

Heating system

Direct Gas versions

- Heating by means of AISI 304 stainless steel high efficiency tube burners
- Ignition by means of manual piezo-electric lighter and pilot flame
- Valve-controlled safety tap with thermocouple
- Safety thermostat against overheating and lack of water
- Venting grid
- Set of jets for different types of gas

Indirect Electric versions - with Jacket

- Heating by means elements in INCOLOY alloy, separated from the cooking yield
- Safety thermostat to prevent overheating and keeps the equipment from operating without water
- Jacket pressure control by working pressure switch and weight-loaded safety relief valve calibrated 0,5 bar, vacuum valve and pressure gauge
- Jacket water level control taps max/min with the option of automatic filling
- Standard power supply 400V - 3N - 50Hz

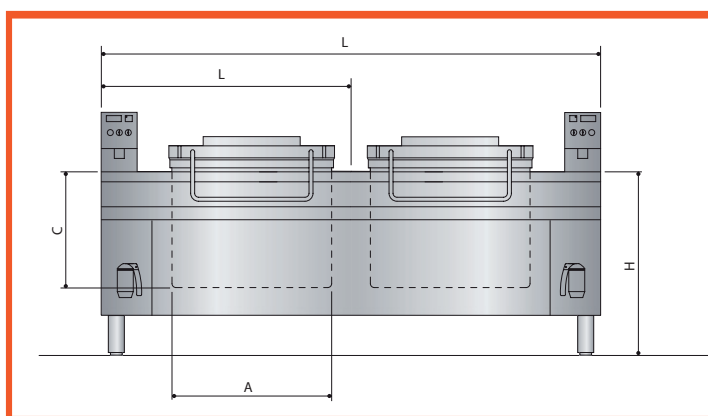
Direct Electric versions

- Heating with battery of electric heaters
- Safety thermostat to prevent overheating and keeps the equipment from operating without water
- Temperature are controlled by thermostat (50°C - 120°C)
- Electric supply 400V 3N 50Hz



- standard
- * optional
- no

MCP	15/20/30/40V	15/20/30/40ED	15/20/30/40G
Inox adjustable legs	•	•	•
Jacket safety assembly	•	-	-
Smoke venting grid	-	-	•
Valve-controlled safety tap with thermocouple	-	-	•
Safety thermostat	-	•	•
Automatic tilting mechanism with actuator	•	•	•
Pressure switch	•	-	-
Tank drain tap 2"	•	•	•
Automatic drain recovery	•	•	•
Automatic timed water recovery	•	•	•
Automatic temperature control	•	•	•
Timer with buzzer	•	•	•
Fixed thermally insulated trolley	*	*	*
Tipping thermally insulated trolley	*	*	*



MODEL	Capacity liter	Pan Dimensions L x P x H mm	Tank Dimensions A x B x C mm	Power (kW)		Consumption			
				Gas	Electric	L. P. G. kg/h	Nat. Gas H m³/h	Nat. Gas L m³/h	Steam kg/h
MCP 15V	135	900x900x900	480x650x565	-	0,5	-	-	-	70
MCP 20V	220	1250x1000x900	720x800x565	-	0,5	-	-	-	100
MCP 15E	135	900x900x900	480x650x565	-	-	-	-	-	-
MCP 20E	220	1250x1000x900	720x800x565	-	25	-	-	-	-
MCP 15G	135	900x900x900	480x650x565	24	0,5	1,86	2,48	2,46	-
MCP 20G	220	1250x1000x900	720x800x565	39	0,5	2,42	3,25	3,78	-
MCP 30V	135+135	1800x900x900	2x(480x600x565)	-	1	-	-	-	2x70
MCP 40V	220+220	2500x1000x900	2x(720x800x565)	-	1	-	-	-	2x100
MCP 30E	135+135	1800x900x900	2x(480x600x565)	-	-	-	-	-	-
MCP 40E	220+220	2500x1000x900	2x(720x800x565)	-	2x25	-	-	-	-
MCP 30G	135+135	1800x900x900	2x(480x600x565)	2x24	1	3,72	4,96	4,92	-
MCP 40G	220+220	2500x1000x900	2x(720x800x565)	2x39	1	4,84	6,5	7,56	-

- V: steam
- IE: indirect el.
- GD: direct gas
- IG: indirect gas

