

CUCIMIX



CBTE30C_V1 : ROUND BRATT PANS WITH MIXER, ELECTRIC TYPE "FIREX TOUCH CONTROL" + CONFECTIONARY PACK

Constructive Features

Cooking vessel in stainless steel AISI 304 (bottom thickness 10 mm and wall thickness 2 mm). Vessel with manual tilting on front part.

Removable lid in stainless steel AISI 304.

Self-supporting structure in AISI 304.

Outer cover in stainless steel AISI 304, fine satin finish (thickness 12-15/10)

4 pivoting wheels, 2 of them with brakes.

Protection level IPX5.

Functional Features

General

Heating by means of armoured elements in INCOLOY-800 alloy controlled by electronic board.

Temperature control by system with two probes (product/bottom)

Heating tank walls by using 3 band heaters, which can be activated from the bottom up, controlled by an electronic control panel.

Automatic mixing system with two arms, PEEK scrapers, complete with vertical scraper blade for walls, entirely removable to facilitate cleaning, adjustable from the control panel according to the product to be processed.

Electronic control by means of multifunctional keyboard with Touch Screen 7" and easy and clear messages.

USB connection to download HACCP data, update the software and load cooking programs.

Panel Board

Functions

- ON/OFF switch
- resistive 7" touch screen.
- selection of 5 different cooking modes, with working temperature setting.
- possibility of cooking with tilted basin (up to 15°)
- cooking in "Manual" mode.
- cooking in "Program" mode.
- creating and editing multiphase cooking programs, setting for each phase: type of cooking; cooking parameters (temperature and time); mixer settings; settings for heating walls and possibility to insert text messages.
- wall temperature settings (range 50-130° C) and 3 levels for heating walls.
- speed setting/adjustment (clockwise and counterclockwise) rotation times and mixer pause times.
- delayed cooking setting with date, time, and programming cycle.

- language settings touch Screen.
- input of different units of measurement (° C/° F; Liters/gallons; etc).

Display/Signal

- display type of cooking, temperature probes used and set temperature.
- heating operating visual alarm
- time to end of cycle display
- display tank out of position for cooking.
- audible/visible warning of mixer program start.
- thermostat intervention safety signaling.
- self-diagnostics.

Safety System

- emergency button
- blocking of heating for excess of temperature with manual resettable safety thermostat
- heating interruption during vat tilting

Mod: CBTE030C_V1

Dato / Data	U.M.	Valore / Value
Potenza Elettrica Electric Power	kW	8.00
Tensione Voltage	Volt	380-415V 3N ~ 50/60Hz
Diametro vasca Vat diameter	mm	450
Altezza vasca Cooking vessel depth	mm	235
Superf. Fondo Cooking vessel surf.	dmq	15,9
Capacità Totale Overall Capacity	Lt	37
Capacità Utile Useful Capacity	Lt	30
Dim. Esterne (A) External Dimens. (A)	mm	880
Dim. Esterne (B) External Dimens. (B)	mm	766
Dim. Esterne (H = Piano Lavoro) External Dimens. (H = working top)	mm	970