

ELECTRIC TILT BRAISING PAN 8 GALLON WITH MIXER - 6.2kW - HEATING WALLS



UCBTE008CV1

General Functional Features

- Heating by means of armoured elements in INCOLOY-800 alloy controlled by electronic board
- Temperature control by system with two probes (product/bottom)
- Automatic mixing device with two arms and PTFE scrapers, fully extractable to make cleaning easier, with regulation directly 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 type and time setting
- Cooking in "Manual" mode
- Cooking in "Program" mode
- Creating and editing multiphase cooking programs, setting for each phase: cooking type; cooking parameters (temperature and time); mixer settings; settings for heating walls and possibility to insert text messages
- Wall temperature settings (range 122-266° F) 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

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- | | |
|---|--|
| <input type="checkbox"/> CAKP0030 - KIT FEET | <input type="checkbox"/> CABE0010 - PULLOUT CONTAINER GN1/1 |
| <input type="checkbox"/> PAF2040 - TRI-CLOVER SANITARY FITTINGS 1 1/2 | <input type="checkbox"/> CACP0010 - PASTA BASKET SET (4 pcs) |
| <input type="checkbox"/> CASR0010 - ROTATING PROBE | <input type="checkbox"/> CAGM032 - EXTRA GRID FOR MIXER |
| <input type="checkbox"/> PAF0451 - STRAINER | <input type="checkbox"/> CACS0010 - SOUS-VIDE BASKET |

STANDARD CONSTRUCTION SPECIFICATIONS

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

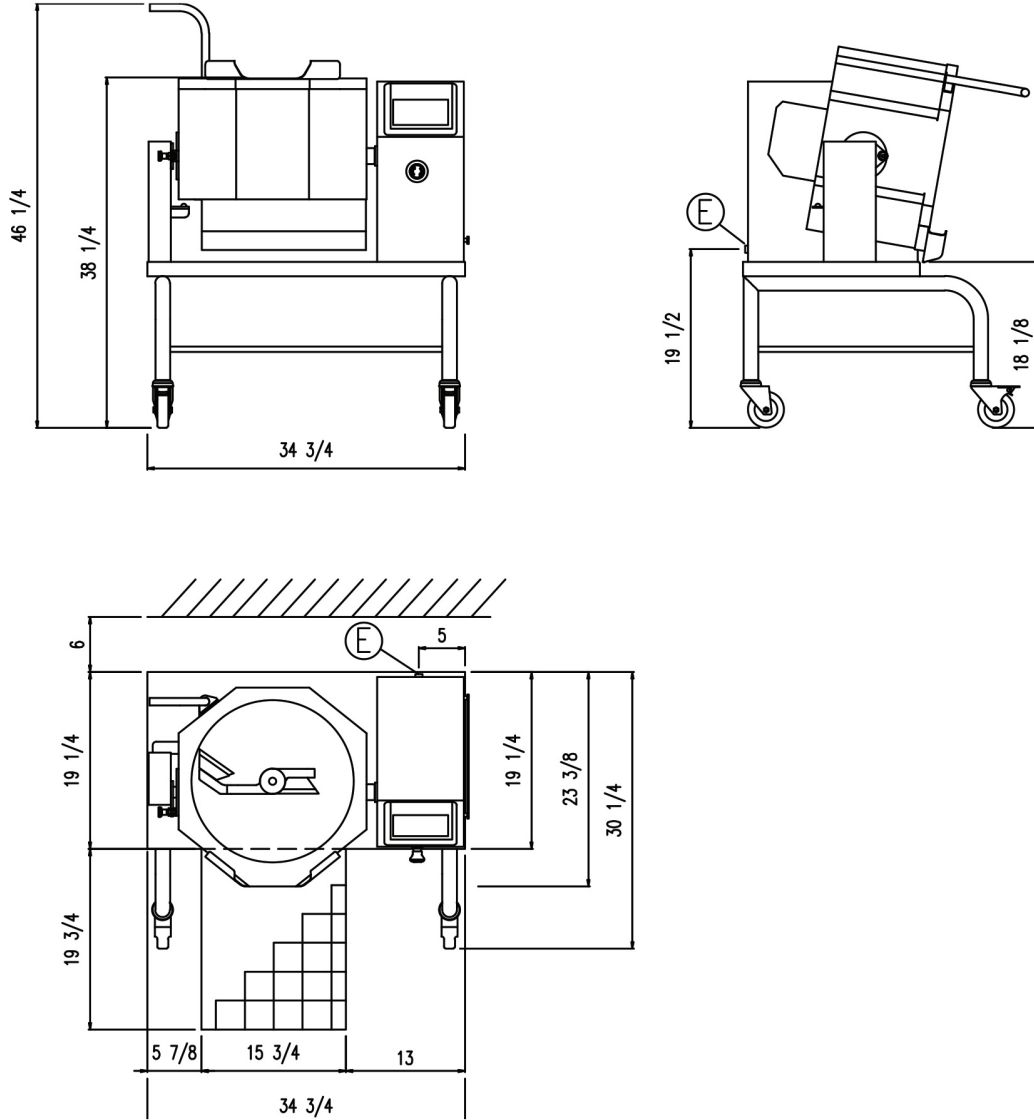
Outer cover in stainless steel AISI 304, fine satin finish (thickness 12-15/10)

4 Pivoting wheels, 2 of them with brakes

Protection level IPX5



Approval Notes: _____



TECHNICAL SPECIFICATIONS

DIMENSIONS						Weight	Capacity
Width	Depth	Height	Vessel Diameter	Vessel Height	Cooking Vessel Surface		
34 3/4"	30 1/4"	46 1/4"	17 3/4"	9 1/4"	246 in ²	210 lb	8 gal

Mixer			UTILITIES					
TORQUE	POWER	SPEED PSI	HOT WATER INLET (A) OPTIONAL	COLD WATER INLET (B) OPTIONAL	WATER PRESSURE OPTIONAL	STD VOLTAGE (E)	ELECTRIC POWER	CURRENT
48 Nm	0.25 kW	6-20	1/2"	1/2"	25-50 PSI	3 PHASE 208V~ 60Hz	7.60 kW	21.1 A
						3 PHASE 220-240 V~ 60Hz	8.00 kW	19.3 A

**INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.**

