

ELECTRIC TILT BRAISING PAN 18 GALLON WITH MIXER - 8.6kW - HEATING WALLS



UCBTE018CV1

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)
- Heating tank walls by using 3 band heaters, which can be activated from the bottom up, controlled by an electronic control panel
- 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
- Keys to turn on/off the mixer and move basin
- 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 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
- Possibility to activate mixer at minimum speed during tank tilting to facilitate product pouring
- Control for tilting and return of cooking tank from Touch Screen or keyboard
- 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

- AF2050 - TRI-CLOVER SANITARY FITTINGS 2" PAF0602 - STRAINER CAMR0020 - WHEELS

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 (thickness 10/10)

Self-supporting structure in AISI 304 (thickness 30/10)

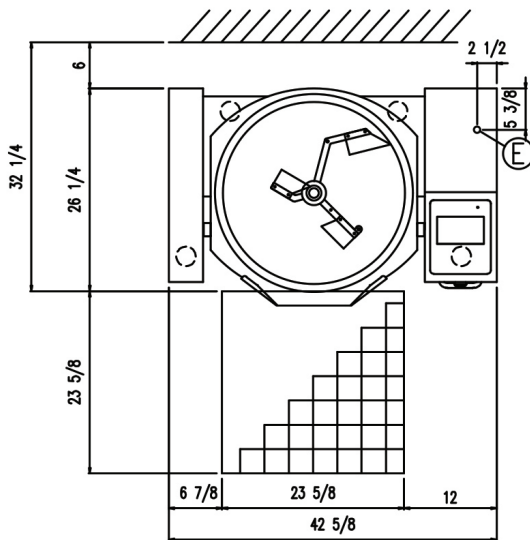
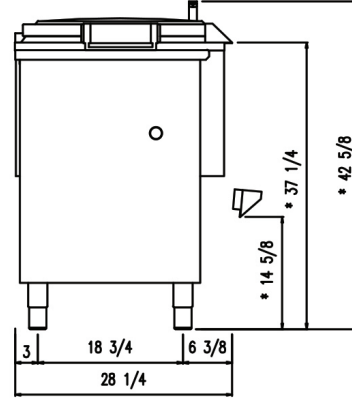
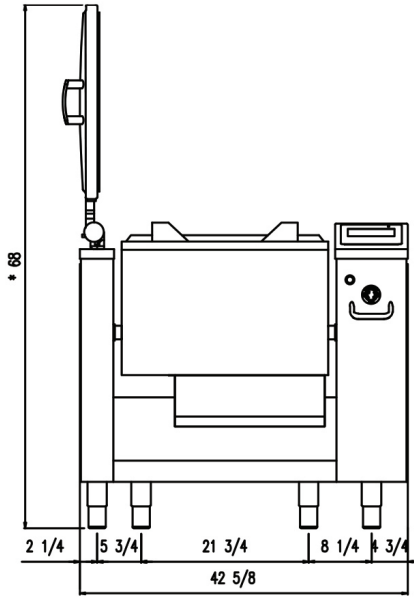
Outer cover in stainless steel AISI 304, fine satin finish (thickness 12-15/10)

Adjustable feet in stainless steel AISI 304 to ensure levelling

Protection level ipx5



Approval Notes: _____



* REG. 0 ; + 2 3/8"

TECHNICAL SPECIFICATIONS

DIMENSIONS						Weight	Capacity
Width	Depth	Height	Vessel Diameter	Vessel Height	Cooking Vessel Surface		
42 5/8"	28 1/4"	41 3/4"	23 5/8"	11 3/8"	438 in ²	970 lb	18 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
96 Nm	0.37 kW	7-22	1/2"	1/2"	25-50 PSI	3 PHASE 208V~ 60Hz	11.00 kW	30.6 A
						3 PHASE 220-240 V~ 60Hz	11.80 kW	28.4 A

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

