

**ELECTRIC TILT BRAISING PAN
18 GALLON
WITH MIXER - 54,600BTU**



UCBTG018V1

General Functional Features

- Heating by means of high efficiency stainless steel tube burners
- Automatic ignition and flame control system without pilot burner
- Heating controlled by electronic board
- Temperature control by system with two probes (product/bottom)
- Automatic mixing device with three arms and PTFE scrapers, completely removable 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 3 different cooking modes, with working temperature setting
- 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
- 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
- Signalling and blocking heat in case there is no gas
- Gas control unit "RESET" message
- 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

- PAF2050 - TRI-CLOVER SANITARY FITTINGS 2"
- CAMR0020 - WHEELS
- PAF0602 - STRAINER
- CAPV2020 - EXTRA SCRAPER VERTICAL MIXER

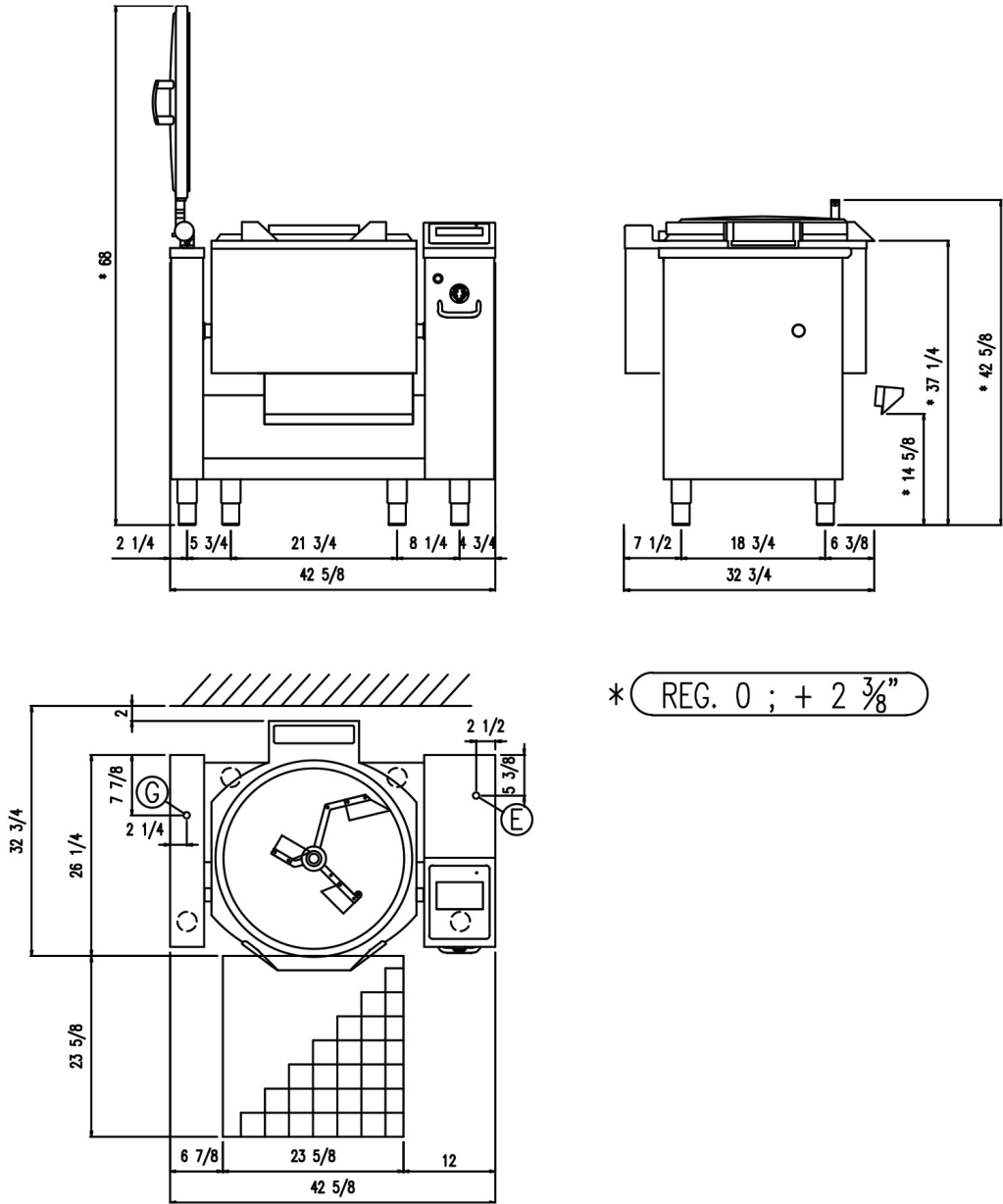
STANDARD CONSTRUCTION SPECIFICATIONS

Cooking vessel in stainless steel AISI 304 (bottom thickness 12 mm and wall thickness 3 mm). Vessel with electric tilting on front part
Balanced 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 IPX4



Approval Notes: _____



TECHNICAL SPECIFICATIONS

DIMENSIONS						Weight	Capacity
Width	Depth	Height	Vessel Diameter	Vessel Height	Cooking Vessel Surface		
42 5/8"	32 3/4"	42 5/8"	23 5/8"	11 3/8"	438 in ²	529 lb	18 gal

Mixer			UTILITIES							
TORQUE	POWER	SPEED RPM	HOT WATER INLET (A) OPTIONAL	COLD WATER INLET (B) OPTIONAL	WATER PRESSURE OPTIONAL	GAS CONNECTION (G)	GAS POWER BTU/H	STD VOLTAGE (E)	ELECTRIC POWER	CURRENT
96 Nm	0.37 kW	7-22	1/2"	1/2"	25-50 PSI	1/2"	54,600	3 PHASE 208V~ 60Hz	0.60 kW	2.80 A
								3 PHASE 220-240 V~ 60Hz		

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

