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Data sheet
UCBTE008_V1



Optionals
- CAKP0030 - KIT FEET CBTE030
- CASR0010 - ROTATING PROBE FOR CBTE030
- PAF2040 - TRI-CLOVER SANITARY FITTINGS 1”1/2

Accessories
- CAGM032 - EXTRA GRID FOR MIXER CBT030-UCBT008
- CAMP030 - CLEANING MIXER FOR CBTE030
- CABE0010 - PULLOUT CONTAINER GN1/1 FOR CBT030
- CACS0010 - SOUS-VIDE BASKET FOR CBT030_V1
- PAF0451 - STRAINER FOR CBTE030
- CACP0010 - PASTA BASKET SET (4 pcs) FOR CBT030

Certificates

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)
- 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 and possibility to insert text messages
- 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

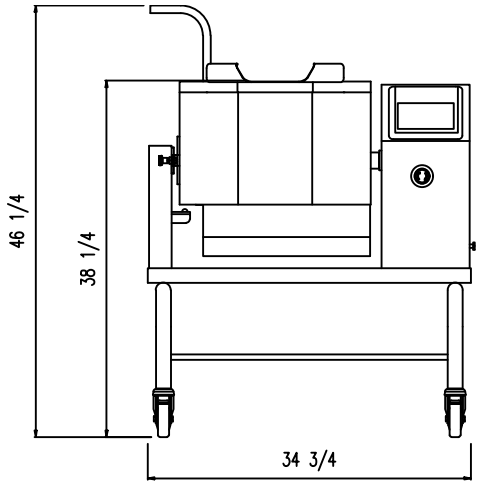
Planner

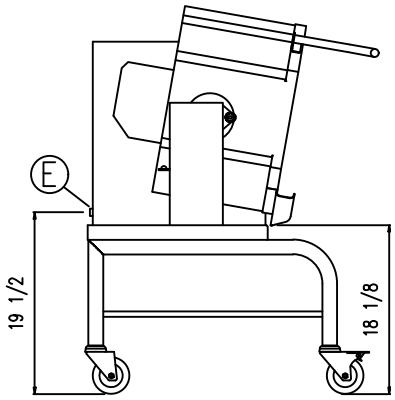
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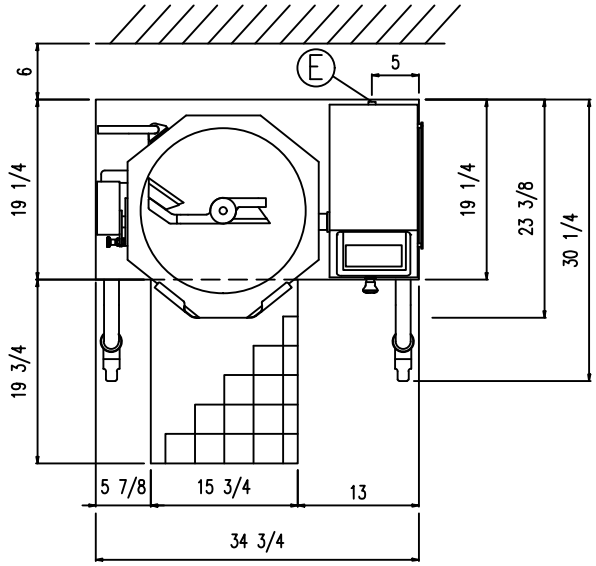
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Dimensions weights and capacities

Width	38 3/4 inch	Vessel diameter	17 3/4 inch	Cooking vessel surface	246 inch^2
Depth	30 1/4 inch	Vessel height	9 1/4 inch	Weight	198 lb
Height	46 1/4 inch	Capacity	8 gal		

Mixer

Mixer torque	48 Nm	Mixer power	0,25 kW	Mixing speed	6-20 Rpm

Electrical connection

STD Voltage (E)	3 PHASE 220-240V ~ 60Hz	Electric power	6.20 kW	Current	14.9 A
OPT Voltage (E)	*3 PHASE 208V ~ 60Hz*	*Electric power*	*6.20 kW*	*Current*	*17.2 A*

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