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Data sheet
UPRIG048_V1



Optionals
- PAF2050 - TRI-CLOVER SANITARY FITTINGS 2”
- PAF2060 - TRI-CLOVER SANITARY FITTINGS 3”
- USCT2 - DOUBLE-JACKET COOLING CONNECTION
- CADE0010 - CLEANING SHOWER FOR CBT/PR
- D150 - KIT WHEELS PR/CBT/DBR
- DAPF0012 - SET FEET FOR DBR/CBT/PR
- PACF0700 - LID HOLE WITH GRID AND TEFLON CAP

Accessories
- PAF0700 - STRAINER FOR PR..180

Certificates
Intertek Intertek

Constructive Features
- cooking vessel in stainless steel AISI 316 (thickness 25-40/10) specifically intended for the processing of particularly acid products. Jacket in stainless steel AISI 304. Vessel with electric tilting on front part
- insulated lid with double cover in stainless steel AISI 304, with ergonomic handle, balanced by means of gas springs
- self-supporting frame in stainless steel AISI 304 (thickness 30-40/10)
- heat insulation guaranteed by panels in thick glass fibre
- outer cover in stainless steel AISI 304, fine satin finish (thickness 12-15/10)
- adjustable feet in stainless steel AISI 304 to ensure levelling, with removable cover for cleaning operations
- fast accessibility to the main functional parts (electronic card, fuses, thermostats...) only removing the frontal panels
- protection level IPX4

Functional Features General
- heating by means of high efficiency stainless steel tube burners
- automatic ignition and flame control system without pilot burner
- heating controlled by electronic board with automatic activation of minimum 4 °F before the SETPOINT and by pressure switch set at 8.7 PSI to prevent steam outlet from the safety valve and unnecessary power waste
- temperature control by means of two probes (product, jacket)
- breather valve eliminating air from inside the jacket to make heating faster using saturated steam
- pressure controlled by means of pressure switch 8.7 PSI, safety valve (12.3 PSI), vacuum valve and analogic pressure gauge
- automatic filling of the double-jacket
- 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
- ability to interrogate the machine using communication protocol MODBUS over RS485 serial interface

Panel Board Functions
- ON/OFF switch
- resistive 7” touch screen
- keys for moving basin
- selection of 5 different cooking modes (6 with optional cooling), with working temperature setting
- cooling double-jacket (optional)
- cooking type and time setting
- 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), and possibility to insert text messages
- tank water load setting (hot up to 140° F/cold) with automatic liter measurements
- 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
- reporting cooling cavity water depletion (optional)
- signaling tap position, managing water in the tank
- signal of lid and cock position during vat tilting
- signalling and blocking heat in case there is no gas
- gas control unit “RESET” message
- thermostat intervention safety signaling
- sound-visual alarm minimum water level in jacket
- self-diagnostics

Safety System
- emergency button
- blocking of heating for excess of temperature with manual resettable safety thermostat
- heating block at minimum water level in cavity
- double-jacket safety valve
- heating interruption during vat tilting

Planner
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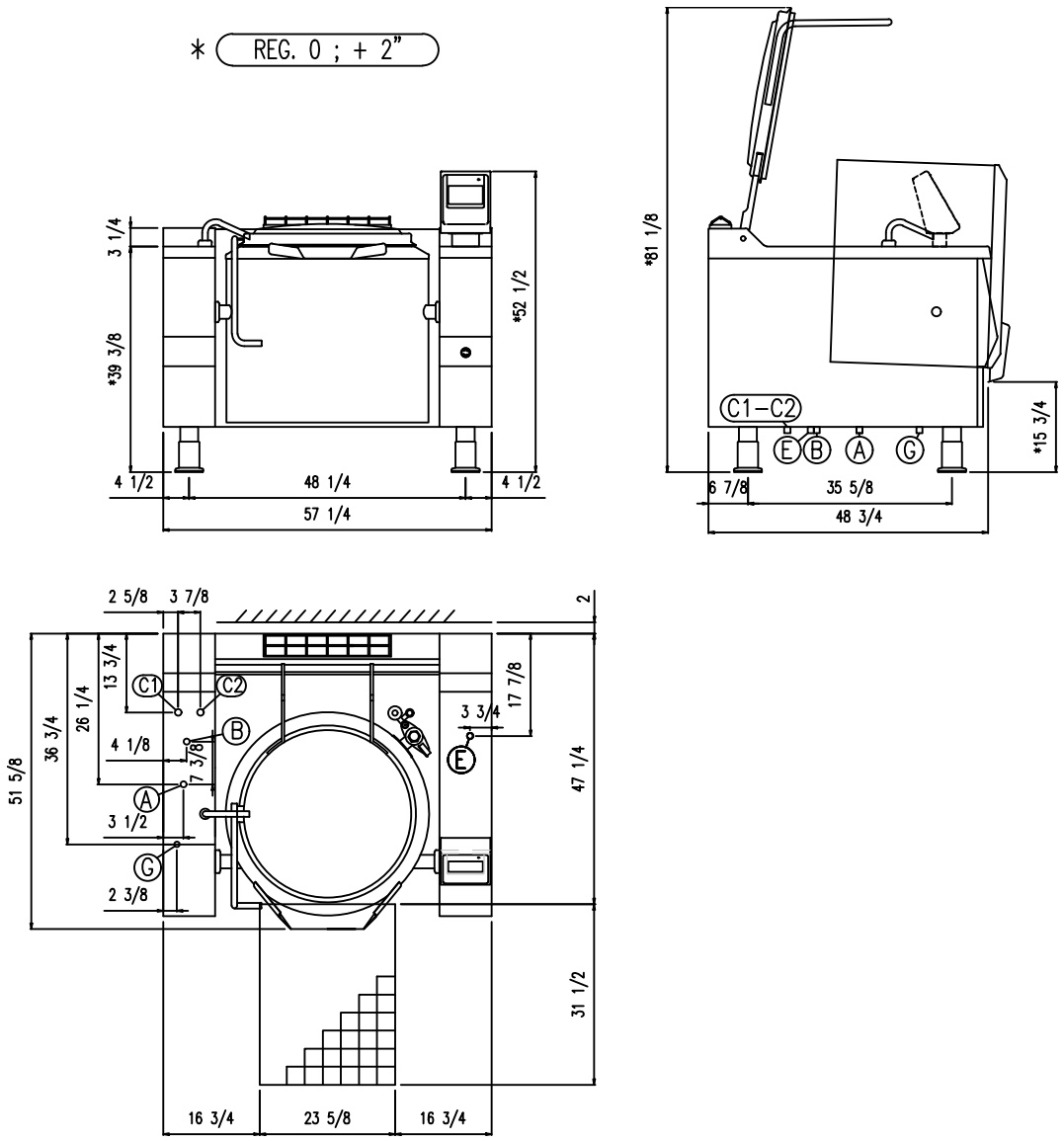
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Dimensions weights and capacities

Width	57 1/4 inches	Vessel diameter	27 1/2 inches	Weight	1113 lbs
Depth	51 5/8 inches	Vessel height	22 1/4 inches		
Height	52 1/2 inches	Capacity	48 gal		

Water connection

Water pressure	25÷50 PSI	Cold water inlet (B)	3/4"	Hot water inlet (A)	3/4"

Gas connection

Gas connection (G)	3/4"	Gas power	136,500 BTU/h

Electrical connection

STD Voltage (E)	2 PHASE 208V ~ 60Hz	Electric power	0.50 Kw	Current	2.4 A
STD Voltage (E)	2 PHASE 220V ~ 60Hz	Electric power	0.50 Kw	Current	2.1 A
STD Voltage (E)	2 PHASE 240V ~ 60Hz	Electric power	0.50 Kw	Current	2.3 A

Optionals USCT2

Chilling water inlet (C1)	3/4"
Chilling water outlet (C2)	3/4"
Chilling water pressure	7÷8 PSI

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