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Data sheet
UCBTE018_V1



Optionals
- PAF2050 - TRI-CLOVER SANITARY FITTINGS 2”

Accessories
- CAGM072 - EXTRA GRID FOR MIXER CBT.070
- CAMR0020. - KIT 4 WHEELS UCBTE/G018_V1
- PAF0602 - STRAINER FOR CBT.070

Certificates
Intertek Intertek

Constructive Features
- 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 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 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 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
- 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

Planner
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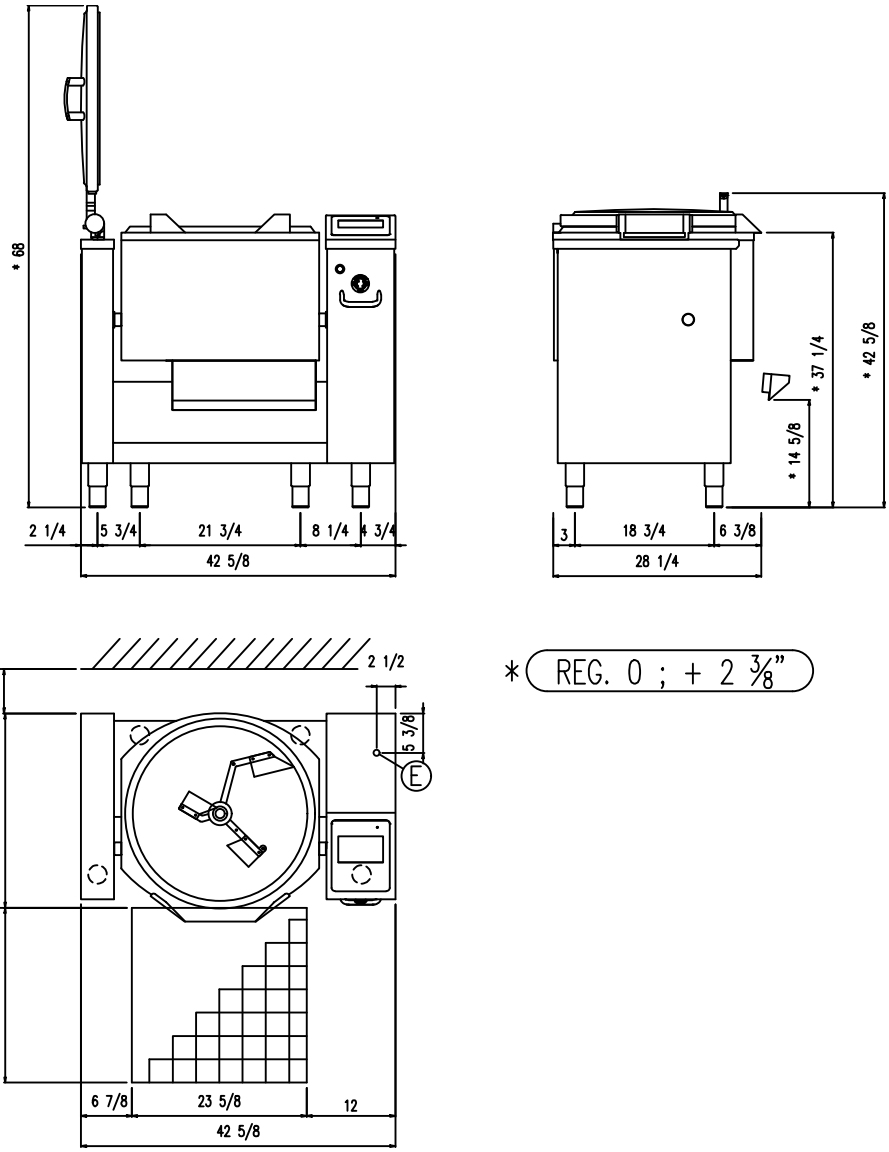
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Dimensions weights and capacities

Width	42 5/8 inch	Vessel diameter	23 5/8 inch	Cooking vessel surface	438 inch²
Depth	28 1/4 inch	Vessel height	11 3/8 inch	Weight	948 kg
Height	41 3/4 inch	Capacity	18 gal		

Mixer

Mixer torque	96 Nm	Mixer power	0.37 kW	Mixing speed	7-22 Rpm

Electrical connection

STD Voltage (E)	3 PHASE 220-240V ~ 60Hz	Electric power	8.80 kW	Current	21.2 A
OPT Voltage (E)	*3 PHASE 208V ~ 60Hz*	*Electric power*	*8.80 kW*	*Current*	*24.5 A*

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