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Data sheet
UCBTE008C_V1



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

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

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)
- heating tank walls by using 3 band heaters, which can be activated from the bottom up, controlled by an electronic control panel
- automatic mixing system with two arms, PTFE scrapers, complete with vertical scraper blade for walls, entirely removable to facilitate cleaning, adjustable 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 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); mixer settings; settings for heating walls 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
- 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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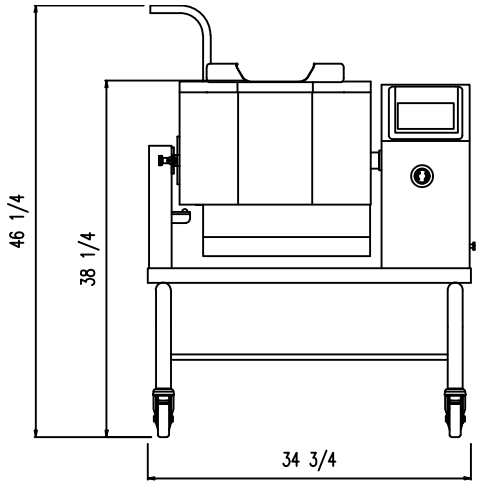
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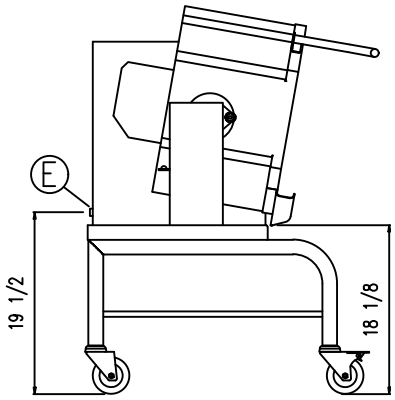
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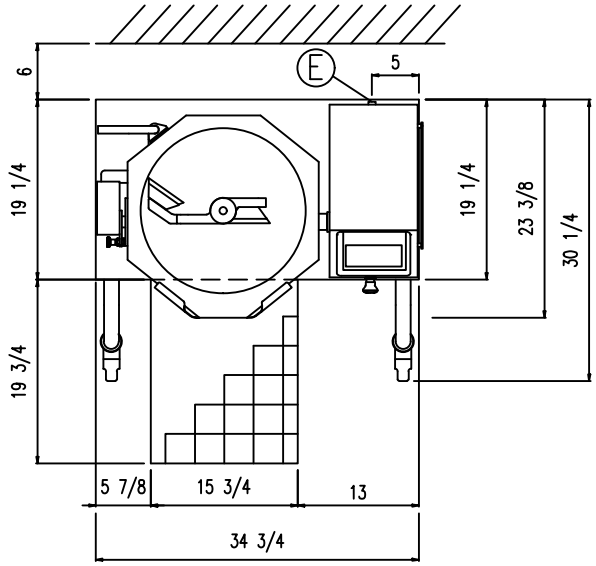
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Dimensions weights and capacities

Width	34 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	210 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	8.00 kW	Current	19.3 A
OPT Voltage (E)	3 PHASE *208V ~ 60Hz*	*Electric power*	*7.60 kW*	*Current*	*21.1 A*

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