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Data sheet
UDBRG058_V1



Optionals
- D150 - KIT WHEELS PR/CBT/DBR
- DADE0010 - CLEANING SHOWER DBR..-C
- DAF0220 - STRAINER FOR DBR.220
- DAPF0010 - SET FEET FOR DBR/CBT/PR
- DSAC0000 - COREPROBE

Accessories
- DAP01000 - SPATULA FOR OMELETTE

Certificates
Intertek Intertek

Constructive Features
- cooking vessel in stainless steel AISI 304 (bottom thickness 15 mm and wall thickness 2,5 mm)with rounded corner angles and anti-overflowing lip. Vessel with electric tilting on front part
- insulated lid with double cover in stainless steel AISI 304 (thickness 12/10), with ergonomic handle, balanced by means of gas springs
- self-supporting frame in stainless steel AISI 304 (thickness 30-40/10)
- outer cover in stainless steel AISI 304, fine satin finish (thickness 12-15/10)
- adjustable feet in stainless steel AISI 304 to ensure levelling, 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
- temperature control by system with two probes (product/bottom)
- 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 3 different cooking modes (5 with optional core probe), with working temperature setting
- core probe (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
- 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
- self-diagnostics

Safety System
- emergency button
- blocking of heating for excess of temperature with manual resettable safety thermostat
- heating interruption during vat tilting

Planner

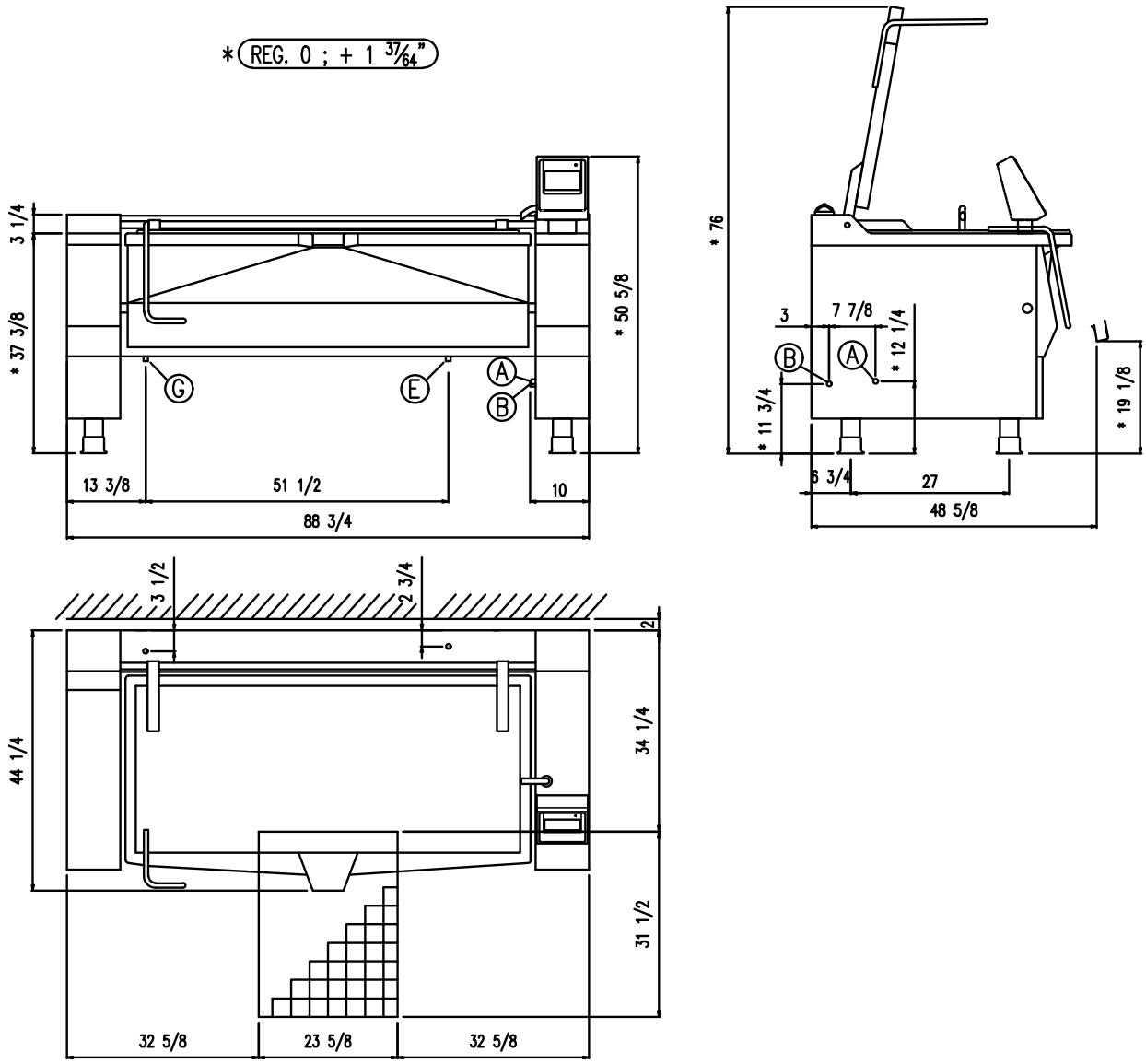
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Dimensions weights and capacities

Width	88 3/4 inch	Vessel width	62 5/8 inch	Capacity	58 gal
Depth	44 1/4 inch	Vessel depth	25 5/8 inch	Cooking vessel surface	1596 inch²
Height	50 5/8 inch	Vessel height	16 1/2 inch	Weight	1322 lb

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	179,000 BTU/h

Electrical connection

STD Voltage (E)	2 PHASE 220-240V ~ 60Hz	Electric power	0.50 kW	Current	2.1 A
OPT Voltage (E)	*2 PHASE 208V ~ 60Hz*	*Electric power*	*0.50 kW*	*Current*	*2.4 A*

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