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Data sheet
UDBRE038-C_V1



Optionals
- D150 - KIT WHEELS PR/CBT/DBR
- DADE0010 - CLEANING SHOWER DBR..-C
- DAF0145 - STRAINER FOR DBR.145
- DAPF0010 - SET FEET FOR DBR/CBT/PR
- DSAC0000 - COREPROBE

Accessories
- DAP01000 - SPATULA FOR OMELETTE
- DACF0000 - FRY-BASKET GN1/1 H=200
- DABF0000 - CONTANIER WITH HOLES GN1/1 H=200

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 IPX5

Functional Features General
- heating by means of armoured elements INCOLOY-800 directly in contact wiht the steel thermodiffuser plate fixed on the vessel bottom
- temperature control by system with two probes (product/bottom)
- automatic baskets lifting system by electric engines controlled by electronic card
- 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
- connection for power economizer

Panel Board Functions
- ON/OFF switch
- resistive 7” touch screen
- keys for moving basin
- selection of 2 different cooking modes (4 with optional core probe), with working temperature setting
- core probe (optional)
- cooking type and time setting
- set the cooking time using the basket lifters, with possibility to select automatic lowering when the temperature is reached
- 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
- 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
- audible/visible warning of automatic basket movements
- display tank out of position for cooking
- signaling tap position, managing water in the tank
- signal of lid and cock position during vat tilting
- 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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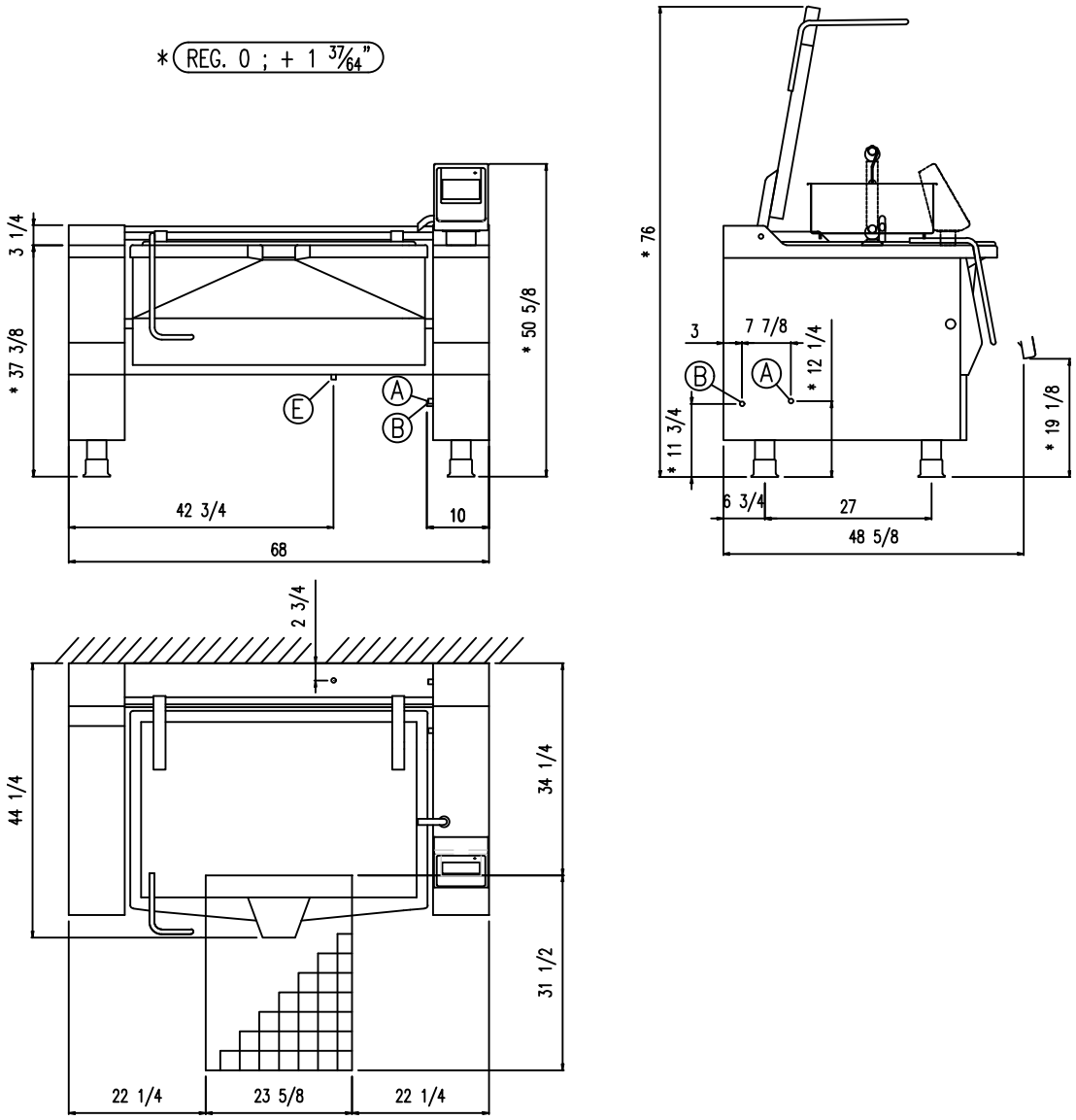
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Dimensions weights and capacities

Width	68 inch	Vessel width	41 3/4 inch	Capacity	38 gal
Depth	44 1/4 inch	Vessel depth	25 5/8 inch	Cooking vessel surface	1069 inch²
Height	50 5/8 inch	Vessel height	16 1/2 inch	Weight	1146 lb

Water connection

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

Electrical connection

STD Voltage (E)	3 PHASE 220-240 V~ 60Hz	Electric power	19.80 Kw	Current	47.7 A
OPT Voltage (E)	*3 PHASE 208V 3 ~ 60Hz*	*Electric power*	*19.80 Kw*	*Current*	*55.0 A*

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