Share the taste

Data sheet
UCBTE018C_V1



Optionals
- PAF2050 - TRI-CLOVER SANITARY FITTINGS 2”

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

Certificates

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)
- heating tank walls by using 3 band heaters, which can be activated from the bottom up, controlled by an electronic control panel
- automatic mixing device with three arms, PTFE scrapers, complete with vertical blade for scraping 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
- 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: 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
- 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

.....

.....

.....

.....

.....

.....

.....

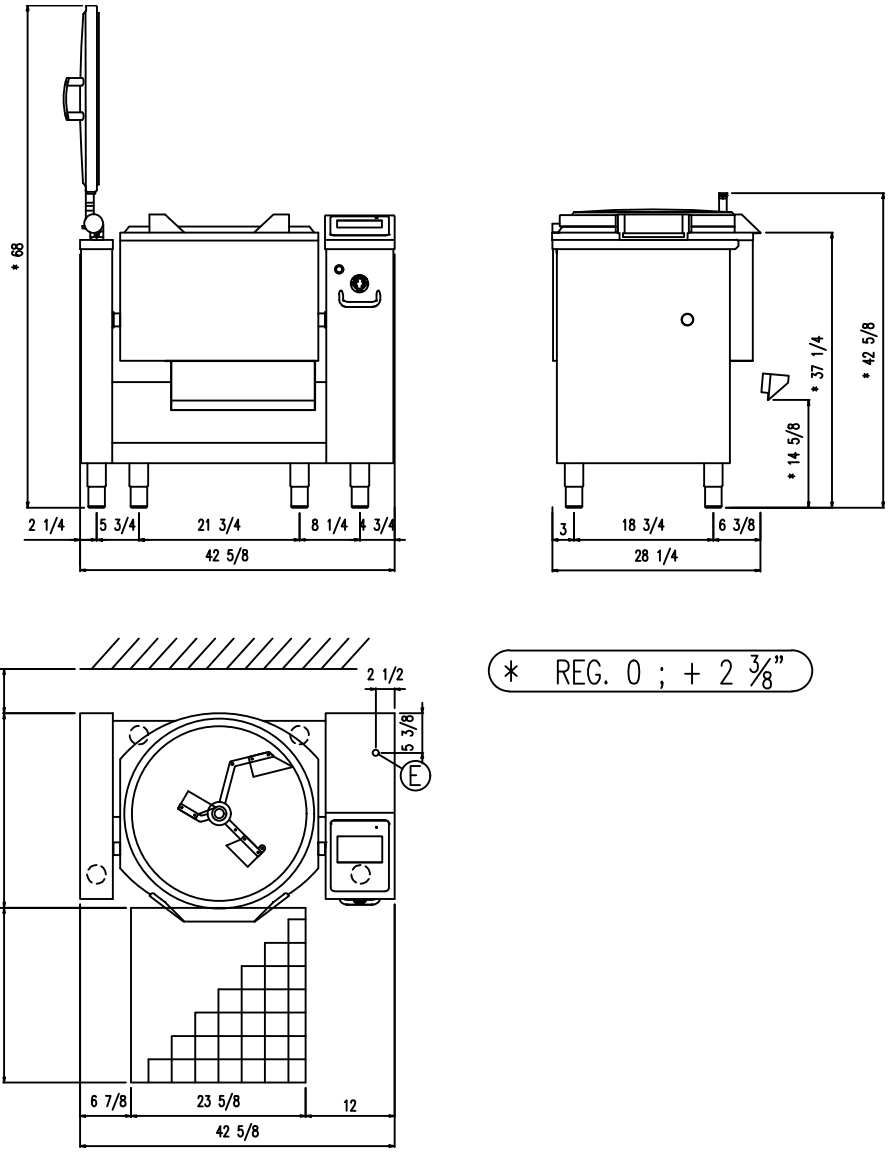
.....

Firex Srl reserves the right to make modifications to the products without prior notice. All information correct at time of printing - 2026.09.01/02

Firex Srl
Zona Industriale Gresal 28 - 32036 - Sedico (BL) - Italy
Phone +39 0437 852700
Fax +39 0437 852858
www.firex.com
firex@firex.com

Share the taste

Data sheet
UCBTE018C_V1



Dimensions weights and capacities

Width	42 5/8 inch	Vessel diameter	23 5/8 inch	Cooking vessel surface	438 inch^2
Depth	28 1/4 inch	Vessel height	11 3/8 inch	Weight	970 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	11.80 kW	Current	28.4 A
OPT Voltage (E)	*3 PHASE 208V ~ 60Hz*	*Electric power*	*11.00 kW*	*Current*	*30.6 A*

Firex Srl reserves the right to make modifications to the products without prior notice. All information correct at time of printing - 2026.09.01/02

Firex Srl
Zona Industriale Gresal 28 - 32036 - Sedico (BL) - Italy
Phone +39 0437 852700
Fax +39 0437 852858
www.firex.com
firex@firex.com

MIDDLEBY