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Data sheet
UCPMDG1-32



Optionals
• UCADE0020 - CLEANING SHOWER FOR UCPM..

Accessories
• NOT PRESENT

Certificates

Constructive Features
• cooking vessel in stainless steel AISI 316 (thickness 30/10). Perforated basket in stainless steel AISI 316 (thickness 15/10) with electric tilting
• balanced lid in stainless steel AISI 304 (thickness 10/10)
• supporting structure in stainless steel AISI 304 (thickness 20-30/10)
• heat insulation guaranteed by panels in thick glass fibre
• outer cover in stainless steel AISI 304, fine satin finish (thickness 10/10)
• adjustable feet in stainless steel AISI 304 to ensure levelling
• 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 with automatic activation of minimum 2 °C before the SETPOINT and interruption of heating in case of minimum water level. Baskets lifting and tilting automatically (even with closed lid) stopping in dripping position and removable for cleaning operations. Automatic filling and refilling of water in the vat. Overflow device and front drain cock in stainless-steel, 2 inc., with insulating handle. Optional: removable shower head (cold water) to make cleaningoperations easier. 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 basket
• selection of 2 different cooking modes , with working temperature setting or min./max. heating
• cooking type and time setting
• cooking in “Manual” mode
• cooking in “Program” mode
• creating and editing cooking programs, setting: type of cooking; cooking parameters (temperature and time), and possibility to insert text messages
• automatic vat filling with level maintenance
• function starch skimming
• 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
• water level insufficient (heating does not activate)
• signalling and blocking heat in case there is no gas
• gas control unit “RESET” message
• basket lifting (end of cooking) visual alarm with 10 seconds notice by lighter on the Touch screen
• self-diagnostics

Safety System
• emergency button
• heating interruption due to insufficient amount of water in vat

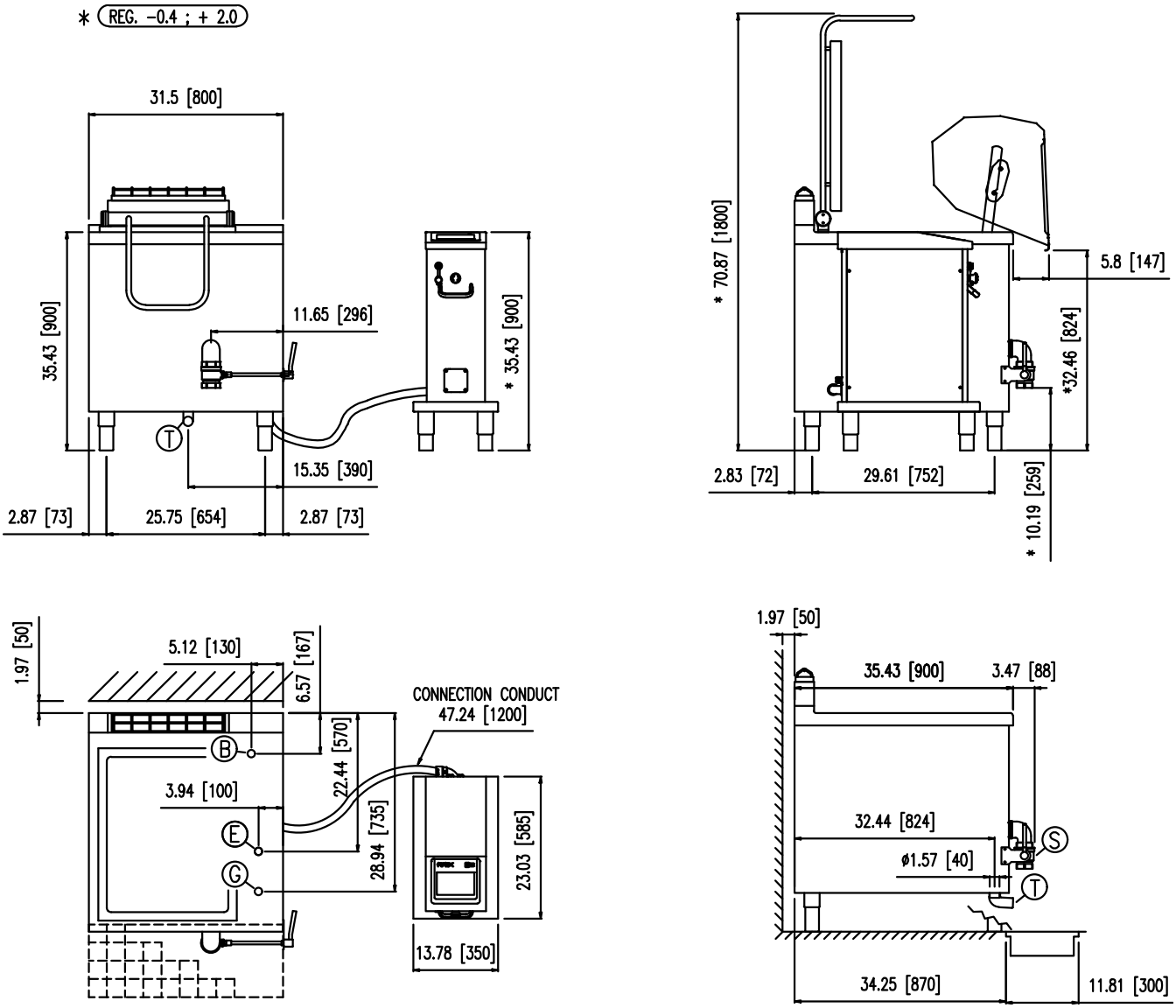
Planner

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

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Dimensions weights and capacities

Width	31 1/2 inch	Vessel width	19 3/4 inch	Overall capacity	32 gal
Depth	35 3/8 inch	Vessel depth	25 1/4 inch	Number of baskets	2
Height	35 3/8 inch	Vessel height	16 1/2 inch	Weight	421 lb

Water connection

H2O drain (S)	2 inch	Cold water inlet (B)	1/2”	Overflow (T)	3/8 inch
Water pressure	25÷50 PSI				

Gas connection

Gas connection (G)	3/4”	Gas power	85,500 BTU/h

Electrical connection

STD Voltage (E)	2 PHASE 220-240V ~ 60Hz	Electric power	0.80 kW	Current	3.5 A
OPT Voltage (E)	*2 PHASE 208V ~ 60Hz*	*Electric power*	*0.80 kW*	*Current*	*4.0 A*

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

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