Share the taste

# Data sheet
## UPRIE048_V1



### Optionals
- PAF2050 - TRI-CLOVER SANITARY FITTINGS 2”
- PAF2060 - TRI-CLOVER SANITARY FITTINGS 3”
- USCT2 - DOUBLE-JACKET COOLING CONNECTION
- CADE0010 - CLEANING SHOWER FOR CBT/PR
- D150 - KIT WHEELS PR/CBT/DBR
- DAPF0012 - SET FEET FOR DBR/CBT/PR
- PACF0700 - LID HOLE WITH GRID AND TEFLON CAP

### Accessories
- PAF0700 - STRAINER FOR PR..180

### Certificates
Intertek Intertek

### Constructive Features
- cooking vessel in stainless steel AISI 316 (thickness 25-40/10) specifically intended for the processing of particularly acid products. Jacket in stainless steel AISI 304. Vessel with electric tilting on front part
- insulated lid with double cover in stainless steel AISI 304, with ergonomic handle, balanced by means of gas springs
- self-supporting frame in stainless steel AISI 304 (thickness 30-40/10)
- heat insulation guaranteed by panels in thick glass fibre
- 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 in INCOLOY-800 alloy, controlled by electronic board with automatic activation of minimum 4° F before the SETPOINT and by pressure switch set at 8.7 PSI bar to prevent steam outlet from the safety valve and unnecessary power waste
- temperature control by means of two probes (product, jacket)
- breather valve eliminating air from inside the jacket to make heating faster using saturated steam
- pressure controlled by means of pressure switch 8.7 PSI, safety valve (12.3 PSI), vacuum valve and analogic pressure gauge
- 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 5 different cooking modes (6 with optional cooling), with working temperature setting
- cooling double-jacket (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
- reporting cooling cavity water depletion (optional)
- signaling tap position, managing water in the tank
- signal of lid and cock position during vat tilting
- thermostat intervention safety signaling
- sound-visual alarm minimum water level in jacket
- self-diagnostics

### Safety System
- emergency button
- blocking of heating for excess of temperature with manual resettable safety thermostat
- heating block at minimum water level in cavity
- double-jacket safety valve
- heating interruption during vat tilting

### Planner

.....

.....

.....

.....

.....

.....

.....

.....

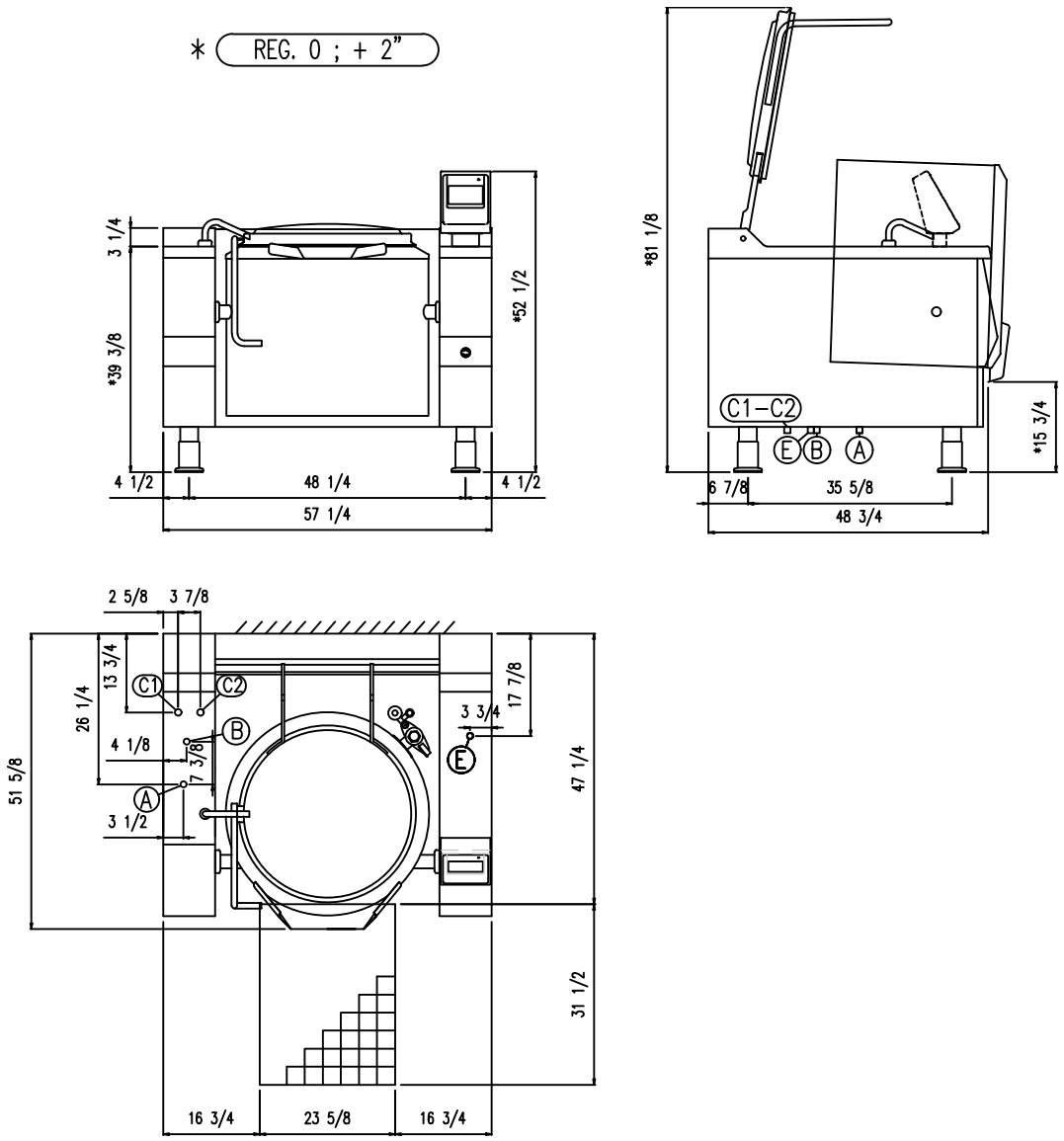
Firex Srl reserves the right to make modifications to the products without prior notice. All information correct at time of printing - 2026.09.02/02

**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

Share the taste

# Data sheet
## UPRIE048_V1




### Dimensions weights and capacities

| | | | | | |
|---|---|---|---|---|---|
| Width | 57 1/4 inches | Vessel diameter | 27 1/2 inches | Weight | 1014 lbs |
| Depth | 51 5/8 inches | Vessel height | 22 1/4 inches | | |
| Height | 52 1/2 inches | Capacity | 48 gal | | |

### 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 208V ~ 60Hz | Electric power | 24.50 Kw | Current | 68.0 A |
| STD Voltage (E) | 3 PHASE 220-240 V ~ 60Hz | Electric power | 32.50 Kw | Current | 78.2 A |
| OPT Voltage (E) | 3 PHASE 460-480 V ~ 60Hz | Electric power | 32.50 Kw | Current | 39.1 A |

### Optionals USCT2

| | |
|---|---|
| Chilling water inlet (C1) | 3/4” |
| Chilling water outlet (C2) | 3/4” |
| Chilling water pressure | 7÷8 PSI |

Firex Srl reserves the right to make modifications to the products without prior notice. All information correct at time of printing - 2026.09.02/02

**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