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Data sheet
UPRIG078M_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
- PACF0900 - LID HOLE WITH GRID AND TEFLON CAP

Accessories
- PAF0900 - STRAINER FOR PR..320
- PAMP320 - MIXER FOR MASHED POTATOES PR..320
- PAMZ320 - MIXER FOR LIQUIDS FOR PR..320
- PAMA320 - MIXER FOR CUSTARDS FOR PR..320

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 (thickness 20/10), 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 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 4 °F before the SETPOINT and by pressure switch set at 8.7 PSI 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
- automatic filling of the double-jacket
- 2 arms mixingtool made of AISI 304 equipped with 4 removable POM scrapers. The mixer can be completely removed to help cleaning operations, and programmed from the control panel depending on the product that has to be worked. The scrapers can be easily removed and installed by a snap-fit system without any screws, nuts, joints
- 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 to turn on/off the mixer and move 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: cooking type; cooking parameters (temperature and time); mixer settings and possibility to insert text messages
- 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
- tank water load setting (hot up to 140° C/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)
- audible/visible warning of mixer program start
- 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
- 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
- mixer operation at minimum speed with lid open

Planner

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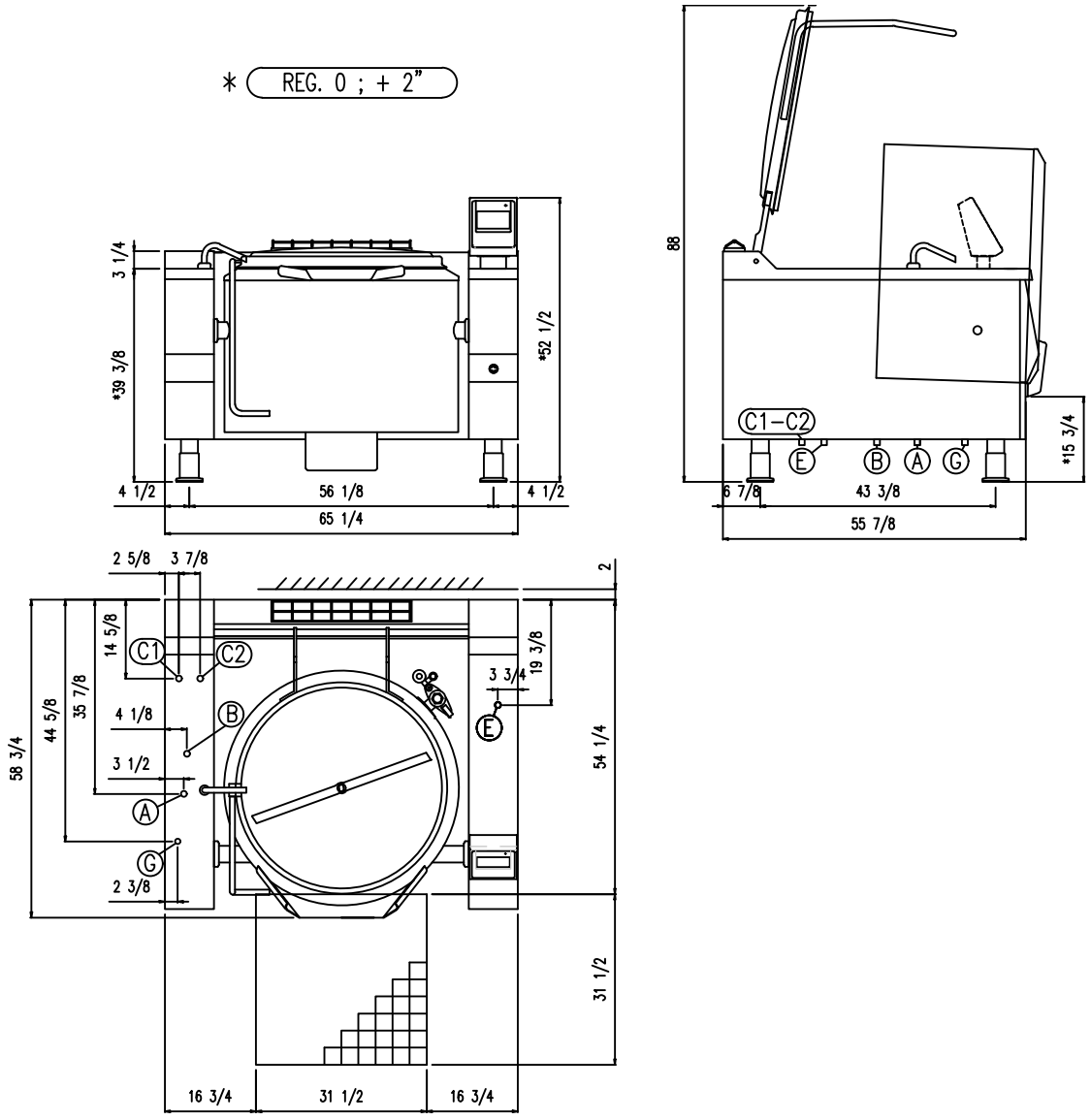
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Dimensions weights and capacities

Width	65 1/4 inches	Vessel diameter	35 3/8 inches	Weight	1532 lbs
Depth	58 3/4 inches	Vessel height	22 1/4inches		
Height	52 1/2 inches	Capacity	78 gal		

Mixer

Mixer torque	464 Nm	Mixer power	2.20 Kw	Mixing speed	12-40 Rpm

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	157,000 BTU/h

Electrical connection

STD Voltage (E))	2 PHASE 240V ~ 60Hz	Electric power	2.70 Kw	Current	13.0 A
OPT Voltage (E)	2 PHASE 208V ~ 60Hz	Electric power	2.70 Kw	Current	11.7 A
OPT Voltage (E)	2 PHASE 220V ~ 60Hz	Electric power	2.70 Kw	Current	11.7 A

Optionals USCT2

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

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