Share the taste

# Data sheet
## UCBTE034A_V1



### Optionals
- CADE0010 - CLEANING SHOWER FOR CBT/PR
- D150 - KIT WHEELS PR/CBT/DBR
- DAPF0010 - SET FEET FOR DBR/CBT/PR

### Accessories
- CAGM132 - EXTRA GRID FOR MIXER CBT.130
- CAPV2040 - EXTRA SCRAPER VERTICAL MIXER CBT130
- PAF0702 - PERFORATED STRAINER CBT90-130A

### Certificates
Intertek Intertek

### 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
- 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)
- 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
- temperature control by system with two probes (product/bottom)
- automatic mixing device with three arms and PTFE scrapers, completely removable to make cleaning easier, with regulation directly 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
- 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 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: 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° 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
- audible/visible warning of mixer program start
- 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
.....
.....
.....
.....
.....
.....
.....
.....

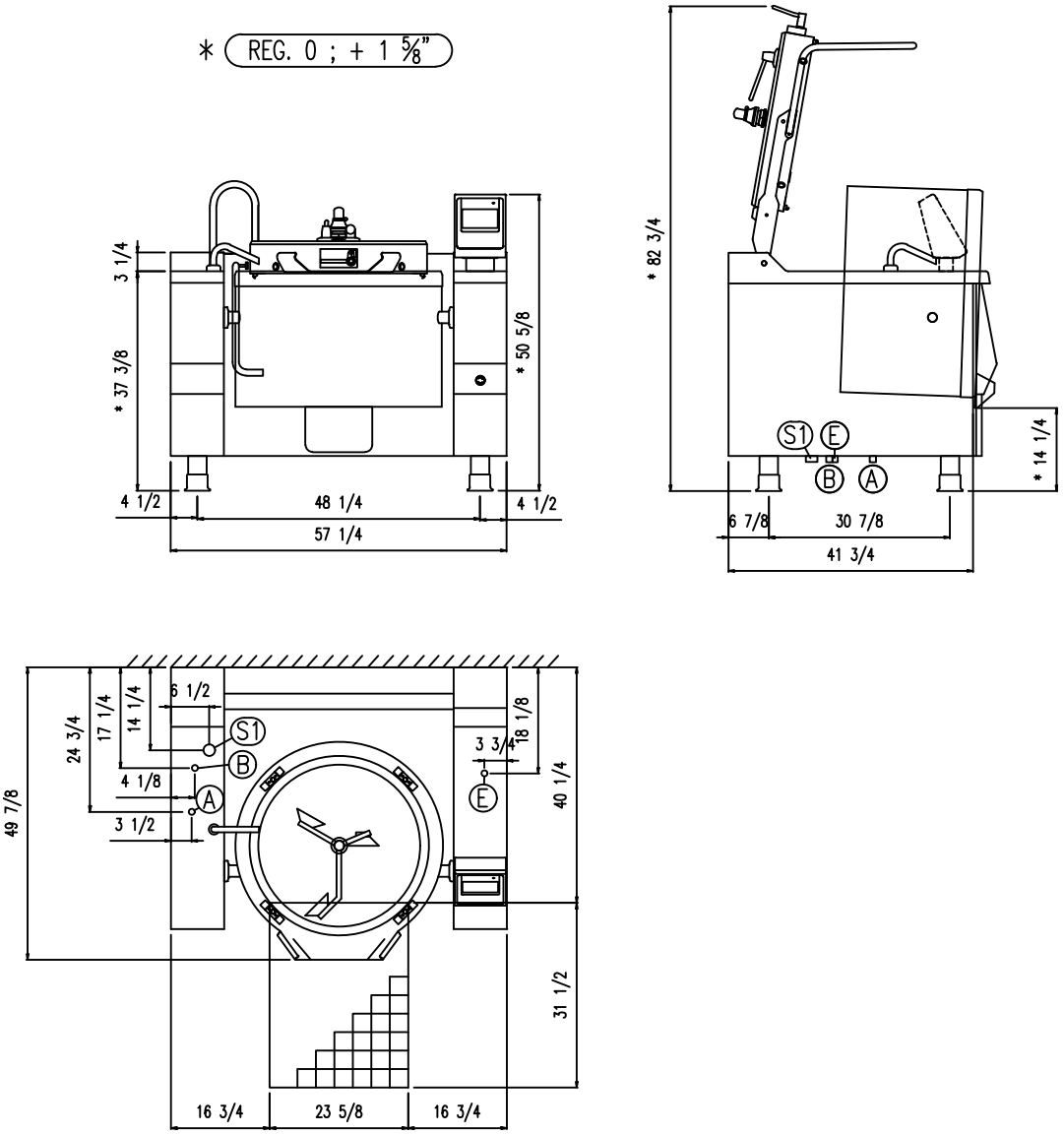
Firex Srl reserves the right to make modifications to the products without prior notice. All information correct at time of printing - 2026.09.01/02

**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

Share the taste

# Data sheet
## UCBTE034A_V1




### Dimensions weights and capacities

| | | | | | |
|---|---|---|---|---|---|
| Width | 57 1/4 inch | Vessel diameter | 27 1/2 inch | Cooking vessel surface | 589 inch² |
| Depth | 50 3/4 inch | Vessel height | 15 3/4 inch | Weight | 992 lb |
| Height | 50 5/8 inch | Capacity | 34 gal | | |

### Mixer

| | | | | | |
|---|---|---|---|---|---|
| Mixer torque | 191 Nm | Mixer power | 0.37 kW | Mixing speed | 6-18 Rpm |

### Water connection

| | | | | | |
|---|---|---|---|---|---|
| Water pressure | 25÷50 PSI | Cold water inlet (B) | 3/4" | Hot water inlet (A) | 3/4" |
| Condensate drain pressure (S1) | 1" | | | | |

### Electrical connection

| | | | | | |
|---|---|---|---|---|---|
| STD Voltage (E) | 3 PHASE 220-240V ~ 60Hz | Electric power | 12.60 kW | Current | 30.3 A |
| *OPT Voltage (E)* | *3 PHASE 208V ~ 60Hz* | *Electric power* | *12.60 kW* | *Current* | *35.0 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