

Data sheet CBTE030_V1



Constructive Features

- cooking vessel in stainless steel AISI 304 (bottom thickness 10 mm and wall thickness 2 mm). Vessel with manual tilting on front part
- removable lid in stainless steel AISI 304
- self-supporting structure in AISI 304
- outer cover in stainless steel AISI 304, fine satin finish (thickness 12-15/10)
- 4 pivoting wheels, 2 of them with brakes
- 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 two arms and PTFE scrapers, fully extractable 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

Panel Board Functions

- ON/OFF switch
- resistive 7" touch screen
- 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
- 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

Optionals

- CARC0020 - WATER MIXER FAUCET FOR CBT.030
- CARD0020 - CLEANING SHOWER FOR CBTE030
- CASR0010 - ROTATING PROBE FOR CBTE030

Accessories

- CAPV0030 - EXTRA SCRAPER VERTICAL MIXER CBT030
- CAGM030 - EXTRA GRID FOR MIXER CBT030
- CABE0010 - PULLOUT CONTAINER GN1/1 FOR CBT030
- CACP0010 - PASTA BASKET SET (4 pcs) FOR CBT030
- CACS0010 - SOUS-VIDE BASKET FOR CBT030_V1
- CAMP030 - CLEANING MIXER FOR CBTE030

Certificates



Planner

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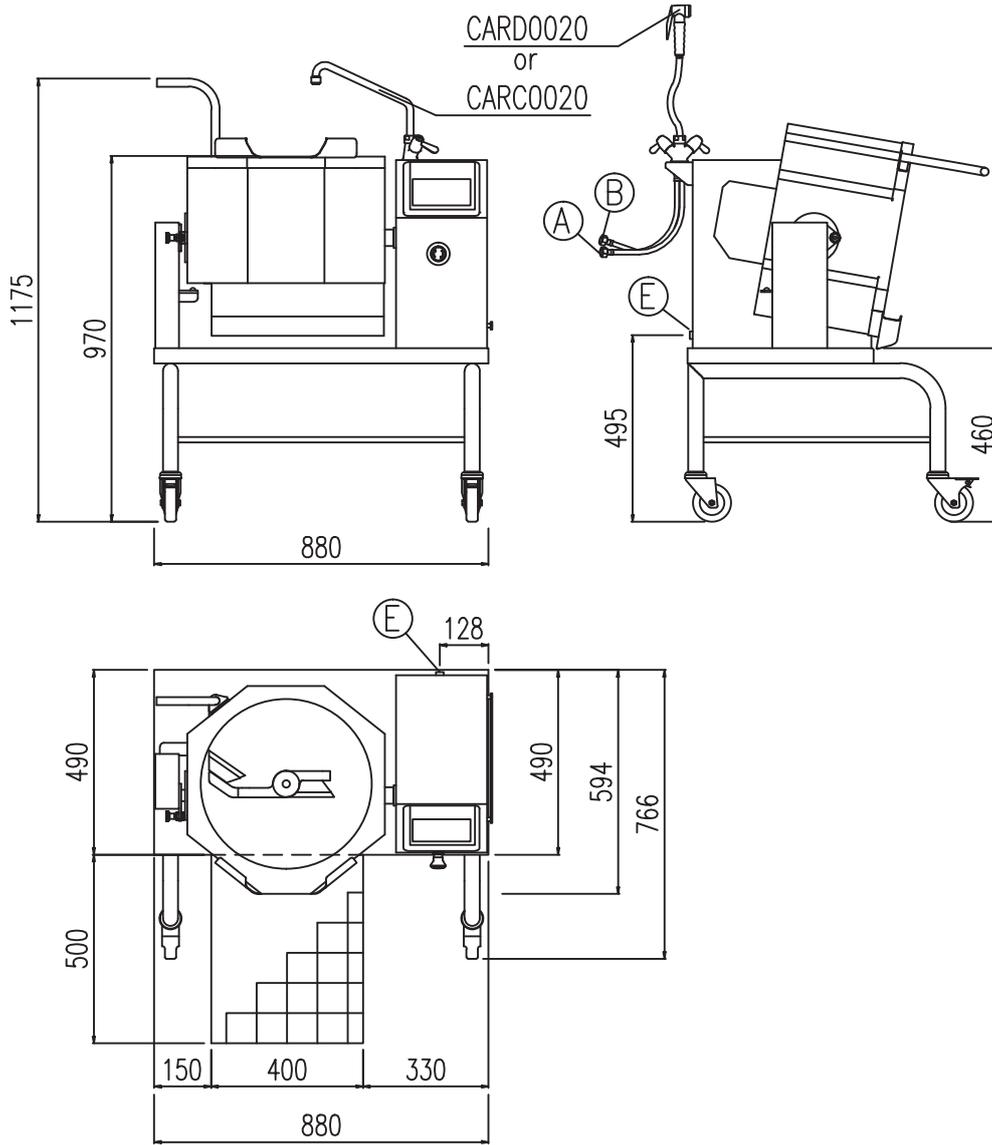
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Dimensions weights and capacities

Width	880 mm	Vessel diameter	450 mm	Cooking vessel surface	15,9 dm ²
Depth	766 mm	Vessel height	235 mm	Weight	90 kg
Height	1175 mm	Capacity	30 lt		

Mixer

Mixer torque	48 Nm	Mixer power	0,25 Kw	Mixing speed	6-20 Rpm
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Electrical connection

STD Voltage (E)	380-415V 3N ~ 50/60Hz	Electric power	6,20 Kw	Current	9,3 A
OPT Voltage (E)	208V 3 ~ 50/60Hz	Electric power	5,10 Kw	Current	14,1 A
OPT Voltage (E)	208V 1N ~ 50/60Hz	Electric power	5,10 Kw	Current	24,4 A
OPT Voltage (E)	460-480V 3 ~ 50/60Hz	Electric power	6,20 Kw	Current	7,5 A
OPT Voltage (E)	440V 3 ~ 50/60Hz	Electric power	5,20 Kw	Current	6,8 A
OPT Voltage (E)	380-415V 3 ~ 50/60Hz	Electric power	6,20 Kw	Current	9,3 A
OPT Voltage (E)	220-240V 3 ~ 50/60Hz	Electric power	6,20 Kw	Current	16,2 A
OPT Voltage (E)	220-240V 1N ~ 50/60Hz	Electric power	6,20 Kw	Current	28,1 A

Optionals CARC0020 - CARD0020

Hot water inlet (A)	1/2"
Cold water inlet (B)	1/2"