

Share the taste



Optionals

- D150 KIT WHEELS PR/CBT/DBR
- DADE0010 CLEANING SHOWER DBR..-C
- DAF0110 STRAINER FOR DBR.110
 DAPF0010 SET FEET FOR DBR/CBT/PR

Accessories

• DAP01000 - SPATULA FOR OMELETTE

Certificates





Data sheet UDBRE029A_V1

Constructive Features

- cooking vessel in stainless steel AISI 304 (bottom thickness 15 mm and wall thickness 2,5 mm)with rounded
- corner angles and anti-overflowing lip. Vessel with electric tilting on front part lid in stainless steel AISI 304 (thickness 20/10), with double cover, with ergonomic handle, reinforced with locking system at 4 points on sliding shafts and lever type control bolts with blocking of opening under pressure. Alimentary silicone gummy gasket with only one jointing point. 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 INCOLOY-800 directly in contact wiht the steel thermodiffuser plate fixed on the vessel bottom
- temperature control by system with two probes (product/bottom)
 pressure cooking with automatic system for eliminating air from the cooking container (for cooking with saturated steam) and automatic steam condensation after cooking to allow fast and safe lid opening without steam dispersion in the room
- core probe, fixed at the lid, standard
- 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 switchresistive 7" touch screen
- keys for moving basin
- selection of 7 different cooking modes, with working temperature setting

- 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 type of cooking, temperature probes used and set temperature
- heating operating visual alarmtime to end of cycle display
- tank pressure display
- reporting lid locking and condensing time during cooking under pressure
- display tank out of position for cooking
- 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

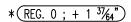
- emergency button
- blocking of heating for excess of temperature with manual resettable safety thermostat
- mechanical lid opening lock with tank under pressure
- lid safety valve
- · heating interruption during vat tilting

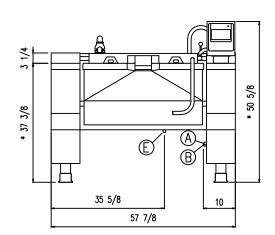
Planner	

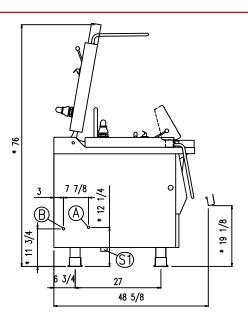
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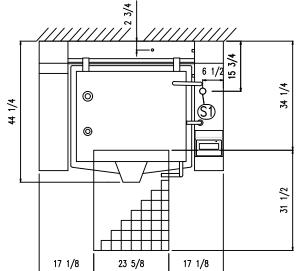


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Dimensions weights and capacities

Width	57 7/8 inch	Vessel width	31 3/4 inch	Capacity	29 gal		
Depth	44 1/4 inch	Vessel depth	25 5/8 inch	Cooking vessel surface	806 inch ²		
Height	50 5/8 inch	Vessel height	16 1/2 inch	Weight	1014 lb		
Water connection							
Water pressure	25÷50 PSI	Cold water inlet (B)	3/4"	Hot water inlet (A)	3/4"		
Condensate drain pressure	1"						
(S1)							

(01)					
Electrical connection					
STD Voltage (E)	3 PHASE 220-240 V~ 60Hz	Electric power	16.50 Kw	Current	47.7 A
OPT Voltage (E)	3 PHASE 208V 3 ~ 60Hz	Electric power	16.50 Kw	Current	55.0 A

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