

## Tilting boiling pan indirect electric heating



THICK SOUPS  
 THIN SOUPS  
 BOILED FOODS  
 BROTHS  
 CUSTARDS  
 PUDDINGS  
 DAIRY BASED PRODUCTS

### PROFESSIONAL CATERING EQUIPMENT

EASYBASKETT is a functional boiling cooking machine that is easy to use, ideal for cooking large quantities of food, even foods with high acidity. In the indirect versions, the jacket system prevents products from sticking to the bottom and walls of the container during cooking.

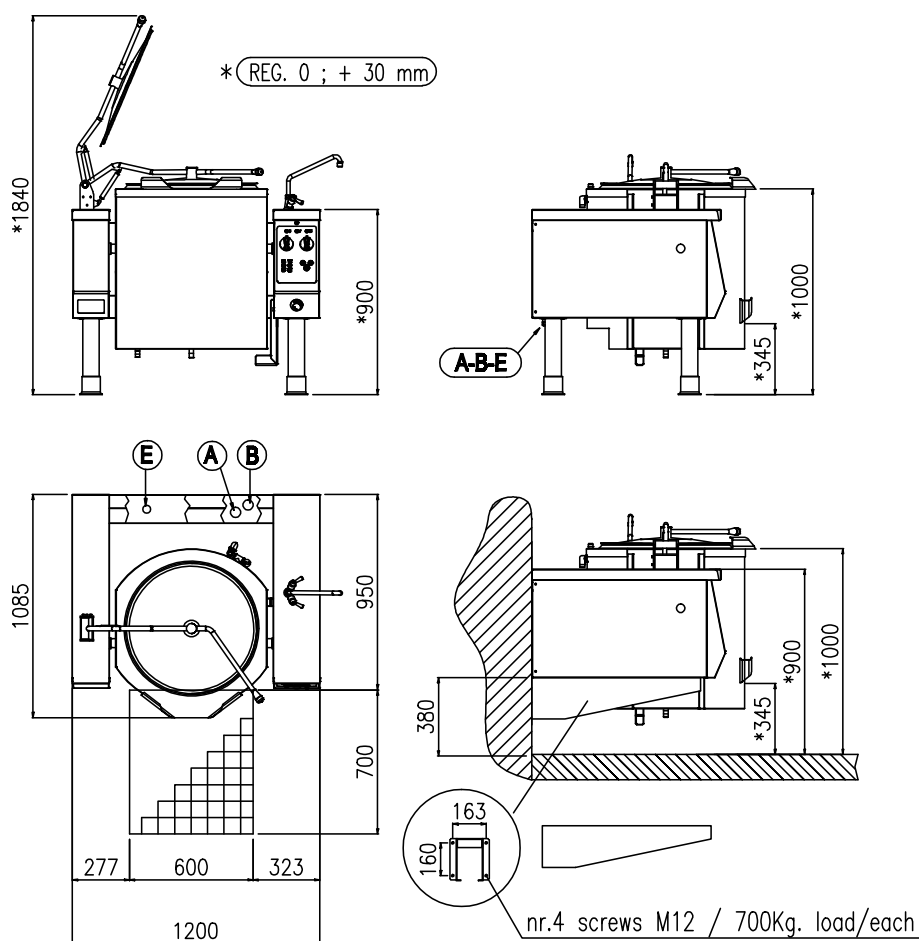
### THE POTENTIAL OF FIREX TILTING KETTLES

The main construction features of these machines for professional catering and, especially, the use of quality materials guarantee high performance and maximum versatility. With this type of tilting kettles you can cook even large amounts of food without the products sticking to the bottom or walls.

Heating type	indirect electric
Capacity (L)	150
Surface (dmq)	-
Gas connection (Ø)	-
Electric connection (V/-/Hz)	3N+PE AC 400V 50/60 Hz

Width (mm)	1200
Depth (mm)	1085
Height (mm)	900
Gas power (Mj/hr)	-
Electric power (kW)	18

**boiling** | braising | pasteurising | **tilting** | mixing | cooling | frying | underpressure | vacuum cooking | cutting | washing | drying



<b>E</b>	<b>Potenza assorbita</b> Electric power	<b>Elektrische Leistung</b> Puissance Électrique	<b>18.00 (kW)</b>
<b>E</b>	<b>Collegamento Elettrico</b> Electric connection	<b>Elektrische Verbindung</b> Connexion Électrique	<b>380-415V 3 ~ 50/60Hz</b>
<b>A</b>	<b>Allacciamento Acqua Calda</b> Hot water inlet	<b>Warmwasseranschluss</b> Raccordement eau chaude	<b>3/4"</b>
<b>B</b>	<b>Allacciamento Acqua Fredda</b> Cold water inlet	<b>Kaltwasseranschluss</b> Raccordement eau froide	<b>3/4"</b>

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