Large confectionery tilting braising pan with mixer direct electric heating



SUGAR PRODUCTS
STEWS
GOULASH
SAUCES
VEGETABLES
ONIONS

PASTA STUFFINGS

JAMS

CARAMEL

EQUIPMENT FOR PROFESSIONAL KITCHENS

Safety, reliability, better quality of the finished product, greater availability of human resources, savings in time and money can be summed up in one word: CUCIMIX. It is a gas or electric tilting bratt pan with direct heating and built-in mixer, designed for large catering services and the food industry.

THE BEST IN TILTING BRAISING PANS

This multifunctional cooker is complete, innovative and sturdy, ideal for countless applications, from sauces to jams and marmalades, from meat to steamed vegetables. Among the equipment for professional kitchens, Cucimix is really one of the most versatile and evolved, since it allows different types of preset cooking: steaming, boiling, pressure cooking, braising and browning.

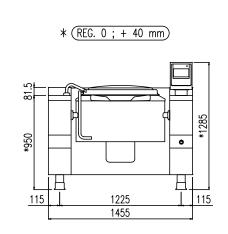
Heating type	direct electric	
Capacity (L) 90		
Surface (dmq)	-	
Gas connection (Ø)	-	
Electric connection (V/~/Hz)	3N/PE AC 400V 50/60 Hz	

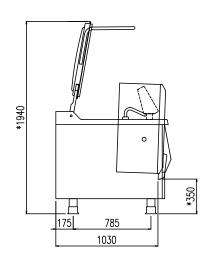
Width (mm)	1445
Depth (mm)	1290
Height (mm)	1285
Gas power (Mj/hr)	-
Electric power (kW)	17

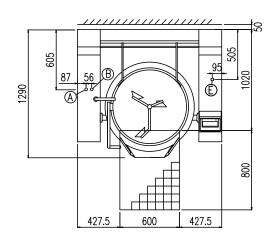
boiling | braising | pasteurising | tilting | mixing | cooling | frying | underpressure | vacuum cooking | cutting | washing | drying











E	Potenza assorbita	Elektrische Leistung	17.00 (kW)	
	Electric power	Puissance électrique		
E	Collegamento Elettrico	Elektrische Verbindung	380-415V 3N ~ 50/60Hz	
	Electric connection	Connexion électrique		
Α	Allacciamento Acqua Calda	Warmwasseranschluss	3/4"	
	Hot water inlet	Raccordement eau chaude		
В	Allacciamento Acqua Fredda	Katlwasseranschluss	2/4	
	Cold water inlet	Raccordement eau froide	3/4"	

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