

## Large confectionery tilting braising pan with mixer direct electric heating



JAMS  
 CAMEL  
 SUGAR PRODUCTS  
 STEWS  
 GOULASH  
 SAUCES  
 VEGETABLES  
 ONIONS  
 PASTA STUFFINGS

### 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.

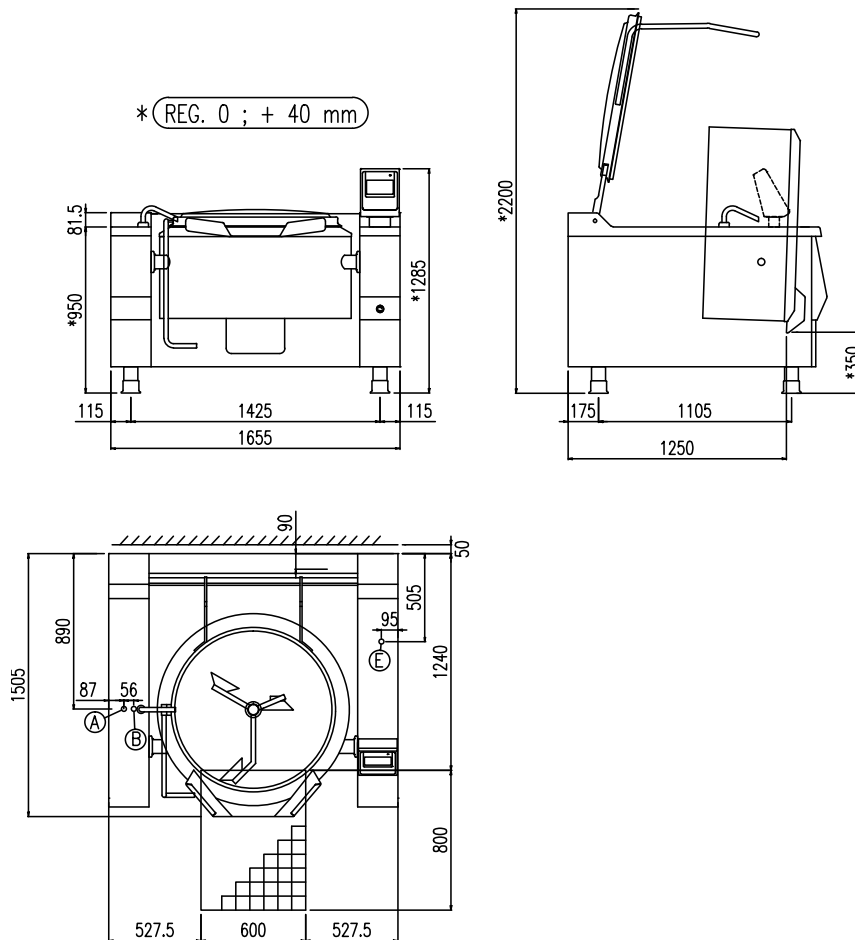
### THE BEST IN TILTING BRAISING PANS

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)	180
Surface (dmq)	-
Gas connection (Ø)	-
Electric connection (V/-/Hz)	3N/PE AC 400V 50/60 Hz

Width (mm)	1655
Depth (mm)	1505
Height (mm)	1285
Gas power (Mj/hr)	-
Electric power (kW)	26.4

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>26.40 (kW)</b>
<b>E</b>	<b>Collegamento Elettrico</b> Electric connection	<b>Elektrische Verbindung</b> Connexion Électrique	<b>380-415V 3N ~ 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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