

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)
- heating tank walls by using 3 band heaters, which can be activated from the bottom up, controlled by an electronic control panel
- automatic mixing system with two arms, TEFLON scrapers, complete with vertical scraper blade for walls, entirely removable to facilitate cleaning, adjustable 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 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); mixer settings; settings for heating walls and possibility to insert text messages
- wall temperature settings (range 50-130° C) and 3 levels for heating walls
- 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

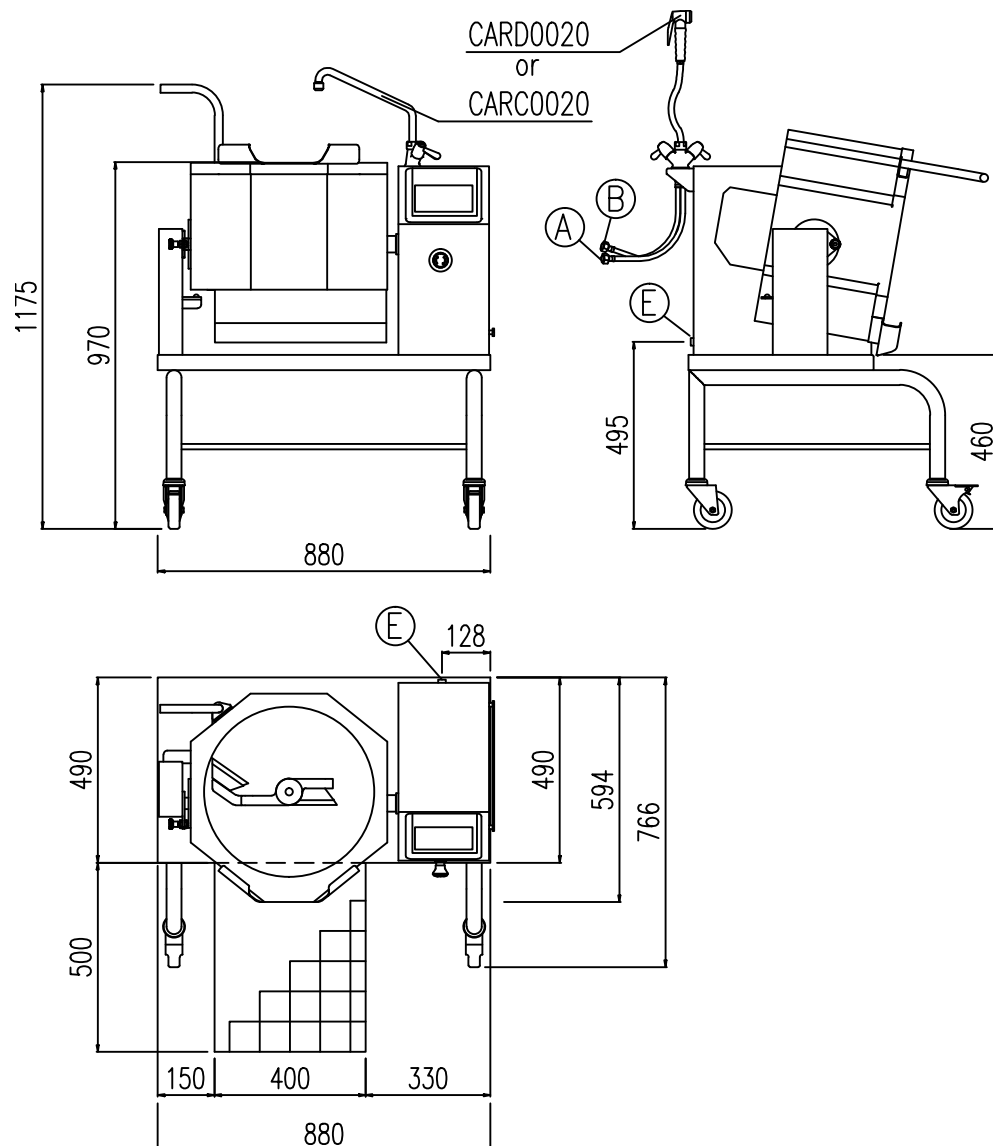
- CAPK030C - PEEK SCRAPERS CBTE030C_V1
- CARC0020 - WATER MIXER FAUCET FOR CBT.030
- CARD0020 - CLEANING SHOWER FOR CBTE030
- CASR0010 - ROTATING PROBE FOR CBTE030

Accessories

- CACP0010 - PASTA BASKET SET (4 pcs) FOR CBT030
- PAF0451 - STRAINER FOR CBTE030
- CAMP030 - CLEANING MIXER FOR CBTE030
- CAGM032 - EXTRA GRID FOR MIXER CBT030-UCBT008
- CACS0010 - SOUS-VIDE BASKET FOR CBT030_V1
- CABE0010 - PULLOUT CONTAINER GN1/1 FOR CBT030

Certificates




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	107 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	8,00 Kw	Current	12 A
OPT Voltage (E)	208V 3 ~ 50/60Hz	Electric power	6,60 Kw	Current	15 A
OPT Voltage (E)	208V 1N ~ 50/60Hz	Electric power	6,60 Kw	Current	26 A
OPT Voltage (E)	460-480V 3 ~ 50/60Hz	Electric power	8,00 Kw	Current	9,6 A
OPT Voltage (E)	440V 3 ~ 50/60Hz	Electric power	6,85 Kw	Current	9 A
OPT Voltage (E)	380-415V 3 ~ 50/60Hz	Electric power	7,60 Kw	Current	11,4 A