

Constructive Features

- cooking vessel in stainless steel AISI 304 (bottom thickness 12 mm and wall thickness 3 mm). Vessel with electric tilting on front part
- balanced lid in stainless steel AISI 304 (thickness 10/10)
- self-supporting structure in AISI 304 (thickness 30/10)
- outer cover in stainless steel AISI 304, fine satin finish (thickness 12-15/10)
- adjustable feet in stainless steel AISI 304 to ensure levelling
- 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 device with three arms, TEFLON scrapers, complete with vertical blade for scraping 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
- keys to turn on/off the mixer and move basin
- selection of 5 different cooking modes, with working temperature setting
- possibility of cooking with tilted basin (up to 15°)
- 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); 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
- possibility to activate mixer at minimum speed during tank tilting to facilitate product pouring
- 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/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

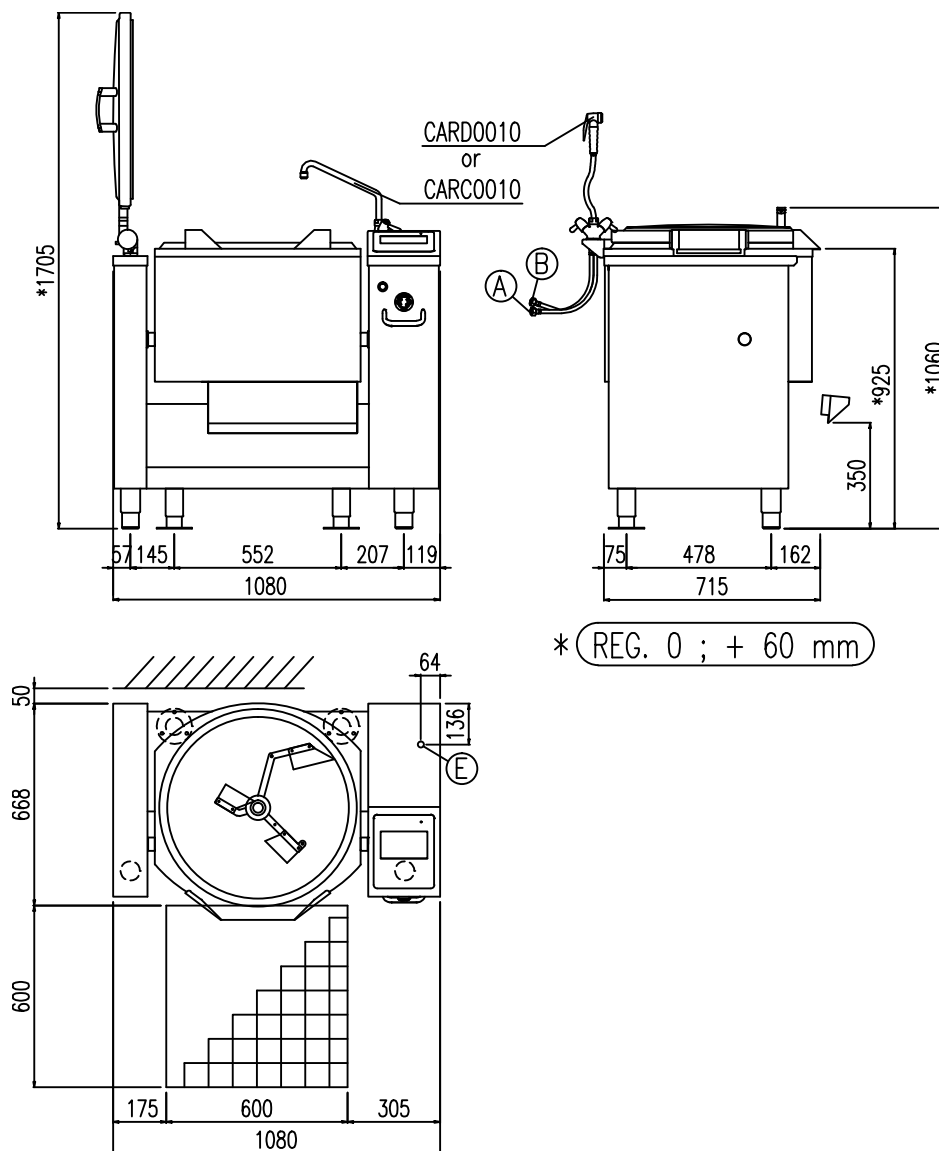
- CAPK070C - PEEK SCRAPERS CBTE030
- CARC0010 - WATER MIXER FAUCET FOR CBT070
- CARD0010 - CLEANING SHOWER FOR CBT.070
- PAF2020. - WASHOUT STAINLESS STEEL BALL DN50
- PAF2022. - WASHOUT AISI BUTTERFLY VALVE DN50

Accessories

- CAMR0020 - WHEELS D.100 INOX CBT.70
- CAGM072 - EXTRA GRID FOR MIXER CBT.70
- PAF012 - WASH-OUT HOLE STOPPER DN50
- PAF0602 - STRAINER FOR CBT.070
- CACP0020 - PASTA BASKET SET (6 pcs) FOR CBT070
- CAMP070 - CLEANING MIXER FOR CBTE070
- CACS0020 - MULTIFUNCTIONAL BASKET CBT070_V1

Certificates




Dimensions weights and capacities

Width	1080 mm	Vessel diameter	600 mm	Cooking vessel surface	28 dm ²
Depth	715 mm	Vessel height	290 mm	Weight	228 kg
Height	1060 mm	Capacity	70 lt		

Mixer

Mixer torque	96 Nm	Mixer power	0,37 Kw	Mixing speed	7-22 Rpm
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Electrical connection

STD Voltage (E)	380-415V 3N ~ 50/60Hz	Electric power	12,60 Kw	Current	19 A
OPT Voltage (E)	208V 3 ~ 50/60Hz	Electric power	10,40 Kw	Current	28,6 A
OPT Voltage (E)	208V 1N ~ 50/60Hz	Electric power	10,40 Kw	Current	40,9 A
OPT Voltage (E)	460-480V 3 ~ 50/60Hz	Electric power	12,60 Kw	Current	15,2 A
OPT Voltage (E)	440V 3 ~ 50/60Hz	Electric power	10,90 Kw	Current	14,3 A
OPT Voltage (E)	380-415V 3 ~ 50/60Hz	Electric power	11,90 Kw	Current	17,9 A