

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
- insulated lid with double cover in stainless steel AISI 304, with ergonomic handle, balanced by means of gas springs
- self-supporting frame in stainless steel AISI 304 (thickness 30-40/10)
- outer cover in stainless steel AISI 304, fine satin finish (thickness 12-15/10)
- adjustable feet in stainless steel AISI 304 to ensure levelling, with removable cover for cleaning operations
- fast accessibility to the main functional parts (electronic card, fuses, thermostats...) only removing the frontal panels
- protection level IPX5

Functional Features General

- heating by means of steam (from user s system), controlled by electronic board
- safety valve at 9 bar and analogic pressure gauge
- temperature control by system with two probes (product/bottom)
- automatic mixing device with three arms and PTFE scrapers, completely removable to make cleaning easier, with regulation directly 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
- ability to interrogate the machine using communication protocol MODBUS over RS485 serial interface

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
- cooking type and time setting
- cooking in "Manual" mode
- cooking in "Program" mode
- creating and editing multiphase cooking programs, setting for each phase: cooking type; cooking parameters (temperature and time); mixer settings and possibility to insert text messages
- 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
- tank water load setting (hot up to 90° C/cold) with automatic liter measurements
- 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
- signaling tap position, managing water in the tank
- signal of lid and cock position during vat tilting
- self-diagnostics

Safety System

- emergency button
- double-jacket safety valve
- heating interruption during vat tilting



Optionals

- CADE0010 - CLEANING SHOWER FOR CBT/PR
- DAPC0230 - SOCKET OUTLET 230V 2P+T 16A
- D150 - KIT WHEELS PR/CBT/DBR
- CAPV1030 - EXTRA SCRAPER VERTICAL MIXER CBT180

Accessories

- CAPM0020 - ADJUSTABLE PADDLE KIT (2 pcs)

Certificates



Planner

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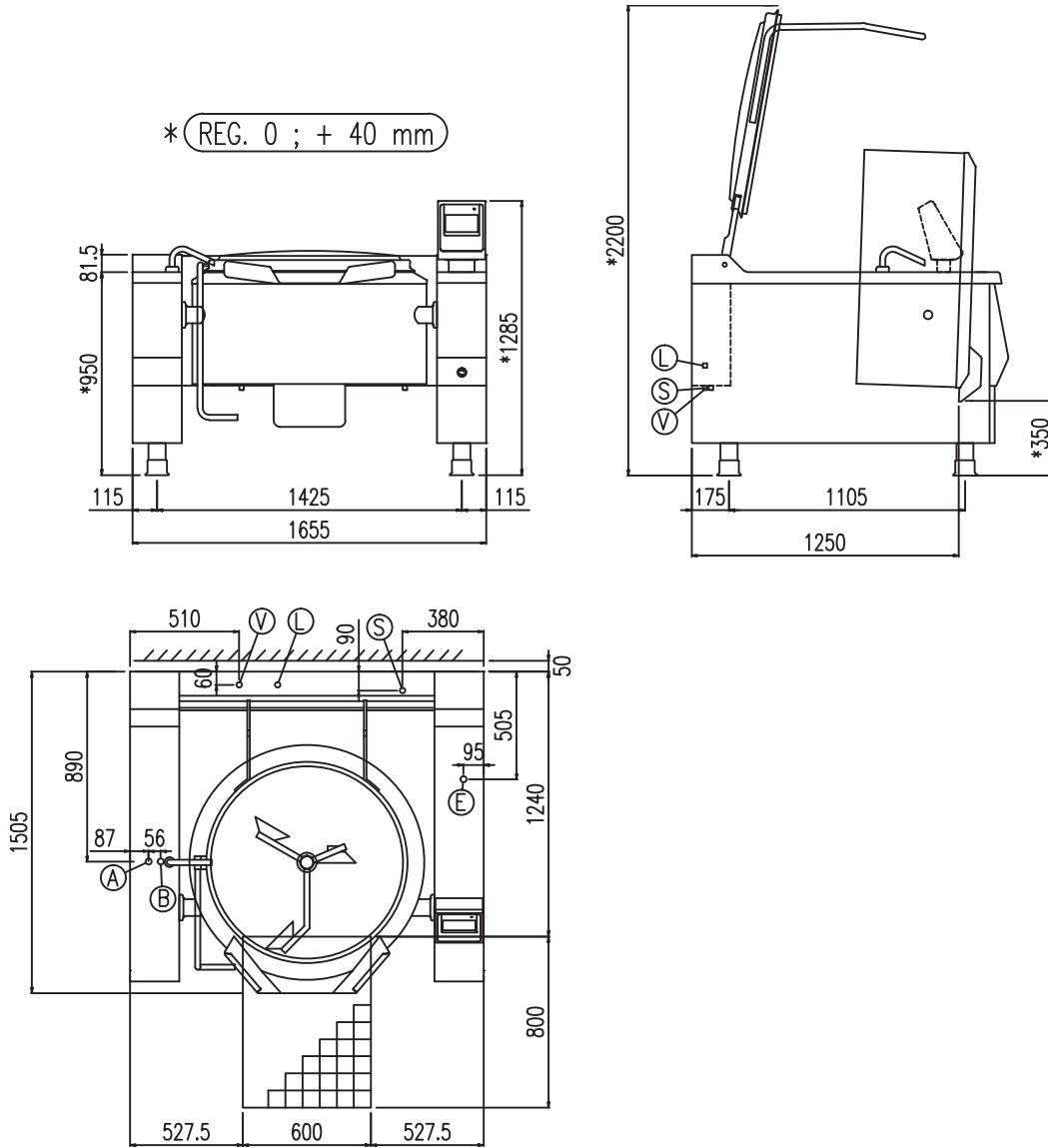
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Dimensions weights and capacities

Width	1655 mm	Vessel diameter	900 mm	Cooking vessel surface	63 dm ²
Depth	1500 mm	Vessel height	350 mm	Weight	565 kg
Height	1030 mm	Capacity	180 lt		

Mixer

Mixer torque	236 Nm	Mixer power	0,37 Kw	Mixing speed	6-14 Rpm
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Water connection

Water pressure	50÷300 KPa	Cold water inlet (B)	3/4"	Hot water inlet (A)	3/4"
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Steam connection

Steam connection (V)	3/4"	Condensate drain (S)	3/4"	Steam pressure	8 bar
Steam load	100 kg/h	Steam flow to keep boiling	--- kg/h	Steam consumption (from 20°C to 100°C)	28 kg
Compressed air connection (L)	6 mm	Air pressure (L)	6 Kpa		

Electrical connection

STD Voltage (E)	220-240V 1N ~ 50/60Hz	Electric power	0,60 Kw	Current	--- A
OPT Voltage (E)	208V 2 ~ 50/60Hz	Electric power	0,50 Kw	Current	--- A
OPT Voltage (E)	208V 1N ~ 50/60Hz	Electric power	0,50 Kw	Current	--- A
OPT Voltage (E)	460-480V 3 ~ 50/60Hz	Electric power	0,60 Kw	Current	--- A
OPT Voltage (E)	440V 3 ~ 50/60Hz	Electric power	0,60 Kw	Current	--- A
OPT Voltage (E)	380-415V 3 ~ 50/60Hz	Electric power	0,60 Kw	Current	--- A
OPT Voltage (E)	220-240V 2 ~ 50/60Hz	Electric power	0,60 Kw	Current	--- A