

Appliance of innovative design, combining the advantages of cooking the product with continuous stirring and discharging the food into receiving trolleys with the discharge spout always at a constant height from the ground. The mixing blades can be customized to suit the types of product to be processed.

The automation of the cooking parameters improves the final quality of the product and considerably reduces the kitchen personnel required.

Equipped with electronic controls with a PLC monitor and touch screen.



TECHNICAL FEATURES

Cooking tank

- Cooking tank with bottom in AISI 316/L stainless steel polished in compound thickness 12+3mm and walls in AISI 304 stainless steel

Lid

- It has a perimeter with condense return in AISI 304 stainless steel with heat resistant handle

Support frame and panels

- Stainless steel frame
- Thermal insulation assured by high density ceramic fibre 64/128
- Panels in stainless steel, fine satin finish

Tilting

- Automatic tilting at constant level with hydraulic drive and automatic block in case of damage
- Electric supply: 400V 3N 50Hz
- Management with dedicated PLC and serial monitor

Mixing System

- The pan is provided with a mixer with adjustable speed and possibility to automatic reverse. It built with radial arms with scraping blades in stainless steel and insert in ceramic teflon.
- The mixer can be easily removed for cleaning or maintenance.

Heating system

Direct Electric versions

- Heating by electric heaters
- Heating by means of INCOLOY elements with adjustable power regulator
- Safety thermostat to prevent over temperature and to prevent the equipment working without product
- Standard power supply: 400V 3N 50Hz

Direct Gas versions

- Heating by means of stainless steel high efficiency tube burners
- Ignition by means of manual piezo-electric lighter and pilot flame
- Valve-controlled safety tap with thermocouple
- Safety thermostat
- Temperature regulator from 100°C to 250°C
- Smoke venting grid
- Set of jets for different types of gas

Type of use

With this kind of appliance it's possible to obtain various type of cooking:

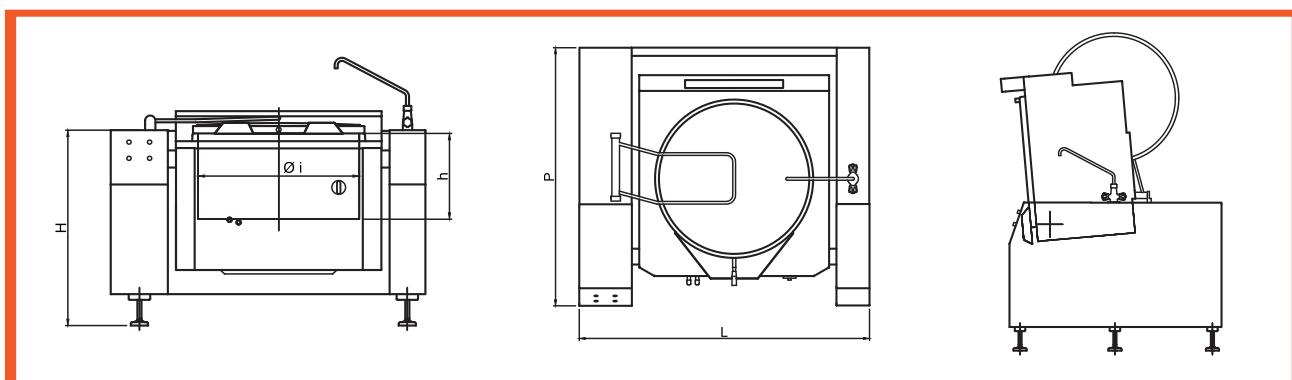
- Stews
- Meat sauce
- Sautéed
- Rice
- Vegetable stew
- Goulash
- Sauces
- Marmalade

And all of other food type described above

All the cooking parameters can be easily programmed by the control pannel of the machine.

BRP	ED	GD
Inox adjustable legs	●	●
Set of jets for different types of gas	-	●
Smoke venting grid	-	●
Valve-controlled safety tap with thermocouple	-	●
Automatic temperature control of cooking tank with display	●	●
Safety thermostat	●	●
Automatic tilting mechanism	●	●
Mixer with alternating rotation	●	●
Hose shower	●	●
Advanced system monitor in PLC and touch screen	●	●
Basic control with electromechanical logic	*	*

- standard
- * optional
- no



MODEL	Capacity liter	Pan Dimensions L x P x H mm	Tank Dimensions Ø i x H mm	Power (kW)	
				Gas	Electric
BRP 150/ED	180	1675x1450x1145	Ø760x400	-	23
BRP 200/ED	290	1875x1650x1145	Ø960x400	-	23
BRP 300/ED	350	1975x1825x1145	Ø1060x400	-	42
BRP 150/GD	180	1675x1450x1145	Ø760x400	20	0,75
BRP 200/GD	290	1875x1650x1145	Ø960x400	32	0,75
BRP 300/GD	350	1975x1825x1145	Ø1060x400	42	0,75

ED: direct el.
GD: direct gas

