



Firex Cucimix
automated multifunctional cooker

firex
Share the taste

Cucimix

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Firex

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Firex

QUALITY IN QUANTITY

The production of quality food in quantity's.

For more than 20 years FIREX has accumulated vast amounts of valuable knowledge for the needs of those in the food service industry, and now also more and more in the food manufacturing industry. From a design stage to product realization, fashioning and forming steel.

FIREX uses their highly creative and skilled team to combine manufacturing and innovative technology methods.

Meeting the demanding quality requirements, with particular emphasis on solidity and functionality. The search for new solutions and continuous implementation of innovative machinery, makes FIREX a market leader.

Forging a new direction in cooking. With a wide range of multifunctional equipment, FIREX raises the bar and elevated every professional kitchen into a high preforming, technological laboratory. Allowing a chefs creativity and food technologist expertises, transform food into delicious dishes.

Staying true to excellent recipes consistently, limitlessly.

In professional kitchens the world over.

The same quality replicated.

**Autonomy,
automation
and replicability,
Cucimix
winning
combination.**

**A perfect mix.
Guaranteed by Firex.**
Cucimix by Firex is the professional equipment for catering that offers the possibility of preparing a vast range of recipes using the many cooking methods. Thanks to the mixer incorporated in the bratt pan, the cooker's feather in the cap, Cucimix is every chef's new best friend, able to handle each process independently and simply. A great asset in the kitchen which lets you mix your experience and creativity with the requirements of high volumes and a high degree of automation.



Your best recipe always repeatable, infinitely.



Smaller work spaces.
Cucimix small dimensions allow to install it also in confined spaces.



Safer and comfortable environment.
The characteristics of the mixer reduce the necessary physical effort to its use, as well as the hazards of burn related to the environment of use.



Process organisation.
Thanks to Cucimix control tools it is possible to set the cooking procedure in order to obtain better management of kitchen activities.



pressure lid
all the effectiveness of pressure

The use of the pressure lid allows faster and more efficient cooking, with a reduction in cooking times up to 70% and energy consumption of 70%.



mixer
a blend of cookery and technology

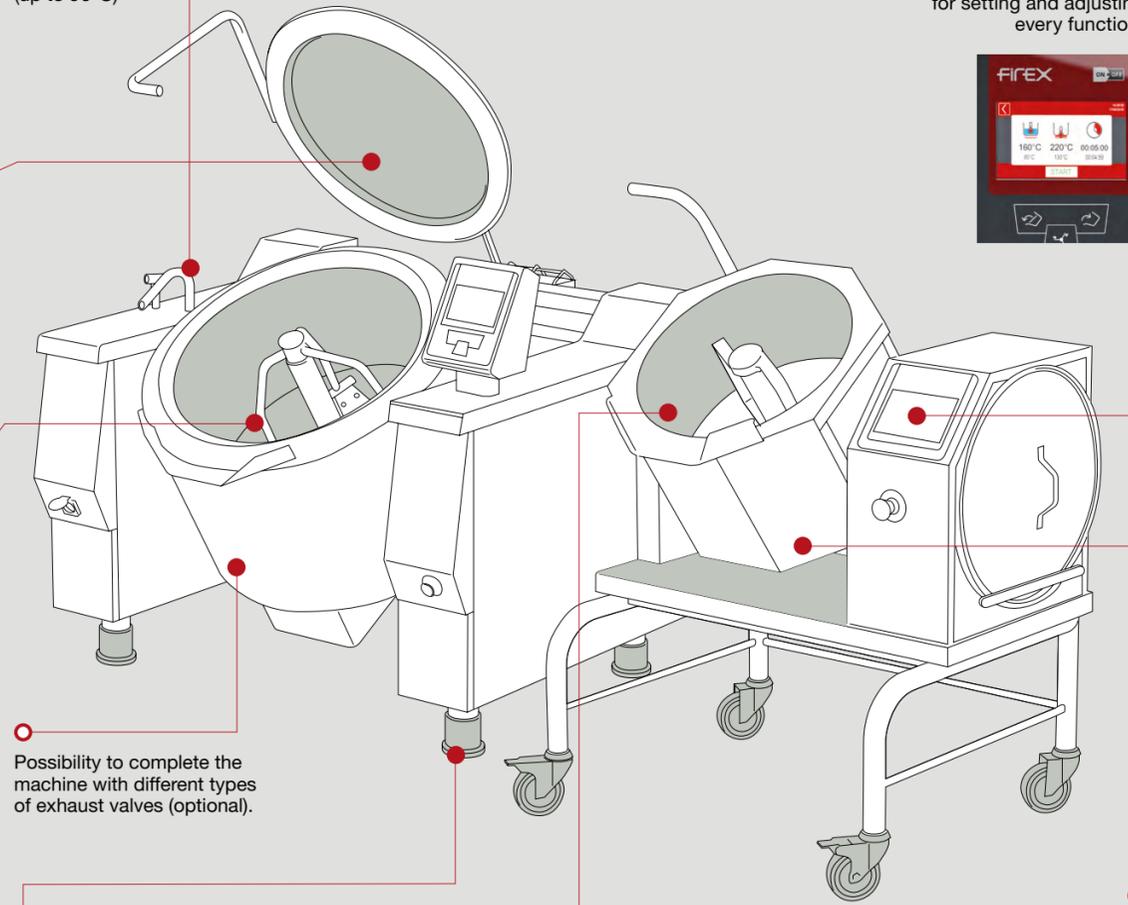
The rotating device, with 2 or 3 arms, guarantees great autonomy in the management of food cooking. Rotation occurs in both directions and at a speed adjustable from the control panel. The mixer is equipped with Teflon and steel scrapers that can be removed for cleaning purposes.

Taste engineers.

Cucimix is a versatile cooker with a hi-tech heart. Made entirely of stainless steel, it is extremely compact even in the largest capacity models. It can also be equipped with various accessories to meet all expectations.

automatic water loading
in the 90 versions. 130 . 180 . 310 litres

with litre meter for hot and cold water (up to 90°C)



Possibility to complete the machine with different types of exhaust valves (optional).

feet
stable support

Height adjustable AISI 304 stainless steel feet for levelling.

a probe in contact with the product
the precision of a chef

to manage with precision even the most delicate cooking methods.

CBT range.
30 . 70 . 90 . 130 . 180 . 310 litres

Versions with CBT.A pressure lid
130 . 180 . 310 litres

FTC
the simplicity of a touch

A practical and intuitive latest generation touch controller for setting and adjusting every function.



heating temperature control probe
the precision of a chef

A probe inserted below the cooking surface, to adjust the temperature from 20 to 220 C°.

- cucimix 90 . 130 . 180 . 310 litres
- cucimix 30 . 70 litres

● ○
wall scraper
functionality beyond the limits

The additional steel scraper allows food which tend to deposit on the walls of the cooker to be collected.



○
core probe
(30 litres version)
directly to the core of the product

Suitable for temperature detection at the core of the product. Used in the jars pasteurisation and sous-vide cooking with the basket in motion.



●
flush valve
full flow

Valve that allows drainage of products with large particulates and prevents it from remaining in blind spots, guaranteeing that all the product is processed uniformly.



●
lid with hopper
adding ingredients with the lid closed

It is characterised by its wide opening which facilitates the addition of ingredients during the cooking process with the lid closed.



● ○
wheels
(standard 30 litres version)
dynamic practicality

The wheels offer the possibility to move the machinery and to be able to reconfigure the kitchen space according to needs.



○
removable structure
(30 litres version)
to drain the finished product



●
pneumatic valve
(versions with pressure lid)

Controlled by the FTC board, can be open only in conditions of absolute safety.



●
plug socket

For an electrical connection always at hand.



○
mixer tap
(30 . 70 litres version)

In alternative to the shower head for loading water in the pan.



● ○
shower head
always on hand

For machine cleaning.



● ○
discharge valve
(not in the 30 litres version)
made entirely of stainless steel

Butterfly or ball valve, useful for the drainage of liquid or semi-liquid products, or for connection to automatic dosage systems.



● ○
drainage hole
hermetic closure cap

When the drain valve is not necessary, the cap guarantees the hermetic closure of the pan preventing product residues from remaining in blind spots.



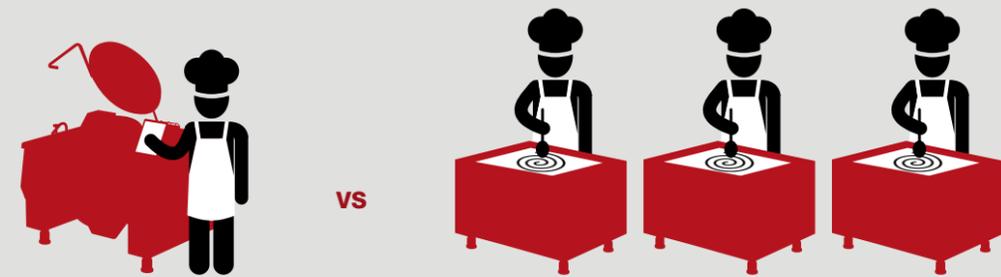
**No limits
to your
dishes.**

With Cucimix, you can prepare mirepoix, sauces, risottos, and jams.
With the use of the specific lid, you can also pressure cook stews and fillings.
Imagination and creativity find their ideal place in the professional kitchen.

From 25 to 250 kg of goulash per batch to serve between 100 to 1000 goulash dishes with a single cycle.

**Professional cooking:
braise saving
time.**

The use of a professional steam, gas or electric bratt pan translates in a considerable reduction in cooking times, labour, energy consumption and new gastronomic possibilities.



1 cucimix > 310 litres

3 traditional 100 litres > 300 litres bratt pans



programming + finishing



mixing + monitoring



1/4 full time equivalent (8 hours)



3 full time equivalent (8 hours)

**2
hours**

**24
hours**

With Cucimix, labour strain is **1/12** compared to the traditional bratt pan.

The right size for you.

Cucimix is available in various versions to choose from depending on of required productivity:
capacity **30 . 70 . 90 . 130 . 180 . 310 litres.**

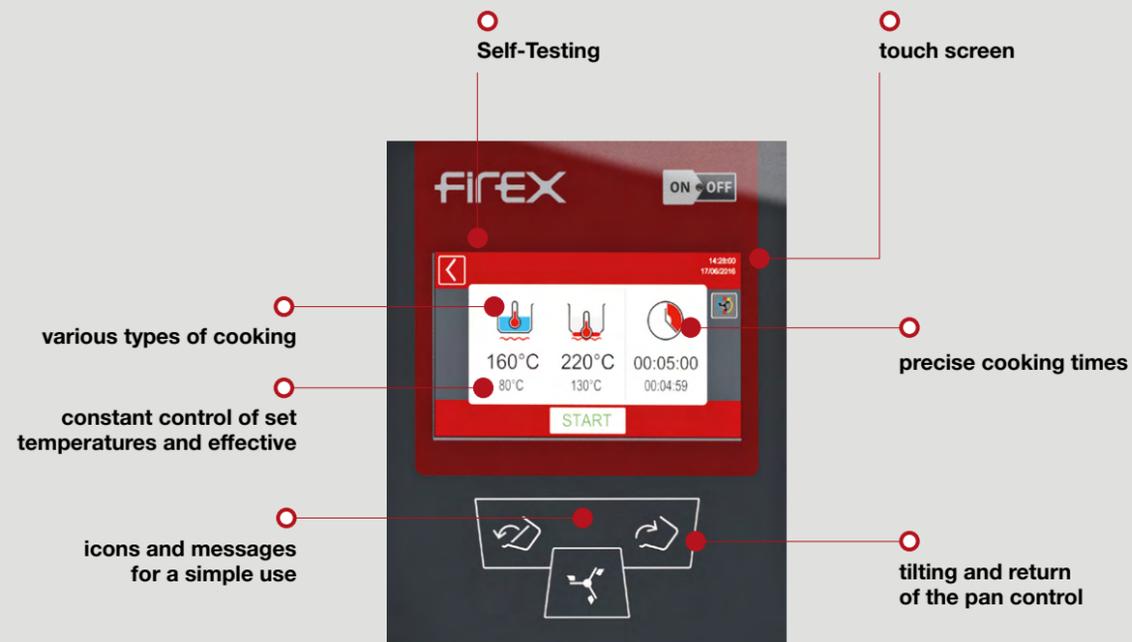
With pressure lid
available in the versions **130 . 180 . 310 litres.**

Some Cucimix applications:

- **vegetables:** sauté / simmer
- **stuffing for pasta:** pressure cook / braise / cook at low temperature
- **stew:** pressure cook / braise / cook at low temperature
- **sauces:** cook
- **ragù:** pressure cook / braise
- **polenta:** cook
- **jams and marmalades:** cook / evaporate
- **caramel:** caramelize the sugar
- **risotto:** cook / make it creamy

Programmability and standardisation of the result.

With the FTC (Firex Touch Control) control board, you can set any type of cooking and programme the preparation of the dishes in a few seconds. FTC is simple, intuitive and safe.



Manufacturing features

- . 7" touch-screen
- . Creation and editing of cooking programs, multiphase cooking
- . Cooking in "Manual" mode
- . Multilingual setting of messages
- . Easy to understand and use
- . It guarantees to set cooking times and extremely precise temperatures with values from 20°C up to 220°C
- . Possibility to choose between various preset cooking methods: boil in water, pressure cooking, browning
- . It allows you to select litres of water to load, cold or hot (up to 90°), and then carries out automatic loading
- . It allows you to start the cooking on a specific date and time
- . 3 level pan wall heating setting ("C" versions)

- . 3 different temperature checking probes: in the bottom to check the heating temperature, in contact with the product for the more delicate cooking, on the wall if the "wall heating" is present
- . Displays simple messages and icons for proper and safe use
- . Explains clearly if there is an alarm and to which internal component refers to
- . USB connection
 - . Back up HACCP data
 - . Back up recipes
 - . Software updates
- . Settings of different units of measure (°C/°F; Litres/gallons; etc)
- . Self-Testing
- . Tilting and return control of the cooking pan
- . Mixing programmes setting
- . Setting of clockwise/anticlockwise rotation speed
- . Adjustment of the mixing times and pause.



**The same recipe,
in every kitchen,
all over the world.**

The taste you want, wherever you want it.
From northern Europe to south-east Asia via South America, Cucimix is the spokesperson of a unique food culture in the world. Designed and built entirely in Italy, the bratt pan with mixer interprets a new way of cooking for the catering industry by offering chefs in every professional kitchen the possibility of preparing their best recipes by replicating the quality and unique taste of each individual preparation. In genuine Italian style.

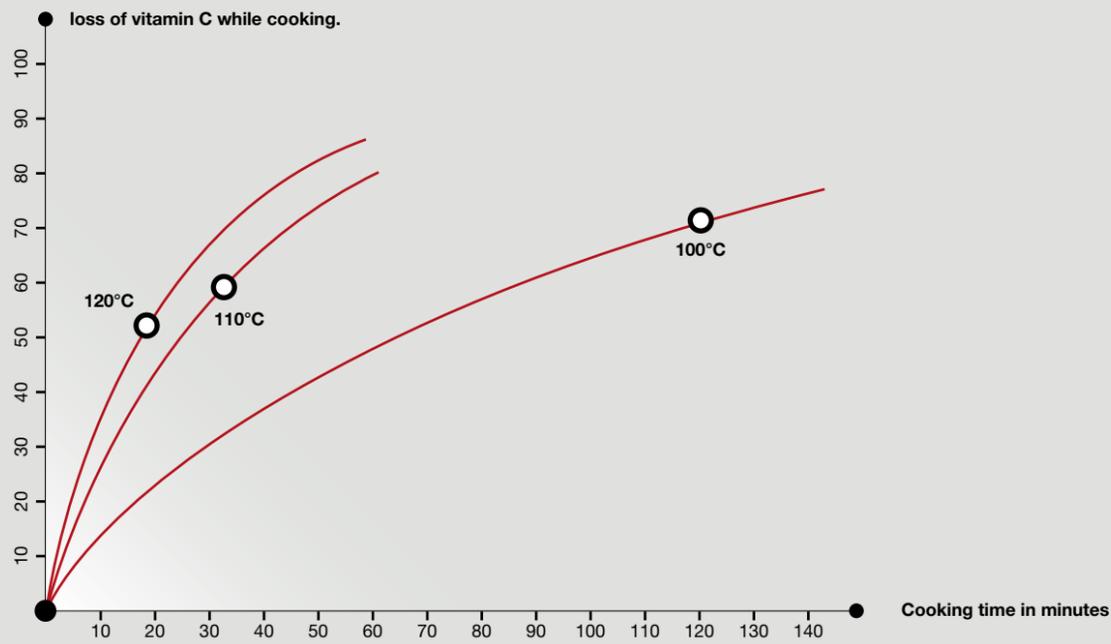


One product, endless advantages.



Pressure and times.

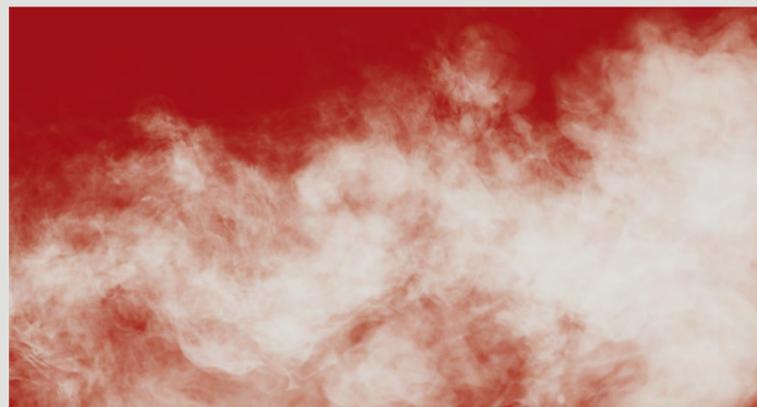
With Cucimix pressure cooking is possible a significant **reduction in cooking times up to 70%** compared to that of traditional cooking.*



○ Optimal cooking level

01 . Speed and nutrients.

The graph shows that to achieve the same level of cooking is needed 120 minutes for a traditional process at 100°C while using pressure cooking (already at 110°C) times are reduced by about 4 times and that this speed makes possible to maintain more nutrients in the finished product.



*Broth cooking for Ramen.

Pressure cooking. Cost reduction and increased return.

02 . Processing return.

Up to 30% more compared to traditional cooking, loss of water by evaporation practically avoided in the Cucimix pressure cooking.**

+30%

-62%



-62% **annual costs** (energy, maintenance) compared to traditional pans to get equal production.**



-27%

These advantages have allowed, as has happened to one of our customers, to switch from an array of 5 traditional pans to one of 3 pressure cooking equipment, while maintaining the level of productivity. -27% **installation costs** (machine cost + connection costs, space etc) compared to traditional pans to get equal production.**

-70%



Up to 70% **energy savings** compared to an array of traditional cookers to obtain equal production.**

** Case history McColgan's.



Greater comfort in the work environment.

There is no evaporation of the product in the kitchen during pressure cooking, no dispersion of heat, practically no noise. Everything leads to a healthier work environment.



Easy to clean.

After unloading a product after pressure cooking the pan is practically already clean, it will be enough a quick rinse to start the following cooking cycle.



Better quality of the finished product.

The aromas remain imprisoned in the pan during cooking, these are not dispersed in the environment but they remain in the finished product.



Cooking safety and uniformity.

Working with the pressure cooking Cucimix means working in safety: a series of electronic and mechanical controls guarantees the absolute protection of operators and the surrounding environment. An automatic system hermetically seals the cooking pan only after having detected the absence of residual air. A perfect pressure cooking can only work in container saturated with steam: in this way the temperature in the whole container will be uniform and above 100°C. When the cooking has finished, Cucimix will restore the environmental pressure through a rapid condensation process of the steam and only when the environment is safe, the FTC board signal the possibility of opening the lid.

Perfect heating 3 systems: gas, electric, steam.

Cucimix is available in three versions depending on the type of heating needed.

cucimix CBT 90 . 130 . 180 . 310 litres

model	dimensions mm.	mixer speed rpm	mixer torque nm	settings pressure bar	cooking pan		gas version	electrical version	steam version	
					volume total lt	dim. pan mm	220-240V 1N 50 Hz	380-415V 3N 50/60 Hz	220-240V 1N 50 Hz	
CBT 090 V1	1455x1290 h. 1285	6÷21	160	-	90/115	700 Ø h. 300	22	13.5	17	70
CBT 130 V1	1455x1290 h. 1285	6÷18	191	-	130/154	700 Ø h. 400	28	13.5	18.2	70
CBT 180 V1	1655x1505 h. 1285	6÷14	236	-	180/223	900 Ø h. 350	33	21	26.4	100
CBT 310 V1	1755x1560 h. 1285	4÷10	353	-	310/353	1000 Ø h. 450	49	29	36.8	120
CBT 130A V1	1455x1290 h. 1285	6÷18	191	0.45	135/162	700 Ø h. 420	28	13.5	18.2	70
CBT 180A V1	1655x1505 h. 1285	6÷14	236	0.30	190/235	900 Ø h. 370	33	21	26.4	100
CBT 310A V1	1755x1560 h. 1285	4÷10	353	0.30	320/369	1000 Ø h. 470	49	29	36.8	120

Gas version 70 . 310 litres

Heating takes place by means of high-performing stainless steel tubular burners. The ignition and surveillance system is electronically controlled by the FTC board. Close to the selected temperature, the heating power is modulated automatically to reach the set-point in a precisely manner and eliminate energy waste.

Electrical versions 30 . 310 litres

Heating takes place by means of armoured heating elements in INCOLOY-800 alloy, which completely cover the bottom of the pan ensuring the uniformity of temperature over the entire exchange surface.

• C

Version that includes heating of the pan walls. Depending on the quantity of product, three heating elements areas can be managed via the FTC board. Also included is the side scraper that allows to keep the exchange surface clean. This option increases the available

Steam versions 90 . 310 litres

Thanks to the special microcell technology applied to the bottom of the pan, and to the use of steam at a pressure of 8 bar, there is an instantaneous reaching of the selected temperature.



○
CBT A
Pressure

cucimix CBT 30 . 70 litres

Model	dimensions mm.	mixer speed rpm	mixer torque nm	cooking pan		power		
				volume total lt	dim. pan mm	power gas Kw	power electricity kw	connection electrical V/Hz
CBTE 030 V1	880x766 h. 970	6÷20	48	30 / 37	450 Ø h. 235	-	6.2	380-415V 3N 50/60 Hz
CBT 030C V1	880x766 h. 970	6÷20	48	30 / 37	450 Ø h. 235	-	8	380-415V 3N 50/60 Hz
CBTG 070 V1	1080x830 h. 940	7÷22	96	70 / 82	600 Ø h. 290	16	0.6	220-240V 1N 50 Hz
CBTE 070 V1	1080x715 h. 940	7÷22	96	70 / 82	600 Ø h. 290	-	9.6	380-415V 3N 50/60 Hz
CBTE 070C V1	1080x715 h. 940	7÷22	96	70 / 82	600 Ø h. 290	-	12.6	380-415V 3N 50/60 Hz



○
CBT



○
CBTE030_V1
CBTE030C_V1



○
CBTG070_V1
CBTE070_V1
CBTE070C_V1



Your Cucimix.

Customise Cucimix based on your needs, choose the accessories of your cooking equipment.

- cucimix 90 . 130 . 180 . 310 litres
- cucimix 30 . 70 litres

- **mixer grill**
for a smooth homogeneity

Applicable to the mixer, increases the ability to mix particularly dense food, guaranteeing creaminess.



- **wall scraper**
The additional steel and food grade Teflon scrapers allows you to collect the foods that tend to settle on the walls of the pan.



- **additional mixer**
for high density products

Ideal for particularly dense products that resist the mixing.



- **strainer**
complete drainage of liquids

Practical help for the separation of the product from the cooking liquids. It fits easily on the upper part of the pan and remains firmly attached to the machine for the complete drainage of liquids.



- **boiling kit**
(30 litres version)
Turn the bratt pan into a practical 4 baskets kettle.



- **adjustable spatulas kit**
(version 90 . 310 litres)
Depending on the needs, the spatulas can be attached to the mixer arm at different heights and with different inclinations. They favour dispersion and mixing of ingredients thanks to the creation of areas of turbulence and to the greater work surface obtainable.



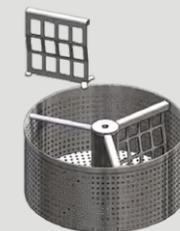
- **drain hole closing cap**
guaranteed hermetic closure

When the drain valve is not necessary, the cap guarantees the hermetic closure of the pan preventing product residues from remaining in blind spots.



- **multi-purpose basket**
basket with removable sectors
(30 litres version)

Useful for steam cooking, boiling, jars pasteurisation and sous-vide cooking. It can be rotated to maintain homogeneous temperature in each area of the pan, an indispensable condition for cooking in bag.





FKL

Firex Kitchen Lab
 is a space in which we welcome our customers and give them the opportunity to see and test the machines in operation, often reproducing specific recipes. Training courses for chefs, food technologists and pastry chefs are also held in this area. We also held technical courses for the assistance service of our retailers and machine tests by our R&D Department. In a separate room dedicated to show room, all machine models of the range are exposed.

firex
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Cucimix

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