

CUCIMIX & BASKETT

A new ally for confectionery!

firex
Share the taste
MIDDLEBY

CUCIMIX 30 & 70

AUTOMATED MULTI-PURPOSE INDUSTRIAL COOKER WITH MIXER

Some Cucimix applications

- Crème patissière
- Crème anglaise
- Caramel
- Caramelised dried fruit
- Jams and jellies
- Chocolate ganache
- Choux pastry
- Icing
- Rice pudding
- Wheat cooking
- Dulce de leche
- Sugar syrups
- Sweet and savoury stuffings
- Panna cotta

Standardisation and process control: thanks to Firex Touch Control.
Flexibility: you can work at both low and high temperatures.

Cookers with direct heating and built-in mixer ideal for the catering and confectionery sectors, with great versatility and small dimensions.

Range size from 30 . 300 litres

Model Cucimix 70

Cucimix 70

In the complete range, the entire surface is heated uniformly, even in gas versions.

With electric tilting.

mixer never again by hand

Rotating device with 2 or 3 arms, with adjustable speed rotation in both directions. A system designed to guarantee autonomy in managing any cooking process.

FTC the simplicity of a touch

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

Model Cucimix 30

probe 1 stays in contact with the product

To manage precisely both delicate and high temperature cooking.

probe 2 is for unit temperature control

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

probe 3 for wall heating

This allows you to regulate the temperature of the walls.



CUCIMIX 30 & 70

Everything becomes easy and immediate

The perfect product in
only 10 minutes of
operator's work

CARAMEL



CRÈME PATISSIÈRE



VERSATILITY: one machine, many different preparations.

AUTONOMY: save your recipes, everything else is monitored by Cucimix.

REPLICABILITY: your best recipes are always repeatable, endless times.

SIMPLICITY: no need for the intervention of specialised chefs.

FTC: THE MACHINE'S HEART

The combination of mixer and cooking methods allow you to deal with endless preparations at both low and high temperatures.

A simple and intuitive touch controller guarantees a quality and standardised result.

The "save recipe" function makes the machine able to work independently. Cucimix can also be equipped with various accessories.

CATALOG: <https://www.firex.com/en/solutions/cucimix/>

WATCH THE
RECIPE VIDEOS!

FirexLab

A digital area where you can view and better understand how to use and get the most out of your Firex equipment.

FIREXLAB
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Share the taste

CUCIMIX 30 & 70

Optional & Accessories



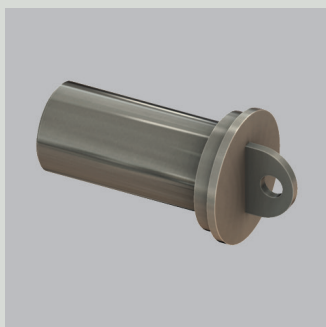
Removable side scraper with a durable design for easy disassembly. Its ergonomic shape improves product mixing and ensures that you always have clean walls.



Removable stirring grid, ensures better dispersion of ingredients.



Removable structure that facilitates the complete draining of the tank and the storage of the product inside the blast chiller.
* Only for Cucimix 30



Drainage hole



Shower head



Discharge valve
Only for Cucimix 70



Wheels

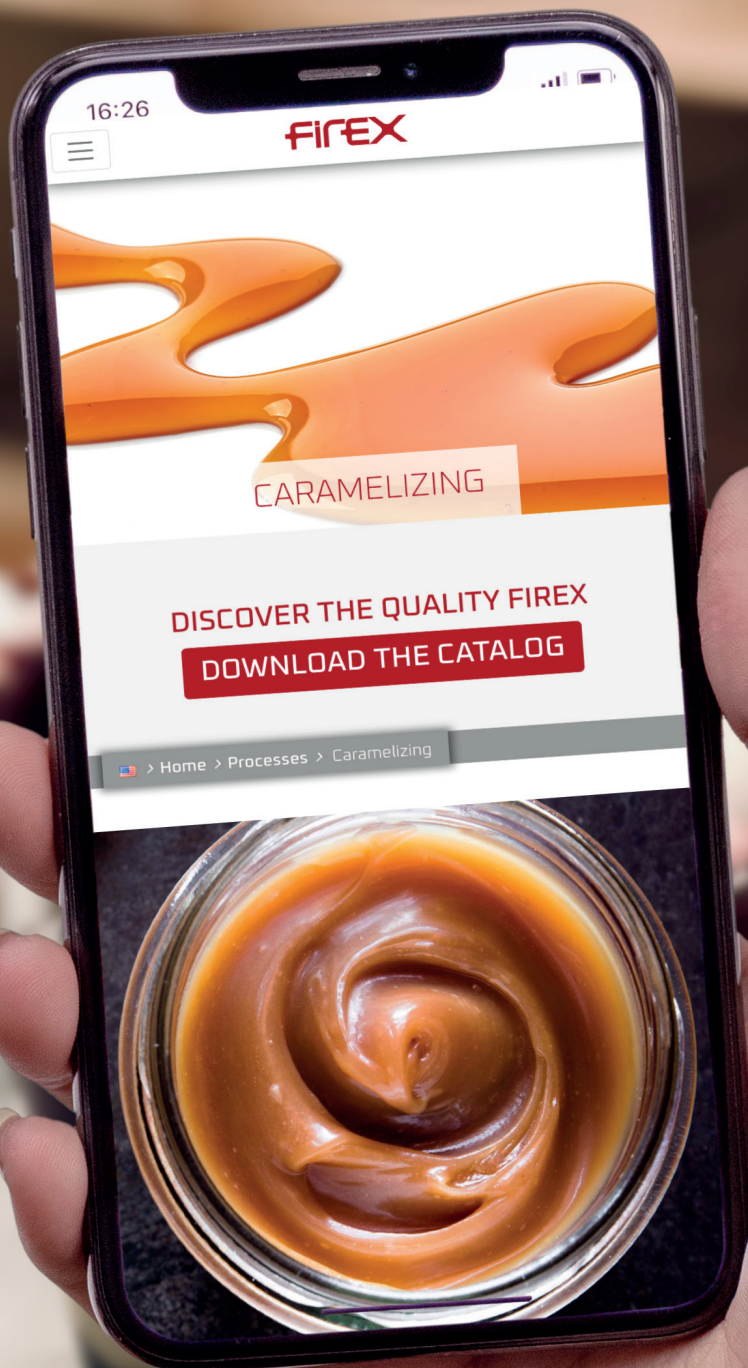
DISCOVER THE COMPLETE RANGE **FROM 30 TO 300 LITRES**

<https://www.firex.com/en/solutions/cucimix/>

Reviews from the Pastry and Ice Cream sectors.

Read the reviews of our customers now published on our website.

www.firex.com/en/news/



BASKETT

TILTING PANS WITH MIXER

Taste engineers for balanced cuisine.

Each cooking method in perfect balance,
all thanks to Baskett.

Some Baskett applications

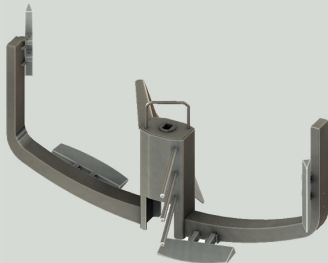
Crème patissière
Crème anglaise
Ice cream bases
Pudding and jelly
Pasteurised fruit
Jams and marmelades
Toppings
Rice pudding
Ganache

Range size
from 80 . 500 litres

mixer

a combination of tradition and technology

The mixer rotation in both directions, in continuous or alternating mode, with speed and time adjustable from the control panel, guarantees great autonomy in the management of cooking methods and can be removed for easy cleaning.



Additional mixer for creams



Model
Baskett

lid
light and stable

It can be equipped with a hole with a safety grid allows for checking and adding ingredients during the cooking process.

FTC
the simplicity of a touch

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



inside the double-jacket
the gentleness of a bain-marie

The steam created in the double-jacket allows delicate cooking. It is easy to set the temperature of the heating surface and the cooking times.

pan
motorised tilting

Tilting tank in AISI 316 suitable for handling acid products, with motorised tilting.

wall heating
give's you more power and control

The pan's surface is heated uniformly.

CREME & TOPPING



VERSATILITY: all delicate sweet and savoury preparations.

UNIFORMITY: uniform heating over the entire pan's surface.

REPLICABILITY: always standardised with perfect results.

SIMPLICITY: easy and intuitive technology that follows you step by step.

FTC: THE MACHINE'S HEART

Baskett is the simple and intuitive machine designed for all delicate sweet and savoury preparations: ice cream bases, puddings, crème patissière, crème anglaise, pasteurised fruit, topping and much more.

Heating is homogeneous over the entire surface of the tank.

Optional SCT2 cooling system.

Different mixer speeds to improve the mixing of preparations.

The "save recipe" function makes the machine able to work independently.

Baskett can also be equipped with various accessories.

CATALOG: <https://www.firex.com/en/solutions/baskett/>

WATCH THE
RECIPE VIDEOS!

FirexLab

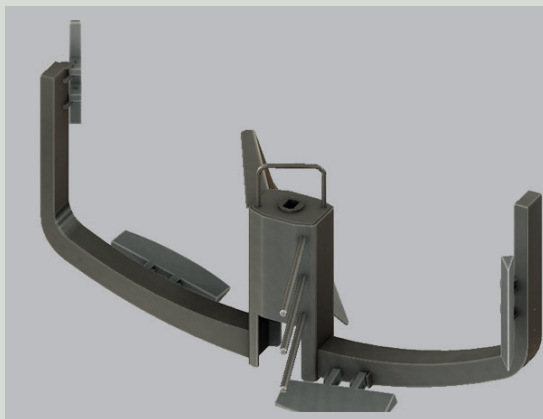
A digital area where you can view and better understand how to use and get the most out of your Firex equipment.

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BASKETT

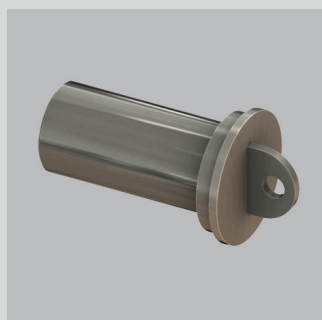
Optional & Accessories



Additional mixer for creams. Very useful for mixing cream, water, flour and other ingredients. Preparation mixtures for ice cream complements like wafers and waffles.



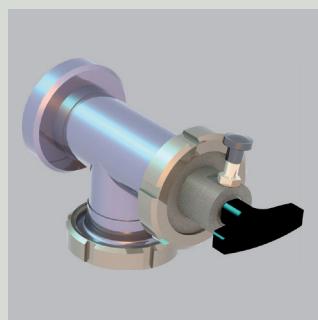
Lid with a opening equipped with a steel safety grid. It allows you to inspect cooking while the machine is running, without having to open the lid.



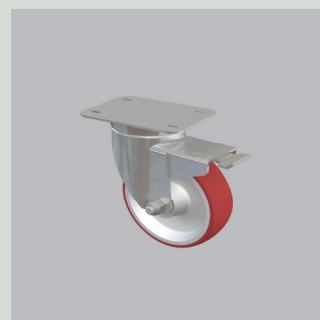
Drainage hole hermetic closure



Shower head



Full flow DIN. 65



Wheels

SC
T2

SCT2 : Baskett is designed to be easily connected to a rapid cooling system.

DISCOVER THE COMPLETE RANGE **FROM 80 TO 500 LITRES**

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VIEW THE MACHINE

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www.firex.com/en/firex-lab/



SCAN



TEST THE MACHINE

Firex Kitchen Lab

FKL 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.

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.

CONTACT US



FIREX: EQUIPMENT FOR PASTRY AND ICE CREAM SECTORS.

The production of quality food in quantity's.

For more than 20 years Firex has been meeting the needs of catering, pastry shops, ice-cream parlours, and the food 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 patisserie into a high performing, technological laboratory.

Allowing a chefs creativity and food technologist expertises, transform food into delicious dishes. Staying true to excellent recipes consistently, limitlessly.

**In every patisserie, all over the world.
With the same quality.**

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