

# CUCIMIX

fast line



## Cucimix 30 | Small Tilting Bratt Pan

The new automatic cooker CUCIMIX 30 encloses all of Firex's experience and technology in just 30 litres. It takes up only a small space and, instead, offers excellent performance: this innovative electric multifunction cooker's electronic temperature control allows you to use it flexibly as a pan or as a bratt pan, the mixer's programming makes it independent and simplifies the work and life in every kitchen.

## Small electric multifunction pan

Safety, reliability, higher quality of the finished product and savings in time and money: Cucimix 30 represents all of this. It is the automatic cooker that allows a workflow that does not require constant supervision from the kitchen staff.

## DIRECT ELECTRIC HEATING

MODEL	CAPACITY lt	POWER kW	DIMENSIONS mm	NOTES
CBTE 030	30	6.2	800 x 677 x 970H	3N + PE AC 400V 50/60 Hz



## Cucimix can be used for

- Mirepoix
- Bolognese sauce
- Risottos
- Stew
- Polenta
- Caramel
- White sauce
- Jams and marmalades
- Vegetable stew

**boiling** | **braising** | pasteurising | **tilting** | **mixing** | cooling | frying | underpressure | vacuum cooking | cutting | washing | drying

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TECHNICAL DRAWING MOD. **CBTE 030**

