

CUCIMIX

major line



Cucimix | Tilting Bratt Pans

Safety, reliability, better quality of the finished product, greater availability of human resources, savings in time and money can be summed up in one word: CUCIMIX. It is a gas or electric tilting bratt pan with direct heating and built-in mixer, designed for large catering services and the food industry.

Catering equipment with electronic control

Cucimix is a truly versatile, compact all-in-one multifunctional industrial sauce maker that allows you to work automatically, without requiring constant control on the part of kitchen staff and available in electric and gas versions. Bolognese sauce, risotto, soups, stews, sauces, pasta, jams, creams and mirepoix are just a few examples of the potential of this bratt pan.

DIRECT ELECTRIC HEATING

MODEL	CAPACITY lt	POWER kW	DIMENSIONS mm	NOTES
CBTE 070	70	9.6	1000 x 715 x 940H	3N + PE AC 400V 50/60 Hz



Cucimix can be used for

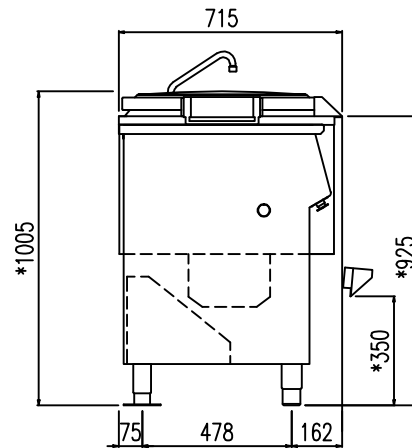
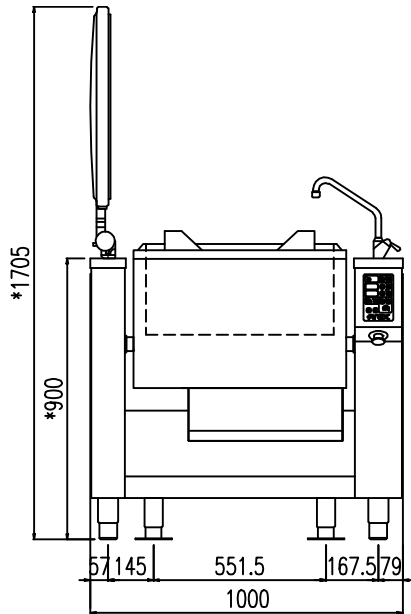
- Mirepoix
- Bolognese sauce/pasta sauces
- Risottos
- Stew
- Polenta
- Caramel
- Jams and marmalades
- Vegetable stew

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

CUCIMIX

major line

TECHNICAL DRAWING MOD. **CBTE 070**



* (REG. 0 ; + 60 mm)

