

CUCIMAX

major line



Cucimax | Tilting Braising Pans

It's an indispensable piece of equipment for the food industry and for the most advanced centralised kitchens: the high versatility of its use allows one to optimize the production processes and human resources, reducing consumption and saving money. With the innovative CUCIMAX bratt pan with mixer you can now cook under pressure and mix at the same time.

The best in tilting braising pans

This multifunctional cooker is complete, innovative and sturdy, ideal for countless applications. Among the equipment for professional kitchens, Cucimax is really one of the most versatile and evolved, since it allows different types of preset cooking: steaming, boiling, pressure cooking, braising and browning.

DIRECT GAS HEATING

MODEL	CAPACITY lt	POWER kW	DIMENSIONS mm	NOTES
CBTG 090	90	22	1445 x 1290 x 1030H	0.6 kW - 1N + PE AC 230V 50 Hz
CBTG 130	130	22	1455 x 1290 x 1030H	
CBTG 180	180	33	1665 x 1505 x 1030H	
CBTG 310	310	49	1755 x 1560 x 1030H	



Cucimax can be used for

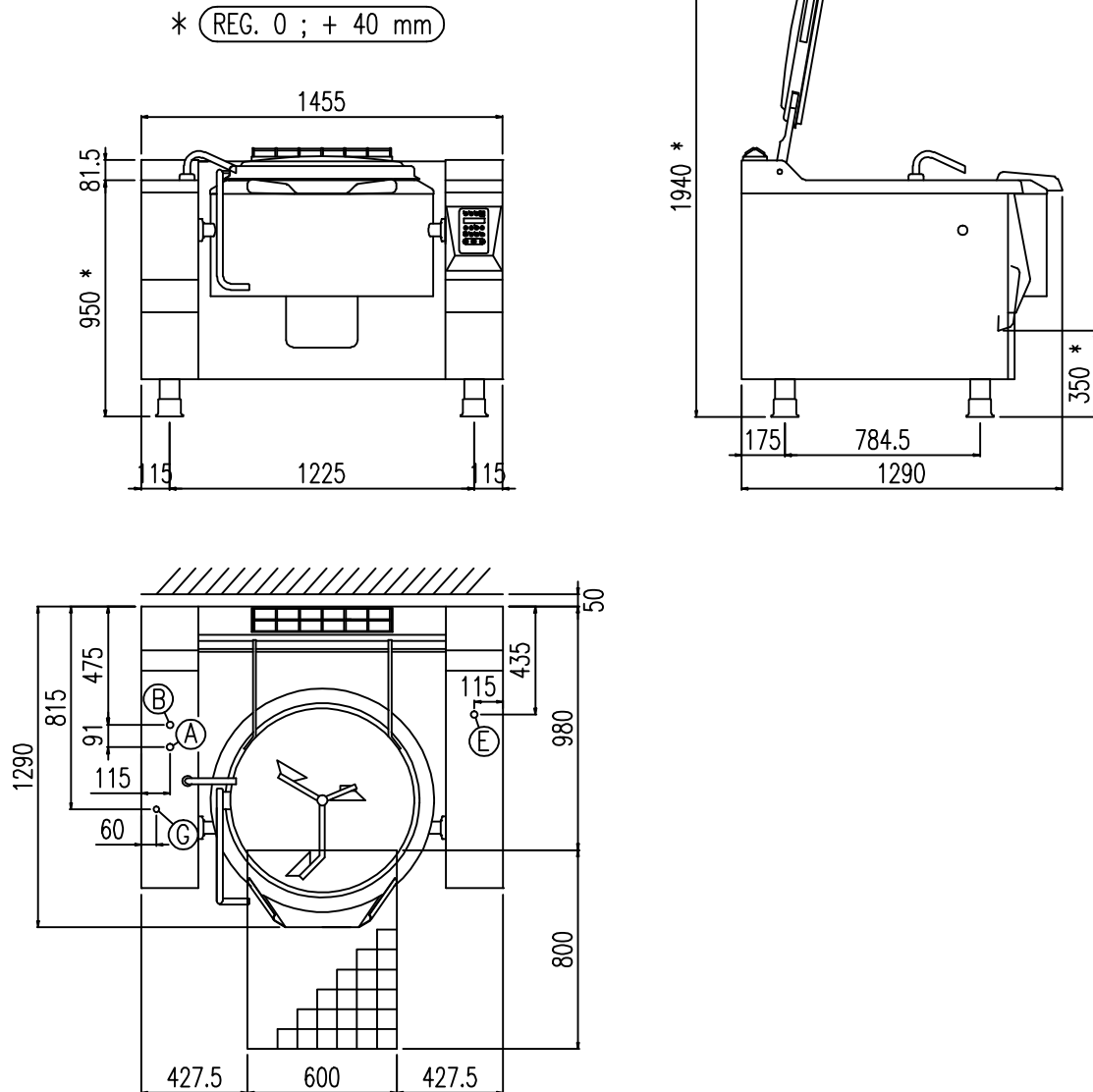
- Bolognese sauce/pasta sauces
- Stew
- Mirepoix
- Risottos
- Polenta
- Caramel
- Jams and marmalades
- Vegetable stew
- Sautéed vegetables

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

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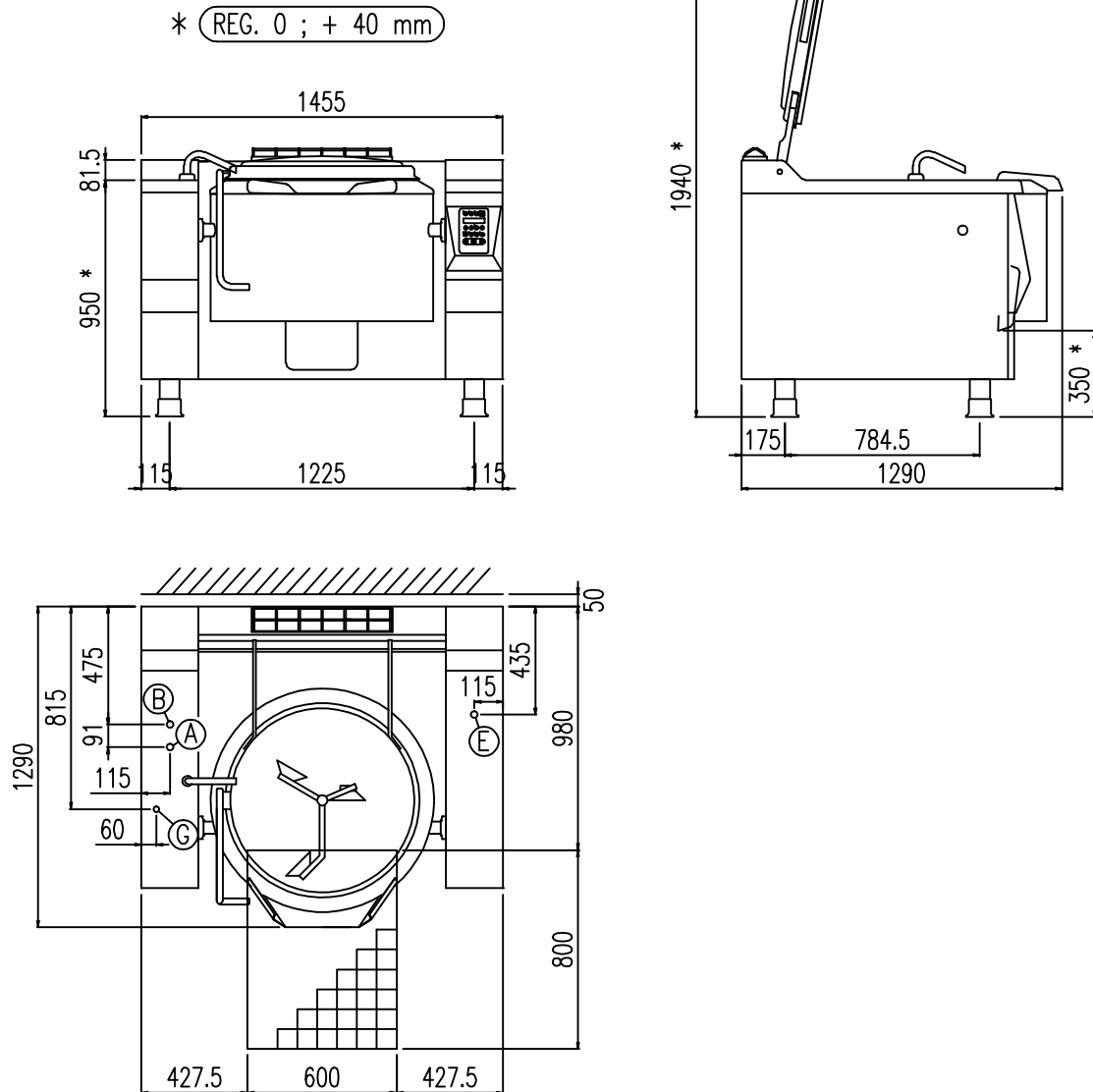
TECHNICAL DRAWING MOD. **CBTG 090**



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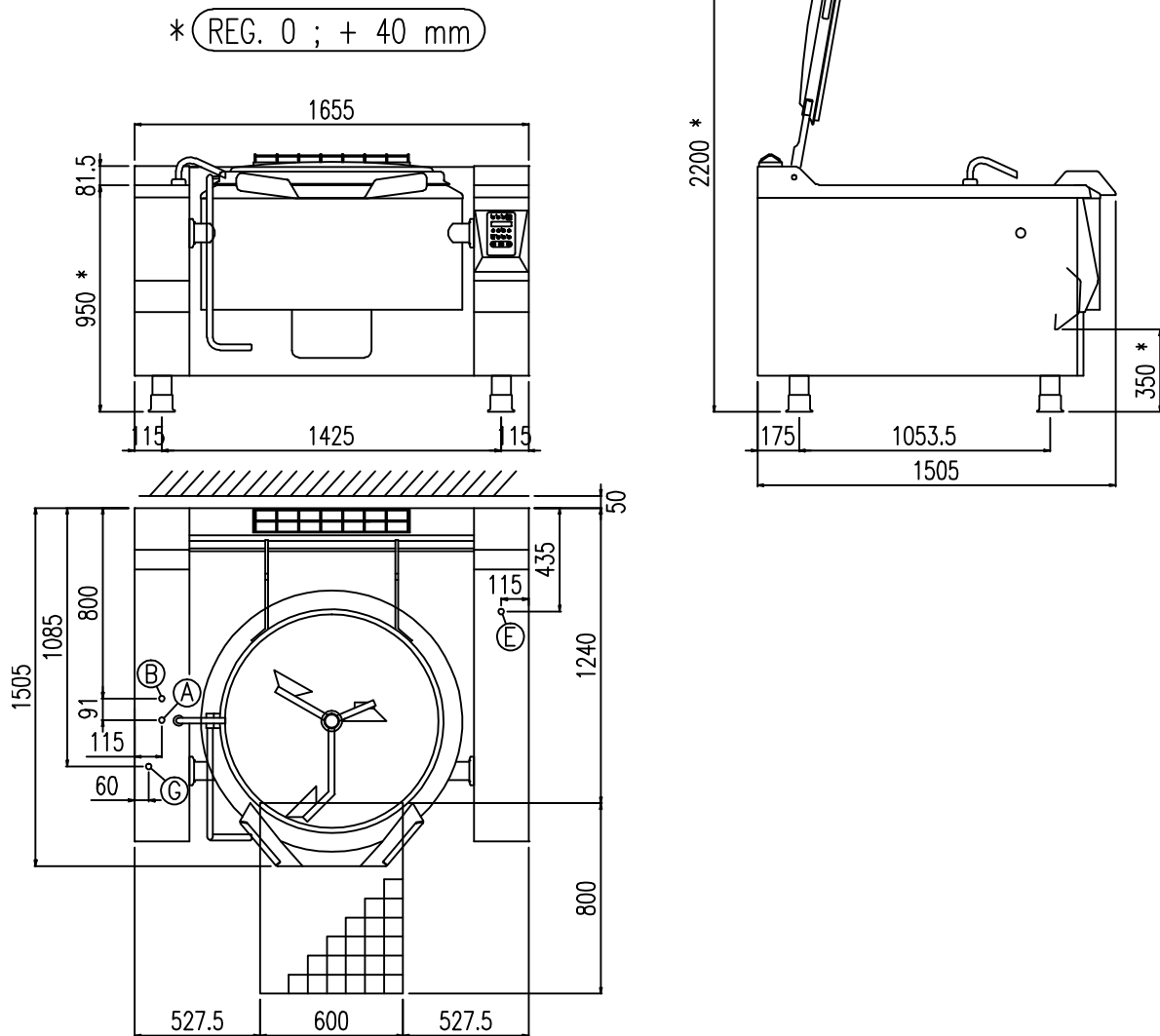
TECHNICAL DRAWING MOD. **CBTG 130**



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TECHNICAL DRAWING MOD. **CBTG 180**



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TECHNICAL DRAWING MOD. **CBTG 310**

