

FIRFAST

major line



Firfast | Small Tilting Kettles

FIRFAST, thanks to its versatility in use, is a tilting jacketed kettle of formidable support in processing medium volumes of food in quick succession. It is one of the most versatile and indispensable machines for pastry shops, snack bars and fast-food restaurants, but is very functional also for medium-sized and large restaurants in case of particular preparations that may interfere with the normal working cycles.

Versatile and compact tilting jacketed kettle

Extremely compact in size, this cooker for fast-food and pastry responds in ways that are extremely versatile yet precise, to the various production needs: from soups to risotto, from mashed potatoes to creams, to Bechamél sauce.

ELECTRIC HEATING

MODEL	CAPACITY lt	POWER kW	DIMENSIONS mm	JACKET PRESSURE bar	NOTES
CPE 25	25	8	700 x 480 x 585H	0.5	3N + PE AC 400V 50 Hz
CPE 25 HP	25	8	700 x 480 x 585H	3.0	
CPE 25 - 230	25	8	700 x 480 x 585H	0.5	3 + PE AC 230V 50 Hz
CPE 25 HP - 230	25	8	700 x 480 x 585H	3.0	



Firfast can be used for

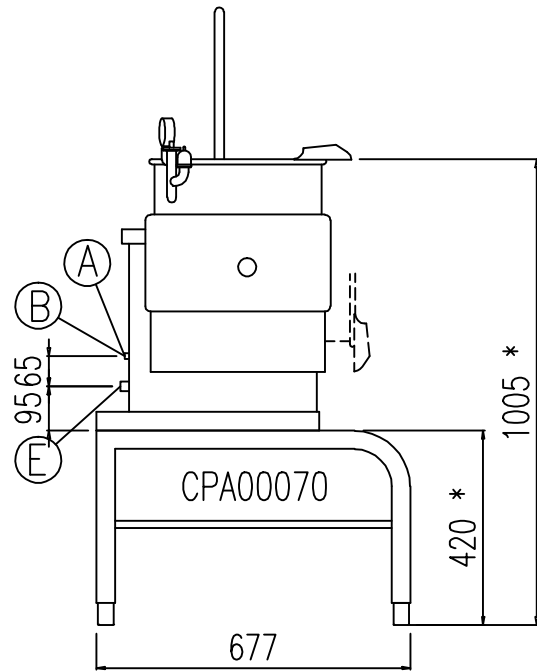
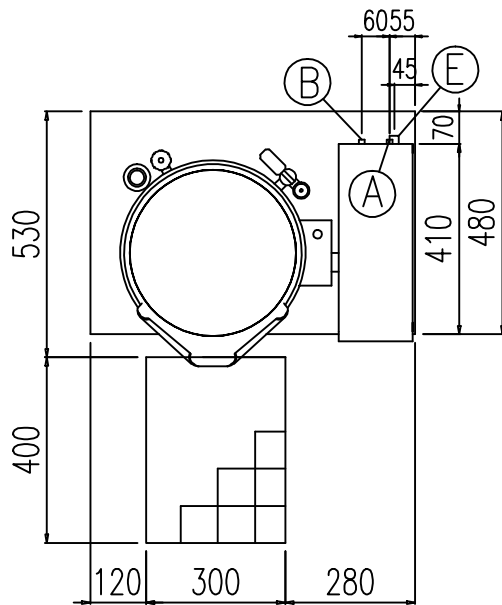
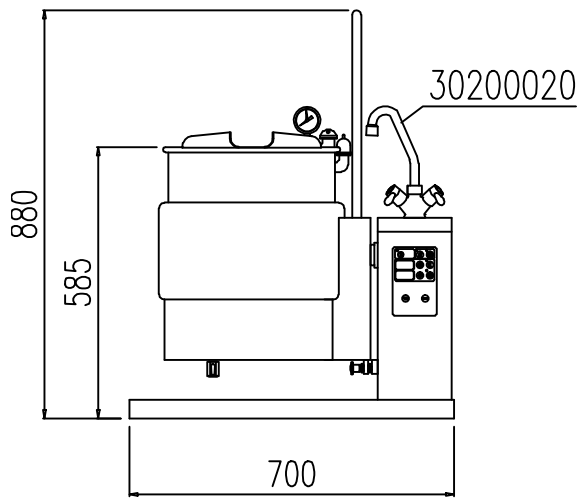
- Thick soups
- Thin soups
- Potato or vegetable purees
- Bechamel sauce
- Custards
- Rice
- Pasta

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

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TECHNICAL DRAWING MOD. **CPE 25**



* REG. 0 ; + 20 mm