

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 ELECTRIC HEATING

MODEL	CAPACITY lt	POWER kW	DIMENSIONS mm	NOTES
CBTE 090	90	13.5	1445 x 1290 x 1030H	3N + PE AC 400V 50/60 Hz
CBTE 130	130	13.5	1455 x 1290 x 1030H	
CBTE 180	180	21	1665 x 1505 x 1030H	
CBTE 310	310	29	1755 x 1560 x 1030H	



Cucimax can be used for

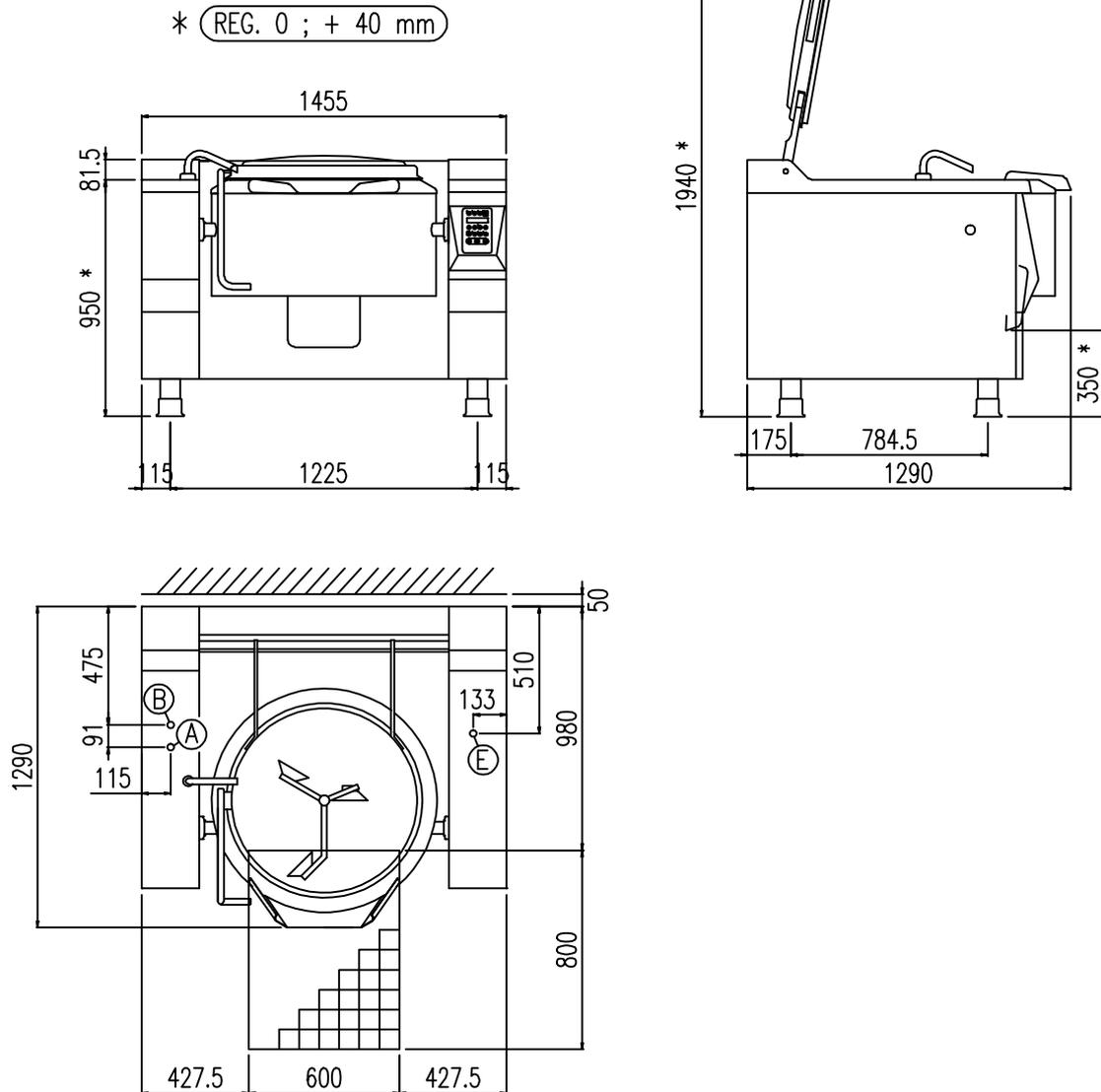
- Bolognese sauce/pasta sauces
- Stew
- Mirepoix
- Risottos
- Polenta
- Caramel
- Jams and marmalades
- Vegetable stew
- Sautéed vegetables

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

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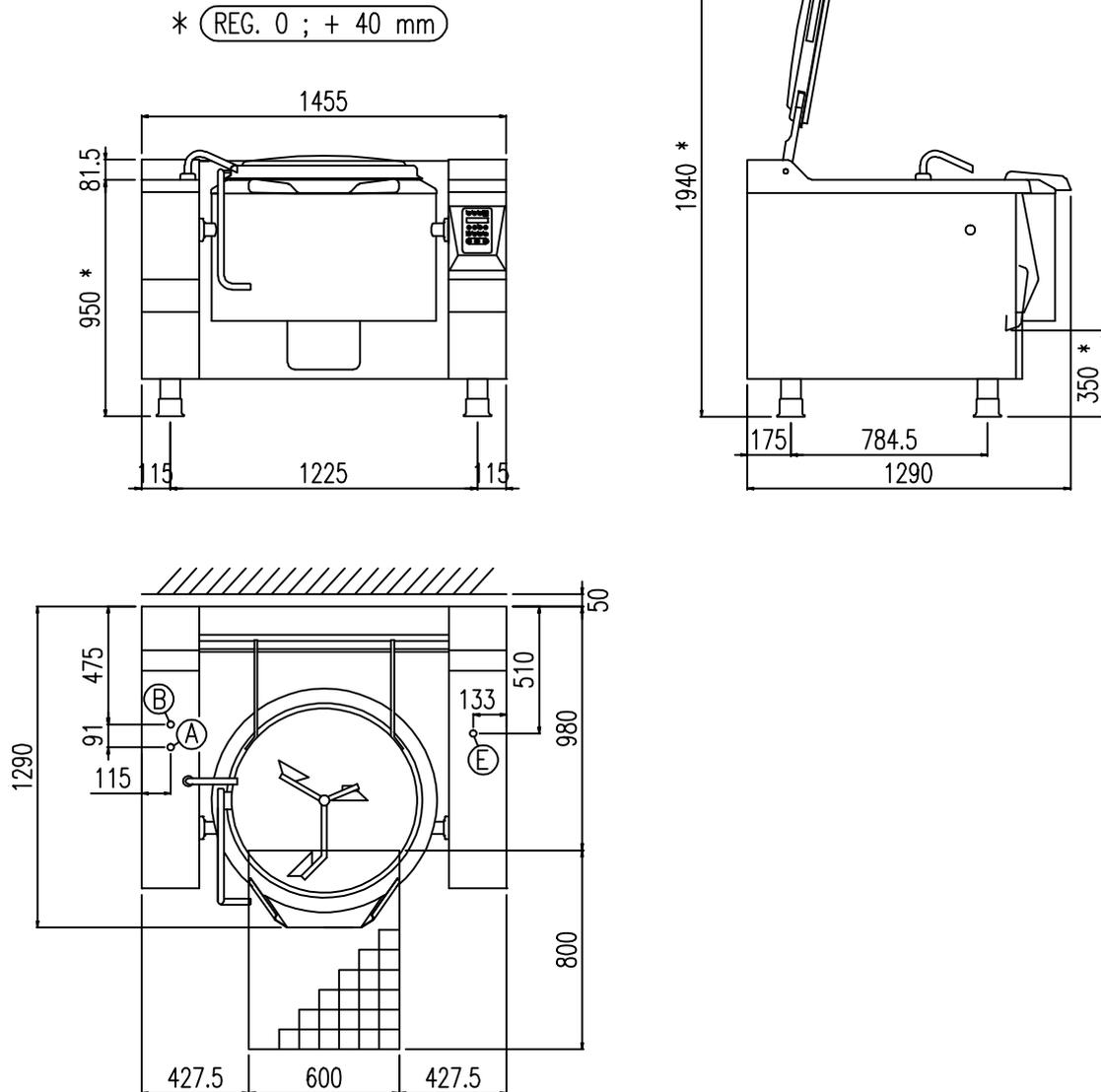
TECHNICAL DRAWING MOD. **CBTE 090**



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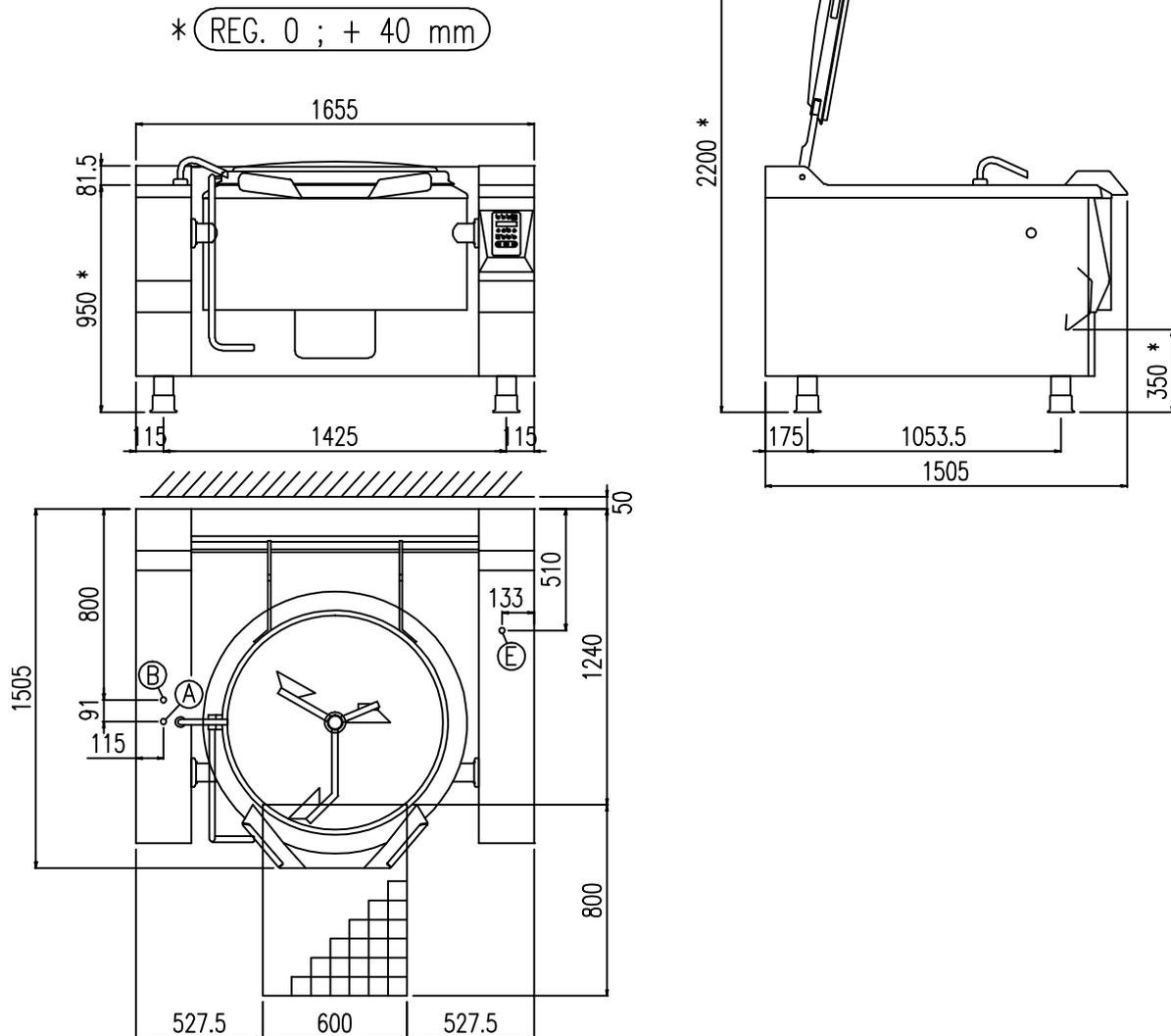
TECHNICAL DRAWING MOD. **CBTE 130**



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TECHNICAL DRAWING MOD. **CBTE 180**



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TECHNICAL DRAWING MOD. **CBTE 310**

