



Firex Easypan
Modular Pots

firex
Share the taste



QUALITY IN QUANTITY

The production of quality food in quantity's.

For more then 20 years FIREX has accumulated vast amounts of valuable knowledge for the needs of those in the food service industry, and now also more and more in the food manufacturing industry. From a design stage to product realization, fashioning and forming steel.

FIREX uses their highly creative and skilled team to combine manufacturing and innovative technology methods.

Meeting the demanding quality requirements, with particular emphasis on solidity and functionality.

The search for new solutions and continuous implementation of innovative machinery, makes FIREX a market leader.

Forging a new direction in cooking. With a wide range of multifunctional equipment, FIREX raises the bar and elevated every professional kitchen into a high performing, technological laboratory. Allowing a chefs creativity and food technologist expertises, transform food into delicious dishes.

Staying true to excellent recipes consistently, limitlessly.

In professional kitchens the world over.

The same quality replicated.

Modular pots for restaurants and catering services.

This type of cylindrical or rectangular industrial cookware is characterised by high quality materials and construction processes; all to ensure maximum safety and reliability over time. The Easypan range of automatic cookers is available with direct and indirect heating, with gas, electric or steam power. Capacity from 50 to 550 litres.



Perforated baskets
stainless steel available

The AISI 316 steel tank, highly resistant to corrosion from salt and sauces, can also be used by inserting baskets that allow the cooking of large quantities of vegetables.

Jacket level control valve

Tap-mixer
for loading hot and cold water into the tub with adjustable spout.

3/4 jacket with excellent insulation with very high thermal efficiency.

Drain valve

Indispensable for draining cooking water, it is fitted as standard in 2" chromed brass. There are other stainless steel valves for food discharge.

Some applications of Easypan:

- broths
- rice
- pasta
- soupes



Jacket water level control system
Models IG and IE
No on IG 50, 100, 150

For all the pots, the automatic filling of the water jacket is optional.

Your Easypan.

Customise according to your needs, choose the accessories of your Easypan.

Optional



Automatic jacket filling



Butterfly valve

useful for draining liquid or semi-liquid products, or for connection with automatic dosing systems.



hermetic lid

useful for reducing boiling times and above all to compensate for the external pressure at high altitudes (not available for GN and PM7 models).



Accessories



perforated basket one segment.



perforated basket two segments.



perforated basket three segments.



kouskoussier resting on the collar of the pot.



Level rod to measure litres loaded in the tank.



Easypan

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Firex

**Easypan:
cooking
professionally.**

Easypan is the extremely modular and professional solution developed by Firex to meet the needs of small restaurants, but also large catering services, to treat particularly acidic products, thanks to the use of AISI 316 steel.



Easypan: cooking professionally.

Available in gas, electric and steam heating versions, with capacity from 50 to 500 litres and hermetic lid (optional).

RECTANGULAR AESTHETIC COOKWARE



PM8IG150 + PAAR1010
Optional.



PM1IG300
Rectangular mobile version.

Model	Dimensions mm	Well Dimensions mm	Useful/Overall capacity Lt	DG-IG	IE	IV
				Gas power Kw	Electric power Kw	capacity steam Kg/h
PM8 100 DG-IG-IE-IV	800x900	Ø 600 h. 415	102 / 113	21	16	40/50
PM8 150 DG-IG-IE-IV	800x900	Ø 600 h. 540	139 / 150	21	18	50/60
PM8 200 DG	800x900	Ø 600 h. 700	187 / 198	32	-	-
PM1 200 DG-IG-IE-IV	1000x1150	Ø 750 h. 520	200 / 220	34,5	32	60/80
PM1 300 DG-IG-IE-IV	1150x1300	Ø 900 h. 570	317 / 342	48	36	80/100
PM1 500 DG-IG-IE-IV	1150x1300	Ø 900 h. 780	455 / 480	58	36	100/120
PM7. 50 IG-IE	700x800	Ø 400 h. 475	55 / 60	15,5	9	/

POTS WITH CYLINDRICAL AESTHETICS



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PMRDG500

Round mobile version.

Model	Dimensions mm	Well Dimensions mm	Useful/Overall capacity Lt	DG-IG	IE	IV
				Gas power Kw	Electric power Kw	capacity steam Kg/h
PMR-100	DG-IG 1025x950	Ø 600 h. 415	102 / 113	21	16	40/50
	IE 1025x850					
	IV 850x850					
PMR-150	DG-IG 1025x950	Ø 600 h. 540	139 / 150	21	18	50/60
	IE 1025x850					
	IV 850x850					
PMR-200	DG-IG 1175x1130	Ø 750 h. 520	200 / 220	34,5	32	60/80
	IE 1175x1000					
	IV 1000x1000					
PMR-300	DG-IG 1305x1255	Ø 900 h. 570	300 / 330	48	36	80/100
	IE 1305x1130					
	IV 1130x1130					
PMR-500	DG-IG 1305x1255	Ø 900 h. 780	480 / 500	58	36	100/120
	IV 1130x1130					
	IE 1305x1130					

PM.DG
Direct gas supply.

PM...IG
Indirect gas supply.

PM...IE
Indirect electricity supply.

PM...IV
Indirect steam supply.

The cylindrical design, recommended in large sizes, facilitates the operators' activity during the cooking and cleaning phases.

RECTANGULAR GASTRONORM PANS

**PM9IG270GN**

gastronorm version with rectangular tank for boiling using gastronorm pans.

IG

IE

Model	Dimensions mm	Well Dimensions mm	Useful/Overall capacity Lt	Gas power Kw	Electric power Kw
PM9 170GN IG-IE	1000x900	700x550 h. 480	170 / 185	30	24
PM9 270GN IG-IE	1400x900	1100x550 h. 480	270 / 290	44	32
PM9 370GN IG-IE	1800x900	150x550 h. 480	370 / 396	49	36



**ATTENTION**

Technical data stating in this catalogue (dimensions, powers, consumption, images) are only indicative and not useful to specify a tender or an installation project. Please contact our office to get precise technical information. Firex reserve the right to make alterations at any time without notice.



FKL

Firex Kitchen Lab

is a space in which we welcome our customers and give them the opportunity to see and test the machines in operation, often reproducing specific recipes.

Training courses for chefs, food technologists and pastry chefs are also held in this area.

We also held technical courses for the assistance service of our retailers and machine tests by our R&D Department.

In a separate room dedicated to show room, all machine models of the range are exposed.

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