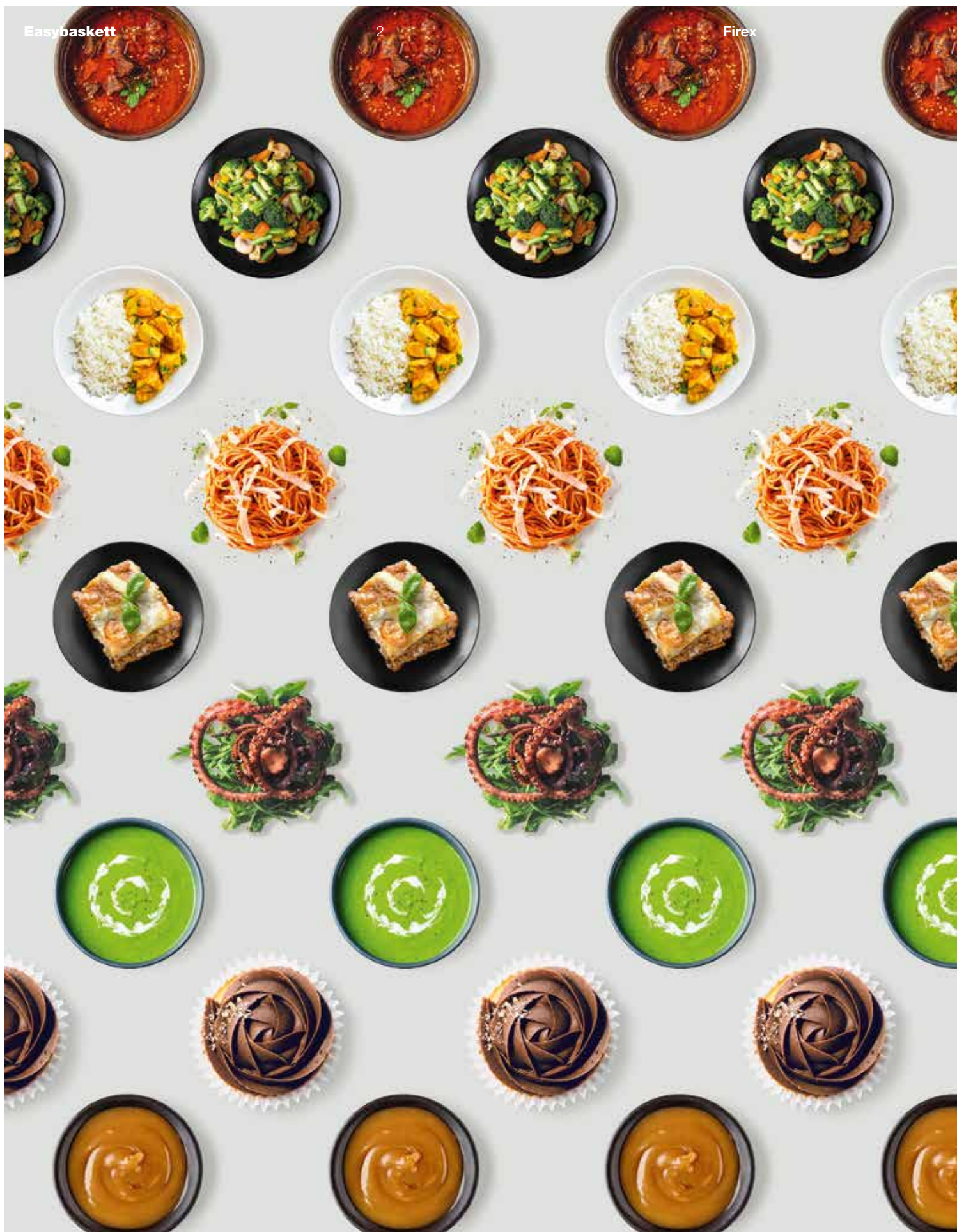




Firex Easybaskett
tilting pot

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 preforming, 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.

Professional catering machinery.

EASYBASKETT is the functional and easy to use tilting pot, ideal for cooking large quantities of food, even with high acidity. In the indirect versions, the jacket system prevents the products from sticking to the bottom and walls of the container during cooking.

Motorised tilting system easy to use.

The tilting is always motorised: it favours the practicality of use for the operator and makes cleaning and maintenance operations easier.



Drain valve stainless steel.

Optional drain valve. Various valve versions: ball or butterfly valves in stainless steel and chromed brass.

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

perforated basket one segment.

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.



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



Jacket level control
the jacket water level is always under control. Optional automatic loading. Mod. IG and IE

Your Easybaskett.

Customise according to your needs, choose the optional and accessories of your Easybaskett.

OPTIONAL



2 inch chrome-plated brass drain valve kit



Butterfly or ball drain valve



Jacket level control
the jacket water level is always under control. Optional automatic loading.



ACCESSORIES



strainer



kouskoussier
ideal for the preparation of couscous with traditional method.



perforated basket
one segment.



perforated basket
two segments.



perforated basket
three segments.





Easybaskett: tilting pot

Stainless steel structure. Motorised tilting as standard. Tap-mixer to load water into the tank. Max temperature 105°C. Indirect versions with 0.5 bar jacket pressure (PMKIE100/150 are available only with 1.5 bar jacket and closed circuit).

Some applications of Easybaskett:

- soups
- various boiled meats
- broths
- milk-based products
- rice



PMKIE 150



PMKIE300

Model	Dimensions mm	Well Dimensions mm	Useful/Overall capacity Lt	Gas power Kw	Electric power Kw	Steam rate flow Kg/h
PMK 100 DG-IG-IV	1445x1090 h. 1190	Ø 600 h. 415	100 / 110	21	/	40/50
PMK 150 DG-IG-IV	1445x1090 h. 1190	Ø 600 h. 580	150 / 160	21	/	50/60
PMK 200 DG-IG-IE-IV	1596x1310 h. 1090	Ø 750 h. 520	200 / 220	34,5	32	60/80
PMK 300 DG-IG-IE-IV	1726x1380 h. 1090	Ø 900 h. 520	300 / 325	48	36	80/100
PMK 500 IG-IE-IV	1726x1460 h. 1140	Ø 900 h. 780	476 / 496	48	36	100/120
PMK 100 IE	1200x1085 h. 900	Ø 600 h. 415	100 / 110	21	16	40/50
PMK 150 IE	1200x1085 h. 900	Ø 600 h. 580	150 / 160	21	18	50/60

Gas versions

100 . 150 . 200 . 300 . 500 liters

Heating by high-performance tubular burners in stainless steel. Ignition by continuous discharge system and pilot flame. Valve to control the minimum/maximum level of heating and thermocouple safety system.

Electrical versions

100 . 150 . 200 . 300 . 500 liters

Heating through INCOLOY-800 alloy armoured resistors, controlled by thermostat and pressure switch, which guarantee process safety and avoid unnecessary waste of energy.

Steam versions

100 . 150 . 200 . 300 . 500 liters

Heating by steam (from user network) with partializing valve which allows a gradual introduction of steam. Safety valve at 0.5 bar, depression valve and analogue reading pressure gauge.

PMK...DG

Direct heating gas supply.

PMK...IG

Indirect heating gas supply.

PMK...IE

Indirect heating power supply

PMK...IV

Indirect heating steam supply.

**ATTENTION**

Technical data stating in this catalogue (dimensions, powers, consupcion, 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.

firex
Share the taste



firex.com

Firex srl

z.i. Gresal, 28 . 32036 Sedico . BL . Italy
t. +39 0437 852700 . f. +39 0437 852858

www.firex.com  **MIDDLEBY**

