



Firex Fixpan
Fixed and electronic kettle

firex
Share the taste



QUALITY IN QUANTITY

The production of quality food in quantity's.

For more than 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.

Fixed kettle with electronic control.

A host of first-class functions. Guaranteed by Firex.

Cooker with electronic control that allows you to set the process temperatures, ensuring maximum precision. Thanks to its characteristics it can also be used as a water immersion pasteurizer. We recommend for this process the installation of the pasteurization kit which includes in the price the water recirculation system and the core probe which allows a precise reading of the temperature inside the jar.



hermetic lid (optional)
0,05 bar

pasteurisation kit (optional)
for the correct temperature distribution.



core probe (optional)
directly to the core of the product

Suitable for detecting the core temperature of the product. Used for pasteurising jars.



drain valve
stainless steel

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

perforated baskets
stainless steel
available in one, two or three segment version.

water meter

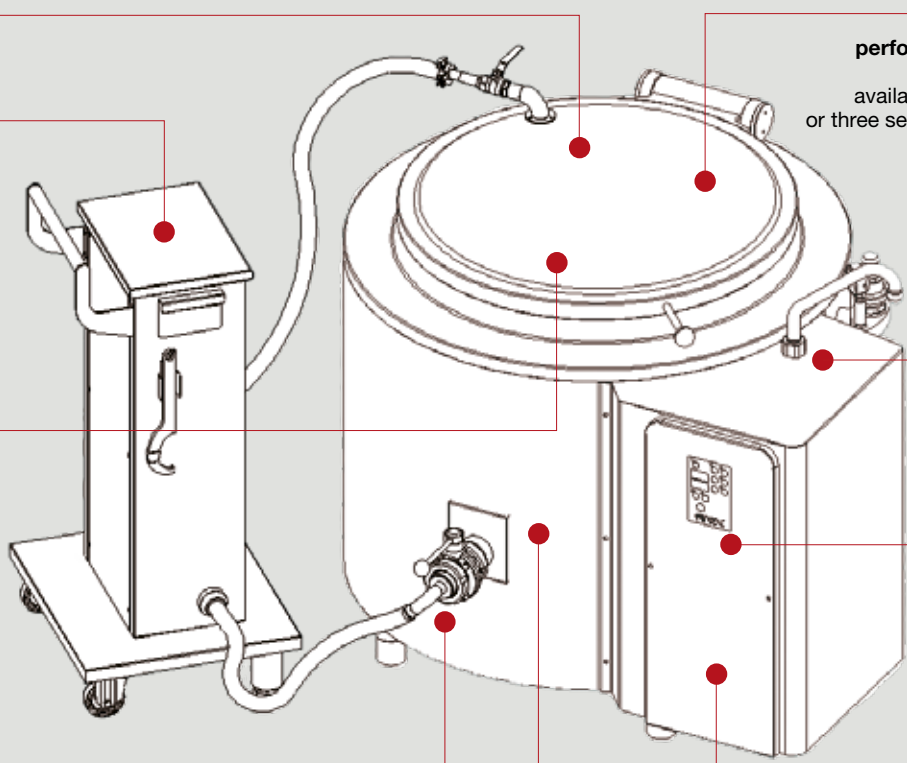
probe product
standard

friendly service

quick and easy accessibility to the main components.

electronic board
easy to use

allows you to keep under control all the process variables.



Your Fixpan.

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

Accessories



perforated basket
one segment.



perforated basket
two segments.



perforated basket
three segments.



kouskoussier
ideal for the preparation of
couscous with traditional method.

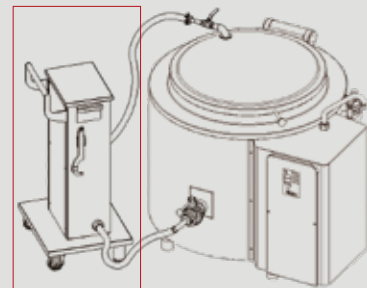


core probe
directly to the core of the product

Suitable for detecting the temperature
at the core of the product. Used for
pasteurising jars



pasteurization kit
complete with core probe



hermetic lid

useful for reducing boiling times
and above all to compensate for the
external pressure at high altitudes.



**Fixpan:
also for pasteurizing
preserves.**

Fixpan is the simplest and most immediate resource for cooking large quantities of food. With one of the widest ranges available on the market.



Programmability and standardisation of the result.

Easy-to-use electronic board allows you to keep under control all the process variables.



Features of the board

- . Easy to understand and to use;
- . Allows you to set cooking times and precise temperatures with values from 20°C up to 100°C;
- . Automatically checks and restores the water level in the jacket;
- . It emits an acoustic signal to indicate the end of cooking;
- . It allows you to select the quantity of litres of water to be filled, whether cold or hot, and then fill automatically;
- . It allows you to carry out processes with the simultaneous control of the product temperature in the tank (standard) and of the core temperature (optional core probe);
- . Allows you to set a maintenance time for the programmed temperature;
- . It provides simple messages and alarms to identify and correct the most common usage errors;
- . It has two digital displays;
- . It indicates with a constant light signal if heating is active.

Fixpan: pasteurizing for preserves.

Available in gas, electric and steam heating versions, with capacity from 100 to 500 litres and hermetic lid (optional).

fixpan PF		cooking pan		DG-IG		IE		IV	
				gas version		electrical version		steam version	
capacity	dimensions mm. L x P x H	pan diameter mm.	total volume lt	voltage kw	electrical connection V/Hz	voltage kw	electrical connection V/Hz	steam flow kg/h	electrical connection V/Hz
100	1050x950 h. 900	600	113/102	21	220-240V 1N 50 Hz	16	380-415V 3N 50/60 Hz	40/50	220-240V 1N 50Hz
150	1050x950 h. 900	600	150/139	21	220-240V 1N 50 Hz	18	380-415V 3N 50/60 Hz	50/60	220-240V 1N 50Hz
200	1205x1130 h. 900	750	220/200	34.5	220-240V 1N 50 Hz	32	380-415V 3N 50/60 Hz	60/80	220-240V 1N 50Hz
300	1340x1255 h. 900	900	325/300	48	220-240V 1N 50 Hz	36	380-415V 3N 50/60 Hz	80/100	220-240V 1N 50Hz
500	1340x1255 h. 1050	900	480/455	58	220-240V 1N 50 Hz	36	380-415V 3N 50/60 Hz	100/120	220-240V 1N 50Hz

Jacket pressure: 0,5 bar

Gas versions

Heating by high-performance tubular burners in stainless steel. Automatic ignition and flame monitoring system without pilot burner. Heating controlled by the electronic board, with automatic insertion of the minimum 2°C before the SET POINT set, and by the pressure switch.

Electrical versions

Heating with "Incoloy 800" alloy armoured resistors, installed inside the jacket. Economiser of the thermal power with automatic intervention when the selected temperature is reached.

Steam versions

Power supply (from user network) through minimum maximum modulation valve controlled by electronic board.

Some applications of Fixpan:

- soups
- pasta
- rice
- sauces
- various boiled meats
- broths
- milk-based products
- coffee
- tea
- boiled vegetables
- pasteurization of jars
- packaged products



PF...



PF...A
Hermetic lid

Jars loading capacity *

fixpan FP	round jar	round jar	round jar
	CEE 212 ml	CEE 314 ml	CEE 580 ml
model	no. jars	no. jars	no. jars
PF...100	170/180	120/130	70/80
PF...150	250/260	180/190	100/110
PF...200	350/360	240/250	140/150
PF...300	480/490	410/420	170/190
PF...500	620/630	550/560	220/230



* with single segment basket

**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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