



Firex Multicooker
Automated cooker with continuous cycles

firex
Share the taste

Multicooker

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Firex



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.

Multicooker: automatic cookers

Flexible and functional automatic cookers.

The extraordinary flexibility of the Multicooker automatic pasta cooker means that it can be used for all cooking in continuous cycles in water: cooking pasta, rice, but also boiled meat, vegetables, broths, etc.

Timed baskets immersion.

The multicooker can be paired with a cooling tank for rapid lowering of the temperature.



elevating baskets
perforated AISI 316 steel

suitable for both rice
and pasta cooking.



**optional: integrated pull-out
shower**
for rapid cooling of the product

and to facilitate tank washing
operations.



tap
for manual addition
of water

and to facilitate the
discharge of starches.

Light indicator
for basket lifting in
operation.



the electronic board
allows cooking
programming.

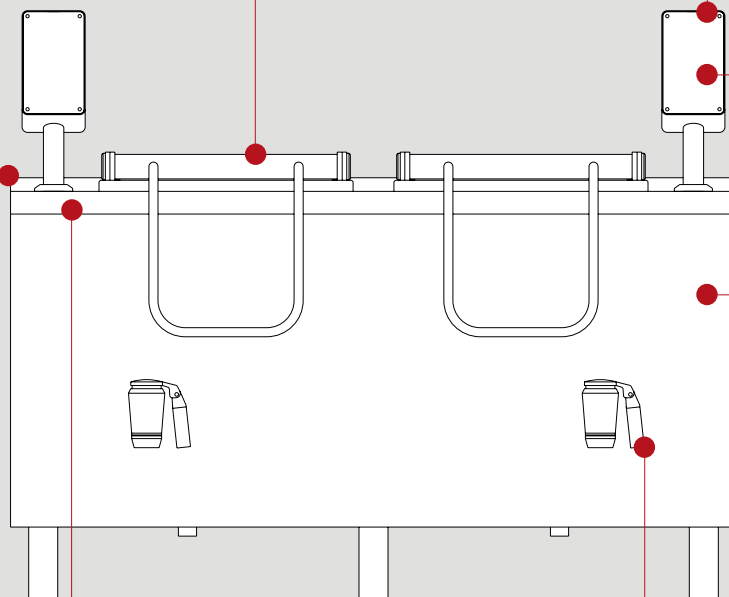


level probes
for automatic
refilling of water
in the tank

and for blocking the
heating in case of
lack of the same.

front drain valve
2" chromed brass

with insulating handle.



Your Multicooker.

Main accessories and optional.

- **drain valve**
entirely in stainless steel

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



- **shower**
always at hand

For cleaning the machine.



- **wheels kit**
dynamic practicality

The wheels offer the possibility to move the machinery and to be able to reconfigure the kitchen space according to needs.



Accessories

- **insulated trolley**



- **basket holder trolley**



- **heated trolley**



- **tilting trolley**





Electronic Simplicity.

The programming of temperatures and times allows to obtain a perfect cooking without worries.

Characteristics of the board

- . extremely easy to understand and use
- . it allows to set extremely precise temperatures with values from 20°C up to 110°C
- . allows you to set the immersion time of the basket
- . controls the movements of the basket
- . automatically maintains the optimum water level
- . stops heating in case of insufficient water level
- . provides simple messages and alarms to identify and correct the most common usage errors
- . it has two digital displays that show the temperature and time left until the end of the cooking cycle
- . a light signal with a safety flashing light is activated 60 seconds before the end of the cooking cycle and the automatic lifting of the baskets and the lid
- . automatically elevating and tilting baskets (even with closed lid) with stop in the drip position and removable for cleaning operations.



Some applications of the Multicooker:

- **pasta**
broths
rice
fish
meat
vegetables
legumes

Automatic pasta cooker.

This range of machines for the food and large catering industry consists of 21 models, with one or two tanks, from 120 to 480 litres, all equipped with independent baskets. The flexibility of the Multicooker pasta cookers facilitates traditional cooking in water, ensuring speed and safety of the work cycles, constant product quality and better use of human resources.

multicooker CPM				cooking pan		gas version	electrical version	steam version
model	dimensions mm L x P x H	tank n°	total volume lit	capacity basket		220-240V 1N 50 Hz	380-415V 3N 50/60 Hz	220-240V 1N 50 Hz
				baskets n°	capacity basket kg*	gas power kw	electric power kw	steam power kg/h
1-12	800x900 h. 900	1	135	1	12/15	25	17	44/54
1-18	1000x900 h. 900	1	188	1	18/23	36	25,5	56/72
1-24	1200x900 h. 900	1	242	1	24/30	45	31	68/88
2-12	1600x900 h. 900	2	2x135	2	2x12/15	25+25	17+17	(44/54)x2
2-18	2000x900 h. 900	2	2x188	2	2x18/23	36+36	25,5+25,5	(56/72)x2
2-24	2400x900 h. 900	2	2x242	2	2x24/30	45+45	31	(68/88)x2

* dry pasta

Gas versions

by means of high efficiency tubular burners, automatic ignition and flame monitoring system, without pilot burner.

Electrical versions

direct heating by means of armoured resistors with aluminium casting.

Steam versions

Heating by steam (from user network), controlled by the electronic board and by a manual throttling valve. Safety valve at 0.5 bar, depression valve and analogue reading pressure gauge.

Automatically elevating and tilting baskets (even with closed lid) with stop in the drip position and removable for cleaning operations. Automatic filling and replenishment of the water inside the tank. Overflow and tap to facilitate the skimming of starches. 2" chrome-plated brass front drain tap equipped with insulating handle. Electronic control via keyboard with 2 3-digit displays and LEDs.





○
CPMIV1-12
Steam version



○
CPMDE1-24
Electrical version



○
CMPDG2-12
Gas version



Cook and Chill.

The process line for those who think big.

step
1

- **Cooking.** the product is cooked in water. At the end of the cooking time, the basket automatically raises to the dripping position. Now the product is ready to be cooled.

step
2

- **Cooling.** the cooling tank can be connected to the water mains or chilled water. The complete cooling of the product takes place in just 3 minutes. During cooling, a water stirring system keeps the pasta moving to obtain a perfect result. Now the product is ready for step 3.

step
3

- **Storage.** the refrigerated product can be moved to our serving trolley and portioned into GN containers. Subsequently it must be stored in a cold room and regenerated as needed.



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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