



## Optionals

- UD125 - WHEELS D.125 INOX UDFIE..

## Accessories

- UDABF0020 - CONTAINER WITH HOLES GN1/1 H=200
- UDACF0020 - FRY-BASKET GN1/1 H=200
- DAP01120 - PERFORATED SHOVEL
- DASC0100 - KIT BASKET LIFT DFIE..100
- DAP01140 - LONG HANDLE SCRAPER
- DAFF010 - FALSE BOTTOM VESSEL DFIE...
- DAPB0100 - GN1/1 DFIE..100 PAN FRAME
- DAF0100 - STRAINER FOR DFIE.100
- DAP01110 - SHOVEL
- DAP01000 - SPATULA FOR OMELETTE

## Certificates



# Data sheet

## UDFIE27A-D\_V2

### Constructive Features

- cooking vessel in stainless steel AISI 304 (bottom thickness 12mm and wall thickness 2mm) with rounded corners and anti-overflow edge. Vessel motorised on the front axle
- motorised and insulated lid in AISI 304 with food-grade silicone sealing gasket
- 4- point motorised clamping system for pressure cooking
- self-supporting frame in stainless-steel AISI 430 (thickness 20/10)
- outer cover in stainless steel AISI 304, fine satin finish (thickness 10-20/10)
- adjustable feet in stainless steel AISI 304 to ensure levelling
- protection level IPX5

### Functional Features General

- heating by means of thick film heating elements in direct contact with the bottom of the tank
- temperature control via 6(27 gallons)/8 (40 gallons) probes on the bottom of the tank, 1 probe on the walls, 1 core probe with 3 reading points (5 optional)
- pressure cooking at 5,8 pSI (4 bar) with automatic elimination of the air in the cooking vessel (for cooking with saturated steam) and automatic steam condensation at the end of cooking, which allows the lid to be opened quickly and safely, with no steam dispersion in the environment
- integrated shower head
- power socket for electrical connection of oil filtering trolley (UBACF0013R)
- basket lifting system (accessory) with two arms to be hooked on the lid and basket lifting bar
- electronic control by means of multifunctional keyboard with Touch Screen 7" and easy and clear messages
- USB connection to download HACCP data and update the software

### Panel Board Functions

- capacitive 7" touch screen
- selection of 4 different cooking modes, with working temperature setting
- setting of cooking type, cooking time and basket lifting function (if accessory was selected)
- cooking in "Manual" mode
- cooking in "Program" mode
- tank water load setting (hot up to 140°F/cold) with automatic liter measurements
- control for tilting and (automatic) return of the cooking tank from Touch Screen
- control for opening (automatic) and closing of the lid
- step-by-step instructions for lid opening/closing when pressure cooking
- language settings touch Screen
- input of different units of measurement (° C/° F ; Liters/gallons ; etc)
- step-by-step instructions for basket-lifting system installation

### Display/Signal

- display type of cooking, set temperature and probe temperature
- heating operating visual alarm
- time to end of cycle display
- display tank out of position for cooking
- cyclic warning of pressure system cleaning
- self-diagnostics

### Safety System

- emergency button
- blocking of heating for excess of temperature with manual resettable safety thermostat
- heating interruption during vat tilting
- pressure system safety valve
- prevention of lid opening when there is pressure in the tank
- prevention of loading large quantities of water
- prevention of water loading and use of the shower when "frying" mode is on

## Planner

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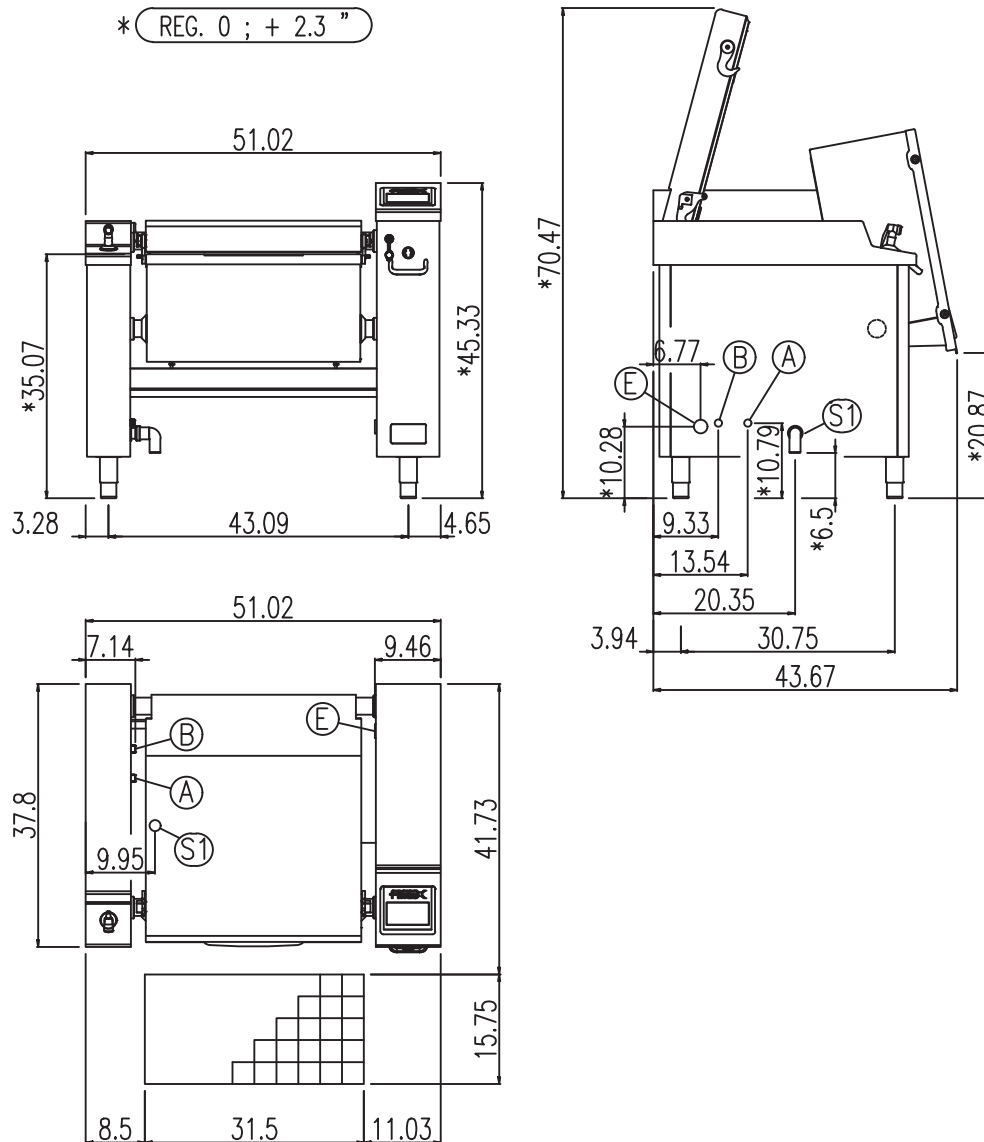
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#### Dimensions weights and capacities

|        |                 |               |                 |                        |                         |
|--------|-----------------|---------------|-----------------|------------------------|-------------------------|
| Width  | 51 1/16 inches  | Vessel width  | 26 3/4 inches   | Capacity               | 27 gal                  |
| Depth  | 37 13/16 inches | Vessel depth  | 24 1/16 inches  | Cooking vessel surface | 620 inches <sup>2</sup> |
| Height | 45 5/16 inches  | Vessel height | 10 13/16 inches | Weight                 | 728 lbs                 |

#### Water connection

|                                |             |                      |            |                     |            |
|--------------------------------|-------------|----------------------|------------|---------------------|------------|
| Water pressure                 | 150÷400 PSI | Cold water inlet (B) | 3/4 inches | Hot water inlet (A) | 3/4 inches |
| Condensate drain pressure (S1) | 40 mm       | Drain (S1)           | 40 mm      |                     |            |

#### Electrical connection

|                 |                          |                |          |         |      |
|-----------------|--------------------------|----------------|----------|---------|------|
| STD Voltage (E) | 3 PHASE 220-240 V ~ 60Hz | Electric power | 24,00 kW | Current | 64 A |
| STD Voltage (E) | 3 PHASE 208V ~ 60Hz      | Electric power | 20,00 kW | Current | 58 A |
| OPT Voltage (E) | 3 PHASE 460-480 V ~ 60Hz | Electric power | 25,50 kW | Current | 33 A |