



Firex Multicooker
Automated cooker with continuous cycles

firex
Share the taste

Multicooker

2

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: pasta cookers for large catering service.

Flexible and functional cookers for restaurants.

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 chiller for a rapid drop in temperature.



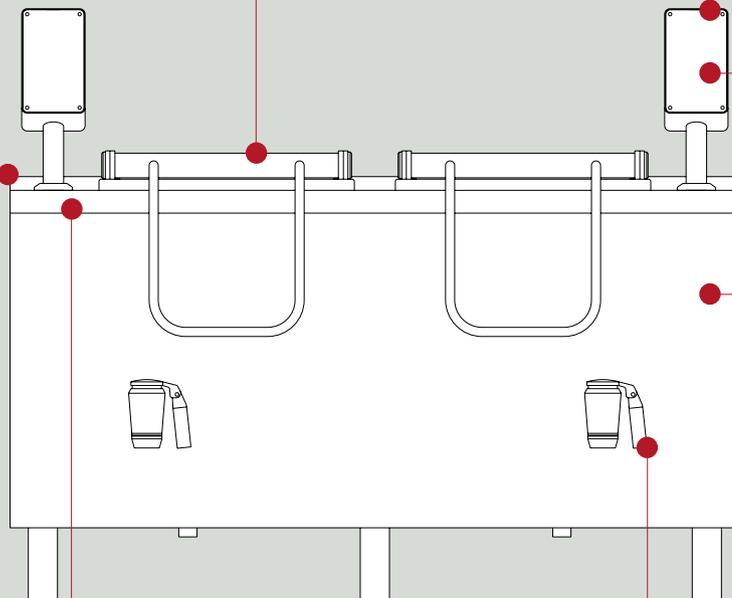
basket
perforated aisi 316 steel basket
suitable for both rice and pasta cooking.



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.



electronic board
allows cooking programming.



level probes
for automatic recovery of water in the tank
and for blocking the heating in case of lack of the same.

front drain valve
in 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
hand shower always at hand

For machine cleaning.



wheel kit
dynamic practicality

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



insulated trolley



basket holder trolley



heated trolley



overturnable trolley





Electronic simplicity.

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

Features of the board

- . extremely easy to understand and use
- . guarantees to set extremely precise temperatures with values from 20°C up to 110°C
- . allows to set the cooking time intended as the immersion time of the basket with a minimum interval of 30 seconds
- . controls the movements of the basket
- . guarantees the automatic filling of the tank and the maintenance of the level necessary for the continuation of cooking in consecutive cycles
- . stops heating in case of insufficient water level
- . provides simple messages and alarms to identify and correct the most common usage errors
- . has two 3-digit digital displays that show set temperature and product temperature or time remaining at the end of the cooking cycle
- . A light signal with a safety flashing light activates 60 seconds before the end of the cooking cycle and the automatic lifting of the basket.



Some applications of the Multicooker

-
- broths**
- rice**
- pasta**
- 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 Vessel		gas version	electric version	steam version
model	dimension mm L x P x H	vassel n°	baskets n°	capacity basket		220-240V 1N 50 Hz	380-415V 3N 50/60 Hz	220-240V 1N 50 Hz
				Total volum lt	capacity basket kg*	gas power kw	electric power kw	steam power kg/h
1-12	800x900 h. 900	1	1	135	12/15	25	17	44/54
1-18	1000x900 h. 900	1	1	188	18/23	36	25,5	56/72
1-24	1200x900 h. 900	1	1	242	24/30	45	31	68/88
2-12	1600x900 h. 900	2	2	2x135	2x12/15	25+25	17+17	(44/54)x2
2-18	2000x900 h. 900	2	2	2x188	2x18/23	36+36	25,5+25,5	(56/72)x2
2-24	2400x900 h. 900	2	2	2x242	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.

Electric versions

direct heating by means of armoured heating elements in "Incoloy 700" alloy.

Steam versions

- . steam adjustment by means of a shutter valve for gradual introduction of the steam;
- . AISI 304 stainless steel cavity;
- . maximum pressure 0.5 bar;
- . control and safety system consisting of vacuum valve, control pressure gauge and safety valve.





○
CPMIV1-12
Steam version



○
CPMDE1-24
Electric version



○
CMPDG2-12
Gas version

Cook and Chill.

The process line for those who think big.



step
1

○ **Cooking.** the product is cooked in hot and salted water for about 8-10 minutes. 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 down.** the cooling tank can be connected to mains water, chilled water or to a water and ice system. The cooling time is approximately 2-3 minutes and the final product temperature is 3°C higher than the temperature of the water used. During the cooling time a pumping 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 in our serving trolley and portioned in GN containers or in trays for frozen ready meals. Subsequently it must be stored in a cold room and regenerated as needed.





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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Firex srl

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

www.firex.com



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QUALITY SYSTEM
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SAFETY SYSTEM
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= OHSAS 18001 =

