

Data sheet

DFIE150_V2



Constructive Features

- cooking vessel in stainless steel AISI 304 (bottom thickness 12 mm and wall thickness 2 mm) with rounded corner angles and anti-overflowing lip. Vessel with electric tilting on front part
- motorized and insulated lid with double cover in stainless steel AISI 304 (thickness 10-20/10)
- self-supporting frame in stainless steel AISI 304 (thickness 30-40/10)
- outer cover in stainless steel AISI 304, fine satin finish (thickness 12-15/10)
- adjustable feet in stainless steel AISI 304 to ensure levelling, with removable cover for cleaning operations
- protection level IPX5
- fast accessibility to the main functional parts (electronic card, fuses, thermostats...) only removing the frontal panels

Functional Features General

- heating by means of "thick film" resistors directly in contact with the vessel bottom
- temperature control by system with 10 probes (8 bottom, 1 side walls, 1 product/core probe)
- electronic control by means of multifunctional keyboard with Touch Screen 7" and easy and clear messages
- USB connection to download HACCP data, update the software and load cooking programs

Panel Board Functions

- ON/OFF switch
- capacitive 7" touch screen
- selection of 3 different cooking modes (5 with optional core probe), with working temperature setting
- core probe
- cooking type and time setting
- cooking in "Manual" mode
- cooking in "Program" mode
- tank water load setting (hot up to 60° C/cold) with automatic liter measurements
- control for tilting and return of cooking tank from Touch Screen
- delayed cooking setting with date, time, and programming cycle
- language settings touch Screen
- input of different units of measurement (° C/° F ; Liters/gallons ; etc)
- motorized lid
- manual/automatic tank return

Display/Signal

- display type of cooking, temperature probes used and set temperature
- heating operating visual alarm
- time to end of cycle display
- display tank out of position for cooking
- self-diagnostics

Safety System

- emergency button
- blocking of heating for excess of temperature with safety thermostats, one of which manual resettable
- heating interruption during vat tilting
- prevention of filling tank with water in "frying" cooking mode

Optionals

- D100 - WHEEL KIT
- DAPC0230. - SOCKET OUTLET 230V 2P+T 16A

Accessories

- DAP01000 - SPATULA FOR OMELETTE
- DABF0020 - CONTANIER WITH HOLES GN1/1 H=200
- DACF0020 - FRY-BASKET GN1/1 H=200
- DAF0150 - STRAINER FOR DFIE150

Certificates



Planner

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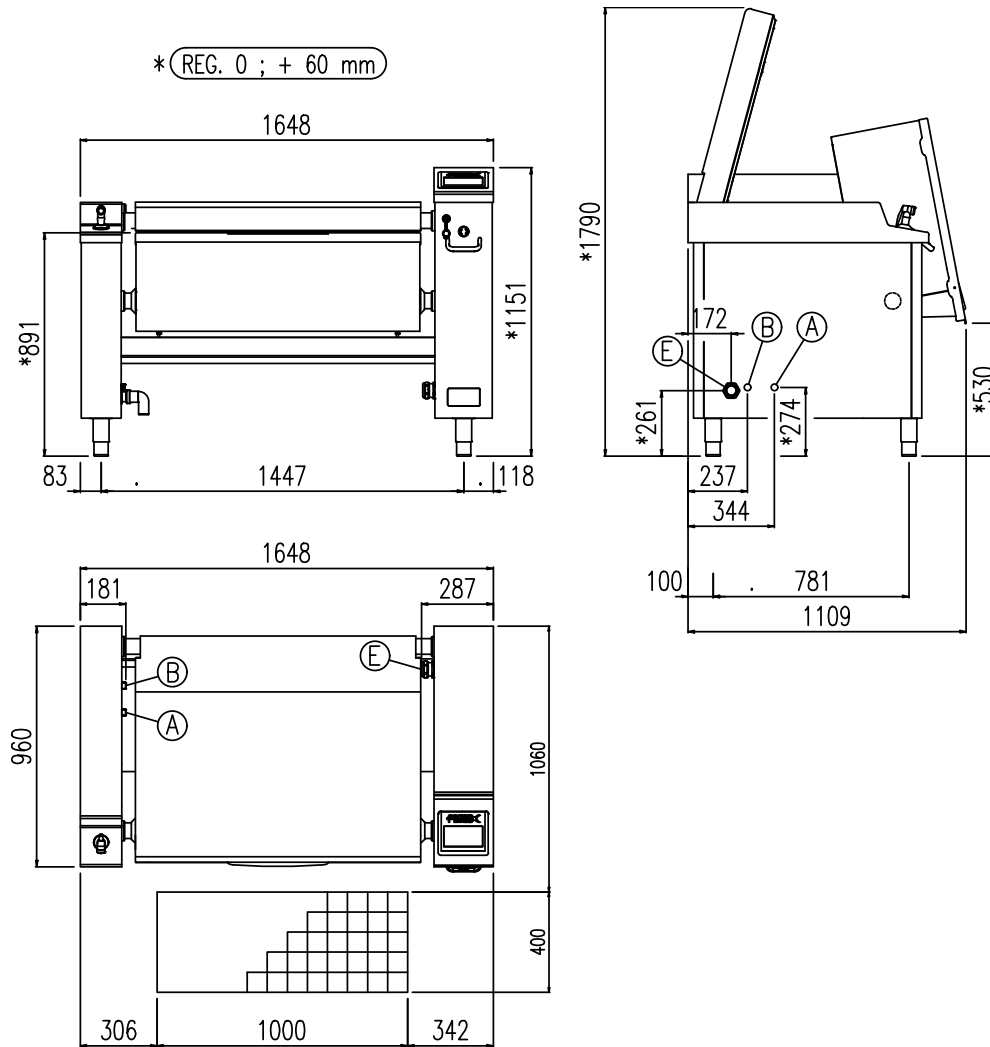
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Dimensions weights and capacities

Width	1648 mm	Vessel width	1040 mm	Capacity	157 lt
Depth	960 mm	Vessel depth	610 mm	Cooking vessel surface	63 dm ²
Height	1151 mm	Vessel height	274 mm	Weight	360 kg

Water connection

Water pressure	150÷400 KPa	Cold water inlet (B)	3/4"	Hot water inlet (A)	3/4"
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Electrical connection

STD Voltage (E)	380-415V 3N ~ 50/60Hz	Electric power	38.5 Kw	Current	64.0 A
OPT Voltage (E)	220-240V 3 ~ 50/60Hz	Electric power	38.5 Kw	Current	110.0 A
OPT Voltage (E)	208V 3 ~ 50/60Hz	Electric power	32.0 Kw	Current	100.0 A