



Constructive Features

- cooking vessel in stainless steel AISI 304 (bottom thickness 10 mm and wall thickness 2 mm). Vessel with manual tilting on front part
- removable lid in stainless steel AISI 304
- self-supporting structure in AISI 304
- outer cover in stainless steel AISI 304, fine satin finish (thickness 12-15/10)
- 4 pivoting wheels, 2 of them with brakes
- protection level IPX5

Functional Features General

- heating by means of armoured elements in INCOLOY-800 alloy controlled by electronic board
- temperature control by system with two probes (product/bottom)
- automatic mixing device with two arms and PTFE scrapers, fully extractable to make cleaning easier, with regulation directly from the control panel according to the product to be processed
- 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
- resistive 7" touch screen
- selection of 5 different cooking modes, with working temperature setting
- possibility of cooking with tilted basin (up to 15°)
- cooking type and time setting
- cooking in "Manual" mode
- cooking in "Program" mode
- creating and editing multiphase cooking programs, setting for each phase: cooking type; cooking parameters (temperature and time); mixer settings and possibility to insert text messages
- speed setting/adjustment (clockwise and counterclockwise) rotation times and mixer pause times
- delayed cooking setting with date, time, and programming cycle
- language settings touch Screen
- input of different units of measurement (° C/° F ; Liters/gallons ; etc)

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
- audible/visible warning of mixer program start
- thermostat intervention safety signaling
- self-diagnostics

Safety System

- emergency button
- blocking of heating for excess of temperature with manual resettable safety thermostat
- heating interruption during vat tilting

Optionals

- CARC0020 - WATER MIXER FAUCET FOR CBT.030
- CARD0020 - CLEANING SHOWER FOR CBTE030
- CASR0010 - ROTATING PROBE FOR CBTE030

Accessories

- CAPV0030 - EXTRA SCRAPER VERTICAL MIXER CBT030
- CAGM030 - EXTRA GRID FOR MIXER CBT030
- CABE0010 - PULLOUT CONTAINER GN1/1 FOR CBT030
- CACP0010 - PASTA BASKET SET (4 pcs) FOR CBT030
- CACS0010 - SOUS-VIDE BASKET FOR CBT030_V1
- CAMP030 - CLEANING MIXER FOR CBTE030

Certificates



Planner

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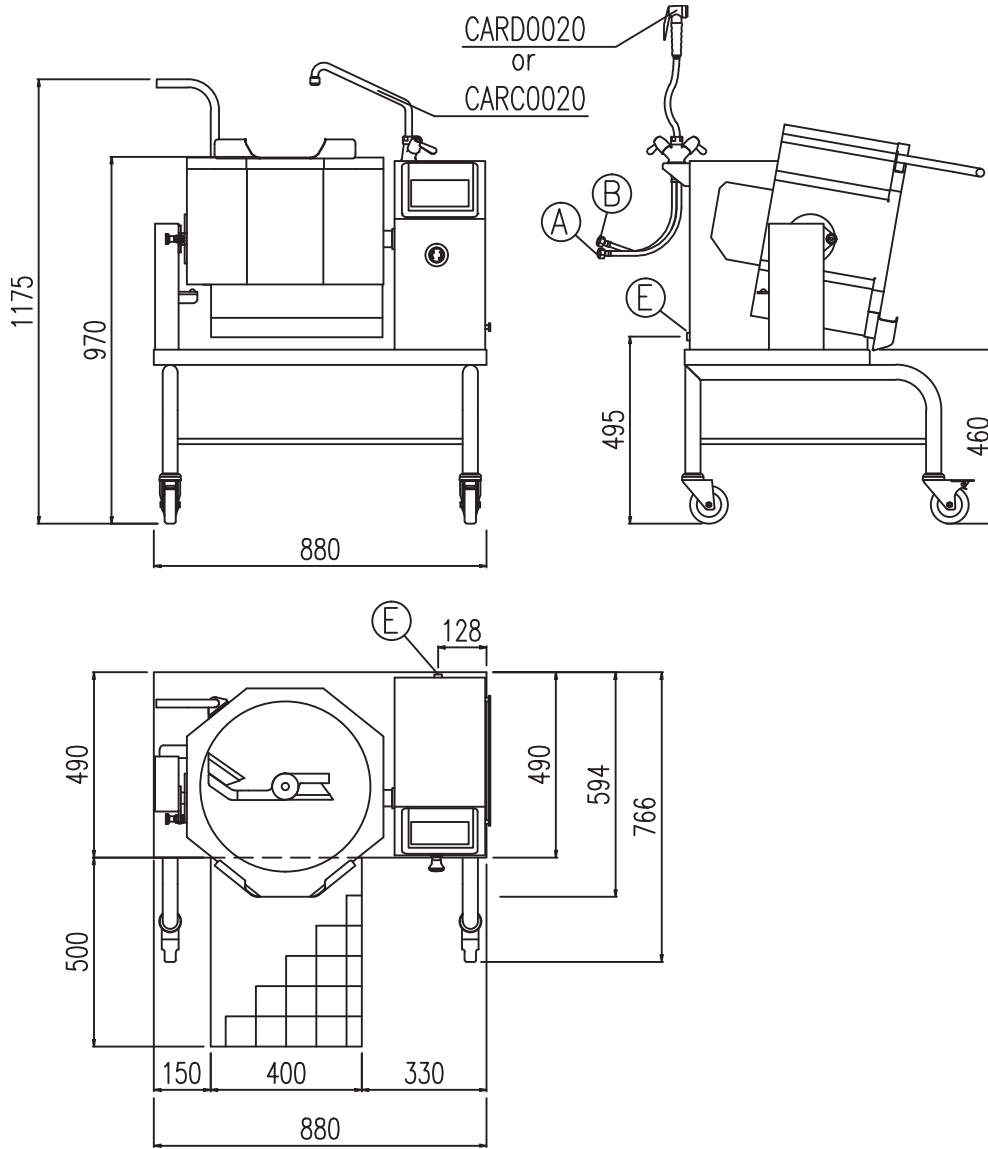
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Dimensions weights and capacities

Width	880 mm	Vessel diameter	450 mm	Cooking vessel surface	15,9 dm ²
Depth	766 mm	Vessel height	235 mm	Weight	90 kg
Height	1175 mm	Capacity	30 lt		

Mixer

Mixer torque	48 Nm	Mixer power	0,25 Kw	Mixing speed	6-20 Rpm
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Electrical connection

STD Voltage (E)	380-415V 3N ~ 50/60Hz	Electric power	6,20 Kw	Current	9,3 A
OPT Voltage (E)	208V 3 ~ 50/60Hz	Electric power	5,10 Kw	Current	14,1 A
OPT Voltage (E)	208V 1N ~ 50/60Hz	Electric power	5,10 Kw	Current	24,4 A
OPT Voltage (E)	460-480V 3 ~ 50/60Hz	Electric power	6,20 Kw	Current	7,5 A
OPT Voltage (E)	440V 3 ~ 50/60Hz	Electric power	5,20 Kw	Current	6,8 A
OPT Voltage (E)	380-415V 3 ~ 50/60Hz	Electric power	6,20 Kw	Current	9,3 A
OPT Voltage (E)	220-240V 3 ~ 50/60Hz	Electric power	6,20 Kw	Current	16,2 A
OPT Voltage (E)	220-240V 1N ~ 50/60Hz	Electric power	6,20 Kw	Current	28,1 A

Optionals CARC0020 - CARD0020

Hot water inlet (A)	1/2"
Cold water inlet (B)	1/2"

Constructive Features

- cooking vessel in stainless steel AISI 304 (bottom thickness 12 mm and wall thickness 3 mm). Vessel with electric tilting on front part
- insulated lid with double cover in stainless steel AISI 304, with ergonomic handle, balanced by means of gas springs
- 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
- fast accessibility to the main functional parts (electronic card, fuses, thermostats...) only removing the frontal panels
- protection level IPX5

Functional Features General

- heating by means of steam (from user s system), controlled by electronic board
- safety valve at 9 bar and analogic pressure gauge
- temperature control by system with two probes (product/bottom)
- automatic mixing device with three arms and PTFE scrapers, completely removable to make cleaning easier, with regulation directly from the control panel according to the product to be processed
- 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
- ability to interrogate the machine using communication protocol MODBUS over RS485 serial interface

Panel Board Functions

- ON/OFF switch
- resistive 7" touch screen
- keys to turn on/off the mixer and move basin
- selection of 5 different cooking modes, with working temperature setting
- cooking type and time setting
- cooking in "Manual" mode
- cooking in "Program" mode
- creating and editing multiphase cooking programs, setting for each phase: cooking type; cooking parameters (temperature and time); mixer settings and possibility to insert text messages
- speed setting/adjustment (clockwise and counterclockwise) rotation times and mixer pause times
- possibility to activate mixer at minimum speed during tank tilting to facilitate product pouring
- tank water load setting (hot up to 90° C/cold) with automatic liter measurements
- control for tilting and return of cooking tank from Touch Screen or keyboard
- delayed cooking setting with date, time, and programming cycle
- language settings touch Screen
- input of different units of measurement (° C/° F ; Liters/gallons ; etc)

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
- audible/visible warning of mixer program start
- signaling tap position, managing water in the tank
- signal of lid and cock position during vat tilting
- self-diagnostics

Safety System

- emergency button
- double-jacket safety valve
- heating interruption during vat tilting



Optionals

- CADE0010 - CLEANING SHOWER FOR CBT/PR
- DAPC0230 - SOCKET OUTLET 230V 2P+T 16A
- D150 - KIT WHEELS PR/CBT/DBR
- CAPV1010 - EXTRA SCRAPER VERTICAL MIXER CBT090

Accessories

- CAPM0010 - ADJUSTABLE PADDLE KIT (2 pcs)

Certificates



Planner

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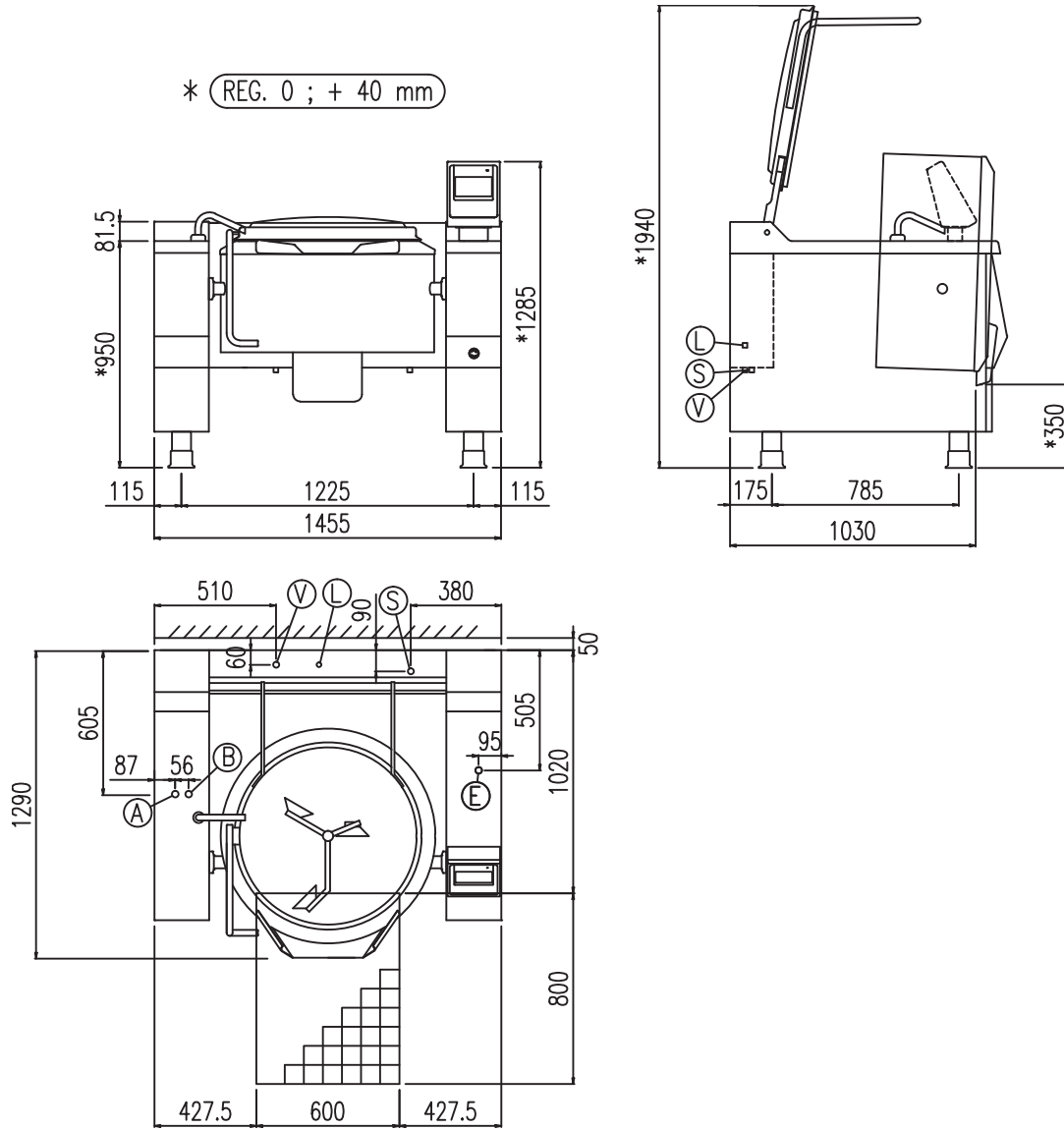
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Dimensions weights and capacities

Width	1455 mm	Vessel diameter	700 mm	Cooking vessel surface	38 dm ²
Depth	1290 mm	Vessel height	300 mm	Weight	420 kg
Height	1030 mm	Capacity	90 lt		

Mixer

Mixer torque	160 Nm	Mixer power	0,37 Kw	Mixing speed	6-21 Rpm
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Water connection

Water pressure	50÷300 KPa	Cold water inlet (B)	3/4"	Hot water inlet (A)	3/4"
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Steam connection

Steam connection (V)	3/4"	Condensate drain (S)	3/4"	Steam pressure	8 bar
Steam load	70 kg/h	Steam flow to keep boiling	--- kg/h	Steam consumption (from 20°C to 100°C)	14 kg
Compressed air connection (L)	6 mm	Air pressure (L)	6 Kpa		

Electrical connection

STD Voltage (E)	220-240V 1N ~ 50/60Hz	Electric power	0,60 Kw	Current	--- A
OPT Voltage (E)	208V 2 ~ 50/60Hz	Electric power	0,50 Kw	Current	--- A
OPT Voltage (E)	208V 1N ~ 50/60Hz	Electric power	0,50 Kw	Current	--- A
OPT Voltage (E)	460-480V 3 ~ 50/60Hz	Electric power	0,60 Kw	Current	--- A
OPT Voltage (E)	440V 3 ~ 50/60Hz	Electric power	0,60 Kw	Current	--- A
OPT Voltage (E)	380-415V 3 ~ 50/60Hz	Electric power	0,60 Kw	Current	--- A
OPT Voltage (E)	220-240V 2 ~ 50/60Hz	Electric power	0,60 Kw	Current	--- A

Constructive Features

- cooking vessel in stainless steel AISI 304 (bottom thickness 12 mm and wall thickness 3 mm). Vessel with electric tilting on front part
- insulated lid with double cover in stainless steel AISI 304, with ergonomic handle, balanced by means of gas springs
- 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
- fast accessibility to the main functional parts (electronic card, fuses, thermostats...) only removing the frontal panels
- protection level IPX5

Functional Features General

- heating by means of steam (from user's system), controlled by electronic board
- safety valve at 9 bar and analogic pressure gauge
- temperature control by system with two probes (product/bottom)
- automatic mixing device with three arms and PTFE scrapers, completely removable to make cleaning easier, with regulation directly from the control panel according to the product to be processed
- 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
- ability to interrogate the machine using communication protocol MODBUS over RS485 serial interface

Panel Board Functions

- ON/OFF switch
- resistive 7" touch screen
- keys to turn on/off the mixer and move basin
- selection of 5 different cooking modes, with working temperature setting
- cooking type and time setting
- cooking in "Manual" mode
- cooking in "Program" mode
- creating and editing multiphase cooking programs, setting for each phase: cooking type; cooking parameters (temperature and time); mixer settings and possibility to insert text messages
- speed setting/adjustment (clockwise and counterclockwise) rotation times and mixer pause times
- possibility to activate mixer at minimum speed during tank tilting to facilitate product pouring
- tank water load setting (hot up to 90° C/cold) with automatic liter measurements
- control for tilting and return of cooking tank from Touch Screen or keyboard
- delayed cooking setting with date, time, and programming cycle
- language settings touch Screen
- input of different units of measurement (° C/° F ; Liters/gallons ; etc)

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
- audible/visible warning of mixer program start
- signaling tap position, managing water in the tank
- signal of lid and cock position during vat tilting
- self-diagnostics

Safety System

- emergency button
- double-jacket safety valve
- heating interruption during vat tilting



Optionals

- CADE0010 - CLEANING SHOWER FOR CBT/PR
- DAPC0230 - SOCKET OUTLET 230V 2P+T 16A
- D150 - KIT WHEELS PR/CBT/DBR
- CAPV1020 - EXTRA SCRAPER VERTICAL MIXER CBT130

Accessories

- CAPM0010 - ADJUSTABLE PADDLE KIT (2 pcs)

Certificates



Planner

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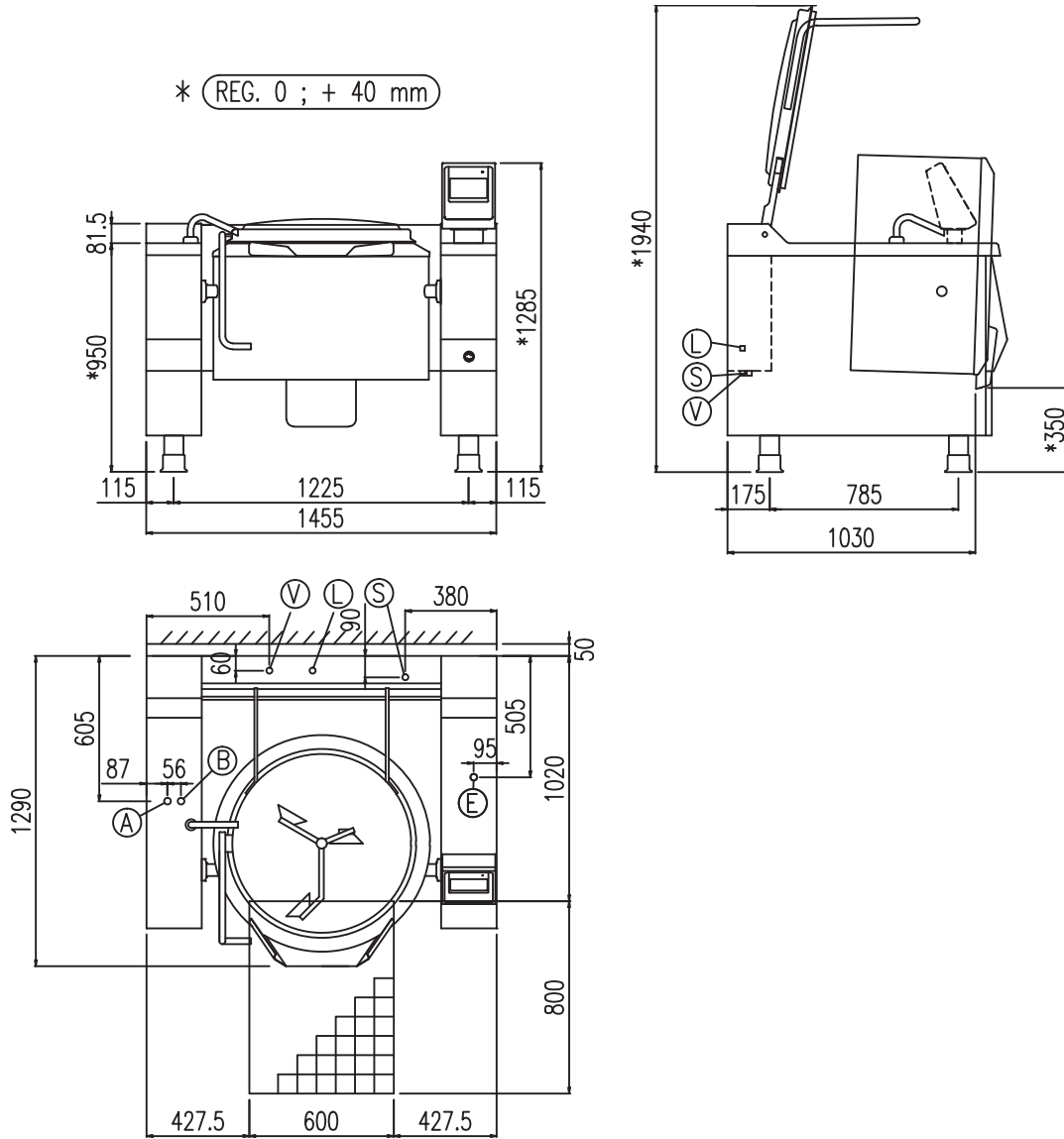
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Dimensions weights and capacities

Width	1455 mm	Vessel diameter	700 mm	Cooking vessel surface	38 dm ²
Depth	1290 mm	Vessel height	400 mm	Weight	430 kg
Height	1030 mm	Capacity	130 lt		

Mixer

Mixer torque	191 Nm	Mixer power	0,37 Kw	Mixing speed	6-18 Rpm
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Water connection

Water pressure	50÷300 KPa	Cold water inlet (B)	3/4"	Hot water inlet (A)	3/4"
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Steam connection

Steam connection (V)	3/4"	Condensate drain (S)	3/4"	Steam pressure	8 bar
Steam load	70 kg/h	Steam flow to keep boiling	--- kg/h	Steam consumption (from 20°C to 100°C)	20 kg
Compressed air connection (L)	6 mm	Air pressure (L)	6 Kpa		

Electrical connection

STD Voltage (E)	220-240V 1N ~ 50/60Hz	Electric power	0,60 Kw	Current	--- A
OPT Voltage (E)	208V 2 ~ 50/60Hz	Electric power	0,50 Kw	Current	--- A
OPT Voltage (E)	208V 1N ~ 50/60Hz	Electric power	0,50 Kw	Current	--- A
OPT Voltage (E)	460-480V 3 ~ 50/60Hz	Electric power	0,60 Kw	Current	--- A
OPT Voltage (E)	440V 3 ~ 50/60Hz	Electric power	0,60 Kw	Current	--- A
OPT Voltage (E)	380-415V 3 ~ 50/60Hz	Electric power	0,60 Kw	Current	--- A
OPT Voltage (E)	220-240V 2 ~ 50/60Hz	Electric power	0,60 Kw	Current	--- A

Constructive Features

- cooking vessel in stainless steel AISI 304 (bottom thickness 12 mm and wall thickness 3 mm). Vessel with electric tilting on front part
- insulated lid with double cover in stainless steel AISI 304, with ergonomic handle, balanced by means of gas springs
- 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
- fast accessibility to the main functional parts (electronic card, fuses, thermostats...) only removing the frontal panels
- protection level IPX5

Functional Features General

- heating by means of steam (from user s system), controlled by electronic board
- safety valve at 9 bar and analogic pressure gauge
- temperature control by system with two probes (product/bottom)
- automatic mixing device with three arms and PTFE scrapers, completely removable to make cleaning easier, with regulation directly from the control panel according to the product to be processed
- 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
- ability to interrogate the machine using communication protocol MODBUS over RS485 serial interface

Panel Board Functions

- ON/OFF switch
- resistive 7" touch screen
- keys to turn on/off the mixer and move basin
- selection of 5 different cooking modes, with working temperature setting
- cooking type and time setting
- cooking in "Manual" mode
- cooking in "Program" mode
- creating and editing multiphase cooking programs, setting for each phase: cooking type; cooking parameters (temperature and time); mixer settings and possibility to insert text messages
- speed setting/adjustment (clockwise and counterclockwise) rotation times and mixer pause times
- possibility to activate mixer at minimum speed during tank tilting to facilitate product pouring
- tank water load setting (hot up to 90° C/cold) with automatic liter measurements
- control for tilting and return of cooking tank from Touch Screen or keyboard
- delayed cooking setting with date, time, and programming cycle
- language settings touch Screen
- input of different units of measurement (° C/° F ; Liters/gallons ; etc)

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
- audible/visible warning of mixer program start
- signaling tap position, managing water in the tank
- signal of lid and cock position during vat tilting
- self-diagnostics

Safety System

- emergency button
- double-jacket safety valve
- heating interruption during vat tilting



Optionals

- CADE0010 - CLEANING SHOWER FOR CBT/PR
- DAPC0230 - SOCKET OUTLET 230V 2P+T 16A
- D150 - KIT WHEELS PR/CBT/DBR
- CAPV1030 - EXTRA SCRAPER VERTICAL MIXER CBT180

Accessories

- CAPM0020 - ADJUSTABLE PADDLE KIT (2 pcs)

Certificates



Planner

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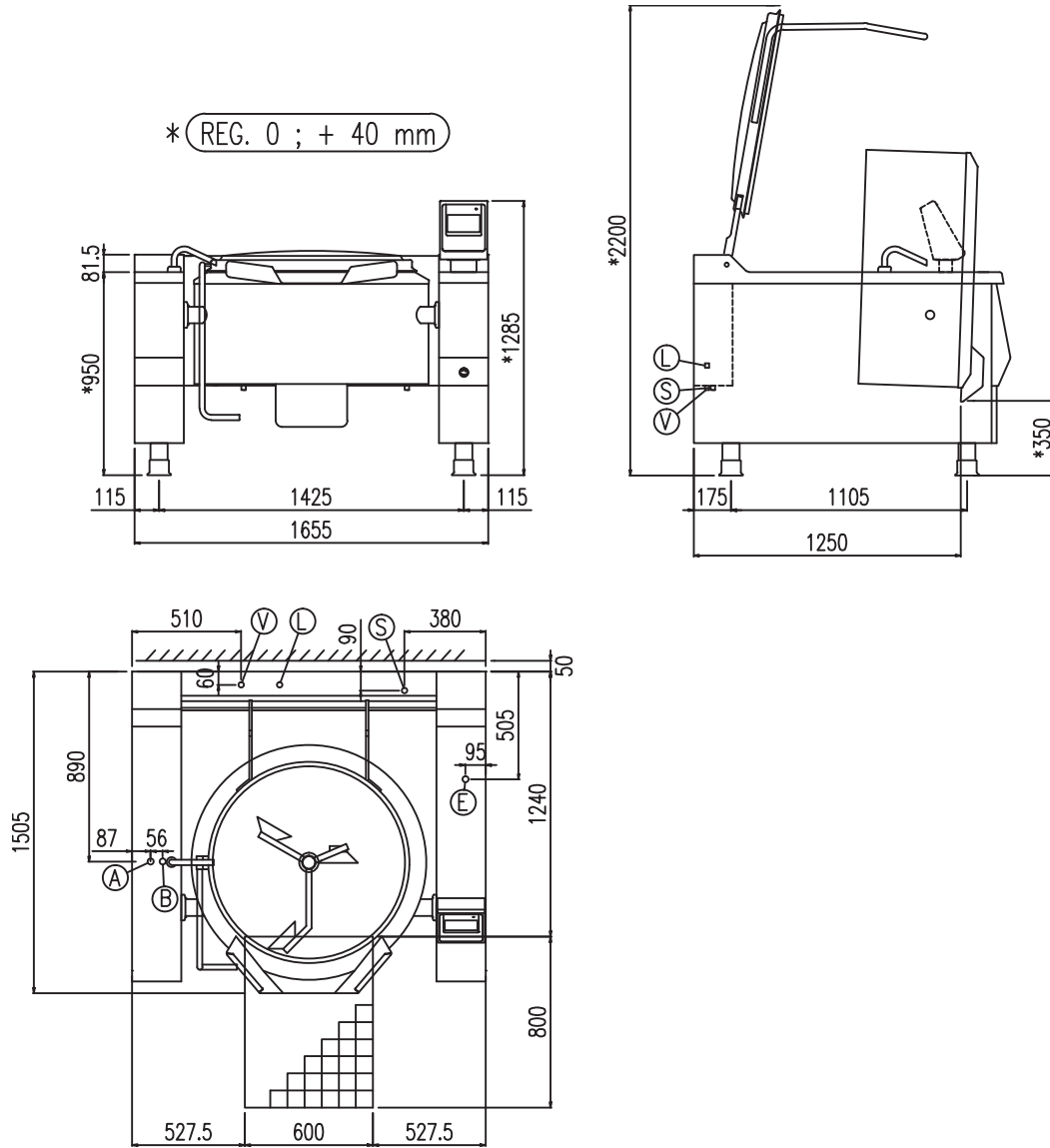
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Dimensions weights and capacities

Width	1655 mm	Vessel diameter	900 mm	Cooking vessel surface	63 dm ²
Depth	1500 mm	Vessel height	350 mm	Weight	565 kg
Height	1030 mm	Capacity	180 lt		

Mixer

Mixer torque	236 Nm	Mixer power	0,37 Kw	Mixing speed	6-14 Rpm
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Water connection

Water pressure	50÷300 KPa	Cold water inlet (B)	3/4"	Hot water inlet (A)	3/4"
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Steam connection

Steam connection (V)	3/4"	Condensate drain (S)	3/4"	Steam pressure	8 bar
Steam load	100 kg/h	Steam flow to keep boiling	--- kg/h	Steam consumption (from 20°C to 100°C)	28 kg
Compressed air connection (L)	6 mm	Air pressure (L)	6 Kpa		

Electrical connection

STD Voltage (E)	220-240V 1N ~ 50/60Hz	Electric power	0,60 Kw	Current	--- A
OPT Voltage (E)	208V 2 ~ 50/60Hz	Electric power	0,50 Kw	Current	--- A
OPT Voltage (E)	208V 1N ~ 50/60Hz	Electric power	0,50 Kw	Current	--- A
OPT Voltage (E)	460-480V 3 ~ 50/60Hz	Electric power	0,60 Kw	Current	--- A
OPT Voltage (E)	440V 3 ~ 50/60Hz	Electric power	0,60 Kw	Current	--- A
OPT Voltage (E)	380-415V 3 ~ 50/60Hz	Electric power	0,60 Kw	Current	--- A
OPT Voltage (E)	220-240V 2 ~ 50/60Hz	Electric power	0,60 Kw	Current	--- A

Data sheet CBTV310_V1

Constructive Features

- cooking vessel in stainless steel AISI 304 (bottom thickness 12 mm and wall thickness 3 mm). Vessel with electric tilting on front part
- insulated lid with double cover in stainless steel AISI 304, with ergonomic handle, balanced by means of gas springs
- 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
- fast accessibility to the main functional parts (electronic card, fuses, thermostats...) only removing the frontal panels
- protection level IPX5

Functional Features General

- heating by means of steam (from user s system), controlled by electronic board
- safety valve at 9 bar and analogic pressure gauge
- temperature control by system with two probes (product/bottom)
- automatic mixing device with three arms and PTFE scrapers, completely removable to make cleaning easier, with regulation directly from the control panel according to the product to be processed
- 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
- ability to interrogate the machine using communication protocol MODBUS over RS485 serial interface

Panel Board Functions

- ON/OFF switch
- resistive 7" touch screen
- keys to turn on/off the mixer and move basin
- selection of 5 different cooking modes, with working temperature setting
- cooking type and time setting
- cooking in "Manual" mode
- cooking in "Program" mode
- creating and editing multiphase cooking programs, setting for each phase: cooking type; cooking parameters (temperature and time); mixer settings and possibility to insert text messages
- speed setting/adjustment (clockwise and counterclockwise) rotation times and mixer pause times
- possibility to activate mixer at minimum speed during tank tilting to facilitate product pouring
- tank water load setting (hot up to 90° C/cold) with automatic liter measurements
- control for tilting and return of cooking tank from Touch Screen or keyboard
- delayed cooking setting with date, time, and programming cycle
- language settings touch Screen
- input of different units of measurement (° C/° F ; Liters/gallons ; etc)

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
- audible/visible warning of mixer program start
- signaling tap position, managing water in the tank
- signal of lid and cock position during vat tilting
- self-diagnostics

Safety System

- emergency button
- double-jacket safety valve
- heating interruption during vat tilting



Optionals

- CADE0010 - CLEANING SHOWER FOR CBT/PR
- DAPC0230 - SOCKET OUTLET 230V 2P+T 16A
- D150 - KIT WHEELS PR/CBT/DBR
- CAPV1040 - EXTRA SCRAPER VERTICAL MIXER CBT310
- PACT1000 - SINGLE LID WITH HOPPER

Accessories

- CAPM0020 - ADJUSTABLE PADDLE KIT (2 pcs)

Certificates



Planner

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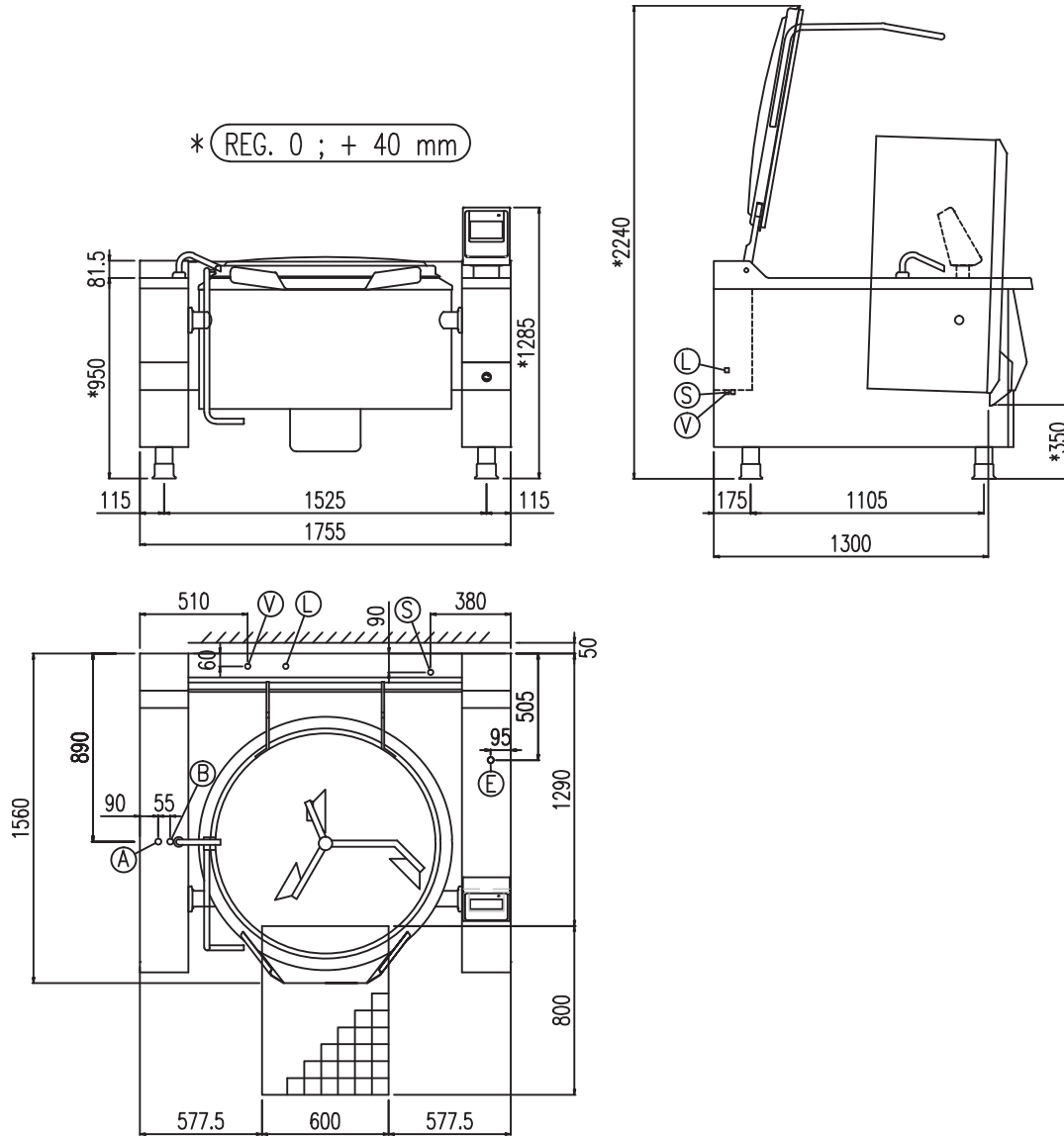
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Dimensions weights and capacities

Width	1755 mm	Vessel diameter	1000 mm	Cooking vessel surface	78 dm ²
Depth	1560 mm	Vessel height	450 mm	Weight	620 kg
Height	1030 mm	Capacity	310 lt		

Mixer

Mixer torque	353 Nm	Mixer power	0,37 Kw	Mixing speed	4-10 Rpm
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Water connection

Water pressure	50÷300 KPa	Cold water inlet (B)	3/4"	Hot water inlet (A)	3/4"
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Steam connection

Steam connection (V)	3/4"	Condensate drain (S)	3/4"	Steam pressure	8 bar
Steam load	120 kg/h	Steam flow to keep boiling	--- kg/h	Steam consumption (from 20°C to 100°C)	47 kg
Compressed air connection (L)	6 mm	Air pressure (L)	6 Kpa		

Electrical connection

STD Voltage (E)	220-240V 1N ~ 50/60Hz	Electric power	0,60 Kw	Current	--- A
OPT Voltage (E)	208V 2 ~ 50/60Hz	Electric power	0,50 Kw	Current	--- A
OPT Voltage (E)	208V 1N ~ 50/60Hz	Electric power	0,50 Kw	Current	--- A
OPT Voltage (E)	460-480V 3 ~ 50/60Hz	Electric power	0,60 Kw	Current	--- A
OPT Voltage (E)	440V 3 ~ 50/60Hz	Electric power	0,60 Kw	Current	--- A
OPT Voltage (E)	380-415V 3 ~ 50/60Hz	Electric power	0,60 Kw	Current	--- A
OPT Voltage (E)	220-240V 2 ~ 50/60Hz	Electric power	0,60 Kw	Current	--- A