



**Multicooker**  
Automated cooker with continuous cycles

**fireX**  
MIDDLEBY  
*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: 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.



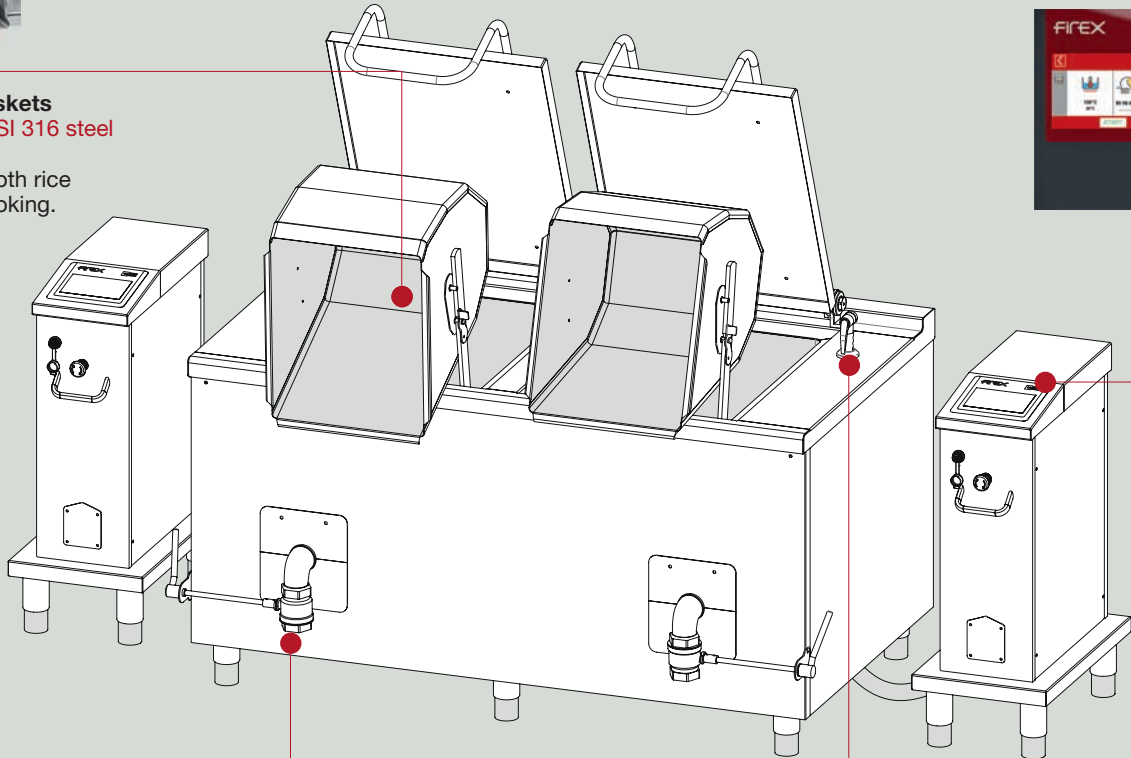
**elevating baskets**  
perforated AISI 316 steel

suitable for both rice  
and pasta cooking.

## FTC

the simplicity of a touch

A practical and intuitive latest generation touch controller for setting and adjusting every function.



**front drain valve**  
2" chromed brass

with insulating handle.



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

and to facilitate tank washing  
operations.

Optional

## Your Multicooker.

○  
shower  
always at hand

For cleaning the machine.



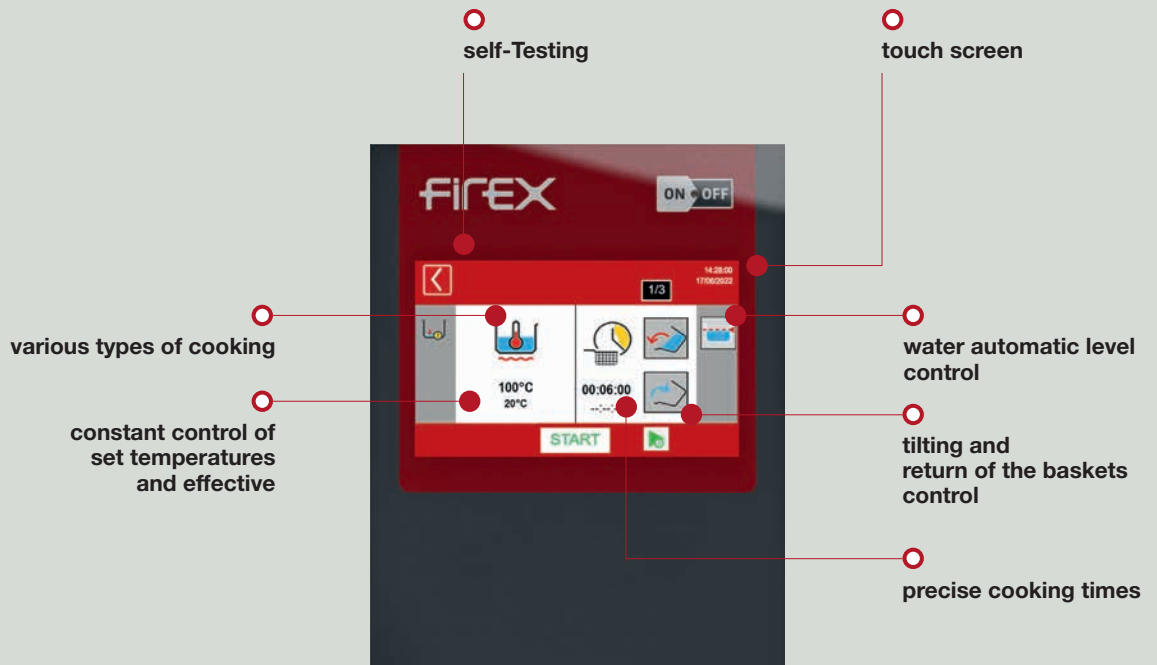
Some applications of  
the Multicooker:

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



# Programmability and standardisation of the result.

With the FTC (Firex Touch Control) control board, you can set any type of cooking and programme the preparation of the dishes in a few seconds. FTC is simple, intuitive and safe.



## Manufacturing features

- . 7" touch-screen
- . Creation and editing of cooking programmes, each of which is multi-phase
- . Cooking in "Manual" mode
- . Multilingual setting of messages
- . Easy to understand and use
- . It guarantees to set cooking times and extremely precise temperatures from 68°F to 230°F
- . Possibility to choose between two preset cooking methods
- . Possibility to activate the automatic loading of the water in the tank
- . Allows you to start the cooking process on a specific date and time

- . It can have timed and automatic control of the baskets lifting
- . Displays simple messages and icons for proper and safe use
- . Explains clearly if there is an alarm and to which internal component refers to
- . USB connection
  - . Back up HACCP data
  - . Back up recipes
  - . Software updates
- . Settings of different units of measure
- . Self-Testing
- . Command for tilting and return of the cooking baskets.

Firex



# Automatic pasta cooker.

This range of machines for the food and large catering industry consists of 12 models, with one or two tanks, from 32 to 128 gallons, 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 UCPM**  
**1-32 . 1-48 . 1-64 gallons**  
**2-32 . 2-48 . 2-64 gallons**

Model	dimensions inches	tank n°	cooking pan			gas version		electrical version	
			total volume gal	baskets n°	capacity basket lbs*	power gas BTU/h	connection electrical V/Hz	power electricity kW	connection electrical V/Hz
UCPM 1-32	31 1/2x35 7/16 h. 35 7/16	1	32	1	26-33	85,500	220-240V 2 PHASE 60 Hz	12.8	220-240V 3 PHASE 60 Hz
UCPM 1-48	39 3/8x35 7/16 h. 35 7/16	1	48	1	40-51	121,500	220-240V 2 PHASE 60 Hz	19.1	220-240V 3 PHASE 60 Hz
UCPM 1-64	47 1/4x35 7/16 h. 35 7/16	1	64	1	53-66	154,000	220-240V 2 PHASE 60 Hz	23.3	220-240V 3 PHASE 60 Hz
UCPM 2-32	63x35 7/16 h. 35 7/16	2	2x 32	2	2x 26-33	2x 85,500	220-240V 2 PHASE 60 Hz	25.6	220-240V 3 PHASE 60 Hz
U4PM 2-48	78 3/4x35 7/16 h. 35 7/16	2	2x 48	2	2x 40-51	2x 121,500	220-240V 2 PHASE 60 Hz	38.2	220-240V 3 PHASE 60 Hz
UCPM 2-64	94 1/2x35 7/16 h. 35 7/16	2	2x 64	2	2x 53-66	2x 154,000	220-240V 2 PHASE 60 Hz	46.6	220-240V 3 PHASE 60 Hz

\* dry pasta

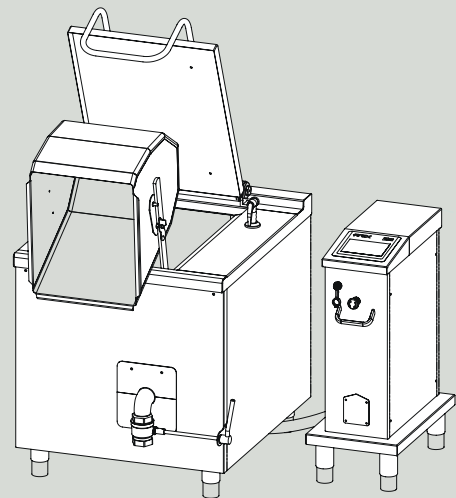
**Gas versions**

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

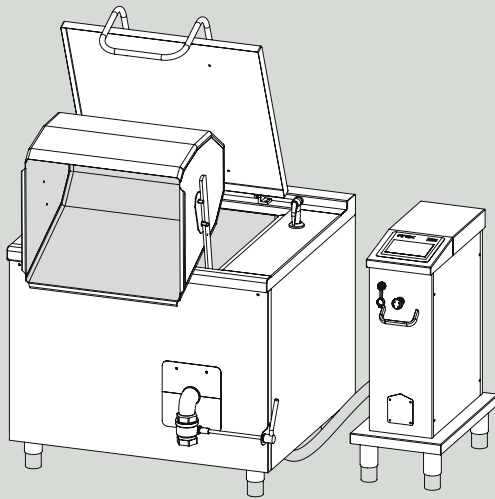
**Electrical versions**

direct heating by means of armoured resistors with aluminium casting.

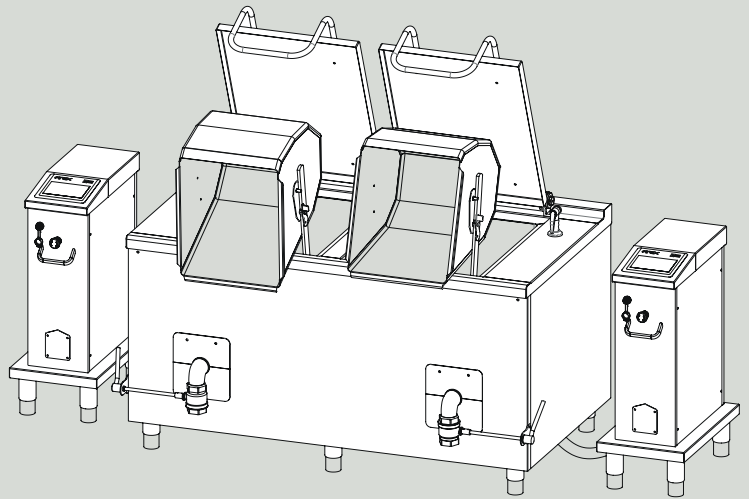
Automatically elevating and tilting baskets (even with closed lid) with stop in the drip position and removable for cleaning operations. Automatic filling and replenishment of the water inside the tank. Overflow to facilitate the skimming of starches. 2" chrome-plated brass front drain tap equipped with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



**UCPMDE 1-32**  
**UCPMDG 1-32**



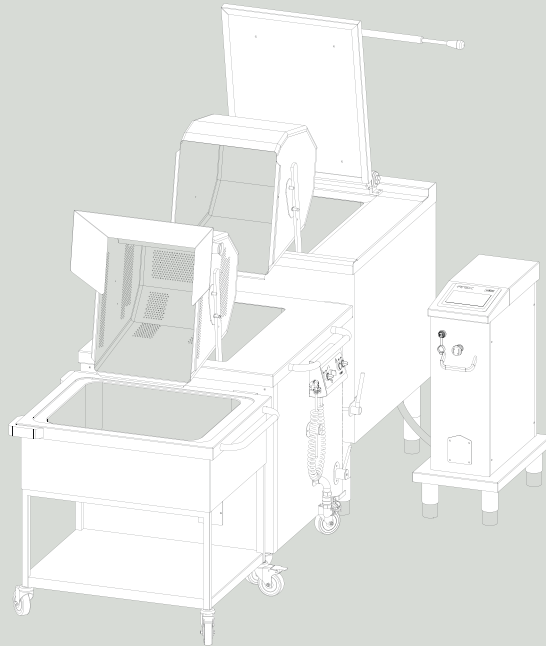
UCPMDE 1-48  
UCPMDG 1-48



UCPMDE 2-48  
UCPMDG 2-48

## 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.

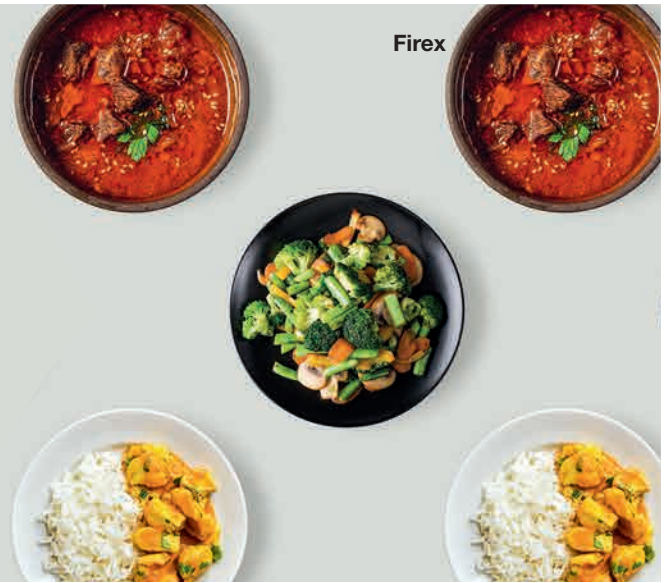
step  
**3**

- **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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[firex.com](http://firex.com)



**Firex US and Canada Representatives**  
**Crown Steam Group**  
1100 Old Honeycutt Rd.  
Fuquay Varina, NC 2752



Management and coordination:  
The Middleby Corporation