



Data sheet UDFIE27-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
- 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)
- integrated shower head
- power socket for electrical connection of oil filtering trolley (UBACF0013R)
- 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 3 different cooking modes, with working temperature setting
- cooking type and time setting
- 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
- language settings touch Screen
- input of different units of measurement (° C/° F ; Liters/gallons ; etc)

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
- self-diagnostics

Safety System

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

Optionals

- UD125 - WHEELS D.125 INOX UDFIE..

Accessories

- DAP01140 - LONG HANDLE SCRAPER
- DAF0100 - STRAINER FOR DFIE.100
- DAP01110 - SHOVEL
- DAP01000 - SPATULA FOR OMELETTE
- DAFF010 - FALSE BOTTOM VESSEL DFIE...
- DAP01120 - PERFORATED SHOVEL
- DAPB0100 - GN1/1 DFIE..100 PAN FRAME
- DAF0100-D - DRAIN STRAINER DFIE.100.-D
- DAPB0150 - GN1/1 DFIE..100 PAN FRAME

Certificates



Planner

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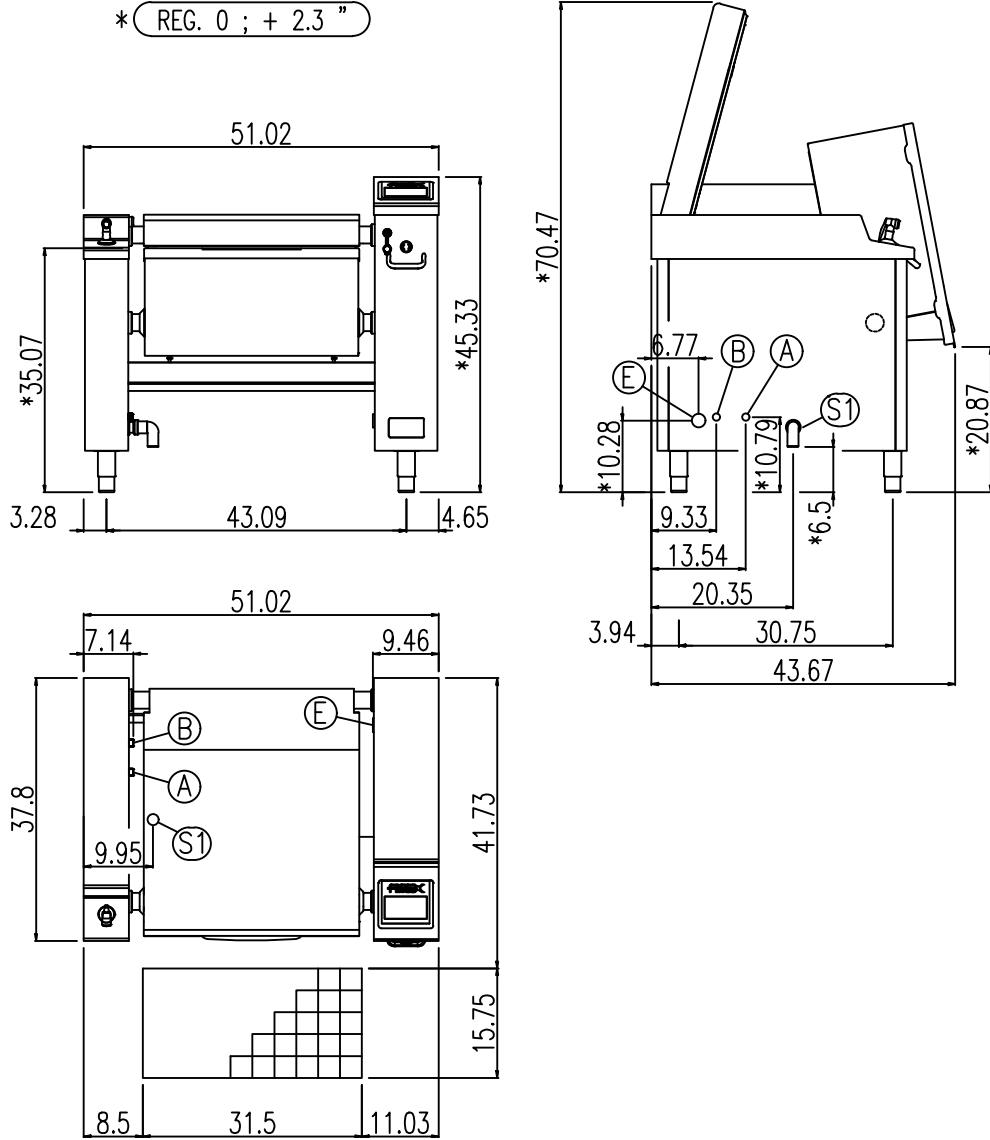
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Dimensions weights and capacities

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 ²
Height	45 5/16 inches	Vessel height	10 13/16 inches	Weight	662 lbs

Water connection

Water pressure	150÷400 PSI	Cold water inlet (B)	3/4 inches	Hot water inlet (A)	3/4 inches
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