



**Easybaskett**  
tilting pot

**firex**  
*Share the taste*

Easybaskett

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Firex



## QUALITY IN QUANTITY

### **The production of quality food in quantity's.**

For more then 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.**

# Professional catering machinery.

EASYBASKETT is the functional and easy to use tilting pot, ideal for cooking large quantities of food, even with high acidity. In the indirect versions, the jacket system prevents the products from sticking to the bottom and walls of the container during cooking.



**perforated basket**  
one segment.

The AISI 316 steel tank, highly resistant to corrosion from salt and sauces, can also be used by inserting baskets that allow the cooking of large quantities of vegetables.

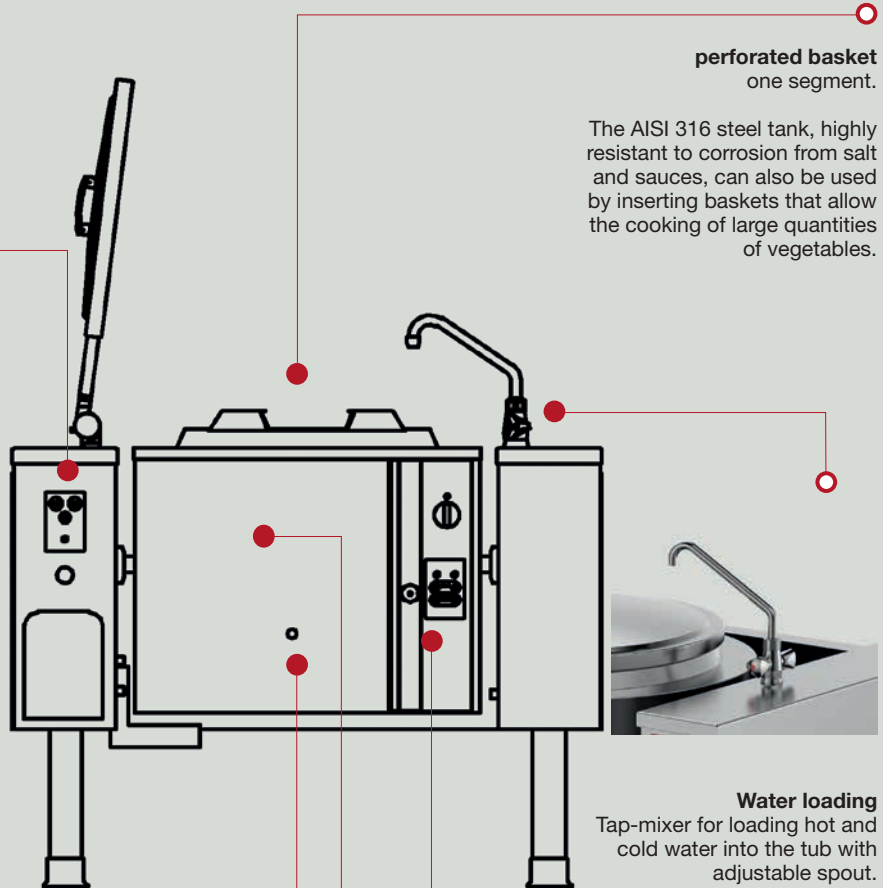
**Motorised tilting system**  
easy to use.

The tilting is always motorised: it favours the practicality of use for the operator and makes cleaning and maintenance operations easier.



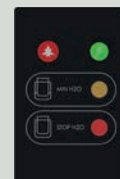
**Drain valve**  
stainless steel.

Optional drain valve. Various valve versions: ball or butterfly valves in stainless steel and chromed brass.



**Water loading**  
Tap-mixer for loading hot and cold water into the tub with adjustable spout.

**3/4 jacket**  
with excellent insulation with very high thermal efficiency.



**Jacket level control**  
the jacket water level is always under control. Optional automatic loading. Mod. IG and IE

# Your Easybaskett.

Customise according to your needs, choose the optional and accessories of your Easybaskett.

○ **Wall-mounted/cantilever:** for this option two wall fixing bars are required.



## OPTIONAL

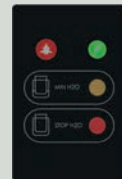
○ **2 inch chrome-plated brass drain valve kit**



○ **Butterfly or ball drain valve**

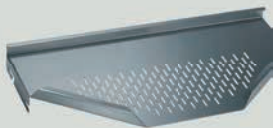


○ **Jacket level control**  
the jacket water level is always under control. Optional automatic loading.

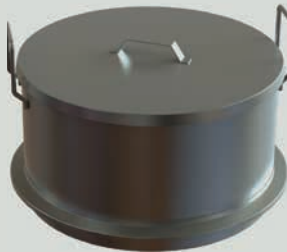


## ACCESSORIES

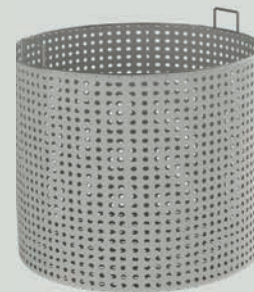
○ **strainer**



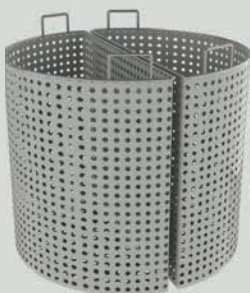
○ **kouskoussier**  
ideal for the preparation of couscous with traditional method.



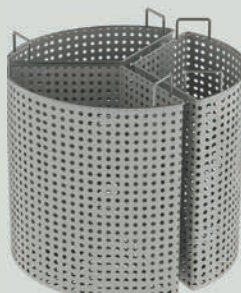
○ **perforated basket**  
one segment.



○ **perforated basket**  
two segments.



○ **perforated basket**  
three segments.





## Easybaskett: tilting pot

Stainless steel structure. Motorised tilting as standard. Tap-mixer to load water into the tank. Max temperature 105°C. Indirect versions with 0.5 bar jacket pressure (PMKIE100/150 are available only with 1.5 bar jacket and closed circuit).

Some applications of Easybaskett:

- soups
- various boiled meats
- broths
- milk-based products
- rice



PMKIE 150



PMKIE300

Model	Dimensions mm	Well Dimensions mm	Useful/Overall capacity Lt	Gas power Kw	Electric power Kw	Steam rate flow Kg/h
<b>PMK 100</b> DG-IG-IV	1445x1090 h. 1190	Ø 600 h. 415	100 / 110	21	/	40/50
<b>PMK 150</b> DG-IG-IV	1445x1090 h. 1190	Ø 600 h. 580	150 / 160	21	/	50/60
<b>PMK 200</b> DG-IG-IE-IV	1596x1310 h. 1090	Ø 750 h. 520	200 / 220	34,5	32	60/80
<b>PMK 300</b> DG-IG-IE-IV	1726x1380 h. 1090	Ø 900 h. 520	300 / 325	48	36	80/100
<b>PMK 500</b> IG-IE-IV	1726x1460 h. 1140	Ø 900 h. 780	476 / 496	48	36	100/120
<b>PMK 100</b> IE	1200x1085 h. 900	Ø 600 h. 415	100 / 110	21	16	40/50
<b>PMK 150</b> IE	1200x1085 h. 900	Ø 600 h. 580	150 / 160	21	18	50/60

### Gas versions

**100 . 150 . 200 . 300 . 500 liters**

Heating by high-performance tubular burners in stainless steel. Ignition by continuous discharge system and pilot flame. Valve to control the minimum/maximum level of heating and thermocouple safety system.

### PMK...DG

Direct heating gas supply.

### PMK...IG

Indirect heating gas supply.

### PMK...IE

Indirect heating power supply

### Electrical versions

**100 . 150 . 200 . 300 . 500 liters**

Heating through INCOLOY-800 alloy armoured resistors, controlled by thermostat and pressure switch, which guarantee process safety and avoid unnecessary waste of energy.

### PMK...IV

Indirect heating steam supply.

### Steam versions

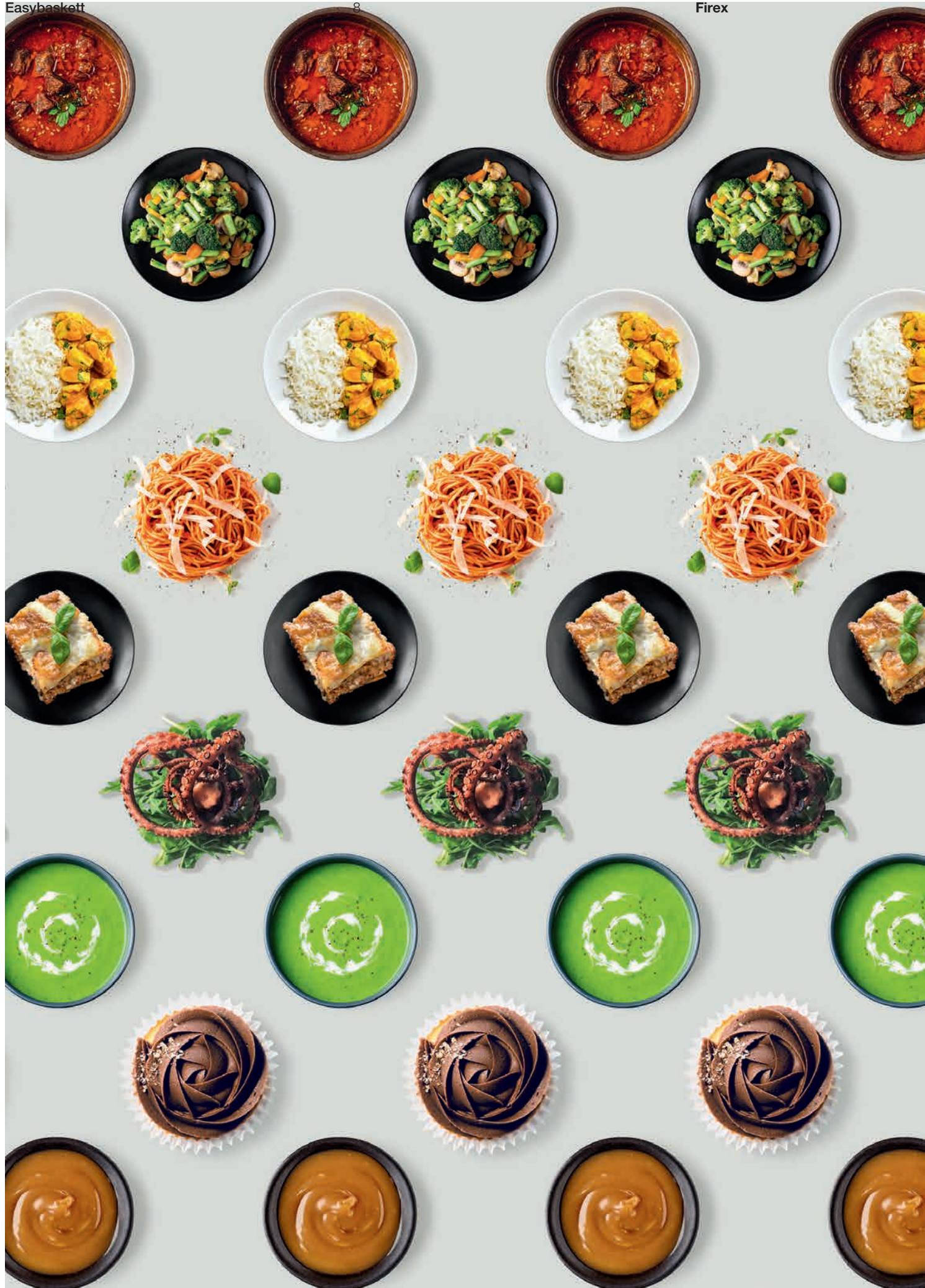
**100 . 150 . 200 . 300 . 500 liters**

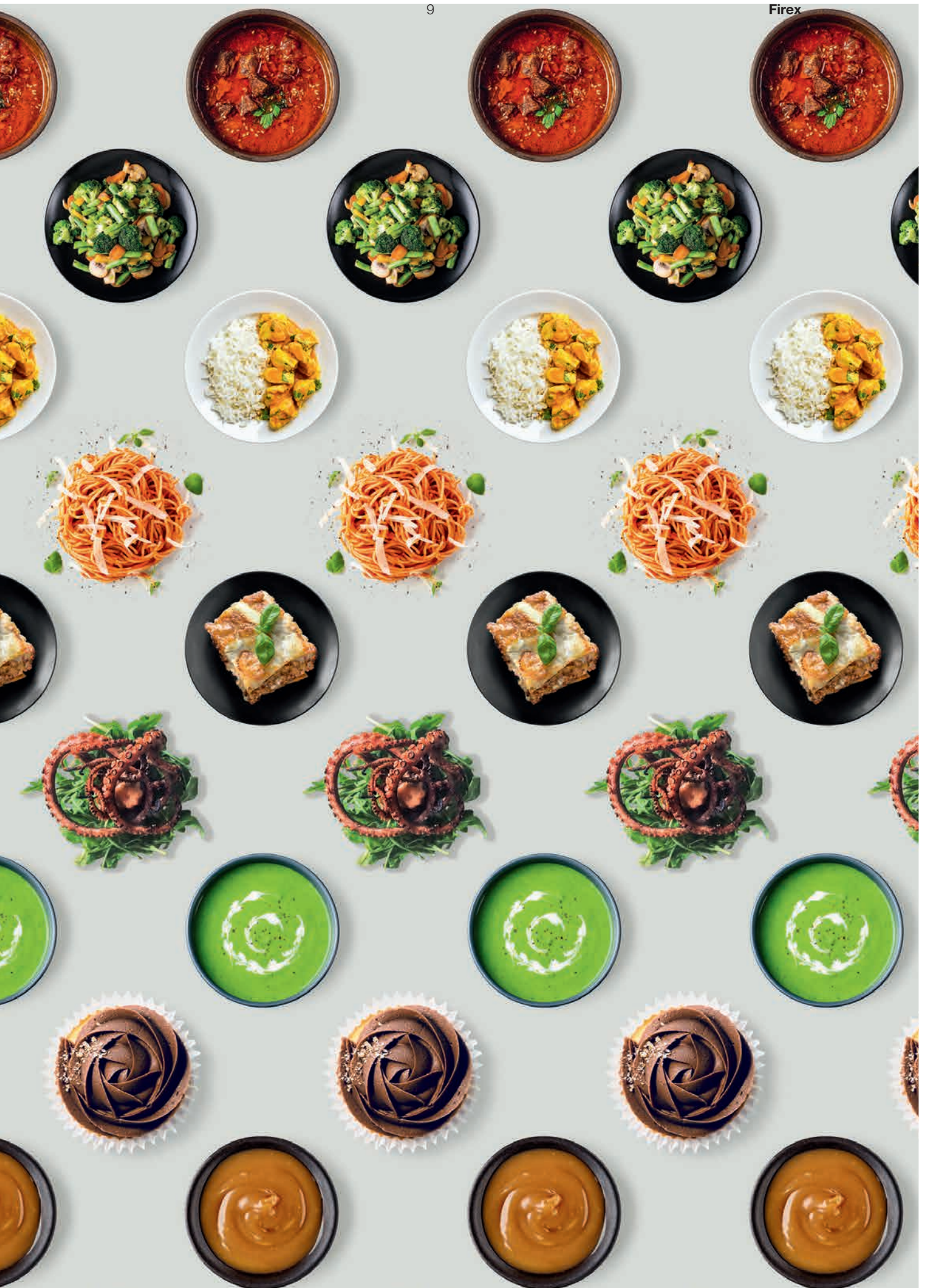
Heating by steam (from user network) with partializing valve which allows a gradual introduction of steam. Safety valve at 0.5 bar, depression valve and analogue reading pressure gauge.

Easybaskett

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**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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