

M U L T I



C O O K E R

COOK AND CHILL



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Services

We design and manufacture equipment for professional kitchens.



Versatility is one of our secret ingredients.

Backed by previous experience in the business, 30 years ago we founded **Firex** with the aim of designing and manufacturing equipment **for the food service, processing and pastry sectors.**

We have been committed ever since to ensuring that **Firex** stands for safe, **high-performance and innovative products** in the hands of chefs, food technologists and kitchen teams in every nation and continent, transforming the catering services into laboratories of taste.

Artisans at the service of innovation.



We are manufacturers and we are proud of it.

Stainless steel sheets come to life and take shape within our production site. Solid mechanics managed by digital intelligence at the service of our customers. **Reliability, advanced functionality and precise control make life easier.**

We use exclusively high-chromium steel, AISI 304 and AISI 316, which we process with advanced machinery starting from the sheets that **we cut, bend, weld and polish entirely in-house.** We are able to trace back each sheet of the finished product, thus guaranteeing

an exceptional and certified quality system.

We pay close attention to our customers' needs in order to design innovative solutions that combine the solidity of steel together with the most sophisticated technologies in the mechanical, electrical and hydraulic fields. Firex multidisciplinary team strive every day to satisfy the needs of the market promptly.

MULTI COOKER

Flexible and functional automatic cookers.

The automatic pasta cooker **Multicooker** is **extremely versatile** and can be used for all kinds of **cooking that require continuous cycles in water:** pasta and rice, but also boiled meat and vegetables.



Automatic pasta cooker **Multicooker:** features and operation

Heating:



Models:

1-12 . 1-18 . 1-24
2-12 . 2-18 . 2-24

Perfect for cooking pasta, as well as broths, meats, pulses, fish, and rice.

Suitable for boiling and blanching, too.

This range of machines for the food industry and large catering services consists of **18 models**, with one or two tanks, from **120 to 480 litres**, with independent baskets made of **AISI 316** steel.

The **Multicooker** can be paired with a cooling tank for rapid temperature reduction.

Timed basket immersion.



03

Lifting baskets

Made of perforated AISI 316 steel with a diameter of 2mm, suitable for cooking both rice and pasta. They can be automatically lifted and tilted (even with the lid closed), they stop in draining position, and can be removed for cleaning operations.

04

Level probes

For automatic refilling of water inside the tank and blocking of heating in case of water failure. Automatic loading and restoring of water inside the tank.

05

Front drain valve

2" chromed brass with insulating handle.

06

USB connection

HACCP data saving, software updates.

01

Integrated pull-out shower (optional)

for rapid cooling of the product to facilitate tank washing operations.

02

Firex Touch Control

Practical and **intuitive latest generation** touch controller for setting and adjusting every function.

Cook and Chill: the advantages.

Heating:



Cook and Chill: preparing in advance, lasting quality.

The **Cook and Chill** line has the same features as the **Multicooker** with an additional **cooling system**. The food can be prepared in advance and maintains its quality for a long time and that's why this equipment is ideal for cooking centers, canteens, catering services, central kitchens and small food industries specialized in meal preparation.



Cook and Chill: the process line for those who think big

The **Cook and Chill** system is a **technique** used for preparing, storing and distributing food which has the advantage of **reducing microbiological risks** to a minimum and provides, at the end of the cooking phase, **rapid cooling** of the food in order to **preserve its organoleptic properties**.

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.

Programmability and consistent results.

Setting the temperatures and the times guarantees **perfect cooking** level at all times effortlessly.

Characteristics of the board

- > Extremely easy to understand and use
- > It allows to set extremely precise temperatures with values from 20 °C up to 110 °C
- > Allows you to set the immersion time of the basket
- > Controls the movements of the basket
- > Automatically maintains the optimum water level
- > Stops heating in case of insufficient water level
- > Provides simple messages and alarms to identify and correct the most common usage errors
- > It has two digital displays that show the temperature and time left until the end of the cooking cycle
- > A light signal with a safety flashing light is activated 60 seconds before the end of the cooking cycle and the automatic lifting of the baskets and the lid
- > Automatically elevating and tilting baskets (even with closed lid) with stop in the drip position and removable for cleaning operations

Some applications of the Multicooker.



An essential ally for restaurants and the food industry: it works with **water continuous cooking cycles** for large quantities of food.

The **electronic board** ensures consistent results with precise settings. The integrated **safety system** prevents errors, while the lifting and **tilting baskets** facilitate cleaning operations.

The **Cook and Chill** system maintains the quality of dishes prepared in advance. **Ideal for high-productivity centres.**

Some applications of the Multicooker:

- > Pasta
- > Broths
- > Rice
- > Fish
- > Meat
- > Vegetables
- > Legumes

3 heating systems: gas, electric and steam.

This range of machines for the food and **large catering** industry consists of **18 models**, with one or two tanks, from **120 to 480 litres**, 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 CPM
1-12 . 1-18 . 1-24
2-12 . 2-18 . 2-24

Model	Dimensions (mm)	Tank (n°)	Cooking pan			Gas version	Electric version	Steam version
			Total volume (lt)	Baskets (n°)	Basket capacity (kg*)	Gas Power (kW)	Electric power (kW)	Steam capacity (kg/h)
CPM 1-12	800×900 h. 900	1	135	1	12/15	25.0	17.0	44-54
CPM 1-18	1000×900 h. 900	1	188	1	18/23	36.0	25.5	56-72
CPM 1-24	1200×900 h. 900	1	242	1	24/30	45.0	31.0	68-88
CPM 2-12	1600×900 h. 900	2	2×135	2	2×12/15	25.0+25.0	17.0+17.0	(44-54)×2
CPM 2-18	2000×900 h. 900	2	2×188	2	2×18/23	36.0+36.0	25.5+25.5	(56-72)×2
CPM 2-24	2400×900 h. 900	2	2×242	2	2×24/30	45.0+45.0	31.0+31.0	(68-88)×2
LPC 1-18	1000×2418 h. 1050	2	2×242	2	2×24/30	45.0+45.0	31.0+31.0	(68-88)×2
LPC 1-24	1000×2418 h. 1050	2	2×242	2	2×24/30	45.0+45.0	31.0+31.0	(68-88)×2
LPC 2-18	2000×2418 h. 1050	2	2×242	2	2×24/30	45.0+45.0	31.0+31.0	(68-88)×2
LPC 2-24	2000×2418 h. 1050	2	2×242	2	2×24/30	45.0+45.0	31.0+31.0	(68-88)×2

*dry pasta



Gas versions

Heating takes place by means of **high-performing stainless steel tubular burners**.

The ignition and monitoring of the flame is **automatic**, without pilot burner.



Electrical versions

Direct heating by means of **armoured resistors** with aluminium casting.



Steam versions

Heating by steam (from user network), controlled by the **electronic board** and by a manual throttling valve. Safety **valve at 0.5 bar**, **depression** valve and analogue reading **pressure gauge**.

Your Multicooker.

Customise the **pasta cooker** according to your needs, choose the **optional** and the **accessories** for your **Multicooker**.

Accessories

Insulated trolley

Perfect for easily carrying the product contained in the tank or in the GN 1/1 h.200 containers; the insulation helps maintain the product temperature.

On the bottom there is a drain with discharge valve.



Heated trolley

Perfect for easily carrying the product contained in the tank or in the GN 1/1 h.200 containers; an active heating system keeps the product warm.

On the bottom there is a drain with discharge valve.



Trolley-holder basket

Perfect for easily carrying the product contained in the GN 1/1 containers.



Tilting trolley

Perfect for easily carrying the product contained in the tank. Once the desired destination is reached, the product can quickly be discharged through a manual tilting system.



Optional

Discharge valve

Butterfly or ball valve, useful for the drainage of liquid or semi-liquid products, or for connection to automatic dosing systems.



Shower head

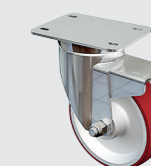
For machine cleaning.

*available for the **Cook and Chill** models.



Wheels

The wheels offer the possibility to move the machinery and to be able to reconfigure the kitchen space according to needs.



Discover **Firex** services.



**Start-up
supervision**



**On-site or online
commissioning**



**Food
technologist
consulting**



**Pre-delivery
on-site or online
technical training**



**Customised on-site
or online demos**



**FirexLab,
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