



MODEL	CAPACITY	
UDBRG058V1	58 Gallon	220 Liter

OPERATION SHALL BE BY:

- Heating by means of stainless high efficiency steel tube burners.
- Automatic ignition and flame control system without pilot burner
- 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

SPECIFICATIONS:

Cooking vessel in stainless steel AISI 304 (bottom thickness 15 mm and wall thickness 2.5 mm) with rounded corner angles and anti-overflowing lip. Vessel with electric tilting on front part.

Lid in stainless steel AISI 304 (thickness 20/10) 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.

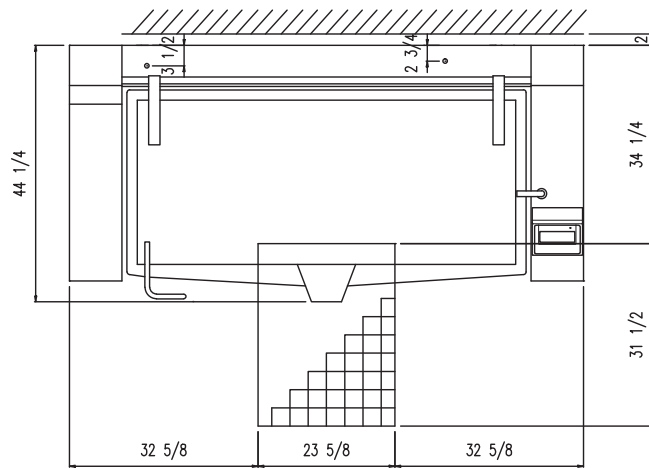
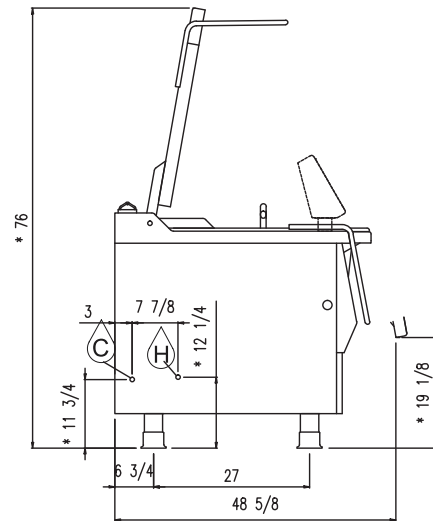
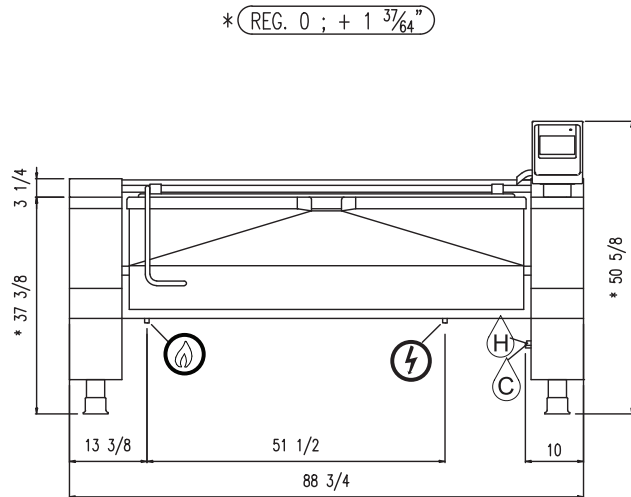
Fast accessibility to the main functional parts (electronic card, fuses, thermostats...) only removing the frontal panels

Protection level IPX4.

OPTIONS and ACCESSORIES:

- Wheels kit (D150)
- Cleaning shower UDBR (DADE0010)
- Strainer for UDBR.220 (DAF0220)
- Spatula for omelette (DAP01000)
- Core probe, fixed at the lid

Models: UDBRG058V1



MODEL	WEIGHT	MINIMUM CLEARANCE	
		SIDES	0" [0 mm]
UDBRG058V1	1257 (570)	BACK	2" [51 mm]

ELECTRICAL CHARACTERISTICS

MODEL	BTUs	AMPS PER LINE			
		PHASE	KW	208V	220-240V
UDBRG058V1	179,000	2	0.4	1.8	N/A
		2	0.5	N/A	2.3

- Field Wire Electrical Connection to be as specified on rating plate.
- COLD WATER: 3/4" O.D. tubing at 25-50 PSI(170-345 kPa)
- HOT WATER: 3/4" O.D. tubing at 25-50 PSI(170-345 kPa).
- GAS CONNECTION: 3/4" IPS supply line required.

**INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.**



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