

Data sheet BR1E120I



Constructive Features

- cooking vessel in stainless steel AISI 304 (bottom thickness 12-15 mm and wall thickness 2 mm). Vessel with manual tilting on front part with worm screw controlled by a handwheel
- balanced lid in stainless steel AISI 304 (thickness 10/10) equipped with ergonomic handle
- outer cover in stainless steel AISI 304, fine satin finish (thickness 10/10)
- adjustable feet in stainless steel AISI 304 to ensure levelling

Functional Features General

- heating by means of armoured elements in INCOLOY-800 alloy. Thermostat for temperature adjustment from 45 °C to 300 °C. Safety thermostat in case of abnormal operation. Vat filled with water by means of tap and swivel hose fixed to the chimney
- heating interruption in the tank overturning phase

Panel Board Functions

- temperature setting with electromechanical thermostat
- manual cock for vat filling
- tilting and manual return of cooking vessel

Display/Signal

- electric tension light
- heating operating visual alarm

Safety System

- blocking of heating for excess of temperature with manual resettable safety thermostat

Optionals

- BAR0010 - KIT 4 WHEELS BR..

Accessories

- NOT PRESENT

Certificates



Planner

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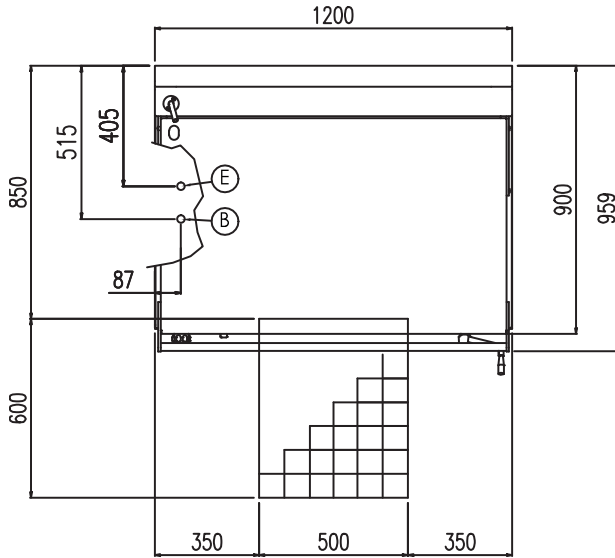
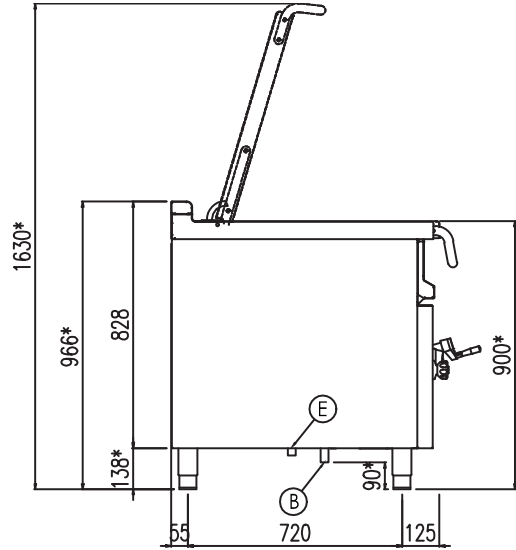
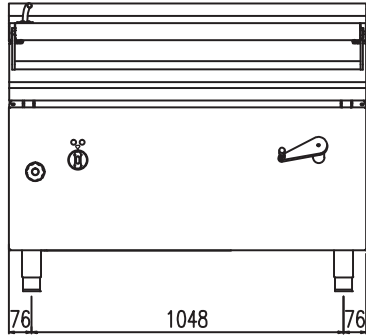
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* REG. - 5 ; + 55 mm



Dimensions weights and capacities

Width	1200 mm	Vessel width	1098 mm	Capacity	100 lt
Depth	900 mm	Vessel depth	564 mm	Cooking vessel surface	62 dm ²
Height	970 mm	Vessel height	200 mm	Weight	215 kg

Water connection

Water pressure	50÷300 KPa	Cold water inlet (B)	1/2"
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Electrical connection

STD Voltage (E)	380-415V 3N ~ 50/60Hz	Electric power	15,00 Kw	Current	22,6 A
OPT Voltage (E)	208V 3 ~ 50/60Hz	Electric power	12,30 Kw	Current	34,1 A
OPT Voltage (E)	460-480V 3 ~ 50/60Hz	Electric power	15,00 Kw	Current	18 A
OPT Voltage (E)	440V 3 ~ 50/60Hz	Electric power	15,00 Kw	Current	19,7 A
OPT Voltage (E)	380-415V 3 ~ 50/60Hz	Electric power	15,00 Kw	Current	22,6 A
OPT Voltage (E)	220-240V 3 ~ 50/60Hz	Electric power	15,00 Kw	Current	39,3 A

Data sheet
BR1E150I



Constructive Features

- cooking vessel in stainless steel AISI 304 (bottom thickness 12-15 mm and wall thickness 2 mm). Vessel with manual tilting on front part with worm screw controlled by a handwheel
- balanced lid in stainless steel AISI 304 (thickness 10/10) equipped with ergonomic handle
- outer cover in stainless steel AISI 304, fine satin finish (thickness 10/10)
- adjustable feet in stainless steel AISI 304 to ensure levelling

Functional Features General

- heating by means of armoured elements in INCOLOY-800 alloy. Thermostat for temperature adjustment from 45 °C to 300 °C. Safety thermostat in case of abnormal operation. Vat filled with water by means of tap and swivel hose fixed to the chimney
- heating interruption in the tank overturning phase

Panel Board Functions

- temperature setting with electromechanical thermostat
- manual cock for vat filling
- tilting and manual return of cooking vessel

Display/Signal

- electric tension light
- heating operating visual alarm

Safety System

- blocking of heating for excess of temperature with manual resettable safety thermostat

Optionals

- BAR0010 - KIT 4 WHEELS BR..

Accessories

- NOT PRESENT

Certificates



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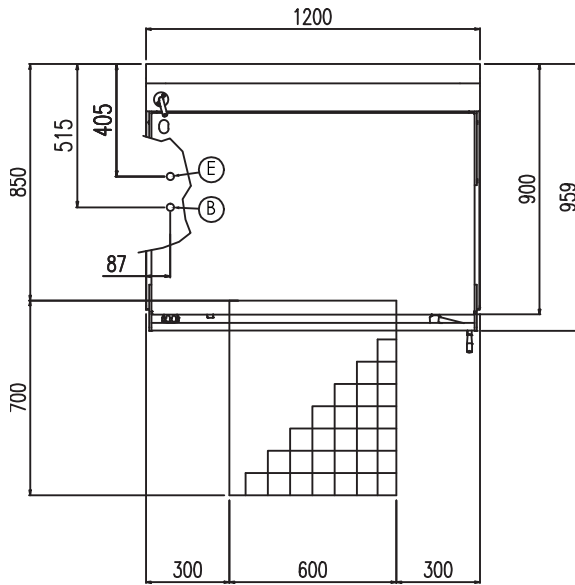
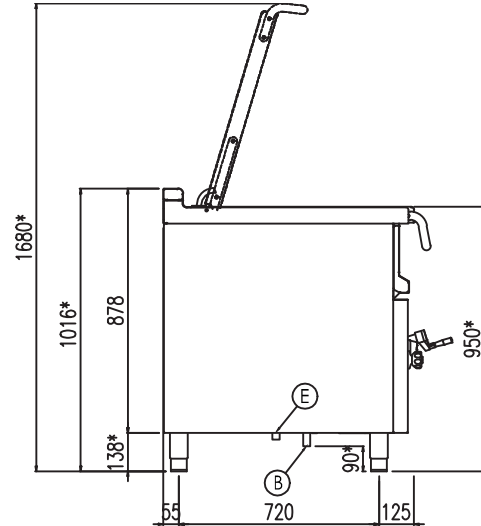
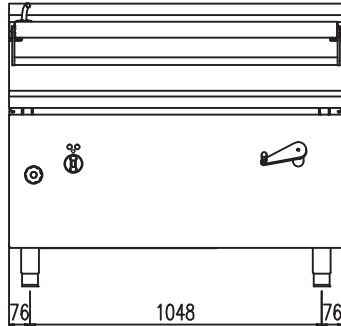
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* REG. - 5 ; + 55 mm



Dimensions weights and capacities

Width	1200 mm	Vessel width	1098 mm	Capacity	128 lt
Depth	900 mm	Vessel depth	564 mm	Cooking vessel surface	62 dm ²
Height	1020 mm	Vessel height	250 mm	Weight	220 kg

Water connection

Water pressure	50÷300 KPa	Cold water inlet (B)	1/2"
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Electrical connection

STD Voltage (E)	380-415V 3N ~ 50/60Hz	Electric power	15,00 Kw	Current	22,6 A
OPT Voltage (E)	208V 3 ~ 50/60Hz	Electric power	12,30 Kw	Current	34,1 A
OPT Voltage (E)	460-480V 3 ~ 50/60Hz	Electric power	15,00 Kw	Current	18 A
OPT Voltage (E)	440V 3 ~ 50/60Hz	Electric power	15,00 Kw	Current	19,7 A
OPT Voltage (E)	380-415V 3 ~ 50/60Hz	Electric power	15,00 Kw	Current	22,6 A
OPT Voltage (E)	220-240V 3 ~ 50/60Hz	Electric power	15,00 Kw	Current	39,3 A

Data sheet BR1E200I



Constructive Features

- cooking vessel in stainless steel AISI 304 (bottom thickness 12-15 mm and wall thickness 2 mm). Vessel with manual tilting on front part with worm screw controlled by a handwheel
- balanced lid in stainless steel AISI 304 (thickness 10/10) equipped with ergonomic handle
- outer cover in stainless steel AISI 304, fine satin finish (thickness 10/10)
- adjustable feet in stainless steel AISI 304 to ensure levelling

Functional Features General

- heating by means of armoured elements in INCOLOY-800 alloy. Thermostat for temperature adjustment from 45 °C to 300 °C. Safety thermostat in case of abnormal operation. Vat filled with water by means of tap and swivel hose fixed to the chimney
- heating interruption in the tank overturning phase

Panel Board Functions

- temperature setting with electromechanical thermostat
- manual cock for vat filling
- tilting and manual return of cooking vessel

Display/Signal

- electric tension light
- heating operating visual alarm

Safety System

- blocking of heating for excess of temperature with manual resettable safety thermostat

Optionals

- BAR0020 - KIT 6 WHEELS BR1.160/200

Accessories

- NOT PRESENT

Certificates



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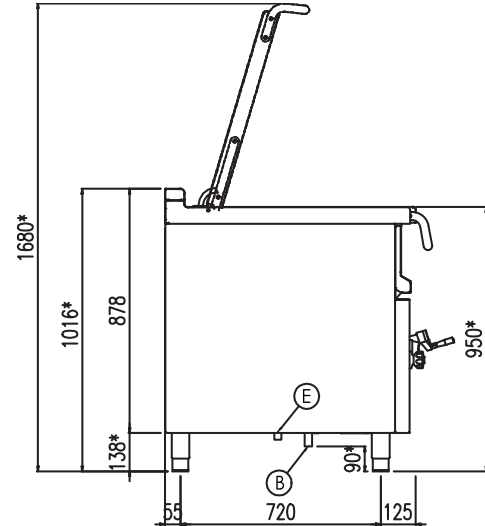
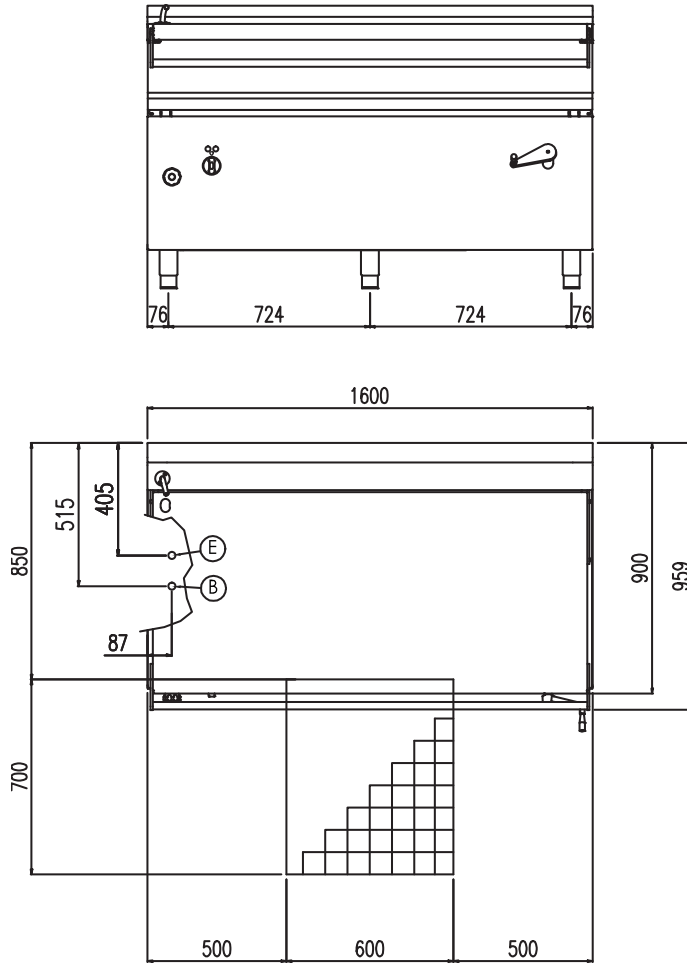
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* (REG. - 5 ; + 55 mm)



Dimensions weights and capacities

Width	1600 mm	Vessel width	1498 mm	Capacity	170 lt
Depth	900 mm	Vessel depth	564 mm	Cooking vessel surface	84 dm ²
Height	1020 mm	Vessel height	250 mm	Weight	315 kg

Water connection

Water pressure	50÷300 KPa	Cold water inlet (B)	1/2"
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Electrical connection

STD Voltage (E)	380-415V 3N ~ 50/60Hz	Electric power	25,00 Kw	Current	37,7 A
OPT Voltage (E)	208V 3 ~ 50/60Hz	Electric power	20,40 Kw	Current	56,8 A
OPT Voltage (E)	460-480V 3 ~ 50/60Hz	Electric power	25,00 Kw	Current	30,1 A
OPT Voltage (E)	440V 3 ~ 50/60Hz	Electric power	25,00 Kw	Current	32,8 A
OPT Voltage (E)	380-415V 3 ~ 50/60Hz	Electric power	25,00 Kw	Current	37,7 A
OPT Voltage (E)	220-240V 3 ~ 50/60Hz	Electric power	25,00 Kw	Current	65,5 A

Data sheet BR1G120I



Constructive Features

- cooking vessel in stainless steel AISI 304 (bottom thickness 12-15 mm and wall thickness 2 mm). Vessel with manual tilting on front part with worm screw controlled by a handwheel
- balanced lid in stainless steel AISI 304 (thickness 10/10) equipped with ergonomic handle
- outer cover in stainless steel AISI 304, fine satin finish (thickness 10/10)
- adjustable feet in stainless steel AISI 304 to ensure levelling

Functional Features General

- heating by means of stainless steel high efficiency tube burners. Ignition by means of spark system (piezo) and pilot flame. Thermostatic valve with thermocouple safety system and temperature adjustment with electromechanical thermostat from 50 °C to 300 °C. Vat filled with water by means of tap and swivel hose fixed to the chimney
- heating interruption in the tank overturning phase

Panel Board Functions

- thermostatic gas valve
- pilot burner ignition button (piezo)
- temperature setting with electromechanical thermostat
- manual cock for vat filling
- tilting and manual return of cooking vessel

Optionals

- BAR0010 - KIT 4 WHEELS BR..

Accessories

- NOT PRESENT

Certificates



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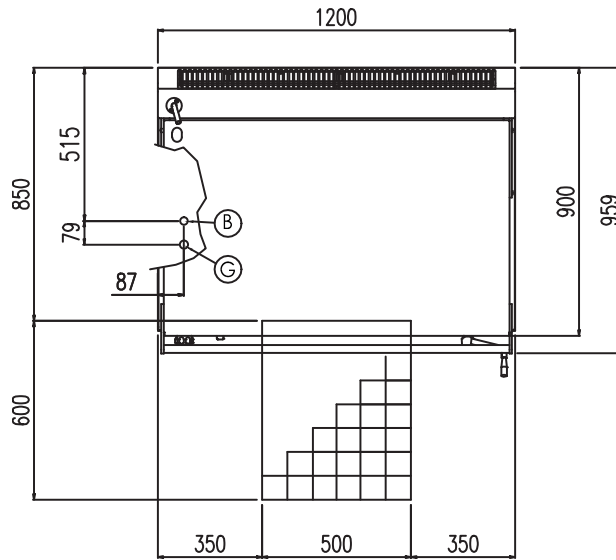
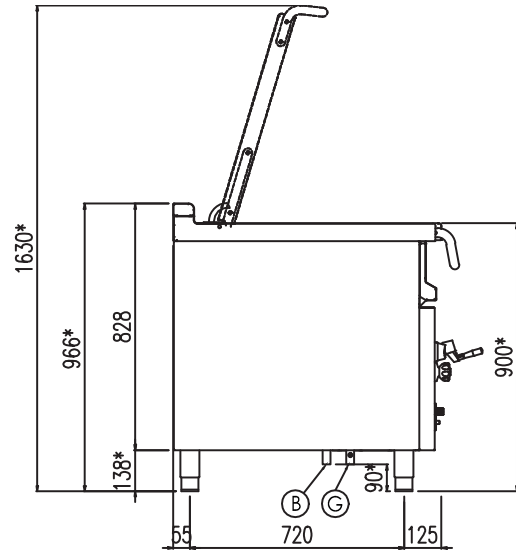
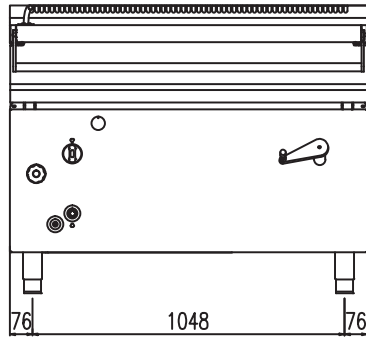
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* REG. - 5 ; + 55 mm



Dimensions weights and capacities

Width	1200 mm	Vessel width	1098 mm	Capacity	100 lt
Depth	900 mm	Vessel depth	564 mm	Cooking vessel surface	62 dm ²
Height	970 mm	Vessel height	200 mm	Weight	215 kg

Water connection

Water pressure	50÷300 KPa	Cold water inlet (B)	1/2"
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Gas connection

Gas connection (G)	3/4"	Gas power	30 Kw
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Data sheet BR1G150I



Constructive Features

- cooking vessel in stainless steel AISI 304 (bottom thickness 12-15 mm and wall thickness 2 mm). Vessel with manual tilting on front part with worm screw controlled by a handwheel
- balanced lid in stainless steel AISI 304 (thickness 10/10) equipped with ergonomic handle
- outer cover in stainless steel AISI 304, fine satin finish (thickness 10/10)
- adjustable feet in stainless steel AISI 304 to ensure levelling

Functional Features General

- heating by means of stainless steel high efficiency tube burners. Ignition by means of spark system (piezo) and pilot flame. Thermostatic valve with thermocouple safety system and temperature adjustment with electromechanical thermostat from 50 °C to 300 °C. Vat filled with water by means of tap and swivel hose fixed to the chimney
- heating interruption in the tank overturning phase

Panel Board Functions

- thermostatic gas valve
- pilot burner ignition button (piezo)
- temperature setting with electromechanical thermostat
- manual cock for vat filling
- tilting and manual return of cooking vessel

Optionals

- BAR0010 - KIT 4 WHEELS BR..

Accessories

- NOT PRESENT

Certificates



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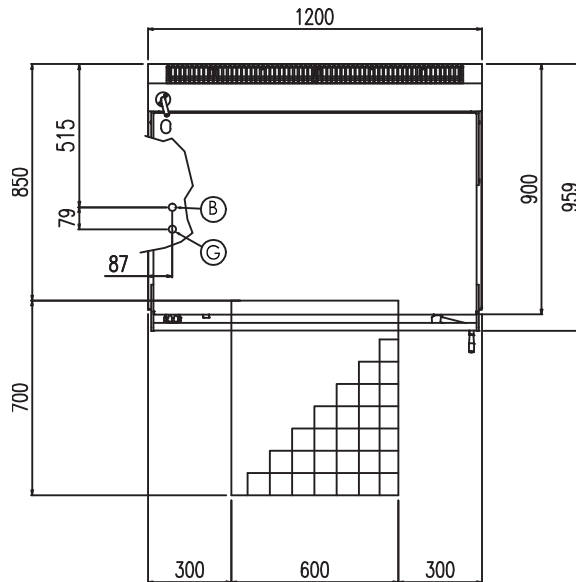
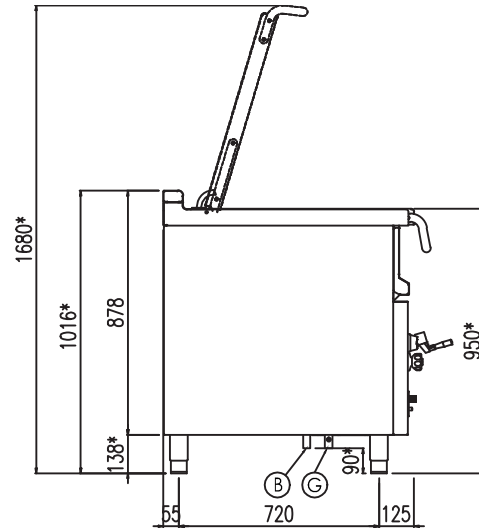
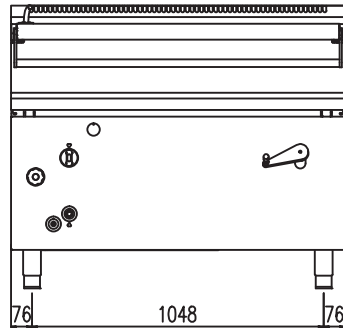
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* REG. - 5 ; + 55 mm



Dimensions weights and capacities

Width	1200 mm	Vessel width	1098 mm	Capacity	128 lt
Depth	900 mm	Vessel depth	564 mm	Cooking vessel surface	62 dm ²
Height	1020 mm	Vessel height	250 mm	Weight	220 kg

Water connection

Water pressure	50÷300 KPa	Cold water inlet (B)	1/2"
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Gas connection

Gas connection (G)	3/4"	Gas power	30 Kw
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Data sheet BR1G200I



Constructive Features

- cooking vessel in stainless steel AISI 304 (bottom thickness 12-15 mm and wall thickness 2 mm). Vessel with manual tilting on front part with worm screw controlled by a handwheel
- balanced lid in stainless steel AISI 304 (thickness 10/10) equipped with ergonomic handle
- outer cover in stainless steel AISI 304, fine satin finish (thickness 10/10)
- adjustable feet in stainless steel AISI 304 to ensure levelling

Functional Features General

- heating by means of stainless steel high efficiency tube burners. Ignition by means of spark system (piezo) and pilot flame. Thermostatic valve with thermocouple safety system and temperature adjustment with electromechanical thermostat from 50 °C to 300 °C. Vat filled with water by means of tap and swivel hose fixed to the chimney
- heating interruption in the tank overturning phase

Panel Board Functions

- thermostatic gas valve
- pilot burner ignition button (piezo)
- temperature setting with electromechanical thermostat
- manual cock for vat filling
- tilting and manual return of cooking vessel

Optionals

- BAR0020 - KIT 6 WHEELS BR1.160/200

Accessories

- NOT PRESENT

Certificates



Planner

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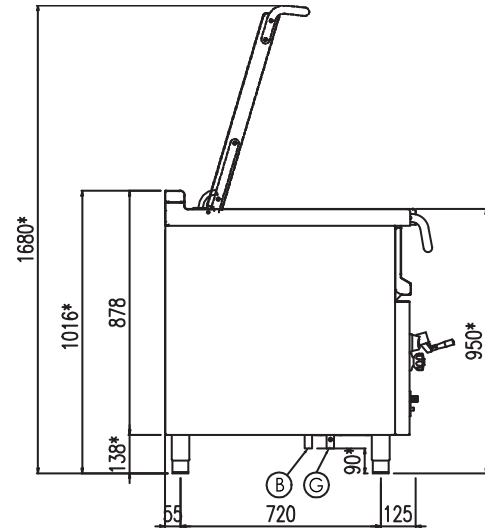
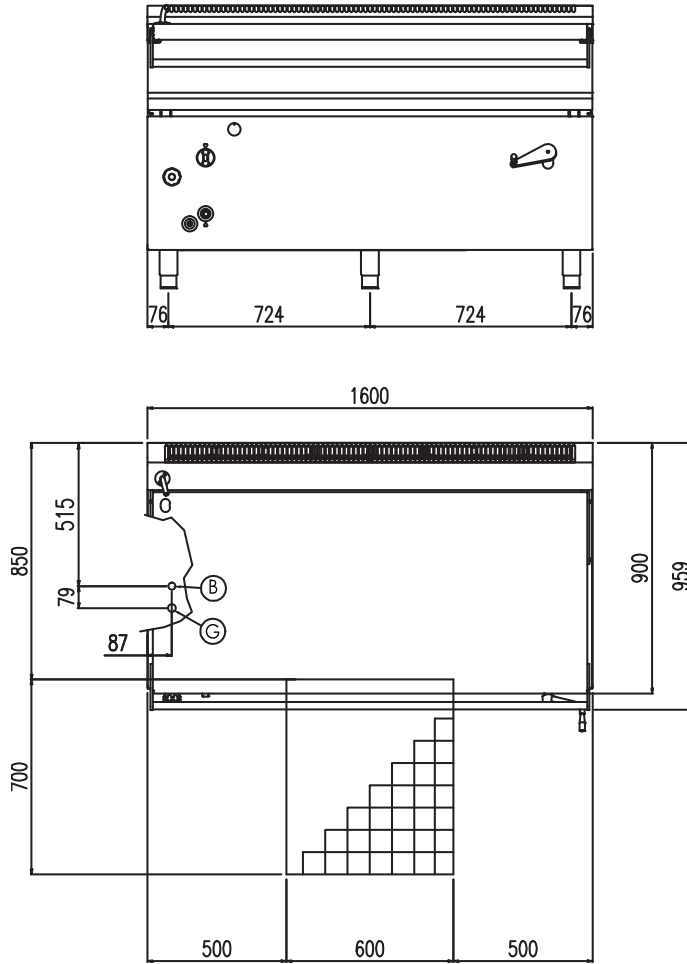
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* (REG. - 5 ; + 55 mm)



Dimensions weights and capacities

Width	1600 mm	Vessel width	1498 mm	Capacity	170 lt
Depth	900 mm	Vessel depth	564 mm	Cooking vessel surface	84 dm ²
Height	1020 mm	Vessel height	250 mm	Weight	315 kg

Water connection

Water pressure	50÷300 KPa	Cold water inlet (B)	1/2"
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Gas connection

Gas connection (G)	3/4"	Gas power	40 Kw
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Data sheet BR8E080I



Constructive Features

- cooking vessel in stainless steel AISI 304 (bottom thickness 12-15 mm and wall thickness 2 mm). Vessel with manual tilting on front part with worm screw controlled by a handwheel
- balanced lid in stainless steel AISI 304 (thickness 10/10) equipped with ergonomic handle
- outer cover in stainless steel AISI 304, fine satin finish (thickness 10/10)
- adjustable feet in stainless steel AISI 304 to ensure levelling

Functional Features General

- heating by means of armoured elements in INCOLOY-800 alloy. Thermostat for temperature adjustment from 45 °C to 300 °C. Safety thermostat in case of abnormal operation. Vat filled with water by means of tap and swivel hose fixed to the chimney
- heating interruption in the tank overturning phase

Panel Board Functions

- temperature setting with electromechanical thermostat
- manual cock for vat filling
- tilting and manual return of cooking vessel

Display/Signal

- electric tension light
- heating operating visual alarm

Safety System

- blocking of heating for excess of temperature with manual resettable safety thermostat

Optionals

- BAR0010 - KIT 4 WHEELS BR..

Accessories

- NOT PRESENT

Certificates



Planner

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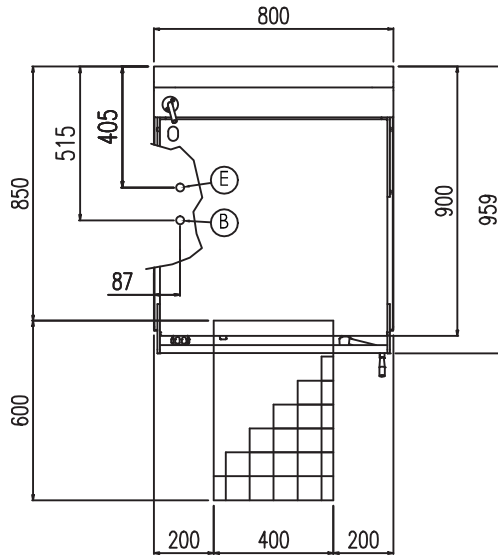
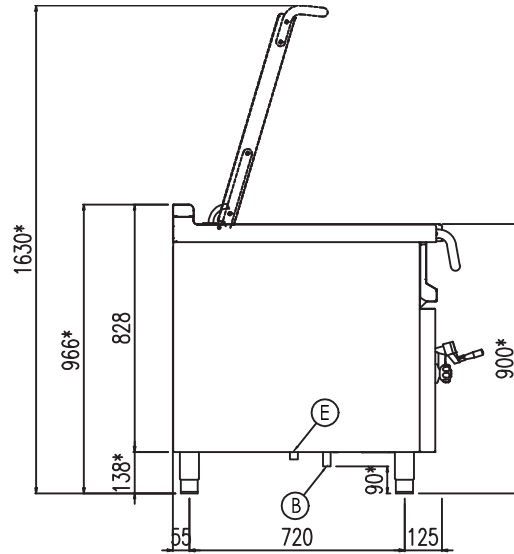
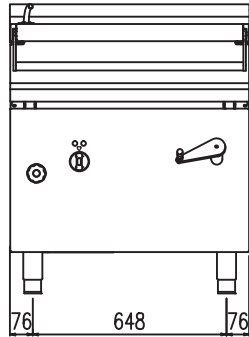
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* REG. - 5 ; + 55 mm



Dimensions weights and capacities

Width	800 mm	Vessel width	698 mm	Capacity	60 lt
Depth	900 mm	Vessel depth	564 mm	Cooking vessel surface	39 dm ²
Height	970 mm	Vessel height	200 mm	Weight	154 kg

Water connection

Water pressure	50÷300 KPa	Cold water inlet (B)	1/2"
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Electrical connection

STD Voltage (E)	380-415V 3N ~ 50/60Hz	Electric power	10,00 Kw	Current	15,1 A
OPT Voltage (E)	208V 3 ~ 50/60Hz	Electric power	8,20 Kw	Current	22,7 A
OPT Voltage (E)	460-480V 3 ~ 50/60Hz	Electric power	10,00 Kw	Current	12,1 A
OPT Voltage (E)	440V 3 ~ 50/60Hz	Electric power	10,00 Kw	Current	13,2 A
OPT Voltage (E)	380-415V 3 ~ 50/60Hz	Electric power	10,00 Kw	Current	15,1 A
OPT Voltage (E)	220-240V 3 ~ 50/60Hz	Electric power	10,00 Kw	Current	26,2 A

Data sheet BR8G080I



Constructive Features

- cooking vessel in stainless steel AISI 304 (bottom thickness 12-15 mm and wall thickness 2 mm). Vessel with manual tilting on front part with worm screw controlled by a handwheel
- balanced lid in stainless steel AISI 304 (thickness 10/10) equipped with ergonomic handle
- outer cover in stainless steel AISI 304, fine satin finish (thickness 10/10)
- adjustable feet in stainless steel AISI 304 to ensure levelling

Functional Features General

- heating by means of stainless steel high efficiency tube burners. Ignition by means of spark system (piezo) and pilot flame. Thermostatic valve with thermocouple safety system and temperature adjustment with electromechanical thermostat from 50 °C to 300 °C. Vat filled with water by means of tap and swivel hose fixed to the chimney
- heating interruption in the tank overturning phase

Panel Board Functions

- thermostatic gas valve
- pilot burner ignition button (piezo)
- temperature setting with electromechanical thermostat
- manual cock for vat filling
- tilting and manual return of cooking vessel

Optionals

- BAR0010 - KIT 4 WHEELS BR..

Accessories

- NOT PRESENT

Certificates



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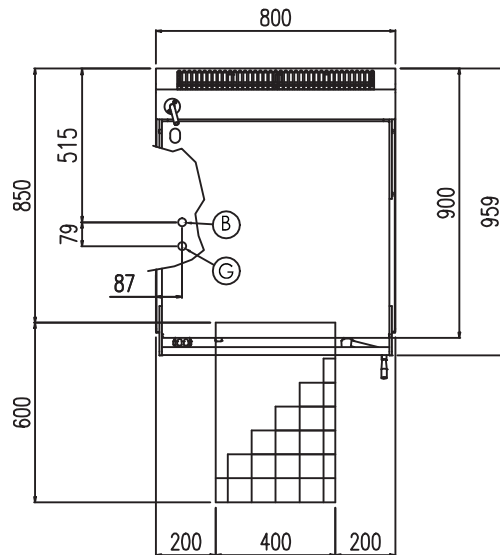
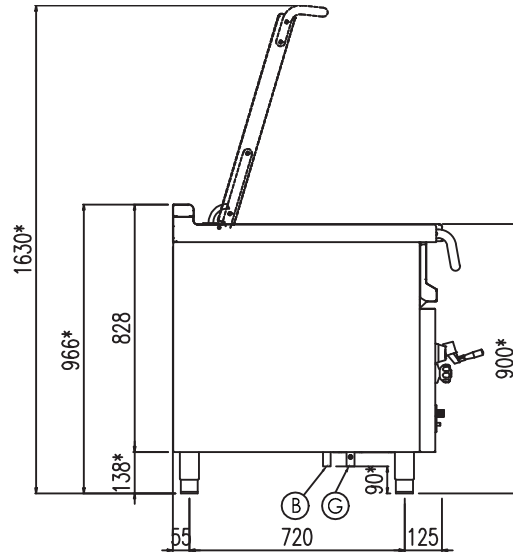
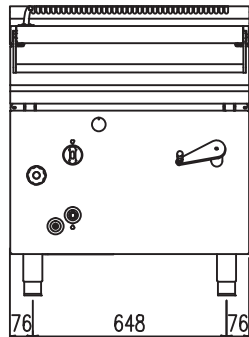
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* REG. - 5 ; + 55 mm



Dimensions weights and capacities

Width	800 mm	Vessel width	698 mm	Capacity	60 lt
Depth	900 mm	Vessel depth	564 mm	Cooking vessel surface	39 dm ²
Height	970 mm	Vessel height	200 mm	Weight	140 kg

Water connection

Water pressure	50÷300 KPa	Cold water inlet (B)	1/2"
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Gas connection

Gas connection (G)	3/4"	Gas power	20 Kw
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Data sheet BR9E090I



Constructive Features

- cooking vessel in stainless steel AISI 304 (bottom thickness 12-15 mm and wall thickness 2 mm). Vessel with manual tilting on front part with worm screw controlled by a handwheel
- balanced lid in stainless steel AISI 304 (thickness 10/10) equipped with ergonomic handle
- outer cover in stainless steel AISI 304, fine satin finish (thickness 10/10)
- adjustable feet in stainless steel AISI 304 to ensure levelling

Functional Features General

- heating by means of armoured elements in INCOLOY-800 alloy. Thermostat for temperature adjustment from 45 °C to 300 °C. Safety thermostat in case of abnormal operation. Vat filled with water by means of tap and swivel hose fixed to the chimney
- heating interruption in the tank overturning phase

Panel Board Functions

- temperature setting with electromechanical thermostat
- manual cock for vat filling
- tilting and manual return of cooking vessel

Display/Signal

- electric tension light
- heating operating visual alarm

Safety System

- blocking of heating for excess of temperature with manual resettable safety thermostat

Optionals

- BAR0010 - KIT 4 WHEELS BR..

Accessories

- NOT PRESENT

Certificates



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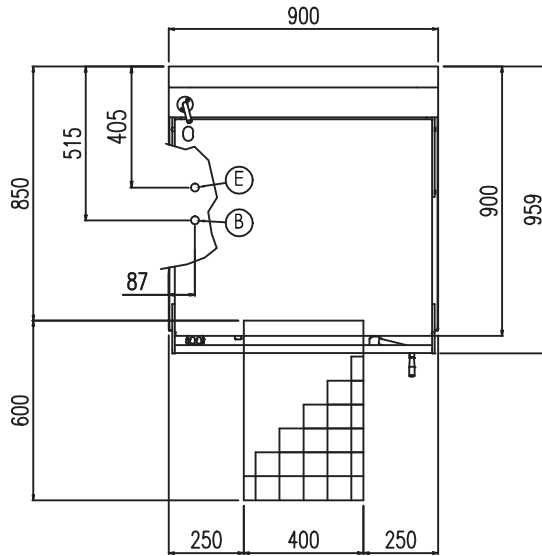
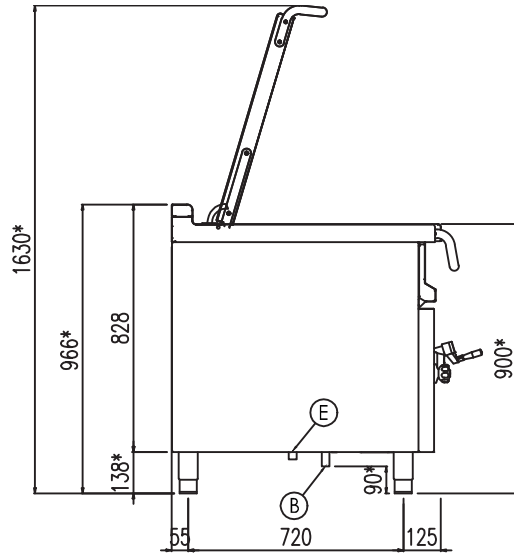
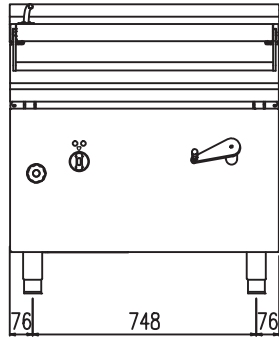
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* REG. - 5 ; + 55 mm



Dimensions weights and capacities

Width	900 mm	Vessel width	798 mm	Capacity	70 lt
Depth	900 mm	Vessel depth	564 mm	Cooking vessel surface	45 dm ²
Height	970 mm	Vessel height	200 mm	Weight	152 kg

Water connection

Water pressure	50÷300 KPa	Cold water inlet (B)	1/2"
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Electrical connection

STD Voltage (E)	380-415V 3N ~ 50/60Hz	Electric power	10,00 Kw	Current	15,1 A
OPT Voltage (E)	208V 3 ~ 50/60Hz	Electric power	8,20 Kw	Current	22,7 A
OPT Voltage (E)	460-480V 3 ~ 50/60Hz	Electric power	10,00 Kw	Current	12,1 A
OPT Voltage (E)	440V 3 ~ 50/60Hz	Electric power	10,00 Kw	Current	13,2 A
OPT Voltage (E)	380-415V 3 ~ 50/60Hz	Electric power	10,00 Kw	Current	15,1 A
OPT Voltage (E)	220-240V 3 ~ 50/60Hz	Electric power	10,00 Kw	Current	26,2 A

Data sheet BR9G090I



Constructive Features

- cooking vessel in stainless steel AISI 304 (bottom thickness 12-15 mm and wall thickness 2 mm). Vessel with manual tilting on front part with worm screw controlled by a handwheel
- balanced lid in stainless steel AISI 304 (thickness 10/10) equipped with ergonomic handle
- outer cover in stainless steel AISI 304, fine satin finish (thickness 10/10)
- adjustable feet in stainless steel AISI 304 to ensure levelling

Functional Features General

- heating by means of stainless steel high efficiency tube burners. Ignition by means of spark system (piezo) and pilot flame. Thermostatic valve with thermocouple safety system and temperature adjustment with electromechanical thermostat from 50 °C to 300 °C. Vat filled with water by means of tap and swivel hose fixed to the chimney
- heating interruption in the tank overturning phase

Panel Board Functions

- thermostatic gas valve
- pilot burner ignition button (piezo)
- temperature setting with electromechanical thermostat
- manual cock for vat filling
- tilting and manual return of cooking vessel

Optionals

- BAR0010 - KIT 4 WHEELS BR..

Accessories

- NOT PRESENT

Certificates



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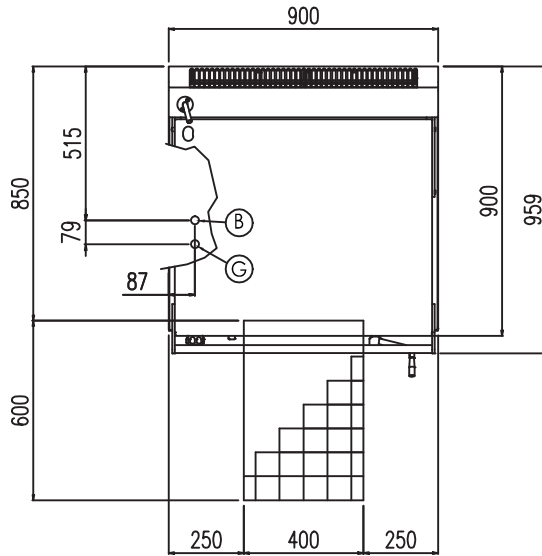
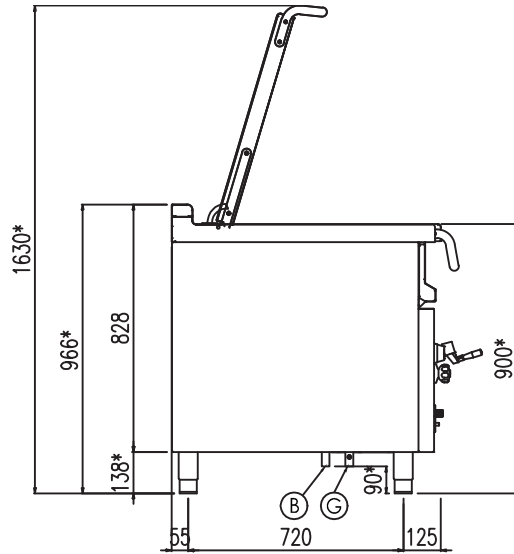
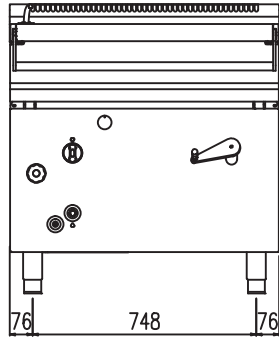
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* REG. - 5 ; + 55 mm



Dimensions weights and capacities

Width	900 mm	Vessel width	798 mm	Capacity	70 lt
Depth	900 mm	Vessel depth	564 mm	Cooking vessel surface	45 dm ²
Height	970 mm	Vessel height	200 mm	Weight	152 kg

Water connection

Water pressure	50÷300 KPa	Cold water inlet (B)	1/2"
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Gas connection

Gas connection (G)	3/4"	Gas power	20 Kw
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