



Baskett
Mixing boiling pan

firex
Share the taste

Baskett

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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.

**Any type of cooking
in perfect harmony,
a new benchmark
thanks to Baskett.**

**Delicate technology
Guaranteed by Firex.**

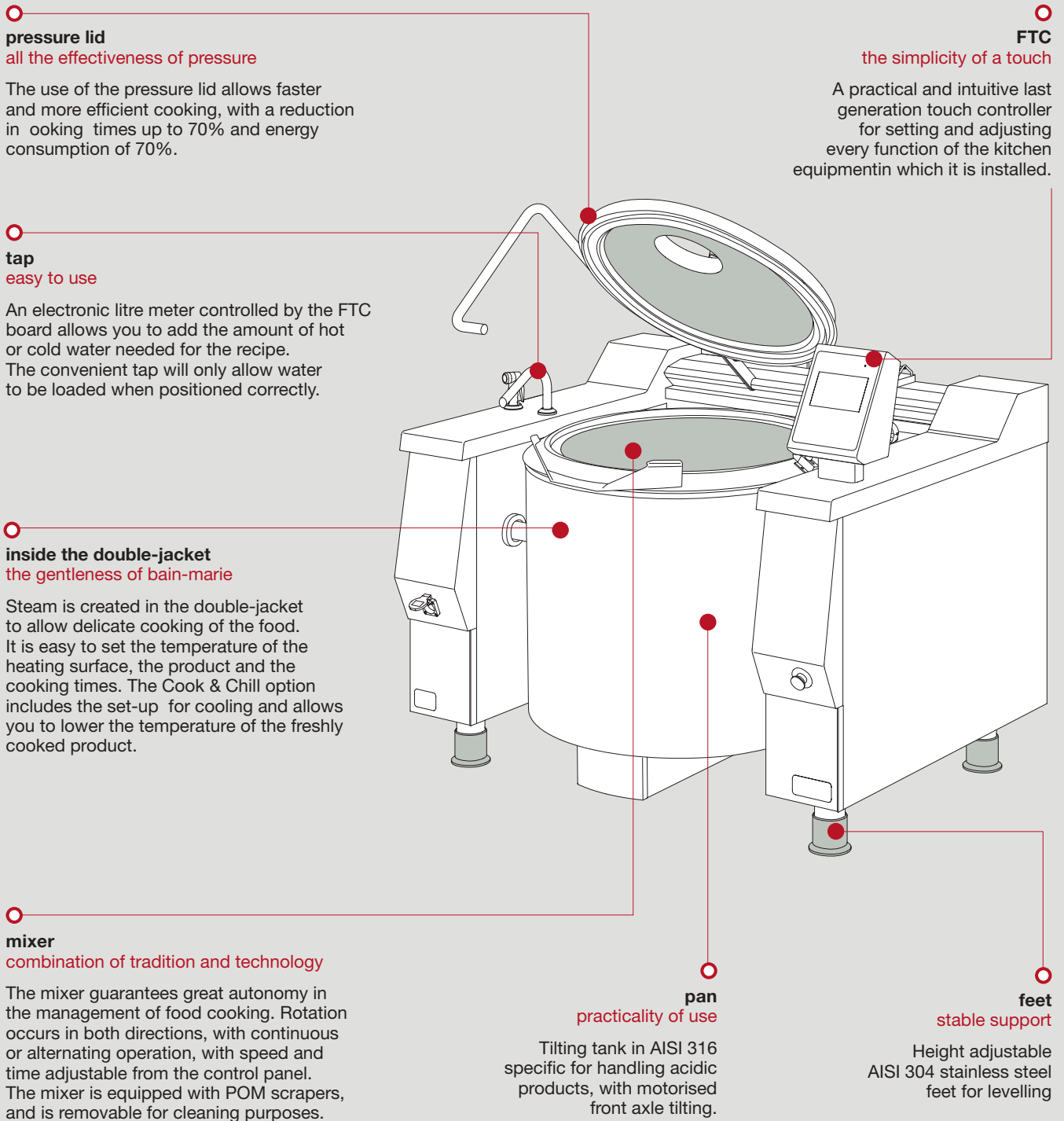
Baskett is the pan with mixer for catering industry that offers the possibility of creating endless recipes, in a simple way and with a perfect and automatic mixing of the ingredients. Heating is gentle, indirect, thereby allowing you to prepare more delicate dishes and they do not need constant monitoring. An asset in the kitchen that lets you utilise your experience to satisfy high volumes. Efficient, compact and versatile.





Taste engineers for a balanced cuisine.

Baskett is the versatile pan with mixer. Made entirely in stainless steel, it is available in many different versions different and can be equipped with a number of accessories to match all expectations. Even those of the most demanding chefs.



pressure lid
all the effectiveness of pressure

The use of the pressure lid allows faster and more efficient cooking, with a reduction in cooking times up to 70% and energy consumption of 70%.

tap
easy to use

An electronic litre meter controlled by the FTC board allows you to add the amount of hot or cold water needed for the recipe. The convenient tap will only allow water to be loaded when positioned correctly.

inside the double-jacket
the gentleness of bain-marie

Steam is created in the double-jacket to allow delicate cooking of the food. It is easy to set the temperature of the heating surface, the product and the cooking times. The Cook & Chill option includes the set-up for cooling and allows you to lower the temperature of the freshly cooked product.

mixer
combination of tradition and technology

The mixer guarantees great autonomy in the management of food cooking. Rotation occurs in both directions, with continuous or alternating operation, with speed and time adjustable from the control panel. The mixer is equipped with POM scrapers, and is removable for cleaning purposes.

FTC
the simplicity of a touch

A practical and intuitive last generation touch controller for setting and adjusting every function of the kitchen equipment in which it is installed.

pan
practicality of use

Tilting tank in AISI 316 specific for handling acidic products, with motorised front axle tilting.

feet
stable support

Height adjustable AISI 304 stainless steel feet for levelling.

- baskett 80 litres
- baskett 105 . 130 . 180 . 250 . 320 . 500 litres



discharge valve
made entirely of stainless steel

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



pneumatic valve
(versions with pressure lid)

Controlled by the FTC board, can be open only in conditions of absolute safety.



full flow flush valve

Valve that allows drainage of products with large particulates and prevents it from remaining in blind spots, guaranteeing that all the product is processed uniformly.



lid with hopper
adding ingredients with the lid closed

It is characterised by its wide opening which facilitates the addition of ingredients during the cooking process with the lid closed.



lid hole with grid

The practical opening allows you to check the cooking of the product or to add ingredients, without the need to completely opening the lid.



FTC plexiglass cover

Protects the panel against high-pressure direct water jets and other impacts.



SCT2
predisposition for cooling inside the double-jacket

This technology makes possible to circulate mains water and/or cold water, from an existing circuit, inside the heating double-jacket. The equipment is supplied with connections for the entry and exit of the cooling water and with the "Cook" and "Chill" selection controls. Times and temperatures achievable depend on the type of processing and water temperature circulating inside the double-jacket. This system is designed, in particular, for processing liquid products.



shower head
always on hand

For machine cleaning.



wheels
dynamic practicality

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



**The taste you
want, wherever
you want it.**

From northern Europe to south-east Asia via South America, Baskett is the spokesperson of a unique food culture in the world. Designed and built entirely in Italy, the bratt pan interprets a new way of cooking for the catering industry by offering chefs in every professional kitchen the possibility of preparing each recipe replicating the quality and unique taste of each individual preparation. In genuine Italian style.



Each mixture has its own cooking method.

With Baskett, balanced preparations are made thanks to the possibility of cooking with bain-marie, respecting the nutrients of foods and the most delicate mixtures that cannot cope with extreme heat variations.

The indirect steam heating and subsequent cooling (Cook & Chill system) is particularly suitable for processing liquid dishes such as sauces, soups, and creams.

The presence of the mixer, also reduces the need for manual work and even allows you to cook pasta, rice, boiled meat and vegetables perfectly.

Some Baskett applications

- soups
- polenta
- puddings and jellies
- béchamel sauce
- vegetable creams
- boiling of legumes
- sauces
- mashed potatoes
- rice



Programmability and standardisation of the result.

With the FTC (Firex Touch Control) control board, you can set any type of cooking and programme the preparation of the dishes in a few seconds. FTC is simple, intuitive and safe.



Manufacturing features

- . 7" touch-screen
- . Creation and editing of cooking programs, each of which is multi-phase
- . Cooking in Manual mode
- . Multilingual message setting
- . Easy to understand and use
- . It guarantees to set cooking times and extremely precise temperatures from 50 °C to 100 °C
- . Possibility to carry out cooking and cooling of the product inside the pan thanks to the SCT2 cooling system (optional), then COOK & CHILL, available in versions with mixer
- . Automatically checks and restore the water level inside the double-jacket
- . Allows you to select the quantity of litres of water to load, if cold or hot up to 90 °C, and then loads automatically
- . Checks 2 different standard temperature probes: in the bottom and in the pan in contact with the product for the most delicate or special cooking
- . Allows you to start the cooking process on a specific date and time
- . Displays simple messages and icons for proper and safe use
- . Explains clearly if there is an alarm and to which internal component refers to
- . USB connection
- . Settings of different units of measure (°C / °F; Litres / gallons; etc)
- . Setting of mixing programmes
- . Setting of clockwise / anticlockwise rotation speed
- . Adjustment of the mixing times and pause.





Cook and Chill. What are the benefits of the SCT2 system?



Streamlining of work processes

The process of food production no longer depends on meal times, therefore it can be spread evenly throughout the day and week, avoiding busy and quiet periods typically connected with these times. The processing can also be done according to type of dish, by planning to cook similar products on the same day that results in maximising the productivity of each machine.



Efficient usage of raw materials

Reduced raw material wastage, optimisation of supplies and stock, and production of semi-finished products.



Optimal usage of equipment

it is possible to make the best use of the equipment available thanks to fewer cooking cycles.



Healthiness of the product

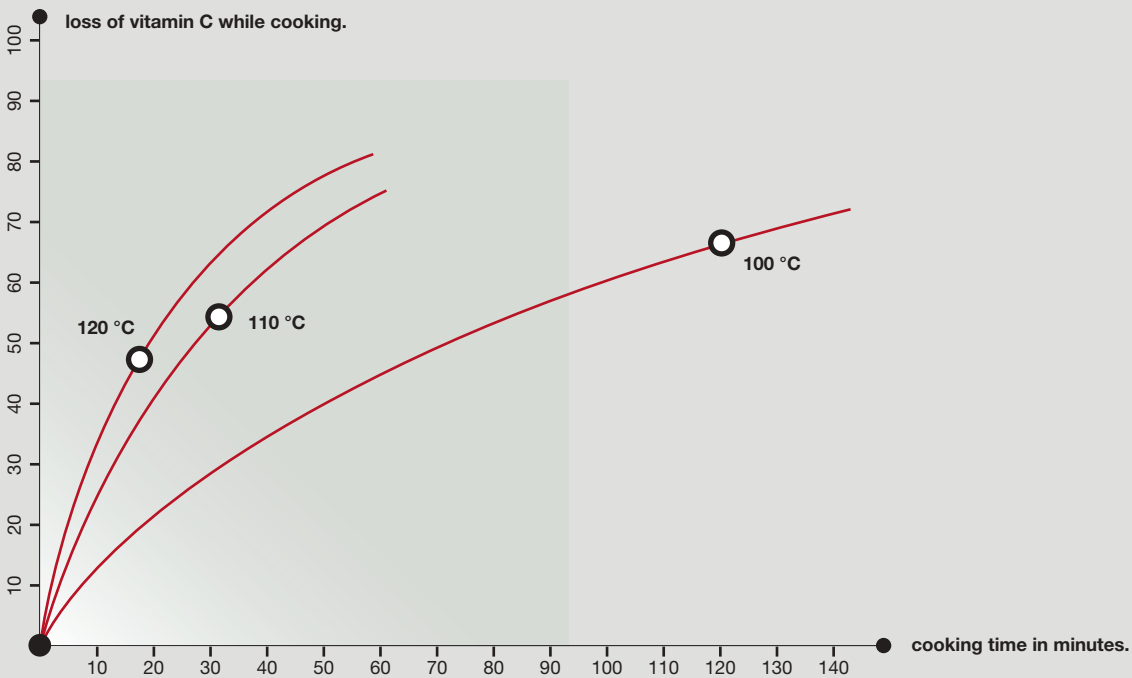
Food products produced with the cook&chill system have greater nutritional and organoleptic qualities than those produced with the hot-hot system. Bacterial growth at temperatures between +10 °C and +65 °C is reduced to a minimum due to the rapid temperature drop. It extends product life without the addition of preservatives.

One product, endless advantages.



Pressure and times.

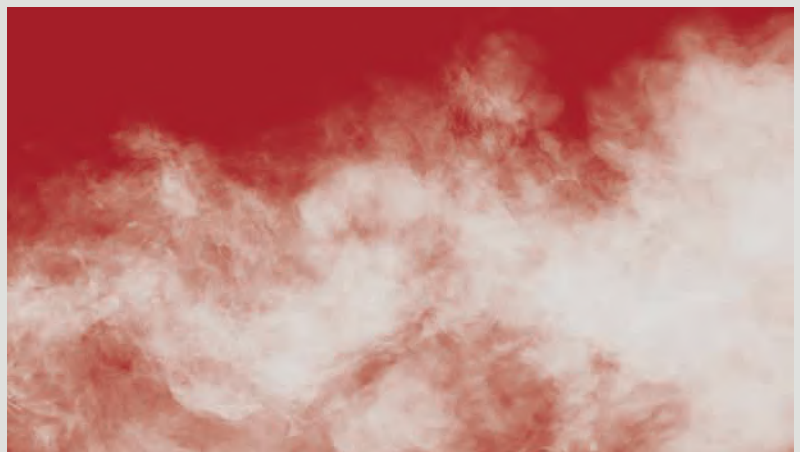
With Baskett pressure cooking is possible a significant **reduction in cooking times up to 70%** compared to that of traditional cooking.*



○
Optimal cooking level

01 . Speed and nutrients.

The graph shows that to achieve the same level of cooking is needed 120 minutes for a traditional process at 100°C while using pressure cooking (already at 110°C) times are reduced by about 4 times and that this speed makes possible to maintain more nutrients in the finished product.



*Broth cooking for Ramen.

Pressure cooking. Cost reduction and increased return.

02 . Processing return.

Up to 30% more compared to traditional cooking, loss of water by evaporation practically avoided in the Baskett pressure cooking.**



-62% annual costs (energy, maintenance) compared to traditional pans to get equal production.**



These advantages have allowed, as has happened to one of our customers, to switch from an array of 5 traditional pans to one of 3 pressure cooking equipment, while maintaining the level of productivity. **-27% installation costs** (machine cost + connection costs, space etc) compared to traditional pans to get equal production.**



Up to 70% energy savings compared to an array of traditional cookers to obtain equal production.**

** Case history McColgan's.



Greater comfort in the work environment.

There is no evaporation of the product in the kitchen during pressure cooking, no dispersion of heat, practically no noise. Everything leads to a healthier work environment.



Easy to clean.

After unloading a product after pressure cooking the pan is practically already clean, it will be enough a quick rinse to start the following cooking cycle.



Better quality of the finished product.

The aromas remain imprisoned in the pan during cooking, these are not dispersed in the environment but they remain in the finished product.



Cooking safety and uniformity.

Working with the pressure cooking Baskett means working in safety: a series of electronic and mechanical controls guarantees the absolute protection of operators and the surrounding environment. An automatic system hermetically seals the cooking pan only after having detected the absence of residual air. A perfect pressure cooking can only work in container saturated with steam: in this way the temperature in the whole container will be uniform and above 100 °C.

When the cooking has finished, Baskett will restore the environmental pressure through a rapid condensation process of the steam and only when the environment is safe, the FTC board signal the possibility of opening the lid.

3 heating systems: gas, electric and steam.

Baskett is available in three versions depending on the type of heating needed for the preparation of the various dishes.

Versions without mixer

| baskett CPE . PR 80 . 105 . 130 . 180 . 250 . 320 . 500 litres | | | cooking pan | | gas version | electrical version | steam version |
|---|----------------------|----------------------------------|-----------------------|-------------------|--------------------|---------------------------|---------------------------|
| model | dimensions mm | double-jacket pressure bar | volume total lt | dim. pan mm | power gas kW | power electrical kW | capacity steam kg/h |
| CPE 080 V1 | 1080x715 h. 940 | 1,5 | 80/91 | 600 Ø h. 370 | - | 16.0 | - |
| PR 105 V1 | 1355x1200 h. 1335 | 0,5 1,5* | 105/120 | 600 Ø h. 465 | 25.0 | 18.0 | 42-52 |
| PR 130 V1 | 1355x1200 h. 1335 | 0,5 1,5* | 130/145 | 600 Ø h. 555 | 30.0 | 24.0 | 46-56 |
| PR 180 V1 | 1455x1310 h. 1335 | 0,5 1,5* | 180/200 | 700 Ø h. 565 | 40.0 | 32.0 | 56-72 |
| PR 250 V1 | 1555x1390 h. 1335 | 0,5 1,5* | 242/264 | 800 Ø h. 575 | 48.0 | 36.0 | 70-90 |
| PR 320 V1 | 1655x1490 h. 1335 | 0,5 1,5* | 300/325 | 900 Ø h. 575 | 48.0 | 36.0 | 85-105 |
| PR 500 V1 | 1755x1650 h. 1485 | 0,5 1,5* | 470/500 | 1000 Ø h. 700 | 58.0 | 36.0 | 100-120 |

*Available at 1.5 bar for electric and steam models.

Gas versions 105 . 500 litres

Heating takes place by means of high-performing stainless steel tubular burners. The ignition and monitoring of the flame is automatic, without pilot burner. Heating is controlled by the electronic board with automatic insertion of the minimum at 2 °C before the set SETPOINT.

Electrical versions 80 . 500 litres

Heating is controlled by the electronic board with thermocouple system to guarantee precise detection and a high reaction speed of the heating system. It takes place through armoured resistances in INCOLOY-800 alloy.

Steam versions 105 . 500 litres

The steam is generated from an external line and is injected directly in the double-jacket. The electronic board and a throttle valve allow cooking adjustment.



PR V1

Versions with mixer

baskett CPE.M . PR.M 80 . 105 . 130 . 180 . 250 . 320 . 500 litres

| model | dimensions mm | mixer speed rpm | mixer torque Nm | double-jacket pressure bar | settings pressure bar | cooking pan | | gas version | electrical version | steam version |
|-----------------|----------------------|-----------------------|-----------------------|----------------------------------|-----------------------------|------------------------|-------------------|--------------------|---------------------------|---------------------------|
| | | | | | | volume total lit | dim. pan mm | power gas kW | power electrical kW | capacity steam kg/h |
| CPE 080M V1 | 1080x715 h. 940 | 12÷40 | 133 | 1,5 | - | 80/91 | 600 Ø h. 370 | - | 16.0 | - |
| PR 105M V1 | 1355x1200 h. 1335 | 12÷40 | 126 | 0,5 1,5* | - | 105/120 | 600 Ø h. 465 | 25.0 | 18.0 | 42-52 |
| PR 130M V1 | 1355x1200 h. 1335 | 12÷40 | 126 | 0,5 1,5* | - | 130/145 | 600 Ø h. 555 | 30.0 | 24.0 | 46-56 |
| PR 180M V1 | 1455x1310 h. 1335 | 12÷40 | 126 | 0,5 1,5* | - | 180/200 | 700 Ø h. 565 | 40.0 | 32.0 | 56-72 |
| PR 250M V1 | 1555x1390 h. 1335 | 12÷40 | 252 | 0,5 1,5* | - | 242/264 | 800 Ø h. 575 | 48.0 | 36.0 | 70-90 |
| PR 320M V1 | 1655x1490 h. 1335 | 12÷40 | 252 | 0,5 1,5* | - | 300/325 | 900 Ø h. 575 | 48.0 | 36.0 | 85-105 |
| PR 500M V1 | 1755x1650 h. 1485 | 12÷40 | 308 | 0,5 1,5* | - | 470/500 | 1000 Ø h. 700 | 58.0 | 36.0 | 100-120 |
| PR 180HMA V1 | 1455x1295 h. 1335 | 12÷60 | 321 | 1,5 | 0.45 | 180/200 | 700 Ø h. 565 | - | 34.0 | 56-72 |
| PR 320HMA V1 | 1655x1490 h. 1335 | 12÷52 | 464 | 1,5 | 0.30 | 300/325 | 900 Ø h. 565 | - | 38.7 | 85-105 |
| PR 500HMA V1 | 1755x1650 h. 1485 | 12÷44 | 464 | 1,5 | 0.30 | 470/500 | 1000 Ø h. 700 | - | 38.7 | 100-120 |

*Available at 1.5 bar for electric and steam models.



○
CPE080M V1



○
PR M V1



○
PR HMA V1
Pressure



Your Basket.

Customise the pan according to your needs, choose the accessories for your Basket.

- basket 80 litres
- basket 105 . 130 . 180 . 250 . 320 . 500 litres

○ additional mixer for soups

The helix shape allows to keep the typical particulates of soups suspended and therefore optimise the blending during cooking and greater homogeneity in the liquid/solid rate.



○ additional mixer for creams

This accessory has been designed and manufactured to optimise the blending and dispersion of powders to create sweet and savoury creams.



○ additional mixer for mashed potatoes

The mixer for mashed potatoes has more blades, both vertically and horizontally, to better break up the solid parts.



●● strainer complete drainage of liquids

Practical help for the separation of the product from the cooking liquids. It fits easily on the upper part of the pan and remains firmly attached to the machine for the complete drainage of liquids.



●● drainage hole (not in the versions with pressure lid) hermetic closure cap

When the drain valve is not necessary, the cap guarantees the hermetic closure of the pan preventing product residues from remaining in blind spots.



**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.



Baskett

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Firex





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