

# B A S



# K E T T





**What your recipe needs**

---

**06**

**Company**

**08**

**Baskett**

---

**14**

**Firex  
Touch  
Control**

**16**

**Pressure  
cooking**

---

**18**

**Indirect heating  
and double jacket**

**20**

**Cook  
and  
Chill**

---

# 23

**Processes**

# 24

**Technical  
features**

---

# 26

**Accessories**

# 28

**Options**

---

# 30

**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, food 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.

# B A S

**Gentle cooker  
with a fast mixer**



Gentle cooker with a fast mixer

# K E T T



What your recipe needs

## Baskett, a blend of tradition and technology.

**Baskett** is a versatile **mixing kettle**, ideal for cooking **liquid, semiliquid or creamy products**.

Thanks to the high speed of rotation, the fully programmable **mixer** guarantees homogeneous and lump-free results.

The machine is made entirely of **stainless steel** and it is available in many different versions (also without mixer). **Various different options** and accessories can be added to make it suitable for different applications.

**Standard versions:**

80 . 105 . 130 . 180  
250 . 320 . 500

**Pressure versions:**

180 . 320 . 500



**Gentle and  
controlled cooking.  
Guranteed by Firex.**



## Baskett: tilting kettle with mixer.

### Heating system:



 **Cook and Chill system**  
(optional)

01

AISI 316 **steel vessel**, suitable for processing acid products, with **motorized tilting**.

The tank is **heated evenly**, up to 3/4 of the edge.

02

### Lid

In the standard versions, the **steel lid** can have a hole with a grid to check on the cooking process and add ingredients.

With the **pressure versions**, you can have save up to **70% of cooking times and energy consumption**.

03

### Firex Touch Control

The next-generation user friendly touch screen panel for setting and adjusting every function.

04

Steel feet.

05

### Double jacket

Steam is created inside the double jacket.



06

### Mixer

Rotation occurs in **both directions**, with or **without pauses**, **speed and times can be adjusted from the control panel**.

07

### Tap

An **electronic flow meter** controlled by the FTC board makes it possible to add in the required amount of hot or cold water.



The **Cook and Chill** option includes also the cooling setup which **provides temperature reduction of the freshly cooked product**.

**Perfectly balanced cooking, in total respect of the food nutrients.**

**Baskett** is the ideal **professional cooker** for the needs of the **food industry** and **food service sectors**. It offers the possibility to easily create countless recipes with perfect, automatic mixing of the ingredients. **Heating is gentle and indirect**, therefore suitable even for the most delicate preparations with no need for constant monitoring. The perfect ally in the kitchen to combine your expertise with large numbers. **Efficient, compact and versatile.**



## Programmability and consistent results.

**Firex Touch Control** is our **next-generation** and extremely user-friendly electronic board, suitable to any operator.

It features an **intuitive interface** to create and store customised cooking programs. **It manages the energy consumption in autonomy** be able to quickly reach precise and even temperature inside the tank. This technology provides step-by-step guidance during the cooking process and notifies the operator only when intervention is required.



With the FTC (**Firex Touch Control**) electronic control board, you can set any type of cooking and programme the preparation of the dishes in just a few seconds.

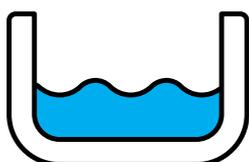
**Save your recipe on the electronic board and let Baskettt take care of the cooking.**



# Professional pressure cooker with mixer: the advantages.

## Mashed potatoes

### Pressure versions

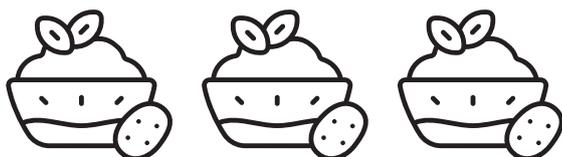


**30 litres of water**  
250 kg of potatoes

### Cooking cycle

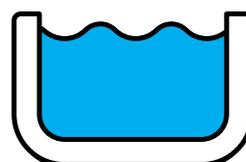


**75 minutes**



**2.400 kg of mashed potatoes**  
10 hour cycle

### Standard version

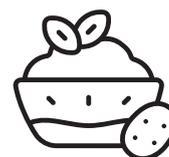


**200 litres of water**  
250 kg of potatoes

### Cooking cycle



**120 minutes**



**1.500 kg of mashed potatoes**  
10 hour cycle

Test performed on **PRIE500HMA\_V1** and **PRIE500M\_V1**  
\*energy cost: 0.4 €/kWh and water cost: 2 €/m<sup>3</sup>



## Compared to non-pressure cooking:

- > The operator **does not need to discharge 200lt of water** used in the boiling phase (about 10min).
- > The operator's **intervention is required only 3 times in 1 hour** (when loading/starting up, when adding the milk and butter, when discharging).



## Baskett, cooking with indirect heating: the advantages.

**Baskett** is an **indirectly heated kettle**, which means there is a **double jacket** that provides even distribution of the heat.

In fact, inside the **double jacket** steam is created as a result of the overheating of a small amount of water (in the steam versions, steam is injected directly into the jacket). **The jacket becomes fully saturated, heating up both the bottom and the walls evenly up to the edges.**

**Heating of liquids is fast, homogeneous and less aggressive on more delicate foods**, such as dairy and egg products.

**Baskett** comes also with a **double probe** to set, control and adjust the temperature inside the double jacket and the temperature of the product with the utmost precision.

The **standard version** has a **double jacket pressure of 0.5 bar**, which makes it possible to reach **105 °C**.



**Perfect cooking of delicate products, thanks to precise control of the temperatures.**

**Choose the version with 1.5 bar pressure in the double jacket.**



**Baskett** is also available in the version with **1.5 bar jacket pressure**, which makes it possible to reach higher temperatures, up to more than **120 °C on the walls**. **In this case, the product reaches the boiling point more quickly.** In

versions with the **Cook and Chill** system, the cooling process will be faster, too due to the higher circulation pressure of the cooling water.

# Cook and Chill. Baskett and SCT2 system.



## How does it work?

During the **cooking cycle, the double jacket is saturated with pressured steam (fig.1)**. When the **cooling process is activated, the steam and hot condensate residues are automatically discharged and the cooling water flows into the jacket (fig.2)** through a solenoid valve. The **SCT2 system circulates cold water (fig.3)** until reaching the desired temperature (setpoint). Once

the product's set **cooling temperature has been reached, the electro-valve automatically opens**, draining the excess cold water and restoring the correct level for the following heating phase (**fig.4**). The product usually reaches a temperature which is approx 5 °C higher than the temperature of the cooling water. This means that if the water injected in the double jacket has a temperature of 3 °C, the product can reach 8 °C.

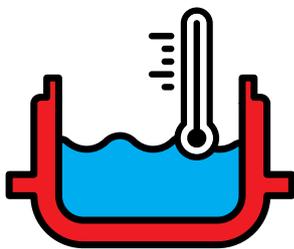


Figure 1

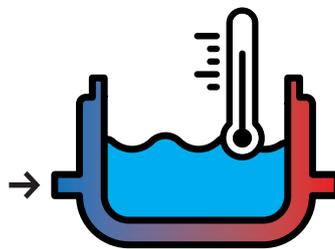


Figure 2

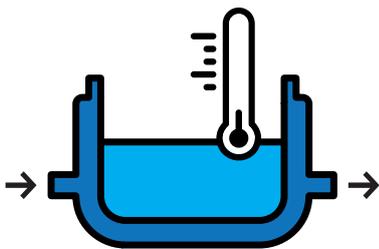


Figure 3

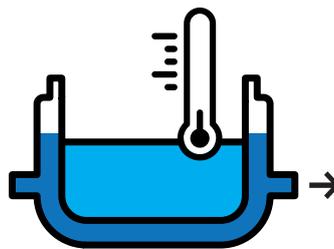


Figure 4



### Why buy the option SCT2?

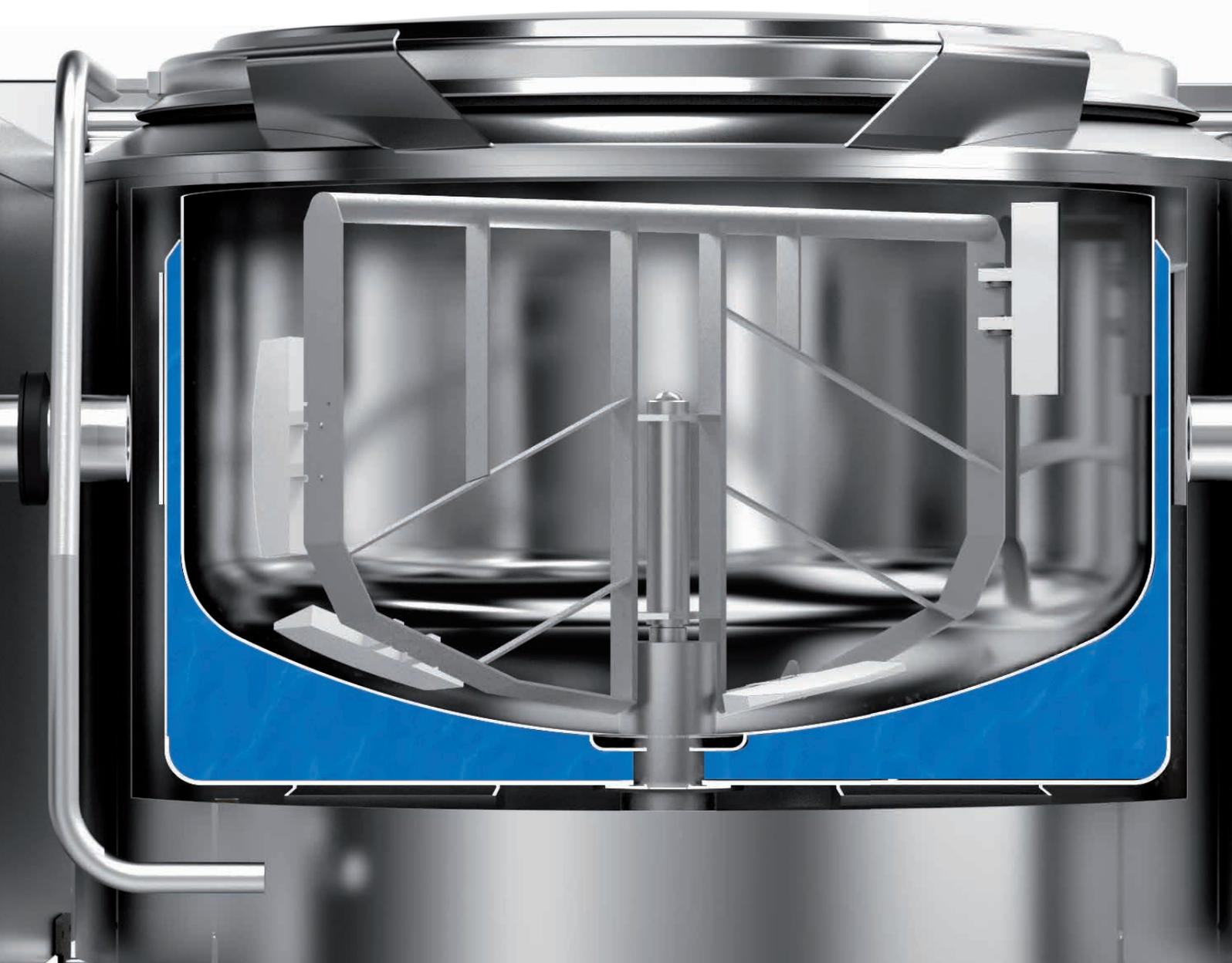
It means buying equipment that is **designed to be connected easily to a cold water circuit**, whether it a closed or open loop hydraulics. The connectors and the electronic setup to manage the cooling cycle are included.

### What's more to know?

No liquid other than water may be **introduced into the cooling circuit. Glycol must not be used.** The **SCT2** system was developed to help handle the cooked -and therefore burning- liquids. In fact, after cooling, products can be moved around more easily and safely for storage purposes.

### How long are the cooling times?

Cooling times depend on the temperature of the water introduced in the double jacket as well as on the type and quantity of product processed. This technology was developed mainly for **processing liquid foods**, such as soups and broths, but it can also be applied to **thicker foods**, such as purees, of course with longer times. For example, it takes approximately 60 minutes to cool a soup from 100 °C to 20 °C using water at 5 °C. Then, you need a further 30 minutes to reach 10 °C. Timing is also influenced by the room temperature.





Gentle cooker with a fast mixer

## Baskett, applications and processes.



### Boiling

**Baskett** is perfect for broths, soups, stews, creams and legumes thanks to the high speed to reach the boiling point. Once cooking is finished, you can discharge the product via the **automatic tilting of the pan or through a discharge valve** (optional).

### Mixing

The **mixer** ensures great **autonomy in managing the cooking process**, reducing the physical stress of the operator to a bare minimum. Thanks to its **high rotation speed and perfect heat distribution**, the fully programmable mixer guarantees lump-free creams, avoiding that the product burns or does not cook properly.

### Pressure cooking

With **Baskett**, you can cook under pressure up to a **maximum of 0.45 bar in the tank**. Compared to traditional cooking methods, you gain many advantages in terms of **water, electricity and time savings (up to -70%)**, increasing the output and quality of the finished product.

### Cooking at low temperatures

Thanks to the **probes** that guarantee **precise control of the temperatures**, **Baskett** is perfect for slow cooking processes that require lower temperatures.

### Cooling

**Cook&Chill** option available: once the cooking process is finished, select cooling mode and **Baskett** will **autonomously handle the cooling phase**. This feature is especially useful for liquids, such as soups, but also for thicker foods such as semi-finished products for ice cream shops.

## 3 heating systems available: gas, electric and steam.

### Versions without mixer

**Baskett CPE . PR**  
80 . 105 . 130 . 180 . 250 . 320 . 500 litres

Model	Dimensions (mm)	Double jacket pressure (bar)	Total volume (lt)	Pan dim. (mm)	Cooking vessel		
					Gas Version	Electric Version	Steam Version
					220-240V 1N 50 Hz	380-415V 3N 50/60 Hz	220-240V 1N 50/60 Hz
Model	Dimensions (mm)	Double jacket pressure (bar)	Total volume (lt)	Pan dim. (mm)	Gas power (kW)	Electric power (kW)	Steam capacity (kg/h)
<b>CPE 080 V1</b>	1080×715 h. 940	1,5	80/91	600 Ø h. 370	-	16.0	-
<b>PR 105 V1 105H V1*</b>	1355×1200 h. 1335	0,5 1,5*	100/120	600 Ø h. 465	25.0	18.0	42-52
<b>PR 130 V1 130H V1*</b>	1355×1200 h. 1335	0,5 1,5*	125/145	600 Ø h. 555	30.0	24.0	46-56
<b>PR 180 V1 180H V1*</b>	1455×1310 h. 1335	0,5 1,5*	175/200	700 Ø h. 565	40.0	32.0	56-72
<b>PR 250 V1 250H V1*</b>	1555×1390 h. 1335	0,5 1,5*	225/255	800 Ø h. 565	48.0	36.0	70-90
<b>PR 320 V1 320H V1*</b>	1655×1490 h. 1335	0,5 1,5*	280/320	900 Ø h. 565	48.0	36.0	85-105
<b>PR 500 V1 500H V1*</b>	1755×1650 h. 1485	0,5 1,5*	445/500	1000 Ø h. 700	58.0	52.0	100-120

\*Models with 1,5 bar pressure in the double jacket and electric or steam heating.



#### Gas versions

105 . 130 . 180 . 250 . 320 . 500 litres

Heating is by means of  
**high-performance stainless  
steel tubular burners.**

The ignition and flame monitoring system  
is automatic, with no pilot burner.

Heating is controlled by the electronic  
board with automatic idle switch-on at 2  
°C before the set SETPOINT."



#### Electric versions

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

Heating is controlled by the **electronic  
board** with a thermocouple system that  
provides precise temperature detection and  
a high reaction speed of the heating  
system.

Heating occurs by means of armoured  
INCOLOY-800 alloy resistors.



#### Steam versions

105 . 130 . 180 . 250 . 320 . 500 litres

**Steam** comes from an external line  
and is **injected directly into the  
double jacket.**

Control of the cooking process is  
possible via an electronic board and  
a throttle valve.

## Versions with mixer

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

Model	Dimensions (mm)	Mixer speed (rpm)	Mixer torque (rpm)	Double jacket pressure (bar)	Pressure cooking (bar)	Total volume (lt)	Pan dim. (mm)	Gas	Electric	Steam
								Version	Version	Version
								220-240V 1N 50 Hz	380-415V 3N 50/60 Hz	220-240V 1N 50/60 Hz
Model	Dimensions (mm)	Mixer speed (rpm)	Mixer torque (rpm)	Double jacket pressure (bar)	Pressure cooking (bar)	Total volume (lt)	Pan dim. (mm)	Gas power (kW)	Electric power (kW)	Steam capacity (kg/h)
<b>CPE 080M V1</b>	1080×715 h. 940	12÷40	133	1,5	-	80/91	600 Ø h. 370	-	16.0	-
<b>PR 105M V1 105HM V1*</b>	1355×1200 h. 1335	12÷40	221	0,5 1,5*	-	100/120	600 Ø h. 465	25.0	19.5	42-52
<b>PR 130M V1 130HM V1*</b>	1355×1200 h. 1335	12÷40	221	0,5 1,5*	-	125/145	600 Ø h. 555	30.0	25.5	46-56
<b>PR 180M V1 180HM V1*</b>	1455×1310 h. 1335	12÷40	317	0,5 1,5*	-	175/200	700 Ø h. 565	40.0	34.0	56-72
<b>PR 250M V1 250HM V1*</b>	1555×1390 h. 1335	12÷40	501	0,5 1,5*	-	225/255	800 Ø h. 565	48.0	39.0	70-90
<b>PR 320M V1 320HM V1*</b>	1655×1490 h. 1335	12÷40	501	0,5 1,5*	-	280/320	900 Ø h. 565	48.0	39.0	85-105
<b>PR 500M V1 500HM V1*</b>	1755×1650 h. 1485	12÷40	657	0,5 1,5*	-	445/500	1000 Ø h. 700	58.0	55.0	100-120
<b>PR 180HMA V1</b>	1455×1295 h. 1335	12÷40	317	1,5	0.45	172/200	700 Ø h. 565	**	34.0	56-72
<b>PR 320HMA V1</b>	1655×1490 h. 1335	12÷40	501	1,5	0.30	275/320	900 Ø h. 565	-	39.0	85-105
<b>PR 500HMA V1</b>	1755×1650 h. 1485	12÷40	657	1,5	0.30	440/500	1000 Ø h. 700	-	55.0	100-120

\*\*Model with voltage 380-415V 3N50/60 Hz.



PR HMA V1 Pressure



PR M V1



CPE080M V1

What your recipe needs

# Your Baskett

Customize **Baskett** to your needs, choose the accessories of your cooker now.

## Accessories

Available for Baskett:  
**105 . 130 . 180**  
**250 . 320 . 500 litres**

### **Additional mixer** **For soups**

The helix shape keeps all particulates floating, optimising the mixing operations during the cooking process and provides greater homogeneity in the liquid/solid ratio.



Available for Baskett:  
**105 . 130 . 180**  
**250 . 320 . 500 litres**

### **Additional mixer** **For creams**

This accessory is designed and manufactured to improve the dispersion of powders, ideal to make sweet and savoury creams.



Available for Baskett:  
**105 . 130 . 180**  
**250 . 320 . 500 litres**

### **Additional mixer** **For mashed potatoes**

The mixer for mashed potatoes has a larger number of bars, both vertically and horizontally, to better crush the solid parts.



Available for Baskett:  
**80 . 105 . 130 . 180**  
**250 . 320 . 500 litres**

### **Perforated strainer**

Practical help to separate 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.



Available for Baskett:  
**80 . 105 . 130 . 180**  
**250 . 320 . 500 litres**  
**(no pressure versions)**

### **Wash-out hole stopper**

When the drain valve is not necessary, the cap guarantees the hermetic closure of the pan avoiding that product residues remain stuck in blind spots.





# Your Baskett

Customize **Baskett** to your needs.

## Optional

Available for Baskett:  
**80 . 105 . 130 . 180**  
**250 . 320 . 500 litres**  
**(no pressure versions)**

### Discharge valve

Butterfly or ball washout valve for discharging liquid or semiliquid products or connecting to automatic dosing systems.



Available for Baskett:  
**180 . 320 . 500 litres**  
**(only pressure versions)**

### Pneumatic valve

Controlled by the FTC board, can be opened only in conditions of absolute safety. Requires compressed air connection.



Available for Baskett:  
**105 . 130 . 180**  
**250 . 320 . 500 litres**  
**(no pressure versions)**

### Flush valve

For the discharge of products with large particulates, avoids that the product remains stuck in blind spots, guaranteeing that it is processed evenly.



Available for Baskett:  
**105 . 130 . 180**  
**250 . 320 . 500 litres**  
**(no pressure versions)**

### Lid with hopper

With a wide opening to add ingredients during the cooking process with no need of opening the lid.



Available for Baskett:  
**105 . 130 . 180**  
**250 . 320 . 500 litres**  
**(no pressure versions)**

### Lid hole with grid

To check on the cooking status of the product or to add ingredients with no need of opening the lid completely.



Available for Baskett:  
**105 . 130 . 180**  
**250 . 320 . 500 litres**

### Plexiglass protection for the FTC electronic panel



Available for Basket:  
**105 . 130 . 180 . 250 . 320 . 500 litres**

### **SCT2**

#### **Set up 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.



Available for Basket:  
**80 . 105 . 130 . 180 . 250 . 320 . 500 litres**

### **Shower head**

To clean the machine.



Available for Basket:  
**80 . 105 . 130 . 180 . 250 . 320 . 500 litres**

### **Wheels**

The wheels offer the possibility to move the machine and to be able to redesign the kitchen space according to one's 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,  
video recipes**

 [Firex \(@Firexsrl\)](#)

 [@firex\\_srl](#)

 [Firex | Attrezzature per la ristorazione professionale](#)

 [Firex \(@Firex-foodequipment\)](#)



**Firex s.r.l.**  
Zona Industriale Gresal, 28  
32036 - Sedico (Belluno) Italy  
tel. +39 0437 852700  
firex@firex.com