



Firex Fixpan
electronic stationary boiling pan

firex
Share the taste

Fixpan

2

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 preforming, 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.

Industrial pans for the pasteurisation of jars and food.

A host of first-class functions. Guaranteed by Firex. Fixed pan with electronic control ideal for cooking and pasteurising food and jars. When used as a pasteuriser, Fixpan can be equipped with an optional "needle probe", which allows you to check the core temperature of the product. Finally, thanks to the cylindrical shape, the cleaning operations are quick and effective. A forced circulation system of running water (optional) allows to keep the temperature homogeneous in all areas of the tank.



hermetic lid
0,05 bar



pasteurisation kit
for the correct temperature
distribution.

core probe
directly to the core of the product

Suitable for detecting the
temperature at the core of the
product.
Used for pasteurising jars.



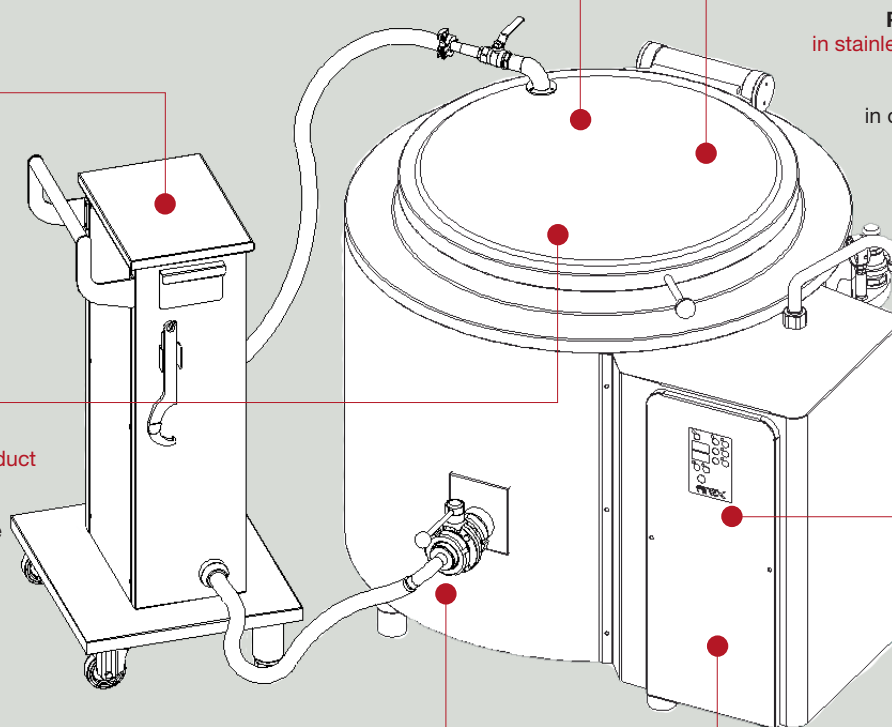
Stainless steel drain valve.

Butterfly valve, useful for
discharging liquid or semi-liquid
products, or for connection with
automatic dosing systems.



Perforated steel
in stainless steel baskets
available

in one, two or three
sectors version.



friendly service

quick and easy accessibility
to the main components.



electronic board
easy to use

it allows you to keep
under control all the
process variables.

Your Fixpan.

Customise according to your needs, choose the accessories of your Fixpan.



core probe

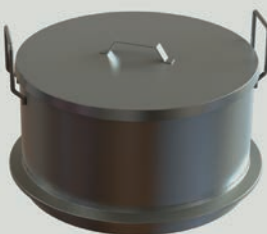
directly to the core of the product

Suitable for detecting the core temperature of the product. Used for pasteurising jars.

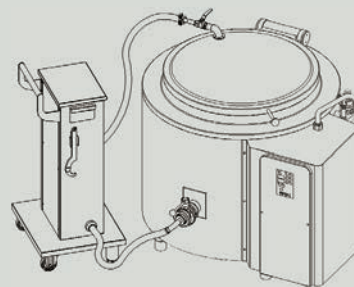


kouskoussier

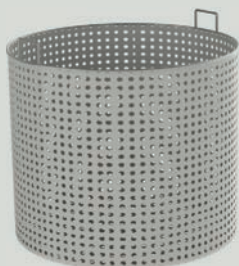
Ideal kouskoussier for the preparation of couscous with traditional method.



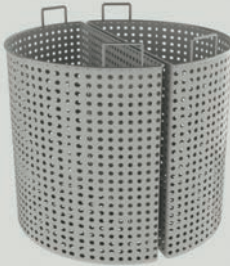
pasteurisation kit



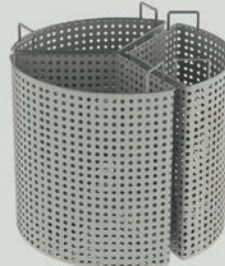
perforated basket single sector.



perforated basket double sector.



perforated basket triple sector.



Hermetic lid



Model	Note
PF..100A	<div style="display: flex; align-items: center;"> <div style="margin-right: 10px;"> PF..150A PF..200A PF..300A PF..500A </div> <div> <div style="border: 1px solid black; border-radius: 50%; width: 30px; height: 30px; display: flex; align-items: center; justify-content: center; margin-bottom: 10px;">A</div> Hermetic lid pressure 0,05 bar=101 °C </div> </div>

Usefull to reduce boiling time and specially to compensate external pressure at high altitude.

Fixpan: the pasteuriser for preserves.

Fixpan is the simplest and most immediate resource for cooking large quantities of food. The range, made up of 48 different models, is the widest available on the market.



Programmability and standardisation of the result.

With the Firex Touch 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.



Construction features

- . Easy to understand and use
- . It guarantees to set cooking times and precise temperatures with ranges from 20°C up to 100°C
- . Automatically checks and restore the water level inside the cavity
- . Beeps to indicate the end of cooking
- . Allows you to select the quantity of litres of water to load, cold or hot, and then loads it automatically
- . Checks 2 different temperature probes: standard in tank in contact with the product (in the drain valve) and needle for cooking in which we adjust the temperature to the core of the product (optional)
- . Allows you to set a time of programmed temperature maintenance starting when the set temperature is reached
- . It provides simple messages and alarms to identify and correct the most common usage errors
- . It has two digital 3-digit displays
- . Indicates with a constant light signal if heating is active.

Fixpan: il pastorizzatore per conserve.

Available in gas, electric and steam heating versions,
with capacity from 100 to 500 litres and hermetic lid.

fixpan PF			Cooking Vessel		electric version		gas version		steam version	
capacity	dimension mm. L x P (P1) x H	H1 mm.	diam. vassel mm.	total volum lt	electric power kw	electrical connection V/Hz	electric power kw	electrical connection V/Hz	steam flow kg/h	electrical connection V/Hz
100	1025x850 (950) h. 900	1650	600	113/102	16	380-415V 3N 50/60 Hz	21	220-240V 1N 50 Hz	40/50	220-240V 1N 50Hz
150	1025x850 (950) h. 900	1650	600	150/139	18	380-415V 3N 50/60 Hz	21	220-240V 1N 50 Hz	60/60	220-240V 1N 50Hz
200	1205x1000 (950) h. 900	1820	750	220/200	32	380-415V 3N 50/60 Hz	34.5	220-240V 1N 50 Hz	60/80	220-240V 1N 50Hz
300	1340x1130 (1255) h. 900	1970	900	325/300	36	380-415V 3N 50/60 Hz	48	220-240V 1N 50 Hz	80/100	220-240V 1N 50Hz
500	1340x1130 (1255) h. 1030	2120	900	480/455	36	380-415V 3N 50/60 Hz	58	220-240V 1N 50 Hz	100/120	220-240V 1N 50Hz

Cavity pressure 0.5 bar
D = depth of electric and steam versions
P1 = depth of gas versions

Gas version

100 . 150 . 200 . 300 . 500 litres

Stainless steel, high efficiency, tubular burners.
Automatic ignition and flame monitoring system without
pilot burner. Heating controlled by the electronic board,
with automatic insertion of the minimum 2°C before the
SETPPOINT, and by the pressure switch.

Electric version

100 . 150 . 200 . 300 . 500 litres

Armoured heating elements in "Incoloy 800" alloy,
installed inside the cavity. Automatic intervention thermal
power economiser when the temperature selected is
reached.

Steam version

100 . 150 . 200 . 300 . 500 litres

Feeding (from the user circuit) via a minimum
maximum modulation valve controlled by electronic
board.

Some Fixpan applications

- soups
- minestrone
- pasta
- rice
- saucers
- various boiled dishes
- broths
- milk-based products,
- coffee
- tea
- boiled vegetables
- pasteurisation of jars
- > packed products



○
PF...A
Hermetic lid



○
PF...

Load capacity *

fixpan FP	round jar CEE 212 ml	round jar CEE 314 ml	round jar CEE 580 ml
model	n. jars	n. jars	n. jars
PF...100	170/180	120/130	70/80
PF...150	250/260	180/190	100/110
PF...200	350/360	240/250	140/150
PF...300	480/490	410/420	170/190
PF...500	620/630	550/560	220/230

* with single sector basket







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.

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QUALITY SYSTEM
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= ISO 9001 =



COMPANY WITH
SAFETY SYSTEM
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= OHSAS 18001 =

