

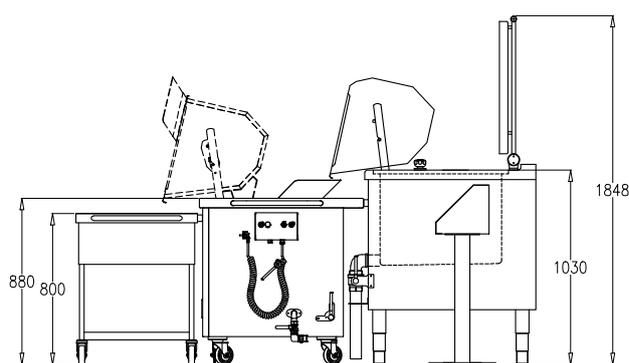
Cook & Chill (Process Line)

General characteristics

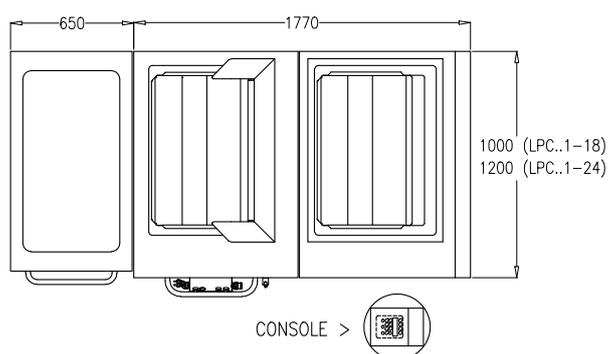
- ▶ Composed of 3 phases, the Firex cooking (pasta or rice), Chilling and storage. Perfect solution for the increasing demand in the cold chain.



LPCE 1-24



*External dimensions



Technical Charatersitics

Model	LPCG 1-18	LPCG 1-24	LPCE 1-18	LPCE 1-24	LPCV 1-18	LPCV 1-24
Input	Gas	Gas	Electric	Electric	Steam	Steam
Load of pasta (Kg)	18-23	24-30	18-23	24-30	18-23	24-30

* Possibility to have double production line , models: LPCG 2-18, LPCG 2-24, LPCE 2-18, LPCE 2-24, LPCV 2-18 and LPCV 2-24.

* To see the cart price, go to accesories page.

Price List

Model	P.V.
Blast chiller	Euros
LPCG 1-18	
LPCG 1-24	
LPCE 1-18	
LPCE 1-24	
LPCV 1-18	
LPCV 1-24	

1 st step	Cooking of the product
2 nd step	Cooling
3 ^{er} step	Storage

Cooking time (*)	Pasta type	Precooking time (**)	Raw pasta (Kg)						Chilling time (***)
			CPM1-12	CPM 2-12	CPM 1-18	CPM 2-18	CPM 1-24	CPM 2-24	
10-12 min	Spaghetti	5-6 min	12	24	18	36	24	48	3
11-13 min	Linguine	6-7 min	12	24	18	36	24	48	3
10-12 min	Bucatini	5-6 min	12	24	18	36	24	48	3
10-12 min	Penne	5-6 min	15	30	20	40	30	60	3
11-12 min	Fusili	6-7 min	15	30	20	40	30	60	3
12-13 min	Rigatoni	6-7 min	15	30	20	40	30	60	3

(*) Cooking time: time needed for the cooking of raw pasta to totally cooked pasta, according to the pasta maker time.

(**) Precooking time: time needed for the cooking of raw pasta to partially cooked pasta, preparation for its chilling or regeneration.

(***) Chilling time: time needed to take the pasta to a temperature lower than 10°C. Time depends on the water temperature during chilling process.

Times in the chart are only approximations and can vary depending on the precooked product since normally the time indicated in the wrapper of the product is reduced to half.

	Minutes
Time needed to have the machine ready (only in the first cycle)	40
Loading time	5
Chilling time	3
Precooking time	6
Water temperature to cook	10
Total time	24
number remittance/hour	2,5