

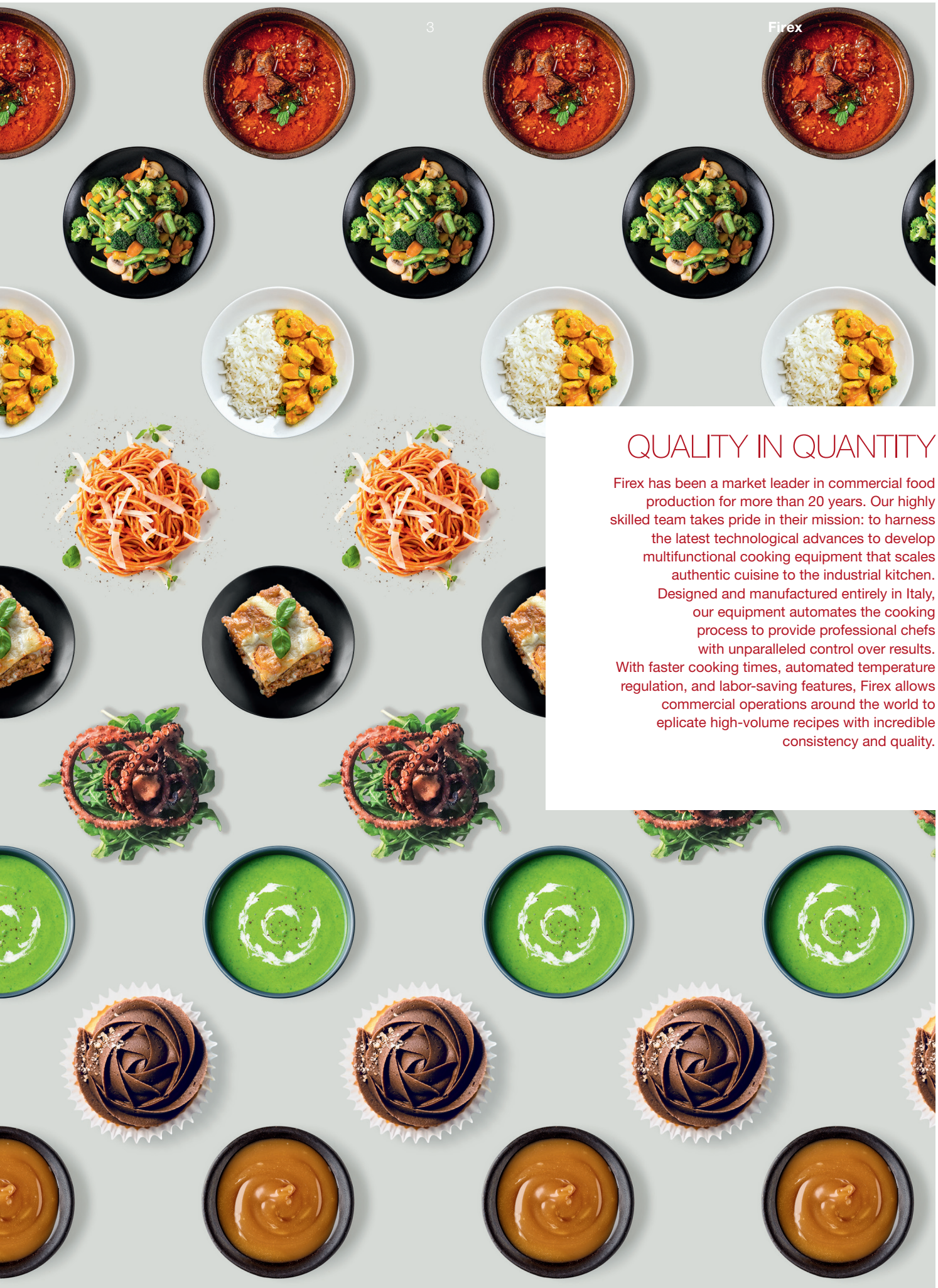
Betterpan

Automated braising pan

FIREX MIDDLEBY

Share the taste





QUALITY IN QUANTITY

Firex has been a market leader in commercial food production for more than 20 years. Our highly skilled team takes pride in their mission: to harness the latest technological advances to develop multifunctional cooking equipment that scales authentic cuisine to the industrial kitchen. Designed and manufactured entirely in Italy, our equipment automates the cooking process to provide professional chefs with unparalleled control over results. With faster cooking times, automated temperature regulation, and labor-saving features, Firex allows commercial operations around the world to eplicate high-volume recipes with incredible consistency and quality.

Endless culinary possibilities in a single pan.

Explore the versatality of Betterpan.
Betterpan is the braising pan every busy chef can count to manage even the most delicate cooking processes across a wide range of menu items. Just program your recipes using the various cooking modes—including boil, sauté, caramelize, fry, brown, and pressurecook—and let Betterpan do the work. Preset cooking times and automated temperature control take the guesswork out of cooking so you can trust the results.





Greater capacity, more consistent results.

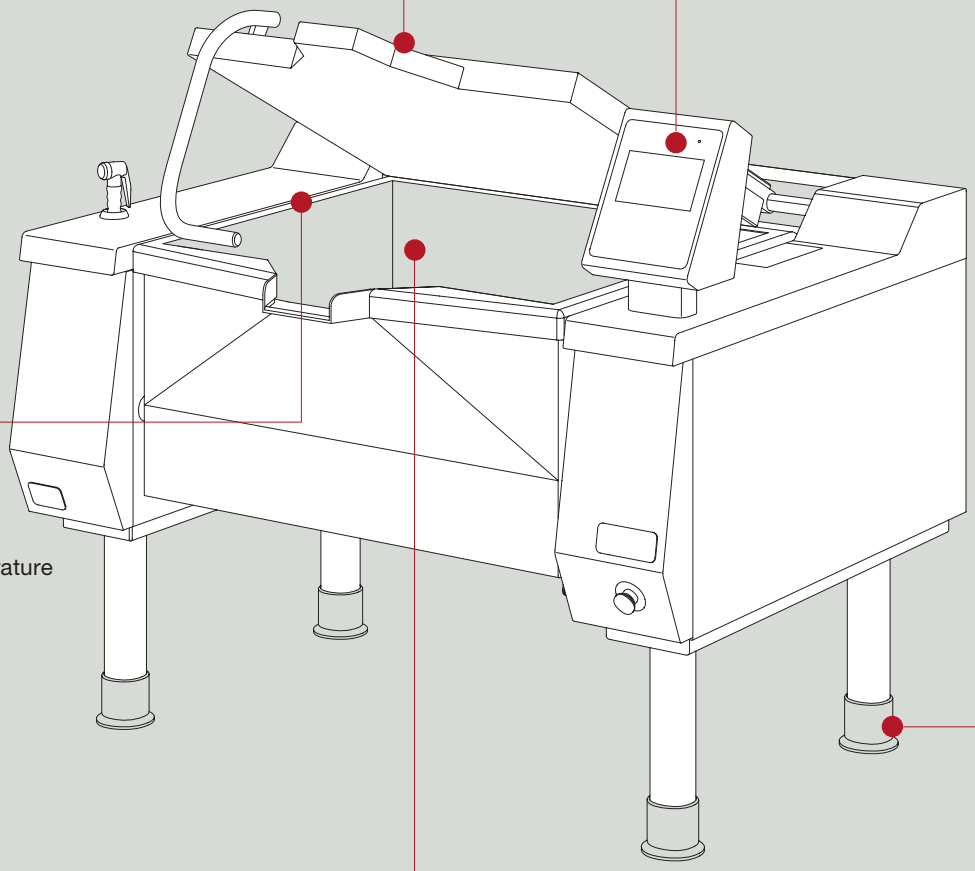
Betterpan helps even the largest operations stay ahead of the game. Available in 29, 38, 48, and 58 gallon models, this braising pan includes an electronic titling feature so food can be removed quickly and effortlessly. Choose the optional pressure lid to substantially reduce cooking times. Features all stainless steel construction.

pressure lid version

Features double-wall insulation and safety latches to make it easy to release pressure while protecting the user. Available with the 29, 38, and 48 gallon models.

Firex Touch Control

intuitive touch controls allow you to easily program each step in the cooking process.



basket lift version

Perforated baskets can be programmed to automatically lower once a preset a temperature is reached, then to lift once food is cooked.

probes

probes continuously measure temperature and signal cooking to stop when food reaches a preset temperature. Pan includes one probe at the bottom of the pan; a second probe visible in the vessel is in diret contact with the food and a third probe attached to the pressure lid

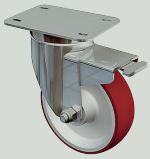
flanged feet

adjustable feet with removable covers for greater stablilty.

Your Betterpan.

Customise the braising pan according to your needs with these options and accessories.

wheels



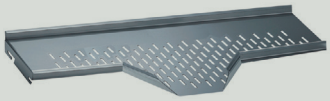
food probe

Standard on pressure versions.



strainer

Easily removable for cleaning.



pull-out sprayer

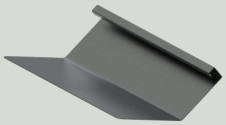


automated basket-lift

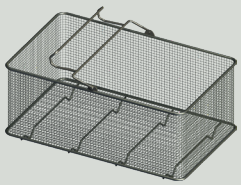
Removable for easy cleaning.



food scoop



frying basket



steamer basket



A world of flavor at your fingertips.

Betterpan allows even the busiest kitchens to produce an impressive array of delicious menu items.
Cook everything from fried fish to pressure-braised lamb shanks, osso bucco to pork butts — with the same great results, every time.
No wonder Betterpan is the high-volume braising pan of choice for chefs around the world from Europe to Asia to the Americas.



Firex Touch Control: spend more time creating and less time cooking.

Use the 7” touchscreen to program your recipes, and leave the cooking to Betterpan. Features a USB connection for recipe backups and software updates.



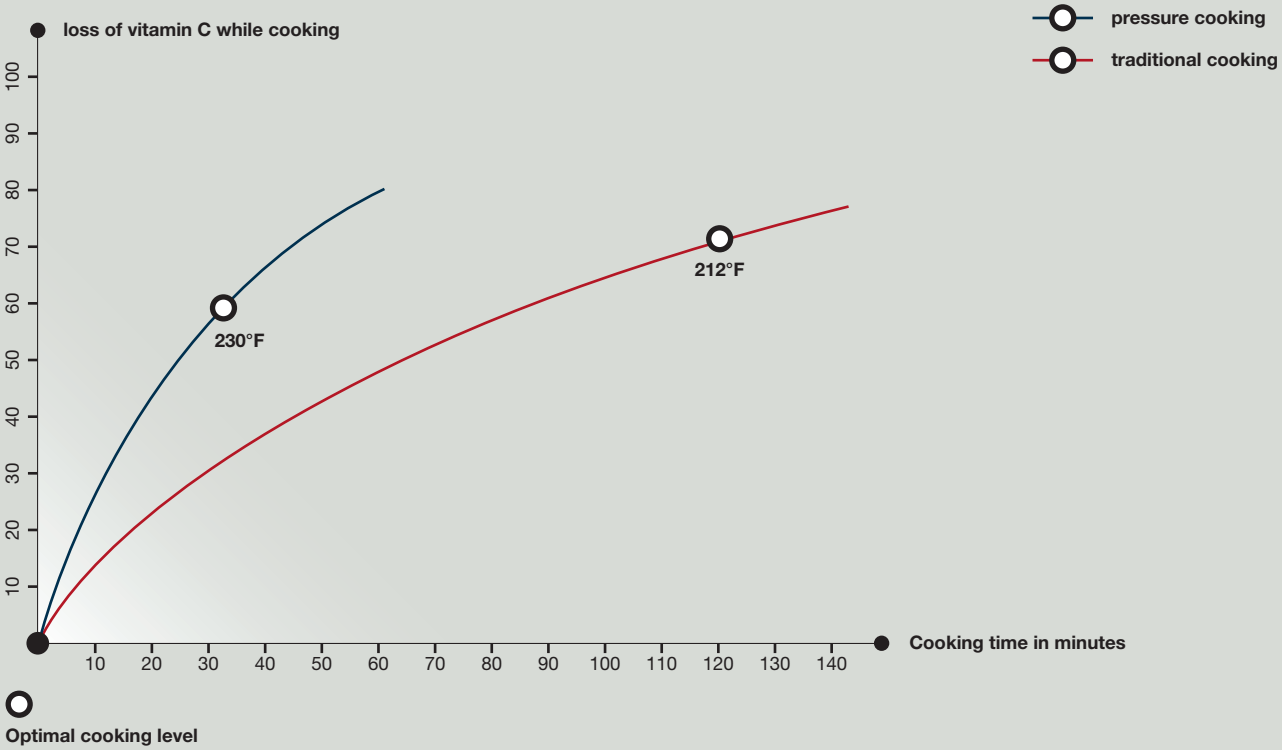
Manufacturing features

- Easy-to-understand prompts and messages in multiple languages and units of measure
- Different preset cook settings as well as manual mode
- Precise temperature selection from 68°F to 432°F
- Alerts tell you if anything needs attention
- Plan-ahead start timer
- Automated water filling (hot or cold)
- Automated pan tilting on select models
- USB connection allows recipe backups and software updates.

Some Betterpan applications
-
pasta sauces : *pressure cooking*
rice : *steam cooking*
chicken : *boiling*
escalopes : *braising*
cotechino : *boiling*
ribs : *braising*
meatballs : *frying*
stew : *pressure cooking*
omelette : *braising*
fennels : *steam cooking*
potatoes : *boiling*
spinach : *braising*
carrots : *boiling*
legumes : *pressure cooking*

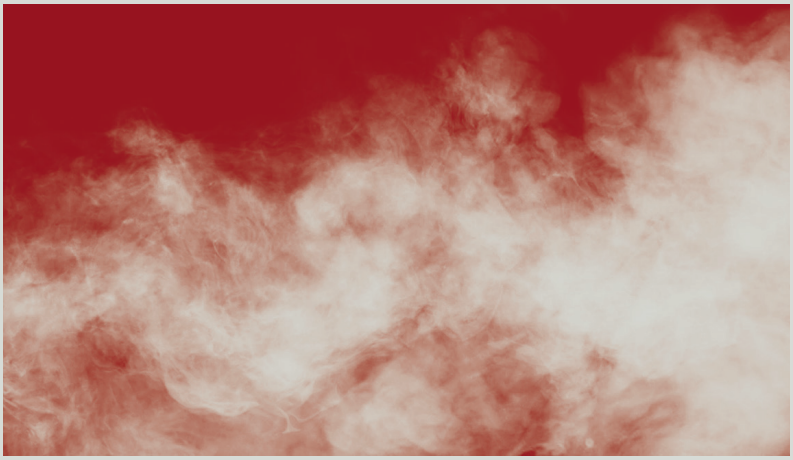
One product, endless advantages.

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



Pressure coocking: speed and nutrients.

The graph shows that to achieve the same level of cooking is needed 120 minutes for a traditional process at 212°F while using pressure cooking (already at 230°F) 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 with Betterpan by the numbers.

Pressure coocking: processing return.

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

+30%

*** Case history McColgan's.*



-62%

-62% annual costs compared to traditional pans to get equal production.**



-27%

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.**



-70%

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



Safer, healthier kitchens
Thanks to automated controls, Betterpan pressurized models stay hermetically sealed until the end of the cooking cycle, dramatically reducing operator injuries and accidents while reducing aromas and ambient temperatures in the kitchen.



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.



Incredible results
Pressurized models trap moisture while maintain uniform temperatures throughout the chamber, resulting in improved flavor and perfectly cooked food.

Product Specifications

Betterpan offers four sizes suit your needs.
Pressurized versions are available with the 29, 39, and 48 gallon models.

Betterpan UDBR
29, 39, 48, and 58 gallon models

			cooking pan				gas version		electrical version	
Model	**dimensions** inches	**settings pressure** PSI	**dim. pan** inches	**bottom surface** inches²	**volume total** gal	**number baskets** n. *	**power gas** BTU/h	**connection electrical** V/Hz	**power electricity** kW	**connection electrical** V/Hz
UDBR 029 V1	57 7/8x44 19/64 h. 52 9/16	-	31 11/16x25 19/32 h. 9 5/6	806	29/34	2	95,500	220-240V 1 PHASE 60 Hz	16.5	220-240V 3 PHASE 60 Hz
UDBR 039 V1	68x44 44 19/64 h. 52 9/16	-	41 3/4x25 19/32 h. 9 5/6	1069	38/45	3	119,500	220-240V 1 PHASE 60 Hz	19.8	220-240V 3 PHASE 60 Hz
UDBR 048 V1	78 3/4x44 19/64 h. 52 9/16	-	52 9/16x25 19/32 h. 9 5/6	1348	48/57	4	143,500	220-240V 1 PHASE 60 Hz	26.4	220-240V 3 PHASE 60 Hz
UDBR 058 V1	88 25/32x44 19/64 h. 52 9/16	-	62 3/5x25 19/32 h. 9 5/6	1596	58/68	4	179,000	220-240V 1 PHASE 60 Hz	29.7	220-240V 3 PHASE 60 Hz
UDBR 029A V1	57 7/8x44 19/64 h. 52 9/16	6.5	31 11/16x25 19/32 h. 9 5/6	806	29/34	2	95,500	220-240V 1 PHASE 60 Hz	16.5	220-240V 3 PHASE 60 Hz
UDBR 039A V1	68x44 44 19/64 h. 52 9/16	6.5	41 3/4x25 19/32 h. 9 5/6	1069	38/45	3	119,500	220-240V 1 PHASE 60 Hz	19.8	220-240V 3 PHASE 60 Hz
UDBR 048A V1	78 3/4x44 19/64 h. 52 9/16	6.5	52 9/16x25 19/32 h. 9 5/6	1348	48/57	4	143,500	220-240V 1 PHASE 60 Hz	26.4	220-240V 3 PHASE 60 Hz

* mod. UDBR C

Gas version
Heated by means of high-efficiency tubular burners, pilotless automatic ignition, and a flame-monitoring system.

Electrical
Heated directly by means of enclosed heating elements.

UDBR



UDBR.A with pressure



UDBR.C with basket lift



UDBR.AC with pressure and basket lift



Please contact Sales for the most current technical specifications. Firex reserves the right to make alterations at any time without notice.





FKL

Firex Kitchen Lab
is a fully equipped test kitchen located in Belluno, Italy. Against the backdrop of the beautiful Dolomites, this is where our R&D team tests our products—and where we welcome our customers to come experience the advantages of Firex. Bring your own recipes to try or taste our chefs' creations. We offer training courses for chefs and food technologists as well as technical courses for operators. Step into the adjascent show room, where all models are on display.



firex.com

Firex US and Canada Representatives
Crown Steam Group
1100 Old Honeycutt Rd.
Fuquay Varina, NC 2752

Management and coordination:
The Middleby Corporation