



What your recipe needs

Index

06

Company

10

Figaro

12

**Innovative
touch screen**

14

**Word to
the chef**

18

**Clever
heating**

20

**Pressure
cooking**

23

**Why
Figaro**

24

**Cooking
processes**

26

Accessories

28

**Energy
savings**

29

**Technical
features**

We design and manufacture equipment for professional kitchens.

Versatility is one of our secret ingredients.

Backed by previous experience in the sector, 25 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 customers. **Reliability, advanced functionality and precise control make life easier.**

We use exclusively high-chromium steel, AISI 304 and AISI 316, which we process partly with advanced machinery and partly manually starting from the sheet that we **cut, bend, weld and polish entirely in-house**. We are able to trace back each sheet from 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 everyday to meet the needs of the market promptly.





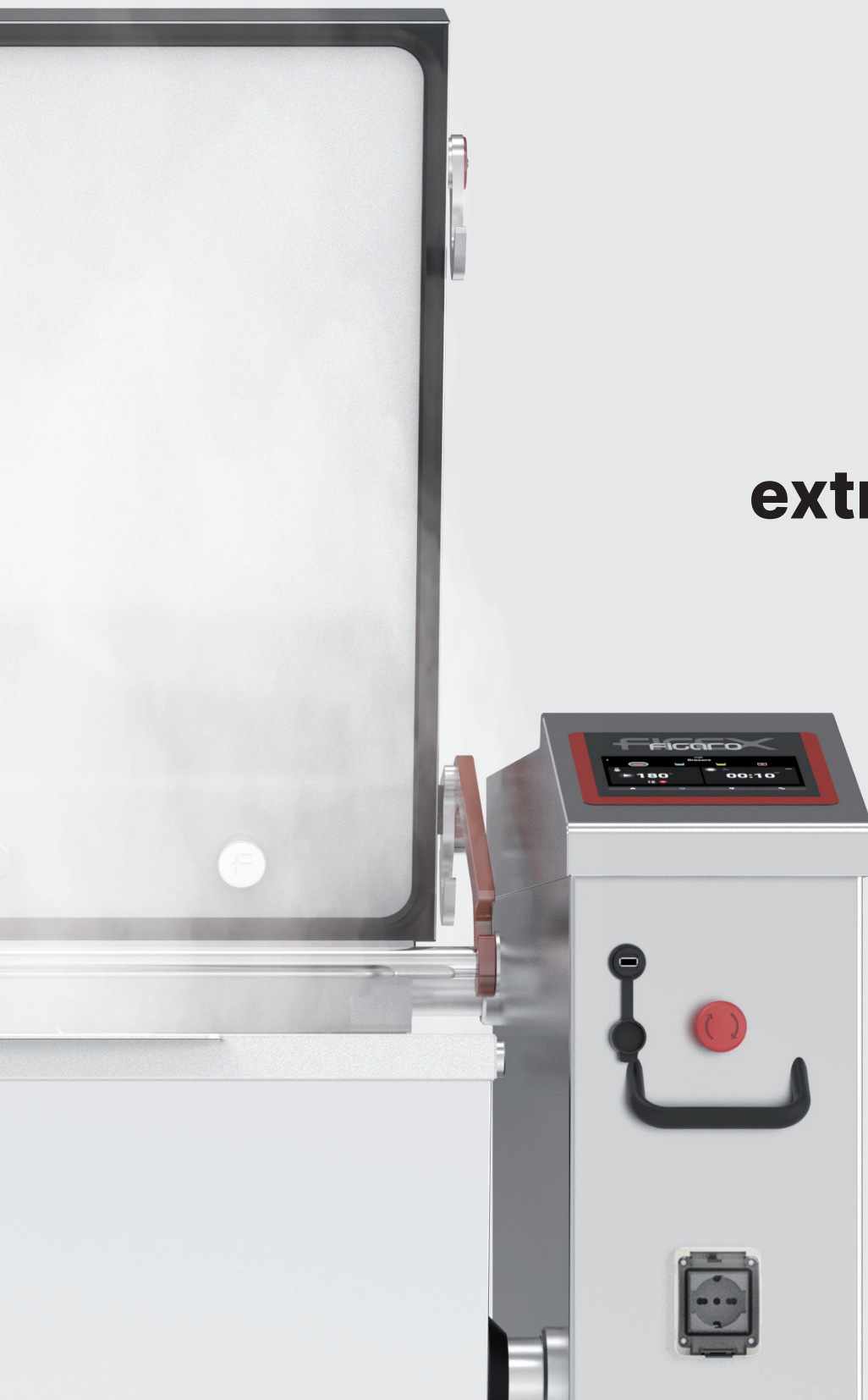
F I G

**A cooking
revolution
for your
kitchen.**



A R O

**Compact
in size and
extremely fast
in heating.**



Figaro: versatile in cooking, quick in heating, compact in size.

Figaro serves as braising pan, kettle, fryer and traditional stove: **one single machine** that offers the possibility of cooking also under pressure.

A new heating technology makes Figaro 4 times faster than a traditional braising pan.

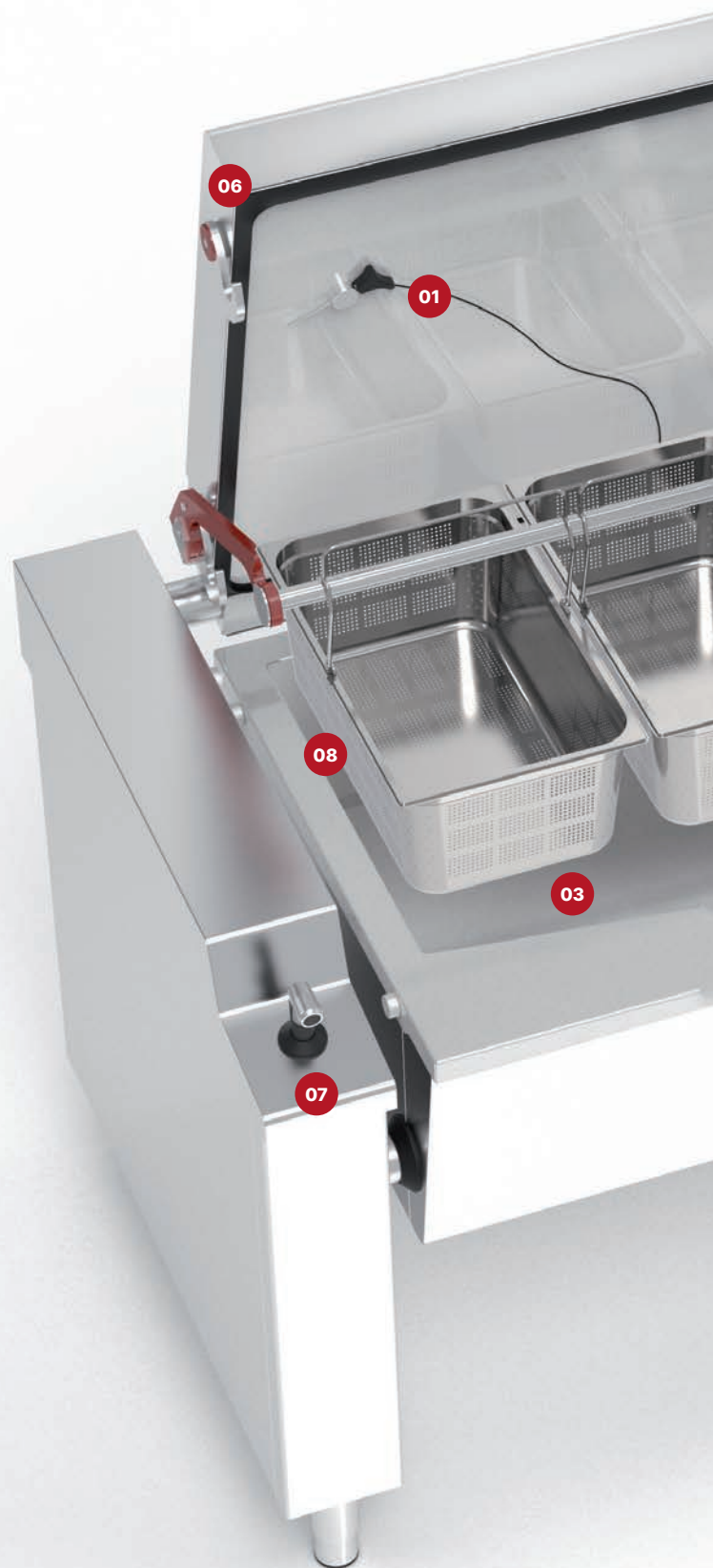
Power:



Capacity:

100 | 150 litres

Versions with
pressure cooking
and drain available.





- 01 Multi-point core probe**
- 02 Clever heating of the bottom of the tank**
- 03 Temperature probe**
- 04 USB port:**
download HACCP data and upload/download recipes
- 05 Figaro Touch Control (FTC):**
easy and intuitive touch screen
- 06 Locking hook** for the pressure lid and **basket lifting system**
- 07 Shower head with flexible joint,**
managed by the electronic board
- 08 Automatic litre meter**
for hot and cold water load
- 09 Drain**
- 10 SafePour**
anti-overflow control when emptying the tank



Figaro Touch Control (FTC): easy and intuitive touch screen



New electronic board V2

The new-generation electronic board.

The **Figaro Touch Control** is the **next-generation** electronic board, extremely user-friendly and suitable to any operator.

It features an **intuitive interface** to create and store complete and customised cooking programs.

It manages the energy use in autonomy in order to ensure precise, quick and even reaching of the temperature in the tank.

A technology that guides you step by step through the recipe and demands the operator's intervention only when necessary.

FTC is connected to the **"Open kitchen"** cloud platform. You'll be able to monitor: data, consumptions, processes, cooking modes, software updates and any maintenance needs.

Chef Enrico Pivieri

Restaurant
**Il Cavallo
Scosso**
Asti



My cuisine is a fusion of various gastronomic traditions of different continents and my goal is to offer guests a unique taste experience. Lots of different dishes require plenty of resources which is why I was looking for an ally that is able to manage the **high variety of preparations safely and in autonomy.**

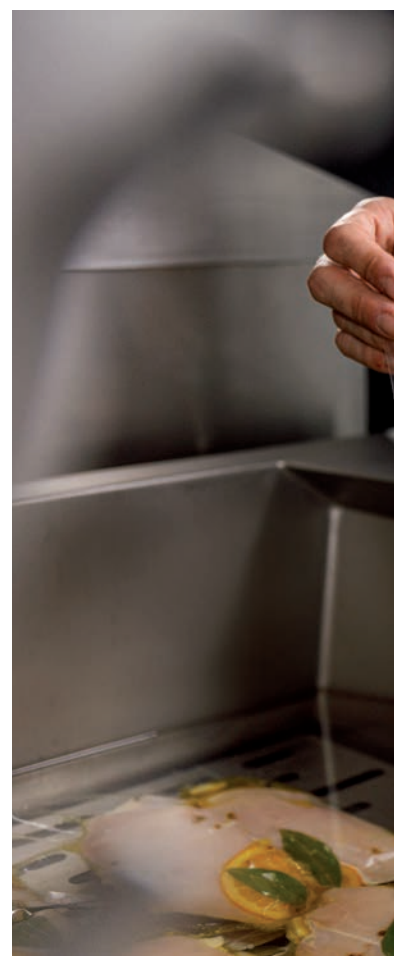
Since when we introduced **Figaro** in our kitchen, I can program entire processes and leave it to the machine to complete them. **Figaro** can be used to **braise, boil, fry, steam cook or cook under pressure** and guarantees to achieve always **consistent results** and to have outstanding quality. **Figaro** works smartly and provides **perfect temperature control** and this makes me confident I always serve my guests delicious recipes.



**“ My cuisine is a
fusion of various
gastronomic
traditions of
different
continents ”**

Chef
Enrico
Pivieri

Restaurant
Il Cavallo
Scosso
Asti





“ **Figaro** can be used to braise, boil, fry, steam cook or cook under pressure ”



Speed and savings. Even distribution of heat in the tank.

Heating zones

The heating system of the tank has **6 to 8 ceramic heating zones**, all controlled by the probe.

Faster with lower consumption

Set temperature is reached extremely quickly:
from 18°C to 200°C in 3 minutes.

No hot spots

The heat switches off in areas where there is no product. **No more burnt food. Easy cleaning of the tank.**

Figaro is able to understand the amount of energy needed in each zone of the tank and therefore adapts the power to the type and quantity of product in complete **autonomy and automatically**. For example the unit is able avoid creation of overheated zones where there is no product, thus facilitating the cleaning operations.



Clever heating of the bottom of the tank.



Smart tank heating system

The heating elements cover entirely the bottom of the tank which is divided into **independent zones**. Each one reaches and maintains the desired temperature, adjusting the power according to the needs.

Increased energy savings

Zero waste, only necessary power is used. **The electronic board independently manages the energy** input required to ensure gradual and even temperature reaching in the tank by regulating the power in the heating zones, thanks to constant temperature reading in the different zones.

Heating zones in the bottom of the tank.

Heating zones in the bottom of the tank.

A new way of managing pressure.

Pressure lid – 0.45 bar, 110°C

Clever pressure management:

electronically controlled, self-regulating temperature in the different heating zones on the bottom of the tank: the working pressure is reached more efficiently.

Ad hoc pressure: the electronic board guarantees the perfect pressure in the tank, depending on the type and quantity of the cooking product

Less water: the clever pressure management allows to cook using a minimum amount of water

No more exhaust vapours in the kitchen:

safe and fast condensation of vapours, cooled with water.

Higher safety level: automatic lid closure with side safety latch, software safety and safety valves.

Motorised systems:

tilting, lid and basket lifting system.

Altitude management: self-regulating settings based on the altitude at which the machine is installed.





Advantages of pressure cooking.

Better quality of the finished product

The flavours remain trapped in the tank during the cooking process, they are not dispersed in the kitchen space and therefore remain in the finished product.

Easy to clean

After discharging a pressure-cooked product, the **tank will already appear to be almost completely clean**. It will only need a quick rinse before moving on the next cooking cycle.

Safety and cooking uniformity

Cooking under pressure with **Figaro** means working safely: a series of **electronic and mechanical controls** guarantees complete protection of the operators and the surrounding environment.

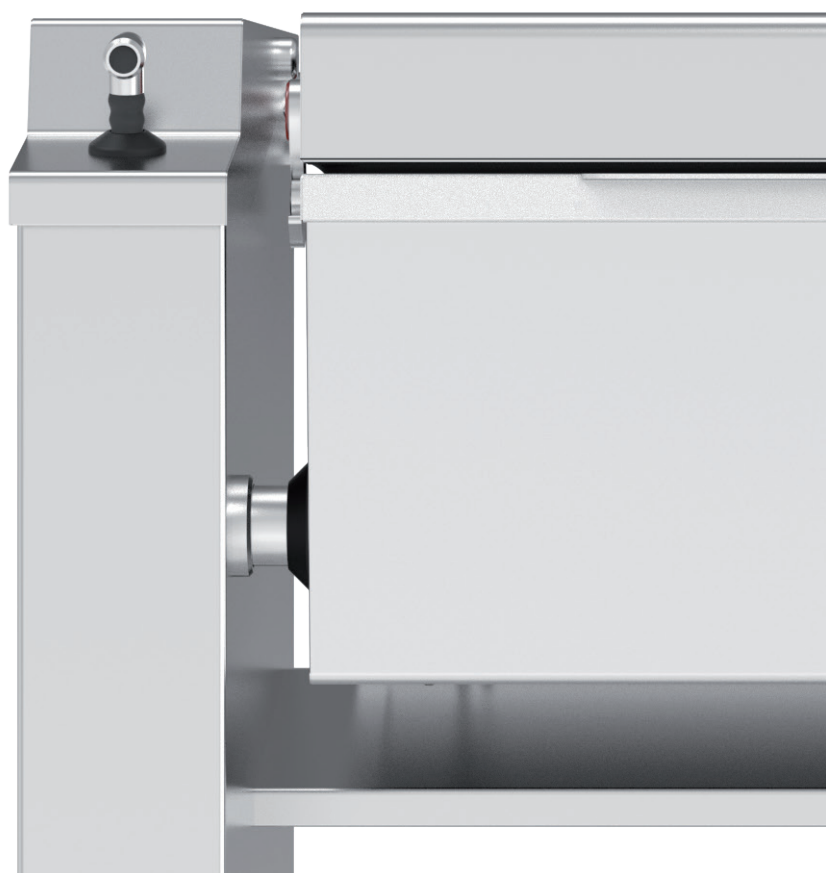
An **automatic system** seals the cooking tank hermetically only after detecting no residual air.

Perfect pressure cooking is only possible in a steam-saturated environment: this means that the temperature inside the tank is uniform and above 100°C.

Once the cooking is completed, **Figaro** will restore the environmental pressure by rapidly condensing the vapours. The FTC board will signal the possibility of opening the lid only when the environment is safe.

More comfort in the working environment

Pressure cooking **does not produce steam evaporation in the kitchen**, there is no heat dispersion and practically no noise. Everything leads to a **healthier working environment**.



Figaro is the right choice.

Immediate benefits with **Figaro**.



Time saving (30-40%)



Guaranteed process traceability



Energy saving (40-70%)



Production planning



Water saving (70%)



Healthier work environment
(less effort = less stress)



Healthier food



Less space occupied



Noise reduction



Less product waste =
More benefits



**Figaro:
consistent
results and
high quality,
always.**

Countless cooking modes for each recipe.

Great versatility, compact in size

Pressure cooking

The clever management of the different heating zones guarantees a more **efficient management of the pressure in the tank**.

Reduced water waste and energy consumption, thanks to the automatic pressure cooking management.



Braising and browning

Temperature control of the different heating areas makes it possible to adjust the heating of the tank until it reaches the precise set temperature, ideal to brown large quantities of product as well as if **using the machine as a fry top**.

With automatic pre-heating





Steam cooking

The little water added to the tank is immediately brought to a boil, creating steam that is retained in the **tank by closing the motorised lid**.

Vegetables can be steam cooked and other delicate cooking processes can take place **extremely quickly with minimum energy consumption**, even when using pressure.



Boiling

The clever heating system adapts the **heating power in complete autonomy** in order to reach the desired temperature as quickly as possible.

PianoForte option available to reach boiling point quicker and to manage it on three levels: simmering - boiling - hard boiling.



Frying

The electronic board ensures **speed and precision in the oil temperature control**.

You will be able to maintain the correct frying temperature even using frozen products. The machine will be able to manage perfectly the high power required for this type of preparation thanks to the **reactivity of the clever heating system**.

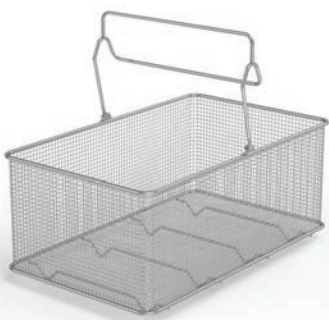
Figaro accessories.



Perforated container

For steam cooking or boiling

Perforated container for steam cooking or boiling.



Frying basket

For maximum ease when frying

Frying container with handle for automatic lifting.



Omelette spatula

For both sweet and savoury dishes

Practical scraper for perfect omelettes.



Wheels kit

Better mobility of the machine

Wheels offer the possibility to **move the machine** and be able to reconfigure the kitchen space according to the needs





Figaro vs traditional cooking systems



Figaro allows you to minimise the cooking times and increase the energy savings.

Energy consumption reduced by 40%

Quicker temperature reaching

Productivity 3 times higher

Cooking times reduced by 50-70%

When cooking under pressure the **tank remains sealed and saturated with steam**. This ensures that temperature is distributed evenly within the tank and **prevents energy losses during the process**, thus increasing productivity and energy savings.

The clever heating control system provides only the energy necessary to reach the set temperature. An advanced control system calculates the amount of power to be supplied for each zone in real time.

This technology prevents the creation of hot spots where the product burns, making cleaning operations much easier.

Technical features

Model
100 lt



Model
150 lt



Model	Dimensions (mm)	Pressure (bar)	Vessel dimensions (mm)	Capacity (lt)	Vessel surface (dm ²)	GN contain- ers (nr)	Power (Kw)	Voltage	Drain
DFIE100 V2	1296×960 h. 1151	-	660×610 h. 274	102	40	2	24.0	380-415V 3N ~ 50/60Hz	✗
DFIE100-D V2	1296×960 h. 1151	-	660×610 h. 274	102	40	2	24.0	380-415V 3N ~ 50/60Hz	✓
DFIE100A V2	1296×960 h. 1151	0,45	660×610 h. 274	102	40	2	24.0	380-415V 3N ~ 50/60Hz	✗
DFIE100A-D V2	1296×960 h. 1151	0,45	660×610 h. 274	102	40	2	24.0	380-415V 3N ~ 50/60Hz	✓
DFIE150 V2	1648×960 h. 1151	-	1040×610 h. 274	157	63	3	38.5	380-415V 3N ~ 50/60Hz	✗
DFIE150-D V2	1648×960 h. 1151	-	1040×610 h. 274	157	63	3	38.5	380-415V 3N ~ 50/60Hz	✓
DFIE150A V2	1648×960 h. 1151	0,45	1040×610 h. 274	157	63	3	38.5	380-415V 3N ~ 50/60Hz	✗
DFIE150A-D V2	1648×960 h. 1151	0,45	1040×610 h. 274	157	63	3	38.5	380-415V 3N ~ 50/60Hz	✓

Discover **Firex** services.



**Start-up
supervision**



**On-site or remote
Commissioning**



**Food Technologist
consulting**



**On-site or remote
technical training
before delivery**



**On-site or remote
customised 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 | fax +39 0437 852858
firex@firex.com