

GAS PASTA COOKER 1 WELL 40 L

Pasta cooker made of AISI 304 stainless steel, 20/10 mm thickness top. Pressed well made in AISI 316L stainless steel well, front overflow drain outlet with stainless steel shelf, baskets not included. Tap for water filling positioned on the top, manual control of well water filling. Heating by burners controlled by safety valve.



Liter each well	40	Power supply	Gas
Well quantity	1	Worktop thickness	2 mm

Functional features

- Manual tap for water filling and top up through spout placed on starch area.
- Capacity well 40 lt
- Adjustable heating from 6.5 to 14 kW for each well.
- Specific output: 350 W/litre.
- Electronic spark ignition, manual ignition allowed.
- Pre-set appliance for installation freestanding on feet; with specific accessories on cantilever on beam, on multi-elements support.

Constructional features

- Work top made in AISI 304 stainless steel, 20/10 thickness with Scotch Brite finish.
- External panels in stainless steel, dashboard with side panels in AISI 304 stainless steel, Scotch Brite finish.
- Side-by-side top juxtaposition very rigid and accurate guaranteeing max quality and hygiene.
- Working top with pressed expansion recess useful to continuous removal of starch.
- Cooking well made in AISI 316L stainless steel 15/10 thickness with rounded corners for an easy cleaning; well capacity 40 lt, dim 305 x 510 x 280 mm.
- Perforated stainless steel basket drainage shelf in the front.
- Vertical drain through 1" pipe made in AISI 304 stainless steel with ball valve easy accessible in the under compartment.
- Hinged door, right opening, with sandwich panel, made in AISI 304 stainless steel, grip directly pressed on the door plate, easy to clean.
- Metal ergonomic knobs with rubber protection against water infiltration.
- Height adjustable floor-mounted feet in AISI 304 stainless steel, non-scratch sole in insulating plastic material. Feet are supplied at a fixed height of 15 cm. Foot extension 5 cm (minimum height / maximum height: 87.5 / 92.5 cm).
- Sealed flue on the top.

Standard equipment

- Bottom grid for basket support made in polished AISI 304 stainless steel.

Optionals and Accessories

- Large selection of basket made in microstretched AISI316L sheet metal with different capacity.

Technical Data

Working voltage	230V 1N~ / 50 ÷ 60Hz	Net Weight	40 kg
Gross Weight	45 kg	Electric Power	0,001 kW
Gas Power	14 kW	Dimensions	40x92x90 cm
Packing	46x102x131 cm		