

1S1CP2E



ELECTRIC PASTA COOKER 2 WELLS, 30+30 L

Pasta cooker made of AISI 304 stainless steel, 20/10 mm thickness top. Pressed wells made in AISI 316L stainless steel well, front overflow drain outlet with stainless steel shelf, baskets not included. Well filling through a knob on the dashboard and a dispensing spout on the top. Heating by electric element in the well.



<i>Liter each well</i>	30	<i>Power supply</i>	Electricity
<i>Product fitting up</i>	with integrated undercompartment	<i>Well quantity</i>	2
<i>Worktop thickness</i>	2 mm		

Functional features

- Well filling through a knob on the dashboard and a dispensing spout on the top.
- Water filling spout at the rear of the tank: dynamically conveys the cooking foams and starches to the front area with overflow drain, without splashing water towards the operator and risk of returning to the water supply.
- Large frontal area with drain hole for starch evacuation for effective and homogeneous elimination of cooking foams and better gastronomic quality.
- Perforated stainless steel basket drainage shelf in the front.
- Two wells capacity 30 + 30 lt.
- Adjustable heating in 4 position: 9 - 4.5 – 6.75 – 2.25 kW each well.
- Heating by armored in Incoloy 800 heating elements in the cooking well.
- Pre-set appliance for installation freestanding on feet; with specific accessories on cantilever on beam.

Constructional features

- Work top made in AISI 304 stainless steel, 20/10 thickness with Scotch Brite finish.
- Control panel made in AISI 304 stainless steel, thickness 12/10 mm, Scotch-Brite finish. Side paneling made in AISI 304 stainless steel, back panel in stainless steel.
- Side-by-side top juxtaposition very rigid and accurate guaranteeing max quality and hygiene.
- Expansion surface with pressed recess.
- Cooking well made in AISI 316L stainless steel 15/10 thickness with rounded corners for an easy cleaning; dimensions 305 x 335 x 290 mm, usefull for GN 2/3 containers and sub-multiples.
- Removable front shelf supporting baskets, in perforated stainless steel.
- Vertical drain in the under compartment, through 1" ball valve controlled by special handle, easy accessible.
- Hinged doors, 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.
- Radiused rear splashback on the worktop h = 4 cm.
- 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).
- Access to all components through front compartment or control console.

Safety equipment and approvals

- Front panel separating the hot area in the under compartment for operator protection.
- Safety thermostat to protect the electric elements and water level sensor.
- CE approvals in respect of all directives and regulations.
- The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).
- Approval to European Standard EN 1672-2 Hygienic Design.
- The product conforms to EN 1717 regulation (Protection against pollution of drinking water and general requirements for devices to prevent return pollution).
- IPX4 protection rating.

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Standard equipment

- Shelf made of AISI 304 perforated stainless steel on the well bottom, for baskets support.

Optional

- Lid for well; baskets made of microstretched sheet with various capacities; wheels.

Technical Data

<i>Working voltage</i>	400V 3N ~ 50 ÷60 Hz	<i>Electric Power</i>	18 kW
<i>Dimensions</i>	80x72x90 cm	<i>Packing</i>	86x82x130 cm

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