

GAS 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 burners controlled by safety valve.







Liter each well	30	Power supply	Gas
Product fitting up	with integrated undercompartment	Well quantity	2
Worktop thickness	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 from 5.5 to 12 kW for each well.
- · Heating by means of burners out of the 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, with built-in chimney for heat exhaust, removable enamelled cast iron guard.
- Piezoelectric ignition.
- 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).
- $\cdot \;$ Access to all components through front compartment or control console.

Safety equipment and approvals

- · Security control on gas operation ensured by thermostatic valve, pilot light, thermocouple and safety thermostat.
- · 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).

Standard equipment



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

Optionals and Accessories

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

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Net Weight	78 kg	Gross Weight	100 kg
Gas Power	24 kW	Dimensions	80x72x90 cm

Packing 86x82x130 cm