

## ELECTRIC 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 electric element in the well, controlled by 5-position selector. Pre-setting for remote control of power peaks.



<i>Energy Control</i>	Pre-Setting for remote control of power peaks	<i>Liter each well</i>	40
<i>Power supply</i>	Electricity	<i>Well quantity</i>	1
<i>Worktop thickness</i>	2 mm		

### Functional features

- Manual tap for water filling and top up through spout placed on starch area.
- Capacity well 40 lt
- Adjustable heating in 4 position: 12, 8, 4, 2 kW.
- Heating by stainless steel heating elements in the cooking well.
- Specific output: 300 W/litre.
- Installations through suitable accessories: freestanding on feet, on multi-elements support, cantilever on beam.

### 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 ceramic fiber insulation.
- Rubber protection under the knobs against water infiltration.

### Safety equipment and approvals

- Front panel separating the hot area in the under compartment for operator protection.
- Safety thermostat protecting the electric elements.
- 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.
- IPX5 protection rating.

### Standard equipment

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

### Optional

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

### Technical Data

<i>Working voltage</i>	400V 3N ~ 50 ÷60 Hz	<i>Net Weight</i>	40 kg
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<i>Gross Weight</i>	45 kg	<i>Electric Power</i>	12 kW
<i>Dimensions</i>	40x92x75 cm	<i>Packing</i>	43x92x116 cm

Icon9000 prof.900 - 2 mm  
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