



Gas pasta cooker

- Manufactured in Stainless/steel 18/10 AISI 304, with adjustable feet in stainless/steel.

Tank in Stainless/steel AISI 316, thickness 1.5/10, resistant to corrosion and wear. Tank has an over flow plug for starch and displaced water. Water tap to fill up the tank as well as drain tap (bullet) in the cupboard. Perforated double base stainless/steel AISI304 to allow convection throughout the product.

Gas heater, burners with horizontal heat exchange, sited under tank. Control of burner by gas valve.

G99/CPA1



Pasta cooker gas, single tank GN1/1, capacity 40litres, on cupboard

- Tank GN1/1, dim. 350x510xh300 mm.

NB : Baskets optional.

mm	kcal-h / kW	V	kg	m ³
450x900xh850/930	12040 / 14	-	70	0,5

G99/CPA2



Pasta cooker gas, single tank GN1/1, capacity 40litres, on cupboard

- Tank GN1/1, dim. 350x510xh300 mm.

NB : Baskets optional.

mm	kcal-h / kW	V	kg	m ³
900x900xh850/930	24080 / 28	-	120	1

Electric pasta cooker

- Manufactured in Stainless/steel 18/10 AISI 304, adjustable feet in stainless/steel.

Tank in Stainless/steel AISI 316, thickness 15/10, resistant to corrosion and wear. Tank has an over flow plug for starch and displaced water.

Water tap to fill up the tank as well as outlet tap (bullet) in the cupboard. No water drainage. Perforated double base stainless/steel AISI304 to allow convection throughout the product.

Electric Heater with armoured heating element made in stainless/steel, sited in the tank, control temperature by commutator with 4 settings.



E99/CPA1



Electric pasta cooker GN1/1, capacity 40 litres, on cupboard

- Tank GN1/1, dimension 350x510xh300 mm.

NB : Baskets in optional.

mm	kW	V	kg	m ³
450x900xh850/930	12	400-230/3	70	0,5

E99/CPA2



Electric pasta cooker 2xGN1/1, capacity 2x40 litres, on cupboard

- Tank GN1/1 dimensions 350x510xh300 mm.

NB : Baskets in optional.

mm	kW	V	kg	m ³
900x900xh850/930	24	400-230/3	120	1

Electric pasta cookers

- Manufactured in stainless steel 18/10 AISI 304.

Basin in stainless steel AISI 316, thickness 15/10, resistant to the corrosion of salt and to wear and tear, equipped with a catching devise for abundant farina. The water tap and the (bullet) outlet tap are situated frontally. The bottom of the basin is equipped with a perforated plate in stainless steel, that protects the resistances from a possible contact with the pasta baskets.

Electric heating, through armoured resistances in stainless steel, immersed in the basin. Temperature regulation through a switch with 4 heating positions.



E65/CP4T



Electric pasta cooker, capacity 20 lit. -top-

- Basin, dimensions 320x370x160.

NB : optional: 4 baskets A65/CP-C4.

mm	kW	V	kg	m ³
400x650xh280	6	400/3*	24	0,18

E65/CP7T



Electric pasta cooker, capacity 40 lit. -top-

- Basin, dimensions 620x370x160.

NB : optional: 8 baskets A65/CP-C4.

mm	kW	V	kg	m ³
700x650xh280	9	400/3*	36	0,29