

GAS PASTA COOKER 1 WELL 30 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. Well filling through a knob on the dashboard and a dispensing spout on the top. Heating by burners controlled by safety valve.



<i>Liter each well</i>	30	<i>Power supply</i>	Gas
<i>Product fitting up</i>	with integrated undercompartment	<i>Well quantity</i>	1
<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.
- Well capacity 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 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.
- 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).
- 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).

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Standard equipment

- 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.

Technical Data

<i>Net Weight</i>	48 kg	<i>Gross Weight</i>	58 kg
<i>Gas Power</i>	12 kW	<i>Dimensions</i>	40x72x90 cm
<i>Packing</i>	46x82x130 cm		

Icon 7000 prof. 700
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