

## ELECTRIC AUTOMATIC UNIVERSAL COOKER / PASTA COOKER, 150 lt WELL

Universal cooker made of AISI 304 stainless steel, 20/10 mm thickness top. Free-standing structure made of AISI 304 stainless steel. Cooking well made of AISI 316L stainless steel, insulated double skinned lid, fully pull-out basket and automatic lifting. Automatic management of the cooking programs and water level in well. Direct heating with heating elements.



Liter each well	150	Power supply	Electricity
Product fitting up	with integrated undercompartment	Well quantity	1
Well tilting	automatic		

### Functional features

- Very efficient cooker for pasta, rice, vegetables and low temperature cooking (meat and fish). Ideal for central kitchens, food industries and meat and fish production. Low temperature cooking from 60 to 65°C possible for meat and fish, with resulting reduced drop in weight and higher gastronomic quality than cooking made to order.
- Automatic well filling by at switching on, 5 cooking programs customizable in temperatures and times, automatic lifting of the basket at the cooking end with a safety acoustic warning; reintegration water filling into several modes: by each cooking cycle, in automatic filling for 2 minute and 30 seconds, manually to allow liquid overflow and consequent evacuation of starches or automatic refilling according to the set temperature water.
- 1 well, capacity 150 lt.
- Indicative basket productivity / hour (4 cooking cycles in succession at 100°C): large pasta 50 kg, spaghetti 40 kg, rice 60 kg.
- Maximum product capacity at the end of cooking process: 30 kg/well.
- Well heating through Incoloy armored heating elements inserted into the well.
- Pre-setting for remote control of power peaks.
- Installation: freestanding on feet (standard delivered).

### Constructional features

- Work top made in AISI 304 stainless steel, 20/10 thickness with Scotch Brite finish.
- Heavy-duty structure made in tubular AISI 304 stainless steel, paneling and control panel in AISI 304 stainless steel with Scotch-Brite finish.
- Side-by-side top juxtaposition very rigid and accurate guaranteeing max quality and hygiene.
- Double wall insulated lid made of AISI 304 stainless steel, polished inner finish, easily cleanable without stagnation and condensate return in the well.
- Cooking well made in AISI 316L stainless steel 20/10 thickness with rounded corners for an easy cleaning; large opening for liquid spilling over as overflow function.
- Useful well dimension cm: 52 x 64 x 43 h.
- Cooking basket made in AISI 316L stainless steel 15/10 thickness, rectangular, with special slots. Rounded corners for an easy use and cleaning, polished finish, easy removable.
- Well draining through AISI 304 stainless steel tube diameter 1", controlled by electro-valve, timed closing for a better hygiene.
- Access to all components through the front.

### Safety equipment and approvals

- Safety thermostat to protect the electric elements and water level sensor to avoid drying functioning.
- 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

- Retractable water spray gun.

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## Optional

- BASKET FOR THIN PASTA FOR 200 LITRE WELL
- kit of core probe and mesh basket for steam and vacuum cooking.
- Trolley equipped with a GN 2/1 container for product unloading.
- GN 1/1 container with universal handles.

## Technical Data

<i>Working voltage</i>	400V 3N ~ 50 ÷ 60 Hz	<i>Net Weight</i>	193 kg
<i>Gross Weight</i>	210 kg	<i>Electric Power</i>	18 kW
<i>Dimensions</i>	100x92x90 cm	<i>Packing</i>	110x100x140 cm

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Icon9000 prof.900 - 2 mm