# 1T1CP2GH

## GAS PASTA COOKER 2 WELLS 40+40 L

Pasta cooker made of AISI 304 stainless steel, 30/10 mm thickness top. Pressed wells 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, automatic control of well water filling. Heating by independent burners controlled by safety valve.

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| *Gas power < 35 kw* | Yes | *Liter each well* | 40 |
| *Power supply* | Gas | *Well quantity* | 2 |
| *Worktop thickness* | 3 mm | | |

### Functional features

- 3 different ways of water filling and top up: non stop filling; automatic filling; non stop filling to starching.
- Capacity well 40+40 lt
- Adjustable heating from 6.5 to 14 kW for each well.
- Specific output: 350 W/litre.
- Pre-set appliance for installation freestanding on feet; with specific accessories on cantilever on beam, on multi-elements support.

### Constructional features

- Work top made in AISI 304 stainless steel, 30/10 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.
- Vertical drain through 1" pipe made in AISI 304 stainless steel with ball valce easy accessible in the under compartment.
- 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.
- Sealed flue on the top.

### Safety equipment and approvals

- Front panel separating the hot area in the under compartment for operator protection.
- 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.
- IPX5 protection rating.

### Standard equipment

- Bottom grid for basket support made in polished AISI 304 stainless steel.
- Filter to intercept solid impurities that may be present in the inlet water supply.

### Optionals and Accessories

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

### Technical Data

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| *Working voltage* | 230V 1N~ / 50Hz | *Net Weight* | 110 kg |
| *Gross Weight* | 125 kg | *Electric Power* | 0,001 kW |

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|---|---|---|---|
| *Gas Power* | 28 kW | *Dimensions* | 80x92x90 cm |
| *Packing* | 86x102x131 cm | | |