

Cod: 7679

## Professional single-bowl gas pasta cooker capacity 26 litres S/70



### Description

Stainless steel frame. Knobs made of athermal material with functional serigraphy on edge. Heating by means of tubular burner with stabilised stainless steel flame, with thermocouple safety valve and protected pilot flame. Powerful and quick intervention of heating elements to prevent the temperature from dropping when the product is fed into the tank. Equipped with a safety gas cock that allows the power to be adjusted from maximum to minimum. Safety guaranteed by a thermocouple kept active by the pilot burner flame. AISI 304 stainless steel worktop with rounded edges for easy cleaning. Stainless steel front, side and rear panelling. Cooking tank (26 litre capacity) made of AISI 316 cold moulding, resistant to salt water and starch, with touch zone and starch evacuation, drain hole and small perforated stainless steel front surface for basket support. Tap for loading and topping up water positioned on the dashboard. Tank drain positioned inside the machine to prevent accidental opening. Drain fitting made entirely of AISI 316 stainless steel. Platen finish with laser cut to ensure a "head-to-head" coupling of the tops and binding of the tops to each other. Tested with methane or LPG gas according to user requirements. Height-adjustable stainless steel feet.

## Dimensions

Dimensioni esterne	400x700x850 mm
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## Technical data

Peso	49 kg
Potenza Gas	8.7 kW
Volume	0.45 m3