

Cod: 10176002233

**Electric pasta cooker on closed compartment 2 basins 24+24 lt S/70 80x70 cm**



## Description

A professional kitchen cannot be without the **2-bowl electric pasta cooker for catering**. This model is particularly suitable for medium-large kitchens and has **24 litre** bowls each. The **robust materials** and accurate design make it a **reliable product, ready to withstand even the highest work rhythms**.

In this **pasta cooker for canteens, hotels and restaurants, baskets are not included**; the standard kit can be purchased in our online catalogue as an optional extra.

## Design and operation

The Ristoattrezzature **2-bowl electric pasta cooker** has an **AISI 304 stainless steel structure with acid-resistant cast iron grids**. The rectangular shape has an essential design in which every corner can be easily sanitised.

**The tubs are designed with rounded corners** for easy cleaning and are made of **corrosion-resistant stainless steel**. The **two heat-insulating knobs** on the front allow safe and efficient temperature regulation of each tub.

The water is heated by the heating elements located in the tanks and a warning light indicates their activation. The **safety thermostat** prevents overheating. The thickness on all four sides allows a **good thermal insulation effect ensuring uniform cooking of food**.

The professional 2-bowl electric pasta cooker for restaurants is mounted on a cabinet, forming a complete workstation with it. The **compartment underneath is practical and functional and is closed by two doors with ergonomic handles**. It is easy to close and open, simplifying both daily cooking work and cleaning and maintenance.

The **overall dimensions of the machine are 800x730x940 mm for a weight of 63 kg**, the power supply is electric with a power of **18 kW and a 400 V voltage**.

## Why it is the right product for you

The **Ristoattrezzature 2-bowl 24+24 litre electric pasta cooker on a closed compartment** allows you to **cook pasta, rice, cereals and vegetables excellently**.

The practicality of this tool is also given by the presence of a **starch drain and a water filling tap**. This will optimise your work in the kitchen: your workstation will always be efficient, reducing the time between preparations.

What's more, **all components are easily accessible**, both for daily cleaning and for maintenance in the event of faults. The **robustness of the materials** and **CE certification** also make this pasta cooker a safe piece of equipment for your restaurant. Thanks to the **safety device**, the heating elements will immediately stop working if there is no water in the tank.

With **basket pasta cookers**, unlike automatic ones, **you can prepare small quantities of pasta at the same time**, even of different sizes, an essential advantage for restaurants.

Buy our professional pasta cooker for restaurants online and ensure **reliability, power and durability**.

## Dimensions

Dimensioni esterne	800x730x940 mm
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## Technical data

Alimentazione	Electric
Capacità vasca	24+24 Lt
Peso	63 kg
Potenza Elettrica	18 kW

Voltaggio

400 V