

Cod: 5671

Gas pasta cooker on closed compartment 2 basins 27+27 lt S/90 80x90 cm



Description

The Ristoattrezzature **2-bowl gas pasta cooker** is the ideal professional tool for cooking different types of pasta quickly and optimally. Compose your menu while guaranteeing excellent performance in the kitchen.

Choose the right size for your catering business. The **2-bowl gas pasta cooker** is a particularly suitable piece of equipment for medium and large catering operations. Choose it for restaurants, canteens and hotels.

Complete your work area in a practical and functional way by selecting from the options available in our online shop.

Design and function

The Ristoattrezzature **2-bowl gas pasta cooker** has a compact and essential design. Easily **adaptable to all space and style requirements**.

The external dimensions are **800x900x970 mm**, while the tank dimensions are **300x500x180 mm** with a capacity of 27+27 litres. The total weight is 82 kg.

The restaurant pasta cooker consists of **2 bas** ins and **can accommodate up to 3 baskets** per basin for cooking different types of pasta. These are sold separately and must be purchased in the optional section.

It is **powered by gas**, the power output of which is 16 kW. Ignition is via electric piezo. You can easily adjust the temperature through practical knobs mounted on the front.

The external and internal structure is made of AISI 304 stainless steel and guarantees robustness and safety as well as easy cleaning. The **drain tap** is located at the bottom of the cabinet, inside the compartment with blind doors. **Height-adjustable feet, also made of stainless steel**, complete the professional equipment.

Cleaning and maintenance

To ensure the longevity of your professional equipment, it is necessary to carry out regular cleaning and maintenance. For the Ristoattrezzature **2-bowl gas pasta cooker**, the use of natural products and non-abrasive sponges is recommended. We also recommend washing each component after each cooking to avoid food contamination.

Take care to wash each part thoroughly and allow it to dry properly. The **rounded corners**, inside and out, facilitate this.

Why it is the right product for you

The **2-bowl gas pasta cooker** for restaurants is designed to guarantee **excellent performance even at high speed**. Speed up the preparation time of your dishes by relying on the right tool for your restaurant business.

It is a safe and robust piece of equipment that protects against scalding, maintains a stable temperature and ensures a long service life. This allows you to amortise the cost and enhances the excellent value for money.

Reliability, safety and practicality are among the strengths of our pasta cooker. Make your work area comfortable by choosing a quality tool. **Find out all the details in the data sheet.**

Dimensions

Dimensioni cesto	140x180x130 mm
Dimensioni esterne	800x900x970 mm
Dimensioni vasca	300x500x180 mm

Technical data

Capacità vasca	27+27 Lt
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Peso	82 kg
Potenza Gas	16 kW