

Cod: 6414

Gas pasta cooker on closed compartment 1 basin 24 lt S/70 40x70 cm



Description

The **24 litre 1-bowl closed compartment gas pasta cooker** is an indispensable element in restaurants, hotels, canteens and pizzerias. It guarantees high performance and optimal cooking in water of food products such as pasta, rice and vegetables.

The **gas pasta cooker with closed 1 basin 24 lt** is a **functional piece of professional equipment that easily adapts to any requirement**, fitting well in all kitchens, even small ones.

Complete your work area in a practical way and choose the quality and professionalism of Ristoattrezzature.

Design and operation

The **1-bowl 24-litre gas pasta cooker** stands out for its **cutting-edge technology and refined design**.

Sturdy, safe and reliable, this product measures **400x730x940 mm**, the dimensions of the tank

are **300x450x180 mm** for a total capacity of **24 litres**.

The **structure** is made of **AISI 304 stainless steel** to guarantee durability and compliance with catering standards. The **black enamelled cast-iron grids** are acid-resistant while the control knobs are made of athermal material for comfortable and safe use. **The four sides of the pasta cooker** have a good **heat-insulating effect**.

The **professional 24 litre gas pasta cooker is set up on a 1-door cabinet**, which allows for a functional workstation. You can use the compartment underneath for storing products and dishes. The gas supply is via a safety-valve tap with thermocouple, there is a pilot burner and ignition is with piezo. **The steel feet supplied** are adjustable to suit your space requirements.

Cleaning and maintenance

For proper operation of the **gas pasta cooker on a closed 1-bowl 24-litre compartment**, we recommend daily cleaning of all parts. All parts are easily accessible for proper maintenance.

Proceed by **carefully washing the tank, then remove the cast-iron grates and clean with a damp cloth or water and mild detergents**. Ensure your professional kitchen is as **clean and hygienic as possible**.

The compartment underneath facilitates routine maintenance of the equipment.

Why it is the right product for you

Choosing the Ristoattrezzature **1-bowl 24 litre closed compartment gas pasta cooker** is **very advantageous**.

First of all, we are talking about a **quality product** in which the care for materials and details is in first place. Its **compact dimensions** make it ideal also for small tasks where it can make work more agile and fluid.

The ergonomic handle underneath allows the door to be easily opened and closed, making it practical to use. The gas supply and smoke management system ensures **safe** working while the robust structure is **reliable and resistant**.

Excellent value for money, allowing you to equip your kitchen to the fullest at an affordable cost. Complete your work area by choosing from the available options and **discover all the product details in the data sheet**.

Dimensions

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| Dimensioni esterne | 400x730x940 mm |
| Dimensioni vasca | 300x450x180 mm |

Technical data

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| Capacità vasca | 24 Lt |
| Peso | 46 kg |
| Potenza Gas | 6.2 kW |