

Cod: 6427

Gas pasta cooker on closed compartment 1 basin 27 lt S/90 40x90 cm



Description

The Gas pasta cooker on closed compartment 1 basin 27 lt S/90 40x90 cm is suitable for simultaneous and quick cooking of pasta dishes, especially in catering activities such as canteens, fast food outlets, self-service restaurants that include express pasta on the menu.

Features Gas pasta cooker on closed compartment 1 basin 27 lt S/90 40x90 cm

This professional pasta cooker is mounted on a kitchen cabinet with a blind-door lower compartment.

The pasta cooker has a capacity of 27 litres and accommodates up to three baskets at the same time. The baskets are thus lowered into the hot water for as long as necessary, and can even cook several pasta shapes at the same time (each in its own basket).

On the front is the on/off power knob and the temperature control knob.

The structure is made entirely of AISI 304 stainless steel. It is gas-fired, with piezo ignition. The four sides of the pasta cooker provide good thermal insulation so that the hot water can maintain its temperature for a long time.

The baskets are sold separately. Select 'add option' to purchase them together with the gas pasta cooker.

How to clean Gas pasta cooker on closed compartment 1 basin 27 Lt S/90 40x90 cm

The pasta cooker should always be cleaned between cooking sessions to remove excess starch released by the pasta and not to contaminate subsequent cooking processes.

With the machine switched off and empty, you can clean the inner chamber of the professional pasta cooker with non-aggressive kitchen detergent and a non-abrasive sponge.

Dimensions

Dimensioni cesto	140x180x130 mm
Dimensioni esterne	400x900x970 mm
Dimensioni vasca	300x500x180 mm

Technical data

Capacità	27 Lt
Peso	45 kg
Potenza Gas	7.9 kW