

Cod: 6472

Electric counter-top pasta cooker 2 baskets



Description

Reliable, fast and of high quality, the Ristoattrezzature **2-basket electric counter-top pasta cooker** is the ideal professional kitchen tool. Decide to speed up the preparation time of your dishes with the equipment best suited to your needs.

For efficient service, choose quality: the **electric 2-basket counter-top pasta cooker** for restaurants is essential in small and medium-sized businesses. Especially suitable in fast-food outlets, restaurant kitchens and hotels.

It completes your decor in a practical and functional way.

Design and operation

The **2-basket electric counter-top pasta cooker** for professional kitchens stands out for its technical, compact design and essential lines. Perfect for adapting to any space and furnishing style.

The body is made entirely of AISI 304 stainless steel, a material

- hygienic;
- robust;
- resistant;
- easy to clean.

The **external dimensions are 360x330x295 mm**, it consists of two separate baskets (not included, to be selected from the available options) for a total basin capacity of 15 litres. The **total weight is only 7 kg**: easy to install and easy to transport. Choose to place your pasta cooker on the counter or on a kitchen cabinet without difficulty.

The **power supply of our pasta cooker is electric** with a power rating of 3kW and is via electric piezo. The **voltage is 230 V**. Operation is easy and intuitive, the pasta cooking is controlled by knobs on the front.

The sides of the **electric 2-basket countertop pasta cooker** for restaurants provide good thermal insulation. This allows the water to maintain its temperature for longer and speeds up the preparation time of your pasta.

Adjustable feet at the bottom ensure a perfect hold on the countertop, stability, adaptability and safety.

Cleaning and maintenance

The **electric counter-top 2-basket fast-food pasta cooker** is equipped on one side with a valve to empty the tank completely and facilitate cleaning and maintenance.

It is recommended to clean the tank after each use to avoid contamination and ensure maximum hygiene between cooking operations by removing excess starch. **Rounded inner corners facilitate this operation and make it safe.**

Proceed to washing with the pasta cooker switched off, removing grids and baskets. **Wash all parts carefully using a mild detergent, lukewarm water and a soft cloth.**

Why it's the right product for you

The **2-basket electric counter-top pasta cooker** for restaurants is the ideal choice for small and medium-sized premises. Its strengths lie in its **compactness and large capacity**. The professional equipment is designed to withstand the intense pace required in a professional kitchen.

The construction materials are excellent and, last but not least, the price-performance ratio is excellent.

Choose the ideal location and build your workspace in a practical, comfortable and functional way. **Consult the data sheet for details** and choose the available options.

Dimensions

Dimensioni esterne	360x330x295 mm
Dimensioni vasca	340x300 mm

Technical data

Alimentazione	Electric
Capacità vasca	15 Lt
Peso	7 kg
Potenza Elettrica	3 kW
Voltaggio	230 V