



FUNCTIONLINE / PASTA COOKER GN 1/1

Plus points at a glance:

- Perfect for preparation of dishes and production in the á la carte business
- Pasta cooker with **removable overflow pipe** which is integrated in the basin to wash away the starch
- **Heated in dry or wet mode** for different application possibilities like: pasta, dumplings, meat, crustaceans, goulash, soups, vegetable etc.
- Turning switch for **regulation of temperature and power in 3 levels** from intensive **cooking**, soft **simmering** up to **keeping warm** (7,0 kW/ 4,6 kW/ 2,3 kW)
- **Manually adjustable water supply** for filling to cook and clean, infeed tube swivelling
- Rear attached, removable drip plate with grid for tipping the pasta baskets
- Controlled, permanent water supply during preparation of pasta for optimum ease of use
- **Seamlessly deep-drawn, corrosion resistant trough**, in radius design for simple cleaning
- In trough swivelling **patented flat tubular heating element with integrated working and safety thermostat** for short heating up time and optimum energy transmission
- Ball drain valve with the possibility to secure, water drain in basement backwards as fixed connection for effluents or to the bottom

Optional:

- Fixed drainage

Specifications

Ordre number	949957
Dimensions (L x W x H) mm	400 x 800 x 750/ 900
Total connected load kW	7,0
Voltage V/Hz	400 V 3N 50/60 Hz
Direct heat mission kW	0,86
Latent heat mission kW	1,40
Steam emission kg/h	2,06
Pan size (L x W x H) mm	308 x 509 x 240
Pan capacity litres	35

We reserve the right to make technical changes.

