

Gas pasta cooker with single well constructed in 304 stainless steel. 2 mm thick pressed top with spillage recess and extended expansion zone. Deep drawn tank in 316 polished stainless steel with rounded bottom for ease of cleaning.

Water fill by means of solenoid valve activated by switch on control panel. Fast fill and skim options. Safety guaranteed by a pressure switch, which prevents heating if well is empty or low. Fixed water tap in stainless steel located below draining board.

Heating by external burner with stabilized flame control, complete with pilot light and flame failure. Gas supply controlled by safety valve with thermocouple, electronic ignition. Precise heating control by means of energy regulator. Activation of heating signaled by an indicator LED on the control panel. Safety thermostat with manual reset. 42-litre well capacity. Well dimensions mm 305x510x285h. Drain tap accessible from front door. Adjustable legs in stainless steel. IPX5 protection rating.

STANDARD FEATURES

- Heavy Duty 2mm thick pressed tops
- Modular design
- High efficiency burners
- IPX5 water rating
- Easy to clean
- Deep pressed stainless steel tank
- Auto fill / skim cycle
- Hygiene valve collar on all front controls
- Baskets supplied separately

OPTIONAL FEATURES

- Basket kits
 - Bulk 1/3, 1/2, 2/3
 - Portion 2 or 3
- Covers
- Castors

DIMENSIONS

External: 930D x 400W x 850-900H mm

TECHNICAL DATA

Gas Type: Natural or LP

Total Output: 51MJ

Gas Connection: 1/2"

Power Supply: 230 VAC-1 50/60 HZ

Total Output (electric): 0.1kW

Water Connection: 1/2" cold water

Drain Connection: 1"

AGA approval number: 7419

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.



Baskets supplied separately

