

K7GCPP10

GAS PASTA COOKER DOUBLE TANK 26+26 LT.



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges.

Heating obtained through **tubular burner with stabilized stainless steel flame**, with thermocouple safety valve and protected pilot flame. Power and quick intervention of the burners in order to avoid the temperature lowering when the product is poured into the tank. Equipped with a safety gas cock that allows to adjust the power **from maximum to minimum**. Safety guaranteed by a thermocouple kept active by the pilot burner flame.

AISI 304 stainless steel worktop with rounded edges for easy cleaning. Front, side and back coverings in stainless steel.

Cooking tanks (**capacity of 26 litres each**) made with AISI 316 cold moulding, resistant to salt water and starch, with touch zone and starch evacuation, drainage hole and small perforated stainless steel front surface for supporting the baskets.

Tap for filling and refilling water positioned on the front panel. Tank drain positioned inside the machine to avoid accidental openings. Drain fitting made entirely of AISI 316 stainless steel.

Laser-cut work top finishing for "head-to-head" matching and binding fastening.

Tested with natural gas or LPG, according to the user's needs.

Height-adjustable stainless steel legs.

Accessories available **on demand**.

Алматы (7273)495-231
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
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Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93



TECHNICAL SPECIFICATIONS

Width: 800 mm
Depth: 700 mm
Height: 850 mm
Weight: 86 kg
Volume: 0.80 m³
Gas power: 17.40 kW



K7GCPP05

GAS PASTA COOKER SINGLE TANK 26 LT.



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges.

Heating obtained through **tubular burner with stabilized stainless steel flame**, with thermocouple safety valve and protected pilot flame. Power and quick intervention of the burners in order to avoid the temperature lowering when the product is poured into the tank. Equipped with a safety gas cock that allows to adjust the power **from maximum to minimum**. Safety guaranteed by a thermocouple kept active by the pilot burner flame.

AISI 304 stainless steel worktop with rounded edges for easy cleaning. Front, side and back coverings in stainless steel.

Cooking tank (**capacity of 26 litres**) made with AISI 316 cold moulding, resistant to salt water and starch, with touch zone and starch evacuation, drainage hole and small perforated stainless steel front surface for supporting the baskets.

Tap for filling and refilling water positioned on the front panel. Tank drain positioned inside the machine to avoid accidental openings.

Drain fitting made entirely of AISI 316 stainless steel.

Laser-cut work top finishing for "head-to-head" matching and binding fastening.

Tested with natural gas or LPG, according to the user's needs.

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 400 mm
Depth: 700 mm
Height: 850 mm
Weight: 49 kg
Volume: 0.45 m³
Gas power: 8.70 kW



K7ECP10

ELECTRIC PASTA COOKER DOUBLE TANK 26+26 lt.



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges.

Heating obtained through a couple of **CRONIFER-sheated heating elements**, completely immersed in water, so to ensure quick water heating and to be resistant to salty water and starch. Manually-reactivating safety thermostat against dry running. Operation through selector switch to adjust the working time of the heating elements according to the working conditions.

AISI 304 moulded work top with rounded edges for easy cleaning. Stainless steel front, side and backside panels.

Cold molded AISI 316 tanks, resistant to salty water and starch, with rounded edges, overflow and starch skimming area, drain hole and small frontal perforated surface as basket support.

Water filling tap on the front panel. AISI 304 elliptical cross-section designed handles. Tank drain inside the appliance to prevent casual opening. Stainless steel AISI 316 drain fitting.

Laser-cut work top finishing for "head-to-head" matching and binding fastening.

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 800 mm

Depth: 700 mm

Height: 850 mm

Weight: 73 kg

Volume: 0.80 m³

Electrical power: 14.00 kW



K7ECP05

ELECTRIC PASTA COOKER SINGLE TANK 26 lt.



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges.

Heating obtained through a couple of **CRONIFER-sheated heating elements**, completely immersed in water, so to ensure quick water heating and to be resistant to salty water and starch. Manually-reactivating safety thermostat against dry running. Operation through selector switch to adjust the working time of the heating elements according to the working conditions.

AISI 304 moulded work top with rounded edges for easy cleaning. Stainless steel front, side and backside panels.

Cold molded AISI 316 tank, resistant to salty water and starch, with rounded edges, overflow and starch skimming area, drain hole and small frontal perforated surface as basket support.

Water filling tap on the front panel. AISI 304 elliptical cross-section designed handles. Tank drain inside the appliance to prevent casual opening. Stainless steel AISI 316 drain fitting.

Laser-cut work top finishing for "head-to-head" matching and binding fastening.

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 400 mm

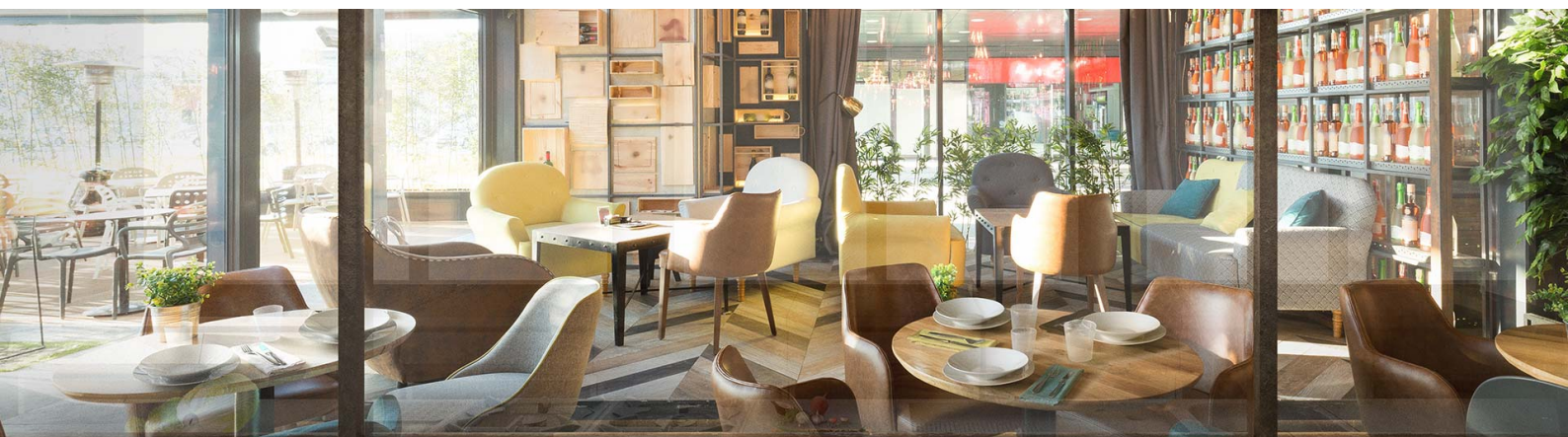
Depth: 700 mm

Height: 850 mm

Weight: 44 kg

Volume: 0.45 m³

Electrical power: 7.00 kW



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