

Gas And Electric Pasta-Cookers

- Large capacity (42 litres) alloy AISI 316 stainless steel cooking tank with excellent corrosion resistance even at high temperatures. They are moulded with internal rounded corners for maximum hygiene and cleaning, and are equipped with wide foam expansion areas and a drain device for residue starch;
- safety thermostat in tub to avoid dry functioning.

Gas models

- Stable flame burners with pilot burner piezoelectric ignition;
- safety valve with thermocouple and progressive adjustment of the supplied power independent for each tub

Electric models

- Stainless steel armoured heating elements in tub;
- re-arm circuit breaker of heating elements unit;
- multi-position power regulator, independent for each tub.



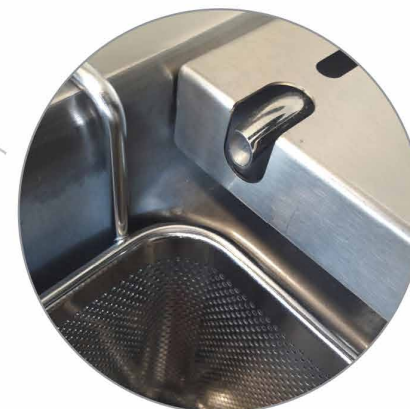
Safety pressure switch to prevent the activation of heating without water in tank.



Electric version with incoloy heaters positioned in the tank; 90° swivelling to allow cleaning.



Internal compartment not accessible for total safety in use, closed with a door for aesthetic alignment.



Manual water filling

