

SPECIFICATIONS:

E66M PASTA COOKER

7 Gal
25 L



Construction – Fabricated using Stainless Steel with a Scotch-Brite Satin polish Finish, incorporating 1.2mm thick worktop, rounded edges, chrome details and rear splash back.

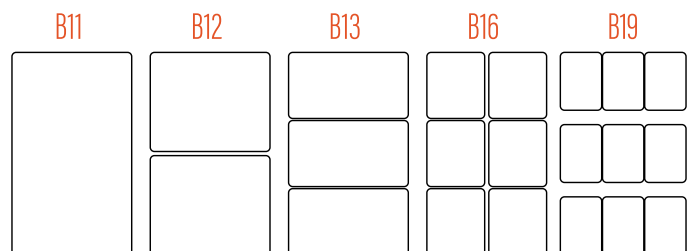
Model – Compact model fits onto a counter top, saving valuable floor space in a small kitchen.

Makes a great dedicated pasta cooker for cooking gluten free pastas without risk of cross contamination.

Uses standard sized pasta baskets

The Italiana FoodTech counter top pasta cookers are the perfect solution for restaurants looking to add gluten free pasta options to their menu without risk of cross contamination. With no need for a water connection, a counter top pasta cooker can be set up anywhere, making them ideal for a restaurant with limited space.

Basket Combinations:



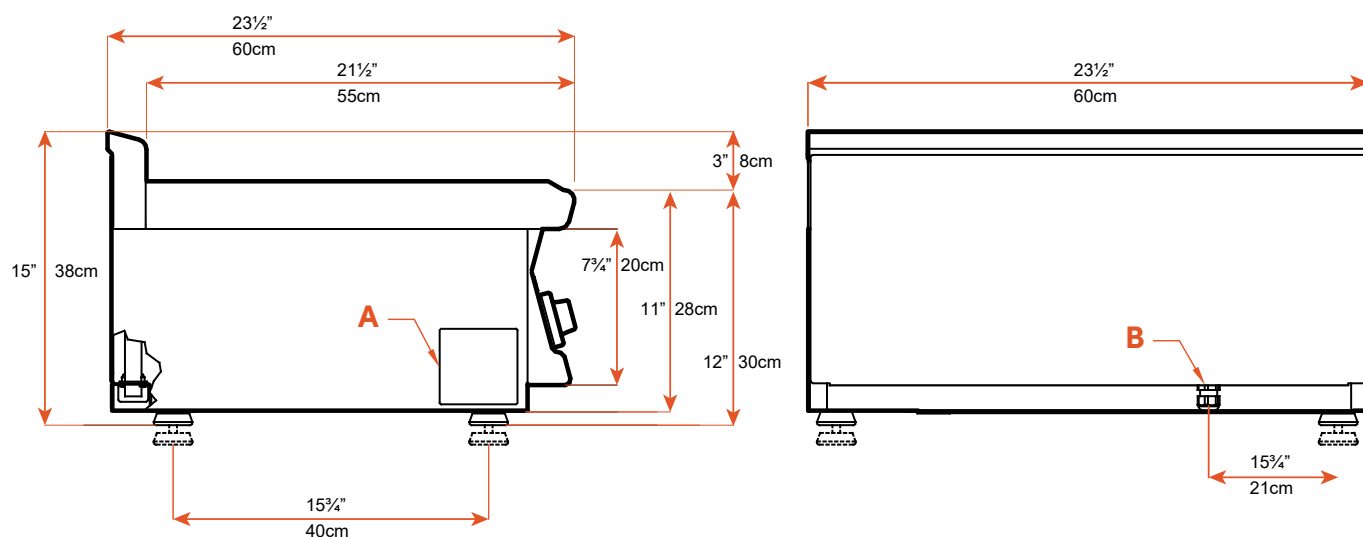
Pasta baskets not included

Italiana FoodTech reserves the right to modify the technical data and models without notice.



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E66M - Countertop Electric Pasta cooker



	Connection Type	Connection Size
B	Electrical Connection	Supplied Cord
D	Water Connection	N/A Manual Filling
E	Water Drainage	N/A Manual Draining

Countertop pasta cookers do not use a water connection for filling or draining. They must be filled with a hose or alternative water source, and may be drained with a spigot attached to the front drain hole.

Electrical Information

Model	Total Power (Kw)	Voltage	Phase	Amps
E66M	7.5 Kw	230v	1 Phase	31.5

Cable length: 4' / 122cm Cable type: 3x8AWG

Pasta Cooker Specifications

Model	WxDxH (in)			WxDxH (cm)			Weight (Lbs)	Weight (Kg)
E66M	23 1/2	23 1/2	15	60	60	38	93	42

Shipping Specifications

Model	Packaging	WxDxH (in)			WxDxH (cm)			Weight (Lbs)	Weight (Kg)
E66M	31	25	20	80	63	50	93	42	60