SPECIFICATIONS: E94 PASTA COOKER

11 Gal 40 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 – Professional Electric Pasta Cooker with tanks incorporating a built in water filling tap, overfill safety valve and floor drain.

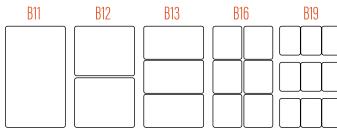
Perforated pasta baskets with safety handles, available in different sizes for cooking multiple products.

Maintenance - All serviceable parts are accessible by the easy removal of the front control panel.

The Italiana FoodTech pasta cooker is designed to boil pasta to perfection in salt water. Unlike other brands, this pasta cooker is not a fryer adapted for pasta.

What this means for you? No service calls, no problems, a pasta cooker you can trust. Whatever your needs, pre-cooked dry pasta, cook fresh pasta, boil vegetables choose a basket combination that suits your needs.

Basket Combinations:

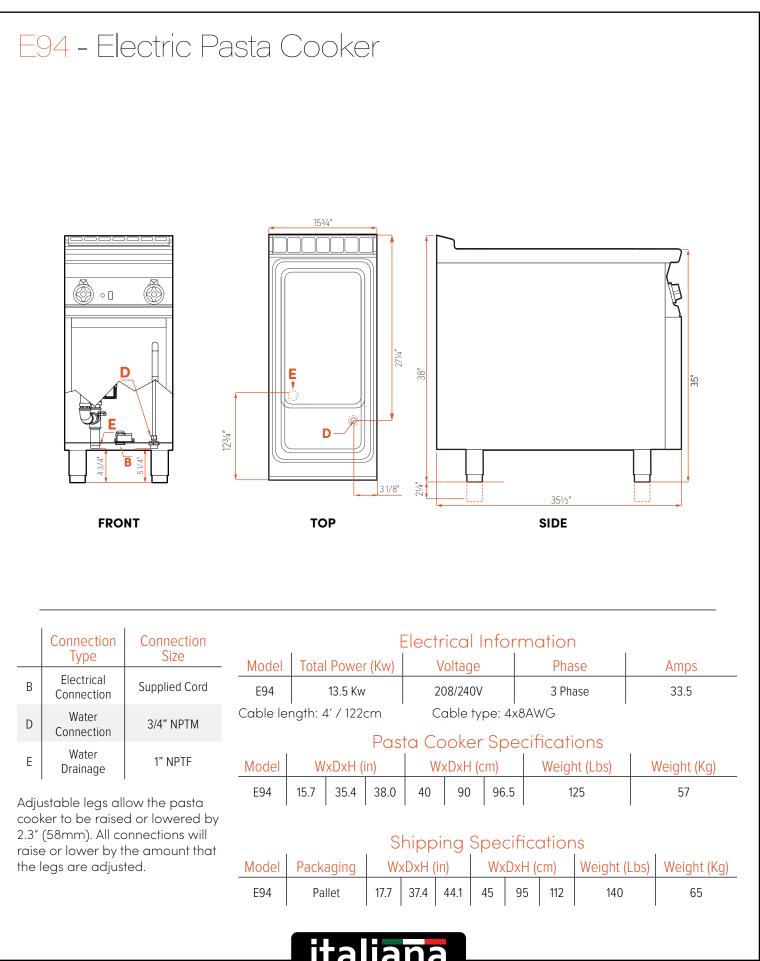


Pasta baskets not included



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