

PASTA COOKERS

SPECIFICATIONS

ELECTRIC

SPECIFICATIONS:

E74 ELECTRIC PASTA COOKER 7 GAL/25L



Pasta baskets not included

CONSTRUCTION - Fabricated using CrNi 18/10 AISI 304 grade Stainless Steel Scotch-Brite Satin polish Finish, incorporating 1,2mm thick worktop, rounded edges, chrome details and rear splash back. Tanks fabricated in AISI 316.

MODEL - Professional Electric Pasta Cooker with tanks incorporating built in water fill tap, overflow safety valve and floor drain.

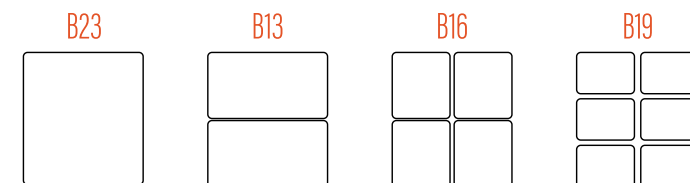
Perforated pasta baskets with safety handles, available in different sizes for multiple product cooking. Piezoelectric ignition, pilot light. Thermocouple safety valves.

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

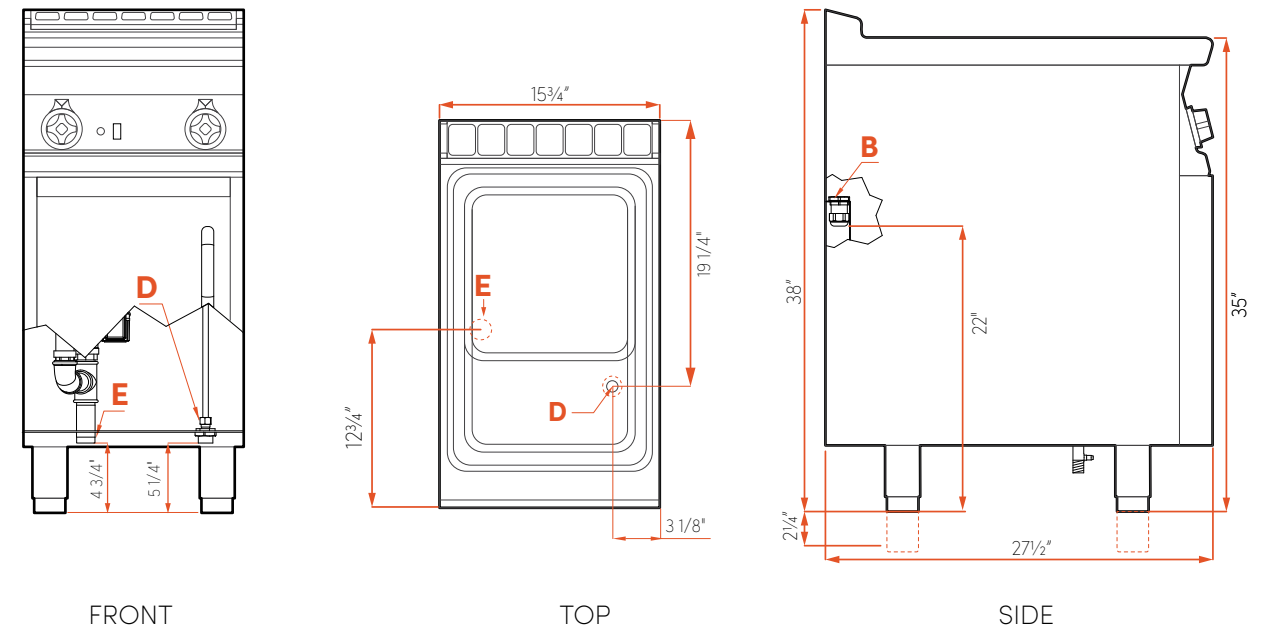
The *Italiana FoodTech* pasta cooker is designed to boil pasta to perfection in salt water. Unlike other brands, this pasta cooker is not a fryer adapted for pasta.

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



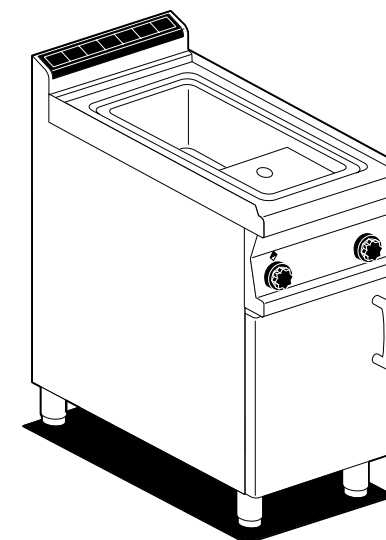
E74 Electric Pasta Cooker



	Connection Type	Connection Size
B	Electrical Connection	N/A
D	Water Connection	ISO 7-1 3/4NPT M
E	Water Drainage	ISO 7-1 1/2" M

Adjustable legs allow the pasta cooker to be raised or lowered by 2.3" (58mm). All connections will raise or lower by the amount that the legs are adjusted.

Cable length: 4' / 122cm
Cable type: 4x12AWG



Electrical Information

Model	Total Power (Kw)	Voltage	Phase	Hertz
E74	7.8 Kw	230v	3 Phase	60

Pasta Cooker Specifications

Model	WxDxH (in)			WxDxH (cm)			Weight (Lbs)	Weight (Kg)
E74	15.7	27.6	38.0	40	70	96.5	101	46

Shipping Specifications

Model	Packaging	WxDxH (in)			WxDxH (cm)			Weight (Lbs)	Weight (Kg)
E74	Pallet	17.7	29.5	44.1	45	75	112	125	60

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SPECIFICATIONS:

E78 ELECTRIC PASTA COOKER 7+7 GAL/25+25L



Pasta baskets not included

CONSTRUCTION - Fabricated using CrNi 18/10 AISI 304 grade Stainless Steel Scotch-Brite Satin polish Finish, incorporating 1,2mm thick worktop, rounded edges, chrome details and rear splash back. Tanks fabricated in AISI 316.

MODEL - Professional Electric Pasta Cooker with tanks incorporating built in water fill tap, overflow safety valve and floor drain.

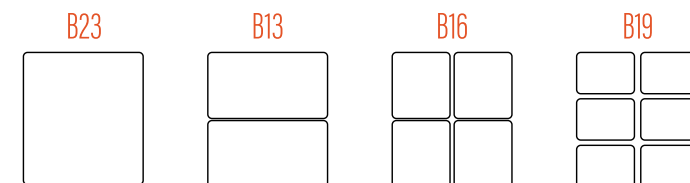
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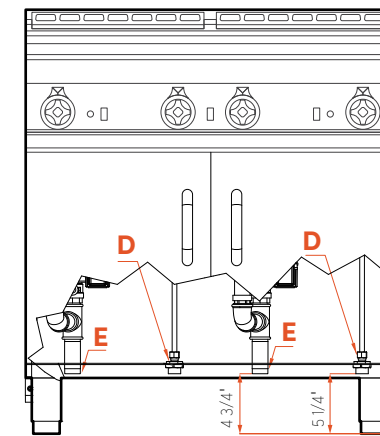
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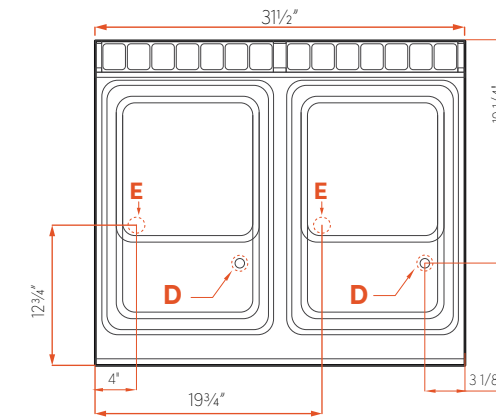
Basket Combinations (per tank)



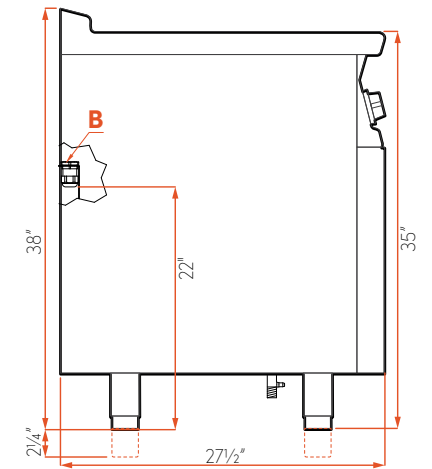
E78 Electric Pasta Cooker



FRONT



TOP



SIDE

	Connection Type	Connection Size
B	Electrical Connection	N/A
D	Water Connection	ISO 7-1 3/4NPT M
E	Water Drainage	ISO 7-11" M

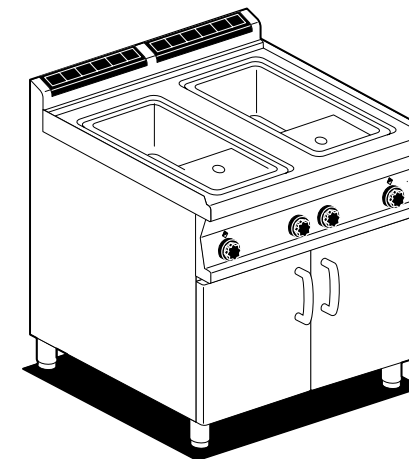
Adjustable legs allow the pasta cooker to be raised or lowered by 2.3" (58mm). All connections will raise or lower by the amount that the legs are adjusted.

Cable length: 4' / 122cm

Cable type: 4x8AWG

Electrical Information

Model	Total Power (Kw)	Voltage	Phase	Hertz
E78	15.6 Kw	220v	3 Phase	60



Pasta Cooker Specifications

Model	WxDxH (in)		WxDxH (cm)		Weight (Lbs)	Weight (Kg)		
E78	31.5	27.6	38.0	80	70	96.5	180	82

Shipping Specifications

Model	Packaging	WxDxH (in)		WxDxH (cm)		Weight (Lbs)	Weight (Kg)		
E78	Pallet	33.5	29.5	44.1	85	75	112	235	105



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SPECIFICATIONS:

E94 ELECTRIC PASTA COOKER 11 GAL/40L



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CONSTRUCTION - Fabricated using CrNi 18/10 AISI 304 grade Stainless Steel Scotch-Brite Satin polish Finish, incorporating 1,2mm thick worktop, rounded edges, chrome details and rear splash back. Tanks fabricated in AISI 316.

MODEL - Professional Electric Pasta Cooker with tanks incorporating built in water fill tap, overflow safety valve and floor drain.

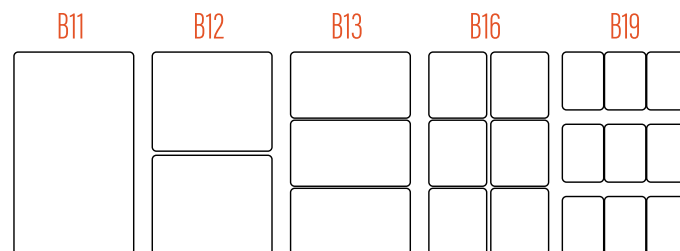
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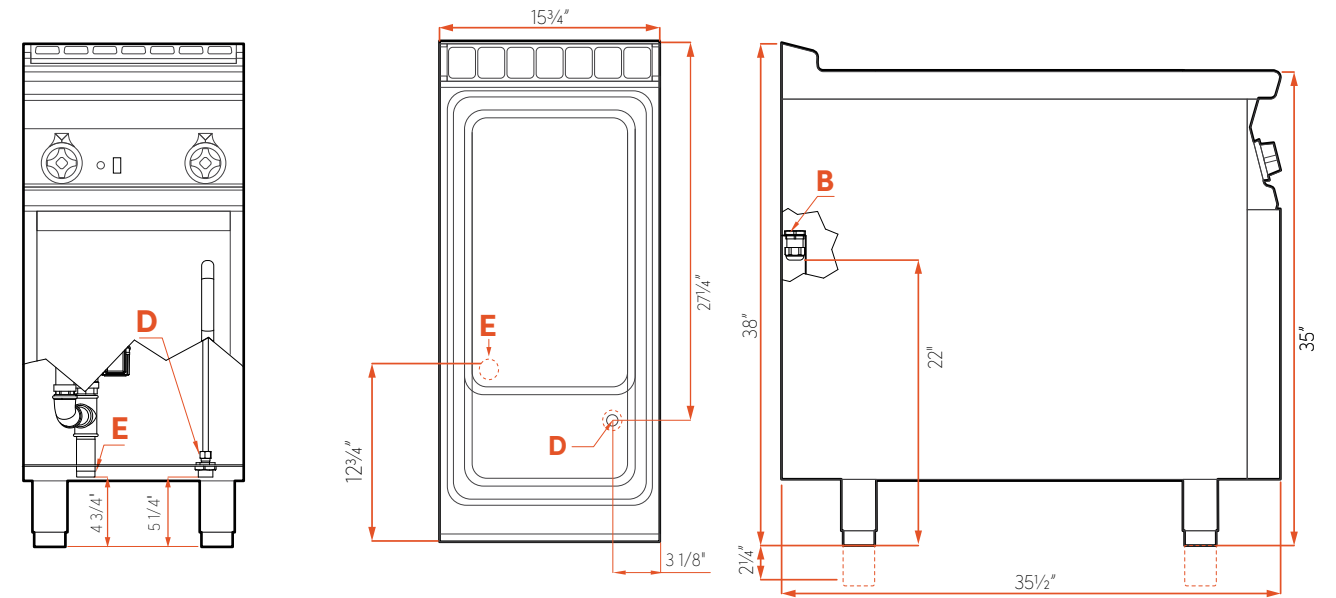
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Basket Combinations



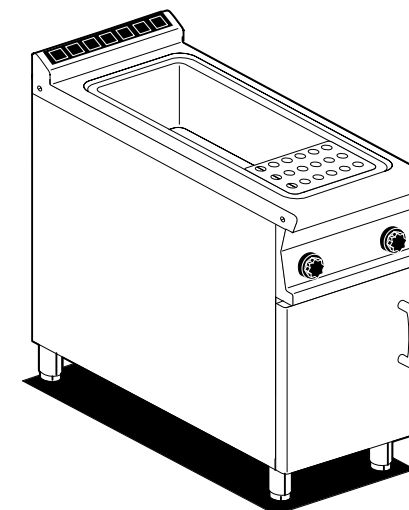
E94 Electric Pasta Cooker



	Connection Type	Connection Size
B	Electrical Connection	N/A
D	Water Connection	ISO 7-1 3/4NPT M
E	Water Drainage	ISO 7-1 1" M

Adjustable legs allow the pasta cooker to be raised or lowered by 2.3" (58mm). All connections will raise or lower by the amount that the legs are adjusted.

Cable length: 4' / 122cm
Cable type: 4x12AWG



Electrical Information

Model	Total Power (Kw)	Voltage	Phase	Hertz
E94	13.5 Kw	220v	3 Phase	60

Pasta Cooker Specifications

Model	WxDxH (in)			WxDxH (cm)			Weight (Lbs)	Weight (Kg)
E94	15.7	35.4	38.0	40	90	96.5	125	57

Shipping Specifications

Model	Packaging	WxDxH (in)			WxDxH (cm)			Weight (Lbs)	Weight (Kg)
E94	Pallet	17.7	37.4	44.1	45	95	112	140	65



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SPECIFICATIONS:

E98 ELECTRIC PASTA COOKER 11+11 GAL/40+40L



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CONSTRUCTION - Fabricated using CrNi 18/10 AISI 304 grade Stainless Steel Scotch-Brite Satin polish Finish, incorporating 1,2mm thick worktop, rounded edges, chrome details and rear splash back. Tanks fabricated in AISI 316.

MODEL - Professional Electric Pasta Cooker with tanks incorporating built in water fill tap, overflow safety valve and floor drain.

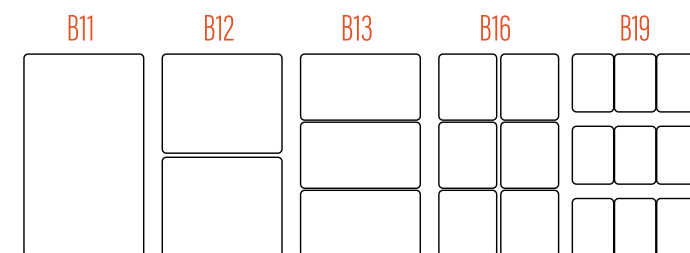
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MAINTENANCE - All serviceable parts are accessible by the easy removal of front control panel.

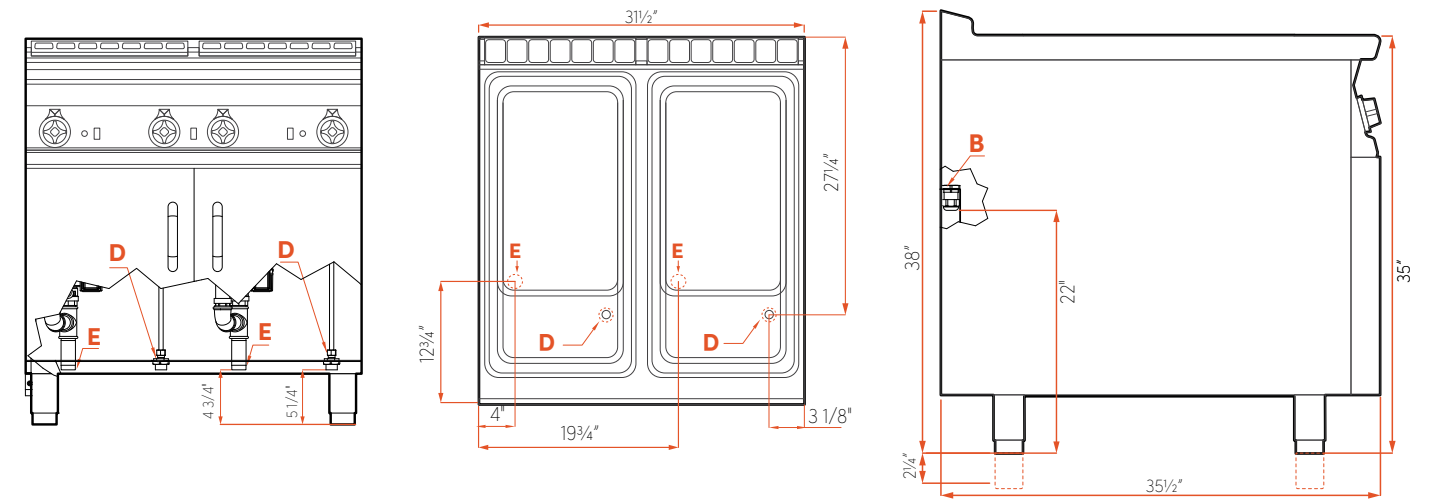
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Basket Combinations (per tank)



E98 Electric Pasta Cooker



	FRONT	TOP	SIDE
B	Electrical Connection	N/A	Adjustable legs allow the pasta cooker to be raised or lowered by 2.3" (58mm). All connections will raise or lower by the amount that the legs are adjusted.
D	Water Connection	ISO 7-1 3/4NPT M	
E	Water Drainage	ISO 7-1 1" M	

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

Electrical Information

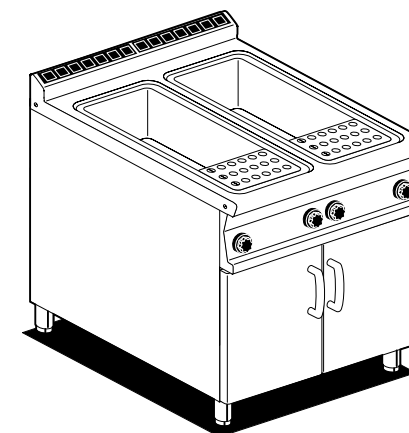
Model	Total Power (Kw)	Voltage	Phase	Hertz
E98	27.0 Kw	220v	3 Phase	60

Pasta Cooker Specifications

Model	WxDxH (in)			WxDxH (cm)			Weight (Lbs)	Weight (Kg)
E98	31.5	35.4	38.0	80	90	96.5	216	98

Shipping Specifications

Model	Packaging	WxDxH (in)			WxDxH (cm)			Weight (Lbs)	Weight (Kg)
E98	Pallet	33.5	37.4	44.1	85	95	112	235	105



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SPECIFICATIONS:

E74W ELECTRIC PASTA COOKER 7 GAL/25L



Pasta baskets not included

CONSTRUCTION - Fabricated using CrNi 18/10 AISI 304 grade Stainless Steel Scotch-Brite Satin polish Finish, incorporating 1,2mm thick worktop, rounded edges, chrome details and rear splash back. Tanks fabricated in AISI 316.

MODEL - Professional Electric Pasta Cooker with tanks incorporating built in water fill tap, automatic water refilling system, overflow safety valve and floor drain.

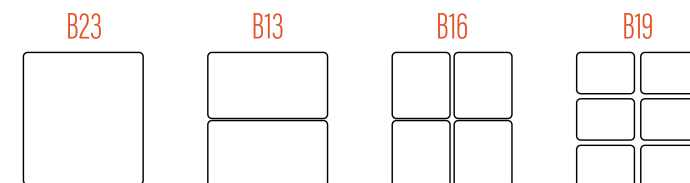
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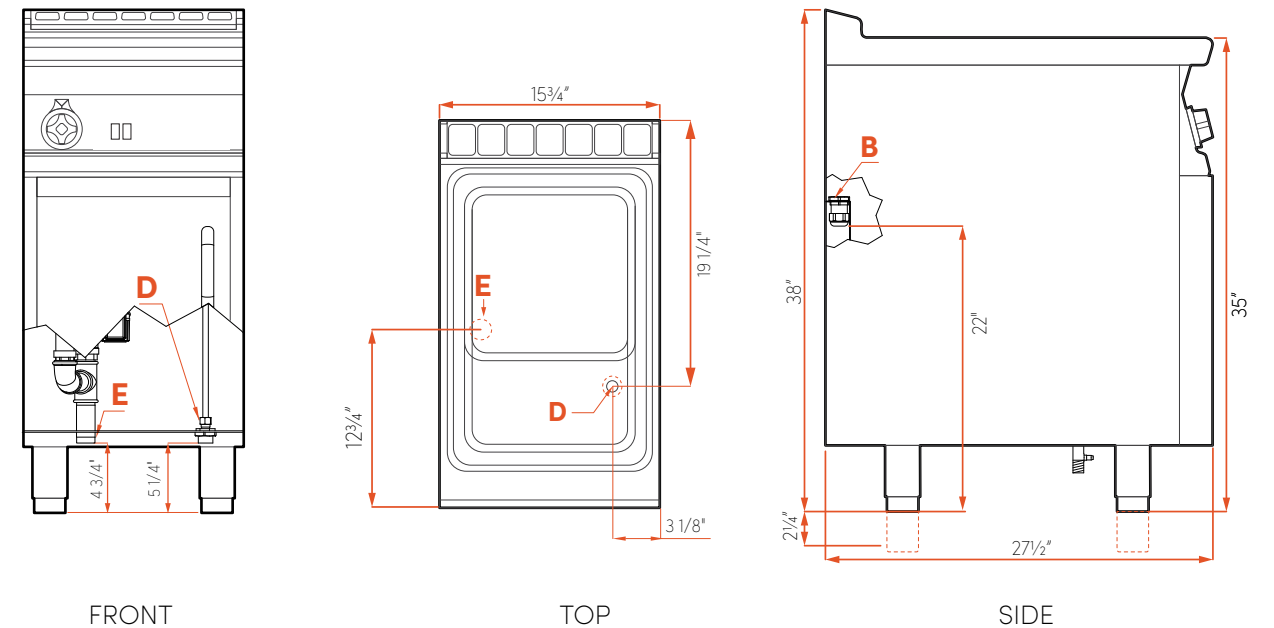
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Basket Combinations



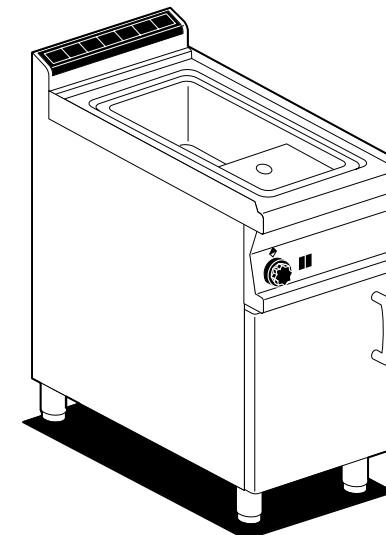
E74W Electric Pasta Cooker



	Connection Type	Connection Size
B	Electrical Connection	N/A
D	Water Connection	ISO 7-1 3/4NPT M
E	Water Drainage	ISO 7-1 1/2" M

Adjustable legs allow the pasta cooker to be raised or lowered by 2.3" (58mm). All connections will raise or lower by the amount that the legs are adjusted.

Cable length: 4' / 122cm
Cable type: 4x12AWG



Electrical Information

Model	Total Power (Kw)	Voltage	Phase	Hertz
E74W	7.8 Kw	220v	3 Phase	60

Pasta Cooker Specifications

Model	WxDxH (in)			WxDxH (cm)			Weight (Lbs)	Weight (Kg)
E74W	15.7	27.6	38.0	40	70	96.5	101	46

Shipping Specifications

Model	Packaging	WxDxH (in)			WxDxH (cm)			Weight (Lbs)	Weight (Kg)
E74W	Pallet	17.7	29.5	44.1	45	75	112	125	60

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SPECIFICATIONS:

E78W ELECTRIC PASTA COOKER 7+7 GAL/25+25L



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CONSTRUCTION - Fabricated using CrNi 18/10 AISI 304 grade Stainless Steel Scotch-Brite Satin polish Finish, incorporating 1,2mm thick worktop, rounded edges, chrome details and rear splash back. Tanks fabricated in AISI 316.

MODEL - Professional Electric Pasta Cooker with tanks incorporating built in water fill tap, automatic water refilling system, overflow safety valve and floor drain.

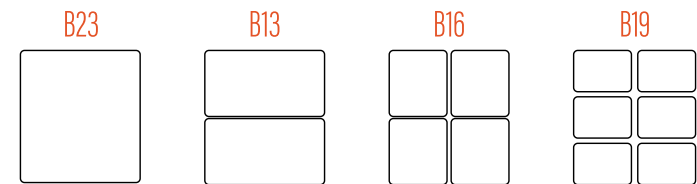
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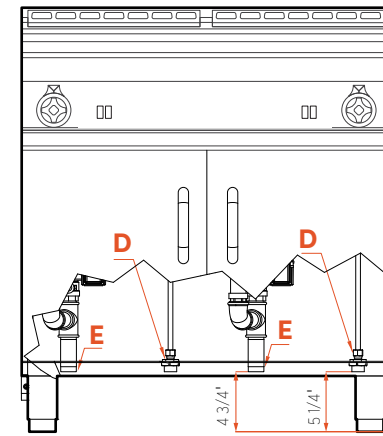
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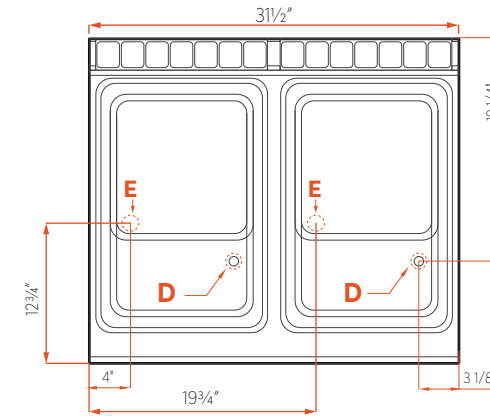
Basket Combinations (per tank)



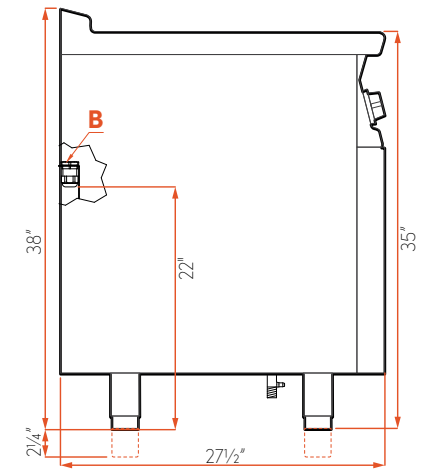
E78W Electric Pasta Cooker



FRONT



TOP



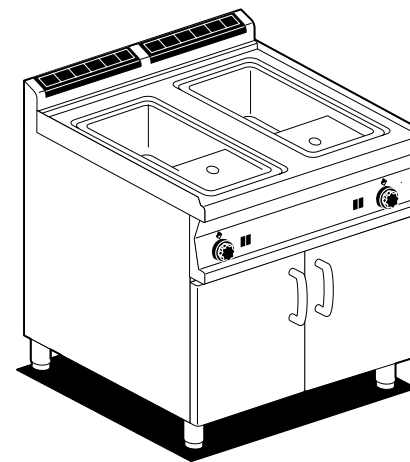
SIDE

	Connection Type	Connection Size
B	Electrical Connection	N/A
D	Water Connection	ISO 7-1 3/4NPT M
E	Water Drainage	ISO 7-11" M

Adjustable legs allow the pasta cooker to be raised or lowered by 2.3" (58mm). All connections will raise or lower by the amount that the legs are adjusted.

Cable length: 4' / 122cm

Cable type: 4x8AWG



Electrical Information

Model	Total Power (Kw)	Voltage	Phase	Hertz
E78W	15.6 Kw	220v	3 Phase	60

Pasta Cooker Specifications

Model	WxDxH (in)		WxDxH (cm)		Weight (Lbs)	Weight (Kg)		
E78W	31.5	27.6	38.0	80	70	96.5	180	82

Shipping Specifications

Model	Packaging	WxDxH (in)		WxDxH (cm)		Weight (Lbs)	Weight (Kg)		
E78W	Pallet	33.5	29.5	44.1	85	75	112	235	105



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SPECIFICATIONS:

E94W ELECTRIC PASTA COOKER 11 GAL/40L



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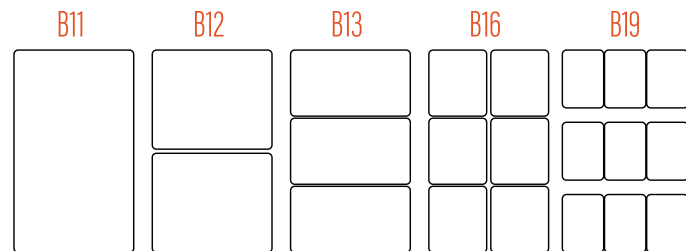
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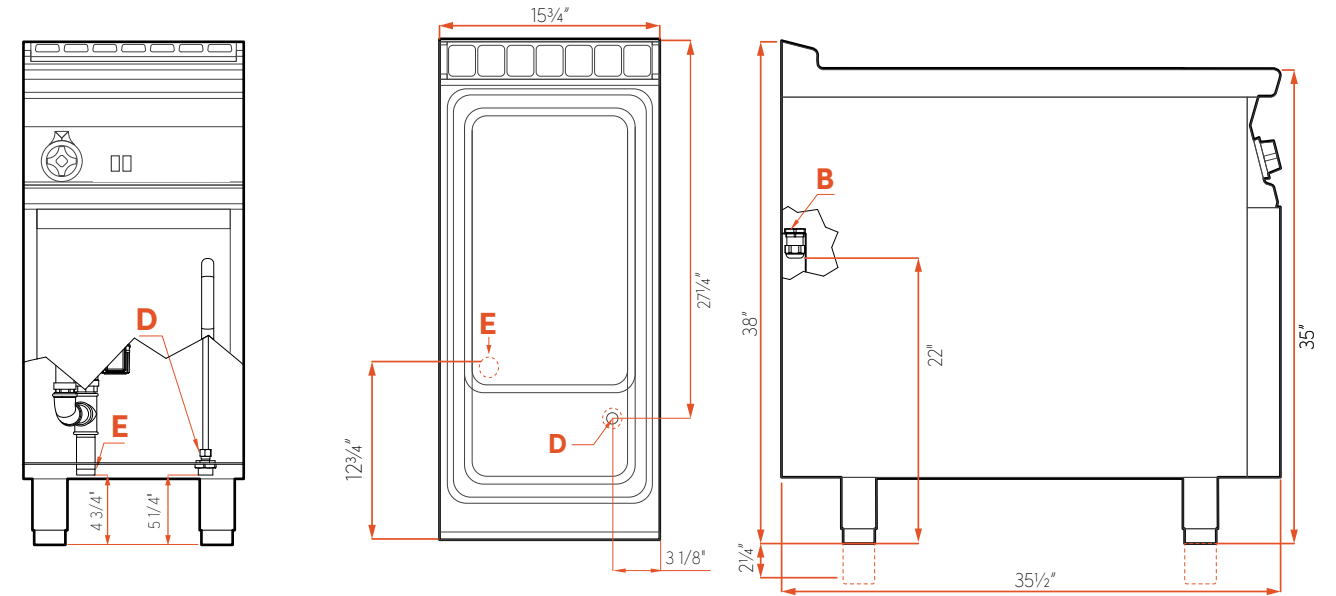
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Basket Combinations



E94W Electric Pasta Cooker



FRONT

TOP

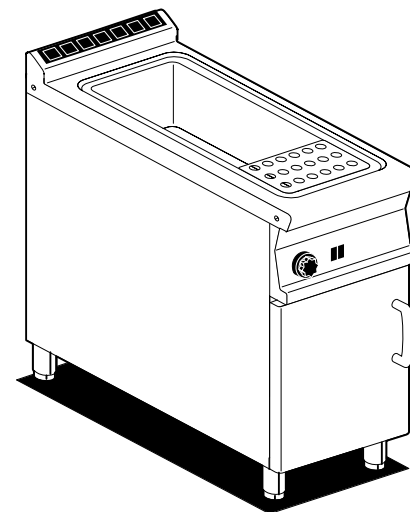
SIDE

	Connection Type	Connection Size
B	Electrical Connection	N/A
D	Water Connection	ISO 7-1 3/4NPT M
E	Water Drainage	ISO 7-1 1" M

Adjustable legs allow the pasta cooker to be raised or lowered by 2.3" (58mm). All connections will raise or lower by the amount that the legs are adjusted.

Cable length: 4' / 122cm

Cable type: 4x12AWG



Electrical Information

Model	Total Power (Kw)	Voltage	Phase	Hertz
E94	13.5 Kw	220v	3 Phase	60

Pasta Cooker Specifications

Model	WxDxH (in)			WxDxH (cm)			Weight (Lbs)	Weight (Kg)
E94	15.7	35.4	38.0	40	90	96.5	125	57

Shipping Specifications

Model	Packaging	WxDxH (in)			WxDxH (cm)			Weight (Lbs)	Weight (Kg)
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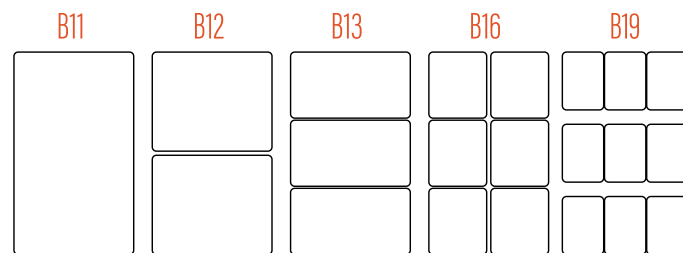
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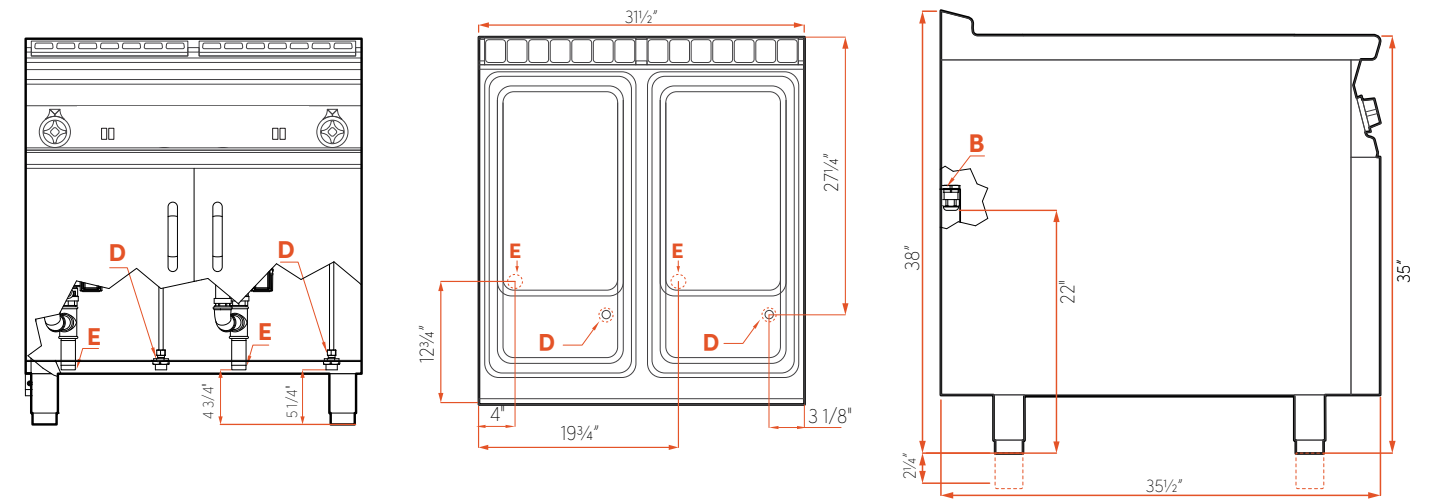
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Basket Combinations (per tank)



E98W Electric Pasta Cooker



FRONT

TOP

SIDE

	Connection Type	Connection Size
B	Electrical Connection	N/A
D	Water Connection	ISO 7-1 3/4NPT M
E	Water Drainage	ISO 7-1 1" M

Adjustable legs allow the pasta cooker to be raised or lowered by 2.3" (58mm). All connections will raise or lower by the amount that the legs are adjusted.

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Cable type: 4x8AWG

Electrical Information

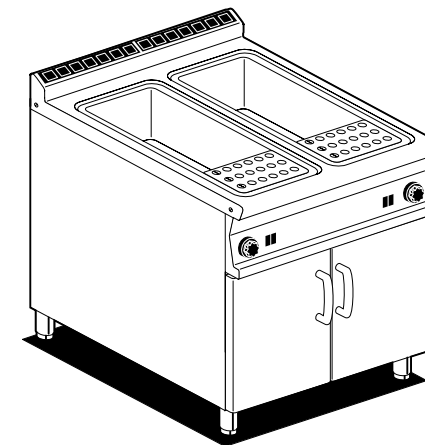
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Pasta Cooker Specifications

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