



## Modular Cooking Range Line Steam Automatic Pasta Cooker 2x190lt

ITEM # \_\_\_\_\_  
MODEL # \_\_\_\_\_  
NAME # \_\_\_\_\_  
SIS # \_\_\_\_\_  
AIA # \_\_\_\_\_



291162 (CR42V)

380-lt steam automatic  
Pasta Cooker with 2 wells  
and 2 baskets

### Short Form Specification

#### Item No. \_\_\_\_\_

External panelling and load bearing frame in 304 AISI stainless steel. Cooking wells, baskets and all other parts in contact with water are in 316 AISI stainless steel. Counter-balanced, insulated, lid and handle in 304 AISI stainless steel. Automatic lid and baskets lift at the end of the cooking cycle. Motorized basket tilting. Wells with overflow pipe. Drainage tap with insulated handle. Automatic water filling and topping up. Control panel with timer for programming cooking times and with transparent pexiglass protection. IPX5 water protection. Indirect steam heating on jacket in AISI 304 stainless steel. Steam supply pressure 0.5 bar, with controls and safety unit consisting of safety valve, depressurising valve and pressure gauge. Steam flow controlled by means of a ball valve. Suitable for the cooking in water of pasta, rice, minestrone, meat, vegetables, etc.

Well capacity: 2x190/160 litres -Basket capacity: 2x20 Kg.

### Main Features

- Electrovalve with probe prevents heating when there is no water in the well.
- Simple and functional control panel equipped with transparent plexiglass cover for additional protection.
- Steam flow controlled through ball valve.
- ON/OFF switch with indicator light to show machine is on.
- Automatic ignition integrated in the electronic board.
- Automatic water filling and automatic water topping up by electrovalves and electronic switchboard.
- Elevating baskets automatically tilted at the end of the cooking cycle by an electro mechanic linear activator fed at low tension (24 V).
- High productivity cooking machine for pasta, rice and vegetables. Ideal solution for cooking centers, hospitals, schools canteens, deli, hotels. It is also used in the food industry and in production laboratories.

### Construction

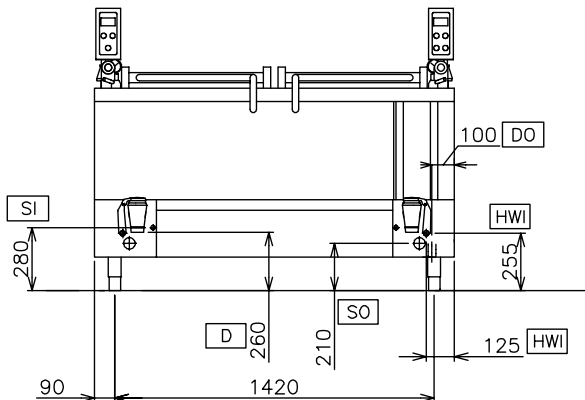
- Electronic control for end limit of the baskets.
- Steam supply pressure 0.5 bar.
- Controls and safety unit consist of safety valve, depressurising valve and pressure gauge.
- Cooking basket and all other parts in contact with water made from 316 AISI stainless steel.
- Large drainage tap sized 2" with insulated handle positioned on the front of the appliance.
- Heating by stainless steel burners.

APPROVAL: \_\_\_\_\_

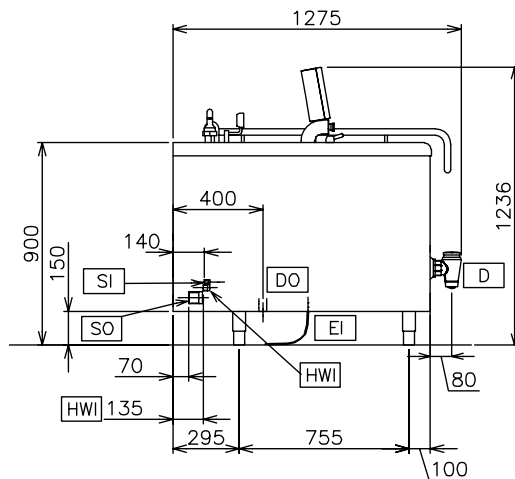


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Front

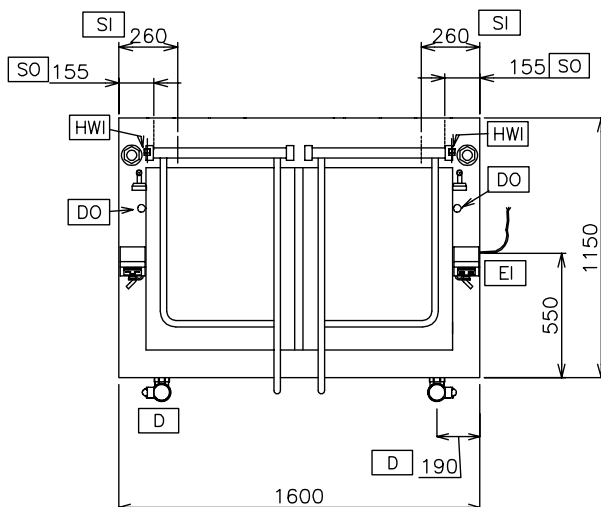


Side



D = Drain  
EI = Electrical inlet (power)  
EQ = Equipotential screw  
SI = Steam inlet  
WI = Water inlet

Top



**Electric**

Supply voltage: 230 V/1N ph/50 Hz

**Steam**

Steam generation: External source

Steam inlet size: 1 1/4"

Condensation outlet size: 1/2"

Steam pressure Max: 0.45 bar

**Key Information:**

Number of wells: 2

Usable well dimensions  
(width): 625 mm

Usable well dimensions  
(height): 410 mm

Usable well dimensions  
(depth): 640 mm

Well capacity: 190 lt MIN; 190 lt MAX

External dimensions,  
Width: 1600 mm

External dimensions,  
Depth: 1280 mm

External dimensions,  
Height: 850 mm

Net weight: 380 kg

Number of baskets: 2