



Modular Cooking Range Line Electric Automatic Pasta Cooker 2x190lt

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



291163 (CR42E)

380-lt electric automatic pasta cooker with 2 wells and 2 baskets

Short Form Specification

Item No. _____

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. Simple and functional control panel equipped with transparent plexiglass cover for additional protection. Elevating baskets automatically tilted at the end of the cooking cycle and automatic water filling and automatic water topping up by electrovalves and electronic switchboard. Cooking basket and all other parts in contact with water made from 316 AISI stainless steel. ON/OFF switch with indicator light to show machine is on. Automatic ignition integrated.

Main Features

- 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.
- Elevating baskets automatically tilted at the end of the cooking cycle by an electro mechanic linear activator fed at low tension (24 V).
- Automatic water filling and automatic water topping up by electrovalves and electronic switchboard.
- Steam flow controlled through ball valve.
- Simple and functional control panel equipped with transparent plexiglass cover for additional protection.
- Electrovalve with probe prevents heating when there is no water in the well.
- ON/OFF switch with indicator light to show machine is on.
- Automatic ignition integrated in the electronic board.

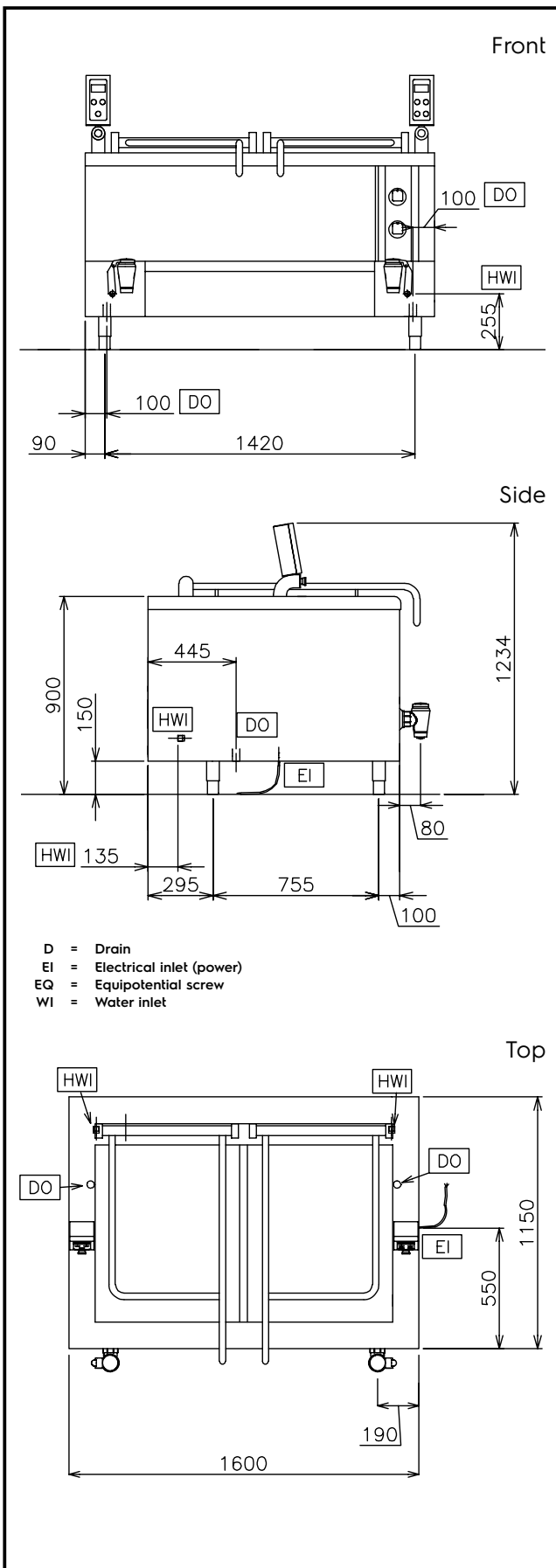
Construction

- 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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Electric

| | |
|-------------------------------|-------------------|
| Supply voltage: | |
| 291163 (CR42E) | 400 V/3N ph/50 Hz |
| Electrical power max.: | 30 kW |
| Total Watts: | 30 kW |

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 |