

MANUAL RAISING CLOSED CUPBOARD

**Characteristics**

External dimensions : 400 X 835 X 900
 Stainless steel top 18.10 planetary planetary brushed finish
 Top thickness : 3 mm
 body 1 mm in planetary brushed stainless steel
 Structure : 2 mm in stainless steel
 Stand with composite feet of 150 adjustable in height
 folded front edge radius 20 mm
 Back edge forming a chimney cover
 Front without any visible screw

Top

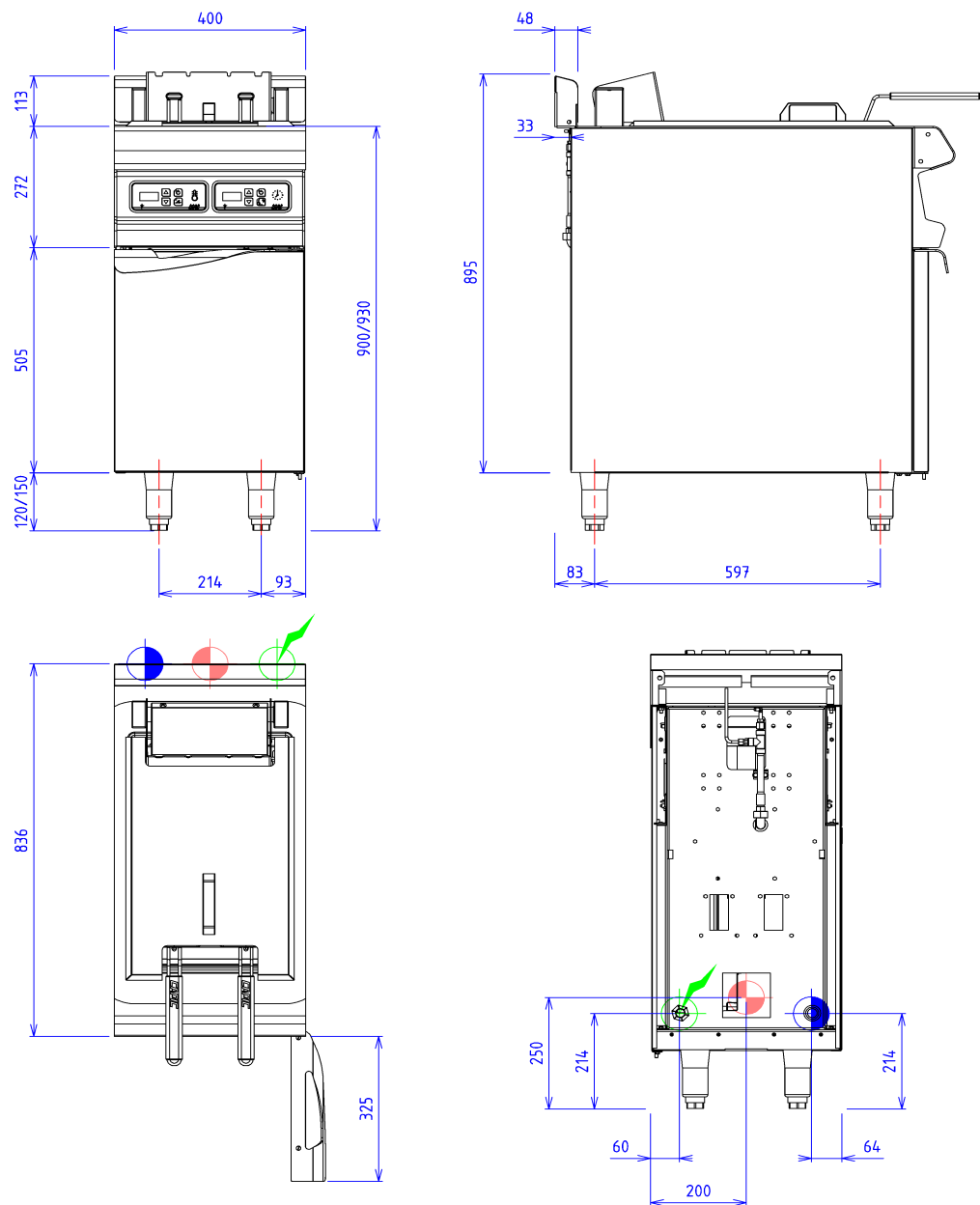
stainless steel tank 316L
 Power : 10 kW
 Efficiency: 30-35 kg/h of fresh pastas
 Heating by oblong resistances
 reinforced and tilting
 Draining by 1/4 turn tap diam 20/27
 Water stream doing
 into the overflow area
 overflow area
 Electrical timer on front from 0 to 99 min
 Automatic water level control
 2 baskets dimension 310 x 120 x 185

Options :

pasta portion basket price per unit - 6 max/ tank (X291101)
 large basket for pasta 380x270x180 (X291102)

Base unit

Construction in stainless steel 18.10
 Structure 2 mm
 body 1 mm
 External dimensions : 400x724x650
 Front without any visible screw
 Double skin door

**ELECTRIC**

Electric power : 10.00kW

Elec Réservation : INTERNAL TERMINAL BOARD - Elec fitting
: 400V THREE phases + NEUTRAL

Electrical devices standard to the norm EN 60-335

WATER/AIR

Drain fitting :D 42 male stainless steel