



URL: https://www.foodequipment.com.au/media/catalog/product/c /p/cp-g7140-gas-pasta_1.jpg Description

Gas Pasta Cooker with 3 Baskets - CP-G7140

- Surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishing. Hidden screws.
- 1.5 mm thick AISI-316L stainless steel wells built into the surface top.
- The well is filled through the inlet solenoid valve with a two-position switch: average and high-speed filling.
- Well drainage through a mechanical ball valve which is resistant to high temperatures and has a safety overflow.
- Automatic safety system to stop the current if the water runs out.
- Controls with a protective support base and system to prevent water infiltration.
- Machines with IPX5 grade water protection.
- GN-1/1 wells, with 40 litre capacity (they can be used with different positions of baskets of different sizes).
- High-performance stainless-steel burner located outside of the well with a combustion chamber that enables heating of the base and sides of the well (up to the minimum filling level).
- Burner ignition through electronic spark igniter. With an access tube for manual ignition.
- Heating controlled through safety valve."

Â

2 Years Parts and Labour + 2 Years Parts only Warranty with Product Registration

Gas Pasta Cooker with 3 Baskets - CP-G7140

Quick Overview

- Surface tops manufactured in 1.5 mm thick AISI-304 stainless steel.
- Laser-cut joints, automatic welding and polishing. Hidden screws.
- 1.5 mm thick AISI-316L stainless steel wells built into the surface top.
- The well is filled through the inlet solenoid valve with a two-position switch: average and high-speed filling.
- Well drainage through a mechanical ball valve which is resistant to high temperatures and has a safety overflow.

Your Shipping Specifications

Net Weight (Kg)	55
Width (mm)	400
Depth (mm)	730
Height (mm)	850
Packing Width (mm)	440
Packing Depth (mm)	822
Packing Height (mm)	1255
Power	230V - 1N; 2A; 0.1kW