

K4GCPP10

GAS PASTA COOKER DOUBLE TANK 40+40 LT.



PRODUCT DESCRIPTION

Stainless steel frame. Athermic thermoset plastic knobs with useful screen printed edges.

Heating obtained through **tubular burner with stabilized stainless steel flame**, with thermocouple safety valve and protected pilot flame. Power and quick intervention of the burners in order to avoid the temperature lowering when the product is poured into the tank. Equipped with a safety gas cock that allows to adjust the power **from maximum to minimum**. Safety guaranteed by a thermocouple kept active by the pilot burner flame.

AISI 304 stainless steel worktop with rounded edges for easy cleaning. Front, side and back coverings in stainless steel.

Cooking tanks (**capacity of 40 litres each**) made with AISI 316 cold moulding, resistant to salt water and starch, with touch zone and starch evacuation, drainage hole and small perforated stainless steel front surface for supporting the baskets.

Tap for filling and refilling water positioned on the front panel. Tank drain positioned inside the machine to avoid accidental openings.

Drain fitting made entirely of AISI 316 stainless steel.

Laser-cut work top finishing for "head-to-head" matching and binding fastening.

Tested with natural gas or LPG, according to the user's needs.

Height-adjustable stainless steel legs.

Accessories available **on demand**.



TECHNICAL SPECIFICATIONS

Width: 800 mm
Depth: 900 mm
Height: 850 mm
Weight: 105 kg
Volume: 0.99 m³
Gas power: 28.00 kW

