

GAS PASTA COOKER 1 WELL 30 L

Pasta cooker made of AISI 304 stainless steel, 20/10 mm thickness top. Pressed well made in AISI 316L stainless steel well, front overflow drain outlet with stainless steel shelf, baskets not included. Well filling through a knob on the dashboard and a dispensing spout on the top. Heating by burners controlled by safety valve.



Liter each well	30	Power supply	Gas
Product fitting up	with integrated undercompartment	Well quantity	1
Worktop thickness	2 mm		

Functional features

- Well filling through a knob on the dashboard and a dispensing spout on the top.
- Water filling spout at the rear of the tank: dynamically conveys the cooking foams and starches to the front area with overflow drain, without splashing water towards the operator and risk of returning to the water supply.
- Large frontal area with drain hole for starch evacuation for effective and homogeneous elimination of cooking foams and better gastronomic quality.
- Perforated stainless steel basket drainage shelf in the front.
- Well capacity 30 lt.
- Adjustable heating from 5.5 to 12 kW for each well.
- Heating by means of burners out of the well.
- Pre-set appliance for installation freestanding on feet; with specific accessories on cantilever on beam.

Constructional features

- Work top made in AISI 304 stainless steel, 20/10 thickness with Scotch Brite finish.
- Control panel made in AISI 304 stainless steel, thickness 12/10 mm, Scotch-Brite finish. Side paneling made in AISI 304 stainless steel, back panel in stainless steel.
- Side-by-side top juxtaposition very rigid and accurate guaranteeing max quality and hygiene.
- Expansion surface with pressed recess.
- Cooking well made in AISI 316L stainless steel 15/10 thickness with rounded corners for an easy cleaning; dimensions 305 x 335 x 290 mm, usefull for GN 2/3 containers and sub-multiples.
- Removable front shelf supporting baskets, in perforated stainless steel.
- Vertical drain in the under compartment, through 1" ball valve controlled by special handle, easy accessible.
- Hinged door, right opening, with sandwich panel, made in AISI 304 stainless steel, grip directly pressed on the door plate, easy to clean.
- Metal ergonomic knobs with rubber protection against water infiltration.
- Radiused rear splashback on the worktop h = 4 cm, with built-in chimney for heat exhaust, removable enamelled cast iron guard.
- Piezoelectric ignition.
- Height adjustable floor-mounted feet in AISI 304 stainless steel, non-scratch sole in insulating plastic material. Feet are supplied at a fixed height of 15 cm. Foot extension 5 cm (minimum height / maximum height: 87.5 / 92.5 cm).
- Access to all components through front compartment or control console.

Safety equipment and approvals

- Security control on gas operation ensured by thermostatic valve, pilot light, thermocouple and safety thermostat.
- CE approvals in respect of all directives and regulations.
- The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).
- Approval to European Standard EN 1672-2 Hygienic Design.
- The product conforms to EN 1717 regulation (Protection against pollution of drinking water and general requirements for devices to prevent return pollution).

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Standard equipment

- Shelf made of AISI 304 perforated stainless steel on the well bottom, for baskets support.

Optionals and Accessories

- Lid for well; baskets made of microstretched sheet with various capacities; wheels.

Technical Data

<i>Net Weight</i>	48 kg	<i>Gross Weight</i>	58 kg
<i>Gas Power</i>	12 kW	<i>Dimensions</i>	40x72x90 cm
<i>Packing</i>	46x82x130 cm		

Icon7000 prof.700
GAS PASTA COOKER 1 WELL 30 L

GAS PASTA COOKER 1 WELL 40 L

Pasta cooker made of AISI 304 stainless steel, 20/10 mm thickness top. Pressed well made in AISI 316L stainless steel well, front overflow drain outlet with stainless steel shelf, baskets not included. Tap for water filling positioned on the top, automatic control of well water filling. Heating by burners controlled by safety valve.



Liter each well	40	Power supply	Gas
Well quantity	1	Worktop thickness	2 mm

Functional features

- 3 different ways of water filling and top up: non stop filling; automatic filling; non stop filling to starching.
- Capacity well 40 lt
- Adjustable heating from 6.5 to 14 kW for each well.
- Specific output: 350 W/litre.
- Electronic spark ignition, manual ignition allowed.
- Pre-set appliance for installation freestanding on feet; with specific accessories on cantilever on beam, on multi-elements support.

Constructional features

- Work top made in AISI 304 stainless steel, 20/10 thickness with Scotch Brite finish.
- External panels in stainless steel, dashboard with side panels in AISI 304 stainless steel, Scotch Brite finish.
- Side-by-side top juxtaposition very rigid and accurate guaranteeing max quality and hygiene.
- Working top with pressed expansion recess useful to continuous removal of starch.
- Cooking well made in AISI 316L stainless steel 15/10 thickness with rounded corners for an easy cleaning; well capacity 40 lt, dim 305 x 510 x 280 mm.
- Perforated stainless steel basket drainage shelf in the front.
- Vertical drain through 1" pipe made in AISI 304 stainless steel with ball valve easy accessible in the under compartment.
- Hinged door, right opening, with sandwich panel, made in AISI 304 stainless steel, grip directly pressed on the door plate, easy to clean.
- Metal ergonomic knobs with rubber protection against water infiltration.
- Height adjustable floor-mounted feet in AISI 304 stainless steel, non-scratch sole in insulating plastic material. Feet are supplied at a fixed height of 15 cm. Foot extension 5 cm (minimum height / maximum height: 87.5 / 92.5 cm).
- Sealed flue on the top.

Safety equipment and approvals

- Front panel separating the hot area in the under compartment for operator protection.
- Security control on gas operation ensured by thermostatic valve, pilot light, thermocouple and safety thermostat.
- CE approvals in respect of all directives and regulations.
- The product conforms to EC 1935/2004 Regulation and 21/03/1973 Rulemaking (Materials and Objects that are destined to come into Contact with Aliments).
- Approval to European Standard EN 1672-2 Hygienic Design.
- IPX5 protection rating.

Standard equipment

- Bottom grid for basket support made in polished AISI 304 stainless steel.
- Filter to intercept solid impurities that may be present in the inlet water supply.

Optionals and Accessories

- Large selection of basket made in microstretched AISI316L sheet metal with different capacity.

Technical Data

Working voltage	230V 1N~ / 50Hz	Net Weight	40 kg
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Gross Weight	45 kg	Electric Power	0,001 kW
Gas Power	14 kW	Dimensions	40x92x90 cm
Packing	46x102x131 cm		

Icon9000 prof.900 - 2 mm
GAS PASTA COOKER 1 WELL 40 L



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