

Technical data sheet

Product features



Pasta cooker electric 23 + 23 l with cabinet 400 V

Model	SAP Code	00110125
VT 70/80 E	A group of articles - web	Pasta cookers and Bain Marine



- Drain type: Through the substructure with connection to waste
- Drain: Yes
- Safety drain: No
- Material: Stainless steel
- Protection of controls: IPX4
- Maximum device temperature [°C]: 110
- Number of baskets: 2
- Basket size [mm]: 2x 306 x 340 x 320
- Ignition: Electric

SAP Code	00110125	Loading	400 V / 3N - 50 Hz
Net Width [mm]	800	Width of internal part [mm]	306
Net Depth [mm]	700	Depth of internal part [mm]	340
Net Height [mm]	900	Height of internal part [mm]	320
Net Weight [kg]	70.80	Number of baskets	2
Power electric [kW]	12.000	Basket size [mm]	2x 306 x 340 x 320

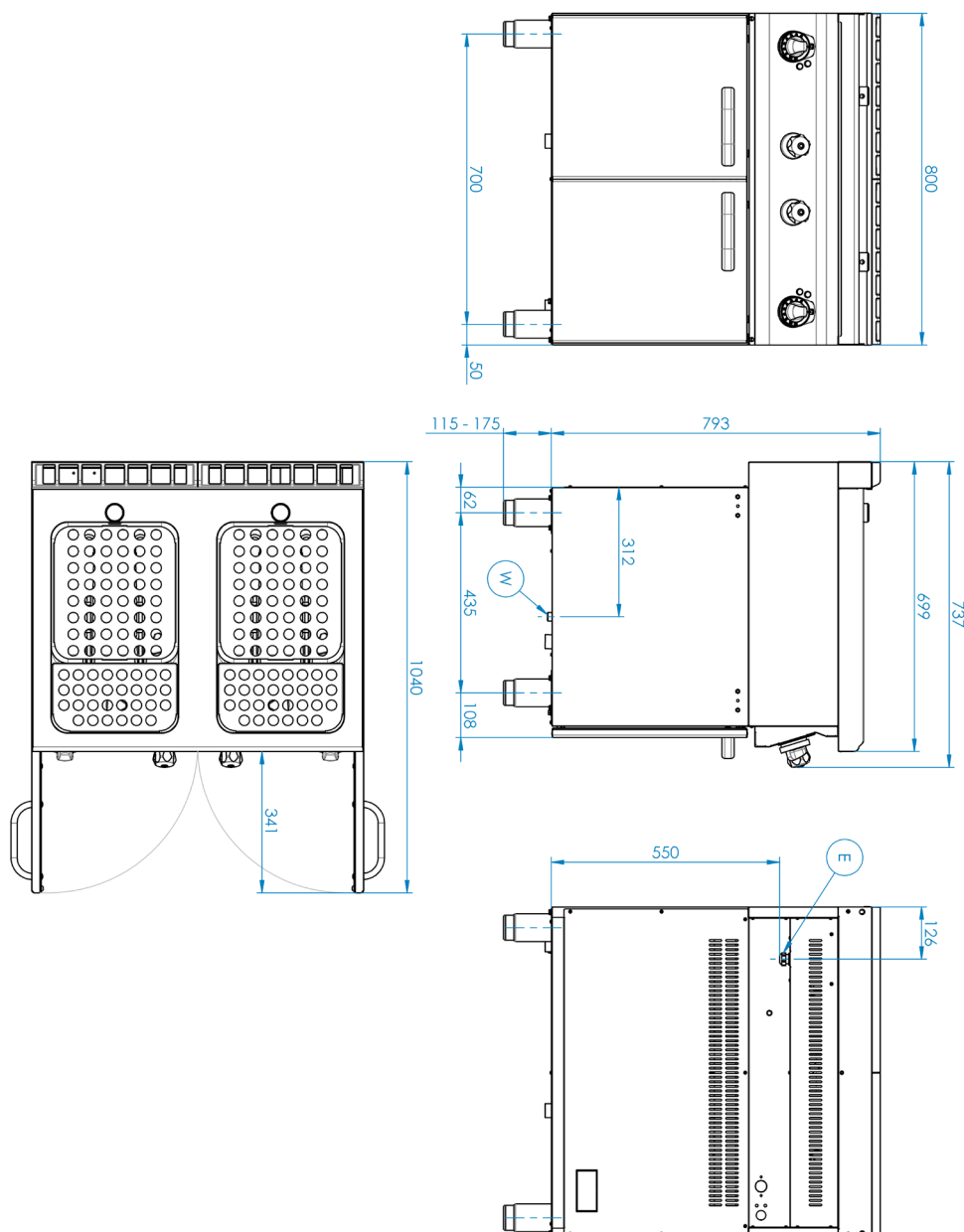
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Technical drawing



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Product benefits

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1

All-stainless steel bathtub

long life
resistance of AISI 304 stainless steel material
the material does not cut

- savings on service interventions
- easier and faster operation

2

Degree of protection of the control elements IPX4

maintenance-free system
resistance to splash water
long life

- savings on service interventions
- easy cleaning and maintenance of equipment

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Technical parameters

Pasta cooker electric 23 + 23 l with cabinet 400 V

Model	SAP Code	00110125
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1. SAP Code:

00110125

2. Net Width [mm]:

800

3. Net Depth [mm]:

700

4. Net Height [mm]:

900

5. Net Weight [kg]:

70.80

6. Gross Width [mm]:

840

7. Gross depth [mm]:

800

8. Gross Height [mm]:

975

9. Gross Weight [kg]:

84.20

10. Device type:

Electric unit

11. Construction type of device:

With substructure

12. Power electric [kW]:

12.000

13. Loading:

400 V / 3N - 50 Hz

14. Ignition:

Electric

15. Protection of controls:

IPX4

16. Material:

Stainless steel

17. Indicators:

operation and warm-up

18. Worktop type:

Molded - comfortable cleaning maintenance

19. Worktop material:

AISI 304

20. Worktop Thickness [mm]:

1.20

21. Basin dimensions [mm x mm x mm]:

2x 306 x 340 x 320

22. Volume capacity of the container [l]:

23.00

23. Maximum device temperature [°C]:

110

24. Minimum device temperature [°C]:

30

25. Service accessibility:

Trough the frontal panel

26. Safety thermostat:

Yes

27. Safety thermostat up to x ° C:

130

28. Adjustable feet:

Yes

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Technical parameters



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29. Additional information:

Baskets are not part of the delivery - can be purchased additionally

30. Heating element material:

AISI 316

31. Number of baskets:

2

32. False bottom:

Yes

33. Number of basins:

2

34. Basket size [mm]:

2x 306 x 340 x 320

35. Basin material:

AISI 316 - Stainless steel highly resistant to salt water

36. Drain type:

Through the substructure with connection to waste

37. Drain:

Yes

38. Safety drain:

No

39. Water supply connection:

3/4"

40. Drain connection:

Yes

41. Width of internal part [mm]:

306

42. Depth of internal part [mm]:

340

43. Height of internal part [mm]:

320

44. Cross-section of conductors CU [mm²]:

4

45. Diameter nominal:

DN 50