

Technical data sheet

Product features



Pasta cooker electric 33 + 33 l with cabinet 400 V

Model	SAP Code	00012313
VT 90/80 E	A group of articles - web	Pasta cookers and Bain Marine



- Basin volume [l]: 33
- Water inlet: mechanical tap
- Drain type: Through the substructure with connection to waste
- Drain: Yes
- Material: AISI 304 top plate, AISI 430 cladding
- Protection of controls: IPX4
- Maximum device temperature [°C]: 110

SAP Code	00012313	Loading	400 V / 3N - 50 Hz
Net Width [mm]	800	Basin volume [l]	33
Net Depth [mm]	900	Width of internal part [mm]	307
Net Height [mm]	900	Depth of internal part [mm]	507
Net Weight [kg]	89.00	Height of internal part [mm]	305
Power electric [kW]	24.000		

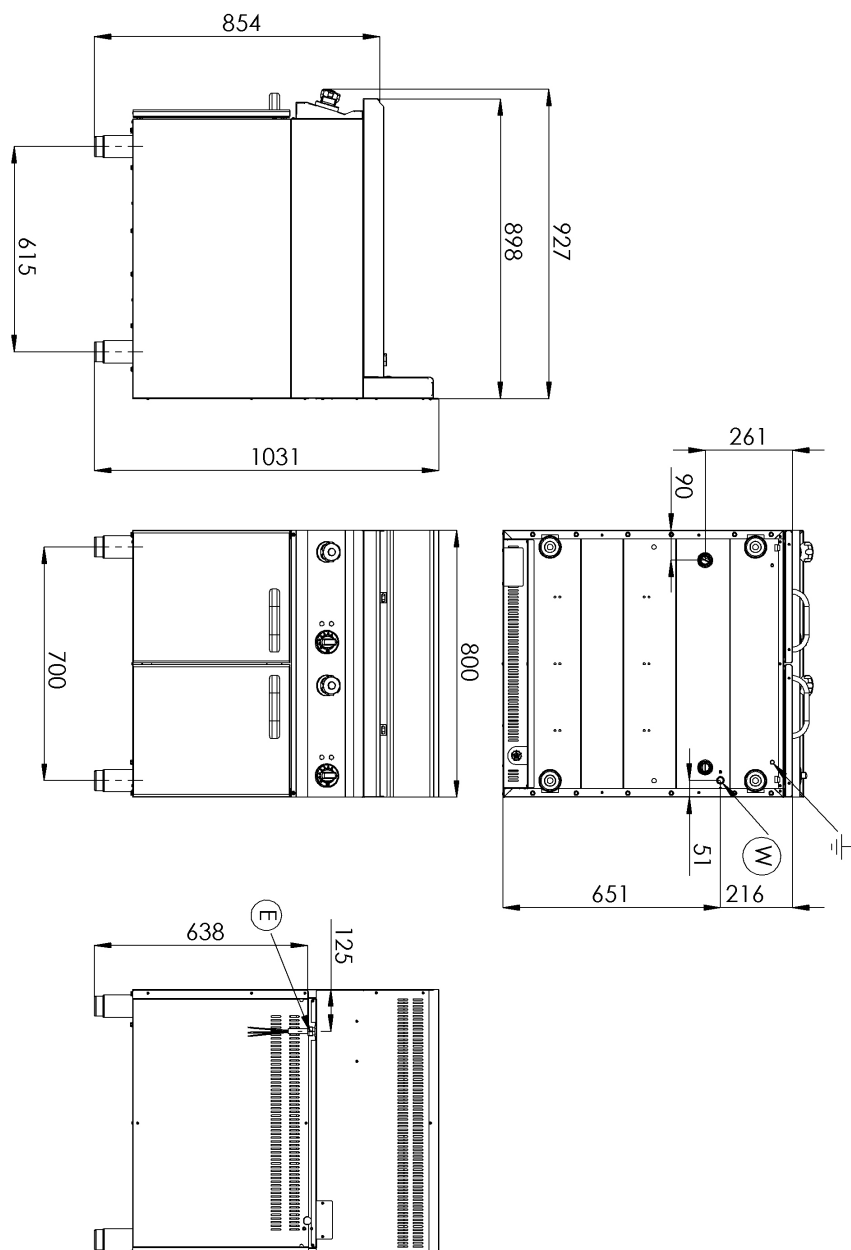
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Technical drawing



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Product benefits

Pasta cooker electric 33 + 33 l with cabinet 400 V

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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

3

Micro switch

microswitch preventing the device from running when there is no water in the bath

- prevents destruction of the equipment by overheating

4

Rotating heating element

longer lifetime
easy access

- effective cleaning when the body is tipped out
- easy access even to corners and time saving

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Technical parameters



Pasta cooker electric 33 + 33 l with cabinet 400 V

Model	SAP Code	00012313
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1. SAP Code:

00012313

2. Net Width [mm]:

800

3. Net Depth [mm]:

900

4. Net Height [mm]:

900

5. Net Weight [kg]:

89.00

6. Gross Width [mm]:

840

7. Gross depth [mm]:

970

8. Gross Height [mm]:

1160

9. Gross Weight [kg]:

101.00

10. Device type:

Electric unit

11. Construction type of device:

With substructure

12. Power electric [kW]:

24.000

13. Loading:

400 V / 3N - 50 Hz

14. Protection of controls:

IPX4

15. Material:

AISI 304 top plate, AISI 430 cladding

16. Indicators:

operation and warm-up

17. Worktop type:

Molded - comfortable cleaning maintenance

18. Worktop material:

AISI 304

19. Worktop Thickness [mm]:

1.50

20. Basin volume [l]:

33

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

307x507x305

22. Maximum device temperature [°C]:

110

23. Minimum device temperature [°C]:

30

24. Service accessibility:

Trough the frontal panel

25. Adjustable feet:

Yes

26. Additional information:

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

27. Heating element material:

Incoloy

28. False bottom:

Yes

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Model	SAP Code	00012313
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29. Number of basins:

2

30. Basin material:

AISI 316 - Stainless steel highly resistant to salt water

31. Water inlet:

mechanical tap

32. Drain type:

Through the substructure with connection to waste

33. Drain:

Yes

34. Water supply connection:

3/4"

35. Drain connection:

Yes

36. Heating location:

Inside the tank

37. Width of internal part [mm]:

307

38. Depth of internal part [mm]:

507

39. Height of internal part [mm]:

305

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

10

41. Diameter nominal:

DN 50