

Technical data sheet

Product features



Pasta cooker electric 40 l with cabinet 400 V

Model

SAP Code

00005675



- Basin volume [l]: 40
- Water inlet: mechanical tap
- Drain type: Trough the cabinet
- Drain: Yes
- Material: Stainless steel
- Protection of controls: IPX5
- Maximum device temperature [°C]: 110

SAP Code	00005675	Basin volume [l]	40
Net Width [mm]	600	Width of internal part [mm]	510
Net Depth [mm]	705	Depth of internal part [mm]	307
Net Height [mm]	900	Height of internal part [mm]	327
Net Weight [kg]	69.00	Number of GN / EN	1
Power electric [kW]	13.500	GN / EN size in device	GN 1/1
Loading	400 V / 3N - 50 Hz		

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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 IPX5

maintenance-free system
resistance to splash water
long life

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

3

Pressure switch microswitch

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

5

Outlet to a removable collector in the substructure with the option of connecting directly to the waste

draining the bath into a prepared container or into the waste

- easy and safe handling
- easier cleaning of the cooking vessel

6

Integrated filling of the water bath

filling valve directly above the cooking vessel

- possibility of adding water during cooking
- easier cleaning

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Technical parameters



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1. SAP Code:

00005675

2. Net Width [mm]:

600

3. Net Depth [mm]:

705

4. Net Height [mm]:

900

5. Net Weight [kg]:

69.00

6. Gross Width [mm]:

630

7. Gross depth [mm]:

770

8. Gross Height [mm]:

1110

9. Gross Weight [kg]:

78.00

10. Device type:

Electric unit

11. Construction type of device:

With substructure

12. Power electric [kW]:

13.500

13. Loading:

400 V / 3N - 50 Hz

14. Protection of controls:

IPX5

15. Material:

Stainless steel

16. Indicators:

operation and warm-up

17. Drain valve diameter:

1â€³

18. Worktop type:

Molded - comfortable cleaning maintenance

19. Standard equipment for device:

the door is part of the device

20. Basin volume [l]:

40

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

510 x 307 x 327

22. Maximum device temperature [Â°C]:

110

23. Minimum device temperature [Â°C]:

30

24. Power control type:

knob control

25. Service accessibility:

Trough the frontal panel

26. Safety element:

safety thermostat
microswitch preventing the device from running when there is no water in the bath
overflow channel

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27. Safety thermostat:

Yes

28. Adjustable feet:

Yes

29. Additional information:

basket is not included in the package possibility to buy baskets in different sizes

30. Number of basins:

1

31. Basin material:

AISI 316 - Stainless steel highly resistant to salt water

32. Heating element construction:

rotatable heating element

33. Water inlet:

mechanical tap

34. Drain type:

Trough the cabinet

35. Drain:

Yes

36. Number of GN / EN:

1

37. GN / EN size in device:

GN 1/1

38. Drain connection:

Yes

39. Width of internal part [mm]:

510

40. Depth of internal part [mm]:

307

41. Height of internal part [mm]:

327

42. Image for addition:

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