

# Technical data sheet

## Product features



### Pasta cooker electric 40 l with cabinet 400 V

<b>Model</b>	<b>SAP Code</b>	00000364
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- Basin volume [l]: 40
- Water inlet: mechanical tap
- Drain type: Trough the cabinet
- Drain: Yes
- Material: AISI 304
- Protection of controls: IPX5
- Maximum device temperature [°C]: 110

<b>SAP Code</b>	00000364	<b>Loading</b>	400 V / 3N - 50 Hz
<b>Net Width [mm]</b>	400	<b>Basin volume [l]</b>	40
<b>Net Depth [mm]</b>	900	<b>Width of internal part [mm]</b>	307
<b>Net Height [mm]</b>	900	<b>Depth of internal part [mm]</b>	509
<b>Net Weight [kg]</b>	45.00	<b>Height of internal part [mm]</b>	327
<b>Power electric [kW]</b>	13.500		

# Technical data sheet

Technical drawing

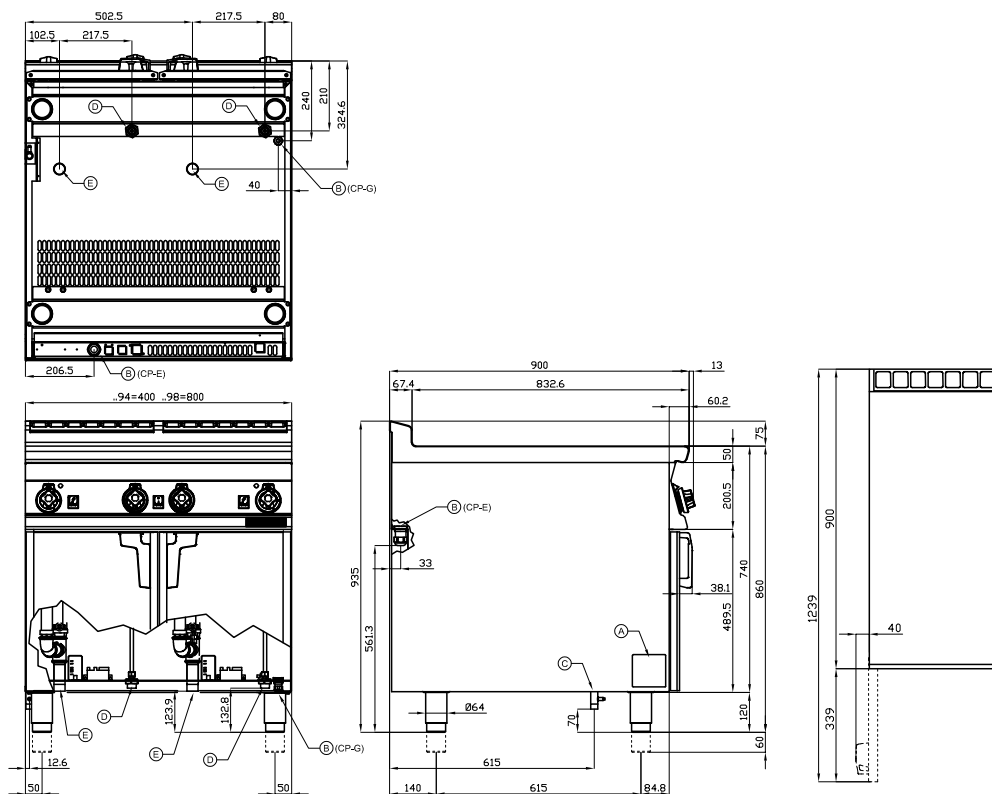


Pasta cooker electric 40 l with cabinet 400 V

Model

SAP Code

00000364



A	Data plate		B	Electrical connection	
D	Cold water connection	ISO 7-1 3/4" M	E	Water drainage	ISO 7-1 1" M

# Technical data sheet

## Product benefits



### Pasta cooker electric 40 l with cabinet 400 V

Model

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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

# Technical data sheet

Technical parameters



## Pasta cooker electric 40 l with cabinet 400 V

Model

SAP Code

00000364

**1. SAP Code:**

00000364

**2. Net Width [mm]:**

400

**3. Net Depth [mm]:**

900

**4. Net Height [mm]:**

900

**5. Net Weight [kg]:**

45.00

**6. Gross Width [mm]:**

430

**7. Gross depth [mm]:**

970

**8. Gross Height [mm]:**

1110

**9. Gross Weight [kg]:**

57.00

**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. Device color:**

Stainless steel

**16. Material:**

AISI 304

**17. Indicators:**

operation and warm-up

**18. Worktop type:**

Molded - comfortable cleaning maintenance

**19. Basin volume [l]:**

40

**20. Basin dimensions [mm x mm x mm]:**

307 x 509 x 327

**21. Maximum device temperature [°C]:**

110

**22. Minimum device temperature [°C]:**

30

**23. Safety thermostat:**

Yes

**24. Adjustable feet:**

Yes

**25. Heating element material:**

AISI 304

**26. Number of basins:**

1

**27. Basin material:**

AISI 316 - Stainless steel highly resistant to salt water

**28. Ratio power/volume [kW/l]:**

13.50

# Technical data sheet

Technical parameters



Pasta cooker electric 40 l with cabinet 400 V

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**29. Heating element construction:**

Swivel

**33. Width of internal part [mm]:**

307

**30. Water inlet:**

mechanical tap

**34. Depth of internal part [mm]:**

509

**31. Drain type:**

Trough the cabinet

**35. Height of internal part [mm]:**

327

**32. Drain:**

Yes