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# Electric pasta cooker, 2 tanks 40 liters, on closed cupboard (without baskets)

E9/CPA8-N

## Descriptions

mm (W x D x H)	800 x 900 x 850/920
kW	18
Voltage	400-230/3N 50-60Hz
gross Weight (Kg)	81 kg
Volume (m <sup>3</sup> )	1 m <sup>3</sup>

# **Product details**

- Tanks GN 1/1, dimensions 350x350xh300 mm.

NB: baskets in optiona.

- Made in stainless steel AISI 304, adjustable feet in stainless steel.
- Stamped and waterproof top (20/10 mm) in stainless steel AISI 304.
- Chimney in the back in stainless steel AISI 304.

• "Stamped" tank in stainless steel AISI 316 with all corners rounded for easy and hygienic maintenance, thickness 15/10th, resistant to salt corrosion and usury, provided with an overflow for collection of starch separation and a double perforated bottom in stainless steel AISI 304. The water supply tap with frontal operation, a drain valve (bullet) with control in the cupboard. An evacuation to the water network can be provided.

• Electric heating by stainless steel armored heating elements placed inside the tank, regulation 4 positions, standard safety thermostat, frontal accessibility allowing a very easy maintenance.

### The +

### **ADVANTAGE:**





Polyvalent cooker for pasta, rice, vegetables, eggs, ... The specially stamped TOP and specially designed perforated drip tray will allow to drain the various pasta baskets, as well as to contain any overflow of water. The tank is made of stainless steel AISI 316 (resistant to salt corrosion and wear), completely welded (continuous), it is equipped as standard with a filter at the outlet of discharge and a second filter at the outlet of the overflow, so as to retain the pasta fallen into the cooking water, thus avoiding clogging the pipes. On request: lit for tank, allowing boil water faster !! ... as well as many specific baskets.

#### PLUS:

Possibility of back to back 900 + 900 "BACK to BACK" or in combination with the brand new range OPTIMA 700 900 + 700. Top in stainless steel AISI 304 with a thickness of 20/10 mm, front edge with water barrier, deep drawn and watertight worktops, interior corners with rounded corners, quality parts " High Technology " ... Impeccable finish, with care for detail, a sublime Design, and perfect and simple alignment through head to head coupling 'HEAD to HEAD'.



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