Cooking appliance according to DIN 18853 for application in the commercial preparation of food. For cooking in liquid, such as starch side dishes, vegetables, soups, sauces and for keeping dishes warm.

**Technical highlights**

**Material:**
Casing and cover are made completely of CNS (material No. 1.4301) / AISI 304. Visible surfaces with polished and satin finish, 320 grit.

**Bendings:**
Cover bent downwards 50 mm at the front and on the sides, bent upwards 25 mm at the rear. Designed as a drip edge at the front on the bottom side. 50 mm cover projection closed to the appliance body. With tightly welded drain channels on the side – rounded (R30) at the rear.

**Body:**
Buckling resistant, self-supporting, closed construction with side walls, rear wall and bottom.

**Control panel:**
Control panel with profile to protect the control elements, can be taken off at the front for simple and cost-efficient service access. Embossing behind the control knobs, ergonomically shaped knobs for easy identification of the position.

**Effective area:**
Basin made completely of extremely corrosion-resistant CNS (1.4404), welded seamlessly and greaseproof into the cover plate. With large radii for easy cleaning.

**Installation:**
Equipped for installation of appliance feet which are adjustable in height (optional) or for installation on a plinth provided by customer.

**Type of energy:**
Appliance is completely wired internally for the electrical supply provided by customer. All contactors required for operation are installed.

**Special feature:**

** Heating:**
SUPRA surface heating system directly underneath the bottom, flush connected with the surface. Aluminium plate for even heat distribution with accurately fitting machined slots to hold the CNS/stainless steel tubular heating elements for optimal and fast heat transmission. Tubular elements are individually screwed to simplify service.
Product data sheet — Electric pasta cooker with lifting device

MKN-Nr.: 2020406A

Cooking appliance for cooking in liquid, such as starch side dishes, vegetables, soups, sauces and for keeping dishes warm.

Further features

- Connection, sealing by special clip bars flush mounted to the cover (optional)
- Appliance equipped for connection to a power optimising system, incl. Relay
- Basin equipped for insertion of an overflow pipe and 2 pasta cooking baskets of CNS (1.4301) (AISI 304)
- Automatic, motor-driven lifting device at the rear, for cooking baskets
- Separately controllable by means of timer switches
- Swivelling water inlet tap DN 15, preferably for warm water
- Bottom of basin with outlet leading into the lower section
- Ball-type drain valve DN 20 installed vertically downwards
- Temperature control, infinitely variable, by precision thermostats
- Integrated output regulator, control lamp and safety temperature limiter – contactor installed

Technical data

- Dimensions (LxWxH*) (mm): 400 x 850 x 700
- Effective area: 1
- Dim.: effect. area (LxWxH) (mm): 305 x 255 x 210
- Diameter (mm):
- Nominal capacity (L):
- Nominal fill quantity (L):
- Connected load (electrical) (kW): 5
- Voltage (V): 400 3 NPE AC
- Recommended fuses (A): 3 x 16
- Frequency range (Hz): 50/60
- Rated heat load (kW):
- Standard gas pressure – natural gas¹ (mbar):
- Standard gas pressure – liquid gas² (mbar):
- Heat-up time (Min.):
- Vapour pressure (bar):
- Refrigeration capacity (kW):
- Net weight (kg): 55
- Gross weight² (kg): 62
- Heat emission latent (W):
- Heat emission sensitive (W): 625
- Type of protection: IPX5

Product safety

- CE mark

Installation requirements

- Electrical supply provided by customer
- Connection to the water supply mains provided by the customer
- With ½” cold water connection

Option / accessories

<table>
<thead>
<tr>
<th>MKN-No.</th>
<th>Description</th>
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<tbody>
<tr>
<td>846031</td>
<td>hygiene insert R20 (H2) for cabinet 400 mm Optima 850</td>
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<tr>
<td>845031</td>
<td>wing door for an appliance length of 400 mm</td>
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</tbody>
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Subject to change without notice!
29.05.2013

¹ Special voltages on request
² Further types of gas on request
³ Seaworthy packing on request