


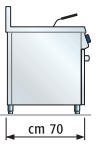


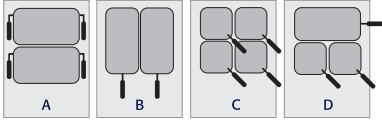








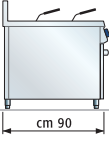


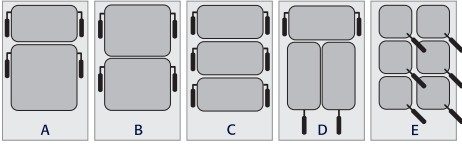












# Pasta cooker



- Stainless steel (18/10) outer finish, top and adjustable legs.
- Wells with rounded corners and stainless steel bottom.
- Filling tap and floor drain.
- Overflow device.
- Piezoelectric ignition.
- Stainless steel perforated baskets with cool handle available in different sizes.
- Extractable stainless steel basket support for easier cleaning.

## Technical features

	Model	External dimensions			Weight	Capacity	Power	 Baskets options
		L	cm D	H				
	<b>Series 700</b>							
	<b>7CPG1</b>	40	70	90	50	26	9	
	<b>7CPG2</b>	80	70	90	93	26+26	18	
	<b>GN 2/3</b>	29	29	20	2,4			
	<b>GN 1/3</b>	29	16	20	1,8			
	<b>GN 1/3</b>	19	16	20	1,8			
<b>GN 1/3 L</b>	29	14,5	20	1,8				
<b>GN 1/6</b>	14	14	20	0,9				
<b>Series 900</b>								
	<b>9CPG1</b>	40	90	90	78	40	13,9	
	<b>9CPG2</b>	80	90	90	142	40+40	27,8	
	<b>GN 1/1</b>	29	49	20	2,9			
	<b>GN 2/3</b>	29	29	20	2,4			
	<b>GN 1/2</b>	29	24	20	2,4			
	<b>GN 1/3</b>	29	16	20	1,8			
	<b>GN 1/3</b>	29	16	20	1,8			
	<b>GN 1/3 L</b>	29	14,5	20	1,8			
	<b>GN 1/6</b>	14	14	20	0,9	