

713056

CP4FG7

GN2/3 FREESTANDING SINGLE TANK GAS PASTA COOKER 24L ON CLOSED CABINET - BASKETS NOT INCLUDED



- Freestanding GN2/3 gas pasta cooker 24 L on a closed cabinet (40 cm).
- Power: 10 kW.
- AISI 304 stainless steel worktop and Scotch Brite finish with internal side-by-side joining system.
- AISI 304 stainless steel control panel and side panels.
- Pasta cookers are used to boil rice, vegetables, meat and other products.
- Pressed worktop with a seamlessly welded pressed cooking tank, featuring rounded corners, overflow-proof tank and large foam expansion area.
- Deep drawn worktop with a seamlessly welded deep drawn pressed cooking tank, featuring rounded corners, overflow-proof tank and large foam expansion area.
- AISI 316 stainless steel tank, outlet pipe drainpipe, and false bottom for long-lasting resistance against salt corrosion.
- Water filling control inside the compartment cabinet.
- Heating through a 10 kW tubular burner outside the tank.
- Valved gas cock.
- Piezoelectric ignition.
- Pilot burner and safety thermocouple.
- Safety thermostat to protect the tank against ignition without water or excessive evaporation.
- Water dispenser on the worktop rear. at the rear of the worktop.
- Overflow for draining starch on the tank front. Overflow for starch draining in the front part of the tank.
- Bottom drain.
- Technical compartment for easy connection to the gas network.
- Baskets not included.
- AISI 304 stainless steel height-adjustable feet (133/195 mm).
- The gas appliances are CE-certified by German body DVGW and have passed the most stringent safety tests
- The supply of the equipment follows the customer's wishes in terms of nozzles installed, even during the testing phase. The standard configuration is G20 natural gas. In addition, a set of nozzles is supplied should conversion on site be necessary.

TECHNICAL DATA

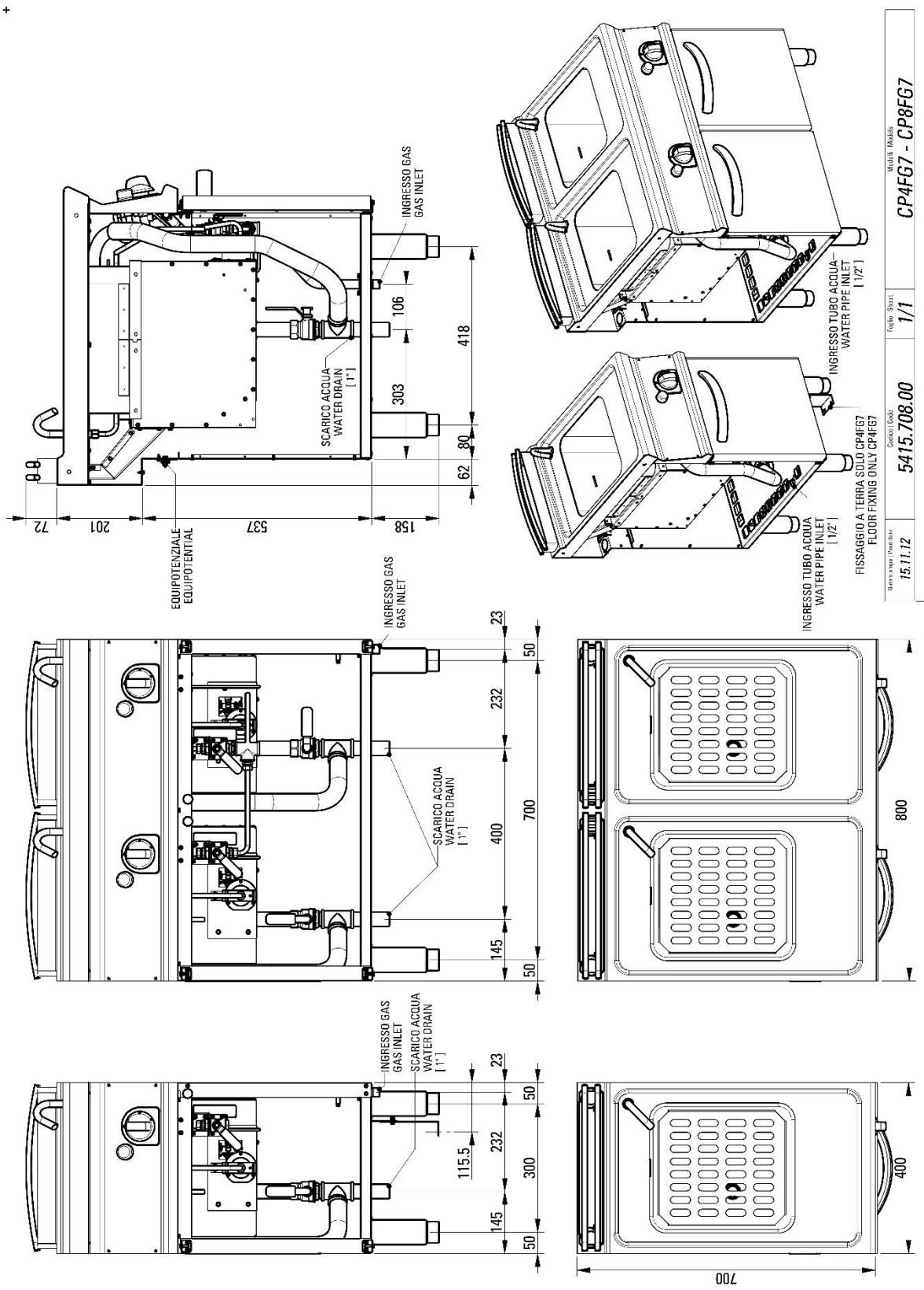
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|-----------------------------|------------------------|-----------------------------|----------------------------|
| TOTAL POWER | 10 kW | GAS POWER | 10 kW |
| TANK CAPACITY | 24lt | LOADING WATER | Water inlet on the worktop |
| NATURAL GAS CONSUMPTION | 1,05 m ³ /h | TANK DIMENSIONS | 30,5x34,1x30,3 cm |
| TANK TYPE | AISI 316 | CE GAS CERTIFICATE NUMBER | CE-0085BO0097 |
| WATER CONNECTION POSITION | Bottom | WATER DRAIN POSITION | Bottom |
| GAS CONNECTION DIAMETER | 1/2"G EN10226-1 | GAS CONNECTION HEIGHT (H) | 0 mm |
| GAS CONNECTION HEIGHT (X) | 378 mm | GAS CONNECTION HEIGHT (Y) | -471 mm |
| WATER CONNECTION DIAMETER | 1/2" | DRAIN DIAMETER | 1" |
| DRAIN CONNECTION HEIGHT (H) | 0 mm | DRAIN CONNECTION HEIGHT (X) | 145 mm |
| DRAIN CONNECTION HEIGHT (Y) | -365 mm | FOOT HEIGHT | 155 mm |
| FOOT ADJUSTMENT | 155/250 mm | WIDTH | 40 cm |
| DEPTH | 70 cm | HEIGHT | 90 cm |
| PACKAGE WIDTH | 81,0 cm | PACKAGE DEPTH | 47,0 cm |
| PACKAGE HEIGHT | 114,0 cm | NET WEIGHT | 44,0000 kg |
| GROSS WEIGHT | 52 kg | VOLUME | 0,4300 m ³ |
| HARMONISED CODE | 84198180 | LPG CONSUMPTION | 0.79 m ³ /h |
| LATENT HEAT RELEASE | 3000.0 W | SENSIBLE HEAT RELEASE | 1000.0 W |
| STEAM RELEASE | 4410.0 g/h | | |

ACCESSORIES

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| 120620 | PASTA COOKER BASKETS (2 X GN1/3) - DIM. CM (29X16X20H) |
| 120625 | PASTA COOKER BASKET (4 X GN1/6) - DIM. CM (14X14X20H) |
| 120635 | PASTA COOKER BASKET (1 X GN2/3) - DIM. CM (29X29X20H) |
| 120652 | PASTA COOKER LID (GN2/3) |
| 120660 | PASTA COOKER BASKET (1 X GN1/3 + 2 X GN1/6) - DIM. CM (29X16X20H) (14X14X20H) |
| 120700 | PASTA COOKER BASKET (2 X GN2/6) - DIM. CM (14.5X29X20H) |
| 719004 | TECNO74 REAR COVERING PANEL FOR FREESTANDING ELEMENTS (L=40CM) |
| 799503 | SIDE COVERING PANEL FOR FREESTANDING MODULE |
| 799506 | PAIR OF CLOSING ELEMENTS (L=70CM) |

INSTALLATION SCHEMES

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| Model | CP4FG7 - CP8FG7 |
| Sheet | 1/1 |
| Price | 5415.708,00 |
| Date | 15.11.12 |