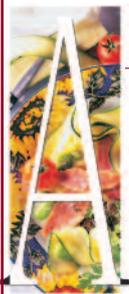


Electric pasta cooker, multi cooker



CME 410 CP.



Electric pasta cooker, multicooker.

• Designed to take 1 x 2/3 GN container or any composition of multiples to a maximum depth of 160 mm.

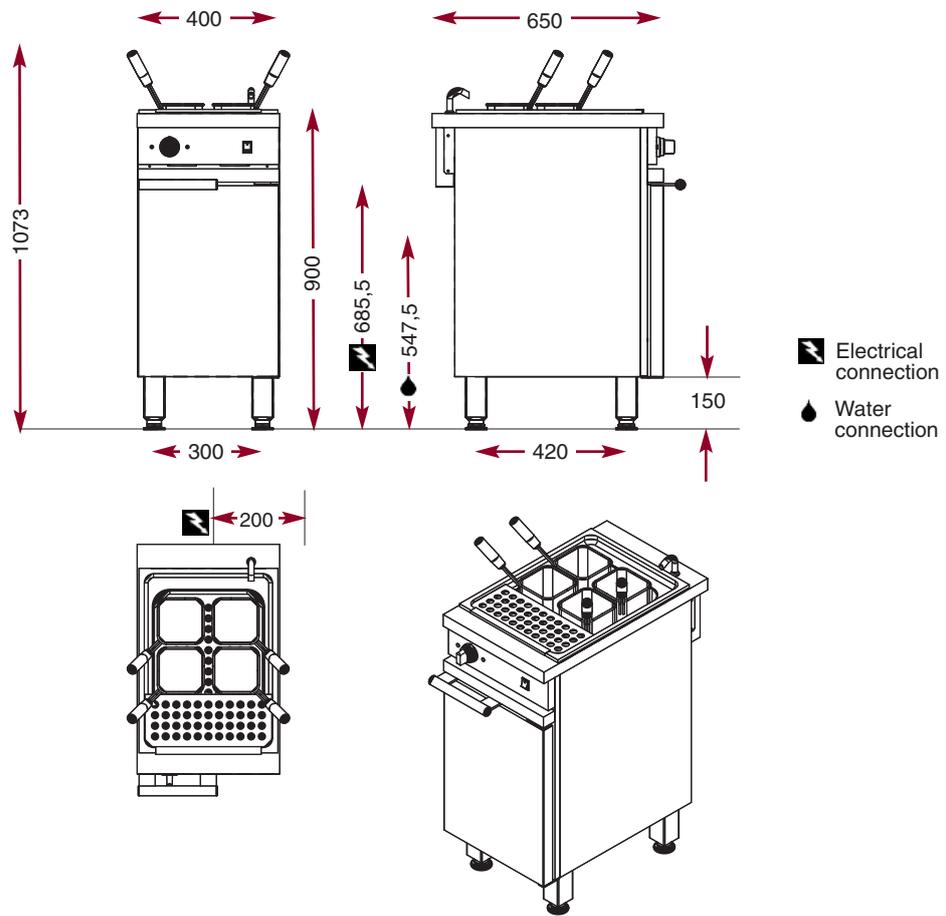
Designed to take 1 perforated 2/3 GN container or any composition of multiples to a maximum depth of 100 mm, allowing to steam with perforated containers with lid.

Multicooker: for steaming and using the Bain Marie function.

- AISI stainless steel tank with rounded corners.
- Supplied with a stainless steel container, capacity: 14 l.
- Supplied with 4 x GN 1/6 perforated pasta baskets with insulated handles.
- Electric supply: 230V single phase.
- Safety thermostat for lack of water with manual reset.
- Water supply with electric switch.
- "Special" stainless steel heating element, laying under water for pasta cooking, 90°C revolvable for easy cleaning.
- Total power: 3.5kW.
- Removable draining rack.
- Bottom metal grate supporting pasta baskets.
- 30/110°C thermostat.
- Drain valve.

CME 410 CP

W 400 - D 650 - H 895



The Chef's Choice.