

EP7-60

600mm 9 Basket Induction Pasta Cooker



INDUCTION

Specification

- Power Ratings: 15kW, 20.9A, 50Hz
- 3 Phase Electrical Connection
- Hard wired or fit cable and plug (not supplied)
- 400mm from Left, 67mm from Rear, 500mm from Floor
- Water Inlet: 1/2" threaded BSP male
- 200mm from Right, 117mm from Front, 150mm from Floor
- Drain: 2" BSP Male
- 65mm from Right, 220mm from Front, 150mm from Floor
- Protection Ratings: IPX4
- Working height: 850mm
- Dimensions: 600 x 750 x 1000H @ 75kg
- Packed Dimensions: 640 x 860 x 1260H @ 85kg

Features

- Suitable for cooking high volumes of pasta
- Supplied with 9 square pasta baskets
- Comes to a rolling boil in 11 minutes and recovers heat efficiently
- Fast and powerful with instant heat transfer to tank
- Precise temperature control with visual LED display
- Manual water refill and overflow system built-in
- Lower ambient heat for a more comfortable kitchen
- 90%+ thermal efficiency results in lower energy costs
- Safer than gas with zero carbon emissions or combustion
- AISI grade stainless used on all external panels
- High quality engineering and craftsmanship throughout

Induction Pasta Cooker

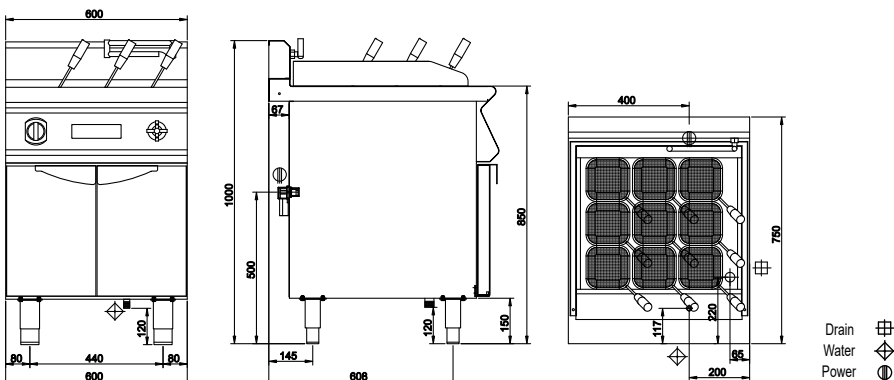
- 15kW rapid induction high-frequency coil technology
- Variable heat settings (8 levels) with LED power display
- Tank is separated from heat source improving uniformity
- Water-fill laundry arm on splashback with external tap control
- High temperature/empty tank safety mechanism
- Integrated closed cabinet base stand

Cleaning/Serviceing

- Easy access to all parts and components for servicing
- Removable baskets and tank filter

Warranty

- 1 Year Included + 1 Year Extendable upon registration



Must be installed by an authorised person in accordance with AS/NZS 3000.

Please note that specifications or design may be altered at any time without notice.

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