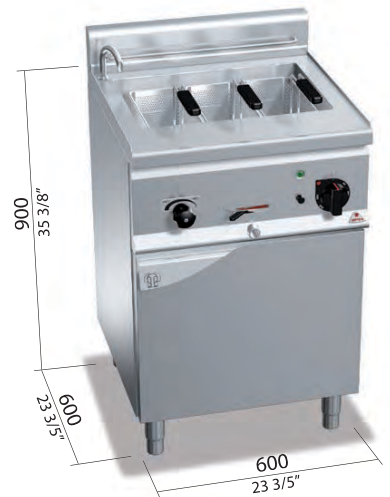
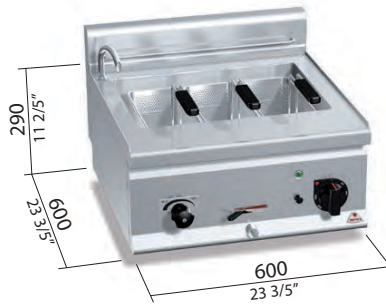




	Lt	25
	mm	350 x 500 x 220 h
	kW	8,25
		230V 3

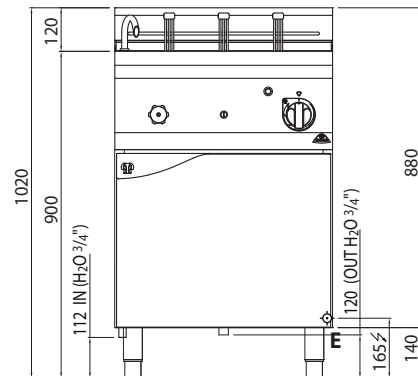
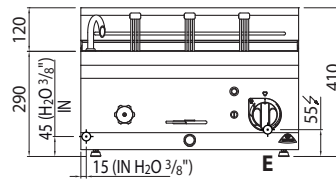


STANDARD
3 cesti / 3 baskets / 3 paniers / 3 körbe

OPTIONAL
V3/B VOLTS 220 - 240 3 ~

COMBINAZIONI CUOCIPASTA - PASTA COOKER COMBINATIONS - COMBINAISONS CUISEUR À PÂTES - NUDELKOCHER ZUSAMMENSTELLUNGEN
C1 - 6C2 - 6C3 - 6C4 - 6C5 - C6

E	connessione elettrica - electric connection branchement électrique - Elektrischer Anschluss	230V 3 kW 8,25
C	carico acqua - water charging remplissage d'eau - Wasserzulauf	R 3/8 UNI ISO 7/1 (E6CP6B) R 3/4 UNI ISO 7/1 (E6CP6M)
D	scarico acqua - discharge of water décharge de l'eau - Wasserauslass	R 3/4 UNI ISO 7/1



TECHNICAL AND FUNCTIONAL FEATURES

Worktop in AISI 304 stainless steel.
Pressed basin with large rounded edges completely made in AISI 316 stainless steel.
25 l basin capacity. Water circulation guaranteed by a drilled bottom that ensures that the baskets are kept away from the basin base and protects the heating elements positioned in the basin.
Spherical draining tap with front bayonet connection (free-standing version) and spherical draining tap in the compartment (version with cabinet) controlled by a heat-proof handle. Adjustable feet (version with cabinet).
Standard: 1P door with pressed handle of 20/10 thickness (version with cabinet) and 3 145 x 290 x 160 mm baskets.

