

# Technical data sheet

## Product features



### Pasta cooker electric 23 + 23 l with cabinet 400 V

|              |                                  |                               |
|--------------|----------------------------------|-------------------------------|
| <b>Model</b> | <b>SAP Code</b>                  | 00110125                      |
| VT 70/80 E   | <b>A group of articles - web</b> | Pasta cookers and Bain Marine |



- Drain type: Through the substructure with connection to waste
- Drain: Yes
- Safety drain: No
- Material: Stainless steel
- Protection of controls: IPX4
- Maximum device temperature [°C]: 110
- Number of baskets: 2
- Basket size [mm]: 2x 306 x 340 x 320
- Ignition: Electric

|                            |          |                                     |                    |
|----------------------------|----------|-------------------------------------|--------------------|
| <b>SAP Code</b>            | 00110125 | <b>Loading</b>                      | 400 V / 3N - 50 Hz |
| <b>Net Width [mm]</b>      | 800      | <b>Width of internal part [mm]</b>  | 306                |
| <b>Net Depth [mm]</b>      | 700      | <b>Depth of internal part [mm]</b>  | 340                |
| <b>Net Height [mm]</b>     | 900      | <b>Height of internal part [mm]</b> | 320                |
| <b>Net Weight [kg]</b>     | 70.80    | <b>Number of baskets</b>            | 2                  |
| <b>Power electric [kW]</b> | 12.000   | <b>Basket size [mm]</b>             | 2x 306 x 340 x 320 |

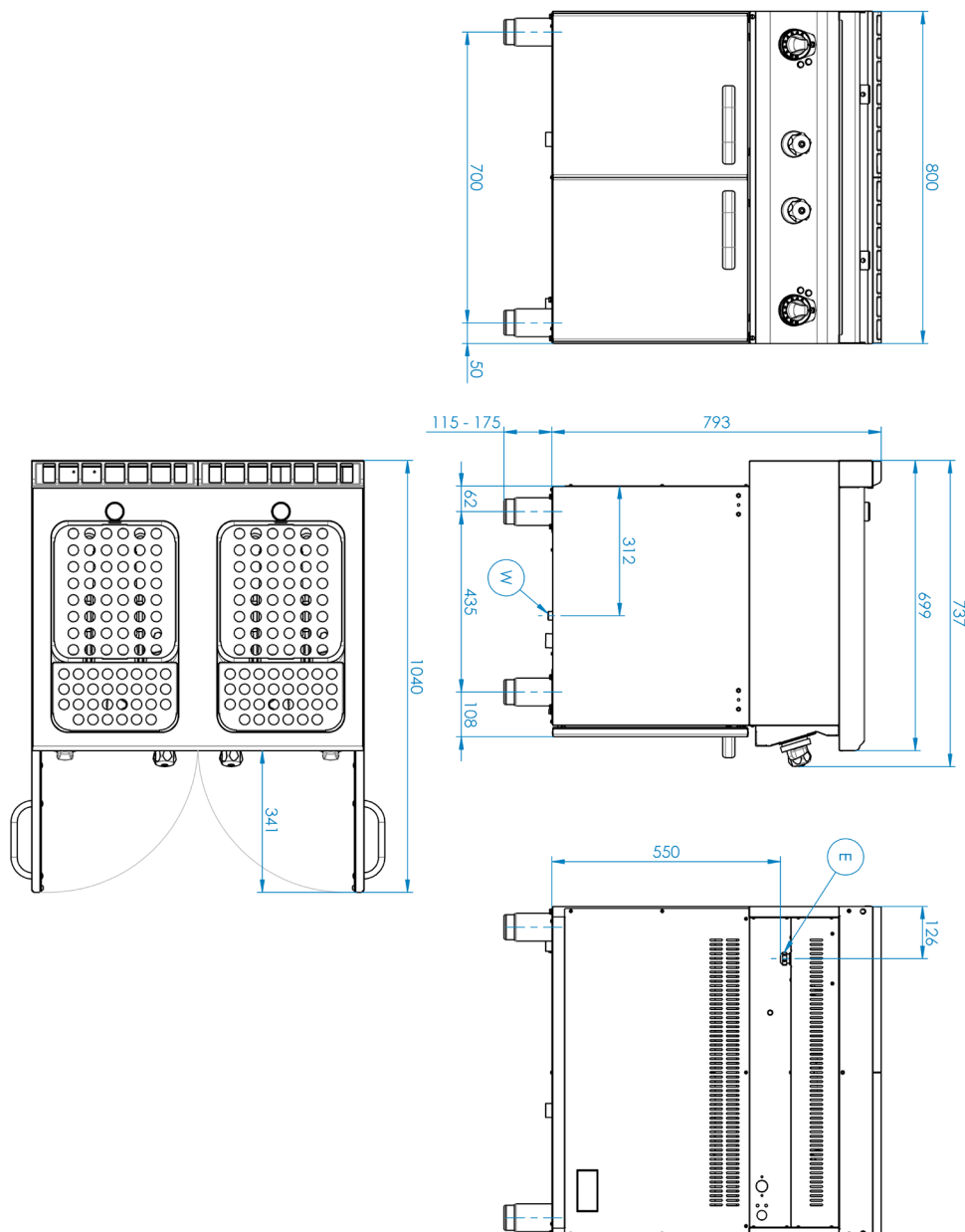
# Technical data sheet

Technical drawing



## Pasta cooker electric 23 + 23 l with cabinet 400 V

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# Technical data sheet



## Product benefits

### Pasta cooker electric 23 + 23 l with cabinet 400 V

|              |                                  |                               |
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1

#### All-stainless steel bathtub

long life  
resistance of AISI 304 stainless steel material  
the material does not cut

- savings on service interventions
- easier and faster operation

2

#### Degree of protection of the control elements IPX4

maintenance-free system  
resistance to splash water  
long life

- savings on service interventions
- easy cleaning and maintenance of equipment

# Technical data sheet

## Technical parameters



### Pasta cooker electric 23 + 23 l with cabinet 400 V

|              |                                  |                               |
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| <b>Model</b> | <b>SAP Code</b>                  | 00110125                      |
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**1. SAP Code:**

00110125

**2. Net Width [mm]:**

800

**3. Net Depth [mm]:**

700

**4. Net Height [mm]:**

900

**5. Net Weight [kg]:**

70.80

**6. Gross Width [mm]:**

840

**7. Gross depth [mm]:**

800

**8. Gross Height [mm]:**

975

**9. Gross Weight [kg]:**

84.20

**10. Device type:**

Electric unit

**11. Construction type of device:**

With substructure

**12. Power electric [kW]:**

12.000

**13. Loading:**

400 V / 3N - 50 Hz

**14. Ignition:**

Electric

**15. Protection of controls:**

IPX4

**16. Material:**

Stainless steel

**17. Indicators:**

operation and warm-up

**18. Worktop type:**

Molded - comfortable cleaning maintenance

**19. Worktop material:**

AISI 304

**20. Worktop Thickness [mm]:**

1.20

**21. Basin dimensions [mm x mm x mm]:**

2x 306 x 340 x 320

**22. Volume capacity of the container [l]:**

23.00

**23. Maximum device temperature [°C]:**

110

**24. Minimum device temperature [°C]:**

30

**25. Service accessibility:**

Trough the frontal panel

**26. Safety thermostat:**

Yes

**27. Safety thermostat up to x ° C:**

130

**28. Adjustable feet:**

Yes

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## Technical parameters



### Pasta cooker electric 23 + 23 l with cabinet 400 V

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**29. Additional information:**

Baskets are not part of the delivery - can be purchased additionally

**30. Heating element material:**

AISI 316

**31. Number of baskets:**

2

**32. False bottom:**

Yes

**33. Number of basins:**

2

**34. Basket size [mm]:**

2x 306 x 340 x 320

**35. Basin material:**

AISI 316 - Stainless steel highly resistant to salt water

**36. Drain type:**

Through the substructure with connection to waste

**37. Drain:**

Yes

**38. Safety drain:**

No

**39. Water supply connection:**

3/4"

**40. Drain connection:**

Yes

**41. Width of internal part [mm]:**

306

**42. Depth of internal part [mm]:**

340

**43. Height of internal part [mm]:**

320

**44. Cross-section of conductors CU [mm²]:**

4

**45. Diameter nominal:**

DN 50