

**BERTO'S LINEA MACROS 700 GAS CUOCIPAST WITH 1
30 LT. VASCAPE ON ITS FRAME BASE, DIMENSIONS cm.
40x70x90H, MOD. CPG40E GAS POWER 10 kW.**



SOLUZIONI FOODSERVICE

Dimensions:

- Width 40 cm
- Depth 70 cm
- Height 90 cm

Construction Features:

- Worktop and front panels: Made of AISI 304 stainless steel, ensuring resistance and durability.
 - Tank: Printed with rounded edges for easy cleaning, built entirely in AISI 316 stainless steel, known for its excellent resistance to corrosion, especially in aggressive environments such as the kitchen. Useful capacity of 30 liters.
 - Water circulation: Improved thanks to a perforated bottom that separates the baskets from the bottom of the tank, ensuring uniform cooking.
 - Overflow: Large diameter for effective elimination of starches during cooking, avoiding water overflow.
 - Drain tap: Ball valve located inside the compartment, operated by a handle with a heat-resistant grip to ensure safety during use.
 - Heating system: Powerful and enveloping, it uniformly heats the entire surface of the tub, ensuring high performance and speed in reaching the desired temperature.
 - Ignition: Piezoelectric with silicone protection to ensure greater durability and safety during use.
 - Feet: Adjustable to adapt to non-perfectly flat surfaces, ensuring stability.
 - Double Version (optional): In the double-basin model, the two basins are independent, with separate controls for precise and optimal temperature control in each basin.
- Accessories: 1 door with moulded handle, 20/10 thick, for easy access and safe closing.

Ideal for preparing large quantities of pasta in professional catering environments such as restaurants, canteens and hotels.