

**BERTO'S GAS PASTA COOKER MAXIMA 900 LINE WITH
140 LT. BOWL ON CABINET BASE DIM.
cm.40x90x90H mod. G9CP40 GAS POWER 12 kW.**



SOLUZIONI FOODSERVICE

Dimensions:

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

Tank capacity: 40 litres

Materials:

- Worktop and front panels in AISI 304 stainless steel, resistant to corrosion and easy to clean.

- Interior in AISI 316 stainless steel, particularly suitable for use in environments with constant contact with water and food substances.

Heating system: Enveloping the entire external surface of the tub, ensuring effective heat distribution for optimal performance.

Safety Features:

- Pilot flame with thermocouple safety valve to prevent malfunctions.
- Piezo ignition with rubber protection, ensuring easy ignition and protection.
- Tub: Print with rounded edges for easy cleaning and maintenance.
- Water circulation: Perforated bottom that keeps the baskets raised 10 cm from the bottom of the tank, promoting uniform cooking and water circulation.
- Overflow: Large to eliminate excess starches during pasta cooking, improving product quality.
- Support surface: Removable drainer function, flush with the surface, for practical use and easy cleaning.
- Water flow: Adjustable via a control on the dashboard, with a spout integrated into the worktop.
- Drain tap: Ball valve, located inside the cabinet compartment, controlled by a heat-resistant handle for safe and comfortable operation.

This pasta cooker is ideal for professional kitchen environments, offering high performance, durability and ease of use thanks to its stainless steel construction and integrated functions for optimal pasta cooking.