

# Technical data sheet



## Product features

### Electric pasta cooker 8 l tabletop - 3x basket 230 V

<b>Model</b>	<b>SAP Code</b>	00015111
VT 07 E 3b	<b>A group of articles - web</b>	Pasta cookers and Bain Marine



- Basin volume [l]: 8
- Material: AISI 430
- Protection of controls: IPX4
- Maximum device temperature [°C]: 110
- Number of baskets: 3

<b>SAP Code</b>	00015111	<b>Power electric [kW]</b>	3.400
<b>Net Width [mm]</b>	270	<b>Loading</b>	230 V / 1N - 50 Hz
<b>Net Depth [mm]</b>	420	<b>Basin volume [l]</b>	8
<b>Net Height [mm]</b>	370	<b>Number of baskets</b>	3
<b>Net Weight [kg]</b>	8.00		

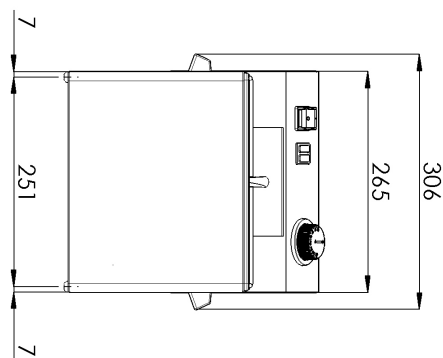
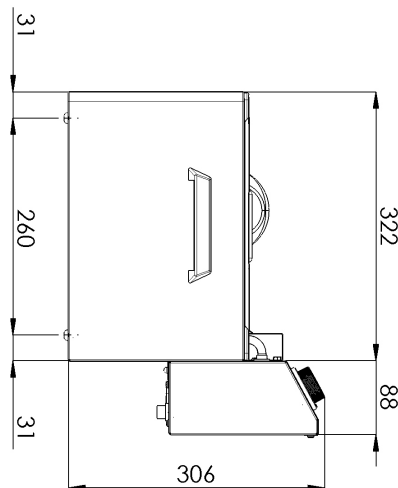
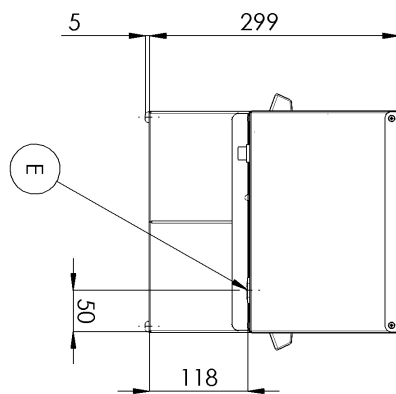
# Technical data sheet



Technical drawing

## Electric pasta cooker 8 l tabletop - 3x basket 230 V

<b>Model</b>	<b>SAP Code</b>	00015111
VT 07 E 3b	<b>A group of articles - web</b>	Pasta cookers and Bain Marine



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## Technical parameters

### Electric pasta cooker 8 l tabletop - 3x basket 230 V

<b>Model</b>	<b>SAP Code</b>	00015111
VT 07 E 3b	<b>A group of articles - web</b>	Pasta cookers and Bain Marine

**1. SAP Code:**

00015111

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

270

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

420

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

370

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

8.00

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

310

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

515

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

440

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

9.00

**10. Device type:**

Electric unit

**11. Construction type of device:**

Table top

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

3.400

**13. Loading:**

230 V / 1N - 50 Hz

**14. Protection of controls:**

IPX4

**15. Exterior color of the device:**

Stainless steel

**16. Material:**

AISI 430

**17. Indicators:**

operation and warm-up

**18. Standard equipment for device:**

3x basket

**19. Basin volume [l]:**

8

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

8.00

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

110

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

30

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

130

**24. Number of baskets:**

3

**25. False bottom:**

Yes

**26. Number of basins:**

1

**27. Heating location:**

Inside the tank

**28. Cross-section of conductors CU [mm<sup>2</sup>]:**

1