

# Technical data sheet

## Product features



### Pasta cooker electric 33 + 33 l with cabinet 400 V

|              |                                  |                               |
|--------------|----------------------------------|-------------------------------|
| <b>Model</b> | <b>SAP Code</b>                  | 00012313                      |
| VT 90/80 E   | <b>A group of articles - web</b> | Pasta cookers and Bain Marine |



- Basin volume [l]: 33
- Water inlet: mechanical tap
- Drain type: Through the substructure with connection to waste
- Drain: Yes
- Material: AISI 304 top plate, AISI 430 cladding
- Protection of controls: IPX4
- Maximum device temperature [°C]: 110

|                            |          |                                     |                    |
|----------------------------|----------|-------------------------------------|--------------------|
| <b>SAP Code</b>            | 00012313 | <b>Loading</b>                      | 400 V / 3N - 50 Hz |
| <b>Net Width [mm]</b>      | 800      | <b>Basin volume [l]</b>             | 33                 |
| <b>Net Depth [mm]</b>      | 900      | <b>Width of internal part [mm]</b>  | 307                |
| <b>Net Height [mm]</b>     | 900      | <b>Depth of internal part [mm]</b>  | 507                |
| <b>Net Weight [kg]</b>     | 89.00    | <b>Height of internal part [mm]</b> | 305                |
| <b>Power electric [kW]</b> | 24.000   |                                     |                    |

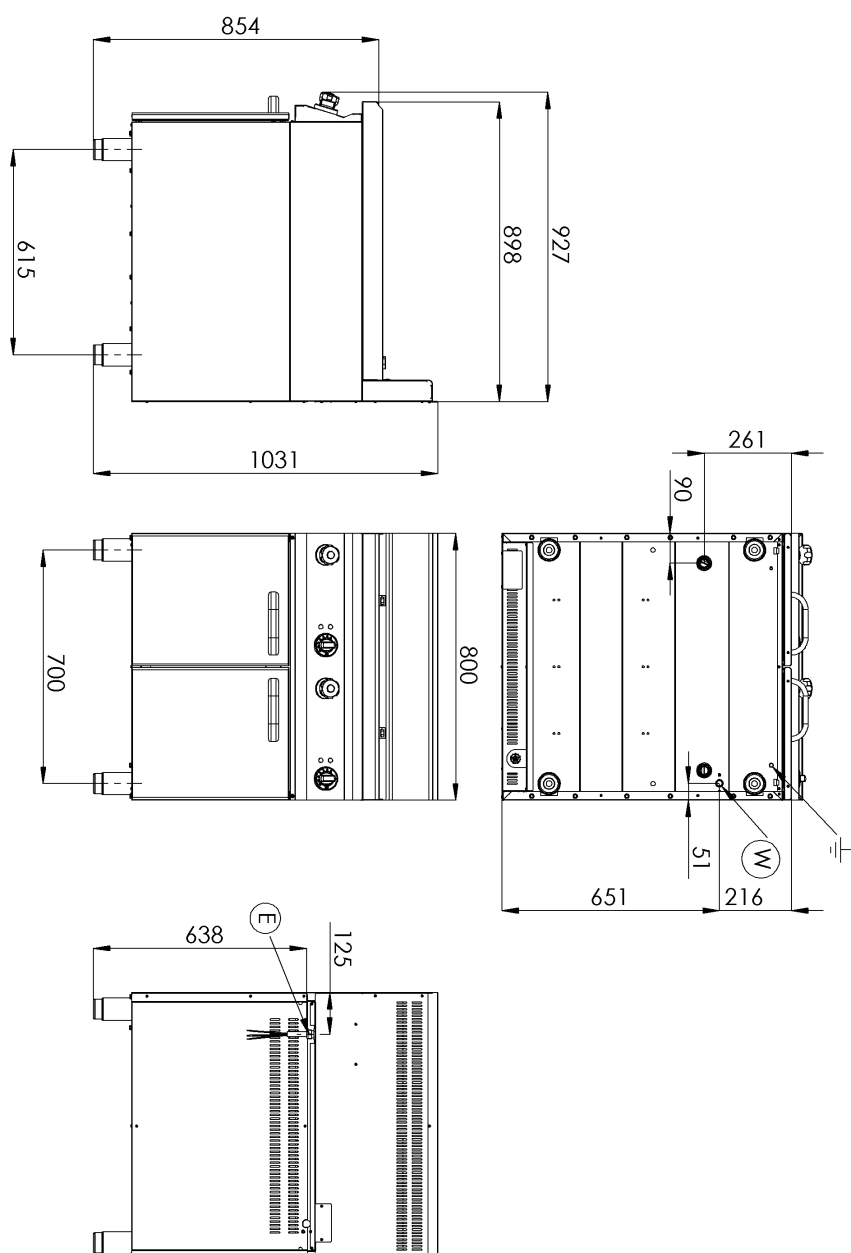
# Technical data sheet

Technical drawing



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## Product benefits

### Pasta cooker electric 33 + 33 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

3

#### Micro switch

microswitch preventing the device from running when there is no water in the bath

- prevents destruction of the equipment by overheating

4

#### Rotating heating element

longer lifetime  
easy access

- effective cleaning when the body is tipped out
- easy access even to corners and time saving

# Technical data sheet

## Technical parameters



### Pasta cooker electric 33 + 33 l with cabinet 400 V

|              |                                  |                               |
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| <b>Model</b> | <b>SAP Code</b>                  | 00012313                      |
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**1. SAP Code:**

00012313

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

800

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

900

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

900

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

89.00

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

840

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

970

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

1160

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

101.00

**10. Device type:**

Electric unit

**11. Construction type of device:**

With substructure

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

24.000

**13. Loading:**

400 V / 3N - 50 Hz

**14. Protection of controls:**

IPX4

**15. Material:**

AISI 304 top plate, AISI 430 cladding

**16. Indicators:**

operation and warm-up

**17. Worktop type:**

Molded - comfortable cleaning maintenance

**18. Worktop material:**

AISI 304

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

1.50

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

33

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

307x507x305

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

110

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

30

**24. Service accessibility:**

Trough the frontal panel

**25. Adjustable feet:**

Yes

**26. Additional information:**

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

**27. Heating element material:**

Incoloy

**28. False bottom:**

Yes

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## Technical parameters



### Pasta cooker electric 33 + 33 l with cabinet 400 V

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**29. Number of basins:**

2

**30. Basin material:**

AISI 316 - Stainless steel highly resistant to salt water

**31. Water inlet:**

mechanical tap

**32. Drain type:**

Through the substructure with connection to waste

**33. Drain:**

Yes

**34. Water supply connection:**

3/4"

**35. Drain connection:**

Yes

**36. Heating location:**

Inside the tank

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

307

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

507

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

305

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

10

**41. Diameter nominal:**

DN 50