Data sheet

NEDE92142E

SERIES	PRODUCT FAMILY	VERSION	MODEL
900	**PASTA COOKER**	**ELECTRONIC**	**NEDE92142E**

DESCRIPTION

ELECTRONIC PASTA COOKER ICOOKER 1 WELL 42 LT.



TECHNICAL DATA:

STRUCTURE	FLOOR
WIDTH	400 mm
DEPHT	900 mm
HEIGHT	900 mm
NET WEIGHT	55 kg
VOLUME	0.5 m3
ELECTRIC POWER	8.5 kW
PHASE	3N
FREQUENCY	50/60 Hz
VOLTAGE	400 V

WELL CAPACITY	42 LT.
WELL DIMENSIONS	305x510x285 mm

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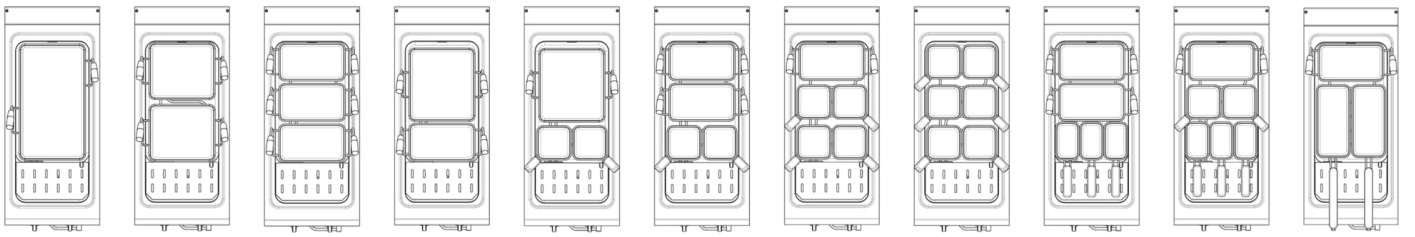
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FEATURES:

ICooker, Pasta-cooker, single well, Monoblock unit on closed base compartment. Pressed stainless steel cook top (AISI 304), top thickness 20/10 with spillage basin and wide foam expansion area, pre-fitted for head-to-head connection. Pressed stainless steel well (AISI 316), polished with radiused corners for easy cleaning. Water is loaded via electric valve activated on the control panel. Fast filling and top-up options. Pressure switch prevents heating if well is empty. Fixed stainless steel water tap positioned underneath the dripping plate. Heating by means of shielded electrical resistances positioned inside the well to improve output, the tilting mechanism makes well cleaning easier. Control and operational settings via backlit computer with touch technology, black musk. Icooker is provided with pasta-cooker function with power regulator and rooner function. Temperature inside the tank is precisely controlled to the degree ° C. Equipped with three built-in timers with buzzer at the expiration of time with auto-shut off to reduced power consumption, standby function with adjustable set point, audible and visual notifications of set times and temperatures, temperature is indicated even when the device is turned off, auto-diagnose check to control whether the appliance is operating correctly low voltage digital inputs to optimize power consumption. For sous-vide cooking, the equipment is pre-fitted for probe usage (optional) with audible warning when the core temperature is reached. Electronically controlled cooking temperature. Equipped with manually resettable safety thermostat. 42 lt.- well capacity. Dimensions of the well in cm. 30.5x51x28.5h. Water drainage via handle positioned on the base unit. Height-adjustable feet in stainless steel. SUPPLIED WITHOUT BASKETS AND LID.

OPTIONAL ACCESSORIES:

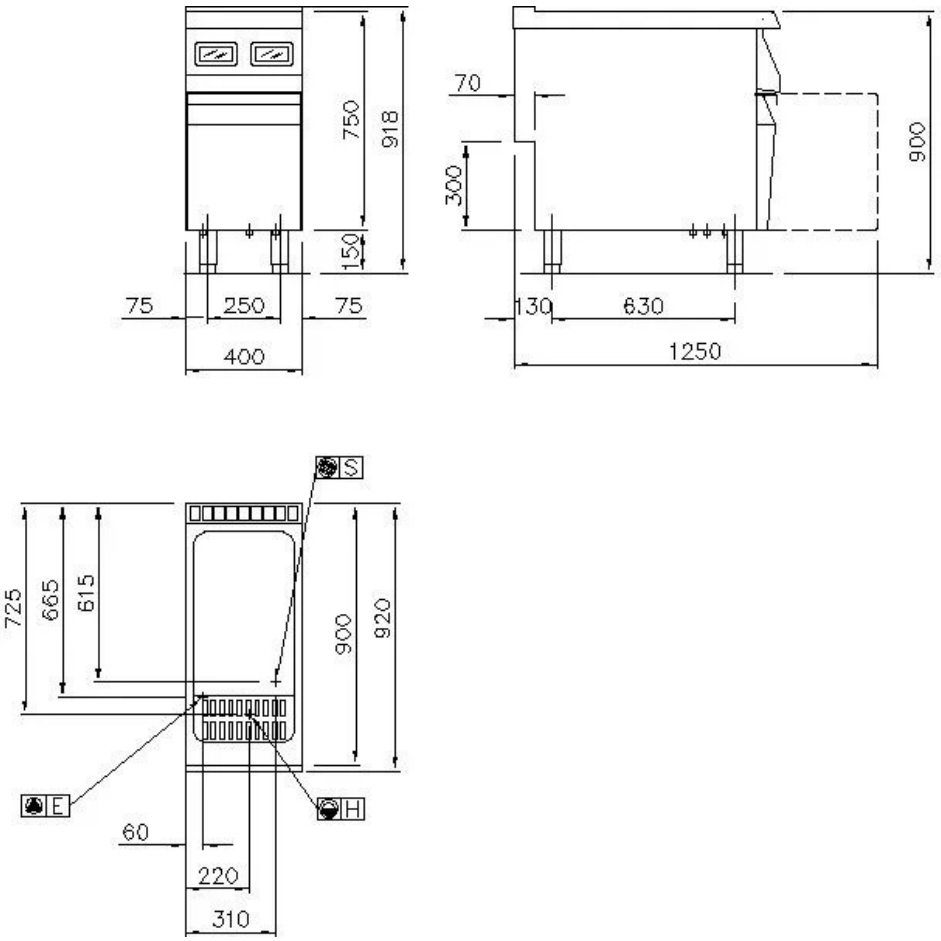
• BASKET 1/3 FOR PASTA COOKER - SIDE HANDLES	SXPCL13
• KIT 2 BASKETS 1/3 FOR PASTA COOKER - COMPLETE WITH FRAME	SXPCKF913
• KIT MADE OF 2 BASKETS WITH FRAME	SXPCF16
• BASKET 2/3 PASTA COOKER WITH LATERAL SUPPORT	SXPCC23
• BASKET 1/1 PASTA COOKER	SXPCC11
• BASKET 1/2 PASTA COOKER	SXPCC12
• LID FOR PASTA COOKER	SXPCC9



SXPCC11 | 2x SXPCC12 | 3x SXPCL13 | 1x SXPCC23
1x SXPCL13 | 1x SXPCC23
1x SXPCF16 | 2x SXPCL13
1x SXPCF16 | 1x SXPCL13
2x SXPCF16 | 3x SXPCF16 | 2x SXPCL13
1x SXPC3MP | 1x SXPCL13
1x SXPCF16
1x SXPC3MP | 1x SXPCL13
1x SXPCKF913

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INSTALLATION SCHEME



E1	SOCKET	400 V	3N
AF	COLD WATER	Ø 3/4"	100 mm
AC	HOT WATER		
G	GAS		
S	DRAINING	Ø 1"	0 mm

NOTES FOR THE INSTALLER:
All water and gas connections must be fitted with a shut-off valve or ball valve.
Main gas connections must be provided of closing gate device.
Gas connections must not use welded tubes.
Gas connections must be jacketed according to current rules in the country.
Electric connections must be provided of safety switch and a minimum exit wire of 1,5 meter lenght (except where otherwise required in the drawing).
All sockets must be built according to safety-rules in force. Suited for humid room and settled with necessary plug.
All electric connections must be provided of main switch.
The specification shown in this document are to be considered not bounding.
The company reserves the right to make technical changes at any moment.

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