Data sheet

# NEDE94242E

| SERIES | PRODUCT FAMILY | VERSION | MODEL |
|---|---|---|---|
| **900** | **PASTA COOKER** | **ELECTRONIC** | **NEDE94242E** |

## DESCRIPTION

ELECTRONIC PASTA COOKER ICOOKER 2 WELLS 42+42 LT.



## TECHNICAL DATA:

| | |
|---|---|
| STRUCTURE | FLOOR |
| WIDTH | 800 mm |
| DEPHT | 900 mm |
| HEIGHT | 900 mm |
| NET WEIGHT | 95 kg |
| VOLUME | 0.9 m3 |
| ELECTRIC POWER | 17 kW |
| PHASE | 3N |
| FREQUENCY | 50/60 Hz |
| VOLTAGE | 400 V |

| | |
|---|---|
| WELL CAPACITY | 42 LT. |
| WELL DIMENSIONS | 305x510x285 mm |

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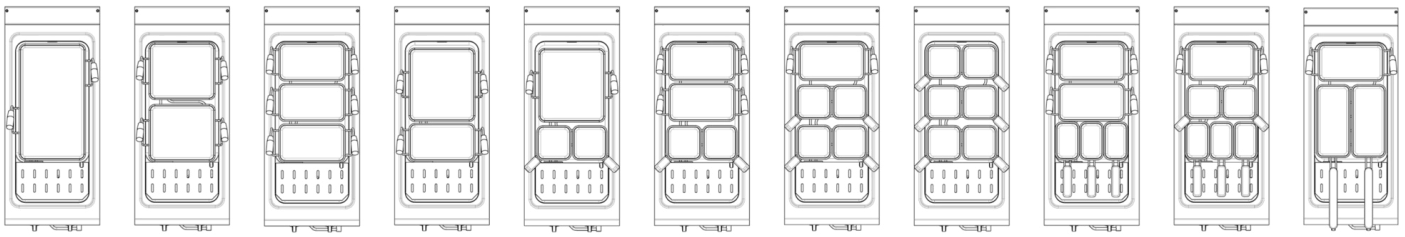
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## FEATURES:

ICooker, Pasta-cooker, double 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 wells (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. Well capacity 42+42 lt. 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:

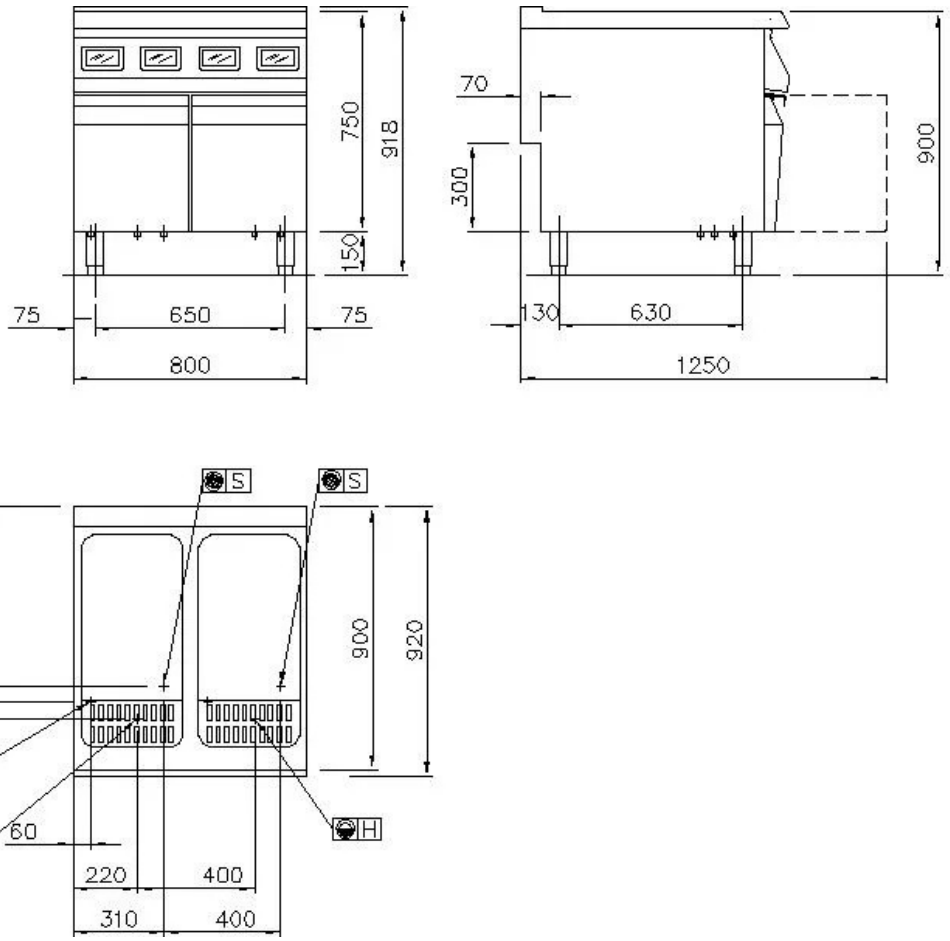
| | |
|---|---|
| • BASKET 1/3 FOR PASTA COOKER - SIDE HANDLES | SXPCL13 |
| • KIT 2 BASKETS 1/3 FOR PASTA COOKER - COMPLETE WITH FRAME | SXPCKF913 |
| • KIT MADE OF 2 BASKETS WITH FRAME | SXPCF16 |
| • BASKET 2/3 PASTA COOKER WITH LATERAL SUPPORT | SXPCC23 |
| • BASKET 1/1 PASTA COOKER | SXPCC11 |
|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



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

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## INSTALLATION SCHEME




| | | | |
|---|---|---|---|
| E1 | SOCKET | 400 V | 3N |
| AF | COLD WATER | Ø 3/4" n°2 | 100 mm |
| AC | HOT WATER | | |
| G | GAS | | |
| S | DRAINING | Ø 1" N°2 | 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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