



**TECNOSERVICE'21 srl**

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Services and Technologies for professional catering since 1973



CODE	DESCRIPTION	PRICE/DELIVERY
<b>BS-CPG80E</b>	GAS PASTA COOKER on MOBILE, BERTOS, MACROS 700 line, PASTA ITALY series, 2 independent stainless steel tanks of 30+30 litres, thermal power Kw.24,00, Weight 94 Kg, dim.mm.800x700x900h	

#### PROFESSIONAL DESCRIPTION

**GAS PASTA COOKER on MOBILE, MACROS 700 line, PASTA ITALY series, 2 independent stainless steel tanks of 30+30 litres :**









- **worktop and front panels in AISI 304 stainless steel ;**
- **molded tanks with large rounded edges made entirely of AISI 316 stainless steel ;**
- **useful capacity of the tanks 60 litres ;**
- **water circulation guaranteed by a perforated bottom** that distances the baskets from the bottom of the tank;
- **large diameter overflow** for eliminating excess starches during cooking;
- **ball drain cock** , located inside the compartment, controlled by a handle with athermal grip;
- **high performance guaranteed** by the heating system that externally envelops the entire surface of the tub;
- **piezoelectric ignition** with silicone protection;
- **2 independent tanks with separate controls** for independent and optimal temperature regulation;
- **doors with thickness 20/10 with handle ;**
- adjustable feet;
- **2 year warranty .**

**NB :** Baskets not supplied. They must be chosen based on individual needs.

**CE mark**  
**Made in Italy**

#### TECHNICAL CARD

<b>Thermal input (Kw)</b>	24,00
<b>net weight (Kg)</b>	94
<b>breadth (mm)</b>	800
<b>depth (mm)</b>	700
<b>height (mm)</b>	900

	L	30+30
	mm	306 x 340 x 300 h (x2)
	kW	20
	kcal/h	17.200
	BTU/h	68.240
	G30/G31	kg/h 1,58
	G20	m³/h 2,12
	G25	m³/h 2,46

