

Technical data sheet

Product features



Pasta cooker electric 16 l without cabinet 400 V

Model	SAP Code	00110122
VT 70/04 E	A group of articles - web	Pasta cookers and Bain Marine



- Basin volume [l]: 16
- Water inlet: mechanical tap
- Drain type: On the front panel
- Drain: Yes
- Safety drain: Yes
- Material: Stainless steel
- Protection of controls: IPX4
- Maximum device temperature [°C]: 110

SAP Code	00110122	Loading	400 V / 3N - 50 Hz
Net Width [mm]	400	Basin volume [l]	16
Net Depth [mm]	700	Width of internal part [mm]	308
Net Height [mm]	330	Depth of internal part [mm]	336
Net Weight [kg]	17.30	Height of internal part [mm]	213
Power electric [kW]	4.500		

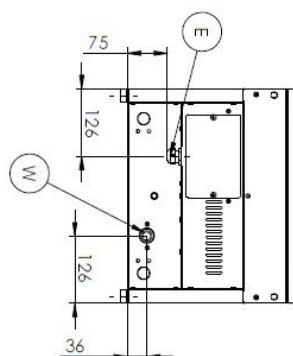
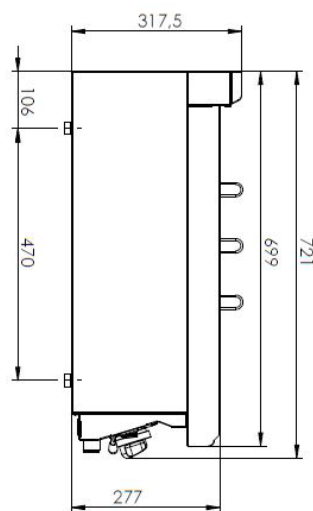
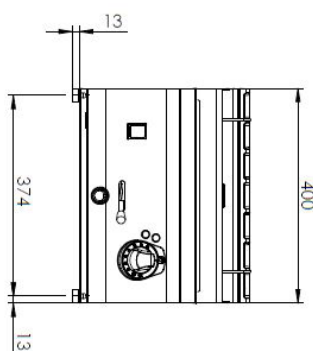
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Technical drawing



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Product benefits

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Model	SAP Code	00110122
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1

All-stainless steel bathtub

long life
durability of aisi 316 stainless steel material
heating operation check

2

Degree of protection of the control elements IPX4

maintenance-free system
resistance to splash water
long life

3

Drain valve 3/4" in the front part of the device with a safety lock against self-draining

outlet of the bath into the prepared container

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Technical parameters



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Model	SAP Code	00110122
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1. SAP Code:

00110122

2. Net Width [mm]:

400

3. Net Depth [mm]:

700

4. Net Height [mm]:

330

5. Net Weight [kg]:

17.30

6. Gross Width [mm]:

440

7. Gross depth [mm]:

800

8. Gross Height [mm]:

390

9. Gross Weight [kg]:

23.50

10. Device type:

Electric unit

11. Construction type of device:

Table top

12. Power electric [kW]:

4.500

13. Loading:

400 V / 3N - 50 Hz

14. Protection of controls:

IPX4

15. Material:

Stainless steel

16. Indicators:

operation and warm-up

17. Worktop type:

Molded - comfortable cleaning maintenance

18. Worktop material:

AISI 304

19. Worktop Thickness [mm]:

1.20

20. Basin volume [l]:

16

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

308 x 336 x 213

22. Maximum device temperature [°C]:

110

23. Minimum device temperature [°C]:

30

24. Service accessibility:

Trough the frontal panel

25. Safety thermostat:

Yes

26. Safety thermostat up to x ° C:

130

27. Adjustable feet:

Yes

28. Additional information:

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

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29. Heating element material:

Incoloy

30. False bottom:

Yes

31. Number of basins:

1

32. Basin material:

AISI 316 - Stainless steel highly resistant to salt water

33. Water inlet:

mechanical tap

34. Drain type:

On the front panel

35. Drain:

Yes

36. Safety drain:

Yes

37. Width of internal part [mm]:

308

38. Depth of internal part [mm]:

336

39. Height of internal part [mm]:

213

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

1