

GAS PASTA COOKER CPM30DM

SKU: CPM30DM



ADDITIONAL INFORMATION

Power Kw	<u>10 kW + 10 kW</u>
Hourly production (Kg/h)	<u>15+15</u>
Bowl capacity (L)	<u>25+25</u>
Basket capacity (L)	<u>2,5+2,5</u>
Kcal/h - BTU/h	<u>8600 + 8600 kcal/h 34120 + 34120 BTU/h</u>
Methane	<u>G20 = 1,05 + 1,05 m³/h G25 = 1,23 + 1,23 m³/h</u>
LPG	<u>G30/G31 = 0,78 + 0,78 Kg/h</u>
Number of burners	<u>2</u>
Machine dimensions (l x l x h mm)	<u>800 x 700 x 1040(h) mm</u>
net weight (kg)	<u>76</u>
gross weight (Kg)	<u>91</u>
packaging dimensions (l x l x h mm)	<u>880 x 800 x 1200(h) mm</u>
packaging volume (m3)	<u>0.844</u>

Stainless steel casing and baskets - AISI 316 stainless steel bowls, thickness 15/10, sandblasted with special ceramic microspheres - touch system to remove pasta starch deposits - basket handles and knobs made of insulating material - handy water filling tap that can be connected to the main network on the front panel - raised chimney with backsplash function - high-performance stainless steel burners, with optimized combustion, placed under the bowl, equipped with safety valve and thermocouple - ignition with piezoelectric and pilot flame - independent power regulation for each bowl - natural gas ready, supplied with LPG kit - with false bottom for baskets support on a neutral element.

