ELECTRIC PASTA COOKER



CRO854349

MODELLO OPC64E **SERIE**SERIE 650



GENERAL CHARACTERISTICS

The OLIS SNACK 650 range has a design that characterises all equipment in both top and monoblock versions, with large knobs and an ergonomic dashboard shape.

The wide choice of machines and high performance make this range the ideal choice for environments that are not very spacious but still require high-performance machines.

The modularity of the range allows infinite combinations with installation on compartment bases or tables.

TECHNICAL SPECIFICATIONS

■ ELECTRIC PASTA COOKER The equipment has high power ratings to ensure that water boiling is maintained. The tank has a sufficiently large surface area to ensure drainage of foam due to dissolved

starches and prevent it from escaping. The equipment has a safety thermostat and an operation indicator lamp. Ergonomic knobs mounted on a sloping dashboard for easy visibility. • The tank has fully radiused corners. The pasta cookers are equipped with a tap.



ELECTRIC PASTA COOKER



CODICE CR0854349

MODELLO OPC64E **SERIE** SERIE 650

Technical Information

SPECIFICATION	DATA	
MATERIAL	CR0854349	
DEFINITION	CUOCIPASTA EL.60 M40 OPC64E	
COMMERCIAL LINE	SERIE 600	
SUPPLY	ELECTRICS	
DIM. WIDTH	400 mm	
DIM. PRODUCTIVITY	600 mm	
DIM. HEIGHT	295 mm	
NETWEIGHT	16 Kg	
VOLUME (net)	0.071	
PACKAGE LENGTH	440 mm	
PACKAGE WIDTH	780 mm	
PACKAGING HEIGHT	680 mm	
PACKAGE VOLUME	0,233 m3	
GROSS PACKING WEIGHT	26 Kg	
STANDARD POWER SUPPLY	380-415V 3N	
FREQUENCY	50-60 Hz	
ELECTRICAL POWER	5.67 kW	
IP GRADE	IPX4	
CERTIFIED MODEL	OPC64E	



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ACCESSORIES

CODE	MODELLO	DESCRIZIONE
cr0858170	CCP	



