



Client	Quantity
Project	Position

## **FUN 700**

Model: F70/40CPE/1V40/P Cod: MP01212123000

## **Technical data**

Modularity:	On cabinet with door
Dimensions (mm):	400x700x850
Total eletric power (kW):	7,6
Nr. Wells:	1
Well litres 1:	40
Well dimensions 1 (mm):	306x508x296
Electric power (V):	380-415
Ampere (A):	12
Phases:	3N
Cable section (mmq):	5G1,5
Frequency (Hz):	50-60
Cold water inflow:	1/2"
Cold water pressure (bar):	Max pressure 5 bar
Drain size:	1"
Net volume (m3):	0,238
Packing dimensions (mm):	477x776x1147
Gross weight (kg):	43
Gross volume (m3):	0,425

## **Features**

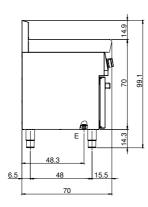
Working top:	Made of AISI 304 stainless steel with a thickness of 10/10 mm
Knobs:	Knobs are made from a sturdy heat-resistant polymer blend and are equipped with liquid anti- leakage washer
Water inflow:	With tap

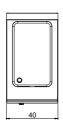
In order to constantly offer the best possible products we reserve the right to make changes on technical specifications without incurring any obligation for equipment previously or subsequently sold.

Electric pasta cooker 1 tub with capacity of 40 lt. The top and the basket support are made of AISI 304 stainless steel; the tub is made of AISI 316 stainless steel. covering in AISI 304 stainless steel thickness 8/10; bottoms and internal parts in AISI 430 steel. The tub has dimensions GN 1/1 and a capacity of 40 lt. Equipped with safety device to eliminate suspended starches and avoid water overflow. All units are provided with water draining and filling controls located on the front panel. Equipped with wire heating elements located under the bottom of the tub and with a four-position commutator for temperature adjustment. Indicator lights to signal proper operation. - 1 heating element x 9 kW. Total power 9 kW Electrical power supply VAC 400 + 3N 50÷60 Hz. (Baskets not included).

## **Technical draw**







E: Electric power

D: Dr.

Drain for water

H2O:

Water inflow 3/4"

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