

# Technical data sheet

## Product features



### Pasta cooker electric automatic water loading

<b>Model</b>	<b>SAP Code</b>	00013573
CPAD-84ET	<b>A group of articles - web</b>	Pasta cookers and Bain Marine



- Basin volume [l]: 40
- Water inlet: automatic valve operated by button
- Drain type: Through the substructure with connection to waste
- Drain: Yes
- Material: Stainless steel
- Protection of controls: IPX5
- Maximum device temperature [°C]: 110
- Number of baskets: 0

<b>SAP Code</b>	00013573	<b>Loading</b>	400 V / 3N - 50 Hz
<b>Net Width [mm]</b>	400	<b>Basin volume [l]</b>	40
<b>Net Depth [mm]</b>	800	<b>Number of baskets</b>	0
<b>Net Height [mm]</b>	510	<b>Number of GN / EN</b>	1
<b>Net Weight [kg]</b>	25.00	<b>GN / EN size in device</b>	GN 1/1
<b>Power electric [kW]</b>	13.500		

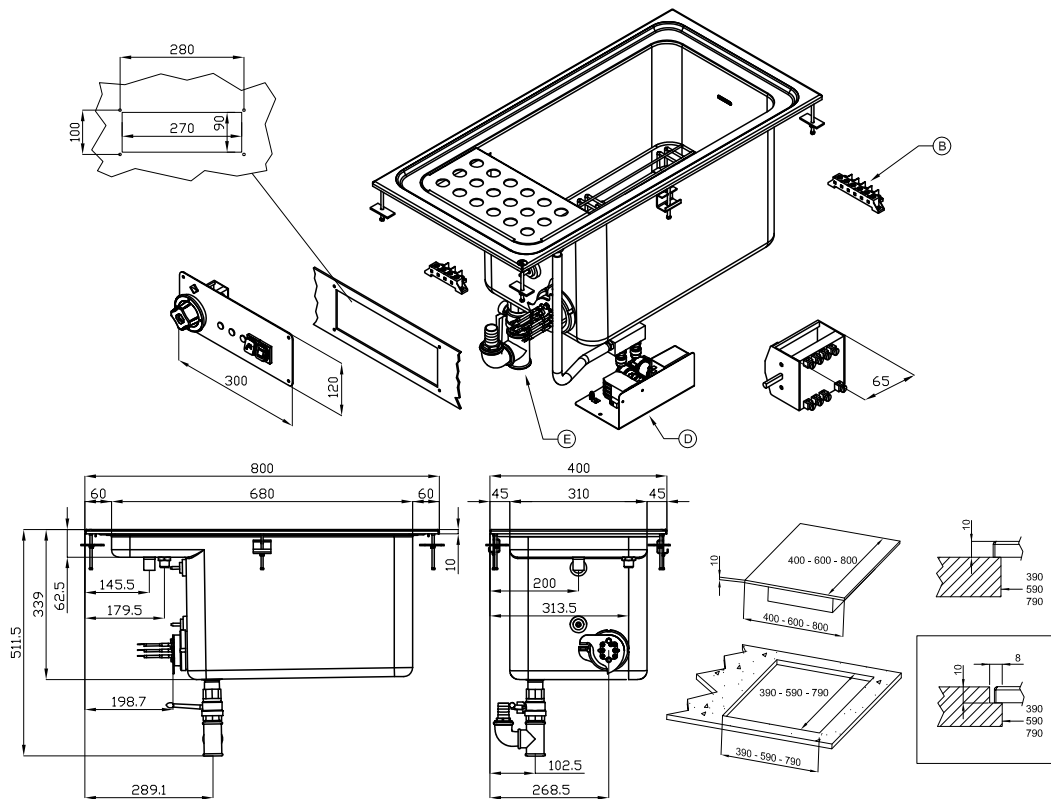
# Technical data sheet

Technical drawing



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A	Data plate		B	Electrical connection	
D	Cold water connection	ISO 7-1 1/2" F	E	Water drainage	ISO 7-1 1" F

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Technical parameters



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**1. SAP Code:**

00013573

**2. Net Width [mm]:**

400

**3. Net Depth [mm]:**

800

**4. Net Height [mm]:**

510

**5. Net Weight [kg]:**

25.00

**6. Gross Width [mm]:**

430

**7. Gross depth [mm]:**

970

**8. Gross Height [mm]:**

630

**9. Gross Weight [kg]:**

30.00

**10. Device type:**

Electric unit

**11. Construction type of device:**

Drop-in

**12. Power electric [kW]:**

13.500

**13. Loading:**

400 V / 3N - 50 Hz

**14. Protection of controls:**

IPX5

**15. Material:**

Stainless steel

**16. Indicators:**

operation and warm-up

**17. Drain valve diameter:**

1"

**18. Worktop type:**

Molded - comfortable cleaning maintenance

**19. Basin volume [l]:**

40

**20. Basin dimensions [mm x mm x mm]:**

307 x 509 x 327

**21. Maximum device temperature [°C]:**

110

**22. Minimum device temperature [°C]:**

30

**23. Power control type:**

knob control

**24. Service accessibility:**

Trough the frontal panel

**25. Safety element:**

safety thermostat  
microswitch preventing the device from running when there is no water in the bath  
overflow channel

**26. Safety thermostat:**

Yes

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### 27. Additional information:

basket not included - baskets in different sizes can be purchased

### 28. Number of baskets:

0

### 29. Number of basins:

1

### 30. Basin material:

AISI 316 - Stainless steel highly resistant to salt water

### 31. Heating element construction:

Swivel

### 32. Water inlet:

automatic valve operated by button

### 33. Drain type:

Through the substructure with connection to waste

### 34. Drain:

Yes

### 35. Number of GN / EN:

1

### 36. GN / EN size in device:

GN 1/1

### 37. Water supply connection:

3/4"

### 38. Drain connection:

Yes

### 39. Heating location:

Inside the tank

### 40. Cross-section of conductors CU [mm<sup>2</sup>]:

4