Technical data sheet

Product features

Pasta cooker 400 V / 3N		
Model	**SAP Code**	00008183
VT 780 E	**A group of articles - web**	Pasta cookers and Bain Marine



- Basin volume [l]: 2 x 23
- Water inlet: mechanical tap
- Drain type: Trough the cabinet
- Safety drain: Yes
- Material: AISI 304 top plate and cladding
- Protection of controls: IP24
- Maximum device temperature [°C]: 110
- Number of baskets: 2

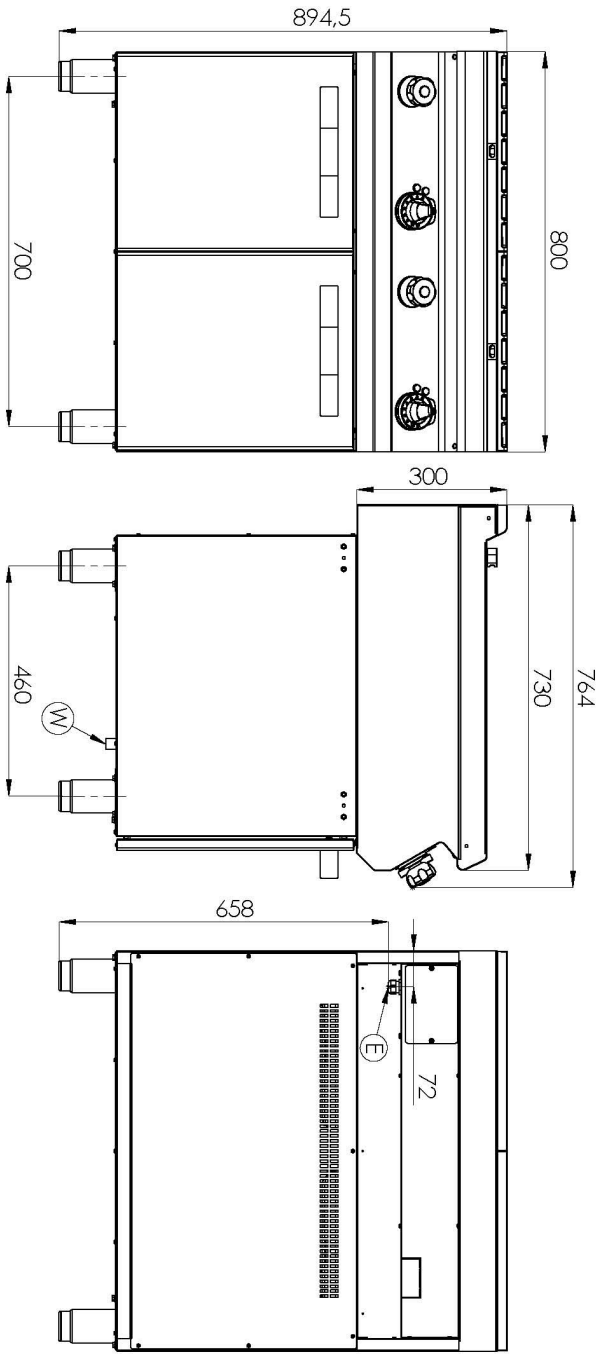
SAP Code	00008183	**Power electric [kW]**	15.000
Net Width [mm]	800	**Loading**	400 V / 3N - 50 Hz
Net Depth [mm]	730	**Basin volume [l]**	2 x 23
Net Height [mm]	900	**Number of baskets**	2
Net Weight [kg]	74.90		

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Technical data sheet

Technical drawing

Pasta cooker 400 V / 3N		
Model	**SAP Code**	00008183
VT 780 E	**A group of articles - web**	Pasta cookers and Bain Marine



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Technical data sheet

Technical parameters

Pasta cooker 400 V / 3N		
Model	**SAP Code**	00008183
VT 780 E	**A group of articles - web**	Pasta cookers and Bain Marine

1. **SAP Code:**
   00008183
2. **Net Width [mm]:**
   800
3. **Net Depth [mm]:**
   730
4. **Net Height [mm]:**
   900
5. **Net Weight [kg]:**
   74.90
6. **Gross Width [mm]:**
   840
7. **Gross depth [mm]:**
   800
8. **Gross Height [mm]:**
   1080
9. **Gross Weight [kg]:**
   85.00
10. **Device type:**
    Electric unit
11. **Construction type of device:**
    Stationary
12. **Power electric [kW]:**
    15.000
13. **Loading:**
    400 V / 3N - 50 Hz
14. **Protection of controls:**
    IP24
15. **Exterior color of the device:**
    Stainless steel
16. **Material:**
    AISI 304 top plate and cladding
17. **Worktop type:**
    Molded - comfortable cleaning maintenance
18. **Worktop material:**
    AISI 304
19. **Surface finish:**
    polished stainless steel
20. **Basin volume [l]:**
    2 x 23
21. **Basin dimensions [mm x mm x mm]:**
    2 x 340 x 306 x 329
22. **Volume capacity of the container [l]:**
    23.00
23. **Maximum device temperature [°C]:**
    110
24. **Minimum device temperature [°C]:**
    30
25. **Service accessibility:**
    Trough the frontal panel
26. **Safety thermostat:**
    Yes
27. **Adjustable feet:**
    Yes
28. **Additional information:**
    Baskets are not part of the delivery - can be purchased additionally

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Technical parameters

Pasta cooker 400 V / 3N		
Model	**SAP Code**	00008183
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29. Heating element material:
Incoloy

30. Number of baskets:
2

31. False bottom:
Yes

32. Number of basins:
2

33. Basin material:
AISI 316 - Stainless steel highly resistant to salt water

34. Water inlet:
mechanical tap

35. Drain type:
Trough the cabinet

36. Safety drain:
Yes

37. Drain connection:
Yes

38. Heating location:
Inside the tank

39. Cross-section of conductors CU [mm²]:
4

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