Technical data sheet

Product features

Pasta cooker electric automatic water loading 400 V / 3N		
Model	**SAP Code**	00013571
CPAD-64ET	**A group of articles - web**	Pasta cookers and Bain Marine



- Basin volume [l]: 25
- 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

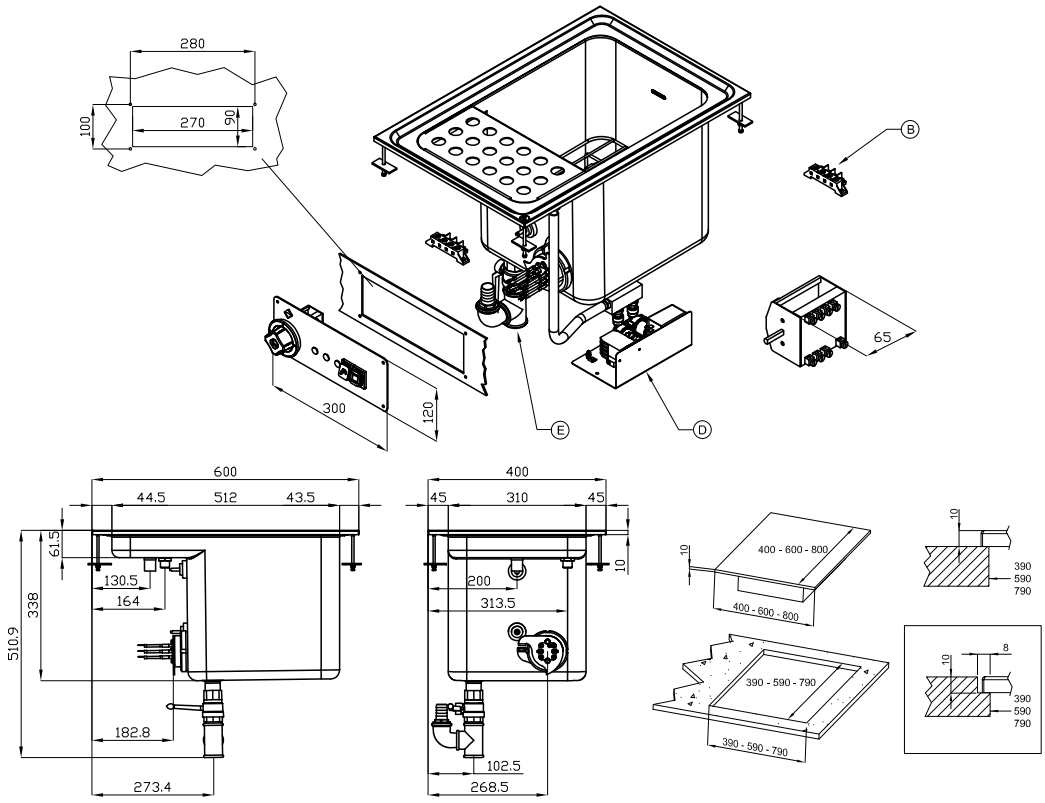
SAP Code	00013571	**Loading**	400 V / 3N - 50 Hz
Net Width [mm]	400	**Basin volume [l]**	25
Net Depth [mm]	600	**Number of baskets**	0
Net Height [mm]	510	**Number of GN / EN**	1
Net Weight [kg]	15.00	**GN / EN size in device**	GN 2/3
Power electric [kW]	7.800	**GN device depth**	220

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391 81 Veselí nad Lužnicí 1, ID:49825062

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Technical drawing

Pasta cooker electric automatic water loading 400 V / 3N		
Model	**SAP Code**	00013571
CPAD-64ET	**A group of articles - web**	Pasta cookers and Bain Marine



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 data sheet

Technical parameters

Pasta cooker electric automatic water loading 400 V / 3N		
Model	**SAP Code**	00013571
CPAD-64ET	**A group of articles - web**	Pasta cookers and Bain Marine

1. **SAP Code:**
   00013571
2. **Net Width [mm]:**
   400
3. **Net Depth [mm]:**
   600
4. **Net Height [mm]:**
   510
5. **Net Weight [kg]:**
   15.00
6. **Gross Width [mm]:**
   630
7. **Gross depth [mm]:**
   690
8. **Gross Height [mm]:**
   540
9. **Gross Weight [kg]:**
   22.00
10. **Device type:**
    Electric unit
11. **Construction type of device:**
    Drop-in
12. **Power electric [kW]:**
    7.800
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]:**
    25
20. **Basin dimensions [mm x mm x mm]:**
    305 x 335 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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Technical parameters

Pasta cooker electric automatic water loading 400 V / 3N		
Model	**SAP Code**	00013571
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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 2/3

37. GN device depth:
220

38. Water supply connection:
3/4”

39. Drain connection:
Yes

40. Heating location:
Inside the tank

41. Cross-section of conductors CU [mm²]:
1,5

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