



Catalogue
CATERING
Chapter
COOKING

Model
 CP-G905 LPG 230V 1N

19020672

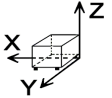
14/12/2018

GAS PASTA COOKERS, CP-G905

Pasta cookers are devices specially designed to boil pasta, and they can also be used to boil vegetables, rice or eggs.
 They are used with specific baskets in different sizes and volumes (1/1 or fractions 1/2 - 1/3 - 1/4 - 1/6).
 2 mm stainless AISI-304 steel top with rounded edges for easy cleaning.
 Laser cut and automatic welding for a perfect adjustment of sides between modules with square angle finish.
 Number of wells: 1.
 Standard equipment: Three 1/3 baskets.
 40 liters water basin. It can be used with different combinations of basket sizes.
 Integrated 1.5 mm AISI-316-L stainless steel basin with rounded edges for easy cleaning.
 Electrical filling valve with two position switch: fast and medium filling speed. Basin discharge manual tap highly resistant to high temperature and safety overflow.
 Stainless steel burner outside the pan with combustion chamber that allows heating the bottom and side walls.
 Electronic ignition. Access tube for manual ignition.
 Safety valve tap to control heating.
 Low water level automatic safety shut off.
 Provided with integrated drip zone on which baskets can be placed for draining purposes.
 Water-tight and protecting-support controls.
 High temperature protector for the chimney made of enamelled cast iron.
 Front access to components.
 According to European standards for components and panels temperature, efficiencies and combustion, and sanitary regulations (EN-60335 and EN-203)
 IPX5 grade water protection equipment.

DIMENSIONS

X Width	400 mm	X Gross width	440 mm
Y Depth	930 mm	Y Gross depth	1022 mm
Z Height	850 mm	Z Gross height	1255 mm
Net Weight	65,0 kg	Gross Weight	70,0 kg
Net volume	0,390 m3	Gross volume	0,564 m3



ELECTRICITY TECHNICAL SPECIFICATIONS

Electric power	0,100 kW
Voltage	230V - 1N
Amperage	2A
Electric frequency	50/60Hz

GAS TECHNICAL SPECIFICATIONS

Gas type	LPG
Gas power	16,00 kW
Gas consumption	1,260 kg/h
Regulated	LPG G30/G31 28-30/37 mbar NG G20/G25/G25.1 20/25/25 mbar

WATER TECHNICAL SPECIFICATIONS

Pressure	H2O: 200-400kPa(2-4bar)
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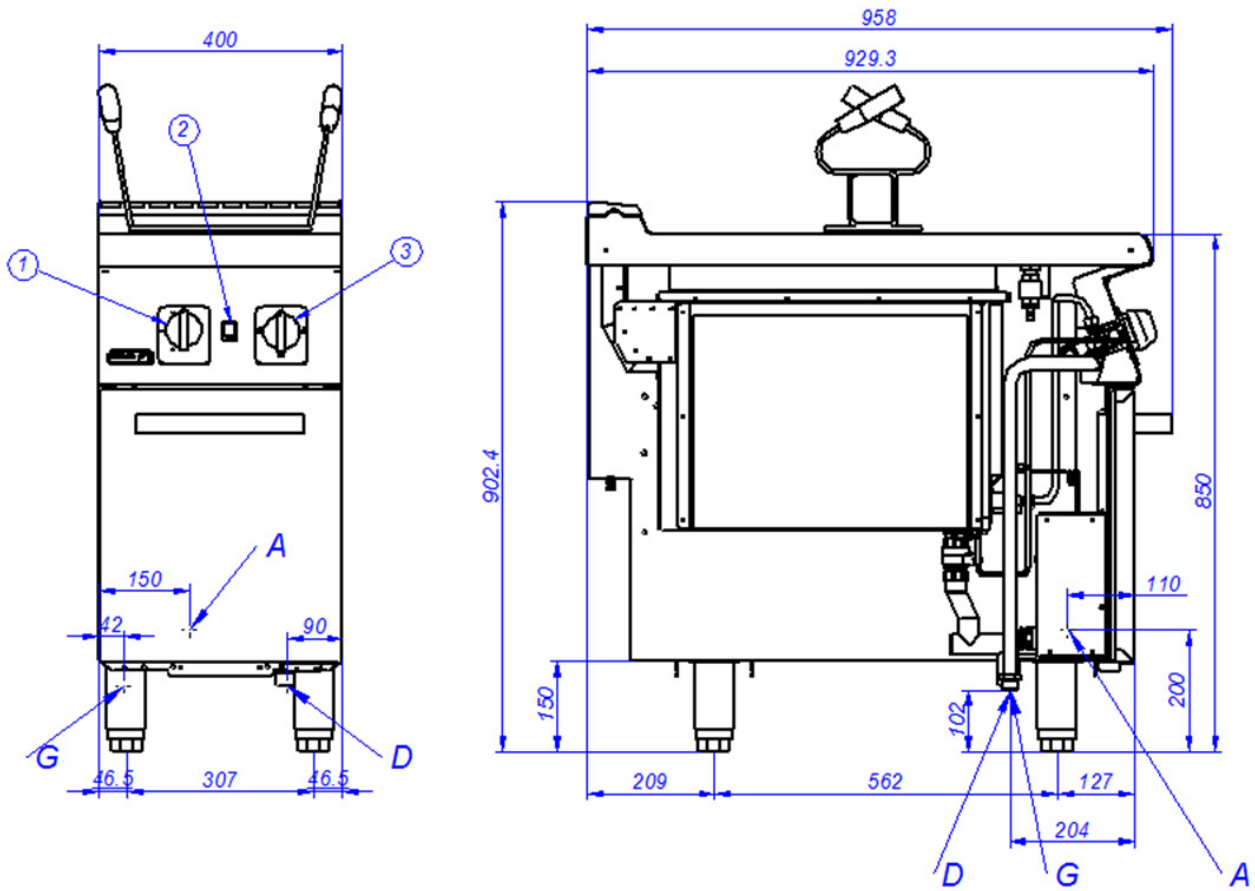
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A – Entrada de Agua
G – Entrada de Gas
D – Desagüe
1 – Grifo válvula de gas
2 – Pulsador tren de chispas
3 – Grifo de entrada de agua

Water Inlet
Gas Inlet
Drainage
Gas valve tap
Piezoelectric ignitor
Water inlet tap