

PASTA COOKER

EXISTING MODELS ARE MODELS ELECTRIC AND GAS VERSIONS. GAS VERSIONS CAN BE OPERATED BOTH LPG OR NATURAL GAS. FRYER BASKET ARE COATED WITH CR-NI, IT MEETS THR REQUIRED STANDARTS OF HYGIENIC, SECURITY AND LONG LASTING. HANGING BAR FOR DRAINING THE OIL AFTER FRYING. IT ALLOWS TO YOU GET PERFECT FRYING RESULTS AS YOU MAY CHOOSE THE BEST DEGREE IN RESPECT TO THE OIL LEVEL USED. IGNITION SYSTEM IS MAGNETIC FOR GAS MODELS. SECURITY THERMOCOUPLE PUTS GAS OUT AUTOMATICALLY IF FLAME GOES OFF BY ANY REASON, IN ADDITION IF TEMPERATURE COMES TO REGULATED DEGREE RESISTANCES TURN OFF AUTOMATICALLY FOR SAFETY USAGE (ELECTRIC VERSION). IF OIL IS HEATED UP TO LIMIT 230 C, SECURITY THERMOSTAT TURNS OFF THE FRYER AUTOMATICALLY. BOWLS AND TOP PART IS DEEP DRAWN AND WELDED AT CNC MACHINERY. THE PRODUCT IS CONSTRUCTED FROM AISI 304 CR-NI STAINLESS STEEL SHEET AND HAS SUFFICIENT QUALITIES TO MEET ALL PROFESSIONAL EXPECTATIONS IN RESPECT OF QUALITY, HYGIENE SAFETY AND LONG LIFE. IT CAN BE USED EITHER WITH SPECIAL DESIGNED CUPBOARD OR SEPERATELY. IF THE HEATING ELEMENTS, LIFTED UP, THE ELECTRIC SYSTEM WILL BE CUT OF AUTOMATICALLY.

