

SPECIFICATIONS:

G94 PASTA COOKER

11 Gal
40 L



Construction – Fabricated using Stainless Steel with a Scotch-Brite Satin polish Finish, incorporating 1.2mm thick worktop, rounded edges, chrome details and rear splash back.

Durability – Designed for use with salt water

Model – Professional Electric Pasta Cooker with tanks incorporating a built in water filling tap, overfill safety valve and floor drain.

Perforated pasta baskets with safety handles, available in different sizes for cooking multiple products.

Maintenance – All serviceable parts are accessible by the easy removal of the front control panel.

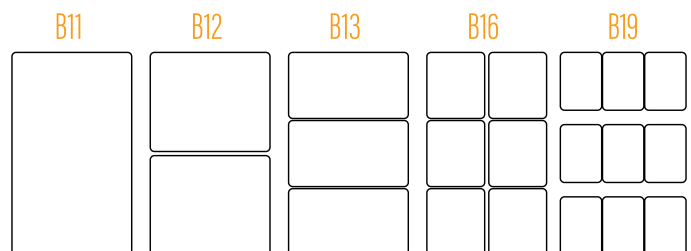
Fittings – Appliance is supplied with both LPG and Natural Gas conversion jets and adjustable feet.

Customize – Available in custom colours

The Italiana FoodTech pasta cooker is designed to boil pasta to perfection in salt water. Unlike other brands, this pasta cooker is not a fryer adapted for pasta.

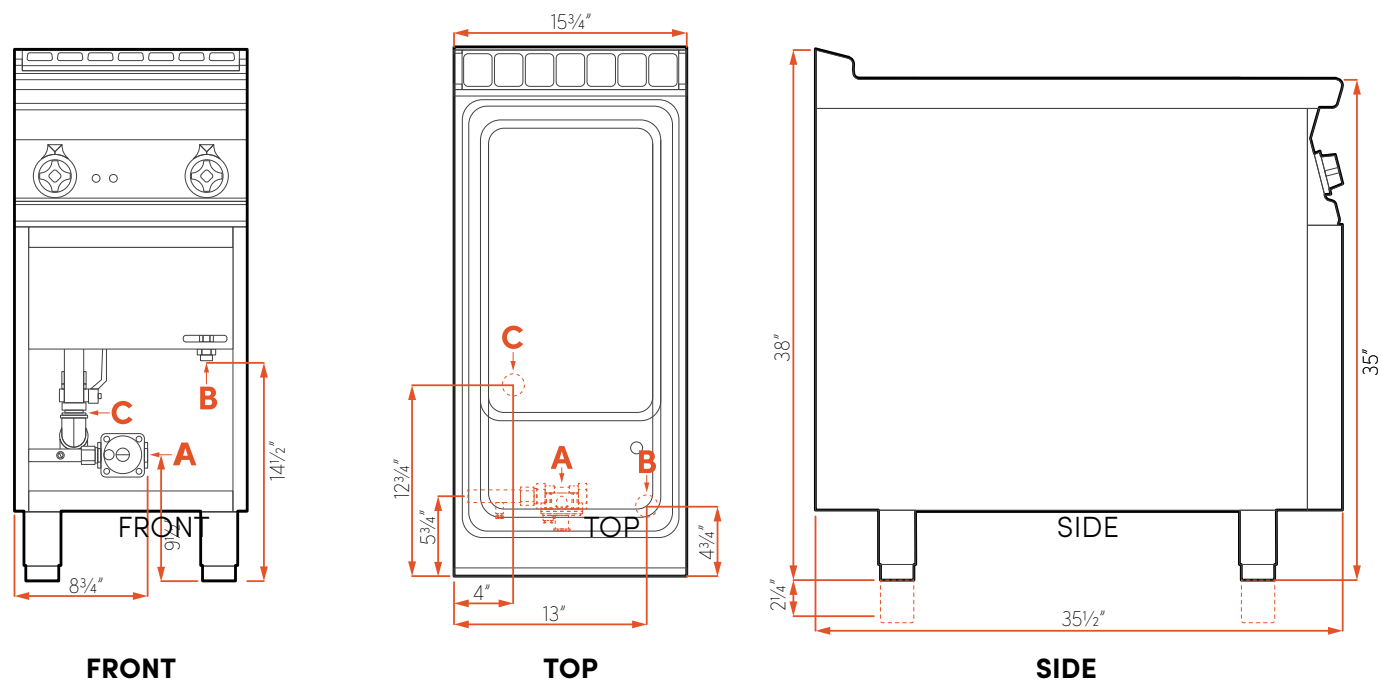
What this means for you? No service calls, no problems, a pasta cooker you can trust. Whatever your needs, pre-cooked dry pasta, cook fresh pasta, boil vegetables choose a basket combination that suits your needs.

Basket Combinations:



Pasta baskets not included

G94 - Gas Pasta Cooker



	Connection Type	Connection Size
A	Gas Connection	3/4" NPTF
B	Water Connection	3/4" NPTM
C	Water Drainage	1" NPTF

Adjustable legs allow the pasta cooker to be raised or lowered by 2.3" (58mm). All connections will raise or lower by the amount that the legs are adjusted.

Dimensions

Model	Power (Btu)	WxDxH (in)			WxDxH (cm)			Weight (Lbs)	Weight (Kg)
G94	47,600	15.7	35.4	38.0	40	90	96.5	135	61

Shipping

Model	Packaging	WxDxH (in)			WxDxH (cm)			Weight (Lbs)	Weight (Kg)
G94	Pallet	17.7	37.4	44.1	45	95	112	150	68