

TW-350

PASTACOOKER electronic

GASTROFRIT®

item number : 110035

key data

power	9 kW
fuse	13.5 A
tension	1x400V, 3PNE
capacity capacity	15 - 20 l
portion containers	2 pieces (92 x 135 x 185 mm B x L xH)
dimensions	350 x 600 x 850 / 900 mm
hourly output	25 kg/h (Spaghetti à la minute)

Options

- 2 x programmable automatic basket-lift mechanism
- electronic sensor for optimal dosing of salt
- base unit (height) 900mm
- electronically controlled refilling
- electronically controlled safety relief valve

easy to clean

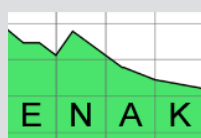
- boil dry protected telescopic heating element: any remains rub off
- logical design: rounded off, no superfluous edges
- appliance on four rollers

economical in operation

- Simple key pad operation
- less work than with a conventional hotplate
- automatic temperature control
- top performing heat source for high-performance
- mise en place preparation
- consistent quality even with different kinds of pasta
- suitable for cooking rice and vegetables
- different sized portion holders made of special chrome steel
- automatic energy-save mode and stand-by function
- electronic continuous starchscouring

swiss quality

- top quality, special chrome steel
- precision finish
- maintenance friendly
- safety thermostat
- IPX 5 approved (splash-proof)
- CE tested
- also available built in solution



Certificate:
energy efficient
for hotels and
restaurants

made in Switzerland:

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