

PASTA COOKER



E3204

KEY FEATURES

- Stainless steel, 1/1 gastronorm compatible pan
 - choose your serving configuration
 - Note: baskets are not supplied with unit*
- Supplied with integrated water faucet
 - easy to fill and maintain with fresh water
- Powerful 8.3kW element
 - fast heat-up
- Temperature range of 70 - 100°C
 - ideal for simmer or rolling boil
- Starch draw-off facility
 - allows consistent better quality of cooked pasta
- Laser-etched control icons
 - Permanent, indelible markings

MODELS and ACCESSORIES

E3204 - Pasta cooker

- Fully integrated extended flue
- Suiting kit
- 1/3 gn pasta basket -
297mm (w) x 164mm (d) x 200mm (h)
- 1/6 gn pasta basket
144mm (w) x 164mm (d) x 200mm (h)



INSTALLATION NOTES

Adequate ventilation must be provided to supply sufficient fresh air and to allow easy removal of any such products that may present a risk to health. Please consult current legislation for details that relate to specific locations.

Install unit on a level, fireproof surface in a well-lit position. A clearance of 150mm should be observed between appliance and any combustible wall. Please consult the appliance installation manual for further details.

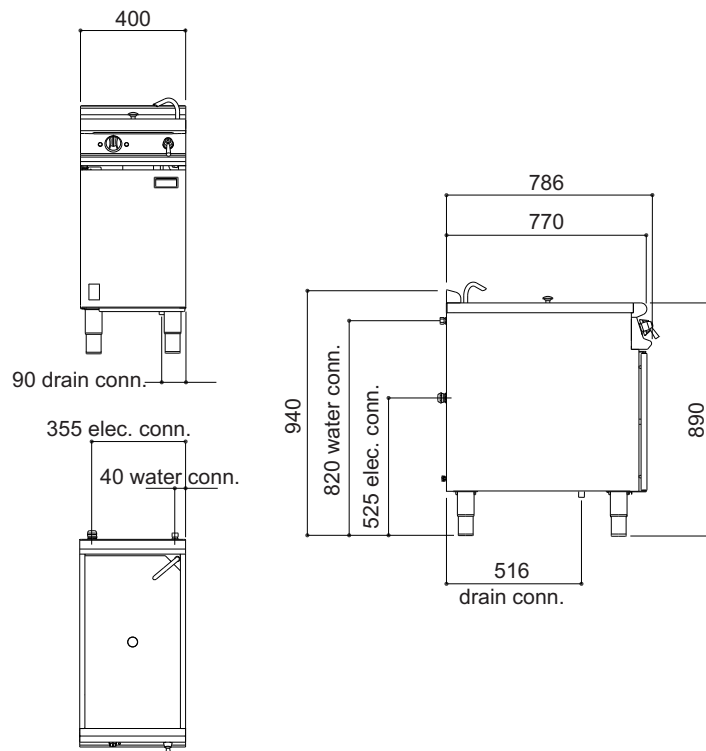




DOMINATOR^{PLUS}

PASTA COOKER

MODEL DIMENSIONS (in mm)



SPECIFICATION DETAILS

	E3204
Pan dimensions (w x d x h in mm)	310 x 510 x 285
Electrical rating (kW)	8.3
Electrical supply voltage	400V 3N~ or 230V
Required electrical supply 400V 3N~ (amps)	16
Electrical current split (amps)	L1: 12.1 / L2: 12.1 / L3: 12.1
Element rating (kW)	8.3
Drain connection	3/4"
Weight (kg)	48
Packed weight (kg)	56

