

Product data sheet — Electric pasta cooker

MKN-No.:
1320402

Cooking appliance according to DIN 18853 for application in the commercial preparation of food. For cooking in liquid, such as starch side dishes, vegetables, soups, sauces and for keeping dishes warm.



Technical highlights

Material:

Casing and cover are made completely of CNS (material No. 1.4301) / AISI 304. Visible surfaces with polished and satin finish, 320 grit.

Bendings:

Cover bent downwards 30 mm at the front and bent upwards 20 mm at the rear. Designed as a drip edge at the front. 50 mm cover projection closed to the appliance body.

Body:

Buckling resistant, self-supporting, closed construction with side walls, rear wall and bottom.

Control panel:

Operation panel desk-shaped for highest ergonomic requirements and very easy cleaning. Removable from the front for easy and cost efficient service access. Embossing behind the control knobs, ergonomiacally shaped knobs for a easy identification of the position.

Effective area:

Basin made completely of extremely corrosion-resistant CNS (1.4404), welded seamlessly and greaseproof into the cover plate. With large radii for easy cleaning.

Installation:

Equipped for installation of appliance feet which are adjustable in height (optional) or for installation on a plinth provided by customer.

Type of energy:

Appliance completely electrically wired inside. All contactors required for operation are installed. Power supply cable with CEE plug connector.

Special feature:

Heating: SUPRA

SUPRA surface heating system directly underneath the bottom, flush connected with the surface. Aluminium plate (15 mm) for even heat distribution with accurately fitting machined slots to hold the CNS/stainless steel tubular heating elements for optimal and fast heat transmission. Tubular elements are individually screwed to simplify service.

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Current drawings you will find here:
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Further features

- connection, sealing by means of patented connecting method – clamp bar is rounded (R 20) at the back for easier cleaning
- appliance equipped for connection to a power optimising system, incl. Relay
- basin equipped for insertion of a starch collection plate with supporting perforated plate for 4 round pasta cooking baskets of CNS (1.4301) (AISI 304) or one 1/1 GN container, 200 mm deep
- swivelling water inlet tap DN 15 at the rear, preferably for warm water
- bottom of basin with outlet leading into the lower section
- ball-type drain valve DN 40 installed vertically downwards
- temperature control, infinitely variable, by precision thermostats
- integrated output regulator, control lamp and safety temperature limiter – contactor installed

Technical data

Dimensions (LxWxH*) (mm):	400 x 700 x 700
Effective area:	1
Dim.: effect. area (LxWxH) (mm):	305 x 510 x 210
Diameter (mm):	
Nominal capacity (L):	
Nominal fill quantity (L):	
Connected load (electrical) (kW):	7,2
Voltage ¹ (V):	400 3 NPE AC
Recommended fuses (A):	3 x 16
Frequency range (Hz):	50/60
Rated heat load (kW):	
Standard gas pressure – natural gas ² (mbar):	
Standard gas pressure – liquid gas ² (mbar):	
Heat-up time (Min.):	
Vapour pressure (bar):	
Refrigeration capacity (kW):	
Net weight (kg):	45
Gross weight ³ (kg):	52
Heat emission latent (W):	1440
Heat emission sensitive (W):	900
Type of protection:	IPX5

* Carcass height plus optional appliance feet with a height of 150 mm or 200 mm

Product safety

- CE mark

Installation requirements

- electrical supply provided by customer
- connection to the water supply mains provided by the customer
- with ½" cold water connection
- DN50 must be provided for on-site fixed waste water connection via funnel siphon

Option / accessories

MKN-No.:	Description:
10016886	Supplementary set consisting of: Perforated plug and 2 pasta baskets made of CNS
845501	wing door 400 mm, left hand hinge
845506	wing door 400 mm, right hand hinge

¹ special voltages on request

² further types of gas on request

³ seaworthy packing on request