

Universal Cooker - 2 wells X190 LT

The range consists of 3 models with 2 wells of 200 liters and 2 automatically tilting baskets: gas, steam and electric. This appliance is ideal for the cooking in water of pasta, rice, minestrone, vegetables, boiled meat etc.



Model 291130

CONSTRUCTION

- External paneling and load bearing frame in 304 AISI stainless steel. Cooking well with rounded corners in 316 AISI stainless steel and fitted with an overflow pipe. The combustion chamber is in 309 AISI stainless steel (gas version). Jacketed well in 18/10 stainless steel (steam version).
- Cooking basket and all other parts in contact with water are made from 316 AISI stainless steel.
- Large drainage tap sized 2" with insulated handle positioned on the front of the appliance.

OPERATING MODES

- Elevating basket which is automatically tilted at the end of the cooking cycle by an electro mechanic linear activator fed at low tension (24 V).
- Safety device prevents heating in case of no water in the tank (gas and electric versions).
- Timer to set the cooking period.

- 3 possible cycles identify different power levels.
- Electronic control for end limit of the baskets.
- Automatic water filling and automatic water topping up by electrovalves and electronic switchboard.
- Electronic control for the presence of the flame.
- Digital control panel provided with IPX5 protection.
- Indication and control of the temperature.
- Lid and handle fitted on hinges with counter-balancing springs.
- Heating by 2 stainless steel burners (gas version).
- Safety valve and flame failure device for cutting off the gas flow if the pilot light is accidentally extinguished (gas version).
- Automatic ignition integrated in the electronic board (gas version).
- All gas appliances are supplied for use with natural gas (methane), with LPG conversion jets supplied as standard.

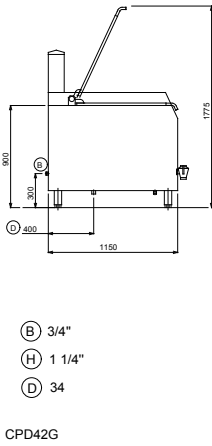
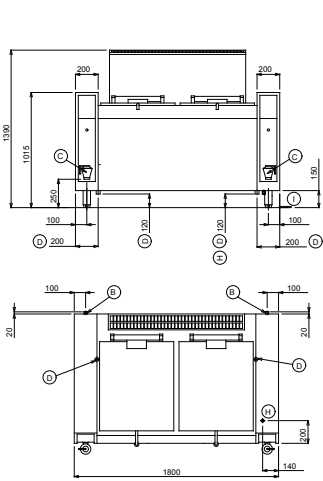
- Heating through stainless steel elements (electric version).
- ON/OFF switch with indicator light to show machine is on (electric version).
- Steam supply pressure 0.5 bar (steam version).
- Controls and safety unit consisting of safety valve, depressurising valve and pressure gauge (steam version).
- Steam flow controlled by means of a ball valve (steam version).
- A drainpipe for condensing water for steam appliances is compulsory.
- All the models can be supplied on request with HACCP connection system.
- All models comply with the standards required by the main international approval boards and are CE marked.



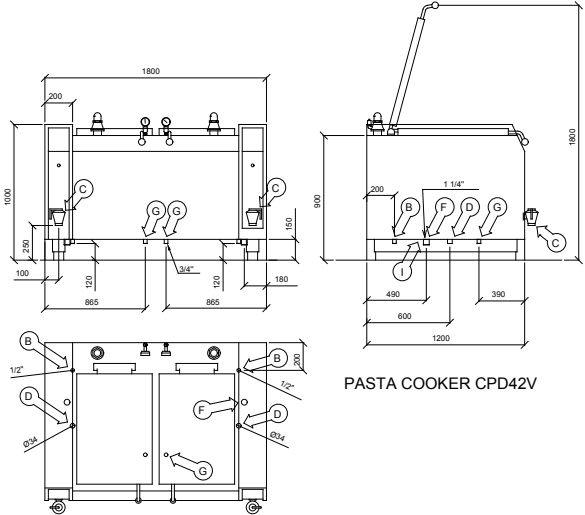
Electrolux

291130

291143

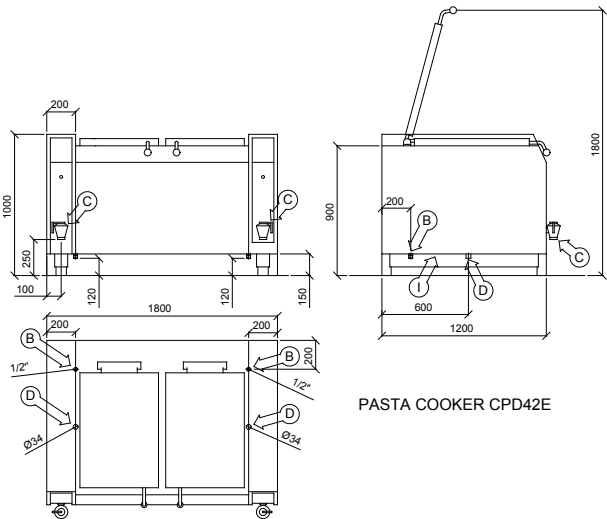


B 3/4"
H 1 1/4"
D 34
CPD42G



PASTA COOKER CPD42V

291144



PASTA COOKER CPD42E

	IPC20GD2 291130	IPC20SD2 291143	IPC20ED2 291144
LEGEND			
C - Water drain	2"	2"	2"
F - Steam inlet		●	
G - Condensation outlet		1/2"	
H - Gas connection	1"1/4		
I - Electrical connection	230 V, 1N, 50	230 V, 1N, 50	400 V, 3N, 50
TECHNICAL DATA			
Power supply	Gas	Steam & Electric	Electric
External dimensions - mm			
width	1800	1800	1800
depth	1200	1200	1200
height	900	900	900
height adjustment	50	50	50
N° of wells	2	2	2
Usable well dimensions - mm			
width	625	625	625
depth	640	640	640
height	410	410	410
Number of baskets	2	2	2
Basket load capacity - kg	20	20	20
Power - kW			
gas	60		
Steam consumption at 0.5 bar - kg/h		100	
Power - kW			
installed-electric	0.5	0.5	30
Control panel - V	24	24	24
Net weight - kg.	386	380	380
Supply voltage	230 V, 1N, 50	230 V, 1N, 50	400 V, 3N, 50
ACCESSORIES			
DRAUGHT DIVERTER WITH 150 MM DIAMETER	206132		
MATCHING RING FOR FLUE CONDENSER 150DIAM	206133		
PASTA COOKER TROLLEY FOR 2-GN 1/1 CONT.	921011	921011	921011
PASTA COOKER TROLLEY WITH TILTING TANK	921012	921012	921012
TROLLEY WITH LIFTING & REMOVABLE TANK	922403	922403	922403