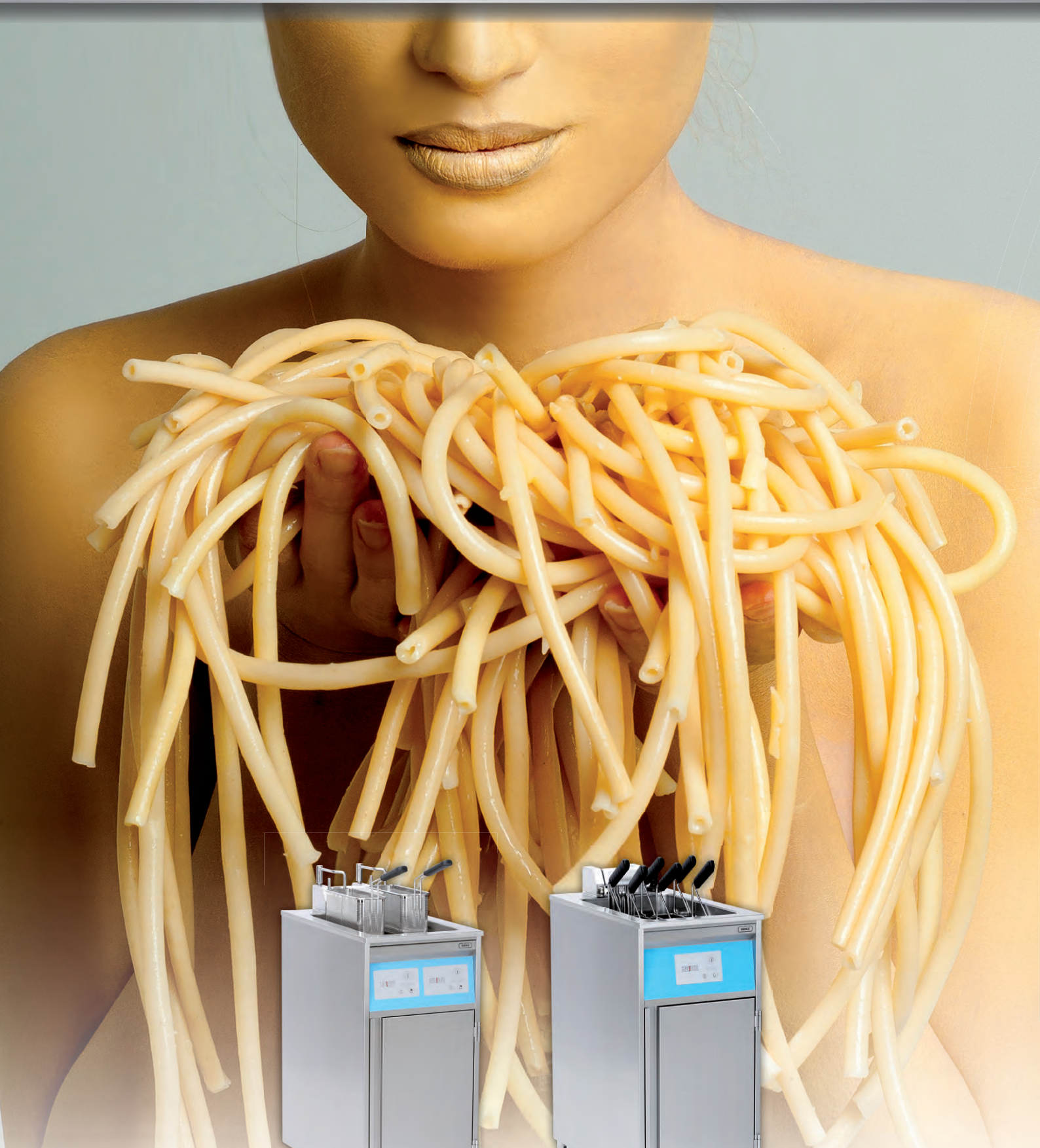
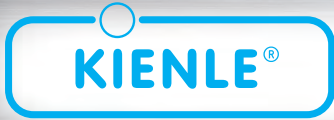




Pasta Technology

Made in Germany



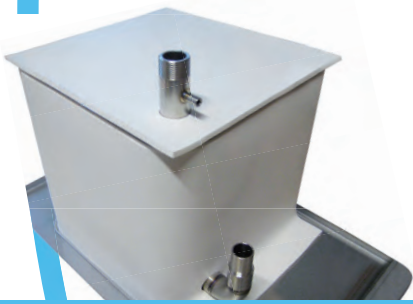


Pasta of the highest quality



**Evaporation balance
replaces
evaporated
water automatically**

**Fully insulated
saves on energy costs**



**Automatic basket lifter
consistent quality every time**



**Salt indicator
to your
specifications**

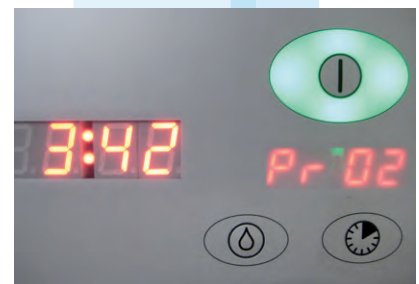




**Hand-held
spray head
extensible**



**Control unit with
10 programmes
individually adjustable**



**Water softener
fully integrable**



Innovation | Ease of use



Unique

Evaporation balance

The evaporated water is automatically topped up. Just as you need it. Provision can also be made for regeneration water – constantly adjustable on the control panel.



Handy

Hand-held spray head

The pull-out hand-held spray head – for universal use (optional).



Ingenious

Salt indicator

A salt indicator with visual and audible signals and set to your own dosing instructions - variable at any time via the control panel.



Unique

Water softener

Fully-integrated water softener (with BRITA approval for use with foods) supplies individually adjustable soft water. The capacity can be adjusted according to the hardness. The intelligent control unit manages the consumption rates, and after each start-up shows you the remaining capacity in litres (optional).



Quality

Automatic basket lifter

The automatic basket lifter delivers consistent, programmed quality in each and every basket (optional).



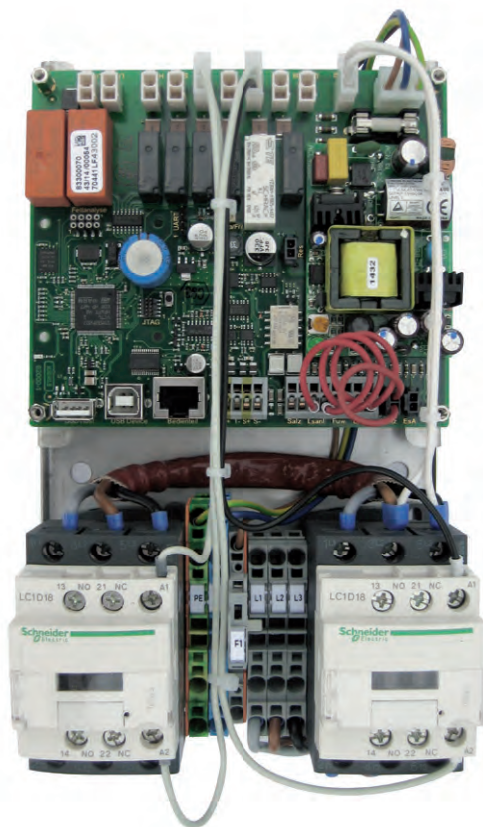
All bases covered

Control unit with 10 programmes

10 programmes, each one individually adjustable. Along with the cooking time and temperature, it also regulates the starch drain-off in terms of both quantity and time. The required heating output is also activated in order to maintain the optimum cooking temperature.

Precision | Refined technology

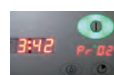
Everything comes together in the control and energy centre. Compact in its sealed housing, the intelligent controller processes all signals and commands and forwards them to the switching devices.



This cooking computer is our masterpiece. At the press of a button, your pasta, dumplings, gnocchi, potatoes ... automatically pass through the perfect cooking process. All this is done with unbeatable efficiency, optimum heating and to the exact second.



Use the programme key to simply select your pre-entered cooking programmes from 10 different options.



Current values and information are displayed for you on the information panel, but only when they're needed.



Just three buttons are used for both functions and programming. Supported by a signal indicator that changes colour according to the individual operating states. Simply ingenious! The signal field changes colour like a chameleon – always according to the operating state.



Everything else that this little wonder can do:

On the pasta cooker, heating and energy control represent a particular challenge for the controller. To achieve precise temperature control, both the heating output and control signals must be optimally matched to each other across several power levels. Our software deals with that superbly, and in so doing achieves the best temperature performance.

Ecology | An obligation to protect our environment

Minimising energy use to bring you improved economy. This was our focus throughout the entire development process.

The internal heater represents the most efficient heating process. The heating energy arrives in the cooking water without loss and directly through the heater (immersion heater principle). Efficiency is 98%. High-quality silicone insulation covering the entire reservoir reduces the radiated heat loss to a minimum. The reservoir can be cleaned effortlessly thanks to the fully-folding heater. With the optional hand-held spray head - an effective improvement.

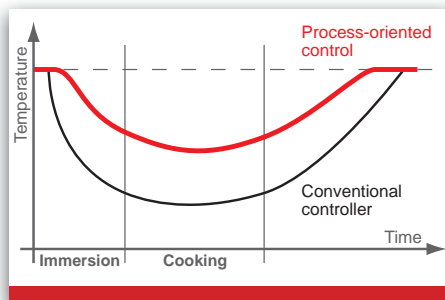
Heat input



Keeping the heat where it's needed – in the reservoir.

The result: High-quality full-surface insulation of the reservoir reduces heat loss by approx. 25 %.

Energy use



Intelligent control technology ensures that the energy is in the right place at the right time.

The result: Process-orientated heating output control reduces the connected load.

Peripheral savings



The fully-folding heater enables you to clean the large reservoir in a very short time.

The result: Takes you less time to clean.

Complete Overview – Pasta Cookers – Model Series 400

Type PK400R+PL41	Type PK400R+PL2	Type PK400R	Type PKE400+PL41	Type PKE400+PL2	Type PKE400

Accessories | Extensive and sturdy

Overview – Pasta baskets

Art. No. 77010	Art. No. 77020	Art. No. 77030	Art. No. 77040	Art. No. 77050	Art. No. 77060	Art. No. 77070

Overview – Pasta cooker loading options

Types: PK400R PKE400 Baskets for direct immersion							
	1. Art. No. 77010	2. Art. No. 77020	3. Art. No. 77030			4. Art. No. 77040	5. Art. No. 77050

Types: PK400R+PL41 PK400R+PL2 PKE400+PL41 PKE400+PL2 With lift option Hook-in baskets			
	6. Art. No. 77060	7. Art. No. 77070	



All baskets are made of sturdy perforated stainless steel plate

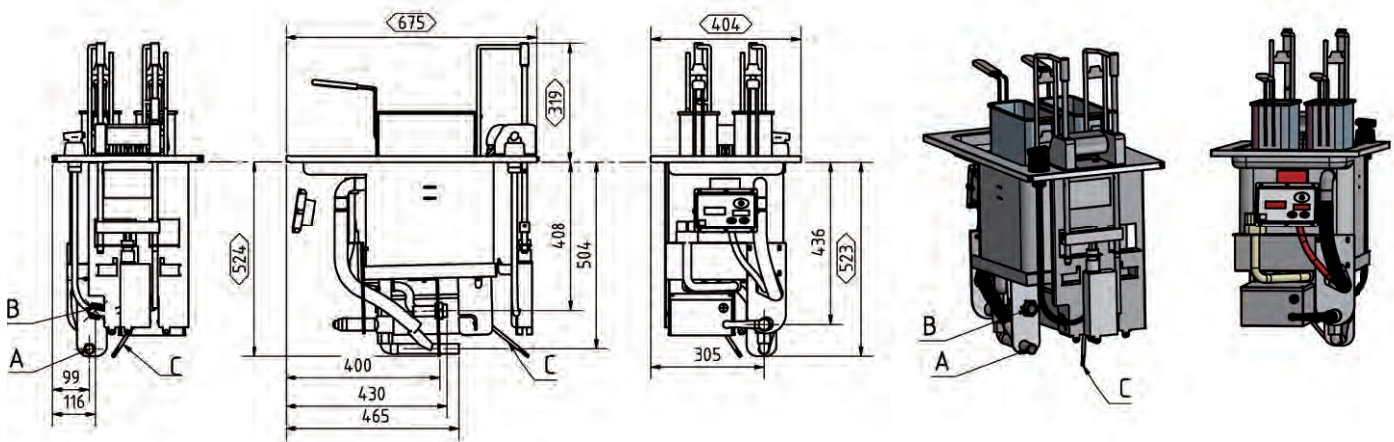
Built-in unit options

L41/L2 =	Single lift/double lift
E =	Water softener with holder
H =	Hand-held spray head for separate 3/8" water connection for angle valve (customer-supplied)

All pipe screws can deviate from the stated sizes by ± 5 mm.

Technical data

Reservoir capacity	24 litres		
Voltage	400 V, 50 Hz, 3NAC	Heating output	7,8 kW
C - Power cable	3L + N + SL, 5x2,5 mm ² , L = 1,6 m	Fuses	3x16 A
A	Cold water max. 30°C, 0 dH, reinforced hose 1.0 m with 3/8" hose connection		
B	Water drain, 3/4" connection, connected according to local regulations		



Free-standing unit options

L41/L2 =	Single lift/double lift
E =	Water softener with holder
H =	Hand-held spray head
Ro =	Rollers
B =	Media connections on bottom

Technical data for connections (free-standing unit)

C	Power cable 3L + N + SL, 5x2.5 mm ² , L = 1.6 m
A	Cold water max. 30°C, 0 dH, 3/4" hose connection, male thread
B	Water drain, 1" connection, male thread, connected according to local regulations
R	Media connections on back

