

PASTA COOKER

- Appliance designed to cook various pasta products
- Deep-drawn basin, seamlessly welded into the top (308 × 510 × 300 mm, 45 l)
- Basin in salt water resistant CrNi steel with addition of molybdene 1.4404
- powerful, direct heating controlled by thermostat
- Heating elements can be turned in the basin by 90 degrees
- built-in protection against running dry
- integrated starch-separator by overflow zone with dripping area
- Starch separation zone with separate drain connection and separation zone
- Basin emptied via 1" ball valve
- Water intake device 1/2"



**FEN 400**

Overall dimensions, W × D × H in mm	400 × 850 × 900
Weight in kg	55
Electrical connection in kW 400 V 3N 50/60 Hz	10
1 basin for GN 1/1 – 308 × 510 × 300 mm, 45 l	●
Open cupboard underneath, W × D × H in mm	333 × 335 × 269
Hygienic bottom structure H2	●

**STANDARD ACCESSORY**

ZUB D93 pasta basket GN 1/3 – 200 mm	2
ZUB D94 Pasta basket GN 1/6 – 200 mm	2
Siphon 1 1/2" × 50 mm with 45° outflow	1

**ACCESSORIES FOR EXTRA CHARGE**

ZUB D93 Pasta basket GN 1/3 – 200 mm	○
ZUB D94 Pasta basket GN 1/6 – 200 mm	○

○ = Optional (price on request)

