

## GAS PASTA COOKER

- European advanced design.
  - All stainless steel body structure.
  - Adjustable stainless steel feet for stable placement. Inclined panel design, elegant appearance. Automatic water replenishment, easy to remove slag.
  - Fire tube heating, high heat transfer efficiency, can prevent sticky bottom and furnace body temperature from being too high.
  - Boiling water bubbles automatically burst the dough and prevent boiling water from spilling.
  - Set up overflow tank.
  - The noodle cooking tank has a large capacity (38L) and a fast heating speed.
  - Set up a permanent flame.
  - Equipped with safety system (thermocouple flame-out protection device).
  - It adopts linkage with safety system, automatic pulse electronic ignition.
- L Line = 900mm , M Line = 750mm (depth)



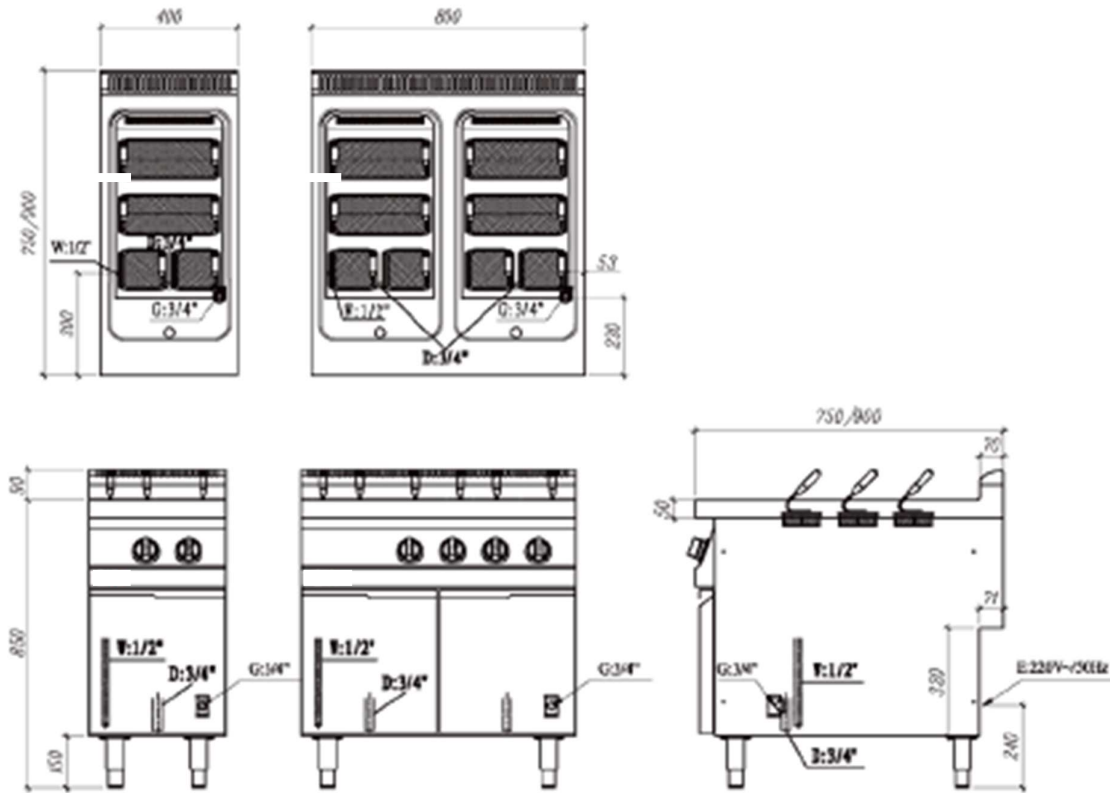
CONSTRUCTION & FEATURES

## TECHNICAL SPECIFICATIONS

NO	NAME	MODEL	DIMMENSION	HEAT LOAD (kW)
<b>S LINE – 750 DEPTH</b>				
1	Gas Pasta Cooker	TMG-PC4	400 x 750 x 850	2 x 6kW
2	Gas Pasta Cooker	TMG-PC8	800 x 750 x 850	4 x 6kW
<b>L LINE – 900 DEPTH</b>				
1	Gas Pasta Cooker	TLG-PC4	400 x 900 x 850	2 x 6kW
2	Gas Pasta Cooker	TLG-PC8	800 x 900 x 850	4 x 6kW

SPECIFICATIONS

TECHNICAL DRAWINGS



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