



PASTA COOKER



E3204

KEY FEATURES

- Stainless steel, 1/1 gastronorm compatible pan
 - choose your serving configuration
 - Note: baskets are not supplied with unit
- Supplied with integrated water faucet
 - easy to fill and maintain with fresh water
- Powerful 8.3kW element
 - fast heat-up
- Temperature range of 70 - 100°C
 - ideal for simmer or rolling boil
- Starch draw-off facility
 - allows consistent better quality of cooked pasta
- Laser-etched control icons
 - Permanent, indelible markings

MODELS and ACCESSORIES

E3204 - Pasta cooker

- Fully integrated extended flue
- Suiting kit
- 1/3 gn pasta basket -
297mm (w) x 164mm (d) x 200mm (h)
- 1/6 gn pasta basket
144mm (w) x 164mm (d) x 200mm (h)



INSTALLATION NOTES

Adequate ventilation must be provided to supply sufficient fresh air and to allow easy removal of any such products that may present a risk to health. Please consult current legislation for details that relate to specific locations.

Install unit on a level, fireproof surface in a well-lit position. A clearance of 150mm should be observed between appliance and any combustible wall. Please consult the appliance installation manual for further details.

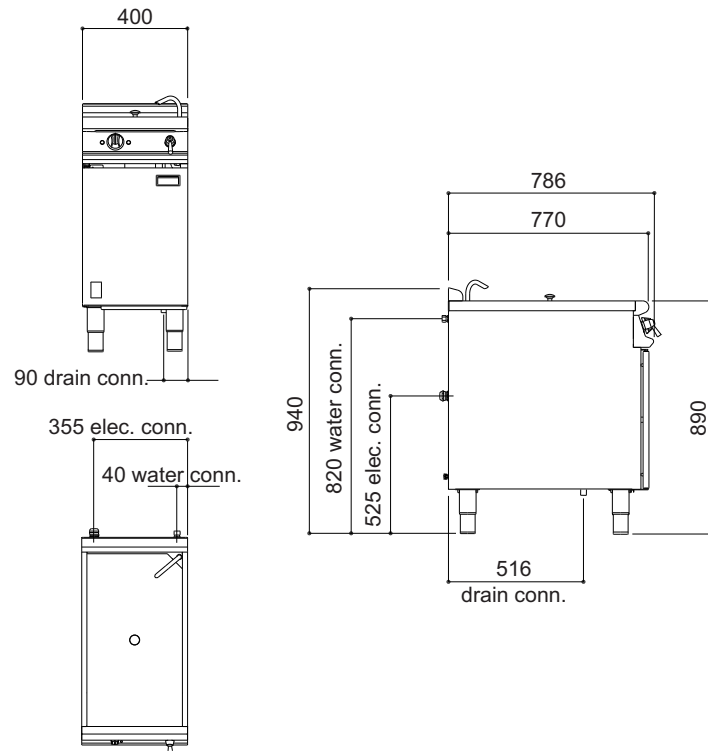




DOMINATOR PLUS

PASTA COOKER

MODEL DIMENSIONS (in mm)



SPECIFICATION DETAILS

	E3204
Pan dimensions (<i>w x d x h in mm</i>)	310 x 510 x 285
Electrical rating (<i>kW</i>)	8.3
Electrical supply voltage	400V 3N~ or 230V
Required electrical supply 400V 3N~ (<i>amps</i>)	16
Electrical current split (<i>amps</i>)	L1: 12.1 / L2: 12.1 / L3: 12.1
Element rating (<i>kW</i>)	8.3
Drain connection	3/4"
Weight (<i>kg</i>)	48
Packed weight (<i>kg</i>)	56

