

# MULTICOOKER

major line



## Multicooker | Automatic Pasta Cookers

This range of machines for large-scale catering consists of models with one or two tanks, all equipped with individual baskets. The flexibility of the MULTICOOKER pasta cooker facilitates the traditional cooking of pasta in water ensuring speed and safety of working cycles, constant product quality and the best use of human resources.

## Flexible and functional cookers for restaurants

The flexibility of the Multicooker automatic pasta machine allows it to be used for a large part of the traditional systems of cooking in water: the cooking of pasta, rice, soups, white and red meat, vegetables, etc.

## DIRECT ELECTRIC HEATING

MODEL	CAPACITY lt	POWER kW	DIMENSIONS mm	BASKETS no.	PANS no.	PASTA LOAD kg
CPM DE 2-12	135 + 135	17 + 17	1600 x 900 x 900H	2	2	(12 - 15) x 2
CPM DE 2-18	188 + 188	25.5 + 25.5	2000 x 900 x 900H	2	2	(18 - 23) x 2
CPM DE 2-24	242 + 242	31 + 31	2400 x 900 x 900H	2	2	(24 - 30) x 2



## Multicooker can be used for

- Broths
- Rice
- Pasta
- Fish
- Meat
- Eggs
- Vegetables
- Legumes

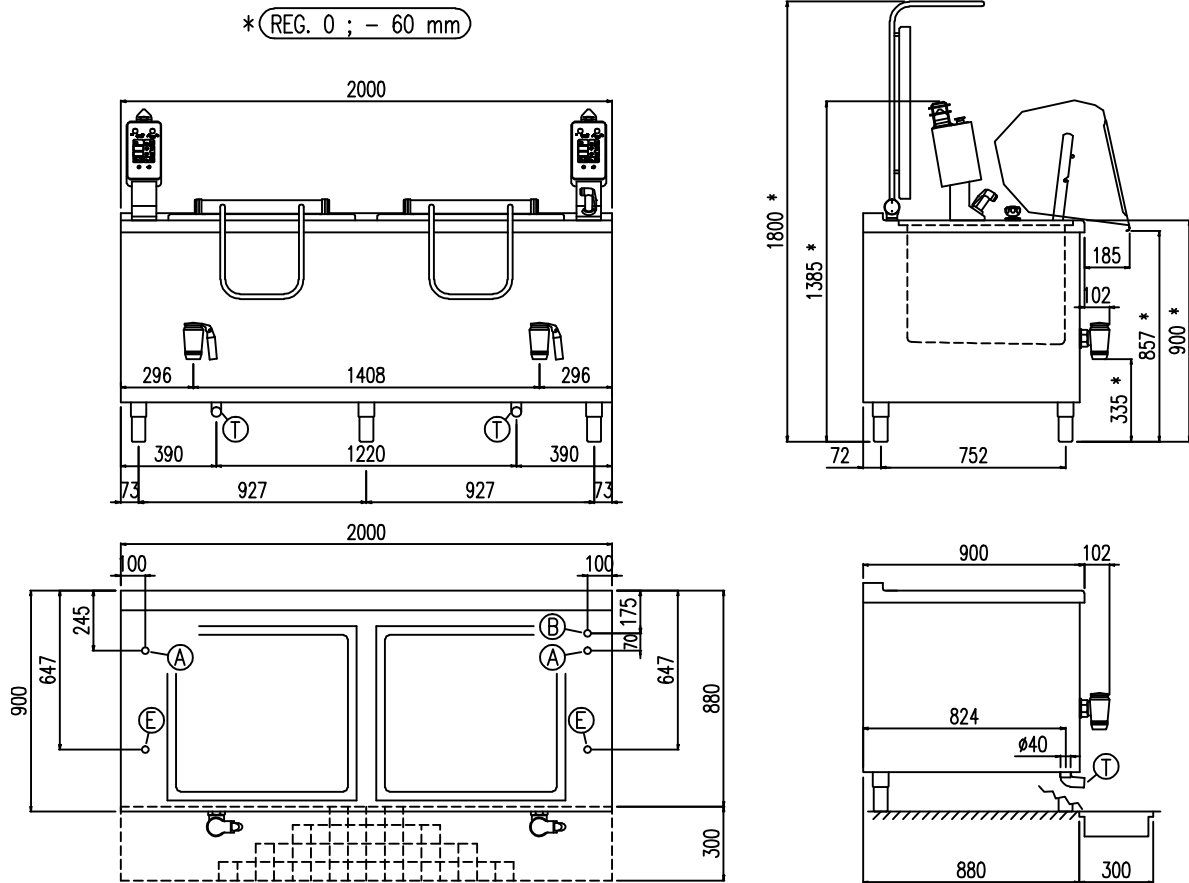
**boiling** | braising | pasteurising | **tilting** | mixing | **cooling** | frying | underpressure | vacuum cooking | cutting | washing | drying



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TECHNICAL DRAWING MOD. **CPM DE 2-18**



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TECHNICAL DRAWING MOD. **CPM DE 2-24**

