

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 GAS HEATING

MODEL	CAPACITY lt	POWER kW	DIMENSIONS mm	BASKETS no.	PANS no.	PASTA LOAD kg
CPM DG 2-12	135 + 135	25 + 25	1600 x 900 x 900H	2	2	(12 - 15) x 2
CPM DG 2-18	188 + 188	36 + 36	2000 x 900 x 900H	2	2	(18 - 23) x 2
CPM DG 2-24	242 + 242	45 + 45	2400 x 900 x 900H	2	2	(24 - 30) x 2



Multicooker can be used for

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

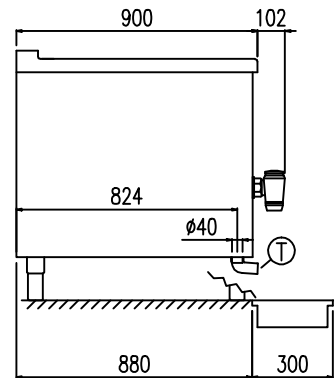
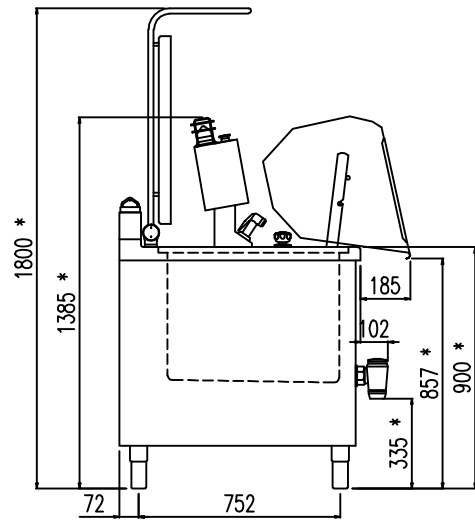
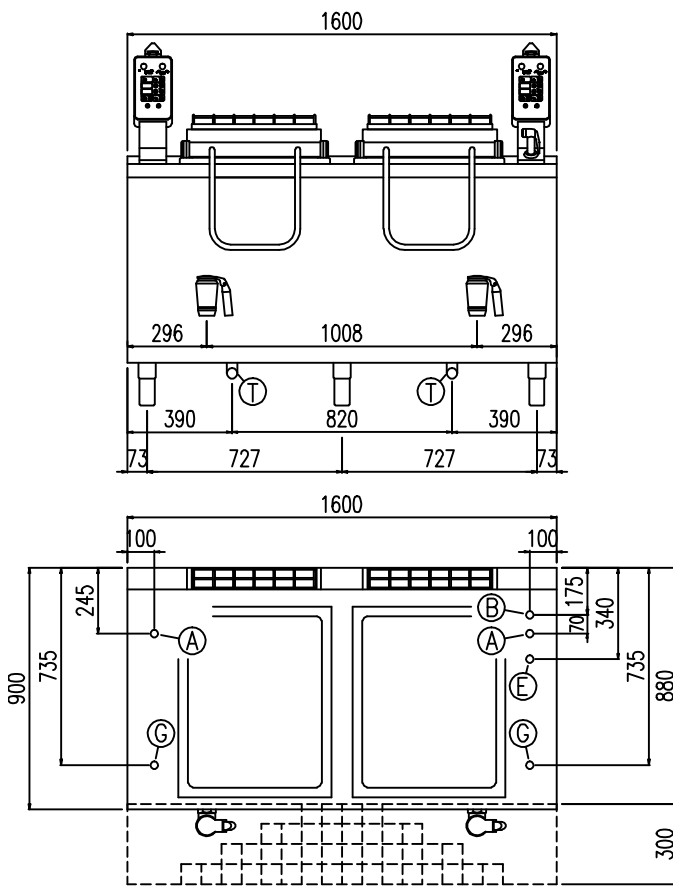
boiling | braising | pasteurising | **tilting** | mixing | **cooling** | frying | underpressure | vacuum cooking | cutting | washing | drying

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TECHNICAL DRAWING MOD. CPM DG 2-12

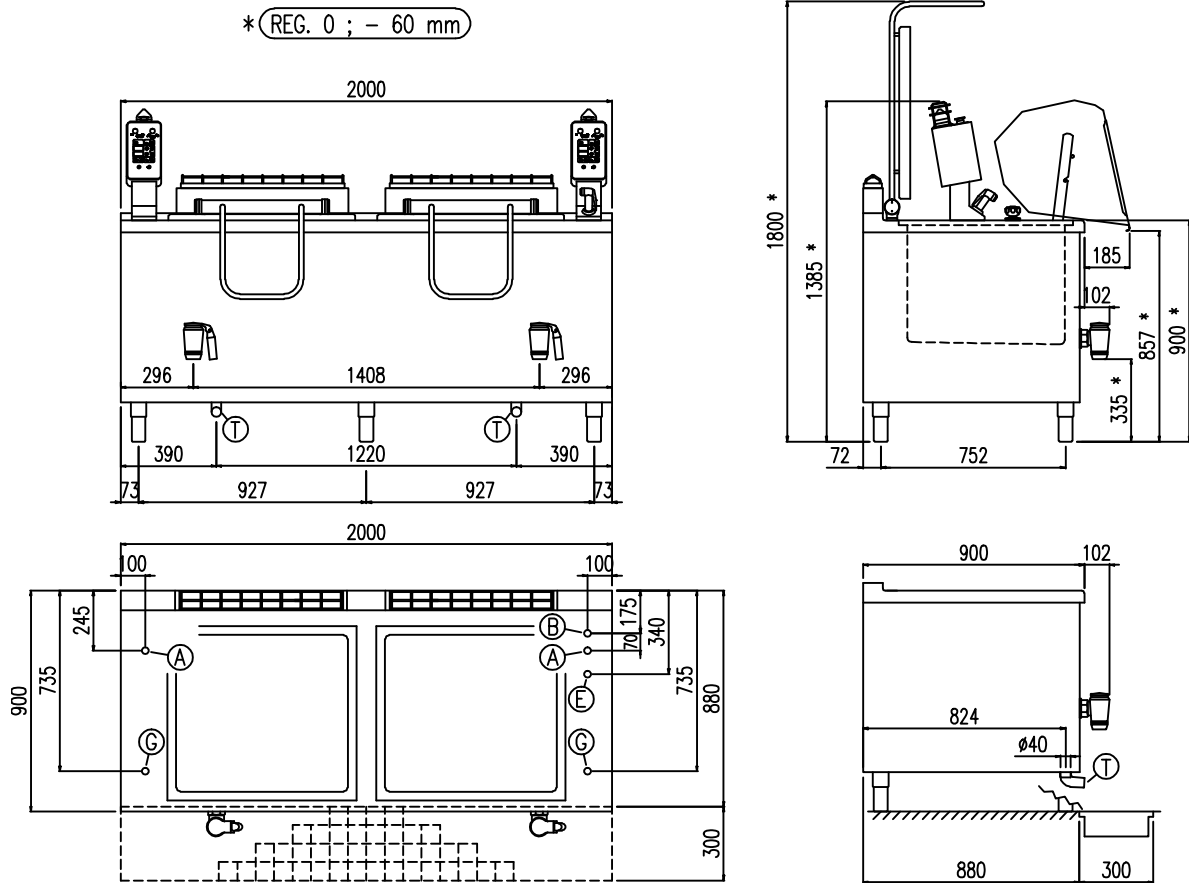
* (REG. 0 ; - 60 mm)



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TECHNICAL DRAWING MOD. CPM DG 2-18



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TECHNICAL DRAWING MOD. CPM DG 2-24

