

07/2012

Mod: G22/CPA4-N

Production code: 393111



Diamond
catering equipment

ECO 90 Gas pasta cookers



- Main connections are accessible from below the base of the unit.
- Access to all components from the front.
- Provided with a service duct to facilitate installation and can be mounted on feet or castors.
- ESD available as accessory to be installed separately: the energy saving device uses the heat still present in the water drained through the overflow to pre-heat the tap-in water up to 60°C, thus ensuring constant water boiling.
- Boiling well in AISI 316-L stainless steel is seamlessly welded into the top of the appliance and guarantees high resistance against the aggressive environment caused by the salty hot water.
- One piece pressed worktop in 2 mm stainless steel with smooth, rounded corners.
- Exterior panels in stainless steel with Scotch Brite finish.
- Right-angled, laser cut side edges to allow flush-fitting joins between units eliminating gaps and possible dirt traps.
- Feet in stainless steel are adjustable up to 50 mm in height.
- The freestanding gas pasta cooker is the ideal appliance for restaurants needing to cook pasta, noodles of every type, rice, dumplings, vegetables and soups for large or small servings. The pasta cooker may also be used to steam small quantities of food with the use of optional accessories: perforated GN containers and lids.
- This unit does not require electrical connection.
- Unique **EnergyControl** feature: precisely regulates the boiling level and optimizes energy consumption.
- Individually controlled high-power burner (one for each well) positioned below the base of the well, pilot light and flame failure device for comfortable and safe operation.
- Easy to use control panel with safety gas cock, piezo ignition and water tap.
- Safety Thermostat to prevent the machine from running without water.
- The overflow guarantees the skimming of the foam and starches through the continuous water filling which is regulated through the manual water tap.
- Large drain controlled through a manual ball-valve for fast emptying of the well.
- Optional accessory: automatic basket lifting system through push button function allows to transform a regular pasta cooker into one with automatic basket lifting (upon termination of cooking cycle the basket is automatically lifted from the water). The electronic programmable functionalities make this unit a must for any kitchen wanting to standardize its cooking procedures. The unit consists of three stainless steel basket supports, each capable of holding one GN 1/3 basket, which may be placed individually on either the left or the right side of the pasta cooker or in combination with another unit on the opposite side to provide lifting for six single portion baskets (optional baskets to be ordered separately). Possibility to choose between the manual lifting or the programmable timed mode and to set up to nine cooking times through the digital control.
- All gas appliances are supplied for use with natural gas or LPG. Conversion jets supplied as standard.
- The special design of the control knobs and bezels guarantees against water infiltration.
- 98% recyclable by weight.
- CFC free packaging.

*In accordance with CE regulations for gas models belonging to Class B11 (power over 14 kW), it is necessary to install a chimney (if installed under a hood) or chimney and draft diverter if the waste gases are vented directly outside.

ECO 90 Gas pasta cookers

Code	Model	Description	Dimensions mm	kg	m ³
393111	A9PCGD1MF0	40-lt gas pasta cooker with 1 well	400x900x850	62	0.31
393112	A9PCGH2MF0	40+40-lt gas pasta cooker with 2 wells	800x900x850	115	0.62

Included Accessories

Code	393111	393112
Door for open base cupboard-oem	1	2
Code	393111	393112
1 ergonomic basket for 40l pasta cooker	206237	206237
1 square basket for 40l pasta cooker	206236	206236

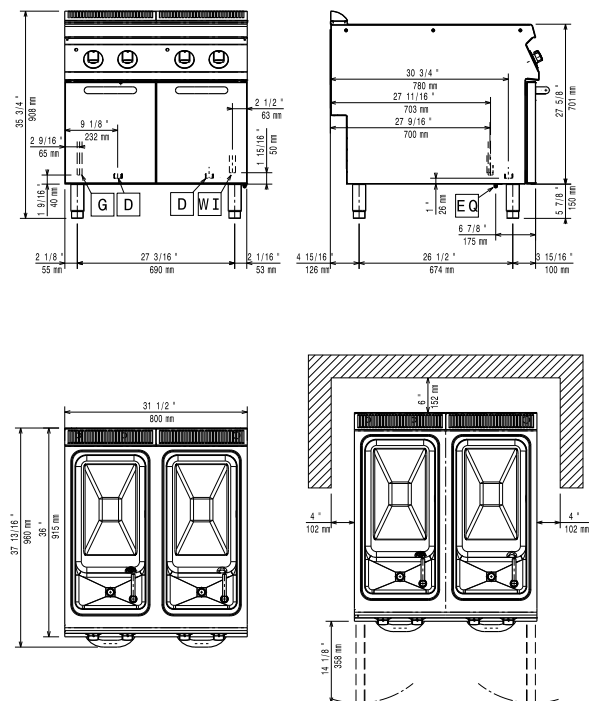
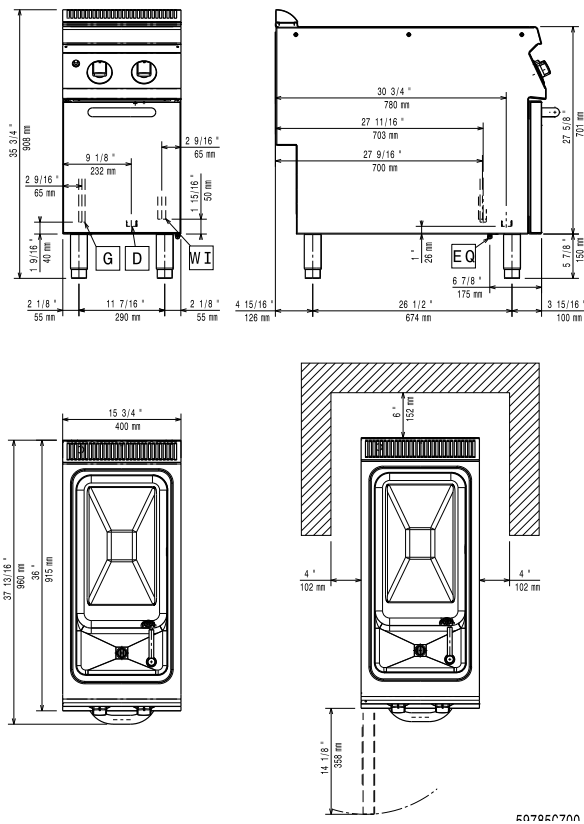
Optional Accessories

Code	393111	393112
2 gn 1/2 baskets for pasta cookers	927211	927211
2 panels for service duct (back to back)	206202	206202
2 panels for service duct (single inst.)	206181	206181
2 side covering panels h=700-d=900-z/oem	206335	206335
2 side kicking strips - 900 line	206180	206180
2 side kicking strips-concrete inst-900	206157	206157
3 ergonomic baskets for pasta cooker	206233	206233
3 round baskets for pasta cookers	927212	927212
3-gn 1/3 baskets for pasta cookers	927210	927210
4 feet for concrete installation	206210	206210
4 wheels (2 with brake)		206188
6 round baskets for pasta cookers	927213	927213
Chimney upstand 400mm	206303	
Chimney upstand 800mm		206304
Door for open base cupboard-oem	206343	206343
Draught diverter with 120 mm diameter	206126	
Draught diverter with 150 mm diameter		206132
Energy saving device-pasta cook. 700/900	206344	206344
False bottom for 40l pasta cooker basket	206238	206238
Flanged feet kit	206136	206136
Flue condenser for 1 module diam.150mm		206246
Flue condenser for 1/2 mod. diam.120mm	206310	
Front.kick.strip f.concrete inst.1000 mm	206150	206150
Front.kick.strip f.concrete inst.1200 mm	206151	206151
Front.kick.strip f.concrete inst.1600 mm	206152	206152
Front.kick.strip f.concrete inst.400 mm	206147	
Front.kick.strip f.concrete inst.800 mm	206148	206148
Frontal handrail 1200 mm	206191	206191
Frontal handrail 1600 mm	206192	206192
Frontal handrail 400 mm	206166	
Frontal handrail 800 mm	206167	206167
Frontal kicking strip 1000 mm	206177	206177
Frontal kicking strip 1200 mm	206178	206178
Frontal kicking strip 1600 mm	206179	206179
Frontal kicking strip 400 mm	206175	
Frontal kicking strip 800 mm	206176	206176
Gn 1/1 basket for pasta cooker	927216	927216
Grid support for round baskets	927219	927219
Junction sealing kit	206086	206086
Large handrail(portioning shelf)400 mm	206185	206185
Large handrail(portioning shelf)800 mm	206186	206186
Lid and lid holder for pasta cookers	206190	206190
Matching ring for flue condenser 150diam		206133
Matching ring-flue condenser 120-130diam	206127	
Pressure regulator for gas units	927225	927225
Side handrail-right/left hand-900 line	206165	206165
Support frame to hold 6 round baskets	960644	960644
Water column with swivel arm	206289	206289

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TECHNICAL DATA

Code	393111	393112
Power supply	Gas	Gas
Installation	FS on concrete base; FS on feet	FS on concrete base; FS on feet
Configuration	Free Standing	Free Standing
Capacity - lt.	40	40
External dimensions - mm		
width	400	800
depth	900	900
height	850	850
height adjustment	50	50
N° of wells	1	2
Usable well dimensions - mm		
width	300	300
depth	520	520
height	260	260
Thermocouple safety valve	●	●
Temperature limiter	●	●
Maximum Well Capacity -lt	32, 40	32, 40
Power - kW		
gas	16.5	33
Net weight - kg.	62	115



Code	393111	393112
D - Water drain	1"	1"
G - Gas connection	1/2"	1/2"