



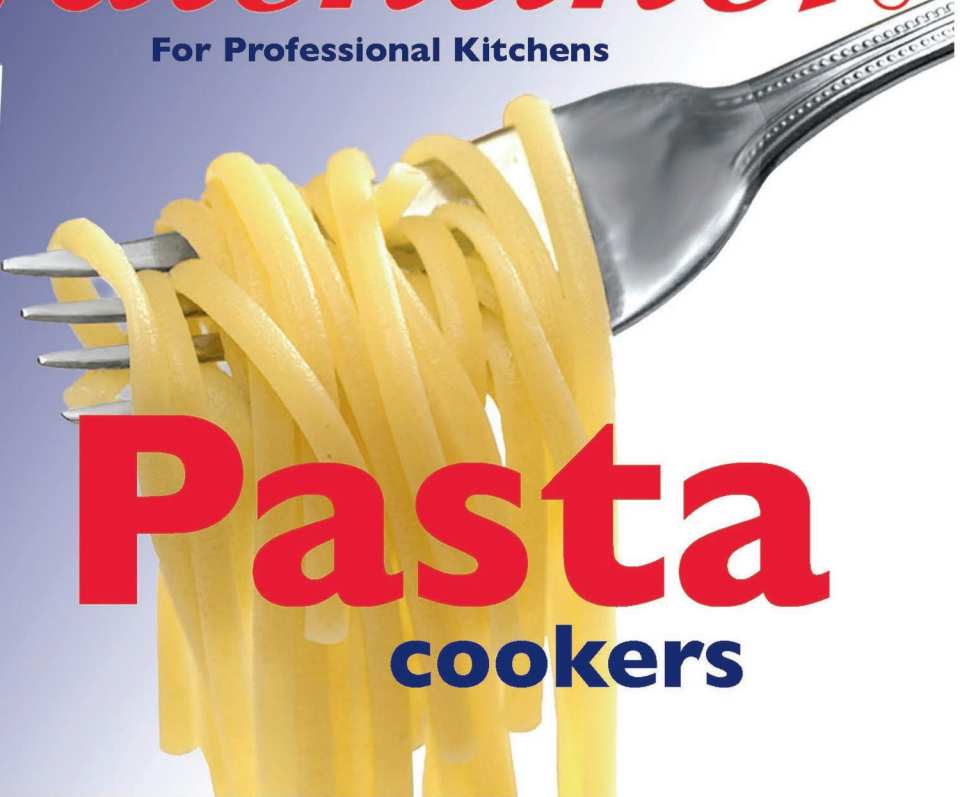
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**Now with
 3 Year
 Warranty**



Valentine®
 For Professional Kitchens



**Pasta
 cookers**

**PASTA COOKER
 Multi-cookers**

- ⚡ Capacity: 25 to 40 litres
- ⚡ Stainless steel container measuring 310 x 510 x 300-310 mm (GN 1/1), resistant to salty water, pressed from a single piece of metal, easy to clean
- ⚡ Thermostat adjustable from 40°C to 100°C
- ⚡ Drain valve
- ⚡ Numerous combinations of accessories suitable for each type of use
- ⚡ Also available as built-in version



Pivoting heating element
 The pivoting heating element system ensures easy access to the container and makes daily upkeep simple.

Accessories



Pasta cooker
 3-4 kg of uncooked pasta in a perforated GN 1/1 container, 200 mm deep with handles.
Steamer
 Numerous combinations of perforated GN containers to cook, blanch, boil and poach.



Bain-marie
 Combination of GN 1/6, 1/3, 1/2, 1/1 containers and lids, 100 / 150 / 200 mm deep with support bars.



Pasta re-generator
 2 rectangular baskets measuring 140 x 280 mm or 4 round baskets, ø140 mm. Stainless steel tray at front to drain baskets. Other compositions possible.



Sous-Vide
 Stainless steel baskets numbered 1 to 6 for vacuum-sealed sachets with 4 timers.



Noodle Cooker - 6 round baskets and tray.
Dim-Sum Steamer - Available with steaming plate and bamboo steamer baskets.



Water supply
 Rear hose with water inlet valve designed to be used to constantly wash the starch from the cooking water.

	Dimensions	Capacity	Voltage	Kilowatts	Amps	Gross weight
Pasta cooker	350 x 600 x 850 mm	25-40 l.	240v 415v	7.1 kw 7.1 kw	1 x 30 amp 3 x 10 amp	43 kg
Pasta cooker, "Turbo" model	350 x 600 x 850 mm	25-40 l.	415v	10 kw	3 x 15 amp	43 kg