



Total Food-Service Solutions

Modular Electric Pasta Cooker NEPC 4-60 AM, Electric Cooker with Basin and Special Noodle Baskets

ITEM#

MODEL#

NAME#

S/N#



*Due to routine technical improvement, the photograph shown may not represent the latest design of the products.

Amicus Modular Electric Pasta Cooker

Electric Cooker with Basin and Special Noodle Baskets

NEPC 4-60 AM SPECIAL NOODLE BASKETS-
WITH HOLDER, THERMOSTAT
AND ANTI CORROSION.

Short Form Specification

Item No.

Nayati Electric Pasta Cooker consists of 2 heating elements with 1.8 kW each, working temperature up to 110°C unit to be installed on open cabinet or similar elements, cantilever, or solid block solutions. Featuring rear seamless fitting to Amicus family products.

Main Features

- Unit to be installed free standing, can be joined with base cabinet, table stand or cantilever system.
- Top panel and frontal body are unified but removable, so it is water protected and easy to service.
- Water basin made from acid resistant anti-corrosion SS 316.
- Usable for noodle cooking and similar dishes.
- Drain tap with comfortable handle provided.

Construction

- All exterior panels in 304 type of Stainless Steel
- Orbital top panel anti-scratch finishing.
- Top and side are mounted by 1.2mm of Stainless Steel with pressed panel in side and front for solid construction

Included Accessories

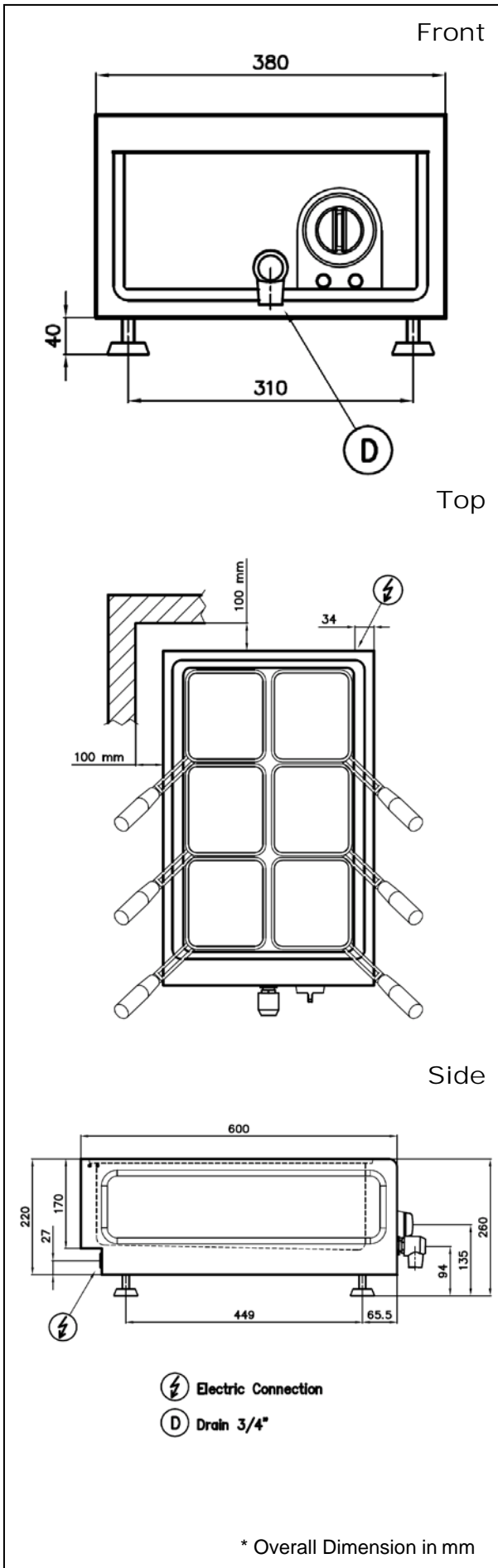
- Clip plate for joining.

Optional Accessories

- Power Cable.
- Pasta Cooker Basket 1/3 GN.
- Pasta Cooker Basket 1/6 GN.

APPROVAL:

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Electric

Electrical rating (kW):	3.6
Element rating (kW):	3.6
Electrical supply voltage:	230V 1N
Required electrical supply (amps):	16
Power cable:	
~ Cable type:	H07RN-F
~ Cable dimension:	3 x 2.5 mm ²
Electrical current split (amps):	L1: 16

Key Information:

Cooking surface width:	310 mm
Cooking surface depth:	510 mm
Direct heat emission:	0.12 kW
Latent heat emission:	0.72 kW
Steam emission:	1.05 kg / h
Working temperature MIN:	30°C
Working temperature MAX:	110°C
Net weight:	16 Kg
Shipping height:	395 mm
Shipping width:	450 mm
Shipping depth:	700 mm
Shipping volume:	0.124 m ³