

Commercial Pasta Cooker with Multiple Baskets

This commercial pasta cooker is designed for efficient and high-volume pasta preparation. It features multiple cooking wells, each equipped with individual baskets, allowing for simultaneous cooking of different types of pasta or portion sizes.



Overview

High-Volume Commercial Pasta Preparation

This commercial pasta cooker is engineered for high-efficiency operation in professional kitchens, catering services, and restaurants. It features a robust stainless steel construction designed for durability and ease of maintenance. With multiple cooking wells and individual baskets, operators can simultaneously prepare different pasta types or portion sizes, ensuring consistent results and rapid service to meet high customer demand.

Technical Specifications

Material	Stainless Steel
Key Design Features	Multiple Cooking Wells, Individual Baskets, Precise Temperature Control, Heavy-Duty Construction
Control System	Manual Control Knobs

Application

Suitable Environments

- Restaurants
- Catering Services
- Food Service Establishments