

Gas Pasta Cooker

40 L Single-Tank Commercial Pasta Cooker with Closed Cabinet

Model E-RQY-900S | 7.5 kW | AISI 304 Stainless Steel



GAS PASTA COOKER

Model E-RQY-900S | 40 L Tank | Closed Cabinet

KEY SPECIFICATIONS

Commercial gas pasta cooker

TANK CAPACITY	1 x 40 L
CABINET	Closed Under Cabinet
WATER FILLING	Handle on Control Panel
CONSTRUCTION	18/10 AISI 304 S/S
FINISH	Scotch-Brite
POWER	7.5 kW
NET WEIGHT	63 kg
DIMENSIONS	400 x 900 x 850+120 mm

ITALY SIT VALVE

Italy SIT valve with CE certification and CE approval.

Product Features & Technical Specifications

Gas Pasta Cooker | Model E-RQY-900S

Key Features

- Single 40-liter tank for commercial pasta cooking.
- Closed under cabinet for a clean floor-standing installation.
- Water filling handle conveniently located on the control panel.
- Scotch-Brite finish with 18/10 AISI 304 stainless steel construction.
- 7.5 kW rated gas power.
- Compact 400 mm width for modular cooking lines.
- Italy SIT valve with CE certification and CE approval.

Technical Overview

PRODUCT TYPE	Commercial Gas Pasta Cooker
MODEL NO.	E-RQY-900S
TANK CONFIGURATION	1 Tank
TANK CAPACITY	40 L
CABINET	Closed Under Cabinet
WATER FILLING	Handle on Control Panel
CONSTRUCTION	18/10 AISI 304 Stainless Steel
FINISH	Scotch-Brite
POWER	7.5 kW
NET WEIGHT	63 kg
VALVE	Italy SIT Valve
CERTIFICATION	CE Certified / Approved
DIMENSIONS (W x D x H)	400 x 900 x 850+120 mm

Product Description

The E-RQY-900S is a commercial gas pasta cooker with a single 40-liter tank and closed under cabinet. It features a water filling handle on the control panel, Scotch-Brite finished 18/10 AISI 304 stainless steel construction, 7.5 kW rated power, and an Italy SIT valve specified with CE certification and CE approval.