



# Pasta Cooker

fresh - healthy - quick - good value

**AGATEC**  
PASTA

# Bellissima Pasta!



Containers for spaghetti or other pasta like fusili, penne or macaroni.

Front-Foil specified for the customer (option).

Reader for Smartcards.

USB connection for software-updates and maintenance.

Connection for electricity, freshwater and wastewater are fitted on the back of the Cooker.

Multi-Touch-Screen for the complete operation of the Cooker.

Housing made of stainless steel.

Space for plate to collect cooked pasta.

## Technical Data:

approx. dimensions (w x d x h)

without container:	32 x 50 x 55 cm
with container:	45 x 52 x 82 cm
weight:	35 kg
power supply:	200/240 V, 50/60 Hz
max. power input:	3,5 KW
fuse protection:	16 A
water pressure:	3-5 bar

Technical data are subject to alterations.



# Small appliance - Great effect

With the **Pasta Cooker** it is possible to have freshly cooked pasta at any time.

Each portion will be cooked in fresh water and falls "al dente" and hot on the plate in less than 2 minutes.

The pasta which is cooked in the **Pasta Cooker** has always the same quality and the same quantity of portion.

The equipment is certificated and fulfils the highest demands of function, quality and hygiene.

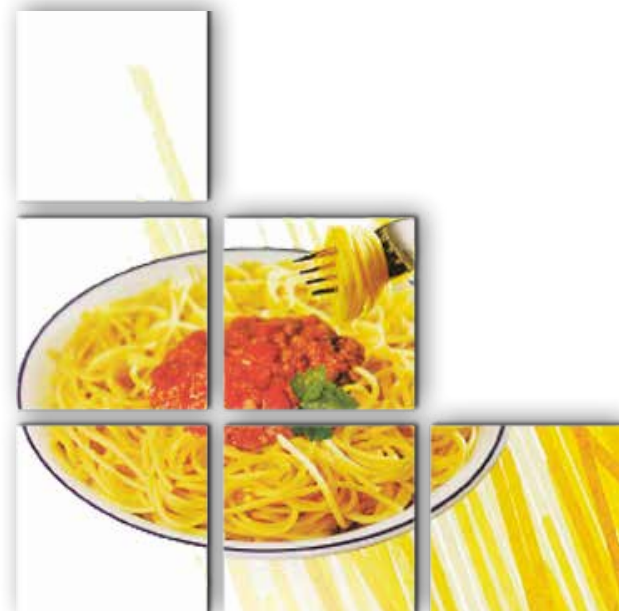
**Surprise your clients with an experience of taste.  
Use the good possibilities of profit.  
Do not hesitate to consult us about building your own  
Pasta-Cooker-concept.**

***It is possible to enjoy freshly cooked pasta everywhere and immediately:***

for example in bistros, fast-food-chains, schools, universities, cafeterias, coffee-shops, service areas, hospitals, railway stations, discotheques and leisure parks.

***Further advantages are:***

- Healthy diet with pasta of durum wheat semolina
- Simple operation by the Multi-Touch-Screen
- Pasta is always cooked in fresh water
- Cooking time precise adjustable
- Always the same high quality
- Always the same quantity portion by portion
- Operating 24 hours per day
- Cooking process is controlled electronically
- No pre-cooked pasta - no leftovers
- Regular self-cleaning
- Low personnel costs
- Pasta is inexpensive
- People like to eat pasta everywhere



# Buon Appetito!

# Advantages you have to profit from!

## The Smartcard

The Smartcard is the “key” to the Cooker. With your personal Smartcard you can start and end the operation of the Cooker. You can decide by whom and when the parameters can be changed.

The service technician has a special Smartcard with more functions. It makes it possible to change special parameters and to adapt them to the place where the Cooker is used.

So everyday an optimal cooking result can be guaranteed.



## The Multi-Touch-Screen

The Pasta Cooker has a modern Multi-Touch-Screen. This technology makes an optimal operating comfort possible.



A simple and clear operation concept with well thought out and intuitive operable menus and functions provide for an error-free handling.

The total user prompt and control is done over the new

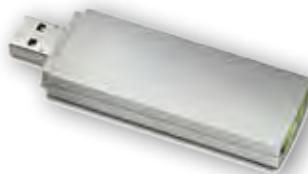
Multi-Touch-Screen. It is possible to program different languages.

## The USB connection

The Pasta Cooker has a simply accessible USB connection, so software updates can be realized through this USB connection.

Besides, completions and increases of the software, specialized for the customer can be made available by this connection.

Changes of the program are recognized and updated by the Cooker. So your Cooker is always “up to date”.



**That is the way we understand modern technique.**

