



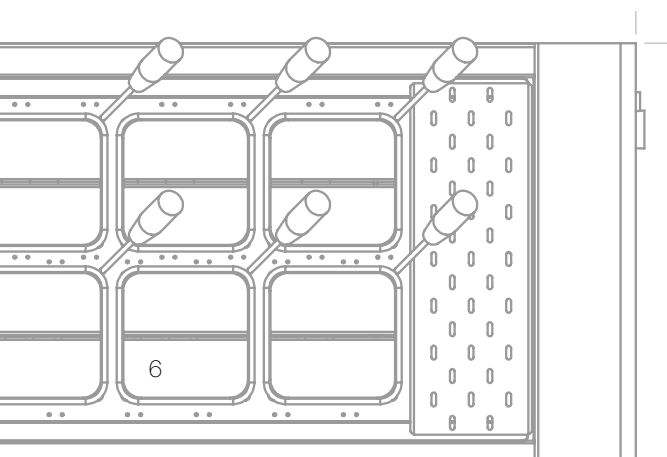
Pasta Cooker

The VERRO premium fusion series pasta cooker delivers the best in quality, performance and flexibility. This unit is constructed from AISI 304 grade stainless steel and features a heavy-duty 2mm thick AISI 316 grade stainless steel tank. Unit is complete with inbuilt overflow which removes water impurities whilst up to six baskets can be used simultaneously to cope with peak loads. Fired by an energy efficient 58MJ ribbon burner and complete with energy efficient self-closing basket insert mechanism, rapid boil performance is enhanced to maximise output.

MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (Mj/h)	
				NG	LPG
VPC-6	460	840	1030	58	50
VNC-6	460	840	1030	58	50
VNC-SW	460	840	1030	58	50
VNC-CF	460	840	1030	58	50
VNC-YC	460	840	1030	58	50

Options

- Noodle cooker insert (NC-6)
- Soup warmer insert (SW)
- Cheung fun insert (CF)
- Yum cha insert (YC)
- Castors
- Plinth mounted
- Custom made sizes



APPROVED



CERTIFIED



**AUSTRALIAN
MADE**



WARRANTY

- AISI 304 grade stainless steel
- Heavy duty complete stainless steel cabinet frame
- Baskets provided
- 2mm thick AISI 316 marine grade tank
- Overheat tank protection device fitted
- Self-closing basket insert mechanism to increase efficiency
- Inbuilt water overflow helps remove water impurities
- Australian made heavy duty tapware
- Multi-setting gas valve as standard allowing for greater regulation of flame setting
- Piezo ignition and flame failure device are fitted as standard
- Easy access to all components for servicing and adjustment