

01/2014

Mod: E99/CPA2-N

Production code: BEC9082V SC (EC9082V/SC)



Diamond
catering equipment



A reliable & highly performing base for your business

MAGISTRA 980 is designed and produced to guarantee reliability and high performances in the kitchen over time.

Robustness, Performances and Convenience are the elements characterizing this line, designed to guarantee to the chef the maximum ease of cleaning and usability and to the engineers a quick installation and maintenance.

The quality of the materials, the reliable technology and the care for details make the **MAGISTRA 980** line an investment designed to last::

- Moulded watertight worktop in s/s AISI 304, thickness 1 mm
- Hygienic design and rounded corners for easy cleaning
- Cast iron removable high power burners
- Protected low consumption pilot flame
- Moulded and continuous-weld tanks
- Excellent alignment
- Upper & front accessibility for simple and quick maintenance
- Easy and quick installation thanks to rear slot

MAGISTRA 980 offers the most versatile cooking equipment range on the market thanks to the 40/80 modularity.

Pasta cookers

The **MAGISTRA 980** pasta cooker range comprises models with one or two tanks of 40 liters of capacity, with gas or electric heating, available as fre-standing unit on cupboard. Adjustable mono-block module height from 85 cm to 90 with wide feet swing to reach a net underneath height to 20 cm for a comfortable cleaning. Modularity: 40/80. Excellent alignment.



Reliability

- AISI 304 stainless steel worktop, thickness 2 mm
- AISI 316 anti-corrosion deep drawn tank
- Moulded and continuous-weld tanks

Performance

- Stainless steel burner with self-stabilizing flame

Ease of use

- Moulded edges for collection of liquids
- Expansion zone for collecting starches
- Rounded corners
- Straining grid for baskets

Model	External dimensions (cm)	Tank dimensions (cm)	Tank capacity (Lt)	Gas burners (kW)	Electric elements (kW)	Tot. gas power (kW)	Supply	Weight (Kg)
ON CUPBOARD								
GC408/SC	40x90x85	51x30.5x27.5	40	14		14		70
GC9082V/SC	80x90x85	51x30.5x27.5	40+40	14+14		28		120
EC408/SC	40x90x85	51x30.5x27.5	40		9	9	400V/3N/50/60	70
EC9082V/SC	80x90x85	51x30.5x27.5	40+40		9+9	18	400V/3N/50/60	120

Characteristics of the product range

The worktop is in 1 mm AISI 304 stainless steel with moulded edges for liquid collection. The moulded tanks are in AISI 316 anti-corrosion stainless steel, with expansion zone for collection of starches and rounded corners for easy cleaning. The straining grid allows the simple support of the pasta basket. The optional pasta baskets are in AISI 304 18/10 stainless steel with thermal handle. **Gas versions:** stainless steel burner with self-stabilizing flame. Thermocouple safety device connected to the pilot flame. Piezo-electric burner ignition. **Electric versions:** electric heating elements in painted stainless steel; power adjustment with four position switch; control of the temperature with operating and safety thermostat.



1. Moulded edges for collection of liquids
2. Straining grid for baskets