

RANGE COMPOSITION

The range consists of 3 gas, steam and electric models with 2 wells and 2 automatically tilting baskets, ideal for the cooking in water of pasta, rice, minestrone, vegetables, boiled meat etc.

FUNCTIONAL AND CONSTRUCTION FEATURES

◆ External panelling and load bearing frame in 304 AISI stainless steel. Cooking well with rounded corners in 316 AISI stainless steel and fitted with an overflow pipe. The combustion chamber is in 309 AISI stainless steel (CR/42 G). Jacketed well in 18/10 stainless steel (CR/42 V)

◆ Cooking basket and all other parts in contact with water are made from 316 AISI stainless steel



CR42G

SPECIAL MACHINES

CR 42 AUTOMATIC PASTA COOKERS **ZANUSSI** PROFESSIONAL

- ◆ Elevating basket which is automatically tilted at the end of the cooking cycle by an electromechanic linear activator fed at low tension (24 V)
- ◆ Electrovalve with probe to prevent heating in the case of no water. Automatic ignition when water reaches minimum level
- ◆ Electronic control end limit basket
- ◆ Automatic water filling and automatic water topping.
- ◆ Large drainage tap with insulated handle positioned on the front of the appliance
- ◆ Lid and handle in 304 AISI stainless steel fitted on hinges with counter-balancing springs
- ◆ Simple and functional control panel provided with transparent pexiglass protection
- ◆ Tilting lower panel or easily removed front panels for quick and easy access to the working parts
- ◆ Heating by stainless steel burners
- ◆ Safety valve and flame failure device for cutting off the gas flow if the pilot light is accidentally extinguished (CR/42 G)

- ◆ Automatic electronic ignition (CR/42 G)
- ◆ All gas appliances are supplied for use with natural gas (methane), with LPG conversion jets supplied as standard
- ◆ Heating via armoured stainless steel elements (CR/42 E)
- ◆ ON/OFF switch with indicator light to show machine is on (CR/42 E)
- ◆ Steam supply pressure 0.5 bar (CR/42 V)
- ◆ Controls and safety unit consisting of

safety valve, depressurising valve and pressure gauge (CR/42 V)

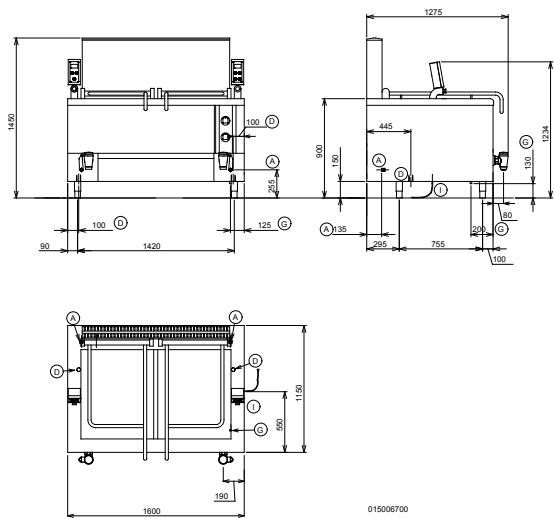
◆ Steam flow controlled by means of a ball valve (CR/42 V)

◆ A drainpipe for condensing water for steam appliances is compulsory

◆ All models comply with the standards required by the main international approval boards and are CE marked.

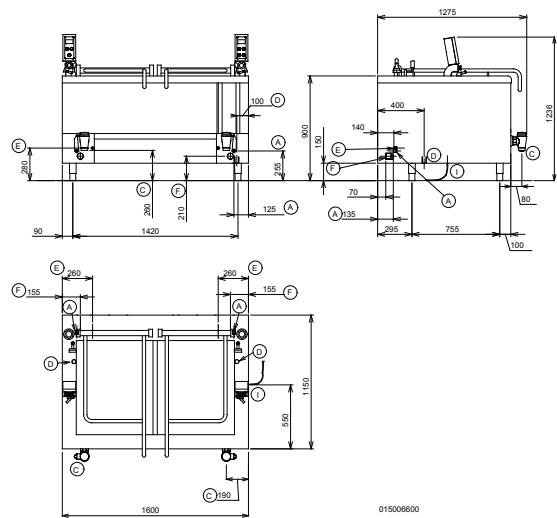
TECHNICAL DATA			
CHARACTERISTICS	MODELS		
	CR42G 291161	CR42V 291162	CR42E 291163
Power supply	Gas	Steam & Electric	Electric
External dimensions - mm			
width	1600	1600	1600
depth	1280	1280	1280
height	850	850	850
height adjustment	50	50	50
N° of wells	2	2	2
Usable well dimensions - mm			
width	625	625	625
depth	640	640	640
height	410	410	410
Number of baskets	2	2	2
Basket load capacity - kg	20	20	20
Steam consumption at 0.5 bar - kg/h		100	
Power - kW			
auxiliary	0.25	0.25	0.25
Control panel - V	24		
Net weight - kg.	386	380	380
Supply voltage	230 V, 1N, 50	230 V, 1N, 50	400 V, 3N, 50

291161



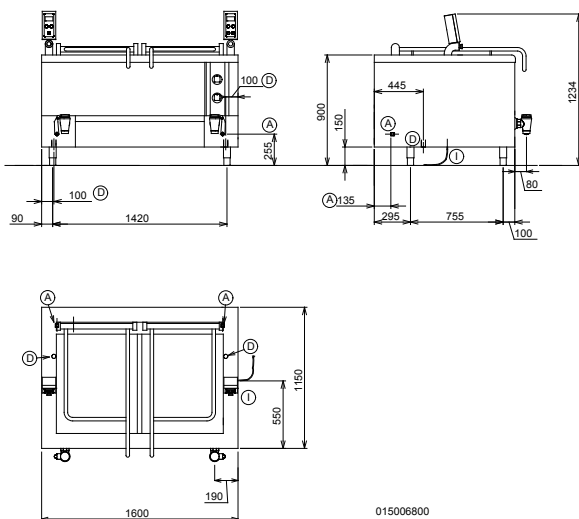
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LEGEND

	CR42G 291161	CR42V 291162	CR42E 291163
B - Cold water inlet	3/4"	3/4"	3/4"
C - Water drain	2"	2"	2"
F - Steam inlet		1 1/4"	
G - Condensation outlet		1/2"	
H - Gas connection	1 1/4"		
I - Electrical connection	230 V, 1N, 50	230 V, 1N, 50	400 V, 3N, 50

**OPTIONAL ACCESSORIES**

ACCESSORIES	MODELS		
	CR42G 291161	CR42V 291162	CR42E 291163
DRAUGHT DIVERTER WITH 150 MM DIAMETER	206132		
MATCHING RING FOR FLUE CONDENSER 150DIAM	206133		
PASTA COOKER TROLLEY FOR 2-GN 1/1 CONT.	921011	921011	921011
PASTA COOKER TROLLEY WITH TILTING TANK	921012	921012	921012



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