

# Pressure Cooker CBC

Ollas Exprés · Autocuiseur



*Essential in all the collectivities' Kitchens*



## 7 ADVANTAGES OF THE PRESSURE COOKER CBC: THE PROFESSIONAL COOKER

- **It is high pressure:** eliminating the risk of infection
- **Food integrity and sanitary quality,** used as an autoclave.
- **Economic:** minimises energy consumption
- **The safest ones:** inside lid, valves and certified bursting disc.
- **Intelligent system:** the cooker lets you know when the food is ready; without the need to control timings
- **Simplicity of operation and easy to clean.**
- **Robust: long life with low maintenance.**



## CONSTRUCTIVE FEATURES

REF.	LITERS	RATIONS	Ø (mm)	HEIGHT (mm)	MOUTH DIMENSIONS	WEIGHT (Kg)
0010105	15	25	270	300	157 x 144	7
0010106	30	45	320	390	188 x 168	11
0010107	50	90	415	430	256 x 234	24
0010108	75	130	560	400	323 x 297	35
0010109	100	175	560	460	323 x 297	40
0010110	135	250	560	560	323 x 297	42
0010111	160	300	560	700	323 x 297	48

### MANUFACTURED IN HOUSE

- Made of Stainless **steel AISI-304**.
- Made by **certified welders**.
- Adjustable working pressure from **1 to 3 bars**.
- In conformity with Directive **2014/68/UE**.



## APPLICATIONS

Particularly suitable for:

- **Commercial kitchens** (hotels, hospitals residences, etc.).
- **Food service industries** (catering),
- **Food processing** (preserves, ready meals, meat processing plants, etc.).

**Autoclave:** Product sterilisation and preserves. With the possibility to put a pressure **manometer** or a **thermometer**.

## ACCESSORIES

Round or modular square external enclosure, fixed or mobile, with portable installation. Inner grille.



INNER GRILLE AND PRESSURE COOKER KEY