



VASCHE PER CUOCIPASTA

PASTA COOKER BOWLS

PASTAKOCHER BECKEN

BACS POUR MACHINES DE CUISSON DE PATES

СОСТАВЛЯЮЩИЕ МАКАРОНОВАРОК



Le vasche per cuocipasta normalizzate GASTRONORM nei modelli 1/1 e 2/3 sono prodotte in acciaio inox AISI 316 in spessore di mm 1,5. Sono corredate di foro di scarico collarinato da 3/4" o 1" e possono essere completate con la saldatura del tubo di scarico, eseguito a disegno del cliente. A completamento di questa produzione vengono prodotti anche i top con involucri imbuiti ad una o due impronte.

The GASTRONORM normalized pasta cooker bowls are produced in 1/1 and 2/3 models, in stainless steel AISI 316 with a thickness of 1,5 mm. Bowls are available with a draining hole and collar 3/4" or 1" and may be completed by the insertion of customized welded drain pipe. This production is completed by the manufacture of pressed tops with either one or two impressions.

Die Becken für Pastakocher in den Modellen 1/1 und 2/3 sind den Gastronorm Vorschriften entsprechend und werden in AISI 316 Edelstahl mit 1,5 mm Dicke in einer Höhe von 300mm hergestellt. Sie sind mit 3/4" oder 1" Abflussloch mit Ring produziert und können auch mit geschweissten Abflussrohren nach der Zeichnung des Kunden geliefert werden. Diese Becken können auch mit tiefgezogenen Tops mit eine oder zwei Prägnungen produziert werden.

Модели 1/1 и 2/3 ванн для макаронников по стандарту Гастронорм изготавливаются из нержавеющей стали AISI 316, с толщиной 1,5мм и глубиной .300мм Ванны имеют водосточное отверстие размером 3/4 либо 1 дюйм, к которому может быть приварена водосточная труба .согласно рисунку клиента Дополняет данную линию изделий штампованные столы с одной или .двумя пресс-формами.

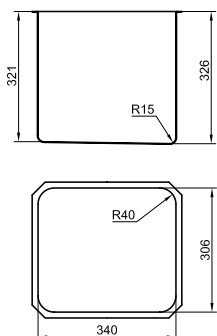
Les Bacs pour machines de cuisson des pâtes normalisées Gastronorm mod 1/1 et 2/3 sont produites en acier inox AISI 316 en mm 1,5 d'épaisseur. Ils sont produits avec un trou de vidage avec collier en 3/4" ou 1" et peuvent être fournis avec le tube de décharge soudé, selon le dessin du client. En plus, pour cette production, on a le top embouti avec une ou deux empreintes.



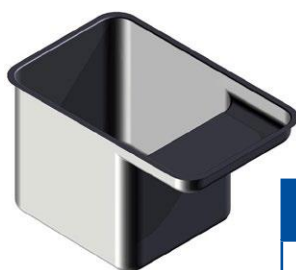
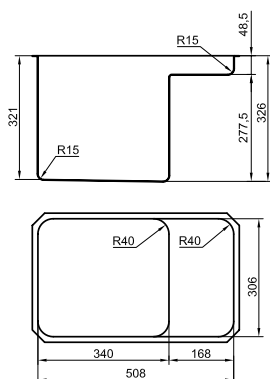


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PASTA COOKER BOWLS

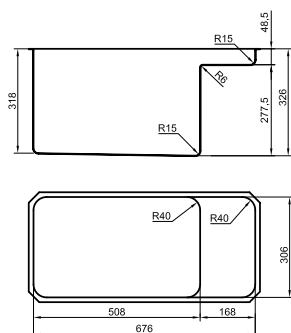

MADE IN ITALY



CODICE CODE	MISURE VASCA BOWL SIZE	MATERIALE MATERIAL	SPESSORE THICKNESS	VOLUME VOLUME ltrs
P.D05.VCP2/3 H180	340x306x180h	AISI 316	15/10	20 Lt
P.D05.VCP2/3 H224	340x306x224h	AISI 316	15/10	22 Lt
P.D05.VCP2/3 H300	340x306x300h	AISI 316	15/10	30 Lt
P.D05.VCP2/3 H326	340x306x300h	AISI 316	15/10	33 Lt



CODICE CODE	MISURE VASCA BOWL SIZE	MATERIALE MATERIAL	SPESSORE THICKNESS	VOLUME VOLUME ltrs
P.D05.VCP2/3G	508x306x326h	AISI 316	15/10	22 Lt

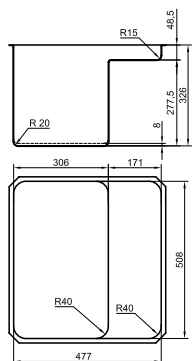


CODICE CODE	MISURE VASCA BOWL SIZE	MATERIALE MATERIAL	SPESSORE THICKNESS	VOLUME VOLUME ltrs
P.D05.VCP1-1.G35	676x306x326h	AISI 316	15/10	35 Lt

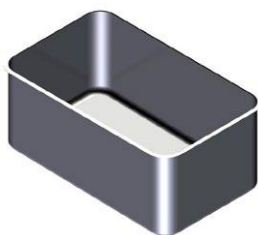
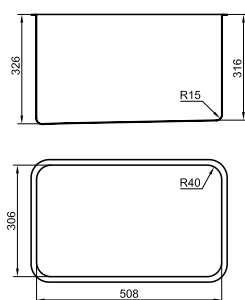


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PASTA COOKER BOWLS


MADE IN ITALY



CODICE CODE	MISURE VASCA BOWL SIZE	MATERIALE MATERIAL	SPESSORE THICKNESS	VOLUME VOLUME ltrs
P.D05.VCP1-1.T35	477x508x326h	AISI 316	15/10	35 Lt



CODICE CODE	MISURE VASCA BOWL SIZE	MATERIALE MATERIAL	SPESSORE THICKNESS	VOLUME VOLUME ltrs
P.D05.VCP1-1.35	508x306x226h	AISI 316	15/10	35 Lt
P.D05.VCP1-1.45	508x306x300h	AISI 316	15/10	45 Lt
P.D05.VCP1-1.50	508x306x326h	AISI 316	15/10	50 Lt



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