





Create pastry, chocolate, savory specialties and frozen dessert mixtures.



Performance and Quality Mix, heat, cook, cool, age & store your pastry creations in the Pastochef. Perfect for classic pastry creams as well as providing the tools and freedom for creative recipes for the Pastry Chef and Chocolatier. Create recipes of everything from Ganache Cream, Bechamel sauce, fruit jams and even savory dishes such as Polenta & Ragu Bolognese! Pastochef includes 45 automatic programs (temperatures can be modified) & 5 personalized programs.



**Convenience** Easily prepare recipes that are traditionally labor-intensive- without reducing quality. Spigot accommodates liquid and very thick products. Includes full recipe book with minimum and maximum amounts for each recipe.



Safety Safety closure to protect liquid ingredients. Protective cover to avoid splashes.



**Hygiene** Pastochef will guarantee product safety even during power or water outage by either completing cycle if possible or going into storage mode. Built-in faucet with flex hose makes cleaning fast and easy





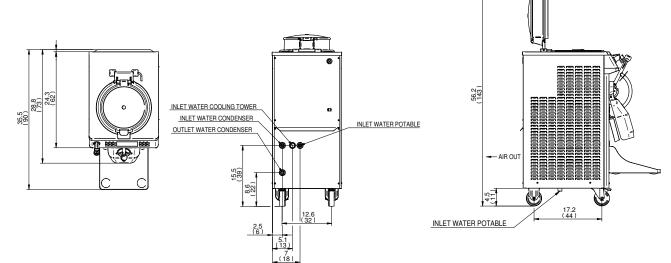






# Pastochef 18 RTL





WA	IER	AIR		
lbs.	kgs.	lbs.	kgs.	
330	150	330	150	
363	165	363	165	
cu. ft.	cu. m.	cu. ft.	cu. m.	
24.7	0.7	24.7	0.7	
in.	cm.	in.	cm.	
17.72	45	17.72	45	
36.9	94	35.43	90	
43.7	111	43.7	111	
	lbs. 330 363 cu. ft. 24.7 in. 17.72 36.9	330 150 363 165  cu. ft. cu. m. 24.7 0.7  in. cm. 17.72 45 36.9 94	lbs.         kgs.         lbs.           330         150         330           363         165         363           cu. ft.         cu. m.         cu. ft.           24.7         0.7         24.7           in.         cm.         in.           17.72         45         17.72           36.9         94         35.43	

Electrical	Maximum Fuse Size	Minimum Circuit Ampacity	Poles (P) Wires (W)
208-230/60/3 Water	15A	12A	3P, 3W
208-230/60/3 Air	15A	12A	3P, 3W

## **Specifications**

#### **Electrical**

A dedicated electrical connection is required. Manufactured to be permanently connected. See the Electrical chart for the proper electrical requirements. Consult your local Carpigiani distributor for cord & receptacle specifications as local codes allow.

#### **Beater Motor**

0,4/0,3 HP

## **Refrigeration System**

R134A

## **Water Cooled**

Water inlets and drain connections in the rear 1/2" MPT

#### Air Cooled \*

Minimum clearance: 6" (15 cm) on both side panels and 24" (60 cm) from the rear panel for proper air circulation.

### **Tank Capacity**

16 quarts (15 liters)

All specifications mentioned must be considered approximate; Carpigiani reserves the right to modify, without notice, all parts deemed necessary. This unit may be manufactured in other electrical characteristics and may have additional regulatory agency approvals, please consult the local Carpigiani Distributor. Check name plate for exact electrical data. \* Room temperature 68 °F (20 °C).

Bidding Specs									
Electrical	Volt	_ Hz	_ Ph	Neutral	☐ Yes	□ No	Cooling	☐ Air	■ Water
Options									



738 Gallimore Dairy Road, Suite 113 High Point, NC - 27265 Toll free (800) 648 4389

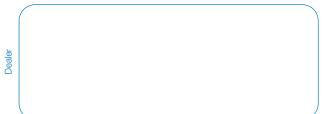












vw.bibiuci.it | printed 06/2021

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