

PASTA STATION

Pasta station is the latest proposal of BeOut range. With this unit, the preparation of first courses is quick and easy. Even outdoors.

A single workstation with everything you need for cooking and preparing first dishes: a pasta cooker, a bain-marie with three bowls to keep different types of sauces warm and an induction plate where you can cook several foods at the same time. In the lower part instead, four refrigerated drawers to store fresh food.

The small dimensions, only 130x80x90 cm, make this unit handy allowing easy movements. It is also possible to install a front glass for optimal hygiene and greater safety during use.



Bain-marie

Bain-marie with 3 containers GN 1/6 for keeping food warm. **Heat transfer is rapid and uniform** thanks to the armored heating elements placed under the tank.



Pasta cooker

17-liter pasta cooker with **automatic water load and refill**. Molded tank in stainless steel 316 with thickness 15/10.



Induction plate

6 mm tempered glass with round coil technology for **quick cooking and high energy yield**. Equipped with protection sensors to avoid overheating of electronic parts.



Refrigerated counter

Refrigerated counter with **4 drawers for food storage**. Operating temperature: + 2 / + 10 ° C.



Elements on wheels

Unit equipped with wheels with brakes for **easy movements and safe positioning** during service.