

Optional Accessories

MEAT SHOVEL (VB3/VB4) CODE: 81-V380

736MM SKEWER (VB3)

CODE: 81-V372

900MM SKEWER (VB4)

CODE: 81-V373

PIN FOR SKEWER (VB3/VB4) CODE: 81-V374

190MM DISC (VB3/VB4)

CODE: 81-V371

250MM DISC (VB3/VB4)

CODE: 81-V377

MEAT PREP SPIT BED (VB3/VB4) CODE: 81-V370











Model	Spit height	Power	Meat Capacity	Ship	Dimensions (W x D x H)
		(BTU)		Weight	
AX-VB3	24"	34,140	88 lb	62 lb	18" x 22" x 39"
AX-VB4	30"	44,382	176 lb	75 lb	18" x 22" x 46"
					24" x 31" (with octagonal pan)

*Gas Connection: 1/2" NPT. Pressure regulator is required but not included.

* Gas Pressure: 7" - 8" W.C. Natural Gas | 10" - 13" W.C. Propane



AXI5

PROJECT ITEM # QUANTITY





Intertek

Intertek



SEAMLESS INNER TANKCorrosion resistant • easy cleaning round edge • hygienic design & construction



* Optional baskets shown. Baskets 116-0090 included.

Our pasta cookers are among the industry's most reliable and trusted equipment with highly efficient burners and a variety of basket configurations. They can be used to cook fresh or dry pasta or just to rethermalize.

GAS PASTA COOKER - STANDARD FEATURES

- ★ All heavy-duty stainless steel construction
- ★ One piece deep drawn inner tank for ease of maintenance
- $f \star$ Inner tank of AISI 316 stainless steel is corrosion-resistant from the effects of salt water
- ★ Piezo-electric burner ignition
- ★ Safety thermocouple shutoff
- ★ Individual controls for gas, water & drain on double tank unit
- ★ Easy access manual water fill control on front panel
- ★ Starch skimming drain
- ★ Overflow area safeguards against accidental overfill
- ★ High efficiency burner technology shortens cook times by concentrating greater heat at the rear, creating a convective flow of water, eliminating the need for stirring
- ★ Stainless steel mesh baskets with ergonomic positioned handles (6 per tank)
- ★ Front drain tray
- ★ 1" full port drain valve
- ★ 6" adjustable stainless steel legs
- ★ The pasta cooker is shipped ready for natural gas installation. An LP conversion kit is included with each unit



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Edge Food Equipment & Rentals