

COMMERCIAL PASTA COOKER LINE



COMMERCIAL INDUCTION PASTA COOKER

You can realize pasta-menu versatility for higher production, perfect pasta every time. Made with food safety grade stainless steel, commercial pasta cookers are designed specifically to boil water and cook pasta rapidly. 4 holes induction pasta cooker provides standard or fine mesh baskets to cook various pasta food types light-duty production. Unlike gas or electric pasta cookers, commercial induction pasta cookers combine the latest induction technology with automatic lifting and electronic timers to simplify pasta, vegetables, and shellfish. A water tank can have 2, 3, 4, 6, 9, or 12 heating zones with pasta baskets or add water tank compartments.

COMMERCIAL PASTA COOKER LINE



COUNTERTOP INDUCTION PASTA COOKER

MODELS

LT-TMIV-B135
LT-TMIV-B105

TEST DATA

Take less than 16 minutes to make 10L water reach a rolling boil, and prepare up to 1.8kg frozen product in just minutes.

The food cooking time under boiling state:

- Boiling Frozen Ravioli: 1.35 kg, 5 minutes
- Boiling Tubular Pasta: 1.35 kg, 6 minutes
- Boiling Angel hair Pasta: 0.9 kg, 6 minutes
- Boiling Fettuccine/Spaghetti: 0.45 kg, 8 minutes
- Boiling Broccoli/Cauliflower: 0.9 kg, 2 minutes

APPLICATION

Pasta food restaurant, cafes bar, bakery, food truck, and traveling food stalls.

FEATURES

- Durable shell completely made from #304 stainless steel
- Built-in front sliding door for the water refill and waste outlet
- Thanks to front-mounted drain valves (tap), easy to clean and maintain
- 16L water tank, 4 single-serving baskets included to prepare pasta styles
- Available round pasta baskets to transition into rectangle baskets
- Allow adding the water tank compartment to prevent food odor
- Sturdy stainless steel feet wrapped in rubber to prevent sliding
- Dual commercial, high-flow fans for extra durability
- Infineon IGBT Engine
- 95% energy efficiency
- CE approved
- One year parts warranty

MANUAL CONTROL MODELS

- Knob button power control, from 0 level to 8 level
- Manual drain valves (tap) control

DIGITAL CONTROL MODELS

- Power-on and heat-on indicator lamps
- Corresponding power level with LED display
- The fault code display with built-in protected controls

SAFETY FEATURES

- Over-heat protection
- High voltage protection
- Low voltage protection
- Overcurrent protection
- Dry burn protection

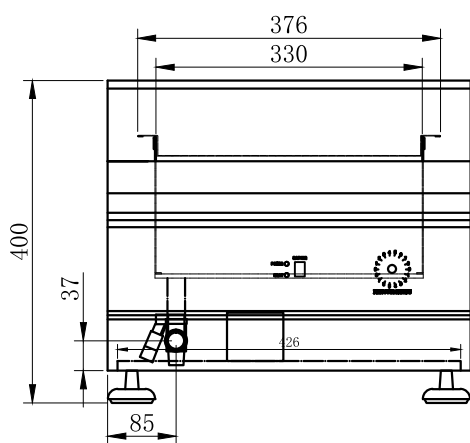
COMMERCIAL PASTA COOKER LINE

Model Item	Width	Depth	Height	Capacity	Water Tank Size
LT-TMIV-B135	450	530	300+100	16L	330*330*175

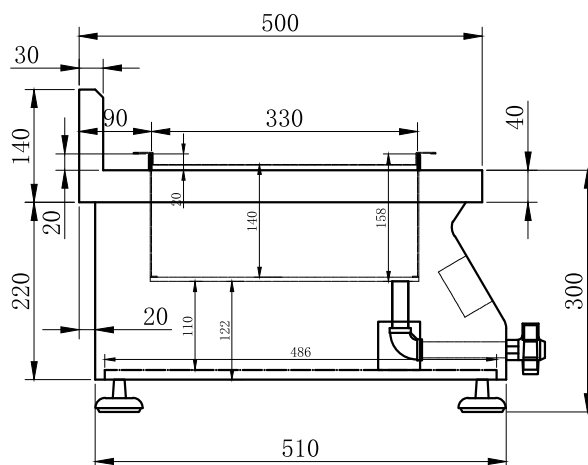
Electrical Connection: 3.5KW / 200V-240V / 50Hz / Single Phase

LT-TMIV-B105	450	530	300+100	16L	330*330*175
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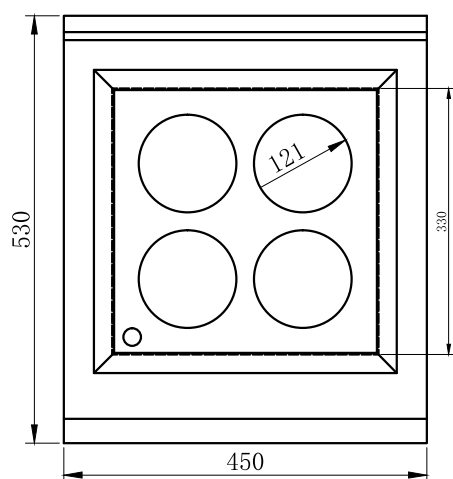
Electrical Connection: 5KW / 200V-240V / 50Hz / Single Phase



Front View



Side View



Top View

COMMERCIAL PASTA COOKER LINE



**COUNTERTOP INDUCTION
PASTA COOKER 3.5KW/5KW**

MODELS

LT-TMIV

TEST DATA

Take less than 16 minutes to make 10L water reach a rolling boil, and prepare up to 1.8kg frozen product in just minutes.

The food cooking time under boiling state:

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APPLICATION

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FEATURES

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- Thanks to front-mounted drain valves (tap), easy to clean and maintain
- 16L water tank, 4 single-serving baskets included to prepare pasta styles
- Available round pasta baskets to transition into rectangle baskets
- Allow adding the water tank compartment to prevent food odor
- Sturdy stainless steel feet wrapped in rubber to prevent sliding
- Dual commercial, high-flow fans for extra durability
- Infineon IGBT Engine
- 95% energy efficiency
- CE approved
- One year parts warranty

MANUAL CONTROL MODELS

- Push-button power control(3500W/5000W)
- Manual drain valves (tap) control

DIGITAL CONTROL MODELS

- Power-on and heat-on indicator lamps
- Corresponding power level with LED display
- The fault code display with built-in protected controls

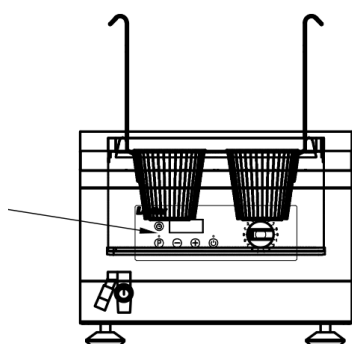
SAFETY FEATURES

- Over-heat protection
- High voltage protection
- Low voltage protection
- Overcurrent protection
- Dry burn protection

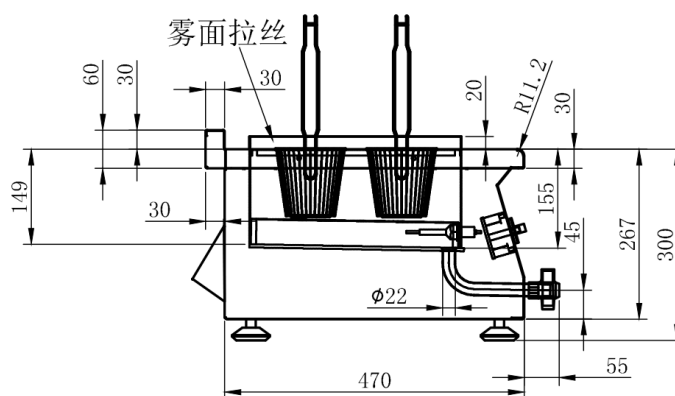
COMMERCIAL PASTA COOKER LINE

Model Item	Width	depth	Height	Capacity	Water Tank Size
LT-TMIV	420	500	300+30	16L	330*330*175

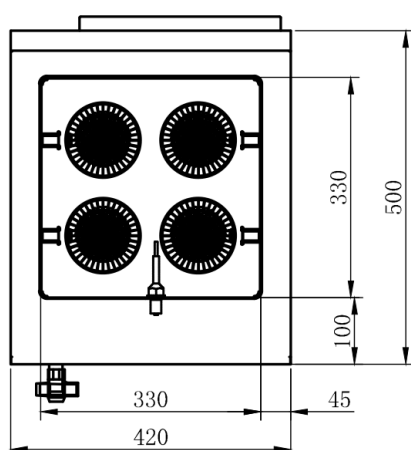
Electrical Connection: 3.5KW / 5KW / 200V-240V / 50Hz / Single Phase



Front View



Side View



Top View

COMMERCIAL PASTA COOKER LINE



**FREESTANDING INDUCTION
PASTA COOKER 12KW/15KW**

MODELS

LT-TMIX-E112
LT-TMIX-E115

TEST DATA

Take less than 16 minutes to make 10L water reach a rolling boil, and prepare up to 1.8kg frozen product in just minutes.

The food cooking time under boiling state:

- Boiling Frozen Ravioli: 1.35 kg, 5 minutes
- Boiling Tubular Pasta: 1.35 kg, 6 minutes
- Boiling Angel hair Pasta: 0.9 kg, 6 minutes
- Boiling Fettuccine/Spaghetti: 0.45 kg, 8 minutes
- Boiling Broccoli/Cauliflower: 0.9 kg, 2 minutes

APPLICATION

Pasta food restaurant, cafes bar, bakery, food truck, and traveling food stalls.

FEATURES

- Front-mounted controls ensure safe working practice
- Corrosion-resistant stainless steel tanks for long service life
- 9 independent baskets allow boiling different food at the same time
- Cross front drain valve device for fast and easy drainage of water
- The rotary switch allows easy switch between 8 power levels settings
- Water shortage alarm design to protect the machine
- All 304# stainless steel structure brings easy cleaning
- Triple radiation protection shell design cares about the chef's health
- Automatic shutdown function when unattended after 3 hours
- Infineon IGBT Engine
- 95% energy efficiency
- CE approved
- One year parts warranty

MANUAL CONTROL MODELS

- Knob button power control, from 0 level to 8 level
- Manual drain valves (tap) control

DIGITAL CONTROL MODELS

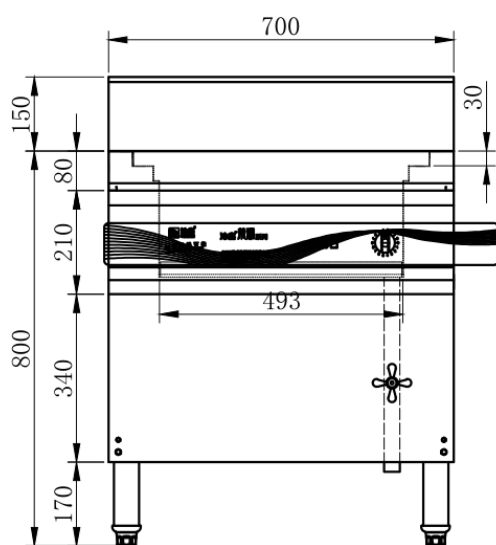
- Power-on and heat-on indicator lamps
- Corresponding power level with LED display
- The fault code display with built-in protected controls

SAFETY FEATURES

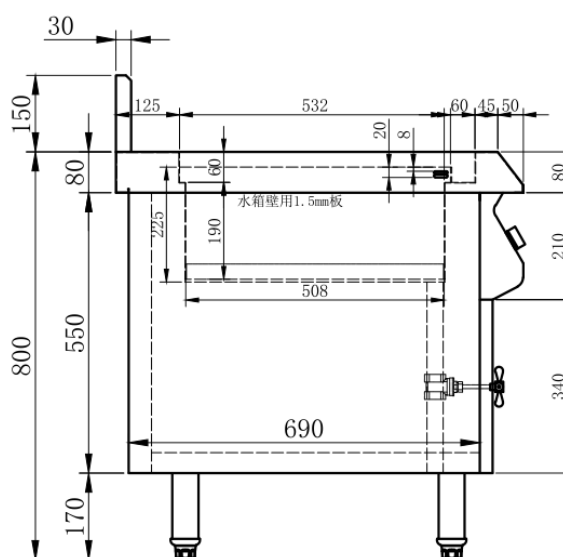
- Over-heat protection
- High voltage protection
- Low voltage protection
- Overcurrent protection
- Dry burn protection

Model Item	Width	depth	Height	Capacity	Water Tank Size
LT-TMIX-E112/115	700	800	800+150	38L	493*508*190

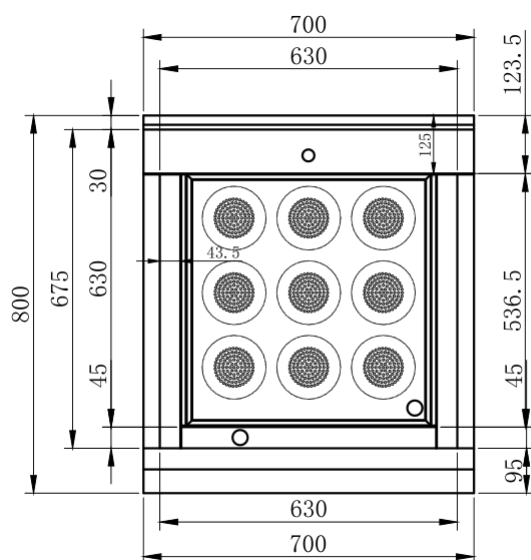
Electrical Connection: 12KW / 15KW / 340V-460V / 3 Phases



Front View



Side View



Top View

COMMERCIAL PASTA COOKER LINE



**FREESTANDING INDUCTION
PASTA COOKER 12KW/15KW**

MODELS

LT-TMVI-E112
LT-TMVI-E115

TEST DATA

Take less than 16 minutes to make 10L water reach a rolling boil, and prepare up to 1.8kg frozen product in just minutes.

The food cooking time under boiling state:

- Boiling Frozen Ravioli: 1.35 kg, 5 minutes
- Boiling Tubular Pasta: 1.35 kg, 6 minutes
- Boiling Angel hair Pasta: 0.9 kg, 6 minutes
- Boiling Fettuccine/Spaghetti: 0.45 kg, 8 minutes
- Boiling Broccoli/Cauliflower: 0.9 kg, 2 minutes

APPLICATION

Pasta food restaurant, cafes bar, bakery, food truck, and traveling food stalls.

FEATURES

- Front-mounted controls ensure safe working practice
- Corrosion-resistant stainless steel tanks for long service life
- 6 independent baskets allow boiling different food at the same time
- Cross front drain valve device for fast and easy drainage of water
- The rotary switch allows easy switch between 8 power levels settings
- Water shortage alarm design to protect the machine
- All 304# stainless steel structure brings easy cleaning
- Triple radiation protection shell design cares about the chef's health
- Automatic shutdown function when unattended after 3 hours
- Infineon IGBT Engine
- 95% energy efficiency
- CE approved
- One year parts warranty

MANUAL CONTROL MODELS

- Knob button power control, from 0 level to 8 level
- Manual drain valves (tap) control

DIGITAL CONTROL MODELS

- Power-on and heat-on indicator lamps
- Corresponding power level with LED display
- The fault code display with built-in protected controls

SAFETY FEATURES

- Over-heat protection
- High voltage protection
- Low voltage protection
- Overcurrent protection
- Dry burn protection

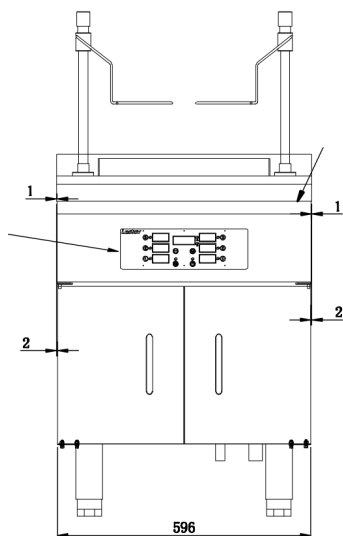
Lestov[®]

Commercial Induction Cooker

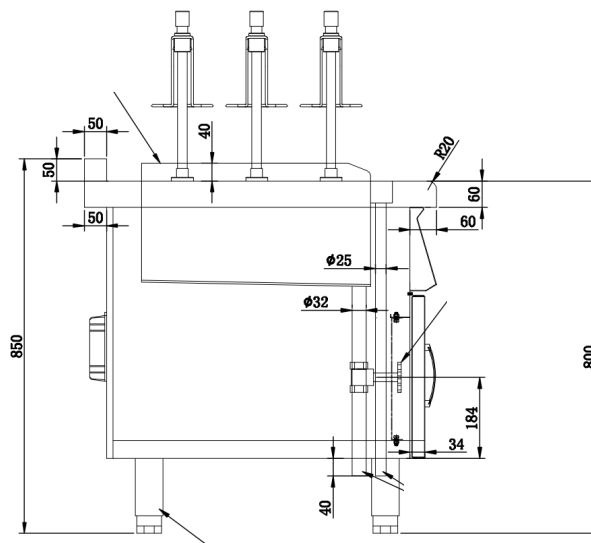
COMMERCIAL PASTA COOKER LINE

Model Item	Width	depth	Height	Oil Capacity	Fryer Basket Size
LT-TMIX-E112/115	600	800	800+150	27L	373*493*190

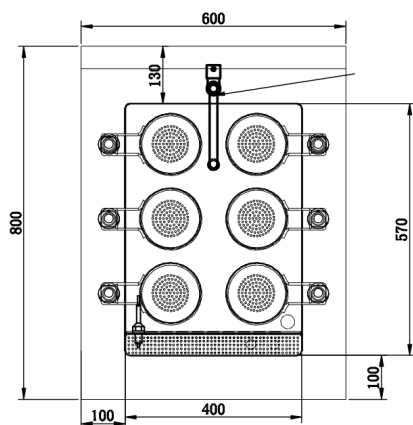
Electrical Connection: 8KW / 10KW / 12KW / 340V-460V / 3 Phases



Front View



Side View



Top View

Lestov[®]

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COMMERCIAL PASTA COOKER LINE

GUANGDONG QINXIN TECHNOLOGY CO.,LTD.