



by **emiliomiti**

Artisanal Small Batch Pasta Dryer **EC19**



Holds 19 pasta drying trays



Touchscreen control panel

The EC19 artisanal small batch pasta dryer provides a controlled pasta drying experience in a compact form factor designed for any kitchen environment. The EC19 was designed for restaurants and small batch producers looking for a way to dry their pasta in a controlled and repeatable way. The EC19 includes 19 pasta drying trays for a total capacity of 42-63 lbs of fresh pasta per cycle. The drying cycle takes approximately 10 hours (up to 20 hours for long pasta) and recipes for both short and long pasta are included. The EC19 is capable of programmable recipes for different pasta shapes and thickness.

FEATURES

- › Holds 19 Pasta Drying Trays (included)
- › Each Tray Holds 1-1.5 kgs of Fresh Pasta
- › Capacity: 42-63 lbs per Cycle
- › Cycle Duration: 10-20 hours
- › Short and Long Pasta Recipes Included
- › Programmable Recipes for Different Shapes and Thickness
- › 220 volt - Single Phase

NOTES



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TECHNICAL SPECIFICATIONS

Model	EC19
SKU	EC19
Length	28"
Width	35" (cabinet width: 24.5")
Height	76"
Weight	320 lbs
Features	Capacity: 42-63 lbs of Fresh Pasta (1-1.5 kgs per tray) Power: 220 Volt, Single Phase, 20amp Warranty: 1 year limited
Package Includes	EC19 Artisanal Small Batch Pasta Dryer 19 Perforated Pasta Drying Trays Base with Locking Casters NEMA L6-20 Power Cord

NOTES