

# NOODLE COOKERS



NC-45

Luus Noodle Cookers are ideal for cooking high volumes of noodles, pasta, and soup. Superior performance is achieved via the 65mj and 78mj jet burners on the 6 basket and 9 basket models respectively, delivering outstanding recovery rates and the consistency required for all day operation. Available in a variety of noodle basket and/or soup pot combinations.

## Standard Features:

- NC-45 has 65mj (68mj LPG) burners while NC-60 has 78mj (80mj LPG) burners with Flame Failure and Pilots as standard
- Variable high-low control value for rapid boil or simmer function
- Holds up to 35 litres of water
- Marine grade 316 stainless steel tank ensuring unit longevity
- High temp cutout mechanism for pan dry-out protection
- Overflow system to remove excess froth and maintain adequate water levels and purity
- Stainless steel exterior and sleek closed cabinet design
- 15 months parts and labour 'Platinum Warranty'

## Optional Extras:

- Side shields
- Joining caps
- Noodle basket and soup pot combinations



Stainless Steel Finish



Variable high-low flame control



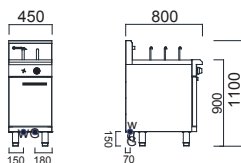
Efficient Overflow System

## Specifications



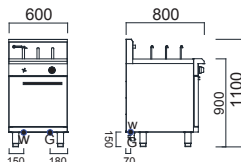
### NC-45 Single tank, 6 baskets

Dimensions 450x800x1100high  
Water connection (W) 1/2" copper  
Drain connection (D) 3/4" BSP male & 1/2" copper  
Gas connection (G) 3/4" BSP female  
Gas output 65mj/hr Nat & 68mj/hr LPG



### NC-60 Single tank, 9 baskets

Dimensions 600x800x1100high  
Water connection (W) 1/2" copper  
Drain connection (D) 3/4" BSP male & 1/2" copper  
Gas connection (G) 3/4" BSP female  
Gas output 78mj/hr Nat & 80mj/hr LPG



## Basket & Soup Pot Options

NC-45



NC-60

