



DOMINATOR**PLUS**

Professional Catering Equipment from the UK's leading brand



Pasta Cooker / Pasta Boilers

Introduce a taste of Italy to your menu with Dominator Plus pasta cookers.

Ideal for individual portions or bulk production, these versatile units come in two width options to suit your business, no matter the size.

Supplied with either three or six stainless steel baskets, both units also feature an in-built water faucet and protective lid as standard.

pasta perfection



E3204 Pasta Boiler

Model	Fuel	Description	Width
Pasta Boilers - Gas			
G3203	 Gas	Pasta boiler (3 baskets)	
G3206		Pasta boiler (6 baskets)	
Pasta Cooker - Electric			
E3204		Pasta cooker	



Features and benefits

Various sizes available

To suit your scale of business

In-built water faucet

Fill and top up pan with ease

Choose your basket configuration

Ideal for regeneration of portions

Protective lid supplied

Protects pan contents when not in use

Gas and Electric models available

Ensures fast heat up times

Development Kitchen

Hands on

Visit our fully equipped development kitchen to experience first hand the many benefits of our products - from a single range to a combination oven or a complete cookline.

Our experienced development chef can provide impartial advice to help select the best equipment to create the perfect menu for your business.

Aftercare

Servicing & spares

Working in conjunction with our sister company, Serviceline - one of the UK's most experienced service providers - attention to aftercare is unsurpassed.

Their countrywide network of engineers are on standby to meet all of your servicing, maintenance and spares requirements.



G3206 Pasta Boiler

