

Cuisine Series Heavy-Duty Gas Pasta Cooker w/ Rinse Station

Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approved _____
 Date _____

Models

- CGPCR



CGPCR Pasta Cooker

Standard Features

- Stainless steel construction
- Open, easy-to-clean cookpot design
- High-efficiency infrared burners with electronic ignition – up to 80,000 BTU (23.4 kW)
- 18" x 24" x 8" (457 x 610 x 203 mm) cookpot with 15 gallons (57 litres) water capacity
- Large bulk pasta basket
- Cooks up to 5 lbs of dry pasta per cycle
- Controller with programmable timer
- Electronic components are separated from the heating source and protected from moisture
- High nozzle, swing-away faucet
- Rinse station has a large open tank with 12 gallon (45 litre) water capacity
- Large overflow drain
- 1-1/4" (32 mm) drain valve
- Auto-fill/starch skimmer
- 6" (152 mm) stainless steel legs with 1" adjustment
- Plate rail drain
- Belly bar

Options & Accessories

- Portion cup rack w/ 12 portion cups
- Quick disconnect hot and cold water lines w/ fittings
- 3/4" NPT gas flex hose 36" long
- 3/4" NPT gas flex hose 48" long
- Gas shut-off valves: 3/4" NPT
- Set of (4) flanged feet (for fastening unit to the floor)
- Set of (4) 5" polyurethane non-marking swivel casters w/front brakes
- Extension for 1/9 pans
- Available without belly bar

Specifications

Garland Cuisine gas pasta cookers offer state-of-the-art features and benefits for quick, consistent, and perfect pasta preparation.

The controller times the cook operation and signals audibly when cooking is complete.

Electrical components are separated from the heating system and shielded from moisture in an enclosed stainless steel case located low in the cabinet for added reliability.

Features high-efficiency infrared burners and electronic ignition. The sealed combustion system ensures prompt ignition, transition to full burn, and sustained combustion.

To prevent boil-overs, the cookpot has the industry's largest overflow drain.

The auto-fill feature automatically adds water to the tank as needed to maintain the proper water level.

When enabled, the auto-skim feature drains the water at the top of the tank to remove excess starch residue from the cooking process. There is no need to empty the tank, refill it with clean water and bring it to a boil, which saves time and energy.

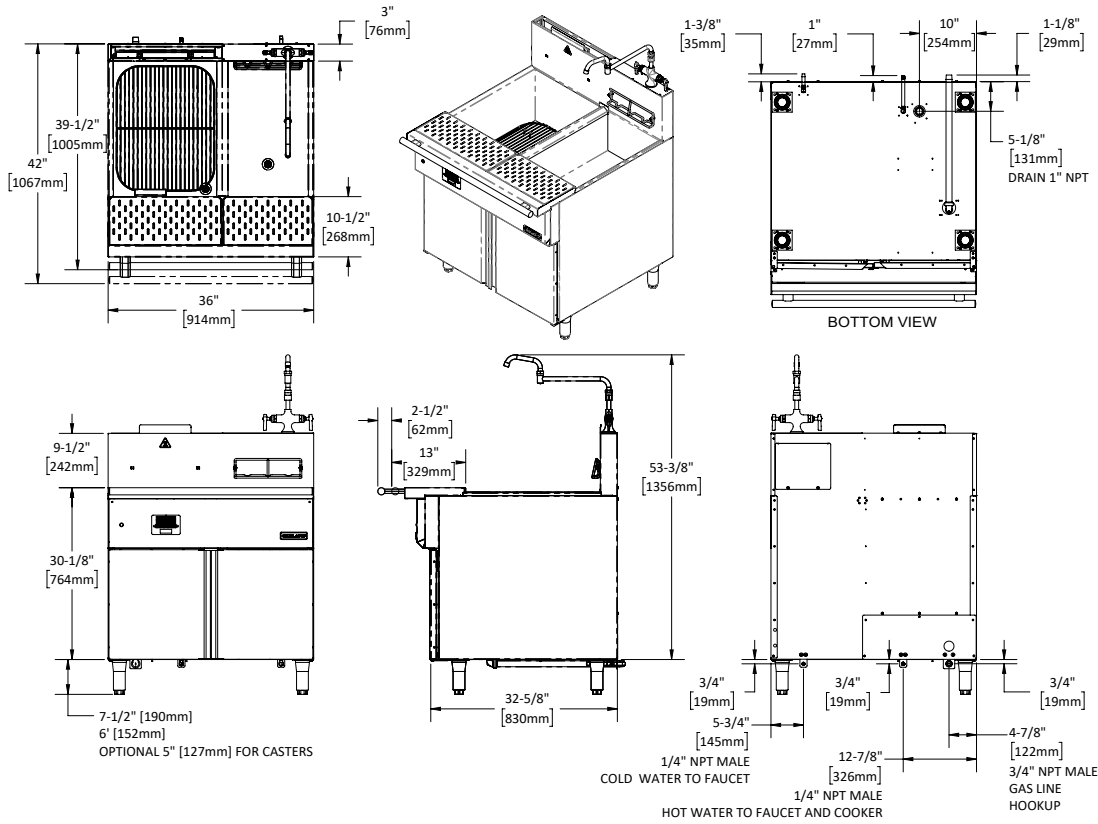
Rinse station with high, swing-away faucet for washing unwanted starches from cooked pasta.

The Garland Cuisine Pasta Cooker can cook up to 120 (8oz) perfectly prepared servings per hour (based on cooking 5 lbs of dry pasta every 10 minutes.)

All plumbing on the unit is NSF61 compliant.



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Model #	Water Capacity	Overall Size			Net Weight	Shipping					
		Width	Depth	Height		Weight	Class	CU. FT.	Dimensions		
CGPCR	15 gal (57L)	36" (914 mm)	39-1/2" (1003 mm)	59-3/8" (1508 mm)	350 lbs. (159 kg)	468 lbs. (212 kg)	85	80	46" (1168 mm)	50-1/2" (1283 mm)	59-1/2" (1511 mm)

Gas Type	No of burners	Total Output		Supply Pressure		Manifold Pressure		HHV	
		BTU	kW	"WC	mbar	"WC	mbar	BTU/ft3	MJ/m3
Natural Gas	2	80000	23.4	7	18	3	7.5	1050	39.1
Propane	2	80000	23.4	11	27	8.2	20.5	2500	93.1
LPG*	2	80000	23.4	11	27	8.2	20.5	3200	119.2

*LPG is typically a mixture of propane and butane gases. The BTU and HHV rating listed in the table, represent the total output and higher heating value for butane gas. When using propane and butane mixes, the total output will fall in the range of 71,000 - 80,000 BTU (20.8 - 23.4kW), depending on the gas composition with HHV 2500 - 3200 BTU/ft3 (93.1 - 119.2 MJ/m3).

POWER REQUIREMENTS

Model #	Basic Domestic Options	Basic Export Options
	Controller	Controller
CGPCR	120V 8 A	220V - 240V 6.5A

CLEARANCE INFORMATION

A minimum of 24" (610mm) should be provided at the front of the unit for servicing and proper operation, and 6" (152mm) between the sides and rear of the cooker to any combustible material.

NOTES:

- 5 ft. (1.5 m) grounded cord set provided
- Cooker requires 3/4" (minimum) supply line
- Check local gas and plumbing codes to ensure the gas line is sized correctly. The volume of gas required to run all appliances connected to the gas line must be considered in the size calculation.
- Maximum Rating: Incoming water pressure 80 PSI Incoming water temp 180°F (82°C)
- Drain must be installed according to local plumbing codes
- Specify natural gas, propane or LPG

Garland reserves the right to make changes to the design or specifications without prior notice.