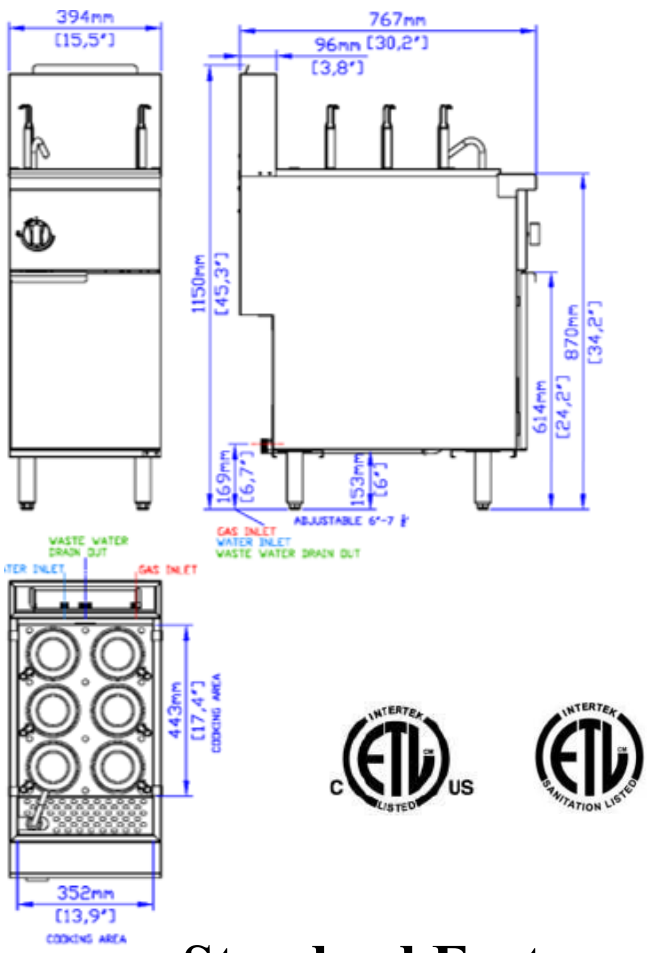
Est.1838 • Commercial Cooking Equipment

PASTA COOKER

Model CS-PC11-6





WARRANTY 1 YEAR WARRANTY

See website for detail

Standard Features, Benefits & Options

CONSTRUCTION: Corrosion resistant stainless steel front, sides, back and flue riser construction. Easy cleaning rounded edges. 6″ adjustable stainless steel legs. Overflow area safeguards against accidental overfill.

TANK / VAT: Easy cleaning open vat boil tank constructed of marine grade 316S stainless steel with 18% chromium & 12% nickel, perfectly suited for salt water. Manual fill, 11 gallon tank capacity. Starch skimming drain to easily drain out water. 1″ male NPT drain outlet, ½″ male NPT water inlet.

BASKETS: Six, perforated stainless steel, individual portioned baskets with ergonomic positioned handles.

BURNERS: One, round burner encompasses the open vat tank base to provide 122,000 BTU's of fast recovery power on both sides of the tank.

CONTROLS: 122° – 257° precision snap action thermostat control, standby stainless steel pilot for easy ignition, high limit double safety valve, and cool to the touch control knobs. ¾″ NPT rear gas connection.

GAS SETTINGS: This appliance is set for use with natural gas only. Optimal pressure is 4″ WC for natural gas. LP gas field conversion should only be done professionally. Optimal pressure for LP gas is 10″ WC.

TESTING: ETL design & ETL Sanitation (ANSI-NSF4) certified.

Model #	Packing size	Total BTU	Net Wgt. lbs. / kg.	Gross Wgt.
CS-PC11-6	17" x 33" x 34"	122,000	150 / 68	175 / 80

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