

Gas Pasta Cookers

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Models

- CGPC



CGPC
Shown with legs

Standard Features

- Open, easy-to-clean cookpot design
- High-efficiency infrared burners with electronic ignition – up to 80,000 BTU (23.4 kW)
- 12.7-gallon (48-liter) water capacity
- 18" x 24" x 8" (457 x 610 x 203 mm) cookpot
- Can cook up to 7.22 lbs of dry pasta
- Controller with programmable timer
- Electronic components are separated from the heating source and protected from moisture
- Large overflow drain
- 1-1/4" (32 mm) drain valve
- Auto-fill/starch skimmer
- Stainless steel construction
- 6" (152 mm) steel legs with 1" adjustment
- Plate rail drain
- Belly bar

Options & Accessories

- Stainless steel back
- Large Bulk Basket
- 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

Specifications

The gas pasta cookers have been redesigned both outside and inside, and 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.

The gas pasta cookers feature high-efficiency infrared burners and electronic ignition. The sealed combustion system has industry-leading efficiency and ensures a prompt ignition, transition to full burn, and sustained combustion.

The proven heat transfer system generates up to 80,000 BTU (23.4 kW) to quickly get the water up to the desired temperature and hold it there. The Garland pasta cookers can transform 30 lbs. of dry pasta into

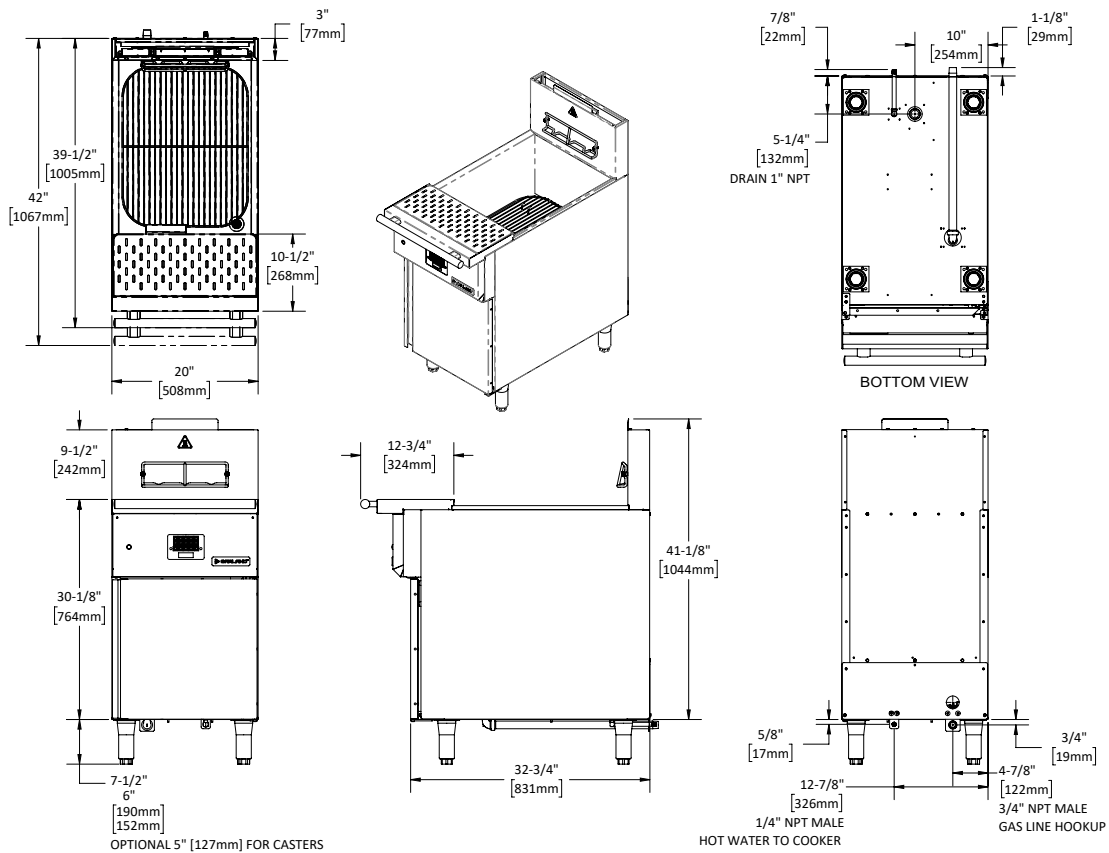
60 perfectly prepared 8 oz. servings in an hour. That's 5 lbs. of dry pasta every approximate 10 minute cook cycle.

To prevent boil-overs, the cookpot has the industry's largest overflow drain. All plumbing on the unit is NSF61 compliant.

The auto-fill feature automatically adds water to the tank as needed to maintain the proper water level. 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 a massive amount of time and energy.

The new and improved features of Garland's gas pasta cookers make them the most advanced and reliable pasta cookers on the market today.





Model #	Water Capacity	Overall Size			Net Weight	Shipping					
		Width	Depth	Height		Weight	Class	CU. FT.	Dimensions		
CGPC	12.7 gal (48L)	20" (508 mm)	33-5/8" (854 mm)	45-5/8" (1159 mm)	250 lb. (113 kg)	331 lbs. (150 kg)	85	23	25" (635 mm)	44" (1118 mm)	56" (1422 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	10	25	8.2	20.5	2500	93.1
LPG*	2	80000	23.4	10	25	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, PER COOKPOT

Model #	Basic Domestic Options	Basic Export Options
	Controller	Controller
CGPC	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

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

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