



# Model CPE-14 Electric Pasta Counter Top Cooker



Model CPE-14 Electric Pasta Counter Top Cooker

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

### STANDARD SPECIFICATIONS

### CONSTRUCTION

- Stainless steel cabinet.
- Marine grade 316 stainless steel tank.
- 1-1/4" (3.2 cm) quick opening drain valve.
- 1" (2.5 cm) overflow drain.

### CONTROLS

- ON/OFF switch
- Boil/Simmer switch.
- Timer start.
- Independent minute and seconds controls.
- Automatic, factory set thermostat.

### OPERATIONS

- Reconstitutes up to 540, 10 oz. (283.5 grams) servings per hour.
- Cooking tank holds 7 gallons (26.5 liters) of water.
- Warms water to full boil in 15 to 20 minutes.
- Automatic temperature control.
- Manual water fill option allows for quick easy addition of water to the cooking tank.

### STANDARD ACCESSORIES

- State of the art electronic time controls
- Stainless steel basket hanger
- Element rack
- Drain clean-out rod

### AVAILABLE OPTIONS & ACCESSORIES

- Bulk pasta basket
- Individual serving baskets
- Individual basket rack (holds 9 serving baskets)
- cover
- Manual water fill (water compensator)

### APPROVALS

- CSA Certified (AGA, CGA)
  - NSF Listed
  - MEA Approved
  - UL Listed
- Patent Pending



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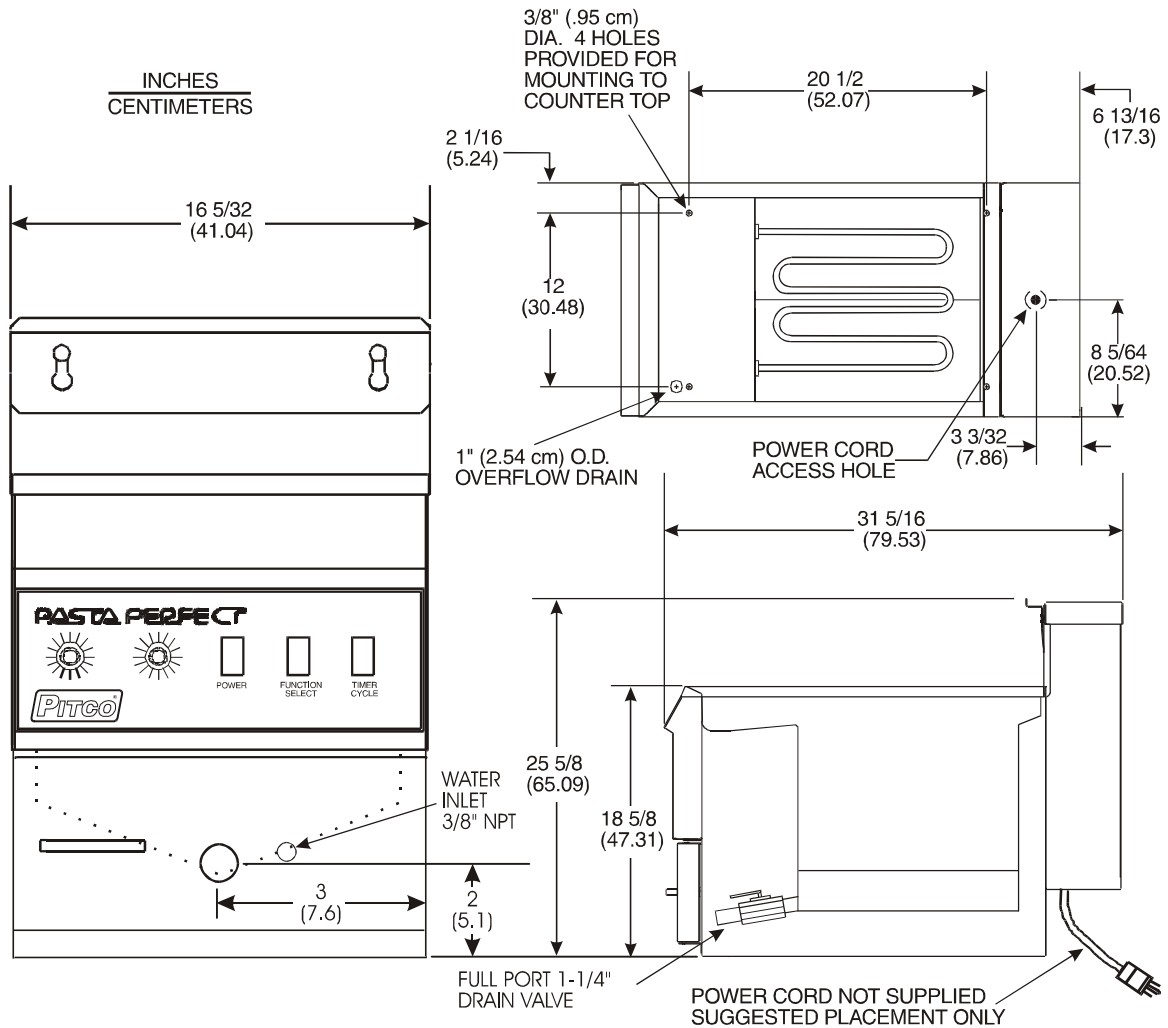


L10-071 Rev 4 (08/03)



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ELECTRICAL		WATER CAPACITY
VOLTAGE/HZ/PHASE	AMPS/EA	7 gallons (26.5 liters)
208 / 60 / 1ø	29.0	<b>SHIPPING INFORMATION</b> 80 pounds (36.29 KG) / 6.3 cubic feet (0.18 cubic meters)
240 / 60 / 1ø	25.0	
380 / 50 or 60 / 1ø	16.0	
		<b>PERFORMANCE CHARACTERISTICS</b> Re-constitutes up to 540 - 10 oz. (283.5 gram) servings per hour.

### SHORT FORM SPECIFICATION

Provide Pitco Model CPE-14 Electric Counter Top Pasta Cooker. Unit shall have the ability to boil water and maintain thermostatically controlled simmer. Provide the ability to set electronic timers in minutes and seconds up to 16 minutes. Cooking tank shall be constructed of type 316 stainless steel and hold 7 gallons (26.5 liters) of water with front 1-1/4" (3.175 cm) drain and overflow. Entire cabinet shall be constructed of stainless steel. Provide accessories as follows:

### TYPICAL APPLICATION

**Typical Application** - Cooking of pasta from raw to done. Reconstituting pasta to serving readiness. Rethermalizing of precooked foods.



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L10-071 Rev 4 (08/03) Specifications subject to change without notice.

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