



Model PE14D, RSE14D, PPE14D-L(LL) Electric Pasta Cooker and Rinse



PE14D
Pasta Cooker



PPE14D-L
Rinse Station / Pasta Cooker

Project _____
Item _____
Quantity _____

STANDARD SPECIFICATIONS

CONSTRUCTION

- Stainless steel tank on cooker and rinse station.
- Welded tank with an extra smooth peened finish ensures easy cleaning.
- Cabinet exterior constructed of stainless steel
- 1-1/4" (3.2 cm) Standard port opening drain valve
- Tank overflow prevents the water from flowing over the side of the tank and onto the floor.

MODELS AVAILABLE:

- ☐ PE14D Pasta Cooker only
- ☐ RSE14D Rinse Station with faucet only
- ☐ PPE14D-L Pasta Perfect System
Includes Rinse Station with faucet, Pasta Cooker with single basket lift. (Specify Rinse Location, Left or Right)
- ☐ PPE14D-LL Pasta Perfect System
Includes Rinse Station with faucet, Pasta Cooker with dual basket lifts. (Specify Rinse Location, Left or Right)

STANDARD FEATURES & ACCESSORIES

- Stainless steel tank
- Stainless steel exterior cabinet
- Digital Controller with 2 Button Timer
- Tank overflow
- Tank overflow screen
- Drain screen
- Drain clean out rod
- Element rack (cooker)
- Removable basket hanger
- Cleaner sample packet
- 6" legs (15.24 cm)
- Drain "T" manifold standard on PPE14D-L (LL) cooker/rinse station

CONTROLS

- Digital Controller with precise temperature regulation for boil and simmer modes.
- Built in Countdown timer is capable of storing 2 menu times on controller.
- Integrated BOIL/SIMMER switch allows you to easily select the desired cooking mode.
- Controller has an audible high temp alarm.
- Temperature limit switch safely shuts off all heat if the upper temperature limit is exceeded.
- Redundant heating contactors for safe operation.

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- ☐ Rinse Tank Insulation
- ☐ Single Basket Lift (-L) (Available baskets below for -L)
 - ☐ Small Bulk Pasta Basket Fine Mesh
 - ☐ Large Bulk Pasta Basket Fine Mesh
 - ☐ Oblong Basket
 - ☐ 9 Individual Serving Baskets with Rack
- ☐ Dual Basket Lift (-LL) (Available baskets below for -LL)
 - ☐ Oblong Basket
- ☐ Manual Water Fill
- ☐ Drain "T" Manifold
- ☐ Small Bulk Pasta Basket Fine Mesh
- ☐ Large Bulk Pasta Basket Fine Mesh
- ☐ Oblong Basket
- ☐ 9 Individual Serving Baskets with Rack
- ☐ 6-1/4" Round Basket
- ☐ 4-7/8" Round Basket
- ☐ 4-7/8" Round Basket Fine Mesh
- ☐ Individual Serving basket (9) with Rack
- ☐ Hot/Cold Swivel Faucet on cooker (Standard on rinse)
Note: Faucet not available on electric cooker(s) with basket lifts.
- ☐ 6" Casters (15.24 cm)



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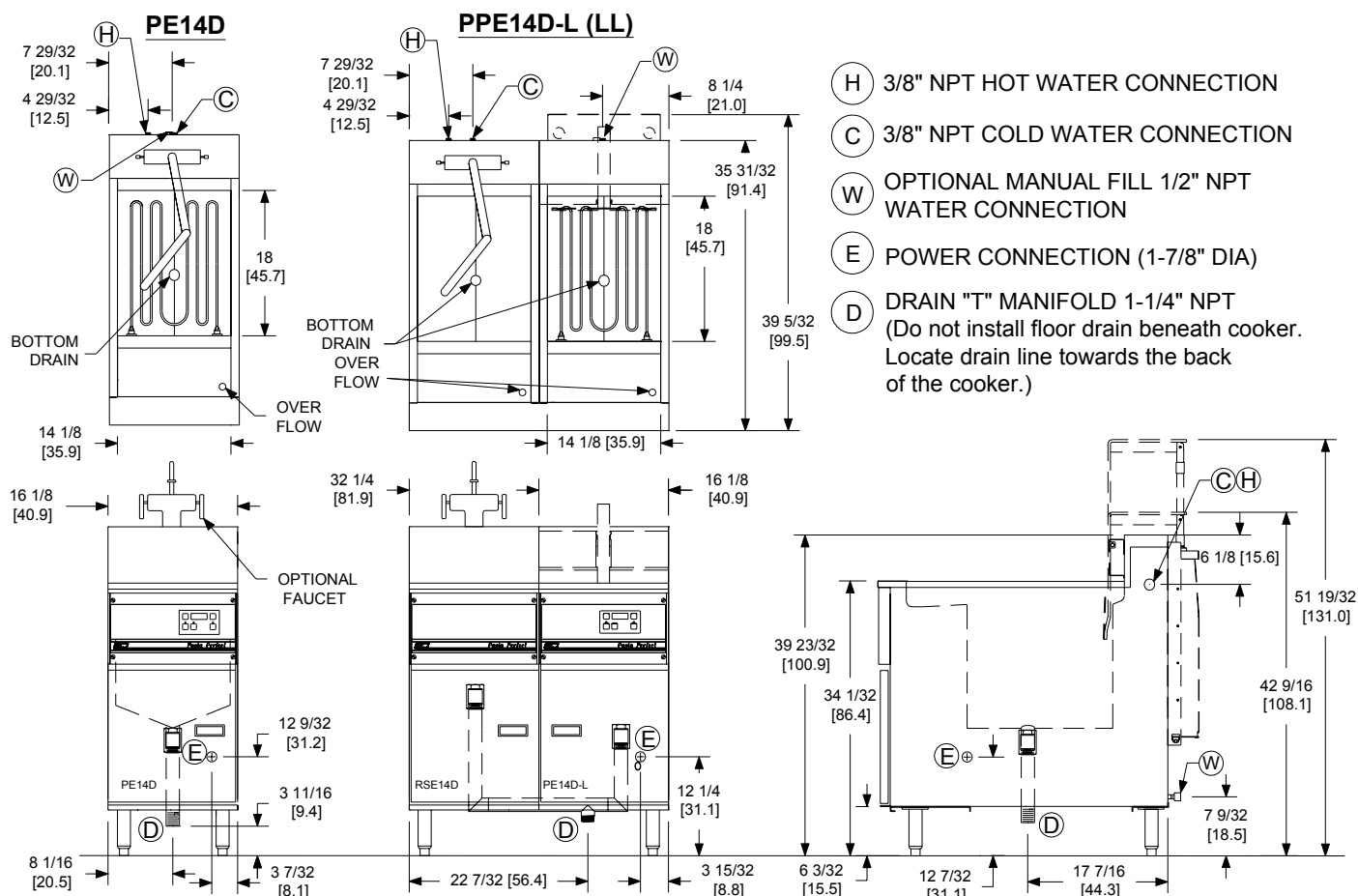
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ELECTRIC PASTA COOKER and RINSE STATION SPECIFICATIONS

Model	Cooking Area	Cook Depth	Water Capacity
PE14D (Cooker)	14" x 18" (35.5 x 45.7")	11-1/4 in (28.6 cm)	12 gals (45.4 liters)
RSE14D (Rinse)	14" x 18" (35.5 x 45.7")	8-1/2" (21.6 cm)	10 gals (37.9 liters)

ELECTRICAL REQUIREMENTS

Nominal Amps Per Line (50/60HZ)	Volts	Single Phase (2 wire+ground wire)				3 Phase (3 wire+ground wire)				3 Phase "Y"(4 wire+ground wire)			
		200V	208V	220V	240V	200V	208V	220V	240V	346/200V	380/220V	400/230V	415/240V
		KW/Hr	11.6	12.5	11.4	12.5	11.6	12.5	11.4	12.5	11.6	11.4	12.5
		Amps	58	60	52	52	33	35	30	30	19	17	18

Note: 1. Each Cooker requires its own separate power cord. 2. Pasta Cooker not available in 480V.

CLEARANCES

Front min.	Floor min.	Combustible material	
30" (76.2 cm)	6" (15.25 cm)	Sides min.	Rear min.
		6" (15.2cm)	6" (15.2cm)

ELECTRIC PASTA COOKER and RINSE STATION SHIPPING INFORMATION (Approximate)

Model	Basket Lift	Shipping Weight	Shipping Crate Size H x W x L	Shipping Cube
PE14D	N	171 Lbs (77.6 kg)	56 x 22 x 44 in (142.2 x 55.8 x 111.7 cm)	32.5 ft ³ . (0.9m ³)
PE14D-L (LL)	Y	221 Lbs (100 kg)	56 x 22 x 44 in (142.2 x 55.8 x 111.7 cm)	32.5 ft ³ . (0.9m ³)
PPE14D-L (LL)	Y	357 Lbs (162 kg)	56 x 35 x 46 in (142.2 x 88.9 x 119.4 cm)	53.3 ft ³ . (1.5m ³)
RSE14D (Rinse)	N/A	136 Lbs (61.7 kg)	56 x 22 x 44 in (142.2 x 55.8 x 111.7 cm)	32.5 ft ³ . (0.9m ³)

SHORT FORM SPECIFICATIONS

Provide Pitco Model PE14D Electric Pasta Cooker or PPE14D-L (LL) Electric Pasta Cooker with basketlifts and Rinse Station with faucet. Cooking unit shall use a digital controller to boil water for cooking pasta and to maintain precise simmer temperatures for rethermalizing. Provide the ability to set electronic timer in minutes and seconds for 2 menu times using 2 product keys. The tank shall be constructed of stainless steel with tank overflows and hold 12 gallons (45.4 liters) of water with bottom 1 1/4"-(3.2cm) standard port drain. The rinse tank shall be constructed of stainless steel with tank overflows and hold 10 gallons (37.85 liters) of water with bottom 1 1/4"-(3.2cm) standard port drain. Entire cabinet exterior shall be constructed of stainless steel. Provide accessories as follows:

TYPICAL APPLICATION

High production of dry and cooked pasta for individual and bulk preparation where space is a premium. The cooker is versatile in cooking a wide variety of pastas. The simmer mode is used to gently rethermalize cooked pastas or precooked foods prior to plating or pan sauteing.



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We reserve the right to change specifications without notice and without incurring any obligation for equipment previously or subsequently sold.

