



# GAS PASTA UNITS

Models PPG14DL(LL), PG14D, and RS14D



(PPG-14DL shown with optional basket and casters)

Project \_\_\_\_\_

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

Quantity \_\_\_\_\_

## STANDARD SPECIFICATIONS

### CONSTRUCTION

- Self contained work center for pasta preparation.
- Separate Rinsing/Hold tanks, equipped with drain and overflow.
- Stainless steel cabinet.
- Stainless steel (Type 316, marine grade) tank construction for the cooker and rinse station.
- Cooking rack to accommodate smaller baskets.
- Quick opening 1-1/4" drain valve in each tank.
- Tank design features a self skimming, 1" overflow drain in each tank.

### CONTROLS

- Digital thermostat and time display.
- Solid state cooking controls integrated into the digital control unit.
- Programmable simmer temperature.
- **Two year warranty on controller!**

### OPERATIONS

- Cooking/Warming section holds 12 gallons (45.4 liters) of water.
- Automatic temperature control.
- Basket lift automatically lowers pasta into water at start of cook/warm cycle.
- Basket lift automatically raises pasta when cook/warm cycle is complete.
- Easy pasta rinsing is assured in the rinse/hold tank using the swing away faucet.

### APPROVALS

- AGA Certified
- CGA Certified
- NSF Listed
- MEA Approved



OPTIONS & ACCESSORIES	MODELS:		PG14D	RS14D
	PPG14D	LL		
Automatic single basket lift (L)		N/A	<input type="checkbox"/>	N/A
Automatic dual basket lift (LL)	N/A		<input type="checkbox"/>	N/A
Digital thermostat & controls			<input type="checkbox"/>	N/A
Single drain attachment			<input type="checkbox"/>	N/A
Swing-away hot and cold faucet			N/A	<input type="checkbox"/>
Front mounted water fill / compensator	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	N/A
Insulation for rinse tank	<input type="checkbox"/>	<input type="checkbox"/>	N/A	<input type="checkbox"/>
Casters	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Basket rack				<input type="checkbox"/>
Large bulk pasta basket 13" x 16-1/4" x 10"	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	N/A
Small bulk pasta basket 13" x 13" x 8-1/2"	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	N/A
Round pasta basket (6) 4-7/8" dia x 7"	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	N/A
Dual oblong basket (2) 6-1/2" x 17" x 7"	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	N/A

- Option comes standard with the model.

- Option is available for the model.

**Pitco Frialator, Inc.,** P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304, USA

(800) 258-3708 • (603) 225-6684 • FAX (603) 225-8472

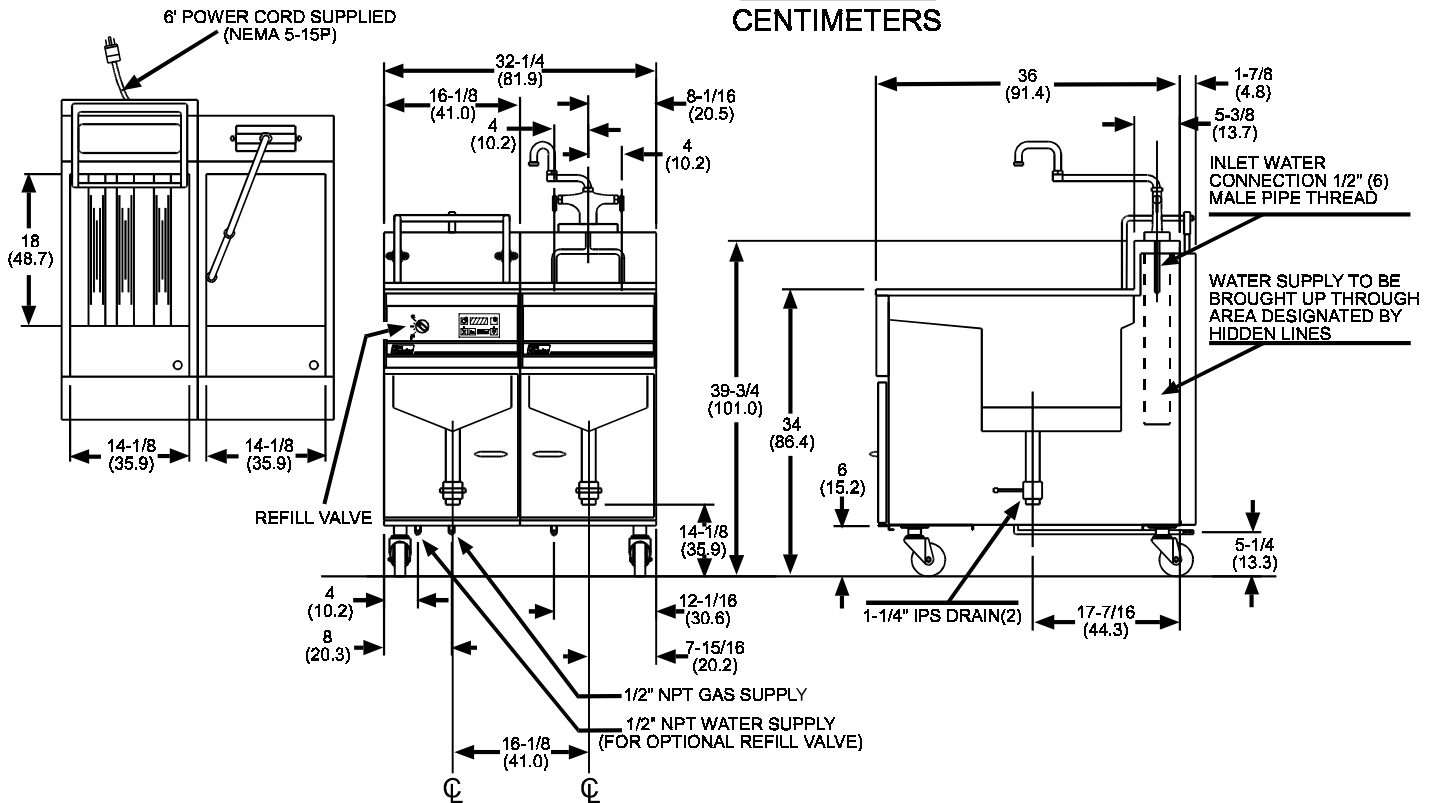


COMMERCIAL SOLUTIONS



# GAS PASTA UNITS - PPG14DL(LL), PG14D, and RS14D

**INCHES**  
**CENTIMETERS**



(Model PPG14DL shown)

Many different combinations are available. Call your Dealer/Distributor for more details.

ELECTRICAL		WATER CAPACITY	
<b>Option</b>	VOLTAGE/PHASE/HZ		12 gallons (45.4 liters)
	120/1/60	240/1/50	<b>SHIPPING INFORMATION</b>
	AMPS/EA	AMPS/EA	
WITH BASKET LIFT(S)	3.0	1.5	335 pounds (151.9 KG) / 55 cubic feet (1.56 cubic meters)
WITHOUT BASKET LIFT(S)	1.0	0.5	<b>PERFORMANCE CHARACTERISTICS</b>
Performance varies depending upon the type of pasta and baskets used.			
<b>GAS CONSUMPTION</b>			
77,500 BTU's/Hour (19,530 KCal)			
Available in Natural or Propane gas. For other fuel types, contact your Dealer/Distributor.			

## SHORT FORM SPECIFICATION

Provide Pitco Model PPG14DL(LL), PG14D or RS14D Pasta Units. Cooker unit shall have the ability to boil water and maintain a thermostatically controlled simmer. Cooker shall have a digital thermostat with integrated cooking controls. Cooking tank shall be constructed of type 316 stainless steel and hold 12 gallons (45.4 liters) of water with bottom 1-1/4" drain and a self skimming 1" overflow drain. Entire cabinet shall be constructed of stainless steel. Provide accessories as follows:

## TYPICAL APPLICATION

**Typical Application** - Cooking of pasta from raw to done. Re-constituting pasta to serving readiness. Rethermalizing of pre-cooked foods.



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