

| TECHNICAL DATA

| GAS PASTA COOKERS

Job name: _____

Item No: _____

Desco pasta cookers are the most versatile pasta cookers on the market today. Use the traditional single-burner model for fresh, dry, or partially cooked refrigerated pasta or use our fast-recovery double-burner cooker for any frozen pasta or frozen product. Desco cookers can also be used to cook rice, vegetables, potatoes, and seafood. Solid pans can be inserted in to a cooking tank to hold sauces.

Each cooking tank is stamped from one piece of fine glazed AISI #316 stainless steel. This seamless construction makes the tanks highly resistant to the corrosive effects of salted water. A blanket of ceramic fiber insulation wraps each tank, virtually eliminating hot surfaces while increasing efficiency and performance.

A high efficiency burner heats each cooking tank. The burner design concentrates a greater amount of heat at the rear of the tank creating a convective flow of water that eliminates the need for manual tossing or stirring of the pasta while shortening cooking times. This flow also moves undesirable starches to the skim drain located at the front of each tank keeping the cooking water starch-free. A straight-line drain connection prevents clogs and is easy to clean.



| Features

- | Single and double tank units
- | Traditional and fast-recovery models with double burners
- | Piezo electric pilot igniter
- | Excessive temperature safety shut-off
- | Stamped tanks and top in 316 stainless steel with rounded corners
- | AISI 304 stainless steel front, side and back panels
- | Automatic starch removal system
- | Front access for easy maintenance
- | Heavy duty ergonomically designed baskets
- | Adjustable legs
- | Removable cast iron chimney

Optional Accessories:

- Castors
- Tank covers



Basket Options



GN-1/1
(19 x 11.75 x 8")



GN-1/2
(9.75 x 11.75 x 8")



GN-1/3
(6.75 x 11.75 x 8")



GN-1/6
(6" x 8")

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TECHNICAL DATA

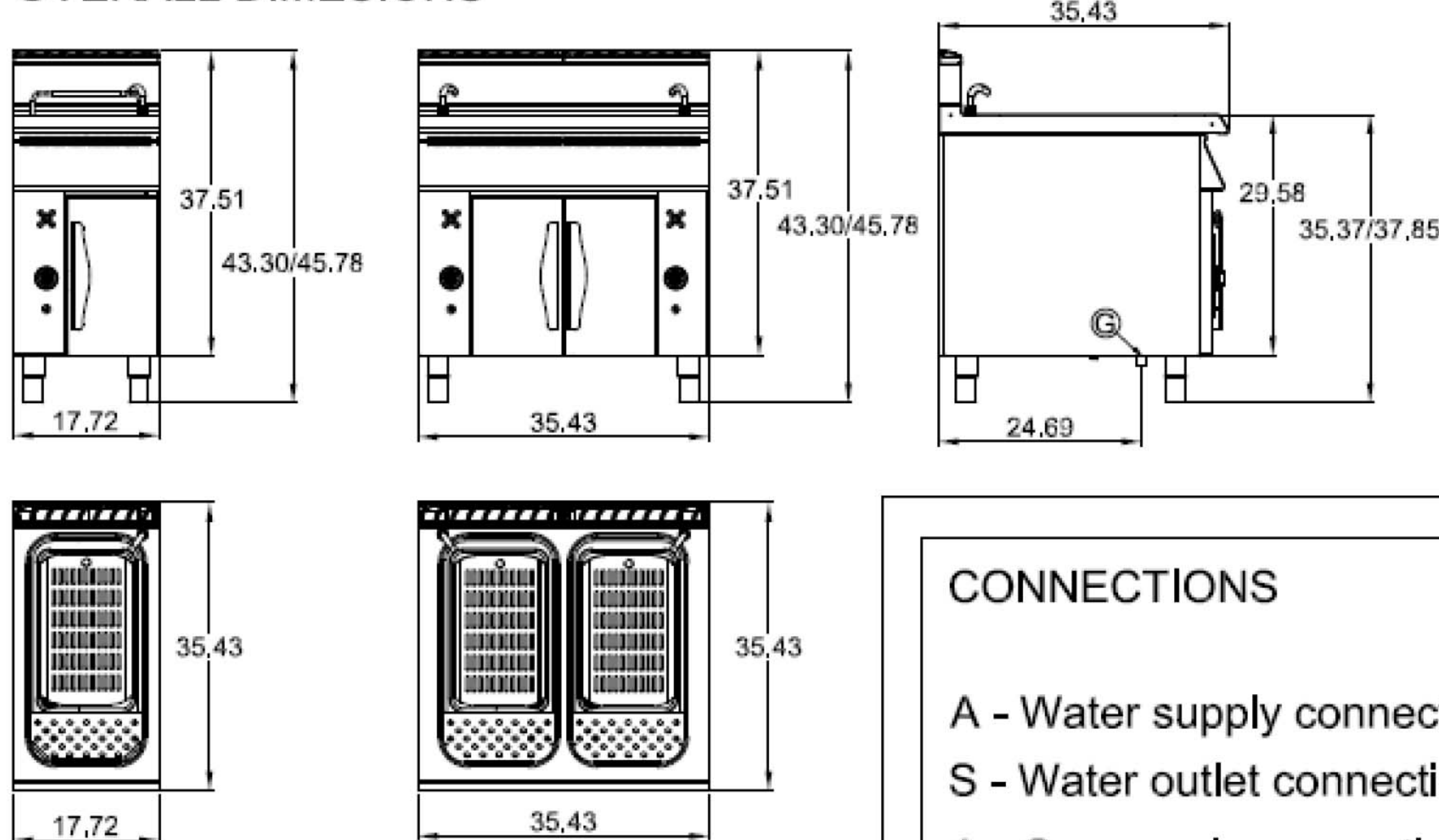
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| GAS MODELS | CPG145 | CPG290 | CPG1 PLUS | CPG2 PLUS |
|------------------------|------------|-----------------|------------|-----------------|
| Thermal Power | 47,500 BTU | 95,000 BTU | 80,000 BTU | 160,000 BTU |
| Min. Thermal Power | 13,000 BTU | 26,000 BTU | 15,500 BTU | 30,500 BTU |
| Primary Air Adjustment | Fixed | Fixed | Fixed | Fixed |
| Weight | 138.8 lbs | 231.5 lbs | 138.8 lbs | 231.5 lbs |
| Tank volume | 12 gal | 12 gal + 12 gal | 12 gal | 12 gal + 12 gal |

OVERALL DIMENSIONS



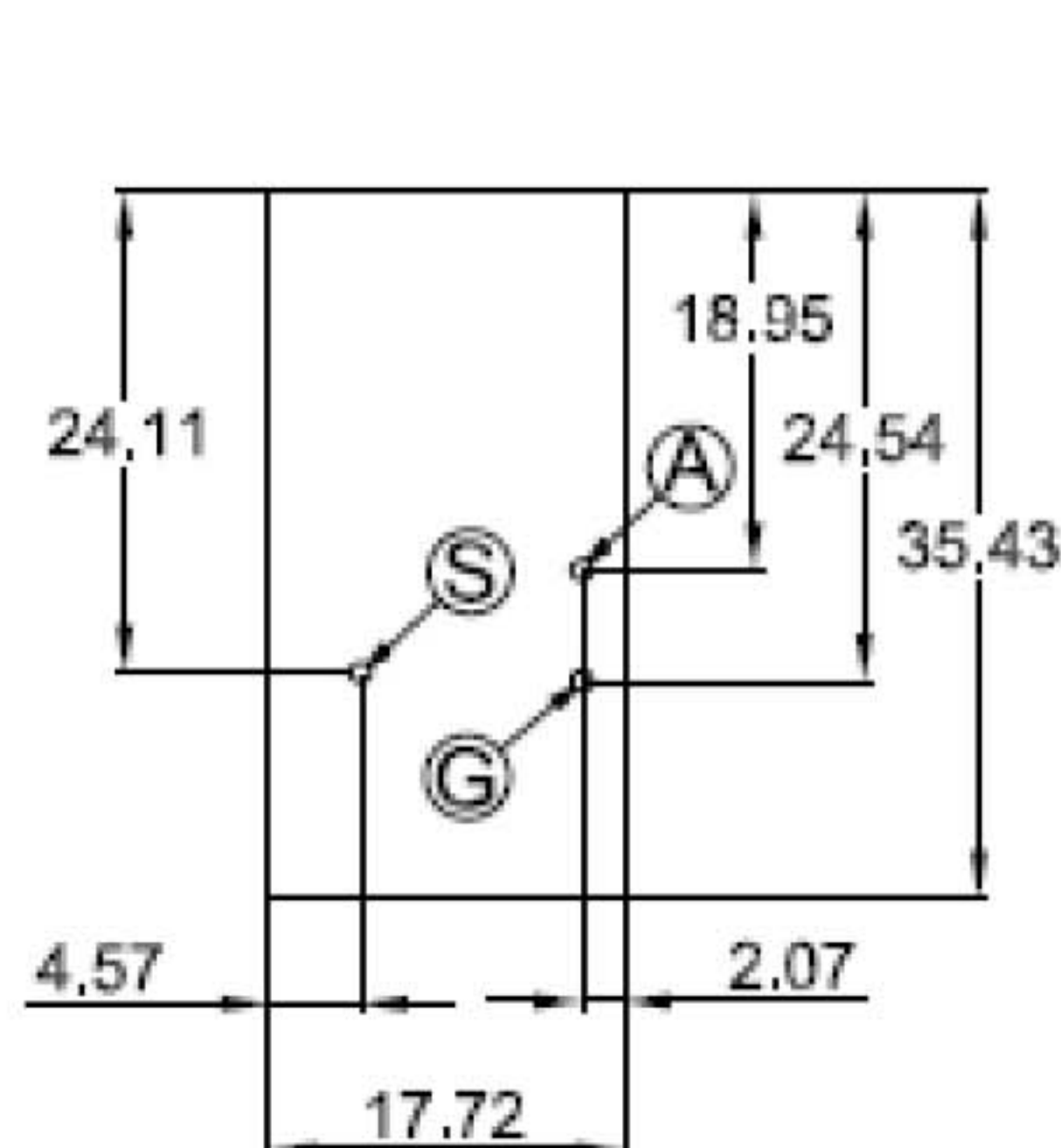
BASKET TABLE:

| Basket | LxWxH | Portions | Weight |
|---------------------|------------------------|----------|----------|
| GN-1/3 | 6.75 x 11.75 x 8" | 13 | 1.55 lb. |
| GN-1/2 | 9.75 x 11.75 x 8" | 20 | 2.2 lb. |
| GN-1/1 | 19 x 11.75 x 8" | 40 | 6.6 lb. |
| GN-1/6 | Dia 6" x 8" | 4 | 1.0 lb. |
| GN-SET-6 | (6)GN-1/6 + (1)GN-FF | - | - |
| GN-FF (basket base) | 18.75 x 11.375 x 3.75" | - | 3.0 lb. |
| C.C. Cover | 19.25 x 11.75" | - | 3.0 lb. |

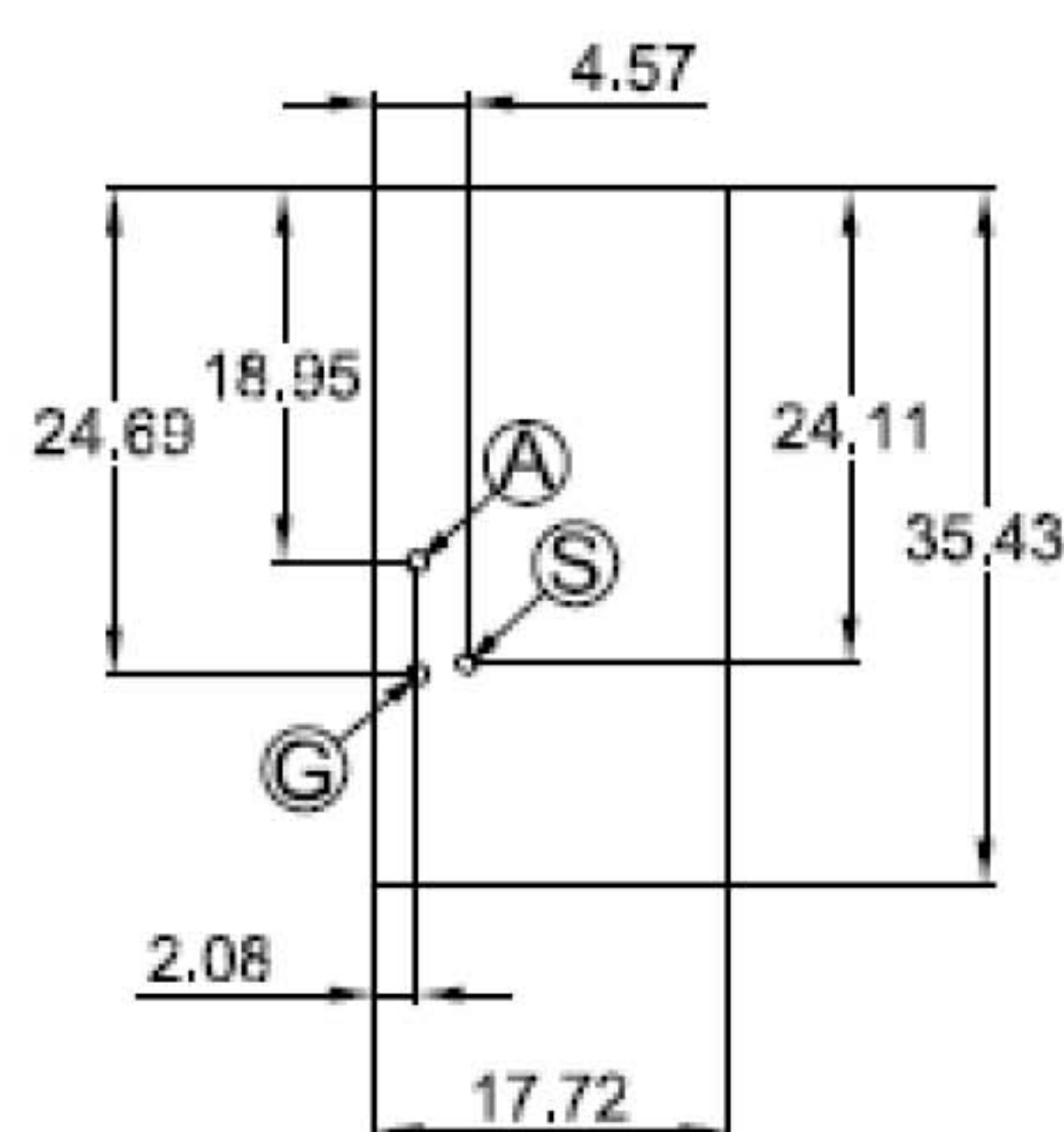
CONNECTIONS

- A - Water supply connection Ø1/2"
- S - Water outlet connection Ø1"
- G - Gas supply connection Ø3/4"

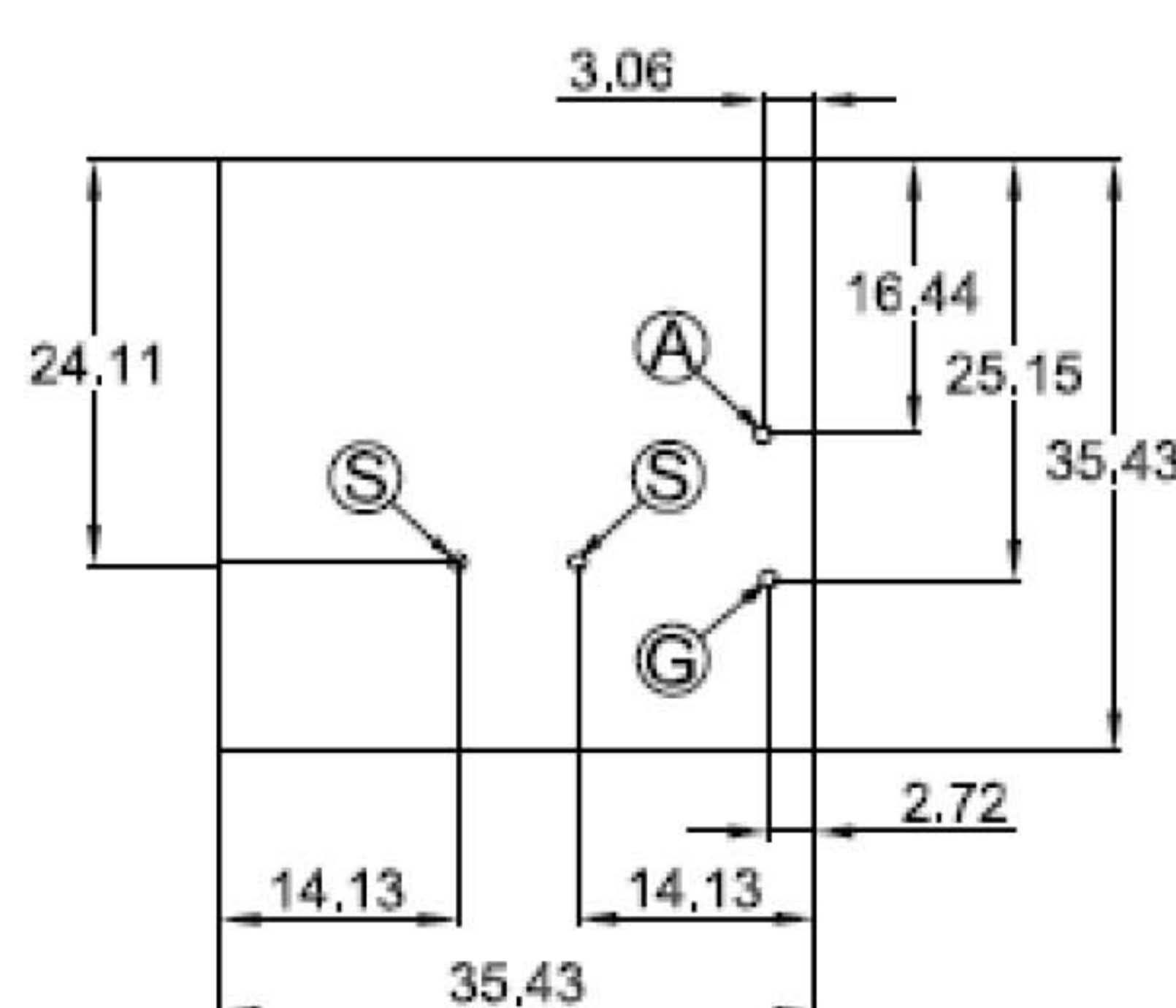
CPG145



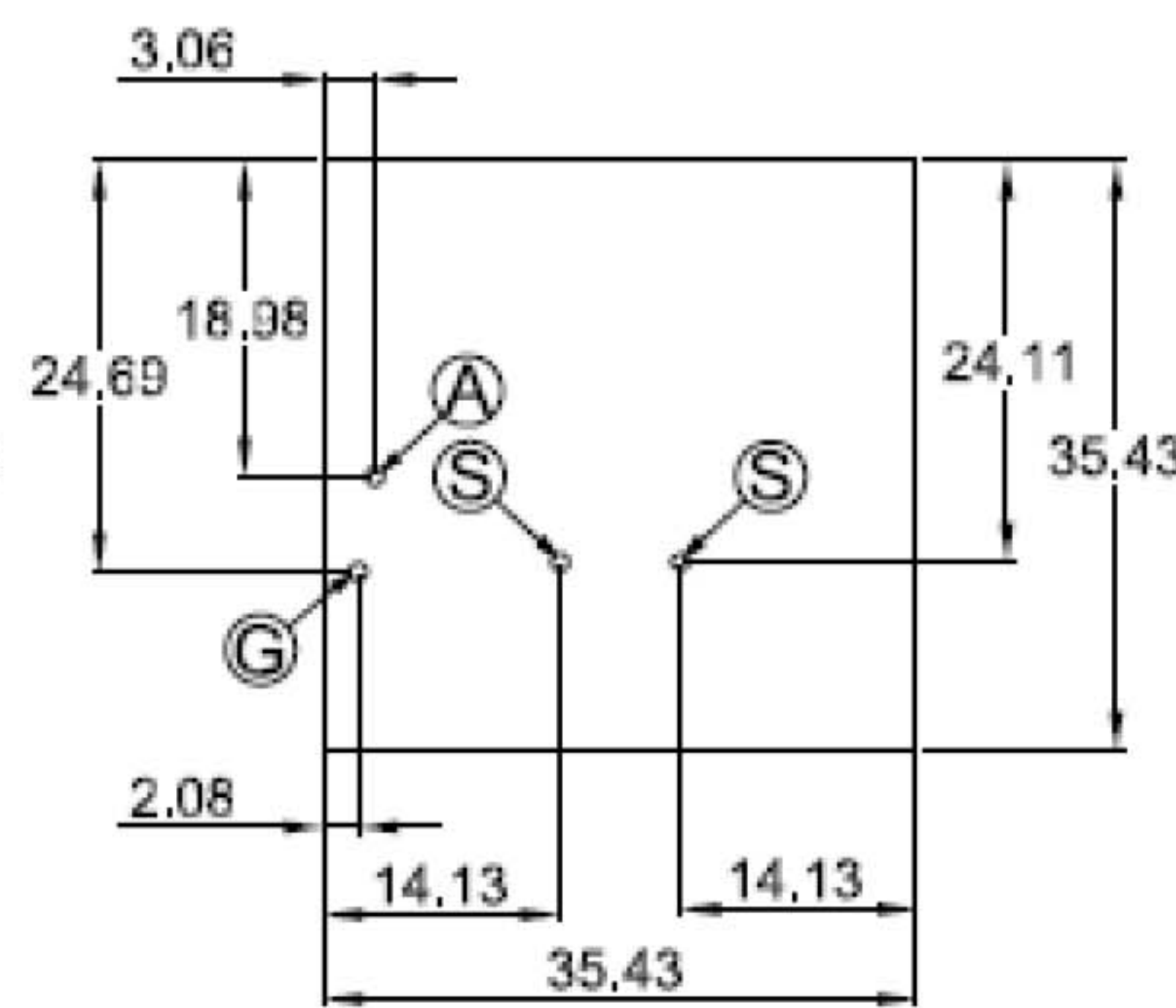
CPG1 PLUS



CPG290



CPG2 PLUS



UTILITIES REQUIRED:

- 1/2" Water connection (All mode)
- 1/2" Gas Connection (Gas Model)
- 1" Drain connection (single tank models) and 2x1" drain connections (double tank models), floor drain is required

Installation Notes:

- A gas regulator must be installed and properly regulated: Nat. Gas=4" Water Column LP Gas=10" Water Column
- Water pressure: 14.5 psi to 72.5 psi. Pressure exceeding 72.5 psi requires installation of a regulator.
- Units must be installed with proper clearance to combustible materials: Sides-6" Back-6" Bottom-6" Top-48"
- Softening is recommended for hard water conditions.

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