

| TECHNICAL DATA

| ELECTRIC PASTA COOKERS

Job name: _____

Item No: _____

Desco USA pasta cookers are the most versatile pasta cookers on the market today. Its power combined with high efficiency allow cooking of frozen pasta or products as well as fresh or partially cooked products simply by using the power selector. Desco USA 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, minimizing hot surfaces while increasing efficiency and performance.

A couple of high efficiency tungsten heating elements heat each cooking tank. The heating design concentrates boiling water on the bottom of the tank and on both sides 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

- | Automatic water filling for level control ("C" models only)
- | Single and double 12 gallon tank units
- | Pressure switch 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 (sold separately)
- | Adjustable legs
- | Removable cast iron chimney

Optional Accessories:

- Casters
- Tank covers



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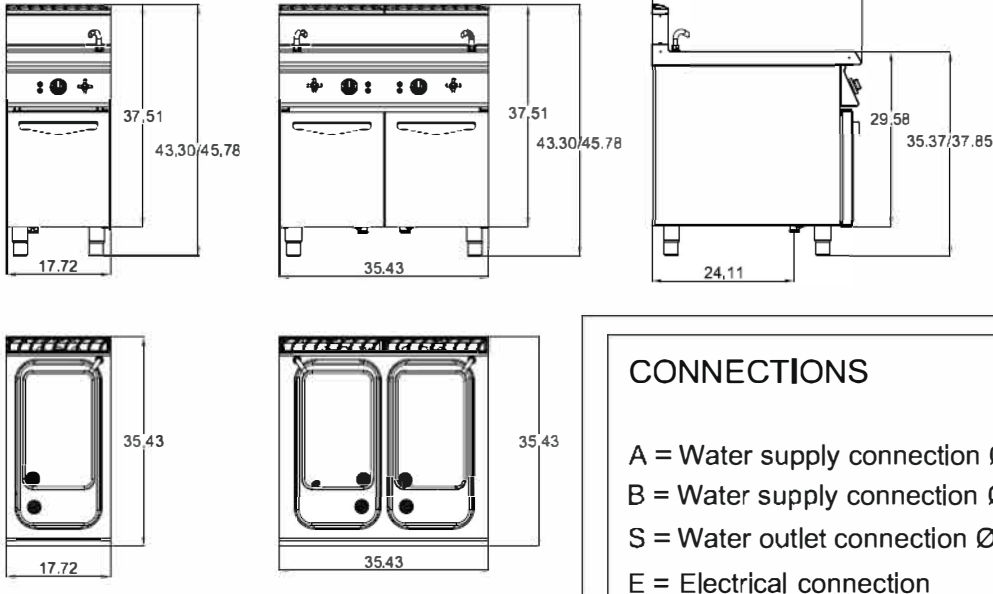
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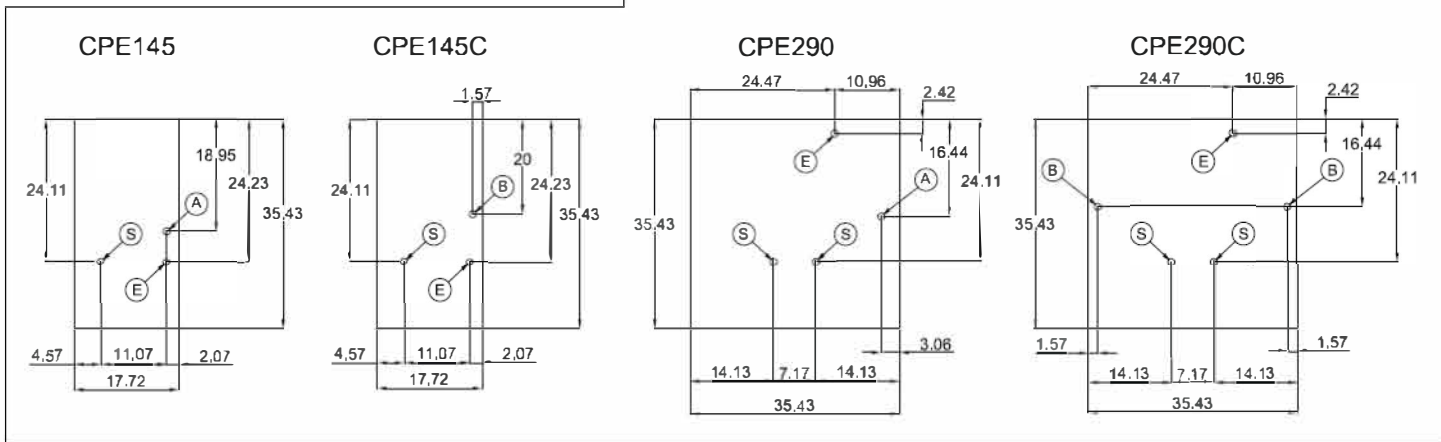
ELECTRIC MODELS	(AUTO FILL)		(AUTO FILL)	
	CPE145	CPE145C	CPE290	CPE290C
Thermal Power	9 kW	9kW	18 kW	18 kW
Min. Thermal Power	3 kW	3 kW	6 kW	6 kW
Weight	132.27 lbs.	132.27 lbs.	242.50 lbs.	242.50 lbs.
Tank volume	11.89 gal.	11.89 gal.	11.89+11.89 gal.	11.89+11.89 gal.

OVERALL DIMENSIONS (inches)



CONNECTIONS

- A = Water supply connection Ø 1/2"
- B = Water supply connection Ø 3/4"
- S = Water outlet connection Ø 1"
- E = Electrical connection



UTILITIES REQUIRED:

1. 1/2" Water connection (Models CPE145 and CPE290); 3/4" Water connection (Models CPE145C and CPE290C)
2. 1" Drain connection (single tank models) and 2x1" drain connections (double tank models); floor drain is required

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.

Installation Notes:

- 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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