



Model PPE-14L Electric Pasta Perfect Cooker



(PPE-14L Shown with optional casters)

STANDARD ACCESSORIES

(Standard items delivered with complete systems only)

- Automatic basket lifts
- Swing-away hot and cold faucets
- State of the art electronic time controls which can be set for times up to 16 minutes.
- Bulk pasta basket
- Portion cup rack
- 9 individual pasta cups

AVAILABLE OPTIONS & ACCESSORIES

- Casters
- 9 cup pasta rack
- Pasta cups
- Cooker and Rinse sections can be purchased separately or in a variety of combinations
- Single drain attachment
- Manual water fill (water compensator)

Project _____

Item No. _____

Quantity _____

STANDARD SPECIFICATIONS

CONSTRUCTION

- Self contained work center for pasta preparation
- Two section construction (Cooking/Warming and Rinse/ Hold)
- Stainless steel cabinet
- Stainless steel (Type 316) cooking and rinsing tank
- Quick opening 1-1/4" drain valve in each tank
- 1" overflow drain in each tank

CONTROLS

- ON/OFF switch
- Boil/Simmer switch
- Timer start
- Independent minute and seconds controls (up to 16 minutes)
- Automatic factory set thermostat

OPERATIONS

- Re-constitutes up to 500, 10oz. (238.5 grams) servings per hour
- Cooking/warming section holds 7 gallons (26.5 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

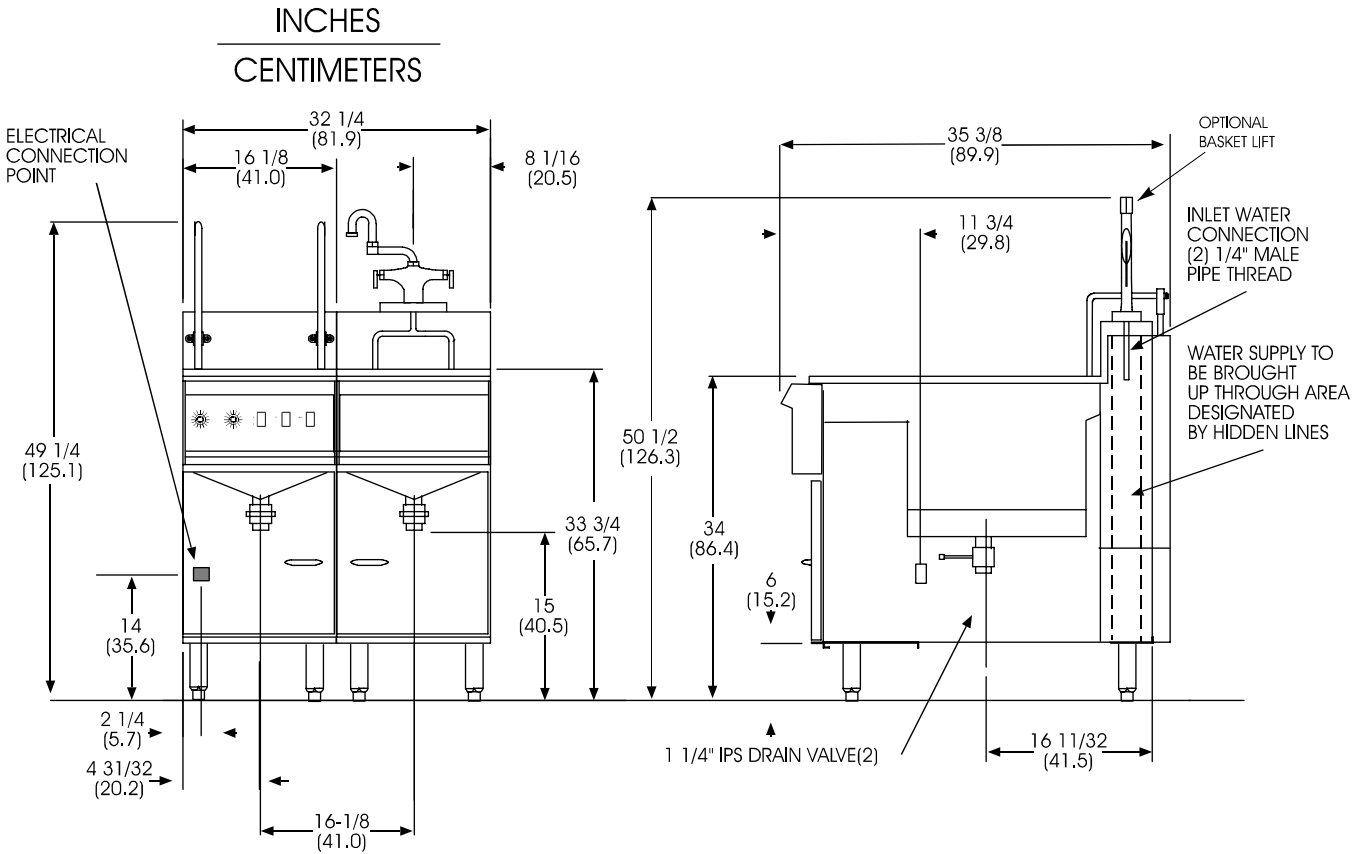
- CSA Certified (AGA, CGA)
- NSF Listed
- MEA Approved
- UL Listed



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**ELECTRICAL SERVICE MUST BE HARD WIRED BY A LICENSED ELECTRICIAN!
NO POWER CORD IS SUPPLIED WITH UNIT.**

ELECTRICAL		WATER CAPACITY
(6KW) VOLTAGE/HZ/PHASE	AMPS/EA	7 gallons (26.5 liters)
208 / 60 / 1ø	29.0	SHIPPING INFORMATION
240 / 60 / 1ø	25.0	
EXPORT		335 pounds (151.9 KG) / 55 cubic feet (1.56 cubic meters)
220 / 50 / 1ø	23.0	PERFORMANCE CHARACTERISTICS
240 / 50 / 1ø	25.0	
380 / 50 / 1ø	16.0	
Re-constitutes up to 500 - 10 oz. (283.5 gram) servings per hour.		

SHORT FORM SPECIFICATION

Provide Pitco Model PPE-14L Electric Pasta Perfect Cooker. Unit shall have the ability to boil water and maintain a 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 bottom 1-1/4" 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. Re-constituting pasta to serving readiness. Rethermalizing of pre-cooked foods.

