

# PASTA COOKERS

## SPECIFICATIONS

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# G74 GAS PASTA COOKER 7 GAL/25L



Pasta baskets not included

**CONSTRUCTION** - Fabricated using CrNi 18/10 AISI 304 grade Stainless Steel Scotch-Brite Satin polish Finish, incorporating 1,2mm thick worktop, rounded edges, chrome details and rear splash back. Tanks fabricated in AISI 316.

**MODEL** - Professional Gas Pasta Cooker with tanks incorporating built in water fill tap, overflow safety valve and floor drain.

Perforated pasta baskets with safety handles, available in different sizes for multiple product cooking. Piezoelectric ignition, pilot light. Thermocouple safety valves.

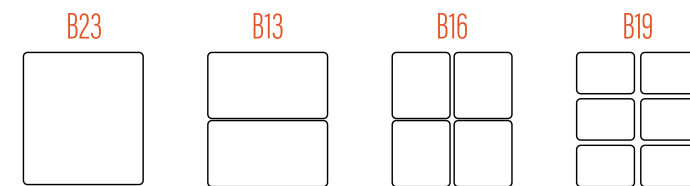
**MAINTENANCE** - All serviceable parts are accessible by the easy removal of front control panel.

**FITTINGS** - Appliance is supplied with both LPG and Natural Gas conversion jets and adjustable feet.

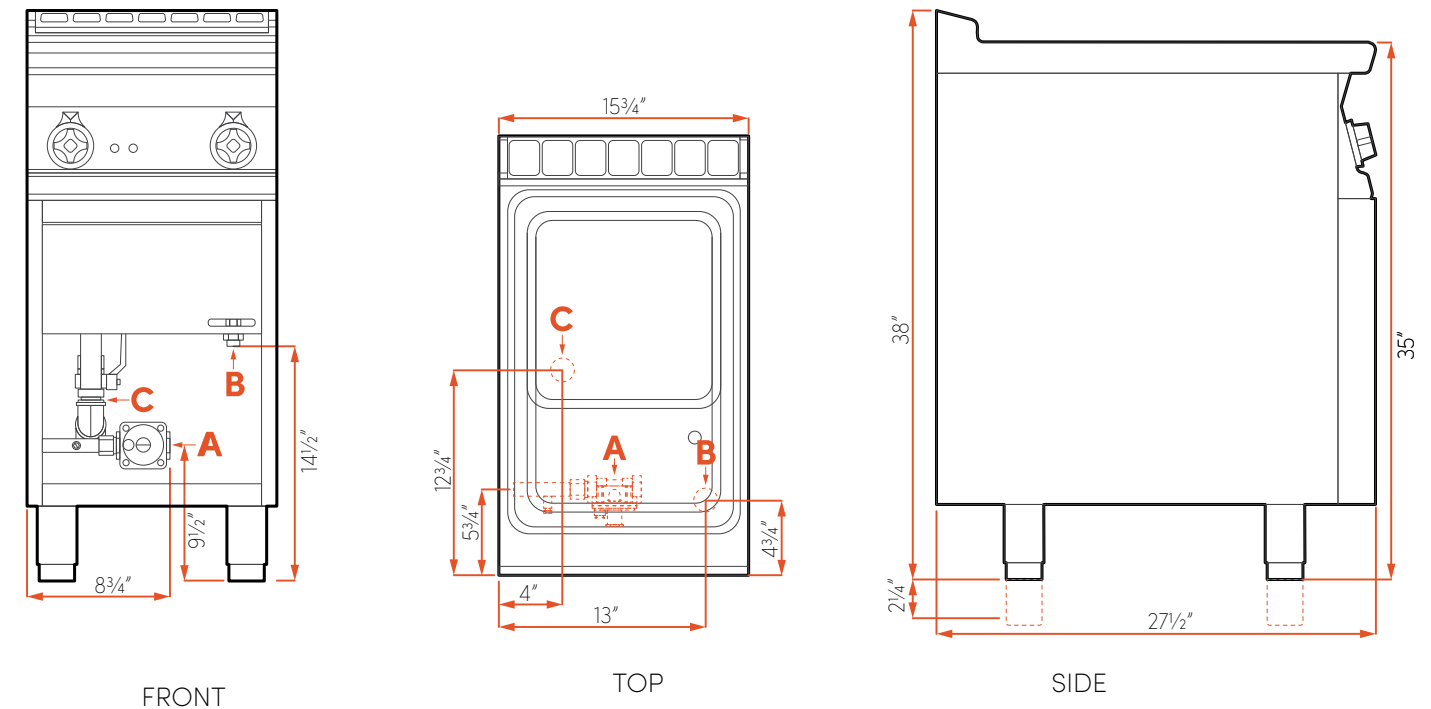
*The Italiana FoodTech pasta cooker is designed to boil pasta to perfection in salt water. Unlike other brands, this pasta cooker is not a fryer adapted for pasta.*

*What this means for you? No service calls, no problems, a pasta cooker you can trust. Whatever your needs, pre-cooked dry pasta, cook fresh pasta, boil vegetables choose a basket combination that suits your needs.*

### Basket Combinations

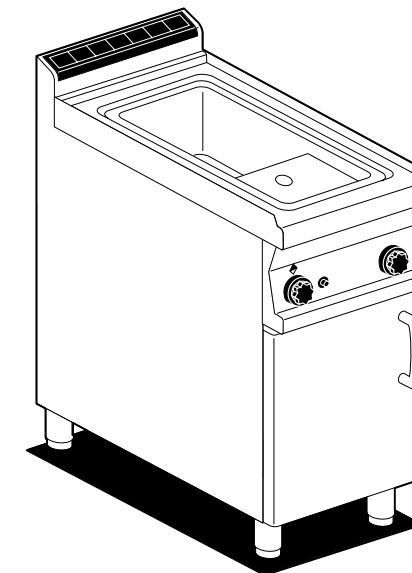


# G74 Gas Pasta Cooker



	Connection Type	Connection Size
A	Gas Connection	3/4NPT F
B	Hot Water Connection	3/4NPT M
C	Water Drainage	1" F

Adjustable legs allow the pasta cooker to be raised or lowered by 2.3" (58mm). All connections will raise or lower by the amount that the legs are adjusted.



### Pasta Cooker Specifications

Model	Power (Btu)	WxDxH (in)			WxDxH (cm)			Weight (Lbs)	Weight (Kg)
G74	32,400	15.7	27.6	38.0	40	70	96.5	134	61

### Shipping Specifications

Model	Packaging	WxDxH (in)			WxDxH (cm)			Weight (Lbs)	Weight (Kg)
G74	Pallet	17.7	29.5	44.1	45	75	112	N/A	N/A



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italiana FoodTech reserves the right to modify the technical data and models without notice.



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SPECIFICATIONS:

# G78 GAS PASTA COOKER 7+7 GAL/25+25L



Pasta baskets not included

**CONSTRUCTION** - Fabricated using CrNi 18/10 AISI 304 grade Stainless Steel Scotch-Brite Satin polish Finish, incorporating 1,2mm thick worktop, rounded edges, chrome details and rear splash back. Tanks fabricated in AISI 316.

**MODEL** - Professional Gas Pasta Cooker with tanks incorporating built in water fill tap, overflow safety valve and floor drain.

Perforated pasta baskets with safety handles, available in different sizes for multiple product cooking. Piezoelectric ignition, pilot light. Thermocouple safety valves.

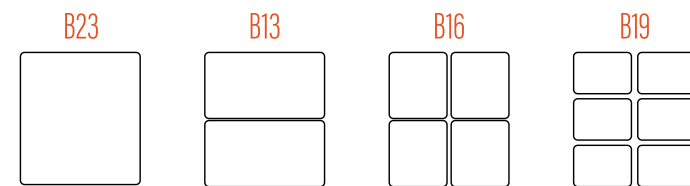
**MAINTENANCE** - All serviceable parts are accessible by the easy removal of front control panel.

**FITTINGS** - Appliance is supplied with both LPG and Natural Gas conversion jets and adjustable feet.

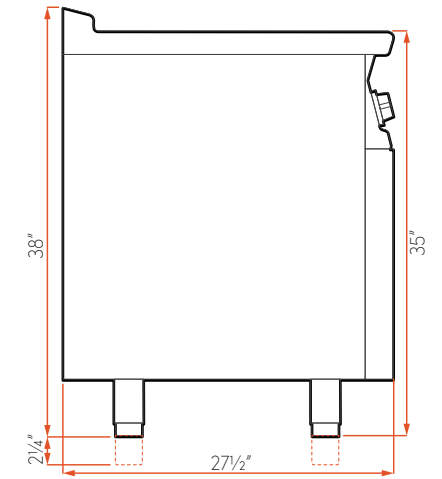
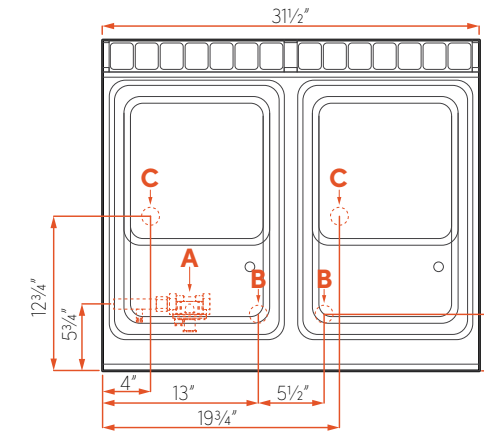
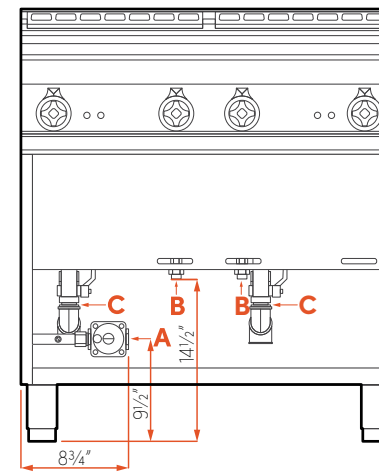
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### Basket Combinations (per tank)



# G78 Gas Pasta Cooker



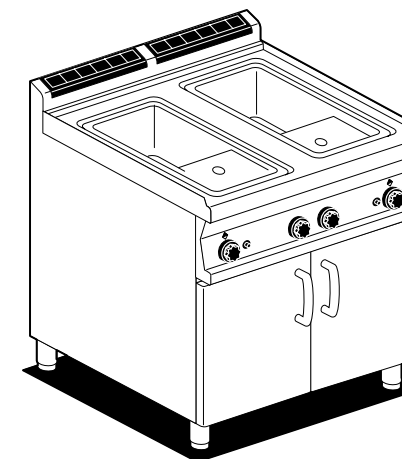
FRONT

TOP

SIDE

	Connection Type	Connection Size
A	Gas Connection	3/4NPT F
B	Hot Water Connection	3/4NPT M
C	Water Drainage	1" F

Adjustable legs allow the pasta cooker to be raised or lowered by 2.3" (58mm). All connections will raise or lower by the amount that the legs are adjusted.



### Pasta Cooker Specifications

Model	Power (Btu)	WxDxH (in)			WxDxH (cm)			Weight (Lbs)	Weight (Kg)
G78	64,800	31.5	27.6	38.0	80	70	96.5	227	103

### Shipping Specifications

Model	Packaging	WxDxH (in)			WxDxH (cm)			Weight (Lbs)	Weight (Kg)
G78	Pallet	33.5	29.5	44.1	85	75	112	N/A	N/A

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SPECIFICATIONS:

# G94 GAS PASTA COOKER 11 GAL/40L



Pasta baskets not included

**CONSTRUCTION** - Fabricated using CrNi 18/10 AISI 304 grade Stainless Steel Scotch-Brite Satin polish Finish, incorporating 1,2mm thick worktop, rounded edges, chrome details and rear splash back. Tanks fabricated in AISI 316.

**MODEL** - Professional Gas Pasta Cooker with tanks incorporating built in water fill tap, overflow safety valve and floor drain.

Perforated pasta baskets with safety handles, available in different sizes for multiple product cooking. Piezoelectric ignition, pilot light. Thermocouple safety valves.

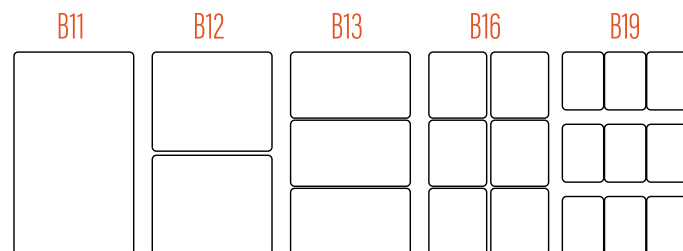
**MAINTENANCE** - All serviceable parts are accessible by the easy removal of front control panel.

**FITTINGS** - Appliance is supplied with both LPG and Natural Gas conversion jets and adjustable feet.

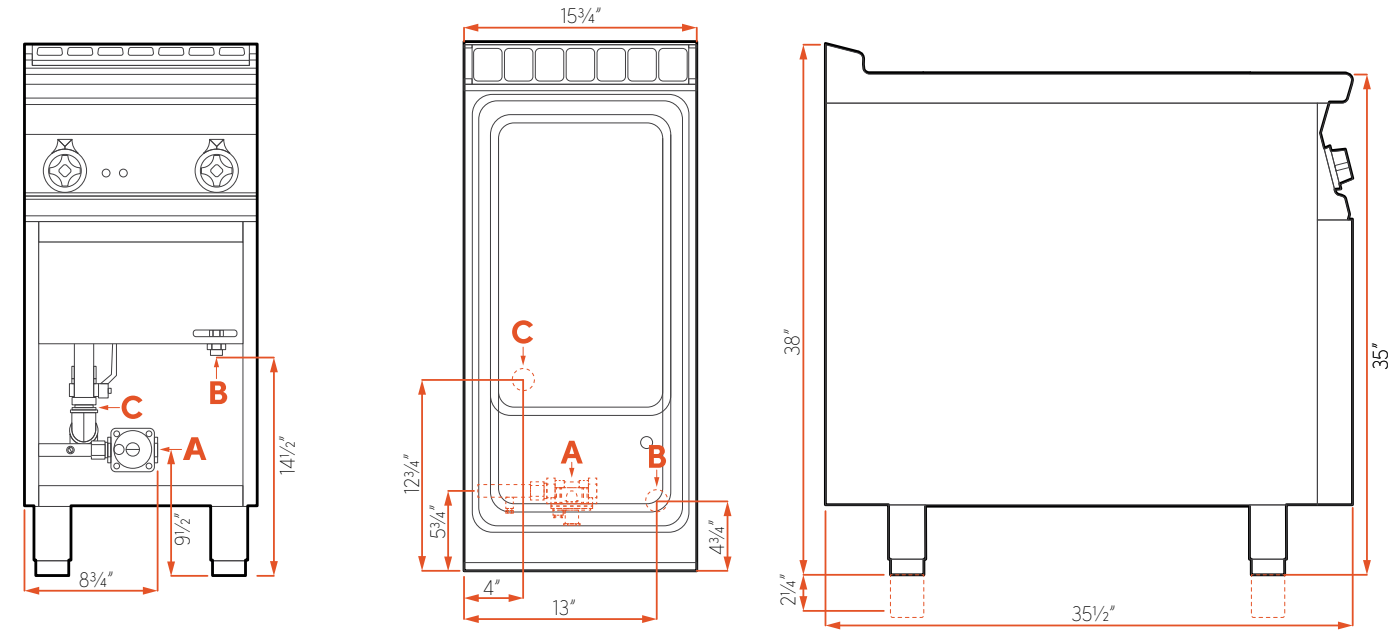
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### Basket Combinations

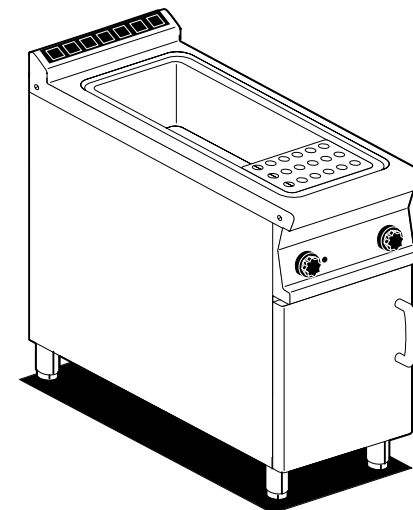


# G94 Gas Pasta Cooker



	Connection Type	Connection Size
A	Gas Connection	3/4NPT F
B	Hot Water Connection	3/4NPT M
C	Water Drainage	1" F

Adjustable legs allow the pasta cooker to be raised or lowered by 2.3" (58mm). All connections will raise or lower by the amount that the legs are adjusted.



### Pasta Cooker Specifications

Model	Power (Btu)	WxDxH (in)			WxDxH (cm)			Weight (Lbs)	Weight (Kg)
G94	47,600	15.7	35.4	38.0	40	90	96.5	150	68

### Shipping Specifications

Model	Packaging	WxDxH (in)			WxDxH (cm)			Weight (Lbs)	Weight (Kg)
G94	Pallet	17.7	37.4	44.1	45	95	112	N/A	N/A

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SPECIFICATIONS:

# G98 GAS PASTA COOKER 11+11 GAL/40+40L



Pasta baskets not included

**CONSTRUCTION** - Fabricated using CrNi 18/10 AISI 304 grade Stainless Steel Scotch-Brite Satin polish Finish, incorporating 1,2mm thick worktop, rounded edges, chrome details and rear splash back. Tanks fabricated in AISI 316.

**MODEL** - Professional Gas Pasta Cooker with tanks incorporating built in water fill tap, overflow safety valve and floor drain.

Perforated pasta baskets with safety handles, available in different sizes for multiple product cooking. Piezoelectric ignition, pilot light. Thermocouple safety valves.

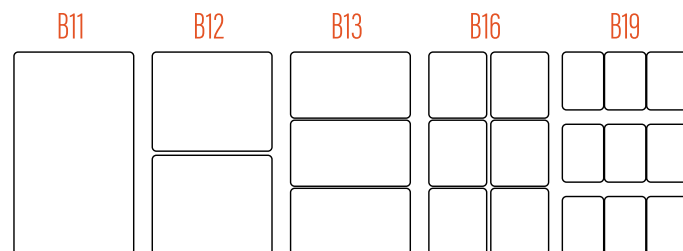
**MAINTENANCE** - All serviceable parts are accessible by the easy removal of front control panel.

**FITTINGS** - Appliance is supplied with both LPG and Natural Gas conversion jets and adjustable feet.

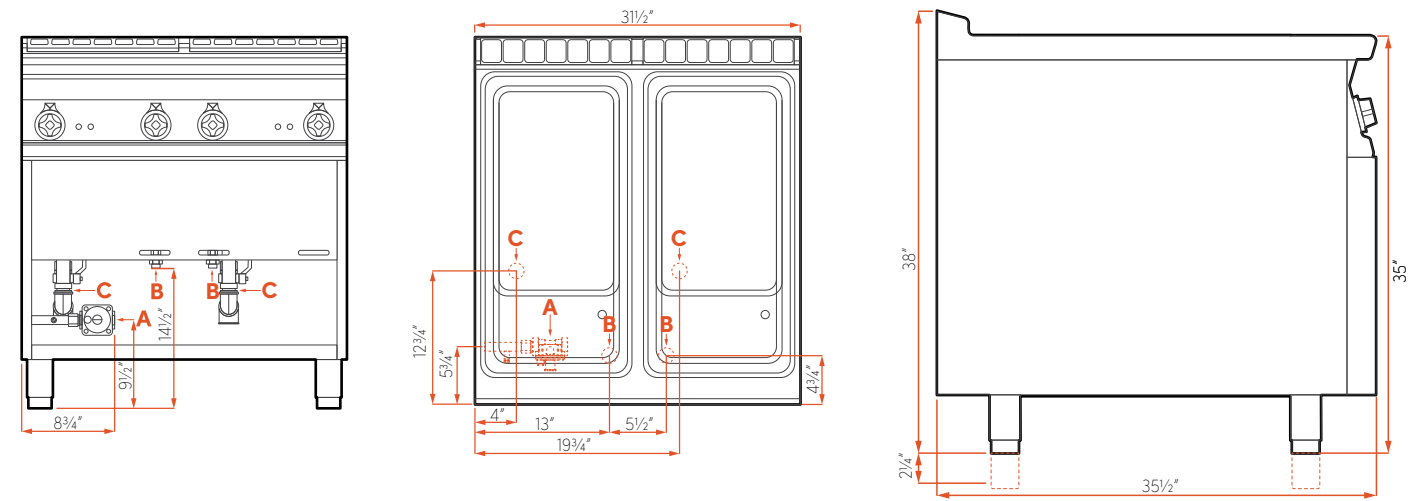
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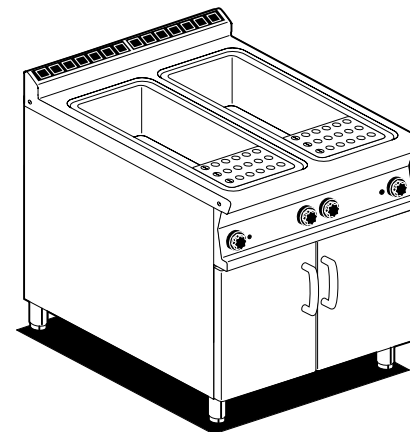
### Basket Combinations (per tank)



# G98 Gas Pasta Cooker



	FRONT	TOP	SIDE												
	<table border="1"> <thead> <tr> <th></th> <th>Connection Type</th> <th>Connection Size</th> </tr> </thead> <tbody> <tr> <td>A</td> <td>Gas Connection</td> <td>3/4NPT F</td> </tr> <tr> <td>B</td> <td>Hot Water Connection</td> <td>3/4NPT M</td> </tr> <tr> <td>C</td> <td>Water Drainage</td> <td>1" F</td> </tr> </tbody> </table>			Connection Type	Connection Size	A	Gas Connection	3/4NPT F	B	Hot Water Connection	3/4NPT M	C	Water Drainage	1" F	Adjustable legs allow the pasta cooker to be raised or lowered by 2.3" (58mm). All connections will raise or lower by the amount that the legs are adjusted.
	Connection Type	Connection Size													
A	Gas Connection	3/4NPT F													
B	Hot Water Connection	3/4NPT M													
C	Water Drainage	1" F													



### Pasta Cooker Specifications

Model	Power (Btu)	WxDxH (in)			WxDxH (cm)			Weight (Lbs)	Weight (Kg)
G98	95,200	31.5	35.4	38.0	80	90	96.5	256	116

### Shipping Specifications

Model	Packaging	WxDxH (in)			WxDxH (cm)			Weight (Lbs)	Weight (Kg)
G98	Pallet	33.5	37.4	44.1	85	95	112	N/A	N/A

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