

SPECIFICATIONS:

G94-P 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.

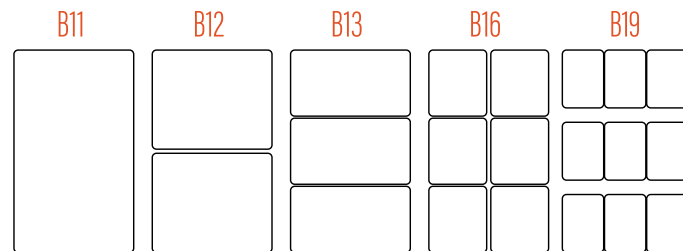
MAINTENANCE - All serviceable parts are accessible by the easy removal of front control panel.

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

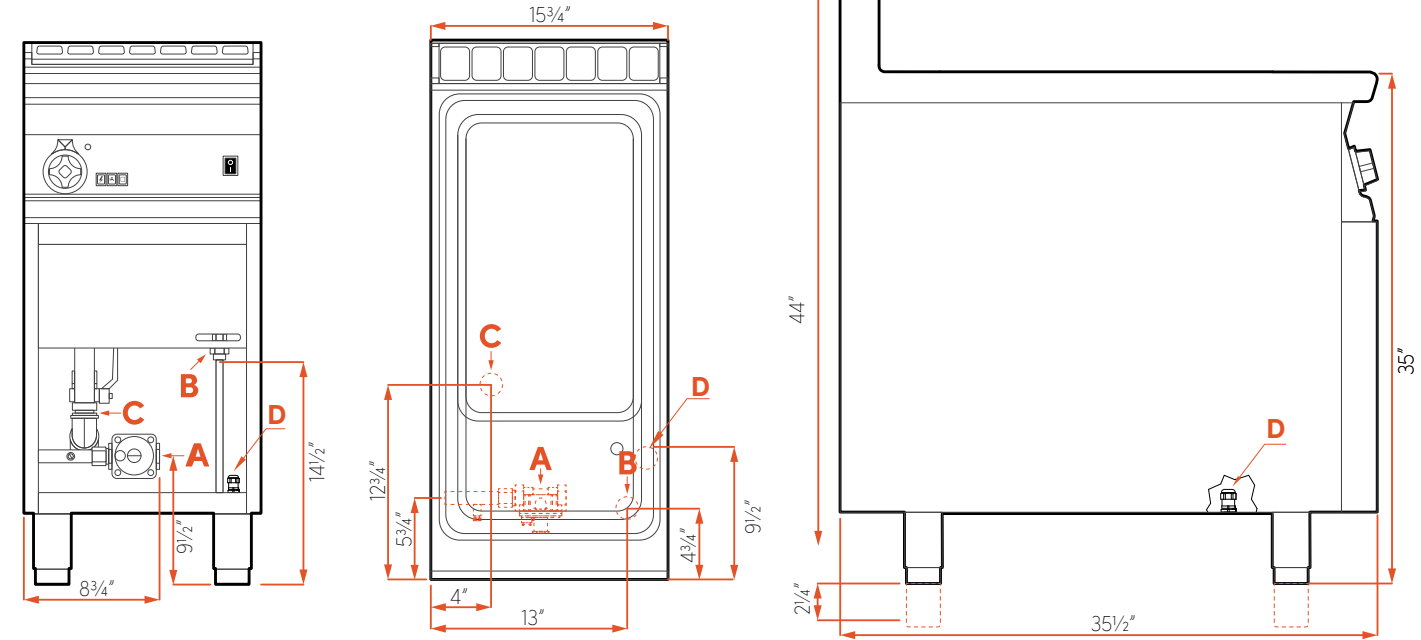
The *Italiana FoodTech* pasta cooker is designed to boil pasta to perfection in salt water. Unlike other brands, this pasta cooker is not a fryer adapted for pasta.

The *Gas Plus* pasta cookers use a powerful burner to heat the water faster making it a great option for boiling products that are frozen. The auto water refilling system will maintain a consistent water level through continuous use.

Basket Combinations



G94-P Gas Pasta Cooker



	FRONT	TOP
	8 3/4"	15 3/4"
	14 1/2"	13"
	9 1/2"	4"
	5 3/4"	12 3/4"
	4 3/4"	9 1/2"

	Connection Type	Connection Size
A	Gas Connection	3/4NPT F
B	Water Connection	3/4NPT M
C	Water Drainage	1" F
D	Electrical Connection	110v

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.

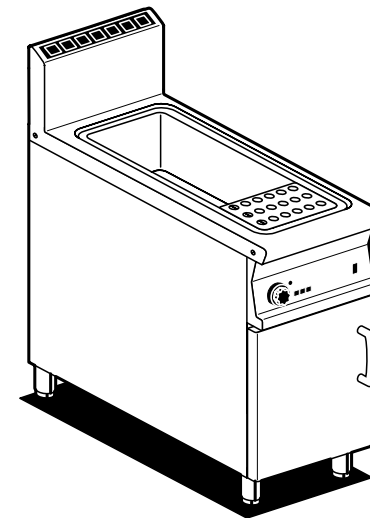
This machine comes with its own electrical cable (type: 3x16AWG) that has a length of 1.5 metres.

Cable length: 4' / 122cm

Cable type: 3x 16AWG

Electrical Information

Model	Voltage	Cord Length
G94-P	110v	1.2m



Pasta Cooker Specifications

Model	Power (Btu)	WxDxH (in)			WxDxH (cm)			Weight (Lbs)	Weight (Kg)
G94-PW	80,185	15.7	35.4	44	40	90	112	160	72.5

Shipping Specifications

Model	Packaging	WxDxH (in)			WxDxH (cm)			Weight (Lbs)	Weight (Kg)
G94-PW	Pallet	17.7	37.4	51.5	45	95	130	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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Perforated pasta baskets with safety handles, available in different sizes for multiple product cooking. Piezoelectric ignition, pilot light. Thermocouple safety valves.

AUTO WATER REFILLING - Cooker includes two sensors to detect water level and refill automatically when water is low.

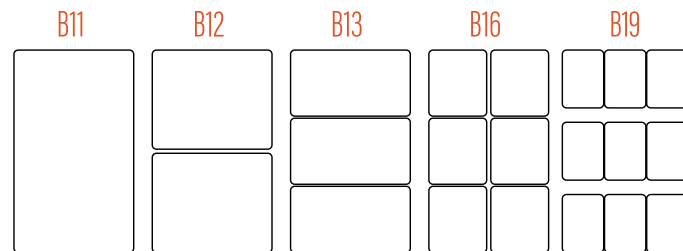
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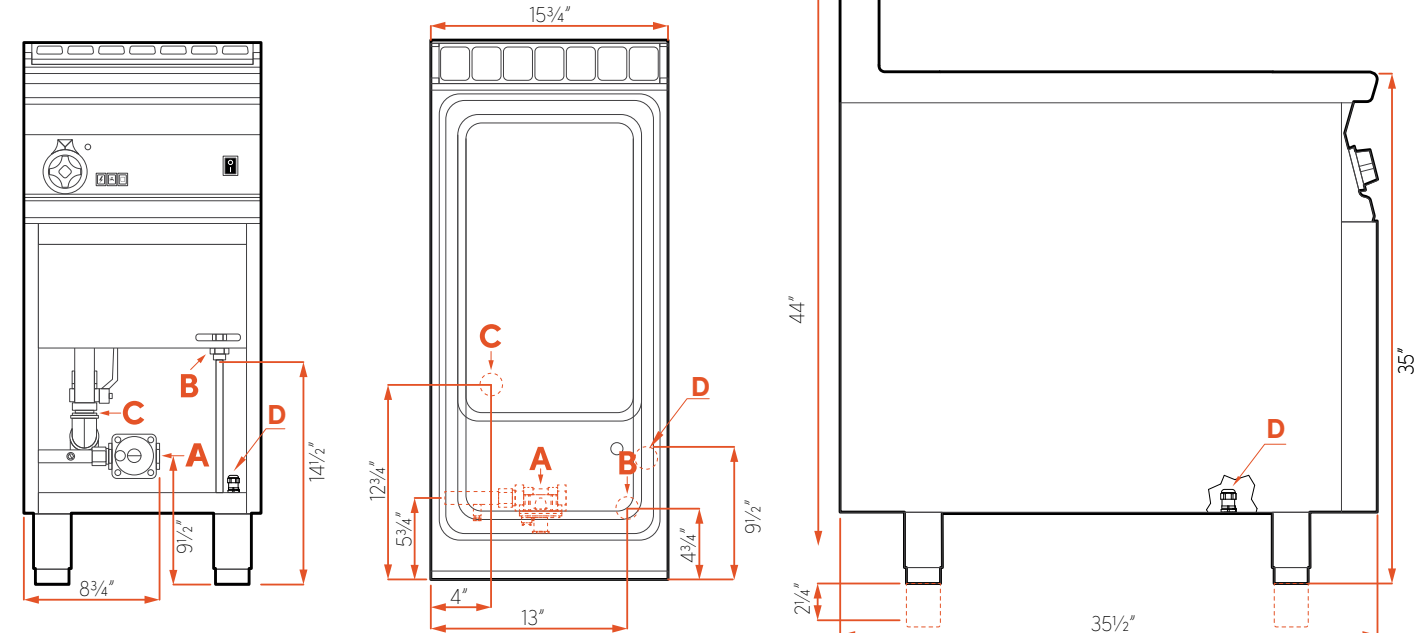
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Basket Combinations



G94-PW Gas Pasta Cooker



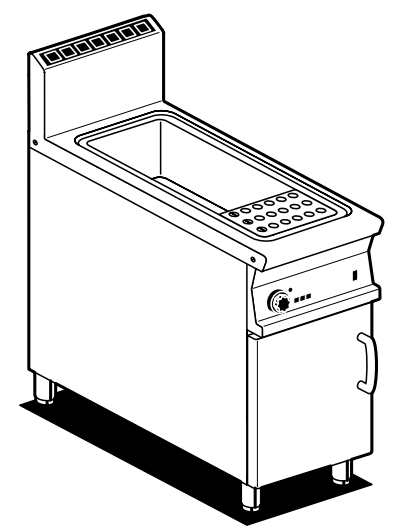
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