

Flamaster

www.flamasterusa.com

Project name: _____

Location: _____

Item#: _____ QTY: _____

Model#: _____

Gas Pasta Cooker

Model: CP-PC10-NG



- Open pot structure, transfers heat to plates located strategically outside of the water tank.
- Intense heat rapidly heats the stainless steel sides and the water inside of the water tank.
- Behind the door snap action millivolt control, Doesn't require electric connection.
- The temperature control range 86°F-257°F (30°C-125°C).
- Over temperature protection on 260°F (127°C), more than it, cut off gas.
- Four stainless steel adjustable legs.
- Large cold zone. captures and holds particles out of the heating zone, reduces taste transfer.
- The pasta cookers are among the industry's most reliable and trusted equipment with highly efficient burners and a variety of basket configurations.
- They can be used to cook fresh or dry pasta.
- This appliance is manufactured for commercial installation only, not intended for home use.
- Gas connections 3/4" Male NPT. Supply gas pressure not to exceed 14" W.C.(1/2 PSI).
- An adequate ventilation system is required for Commercial Cooking Equipment.
- Water connection 1/2"Male NPT.
- Waste water drain connection 1"Male NPT.
- Require a 6" clearance at both side and rear adjacent to combustible construction

Toll Free: +1(800)373-8699

flamaster@chefmindgroup.com

Address: 1189S Jellick Ave,
City of Industry, CA 91748

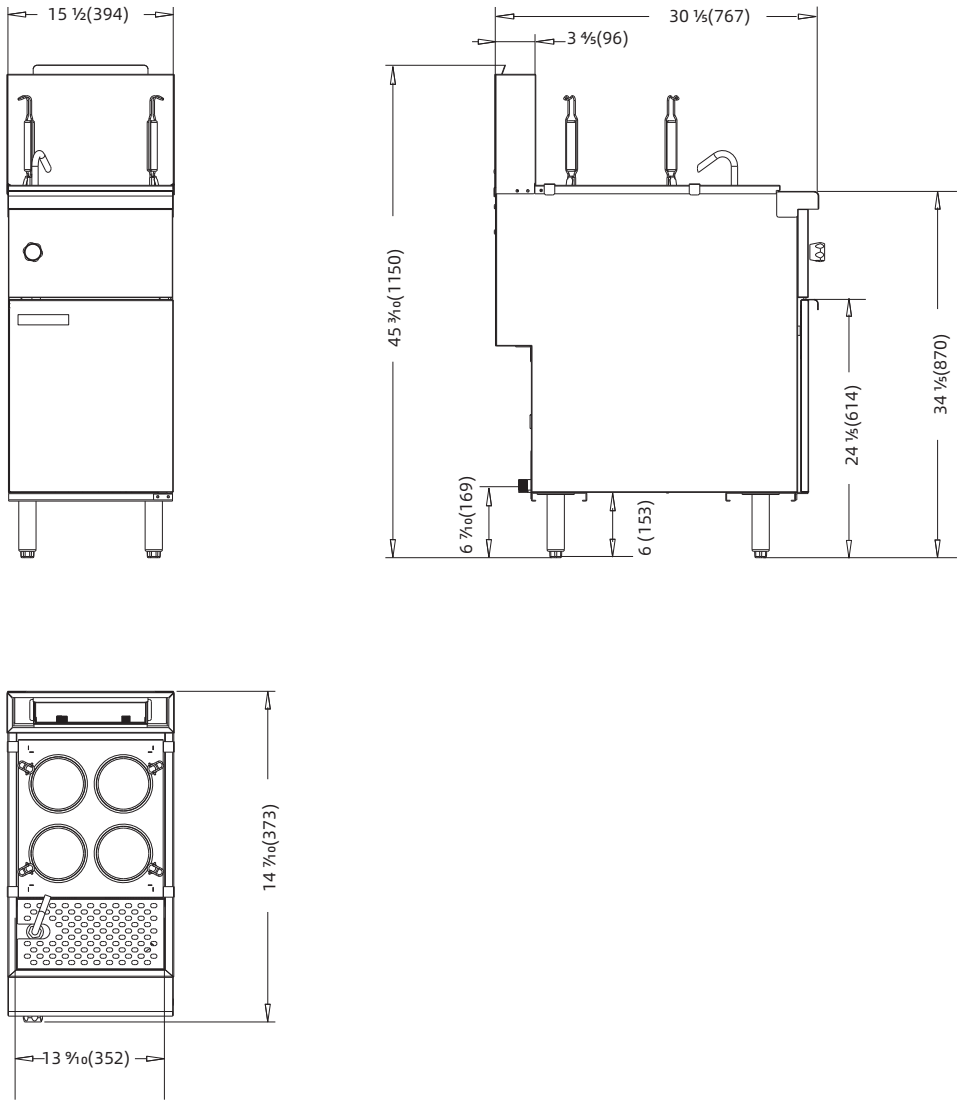


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•CSA design certified NSF listed

MODEL	GAS TYPE	GAS PRESSURE	TOTA BTU	WATER CAPACITY	OVERALL DIMENSIONS	NET WEIGHT	PACKAGE SIZE	Shipping Weight
CP-PC10-NG	Natural Gas	4" W.C.	100,000	10 gallons	15½ x 30½ x 45¾	139 lbs.(63 kg)	16¾ x 32¾ x 33½	158 lbs.(72 kg)



1 YEAR PARTS WARRANTY

