



IPC-14

Model Numbers

IPC-14 IPC-RS-14
IPC-18 IPC-RS-18



Special stainless steel alloy vessel withstands strong salt concentrations.



Robotic welding is precise, virtually eliminating leaks.



Each pasta cooker includes
(1) large basket



IPC-14 includes
(4) round insert baskets
Max capacity (6) baskets

IPC-18 includes
(6) round insert baskets
Max capacity (8) baskets

PASTA PRODUCTION STATION

- Water replacement can be adjusted from 1 gallon (3.8 L) per hour to 3 gallons (11 L) per minute depending on the specific need.
- Drain is 1 1/4" (32) diameter for quick, easy draining.
- Optional water wash system removes the starch evenly across the entire surface of the water and reduces foaming.

TUBE FIRED BURNERS

- Even heat is delivered through a large oval heat exchanger tube.
- A unique baffle design efficiently transfers heat into the water throughout the entire vessel.
- Available with a manual timer or computer controls with multiple time feature for different product drop times.
- Millivolt temperature control circuit.
- 100% safety shut-off.

STAINLESS STEEL VESSELS

- Vessel is 16 gauge 317 alloy stainless steel. This "higher-than-marine-grade" withstands stronger concentrations of salt in the water for faster pasta preparation.
- Vessel tubes and sides are robotically welded stainless steel to virtually eliminate leaks.
- Recessed bottom facilitates draining, slants toward the drain.
- 1-1/4" (32 mm) full port drain valve empties vessel quickly and safely

EXTERIOR FEATURES

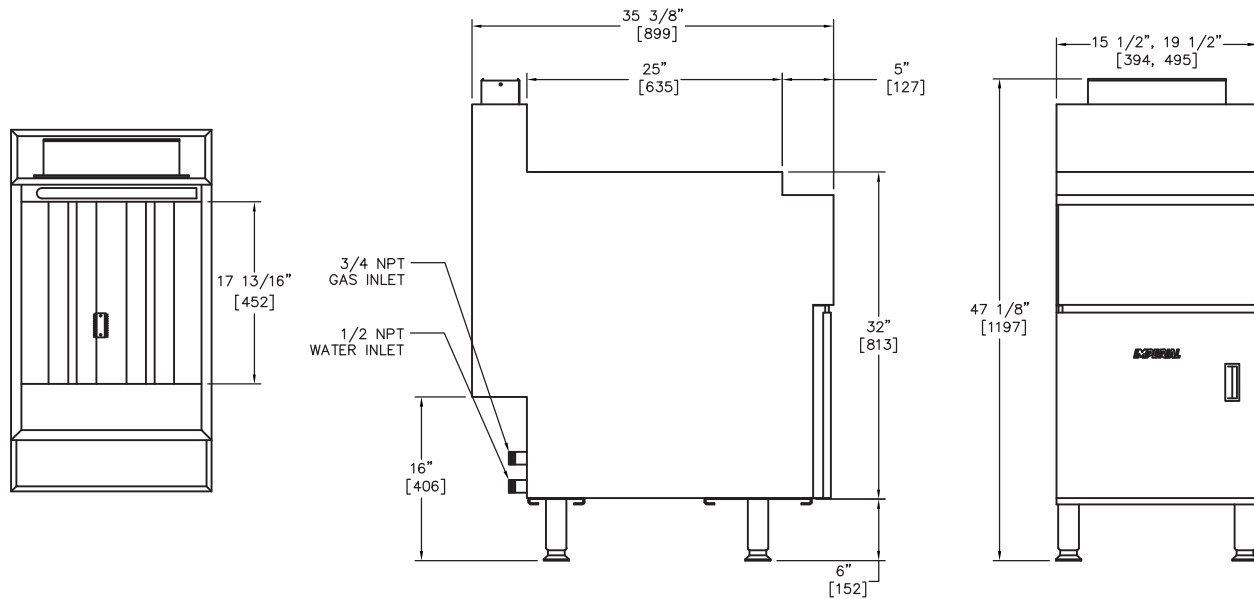
- Stainless steel front, door, sides and vessel.
- Welded and polished stainless steel seams.
- Full bottom chassis provide structural support.
- One year parts and labor warranty
- Limited warranty on vessel, stainless steel vessel is five years pro-rated.
- Unit comes w/ 6" stainless steel legs





GAS

PASTA COOKERS



PASTA COOKERS AND RINSE STATIONS

MODEL	WATER CAPACITY	GAS OUTPUT BTU	GAS OUTPUT KW	BURNERS	SHIP WEIGHT KG	SHIP WEIGHT LBS
IPC-14	12 GALLONS (45 L)	105,000	31	3	122	270
IPC-18	16 GALLONS (60 L)	140,000	41	4	145	320
IPC-RS-14	12 GALLONS (45 L)	N/A	N/A	N/A	60	130
IPC-RS-18	16 GALLONS (60 L)	N/A	N/A	N/A	64	140

MODEL	COOKING AREA	DIMENSIONS	CRATED DIMENSIONS
IPC-14	14" X 18" (356 X 457 MM)	15-1/2" W X 35-3/8" D X 47-1/8" H (394 X 898 X 1197 MM)	18" W X 37" D X 51" H (457 X 940 X 1295 MM)
IPC-18	18" X 18" (457 X 457 MM)	19-1/2" W X 35-3/8" D X 47-1/8" H (495 X 898 X 1197 MM)	22" W X 37" D X 51" H (559 X 940 X 1295 MM)

MANIFOLD PRESSURE		
NATURAL GAS	PROPANE GAS	MANIFOLD SIZE
4.0" W.C.	11.0" W.C.	3/4" (19 MM)

ELECTRICAL REQUIREMENTS

WITH BASKET LIFT(S)			
VOLTAGE	PHASE	HERTZ	AMPS
120	1	60	3
240	1	50	1.5

6ft. (1829 mm) power cord with 3 prong plug provided for 120 volts units

CLEARANCE

For use only on non-combustible floors. Legs or casters are required for non-combustible floors; or 2" (51 mm) overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 6" (152 mm) from combustible surfaces.



PASTA COOKER OPTIONS

- Automatic basket lift
- Pasta basket racks
- Wire mesh pasta inserts
- Stainless steel vessel cover
- Stainless steel joiner strips
- Gas shut off valve, 3/4" N.P.T.
- Quick disconnect and flexible gas hose, 3/4" N.P.T.
- Chrome plated swing arm hot/cold faucet for rinse station (RS)
- Exclusive water wash system
- 6" (152 mm) casters for pasta cooker and rinse station

