



GAS PASTA COOKERS

IMPERIAL



IPC-14

Shown with optional casters.

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



ICP-14 includes (4) round insert baskets
ICP-18 includes (6) round insert baskets

PASTA PRODUCTION STATION

- Exclusive water wash system removes the starch evenly across the entire surface of the water and reduces foaming.
- 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.
- 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 without boiling the water. Boiling can compromise the flavor.
- Drain is 1 1/4" (32) diameter for quick, easy draining.

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

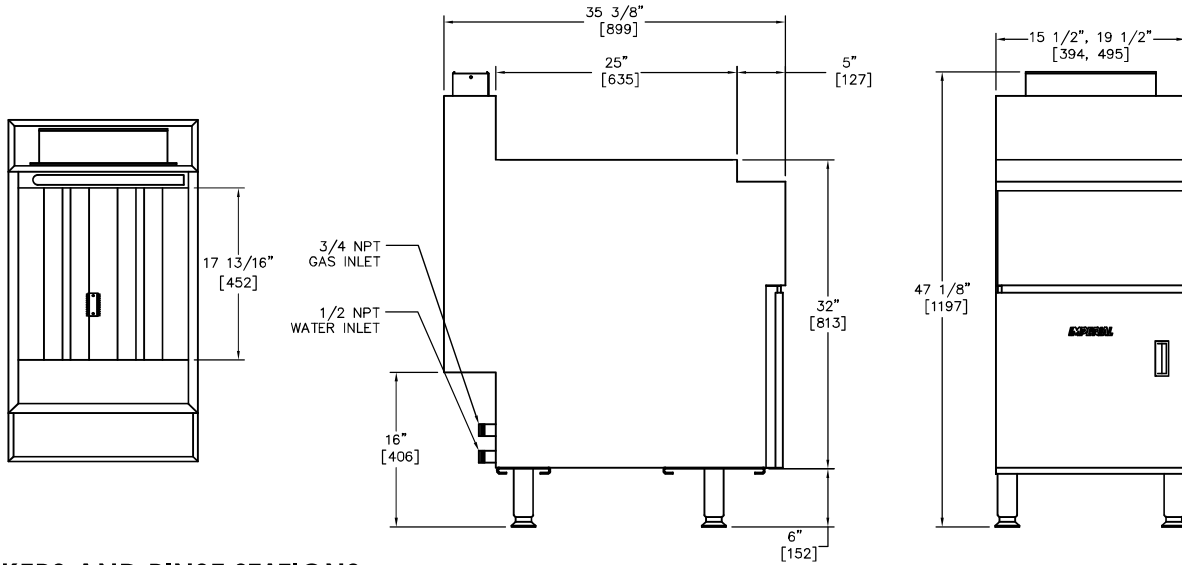
- Vessel is 16 gauge 317 alloy stainless steel. This "higher-than-marine-grade" withstands stronger concentrations of salt in the water for faster pasta preparation.
- Vessel tubes and sides are robotically welded stainless steel to virtually eliminate leaks.
- Recessed bottom facilitates draining, slants 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)
- 6" (152 mm) casters for pasta cooker and rinse station