

Pasta Cooker Natural Gas

ITEM:	49099	49100	49097	49098
MODEL:	CE-IT-0090	CE-IT-0090PLUS	CE-IT-0045	CE-IT-0045PLUS

49099



49100



Unmatched Performance and Precision

The most versatile pasta cookers on the market today, single burner models are great for cooking fresh, dry or partially cooked refrigerated pasta, and double burner models are great for cooking frozen pasta due to fast recovery times. These pasta cookers are not limited to pasta, and can cook items such as rice, vegetables, potato and seafood.

Tanks are stamped from a single piece of AISI #316 stainless steel, and is highly resistant to corrosion due to salt water. A blanket of ceramic fiber insulates each tank, virtually eliminating hot surfaces while providing better efficiency and performance.

Burner design concentrates heat at the rear, and creates a natural convective flow that stirs the pasta without need for manual tossing. This also moves starches into a skim drain, keeping the water starch free.

*LPG Conversion Kit included

- Durable Construction
- Made of AISI 304 grade stainless steel, fully rounded corners
- Perforated tops
- Baskets rest on perforated tops with incorporated channels for drainage
- Stainless steel burners
- Burners in stainless steel with stabilized flame
- Double burner models for cooking from frozen
PLUS models feature double burners for faster cooking (49100, 49098)
- Includes LPG conversion kit
- Auto starch removal
- Corrosion resistant
- Convective design stirs itself while cooking
Insulated tanks prevent injuries
- Gas pressure regulator not included, and must be installed by certified technician



49097

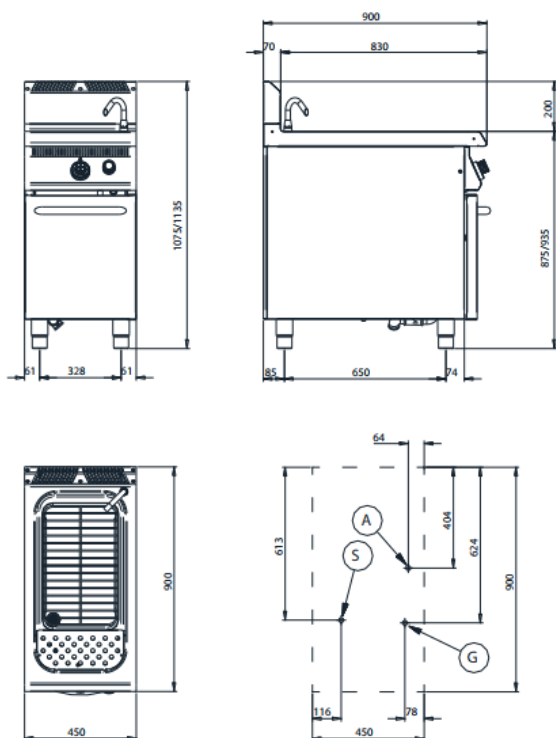


49098

Technical Specification				
Item	49099	49100	49097	49098
Model	CE-IT-0090	CE-IT-0090PLUS	CE-IT-0045	CE-IT-0045PLUS
Material	Stainless Steel			
Thermal Power	95,000 BTU/hr	156,000 BTU/hr	47,500 BTU/hr	78,000 BTU/hr
Tank Volume	2 x 11.89 Gal	2x 11.89 Gal	1 x 11.89 Gal	1 x 11.89 Gal
Net Weight	264.5 lb. (120 kg.)	271 lb. (123kg.)	143.3 lb. (65 kg.)	147.7 lbs. (67 kg)
Net Dimensions	35.43" x 35.43" x 45.78" (900 x 900 x 1100/1163 mm)	35.43" x 35.43" x 45.78" (900 x 900 x 1100/1163 mm)	17.72" x 35.43" x 43.30" (450 x 900 x 1100/1163 mm)	17.72" x 35.43" x 43.30" (450 x 900 x 1100/1163 mm)
Gross Weight	302 lb. (137 kg.)	308.6 lbs. (140 kg)	170 lbs. (77 kg)	174 lbs. (79 kg)
Gross Dimensions	39.3" x 43.3" x 51.2" (1000 x 1100 x 1300 mm)	39.3" x 43.3" x 51.2" (1000 x 1100 x 1300 mm)	23.6" x 43.3" x 51.2" (600 x 1100 x 1300 mm)	23.6" x 43.3" x 51.2" (600 x 1100 x 1300 mm)

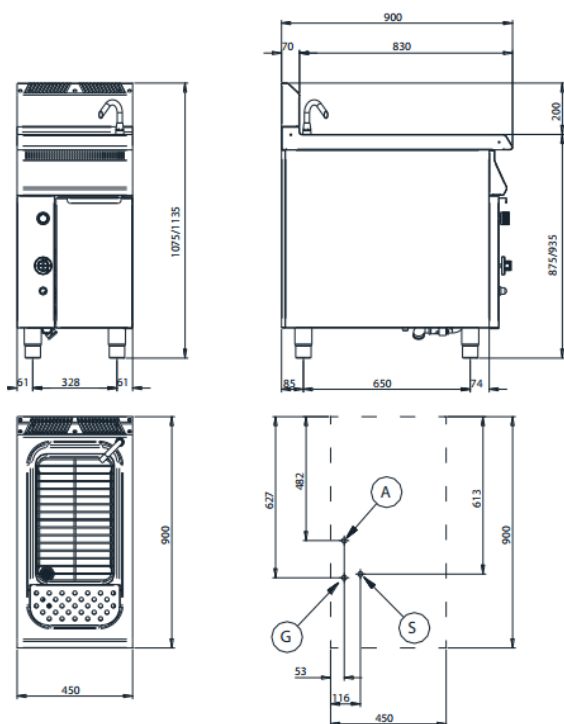
Technical Drawing

49097



A = Carico acqua $\varnothing$ 1/2"
Water supply $\varnothing$ 1/2"
S = Scarico acqua $\varnothing$ 1"
Water drain $\varnothing$ 1"
G = Gas $\varnothing$ 1/2"

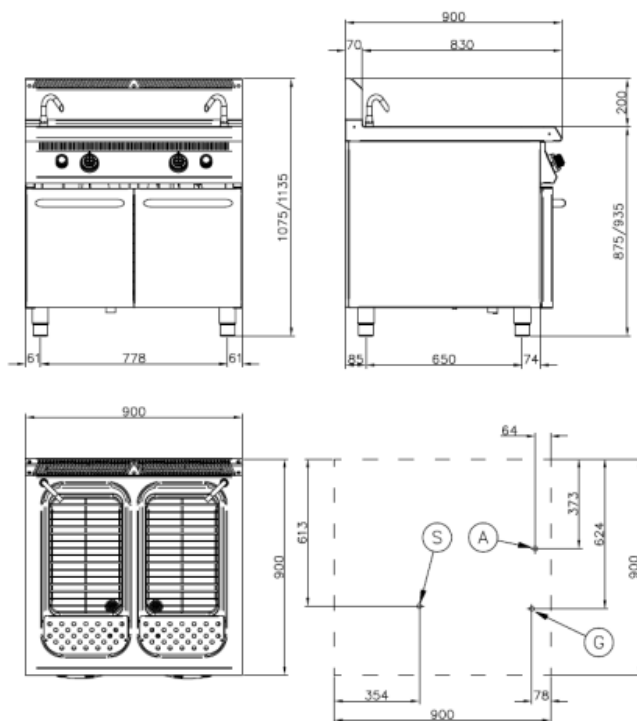
49098



A = Carico acqua $\varnothing$ 1/2"
Water supply $\varnothing$ 1/2"
S = Scarico acqua $\varnothing$ 1"
Water drain $\varnothing$ 1"
G = Gas $\varnothing$ 1/2"

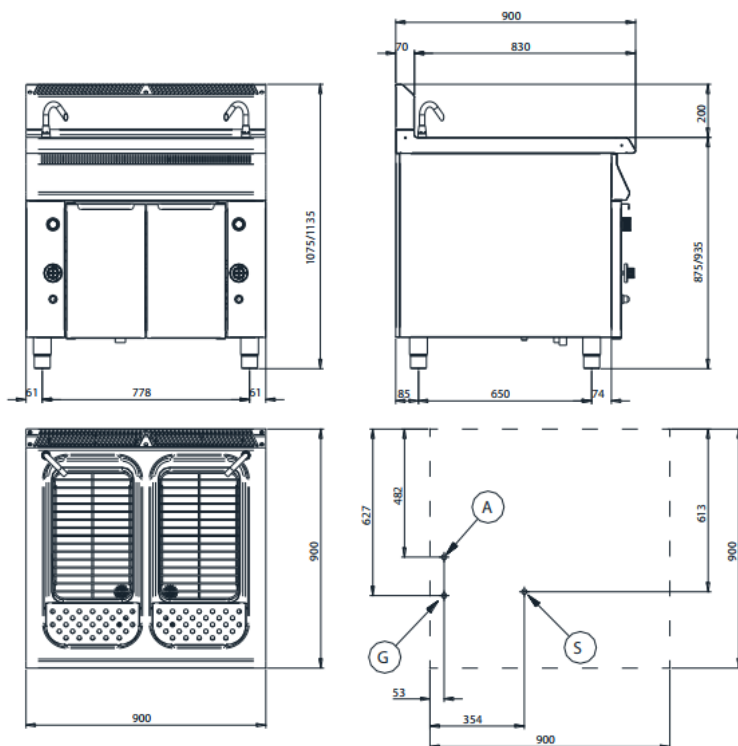
Technical Drawing

49099



A = Carico acqua ø ½"
Water supply ø ½"
S = Scarico acqua ø 1"
Water drain ø 1"
G = Gas Ø 1/2"

49100



A = Carico acqua ø ½"
Water supply ø ½"
S = Scarico acqua ø 1"
Water drain ø 1"
G = Gas Ø 1/2"

Accessories



49106



49107



49108

Technical Specification			
Description	Rectangular Pasta Cooking Basket with Two Handles, 1/3 Size	Rectangular Pasta Cooking Basket with Left Handle, 1/6 Size	Rectangular Pasta Cooking Basket with Right Handle, 1/6 Size
Item	49106	49107	49108
Net Weight	3.97 lbs. (1.8kg)	2.43 lbs. (1.1kg)	2.43 lbs. (1.1kg)
Net Dimensions	11.3" x 6.4" x 8.4" (287 x 163 x 213 mm)	6.4" x 5.6" x 8.4" (163 x 142 x 213 mm)	6.4" x 5.6" x 8.4" (163 x 142 x 213 mm)

Technical Specification			
Description	Round Pasta Cooking Basket with One Handle	Rectangular Pasta Cooking Basket with Two Handles, 1/2 Size	Rectangular Pasta Cooking Basket with Two Handles, 1/1 Size
Item	49151	49150	49149
Net Weight	3 lbs. (1.3kg)	3 lbs. (1.3kg)	7 lbs. (3.1kg)
Net Dimensions	7" x 7" x 9.5" (178 x 178 x 241 mm)	10" x 12" x 9" (254 x 305 x 229 mm)	20" x 12" x 9" (508 x 305 x 229 mm)