



CPG-1 PLUS

CPG-2 PLUS

Double Burner Pasta Cooker

Job Name: _____

Item No.: _____

Desco USA pasta cookers are the most trusted and versatile pasta cookers on the market today. Choose our traditional single burner models (CPG-1/45 & CPG-2/90) if you only cook fresh or dry pasta, or choose our newer double burner models (**CPG-1 PLUS & CPG-2 PLUS**) for *faster recovery* if you also rethermalize your pasta or use any frozen products that can cause the temperature of the water to drop significantly. All of our pasta cookers can also be used to cook rice, vegetables, potatoes, meats, and seafood. Solid pans can also be placed in the cooking tank to warm sauces, soups, and other liquids.

Unlike some other "pasta cookers" originally designed as fryers, all of our units have been engineered specifically to cook pasta, in salt water, in the most efficient way possible. Each cooking tank is stamped from one piece of fine glazed AISI #316 stainless steel. This seamless construction makes the tanks highly resistant to the corrosive effects of salted water. A thick blanket of ceramic insulation wraps each tank as this not only conserves energy but prevents the exposed surfaces from becoming exceedingly hot to the touch.

Our high efficiency burners are designed to concentrate a greater amount of heat at the rear of the tank. This produces a convective flow of water that eliminates the need for manual tossing or stirring of the pasta and automatically removes undesirable starches to the skim drain located at the front of each tank.

All of our units were designed to be simple to operate, long lasting, and cost effective. This is why all of our units are built without any costly electronic components that tend to perform poorly when placed in a hot and humid kitchen environment.



Models CPG-2 PLUS & CPG-1 PLUS

Features:

- 2 burners per tank; faster recovery for rethermalized/frozen pasta
- Single and double 12 gal. tank units
- Stamped tanks completely made of 316 stainless steel
- Designed and engineered to remove starch automatically
- Rounded corners for easier cleaning and sanitation
- 304 stainless steel front, side and back panels
- Battery-operated pilot igniter
- Front access for easy maintenance
- Adjustable legs
- Heavy duty ergonomically designed basket options (see back)
- Excessive temperature safety shut-off option
- Optional Casters



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CPG-1 PLUS CPG-2 PLUS

Double Burner Pasta Cooker

Job Name: _____

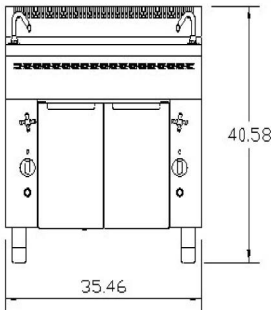
Item No: _____

GAS MODELS	CPG-1 PLUS	CPG-2 PLUS
Cooking Tanks per Unit	One	Two
Gallons per Tank	12	12
Gas Burners per Unit	Two	Four
Maximum BTUs per unit	80,000	160,000
Minimum BTUs per unit	20,000	20,000
Primary Air Adjustment	Fixed	Fixed
Gross Weight	177 lbs.	311 lbs.

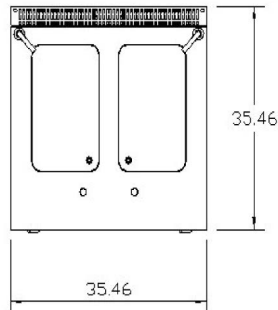
BASKET TABLE:

Basket	L x W x H	Portions	Weight
GN-SET-6	Set of 6, GN-1/6 baskets	Includes GN-FF	9.0 lb.
GN-1/1	19x11 ^{3/4} "x8"	40	6.6 lb.
GN-1/2	9 ^{3/4} "x11 ^{3/4} "x8"	20	2.2 lb.
GN-1/3	6 ^{3/4} "x11 ^{3/4} "x8"	13	1.5 lb.
GN-1/6	Ø5 ^{3/4} "x8"	4	1.0 lb.
GN-FF*	18 ^{3/4} "x11 ^{3/8} "x3 ^{3/4} "	Free Standing Base	3.0 lb.
GN-CC	19 ^{1/4} "x11 ^{3/4} "	SS Cover	3.0 lb.

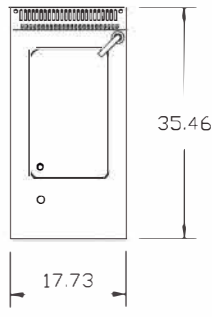
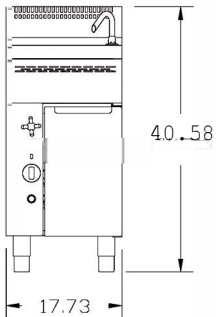
*NOTE: One (1) required per tank



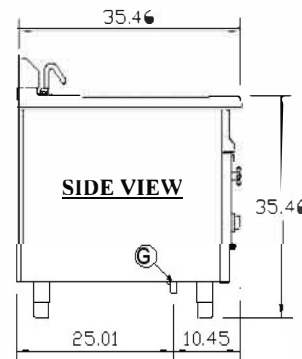
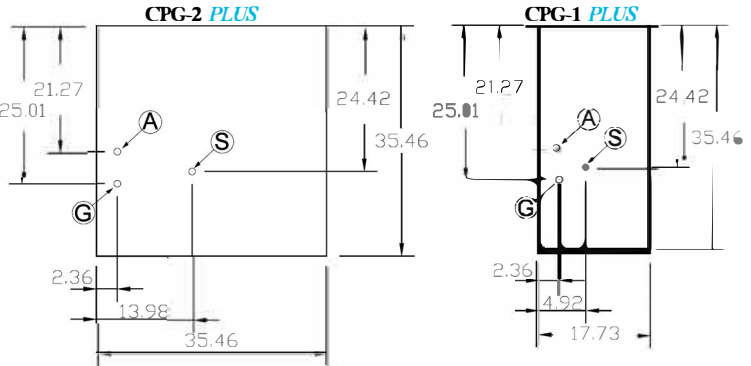
FRONT VIEW



TOP VIEW



BOTTOM VIEW / CONNECTIONS



SIDE VIEW



ON SITE UTILITY CONNECTIONS REQUIRED FOR INSTALLATION:

- A - Water supply connection Ø 1/2"
- S - Water outlet connection Ø 1"
- G - Gas supply connection Ø 3/4"

Installation Notes:

- A gas regulator is provided and must be installed and properly regulated: Natural Gas=4" water column; LP Gas=10" water column
- Water pressure: 14.5 psi to 72.5 psi. Pressure exceeding 72.5 psi requires installation of a regulator.
- Units must be installed with proper clearance to combustible materials: Sides-6"; Back-6"; Bottom-6", Top-48"
- Water Filtration system is recommended for areas with poor water conditions.

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