



ELECTRIC PASTA UNITS

Model PE14D and RSE14D



(PE-14D Shown with optional baskets and front mounted water fill)

Project _____

Item No. _____

Quantity _____

STANDARD SPECIFICATIONS

CONSTRUCTION

- ◆ Self contained work center for pasta preparation.
- ◆ Separate Rinsing/Hold tanks, equipped with drain and overflow.
- ◆ Stainless steel cabinet.
- ◆ Stainless steel (Type 316, marine grade) tank construction for the cooker and rinse station.
- ◆ Cooking rack to accommodate smaller baskets.
- ◆ Quick opening 1-1/4" drain valve in each tank.
- ◆ Tank design features a self skimming, 1" overflow drain in each tank.

CONTROLS

- ◆ Digital thermostat and time display.
- ◆ Solid state cooking controls integrated into the digital control unit.
- ◆ Programmable simmer temperature.
- ◆ **Two year warranty on controller!**

OPERATIONS

- ◆ Cooking/Warming section holds 12 gallons (45.4 liters) of water.
- ◆ Automatic temperature control.
- ◆ Easy pasta rinsing is assured in the rinse/hold tank using the swing away faucet.

APPROVALS

- ◆ CE Approved

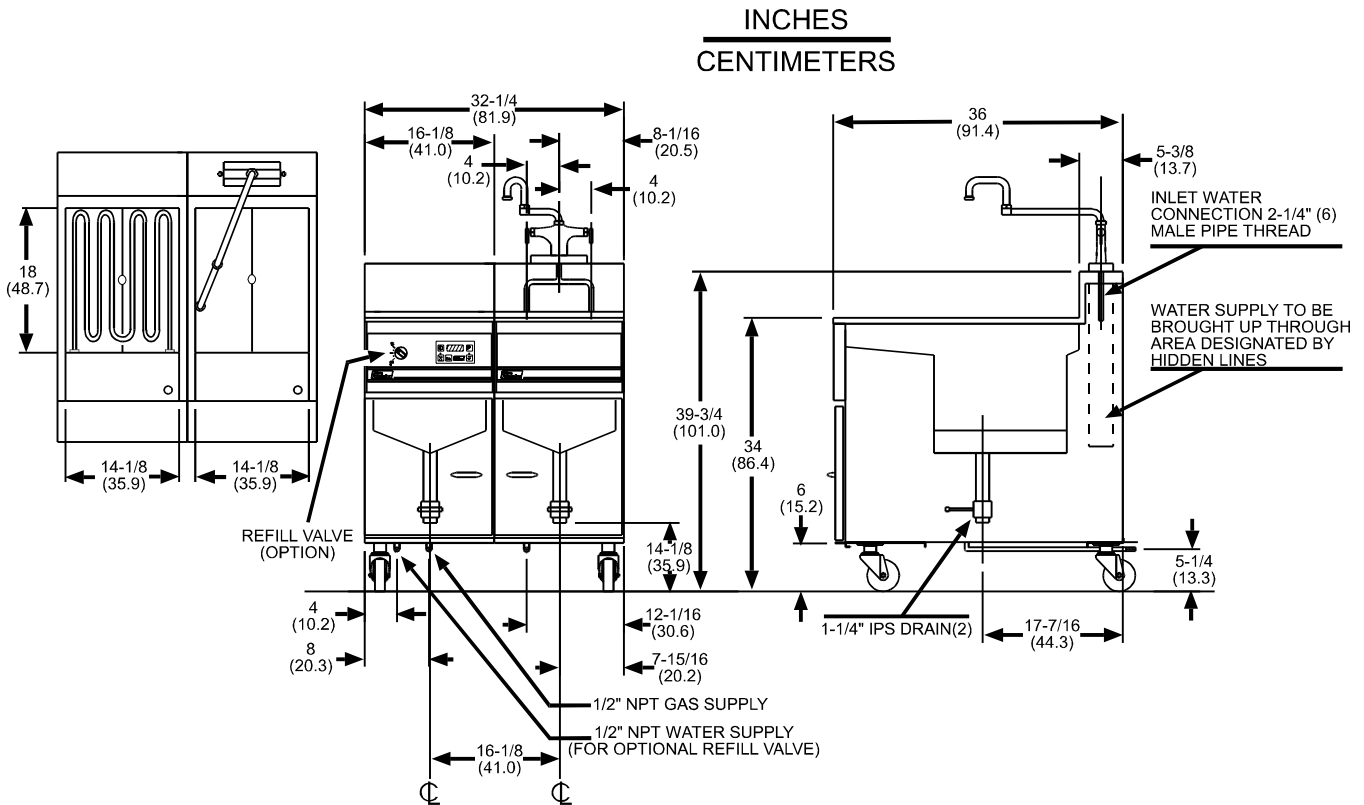


	MODELS: PE14D	RSE14D
OPTIONS & ACCESSORIES		
Digital thermostat & controls	<input checked="" type="checkbox"/>	N/A
Single drain attachment	<input type="checkbox"/>	N/A
Swing-away hot and cold faucet	N/A	<input type="checkbox"/>
Front mounted water fill / compensator	<input type="checkbox"/>	N/A
Insulation for rinse tank	N/A	<input type="checkbox"/>
Casters	<input type="checkbox"/>	<input type="checkbox"/>
Basket rack	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Large bulk pasta basket 13" x 16-1/4" x 10"	<input type="checkbox"/>	N/A
Small bulk pasta basket 13" x 13" x 8-1/2"	<input type="checkbox"/>	N/A
Round pasta basket (6) 4-7/8" dia x 7"	<input type="checkbox"/>	N/A
Dual oblong basket (2) 6-1/2" x 17" x 7"	<input type="checkbox"/>	N/A

- Option comes standard with the model.
- Option is available for the model.



ELECTRIC PASTA UNITS - PE14D and RSE14D



**ELECTRICAL SERVICE MUST BE HARD WIRED BY A LICENSED ELECTRICIAN!
NO POWER CORD IS SUPPLIED WITH UNIT.**

ELECTRICAL				WATER CAPACITY	
VOLTS / FREQ / PHASE	AMPS / Ø	VOLTS / FREQ / PHASE	AMPS / Ø	12 gallons (45.4 liters)	
200 / 50 / 1Ø	58.0	200 / 50 / 3Ø	34.0	SHIPPING INFORMATION	
208 / 60 / 1Ø	60.0	208 / 60 / 3Ø	35.0	335 pounds (151.9 KG) / 55 cubic feet (1.56 cubic meters)	
220 / 50 / 1Ø	52.0	220 / 50 / 3Ø	30.0	PERFORMANCE CHARACTERISTICS	
240 / 60 / 1Ø	57.0	240 / 60 / 3Ø	33.0	Re-constitutes up to 500 - 10 oz. (283.5 gram) servings per hour.	
346/200 "Y" / 50 / 3Ø	19.0	380/220 "Y" / 50 / 3Ø	17.0	ELECTRICAL INPUT	
400/230 "Y" / 50 / 3Ø	18.0	415/240 "Y" / 50 / 3Ø	19.0	11.4 KW (220, 380), 11.6 KW (200, 346), 12.5 KW (208, 400) 13.6 KW (240, 415),	

SHORT FORM SPECIFICATION

Provide Pitco Model PE14D or RSE14D Electric Pasta Units. Unit shall have the ability to boil water and maintain a thermostatically controlled simmer. Provide the ability to set electronic timers in minutes and seconds up to 16 minutes. Cooking tank shall be constructed of type 316 stainless steel and hold 7 gallons (3.785 liters) of water with bottom 1-1/4" (3.175 cm) drain and overflow. Entire cabinet shall be constructed of stainless steel. Provide accessories as follows:

TYPICAL APPLICATION

Typical Application - Cooking of pasta from raw to done. Re-constituting pasta to serving readiness. Rethermalizing of pre-cooked foods.

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