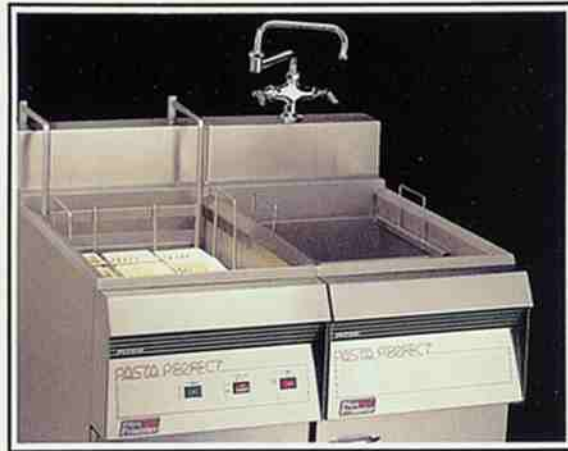


ELECTRIC SPECIFICATIONS



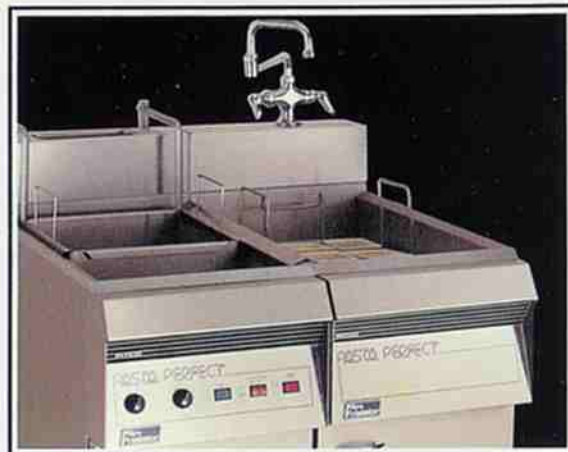
Cook Station

- 6 KW
- Volts/ Amps /Phase per line; 208/35/1, 240/30/1
- Nominal amps 208-29, 240-25
- Kettle 304 stainless steel, 16 gauge with replaceable aluminum anode
- Capacity 8.2 gallons
- Illuminated control panel
- Highly sensitive thermostat
- Cabinet all stainless steel, rust free

Rinse Station

- Hot/cold faucet with swing joint
- Overflow drain
- 1 1/4" brass drain valve
- Holds nine portion cups
- Approximately 8.3 gallon capacity
- Kettle all stainless steel, 16 gauge
- Cabinet all stainless steel, rust free

GAS SPECIFICATIONS



Cook Station

- 52,500 BTU/Hour input
- 7 gallon liquid capacity
- Kettle 304 stainless steel, 16 gauge with replaceable aluminum anode
- Illuminated control panel
- Highly sensitive thermostat
- Cabinet all stainless steel, rust free

Rinse Station

- Hot/cold faucet with swing joint
- Overflow drain
- 1 1/4" brass drain valve
- Holds nine portion cups
- Approximately 7.0 gallon capacity
- Kettle all stainless steel, 16 gauge
- Cabinet all stainless steel, rust free



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NOW THERE ARE TWO WAYS TO SERVE PASTA. FASTA.

PASTA PERFECT

Cooking basket is lowered and raised automatically by electronic time control.

Portion cup rack holds up to nine individual portion cups.

Cooks approximately 15 lbs. of pasta per load. Up to 190 ten-oz. servings of uncooked pasta per hour.

Produces up to 500 ten-ounce servings of pre-cooked pasta per hour.

Function selector switch determines mode, cook, or warm.

Cooking and warming times from 5 seconds to 16 minutes may be selected.

Complete self-contained work center requires less than seven feet of floor space.

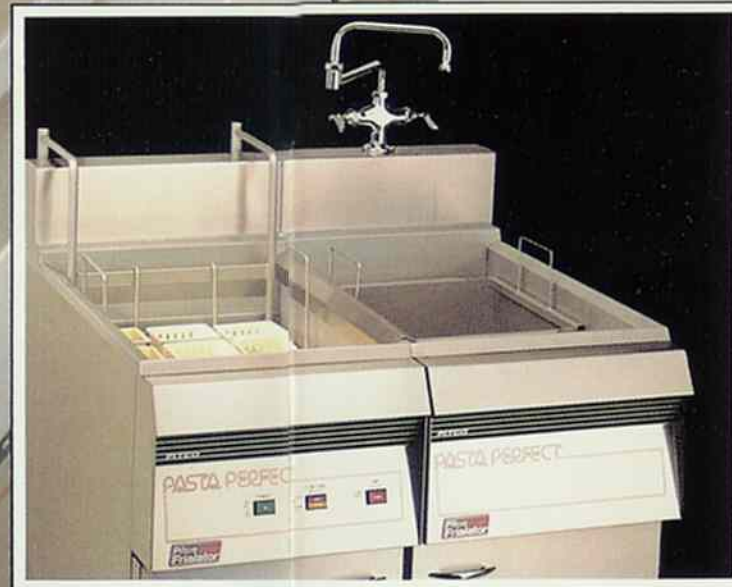
YOU'LL SERVE PERFECT PASTA EVERY TIME WITH PASTA PERFECT. GAS OR ELECTRIC.

It's not easy serving your customers pasta that's cooked to perfection every time. If it's cooked too long, it turns limp and soggy. If it's not served immediately after cooking, it becomes cold and unappetizing.

Pitco's Pasta Perfect prevents these problems by automating the process of pasta preparation.

Now available in gas or electric models, Pasta Perfect can produce up to 500 ten-ounce servings of pasta every hour by cooking large quantities in advance, then warming individual orders as they're received, so your customers don't have to wait. And with automatic basket lifts and electronic time controls, every pasta dish is cooked perfectly—every time. Cooking and warming times from 5 seconds to 16 minutes give Pasta Perfect a range that covers virtually any pasta product—spaghetti, macaroni, noodles, ravioli, linguini, vermicelli. And it does it all in less than seven square feet of floor space.

PASTA PERFECT



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