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PITCO PG14D Owner's Manual

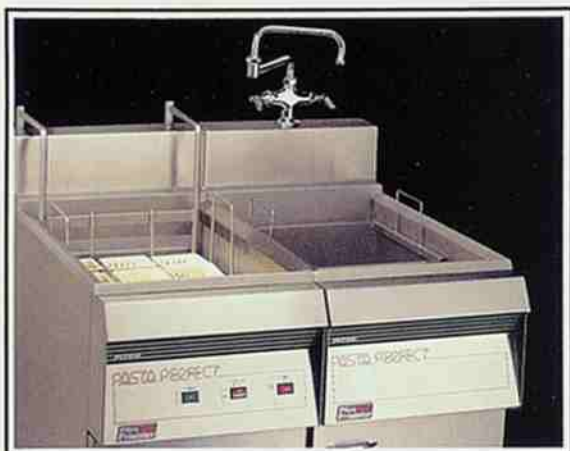
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ELECTRIC SPECIFICATIONS



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

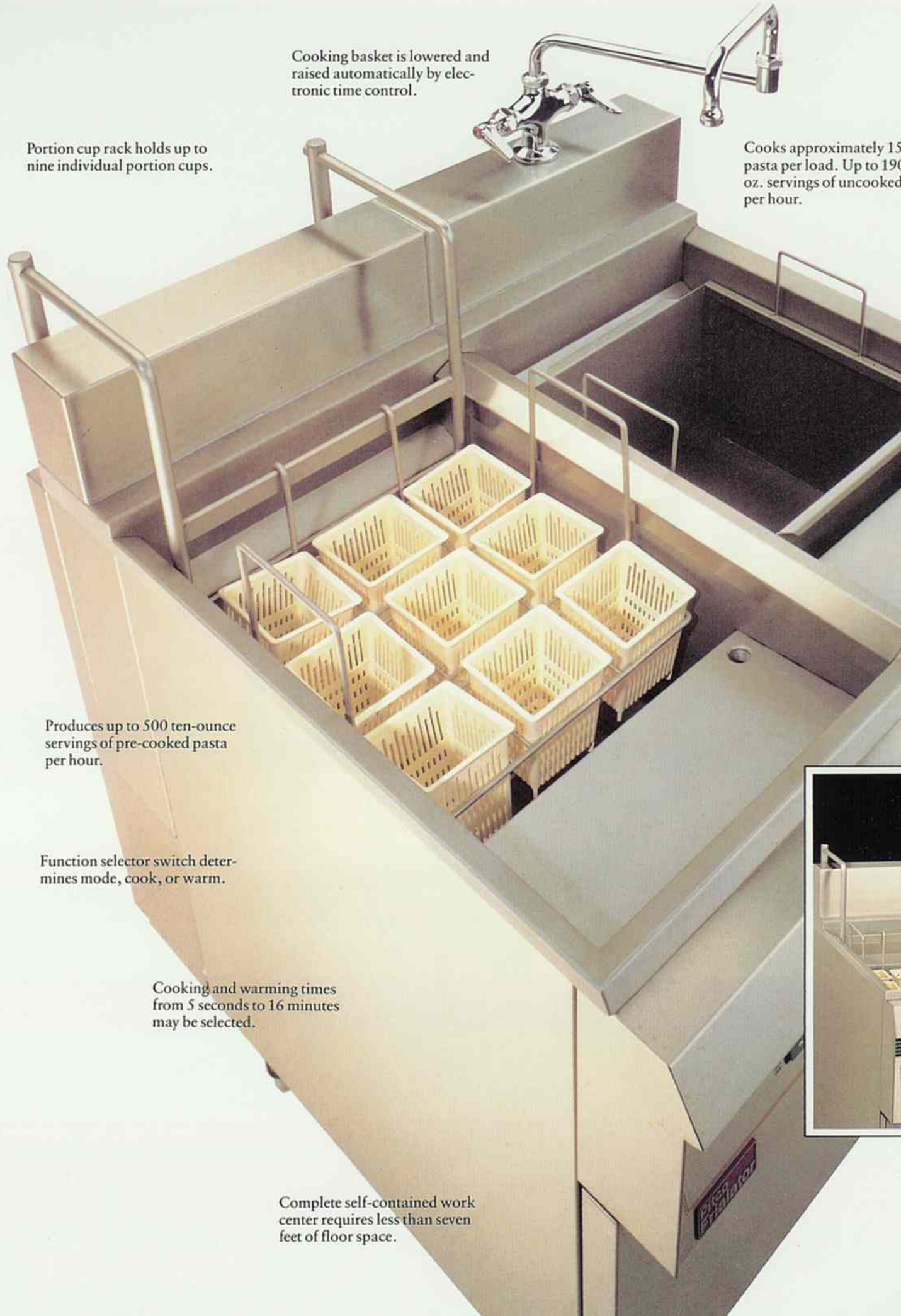
- 52,500 BTU/Hour input
- 7 gallon liquid capacity
- Kettle 304 stainless steel, 16 gauge with replaceable aluminum anode
- Illuminated control panel
- Highly sensitive thermostat
- Cabinet all stainless steel, rust free

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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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.

