



CUSTOM PASTA™ SYSTEM

"Serving Those Who Serve The Very Best"®

- Saves time and space
- Automatic water fill
- Stainless Steel cabinet
- Polished Stainless Steel vessel
- Patented Cook Cycle
- Two digital timers for precise cooking control
- Starch overflow drain
- Many options available including baskets

Keating offers a Custom Pasta™ Cooking System designed to meet the needs of every kitchen. With Keating's 14" Custom Pasta Cooking System, water comes to a rolling boil in less than 10 minutes. Available in sizes ranging from 14" to 24", the Custom Pasta™ Cooking System is ideal for both bulk and single servings. The 14" Custom Pasta Cooking System can cook up to six pounds of dry pasta per load, yielding 110 lbs. of pasta per hour.

HIGH PRODUCTION

The Custom Pasta™ Cooking System has the highest energy input of any unit on the market today. A "pre-heat" cycle utilizes the full energy input for fast pre-heating. Keating's patented "cook cycle" manages energy input, which maintains a rolling boil throughout the cooking process. This means you can more easily accommodate rush orders. The starch overflow drain eliminates starch build up for better cooking results.

SAFE AND EASY TO USE

The Custom Pasta™ Cooking System is a self-contained, self-filling and self-draining system. Keating's water auto-fill feature automatically refills the cooker when water level is low without affecting the boil. A panel of indicating lights for water filling, power or pilot on, and burners/elements on monitors the status of the unit at all times.



*Casters are optional

VERSATILITY

The Custom Pasta™ Cooking System cooks more than just pasta. The Custom Pasta Cooking System is ideal for boiling seafood, blanching vegetables, poaching eggs, cooking reconstituted meals and much more. With Keating's wide assortment of baskets available, you can prepare individual servings as well as large portions, plus you can cook different shapes and sizes of pasta to perfect consistencies.

RINSE TANK

Add a custom Pasta Rinse Tank to your pasta cooker and you have an all-in-one pasta station. Built with a stainless steel vessel and front drain valve, the Rinse Tank is available in 14"-24" sizes. Add a heavy duty faucet with jointed neck for convenient water supply.

SAUCE WARMER

For a complete and ultimate Custom Pasta™ Cooking System, include Keating's stainless steel Sauce Warmer. Each unit includes two 500 watt 120V heating elements, infinite temperature control and a front drain valve for easy cleaning. The Sauce Warmer will accommodate a 12"×20" pan or any combination of standard split pan sizes.



CUSTOM PASTA™ SYSTEM

DESCRIPTION

The Keating Custom Pasta™ System can be ordered in natural gas, LP gas or electric in size 14", 18", 20" or 24" models. Units can be battered with no additional charge. Rinse tanks and sauce warmers can also be battered: location in the battery must be specified. Floor units are mounted on eight inch legs, adjustable for leveling the unit.

SPECIFICATIONS

Water vessel is made of 18 gauge highly polished stainless steel. The 14" model holds 5.5 gallons of water; the 18" model holds 8.5 gallons of water; the 20" model holds 13.5 gallons of water and the 24" model holds 19.0 gallons of water.

The 14" model has a 1 inch drain; the 18", 20" and 24" models have a 1 1/4" drain. Drains are located in the front center of the cabinet, terminating 5 inches from the floor.

CABINET

The cabinet, including the splashback and the splashdeck, is made of 16 gauge stainless steel.

THERMOSTATS

Patented "cook cycle" features dual thermostats, to maximize preheat while controlling the boil. The range is 100° to 250°F.

WATER AUTO-FILL

Two sensors control the water auto-fill. The upper sensor activates the solenoid valve to fill the unit to the proper level. The lower sensor prevents the burners/elements from coming on if the water level is below it to prevent heat damage to the unit. The unit also has a manual fill button to allow additional water to flow into it when needed and has a standard 3/8 inch female pipe connection on the rear. Maximum incoming water pressure cannot exceed 60 psi.

STARCH OVERFLOW

Starch overflow is located in the front of the water vessel and ensures excess starch and foam are regularly drained off. Used in conjunction with the manual water fill, it can also permit flushing of greater amounts of water when needed.

INDICATING LIGHTS

There are indicator lights located on the front control panel to indicate water filling, power on or pilot on and burners/elements on.

DRAIN

The drain terminates 5 inches from the floor and requires an open or trapped drain, per local and national codes.

BASKETS

Baskets are perforated and are available in both full and split styles.

TIMERS

Each unit comes with two 15 minute digital solid state timers.

GAS CONNECTION

The gas connection is in the rear of the unit, and is a 3/4 inch male NPT connection. Natural gas requires a 4" water column pressure and LP a 10" water column pressure. A pressure regulator, rated at 1/2 psi is built into each unit.

ELECTRICAL CONNECTION

A 120 volt cord with 3-prong grounded plug is supplied with all gas units. Electric units are available in 208-240V single or three phase. Connection is made to a field wiring terminal block (see local codes for supply line requirements). There is a separate field wiring terminal for the 120V control panel.

SPECIAL ORDER OPTIONS

May include battery, basket-lift, casters, common drain manifold, drainboard, drop-in on 14" only, faucet, individual serving baskets, 380 or 480 voltage, spark ignition on gas models, water depth 7 1/2".

Model No. and Description	BTU Input/ burner	kW@ 240V	AMPS @ 220V		Height	Depth	Width	Ship Wt.
			1Ø	3Ø				
14 Pasta Nat Gas	109,000				46 1/2"	31 1/2"	15 3/8"	170 lbs.
14 Pasta LP Gas	109,000				46 1/2"	31 1/2"	15 3/8"	170 lbs.
14 Pasta 208-240		15.5	65	32-56-32	46"	31 1/2"	15 3/8"	140 lbs.
18 Pasta Nat Gas	135,000				46 1/2"	33 1/2"	19 3/8"	235 lbs.
18 Pasta LP Gas	90,000				46 1/2"	33 1/2"	19 3/8"	235 lbs.
18 Pasta 208-240		21.4	89	52-52-52	46"	33 1/2"	19 3/8"	215 lbs.
20 Pasta Nat Gas	135,000				46 1/2"	35 1/2"	21 3/8"	250 lbs.
20 Pasta LP Gas	90,000				46 1/2"	35 1/2"	21 3/8"	250 lbs.
20 Pasta 208-240		21.4	89	52-52-52	46"	35 1/2"	21 3/8"	235 lbs.
24 Pasta Nat Gas	165,000				46 1/2"	39 1/2"	25 3/8"	300 lbs.
24 Pasta LP Gas	145,000				46 1/2"	39 1/2"	25 3/8"	300 lbs.
24 Pasta 208-240		28.6	119	79-79-52	46"	39 1/2"	25 3/8"	285 lbs.
14 Rinse Tank					46 1/2"	31 1/2"	15 3/8"	33 lbs.
18 Rinse Tank					46 1/2"	33 1/2"	19 3/8"	55 lbs.
20 Rinse Tank					46 1/2"	35 1/2"	21 3/8"	69 lbs.
24 Rinse Tank					46 1/2"	39 1/2"	25 3/8"	70 lbs.
SAUCE WARMER 8.5 amps (120V)					46 1/2"	27 3/4"	15 3/8"	120 lbs.
FAUCET S/S with Jointed Neck								4 lbs.

**NOT FOR OUTDOOR INSTALLATION
NOT FOR DOMESTIC INSTALLATION**

As continuous product improvement occurs, specifications may be changed without notice.