



# Custom Pasta™ System

PROJECT \_\_\_\_\_

QUANTITY \_\_\_\_\_

ITEM NO. \_\_\_\_\_

**Standard Features:**

- ▶ Saves on time and space
- ▶ Automatic water fill
- ▶ Stainless Steel cabinet
- ▶ Polished Stainless Steel fryer vessel
- ▶ Patented cook cycle
- ▶ Two digital timers for precise cooking control
- ▶ Starch overflow drain

**Options:**

- Spark Ignition (on gas models)
- Battery
- Basket-Lift
- Individual Serving Baskets
- Common Drain Manifold
- Drainboard
- Faucet
- 380 or 480 Voltage
- Water Depth 7 1/2"
- Drop-In (on 14" only)
- Casters



Casters Optional

Keating offers a Custom Pasta™ Cooking System designed to meet the needs of every kitchen. With our 14" Custom Pasta Cooking System, water comes to a rolling boil in less than 10 minutes. Available in sizes ranging from 14" to 24", it's ideal for both bulk and single servings. The 14" Custom Pasta™ 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**

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.

**Versatility**

The Custom Pasta™ cooks more than just pasta - it's 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 a 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" x 20" pan or any combination of standard split pan sizes.



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

DATE \_\_\_\_\_

APPROVAL \_\_\_\_\_

SIGNATURE \_\_\_\_\_

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Custom Pasta™ System



## Custom Pasta™ System

**Description** - The Keating Custom Pasta™ System can be ordered in natural gas, LP gas or electric in sizes 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** - Indicating lights located on the front control panel indicate water filling, power on or pilot on and burners/elements on.

**Drain** - The drain terminates 5" 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** -

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, and water depth 7 1/2".

**INSTALLER** - Check plumbing and gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on. Supply pressure must NOT be above 13.84" WC or gas valve damage may occur.

**GAS/ELECTRICAL REQUIREMENTS AND DIMENSIONS**

MODEL	BTU INPUT/ BURNER	KW @ 240V	AMPS @ 220V 1Ø 3Ø		Water Capacity	Height	Depth	Width	Weight
14 PASTA NAT GAS	109,000				5.5 gal	46 1/2"	31 1/2"	15 3/8"	170 lbs.
14 PASTA LP GAS	109,000				5.5 gal	46 1/2"	31 1/2"	15 3/8"	170 lbs.
14 PASTA 208-240		15.5	65	32-56-32	5.5 gal	46"	31 1/2"	15 3/8"	140 lbs.
18 PASTA NAT GAS	135,000				8.5 gal	46 1/2"	33 1/2"	19 3/8"	235 lbs.
18 PASTA LP GAS	90,000				8.5 gal	46 1/2"	33 1/2"	19 3/8"	235 lbs.
18 PASTA 208-240		21.4	89	52-52-52	8.5 gal	46"	33 1/2"	19 3/8"	215 lbs.
20 PASTA NAT GAS	135,000				13.5 gal	46 1/2"	35 1/2"	21 3/8"	250 lbs.
20 PASTA LP GAS	90,000				13.5 gal	46 1/2"	35 1/2"	21 3/8"	250 lbs.
20 PASTA 208-240		21.4	89	52-52-52	13.5 gal	46"	35 1/2"	21 3/8"	235 lbs.
24 PASTA NAT GAS	165,000				19 gal	46 1/2"	39 1/2"	25 3/8"	300 lbs.
24 PASTA LP GAS	145,000				19 gal	46 1/2"	39 1/2"	25 3/8"	300 lbs.
24 PASTA 208-240		28.6	119	79-79-52	19 gal	46"	39 1/2"	25 3/8"	285 lbs.
14 RINSE TANK					5.5 gal	46 1/2"	31 1/2"	15 3/8"	33 lbs.
18 RINSE TANK					8.5 gal	46 1/2"	33 1/2"	19 3/8"	55 lbs.
20 RINSE TANK					13.5 gal	46 1/2"	35 1/2"	21 3/8"	69 lbs.
24 RINSE TANK					19 gal	46 1/2"	39 1/2"	25 3/8"	70 lbs.
SAUCE WARMER - 8.5 AMPS (120V)						46 1/2"	27 1/4"	15 3/8"	120 lbs.
FAUCET SS/W JOINTED NECK									4 lbs.

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

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