

GAS PASTA COOKER



MADE IN ITALY



Models:

3191116 / 3191416

Standard Features

- Dual power burner fast recovery model
- Single and double 10.6 gallons tank unit
- Piezo electric pilot igniter.
- AISI 304 stainless steel structure.
- Stamped tanks and top in 316 Stainless steels with rounded corners
- Front access for easy maintenance
- Heat sources element on the outside of the tank made in Stainless steel for maximum and easily hygiene maintenance.
- Removable cast iron chimney.
- Adjustable legs
- Heavy duty ergonomically designed baskets.
- Automatic Starch removal system
- Excessive temperature safety shut-off.
- False bottom stainless steel

**Dual
power
burner**



3191416

Accessories (included)

- (6) 1/6 baskets

Accessories (not included)

- Tank covers
- Casters
- Automatic lifter (90ACE20AP)



3191116



Resting Point



Double basin
Open space for clean



Bottom False



Fresh water faucet

1-year parts and labor warranty (US Only)

ampto.com

GAS PASTA COOKER



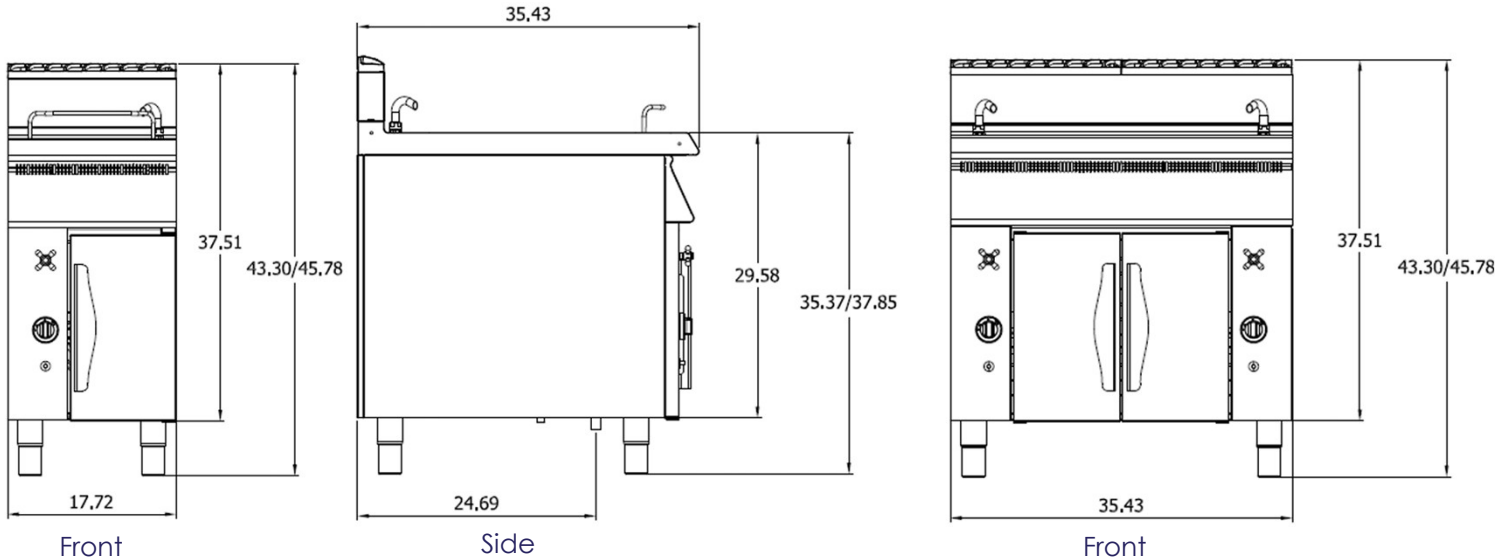
SPECIFICATIONS		
	3191116	3191416
Thermal Power	80,000 BTU	160,000 BTU
Min. Thermal power	15,500 BTU	30,500 BTU
Water inlet connection	Ø1/2" NPT	
Gas Supply inlet.	Ø3/4" NPT	
Water outlet connection	Ø1"	
Product Dim. W x D x H	17.7" x 35.5" x 43.3" 45 x 90.1 x 110 cm	35.5" x 35.5" x 43.3" 90 x 90.1 x 110 cm
Product Weight	133 lbs (60.3 Kg)	242 lbs (109 Kg)
Shipping Dim. W x D x H	35" x 18" x 43"	35" x 36" x 43"
Shipping Weight (lbs)	214 lbs	420 lbs



Watch a Video.
How to change Nozzles



Why choose a Pasta Cooker with double power burner? When using frozen ingredients, the temperature drop after they are added to the tank can prevent the water from maintaining a boiling state, leading to a decline in cooking quality. This issue is more common where pre-frozen boiling products are used more frequently. **AMPTO is the best solution on the market due to its exceptional capacity to maintain thermal stability and ensure rapid recovery.**



Notes:

- At least a 6" clearance is needed on rear, left and right side, and 48" on top for proper performance.
- Floor Drain is required.
- Gas inlet is 1/2" NPT
- The unit is shipped configured for natural gas (NG). To use it with liquefied petroleum gas (LPG), the nozzles (included in the box) must be replaced on-site by a professional
- Gas regulator must be installed (Natural gas 4"WC) (LPG 10"WC), Gas regulator not included. RAMP001 sold separately.
- Water pressure between 14.5 and 72.5 psi, if pressure exceed required a water pressure regulator.
- Water softener will be required for hard water conditions