

GAS PASTA COOKER



MADE IN ITALY



Models:
CPG1PLUS / CPG2PLUS

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**



Accessories (included)

- (6) 1/6 baskets

Accessories (not included)

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



Resting Point



Double basin
Open space for clean



Bottom False



Fresh water faucet

1-year parts and labor warranty (US Only)

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GAS PASTA COOKER



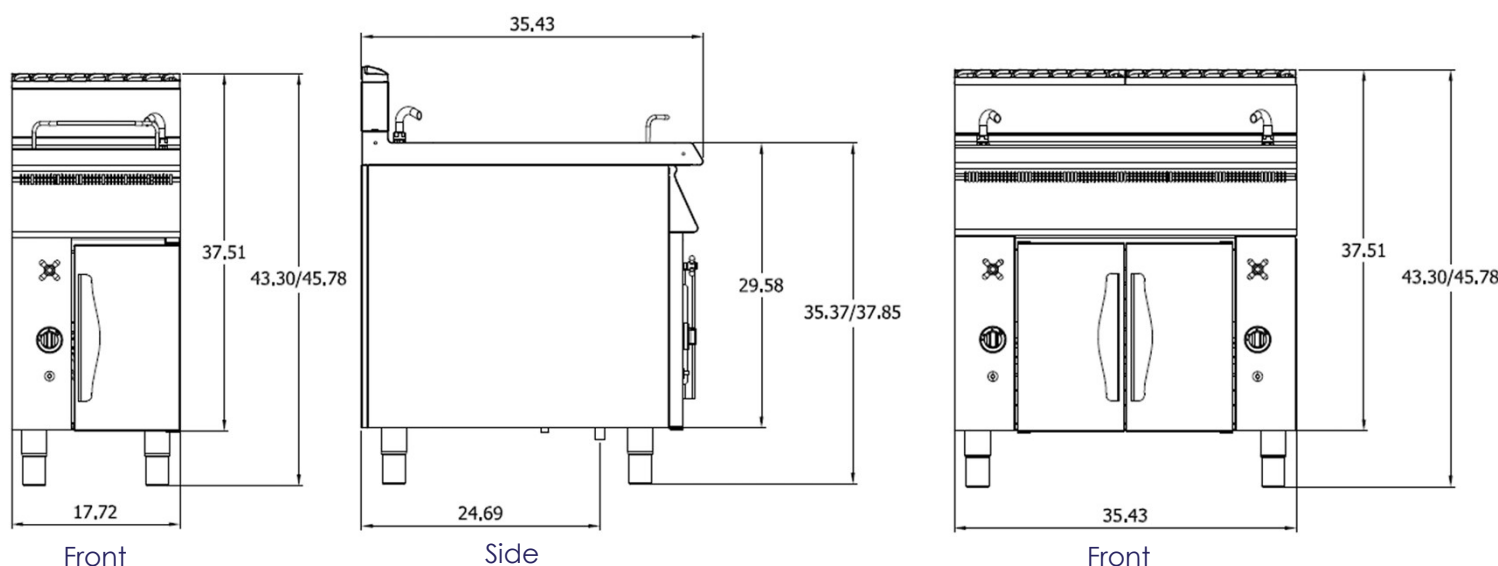
SPECIFICATIONS		
	CPG1 PLUS	CPG2 PLUS
Thermal Power	80,000 BTU	160,000 BTU
Min. Thermal power	15,500 BTU	30,500 BTU
Water inlet connection	Ø1/2" NPT	
Gas Supply inlet.	Ø3/4" NPT	
Water outlet connection	Ø1"	
Product Dim. W x D x H	17.7" x 35.5" x 43.3" 45 x 90.1 x 110 cm	35.5" x 35.5" x 43.3" 90 x 90.1 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