

# Pasta Cooker, Electric

ITEM: 49163  
MODEL: CE-IT-0045-E



## Unmatched Performance and Precision

The most versatile pasta cookers on the market today. Its power combined with the high efficiency allow cooking of frozen pasta or products and fresh or partially cooked simply by using the power selector. Offcar cookers can also be used to cook rice, vegetables, potatoes, and seafood. Solid pans can be inserted into the cooking tank to hold sauces.

Each cooking tank is stamped from one piece of fine glazed AISI #316 stainless steel. This seamless construction makes the tank highly resistant to salt water corrosion. A blanket of ceramic fiber insulation wraps each tank, virtually eliminating hot surfaces while increasing efficiency and performance.

A couple of high efficiency tungsten heating elements heat each cooking tank. Heaters are designed to concentrate boiling on the bottom of the tank and in both sides, creating a convective flow of water that eliminates the need for manual tossing or stirring, while also shortening cooking times. This convective flow also moves undesirable starches to the skim drain located at the front of each tank, keeping the cooking water starch-free. A straight line drain connection prevents clogs and is easy to clean.

- Automatic water filling for level control
- 10.6 gallon tanks
- Pressure switch safety shut-off
- Stamped tanks and top in 316 stainless steel with rounded corners
- AISI 304 stainless steel front, side and back panels
- Automatic starch removal system
- Front access for easy maintenance
- Heavy duty ergonomically designed baskets
- Adjustable legs

1-833-487-3686

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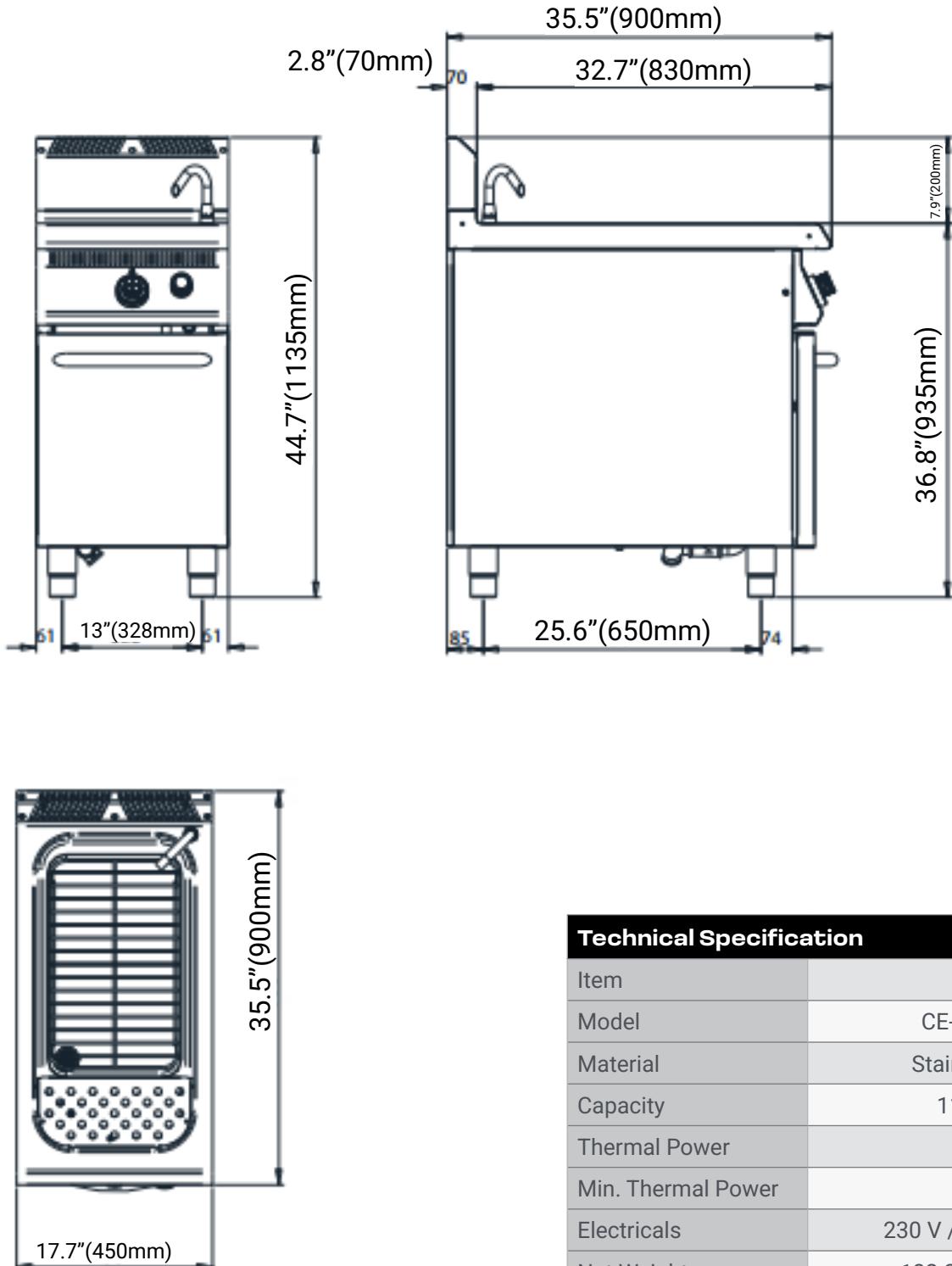
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**Technical Drawing**



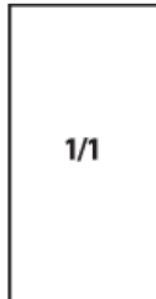
**Technical Specification**

Item	49163
Model	CE-IT-0045-E
Material	Stainless steel
Capacity	11.89 Gal
Thermal Power	9 kW
Min. Thermal Power	3 kW
Electricals	230 V / 60 Hz / 3 Ph
Net Weight	132.27 lb (60 kg)
Net Dimensions	17.72" x 35.43" x 43.30" (450 x 900 x 1100/1163 mm)

**Accessories- Baskets**



1/1 (49149)



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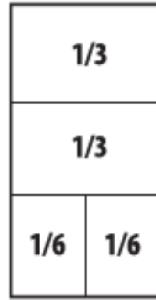
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1/2 (49150)



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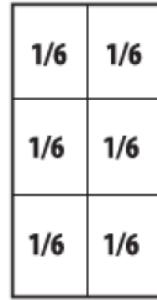
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1/3 (49106)



1/6L (49107)



1/6R (49108)



1/6C (49151)

**Specification**

Item	49149	49150	49106	49107	49108	49151
Shape	Rectangular	Rectangular	Rectangular	Rectangular	Rectangular	Round
Handle	Double	Double	Double	Left	Right	Single
Size	1/1	1/2	1/3	1/6L	1/6R	1/6C
Weight	7 lb (3.1kg)	3 lb (1.3kg)	3.97 lb (1.8kg)	2.43 lb (1.1kg)	2.43 lb (1.1kg)	3 lb (1.3kg)
Dimensions	20" x 12" x 9" (508 x 305 x 229 mm)	10" x 12" x 9" (254 x 305 x 229 mm)	11.3" x 6.4" x 8.4" (287 x 163 x 213 mm)	6.4" x 5.6" x 8.4" (163 x 142 x 213 mm)	6.4" x 5.6" x 8.4" (163 x 142 x 213 mm)	7" x 7" x 9.5" (178 x 178 x 241 mm)

**Accessories- Auto Lifters**

Controlled by advanced intuitive controls, these auto lifters allow for consistent pasta with the convenience of "set and forget". Great for busy kitchens where staff must multi-task, and eliminates risk of over/undercooking.

Up to two auto lifters can be installed onto each pasta cooker (one on each side), allowing a maximum of 6 baskets to be operated on automated timers.

*\*Please note that due to the auto lifter attachment arm taking up extra space, the baskets used in this configuration are a different size from the non-lifter variants. Only compatible lifter baskets may be used with the autolifters.*

*\*Comes without plug*

**Auto Lifter (3 Basket Lifter)**

Item	49164
Capacity	3
Weight	-
Dimensions	8" x 36" x 46" (203 x 914 x 1168 mm)
Power	0.8 kW
Electricals	230 V / 60 Hz / 1 Ph

*\*Item can be installed on left or right side*

**Auto Lifter Baskets**

Item	49158	49159
Shape	Rectangular	Rectangular
Handle	Left	Right
Size	1/6	1/6
Weight	3 lb (1.3kg)	3 lb (1.3kg)
Dimensions	20" x 12" x 9" (508 x 305 x 229 mm)	10" x 12" x 9" (254 x 305 x 229 mm)

