

COOKING EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

Pasta Cookers-Natural Gas

ITEM: 48000

MODEL: CE-CN-0022-NG



Ideal for preparing large quantities of pasta, this pasta cooker enhances efficiency in commercial kitchens.

Whether you're making traditional spaghetti or unique pasta dishes, this pasta cooker is a dependable and practical asset for any professional kitchen environment.

FEATURES:

Compact design seamlessly integrates into your kitchen setup while offering ample space to cook multiple pasta batches simultaneously.

Sturdy stainless steel build guarantees durability and simplifies cleaning and maintenance, essential in bustling kitchen settings.

Robust 140,000 BTU heating capacity tailored for natural gas use, ensuring quick heating and consistent, efficient cooking every time.

Impressive 22-gallon capacity and 12 stainless steel baskets included, you can effortlessly prepare various pasta types or multiple batches with ease.





Telephone: 1-800-465-0234

Fax: (905) 607-0234

Email: sales@omcan.com





Website: www.omcan.com







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TECHN	IICAL SF	PECIFIC	ATION

Item	48000		
Model	CE-CN-0022-NG		
Capacity	22 Gal / 83.3L		
Gas Type	Natural Gas		
Total BTU	140,000 BTU		
Includes	12 Stainless Steel Baskets		
Basket Dimensions (WDH):	5" x 5" x 7" (135 x 135 x 180 mm) each (x 12)		
Total Cooking Area (WDH):	12.9" x 20" x 8.27" (327 x 510 x 210.5 mm) (x 2)		
Net Dimensions	31 3/8" x 35 3/8" x 46 7/8" (798 x 900 x 1190 mm)		
Gross Dimensions	38" x43" x 39" (965 x 1092 x 990.6 mm)		
Net Weight	363 lb (164.7 kg)		
Gross Weight	402 lb (182 kg)		

Optional Parts and Accessories Conversion NG to LP Item# (Requires Quantity 2): AK256

TECHNICAL DRAWING

