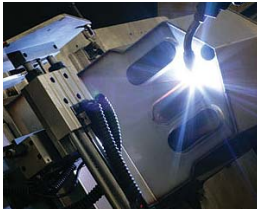


Model Number

IPC-14 IPC-RS-14
 IPC-18 IPC-RS-18



Special stainless steel alloy vessel withstands strong salt concentrations.



Robotic welding is precise, virtually eliminating leaks.



IPC-14 shown

PASTA PRODUCTION STATION - Exclusive water wash system removes the starch evenly across the entire surface of the water and reduces foaming.

- Water replacement can be adjusted from 1 gallon (3.8 L) per hour to 3 gallons (11 L) per minute depending on the specific need.
- Vessel is 16 gauge 317 alloy stainless steel. This "higher-than-marine-grade" withstands stronger concentrations of salt in the water for faster pasta preparation without boiling the water. Boiling can compromise the flavor.
- Drain is 1¼" (32) diameter for quick, easy draining.

TUBE FIRED BURNERS - Even heat is delivered through a large oval heat exchanger tube.

- A unique baffle design efficiently transfers heat into the water throughout the entire vessel.
- The tube design and water wash system create a natural convection action to recirculate fresh hot water into the vessel.
- Available with a manual timer or computer controls with multiple time feature for different product drop times.
- Millivolt temperature control circuit.
- 100% safety shut-off.

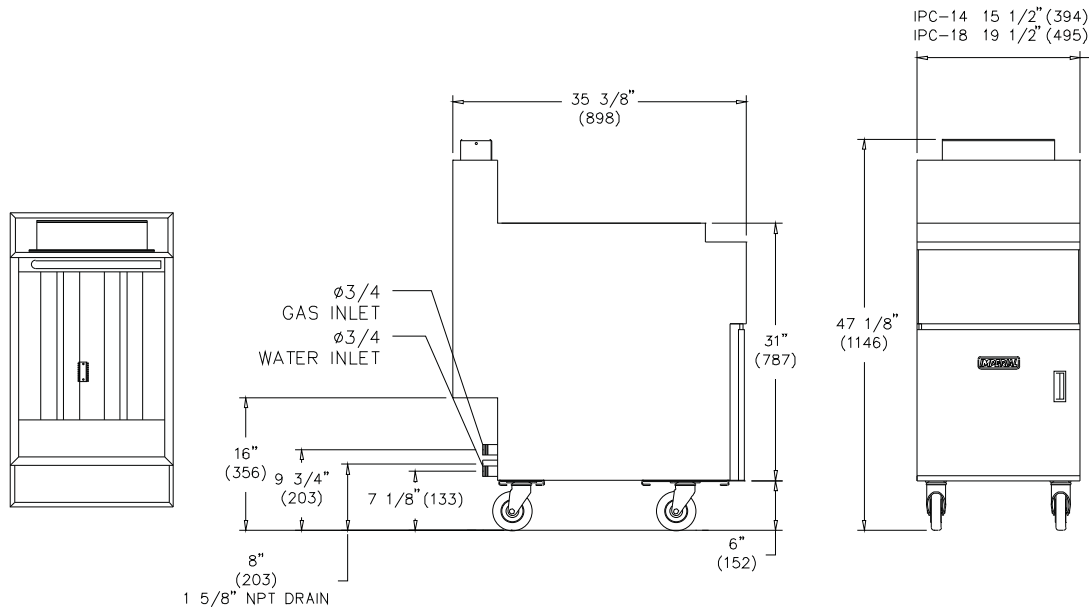
STAINLESS STEEL VESSELS - Vessel is 16 gauge 317 alloy stainless steel. This "higher-than-marine-grade" withstands stronger concentrations of salt in the water for faster pasta preparation.

- Vessel tubes and sides are robotically welded stainless steel to virtually eliminate leaks.
- Recessed bottom facilitates draining, slants toward the drain.
- 1-1/4" (32 mm) full port drain valve empties vessel quickly and safely.

EXTERIOR FEATURES - Stainless steel front, door, sides and vessel.

- Welded and polished stainless steel seams.
- Full bottom chassis provide structural support.
- Plate mounted 6" (152 mm) heavy duty casters.
- One year parts and labor warranty. Limited warranty on vessel, stainless steel vessel is five years pro-rated.





PASTA COOKERS AND RINSE STATIONS

MODEL	WATER CAPACITY	GAS OUTPUT		NUMBER OF BURNERS	SHIP WEIGHT	
		BTU	(KW)		(KG)	LBS
IPC-14	12 gallons (45 L)	105,000	(31)	3	(122)	270
IPC-18	16 gallons (60 L)	140,000	(41)	4	(145)	320
IPC-RS-14	12 gallons (45 L)	N/A	N/A	N/A	(60)	130
IPC-RS-18	16 gallons (60 L)	N/A	N/A	N/A	(64)	140

Measurements in () are metric equivalents.

NOTES

- "RS" rinse station with storage cabinet

MODEL	COOKING AREA	DIMENSIONS	CRATED
			DIMENSIONS
IPC-14	14" x 18" (356 x 457 mm)	15-1/2" w x 35-3/8" d x 47-1/8" h (394 x 898 x 1197 mm)	18" w x 37" d x 51" h ((457 x 940 x 1295 mm)
IPC-18	18" x 18" (457 x 457 mm)	19-1/2" w x 35-3/8" d x 47-1/8" h (495 x 898 x 1197 mm)	22" w x 37" d x 51" h (559 x 940 x 1295 mm)
IPC-RS-14	14" x 18" (356 x 457 mm)	15-1/2" w x 35-3/8" d x 47-1/8" h (394 x 898 x 1197 mm)	18" w x 37" d x 51" h ((457 x 940 x 1295 mm)
IPC-RS-18	18" x 18" (457 x 457 mm)	19-1/2" w x 35-3/8" d x 47-1/8" h (495 x 898 x 1197 mm)	22" w x 37" d x 51" h (559 x 940 x 1295 mm)

MANIFOLD PRESSURE		MANIFOLD SIZE
NATURAL GAS	PROPANE GAS	
4.0" W.C.	11.0" W.C.	3/4"

Specify elevation, if over 2,000 ft.

BASKET LIFT ELECTRICAL REQUIREMENT			
VOLTS	PHASE	HERTZ	AMPS MAX.
120	1	60	3
240	1	50	1.5

6ft. (1829 mm) power cord with 3 prong plug provided for 120 volts units

CLEARANCE REQUIREMENTS

For use only on non-combustible floors. Legs or casters are required for non-combustible floors; or 2" (51 mm) overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 6" (152 mm) from combustible surfaces.

OPTIONS AND ACCESSORIES

- Automatic basket lift
- Pasta basket racks
- Wire mesh pasta inserts
- Stainless steel cover
- Stainless steel joiner strips
- Gas shut off valve, 3/4" N.P.T.
- Quick disconnect and flexible gas hose, 3/4" N.P.T.
- Chrome plated swing arm hot/cold faucet for rinse station (RS)
- 6" (152 mm) legs for pasta cooker and rinse station

