



Fast Recovery Double Burner *Plus* Models

Job Name: _____

Item No.: _____

Desco pasta cookers are the most versatile pasta cookers on the market today. Choose our traditional one-burner model if you only cook fresh or dry pasta, or choose this new fast recovery two-burner unit if you also use frozen or semi-frozen products that can cause the temperature of the water to drop significantly.

All of our cookers can also be used to cook rice, vegetables, potatoes, meats, and seafood. Solid pans can also be placed in the cooking tank to warm sauces, soups, and other liquids. Unlike some other "pasta cookers" originally designed as fryers, all of our units have been engineered specifically to cook pasta, in salt water, in the most efficient way possible. Consequently:

- Each cooking tank is not welded but it is stamped from one piece of fine glazed AISI 316 stainless steel. This seamless construction makes our tanks highly resistant to the corrosive effects of salted water.

- A thick blanket of ceramic insulation wraps each tank. This not only conserves energy but prevents the exposed surfaces from becoming exceedingly hot to the touch.

- Our high efficiency burners are designed to concentrate a greater amount of heat at the rear of the tank. This produces a convective flow of water that eliminates the need for manual tossing or stirring of the pasta and automatically removes undesirable starches to the skim drain located at the front of each tank.

- All of our units were designed to be simple to operate, long lasting, and cost effective. This is why all of our units are built without any costly electronic components that tend to perform poorly when placed in a hot and humid kitchen environment.



Models CPG-2/90 *PLUS* & CPG-1/45 *PLUS*

Features:

- Designed and engineered to remove starch automatically
- Single and double 12 gal. tank units
- Two burners per tank for faster recovery
- Excessive temperature safety shut-off
- Battery-operated pilot igniter
- Front access for easy maintenance
- Stamped tanks in 316 stainless steel
- Rounded corners for easier cleaning
- 304 stainless steel front, side and back panels
- Heavy duty ergonomically designed baskets
- Adjustable legs



Optional Accessories:

- Casters

Desco USA, Inc.
9620 Joliet Road
Countryside, IL 60525

Tel. 708.588.1099
Fax. 708.588.1097
www.descousa.com
info@descousa.com



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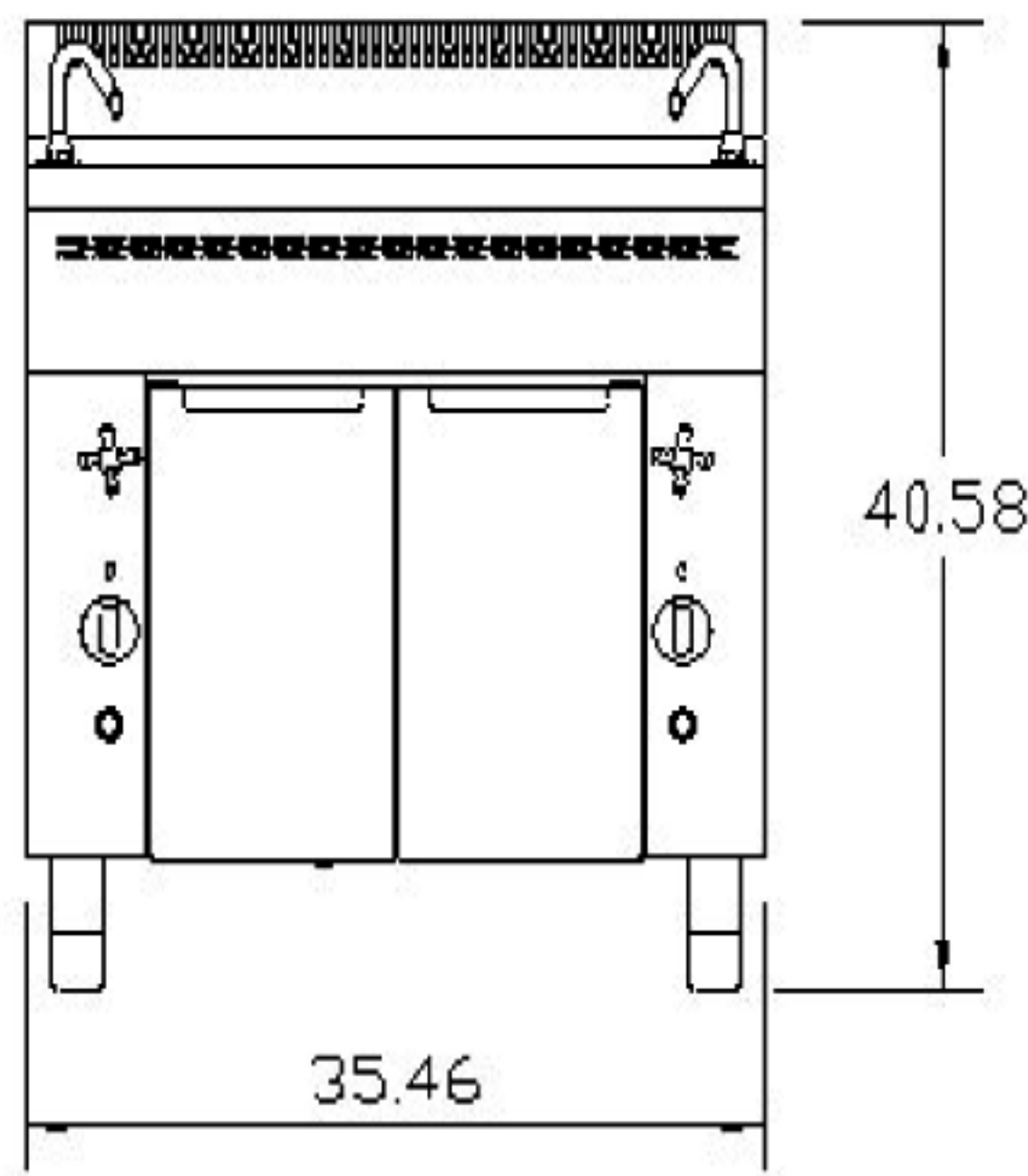
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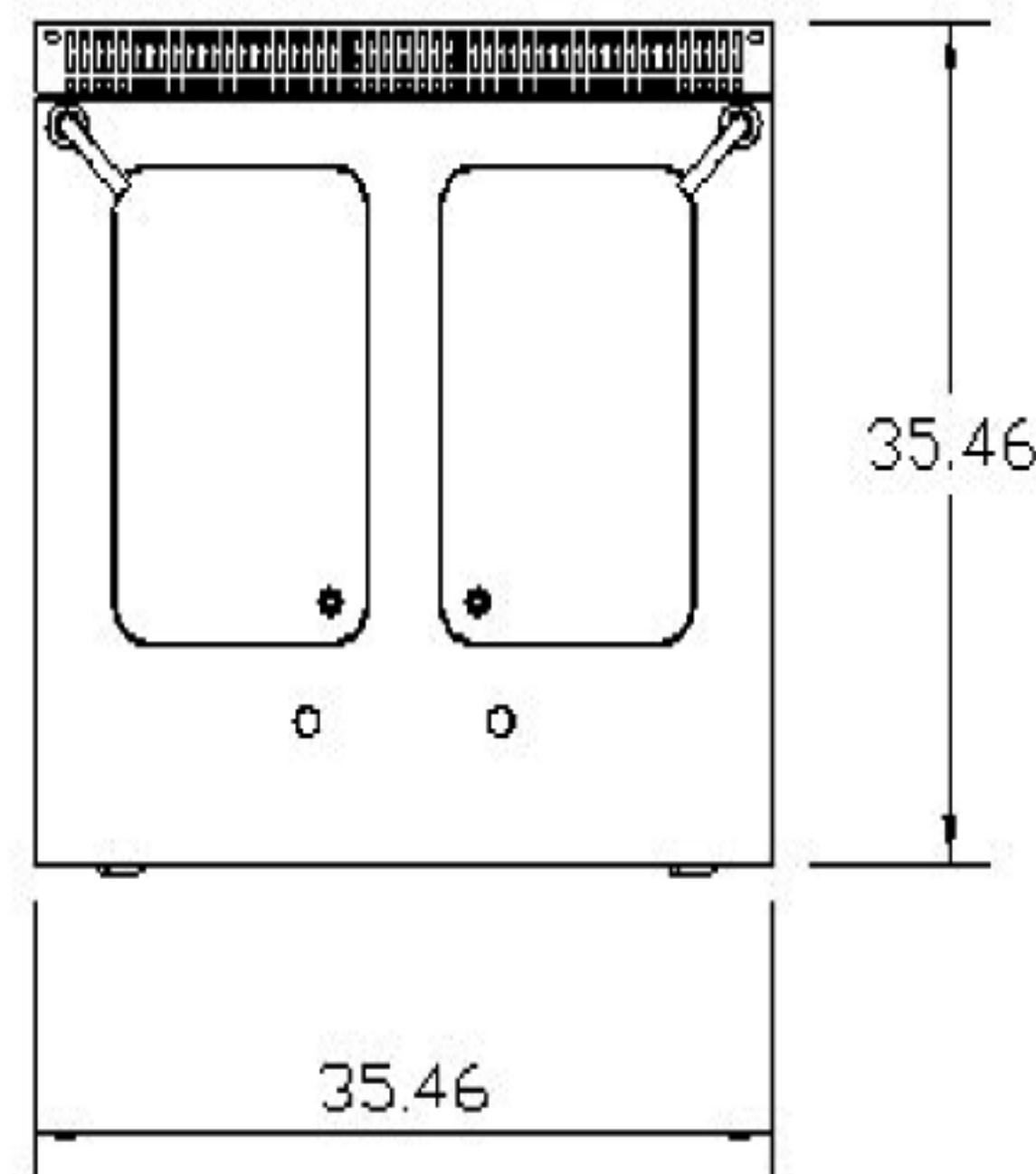
GAS MODELS	CPG-1/45 <i>Plus</i>	CPG-2/90 <i>Plus</i>
Cooking Tanks per Unit	One	Two
Gallons per Tank	12	12
Gas Burners per Unit	Two	Four
Maximum BTUs per unit	80,000	160,000
Minimum BTUs per unit	20,000	20,000
Primary Air Adjustment	Fixed	Fixed
Gross Weight	177 lbs.	311 lbs.

BASKET TABLE:

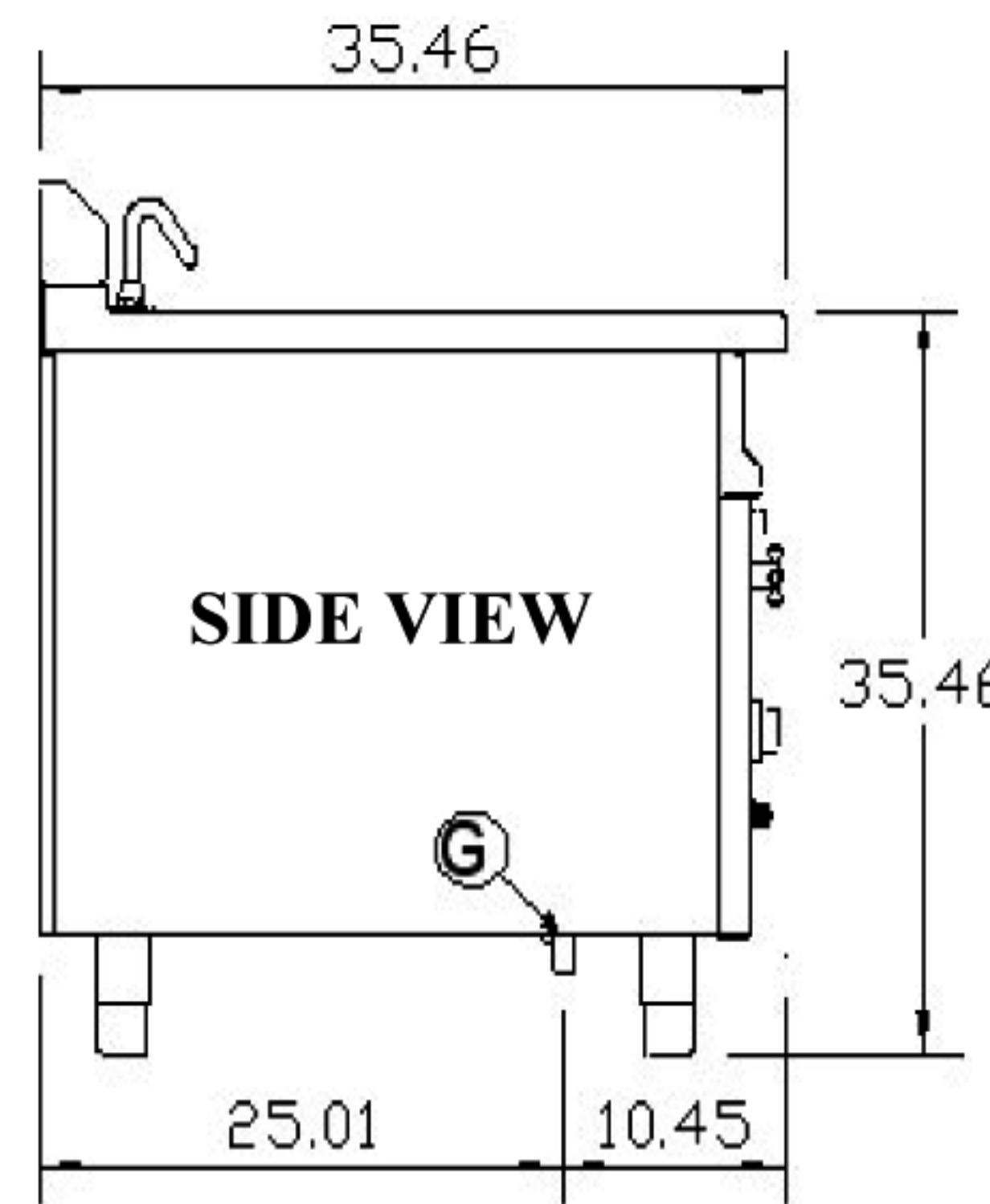
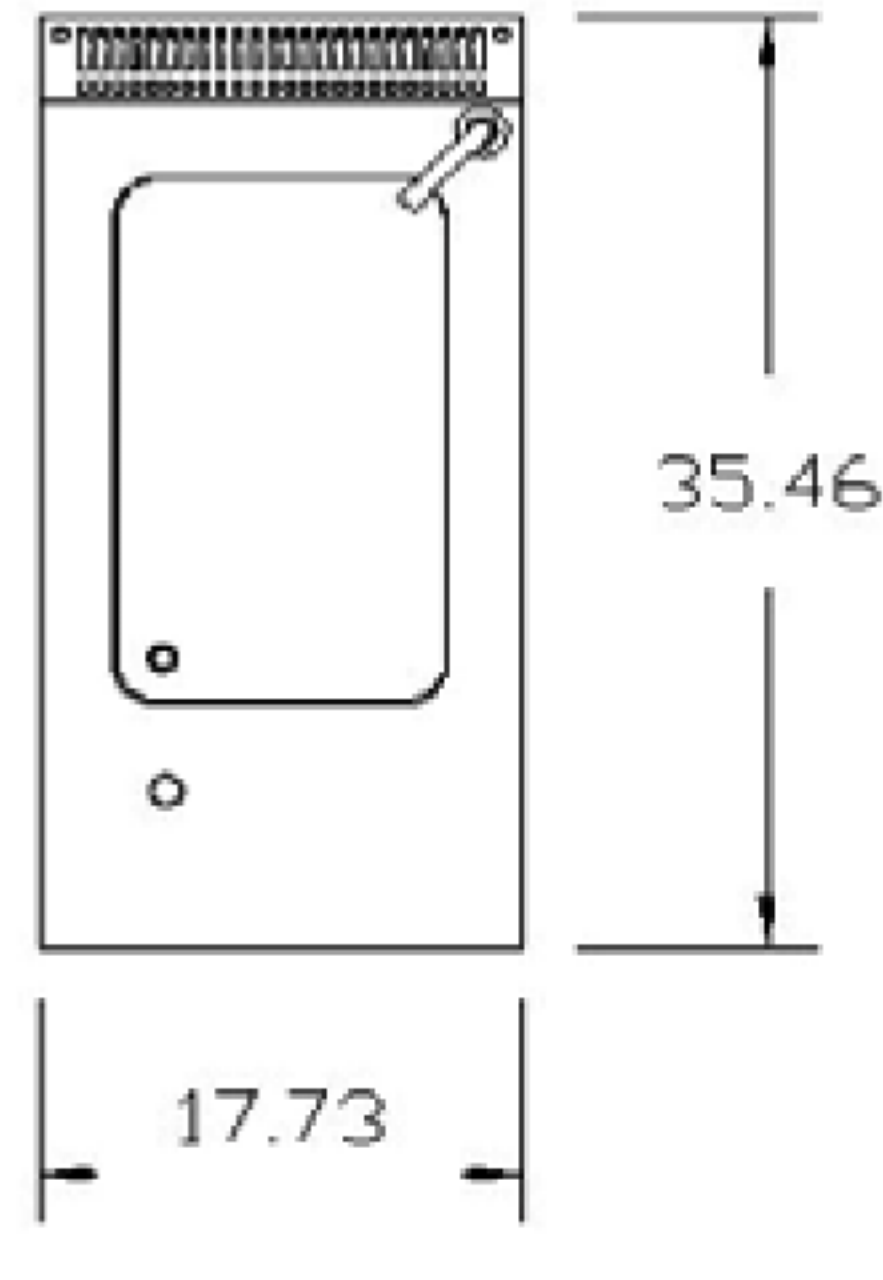
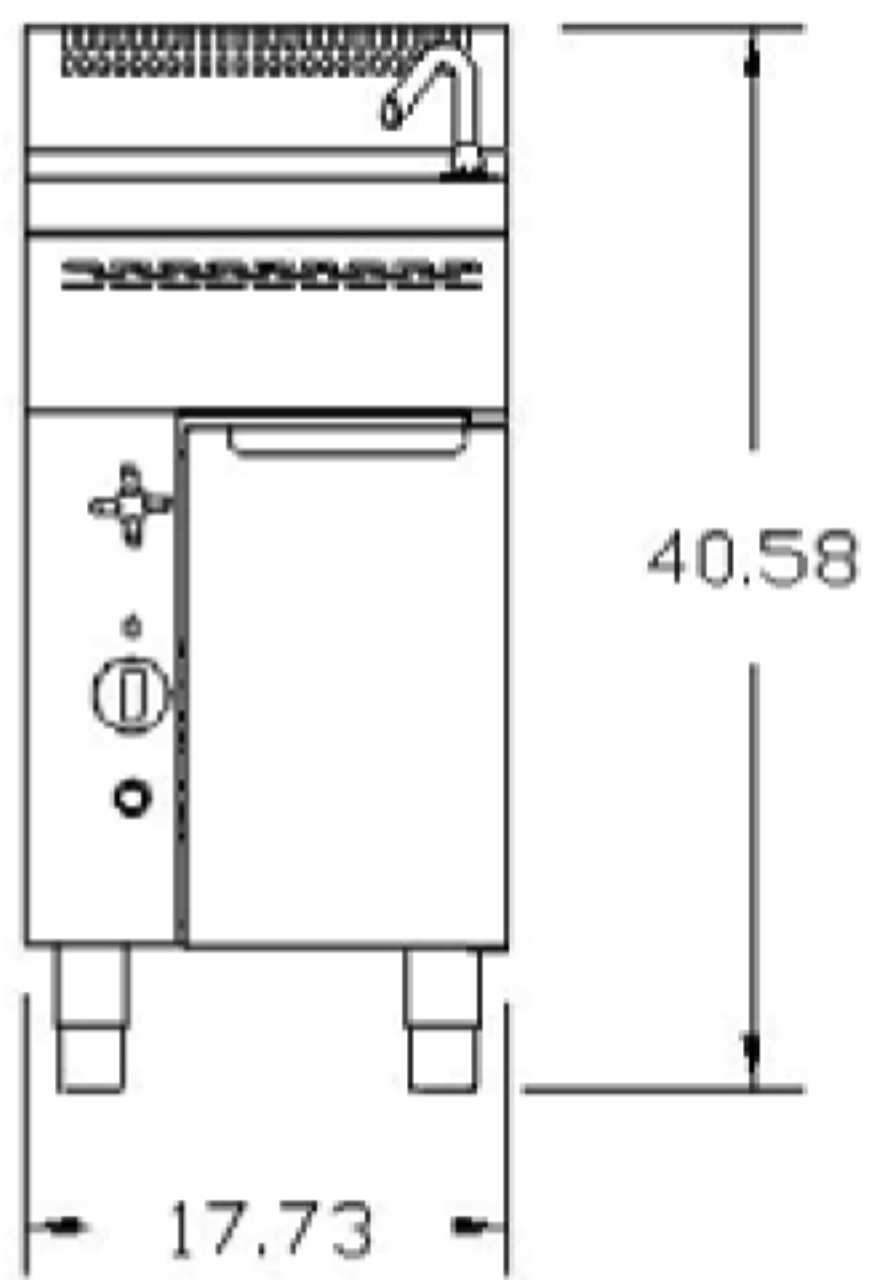
Basket	L x W x H	Portions	Weight
C2 1/3	6 ^{3/4} " x 11 ^{3/4} " x 8"	13	1.55 lb.
C2 1/2	9 ^{3/4} " x 11 ^{3/4} " x 8"	20	2.2 lb.
C2 1/1	19 x 11 ^{3/4} " x 8"	40	6.6 lb.
CT 1/6	Ø5 ^{3/4} " x 8"	4	1.0 lb.
CT 1/3	Ø7 ^{1/4} " x 8"	8	1.8 lb.
F.F. Base	18 ^{3/4} " x 11 ^{3/8} " x 3 ^{3/4} "	-	3.0 lb.
C.C. Cover	19 ^{1/4} " x 11 ^{3/4} "	-	3.0 lb.



FRONT VIEW

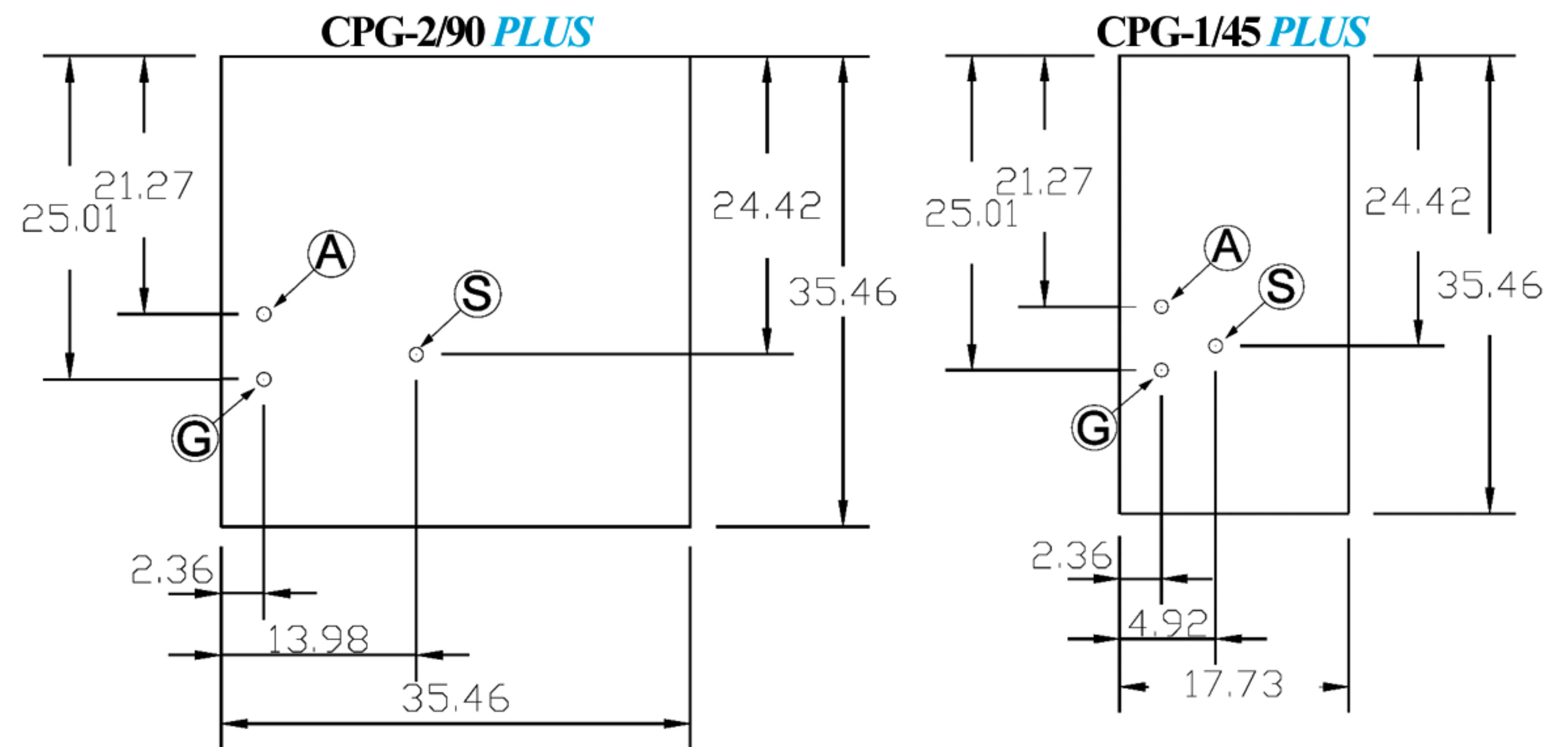


TOP VIEW



SIDE VIEW

BOTTOM VIEW / CONNECTIONS



Equipment Connections:

- A** – Water supply connection Ø 1/2"
- S** – Water outlet connection Ø 1"
- G** – Gas supply connection Ø 3/4"



ON SITE UTILITIES REQUIRED FOR INSTALLATION:

1. 1/2" Cold Water Line
2. 1/2" Natural Gas Line
3. 1" Drain Connection, Floor Drain

Installation Notes:

- A gas regulator must be installed and properly regulated: Natural Gas=4" water column; LP Gas=10" water column
- Water pressure: 14.5 psi to 72.5 psi. Pressure exceeding 72.5 psi requires installation of a regulator.
- Units must be installed with proper clearance to combustible materials: Sides-6"; Back-6"; Bottom-6", Top-48"
- Softening is recommended for hard water conditions.

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