



italiana
FOODTECH

PASTA COOKERS

PERFECT PASTA

EVERY SINGLE TIME

Italiana FoodTech has the largest selection of pasta cookers in North America. Made from high quality stainless steel and designed specifically to stand up to the rigors of boiling salt water which can be hard on a deep fryer. These pasta cookers are well suited to cooking fresh, dry or frozen pasta, and also work flawlessly with Asian noodles, eggs, vegetables and rice.

With the large selection of pasta cooker sizes, basket sizes and the choice of either gas or electric heating, there is a pasta cooker for every need and space. Italiana FoodTech pasta cookers will exceed your expectations and the demands of your restaurant.

FEATURES

Durability

- Body constructed from AISI 304 stainless steel
- Seamless welded tanks prevent water penetration/leakage
- Marine grade double pressed stainless steel, made to withstand the long term corrosive effects of salt water
- Covered and protected water tap to prevent accidental damage while inserting and extracting baskets
- Baskets made from high quality stainless steel, for long lasting performance
- All models are ETL listed for the USA and Canada

Versatility

- Adjustable feet for leveling
- Many models and sizes available for a perfect fit
- Baskets available in multiple sizes to allow for simultaneous cooking of different foods
- Available counter top models, perfect for gluten free use, or for small restaurants
- Cook anything that could be boiled in a pot
- Natural gas, propane and Electric models available
- Caster wheels available

Performance

- Strategically positioned secondary water drain allows water flow to self clean any excess starch from the tank
- Powerful heating system brings water to a boil in as little as 20 minutes
- Automatic water filling available on select models

Colours

- All models are available in black, white, red, green, grey and unpainted (stainless steel)



GAS+ PASTA COOKERS

The **Gas+ Pasta Cooker** uses a two powerful burners to bring water to a boil in half the time. This makes it a great option for boiling products from frozen, when time is limited or in fast paced restaurants. Additionally, the steam setting can be used for cooking foods like vegetables. The optional automatic water refilling feature on the Gas+ pasta cooker will maintain a consistent water level during continuous use.



GAS PASTA COOKERS

Italiana FoodTech **Gas Pasta Cookers** are available in both single and double tank versions, ,with automatic water skimming and two tank sizes. They can be configured for use with either natural gas or propane depending on the needs of your location.

GAS+ PASTA COOKERS Specifications



Model	Tank Capacity		Electrical Voltage	Dimensions Inch			Dimensions cm			Gas*
	Gallons	Litre		W	D	H	W	D	H	
G94P	11Gal	40L	110V	15¾	35½	44	40	90	112	80,185 BTU/H
G94PW	11Gal	40L	110V	15¾	35½	44	40	90	112	80,185 BTU/H
G98P	11Gal	40L	110V	31½	35½	44	80	90	112	80,185 BTU/H
G98PW	11+11Gal	40+40L	110V	31½	35½	44	80	90	112	80,185 BTU/H

*Propane gas available

GAS PASTA COOKERS Specifications



Model	Tank Capacity		Dimensions Inch			Dimensions cm			Gas*
	Gallons	Litre	W	D	H	W	D	H	
G74	7Gal	25L	15¾	27½	38	40	70	96.5	32,400 BTU/H
G78	7+7Gal	25+25L	37½	27½	38	80	70	96.5	64,800 BTU/H
G94	11Gal	40L	15¾	35½	38	40	90	96.5	47,600 BTU/H
G98	11+11Gal	40+40L	37½	35½	38	80	70	96.5	95,200 BTU/H

*Propane gas available

PRODUCT COMPARISON

	G74	G78	G94	G98	G94P	G94PW
Water Filling	Manual	Manual	Manual	Manual	Manual	Auto
Ignition	Pulse Electric	Pulse Electric	Pulse Electric	Pulse Electric	Auto	Auto
Tanks	1	2	1	2	1	1
Starch Skimming	Auto	Auto	Auto	Auto	Auto	Auto
Pasta Portions	12	12+ 12	18	18+ 18	18	18
Ideal For	Fresh, Dry & Gluten Free	Fresh & Dry	Fresh & Dry	Fresh & Dry	Fresh, Dry & Frozen	Fresh, Dry & Frozen

ELECTRIC PASTA COOKERS

With single and double tank options, 25L and 40L capacity, and optional automatic water filling; Italiana FoodTech **Electric Pasta Cookers** are built to exceed the needs of the most demanding restaurants.



COUNTER TOP PASTA COOKERS

A **Counter Top Pasta Cooker** is the perfect solution for restaurants with limited space or looking to add gluten free pasta options to their menu. With no need for a water connection, a counter top pasta cooker can be set up anywhere.

ELECTRIC PASTA COOKERS

Specifications



Model	Tank Capacity		Dimensions Inch			Dimensions cm			Electrical		
	Gallons	Litre	W	D	H	W	D	H	Voltage	Kw	Phase
E74	7Gal	25L	15¾	27½	38	40	70	96.5	220V	7.8	3
E78	7+7Gal	25+25L	37½	27½	38	80	70	96.5	220V	15.6	3
E94	11Gal	40L	15¾	35½	38	40	90	96.5	220V	13.5	3
E98	11+11Gal	40+40L	37½	35½	38	80	70	96.5	220V	27	3

W-All floor standing electric pasta cookers are available with automatic water filling.

COUNTER TOP PASTA COOKERS

Specifications



Model	Tank Capacity		Dimensions Inch			Dimensions cm			Electrical		
	Gallons	Litre	W	D	H	W	D	H	Voltage	Kw	Phase
E64M	4.5Gal	17L	15¾	23½	15	40	60	38	220V	5	1
E66M	7Gal	25L	37½	27½	15	60	60	38	220V	7.5	1

Counter top pasta cookers are also available as three phase: E64T, E66T.

PRODUCT COMPARISON

	E64	E66	E74	E78	E74W	E78W	E94	E98	E94W	E98W
Water Filling	Manual	Manual	Manual	Manual	Auto	Auto	Manual	Manual	Auto	Auto
Tanks	1	1	1	2	1	2	1	2	1	2
Starch Skimming	Manual	Manual	Auto	Auto	Auto	Auto	Auto	Auto	Auto	Auto
Pasta Portions	6	8	12	12+12	12	12+12	18	18+ 18	18	18+ 18
Ideal For	Fresh, Dry & Gluten Free		Fresh, Dry & Frozen		Fresh, Dry & Frozen		Fresh, Dry & Frozen		Fresh, Dry & Frozen	

AUTOMATIC BASKET LIFTERS

An **Automatic Basket Lifter** lowers and raises baskets from the water on a set timer. No monitoring or staff is required to prevent over cooking. Each lifter works separately with independent timers ensuring consistent products.



PASTA COOKER BASKETS

Italiana Foodtech offers six different **Pasta Cooker Basket** sizes for use in both counter-top and floor standing pasta cooker models. These baskets can be mixed and matched as needed to cook anywhere from two to twenty portions. Made from corrosion resistant stainless steel these baskets are designed to endure every day use. They can be attached to a pasta lifter to automatically lift out of the boiling water and the end of the time for the ultimate convenience and efficiency.

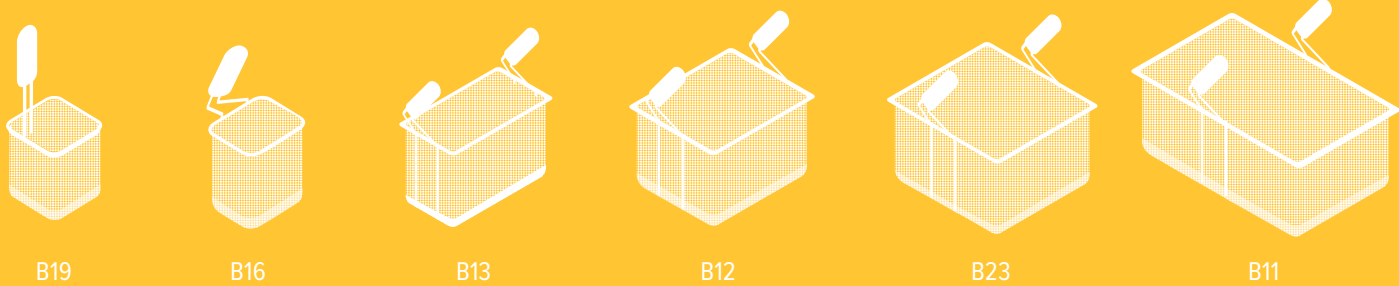
AUTOMATIC BASKET LIFTERS

How to use the lifter

1. Set each lifters timer with the desired cooking time
2. Place pasta, vegetables, rice, etc in the basket
3. Press the lowering switch
4. The lifter will beep to notify you that the pasta has been lifted out of the water
5. Remove the basket for the lifter and serve
6. The result: perfectly cooked pasta every time!

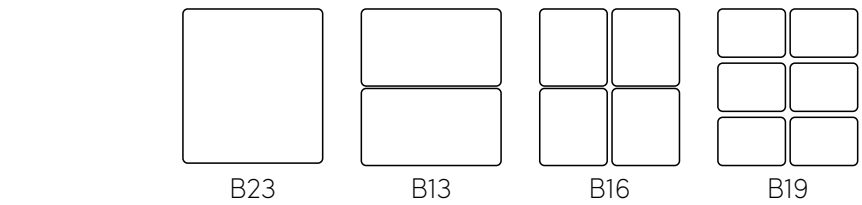
Specifications

Model	Lifters	Electrical			Dimensions Inch			Dimensions cm		
		Voltage	Kw	Phase	W	D	H	W	D	H
L72	2	220V	.35Kw	1	8	27½	38	20	70	96.5
L92	3	220V	.525Kw	1	8	35½	38	20	90	96.5



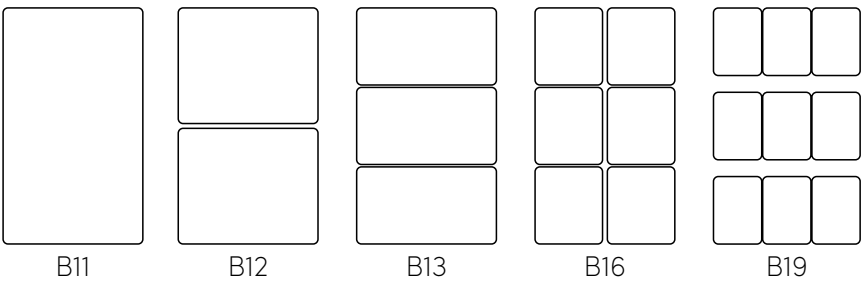
BASKET COMBINATIONS

E64/E74/E78
G74/G78



BASKET COMBINATIONS

E66/E94/E98
G94/G98



PASTA COOKER Baskets

Specifications

	B19	B16	B13	B12	B23	B11
Dimensions	14 x 10 x 20cm	14 x 16 x 20cm	29 x 16 x 20cm	29 x 24 x 20cm	29 x 32 x 20cm	29 x 49 x 20cm
Portions	2	3	6	10	13	20
Capacity (Pasta)	10oz	16oz	33oz	50oz	65oz	100oz
	280g	450g	930g	1400g	1850g	2840g
Lifter Compatible	No	Yes	Yes	No	No	No



*With decades of industry experience
manufacturing and distributing pizza and
pasta equipment in Italy, and North America.*

*We know equipment and we know quality!
Most importantly, we understand your needs.*

Find Italiana FoodTech on:



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