



**Model SSPG14, SSRS14  
Solstice Supreme Pasta Gas Cooker and Rinse**



**Shown with Optional Rinse Station  
Shown with optional: Casters, Single Basket Lift**

**STANDARD FEATURES & ACCESSORIES**

- Marine grade stainless steel tank
- Stainless steel exterior cabinet
- Solstice Burner Technology, No blower or ceramics
- High Efficiency design
- Self Cleaning Burner & Down Draft Protection
- Digital Controller with 4 button Timer
- Drain "T" manifold
  - Standard on SSPG14 cooker/SSRS14 rinse station
  - Optional on other combinations (at additional cost)
- Faucet on Rinse
- Manual Water Fill
- Tank overflow
- Tank overflow screen
- Drain screen
- Drain clean out rod
- Tube rack (cooker)
- Removable basket hanger
- Cleaner sample packet
- 9" (22.9 cm) adjustable legs, easier to clean
- Single Gas connection when ordering multiple cookers



Project \_\_\_\_\_  
Item No. \_\_\_\_\_  
Quantity \_\_\_\_\_



**STANDARD SPECIFICATIONS**

For Energy Saving High Production Pasta Cooker specify Pitco Model SSPG14 tube fired gas Pasta cooker with Solstice Supreme Burner Technology which provides very dependable atmospheric heat transfer and fuel saving performance without the need for complex power blowers. This patented atmospheric burner system with its long lasting alloy heat baffles delivers lower flue temperatures. New Self Clean Burner goes through a daily 30 second cleaning cycle to keep your burners tuned to operate in the most energy efficient manner. Ventilation troubles are virtually eliminated with the Down Draft Protection that safely monitors your pasta cooker, making this a low maintenance, highly reliable pasta cooker. High volume restaurants and multi-store chains can benefit from lower operational energy cost and lower annual maintenance and repair cost.

**CONSTRUCTION**

- Marine grade stainless steel tank on cooker and rinse station.
- Welded tank with an extra smooth peened finish ensure easy cleaning.
- Cabinet exterior constructed of stainless steel
- 1-1/4" (3.2 cm) Full port opening drain valve
- Tank overflow prevents the water from flowing over the side of the tank and onto the floor.

**CONTROLS**

- Digital Controller with precise temperature regulation for boil and simmer modes.
- Built in Countdown timer is capable of storing 4 menu items on controller.
- Integrated BOIL/SIMMER switch allows you to easily select the desired cooking mode.
- Controller has an audible high temp alarm.
- Temperature limit switch safely shuts off all heat if the upper temperature limit is exceeded.
- Integrated Gas Valve for Safe Operation

**OPTIONS & ACCESSORIES  
(AT ADDITIONAL COST)**

- Digital Control with 2 Button count down timer (no preset cook times)
- Regulated Mixing Valve (Includes unregulated and regulated flow knobs)
- Basket Lifts (Single or Dual)
- Rinse Tank Insulation
- 9" casters (22.9 cm)
- Small Bulk Pasta Basket Fine Mesh
- Large Bulk Pasta Basket Fine Mesh
- Oblong Basket
- 9 Individual Serving Baskets with Rack
- 6-1/4" Round Basket
- 4-7/8" Round Basket
- 4-7/8" Round Basket Fine Mesh
- Single Water Connection

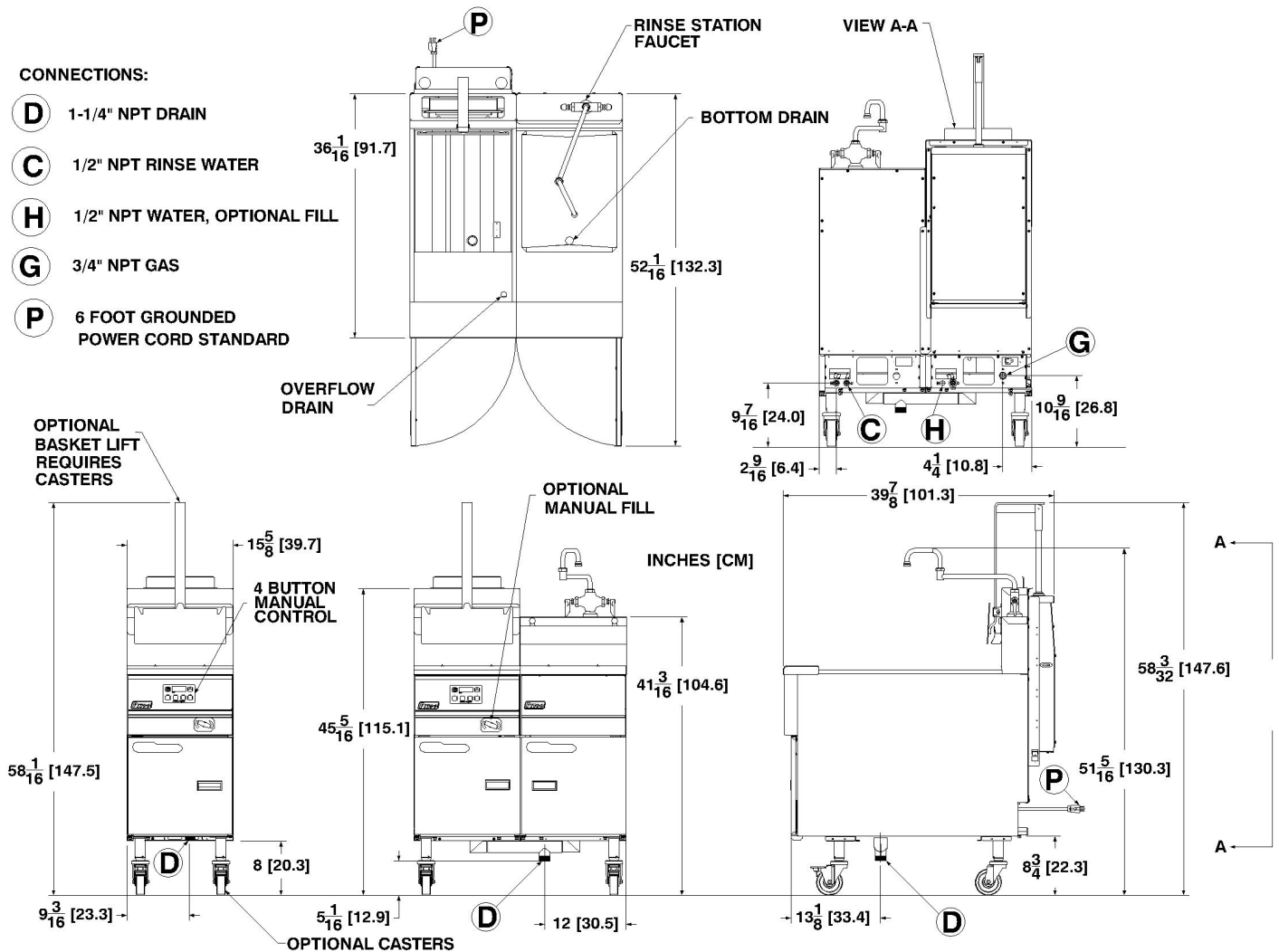
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# Model SSPG14, SSRS14 Solstice Supreme Pasta Gas Cooker and Rinse

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**INDIVIDUAL GAS+A3:AK27 PASTA and RINSE STATION SPECIFICATIONS**

Models	Cooking Area	Cook Depth	Water Capacity	Gas Input Rate / Hr	Burner Pressure	
					Nat	LP
SSPG14 (Cooker)	14 x 18 in (35.6 x 47.7 cm)	8-1/4 in (21.5 cm)	12 gal (45.5 liters)	60,000 BTUs (17.5kW)(63.3MJ)	4" W.C.	10" W.C.
SSRS14 (Rinse)	14 x 18 in (35.6 x 47.7 cm)	8-1/2 in (21.6 cm)	10 gal (37.85 liters)	N/A	N/A	N/A

**GAS PASTA COOKER and RINSE STATION SHIPPING INFORMATION (Approximate)**

Model	Shipping Weight	Add for Lifts	Shipping Crate Size H x W x L	Shipping Cube
SSPG14	250 Lbs (113.4 kg)	35 lbs (16 kg)	59 x 23 x 44 in (149.8 x 58.4 x 111.7 cm)	34.6 ft <sup>3</sup> (1.0m <sup>3</sup> )
SSPG14/SSRS14	376 Lbs (170 kg)	35 lbs (16 kg)	56 x 35 x 44 in (142.2 x 90.1 x 111.7 cm)	53.5 ft <sup>3</sup> (1.5m <sup>3</sup> )
SSRS14 (Rinse)	155 Lbs (70.3 kg)	N/A	59 x 23 x 44 in (149.8 x 58.4 x 111.7 cm)	34.6 ft <sup>3</sup> (1.0m <sup>3</sup> )

**INSTALLATION INFORMATION**

GAS SYSTEM REQUIREMENTS			ELECTRIC SYSTEM REQUIREMENTS		
	Natural Gas	LP Gas		115V 60Hz	208 / 220-240V 50-60 hz
Supply Pressure *	7 - 10" W.C. (17.4 mbars/ 1.74 kPa)	11 - 13" W.C. (27.4 mbars/ 2.74 kPa)	Pasta Cord Amps	1.0	0.5
Total Gas Load / Hr	60,000 BTUs (17.5kW)(63.3MJ)				

\* Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.

**CLEARANCES**

Front min.	Floor min.	Combustible material		Non-Combustible material		Fryer Flue Area
30"	6"	Sides min.	Rear min.	Sides min.	Rear min.	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.
(76.2 cm)	(15.25 cm)	6" (15.2cm)	6" (15.2cm)	0"	0"	

**SHORT FORM SPECIFICATIONS**

Provide Pitco Model SSPG14 Gas Pasta Cooker or SSPG14/SSRS14 Gas Pasta Cooker and Rinse Station with faucet. Cooking unit shall use a digital controller to boil water for cooking pasta and to maintain precise simmer temperatures for rethermalizing. Provide the ability to set electronic timer in minutes and seconds for 4 menu times using 4 product keys. The tank shall be constructed of marine grade stainless steel with tank overflows and hold 12 gallons (45.4 liters) of water with bottom 1 1/4"- (3.2cm) full port drain. The rinse tank shall be constructed of marine grade stainless steel with tank overflows and hold 10 gallons (37.85 liters) of water with bottom 1 1/4"- (3.2cm) full port drain. Entire cabinet exterior shall be constructed of stainless steel. Provide accessories as follows:

**TYPICAL APPLICATION**

High production of dry and cooked pasta for individual and bulk preparation where space is a premium. The cooker is versatile in cooking a wide variety of pasta. The simmer mode is used to gently rethermalize cooked pasta or precooked foods prior to plating or pan sauteing.



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