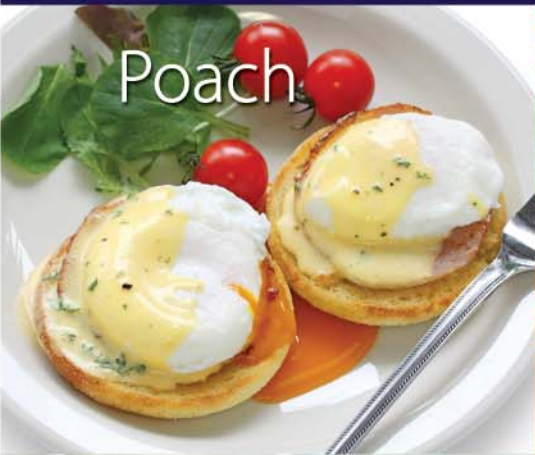




Custom Pasta System



Poach



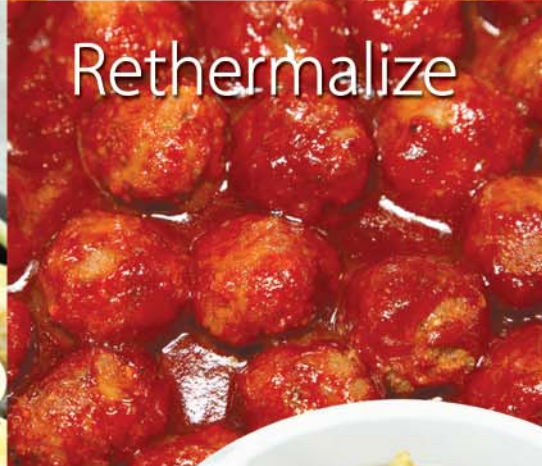
Blanch



Transform



Boil



Rethermalize



Create
pasta is only
the beginning ...

"Serving Those Who Serve The Very Best"

Since 1931

Pasta lovers in the US consume over 30 pounds of pasta each year!



Once thought of as traditional Italian food limited to the likes of spaghetti, lasagna and mostaccioli, pasta is now being served in many colors, shapes and sizes. In response to health-conscious consumers, pasta has become a mainstay in the American diet. That's why Keating has developed the Custom Pasta System, designed to revolutionize the way you cook pasta, and anything else you cook in boiling water.

Patented Cook Cycle

The Custom Pasta System has the highest energy input of any unit on the market today. This means that you can more easily accommodate rush orders due to its fast recovery. And you can change the water as often as needed, since preheat time is so quick. In addition, Keating's patented "cook cycle" manages energy input, keeping a rolling boil throughout the cooking process. Best of all, pasta is only the beginning. Whether you're boiling seafood, blanching vegetables, poaching eggs, cooking hot dogs, boiling sausage, reconstituting meals or warming sauces, this versatile unit does it all better, quicker and more efficiently.

Put Our System to Work for You

The Custom Pasta System is an excellent labor saving device. With full input capability, reheating time takes half the time of competitor's models. Tap water comes to a rolling boil in less than 10 minutes. With the Custom Pasta System, you'll have the capacity to handle large volume cooking (up to 35 pounds of dry pasta cooked per hour in our smallest unit) and the flexibility to accommodate rush orders. And this unit is ETL and ETL Sanitation listed, assuring you the utmost in safety. Since it's hooked up to a water source and drain, it's self-contained, self-filling and self-draining. That means no more filling, emptying, and carrying large pots of water.



35 lbs.

Up to 35 pounds of dry pasta cooked per hour in our smallest unit

KEATING CUSTOM PASTA PRODUCTION CAPACITIES

Model	Dry Pasta Per Load (lbs.)	Cooking Time	Yield Average=2.5
14	6	9-10 Minutes	15 lbs.
18	10.5	9-10 Minutes	26.25 lbs.
20	13	9-10 Minutes	32.5 lbs.
24	20	9-10 Minutes	50 lbs.

Type of Pasta	Starting Weight*	Cooked Weight
Spaghetti	16 oz.	40 oz.
Macaroni	16 oz.	44 oz.
Linguini	16 oz.	40 oz.
Shells	16 oz.	42 oz.
Lasagne	16 oz.	35 oz.

NOTE: Cooking times may vary depending on various factors such as - consistency desired, shape and thickness of product, product brand, etc.

*Dry pasta absorbs water when cooked.

Versatile unit has many uses:

Blanch:

vegetables and beans

Boil:

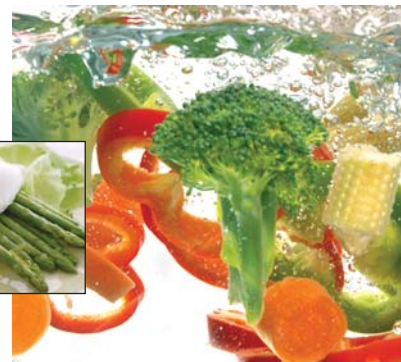
seafood, hot dogs and sausage

Poach:

eggs and poultry

Rethermalize:

sauces & packaged food



The Custom Pasta cooks pasta and more - it's ideal for blanching vegetables, boiling seafood, poaching eggs, using to rethermalize sauces and packaged foods and much more. With Keating's wide assortment of baskets available, you can prepare individual servings as well as large portions, plus you can cook different shapes and sizes of pasta to perfect consistencies.

Save Space, Save Time

Because the Custom Pasta System is a separate unit, it frees up valuable stove space and gives you more room to use your kitchen. All you need is the Custom Pasta System unit, an electrical outlet, water, a drain, and gas or electric for the heat input.

14 Custom Pasta shown with caster option





Starch Overflow Drain



Full or split perforated baskets are included with the Keating Custom Pasta Cooker



Faucet with Jointed Neck



Individual Serving Baskets (Pasta Carousel shown)

Standard Features

- ▶ Available in 14", 18", 20" and 24"
- ▶ Full or split perforated baskets
- ▶ Automatic water fill with manual override
- ▶ Patented cook cycle with dual thermostatic control
- ▶ Starch overflow drain
- ▶ High temperature safety shutoff
- ▶ Low water level safety shutoff
- ▶ Electronic ignition on gas models
- ▶ Digital solid state timers
- ▶ Indicating lights for water filling, power on or pilot on, and burners/elements on
- ▶ Stainless Steel Hi Limit control
- ▶ Stainless Steel heat transfer tubes and elements
- ▶ Stainless Steel grid screen and drain clean-out rod
- ▶ Stainless Steel cabinet
- ▶ Stainless Steel thermostat
- ▶ Sample of Keating Klenzer



Dual Thermostatic Control Panel

Options

- ▶ Basket Lifts
- ▶ Manual fill
- ▶ Individual serving baskets
- ▶ Deeper tank available for use with 7" round baskets
- ▶ Casters (Polyurethane) with brakes
- ▶ Stainless Steel drainboard
- ▶ Common drain manifold for battered units
- ▶ Faucet (Jointed Neck)
- ▶ Flue 36" high
- ▶ 380 or 480 voltage
- ▶ Rinse tank, and rinse tank with overflow tube
- ▶ Sauce warmer
- ▶ Water depth 7½"
- ▶ Drop-In Unit (on 14" only)
- ▶ Battered units at no additional charge

Add a Sauce Warmer for Convenience

For a complete and ultimate Custom Pasta Cooking System, include a sauce warmer - stainless steel construction with two 500 watt 120V heating elements and infinite temperature control, and front drain valve for easy cleaning. Sauce warmer will accommodate the industry standard 12" x 20" pan or any combination of standard split pan sizes.



Rinse Tank Option For a Complete All-In-One Work Station

Keating 18" Custom Pasta shown with optional rinse tank, faucet with jointed neck and casters. Rinse tank - complete with a stainless steel vessel and front drain valve; 18", 20" and 24" units have a 1 ¼" drain valve.

Features

The Keating Custom Pasta System can be ordered in natural gas, LP gas or electric in size 14", 18", 20" or 24" models. Units can be battered with no additional charge. Rinse tanks and sauce warmers can also be battered: location in the battery must be specified. Floor units are mounted on 8" stainless steel legs, adjustable for leveling (35" working height).

Specifications

Water vessel is made of 18 gauge highly polished stainless steel. The 14" model has a 1 inch drain; the 18", 20" and 24" models have a 1¼ inch drain. Drains are located in the front center of the cabinet, terminating 5 inches from the floor.

Indicating Lights

There are indicator lights located on the front control panel to indicate water filling, power on or pilot on and burners/elements on.

Thermostats

Patented "cook cycle" features dual thermostats, to maximize preheat while controlling boil. The range is 100° to 250°F.

Water Auto-Fill

Two sensors control the water auto-fill. The upper sensor activates the solenoid valve to fill the unit to the proper level. The lower sensor prevents the burners/elements from coming on if the water level is below it to prevent heat damage to the unit. The unit also has a manual fill button to allow additional water to flow into it and has a standard 3/8 inch female pipe connection on the rear. Maximum incoming water pressure cannot exceed 60 psi.

All of our products are proudly designed and built in the USA.

CUSTOM PASTA SYSTEM SPECIFICATIONS/DIMENSIONS

Model	BTU Input/ Burner	kW 240V	AMPS @ 220V		Water Capacity	Height	Depth	Width	Weight
			1Ø	3Ø					
14 Pasta Nat Gas	109,000				5.5 gal	46 1/2"	31 1/2"	15 3/8"	170 lbs.
14 Pasta LP GAS	109,000				5.5 gal	46 1/2"	31 1/2"	15 3/8"	170 lbs.
14 Pasta 208-240		15.5	65	32-56-32	5.5 gal	46"	31 1/2"	15 3/8"	140 lbs.
18 Pasta Nat Gas	135,000				8.5 gal	46 1/2"	33 1/2"	19 3/8"	235 lbs.
18 Pasta LP Gas	90,000				8.5 gal	46 1/2"	33 1/2"	19 3/8"	235 lbs.
18 Pasta 208-240		21.4	89	52-52-52	8.5 gal	46"	33 1/2"	19 3/8"	215 lbs.
20 Pasta NAT Gas	135,000				13.5 gal	46 1/2"	35 1/2"	21 3/8"	250 lbs.
20 Pasta LP Gas	90,000				13.5 gal	46 1/2"	35 1/2"	21 3/8"	250 lbs.
20 Pasta 208-240		21.4	89	52-52-52	13.5 gal	46"	35 1/2"	21 3/8"	235 lbs.
24 Pasta Nat Gas	165,000				19 gal	46 1/2"	39 1/2"	25 3/8"	300 lbs.
24 Pasta LP Gas	145,000				19 gal	46 1/2"	39 1/2"	25 3/8"	300 lbs.
24 Pasta 208-240		28.6	119	79-79-52	19 gal	46"	39 1/2"	25 3/8"	285 lbs.
14 Rinse Tank					5.5 gal	46 1/2"	31 1/2"	15 3/8"	33 lbs.
18 Rinse Tank					8.5 gal	46 1/2"	33 1/2"	19 3/8"	55 lbs.
20 Rinse Tank					13.5 gal	46 1/2"	35 1/2"	21 3/8"	69 lbs.
24 Rinse Tank					19 gal	46 1/2"	39 1/2"	25 3/8"	70 lbs.
Sauce Warmer - 8.5 AMPS (120V)						46 1/2"	27 1/4"	15 3/8"	120 lbs.
FaucetSS with Jointed Neck									4 lbs.



KEATING CUSTOM PASTA BASKET CAPACITIES

Keating Basket	MODEL			
	14"	18"	20"	24"
14 Pasta Carousel (9 Baskets)	1	N/A	N/A	N/A
18 Pasta Carousel (16 Baskets)	N/A	1	N/A	N/A
18-20 Pasta Carousel (16 Baskets)	N/A	N/A	1	N/A
14 Bulk	1	1	N/A	N/A
18 Bulk	N/A	1	N/A	N/A
20 Bulk	N/A	N/A	1	N/A
5 5/8" Round 7 1/2" Deep	5	9	9	16
6" x 5" x 5"	4	6	9	12
4" x 4" x 5"	9	16	16	20

Starch Overflow

Starch overflow is located in the front of the water vessel and ensures that excess starch and foam are regularly drained off. Used in conjunction with the manual water fill, it can also permit flushing of greater amounts of water when needed.

Timers

Each unit comes with two digital timers, programmable for three products each.

Cabinet

The cabinet, including the splashback and the splashdeck, is made of 16 gauge stainless steel.

Baskets

Baskets are made of stainless steel and are perforated. They are available in both full and split styles.

Gas Connection

The gas connection is in the rear of the unit, and is a 3/4 inch NPT connection. Natural gas requires a 4 inch water column pressure and LP a 10 inch water column pressure. A gas pressure regulator, rated at 1/2 psi is built into each unit.

Electrical Connection

A 120 volt cord with 3-prong grounded plug is supplied with all gas units. The electric Custom Pasta System units are available in 208-240V single or three phase. Connection is made to a field wiring terminal block (see local codes for supply line requirements).

Drain

The drain terminates 5 inches from the floor and requires an open or trapped drain, per local and national codes.



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Keating equipment is ETL and NSF Approved where applicable.

To find a Keating representative in your area and learn more about our complete line of commercial cooking equipment, visit our website: keatingofchicago.com