



# Standard Single Burner Models

Job Name: \_\_\_\_\_

Item No.: \_\_\_\_\_

Desco pasta cookers are the most versatile cookers on the market today. Use Desco cookers to cook fresh or dry pasta, or rethermalize up to 700 servings per hour. Desco cookers can also be used to cook rice, vegetables, potatoes, and seafood. Solid pans can be inserted in to a cooking tank to hold sauces.

Each cooking tank is stamped from one piece of fine glazed AISI #316 stainless steel. This seamless construction makes the tanks highly resistant to the corrosive effects of salted water. A blanket of ceramic fiber insulation wraps each tank, virtually eliminating hot surfaces while increasing efficiency and performance.

A high efficiency burner heats each cooking tank. The burner design concentrates a greater amount of heat at the rear of the tank creating a convective flow of water that eliminates the need for manual tossing or stirring of the pasta while shortening cooking times. This flow also moves undesirable starches to the skim drain located at the front of each tank keeping the cooking water starch-free. A straight-line drain connection prevents clogs and is easy to clean.



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

## Optional Accessories

- Casters



## Features:

- Seamless, stainless steel cooking tanks
- Starch skimming drains
- Independent controls for each cooking tank
- Continuous fresh water feed
- Highly efficient burners
- Variety of basket configurations with ergonomically designed handles

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

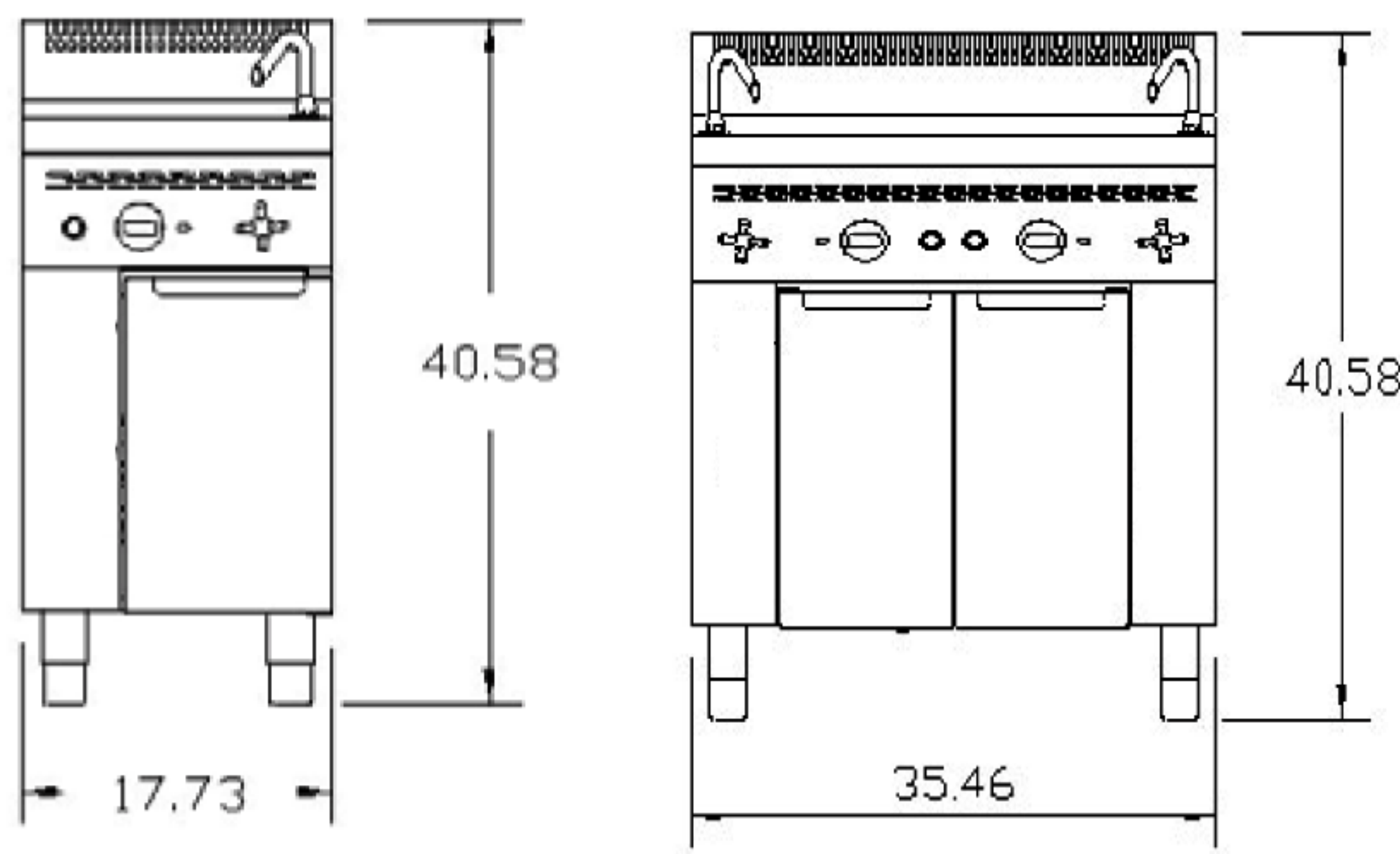
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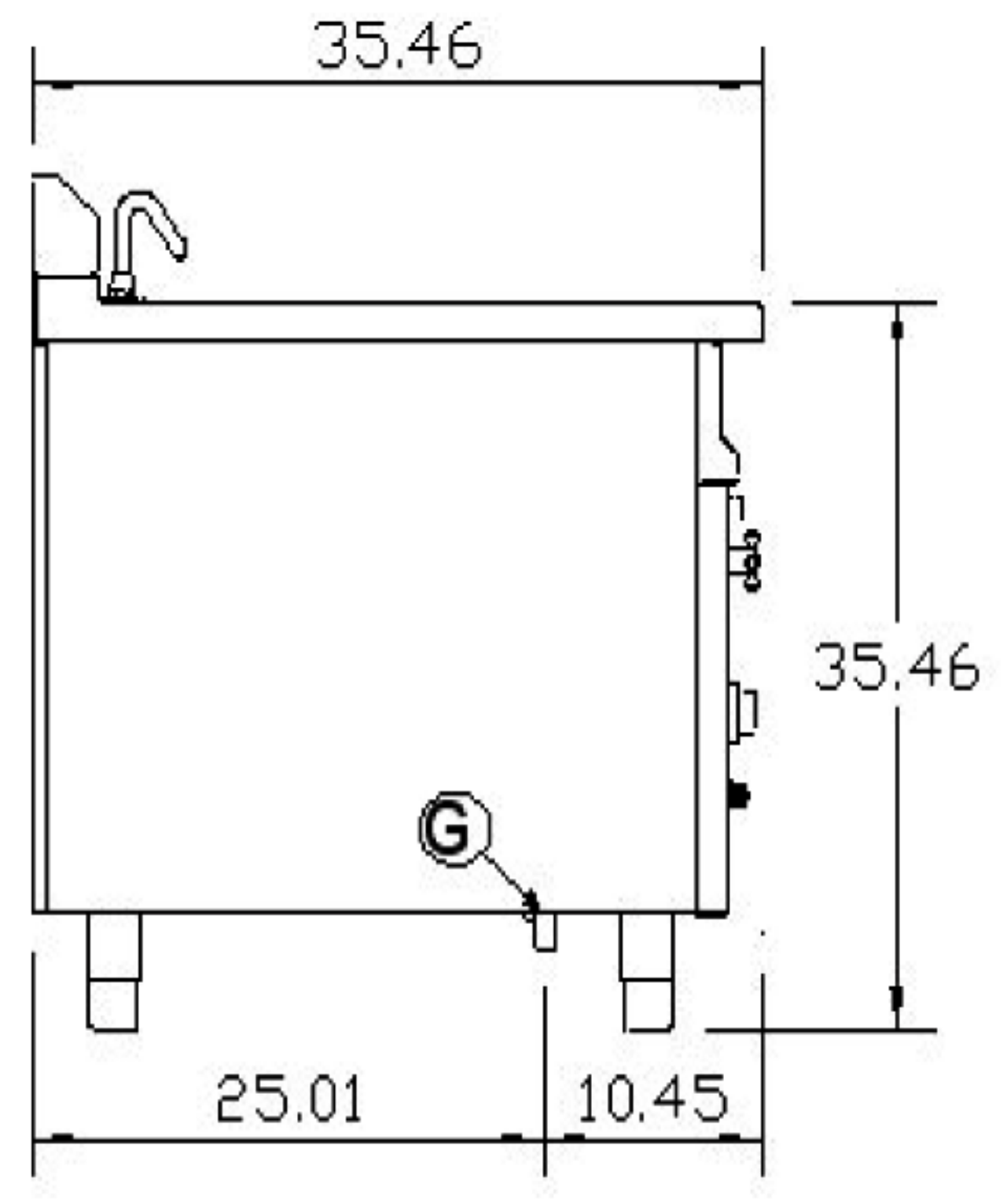
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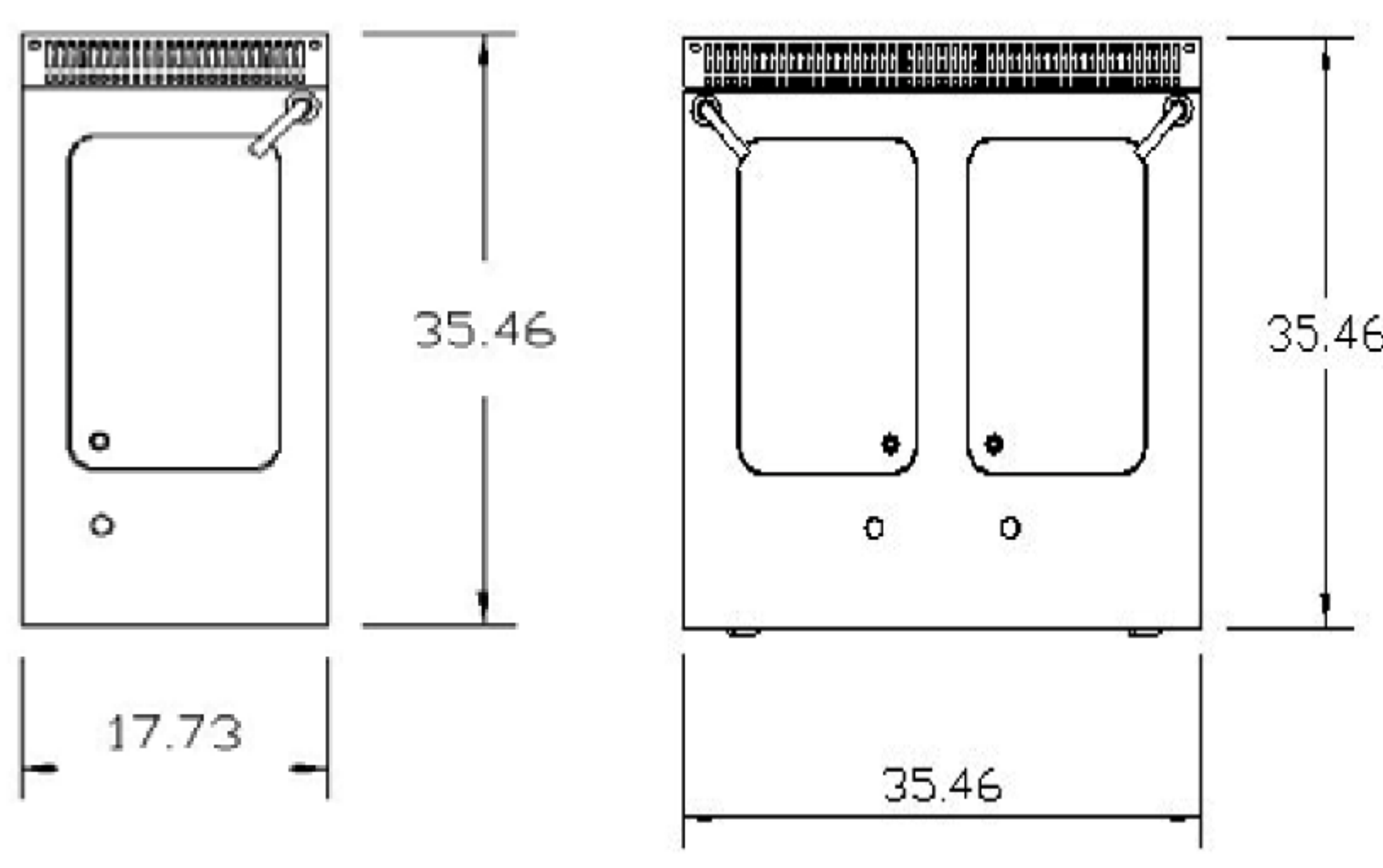
GAS MODELS	CPG-1/45	CPG-2/90
Cooking Tanks per Unit	One	Two
Gallons per Tank	12	12
Gas Burners per Unit	One	Two
Maximum BTUs per unit	45,000	90,000
Minimum BTUs per unit	20,000	20,000
Primary Air Adjustment	Fixed	Fixed
Gross Weight	174 lbs	308 lbs



FRONT VIEW



SIDE VIEW



TOP VIEW

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

**BASKET TABLE:**

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

**UTILITIES REQUIRED:**

1. 1/2" Water connection
2. 1/2" Gas Connection
3. 1" Drain connection, floor drain is required

**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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