

PASTA COOKER | GAS

AURORA



ARCOBALENO®
PASTA EQUIPMENT

APCG28/28D

ONE or TWO-TANK
ECO-FRIENDLY PASTA COOKER



STANDARD FEATURES

- Versatile pasta cooker; cook fresh, dry & frozen pastas plus... noodles, vegetables and more
- 7 gallon for APCG28, 7 + 7 gallon for APCG28D
- 316 stainless steel cooking tank - corrosion resistant, marine grade
- Rounded corners, rear backsplash, and stainless steel construction - sanitary finish
- Large diameter starch skimmer drain
- Continuous water fill, overflow safety drain, and floor drain
- Variable burner temperature
- Independent tank operations on double tank unit (gas, water, drain)
- Equipped with gas regulator, Piezoelectric ignition, pilot light and thermocouple safety valves
- Height adjustable legs - counter height 35" to 37"
- Equipped for Natural Gas installation
- Liquid Propane (LP) is available upon request at time of order
- Factory and on-location training. The Only Full-Service Pasta Machine Manufacturer in North America!



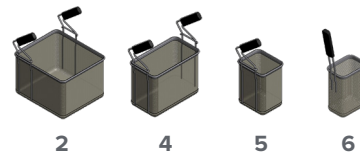
OPTIONAL FEATURES & ACCESSORIES

- Variety of pasta basket options - pasta baskets sold separately
- Robotic basket lift with adjustable digital timers (APCL28)
- Casters, user responsible for installation, set of 4 with 2 locking
- Casters, factory installed, set of 4 with 2 locking
- Custom door and panel colors

Please refer to www.ralcolor.com for custom color choices.



Pasta Basket Options



Pasta Basket Combinations



Basket #	2	4	5	6
Capacity* (lbs)	8-9 lbs	3-4 lbs	1-2 lbs	0.75-1 lb
Capacity* (oz)	128-144 oz	48-64 oz	16-32 oz	12-16 oz
Capacity* (g)	3,629-4,082 g	1,361-1,814 g	454-907 g	340-454 g

*For short pastas, capacity varies by shape

WARRANTY

One Year: For more information visit arcobalenollc.com/warranty.html



TRY BEFORE YOU BUY

In an effort to ensure success, we maintain a test kitchen where you can have your very own recipe tested for quality! Call for details.



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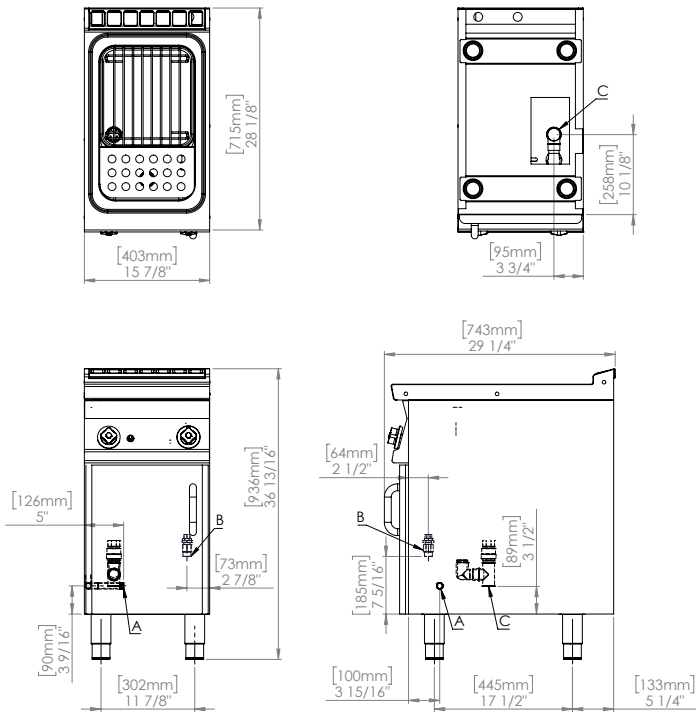


APCG28/28D TECHNICAL SPECIFICATIONS

Model	APCG28	APCG28D
Tank(s)	1	2
Tank Volume	7 gallon	7 + 7 gallon
Tank Dimensions	12"W x 13.25"D x 12.5"H	(2x) 12"W x 13.25"D x 12.5"H
Natural Gas/LP Connection	3/4" NPTF (Qty: 1)	3/4" NPTF (Qty: 1)
Natural Gas/LP Pressure	7" WC max NG / 11" WC max LP	7" WC max NG / 11" WC max LP
Total Power	32,400 BTU/h	64,800 BTU/h (32,400 BTU per tank)
Water Connection	3/4" NPTM (Qty: 1)	3/4" NPTM (Qty: 2)
Water Pressure	14.5 - 72.5 psi	14.5 - 72.5 psi
Water Draining	1" NPT (Qty: 1)	1" NPT (Qty: 2)
Machine Dimensions	15.75"W x 28.75"D x 36" H	31.50"W x 28.75"D x 36" H
Shipping Dimensions	17"W x 30"D x 43"H	33"W x 30"D x 43"H
Machine Weight	122 lbs	208 lbs
Shipping Weight	140 lbs	240 lbs
Shipping Class	92.5	92.5

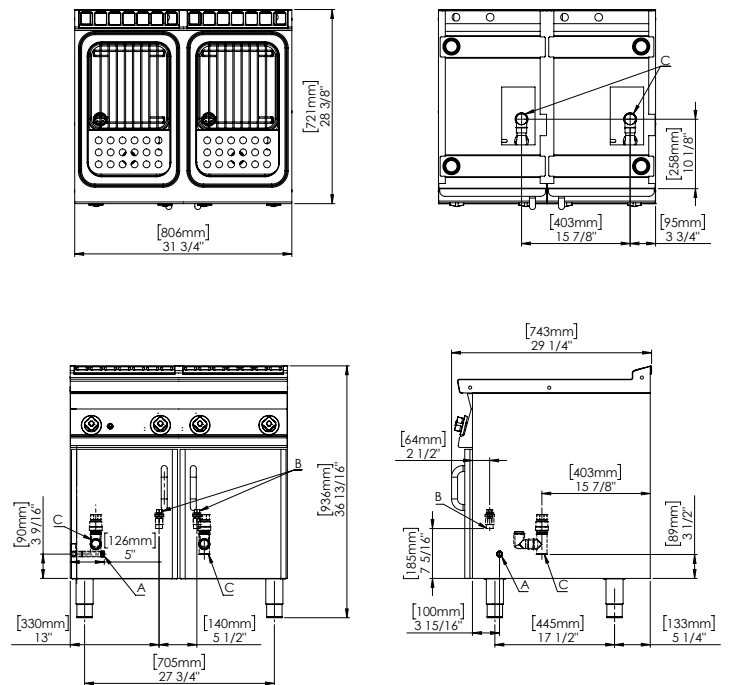
APCG28

NOTES:
A- GAS INLET, 3/4" NPT
B- WATER INLET, 3/4" NPT
C- WATER DRAIN, 1" NPT



APCG28D

NOTES:
A- GAS INLET, 3/4" NPT
B- WATER INLET, 3/4" NPT
C- WATER DRAIN, 1" NPT



CAD file available on KCL or contact factory 717-394-1402. | Specifications subject to change without notice | © Copyright 2024 Arcobaleno® Pasta Machines, LLC