

# PASTA COOKER | ELECTRIC

ELETRA



**ARCOBALENO®**  
PASTA EQUIPMENT

## APCE28/28D

ONE or TWO-TANK  
ECO-FRIENDLY PASTA COOKER



CONFORMS TO UL STD 197; NSF/ANSI STANDARD 4  
CERTIFIED TO CSA STD C22.2 #409

### STANDARD FEATURES

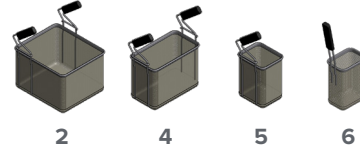
- Versatile pasta cooker; cook fresh, dry & frozen pastas plus... noodles, vegetables and more
- 7 gallon for APCE28, 7+7 gallon for APCE28D
- 316 stainless steel cooking tank - corrosion resistant, marine grade
- Rounded corners, rear backsplash, and stainless steel construction - sanitary finish
- Large diameter starch skimmer drain
- Continuous water fill, overflow safety drain, and floor drain
- 3 position temperature control
- Independent tank operations on double tank unit (electric, water, drain)
- Water safety sensor
- Height adjustable legs - counter height 35" to 37"
- Factory and on-location training. The Only Full-Service Pasta Machine Manufacturer in North America!



APCE28

APCE28D

### Pasta Basket Options



2

4

5

6

### 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

### OPTIONAL FEATURES & ACCESSORIES

- Variety of pasta basket options - pasta baskets sold separately
- Robotic basket lift with adjustable digital timers (APCL28)
- 1 single point electric plug available with APCL28 Lift option
- 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](http://www.ralcolor.com) for custom color choices.



### WARRANTY

**One Year:** For more information visit [arcobalenollc.com/warranty.html](http://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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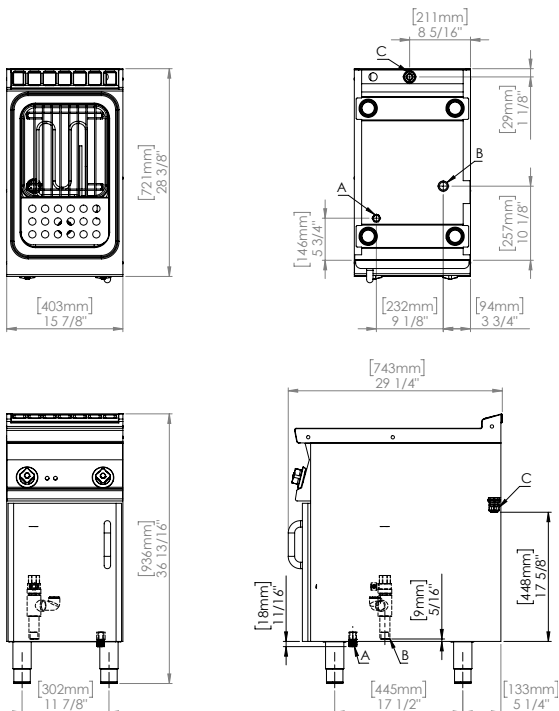
## APCE28/28D TECHNICAL SPECIFICATIONS

<b>Model</b>	APCE28	APCE28D
<b>Tank(s)</b>	1	2
<b>Tank Volume</b>	7 gallon	7 + 7 gallon
<b>Tank Dimensions</b>	12"W x 13.25"D x 12.5"H	(2x) 12"W x 13.25"D x 12.5"H
<b>Power*</b>	230V/3/60Hz 7.8kW (19.58 Amps @ 230V)	230V/3/60Hz 15.6kW (39.16 Amps @ 230V)
<b>Water Connection</b>	3/4" NPTM (Qty: 1)	3/4" NPTM (Qty: 2)
<b>Water Pressure</b>	14.5 - 72.5 psi	14.5 - 72.5 psi
<b>Water Drainage</b>	1" NPT (Qty: 1)	1" NPT (Qty: 2)
<b>Machine Dimensions</b>	15.75"W x 28.75"D x 36"H	31.50"W x 28.75"D x 36"H
<b>Shipping Dimensions</b>	17"W x 30"D x 43"H	33"W x 30"D x 43"H
<b>Machine Weight</b>	101 lbs	166 lbs
<b>Shipping Weight</b>	135 lbs	240 lbs
<b>Shipping Class</b>	175	92.5

\* Power cord supplied with unit. Nema plug not provided. Consult local electrician for proper connection.

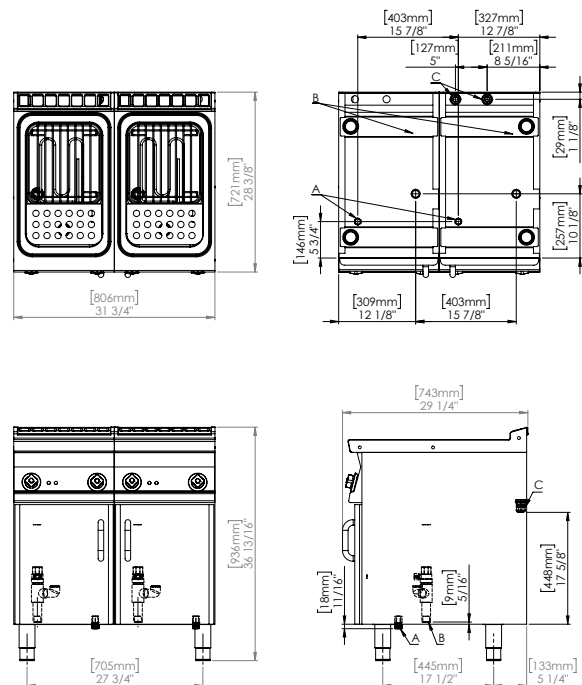
### APCE28

NOTES:  
A- WATER INLET, 3/4" NPT  
B- WATER DRAIN, 1" NPT  
C- ELECTRICAL CONNECTION, 230V 3PH 50/60 Hz



### APCE28D

NOTES:  
A- WATER INLET, 3/4" NPT  
B- WATER DRAIN, 1" NPT  
C- ELECTRICAL CONNECTION, 230V 3PH 50/60 Hz



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