PASTA COOKER | GAS





APCG35/35D

ONE or TWO-TANK ECO-FRIENDLY PASTA COOKER







STANDARD FEATURES

- Versatile pasta cooker; cook fresh, dry & frozen pastas plus... noodles, vegetables and more
- 11 gallon for APCG35, 11 + 11 gallon for APCG35D
- 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 (APCL35)
- ☐ 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

	4	5 5	3	4	5 5	5 5	6 6 6
1		2		4	5 5	5 5	6 6 6
			3	4	5 5	6 6 6	6 6 6

Basket #	1	2	3	4	5	6
Capacity* (lbs)	14-15 lbs	8-9 lbs	6-7 lbs	3–4 lbs	1–2 lbs	0.75-1 lb
Capacity* (oz)	224–240 oz	128–144 oz	96–112 oz	48-64 oz	16-32 oz	12–16 oz
Capacity* (g)	6,350-6,804 g	3,629-4,082 g	2,722-3,175 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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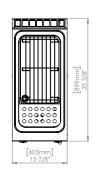
APCG35/35D

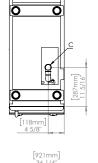
TECHNICAL SPECIFICATIONS

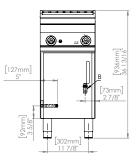
Model	APCG35	APCG35D		
Tank(s)	1	2		
Tank Volume	11 gallon	11 + 11 gallon		
Tank Dimensions	12"W × 20"D × 12.75"H	(2x) 12"W x 20"D x 12.75"H		
Natural Gas/LP Connection	3/4" NPTF (Qty: 1)	3/4" NPTF (Qty: 1)		
Natural Gas/LP Pressure	7" WC max NG / 11" WC max LP	7" WC max NG / 11" WC max LP		
Total Power	47,600 BTU/h	95,200 BTU/h (47,600 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 36.25"D x 36"H	31.50"W x 36.25"D x 36"H		
Shipping Dimensions	17"W x 38"D x 43"H	33"W x 38"D x 43"H		
Machine Weight	143 lbs	241 lbs		
Shipping Weight	164 lbs	285 lbs		
Shipping Class	92.5	92.5		

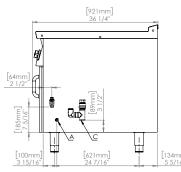
APCG35

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



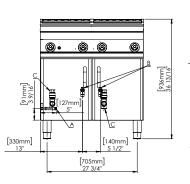


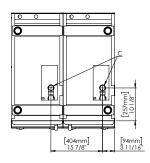


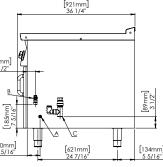


NOTES: A- GAS INLET, 3/4" NPT B- WATER INLET, 3/4" NPT C- WATER DRAIN, 1" NPT

APCG35D







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