



Custom Pasta<sup>®</sup> System by **KEATING**  
OF CHICAGO, INC.<sup>®</sup>

# Pasta Lovers in the U.S. eat over 30 pounds of pasta per year.

## THAT'S A LOT OF PASTA!

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.

## PUT THE KEATING CUSTOM PASTA SYSTEM TO WORK FOR YOU

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.

## SAVE TIME AND SPACE

The Custom Pasta System is an excellent labor saving device. With full input capability, reheating time takes half the time of competitor's models. With the Custom Pasta System, 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.

The Custom Pasta System is a separate unit, which 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.



## STANDARD FEATURES

- All stainless steel finish
- Automatic water fill with manual override
- Digital solid state timers
- Starch overflow drain
- Patented cook cycle with dual thermostatic control
- Indicating lights for water filling, power on or pilot on, and burners/elements on
- Stainless Steel High Limit Control
- Stainless Steel heat transfer tubes and elements
- Stainless steel grid screen and drain clean-out rod
- High temperature safety shutoff
- Low water level safety shutoff
- Full or split perforated baskets
- Keating Klenzer and Sea Powder samples
- Stainless steel thermostat
- Ideal 35" working height



*Faucet with Jointed Neck*



*Pasta Carousel with Individual Serving Holders*



*Starch Overflow Drain*



*Control Panel*

## OPTIONS

- Available in 14", 18", 20" and 24" sizes
- Drop-ins on 14" only
- Individual Serving Baskets
- 380 or 480 Voltage
- Spark Ignition on gas models
- Single phase models available
- Manual fill
- Rinse tank—complete with a stainless steel vessel and front drain valve; 18", 20" and 24" units have a 1 1/4" drain valve.
- Faucet for convenient water supply
- Sauce warmer—stainless steel construction with two 500 watt 120 volt 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 pan sizes.
- Deeper tank available for use with 7" round baskets.
- Basket-Lift units (two timers are standard )
- Common drain manifold
- Stainless Steel Drainboard
- Polyurethane casters with brakes
- Batteried units at no additional charge



## DESCRIPTION

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 eight inch stainless steel legs, adjustable for leveling the unit.

## 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 1 1/4 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.

## 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.

## 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 18 gauge stainless steel.

## 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 psig 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.

## BASKETS

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

Model No. and Description	BTU Input	kW 240V	1Ø AMPS	3Ø AMPS	Water Capacity	Height*	Depth	Width	Ship Wt.
14 Pasta Nat Gas	109,000				5.5 gal.	46 1/2"	31 1/2"	15 3/8"	200 lbs.
14 Pasta LP Gas	109,000				5.5 gal.	46 1/2"	31 1/2"	15 3/8"	200 lbs.
14 Pasta 208-240		15.5	65	33-56-33	5.5 gal.	46 1/2"	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	82	52-52-52	8.5 gal.	46 1/2"	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	82	52-52-52	13.5 gal.	46 1/2"	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	109	79-79-52	19 gal.	46 1/2"	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 3/4"	15 3/8"	120 lbs.
FAUCET S/S with Jointed Neck									4 lbs.

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*"Serving Those Who Serve The Very Best"™*

\*Working height is 35" for floor models.  
As continuous product improvement occurs, specifications may be changed without notice.