



## Gas PASTA COOKER

KONA's Gas Pasta Cookers are engineered for performance and trusted for reliability. Designed with high-efficiency burners and multiple basket configurations, they offer versatility for cooking both fresh and dry pasta. The open pot design ensures easy access and fast cooking, making them an essential addition to any professional kitchen.

### Features

- Open pot structure, transfers heat to plates located strategically outside of the water tank
- Intense heat rapidly heats the stainless steel sides and the water inside of the water tank
- Behind the door snap action millivolt control, Doesn't require electric connection
- The temperature control range 86°F-257°F (30°C-125°C)
- Over temperature protection on 260°F (127°C), more than it, cut off gas
- Four stainless steel adjustable legs
- Large cold zone. captures and holds particles out of the heating zone, reduces taste transfer

### Options & Accessories:

Caster set (2 locking, 2 non-locking)



NJGPC-50

### Specifications



Model	Gas Type	Gas Pressure	Total BTU	Water Capacity	Overall Dimensions (WDH)	Weight	Shipping Dimensions	Gross Weight
NJGPC-50	Natural Gas	4" W.C.	122,000	11 gallons	15 5"x 30.2"x 45.3"	149 lbs	16.6"x 32.3"x 33.5"	167 lbs

- This appliance is manufactured for commercial installation only, not intended for home use
- Gas connections 3/4" Male NPT. Supply gas pressure not to exceed 14" W.C.(1/2 PSI)
- An adequate ventilation system is required for Commercial Cooking Equipment.
- Water connection 1/2"Male NPT
- Waste water drain connection 1"Male NPT
- Require a 6" clearance at both side and rear adjacent to combustible construction
- ETL design certified NSF listed
- Unit are not supplied with conversion kits, Gas type must select before ordering

