

# NATURAL GAS PASTA COOKERS



Natural gas pasta cookers provide an energy efficient way to prepare pasta for individual servings or for large volumes. They are also an excellent option for preparing hot dogs, sausage, seafood, vegetables, poached eggs, bagels or anything else that can be cooked in water.

- Self-contained units eliminate the need for filling and draining tanks.
- Fresh water intake provides better taste.
- Efficient natural gas operation keeps energy costs down.

## They're not just for pasta!

Natural gas pasta cookers eliminate the need for carrying, filling and draining large pots of water, making cooking easier and safer. The cookers fill with fresh water and drain as needed, skimming starch and foam from the surface for better tasting results.

Pasta cookers can be purchased with or without the automatic fill option and starch skimmers. These features automatically keep the water free from excess starch residue. When the starch floats to the surface, the cooker drains it off and fills the cook pot with fresh water from the bottom of the tank.

## Rinse tank station adds versatility

Many pasta cookers also come with a rinse tank with faucet to quickly cool product and stop the cooking process. Some operators partially cook and then cool batches of product in preparation for serving time. This can be done for individual portions or in bulk. Then, when an order is needed, an individual basket can be placed back in the cooker to quickly finish cooking, or, for items like sausages and hot dogs, to quickly reheat to serving temperature.

## Sizes and styles

The thermostat typically ranges from 100 F to 225 F. Floor or counter models are available and some manufacturers offer versions with deeper tanks. Water capacities vary from approximately seven gallons per tank to 15 or more gallons per tank.

Various basket options are also available, including individual and bulk-sized baskets. Other options include automatic basket lifts, integrated timers and faucets.



Natural gas pasta cookers are a great way to prepare pasta and other items that can be cooked in water.

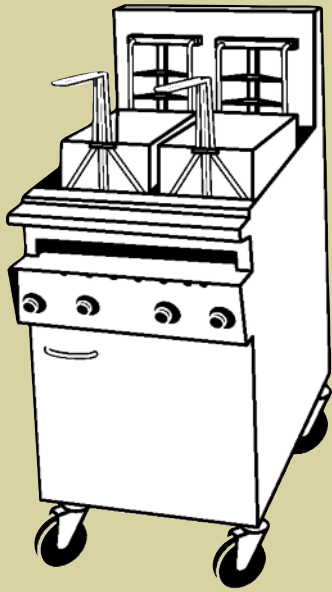
**Rethermalizers.** Similar to pasta cookers, rethermalizers are specifically designed to reheat sous vide cooking and other frozen or chilled bagged products, which use temperatures between 165 F to 200 F.

## Tips for best results

- Use automatic basket lifts and rinse tank to avoid overcooking.
- Make sure to level cooker during installation for consistent results.
- Don't overfill baskets.
- Gently lower baskets to avoid the safety hazard of splashing hot water.
- When rethermalizing, heat vacuum packaged foods quickly and at safe temperatures to prevent overcooking.

## Care of natural gas pasta cookers

To maintain operating efficiency and extend the life of your natural gas pasta cooker:



Pasta cooker

- Clean overflow drain for starch and other debris with a drain clean-out rod.
- Clean daily using white vinegar and water. Allow to soak according to amount of scale, then clean using a non-abrasive cleanser with non-abrasive scouring pad to remove any leftover soil or scale. Drain and then thoroughly rinse with clean water and wipe out before refilling.
- For sensor tubes, clean with non-abrasive scouring pads.
- Keep floor drain clear of starch build-up.
- Follow manufacturer's directions for other cleaning instructions.

## Rebates lower start-up costs

Rebates make the purchase of efficient, natural gas equipment even more affordable. Call us at the phone number listed below for details.

## For more information

To receive additional information or to schedule free training on pasta cookers and other natural gas equipment, call **612-321-5470 (1-800-234-5800, ext. 5470)**. For your convenience, training sessions can be held in our Foodservice Learning Center or your facility.

**CenterPoint Energy**  
**Foodservice Learning Center**  
**700 West Linden Ave.**  
**Minneapolis, MN 55403**

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**(1-800-234-5800, ext. 5470)**  
**CenterPointEnergy.com/foodservice**



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