

Project _

Quantity _____

LEGEND[®] Heavy Duty Gas Pasta Cooker

CPG Series



Model CPG-1 Pasta Cooker shown with optional round baskets

SHORT/BID SPECIFICATION

- Pasta Cooker shall be a Montague **Legend** Heavy-Duty Pasta Cooker Model: **CPG-1** [Specify single chamber: 17" (432mm) gas-fired unit with individual 60,000 BIU/hr 'U' burners. 6" (152mm) high flue riser w/ stainless steel cap; 1 full sized pasta basket with removable handle; front starch skimmer; stainless steel front and sides with 4" (102mm) legs; plus all the features listed and options/accessories checked
 - □ **CPG-2** [Specify double chamber: 34" (813mm)]...gas-fired unit with (2) individual 60,000 BTU/hr 'U' burners. 6" (152mm) high flue riser w/ stainless steel cap; 2 full sized pasta baskets with removable handles; front starch skimmer; stainless steel front and sides with 4" (102mm) legs; plus all the features listed and options/accessories checked

PASTA COOKER FEATURES:

- Single or double chamber gas pasta cooker
- Designed and engineered to cook pasta
- 6" (152mm) high flue riser w/ stainless steel cap
- Construction is 304/316 stainless steel
- Corrosion proof triple fiberglass mylar insulation

BURNERS & CONTROLS:

- One 60,000 BTU/hr high efficiency burner or (2) for double chamber
- Standing pilot for automatic ignition
- Safety pilot valve

MODEL GUIDE									
Model No. Overall Width			Capacity in Gallons/Liters						
CPG-1	17" (432mm)	2	12 gallons / 45.4 Liters						
CPG-2	32″ (813mm)	3	24 gallons / 90.8 Liters						

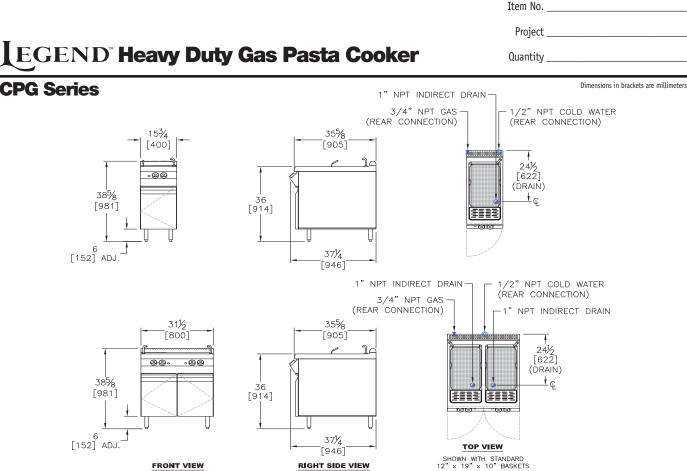
STANDARD CONSTRUCTION FEATURES:

- Satin finish stainless steel front and sides
- Other surfaces painted black with electrolytic zinc undercoating
- 6" (152mm) stainless steel height-adjustable feet
- 3/4" NPT rear gas manifold connection
- 1/2" NPT cold water connection
- 1-1/4" NPT drain

AGENCY APPROVALS:

- NSF Listed
- ETL
- CE Approved EN 203-1





OPTIONS GUIDE:

Baskets:

□ 3- 1/3 rectangle - Heavy duty stainless steel pasta cooker baskets with removable handles

□ 2- 1/2 rectangle - Heavy duty stainless steel pasta cooker baskets with removable handles

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- 1. Griddles must be installed in accordance with local codes or in their absence with the National Fuel Gas Code: ANSI Z223.1. Compliance with codes is the responsibility of the Owner and Installer.
- 2. An adequate ventilation system is required. Refer to National Fire Protection Association Standard No. 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations.
- 3. This appliance is intended for commercial use by professionally trained personnel. NOT intended for Residential Use.
- _ if above 2000 feet (610m). 4. Specify installation elevation:
- 5. GAS INLET SIZE (All Models): 3/4" NPT right-rear gas inlet. 3/4" NPT gas pressure regulator is provided and must be installed (by others) when unit is connected to gas supply.

	Specify Type of Gas:	🗌 Natural	Propane			Cube
	Manifold Pressure:		10.0″ WC	Shipping	Shipping	(Crated)
Models:	Burners	BTU/hr* (kW)	BTU/hr* (kW)	Weight	Class	ft³/m³
CPG-1	2	60,000 (17.5)	60,000 (17.5)	290 lbs (132 kg)	85	54/1.5
CPG-2	3	120,000 (35.2)	90,000 (26.4)	402 lbs (182 kg)	85	60/1.7

*Add 10,000 BTU/hr (2.9 kWh) for each optional 25,000 BTU/hr star burner.



/1.7 Entry clearance 24" (610mm) crated. Due to continuous product improvements,

specifications are subject to change without notice.



HDS-49 [Rev. 1/13]

Noncombustible

Construction

0″

0″

International Approvals:

Minimum

Clearances

From Back Wall

Left & Right Side

stand.

high legs.

CE - Conformite Europeenne - EN203-1 Includes flame failure valve option Canadian Approval

Combustible

Construction

3" (76mm)

2" (51mm)

For installation on combustible floors with 24" (610mm) high

For installation on non-combustible counter with 4" (102mm)

□ 6- round - Heavy duty stainless steel pasta	
cooker baskets with removable handles	

EGEND[®] Heavy Duty Gas Pasta Cooker