



Item #: 177PC201M Project: _____

Qty: _____ Date: _____ Approval: _____

Avantco PC201M 2.1 Gallon / 8 Liter Electric Countertop Pasta Cooker / Rethermalizer - 208/240V, 2290/3050W

Item #177PC201M



Technical Data

Width	15 3/4 Inches
Depth	24 3/4 Inches
Height	15 3/4 Inches
Power Cord Length	55 1/8 Inches
Amps	11/8.5 Amps
Phase	1 Phase
Voltage	208/240 Volts
Wattage	2290/3050 Watts
Capacity	2.1 Gallons
Capacity (per Tank)	2.1 Gallons

Features

- Reaches a boil in under 20 minutes
- 8 liter (2.1 gallon) single water tank
- Water refill faucet with switch and front drain for convenience
- Easy-to-use thermostatic knob controls
- Durable stainless steel construction with non-slip feet

Certifications



6-20P

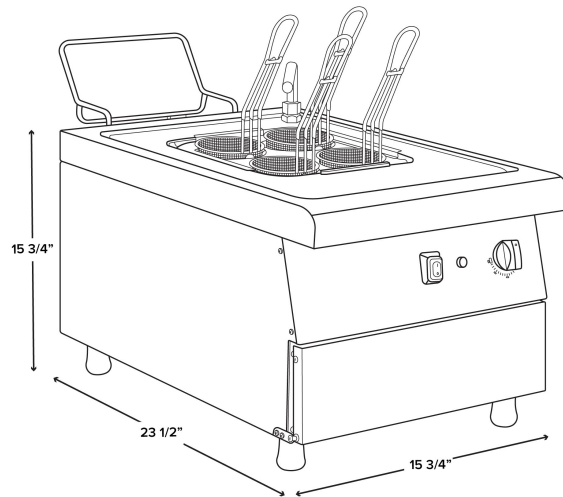


ETL Listed

Technical Data

Color	Silver
Control Type	Thermostatic
Features	Drain Overflow Protection
Included	Faucet
Installation Type	Countertop
Material	Stainless Steel
Number of Baskets	4 Baskets
Number of Compartments	1 Compartment
Number of Tanks	1
Plug Type	NEMA 6-20P
Power Type	Electric
Temperature Settings	Adjustable
Type	Pasta and Noodle Cookers Rethermalizers

Plan View



Notes & Details

Maximize your pasta output with this Avantco PC201M electric countertop single tank pasta cooker. With 4 single-serving baskets spanning an 8 liter (2.1 gallon) water tank that reaches a boil in under 20 minutes, this unit has what it takes to prepare a multitude of simultaneous pasta styles. You can also add versatility with the removable cutout lids to transition into rectangle baskets (sold separately). The 4 included baskets each have a coated handle that will not conduct heat, making for more comfortable loading and unloading of servings. The unit also includes a basket hanger to help drain baskets with hooks. A simple thermostatic knob controls the temperature of the heating element ranging up to 215 degrees Fahrenheit and will prevent water from getting too hot or not hot enough. The cooker is equipped with an overflow feature and element guard to prevent mess and help lower cleaning time.

Constructed from stainless steel, this unit is designed to live up to your commercial kitchen needs. Four support legs each with non-slip feet will ensure there is no unwanted sliding during operation. A set of simple switches controls the water inlet and refill faucet when you wish to add water to the tank, and there is an outlet with a simple valve when you wish to drain the water. Additionally, the pasta cooker comes with an external drain pipe extender to make draining as easy as possible. A convenient built-in front-hinged door makes not only water refilling more accessible but also makes for easier cleaning of the waste outlet. This pasta cooker requires a 208/240V electrical connection for operation.



⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.

Avantco Equipment