

# Pasta Cookers

177FPC11NL | 177FPC22NL

Pasta service just got easier and faster with Avantco pasta cookers. With easy-to-use controls, convenient features, and solid stainless steel construction, this unit is a must-have. It's perfect for restaurants, hotels, and catering companies, and is equipped for a natural gas connection but it is field convertible to liquid propane.



## ELEVATION CHARTS

The thread size on all Avantco Pasta Cookers is 3/8"

ITEM NUMBER	DESCRIPTION	ORIFICE QUANTITY NEEDED
177FPC11NL	Avantco FPC11 11 Gallon Pasta Cooker - 70,000 BTU	2
177FPC22NL	Avantco FPC22 22 Gallon Two Section Pasta Cooker - 140,000 BTU	4

GAS TYPE	SEA LEVEL	2,000 FT	3,000 FT	4,000 FT	5,000 FT	6,000 FT	7,000 FT	8,000 FT	9,000 FT	10,000 FT
NG	Orifice Size #35	36*	37*	37*	38*	38*	39*	39*	40*	40*
LP	Orifice Size #50	51*	52*	52*	53*	53*	54*	54*	55*	55*

ITEM	177328BLNK	177201501328	17701501328
ORIFICE SIZE	Blank	#35	#50

**Note:** Blank orifices can be drilled by a certified and insured food service technician to the proper specifications needed for the installation location according to the table above.

\*Units may not conform to certification standards when using orifices for use above 2,000 Ft

EQUIPMENT  
**AVANTCO**