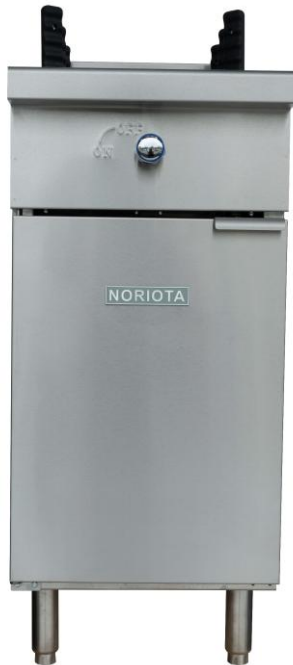


NORIOTA



NPC11

NPC11 GAS PASTA COOKER, 41.6 L (11 GAL), MANUAL CONTROL

FEATURES AND BENEFITS

41.6 L (11 gal) single tank capacity: Provides high-volume boiling capacity for pasta, noodles, dumplings, vegetables, seafood, and similar hot-water cooking applications.

Six included pasta baskets: Support portion control, batch separation, and flexible cooking during busy commercial service periods.

60,000 BTU/hr gas heat input: Delivers strong heat for initial heat-up, active boiling, and boil recovery after food is loaded.

Type 316 stainless steel tank and basket shelf: Help support durability in hot-water cooking environments exposed to starch, salt, moisture, and frequent cleaning.

Manual gas control with standing pilot ignition: Gives operators direct flame control for heat-up, boil recovery, active cooking, idle periods, and shutdown.

Manual front water fill control: Allows operators to add water as needed during startup, cooking, cleaning, and daily water-level management.

Overflow protection: Helps manage excess water during filling, boiling, and cooking when connected to a properly installed drain system.

Open cook tank design: Provides clear access for loading baskets, monitoring water condition, skimming starch, draining, and routine cleaning.

Removable baskets and drain strainer: Help simplify end-of-day cleaning and support proper drain flow during regular operation.

Compact single-tank footprint: Fits into commercial cooking lines where dedicated pasta or noodle cooking capacity is needed without a larger multi-tank unit.

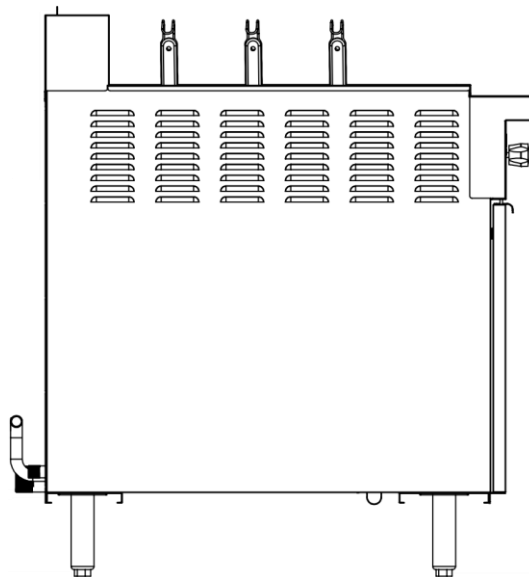
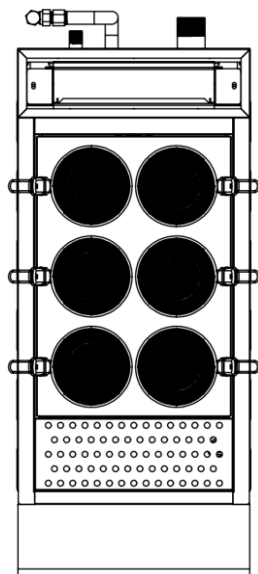
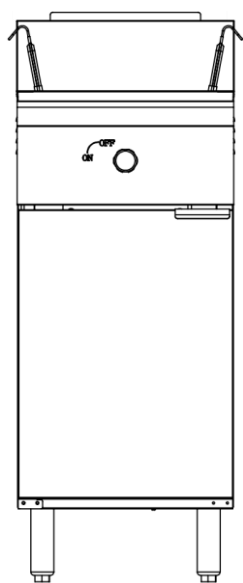
Adjustable 15.2 cm (6 in) legs: Help level the cooker and provide access below the unit for routine floor cleaning.

Ships configured for Natural Gas, field convertible to Liquid Propane (LPG): Provides gas installation flexibility when conversion is completed by qualified personnel.

NORIOTA

www.noriota.ca | support@noriota.ca | 1-877-NORIOTA

N O R I O T A



NPC11 GAS PASTA COOKER, 41.6 L (11 GAL), MANUAL CONTROL

Model Number	NPC11
Gas Type	Ships configured for Natural Gas, field convertible to Liquid Propane (LPG) using included conversion components
Gas Connection	3/4 in NPT
Manifold Pressure	Natural Gas: 4 in. W.C., Liquid Propane: 10 in. W.C.
Burner Type	M-shaped stainless steel burner
Burner Input	60,000 BTU/hr per burner
Number of Burners	1
Total Heat Input	60,000 BTU/hr total
Ignition Type	Standing pilot
Burner Control	Manual gas control valve
Temperature Control	Manual flame control, not thermostat-controlled
Tank Capacity	41.6 L (11 gal)
Number of Tanks	1
Basket Quantity / Size	6 included, each 13 x 14 x 18.5 cm (5.1 x 5.5 x 7.3 in)
Tank / Pot Material	Type 316 stainless steel
Water Fill	Manual front water fill control
Water Inlet Size	1/2 in
Overfill Protection	Yes
Drain Size	3.8 cm (1-1/2 in)
Legs	Adjustable 10.2 - 12.7 cm (4 - 5 in) stainless steel
Flue / Ventilation Requirements	For commercial indoor use under an approved ventilation hood in accordance with local codes
Unit Dimensions (W x D x H)	39.9 x 88.9 x 105.3 cm (15.7 x 35.0 x 41.5 in)
Unit Weight	74.0 kg (163.1 lb)
Shipping Dimensions (W x D x H)	110 x 51.5 x 107 cm (43.3 x 20.3 x 42.1 in)
Shipping Weight	103.3 kg (227.7 lb)
Warranty	2 years parts & labour
Includes	(6) Pasta baskets, gas regulator, drain strainer, (4) adjustable legs, gas conversion kit

NORIOTA