## 03 Cooked Pasta



## **EQUIPMENT**

- Sonic Steamer (NE-3280 or NE-2180)
- Two Full size 4" hotel pans with covers
- High heat drain tray

## **INGREDIENTS**

<ul> <li>Cooked Pasta refrigerated</li> </ul>	
{3 Lbs. dry}	9½ Lbs.
Salt and pepper	To taste
	if desired
Butter or margarine	To taste
	if desired

## PROCEDURE ·

- 1 Remove pan{s} of cooked pasta from the refrigerator.
- **2** Season with Salt, Pepper and Butter or Margarine if desired.
- 3 Cover and place in the Sonic Steamer.
- 4 Press POWER to set power level, using dial set time for [Stage 1] in the chart below then press START.

MODEL	POWER	TIME	AMOUNT
NE-3280	HI	3 min. 30 sec.	4¾ Lbs. Per Pan
NE-2180	HI	5 min.	4¾ Lbs. Per Pan

5 After stage 1, set [Stage 2] in the chart below then press START.

MODEL	POWER	TIME	AMOUNT
NE-3280	MED	2 min.	4¾ Lbs. Per Pan
NE-2180	MED	3 min.	4¾ Lbs. Per Pan

6 Add appropriate sauce and serve as needed.