



PASTA COOKER / STEAMER E1-CUISPAT1



Description	Code
PRO 800 B-E1 CUISPAT 1/1	V02923
PRO 800 R-E1 CUISPAT 1/1	V02924
PRO 900 B-E1 CUISPAT 1/1	V02925
PRO 900 R-E1 CUISPAT 1/1	V02926



INSTALLATION MANUAL



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1 INSTALLATION

1.1 General points

The appliance must be installed in a room with adequate ventilation, in compliance with the regulations and standards in force in the country of installation, and with the instructions contained in this manual. Special attention must be paid to the local fire prevention regulations of the organization concerned (see [Public Access Premises]).

Please train every user in the operation of the equipment after installation.

The user's manual must be given to the user after installation.

Any intervention or repair on an appliance must be undertaken by a qualified installer.

WARRANTY: The warranty is discussed in our sale contract. This warranty does not cover damage due to faulty installation, misuse or inadequate maintenance.

1.2 Handling - Installation

It is imperative to leave the appliance on its pallet during the handling process until the final installation.

Unpack and check the appliance for damage upon receipt.

In case of damage, detail them immediately on the delivery note; notify the carrier by registered mail with acknowledgement of receipt within 48 hours.

1.3 Installation

The appliance must be installed under a suitable aspiration hood.

If the apparatus is to be installed against a wall or partition, near a piece of furniture or decorative borders, it is recommended that these are made of fireproof material. If this is not the case, they must be protected by an appropriate fireproof, insulating material. If in doubt of the fireproof construction of adjacent walls, the distance to combustible material should be no less than 10 cm.

Remove all plastic protection.

Install the appliance in its work place in the cooking zone.



- **Fixed appliance:**

Install the feet (they are delivered in a separate box inside the appliance).

Level the appliance by adjusting the height of the feet until the working surface is level (H: 900 mm).

- **Mobile appliance:**

The castors with brakes must be locked when the appliance is being connected and during cooking. Fix all independent half modules against the wall.

Remember to use the security chain.

1.4 Data plate



Position of the data plate : inside the cabinet
B-E1 CUISPAT 1/1



Position of the data plate : to the back
R-E1 CUISPAT 1/1

Figure A



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2 POWER CONNECTION



The appliance must be earth wired.
It is dangerous to connect the appliance unless it is earthed.
Use a standardized cable (245 IEC 57 or 245 IEC 66) or other approved cable with the same characteristics.
Check that the electric network is equipped with all-pole circuit breakers having a cross section in compliance with the European Standard EN 60335-1



Mobile appliances are equipped with an electrical plug of the correct wattage; the socket should be appropriate and accessible at all times.

2.1 Checks before proceeding

Before connecting the appliance, check that:

- The electrical voltage of the supply is compatible with the voltage of the appliance (see data plate)
- The cable is fixed properly
- The connections are tight enough
- The cross section of the cable is compatible with the voltage of the appliance.

2.2 Power connection

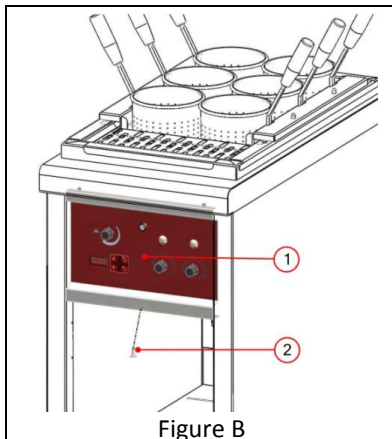


Figure B

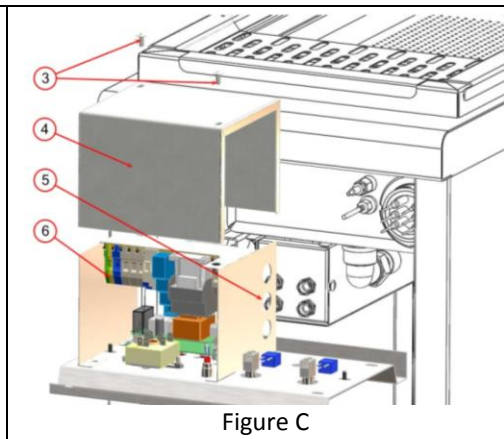


Figure C

- Unscrew the front control panel (see § 6.1) Thread cable through the terminal box (fig. A)
- Connect cable to the terminals, and follow the information written on the terminal box.
- The power connection is to the terminal block behind the front control panel fig. 2).



Before reassembling the parts, check that the electrical equipment is properly insulated (condition of the cable).

2.3 Checks after connection

After connection, ensure that:

- The appliance is earth wired (see the warnings)
- The electrical equipment is well insulated
- The good working conditions of the appliance and of its safety controls.

3 WATER CONNECTION



The appliance incoming water supply must be of conditioned water.
Warranty is void if this is not shown to be installed.



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3.1 Checks before proceeding

- Purge the supply water pipe and clean the filter,
- Check that both siphon and waste pipe are free of obstructions.

3.2 Connecting the appliance to the water network

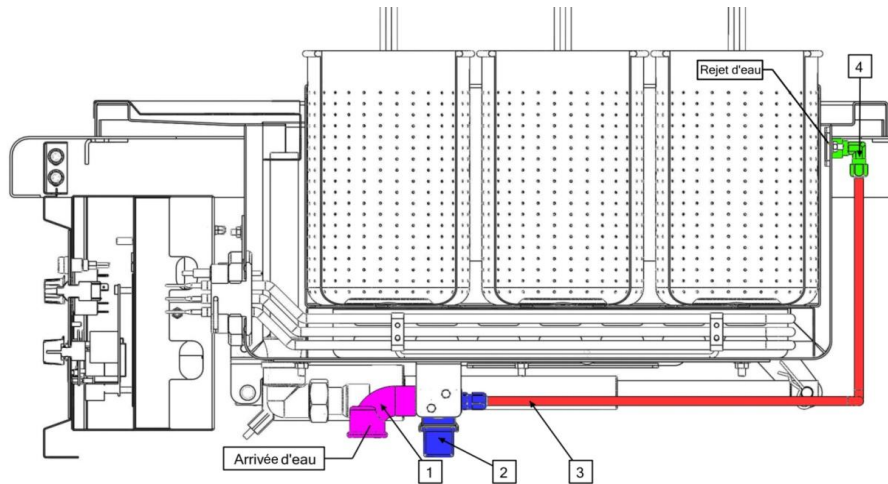


Figure D

Mark	Description	Mark	Description
1	Connecting bend	3	Copper connection for water supply 6/8.
2	2-way solenoid valve	4	Nipple 15x21 for connecting hose.

Connect the water supply pipe to the connecting bend 15/21

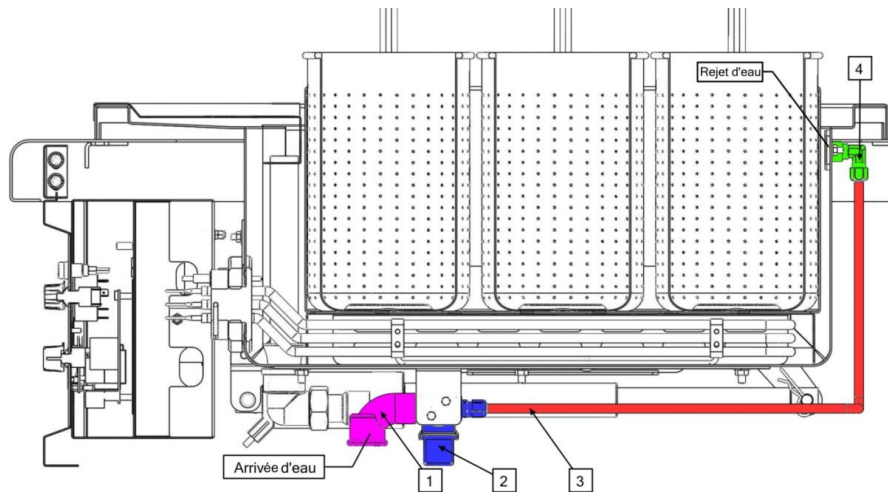


Figure E

Mark	Description	Mark	Description
1	Wastewater discharge connection. (ø 26/34)	4	Overflow system (tube).
2	Elbow 26x34	5	Overflow housing.
3	Drain outlet. (Remove the overflow pipe to drain the tank.)		

Connect the wastewater discharge to the waste



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- Dévisser la vis de blocage avec une clé. (Figure I rep 5)
- Tourner la résistance dans le sens horaire. (Figure I rep 6,7,8)

3.3 Adjustment of the water flow

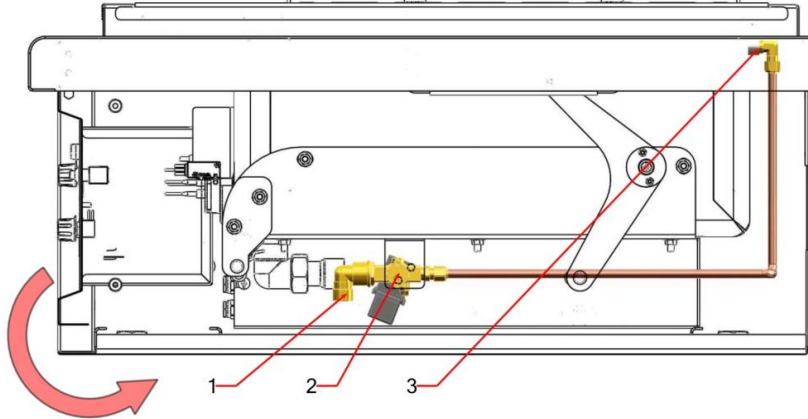


Figure F

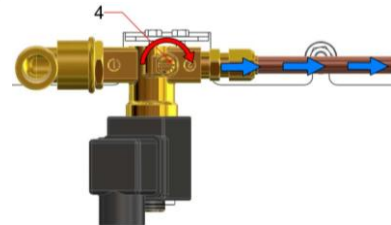


Figure G

To reduce the water flow turn the screw Figure G mark 4 clock wise
To increase the flow, turn the screw Figure G mark 4 counter clockwise.

4 START UP

Please see the user's manual, section 'Start up'

5 MAINTENANCE – INTERVENTIONS

5.1 Changing the heating element

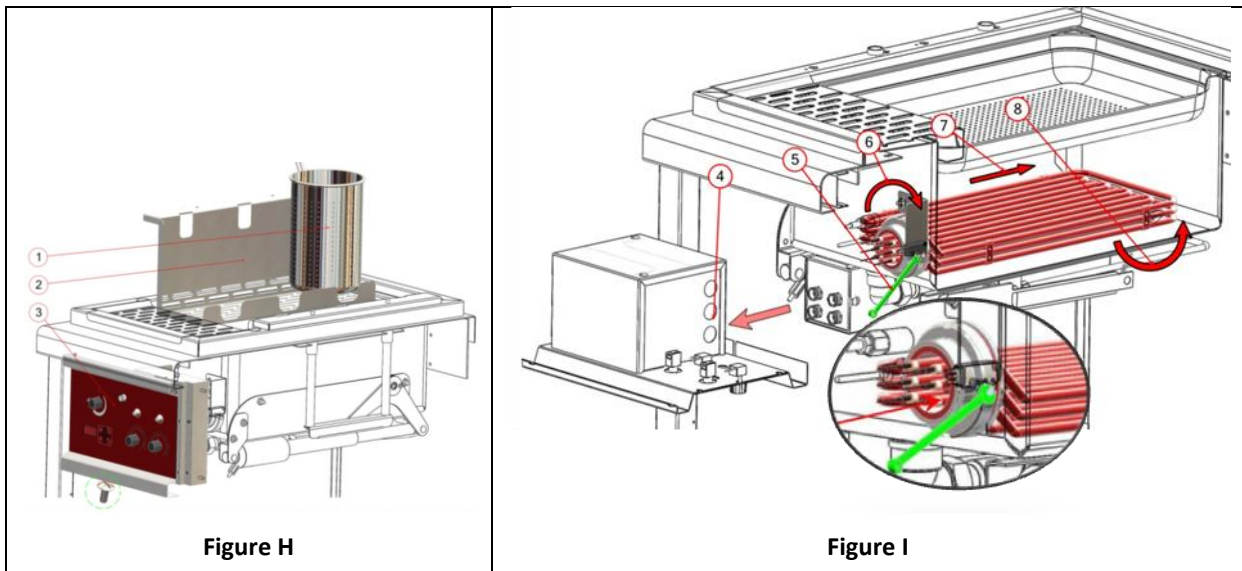


Figure H

Figure I

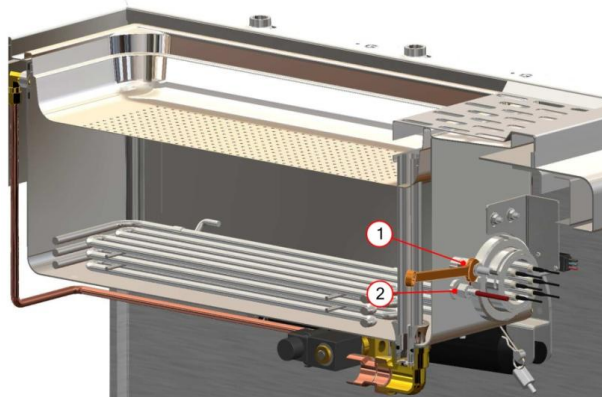
- Remove the baskets, baskets support (if option basket lifting) and the perforated double bottom (Figure H marks 1 and 2)
- Remove the control panel (Figure H mark 3, loosen the screw under)
- Disconnect the heating element from the terminal box (Figure I mark 4)
- Unscrew the locking screw (heating element).Figure I mark 5
- Pull and lift the heating element (Figure I mark 7,8)



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5.2 Changing the probes



Remove the control panel (see §5.1)
Disconnect the probe from the regulator board
Unscrew the probe using an open-end spanner
Remove the probe.

(Note :

Level probe Figure J mark 1

Temperature probe (PT100) Figure J mark 2

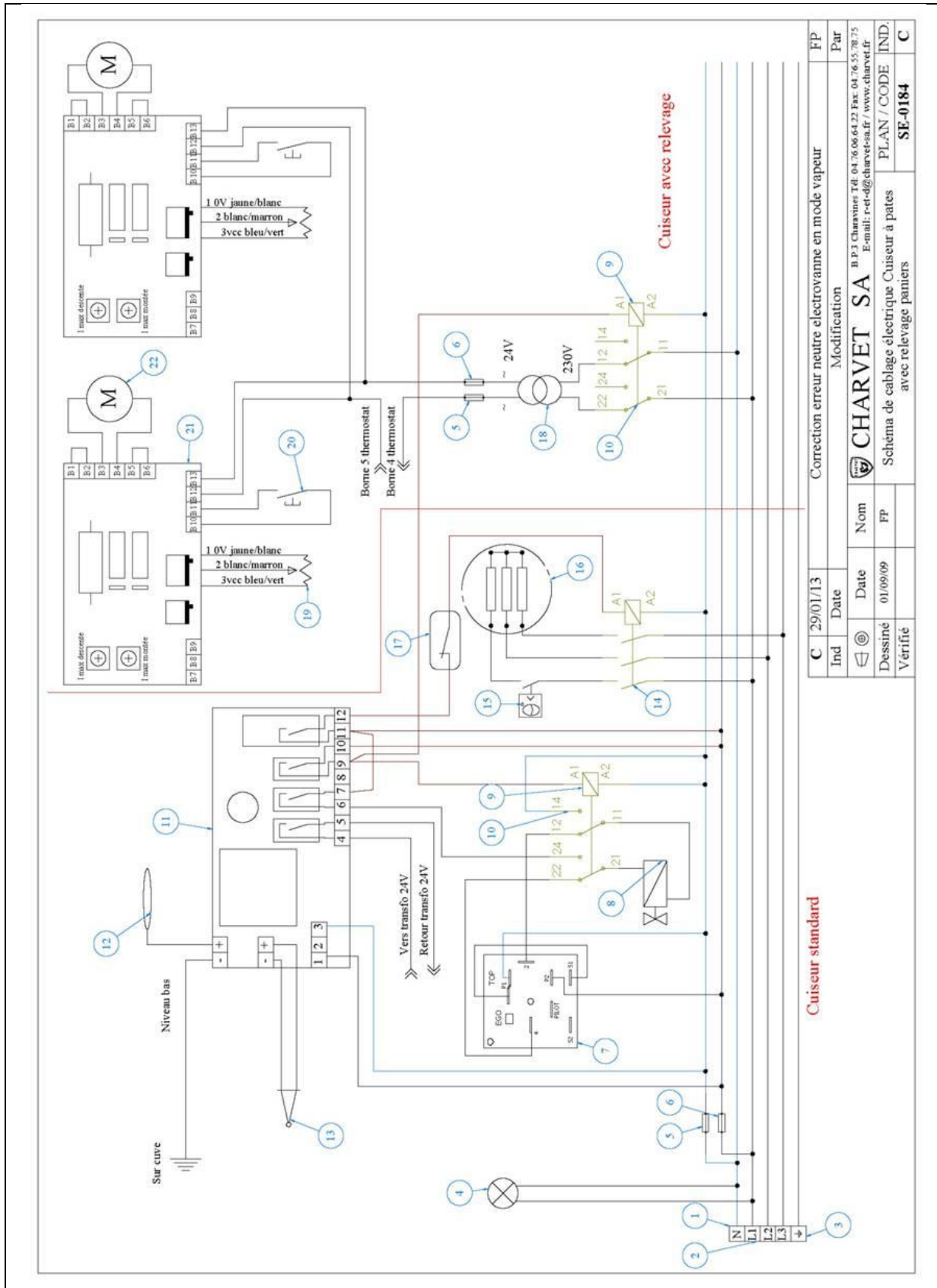
Figure J

5.3 Wiring diagrams

Mark	Description	Code	Mark	Description	Code
1	Earth connection	03575A	10	Relay holder	08243A
2	3 x Live connections	02468A	11	Electronic thermostat 0-100°C	504923
3	Neutral connection	03575A	12	Water level probe	168229
4	White light indicator	505925	13	PT 100 temperature probe	504925
5	Neutral junction block	02726A	14	400V 25 A Contactor	00080A
6	Fuse holder	500237	15	Thermostat 30-110°C	505935
	5A Fuse	03413A	16	11 kW heating element	504138
	2 pole connection block	500239	17	Microswitch	501099
	Ring for connection block	500240	18	230/24V Transformer	05917A
7	Simmerstat	09088A	19	Potentiometer	09025A
8	2-Way solenoid ¼ 230V	05405A	20	Push button	ELE0018
9	Relay	08164A	21	Basket lifting control board	09024A
			22	Basket lifter	08559A



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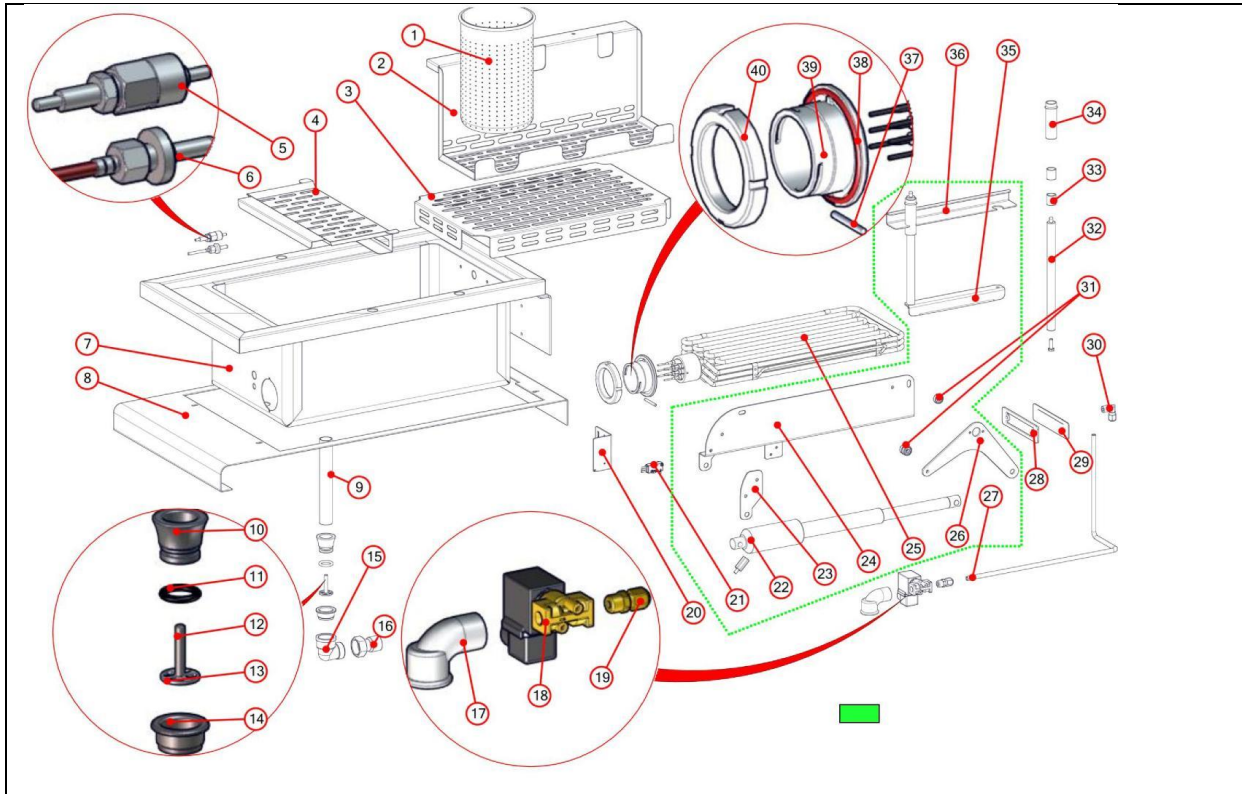




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5.4 Exploded views



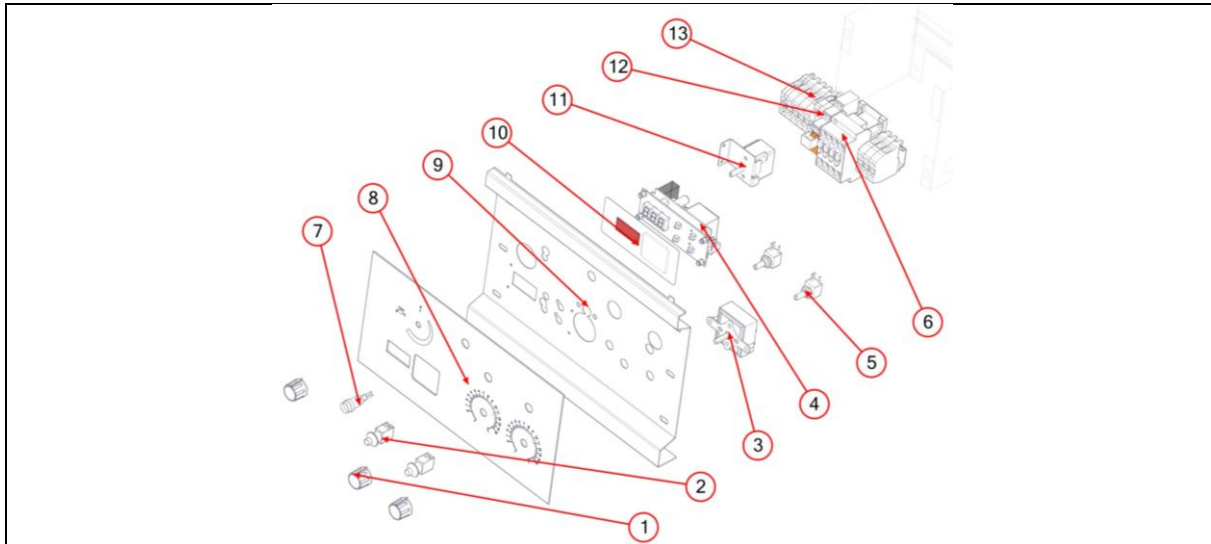
Marks	Description	Code	Marks	Description	Code
01	Basket Ø152	500638	21	Waterproof microswitch	501099
02	Basket support	168030	22	Electric actuators (basket lifter)	08559A
03	Perforated double bottom	168040	23	Flange plate for actuator mount	168051
04	Drain plate	168029	24	Actuator mount (right)	168053
05	Level probe (Steam mode)	02655A	25	Tilting heating element 11 kW	504138
06	Temperature probe (PT 100)	504925	26	Connecting rod (for lifter)	168031
07	Complete pasta cooker tank	168057	27	Copper pipe 6/8 to connect water	
08	Complete pasta cooker top	168231	28	Overflow port for pasta cooker	169386
09	Overflow tube Ø25x1.25	168046	29	Silicone joint for overflow port	505410
10	Conical overflow outlet	501072	30	Male elbow	08957A
11	O-ring for drain outlet	Div0839	31	Bearings for auto lifter	04254A
12	Pin (to block heating element)	Vis0120	32	Rod Ø16 (for basket lifter)	504903
13	Strainer for removable filter	168225	33	Slip ring (for basket lifter)	05736A
14	Drain outlet 26/34	09230A	34	Guide tube (for basket lifter)	504338
15	Elbow 26x34	502693	35	Guide for bearing (for lifter)	168052
16	Solder-joint fitting 26/34 + nut	EAU0043	36	Fixing flange	168047
17	Elbow 15x21	500986	37	Locking screw (for heating element)	504138
18	2-way solenoid valve 1/2 230	05405A	38	O-ring for pivot (heating element)	506170 506171
19	Male coupling	07953A			
20	Limit detector mount for heating element	168064			



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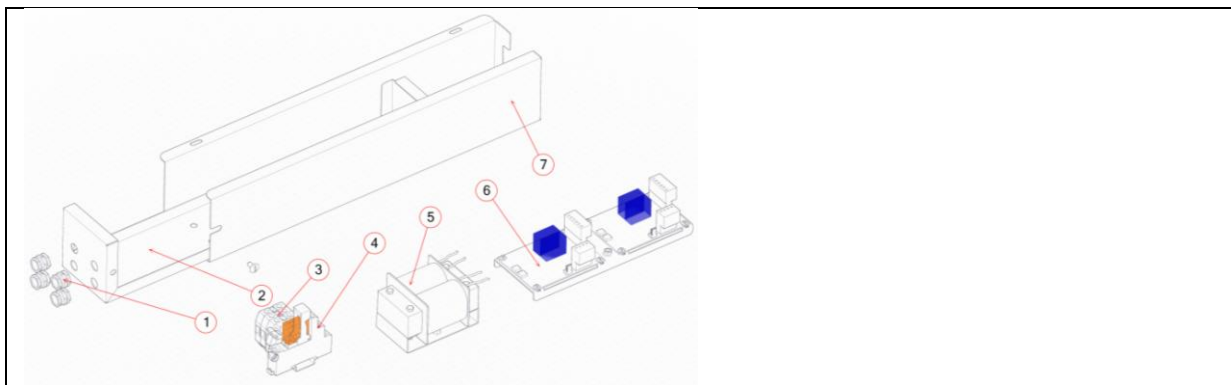


5.4.1 Control panel



Marks	Description	Code	Marks	Description	Code
1	Handel for potentiometer	07247A	8	Enamelled coating for pasta cooker	504981
2	Lifter button	ELE0018	9	Stainless steel control panel	101579
3	Simmerstat	09088A	10	Red lexan	504977
4	Temperature controler board	504923	11	Thermostat 30°-110°C	505935
5	Potentiometer	09025A	12	Relay	08243A
6	Contactor	00080A		Relay holder	08164A
7	White indicator light	505925	13	Terminal block	

5.4.2 Switch box (Option automatic lifter)



Marks	Description	Code	Marks	Description	Code
1	Cable gland	02513A	5	Transformer	05917A
2	Terminal block	169906	6	Lifter control board	07832A
3	Terminal block		7	Terminal box holder	169987
4	Relay	08243A			
	Relay holder	08164A			



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5.5 Basic spare parts list

Code	Description	Code	Description	Code	Description
00080A		504138		08243A	
Contactor		Heating element 11 kW		Relay	
08164A		501099		505925	
Relay holder		Microswitch		White indicator light	
09088A		07247A		504923	
Simmerstat		Potentiometer handel		Temperature control board	
504977		505935		504925	
Lexan		Thermostat		Temperature probe PT100	
05405A		168229		168065	
2-Way solenoid		Water level probe		Overflow pipe (cooker mode)	
169389		DIV0839		08865A	
Overflow pipe (steamer mode)		O Ring for overflow pipes		Push button (Option lifter)	
168063		168065		05917A	
Assembled lifter actuator (Right)		Assembled lifter actuator (Left)		Transformer	
08559A		09025A		09024A	
Linear actuator		Potentiometer		Lifter control board	



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USER'S INSTRUCTIONS



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1 INTRODUCTION



Our equipment is for professional use only and must be used by qualified staff. It is imperative to hire a qualified installer for all new installations or modifications of existing equipment.

The warranty is discussed in our sale contract. Only an authorized reseller certifies the validity of the warranty. This warranty does not cover damage due to faulty installation, misuse or inadequate maintenance.

2 CONTROL PANEL

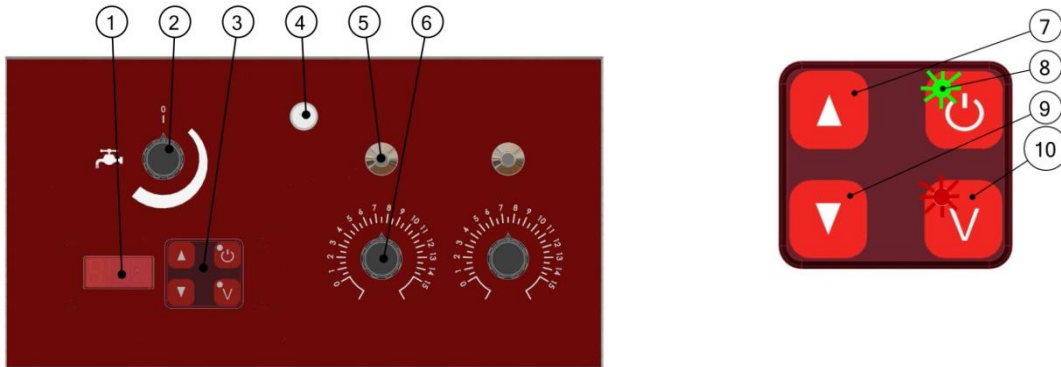


Figure K

Mark	Description	Mark	Description
1	Digital display (Water temperature)	6	Timer - During lifting operation (Option)
2	Water filling control knob	7	Increasing the temperature
3	Control panel (Lexan display panel)	8	Electric ignition push button
4	Power on: white indicator	9	Reducing the temperature
5	Push button to raise/lower the baskets (Option)	10	Push button to turn on steamer mode*

3 PRIOR TO STARTING UP

- Prior to starting up, it is advisable to clean the tank in order to eliminate all dust and impurities that have accumulated during storage. (See Cleaning of the tank.)
- Fill the tank turning the knob (see the control panel) until the water runs in the overflow.
- Turn off the water filling.
- Preheating phase: Turn on the pasta cooker, then select a temperature. (§ 2)
- Let the pasta cooker warm-up for about 10 minutes.
- Drain the tank.
 - Ensure to turn the apparatus off by setting the energy regulator to the "0" mark,
 - and take the waste overflow pipe off to allow water running through the sluice gate.
- Clean the tank with a sponge to eliminate all remaining impurities.

4 STARTING UP

4.1 Operation – Pasta coker mode



Tall overflow pipe must be inserted into waste hole in base of the tank.



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- Turning on: Press button item 8 on Figure K once green indicator light item 8 on Figure K illuminates.
- Turn the control knob item 2 on Figure K fully until tank fills to level of tall over flow pipe.
Once tank has filled turn control knob item 2 on Figure K to off position.
- Using up arrow button 7 on Figure K set LED display to highest temperature setting. (*Heating of water may take up to 10 minutes to reach boiling point*)
- Once boiling temperature has been reached use down arrow button 9 on Figure K to control rate of boiling.
- If water level is to be increased, turn control knob item 2 on Figure K to desired flow rate.

4.2 Operation – Basket lift

- Turn on the appliance. (§4.1 Operation Pasta Cooker Mode)
- Set the desired cooking time using control knob in Figure K.
- Press chrome control button to lower baskets item 5 on Figure K.
- Baskets will rise once timer control knob reaches 0.
- Baskets can be raised at any time by pressing chrome control button item 5 on Figure K.

4.3 Operation – Steamer mode



**Short overflow pipe must be inserted into waste hole in base of the tank.
Before using the steamer mode, lower the baskets.
In steamer mode, the basket lifter is disabled.**



**In steamer mode, water filling is controlled automatically.
Water level is regulated automatically**

- Press button 8 on Figure K green indicator light on button 8 illuminates.
- Select required temperature using up/down arrow buttons 7/10 on Figure K.
- Press button 10 (V) to activate steamer mode Figure K.

5 MAINTENANCE

5.1 Warnings



For best results, have your equipment serviced and cleaned on a regular basis by a qualified installer.
Contact the supplier to replace any faulty electric control components before further use.
The manufacturer and the installer cannot be held responsible if the user fails to ask for assistance in case of malfunction.



Beware! Some parts of this appliance are factory sealed; in case of malfunction, call a registered installer.

5.2 Cleaning



**This appliance must not be cleaned with mechanical water jets or be subject to a spray of water under pressure. Check that the appliance is disconnected at the main power supply.
Before doing anything on the appliance, wait until cooking areas have cooled down.**



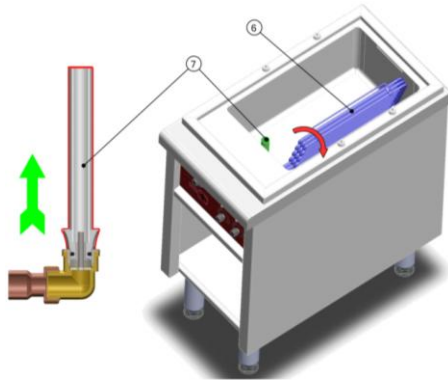
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5.2.1 Cleaning the stainless steel surface


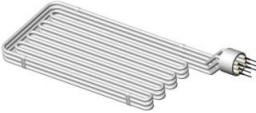







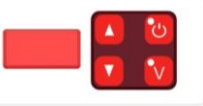


- Switch off the appliance. After each service and before each cleaning operation, we advise you to disconnect the appliance from the mains (gas and electric supplies).
- Wash with a sponge and soapy water (or any other neutral cleaning product).
- After each cleaning, rub with an oily rag.
- Do not use bleach or any other acidic product-even well diluted.

5.2.2 Cleaning the tank



- Switch off the appliance. (Wait until the temperature has dropped to become bearable).
- Remove the removable parts from the tank
- Swivel the heating element to the right.
- Clean the tank and the dismantled parts with a sponge in soapy water (or any other neutral cleaning product)
- Rinse thoroughly and drain through the waste outlet.
- Dry carefully the tank and the dismantled parts.
- Refit in order all the parts.












6 BASIC SPARE PARTS LIST

Code	Description	Code	Description	Code	Description
00080A		504138		08243A	
Contactor		Heating element 11 kW		Relay	
08164A		501099		505925	
Relay holder		Microswitch		White indicator light	
09088A		07247A		504923	
Simmerstat		Potentiometer handel		Temperature control board	
504977		505935		504925	
Lexan		Thermostat		Temperature probe PT100	



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Code	Description	Code	Description	Code	Description
05405A		168229		168065	
2-Way solenoid		Water level probe		Overflow pipe (cooker mode)	
169389		DIV0839		08865A	
Overflow pipe (steamer mode)		O Ring for overflow pipes		Push button (Option lifter)	
168063		168065		05917A	
Assembled lifter actuator (Right)		Assembled lifter actuator (Left)		Transformer	
08559A		09025A		09024A	
Linear actuator		Potentiometer		Lifter control board	