



GAS PASTA COOKER



Description	Code	
	PRO 800	PRO 900
1/2B-G1CUISPAT	V03270	V03271



Installation manual



GAS PASTA COOKER



TABLE OF CONTENTS

1	INSTALLATION	3
1.1	GENERAL POINTS	3
1.2	HANDLING - INSTALLATION	3
1.3	INSTALLATION.....	3
1.4	DATA PLATE	3
1.5	FIXING THE FLUE.....	4
2	GAS CONNECTION	4
2.1	CHECKS BEFORE PROCEEDING	4
2.2	CONNECTING THE APPLIANCE TO THE GAS MAINS	4
2.3	CHECKS AFTER CONNECTION.....	4
3	POWER CONNECTION	4
3.1	CHECKS BEFORE PROCEEDING	4
3.2	POWER CONNECTION	5
3.3	CHECKS AFTER CONNECTION.....	5
4	WATER CONNECTION	5
5	STARTING UP	5
6	CONVERSION TO OTHER TYPES OF GAS	5
6.1	CHANGING THE INJECTORS	5
6.2	GAS SETTING TABLES	6
6.3	CHECKING THE PRESSURE.....	6
7	MAINTENANCE – INTERVENTIONS	7
7.1	GAS CIRCUIT DIAGRAM	7
7.2	WIRING DIAGRAM	7
7.3	WATER DIAGRAM	8
7.4	BASIC SPARE PARTS.....	8



GAS PASTA COOKER



1 INSTALLATION

1.1 General points

The appliance must be installed in a room with adequate ventilation, equipped with an air extraction system, 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;
This appliance is an A-type and should not be connected to a flue gas pipe.
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 wooden 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 ventilation 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

- **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

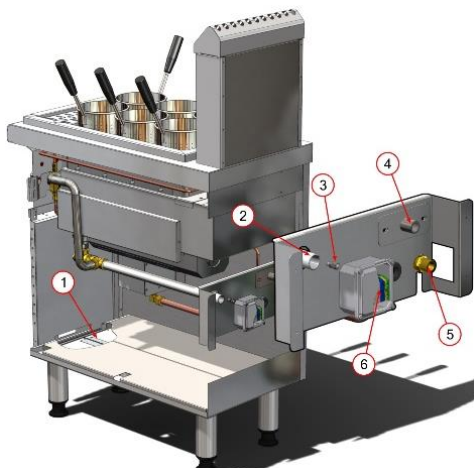


Figure A

Rep	Description
1	Data plate
2	Tank's drainage
3	Equipotential bonding terminal
4	Water supply 12x17 (3/8)
5	Electric connection
6	Gas connection

Each appliance has its own data plate, remove the lower removable shelf (Figure A).



GAS PASTA COOKER



1.5 Fixing the flue

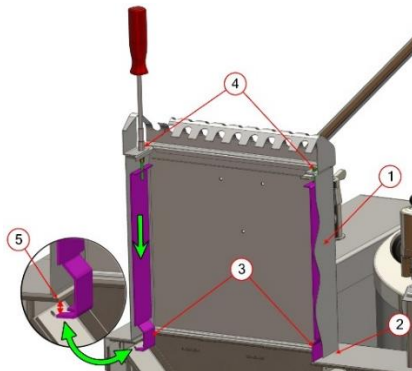


Figure B



Install the flue on top of the appliance and ensure the flue is free of obstruction.

Unscrew the two fixing screws (Mark 4 Figure B)
Release the fixing fasteners (Mark 3 Figure B).
Install the flue above the space reserved for it and slide the fixing fasteners underneath the top of the appliance. Screw the two screws (mark 4)

2 GAS CONNECTION

2.1 Checks before proceeding

Before connection, ensure that:

- The pipes are free of obstructions, and clean.
- The gas supply pipe is of the correct size for minimum pressure drop, and the diameter is defined according to gas pressure, length and number of elbows, and total unit capacity.
- The appliance is set for the type of gas supplied (nature/pressure); please refer to the label on the gas connection.
- The fresh air input is sufficient for the air combustion supply (see Table 1).

Code	Type appareil	Puissance (kW)	Débit d'air neuf requis (m ³ /h/kW)
V03270	PRO800-1/2B-G1CUIPAT	13.5	27
V03271	PRO900-1/2B-G1CUIPAT	13.5	27

Table 1

2.2 Connecting the appliance to the gas mains

The gas connection is located on pipe M 1/2" Figure A mark 5.

2.3 Checks after connection

After connection, check that the gas circuit up to the gas valve is airtight.

3 POWER CONNECTION



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

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

Connect the appliance to the equipotential bonding terminal (Figure A Mark 3)



3.1 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 and the connections are tight enough
- The gauge of the cable is compatible with the voltage of the appliance.



GAS PASTA COOKER



3.2 Power connection

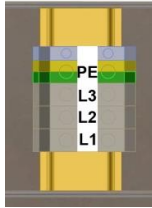


Figure C

Connect the supply to the terminal blocks (see Figure C) located in the terminal box (see Figure C)

3.3 Checks after connection

After connection, ensure that:

- The appliance is earth wired (see the warnings) and the electrical equipment is well insulated
- Supply pressure of the appliance when in operation (see section 6.3)
- The colour of the flame (blue)
- The good working state of the appliance and its safety devices.

4 Water connection

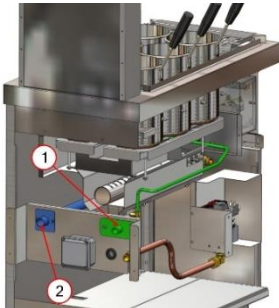


Figure D



Connect the appliance to the cold water system
The acceptable supply pressure is 3,5 bars max

This appliance is fitted with a type EA non return valve according to EN1717 and EN13959.

Connect the water supply to the water connection M 3/8" (Mark 1 Figure D)
Connect the waste water (Mark 2 Figure D) to the mains drainage.

After connection, check that the system is watertight.

5 STARTING UP

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

6 CONVERSION TO OTHER TYPES OF GAS



After the injectors are replaced with new ones, make sure the connection between injectors/supports and gas circuit is airtight.

6.1 Changing the injectors

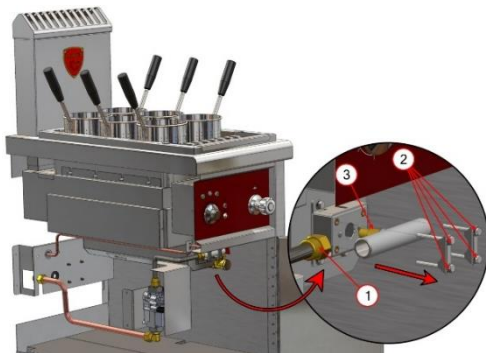


Figure E

- Open the door and disconnect the coupling (Mark 1) from the manifold
- Loosen the screw marks 2
- Change the injector according to the data given in Table 2



GAS PASTA COOKER



6.2 Gas Setting Tables

	Gas type & operating pressure	Mark on the injector	Air adjustment d (mm)*2	Nominal calorific output (kW)*1
1	G20 : Pn = 20 mbar	2.80	12	13.5
2	G 25 : Pn = 25 mbar	2.80	12	11
3	G 25 : Pn = 20 mbar	2.80	12	11
4	G 31 : Pn = 37 mbar	1.85	32	13.5
5	G 31 : Pn = 50 mbar	1.70	32	13.5
6	G 31 : Pn = 50 mbar	1.70	32	13.5
7	G 30 : Pn = 50 mbar	1.60	32	13.0

Table 2

6.3 Checking the pressure



All the appliances connected to the same gas supply should be in a working state while taking the pressure supply.

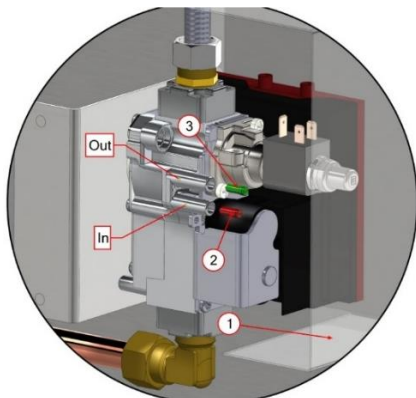


Figure F

- Open the door and remove the cover (Figure F Mark 1)
- Check the inlet pressure
- Remove the screw Figure F mark 2 and connect the pressure gauge on the pressure tap Mark "IN"
- Turn the appliance to the nominal rate and check the measurement according to **Erreur ! Source du renvoi introuvable..**
- Refit the screw

Control of the output pressure

- Remove the screw (Mark 3) and connect the pressure gauge to the hole (Mark"OUT")
- Turn the appliance in to the nominal rate and check the measurement according to **Erreur ! Source du renvoi introuvable..**

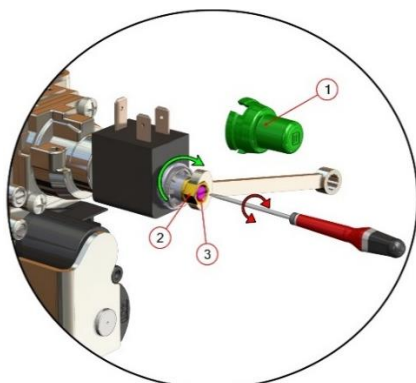


Figure G

Adjusting the outlet pressure

Turn the appliance on and connect a pressure gauge to the Mark "Out", see above.

- Remove the cap (Figure G Mark 1)
- To increase the pressure loosen the screw (Figure G Mark 3), to reduce the pressure tighten the same.

Once the pressure is reached, turn off the appliance and refit the parts in place.

Note: Never unscrew or tighten the nut (Figure G Mark 2)



GAS PASTA COOKER



7 MAINTENANCE – INTERVENTIONS

7.1 Gas circuit diagram

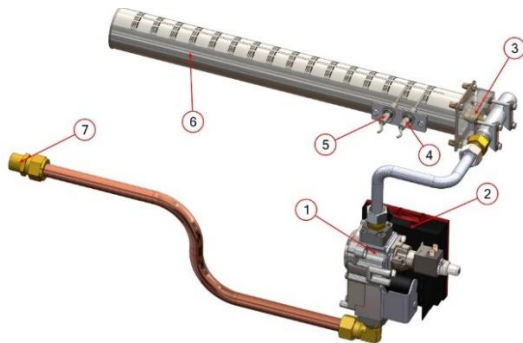


Figure H

Mark	Description	code
01	Gas valve	507173
02	Control box	505402
03	Injector	
04	Spark pluk	ELE0530
05	Flame sensor	ELE0530
06	Burner	506541
07	Connector	08755A

7.2 Wiring diagram

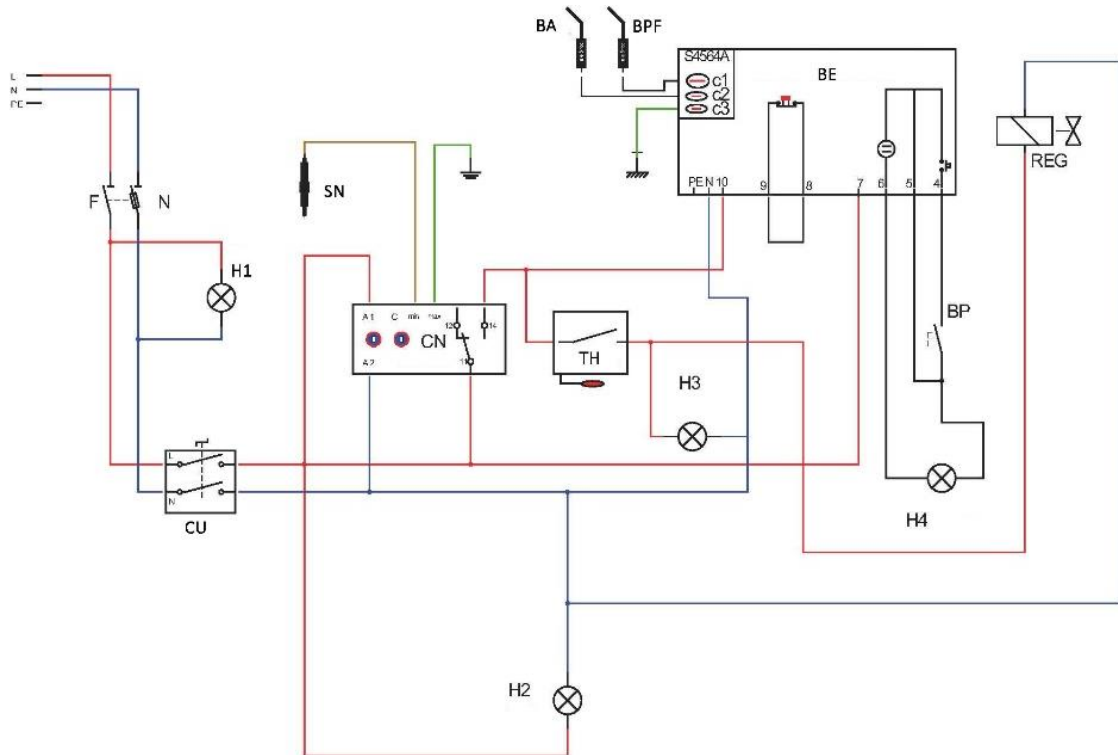


Figure I

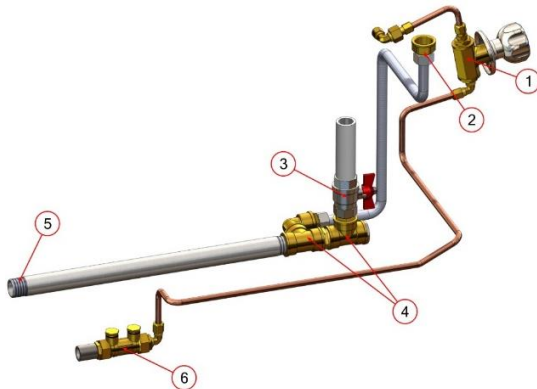
Rep.	Description	code	Rep.	Description	Rep.
L	Terminal block (Live)	02468A	CN	Water level controller	507156
N	Terminal block (Neutral)	07690A	SN	Water level probe	506721
PE	Terminal block (Earth)	03567A	BOUGIE	Spark plug	ELE0530
H1	White indicator	173641	BE	Control box	505402
H2	Green indicator	173642	CU	Switch	ELE0085
H3	Orange indicator	173640	TH	Thermostat 30°-110°C	505935
H4	Red indicator	173639	REG	Gas valve	507173
BP	Push button	ELE0018			



GAS PASTA COOKER



7.3 Water diagram



Mark	Description	Code
1	Water tap	07355A
2	Waste Upstand	01816A
3	Drain tap	03922A
4	T connection	01849A
5	Drain tube	200795
6	Non return valve	03935A




7.4 Basic spare parts

Code	Description	Code	Description	Code	Description
505402		507173			
Control box		Gas valve			
ELE0018		ELE0530		507176	
Push button		Spark plug / Flame sensor		Gas valve connector	
506541		173641		173640	
Burner		White light indicator		Orange light indicator	
173642		173639		ELE0085	
Green light indicator		Red light indicator		Switch	
505935		07355A		03935A	
Thermostat		Water tap		Non return valve	
507156		506721			
Water level controller		Water level probe			



GAS PASTA COOKER



Code	Description	Code	Description	Code	Description
200030		506459		500638	
Flange		Control knob		Basket	



GAS PASTA COOKER



Description	Code	
	PRO 800	PRO 900
1/2B-G1CUISPAT	V03270	V03271



User's manual



GAS PASTA COOKER



TABLE OF CONTENTS

1	INTRODUCTION	12
2	CONTROL PANEL	12
3	PRIOR TO STARTING UP	12
4	STARTING UP	12
4.1	WARNINGS	12
4.2	USE.....	13
5	SWITCHING OFF	13
6	MAINTENANCE	13
6.1	WARNINGS	13
6.2	CLEANING.....	13
6.2.1	<i>Cleaning of the stainless steel surfaces</i>	<i>13</i>
6.2.2	<i>Cleaning the tank</i>	<i>14</i>
7	BASIC SPARE PARTS.....	14



GAS PASTA COOKER



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

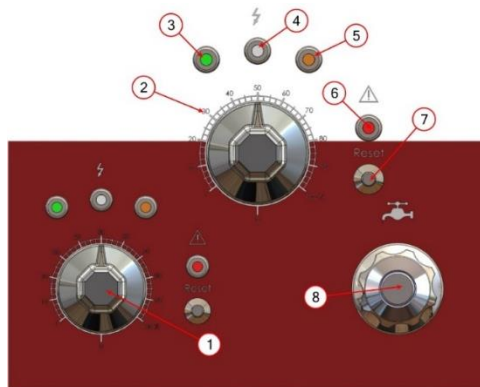


Figure J

Item	Description	Item	Description
1	Knob	5	Orange indicator (Burner High rate)
2	Temperature dial	6	Red light indicator light (Default)
3	Green indicator 'ON'	7	'Reset' push button
4	White indicator (Connected to life)	8	Water tap

3 PRIOR TO STARTING UP

- Prior to starting up, it is advisable to clean the appliance in order to eliminate all dust and impurities that have accumulated during storage.
- Remove all plastic protection wrapping from the stainless steel panels.
- Make sure that all controls are in good working condition.

4 STARTING UP

4.1 Warnings



**Using the appliance when tank is empty can cause damages.
Don not fill the tank once it is hot.**



Each default must be analysed before resetting



GAS PASTA COOKER



4.2 Use

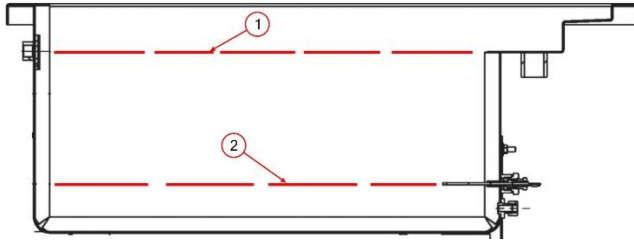


Figure K

- Fill the tank with water up to the maximum level using the water tap Mark 1 Figure K;
- Turn the control knob (Mark 4 Figure K) to the desired setting position
- The green and orange indicator light on
- The orange indicator turns off once the setting temperature is reached, burners turns to low rate.

Mark 1: Nominal level
Mark 2: Minimum level

5 SWITCHING OFF

Turn all controls to the 'OFF' position.

At the end of the day, switch off the gas valve or/and electricity at the mains.

6 MAINTENANCE

6.1 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.



Before doing anything on the appliance, check that the appliance is disconnected at the main power supply.

Wait until cooking areas have cooled down..

6.2 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..

6.2.1 Cleaning of the stainless steel surfaces

- 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 in soapy water (or any other neutral cleaning product).
- After each cleaning, rub with an oily rag.
- Do not use bleach or any acid, even if heavily diluted.



GAS PASTA COOKER



6.2.2 Cleaning the tank

- The tank can be cleaned in the same way as the other stainless steel panels.
- If the aliments have attached on the bottom or the outskirts of the tank, you can fill the boiling pan with hot water and leave it for a period of time. It will make it easier to clean.
- During salting "in the cooking salt" food in dry or semi-wet cooking in the tank, we shall rinse abundantly the bottom of tank with big water to eliminate all the rests of salt so avoiding a risk of corrosion of the stainless steel.

7 BASIC SPARE PARTS

Code	Description	Code	Description	Code	Description
505402		507173		507174	
Control box		Gas valve		Gas regulator	
ELE0018		ELE0530		507176	
Push button		Spark plug / Flame sensor		Gas valve connector	
506541		173641		173640	
Burner		White light indicator		Orange light indicator	
173642		173639		ELE0085	
Green light indicator		Red light indicator		Switch	
505935		07355A		03935A	
Thermostat		Water tap		Non return valve	
507156		506721			
Water level controller		Water level probe			
200030		506459		500638	
Flange		Control knob		Basket	