



SERIE 700 / 900

GB Pasta-cooker electric

INSTRUCTION FOR INSTALLATION, ADJUSTEMENT, USE AND MAINTENANCE

Cod. 827730160

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1 - INSTRUCTIONS FOR INSTALLATION

1.1 Identifying the models

	Serie 700	Serie 900
Pasta cooker with 1 basin of 26 litres	803139225	
Pasta cooker with 1 basin of 40 litres		803149525
Pasta cooker with 2 basins of 26 litres	803139545	
Pasta cooker with 2 basins of 40 litres		803149545

1.2 Technical data

The technical data of these apparatuses are indicated in the attached **Table T1**.

2- GENERAL INSTRUCTIONS

Read the instructions of this handbook carefully because they supply important information on installation, use and maintenance safety.

Keep this handbook carefully for any further reference of the various operators.

The installation, transformation and maintenance of this equipment must exclusively be carried out by qualified installers or by proper companies complying with the safety rules in force.

The Manufacturer declines any liability if these rules are not complied with.

N.B. - This equipment complies with the CEI standard 61-50.

2.1 Installation

- After unpacking, check that the equipment is intact. In case of any doubt, do not operate this apparatus and call immediately a professional engineer.
- Arrange the packing elements far from children, because they can be dangerous.

2.2 Positioning

- The equipment must definitively be installed in the position it occupies in the kitchen, preferably under an exhausting hood for a proper recirculation of air.
- The equipment must be installed only in rooms with a good ventilation.
- The equipment must be positioned at least 10 cm far from any wall surrounding it. In case of fire-proofing, or thermally insulated walls, this distance can also be reduced.
- These ranges can be installed separately, or assembled with other equipment of our line.
- This range is not available in built-in version.

2.3 Assembling

- Remove the protection film from the outer panels. Clean these surfaces from probable residual adhesive using a proper solvent.
- Level the apparatus turning the proper adjustable feet.
- In stand-alone version, the range has a width of 40 cm and it must be fixed to the floor with the proper flanges (Fig. 3).

2.4 Aligning the equipment (Fig. 2)

Operate as follows:

- Remove the control board.
- Arrange the apparatuses side by side and level at the same height.
- Fasten the apparatuses with the proper screws, as shown in the fig. 2.


2.5 Electrical connections

- This pasta cooker must be connected to the mains according to the safety rules in force.
- Before connecting the equipment, make sure that the values of its rating plate coincide with those of the mains.
- The power cord must be flexible and its characteristics must not be lower than those of the type insulated with rubber H05RN-F; furthermore it must be protected by a stiff plastic or metallic pipe. This cable must be connected to the terminal board, as it is shown in the electric diagram; then it must be fastened with the proper cable-clamp.
- A protection circuit breaker, with a contact opening of at least 3 mm, must be mounted before the equipment and near it. This switch must have a proper capacity (refer to the attached table **T1**) and it must be installed in the permanent electric system of the building. This switch must guarantee a protection against direct and indirect contacts of alive parts and against fault currents to the ground, according to the standards in force (maximum allowable leakage current: 1 mA/kW).

2.6 Grounding and bonding of the equipment

The electrical safety of this equipment is guaranteed when this is connected correctly to an efficient grounding system, as it is provided in the safety rules in force. Therefore, ground the equipment to the general grounding system, through the terminal

marked with  on the terminal board. Moreover, bond the

equipment with the proper screw marked with the symbol .

2.7 Connection to the water system

- Connect the water inlet pipe to the water system inserting a mechanic filter.
- Furthermore, insert a cutoff cock before the apparatus, in an easily accessible position. Before connecting the filter, make the water run for some time to allow the elimination of possible ferrous scales from the pipes.

2.8 Draining the water (fig.4)

- The draining pipe must be connected to a continuous system; furthermore, insert a funnel for a free discharge.
- The pipes must be of heat-resistant material.

3 - STARTING

3.1 Checking the operation

- Before starting the equipment, switch on the main power switch installed before the cooker.
- Follow the instructions of use provided in the specific paragraph.
- Explain the operation of the equipment to the user, referring to the service handbook.
- Check the efficiency of the room ventilation systems.
- If necessary, refer to the paragraph 4 "**Check of some malfunctions**";
- Check whether the data of the rating plate of the equipment correspond to those of the mains.

Warning: during the operation, take extreme care in handling the hot areas of the outer surface.

4 - CHECK OF SOME MALFUNCTIONS

Some malfunctions can occur during the normal operation of the equipment:

4.1 Heating is not enabled

- The temperature control thermostat is faulty.
- Intervention of the safety thermostat.
- There is no power supply.
- The resistors are faulty.

4.2 Heating is not sufficient

- One or more elements of the heating resistor are faulty.
- A phase of the power supply is missing.

4.3 Intervention of the safety thermostat

- The operating thermostat is faulty.
- The water level is insufficient.

For the reset of the thermostat, refer to the paragraph 5.1.

5 - REPLACING SOME COMPONENTS

These operations must be carried out by authorized and qualified professionals.

Before carrying out any repair and/or maintenance operation, disconnect the power supply of the equipment turning off the main switch installed before the range.

The sealed components must not be tampered with.

5-1 Operating and safety thermostats

Before enabling the safety thermostat again, eliminate the reasons provoking the overheating: examine the functioning of the operating thermostat, the resistors, etc... Then carry out the following operations:

- Remove the control board.
- Press the red pushbutton of the thermostat.
- Check whether the electric circuit is closed.

Replace the safety and operating thermostats through the following operations:

- Disconnect the main switch inserted before the equipment.
- Remove the control board.
- Extract the bulb from its own sheath applied inside the basin.
- Extract the knob and remove the screws fastening the component to the control board.
- The switch and the operating thermostat are axially assembled through the insertion of a proper connection flange: remove this flange to release the two components.
- Replace the component and reassemble carrying out the same operations backwards.

5.2 Heating resistors

- Disconnect the main switch inserted before the equipment.
- Open the door of the pasta cooker.
- Drain the water completely from the basin opening the drain cock **S** (Fig. 1).
- Remove the control board.
- Disconnect the electric wiring from the terminals of the concerned resistor.
- Unscrew the elements fastening the resistor to the basin.
- Now the resistor can be extracted from the basin.
- Replace the component and reassemble carrying out the same operations backwards
- Close the drain cock and fill the basin checking that there is not any leakage.

5.3 Main switch

- Remove the control board.
- Disconnect the wiring of this component.
- Extract the knob and remove the screws fastening the switch-thermostat unit onto the control board.
- The switch and the thermostat are axially assembled through the insertion of a proper connection flange: remove this flange to release the two components.
- Replace the component and reassemble carrying out the same operations backwards.

5.4 Warning lights

- Remove the control board.
- Disconnect the wiring of this component.
- Replace the component and reassemble carrying out the same operations backwards.

6 - USE AND MAINTENANCE

6.1 Warning

This equipment has been designed for professional aims, therefore it must be operated exclusively by trained personnel.

It must exclusively be used to cook food in pots and pans; consequently any other use is improper.

Before switching on the cooker, clean all its surfaces in contact with food, with the utmost care.

ATTENTION ! Never enable the heating system of this equipment when its basin has no water.

Its installation and possible transformation for other supply voltages (when possible) must be carried out only by authorized and qualified installers.

In case of troubles, disconnect the main power switch, installed before the equipment.

For any repair, call the authorized After-Sales Service and require only original spare parts.

Not complying with these instructions may seriously compromise the safety of this equipment; the manufacturer declines any liability in case these warnings are not complied with.

6.2 Safety devices

Any basin of pasta cookers is provided with a safety thermostat.

When the maximum control temperature is exceeded, the safety thermostat disconnects the power supply. When this occurs, turn off the main power switch and call an After-Sales Centre.

6.3 Use of the pasta cooker (Fig. 1)

Any basin of pasta cookers is equipped with a control knob **M** (Fig.1) of the control thermostat/main switch, with a green LED indicating "current on" and with a yellow LED indicating "heating enabled".

The knob **M** of the control thermostat is marked with the following symbols:

0	Heating off
40	Minimum temperature
70	Intermediate temperature values
100	Maximum temperature

- Before switching on the heating, fill the basin with water until its level is above the minimum mark and below the maximum.
- Turn the knob **M** to the position corresponding to the desired temperature. The two, green and yellow LEDs will be on. As the desired temperature is reached, the yellow LED gets off.

6.4 Disconnecting the heating

- Disconnect the heating, turning the knob **M** (fig. 1) to **0**: the green and yellow LEDs will get off.

6.5 Switching off the cooker in case of fault

- In case of any fault, stop the equipment operation turning the knobs **M** (fig. 1) to **0**.
- Turn off the main power switch, installed before the equipment.
- Call an authorized After-Sales Service Centre.

7 - CLEANING AND MAINTENANCE

- Before carrying out any cleaning operation, check that the main power switch, installed before the equipment, is off.
- Wash the surfaces of stainless steel with water and non abrasive detergents, every day; then rinse abundantly and wipe carefully.
- When cleaning stainless steel, never use detergents with abrasive substances, nor steel wool, brushes or scrapers of common steel.
- Clean the floor under the range with non corrosive products.
- Do not wash the equipment with water jets.

When the equipment must not be used for long time, comply with the following instructions:

- Disconnect the main power switch, installed before the equipment.
- Clean all the surfaces carefully.
- Protect the surfaces of stainless steel laying off a light film of white mineral oil with a cloth.
- Ventilate the rooms periodically.
- Check the equipment periodically (at least once a year); this check must be carried out by qualified professional personnel. Drawing up a maintenance contract is recommended.

8 - LIST OF SPARE PARTS

- Resistors of 1.83 kW - 230 V, for pasta cookers series 700
- Resistors of 2.76 kW - 230 V, for pasta cookers series 900
- Main four-pole switch
- Three-pole thermostat for temperature control
- Safety three-pole thermostat of manual reset
- Drain cock of the basin
- Water feeding cock
- Control knobs
- Green and yellow warning lights (LEDs)

T1

Modelli - Modelle Models - Modèles Modellen	Litri Litre Liter	Σ kW	A	V	Cavo Kabel Cable HO7RN-F mm ²
Serie 700					
803139225	26	5,5	7,9	400V~3N	n° 5 x 1,5 mm ²
803139545	2 x 26	11	15,9	400V~3N	n° 5 x 1,5 mm ²
Serie 900					
803149525	40	8,3	11,9	400V~3N	n° 5 x 1,5 mm ²
803149545	2 x 40	16,6	23,9	400V~3N	n° 5 x 2,5 mm ²

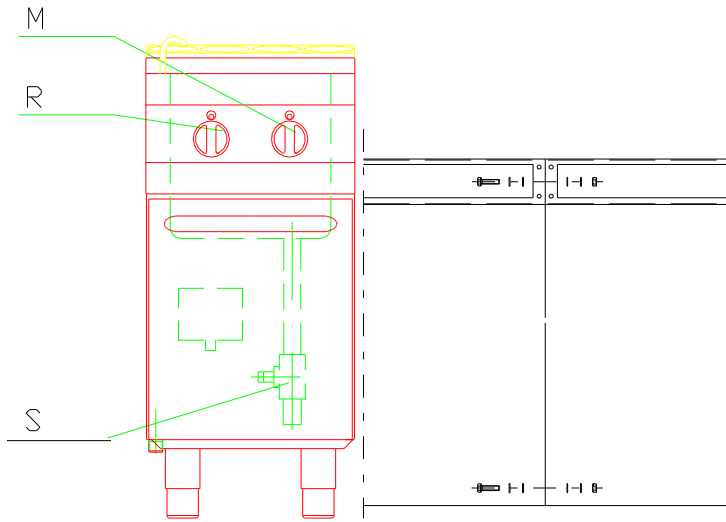


Fig. 1 - Abb. 1

Fig. 2 - Abb. 2

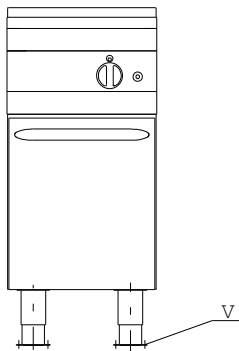


Fig.3 - Abb. 3

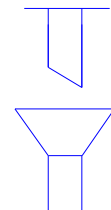
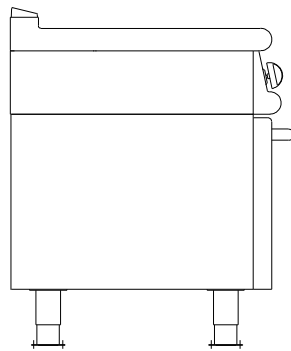
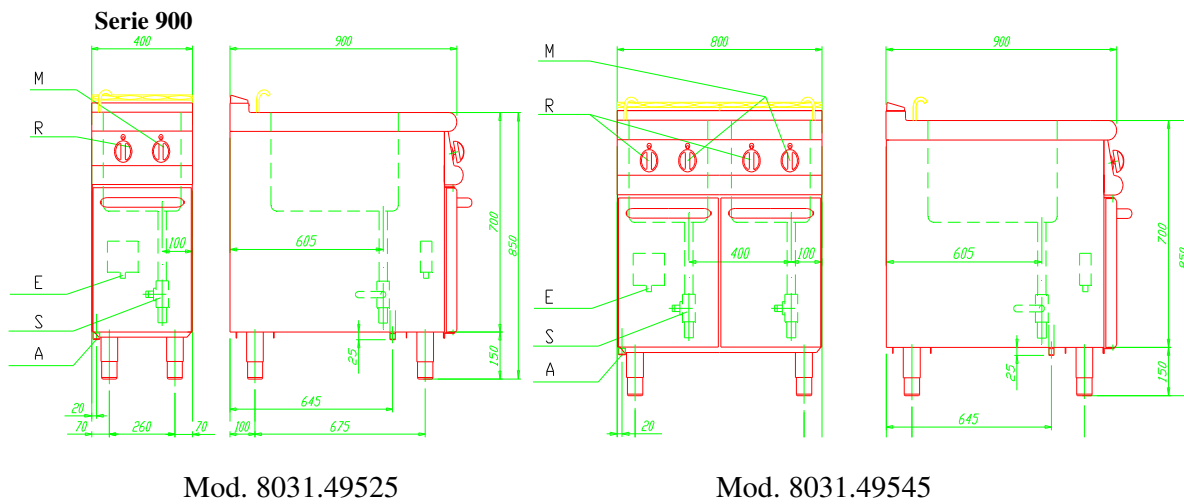
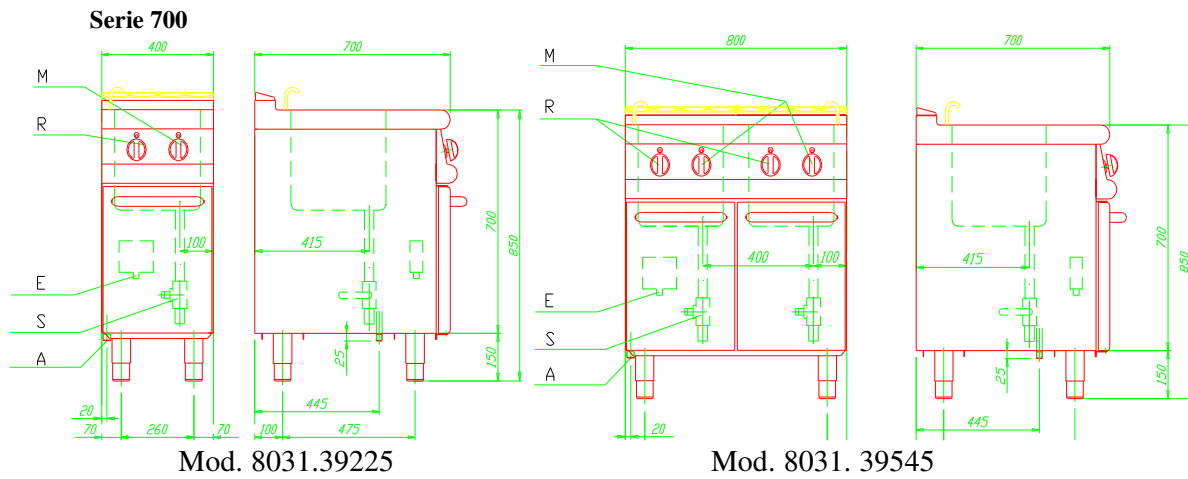


Fig.4 - Abb.4



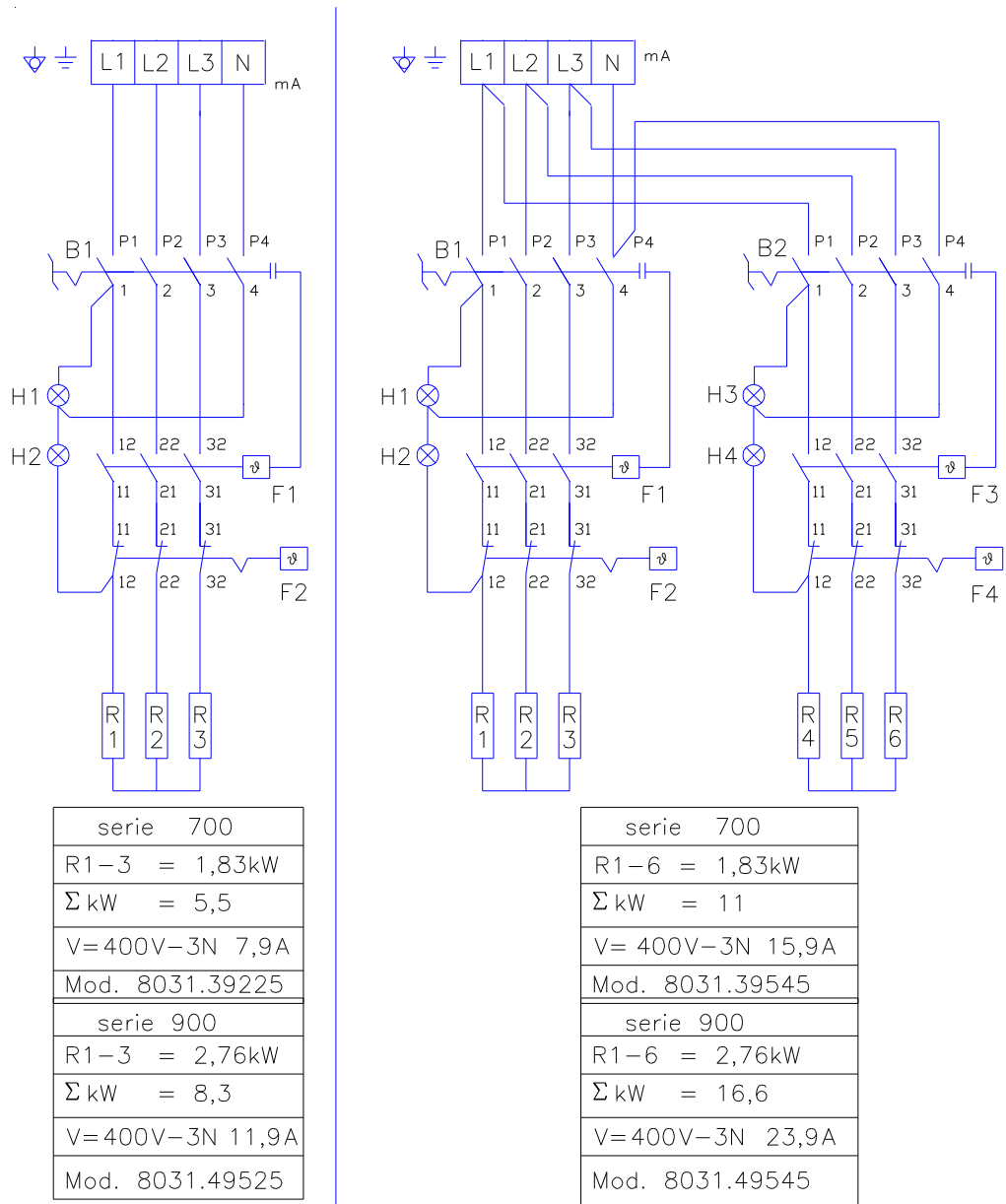
A = Alimentazione acqua - Wasseranschluß - Water inlet - Arrivée d'eau

E = Arrivo linea elettrica - Netzanschlußklemme - El. power connection block - Branchement électrique

M = Manopola comando - Bedienknebel - Knob - Manette de comande

R = Rubinetto carico acqua - Wasserhahn - Water inlet cock - Robinet d'eau

S = Rubinetto scarico acqua - Wasserablaßhahn - Water drain cock - Robinet de vidange marmite



- B1-B2 INTERRUTTORE GENERALE - HAUPTSCHALTER - MAIN SWITCH - INTERRUPTEUR GENERAL
- F1-F3 TERMOSTATO DI LAVORO - TEMPERATURREGLER - RUNNING THERMOSTAT - THERMOSTAT DE TRAVAIL
- F2-F4 TERMOSTATO DI SICUREZZA - TEMPERATURBEGRENZER - SAFETY THERMOSTAT - THERMOSTAT SECUR.
- H1-H3 SEGNALE VERDE - GRUENE KONTROLLAMPE - GREEN PILOT LAMP - LAMPE TEMOIN VERTE
- H2-H4 SEGNALE TRASPARENTE -WEISSE KONTROLLAMPE -WHITE PILOT LAMP -LAMPE TEMOIN BLANCHE
- R1-R6 RESISTENZE - HEIZKORPER - HEATER ELEMENT - RESISTANCES