INSTALLATION, OPERATION AND MAINTENANCE
INSTALLATION, GEBRAUCH UND WARTUNG
INSTALLATION, EMPLOI ET ENTRETIEN
INSTALLAZIONE, USO E MANUTENZIONE
INSTALACIÓN, USO Y MANTENIMIENTO

"CR42G"

GAS PASTA COOKER WITH AUTOMATIC TILTING DEVICE

GASBEHEIZTER NUDELKOCHER MIT AUTOMATISCHEM KORBHUB

CUISEUR DE PÂTES À GAZ À LEVAGE AUTOMATIQUE DES PANIERS

CUOCIPASTA A GAS CON SOLLEVAMENTO DEI CESTI AUTOMATICO

CUECEPASTA A GAS CON ELEVACIÓN AUTOMÁTICA DE LOS CESTOS

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EDITION 1 9611

INSTALLATION DIAGRAM - INSTALLATIONSDIAGRAMM - SCHEMAS CONCERNANT L'INSTALLATION - SCHEMA DI INSTALLAZIONE - ESQUEMA PARA LA INSTALACION

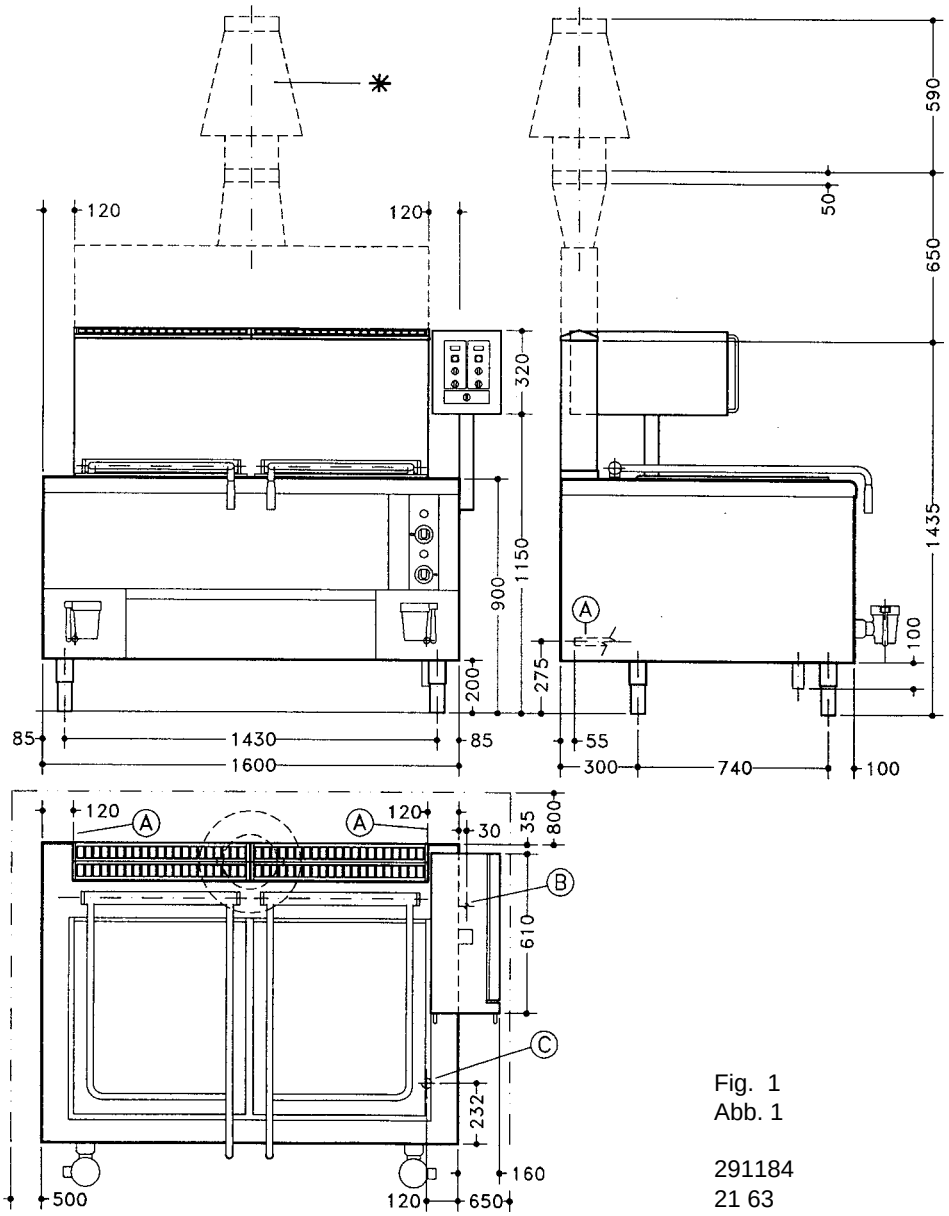

Fig. 1
Abb. 1

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GB - IE

A - Water connection inlets	Ø 3/4" M	ISO 7/1
B - Power supply cable inlet		
C - Gas connection inlet	Ø 1"1/4 M	ISO 7/1

* If the appliance is not installed under an extraction hood, a draught diverter may be ordered from the manufacturer

DE - AT

A - Wasseranschlüsse	Ø 3/4"M	ISO 7/1
B - Netzkabeleingang		
C - Gasanschluß	Ø 1"1/4 M	ISO 7/1

* Falls das Gerät nicht unter einer Abzugshaube aufgestellt wird, muß die Rückströmsicherung montiert werden (beim Hersteller zu beziehen).

FR - BE

A - Entrées eau	Ø 3/4" M	ISO 7/1
B - Entrée câble électrique		
C - Entrée gaz	Ø 1"1/4 M	ISO 7/1

* Si l'appareil ne doit pas être installé sous une hotte d'aspiration, appliquer un dispositif anti-refouleur (à demander au fabricant).

IT

A - Attacchi alimentazione acqua	Ø 3/4"M	ISO 7/1
B - Entrata cavo elettrico		
C - Attacco gas	Ø 1"1/4 M	ISO 7/1

* Qualora l'apparecchiatura non dovesse essere installata sotto una cappa d'aspirazione si rende necessario il montaggio dell'interruttore di tiraggio, da richiedere al costruttore.

ES

A - Conexión del agua	Ø 3/4" M	ISO 7/1
B - Entrada del cable eléctrico (para versión eléctrica)		
C - Conexión del gas	Ø 1"1/4 M	ISO 7/1

* Si el aparato no se instala debajo de una campana extractora, es necesario montar un dispositivo cortatiro, que ha de solicitarse al fabricante.

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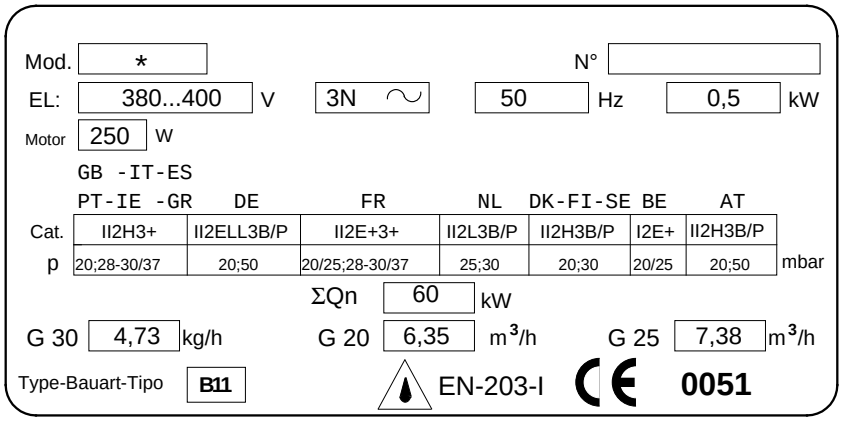

Fig. 2
Abb. 2

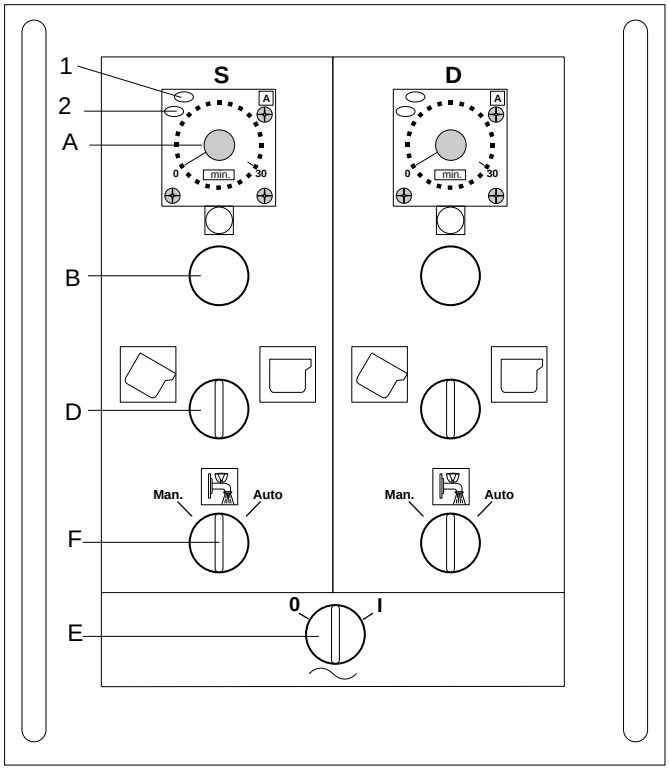

Fig. 3
Abb.3

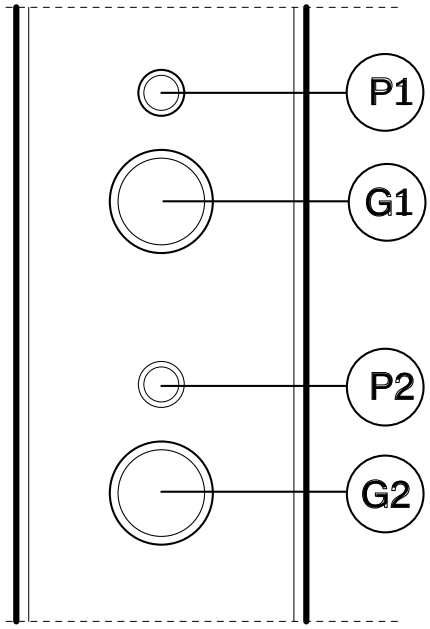

Fig. 4
Abb.4

GB-IE - Control panels (fig.3-4)
(fig. 3) S - left well control; D - right well control
A - Timer (0-30 minutes)
B - Start button
D - Basket UP/DOWN button
E - Luminous green main switch 0/I
F - Manual/automatic water filling selector

(fig. 4)
P1 - Electric ignition button (left pilot burner)
G1 - Gas knob (left burner)
P2 - Electric ignition button (right burner)
G2 - Gas knob (right burner)

DE-AT - Bedienungsblende
(Abb.3) S - Kontrolle linkes Becken; D - Kontrolle rechtes Becken
A - Timer (0“30 Minuten)
B - Schalter "Zyklusbeginn"
D - Schalter "Hub/Senkbewegung Korb"
E - Hauptschalter 0/I (grüner Leuchtschalter)
F - Wahlschalter:
Wassereinlaß manuell - 0 - automatisch

(Abb.4)
P1- Druckknopf - Electrische Zündung (linker Zündbrenner)
G1- Gashahngriff (linker Brenner)
P2- Druckknopf - Electrische Zündung (rechter Zündbrenner)
G2- Gashahngriff (rechter Brenner)

FR- BE - Bandeaux de commande
(fig. 3)S - commande cuve gauche; D - commande cuve droite
A - Temporisateur (0 à 30 minutes)
B - Bouton "démarrage cycle"
D - Sélecteur "montée - descente panier"
E - Interrupteur général vert lumineux - 0/I-
F - Sélecteur remplissage manuel - 0 - automatique de l'eau

(fig. 4)
P1 - Bouton d'allumage électrique (brûleur veilleuse gauche)
G1 - Manette robinet gaz (brûleur gauche)
P2 - Bouton d'allumage électrique (brûleur veilleuse droite)
G2 - Manette robinet gaz (brûleur droit)

IT - Pannelli di comando
(fig. 3)S - controllo vasca di sinistra ; D - controllo vasca di destra
A - Temporizzatore (0“ 30 minuti)
B - Pulsante di "avvio ciclo"
D - Selettore "salita - discesa, cesto"
E - Interruttore generale, luminoso verde- 0/I-
F - Selettore carico manuale - 0 - automatico dell'acqua

(fig. 4)
P1 - Pulsante accensione elettrica (bruciatore pilota sinistro)
G1 - Manopola rubinetto gas (bruciatore sinistro)
P2 - Pulsante accensione elettrica (bruciatore pilota destro)
G2 - Manopola rubinetto gas (bruciatore destro)

ES - Cuadro de mandos
(fig. 3)
S- control de la cuba izquierda D - control de la cuba derecha
A - Temporizador (de 0 a 30 minutos)
B - Pulsador de inicio de la cocción
D - Selector de subida y bajada del cesto
E - Interuptor general luminoso verde I/0.
F - Selector de carga manual - 0 - automática del agua

(fig. 4)
P1 - Pulsador de encendido eléctrico (quemador piloto izquierdo)
G1 - Mando del gas (quemador izquierdo)
P2 - Pulsador de encendido eléctrico (quemador piloto derecho)
G2 - Mando del gas (quemador derecho)

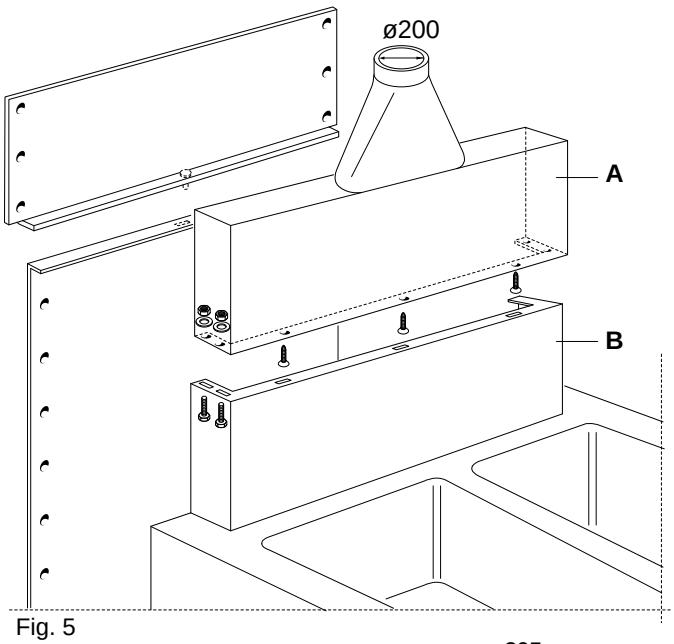

Fig. 5
Abb. 5

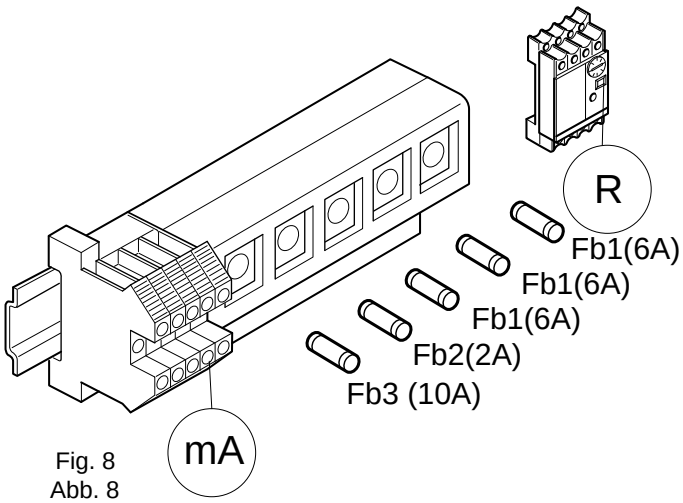

Fig. 8
Abb. 8

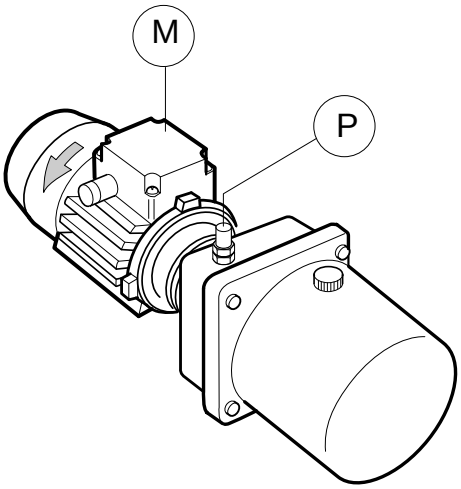

Fig. 9
Abb. 9

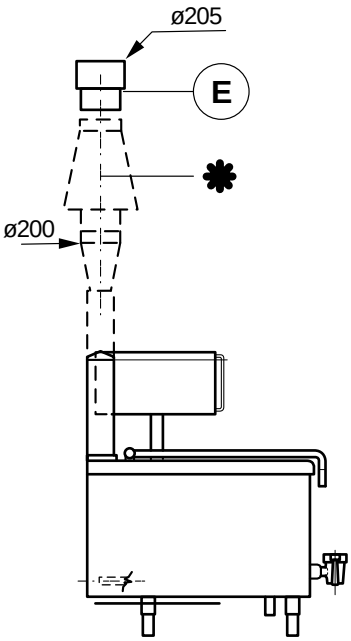

Fig. 6
Abb. 6

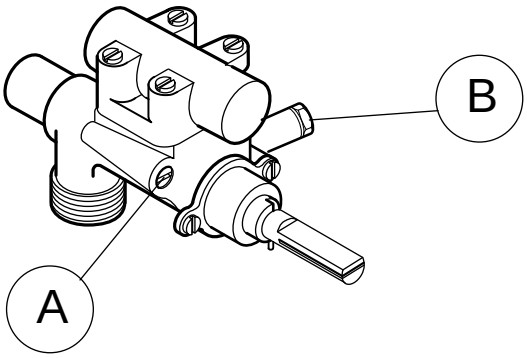

Fig. 10
Abb. 10

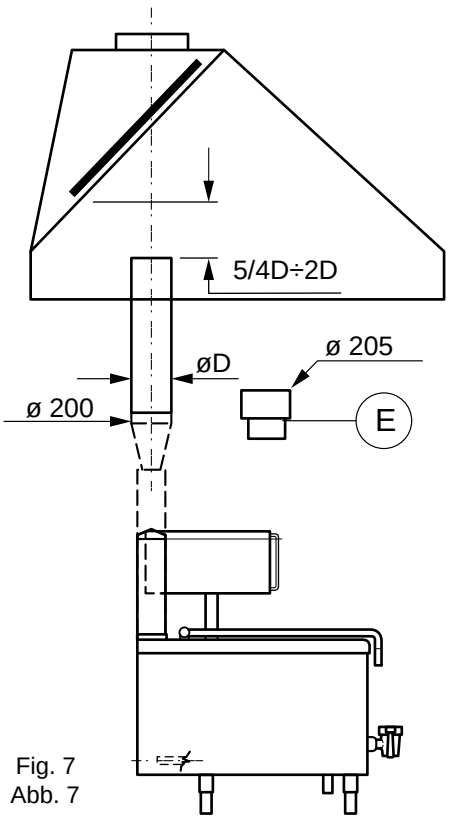

Fig. 7
Abb. 7

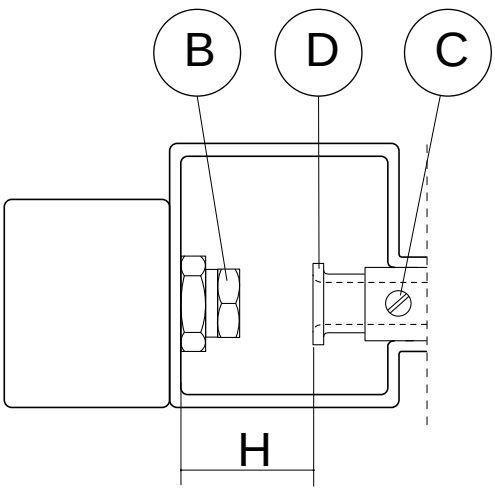

Fig. 11
Abb. 11

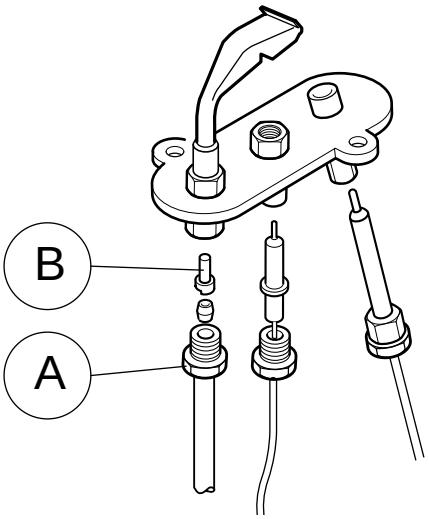

Fig. 12
Abb.12

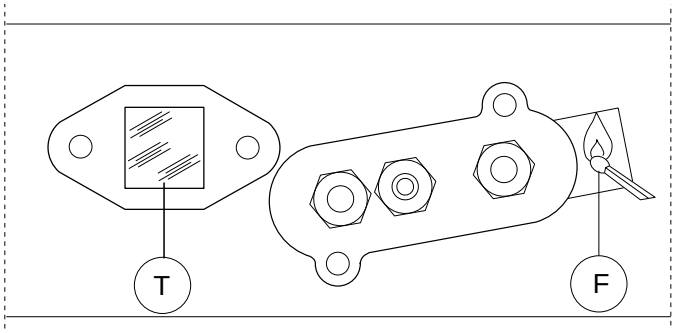

Fig. 13
Abb. 13

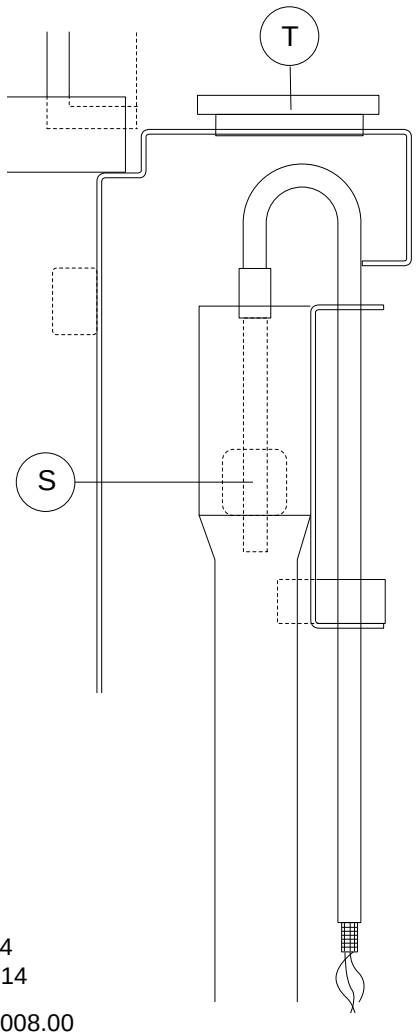

Fig. 14
Abb. 14

GAS PASTA COOKER WITH AUTOMATIC CONTROLLED TILTING DEVICE

Models: 291184 2163

INSTALLATION AND OPERATING INSTRUCTIONS (for the UK)

CONTENTS

I. INSTALLATION INSTRUCTIONS

1. DATA PLATE

The data plate (see figure 2) is positioned inside the front door.

2. TECHNICAL SPECIFICATIONS

		Models: 291184 2163
Power supply voltage:	V	380...400 3N
Power consumption:	kW	0.5
Frequency:	Hz	50
Power cable size		no. 5 x 1 mm^2
Gas connection: ISO 7/1	Ø	1"1/4 M
Rated thermal capacity	kW	30 + 30
Minimum thermal capacity	kW	9 + 9
Well capacity: at filling level	l	160 + 160
Category:		II 2H3+
Construction:		B11
G20 natural gas supply pressure	mbar	20
G30/G31 LPG supply pressure	mbar	28-30/37
Total gas consumption: calculated with minimum thermal capacity (Hi) at 15°C and 1013 mbar		
G30 LPG (Hi = 45.65 MJ/kg)	kg/h	4.73
G20 natural gas (Hi = 34.02 MJ/m^3)	m^3/h	6.35

3. INSTALLATION

3.1 PLACE OF INSTALLATION

- **The appliance must be installed in adequately ventilated premises.**
- Connect the appliance in accordance with the regulations in force (Gas Safety (Installation and Use) Regulations, 1984; Health and Safety at Work Act, 1974; Codes of Practice BS 6173, 1982; The Building Regulations, 1985; The Building Standards Regulations, 1981).

3.2 POSITIONING

- The appliance must be positioned under an extraction hood to ensure complete removal of cooking fumes.
- The appliance is not suitable for installation as part of built-in units.
- The distance from other surfaces must be no less than:

- 500 mm for the left-hand side
- 800 mm for the rear
- 650 mm for the right-hand side.

- If the appliance is positioned closer than this to the walls or placed on the floor or over flammable materials, thermal insulation must be provided.
- Remove the protective film from the external panels. Peel off slowly to prevent adhesive from being left on the surfaces. Adhesive residues must be removed using a suitable solvent.

3.3 WARNINGS

- Consult the gas company before installation.
- For space requirements and connection dimensions, refer to the technical specifications and figures given at the beginning of this instruction manual.
- Before connecting the appliance to the gas supply pipe, remove the plastic cap from the gas connection to the appliance.
- A quick-closing shutoff valve must be fitted in an easily accessible place up-line of each individual appliance.
- After installation, check that there are no gas leaks by brushing soapy water over the unions; leaks can be detected by the appearance of bubbles.
- Make sure that the appliance is suitable for the type of gas supplied. If it is not, follow the instructions given in the section: "Adapting appliances to a different type of gas".
- In addition to installation, any maintenance work (gas, electrical system) must be carried out by the gas or electric company or an authorised installation engineer only.

3.4 COMBUSTION GAS EXTRACTION FOR TYPE B11 APPLIANCES

For B11 type appliances the combustion gases must be collected by an appropriate system in accordance with applicable legislation.
For this purpose mount the connecting flue A (fig. 5) supplied in separate packaging.

3.4.1 Installing the connecting flue (fig. 5)

- Remove the grids covering the fume outlet.
- Remove the appliance back panel and that of the connecting flue A.
- Place the connecting flue A over flue B and fasten it with M5x10 through bolts and ∅ 4.3x9 self-tapping screws.

3.4.2 Using the draught diverter (fig. 6)

If applicable legislation requires the fitting of a draught diverter (*), this must be ordered from the manufacturer. It must be fitted as follows: insert the rising section of the draught diverter into the connecting flue (length 590 mm).
Then insert the exhaust gas pipe of adequate diameter into the draught diverter exhaust coupling, if necessary using adapter E. The length of the rising section must not be changed.

3.4.3 Installation under an extraction hood (fig. 7)

The gas supply must be linked to the forced extraction system of the extraction hood.
When the appliance is installed under an extraction hood, the connecting flue must be mounted and the combustion gas outlet pipe raised (without draught diverter and without any changes in pipe size) up to a distance of (5/4) D - 2 D from the extraction hood filter. The end of the discharge pipe must be at a distance of at least 1.8 m from the surface on which the appliance rests. The filter material should be selected with care as the combustion gas temperature can be as high as 300°C.

4. ELECTRICAL CONNECTION

- The appliance must be connected to the electrical power supply in accordance with applicable legislation.
- Before making the connection, make sure that the voltage and frequency values on the data plate correspond to the power supply.
- The power supply cable must be flexible with characteristics not inferior to type H05RN-F with rubber insulation and must be protected by metallic or rigid plastic piping.

The cable must be connected to the terminal board as shown on the wiring diagram provided with the appliance, then secured by means of the cable clip.

- A multipolar circuit-breaker of adequate capacity and with a contact breaking distance of at least 3 mm must be installed up-line of the appliance.

This circuit-breaker must be installed in the building's permanent electrical system in the immediate vicinity of the appliance.

- It is mandatory to connect the appliance to an efficient earthing system. For this purpose the earth wire must be connected to the green/yellow connector on the terminal board. The appliance must also be included in a bonding system.

This connection is made using the stop screw marked E, located near the front right-hand foot. The bonding connector must have a cross-section of at least 10 mm^2.

4.1 INSTALLING THE POWER SUPPLY CABLE

Connect the power supply cable to the appliance as follows:

- Open the control box right hand side panel (fig. 3).
- Insert the cable into the hole in the cable clip B (fig.1).
- Connect the cable to the terminal board mA (fig.8) and secure it using the cable clip.

Important: Check that the basket-tilting motor turns in the right direction by removing the back motor protection panel. This check must be performed when the basket is rising or lowering (switch E turned to the (I) position and selector D (fig.3) turned to the left or right) by observing whether the motor cooling fan (see figure 9) rotates in the direction shown by the arrow. If not, invert two phase wires at the power supply terminal board mA (fig. 8).

- Refit the panel and close the control box.

The manufacturer disclaims all responsibility if the safety instructions are not observed.

5. CONNECTION TO THE WATER SUPPLY

The appliance must be supplied with softened drinking water with hardness 0.5-5 °f (French degrees) and at a pressure of 150-300 kPa (1.5-3 bar).
The following points are also essential for correct installation:

- Install a mechanical filter and a shutoff tap between the water inlet pipe A (fig.1) and the mains water supply.

Before connecting the filter, allow a certain amount of water to drain out to empty the supply pipe of metal deposits.

Draining out the water

- The cooking water for each well is drained out from the front through a tap. The pipe outlet must be installed at a sufficient distance to avoid damaging the appliance.

6. START-UP

6.1. CHECKING THE RATED THERMAL CAPACITY

When installing a new appliance or adapting it to a different type of gas, or when performing any kind of maintenance work, the thermal capacity of the appliance must be checked as described below by the authorised installation technician or by the gas company.

The rated thermal capacity may not be regulated in any other way.

Thermal capacity:	**max.**	**min.**
	kW 30+30	kW 9+9

Operation of the appliance at the correct maximum and minimum thermal capacity depends on correct supply pressure and use of the right nozzles. Proceed as described below. Upon completion, check operation as described in section 9.

6.2. CHECKING THE GAS PRESSURE (fig. 10)

Check the data plate to make sure that the appliance is suitable for the type of gas supplied. If it is not, follow the instructions given in the section: "Adapting appliance to a different type of gas".

Use a U-tube manometer (minimum resolution 0.1 mbar) with the burners operating to measure the connection pressure. Proceed as follows:

- Remove the back panel, the right hand side panel and the control panel (fig. 4).
- Unscrew plug B from the pressure fitting and connect the manometer tube.

If the connection pressure is not within the specified limits (see table below) the appliance will be unable to operate. Inform the gas company.

TYPE OF GAS	**PRESSURE mbar**		
	Rated	Min.	Max.
G20 natural gas	20	17	25
G30/31 LPG	28-30/37	20/25	35/45

After measuring the supply pressure, remove the U-tube manometer and screw up the plug.

7. ADAPTING TO A DIFFERENT TYPE OF GAS

To adapt the appliance to a different type of gas, refer to the nozzle table and proceed as follows:

7.1 REPLACING MAIN BURNER NOZZLE (fig.11)

- Open the lower door on the front of the machine.
- Unscrew completely nozzle B and replace it with one that is suitable as indicated in the nozzle table.
- The diameters (in hundredths of a millimetre) are marked on the nozzles.
- Tighten up nozzle B completely.

7.2 REPLACING PILOT BURNER NOZZLE (fig.12)

- Undo nut A and replace nozzle B with one suitable for the type of gas to be used.
- The identification numbers are marked on the nozzles.
- Tighten up nut A.

NOZZLE TABLE

	LPG G30 /G31 ø mm		**Natural gas G20** ø mm	
	Max.	Min.	Max.	Min.
Main burner	2.00	1.60	3.00	2.50
- marking	200	160	300	250
Pilot burner	No.14		No. 27	

7.3 REPLACING MINIMUM NOZZLE (fig.10)

- Remove the back panel, the right hand side panel, the knobs and the control panel (fig.4).
- Undo the minimum setting screw A from the tap and replace it with one suitable for the type of gas to be used (tighten up completely).

7.4 CHECKING PRIMARY AIR (Fig.11)

The primary air must be regulated so that flame lift does not occur when the burner is cold, or lightback when the burner is hot.

To adjust proceed as follows:

- Slacken fastening screw C and set the sleeve D to a distance H according to the following table:

Type of gas

G30/G31 LPG	H=mm	20
G20 natural gas	H=mm	15

• Tighten up fully fastening screw C and seal with paint.

7.5 GAS CONVERSION PLATE

After the appliance has been adapted to a kind of gas other than the type for which it was set by the manufacturer, an adhesive label specifying the new type of gas must be affixed.

8. SAFETY DEVICES (fig.8)

The appliance is fitted with the following safety devices:

- Thermal relay to protect the motor and the control circuit set at 1A. Press button R to reset.
- 10A fuse Fb3 to protect transformer secondary winding.
- 2A fuse Fb2 to protect transformer primary winding.
- 3 x 6A fuses Fb1 (aM) to protect the motor power supply.

These components are located in the control panel box on the right-hand side of the appliance.

9. FUNCTIONAL CHECK

- Start the appliance as described in the operating instructions.
- Check the gas and water supplies for leaks.
- Check that the fume extraction system works efficiently.
- Check that the flame lights and is stable.
- Instruct the user on how to operate and service the appliance with the aid of the instruction manual. Pay particular attention to the warnings to be followed for correct use.

10. MAINTENANCE

The components requiring maintenance can be reached by removing the rear and side panels.

11. FAULTS AND REMEDIES

Faults may arise even when the appliance is used correctly.

- THE PILOT BURNER DOES NOT LIGHT

Possible causes:
- The spark plug is badly fitted or incorrectly connected.
- The electric igniter or the spark plug cable are damaged.
- There is insufficient pressure in the gas pipes.
- The nozzle is blocked.
- The gas tap is faulty.
- A fuse has blown.

- THE PILOT BURNER GOES OUT WHEN THE GAS TAP KNOB IS RELEASED

Possible causes:
- The thermocouple is not heated sufficiently by the pilot burner.
- The gas tap knob has not been held down long enough.
- Insufficient gas pressure at the tap.
- The gas tap is faulty.

- THE PILOT BURNER STAYS ON BUT THE MAIN BURNER DOES NOT LIGHT

Possible causes:
- Insufficient pressure in gas pipe.
- Nozzle blocked or gas tap faulty.
- Gas outlet holes in burner blocked.

ADJUSTING TILT MICROSWITCH

- A limit switch for automatic basket lifting at the end of the cycle is located at the end of the basket lifting arm.

This microswitch deactivates the hydraulic system when the basket lifting arm reaches the dripping position.

12. REPLACING COMPONENTS

(to be performed by an authorised installation technician only)

- Remove the knobs, the back panel, the right hand side panel and the control panel to gain access to:

- GAS TAP
- Unscrew the pilot burner and thermocouple pipe.
- Unscrew the gas inlet and outlet fittings and remove the fitting that secures the tap to the support.

For installation carry out the same procedure in reverse order.

- PILOT BURNER, THERMOCOUPLE, SPARK PLUG, ELECTRIC IGNITER ASSEMBLY
- To replace the spark plug, the thermocouple and the igniter, slacken the corresponding fixing screws and remove the components.
- To replace the pilot burner, unscrew the gas pipe and the two fixing screws.
- Remove the pilot burner assembly.
- Replace the components and proceed in reverse to reassemble.

- MAIN BURNER

- Unscrew the pipe from the nozzle holder and the gas ramp.
- Remove the pilot burner assembly by undoing the fixing screws.
- Remove the combustion chamber front panel by undoing the fixing screws after removing the lower screws and slackening the upper screws of the side panels of each combustion chamber.
- Lower the burner / chamber bottom assembly, removing the side support panels.

- REPLACING VARIOUS COMPONENTS

- To gain access to the well water level control devices, remove the side panels and the inspection caps T (fig.14).
- Well water filling solenoid valves accessible from the back of the unit.

- REPLACING AND CALIBRATING THE HYDRAULIC FLUID PRESSURE

- The hydraulic fluid is normally long-lasting. However, it ages with use and should therefore be replaced every 5 years. Every two years, or whenever necessary, the supply pressure must be regulated so that the basket can be raised when loaded. For this purpose there is a plug on the oil distributor, under which the adjustment screw P is located (fig. 9) .

Proceed as follows:

- Raise the basket several times without a load to warm the oil in the hydraulic circuit.
- Load the basket with a weight equal to that of the maximum quantity of food that can be cooked in the basket.
- Keep the UP selector D (fig.3) turned on and adjust the screw P so that the basket rises.

The appliance is already set with the hydraulic system supplied with fluid suitable for use of type ISOVG 46.
Fluid used: REINACH EHT 14 or equivalent.

II. OPERATING INSTRUCTIONS

The appliance is intended for professional use and must be used by trained personnel only.

1. INSTRUCTIONS FOR THE USER

Warnings:

- Read this manual carefully as it provides information on how to install, operate and service the appliance safely.
- This manual must be looked after carefully for future consultation by operators.
- The appliance must be installed and adapted to different types of gas by trained personnel only. If any fluid (even a small quantity) leaks from the hydraulic system, call the technical service centre to remedy the problem. This fluid must be collected and **not allowed to escape into the environment**.
- For repairs call a technical service centre that has been authorised by the manufacturer and ask for original spare parts to be used. Failure to follow these instructions may affect the safety of the appliance.

2. OPERATION

- This appliance must be used solely for the purpose for which it was designed, i.e for cooking foods such as pasta and rice in water. All other uses are to be considered inappropriate.
- The appliance must not be used as a fryer.
- Fill the well with water.
- Do not turn the appliance on without water.
- Before using the appliance for the first time, clean industrial grease from the wells and baskets as follows:

- Fill the well with water, add washing-up liquid and boil for a few minutes.
- Drain the water out through the tap and rinse the well thoroughly.

2.1 FILLING EACH WELL WITH WATER (fig.3)

Check that both the well drain taps are closed.
Open the gas and water taps.
Turn on the electric circuit-breaker installed up-line of the appliance.

- Turn switch E on the control panel to the (I) position.
- For automatic water filling and level control, turn selector F to the Aut position and leave it there.
- For manual level control, turn selector F to the Man position.
  N.B.: as level reference choose a position at least 10 cm from the lower edge of the well. When the water has reached the desired level, return the selector to the intermediate position.

2.2 HEATING BOTH WELLS (fig.4)

Both gas control knobs G1 and G2 have the following positions:

- ● OFF position
- ✶ "Pilot ignition" position
- 🔥 "High flame" position (to raise temperature or return to the boil)
- 🔥 "Low flame" position (to maintain the water temperature during pauses between cooking).

2.2.1 Lighting pilot burners

After filling the wells with water, light the corresponding pilot burners.

- Press knob G1 (fig.4) and turn it to position ✶.
- Press the knob down fully and at the same time press the electric igniter button P1 until the burner has lit. The pilot burner flame can be seen through the inspection window under the door T or through the hole F (fig.13).
- Hold down knob G1 for about 20 seconds. When it is released the pilot burner should remain lit. It not, repeat the operation. The pilot burner can be lit manually by introducing a flame through hole F (fig.13).
  Carry out the same procedure for controls "G2" and P2".

2.2.2 Lighting main burner (fig.4)

Important: Do not light the main burner or leave it on if the water level is lower than the minimum line (see section 2.1).
Failure to follow this instruction can cause serious damage to the cooking well and the functional parts of the appliance.

With pilot burner on:

- Turn knobs G1 and G2 to the high flame position 🔥 or the low flame position 🔥 (position for maintaining the temperature of the water in the well while waiting for a subsequent cooking cycle), regulating water heating according to the quantity and type of food to be cooked.

2.3 COOKING (fig.3)

When the water in both wells has come to the boil:

- Add salt (to prevent corrosive deposits from forming on the bottom of the well, it is important to use refined salt; if this is not possible, dissolve it in water in a separate container).
- For both wells: remove the plastic cover from timer A, then turn the pointer to the required cooking time (between 0 and 30 minutes).
- Put the food to be cooked in the basket, which should be raised by turning selector D to the left (icon showing raised basket) for the entire time it takes the basket to rise out of the well.
- Turn selector D to the right (icon showing immersed basket) until the basket stops.

- Press button B (start cycle).

The green LED 1 (POWER) on the timer flashes for the entire cooking time.
When the timer is zeroed LED 1 remains lit steadily and red LED 2 (OUT) illuminates. These LEDs remain in this configuration for the entire duration of automatic basket lifting until the basket reaches the dripping position, where the bottom of the basket is just above the water level in the well.
LEDs 1 and 2 go out.
To unload the food into the trolley alongside the appliance, turn selector D to the left to complete the tilting operation.

Warning:
- At the end of the cooking cycle the lid opens and the basket rises. At this stage it is therefore recommended to open first the lid and not to lean against the appliance.
- To proceed to a subsequent cycle, top up the wells with water (for manual control), bring the water back to the boil, place the food to be cooked in the baskets and immerse the baskets in the wells by turning selector D (fig.3), then press cycle start button B again.

3. TURNING OFF (figs.3-4)

- To turn off each main burner, turn knob G1 or G2 (fig.4) to position ✱.
- To turn off the pilot burner, turn it to the position ●.
- To turn off the electrical power supply and the well water level control, turn switch E (fig.3) to the "0" position and switches F (fig. 3) to the central position.

At the end of operation
- Check that the burners are off and that the electrical power supply is turned off.
- Drain the water out of the well by opening the specific drain tap.
- Wash food residues from the well and the basket.
- Close the main gas and water taps located up-line of the appliance.

4. TURNING OFF IN EVENT OF MALFUNCTION

In the event of a malfunction, turn the appliance off as follows:
- Turn off the automatic electrical power switch installed up-line of the appliance and close the water and gas taps.
- Call the technical service centre for assistance from personnel who have been trained and authorised by the manufacturer.

5. CLEANING AND MAINTENANCE

Before carrying out cleaning and maintenance, turn off the electric power supply at the automatic circuit breaker installed up-line of the appliance.
- Clean steel parts daily using lukewarm soapy water, then rinse with plenty of clean water and dry thoroughly.
- Do not leave water in the well while the appliance is not being used as this affects normal passivation of the steel, making the surfaces less resistant to the corrosive action of the salt.
- Check periodically the cleanliness of the water level control device S (fig.14) and remove any encrustations produced by cooking froth. To gain access, remove cap T (fig.14) and raise the float device.
- Under no circumstances clean stainless steel surfaces with scouring pads, brushes or metal scrapers as this can cause ferrous particles to deposit and lead to the formation of spots of rust.

If necessary stainless steel wool can be used, but be sure to rub in the direction of the satin finish.
- Observe the following precautions during extended periods of disuse:

- disconnect the electric power supply;
- wipe all stainless steel surfaces vigorously using a cloth moistened slightly with vaseline oil to apply a protective film;
- air the premises regularly.

- Periodically (at least once a year) the appliance should undergo a general inspection. For this purpose we recommend taking out a service contract.

6. WARNINGS

- Under no circumstances spray the appliance with direct high-pressure jets of water as water infiltration could affect the safety of the appliance.
- Rinse all parts thoroughly after using alkaline detergents.
- No changes must be made to the combustion air capacity.

GAS PASTA COOKER MAIN COMPONENTS

• Gas tap
PINTOSSI , SC-PEL 23 S type complete with gas inlet filter

• Burner
SIMAC type

• Pilot burner
SIT type, model 0.140

• Thermocouple
SIT type, model 0.200 connection M9 x 1

• Electric igniter
MAJER &WONISCH type, model 78
ISPRACONTROL'S type, model BR50

• Water filling solenoid valve
"M&M International" type, model B 206 DBY

Switch
TELEMECANIQUE type, model ZB2 - BE101

Timer
OMRON type, model H3CR

Contactor
KLOCKNER type, model DIL - EM10

Motor
CARPANELLI type, model M71 A4, 380 V3N~ - W 250

Well drain tap
RUBINETTERIE DEL FRIULI type, model D110022

Well dripping limit switch
PIZZATO type, model FR