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

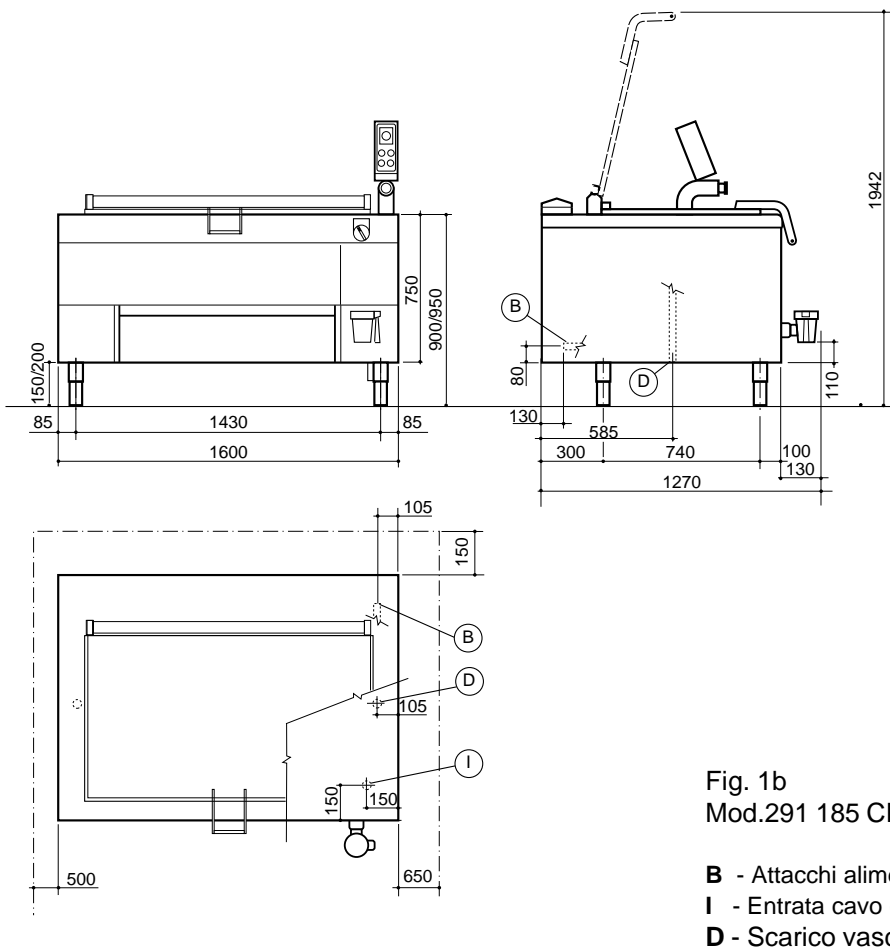
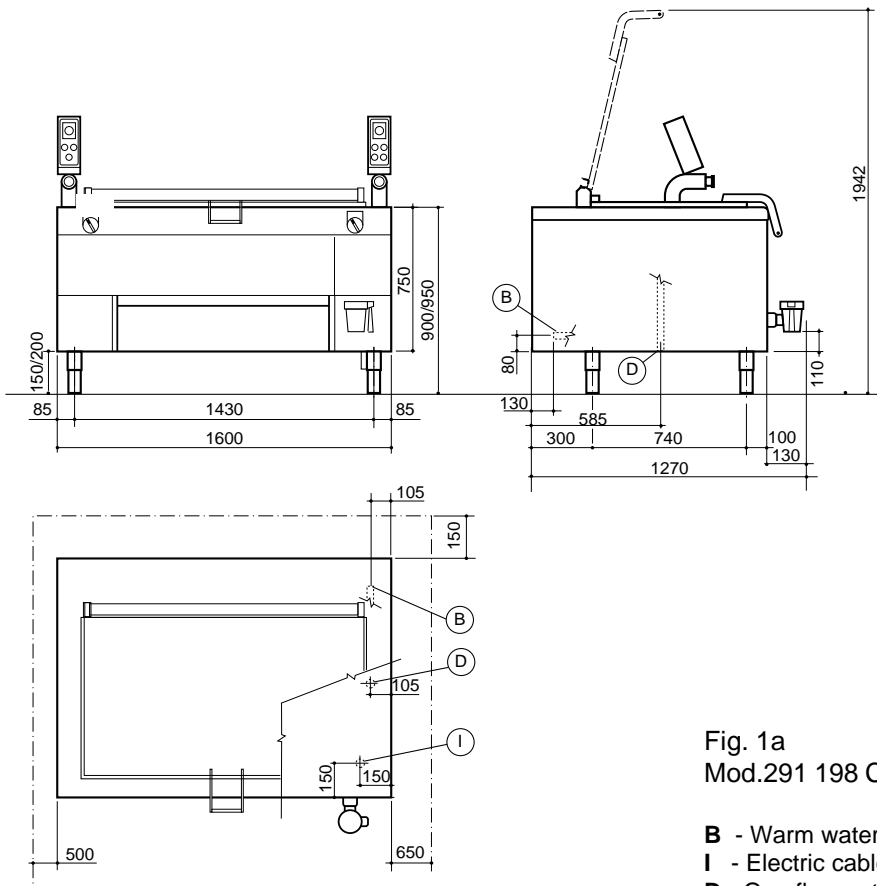
"CR40E" - "CR41E" - "CR42 E"
ELECTRIC PASTA COOKER WITH AUTOMATIC TILTING DEVICE



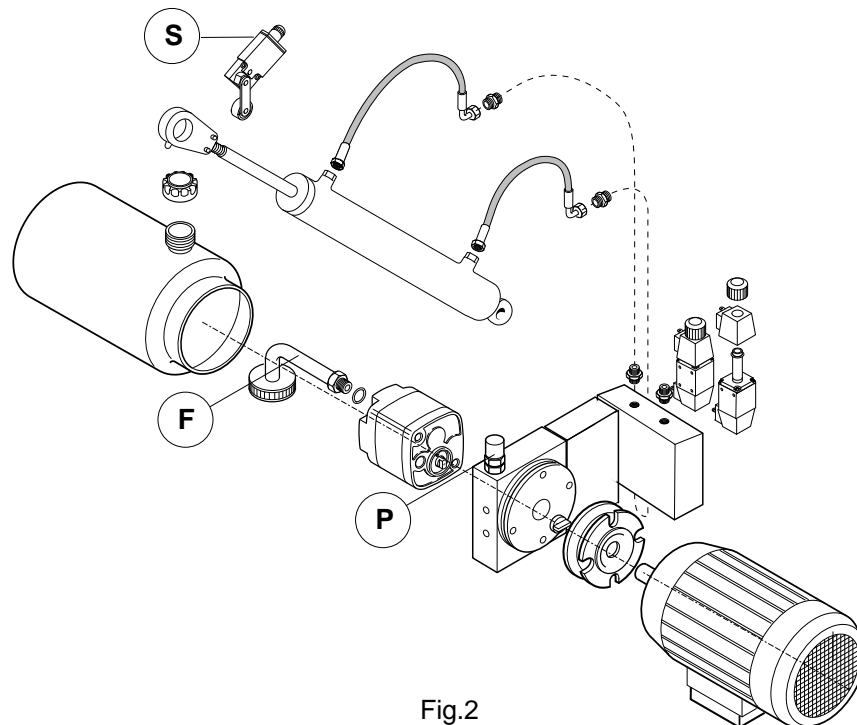
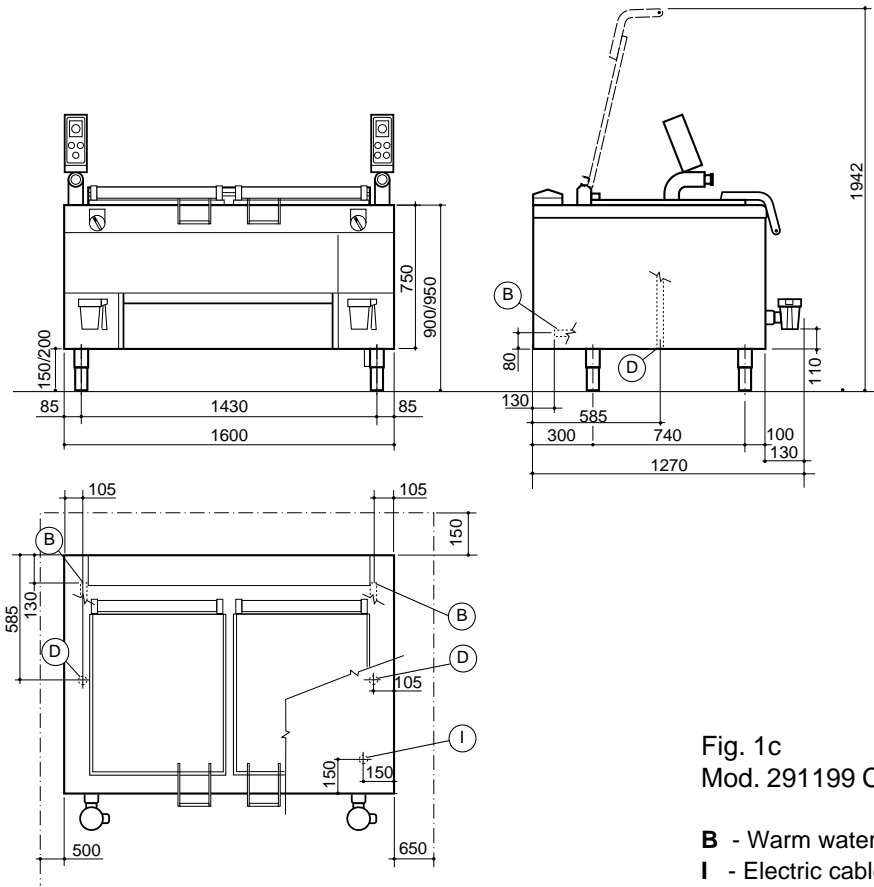
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SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONS DIAGRAMM - SCHEMAS
 CONCERNANT L'INSTALLATION - ESQUEMA PARA LA INSTALACION



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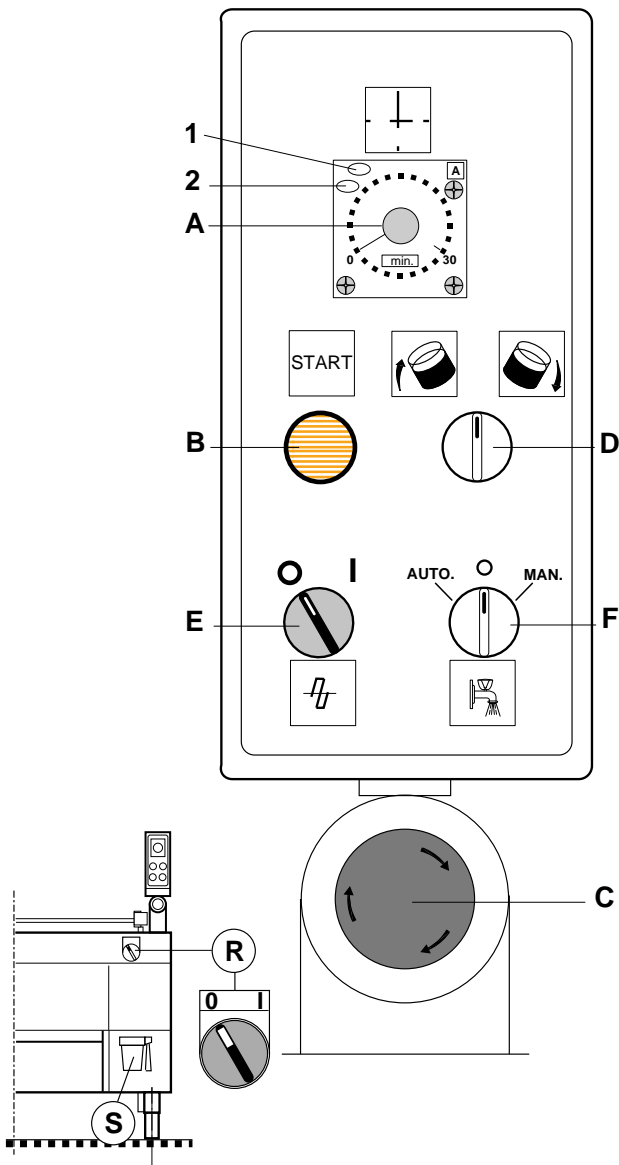


Fig.3

IT - Control board

Note: Every basket is equipped with its own control panel completed with emergency stop push-button

A - Timer (0÷30 minutes)

B - Cycle "start" push-button

C - Emergency stop push-button

D - Selector "basket up/down"

E -Green luminous O/I main switch

(only on the right control panel)

F - Selector "manual - 0 - automatic" water loading

R - Red luminous selector O/1 for heating the basket

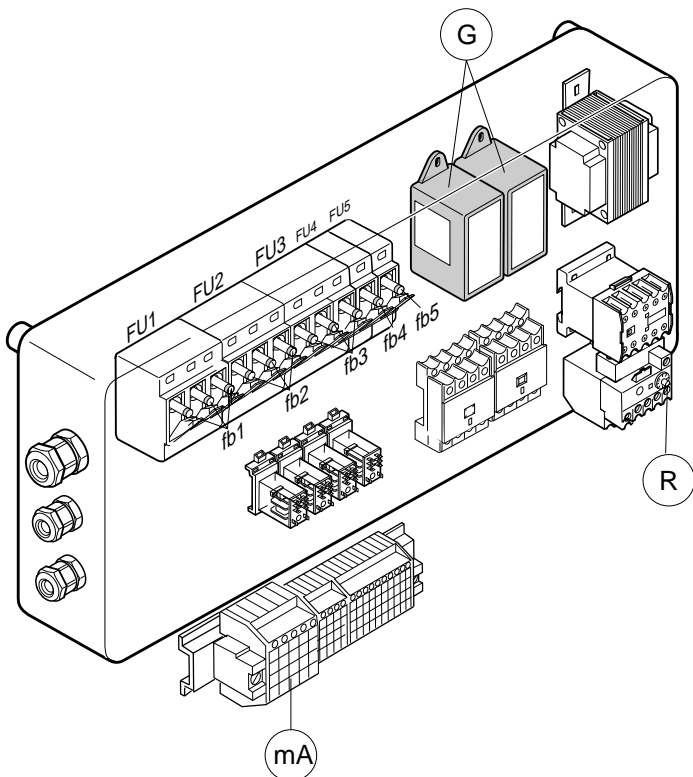


Fig. 4

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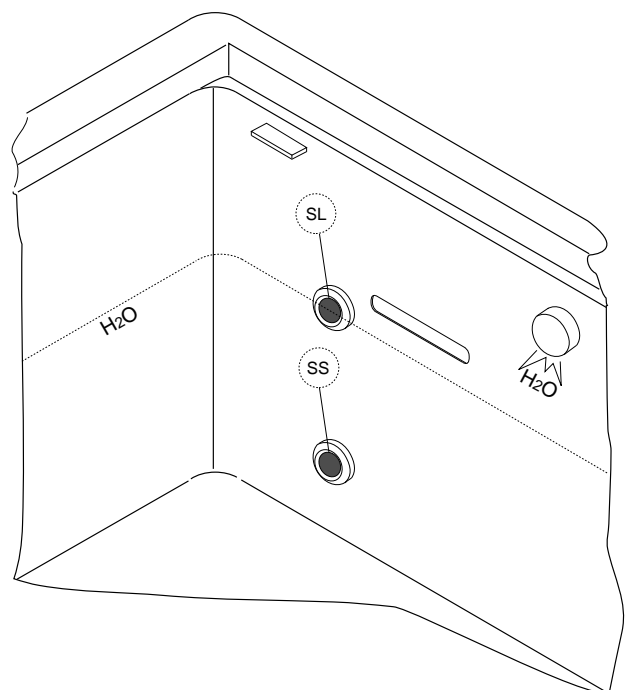


Fig. 5

I. INSTALLATION INSTRUCTIONS (valid for Great Britain)

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IMPORTANT NOTES

- Read this manual carefully as it provides information on how to install, operate and service the appliance in safety.
- Install the appliance in accordance with current legislation in force.
- This manual must be kept with the appliance for future reference.
- If the appliance is sold or moved to new premises, make sure that the manual is handled with the appliance so that the new user and installer can refer to operating instructions and safety warnings.
- The appliance is intended for professional use and must be used by trained personnel only.
- This appliance must be used solely for its intended purpose, i.e. for cooking foodstuff such as pasta, rice and similar products in water. All other uses are to be considered inappropriate.
- Never use the appliance as a fryer.
- It is advisable to stipulate an after sales assistance service contract for regular yearly checks.
- Have repairs performed by an authorised technical service centre only and always ask for original spare parts to be used.
- Do not wash the appliance with water jets.
- Turn the appliance off (electricity - water) in the event of malfunction or poor operation.
- The manufacturer will accept no responsibility for personal injury or damage to property caused by the failure to observe the installation, operation or maintenance instructions or by inappropriate use of the appliance.

I. INSTALLATION INSTRUCTIONS

1. DATA PLATE

The data plate is located on front panel's internal part.

2. TECHNICAL SPECIFICATIONS

	Models	291 198	CR40E one well+ 2 baskets
		291 185	CR41E one well+ one basket
		291 199	CE42E 2 wells+ 2 baskets
Maximum well capacity	l	160+160 (CR42E); 320(CR40E,CR41E)	
Baskets max. capacity	kg	20 + 20	
Well heating rated capacity	kW	15 + 15	
Frequency	Hz	50	
Power supply voltage	V	380...400~3N	
Total power consumption	kW	30,25	
Power supply cable' section	n°	5x10mm ²	
Weight	Kg	380	

3. INSTALLATION

The appliance is to be installed only by qualified personnel in compliance with safety legislation in force.

3.1 PLACE OF INSTALLATION

The appliance is to be installed only in adequately ventilated premises.

- Instal the appliance in accordance to safety standards and regulations in force UNI-CIG 8723, law Nr. 46 of 5 March 1990 and D.M. 12.04.96.

3.2 POSITIONING

- Place the appliance under a extraction hood to assure the complete outlet of cooking generated fumes.
- The appliance is not suitable to be embedded.
- The distance left between the appliance and any other surface must not be less than:
 - 500 mm on the left side
 - 800 mm on the back side
 - 650 mm on the right side.
- Should the distance left between the appliance and any other surface be less that the values here given or should the appliance be installed on the floor or on top of inflammable material you need to instal a thermal insulation component.
- Take away the protective film that covers the appliance external panels paying attention no glue remain stuck to the panels. Remove eventual glue by means of an suitable diluent.

3.3 WARNINGS

- For space requirements and connection dimensions refer to the technical specifications and figures shown at the beginning of this instruction manual.

- Instal an on/off supply cock on the gas line upline the appliance; make sure the cock is equipped with a fast closing device and that it is installed on a easily accessible position.
- Maintenance operations (power supply), as for installation operations, must be carried out by the power supplying Company's technicians or by an authorised technician.

4. ELECTRICAL CONNECTIONS

- Connection to the electric power supply must be carried out in accordance with current legislation in force and by specialised personnel only.
 - Before carrying out any connecting operations check that the electrical voltage, power and frequency data on the appliance's plate correspond to the main supply specifications.
 - The power supply cable must be flexible and have characteristics not inferior to that of the rubber insulation jacket type H05RN-F and must be protected by a metal or rigid plastic pipe with adequate cross-section in compliance with current standards. The cable must be connected to the terminal board according to instructions given in the electrical wiring diagram supplied with the appliance and then locked by means of the cable clip.
 - The electric power line must be fitted with a residual current circuit-breaker with suitable characteristics and a contact breaking distance of at least 3 mm. This circuit-breaker must be installed in the building's permanent power supply system in the immediate vicinity of the appliance.
 - The appliance maximum discharge current is 1 mA/kW.
 - The appliance must absolutely be earthed. Connect the terminal (yellow-green), the terminal board is equipped with, to the earth wire.
- The appliance must also be connected to a bonding system. Connect the marked stop screw you can see near the right front foot.

4.1 CONNECTING THE POWER SUPPLY CABLE

To connect the power supply cable to the appliance follow these instructions:

- Open the right lateral panel and the one of the box that gives access to the electrical components (fig.3).
- Insert the cable in the cable clip "I" (fig. 1a, 1b and 1c).
- Connect the cable to the terminal "mA" (fig. 4) and fasten it with the cable clip.

Important: Control that when the selector "D" is turned left (basket up) or right (basket down) the movement carried out is correct. For a further control on correct connecting of phases check that at the end of the cooking cycle the basket moves up automatically.

Otherwise change two supply phases on the terminal "mA" (fig.4).

- Assemble back the panel and close the box that gives access to electrical components.

4.2 BONDING SYSTEM

The appliance must be connected to a bonding system. Connect the bonding system to the terminal marked with the symbol (∇) you find near the cable clip. The size of the bonding wire must be at least 10 mm².

5. CONNECTIONS TO THE WATER SUPPLY

The appliance must be supplied with sweet drinkable water having a hardness between 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 shut off tap between the water inlet pipe "B" (fig. 1a, 1b, 1c) and the mains water supply. Before connecting the filter, allow a certain amount of water to drain out in order to empty the supply pipe of any metal deposits.

Important: If the cooker is to be used on continuous basis the appliance need to be supplied with **drinkable water heated up to 70÷80 °C**.

Draining out water

- The cooking water contained in the well can be drained out by means of front tap "S" (fig. 3). This tap must be positioned over a grate, as well as the overflow outlet "D" (fig. 1a, 1b and 1c). Fumes produced during the loading phases should not disturb the appliance so make sure the outlet pipe be installed to a suitable distance to avoid damages.

6.SAFETY DEVICES (fig. 4)

The appliance is equipped with the following safety devices:

- Thermal relay calibrated to "A1" to protect motor and control circuit. Press "R" to reset.
- 3x2 Fuses groups "Fb2-Fb3" of 32A for the power circuit
- Fuses "Fb5" of 6A transformer's secondary.
- Fuses "Fb4", from a 2A transformer's primary.
- 3 Fuses "Fb1" of 6A(am) for protecting the motor supply system.
- **Minimum/maximum level control device** for controlling the quantity of water in the well. This device starts the heating system only after the level of water in the well has reached the level of the probe "SS" and stops the automatic loading once the level has reached the level of the probe "SL" (Fig. 5).

The listed components are installed into the electric components box you find on the appliance's front right rear.

7. CONTROLLING FUNCTIONING OPERATIONS

- Start the appliance as described in the operating instructions.

- Control the appliance's supplies sealing.
- Instruct the user on how to operate and service the appliance with the aid of the instruction manual. Pay particular attention to the warnings regarding the instructions to be followed for correct use.

8. MAINTENANCE

Those components requiring maintenance can easily be reached simply by removing the back and lateral panels.

9.TROUBLE SHOOTING

ADJUSTING TILT MICROSWITCH

- A limit switch "S" (fig. 2), for controlling the basket automatic lifting movement to be carried out 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".

10. INSTRUCTIONS FOR REPLACING COMPONENTS

(to be carried out by authorised technicians only)

- To have access to the components remove the handles, the backboard, the right panel and the control board.

10.1 REPLACING SOME COMPONENTS

- Disassemble the side panels and inspection caps "T" (fig. 6) to have access to the well's water level control device.
- Remove the back panel to have access to the well's water loading solenoid valves.

10.2 CHANGING AND ADJUSTING THE PRESSURE OF THE HYDRAULIC FLUID

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.

It is advisable to change the oil **every 500 working hours**, while the **filter "F" (fig. 2) should be changed every 3000 working hours**.

While carrying out maintenance operations, or whenever needed, it will be necessary to adjust the supply pressure so that the basket while full can be lifted. To adjust the supply pressure use the special adjusting screw "P" (fig. 2) you find under cap on top of the oil distributor.

- To carry out the adjusting procedure:
 - Let the empty basket be lifted a few times for the oil in the oleodynamic circuit to get heated.
 - Fill up the basket with the maximum quantity of food admitted (20 Kg).
 - Set the selector "D" (fig. 3) to the up movement and adjust the screw "P" until the basket is lifted.

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 by trained personnel only. If any fluid (even a small quantity) leaks from the hydraulic system, call the technical service centre to repair the fault. This fluid must be collected and disposed off according to regulations in force and must absolutely not be thrown away.
- 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 observe the above instructions may affect the safety of the appliance.

2. OPERATION

- This appliance must be used solely for its intended purpose, i.e. for cooking foodstuff such as pasta, rice and similar products in water. All other uses are to be considered inappropriate.
- Do not use the appliance as a fryer.
- Fill the well with water up to the level mark.
- Before using the appliance for the first time, clean away all traces of industrial grease from the well following these instructions:
 - Fill the well with water and ordinary detergent and let it boil for a few minutes.
 - Empty the well by opening the relative tap and rinse thoroughly the well with clean fresh water.

2.1 FILLING THE WELLS

(fig. 3)

Make sure that the well emptying taps are closed.

Open the water supply tap.

Connect the electric switch to supply power to the appliance.

- Turn the selector to position (I) the electric selector "E" you find on the appliance right control panel.
- Turn selector "F" to position (Auto.) and keep it so to fill the well with water and to allow the automatic control of the level of water in the well (position of sensor "SL" (Fig. 5)).
- Otherwise turn selector "F" to position (Man.) if you wish to control the water level manually. **Note: If so take as a reference of level a height not over the position the safety probe "SS" (fig. 2) is mounted on the well. When the desired level is reached set the selector back to position (O).**

2.2 COOKING (fig. 3)

Turn the selector "R" (fig. 3) from position "0" to position "1" to start heating the water.

When the water in every well boils:

- 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 first the salt into water in a separate container and then added it to the well).
- For every well: remove the cover plastic from all timers "A" and set them to the required cooking time - between 0 and 30 minutes-.
- Lift the basket by turning selector "D" to the left (icon showing raised basket) for the entire time it takes for the basket to rise out of the well. Then place the food to be cooked into the basket.
- Turn selector "D" to the right (icon showing immersed basket) until the basket stops the down movement.
- Press button "B" (start cycle).

The green led "1" (POWER) on the timer flashes for the entire cooking time.

When the timer is back to zero led "1" remains lit steadily and red led 2 (OUT) goes on. These Leds remain so configured for the entire time the automatic basket lifting movement lasts and until

the basket reaches the "dripping" position, that is to say that the bottom of the basket is just above the water level in the well.

Then leds "1" and "2" go out.

When this phase is completed and 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, if closed, opens automatically when the basket is lifted. It is therefore advisable to open the lid or not to stand too close to the appliance.
- To proceed to a subsequent cycle, top up the well with water, let the water boil, place the food to be cooked into the basket and immerse the basket into the well by means of selector "D" (fig. 3) then press start cycle push-button "B" again.

2.3 EMERGENCY STOP

- The appliance is equipped with a **red emergency stop mushroom push-button "C"** (fig. 3) placed under every control panel. If this push-button is pressed every function of the appliance stops. The appliance remains inoperative even after the pressure on the push-button has been released. **To start again operations you need to turn the push-button on the sense of the arrow the device has impressed on top.** This will not start again operations automatically but will set the appliance ready to be used; then you will need to repeat the complete start up procedure to continue production cycles.

3. TURNING OFF THE APPLIANCE (fig. 3)

- Turn the selector "F" to "0" position to disable the automatic water level control, then turn the heating selector "R" and the main switch "E" to position "0".

At the end of operations

- Check that the electric power supply upline the appliance is turned off.
- Drain the water out of the well by opening the drain tap.
- Wash food residues from the well and the basket.
- Close the supply water taps located upline of the appliance.

4. TURNING OFF THE APPLIANCE IN CASE OF MALFUNCTION

In case of malfunction, turn the appliance off following these instructions:

- Turn off the automatic electrical power switch installed upline of the appliance and close the water tap.
- Call the technical service centre for assistance from personnel trained and authorised by the manufacturer.

5. CLEANING AND MAINTENANCE

Before carrying out any cleaning and maintenance operations, cut off the electric power supply to the appliance but turning off the main power supply.

- Wash steel parts daily using tepid soapy water, then rinse with plenty of clean fresh 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.
- Control on regular basis if the water level probes "SS" and "SL" (fig. 5) are clean; if necessary remove eventual encrustations caused by the cooking foam.
- 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.

When the appliance is going to be left unused for a long time take the following precautions:

- cut off power supply to the appliance;
 - cover all the appliance' stainless steel surfaces with a protective film by wiping them vigorously using a cloth slightly moistened with vaseline oil;
 - air the premises regularly.
- Periodically (at least once a year) the appliance should undergo a general inspection. For this purpose we recommend stipulating an after sales assistance 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.
- Do not use corrosive substances (e.g. hydrochloric acid) to clean the floor underneath the appliance.

ELECTRIC PASTA COOKER MAIN COMPONENTS

- Water loading solenoid valve Ø 3/4
"C.E.M.E." type, mod.ESM series 86

- Main switch
"ERSCE" type, Mod. SL3A

- Red luminous switch O/I, heating
"ERSCE" type, Mod. SL2A

- Timer
"OMRON" type, Mod. H3CR

- Contactor
"KLOCKNER" type, mod. DIL - EM10

- Motor
"BRONZONI" type, Mod. C10071C, 380 V3N - W 250.

- Well draining tap
"RUBINETTERIE DEL FRIULI" type, Mod. D110018

- Well dripping position limit switch
"Pizzato" type, Model FR

- Water level control device
"GICAR" Type, Mod. RL30 - 3ES,24V

- Well heating system resistances 5kW, 230V
"RICA" Type