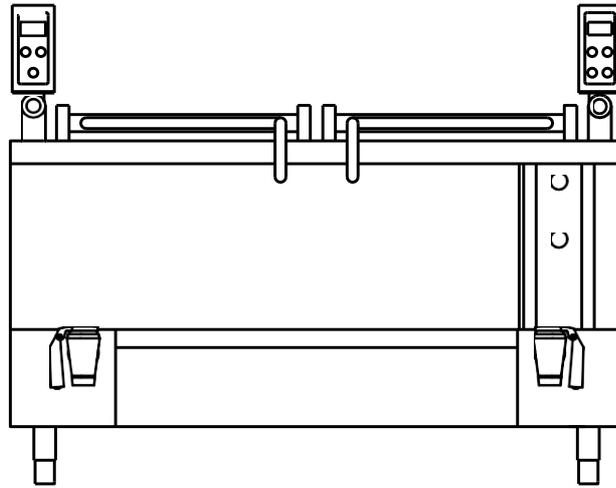


CE



**STEAM PASTA COOKER WITH AUTOMATIC BASKET LIFTING**  
INSTALLATION, USE AND MAINTENANCE

DOC.NO. **027.0068.00**

EDITION 0406

# IA. INSTALLATION DRAWING

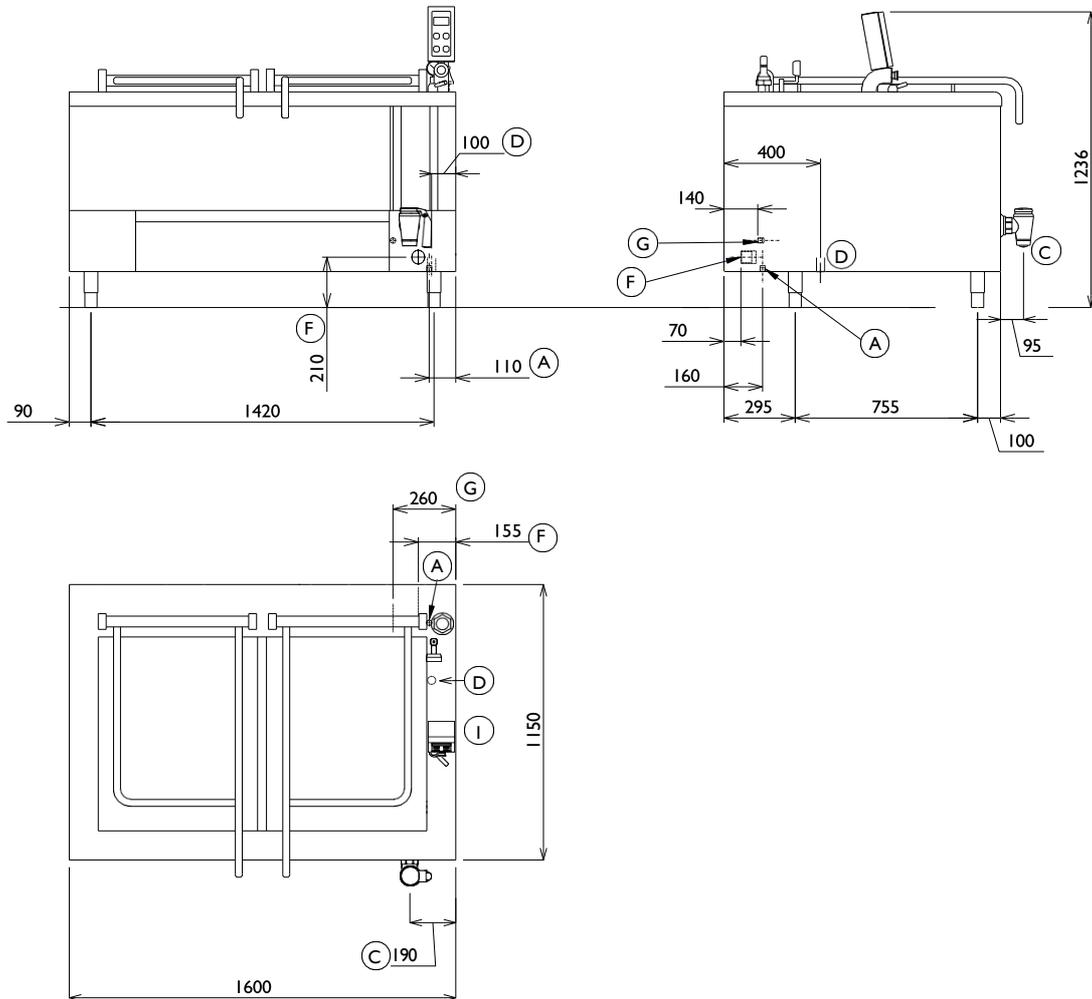
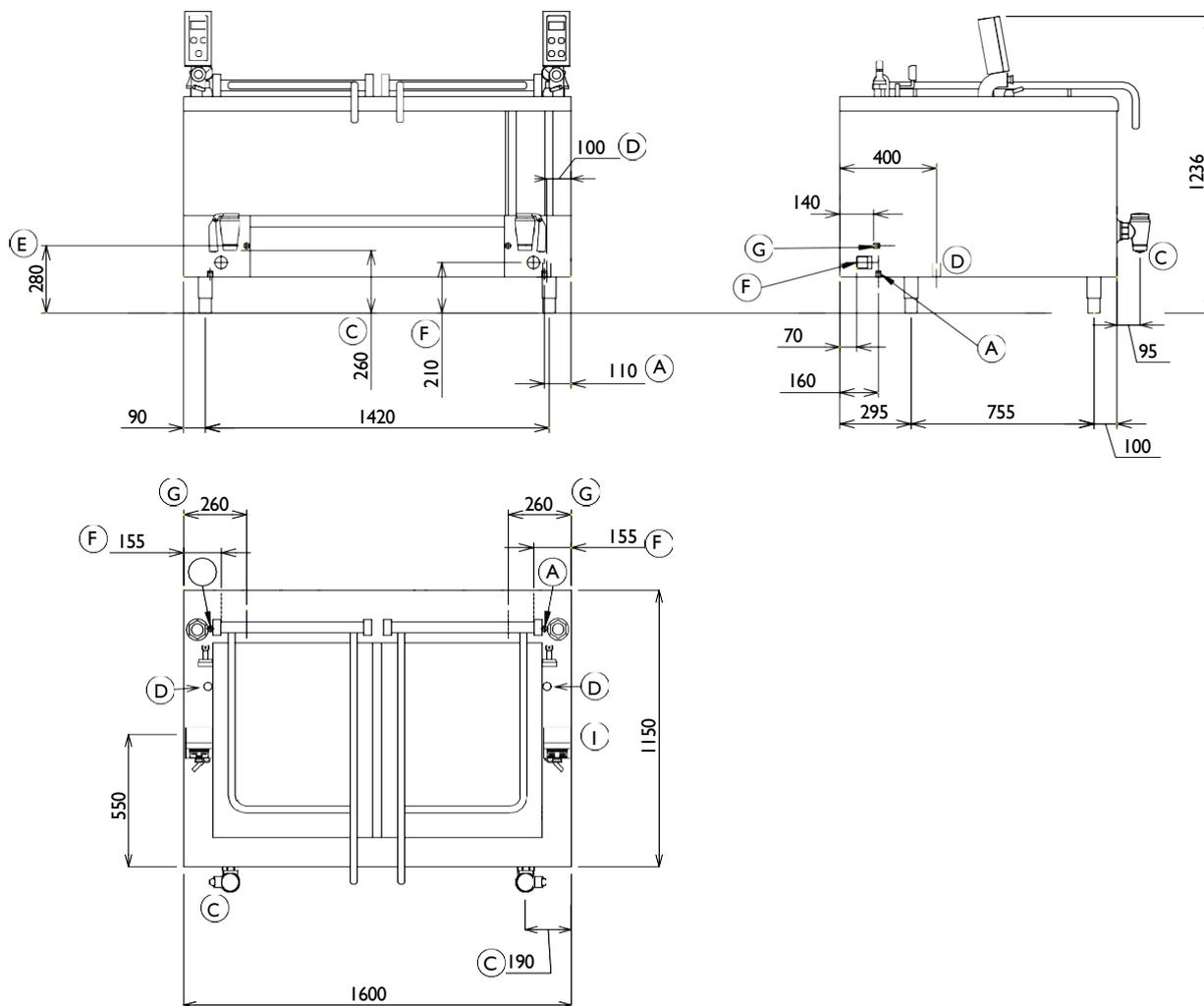


FIG.1/A:

**CR40V - 291165**

- |            |                             |            |         |
|------------|-----------------------------|------------|---------|
| <b>A</b> - | Water supply connection     | ø 3/4" M   | ISO 7/1 |
| <b>I</b> - | Electric cable entry        |            |         |
| <b>D</b> - | Overflow pipe discharge     | ø 30 mm    |         |
| <b>C</b> - | Water discharge             |            |         |
| <b>F</b> - | Connection steam            | ø 1 1/2" M |         |
| <b>G</b> - | Connection drain condensate | ø 1/2" F   |         |

# IA. INSTALLATION DRAWING



## CR42V - 291162

- |     |                             |            |         |
|-----|-----------------------------|------------|---------|
| A - | Water supply connection     | ø 3/4" M   | ISO 7/1 |
| I - | Electric cable entry        |            |         |
| D - | Overflow pipe discharge     | ø 30 mm    |         |
| C - | Drain water                 |            |         |
| F - | Connection steam            | ø 1 1/2" M |         |
| G - | Connection drain condensate | ø 1/2" F   |         |

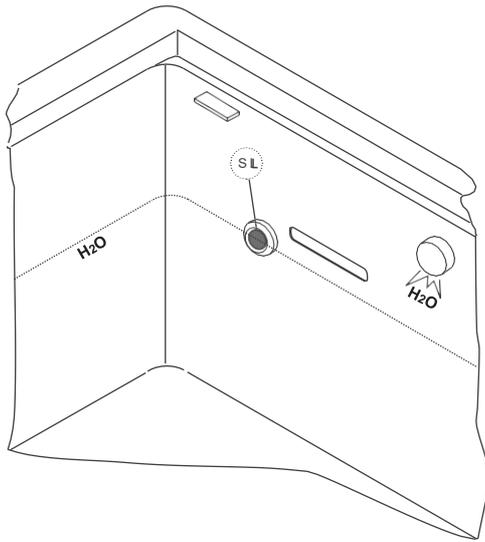


Fig.2A - Level Control

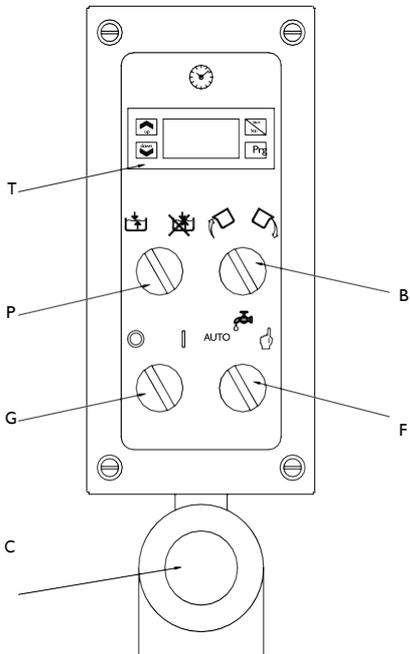


Fig.3A  
Control Panel CR40V - 291165  
CR42V - 291162

- T - Timer
- P - Water replenishing selector
- C - Emergency stop button
- B - Basket "up-down" selector
- G - Luminous green main ON-OFF switch
- F - Water filling selector: manual - O - Automatic

## IB. TECHNICAL DATA

**TABLE A - Technical Data equipment gas and pressures of connection**

TECHNICAL DATA MODELS		CR40V/CR42V
		291165 - 291162
Max tub capacity	Lt	400
Power supply voltage	V	230
Power consumption	kW	0.5
Phases	Nr	1N
Frequency	Hz	50
Power supply cable section	mm <sup>2</sup>	5x1
Steam connection	Ø	1 1/4"
Condensate drain connection	Ø	1/2"
Steam consumption (indicative)	kg/h	120
Water connection	Ø	3/4"
Max steam pressure	bar	0.45

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## II. GENERAL INFORMATION

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### 1. WARNINGS

- Read this manual carefully before use.
- Keep the manual for future use during installation.
- This manual provides instructions for various equipment.
- Identify the purchase code by reading the plate holder tag of the equipment located under the control panel.
- FIRE HAZARD - Keep the area around the equipment free and clean of combustibles. Do not keep flammable materials near this equipment.
- Install the equipment only in ventilated rooms. Improper ventilation causes suffocation. Do not obstruct the ventilation system of the environment where this equipment is installed. Do not obstruct the ventilation and exhaust openings of this or other equipment.
- Place emergency phone numbers in a visible position.
- Installation, maintenance, and adaptation to other types of gas must be performed only by qualified and authorized personnel by the manufacturer. For assistance, contact an authorized technical center of the manufacturer. Require original spare parts.
- This equipment is designed for cooking food. It is intended for industrial use. Any use other **than indicated is improper.**
- Personnel using the equipment must be **trained.** Supervise the equipment during its operation.
- Turn off the equipment in case of malfunction or poor operation.
- Do not use products (even if diluted) containing chlorine (sodium hypochlorite, hydrochloric acid, muriatic acid, etc.) to clean the equipment or the floor under the equipment. Do not use metal tools to clean the steel (brushes or scouring pads like Scotch Brite).
- Avoid contact of oil or grease with plastic parts.
- Do not leave dirt, grease, food, or other encrustations on the equipment.
- Do not wash the equipment with direct water jets. Failure to comply with the above may compromise

the safety of the equipment.

The warranty is void if the above is not respected.

### 2. ECOLOGY AND ENVIRONMENT

#### 2.1. PACKAGING

The materials used for packaging are environmentally compatible and can be stored safely or burned in a suitable waste combustion plant. Plastic components subject to disposal with recycling are marked

with: 

##### **PE Polyethylene:**

outer packaging film, instruction bag, gas nozzle bag.

##### **pp Polypropylene:**

packingsheets, straps.

##### **EPS Expanded Polystyrene:**

corner protections.

#### 2.2. USE

Our equipment has high performance and efficiency. To reduce the consumption of electric energy, water, or gas, do not use the equipment empty or in conditions that compromise optimal performance (e.g. doors or lids open, etc.). Where possible, perform preheating only before use.

#### 2.3. CLEANING

In order to reduce the emission of pollutants into the environment, it is recommended to clean the equipment (externally and internally where necessary) with products having a biodegradability greater than 90% (for further references see chap. V "CLEANING").

#### 2.4. DISPOSAL

Do not disperse into the environment. Our equipment is made with recyclable metallic materials (stainless steel, iron, aluminum, galvanized sheet metal, copper, etc.) in a percentage greater than 90% by weight.

Make the equipment unusable for disposal by removing the power cable and any closing devices of compartments or cavities (if present) to prevent anyone from remaining locked inside.

#### 2.5. RADIO INTERFERENCE

This equipment complies with the EEC Directive 89/336 relating to the suppression of radio **interference.**

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## III. INSTALLATION

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### 1. REFERENCE STANDARDS

• Installation must be carried out by professionally qualified personnel according to the safety standards in force.

### 2. UNPACKING

Remove the packaging.

Slowly detach the protective films from the metal surfaces.

Clean adhesive residues with an appropriate solvent.

**WARNING! Immediately** check for any damage caused during transport.

- Examine the packaging before and after unloading.
- The carrier is responsible for the safety of the goods during transport and delivery.
- File a claim with the carrier in case of apparent or hidden damage. Report any damage or shortages on the delivery note.
- The driver must sign the delivery note: the carrier may reject the claim if the delivery note is not signed (the carrier can provide the necessary form).
- Request the carrier to inspect the goods within no more than 15 days from delivery for hidden damages or shortages that become evident only after unpacking.
- Keep all documentation contained in the packaging.

### 3. POSITIONING

#### 3.1 GENERALITIES

- Installation diagrams provide the dimensions of the equipment and the positions of the connections (water inlet – gas inlet – electric cable inlet).
- The equipment can be installed individually or joined with other equipment of the same range (see par. 3.3).
- The equipment is not suitable for The appliances are not suitable for recess-mounting
- Leave at least 10 cm between the equipment and side or rear walls.
- Maintain an adequate distance between the equipment and any combustible walls.
- Leave adequate space between the equipment and any side walls to allow for

subsequent service or maintenance operations.

- Properly insulate from the equipment any surfaces at distances less than those indicated.

#### 3.2 FLOOR FIXING

To prevent accidental tipping of single-module monobloc equipment installed individually, fix them to the floor. Instructions are attached to the related accessory.

#### 3.3 SEALING JOINTS BETWEEN EQUIPMENT

Follow the instructions attached to the optional sealing paste package.

### 4. CONNECTIONS

Identify the equipment purchased based on the data on the nameplate.

Check on the installation diagrams the position of the utility inlets provided for the equipment:

- ELECTRIC POWER
- WATER SUPPLY
- WATER DRAIN
- STEAM SUPPLY
- CONDENSATE DRAIN

#### 4.1.1 BEFORE CONNECTION

- Clean the connection pipes from dust, dirt, foreign materials that could obstruct the supply.
- Do not use connection pipes with a diameter smaller than the equipment's predispositions.
- Besides the installation itself, any maintenance work (gas, electric current) must be carried out only by the supplier or by an authorized installer.

#### 4.1.2 CHECKING THE STEAM CONNECTION PRESSURE

The equipment must be supplied with steam at a maximum pressure of 0.45 bar. Higher pressures activate the safety valve and pose serious danger to operators due to explosion risks.

**The safety valve has been calibrated and sealed by the manufacturer and must not be tampered with under any circumstances.**

## 5. WATER SUPPLY CONNECTION

The equipment must be supplied with potable water at a pressure between 1.5 - 3 bar.

**Attention!** If the water pressure exceeds the indicated value, use a pressure reducer to avoid damage to the equipment. For correct installation, it is essential to connect the water inlet pipe to the distribution network through a mechanical filter and an isolation valve. Before connecting the filter, allow a certain amount of water to flow to purge the pipe of any debris.

## 6. ELECTRICAL CONNECTION

Check the data on the nameplate regarding voltage, power, and frequency.

- The connection to the electrical power supply must be carried out according to current regulations by specialized personnel.

The connection must be made using a cable with minimum characteristics H05RN-F and must be protected by a metal or rigid plastic tube with a section suitable to the standards. The cable must be connected to the terminal block according to the instructions in the electrical diagram attached to the equipment, and then secured with the cable gland. To access the terminal block:

Remove the right side panel (2 screws located under the appliance).

- Remove the right side panel (2 screws located under the appliance). Remove the cover of the electrical panel box (4 screws).

- Connect the cable to the terminals marked L1-N-PE and then secure it with the cable gland.

The connection to the electrical line must be made through a differential circuit breaker with appropriate characteristics, with a contact opening distance of at least 3 mm. This breaker must be installed in the building's permanent electrical system, in the immediate vicinity of the equipment. If the connection is made via a US standard plug or polarized standardized plugs (the distance between phase and neutral must be unmistakable).

The operating supply voltage of the machine must not deviate from the nominal voltage value by more than  $\pm 10\%$ .

It is essential to connect the equipment to earth. For this purpose, inside near the terminal block there is a terminal with the symbol --1 to which the grounding wire *must* be connected.

## 7. EQUIPOTENTIAL

The equipment must be included in an equipotential system. This is done on the terminal marked with the symbol located near the cable gland. The equipotential wire must have a minimum cross-section of at least 10 mm<sup>2</sup>.

## 8. DRAIN

The drain water must be evacuated through a suitable collector resistant to at least 100 degrees Celsius. The steam produced during the discharge phase must not affect the equipment.

## IV. INSTRUCTIONS FOR THE USER

### 1. INSTRUCTIONS FOR THE USER

The equipment is intended for industrial use and must be operated by trained personnel.

Warnings:

- Read this manual carefully as it provides important information regarding installation, use, and maintenance safety.
- Keep this manual carefully for any further consultation by various operators.
- The installation of the equipment and any adaptation to other types of gas must be carried out only by professionally qualified personnel.
- This equipment must be used only for the purpose for which it was expressly designed, that is, for cooking food products in water such as pasta, rice, and similar. Any other use is considered improper.
- The equipment must not be used as a fryer.

Before proceeding with the first use, thoroughly clean the tank of industrial grease by performing the following:

- Fill the tank with water and normal detergent and bring to a boil for a few minutes.
- Drain the tank and rinse it thoroughly with clean water.
- **Do not use the equipment dry.**

### 2. NOTES FOR USE

#### 2.1 FILLING THE TANK WITH WATER (Fig.3/A-3/B)

Make sure the tank drain valve is closed. Open the steam and water taps. Turn on the electrical switch located upstream of the equipment.

- Turn the "G" switch on the control panel to position (I).
- Turn the "F" selector to the (Auto) position and leave it there to allow automatic filling and control of the water.
- Alternatively, turn the "F" selector to the (Man) position to manage manual level control. Once the desired level is reached, reposition the selector to the intermediate "0" position.
- Also, in parallel to the automatic device, the "P" knob can be used for filling the tank; however, its function is to flow a quantity of water for

the elimination of foam during cooking.

#### 2.2 IGNITION

Open the steam inlet valve on the "F" control knob.

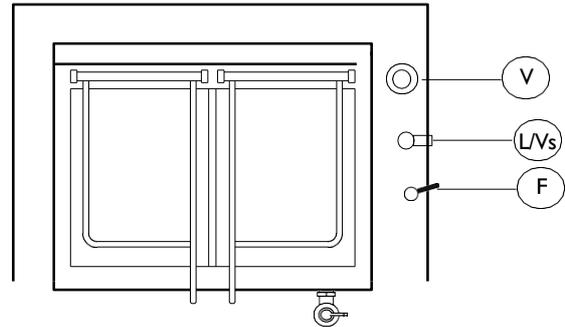
The steam pressure in the interspace is indicated by the "L" pressure gauge.

F - Steam valve knob

L - Pressure gauge

V - Safety valve

VS - Pressure valve



#### 2.3 COOKING

When the water in the tank reaches boiling point:

- Pour salt into the cooking basket (to avoid corrosive deposits on the bottom of the tank, it is recommended to use refined salt and if this is not possible, dissolve it in water in a separate container).

Prepare:

- Set the timer index "T" to the required cooking time by pressing "PRG" and the arrow up or down to select the time.
- Then pour the food to be cooked into the basket, previously lifted by positioning the selector "A" to the left (the icon depicts the basket raised) for the entire immersion time of the tank.
- Then position the selector "A" to the right (the icon depicts the basket immersed) until it stops.

Press the "START/STOP" button.

The timer LED will flash continuously for the entire cooking time.

**During cooking, the foam produced can be removed through the overflow drain by constantly introducing a small flow of water into the tank controlled by the selector "P".**

It is recommended to keep the refill on with the selector "P" only during the cooking phase.

At the timer reset, the automatic basket lifting time begins until it reaches the "draining" position, where the bottom of the basket emerges from the tank water.

After this phase, to discharge the food, on the trolley next to the machine, turn the selector "A" to the left, completing the tilting.

**Attention:**

**At the end of cooking, if closed, the lid opens automatically. It is therefore recommended, for this operation, to open the lid first and not to stand close to the appliance.**

- When repeating a subsequent cycle, after performing the water refill phases in the tank by acting on the selector F (Fig.5A-B), load the food to be cooked into the basket and lower the basket into the tank by operating the selector "B" (fig.5/A-B), then press the START/STOP button to start the cycle.

**Attention:**

**During cooking keep the lids open to avoid serious damage to the appliance during the automatic lifting of the baskets at the end of the cooking cycle.**

## 2.4 EMERGENCY STOP

· Under each control panel there is a red emergency stop button "C". Pressing this button causes the immediate stop of the appliance operation. The stop order is maintained even after releasing the button. Unlocking is done intentionally by rotating the button in the direction indicated on the bezel. This situation does not restart the machine but simply prepares it for operation; therefore, the restart procedure is done by pressing the cooking cycle start button "P".

## 3. SHUTDOWN (FIG.3/A-3/B)

- Set selectors "F" and "G" to "0".
- Close the water tap "H".
- Close the steam tap.

**At the end of work**

- Check that the burners are off and the electrical power supply is disconnected.
- Drain the water from the tank by opening the drain tap.
- Clean the tank and basket from any food residues.

Close the main gas and water taps located upstream of the appliance.

## 4. SHUTDOWN IN CASE OF MALFUNCTION

In case of malfunction deactivate the appliance:

- Turn off the automatic electrical power switch located upstream of the appliance and close the water and gas taps.
- Contact a technical service center with trained personnel authorized by the manufacturer.

## 5. WATER DRAINAGE

At the end of cooking, to reduce the possibility of corrosive deposits inside the tank, drain the cooking water by acting on the drain lever "S".

**WARNING!** It is recommended to perform this operation after allowing the machine to cool down (the heating inertia, even if deactivated, can damage the tank if it is without water). If this is not possible, during the cooking water draining phase, simultaneously fill the tank with cold water.

## 6. WARNINGS

- Do not wash the appliance with water jets. Because any water ingress could limit safety.
- Do not use cleaning products containing chlorine (bleach, hydrochloric acid, etc.) even if diluted, for cleaning the steel.
- After using alkaline detergents, rinse all parts thoroughly.
- It is not allowed to make modifications to the aeration capacity intended for combustion.

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## V CLEANING

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### WARNING!

Before performing any cleaning operation, disconnect the electrical power supply to the appliance.

### 1. EXTERNAL PARTS

SATIN-FINISHED STEEL SURFACES (daily no)

- Clean all steel surfaces: dirt is easily and effortlessly removable as soon as it forms.
- Remove dirt, grease, cooking residues from steel surfaces at low temperature using soapy water, without detergent, applied with a cloth or sponge. Dry all cleaned surfaces well at the end of the operation.
- If dirt, grease or food residues have crusted, wipe with cloth/sponge in the direction of the satin finish and rinse often: rubbing in a circular motion and particles of dirt deposited on the cloth/sponge could damage the satin finish of the steel.
- Iron objects could damage or ruin the steel: damaged surfaces get dirty more easily and are more prone to corrosion.
- Restore the satin finish if necessary.

HEAT-RESISTANT SURFACES (when necessary)

Exposure to high temperatures can cause the appearance of dark halos. These do not represent damage and can be removed by following the instructions in the previous paragraph.

### 2. OTHER SURFACES

HEATED TANKS/CONTAINERS (daily)

Clean the tanks or containers of the equipment using boiling water, possibly with the addition of soda (degreaser). Use the accessories (optional or supplied) indicated in the list to remove food buildup and encrustations.

**WARNING** – In the case of electrically powered equipment, carefully avoid water infiltration on electrical components: infiltrations can cause short circuits and leakage phenomena triggering the activation of the protective devices of the equipment.

### 3. LIME SCALE

STEEL SURFACES (when necessary)

Remove lime scale deposits (stains or halos) left by water on steel surfaces using appropriate detergents, natural (e.g., vinegar) or chemical (e.g., "STRIPAWAY" product by ECO-LAB).

BOILER CAVITIES (at least once a month)

- Descale the devices responsible for water accumulation and heating (e.g., cavities of indirect pots) by filling them with pure vinegar or with a solution of chemical detergent (1/3) and water (2/3).

VINEGAR

- Heat for about 5 minutes
- Let the vinegar act for at least 20 minutes.
- Rinse thoroughly with water. CHEMICAL

DETERGENT

- Heat for about 3 minutes
- Let the solution act for at least 10 minutes.
- Rinse thoroughly with water.

### 4. PERIODS OF INACTIVITY

If periods of inactivity are expected, observe the following precautions:

- Close taps or main switches of the equipment.
- Vigorously wipe all stainless steel surfaces with a cloth slightly soaked with vaseline oil to spread a protective film.
- Periodically ventilate the premises.
- Subject the equipment to inspection before reuse.
- Restart for at least 45 minutes electrically powered equipment to avoid too rapid evaporation of accumulated moisture, and the consequent breakage of the element.

### 5. INTERNAL PARTS (every 6 months)

**WARNING! Operations to be performed exclusively by specialized technicians.**

- Check the condition of internal parts.
- Remove any dirt deposits inside the equipment.
- Examine and clean the drainage system.

**NOTE!** In particular environmental conditions (e.g., intensive use of the equipment, salty environment, etc.) it is recommended to increase the cleaning frequency indicated above.

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## VI MAINTENANCE

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### 1. MAINTENANCE

It is recommended to enter into a maintenance contract

All components requiring maintenance are accessible from the front side of the equipment, after removing the control panel.

- During equipment inactivity, the tank must not be left **filled with** water as this hinders the normal passivation of the steel, reducing its surface resistance to the corrosive action of salt.
- Periodically check the cleanliness status of the water level control probes "SS", "SL" removing any encrustations caused by cooking foam.

### 2. SOME MALFUNCTIONS AND THEIR SOLUTIONS

#### - *BASKET DRIP LEVEL ADJUSTMENT*

- A "T" timer device (fig.3/A-3/B) at the end of the cooking cycle activates the automatic lifting of the basket, allowing the product to drip. Inside the electrical component box, located under the front panel, there is a basket lifting timer circuit with a dial set to 10 seconds.

### 3. INSTRUCTIONS FOR REPLACING COMPONENTS

(to be performed only by an authorized installer).

#### - *OTHER COMPONENTS*

- To access the "SL" probe (fig.2/A), water level control in the tank, remove the right side panel.
- The water level control device "SL" and the basket drip timer (fig.2/A) are located inside the electrical component box.
- Water loading solenoid valve in the tank, accessible from the front left side under the control panel.

#### **WARNING:**

When draining the water from the tub, the tap and the same liquid could be at a temperature around 100°C, use protective gloves and exercise necessary caution.

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