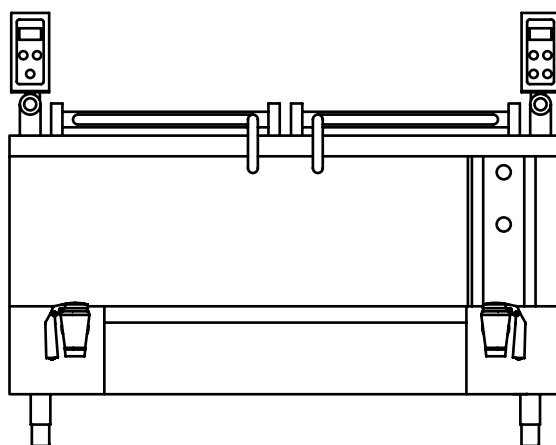


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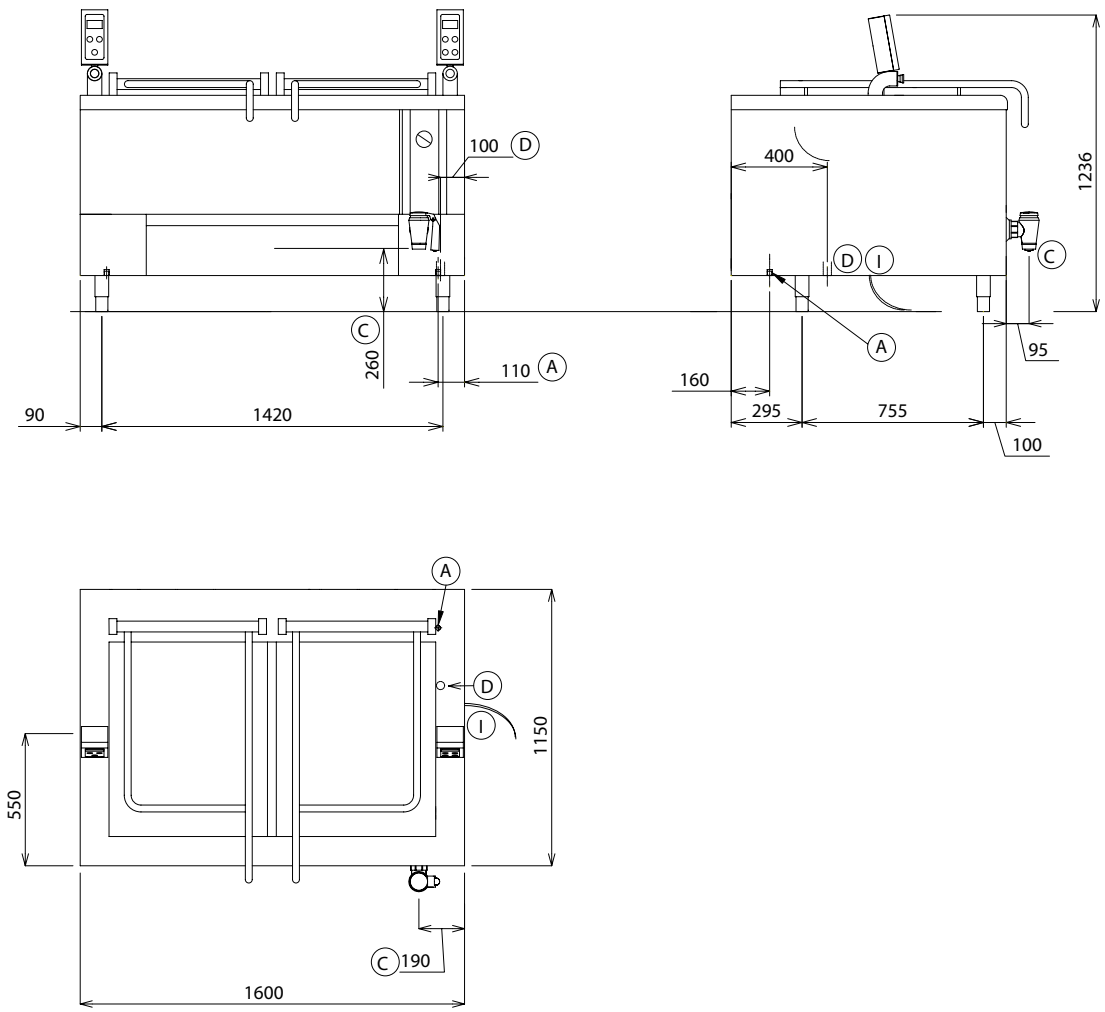


- ELECTRIC PASTA COOKER WITH AUTOMATIC LIFTING BASKETS
INSTALLATION, USE AND MAINTENANCE

DOC. NO. **027.0069.00**

EDITION 05 05

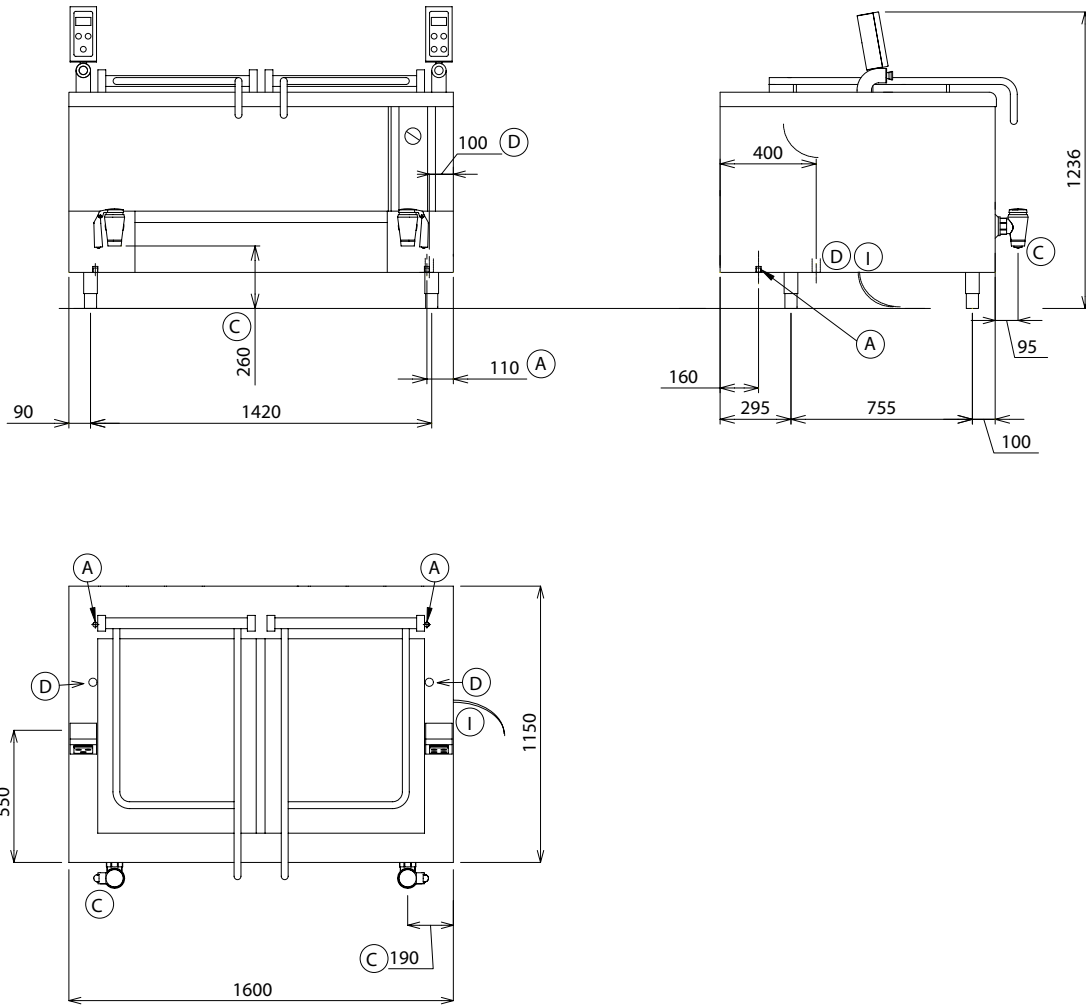
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CR40E - 291166

- A** - Water connection inlet \varnothing 3/4" M ISO 7/1
- I** - Electric cable connection inlet
- D** - Overflow pipe outlet \varnothing 30 mm
- C** - Water outlet

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CR42E - 291163

- A** - Water connection inlet \varnothing 1/2"
- I** - Electric cable connection inlet
- D** - Overflow pipe outlet \varnothing 30 mm
- C** - Water outlet

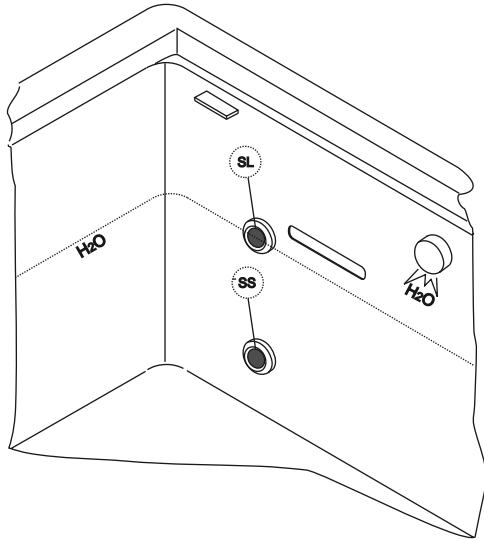


Fig. 2A - Level control

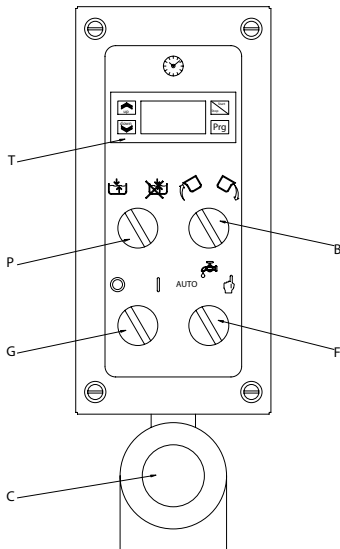


Fig. 3A
Control board
CR40E - 291166
CR42E - 291163

- T - Timer
- P - Water level reset selector
- C - Emergency stop button
- B - "UP-DOWN basket" selector
- G - "ON-OFF" green main switch
- F - Manual or Automatic water load control selector

TABLE A - TECHNICAL DATA

MODELS		CR40E/CR42E
TECHNICAL DATA		291166 - 291163
Well max capacity	Lt	200+200
Power supply voltage	V	400
Electrical power absorbed	kW	15+15
Phases	Nr	3+N
Frequency	Hz	50
Power supply cable section	mm ²	5x6

Summary

II. GENERAL INFORMATION	7
1. INSTRUCTIONS	7
2. THE ENVIRONMENT	7
2.1. PACKING	7
2.2. USE	7
2.3. CLEANING	7
2.4. DISPOSAL	7
2.5. RADIO INTERFERENCE	7
III. INSTALLATION	8
1. GUIDELINES	8
2. UNPACKING	8
3. POSITIONING	8
3.1. GENERAL INFORMATION	8
4. CONNECTIONS	8
5. WATER SUPPLY CONNECTION	8
6. ELECTRICAL CONNECTION	8
7. EQUIPOTENTIAL NODE	9
8. DISCHARGE	9
9. HEATING ELEMENTS IGNITION	9
IV. USER INSTRUCTIONS	10
1. USER INSTRUCTIONS	10
2. OPERATION	10
2.1 FILLING THE WELL WITH WATER	10
2.2 HEATING ELEMENTS IGNITION	10
2.3 COOKING	10
2.4 EMERGENCY STOP	11
3. SWITCHING OFF	11
4. SWITCHING OFF IN CASE OF BREAK-DOWN	11
5. WATER DISCHARGE	11
6. WARNINGS	11
V. CLEANING	12
1. EXTERNAL PARTS	12
2. OTHER SURFACES	12
3. SCALE	12
4. IDLE PERIODS	12
5. INTERNAL PARTS	12
VI. MAINTENANCE	13
1. MAINTENANCE	13
1.1 BRIEF TROUBLESHOOTING GUIDE	13

II. GENERAL INFORMATION

1. INSTRUCTIONS

- Read this manual carefully before using the appliance.
- After installation keep the manual for future consultation.
- This manual contains instructions for various appliances.
- See the appliance dataplate positioned under the control panel in order to identify the appliance product code.

• **FIRE HAZARD - Keep the area around the appliance clear and free from combustible materials.**

Do not keep flammable materials in the vicinity of the appliance.

- Only install the appliance in well-ventilated places.

Inadequate ventilation causes asphyxia. Do not obstruct the ventilation system of the place where the appliance is installed.

Do not obstruct the vents or ducts of this or other appliances.

- Affix emergency telephone numbers in a visible position.

• Installation and maintenance must only be carried out by qualified personnel authorized by the manufacturer.

• For assistance, contact an authorized service centre. Demand original spare parts.

• This appliance is designed for the cooking of foodstuffs. It is intended for industrial use. Any other use is **considered improper**.

• Personnel using the appliance must be **trained**. Do not leave the appliance unattended when operating.

• Turn off the appliance in case of fault or poor operation.

• Do not use (even if diluted) products containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the appliance or the floor under the appliance.

Do not use metal tools (wire brushes or Scotch Brite type abrasive scouring pads) to clean steel parts .

• Do not allow oil or fat to come into contact with plastic parts.

• Do not allow dirt, grease, food or other residuals to form deposits on the appliance.

• Do not wash the appliance with direct jets of water.

Failure to observe the above could compromise the safety of the appliance.

Failure to respect the above invalidates the warranty.

2. THE ENVIRONMENT

2.1. PACKING

Packing materials are environment friendly and can be stored without risk, or burned in a special waste incineration plant. Recyclable plastic components are marked with ♻️:

PE Polyethylene:

outer wrapping, instruction booklet bag.

pp Polypropylene:

roof packing panels, straps.

PS Polystyrene foam:

corner protectors.

2.2. USE

Our appliances offer high performance and efficiency. To reduce consumption of electricity, or water, do not use the appliance empty or in conditions that compromise optimal efficiency (e.g. with the door or lid open, etc.). When possible, pre-heat only before use.

2.3. CLEANING

In order to reduce the emission of pollutants into the environment, clean the appliance (externally and when necessary internally) with products which are more than 90% biodegradable (for further information, see chap. V "CLEANING").

2.4. DISPOSAL

Do not disperse in the environment Our appliances are manufactured using more than 90% (in weight) recyclable metals (stainless steel, iron, aluminium, galvanized sheet, copper, etc.)

Make the appliance unusable by removing the power supply cable and any door locking mechanisms in order to avoid the risk of someone becoming closed inside.

2.5. RADIO INTERFERENCE

This appliance conforms to Directive EEC 89/336 relevant to the suppression of radio interference.

III. INSTALLATION

1. GUIDELINES

- Installation must be carried out by professionally qualified personnel in compliance with current safety regulations.
- Installation must be carried out according to UNI-CIG 8723 safety rules, law nr. 46 dated March, 5^{tr} 1990 and law by decree 12-04-96.

2. UNPACKING

Remove the packing.
Carefully remove the protective film from metal surfaces.
Remove any traces of glue using a suitable solvent.

IMPORTANT! Immediately check for any damage caused during transport.

- Inspect the packaging materials before and after unloading.
- The forwarder is responsible for the goods during transport and delivery.
- Make a complaint to the forwarder in the event of apparent or hidden damage. Specify any damage or shortages on the dispatch note.
- The driver must sign the dispatch note: the forwarder can reject the claim if the dispatch note is not signed (the forwarder can provide the necessary form)
- For hidden damage or shortages becoming apparent only after unpacking, request the forwarder for inspection of the goods within and not later than 15 days from delivery .
- Keep all the documentation contained in the packing.

3. POSITIONING

3.1. GENERAL INFORMATION

- The installation diagrams specify the overall dimensions of the appliances and the positions of connections (water inlet - power cable input).
- The appliances are not designed for built-in installation.
- Leave at least 10 cm between the appliance and side or rear walls.
- Maintain an adequate distance between the appliance and any combustible walls.
- Leave an adequate space between the appliance and any side walls in order to allow subse-

quent servicing or maintenance operations.
• Suitably insulate any surfaces that are less than the specified distances from the appliance.

4. CONNECTIONS

See the appliance dataplate for the appliance product code.

Check the installation diagrams for the position of connections on the appliance.

- ELECTRICITY
- WATER SUPPLY
- WATER OUTLET

5. WATER SUPPLY CONNECTION

The appliance must be supplied with drinking water at a pressure of 1.5 - 3 bar.

Important! If the water pressure is higher than that specified, use a pressure reducer to avoid damaging the appliance.

For correct installation, water inlet pipe must be connected to the mains using a mechanical filter and an on-off cock. Before connecting the filter, allow a certain amount of water to flow in order to clear the pipe of any waste matter.

6. ELECTRICAL CONNECTION

- Before making the connection, make sure that the voltage and frequency values on the data plate correspond to the power supply.

- The appliance must be connected to the electrical power supply in accordance with applicable legislation by specialized technicians.

- The power supply cable must be flexible with characteristics not inferior to type H05RN-F and must be protected by metallic or rigid plastic piping in compliance with current rules.

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.

To reach the terminal board:

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

- Remove control board cover (4 screws).

- Connect the cable to the functions marked with L1-L2-L3-N-PE, then block it 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 ahead of the appliance.

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

made by means of a pin, use only normalized polarized pins (the distance between the phases and neutral phase must be unequivocal). Power supply during appliance work must not be +-10% of nominal heat output.

- It is mandatory to connect the appliance to an efficient earthing system. For this purpose inside, close to the terminal board, there is a function marked to which earth wire must be connected.

7. EQUIPOTENTIAL NODE

The appliance must be included in an equipotential node by means of the function marked with the symbol close to the cable clip. Equipotential node wire minimum section must be at least 10 mm².

8. DISCHARGE

Discharge water must be removed by means of a suitable receptacle resistant to a temperature of at least 100°C. The steam produced during the discharge phases must not involve the appliance.

9. HEATING ELEMENTS IGNITION

(FIG.2A)

Important!

Safety device activates heating only if water in the well is higher than "SS" feeler position level.

IV. USER INSTRUCTIONS

1. USER INSTRUCTIONS

This appliance is intended for industrial use and must be used by trained personnel.

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

2. OPERATION

2.1 FILLING THE WELL WITH WATER (fig.3A-3B)

Check that the well drain tap is closed.
Open the water taps.

- Turn on the electrical switch placed ahead of the appliance.
 - Turn switch "G" of the control board to position (I).
 - Turn selector "F" to position (Auto) and leave it there to allow water loading and automatic control.
 - Otherwise, turn selector "F" to position (Man) for manual level control.

n.b.: As a reference level, choose a position between safety feeler "SS" and work feeler "SL" in the well.

When the level is reached, turn the selector back to middle position "0".

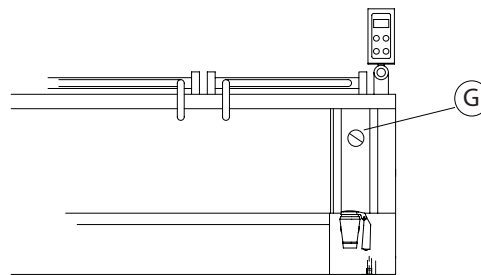
- Knob "P" can also be used parallelly with automatic device for water loading (fig. 3), but its function is to make a certain quantity of water flow to remove cooking froth.

Warning: if the appliance works empty or in

conditions that compromise its best efficiency, this may damage the appliance itself.

2.2 HEATING ELEMENTS IGNITION

Commutator knob "G" is used to act on water heating in the well.



2.3 COOKING

When the water in the well has come to the boil:

- Add salt in the basket (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).
- Press PRG button to set timer "T" on the required cooking time and ↓ ↑ to select time.
- Put the food to be cooked in the basket, which should be raised by turning selector "B" to the left (icon showing raised basket) for the entire time it takes the basket to dip into the well.
- Turn selector "B" to the right (icon showing immersed basket) until the basket stops.
- Press button "START/STOP".

Timer LED flashes for the entire cooking time.

Cooking froth can be taken out of the overflow outlet by letting some water flow constantly into the well by means of selector "P".

Water reloading with selector "P" should be on only during cooking phase.

When the timer is zeroed, the basket automatically starts lifting until it reaches the "dripping" position, where the bottom of the basket is just above the water in the well.

To unload the food into the trolley alongside the appliance, turn selector A to the left to complete the tilting operation.

Warning:

- At the end of the cooking cycle the lid opens automatically if it is closed, so be particularly careful to open the lid first and not to lean against the appliance at this stage.

- To proceed to a subsequent cycle, top up the well with water by means of selector "F" (fig.3A), place the food to be cooked in the basket and

immerse the baskets in the well by turning selector B (fig.3A), then press "START/STOP" cycle button again.

Warning:

Keep the lids open during cooking to avoid great damages that may occur to the appliance during basket automatic lifting after cooking cycle.

2.4 EMERGENCY STOP

- Under every control panel there is a red emergency stop button "C". Press this button to stop the appliance immediately.

When it is released, the appliance does not start again, until the button is intentionally turned (to arrange for re-starting) and cooking start button "P" is pressed (to start again).

3. SWITCHING OFF

(fig. 3/A)

- Turn selectors "F" and "G" to position "0"
- Close water cock.

At job end:

- Drain the water out of the well by opening the drain tap.
- Wash food residues from the well and the basket.
- Close the main tap placed ahead of the appliance.

4. SWITCHING OFF IN CASE OF BREAK-DOWN

In the event of a malfunction, turn the appliance off as follows:

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

5. WATER DISCHARGE

After cooking, empty the water tank by operating discharge lever "C" to reduce the possibility of corrosive deposits inside the tank.

CAUTION! It is advisable to carry out this operation after allowing the machine to cool (the inertia of heating, even if switched off, can damage the tank if empty). If this is not possible, fill the tank with cold water at the same time during the

cooking water discharge phase.

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.
- Do not use any chlorine products to clean steel (bleach, hydrochloric acid, etc.), even if diluted.
- Rinse all parts thoroughly after using alkaline detergents.

V. CLEANING

IMPORTANT!

Before carrying out any cleaning operation, disconnect the appliance from the mains power supply.

1. EXTERNAL PARTS

SATIN FINISH STEEL SURFACES (daily)

- Clean all steel surfaces: dirt is easily removed when just formed.
- Remove dirt, fat and food deposits from steel surfaces when cool, using soapy water, with or without detergent, applied with a cloth or sponge. Dry the surfaces thoroughly after cleaning.
- In the event of stubborn dirt, grease or food deposits, wipe the cloth/sponge with the grain of the satin finish and rinse often: rubbing in a circular motion, combined with the particles of dirt deposited on the cloth/sponge, could damage the steel's satin finish.
- Iron objects could ruin or damage the steel: damaged surfaces become dirty more easily and are more liable to corrode.
- Have the satin finish repaired if necessary.

SURFACES BLACKENED BY HEAT (when necessary)

Exposure to high temperatures can cause the formation of dark marks. These do not constitute damage and can be removed by following the instructions in the previous paragraph.

2. OTHER SURFACES

HEATED TRAYS/CONTAINERS (daily)

Clean the appliance trays or containers using boiled water, adding soda (degreasing) if necessary. Use the accessories (optional or supplied) specified in the list to eliminate encrustations or food deposits.

CAUTION - With electric appliances, make sure no water comes into contact with electric components: water penetration can cause short circuiting and dispersion, tripping the appliance's protection devices.

3. SCALE

STEEL SURFACES (when necessary)

Remove any scale (stains or marks) left by

hard water on steel surfaces using suitable detergents, natural (e.g. vinegar) or chemical (e.g. "STRIPAWAY" produced by ECOLAB).

BOILERS OR CAVITIES (at least monthly)

- Remove deposits from those parts used for collecting and heating water (e.g. cavities of oven containers) by filling them with pure vinegar or a chemical detergent (1/3) and water (2/3).

VINEGAR

- Heat for about 5 minutes
- Allow the vinegar to work for at least 20 minutes.
- Rinse with plenty of water.

CHEMICAL DETERGENT

- Heat for about 3 minutes
- Allow the solution to work for at least 10 minutes.
- Rinse with plenty of water.

4. IDLE PERIODS

If the appliance is not going to be used for some time, take the following precautions:

- Close any cocks or main switches installed ahead of the appliance.
- Rub stainless steel surfaces vigorously with a cloth moistened with vaseline oil in order to form a protective film.
- Periodically air the premises.
- Have the appliance checked before using it again.
- In order to avoid too rapid evaporation of accumulated moisture and consequent breakage of the element, when starting up again leave electric appliances on minimum power setting for at least 45 minutes.

5. INTERNAL PARTS

(every 6 months)

IMPORTANT! Operations to be carried out exclusively by specialized technicians.

- Check the condition of internal parts.
- Remove any deposits of dirt from inside the appliance
- Inspect and clean the flue system.

N.B.: in certain ambient conditions (e.g. **intensive** use of the appliance, salty environment, etc.) the cleaning should be more frequent.

VI. MAINTENANCE

1. MAINTENANCE

A Maintenance contract stipulation is suggested. All the components requiring maintenance are accessible from the front of the appliance, after removing the control panel.

When the appliance is not used for some time, **do not leave water in the well**, because it prevents steel normal passivation and makes its surfaces less resistant to salt corrosion.

Periodically check the cleaning condition of water level control feelers "SS", "SL" any encrustations caused by cooking froth must be taken away.

1.1 BRIEF TROUBLESHOOTING GUIDE

Even with correct , malfunctions can occur.

- BASKET DRIPPING LEVEL SETTING

Timer "T" (fig. 3/A) activates basket automatic lifting at cooking cycle end, to allow product dripping. In the electrical control board, under front panel, there is a timer in basket lifting circuit, it is set on 10 seconds.

INSTRUCTIONS FOR REPLACING COMPONENTS (to be carried only by an authorized installer).

- Water level control feelers "SL", "SS" (fig. 2/A) can be reached by removing right side panel.
- Water level control device "L" and basket dripping timer (fig. 2/A) are placed inside the electrical board.
- Water loading solenoid valve can be reached from front side, under control panel.

WARNING:

During water drain, the tap and the liquid itself could reach a temperature of about 100°C, use protective gloves and be very careful.

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