

Automatic pasta cooker with basket lifting

GGPC*

GPCE*

GPCV*



EN Installation and operating manual *



*Original instructions

59589G000- 2019.05

Foreword



The installation, use and maintenance manual (hereinafter Manual) provides the user with information necessary for correct and safe use of the machine (or “appliance”).

The following must not be considered a long and exacting list of warnings, but rather a set of instructions suitable for improving machine performance in every respect and, above all, preventing injury to persons and animals and damage to property due to improper operating procedures.

All persons involved in machine transport, installation, commissioning, use and maintenance, repair and disassembly must consult and carefully read this manual before carrying out the various operations, in order to avoid wrong and improper actions that could compromise the machine's integrity or endanger people. Make sure to periodically inform the user regarding the safety regulations. It is also important to instruct and update personnel authorised to operate on the machine, regarding its use and maintenance.

The manual must be available to operators and carefully kept in the place where the machine is used, so that it is always at hand for consultation in case of doubts or whenever required.

If, after reading this manual, there are still doubts regarding machine use, do not hesitate to contact the Manufacturer or the authorised Service Centre to receive prompt and precise assistance for better operation and maximum efficiency of the machine. During all stages of machine use, always respect the current regulations on safety, work hygiene and environmental protection. It is the user's responsibility to make sure the machine is started and operated only in optimum conditions of safety for people, animals and property.



IMPORTANT

- The manufacturer declines any liability for operations carried out on the appliance without respecting the instructions given in this manual.
- The manufacturer reserves the right to modify the appliances presented in this publication without notice.
- No part of this manual may be reproduced.
- This manual is available in digital format by:
 - contacting the dealer or reference customer care;
 - downloading the latest and up to date manual on the web site;
- The manual must always be kept in an easily accessed place near the machine. Machine operators and maintenance personnel must be able to easily find and consult it at any time.

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A WARNING AND SAFETY INFORMATION

A.1 General information

To ensure safe use of the machine and a proper understanding of the manual it is necessary to be familiar with the terms and typographical conventions used in the documentation. The following symbols are used in the manual to indicate and identify the various types of hazards:



WARNING

Danger for the health and safety of operators.



WARNING

Danger of electrocution - dangerous voltage.



CAUTION

Risk of damage to the machine or the product.



IMPORTANT

Important instructions or information on the product



Read the instructions before using the appliance








Clarifications and explanations

- This appliance is to be intended for commercial and collective use, not for continuous mass production of food. Any other use is deemed improper.
- Only specialised personnel are authorised to operate on the machine.
- This appliance must not be used by minors and adults with limited physical, sensory or mental abilities or without adequate experience and knowledge regarding its use.
 - Do not let children play with the appliance.
 - Keep all packaging and detergents away from children.
 - Cleaning and user maintenance shall not be made by children without supervision.
- Do not store explosive substances, such as pressurized containers with flammable propellant, in this appliance or close to the appliance
- Do not remove, tamper with or make the machine “CE” marking illegible.
- Refer to the data given on the machine’s data plate “CE” marking for relations with the Manufacturer (e.g. when ordering spare parts, etc.).
- When scrapping the machine, the “CE” marking must be destroyed.

A.2 Personal protection equipment

Summary table of the Personal Protection Equipment (PPE) to be used during the various stages of the machine's service life.

Stage	Protective garments 	Safety footwear 	Gloves 	Glasses 	Safety helmet 
Transport	—	●	○	—	○
Handling	—	●	○	—	—
Unpacking	—	●	○	—	—
Installation	—	●	○	—	—
Normal use	●	●	● ¹	—	—
Adjustments	○	●	—	—	—
Routine cleaning	○	●	○	○	—
Extraordinary cleaning	○	●	○	○	—
Maintenance	○	●	○	—	—
Dismantling	○	●	○	○	—
Scrapping	○	●	○	○	—
Key:					
●	PPE REQUIRED				
○	PPE AVAILABLE OR TO BE USED IF NECESSARY				
—	PPE NOT REQUIRED				

1. During Normal use, gloves must be heatproof to protect hands from contact with hot food or hot parts of the appliance and/or when removing hot items from it. Failure to use the personal protection equipment by operators, specialised personnel or users can involve exposure to chemical risk and possible damage to health (depending on the model).

A.3 General safety

- The machines are provided with electric and/or mechanical safety devices for protecting workers and the machine itself.
- Never operate the machine, removing, modifying or tampering with the guards, protection or safety devices.
- Do not make any modifications to the parts supplied with the appliance.
- Several illustrations in the manual show the machine, or parts of it, without guards or with guards removed. This is purely for explanatory purposes. Do not use the machine without the guards or with the protection devices deactivated.
- Do not remove, tamper with or make illegible the safety, danger and instruction signs and labels on the machine.
- Air recirculation must take into account the air necessary for combustion, 2 m³/h/kW of gas power, and also the “well-being” of persons working in the kitchen.
- Inadequate ventilation causes asphyxia. Do not obstruct the ventilation system in the place where this appliance is installed. Do not obstruct the vents or ducts of this or other appliances.

- Place emergency telephone numbers in a visible position.
- The A-weighted emission sound pressure level does not exceed 70 dB(A).
- Turn the appliance off in case of fault or poor operation.
- Do not use products (even if diluted) containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the appliance or the floor under it.
- Do not use metal tools to clean steel parts (wire brushes or Scotch Brite type scouring pads).
- Do not allow oil or grease to come into contact with plastic parts. Do not allow dirt, fat, food or other residuals to form deposits on the appliance.
- Do not spray water or use water jets or steam to clean the equipment.
- Do not store or use gasoline or other flammable vapours, liquids or items in the vicinity of this or any other appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Never check for leaks with an open flame.

A.4 General safety rules

Protection devices installed on the machine

- The guards on the machine are:
fixed guards (e.g. casings, covers, side panels, etc.), fixed to the machine and/or frame with screws or quick-release connectors that can only be removed or opened with tools. Therefore the user must not remove or tamper with such devices. The Manufacturer declines any liability for damage due to tampering or their non-use.

Instructions for use and maintenance

- Risks mainly of a mechanical, thermal and electrical nature exist in the machine. Where possible the risks have been neutralised:
 - directly, by means of adequate design solutions.
 - indirectly by using guards, protection and safety devices.
- During maintenance, always carried out by personnel qualified, several risks remain, as these could not be eliminated, and must be neutralised by adopting specific measures and precautions.
- Do not carry out any checking, cleaning, repair or maintenance operations on moving parts. Workers must be informed of this prohibition by means of clearly visible signs.
- To guarantee machine efficiency and correct operation, periodical maintenance must be carried out according to the instructions given in this manual.
- Make sure to periodically check correct operation of all the safety devices and the insulation of electrical cables, which must be replaced if damaged.
- Repair and extraordinary Maintenance have to be carried out by specialised authorised personnel provided with all the appropriate personal protection equipment, tools, utensils and ancillary means.
- Never operate the machine, removing, modifying or tampering with the guards, protection or safety devices.
- Before carrying out any operation on the machine, always consult the manual which gives the correct procedures and contains important information on safety.

Residual risks

- The machine has several risks that were not completely eliminated from a design standpoint or with the installation of adequate protection devices. Nevertheless, through this manual the Manufacturer has taken steps to inform operators of such risks, carefully

indicating the personal protection equipment to be used by them. In order to reduce the risks, provide for sufficient spaces while installing the unit.

To preserve these conditions, the areas around the machine must always be:

- kept free of obstacles (e.g. ladders, tools, containers, boxes, etc.);
- clean and dry;
- well lit.

For the Customer's complete information, the residual risks remaining on the machine are indicated below: such situations are deemed improper and therefore strictly forbidden.

Residual risk	Description of hazardous situation
Slipping or falling	The operator can slip due to water or dirt on the floor
Burns/abrasions (e.g. heating elements)	The operator deliberately or unintentionally touches some components inside the machine without using protective gloves
Electrocution	Contact with live parts during maintenance operations carried out with the electrical panel powered
Sudden closing of the lid/door/oven door (if present, depending on the appliance type)	The operator for normal machine use could suddenly and deliberately close the lid/door/oven door (if present, depending on the appliance type)
Tipping of loads	When handling the machine or the packing containing it, using unsuitable lifting systems or accessories or with the unbalanced load

Mechanical safety characteristics, hazards

- The appliance does not have sharp edges or protruding parts. The guards for the moving and live parts are fixed to the cabinet with screws, to prevent accidental access.








CAUTION

In case of a significant anomaly (e.g. short circuits, wires coming out of the terminal block, motor breakdowns, worn electrical cable sheathing, smell of gas indicating possible leakage, etc.) the operator must: immediately deactivate the machine and disconnect all the supplies (electricity, gas, water).

A.5 Safety signs to be placed near the machine area

Prohibition	Meaning
	Do not remove the safety devices
	Do not use water to extinguish fires (placed on electrical parts)

Prohibition	Meaning
	Keep the area around the appliance clear and free from combustible materials. Do not keep flammable materials in the vicinity of the appliance
	Install the appliance in a well-ventilated place to avoid the creation of dangerous mixtures of unburnt gases in the same room

Danger	Meaning
	caution, hot surface
	danger of electrocution (shown on electrical parts with indication of voltage)
	danger of crushing

End of use

- When the appliance is no longer to be used, make it unusable by removing the mains power supply wiring.

A.6 Transport, handling and storage

- Due to their size, the machines can be stacked on top of each other during transport, handling and storage by complying with that specified on the slip placed on the packing.
- Do not stand under suspended loads during loading/unloading operations. Unauthorised personnel must not enter the work area.
- The weight of the appliance alone is not sufficient to keep it steady.
- For machine lifting and anchoring, do not use movable or weak parts such as: casing, electrical raceways, pneumatic parts, etc.
- Do not push or pull the appliance to move it, as it may tip over.
- Machine transport, handling and storage personnel must be adequately instructed and trained regarding the use of lifting systems and personal protection equipment suitable for the type of operation carried out (e.g. overalls, safety shoes, gloves and helmet).
- When removing the anchoring systems, make sure the stability of the machine parts does not depend on the anchoring and, therefore, that this operation does not cause the load to fall off the vehicle. Before unloading the machine components, make sure all the anchoring systems are removed.
- Machine positioning, installation and disassembly must be carried out by specialised personnel.

A.7 Installation and assembly

- The operations described must be carried out by personnel qualified (refer to D.1 *Characteristics of personnel trained for normal machine use*) in compliance with the current safety regulations, regarding the equipment used and the operating procedures.
- The plug, if present, must be accessible after positioning the appliance in the place of installation.
- Disconnect the appliance from the power supply before carrying out any installation procedure.

A.8 Electrical connection

Before connecting, make sure the mains voltage and frequency match those indicated on the appliance data plate.

- Work on the electrical systems must only be carried out by specialised personnel.
- Connection to the power supply must be carried out in compliance with the regulations and provisions in force in the country of use; arrange a suitable high-sensitivity manual-reset differential omnipolar thermal-magnetic switch with contact gap enabling complete disconnection in category III overvoltage conditions.
- If the power cable is damaged, it must be replaced by the Customer Care Service or in any case by specialised personnel, in order to prevent any risk.
- Verify that a safety circuit breaker is installed between the power cable of the appliance and the mains electric line. The contact opening max. distance and leakage current must comply with the local safety regulations.
- Be sure to power the equipment with systems that are protected against overvoltage; the manufacturer declines all responsibility for effects due to anomalies induced by the electrical supply system.

A.9 Water connection

(depending on the appliance and/or model)

The appliance must be connected to the water system in compliance with the current national regulations (and EN1717 for Italy).

- The appliance must be supplied with drinking water at a pressure of 1.5 – 3bar (150 – 300 kPa).



WARNING

The manufacturer declines any liability if the **safety regulations** are not respected.



NOTE!

Only for Australia: The appliance shall be installed in accordance with AS / NZS 3500.1 and AS / NZS 3500.2 standards.

A.10 Machine space limits

- A suitable space must be left around the appliance (for operations, maintenance, etc.).
- This space must be increased in case of use and/or transfer of other equipment and/or means or if exit routes are necessary inside the workplace.

A.11 Positioning

- Install the appliance, taking all the safety precautions required for this type of operation, also respecting the relevant fire-prevention measures.

- Handle the appliance with care in order to avoid damage or danger to people. Use a pallet for handling and positioning.
- The installation diagram gives the appliance overall dimensions and the position of connections (gas, electricity, water). Check that they are available and ready for making all the necessary connections.
- Prevent the areas where the machine is installed to be polluted with corrosive substances (chlorine, etc.). In case such prevention cannot be guaranteed, the entire stainless steel surface has to be coated by a paraffin protective film spread by using a rag soaked with paraffin. The manufacturer declines any liability for corrosive effects due to external causes.
- The appliance can be installed separately or combined only with other appliances of the same range.
- The appliances are not suitable for recess-mounting. Leave a space of at least 100 mm between the appliance and side walls and 100 mm from the rear wall, or in any case an adequate space to enable subsequent servicing or maintenance operations.
- Suitably insulate surfaces that are at distances less than that indicated.
- Maintain a distance of at least 100 mm between the appliance and any combustible walls. Do not store or use flammable materials and liquids near the appliance.
- Check and, if necessary, level the appliance after positioning. Incorrect levelling can cause appliance malfunctioning.
- Wear protective gloves and unpack the machine, carrying out the following operations:
 - cut the straps and remove the protective film, taking care not to scratch the surface if scissors or blades are used;
 - remove the cardboard top, the polystyrene corners and the vertical protection pieces;
 - for appliances with stainless steel cabinet, remove the protective film very slowly without tearing it, to avoid leaving glue stuck to the surface;
 - should this happen, remove the traces of glue with a non-corrosive solvent, rinsing it off and drying thoroughly;
 - go over all stainless steel surfaces vigorously with a cloth moistened with paraffin oil in order to create a protective film.
- In case of electrical permanent connection: the device must be lockable in the open position and accessible even after the appliance is installed in its place.

A.12 Reasonably foreseeable improper use

Improper use is any use different from that specified in this manual. During machine operation, other types of work or activities deemed improper and that in general can involve risks for the safety of operators and damage to the appliance are not allowed. Reasonably foreseeable improper use includes:

- lack of machine maintenance, cleaning and periodical checks;
- structural changes or modifications to the operating logic;
- tampering with the guards or safety devices;
- failure to use personal protection equipment by operators, specialised personnel and maintenance personnel;
- failure to use suitable accessories (e.g. use of unsuitable equipment or ladders);
- keeping combustible or flammable materials, or in any case materials not compatible with or pertinent to the work, near the machine;
- wrong machine installation;
- placing in the machine any objects or things not compatible with its use, or that can damage the machine, cause injury or pollute the environment;
- climbing on the machine;

- non-compliance with the requirements for correct machine use;
- other actions that give rise to risks not eliminable by the Manufacturer.

The previously described actions are prohibited!

A.13 Machine cleaning and maintenance

- Before carrying out any cleaning or maintenance, disconnect the appliance from the power supply and carefully unplug it (if present).
- During maintenance, the cable and plug must be kept in a visible position by the operator carrying out the work.
- Do not touch the appliance with wet hands or feet or when barefoot.
- Do not remove the safety guards.
- Use a ladder with suitable protection for work on appliances with high accessibility (depending on the appliance type).
- Use suitable personal protection equipment (protective gloves). Refer to “A.2 *Personal protection equipment*” for suitable personal protection equipment.

Ordinary maintenance

- Disconnect the power supply before cleaning the appliance.
- Do not clean the machine with jets of water.

Precaution in case of long periods

- Machine maintenance, checking and overhaul operations must only be carried out by specialised personnel or the Customer Care Service, provided with adequate personal protection equipment (safety shoes and gloves), tools and ancillary means.
- Work on the electrical equipment must only be carried out by a specialised electrician or the Customer Care Service
- Put the machine in safe conditions before starting any maintenance operation.
- Respect the requirements for the various routine and extraordinary maintenance operations. Non-compliance with the instructions can create risks for personnel.

Preventive maintenance

- Preventive Maintenance reduces downtime and maximizes machines efficiency. Customer Care Service can provide advice on the best maintenance plan to be purchased based on the intensity of use and the age of the equipment.

Repair and extraordinary maintenance

- Repair and extraordinary Maintenance have to be carried out by specialised authorised personnel. The manufacturer declines any liability for any failure or damage caused by the intervention of an unauthorised technician by the Manufacturer and the original manufacturer warranty will be invalidated.

Parts and accessories

- Use only original accessories and/or spare parts. Failure to use original accessories and/or spare parts will invalidate the original manufacturer warranty and may render the machine not compliant with the safety standard.

A.14 Machine disposal

- Dismantling operations must be carried out by specialised personnel.

- Work on the electrical equipment must only be carried out by specialised personnel, with the power supply disconnected.
- Make the appliance unusable by removing the power cable and any compartment closing devices, to prevent the possibility of someone becoming trapped inside.

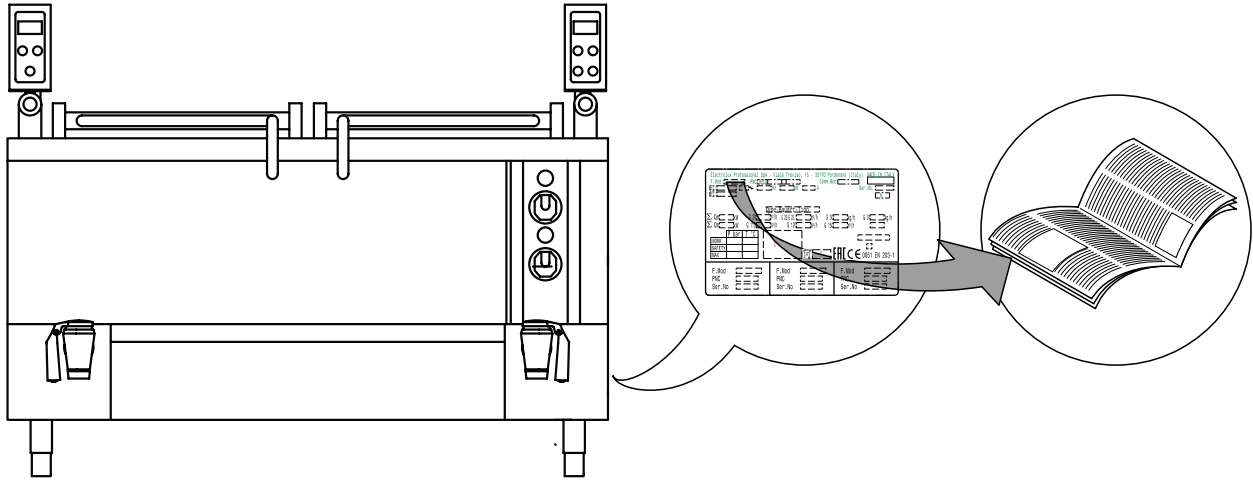
B TECHNICAL DATA

B.1 Dataplate position



IMPORTANT

This instruction manual contains information relevant to various appliances. See the dataplate located on the lower right side of the appliance to identify it (see fig. below).



IMPORTANT

When installing the appliance, make sure the electrical connection is carried out in compliance with that specified on the data plate.

B.2 Appliance and manufacturer's identification data

An example of the marking or dataplate on the machine is given below:

GAS appliances

Electrolux Professional SpA - Viale Treviso, 15 - 33170 Pordenone (Italy) MADE IN ITALY		
F.Mod. <input type="text"/>	Comm.Mod. <input type="text"/>	
EL: <input type="text"/> Hz <input type="text"/> kW <input type="text"/> A <input type="text"/>	Ser.No. <input type="text"/>	
Type-Bauart-Tipo <input type="text"/>		
Σ Qn <input type="text"/> kW G 20 <input type="text"/> m ³ /h G 25/16 25 <input type="text"/> m ³ /h G 30 <input type="text"/> kg/h G 3 <input type="text"/> kg/h		
Σ Qn <input type="text"/> kW G 110 <input type="text"/> m ³ /h G 120 <input type="text"/> m ³ /h G 150 <input type="text"/> m ³ /h		
WORK <input type="text"/> P bar <input type="text"/> T °C <input type="text"/>	L <input type="text"/>	
SAFETY <input type="text"/>		
MAX <input type="text"/>		
I <input type="text"/> 0051 EN 203-1		
F.Mod. <input type="text"/>	F.Mod. <input type="text"/>	F.Mod. <input type="text"/>
PNC <input type="text"/>	PNC <input type="text"/>	PNC <input type="text"/>
Ser.No. <input type="text"/>	Ser.No. <input type="text"/>	Ser.No. <input type="text"/>

ELECTRICAL appliances

Electrolux Professional SpA - Viale Treviso, 15 - 33170 Pordenone (Italy) MADE IN ITALY		
F.Mod. <input type="text"/>	Comm.Mod. <input type="text"/>	
EL: <input type="text"/> Hz <input type="text"/> kW <input type="text"/> A <input type="text"/>	Ser.No. <input type="text"/>	
Type <input type="text"/>		
WORK <input type="text"/> P bar <input type="text"/> T °C <input type="text"/>	L <input type="text"/>	
SAFETY <input type="text"/>		
MAX <input type="text"/>		
I <input type="text"/>		
F.Mod. <input type="text"/>	F.Mod. <input type="text"/>	F.Mod. <input type="text"/>
PNC <input type="text"/>	PNC <input type="text"/>	PNC <input type="text"/>
Ser.No. <input type="text"/>	Ser.No. <input type="text"/>	Ser.No. <input type="text"/>

The dataplate gives the product identification and technical data. The meaning of the various information given on it is listed below:

F.Mod.	factory description of product
Comm.Model	commercial description
PNC	production number code
Ser.No.	serial number
Type	family type
EI	power supply voltage + phase
Hz	power supply frequency
kW	max. power input
A	absorbed current
Power unit El.	power
I	dust and water protection rating
CE	CE marking
AB	gas safety certificate number
N	certification group
0051	notified body
EN 203-1	EU standard
L	logo IMQ/GS
Cat	gas category

Pmbar	gas pressure
Electrolux Professional SpA Viale Treviso 15 33170 Porde- none Italy	manufacturer

B.3 Gas appliance technical data

Technical data		MODELS	
		GGPC40 1600mm	GGPC42 1600mm
Tank capacity	Lt	400	200+200
Power supply voltage	V	230	
Phases	Nr	1+N	
Frequency	Hz	50	
Electrical power absorbed	kW	0,5	
Power cable section ¹	mm ²	5 x 1	
Connection ISO 7/1 - BS/P connection	∅	1 1/4"	
Burners	Nr	2	
Gas power MAX / MIN	kW	30 + 30	

1. Minimum recommended.

B.4 Electrical appliance technical data

Technical data		MODELS	
		GPCE40 1600mm	GPCE42 1600mm
Tank capacity	Lt	200+200	
Power supply voltage	V	400	
Phases	Nr	3 + N	
Frequency	Hz	50	
Power cable section ¹	mm ²	5 x 6	
Electrical Power Absorbed	kW	15 + 15	

1. Minimum recommended.

B.5 Vapour appliance technical data

Technical data		MODELS	
		GPCV40 1600mm	GPCV42 1600mm
Tank capacity	Lt	400	200+200
Power supply voltage	V	230	
Phases	Nr	1 + N	
Frequency	Hz	50	
Power cable section ¹	mm ²	5 x 1	
Electrical Power Absorbed	kW	0,5	
Steam connection	∅	1 1/4"	
Condensate discharge connection	∅	1/2"	
Approximate steam consumption	Kg/h	120	
Water connection	∅	3/4"	
Maximum steam pressure	bar	0,45	

1. Minimum recommended.

C GENERAL INFORMATION



WARNING

Refer to "*WARNING and Safety Information*"

C.1 Introduction

Given below is some information regarding the intended use of this appliance, its testing, and a description of the symbols used (that identifies the type of warning), the definitions of terms used in the manual and useful information for the appliance user.

C.2 Intended use and restrictions

This appliance is designed for cooking food. It is intended for commercial use.

This appliance must not be used by minors and/or adults with limited physical, sensory or mental abilities or without adequate experience and knowledge regarding its use.

Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.



CAUTION

The machine is not suitable for installation outdoors and/or in places exposed to atmospheric agents (rain, direct sunlight, etc.).

C.3 Testing and inspection

Our appliances have been designed and optimized, with laboratory testing, in order to obtain high performance and efficiency.

Passing of the tests (visual inspection - gas/electrical test - functional test) is guaranteed and certified by the specific enclosures.

C.4 Copyright

This manual is intended solely for consultation by the operator and can only be given to third parties with the permission of Electrolux Professional SpA.

C.5 Keeping the manual

The manual must be carefully kept for the entire life of the machine, until scrapping. The manual must stay with the machine in case of transfer, sale, hire, granting of use or leasing.

C.6 Recipients of the manual

This manual is intended for:

- the carrier and handling personnel;
- installation and commissioning personnel;
- the employer of machine users and the workplace manager;
- operators for normal machine use;
- specialised personnel - Customer Care service (see service manual).

C.7 Definitions

Listed below are the definitions of the main terms used in the manual. It is advisable to read them carefully before use.

Operator	machine installation, adjustment, use, maintenance, cleaning, repair and transport personnel.
Manufacturer	Electrolux Professional SpA or any other service centre authorised by Electrolux Professional SpA.
Operator for normal machine use	an operator who has been informed and trained regarding the tasks and hazards involved in normal machine use.
Customer or specialised personnel	an operator instructed/trained by the Manufacturer and who, based on his professional and specific training, experience and knowledge of the accident-prevention regulations, is able to appraise the operations to be carried out on the machine and recognise and prevent any risks. His professionalism covers the mechanical, electrotechnical and electronics fields etc.

Danger	source of possible injury or harm to health.
Hazardous situation	any situation where an operator is exposed to one or more hazards.
Risk	a combination of probabilities and risks of injury or harm to health in a hazardous situation.
Protection devices	safety measures consisting of the use of specific technical means (guards and safety devices) for protecting operators against risks.
Guard	an element of a machine used in a specific way to provide protection by means of a physical barrier.
Safety device	a device (other than a guard) that eliminates or reduces the risk; it can be used alone or in combination with a guard.
Customer	the person who purchased the machine and/or who manages and uses it (e.g. company, entrepreneur, firm).
Electrocution	an accidental discharge of electric current on a human body.

C.8 Responsibility

The Manufacturer declines any liability for damage and malfunctioning caused by:

- non-compliance with the instructions contained in this manual;
- repairs not carried out in a workmanlike fashion, and replacements with parts different from those specified in the spare parts catalogue (the fitting and use of non-original spare parts and accessories can negatively affect machine operation and invalidates the original manufacturer warranty);
- operations carried out by non-specialised personnel;
- unauthorized modifications or operations;
- missing, lack or inadequate maintenance;
- improper machine use;
- unforeseeable extraordinary events;
- use of the machine by uninformed and / or untrained personnel;
- non-application of the current provisions in the country of use, concerning safety, hygiene and health in the workplace.

The Manufacturer declines any liability for damage caused by arbitrary modifications and conversions carried out by the user or the Customer.

The employer, workplace manager or service technician are responsible for identifying and choosing adequate and suitable personal protection equipment to be worn by operators, in compliance with regulations in force in the country of use.

The Manufacturer declines any liability for inaccuracies contained in the manual, if due to printing or translation errors.

Any supplements to the installation, use and maintenance manual the Customer receives from the Manufacturer will form an integral part of the manual and therefore must be kept together with it.

D NORMAL USE



WARNING

Refer to "WARNING and Safety Information"

D.1 Characteristics of personnel trained for normal machine use

The Customer must make sure the personnel for normal machine use are adequately trained and skilled in their duties, as well as ensuring their own safety and that of other persons.

The Customer must make sure his personnel have understood the instructions received and in particular those regarding work hygiene and safety in use of the machine.

D.2 Characteristics of personnel enabled to operate on the machine

The Customer is responsible for ensuring that persons assigned to the various duties:

- read and understand the manual;

- receive adequate training and instruction for their duties in order to perform them safely;
- receive specific training for correct machine use.

D.3 Operator qualified for normal machine use

Must have at least:

- knowledge of the technology and specific experience in operating the machine;
- adequate general basic education and technical knowledge for reading and understanding the contents of the manual, including correct interpretation of the drawings, signs and pictograms;

- sufficient technical knowledge for safely performing his duties as specified in the manual;
- knowledge of the regulations on work hygiene and safety.

In case of a significant anomaly (e.g. short circuits, wires coming out of the terminal block, motor breakdowns, worn electrical cable sheathing, etc.) the operator for normal machine use must:

- immediately deactivate the machine and disconnect all the supplies (electricity, gas, water).

E INSTALLATION AND ASSEMBLY



WARNING

Refer to “*WARNING and Safety Information*”

E.1 Introduction

To ensure correct operation of the appliance and maintain safe conditions during use, carefully follow the instructions given below in this section.



CAUTION

Before moving the appliance make sure the load bearing capacity of the lifting equipment used is suitable for its weight.

E.2 Customer's responsibilities

The tasks and works required of the Customer are:

- prearrange a high-sensitivity manual-reset magneto-thermal circuit-breaker;
- prearrange a device lockable in the open position for the connection to the power supply.
- check the floor planarity on which the machine is placed.
- install a rapid gas shutoff valve ahead of each individual appliance (depending on the model). Install the valve in an easily accessed place.
- for information regarding the electrical connection, refer to E.8 *Electrical connection* paragraph;

E.3 Disposal of packing

The packing must be disposed of in compliance with the current regulations in the country where the appliance is used. All the packing materials are environmentally friendly.

They can be safely kept, recycled or burned in an appropriate waste incineration plant. Recyclable plastic parts are marked as follows:

 PE	Polyethylene <ul style="list-style-type: none"> • Outer wrapping • Instructions bag
 PP	Polypropylene <ul style="list-style-type: none"> • Straps
 PS	Polystyrene foam <ul style="list-style-type: none"> • Corner protectors

The parts in wood and cardboard can be disposed of, respecting the current regulations in the country where the machine is used.

E.4 Gas, electricity, water and other connections (if present, depending on the appliance and/or model)

- Any installation work or maintenance to the supply system (gas, electricity, water and/or steam, if present) must only be carried out by the utility company or an authorised installation technician.
- Refer to the appliance dataplate for the product code.
- See the installation diagram for the type and position of appliance connections.

E.5 Gas connection

E.5.1 Introduction



CAUTION

This appliance is arranged and tested to operate with G20 gas 20 mbar;

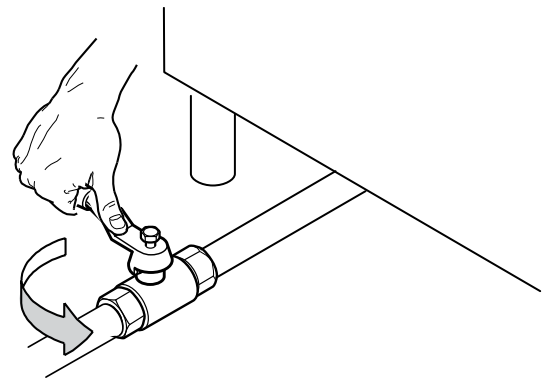
To convert it to another type of gas, follow the instructions in E.5.6 *Conversion to another type of gas* paragraph of this section.

E.5.2 Fume exhaust

- “A1” type appliances have to be positioned under an extraction hood to ensure removal of fumes and steam produced by cooking;

E.5.3 Before connecting

1. Make sure the appliance is arranged for the type of gas to be used.
Otherwise, carefully follow the instructions given in E.5.6 *Conversion to another type of gas* paragraph of this section.
2. Fit a rapid gas shutoff tap/valve ahead of each appliance.
3. Install the tap/valve in an easily accessible place.



4. Clean the pipes to remove any dust, dirt or foreign matter which could block the supply.

The gas supply line must ensure the gas flow necessary for full operation of all the appliances connected to the system.

A supply line with insufficient flow will affect correct operation of the appliances connected to it.



IMPORTANT

Incorrect levelling of the appliance can affect combustion and cause malfunctioning.

E.5.4 Connection (depending on the appliance and/or model)

1. See the installation diagram for the position of the gas connection on the bottom of the appliance.
2. Remove the plastic cap protection (if present) from the gas manifold before connecting.

After installation, use soapy water to check connections for leaks.

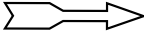
E.5.5 Gas pressure regulator

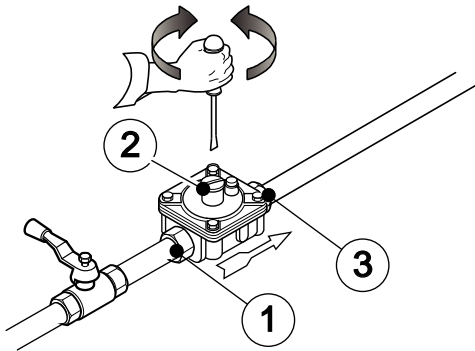
The section of the gas supply line must be sufficient to ensure the gas flow necessary for full operation of all the appliances connected to the system.

If the gas pressure is higher than that specified or is difficult to regulate (not stable), install a gas pressure regulator (accessory code 927225) in an easily accessed position ahead of the appliance.

The pressure regulator should preferably be fitted horizontally, to ensure the right outlet pressure.

- | | |
|---|---|
| 1 | connection side gas from mains |
| 2 | pressure regulator |
| 3 | connection side gas towards the appliance |

The arrow on the regulator  indicates the gas flow direction.



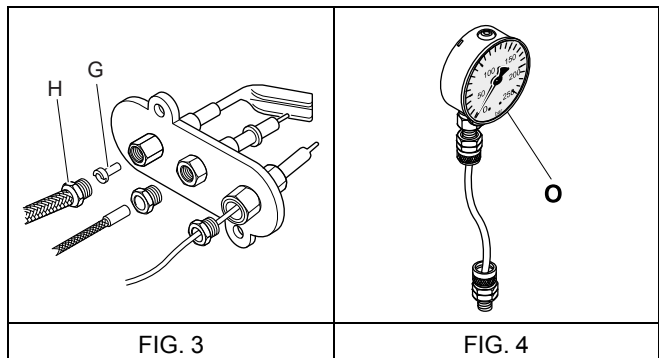
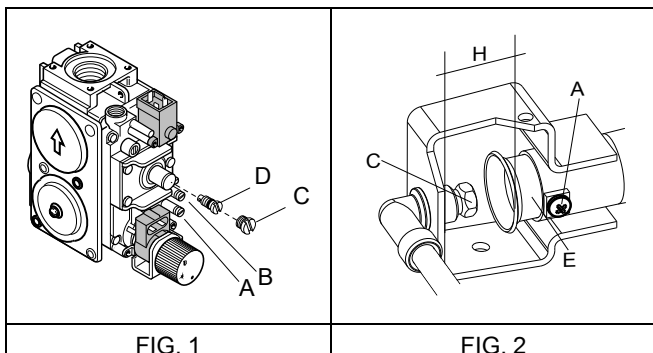
E.5.6 Conversion to another type of gas

Nozzle Table "B" (see Appendix) gives the type of nozzles to be used when replacing those installed by the manufacturer (the number is engraved on the nozzle body).

At the end of the procedure, carry out the following check-list:

1. burner nozzle/s replacement
2. correct adjustment of primary air supply to burner/s
3. pilot nozzle/s replacement
4. minimum flame screw/s replacement
5. correct adjustment pilot/s if necessary
6. correct adjustment of supply pressure (see technical data/gas nozzles table)
7. apply sticker (supplied) with data of new gas type used

E.6 Gas appliances regulations



E.6.1 Supply pressure checking

1. Make sure the appliance is suitable for the type of gas available, according to that given on the dataplate (otherwise, follow the instructions given in E.5.6 *Conversion to another type of gas* paragraph of this section).

The supply pressure must be measured while the appliance operates, using a manometer (min. 0.1 mbar).

2. Remove the knobs and the control panel;
3. Remove the retaining screw from pressure point "B" (see FIG. 1);
4. Connect the manometer "O" to the pressure point (see FIG. 4);
5. Compare the value read on the manometer with that given in Table "B" (see Appendix);

If the manometer gives a reading outside the range of values in Table "B" (see Appendix), do not switch the appliance on;

Consult the gas company.

E.6.2 Primary air checking

The primary air is correctly adjusted when the flame does not float with the burner cold and there is no flareback with the burner hot.

1. Open burners inspection shutter (appliance's frontal lower panel);
2. Undo screw "A" (see FIG. 2);
3. Position aerator "E" at distance "H" given in Table "B" (see Appendix);
4. Retighten screw "A";
5. Seal with paint.

E.6.3 Replacing the main burner nozzle

1. Open burners inspection shutter (appliance's frontal lower panel);
2. Unscrew nozzle "C";
3. Replace nozzle "C" with one suitable for the type of gas, according to that given in table "B" (see Appendix);
The nozzle diameter is given in hundredths of mm on the nozzle body.
4. Fully retighten nozzle "C".

E.6.4 Pilot burner nozzle replacement

1. Open burners inspection shutter (appliance's frontal lower panel);
2. Undo screw coupling "H" (see FIG. 3);
3. Replace nozzle "G" with one suitable for the type of gas (see table "B", Appendix);
The nozzle identification number is indicated on nozzle body.
4. Retighten screw coupling "H".

E.7 Before completing the installation operations

- Use soapy water to check all gas connections for leaks.
- DO NOT use a open flame to check for gas leaks.
- Light all the burners separately and also together, to check correct operation of the gas valves, rings and lighting.

- For each burner, adjust the flame regulator to the lowest setting, individually and together.
- After completing the operations, the installer must instruct the user on the correct method of use.

If the appliance does not work properly after carrying out all the checks, contact the local Customer Care service centre.

E.8 Electrical connection



WARNING

Work on the electrical systems must only be carried out by specialised personnel.

Before connecting, make sure that:

- the mains voltage and frequency match those indicated on the appliance data plate;
- there is an efficient earth contact;
- the power supply is arranged and able to take the actual absorbed current and that it is correctly executed according to the regulations and provisions in force in the country of use;
- a differential thermal-magnetic switch suitable for the input specified on the dataplate, with contact gap enabling complete disconnection in category III overvoltage conditions and complying with the regulations in force, is installed between the power cable and the electric line;
For the correct size of the switch, refer to the absorbed current specified on the appliance dataplate.

E.9 Accessing the electric box

To access the electric box for all the models:



NOTE!

The electrical box is positioned on the frontal side of the appliance.

- Remove the drain tap;
- Remove the front panel, loosening the screws located under the appliance;
- Remove the electrical box cover (undo the 4 fixing screws).

Then:

for Gas and Vapour appliances

- connect the cable to the terminals marked L1-LN-⊕ and secure it with the cable clamp;

for Electric appliances

- connect the cable to the terminals marked L1-L2-L3-N-⊕ and secure it with the cable clamp;

If present, eliminate the cable supplied, freeing the terminals L1-N-⊕



IMPORTANT

The manufacturer declines any liability if the safety regulations are not respected.

After making the connection, check that the supply voltage, with the machine working, does not fluctuate by $\pm 10\%$ the rated voltage.

Installation requires the inclusion of a device lockable in the "open" position during maintenance.



NOTE!

To access the safety thermostat remove the lower back panel of the appliances.

E.10 Power cable

Unless otherwise specified, our appliances are not equipped with a power cable.

The installer must use a flexible cable having characteristics not lower than the H07RN-F rubber insulated type.

Protect the section of cable outside the appliance with a metal or rigid plastic tube.



WARNING

If the power cable is damaged, it must be replaced by the after-sales service or in any case by qualified personnel, in order prevent any risk




WARNING

The manufacturer declines any liability for damage or injury resulting from breach of the above rules or non-compliance with the electric safety regulation in force in the country where the machine is used

E.11 Equipotential node and Earth connection

Connect the appliance to an earth; it must be included in an equipotential node by means of the screw located at the front right under the frame.

The screw is marked with the symbol .

E.12 Water connection



CAUTION

The appliance must be connected to the water system in compliance with the current national regulations (and EN1717 — only for Italy).

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



IMPORTANT

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

For correct installation, the water inlet pipe must be connected to the mains using a mechanical filter and a shutoff valve.

Before connecting the filter, allow a certain amount of water to run in order to clear the pipe of any waste matter.

E.13 Water drain

The 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 stages must not come into contact with the appliance.

F INSTRUCTION FOR THE USER

F.1 Pasta cooker use

General precautions

- The appliance is intended for industrial use by trained personnel.

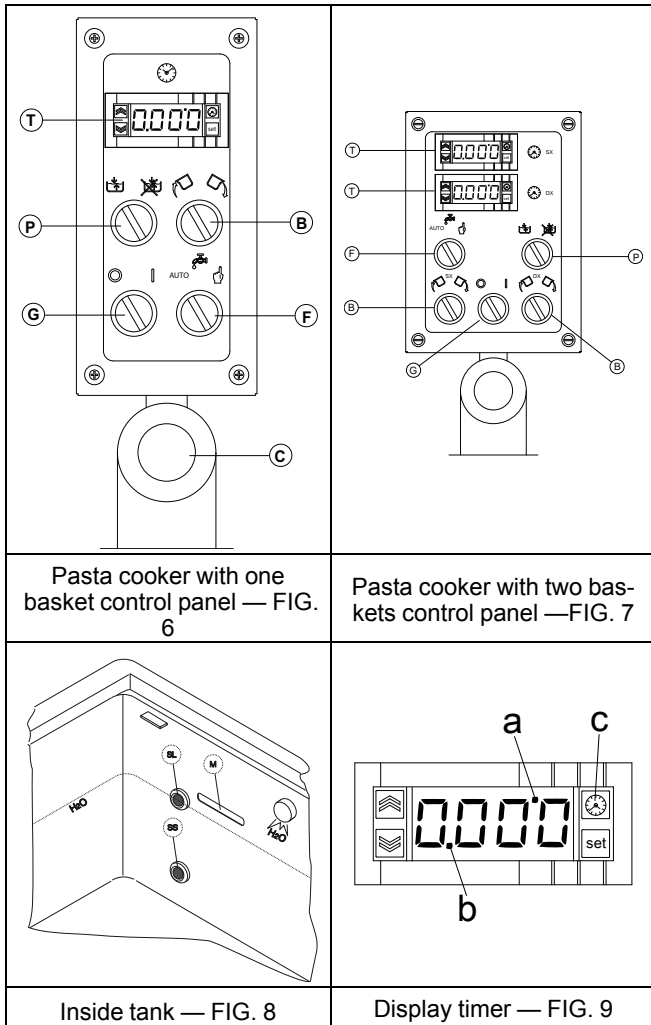
- If possible, preheat the appliance immediately before use.
- This appliance must only be used for its specifically designed purpose, i. e. for cooking foods such as pasta, rice and similar products in water.

Any other use is improper.

- The appliance must not be used as a fryer.
- Fill the water tank at least up to the reference mark.
- Do not use the appliance dry.
- Before use, carefully clean any industrial greases from the tank and baskets, proceeding as follows:
 - Fill the tank with water and normal detergent;
 - Bring to boil for a few minutes;
 - Empty the tank by means of the special tap;
 - Rinse it thoroughly with clean water.

F.1.1 Water Filling

Make sure the tank drain tap is closed, then open the water tap. Turn on the electrical switch located ahead of the appliance.



- Turn the switch "G" (lit up green) to position "I" on the control panel (see FIG. 6 and FIG. 7);
- Turn the selector "F" to position "Auto" and leave it there to allow filling and automatic control of the water, which stops on reaching the max. work level (see "SL", FIG. 8).
- Alternatively, turn the selector "F" to position "Man" to manage a manual level control (see FIG. 6 and FIG. 7).

NOTE! As a reference for the level, choose a height between the positions of the safety probe "SS" and work probe "SL", in the tank (see FIG. 8).

On reaching the required level, turn the selector back to the middle position.

- Also, along with the automatic device the tank can be filled with water using knob "P", whose function is to ensure a minimum and balanced flow of water to eliminate froth during cooking (see FIG. 6 and FIG. 7);
- The overflow pipe "M" guarantees control of maximum filling of the tank and the removal of cooking froth (see FIG. 8).

NOTE! The water/steam drained from the overflow pipe must not come into contact with the appliance.

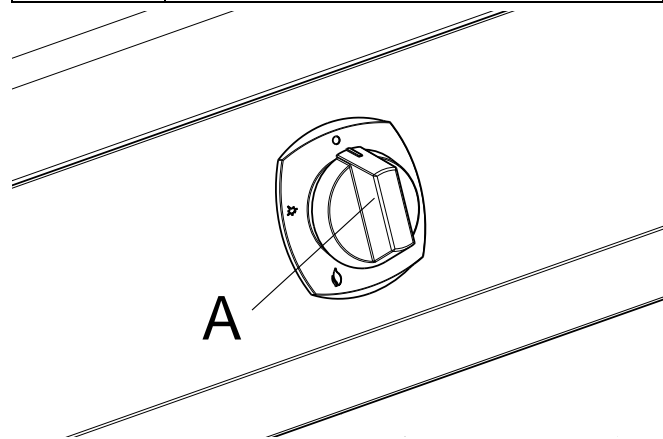
NOTE! The use of slow water filling (knob "P") guarantees constant replenishment of the water evaporated or absorbed by the food during cooking, in case of continuous use of the appliance.

WARNING Always make sure the water level inside the tank is correct, if necessary restoring the optimum level (the minimum level for cooking is indicated by the reference mark); if there is a water level well below the minimum, the heating function may not switch on or off during cooking.

F.2 Gas models – Use

The control knob "A" has the following positions:

●	"Off" position
★	"Pilot ignition" position
🔥	"Max" position



F.2.1 Switching ON

- Press and turn knob "A" to "pilot ignition";
- Press down knob "A" fully to activate the electric igniter and light the pilot flame.
- About 20 seconds after lighting, release knob "A"; the pilot flame must remain lit, otherwise repeat the operation.

CAUTION

Normally the appliance can not be switched on dry; the safety device activates heating only when the water in the tank exceeds the position level of probe "SS" (see FIG. 8)

NOTE!

If the minimum water level sensor is short-circuited (faulty), the appliance can still be switched on, but after about 20 minutes of dry operation the safety thermostat intervenes, stopping the gas to the burner (the pilot flame stays on); manually reset must be carried out by a specialized technician on the clickson positioned on the external surface of the tank, inside the appliance (see E.9 *Accessing the electric box*)

- Turn knob "A" to "max".



WARNING

In case the unit, because of poor attendance or other improper operation, is let working either dry or with water level below the minimum, the safety temperature device automatically trips and stops the gas supply to the burner; working in dry conditions or with water quantity below the minimum level may damage the tank

F.2.2 First use

Before carrying out first cooking, carefully clean any industrial greases from the tank and baskets, proceeding as follows:

- Fill the tank with water and normal detergent;
- Bring to boil for a few minutes;
- Empty the tank by means of the special tap;
- Rinse it thoroughly with clean water.

F.2.3 Cooking

When the water in the tank is boiling:

- Pour the salt in the cooking basket.



NOTE!

To prevent corrosive deposits on the bottom of the tank, make sure to use refined salt and if this is not possible dissolve it in water in a separate container.

Set a cooking time pressing "SET" on the timer "T" (see FIG. 6, FIG. 7 and FIG. 9), then:

- Use selector "B" to lift the basket until it is completely out of the water.
- Place the food to be cooked in the basket.
- Turn selector "B" to the right (icon depicting dipped basket) until the basket/baskets (depending on the appliance and/or model) stops in the fully immersed position.

Press button "c" of timer "T" to start the set cooking cycle; the dot "b" blinks for the entire cooking time (see FIG. 9).

During cooking, the froth produced can be eliminated through the overflow drain by constantly introducing a small flow of water in the tank controlled by the selector "P" (see FIG. 6, FIG. 7).

When the timer is reset, the dot "a" lights up and the basket is automatically lifted to the "draining" position, where the bottom of the basket emerges from the water in the tank (see FIG. 9).

After this phase, to unload the food into the trolley next to the machine, turn selector "B" to the left and keep it turned until tipping is completed (see FIG. 6 and FIG. 7).

On repeating a subsequent cycle, after topping-up water in the tank by operating the selector "F", load the food to be cooked in the basket and lower it in the tank by operating selector "B", and press the cycle START/STOP button again



CAUTION

During cooking, keep the lids open to prevent serious damage to the appliance during automatic lifting of the baskets at the end of the cooking cycle



CAUTION

At the end of cooking, the lid lifts up due to the upward push of the basket, if closed. Therefore, for this operation it is advisable to firstly lift the lid and not to lean against the appliance

F.2.4 Emergency stop

Under each control panel there is a red **emergency stop button "C"**. Pressing this button immediately stops appliance operation. The stop order is maintained even after pressing the button. **Reset** is done **intentionally** by **turning the button** in the direction indicated on the ring. This situation does not restart the machine, but simply prearranges it for operation; therefore the restart procedure occurs by pressing the cooking cycle start button "P" (see FIG. 6 and FIG. 7).

F.2.5 Switching OFF

- To switch off the main burner, turn knob "A" to the "pilot ignition" position.
- To switch off the pilot flame, press and turn knob "A" to "Off" position.
- Turn the selectors "F" and "G" to "0" (see FIG. 6, FIG. 7).

F.2.6 Switching off in case of a fault

Deactivate the appliance in case of a fault:

- Turn off the automatic power switch located ahead of the appliance and close the water and gas taps.
- Contact the Customer Care Service with trained personnel, authorised by the manufacturer.

F.2.7 At the end of service

- Make sure to have switched off the burners and the power.
- To reduce the possibility of any corrosive deposits inside the tank, empty the cooking water tank by operating the drain tap.
- Clean the tank and basket of any food residuals, in particular near the level probes "SL" and "SS" (see FIG. 8).

Close the main gas and water tap ahead of the appliance.

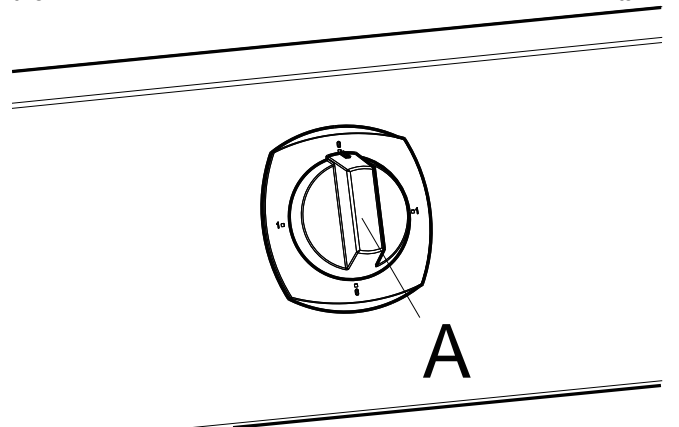


IMPORTANT

The above operations have to be carried out when the unit is cool enough. Emptying water when the unit is hot may damage the tank because of the thermal inertia. To speed the cleaning operations, keep filling the tank with cold water while opening the water drain valve: this will help cooling rapidly the unit down.

F.3 Electrical models – Use

Use knob "A" of the switch to activate heating of the water in the tank.



F.3.1 First use

Before carrying out first cooking, carefully clean any industrial greases from the tank and baskets, proceeding as follows:

- Fill the tank with water and normal detergent;

- Bring to boil for a few minutes;
- Empty the tank by means of the special tap;
- Rinse it thoroughly with clean water.

F.3.2 Cooking

When the water in the tank is boiling:

- Pour the salt in the cooking basket.



NOTE!

To prevent corrosive deposits on the bottom of the tank, make sure to use refined salt and if this is not possible dissolve it in water in a separate container.

Set a cooking time pressing "SET" on the timer "T" (see FIG. 6, FIG. 7 and FIG. 9), then:

- Use selector "B" to lift the basket until it is completely out of the water.
- Place the food to be cooked in the basket.
- Turn selector "B" to the right (icon depicting dipped basket) until the basket/baskets (depending on the appliance and/or model) stops in the fully immersed position.

Press button "c" of timer "T" to start the set cooking cycle; the dot "b" blinks for the entire cooking time (see FIG. 9).

During cooking, the froth produced can be eliminated through the overflow drain by constantly introducing a small flow of water in the tank controlled by the selector "P" (see FIG. 6, FIG. 7).

When the timer is reset, the dot "a" lights up and the basket is automatically lifted to the "draining" position, where the bottom of the basket emerges from the water in the tank (see FIG. 9).

After this phase, to unload the food into the trolley next to the machine, turn selector "B" to the left and keep it turned until tipping is completed (see FIG. 6 and FIG. 7).

On repeating a subsequent cycle, after topping-up water in the tank by operating the selector "F", load the food to be cooked in the basket and lower it in the tank by operating selector "B", and press the cycle START/STOP button again



CAUTION

During cooking, keep the lids open to prevent serious damage to the appliance during automatic lifting of the baskets at the end of the cooking cycle



CAUTION

At the end of cooking, the lid lifts up due to the upward push of the basket, if closed. Therefore, for this operation it is advisable to firstly lift the lid and not to lean against the appliance

F.3.3 Emergency stop

Under each control panel there is a red **emergency stop button "C"**. Pressing this button immediately stops appliance operation. The stop order is maintained even after pressing the button. **Reset** is done **intentionally** by **turning the button** in the direction indicated on the ring. This situation does not restart the machine, but simply prearranges it for operation; therefore the restart procedure occurs by pressing the cooking cycle start button "P" (see FIG. 6 and FIG. 7).

F.3.4 Switching OFF

- To switch off the main burner, turn knob "A" to the "pilot ignition" position.
- To switch off the pilot flame, press and turn knob "A" to "Off" position.
- Turn the selectors "F" and "G" to "0" (see FIG. 6, FIG. 7).

F.3.5 Switching off in case of a fault

Deactivate the appliance in case of a fault:

- Turn off the automatic power switch located ahead of the appliance and close the water and gas taps.
- Contact the Customer Care Service with trained personnel, authorised by the manufacturer.

F.3.6 At the end of service

- Make sure to have switched off the burners and the power.
- To reduce the possibility of any corrosive deposits inside the tank, empty the cooking water tank by operating the drain tap.
- Clean the tank and basket of any food residuals, in particular near the level probes "SL" and "SS" (see FIG. 8).

Close the main gas and water tap ahead of the appliance.



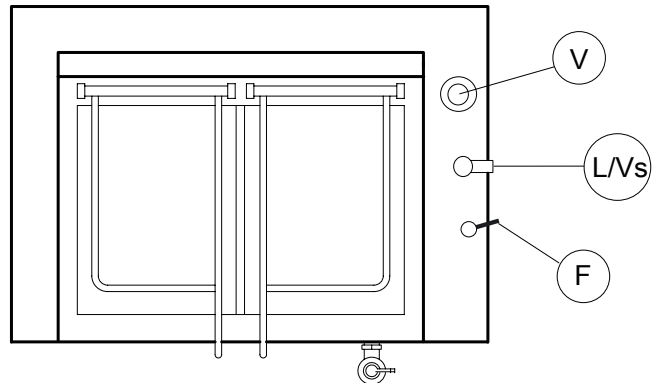
IMPORTANT

The above operations have to be carried out when the unit is cool enough. Emptying water when the unit is hot may damage the tank because of the thermal inertia. To speed the cleaning operations, keep filling the tank with cold water while opening the water drain valve: this will help cooling rapidly the unit down.

F.4 Steam models – Use

All the control elements are located over the working top of the appliance:

F	Steam tap knob
L	Manometer
V	Safety valve
Vs	Depression valve



F.4.1 Switching ON

Open the steam inlet valve on the lever control "F"

The steam pressure in the cavity is measured by the pressure gauge "L".

F.4.2 Cooking

When the water in the tank is boiling:

- Pour the salt in the cooking basket.



NOTE!

To prevent corrosive deposits on the bottom of the tank, make sure to use refined salt and if this is not possible dissolve it in water in a separate container.

- Press "PRG" button of the timer "T" to set the required cooking time, then press the UP or DOWN arrow to select the time (see FIG. 6, FIG. 7 and FIG. 9).
- Use selector "A" to lift the basket until it is completely out of the water.
- Place the food to be cooked in the basket.
- Turn selector "A" to the right until the basket stops in the fully immersed position.

- Press button “START/STOP“ of timer “T“ to start the set cooking cycle; the display’s dot of timer “T“ blinks for the entire cooking time (see FIG. 9).

During cooking, the froth produced can be eliminated through the overflow drain by constantly introducing a small flow of water in the tank controlled by the selector “P“ (see FIG. 6, FIG. 7).

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

- When the timer is reset the basket is automatically lifted to the “DRAINING“ position, where the bottom of the basket emerges from the water in the tank (see FIG. 9).
- After this phase, to unload the food into the trolley next to the machine, turn selector “A“ to the left and keep it turned until tipping is completed (see FIG. 6 and FIG. 7).



CAUTION

At the end of cooking, the lid lifts up due to the upward push of the basket, if closed. Therefore, for this operation it is advisable to firstly lift the lid and not to lean against the appliance

On repeating a subsequent cycle, after topping-up water in the tank by operating the selector “F“ (see FIG. 6, FIG. 7), load the food to be cooked in the basket and lower it in the tank by operating selector “A“, and press the cycle START/STOP button of timer “T“ again.



CAUTION

During cooking, keep the lids open to prevent serious damage to the appliance during automatic lifting of the baskets at the end of the cooking cycle

F.4.3 Emergency stop

Under each control panel there is a red **emergency stop button “C“**. Pressing this button immediately stops appliance

operation. The stop order is maintained even after pressing the button. **Reset is done intentionally by turning the button** in the direction indicated on the ring. This situation does not restart the machine, but simply prearranges it for operation; therefore the restart procedure occurs by pressing the cooking cycle start button “P“ (see FIG. 6 and FIG. 7).

F.4.4 Switching OFF

- Turn selectors “F“ and “G“ to position “0“.
- Close water tap “H“.
- Close steam tap.

F.4.5 Switching off in case of a fault

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.
- Contact the Customer Care Service with trained personnel, authorised by the manufacturer.

F.4.6 At the end of service

- Check that the electrical power supply is turned off.
- To reduce the possibility of any corrosive deposits inside the tank, drain the water out of the well by operating discharge lever “S“.
- Clean the tank and basket of any food residuals, in particular near the level probes “SL“ and “SS“ (see FIG. 8).

Close the main water tap ahead of the appliance.



IMPORTANT

The above operations have to be carried out when the unit is cool enough. Emptying water when the unit is hot may damage the tank because of the thermal inertia. To speed the cleaning operations, keep filling the tank with cold water while opening the water drain valve: this will help cooling rapidly the unit down.

G MACHINE CLEANING AND MAINTENANCE



WARNING

Refer to “*WARNING and Safety Information*“.

G.1 Ordinary maintenance

G.1.1 Informations for maintenance

Routine maintenance operations can be carried out by non-specialised personnel, carefully following the instructions given below.



NOTE!

The manufacturer declines any liability for operations carried out on the machine without following these instructions.



IMPORTANT

Pay attention to the selection and use of cleaning products in order to maintain proper appliance performance and safety.

G.1.2 Cleaning the appliance and accessories

Before using the appliance, clean all the internal parts and accessories with lukewarm water and neutral soap or products that are over 90% biodegradable (in order to reduce the emission of pollutants into the environment), then rinse and dry thoroughly.



IMPORTANT

Do not use solvent-based detergents (e.g. trichloroethylene) or abrasive powders for cleaning.

G.1.3 External parts

SATIN-FINISH STEEL SURFACES (daily)

- Clean all steel surfaces: dirt is easily removed when it has just formed.
- Remove grime, fat and other cooking residuals from steel surfaces when cool using soapy water, with or without detergent, and a cloth or sponge.
Dry the surfaces thoroughly after cleaning.
- In case of encrusted grime, fat or food residuals, go over with a cloth or sponge, wipe in the direction of the satin finish and rinse often:
Rubbing in a circular motion combined with the particles of dirt on the cloth/sponge could spoil the steel’s satin finish.
- Metal objects can spoil or damage the steel: damaged surfaces become dirty more easily and are more subject to corrosion.
- Restore the satin finish 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 given in the previous section.

G.1.4 Other surfaces

SURFACES IN MILD STEEL OR CAST IRON (daily)

- Remove dirt using a damp cloth or, in the event of encrustations, the accessories (optional or supplied) specified in the list;

- After cleaning, switch the appliance on to dry the surface quickly;
- Then protect the surface with a light film of cooking oil.

Use the accessories (optional or supplied) specified in the list to eliminate encrustations or food deposits.

HEATED TANKS/CONTAINERS (daily)

- Clean the appliance tanks 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.



WARNING

With electrical equipment, make sure no water comes into contact with electrical components: water entering can cause short circuiting and dissipation, tripping the appliance's protection devices.

G.1.5 Tank cleaning (daily)



WARNING

It is advisable to carry out this operation after the appliance has cooled (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 as emptying the cooking water.



WARNING

Do not use steel wool, metal object and / or products containing chloride which could damage the stainless steel surface.

- Drain completely the water from the tank.
- Remove any residuals of food, grime, fat, other cooking residuals and starch from the tank and baskets, using soapy water, with or without detergent, applied with a cloth or sponge, when cool.
- Rinse carefully tank and baskets removing any residual of detergent.
- **Carefully dry the tank and baskets to avoid the stagnation of liquids.**

G.2 Brief Troubleshooting guide (gas models)

In some cases, faults can be eliminated easily and quickly by following a brief troubleshooting guide:

Malfunction	Possible causes:
The pilot burner does not light	<ul style="list-style-type: none"> • Level "SS" not covered by the water (see FIG. 8); • The ignition electrode leaks; • The electric igniter or electrode cable are damaged; • Insufficient pressure in gas pipes; • Blocked pilot nozzle; • The gas shutoff valve is faulty; • Faulty water level control device.

G.1.6 Scale

Steel surfaces (when necessary)

- Remove any scale (stains or marks) left by water on steel surfaces using suitable natural detergents (e.g. vinegar) or chemical.

Boilers or cavities (every 3–4 months)

- Descale the devices used for holding and heating of water (e.g. cavities of indirect pans) by filling them with pure vinegar or a solution of 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 demineralised water.

Chemical detergent

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

G.1.7 Periods of non-use

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

- Close the valves or main switches ahead of the appliances;
- Go over all stainless steel surfaces vigorously with a cloth moistened with paraffin oil in order to create a protective film;
- Periodically air the premises;
- Have the appliance checked before using it again;
- For the electric heated models: switch the machine On at the minimum rate of heat for at least 45 minutes; this will allow moisture/humidity accumulated into the heating elements to evaporate without damaging the elements.

G.1.8 Internal parts (every year)



IMPORTANT

Operations to be carried out only by specialised personnel.

- Check the condition of the internal parts;
- Remove any deposits of dirt inside the appliance;
- Check and clean the discharge system;
- After the first month of use, it is advisable to clean and regrease the lifting system (screw and nut) to eliminate any work residuals.

Subsequently, at least once a year, or when necessary, lubricate the lifting system.



IMPORTANT

In particular conditions (e.g. intensive use of the appliance, salty environment, etc.) the above cleaning should be more frequent.

The pilot burner goes out when the igniter knob is released	<ul style="list-style-type: none"> • The pilot burner is not heating the thermocouple sufficiently; • Faulty thermocouple; • The gas valve knob is not being pressed enough; • Lack of gas pressure at the valve; • Dirt in pilot gas feed pipe; • Faulty gas valve.
The pilot burner is still lit but the main burner does not light	<ul style="list-style-type: none"> • Loss of pressure in gas pipe; • Blocked nozzle or faulty gas valve; • Burner with gas outlet holes clogged; • Faulty water level control device; • faulty gas valve.
Basket doesn't stop in dripping position	<ul style="list-style-type: none"> • Check parameter "T2" on timing device "T", it must be set to 13 seconds (see FIG. 6, FIG. 7).
The automatic water level doesn't stop reaching the "SL" level (see FIG. 8)	<ul style="list-style-type: none"> • Clean carefully the "SL" probe, removing all the scale residuals; • Check the integrity of the water level control device.
The appliance doesn't lit on	<ul style="list-style-type: none"> • Check the main switch is working properly; • Verify if the empty tank protection device cut the main power; • Verify that the red emergency button has not been pressed accidentally.

G.3 Brief Troubleshooting guide (steam models)

In some cases, faults can be eliminated easily and quickly by following a brief troubleshooting guide:

Malfunction	Possible causes:
Basket doesn't stop in dripping position	<ul style="list-style-type: none"> • Check parameter "T2" on timing device "T", it must be set to 13 seconds (see FIG. 6, FIG. 7).

G.4 Instructions for replacing components

(to be carried out only by a specialised installer)

Other components

- To access the tank water level control probes "SL", "SS" (see FIG. 8), remove the side panels;
- The water level control device is located inside the electrical box;
- Tank water filling solenoid valve, accessible from the rear right part.



WARNING

When emptying the tank water, the tap and the liquid may be at a temperature of around 100°C; use protective gloves and take the necessary precautions.

G.5 Repair and extraordinary maintenance



NOTE!

Repair and extraordinary maintenance have to be carried out by specialised authorised personnel, who can ask the manufacturer to supply a service manual.

G.6 Maintenance intervals

All the components requiring maintenance are accessible from the front or the rear panel of the appliance.

The inspection and maintenance intervals depend on the actual machine operation conditions and ambient conditions (presence of dust, damp, etc.), therefore precise time intervals cannot be given.

In any case, careful and periodical machine maintenance is advisable in order to minimise service interruptions.

To ensure constant machine efficiency, it is advisable to carry out the checks with the frequency given in the following table:



IMPORTANT

Machine maintenance, checking and overhaul operations must only be carried out by a specialised Technician or the Customer Care Service, provided with adequate personal protection equipment (safety shoes and gloves), tools and ancillary means;

Work on the electrical equipment must only be carried out by a specialised electrician or the Customer Care Service.

Maintenance, inspections, checks and cleaning	Frequency	Responsibility
Ordinary cleaning <ul style="list-style-type: none"> • general cleaning of machine and surrounding area. 	Daily	Operator
Mechanical protection devices <ul style="list-style-type: none"> • check their condition and for any deformation, loosening or removed parts. 	Yearly	Service

Maintenance, inspections, checks and cleaning	Frequency	Responsibility
Control <ul style="list-style-type: none"> check the mechanical part, for cracks or deformation, tightening of screws: check the readability and condition of words, stickers and symbols and restore if necessary. 	Yearly	Service
Machine structure <ul style="list-style-type: none"> tightening of main bolts (screws, fixing systems, etc.) of machine. 	Yearly	Service
Safety signs <ul style="list-style-type: none"> check the readability and condition of safety signs. 	Yearly	Service
Electrical control panel <ul style="list-style-type: none"> check the electrical components installed inside the electrical control panel. Check the wiring between the electrical panel and machine parts. 	Yearly	Service
Electrical connection cable and plug <ul style="list-style-type: none"> check the connection cable (replace if necessary) and plug. 	Yearly	Service
Preventive maintenance <ul style="list-style-type: none"> check all gas components (if present). 	Yearly	Service
Preventive maintenance <ul style="list-style-type: none"> remove any deposits of dirt inside the appliance. 	Every 6 months ¹	Service
Control <ul style="list-style-type: none"> check the conditions of the internal parts. 	Every 6 months ¹	Service
Control <ul style="list-style-type: none"> check and clean the discharge system. 	Every 6 months ¹	Service
General machine overhaul <ul style="list-style-type: none"> check all components, electrical equipment, corrosion, pipes... 	Every 10 years ²	Service

- In particular conditions (e. g. intensive use of the appliance, salty environment, etc.) the preventive maintenance should be more frequent.
- the machine is designed and built for a duration of about 10 years. After this period of time (from commissioning) the machine must undergo a general inspection and overhaul. Some examples of checks to be carried out are given below.

- Check for any oxidised electrical components or parts; if necessary, replace them and restore the initial conditions;
- Check the structure and welded joints in particular;
- Check and replace bolts and/or screws, also checking for any loose components;
- Check the electrical and electronic system;
- Check the functionality of safety devices;
- Check the general condition of protection devices and guards.



NOTE!

It is advisable to stipulate a preventive and scheduled maintenance contract with the Customer Care Service.

Disassembly

- All scrapping operations must occur with the machine stopped and cold and the electrical power supply disconnected;
- Work on the electrical equipment must only be carried out by a qualified electrician, with the power supply disconnected;
- To carry out these operations it is necessary to use: overalls, safety shoes and gloves;
- During disassembly and handling of the various parts, the minimum height from the floor must be maintained.

G.7 Maintenance contacts (only for Australia)

For service and spare parts, please contact:

- Electrolux - Tom Stoddart Pty Ltd — 39 Forest Way, Karawatha QLD 4117 — call 1-300-307-289

- Zanussi - Procook Australia Pty Ltd — 23 Rothesay Street, Kenmore, Queensland 4069 — call 07-3868-4964
- Diamond - Semak Food Service Equipment — 18, 87-91 Hallam South Road, Hallam VIC 3803 — call 03-9796-4583

H MACHINE DISPOSAL



WARNING

Refer to “*WARNING and Safety Information*”

H.1 Waste storage

At the end of the product's life-cycle, make sure it is not dispersed in the environment. The doors must be removed before scrapping the appliance.

SPECIAL waste materials can be stored temporarily while awaiting treatment for disposal and/or permanent storage. In any case, the current environmental protection laws in the user's country must be observed.

H.2 Procedure regarding appliance dismantling macro operations

Before disposing of the machine, make sure to carefully check its physical condition, and in particular any parts of the structure that can give or break during scrapping.

The machine's parts must be disposed of in a differentiated way, according to their different characteristics (e. g. metals, oils, greases, plastic, rubber, etc.).

Different regulations are in force in the various countries, therefore comply with the provisions of the laws and competent bodies in the country where scrapping takes place.

In general, the appliance must be taken to a specialised collection/ scrapping centre.

Dismantle the appliance, grouping the components according to their chemical characteristics, remembering that the compressor contains lubricant oil and refrigerant fluid which can be recycled, and that the refrigerator components are special waste assimilable with urban waste.



The symbol on the product indicates that this product should not be treated as domestic waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and human health. For further information on the recycling of this product, contact the local dealer or agent, the Customer Care service or the local body responsible for waste disposal.



NOTE!

When scrapping the machine, any marking, this manual and other documents concerning the appliance must be destroyed.

I ENCLOSED DOCUMENTS

- Set of test and inspection documents.
- Wiring diagram.
- Installation diagram.

CE

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