

1 INSTRUCTION FOR THE INSTALLATION

1.1 Technical data

The data plate is near power cable, on the back of the machine and lists all the data needed for connecting up to the mains.

2 INSTALLATION

The equipment must be positioned using a spirit level and adjusting the legs (screw/unscrew).

The main power switch or power outlet must be near the equipment in an easily accessible position.

We recommend installing the machine under an extractor hood so that vapors can be removed rapidly.

The machine should only be placed near walls, partitions or other kitchen furniture that are made of flameproof materials.

Fire regulations must be strictly adhered to.

2.1 Legal requirements

Installation must be to the following standards:

- current accident prevention laws;
- CEI installation standards.

2.2 Installation

Installation, setup and maintenance must be carried out by qualified personnel.

All installation work must be done in compliance with current regulations.

The manufacturer will accept no liability in relation to faulty operation due to defective or non compliant installation.

WARNING! As required by international law, the equipment should only be connected up to the mains if there is a omnipolar* circuit breaker upstream with a contact opening of at least 3 mm.

2.2.1 Electrical connection

The equipment is supplied with a power cable. If you have to replace this cable, make sure you use a H07RN-F type and that its cross section is sufficient for the equipment's power rating.

To change the cable, pass it through the cable lead and connect the wires to the terminal block, which is located in the cable lead on single phase machines and inside the equipment on three-phase machines.

Make sure the wires are connected to the terminal block correctly and tightly and then close the cable lead. The yellow/green wire must be connected to the earth terminal.

2.2.1.1 Unipotential

The equipment must be connected to a unipotential system.

The connection screw is located in the rear of the housing and marked by the sign ⚡

WARNING! The manufacturer accepts no liability and will not refund under guarantee any damage caused through installation that is improper or not compliant with the instructions.

2.3 Set up

The machine must be carefully cleaned (especially the tank, see section 4: Cleaning)

3. INSTRUCTION FOR USE

Don't place the machine near walls or partitions that are made of flameproof materials.
Fill the tank with water and put a drop of oil to preserve it from calcareous and for a best cooking.
It has a 3000W. heating element and a thermostat 30 – 120°C.

3.1 Power up

WARNING! never use the equipment unless under supervision.

Turn the thermostat knob to the position desired, the controlled come "on".

70/80°C to keep warm water

110/120°C to boil

Put the pasta inside the stainless steel wire gauzed baskets.

To switch off the machine, turn the knob back to "0".

We recommend to change water frequently for a best cooking and to preserve the machine from calcareous.

4. CLEANING

WARNING:

During cleaning, do not wash the outside of the machine with direct or high-pressure jets of water.

Clean the equipment carefully at the end of work every evening.

Daily cleaning of the equipment guarantees perfect operation and long life.

Power down the equipment before cleaning it.

To empty the counter, the discharge pipe must be inserted and a container put in position.

Clean it with neutral detergent, don't use abrasive or corrosive detergent.

To protect stainless steel you must remove calcareous and oil the counter with Vaseline oil.

IMPORTANT:

Due to salted water, even if the basket are made in stainless steel 18/10, sometimes it's possible to have some rust on welding.

We recommend to clean the baskets everyday to avoid this problem.

4.1 What to do after long period of inactivity

Carefully clean and dry the equipment as explained in the instructions and power down.

4.2 What to do in the event of failures

In the event of a failure, switch off the machine, disconnect the power and call customer service.

5 MAINTENANCE

All maintenance work must be done by qualified personnel.

5.1 Access

To access all the electrical parts (thermostats, connections, resistance, etc.), open the control panel.

The Manufacturer will accept no liability if the instructions in this booklet are not followed or if tampering by unqualified personnel is discovered.