



Owner's Guide

Installation & Operation

Pasta Cooker

HPC Series
HPCH Series



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RETAIN THIS MANUAL FOR FUTURE REFERENCE



P/N 002138 REV C

IMPORTANT FOR YOUR SAFETY

THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL GAS EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD START-UP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL.

POST IN A PROMINENT LOCATION THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION CAN BE OBTAINED FROM THE LOCAL GAS SUPPLIER.

IMPORTANT

IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNITS AT MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

WARNING

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

IN THE EVENT OF A POWER FAILURE, DO NOT ATTEMPT TO OPERATE THIS DEVICE.

CALIFORNIA PROPOSITION 65 - WARNING



WARNING This product can expose you to chemicals including carbon monoxide, which is known to the State of California to cause cancer.

For more information, go to www.P65Warnings.ca.gov.

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Installation

Installation Procedure

Uncrating

Check the crate for any possible damage sustained during transit. Carefully remove the appliance, removing all packing material, again check for damage. Any damage to the appliance must be reported to the carrier immediately.

Location

Proper placement of the appliance will ensure operator convenience and satisfactory performance. Adequate clearance must be maintained so that the combustion and ventilation air is not obstructed for proper operation. A minimum front clearance of 36 inches (914 mm) must be provided for servicing. The appliance must be kept free and clear of combustible materials.

Clearances

The following minimum clearances must be followed:

	COMBUSTIBLE		NON-COMBUSTIBLE	
Model	BACK	SIDE	BACK	SIDE
Pasta Cooker	4"	4"	0"	0

Placing Appliance

Place the appliance in the required position and level by means of the adjustable legs. The surface on which the appliance is to be installed must be capable of adequately supporting the weight of the appliance.

Leveling

For proper and safe operation, each appliance must be level.

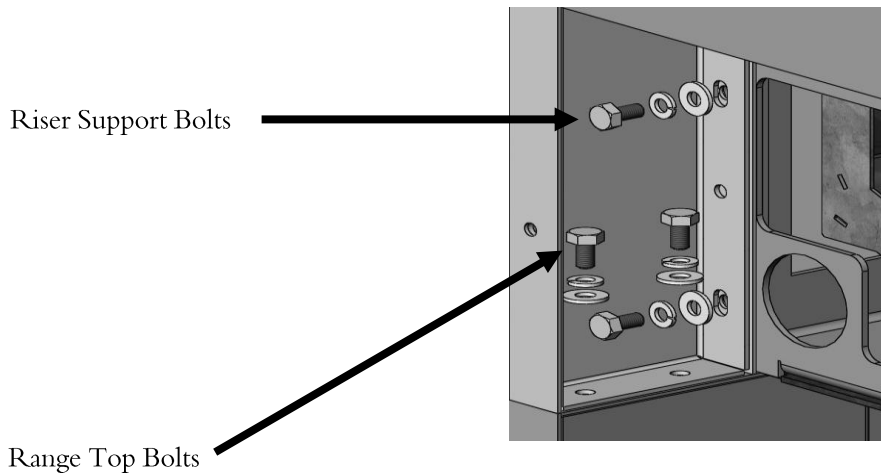
6" legs are mounted using four hex-head bolts per leg and each leg is adjustable simply by turning the inner cylinder leg, clockwise to lower and counter-clockwise to elevate.

NOTE: A carpenter's level can be used on the plate shelf for left to right leveling.

Riser Installation

- 1) Remove back panel from riser assembly by removing mounting screws.

- 2) Remove the four bolts at the rear of the appliance holding on the side panels (two on each side, see diagram below).
- 3) Place riser on support brackets on back of the appliance.
- 4) Re-install the four bolts into the back of the appliance through the riser channels, do not tighten.
- 5) Attach the bottom supports with supplied bolts, two on each side.
- 6) Tighten the four bolts that attach riser to appliance.
- 7) Tighten the four bolts that attach riser to bottom supports.
- 8) Re-install back cover.



NOTE: Failure to re-install back cover could cause improper venting of exhaust gases/heat from the appliance, creating soot that clogs the burner(s) and flue and/or creates a temperature risk to cabinet and components.

Statutory Regulations (Install Codes)

The installation of this appliance must be carried out by a properly trained and qualified installer and in accordance with the relevant regulations, codes of practice and the related publications of the Country, State, County and City of destination.

United States of America

- 1) Local Codes
- 2) In the absence of local codes, installation must conform to the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1, as applicable. Copies may be obtained from the American Gas Association, Inc., on their web site: <http://www.aga.org/>
- 3) National Electrical Code, ANSI/NFPA-70, or latest edition. Copies may be obtained from the National Fire Protection Association, on their web site: <http://www.nfpa.org/>
- 4) Vapor Removal From Cooking Equipment, NFPA-96, or latest edition. Copies may be obtained from the National Fire Protection Association, on their web site: <http://www.nfpa.org/>

Canada

- 1) Local Codes
- 2) CSA B149.1 Natural Gas and Propane Installation Code.
- 3) CSA C22.1 Canadian Electrical Code
- 4) CSA C22.2 Canadian Electrical Code

Canadian codes can be found on the CSA website: <http://www.csa.ca>

Water Connection


The unit should be connected to your water supply by way of a water faucet. The water pressure should fall between 14.5 and 72.5 PSI. If the water pressure is excessive, a pressure regulator must be installed.

To carry out connection, connect the mains pipe to the appliance connection pipe, interposing a shut-off cock to interrupt the water supply when necessary.

The pipe used to discharge the water must be heat resistant and allow for the free flow of the discharge water. A funnel may be used between the unit discharge pipe and the floor drain but you should never restrict or reduce the diameter of the discharge pipe.

NOTE: This equipment is to be installed with adequate backflow protection to comply with federal, state, and local codes.

The following operations are to be carried out only by specialized technical personnel.

	CAUTION	Having verified that available water system is adequate you can go ahead and make connection.
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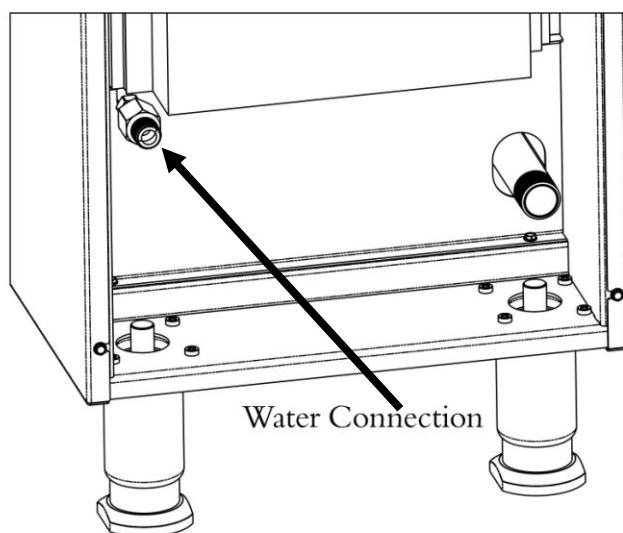
1) Clear the pipe of any ferrous waste by letting a certain amount of water flow through.

2) Place the cooker in the desired position and close to the water-main.

3) Position the appliance level, adjusting the feet of the cooker.

4) Connect main pipe to machine pipe using a mechanical filter and an interception cock.

5) Connect machine outlet pipe to a suitable manifold that withstands high temperatures.



Gas Supply

The local gas authority should be consulted at the installation planning stage in order to establish the availability of an adequate supply of gas and to ensure that the meter is adequate for the required flow rate. The pipe work from the meter to the appliance must be an appropriate size.

All fixed (non-mobile) appliances must be fitted with an accessible upstream gas shutoff valve as a means of isolating the appliance for emergency shut off and for servicing. A union or similar means of disconnection must be provided between the gas-cock and the appliance.

A manually operable valve must be fitted to the gas supply to the kitchen to enable it to be isolated in an emergency. Wherever practical, this shall be located either outside the kitchen or near an exit in a readily accessible position.

Where it is not practical to do this, an automatic isolation valve system should be fitted which can be operated from a readily accessible position near the exit.

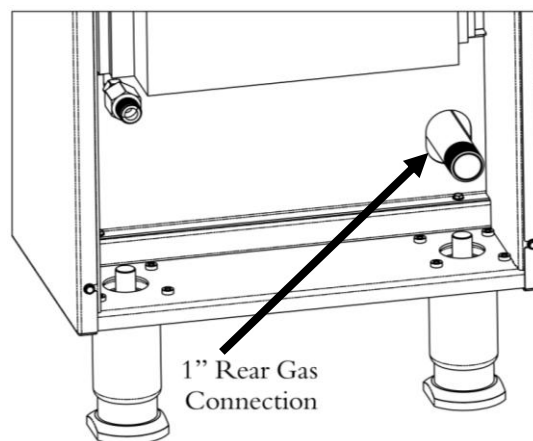
In locations where the manual isolation valve is fitted or the automatic system can be reset this notice must be posted:

“ALL DOWNSTREAM BURNER AND PILOT VALVES MUST BE TURNED OFF PRIOR TO ATTEMPTING TO RESTORE THE SUPPLY. AFTER EXTENDED SHUT OFF, PURGE BEFORE RESTORING GAS”

NOTE: Before assembly and connection, check gas supply.

Gas Supply Notes

- 1) The type of gas for which the unit is equipped is stamped on the rating plate, see locations on page 9. Connect a unit stamped “NAT” only to natural gas and stamped “LP” only to propane gas.
- 2) If it is a new installation, have the gas authorities check the meter size and piping to assure that the unit is supplied with the necessary amount of gas supply and pressure to operate the unit(s).
- 3) Make certain new piping and connections have been made in a clean manner and have been purged so that piping compound, chips, etc. will not clog pilots, valves, gas regulator, or burners. Use pipe joint compound approved for natural and liquefied petroleum gases.
- 4) The natural gas pressure coming into the regulator should be 7” WC or .25 psig (1.75kpa) and 5” WC .18 psig (1.25kpa) coming out of the regulator. For liquid propane gas pressure coming into the regulator should be 11” WC or .4 psig (2.75kpa) and 10” WC .36 psig (2.5kpa) coming out of the regulator.



Gas Pressure Regulator

A gas pressure regulator must be installed to regulate the proper flow of gas to the appliance. The regulator must be installed between the main gas supply line to the unit shut off valve and the appliance and must be accessible

for servicing. Proper sizing of the regulator is extremely important, check the BTU rating of the appliance or appliances being regulated by the regulator.

NOTE: Contact the factory for regulator sizing when multiple appliances are being installed in a line up or island suite configuration and are interconnected using the front manifold connections.

NOTE: Gas pressure should be checked when the unit is installed and all other equipment on the same line is on. The operating gas pressure must be the same as that specified on the rating plate. If necessary, pressure adjustment may be made at the pressure regulator.

The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system where pressures are in excess of .5 psig (3.45kpa).

When test pressures are .5 psig (3.45kpa) or less, the appliance must be isolated from the gas supply system by closing its individual manual shutoff valve.



Prior to lighting, check all joints in the gas supply line for leaks. Use soap and water solution. Do not use an open flame. After piping has been checked for leaks, all piping receiving gas should be fully purged to remove air.

Ventilation Air / Flue Connections

The following notes are intended to give general guidance. For detailed recommendations, refer to the applicable codes in the Country, State, County and City of installation.



Do not obstruct the flow of combustion and ventilation air.


Proper ventilation is critical for optimum performance. The ideal method of ventilating gas fired equipment is the use of properly designed canopy that should extend six inches (152mm) beyond all sides of the appliance (s) and six feet six inches (1981mm) above the floor. Information on the construction and installation of ventilating hoods may be obtained from the standard for "Vapor Removal from Cooking Equipment," NFPA No. 96 (latest edition), available from the National Fire Protection Association, on their web site: <http://www.nfpa.org/>.

A strong exhaust will create a vacuum in the room. For an exhaust vent to work properly, replacement air must be equal to the amount of air exhausted. An imbalance between exhaust and replacement air can cause degradation in the appliance's performance.

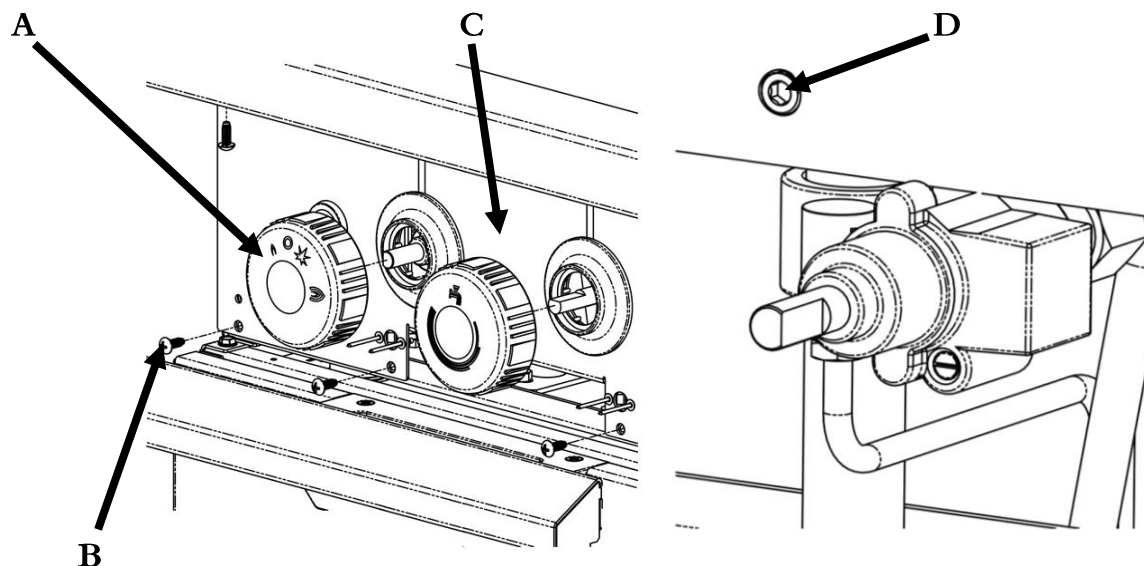
All gas burners and pilots need sufficient air to operate. Large objects should not be placed in front of the appliance(s) that would obstruct the flow of air into the front.

NOTICE: In the Commonwealth of Massachusetts all gas appliances vented by either mechanical systems or ventilation hoods shall comply with 248 CMR interlocking requirements.

Adjustments

	CAUTION	Before carrying out any adjustments, activate all the safety devices. In particular, close the gas supply cock and prevent access to all the devices which, if activated, could lead to unexpected dangerous situations putting personal safety and health at risk. The first operation to carry out is to check the supply pressure, proceeding as follows:
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- 1) Close the gas supply cock.
- 2) Remove the knob (A).
- 3) Unscrew the screws (B) and remove the control panel (C).
- 4) Unscrew the closing screw (D) of the pressure socket of the supply pipe.
- 6) Connect a pressure gauge to the socket (e.g. a manometer)
- 7) Open the gas interception cock and measure the value of the supply pressure.
- 8) Close the gas interception cock, disconnect the pressure gauge, screw the closing screw back on and replace the control panel.

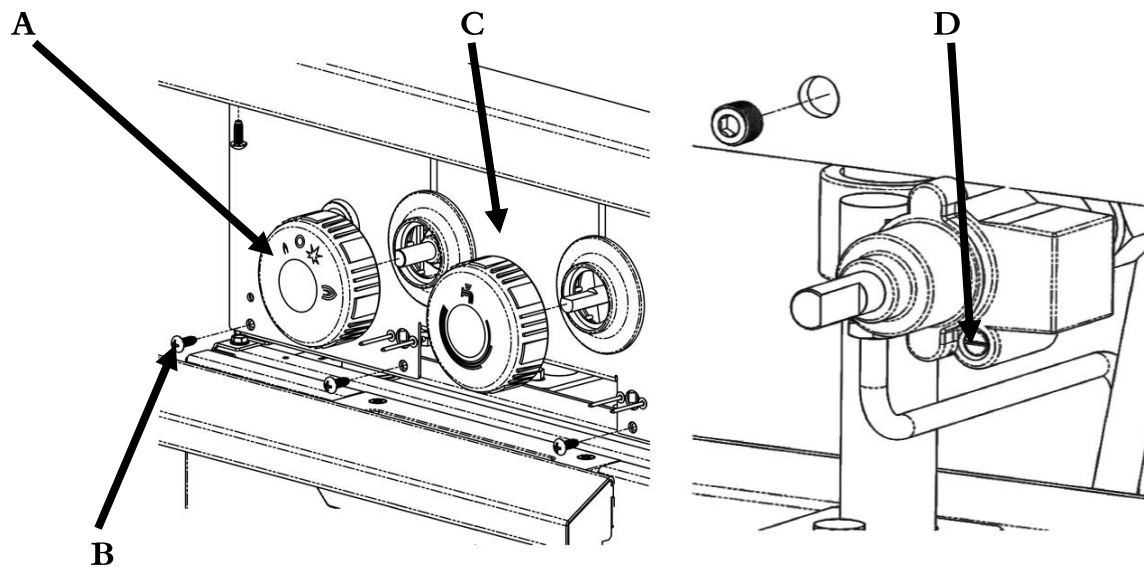


Adjusting Burner Cock Minimum

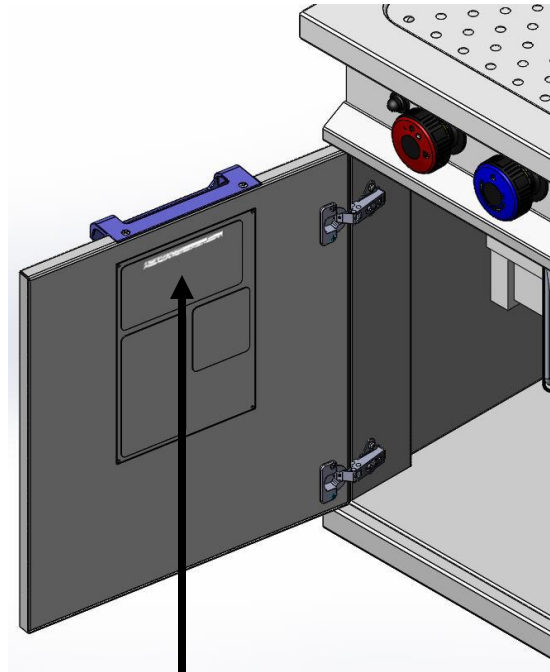
This regulation must only be carried out if the type of gas to be connected is different from the testing gas, after having carried out power supply transformation. Before carrying out this regulation, it is necessary to check that the gas supply pressure conforms to the value of the nominal pressure value relative to the same type of gas (see attached table).

After checking the supply pressure it is necessary to adjust the pressure at the nozzle, proceeding as described below.

- 1) Make sure the gas supply has been cut off.
- 2) Remove the knob (A).
- 3) Unscrew the screws (B) and remove the control panel (C).
- 4) Open the gas interception cock and ignite the burner flame by following the instructions, positioning the knob onto the maximum position.
- 5) Adjust the pressure regulator since the manifold pressure is 5" W.C.
- 6) Operate the appliance in the maximum conditions for at least 15 minutes, and then turn the knob onto the minimum position.
- 7) Turn the minimum adjustment screw to obtain a reduced flame but sufficiently stable and homogeneous.
- 8) Turn off the burner by following the instructions, close the gas interception cock, disconnect the pressure gauge, screw the closing screw back on and refit the control panel.



Model / Serial / Rating Plate Locations



Pasta Cooker

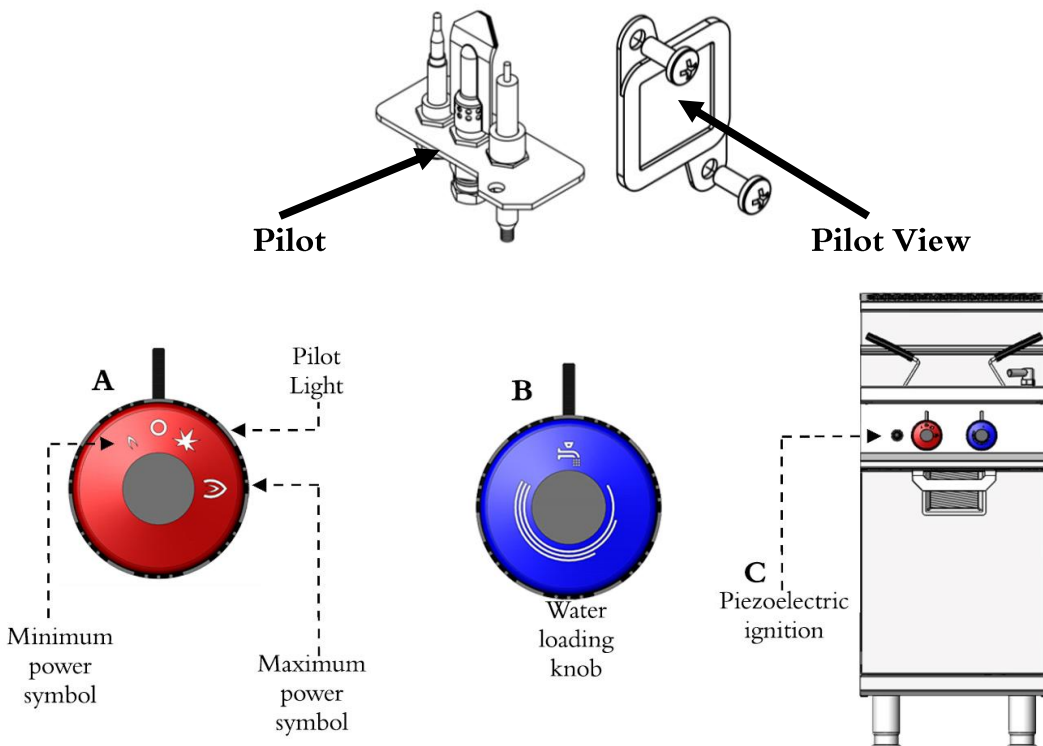
Rating plate will be located on the interior of the cabinet door.

Operating Instructions

Lighting Instructions

On the appliance instrument panel, there are the controls for activating the main functions.

- A) Burner control knob: to switch on and off and adjust the main burner.
- B) Water loading knob: to fill the cooking tank.
- C) Piezoelectric ignition: to switch the burner pilot light on.



SWITCH-ON

A) Press and turn the knob in an counter direction (position 1); at the same time, press the button (B) to switch on the pilot light.

B) Hold down the knob for about 10 seconds in order to heat then release the knob.

C) Turn the knob in an counter direction to switch-on the burner (position 2).

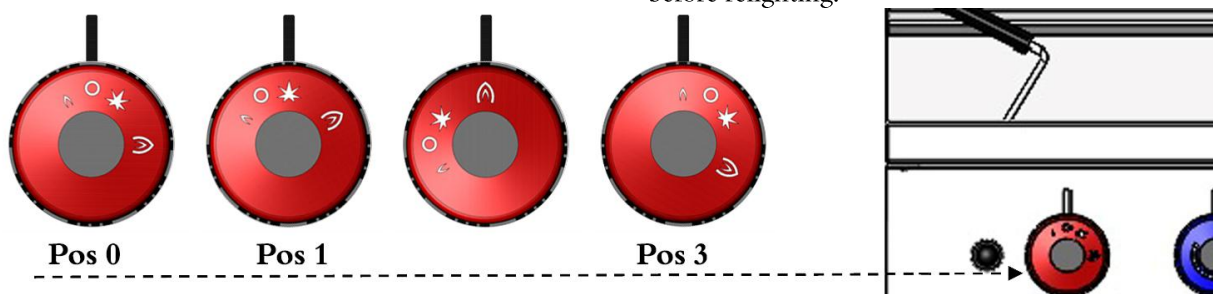
D) Adjust burner power (position 3).

SWITCH-OFF

A) Turn the knob in a clockwise direction to switch off the burner (position 1); the pilot light stays on.


B) Turn the knob in a clockwise direction to switch off the pilot light (position 0).

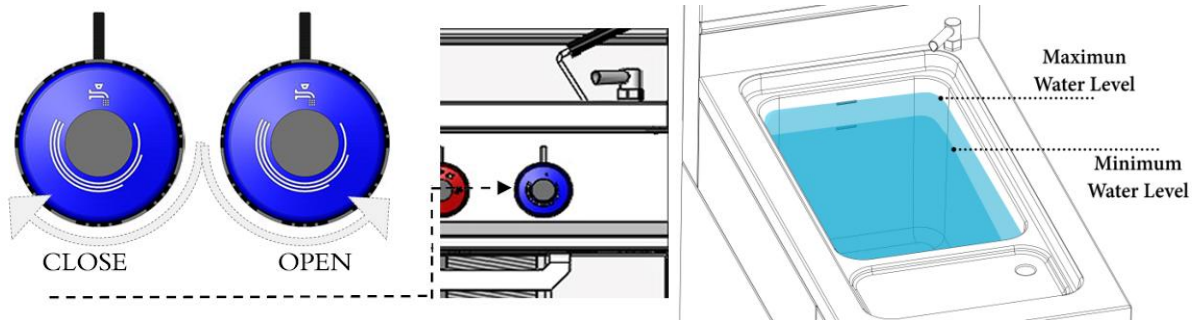
C) Wait five (5) minutes to clear out any gas before relighting.



Filling the Cooking Tank


Turn the water loading knob to fill the tank up to the desired level. Once the maximum level has been reached, it is possible to switch on the burner. After having filled the tank, it is necessary to close the cock to avoid dangerous overflowing. If the water level drops below the minimum value, remember to open the cock.

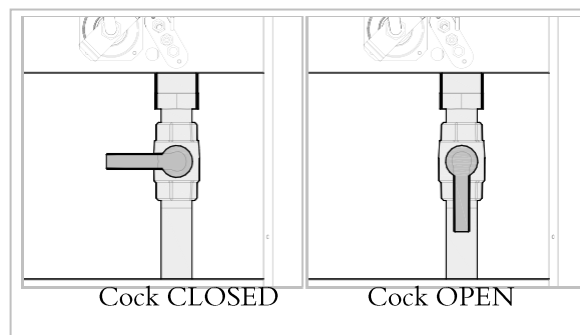
 Do not use the appliance when the water level is lower than the minimum level marked on the tank.



Draining the Cooking Tank


The waste water must be evacuated through a suitable manifold, which is resistant to a temperature of at least 212°F. To drain the water from the tank, turn the cock handle downwards.

 Before filling the tank, check that the drain cock (A) is closed.




Cleaning and Maintenance

Gas Fired Appliances


	CAUTION	Before carrying out any maintenance operations, activate all envisioned safety devices. In particular, close the gas supply cock and prevent access to all the devices which, if activated, could lead to unexpected dangerous situations putting personal safety and health at risk.
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Routine Maintenance

Routine maintenance consists of daily cleaning of all the parts which can come into contact with foodstuffs and the periodic maintenance of the burners, nozzles and draining pipes. Correct maintenance allows the user to maximize performance levels and operating life and constantly maintain safety requirements. Do not spray the appliance with direct jets of water or high pressure appliances. When cleaning stainless steel do not use iron wool, brushes or scrapers as ferrous particles could be deposited which, on oxidizing, could lead to rust. To remove hardened residues, use wooden or plastic spatulas or abrasive rubber pads. During long periods of inactivity, spread a protective layer on all stainless steel surfaces by wiping them with a cloth soaked in Vaseline oil and airing the rooms periodically.

	CAUTION	Do not use products which contain substances which are harmful and dangerous for personal health (solvents, petrol etc.). If the appliance remains inactive for a long period, proceed as follows:
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- 1) Close the gas supply cock;
- 2) Clean the appliance and surrounding areas thoroughly;
- 3) Spread a layer of cooking oil onto the stainless steel surfaces;
- 4) Carry out all maintenance operations.
- 5) Leave the appliance uncovered and the cooking room open.

	CAUTION	Never use the appliance without water in the tank. This could jeopardize the structure of the appliance itself irreparably. Always drain the cooking tank after use. In order to ensure correct use of the appliance, it is advisable to apply the following.
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Periodically, have the following operations carried out by specialized personnel:

- Check the system pressure and sealing.
- Check the efficiency of the thermocouples.
- Check the correct operation of the exhaust vent and clean if necessary.
- Check the gas taps and grease if necessary.

Recommendations:

- Use only accessories indicated by the manufacturer;
- Use the cooking baskets in an appropriate way
- Check that the drain cock is closed before filling the cooking tank.
- Check that the water level never drops below the minimum marked on the tank.

For daily shutoff: Turn burner valve knob(s) to the “OFF” position.



A 5 minute complete shutoff period is required before the appliance is re-lighted

Service

All warranty and non-warranty repairs should be performed by qualified service personnel. To locate an authorized service agent in your area contact your dealer, local representative, or the manufacturer.

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Troubleshooting guide

Symptom

Check

The pilot light does not ignite	The spark ignition system does not work or there may be air in the pipes after prolonged inactivity.
Smell of gas.	Occasional leak due to flame going out. Close the gas supply cock and air the room.
The pilot light does not ignite, the spark ignition system does not work	Presence of air in the pipes after prolonged inactivity, check the efficiency of the ignition devices. Ignite the pilot light manually.
Pilot will not stay lit	The thermocouple is not hot enough, prolong the ignition operation. May be a faulty thermocouple.
Burner not working well/lazy or yellow flame	The burner may be dirty or wet, clean off the burner and let it dry before use.
Difficulty in turning the burner control knob.	Cock malfunction, contact after sales service or service provider.