



Electric Countertop Pasta Cooker

Base Models: _____

#177PC201M

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.

For Your Safety:

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

Note:

Please read and keep these instructions. Indoor use only.

Table of Contents

Safety Precautions	3
Features.....	3
Installation	4
Operation	6
Cleaning & Maintenance	6
Troubleshooting	7



CONFORMS TO UL STD. 197
CONFORMS TO NSF/ANSI STD. 4

Safety Precautions



WARNING

- To avoid serious injury or damage of this product: DO NOT attempt to use this product to fry any food items. **THIS IS NOT A FRYER. USE ONLY WATER.**
- ALWAYS make sure there is water in the tank before turning this product on. The appliance may only be installed and connected to the power supply, maintained, and repaired by a qualified electrician in accordance with safety regulations.
- DO NOT modify unit, or repair or replace any part of the appliance unless specifically recommended in this manual.
- DO NOT use outdoors. Work performed incorrectly puts your safety at risk.
- This appliance is for commercial use only. Use for any other purpose is at the owner's risk and could be dangerous. The manufacturer can't be held responsible for damage caused by improper use of this appliance.
- Keep children away from this appliance.
- Unplug cord from outlet when not in use and before cleaning.
- Flammable materials should not be stored near surface units.
- DO NOT use unit with a damaged cord or plug, in the event the appliance malfunctions, or has been damaged in any manner.
- DO NOT try to cook too much food at the same time.
- Too little water in the tank may result in overheating.
- DO NOT move the appliance while hot.
- ALWAYS cook on a firm, dry and level surface.
- DO NOT immerse entire unit, cord, or plug in liquid at any time.
- DO NOT leave ON if unsupervised.
- Be careful of boiling water. Mishandling of boiling water can result in burns.

Features

1. Durable stainless steel construction with adjustable non-slip stainless steel feet.
2. Plumbed model with a ¾" water connection for its tank(s).
3. Water temperature is regulated by a thermostatic dial, includes an indicator light, and includes an ON/OFF switch.
4. Water refill button and water outlet (draining) valve on the front, water faucet on the top for easy refill.
5. Includes circular basket support, circular baskets, and rectangle baskets.

Installation

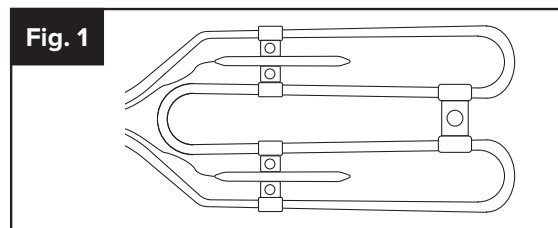
WARNING! This equipment must be operated by trained professionals. Please ensure all parts are cleaned thoroughly before use. Please see Safety section.

CAUTION: Heating element must remain in a flat position. Water must completely cover the heating element, at least to the MIN water level.

IMPORTANT: Continually observe and maintain water level in the basin. Water level will decrease with each boil. Refill with fresh water as needed

BEFORE FIRST USE

1. Clean the cooking surface with a mixture of water and mild detergent on a clean cloth.
2. Clean all pasta cooker accessories.
3. Rinse at least 3 times.
4. Wipe the surface dry with a non-fluffy cloth.



CAUTION: Be careful not to disturb the thermostat and high limit capillaries when cleaning the tank. (Fig. 1)

SETUP

1. Ensure the power supply you are using is adequate for continual cooking use and voltage is adequate. The use of a surge protector or circuit breaker is advisable.
2. Place machine on sturdy, level, heat resistant, non-flammable surface near power supply and water supply.
3. Using a 3/4" high pressure flexible hose (not included), connect the water supply to the inlet (refill) valve located on the back of the pasta cooker.
4. This pasta cooker comes equipped with a 3/4" water inlet connection requiring 30-80psi inlet pressure.

WATER REQUIREMENTS

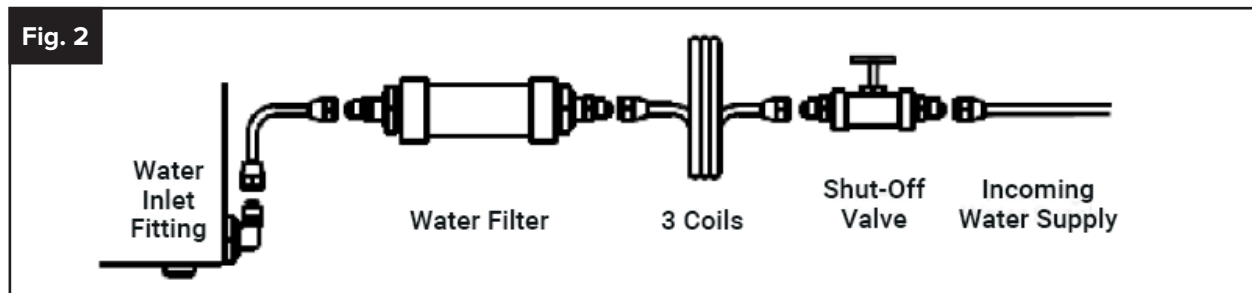
We recommend softening hard water to improve the life of your unit.

- Maximum acceptable water hardness = 60-90 ppm
- Minimum water PH = 7.5 PH
- Chlorides = less than 30 ppm
- Silica = less than 12 ppm (mg / L)
- Free chlorine = less than 0.1 ppm (mg / L)
- Total dissolved solids (tds) = 50-125 ppm

Installation

RECOMMENDED PLUMBING CONNECTION SETUP (NOT REQUIRED)

1. Form three coils of 1/4" O.D. copper tubing or high pressure flexible hose (not supplied) and connect to the cold waterline. The coils allow the dispenser to be moved easily for cleaning and servicing.
2. Flush incoming water in the line.
NOTE: It is recommended that an optional shut off valve and water filter be installed on the water line at this time.
3. Attach the water line to the water inlet fitting located on the rear of the machine. Hold the machine water inlet fitting with a wrench when tightening the water line.
4. Check for water leaks at water inlet. Tighten fittings if necessary.



NOTE: This machine is designed to operate with a water pressure between 30 to 80 PSI. When water pressure exceeds 80 PSI, it is recommended that an optional water pressure regulator be installed to reduce water pressure to 50 PSI. For installation of less than 25 feet use 1/4" O.D. copper tubing. For installation of more than 25 feet use 3/8" O.D. copper tubing and use an adapter for connection as necessary.

NOTE: This unit can also be used as a stand-alone, without external plumbing connections. Make sure all valves are closed and fill unit with a bucket of water up to the fill line.

OVERFLOW FEATURE

- This Overflow Feature helps keep the water level down to an appropriate level.
 - The Overflow Drain will capture overflow water and direct it out the back of the unit via the Silicon Rubber Tube.
 - **CAUTION:** Overflow water will be HOT. Ensure the valve is closed or Silicon Rubber Tube drains into safe area.
1. Connect the Silicon Rubber Tube (provided) to the Overflow Valve on the back of the unit.
 2. Place the opposite end of the Silicon Rubber Tube into a bucket or nearby drain. If placed into a bucket, monitor its contents and empty regularly to prevent spills.
 3. You can also choose to close the Overflow Valve entirely. If you choose to do so, fold the Silicone Rubber Tube and affix to the metal ring on the unit for storage.

Operation

CAUTION: DO NOT overload the pasta cooker with water or food product. Water will splatter, causing serious injuries and burns.

CAUTION: Be careful when adding pasta into the baskets, and when lowering, lifting, and draining baskets to avoid serious injuries and burns.

IMPORTANT: Avoid overfilling the baskets because it will result in water overflow.

NOTE: Cooking times and performance will vary between fresh and dry products.

1. Once the product is properly set up, ensure the water outlet valve is tightly closed.
2. Ensure the water supply valve and water inlet valve (on the back of the unit) is in the OPEN position.
3. Push the water refill button (under the bottom cover) to fill the tank via the faucet on the top.
4. Press the green ON/OFF switch to ON to start heating the water.
5. Select your cooking temperature by turning the thermostatic control.
6. The orange WORKING light will extinguish when the water has reached the desired temperature.
7. Fill basket with product and slowly place into water.
8. When product is finished cooking, carefully remove the basket from the water, making sure to avoid splashing water.
9. When cooking is finished, turn the ON/OFF switch to OFF, unplug the unit, and allow water to cool before draining.
10. Drain the water by opening bottom cover and opening the water outlet valve. An extender (included) can be used to easily direct water into a bucket or drain.

NOTE: It is recommended, but not required, to remove baskets before draining tank.

Cleaning & Maintenance

DAILY CLEANING

- Cleaning the appliance thoroughly on a daily basis is the key to keep it in perfect working condition and prolonging its life.
 - Avoid using steel wool pads as they could leave rust stains. For the same reason, avoid touching the appliance with ferrous objects.
 - Avoid using acidic or abrasive detergents as they may damage the surfaces. Such detergents should not even be used to wash the floor near the appliance, as their fumes may deposit on the steel surfaces and damage them.
 - Never use direct water jets to clean the appliance because this could result in water entering into it and damaging it.
1. Drain all water from the tank after every use.
 2. Before cleaning, turn off the appliance and allow the water to completely cool before cleaning.
 3. Clean the appliance with a damp cloth using water and mild detergent.
Recommended Cleaner: Noble Chemical Spiffy Shine (#147SPIFSHINEQT) to clean and polish the outside of your pasta cooker. This gentle cleanser is safe to use and doesn't contain any harsh abrasives.
 4. If the cooker is very dirty, use a synthetic scrub sponge.
 5. Rinse it off with clean water and wipe it dry with a clean cloth.

Cleaning & Maintenance

DELIMING

- The pasta cooker **MUST** be delimed periodically (depending upon usage, every 3–4 weeks).
- 1. Fill tank to MAX with water.
- 2. Add recommended amount of deliming solution.
Recommended Deliming Agent: Noble Chemical Lime-B-Gone (#147LIMEBGONE1G).
- 3. Turn on machine for 5 minutes and then drain.
- 4. Please look at manufacturers instructions for more details.
- 5. Rinse thoroughly at least 3 times before using pasta cooker after deliming.

Transportation & Storage

- The machine should be thoroughly cooled, cleaned, and dried before transport or storage.
- During transportation, the machine should be careful handled.
- The packaged machine should not be stored in the open. It should be put in a ventilated warehouse without corrosive atmosphere and placed right side up.

Troubleshooting

Problem	Possible Causes	Action
Unit is not working	Power supply	Check power source
	Thermostat Dial has not been set	Set the thermostat dial to desired temperature
	Plug/cord damage	Contact place of purchase for warranty coverage
	Food debris stuck on or between heating element	Power off the unit, let cool, then gently clean on or around elements, removing food debris.
	Control panel/heating element is not correctly positioned	Gently lift control panel and heating element to make sure it is sitting in the correct position
	Thermal protector has been activated	Press reset button
Water is not heating up and indicator light is ON	Thermostat dial has not been set	Set the thermostat dial to the desired temperature
	Thermostat or heating element has failed	Contact place of purchase for warranty coverage
	The heating element is coated in lime scale	Clean the lime scale off the elements