

Electric Countertop Pasta Cooker/Rethermalizer with Water Refill, Drain, and Overflow Feature



Models: 177PC201

08/2020

Please read and keep these instructions. Indoor use only.

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WARNINGS

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.

WARNING! 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.
- **CAUTION:** 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.

Thank you for purchasing and using Avantco's Electric Pasta Cooker/Rethermalizer. Please read this manual thoroughly before using to understand proper use and function. Safety warnings, cleaning suggestions and electrical recommendations are given to reduce the risk of damage or injury.

Technical Specifications

Name	Electric Pasta Cooker 8 Liter with Water Refill and Drain
Model	177PC201
Capacity	8L / 2.1 Gallons
Number of Tanks	1
Number of Baskets	4 Round
Size of Baskets	5 1/4" Length x 3 3/4" Diameter; 8 7/8" Handle Length
Temperature safety cut-off	110°C/ 230°F
Power	2700/3600W
Electrical	208/240V / 60Hz / 1Ph
Outlet	NEMA 6-20P
Overall Dimensions	15 3/4" x 23 1/2" x 15 3/4"
Weight	25.8lbs
Packaging Weight	30.8lbs
Certifications	



Features of the Pasta Cooker/Rethermalizer

1. The PC201 electric pasta cooker/rethermalizer has a durable stainless steel construction w/ adjustable non-slip stainless steel feet.
2. The 200 series is a plumbed model and has a 3/4" 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. The 200 series has a water refill button and water outlet (draining) valve on the front; and the has a water faucet on the top for easy refill.
5. The 200 series comes with a circular basket support and (4) circular baskets.

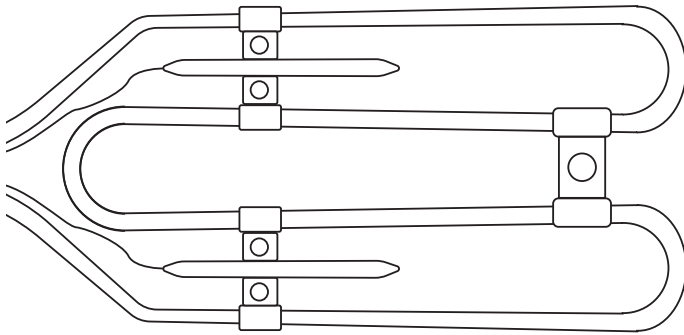
Notes About Food:

- Avoid overfilling the baskets because it will result in water overflow.
- Cooking times and performance will vary between fresh and dry products.

Instructions for Usage

Before Using the First Time

- Before using the appliance for the first time, be sure to clean the cooking surface with a mixture of water and mild detergent on a clean cloth.
- Clean all pasta cooker/rethermalizer accessories.
- Please rinse at least 3 times.
- Then wipe the surface dry with a non-fluffy cloth.
- CAUTION: Be careful not to disturb the thermostat and high limit capillaries when cleaning down inside the tank. (Fig. 1)



(Fig. 1)

Operation

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. Plug in the socket, and turn dial to switch the pasta cooker/rethermalizer ON.

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

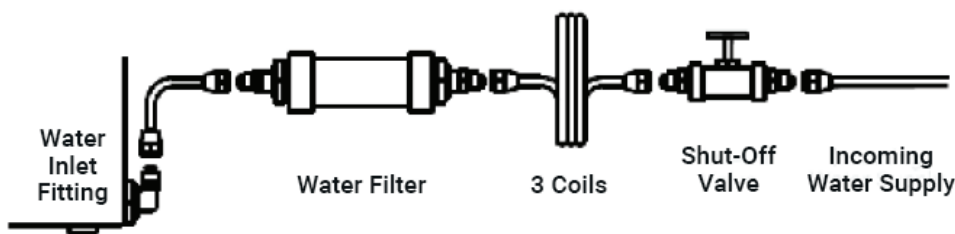
1. Please make sure the power supply you are using is adequate for continual cooking use and voltage is adequate. The use of a surge protector or circuit breaker is advisable.
2. DO NOT overload the pasta cooker/rethermalizer with water or food product. Water will splatter, causing serious injuries and burns.
3. Use caution when adding pasta into the baskets.
4. Always use extreme caution when lowering, lifting and draining baskets. The water is extremely hot.

Water Connection

1. Place machine on sturdy, level, heat resistant, non-flammable surface near power supply and water supply.
2. 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/rethermalizer.
3. This pasta cooker/rethermalizer comes equipped with a 3/4" water inlet connection requiring 30-80psi inlet pressure.

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.
3. It is recommended that an optional shut off valve and water filter be installed on the water line at this time.
4. 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.
5. Check for water leaks at water inlet. Tighten fittings if necessary.



User Manual

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.

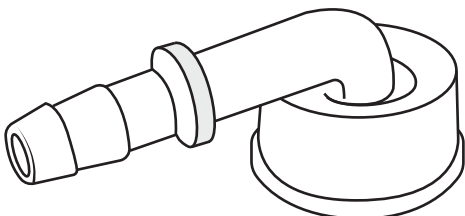
Overflow Feature

1. Connect the Silicon Rubber Tube (provided with the machine together) to the Overflow Valve on the back of the unit
2. 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.
 - a. Make ensure you do not overfill the tank.
3. You may:
 - a. Place the Silicon Rubber Tube into a bucket if you do not have a drain nearby.
 - b. Place the Silicon Rubber Tube into a drain.
 - c. Or close the Overflow Valve entirely.
4. If you choose to close the Overflow Valve entirely, please also fold the Silicon Rubber Tube and fix it by the metal ring supplied with the machine together.
5. **CAUTION:** Overflow water will be HOT. Ensure the valve is closed or Silicon Rubber Tube drains into safe area.

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.

Using PC201 Pasta Cooker/ Rethermalizer

- **Application of the appliance:** This pasta cooker/rethermalizer is designed to cook food in baskets immersed in boiling water.
- **Fill Water Tank:** Once the product is connected to water supply, the procedure is as follows:
 - a. Ensure the water outlet valve is tightly closed before filling.
 - b. Make sure the water supply valve and water inlet valve (on the back of the pasta cooker/rethermalizer) is in the open position.
 - c. Push the water refill button (under the bottom cover) to fill the tank via the faucet on the top.
- **Power Indicators:** The Power Indicator Light will light up when you turn on the green switch.
- **Selecting a Cooking Temperature:** Turn the thermostatic control to the desired cooking temperature.
- **After usage, switching the cooking zone off:** Turn the regulator to the "0" position.
- **To drain water from tank:** Turn off the pasta cooker and unplug from electrical outlet. Allow water to cool to room temperature. The procedure is as follows:
 - a. Open bottom cover
 - b. You may connect an extender (one included) to the water outlet valve
 - c. Turn the water outlet valve to drain water
 - d. Open the drain valve and drain into a bucket or similar container
 - e. It is recommended but not required to remove baskets before draining tank



Cleaning and Maintenance

After-use care

- Before cleaning, turn off the appliance.
- **WARNING!** Allow the pasta cooker/rethermalizer and the water to completely cool before cleaning.
- Drain all water from the tank after every use.
- Follow Routine Cleaning instructions below.

Routine Cleaning

- Cleaning the appliance thoroughly on a daily basis is the key to keep it in perfect working condition and prolonging its life.
- Clean the appliance with a damp cloth using water and soap or detergents, provided that they are not acidic or abrasive.
- 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.
- If the cooker/rethermalizer is very dirty, use a synthetic scrub sponge. Rinse it off with clean water and wipe it dry with a clean cloth. Do not rub the appliance with steel wool pads as they could leave rust stains. For the same reason, avoid touching the appliance with ferrous objects.
- In order to prevent corrosion spots from forming, ensure that any salt residues are carefully removed from the tank's sides and bottom.
 - a. We recommend using **Noble Chemical's Spiffy Shine** metal polish to clean and polish the outside of your pasta cooker/rethermalizer. This gentle cleanser is safe to use and doesn't contain any harsh abrasives.
- Never use direct water jets to clean the appliance because this could result in water entering into it and damaging it.

Periodic maintenance

- Deliming The pasta cooker/rethermalizer **MUST** be delimed periodically (depending upon usage, every 3–4 weeks). We recommend using **Noble Chemicals Lime-B-Gone**.
 - Fill tank to MAX. Add two caps of Lime-B-Gone. Turn on machine for 5 minutes and then drain. Please look at manufactures instructions for more details.
- Rinse thoroughly at least 3 times before using pasta cooker/rethermalizer after deliming.

Troubleshooting

Problem	Causes	Solution
Unit is not working	Power Supply	Check power source
	Thermostat Dial has not been set	Set the thermostat dial to the desired temperature
	Plug/cord damage	Contact place of purchase for warranty coverage
	Food debris stuck on or between heating element	Power off unit, let the unit cool, and then gently clean on or around elements, removing the 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 correction 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

The heating element is coated in lime scale

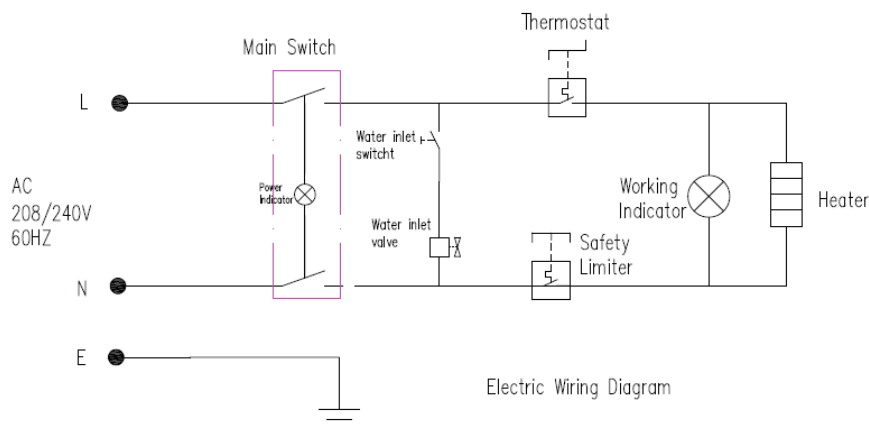
Contact place of purchase for warranty coverage

Clean the lime scale off the elements

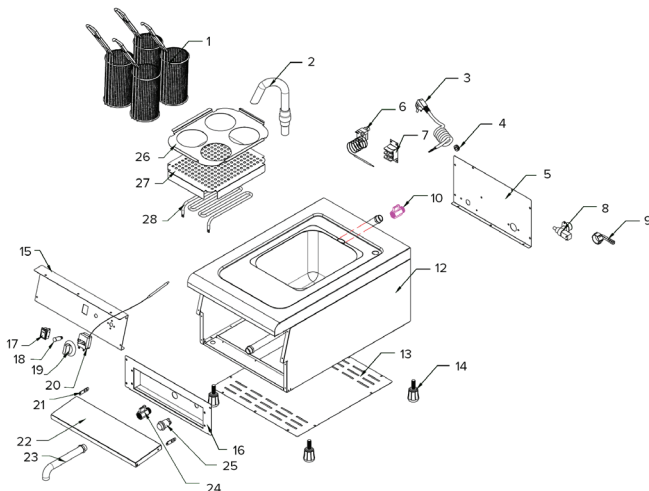
Transportation and Storage

During transportation, the machine should be careful handled by using the handles at the sides of the unit. 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.

Electrical Schematics - 177PC101/C102



Parts Diagram



Parts Diagram #	Part Name
1	Baskets
2	Water Inlet-Tank Tube Part
3	Power Cord and Plug
4	Power Cord Fixer
5	Back Board
6	Temp. Safe-Limiter
7	Terminal Block
8	Magnetic Valve
9	Water Inlet Parts
10	Overflow Valve
12	Main Body
13	Bottom Board
14	Feet
15	Control Board

Parts Diagram #	Part Name
16	Front-Bottom Board
17	Main Switch
18	Indicator Light
19	Steel Knob
20	Thermostat
21	Hinge of the Door
22	Door
23	External Drain Pipe
24	Drain Valve
25	Waste Inlet Switch
26	Baskets Seat
27	Heater Cover
28	Heater



Equipment Limited Warranty

Avantco warrants its equipment to be free from defects in material and workmanship for a period of 1 year. This is the sole and exclusive warranty made by Avantco covering your Avantco brand equipment. A claim under this warranty must be made within **1 year** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Avantco reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Avantco Equipment installed in/on a food truck or trailer will be limited to a period of **30 days** from the original date of purchase.

To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product:

- **WebstaurantStore.com:** Contact help@webstaurantstore.com. Please have your order number ready.
- **The Restaurant Store:** If you purchased this unit from your local store, please contact your store directly.
- **TheRestaurantStore.com:** Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

Avantco makes no other warranties, express or implied, statutory or otherwise, and **HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.**

This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Use of unfiltered water (if applicable)
- Avantco has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment used for residential or other non-commercial purposes
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 1 year of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. Avantco shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.