



**NEMCO PASTA BOILER – 2.5 GALLON
Model Series: 6760-240**

OPERATING INSTRUCTIONS

INTRODUCTION

1. Read These Operating Instructions thoroughly before installing or using this Equipment. Improper installation or use can result in equipment or property damage, electric shock or personal injury.
2. Nemco Pasta Boilers are heavy duty and are designed for commercial use.
3. Trained personnel should operate this equipment only.

SAFETY INSTRUCTIONS

1. IMPORTANT: Clean machine thoroughly before first use and after all uses, using cleaning instructions below.
2. IMPORTANT: Incoming power MUST be the same as the equipment's rating. Refer to the Electrical Ratings listed on the equipment's Data Tag Located on the back of the unit.
3. CAUTION: This Pasta Boiler's power cord is equipped with a GROUNDED, 3-prong power cord. Plug only into a matching, grounded outlet. DO NOT cut or break off the third prong. Operating this equipment without proper grounding may result in electric shock.
4. CAUTION: Always disconnect Power when not in use and before cleaning or servicing.
5. CAUTION: Do not operate with a damaged cord or plug or after the machine malfunctions, has been dropped or damaged. Use authorized service for examination, electrical or mechanical adjustment or repair.
6. CAUTION: Equipment surfaces are HOT during use and a short time after disconnecting the power. Allow to cool before moving or servicing.
7. WARNING: DO NOT immerse in water or other liquid. DO NOT clean with water jet. SEVERE personal injury or death can result.
8. Unit must be installed in accordance with all local electrical and building codes

ELECTRICAL REQUIREMENTS

1. The electrical ratings are listed on the equipment's Data Tag located on the back of this equipment.
2. Model: 6760-240 is rated 240 Volts, 5750 Watts, 24 Amps and has a NEMA 6-30P plug and grounded cord.
3. This equipment must be properly GROUNDED.

PREPARATION

1. Remove all packing pieces and lift unit out of the box.
2. Remove any outside and internal packaging.
3. Remove any white plastic coating that may be affixed to stainless steel surfaces.
4. Set unit on a flat surface.
5. Position unit near the power outlet. Avoid the use of extension cords. Do not run cord under carpeting or cover with runners. Arrange cord where it will not be tripped over.
6. This appliance has hot and live electrical parts inside. Do not use it in areas where gasoline, paint or flammable liquids are used or stored.
7. If unit fails to work properly when first operated, call NEMCO customer service at 1-800-782-6761.

OPERATION

1. Plug the unit into the power supply.
2. Fill well of unit with water to fill line on the inside of the tank.
3. Place the batter plate over the elements. This will keep the basket and debris off the elements.
4. Adjust the board to desired temperature. Temperature can be set up to 215 degrees Fahrenheit.
5. Model is equipped with a digital timer. Depress the "Start/Stop" button to start a timing cycle.
6. After use, turn rocker switch to off position and unplug unit.
7. Allow water to cool for 20 minutes prior to draining.
8. To drain unit, place a bucket either on a utility cart or the bucket on the floor directly under the drain spout and turn the drain valve to the open position.
9. After the unit is empty, move the valve back to the closed position.

WARNING: DURING NORMAL OPERATIONS, THE EXTERIOR OF THE UNIT IS HOT.

PROGRAMING THE BOARD

NEMCO FOOD EQUIPMENT 301 Meuse Argonne, Hicksville, OH 43526
1-800-782-6761 Toll Free 419-542-6690 Fax
www.nemcofoodequip.com

1. To change the temperature set point, press and hold the “Start / Stop” button for approximately 5 seconds. The display will now flash “SEL”, using buttons #2 and #4 on right to adjust the temperature either higher or lower to the desired set point and press “Start / Stop” to save the setting.
2. To adjust any one for the four timer settings, press and hold the desired button #1 - #4 for approximately 5 seconds. Once the time begins to flash, adjust the time using buttons #2 and #4 to the desired set point and press the “Start / Stop” to save the setting.

CLEANING

NOTE: Proper maintenance plays an important part in the life span and functioning of the unit.

1. Unplug the power cord.
2. Remove the Pasta Boiler basket and components in tank for grease removal and cleaning.
3. Clean the components of the Pasta Boiler with a mild detergent and warm water. Be sure to dry unit.
4. Do not immerse in water or other liquid.
5. Clean exterior of unit with a stainless steel cleaner. Be sure to dry unit.
6. Do not immerse in water or other liquid.

DO NOT IMMERSE UNIT!

SERVICE INSTRUCTIONS

If the unit fails to operate properly, call NEMCO customer service toll free at 1-800-782-6761.

6760-240 SERVICE PARTS

<u>Part #</u>	<u>Qty</u>	<u>Description</u>
45495	4	Foot
47289	1	Drain Valve
47673	1	Contacto
47405	1	Cordgrip
47420	1	Rocker Switch
49189	1	Cord
49158	1	Control Board
49153	1	Thermostat
49154	1	Thermocouple
67009	1	Batter Cover
69599	2	Basket
67111	1	Element, 3000W
49191	1	Element, 2750W
W6760	1	Wireset

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