

Electric Countertop Pasta Cooker/Rethermalizers



Models: 177PC101, 177PC102

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.

- 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 4 Liter	Electric Pasta Cooker 8 Liter
Model	177PC101	177PC102
Capacity	4L / 1.05 Gallons	8L / 2.10 Gallons
Number of Tanks	1	2
Number of Baskets	2	4
Size of Baskets	4 1/2" Length x 4 7/8" Diameter ; 8 3/4" Handle Length	
Temperature safety cut-off	110°C/ 230°F	
Power	1500W	2 x 1500W (3000W Total)
Electrical	120V / 60Hz / 1Ph	120V / 60Hz / 1Ph
Outlet	NEMA 5-15P	2 x NEMA 5-15P
Overall Dimensions	8 1/4" x 16 1/2" x 11 3/8"	15 1/2" x 16 1/2" x 11 3/8"
Weight	9.9lbs	19.9lbs
Packaging Weight	11.7lbs	22.9lbs
Certifications		

Features of the Pasta Cooker/Rethernalizer

1. The 100 series electric pasta cooker/rethermalizers have a durable stainless steel construction w/ handles and non-slip rubber feet.
2. The 100 series is offered in 2 different models. One is a 1-tank; another is a 2-tank.
3. Water temperature is regulated by a thermostatic dial and includes a red indicator light.
4. PC101 & PC102 - have removable tanks for easy cleaning.
5. PC101 & PC102 – come with circular basket supports and 2x baskets per tank.
6. PC101 & PC102 – both models have plastic handles for easy handling.

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)

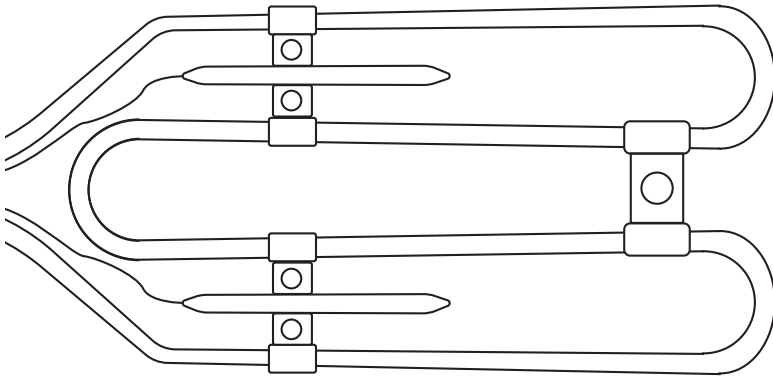


Fig. 1

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.

Using PC101 & PC102 Pasta Cooker/Rethermalizer

- **Application of the appliance:** This pasta cooker/rethermalizer is designed to cook food in baskets immersed in boiling water.
- **Power indicators:** The Power Indicator Light will light up when you plug the machine into an outlet.
- **Selecting a cooking temperature:** Turn 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. Remove baskets and basket support.
 - b. Carefully remove heating element from tank.
 - c. Gently lift up tank and dump water in safe location.

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.
- 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.

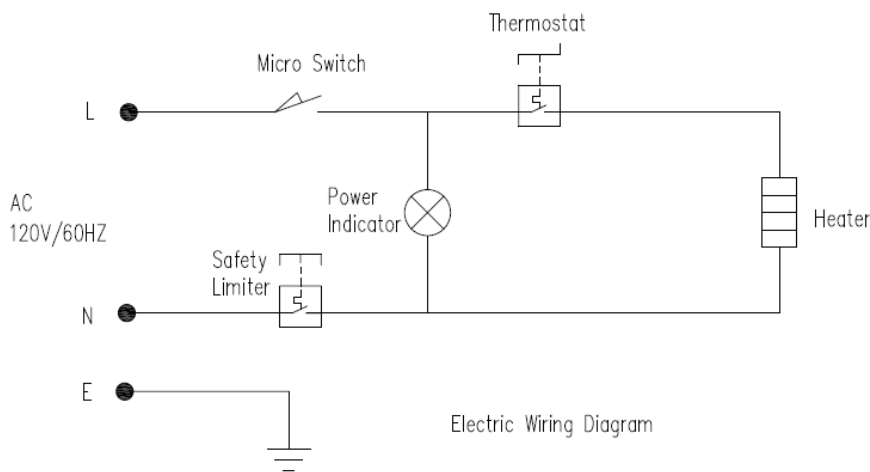
Troubleshooting

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
Water is not heating up and indicator light is ON	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.
	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

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.

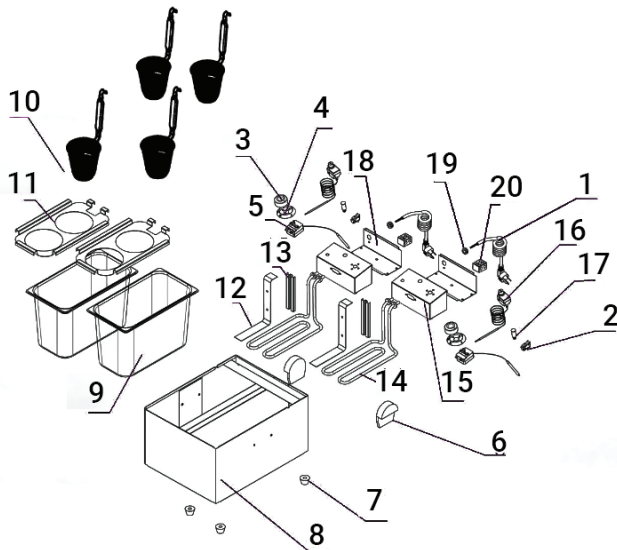
Electrical Schematics - 177PC101/C102



Note: The circuits of the two fryers are identical. The difference is that the two tank fryer has two separate electrical unit boxes and receptacles.

*The 177PC102 is basically just 2 single units stuck together.

Parts Diagram - 177PC101/C102



Parts Diagram #	Part Name
1	Power Cord & Plug
2	Micro-Switch
3	Control
4	Control Base
5	Thermostat
6	Handle
7	Feet
8	Body
9	GN Pan
10	Baskets
11	Baskets Support
12	Element Protector

Parts Diagram #	Part Name
13	Thermostat Protector
14	Heating Element
15	Control Box
16	Temperature Limiter
17	Indicator
18	Control Box Cover
19	Power Cord Fixer
20	Terminal Block

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.