



ELEKTRO-NUDELKOCHER

ELECTRIC PASTA COOKER

CUISEUR À PÂTES ELECTRIQUE

CUOCIPASTA ELETTRICA

COCEDOR DE PASTA ELECTRICO

MÁQUINA DE MACARRÃO, ELÉTRICO

ELEKTRISCHE PASTAKOKER

URZĄDZENIE DO GOTOWANIA

PRODUKTÓW MACZNYCH, ELEKTRYCZNE

DE

GB

FR

IT

ES

PT

NL

PL

296311 / CPE91M00



INSTALLATIONS-, BEDIENUNGS-
UND WARTUNGSANWEISUNGEN

INSTALLATION, OPERATING
AND MAINTENANCE INSTRUCTIONS

MANUEL D'INSTALLATION
D'UTILISATION ET D'ENTRETIEN

MANUALE DI INSTALLAZIONE
USO E MANUTENZIONE

MANUAL DE INSTALACIÓN
USO Y MANTENIMIENTO

MANUAL DE INSTALAÇÃO,
UTILIZAÇÃO E MANUTENÇÃO

HANDLEIDING VOOR INSTALLATIE,
GEBRUIK EN ONDERHOUD

WSKAZÓWKI DOTYCZĄCE INSTALACJI,
UŻYTKOWANIA I KONSERWACJI



Rev.-Nr.: 01-2017

DE TECHNISCHE ÄNDERUNGEN VORBEHALTEN!

GB TECHNICAL CHANGES RESERVED!

FR SOUS RESERVE DE MODIFICATIONS TECHNIQUES !

IT CI RISERVIAMO LA POSSIBILITÀ DI INTRODURRE MODIFICHE TECNICHE!

ES ¡SE RESERVA EL DERECHO A INTRODUCIR MODIFICACIONES TÉCNICAS!

PT SUJEITO A ALTERAÇÕES TÉCNICAS!

NL TECHNISCHE WIJZIGINGEN VOORBEHOUDEN!

PL WPROWADZANIE ZMIAN TECHNICZNYCH ZASTRZEŻONE!

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3. SAFETY



Read carefully the guidelines and instructions in the instruction manual before you use the appliance.

The instruction manual contains general information on how to safely use and maintain the appliance. Retain the manual for future reference.



Electric installation conforms to CEI EN 60335-1 and 60335-2-47 regulation.



To prevent any hazard, the damaged mains power cable may be replaced by the manufacturer or service personnel only.

The manufacturer took extra care when designing and manufacturing to prevent any safety or health hazard to the personnel operating the appliance.

Please read carefully the guidelines in the instruction manual and instructions placed directly onto the appliance. Above all, observe all the safety instructions.

Do not intervene in or remove the protective devices installed in the appliance. Non-compliance may lead to severe safety and health hazard against people. We recommend to perform a few tests to know the layout and main functions of the control panel, particularly those to switch the appliance on and off.

The appliance is intended only for the use it has been designed for and any other use is considered as the use not in compliance with the intended use.

The manufacturer is not liable for material damage or damage to person caused by misapplication or incorrect application of the appliance.

Any maintenance work that requires special technical license or special skills may be performed by qualified personnel only.

To provide hygiene and protect foods from dirt, all the elements that have direct or indirect contact with the foods and all border areas must be thoroughly cleaned. Use only the cleaning agents intended for use in contact with food and avoid using flammable agents or harmful to health.

After each use of the appliance make sure that all the heating elements and control elements have been switched off and the cable unplugged.

In case of prolonged interval in using the appliance disconnect all power supply cables and thoroughly clean the inside and outside elements of the appliance.



In direct connection to the mains the safety switch should be supplied where wire joints dilation is large enough to secure disconnection in category III overvoltage, which is in accordance with the installation rules.



In case of connecting articulated joints to the water network with use of construction kit use only new kit, supplied with the device.



You must not clean the appliance with the direct stream of water.

4. GENERAL INFORMATION AND WARNINGS

4.1. General guidelines

The manual has been edited by the manufacturer to provide the authorized personnel with the information necessary to work with the appliance. We recommend the intended readers to read the manual carefully and comply with the information. By reading the information contained in the manual, hazards against people health and safety may be prevented.

Retain the manual in an easily available place throughout the time of use of the appliance to have access and refer to the required information at any time.

Special symbols, described below, have been used to stress important information or draw attention to essential data:

Warning



Indicate important safety instructions. You should acquire the proper conduct to prevent hazard against people health and safety or not to cause any damage.

Caution

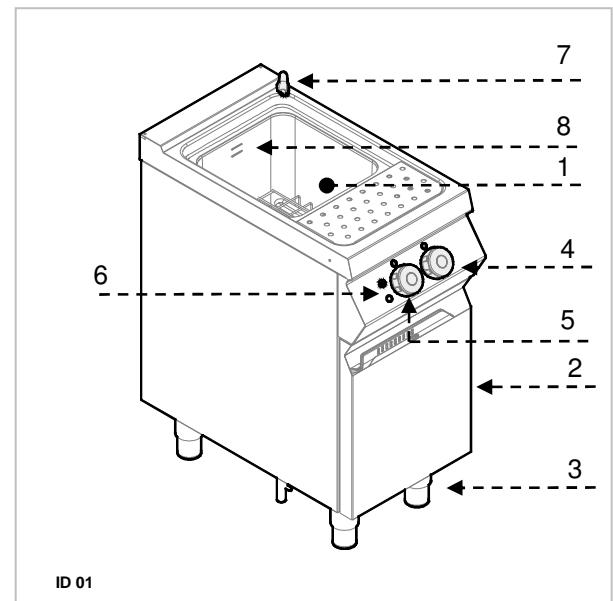


Indicate essentials technical data that you cannot ignore.

4.2. Description of the appliance

This device, called pasta cooker, has been designed and manufactured for professional gastronomy for cooking flour products in water.

- 1) Tank
- 2) Door
- 3) Height adjustable feet
- 4) Water valve: fills and adjusts water amount in the tank.
- 5) Temperature controller knob adjusts power of heating elements.
- 6) Control lights
- 7) Water supply: fills the tank with water
- 8) Minimum and maximum water level in the tank



4.3. Index plate

The index plate indicated in the drawing is mounted directly onto the appliance. There are all guidelines and information on the plate required for safe use.

- 1) EAN-No.
- 2) Code-No. / Model-No.
- 3) Connection: power / supply frequency / supply voltage
- 4) Date of production
- 5) Serial-No.
- 6) WEEE symbol
- 7) CE-marking



4.4. Exchange of components (service technician)



Before exchange of the component switch on all the existing protection devices.



In particular, switch off the electric supply with the electrical potential switch. If necessary, exchange the used components to the original spare parts.



We are not liable for personal injury or damage to the components that arise due to application of other spare parts than original or intervention into the appliance without the manufacturer's consent that may have altered the safety requirements.

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4.5. Elements and accessories

The device is delivered with the following equipment:

- A.** Shelf for baskets.

On demand we can provide the following set of baskets:

1. Basket 1/1
2. Basket 2/3

3. Basket 1/2
4. Basket 1/3
5. Basket 1/3 transverse
6. Basket 1/3 longitudinal
7. Basket 1/3 Ø 180
8. Basket 1/6 Ø 145
9. Basket 1/6
10. Tank lid

4.6. Protection devices

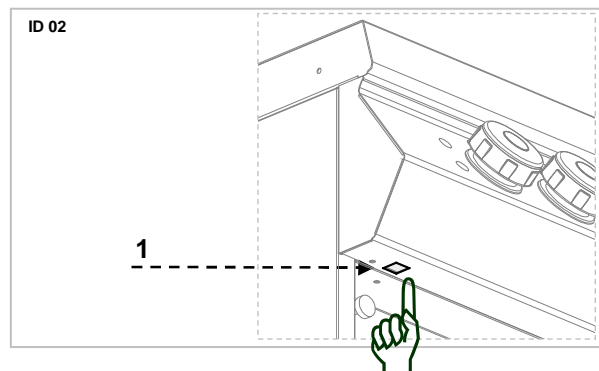
The device is equipped with the following protection systems:

1. **Safety thermostat:** it blocks the electric power supply in the case of over-heating.

When the safety thermostat is on it is indicated by the red control light. The drawing safety the protective thermostats layout.



Check every day that the protection devices are mounted correctly and operational.



5. USE AND OPERATION

5.1. Description of the controls.

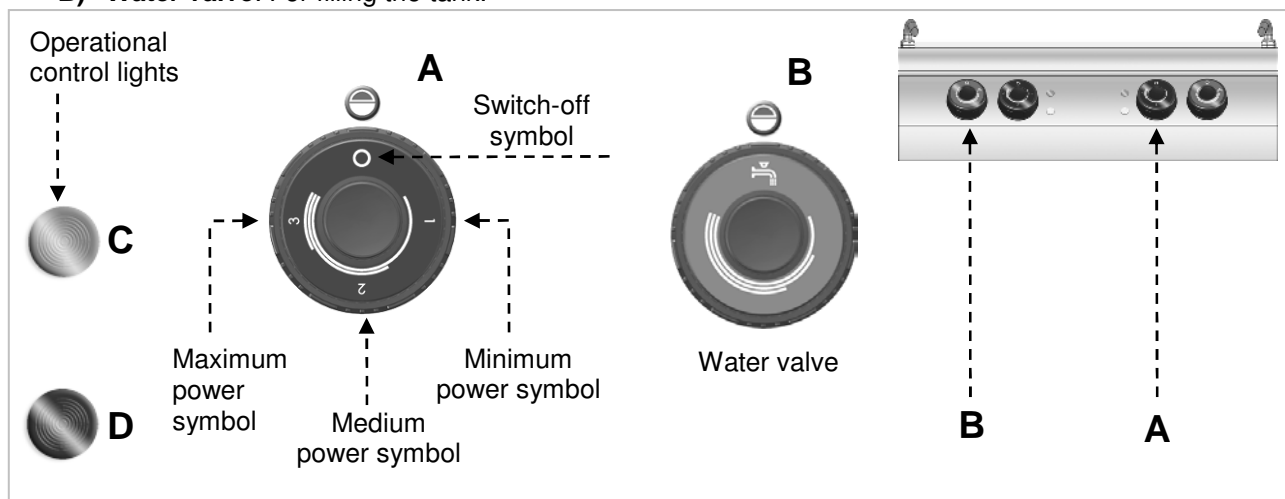
The elements controlling the essential functions are located on the control panel of the device.

A) Temperature control knob: For switching the heating elements on and off

B) Water valve: For filling the tank.

C) Green control light: Indicates heating of the device.

D) Red control light: Indicates activation of safety thermostats.



5.2. Device switching on and off

SWITCHING ON:

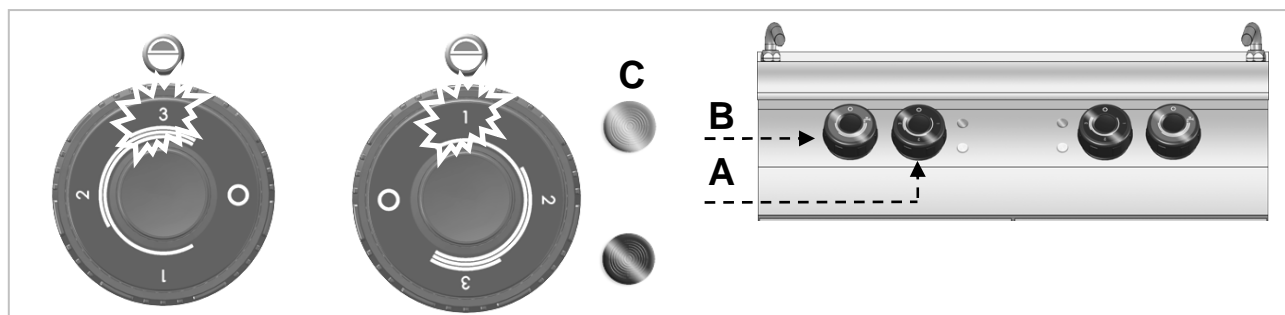
- A)** Start the automatic switch-off to turn on the electrical connection.
- B)** Filling of tank is realized with use of water valve **B** (see section 5.1).

- C)** Set the temperature control knob (**A**) to desired position. We recommend to set the temperature control knob to position **3** to select the maximum power and limit the heating phase time. The green control light (**B**) comes on.

SWITCHING OFF

- A)** To switch off the electric heating elements set the temperature control knob (**A**) to **0**. The control light (**C**) goes off.
- B)** Start the automatic switch-off to turn off the electrical connection.

- C)** Empty the tanks as required (see separate section).



5.3. Filling the tank

Rotate the water valve to fill the tank to the required level. After reaching the highest level activate the electric heating elements.

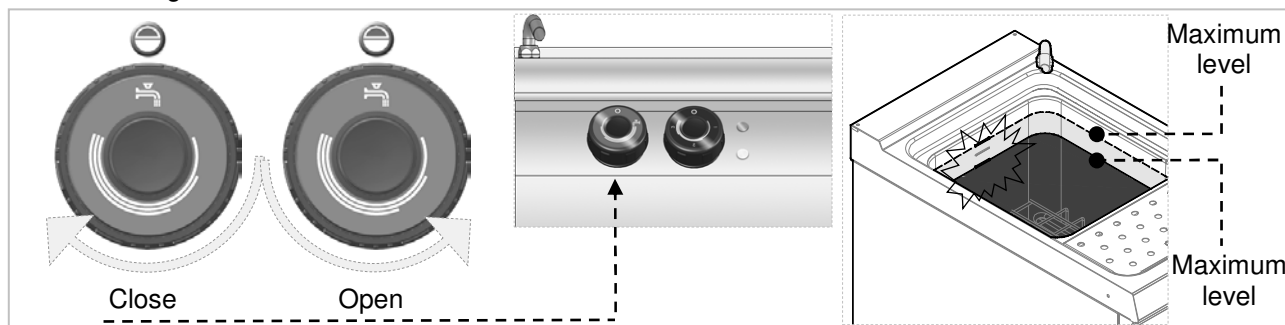
After filling close the water valve to avoid dangerous overfilling.

When water level drops below minimum open the water valve again.



Avoid using the device with the tank filled below the marked minimum level.

The device may be connected to hot water supply to reduce the heating time (max. 60°C).

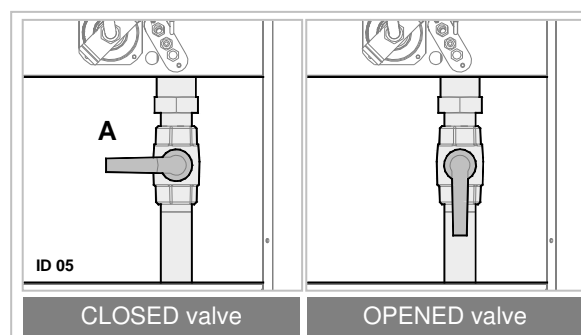


5.4. Draining the container

Water may be drained with use of appropriate collector resistant to temperature of min. 100°C. To drain the tank rotate the drain valve (A) down.



Before filling the tank check if drain valve (A) is closed.



5.5. Guidelines on how to use the appliance

Longer interval in the use of the appliance

When you plan not to use the appliance for the prolonged time, follow the instructions below:

1. Turn on the automatic switch-off to disconnect from the mains.
2. Thoroughly clean the appliance and surrounding areas.
3. Apply the vaseline oil on the stainless steel surfaces.
4. Perform all maintenance works;
5. Do not cover the appliance and leave the container open.



When finished using the appliance, always empty the container.

Guidelines on regular use of the appliance

To ensure correct use of the device follow the guidelines below:

- Before filling the tank check if the drain valve is closed;
- Make sure that the water level is above the minimum level marked in the tank.
- Use only accessories provided by the manufacturer;
- Use baskets in the correct way;
- During filling the baskets take into consideration that the pasta volume increases during cooking.



Never use the device without water in the tank. It may cause total damage of the device.

6. CLEANING AND MAINTENANCE

6.1. Guidelines on cleaning and maintenance



Before you start maintenance works, turn on all the mounted protective devices.

In particular, disconnect the electric power supply by means of the automatic switch-off.

6.2. Correct maintenance (service technician)

Proper maintenance includes daily cleaning of all components which have contact with food products, and regular maintenance of drain pipes.

Careful maintenance ensures the best performance, longer life of the appliance and proper operation of the protective devices.

Never direct the water stream or high pressure jet towards the appliance.

To clean the stainless steel, do not use iron wool or iron brush as they may leave iron particles on the surface that form rust in result of oxidation.

In the case of prolonged intervals in the use of the appliance, apply the vaseline oil onto all the stainless steel surfaces.



Do not use any clearing agents that contain substances hazardous or harmful to health (solvents, petrol. etc.).

At the end of the working day clean:

- tank
- baskets and other accessories
- device

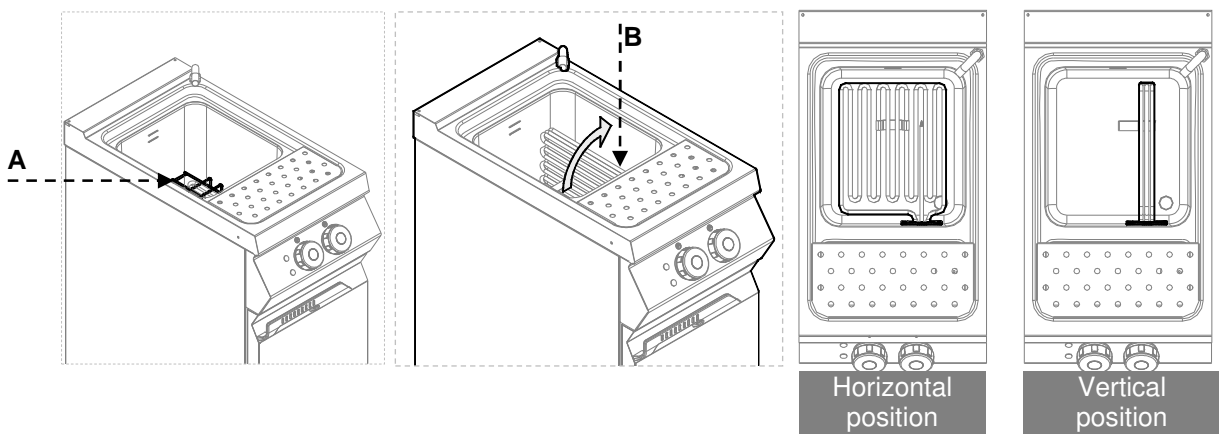
Regularly instruct the specialist personnel to perform the following maintenance works:

- check the electric installation;
- check the safety thermostats.

6.3. Cleaning of the container

Follow the instructions below.



- Turn off the device and leave to cool down.
- Turn on the switch-off to disconnect from the electrical supply.
- Drain water.
- Remove and clean the baskets and basket handles (A).
- Set the heating elements (B) in the vertical position.
- Clean the tank interior using the cleaning agent intended for contact with food.
- Rinse with clean water, empty, and dry.
- When finished using the device, clean the elements with a proper agent to dissolve the fat. We recommend to wash the accessories in the dishwasher.
- Set the heating elements (B) in the horizontal position (operating position).



7. TROUBLESHOOTING

The information below is provided to recognize and repair any failures that may occur when operating the appliance.

Some of the failures can be repaired by the user, others require thorough specialist knowledge. Such problems may be solved exclusively by the qualified personnel.

Problem	Cause	Solution
The heating elements do not heat up.	Incorrect position of the heating element.	Check position of the heating element in the tank (see section 6.3).
	The electrical connection is not correct.	Check the electrical connection.
	Safety thermostat tripped.	Reset the device (see section 4.6).
	Damaged temperature control knob.	Replace the temperature control knob.  Contact the service company.
Incorrect water connection.	No water flow after opening the valve.	Check the water connection.  Contact the service company.

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8. INSTALLATION

8.1. Packaging and unpacking

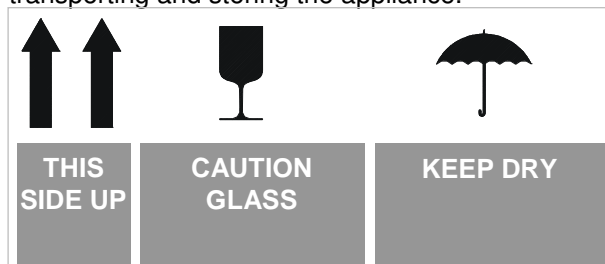
During unloading and when installing the appliance follow the information from the manufacturer placed directly on the packaging and in this manual.

To lift and transport the product plan to use a fork lift or stacker, and pay attention to even weight distribution to avoid a risk of tilting of the packaging (avoid excessive incline!).



When using the lifting equipment pay attention to the mains cable, water supply and discharge pipes and feet position.

The packaging consists of the carton packaging and wooden pallet. There are symbols printed on the carton packaging that according to the international agreements inform about the regulations to follow when loading and unloading, transporting and storing the appliance.



When collecting the goods check if the packaging is complete and has not been damaged during transport.

Any damage should be immediately reported to the shipping company.

Unpack the appliance as soon as possible to check if the appliance is not damaged.

Do not use a sharp object to cut the carton box. It may damage the stainless steel inside the box.

Remove the carton packaging from bottom to top.

When unpacked check if the appliance is according to the order.

In case of any difference inform the sales agent immediately.



Do not store the packaging materials (nylon bags, polystyrene foam, clips ...) in the reach of children!

Remove the protective PVC layer from the out and inner surfaces. If possible, do not use any metal tools.

8.2. Installation (service technician)

All the stages of the installation must be carefully planned.

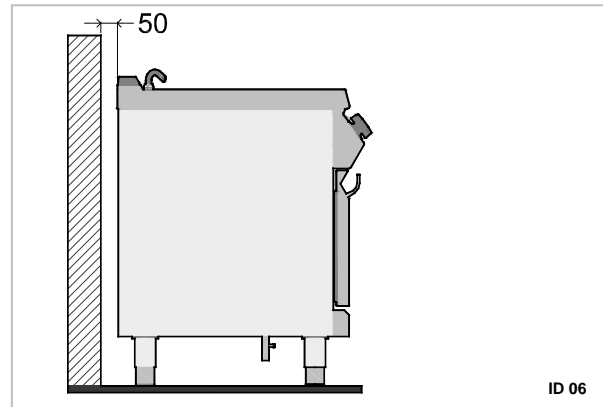
The location should be equipped with all supply connections and production waste outlet. The location should also be properly lit and comply with all hygiene and sanitary requirements according to the binding regulations.

The appliance should be installed with the minimum 5 cm clearance from the wall, if the wall is not resistant to the minimum temperature of 150 °C.

Locate the appliance in the horizontal position by adjusting the single feet.



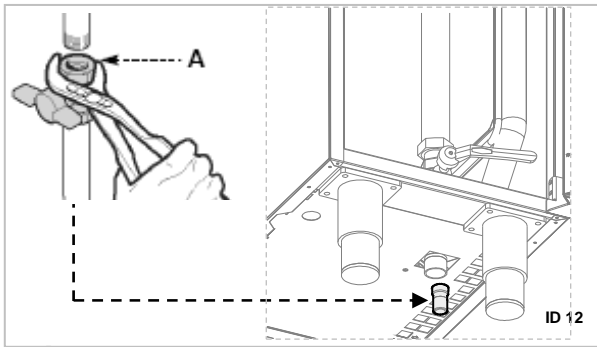
To ensure the correct operation of the appliance, the appliance must be installed and operated in the thoroughly ventilated room only.



ID 06

8.3. Water connection (service technician)

The installation is performed by connecting the connection pipe of the device to the water network pipe. Install the cut-off valve (A) on the connection to stop the water supply when required. Install appropriate filters after that valve.



Connect potable water to the device. Limit values for the potable water specified by the European Union are listed in the table.

Description	Value
Pressure	150-300 kPA 1.5-3 bar
pH	6.5-8
Hardness	8-15°F (80-150 ppm CaCO ₃)
Minerals	<1500 mg/l
Iron	< 0.2 mg/l
Manganese	<0.05 mg/l
Chlorine	<0.25 mg/l
Sulphur	<0.25 mg/l



In case of connecting to the water network with use of construction kit use only new kit, supplied with the device.

8.4. Connection to the mains (service technician)

The device may be connected to the power supply only by the authorized and qualified personnel, when the valid regulations are followed and when appropriate material is used in accordance to the regulations.

The device is delivered with the following connection values:

- 380-415V 3N~ 50-60Hz



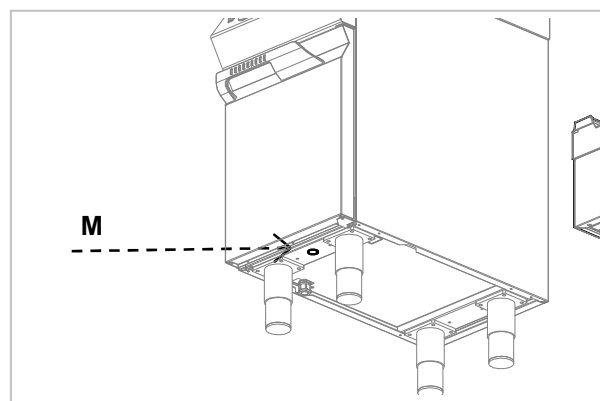
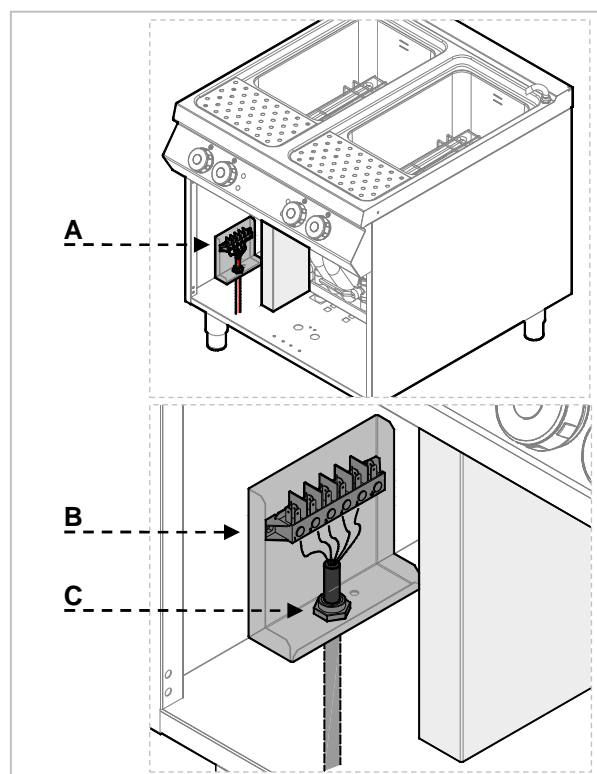
To prevent any risks the damaged supply cable must be replaced only by the manufacturer or expert.

The correct cross section of the cable is presented in the attachments and should be decided by the electrician.

To correctly connect the device, follow the guidelines below:

- Remove the cover from the terminal strip (A).
- Connect the switch-off to the terminal strip (B) of the device, as shown in the drawing and block diagram (see the attachment). Preferably use cable H07RN-F type or better, which is resistant to high temperature min. up to 80 °C.
- Tighten the cable endings (C).
- Replace the terminal strip cover.
- The device is equipped with the equipotential clamp (M).
- Respectively to the clamp used a special

sticker is envisaged:



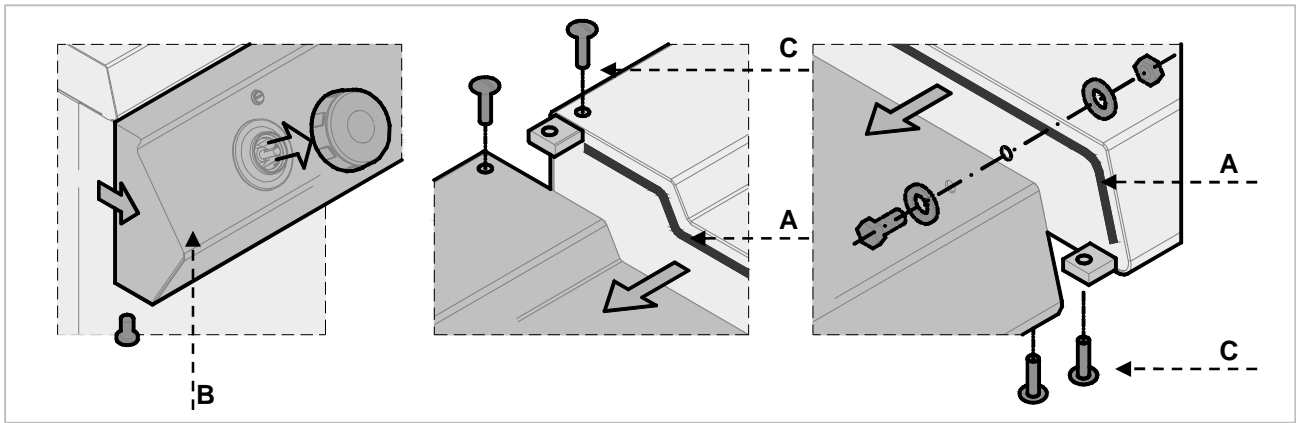
GB

8.5. Installation of the appliance in a line

To fix the appliance in a line (neighbouring) follow the steps:

1. Dismantle the control panel, and remove the cast iron frame from the chimney if necessary.
2. Apply the sealing tape (A) onto the joining sides.

3. Place the appliances next to each other and in a horizontal position (by adjusting the feet).
4. Connect the appliances with the joining elements.



8.6. Check-up (service technician)

Before starting the appliance the installation check-up should be run to evaluate the working conditions of every single component and recognize any errors.

It is recommended to run the following check-ups:

1. Check that the energy supply voltage is the same as of the appliance voltage.
2. Turn on the automatic switch-off to check the electrical connections.


Check that the protection devices work correctly.


9. SETTINGS

There are no special default settings of the appliance.

The only settings are those set up by the user while using the appliance.

10. APPLIANCE DISPOSAL

 The appliance is marked in conformity with the European Directive 2002/96/EG WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE).

 **By disposing the appliance in accordance with the regulations the user contributes towards prevention of adverse effects on environment and health.**



The symbol on the product or attached manual indicates that the product cannot be considered as ordinary household waste and should be transferred to a special collection point for electrical and electronic appliances for recycling.

Local waste management regulations should be observed.

Further information on procedure, reusing and recycling of the product is available in local offices, waste management unit or with the product sales agent.

ANLAGEN

ATTACHMENTS

ANNEXES

ALLEGATI

ANEXOS

ANEXOS

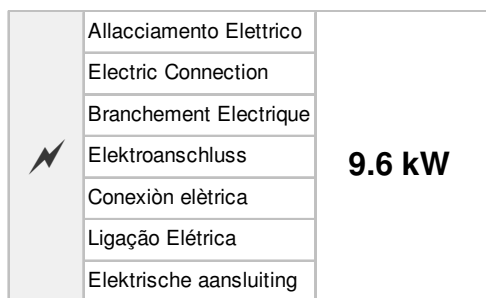
BIJLAGEN

ZAŁĄCZNIKI

Modello	Vasca	Potenza	Dati elettrici			Peso
Model	Well	Power	Electrical data			Weight
Modelle	Becken	Leistung	Daten zur Elektrik			Gewicht
Modèle	Cuve	Puissance	Données électriques			Poids
Modelo	Cuba	Potencia	Datos eléctricos			Peso
Modelo	Cuba	Potencia	Dados Elétricos			Peso
Model	Kuip	Vermogen	Elektrische gegevens			Gewicht
		kW	V	Hz	Supply cable	kg

CPE91M00	40	9,6	380-415V 3N~	50-60 Hz	5x1,5mm²	56
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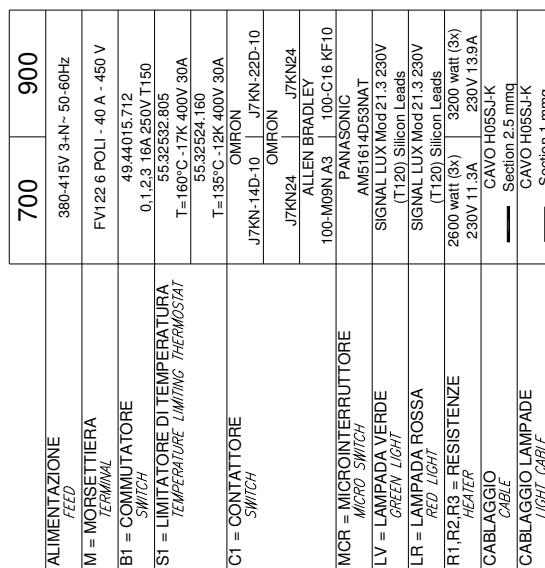
**ANSCHLUSSSCHEMA - CONNECTION CARD - FICHE DES RACCORDEMENTS -
SCHEDA ALLACCIAMENTI - FICHA DE ENLACES - ESQUEMA DAS CONEXÕES -
PLAN AANSLUITINGEN - SCHEMAT PODŁĄCZENIA**



→	Allacciamento acqua	R 1/2" UNI ISO 7/1
	Water Input	
	Entrée Eau	
	Wassereinzug	
	Conexiòn Agua	
	Ligação Água	
	Wateraansluiting	

←	Scarico acqua	1" GAS ISO 7/1 (ø33)
	Water Drain	
	Vidage Eau	
	Wasserabfluss	
	Evacuacion Agua	
	Descarga Água	
	Waterafvoer	

**SCHALTPLAN - ELECTRIC DIAGRAM – SCHÉMA ÉLECTRIQUE - SCHEMA
ELETTRICO - ESQUEMA ELÉCTRICO - ELEKTRISCH SCHEMA - SCHEMAT IDEOWY**



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DE

LAUT GESETZLICHER VORSCHRIFT STEHT DIESES HANDBUCH UNTER EIGENTUMS-VORBEHALT UND DARF AUS DIESEM GRUND NICHT OHNE UNSERE GENEHMIGUNG VERVIELFÄLTIGT UND/ODER IN JEDLICHER FORM AN DRITTE WEITERGEGEBEN WERDEN!

GB

IN COMPLIANCE WITH THE LAW IN FORCE, IT IS PROHIBITED TO REPRODUCE AND/OR DISTRIBUTE THIS MANUAL IN ANY WAY WITHOUT THE AUTHORISATION OF THE PROPRIETOR!

FR

AUX TERMES DE LA LOI, LA PROPRIETE DE CETTE NOTICE EST RESERVEE. IL EST DONC INTERDIT DE LA REPRODUIRE ET/OU DE LA DISTRIBUER SOUS QUELQUE FORME QUE CE SOIT SANS NOTRE AUTORISATION!

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ES

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PT

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NL

DE FABRIKANT BEHOUDT ZICH HET RECHT VOOR OM DE KENMERKEN VAN DE TOESTELLEN DIE IN DEZE PUBLICATIE WORDEN VOORGESTELD TE WIJZIGEN ZONDER VOORAF TE VERWITTIGEN!

PL

ZGODNIE Z PRZEPISAMI PRAWNYMI NINIEJSZA INSTRUKCJA JEST NASZĄ WŁASNOŚCIĄ I Z TEGO POWODU NIE MOŻE BYĆ BEZ NASZEJ ZGODY POWIELANA I / LUB PRZEKAZYWANA W JAKEJKOLWIEK FORMIE OSOBOM TRZECIM!