



Installation, Operation, and Maintenance Manual  
For the  
Electric Pasta Cookers Including Options  
Covering Models  
PPE14-L, PE14, and RSE14





## NOTICES

There are three different types of notices that you should be familiar with, a NOTICE, CAUTION, and WARNING. A NOTICE is a special note used to call attention to a particularly important point. CAUTION is used to point out a procedure or operation which may cause equipment damage. The WARNING notice is the most important of the three because it warns of an operation that may cause personal injury. Please familiarize yourself with your new cooker before operating it and heed the notices throughout this manual. The WARNINGS are listed below and on the following pages for your review prior to operating the cooker.

### **FOR YOUR SAFETY**

**DO NOT store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.**

**WARNING: Improper installation, adjustment, alteration, service, or maintenance of your cooker can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing, operating, or servicing this equipment.**

**THIS MANUAL MUST BE RETAINED FOR FUTURE REFERENCE**

**SAFETY**

**SAFETY**

**SAFETY**

**SAFETY**

**SAFETY**

**WARNING**

The cooker must be electrically grounded in accordance with local codes. If local codes do not apply, follow the requirements of National Code ANSI/NFPA 70-1990.

**WARNING**

This cooker is equipped with a three prong safety plug. This safety plug protects operators from electrical shock in the event of an equipment malfunction. DO NOT remove the grounding (third) prong from this plug.

**WARNING**

Be sure the heating elements are COMPLETELY covered with water before turning the cooker on.

**WARNING**

The cooker must be disconnected from the facility power supply before servicing or cleaning the cooker.

**WARNING**

**DANGER - HIGH VOLTAGE PRESENT**

NEVER remove fuses from the cooker until the cooker is disconnected from the facility power supply.

**SAFETY**

**SAFETY**

**SAFETY**

**SAFETY**

**SAFETY**

# Table of Contents

Section	Title	Page
	Safety Notice	
	Table of Contents .....	i
	List of Tables .....	iii
	List of Figures .....	iii
<b>Chapter 1: General Information and Installation .....</b>		<b>1-1</b>
1.1	INSPECTING YOUR NEW COOKER .....	1-1
1.2	ASSEMBLY AND LEVELING .....	1-2
1.2.1	Leg Installation and Adjustment .....	1-2
1.2.2	Basket Lift Access .....	1-2
1.3	INSTALLATION .....	1-3
1.3.1	Installation Clearances .....	1-3
1.3.2	Plumbing Connections .....	1-3
1.3.2.1	Water Inlet Connections .....	1-3
1.3.2.2	Drainage Connections .....	1-3
1.3.3	Electrical Connection .....	1-4
1.3.4	Ventilation and Fire Safety Systems .....	1-5
1.3.4.1	Fire Fighting System .....	1-5
1.3.4.2	Ventilation .....	1-5
1.3.5	Inspection .....	1-6
1.4	INITIAL ADJUSTMENTS .....	1-6
1.4.1	Visual Checks .....	1-7
1.4.2	Filling the Pasta Cooker .....	1-7
1.4.3	Initial Cleaning .....	1-7
1.5	HIGH LIMIT SWITCH .....	1-8
<b>Chapter 2: Operating Instructions .....</b>		<b>2-1</b>
2.1	FILLING THE COOKER .....	2-1
2.2	COOKER START-UP .....	2-1
2.3	COOKING .....	2-1
2.4	COOKER SHUTDOWN .....	2-2
2.5	ELECTRIC POWER FAILURE .....	2-2
2.6	DAILY CLEANING .....	2-2
2.7	WEEKLY CLEANING .....	2-3
<b>Chapter 3: Maintenance, Adjustments, and Service .....</b>		<b>3-1</b>

# Table of Contents

<b>Section</b>	<b>Title</b>	<b>Page</b>
3.1	THERMOSTAT CALIBRATION .....	3-1
3.2	CHECKING AND REPLACING FUSES .....	3-1
3.3	MAINTENANCE .....	3-2
3.3.1	Basket Lift Lubrication.....	3-2
3.4	OPERATOR TROUBLESHOOTING .....	3-3

# List of Tables

<b>Table</b>	<b>Title</b>	<b>Page</b>
1-1	Electrical Requirements For Pasta Perfect Cooker Models .....	1-5
1-2	Ventilation and Fire Safety References .....	1-6



# Chapter 1: General Information and Installation

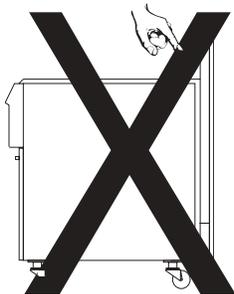
Congratulations on the purchase of your new Pitco Frialator Pasta cooker. This cooker will provide many years of reliable service if the operation and maintenance procedures presented in this manual are followed. The Pitco Frialator Pasta cooker is a state of the art pasta cooking appliance. The cooking tank holds approximately 7 gallons (26.5 liters) of water, which can be refilled through the manually operated fill system option. The cooker has two heating modes: BOIL and SIMMER. Each heating mode is selected by a switch located on the front panel. In the SIMMER mode, the temperature of the water is monitored and maintained at approximately 205°F by an internal thermostat. The Pasta cooker is very easy to use allowing the operator to cook and not worry about the cooker. However, it is important that the operator refer to this manual for installation, operation, and maintenance of the cooker, and that the operator be familiar with the safety notices located throughout this manual.

The Pasta Perfect cooker consists of a cooking/warming section and a rinsing/holding section. The cooking/warming section consists of a stainless steel well, an automatic basket lift, an electronic time control, a switch to select either the cook mode or the warm mode, and a drain and overflow. The rinsing/holding section consists of a stainless steel well, a swing-away hot and cold water faucet, and a drain and overflow.

## 1.1 INSPECTING YOUR NEW COOKER

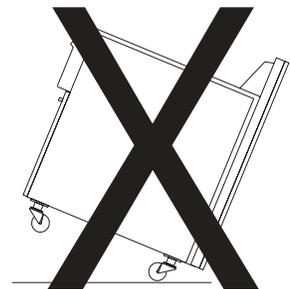
Every effort has been made to ensure that the Pasta cooker is delivered in perfect condition. Inspect the cooker for damage as it is unpacked. If something is damaged, DO NOT sign the bill of lading. Contact the shipper immediately. The shipper is only responsible for damage or loss up to 15 days after delivery. Check the packing list enclosed with the cooker to ensure that all parts to the cooker have been received. If parts are missing, contact the dealer from whom the cooker was purchased. As the cooker and its accessories are unpacked, be careful to keep the weight of the cooker evenly distributed. Enclosed in the shipping crate is a brush to be used in cleaning the cooker.

### Element Junction Box



### CAUTION

To prevent equipment damage, don't tilt the cooker onto any two of its legs or casters and do not pull the cooker by the flue vent.



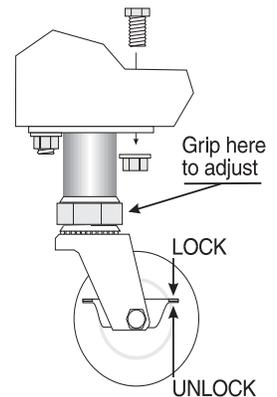
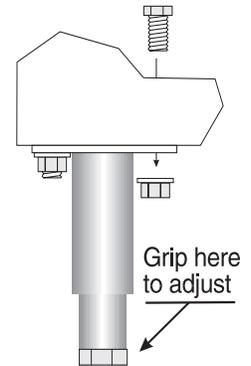
Locate the Pitco Frialator warranty sheet and put it in a safe place for future reference. DO NOT return the card to Pitco Frialator. It is also very important to keep this manual for information should help be needed. The cooker has been assembled at the factory and is ready to be installed. If the legs or casters were not installed or if they were purchased separately, refer to section 1.2 for leg and caster assembly procedures.

## 1.2 ASSEMBLY AND LEVELING

### 1.2.1 Leg/Caster Installation and Adjustment

Installing the legs and leveling the cooker is done using a 1/2" wrench and a large pair of water pump pliers. The legs must be installed before connecting the cooker to the electric supply. The legs provide the necessary height to meet sanitation requirements. Attach the legs to the cooker by performing the following procedures:

- a. Place a blanket, piece of cardboard, or some other material on the floor behind the cooker.
- b. Place the cooker on its back. DO NOT pull on the element junction box. You can damage the elements by pulling on it.
- c. Attach each leg/caster to the cooker with four 1/4-20 x 5/8" hex head cap screws and lock washer/nut assemblies. These parts are supplied with the cooker.
- d. Mount the screws from the inside of the cooker with the lock washer and nut on the outside of the cooker as shown in the adjoining illustration.
- e. When all four legs/casters are secured, place the cooker in the upright position. Be careful not to put too much weight on individual legs/casters when standing the cooker upright.
- f. On fryers with casters, move the fryer to the desired location and lock the wheels using the locking devices on the sides of the casters.
- g. Adjust the height and level the cooker by adjusting the leveling devices on the legs with water pump pliers.



### 1.2.2 Basket Lift Access

The basket lift mechanisms are installed at the factory and do not need adjustment. If it is necessary to gain access to the basket lift motors or linkage, the rear panel of the cooker must be removed. The motors do not require lubrication.

### 1.3 INSTALLATION

Although the cooker is easy to install and set up, it is **STRONGLY** recommended that this installation be done by qualified professionals. The professionals that install the new cooker will know the local building codes and ensure that the installation is safe.

#### NOTICE

Proper connection to electric, water, and drainage services is essential for safe, efficient, and trouble free operation of the Pasta Perfect cooker.

#### 1.3.1 Installation Clearances

The cooker needs clearance around it for proper operation. Adequate clearances allow for proper burner operation and servicing. The clearances shown below are for cooker installation in both combustible and noncombustible enclosures.

	<u>Combustible Construction</u>	<u>Non-Combustible Construction</u>
Back	6"	0"
Sides	6"	0"
Floor	6"	6"

#### 1.3.2 Plumbing Connections

The plumbing installation must be done by a licensed plumber and must comply with local and national codes.

1.3.2.1 Water Inlet Connections (Pasta Perfect units) - The rinsing/holding unit is equipped with a faucet type fill system. Make water connections to the faucets through the rear access panel of rear tank riser.

#### NOTICE

If cold water only is used to fill the cooker, it will require at least twenty (60) minutes to bring the water up to cooking temperature.

1.3.2.2 Drainage Connections - Both the cooking/warming section and the rinsing/holding section are equipped with drainage connections. The main drainage connection is located at the front bottom point of the cooker and is equipped with a 1-1/4" stainless steel valve. The overflow drain is located underneath the front deck of the cooker. The overflow hose is connected at the factory and is ready for installation.

### 1.3.3 Electrical Connection

#### **WARNING**

The cooker must be electrically grounded in accordance with local codes. If local codes do not apply, follow the requirements of National Code ANSI/NFPA 70-1990.

The electrical service used by the cooker must comply with local codes. If there are no local codes that apply, refer to the National Electrical Code (NEC) to install the service. In Canada, refer to CSA Standard C22.1, Canadian Electrical Code, Parts 1 and 2, and/or local codes. The power requirements for the cooker are shown on the next page.

The cooker is shipped with internal wiring configured to support the voltage and phase requirements ordered. The wiring configuration can be verified by comparing the schematic supplied with the cooker to the wiring arrangement in the cooker. Table 1-1 provides a list of cooker models and voltages available and includes the heating element part number for the specified voltage. Check the cooker data plate to ensure the cooker to be installed matches the power to be supplied to it.

#### **CAUTION**

Connecting the cooker to the wrong facility power supply may damage the cooker and void the warranty.

Keep the POWER switch OFF until the cooker is ready for use.

It is essential that the cooker be provided with a 2 wire, neutral and ground.

Table 1-1. Electrical Requirements For Pasta Perfect Cooker Models

Model Number	Voltage and Phase Arrangement	Line Current
PE14 with Basket Lift	220 VAC Single Phase (2 wires and a ground)	23.0 Amps
PE14 with Basket Lift	240 VAC Single Phase (2 wires and a ground)	25.0 Amps
PE14 without Basket Lift	200 VAC Single Phase (2 wires and a ground)	27.8 Amps
PE14 without Basket Lift	208 VAC Single Phase (2 wires and a ground)	28.9 Amps
PE14 without Basket Lift	220 VAC Single Phase (2 wires and a ground)	23.0 Amps
PE14 without Basket Lift	240 VAC Single Phase (2 wires and a ground)	25.0 Amps

### 1.3.4 Ventilation and Fire Fighting System

1.3.4.1 Fire Fighting System - It is very important to install an adequate fire fighting system. The sensing device that activates the fire fighting system should be located according to manufactures recommendations to reduce false alarms.

1.3.4.2 Ventilation - The Pasta cooker must have proper ventilation to function safely and properly. The ventilation system should be designed to allow for easy cleaning. Frequent cleaning of the ventilation system and the cooker will reduce the chances of fire. Table 1-2 provides a list of reference documents that provide guidance on ventilation and fire safety systems. This table may not be complete and other nationally recognized standards may apply.

Table 1-2. Ventilation and Fire Safety References

Topic	Underwriter Laboratory Document
Grease Extractor	ANSI/UL 710-1981
Ventilation Hood	ANSI/UL 705-1984
Filter Unit	ANSI/UL 586-1985 and ANSI/UL 900-1987
Types of Fire Extinguishers and Detection Equipment	
CO <sub>2</sub>	ANSI/UL 154-1983
Dry Chemical	ANSI/UL 299-1984
Water	ANSI/UL 626-1984
Sprinklers	ANSI/UL 199-1982
Smoke Detectors	ANSI/UL 268-1981
Fire Detection Thermostats	ANSI/UL 521-1987

### 1.3.5 Inspection

When the installation of the cooker is completed, it must be inspected by the local authorities.

## 1.4 INITIAL ADJUSTMENTS

After the cooker has been installed, it needs to be adjusted to ensure that it will perform as designed. These adjustments must be performed by a qualified person. The following tools will be needed to perform these adjustments:

- Digital Thermometer (Temperature probe)

### 1.4.1 Visual Checks

Before filling and adjusting the cooker, perform the following visual checks:

- a. After the cooker is in its permanent location, lock the casters (if used), and ensure the cooker is level. Any additional leveling that is necessary can be performed as described in section 1.2.
- b. Check the hi-limit bulb, located in the cooker tank, to ensure that the mounting screws are tight. Look down inside the cooker tank toward the rear to see the probe.

### 1.4.2 Filling the Pasta Cooker

The Pasta Perfect cooker is equipped with a faucet fill water system. To fill the cooker with water, swing the faucet over the tank to be filled and open the faucet. Allow the tank to fill until the desired level is reached. During normal operation the water will boil away. Replace water as needed to keep water at the full level. Individual cookers must be manually filled.

#### NOTICE

If cold water is used to fill the cooker, it will take at least twenty (60) minutes for the cooker to reach operating temperature.

### 1.4.3 Initial Cleaning

#### WARNING

The tank must be filled to the minimum fill line before the cooker is turned on.

#### WARNING

The power supply must be disconnected before servicing or cleaning the appliance.

When the cooker is shipped, many of its parts are covered with a thin coat of shortening for protection. Before the cooker is ready for use, it must be cleaned to remove the oil coating and any foreign matter that may have accumulated during storage and shipment. Perform the cleaning as described below.

#### NOTICE

This is the first time the cooker will be turned on since leaving the factory. Be watchful for any signs of trouble or unusual activity. When a new piece of equipment is energized, unusual odors may be apparent as new components heat up. This is normal. If odors persist or if excessive smoke is seen, turn the power to the cooker OFF at the facility service panel. Have a qualified technician inspect the cooker for the cause.

- a. Ensure that the drain valve is closed.
- b. Fill the tank with water and add fryer cleaner supplied (if fryer cleaner is not available, mild detergent may be used).
- c. Turn the cooker on and allow it to reach normal operating temperature. Allow the unit to soak at normal operating temperature (SIMMER) for fifteen (15) minutes to remove the coating. Use a soft brush to remove stubborn stains.
- d. When the cleaning is complete, turn the cooker off.
- e. Drain the water.
- f. When the tank has cooled, rinse it thoroughly with cool water. Continue to rinse the tank until all detergent has been rinsed from the tank.
- g. Now that the tank is clean, the cooker can be filled and operated.

## **1.5 HIGH TEMPERATURE LIMIT SWITCH**

Electric Pasta cookers are equipped with High Temperature Limit switches. The High Temperature Limit switch will shut the cooker down if the temperature reaches 425°F. This is to protect the cooker in the event the water is drained from the tank while the unit is on. After the cooker is cooled down, press the red reset switch, located inside the cooker, to reset the High Temperature Limit switch.

## Chapter 2: Operating Instructions

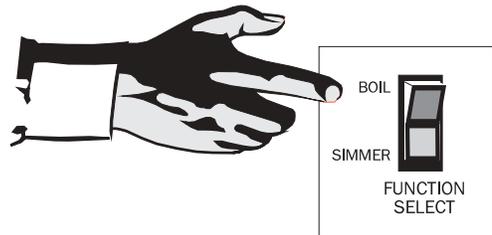
This chapter describes how to operate your Pasta cooker to obtain the best performance. Read the safety notices located in the front of this manual before operating the cooker. It is also important to read this manual to familiarize yourself with the cooker before you begin cooking. Ensure that it has been cleaned properly before using it to prepare food.

### 2.1 FILLING THE COOKER

The water level of the cooker is maintained manually by either opening the water fill faucet on the rinse/warming riser. It is important to keep the cooker full of water to minimize the chance of boiling the unit dry and to keep the water at optimum cooking levels. To keep the water temperature at its normal operating temperature and prevent rapid temperature changes, it is best to add water in small amounts.

### 2.2 COOKER START-UP

- a. Ensure the drain valve is closed.
- b. Fill the cooking tank with clean water.
- c. Place the POWER switch in the ON position. The POWER switch ON light will light and the FUNCTION SELECT switch will light up.
- d. Place the FUNCTION SELECT switch in the BOIL position. The BOIL light will light. The heating element will stay on continuously bringing the water to a boil. When the water starts to boil, the cooker is ready to cook the pasta. As long as the FUNCTION SELECT switch is in the BOIL position, the heating element will remain on.
- e. If you are not ready to cook, place the FUNCTION SWITCH in the SIMMER position. This will cause the heating element to shut off and the internal thermostat to maintain the water temperature at around 205°F.



### 2.3 COOKING

#### NOTICE

When cooking, the water level in the cooker must be kept full. For best performance add water between each product being cooked. It is best not to add water while a product is being cooked because this will lower the water temperature.

- a. Place the pasta basket onto the basket lift (if the machine is so equipped). When operating a machine without a basket lift, place the pasta in the basket and then place in the water.
- b. Place the bulk pasta product to be cooked in the basket.
- c. Set the MINUTES knob and the SECONDS knob, located on the front panel, to the desired cooking time for the pasta being prepared (basket lift units only).
- d. Press the TIME CYCLE button on the front panel to START. The TIME CYCLE button will light up, remain lit, and the basket will lower into the tank (basket lift units only).
- e. Stir the product as necessary to prevent sticking.
- f. At the end of the preset cooking time, the basket lift will raise the basket out of the tank and the TIME CYCLE button light will go out. For non-basket lift machines, lift the pasta out of the water.
- g. Hang the basket on the rinse section rack and rinse the pasta thoroughly with cold water. This will stop the cooking action, prevent sticking, and remove dissolved starch.
- h. The product is now ready to be served according to established procedures.
- i. To reheat the pasta, place the FUNCTION SELECT switch in the SIMMER position. The SIMMER light will come on. Put the pasta in the basket and follow the cooking procedure starting with step c.

## **2.4 COOKER SHUTDOWN**

Press the POWER switch OFF.

## **2.5 ELECTRIC POWER FAILURE**

If electric power is removed for any reason, the cooker will shut down. To restart the cooker, follow the cooker start up procedures in 2.2.

## **2.6 DAILY CLEANING**

### **WARNING**

The power supply must be disconnected before servicing or cleaning the cooker.

Proper cleaning of the heating element and the tank is necessary to ensure proper performance from your Pasta cooker as well as the continued high quality of your pasta dishes. All surfaces should be

scrubbed daily to maintain peak performance and appearance. Use warm water with a mild detergent to clean surfaces. Wipe down the cooker using a clean soft cloth to clean up excess water.

It is especially important to keep the heating element free from starch deposits. A build up of starch on the heating element will shorten the life span of the element.

## **2.7 WEEKLY CLEANING**

The continuous filling and evaporation of water from the cooker will cause deposits to build up around the tank. At least once a week the unit should be thoroughly cleaned to remove these deposits and generally clean the unit. Perform the cleaning as described below:

- a. Ensure the POWER switch is OFF.
- b. Ensure the drain valve is closed.
- c. Fill the cooking tank with water and add 8 oz. of Pitco cleaner (if Pitco cleaner is not available mild detergent may be used).
- d. Turn the POWER switch ON.
- e. Turn the FUNCTION SELECT switch to SIMMER and allow the cooker to reach normal operating temperature.
- f. Allow the cooker to soak for approximately twenty (20) minutes to remove deposits.
- g. Use the cleaning brush to remove any hardened deposits from the tank surfaces. Mild abrasives or scouring pads can be used to clean stains, if necessary. DO NOT use steel wool pads.
- h. When the cleaning is complete, turn the POWER switch OFF.
- i. Drain the water from the tank.
- j. When the tank has cooled, rinse it thoroughly with cool water. Continue to rinse the tank until all detergent has been rinsed away.
- k. Clean the holding tank with warm water and a mild detergent.
- l. Rinse the tank with cold water until all detergent has been rinsed away.
- m. Clean the exterior surfaces of the cooker with warm water and a mild detergent and wipe dry.
- n. The cooker is now ready to be used again.



## Chapter 3: Owner Maintenance and Adjustments

This chapter provides the information and procedures necessary to perform basic cooker maintenance and adjustments. If your cooker does not perform properly after performing maintenance, contact your authorized service center. For repair, maintenance, or an explanation of any procedure, contact your dealer, local service company, the factory representative in your area, or the factory.

### WARNING

The power supply must be disconnected before servicing or cleaning the cooker.

### 3.1 THERMOSTAT CALIBRATION

The Pasta cooker is equipped with a thermostat that controls the heating element when the FUNCTION SELECT switch is in the SIMMER position. This thermostat should be set at approximately 205°F. At elevations above 5,000 feet, the thermostat setting should be decreased to 200°F. To change the thermostat setting, use the following procedure:

- a. Place an accurate thermometer in the center of the cooking tank with the bulb approximately 3" below the surface of the water. Allow enough time for the thermometer to stabilize.
- b. Using a flat tip screwdriver, turn the shaft on the thermostat clockwise to decrease the temperature setting; turn the shaft counterclockwise to increase the temperature setting. The thermostat is located in the center of the front wall of the tank. The shaft should not need to be turned more than 1/4 turn to adjust the temperature setting.

### CAUTION

DO NOT turn the adjusting shaft more than two (2) turns in either direction.

### 3.2 CHECKING AND REPLACING FUSES

A general purpose ohmmeter or continuity checker is needed to check the heating element fuses. It is recommended that a qualified technician check the fuses. Use the following procedures to check and replace fuses:

### WARNING

#### **DANGER - HIGH VOLTAGE PRESENT**

NEVER remove fuses from the cooker until the cooker is unplugged from the facility power supply.

- a. To check and replace heating element fuses:

1. Remove the entrance box cover.
  2. The heating element fuses are mounted in a fuse holder located in the entrance box.
  3. Remove each fuse by gently pulling the fuse straight out of the holder using a fuse puller.
  4. Use an ohmmeter set on "x 1" ohms (resistance) setting to check the fuses for continuity. For a GOOD fuse, the meter reading should be approximately zero "0" ohms. If the reading is significantly above zero ohms, replace the fuse.
  5. Replace each fuse by pushing the fuse straight into the fuseholder until it locks in place.
- b. To check and replace other fuses:
1. These fuses are located in bayonet type fuse holders located on the outside of the entrance box. The entrance box cover does NOT have to be removed to check these fuses.
  2. Remove each fuse from its holder by pushing in and turning 1/8 turn counter clockwise.
  3. Use an ohmmeter set on "x 1" ohms (resistance) setting to check the fuses for continuity. For a GOOD fuse, the meter reading should be approximately zero "0" ohms. If the reading is significantly above zero ohms, replace the fuse.
  4. Replace each fuse and ensure that it is secured in its fuseholder.
- c. Call a qualified technician if fuses continually blow.

### **3.3 MAINTENANCE**

#### **3.3.1 Basket Lift Lubrication**

The basket lift motors and linkages do not need lubrication. Oil tight bearings are used, thus eliminating the need to lubricate these components.

### 3.4 OPERATOR TROUBLESHOOTING

This section is provided to aid troubleshooting in the event of cooker failure. If this troubleshooting guide does not help correct the problem, contact a qualified technician.

