

VULCAN

INSTALLATION & OPERATION MANUAL

GPC SERIES GAS PASTA COOKERS

MODELS

GPC12 *ML-126881*
GPC12S *ML-126883*



For additional information on Vulcan-Hart or to locate an authorized parts and service provider in your area, visit our website at www.vulcanhart.com

IMPORTANT FOR YOUR SAFETY

THIS MANUAL HAS BEEN PREPARED FOR PERSONNEL QUALIFIED TO INSTALL GAS EQUIPMENT, WHO SHOULD PERFORM THE INITIAL FIELD START-UP AND ADJUSTMENTS OF THE EQUIPMENT COVERED BY THIS MANUAL.

POST IN A PROMINENT LOCATION THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION CAN BE OBTAINED FROM THE LOCAL GAS SUPPLIER.

IMPORTANT

IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNITS AT MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.

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 OR MODIFICATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

IN THE EVENT OF A POWER FAILURE, DO NOT ATTEMPT TO OPERATE THIS DEVICE.

TABLE OF CONTENTS

GENERAL	4
INSTALLATION	5
Unpacking.....	5
Location	5
Installation Codes and Standards.....	6
Assembly	6
Gas Connections	8
Gas Pressures and Orifices	8
Testing the Gas Supply System	8
Leveling the Pasta Cooker	8
Flue Connections	9
Electrical Connections.....	9
Plumbing Connections.....	10
Water Quality	10
Drain Connections	10
OPERATION	11
Before First Use	11
Controls	12
Using the Pasta Cooker.....	13
Swivel Head Faucet (Optional)	16
High Limit Device	17
Overflow/Skim Port	17
Cleaning	18
MAINTENANCE	20
Lubrication	20
Vent.....	20
Deliming	20
Service and Parts Information.....	20

Installation, Operation and Care of MODEL GPC SERIES GAS PASTA COOKER

KEEP THESE INSTRUCTIONS FOR FUTURE USE

GENERAL

Your Vulcan Gas Pasta Cooker is produced with quality workmanship and material. Proper installation, usage and maintenance of your pasta cooker will result in many years of satisfactory performance.

It is suggested that you thoroughly read this entire manual and carefully follow all of the instructions provided.

Each gas burner tube has 30,000 BTU input rating.

Model GPC12S is equipped with a chill tank (no burners) which is plumbed to both hot and cold water. The chill tank is used for cooling pasta quickly. It is the same width as the pasta cooker.

Model	No. Tubes	BTU Input	Width
GPC12	3	90,000	15 $\frac{1}{2}$ " (394 mm)
GPC12S	3	90,000	31" (787 mm)

Standard Features include:

- stainless steel tank, sides, door, and flue wrap
- mechanical thermostat
- electronic ignition

Model GPC12S is equipped with a foam zone overflow strainer. All models are equipped with a basket hanger.

Optional accessories for all models include a basket hanger and stainless steel legs.

Optional accessories for only Model GPC12S include a stainless steel vat cover/tray, and a faucet assembly.

The retherm basket with portion cups allows reheating of 12 servings at a time. The portion cups hold a serving-size portion.

Accessories Factory Installable

(Must be requested at the time the original cooker is ordered.)

Basketlift

Cooker/Chill Tank Combo

Accessories Field Installable

Casters
Bulk Single Cook Basket
Retherm Basket
Portion Cups (set of 12)
Retherm Basket with cups

Round Angel Hair Pasta Baskets (set of 6)
Bulk Single Angel Hair Pasta Basket
S/S Vat Cover/Tray (Cooker/Chill Tank Combo Only)
Spray Assembly (Cooker/Chill Tank Combo Only)

INSTALLATION

Before installing, verify that the type of gas supply (natural or propane) and electrical service agree with the specifications on the rating plate which is located on the inside of the door panel. If the supply and equipment requirements do not agree, contact your dealer or Vulcan-Hart immediately.

UNPACKING

Immediately after unpacking, check for possible shipping damage. If the pasta cooker is found to be damaged, save the packaging material and contact the carrier within 15 days of delivery.

Do not use the door or its handle to lift or move the pasta cooker.

For pasta cookers shipped on a pallet: Before removing the cooker from the pallet, assemble casters or legs (see ASSEMBLY in this manual).

The pasta cooker is shipped without the swivel head attached. Look for the swivel head in the tank of the cooker and screw it onto the faucet before hooking up the water.

LOCATION

Do not install pasta cooker next to a deep fat fryer because a splash-over of water into the hot oil may cause a flash fire.

The equipment must be kept free and clear of combustible substances.

The pasta cooker, when installed, must have minimum clearance from combustible construction of 6" (152 mm) from the sides and 6" (152 mm) from the rear. Clearance requirement from non-combustible construction is 0" at the sides and rear. The pasta cooker may be installed on combustible floors.

The installation location must allow adequate clearances for servicing and proper operation. A minimum front clearance of 36" (914 mm) is required.

The pasta cooker must be installed so that the flow of combustion and ventilation air will not be obstructed. Adequate clearance for air openings into the combustion chamber must be provided. Make sure there is an adequate supply of air in the room suitable for the amount of combustion gas feeding the burners.

Do not permit fans to blow directly at the pasta cooker. Avoid open windows next to the pasta cooker. Avoid wall-type fans which create air cross currents within the room.

INSTALLATION CODES AND STANDARDS

Your Vulcan-Hart gas pasta cooker must be installed in accordance with:

In the United States of America:

1. State and local codes.
2. National Fuel Gas Code, ANSI-Z223.1 (latest edition), available from the American Gas Association, Inc., 1515 Wilson Blvd., Arlington, VA 22209.
3. National Electrical Code ANSI/NFPA-70 (latest edition). Copies may be obtained from the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.

In Canada:

1. Local codes.
2. CAN/CGA-B149.1 (latest edition) Natural Gas Installation Code.
3. CAN/CGA-B149.2 (latest edition) Propane Installation Code, available from the Canadian Standards Association, 178 Rexdale Blvd., Etobicoke, Ontario, Canada M9W 1R3.
4. Canadian Electric Code, CSA Standard C22.2 No.3 (latest edition). Copies may be obtained from The Canadian Standards Association, 178 Rexdale Blvd., Etobicoke, Ontario, Canada M9W 1R3.

ASSEMBLY

The cooker must be restrained to prevent tipping when installed in order to avoid the splashing of hot liquid. The means of restraint may be the manner of installation, such as connection to a battery of appliances or installing the cooker in an alcove, or by separate means, such as adequate ties.

Legs

1. Position the pasta cooker in an open space near the final installation area.
2. Tilt pasta cooker on its side. Be careful not to scratch the finish.
3. Thread legs into mounting holes provided on the bottom of the pasta cooker by screwing in a clockwise rotation until tightened.
4. Carefully raise pasta cooker to its normal position and place it in the installing location.

Casters

1. Position the pasta cooker in an open space near the final installation area.
2. Tilt pasta cooker on its side. Be careful not to scratch the finish.
3. Thread casters into mounting holes provided on the bottom of the pasta cooker by screwing in a clockwise rotation until tightened.
4. Carefully raise pasta cooker to its normal position and place it in the installing location.

NOTICE: When the pasta cooker is mounted on casters, it must be installed with the casters supplied, a connector (not supplied by Vulcan-Hart) complying with either ANSI Z21.69 (latest edition) or CAN/CGA-6.16 (latest edition), and a quick disconnect device complying with either ANSI Z21.41 (latest edition) or CAN1-6.9 (latest edition). It must also be installed with restraining means to guard against transmission of strain to the connector, as specified in the appliance manufacturer's instructions. Attach the restraining device at the rear of the oven. (Fig. 1).

Provide a gas line strain relief to limit movement of the pasta cooker without depending on the connector and any quick-disconnect device or its associated piping to limit the pasta cooker's movement. Attach the strain relief to the rear of the pasta cooker (Fig. 1).

Should it be necessary to disconnect the gas line strain relief, turn off the gas supply before disconnection. Reconnect this restraint before turning the gas supply on and returning the pasta cooker to its installation position.

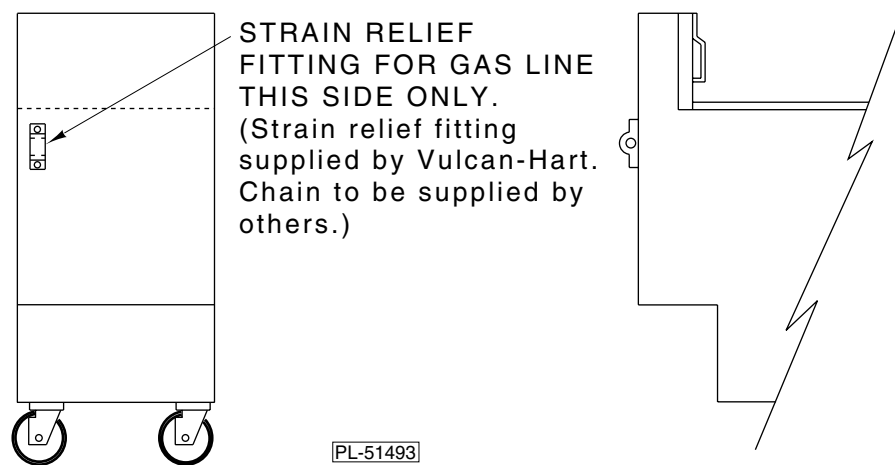


Fig. 1

Instructions for installing casters to the pasta cooker are included with the casters. Pasta cooker/chill tank combination units are shipped with legs or casters already assembled.

GAS CONNECTIONS

CAUTION: Gas supply connections and any pipe joint compound used must be resistant to the action of propane gases.

Codes require that a gas shutoff valve be installed in the gas line ahead of the pasta cooker.

Connect gas supply to the pasta cooker. The gas inlet is located at the rear of the pasta cooker on the lower right when facing the rear of the machine.

The gas supply line must be at least the equivalent of $\frac{1}{2}$ " (13 mm) iron pipe. If using the optional quick-disconnect flex hose, $\frac{3}{4}$ " (19 mm) iron pipe must be used unless $\frac{3}{4}$ " to $\frac{1}{2}$ " (19 to 13 mm) reducing fittings are used. Make sure the pipes are clean and free of obstructions, dirt, and piping compound.

WARNING: PRIOR TO LIGHTING, CHECK ALL JOINTS IN THE GAS SUPPLY LINE FOR LEAKS. USE SOAP AND WATER SOLUTION. DO NOT USE AN OPEN FLAME.

After piping has been checked for leaks, all piping receiving gas should be fully purged to remove air.

GAS PRESSURES AND ORIFICES

The standard orifices are set at 4" W.C. (Water Column) (1 kPa) manifold pressure for natural gas and 10" W.C. (Water Column) (2.5 kPa) manifold pressure for propane gas. A pressure regulator is supplied as part of the gas control valve.

TESTING THE GAS SUPPLY SYSTEM

When test pressures exceed $\frac{1}{2}$ psig (3.45 kPa), the pasta cooker and its individual shutoff valve must be disconnected from the gas supply piping system.

When test pressures are $\frac{1}{2}$ psig (3.45 kPa) or less, the pasta cooker must be isolated from the gas supply system by closing its individual manual shutoff valve.

LEVELING THE PASTA COOKER

Once gas connections have been made:

1. Place a spirit level on top of the pasta cooker.
2. Adjust the legs or casters to ensure that the pasta cooker is level front-to-back and side-to-side in the final installed position.

Adjust casters:

1. Loosen the set screws in the caster extension.
2. Adjust the height.
3. Tighten the set screws.

FLUE CONNECTIONS

The pasta cooker must be located under a hood which has an adequate connection to an exhaust duct. The hood must extend 6" (152.4 mm) beyond the sides of the pasta cooker.

Adequate ventilation must be provided and must comply with NFPA Standard #96 (latest edition), and with local codes.

Clearance above the pasta cooker should be adequate for products of combustion to be removed efficiently. An 18" (457 mm) minimum clearance should be maintained between the flue vent and the filters of the hood venting system.

Never make flue connections directly to the pasta cooker. DO NOT obstruct the flow of flue gases from the flue duct located on the rear of the pasta cooker.

Adequate air should be provided in the kitchen to replace air taken out by the ventilating system. This will prevent the pasta cooker from being affected by a reduced atmospheric pressure.

It is recommended that the flue gases be ventilated to the outside of the building through a ventilation system installed by qualified personnel.

Information on the construction and installation of ventilating hoods may be obtained from the standard for "Vapor Removal from Cooking Equipment," NFPA No. 96 (latest edition), available from the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269.

ELECTRICAL CONNECTIONS

WARNING: ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE NATIONAL ELECTRICAL CODE AND/OR OTHER LOCAL CODES.

WARNING: APPLIANCES EQUIPPED WITH ELECTRICAL SUPPLY CORD(S) ARE PROVIDED WITH A THREE-PRONG GROUNDING PLUG WHICH MUST BE CONNECTED TO A PROPERLY GROUNDED RECEPTACLE. IF THE RECEPTACLE IS NOT THE PROPER GROUNDING TYPE, CONTACT AN ELECTRICIAN. DO NOT REMOVE THE GROUNDING PRONG FROM THE PLUG.

The pasta cooker is equipped with a 120 Volt / 60 Hz. / 1 Phase cord and plug which requires only that it be plugged into a properly grounded 120 volt receptacle.

Do not connect the pasta cooker to electrical supply until after gas connections have been made.

The wiring diagram is located on the inside of the door panel.

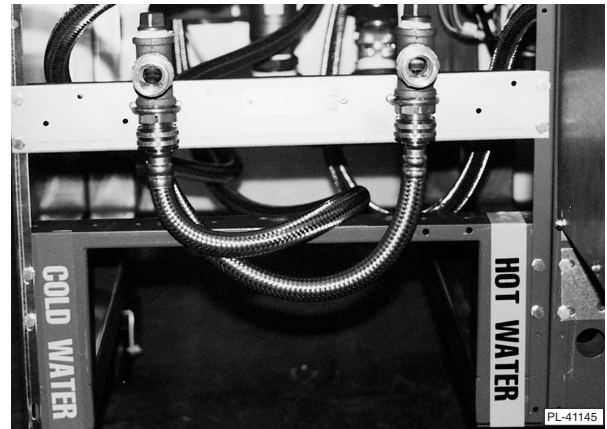
PLUMBING CONNECTIONS

WARNING: PLUMBING CONNECTIONS MUST COMPLY WITH APPLICABLE SANITARY, SAFETY AND PLUMBING CODES.

A $\frac{3}{4}$ " (19 mm) male hose connection is provided at the rear of the pasta cooker. On single body pasta cookers GPC12, the water connection hookup is located in the rear of the cooker, in the leg channel of the base frame. Note that the GPC12 models have only a hot water valve on the front control panel; therefore, it is recommended that the hot water rear connection hookup be used.

The double body pasta cookers GPC12S, have hot and cold water valves and should be hooked up utilizing the appropriate rear connections as shown in Fig 2.

A water hammer arrestor (meeting ASSE-1010 Standard) must be supplied (by other than Vulcan-Hart Company) in the water supply line at the service connection.



MODEL GPC12S

Fig. 2

WATER QUALITY

The water supply connected to this pasta cooker should contain no more than 2.0 grains of hardness per gallon with pH from 6.5 to 8.0. This degree of hardness and pH can easily be obtained with the use of a properly maintained water softener.

Water supplies vary from one location to another. A local water treatment specialist should be consulted before installing the pasta cooker.

Untreated water contains scale producing minerals which can precipitate onto the surfaces in the cooker and its components. This can result in early component failure and reduced product life.

Strainers and filters will NOT remove minerals from the water. Refer to DELIMITING in this manual.

DRAIN CONNECTIONS

The pasta cooker 1" NPT Discharge Drain Pipe must be connected to the floor drain of the installation site.

1. For standard discharge connection, using 1" NPT pipe directing the discharge drain from the front of the cooker straight down into the floor. An alternate rear drain diverter method may also be used. It is recommended that when using the diverter method a 1" capped tee be installed for ease of cleaning. This method entails 1" pipe and fittings from the discharge at the front of the unit to a rear drain. It will be necessary to use a combination of 1" tee, elbows and nipples to access the drain location (the installer must determine what will be required).

OPERATION

WARNING: HOT WATER AND PARTS CAN CAUSE BURNS. USE CARE WHEN OPERATING, CLEANING AND SERVICING THE PASTA COOKER.

WARNING: SPILLING HOT/BOILING WATER CAN CAUSE SEVERE BURNS. DO NOT MOVE PASTA COOKER WITHOUT DRAINING ALL WATER FROM THE TANK.

CAUTION: This pasta cooker is designed exclusively for use with water. NEVER add oil with the intent of frying in this cooker. (Oil on partially cooked pasta is OK.)

BEFORE FIRST USE

Clean the Pasta Cooker

1. Use a non-corrosive, grease-dissolving commercial cleaner to clean the protective metal oils from all surface parts and the tank interior.
2. Follow the cleaner manufacturer's directions.

CAUTION: Be careful not to disturb the thermostat and high limit capillaries (Fig. 6) when cleaning down inside the tank.

3. Rinse thoroughly and drain by opening the drain valve accessible when the door is opened (Fig. 7).
4. Wipe tank completely dry with a soft clean cloth.
5. Clean all pasta cooker accessories.
6. Rinse all parts thoroughly after cleaning.
7. Wipe dry.



Fig. 6

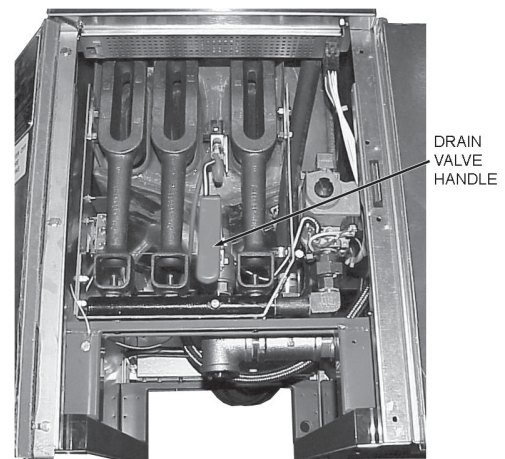
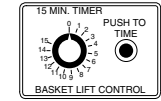
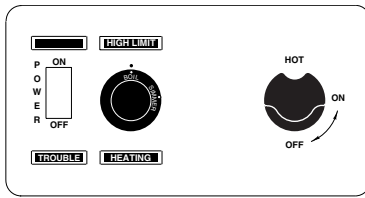


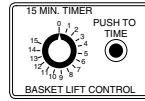
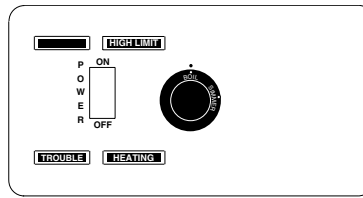
Fig. 7

CONTROLS (Fig's. 8 & 9)



TIMED BASKETLIFT
OPTION

Model GPC12



TIMED BASKETLIFT
OPTION

Model GPC12S

PL-53524

Fig. 8

THERMOSTAT

- Controls temperature of water in tank. Temperature at "simmer" setting is approximately 190°F (88°C); burners will cycle on and off. At "boil" setting, temperature is 212°F (100°C); the burners will remain on 100% of the time.

POWER SWITCH

- Turns electric power to the pasta cooker on or off.
 - ON position opens the combination gas valve which allows the ignitor to light the pilot. This will happen every time the power switch is turned on.
 - OFF position shuts off all gas to the burners and pilot.

INDICATOR LIGHTS:

ON

- When lit, electric power to the machine is on.

**TROUBLE
HEATING**

- When lit, the electronic igniter has not been able to light the pilot.
- When lit, burners are supplying heat, warming water in tank per thermostat.

HIGH LIMIT

- When lit, there is not enough water in the tank; system has shut down.

MANUAL FILL VALVES

- Model GPC12 has one hot water fill valve. Model GPC12S has one hot water fill valve, and one cold water fill valve on the chill tank. Turn fill valves counterclockwise to open and clockwise to close.

GAS VALVE (Fig. 9)

- Turns gas supply to the pasta cooker on or off.

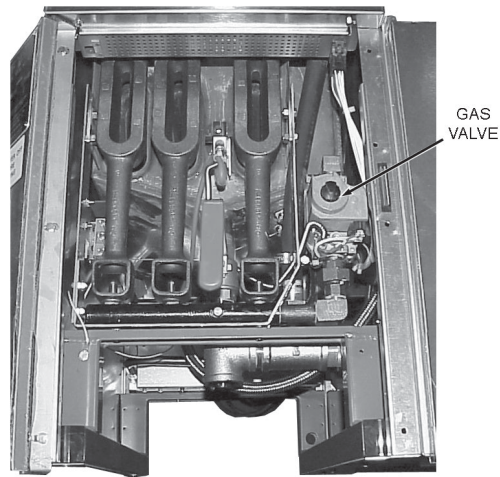


Fig. 9

USING THE PASTA COOKER

The tank warranty may be voided by improper operation. Turn the power switch OFF when draining or filling the pasta cooker.

CAUTION: Before turning the pasta cooker on, the tank must be filled with water. If this is not done, the tank walls can be damaged. Warpage can cause leaks.

Turning the Pasta Cooker ON

1. Fill the pasta cooker tank to the water fill level line on the back wall, which is approximately 5" (127 mm) above the tank tubes (Fig. 10). The manual fill valve(s) are located on the front control panel.
 - a. Turn handle counterclockwise to open and clockwise to close to operate.
 - b. Do not overfill tank.
 - c. Add water as needed.

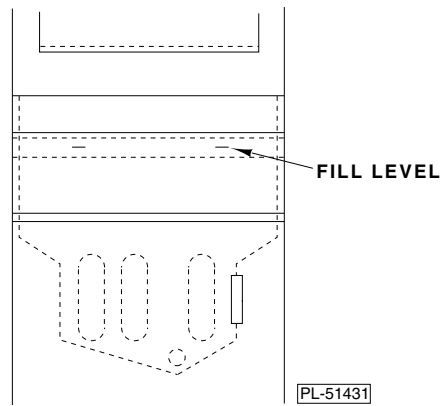


Fig. 10

2. Connect the power cord to an appropriate grounded receptacle.
3. Turn the gas valve (located inside the cabinet door - see Fig. 9) to the ON position.
4. Push the power switch to the ON position. A "snapping" noise will be heard. This is the igniter lighting the pilot.
 - If the pilot fails to light within 90 seconds, the ignition system will automatically shut down and the TROUBLE light will illuminate.
 - a. Push the power switch to the OFF position.
 - b. Wait 5 minutes.
 - c. Repeat Steps 2 and 3.
 - If the pilot still fails to light, contact a qualified Vulcan-Hart service representative.
5. Make sure the tank is full of water.
6. Turn the thermostat control knob to the desired setting.

Turning the Pasta Cooker OFF

CAUTION: If you drain the tank at the end of the day, it is imperative that you turn off the pilot by pushing the power switch to the OFF position.

1. Push the power switch to the OFF position.
2. Turn the gas valve to the OFF position to shut off all gas to the system.

Extended Shutdown

1. Push the power switch to the OFF position and unplug the pasta cooker.
2. Turn gas valve to OFF position.
3. Drain tank by opening the drain valve (Fig. 11) located inside the cabinet door.

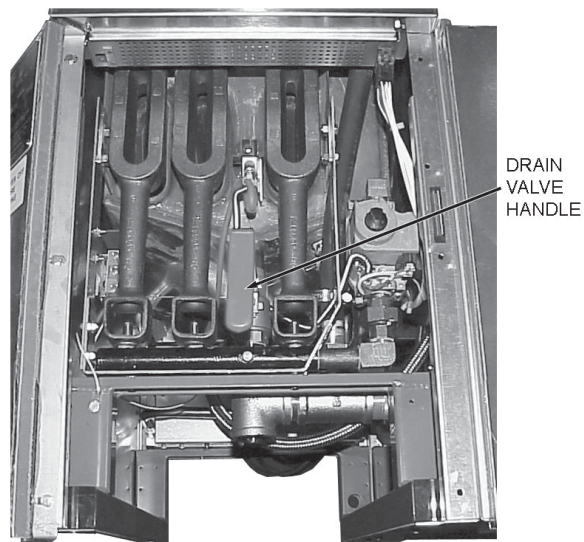


Fig. 11

Cooking

Do not overfill basket.

Recommended capacities are:

<u>Model</u>	<u>Pounds of Spaghetti*</u>
GPC12 / GPC12S	7 (3 kg)

*Amounts of different pasta, such as rigatoni, tortellini, or shells, may vary.

1. Fill tank with hot water to correct level.
2. Turn thermostat to "BOIL."
3. Bring water to full rolling boil.

With Basketlift:

1. Turn the timer to the desired setting.
2. Set basket on basketlift arm.
3. Push button to lower.
 - The basketlift arm will automatically raise when time is up.
 - If you wish to raise the basketlift arm before time is up, turn the timer knob to zero.

Without Basketlift:

1. Carefully lower basket into water.
2. Stir product often using a long utensil and protective mitt.
3. Remove basket when cooking is completed.
4. Hang basket on rear basket hanger to drain.

Model GPC12S Only:

If desired, the cooked pasta may be submerged in the chill tank to arrest cooking and quickly lower its temperature for storage.

1. Fill chill tank with cold water to fill line (you may wish to add ice). Do not fill above fill line.
2. Stir often to help quickly lower the temperature of the pasta.

Other foods, such as corn-on-the-cob, may be cooked in the pasta cooker. It must be submerged to cook uniformly.

1. Place corn in bottom of basket.
2. Stack an empty basket on top of corn to keep it submerged.

SWIVEL HEAD FAUCET (Optional)

The pasta cooker is shipped without the swivel head attached. Look for the swivel head in the tank of the cooker and screw it onto the faucet. The swivel head faucet (Fig. 12) can be moved left to right for use over either the hot or cold tank section. The left faucet handle controls hot running water, while the right controls cold running water.

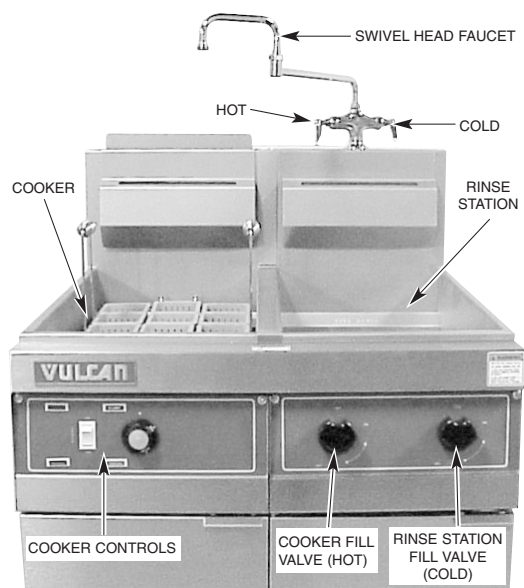


Fig. 12

HIGH LIMIT DEVICE

If the water level goes below the thermostat and high limit location (Fig. 13), the high limit will turn the pasta cooker off and extinguish the pilot. DO NOT relight the pilot until the tank has been refilled with water.

OVERFLOW/SKIM PORT

An overflow/skim port is provided at the front of the tank (Fig. 13) and a fill port spray nozzle is provided at the right rear of the tank just above the fill line (Fig. 14).

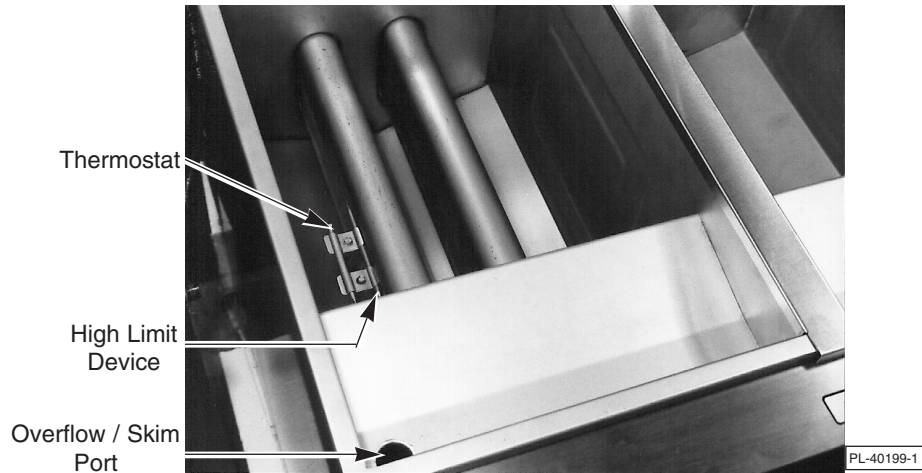


Fig. 13



Fig. 14

The overflow/skim port serves two functions:

1. Allows operator to skim foam and starch debris from the product while cooking and also while filling with fresh water.
2. Keeps the tank from overflowing during filling.

The fill port spray nozzle allows the operator to see the tank filling with water. The fill port spray nozzle also forces the foam and starch debris over to the skim hole where the operator can skim off starches and any unwanted debris while the tank is filling with fresh water.

To start filling the cooker tank, turn the left (hot) black manual fill valve handle on the front of the control panel counterclockwise to the open position. To fill the rinse station side, use the right (cold) black manual fill valve handle. Water will begin to fill into the tank through the fill port spray nozzle.

Note that the GPC12 will have only one valve handle for hot water fill of the cooker. The GPC12S will have a hot and a cold valve handle (Fig. 15). The left handle of the GPC12S controls hot water flow to the cooker and the right handle controls cold water flow to the rinse station. To stop flow and close valve(s), turn handle(s) clockwise.

Be sure proper water level is maintained. Add water if necessary.

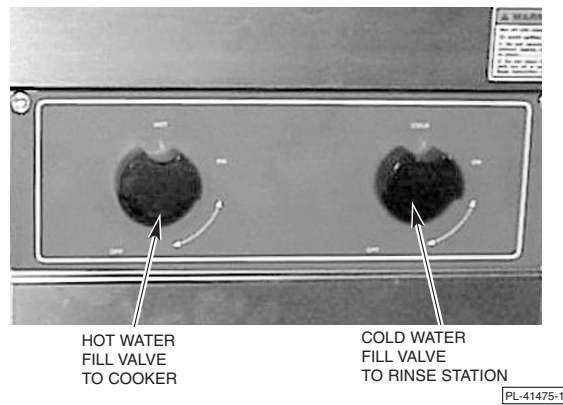


Fig. 15

CLEANING

WARNING: UNPLUG THE PASTA COOKER AND TURN THE GAS VALVE OFF BEFORE CLEANING.

1. Clean the tank daily with a mild detergent and water.
 - DO NOT use "Dawn" dish detergent.
 - a. Rinse thoroughly.
 - b. Wipe dry with a soft clean cloth.

CAUTION: Be careful not to disturb (crimp or bend) the high limit or thermostat capillaries (see Fig. 13).

2. Wash all exterior surfaces at least once daily.
 - a. Use a cloth with warm water and a mild soap or detergent.
 - b. Rinse thoroughly
 - c. Wipe dry with a soft clean cloth.

3. Make sure drains (tank and overflow/skim) are unobstructed. **Dried cooked pasta can clog drains.**
4. Clean-out Brush
 - The clean-out brush is used to clean the space at the rear section of the battery between the cooker and the rinse station.
 - a. Insert the brush into the opening and run brush up and down along the opening to remove any debris that may have settled in this area (Fig. 17).
 - b. The brush can also be used on the front of the cooker for clean-out between the two control panel plates.

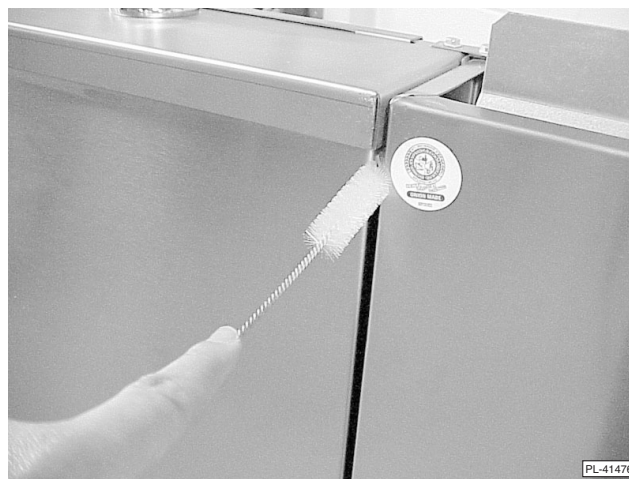


Fig. 17

MAINTENANCE

WARNING: HOT WATER AND PARTS CAN CAUSE BURNS. USE CARE WHEN OPERATING, CLEANING AND SERVICING THE PASTA COOKER.

WARNING: SPILLING HOT/BOILING WATER CAN CAUSE SEVERE BURNS. DO NOT MOVE PASTA COOKER WITHOUT DRAINING ALL WATER FROM THE TANK.

LUBRICATION

Motors used on basketlift are permanently lubricated.

VENT

Annually, when pasta cooker is cool, check the flue and clear any obstructions.

DELIMING

The pasta cooker **MUST** be delimed periodically (depending upon usage, every 3-4 weeks). Follow the deliming agent manufacturer's instructions. Rinse thoroughly at least 3 times before using pasta cooker.

SERVICE AND PARTS INFORMATION

To obtain service and parts information concerning the pasta cooker, contact the Vulcan-Hart Service Depot in your area (refer to listing supplied with the pasta cooker or visit our website at www.VulcanHart.com).