

PR 700

Read each section of this manual before installing and operating

Leggere tutte le parti di questo manuale prima di installare o mettere in funzione l'apparecchiatura.

Lire toutes les parties de ce mode d'emploi avant d'installer ou mettre en fonction l'appareil.

Leer todas las partes de este manual antes de llevar a cabo la instalación o de poner en marcha el aparato.

ELECTROLUX PROFESSIONAL FOOD SERVICE EQUIPMENT

- ELECTRIC PASTA COOKER WITH BASKET LIFTING
INSTALLATION, OPERATION AND MAINTENANCE

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- CUOCIPASTA ELETTRICO CON SOLLEVAMENTO CESTELLI
INSTALLAZIONE, USO E MANUTENZIONE

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- CUISEUR DE PATES ELECTRIQUE AVEC LEVAGE DES CORBILLONS
INSTALLATION, EMPLOI ET ENTRETIEN

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- CUECE PASTAS ELECTRICO CON LEVAMINETO DE LOS CESTOS
INSTALACION, USO Y MANTENIMIENTO

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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 can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment

PER LA VOSTRA SICUREZZA

Non immagazzinare o usare benzina o altri materiali infiammabili o liquidi nelle vicinanze di questa o qualsiasi altra apparecchiatura.

AVVERTENZA: Installazione impropria, adattamenti, modifiche o manutenzione possono causare danni alla proprietà o morte. Leggere attentamente le istruzioni per l'installazione, il funzionamento e la manutenzione prima di installare questa apparecchiatura

POUR VOTRE SECURITE

Il ne faut pas emmagasiner ou utiliser l'essence ou d'autres matériaux inflammables ou liquides à côté de cet appareil ou d'autres appareils.

AVERTISSEMENT: L'installation, l'adaptation, la modification et l'entretien inadéquats peuvent causer des dommages aux structures ou aux personnes et la mort. Lire attentivement les instructions d'installation, de fonctionnement et d'entretien avant d'installer cet appareil

PARA SALVAGUARDAR VUESTRA SEGURIDAD

No almacenar o utilizar gasolina u otros materiales inflamables o líquidos cerca de este u otros aparatos.

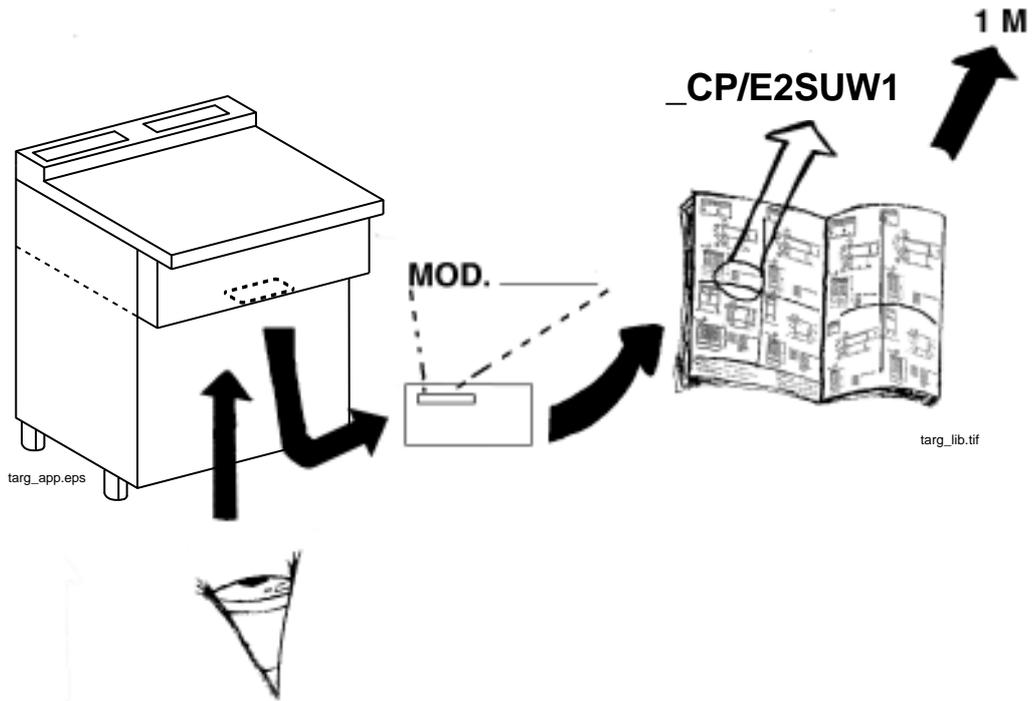
ADVERTENCIA: Una instalación inadecuada, lo mismo que modificaciones y operaciones de mantenimiento incorrectas pueden causar daños a la estructura y a las personas y provocar la muerte. Antes de instalar el aparato leer con mucha atención las instrucciones de la instalación, del funcionamiento y del mantenimiento



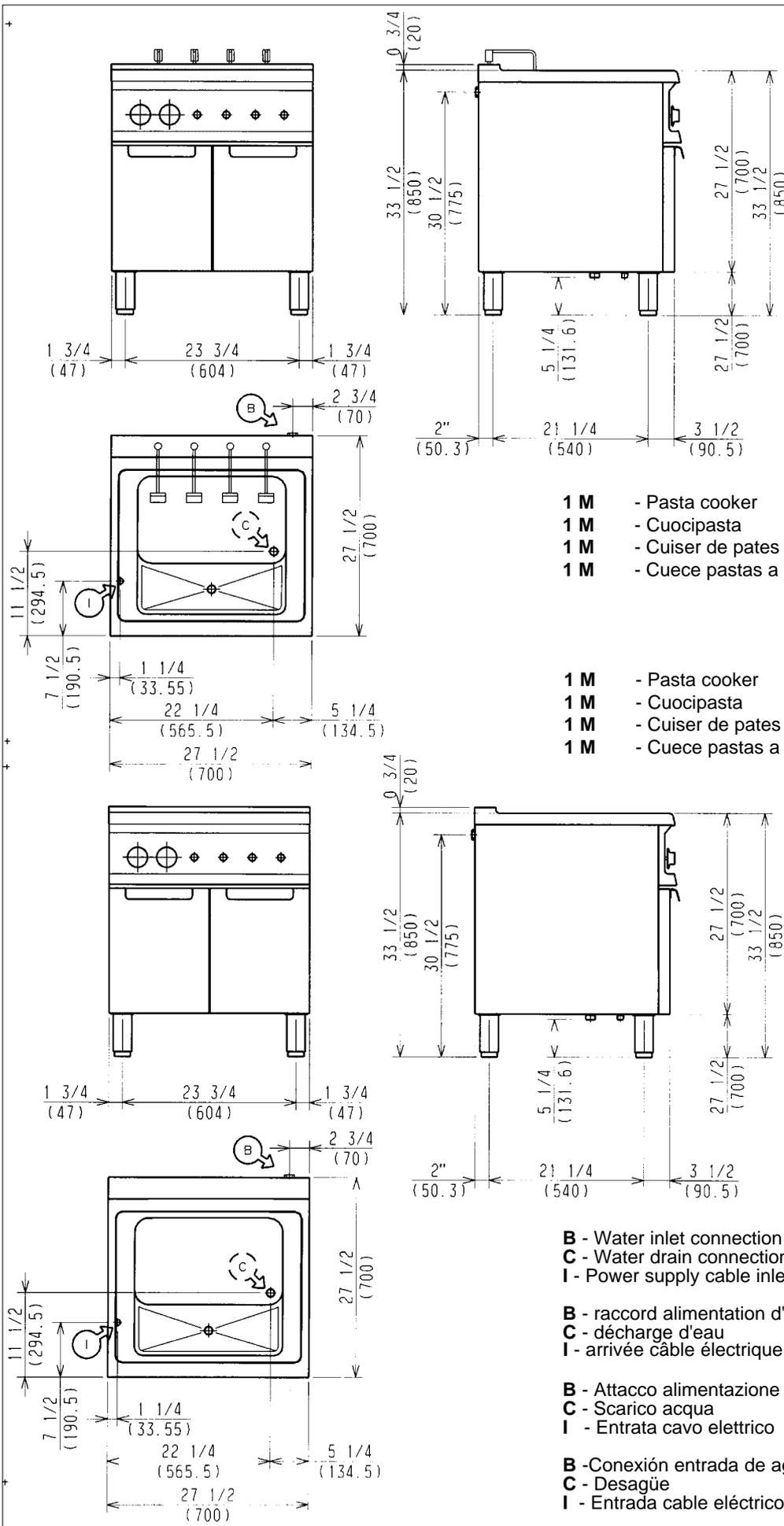
DOC. NO. **5958 869 00**

EDITION 2

0206



**INSTALLATION DIAGRAM
SCHEMI DI INSTALLAZIONE
SCHEMAS D'INSTALLATION
ESQUEMA PARA LA INSTALACIÓN**



- 1 M** - Pasta cooker 168947
- 1 M** - Cuocipasta 168947
- 1 M** - Cuiser de pates a gaz 168947
- 1 M** - Cuece pastas a gas 168947

- 1 M** - Pasta cooker 168948
- 1 M** - Cuocipasta 168948
- 1 M** - Cuiser de pates a gaz 168948
- 1 M** - Cuece pastas a gas 168948

- B** - Water inlet connection
- C** - Water drain connection
- I** - Power supply cable inlet

- B** - raccord alimentation d'eau
- C** - décharge d'eau
- I** - arrivée câble électrique

- B** - Attacco alimentazione acqua
- C** - Scarico acqua
- I** - Entrata cavo elettrico

- B** - Conexión entrada de agua
- C** - Desagüe
- I** - Entrada cable eléctrico

ELECTRIC PASTA COOKER

INSTRUCTIONS FOR THE INSTALLATION AND USE

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I. GENERAL FEATURES

1. PRECAUTIONS

- The following terms alert you to potentially dangerous conditions to the operator, service personnel or to the equipment.
- **Danger!** This term warns of immediate hazards which will result in severe injury or death.
- **Warning!** This term refers to a potential hazard or unsafe practice which could result in injury or death.
- **Notice.** This term refers to information that needs special attention or must be fully understood, even though not dangerous.
- Keep the appliance area free and clear from combustibles.

Warning Fire hazard.

For your safety, do not store or use gasoline or other flammable, vapors and liquids in the vicinity of this or any other appliance.

Keep area around appliances free and clear of combustibles

- Before installing or using the appliance, carefully read this instructions booklet, in as much as it contains important information concerning the safety, operation and maintenance of the appliance.
- Keep this instructions booklet in a safe place for future consultation by other users or purchasers in the event that the appliance is resold.

Important: Installation and maintenance of the appliance and its conversion to a different gas supply, must only be performed by a qualified installer authorised by the manufacturer.

This appliance is intended for industrial use only and is specifically designed to cook food. Any other use of the appliance is deemed improper.

The appliance must only be used by trained staff and must be supervised at all times when in use.

- Switch off the appliance if it breaks down or malfunctions.
- **Only contact the technical service centre authorised by the manufacturer for repairs and only use original spare parts.**
- **Failure to comply with the above requirement may jeopardise the safety of the appliance and render the guarantee null and void.**
- Do not wash the appliance with water jets.
- Do not use products containing chlorine (bleach, hydrochloric acid etc.) even diluted, to clean steel surfaces.
- Do not use corrosive substances (i.e. muriatic acid) to clean the floor under the appliance.
- For more information, refer to the chapter on "**Care and maintenance**".

- the plate characteristics is positioned under the control panel, before removal of the same with appropriate utensil.

2. SAFEGUARDING THE ENVIRONMENT

2.1. PACKAGING

- All the packaging materials used are environmentally friendly. They may be stored at no risk or burnt at an authorised incineration plant. Plastic materials suitable for recycling are marked with the following symbols:



PE

polyethylene : external wrapping film, instructions booklet bag and gas injectors bag



PP

polypropylene: top packaging panels and straps



PS

expanded polystyrene: protective surround elements

2.2. USE

- The appliance has been designed and perfected under laboratory testing conditions to offer exceptional levels of performance. However, to minimise energy consumption (electricity, gas and water) , we recommend turning the appliance off when not in use for long periods and not using it, for example, with the door open as this may impair the oven's performance. We also recommend preheating the appliance immediately prior to use.

2.3. CLEANING

- To minimise the emission of pollutants into the environment, we recommend cleaning the appliance (externally and, where necessary, internally) with products which are at least 90% biodegradable.

2.4. DISPOSAL

- The appliance must be disposed of properly at the end of its service life.
- The appliance is made from 90% recyclable materials (stainless steel, iron, aluminium, galvanised sheet steel, etc.). These materials may therefore be scrapped in accordance with local waste disposal regulations at a conventional recycling plant.
- Make the appliance unusable by cutting off the power cord. Also remove any compartment or interior closure device fitted on the appliance to prevent persons from becoming trapped inside.

II. TECHNICAL DATA

Electrolux Professional reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, additions, or replacements for previously purchased equipment.

CODES	168147	168148
MODELS	1 M	1 M
POWER SUPPLY VOLTAGE (VOLT)	208 3~	208 3~
FREQUENCY (Hz)	50/60	50/60
Maximum power consumption (Kw)	8,7	8,7
Power cable cross section (AWG) 4 wires cable type SJO (minimum 90°C cable)	10	10
length basin (mm)	515	515
depth basin (mm)	305	305
height basin (mm)	270	270
Basin capacity (l)	40	40

III. INSTRUCTIONS FOR INSTALLATION

1. COMPLIANCE REFERENCE

- Local codes regarding installation vary greatly from one area to another.
 - This equipment is to be installed to comply with the applicable federal, state or local codes.
- These installation procedures must be followed by qualified personnel or warranty will be void.
- The National Fire Protection Association, Inc states in its NFPA latest edition that local codes are the "authority having jurisdiction" when it comes to installation requirements for equipment. Therefore, installations should comply with all local codes.

2. PACKAGING

- Remove the appliance from the packaging and take away the protective film that covers the appliance's external panels carefully to avoid leaving any trace of glue. If necessary remove the glue using an appropriate diluent.
- Dispose off the packaging material following instructions given in section "Notes on ecology and environment".

Notice:
Immediately inspect for shipping damage.

- All containers should be examined for damage before and during unloading
- The freight carrier has assumed responsibility for its safe transit and delivery.
- If damaged equipment is received, either apparent or concealed, a claim must be made with the delivering carrier. Apparent damage or loss must be noted on the freight bill at the time of delivery.
- The freight bill must be then be signed by the carrier representative (driver). If the bill is not signed, the carrier may refuse the claim. The carrier can supply the necessary forms.
- A request for inspection must be made to the carrier within 15 days if there is concealed damage or loss that is not apparent until after the equipment is uncrated. The carrier should arrange an inspection.
- Be certain to hold all contents plus all packing material.

3. POSITIONING

- Refer to the technical data and installation diagrams at the beginning of this instructions manual for the space requirements and connection dimensions of the appliance.
- The appliances can be installed alone, side by side with other appliances of the same series, or otherwise laid on supporting structures .
- The appliance is not suitable for embedding.
- There must be adequate clearance between units and combustible construction. Clearance must also be provided for servicing and for operation.

MINIMUM BACK CLEARANCE

4"/100 mm

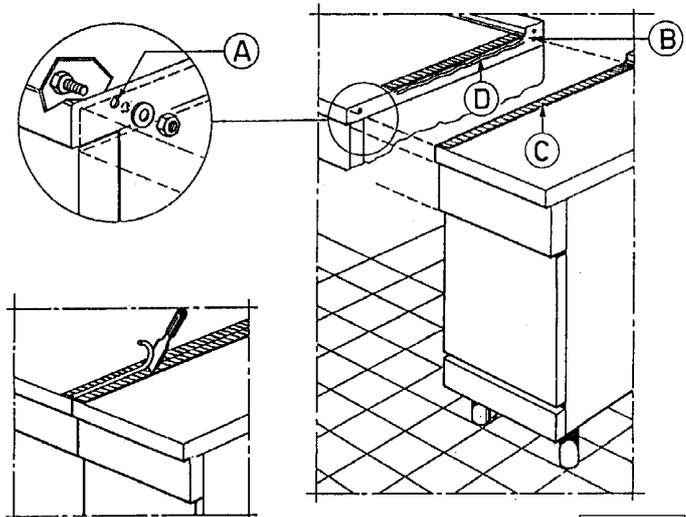
- 3.1. INSTALL CASTERS KIT** (available on request and only for freestanding appliances wide not less than 26.7"/700mm)
Refers to the specific accessory handbook.

3.2. LEVELING.

- The appliance has equipped with adjustable feet in height by means of their rotation (2"/50 millimeters of excursion).
 - For a better operation of the apparatus it is recommend to adjust the feet so that the ledge is perfectly horizontal.
- Possible wheels instead of the feet are not adjustable; therefore the floor must be horizontal.

3.3. ASSEMBLY (fig. 2)

- Place the appliances nearby, level them at the same height and then separate them.
- Place the thin masking tape "C" on the border of the upper plane to be assembled together.
- Apply a seam "D" of special seal on the upper zone of the top side (DOW CORNING® 732 - Adhesive/Sealant Silicone).
- Place the appliances together again, fasten them by means of the holes "A" and "B" with the screws and block with nuts and washers.
- Trim with a brush the excess of seal and remove the masking tape.



2

Warning!

The sealant begins polymerization starting from the external surface: it is recommended not to touch the sealant in the first three hours after application in order to avoid any trimming.

4. ELECTRICAL CONNECTION (fig.3)

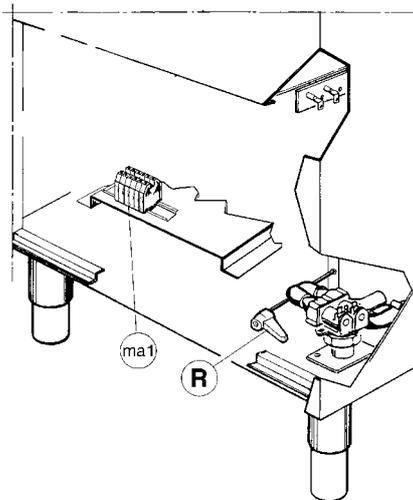
- The connection to the electrical supply must be carried out according to the standards in force.
- Before carrying out the electrical connection make sure the voltage and frequency on the data plate correspond to those of the supply system.
- A protection onnipolar switch must be installed upstream from the appliance with a suitable capacity and a contact opening distance of at least 3 mm.
- This switch must be installed in the building's main power supply line and near the appliance.
- It is important to connect the appliance to an efficient earth outlet. For this purpose, there is a screw with the symbol \perp in the connection terminal board, to which the earth wire is to be connected. The appliance must be included in an unipotential system.

This connection is carried out with a setscrew marked ∇ placed under the appliance. The unipotential wire must have a 10 mm² section.

4.1. ACCESS TO THE MAIN TERMINAL BOARD (fig. 3)

To gain access to the main terminal board first remove the panel below the access door:

- Connect the cable to the terminal board "ma1" following the indications laid down in the wiring diagram attached to the appliance.



The manufacturer declines all responsibility if the accident prevention standards are not observed.

5. WATER CONNECTION

The appliance must be supplied with softened drinking water at 0.5 to 5 Fh (French hardness) and at a pressure of between 1.5 to 3 bar.

For correct installation, it is also necessary to ensure that:

- The water-inlet pipe "B" (fig.1) is connected to the water mains by means of a cutoff cock with a mechanical filter.

Before connecting the filter run off a certain amount of water in order to remove any eventual ferrous particles from the piping.

5.1. DRAINAGE

- Water must be drained from the appliance using a suitable drainage collector. The steam produced during the drainage cycle must not blow back onto the appliance.

6. COOKING ACCESSORIES

Rectangular basket kit:

Type	1/3	code-number	927214
"	1/2	code-number	927221

Round basket kit (*):

Type	1/3	code-number	927212
Type	1/6	code-number	927213
(*) Used with a lower grill		code-number	927219

Tank lid		code-number	927218
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IV. INSTRUCTIONS FOR USE

This appliance is intended for industrial use, and must only be used by trained staff.

1. INTRODUCTION

The appliance must be used exclusively for its intended use, i.e. for the cooking of foodstuffs such as pasta, rice etc. in water. Any other use is therefore to be considered improper.

- Our appliances have been designed and optimised by means of laboratory tests to guarantee high levels of performance and efficiency. Avoid using the appliance under no-load conditions. Also, when possible, pre-heat the appliance before use.
- Before using the appliance, make sure that the basin, baskets and water pre-heater have been cleaned of any residue of industrial protective grease by carrying out a cooking cycle using a neutral detergent in place of food.

2. USE

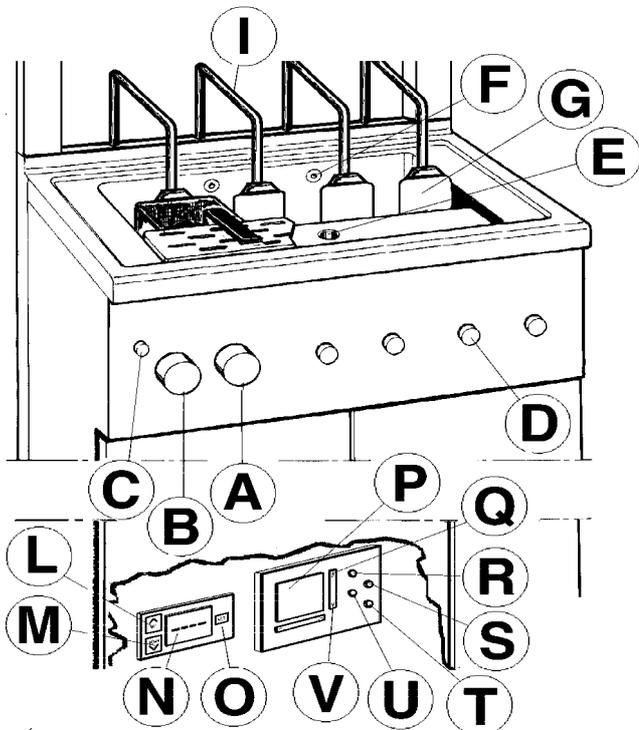
- Switch on the power at the mains and open the water cut-off cock.
- Close the water drainage valve "R" fig. 3 (lever positioned horizontally).

2.1. FILLING THE BASIN WITH WATER (fig. 4)

- The control knob "B" has 3 operational positions:

- 0 Power off (green indicator light "C" off)
- 1 **Rapid** water filling
- 2 Water filling **stop**
- Basin heater **enabled**
- 3 **Slow** water filling

- Fill the basin by turning the control knob "B" to position "1".
- To interrupt the water filling process turn knob "B" to position "2".



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2.2. HEATING THE WATER IN THE BASIN (fig. 4)

The control knob "A" has the following positions:

- Basin heater **off**
- 1 to 5 **Low to medium** power level
(stand by mode maintaining the water basin at about 90°C - pos.5 -)
- 6 to 8 **Medium to high** power level (cooking positions)
- ! **Maximum** power (reaching the temperature or regaining the boiling point)

Important: Never insert the heating elements or leave them inserted if the water level in the basin is lower than the reference mark on the right-hand wall of the basin.

Failure to comply with this safety standard can cause damage to the basin and internal components of the appliance.

- Turn knob "A" to the position "I" (temperature reaching stage)

2.3. COOKING

When the water contained in the basin is at boiling point:

- Add salt (it is recommended that only refined salt be used in order to avoid corrosive deposits on the basin bottom. If the only type available is the coarse grain type then this must be first dissolved in a separate container).
- Introduce the baskets containing the food to be cooked into the basin.

The overflow pipe "E" (fig.4) guarantees the control of the maximum water filling level and allows the starch produced during cooking to be removed.

- Turn knob "A" to a higher or lower setting depending on the type and quantity of the food that is to be cooked.

2.4. SWITCHING OFF (fig. 4)

- To switch off the heating elements rotate knob "A" to the position "•".
- To turn off the power supply turn the knob "B" to the position "0".

2.5. TEMPERATURE SETTING (fig. 4)

Press shortly down "A" (SET).

Press down "B" for increasing (up).

Press down "C" for decreasing (down).

Value shown by display "D" will be automatically saved after few seconds.

2.6. TIME PROGRAMMING (fig. 4)

Computer can store up to 4 programs.

Press down "F"/"G": program 1 will blink on display "E" (further left side lifter).

Press down "I" (+) to increase the time.

Press down "L" (-) to decrease the time.

Press down "M" (OK) to store the program in memory.

Press down once "F"/"G" for switching the programming mode to the next program (program 2) and so on till to the right side lifter.

To gain direct access to the program you need to set (1, 2, 3, 4) press down the push button "Q"/"V" as many times as needed.

Press down OK for storing each new memorization.

Press down "H" (ESC) to escape from programming mode without saving.

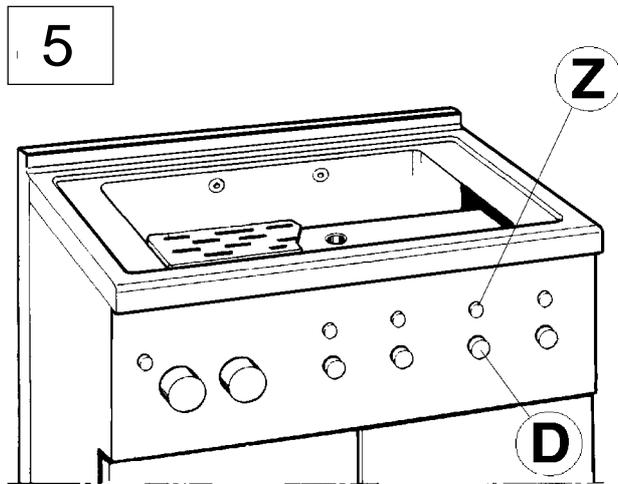
Speedy of time increasing/decreasing will be higher if holding on "I"/"L" (+/-).

2.7. BASKET LIFTING (fig.4 - only for models supplied with automatic lifting system)

- Press push buttons "D" to lift supports "I", positioning the baskets with the food to be cooked on the runners.
- Set the cooking time like suitable in the paragraph 2.6
- Press push buttons "D" and the supports will lower introducing into the basin the baskets starting the cooking cycle. At the end of the cycle, the supports will be lifted together with the baskets.
- To repeat the same cycle, just press push buttons "D". The timer does not have to be reset.

2.8. LUMINOUS PUSH BUTTONS (fig. 5 - only for models supplied without automatic lifting system)

The luminous push buttons "D" keep on with green light while the cooking cycles lasts; when the cooking cycle is over push buttons "D" go off and the red lamp "Z" starts flashing.



2.9. PROCEDURES TO BE CARRIED OUT AT THE END OF WORKING DAY

- Make sure the **heating elements** are switched off and turn off the power supply.
- Drain the water from the basin by opening on the drainage tap "R" fig. 3 (lever positioned vertically).
- Clean the basin and baskets of any food residue.
- Switch off the power at the mains and close the water cut-off cock.

3.0. SAFETY DEVICE (fig.3)

- **Fuse replacement:** The fuse protecting the electrical components can be found by the terminal block. To replace it, lift up the fuse holder and slide it out. This operation must be carried out by a specialised technician.

3. CLEANING AND SERVICING

Before carrying out any maintenance operations make sure that the power supply is switched off at the mains.

- Clean the stainless steel surfaces daily with warm water and a neutral soap; **rinse thoroughly and dry carefully.**
- Water must not be left in the basin when the appliance is not being used because the normal passivation of the steel would be hindered making its surfaces less resistant to the corrosive affects of salt.
- Periodically check that the overflow pipe "E" (fig.4) is clean, remove any eventual deposits caused by the froth generated while cooking.
- Never use sharp implements when cleaning the rubber pipes.
- When cleaning the stainless steel surfaces never use aggressive detergents, common wire wool, wire brushes or other such implements as ferrous particles can deposit on the stainless steel surfaces causing rust spots due to their oxidation. Stainless steel wool can be used, but remember to rub in the direction of the stainless steel satin finish.
- If the appliance is not to be used for a long period, then these instructions must be followed:
 - apply a protective film of Vaseline oil on the stainless steel surfaces using a damp cloth and make sure that the premises is aired regularly.

Caution:

- Do not wash the appliance with water jets.
- For the cleaning of the appliance do not use products containing chlorine, bleach, chloric acid etc. even if diluted.
- Do not use corrosive substances such as hydrochloric acid when cleaning the pavement surrounding the appliance.
- When scrapping the appliance, onbserve all regulations governing waste disposal in the country of installation.
- Our appliances are manufactured using more than 90 % metal (stainless steel, iron, aluminium, galvanaised sheet metal) and therefore these may be recycled in conventioanl waste recovery sites in compliance with current standards in the country of installation.
- Render the appliance completely inoperative by removing the power cable and any other closure device (where fitted) to avoid the risk of children being trapped inside.
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Suggestions

It is advisable to periodically check the appliance (at least once a year). To this end we advise you to obtain a maintenance contract.

The manufacturer accepts no liability for situations arising from failure to comply with these indications.