

**Series N700
Mod. 178141**

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.

- CUOCIPASTA ELETTRICO A CONTROLLO ELETTRONICO INSTALLAZIONE, USO E MANUTENZIONE	Pag. 5
- ELECTRIC PASTA COOKER WITH ELECTRONIC CONTROL INSTALLATION, USE AND MAINTENANCE	Page 13
- CUISEUR DE PÂTES ÉLECTRIQUE À COMMANDE ÉLECTRONIQUE INSTALLATION, UTILISATION ET MAINTENANCE	Page 21
- CUECEPASTAS ELÉCTRICO CON CONTROL ELECTRÓNICO INSTALACIÓN, USO Y MANTENIMIENTO	Pág. 29

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

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

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

PER LA VOSTRA SICUREZZA

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

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

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.

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

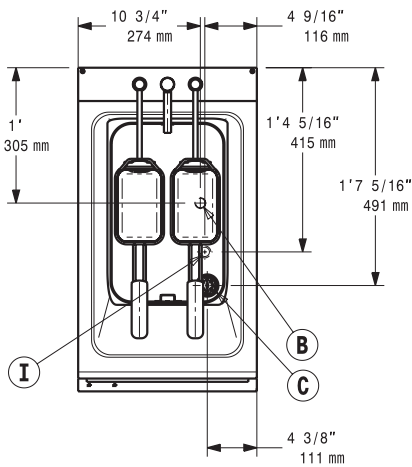
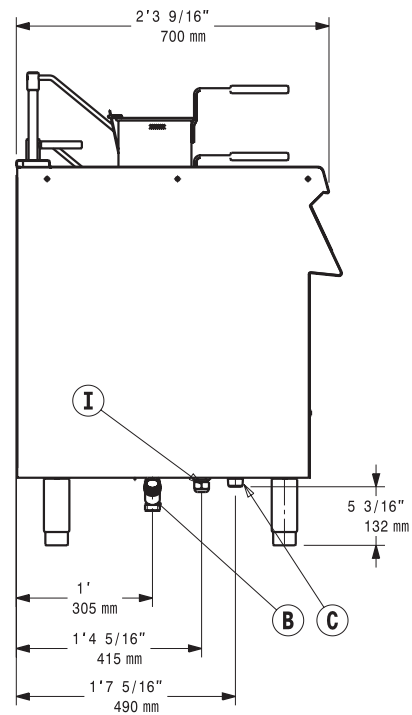
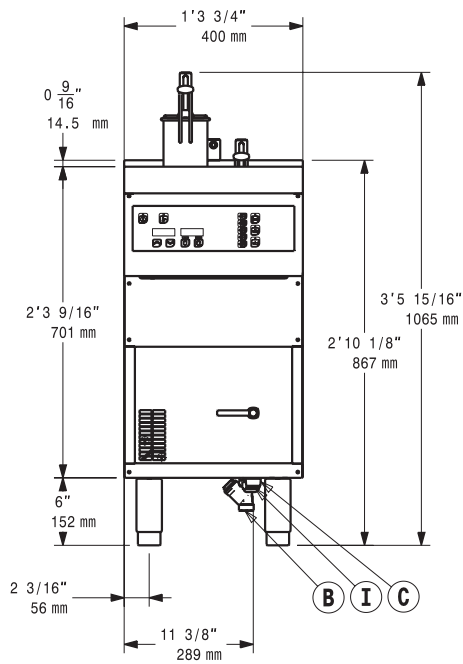
PARA SALVAGUARDAR VUESTRA SEGURIDAD

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



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IA. SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - SCHÉMA D'INSTALLATION - ESQUEMA DE INSTALACIÓN



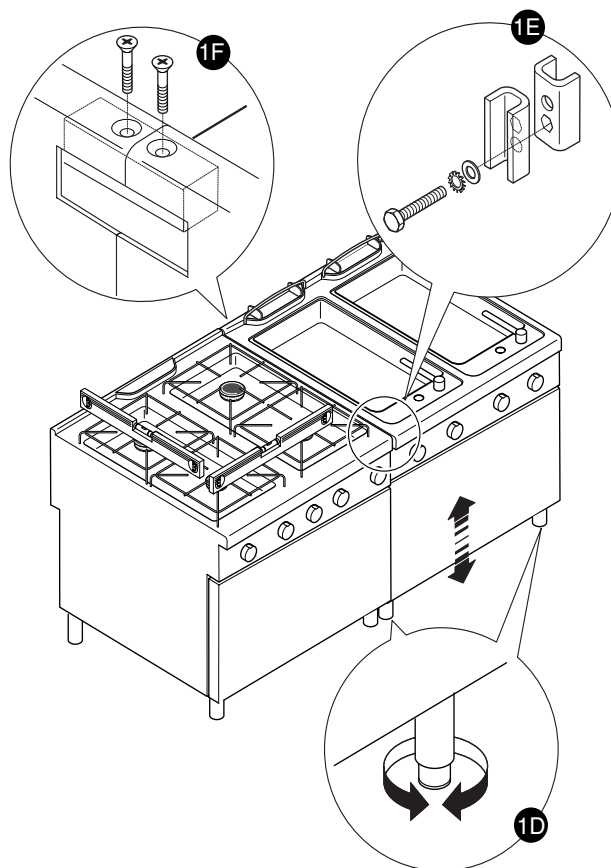
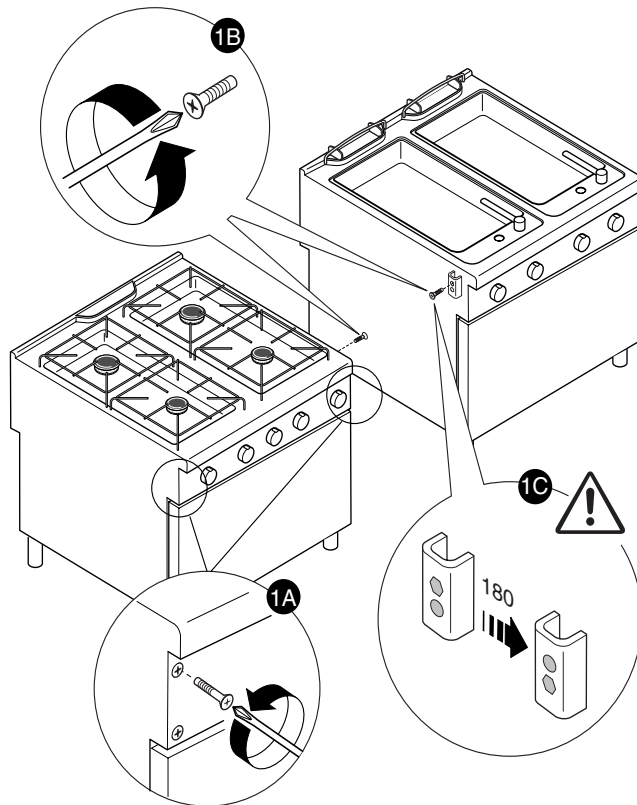
GB
B - Water connection inlet
I - Power supply cable inlet
C - Water drain connection

FR
B - Entrée eau
I - Entrée câble électrique
C - Ecoulement eau

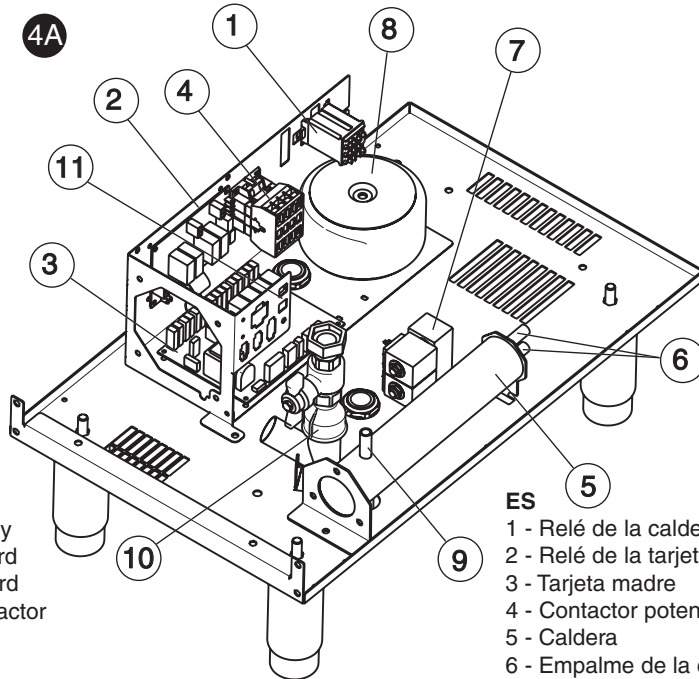
IT
B - Attacco alimentazione acqua
I - Entrata cavo elettrico
C - Attacco scarico acqua vasca

ES
B - Conexión de agua
I - Ingreso cable eléctrico
C - Conexión de descarga agua

1. UNIONE APPARECCHIATURE - COMBINING APPLIANCES - UNION D'APPAREILS - UNIÓN DE VARIOS EQUIPOS



2. PROSPETTO COLLEGAMENTI ELETTRICI - ELECTRICAL CONNECTIONS PROSPECT - TABLEAU DES BRANCHEMENTS ÉLECTRIQUES - VISTA DE LAS CONEXIONES ELÉCTRICAS



GB

- 1 - Boyler Relay
- 2 - Relays board
- 3 - Mother board
- 4 - Power contactor
- 5 - Boiler
- 6 - Boiler inlet
- 7 - Water solenoid valve
- 8 - Autotransformer
- 9 - Boiler outlet
- 10 - Drain valve
- 11 - Fuses

ES

- 1 - Relé de la caldera
- 2 - Relé de la tarjeta
- 3 - Tarjeta madre
- 4 - Contactor potencia
- 5 - Caldera
- 6 - Empalme de la caldera
- 7 - Electroválvula de agua
- 8 - Autotransformador
- 9 - Salida de la caldera
- 10 - Válvula de desagüe
- 11 - Fusibles

FR

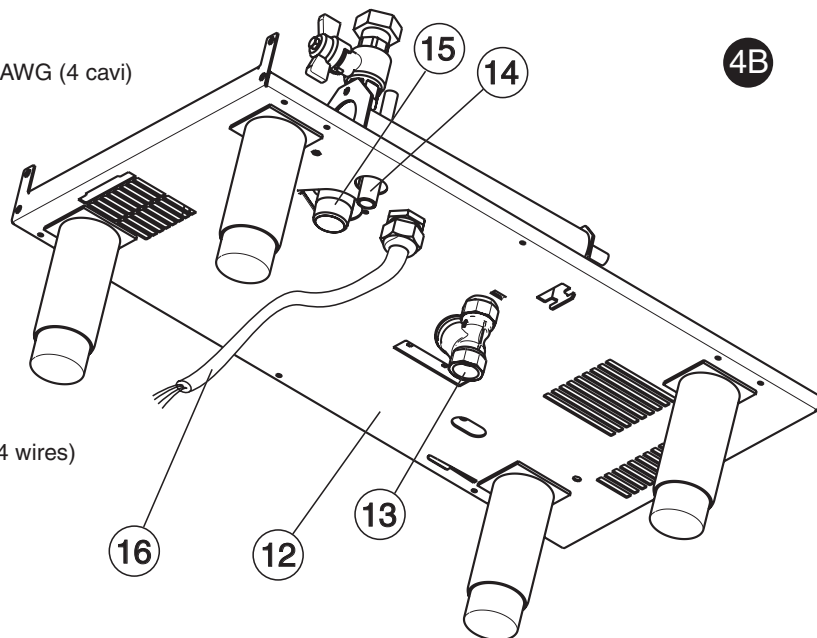
- 1 - Relais surchauffeur
- 2 - Relais carte
- 3 - Carte mère
- 4 - Contacteur puissance
- 5 - Surchauffeur
- 6 - Raccord surchauffeur
- 7 - Électrovanne eau
- 8 - Autotransformateur
- 9 - Sortie surchauffeur
- 10 - Vanne de vidange
- 11 - Fusibles

IT

- 1 - Relais boiler
- 2 - Relais scheda
- 3 - Scheda madre
- 4 - Contattore potenza
- 5 - Boiler
- 6 - Attacco boiler
- 7 - Elettrovalvola acqua
- 8 - Autotrasformatore
- 9 - Uscita boiler
- 10 - Valvola scarico
- 11 - Fusibili

IT

- 12 - Clip cavo
- 13 - Filtro acqua
- 14 - Scarico boiler
- 15 - Scarico vasca
- 16 - Cavo alimentazione tipo SJO 10 AWG (4 cavi)



GB

- 12 - Cable clip
- 13 - Water strainer
- 14 - Boiler drain
- 15 - Tank drain
- 16 - Supply cord type SJO 10 AWG (4 wires)

ES

- 12 - Clip del cable
- 13 - Filtro de agua
- 14 - Desagüe de la caldera
- 15 - Desagüe de la cuba
- 16 - Cable de alimentación tipo SJO 10 AWG (4 cables)

FR

- 12 - Clip câble
- 13 - Filtre eau
- 14 - Conduit de vidange surchauffeur
- 15 - Conduit de vidange cuve
- 16 - Câble d'alimentation de type SJO 10 AWG (4 câbles)

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1. MAINTENANCE	20

II. DATAPLATE and TECHNICAL DATA

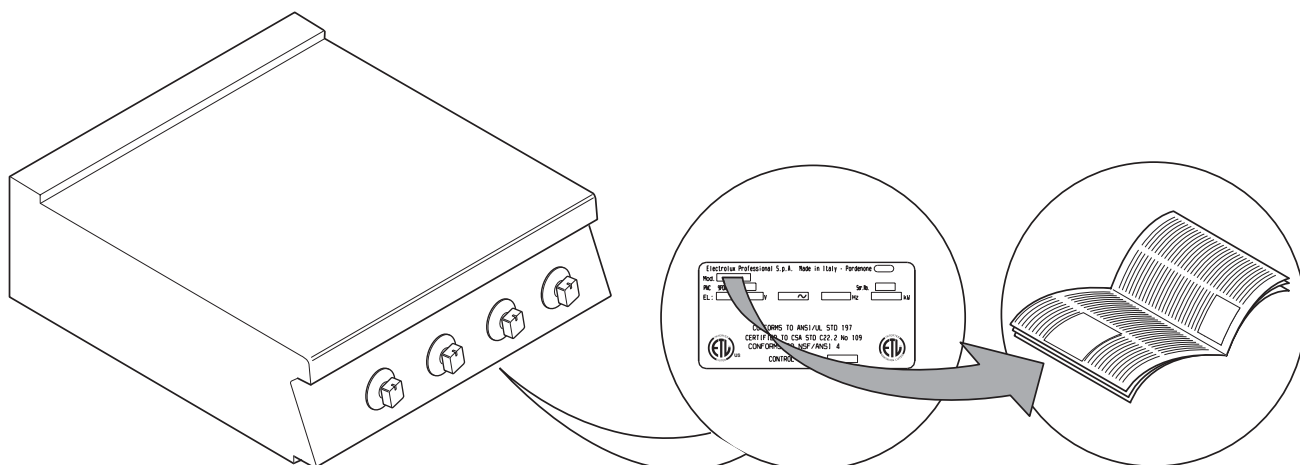


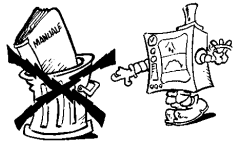
TABLE A - Electric appliance technical data

TECHNICAL DATA		MODELS	178141 ECP/E1ELHU 400m m
Tank capacity (filling level)	L		18
Power supply voltage	V		208
Phases	No.		3
Frequency	Hz		60
Max. Power	kW		8,6
Power cable section	AW G		10

III. GENERAL INSTRUCTIONS



- Carefully read the instruction handbook before using the appliance.



- After installation keep the instruction handbook for future consultation.



- **FIRE HAZARD - Keep the area around the appliance clear and free from combustible materials. Do not keep flammable materials in the vicinity of the appliance.**

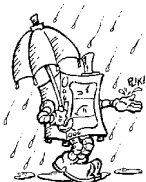


- **Only install the appliance in a well-ventilated place. Inadequate ventilation causes asphyxia. Do not obstruct the ventilation system of the place where the appliance is installed. Do not obstruct the vents or ducts of this or other appliances.**




- **Place emergency telephone numbers in a visible position.**

- Installation and maintenance must only be carried out by qualified personnel authorised by the manufacturer. For assistance, contact an authorised technical centre. Demand original spare parts.
- This equipment is designed for cooking food. It is intended for industrial use. Any other use is to be considered **improper**.
- The appliance must be used by **trained personnel**. Do not leave the appliance unattended when operating.
- Turn the appliance off in case of fault or poor operation.
- Do not use products (even if diluted) containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the appliance or the floor under it. Do not use metal tools to clean steel parts (wire brushes or Scotch Brite type scouring pads).



- Do not allow oil or grease to come into contact with plastic parts.
- Do not allow dirt, fat, food or other residuals to form deposits on the appliance.
- Do not clean the appliance with direct jets of water.

- The symbol  given on the product indicates that it should **not** be considered domestic waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and the health of persons.

For further information regarding the recycling of this product, contact the product agent or local dealer, the after-sales service or the local body responsible for waste disposal.

- **Warnings:**
- Do not store or use gasoline or other flammable vapours, liquids or items in the vicinity of this or any other appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- The appliance is not suitable for a marine environment.

Failure to observe the above can compromise the safety of the appliance. Failure to observe the above invalidates the warranty.

IV. THE ENVIRONMENT

1. PACKING



Packing materials are environment friendly and can be stored without risk, or burned in a special waste incineration plant.

Recyclable plastic components are marked with:



Polyethylene: outer wrapping, instruction booklet bag.



Polypropylene: roof packing panels, straps.



Polystyrene foam: corner protectors.

2. USE

Our appliances offer high performance and efficiency. To reduce consumption of electricity, water or gas, do not use the appliance empty or in conditions that compromise optimal efficiency; the appliance is used in a well-ventilated place to avoid the creation of dangerous mixtures of unburnt gases in the room. Whenever possible, pre-heat only before use.

3. CLEANING

In order to reduce the emission of pollutants into the environment, clean the appliance (externally and when necessary internally) with products that are more than 90% biodegradable (for further information, see chap. V "CLEANING").

4. DISPOSAL



Do not dispose in the environment. Our appliances are manufactured using more than 90% (in weight) recyclable metals (stainless steel, iron, aluminium, galvanised steel, copper, etc.).

Make the appliance unusable by removing the power cable and any compartment or cavity closing mechanisms (when present) in order to avoid the risk of someone becoming closed inside.

V. INSTALLATION

- Carefully read the installation and maintenance procedures given in this instruction manual before installing the appliance.



- Installation and maintenance must only be carried out by qualified personnel authorised by the manufacturer.

- Failure to observe the correct appliance installation, conversion and modification procedures can cause damage to the appliance, danger to persons and invalidate the Manufacturer's warranty.

1. REFERENCE STANDARDS

- The electrical connection must be carried out in conformity with the current local safety regulations.
- 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.

- The equipment is to be installed with adequate backflow protection to comply with applicable federal, state, and local codes.

2. UNPACKING

WARNING!

Immediately check for any damage caused during transport.

- The forwarder is responsible for the goods during transport and delivery.
- Inspect the packing before and after unloading.
- Make a complaint to the forwarder in case of visible or hidden damage, reporting any damage or shortages on the dispatch note on delivery.
- The driver must sign the dispatch note: the forwarder can reject the claim if the dispatch note is not signed (the forwarder can provide the necessary form).



- Unpack, taking care not to damage the equipment. Wear protective gloves.
- Carefully remove the protective film from metal surfaces and clean any traces of glue with a suitable solvent.
- For hidden damage or shortages becoming apparent only after unpacking, request the forwarder for inspection of the goods within and not later than 15 days of delivery.
- Keep all the documentation contained in the packing.

3. POSITIONING

- Handle the equipment with care in order to avoid damage or danger to persons. Use a pallet for handling and positioning.
- The installation diagram given in this instruction manual gives the appliance dimensions and the position of connections (gas, electricity, water). Check that they are available and ready for making all the necessary connections.
- The appliance can be installed separately or combined with other appliances of the same range.
- The appliances are not designed for built-in installation. Leave at least 10 cm between the appliance and side or rear walls.
- Suitably insulate surfaces that are at distances less than those recommended.
- Maintain an adequate distance between the appliance and any combustible walls. Do not store or use flammable materials and liquids near the appliance.
- Leave an adequate space between the appliance and any side walls in order to enable subsequent servicing or maintenance operations.
- Check and if necessary level the appliance after positioning. Incorrect levelling can cause appliance malfunctioning.

3.1. COMBINING APPLIANCES

- (Fig.1A) Undo the 4 fixing screws and remove the control panels of the appliances.
- (Fig.1B) Remove the fixing screw nearest the control panel, from each side to be joined.
- (Fig.1D) Bring the appliances together and level them by turning the feet until the tops match.
- (Fig.1C) Turn one of the two plates inside the appliances 180°.
- (Fig.1E) From inside the control panel of the same appliance, join them at the front side, screwing one TE M5x40 screw (supplied) on the opposite insert.

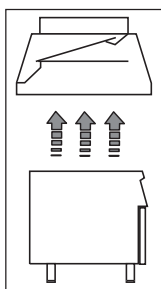
3.2. FLOOR FIXING

To avoid accidental tipping of built-in half-module appliances installed separately, fix them to the floor carefully following the instructions enclosed with the relevant optional accessory (F206136).

3.3. SEALING GAPS BETWEEN APPLIANCES

Follow the instructions supplied with the optional sealing paste pack.

4. FUME EXHAUST AND VENTILATION



- Only install the appliance in a well-ventilated place.
- Do not obstruct the ventilation system in any way.
- Do not obstruct the vent and discharge holes of this appliance or others present in the room.

WARNING! Inadequate ventilation causes appliance malfunction and can cause asphyxia and danger for persons.

5. CONNECTIONS




- Any installation work or maintenance to the supply system (electricity, water) must only be carried out by the utility company or an authorised installation technician.
- See the appliance dataplate for the product code.
- See the installation diagram for the type and position of appliance connections.

5.1. ELECTRIC APPLIANCES

5.1.1. ELECTRICAL CONNECTION (Fig. 4A -Table A).

IMPORTANT! Before connecting, make sure the mains voltage and frequency match that given on the dataplate; the connection to the electrical supply must be carried out according to the standards in force.

- A protecting onnipolar switch must be installed upstream from the appliance with a suitable capacity and a contact opening, comply with current regulations.
- 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. The appliance must be included in an unipotential system. This connection is carried out with a setscrew marked , placed under the appliance.

IMPORTANT! The manufacturer declines any liability if the safety regulations are not respected.

5.2. WATER CONNECTION

The appliance must be supplied with drinking water at a pressure of 1.5 - 3 bar.

Important! If the water pressure is higher than that specified, use a pressure reducer to avoid damaging the appliance.

For correct installation, water inlet pipe "C" (fig.4A) must be connected to the mains using a mechanical filter and an on/off valve. Before connecting the filter, allow a certain amount of water to flow in order to clear the pipe of any waste matter.

5.3. DISCHARGE

Discharge water must be removed by means of a suitable receptacle resistant to a temperature of at least 100°C. The steam produced during the discharge phases must not involve the appliance.

6. FUSE REPLACEMENT

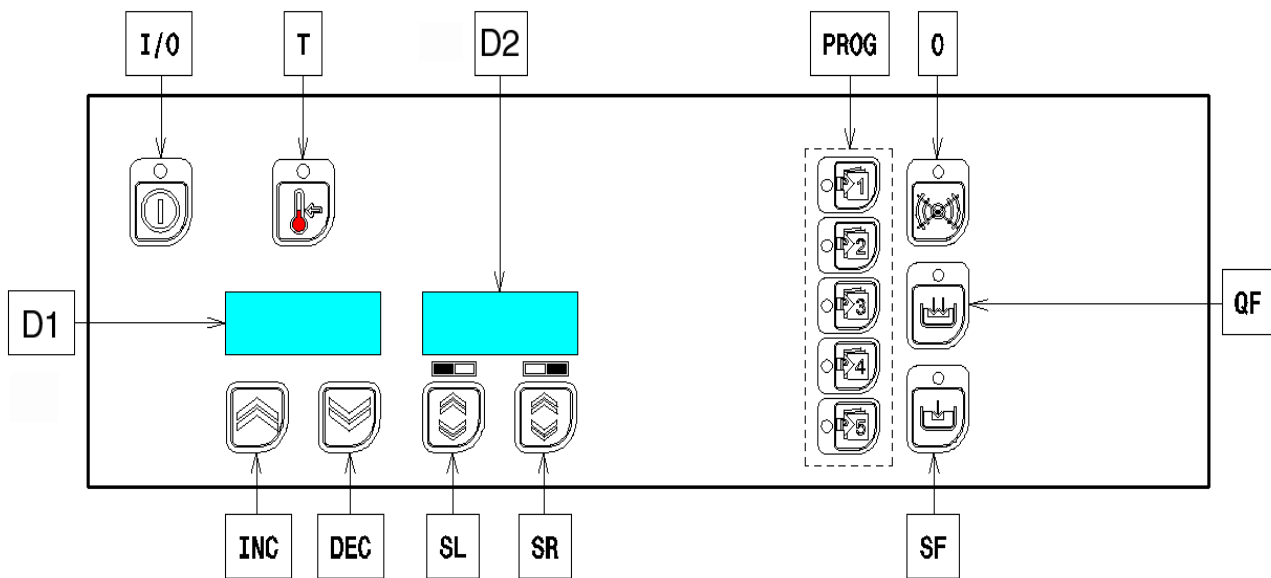
The electrical system protection fuse is located inside the panel ("11" fig. 4A). To replace the fuses, unscrew the fuse holder cap and remove it.

VI. INSTRUCTIONS FOR THE USER

1. PASTA COOKER USE

1.1 GENERAL PRECAUTIONS

- The appliance is intended for industrial use and must be used by trained personnel.
- Do not use the appliance empty or in conditions that compromise its optimum efficiency. Also, if possible, pre-heat the appliance immediately before use.
- This appliance must only be used for its specifically designed purpose, i.e. for cooking foods such as pasta, rice and similar products in water. Any other use is to be considered improper.
- The appliance must not be used as a fryer.
- Fill the water tank only up to the reference mark.
- Do not use the appliance dry.
- Before use, carefully clean any industrial greases from the tank and baskets, proceeding as follows:
 - Fill the tank with water and normal detergent and bring to boil for a few minutes.
 - Empty the tank by means of the drain valve ("10" fig. 4A) and carefully rinse it with clean water.



- I/O** - ON/OFF button
- T** - Temperature real time visualization button
- INC** - Temperature increasing setting buttons (standard mode) / Time increasing setting buttons (programming mode only)
- DEC** - Temperature decreasing setting button (standard mode) / Time increasing setting button (programming mode only)
- SL** - Left side basket start/stop button
- SR** - Right side basket start/stop button
- PROG** - Resume program buttons
- 0** - Free button (factory operations)
- QF** - Quick water filling start/stop button
- SF** - Slow water filling start/stop button
- D1** - Temperature display up to 99°C - Energy level display over 99°C (standard mode)/Time display (programming mode only)
- D2** - Active program display

SWITCH ON AND TEMPERATURE CONTROL

Press button **I/O** to switch ON: lamp test and tank water filling will run automatically; when the tank has been filled the appliance will start heating, depending on the temperature set by the operator.

The heating is controlled as follows:

- from 50°C up to 99°C push buttons **INC/DEC** to increase/decrease the temperature (each pressing increase/decrease by 1°C; holding on one of the buttons **INC/DEC** will make increasing/decreasing faster);
- over 99°C push buttons **INC/DEC** to increase/decrease the energy level (o=50%; oo=75%; ooo=90%; oooo=100%);
- visualize real time temperature in the tank for a couple of seconds: push button **T**.

The appliance will automatically set the temperature/energy level at the value working when switched OFF (factory deliveries at 50°C).

AUTOMATIC LIFTING PROGRAMS

This appliance is equipped with 2 or 4 (depending on the model) lifting motors controlled by a user friendly electronic. It is possible to program different cooking cycles and store up to 5 different cooking times, easy to resume for a quick swap from a recipe to another.

SET A TIME (programming mode)

Press and hold one of the buttons **PROG** (buttons **PROG** are called respectively: p1, p2, p3, p4, p5) until the relevant name is displayed on **D2**, the relevant time is displayed on **D1** and the pushed button is backlighted.

Push buttons **INC/DEC** to increase/decrease the time (with steps of 5 seconds) from 15 seconds up to 20 minutes of cooking time.

Swap to another time program just pushing on another of the buttons **PROG** and store new time (active button is always backlighted).

Push and hold the backlighted button **PROG** until escaping from the programming mode.

ASSIGN PROGRAMS TO LIFTER

Push one of the buttons **PROG** to resume one of the pre-set time; the button will be backlighted. Push the button **SL** to assign the time of the backlighted program to the left side lifter; push the button **SR** to assign the time of the backlighted program to the right side lifter.

Push the backlighted button **PROG** for escaping from the assignment mode.

START/STOP A COOKING CYCLE

Push one of the buttons **SL/SR**: the lifter will go down and count down will start in hidden mode; last 10 seconds of the program will be displayed on **D2**.

Stop the cooking cycle at need by pushing on the button of the relevant lifter.

MANUAL WATER FILLING

Start/Stop quick water filling at need by pushing button **QF**.
Start/Stop slow water filling at need by pushing button **SF**.

SWITCH OFF

Push button **I/O** to switch OFF the appliance.

WATER DRAIN

Always empty the tank for avoiding corrosive deposits.

Always wait the water cools down till 60°C before emptying the tank.

Empty the tank by operating on the knob "10" (Fig. 4A) of the draining valve.

AT THE END OF WORK

- **Make sure the power is switched off.**
- **Drain the water from the tank by opening drain valve "10", fig. 4A.**
- **Wash any residuals of food from the tank and baskets.**
- **Turn off the main switch and the water valve upstream the appliance.**

VII. CLEANING

CAUTION!

Before carrying out any cleaning operation, disconnect the appliance from the power supply.

1. EXTERNAL PARTS

SATIN-FINISH STEEL SURFACES (daily)

- Clean all steel surfaces: dirt can be easily removed as soon as it forms.
- Remove grime, fat and other cooking residuals from steel surfaces when cool using soapy water, with or without detergent, and a cloth or sponge. Dry the surfaces thoroughly after cleaning.
- In case of encrusted grime, fat or food residuals go over with a cloth or sponge, wiping with the grain of the satin finish, and rinsing often: rubbing in a circular motion combined with the particles of dirt on the cloth/sponge could ruin the steel's satin finish.
- Metal objects can ruin or damage the steel: ruined surfaces become dirty more easily and are more subject to corrosion.
- Restore the satin finish if necessary.

SURFACES BLACKENED BY HEAT (when necessary)

Exposure to high temperatures can cause the formation of dark marks. These do not constitute damage and can be removed by following the instructions given in the previous paragraph.

2. OTHER SURFACES

HEATED TANKS/CONTAINERS (daily)

Clean the appliance tanks or containers using boiled water, adding soda (degreasing) if necessary. Use the accessories (optional or supplied) specified in the list to eliminate encrustations or food deposits.

IMPORTANT – With electric appliances, make sure no water comes into contact with electrical components: water penetration can cause short circuiting and dissipation, tripping the appliance's protection devices.

3. SCALE

STEEL SURFACES (when necessary)

Remove any scale (stains or marks) left by hard water on steel surfaces using suitable natural (e.g. vinegar) or chemical (e.g. "STRIPAWAY" produced by ECOLAB) detergents.

DESCALING PROCEDURE

HOT WATER TANKS (at least once a month)

Descale the parts used for water storage and heating by filling them with a solution of chemical detergent (1/3) and water (2/3), carrying out the following procedure:

- Connect a rubber hose to the boiler drain, on the bottom of the unit, ensuring that it is tight;
- Open the drain valve under the bottom, and empty the boiler;
- With the valve open, introduce the scale remover via the rubber hose, until the liquid comes out the dispenser spout on the shelf;
- Close the valve, keeping the hose lifted;
- After letting it drip for a few seconds, allow the scale remover to work (at least a couple of hours);
- Empty the boiler;
- Close the valve and do a wash cycle with the tank drain open and fast fill on, for at least 5 minutes.

4. IDLE PERIODS

If the equipment is not going to be used for some time, take the following precautions:

- Close valves or main switches ahead of the appliances.
- Go over all stainless-steel surfaces vigorously with a cloth moistened with paraffin oil in order to spread a protective film.
- Periodically air the room.
- Have the appliance checked before using it again.
- To prevent too rapid evaporation of accumulated moisture with consequent breakage of elements, switch electric appliances on at minimum heat for at least 45 minutes before reuse.

5. INTERNAL PARTS

(every 6 months)

IMPORTANT! Operations to be carried out only by specialised technicians.

- Check the condition of internal components.
- Remove any deposits of grime inside the appliance.
- Check and clean the drain system.

NB ! In particular environmental conditions (e.g. **intensive** use of the appliance, salty environment, etc.) the above cleaning should be more frequent.

VIII. MAINTENANCE

1. MAINTENANCE

Servicing shall only be carried out by authorised personnel

All the components requiring maintenance are accessible from the front of the appliance, after removing the control panel and front panel. Disconnect the power supply before opening the appliance

1.1. MAINTENANCE SCHEDULE

- It is recommended the appliance is inspected and serviced by an authorized person at least every 12 months. For this purpose it is recommended to draw up a maintenance contract.