

Pasta cooker

30600602LF/30601003LF

Operating and maintenance manual



**SERVICE CENTRE
AUTHORISED DEALER**

GENERAL INSTRUCTIONS

Carefully read the instructions given in this booklet. Keep this booklet, so that the operators can refer to it as necessary. Before connecting the appliance make sure that the data on the technical plate correspond with those of the power supply. The installation must be carried out by professionally trained personnel and in accordance with the instructions of the manufacturer and current regulations. The appliance must be placed under an extractor hood, which must be conform to the UNI-CIG 7129 and 8723 standards. This appliance must be used only for frying food in oil. The manufacturer declines all responsibility for :
Any damage resulting from ignoring the instructions for installation and use or from irregular use of the appliance .
Any inaccuracies contained in this booklet due to translation or printing errors.
The manufacturer reserves the right to make alterations found necessary, without changing its basic characteristics.

INSTALLATION INSTRUCTIONS

1.1 The identifying and technical plate is fixed to the back of the appliance.
1.2 Dismantlable stainless steel structure, working thermostat, safety thermostat, heating light 0/1, heating light temperature indicator, water to be emptied by tap or respectively by extractable basin.
1.3 Remove protective film.
1.4 ELECTRICAL SAFETY RULES :
Please observe these essential rules :
· the mains voltage and that on the plate must be the same
· connection must be to a REGULATION earthed socket
· connection must be to an equipotential system
The electrical connection must be carried out by trained personnel in accordance with CEI regulations. The power cable must be positioned so that no part of it reaches a temperature 50°C above room temperature. Before installation make sure the socket or switch used can be easily reached when the appliance is in place.
THE MANUFACTURER DECLINES ALL RESPONSIBILITY IF THESE SAFETY RULES

ARE NOT OBSERVED.

INSTRUCTIONS FOR USE

2.1 The appliance is intended for collective use and must be used by properly trained personnel only.
2.2 Before switching on the machine for the first time, thoroughly clean off the industrial oils from the tank and rack.
2.3 Position the extractable head of the appliance correctly so that it presses the working microswitch inside of it.
2.4 Pour water into the tank until it reaches the level of the reference.
2.5 If fat is used, it must be melted before being poured into the tank.

STARTING UP

3.1 Put the plug into the power socket.
3.2 Turn the thermostat until the temperature setting required is reached. The heating light will come on and will go off when the temperature set is reached.
3.3 The appliance is now ready for use.

TURNING OFF

4.1 Put the thermostat in position 0.
4.2 NOTE : If the plug remains inserted, the appliance is still under voltage.

MAINTENANCE

5.1 After cooking remove the bits floating in the water
5.2 After a certain number of cooking sessions, filter the cold water and wash the tank with water and detergent. Wash the heating coil in the same manner taking care of the thermostat capillary bulb.
5.3 The control head mustn't be cleaned with other than a damp cloth. DO NOT USE RUNNING WATER OR CORROSIVE SUBSTANCES.
5.4 IMPORTANT : Before carrying out any

cleaning operation, disconnect the appliance from the mains and wait for the oil and the heating coils to cool.

PROBLEMS IN FUNCTION

6.1 Check the following :
· That the main power supply is on.
· That the pin is well inserted in the head as explained in point 2.3.
· That the safety thermostat is in the proper position (red pin not lowered). The safety thermostat comes into action when the oil temperature exceeds 230°C due to the non-functioning of the working thermostat .
6.2 If the safety thermostat comes into action repeatedly, call a qualified technician.
6.3 When servicing, always ask for the ORIGINAL spare parts to be used.

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Model	Power	Power source	Capacity	Basket Dimensions	Dimensions	Weight
	watt		lt	mm	mm	kg
Pastallegra 8	3.000	230V/50Hz	6	100x120 h.130	270x420 h.360	8,5
Pastallegra 10	6.000	230V/50Hz	8	95x220 h.130	270x525 h.360	9,5



WEEE Waste of Electric and Electronic Equipment

Directive 2002/95/EC, 2002/96/EC and 2003/108/EC on the restriction of the use of certain hazardous substances in electrical and electronic equipment, and waste electrical and electronic equipment .

This symbol, crossed out wheeled bin, on the product or on its packaging indicates that this product must not be disposed of with your other household waste.

Separate waste collection of this appliance is organised and managed by the manufacturer. It is the user's responsibility to contact the manufacturer and follow the waste treatment system the manufacturer has adopted for separate waste collection.

The separate collection and recycling of your waste equipment at the time of disposal will help to conserve natural resources and ensure that it is recycled in a manner that protects human health and the environment.