

EN - **GAS PASTA COOKER**



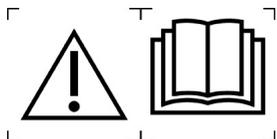
CPG726 - 2CPG

CPG746 - 22CPG

CPG926 - 3CPG

CPG946 - 23CPG

ENGLISH: **Installation, Use and Maintenance Manual**



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1. INSTALLATION

1.1 General and safety warnings



- Read this manual carefully before installing and operating the devices because the text provides important information about safety for their installation, use and maintenance.

- Keep the manual in a location that can be easily accessed by the operators for further consultation.

- Always include the manual if the appliance is transferred; if necessary, request a new copy from the authorised dealer or directly from the manufacturer.

- The instructions can also be requested by the customer in electronic format and are available on the manufacturer's website.

- For appliances weighing more than 50 Kg, use suitable devices for handling.

- As soon as the packaging

is removed, make sure the appliance is in good condition and there is no damage caused during transportation. Never install or use a damaged appliance; if in doubt, contact the after-sales technical assistance or your local dealer immediately.



- As the packaging material is potentially dangerous, it must be kept out of the reach of children or animals and disposed of correctly in compliance with local regulations.

- Installation must be performed in compliance with the mandatory regulations of the country of installation.

- For gas appliances, the gas supply tubing or hose shall comply with the national requirements in force and shall be periodically examined and replaced as necessary.

- The appliances connected to a potable water supply (temporarily or permanently) shall be installed in accordance with national regulations.



- Before installing the equipment, check that the systems are compliant with the regulations in force in the country of use and with that stated on the information plate affixed to the appliance.



- Installation or maintenance different to those indicated in the manual can cause damage, injury or fatal accidents.
- Installation, extraordinary maintenance and repair operations on the equipment must only be performed by professionally qualified personnel and following the manufacturer's instructions.
- During assembly of the equipment, anyone not involved with the installation should not pass through or remain in the working area.

- The appliance was designed to cook foodstuffs in indoor environments and must only be used for this function. Any different use must therefore be avoided as it is considered improper and dangerous.

- The appliance must only be used by personnel who have been appropriately trained in its use. To avoid the risk of accidents or damage to the equipment, it is essential that personnel are constantly trained with regard to safe operation.

- The device must not be used by persons with impaired physical, sensory or mental capacities or by persons with no experience or relevant knowledge.



- The appliance must be placed in a suitably ventilated room to prevent the excessive accumulation of harmful substances in the air.
- Children must be supervised to ensure they neither play

with nor use the appliance.



- During operation it is necessary to pay attention to the hot areas of the external surface of the appliance which, in operating conditions, can even exceed 60°C.
- The use of hearing protection is not necessary as the sound pressure level of the appliance is lower than 70 dB(A).
- In the event of failure or malfunctioning, the equipment must be deactivated; any repairs must only be performed by an assistance centre authorised by the manufacturer and original spare parts must be used.
- Interventions, tampering or modifications not expressly authorised, which do not respect that stated in this manual, will make the warranty null and void.
- Do not deposit or use flammable substances near

the equipment.

- In the event of prolonged non-use of the appliance, the gas must be turned off.
- Before commissioning the appliance, make sure that all parts of the packaging have been removed, ensuring they are disposed of in compliance with current legislation.
- Any changes to appliance installation that become necessary must be approved and performed by authorised technicians.
- The appliance is intended for professional use only.
- Failure to comply with the previous warnings can compromise both your safety and the safety of the equipment.



- **ATTENTION!** The floor near the appliance must not be slippery.
- The technical plate, affixed



to the appliance, provides important information: this is essential if interventions must be requested for maintenance or repairs of the appliance; therefore, it must not be removed, damaged or modified.

- After installation, it is recommended to set-up a scheduled maintenance plan (at least once a year), performed by qualified personnel.
- The equipment complies with the requirements of Regulation EU 2016/426.
- The equipment complies with the essential requirements of the Machinery Directive 2006/42/EC.
- The appliance complies with the essential requirements of the 1935/2004 EC regulation regarding contact with foodstuffs.

1.2 Positioning



The appliance was designed to be installed in enclosed spaces. It cannot be used outdoors and must be exposed to atmospheric agents.

The place designated for the installation of the appliance must have a rigid, level and horizontal surface, which must be able to safely support the weight of the appliance (approx. 150 kg) and the load at maximum capacity.

The appliance must be transported to the place of installation on its wooden pallet and handled using precautions to prevent over-turning.

The appliance must be positioned at least 20 cm from the adjacent walls (**Fig.1**); in case of flammable walls, these must be suitably protected.

All of the materials used for packaging are compatible with the environment, they can be stored without danger or be disposed of according to local regulations.

Remove the appliance from the packaging and inspect it for damage, then position it in the place of use.

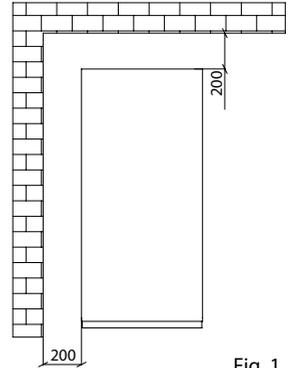


Fig. 1

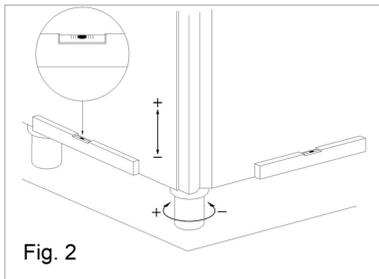


Fig. 2

Ensure the appliance rests on a level floor and adjust the height via the levelling feet as shown in **Fig 2**.

Significant unevenness or inclinations can compromise the operation of the oven.

The floor of the premises where the appliance is installed must be fire-proof.

Remove the entire protective film from the external panels of the appliance, detaching it slowly to remove all traces of adhesive.

Make sure that all openings and holes designed for heat intake/discharge are not obstructed.

Do not block the intake or heat dissipation openings and vents and place the appliance beneath an extractor hood whose system must be legally compliant.

1.3 Equipotential

The appliance must be included within an equipotential system whose efficiency is checked in compliance with the standards in force.

For the connection use the clamp, placed on the frame and marked with the symbol **Fig.3**.

If the appliance is installed in the vicinity of other household appliances, ensure the electrical cables and pipes are sufficiently distanced from the hot parts of the same.

Make sure that around the appliance there is sufficient air circulation.



Fig. 3

1.4 Smoke exhaust



The machine must always be installed under a fume hood.

For proper installation, make sure that the following guidelines are followed:

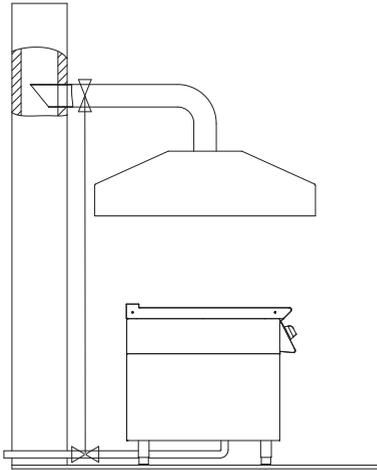


Fig. 4

- consider that the air needed for burner combustion is 2 m³/h per kW of the installed rated output;
- the gas supply to the appliance must be controlled directly by this system and must cut out whenever the flow rate drops below the values prescribed;
- the gas must only be re-admitted to the appliance manually;
- the end part of the appliance evacuation pipe must be positioned inside the base perimeter projection of the hood (**Fig.4**).

1.5 Water connection

The device is supplied with a 1/2" coupling for direct connection to the water mains and a connecting hose compliant with the IEC 61770 standard.

Appliances must be installed in accordance with EN 1717 and the national water regulation in force.

Installation of the appliance must be done using the hose set supplied. If the installation involves replacing existing equipment, the connection hoses used must be changed.

The maximum water pressure allowed is 6 bar.

The appliance must be supplied with drinking water for correct installation and operation.

The water inlet pipe must be connected to the mains water supply with a shut-off valve (example **Fig.5**), which can be easily closed when the pasta cooker is not in use or requires maintenance.



Fig. 5

A mechanical filter must be installed between the cock and the appliance in order to prevent the entrance of ferrous particles which, on oxidising, could corrode the pan.

Before coupling the last stretch of piping, it is recommended to allow the water to flow through in order to eliminate any ferrous residues inside the pipe.

Appliances connected to a potable water supply (temporarily or permanently) shall be installed in accordance with national regulations.

1.6 Connection of the drain

The water drain must flow into an open siphon so that there is no contact between the appliance drain and the siphon as established by the hygiene standard in force.

There must be one drain for every appliance.

The drain pipe must be resistant to high temperature.

1.7 Gas Connection



Check on the technical plate (**Fig.6**) located inside the cabinet, on the lower left side, that the appliance has been tested and approved for the type of gas available to the user.

Make sure the nozzles installed upstream of the appliance correspond to the type of gas that is available.

Check the data on the technical plate to make sure that the pressure reducer capacity is sufficient for the appliance supply.

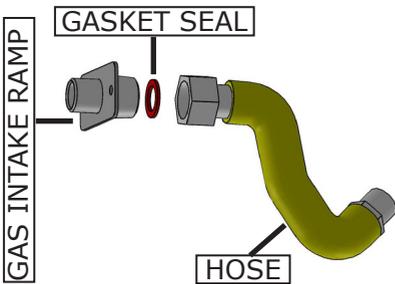
The appliance has been set in the factory

G25.3	CAT		G30	G31	G20	G25	G25.3	COUNTRY
m ³ /h	_{2EX3B/P}	Pmbar	30	30	20	/	25	NL

			CAT		G30	G31	G20	G25	COUNTRY
			_{2H3+}	Pmbar	28-30	37	20	/	IT-ES-IE-PT-GB-GR-CY
CE			_{2H3B/P}	Pmbar	30	30	20	/	LT-SK-PL-ES-NO-PT-CZ-SK-SE
TYPE	A ₁		_{2E+3+}	Pmbar	28-30	37	20	25	FR
MOD			_{2H3B/P}	Pmbar	50	50	20	/	AT-GR
NR			_{2ELL3B/P}	Pmbar	50	50	20	20	DE
			₃₊	Pmbar	28-30	37	/	/	CY-BE
Σ Qn		KW	_{2E+}	Pmbar	/	/	20	25	BE
G30	G20	G25	_{2E3+}	Pmbar	28-30	37	20	/	LU
			_{3B/P}	Pmbar	30	30	/	/	MT-IS-HU-CY
kg/h	m ³ /h	m ³ /h	_{2E}	Pmbar	/	/	20	/	PL
PREDISPOSTO A GAS - PRELU A GAS PRESET FOR GAS - EINGESTELLT AUF GAS PREDISPUSTO A GAS - PREDISPOSTO A GAS									A mbar
V		Hz			KW	IP	EN 203-1	MADE IN ITALY	

Fig. 6

for use with G20 gas at a pressure of 20 mbar, unless requested differently on placing the order.



Do not reduce the diameter of the section between the reducer and the appliance.

Fit a gas filter above the pressure adjuster in order to ensure optimum operation.

Connect the appliance to a special gas pipe with an internal diameter of at least 16 mm for G1/2" connections and a diameter of at least 20 mm for G3/4" connections.

The pipe may be fixed or flexible and the coupling can be in metal.

Length shall not exceed 1,5 m.

Gas supply tubing or hose shall comply with the national requirements in force and shall be periodically examined and replaced as necessary.

Make sure that the flexible metal connection pipe to the gas fitting does not touch overheated parts and that it cannot be twisted. Use fastening clamps and sealing gaskets in compliance with the installation standards. Envision cocks or drain valves with an internal diameter no smaller than the coupling pipe mentioned above. After connecting the pipe to the gas mains, make sure that the joints and couplings have no leaks. To do this, use soapy water or specific foamy product to identify the leaks.



NEVER USE NAKED FLAMES!

Control of the Nominal Heat Input:

During initial installation and during maintenance or adaptation to another type of gas nominal heat **input must be measured**. It can be measured using the volumetric method with the aid of a litre counter or chronometer.

GAS TYPE	PRESSURE IN mbar.	
	NOM	MIN
G20 NATURAL GAS	20	18
L.P.G. G30/31	29/37	25/25

The appliance must be supplied with one of the types of gas whose properties and pressure are set out in **Tab. 1**.

Table 1

Checking Gas Pressure:

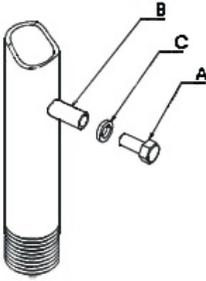


Fig. 7

The supply gas pressure must be measured at the height of the pressure outlet (**Fig.7**) after removing the seal screws.

Use a flexible pipe, connect a gauge to the pressure point (e.g. a liquid manometer with minimum resolution of 0.1 mbar) and measure the inlet pressure whilst the appliance is operating.

The pressure value must not be less than the minimum limit indicated in **Tab. 1**.

If the pressure value is not correct, contact the gas supplier for the adjustment (it may be necessary to adjust the system pressure regulators).

Disconnect the pressure gauge, close the sealing screw without forgetting to insert the washer and ensure that there are no leaks.

1.8 Transformation for use with Different Gas

If the appliance must be connected to a different type of gas than that for which it has been prepared, the nozzles must be replaced.

This operation must be performed by qualified staff.

Proceed as follows.

1.8.1 Replacement of the main burner nozzle

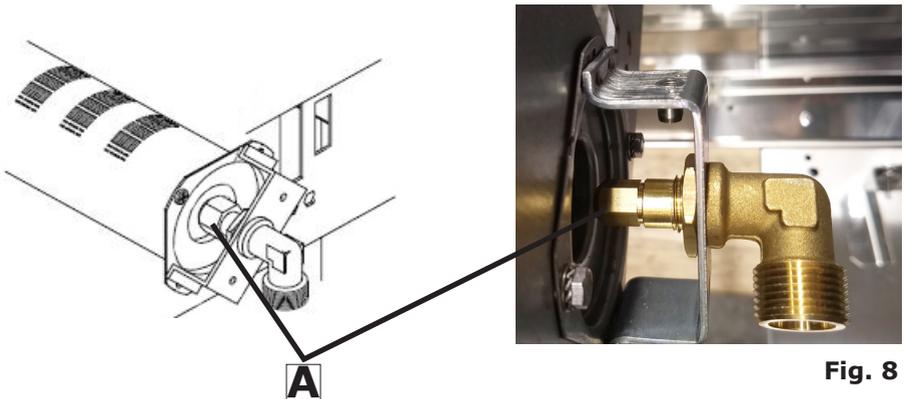


Fig. 8

- Close the gas valve upstream of the appliance
- Open the door or doors.
- unscrew the nozzle (Ref.**A-Fig.8**) and replace it with the one corresponding to the gas chosen as indicated on the technical plate. The nozzles are marked in hundredths of a millimetre.

1.8.2 Main Burner Primary Air Regulation

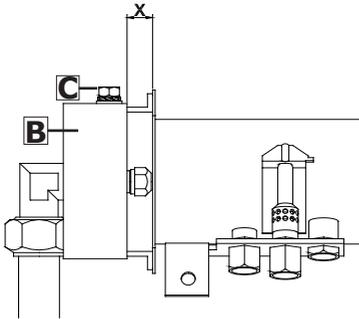


Fig. 9

- loosen the fixing screw (Ref.**A**) of the primary air regulation bush (Ref.**B**);
- position the bush (Ref.**B**) at the distance "**X**" according to the type of gas installed (see the technical data table under the "primary air regulation" item);
- tighten the fixing screw (Ref.**C**);
- seal the adjusted component using paint to prevent any tampering.

NOTE: the primary air is deemed correctly adjusted, when it can be safely guaranteed that the flame does not go out with cold burner and no flashback occurs with hot burner.

1.8.3 Replacement of the Pilot Burner Nozzle

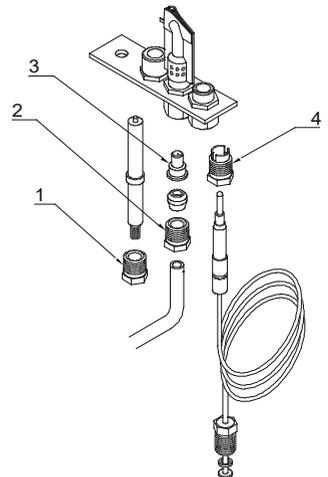
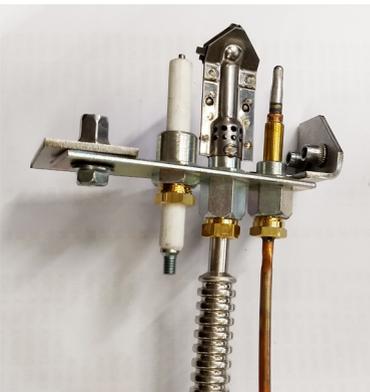


Fig. 10

To replace the pilot nozzle, proceed as follows:

- Close the gas valve upstream of the appliance;
- open the door or doors;
- unscrew the spark plug nut (**Fig.10 - Ref.1**);
- unscrew the screw-on cap (**Ref.2**);
- remove the nozzle (**Ref.3**) and replace it with the one for the type of gas chosen;
- put the screw cap and spark plug back on;
- check the tightness of the cap using the foaming product.

1.8.4 Adjusting the reduced flow rate

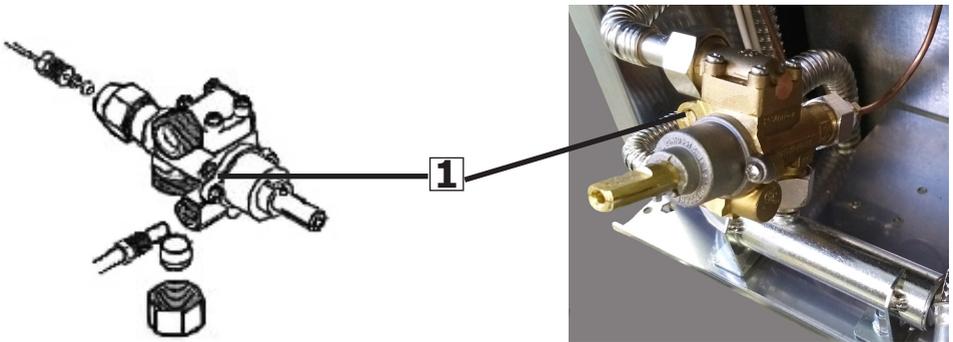


Fig. 11

Remove the knob and adjust the minimum or by-pass screw (**Fig.11-Ref.1**): the burner must not go out or have a flashback when rapidly passing from the maximum to minimum position. To operate with LPG, the screw must fully tightened.

Check that the flame is stable, especially after rapid manoeuvres on high. If the burner goes out or the flame is too high, adjust it as explained above.

When conversion or adaptation has been completed for every type of gas, it is MANDATORY to affix the corresponding plate above the technical plate, which is provided along with the nozzles.

Once the operations for the gas type conversion have been completed, check the seal of the dismantled parts with the soap water test or with the foam solution indicated.



NEVER USE NAKED FLAMES!



WARNING:

THE MANUFACTURER IS NOT RESPONSIBLE AND WILL NOT COVER UNDER GUARANTEE DAMAGE CAUSED BY INCORRECT INSTALLATION NOT FOLLOWING THE INSTRUCTIONS.

2. GENERAL INSTRUCTIONS FOR USE

2.1 Commissioning

This appliance allows you to cook food (pasta, rice, etc.) in boiling water through the use of perforated baskets (**Fig.12**).

Any other use should be avoided as it is considered improper and dangerous.

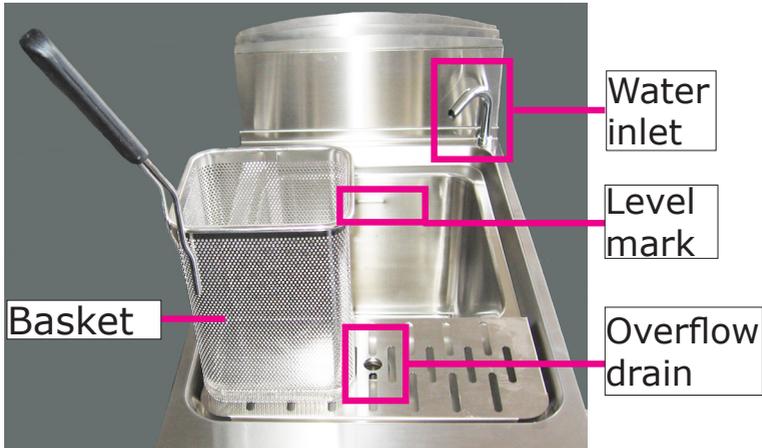


Fig.12

During operation, supervise the appliance.

The water temperature is not regulated by a thermostat.

The temperature is adjustable choosing the intensity of the flame (MIN and MAX) rotating the gas tap.

In case of accidentally ignition of the appliance with empty basin, safety thermostat trips switching OFF the pilot flame and the main burner.

The reset of the safety thermostat is automatic.

It is recommended not to turn ON the appliance with empty basin.

It is recommended to completely turn OFF the appliance (also pilot flame) at the end of the use.

Before starting up the appliance for the first time, remove all the packaging material. Then, thoroughly clean the industrial protection grease from the

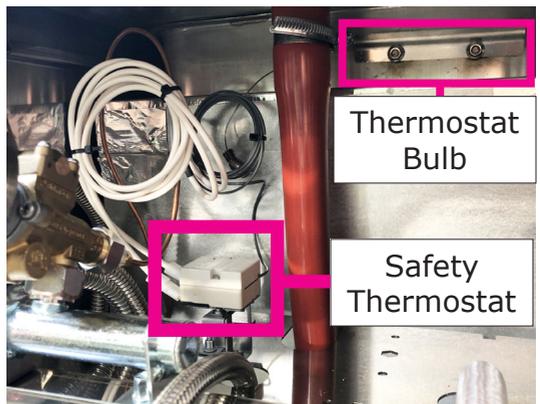


Fig.13

baskets, basket supports (on the bottom of the tank) and basket support rack (on the top) which can be washed in the dishwasher (the baskets must be thoroughly rinsed and dried after washing) and the tank as follows:

- open the water top on the front panel (**Fig.14**) and fill the tank up to the overflow hole with water and normal detergent, start the appliance, bring the water to the boil and allow it to boil for a few minutes;



Fig.14



Fig.15

- drain the water through the drain valve (**Fig.15**) and rinse the tank thoroughly using clean water and then dry well.

2.2 Switching on and off

Before switching on the pasta cooker, fill the tank via the relevant tap (**Fig.14**), on the control panel, up to the level mark (**Fig.12**).

Appliance shall not be used empty.



Warning! The pasta cooker will not switch if there is no water in the tank.

Never use rock salt because it if does not circulate and dissolve completely, it could deposit on the bottom of the tank and cause corrosion in the long term. We recommend, therefore, only using table salt (max. 3 mm grain size) and to add it after the water boils.

Then, switch on as follows.



-  Off
-  Pilot
-  Large flame
-  Small flame

Fig.16

2.2.1 Lighting the pilot

Open the gas valve upstream of the appliance.

Open the cabinet door(s).

Press and turn the knob (**Fig.16**) to the pilot position while repeatedly pressing the piezoelectric ignition button (located inside the cabinet (**Fig. 13**) until the pilot is lit.

2.2.2 Turning on the main burner

When the pilot is lit, light the main burner by turning the knob to the "large flame" position.

To adjust the temperature and flame to a minimum, turn the knob to the "small flame".

We recommend bringing the water to the boil with the knob in the "large flame" position and then, turning it down based on the load.



Warning!

Top up the level of the water so that it does not fall below the level mark.

Every tank has an overflow (**Fig.12**); it is located under the basket support rack in the front part of the top. Ensure that the drain hole is always free and clean.

When cooking food, the baskets should rest on the rack on the bottom of the tank (**Fig.17**).

2.2.3 Turning off the main burner

It is only possible to switch off the main burner by turning the knob to the pilot ignition position.

In this way, only the pilot burner remains on.

2.2.4 Turning off completely

If, instead, the knob is taken to the "Off" position, the pilot burner also switches off in addition to the main burner.

Close the water and gas taps upstream of the appliance.

2.3 Draining

To drain the content of the tank, open the tap (**Fig.15**) located inside the cabinet.

The water automatically flows out of the appliance into the drain pipe through

an open siphon. If necessary, place a metal container under the appliance that is big enough to collect all the water in the tank.



Watch out for splashes of boiling water!

3. MAINTENANCE and CLEANING

Before doing any cleaning, close the gas shut-off valve upstream of the appliance.

3.1 Cleaning

At the end of the working day, clean the appliance, both for reasons of hygiene and to prevent operating faults.

The appliance must never be cleaned with direct or high-pressure jets of water. Moreover, the appliance should not be cleaned with wire sponges, ordinary steel brushes or scrapers; eventually, and only for the steel parts, you can use stainless steel wool, wiping the appliance in the direction of the sheet metal grain.

The inside of the pan must be cleaned with hot water and washing-up liquid.



Avoid using chlorine-based detergents.

It must never be cleaned using steel wool, sandpaper or similar. If heavily soiled, the use of synthetic sponges is recommended (e.g. Scotchbrite).

Clean the filter on the bottom of the tank above the drain as well (**Fig.17**).

Every week, we recommend cleaning the drain with a plastic brush (e.g. like those used for cleaning bottles) to prevent deposits from building up.

After cleaning, rinse with clean water.

Baskets, basket supports and filter can be washed in the dishwasher.



Warning! After washing, the baskets must be thoroughly rinsed and dried.



Fig.17

3.2 Maintenance

At least once a year, perform a thorough check to inspect the gas circuit seal and the components.

All routine and special maintenance must be performed by qualified personnel.

Do not adjust point protected by sealing varisch.

Periodically is recommended the greasing of gas taps.

3.3 Spare Parts

Parts likely to need replacing during the life of appliance:

- GAS TAP
- THERMOCOUPLE
- PILOT BURNER
- SPARK PROBE
- SAFETY THERMOSTAT

4. TECHNICAL SPECIFICATIONS

MODEL	CODE	RATED OUTPUT kW (P.C.T.)	REDUCED RATE kW	Tank Capacity n.xL	No. OF BURNERS	MAIN BURNER NOZZLES			
						G30 G31	G30 G31	G20	G25
						30/37 mbar	50 mbar	18/20 mbar	20 mbar
2CPG	CPG726	10	3,5	26	1	165L	145L	250L	275L
22CPG	CPG746	20	3,5	2X26	2	165L	145L	250L	275L
3CPG	CPG926	15	4	40	1	215L	190L	310L	345L
23CPG	CPG946	30	4	2x40	2	215L	190L	310L	345L

PILOT BURNER NOZZLES				Primary Air Regulation Distance "X"				By pass adjustment			
G30 G31	G30 G31	G20	G25	G30 G31 mm	G30 G31 mm	G20 mm	G25 mm	G30 G31 mm	G30 G31 mm	G20 mm	G25 mm
30/37 mbar	50 mbar	18/20 mbar	20 mbar	30/37 mbar	50 mbar	18/20 mbar	20 mbar	30/37 mbar	50 mbar	18/20 mbar	20 mbar
22	22	27	27	5	3	2	2	1	0.9	Reg.	Reg.
22	22	27	27	5	3	2	2	1	0.9	Reg.	Reg.
22	22	27	27	7	3	4	4	1	0.9	Reg.	Reg.
22	22	27	27	7	3	4	4	1	0.9	Reg.	Reg.

5. DISPOSAL OF THE APPLIANCE

At the end of its life span, the appliance must be disposed of in accordance with legal obligations.

The symbol in **Fig. 18** specifies that, at the end of its life span, the appliance must be disposed of according to the indications of the European Parliament Directive 2012/19/EU dated 04/06/2012.



Fig.18

Information regarding disposal in nations of the European Union

The European Community Directive regarding WEEE appliances has been implemented differently by each nation, therefore if this appliance is to be disposed of, we suggest you contact the local authorities or the dealer to find out the correct method of disposal.





THE MANUFACTURER SHALL NOT BE HELD LIABLE FOR ANY DAMAGES DUE TO IMPROPER INSTALLATION, TAMPERING WITH THE APPLIANCE, MISUSE, IMPROPER MAINTENANCE, FAILURE TO COMPLY WITH APPLICABLE STANDARDS AND INTENDED USE.

THE MANUFACTURER RESERVES THE RIGHT TO MAKE CHANGES TO THE PRODUCT AT ANY TIME IT DEEMS NECESSARY OR USEFUL.

CE