

900 G1-40



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Read these instruction manual before using the appliance and keep it available at all times!

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance.

Read this instruction manual before you use the appliance and particularly before you start the appliance to prevent injury or damage. Incorrect use may cause damage.

All important information contained in the operating instructions must be available to the appropriate staff at all time. The operator shall be responsible for their availability.

In addition to the operating instructions, you must comply with the general, legal and other applicable regulations for occupational safety and environmental protection.

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1 Safety

This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



DANGER!

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.



WARNING!

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.



CAUTION!

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

IMPORTANT!

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

NOTE!

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

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1.2 Safety instructions

Safety of Gas Supplied Appliances

- Do not use a gas supplied appliance in the event of a malfunction or damage or in the case of a suspected malfunction or damage. In such a case set the gas control knob(s) to 'O' and close the main gas valve. Contact the service company immediately.
- Regularly conduct tightness checks using suds (a spray for detecting leakages).

Do not use open flame for checking tightness of gas installation!

WARNING!

Danger of suffocating and explosion due to leaking gas!

- When you sense gas odour, observe the following rules:
 - immediately close the gas control knob(s) and the main gas valve;
 - provide for sufficient venting of rooms: open wide all doors and windows;
 - do not light up any open flame, quench flames;
 - do not smoke;

- do not produce sparks, do not actuate any electric switches, do not use phones (irrespective of it being landline phone or mobile phone);
- do not operate any electric appliances in the vicinity of a gas supplied appliance;
- if needed, notify all persons in a building by calling loud and knocking on doors;
- leave building;
- when outside of a building, contact the service company. If it is impossible to precisely locate gas leak, immediately phone fire fighters and notify gas supplier.

Flammable Materials

- Never use the appliance near flammable or easily combustible materials (e.g.: petrol, spirit, alcohol). High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- Use the appliance only with materials designed to this end and with correct temperature settings. Materials, food products and left-overs of food products remaining in the appliance may catch fire.
- To avoid fire hazard, clean the appliance regularly.
- Never leave the appliance unattended, especially when cooking with fats or oils as they may cause fire.
- Close the gas shut-off valve should the fire emerge. Never put the flame out with water; to suppress fire, use a lid or a fire-blanket. Following extinction of fire, ensure sufficient fresh air inflow.

Hot Surfaces

- Surfaces of the appliance become hot during operation. Burning hazard! High temperature remains for some time after switching the appliance off.
- Do not touch any hot surfaces of the appliance. Use the provided handling elements and holders.
- You may transport and clean the appliance after it cools down entirely.
- It is prohibited to sprinkle hot surfaces with cold water or flammable liquids.

Operator's responsibility

The operator is responsible for complying with the currently applicable laws, regulations, ordinances and existing national regulations on accident prevention, environmental protection, as well as the internal operation, operating and safety instructions that apply at the respective installation site.

Obligations of the operator:

- Operate the appliance and its components only in a technical condition that does not raise any objections, with functional protective and safety elements.
- Prepare risk assessment at work positions.
- Provide instruction and regular staff training. Pay special attention to and observe the section concerning safety and any safety hints.
- Provide suitable personal protective equipment (PPE)
- Observe the intervals of maintenance and cleaning.
- Document training/instructions, replacement of components.

Operating Personnel

- The appliance may only be operated by qualified personnel and trained specialist personnel.
- This appliance may not be operated by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.
- Children should be supervised to ensure that they are not playing with or switching on the appliance.

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Supervised Usage only

- Only supervised appliance may be used.
- Always remain in an immediate vicinity of the appliance.

Improper Use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used when its technical condition is flawless and allows for safe operation.
- The appliance may only be used when all connections are executed according to rules of law in force.
- The appliance may only be used when it is clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not introduce any changes in the appliance nor modify it.

1.3 Residual Risks

Residual Risks	Dangerous situation	Warning
Danger of slipping or falling	User may slip on the floor due to the presence of water or dirt.	Wear non-skid safety shoes when using the device.
Burn	Operator is deliberately touches the machine components. Operator is deliberately touching hot substances (oil, water, steam, ...).	
Danger of falling	Operator performs actions on the upper part of the device using inappropriate aids (e.g. a ladder with rungs or climbs the device).	Do not work on the top of the device with unsuitable aids (e.g. ladders with rungs or by climbing on the device).
Danger of the load tipping over	Moving the device or its elements with inappropriate aids.	Appropriate lifting aids or equipment must be used when moving the device or its packaging.

Safety

Residual Risks	Dangerous situation	Warning
Chemicals	Operator is dealing with chemicals (e.g. cleaners, descaling agents, etc.)	Appropriate precautions should be taken. Always follow the instructions on the safety data sheets and labels for the products you use. Use personal protection measures recommended in the safety data sheets.
Danger of injury	There is a risk of injury during maintenance work if you touch the internal parts of the machine frame.	Maintenance work may only be performed by qualified personnel, equipped with appropriate personal protective equipment (cut-resistant protective gloves, forearm protectors).
Danger of crushing	The personnel may crush their fingers or hands when moving parts.	Maintenance work may only be performed by qualified personnel, equipped with personal protective equipment.
Ergonomics	Operator works on the device without using the necessary personal protective equipment.	Operator working on the device must use personal protective equipment.

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1.4 Personal Protective Equipment

Phase	Safety clothing	Safety footwear	Gloves	Eye protection	Hearing protection	Respiratory tract protection	Head protection
							
Transport		X					
Moving		X					
Unpacking		X					
Assembly		X					
Standard usage	X	X	X (*)				
Settings		X					
Standard cleaning		X					
Special cleaning		X	X				
Maintenance		X	X (*)				
Dismantling		X					
Disposal		X					

X	Personal protective equipment provided
	Personal protective equipment is available or must be used if required
	Personal protective equipment not provided

* Gloves intended for standard usage and maintenance works must be resistant to high temperatures to protect operator's hands when the operator touches hot elements of the appliance or hot substances (oil, water, steam, etc.).

1.5 Intended Use

This appliance is only intended for use described in the operating instructions, with the supplied and approved components.

Any other use is considered against the intended purpose. The manufacturer shall not be liable for any damage due to unintended use. In such cases the responsible party shall only be the user/operator.

The following is an intended purpose:

- Cooking pasta.

1.6 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

The following is an unintended use:

- Cooking other food products and dishes.

2 General information

2.1 Liability and Warranty

The appliance was built in accordance with the current state of the art and recognized technical safety principles. Nevertheless, during its use, there may be a threat to the health and life of the user or bystanders, or the danger of damage to the device or other assets. Warranty and liability claims for personal injury/property damage as well as defects at work are excluded if they can be attributed to one or more of the following causes:

- Use against the intended purpose
- Failure to follow/disregard the instructions and all related information
- Unauthorized structural or technical changes to the device
- Engaging insufficiently trained and insufficiently qualified personnel
- Operation with defective or incorrectly installed safety and protective devices
- Inadequate maintenance or cleaning
- Faults not fixed
- Use of prohibited media, cleaning agents, etc.
- Use of unauthorised spare parts
- Errors in operation or other misuse
- Disasters caused by foreign objects or force majeure
- Destruction of the type plate and stickers relevant for operation and safety

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2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

3 Transport, Packaging and Storage

3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint. Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

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3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

4 Technical Data

4.1 Technical Specifications

Designation:	Pasta cooker 900 G1-40
Item number:	2993031
Material:	CNS 18/10
Number of tanks:	1
Beaker capacity in L:	40
Basin dimensions (W x D x H) in mm:	305 x 510 x 285
Basin size, GN format:	1/1 GN
Base dimensions (W x D x H) in mm:	340 x 830 x 375
Protection class:	IPX4
Connected load gas:	15 kW
Dimensions (W x D x H) in mm:	400 x 900 x 900
Weight in kg:	62,7

Subject to technical changes!

Model / Features

- Series: 900
- Operating mode: Gas
- Gas type: Natural gas H | LPG nozzles (50 mbar) are included
- Ignition type: Piezo ignition
- Water connection: 1/2"
- Water supply tap: yes
- Water drain tap: yes
- Base type: hinged door
- Height-adjustable feet: yes
- Height-adjustable: from 855 mm to 900 mm
- Not included in delivery: baskets

Gas pressure table

Destination country	Categories	Supply pressures
AL	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
AT	II2H3B/P	G20=20 mbar
		G30/G31=50 mbar
BE	II2E+3+	G20/G25=20/25 mbar
		G30/G31=28-30/37 mbar
BG	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
CY	I3+	G30/G31=28-30/37 mbar
	I3B/P	G30/G31=30 mbar
HR	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
DK	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
EE	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
FI	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
FR	II2E+3+	G20/G25=20/25 mbar
		G30/G31=28-30/37 mbar
DE	II2ELL3B/P	G20=20 mbar
		G25=20 mbar
		G30/G31=50 mbar
GR	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
IE	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
IS	I3B/P	G30/G31=30 mbar
IT	II2H3+	G20=20 mbar

		G30/G31=28-30/37 mbar
LV	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
LT	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
LU	I2E	G20=20 mbar
MK	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
MT	I3B/P	G30/G31=30 mbar
NO	II2H3B/P	G30/G31=30 mbar
NL	I3B/P	G30/G31=30 mbar
PL	II2ELwls3B/P	G20=20 mbar
		G2.350=13 mbar
		G30/G31=37 mbar
PT	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
GB	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
CZ	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
RO	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
	II2L3B/P	G25=25 mbar
		G30/G31=30 mbar
SK	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
SI	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
ES	II2H3+	G20=20 mbar

Technical Data

		G30/G31=28-30/37 mbar
SE	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
CH	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
	II2H3B/P	G20=20 mbar
		G30/G31=50 mbar
TR	II2H3+	G20=20 mbar
		G30/G31=28-30/37 mbar
	II2H3B/P	G20=20 mbar
		G30/G31=30 mbar
HU	II2HS3B/P	G20=25 mbar
		G30/G31=30 mbar
		G25.1=25 mbar

Tab. 1

Nozzles and settings

Item no.	Gas type	Gas pressure (mbar)	Main burner nozzle 1/100	Ignition burner nozzle 1/100	Primary air control Distance "X" (mm)	Bypass mm
2993031	G30/G31	30/37	215L	22	7	1,0
	G30/G31	50	190L	22	3	0,9
	G20	18/20	310L	27	4	Reg.
	G25	20	345L	27	4	Reg.

Tab. 2

Gas consumption

Art. No.		2993031
Nominal heat output ΣQ_n	kW	15,0
Total gas consumption		
G30	kg/h	1,18
G20	m ³ /h	1,58
G25	m ³ /h	1,84

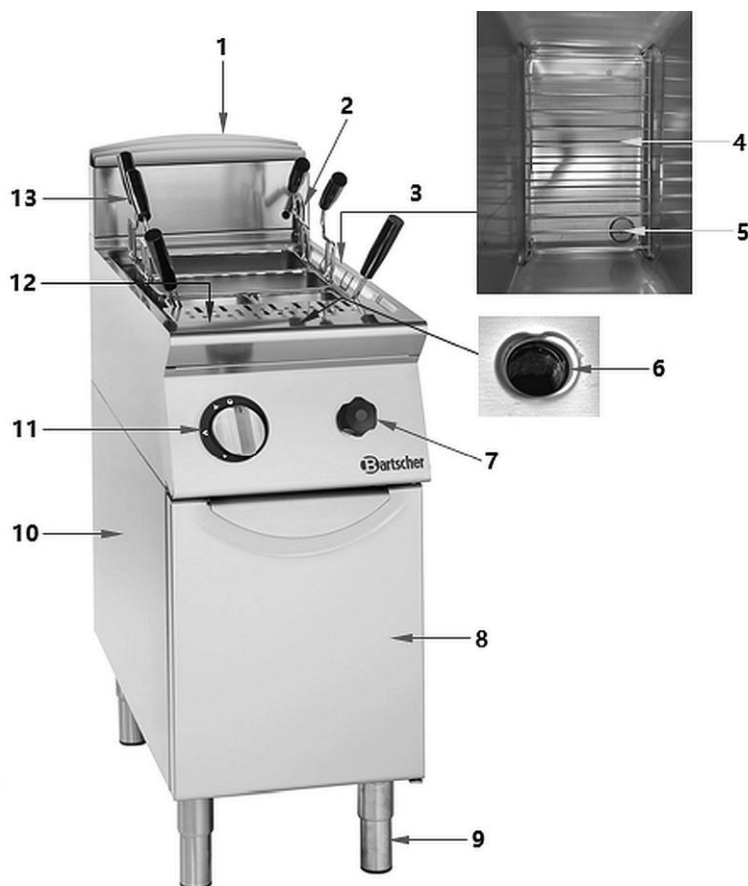
Tab. 3

4.2 Functions of the Appliance

The Series 900 pasta cooker has been specially developed for large capacities and maximum robustness.

The gas-powered pasta cooker in 1/1 GN Format cooks pasta to perfection – with a generous basin for using several pasta baskets.

4.3 List of Components of the Appliance



- | | |
|--------------------------------|-------------------------------|
| 1. Ventilation chimney | 2. Water inlet pipe |
| 3. Basin | 4. Grid as basket support |
| 5. Drainage opening | 6. Drainage of dripping water |
| 7. Water inlet regulator | 8. Hinged door base |
| 9. Height-adjustable feet (4x) | 10. Base |
| 11. Rotary control | 12. Drain rack for baskets |
| 13. Pasta basket with handle | |

5 Installation Instructions



CAUTION!

Incorrect installation, positioning, operation, maintenance or misuse of the appliance may lead to personal injury or property damage.

Positioning and installation, as well as repairs may be performed by authorised technical service only and in compliance with the applicable national law.

NOTE!

The manufacturer disclaims all liability and provides no warranty for damages, which may be attributed to non-observance of regulations or incorrect installation.

Observe all provisions of law, guidelines and regulations during installation:

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- Regional or local safety regulations and construction law provisions
- Accident prevention acts in force
- Fire prevention provisions
- Respective IEC provisions
- DVGW G600 (TRGI), 'Technical regulations for gas installations'
- TRF, 'Technical regulations for liquid gas'
- Directive and regulations of a gas supplying company (EUV)
- DVGW G 631, 'Installation of commercial kitchen appliances for combustion of gas fuels'
- Respective legal regulations

5.1 Unpacking and Positioning

Place of Installation

- This appliance are A1 type appliances, which means that they do not have to be connected to a fume extraction system. In order to provide venting in the place of installation, follow indications included in DVGW G631 data sheet.
- Place the appliance in a well-ventilated room, under a fume extractor, if possible, in order to eliminate fumes or odours generated when food is prepared (see DVGW G631 data sheet).
- A room, in which the appliance is installed, should contain the amount of air necessary for burning gas according to regulations in force. For proper burning, the required fresh air inflow may not be lower than 2 m³/h per kW of appliance's rated power (see appliance's rated plate). Additionally, accident prevention regulations should be observed.
- Make sure that there are no objects near or under the appliance that may restrict the amount of air necessary for burning.
- Before placing the appliance, check the dimensions and exact position of gas connections.
- The appliance must be transported in its packaging on the enclosed wooden pallet to the installation site using lifting equipment.
- During transport, all precautions must be observed to prevent the appliance from tipping over.

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Unpacking / Positioning

- Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.



CAUTION!

Choking hazard!

Prevent children from accessing packaging materials, for instance: plastic bags and EPS elements.

- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels affixed to the appliance.
- **Never** place the appliance in humid or wet environment.

- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- When selecting the installation site, please consider the following items:
 - The mounting surface must be even, sufficiently load-bearing, waterproof, dry and resistant to high temperatures.
 - Make sure that the designated escape routes are clear.
 - Ensure a stable position.
 - Allow sufficient space for work, maintenance and cleaning.
 - Leave the supply and exhaust air vents, if any, free.
 - Comply with applicable technical and building regulations.
- The appliance is designed to be installed in closed rooms and may not be used in open air nor subject to any weather conditions.

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- Never place the appliance directly next to walls, furniture, or other objects made of flammable materials.
- Keep a distance of at least 200 mm from the surrounding walls and other objects.
- If keeping the minimum distance is not possible, the walls should be isolated with non-combustible, thermal insulation materials (e.g., films made of heat resistant materials, which may sustain wall temperature within the permissible safety limits (up to 60°C)). Take into account the applicable fire protection regulations.

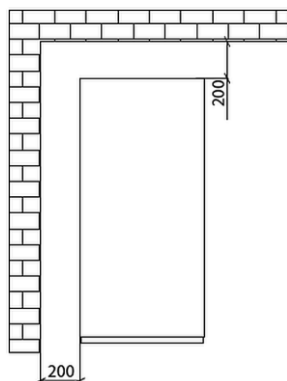


Fig. 1

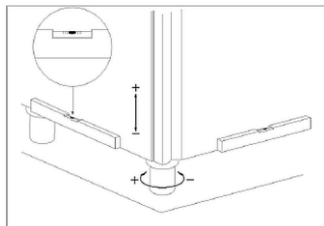


Fig. 2

- Unconditionally, the appliance must be level.
- Compensate for smaller unevennesses of flooring in the place of installation through screwing in and out of the height-adjustable feet.
- Use a spirit level as shown in Fig. 2.

Potential Equalization System

- The appliance must be integrated into an equipotential bonding system; the performance of the system must be checked pursuant to the requirements of applicable regulations.
- A terminal is available for connection; it is located at the bottom of the frame and marked with  symbol (attached to the side). A cord with a minimum cross-section of 10 mm² must be connected to this terminal.

Smoke extractor

The appliance must always be installed under an extractor hood.

Follow the instructions below to ensure proper installation:

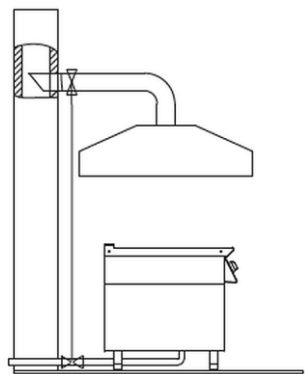


Fig. 3

- The required fresh air inflow for proper burning may not be lower than 2 m³/h per kW of appliance's rated power (see the rating plate);
- The gas supply must be monitored directly by this system and interrupted as soon as the power drops below a certain value;
- The gas supply can only be resumed manually;
- The end of the outlet pipe of the appliance must be mounted within the primary inlet opening of the hood. (Fig. 3).

5.2 Water Connection

The appliance is supplied with a 1/2-inch coupling for direct connection to the water supply and a connection hose in accordance with the IEC 61770 standard.

The device must be installed in accordance with EN 1717 and applicable national water regulations.

The device must be installed using a suitable hose set. If existing devices are replaced during installation, the connection hoses used must be replaced.

The maximum permissible water pressure is 6 bar.

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

The water supply pipe must be connected to the water supply with a shut-off valve (Fig. 4) that can be easily closed when the appliance is not in use or requires maintenance.

A mechanical filter must be installed between the tap and the appliance to prevent the ingress of iron particles, which could corrode when the cooking pot oxidises.



Fig. 4

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Before making the connection of the appliance to the water supply, allow sufficient water to flow out to remove any residues that may be in the pipe.

ATTENTION!

Appliances that are connected (temporarily or permanently) to the drinking water supply must be installed in accordance with national regulations.

5.3 Drain Connection

The water outlet must flow into an open siphon so that there is no contact between the appliance outlet and the siphon, in accordance with applicable hygiene regulations.

Each appliance must have its own drain.

The drain pipe must be resistant to high temperatures.

5.4 Gas Connection

Connection to gas installation

- Before connecting, check the rating plate to ensure that the appliance has been tested and approved for the type of gas available to the user.
- Make sure that the nozzles fitted to the appliance are suitable for the type of gas available.
- Use the data on the rating plate to verify that the capacity of the pressure reducer is sufficient to power the unit.
- If factory default settings are not suitable, the appliance must be adapted to the available gas type (see section “**Resetting to other type of gas / required adjustments**”).
- Avoid mounting a cross-sectional reducer between the pressure reducer and the appliance.
- To guarantee optimal operation of the appliance, we recommend that you install the gas filter upstream the pressure regulator.

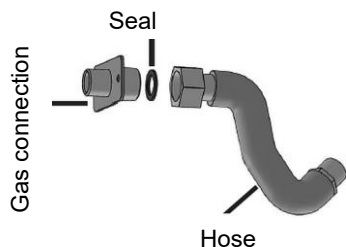


Fig. 5

- Connect the appliance to a special gas pipe with an inner diameter of at least 16 mm for G 1/2" connections and an inner diameter of at least 20 mm for G 3/4" connections.
- The connecting element should be made of metal. The line can be made of a pipe or a hose.

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- Make sure that flexible pipes/hoses do not run on or near hot surfaces, are not subject to stress or pressure and do not come into contact with sharp edges or other objects that could damage the line.
- Use fixing clamps and gaskets suitable for the installation.
- Install shut-off valves or gate valves with an inner diameter not less than the diameter of the supply line specified above.
- The attested gas shut-off valve must be installed in an easily accessible location between the gas supply installation and the appliance, so that, if needed, gas supply may be cut off at any time.
- Once the appliance is connected, check all connection points between the installation and the appliance for leaks. Use a leak detection spray or non-corrosive foaming agents for this purpose. Connection points should be covered with the agent — no air bubbles must form. Also check the gas cut-off valves.

WARNING!

Never use open flames for leak testing!

Checking the rated heat output

- The rated heat output must be measured during new installation, during every maintenance operation and every time the gas type is changed.
- This measurement can be carried out using a litre counter or a stopwatch according to the volume method.

Gas type	Pressure in mbar	
	NOM	MIN
G20 Natural gas	20	18
G30/31 Liquefied petroleum gas	29/37	25/25

Tab. 4

The appliance must be supplied with one of the gas types whose Properties and pressure correspond to the specifications in Table 1.

Gas pressure check

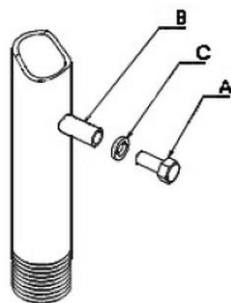


Fig. 6

The supply gas pressure must be measured at the pressure outlet (Fig. 6) after removing the screw plugs. Use a flexible hose, connect a measuring device to the pressure measuring point (e.g. a liquid pressure gauge with a minimum resolution of 0.1 mbar) and measure the inlet pressure while the device is running.

The pressure value must not be below the value specified in Table 4.

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ATTENTION!

If the gas supply pressure is not correct, stop operating the device and disconnect the measuring device.

Insert the washer and tighten the screw plug on the pressure connection.

Contact the local gas supply company to carry out an inspection.

Conversion to a different type of gas / necessary adjustments

The appliances are set to the following gas type:

Natural gas H | G20 (20 mbar)

Check the gas supply available in your country and, if necessary, convert the appliance to a different type of gas.

Tables 1 and 2 in the **"Technical data"** section specify the following depending on the country of destination:

- which types of gas are suitable for operating the appliance

- the nozzles and settings for each type of gas that can be used.

The number indicated in Table 2 for the suitable nozzles is stamped on the nozzle body.

To adjust the appliance to the type of gas with which it is actually operated, refer to the information in Table 2 and carry out the following steps:

- Replace the main burner nozzle,
- Set the primary air,
- Replace the pilot burner nozzle,
- Set reduced flow rate,
- After replacing the nozzle, affix the sticker indicating the new gas type to the appliance. Nozzles and stickers are included with the appliance.

Replacing the main burner nozzle

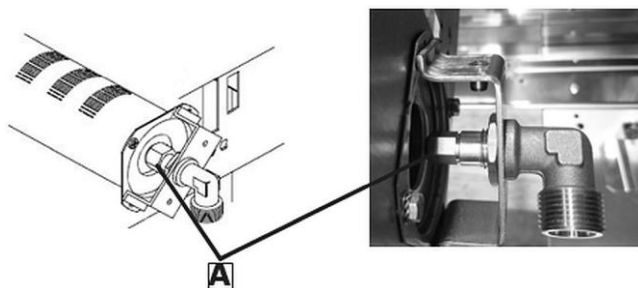


Fig. 7

1. Close the gas shut-off valve upstream of the appliance.
2. Open the hinged door of the base unit.
3. Unscrew the main burner nozzle **A** (Fig. 7).
4. Replace the main burner nozzle with a nozzle suitable for the selected gas type, as specified in Table 2.

The nozzles are marked in hundredths of a millimetre.

Primary air control of the main burners

NOTE!

The primary air is correctly adjusted when flame stability is ensured, i.e. when the flame does not go out when the burner is cold and there is no flashback when the burner is hot.

The distance specified for adjusting the primary air is shown in Fig. 8 and Table 2.

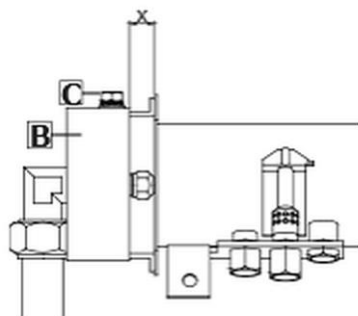


Fig. 8

1. Loosen the fastening screw (C, Fig. 8) of the primary air control bushing (B).
2. Position the bushing (B) at distance "X" according to the type of gas installed.
3. Tighten the fastening screw (C).
4. Seal the adjusted component with Colour to prevent tampering.

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Replacing the ignition burner nozzle

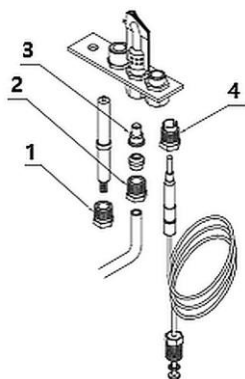


Fig. 9

1. To replace the ignition burner nozzle, proceed as follows:
 - Close the gas shut-off valve upstream of the appliance.
 - open the hinged door of the base unit,

- Loosen the spark plug nut (1, Fig. 9).
 - Unscrew the screw cap (2).
 - Remove the ignition burner nozzle (3).
 - replace the ignition burner nozzle with a nozzle suitable for the corresponding gas type (see information in Table 2)
 - Replace the ignition burner nozzle with a nozzle suitable for the preselected gas type, as specified in Table 2.
 - Replace the screw cap and spark plug nut.
2. After replacing the nozzle, check the functions of the appliance as described in the section **"Function check"**.

ATTENTION!

A leak test must be carried out after every change or adjustment.

Setting the reduced flow rate

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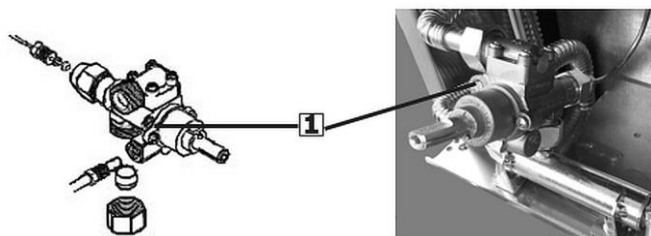


Fig. 10

1. Remove the rotary control and set the minimum or bypass screw **1** (Fig. 10).
The burner must not go out or exhibit flame flashback when quickly changing from the maximum to the minimum position.
For operation with liquid gas, the bypass screw must be fully tightened.
2. Check that the flame is stable, especially after rapid interventions at high power.
3. If the burner goes out or the flame is too high, adjust it as described above.

6 Operating Instruction

Warning Indications



WARNING

Risk of scalding arms, hands, and fingers by escaping steam.

To remove the pasta basket, use the handle only.

Use protective mitts to remove the pasta basket with food.

Risk of scalding arms, hands, and fingers by hot steam.

Never reach inside the basin during or immediately after operation. Before emptying the basin, make sure the water is chill; to this end, hold your palm 2–5 cm above the basin.

Preparing the appliance

This appliance can be used to cook food (pasta, rice, etc.) in boiling water using perforated pasta baskets (Fig. 11).

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

CAUTION!

Supervise the appliance during operation.

The pasta cooker does not have a thermostat.

The appliance has a **pressure switch** (Fig. 11) that prevents the pasta cooker from being switched on when it is empty (no water in the basin).

After use, we recommend always switching off the pasta cooker and emptying the basin to restore the ideal working conditions for the pressure switch.

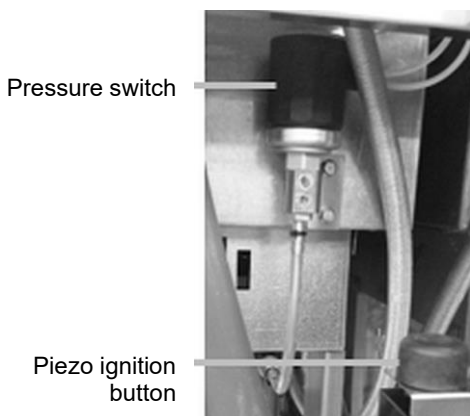


Fig. 11

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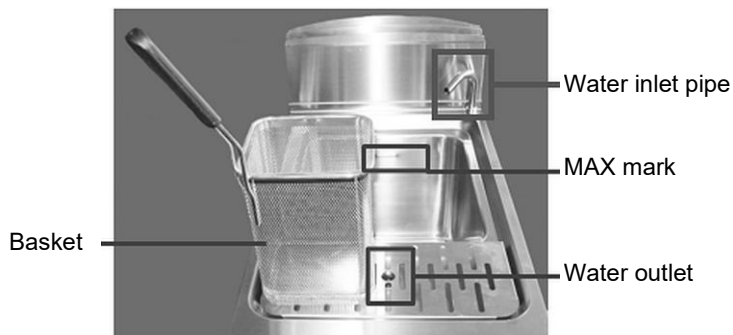


Fig. 12

1. Before **using** the appliance **for the first time**, remove all packaging materials and dispose of them in an environmentally friendly manner.
2. Clean the appliance thoroughly by removing all industrial protective grease from the baskets, basket drip trays, basket supports (at the bottom of the bowl) and the bowl as follows:

Operating Instruction

- place the basket support in the basin;
- place the baskets on the basket holder;
- Place the draining rack on the baskets.
- Open the water inlet tap (Fig. 13) on the front of the appliance.
- Fill the basin with fresh drinking water up to the MAX mark via the water inlet pipe and add a mild detergent.
- Start the device according to the instructions in the section **"Starting up the device"**.
- Bring the water to the boil and let it boil for a few minutes.



Fig. 13



Fig. 14

- Allow the water to cool.
- open the drain valve on the drain pipe (Fig. 14) and let the water drain away;
- Rinse the baskets, basket supports and drip trays thoroughly.
- Rinse the basin thoroughly with clean water.
- Dry the cleaned parts and surfaces thoroughly.
- Place the basket support back on the bottom of the basin.

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Commissioning the device

ATTENTION!

The appliance must not be operated when empty.

The pasta cooker will not switch on if there is no water in the basin.

CAUTION!

The appliance must be supplied with drinking water.

1. Fill the basin with water via the corresponding water inlet tap (Fig. 13) on the control panel up to the MAX mark (Fig. 12).

Controls



Fig. 15

Rotary control

-  Off position
-  Ignition position
-  Large flame position
-  Low flame position



Fig. 16

Piezo ignition button (in the base)

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Ignite pilot flame

1. Open the gas stop valve in front of the appliance.
2. Press the rotary knob and turn it anticlockwise to the ignition position  (Fig. 15).
3. Hold down the rotary knob and repeatedly press the piezo ignition button (Fig. 16) for about 20 seconds until the pilot light ignites.
4. Once the pilot light has ignited, keep the rotary control pressed for a few minutes to warm up the thermocouple and stabilise the pilot light.
5. If the flame goes out when you release the rotary control, repeat the process.

Igniting the main burners

1. Once the pilot light is lit, proceed to ignite the main burners by turning the knob to the  (large flame) position to regulate the temperature.
2. To set the temperature and flame to a minimum, turn the control knob to the  (small flame) position.
3. To bring the content of the basin to the boil, turn the knob to the  (large flame) position.
4. If necessary, turn the control knob to the  (low flame) position to reduce the power depending on the food being cooked.

Preparing food

NOTE!

Salt the already heated water in the basin before placing the pasta basket with the food in the basin.

Never use coarse-grained salt, as it does not dissolve completely and circulate, and can settle at the bottom of the basin and cause corrosion in the long term.

We therefore recommend using only fine-grained salt (max. 3 mm grain size) and adding it only after the water has boiled.

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1. Bring the water to the boil.
2. Place the desired food in the pasta basket.

NOTE!

Only fill the pasta basket halfway with food, as overfilling can cause it to boil over or not cook thoroughly.

Follow the cooking times indicated on the manufacturer's packaging.

3. Place the pasta basket in the basin with water on the basket holder.
4. Monitor the cooking process and never leave the appliance unattended during operation.
5. After cooking, remove the pasta basket from the bowl by the handle.
6. Place the pasta basket on the rack at the front of the bowl to drain.
7. Once drained, serve the finished dishes.

Switch off the appliance

1. To switch off the main burners, turn the rotary knob (Fig. 15) to the ignition position .

The pilot burner remains switched on. The main burners go out.

2. Turn the rotary knob to the off position  to switch off the appliance completely.

In addition to the main burners, the ignition burner will also switch off.

3. Close the gas stop valve and the water tap.

Empty the basin

1. Allow the appliance and the water in the basin to cool down.
2. Open the drain valve in the base of the appliance (Fig. 14).
3. Allow the water to drain away.

The water will flow automatically through the drain pipe into the designated drain.

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7 Cleaning and Maintenance

The operator must ensure that the device and its safety components are kept in good condition. Control and safety systems should be checked for their effectiveness.

Maintenance, cleaning and repairs must only be carried out by suitably trained and specialised personnel.

If the safety devices need to be removed for maintenance, cleaning and repair, they should be reinstalled immediately after completion and their function should be checked.

All maintenance and cleaning work must be carried out in accordance with the operating instructions at the specified intervals.

7.1 Safety Instructions for Cleaning

- Close the gas supply valve before cleaning.
- Leave the appliance to cool down completely.
- Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed objects may damage the appliance.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

7.2 Cleaning

1. Clean the device at the end of the working day, or more often if necessary.
2. Drain the cooled water from the pool via the drain valve on the drain pipe (see section **"Draining the pool"**).
3. Thoroughly clean the used pasta baskets, basket supports and draining racks with hot water, a cleaning agent suitable for food preparation areas and a soft sponge or plastic dishwashing brush.
4. Rinse the pasta baskets, basket support and draining rack xml-ph-0002@deepl.internal with clean water.
5. Clean the basin with hot water, a suitable cleaning agent and a soft cloth or sponge.
6. Thoroughly clean the filter in the basin and the drain opening with a plastic dishwashing brush.

NOTE!

Noodle baskets, basket supports, draining racks and the filter of the drain opening can also be cleaned in the dishwasher.

7. Rinse the basin, filter and drain opening with clean water.
8. Wipe the appliance housing (inside and outside) with a soft, damp cloth.
9. Then dry the cleaned parts and surfaces thoroughly.

7.3 Maintenance

ATTENTION!

Maintenance intervals must be observed!

All routine and non-routine maintenance procedures must be carried out by qualified personnel.

To maintain proper functioning, the device must be serviced **at least once a year**. Maintenance includes:

- Checking the condition of wear parts
- Checking all connections (water, gas)
- Checking the function of the appliance.

We recommend replacing worn parts during maintenance to prevent further service calls and sudden malfunctions of the appliance.

We also recommend that you take out a maintenance contract with your trusted customer service provider.

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8 Disposal

Gas Appliances

At the end of the appliance's operational life cycle, dispose of the appliance, observing national and local regulations. To this end, we recommend contacting a professional company or a proper unit of the local authorities, responsible for utilisation.

Before disposing of the appliance make sure that the appliance cannot be restarted to prevent any abuse and related risks, and then deliver it to the local collection point.