



**IMPORTANT FOR FUTURE REFERENCE**  
Please complete this information and retain this manual for the life of the equipment:  
Model #: \_\_\_\_\_  
Serial #: \_\_\_\_\_  
Date Purchased: \_\_\_\_\_

**ENGLISH**

# Installation & Operation Manual

SSPE14: Floor Model Electric Pasta Cooker  
SSRS14: Floor Model Rinse Station



## TO THE PURCHASER, OWNER AND STORE MANAGER

Please review these warnings prior to posting them in a prominent location for reference.

### WARNING

DO NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

### WARNING

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

### WARNING

Installation, maintenance and repairs should be performed by a Pitco Authorized Service and Parts (ASAP) company technician or other qualified personnel. Installation, maintenance or repairs by an unauthorized and unqualified personnel will void the warranty.

### WARNING

Installation and all connections must be made according to national and local regulations and codes in force.

### WARNING

A country approved all pole circuit breaker with a minimum open contact gap of 3mm must be used for proper installation. (CE countries)

### WARNING

During the warranty period if a customer elects to use a non-original part or modifies an original part purchased from Pitco and/or its Authorized Service and Parts (ASAP) companies, this warranty will be void. In addition, Pitco and its affiliates will not be liable for any claims, damages or expenses incurred by the customer which arises directly or indirectly, in whole or in part, due to the installation of any modified part and/or received from an unauthorized service center.

### WARNING

This appliance, when installed, must be electrically grounded in accordance with local codes or national codes. For domestic models, in the absence of local codes the installation must conform to the National Electric Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable.

### WARNING

Adequate means must be provided to LIMIT the movement of this appliance without depending on the electrical cord connection. Single appliances equipped with legs must be stabilized by installing anchor straps. All appliances equipped with casters must be stabilized by installing restraining chains.

### WARNING

DO NOT alter or remove structural material on the appliance to accommodate placement under a ventilation hood.

### WARNING

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless given supervision or instruction concerning use of the appliance by a person responsible for their safety.

### WARNING

If the appliance is equipped with a power cord and it is damaged, it must be replaced by a Pitco Authorized Service and Parts (ASAP) company technician, or a similarly qualified person in order to avoid a hazard. A replacement, oil resistant cord must be provided by the manufacturer.

### WARNING

The power supply must be disconnected before servicing, maintaining or cleaning this appliance.

### WARNING

The appliance is NOT jet stream approved. DO NOT clean the appliance with a water jet.

### WARNING

DO NOT attempt to move this appliance or transfer hot liquids from one container to another when the unit is at operating temperature or filled with hot liquids. Serious personal injury could result if skin comes in contact with the hot surfaces or liquids.

### WARNING

DO NOT sit or stand on this appliance. The appliance's front panel, tank, splash back, tank cover, workshelf, drain board is not a step. Serious injury could result from slipping, falling or contact with hot liquids.

### WARNING

NEVER use the appliance as a step for cleaning or accessing the ventilation hood. Serious injury could result from slips, trips or from contacting hot liquids.

### WARNING

The water level should be maintained at the level line. DO NOT turn the appliance on until the heating elements are fully covered with water at all times. Serious injury could result from hot steam vapors off the heating elements.

### WARNING

If overflow drain is not equipped or if overflow drain stop is used, do not leave appliance unattended while filling with water. Over filling the appliance can cause serious injuries and damage the equipment.

### WARNING

Completely shut the appliance down when the water is being drained from the appliance. This will prevent the appliance from heating up during the draining and filling process. Serious injury can occur.

### WARNING

This appliance is intended for indoor use only.

### WARNING

DO NOT operate appliance unless all panels and access covers are attached correctly.

### WARNING

It is recommended that this appliance be inspected by a qualified service technician for proper performance and operation on a yearly basis.

### WARNING

This appliance has a maximum water inlet pressure 414 kPa and a minimum water inlet pressure of 138 kPa.

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## 1. INSTALLATION

### 1.1. CHECKING YOUR NEW APPLIANCE

Your new Pitco appliance has been carefully packed into one crate. Every effort has been made to ensure that it is delivered to you in perfect condition. As you unpack your new appliance, inspect each of the pieces for damage. If something is damaged, DO NOT sign the bill of lading. Contact the shipper immediately; the shipper is only responsible for 15 days after delivery. Check the packing list enclosed with your appliance to ensure that you have received all the parts to the appliance. If you are missing any parts, contact the dealer from whom the appliance was purchased. As you unpack the appliance and its accessories be careful to keep the weight of the appliance evenly distributed. Refer to the table below to identify which accessories should be included with your appliance.

Locate your Pitco model number and serial number on the inner door of the appliance and find the date purchased. Write this information on the front cover of this manual for future reference.

If you have completed the above steps that are applicable to the appliance you purchased, the appliance is now ready to be installed. Although it may be possible for you to install and set up your new appliance, it is **STRONGLY** recommended that you have this done by qualified professionals. A qualified professional will ensure that the installation is safe and meets local building and fire codes.

Accessories			
ITEM	DESCRIPTION	SSPE14	SSRS14
1	Basket Hanger	Standard	Standard
2	Element Rack	Standard	N/A
3	Drain Cleanout Rod	Standard	Standard
4	Small Bulk Pasta Basket	Optional	Optional
5	Large Bulk Pasta Basket	Optional	Optional
6	Small Round Pasta Basket	Optional	Optional
7	Large Round Pasta Basket	Optional	Optional
8	Oblong Pasta Basket	Optional	Optional
9	Individual Portion Cups/Rack	Optional	Optional

NOTE:  
UNIT SHOWN WITH OPTIONAL 9" CASTERS  
AND MANUAL FILL

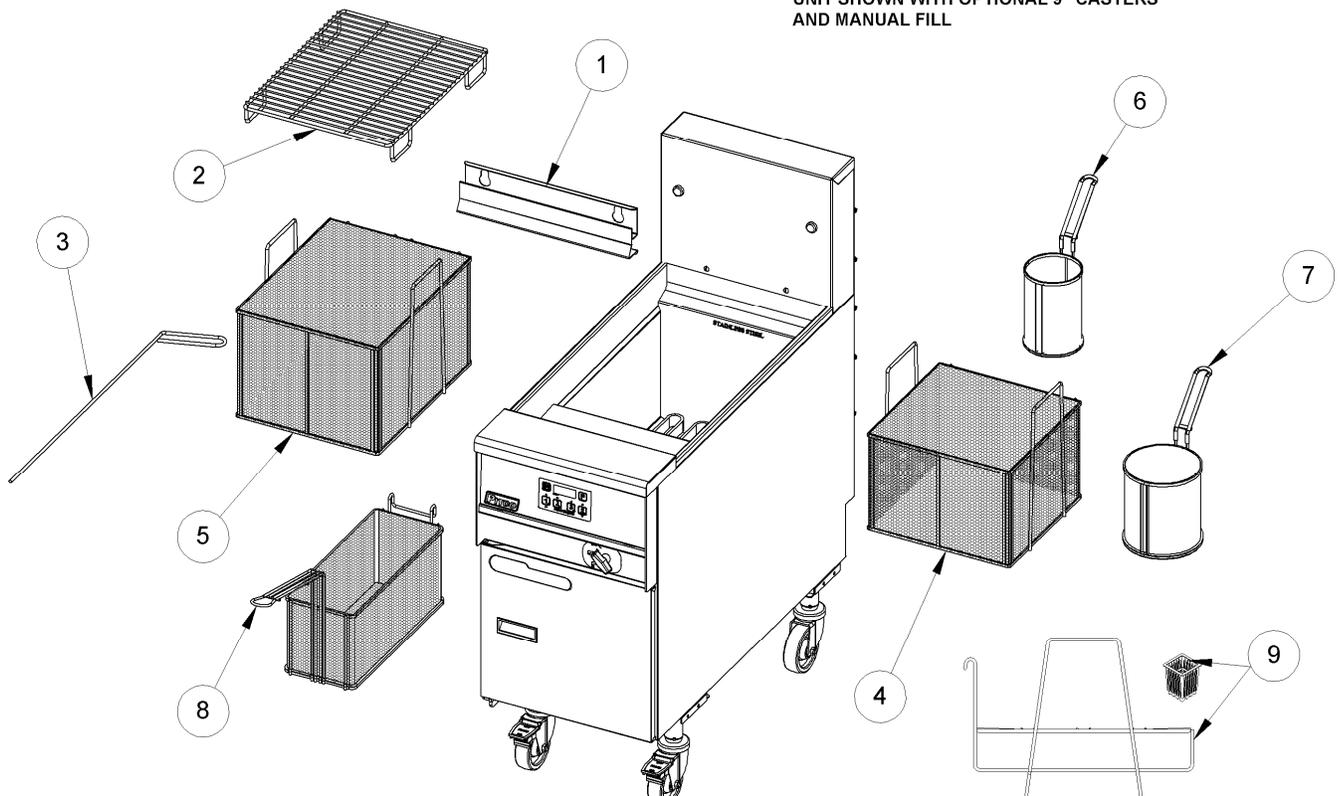


DIAGRAM 1

**WARNING**

**DO NOT sit or stand on this appliance. The appliance's front panel, tank, splash back, tank cover, workshelf, drain board is not a step. Serious injury could result from slipping, falling or contact with hot liquids.**

## 1.2. INSTALLATION CLEARANCES

The clearances shown below are for combustible and non-combustible installations and will allow for safe and proper operation of your appliance.

Unit	Combustible Construction Inches (centimeters)	Non-Combustible Construction Inches (centimeters)
Back	6.0" (15.24cm)	0.0" (0.0cm)
Sides	6.0" (15.24cm)	0.0" (0.0cm)
Floor	6.0" (15.24cm)	6.0" (15.24cm)

In addition to the above clearances there must also be at least 16 inches (40.64cm) of aisle space in front of the unit.

**WARNING**

**DO NOT obstruct the flow of ventilation or air openings around the appliance. Adequate clearance around the appliance is necessary for servicing and proper component ventilation. Ensure that you meet the minimum clearance requirements specified in this manual.**

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**WARNING**

**DO NOT install this appliance next to a deep fat fryer. A splash over of water into the hot oil may cause a flash fire.**

## 1.3. PLUMBING CONNECTIONS

The plumbing installation should be done by a licensed plumber and must comply with local and national codes. The instructions for appliances connected to the water mains by detachable hose sets shall state that new hose sets will be used and that the old hose sets should not be reused (if applicable).

### 1.3.1. WATER INLET CONNECTIONS

If your appliance is equipped with a faucet or a water fill option connections to a potable water supply will be required. If a single water connection is required it is recommended that the appliance is connected to hot water supply. This will greatly decrease the time and energy required for the appliance to reach operating temperature. Prior to installation, a water treatment specialist should inspect the water supply. Water hardness should contain no more than 2.0 grains/gallon. The pH level should be between 6.5 and 8.0. These conditions can be obtained with the use of a properly maintained water softener. The incoming water pressure should be between 20 psi (138 kPa) to 60 psi (414 kPa). For higher water pressures, a high-pressure regulator must be installed to inlet plumbing to avoid damage caused by water hammer. The maximum allowable incoming water temperature is 180°F (82°C). Have your water tested and record the measured values below.

**WARNING**

**When water is at a high temperature and high pressure, excessive splashing of hot water may occur that could result in injury.**

### 1.3.2. DRAIN CONNECTIONS

Each tank has a drain that can be connected to a drainage system. Each tank also has an overflow line. The overflow connection is after the drain valve to provide an unobstructed overflow path. The tank drain and overflow line for each tank is connected together to form a common drain line.

When there are more than 2 appliances joined together the common drains can be connected together with a manifold that has a 1-1/4" NPT outlet connection.

Water Quality Checklist			
	Measured	Max Limit or Range	OK
Temperature		180°F (82°C) Max.	
Hardness		2.0 Grains/Gal. Max.	
pH		6.5 to 8.0	
Pressure		20 psi (138 kPa) to 60 psi (414 kPa)	



## 1.5. ELECTRICAL CONNECTIONS

It is advised that this power supply be plugged into a wall receptacle that is controlled by the ventilation control. This will prevent the appliance from being operated without the ventilator on. If your appliance requires an electrical connection, the power requirements are listed below.

**WARNING**  
**All copper wiring for this appliance must be made in accordance with the wiring diagram(s) located on the appliance.**

**CAUTION**  
**Connecting the appliance to the wrong power supply may damage the appliance and void the warranty.**

**WARNING**  
**Stationary appliances not fitted with means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage category III, the instructions state that means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.**

<b>Electric Power Supply Table</b>			
<b>VOLTAGE (VAC)</b>	<b>PHASE (Ø)</b>	<b>POWER (kW)</b>	<b>Current (A)</b>
200	Single (1)	11.6	58
208		12.5	60
220		11.4	52
240		12.5	52
200	Three (3, Delta)	11.6	33
208		12.5	35
220		11.4	30
240		12.5	30
346/200	Three (3/+ Neutral) (WYE)	11.6	19
380/220		11.4	17
400/230		12.5	18
415/240		12.5	17

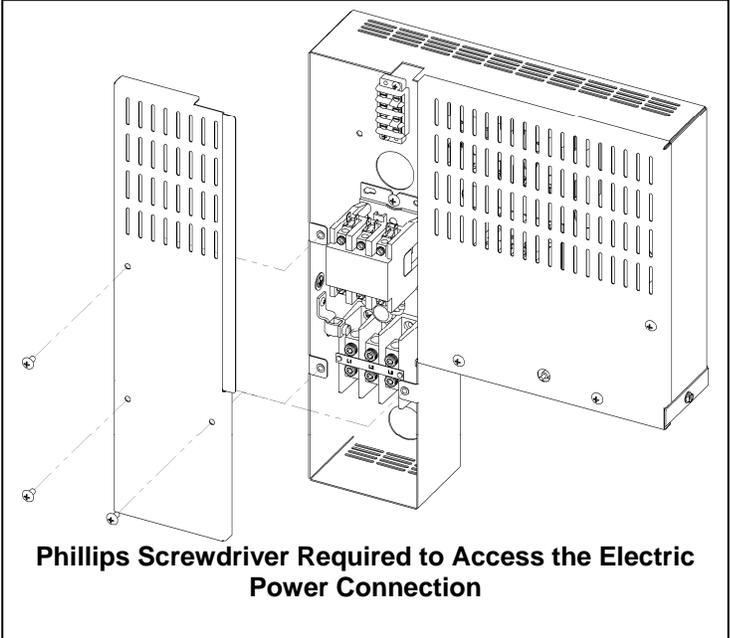
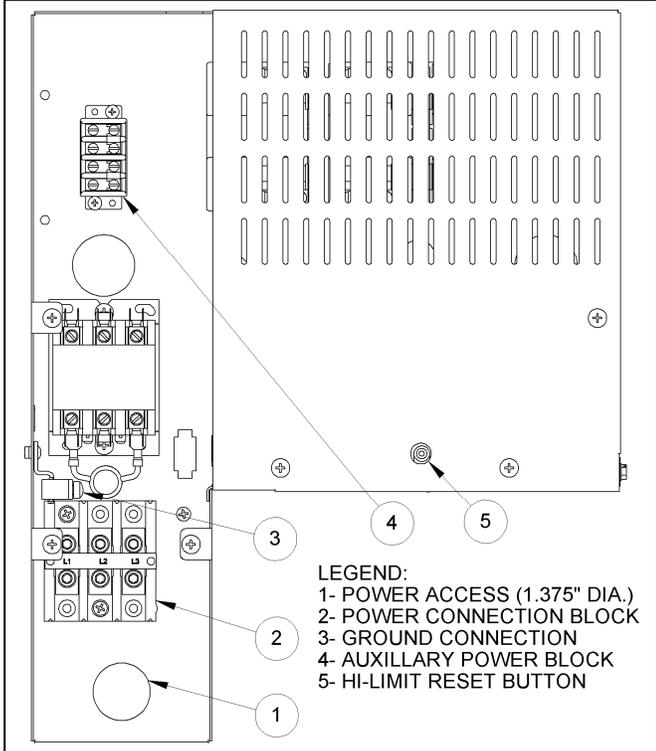
**WARNING**  
**This appliance must be connected to a power supply having the same voltage and phase as specified on the data plate located on the inside of the appliance door.**

**WARNING**  
**DO NOT attempt to connect the appliance to an electrical supply other than that indicated on the data plate. Electrical connection should be performed by qualified personnel.**

**WARNING**  
**The appliance must be grounded in accordance with local code; if there is no local code, comply with the NEC and ANSI/NFPA No. 70 latest edition (for US and Canadian installations). In all other cases, refer to local and national codes and regulations. To comply with European requirements, European models are equipped with an equalization-bonding clamp. An equalization bonding lead must be connected to this clamp to provide sufficient protection against potential difference. This clamp, located on the rear of the appliance is marked with the following universal symbol.** 

**WARNING**

The electrical connection used by this appliance must comply with local codes. If there are no local codes that apply, refer to the National Electrical Code (NEC), ANSI/NFPA 70 for installation in the US. In Canada, refer to CSA Standard C22.2 and local codes. In all other cases, refer to local and national codes and regulations.



**WARNING**

For appliances that are permanently connected to fixed wiring and for which leakage currents may exceed 10 mA, protective devices, such as earth leakage relays, must be installed.

**WARNING**

This equipment must be installed so that the plug is accessible unless other means for disconnection from the power supply (e.g. a circuit breaker) is provided.

**WARNING**

If this appliance is permanently connected to fixed wiring, it must be connected by means of copper wires having a temperature rating of not less than 167°F (75°C).

### 1.6. VENTILATION AND FIRE SAFETY SYSTEMS

Your new appliance must have proper ventilation to function safely and properly. It is very important to install a fire safety system. Your ventilation system should be designed to allow for easy cleaning. Frequent cleaning and proper maintenance of the ventilation system and the appliance will reduce the chances of fire. Ventilation and fire safety systems must comply to local and national codes

### 1.7. INSPECTION

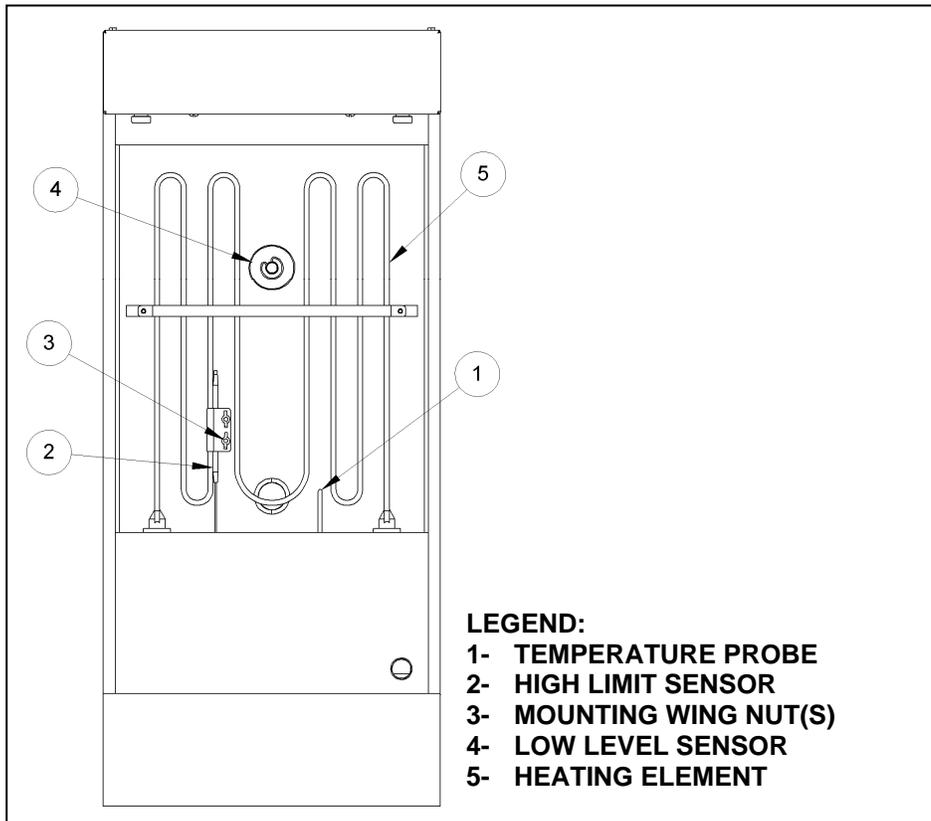
Before you begin filling and adjusting the appliance, perform the following visual checks:

- ✓ After the appliance is in its permanent location, check the levelness. Any additional leveling that is necessary can be performed as previously described.
- ✓ Ensure that the temperature probe (1), and high temperature limit sensing bulb (2) is in place and secure. Check the high limit bulb mounting wing nuts (3) to ensure that they are tight.

# INSTALLATION

SSPE14: Floor Model Electric Pasta Cooker

- ✓ Check the low level sensor (4) to ensure that it moves freely up and down. This sensor will turn off the heat if the water level goes below the heating element.
- ✓ Review the installation portion of this manual and ensure that all steps have been followed and executed properly.



**CAUTION**  
DO NOT leave the appliance unattended during cleaning. Never let the water level go below the heating element.

**CAUTION**  
Be careful not to disturb the probe and high temperature limit during operation and cleaning of this appliance.

## 1.8. INITIAL CLEANING

When your appliance is shipped, many of its parts are covered with a thin coat of oil for protection. Before the appliance is ready for cooking it must be cleaned. This will remove the oil coating and any foreign matter that may have accumulated during storage and shipment. Refer to the following procedure to clean the appliance.

**WARNING**  
Wear protective gloves and clothing when cleaning and draining the appliance and when disposing of water. The water is extremely hot and can cause severe injuries.

1. Read the operation section of this manual prior to filling or operating the appliance.
2. The following steps should be followed using a commercial cleaner.
3. Following the manufacturer's directions, clean the tank interior and all other food contact surfaces.

**WARNING**  
Use a commercial grade cleaner formulated to effectively clean and sanitize food contact surfaces. Read the directions and precautionary statements before use. Particular attention must be paid to the concentration of cleaner and the length of time the cleaner remains on the food contact surfaces.

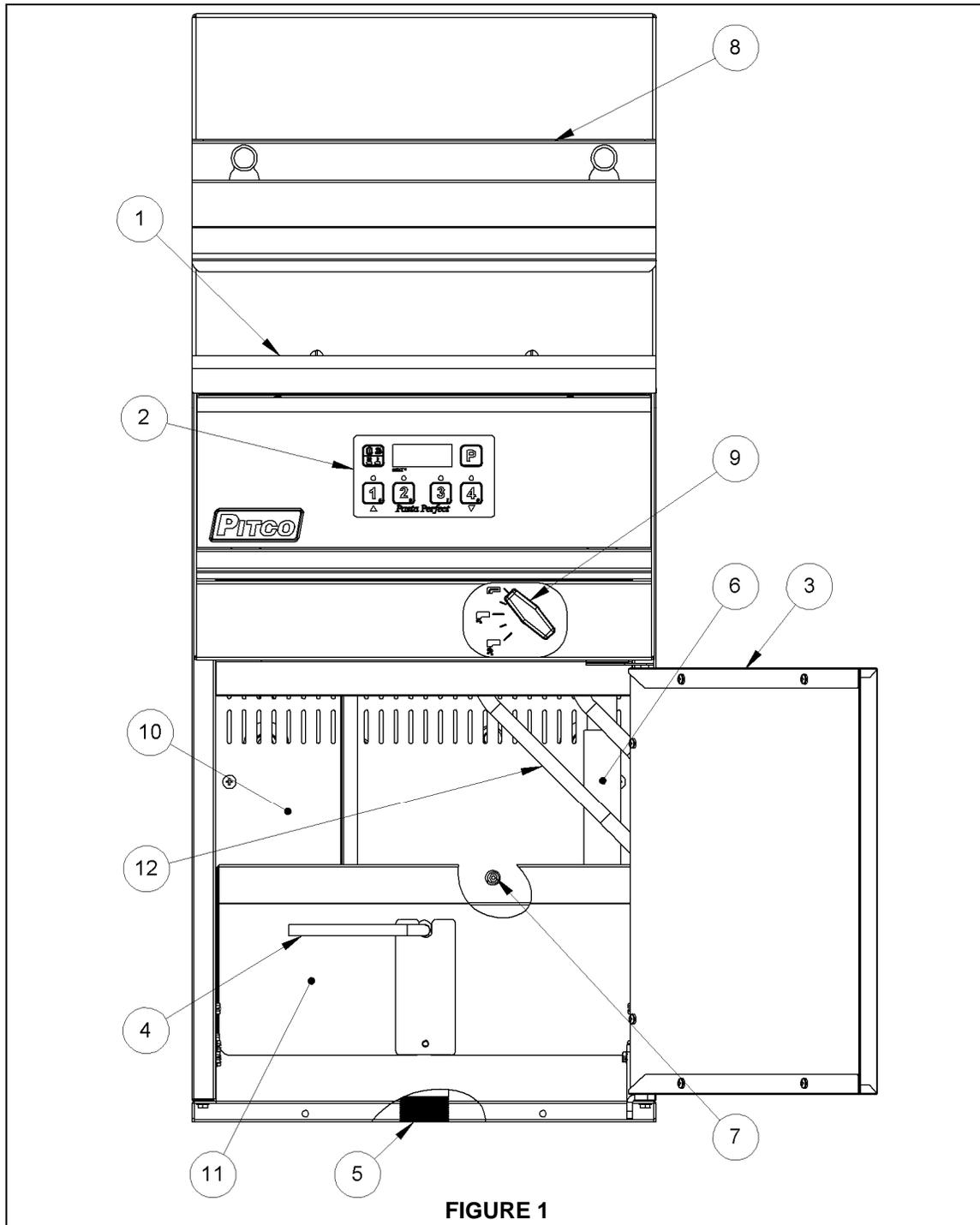
4. When cleaning is complete, rinse the inside of the tank thoroughly with cool water. Continue to rinse the tank until the cleaner has been completely and thoroughly rinsed from the tank.
5. Using a clean dry cloth, wipe out the inside of the tank to remove any residue from the cleaning process.
6. Repeat the previous steps to clean the rinse station if equipped.

## 2. OPERATION

An operator's manual for your appliance's specific control type should be included with your appliance. Refer to that manual prior to operating this appliance.

### 2.1. OPERATIONAL FEATURES

The diagram below outlines some of the key operational components of your appliance. Refer to the following sections of this manual to learn more about these features.



## 2.1.1. COMPONENT DESCRIPTIONS

The descriptions below outlines some of the key operational components of your appliance, see Figure 1. Refer to the following sections of this manual to learn more about these features.

- 1. Cook Tank**
- 2. Controller (*Digital 4 Button Control*)**

Controls the water temperature inside the cook tank.  
Programmable timers are located on the controller, Buttons 1,2,3, & 4.  
Soft ON/OFF (I/O), Press once for ON (I), Press & Hold for Off (O).  
When Control is ON, Press the ON/OFF button once to Toggle between Boil and Simmer Mode.
- 3. Door (*Shown Open*)**

Provides access to the drain valve handle and the high temperature reset button.
- 4. Drain Valve Handle (*Shown in the closed position*)**

Opens the drain valve so water can be drained from the cook tank.  
This unit is standard with a drain valve interlock feature, the appliance will stop heating if the drain valve is opened.
- 5. Drain Outlet**

Water exits the cook tank through the drain outlet when draining or overflowing. The drain is 1-1/4" NPT and can be piped to a nearby floor drain.
- 6. Overflow Line**

When the cook tank water level reaches the overflow, water will flow unobstructed through the overflow line and eventually exit the appliance through the drain outlet.
- 7. High Temperature Reset Button**

This button may need to be pressed in the event that the high temperature limit switch has tripped. The button is located behind the steam deflector panel (11).
- 8. Basket Hanger**

For hanging and/or draining baskets when they are outside of the cook tank.
- 9. Manual Water Fill Knob (Optional Equipment)**

Fills the cook tank with water from an optional rear water connection.
- 10. Entrance Box**

***DANGER: High voltage present. Do NOT open.***  
The Heating element and the main power for the appliance is connected inside this box.  
**Electrical components that control the heating elements are located inside this box.**
- 11. Steam Deflector Panel**

This panel keeps steam from entering the electrical components while the tank is being drained.
- 12. Water Fill Supply Line (Optional Equipment)**

A hot or cold water supply can be connected in the rear of the appliance, when opening the manual water fill knob water will enter the tank from the back of the tank.

**2.2. FILLING THE APPLIANCE**

**2.2.1. FILLING THE COOKER TANK**

It is recommended that the cooker tank is filled with hot water. This will greatly decrease the time it takes for the appliance to reach operating temperature. Refer to the following procedure to fill the cook tank prior to operation.

**WARNING**  
**Water must completely cover the heating element at all times while appliance is on.**

**CAUTION**  
**This appliance is not designed for cooking with oil. Fill with potable water only.**

1. Ensure that the drain valve is closed, See Figure 1.
2. Fill the tank with water until the water reaches the water level line(s).

Tank Capacity		
Model	Description	Water Capacity
<b>SSPE14</b>	Cook Station	12 Gals. (45.5 Ltr.)
<b>SSRS14</b>	Rinse Station	10 Gals. (37.9 Ltr.)

**2.2.2. FILLING THE RINSE TANK**

Once pasta is cooked to the desired doneness it will continue to cook after being removed from the cook tank until its internal temperature is lowered. Submerging the pasta into cold water or rinsing it with cold water will lower the pasta's internal temperature and stop the cooking process. Rinsing or submerging will also prevent sticking and remove dissolved starch. If the appliance is equipped with a rinse tank, it may be filled with cold (or ice) water for submerging the pasta after it leaves the cook tank. Refer to the following procedure to fill the cook tank prior to operation.

1. Ensure that the drain valve is closed, Drain handle has the same closed position as the cook station.
2. Fill the tank with cold water (and ice if desired) until the water reaches the water level line. If the rinse tank does not have level lines, fill the tank so that the water is 4 inches (10.16cm) below the overflow. The tank can be filled up beyond the desired level but water may be lost through the overflow once pasta is placed into the tank.

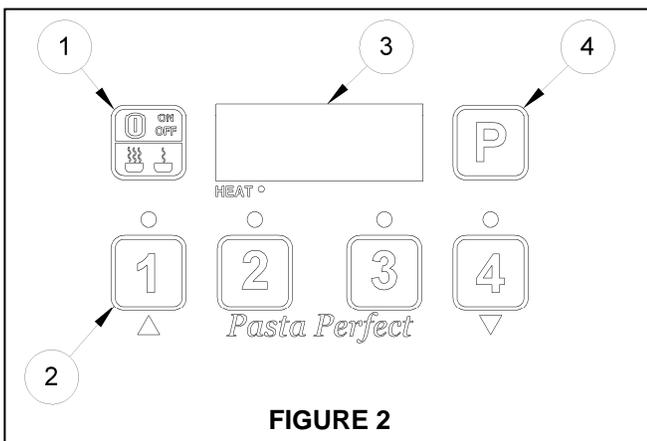
**2.3. APPLIANCE START UP**

Refer to the following procedure to start the appliance prior to operation.

1. Ensure that the drain valve is closed, See Figure 1.
2. Fill the cook tank with water. (See section 2.2.1 "Filling the Appliance")
3. Press the ON/OFF (1) button once to turn on the appliance. The appliance is now on and heating the water in the cook tank, see Figure 2.
4. Toggle the ON/OFF (1) Button once to switch between Boil and Simmer Mode, see Section 2.4.

**2.3.1. APPLIANCE SHUTDOWN**

1. Press and hold the ON/OFF (1) button to turn off appliance.



**FIGURE 2**

**WARNING**  
**NEVER operate the appliance with an empty cook tank. It may void the warranty. Adding water after the heating elements have been heated may cause injuries from hot splattering liquids and steam.**

*\*The control may appear different than shown. Refer to the operator's manual for your control for further instructions.*

**2.4.**

## 2.4. COOKING

It is important to keep the cook tank full of water to minimize the chance of boiling the appliance dry and to keep the water at a level that will provide optimum cooking performance. To keep the water at its normal operating temperature, it is best to add water in small amounts.

**WARNING**  
Dry fired elements are extremely hot, will shorten its service life and may void your warranty.

### 2.4.1. SIMMER MODE

Simmer mode maintains the water temperature to just below boiling. This mode can be used to reheat pasta or as a “stand by” mode.

**To enter simmer mode:**

Press the ON/OFF (1) button until \* is displayed in the display window (3).

If you are not ready to cook, enter simmer mode. This will conserve energy and keep water in the tank longer than when in boil mode.

### 2.4.2. BOIL MODE

Boil mode consistently heats the water so that the water will boil. Once the water starts to boil the appliance is ready to cook pasta.

**To enter boil mode:**

Press the ON/OFF (1) button until \* is displayed in the display window (3).

### 2.4.3. TIMER OPERATION

Timers provide accurate cook times for multiple product quantities and types. The times can be changes to suit each different product using the program button (4) on the control. Refer to the operator’s manual for your appliance’s specific control type to determine how to set the cook timers.

To start a product timer, press a product cook button (2) once. The countdown will be displayed on the control. If more than one product is being timed, the product with the least amount of time remaining in the cook will be displayed on the control. To turn off, or discontinue a product timer, press and hold the appropriate timer button.

### 2.4.4. BASKET LIFT OPERATION

If the appliance is equipped with basket lifts, place the pasta basket onto the basket lift prior to starting the timer(s). The basket(s) will be lowered into the cook tank when a product timer button (2) is activated. At the end of the preset cooking time, the basket lift will raise the basket out of the cook tank.

### 2.4.5. ADDITIONAL CONTROLLER FUNCTIONS

Some controllers have additional functions not described in this manual. If your appliance’s controller has additional functions, refer to the controller’s operation manual to access these functions.

### 2.4.6. MANUAL WATER FILL

If the appliance is equipped with manual water fill or mixing valve, it is recommended that the knob is set so that water enters the tank slowly during cooking. Turn the knob counterclockwise to increase the flow of water into the tank. Some appliances are equipped with a regulated mixing valve where the left knob is for regular filling and the right knob has a regulated flow rate specifically for refilling the tank during cooking and reheating.





2.4.7. COOKING TIPS

- ✓ Rinse pasta after cooking only if it is for cold dishes or if the pasta will NOT be served immediately.
- ✓ For best results when cooking dry pasta, use at least 1 gallon of water for every 1 lb. of dry pasta.
- ✓ Sticky cooked pasta can be avoided by increasing the quantity of water per pound or use of the manual fill option while cooking (if equipped). The manual fill should be set to a trickle while cooking to allow the water continue boiling.
- ✓ When storing pasta, keep the sauce separate because the pasta will continue to absorb liquids after cooking.
- ✓ Cooking oil can be added to cooked pasta prior to storage to prevent sticking. 1-2 tsp. of oil per pound (cooked) is typical.

<b>Cooked Pasta Volumes</b>	
<b>Pasta Type</b>	<b>1lb. Dry = Cooked</b>
Spaghetti	10 cups
Angel Hair	8 cups
Fettuccine	7 cups
Ziti	9 cups
Shells	8 cups
Bow Ties	10 cups

*This table is for reference only. Please refer to the pasta manufacturer's specifications to determine exact cooked quantity.*

**3. PREVENTATIVE MAINTENANCE**

**3.1. DAILY PREVENTATIVE MAINTENANCE**

Performing the preventative maintenance steps below on a daily basis will keep your equipment safe and at peak performance. During the cooking process, starch build up will form on the temperature probes, tank and heating element. If you are producing high quantities of pasta it may be necessary to clean these components more than once a day.

**WARNING**  
**The power supply must be disconnected before cleaning and servicing this appliance!**

3.1.1. APPLIANCE INSPECTION

- ✓ Check that the high temperature limit, temperature probe and elements are in the correct position and secured in place.
- ✓ Check that wires and cords are not frayed or loose in and out of the cabinet.
- ✓ Check around the appliance for loose parts or accessories that need to be secured or other foreign items (ex: Aerosol cans) that should be removed from the area.
- ✓ Check for water leaks around the drain lines and water supply in and out of the appliance.

**WARNING**  
**Wear protective gloves and clothing when cleaning and draining the appliance and when disposing of water. The water is extremely hot and can cause severe injuries.**

3.1.2. CLEANING THE COOK TANK (RINSE TANK IF EQUIPPED)

1. Turn the appliance off, see Section 2.3.1.
2. Scrub the tank, basket hanger, baskets, heating element and temperature probe using a Scotchbrite™ or other abrasive pad with a commercial type cleaner specifically designed for cleaning and sanitizing food contact surfaces. Follow the directions and familiarize yourself with the safe use of this cleaner prior to using it to clean the appliance. Care must be taken to remove all the foreign material on the tank surface and on the components in the tank.
3. When cleaning is complete, rinse the inside of the tank and its components thoroughly with cool water. Continue to rinse at least twice or until the cleaner has been completely and thoroughly rinsed from the tank.

<p><b>WARNING</b>  <b>DO NOT leave the appliance unattended during cleaning.</b></p>	<p><b>WARNING</b>  <b>Read the operation section of this manual prior to filling or operating the appliance.</b></p>
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3.1.3. CLEANING THE CABINET

1. The inside of the cabinet should be cleaned with a clean dry cloth removing oil, dust, dirt and cooking debris on all accessible surfaces and components. Do not spray or use a water jet on this appliance.
2. The outside of the cabinet should be cleaned with a wetted cloth and mild detergent to remove oil, dust, dirt and debris. Be careful not to introduce the detergent into the tank and food zone regions of the appliance.

**3.2. MONTHLY PREVENTATIVE MAINTENANCE**

Water can leave mineral deposits inside the tank. Performing the monthly preventative maintenance steps below will keep your equipment safe and at peak performance. If you are producing high quantities of pasta or your water is heavily mineral based, then it may be necessary to clean these components more than once a month.

3.2.1. DELIMING

1. Read the operation section of this manual prior to filling or operating the appliance.
2. Following the manufacturer’s deliming instructions, remove deposits from the tank’s interior.
3. When cleaning is complete, rinse the inside of the tank and its components thoroughly with cool water. Continue to rinse at least twice or until the cleaner has been completely and thoroughly rinsed from the tank.
4. Using a clean dry cloth, wipe out the inside of the tank to remove any residue from the deliming process.
5. Repeat the previous steps to clean the rinse tank (if equipped).



### 3.3. ANNUAL/PERIODIC PREVENTATIVE MAINTENANCE AND INSPECTION

This section should ONLY be performed by a qualified service technician as part of a regular kitchen maintenance program. This inspection should take place a minimum of once a year by an Authorized Service Technician recommended by Pitco. It may be necessary perform this inspection more then once a year.

#### **WARNING**

**The power supply must be disconnected before cleaning and servicing this appliance!**

#### 3.3.1. HEATING ELEMENT

- ✓ Check if the element is mechanically strong and in good condition. Look for scale build up and inspect for signs of repeated dry firing.
- ✓ Verify element wires are in good working condition. Look for damage to wires or frayed insulation. Check that the insulation is dry.
- ✓ Verify that bulkhead connections/nuts are tight and leak free. Look for water stains and wet surfaces.
- ✓ Verify amp-draw is within range as compared to the information on the data plate.

#### 3.3.2. TEMPERATURE PROBE & HIGH LIMIT PROBE

- ✓ Verify probes are in good working condition. Check for damage and that the fasteners are tightly secured to the tank.
- ✓ Verify compression fittings are leak free.
- ✓ Check wiring for loose electrical connections.

#### 3.3.3. CONTROLLER

Refer to controls operation manual to check all control functions.

- ✓ Verify that the controller is in good mechanical condition. Check all lights, displays and buttons to assure that they are working properly. Examine overlay for damage that could allow moisture to enter.
- ✓ Check for loose electrical connections.
- ✓ Verify simmer temperature. Check temperature 1" above controller probe, if necessary check probe resistance.
- ✓ Check drain valve interlock to ensure that the appliance stops heating when the drain valve is open.

#### 3.3.4. CONTROL BOX & ELECTRICAL COMPONENTS

- ✓ Verify that heating contactors are in good condition. Check for worn or pitted contacts. Verify that wires are tight and in good condition.
- ✓ Verify that all components (transformer, terminal block, relays, drain switches, etc.) are in good condition.
- ✓ Verify that wires are tight and in good condition.
- ✓ Verify enclosures are free of leaks. Check for water stains and wet surfaces.
- ✓ Verify that the covers and panels are in tact and provide a safe condition. Check for loose parts.
- ✓ Verify power cord is in good condition. Check for frayed or exposed wires. Verify that the insulation is in good condition and the attachment to the appliance is tight.

#### 3.3.5. TANK & DRAIN SYSTEM

- ✓ Verify that the tank is in good condition. Check for scale build up and inspect for signs of corrosion. Verify that tank is leak free. Check drain overflow for scale build up and debris blockage.
- ✓ Verify that drain valve is in good condition. Check for leaks in the seal area and fitting region.
- ✓ Verify that drain lines are leak free, kink free and in good condition. Check for scale build up and debris blockage. Verify that the clamps and connections are securely tightened.

## 4. TROUBLESHOOTING

### 4.1. POWER FAILURE

If electric power is removed for any reason, the appliance will shut down. To restart the appliance, follow the appliance start up procedure in section 2.3.

### 4.2. HIGH TEMPERATURE LIMIT SWITCH

This appliance is equipped with a high temperature limit switch. The high temperature limit switch will stop the appliance from functioning if the internal cook tank reaches an unsafe temperature. In the event that the high temperature limit has tripped, Please refer to the following procedure to reset the switch.

#### 4.2.1. Resetting the HighTemperature Limit Switch

1. Turn the appliance off.
2. Allow the appliance ample time to cool to room temperature.
3. Add water to the cook tank as needed.
4. Press the high limit reset button(7), See Figure 1, the button should make a single click.
5. The high limit switch is now reset and the appliance is ready for start up.
6. If the high temperature limit switch continues to trip, have the appliance inspected by an Authorized Professional.

**WARNING**  
**DO NOT add water to the tank until it has been given ample time to cool down. Failure to do so may result in damage to the appliance and/or injury to the operator.**

### 4.3. DRAIN VALVE INTERLOCK

This appliance is equipped with a drain valve interlock circuit. The appliance will stop heating if the tank drain valve is opened. The control will give a heat failure display, refer to Section 4.6. Refer to the following procedure to resume operation after the drain valve interlock is tripped.

1. Turn the appliance OFF (if not already OFF).
2. Close the tank drain valve and fill the tank with water.
3. Turn the appliance ON.

### 4.4. LIQUID LEVEL SENSOR

If your appliance is equipped with a liquid level sensor circuit, the appliance will stop heating if the water level gets too low. The control will give a heat failure display, refer to Section 4.6. Refer to the following procedure to resume operation after the liquid level sensor de-energizes the appliance due to a low water level.

1. Turn the appliance OFF (if not already OFF).
2. Make sure the tank drain valve is closed and fill the tank with water to the fill line.
3. Turn the appliance ON.

### 4.5. TROUBLESHOOTING CHART

Problem	Probable Causes	Corrective Actions
Controller does not activate.	No power to appliance.	Check power cord and main building power supply.
	Circuit Breaker tripped.	Reset circuit breaker.
	I/O button not pressed On.	Press I/O button to to turn on controller.
	Controller not turned on.	Turn on controller.
	Power Cord loose or not connected.	Connect power cord.
Controller displays that it is heating but water will not heat.	High temperature limit(s) has tripped	Allow appliance to cool and reset High temperature limit(s).

## 4.6. CONTROLLER WARNING DISPLAYS

If your appliance is equipped with a temperature controller it may display the following warnings on its display.

Display	Problem	Action
	Low Water Temperature	Wait for appliance to heat up and reach set point temperature
	Open Temperature Probe Circuit	Contact Authorized Service Company
	Shorted Temperature Probe	Contact Authorized Service Company
	High Temperature Alarm	Low Water Level, Allow Appliance to Cool Before Filling and Restarting Appliance
	Open High Temperature Limit Switch	Contact Authorized Service Company
	Low Level Water Sensor Open	Low Water Level, Allow Appliance to Cool Before Filling and Restarting Appliance
	Drain Valve is Open While Appliance is Turned On	Turn Off Appliance, Close Drain Valve, Allow Appliance to Cool Before Filling and Restarting Appliance

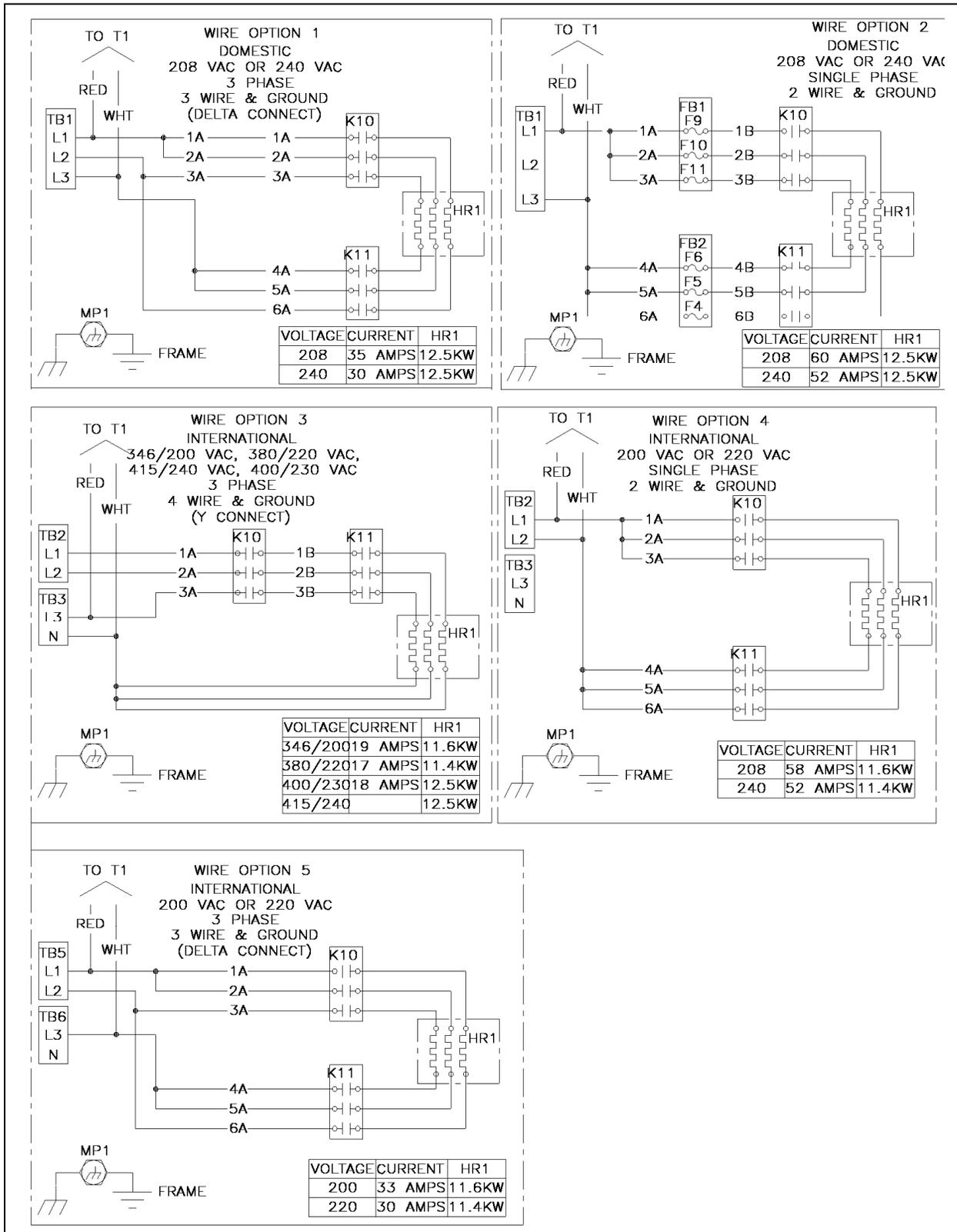
## 4.7. ELECTRIC COMPONENT PARTS LIST

Item numbers correspond with the schematics on the following pages.

ELECTRIC COMPONENT REPLACEMENT PARTS LIST			
ITEM	DESCRIPTION	ITEM	DESCRIPTION
A1	CONTROL, DIGITAL PASTA 4 BUTTON	VR1, VR2	SNUBBER, 24V CONTACTOR
	CONTROL, DIGITAL PASTA 2 BUTTON OG	K22	RELAY, 24VAC DPDT
A4	CONTROL, RELAY BOARD W/AC IN (SCB)	TB1	BLK,TERM 3 POST ENTRANCE
LS2	SWITCH, LIQUID LEVEL FLOAT	TB2, TB3	BLK,TERM 2 POST ENTRANCE
HL1	SWITCH, HI LIMIT 250F	FB1, FB2	FUSEBLOCK, 3 POST
HR1	ELEMENT, 208V 12.5 KW	FS4-6, FS9-11	FUSE, 40 AMP SLOW-BLO
	ELEMENT, 240V 12.5 KW	MP1	LUG, GROUND #8-2 AWG
	ELEMENT, 380/220V 11.4 KW	BS3	BLOCK, TERM 4 POLE BARRIER
K10, K11	CONTACTOR, 24VAC 3POLE QD		JUMPER, TERM BLOCK BARRIER
RT1	PROBE, TMTR PX14D, RTX14	LS1	SWITCH, PROXIMITY MAGNETIC
T1	XFMR,80VA 120/208/240 TO 24V		SWITCH, ACTUATOR MAGNETIC



## 4.9. HIGH VOLTAGE WIRING SCHEMATIC(S)



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