



**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

PE14D: Floor Model Electric Pasta Cooker  
RS14D: Floor Model Rinse Station  
*Built after 11/2003*



## **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 in the absence of local codes, with the National Electrical 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 intended for professional use only and should be operated by fully trained and qualified personnel.

### **WARNING**

If the supplied power cord 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.

### **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 element.

### **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 and heating element damage 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.

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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.

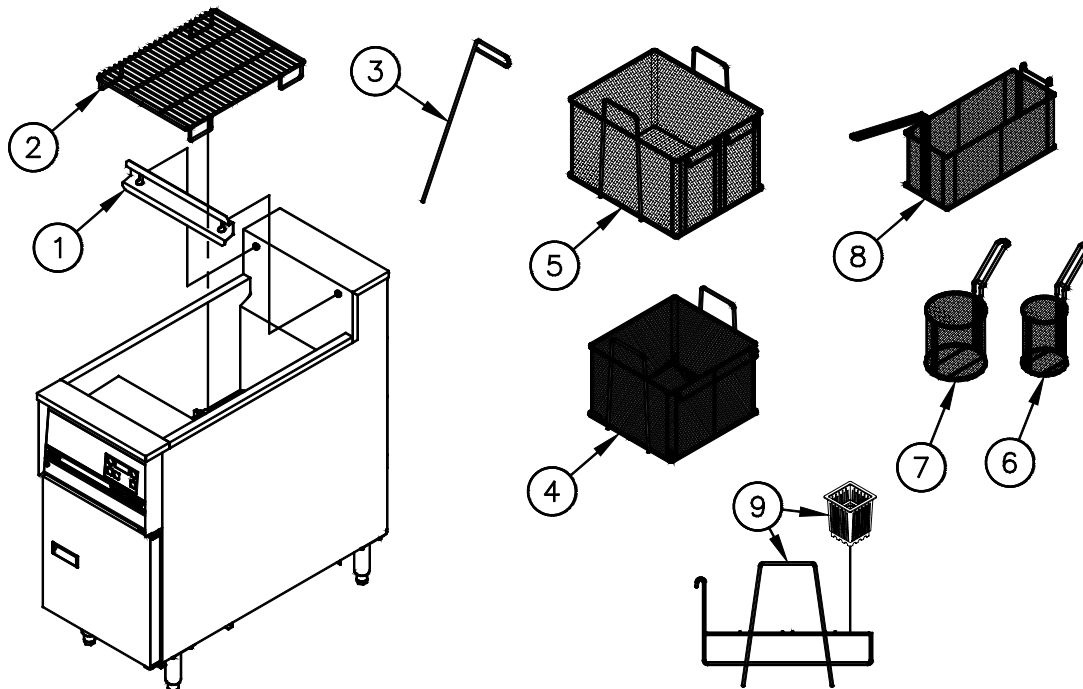
Locate your Pitco model number and serial number on the inner door of the appliance and find the date purchased. Write this information on the front cover of this manual for future reference.

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

#	Description	PE14D	RS14D
1	Basket Hanger	Standard	Standard
2	Element Rack	Standard	N/A
3	Drain Cleanout Rod	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	Portion Cups with Rack	Optional	Optional

**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.

	Combustible Construction	Non Combustible Construction
	Inches (centimeters)	Inches (centimeters)
Back	6.0" (15.24cm)	0.0" (0.0cm)
Sides	6.0" (15.24cm)	0.0" (0.0cm)
Counter	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.

<p><b>WARNING</b></p> <p><b>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.</b></p>	<p><b>WARNING</b></p> <p><b>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.</b></p>
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<p><b>CAUTION</b></p> <p><b>To prevent equipment damage and/or personal injury, do not tilt the appliance onto any two of its casters or legs, or pull the appliance by the splash back.</b></p>
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## 1.3. LEG/CASTER INSTALLATION AND LEVELING

When you receive your appliance it is completely assembled with the possible exception of the legs (or casters). This appliance must be installed with legs or casters; it cannot be curb mounted. Curb mounting will seriously inhibit this appliance's ability to effect proper component ventilation. The legs/casters must be installed before connecting the appliance to the power supply. The legs provide the necessary height to meet sanitation requirements and assure adequate air supply for electrical component ventilation. Use the following procedure.

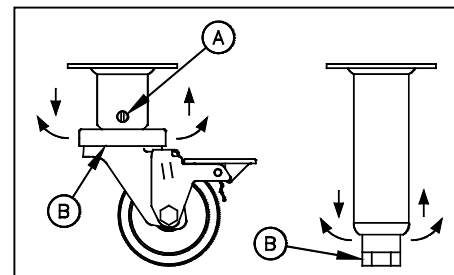
<p><b>WARNING</b></p> <p><b>This appliance <u>must</u> be installed with the legs or casters provided by the manufacturer.</b></p>
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**Required tools: 7/16 " wrench and socket and a large pair of water pump pliers.**

1. Lay the appliance on its back, being careful not to damage the splash back by pulling on it. Protect the outside of the appliance with cardboard or a drop cloth when laying it down.
2. Attach each leg/caster with the hex head screws and nuts supplied. Each leg/caster requires four 1/4-20 x 5/8" hex head screws and nuts. Insure that all screws are tight.
3. Mount the screws from the inside of the appliance with the nut on the outside (bottom) of the appliance. The nuts have lock washers attached to them, therefore it is not necessary to use separate lock washers.

<p><b>WARNING</b></p> <p><b>DO NOT install legs or casters, or perform leveling procedure when appliance is in operation or full of hot liquids. Serious injury could result.</b></p>
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4. When all four legs/casters are securely mounted, stand the unit up, being careful not to put too much weight on any one leg. Adjust the height and level the appliance by adjusting the leveling devices (B) with water pump pliers. On casters, loosen 2 screws (A) before leveling, make your height adjustments, then retighten.



#### 1.4. PLUMBING CONNECTIONS

The plumbing installation should be done by a licensed plumber and must comply with local and national codes.

##### 1.4.1. WATER INLET CONNECTIONS

If a faucet or water fill option is equipped on your appliance 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 it takes 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 (1.38 bars) to 60 psi (4.14 bars). 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.

##### Water Quality Checklist

	Measured	Range	OK
Temperature		180°F (82°C) Max.	
Hardness		2.0 Grains/Gal. Max.	
pH		6.5 to 8.0	
Pressure		20 psi to 60 psi	

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

##### 1.4.2. DRAIN CONNECTIONS

Each tank has a drain that can be inserted into 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 drain and overflow line for each tank may be connected together to form a common drain line.

#### 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.

Voltage/Phase	KW	Amps
200VAC, single phase	11.6	58
208VAC, single phase	12.5	60
220VAC, single phase	11.4	52
240VAC, single phase	12.5	52
200VAC, three phase	11.6	33
208VAC, three phase	12.5	35
220VAC, three phase	11.4	30
240VAC, three phase	12.5	30
346/200VAC, three phase	11.6	19
380/220VAC, three phase	11.4	17
400/230VAC, three phase	12.5	18
415/240VAC, three phase	12.5	17

##### **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**

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

##### **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.

<p align="center"><b>WARNING</b></p> <p><b>DO NOT</b> attempt to connect the appliance to an electrical supply other then that indicated on the data plate. Electrical connection should be performed by qualified personnel.</p>	
<p align="center"><b>WARNING</b></p> <p>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.</p>	
<p align="center"><b>WARNING</b></p> <p>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. </p>	
<p><b>To Access Electrical Connections</b> Phillips Screwdriver Required</p>	<p align="center"><b>WARNING</b></p> <p>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.</p>
	<p align="center"><b>WARNING</b></p> <p>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 then 167°F (75°C).</p>

<ol style="list-style-type: none"> <li>1) <b>1" (2.54cm) Access Hole</b></li> <li>2) <b>Connection Points</b> 1/2" (1.27cm) Allen Wrench Required</li> <li>3) <b>Ground Connection</b> Flat head screwdriver required</li> </ol>	
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## 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. Refer to ANSI 83.11 for a list of reference documents that will provide guidance on ventilation and fire safety systems.



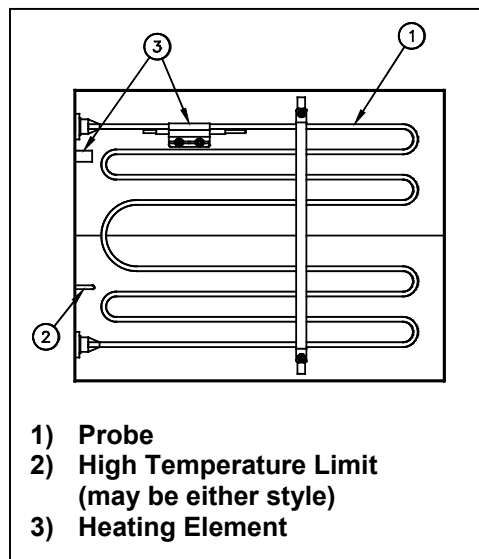
**1.7. INSPECTION**

Before you begin filling and operating 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 probe, heating element and high temperature limit is in place and secure. Check the high limit bulb mounting screws to ensure that they are tight.
- ✓ Review the installation portion of this manual and ensure that all steps have been followed and executed properly.

**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.**

**CAUTION**

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

1. Read the "operation" section of this manual prior to filling or operating the appliance.
2. The following steps should be followed using a grease dissolving commercial cleaner.

**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.**

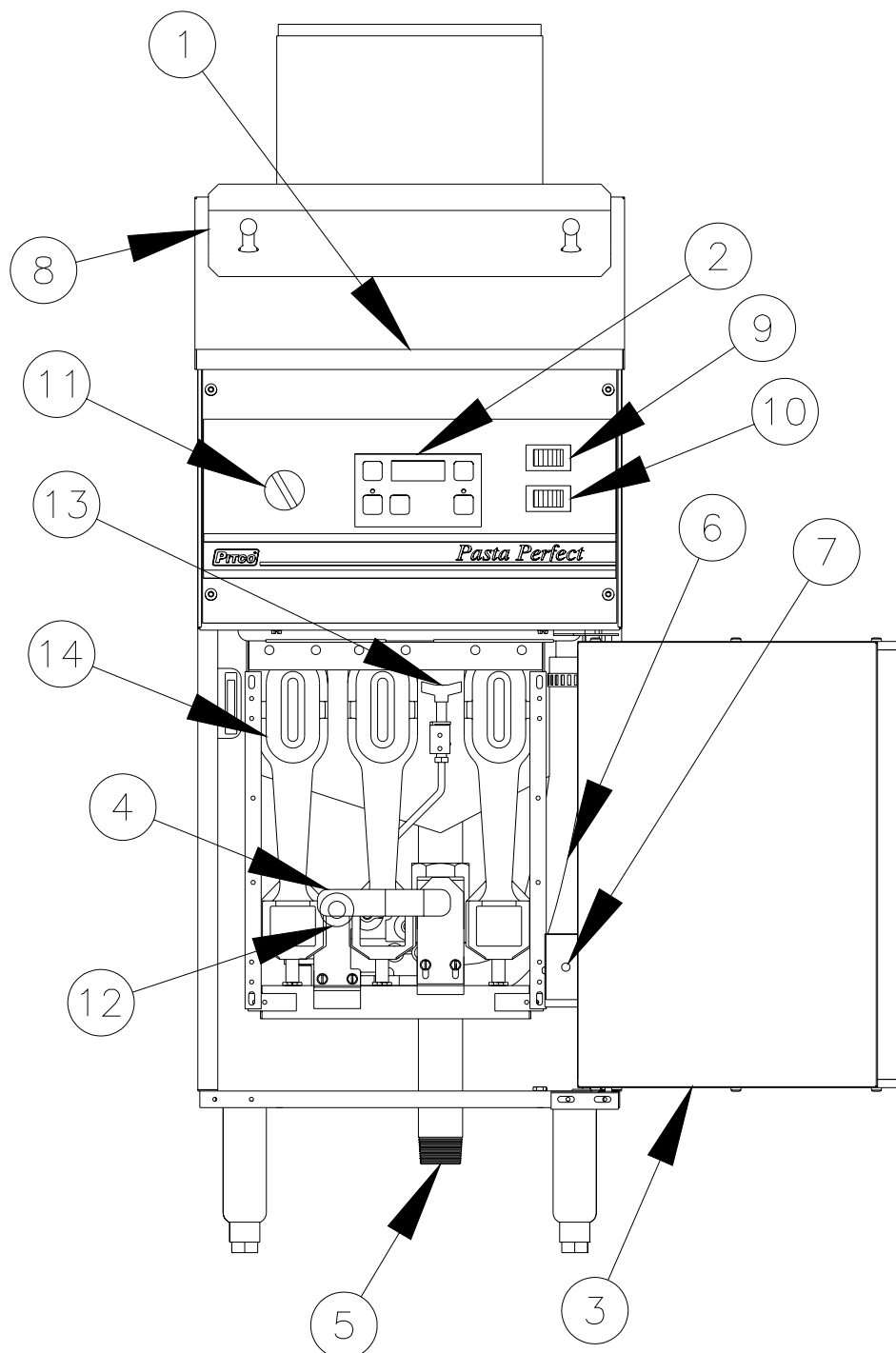
3. Following the manufacturer's directions, clean the tank interior and all other food contact surfaces.
4. When cleaning is complete, rinse the inside of the tank thoroughly with cool water. Continue to rinse the tank until the cleaner has been completely and thoroughly rinsed from the tank.
5. Using a clean dry cloth, wipe out all of the water.
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 this manual. 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.



**1. Cook Tank****2. Controller (*Not on all Models*)**

Controls the water temperature inside the cook tank. Optional timers are located on the controller (if equipped). Includes button to switch between boil mode and simmer mode (not on all models). If the controller has an ON/OFF button, it will be used to turn ON the controller as well as other features on the appliance.

**3. Door (*Shown Open*)**

Provides access to the drain valve handle, and 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. If the drain valve interlock feature is equipped, 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.

**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 has tripped.

**8. Basket Hanger**

For hanging and/or draining baskets when they are outside of the cook tank.

**9. ON/OFF Switch (*Not on all Models*)**

Turns the appliance ON and OFF. Some controllers require that they are turned ON by another button after the ON/OFF switch is in the ON position.

**10. Boil/Simmer Switch**

Switches the appliance between boil and simmer mode. May be part of controller on some models.

**11. Manual Water Fill Knob (*Not on all Models*)**

Fills the cook tank with water. May be adjusted for the proper water flow into the cook tank.

**12. Hot/Cold Faucet (*Not on all Models*)**

Fills the cook tank or rinse tank (if equipped) with water.

**13. Element Box**

**DANGER:** High voltage present. Do NOT open.

This box covers the high voltage wires going to the heating element from the entrance box.

**14. Entrance Box**

**DANGER:** High voltage present. Do NOT open.

The main power for the appliance is connected inside this box.

Electrical components that control the heating elements are located inside this box.

## 2.2. FILLING THE APPLIANCE

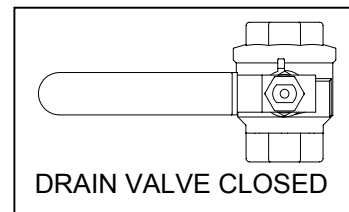
### 2.2.1. FILLING THE COOKER TANK

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.

#### CAUTION

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

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



#### Tank Capacity

Model	Capacity
PE14D	12 Gal. (45.5 Liters)

#### WARNING

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

### 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 in 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.
2. Fill the tank with cold water (and ice if desired) until the water reaches the water level line(s).  
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.
2. Fill the cook tank with water. (See section 2.1 "Filling the Appliance")
3. If the appliance is equipped with a I/O (ON/OFF) switch, turn it to the I (ON) position.

#### WARNING

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

4. If the appliance is equipped with a controller it may need to be turned on. Press the \* button to turn the controller on.

*\*The specified button may appear slightly different then shown. Refer to the operator's manual for your appliance's specific control type to determine the exact appearance of each button and display.*

5. The appliance is now on and heating the water in the cook tank.

#### WARNING

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

### 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. If the appliance is equipped with manual water fill, it is recommended that the fill knobs are set so that water enters the tank slowly during cooking.

#### 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:

Models with electric thermostat: Press the boil/simmer switch to the simmer position.

All other Models: Press the \* button until \* is displayed.

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

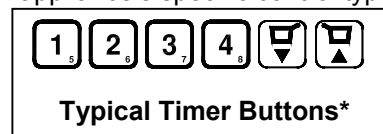
Models with electric thermostat: Press the boil/simmer switch to the boil position.

All other Models: Press the \* button until \* is displayed.

## 2.4.3. TIMER OPERATION

Not all control types include timers. Timers provide accurate cook times for multiple product quantities and types. Refer to the operator's manual for your appliance's specific control type to determine how to set the cook timers if equipped.

**To start a timer:** Press 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 the timer cycle starts. 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.

***\*The specified buttons and/or displays may appear slightly different then shown. Refer to the operator's manual for your appliance's specific control type to determine the exact appearance of each button and display.***

## 2.4.6. 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.

### Cooked Pasta Volumes

Pasta Type	1lb. Dry = Cooked
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.*

## 2.5. APPLIANCE SHUTDOWN

Refer to the following procedure to shutdown the appliance.

1. If the appliance is equipped with a controller it should be turned OFF. Refer to the operator's manual for your appliance's specific control type to determine how to do this.
2. If the appliance is equipped with a I/O (ON/OFF) switch, turn it to the 0 (OFF) position.

### 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 cabinet and around 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.

**WARNING**

**Read the operation section of this manual prior to filling or operating the appliance.**

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 and on components in the tank.

**WARNING**

**DO NOT leave the appliance unattended during cleaning.**

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.

##### 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.
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 all of the water.
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 than 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/nut is 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

Perform the following inspection if the appliance is equipped with a temperature controller.

- ✓ Verify that the controller is in good mechanical condition. Check all lights, displays and switches 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 (if provided) 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**

- ✓ 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 (if equipped) for scale build up and debris blockage.

**3.3.6. DRAIN SYSTEM**

- ✓ 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

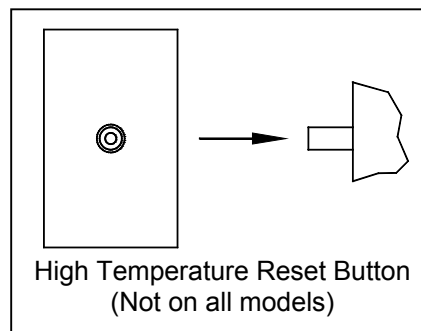
### 4.1. POWER FAILURE

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 2.2.

### 4.2. HIGH TEMPERATURE LIMIT

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.

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 temperature reset button if equipped.
5. The high limit switch is now reset and the appliance is ready for start up.



#### 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

If your appliance is equipped with a drain valve interlock circuit, the appliance will stop heating if the tank drain valve is opened. In some cases the appliance will turn off. 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. TROUBLESHOOTING CHART

Problem	Probable Causes	Corrective Actions
Controller does not activate.	No power to appliance.	Check main building power supply.
	Circuit Breaker tripped.	Reset circuit breaker.
	I/O Switch in 0 position.	Flip I/O switch to I position and 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 has tripped	Allow appliance to cool and reset High temperature limit.

## 4.5. CONTROLLER WARNING DISPLAYS

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

Display	Problem	Action
	Water temperature is low.	Wait for appliance to heat up.
	Incorrect probe reading.	Contact Authorized Service Company.
	Water level is low.	Turn off appliance. Allow ample time for appliance to cool before filling with water and turning on.
	Incorrect probe reading.	Contact Authorized Service Company.
	Drain valve is open while controller is on.	Turn off appliance. Close drain valve before turning appliance back on.



In the event of problems with or questions about your order, please contact the Pitco Frialator factory at:  
(800) 258-3708 US and Canada only or  
(603) 225-6684 World Wide  
Website Address: [www.pitco.com](http://www.pitco.com)

In the event of problems with or questions about your equipment, please contact the Pitco Frialator Authorized Service and Parts representative (ASAP) covering your area, or contact Pitco at the numbers listed to the left.

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