



PrepPal® CookRite® Mixrite®



GAS PASTA COOKER USER MANUAL

PCG9-NG / PCG9-LP / PCG18-NG / PCG18-LP

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Important: Retain this manual for future reference.

Safety Warnings

Read these safety instructions thoroughly before operating the appliance.

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance. If you smell gas, immediately shut off the gas supply, extinguish any open flame, and contact your gas supplier or the fire department.

Installation and Repairs: This appliance must be installed, adjusted, and serviced by qualified personnel in accordance with applicable local and national codes.

Note: Never leave the appliance operating unattended.

Safety Precautions

- This appliance is intended for commercial use only and is not for household use.
- Do not allow children or untrained personnel to operate, clean, or service the appliance.
- Do not operate the appliance unless all panels and components are correctly installed.
- Do not use the appliance outdoors.
- Do not use an open flame to check for gas leaks. Use a soap and water solution or approved leak detection method.
- Never operate the appliance with an empty tank. Water must cover the heat tubes during operation.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.

Safety Warnings (Cont'd)

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

Hot Water and Steam

- The pasta cooker becomes extremely hot during operation. Hot water, steam, and metal surfaces can cause severe burns.
- Do not move the appliance when it contains hot water.
- Do not add water to an overheated or dry tank. Allow the unit to cool before refilling.
- Use protective gloves and appropriate tools when handling baskets, covers, or tank components.

First Aid for Burns

- Cool the affected area under clean running water.
- Seek medical attention when necessary.
- If the victim is unconscious, follow basic first aid procedures and contact emergency services immediately.

Hygiene

- Always keep the appliance clean because it comes into direct contact with food.
- Clean the tank and surrounding surfaces daily.
- Use only cleaning agents suitable for stainless steel equipment.

Manufacturer's Authority and Responsibility

Any full or partial modification of the products is prohibited without the manufacturer's explicit authorization.

Manufacturers refused to undertake responsibility to third parties as the following reasons:

- ⚠ Not follow this instruction guidance and warning in using and testing.
- ⚠ Not inaccordance with the requirements of technical parameters using this product.
- ⚠ Incorrectly or irrationally using the product by untrained personnel.
- ⚠ Not obey the local law using this product.
- ⚠ Be repaired or changed by unauthorized technicians.
- ⚠ Use the spare parts or accessories provided by non-manufacturers.
- ⚠ Accidents caused by force majeure.
- ⚠ Not strictly comply with related guide of instruction by any reason.

Transport and Storage

In the process of transportation, handle carefully and keep upright to prevent damage of the product packing. Wrapped equipment should not be in open air for a long time, and shall be placed in a well-ventilated and non-corrosive gases warehouse. When equipment needs temporary storage, waterproof measures should be taken.

Installation

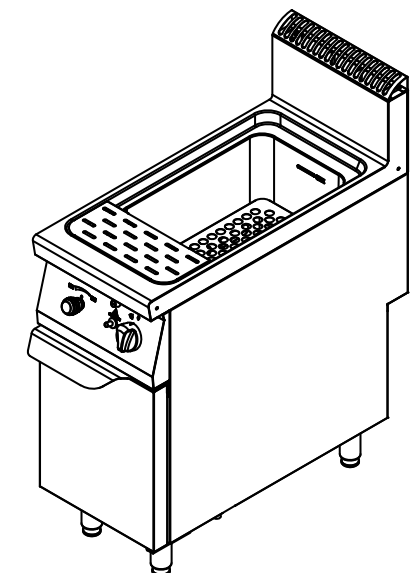
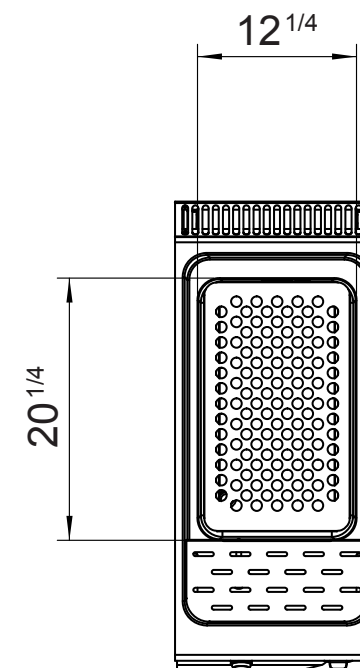
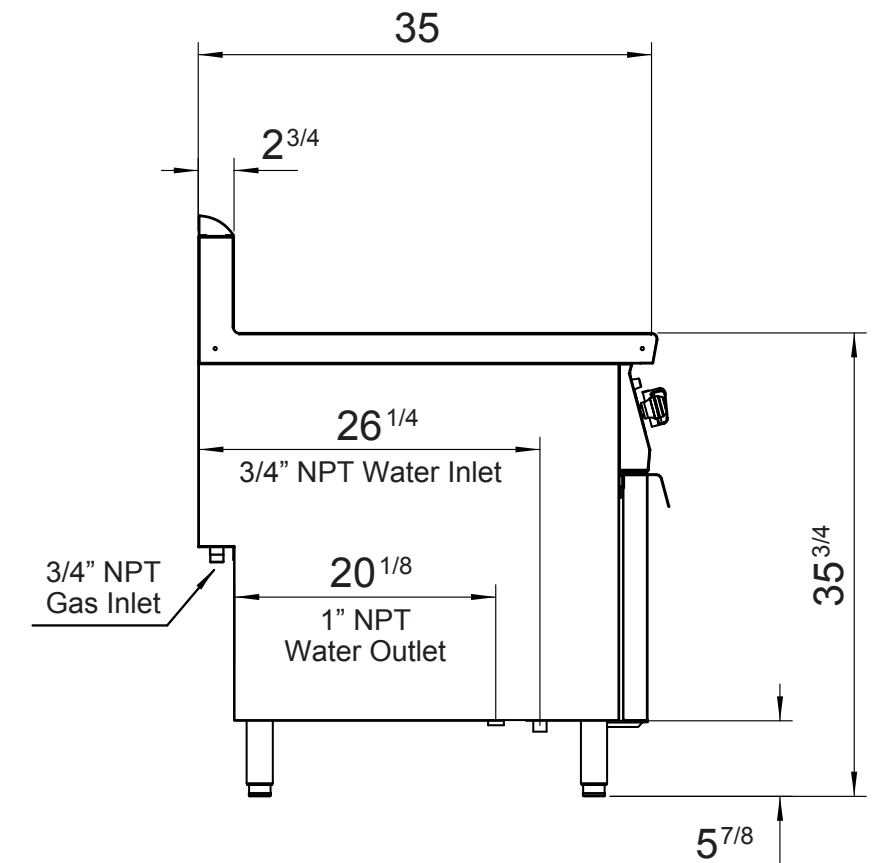
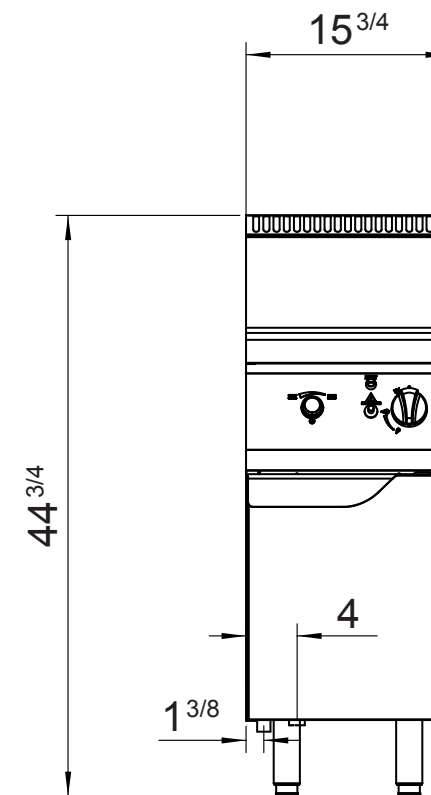
Installation and ventilation requirements vary by jurisdiction. Installation and operation must comply with all applicable local and national codes. In the absence of local requirements, follow ANSI Z223.1 / NFPA 54 in the United States and CSA B149.1 or CSA B149.2 in Canada.

The appliance must be installed with sufficient ventilation to prevent the accumulation of harmful combustion products. Do not block combustion air openings or the flue area.

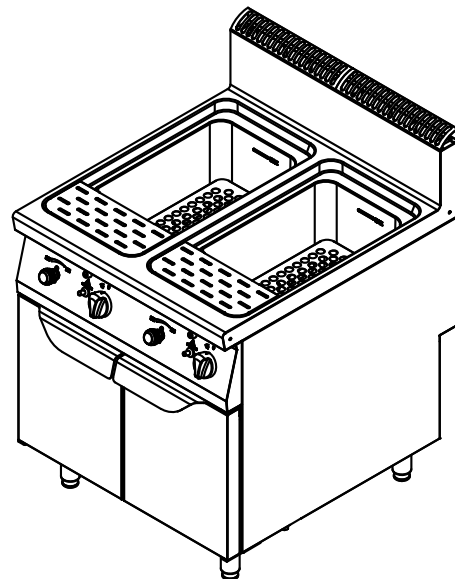
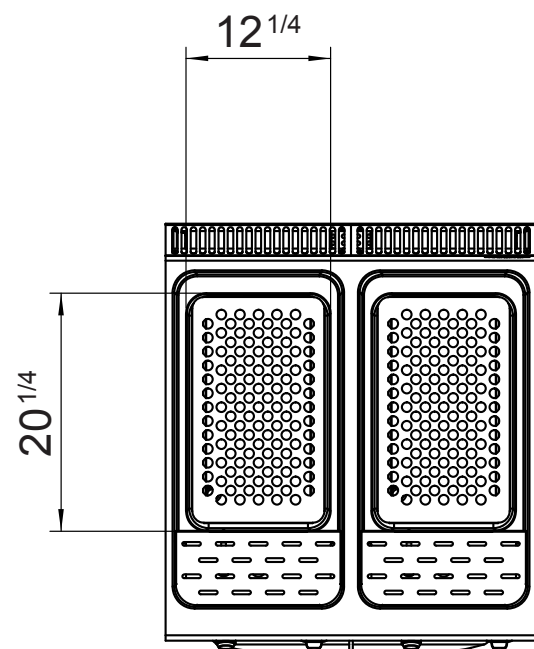
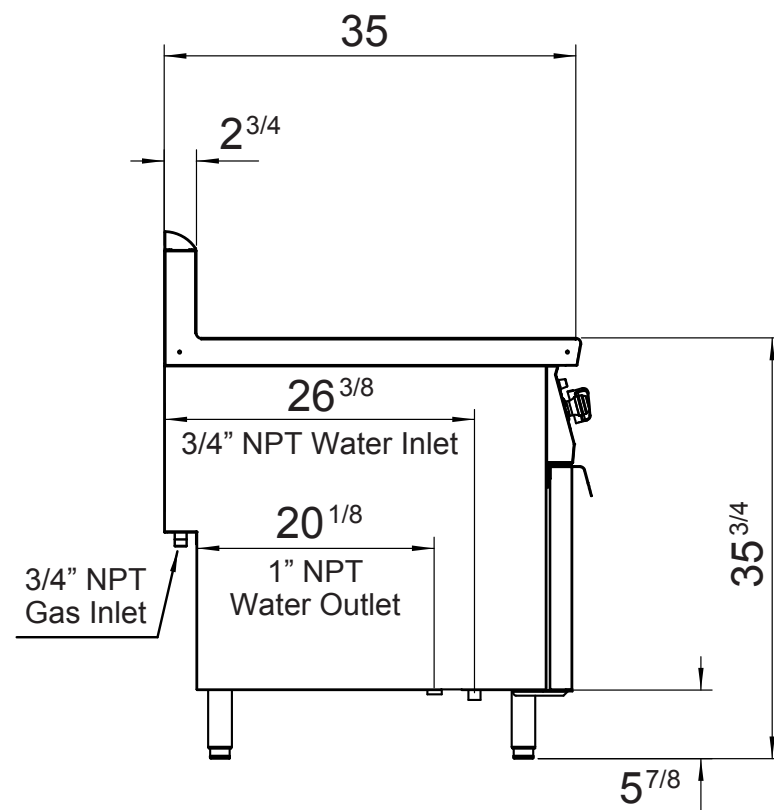
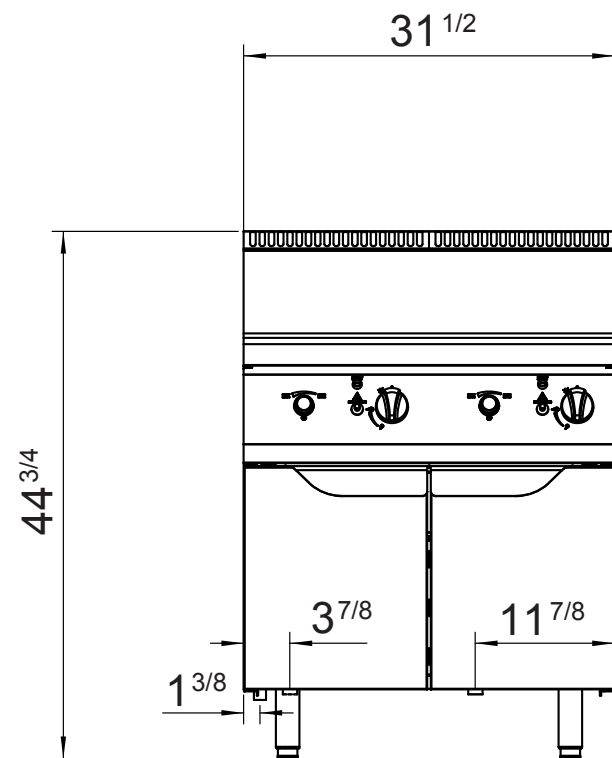
Unpacking

- Inspect the appliance for shipping damage immediately after unpacking.
- If damage is found, retain the packaging materials and contact the carrier promptly.
- Do not remove the labels or rating plates from the appliance.
- Read this manual completely before installation and operation.

Dimensions



Dimensions (Cont'd)



Leg Installation and Leveling

- Install the adjustable stainless-steel legs before placing the appliance into service.
- Set the appliance on a solid, level, non-skid, and non-combustible floor.
- Adjust the legs until the appliance is level and stable.
- Lift the appliance when repositioning it. Do not drag it across the floor.

Note: Maintain a minimum clearance of 6 inches (152 mm) from the combustible construction at the sides and rear, and at least 6 inches (152 mm) from the floor area beneath the appliance. Keep the front clear for operation and service access.

Water Connections

- Water inlet connection: 3/4" NPT Male Threaded
- Water outlet connection: 1" NPT
- Before filling, verify that the drain is closed and the outlet piping is correctly installed.
- Do not leave the appliance unattended while filling.

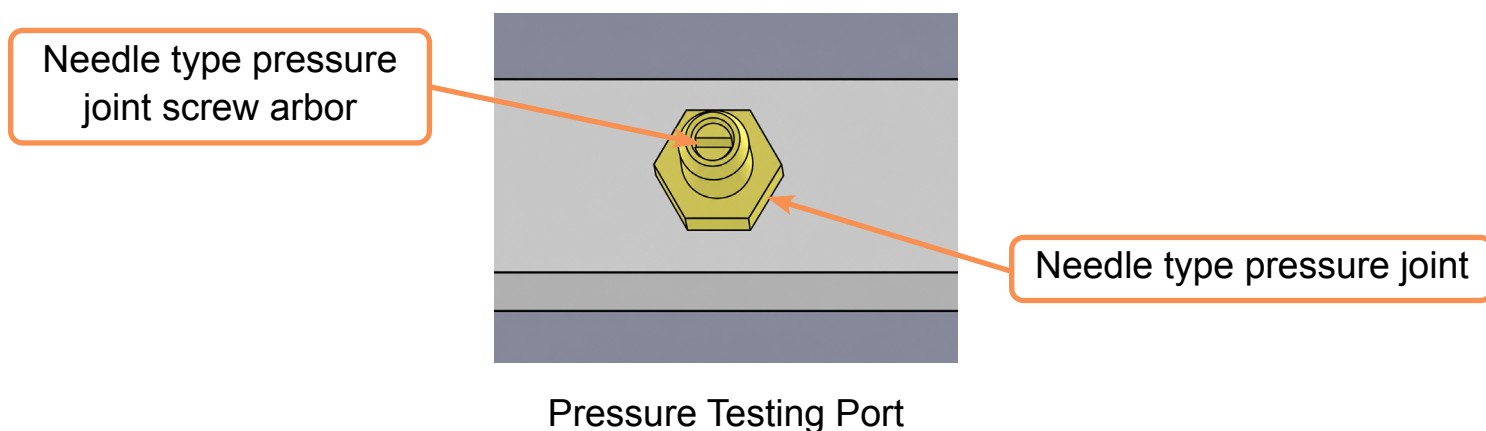
Gas Connection

The gas line must be correctly sized to provide adequate pressure during operation. An undersized gas line may cause poor ignition, unstable flames, and reduced performance.

- Factory regulator setting: 4 in. W.C. for Natural Gas; 10 in. W.C. for LP Gas
- Gas inlet connection: 3/4" NPT Male Threaded
- During pressure testing above 1/2 psi (3.45 kPa), disconnect the appliance from the gas supply piping system.

Gas Connection (Cont'd)

- When pressure testing at or below 1/2 psi (3.45 kPa), isolate the appliance by closing its individual shutoff valve.



CAUTION: Never connect the appliance to a gas type other than the one shown on the rating plate. Check all gas connections for leaks before placing the appliance into service.

Model	Burners/Control	Gas Type	Inlet Pressure (in W.C.)	Input Per Burner (Btu/h)	Total Input (Btu/h)	Nozzle
PCG9-NG	1 independent control	Natural Gas	4	46,000	46,000	#33
PCG9-LP	1 independent control	LP Gas	10	46,000	46,000	#47
PCG18-NG	2 independent controls	Natural Gas	4	46,000	92,000	#33
PCG18-LP	2 independent controls	LP Gas	10	46,000	92,000	#47

Installation and Debugging

- Any erroneous installation, adjustment, refit, overhaul, or maintenance may cause property damage or personal injury. The work shall be performed by authorized and licensed technicians, otherwise the manufacturer has the right not to provide any warranty service.
- The appliances are to be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room in which they are installed.
- The gas supply tubing or hose shall comply with the national requirements in force and shall be periodically examined and replaced as necessary.
- The equipment must only be installed in accordance with the local gas, electricity, and other relevant codes. If no similar standard exists, you should conform to the National Fuel Gas Code ANSI Z223.1/NFPA 54, the National Gas Installation Code CSA-B149.1, or the L.P. Gas Installation Code CSA-B149.2 as applicable.
- The appliance individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.45 kPa).

Unpacking and Installation

- Please dispose of all packaging materials and residues after unpacking.
- Check the equipment. If it is damaged, please keep wrappers and receipts which must be signed by the carrier representative (Driver), and contact the carriers to pursue a claim within 15 days after receiving.
- Be sure to install supporting legs before using, and do not tear up any label or logo before normal operation.

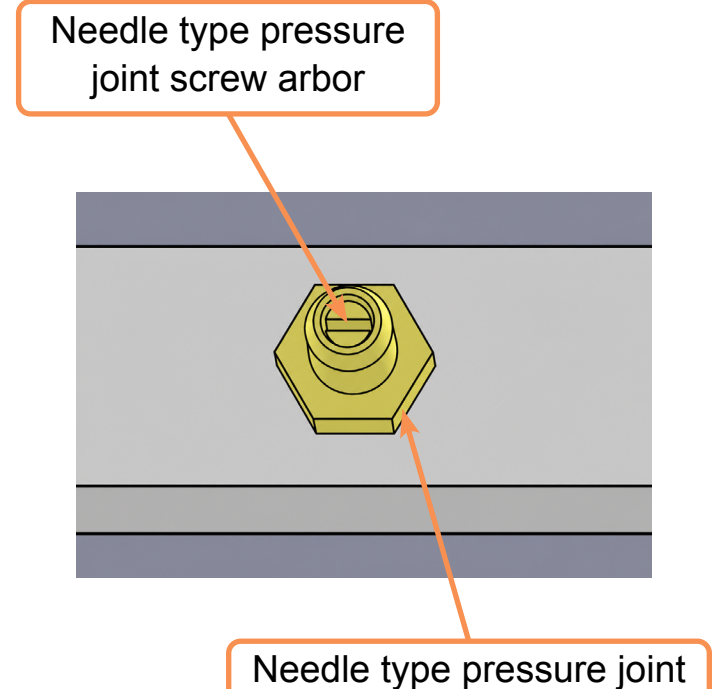
Unpacking and Installation (Cont'd)

- ⚠ Please read these instructions carefully before installation and operation. Please contact your local agent if you have any questions.
- ⚠ The equipment must be installed on a level, solid, non-slip, non-combustible surface in a well-lit, waterproof work area, away from children and customers.
- ⚠ The installation position is a well-ventilated place in accordance with the local regulations.
- ⚠ **IMPORTANT:** Installation and ventilation requirements vary by jurisdiction. It is the installer's responsibility to ensure compliance with all applicable local codes, regulations, and requirements set by the relevant authorities.
- ⚠ Install the four adjustable stainless steel legs by screwing them into the tapping holes at each corner on the bottom of the unit. Ensure adequate clearance is maintained to allow proper ventilation.
- ⚠ Adjust the stainless steel legs to level the equipment and align it with other units in the series. If the equipment needs to be repositioned, lift it instead of dragging to avoid damage.
- ⚠ Supplied gas pressure regulator is factory set at 4" W.C. Natural Gas, and 10" W.C. LP Gas.
- ⚠ The equipment can only be placed on the incombustible floor, and keep a distance to combustible materials at least 350mm to the equipment's both sides and back, and keep a distance of at least 150mm to the bottom.
- ⚠ Do not put anything around the equipment, and on the counter top and bottom in order to avoid influencing combustion and air circulation.
- ⚠ Allow sufficient clearance in front of the equipment for removal of the control panel. Most major components, including the burner, can be removed through the front intake tube.

- ⚠ It may be necessary to adjust the balance of air input by authorized and licensed technicians.
- ⚠ Thread glue must be resistant to the action of liquefied petroleum gases.
- ⚠ **WARNING:** Before use, check all piping joints for leaks using soapy water or a leak detection instrument. Never use an open flame to test for leaks.
- ⚠ After installation is complete, check the gas supply pressure. Use a liquid-filled pressure gauge (such as a U-type manometer with a minimum resolution of 0.1 mbar) or a digital pressure gauge for testing. The steps are as follows:

Note: Remove the control panel; The pressure test point is on the intake pipe.

- Remove the top panel and needle type pressure joint screw arbor, then slip rubber tube of pressure gauge over needle type pressure joint.
- Start the equipment in accordance with the instructions, measuring gas supply pressure (dynamic pressure) in the work state.
- Verify that the measured data falls within the limits listed in the table on page 10. If the values are outside the specified range, adjust the gas pressure regulating valve or contact your gas supplier for assistance.
- Unplug the pressure gauge after pressure testing is completed, then install the needle type pressure joint screw arbor.



IMPORTANT: Make sure the needle valve is screwed up to prevent gas escape!

Debugging

It's very important to debug the new stove. Through the comprehensive system test of equipment, we can ensure the function and safety performance of the products. Discovering any potential problems before use (such as the equipment's placement, ventilation, operation, etc.) can avoid costly losses.

Initial Check

- Verify that the appliance is level and that all legs are tight.
- Confirm that the drain is closed and all connection points are secure.
- Check that the ventilation system is operating correctly and does not create a downdraft at the flue.
- After installation, verify the gas supply pressure using an appropriate pressure gauge at the pressure test point.

Safety Notices and Precautions

⚠ WARNING: For your safety, do not place petrol and other flammables nearby. Please keep the surroundings clean and free of flammables. (Read ANSI Z83.14B, 1991 for reference)

⚠ WARNING: Any erroneous installation, adjustment, and refit may cause property damage or personal injury and maintenance failure. Read the instructions carefully before installation and operation.

⚠ WARNING: Operation instruction must be placed in a conspicuous location. When customers smell gas during operation, take safety precautions immediately by turning off the main gas valve, extinguishing all heat and flames, and calling 911. Safety information can be obtained from your local gas suppliers.

⚠ Do not spray aerosols in the vicinity of this appliance while it is in operation.

When using this equipment, safety precautions should always be followed, including the following:

⚠ The griddles burners, grates, and outside surfaces may become hot after using, so take caution when touching.

⚠ During operation, do not directly touch burners and plates.

⚠ Turn off the equipment when not in use, during cleaning, servicing, or adjusting any parts or attachments.

⚠ If the equipment has any problems of equipment damage, gas piping leaks, igniter, or valves damage, or product accessories loss, do not operate by yourself and call for the service immediately.

⚠ The attachments not recommended or sold by the manufacturer may cause fire, personal injury, or even death.

⚠ Do not use outdoors.

⚠ The equipment does not contain any user-serviceable parts. Repairs must be carried out by authorized dealers or qualified technicians. Do not take apart any spare parts without authorization.

⚠ Never change any other parts without authorization to this equipment, otherwise, may cause hazards, and the manufacturer has the right not to provide warranty service.

⚠ Steel cutting processes may leave sharp edges during manufacturing. Although these edges are addressed during production, users should still handle the equipment with care to avoid injury.

⚠ Always keep hands, hair, and clothing away from the heating source.

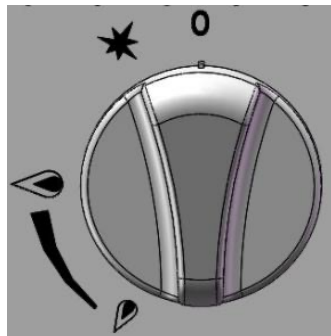
⚠ Wait until the unit cools down before cleaning as it is too hot to handle after using.

Operating Instructions

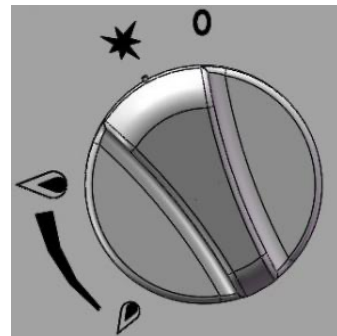
- ⚠ Before operation, ensure the unit is level by adjusting the bottom adjustable legs, and properly position the catch tray.
- ⚠ Ensure proper airflow beneath the equipment.
- ⚠ Do not direct a fan or air conditioning airflow toward the flame, as this may extinguish the flame and create a safety hazard.
- ⚠ An appropriately matched exhaust hood must be installed above the equipment in accordance with local regulations.
- ⚠ Ensure proper air circulation in the kitchen.
- ⚠ The pilot light has been set at the factory. Each burner has a pilot light.
- ⚠ **WARNING:** Please make sure the water tank has been filled to the required water level before ignition!
- ⚠ **WARNING:** This appliance is not designed for cooking with oil. Fill with potable water only. Water must completely cover the heat tubes at all times while the appliance is on. Never leave the pilot lit with an empty tank.

Lighting

Step 1: Turn the control valve knob to the OFF position.



Step 2: Press the gas control knob inward and rotate it to the pilot position.



Filling the Tank

Step 1: Ensure the drain is closed before filling.

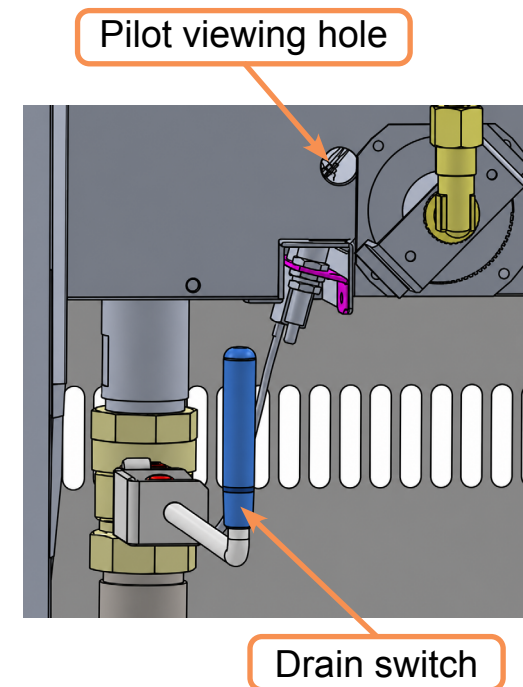
Step 2: Fill the tank until the water reaches the maximum water level line at the rear of the tank. The water inlet is located under the drip board.

Step 3: Depending on incoming water temperature, the tank may require approximately 40–60 minutes to reach boiling.

Step 3: While holding the knob in, press the piezo igniter until the pilot lights.

Step 4: Continue holding the knob for approximately 10 seconds, then release slowly. If the pilot goes out, repeat the procedure.

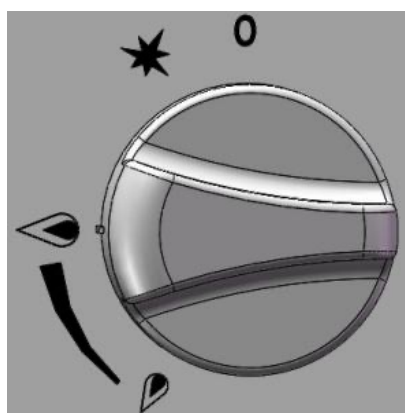
Step 5: When lighting for the first time, air in the gas line may require several attempts before the pilot remains lit.



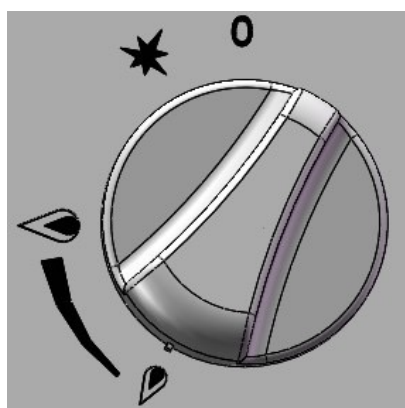
Igniting the Main Burner

Step 1: After the pilot remains lit, rotate the main burner control knob counterclockwise to ignite the main burner.

Step 2: At approximately 90 degrees rotation, the burner is at maximum input.



Step 3: Press and continue rotating counterclockwise to reduce heat input toward the minimum setting as needed.



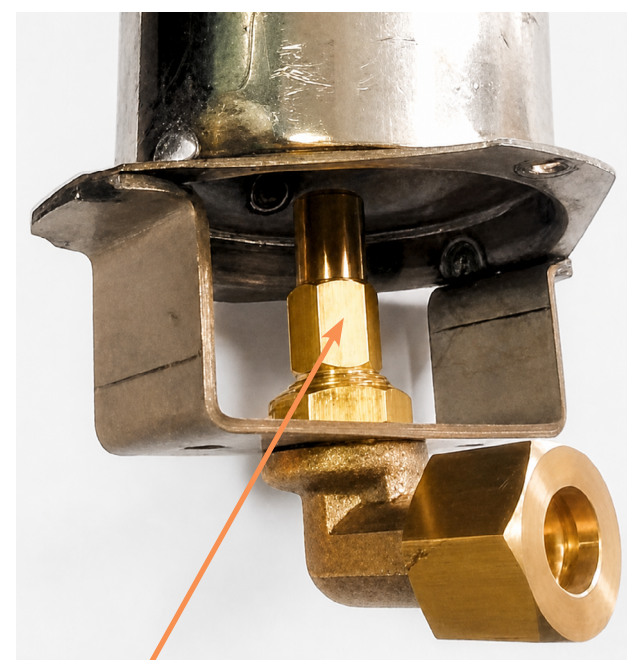
Shutdown

- To turn off the main burner while leaving the pilot on, rotate the control knob back to the pilot position.
- To shut the appliance down completely, press the knob inward and rotate it clockwise to "OFF" position.
- If the appliance will not be used for an extended period, shut off the external gas supply valve.

Gas Conversion

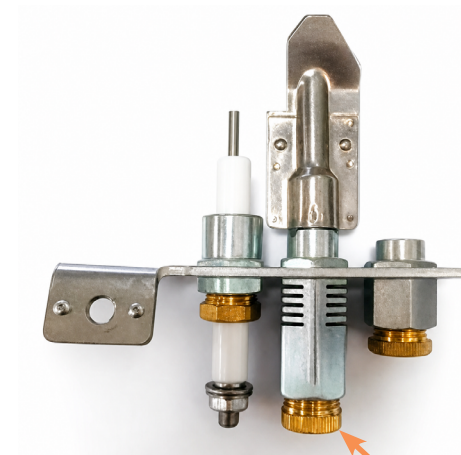
Gas conversion must be performed only by qualified service personnel. When changing gas type, replace the main burner nozzle, the pilot nozzle, and the regulator setting or regulator insert as required for the new gas type.

Step 1: Replace the main burner nozzle with the correct size for the selected gas.

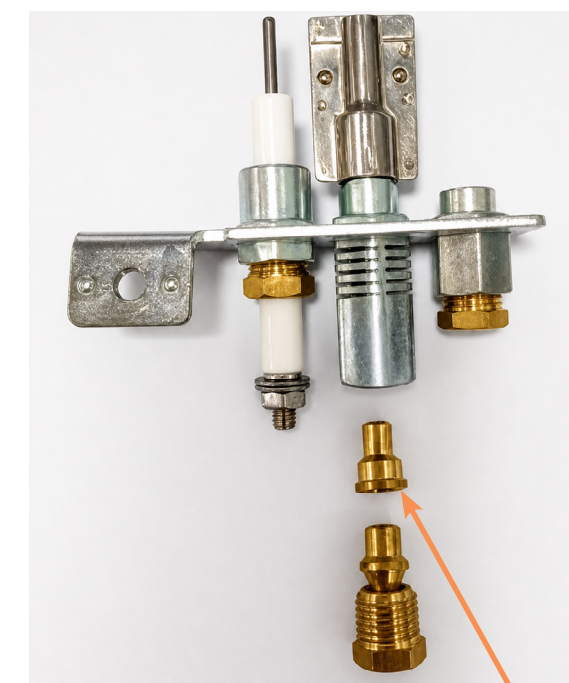


Main nozzle

Step 2: Replace the pilot nozzle and retighten all fittings securely.



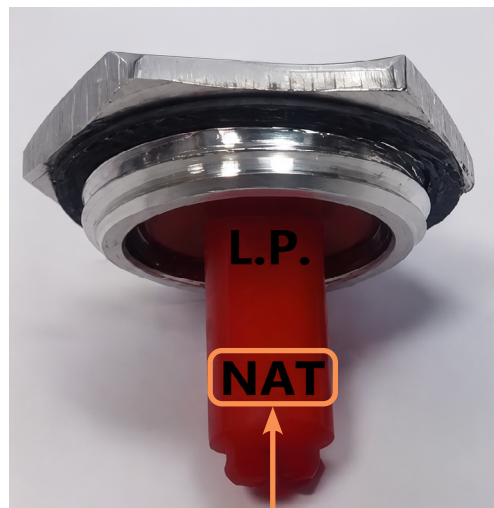
Hex nut



Pilot nozzle

Gas Conversion (Cont'd)

Step 3: Confirm that the regulator marking matches the connected gas source before operation.



Current gas source

Step 4: Adjust the pilot orifice only as needed: clockwise decreases pilot flame, counterclockwise increases pilot flame.



Pilot orifice screw

High-Limit Reset

The appliance is equipped with a high-temperature protection device. If an abnormal over-temperature condition occurs, the gas supply will be shut off automatically.

Step 1: Turn the appliance off and allow it to cool down.

Step 2: Open the protective reset cover on the front panel.

Step 3: Press the reset button and restart the appliance according to the lighting procedure.

Step 4: If the high-limit trips again, stop using the appliance and contact a qualified service personnel.



Cleaning and Maintenance

Turn off all control valves and allow the appliance to cool before cleaning. Follow the lighting instructions when returning the appliance to service after cleaning.

⚠ WARNING:

- Do not hose down, immerse, or pressure wash any part of the appliance.
- Do not use abrasive pads, wire brushes, or corrosive cleaners on stainless steel surfaces.

Cleaning and Maintenance (Cont'd)

Daily Cleaning

- Drain the tank only after the water has cooled to a safe temperature.
- Clean the tank daily with mild detergent and hot water.
- Use only a soft cloth or non-abrasive brush.
- Wipe exterior surfaces with a clean cloth and mild detergent, then dry thoroughly.
- Remove residue and scale buildup regularly to maintain food safety and thermal efficiency.

Tank Maintenance

- Maintaining a clean tank is essential for proper performance and long service life.
- Neglecting tank cleaning reduces thermal efficiency and may lead to premature failure.
- Stainless steel may discolor if overheated; suitable stainless-steel cleaning compounds may be used when needed.
- Never use steel wool on stainless steel components.

Long-Term Storage and Periodic Service

- If the appliance will not be used for a long period, shut off the gas supply, clean the unit, and store it in a dry, well-ventilated area.
- Have the appliance inspected at least once each year by a qualified service personnel.
- Dispose of the appliance in accordance with local regulations at the end of its service life.

Troubleshooting

The chart below is for reference only. If a fault persists, discontinue use and contact a qualified service personnel.

Issue	Possible Causes	Recommended Action
Pilot will not light	Insufficient gas pressure	Contact the gas supplier and verify inlet pressure.
	Pilot orifice/nozzle blocked	Clean the nozzle or replace if necessary.
	Loose or damaged thermocouple	Tighten the connection or replace the thermocouple.
	Faulty gas control valve	Replace the gas control valve.
Pilot lights but main burner will not ignite	Insufficient gas pressure	Verify supply pressure and line sizing.
	Main burner nozzle blocked	Clean the main burner nozzle.
	Faulty gas control valve	Replace the gas control valve.
Flame pops or flashes back when gas is shut off	Incorrect nozzle size for gas type	Install the correct nozzle for the connected gas.
	Gas line flow is insufficient	Increase allowable gas flow / correct gas line sizing.
	Air damper opening too large	Adjust the air damper.
Yellow flame or black smoke	Wrong gas type supplied	Connect the correct gas type.
	Incorrect nozzle size	Install the correct nozzle.
	Insufficient combustion air	Increase damper opening and verify ventilation.
	Gas pressure fluctuation during peak use	Reduce flow temporarily and recheck pressure after peak demand.

Official Approval and Rules

CONFORMS TO CSA/ANSI STD Z83.11

CERTIFIED TO CSA STD 1.8

CONFORMS TO NSF/ANSI STD.4



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