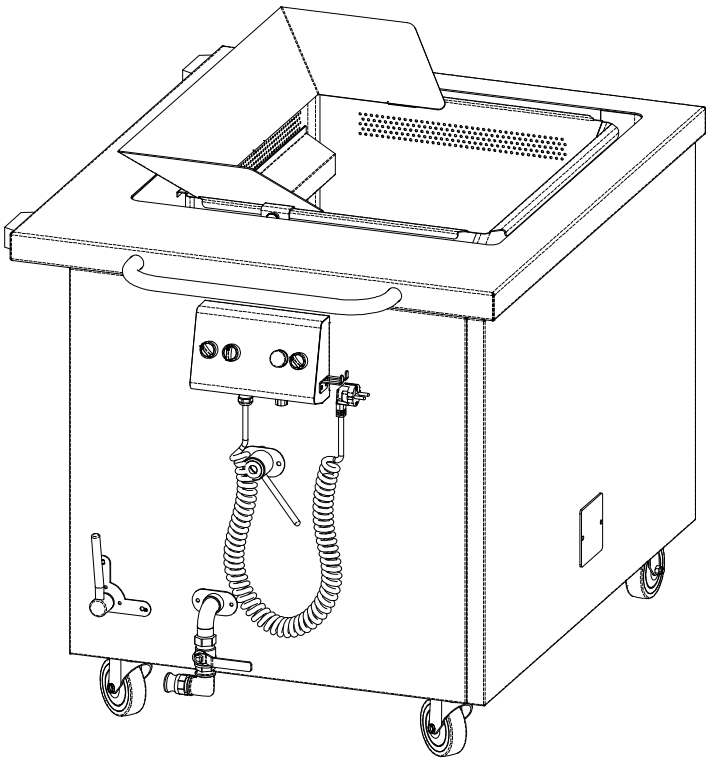
INSTALLATION AND OPERATION MANUAL

"MULTICOOKER"
COOLING TANK (FOR COOK&CHILL SYSTEM)
MODD. UBAVR..DX ; UBAVR..SX



WARNING:

Improper installation, operation, adjustment, alteration, service or maintenance can cause property damage, injury or death.

Read the installation, operating and maintenance instructions thoroughly before installing, operating or servicing this equipment.

IN CASE OF TECHNICAL ASSISTANCE, INDICATE:

MODEL : _____

NR. SERIAL : _____

☞	**The model and serial number are indicated on the rating plate**

Firex srl, Z.I.Gresal, 28
32036 Sedico
BELLUNO ITALIA
TELEPHONE: (0039) 852700 ; FAX: (0039) 852858

☞	**The manual is available upon request to:** **service@firex.it** **specifying model and serial number** **(The model and serial number data are indicated on the rating plate).**

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1 INTRODUCTION

1.1 SYMBOLS AND PICTORIALS



ATTENTION!
This indicates a dangerous operation or situation.



ATTENTION!
This indicates a regulation or an obligation.



ATTENTION!
This indicates the prohibition to carry out an operation.



NOTE!
This indicates a recommendation or information deemed to be particularly important.

1.2 GENERAL REMINDERS



The business units manager, where the unit will be installed, have an obligation, in accordance with the regulations, read carefully the contents of this manual and teach the operators and maintainers involved for parts that they compete.



This manual contains all the necessary information for correct and safe use of our appliances. **Ensure this manual is conserved correctly so that it is always available to all users of the machine!**



All installation work must only be carried out by a company belonging to the relevant industry register.



The manufacturer does not assume any responsibility or warranty commitment for accidents and damage due to non-compliance with the requirements or installation or maintenance not in accordance with safety standards.
Also applies in case of improper use of the appliance by the operator.



Any damage caused by water/steam infiltration or insects, due to the machine panels not being closed (after installation or maintenance) shall void any warranty claims.

Do not attempt to operate this unit in the event of a power failure.

Intended for commercial use only. Not for household use

1.3 IMPORTANT NOTES FOR INSTALLATION

The following points are to insure the safe installation and operation of this equipment:



Before connecting any parts of the appliance to supplies, make sure that the latter is equivalent the requirements stated in the rating plate, if the appliance has been designed for these supplies.



Observe all clearance requirements.



Disconnect the electrical power supply to the appliance before cleaning or servicing unit.



All service must be performed by a qualified Technician.



Keep the appliance area free and clear of combustible materials.



Always wear the personal protective equipment required by the regulations.



Follow the fire prevention regulations very carefully.



In the water supply systems the absence of "water hammer" must be guaranteed.

Damage to the operation of the machine.

2 SAFETY

2.1 OVERVIEW

- Read the warnings contained in this manual carefully as they provide important information regarding safe installation, maintenance and use.
- These appliances should only be used by personnel trained to use them.
- The appliance must be operated under close supervision.
- The appliance must only be used for the purpose for which it was explicitly designed, any other use is improper and as a result considered dangerous.
- This appliance is intended for professional use and therefore must be used by appropriately trained personnel
- Take particular care during operation as the outside of the appliance can also become very hot!
- It is essential to contact a specialist support centre for any repairs or maintenance.
- All the important information about the appliance for technical support can be found on the rating plate .
- When requesting technical support, you should describe the problem in detail in order to allow the technician to immediately understand the cause and type of fault.
- Certain operational faults may be due to operator error, therefore it is important for staff to receive comprehensive training.



Attention: This machine was designed to operate in conjunction with automatic cooker (modd.UCPMD..L) line Firex!

2.2 WARNINGS

	**All installation and maintenance work must only be carried out by a company belonging to the relevant industry register.**
	**Fire protection regulations must be strictly adhered to.**
	**The machine should be serviced at least once a year to ensure it is in prime condition**. Therefore, it is recommended to sign a maintenance contract with a reliable technical support centre.
	The appliance can only be used for cooking food in industrial kitchens. **Any other use is considered improper use and, therefore, dangerous.** **Intended for commercial use only. Not for household use.**
	The appliances should only be used by personnel trained to use them. The appliance must be operated under close supervision.
	**Keep the appliance area free and clear of combustible materials.**
	**Do not attempt to operate this unit in the event of a power failure.**
	**Any damage caused by water/steam infiltration or insects, due to the machine panels not being closed (after installation or maintenance) shall void any warranty claims.**
	**The manufacturer assumes no responsibility for injuries or damage due to non-compliance with safety regulations or improper use of the appliance by the operator.**
	The multicookers, mod.UCPMD..L, **must be disconnected from the mains** before connecting the accessories (UBAVR cooling tank).

	**The appliance is not intended to be used by persons (including children) with reduced physical, sensory or mental abilities, or lack of experience or knowledge, unless they are supervised, by someone responsible for their safety, or given instructions regarding the use of the appliance.** **Children should be supervised at all times so that they do not play with the appliance.**
	**Wear rubber gloves, goggles or a face shield and protective clothing when using the appliance.**
	The machine controls can only be hand operated. Damage caused by the use of pointed, sharp and similar objects shall void any warranty claims.

	It is essential to wash the inside of the pan thoroughly before setting up the appliance for first use.
	During the moving of the basket , there is no interference between the baskets of pasta cooker and the cooling tank!!
	The handling phase must be monitored by a single operator: it avoids the possibility of accidental injuries to other people
	Do not put your hands or other objects inside the tank and the basket!
	The appliance must be disconnected from the power supply during cleaning, maintenance and replacement of the internal parts.
	Never disconnect the plug before turning off the machine with the main switch!
	When cleaning the appliance, never use jets of water or a steam cleaner to avoid infiltration and damage to components.
	Most cleaning products are harmful to the skin, eyes, mucous membranes, and clothes. Precautions must be taken. Wear rubber gloves, safety glasses/goggles or a face shield, and protective clothing. Read the warnings carefully and follow the directions on the label of the detergent.
	The floor may be slippery in the area around the appliance.
	The electric plug of the UBAVR.. trolley must be connected to the electric socket on the control column of the automatic kitchens model "UCPMD ..- .. L"
	DO NOT CONNECT THE UBAVR TROLLEY PLUG TO ANY OTHER OUTLET !
	If the power cord is damaged, it must be replaced by the manufacturer or by a servicing company or a similarly qualified person in order to avoid hazards.
	Switch off the appliance in case of breakdown, malfunction or water leakage. Disconnect all water, electricity and gas supplies and contact a support centre.
	In the event of a fire disconnect all water, electricity and gas supplies.
	NEVER USE WATER to extinguish a fire.



Do not store or use flammable gases or liquids near the machine.

3 DESCRIPTION OF THE MACHINE

3.1 DESCRIPTION

Chilling tank with basket inside the cooling tank with electric tilting .
Cooling is given by the temperature of the water to which the appliance is connected. (either tap water or a cold water system with a minimum temperature of 36°F ; +2°C).
Forced water activation by means of of dedicated pump, operating only with basket in working position , and valve regulation flow.
Filling and recirculation of water in the vat by ball valve .
Overflow device and discharge valve in stainless-steel, 2 inc., with insulating handle .



The appliance can only be used for cooking food in industrial kitchens. **Any other use is considered improper use and, therefore, dangerous.**

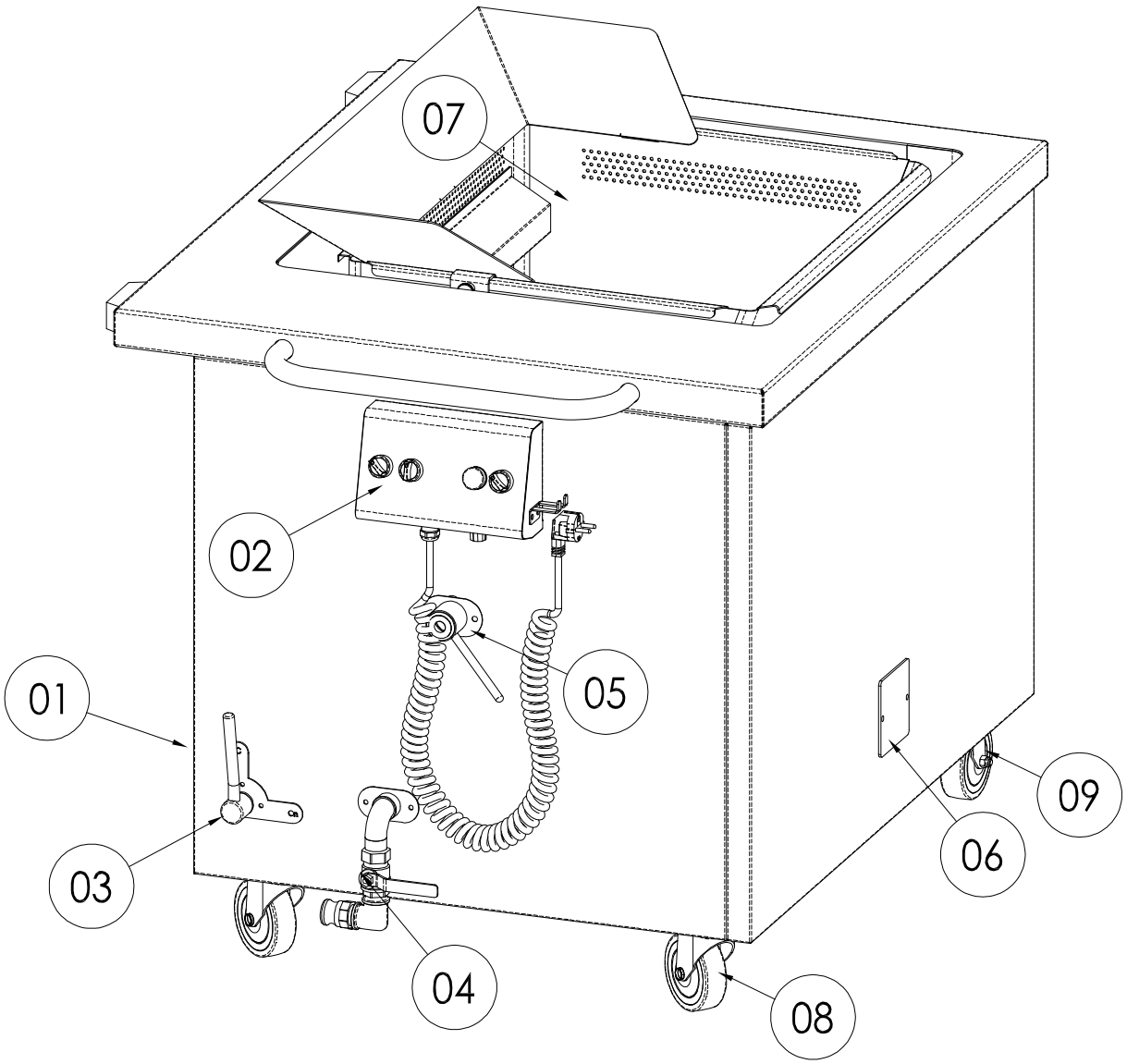


This machine was designed to operate in conjunction with automatic cooker (modd.UCPMD..L) line Firex!

3.2 MATERIALS

Chilling tank in stainless steel AISI 316 .
Perforated basket in stainless steel AISI 316 (ø hole 0,06” 1,5 mm).
Outer cover in stainless steel AISI 304.
Self-supporting frame in AISI 304 grade stainless steel.
Pivoting wheels, 2 with brakes .

3.3 OPERATING PARTS



01	Technical Data Plate
02	Control panel
03	Drain valve
04	Water filling valve
05	Flow control valve
06	Thermal pump agitation
07	Basket
08	Wheel with brake
09	Wheel without brake

4 TECHNICAL DATA

4.1 TECHNICAL DATA UBAVR.. DX ; UBAVR.. SX

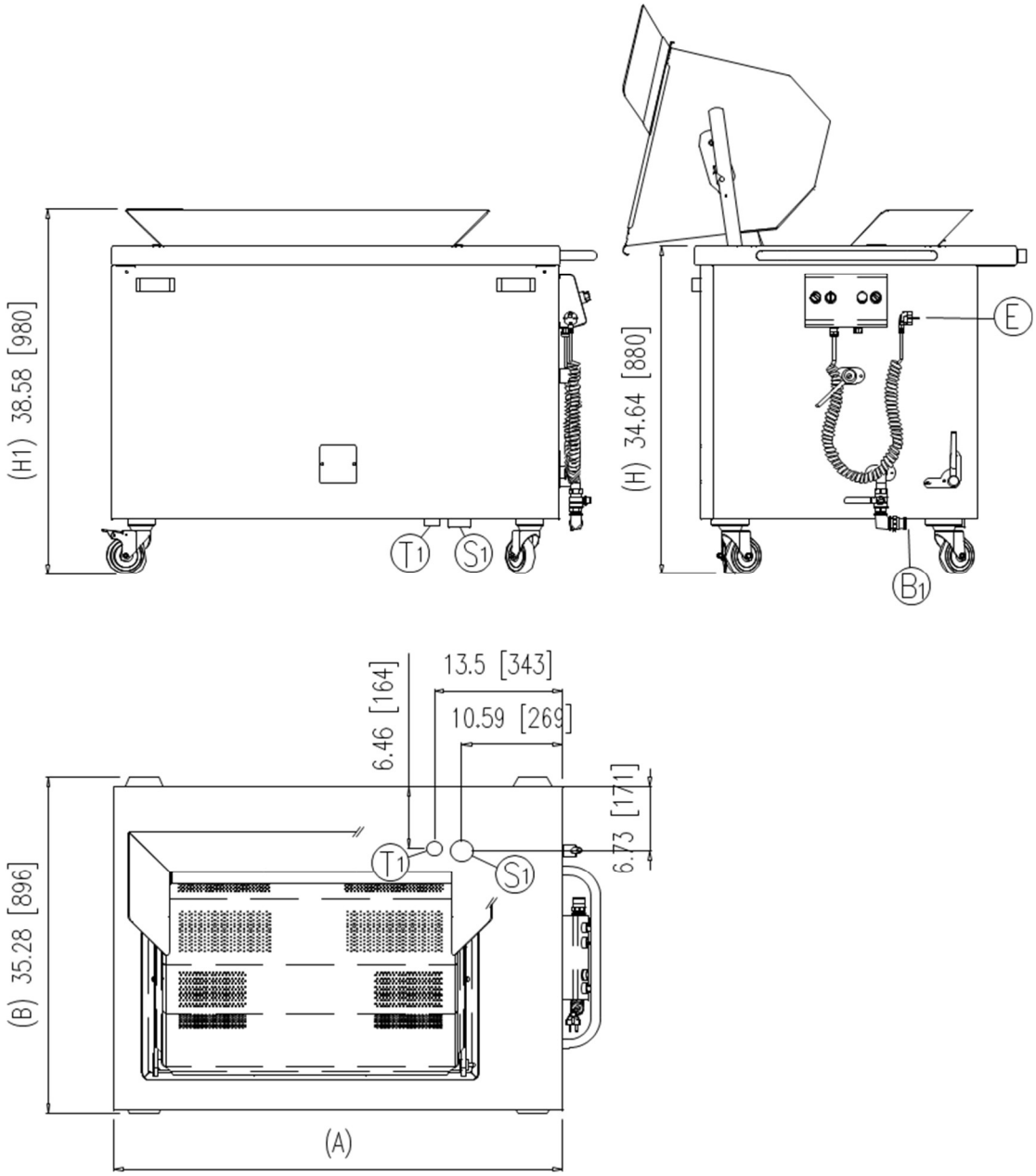
		UBAVR48DX/SX	UBAVR64DX/SX
TECHNICAL DATA (DIMEMSIONS)			
Equipment dim.A	Inches	39.37	47.24
Equipment dim.B	Inches	35.28	
Equipment dim.H1	Inches	38.58	
Equipment dim.H	Inches	34.65	
TECHNICAL DATA (FUNCTIONALITY)			
Nr.tank	nr.	1	1
Pan dimension A	Inches	27.56	35.43
Pan dimension B	Inches	25.79	25.79
Pan dimension H	Inches	16.54	16.54
Overvall volume	Gallons	48	64
Nr.Baskets	nr.	1	1
Basket dimension A	Inches	23.62	31.50
Basket dimension B	Inches	18.90	18.90
Basket dimension H	Inches	18.11	18.11
Volume load basket	Gallons	19	25
Dried pasta load	lbs	40÷51	53÷66
TECHNICAL DATA (INSTALLATION)			
Electric power	kW	1.45	1.45
Voltage/Input **	V	1N/PE AC 230V 60Hz	
IPX	IPX	5	
Water pressure	PSI (kPa)	25-50 (170-345)	
Cold water inlet	Ø"	0.79 (20 mm)	
Water drain	Ø”	2"	
Overflow	Ø”	1.57 (40 mm)	
Sound level	dbA	< 70	
TECHNICAL DATA (STORAGE/MOVEMENT)			
Packaging dim.A	Inches	51.18	68.50
Packaging dim.B	Inches	45.28	45.28
Packaging dim.H	Inches	44.88	44.88
Volume	ft³	55	74
Net weight	lbs	386	430
Gross weight	lbs	481	536

** Voltage/Input see.” ELECTRICAL CONNECTION “

5 CONNECTION DRAWINGS

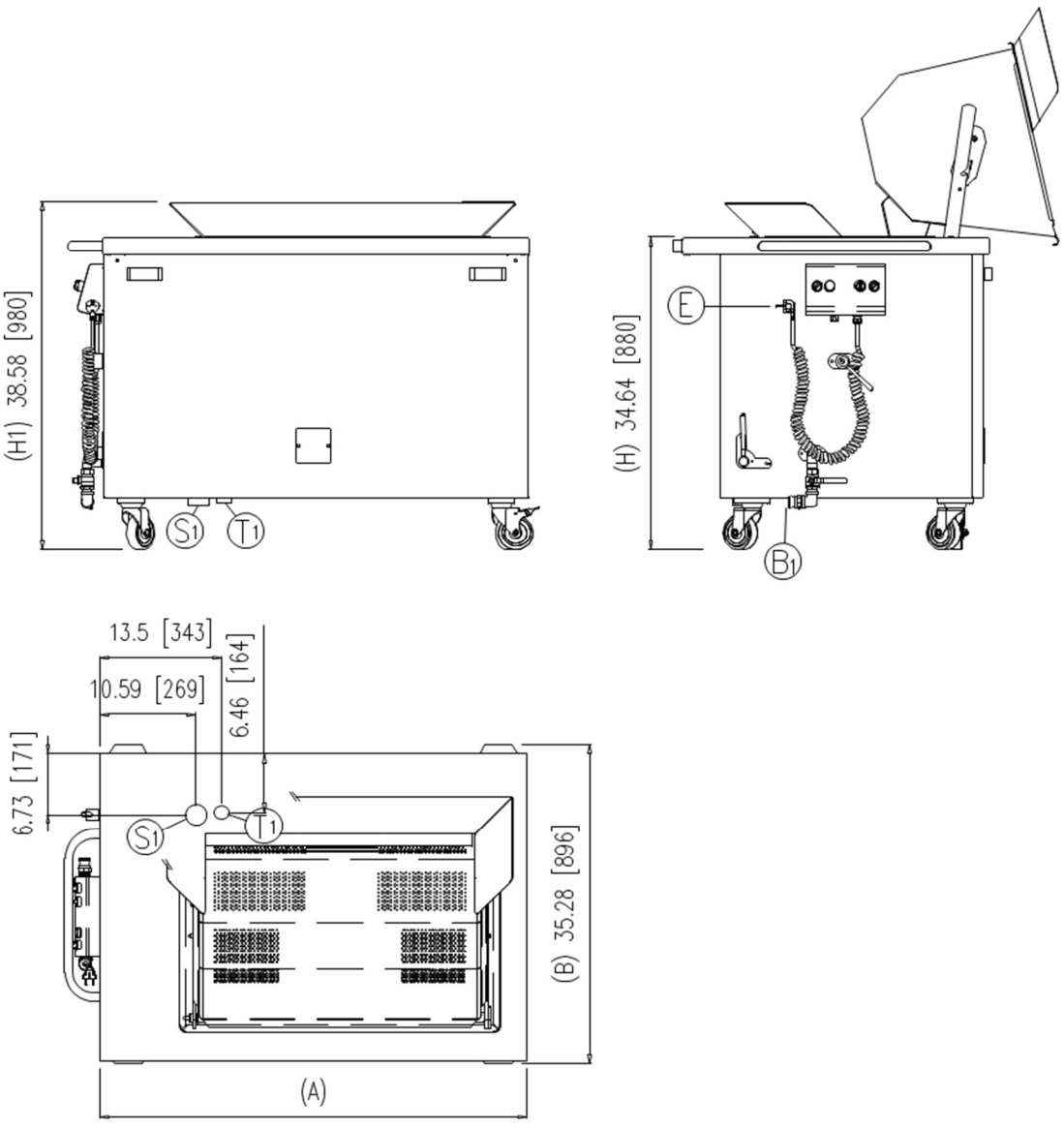
5.1 PLANT CONNECTION UBAVR..DX

LEGEND:			
E	Electrical connection (PLUG)	**S1**	Tank drain
B1	Cold water connection	**T1**	Overflow tank



5.2 PLANT CONNECTION UBAVR..SX

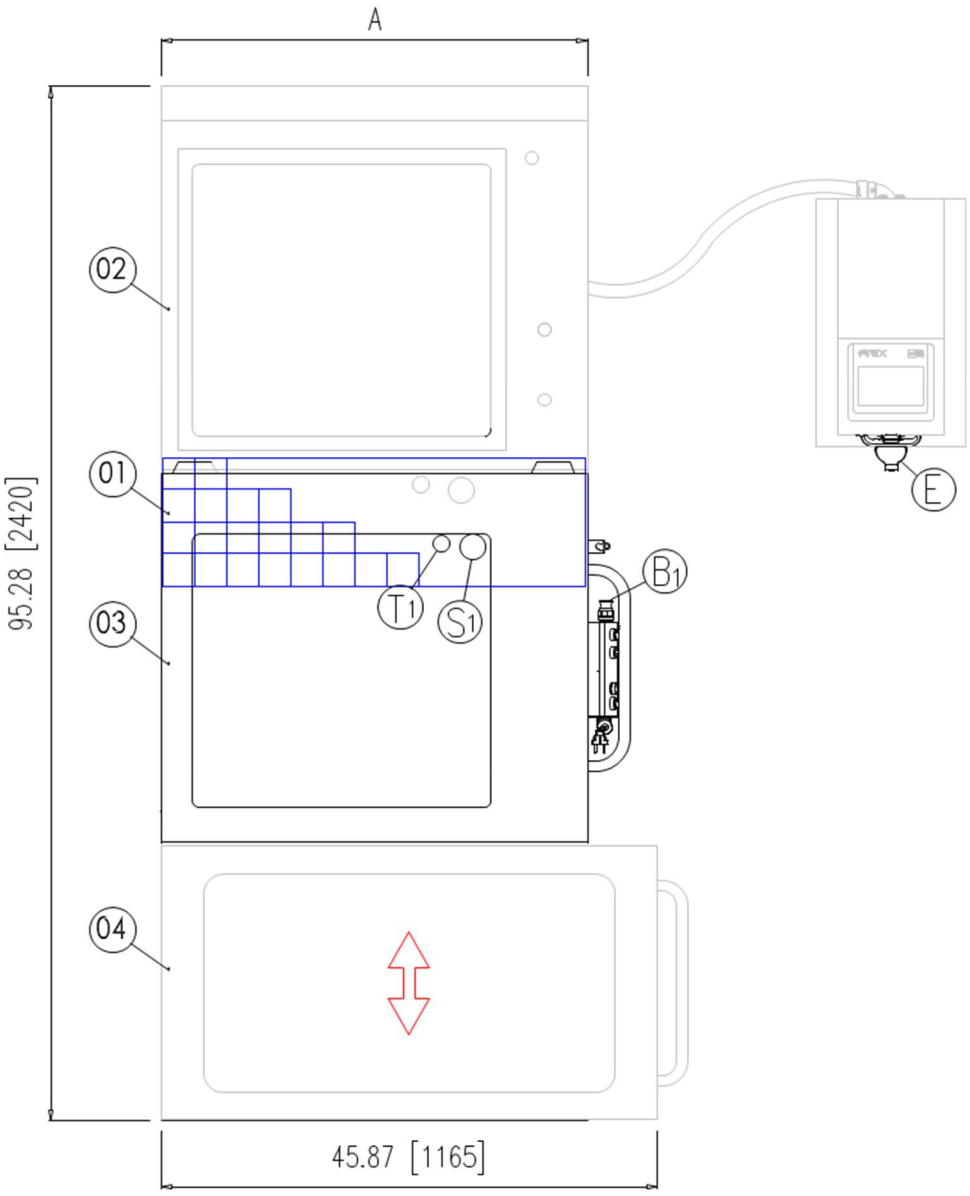
LEGEND:			
E	Electrical connection (PLUG)	**S1**	Tank drain
B1	Cold water connection	**T1**	Overflow tank



5.3 PLANT CONNECTION LINE COOK & CHILL 1 TANK (UCPMD.1-..L)

LEGENDA:			
01	Grilled floor drain	**E**	Electric socket (UCPMD..1-..L)
02	Multicooker (UCPMD..-..L)	**B1**	Cold Water connection
03	Tank for cooling (mod.**UBAVR..DX**)	**S1**	Cooling tank drain
04	Trolley 3 gn1/1 (mod.UBACC1010)	**T1**	Overflow cooling tank

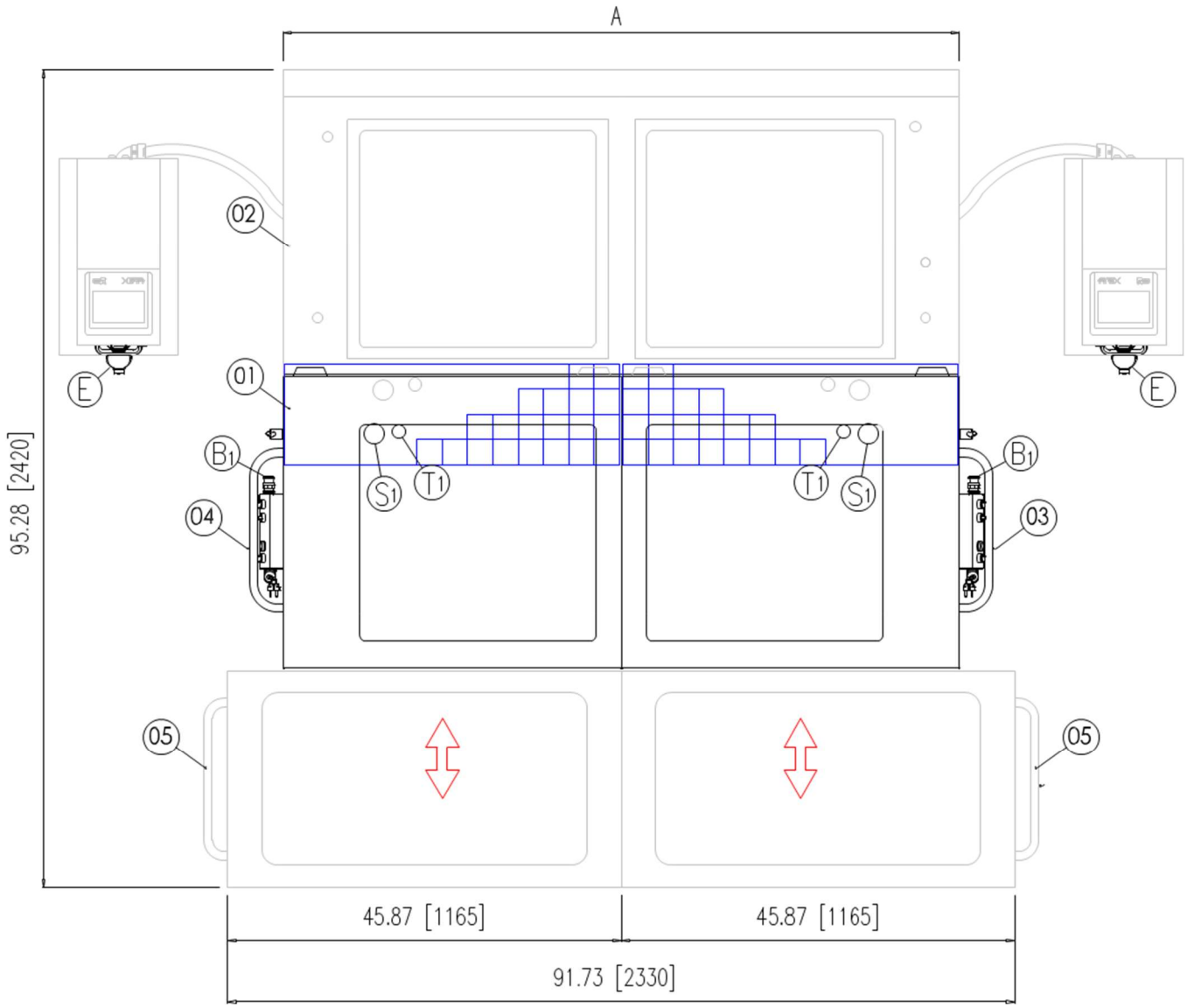
*** E =ELECTRIC SOCKET (230V) ONLY TO THE COOLING TROLLEY MODEL "UBAVR..DX/SX"**



5.4 PLANT CONNECTION LINE COOK & CHILL 2 TANK (UCPMD.2-..L)

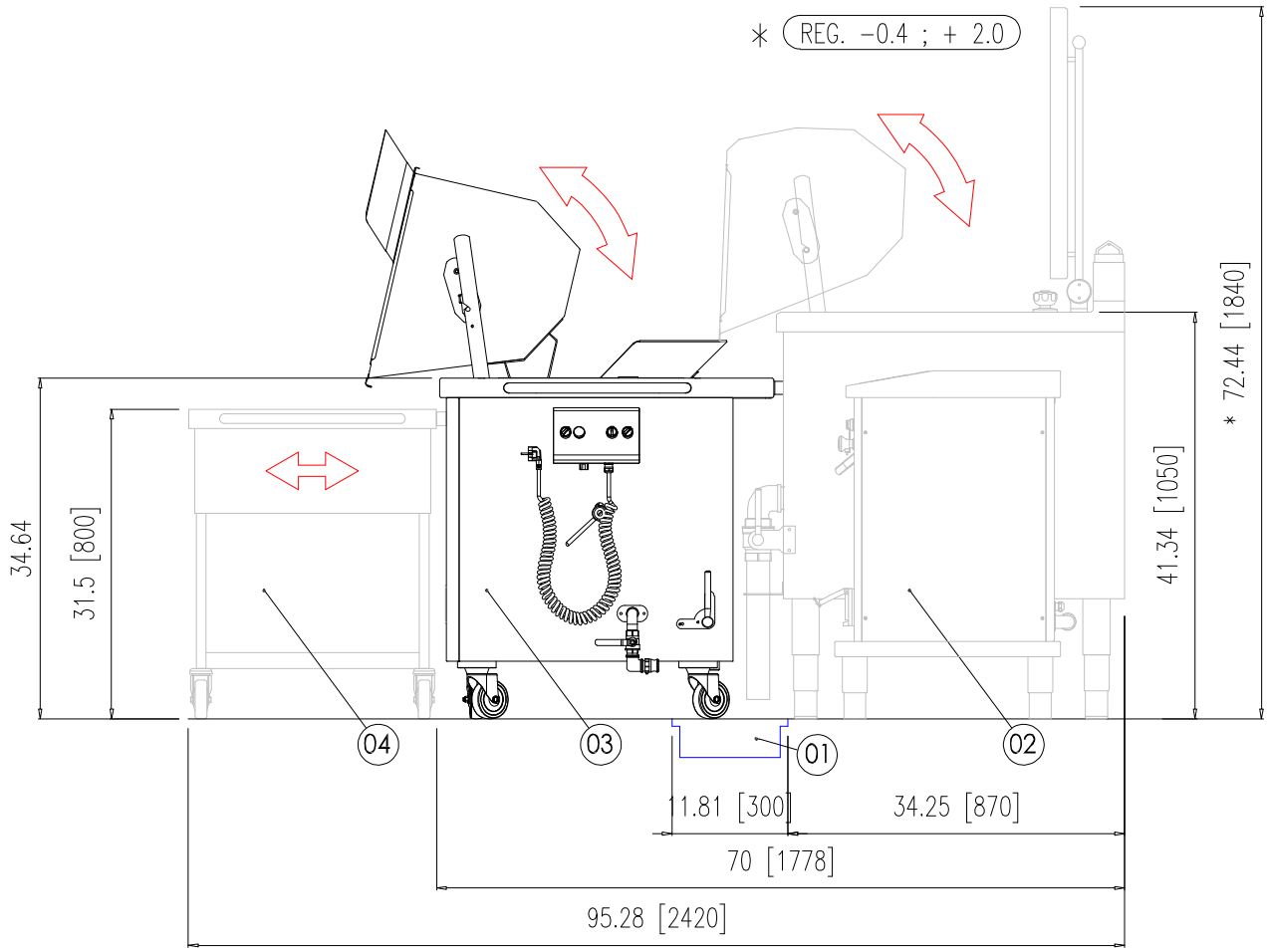
LEGENDA:			
01	Grilled floor drain	**E**	Electric socket (UCPMD..2-..L)
02	Multicooker (UCPMDE2-..L)	**B1**	Cold Water connection
03	Tank for cooling (mod.**UBAVR..DX**)	**S1**	Cooling tank drain
04	Tank for cooling (mod.**UBAVR..SX**)	**T1**	Overflow cooling tank
05	Trolley 3 gn1/1 (mod.UBACC1010)		

*** E =ELECTRIC SOCKET (230V) ONLY TO THE COOLING TROLLEY MODEL "UBAVR..DX/SX"**



5.5 SIDE VIEW LINE COOK & CHILL 1/2 TANK (UCPMD.1-..L ; UCPMD.2..L)

LEGENDA:			
01	Grilled floor drain	**03**	Tank for cooling (mod.**UBAVR..DX/SX**)
02	Multicooker (UCPMD.1-..L or UCPMD.2-..L)	**04**	Trolley 3 gn1/1 (mod.UBACC1010)



6 TRANSPORT, STORAGE, UNPACKING

6.1 TRANSPORT

The movement of the machine must be performed by a qualified operator for use of lifting and transport equipment in accordance with the laws of the country of the user of the machine.

The machine can be transported with a normal means (forklift or transpallet)capable of supporting its weight and size (see.tab. "**TECHNICAL DATA**").

Always check the correct balance of the weight of the machine (B = center of gravity) to prevent unexpected movement or dropping to the floor of the car with damage to people or things around you.

For transport on pallets, **Fig.1**
For transport without pallets, **Fig.2**

Fig.1

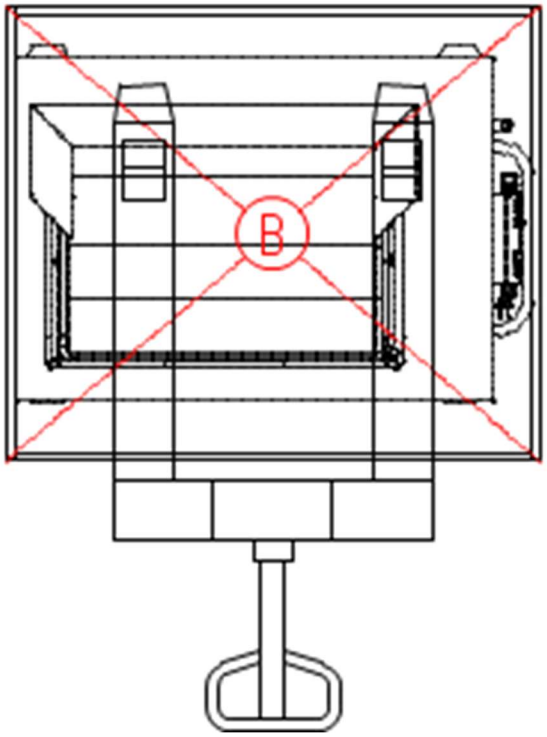
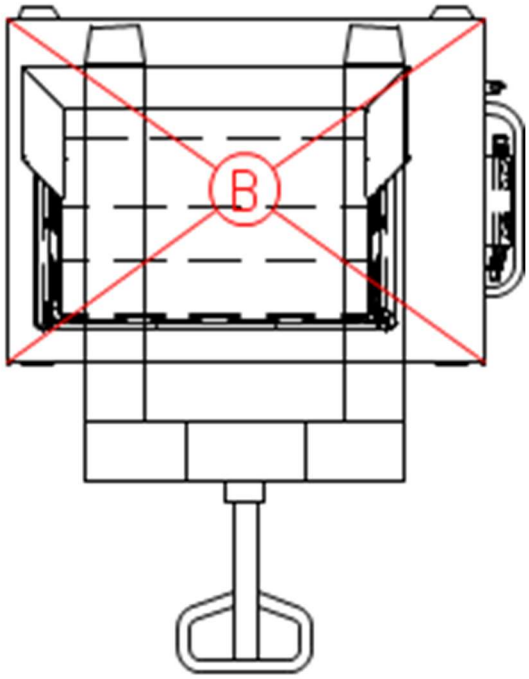


Fig.2



6.2 STORAGE

Store the appliance in a closed environment protected against atmospheric agents.
Keep the appliance away from humidity and temperature ranges

Protect the appliance from shocks and stresses

Ensure that the appliance is in contact with corrosive substances

6.3 RECEIPT AND UNPACKING

Upon receipt of the machine check that the packaging is undamaged. If it does not withdraw the conditional commodity producing photographic evidence of any apparent damage.

After removing the packaging, check that the appliance is undamaged.In case of visible damage, do not connect the appliance but contact the sales outlet immediately.

Check for the presence of individual components with packing lists.

Remove from the panels of the machine the protective film PVC .

Before disposing of the packaging materials **make sure that they do not contain machine elements** (accessory; tools; documentation, etc)



Dispose of the packaging components in accordance with the regulations in force on waste disposal.

7 INSTALLATION

7.1 INSTALLATION CODES AND STANDARDS

Electrical grounding must be provided 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.

The electrical diagram is located on the inside of side panel of right hand console.

7.2 REQUIREMENTS FOR THE INSTALLATION SITE

The room in which the appliance is to operate must be well ventilated.
The appliance belongs to the installation class A1 (no direct connection of a chimney of flue exhaust system is required), so it is very important for the environment in which it is installed to be well-aired and provided with all the safety openings prescribed for its power.

VENTILATION

The appliance are only to be installed under a ventilation hood in a room which has provisions for adequate make up air.
Information on the construction and installation of ventilating hoods may be obtained from the standard for “Vapor Removal from Cooking Equipment”, NFPA No. 96 (latest edition), available from the National Fire Protection Association, Batterymarch Park, Quincy, MA, USA, 02269.



The electrical isolating switch and the water shutoff valves must both be located near to the appliance, within easy reach for the user.

7.3 POSITIONING

ATTENTION: This machine was designed to operate in conjunction with pasta cooker line Firex!

See Figure e detailes "**LINE COOK &CHILL 1 OR 2 TANKS"**

7.4 INSTALLATION

	**Only qualified technicians must perform the installation, maintenance and test of the appliance.**
	**Before connecting any parts of the appliance to supplies, make sure that the latter is equivalent the requirements stated in the technical data plate, if the appliance has been designed for these supplies.**

	**The appliance is equipped with casters . Leveling must be ensured by the floor. If the floor is not level, it must be made such with thicknesses in correspondence of the wheels. The surface and the inclination of the shims must be such as not to affect the stability of the machine.**

8 CONNECTIONS

8.1 ELECTRICAL CONNECTION

THE ELECTRIC PLUG OF THE UBAVR TROLLEY MUST BE CONNECTED TO THE ELECTRIC SOCKET ON THE CONTROL COLUMN OF THE AUTOMATIC KITCHENS MODEL "UCPMD ..- .. L"

DO NOT CONNECT THE UBAVR TROLLEY PLUG TO ANY OTHER OUTLET !

THE MULTICOOKERS, MOD.UCPMD..L, **MUST BE DISCONNECTED FROM THE MAINS** BEFORE CONNECTING THE ACCESSORIES (UBAVR COOLING TANK).

Label on the machine

INTENDED TO BE USED WITH AUTOMATIC COOKERS MODEL "UCPMD..-..L"

DESTINE POUR ETRE UTILISE AVEC LE MODELE DE CUISSON AUTOMATIQUE MOD "UCPMD..-..L"

The connection point is indicated in the "**PLANT CONNECTION**"

8.2 WATER CONNECTION

The equipment is to be installed with adequate backflow protection to comply with applicable federal, state, and local codes.

The water pressure in the supply network must be between the values indicated in the **"INSTALLATION TECHNICAL DATA"** table.
If not, install a pressure reducer upstream of the appliance.

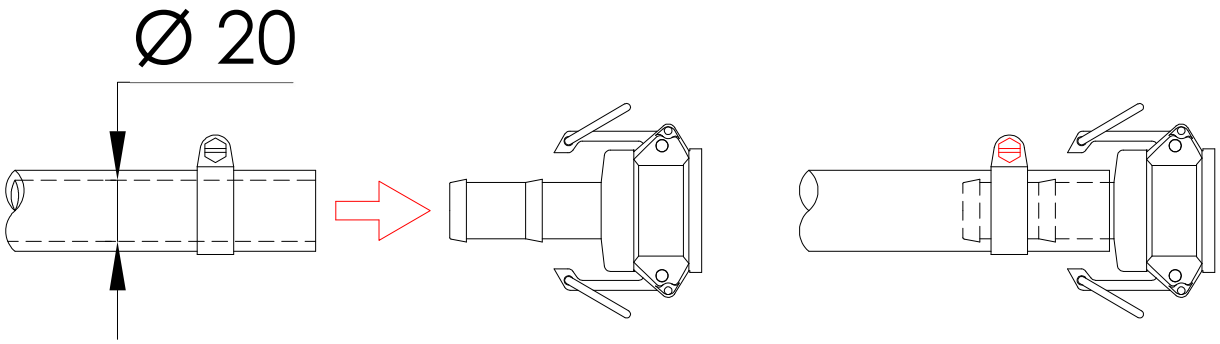
Before making the water connection, carefully clean the connection pipe. It is advisable to let the water flow to clean the whole piping. Any impurities could compromise the operation of the machine.

The diameter of the connections is indicated in **"INSTALLATION TECHNICAL DATA"**
The connection point is indicated in the **"PLANT CONNECTION"**

Install a shut-off valve upstream of the appliance, one for each water connection on the appliance, near the appliance and in a position easily accessible by the user.

The equipment can be connected to the mains water or a chilled water system (minimum temperature 36°F ; +2°C)

- Water inlet pressure must be between 50 and 300 kPa, otherwise install a pressure regulator on the line before the appliance.
- Install a cut-off valve before the appliance.
- Connect a flexible tube (Ø int.20mm) to the quick coupling supplied with the machine. Close the tube with a metal clamp.



- Make connections according to regulations currently in force.

8.3 WATER DRAIN CONNECTION



Make sure there is a drain grate, of the dimensions indicated in the "CONNECTION DRAWING".

In the drain grate must discharge the discharge valve (B1) and an overflow (T1).

9 COMMISSIONING AND TESTING

Once all the connections have been made, the appliance and the overall installation must be checked following the directions given in this manual.

CHECK IN PARTICULAR:

That the protective film has been removed from the external surfaces;
That the panels of the machine are closed correctly;
That connections have been made in accordance with the requirements and directions indicated in this manual;
That all safety requirements in current standards, statutory regulations and directives have been met;
That the power cable is not subjected to traction and is not in contact with hot surfaces;
That the water, gas and steam connections are tight and not subjected to traction.

Now proceed to light the appliance as directed in the instructions for use.

While the appliance is in use, voltage should not differ from the nominal voltage more than +/- 10%.

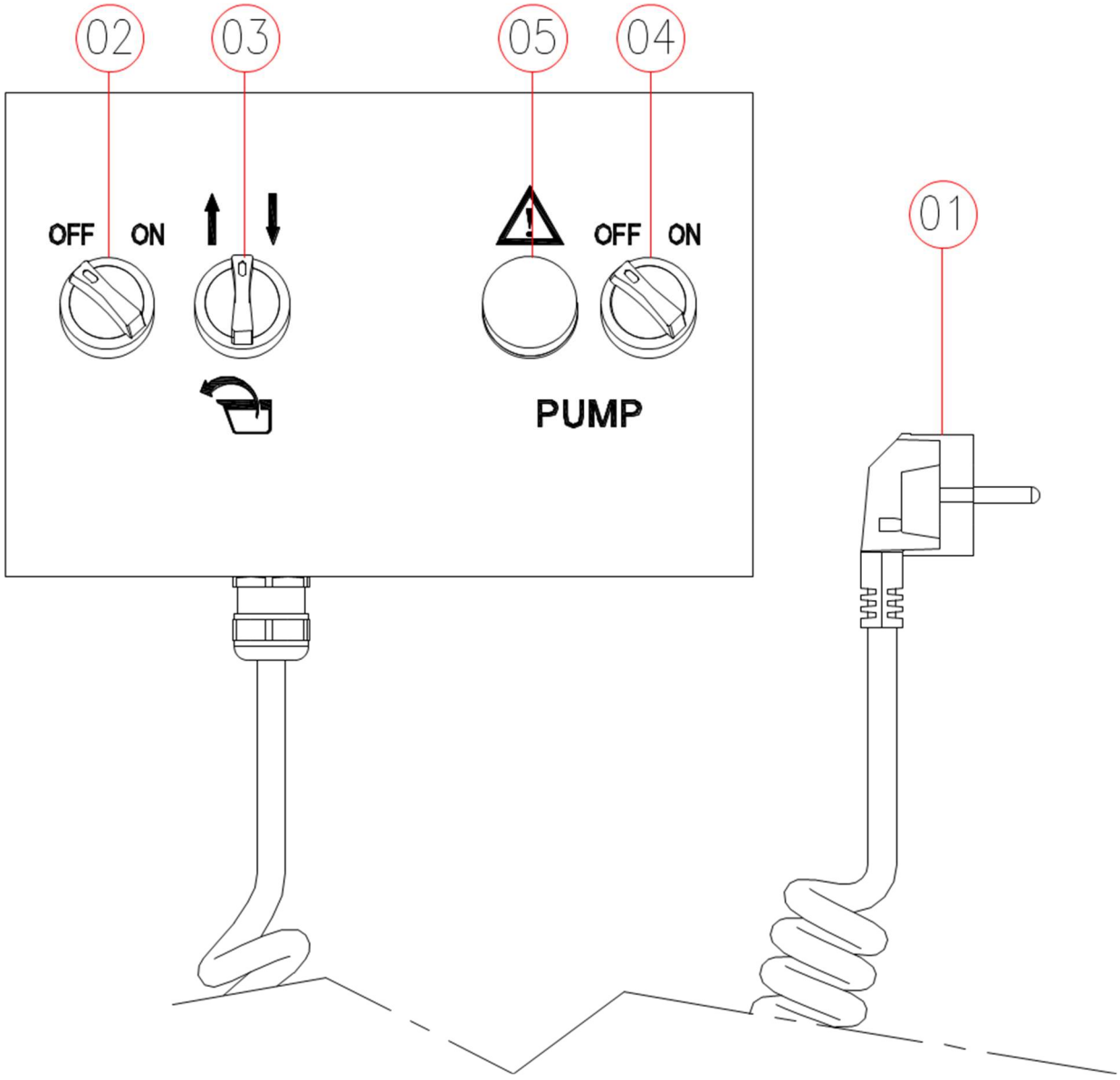


The test report must be completed in full and submitted to the customer who should then sign in acceptance. With effect from this moment, the appliance is covered by the manufacturer's warranty

10 USING THE MACHINE

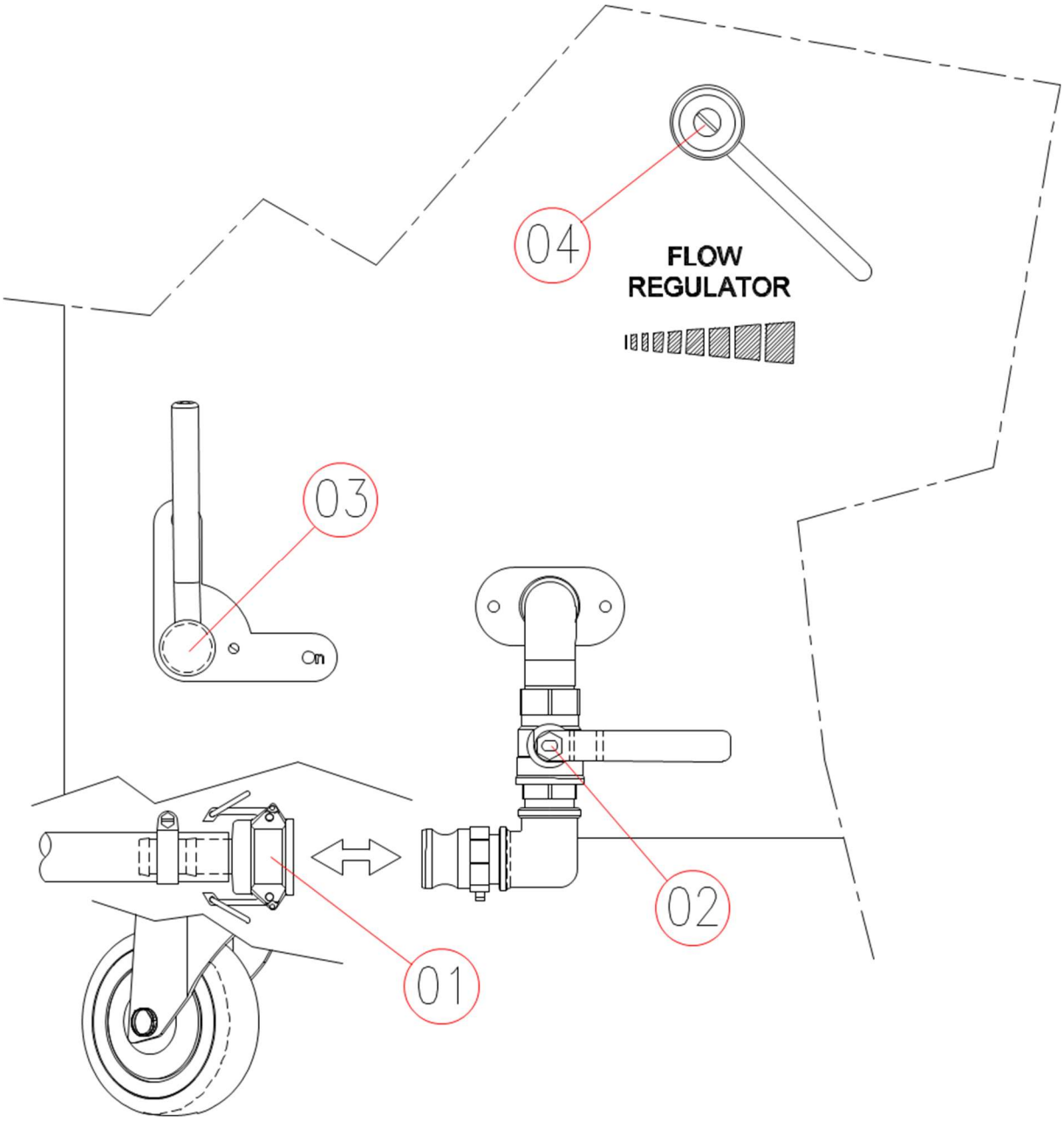
10.1 CONTROL PANEL

LEGEND:			
01	Plug connection	04	Illuminated switch pump agitation
02	Main switch	05	Pilot light pump (alarm)
03	Selector up / down basket	~~06~~	~~Motor fuse tipping basket~~



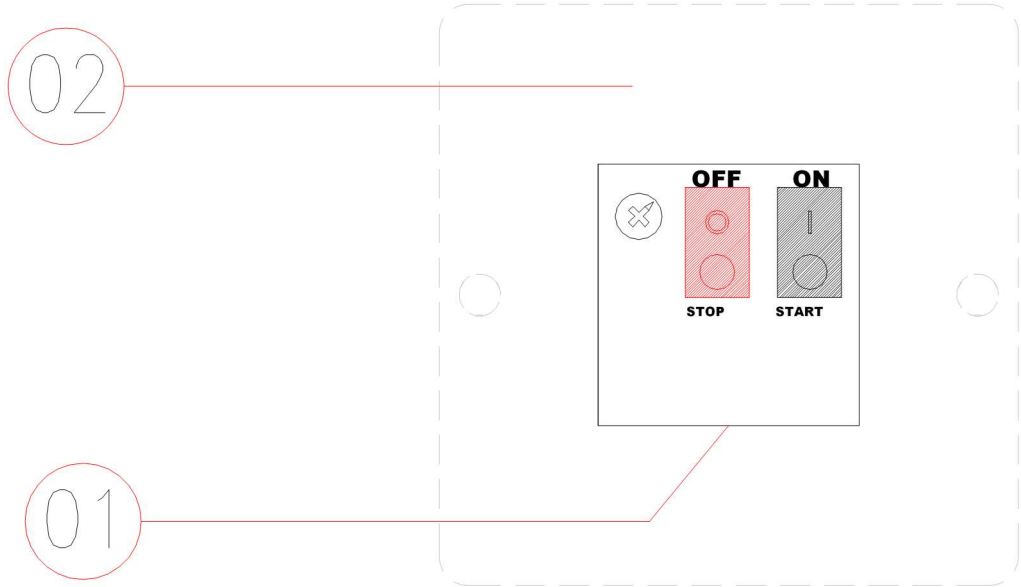
10.2 VALVE CONTROL

LEGEND :			
01	Quick water connection	03	Drain valve
02	Water filling valve	04	Valve flow regulation agitation



10.3 THERMAL PUMP AGITATION

LEGEND :			
01	Magnetothermic protection agitation pump	02	Removable lid



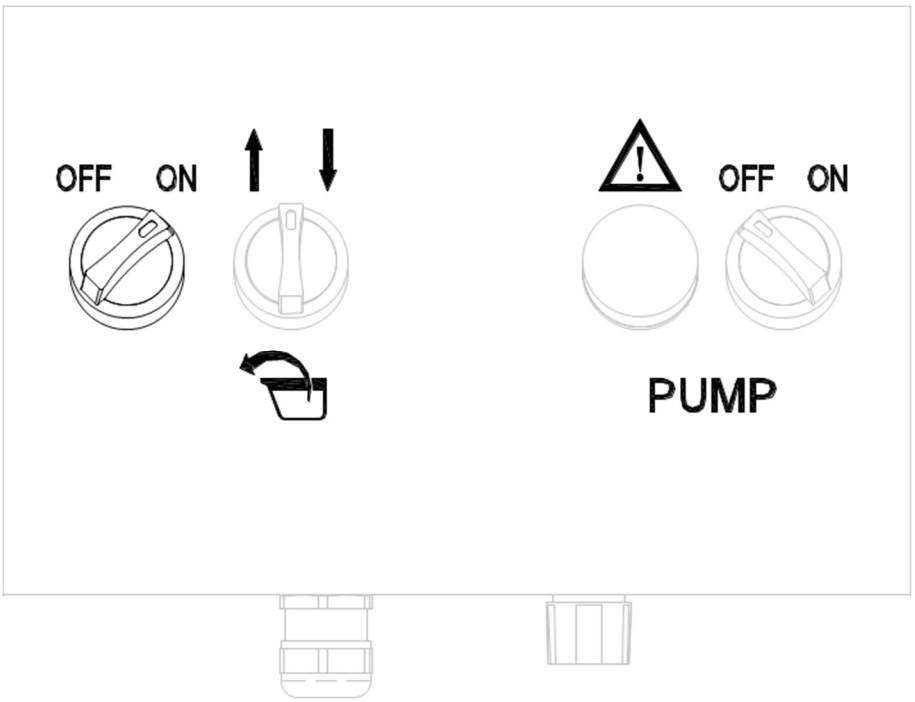
10.4 COOLING CYCLE

10.4.1 TURNING ON THE MACHINE:

Insert the plug into the socket located in the tower controls pasta cooker.

Turning on:

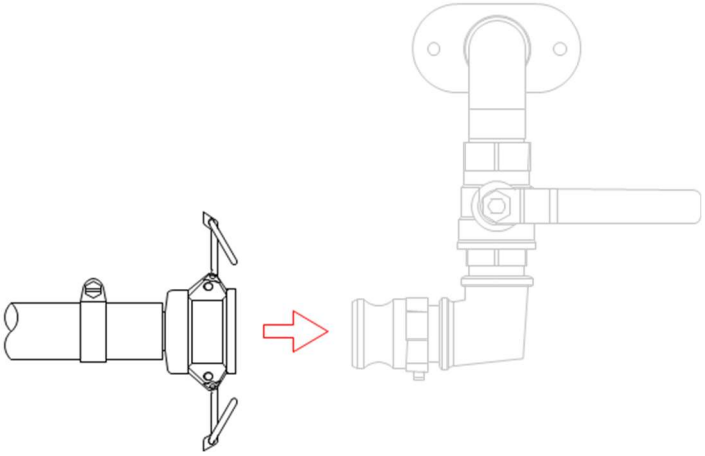
move the main switch to “ON”.



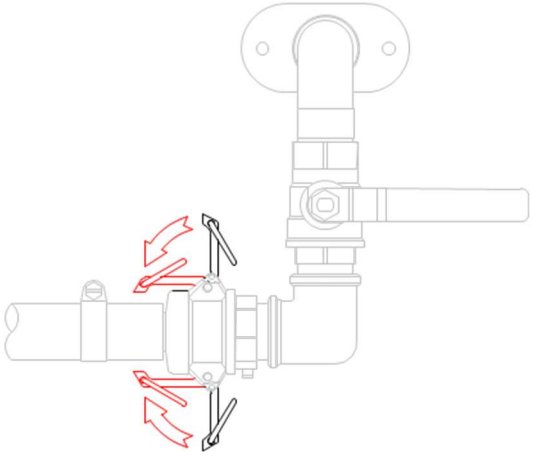
Main light is now on.

10.4.2 WATER FILLING:

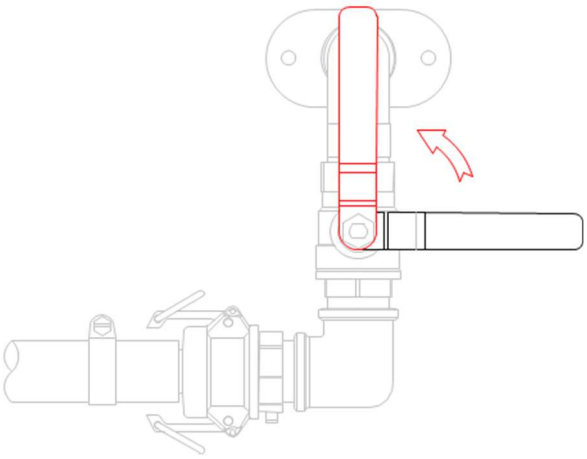
1. Connect the hose.



2. Secure the pipe with the appropriate levers.



3. Open the valve handle to load water to the full load of the tank (overflow). **Make sure the drain valve is closed!**



To speed up the cooling, it may input water in the tank even during the cooling cycle, adjusting the water flow with the lever. Of course the water will be discharged from the overflow pipe!

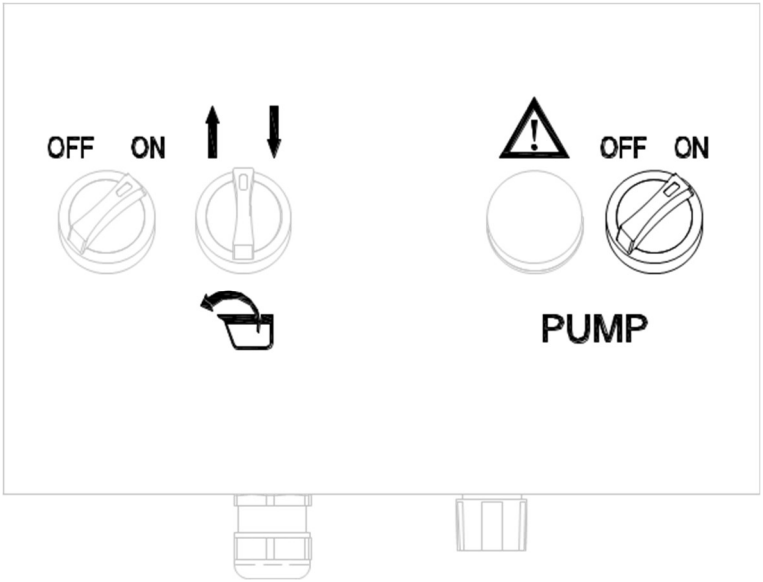
10.4.3 LOADING PRODUCT:

The tank is arranged to collect the product downloaded from the AUTOMATIC cooker (UCPM...L)

Pay Close Attention
so that during the moving, there is no interference between the baskets of automatic cooker and cooling cart !!

10.4.4 AGITATION OF THE WATER IN THE TANK:

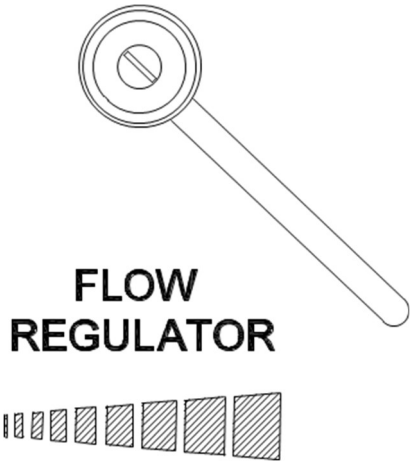
– To have a uniform cooling is necessary to activate the agitation of the water in the tank.



Turn the switch to "ON".

Pay Close Attention
the pump must only be turned on with water in the tank !!

– The intensity of the flow, in function of the product to be cooled, can be adjusted with the valve



As soon as the basket is lifted the pump agitation stops automatically!
Start again at the moment when the basket will return inside the tank.

10.4.5 DISCHARGE PRODUCT (MOVING THE BASKET):

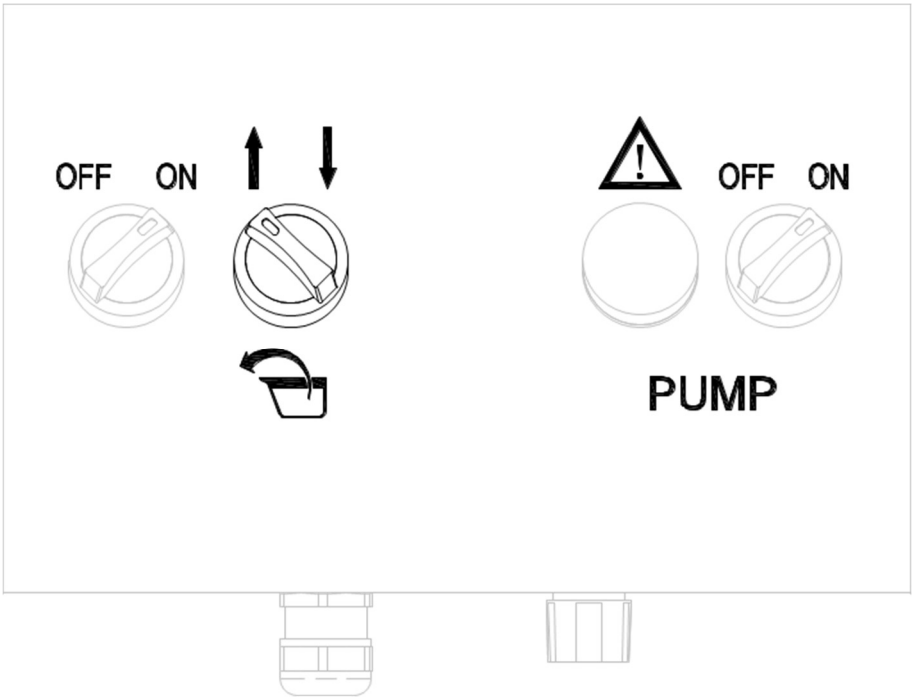
Once you have finished cooling you can 'proceed to discharge the product.
Verify that there is the trolley to collect the product!

Pay Close Attention
so that during the moving, there is no interference between the baskets of pasta cooker and cooling cart !!

The handling phase must be monitored by a single operator: it avoids the possibility of accidental injuries to other people.

Do not put your hands or other objects inside the tank and the basket!

– Turn the selector in position "↑" to the leakage of the basket full of the tank.

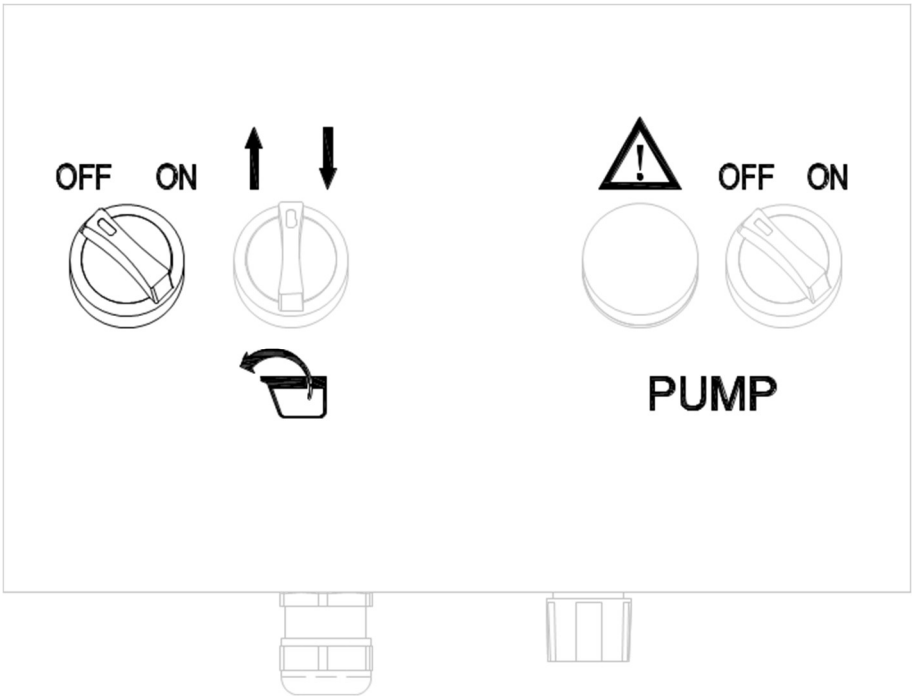


– Fully discharge the product on the trolley.
– Turn the selector in position "↓" until the basket completely will return into the tank.

As soon as the basket is lifted the pump agitation stops automatically!
Start again at the moment when the basket will return inside the tank.

10.4.6 TURNING OFF THE MACHINE:

Turn the main switch to "OFF".



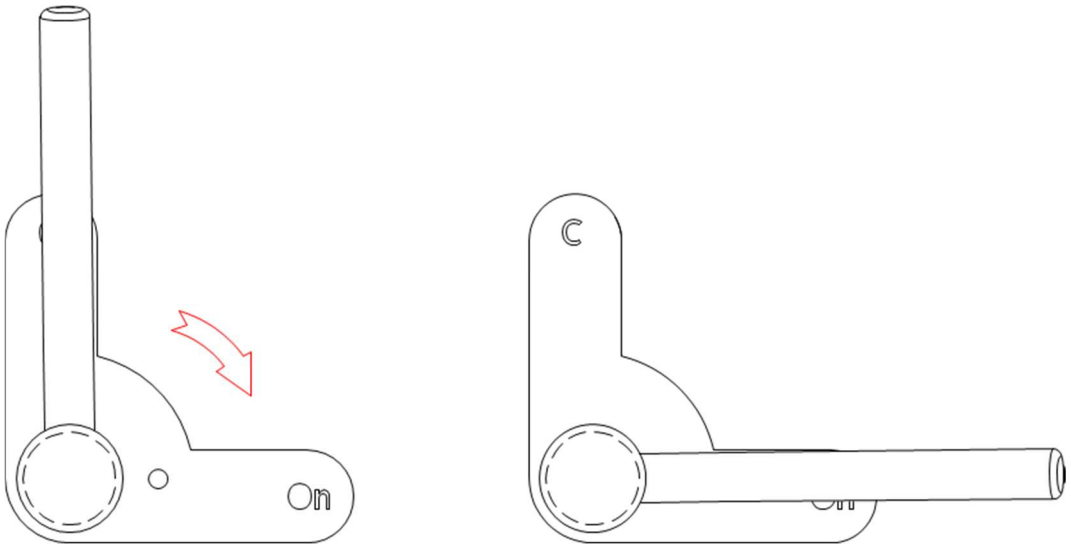
DO NOT disconnect the plug before turning off the machine with the main switch!

10.5 TANK DRAIN

Turn the lever to "On".

Valve closed **Valve opened**

:



Verify that the drain is in correspondence with a grilled discharge

11 CLEANING AND CARE

11.1 GENERAL INFORMATION

	Do not use aggressive substances or abrasive detergents when cleaning stainless steel parts.

	Avoid using iron scourers on steel parts as rust formation may occur. For the same reason avoid contact with ferrous materials.

	No sandpaper or abrasive paper should be used during cleaning. In special cases, pumice stone may be used in powder form.

	In the event of particularly resistant dirt, we recommend the use of abrasive sponges (e.g. Scotch-Brite).

11.2 DAILY CLEANING

	**Always wear protective clothing required by current regulations.**

	For safety reasons, clean the machine when it is cold and off (with the emergency button pressed) (or on stand-by if cooking with delay timer). When cleaning the appliance **never spray water directly in order not to cause infiltration and damage to the parts.**

Clean the pan with water and detergent, rinse well and dry thoroughly with a soft cloth

Clean the outside with a sponge soaked in hot water and a suitable detergent readily available on the market.

Always rinse well and dry with a soft cloth.

11.3 TANK CLEANING

To access the inside of the tank the following procedure:

Remove the basket (see.**FIG."BASKET"**)



1. **Lift the basket up to the limit switches.**
2. **Unlock your basket with the appropriate levers**
3. **Remove the basket from the lift arm .**

WARNING: OPERATION TO BE PERFORMED IN TWO PEOPLE.

Remove the tilting arm (see.**FIG."TILTING ARM"**)



4. **After removing the basket you can remove the tilting arm from tipping by lifting it from the side where there is the steel support (detail "a-1").**
5. **Remove the arm from the crankshaft side (detail "b-2").**

Clean **the tank with water and a detergent, rinse thoroughly and dry well with a soft cloth.**

11.4 CLEAN AND SANITATION THE WATER STIRRING SYSTEM

For an effective sanitization of the system use the product **TWINOXIDE (chlorine dioxide) 0.3%.**

IN PREPARATION, STORAGE AND USE OF THE PRODUCT



ALWAYS READ THE MATERIAL SAFETY DATA SHEET (MSDS) AND FOLLOW THE SAFETY INSTRUCTION.

Carefully follow the procedure described below

1. Fill the tank completely (up to the overflow) with water.

2. Add the **TWINOXIDE 0,3%** product.
   The product must have a concentration of 8 ppm.
   Follow the table to obtain the correct **TWINOXIDE** concentration

SANITIZING PRODUCT TABLE

		UBAVR48DX/SX	UBAVR64DX/SX
Overvall volume of water	Gallons (liters)	48 (180)	64 (240)
TWINOXIDE 0,3%	**fl oz** (ml)	**17** (500)	**22** (650)

3. Turn on the pump for 30 minutes (attention, turn the basket selector in the lowered position as far as it will go) and use the flow adjustment lever (to prevent water from leaking from the tank).

4. Empty the tank.

5. Refill the tank with water and run a 5 minute cycle with water only.

6. Empty the tank.

Attention, when you finish cleaning:

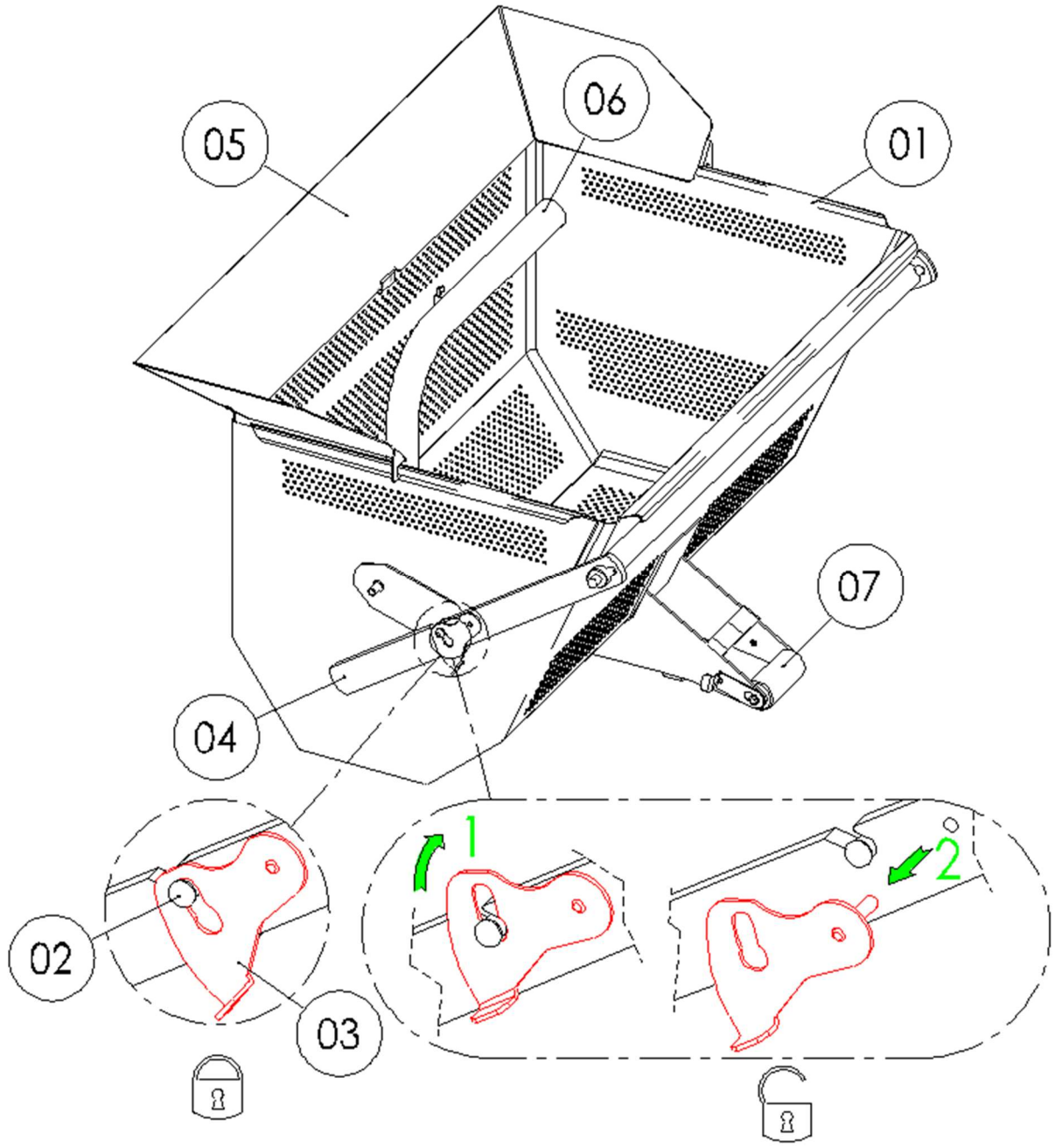
WARNING: IF YOU ARE MORE 'MACHINES IN THE LOCAL NOT CHANGE THE TILTING ARMS AND BASKETS!



1. **Reassemble the tilting arm with the seats for the basket pin facing upwards.** (see.**FIG.TILTING ARM**). Fit first on the crankshaft side (**detail "b.3"**), and then rest the arm pin in its seat (**detail "a.4"**)
2. **Reassemble the basket making sure that the basket pin is in its seat (see.FIG.BASKET)**
3. **Lock the basket with the appropriate levers (see.FIG.BASKET)**

11.4.1 FIG.BASKET

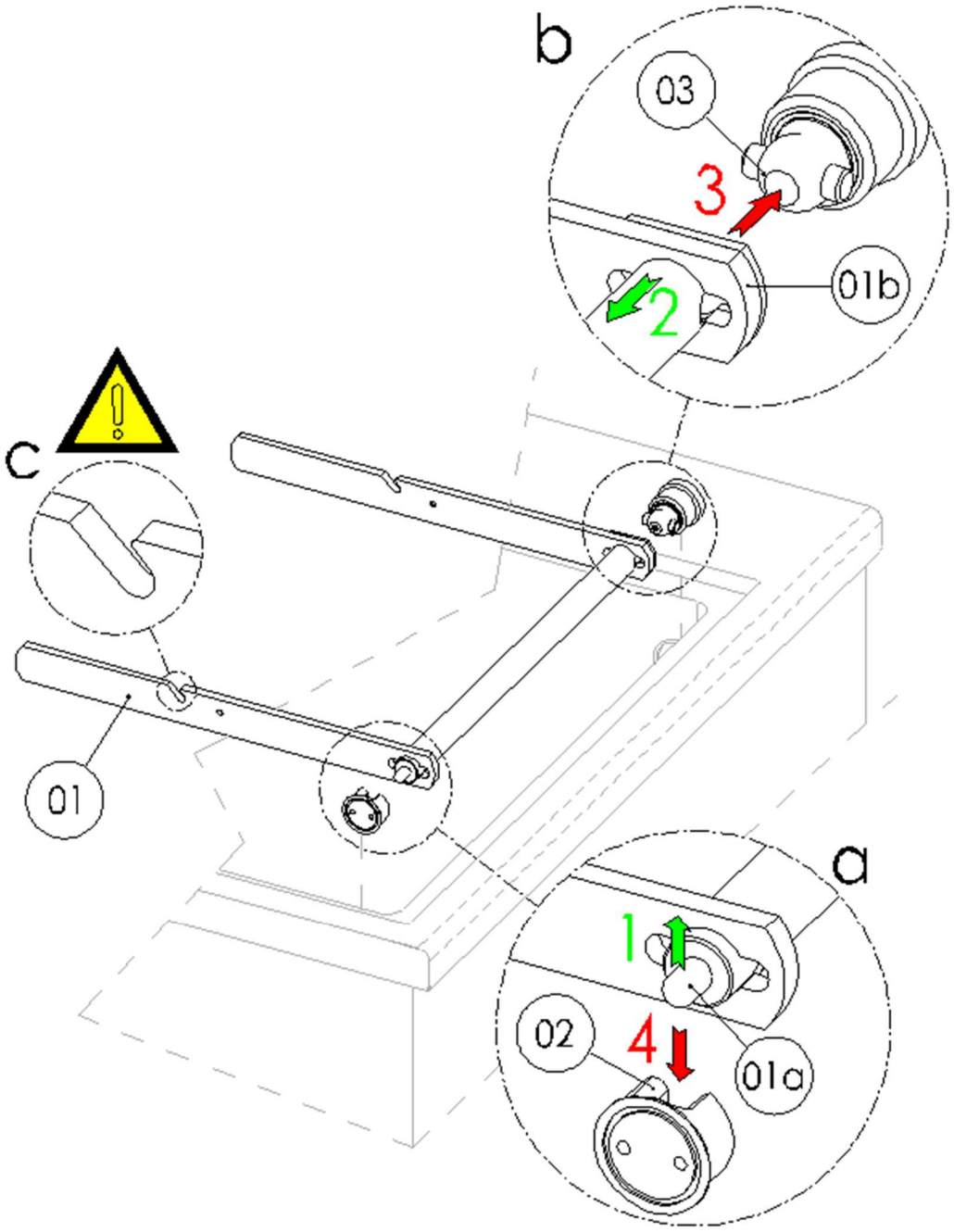
LEGEND:			
01	Basket	**05**	Chute removable
02	Basket pin	**06**	Water stirring tube
03	Locking lever	**07**	Front basket guide
04	Tilting arm		



11.4.2 FIG.TILTING ARM

LEGEND:			
01	Tilting arm	**03**	Steel support
01a	Tilting arm (steel support side)	**04**	Crankshaft
01b	Tilting arm (crankshaft side)		

To remove the tilting arm : 1 – 2
To reassemble the tilting arm : 3 – 4



11.5 BASKET CLEANING

For thorough cleaning of the basket, remove all its components (see **FIG."BASKET";"CHUTE BASKET"; "WATER STIRRING TUBE"; " FRONT BASKET GUIDE"),** and clean them individually.

Clean **with water and a detergent, rinse thoroughly and dry well with a soft cloth.**



Attention, at the end of the cleaning:

reassemble all the components of the basket, make sure that all the locking levers are in their seat!

11.5.1 FIG.CHUTE BASKET

LEGEND:			
01	Chute removable	**03a**	Rear seat chute
02	Locking lever	**03b**	Rear seat locking lever
03	Basket		

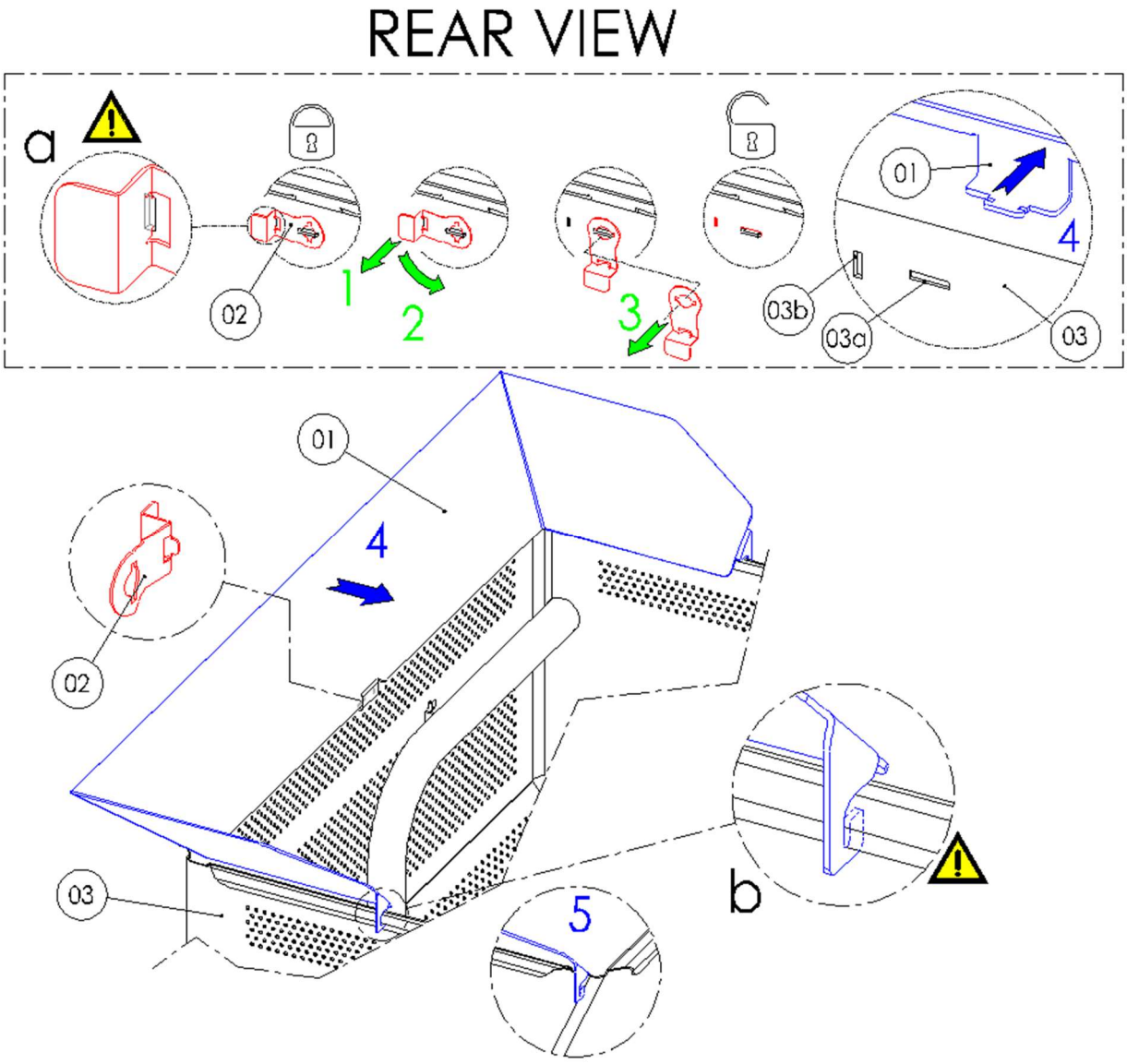
Removing chute

Follow steps 1 to 5.
Push the chute (4) towards the front of the basket until it is completely extracted (5)

Mounting chute

Follow steps 5 to 1 in reverse

1. Place the chute on the edge of the basket
2. Push the chute towards the rear side of the basket. (attention to detail b).
3. Check that the rear tooth of the chute enters the seat 03a.
4. Check that the tooth of the locking lever enters the seat 03b (detail a)



11.5.2 FIG.WATER STIRRING TUBE

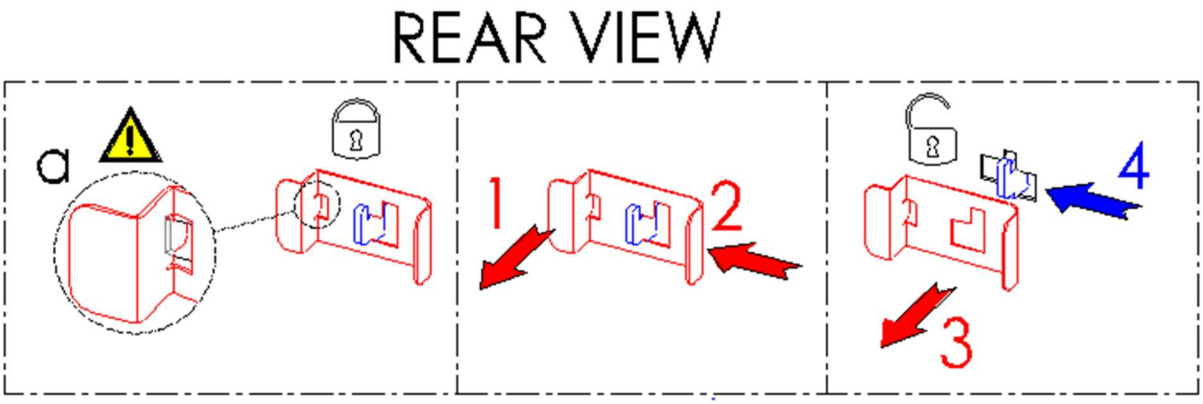
LEGEND:			
01	Water stirring tube	**03a**	Upper seat of the stirring tube
02	Locking lever	**03b**	Lower seat of the stirring tube
03	Basket		

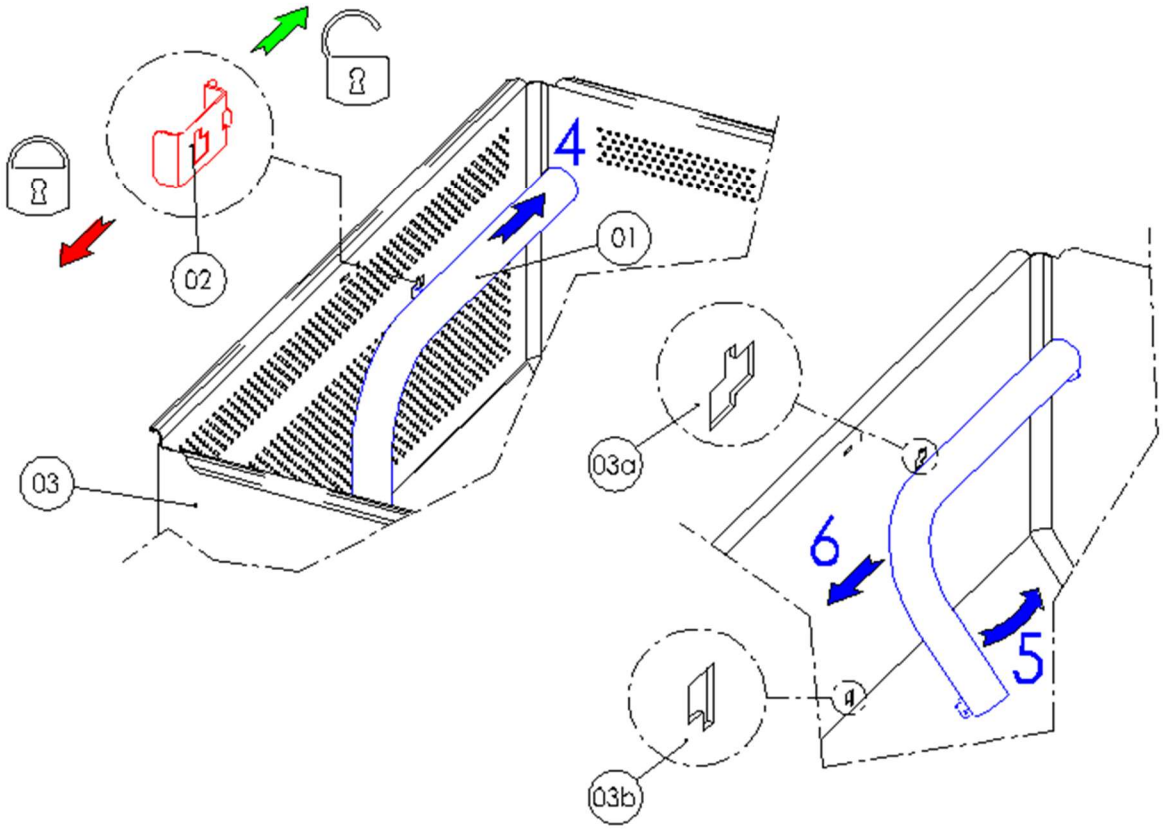
Removing the tube

Follow steps 1 to 6.

Mounting the tube

Follow steps 6 to 1 in reverse
Check that the teeth of the tube enter the seats (lower and upper)
Check that the tooth of the locking lever enters the seat (detail a)





11.5.3 FIG.FRONT BASKET GUIDE

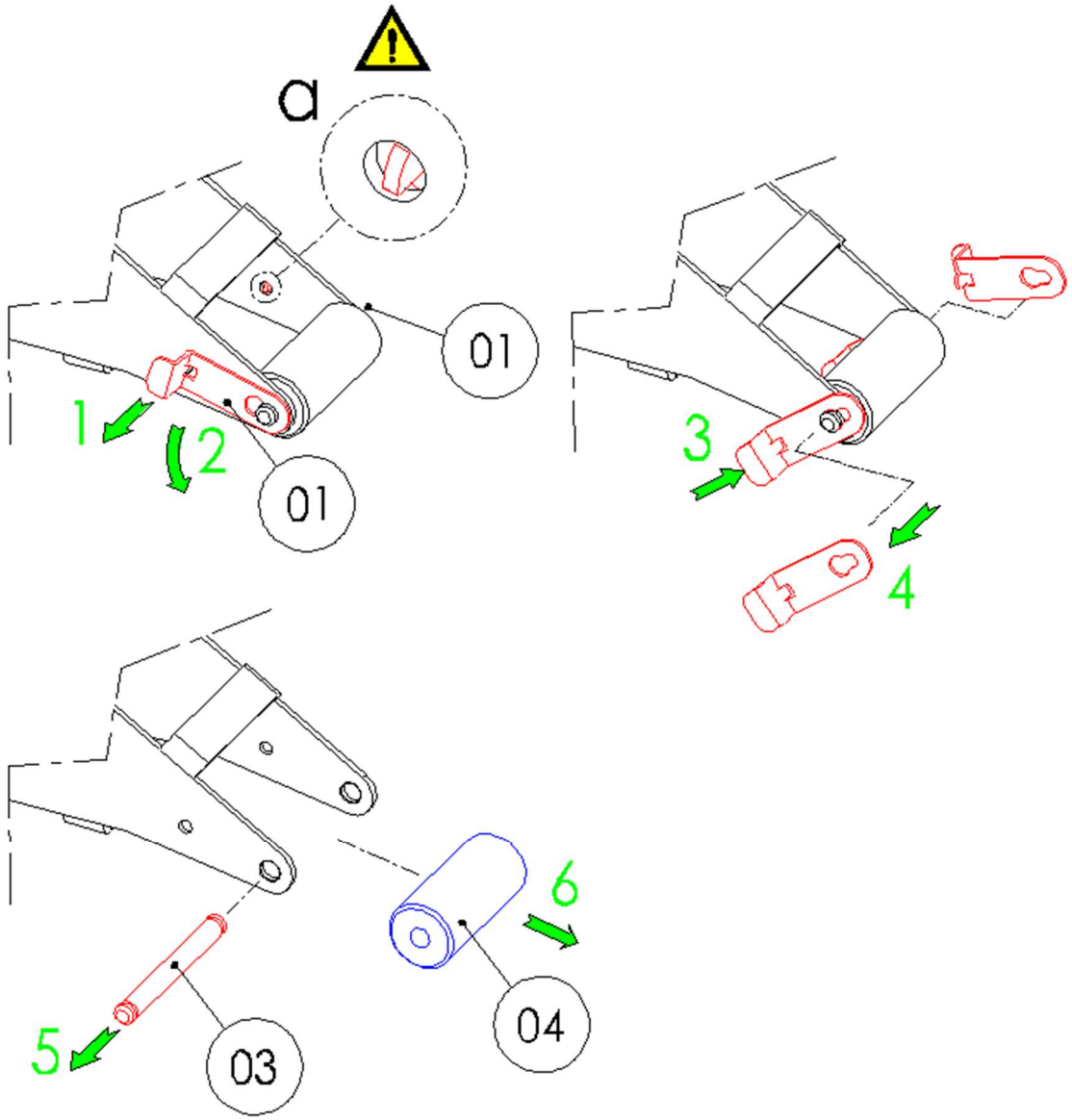
LEGEND:			
01	Locking lever	**03**	Roller
02	Pin		

Removing guide

Follow steps 1 to 6.

Mounting guide

Follow steps 6 to 1 in reverse
Check that the tooth of the two locking levers enters the seat (detail a)



11.6 PRECAUTIONS IN CASE OF PROLONGED INACTIVITY

If the appliance has been inactive for a prolonged period of time (holidays, seasonal work...), clean well, remove any residue and ensure it is dry.

The room must be sufficiently ventilated.



Disconnect all water and electricity supplies.

11.7 PRECAUTIONS IN CASE OF MALFUNCTION

- Should malfunctions occur during use, switch off the appliance immediately and disconnect or stop all supplies (electricity and water).
- Request assistance from technical support or a qualified technician.



The manufacturer assumes no responsibility or warranty commitment for injuries and damage due to non-compliance with the instructions or any installation or maintenance that does not comply with safety standards.

The same applies in case of improper use of the appliance by the operator.

12 MAINTENANCE

12.1 MAINTENANCE OF THE APPLIANCE



All maintenance work must only be performed by a specialist technical service centre!

- In order to keep the appliance working efficiently, it is advisable to perform annual maintenance, which includes checking the status of components subject to wear and tear (pipes, etc.).
- It is advisable to replace any worn components during maintenance, in order to avoid further call outs and unexpected issues and faults with the appliance.
- Therefore, it is recommended to sign a maintenance contract with a reliable technical support centre.

12.2 PERIODIC MAINTENANCE

Periodic inspections will minimise machine downtime and increase operating efficiency.

The following points must be checked:

Periodic inspections will minimise machine downtime and increase operating efficiency.

The following points must be checked:

BY OPERATOR

DAILY CHECKS

1. **Thoroughly clean the machine daily**

QUARTERLY CHECKS

2. **Check the following are undamaged and intact:**

- Switches, warning lights.

Contact technical support if they are damaged.

BY SERVICE TECHNICIAN

For each operation:

- Carefully close all the panels. .
- The inside of the appliance should be kept clean.
- Electrical wiring should be kept securely connected and in good condition.

ANNUAL CHECKS / ACTION

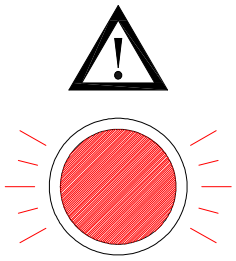
1. Check coupling panels, must be perfectly closed with all the screws.
2. Check the sealing water system (load tap water).
3. Check that terminals connections of electrical parts are well fastened. Clean electrical parts .

13 TROUBLESHOOTING

WARNING! :

Problems and failures may occur even when the appliance is used properly. Here is a list of the mist probably situations and controls that the operator should perform to avoid applying to a service centre unnecessarily.

If the problem is not solved after the necessary controls, turn off the appliance immediately, unplug it, cut off any supplies and apply to a service centre.

	Pump block agitation::
User:	Restoring magnetothermic protection agitation pump (see TERMAL PUMP agitation). Apply to a service centre for technical assistance.
Technical assistance:	Thermal agitation pump (check calibration) Check auxiliary contact

THE CONTROL PANEL IS NOT ACTIVE	
User:	Check insertion of plug socket. Power supply (switch upstream of 'equipment). Emergency button the pasta cooker, check that it is not accidentally pressed.
Technical assistance:	Check integrity electrical cord and plug. Check faulty fuse of the current tap (UCPMD..L)

THE AGITATION PUMP IS NOT ACTIVE	
User:	Make sure the basket is fully inserted in the tank Apply to a service centre for technical assistance.
Technical assistance:	Check failure of warning light signaling block Check intervention thermal protection Check operation microswitch BG 1 (Basket descent limit switch) Check pump contactor Check pump operation

BASKET CANNOT BE MOVED	
User:	Apply to a service centre for technical assistance.
Technical assistance:	If motor try to start (you hear a hum):REPLACE THE STARTING CAPACITORS CA1 Check contacts selector up / down. Check limit switches BG 1 and BG 2 Check relay ascent and descent Check fault Motor tipping