

**INSTALLATION / OPERATION / MAINTENANCE
MANUAL**
(READ ALL INSTRUCTIONS BEFORE USE)



700/900

PASTA COOKER
(Gas / Electric)

Models:

700 Series Gas:

CPG726T / CPG746T

700 Series Electric:

CPE726T / CPE746T

900 Series Gas:

CPG926T / CPG946T

900 Series Electric:

CPE926T / CPE946T

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1.1 Your New Giorik Product

Thank you for choosing this quality Giorik product.

All Giorik products are designed and manufactured to meet the needs of food service professionals. By caring for and maintaining this new Giorik product in accordance with these instructions, will provide many years of reliable service.

Stoddart is a wholly Australian owned company, which manufactures and/or distributes a comprehensive range of food service equipment for kitchens, food preparation and presentation. Stoddart products are manufactured and engineered to provide excellent results whilst offering value-for-money, ease-of-use and reliability.

Carefully read this instruction booklet, as it contains important advice for safe installation, operation and maintenance. Keep this booklet on hand in a safe place for future reference by other operators or users.

Disclaimer

The manufacturer/distributor cannot be held responsible or liable for any injuries or damages of any kind that occur to persons, units or others, due to abuse and misuse of this unit in regards to installation, removal, operation, servicing or maintenance, or lack of conformity with the instructions indicated in this documentation.

All units made by the manufacturer/distributor are delivered assembled, where possible, and ready to install. Any installation, removal, servicing, maintenance and access or removal of any parts, panels or safety barriers that is not permitted, does not comply in accordance to this documentation, or not performed by a **TRAINED AND AUTHORISED SPECIALIST** will result in the **IMMEDIATE LOSS OF THE WARRANTY.**

The manufacturer/distributor cannot be held responsible or liable for any unauthorised modifications or repairs. All modifications or repairs must be approved by the manufacturer/distributor in writing before initiating. All modifications or repairs performed to this unit must be performed at all times by a **TRAINED AND AUTHORISED SPECIALIST.**

**Stoddart design, manufacture & distribute Food Service Equipment (appliances) exclusively for the commercial market.
This appliance is not designed nor intended for household or domestic use and must not be used for this purpose.**

This product is intended for commercial use, and in line with Australian electrical safety standards the following warnings are provided:

- This product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the product by a person responsible for their safety. Children should be supervised to ensure that they do not play with the product
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard



Warranty & Registration

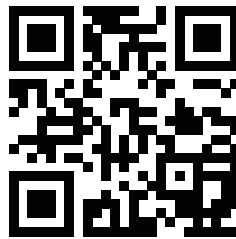
1.2 Australia and New Zealand Warranty

1.2.1 Warranty Period

All Stoddart manufactured and distributed products are covered by Stoddart's standard Australia and New Zealand Product Warranty (minimum 12 month on-site parts and labour, terms and conditions apply). Further to this standard warranty, certain products have access to an extended warranty. Full terms, conditions and exclusions can be found using the below Link/QR code.

1.2.2 Warranty Registration

To register your new product, Follow the below Link/QR code.



www.stoddart.com.au/warranty-information

1.3 General Precautions

When using any electrical unit, safety precautions must always be observed.

- All units **MUST** be installed according to the procedures stated in the installation section of this manual
- In the case of new personnel, training is to be provided before operating the equipment
- **DO NOT** use this unit for any other purpose than its intended use
- **DO NOT** store explosive substances such as aerosol cans with a flammable propellant in or near this unit
- Keep fingers out of “pinch point” areas
- Unit is not waterproof **DO NOT** use jet sprays, hoses or pour water over/on the exterior of the unit
- Only use this unit with voltage specified on the rating label
- **DO NOT** remove any cover panels that may be on the unit
- **DO NOT** use sharp objects to activate controls
- If any fault is detected, refer to troubleshooting
- The manufacturer declines any liability for damages to persons and/or things due to an improper/wrong and/or unreasonable use of the machine
- Only specifically trained/qualified Technicians (Stoddart, one of our service agents, or a similarly qualified persons) should carry out any and all repairs, maintenance and services

1.3.1 General Warnings

- DO NOT USE OR STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE
- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION
- DO NOT MODIFY THIS APPLIANCE
- DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE

The equipment complies with the essential requirements of the Low Voltage Directive 2006/95/EC and Electromagnetic Compatibility Directive 2004/108/EC

It meets the provisions of the following electrical and Gas standards:

- AS/NZS 60335.1
- AS/NZS 60335.2.42
- AS/NZS 4563, AS/NZS 5601
- AS/NZS 1869

1.4 Setting Up Information

	IMPORTANT
	To be installed only by an authorised service person
	WARNING
	Improper installation, adjustments, alterations, service or maintenance can cause property damage, injury or death

1.4.1 Handling

- Use suitable means to move the unit;
 - For smaller items use two people
 - For large items a fork lift, pallet trolley or similar (the forks should reach completely beneath the pallet)

1.4.2 Unpacking

- Check the unit for damage before and after unpacking. If unit is damaged, contact the distributor and manufacturer
- Should any item have physical damage, report the details to the freight company and to the agent responsible for the dispatch within seven (7) days of receipt. No claims will be accepted or processed after this period
- Remove all protective plastic film, ties and packers before installing and operating
- Clean off any remaining residue from the interior/exterior of the unit using a clean cloth dampened with warm soapy water

1.4.3 Disposal

- At the end of the appliance's working life, make sure it is scrapped & components recycled properly
- Current environmental protection laws in the state/country of use must be observed
- Doors must be removed before disposal
- Power supply cable must be removed before disposal
- For further information on the recycling of this product, contact the local dealer/agent or the local body responsible for waste disposal

2.1 Specification

2.1.1 700 Series

700 Series						
Model	CPG726T		CPG746T		CPE726T	CPE746T
Description	Pasta Cooker, Gas, Single Tank 1 x 26L		Pasta Cooker, Gas, Single Tank 2 x 26L		Pasta Cooker, Electric, Single Tank 1 x 26L	Pasta Cooker, Electric, Single Tank 2 x 26L
Width	400mm		800mm		400mm	800mm
Depth	720mm		720mm		720mm	720mm
Height	1054mm		1054mm		1054mm	1054mm
Weight	52kg		80kg		50kg	70kg
Electrical Connection	---		---		3Ø + N + E 415VAC / 50Hz / 6.5kW	3Ø + N + E 415VAC / 50Hz / 13kW
Water Connection	1/2" BSP		1/2" BSP		1/2" BSP	1/2" BSP
Waste Connection	1" BSP		1" BSP		1" BSP	1" BSP
	Natural	Universal LPG	Natural	Universal LPG	---	---
Gas Connection	1/2" BSP	1/2" BSP	1/2" BSP	1/2" BSP	---	---
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa	1.3 kPa	2.75 kPa	---	---
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa	---	---
Nominal Test Point Pressure	1.0 kPa	2.65 kPa	1.0 kPa	2.65 kPa	---	---
Total Nominal Gas Consumption	36 MJ/h	36 MJ/h	72 MJ/h	72 MJ/h	---	---

2.1.2 900 Series

900 Series						
Model	CPG926T		CPG946T		CPE926T	CPE946T
Description	Pasta Cooker, Gas, Single Tank 1 x 40L		Pasta Cooker, Gas, Single Tank 2 x 40L		Pasta Cooker, Electric, Single Tank 1 x 40L	Pasta Cooker, Electric, Single Tank 2 x 40L
Width	400mm		800mm		400mm	800mm
Depth	920mm		920mm		920mm	920mm
Height	1054mm		1054mm		1054mm	1054mm
Weight	75kg		142kg		65kg	100kg
Electrical Connection	---		---		3Ø + N + E 415VAC / 50Hz / 9.8kW	3Ø + N + E 415VAC / 50Hz / 19.4kW
Water Connection	1/2" BSP		1/2" BSP		1/2" BSP	1/2" BSP
Waste Connection	1" BSP		1" BSP		1" BSP	1" BSP
	Natural	Universal LPG	Natural	Universal LPG	---	---
Gas Connection	1/2" BSP	1/2" BSP	1/2" BSP	1/2" BSP	---	---
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa	1.3 kPa	2.75 kPa	---	---
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa	---	---
Nominal Test Point Pressure	1.0 kPa	2.65 kPa	1.0 kPa	2.65 kPa	---	---
Total Nominal Gas Consumption	54 MJ/h	54 MJ/h	108 MJ/h	108 MJ/h	---	---

2.1.3 Rating Plate

The rating plate contains identification and technical data. See example below.

Confirm that this unit has been tested and approved for the type of gas used at the installation location.

Gas Rating Plate

GIORIK		Imported by: STODDART www.stoddart.com.au	
Description: Giorik;700 Pasta Cooker; Gas; Twin Tank; 2 x 26 Ltr			
Gas Approval No.  Gas Safety Certified AS4563 SAI - 400406 SAI Global	Main burner gas injector (100th of a mm) 275 Natural Gas 175 Universal LPG	Model No: CPG746T	
	Test Point Pressure 1.00 kPa Natural Gas 2.65 kPa Universal LPG		
Factory set gas type ☒ Natural Gas ☐ Universal LPG		Total gas consumption 72 MJ/h	
 DO NOT REMOVE		Serial No: 009263/07/19	

Electric Rating Plate

GIORIK		Imported by: STODDART www.stoddart.com.au	
Description: Giorik;700 Pasta Cooker; Elec; Single Tank; 26 Ltr			
Electric Rating V 415 HZ 50 kW 6.5 Ph 3Ø + N + E		Model No: CPE726T	
		Serial No: 009263/07/19	

Fig.1.

2.1.4 Main Burner Nozzle

	Main Injector (100th of a mm)	Bypass Screw (mm)	Nominal Gas Consumption (MJ/H)	Fixed Aeration Shutter Setting 'A'
Natural Gas				
Main Burner - 700	275	ADJ	36 MJ/H	4mm
Main Burner - 900	350	ADJ	54 MJ/H	9mm
Pilot Burner - 700/900	27.2	NA	---	---

Universal LPG Gas				
700 - Main Burner	175	1.0	36 MJ/H	7mm
900 - Main Burner	215	0.9	54 MJ/H	7mm
700/900 - Pilot Burner	22.1	NA	---	---

2.2 Technical Drawing

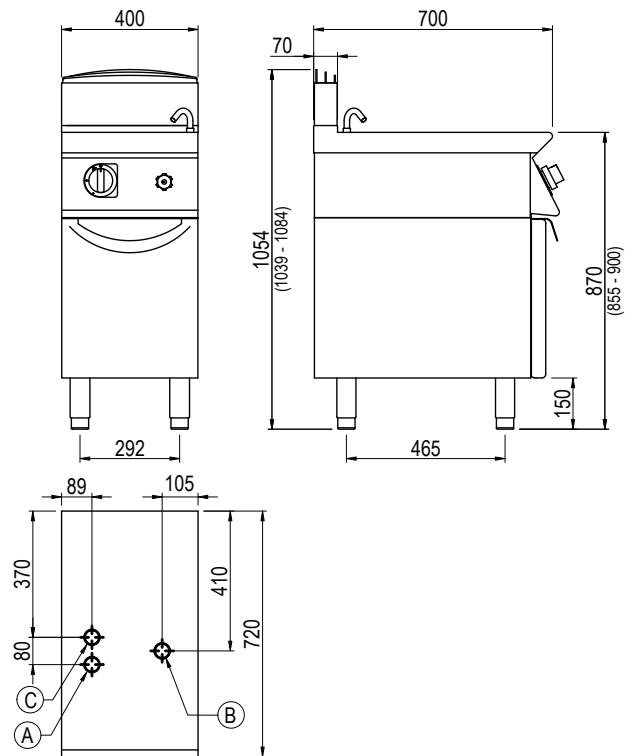
2.2.1 CPG726T

700 Series

Model	CPG726T	
Description	Pasta Cooker, Gas, Single Tank 1 x 26L	
Width	400mm	
Depth	720mm	
Height	1054mm	
Weight	52kg	
Water Connection	1/2" BSP	
Waste Connection	1" BSP	
	Natural	Universal LPG
Gas Connection	1/2" BSP	1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	36 MJ/h	36 MJ/h

Legend

- A Gas inlet (1/2" BSP)
- B Water Inlet (1/2" BSP)
- C Waste Connection



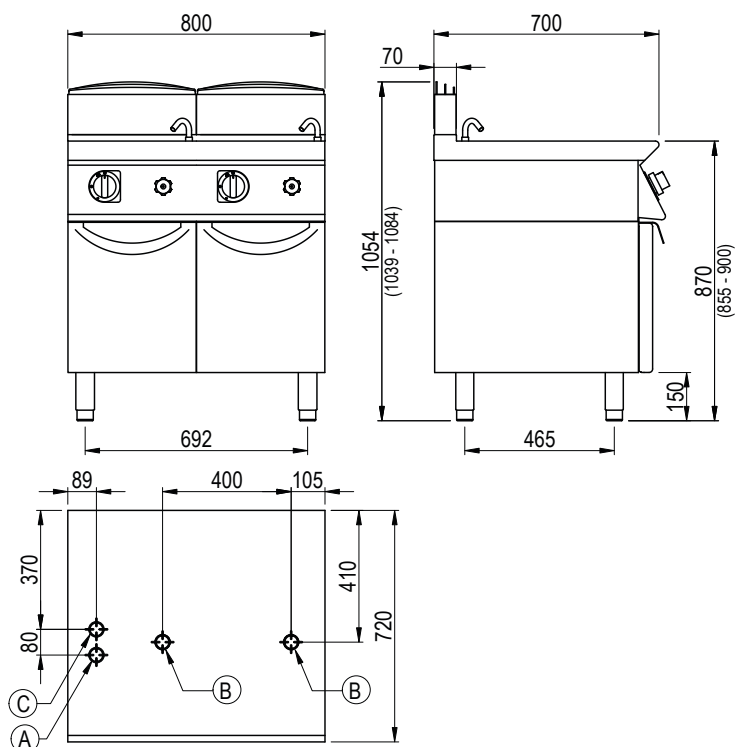
2.2.2 CPG746T

700 Series

Model	CPG746T	
Description	Pasta Cooker, Gas, Single Tank 2 x 26L	
Width	800mm	
Depth	720mm	
Height	1054mm	
Weight	80kg	
Water Connection	1/2" BSP	
Waste Connection	1" BSP	
	Natural	Universal LPG
Gas Connection	1/2" BSP	1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	72 MJ/h	72 MJ/h

Legend

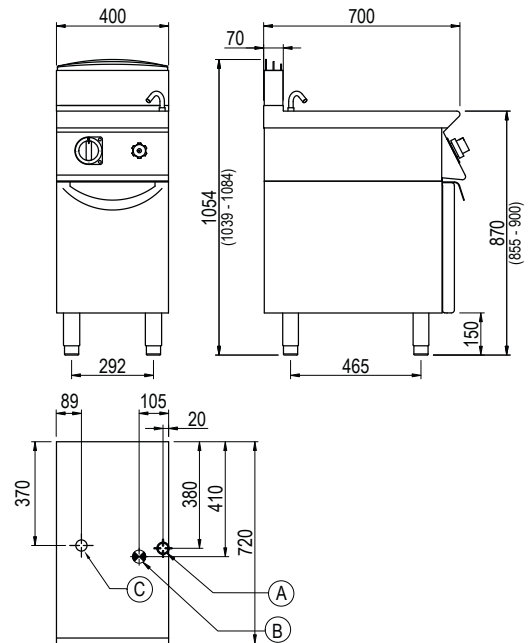
- A Gas inlet (1/2" BSP)
- B Water Inlet (1/2" BSP)
- C Waste Connection



2.2.3 CPE726T

700 Series

Model	CPE726T
Description	Pasta Cooker, Electric, Single Tank 1 x 26L
Width	400mm
Depth	720mm
Height	1054mm
Weight	50kg
Electrical Connection	3Ø + N + E 415VAC / 50Hz / 6.5kW
Water Connection	1/2" BSP
Waste Connection	1" BSP



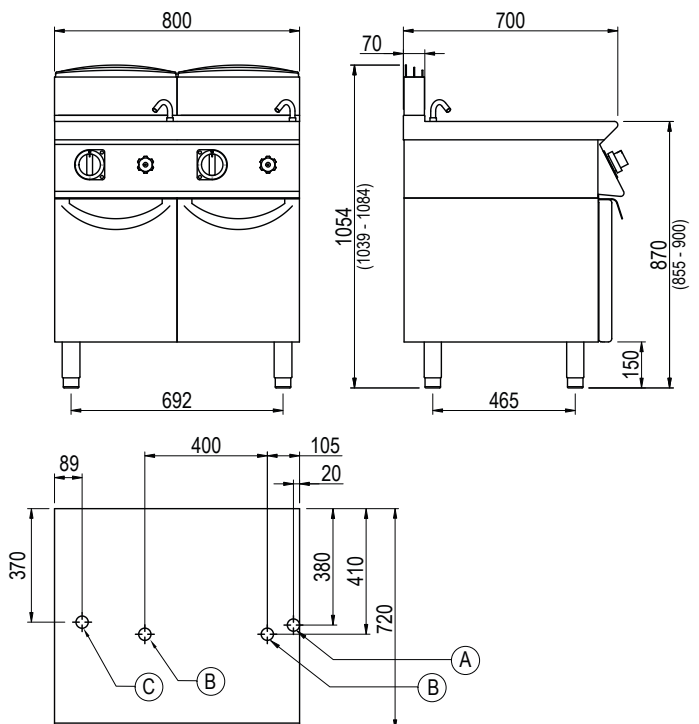
Legend

- A Electrical Connection
- B Waste Connection
- C Water Inlet (1/2" BSP)

2.2.4 CPE746T

700 Series

Model	CPE746T
Description	Pasta Cooker, Electric, Single Tank 2 x 26L
Width	800mm
Depth	720mm
Height	1054mm
Weight	70kg
Electrical Connection	3Ø + N + E 415VAC / 50Hz / 13kW
Water Connection	1/2" BSP
Waste Connection	1" BSP



Legend

- A Electrical Connection
- B Waste Connection
- C Water Inlet (1/2" BSP)

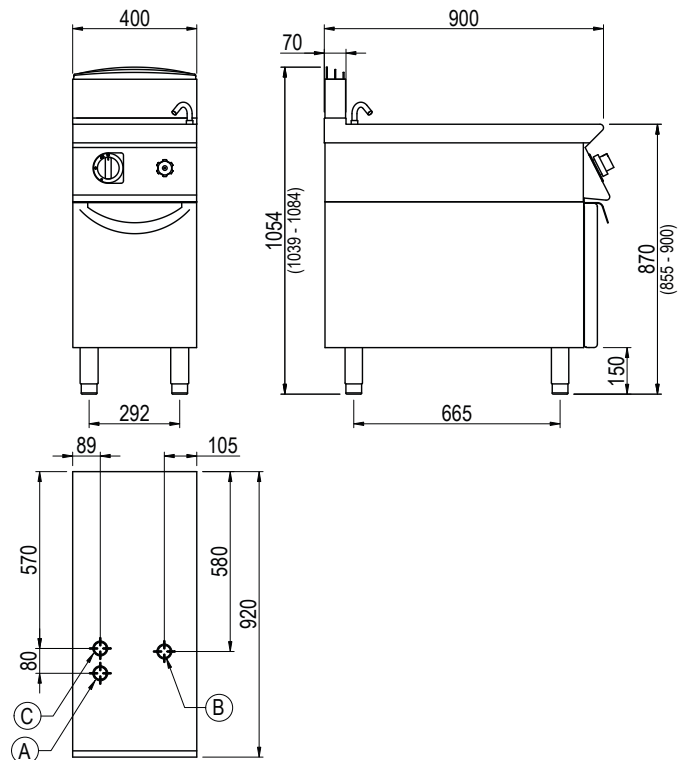
2.2.5 CPG926T

900 Series

Model	CPG926T	
Description	Pasta Cooker, Gas, Single Tank 1 x 40L	
Width	400mm	
Depth	920mm	
Height	1054mm	
Weight	75kg	
Water Connection	1/2" BSP	
Waste Connection	1" BSP	
	Natural	Universal LPG
Gas Connection	1/2" BSP	1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	54 MJ/h	54 MJ/h

Legend

- A** Gas inlet (1/2" BSP)
- B** Water Inlet (1/2" BSP)
- C** Waste Connection



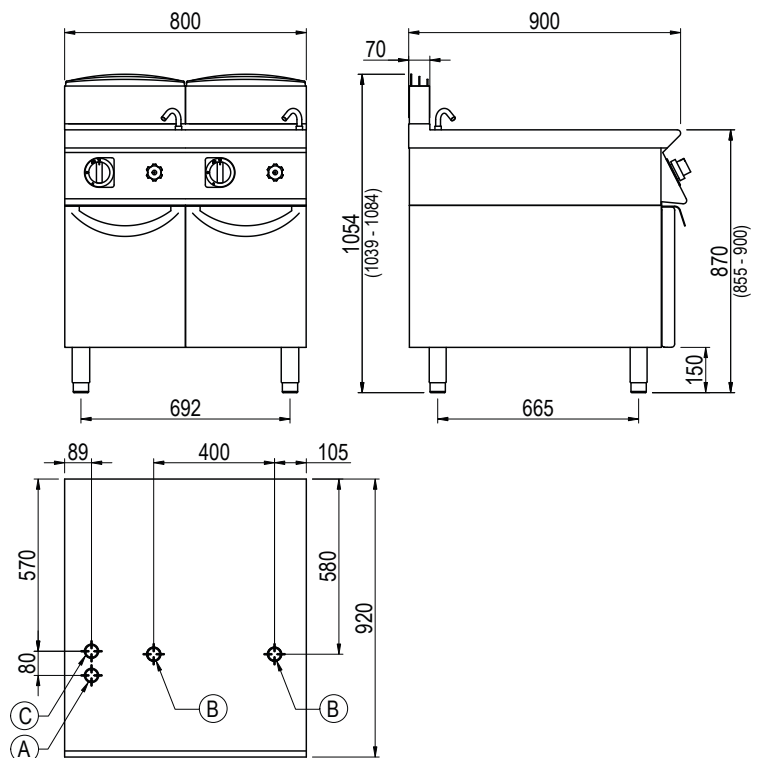
2.2.6 CPG946T

900 Series

Model	CPG946T	
Description	Pasta Cooker, Gas, Single Tank 2 x 40L	
Width	800mm	
Depth	920mm	
Height	1054mm	
Weight	142kg	
Water Connection	1/2" BSP	
Waste Connection	1" BSP	
	Natural	Universal LPG
Gas Connection	1/2" BSP	1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa
Total Nominal Gas Consumption	108 MJ/h	108 MJ/h

Legend

- A** Gas inlet (1/2" BSP)
- B** Water Inlet (1/2" BSP)
- C** Waste Connection



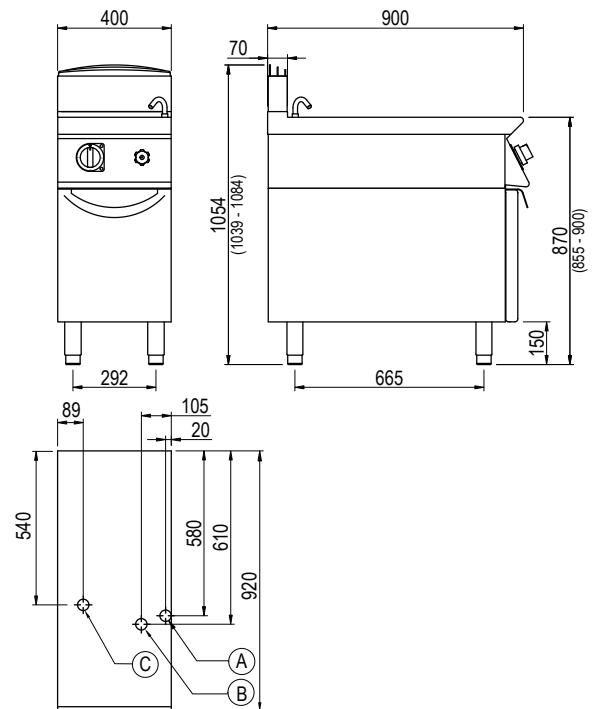
2.2.7 CPE926T

900 Series

Model	CPE926T
Description	Pasta Cooker, Electric, Single Tank 1 x 40L
Width	400mm
Depth	920mm
Height	1054mm
Weight	65kg
Electrical Connection	3Ø + N + E 415VAC / 50Hz / 9.8kW
Water Connection	1/2" BSP
Waste Connection	1" BSP

Legend

- A Electrical Connection
- B Waste Connection
- C Water Inlet (1/2" BSP)



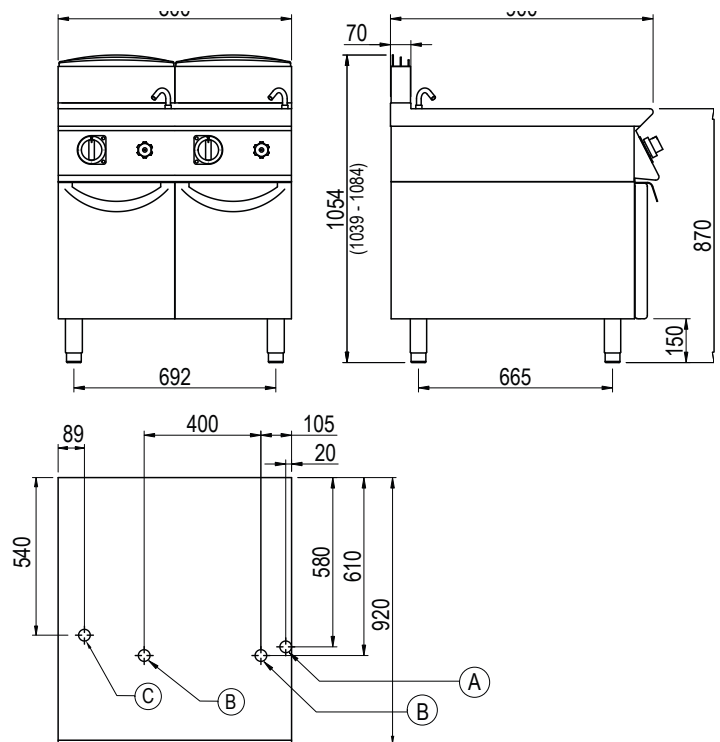
2.2.8 CPE946T

900 Series

Model	CPE946T
Description	Pasta Cooker, Electric, Single Tank 2 x 40L
Width	800mm
Depth	920mm
Height	1054mm
Weight	100kg
Electrical Connection	3Ø + N + E 415VAC / 50Hz / 19.4kW
Water Connection	1/2" BSP
Waste Connection	1" BSP

Legend

- A Electrical Connection
- B Waste Connection
- C Water Inlet (1/2" BSP)



3.1 Positioning

	WARNING
	Improper installation, adjustments, alterations, service or maintenance can cause property damage, injury or death.

3.1.1 General Information

- The unit must be installed under an extraction canopy
- Have a smooth, level floor which can bear the weight of the unit at full load
- Have a room temperature above +4°C with a maximum humidity of 70%;
- Comply with the regulations in force in terms of safety in the workplace and the systems;
- Not contain potentially explosive materials or substances;
- Be dedicated to food preparation. In addition, a gas-fired appliance requires, by law, rooms with a surface area and ventilation that are suitable for the power of the unit and that have a means of externally evacuating flue gases
- Please consult national and local standards to ensure that your unit is positioned and ventilated in accordance with any existing requirements
- Do not allow cables or other items to rest/hang over the exhaust vents

3.1.2 Spacing

- Choose an area that is well ventilated and provides access for future maintenance
- Place the unit on a level stable work surface capable of supporting its weight
- Unit must be installed on a non combustible floor
- Unit must be installed on a fire proof base
- Do not position the unit in: wet areas, near heat and/or steam sources, near flammable substances
- The appliances are not designed for built-in installation
- **Spacing - Combustible Walls:**
For installation next to combustible walls a minimum distance of 200mm from all sides is required
- **Spacing - Non-Combustible Walls:**
For installation next to non-combustible walls a minimum distance of 0mm from all sides

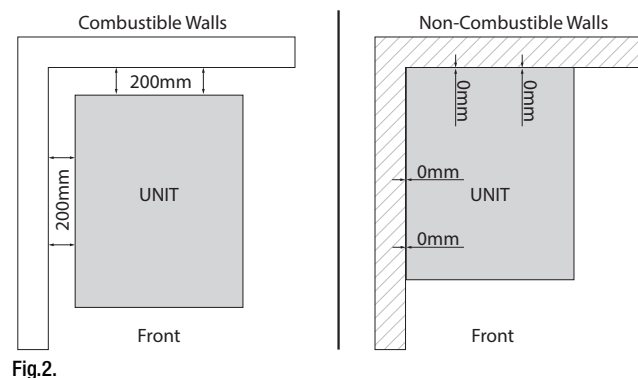


Fig.2.

- Please consult national and local standards to ensure that your unit is positioned in accordance with any existing requirement

3.1.3 Ventilation/Extraction

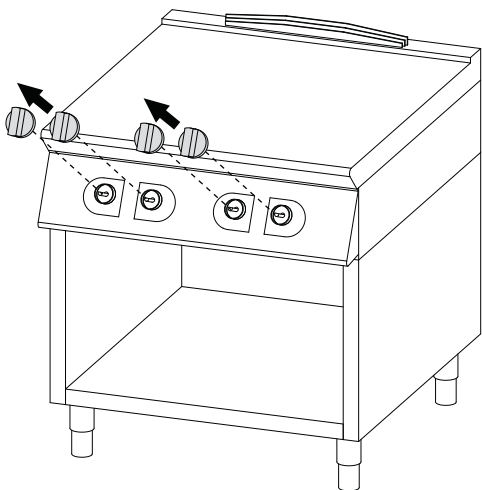
In compliance with the installation regulations, the units must be used in premises suitable for the evacuation of combustion products. The unit must be installed under an extraction canopy that meets AS 1668.2-2012 and in accordance with all local council regulations.

Note: Combustible materials must not be used overhead/above the unit.

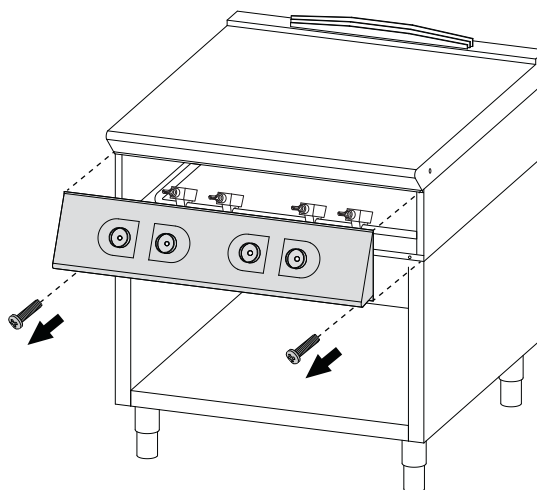
3.2 Line-up Connection

	WARNING
	Must be installed only by an authorised service person If the unit is already installed and connected to power, the power to the equipment must be turned off and isolated. FAILURE TO DO SO MAY RESULT IN ELECTRIC SHOCK.

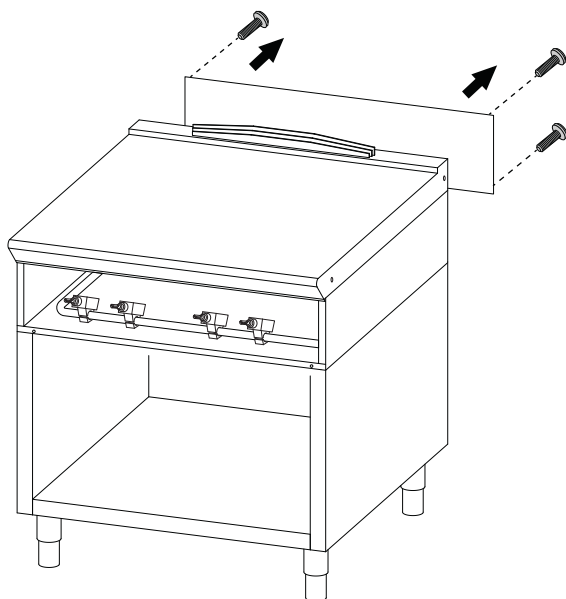
- 1 • Remove the unit control dials



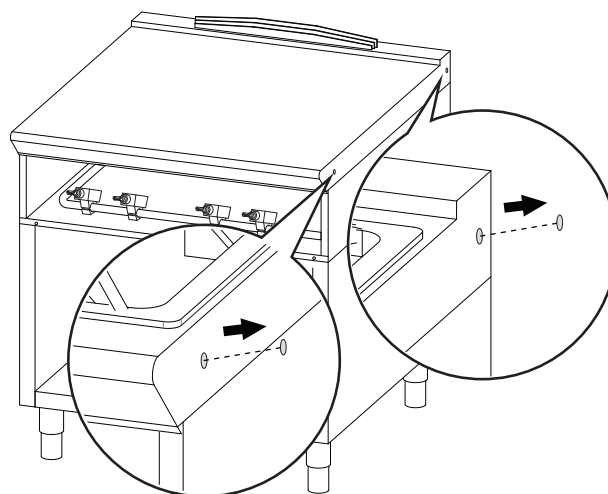
- 2 • Using a Phillips head screwdriver, remove the two front fascia retaining screws, then remove the front fascia by lifting the fascia up and out



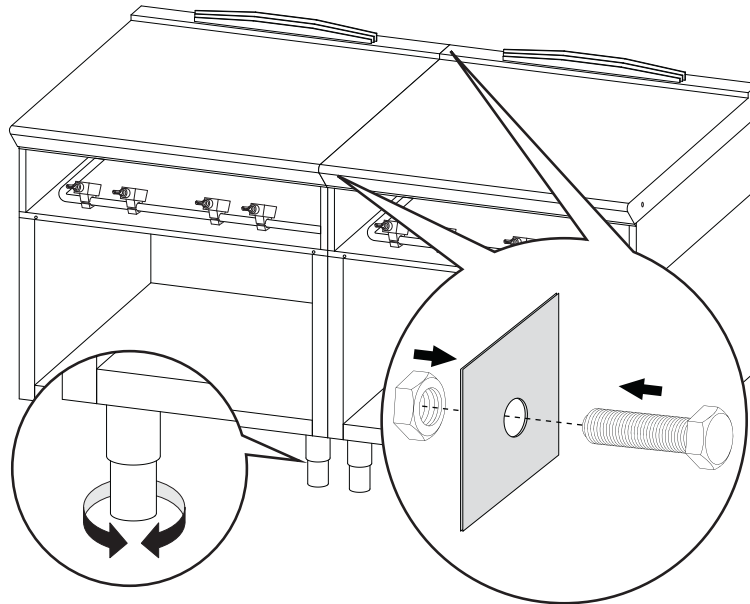
- 3 • Using a Phillips head screwdriver, remove the rear cover plate and retaining screws



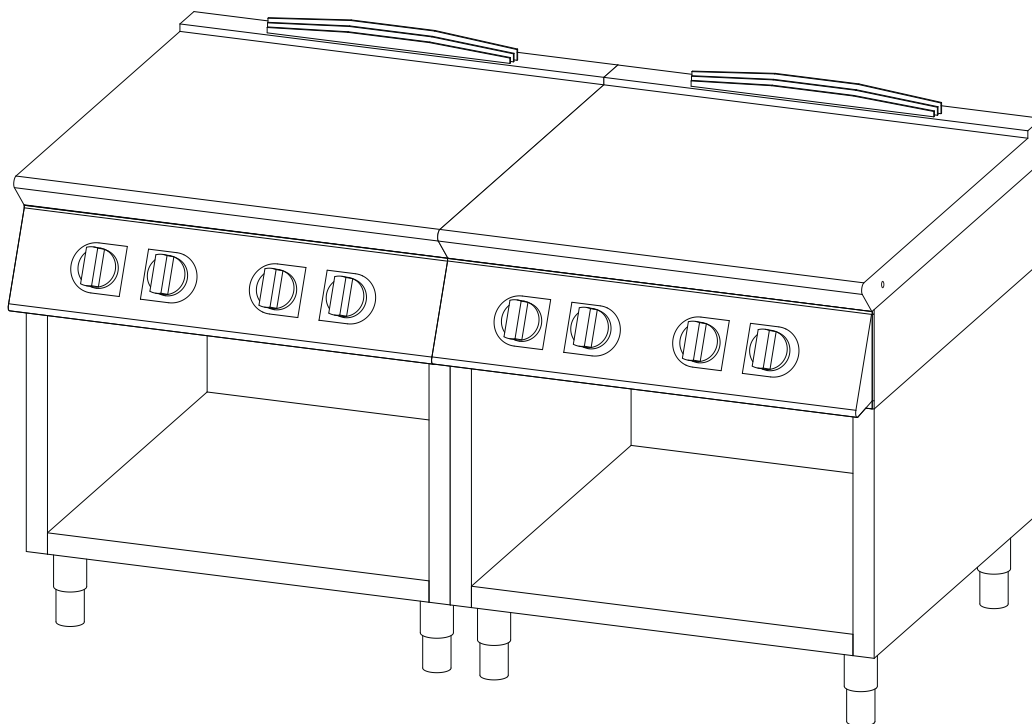
- 4 • On the side of the units to be connected, using long nose pliers remove the fill caps



- 5 • Place the units to be connected next to each other, adjust the legs ensuring the top of the two units sit flush
- Using the provided bolts and nuts connect the units at the front and rear



- 6 • Re-install the back cover plate, the front fascia and the control dials



3.3 Gas Connection - Gas Models

	WARNING This unit must be installed by an authorised person/installer in accordance with this instruction manual, AS/NZS 5601 – Gas installations (installation and pipe sizing), local gas fitting regulations, local electrical regulations, local water regulations, local health regulations, Building Code of Australia and any other government authority.
	IMPORTANT The appliance MUST BE tested by the 'Authorised Person/Installer' upon completion of installation

3.3.1 Connecting the gas

If the unit has Stoddart approved factory fitted castors, then the unit must be connected with a flexible gas hose and restraining kit (not supplied by Stoddart). Flexible gas hose connection and Hose assemblies for use with cooking appliances shall be certified as conforming to AS/NZS 1869 and be Class B or Class D. Quick connect devices if provided, shall be certified to AG 212 (to be AS 4627) **No Flexible Gas Hose is supplied with the appliance.** A restraining chain or wire of adequate strength shall be fixed to the appliance and be suitable to be fixed to the wall within 50 mm of each connection point. The length of the chain or wire shall not exceed 80% of the length of the hose assembly

The appliance shall be installed by an 'Authorised Person/Installer' and in accordance with the manufactures instructions, Australian and New Zealand Gas installation standards and local building codes.

Gas type must be confirmed prior to Gas connection as per the rating plate on the appliance. The unit installation and commissioning must be performed by authorised personal in accordance with gas installation codes.

Note: The appliance must be tested by the 'Authorised Person/Installer' upon completion of installation. Air necessary for combustion of the burners is 2 m³/h per kW of power installed. This appliance is suitable for connection with rigid pipe or flexible hose. The isolating manual shut-off valve connection point must be accessible when the appliance is installed.

Natural Gas: Supply gas pressure must be no lower than **1.3 kPa**, tested at the inlet gas regulator with all gas appliances operational. Appliance burner gas pressure shall be adjusted to **1.0kPa** with all burners operating at maximum.

Universal LPG: Supply gas pressure must be no lower than **2.75 kPa**, tested at the inlet gas regulator with all gas appliances operational. Appliance burner gas pressure shall be adjusted to **2.65kPa** with all burners operating at maximum.

3.3.2 Gas Pressure Regulator

The pressure regulator should be fitted horizontally (if possible), to ensure the correct outlet pressure (see Fig.4): Note: The arrow on the regulator indicates the gas flow direction.

1. Connection side gas from mains
2. Pressure regulator
3. Connection side gas towards the appliance

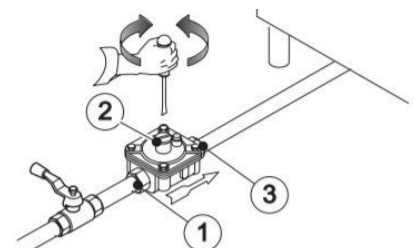


Fig.3.

3.3.3 Gas Pressure Check

Ensure Burner Gas pressure matches the rating label (see page 8 / 2.3.1).
If the gas operating pressure is incorrect, adjust pressure regulator installed on the incoming gas supply to the unit. The operating pressure is measured at the pressure outlet test point (fig 4).

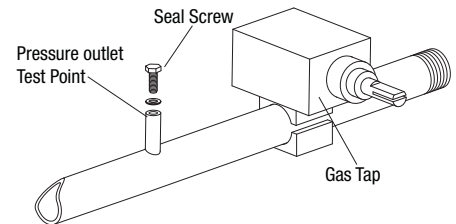


Fig.4.

3.3.4 Low Flame Adjustment - Hi-Lo Gas Tap

Remove the dial and adjust the low flame adjustment screw 'E' (Fig.5)

1. The burner must not go out or have a flashback when rapidly passing from the maximum to minimum position
2. Check that the flame is stable (change between maximum/minimum flame)
3. If the burner goes out or the flame is too high, further adjust the "low flame adjustment screw"

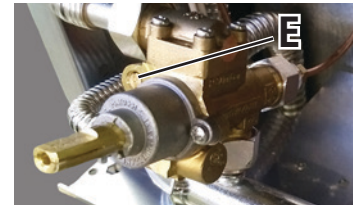


Fig.5.

3.4 Gas Conversion

	IMPORTANT
	Gas Conversion must only be carried out by an authorised person. Incorrect installation may void warranty

If the unit is to be connected to a different type of gas than that for which it has been prepared, the nozzles must be replaced.
Please contact Stoddart for the approved Gas conversion Kit and settings.

3.4.1 Replacing the Main Burner Nozzle

1. Close gas isolation valve
2. Ensure the area is ventilated
3. Open the Pasta Cooker door
4. Unscrew the nozzle 'B' (Fig.6) and replace it with the one for the gas type selected based on the indications of the technical data plate (the nozzles are marked in hundredths of a millimetre)

A = Fixed Aeration Shutter Setting
B = Nozzle
C = Air regulation bracket locking screw
D = Primary Air Regulation Bracket

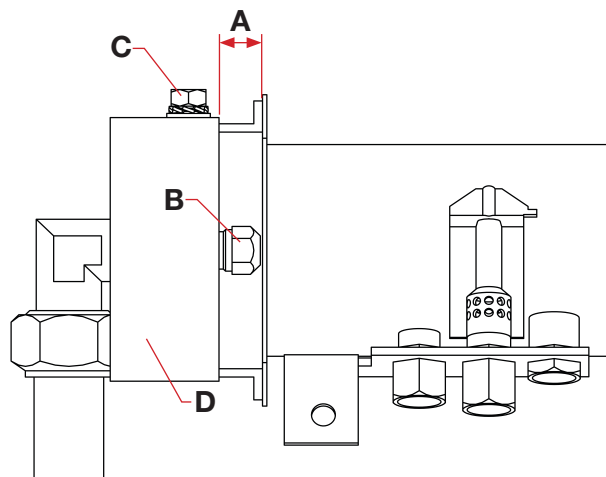
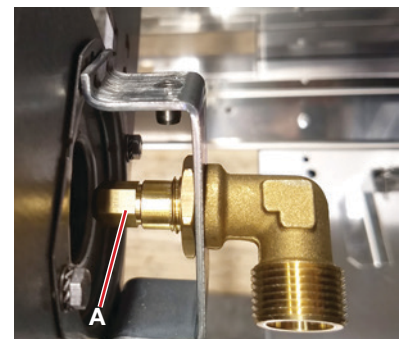


Fig.6.



3.4.2 Fixed Primary Air Regulation

The fixed primary air is properly regulated if flame stability is ensured (if there are no breaks in the flame with the burner cold and no flashback when the burner is hot). Primary Air is fixed from the Factory. Please refer to page 7 / 2.1.3.

1. Loosen the fixing screw 'E' (Fig.6) on the primary air regulation bush 'B' (Fig.6)
2. Position the bush 'B' (Fig.6) at the distance specified "A" for the gas used, see page 7 / 2.1.3
3. Tighten the fixing screw
4. Seal the adjusted component using paint to prevent any tampering

3.4.3 Pilot Nozzle Replacement

To replace the pilot nozzle:

1. Close gas isolation valve
2. Ensure the area is ventilated
3. Unscrew the ignition rod nut '1' (Fig.7)
4. Unscrew nut on the pilot gas tube '2' (Fig.7)
5. Remove the nozzle '3' (Fig.7) and replace it with the one for the type of gas chosen
6. Re-install the ignition rod and nut
7. Check for gas leak using water and detergent solution

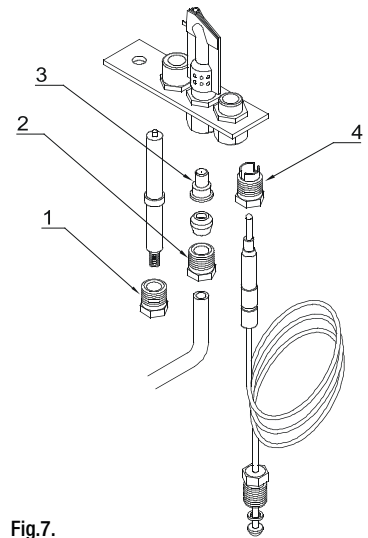


Fig.7.

3.4.4 Final Check - Main Burner

After replacement of burner nozzles and checking the fixed primary air, light the appliance and check that the ignition and flame are operating correctly, with the minimum adjustment set as per page 7 / 2.1.3. If operating incorrectly, repeat the previous steps.

When conversion has been completed for the relevant Gas Type, it is MANDATORY to edit the Rating Plate, with the new Gas Specification.

Once the Gas conversion has been completed, the unit must be leak tested.

3.5 Electrical Connection - Electric Models

3.5.1 Information

	WARNING
	This unit must be installed in accordance with AS/NZS 60335.1 Some procedures in this manual require the power to the equipment to be turned off and isolated. Turn the power OFF at the power point and unplug the power supply lead by the plug body. If the power point is not readily accessible turn the equipment off at the isolation switch or the circuit breaker in the switchboard. Attach a yellow "CAUTION-DO NOT OPERATE" tag. This must be performed where relevant unless the procedures specify otherwise. FAILURE TO DO SO MAY RESULT IN ELECTRIC SHOCK.
	IMPORTANT
	DO NOT pass the power cable near or allow it to come into contact with the rear of the appliance and/or flue of the cooker

3.5.2 Wiring

Electrical Connection:

- A terminal block for on-site connection, by a licensed electrician will be supplied inside the service compartment of the unit and be indicated as:
- 3Ø + N + E

3Ø N 415VAC 50Hz

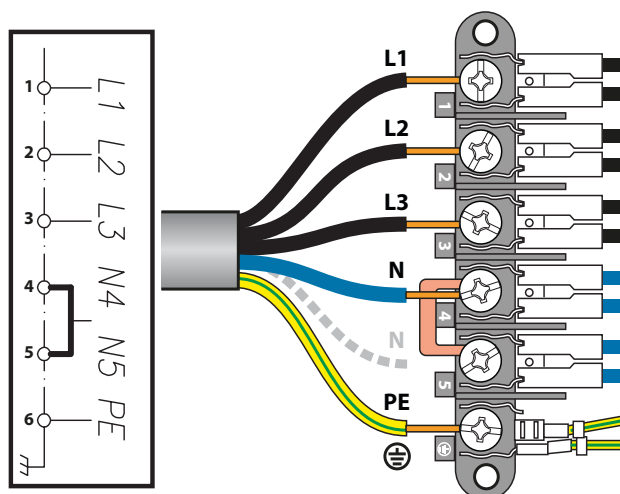


Fig.8.

Notes:

- The power cable should be dry and/or isolated from moisture or water
- DO NOT pass the power cable near or allow it to come into contact with the rear of the appliance and/or flue of the cooker

3.6 Plumbing Connection

3.6.1 Information

	IMPORTANT
	This unit must be installed in accordance with AS/NZ 3500.1 Water with low chloride levels must be used! Water with high chloride levels will cause corrosion to the unit. For areas with a high chloride content (ie. SA, WA or country areas) demineralised water should be used in all cases.

- The appliance is supplied with a ½" coupling for direct connection to water supply
- Water connection is labelled on the appliance
- Isolation valve must be installed at the water supply outlet (not supplied with unit)
- The appliance requires potable water (Maximum water pressure 350 kPa)
- Plumb waste to the Tundish (not supplied with unit)

Note:

- Preferred warm water connection (Maximum 65°C)
- Before use, the water purity needs be checked; high mineral water can corrode the elements and taint the water/food. If needed, a filtration system should be installed

4.1 Gas Pasta Cooker Operation

	WARNING The water in the unit and the surfaces of this unit are HOT when operating. Take caution and do NOT place any part of the body in the water.
	IMPORTANT Pilot lite will not ignite if there is Insufficient water in the tank. Maintain the water level during the service period. Ensure that it does not fall below the water level mark. The use of rock salt is NOT permitted in this machine. Never add salt to cold water - always ensure that the water in the pasta cooker is boiling before adding salt. Clean the pan regularly after each use.

4.1.1 Gas Controls

Burner Dial	
Symbol	Description
	Burner OFF
	Pilot Flame
	Large Flame (Maximum Burn)
	Small Flame (Minimum Burn)

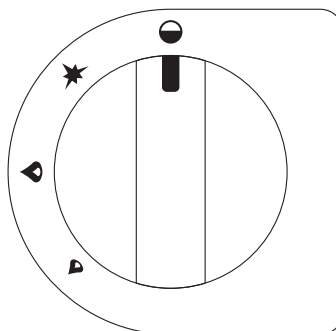


Fig.9.

4.1.2 Gas Operation

The appliance has a pressure switch to prevent the pasta cooker from being switched on when empty (no water). After use, the pasta cooker must be switched off and the tank emptied and cleaned.

For first time use, thoroughly clean the appliance. Fill the tank with water to the "Fill Water Line". Bring the water to boil, after 5 minutes switch off and drain. Thoroughly rinse the tank.

1. Turn the pasta cooker tap on and fill the tank to the overflow hole, turn tap off
2. Open the cabinet door(s)
3. Press and turn the burner dial anti-clockwise to the pilot ★ position while repeatedly pressing the piezoelectric ignition button (located inside the cabinet until the pilot is lit
4. From the pilot flame position, turn the burner dial anti-clockwise to the large flame 🔥 (maximum burn) or to the small flame 🔥 (minimum Burn) position
5. To turn the burner off, turn the burner dial back to the pilot ★ position. While in this position the pilot flame will remain on
6. To turn completely off, from the pilot flame press and turn the burner dial clockwise to the off ⬤ position
7. Empty the pasta cooker by opening the waste gate

4.2 Electric Pasta Cooker Operation

	WARNING
	The water in the unit and the surfaces of this unit are HOT when operating. Take caution and do NOT place any part of the body in the water.
	IMPORTANT
	Pasta cooker will not heat if there is insufficient water in tank. Maintain the water level during the service period. Ensure that it does not fall below the water level mark. The use of rock salt is NOT permitted in this machine. Never add salt to cold water - always ensure that the water in the pasta cooker is boiling before adding salt. Clean the pan regularly after each use.

4.2.1 Electric Controls

Dial	
Symbol	Description
●	ON/OFF
1	Low Power
2	Medium Power
3	Maximum Power

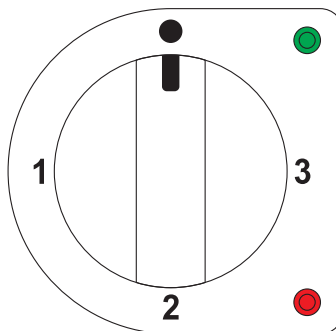


Fig.10.

4.2.2 Electric Operation

The appliance has a pressure switch to prevent the pasta cooker from being switched on when empty (no water). After use, the pasta cooker must be switched off and the tank emptied and cleaned.

For first time use, thoroughly clean the appliance. Fill the tank with water to the "Fill Water Line". Bring the water to boil, after 5 minutes switch off and drain. Thoroughly rinse the tank.

1. Turn the pasta cooker tap on and fill the tank to the overflow hole, turn tap off
2. Turn the dial to the required position, The green indicator light will turn on
3. To turn the appliance off, turn the dial to the off ● position
4. Empty the pasta cooker by opening the waste gate

5.1 Cleaning

5.1.1 Cleaning Schedule

- Daily cleaning is required for the appliance, to help maintain and prolong the appliance efficiency
- The appliance should be cleaned at the end of each service period
- Unit **MUST BE** emptied of all water at end of service period
- **DO NOT USE:** Wire brushes, steel wool/sponges, scrapers or other abrasive materials
- Wait for the appliance to cool down before cleaning. Must be under 50°C

5.1.2 Materials Required

- Stainless Steel Cleaner
- Non Abrasive Cleaning pad
- Clean Sanitised Cloth
- Warm soapy water
- Appropriate PPE (Personal Protective Equipment)

5.1.3 General Information

- Cleaning is recommended for health and safety purposes and to prolong the life of the unit
- **DO NOT** use abrasive pads or cleaners on the stainless steel or any other metal parts of the unit
- **DO NOT** use industrial chemical cleaners, flammable cleaners, caustic based cleaners or bleaches and bleaching agents, as many will damage the metals and plastics used on this unit
- **DO NOT** remove any screws and/or panels for cleaning (unless directed)
- This unit is **NOT** waterproof, **DO NOT** hose, **DO NOT** pour water directly onto the unit, **DO NOT** immerse in water

5.1.4 Corrosion Protection

- Stainless steel exhibits good resistance to corrosion however, if not properly maintained stainless steel can rust and/or corrode
- Any sign of mild rust and/or corrosion should be thoroughly cleaned with warm soapy water and dried as soon as possible
- NEVER use abrasive pads or cleaners for cleaning
- All metal surfaces should be checked while cleaning for damage, scuffs or scrapes as these can lead to rust and further damage to the product
- Mild rust and/or corrosion can be treated with a commercial cleaning agent that contains citric/oxalic/nitric/phosphoric acid.
DO NOT use cleaning agents with chlorides or other harsh chemicals as this can cause corrosion.
After treatment, wash with warm (not hot) soapy water and dry thoroughly
- Thoroughly wipe the surfaces dry after cleaning. **DO NOT** let water pool on the unit. Check crevices and folds for pooling and dry thoroughly
- When using, ensure all liquids and moisture is cleaned up straight away.
Food liquids such as juices from vegetables and fruits should not be left on preparation surfaces
- **DO NOT** leave items on the stainless steel such as cutting boards, rubber mats and bottles

5.1.5 Surface Finish

- To protect the polished surface of the stainless steel, it should be dried using a clean dry soft cloth. A light oil can be applied to enhance the stainless steel surface, using a clean cloth apply the oil in the same direction as grained polished finish
- Some commercial stainless steel cleaners can leave residue or film on the metal; this may trap fine particles of food on the surface, thus deeming the surfaces not food safe

	IMPORTANT Threaded fasteners can loosen in service. Regular inspection and adjustment should be carried out as required		WARNING This unit is NOT waterproof, do NOT hose. DO NOT pour water directly onto the unit. DO NOT immerse in water
	IMPORTANT Some commercial stainless steel cleaners leave residue or film on the metal that may entrap fine particles of food, deeming the surface not FOOD SAFE		WARNING Wait until the unit has cooled to a safe temperature before undertaking any cleaning or maintenance. Contact with hot surfaces can cause burns and serious injury

5.1.6 Cleaning Procedure (Daily)

1. Isolate from the power supply
2. The unit **MUST** be drained before cleaning. Ensure the waste gate is left **OPENED** to allow sufficient drainage while cleaning
3. Clean the unit with warm (not hot) soapy water and a sponge. After cleaning, flush the unit with water
4. Thoroughly wipe the unit dry with a soft cloth. Do **NOT** let water pool in the unit, check crevices and folds

5.1.7 External Surfaces (Daily)

1. Isolate from the power supply
2. Wearing Personal Protective Equipment (PPE), apply Stainless Cleaner with the Cleaner pad to the external surfaces
3. Scrub any baked on soil with the cleaner pad in the same direction as grained polish
4. Wipe clean using a cloth dampened with clean warm water until all Stainless Cleaner and soil has been removed
5. Using a clean sanitised cloth, thoroughly wipe the stainless steel and metal parts dry. Do **NOT** let water pool on the unit. Check crevices and folds

5.1.8 Descaling the Unit (As required)

1. Descaling is recommended for health and safety purposes and to prolong the life of the unit
2. The unit **MUST** be descaled as required (visual inspection) to remove any scale build-up in the unit
3. To descale us vinegar or a descaling solution (The descaling solution should be used as per directions on the packaging)
4. Remove all food and pans from the unit before descaling
5. Ensure the unit is rinsed and thoroughly cleaned after descaling

5.2 Maintenance

	WARNING
	Maintenance tasks <u>MUST BE</u> performed by qualified service people

5.2.1 Periodic Maintenance

All controls and mechanical parts of the appliance **MUST BE** checked and adjusted periodically by a qualified service person. Contact the Stoddart service department to arrange a service

Maintenance / Inspections	Possible Causes	Frequency
Inspection of unit	Check for any damage, loose or missing components. Clean any soiled components	6 Months
Pilot Burner Nozzle	Check for any damage, loose or missing components. Clean any soiling. Damaged parts must be replaced, contact the Stoddart service department	6 Months
Control Dials	Check Mechanical parts for any damage, loose or missing components	12 Months
Appliance Structure	Tighten any loose screws/bolts	12 Months
Electrical Connection	Check the power supply cable. Replace if there any visible signs of damage	12 Months
Gas Burner Components	Check for any damage, loose or missing components. Clean any soiling. Damaged parts must be replaced, contact the Stoddart service department	12 Months

5.2.2 Hi Limit Thermostat - Electric Pasta Cooker

If the pasta cooker operates with low water levels, the Hi Limit thermostat may be tripped.

To restore pasta cooker operation, open the cabinet door and press the reset button inside the hole on the crosspiece under the panel.

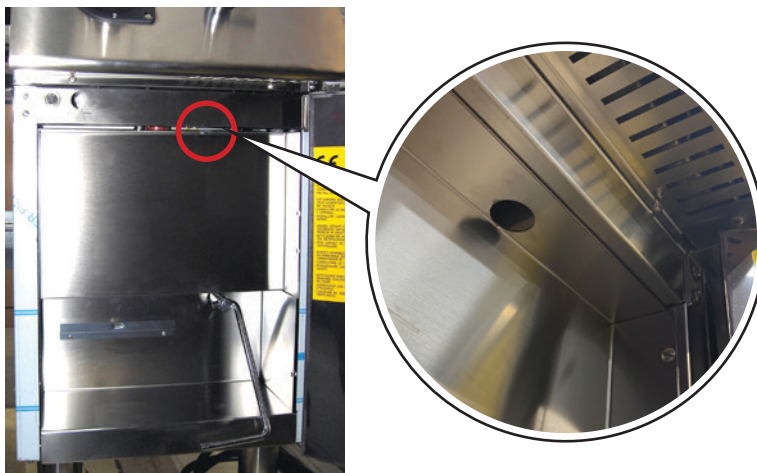


Fig.11.

5.2.3 Troubleshooting

- If any faults/issues occur with the unit, follow the below troubleshooting procedures
- If the troubleshooting procedures do not correct the problem, contact the Stoddart Service Department

Problem	Possible Causes	Possible Corrective Action
GAS MODELS		
Pilot light has no visible flame	Low gas pressure	Check the Gas Valve is fully open. If problem persists contact the Stoddart service department
	Gas valve turned off	Turn the valve on
	Faulty gas valve	Contact the Stoddart service department
Pilot burner flame goes out when dial is released	Thermocouple not heated enough	Hold burner dial down for longer
	Faulty thermocouple	Contact the Stoddart service department
	Burner dial is not being pressed correctly	Ensure dial is at the Pilot position, press dial down
	Low gas pressure	Check the Gas Valve is fully open. If problem persists contact the Stoddart service department
	Faulty gas valve	Contact the Stoddart service department
	Insufficient water in tank	Fill tank to required water level, check drain valve is in the closed position
Pilot burner is lit but burner does not light	Loss of pressure in gas pipe	Contact the Stoddart service department
	Blocked nozzle	Contact the Stoddart service department
	Burner holes blocked	Contact the Stoddart service department
	Faulty electrical system contacts	Contact the Stoddart service department
ELECTRIC MODELS		
Unit not heating	Faulty electrical system contacts	Contact the Stoddart service department
	Unit not connected to power supply	Check the unit is plugged in and outlet is turned on
	On/Off dial not switched on	Check on/off dial is in the on position
	Thermostat Dial not turned on	Check the thermostat Dial is turned on
	Thermostat Dial is on	Check the power on indicator light is on
	Hi limit thermostat has tripped	Reset as per section 5.2.2 Hi Limit Thermostat
	Insufficient water in tank	Fill tank to required water level as per section 4.2.2, check drain valve is in the closed position
Unit not draining	Drain blockage	Check for visible blockage
	Faulty drain release valve	Contact the Stoddart service department

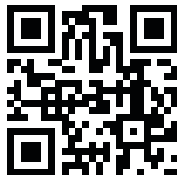
Australia

Service / Spare Parts

Tel: 1300 307 289

Email: service@stoddart.com.au

Email: spares@stoddart.com.au



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Email: sales@stoddart.com.au

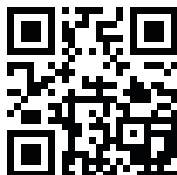
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