

MASTRO[®] Service



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ELECTRIC PASTA COOKERS

MOD. 60/30 CPE

MOD. 60/60 CPE

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1

COMPLIANCE WITH THE “EEC” DIRECTIVES

NOTE: The pasta cookers are made in compliance with the essential requirements established by the EEC directives in agreement with the “EEC 73/23 Low Voltage Directive, with the “EEC 89/336 EMC Directive, supplemented by the “CE” mark according to the EEC Directive 93/68.

1.3 ELECTRICAL DATA

MODEL	60/30 CPE	60/60 CPE
RATED VOLTAGE	230V +1N~ 50/60 Hz	400V +3N~ 50/60 Hz
POWER kW	3	9
CABLE TYPE	H05RN-F	H05RN-F
POWER CABLE CROSS SECTION	5 x 1.5 mm ²	5 x 1.5 mm ²
DIMENSIONS mm WIDTH DEPTH HEIGHT	300 600 300 (410)	600 600 300 (410)

The data plate contains all data which is required for installation and is located on the back of the left-hand side.

2

PREPARING FOR INSTALLATION

The pasta cooker must be located in a well-ventilated location, preferably under an aspiration hood. This is to ensure complete removal of vapours generated during cooking. Before using the appliance for the first time, remove all the protection sheets, clean all the surfaces with a soft cloth, warm water and soap to remove all traces of the antirust products applied during production.

To install the appliance close to walls, partitions, kitchen units, decorative claddings, etc., they ought to be made with non flammable materials or leave a gap of at least 100 mm between them and the appliance.

It is essential to comply with the fire prevention rules.

The appliances can be positioned, depending on the model, as top appliances or in series together with others in our range on bases or stands.

The main switch and outlet must be near the appliance and easy to reach.

Level the appliance, adjust its height and stability by turning the levelling feet.

2.1

LAWS, TECHNICAL REGULATIONS AND GENERAL RULES

Comply with the following rules during installation:

- 1) accident prevention standards;
- 2) the laws in force in the country where the appliance is installed;
- 3) read all the indications given in this handbook carefully as they provide important information for safe installation, use and maintenance;
- 4) keep this handbook in a safe place for future reference by those who use the appliance.

2.2

INSTALLATION

Only specialised personnel should install, start and service the appliance.

Installation must be carried out in compliance with the laws in force in the country where the appliance is installed.

The manufacturer declines all responsibility if the appliance malfunctions due to incorrect installation, tampering, improper use, bad maintenance, failure to comply with the local laws and inexperience in using the appliance.

INSTRUCTIONS FOR THE QUALIFIED INSTALLER

APPLIANCE WEIGHING MORE THAN 40 Kg

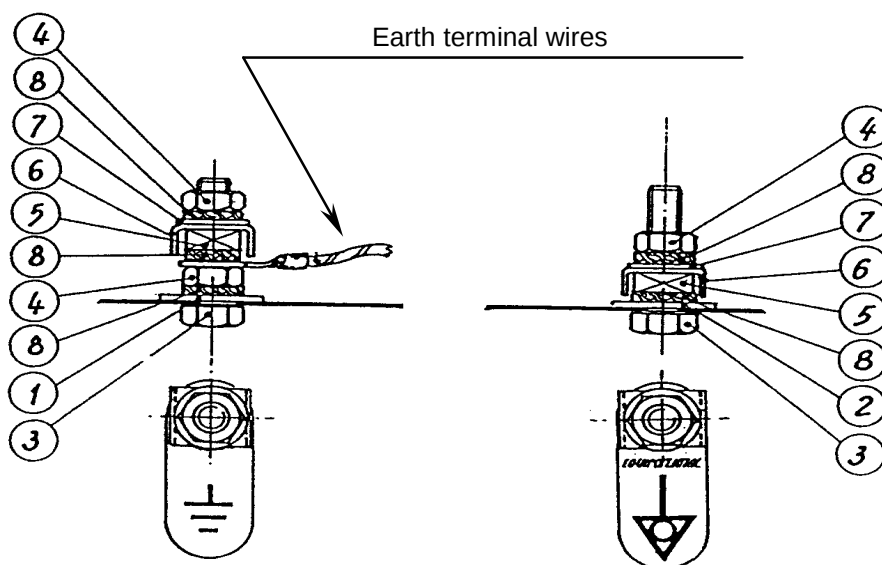
CONNECT THE POWER CABLE
TO THE TERMINAL BOARD BEFORE PUTTING
THE APPLIANCE IN ITS FINAL POSITION

2.2.1 ELECTRICAL CONNECTION

- 1) The pasta cookers are delivered set up operation with a voltage of VAC 400+3N – VAC 230 + 1
 - 2) Connect to the electricity line, interposing a suitably rated automatic circuit breaker, where the opening distance between the contacts must be at least 3 mm. Furthermore, supply voltage must not deviate from the voltage value by $\pm 10\%$.
 - 3) The characteristics of the flexible cable chosen for connection to the electricity line must not be inferior to the type with rubber insulation H05RN-F and it must have a nominal cross section suitable to absorb maximum current; hence, as indicated in table 1.1, it must have the same minimum cross section indicated relative to the cooker model.
 - 4) On the pasta cookers, cable input and terminal board are on the back panel and in order to connect up you have to unscrew the screws and unhook the protection cover.
 - 5) It is essential that the appliance is connected to an effective earth plug. For this purpose, near the connection terminal board there is a terminal marked with a plate with the $\perp$ symbol on it and to which the earth wire must be connected (yellow-green). This wire must be long enough so that, if the cable relief strain slackens, it can only be stressed after the power wires have been disconnected.
- NOTE: earthing must comply with current laws.

2.2.1.1 EQUIPOTENTIAL CONNECTION

If you are installing several appliances in a row, the kitchen must be connected to an equipotential system whose effectiveness must be verified in accordance with the relative current laws. The connection is on the back of the “top” appliances and marked with the “EQUIPOTENTIAL” plate.



NOTE: the manufacturer declines all responsibility if the above described accident prevention rules are not complied with!

INSTRUCTIONS FOR THE USER AND GETTING READY TO WORK

The pasta cookers are appliances for cooking food and must only be used by professionally qualified personnel in the way indicated in this instruction manual. Any other improper use may be dangerous.

Before putting the food inside the bowl, it should be cleaned thoroughly, washing the inside with hot water and detergent and rinsing with plenty of water.

3 GETTING READY TO WORK

ATTENTION: when the appliance is working the operator must keep it under constant supervision!!!

The appliance must never work if the level of the water is below the basket support inside the bowl.

The user must see to installing a channel on the floor on which the pasta cooker stands to collect the overflow and bowl water.

3.1 STARTING

Check the drain is closed. Fill the bowl with water up to the maximum level (overflow hole), and turn on the main switch.

- Mod. 65/40 CPE:

turn the switch knob to the desired position between 30°C and 100°C. Both indicator lights will come on. The green indicator light shows that electricity is being supplied to the appliance, while the yellow indicator light shows that the heating elements are operating until the temperature has been reached.

- Mod. 65/70 CPE, and all floor-standing pasta cookers:

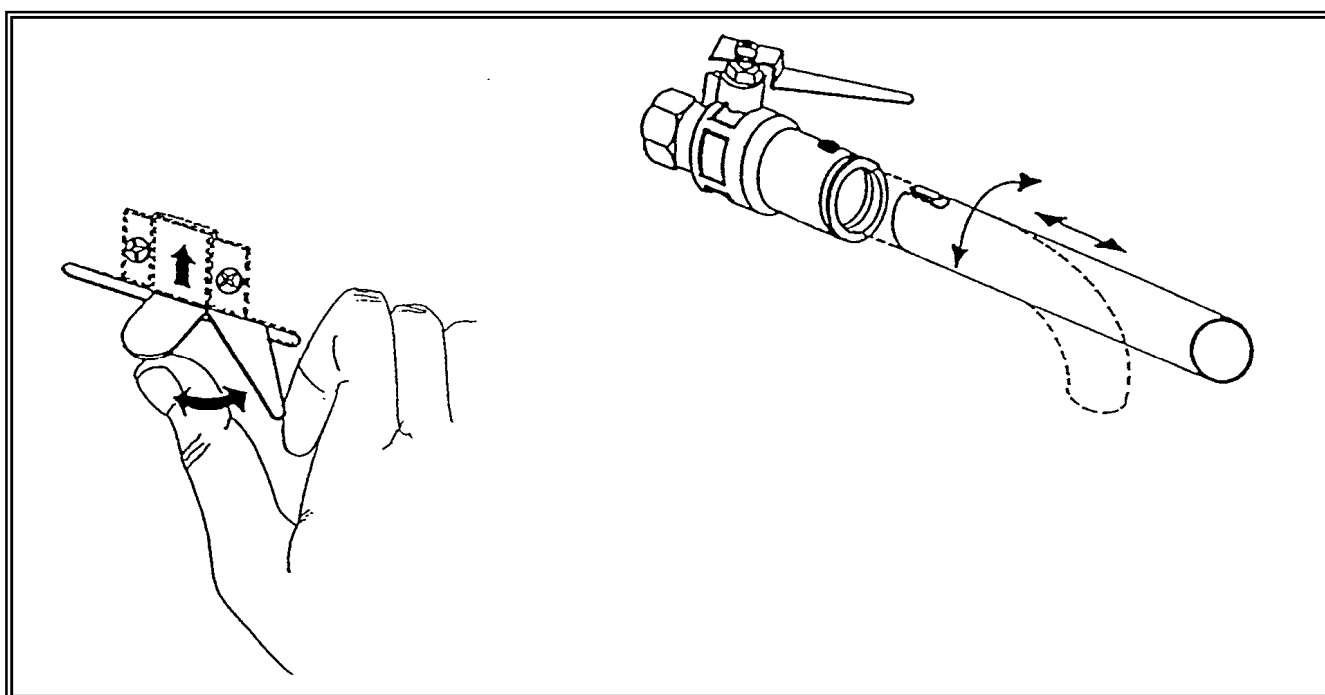
turn the switch knob to the desired position 1-2-3. The green indicator light will come on to show that electrical power is being supplied to the appliance.

N.B.: in position "1" the pasta cooker works at minimal power; in position "2" at 2/3 power and in position 3 at full power.

3.2

EMPTYING THE BOWLS

The user must see to it that there is a specific tank for collecting the drained water.
Mount the drain pipe with bayonet joint, conforming to the drawing.
Operate the lever to drain the water as shown in the drawing.



4. MAINTENANCE, CLEANING AND CARE

Always disconnect the appliance from the electricity mains before embarking on any maintenance work.

Have a specialised technician check the condition of the appliance at least twice a year, with particular emphasis on the effectiveness of the control and safety devices.

Clean all the steel parts daily with warm soapy water and then rinse well with plenty of water and dry thoroughly.

If the appliance is going to be out of use for a long period of time, rub all steel parts briskly with a cloth soaked in Vaseline oil, leaving a protective layer. Also aerate the premises periodically.

Any contact with ferrous materials, both continuous and occasional, must be avoided at all costs as such materials can corrode. This means that ladles, spatulas, spoons, etc., must be in stainless steel.

For the same reason, avoid cleaning the stainless steel parts with steel wool, brushes or scrapers made of ordinary steel. Stainless steel wool can be used, rubbing it in the direction of the grain.

Never put kitchen salt in the bowl.

When the bowl is empty of food, clean it thoroughly, removing all food deposits preferably using a nylon brush.

ATTENTION:

Do not wash the pasta cooker with direct jets of water or water at high pressure as some of the water could infiltrate through to the electric components and both the appliance and safety devices could malfunction.

5. INSTRUCTIONS FOR THE USER SEPARATE WASTE COLLECTION - RECYCLING

In accordance with art. 13 of Legislative Decree dated July 25th, 2005, no. 151, "Implementation of Directives 2002/95/EC, 2002/96/EC and 2003/108/EC, concerning the reduction in use of hazardous substances in electrical and electronic equipment, and waste disposal"

The  symbol showing a crossed-out waste container on the unit or package indicates that, at the end of its life cycle, the product must be collected separate from other waste.

Separate collection of this unit at the end of its life cycle is managed by the manufacturer. When the user wishes to dispose of the unit, he/she must contact the manufacturer for instructions on disposing of the unit that has reached the end of its life cycle.

Proper separate collection of the disposed unit for recycling, treatment and ecologically compatible disposal helps prevent possible negative impacts on the environment and health, and favours the reuse and/or recycling of the unit's materials.

Abusive disposal of the product by the holder will result in the application of penalties as per current standards.