

PASTA COOKERS

USER MANUAL GAS MODELS - G74, G78, G94 & G98



WARNING!

**DO NOT TURN ON BURNER
WITHOUT FIRST FILLING TANK
WITH WATER!**

**ALWAYS TURN OFF BURNER
BEFORE DRAINING TANK!**

**FAILURE TO DO SO CAN DO
IRREPARABLE DAMAGE AND
VOID WARRANTY!**

ATTENTION!

**NE PAS TOURNER SUR LE BRÛLEUR SANS REMPLIR LE RÉSERVOIR À L'EAU!
TOUJOURS DÉBRANCHER LE BRÛLEUR AVANT DE DESSINER LE TANK!
NON-FAIBLE, NE PEUT PAS FAIRE DES DOMMAGES IRRÉPARABLES ET UNE
GARANTIE NULLE!**

Dear Customer.

Thank you for choosing Italiana Foodtech for your pasta cooker needs. We're sure you'll find that this pasta cooker will be the perfect fit as your business expands into the future. This manual will help you maximize the features of your pasta cooker and ensure the longevity of the machine.

Before you continue, make sure you read and understand the following warnings:

FOR YOUR SAFETY:

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other of our appliances.

WARNING:

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



For Service visit <https://italiana.ca/pages/service>, call 1.888.433.0061 or service@italiana.ca

Identification For Service and Warranty:

When contacting Italiana FoodTech for service, please have the oven serial number and model number ready. You can find this in the field below.

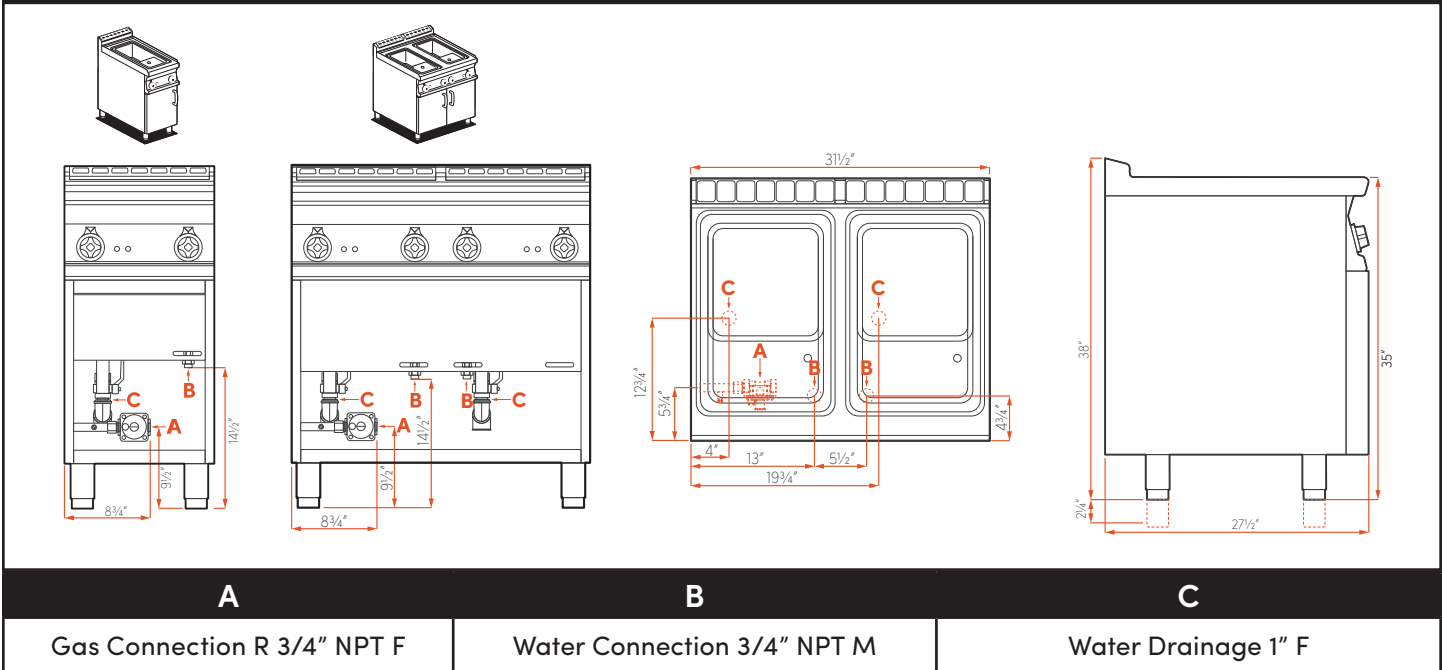
Model Number: _____

Serial Number: _____

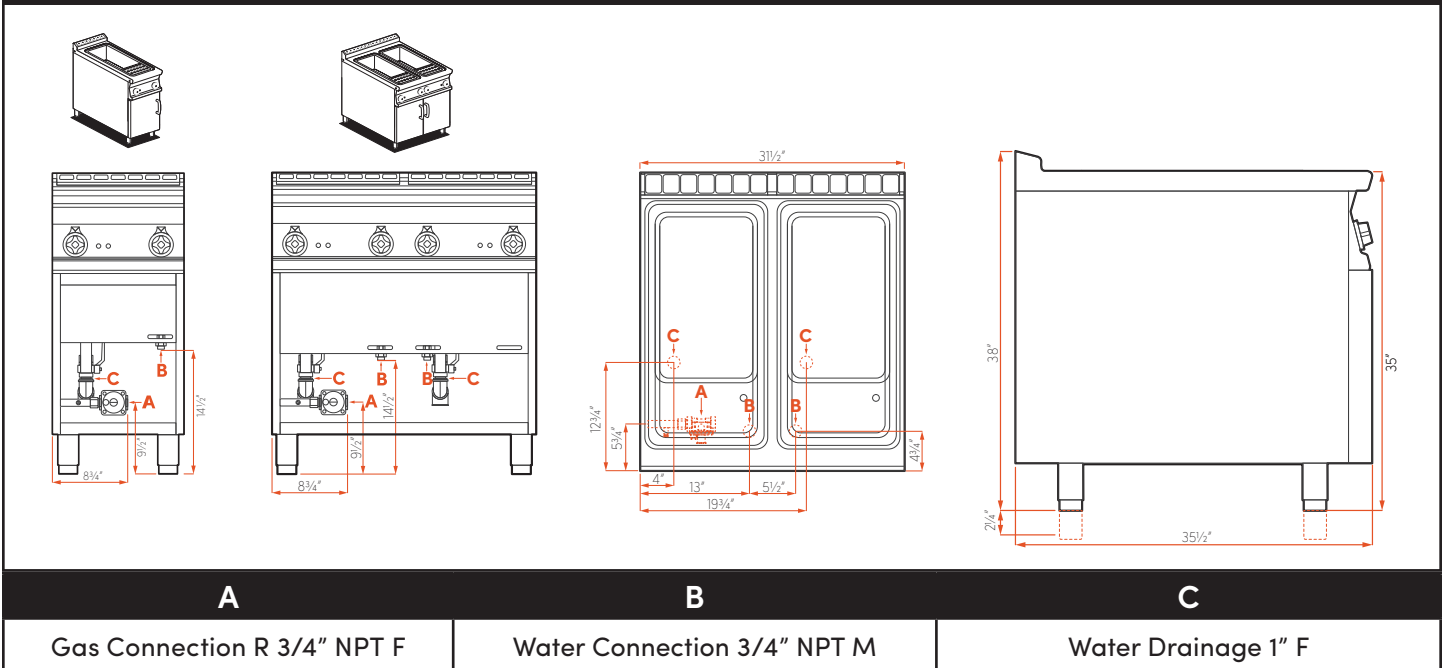
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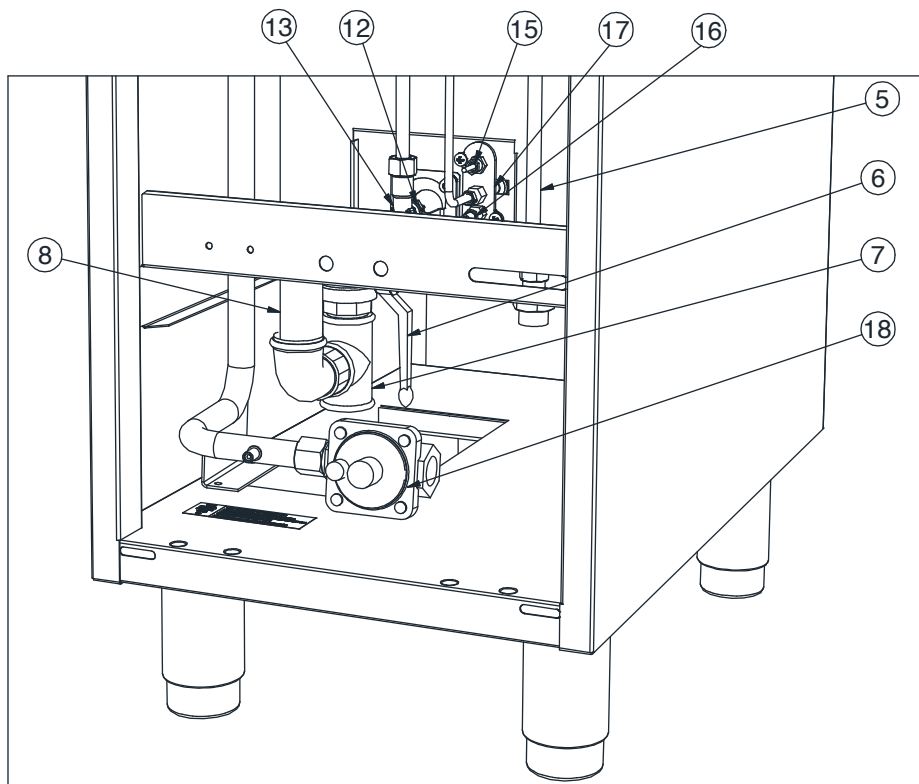
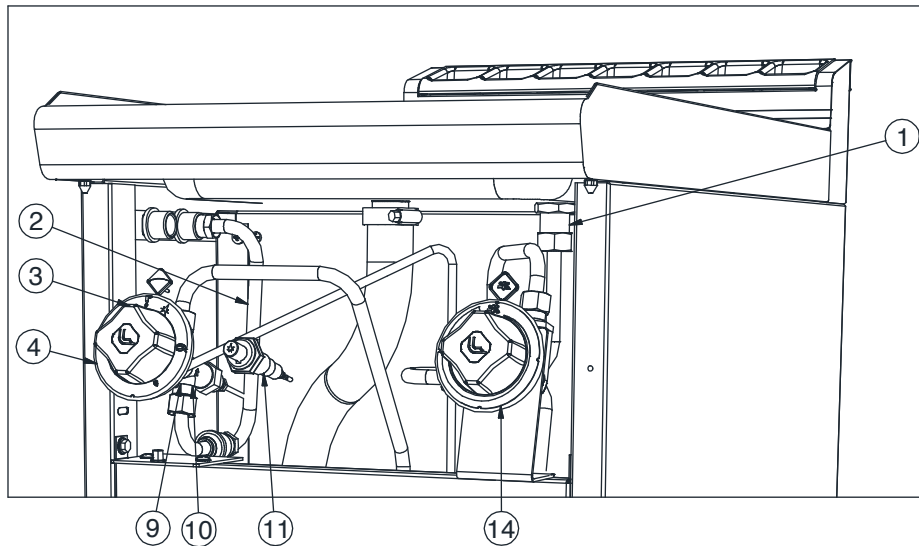
G74 & G78 PASTA COOKER DIAGRAMS



G94 & G98 PASTA COOKER DIAGRAMS

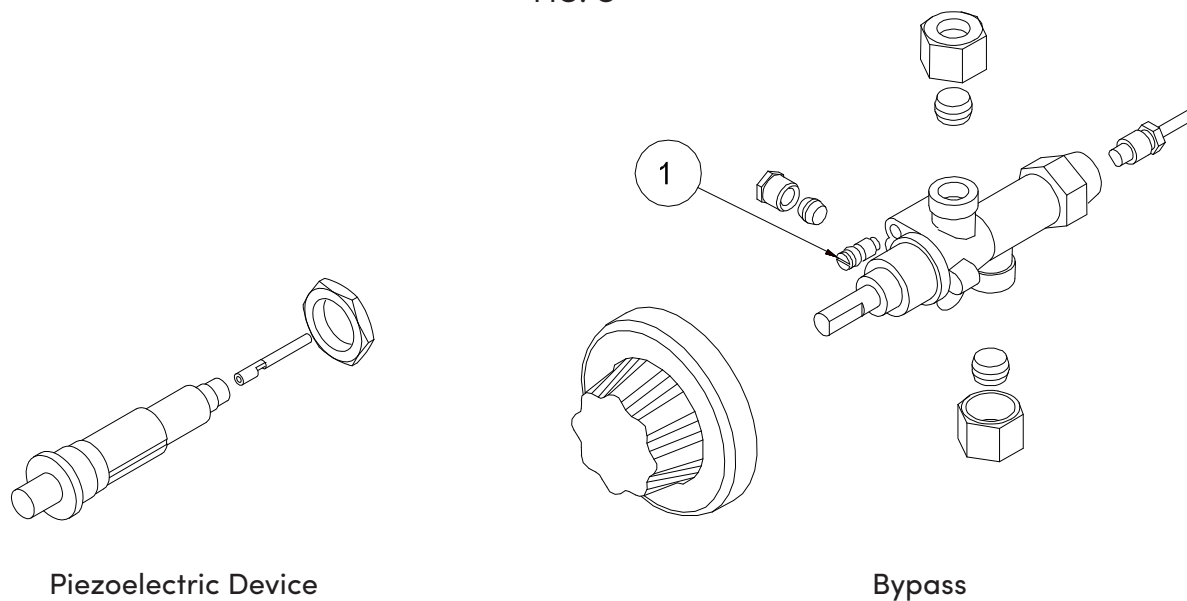


All machines are supplied with a gas pressure regulator inside (in 3/4 NPT F)



- | | |
|------------------------|--------------------------|
| 1. Water Filling | 10. Gas Tap |
| 2. Gas Pipes | 11. Piezoelectric Device |
| 3. By-Pass | 12. Injector |
| 4. Knob | 13. Lighting Clamp |
| 5. Water Pipes | 14. Loaded Tap Water |
| 6. Water Drainage Tap | 15. Thermocouple |
| 7. Water Drainage Pipe | 16. Lighting Spark Plug |
| 8. Pipe Too Full | 17. Pilot |
| 9. Gas Tap | 18. Pressure Regulator |

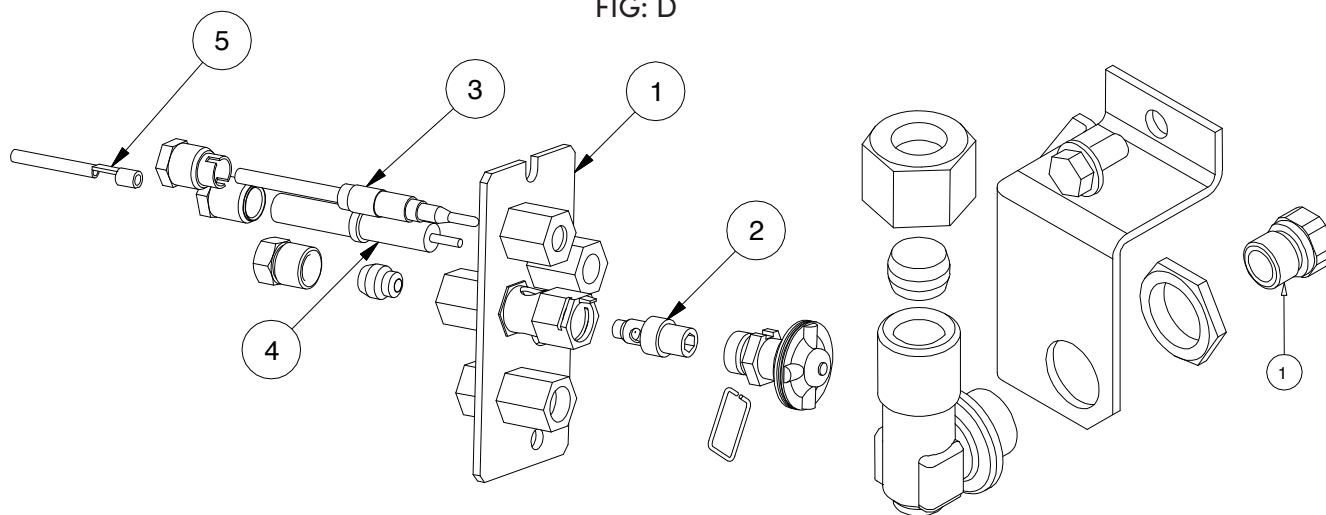
FIG: C



Piezoelectric Device

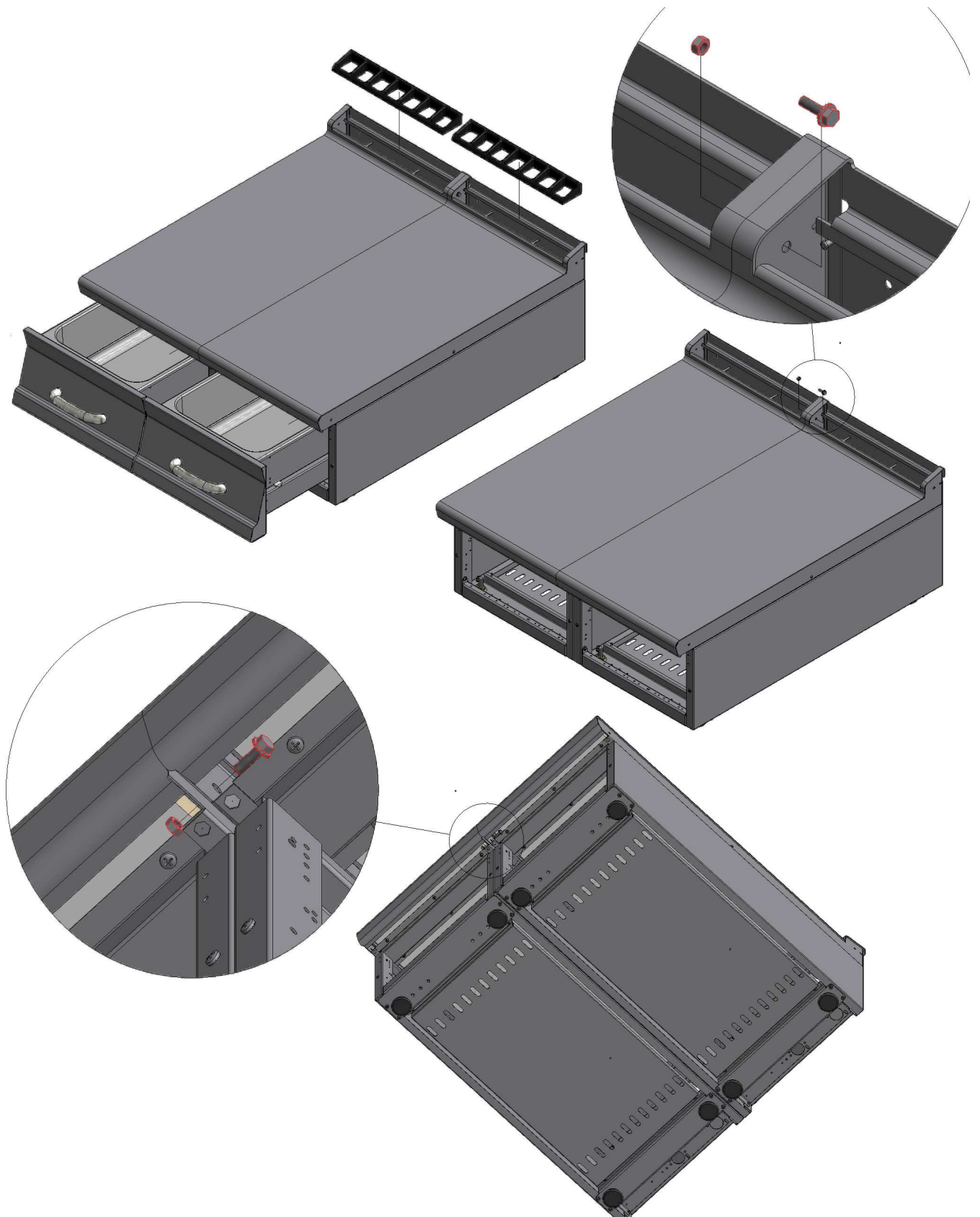
Bypass

FIG: D



1	2	3	4	5	6
Bracket	Piloto	Thermocouple	Ignition Spark	Cable	Injector

Example Of Fixing For Equipment Of 90 Line



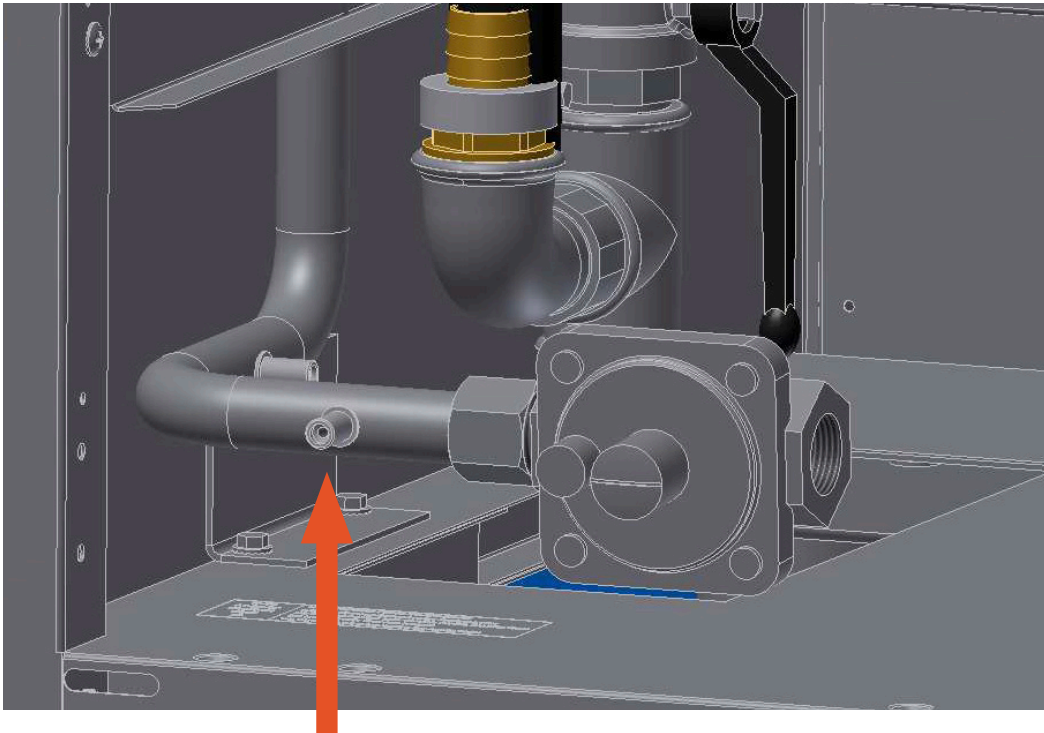
INSTALLATION'S MANUAL

1. 1.48.1 d Keep the appliance area free and clear from combustibles.
2. 1.48.1 e Not obstruct the flow of combustion and ventilation air,
3. 1.48.1 f This manual shall be retained for future reference.

The manufacturer declines any responsibility for direct or indirect damage caused by improper or incorrect installation, alterations, maintenance or use of the appliance, as in all the other cases considered in the items of our sales conditions.

UNPACKING

1. Cut and Remove Plastic Straps
2. Lift off cardboard surround
3. Lift equipment off Timber stand



All machines are supplied with pressure regulator inside. (in 3/4 NPT F)

WARNING: Pi max. = ½ PSI = 13,84 iwc

See also attached illustrative sheet to the pressure regulator.

CHECK POINT PRESSURE OUTLET

NOTE: GAS A = Natural gas (pressure at the outlet of the regulator) = 10 mbar (4 inch water)

NOTE: GAS E = Propan gas (pressure at the outlet of the regulator) = 24.9 mbar (10 inch water)

TECHNICAL GAS DATA TABLE

Model	Dimensions cm (WxDxH)	Dimensions In (WxDxH)	Total Nom- inal Power (BTU/h)	Gas Connection*	Water Filling P _{min} = 14.5 PSI P _{max} = 72.5 PSI	Water Drainage
G74	40x70x90	15 ³ / ₄ x27 ¹ / ₂ x35 ¹ / ₂	32,400	R 3/4 NPT F	R 3/4 NPT M	R IGF
G78	80x70x90	31 ¹ / ₂ x27 ¹ / ₂ x35 ¹ / ₂	64,800	R 3/4 NPT F	R 3/4 NPT M	R IGF
G94	40x90x90	15 ³ / ₄ x35 ¹ / ₂ x35 ¹ / ₂	47,600	R 1/2GM	R 3/4 NPT M	R IGF
G98	80x90x90	31 ¹ / ₂ x35 ¹ / ₂ x35 ¹ / ₂	95,200	R 1/2GM	R 3/4 NPT M	R IGF

* Pressure regulator supplied separately (in 3/4 NPT F)

INSTALLATION

1.48.1 i, p The appliance must be installed in accordance with the ANS Z83.11a CSA 1.8a-(2001) Food Service Equipment,

- The operations for installing, conversions for use with other types of gas and starting up must be done only by qualified personnel whose qualifications comply with the norms in force.
- Gas installations, the electrical connections and the rooms in which the appliances are installed must comply with the norms in force in the Country in which the installation is carried out; above all, the appliance must be installed in a well ventilated room, preferably under an extractor hood, so as to ensure the complete extraction of gas emissions which are formed during combustion. The air necessary for combustion is 2m³ /h per kW of power installed.

Attention! In accordance with international rules, when connecting the appliance, an automatic device enabling the disconnection of all contacts from the mains, must be installed above it; this device must have a contacts opening of at least 3 mm.

CHECKING FOR CORRECT VENTILATION AND COMBUSTION AIR

1.48.1 p Ensure that the air outlets in the place of work are sufficient to guarantee the necessary air exchange, as stated in paragraph 4.3 of the UNI-CIG. norm 8723.

The appliance may be installed as a single element or in series with other appliances of our production. It is necessary to observe a minimum distance of 10 cm from the appliance to prevent contact with walls of inflammable material; adequate measures must also be taken to ensure thermal insulation of inflammable parts, such as the installation of a protection against radiation; particular attention must be paid in installing the appliances adequately and safely. The feet are adjustable in height so that differences in level can be avoided.

The machine must be place in conditions of optimal ventilation: the area for the combustion of the item comes captured from the bottom of the same one.

The minimal necessary area for the combustion is given from the minimal height of the feet mounted on the machine, therefore the machine cannot be installed without the adjustable feet.

PIPE FOR GAS CONNECTION

The gas connection must be done with steel pipes, or otherwise with flexible steel pipes in compliance with the national norms, if any exist. Each appliance must be provided with a cut-off cock for rapid interruption of the gas supply. Once the appliance has been installed, it is necessary to check for gas leaks for the pipe fittings; do not use a flame for this purpose but a non-corrosive substance such as soapy water or foamy substances as contained in leak-finder sprays. All our appliances undergo careful testing: the type of gas, the operating pressure and the category are indicated on the data plate.

CHECKING HEAT OUTPUT

The appliances must be checked in such a way as to verify that the heat output is correct:

- The heat output (thermal power) is indicated on the data plate of the appliance.
- Firstly, check that the appliance can be used with the type of gas supplied; then check that the indication on the plate corresponds to the gas to be used. For converting to another type of gas, check that the type of gas complies with what is stated in this instruction manual.

The pressure is read with a gauge inserted in the relative pressure outlet.

Remove the hermetically closed screw and insert the gauge pipe.

After reading, put back the screw tightening it hermetically and check for pressure leaks.

Connection for liquid gas (Propane HD-5)

The connection pressure for liquid gas is 2.74 kPa with Propane HD-5.

Check the plate, read the pressure and verify that the description of the nozzle installed corresponds to the one supplied by the manufacturer.

Connection with natural gas

The connection pressure for natural gas is 1.74 kPa.

THIS APPLIANCE IS EQUIPPED FOR NATURAL (PROPANE) (LP) GAS

This appliance is equipped with orifices sized for operation with natural (PROPANE) (LP) gas.

For conversion to LP (propane) (natural) gas see instruction plate on the appliance.

Orifices necessary for LP (propane) (natural) conversion are provided .*

Check the plate, read the pressure and verify that the description of the nozzle installed corresponds to the one supplied by the manufacturer.

BURNERS TECHNICAL DATA TABLE

Model	Nominal Input	Reduced Input	Primary Air Setting	Main Burner Injector	Pilot Burner Injector	By-pass Screw
G74	32400 Btu/h 9.50kW	11700 Btu/h 3.43kW	GAS A: open GAS E: open	Gas A: 2.70mm (∅) Gas E: 1.60mm (∅)	Gas A: 0.62mm (∅) Gas E: 0.30mm (∅)	Gas A: 1.00mm (∅)* Gas E: 1.00mm (∅)**
G78	64800 Btu/h 19kW	23400 Btu/h 6.86kW	GAS A: open GAS E: open	Gas A: 2.70mm (∅) Gas E: 1.60mm (∅)	Gas A: 0.62mm (∅) Gas E: 0.30mm (∅)	Gas A: 1.00mm (∅)* Gas E: 1.00mm (∅)**

* Unscrewed for about one turn + 1/4 turn.

** Screwed fully down.

Model	Nominal Input	Reduced Input	Primary Air Setting	Main Burner Injector	Pilot Burner Injector	By-pass Screw
G94	47600 Btu/h 14kW	16400 Btu/h 4.8kW	GAS A: open GAS E: open	Gas A: 3.50mm (∅) Gas E: 2.05mm (∅)	Gas A: 0.62mm (∅) Gas E: 0.30mm (∅)	Gas A: 1.25mm (∅)* Gas E: 1.25mm (∅)**
G98	95200 Btu/h 28kW	32800 Btu/h 9.6kW	GAS A: open GAS E: open	Gas A: 3.50mm (∅) Gas E: 2.05mm (∅)	Gas A: 0.62mm (∅) Gas E: 0.30mm (∅)	Gas A: 1.25mm (∅)* Gas E: 1.25mm (∅)**

* Unscrewed for about one turn + 1/2 turn.

** Screwed fully down.

NOTE: GAS E = Propan gas (pressure at the outlet of the regulator) = 24.9 mbar (10 inch water)

RULES FOR CONVERTING AND INSTALLING FOR OTHER TYPES OF GAS

Our appliances are tested and regulated with liquid gas (see data plate).

The conversion or adaptation to another type of gas must be carried out by a specialised technician. The nozzles for the various types of gas are supplied in a packet and are marked in hundredths of mm (see "burners" technical data table).

SUBSTITUTING THE NOZZLE IN THE MAIN BURNER

- Remove the front fixing screws from the panel, remove the start-up cable from the piezoelectric ignition device
- Using a suitable spanner, unscrew the nozzle and substitute it with the right one (see the technical data table).

SUBSTITUTING THE NOZZLE IN THE PILOT BURNER

The flame of the pilot burner has fixed air.

The only operation necessary is the substitution of the nozzle according to the type of gas. It is therefore necessary to unscrew the screws as specified in the previous point; with a suitable spanner unscrew the fitting and substitute the nozzle with a suitable one. With the right nozzle, the flame must lap the thermocouple.

Important!

After having carried out the conversion to another type of gas, it is necessary to update the data plate, indicating the type of gas for which the appliance has been converted.

CHECKING FUNCTIONING

- The appliance contains the instructions necessary for use.
- Check the appliances for gas leaks.
- Examine the flame of the pilot burner; it must lap the thermocouple and be blue, otherwise examine the nozzle of the pilot burner.
- Check the lighting and flame of the main burner.
- We urge the user to follow the instructions when using the appliance.

INSTRUCTIONS FOR INSTALLATION

The data plate is on the front side, (see diagram in electric connection item) and has all the data necessary for the connection.

INSTALLATION

When fitting, the appliance must be leveled using a spirit level slight differences of level can be adjusted by screwing or unscrewing the adjustable feet. The main switch or the socket must be near the appliance and easily accessible.

It is advisable to place the appliance under an extractor hood so that steam is extracted rapidly. If the appliance is placed near walls, dividing panels, kitchen furniture, decorative finishing, etc. , these should be in flameproof material; otherwise it is necessary to cover them with non-flammable material.

Above all, it is necessary to ensure that the fire prevention norms are observed.

The installation, starting up and maintenance of the appliance must be carried out by qualified personnel. All operations done when installing must be carried out observing the norms in force.

The manufacturer declines all responsibility in the event of incorrect functioning due to wrong installation or installation which does not comply with the norms.

Attention! In accordance with international rules, when connecting the appliance, an automatic device enabling the disconnection of all contacts from the mains, must be installed above it; this device must have a contacts opening of at least 3 mm.

LAWS, TECHNICAL RULES AND NORMS

Installation must be carried out observing the following norms:

- Safety prescription in force
- Installation prescription in force

CHECKING FUNCTIONING

- The instructions necessary for use are enclosed with the appliance.
- Check the appliances for gas leaks.
- Examine the flame of the pilot burner; it must lap the thermocouple and be blue, otherwise examine the nozzle of the pilot burner.
- Check the lighting and flame of the main burner.
- We urge the user to follow the instructions when using the appliance.

MAINTENANCE

With prolonged use of the appliance, it is essential to carry out regular maintenance for the safe functioning of the appliance; we therefore recommend drawing up a contract for after sales service.

Maintenance must only be done by specialized personnel, observing the norms in force and our indications.

SPARE PARTS

It is possible to substitute parts such as the valve, the piezoelectric lighter or gas pipes very simply. To substitute the parts, proceed as follows:

- **Valve:** after removing the front panel, unscrew the screwed fittings of the gas connections, remove the fitting and take out the thermostat bulb, then substitute the faulty parts, installing the new ones in sequence.
- To substitute the **thermocouple**, unscrew the pilot burner fitting, likewise the valve fitting and substitute the element.
- **The spark plug** must be unscrewed and substituted.

Attention!

Before lighting the appliance, it must be washed with water and washing-up liquid, rinsed thoroughly and filled with water up to the level indicated by the mark on the back of the water tub.

DO NOT START UP THE APPLIANCE WITH THE WATER TUB EMPTY.

WATER CONNECTION AND DRAINAGE

It is advisable to connect the appliance to the hot water pipe (max.60°C) to reduce heating time; it is also recommended to install a cut-off cock upstream from the appliance.

The drain piping must be connected to a suitable drain and be compliant with the norms.

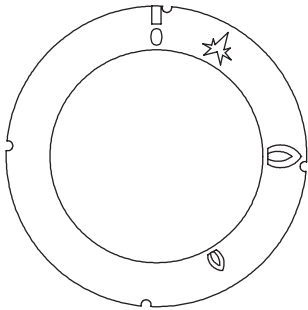
The piping must be connected in such a way as to avoid contractions or siphons. Drainage of the water is free, therefore





it is essential that the drain is lower than the outlet of the piping.

OPERATION INSTRUCTIONS

Attention! The appliance must only be used under surveillance.

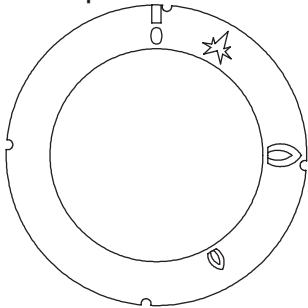
OPERATION CP... MODELS






- On the front panel, above each knob, the burner it corresponds to is indicated by the index  Use a lighter to light the gas: turn the knob to the left, from the "0" position to the  sign (see figure), hold it down and light the gas.
- Keep the knob pressed a few second and then let it go, this lights the pilot.
- If the flame goes out you have to repeat the procedure.
- By turning the knob round to the  position the burner is at maximum
- By turning the knob round to the  position the burner is at minimum.
- To switch off, move the knob back into position "0".


OPERATION CPP... MODELS

1. When powering the green on-off device, the red light flashes briefly for about ½ second.
2. In the absence of water in the tank the red light keeps flashing.
3. Turn on the tap to load the tank to the desired level, which must be higher than the minimum level probe and do not exceed the maximum level, which is marked on the tank by the symbol (—)



4. In models with automatic load, the water starts loading and you can select the desired level by pressing the button with symbol (level button)
5. Turn the gas knob to the  position and hold it down. At the same time, press the  button to turn on the gas to light the pilot.
6. Turn the gas knob to the  position: The burner will remain off until the water reaches the minimum level probe.
7. To set the burner to the minimum, turn the gas knob to the position.

TURNING OFF THE APPLIANCE

Push and turn the knob into position "0". This blocks the gas supply to both the main burner and the pilot burner. To relight the appliance, it is necessary to turn the knob again into position and press the  button.

ANOMALIES

If the probe does not detect the presence of water in the tank for more than 15 sec. the system disables the heating element: the alarm is indicated by a flashing red light

When the probe returns to detect the presence of water, the heating element is activated and the red light is turned off

NOTE: the filling phase is monitored by the system through the **TIME-OUT**.

To reset the alarm condition, after removing the fault that caused the intervention (broken or disconnected level probes, problems with the water supply, drain valve open...), the system must be turned OFF/ON.

TURNING OFF THE APPLIANCE

Push and turn the knob to "0". This command blocks the gas supply to both the main burner and the pilot burner. To relight the appliance, it is necessary to turn the knob again into position * and press the button.

EMPTYING THE TUB

Turn the drainage tap from the "off" position to "on" .

NB: pay attention to the distance between the appliance and the corners of the support.

NB: it is recommended to carry out this operation using water which is not too hot.

INSTRUCTIONS FOR DISCHARGING GAS EMISSIONS

Type "A" Appliances

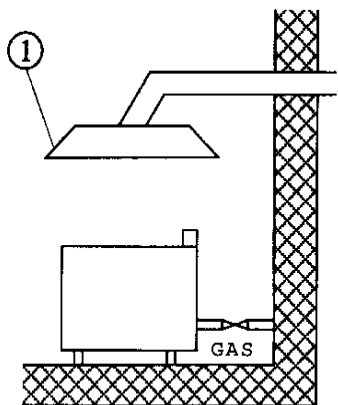
Type "A" appliances must discharge the products of combustion into extractor hoods or similar devices connected to an efficient chimney, or directly outside. (Natural Discharge) Fig.1.

If there is no hood, as an alternative, an air extractor connected directly to the outside is acceptable, (Forced Discharge) Fig.2, but its capacity must not be inferior to what is established.

In the event of forced discharge The gas supply to the appliance, must be directly interlocked to the system and must cut off automatically if its capacity drops below the values prescribed.

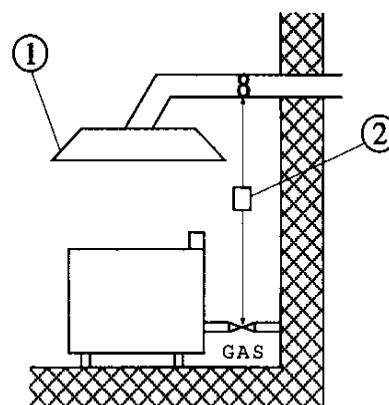
Supplying the appliance with gas again must only be possible manually

NATURAL DISCHARGE FIG 1



1. Extractor Hood

NATURAL DISCHARGE FIG 2



1. Extractor Hood
2. Interlocking

Type "B11" appliance (see data plate)

1) Natural Discharge (fig.3)

Connection to a chimney with natural pull made reliably efficient by means of an anti-wind fitting and discharging the products of combustion directly outside.

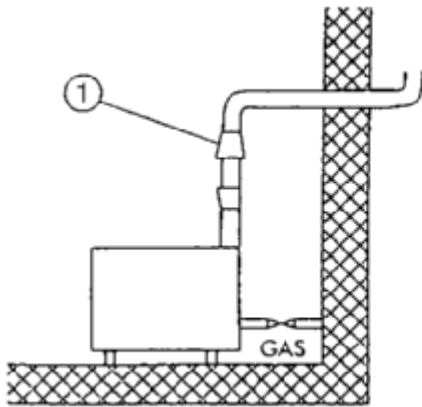
2) Forced Discharge (Fig.4)

The gas supply to the appliance must be directly interlocked to the system of forced discharge and must cut off automatically in the event that its capacity goes below the values prescribed by item 4.3 by the UNI-CIG norm 8723.

The release of gas to the appliance must be possible only manually.

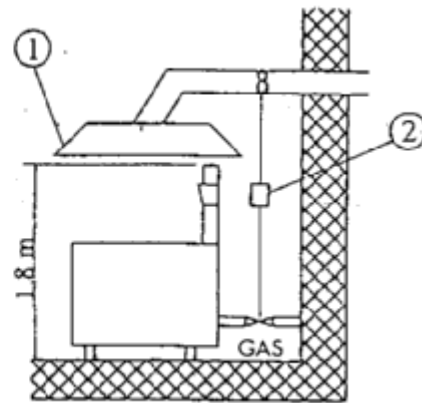
In the event of installation, the end part of the discharge pipe of the appliance must be at least 1.8 m from the surface on which the appliance is placed (ground). The section of the discharge pipe outlet must be placed inside the perimeter

NATURAL DISCHARGE FIG 3



1. Extractor Hood

NATURAL DISCHARGE FIG 4



1. Extractor Hood
2. Interlocking

Type "B11" appliances are supplied upon request with chimney or chimney and anti-wind (blowback) device to be assembled and delivered separately.

CLEANING AND MAINTENANCE

Attention! During cleaning, do not wash the external parts of the appliance with direct sprays of water or with high pressure.

After every use, clean the appliance thoroughly. Daily cleaning after switching off the appliance ensures the perfect functioning and long life of the appliance.

Before starting to clean the appliance, disconnect the power supply. The parts in steel must be washed with hot water and neutral detergent, then rinsed thoroughly in order to eliminate all traces of detergent; after which, dried with a dry cloth. Do not use abrasive or corrosive detergents.

The enamelled parts should be washed with soapy water.

Oven: Cleaning the oven is made easier by removing the support grill.

Important: As well as ordinary cleaning and maintenance, it is advisable to have the installation checked by an installer at least once a year.

It is therefore suggested to draw up an after-sales assistance contract.

WHAT TO DO IN THE EVENT OF A BREAKDOWN

Turn off the gas tap and notify the after sales service.

PROCEDURE TO FOLLOW IF THE APPLIANCE IS NOT GOING TO BE USED FOR AN EXTENDED PERIOD

Turn off the gas tap and clean the appliance as specified above.



Where Tradition Meets Technology

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