

Electric pasta cooker

Instruction Manual



ENK464

ENK664



Thank you for choosing our products. Please read the manual instruction carefully before using the equipment and use only as specified.

Attention Owners and Operators

This equipment is designed to provide safe and productive processing, cooking and warming of food products as long as the equipment is used in accordance with the instructions in this manual and is properly maintained. Owners of this equipment bear the responsibility to make certain that this equipment is used properly and safely, and to strictly follow all of the instructions contained in this manual and the requirements of local, state or federal law.

Warning

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

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved
- Children shall not play with the appliance
- Cleaning and user maintenance shall not be made by children without supervision
- This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction

concerning use of the appliance by a person responsible for their safety

- Appliances must be disconnected from their power supply during cleaning or maintenance and when replacing parts
- Opening the drain cock will lead to the outflow of the hot contents of the boiling pan.
- These appliances are intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food
- 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.
- The ground around the equipment may slip. Please pay attention to protection and safety.
- The fixed wiring installation must be incorporated with an all poles disconnection device in accordance with the wiring rules that provide full disconnection under overvoltage category III conditions.
- Any repairs shall be carried out by competent persons
- The appliance shall not be cleaned with a water jet and a steam cleaner
- Do not store or use any gasoline or other flammable vapors or liquids in the vicinity of this or other appliance.
- Max. inlet water pressure (Pa): 100~ 450KPa

- The appliance shall be used on a table or counter top, the working height of the appliance shall be between 695 and 980 mm.

1. Parameters

Description	Model	Dimensions	Voltage/ Frequency	Power
Electric pasta cooker	ENK464	400*600*420MM	380~415V 50HZ	4.5KW
Electric pasta cooker	ENK664	600*600*420MM	380~415V 50HZ	9KW

2. Installation Requirement:

- The operating voltage of this equipment must be consistent with the power supply voltage.
- Users need to install suitable power switches and fuses near the pasta cooker.
- Copper grounding bolts are installed on the lower rear part of the box, and copper conductor wires of no less than 1.5mm² are used to be reliably connected to ground wires that meet safety regulations.
- Before use, check whether each wiring is loose, whether the voltage is normal, and whether the safety grounding is connected reliably.
- Professional and technical personnel should be required to install this device.
- Dry burning of the heater of this device is strictly prohibited.
- The casing of this device must be grounded to ensure safety. Thank you for your cooperation!

3. Operation Instruction

- (1) Check whether the power supply installation is normal to ensure that the power supply voltage is consistent with the using voltage of the stove.
- (2) When using it, it is better to keep the water surface height in the water tank greater than 2/3 of the water tank depth.
- (3) Plug in the plug and turn on the power switch. Turn the knob switch clockwise to align the required temperature scale value with the bump position. At this time, the yellow indicator light is on, indicating that the electric heater has been working and the water in the cylinder has begun to heat. When the water temperature rises to the required temperature, the thermostat can automatically cut off the power supply, and at the same time, the yellow indicator light goes out, and the electric heater stops working. When the water temperature drops slightly, the thermostat can automatically turn on the power supply, the yellow indicator light lights up, the electric heater resumes working, and the water temperature rises. This cycle is repeated to ensure that the water temperature remains constant within the set temperature range.
- (4) After completing work, please press the knob switch counterclockwise to the limited position, and cut off the power supply at the same time to ensure safety.
- (5) When it is necessary to clear the water in the tank, first cut off the power supply and drain water directly from the safety water valve on

the panel.

- (6) In order to make the stove safe and durable, users should regularly remove the residue in the water tank and the dirt on the electric heater to keep the water tank and electric heater clean for a long time.

4. General Fault Handling

Fault Phenomenon	Reason	Method
1. Plug in the plug and turn on the power supply. After setting the temperature, the indicator light will not light up or heat up.	1. The power switch fuse blows. 2. The plug is not plugged in properly.	1. Put on a suitable fuse. 2. Solid the power cord and plug it in again.
2. The yellow heating indicator light is on, but the water temperature does not rise.	1. The wiring of the electric heater is loose. 2. The electric heater has been burned out.	1. Strengthen the connecting wires and screws at both ends of the electric heater. 2. Replace the heater.
3. The yellow indicator light will not go out, and the water temperature rise cannot be controlled.	1. The thermostat failure.	1. Replace the thermostat.
4. The indicator light is not on and the water temperature is controlled normally.	1. Indicator light burned out.	1. Replace the indicator light.

The above fault items are for reference only. If any fault occurs, stop using it immediately and notify professional technical personnel for inspection and maintenance as soon as possible.

5. Daily Checking

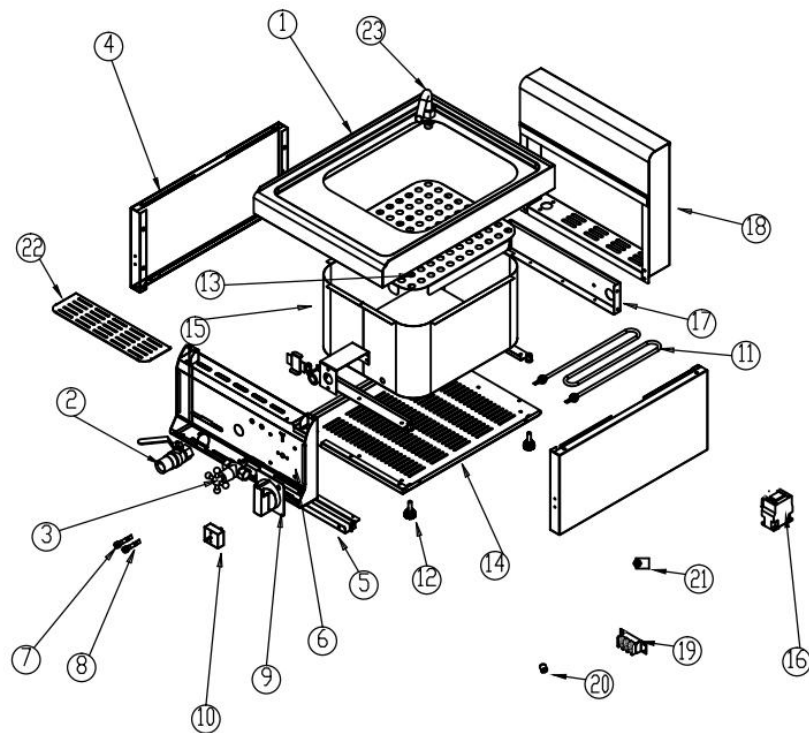
- Check the appliance before and after use. Before using, make sure the appliance does not lean. Be certain that the power cord is not worn out or broken. When in use, make sure no unpleasant smell is present and there is no any unusual noise.
- During cleaning and maintenance, the power supply should be cut off to prevent accidents.
- After work every day, you can use a wet towel that does not contain corrosive cleaners to clean the surface of the furnace body and the surface of the power lead line. It is strictly forbidden to directly rinse with water to avoid damaging the electrical performance.

Important: Do not discard this manual

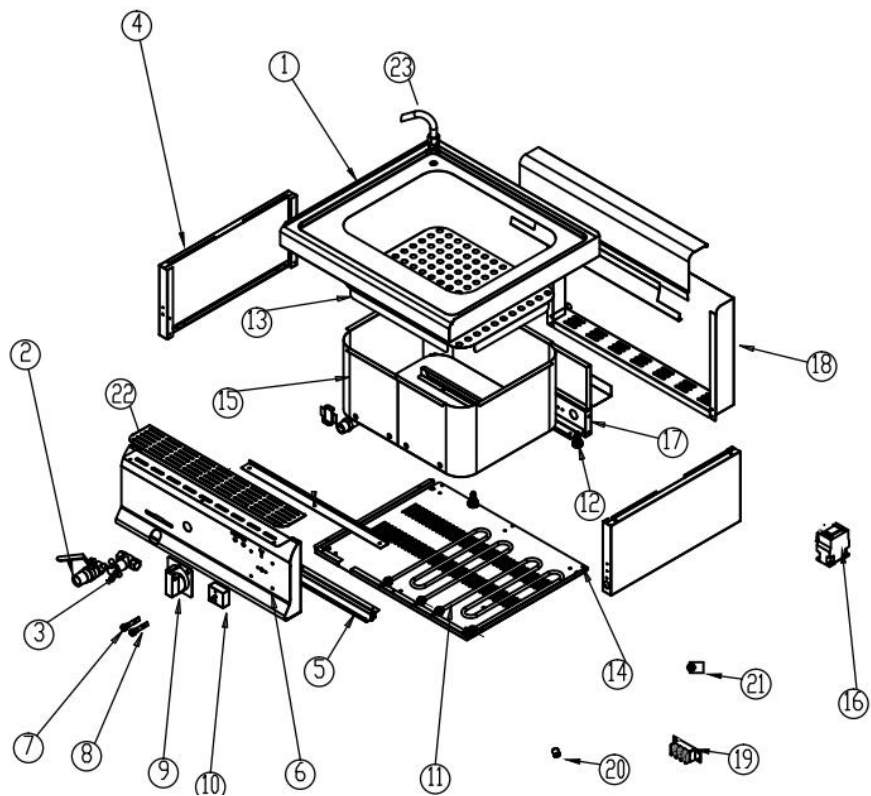
This manual is considered to be part of the appliance and is to be given to the owner or manager of the hotel or restaurant, or to the person responsible for training operators of this appliance. It should be retained for future reference. Additional manuals are available from your local dealer.

Attachment: Explosive view

ENK464



ENK664



No.	Sparepart name
1	Desktop assembly
2	DN20 (3/4)ball valve
3	Water valve
4	Side plate
5	Front lower crossbeam
6	Control panel
7	Indicator light, green
8	Indicator light, yellow
9	Knob
10	Thermostat
11	Heater
12	Foot
13	Cover plate of heater
14	Bottom sealing plate
15	Water vat
16	AC contactor
17	Back lower crossbeam
18	Flue decoration assembly
19	Wiring terminal
20	Temperature limiter nut
21	Temperature limiter
22	Drain board
23	Faucet



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