



LLKPC1 / LLKPC2

**OPERATION
MANUAL**



PIZZA AND CATERING EQUIPMENT PROFESSIONALS

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1) GENERAL INFORMATION

This instruction manual must be kept carefully by the person using the machine.

The installation of the machine must be carried out by qualified personnel who should verify the suitability of the electrical plant to which it is to be connected and, in particular, the earthing circuit.

For all technical operations, please refer to the Installation and Maintenance Technical Manual.

Should the machine malfunction, provisional repairs should not be carried out.

Contact the vendor or, if necessary, the manufacturer.

The guarantee expires if the machine is tampered with or non-original spare parts are used.

If the power cable is damaged, in order to avoid risks, it must be replaced by the constructor or by his technical assistance.

In all cases, the power cable must be of the HO7RN-F type, dimension 3 x 2.5 mm².

Under working conditions, the machine contains boiling water, therefore take great care when putting your hands inside

The plastic cover on the left of the machine covers the recess containing electrical parts at 220 V.



Do not open this cover without first removing the plug.

The machine is not waterproof, therefore must not be cleaned with a jet of water.

Do not switch on the machine without water in the basin and without baskets.

In the sauce-heater (only in the PL6 model) the basins are placed on a thermostatically-controlled heating plate.

It isn't a bain-marie, so must not fill up with water.

The machine is intended for professional use by personnel instructed in its use.

Do not allow children to use it or to tamper with the controls.

Eurochef declines all responsibility if improper use of the machine causes personal injury accidents or damages to property.

2) STARTING THE MACHINE

To get at the water basin, open the transparent front cover and remove the discharge hopper as well as its sheet metal support.

Disassemble the baskets by grasping both the spindles and pushing them to the right to overcome the resistance of the counter-spring and to remove them from their housing.

The element is fixed to the left wall by a connector. Pull the levers to unblock it and take out the element. The drip steel part, which is under the connector to collect condensation falling into the bowl, can be lifted out.

The water-level probe should be turned to the horizontal position. To do this, take hold of it near where it is fixed. Do not move it by its tip or force it.

Remove the basin and fill it with about 9 litres of water. Even if the machine is connected to the water mains, fill the tank as to cover at least the lower part of the probe. Once this water has been heated the filling will take place automatically until the correct level is reached. This takes place at 90°C.

If the machine is not connected to the mains, the tank on top right of the machine must be kept full for replenishment purposes.

WHEN FIRST FILLING IT CHECK THAT THERE ARE NO AIR BUBBLES IN THE TUBE CONNECTING THE TANK TO THE MACHINE THAT MIGHT OBSTRUCT THE WATER FLOW PULL UP THE TANK TO REMOVE THE AIR.

Reposition the element, block the connector levers, put back in place the drip steel part and then replace the probe vertically by rotating it. Put the baskets and the discharge hopper in place again and close the machine.



WARNING : in case the basket for spaghetti (optional) is used, the product's discharge hopper has to be removed to avoid interferences.

Check that the switch of the electrical plant, to which the machine is connected, is ON.

Switch on the machine using the luminous general switch placed over the keyboard.

Press the "ON-OFF" button on the keyboard; the pilot lamp "WAIT" will light up indicating that the machine is heating up.

The water temperature is shown on the display.

On reaching 40°C the steam extractor starts automatically and the machine carries out a reset cycle so that the baskets are correctly replaced in waiting position.

During this operation the temperature reading is suspended and the display shows a constant value which is rapidly updated at the end of the cycle.

To turn off the machine in everyday use press the "ON-OFF" button on the keyboard. Use the master switch only when carrying out cleaning or maintenance operations.

In this way the vapour extractor continues to work until the water reaches a low temperature.

When the machine is ready for use the "READY" pilot lamp on the keyboard lights up.

3) PREPARATION TIMES FOR THE PASTA PORTIONS

Portion preparation times, which are normally preset when the machine is set up, are:

LEFT BASKET:

- yellow button 1: 60 seconds (programme 01)
- yellow button 2: 90 seconds (programme 02)
- yellow button 3: 180 seconds (programme 03)
- yellow button 4: 360 seconds (programme 04)

RIGHT BASKET:

- white button 1: 60 seconds (programme 05)
- white button 2: 90 seconds (programme 06)
- white button 3: 180 seconds (programme 07)
- white button 4: 360 seconds (programme 08)

Times are programmable by pressing the "Time Set" button on the keyboard with which is possible to enter or exit from the "programme mode" (see instructions in the Technical Manual).

During the working phase, decreasing heating times are indicated on the right display for the right basket and on the left for the left basket.

Once the product has been off-loaded the displays once more indicate the water temperature.

The preset times on the buttons can be noted on the corresponding grid on the keyboard using an indelible pen.

4) LOADING AND PREPARING THE PRODUCT

The product must be loaded when the basket is at rest, after ensuring that the "WAIT" light is out.

Open the transparent hatch and place the portion in the basket.

Select the heating time by pressing the corresponding button (white for the right basket and yellow for the left basket).

Place a dish or bowl under the discharge hopper of the appropriate tray or bowl to collect the prepared portion.

During the operation the basket will be lifted out and re-emerged a few times to help separate pasta pieces which have stuck together.

NOTE: These movements are programmable for recurrence frequency or can be eliminated by a technician.

After the time of cook has elapsed, the basket lifts, drains the pasta and offloads it.

The machine can be programmed so that the baskets remain in draining position once cooking has been completed.

In this case to serve the product press one switch.

If the wrong time of cook is selected it can be cancelled by pressing the correct button, or the cycle can be interrupted and the product offloaded by pressing the same button again.

5) TOPPING-UP THE WATER LEVEL

The water-level probe detects an insufficient level by reading the difference in temperature, so that on switching on, when the water is cold, topping-up is not immediate and, on first heating will not take place until 90°C has been reached.

When the machine is working the level is kept constant.

If the tank is low on water or the feed tap is closed, the "WATER" pilot lamp on the keyboard will flash as to signal the irregularity.

If after 20 minutes (anyhow programmable time) the problem has not been resolved, the heating will switch off. To switch it on again the water level must be renewed or the machine reset by turning off and on again.

6) CLEANING THE MACHINE

Before starting any cleaning operation check that the master switch is in off position and that the water temperature is lower than 40°C.

As food products easily leave perishable residues both on the metal parts with which they come into contact and in the cooking water, it is important that the machine be carefully cleaned every time it is turned off or at least daily.

Turn off the pasta cooker using the ON/OFF button, unhook the baskets and let them soak inside the tray and pour a glass of white vinegar into the water. The vinegar will facilitate cleaning when water temperature is below 40°C.

After waiting for the water to cool, remove all the detachable parts in the cooking compartment and wash them. All parts can be washed in the dishwasher, with the exception of the heating element which must be washed by hand taking care not to wash the connector.

The internal walls of the machine are easily accessible and can easily be cleaned with a suitable product for washable surfaces, even without rinsing, not wetting the connector on the left wall.

The probe must be cleaned with a sponge and rinsed.

Regularly empty the drawer-type ventilator condensation tray which is located under the machine. Remember to put it back in place.

7) MAINTENANCE

If the machine is fed from the reserve water tank, it is advisable to empty and clean it periodically.

To extract it from its base lift it up and disconnect the tube.

8) KEYBOARD MESSAGES

Some possible malfunctions are shown by an error code which appears on the left display together with an alternating acoustic signal.

In this case the machine remains blocked until conditions return to normal.

Before asking for technical assistance carry out a reset test by turning the machine OFF and then ON using the main switch.



WARNING : do not operate with the motor if the baskets are not hooked.

Malfunction messages are as follows:

- A01 No heating:
The probe may be broken or the connector is wet or the heating relay may be defective.
- A02 Probe not connected or temperature too high.
- A03 Lack of control of the left motor:
May be the cam on the motor itself has shifted, or the relevant microswitch is broken.
- A04 Lack of control of the right motor:
As above
- A05 Heating not working properly:
During the heating phase the temperature does not increase within the time foreseen.
- A06 Lack of control of the level:
The probe does not read the level or shows a temperature under zero.
- A07 Probe short circuiting.
- A08 The heating is turned off after a long period without water.

PICTURE A
FRONT VIEW



PICTURE B
HEATING ELEMENT CONNECTOR

