PASTA COOKER FOR
PROFESSIONAL USE

USA

Instructions
for installation and use

OPERATION & MAINTENANCE INSTRUCTIONS

Mod.

CP-94G **CP-98G**

563019000.doc
Libr.istr.CP90G USA

1.48.1 a

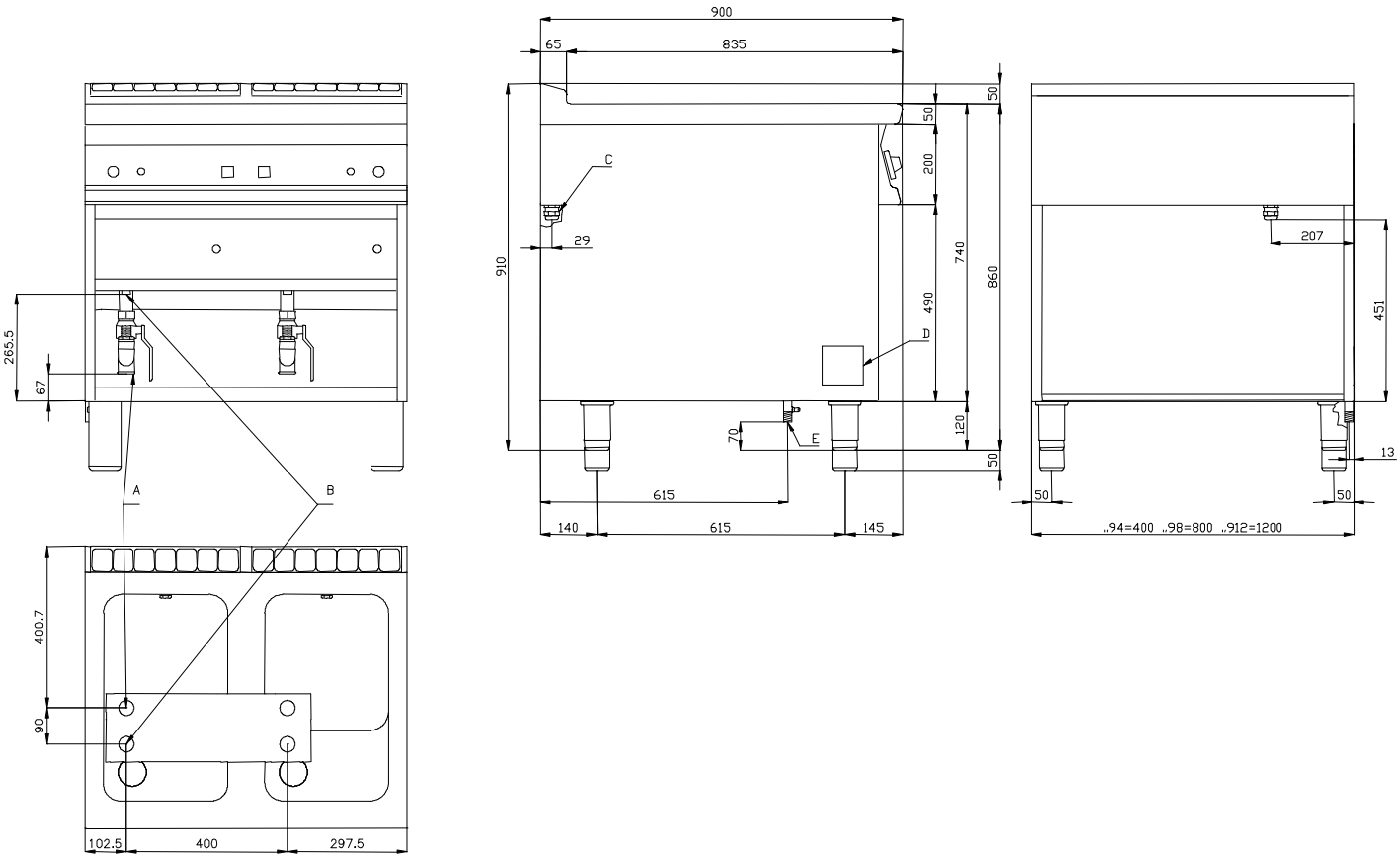
FOR YOUR SAFETY Do not store or use gasoline or other flammablevapors or liquids in the vicinity of this or anyother appliance.
WARNING : Improper installation, adjustment,alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

The installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1, as applicable.

The appliance and its individual shutoff valve must be disconnected from the gas supply piping system any pressure testing of that system at test pressure in excess of ½ psi (3,5 kPa).

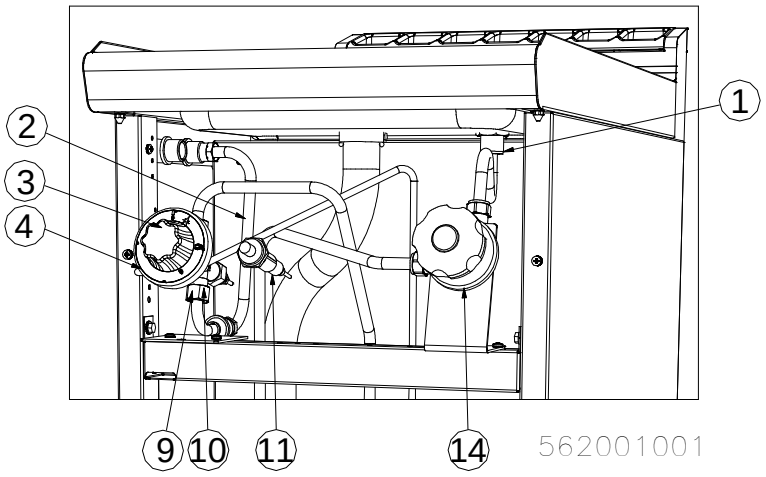
The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5 kPa).

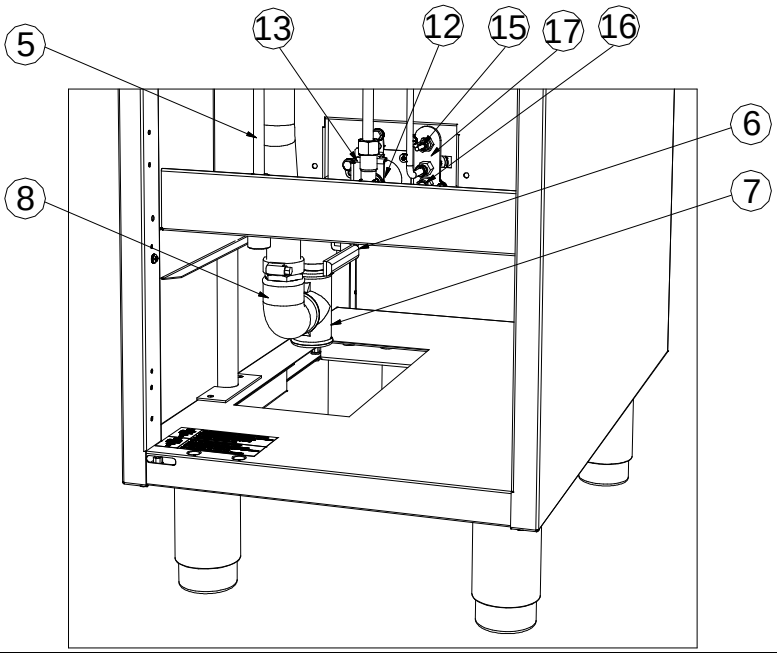
CP-94G, CP-98G



A	B	D	E
Scarico acqua R 1GF	Allacciamento acqua R 1/2GM	Targhetta caratteristiche	Attacco gas R 1/2GM
Wasserabflussrohr R 1GF	Wasseranscluß R 1/2GM	Typenschild	Gasanschluß R 1/2GM
Evacuation d'eau R 1GF	Raccord eau R 1/2GM	Plaque des caractéristiques	Raccord gaz R 1/2GM
Water drainage R 1GF	Water connection R 1/2GM	Data Plate	Gas Connection R 1/2GM
Descarga agua R 1GF	Enlace agua R 1/2GM	Chapa de características	Conexión gas R 1/2GM

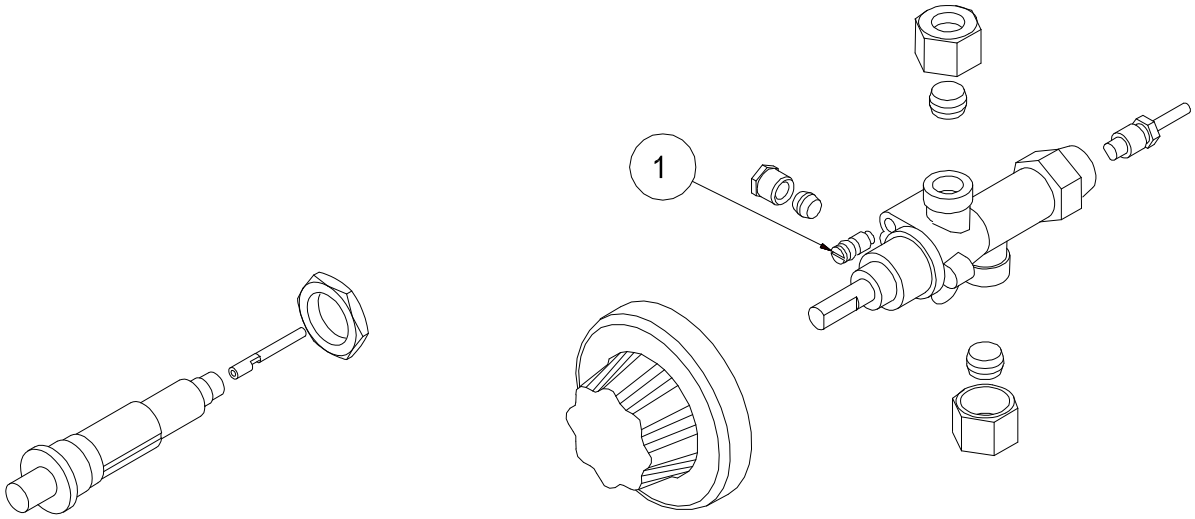
FIG.B





1	Carico acqua	Wasserzufuhr	Remplissage d'eau	Water filling	Carga agua
2	Cannette gas	Gasschläuche	Conduites gaz	Gas pipes	Bastoncillos gas
3	By-pass	By-pass	By-pass	By-pass	By-pass
4	Manopola	Drehknopf	Commande	Knob	Mando
5	Cannette acqua	Wasserschläuche	Conduites eau	Water pipes	Bastoncillos agua
6	Rubinetto scarico acqua	Wasserabflusshahn	Robinet d'évacuation d'eau	Water drainage tap	Grifo descarga agua
7	Tubo scarico acqua	Wasserabflussrohr	Tuyau d'évacuation d'eau	Water drainage pipe	Tubo descarga agua
8	Tubo troppo pieno	Überlaufrohr	Tuyau de trop-plein	Pipe too full	Tubo demasiado lleno
9-10	Rubinetto gas	Gashahn	Robinet de gaz	Gas tap	Grifo gas
11	Piezoelettrico	Piezoelektrischer Anschluss	Piézoélectrique	Piezoelectric device	Piezo eléctrico
12	Iniettore	Einspritzventil	Injecteur	Injector	Inyector
13	Staffa accensione	Bügel	Bride allumage	Lighting clamp	Brida encendido
14	Rubinetto carico acqua	Wassereinflusshahn	Robinet de charge d'eau	Loaded tap water	Grifo carga agua
15	Termocoppia	Thermoelement	Thermocouple	Thermocouple	Termopar
16	Candela accensione	Zündkerze	Bougie d'allumage	Lighting spark plug	Candela encendido
17	Pilota	Zündflamme	Veilleuse	Pilot	Piloto

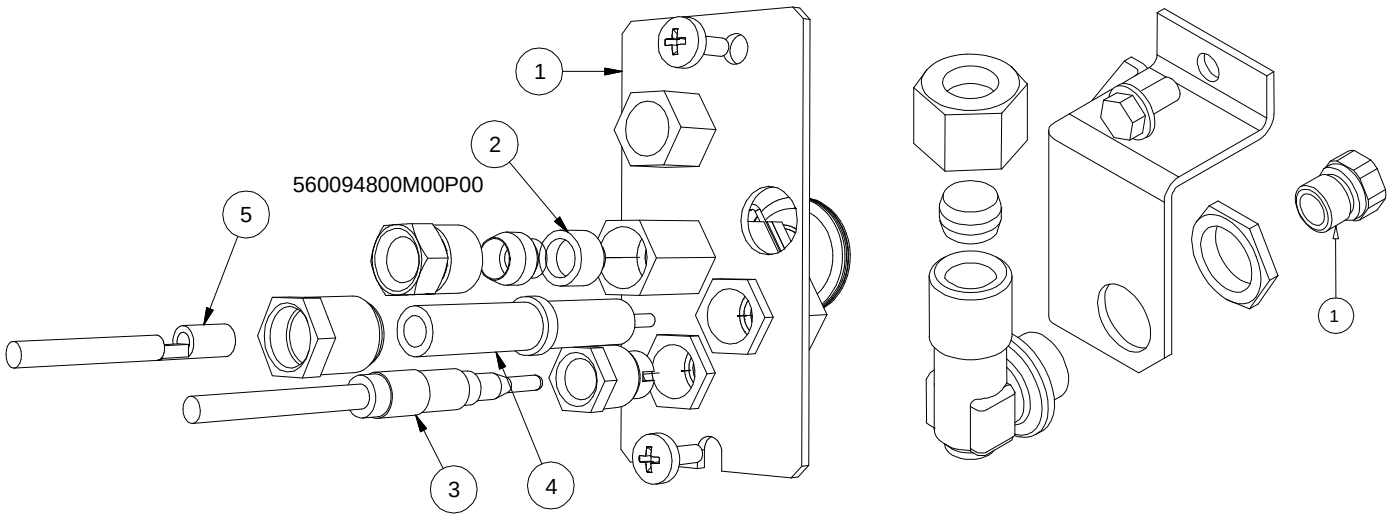
FIG.C



Piezoelettrico	Piezoelektrischer Anschluss	
Piézoélectrique	Piezoelectric device	Piezo eléctrico

Bypass

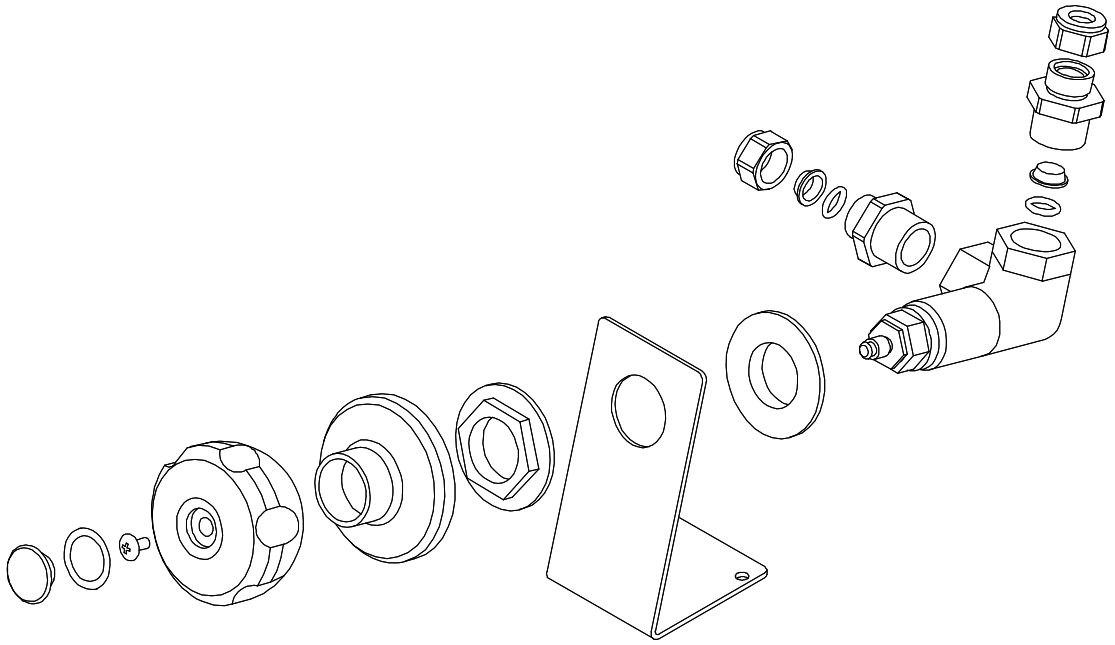
FIG.D



1	Staffa	Bügel	Bride	Bracket	Brida
2	Pilota	Zündflamme	Veilleuse	Piloto	Piloto
3	Termocoppia	Thermoelement	Thermocouple	Thermocouple	Termopar
4	Candela accensione	Zündkerze	Bougie d'allumage	Ignition spark	Candela encendido
5	Cavo	Kabel	Câble	Cable	Cable

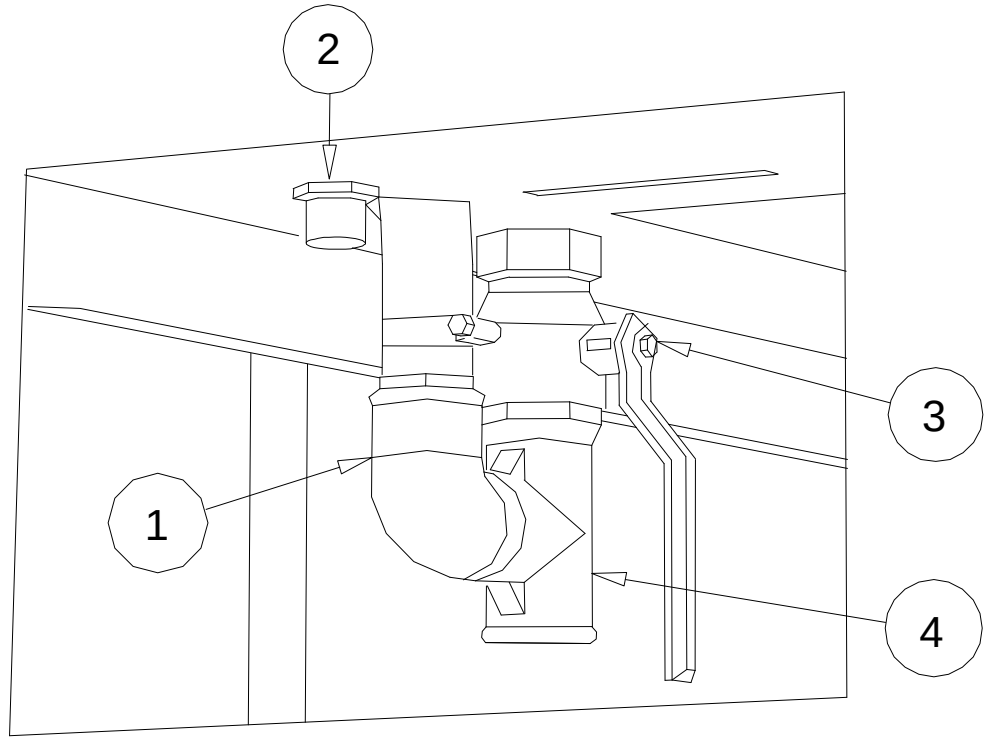
1	Iniettore
1	Einspritzventil
1	Injecteur
1	Injector
1	Inyector

FIG.E



Rubinetto carico acqua	Wasserzufuhr Hahn	Robinet remplissage d’eau	Water filling Tap	Grifo carga agua

FIG.F



1	Bypass acqua	Wasser bypass	Bypass eau	Water bypass	Bypass agua
2	Allacciamento acqua R 1/2GM	Wasseranscluß R 1/2GM	Raccord eau R 1/2GM	Water connection R 1/2GM	Enlace agua R 1/2GM
3	Rubinetto scarico acqua	Wasserabflussrohr Hahn	Robinet Evacuation d'eau	Water drainage Tap	Grifo Descarga agua
4	Scarico acqua R 1GF	Wasserabflussrohr R 1GF	Evacuation d'eau R 1GF	Water drainage R 1GF	Descarga agua R 1GF

INSTALLATION'S INSTRUCTIONS

INDEX

1.48.1 u This appliance is Manifactured by

S.r.l.

APPARECCHIATURE ELETTROGAS
FAST FOOD •COTTURA • ASPIRAZIONE

Sede e stabilimento
31020 ZOPPÈ di S.Vendemiano / TV Italy
Via Calmaor, 46 - Tel. (0438) 778020- 778468
Fax (0438) 778277
Home page http:// www.lotuscookers.it
E-Mail: lotus@lotuscookers.it

INSTALLATION'S MANUAL

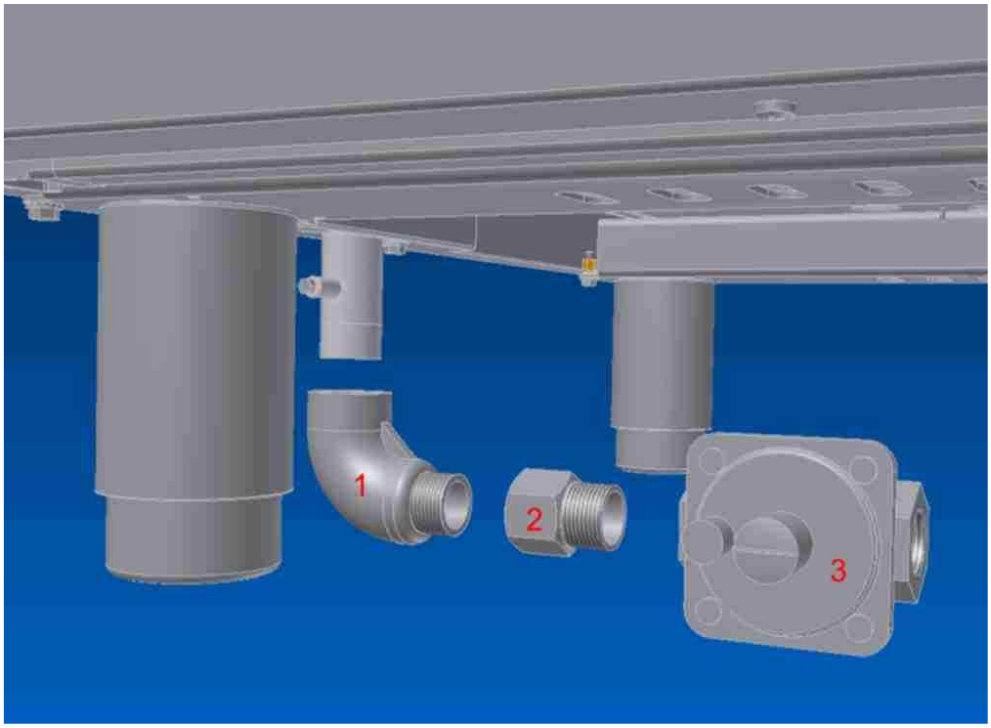
1.48.1 d Keep the appliance area free and clear from combustibles.
1.48.1 e Not obstruct the flow of combustion and ventilation air,
1.48.1 f This manual shall be retained for future reference.

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**

PRESSURE REGULATOR



The machine is supplied with pressure regulator separately.
For the assembly of the same one proceed as follows:

- To screw to held the elbow to 90°(1) on the ramp of income of gas.
- To screw the elbow the nipples of the connexion (2).
- To screw the nipples to the pressure regulator (3).

WARNING: Pi max. = ½ PSI
See also attached illustrative sheet to the pressure regulator.

TECHNICAL GAS DATA TABLE

MODEL	CP-94G	CP-98G
DIMENSIONS cm	40x90x90h	80x90x90h
TOTAL NOMINAL POWER(BTU/h)	47,600	95,200
GAS CONNECTION	R 1/2GM	R 1/2GM
WATER FILLING	R 1/2GM	R 1/2GM
WATER DRAINAGE	R 1GF	R 1GF

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.
NB: The year of the appliance manufacture is shown in item “N” on the data plate. The first two numbers (e.g. 08...) represent the year of manufacture.

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

CP-94G

Nominal input	Reduced input	Primary air setting	Main burner injector	Pilot burner injector	By-pass screw
47600 Btu/h 14 kW	16400 Btu/h 4.8 kW	GAS A: open GAS E: open	GAS A: 3.50mm (Ø) GAS E: 2.05mm(Ø)	GAS A: 0.62 mm (Ø) GAS E: 0.30 mm (Ø)	GAS A: 1.25 mm(Ø)* GAS E: 1.25 mm(Ø)**

* Unscrewed for about one turn + 1/2 turn.
** Screwed fully down.

CP-98G

Nominal input	Reduced input	Primary air setting	Main burner injector	Pilot burner injector	By-pass screw
95200 Btu/h 28 kW	32800 Btu/h 9.6 kW	GAS A: open GAS E: open	GAS A: 3.50mm (Ø) GAS E: 2.05mm(Ø)	GAS A: 0.62 mm (Ø) GAS E: 0.30 mm (Ø)	GAS A: 1.25 mm(Ø)* GAS E: 1.25 mm(Ø)**

* Unscrewed for about one turn + 1/2 turn.
** Screwed fully down.

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)

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.

OPERATOR'S AND MAINTENANCE INSTRUCTIONS

INDEX

HECKING 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.

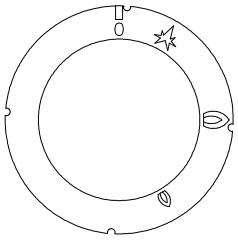
WATER CONNECTION AND DRAINAGE

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.

INSTRUCTIONS FOR USE

Attention! The appliance must only be used under surveillance.

LIGHTING AND ADJUSTING THE BURNER



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".

TURNING OFF THE APPLIANCE

Push and turn the knob into position “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 and efficient chimney, or directly outside. (**Natural Discharge)** Fig.1.

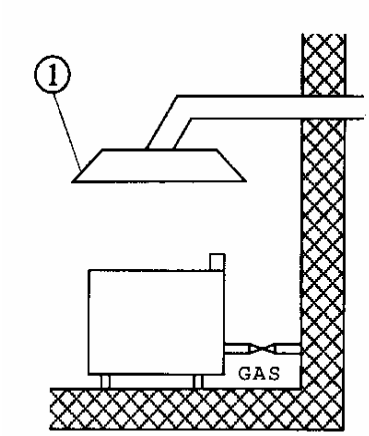
If there is no hood, as an alternative, an air extractor connected directly to the outside is acceptable, (**Forced Discharge)** Fig.2, but its capacity must not be inferior to what is established.

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.

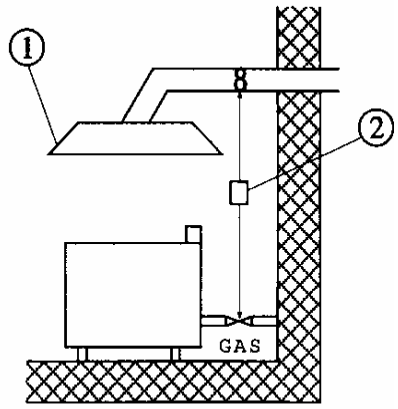
Supplying the appliance with gas again must only be possible manually

NATURAL DISCHARGE Fig.1



1) Extractor hood

FORCED DISCHARGE Fig.2



1) Extractor hood
2) Interlocking

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 SOME TIME

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