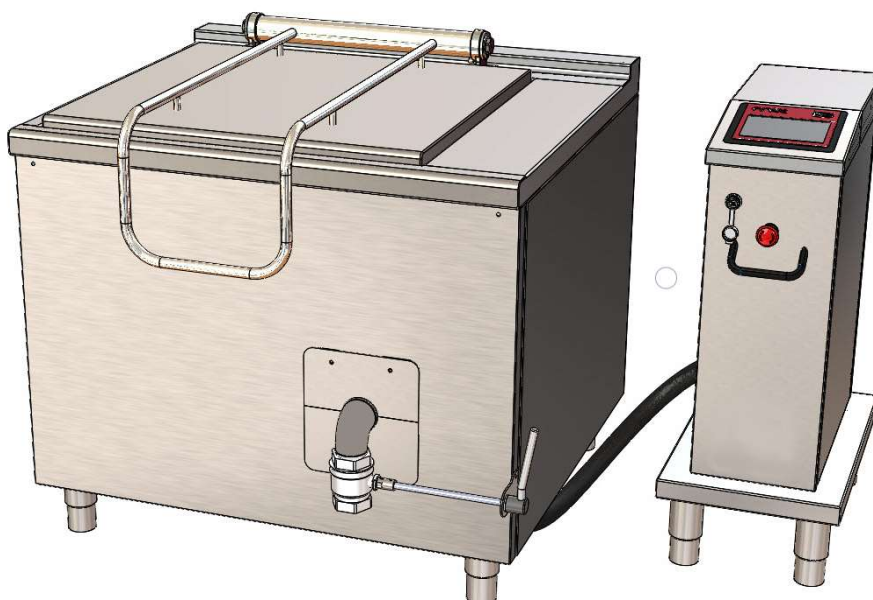




INSTALLATION AND OPERATION MANUAL



**“MULTICOOKER”
AUTOMATIC DIRECT COOKERS, GAS TYPE
MODD. UCPMDG1-... ; UCPMDG1-... L
MODD. UCPMDG2-... ; UCPMDG2-... L**



Intertek



Intertek



FOR YOUR SAFETY:

Do not store or use gasoline or any other flammable liquids and vapours in the vicinity of this or any other appliance.



WARNING:

Improper installation, operation, adjustment, alteration, service or maintenance can cause property damage, injury or death.

Read the installation, operating and maintenance instructions thoroughly before installing, operating or servicing this equipment.



PURCHASER: Instructions to be followed in the event that the operator of this appliance smells gas must be posted in a prominent location. This information shall be obtained by consulting the local gas supplier.

IN CASE OF TECHNICAL ASSISTANCE, INDICATE:

MODEL : _____

NR. SERIAL : _____



The model and serial number are indicated on the rating plate



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32036 Sedico
BELLUNO ITALIA
TELEPHONE: (0039) 852700 ; FAX: (0039) 852858



The manual is available upon request to:

service@firex.it

specifying model and serial number

(The model and serial number data are indicated on the rating plate).

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1 INTRODUCTION

1.1 SYMBOLS AND PICTORIALS



ATTENTION!

This indicates a dangerous operation or situation.



ATTENTION!

This indicates a regulation or an obligation.



ATTENTION!

This indicates the prohibition to carry out an operation.



NOTE!

This indicates a recommendation or information deemed to be particularly important.

1.2 GENERAL REMINDERS



The business units manager, where the unit will be installed, have an obligation, in accordance with the regulations, read carefully the contents of this manual and teach the operators and maintainers involved for parts that they compete.



This manual contains all the necessary information for correct and safe use of our appliances. Ensure this manual is conserved correctly so that it is always available to all users of the machine!



All installation work must only be carried out by a company belonging to the relevant industry register.



The manufacturer does not assume any responsibility or warranty commitment for accidents and damage due to non-compliance with the requirements or installation or maintenance not in accordance with safety standards.

Also applies in case of improper use of the appliance by the operator.



Any damage caused by water/steam infiltration or insects, due to the machine panels not being closed (after installation or maintenance) shall void any warranty claims.

Do not attempt to operate this unit in the event of a power failure.

Intended for commercial use only. Not for household use

1.3 IMPORTANT NOTES FOR INSTALLATION

The following points are to insure the safe installation and operation of this equipment:



Before connecting any parts of the appliance to supplies, make sure that the latter is equivalent the requirements stated in the rating plate, if the appliance has been designed for these supplies.



Observe all clearance requirements.



Disconnect the electrical power supply to the appliance before cleaning or servicing unit.



All service must be performed by a qualified Technician.



Keep the appliance area free and clear of combustible materials.



Do not obstruct the flow of combustion and ventilation air.



Always wear the personal protective equipment required by the regulations.



Follow the fire prevention regulations very carefully.



In the water and gas supply systems the absence of "water hammer" must be guaranteed.

Damage to the operation of the machine.

2 SAFETY

2.1 OVERVIEW

- Read the warnings contained in this manual carefully as they provide important information regarding safe installation, maintenance and use.
- These appliances should only be used by personnel trained to use them.
- The appliance must be operated under close supervision.
- The appliance must only be used for the purpose for which it was explicitly designed, any other use is improper and as a result considered dangerous.
- This appliance is intended for professional use and therefore must be used by appropriately trained personnel
- Take particular care during operation as the outside of the appliance can also become very hot!
- It is essential to contact a specialist support centre for any repairs or maintenance.
- All the important information about the appliance for technical support can be found on the rating plate .
- When requesting technical support, you should describe the problem in detail in order to allow the technician to immediately understand the cause and type of fault.
- Certain operational faults may be due to operator error, therefore it is important for staff to receive comprehensive training.

2.2 WARNINGS

	All installation and maintenance work must only be carried out by a company belonging to the relevant industry register.
	Fire protection regulations must be strictly adhered to.
	The machine should be serviced at least once a year to ensure it is in prime condition. Therefore, it is recommended to sign a maintenance contract with a reliable technical support centre.
	The appliance can only be used for cooking food in industrial kitchens. Any other use is considered improper use and, therefore, dangerous. Intended for commercial use only. Not for household use.
	The appliances should only be used by personnel trained to use them. The appliance must be operated under close supervision.
	Keep the appliance area free and clear of combustible materials.
	Do not attempt to operate this unit in the event of a power failure.
	Do not obstruct the flow of combustion and ventilation air.
	Respect a 5 minute complete shutoff period before the appliance is relighted.
	Any damage caused by water/steam infiltration or insects, due to the machine panels not being closed (after installation or maintenance) shall void any warranty claims.
	The manufacturer assumes no responsibility for injuries or damage due to non-compliance with safety regulations or improper use of the appliance by the operator.
	The multicookers, mod.UCPMDG..L, must be disconnected from the mains before connecting the accessories (UBAVR cooling tank).
	The appliance is not intended to be used by persons (including children) with reduced physical, sensory or mental abilities, or lack of experience or knowledge, unless they are supervised, by someone responsible for their safety, or given instructions regarding the use of the appliance.

	Children should be supervised at all times so that they do not play with the appliance.
	Wear rubber gloves, goggles or a face shield and protective clothing when using the appliance. Risk of scalding!
	The machine controls can only be hand operated. Damage caused by the use of pointed, sharp and similar objects shall void any warranty claims.
	It is essential to wash the inside of the cooking pan thoroughly before setting up the appliance for first use.
	Take particular care during operation as the surfaces become hot.
	The appliance must be disconnected from the power supply during cleaning, maintenance and replacement of the internal parts.
	When cleaning the appliance, never use jets of water or a steam cleaner to avoid infiltration and damage to components.
	Most cleaning products are harmful to the skin, eyes, mucous membranes, and clothes. Precautions must be taken. Wear rubber gloves, safety glasses/goggles or a face shield, and protective clothing. Read the warnings carefully and follow the directions on the label of the detergent.
	The floor may be slippery in the area around the appliance.
	If the power cord is damaged, it must be replaced by the manufacturer or by a servicing company or a similarly qualified person in order to avoid hazards.
	Switch off the appliance in case of breakdown, malfunction or water leakage. Disconnect all water, electricity and gas supplies and contact a support centre.
	In the event of a fire, cover the cooking pan by closing the lid and disconnect all water, electricity and gas supplies.
	NEVER USE WATER to extinguish a fire.
	Do not store or use flammable gases or liquids near the machine.

3 DESCRIPTION OF THE MACHINE

3.1 DESCRIPTION

Automatic direct cookers, gas type , with 1 or 2 pans and independent baskets with electric tilting. Flexible cooking equipment that can carry out most of the traditional cooking in water, such as those regarding any type of pasta, rice, soup, white and red meat, vegetables, etc.

UCPMDG..L versions for Cook&Chill system.



The appliance can only be used for cooking food in industrial kitchens. **Any other use is considered improper use and, therefore, dangerous**

3.2 MATERIALS

Cooking vessel in stainless steel AISI 316 .

Perforated basket in stainless steel AISI 316 (ø hole 0,06" 1,5 mm).

Lid in stainless steel AISI 304 (thickness 10/10).

Outer cover in stainless steel AISI 304.

Self-supporting frame in AISI 304 grade stainless steel.

Adjustable feet in stainless steel AISI 304 to ensure levelling.

3.3 OPTIONAL

3.3.1 Shower for washing

The shower has a twist-out type system. Pull out gently until the desired or maximum length is reached. To return, it is necessary to tug gently outwards and then twist it back into position.

Press the black lever to operate the water jet. The flow of water immediately stops when released. If you want to have a continuous jet of water, turn the black lever as far as you can.

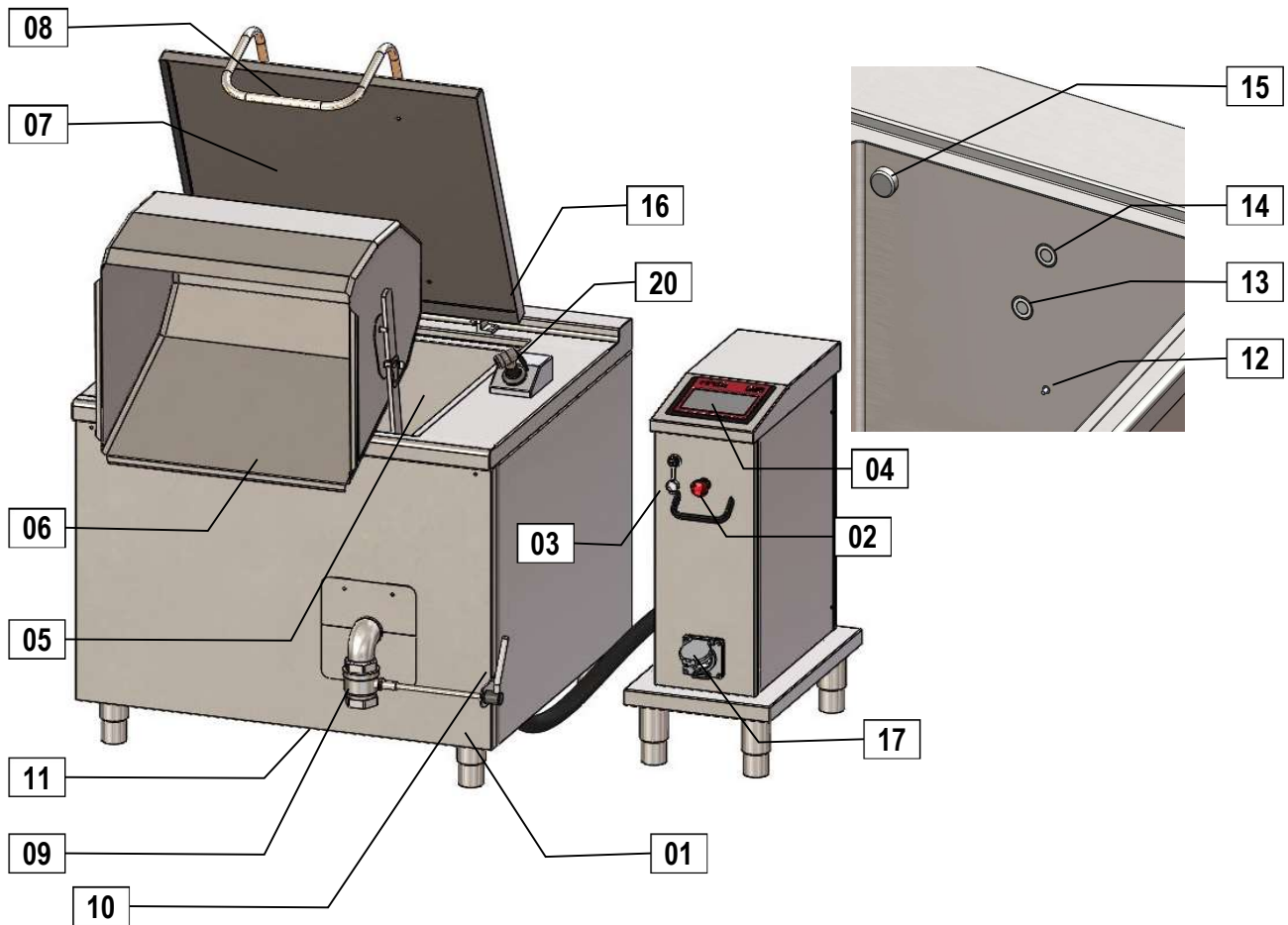


Handle this accessory with care and store it in its housing at the end of each use to avoid damaging it.

Make sure there is no hot oil in the pan before using the jet.

3.4 OPERATING PARTS

Internal side of the pan



- | | | | |
|-----------|----------------------|-----------|---|
| 01 | Technical Data Plate | 11 | Overflow drain |
| 02 | Emergency button | 12 | Temperature probe in the pan |
| 03 | USB slot | 13 | Lower level probe (for heating) |
| 04 | Touch Screen | 14 | Upper level probe (automatic level control) |
| 05 | Cooking pan | 15 | Nozzle load water in the pan |
| 06 | Basket | 16 | Chimney flue (only mod.UCMPDG..) |
| 07 | Lid | 17 | Socket (only mod.UCPM...L) |
| 08 | Lid handle | | |
| 09 | Drain valve | | |
| 10 | Drain valve lever | | |

OPTIONAL

- | | |
|-----------|--------|
| 20 | Shower |
|-----------|--------|

4 TECHNICAL DATA

4.1 TECHNICAL DATA UCPMDG1-.. ; UCPMDG1-..L

	UCPMDG	1-32	1-48	1-48L	1-64	1-64L
TECHNICAL DATA (DIMENSIONS)						
Equipment dim.A	Inches	31.50	39.37	39.37	47.24	47.24
Equipment dim.B	Inches	35.43				
Equipment dim.H1	Inches	38.84	38.84	44.74	38.84	44.74
Equipment dim.H	Inches	35.43	35.43	41.34	35.43	41.34
Equipment dim.H2	Inches	70.87	70.87	72.44	70.87	72.44
TECHNICAL DATA (FUNCTIONALITY)						
Nr.tank	nr.	1	1	1	1	1
Pan dimension A	Inches	19.69	27.56	27.56	35.43	35.43
Pan dimension B	Inches	25.20	25.20	25.20	25.20	25.20
Pan dimension H	Inches	16.54	16.54	16.54	16.54	16.54
Overvall volume	Gallons	32	48	48	64	64
Nr.Baskets	nr.	1	1	1	1	1
Basket dimension A	Inches	15.75	23.62	23.62	31.50	31.50
Basket dimension B	Inches	18.90	18.90	18.90	18.90	18.90
Basket dimension H	Inches	18.11	18.11	18.11	18.11	18.11
Volume load basket	Gallons	13	19	19	25	25
Dried pasta load	lbs	26÷33	40÷51	40÷51	53÷66	53÷66
Temperature	°F (°C)	20÷110				
TECHNICAL DATA (INSTALLATION)						
Electric power **	kW	See tab. ELECTRICAL SPEFICATIONS				
(E) Voltage/Input **	V	2 PH. 208V 60Hz ; 2 PH. 220 V 60Hz ; 2 PH. 240 V 60Hz				
(E) Conduit	Ø"	1/2"				
IPX	IPX	4				
Gas power	BTU/HR	85,500	121,500		154,000	
(G) Gas connection	Ø"	3/4 " NPT				
(B) Water pressure	PSI (kPa)	25-50 (170-345)				
(B) Water inlet	Ø"	1/2"				
(T) Overflow	Ømm	Ø 40				
Sound level	dbA	< 70				
TECHNICAL DATA (STORAGE/MOVEMENT)						
Packaging dim.A	Inches	37	45	45	53	53
Packaging dim.B	Inches	45	45	45	45	45
Packaging dim.H	Inches	59	59	59	59	59
Volume	ft³	57	69	69	81	81
Net weight	lbs	421	485	485	540	540
Gross weight	lbs	509	606	606	672	672

**Verify on rating plate .

4.2 TECHNICAL DATA UCPMDG2-.. ; UCPMDG2-..L

	UCPMDG	2-32	2-48	2-48L	2-64	2-64L
TECHNICAL DATA (DIMENSIONS)						
Equipment dim.A	Inches	62.99	78.74	78.74	94.49	94.49
Equipment dim.B	Inches	35.43				
Equipment dim.H1	Inches	38.84	38.84	44.74	38.84	44.74
Equipment dim.H	Inches	35.43	35.43	41.34	35.43	41.34
Equipment dim.H2	Inches	70.87	70.87	72.44	70.87	72.44
TECHNICAL DATA (FUNCTIONALITY)						
Nr.tank	nr.	2	2	2	2	2
Pan dimension A	Inches	19.69	27.56	27.56	35.43	35.43
Pan dimension B	Inches	25.20	25.20	25.20	25.20	25.20
Pan dimension H	Inches	16.54	16.54	16.54	16.54	16.54
Overvall volume	Gallons	NR.2X32	NR.2X48	NR.2X48	NR.2X64	NR.2X64
Nr.Baskets	nr.	2	2	2	2	2
Basket dimension A	Inches	15.75	23.62	23.62	31.50	31.50
Basket dimension B	Inches	18.90	18.90	18.90	18.90	18.90
Basket dimension H	Inches	18.11	18.11	18.11	18.11	18.11
Volume load basket	Gallons	NR.2x13	NR.2x19	NR.2x19	NR.2x25	NR.2x25
Dried pasta load	lbs	(26÷33)x2	(40÷51)x2	(40÷51)x2	(53÷66)x2	(53÷66)x2
Temperature	°F (°C)	68÷230 (20÷110)				
TECHNICAL DATA (INSTALLATION)						
Electric power **	kW	See tab. ELECTRICAL SPEFICATIONS				
(E) Voltage/Input **	V	2 PH. 208V 60Hz ; 2 PH. 220 V 60Hz ; 2 PH. 240 V 60Hz				
(E) Conduit	Ø"	1/2"				
IPX	IPX	4				
Gas power	BTU/HR	NR.2X 85,500	NR.2X 121,500		NR.2X 154,000	
(G) Gas connection	Ø"	3/4 " NPT				
Water pressure	PSI (kPa)	25-50 (170-345)				
Water inlet	Ø"	1/2"				
Overflow	Ømm	Ø 40				
Sound level	dbA	< 70				
TECHNICAL DATA (STORAGE/MOVEMENT)						
Packaging dim.A	Inches	69	84	84	100	100
Packaging dim.B	Inches	45	45	45	45	45
Packaging dim.H	Inches	59	59	59	60	60
Volume	ft³	105	130	130	155	155
Net weight	lbs	783	893	893	1036	1036
Gross weight	lbs	937	1080	1080	1235	1235

**Verify on rating plate .

4.3 ELECTRICAL SPECIFICATIONS

MODEL	208 V			220V ; 240 V		
	Phase	kW	Amps	Phase	kW	Amps
UCPMDG1-32	2	0.8	4.0	2	0.8	3.5
UCPMDG1-48						
UCPMDG1-64						

UCPMDG2-32	2	1.6	8.0	2	1.6	7.0
UCPMDG2-48						
UCPMDG2-64						

UCPMDG1-48L	2	2.3	10.5	2	2.3	10.0
UCPMDG1-64L						

UCPMDG2-48L	2	4.6	21.0	2	4.6	20.0
UCPMDG2-64L						

4.4 GAS INLET PRESSURES

GAS REQUIREMENT TABLE		Type of gas	
		Natural	Propane
Operating gas pressure	in W.C. (mbar)	7.0 (17.4)	11.0 (27.4)
Min.Supply gas pressure	in W.C. (mbar)	6.0 (14.9)	9.0 (22.4)
Max.Supply gas pressure	in W.C. (mbar)	10.5 (26.1)	13.0 (32.3)

Warning: if the supply pressure is lower than “**Min.Supply gas pressure**”, the icon appears in the display

GAS



and the heating does not activate.

Contact your gas company for correct supply line sizes.

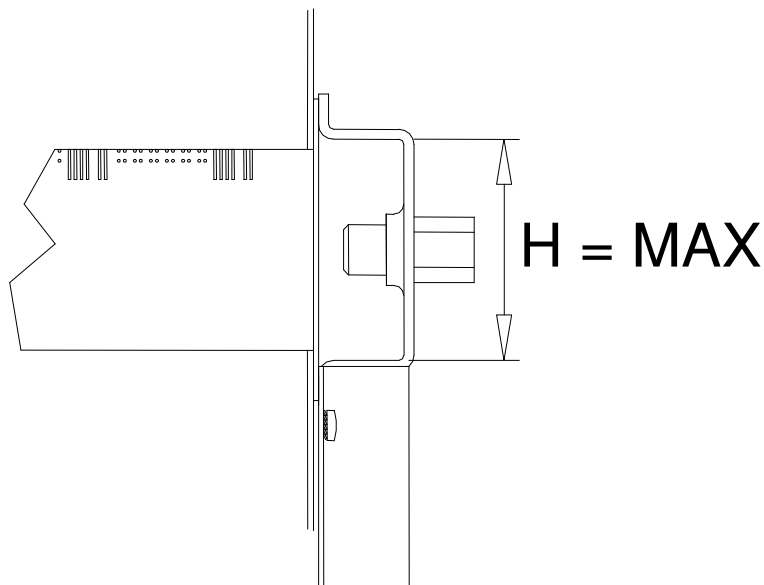
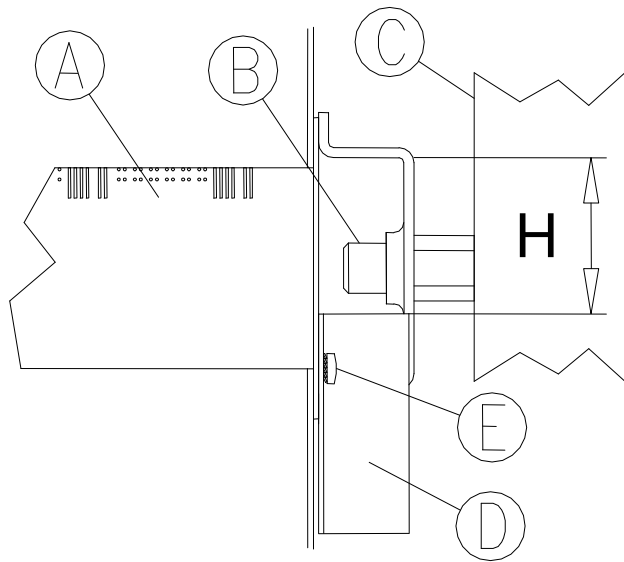
Warning: if the supply pressure exceeds “**Max.Supply gas pressure**”, a pressure regulator must be installed, to provide a maximum of 10,5” W.C (for natural gas) or 13” W.C (for propane gas) gas pressure to the gas control valve.

4.5 GAS MANIFOLD PRESSURE; NOZZLES; PRIMARY AIR DISTANCE

UCPMDG1-.. ; 1-..L ; 2-.. ; 2-..L		32	48	64
Rated heating power	BTU/HR	85,500	121,500	154,000
Minimum heating power	BTU/HR	61,500	85,500	107,500
MANIFOLD PRESSURE				
Natural gas	in W.C. (mbar)	6.3 (15.8)	6.2 (15.5)	5.9 (14.8)
Propane gas	in W.C. (mbar)	10.5 (26.2)	10.4 (25.9)	10.4 (25.9)
NOZZLES (Nr.x Ø)				
Natural gas	Ø 1/100 mm	6x175	8x185	10x195
Propane gas	Ø 1/100 mm	6x115	8x120	10x120
PRIMARY AIR DISTANCE (H)				
Natural gas	Inches (mm)	0.157 (4)	0.157 (4)	0.157 (4)
Propane gas	Inches (mm)	1 (25)	1 (25)	1 (25)
MANIFOLD PRESSURE AT MINIMUM HEATING POWER				
Natural gas	in W.C. (mbar)	3.5 (8.6)	3.4 (8.5)	3.3 (8.3)
Propane gas	in W.C. (mbar)	5.4 (13.5)	5.5 (13.8)	5.4 (13.5)

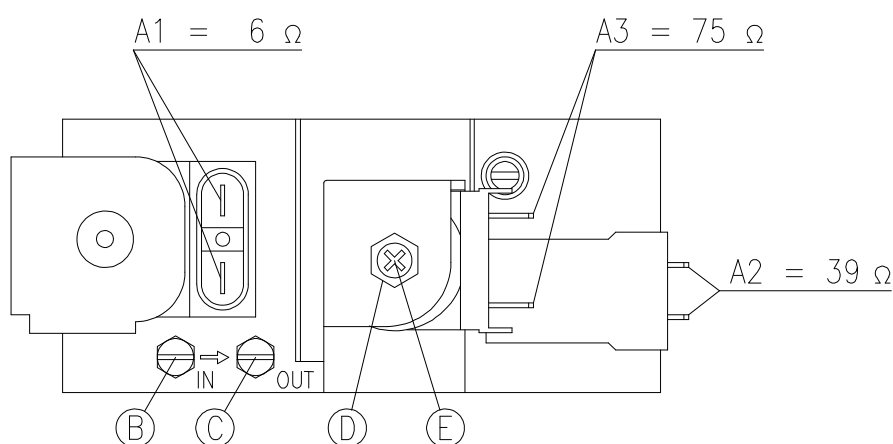
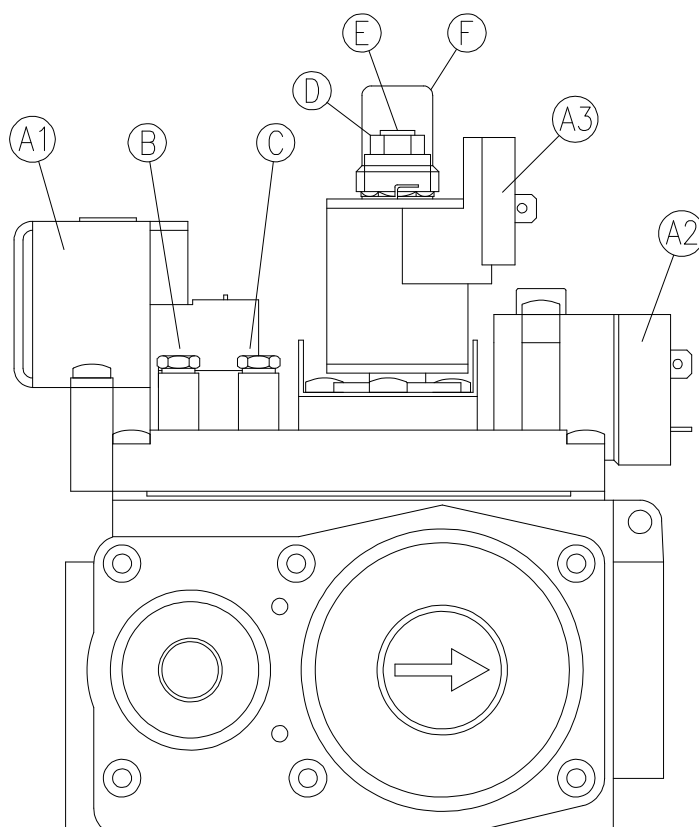
4.6 FIG. MAIN BURNER – PRIMARY AIR REGULATION

LEGEND:			
A	Burner	D	Air regulation square
B	Injector (tab."GAS DATA")	E	Square lock screws
C	Injector pipe	H	See tab."GAS DATA"



4.7 FIG. GAS CONTROL VALVE (826)

LEGEND:			
A1	Coil 6 Ω (EV1)	C	Outlet pressure intake (manifold pressure)
A2	Coil 39 Ω (EV2)	D	Max. regulation screw
A3	Coil 75 Ω (EV2)	E	Min. regulation screw
B	Inlet pressure intake (supply pressure)	F	Cap protecting regulation screws

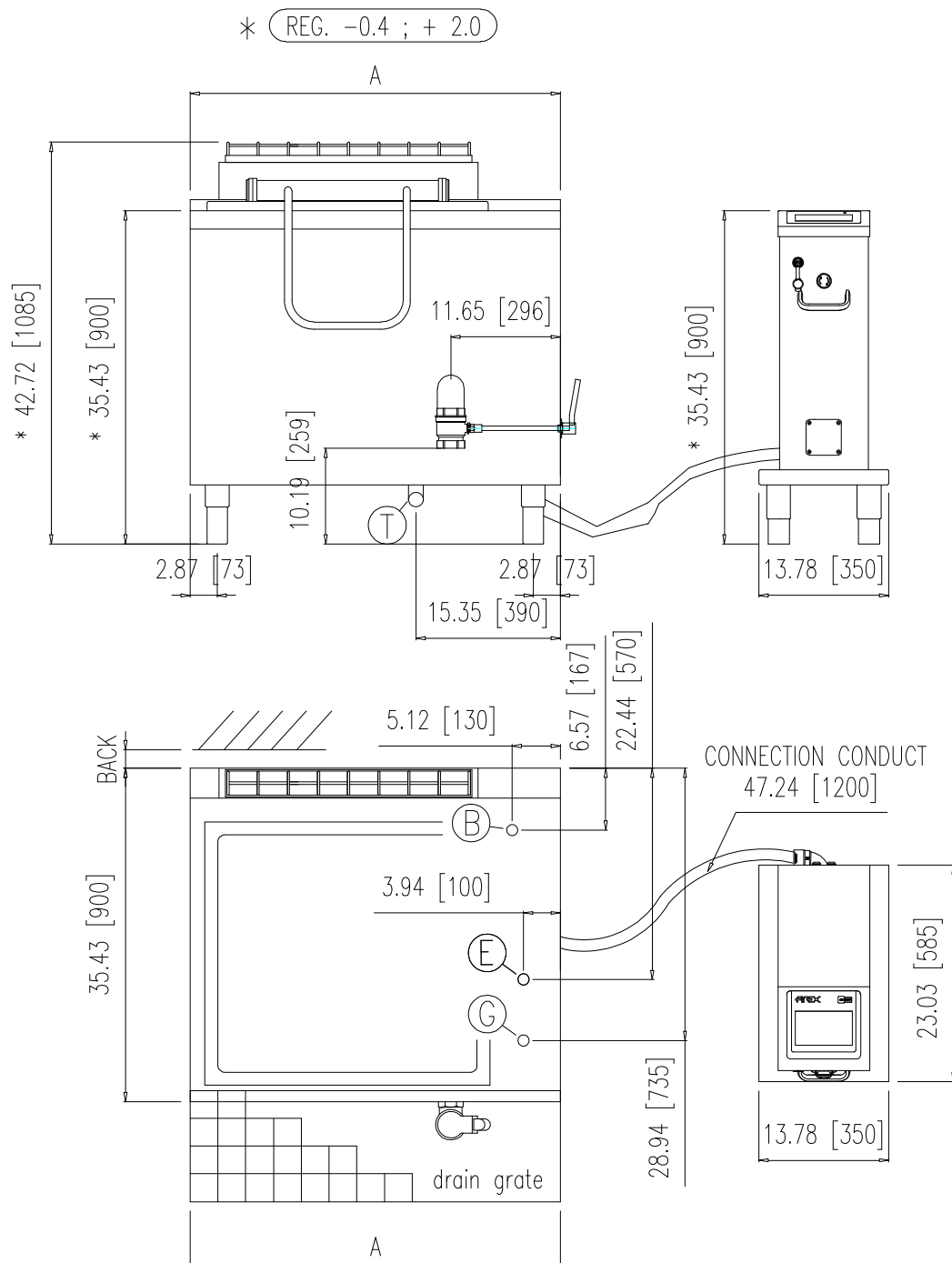
**Attention:**

to measure the manifold pressure at minimum power (pressure intake **C**), with the flame on, disconnect the connector of coil **A3**.

5 CONNECTION DRAWINGS

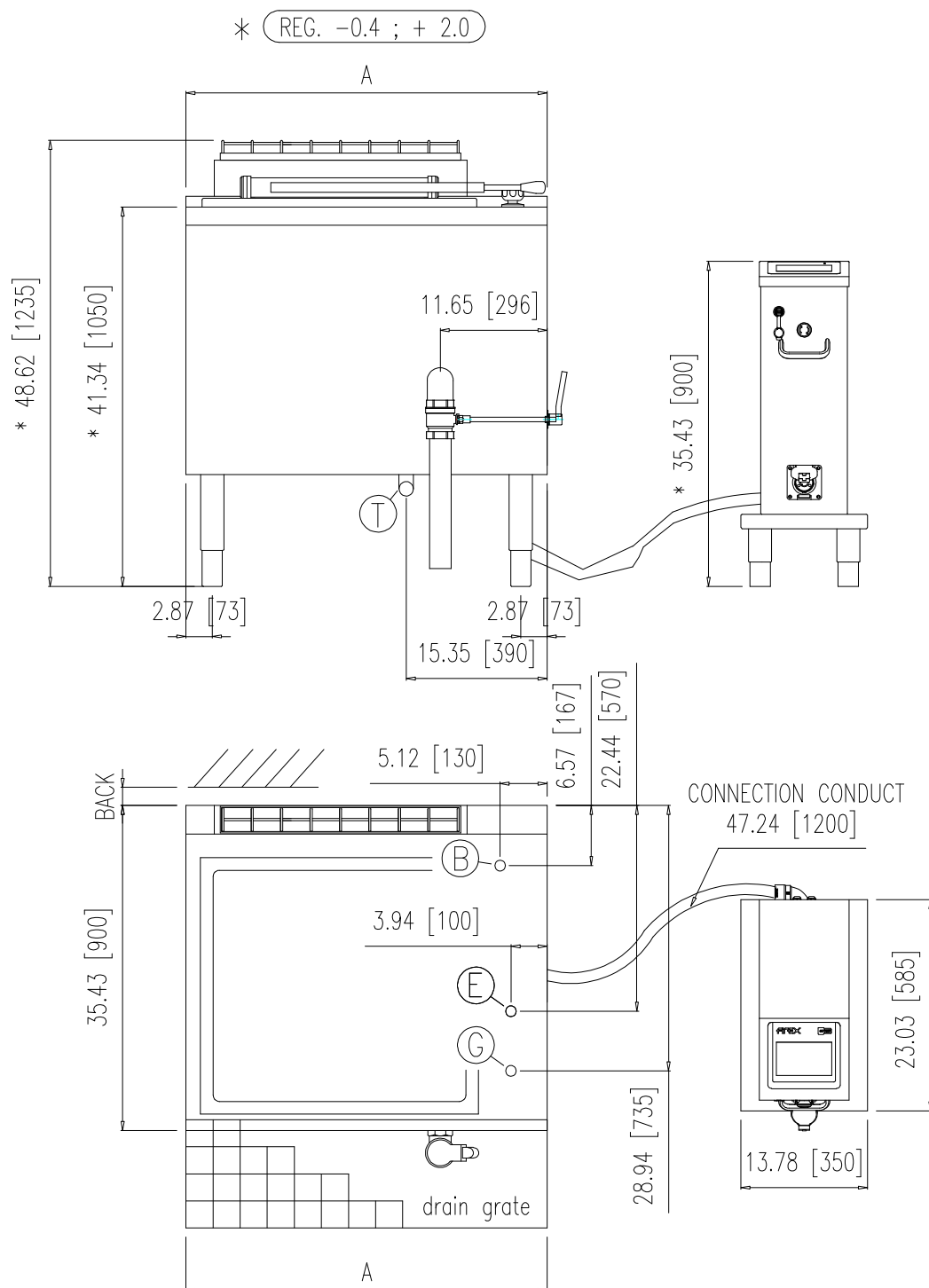
5.1 PLANT CONNECTION UCPMDG1..

LEGEND:			
E	Electrical connection (Conduit 1/2")	B	Water connection
G	Gas connection	T	Overflow drain pan
BACK	See "CLEARANCE REQUIREMENTS"		



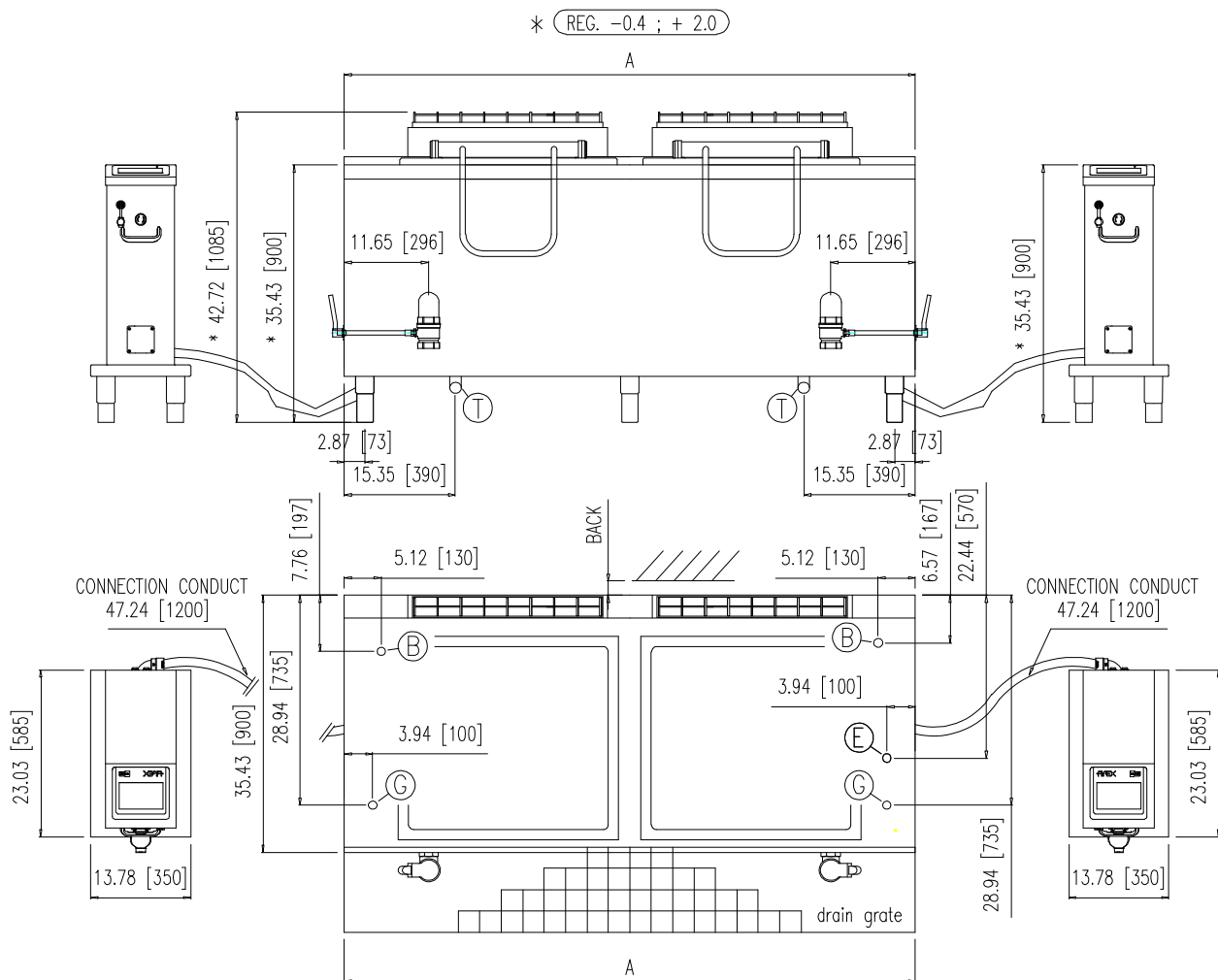
5.2 PLANT CONNECTION UCPMDG1-..L

LEGEND:			
E	Electrical connection (Conduit 1/2")	B	Water connection
G	Gas connection	T	Overflow drain pan
BACK	See "CLEARANCE REQUIREMENTS"		



5.3 PLANT CONNECTION UCPMDG2-..

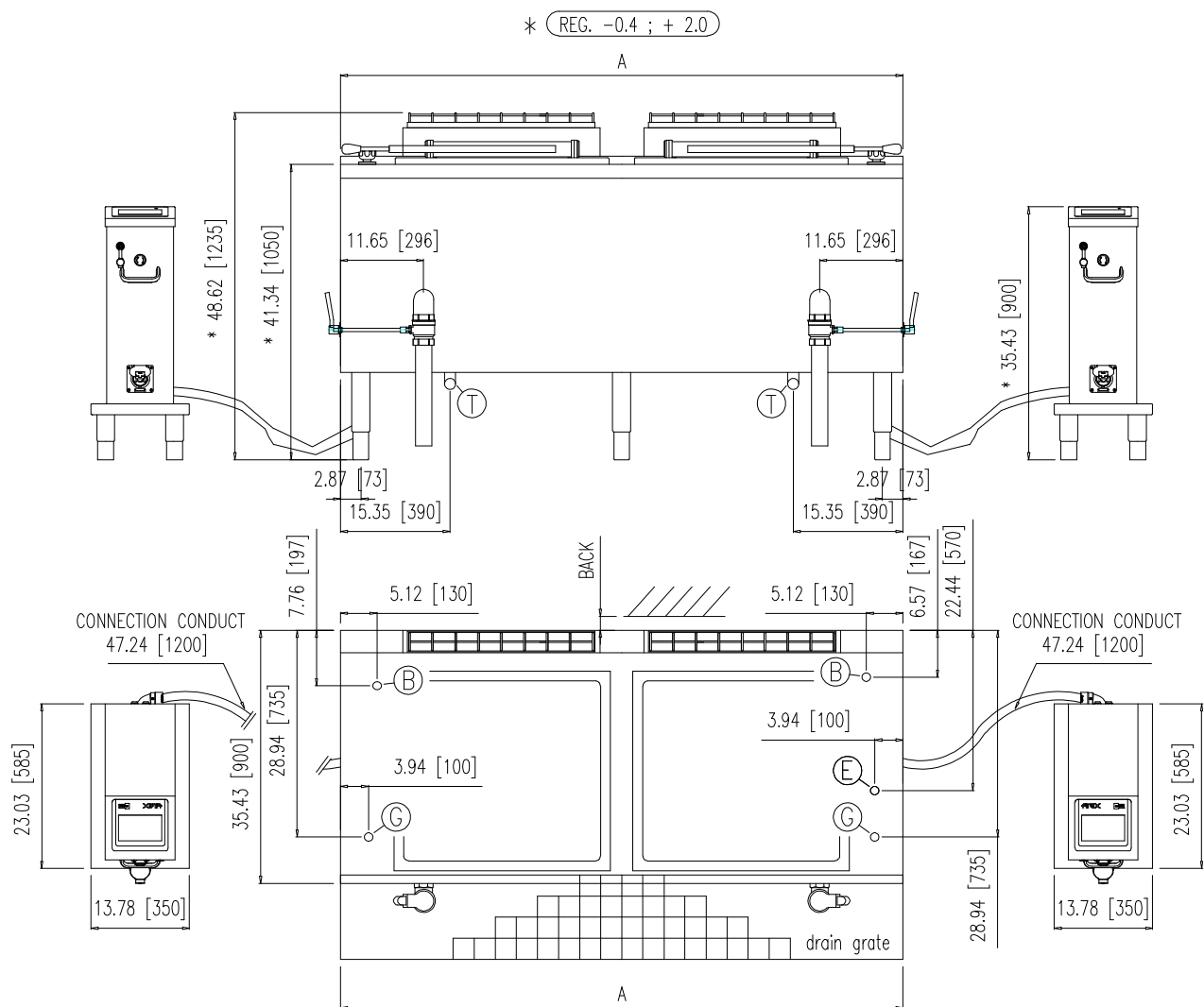
LEGEND:			
E	Electrical connection (Conduit 1/2")	B	Water connection
G	Gas connection	T	Overflow drain pan
BACK	See "CLEARANCE REQUIREMENTS"		



5.4 PLANT CONNECTION UCPMDG2-..L

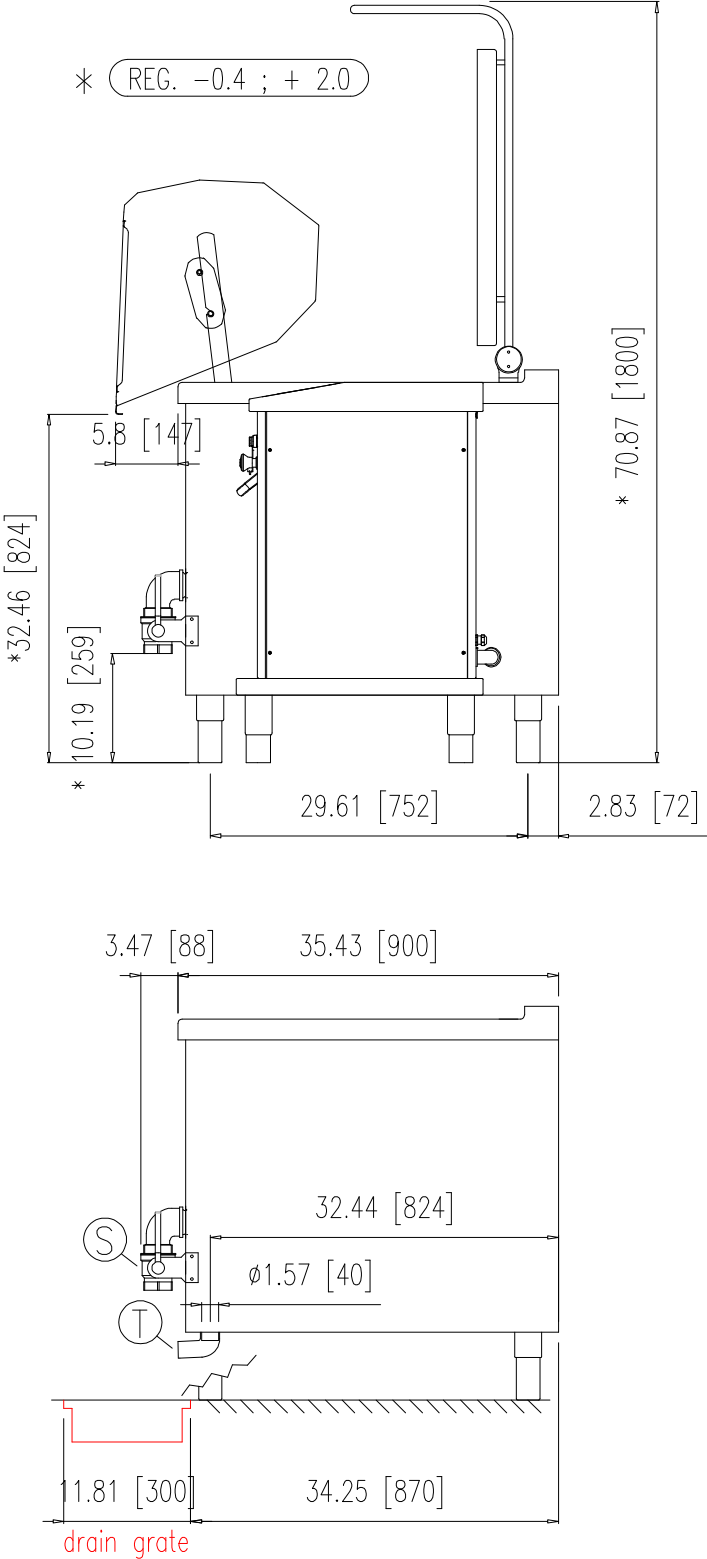
LEGEND:

E	Electrical connection (Conduit 1/2")	B	Water connection
G	Gas connection	T	Overflow drain pan
BACK	See "CLEARANCE REQUIREMENTS"		



5.5 SIDE VIEW WITH DRAIN UCPMDG1-.. ; UCPMDG2..

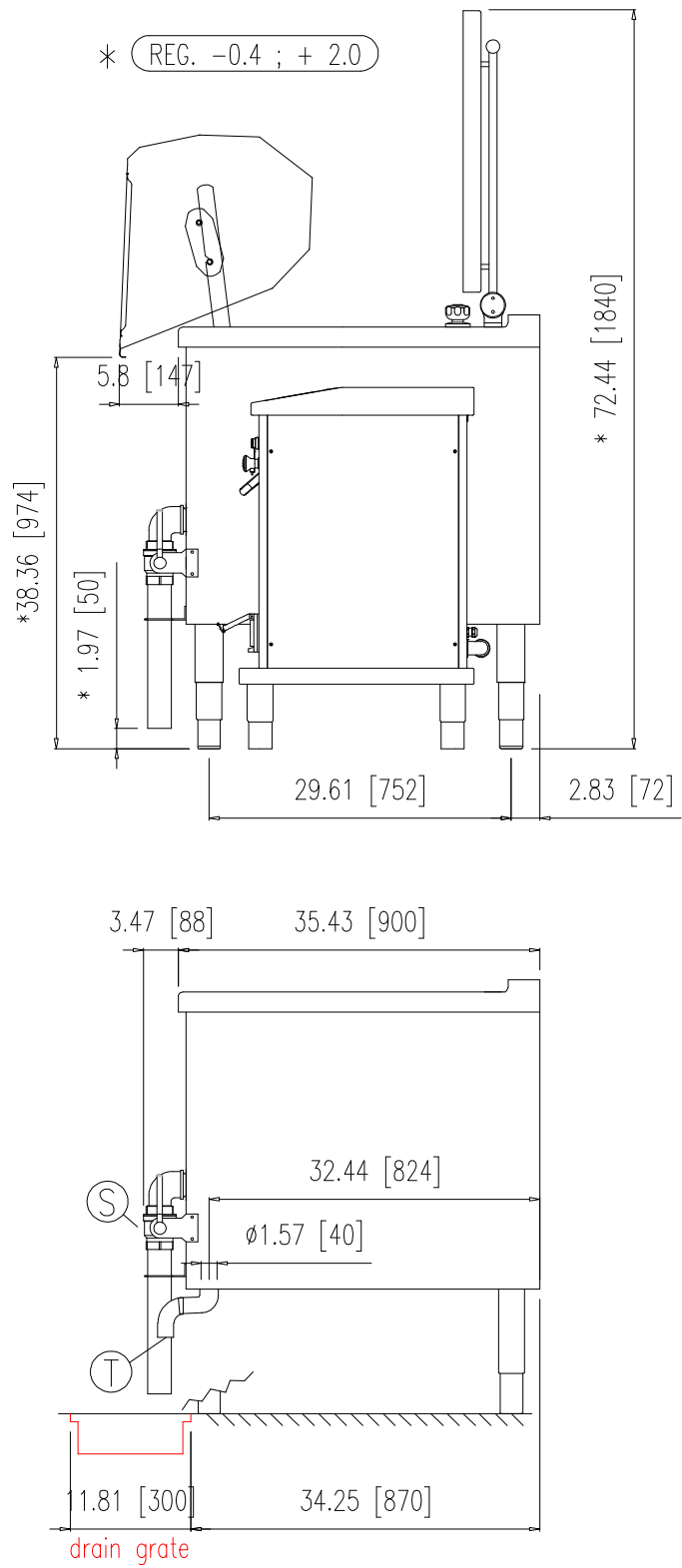
LEGEND:			
S	Tank drain	T	Overflow drain pan



5.6 SIDE VIEW WITH DRAIN UCPMDG1-..L ; UCPMDG2..L

LEGEND:

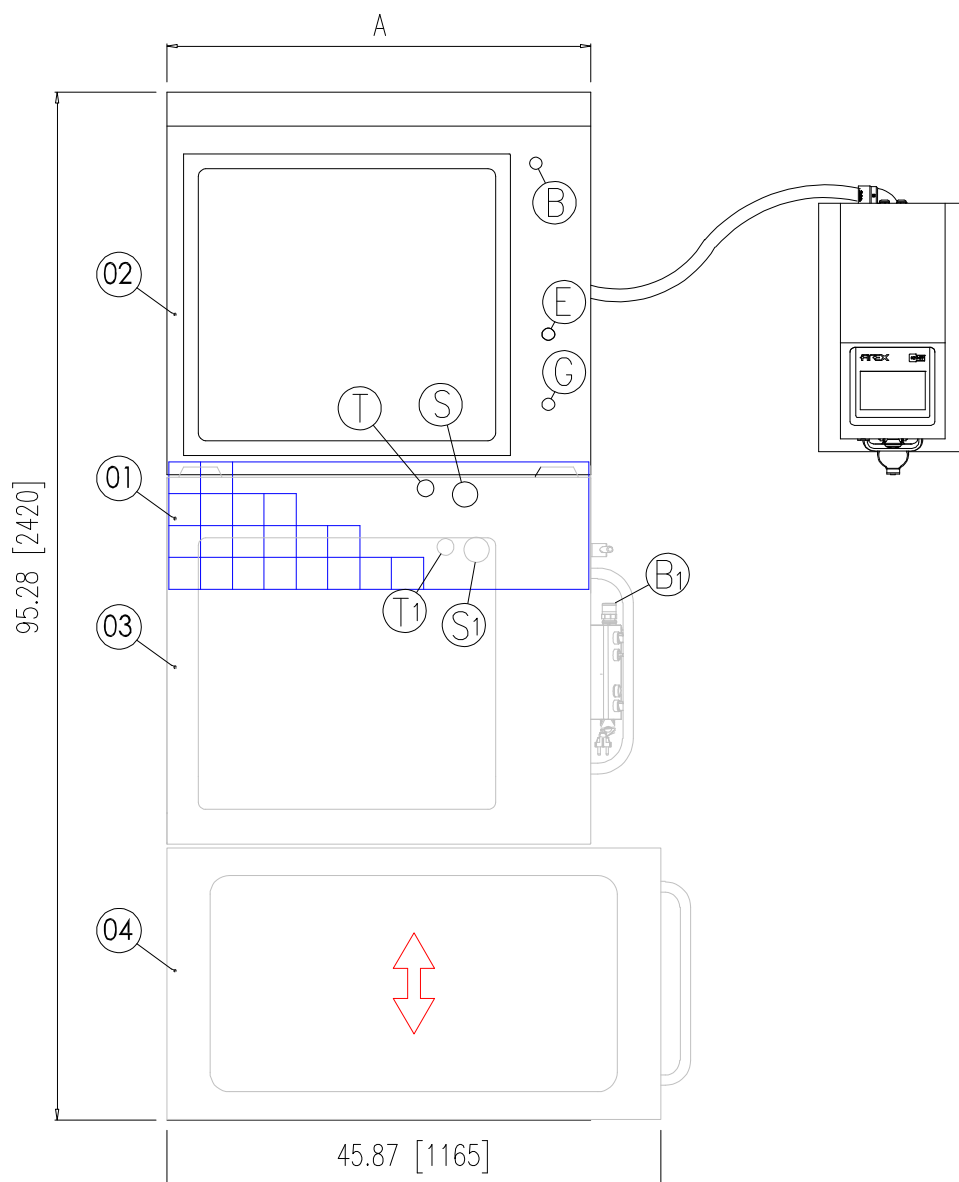
S	Tank drain	T	Overflow drain pan
----------	------------	----------	--------------------



5.7 PLANT CONNECTION LINE COOK & CHILL 1 TANK (UCPMDG1-..L)

LEGENDA:			
01	Grilled floor drain	E	Electrical connection (UCPMDG1-..L)
02	Multicooker (UCPMDG1-..L)	G	Gas connection (UCPMDG1-..L)
03	Tank for cooling (mod.UBAVR..DX)	B	Water connection (UCPMDG1-..L)
04	Trolley 3 gn1/1 (mod.UBACC1010)	S	Pan drain (UCPMDG1-..L)
		T	Overflow drain pan (UCPMDG1-..L)
		B1 *	Cold Water connection
		S1 *	Cooling tank drain
		T1 *	Overflow cooling tank

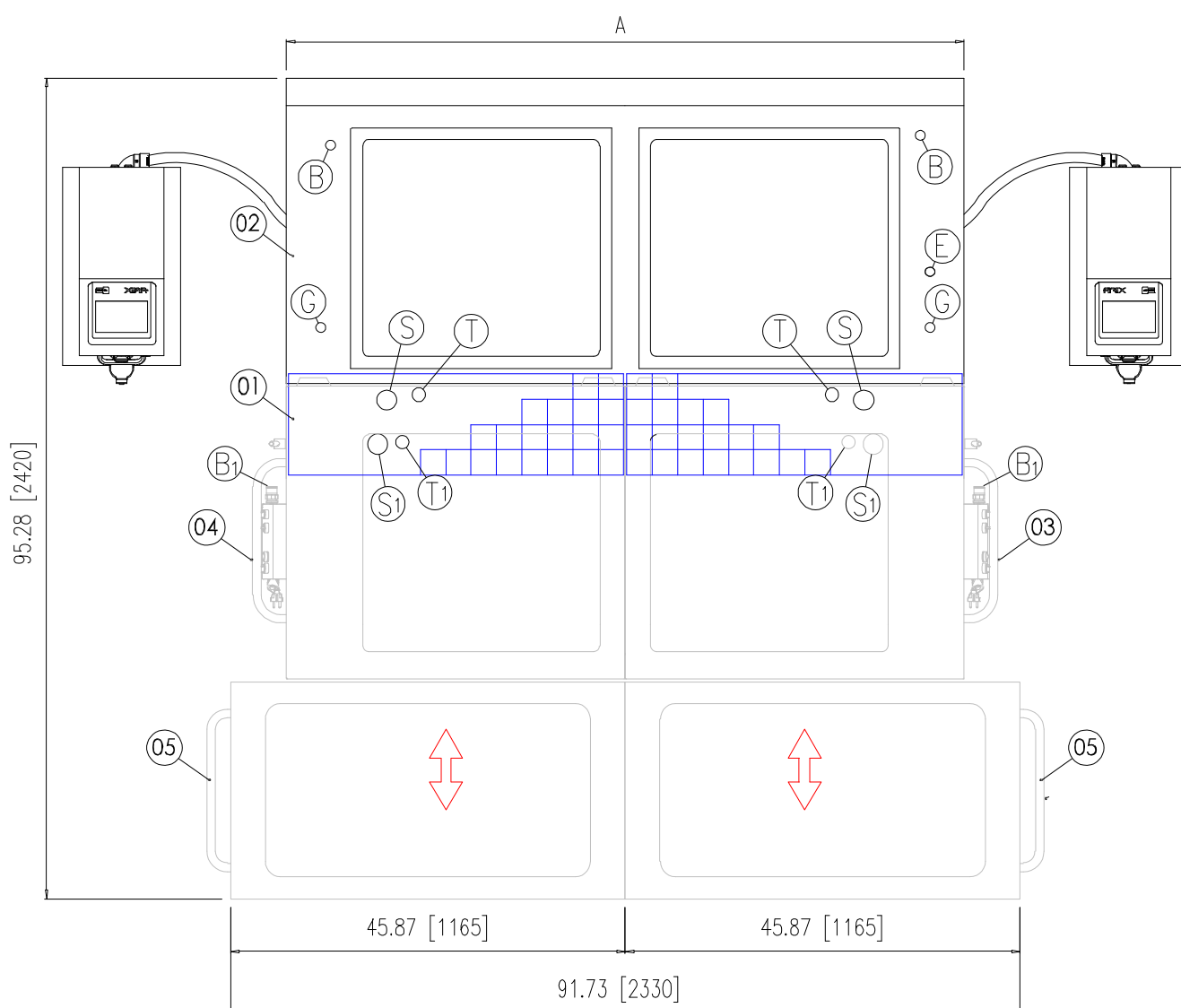
* See manual 05-UBAVR-DIMU-00-EN



5.8 PLANT CONNECTION LINE COOK & CHILL 2 TANK (UCPMDG2-..L)

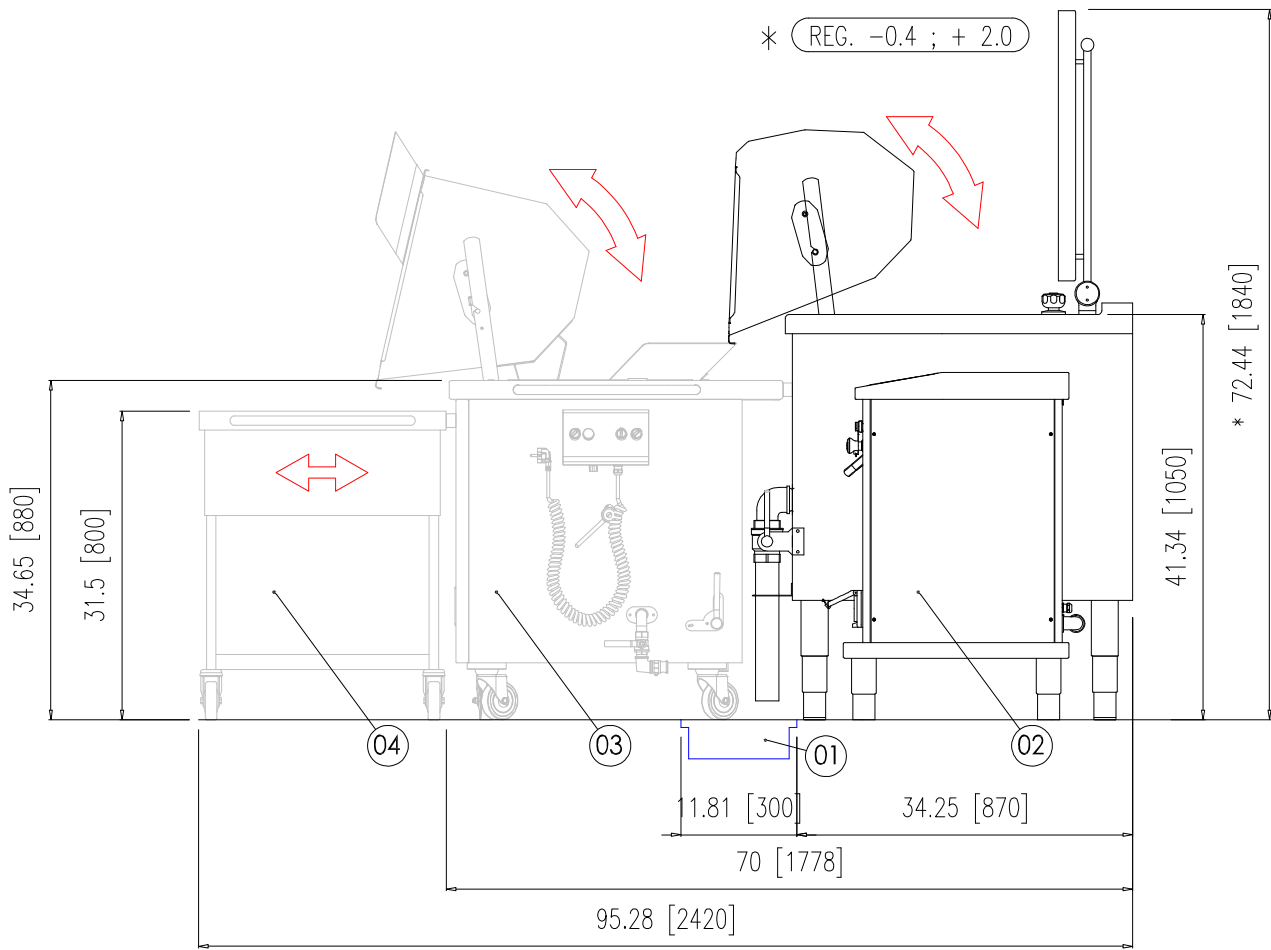
LEGENDA:			
01	Grilled floor drain	E	Electrical connection (UCPMDG2-..L)
02	Multicooker (UCPMDG2-..L)	G	Gas connection (UCPMDG2-..L)
03	Tank for cooling (mod.UBAVR..DX)	B	Water connection (UCPMDG2-..L)
04	Tank for cooling (mod.UBAVR..SX)	S	Pan drain (UCPMDG2-..L)
05	Trolley 3 gn1/1 (mod.UBACC1010)	T	Overflow drain pan (UCPMDG2-..L)
		B1 *	Cold Water connection
		S1 *	Cooling tank drain
		T1 *	Overflow cooling tank

* See manual 05-UBAVR-DIMU-00-EN



5.9 SIDE VIEW LINE COOK & CHILL 1/2 TANK (UCPMDG1-..L ; UCPMDG2..L)

LEGENDA:			
01	Grilled floor drain	03	Tank for cooling (mod.UBAVR..DX/SX)
02	Multicooker (UCPMDG1-..L or UCPMDG2-..L)	04	Trolley 3 gn1/1 (mod.UBACC1010)



6 TRANSPORT, STORAGE, UNPACKING

6.1 TRANSPORT



The movement of the machine must be performed by a qualified operator for use of lifting and transport equipment in accordance with the laws of the country of the user of the machine.

The machine can be transported with a normal means (forklift or transpallet) capable of supporting its weight and size (see tab. "TECHNICAL DATA").



Always check the correct balance of the weight of the machine (B = center of gravity) to prevent unexpected movement or dropping to the floor of the car with damage to people or things around you.

For transport on pallets, Fig.1

For transport without pallets, Fig.2



When unpacking and subsequent handling, pay particular attention to the control columns. Do not allow the connection conduit to be pulled!

Fig.1

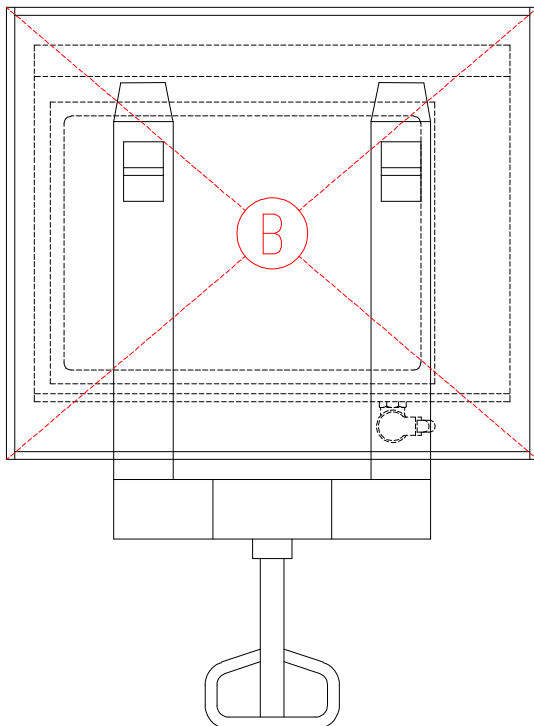
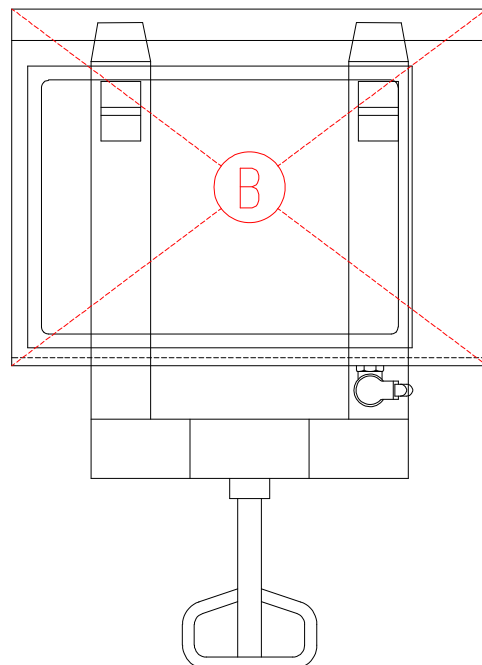


Fig.2



6.2 STORAGE



Store the appliance in a closed environment protected against atmospheric agents.
Keep the appliance away from humidity and temperature ranges



Protect the appliance from shocks and stresses



Ensure that the appliance is in contact with corrosive substances

6.3 RECEIPT AND UNPACKING



Upon receipt of the machine check that the packaging is undamaged. If it does not withdraw the conditional commodity producing photographic evidence of any apparent damage.



After removing the packaging, check that the appliance is undamaged. In case of visible damage, do not connect the appliance but contact the sales outlet immediately.



Check for the presence of individual components with packing lists.



Remove from the panels of the machine the protective film PVC .



Before disposing of the packaging materials **make sure that they do not contain machine elements** (accessory; tools; documentation, etc)



Dispose of the packaging components in accordance with the regulations in force on waste disposal.

7 INSTALLATION

7.1 INSTALLATION CODES AND STANDARDS

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.

1. The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system at pressures in excess of $\frac{1}{2}$ psi (3.5 kPa).
2. The appliance must be isolated from the gas supply piping system by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than $\frac{1}{2}$ psi (3.5 kPa).

Electrical grounding must be provided in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable.

The electrical diagram is located on the inside of side panel of right hand console.

7.2 REQUIREMENTS FOR THE INSTALLATION SITE

The room in which the appliance is to operate must be well ventilated.

The appliance belongs to the installation class A1 (no direct connection of a chimney or flue exhaust system is required), so it is very important for the environment in which it is installed to be well-aired and provided with all the safety openings prescribed for its power.

VENTILATION

The appliance are only to be installed under a ventilation hood in a room which has provisions for adequate make up air.

Information on the construction and installation of ventilating hoods may be obtained from the standard for "Vapor Removal from Cooking Equipment", NFPA No. 96 (latest edition), available from the National Fire Protection Association, Batterymarch Park, Quincy, MA, USA, 02269.



The gas shut off valve, the electrical isolating switch and the water shutoff valves must both be located near to the appliance, within easy reach for the user.

7.3 POSITIONING

CLEARANCE REQUIREMENTS

This unit must be installed in accordance with the clearances shown on the rating label which is adhered to the unit.

UCPMDG1-.. UCPMDG1-..L

CLEARANCES		
	Combustible construction	Noncombustible construction
Back	8 " (200 mm)	2 " (50 mm)
Right Side	25" (635 mm)	25" (635 mm)
Left Side	0"	0"
"Suitable for installation on combustible floors"		

UCPMDG2-.. UCPMDG2-..L

CLEARANCES		
	Combustible construction	Noncombustible construction
Back	8 " (200 mm)	2 " (50 mm)
Right Side	25" (635 mm)	25" (635 mm)
Left Side	25" (635 mm)	25" (635 mm)
"Suitable for installation on combustible floors"		

There are no particular prescriptions regarding side distances from other appliances or walls, however it is advisable to leave enough space (20/30 " : 50/70 cm) in case of maintenance and/or repairs.



The appliance must stand level. Small differences in level can be eliminated by screwing or unscrewing the adjustable feet. **A significantly uneven or sloping stance can affect the operation of the appliance adversely.**
Adjust the bottom foot on each leg to overcome an uneven floor.

8 CONNECTIONS

8.1 ELECTRICAL CONNECTION



During installation, observe the regulations provided by the local electricity company.



The appliance is supplied to operate according to the power supply indicated on appliance's rating plate.



A separate fused disconnect switch must be supplied and installed. The appliance must be electrically grounded by the installer.

The earthing system must be efficient.



The electric supply must match the power requirements specified on the appliance's rating plate.

The copper wiring must be adequate to carry the required current at the rated voltage.

The connection point is indicated in the "**PLANT CONNECTION**"



Ensure main power is turned off before connecting wires.

Remove the screws of the pannel in the right side of the appliance.

Remove the right pannel. Remove the electrical box cover.

Fix the conduit in the prepared hole.

Insert the cable through the conduit. Carefully connect the conductors to the corresponding terminals. The earth conductor must be longer than the other conductors, so as to disconnect last in the event of a strong pull of the cable.

Reassemble the electrical box cover and secure it with screws.

Reassemble the right pannel and secure it with screws.



Any damage caused by water/steam infiltration or insects, due to the machine panels not being closed (after installation or maintenance) shall void any warranty claims.

8.2 WATER CONNECTION



The equipment is to be installed with adequate backflow protection to comply with applicable federal, state, and local codes.



The water pressure in the supply network must be between the values indicated in the **"INSTALLATION TECHNICAL DATA"** table.
If not, install a pressure reducer upstream of the appliance.



Before making the water connection, carefully clean the connection pipe. It is advisable to let the water flow to clean the whole piping. Any impurities could compromise the operation of the machine.

The diameter of the connections is indicated in **"INSTALLATION TECHNICAL DATA"**

The connection point is indicated in the **"PLANT CONNECTION"**

Install a shut-off valve upstream of the appliance, one for each water connection on the appliance, near the appliance and in a position easily accessible by the user.

8.3 WATER DRAIN CONNECTION



Make sure there is a drain grate, of the dimensions indicated in the “CONNECTION DRAWING”.

In the drain grate must discharge the discharge valve (S) and an overflow (T).

WARNING!

The appliance is supplied with a drain elbow connected to the overflow device (T) to convey hot water steam away from the appliance, to avoid it dripping into the appliance damaging its electronic circuit, therefore:

- Do not remove or turn the overflow elbow .

During cooking from the overflow (T) hot water can come out.

To avoid burns:

- Bring the drain as close as possible to the drain grate (fig.1 dimension “X” < 0.5 ”)
- Eventually, bring the drain directly into the drain grate (fig.2)

fig.1

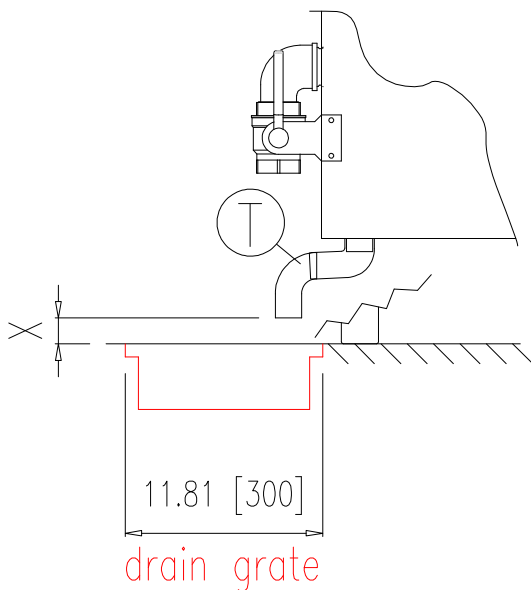
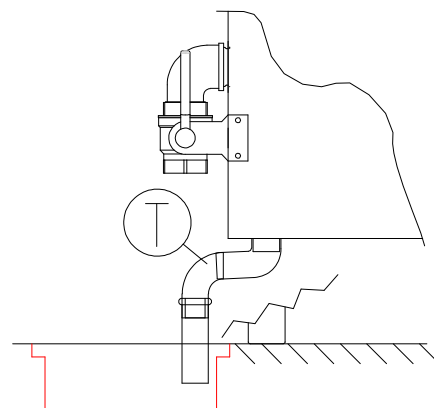


fig.2



8.4 GAS CONNECTION

The choice of the gas piping depends on the diameter required for the type of gas, appliance and installation and should be performed in conformity with current regulations.



The rating plate on the lower right side of the unit indicates the type of gas your unit is equipped to burn. Do NOT connect to any other gas type.

Each unit is equipped with an internal pressure regulator .

The manifold pressure is show in table **"GAS MANIFOLD PRESSURE"**

An adequate gas supply is imperative.

Undersized or low pressure lines will restrict the volume of gas required for satisfactory performance.

Fluctuations of the normal supply pressure more than 20% on natural gas, and 10% on propane gas, will create problems and affect burner operating characteristics.

The gas inlet pressure is show in table **"GAS INLET PRESSURE"**

With all units operating simultaneously, the manifold pressure on all units should not show any appreciable drop.

Purge the supply line to clean out any dust, dirt, or other foreign matter before connecting the line to the unit.

It is recommended that an individual manual shut off valve be installed in the gas supply line to the unit.

Use pipe joint compound which is suitable for use with LP gas on all threaded connections. Test pipe connections thoroughly for gas leaks.



WARNING:

All connections must be checked for leaks, after the unit has been put in operation.

Use soapy water only for testing on all gases.

Never use an open flame to check for gas leaks.

NOTICE: If applicable, the vent line from the gas appliance pressure regulator shall be installed to the outdoors in accordance 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 diameter of the connections is shown in **"TECHNICAL DATA"**

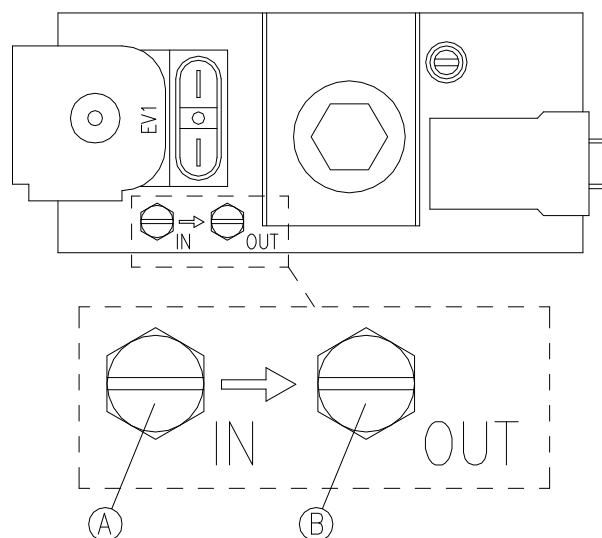
The point of connection is shown in the **"PLANT CONNECTIONS"**

8.4.1 CONTROL OF THE GAS PRESSURE

Gas pressure is measured directly in the gas valve.

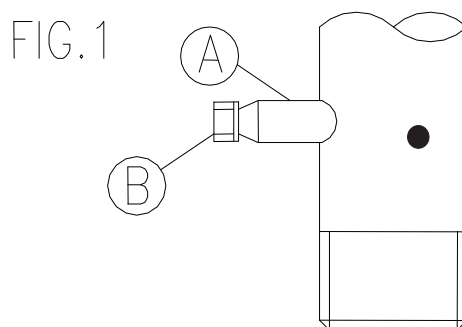
A = GAS INLET PRESSURE INTAKE

B = GAS MANIFOLD PRESSURE INTAKE



ONLY FOR THE EUROPEAN MARKET

The gas inlet pressure intake is on the gas feed pipe (**FIG.1 "A"**) (See **PLANT CONNECTION**).



Before connecting the gauge remove the screw of the inlet pressure intake (**FIG.1 "B"**).

Connect the U manometer and measure the pressure with **device functioning**.

At the end tighten the screw of the inlet pressure intake.

9 COMMISSIONING AND TESTING

Once all the connections have been made, the appliance and the overall installation must be checked following the directions given in this manual.

CHECK IN PARTICULAR:

That the protective film has been removed from the external surfaces;
That the panels of the machine are closed correctly;
That connections have been made in accordance with the requirements and directions indicated in this manual;
That all safety requirements in current standards, statutory regulations and directives have been met;
That the power cable is not subjected to traction and is not in contact with hot surfaces;
That the water, gas and steam connections are tight and not subjected to traction.

Now proceed to light the appliance as directed in the instructions for use.

While the appliance is in use, voltage should not differ from the nominal voltage more than +/- 10%.

In the gas models:

Check that the flue gas exhaust is not clogged and that they are expelled without any hindrance.

Repeat "**CONTROL OF THE GAS INLET PRESSURE**" with the machine running.

If you have other machines connected to the main pipe of the gas, although these have to be put into operation, to perform a correct control of the pressure of inlet gas.



The test report must be completed in full and submitted to the customer who should then sign in acceptance. With effect from this moment, the appliance is covered by the manufacturer's warranty

10 USING THE MACHINE

11 TOUCH SCREEN

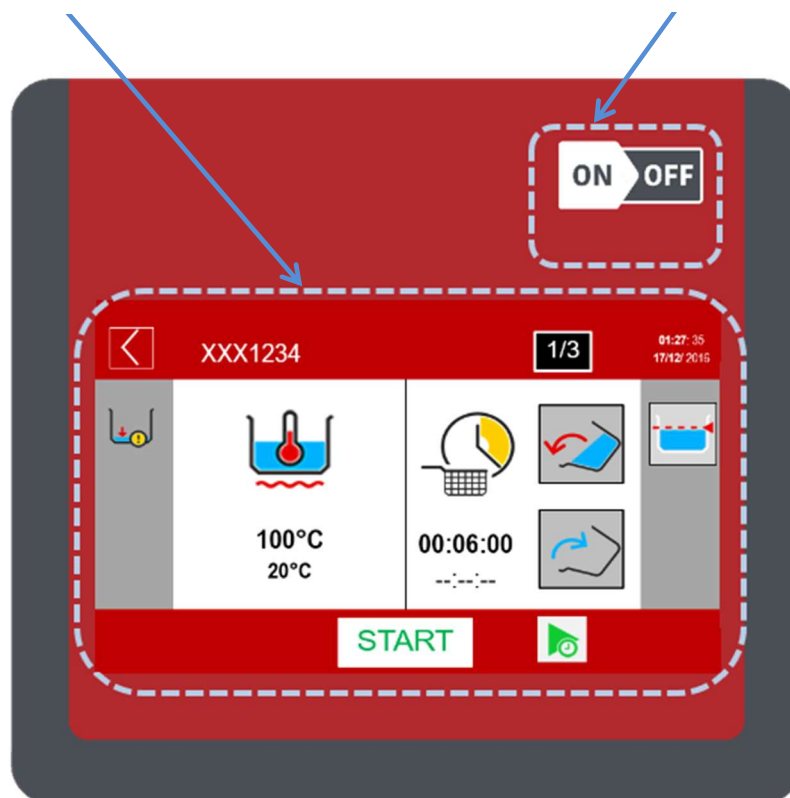
1-On-off switch

2- 7" TFT resistive display

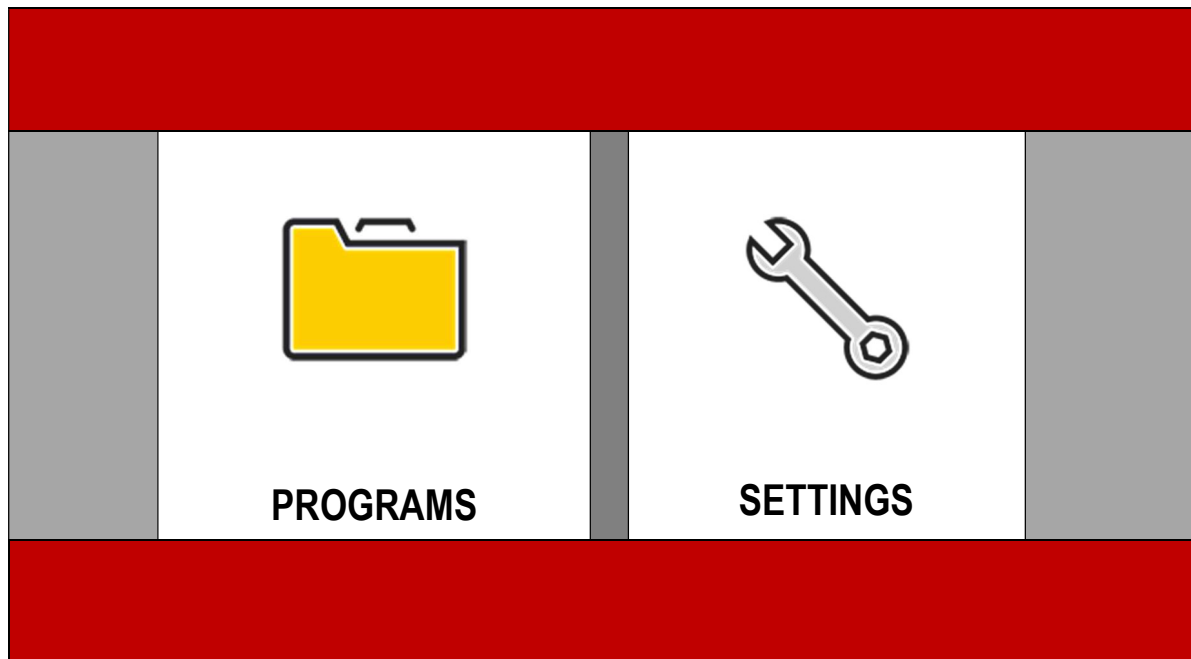
3- Keypad for movements (mixer, pan)

2- 7" TFT resistive display

1-On-off switch



12 MAIN MENU



PROGRAMS

- Setting manual cooking parameters
- Carrying out manual cooking
- Running cooking programs

SETTINGS

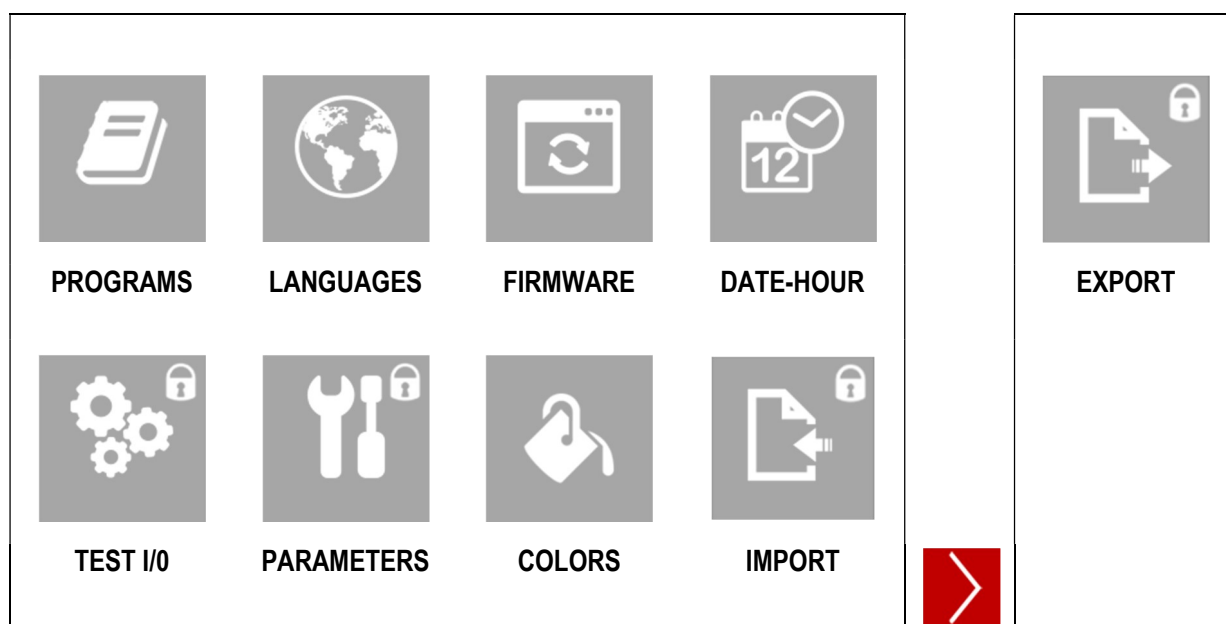
Appliance setting-user;

- creating-editing cooking programs
- language
- date-time
- firmware update
- colors
- EXPORT (HACCP data)

Appliance setting - installer/technical assistant;

- TEST I/O
- Parameter setting (unit of measurement)
- Import database

13 SETTINGS MENU

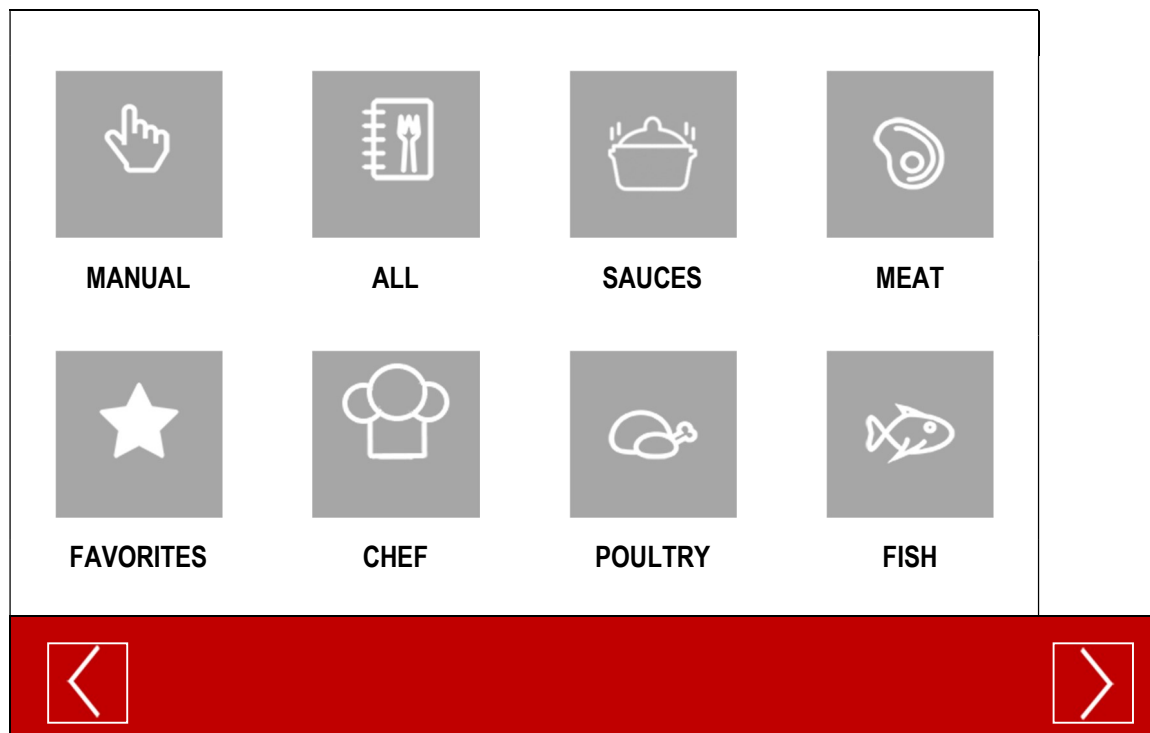


PROGRAMS	• Creating-editing cooking programs
LANGUAGES	• Language setting
FIRMWARE	• Firmware update (from USB)
DATE-HOUR	• Current Date and Time setting

TEST I/O	• Test I/O board (only with password)
PARAMETERS	• Parameter setting (only with password)
COLORS	• Screen colour setting
IMPORT	• Import database (parameters, cooking, languages, programs) only with password.

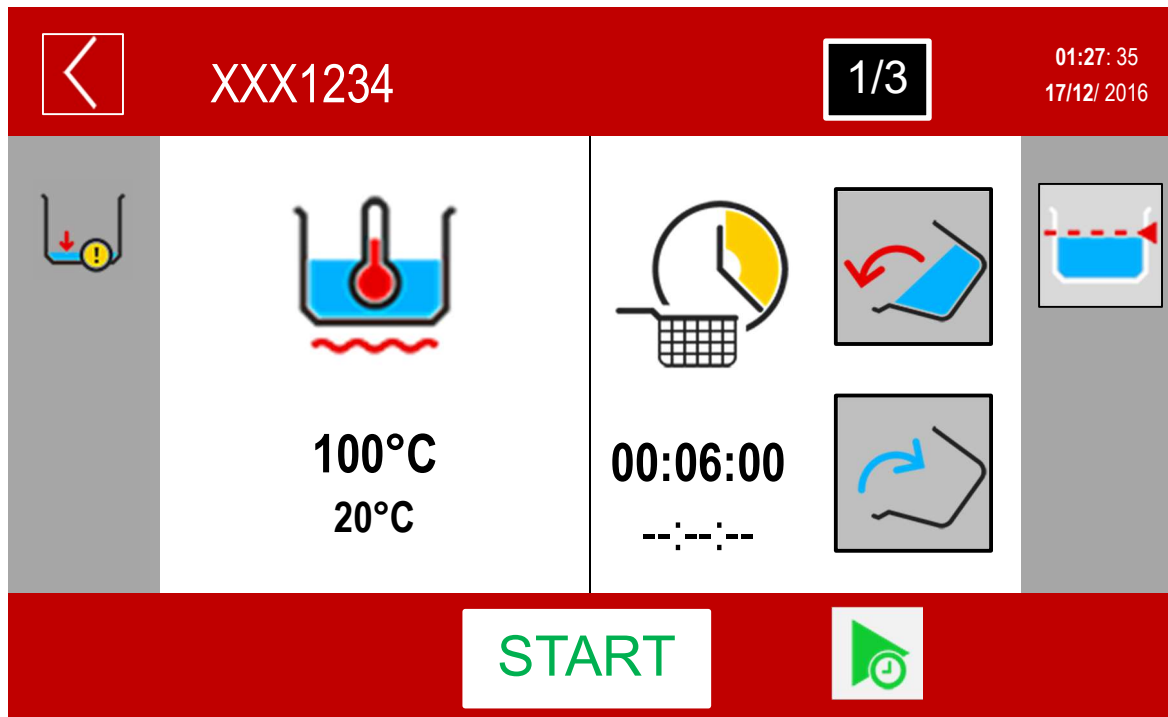
EXPORT	• Export (HACCP data).Read the instruction manual dedicated to HACCP.
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14 PROGRAMS MENU



 MANUAL	• Setting manual cooking parameters • Carrying out manual cooking
 ALL  FAVORITES  MEAT ETC	• Running cooking programs

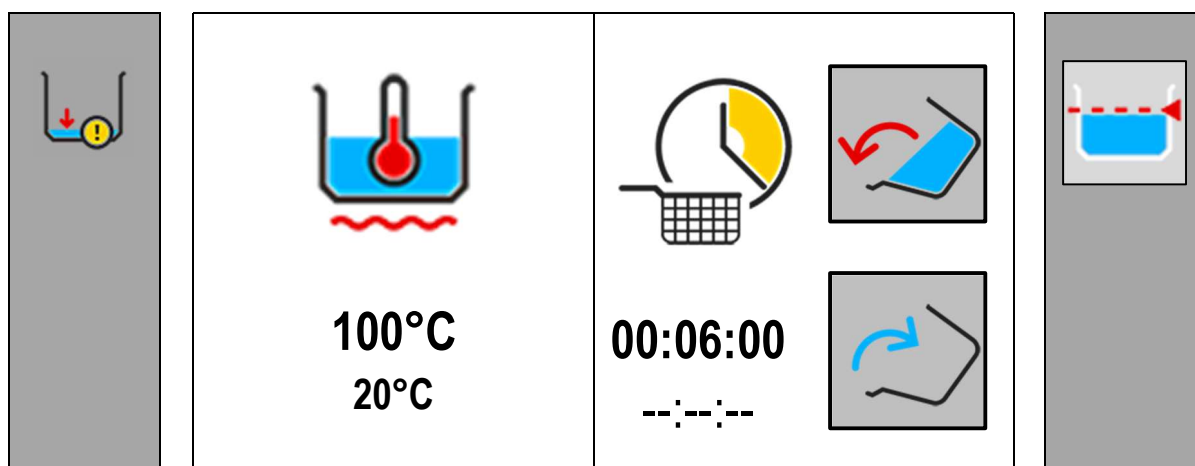
15 COOKING LAYOUT



STATUS BAR



↓ COOKING AREA



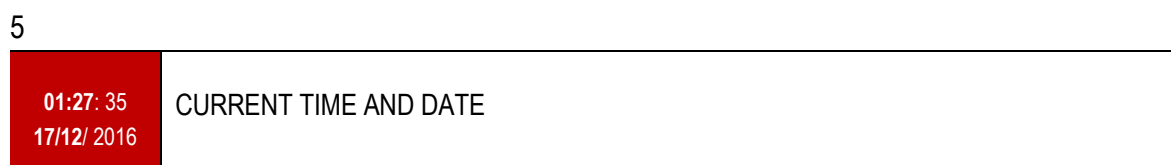
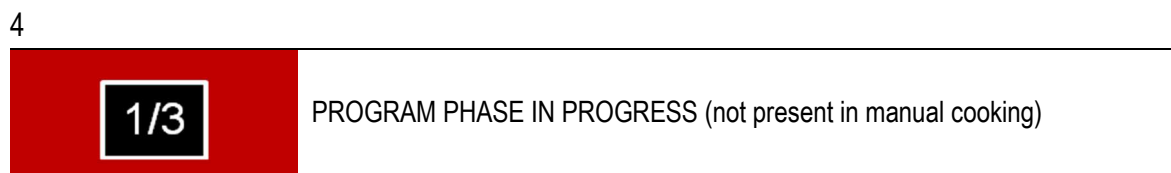
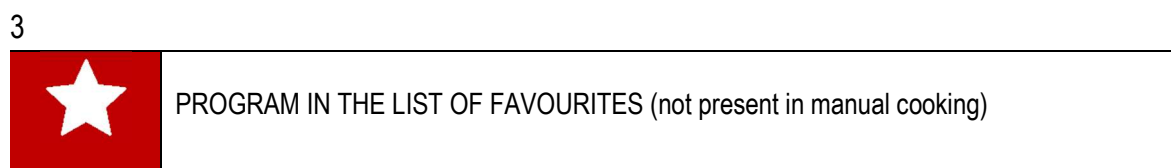
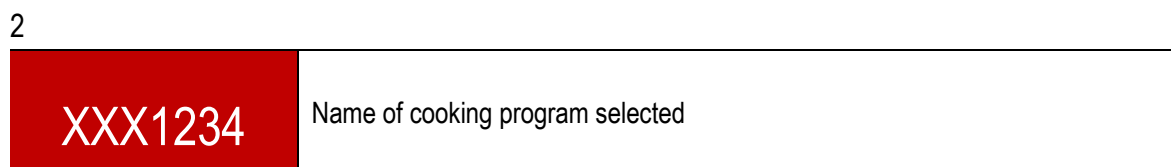
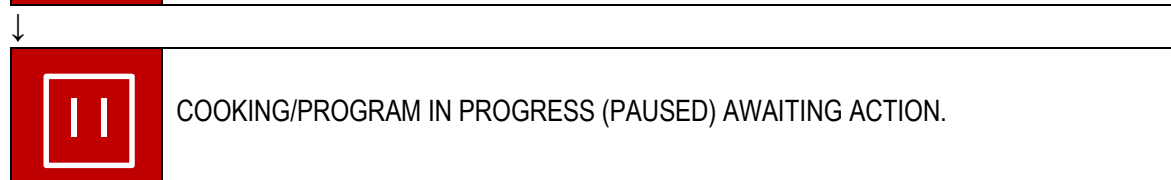
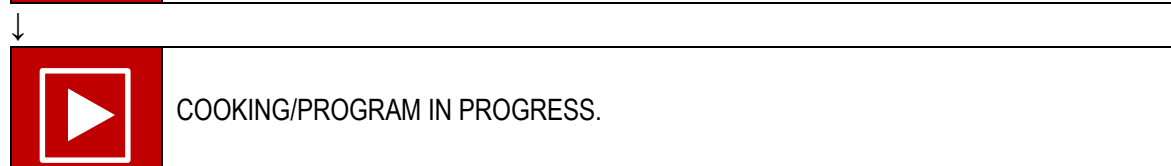
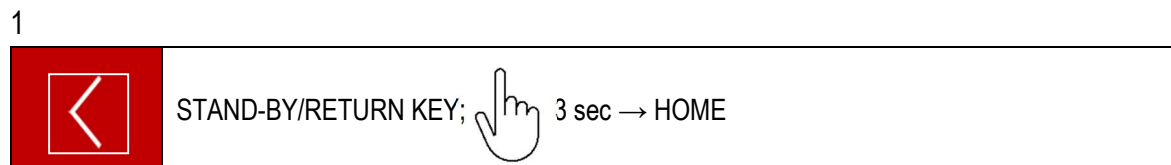
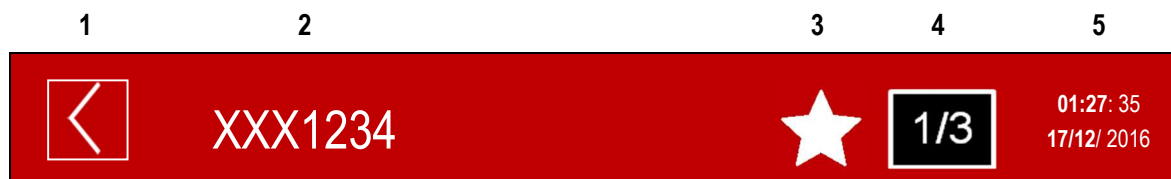
↑ MESSAGE COLUMN

FUNCTION COLUMN ↑

FUNCTION BAR



15.1 STATUS BAR



15.2 COOKING AREA

COOKING METHOD >



SETPOINT >

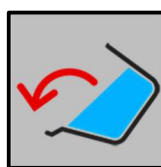
100°C

VALUE MEASURED >

20°C



TIME TYPE >



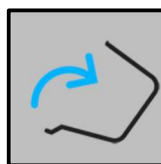
< BASKET LIFT BUTTON

SETPOINT >

00:06:00

COUNTDOWN >

--:--:--



< BASKET LOWERING BUTTON

	• HEATING IN OPERATION
	• MINIMUM HEATING
	• HEATING OFF AS SETPOINT REACHED OR FOR WAITING (L COLUMN ICONS)

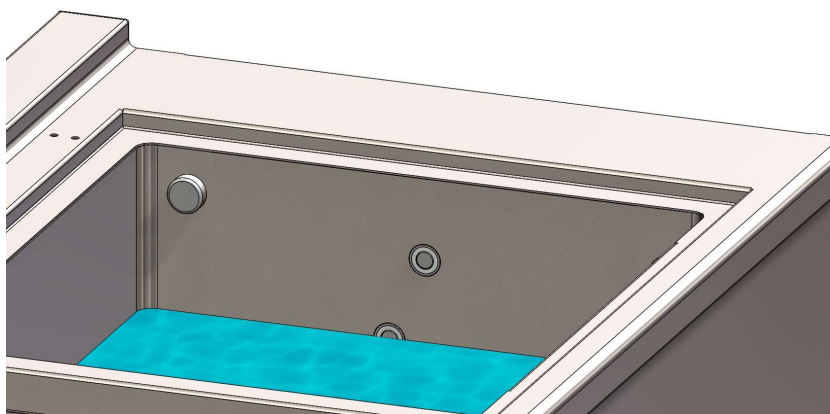
15.3 MESSAGE COLUMN (L)

INFORMATION AND REQUESTS INDICATOR L COLUMN

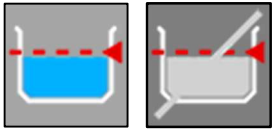
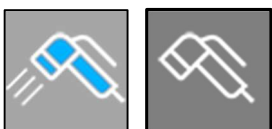
buzzer	Light Indicator	Icon	Description	Behaviour
A			Water level insufficient	Icon present when the level of H2O in the pan is insufficient (heating does not activate) **. (see figure below)
A			Overtemperature on the heating elements (only electric model UCPMDE)	Possible presence of limestone on the bottom of the tank. Icon present when the safety thermostat has been activated. To reset the alarm, turn off the machine using the emergency button and allow the machine to cool down. With the machine cold, carefully clean the bottom of the tank from limescale. If the message occurs again: Request assistance from a service center. Apply to a service centre for assistance.
A			Insufficient gas pressure (only gas model UCPMDG)	Icon present when gas pressure switch has been triggered.
A			Gas central unit reset (only gas model UCPMDG)	Icon present due to interruption in the gas central unit

** MINIMUM LEVEL OF WATER FOR HEATING

Lower Level Probe

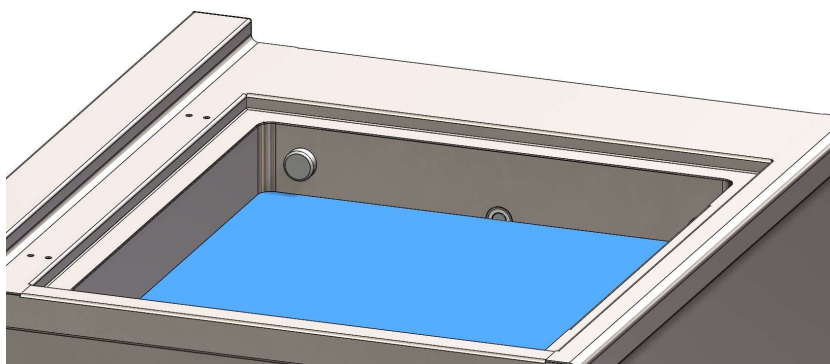


15.4 FUNCTION COLUMN (R)

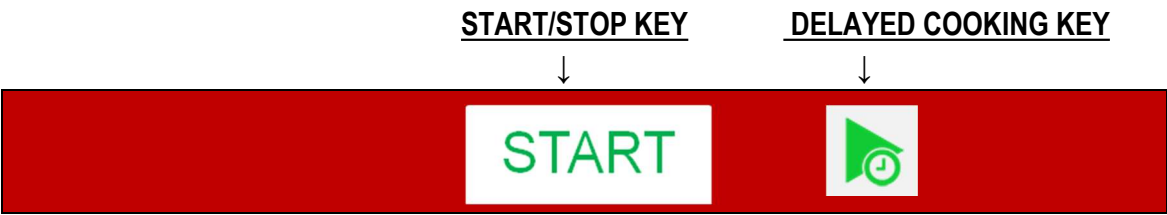
Bottom ON OFF		Description
		ON-OFF key for automatic loading H2O in tank and automatic level control. **(see figure below)
		ON-OFF key for starch skimming .
		ON-OFF key for functioning shower .(optional) In ON the operation is timed. To change the value, press the button for 2 seconds

** AUTOMATIC LEVEL CONTROL

Upper Level Probe



15.5 FUNCTION BAR



15.5.1 START-STOP KEY FOR RUNNING PROGRAMS

Attention: the START/STOP key indicates the action that will be performed by pressing the key!
The machine status is indicated by the icon on the top left

With key presence	Machine status	icon on the top left
	Machine in stand-by.	

Pressing the START key starts the program and the START key becomes the STOP.

With key presence	Machine status	icon on the top left
	Program running.  or 	 

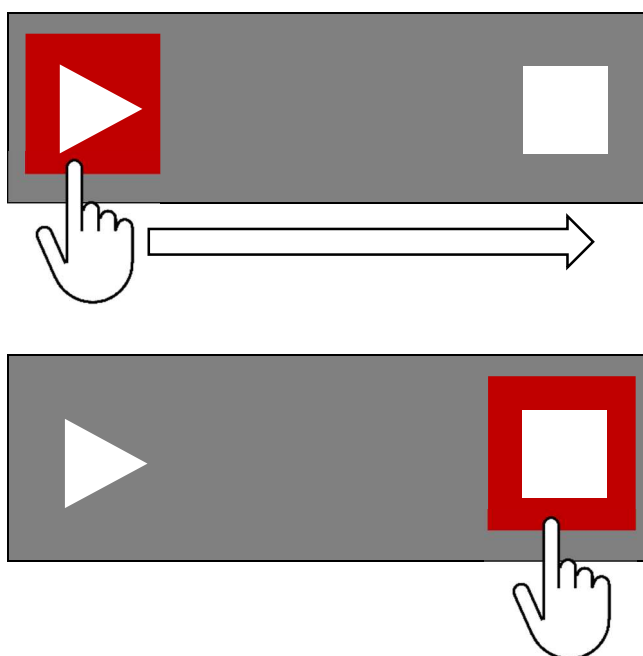


To avoid accidentally stopping the cooking program in progress, press the STOP key and the following screen appears:



If the STOP key has been pressed incorrectly, wait approximately 5 seconds and you return to the program in progress.

If instead you want to stop the program, slide the coloured square from the triangle to the square and release the key.



The STOP key becomes START.

15.5.2 COOKING WITH DELAY TIMER KEY



Press the key to access the settings for cooking with delay timer.

16 COOKING METHODS IN DETAIL

16.1 COOKING

Icon	Description
	For cooking in water that requires a maximum temperature of 100°C; the temperature regulation is controlled by the sensor (PT1000) located inside the pan, in contact with the water .
	For cooking in water where it is required to check the boiling intensity. It is possible to select only the power (minimum or maximum), not the SET temperature

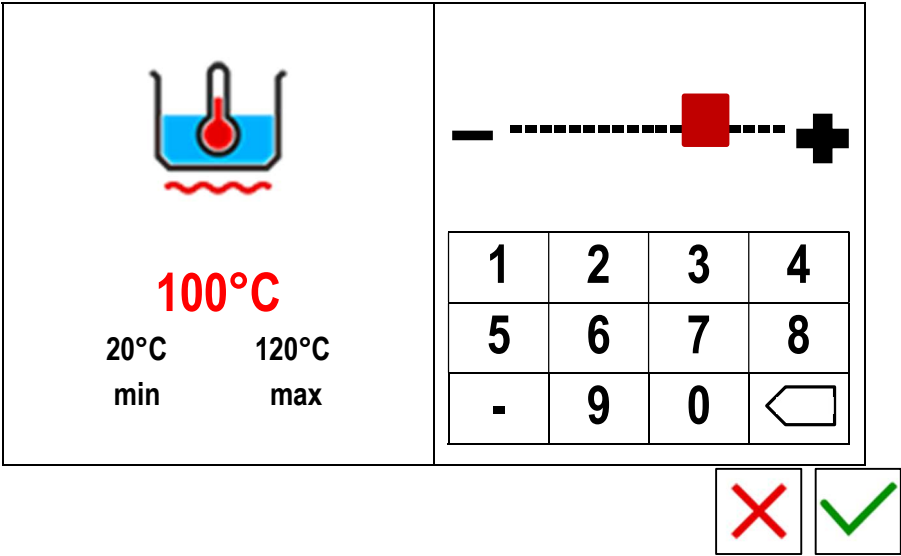
17 SETTING SETPOINT PARAMETERS

17.1 SETTING SETPOINT VALUES WITH THE KEYPAD

The following screen appears when setting any setpoint value:

left column: parameter of which you are changing the setpoint value.

right column: keypad + cursor for changing the setpoint.



Fields in the left column have the following meanings:

100°C	RED VALUE: VALUE OF WHICH YOUR ARE CHANGING THE SET
20°C min	MINIMUM VALUE SETTABLE
120°C max	MAXIMUM VALUE SETTABLE

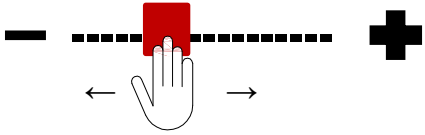
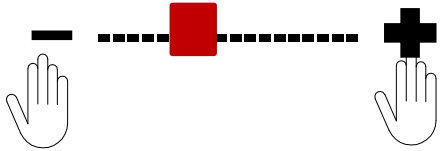
The values in the right column will be changed as follows:

SETTING WITH KEYPAD

TYPE THE DESIRED VALUE.

ATTENTION : THE VALUE MUST BE BETWEEN **min** AND **max**!

SETTING WITH CURSOR

<u>QUICK SETTING</u> 	<u>PRECISE SETTING</u> 
	

EXIT FROM SETTINGS



Exit without confirming settings key



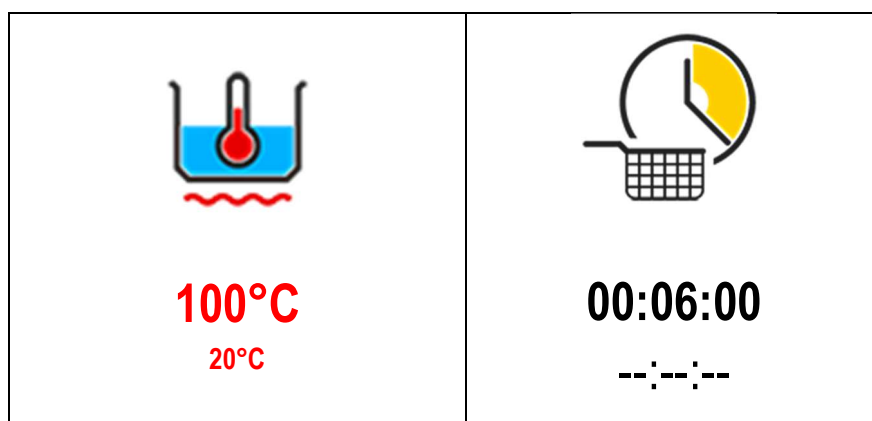
Exit confirming settings key

18 COOKING PARAMETERS SETTING

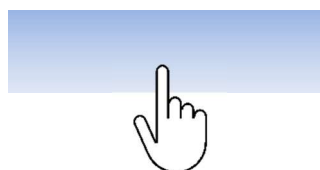
The setting of the following parameters can only be made from MAIN MENU :

1. PROGRAMS + MANUAL
2. SETTINGS + PROGRAMS

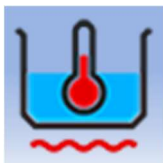
18.1 SETTING COOKING METHOD AND TEMPERATURE



AREA HIGHLIGHTED = SELECTION/SETTINGS



SETTING COOKING METHOD

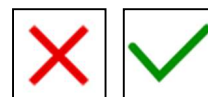
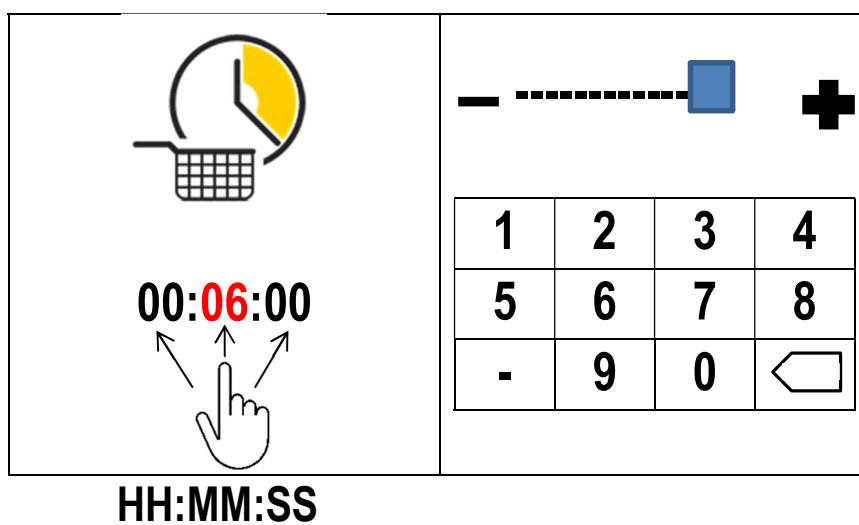
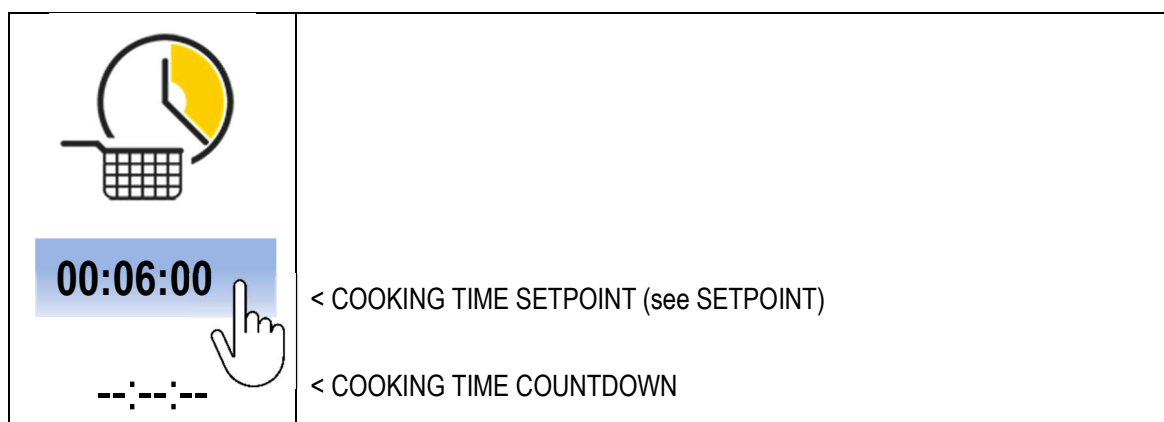
	SELECTING COOKING METHOD (see Cooking methods in detail)
---	--

SETTING TEMPERATURE SETPOINT

	< COOKING SETPOINT (see SETPOINT) < TEMPERATURE DISPLAY
---	--

SET THE SETPOINT AS DESCRIBED IN THE CHAPTER

18.2 SETTING COOKING TIME



HH: 99 max; MM: 59 max; SS: 59 max

19 CREATING PROGRAMS

FROM MAIN MENU : SETTINGS> PROGRAMS> NEW

A PROGRAM CAN CONSIST OF 20 PHASES.



IN UCPM MODELS IT IS RECOMMENDED TO CREATE ONE-PHASE PROGRAMS. IF A PROGRAM WITH SEVERAL PHASES IS CREATED, THE TRANSITION TO THE NEXT PHASE CANNOT TAKE PLACE AUTOMATICALLY, THE COOKING TIME IS THE DURATION OF THE IMMERSION TIME OF THE BASKET (REPEATABLE), NOT THE HEATING DURATION TIME !!

THE PARAMETERS ARE CONSTANT WITHIN EACH PHASE. IF A SINGLE VALUE CHANGES, YOU NEED TO CREATE A NEW PHASE!

THE CREATION OF THE PHASE CONSISTS OF ENTERING THE COOKING METHOD, COOKING TIMES, AUTOMATIC FILLING THE PAN WITH H₂O, FUNCTION STARCH SKIMMING .

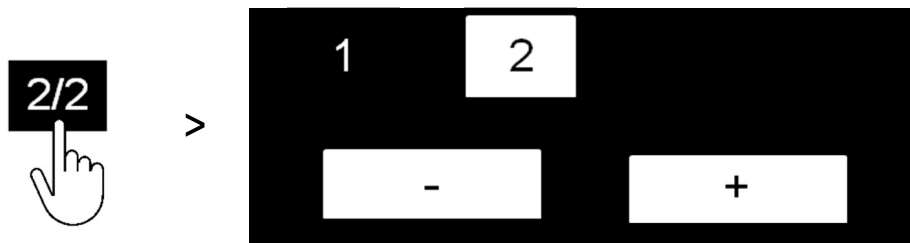
IT IS ALSO POSSIBLE TO ENTER (IN EVERY PHASE) 2 MESSAGES PRESENT IN THE LEFT COLUMN. (SEE MESSAGE SETTINGS)

19.1 CREATING/DELETING PHASES

ONCE THE PARAMETERS OF PHASE 1 ARE SET, YOU CAN THEN ADD PHASE 2:



AFTER HAVING ADDED AND SET THE PARAMETERS OF PHASE 2, PRESSING ON THE PHASE/PHASE FIELD DISPLAYS THE FOLLOWING SCREEN:

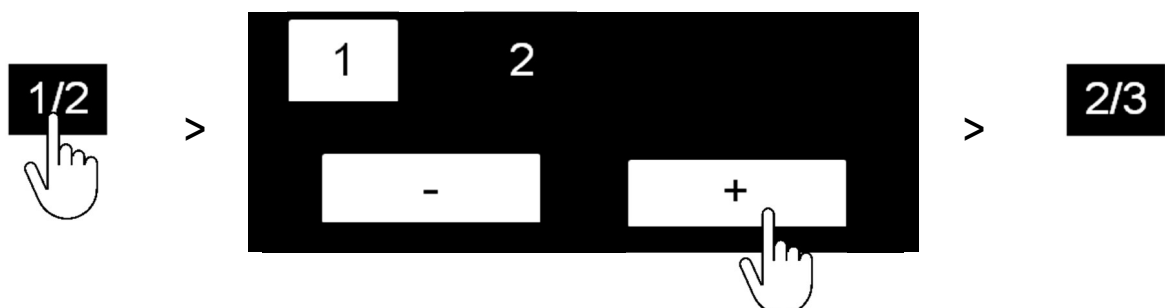


2 SHOWS THE CURRENT PHASE

1 RETURNS TO PHASE 1 SETTINGS

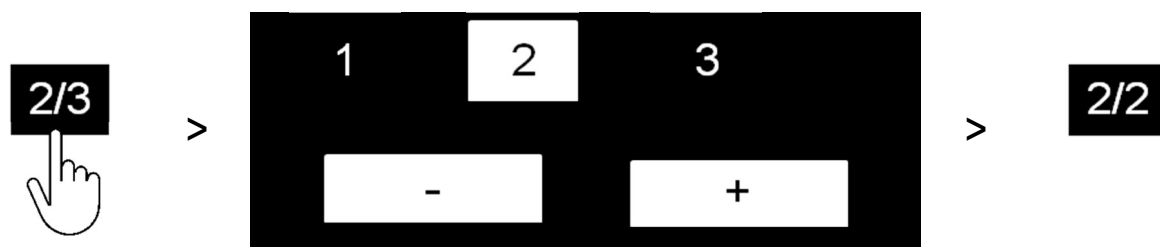
+ ENTERS A NEW PHASE AFTER THE HIGHLIGHTED PHASE

(e.g. if the program consists of 2 phases and I want to insert a phase between 1 and 2, I have to select phase 1 and press the + key, phase 2 becomes 3 and you need to set the parameters for phase 2).



- DELETES THE HIGHLIGHTED PHASE AND RENUMBERS THE FOLLOWING PHASES

(e.g. if the program consists of 3 phases and phase 2 is deleted, phase 3 becomes 2)



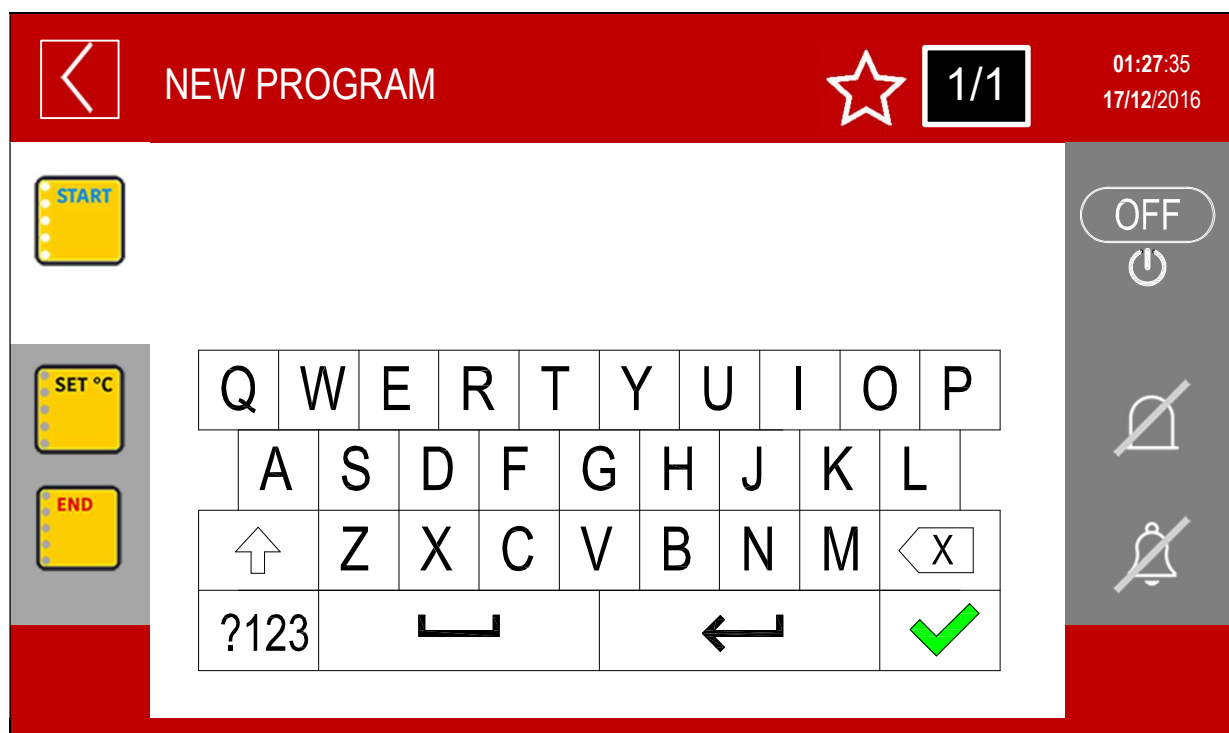
ATTENTION: NO CONFIRMATION IS REQUIRED WHEN DELETING PHASES! PRESSING THE KEY  IMMEDIATELY DELETES THE CURRENT PHASE!

PHASE 1 CAN NOT BE DELETED!

19.2 MESSAGE SETTINGS



The following screen appears when selecting the message icon:



MESSAGE SELECTION KEYS

MESSAGE SETTINGS KEYS

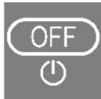
MESSAGE WRITING AREA

MESSAGE SELECTION KEYS

Icon	Description
	MESSAGE AT THE BEGINNING OF THE PHASE
	MESSAGE ON REACHING SETPOINT
	MESSAGE AT THE END OF THE PHASE . Not working (for UCPM..)

MESSAGE SETTINGS KEYS

THE KEY ON THE TOP RIGHT TAKES ON THE FOLLOWING FUNCTIONS SPECIFIED IN RELATION TO THE SELECTED MESSAGE (START; SET °C: END)

	START MESSAGE
Key	Behaviour when program running
	No message appears
	- The message appears - The heating starts at "ON"
	- The message appears - The heating stays "OFF" until you reply to the message
	MESSAGE ON REACHING SETPOINT
Key	Behaviour when program running
	No message appears
	- The message appears - Heating keeps the SETPOINT
	
	END OF PHASE MESSAGE Not working (for UCPM..)

ATTENTION : IF THE MESSAGE IS SET TO OFF, ALL THE SETTINGS DESCRIBED BELOW (FLASHING, BUZZER, AND TEXT) **WILL NOT APPEAR** WHEN THE PROGRAM IS RUNNING!

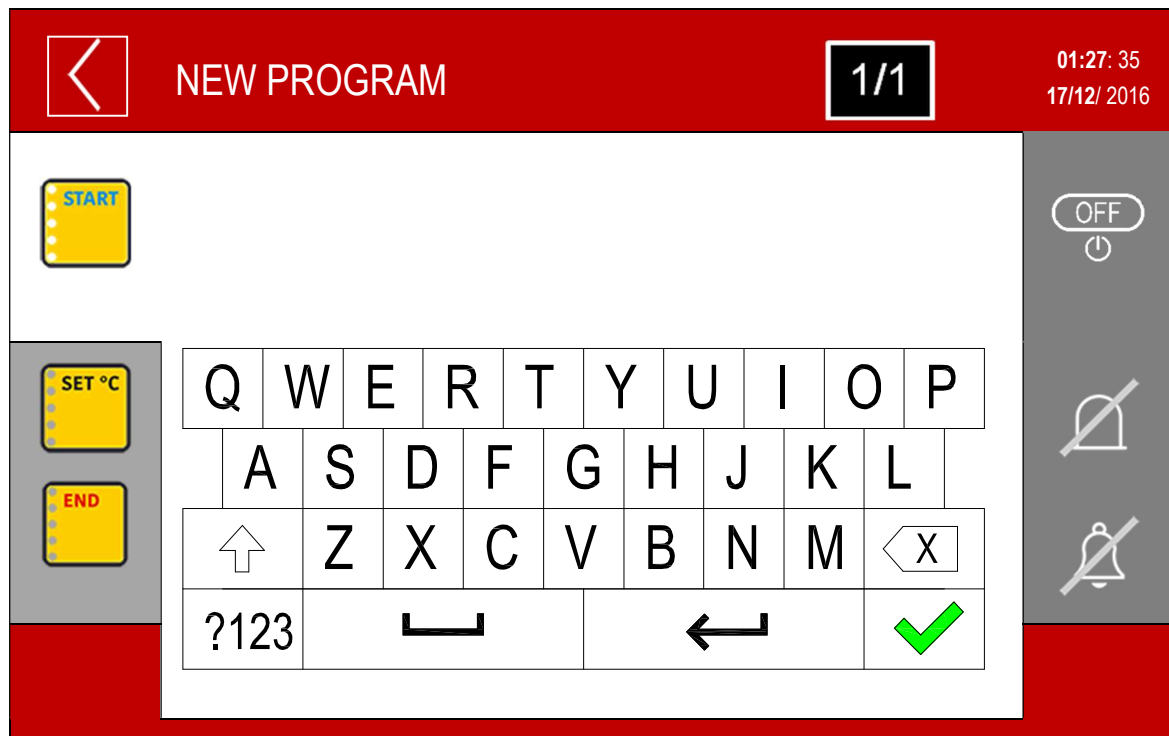
THE FOLLOWING KEYS HAVE THE SAME FUNCTIONS FOR ALL MESSAGES (START; SET °C; END)

Flashing (optional)

Right key	Behaviour when program running
	Flashing not enabled
	When the message appears, the flashing light also switches on. (message frame flashing or external flashing optional)

Buzzer

Right key	Behaviour when program running
	Buzzer not enabled
	When the message appears, the buzzer sounds

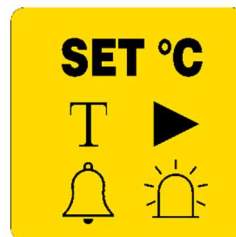
ENTERING MESSAGE TEXT

USE THE KEYPAD TO ENTER A DESCRIPTIVE TEXT (MAX 200 CHARACTERS) AND CONFIRM

WITH THE KEY .

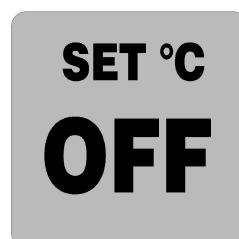
AFTER HAVING SET ALL THE VARIABLES WITHIN THE MESSAGE, THE RELATED MESSAGE ICON WILL SHOW WITHIN ALL THE SYMBOLS THAT SUMMARISE THE SETTINGS OF THE MESSAGE ITSELF.

TEXT PRESENT>
BUZZER ENABLED>



< ACTION TYPE
< FLASHING ENABLED

ATTENTION: IF THE MESSAGE IS IN "OFF", IT APPEARS ON A GREY BACKGROUND. ANY SETTINGS (TEXT, BUZZER, FLASHING) WILL NOT BE CANCELLED FROM MESSAGE SETTING!



19.3 SAVING A PROGRAM

IF YOU WANT TO ADD THE PROGRAM TO THE LIST OF FAVOURITES, PRESS THE "STAR" SYMBOL.



- Program NOT added to favourites

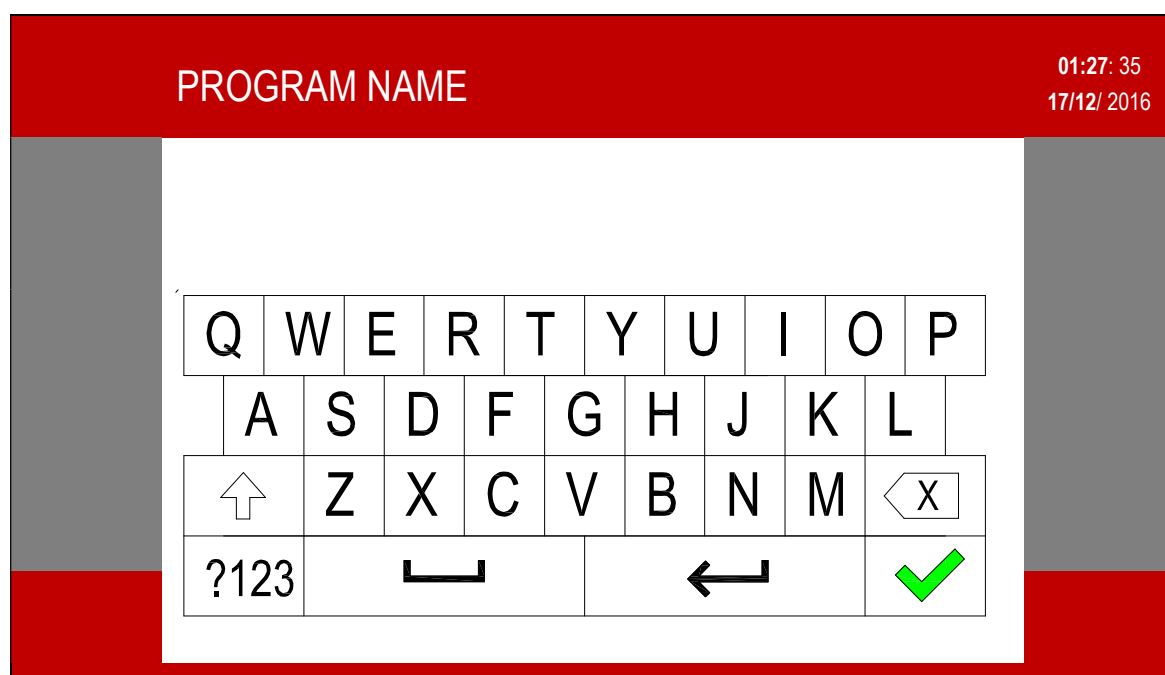


- Program added to favourites

PRESS THE "SAVE" BUTTON



THE KEYPAD APPEARS TO ENTER THE PROGRAM NAME.



ENTER THE PROGRAM NAME AND CONFIRM WITH THE KEY ✓.

ATTENTION : THE PROGRAM DOES NOT PERFORM A CHECK TO SEE IF A PROGRAM WITH THE SAME NAME ALREADY EXISTS. 2 PROGRAMS WILL BE SAVED WITH THE SAME NAME, WITH THE POSSIBILITY OF RENAMING THEM. (SEE EDITING PROGRAMS)

THE SCREEN APPEARS FOR LINKING THE PROGRAM TO A CATEGORY

19.4 EDIT/ COPY/ RENAME PROGRAM

- FROM SETTINGS> PROGRAMS
- SELECT THE CATEGORY OF THE PROGRAM OR ALL
- SELECT THE PROGRAM THAT YOU WANT TO EDIT.

REFER TO "CREATING MULTIPHASE PROGRAMS" FOR EDITING

ONCE CHANGES HAVE BEEN MADE, PRESS THE SAVE KEY AND THE FOLLOWING SCREEN APPEARS:



SAVE: SAVES THE PROGRAM (NO FURTHER REQUEST)

COPY: A NEW PROGRAM IS CREATED (GIVE THE NAME TO THE PROGRAM AND THE CATEGORY)

RENAME: GIVES A NEW NAME TO THE PROGRAM (SAVING THE CHANGES MADE)

MOVE: MOVES THE PROGRAM TO ANOTHER GROUP (PRESS THE SAVE KEY TO CONFIRM)

19.5 DELETING A PROGRAM

- FROM SETTINGS> PROGRAMS
- SELECT THE CATEGORY OF THE PROGRAM OR ALL
- SELECT THE PROGRAM YOU WANT TO DELETE BY PRESSING ON THE NAME OF THE PROGRAM FOR ABOUT 2 SEC.
- A POP-UP WILL BE APPEAR TO CONFIRM PROGRAM DELETION



CONFIRM DELETION



CANCEL DELETION

20 RUNNING A COOKING WITH BASKET

Before starting any cooking make sure that:



- The tipping arm is correctly assembled in the seats and with the seat for the basket pin upwards.
- The basket is correctly assembled. (basket locked with levers)
- The drain valve is closed.
- The automatic loading of the water in the tank is activated

Select Manual cooking (20.1) or select a existing Program (20.2)

20.1 SELECT A PROGRAM/MANUAL COOKING

FROM MAIN MENU : PROGRAMS> MANUAL

SET ALL THE COOKING PARAMETERS (COOKING METHOD; COOHING TIME)

20.2 SELECT AN EXISTING PROGRAM

FROM MAIN MENU : PROGRAMS> SELECT THE PROGRAM THAT YOU WANT TO RUN FROM THE FOLDER: ALL; CATEGORY (MEAT, SAUCES, ETC) OR FAVOURITES

PRESS THE START KEY

NOTE 1)

WHEN RUNNING THE PROGRAM YOU CAN CHANGE THE TEMPERATURE AND TIME SETPOINT (ONLY IN THE PHASE IN WHICH THE PROGRAM IS CURRENTLY RUNNING) BY PRESSING IN THE FIELD CORRESPONDING TO THE SET VALUES FOR ABOUT 2 sec. .

IT IS NOT POSSIBLE TO CHANGE THE COOKING METHOD AND TIME!!

NOTE 2)

IF A PROGRAM WITH SEVERAL PHASES HAS BEEN SELECTED (NOT RECOMMENDED), THE PASSAGE TO THE NEXT PHASE CAN BE PERFORMED MANUALLY.

YOU CAN MOVE ON TO THE NEXT PHASE BY PRESSING THE "PROGRAM PHASE" FIELD.



APPEARS:



x1

IT RETURNS TO THE PHASE IN PROGRESS



x2

IT PASSES TO THE NEXT PHASE.

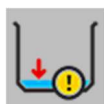
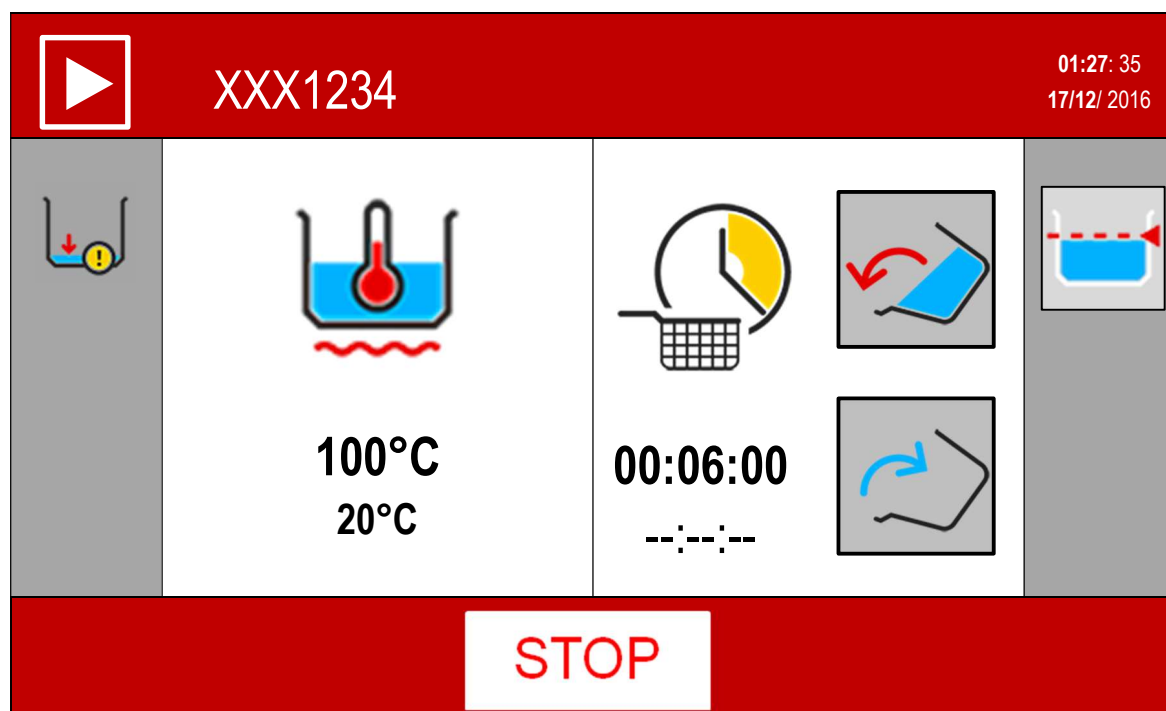
ATTENTION: IF IT IS THE LAST PHASE, THE PROGRAM FINISHES!

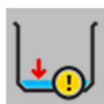
20.3 STARTING HEATING

PRESS THE START KEY



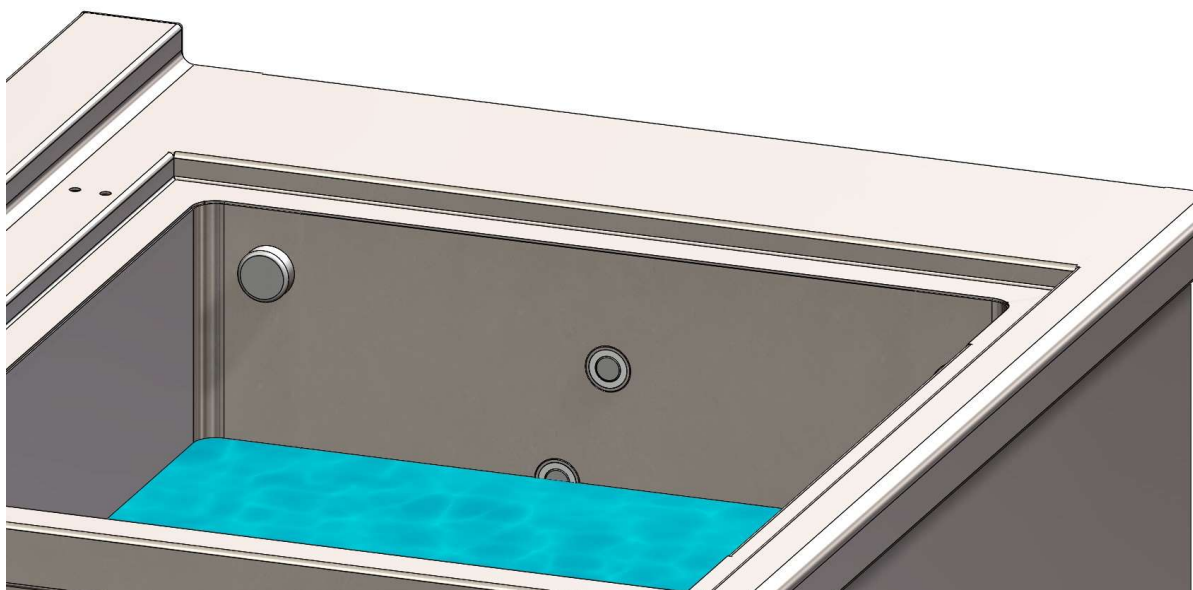
THE SCREEN BECOMES



Attention: if the icon  appears on the left column, the heating does not start because the minimum level of water in the tank has not been reached.

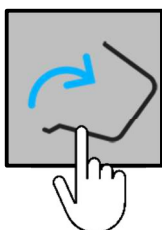
When the level is reached, the icon disappears and heating starts.

MINIMUM LEVEL OF WATER FOR HEATING



20.4 IMMERSING THE BASKET

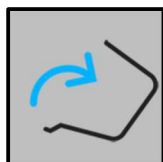
Press the button



When the basket reaches the cooking position, the button changes to



ATTENTION:



1. The bottom button becomes only if heating has been started !!

The key on the function bar must be "STOP".

STOP



2.If the basket is already in the cooking position, the button appears immediately

20.5 COOKING TIME (BASKET IMMERSION)

Once the baskets have reached the cooking position, pressing the button starts the countdown of the basket dive time.



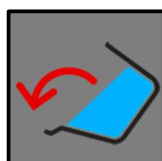
If the time is set to 00:00:00 by pressing the button, the basket immediately overturns to the dripping position.

Before the cooking time runs out (about 10 sec.), a message appears with the countdown for basket tilting (with buzzer).

Warning

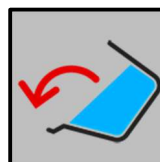
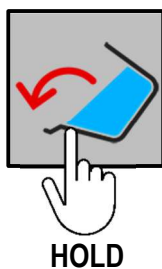
Lift Up tilting baskets in:

10 sec

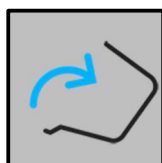


At the end of the time the bottom appears (in dark grey) until the basket are automatically tilted to the intermediate position (dripping position).

To completely download the product, press and hold the button



With the basket completely upside down, the button disappears and only the button



remains .

If you want to run a new cycle, load the new product and repeat the cooking cycle as described above.

20.6 END OF COOKING/HEATING

At the end of the cooking cycles, switch off the heating by pressing the STOP button.



The button becomes "START"



21 COOKING WITH DELAY TIMER

After having chosen the program to run,

press the button  to access the settings for cooking with delay timer.

It is possible to set the delayed start in two ways:

Top row:

setting the start date and time: set the hour and minutes, and, if necessary, the day (with a maximum of 7 days in advance).

Bottom row:

setting delayed start: starting from the current time and date, set the hour and minutes, and if applicable the day(s) delayed (with a maximum of 7 days in advance).

In automatic, when setting in one mode or the other, the other row will also be updated. (if the start time and date are set, the delayed time will be updated, and vice versa).

To exit without saving, press the key .

Press the START key to confirm.

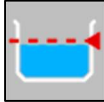
The display shows the time and date when it will start, and the bottom row shows the time remaining until it starts.

To cancel the delayed start, press the STOP button.

This function is recommended when you want to arrive in the kitchen with the cooking water already at temperature.

However, it is necessary either to fill the tank before starting the deferred cooking (not



recommended), or it is preferable to activate the  button if manual cooking, or

choose a program with the  button active.

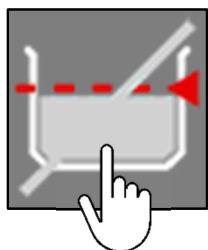
The tank will fill simultaneously with the departure of the deferred cooking.

Make sure that the drain valve is closed.

22 FILLING PAN WITH H2O

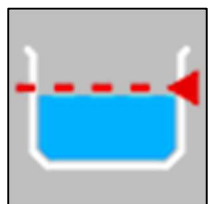
22.1 AUTOMATIC FILLING THE PAN WITH H2O

To activate the automatic loading of the water in the tank, press the button (present in the right column)



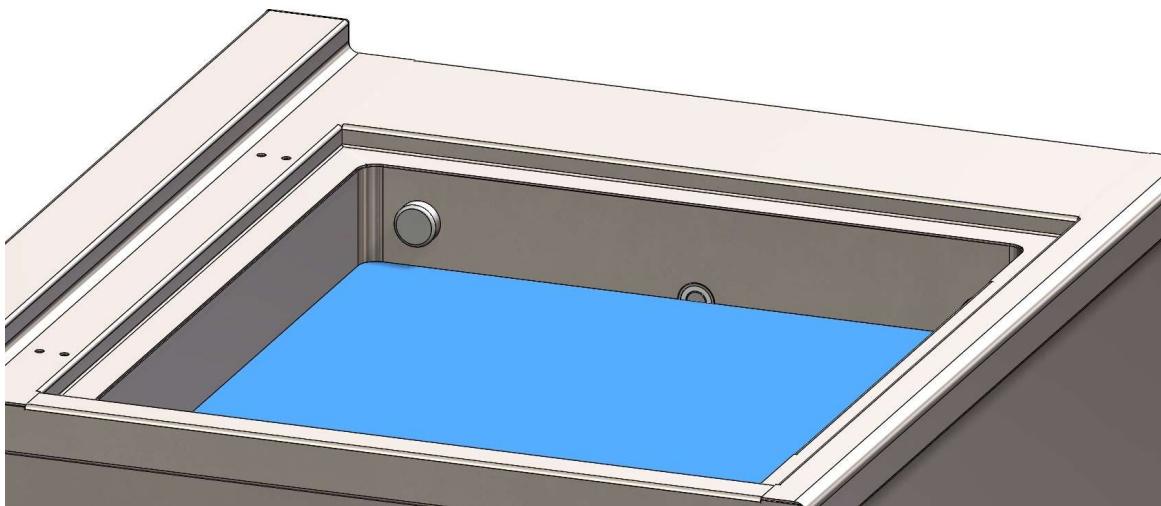
OFF automatic loading H2O in tank and automatic level control.

the button becomes



ON automatic loading H2O in tank and automatic level control

Water will be loaded into the tank up to the upper probe and kept at this level.



To deactivate the load and the level control, press the button again.

22.2 FUNCTION STARCH SKIMMING

During cooking, impurity's may form on the surface of the water. This function allows for a constant flow of clean water into the cavity forcing impure water to-be removed through overflow of the tank

To activate the function starch skimming, press the button (present in the right column)



OFF starch skimming

the button becomes

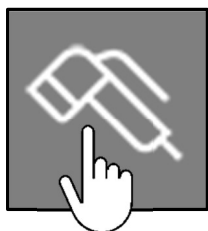


ON starch skimming

To deactivate the function, press the button again.

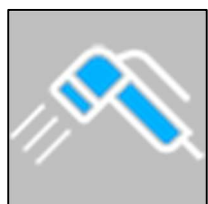
23 CLEANING SHOWER OPERATION (OPTIONAL)

To activate the shower , press the button (present in the right column)



OFF cleaning shower

the button becomes



ON cleaning shower

To deactivate the function, press the button again.

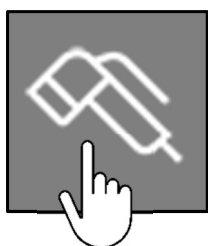


To avoid that the system is always under pressure, the activation of the shower is timed.



When the time expires, the key returns automatically .

To change the activation time, press the button for 2 seconds



2 sec.

Press on the indicated value,

10 min

A white hand icon with the index finger pointing to the text "10 min".

Change the value (range 1-999 minutes) and confirm with the bottom

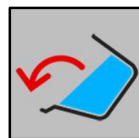


24 MOVING THE BASKET

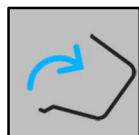
To move the basket, keep pressed the corresponding key on the display or external keypad.

The keys on the display are disabled when the basket tilting limits are reached.

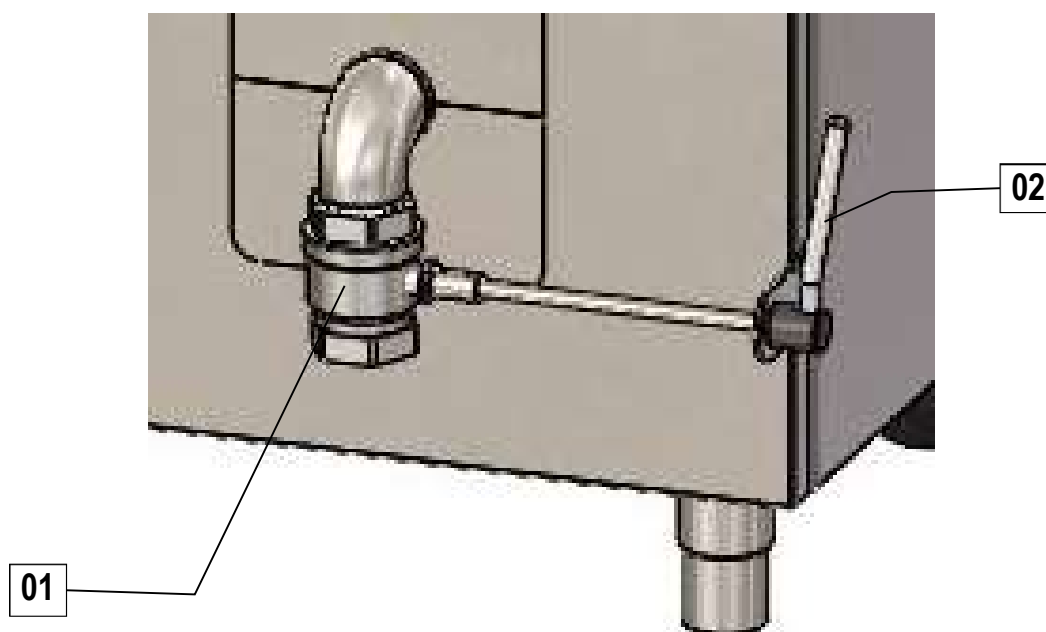
With a completely horizontal basket = enabled only



With a tilted basket = enabled only



25 TANK DRAIN



- | | |
|----|-------------------|
| 01 | Drain valve |
| 02 | Drain valve lever |

To drain the pan, turn the lever to the ON position.



To avoid unnecessary waste of water, make sure that the automatic load and the function starch skimming are deactivated.

The buttons must be :



26 CLEANING AND CARE

26.1 GENERAL INFORMATION



Do not use aggressive substances or abrasive detergents when cleaning stainless steel parts.



Avoid using iron scourers on steel parts as rust formation may occur. For the same reason avoid contact with ferrous materials.



No sandpaper or abrasive paper should be used during cleaning. In special cases, pumice stone may be used in powder form.



In the event of particularly resistant dirt, we recommend the use of abrasive sponges (e.g. Scotch-Brite).

26.2 DAILY CLEANING



Always wear protective clothing required by current regulations.



For safety reasons, clean the machine when it is cold and off (with the emergency button pressed) (or on stand-by if cooking with delay timer).
When cleaning the appliance **never spray water directly in order not to cause infiltration and damage to the parts.**



Never use water jets in the flue in gas versions.

Clean the pan with water and detergent, rinse well and dry thoroughly with a soft cloth

Clean the outside with a sponge soaked in hot water and a suitable detergent readily available on the market.

Always rinse well and dry with a soft cloth.

26.3 TANK AND BASKET CLEANING

- Clean the tank with water and a detergent, rinse thoroughly and dry well with a soft cloth.
- Rinse always thoroughly and dry with a soft cloth.

To access the inside of the tank the following procedure:

Remove the basket (see.FIG."BASKET")



1. Lift the basket up to the limit switches.
2. Unlock your basket with the appropriate levers
3. Remove the basket from the lift arm .

WARNING: OPERATION TO BE PERFORMED IN TWO PEOPLE.

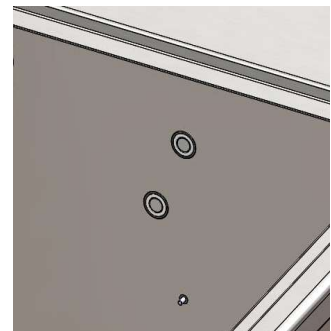
Remove the tilting arm (see.FIG."TILTING ARM")



4. After removing the basket you can remove the tilting arm from tipping by lifting it from the side where there is the steel support (detail "a-1").
5. Remove the arm from the crankshaft side (detail "b-2").

Perform a careful cleaning of the tank, especially in the level and temperature probes area.

Remove limestone from the bottom of the tank to avoid bad heat transmission.



Attention, when you finish cleaning:

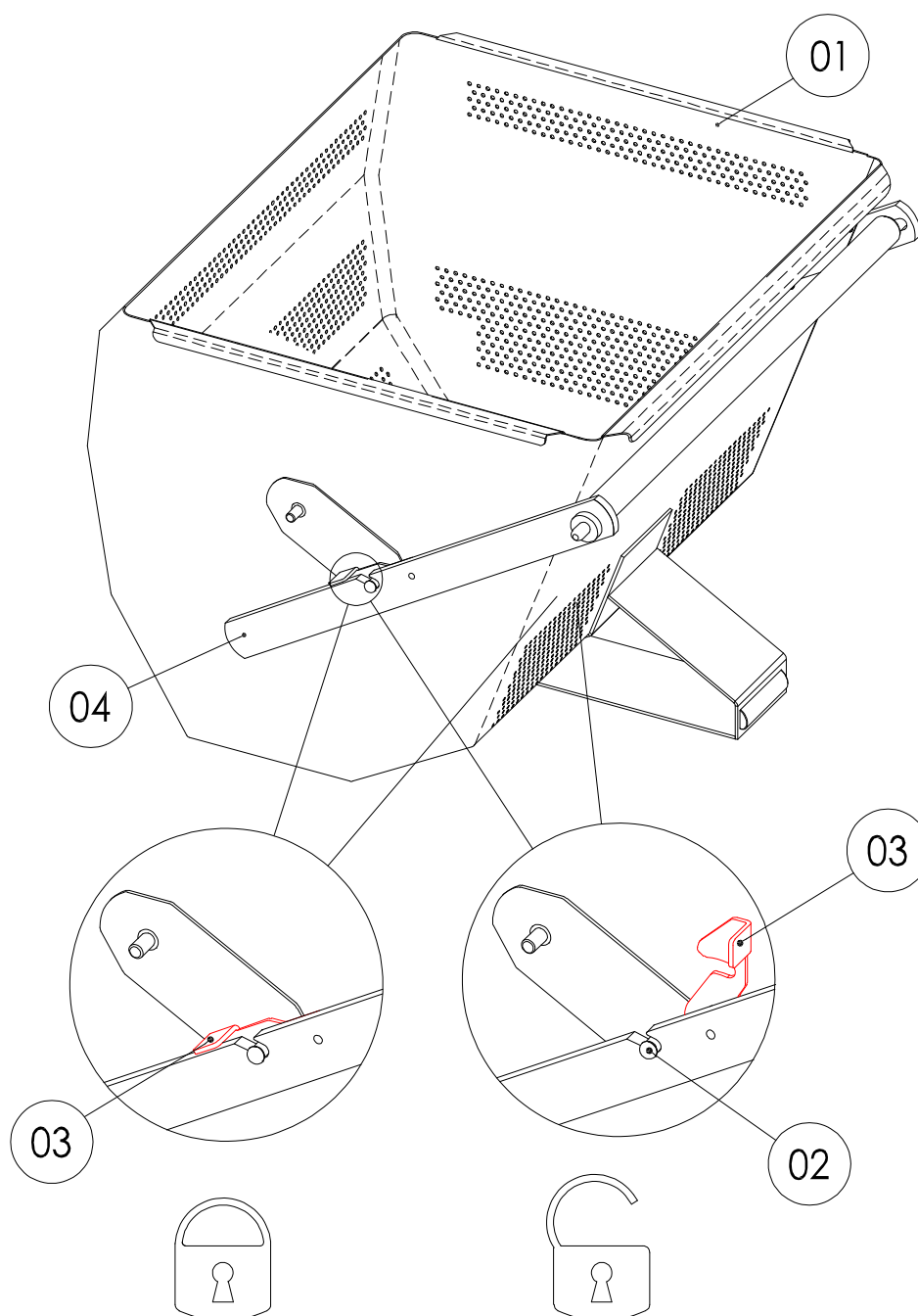
WARNING: IF YOU ARE MORE 'MACHINES IN THE LOCAL NOT CHANGE THE TILTING ARMS AND BASKETS!



1. Reassemble the tilting arm with the seats for the basket pin facing upwards. (see.FIG.TILTING ARM). Fit first on the crankshaft side (detail "b.3"), and then rest the arm pin in its seat (detail "a.4")
2. Reassemble the basket making sure that the basket pin is in its seat (see.FIG.BASKET)
3. Lock the basket with the appropriate levers (see.FIG.BASKET)

26.3.1 BASKET**LEGEND:**

01	Basket	03	Locking lever
02	Basket pin	04	Tilting arm



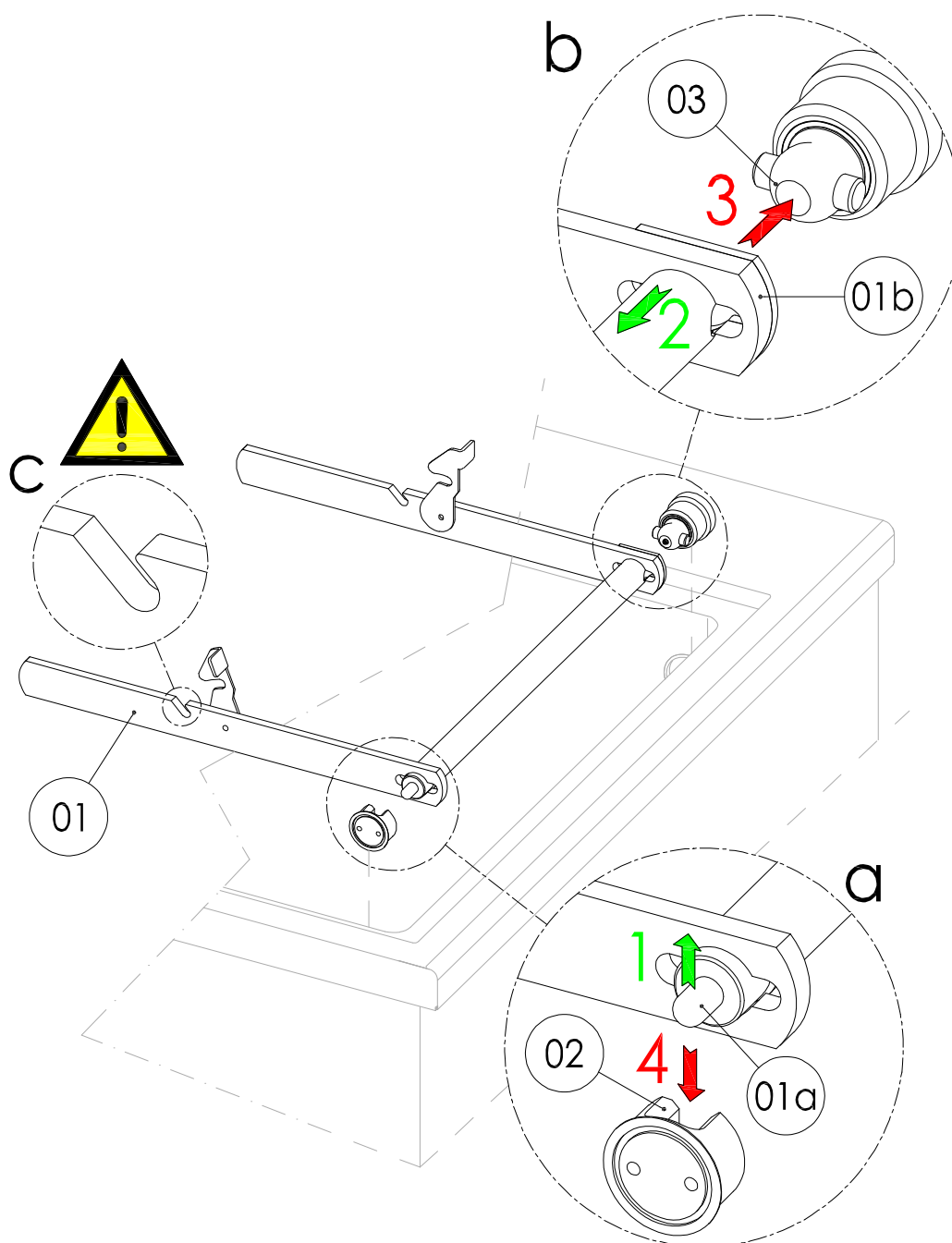
26.3.2 TILTING ARM

LEGEND:

01	Tilting arm	03	Steel support
01a	Tilting arm (steel support side)	04	Crankshaft
01b	Tilting arm (crankshaft side)		

To remove the tilting arm : **1 - 2**

To reassemble the tilting arm : **3 - 4**



26.4 PRECAUTIONS IN CASE OF PROLONGED INACTIVITY

If the appliance has been inactive for a prolonged period of time (holidays, seasonal work...), clean well, remove any residue and ensure it is dry.

Leave the lid open so that air can circulate inside the pan.

The room must be sufficiently ventilated.



Disconnect all water, electricity and gas supplies.

26.5 PRECAUTIONS IN CASE OF MALFUNCTION

- Should malfunctions occur during use, switch off the appliance immediately and disconnect or stop all supplies (gas and water).
- Request assistance from technical support or a qualified technician.



The manufacturer assumes no responsibility or warranty commitment for injuries and damage due to non-compliance with the instructions or any installation or maintenance that does not comply with safety standards.

The same applies in case of improper use of the appliance by the operator.

27 MAINTENANCE

27.1 MAINTENANCE OF THE APPLIANCE



All maintenance work must only be performed by a specialist technical service centre!

- In order to keep the appliance working efficiently, it is advisable to perform annual maintenance, which includes checking the status of components subject to wear and tear (pipes, etc.).
- It is advisable to replace any worn components during maintenance, in order to avoid further call outs and unexpected issues and faults with the appliance.
- Therefore, it is recommended to sign a maintenance contract with a reliable technical support centre.

27.2 PERIODIC MAINTENANCE

Periodic inspections will minimise machine downtime and increase operating efficiency.

The following points must be checked:

Periodic inspections will minimise machine downtime and increase operating efficiency.

The following points must be checked:

BY OPERATOR

DAILY CHECKS

- 1. Thoroughly clean the machine daily**

QUARTERLY CHECKS

- 2. Check the following are undamaged and intact:**
 - Screen controls, switches, warning lights.
 - Emergency button:

Contact technical support if they are damaged.

BY SERVICE TECHNICIAN

For each operation:

- Carefully close all the panels. .
- The inside of the appliance should be kept clean.
- Electrical wiring should be kept securely connected and in good condition.

ANNUAL CHECKS / ACTION

1. Check coupling panels, must be perfectly closed with all the screws.
2. Check the sealing water system (load tap water).
3. Check that terminals connections of electrical parts are well fastened. Clean electrical parts .

28 DISPLAY MESSAGES

Message	Meaning	Solution
	Safety thermostat has been triggered. Overtemperature on the heating elements (only electric model UCPMDE) Possible presence of limestone on the bottom of the tank.	Turn off the machine using the emergency button and allow the machine to cool down. With the machine cold, carefully clean the bottom of the tank from limestone. If the thermostat is triggered again, contact the support centre.
	Insufficient gas pressure. It is not possible to start cooking.	Verify that gas is supplied and that the pressure is sufficient. Contact the support centre.
!! BLOCK GAS DEVICE !! PRESS **RESET** 	If a cooking phase has started and insufficient gas pressure has been detected on 4 consecutive occasions or there is a fault on the flame detection system, the central unit will be interrupted.	Press "RESET". After 3 RESET attempts, the message below appears.
!! GAS SYSTEM ANOMALY!! CONTACT TECHNICAL ASSISTANCE	Problem with the gas system: gas central unit fuses, gas solenoid valve, spark plugs and pilot light plug.	Contact technical support.
PROBES ERROR	One or more of the appliance's sensors/probes are faulty (or not connected). Cooking methods that use these sensors/probes will be disabled (light grey) until they are repaired.	Contact technical support.
INTERNAL ERROR	Connection error between the relay board and keypad board	Switch the appliance off, and switch back on after two minutes, if the

	System board error.	problem persists, call a technician
BLACK OUT ERROR	t.b.d	
INVERTER ERROR	Connection error between relay board and inverter	Contact technical support.
EXTERNAL MEMORY ERROR	SD memory card not available.	Contact technical support.
OUTPUT CONFIGURATION ERROR	PROGRAMMING ERROR. Dual output assignment!!	Contact technical support.