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OWNER'S MANUAL
INSTRUCTIONS, INSTALLATION, OPERATION, MAINTENANCE

RPC SERIES PASTA COOKER

****READ THIS MANUAL IN ITS ENTIRETY BEFORE USING THIS PASTA COOKER****

FOR YOUR SAFETY
DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER 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.

WARNING: CALIFORNIA PROP 65
THIS PRODUCT CAN EXPOSE YOU TO CERTAIN CHEMICALS INCLUDING LEAD, WHICH ARE KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER AND/OR BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM. FOR MORE INFGORMATION GO TO: WWW.P65WARNINGS.CA.GOV

"Instructions to be followed in the event the user smells gas" shall be posted in a prominent location. This information shall be obtained by consulting the local gas supplier. This equipment is design engineered for commercial use only.

RETAIN THIS MANUAL FOR FUTURE REFERENCES.

IMPORTANT. Installing, Operating and Service Personnel:

Qualified, certified, licensed and/or authorized personnel who are familiar with and experienced in state/local installation codes should perform installation of the equipment. Qualified or authorized personnel who have read this manual and are familiar with functions of the equipment should perform operation of the equipment. Qualified personnel who are knowledgeable with ROYAL RANGE OF CALIFORNIA, INC. equipment should perform Service of the equipment.

SHIPPING DAMAGE CLAIM PROCEDURE

The equipment is inspected & crafted by skilled personnel before leaving factory. The transportation company assumes full responsibility for safe delivery upon acceptance of this equipment. If shipment arrives damage:

1. Visible loss or damage: Note on freight bill or express delivery and have signed by the person making delivery.
2. File claim for damages immediately: Regardless of the extent of damages.
3. Concealed loss or damage: If damage is noticed after unpacking, notify the transportation company immediately and file 'Concealed Damage' claims with them. This should be done within fifteen (15) days from the date delivery is made to you. Retain container for inspection.

INSTALLATION INSTRUCTION:

The area around the appliance must be kept free and clear of combustibles such as solvents, cleaning liquid, broom, rags, etc. Proper clearances must be provided at the front of the appliance for servicing and proper operation. Provisions shall be incorporated in the design of the kitchen, to ensure adequate supply of fresh air and adequate clearance for air openings into the combustion chamber, for proper combustion, and ventilation. For proper operation of the appliance, do not obstruct the flow of combustion and ventilation air.

The installation must conform to local codes, or in the absence of local codes, to the national fuel gas code, ANSIZ223.1-1988 (or latest addenda), national gas installation code, CAN/CGA-B 149,1, or the propane installation code, CAN/CGA-B 149.2 as applicable.

The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system in excess of ½ PSI. The gas supply line must be at least the same size as the inlet of the appliance.

CLEARANCE:	Combustible	Non-Combustible
Sides	6”	0”
Rear	6”	0”
Floor	6”	0”

Installation on non-combustible floor shall be with factory supplied legs or casters.

FLEXIBLE COUPLINGS, CONNECTORS AND CASTERS:

If the unit is to be installed with casters, the installation shall be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69 or Connectors for Moveable Gas Appliances, CAN/CGA-6.16, and a quick-disconnect device that complies with the Standard or Quick-Disconnect Devices for Use With Gas Fuel, ANSI Z21.41, or Quick Disconnect Devices For Use with Gas Fuel CAN1-6.9. Locking front casters are provided to limit the movement of the appliances without depending on the gas connector or associated piping. A suitable strain relief must be installed with the flexible connector.
Restraining device may be attached to the back frame/panel of the unit.
All connections must be sealed with a joint compound suitable for LP gas and all connections must be tested with a soapy water solution before lighting pilots.

PREPARATION FOR USE:

New units may have a coating of oil/grease on the interior of the vessel. Remove this coating with hot soapy water, washing soda, or any other grease dissolving liquid. Rinse thoroughly and drain until all residues are removed. Wipe dry. Clean the baskets and crumb screen.

OPERATING INSTRUCTIONS

WARNING: Hot water and hot surfaces can cause severe burns. Use caution when operating the Pasta Cooker.
Do not attempt to move the Pasta Cooker filled with hot water.
Do not go near the area directly above the flue when Pasta Cooker is in operation. Severe burns may be caused.
Drain hot water in metal containers, do not use plastic buckets or glass containers.

BEFORE TURNING THE BURNERS ON:

- Make sure the water SUPPLY is connected and turned on.
- Fill the vessel with water up to the inside of the front ledge.
- Make sure the gas SUPPLY is connected and turned on.

LIGHTING INSTRUCTION:

1. Set the thermostat and the gas cock dial on the combination gas valve to the “OFF” position.
2. Wait for five minutes.
3. Turn gas cock dial on the combination gas valve to the “Pilot” position.
4. Depress the gas cock dial and apply a lighted match or taper to the pilot.
5. Hold the gas cock dial depressed for about 30 seconds or until pilot stays lit before releasing.
6. If the pilot does not stay lit, repeat step 4 and 5.

PILOT OPERATION:

Check and make sure the pilot is lit. If not, refer to previous section for the lighting of the pilot.

MAIN BURNER OPERATION:

After the vessel is filled with water and after the pilot is lit, set the gas cock dial on the combination gas valve to the “ON” position.

THERMOSTAT/WATER VALVE OPERATION:

1. Turn the thermostat dial to any temperature setting and observe the burners ignition. It should ignite within four seconds.
2. Turn on the water to the application of your cooking method.

CAUTION: Main burners shall not be "ON" when the vessel is empty. During testing, fill the vessel with water.

DAILY SHUT DOWN:

At the end of the day, turn the gas cock dial on the combination gas valve and the thermostat to the "OFF" position and close the water valve.

MAINTENANCE INSTRUCTIONS:

For continued performance, efficiency and longevity of your Pasta Cooker, it is essential to carry out a good maintenance program.

CLEANING:

DAILY:

1. Turn Thermostat to the "OFF" position.
2. Remove and wash thoroughly all "LOOSE" parts (baskets, crumb screen, etc.).
3. Drain the water at the end of the day in a filter pan or steel container.
4. Wipe clean all exterior and interior accessible surfaces and parts.
5. Fill vessel with fresh water.

WEEKLY:

1. Shut down the Pasta Cooker by turning off the gas cock dial and power supply, where applicable.
2. Allow Pasta Cooker to cool down.
3. Drain the water in a filter pan or steel container.
4. Flush out sediments at the bottom of the vessel with water.
5. Scrub the insides with a sponge/nylon scraper or brush.
6. Rinse thoroughly.
7. Repeat the cleaning procedure, if necessary.
8. Wipe dry with soft towels and refill with clean water.

WARNING: Do not use de-liming solution to clean these units. Use of de-liming solution will damage all stainless steel parts.

STAINLESS STEEL PARTS

Do not use steel wool, abrasive cloths, cleaners or powders to clean stainless steel surfaces. All stainless steel parts should be wiped regularly with hot soapy water during the day and a stainless steel liquid cleaner at the end of the day. To remove encrusted materials, soak in hot water to loosen the material, then use a wood or nylon scraper.

Contact the factory, factory representative or a local service company to perform maintenance and repairs.
Remove and wash thoroughly all "LOOSE" parts (baskets, crumb screen, etc.).