



## Natural Gas Pasta Cookers

### Models:

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#177FPC11NL • 11 Gallon (Single Tank); Includes 6 Pasta Baskets

#177FPC22NL • 22 Gallon (Double Tank); Includes 12 Pasta Baskets

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### 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. If installing the pasta cooker with propane (LP) gas, a commercially approved regulator MUST be installed on the pasta cooker in addition to the tank regulator. Units installed without an external appliance regulator will cause damage to parts and will void the warranty.

### Note:

Read and keep these instructions. Indoor use only.

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## Critical Information

- **Water Requirement:** Always ensure there is water in the pot before turning the equipment on. Operating the unit dry can cause damage and void the warranty.
- **Professional Installation:** This pasta cooker must be installed by a licensed and insured food service equipment technician or plumber.
- **Overheating Safety:** These units feature a secondary heat control to prevent water and tank temperatures from exceeding 260°F. If an overheating shutdown occurs, the tank must cool below 220°F before relighting the pilot.



## Hazard Statements

### GENERAL SAFETY

- **Read the Manual:** Thoroughly read and understand the manual before setting up, operating, or cleaning the pasta cooker.
- **Instruction and Training:** Instruct and train users in the safe and proper operation of the pasta cooker to prevent accidents and achieve consistent results.
- **No Unauthorized Modifications:** Never modify the pasta cooker's settings, components, or features outside the manufacturer's specifications. Doing so can compromise safety and void the warranty.
- **Surfaces:** Do not touch hot surfaces. Use handles or knobs to prevent burns.
- **Child Safety:** Keep children away from the pasta cooker to avoid accidents and misuse.

### ELECTRICAL AND GAS SAFETY

- **Proper Installation:** Gas connections must be performed by a licensed and insured food service technician or plumber to ensure safety and compliance with local codes.
- **Dedicated Gas Line:** Connect the pasta cooker to a dedicated gas line to prevent pressure drops and ensure consistent performance.
- **Installation Safety:** To reduce the risk of fire, the pasta cooker must be mounted on a noncombustible surface, with no combustible materials underneath or around the appliance. The construction should extend at least 16" beyond the equipment on all sides.

### OPERATIONAL SAFETY

- **Overheat Control:** Monitor the pasta cooker to prevent overheating, especially during extended use. This model includes an automatic shutoff feature for safety.
- **Ventilation:** Ensure the pasta cooker has sufficient ventilation to prevent overheating and maintain efficient operation.
- **Emergency Procedures:** Be prepared to turn off the pasta cooker quickly in case of an emergency.

### MAINTENANCE AND CLEANING

- **Cleaning and Maintenance:** Follow regular cleaning and maintenance schedules as specified in the manual to ensure safe and hygienic operation.
- **Chemical Usage:** If using cleaning chemicals, follow the manufacturer's guidelines for safe handling and storage.
- **Sanitization:** Sanitize the interior of the pasta cooker after cleaning to prevent food contamination.
- **Element Check:** Regularly inspect the heating elements for proper function and any signs of damage.
- **Regular Inspection:** Regularly inspect the pasta cooker for signs of wear, damage, or malfunction, and address any issues promptly.
- **Maintenance Schedule:** Follow the recommended maintenance schedule to ensure the longevity and safety of the pasta cooker.

## LABELING AND EMERGENCY

- **Instruction Labels:** Ensure that all operational and safety labels on the pasta cooker are visible and legible. Do not remove any labels.
- **Emergency Procedures:** Know how to quickly turn off the pasta cooker in the event of an emergency.

## Initial Setup

1. **Inspect the Packaging:** Check the packaging for any signs of damage that may have occurred during shipping.
2. **Unboxing:** Carefully open the packaging, using scissors or a box cutter, ensuring not to damage the cooker or its components.
3. **Remove All Components:** Remove the pasta cooker and accessories from the box.
  - Legs (4)
  - Pasta Baskets (6)
  - Starch Skimming Drain
  - Flue Assembly
4. **Additional Accessories:** Only use manufacturer-recommended accessory attachments to prevent injuries or damage.
5. **Placement:** Position the cooker with at least 16" clearance on all sides and avoid placing it next to heat sources. Ensure the cooker is placed on a stable surface near an electrical outlet, with a controlled room temperature for durability. Level the cooker to ensure effective operation and place it over a floor grate to avoid water spreading when draining.

## Assembly

1. **Attaching Legs:**
  - a. With at least three people assisting, tilt the cooker so it rests on its back corners.
  - b. While two people hold the equipment, have the third person place a block to maintain the angled position, then screw in the front two legs.
  - c. Next, lift the rear of the equipment so it stands on its front two legs. Place blocks under the rear of the unit and screw in the rear two legs.
4. **Leveling the Cooker:** Use a level to ensure the cooker is flat. Adjust the legs by screwing them in or out to achieve proper balance.
5. **Restraint Installation:** Attach restraints according to local codes to ensure safe operation.

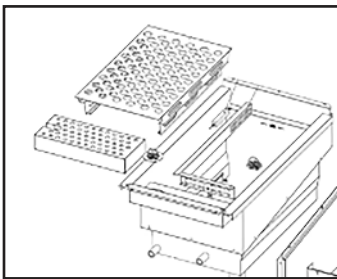
## FLUE INSTALLATION

1. **Unpacking the Flue:** Unpack the flue box and flue wrap carefully.
2. **Attaching the Flue Box:** Slide the flue box over the flue and secure it with two self-tapping screws using a 5/16" socket.
3. **Securing the Flue Wrap:** Slide the flue wrap over the flue and secure it with four self-tapping screws—two on the back and one on each side—using a 5/16" socket.

## Cleaning

### DAILY CLEANING

1. **Empty the Pasta Cooker:** Ensure the cooker is empty and free from food debris and pasta baskets before cleaning.
2. **Wear Gloves:** Use protective gloves to safeguard your hands from sharp components inside the cooker.
3. **Disassemble the Cooker:**



- Turn the thermostat knob to the "OFF" position.
- Remove the pasta baskets and note their positions for reassembly.
- Remove the starch and burner grates.

4. **Water Temperature:** Use warm water combined with a gentle dish detergent to clean removable parts of the cooker.
5. **Use a Soft Sponge:** Always use a non-abrasive sponge to prevent scratching the pasta cooker's surfaces.
6. **Thorough Rinsing:** Rinse all parts thoroughly to remove soap residue, which could affect the flavor of food.
7. **Brush Hard-to-Reach Areas:** Use a soft-bristle brush to clean difficult areas, such as around the heating elements, to avoid damage.
8. **Wipe Down Exterior Surfaces:** Regularly clean the exterior to prevent the buildup of food particles and grime.
9. **Safe Cleaners:** Use non-abrasive, food-safe cleaning solutions if extra cleaning power is needed. Noble Chemical or similar brands are recommended.
10. **Sanitization:** Use a food-grade sanitizer on parts that come into contact with food.
11. **Full System Sanitization:** If the cooker has features like a filtration system, follow the manual to run a sanitizing solution through it.
12. **Remove Sanitizer Residue:** Wipe down all parts with clean water to remove any remaining sanitizer.
13. **Air Dry:** Allow all parts to dry completely in a well-ventilated area before reassembling.

## SANITIZATION

1. **Use Food-Grade Sanitizer:** After cleaning, sanitize all parts that come into contact with food.
2. **Run a Sanitizing Solution (if applicable):** If the pasta cooker features a filtration system, follow the instructions to run the sanitizing solution.
3. **Rinse Thoroughly:** Ensure all sanitizer residue is removed by wiping the surfaces with clean water.
4. **Dry Completely:** Let all parts air dry before reassembly.

## REASSEMBLY INSTRUCTIONS (POST-CLEANING)

1. **Replace the Starch and Burner Grates:** Ensure they are securely in place.
2. **Close the Drain Valve:** Fill the cooker back up with water to just below the max line.
3. **Reinsert the Pasta Baskets:** Ensure they are positioned as originally placed.

## WEEKLY CLEANING

1. **Turn the Pasta Cooker Off:** Switch the thermostat to the "OFF" position.
2. **Empty and Disassemble:** Remove all removable parts, including pasta baskets and grates, and clean thoroughly.
3. **Deep Clean the Tank:** Drain any water from the tank and clean the interior using warm water and a mild detergent.
4. **Check for Residue:** Ensure no soap or food residue remains in the tank, as this can affect the performance.
5. **Inspect the Heating Elements:** Check the heating elements for any debris or residue and clean them gently.

## STAINLESS STEEL SURFACES

1. **Daily Cleaning:** Use soap and water with a sponge or cloth to clean normal dirt and grease. Dry thoroughly with a clean cloth. Avoid using vinegar or corrosive cleaners.
2. **Baked-On Grease and Food Splatter:** Apply a cleanser to a damp cloth or sponge and rub along the polishing lines of the metal to prevent marring the surface. Never rub in a circular motion.
3. **Hard-to-Remove Deposits:** For tougher grime, use a stainless steel scouring pad, rubbing gently along the polishing lines. Never use steel wool, wire brushes, or any other steel tools, as they can rust and damage the finish.

## Operation

### FILLING THE WATER TANK

1. **Close the Drain Valve:** Ensure the drain valve is fully closed.
2. **Clean the Tank:** Before first use, fill the tank with water and clean it thoroughly (see "Weekly Cleaning" on page 7) to remove protective coatings or debris.
3. **Fill the Tank:** Use the water knob to fill the tank up to the max water line.

### START-UP PROCEDURE

1. **Position Pasta Cooker Baskets:** Make sure the pasta baskets are securely in place before heating the cooker.
2. **Open the Compartment Door:** Locate the gas valve behind the compartment door.
3. **Set Thermostat to "OFF":** Turn the thermostat knob to align the "OFF" marking with the hole in the panel (Fig. 1).
4. **Set Gas Valve to "PILOT":** Turn the combination gas valve from "OFF" to "PILOT" and align the "PILOT" marking with the dot (Fig. 3).
5. **Ignite the Pilot Light:**
  - Press and hold the gas valve knob to release gas for the pilot.
  - Use a match or lighter to ignite the pilot while holding the knob for about 30 seconds.
  - If the pilot goes out, repeat the process. If you smell gas, stop and check for leaks.
6. **Set Gas Valve to "ON":** Once the pilot stays lit, turn the gas valve knob to "ON" (Fig. 4).
7. **Ensure Pot is Filled Before Heating:** Do not turn the thermostat "ON" until the pot is filled with water to avoid damaging the heating elements.

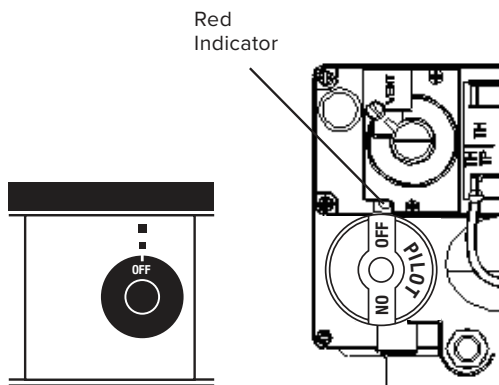


Fig. 1

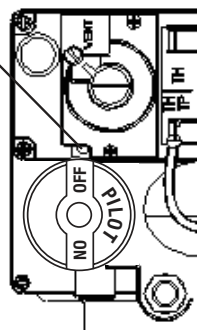


Fig. 2

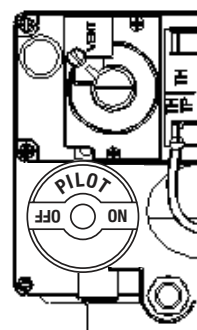


Fig. 3

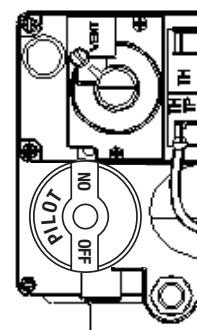


Fig. 4

## HIGH LIMIT CONTROL

- *Avantco pasta cookers have a secondary heat control to prevent the water and tank from exceeding 260°F.*
- *If the cooker shuts down due to overheating, allow the tank to cool below 220°F before relighting the pilot.*
- *If overheating persists, contact your authorized Avantco Service Representative.*

**Cook-Off Period:** Before initial use, run the cooker at 212°F or higher for 30–40 minutes to remove any manufacturing residues.

**Temperature & Mode Settings:** Set the cooker temperature according to your recipe requirements.

**Filling the Basket:** Place the pasta in the basket, then carefully lower the basket into the cooker.

## SHUTDOWN PROCEDURE

1. **Standby Mode:** Turn the gas valve to the "PILOT" position. Only the pilot burner will remain ignited.
2. **Complete Shutdown:**
  - Turn the gas valve knob clockwise and press down to turn to the "OFF" position.
  - Always wear heat-resistant gloves when handling hot pasta baskets.

**Long-Term Storage:** After thorough cleaning, store the cooker in a dry, covered area to protect it from dust and contaminants, ensuring longevity.

# Maintenance

## REGULAR CLEANING

**Daily Wipe:** Prevent the buildup of food particles, grime, and bacteria, which can affect food quality and machine performance by wiping the machine daily.

1. Turn off the machine and disconnect it from the power source.
2. Remove any remaining food particles.
3. Follow the complete cleaning process as outlined in the "Cleaning" section.
4. Use a damp cloth to wipe down all exterior surfaces, including handles, sides, baskets, and the door.
5. Dry all wiped areas with a clean towel to prevent moisture buildup.

## MONTHLY CHECKS

**Inspect for Wear:** Regularly check components for signs of wear, tear, or damage, and replace parts as necessary.

1. Turn off and disconnect the machine from the power source.
2. Inspect hoses for wear or leaks.
3. Examine levers and other manual components to ensure smooth operation.
4. If any issues are found, consult the "Troubleshooting" section or contact a service provider for repairs or part replacements.

## MONTHLY INSPECTION

- **Check for Wear:** Inspect all hoses and components for signs of wear or leaks.
- **Examine Controls:** Test levers and other manual components for ease of operation. Replace any damaged parts promptly.
- **Reassemble the Cooker:** After inspection/cleaning, replace the starch and burner grates, ensure the drain valve is closed, and refill the cooker with water. Reinsert the pasta baskets and ensure all parts fit correctly.

## PROFESSIONAL SERVICING

**Annual Maintenance:** Ensure that specialized features, such as temperature controls, are functioning correctly by performing maintenance annually.

1. Schedule an annual service appointment with a certified food service technician.
2. The technician will conduct a comprehensive inspection, including checking all gas connections.
3. Calibration tests will be performed to ensure optimal temperature control.
4. Any worn or damaged parts will be replaced.
5. Obtain a detailed service report for future reference and warranty claims.

## Troubleshooting

| Problem                          | Potential Cause   | Solution   |
|----------------------------------|---|--|
| Burners do not come on.          | Gas supply to unit is off.                              | Turn the gas supply on.                            |
|                                  | Combination gas valve is in "OFF" or "PI-LOT" position. | Ignite the pilot. (Refer to "Start-Up Procedure"). |
|                                  | Thermostat not "ON."                                    | Turn the thermostat on.                            |
| Pilot will not stay lit.         | Combination gas valve in "OFF" position.                | Turn the combination gas valve to "ON".            |
|                                  | Pilot gas not adjusted correctly.                       | Adjust pilot gas to the correct specification.     |
|                                  | Gas supply to the unit is off.                          | Turn the gas supply to the unit on.                |
|                                  | Faulty thermopile.                                      | Replace the thermopile.                            |
|                                  | Dirty thermopile connections.                           | Clean the thermopile connections carefully.        |
|                                  | Clogged orifice.  | Unclog the orifice.                                |
|                                  | Drafty conditions.                                      | Protect the pilot from drafts.                     |
|                                  | Air in the gas line.                                    | Purge air from the gas line.                       |
| Improper ventilation system.     | Install proper ventilation.                             |  |
| Pilot produces carbon deposits.  | Unit connected to incorrect gas supply.                 | Connect to the correct gas supply.                 |
|                                  | Pressure not adjusted correctly.                        | Adjust to the correct pressure specification.      |
|                                  | Pilot gas not adjusted correctly.                       | Adjust to the correct specification.               |
| Burners produce carbon deposits. | Incorrect orifices installed.                           | Obtain and install the correct size orifices.      |
|                                  | Unit connected to incorrect gas supply.                 | Connect to the correct gas supply.                 |
|                                  | Pressure not adjusted correctly.                        | Adjust to the correct pressure specification.      |
|                                  | Obstructed flue.  | Clear obstruction from the flue.                   |