

***KUSINA***

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**PASTA COOKER (GAS)**

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**INSTRUCTION AND  
MAINTENANCE MANUAL**

# *“Professionally with Professionals”*

## **DESCRIPTION**

Our dear customer,

Your preferred KUSİNA is nature and technology friendly. We thank you for your choice.

KUSİNA has been produced with the understanding of "Total Quality" in modern production facilities.

### **Important Safety Information**

**Carefully read this guide and keep it for future review.**

**WARNING:** Installation of the devices must be done by an authorized service person.

**WARNING:** Equipment must be grounded.



Indicates that there is a risk of personal injury or property damage.



Explosion / fire hazard.

- The instructions in this manual contain important information on the safe mounting, usage, cleaning and maintenance of the device. Thus, keep the manual at a place easily accessible by the person who will use the machine, and the technician.
- Mounting, conversions for different gas groups or electrical inlet, and maintenance works of the device should be performed by a specialist authorized in this subject and in accordance with the instructions of the manufacturer company.
- Gas and electrical connections of the device should be arranged according to the tables and electrical diagram given in this manual.
- Manufacturer company accepts no responsibility for the final damages incurred in humans or properties that are caused by any procedure not conforming to the instruction manual, or maintenance or technical interventions that are not performed by authorized people.

### **TYPES**

- G7M100G – 70 series Pasta Cooker
- G9M100G – 90 series Pasta Cooker

# MOUNTING INSTRUCTION

## Placement

- Place the device beneath a filtered exhaust hood in order to eliminate smell and fume that may be emitted during cooking.
- Place the device at a place min. 10cm away from the side or back wall to prevent excessive temperature rises.
- Device should be placed on a flat surface by suitably balancing on the four adjustable legs. (Figure 1)
- Remove the protective nylon on the device. Clean the adhesive particles left on the device with a suitable cleaner.
- Never leave flammable material near the device.

## Gas Connection

- Device should be connected in accordance with the national and local gas standards of the relevant country.
- Gas inlets of the device are indicated with a (Figure 2) label on device body.
- Connection to the gas installation should be made with flex pipe and ball valve. Fix the said ball valve to a place that is away from heat and easily accessible in case of a danger.
- After gas inlet connection is completed, check for possible gas leakages.
- Feed the device with the gas and pressure as specified on device information plate and adjusted. If the gas type to which the device was adjusted for is not suitable to the gas type at the mounted place, follow the instructions written below.

**ATTENTION: All adjustments and modifications to be performed on the gas installation and connection of the device should be performed by authorized people. Gas pressure may never exceed 21mbar for Natural gas and 30mbar for LPG.**

## ADJUSTMENT ACCORDING TO DIFFERENT GAS TYPES

- If the device is connected to gas installation, close main gas inlet valve.
- Replacement of burner nozzles
  1. Disassemble front panel of the Pasta Cooker (1). Unscrew the nozzle at the burner inlet using a suitable wrench. (2)
  2. Replace with a suitable injector for the gas type to be used.
  3. Loosen the burner air intake adjusting bolt and move the Venturi (3) tube forwards and backwards.
  4. Replace the flame nozzles of the pilot burner (Figure 3) with an injector (4) suitable for the type of gas to be used. For this purpose, it is sufficient to remove the coupling (5) (Figure 3) and pull down the gas pipe.

## OPERATOR INSTRUCTIONS AND ATTENTION POINTS

- Before cooking with the pasta cooker, operate it with no load for a while. Thus, the protection oil on it will disappear and it will become ready to use.
- Clean the pasta cooker container using suitable cleaner agent every day.
- Clean the oil drawer inside the cabinet after each use.
- If you will not use the pasta cooker for a long time, cover the container with suitable liquid oil and keep away from moisture.
- Do not operate the pasta cooker with its back funnel mouldings removed or closed.
- Never leave any uncovered food in the cabinet section of the devices.

## START-UP

- Before operating the product, close the relief valve (6) and open the water tap (7) to fill the water up to the max.
- Turn the main gas valve to open position
- Turn the gas button(8) to lighter position “” by pushing it gently. In this position, ignite the pilot burner with lighter(9).
- After the pilot is ignited, keep the button pressed for a few seconds min.  to heat the safety thermocouple end.
- Later, you can adjust it to the desired position by turning to high flame “” or low flame “” marks indicated on button.
- If the device is operated for the first time, keep the button pressed at pilot burner flame position for a while before ignition to discharge the air in the gas installation.

## TURNING OFF

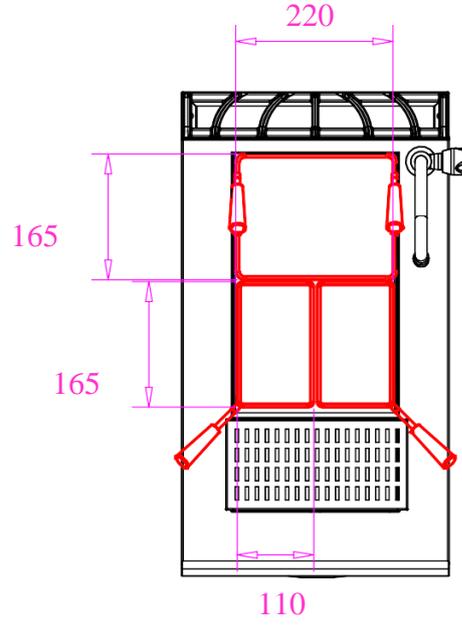
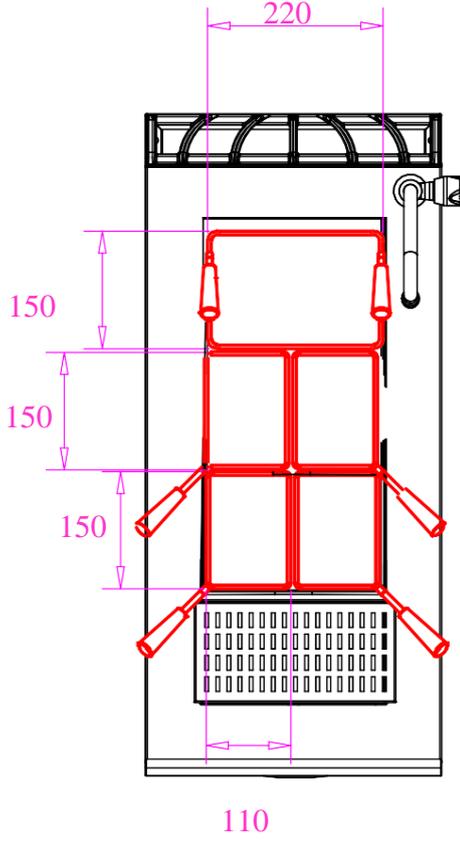
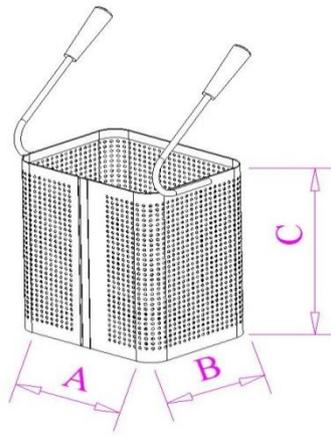
Turn the gas button(8) to lighter position “”. In this position, only pilot burn occurs. Turn to position “0” to turn off completely.

## MAINTENANCE

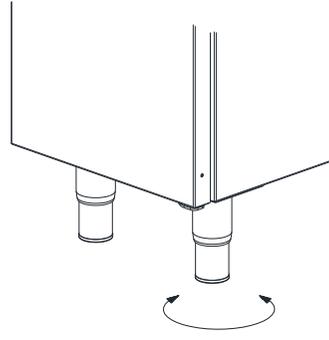
- Never perform maintenance without closing the main gas valve of the device.
- Before it cools down completely, wipe the device with a cloth immersed in warm soapy water.
- Do not use cleaning substances and tools that may cause scratches on device surface.
- If required, use chemical cleaners.
- Do not clean the device with pressurized water or vapour.
- If the device will not be used for a long time, coat the surfaces with a thin layer of Vaseline.

**ATTENTION:** Any part replacement that may affect safety must be carried out by the authorized people. During maintenance and repair, keep the main gas valve closed and keep away fire. Always perform leakage check after repair or part replacement; use foam or gas detector for this aim. In case of any dangerous condition with the device, notify to the authorized service. Do not allow unauthorized people to interfere in the device.

**DANGEROUS:** Never allow leakage check to be performed with flame.

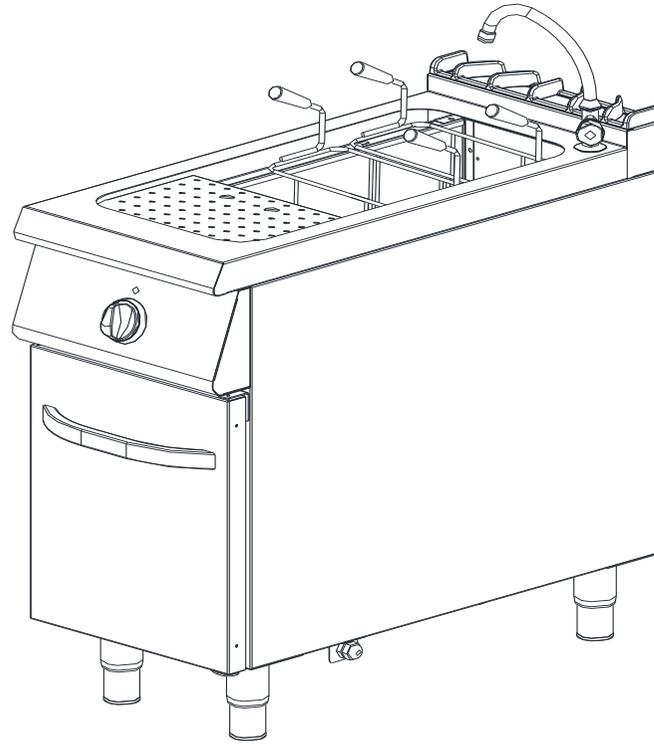


Sepetler - Baskets					
Sıra No Number	Kod / Code	A Genişlik Width	B Derinlik Dept	C Yükseklik Hight	Adet Pcs
1	095.100.1001	220	150	255	1
2	095.100.1003	110	150	255	4
3	095.100.1005	220	165	255	1
4	095.100.1007	110	165	255	2

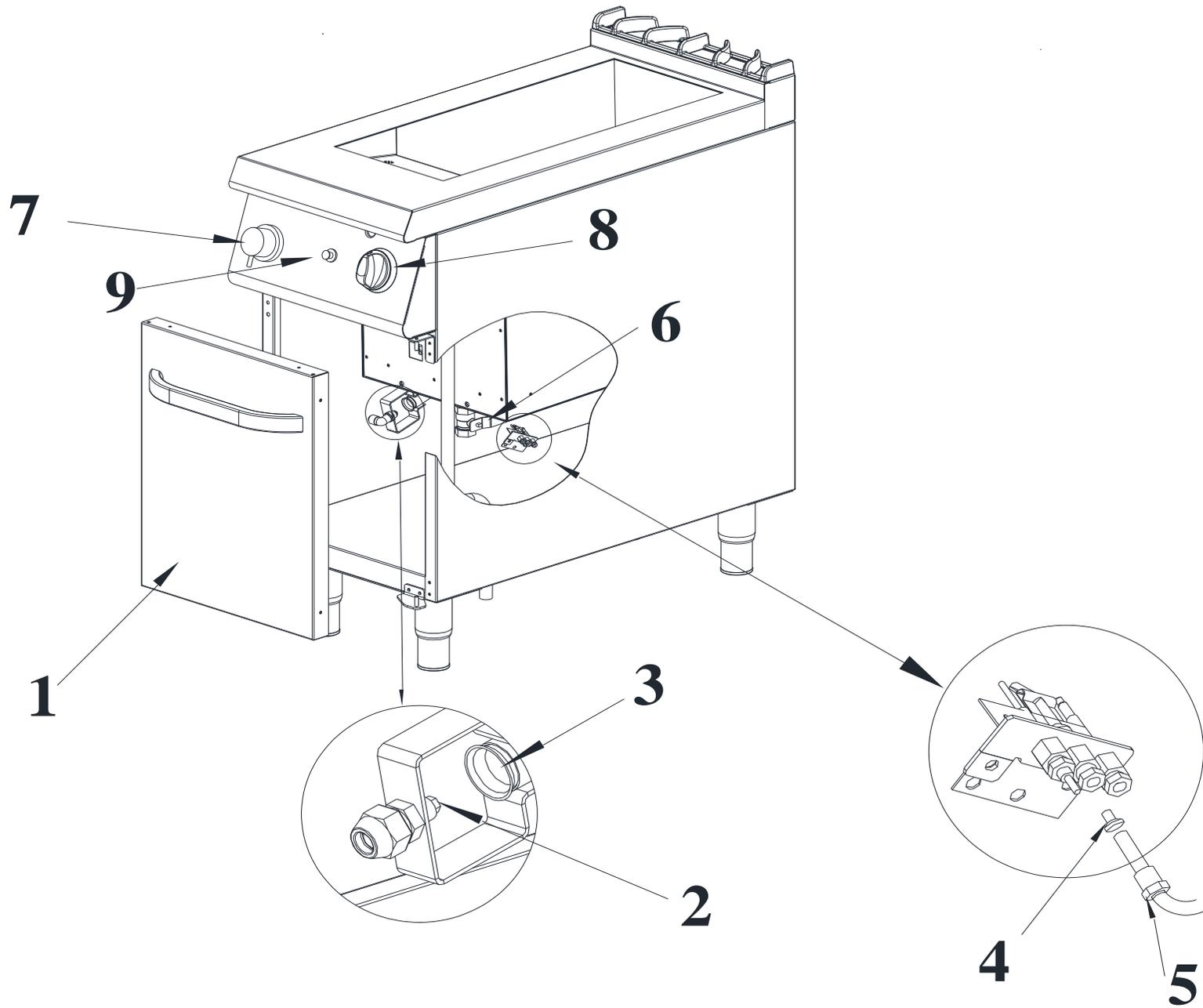


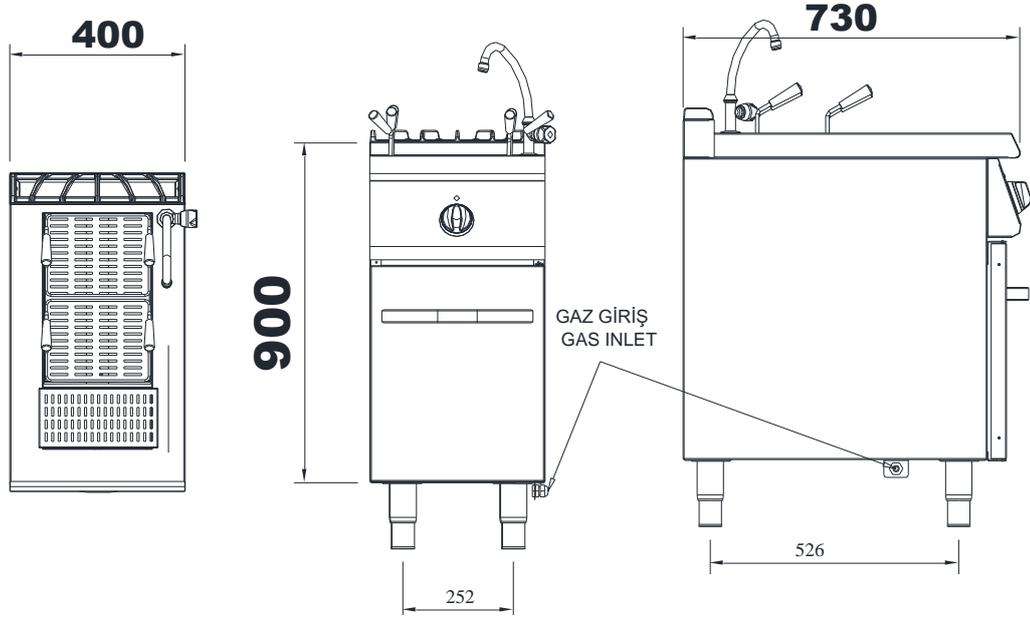
Şekil 1

Figure 1

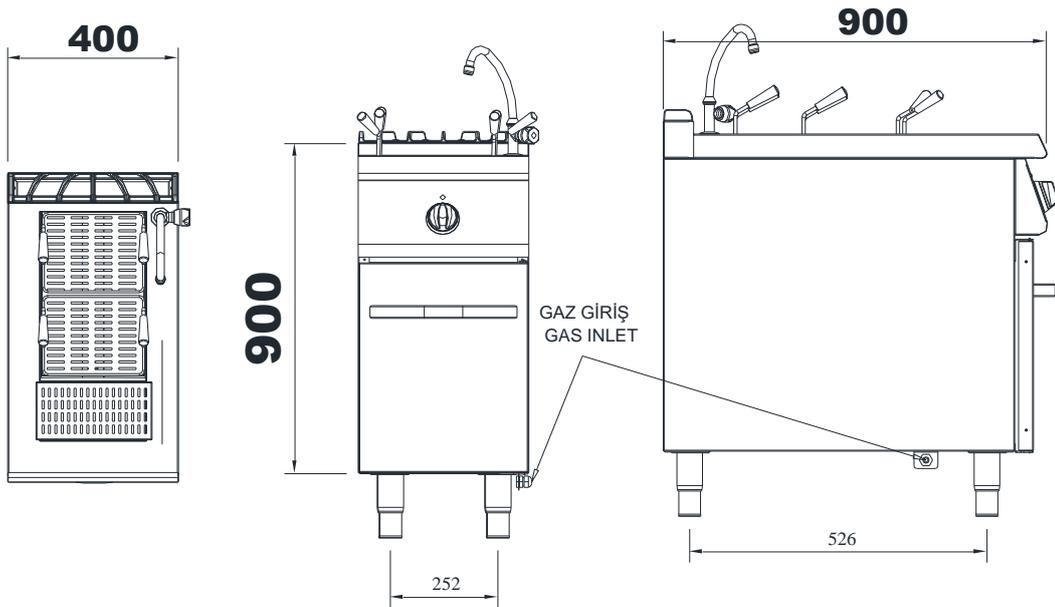


ŞEKİL A  
FIGURE A





**G7M100G**



**G9M100G**

MODEL		G7M100G	G9M100G
DEPTH (A)	mm	730	900
WIDTH (B)	mm	400	400
HEIGHT	mm	900	900
GAS INLET	Inch	1/2" R	1/2" R
THERMAL POWER	kW	8	10



# CORRECTIVE \ PREVENTIVE ACTIVE FORM

## DETECTION TYPE

OPTIMIZATION REQUEST/ DESCRIPTION	CUSTOMER NAME	CUSTOMER COMPLAINT	
PRODUCT NAME:		DETECTED ( Name , Appellation)	
DATE:		SIGN:	

## PROBLEM DESCRIPTION:


## SOLUTION PROPOSAL:


## EVALUATION:

## APPROVERS



Note: If required, you can send it to our company by viewing the form above or by post.

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As a KUSINA, we realize the production of our devices with CE certificate.



We continue to contribute to the environment using recycled paper.

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