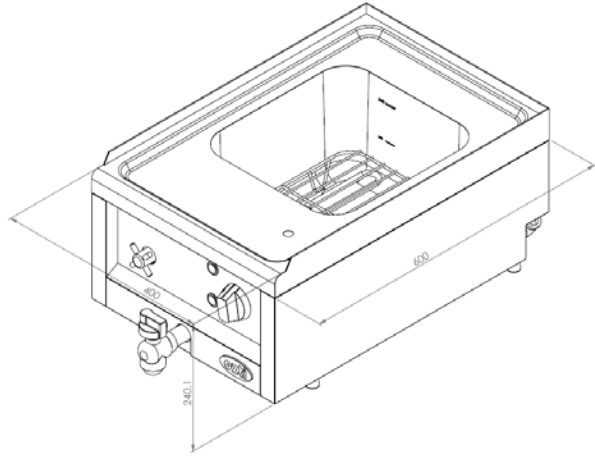
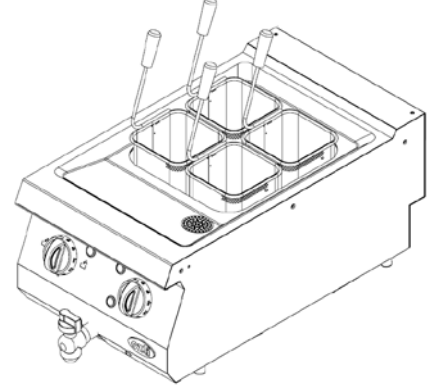
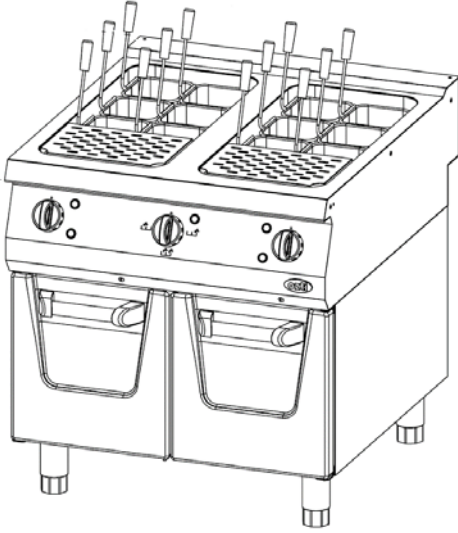


ozti

PASTA COOKER (ELECTRICAL)

USER'S MANUAL



PRODUCTION YEAR:

SERIAL NO

CE

MANUFACTURER : ÖZTİRYAKİLER MADENİ EŞYA SAN. VE TİC A.Ş.

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TABLE OF CONTENTS

PAGE NR.	TOPICS
1	COVER PAGE
2	TABLE OF CONTENTS
3	INTRODUCTION
4	TECHNICAL DATA
5	ELECTRICAL CIRCUIT DIAGRAM
6 - 7	MAIN DIMENSIONS AND WARNING SIGNS
8	SAFETY DETAILS
9	TRANSPORTING AND MOVING
10	INSTALLATION OF THE APPLIANCE
11	CONTROL BOARDS
12-13	OPERATION OF THE APPLIANCE
14	CLEAN-UP AND MAINTENANCE
15	TERMS OF WARRANTY



CAUTION

This appliance should only be used in facilities where relevant standards, laws and safety requirements are complied with

INTRODUCTION

Dear User,

Thank you for purchasing our appliance and for your reliance upon our company. Our appliances are used in professional kitchens in 100 countries.

Our appliances are produced in compliance with international standards. Important notice: Please read and ensure that the users read this user's manual in order to achieve the desired performance in line with your expectations and to use your appliance for long years. Please take the warnings mentioned above into consideration before calling for service...

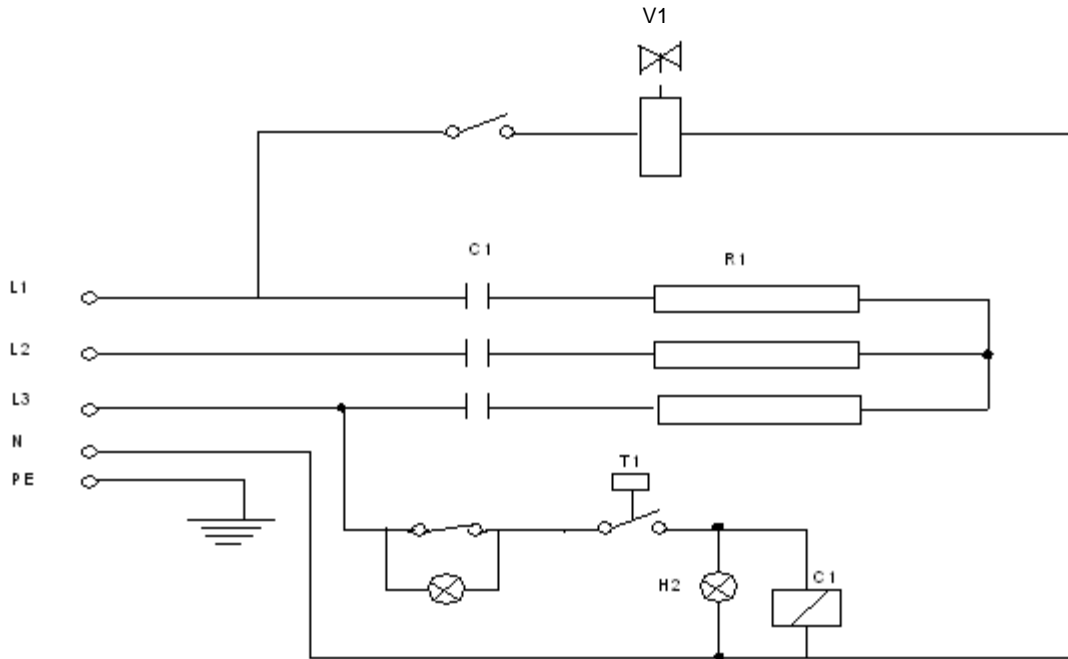
-
- ☞ Please read and ensure that your operation personnel also reads this user's manual care fully before installing and using the appliance. If the appliance is operated without reading the user's manual, the appliance will not be covered by the warranty.
 - ☞ The manual containing information about installation, usage and maintenance of our product you purchased should be read carefully. Please ensure that power supply connections to the appliance are already installed by qualified personnel according to local legislation, before our authorized service personnel arrives for the installation of the appliance.
 - ☞ If you are confused or you don't have enough information please get in touch with authorized service by phone.
 - ☞ Please keep in mind that, if the service personnel is delayed at your site, related expenses and delay costs will be charged to you on hourly basis.
 - ☞ We hope that you will get the best performance from our product...



TECHNICAL DATA

YOUR PRODUCT'S TYPE	OME 4070	OME 8070	OME 4090	OME 8090	OME 4060
MAIN DIMENSIONS (mm)	400X700X280	800X700X280	400X900X850	800X900X850	400X700X240
TOTAL ELECTRICAL INPUT (KW)	5,5	11	12	24	4,5
POWER SUPPLY VOLTAGE (V)	380-400	380-400	380-400	380-400	230
WORKING FREQUENCY (Hz)	50-60	50-60	50-60	50-60	50-60
THERMOSTAT (°C)	30-115	30-115	30-115	30-115	30-115
SUPPLY CABLE (H 07 RNF)	5 X 2,5	5 X 4	5X4	5X4	3 X 2,5
CLASS	5°	5°	5°	5°	5°
MAXIMUM SLOPE	1	1	1	1	1
PROTECTION CLASS	IP 21	IP 21	IP 21	IP21	IP 21

ELECTRICAL CIRCUIT DIAGRAM



C1: Contactor

S1: Water On/Off Switch

H2: Thermostat lamp

L1: Limit Thermostat

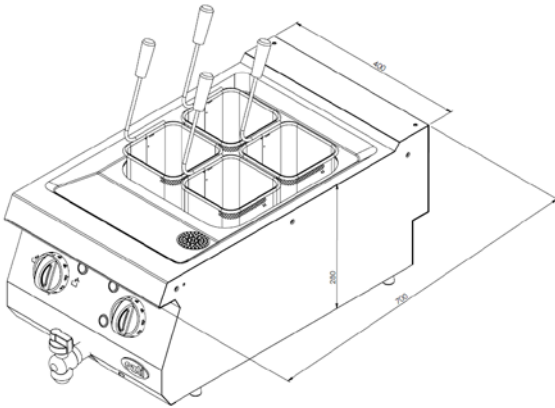
R1: Resistance

T1: Temperature regulator (On-Off)

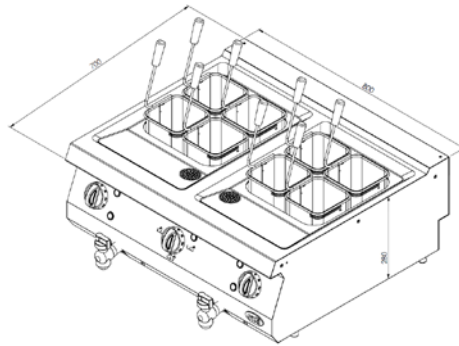
H3: Limit Thermostat Lamp

V1: Water Inlet valve

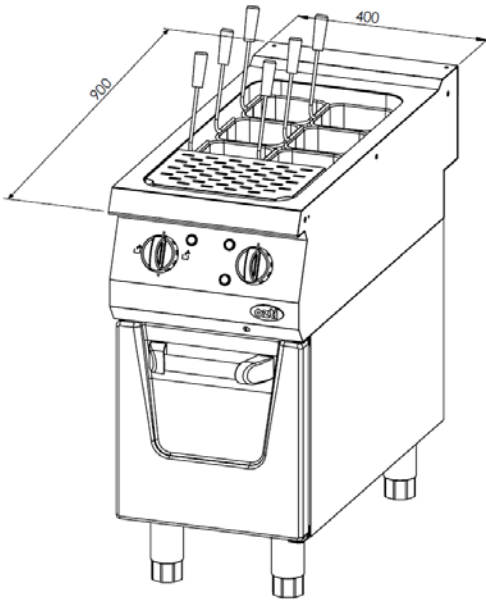
MAIN DIMENSIONS



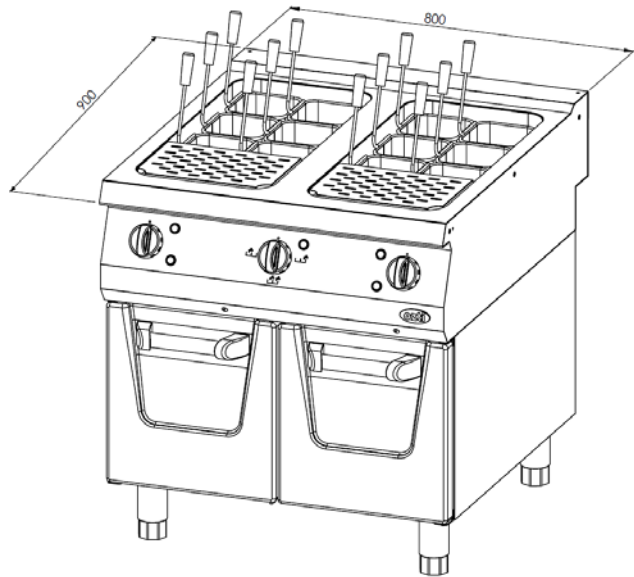
OME 4070



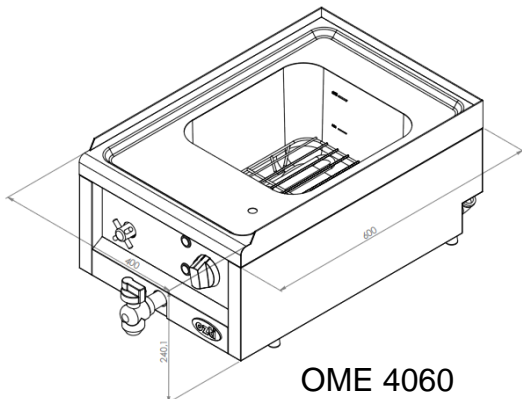
OME 8070



OMFE 4090



OME 8090

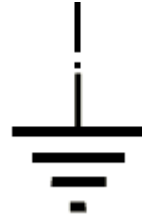


OME 4060

WARNING SIGNS



POWER NETWORK GROUNDING



PE

GROUNDING



POWER



OVERHEAT

POWER SUPPLY CONNECTIONS
380-400V 3 NPE / 50-60 Hz /
230 V NPE / 50-60 Hz MONOPHASE
VOLTAGE: 380-400 V
SUPPLY CONNECTION: TRIPHASE
GROUNDED
FREQUENCY : 50-60 Hz

SAFETY DETAILS

☞ The appliance should only be operated under a chimney hood.

☞ Any kind of flammable solid and liquid material (cloths, alcohol and derivatives, petrochemical products, wooden and plastic materials, cutting blocks, curtains etc.) should never be held near the appliance.

☞ You can use this appliance simultaneously together with other products of ours.

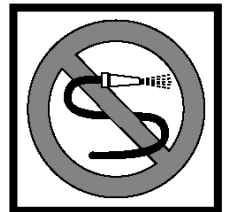
☞ Do not clean up the appliance with pressure water

☞ This appliance should be installed in line with effective regulations and only be operated in well ventilated places. Please refer to the instructions before installing and operating the appliance.

☞ This appliance is designed for industrial use and should only be operated by personnel trained on the appliance.

☞ The appliance should not be handled by unauthorized persons except for the manufacturer or authorized service.

☞ In case of fire or flame in the area where the appliance is operated, act without panic, close gas valves, turn off the power switches and use a fire extinguisher. Never use water to extinguish the fire.



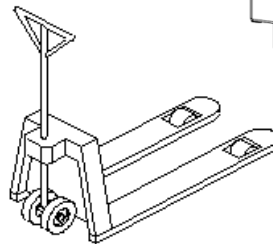
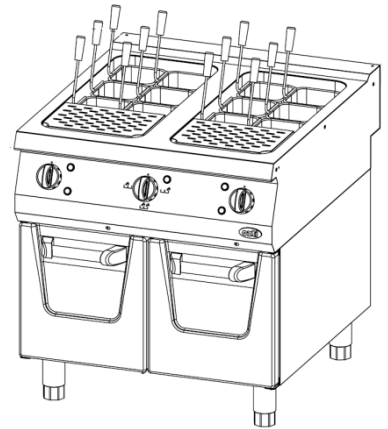
TRANSPORTING AND MOVING



CHANGING THE LOCATION;
MACHINES INSTALLED BY AN AUTHORIZED SERVICE. CANNOT
BE MOVED ELSEWHERE, ITS POWER SUPPLY CABLES CANNOT BE
EXTENDED OR REPLACED EXCEPT BY AN AUTHORIZED SERVICE.

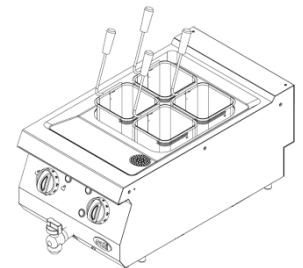
BIG UNITS:

- ☞ The device should be placed vertically on a palette with man power.
- ☞ Feet of the fork lift should be placed under the appliances.
- ☞ If the transported distance is far, the machine should be moved slowly and the appliances should be fixed on palette or supported in order to prevent jolt.
- ☞ Do not hit or drop the products when moving.

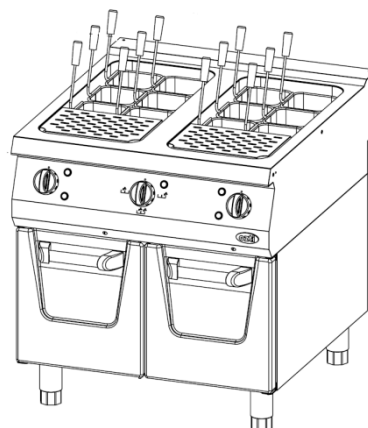
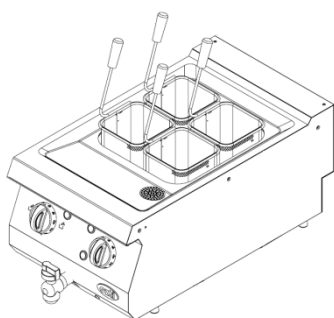


SMALL UNITS:

- ☞ Before transporting device should be disconnected from power.
- ☞ The device can be moved with man power
- ☞ Do not hit or drop the device when moving.



INSTALLATION OF THE APPLIANCE



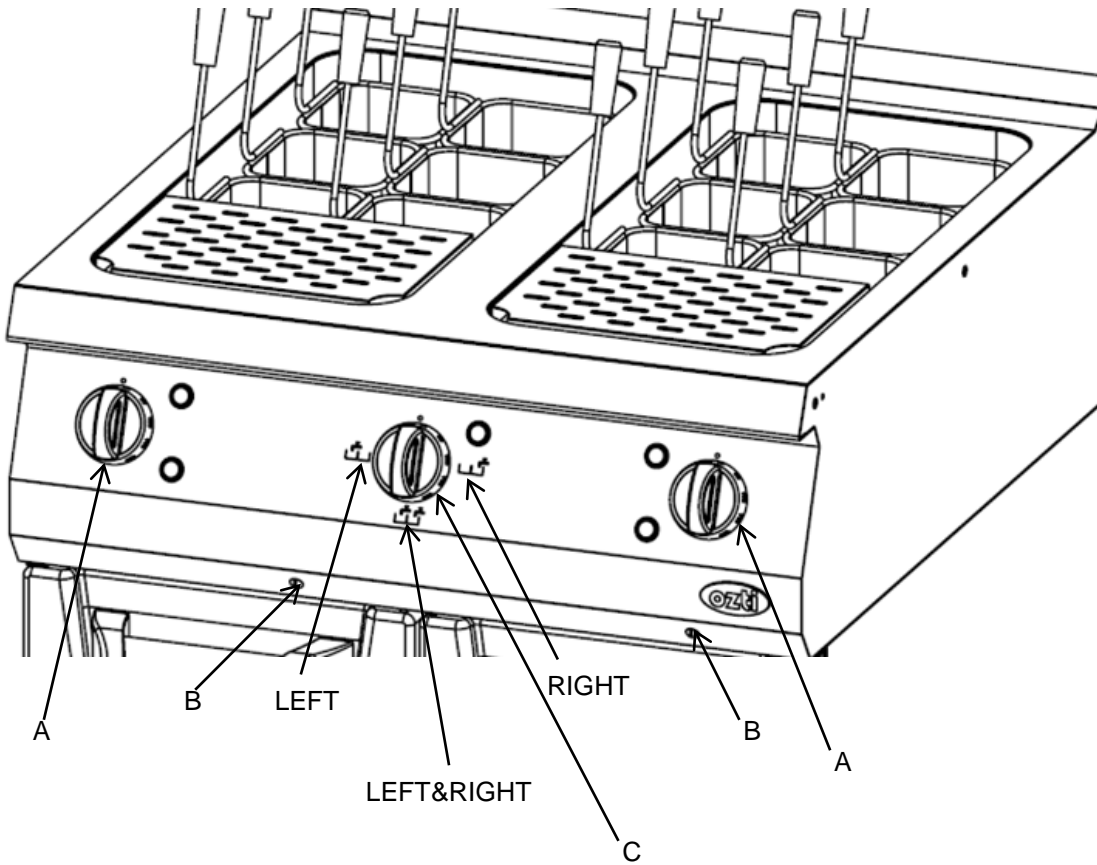
If this appliance located near to any wall, separation, kitchen furniture, decorative coating etc. the distance in between should be min.20 cm. and if those are coated with fireproof heat insulating material, the distance should be min. 5 cm. It is strongly recommended that fire safety protection instructions are observed.



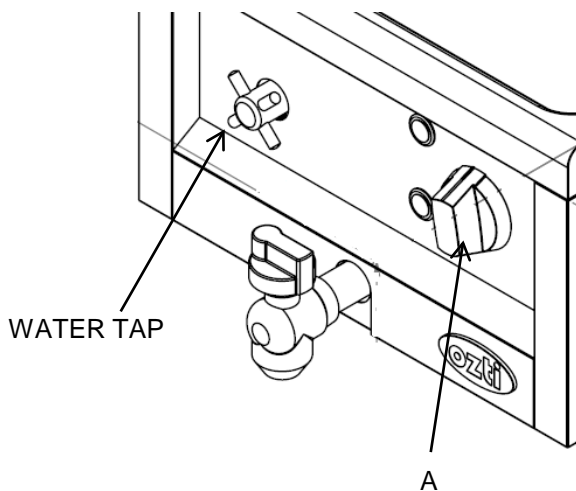
All of the items mentioned below in connection with the installation of the appliance should be carried out by authorized service personnel.

- ☞ Workbench on which the appliance stands should be adjustable and the appliance should be ensured to operate in a leveled position.
- ☞ Power supply connection of the appliance should be checked by an eligible electrician, and it should be connected to a fuse at a maximum height of 170 cm.
- ☞ Power supply connection should be made using a 30 mA current leakage fuse as a protection against current leakage danger.
- ☞ Power installation to be used should be grounded by connecting it to a grounding bar at the nearest panel.

CONTROL BOARDS



- A : ON-OFF SWITCH+THERMOSTAT
- B : SAFETY THERMOSTAT
- C : TANK FILLING SWITCH











OPERATION OF THE APPLIANCE

1. Pasta cooker is used in kitchens of restaurants, fast food stands, canteens, hospitals in order to cook.
2. Before initial use of the appliance, beginning with the pasta container the outer surface should be wiped with a cloth soaked in warm water and soap.

NOTE: Do not use except purpose of use. The appliance should be operated by qualified personnel knowing safety terms and technical specifications and who has read the instruction manual.



CAUTION !
**NEVER OPERATE YOUR DEVICE
WITHOUT GROUND CONNECTION.**

-  Fill the basin with water up to the maximum level through the water filling tap.
-  Turn the on-off key on and set controlled thermostat to 100 °C (green lamp will light)
-  When the water starts to boil, place the pastry on the basket into the basin.
-  Check the water level within the basin regularly. Insufficient water levels will cause defects in the resistances and harm the appliance. Add required water from the water filling tap.
-  Shake the basket from time to time during cooking without taking out of the basin, in order to cook pastry well. In doing so, pastry is protected from sticking together.
-  Thermostat can be set to stand-by position 50 °C and the water kept at this temperature, between each cooking batch in order to keep the water warm and allow it heat up the water to 90°C more easily and also in order to save energy. The cooker should not be disconnected from power. During stand-by periods without cooking operation, leaving the thermostat set to 90 °C, causes unnecessary energy waste and unnecessary boiling of water as well.
-  Turn the thermostat to “0” position and turned the pasta cooker off after daily use.
-  It is recommended to operate the appliance between temperatures of +5°C +40°C and in ambient humidity of maximum 65%.

OPERATION OF THE APPLIANCE



CAUTION! : The appliances should be installed and operated as described in this user's manual. If any failure is encountered please contact our nearest authorized service dealer.

WHEN THE APPLIANCES HAS A FAILURE ONLY AUTHORIZED SERVICE DEALERS ARE ALLOWED TO HANDLE THE APPLIANCES. IF ANY PERSON OTHER THAN ONLY AUTHORIZED SERVICE DEALERS HANDLE THE APPLIANCES, IT WILL NOT BE COVERED BY THE WARRANTY.

NEVER ALLOW PEOPLE WHO ARE NOT AUTHORIZED TO HANDLE THE APPLIANCES. OTHERWISE PRODUCER COMPANY WILL NOT BE RESPONSIBLE FOR THE CONSEQUENCES. DURING MAINTENANCE SERVICE OUR AUTHORIZED SERVICE DEALERS SHOULD NOT BE PROPOSED TO USE NON-ORIGINAL SPARE PARTS FOR WHATSOEVER. INSTALLING ANY NON-ORIGINAL SPARE PART TO THE APPLIANCE LEAVES THE APPLIANCE OUT OF WARRANTY COVERAGE.



CLEAN-UP AND MAINTENANCE

1. CLEAN-UP:

Before (before the power is switched on) and after the first use and every subsequent use, outer surface of the appliance should be completely cleaned up with sponge and liquid detergent and then wiped dry.

Do not use CHEMICAL CLEANING AGENTS like hydrochloric acid or abrasive cleaning agents.

2. MAINTENANCE:

Periodic maintenance should be carried out by a technician. It is recommended to carry out maintenance at least every 6 months, depending on the frequency of use. Periodic maintenance conducted by authorized service personnel of ours is charged, even the guarantee period has not expired.

LIFE OF USE

appliances life of use is 10 year if it is used under recommended conditions.

TERMS OF WARRANTY

1- Documents without sales date, factory and sales company approval on, are not valid. In order to benefit from the warranty, warranty document should be presented.

2- If the appliance is installed and operated following the instructions in the installation, maintenance and user's manual, it is warranted for failures sourcing from materials and workmanship .

3- The failures within the scope of warranty, how and where these will be eliminated, and the way and place of maintenance is determined by

4- The warranty is only valid provided that the warranty terms and the instructions in the installation, maintenance and user's manual are fully complied with. The warranty is only valid for the warranted appliance, and no other right or compensation for some other thing may be claimed.

5- If the information about the kind and the type of the appliance, serial numbers printed on the warranty document are scraped, rubbed or changed, then the warranty is not valid.

6- The warranty covers only maintenance and repairing of material or workmanship failure within the valid warranty period. Failures and parts within the scope of the warranty are repaired and replaced without any charge. Replaced parts belong to

7- The failures occurring in the appliance may only be handled by service personnel authorized by If people who are not authorized handle the appliance, it will not be covered by the warranty.

8- Installation should be carried out by authorized service personnel and the service should be informed about the location change of the appliance.

9- When any failure occurs during operation, authorized service dealer should be contacted.

10- Warranty does not cover failures and damages resulting from loading, unloading and shipping, which are outside the responsibility of Similarly, failures and damages resulting from external factors are not covered.