



NEMCO PASTA BOILER – 2.5 GALLON Model Series: 6750-240

OPERATING INSTRUCTIONS

INTRODUCTION

1. Read These Operating Instructions thoroughly before installing or using this Equipment. Improper installation or use can result in equipment or property damage, electric shock or personal injury.
2. Nemco Pasta Boilers are heavy duty and are designed for commercial use.
3. Trained personnel should operate this equipment only.

SAFETY INSTRUCTIONS

1. **IMPORTANT:** Clean machine thoroughly before first use and after all uses, using cleaning instructions below.
2. **IMPORTANT:** Incoming power **MUST** be the same as the equipment's rating. Refer to the Electrical Ratings listed on the equipment's Data Tag Located on the back of the unit.
3. **CAUTION:** This Pasta Boiler's power cord is equipped with a GROUNDED, 3-prong power cord. Plug only into a matching, grounded outlet. **DO NOT** cut or break off the third prong. Operating this equipment without proper grounding may result in electric shock.
4. **CAUTION:** Always disconnect Power when not in use and before cleaning or servicing.
5. **CAUTION:** Do not operate with a damaged cord or plug or after the machine malfunctions, has been dropped or damaged. Use authorized service for examination, electrical or mechanical adjustment or repair.
6. **CAUTION:** Equipment surfaces are **HOT** during use and a short time after disconnecting the power. Allow to cool before moving or servicing.
7. **WARNING:** **DO NOT** immerse in water or other liquid. **DO NOT** clean with water jet. **SEVERE** personal injury or death can result.

ELECTRICAL REQUIREMENTS

1. The electrical ratings are listed on the equipment's Data Tag located on the back of this equipment.
2. Model: 6750-240 is rated 240 Volts, 6000 Watts, 25 Amps and has a NEMA 10-30P plug and grounded cord.
3. This equipment must be properly GROUNDED.

PREPARATION

1. Remove all packing pieces and lift unit out of the box.
2. Remove any outside and internal packaging.
3. Remove any white plastic coating that may be affixed to stainless steel surfaces.
4. Set unit on a flat surface.
5. Position unit near the power outlet. Avoid the use of extension cords. Do not run cord under carpeting or cover with runners. Arrange cord where it will not be tripped over.
6. This appliance has hot and live electrical parts inside. Do not use it in areas where gasoline, paint or flammable liquids are used or stored.
7. If unit fails to work properly when first operated, call NEMCO customer service at 1-800-782-6761.

OPERATION

1. Plug the unit into the power supply.
2. Fill well of unit with water to indicator slot on element guard.
3. Place the batter plate over the elements. This will keep the basket and debris off the elements.
4. Make sure the control unit is securely fit to the base of the tank.
5. The products covered by this instruction sheet are intended for mounting under a ventilated hood.
6. Plug the unit into the appropriate power supply as indicated on the data plate. The red light indicates power is being supplied to the unit. International law requires this light to remain on to indicate the unit is plugged in.
7. Adjust the thermostat to desired temperature; amber light will illuminate. Temperature can be set up to 212 degrees Fahrenheit.
8. Model is equipped with a manual bell timer.
9. After use, turn thermostat knob to off position and unplug unit.
10. Allow water to cool for 20 minutes prior to draining.
11. To drain unit, place a bucket either on a utility cart or on the floor directly under the drain spout. Lift the safety latch with one hand and slide the handle all the way to the right with your other hand.
12. After the unit is empty, move the handle back to the left.

WARNING: DURING NORMAL OPERATIONS, THE EXTERIOR OF THE UNIT IS HOT.

CLEANING

NOTE: Proper maintenance plays an important part in the life span and functioning of the unit.

1. Unplug the power cord.
2. Remove the Pasta Boiler basket and components in tank for grease removal and cleaning.
3. The elements are connected to the control unit, which will lift off the base of the unit.
4. Clean the components of the Pasta Boiler with a mild detergent and warm water. Be sure to dry unit.
5. Do not immerse in water or other liquid.
6. Clean exterior of unit with a stainless steel cleaner. Be sure to dry unit.
7. Do not immerse in water or other liquid.

DO NOT IMMERSE UNIT!

SERVICE INSTRUCTIONS

If the unit fails to operate properly, call NEMCO customer service toll free at 1-800-782-6761.

6750-240 SERVICE PARTS

<u>Part #</u>	<u>Qty</u>	<u>Description</u>
45495	4	Foot
45781	1	Pilot Light (Red) 240V
45920	1	Timer Knob
45935	1	Timer
46779	1	Pilot Light (Amber) 240V
46782	1	Thermostat
47673	1	* Contactor
47434	1	Cord
66630	1	Timer Dial
67009	1	Batter Cover
67016	2	Basket
67111	2	Element
47405	1	Cordgrip
W6703-240	1	Wireset
W6750-240	1	Wireset

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