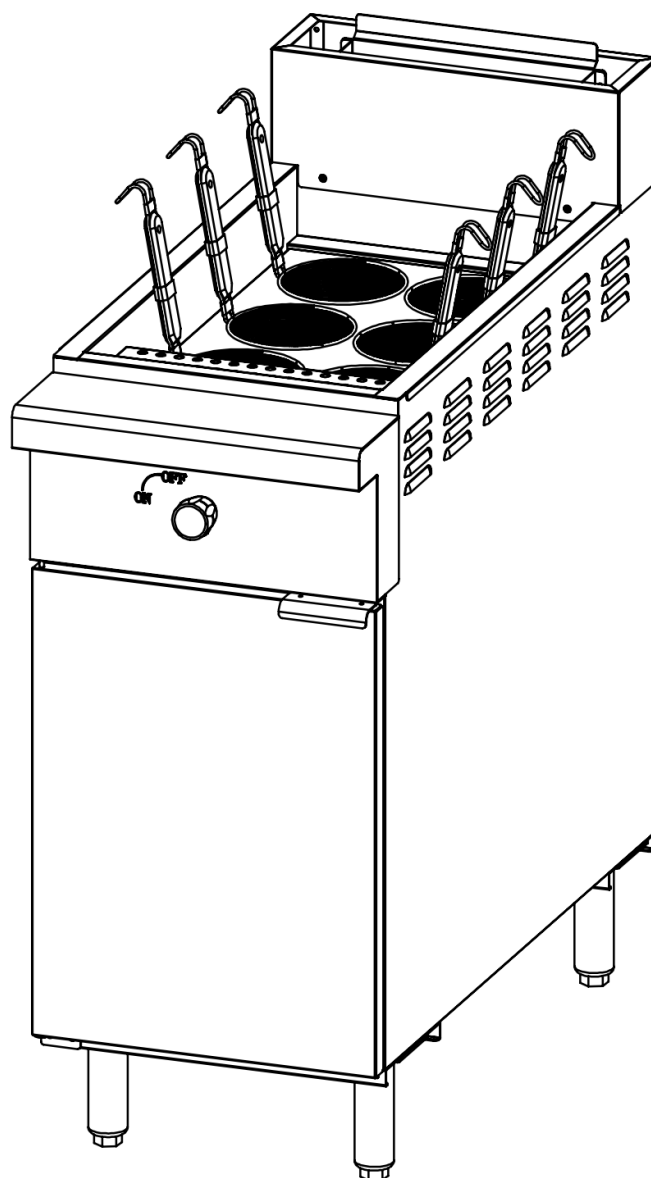


NORIOTA

INSTALLATION AND INSTRUCTION MANUAL



**PASTA & NPC SERIES
GAS PASTA COOKERS**

**NOODLE & NNC SERIES
GAS NOODLE COOKERS**

OPERATOR SAFETY AND OPERATING TIPS

Quick Reference Only - Follow Full User Manual



NOTICE!

This guide highlights important safety and operating reminders only. It does not replace the full Installation and Instruction Manual. Read and follow the full manual before installing, operating, cleaning, or servicing this unit.



WARNING!

Improper installation, gas connection, ventilation, or operation can cause fire, explosion, carbon monoxide exposure, serious injury, or death. Only **qualified personnel** should install or service this equipment. Do not operate this unit if unsafe conditions are present.

Before Each Use

- Confirm the cooker is level, stable, and installed under a properly operating ventilation hood.
- Confirm the cook tank is clean and the drain valve is fully closed before filling.
- Fill the cook tank with potable water only. Do not use oil.
- Always maintain water at the proper operating level between the MIN and MAX fill lines.

Critical Safety Reminders



WARNING!

If gas odor is present, shut down the unit if safe to do so by turning all control knobs to **OFF**, close the manual gas shutoff valve, evacuate the area, and follow site gas emergency procedures. Do not attempt to relight or resume operation until the condition is corrected and the area has been declared safe.



WARNING!

For ignition failure, pilot outage, abnormal flame, delayed ignition, or abnormal operation, shut down immediately and contact **qualified service personnel**.

- This unit does not include an automatic flame failure safety shutoff device. Confirm pilots are lit and stable before turning **ON** any control knobs.
- If any pilot goes out, turn all control knobs **OFF** and shut off the gas supply at the manual gas shutoff valve. Do not continue operating the unit.
- Do not use oil in this cooker. This unit is designed for potable water only.
- Do not move the cooker while it contains hot water or hot liquid.
- Do not leave the cooker unattended while heating or operating.
- Do not operate if the ventilation hood is not operating properly.
- Never use an open flame to check for gas leaks.

Cooking, Water, and Cleaning Tips

- Allow water to reach a steady boil before loading food.
- Lower baskets slowly to reduce splashing.
- Do not overload baskets.
- Stir pasta or noodles to reduce sticking.
- Allow recovery time between batches.
- Drain hot water slowly and carefully.
- Replace water when it becomes heavily starchy, cloudy, or dirty.
- Allow cooker and water to cool before cleaning or extended shutdown.
- Keep drain and overflow areas clear
- Ensure the drain valve is fully closed before refilling.

Normal Operation

- Manually adjusting flame using control knob.
- Water boiling and steaming during cooking
- Temporary boil reduction after loading food
- Water level decreases during operation and increases after refilling

These are normal operating characteristics.

Need Help

For product support, manuals, or service assistance:



Website
www.noriota.ca



Phone
1-877-NORIOTA



Email
support@noriota.ca

Please have your model and serial number available when contacting support.

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INTRODUCTION

Thank you for choosing a NORIOTA commercial gas pasta or noodle cooker. This manual provides important information for the safe installation, operation, and maintenance of NORIOTA commercial gas pasta and noodle cooker models. These units are designed and manufactured for commercial foodservice applications and are intended to deliver consistent cooking performance when installed, operated, and maintained in accordance with this manual.

This manual applies to NORIOTA commercial gas pasta and noodle cooker models including NPC11, NPC22D, NNC11, NNC22D, PASTAC111, PASTAC222, NOODLEC11, and NOODLEC22D. Model-specific specifications may vary. Always refer to the unit rating label for exact technical information including gas type, pressure, and clearance requirements.

Commercial gas pasta and noodle cookers are high-performance cooking appliances designed to rapidly heat and maintain large volumes of water for boiling and cooking operations. Unlike residential cooking equipment, commercial pasta cookers operate at higher heat output, recover temperature more quickly, and are designed for continuous or heavy-duty use. Because of this, proper installation, water level management, ventilation, draining procedures, and daily operating practices are critical to achieving safe operation, consistent cooking results, and long equipment life.

Improper installation or operation can result in reduced performance, unsafe conditions, excessive mineral buildup, water leakage, or equipment damage. Particular attention must be given to gas supply, ventilation, water level management, drainage connections, and cleaning procedures. Understanding how the cooker operates, including manual flame adjustment, boiling recovery, overflow drainage, and daily water management practices, will help reduce operator error and unnecessary service calls.

Important Information for Owners and Operators

- Read this manual completely before installing or operating the equipment.
- Installation, gas connection, gas conversion, water connection, drain connection, and servicing must be performed by **qualified personnel** in accordance with applicable local codes and regulations.
- This equipment is intended for commercial foodservice use only. It is not intended for household, residential, or other non-commercial use.
- Improper installation, use, or maintenance may result in personal injury, fire hazard, equipment damage, or reduced performance.
- Do not operate the unit if pilots do not light properly, burners do not ignite promptly, flame appears unstable, or ventilation is not operating correctly.
- This unit does not include an automatic flame failure safety shutoff device. Operators must confirm pilots are lit and stable before opening burner controls.
- If any pilot goes out, shut down the entire unit by turning all control knobs **OFF** and closing the manual gas shutoff valve. Do not continue operating the unit.
- Never operate the cooker without water maintained between the MIN and MAX fill lines. Failure to maintain proper water level may result in equipment damage and unsafe operating conditions.
- These cookers are designed for use with potable water only. Oil, chemicals, or non-food liquids must not be used in the cook tank.
- Water quality, drainage practices, and regular cleaning directly affect cooking performance, sanitation, and equipment life.
- Keep this manual in a readily accessible location for reference by operators and service personnel.

Gas pasta and noodle cookers depend on proper airflow and ventilation to operate correctly. Adequate combustion air must be supplied to the burners, and exhaust gases and steam must be removed through an appropriate ventilation system. Poor airflow, improper hood design, or blocked flue discharge can result in inefficient combustion, overheating, condensation buildup, or unsafe operation. For this reason, installation under a properly designed commercial hood system is required.

In addition to installation, operator practices play a major role in cooker performance. Overloading baskets, failing to maintain proper water level, allowing excessive starch or debris accumulation, or neglecting regular cleaning can lead to poor cooking consistency, excessive foaming, mineral buildup, drainage problems, and reduced operating efficiency. Routine cleaning and preventive maintenance are essential to maintaining proper operation.

Intended Use

NORIOTA commercial gas pasta and noodle cookers are designed and manufactured for commercial foodservice environments including restaurants, cafés, catering operations, institutional kitchens, commissaries, and similar applications. These units are intended for boiling and cooking pasta, noodles, and similar food products in potable water under manually controlled heating conditions.

The equipment is designed for indoor use only and must be installed in a location that meets all requirements for gas supply, potable water connection, drainage, ventilation, clearance, and safe operation as outlined in this manual. The cooker is intended to be operated by trained personnel familiar with commercial kitchen equipment and basic safety practices.

This equipment must not be used for any purpose other than boiling and cooking food products in potable water. It must not be used for heating oil, non-food materials, processing chemicals, or any application inconsistent with the instructions provided in this manual.

Use outside of intended application may result in unsafe conditions, equipment damage, or voiding of warranty coverage.

Residential Installation Considerations

NORIOTA commercial gas pasta and noodle cookers are designed and manufactured for commercial foodservice use only. They are not intended for residential or household use.

Commercial gas pasta cookers differ materially from residential cooking appliances in heat output, ventilation requirements, drainage requirements, operating environment, duty cycle, steam production, and overall safety considerations. These units are designed for installation and operation in commercial kitchens or similar professional foodservice environments where appropriate gas supply, potable water connection, commercial ventilation, floor drainage, fire safety measures, trained operators, and code-compliant installation conditions are in place.

Residential or household installation or use is not recommended and may be prohibited by local code, insurance requirements, or authority having jurisdiction. Use of this equipment in a residential or non-commercial setting may create unsafe operating conditions, increase burn or scald risk, result in improper ventilation or inadequate drainage, and may affect warranty coverage.

This equipment must be installed and operated only in suitable commercial environments and only in accordance with this manual and all applicable local codes and regulations.

Manual Scope and Updates

This manual contains important safety, installation, operation, cleaning, and maintenance instructions. Following these instructions will help ensure safe operation, consistent performance, sanitation, and long equipment life.

This manual is intended to provide guidance for normal operation and routine maintenance. Advanced service procedures, gas system adjustments, gas conversion, pressure regulator adjustment, and internal component repairs must be performed by **qualified service personnel** only.

NORIOTA reserves the right to update product design, specifications, and documentation without notice. While reasonable efforts are made to ensure accuracy, users must always follow applicable local codes and regulations and consult qualified professionals when required.

Failure to follow the instructions and guidelines in this manual may result in personal injury, equipment damage, unsafe operating conditions, sanitation issues, or reduced performance.

RECEIVING AND INSPECTING THE EQUIPMENT

Carefully inspect the equipment immediately upon delivery and before signing the carrier's delivery receipt.

Inspect the exterior packaging for visible signs of damage, including dents, punctures, crushed corners, broken components, pallet damage, water exposure, or other evidence of mishandling in transit. If visible damage is observed, note the damage clearly on the delivery receipt and request that the carrier acknowledge it. Retain a copy of the signed delivery receipt for your records.

After the unit has been delivered and unpacked, inspect the cooker itself for concealed damage. Check the exterior panels, cook tank, drain components, overflow components, basket supports, burners, flue components, legs, controls, plumbing connections, and visible gas components for freight-related damage or missing parts. If concealed damage is discovered, notify the delivering carrier promptly and request an inspection. All freight damage claims must be filed with the carrier, as shipping damage is the responsibility of the carrier and is not covered under warranty.

Do not install, connect gas or water, fill with water, or place the cooker into service until the inspection process is complete. Retain all packaging materials until any freight damage claim has been resolved or carrier inspection has been waived.

Important Handling Notes

- Do not remove the unit from the delivery area or proceed with installation before completing the inspection.
- Do not use the door, drain piping, water connections, or control components to lift or move the unit.
- If the carrier is unable or unwilling to allow adequate inspection time, note this clearly on the delivery receipt before signing.
- Retain all packaging materials until the inspection process is complete.

Reporting Damage

- **Visible damage:** Must be noted on the delivery receipt at the time of delivery.
- **Concealed damage:** Must be reported to the carrier immediately upon discovery.

Failure to follow these procedures may affect the ability to file a freight damage claim.

Before Installation

Confirm the following before proceeding:

- The model number matches your purchase order.
- The gas type matches the ordered unit.
- The unit has not been damaged during transit.
- All shipped accessories and components are present.
- The rating label is present and legible.
- Water supply and drainage requirements have been reviewed by **qualified installation personnel**.
- The manual gas shutoff valve and site gas connection requirements have been reviewed by **qualified installation personnel**.

Serial Number Information

The model and serial number are located on the unit rating label. Always have the model number and serial number available when contacting NORIOTA or an authorized service provider for parts, service, or technical support.

Final Receiving Reminder

Do not proceed with installation until the unit has been fully inspected and any shipping damage, missing parts, or documentation issues have been identified and addressed. Early inspection is the owner's best protection against freight disputes, installation delays, and avoidable service issues.

SAFETY INFORMATION

This section contains important safety information intended to reduce the risk of personal injury, fire, property damage, or equipment damage. Read and follow all safety instructions before installing, operating, or servicing this equipment.



This is the Safety Alert Symbol. This symbol alerts you to potential hazards that can injure or kill you and others. All safety messages will follow the Safety Alert Symbol and either the words “**DANGER**”, “**WARNING**” or “**CAUTION**”.



DANGER!

This symbol indicates a hazardous situation which will result in death or serious injury.



WARNING!

This symbol indicates a hazardous situation or unsafe practice which, if not avoided, could result in death or serious injury.



CAUTION!

This symbol indicates a potential hazard or unsafe condition that may result in injury, equipment damage, or property damage.



NOTICE!

This symbol indicates important information related to proper use, installation, or maintenance of the equipment that does not involve a personal injury hazard.

All safety messages identify the hazard, explain how to reduce the risk, and describe the possible consequences if instructions are not followed.



WARNING!

Fire Hazard - For Your Safety

- Do not store or use gasoline or other flammable vapors or liquids near this or any other appliance.
- Keep the area around the unit free and clear of combustible materials.
- The operator must ensure that instructions to be followed in the event of a gas odor are posted in a prominent location. Obtain these instructions from the local gas supplier.



WARNING!

Burn and Scald Hazard

- Contact with hot water, steam, baskets, or metal surfaces can cause severe burns or scald injuries.
- Use extreme caution during operation, draining, cleaning, and refilling.
- Always use appropriate protective equipment when handling hot water, baskets, or hot components.
- Do not touch hot surfaces, flue or drain area, or metal parts during or immediately after operation.
- Do not place hands, arms, or exposed skin directly above boiling water or steam.



WARNING!

If Gas Odor Is Detected

- Do not attempt to light the appliance.
- Shut off the gas supply at the manual gas shutoff valve if it is safe to do so.
- Do not operate electrical switches or create ignition sources.
- Do not use a telephone in close proximity to the unit.
- Evacuate the area, follow site emergency procedures, and contact the local gas supplier immediately from a safe location.
- Do not return to the area until it has been declared safe.



WARNING!

Proper Water Level

- Never operate the cooker without potable water in the cook tank.
- Never heat an empty cook tank.
- Maintain water level between the MIN and MAX fill lines during operation.
- This cooker is designed for potable water only. Oil, chemicals, or non-food liquids must not be used in the cook tank.

SAFETY INFORMATION



NOTICE!

- This equipment is intended for commercial foodservice use only. It is not intended for household, residential, or other non-commercial use.
- Installation, gas connection, water connection, drain connection, and service must be performed by **qualified personnel** in accordance with applicable local codes and regulations.
- Use of non-approved parts, improper installation, or unauthorized service may result in unsafe conditions and may affect warranty coverage.

General Safety Instructions

- This equipment must be installed, operated, and maintained in accordance with this manual.
- Do not operate the unit unless all components are properly installed.
- Do not operate the unit if it has been damaged, is not functioning properly, or shows signs of unsafe operation.
- This equipment is heavy. Use appropriate lifting equipment and sufficient personnel when moving or positioning the unit. Improper handling may result in injury or equipment damage.
- Keep the area around the unit free of combustible materials, including paper, cardboard, cloth, plastics, and flammable liquids.
- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other gas appliance.
- Never leave the unit unattended while in operation.
- Ensure adequate ventilation is provided at all times during operation. Do not operate the unit if the ventilation system is not functioning properly.

Gas Safety



WARNING!

Incorrect gas type, improper connection, gas leaks, or incorrect conversion may result in fire, explosion, carbon monoxide exposure, equipment damage, serious injury, or death. Verify gas type and perform leak testing before operation.



WARNING!

This unit does not include an automatic flame failure safety shutoff device. Operators must ensure the pilot flame is lit and stable before opening the corresponding manual gas control knob. Opening a manual gas control knob without a stable pilot flame may allow unburned gas to accumulate and may result in fire, explosion, serious injury, or death.



CAUTION!

Never use an open flame to check for gas leaks. Use approved leak-testing methods only.

- Verify that the gas type supplied matches the gas type indicated on the rating label.
- This unit may be field convertible between Natural Gas and LP Gas only by **qualified service personnel** using approved components and procedures.
- Do not attempt gas conversion, regulator adjustment, burner adjustment, or pilot adjustment unless qualified to do so.
- All gas connections must be leak tested before placing the unit into operation.
- Use only approved gas supply components and installation practices.
- Ensure the manual gas shutoff valve is accessible at all times.
- Do not operate the unit if gas connections are loose, damaged, or leaking.
- Use a soap-and-water solution or other approved leak-testing method only.
- If a pilot goes out, ignition fails, or any gas control has been turned **OFF**, wait at least 5 minutes before attempting to relight. This waiting period allows unburned gas to dissipate.

Fire and Emergency Safety



WARNING!

Open flame, hot surfaces, combustible materials, and improper operation can create a fire hazard. Improper response can cause serious injury, death, or extensive property damage.

If a fire, uncontrolled flame, or unsafe operating condition occurs:

- Turn all manual gas control knobs **OFF** if it is safe to do so.
- Turn off the gas supply at the manual gas shutoff valve if it is safe to do so.
- Use the fire suppression system or an appropriate fire extinguisher for the type of fire.
- Do not attempt to move the unit during a fire.
- Follow site emergency procedures and contact emergency services if required.

Installation Safety



WARNING!

Improper installation may result in fire, tipping, gas leakage, water leakage, drainage failure, poor combustion, carbon monoxide exposure, scald injury, or unsafe operation. Installation must be performed by **qualified personnel** in accordance with applicable codes and this manual.



WARNING!

Do not install or operate the unit without all legs properly installed. Operating the unit without legs may result in unstable conditions, improper clearance, poor combustion air supply, sanitation issues, and increased risk of fire or injury.

- Install the unit only on a level, stable surface capable of supporting the equipment, filled water load, and normal cooking load.
- The unit must be level front-to-back and side-to-side.
- Legs must be properly installed before operation.
- Maintain required clearances from combustible and non-combustible materials at all times.
- Install the unit under a properly designed commercial ventilation system.
- Do not block or restrict flue, combustion air, or ventilation openings.
- Connect to an approved potable water supply and drain system in accordance with applicable codes.
- The unit must not be installed in areas exposed to outdoor conditions, excessive moisture, hose-down spray, or standing water.

Ventilation and Airflow Safety



WARNING!

Inadequate ventilation or blocked airflow can result in overheating, poor combustion, carbon monoxide exposure, or dangerous operating conditions. This unit must be installed under a properly functioning commercial ventilation system.

- Do not connect the flue outlet directly to any duct or exhaust system.
- Maintain proper clearance between the flue outlet and hood filters.
- Ensure adequate airflow to support combustion and heat removal.
- Ensure adequate make-up air is available so the exhaust system does not create strong negative pressure in the kitchen.
- Do not block the front, underside, rear, flue area, combustion air openings, or hood area of the unit.
- Do not place hands, arms, or other body parts directly above the flue outlet while the unit is operating. Hot exhaust can cause burns.
- Avoid conditions that create strong drafts or downdrafts around the unit.

Drain and Overflow Safety



WARNING!

Improper draining, blocked drain components, blocked overflow paths, or unsafe handling of hot water may result in scald injury, water leakage, wet-floor hazards, equipment damage, or unsafe operation.

- Each tank has its own drain valve.
- Overflow water is routed to the drain connection behind the drain shutoff valve so the overflow drain path remains unobstructed.
- Do not block, cap, modify, or restrict any drain or overflow connection.
- Drain and overflow connections must be installed in accordance with applicable plumbing and sanitation codes.
- Open drain valves slowly and carefully.
- Do not drain hot water unless the drain system is properly connected and can safely receive the discharge.
- Clean wet floors immediately to reduce slip hazards.

Cooking Operation Safety



WARNING!

Open flame, boiling water, steam, hot baskets, hot surfaces, and operator contact can cause burns, scalding, fire, or unsafe operating conditions.

- Do not leave the unit unattended during operation.
- Confirm the cook tank is filled with potable water between the MIN and MAX fill lines before lighting or operating.
- Do not use oil, chemicals, or non-food liquids in the cook tank.
- Confirm the drain valve is fully closed before filling or operating.
- Lower baskets slowly to reduce splashing.

SAFETY INFORMATION

- Do not overload baskets or drop food into the tank.
- Keep hands, arms, face, clothing, towels, utensils, and packaging away from boiling water, steam, hot surfaces, and open flame.
- Maintain proper water level during operation. Refill as needed.
- Turn the manual gas control knob down or **OFF** when not actively cooking.
- Keep the cook tank, basket area, drain strainer, overflow area, and surrounding surfaces clean and free of excessive starch, food debris, and residue.

Cleaning and Maintenance Safety



CAUTION!

Improper cleaning of hot water, hot surfaces, burners, pilots, controls, drain components, or overflow areas may result in burns, scald injury, fire risk, equipment damage, water leakage, poor combustion, or unsafe operation. Shut the unit down properly and allow the unit and water to cool to a safe temperature before cleaning.

Shut the unit down properly before beginning any cleaning or maintenance procedure.

- Allow water, baskets, tank surfaces, drain components, and exterior surfaces to cool to a safe temperature before cleaning.
- Drain hot water slowly and carefully only when it can be done safely.
- Use only cleaning agents suitable for commercial cooking equipment, stainless steel, and food-contact surfaces.
- Do not use corrosive, chlorine-based, or highly abrasive cleaners on stainless steel surfaces.
- Do not use ordinary steel wool, wire brushes, or carbon-steel tools on stainless steel surfaces.
- Do not spray controls, burners, pilots, gas components, regulator, or the outside of the unit with liquids or cleaning agents.
- Do not use hose-down cleaning, pressure washing, or excessive water on the cabinet, controls, burner area, pilot area, regulator, or gas components.
- Keep drain strainers and openings, and overflow areas clear of food debris, starch buildup, and scale.
- Ensure all components are dry and correctly installed before returning the unit to operation.

Regular cleaning and maintenance are required to ensure safe operation and prevent starch, mineral scale, and food debris buildup that may affect performance, sanitation, drainage, or service life.

Service and Repair Safety



WARNING!

Servicing this equipment without proper training may result in serious injury, death, gas leakage, fire, explosion, carbon monoxide exposure, scald injury, water leakage, drainage failure, or equipment damage. All service and repairs must be performed by **qualified personnel** only.

- Shut off the gas supply before performing any service or maintenance.
- Allow the unit and water to cool before service or maintenance.
- Do not attempt to repair or adjust gas components without proper training.
- Do not attempt to adjust pilots, burners, regulators, gas valves, or internal gas components unless qualified to do so.
- Do not attempt to repair internal water lines, drain piping, overflow piping, or gas components unless qualified to do so.
- Use only approved replacement parts.
- Do not operate the unit with panels removed or components bypassed.

Unauthorized service or modification may result in unsafe conditions and may affect warranty coverage.

IMPORTANT SAFEGUARDS

This section outlines critical requirements for safe installation, operation, and long-term use of this equipment. These safeguards supplement the Safety Information section and must be followed at all times.

Gas Connection Requirements



WARNING!

Improper gas connection, incorrect gas type, incorrect pressure, missing or improperly installed regulator, or improper gas conversion may result in fire, explosion, carbon monoxide exposure, equipment damage, serious injury, or death.

- Verify that the gas type shown on the rating label matches the gas supply before connection.
- This unit may be field convertible between Natural Gas and LP Gas only by **qualified service personnel** using approved components and procedures.
- Do not attempt gas conversion, regulator adjustment, burner adjustment, pilot adjustment, or pressure adjustment unless qualified to do so.
- All gas connections must be installed and tested by **qualified personnel**.
- Install a manual gas shutoff valve in an accessible location.
- The supplied gas pressure regulator must be installed before operation.
- Ensure gas supply pressure meets the requirements specified on the unit rating label.
- All gas connections must be leak tested prior to operation using approved methods only.
- Never use an open flame to check for gas leaks.
- Follow all gas supply pressure testing and isolation requirements during system testing.

Ventilation and Fire Code Compliance



WARNING!

Improper ventilation may result in fire, overheating, poor combustion, carbon monoxide exposure, or unsafe operating conditions.

- This unit must be installed under a properly designed commercial ventilation system.
- Do not connect the flue outlet directly to any duct or exhaust system.
- Maintain adequate clearance between the flue outlet and hood filters.
- Ensure adequate combustion air is available at all times.
- Do not obstruct airflow or block ventilation openings at the front, rear, underside, or flue area.
- Keep the area around the unit clear of food debris, starch buildup, packaging, towels, paper products, and combustible materials.
- Installation must comply with all applicable local fire, building, mechanical, gas, and plumbing codes.

Open Flame, Pilot, and Water Safety



WARNING!

Open flame, standing pilots, boiling water, steam, hot baskets, hot surfaces, and exposed flame can cause burns, scald injuries, fire, gas accumulation, equipment damage, or unsafe operation.

- Do not operate the unit if a pilot is out, unstable, or not clearly visible.
- Do not open any manual gas control knob unless the corresponding pilot is lit and stable.
- Confirm tank is filled with potable water between the MIN and MAX fill lines before lighting or operating.
- Do not operate the unit with an empty tank or with water below the MIN fill line.
- Do not use oil, chemicals, or non-food liquids in the cook tank.
- Confirm each drain valve is fully closed before filling or operating.
- Confirm drain strainers, drain openings, and overflow areas are clear before operation.
- Lower baskets slowly to reduce splashing.
- Do not overload baskets or drop food into the tank.
- Do not place hands, arms, face, towels, utensils, packaging, or combustible materials near boiling water, steam, open flame, or flue discharge.

Unit Disposal



CAUTION!

Improper disposal of gas equipment may result in environmental harm, unsafe handling, or regulatory non-compliance.

- Ensure the gas supply has been shut off and professionally disconnected before moving or disposing.
- Ensure water and drain connections are safely disconnected before moving or disposing.
- Allow the unit and any remaining water to cool before moving, handling, or disposal.
- Dispose of this equipment in accordance with applicable local regulations.
- Follow applicable guidelines for recycling or disposal of metal and other materials.

INSTALLATION

Installation must be performed by **qualified personnel** in accordance with this manual and all applicable local codes and regulations. Proper installation is essential for safe operation, correct combustion, consistent performance, and long equipment life.

Installation Responsibility and Code Compliance



WARNING!

Improper installation may result in fire, explosion, gas leakage, water leakage, drainage failure, carbon monoxide exposure, equipment damage, serious injury, or death.

- Installation, including initial pilot, burner, air shutter, regulator, gas pressure, water supply, and drain setup, must be performed by **qualified personnel** only.
- Plumbing installation should be performed by a licensed plumber and must comply with applicable local and national plumbing codes. Installation must comply with all applicable local codes and regulations.
- Where local gas codes are not available, installation must conform to:
 - Natural Gas and Propane Installation Code, CSA B149.1 (Canada)
 - National Fuel Gas Code, ANSI Z223.1 (USA)

The installer is responsible for verifying gas type, pressure, ventilation, and site conditions before placing the unit into service.

Pre-Installation Checklist

Before installation, confirm the following:

- ☐ The model number and gas type match the order and site requirements.
- ☐ The installation location meets all clearance, ventilation, water supply, drain, and utility requirements.
- ☐ The floor surface is level, stable, and capable of supporting the equipment and normal cooking load.
- ☐ The gas supply is available and sized correctly for the equipment.
- ☐ Potable water supply and drainage are available and suitable for the installation.
- ☐ The manual gas shutoff valve and site gas connection requirements have been reviewed by **qualified installation personnel** before installation begins.

Do not proceed with installation if any issues are identified.

Location and Placement Requirements



WARNING!

Improper placement may result in fire hazard, poor combustion, overheating, or unsafe operating conditions.

- Install the unit on a stable, level surface capable of supporting the weight of the equipment and normal cooking load.
- The unit must be level front-to-back and side-to-side.
- Do not place objects between the bottom of the unit and the floor.
- Do not install the unit in areas exposed to outdoor conditions, hose-down spray, standing water, or excessive moisture.
- Maintain required clearances from combustible and non-combustible surfaces.
- Do not block access to the gas shutoff valve.
- Do not block access to the drain valve, water shutoff, or front pilot lighting access holes.
- Do not install where fans, open windows, supply air outlets, or strong drafts may blow directly across the pilot or burner flames.

Clearance Requirements



WARNING!

Failure to maintain required clearances may result in fire hazard or unsafe operation. Maintain minimum clearances from combustible materials as below.

Minimum clearances:

- **Combustible construction:**

Left: 6 in (15 cm)	Rear: 6 in (15 cm)	Right: 6 in (15 cm)
--------------------	--------------------	---------------------
- **Non-combustible construction:**

Left: 0 in (0 cm)	Rear: 0 in (0 cm)	Right: 0 in (0 cm)
-------------------	-------------------	--------------------
- **Floor:** The unit may be installed on combustible floors when all required clearances are maintained and all factory-supplied legs are properly installed. Do not install the unit directly on the floor or without legs. Always follow the unit rating label and applicable local code requirements.

Leg Installation, Leveling, and Stability



WARNING!

Do not install or operate the unit without all legs installed. Operating the unit without legs may result in unstable conditions, improper clearance from the floor, and increased risk of fire or injury.



WARNING!

Heavy equipment can cause injury, tipping, crushing, or equipment damage if handled improperly. Use appropriate lifting equipment and sufficient personnel when raising, moving, or positioning the range. Do not lift or support the unit by the door, control knobs, drain valve, water piping, gas regulator, gas piping, flue, or other utility components.

- Install each leg by threading the leg stem into the threaded mounting hole on the base of the unit.
- Tighten each leg securely and confirm all legs are fully seated before placing the unit upright.
- After installation, verify the unit is level front-to-back and side-to-side.
- Adjust the legs as needed to achieve proper leveling.
- After installation, verify the unit is stable, does not rock, and is level front-to-back and side-to-side.
- Do not slide the unit with the legs installed. Lift safely the unit using appropriate equipment or sufficient personnel.

Proper leveling helps maintain stable basket support, proper water level, correct draining, overflow function, and consistent operation.

Ventilation and Hood Requirements



WARNING!

Inadequate ventilation may result in overheating, poor combustion, carbon monoxide exposure, or unsafe operating conditions.

- This unit must be installed under a properly designed commercial ventilation system.
- Ventilation and fire protection systems must comply with applicable local codes and NFPA 96 where adopted.
- Do not connect the unit directly to a flue or exhaust duct.
- Maintain proper clearance between the flue outlet and hood filters.
- Ensure adequate airflow for combustion and heat removal.
- Ensure adequate make-up air is available so that the exhaust system does not create excessive negative pressure in the kitchen.
- Do not block or restrict airflow at the front, rear, underside, or flue area of the unit.
- Do not allow fans, air-conditioning discharge, open windows, or cross-drafts to blow directly across the pilots or burners.

Water Supply Requirements



WARNING!

Improper water connection, poor water quality, inadequate drainage, or operation without sufficient water may result in scald injury, water leakage, sanitation issues, mineral buildup, poor performance, equipment damage, or unsafe operating conditions.

- Plumbing installation should be performed by a licensed plumber and must comply with applicable local and national codes.
- This unit is designed for connection to a potable water supply.
- Water hardness should be no more than 2.0 grains/gallon.
- Water pH should be between 6.5 and 8.0.
- These water conditions may be achieved with a properly maintained water softener or water treatment system where required.
- Incoming water pressure should be between 20 PSI and 60 PSI.
 - If incoming water pressure exceeds 60 PSI, a high-pressure regulator must be installed on the inlet plumbing.
- Maximum allowable incoming water temperature is 82 °C (180 °F).
- Install an accessible water shutoff valve near the unit and follow required code or site practice.
- Inspect all water connections for leaks before placing the unit into operation.
- Do not operate the unit if water fittings, drain fittings, or plumbing connections are damaged, leaking, loose, or incorrectly connected.

Water Quality Recommendations

Water quality directly affects sanitation, scale buildup, cooking performance, service life, and maintenance frequency. Poor water quality may result in excessive mineral scale buildup, reduced heating efficiency, reduced boiling performance, staining or discoloration, premature component wear, or drainage restrictions.

INSTALLATION

For best performance:

- Use clean potable water suitable for commercial foodservice equipment.
- Avoid excessively hard water where possible.
- Installation of a commercial water treatment or filtration system is recommended in areas with high mineral content or hard water conditions.
- Periodically inspect the tank, drain strainers, drain openings, and overflow areas for mineral scale, starch buildup, and debris.
- Increase cleaning and descaling frequency when water hardness or operating volume is high.

Water Connection Procedure



WARNING!

Improper water connection may result in water leakage, scald injury, sanitation issues, equipment damage, or unsafe operation. Water connections must be installed by **qualified personnel** in accordance with applicable plumbing and sanitation codes.

- Verify that the incoming water supply meets the water quality, pressure, and temperature requirements specified in this manual.
- Flush the incoming water supply line before connecting it to the unit to help remove debris, scale, pipe sealant, and other contaminants.
- Connect the potable water supply to the designated water inlet connection on the rear of the unit. Each tank has its own water connection.
 - Water inlet connection size: ½ in
- Install an accessible water shutoff valve near the unit and follow required code or site practice.
- Route water supply piping so it does not place stress on the unit, interfere with service access, or contact hot surfaces.
- Ensure water piping does not interfere with gas piping, drain piping, controls, or ventilation airflow.
- After connection, slowly open the water supply and inspect all fittings and connections for leaks.
- Confirm proper water flow to the unit before placing the unit into operation.
- Do not operate the unit if water leakage, damaged piping, or improper connections are present.

Drain Requirements

- Each tank has its own drain valve.
- Each tank is also equipped with overflow protection. If the water in the tank raises to an unsafe level it will enter the front overflow area. This front overflow area provides a drain connection which bypasses the drain valve in order to provide an unobstructed overflow path.
- The drain and overflow line for each tank are connected together to form a common drain line, so only 1 drain connection per tank is needed.
- Drain and overflow piping must be connected to an approved wastewater drainage system in accordance with applicable local plumbing and sanitation codes.
- Do not block, cap, restrict, or modify any drain or overflow connection.
- Drain piping must be installed to safely receive hot water discharge.
- Keep drain strainers, drain openings, and overflow areas clear of food debris, starch buildup, and mineral scale.

Drain Connection Procedure



WARNING!

Improper drain connection, blocked drain piping, restricted overflow piping, or inadequate drainage may result in hot water discharge, scald injury, water leakage, wet-floor hazards, sanitation issues, equipment damage, or unsafe operation. Drain installation must be performed by **qualified personnel** or a licensed plumber in accordance with applicable plumbing and sanitation codes.

- Verify that each tank drain valve is fully closed before connecting, filling, or testing the unit.
- Connect the drain outlet to an approved wastewater drainage system capable of safely receiving hot water discharge. Each tank has its own drain connection.
 - Drain connection size: 1½ in
- Route drain piping so it does not place stress on the unit, interfere with gas piping, water piping, service access, or safe operation.
- Drain piping must slope and discharge in accordance with applicable local plumbing and sanitation codes.
- Confirm that the receiving drain can handle the expected hot water discharge volume.
- Drain piping and receiving drain components must be suitable for hot water discharge from commercial cooking equipment and must comply with applicable plumbing and sanitation codes.

INSTALLATION

- After installation, test each drain valve and overflow path with water before placing into operation.
- Inspect all drain connections for leaks during the installation check.
- Keep drain strainers, drain openings, and overflow areas clear of food debris, starch buildup, and mineral scale.
- Do not operate the unit if the drain outlet, drain valve, common drain line, or overflow path is leaking, blocked, damaged, or incorrectly connected.

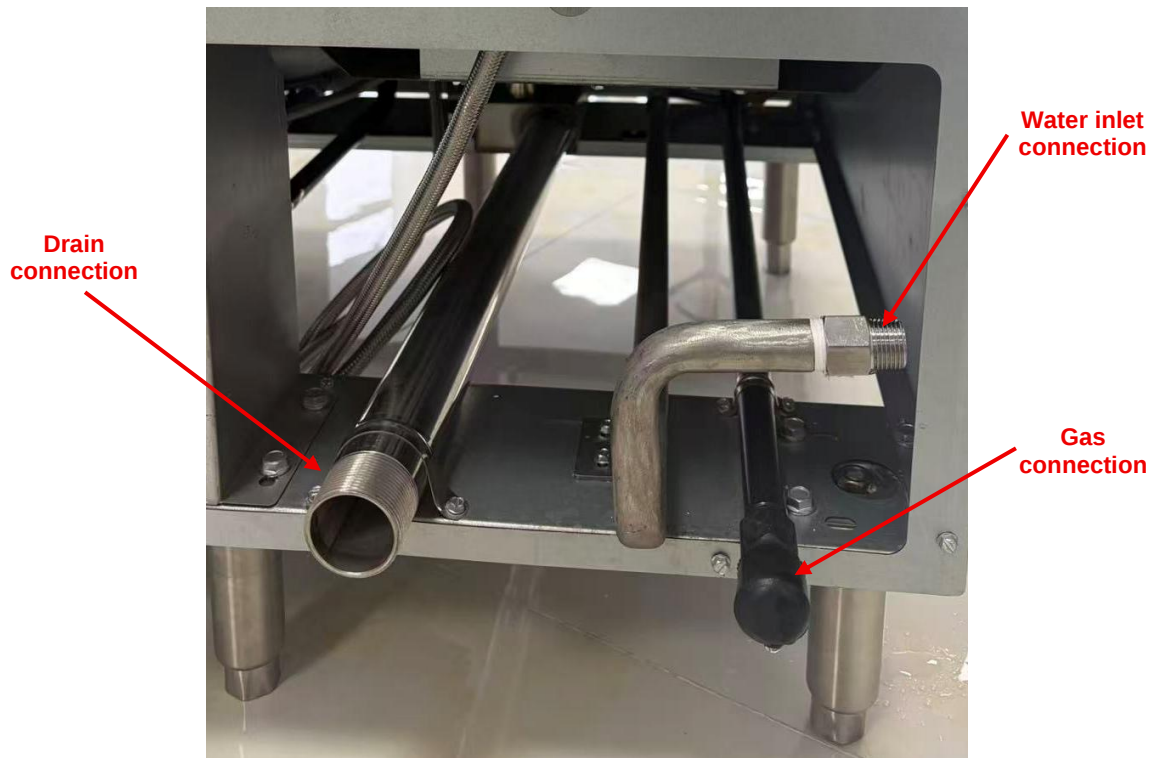


Figure A – Rear Utility Connection Locations

Gas Supply Requirements



WARNING!

Incorrect gas type, improper pressure, missing or incorrectly installed regulator, or inadequate gas supply may result in fire, explosion, carbon monoxide exposure, poor combustion, or improper operation.

- Verify that the gas type matches the rating label on the unit.
- This unit may be field convertible between Natural Gas and LP Gas only by **qualified service personnel** using approved components and procedures.
- Do not attempt gas conversion, regulator adjustment, burner adjustment, or pressure adjustment unless qualified to do so.
- The supplied gas pressure regulator must be installed before operation.
- Gas supply pressure must meet the requirements specified on the rating label.
- The gas supply system must be sized to provide sufficient flow for the unit at full input.
- For new installations, replacement installations, or installations with multiple gas appliances on the same line, the installer should verify that the gas meter and supply piping are adequately sized for the total connected load.
- A manual gas shutoff valve must be installed in an accessible location.
- Installation at elevations above 610 m (2,000 ft) may require verification by **qualified service personnel** to ensure proper combustion and performance.

Gas Supply Pressure Testing Requirement

- The unit and its individual manual gas shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 PSI (3.45 kPa).
- The unit must be isolated from the gas supply piping system by closing its individual manual gas shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSI (3.45 kPa).

Gas Connection Procedure



WARNING!

Improper gas connection may result in fire, explosion, gas leakage, carbon monoxide exposure, equipment damage, serious injury, or death. All gas connections must be installed by **qualified personnel**.

INSTALLATION

- Connect the unit to the gas supply using approved fittings and piping.
- Ensure gas supply piping is clean and free of dirt, metal particles, debris, and excess joint compound before connection.
- Ensure a manual gas shutoff valve is installed in an accessible location.
- A sediment trap (drip leg) must be installed in the gas supply line upstream of the gas pressure regulator. The sediment trap helps prevent dirt, debris, and moisture from entering the regulator and gas components.
- Ensure the gas pressure regulator is installed correctly, in the proper flow direction, and is not positioned in a way that places stress on the gas connection.
- Ensure all threaded connections are properly sealed using materials approved for the gas type used.
- Do not apply excessive force to gas fittings, valves, regulator, or controls.
- After connection, perform leak testing before placing the unit into operation.

Gas Pressure Regulator



WARNING!

Improper installation, incorrect pressure, or missing regulator may result in fire, explosion, poor combustion, or unsafe operation.

- The supplied gas pressure regulator must be installed before the unit is placed into operation.
- The regulator must be installed in the correct orientation with gas flow arrow pointing toward the unit.
- The regulator vent opening must remain unobstructed. Do not block, plug, cover, or seal the regulator vent opening. Install the regulator so the vent is protected from grease, debris, cleaning liquids, and physical damage.
- The regulator connection size is 3/4" NPT inlet and outlet.
- The regulator is factory set for:
 - Natural Gas: 4 in. W.C. manifold pressure
 - Propane (LP): 10 in. W.C. manifold pressure
 - Maximum allowable inlet pressure to the regulator is 14 in. W.C. (1/2 PSI).
 - If incoming gas pressure exceeds this limit, a step-down regulator must be installed upstream of the unit regulator.
- Installation and any adjustment of regulator must be performed by **qualified service personnel** only.

Leak Testing Procedure



WARNING!

Gas leaks may result in fire, explosion, carbon monoxide exposure, serious injury, or death. All gas connections must be leak tested by **qualified personnel** before operation.

- After gas connection, confirm all control knobs are in the **OFF** position.
- Open the manual gas shutoff valve.
- Apply a soap-and-water solution or approved leak-detection solution to all joints and connections.
- Check for bubbles or other signs indicating a leak.
- If a leak is detected, shut off the gas supply immediately. The connection must be corrected and retested by **qualified personnel** before operation.
- Never use an open flame to check for leaks.

Pilot and Burner Verification During Installation



WARNING!

This unit does not include an automatic flame failure safety shutoff device. Gas will not be automatically shut off if a pilot flame goes out. Opening a manual gas control knob without a stable pilot flame may allow unburned gas to accumulate and may result in fire, explosion, serious injury, or death.

Pilot and burner verification must be performed by **qualified installation or service personnel** before the unit is released for operation.

- Confirm the ventilation hood is operating before lighting.
- Confirm all control knobs are in the **OFF** position before opening the manual gas shutoff valve.
- Confirm each pilot lights through the front pilot lighting access opening only.
- Confirm each pilot flame is stable.
- Confirm each manual gas control knob operates smoothly from **OFF** through the operating range.
- Confirm each burner ignites promptly from its corresponding pilot.
- Confirm burner flames are stable and predominantly blue.
- Confirm burner flame increases and decreases properly when the manual gas control knob is adjusted.
- Confirm burners shut off properly when control knobs are turned **OFF**.

INSTALLATION

- Confirm pilots extinguish when the manual gas shutoff valve is closed during complete shutdown.
- If a pilot will not light, will not remain lit, does not reliably ignite its burner pair, or flame behavior is abnormal, shut down the unit by turning all control knobs **OFF** and closing the manual gas shutoff valve. Do not release the unit for operation until the condition has been corrected by **qualified personnel**.

Do not instruct operators to adjust pilots, burners, air shutters, regulators, valves, or gas components.

Final Installation Checks

Before opening the gas supply and lighting the unit, confirm the following:

- ☐ The unit is installed in the correct location and meets all clearance requirements.
- ☐ The unit is level front-to-back and side-to-side.
- ☐ Legs are properly installed and secured.
- ☐ The floor is stable and suitable for the unit, full water load, and normal cooking load.
- ☐ The gas type matches the rating label.
- ☐ The gas supply is connected securely and has been leak tested.
- ☐ The gas pressure regulator is installed correctly and oriented in the direction of gas flow.
- ☐ The regulator vent opening is unobstructed and protected from grease, debris, cleaning liquids, and physical damage.
- ☐ The manual gas shutoff valve is accessible to the operator.
- ☐ The potable water supply is connected correctly and leak checked.
- ☐ The drain connection is installed correctly and can safely receive hot water discharge.
- ☐ Drain valves are closed and operate correctly.
- ☐ Drain strainers, drain openings, and overflow areas are clear and unobstructed.
- ☐ The ventilation system is installed, operational, and unobstructed.
- ☐ The flue area is not blocked and has proper clearance to hood filters.
- ☐ Front pilot lighting openings are accessible.
- ☐ All protective films, packaging, and shipping materials have been removed.
- ☐ All control knobs are in the **OFF** position before opening the gas supply.

Do not attempt to light or operate the unit until all installation checks have been completed.

Installation Responsibility and Warranty Conditions

Installation must be performed in accordance with this manual and all applicable local codes and regulations. Improper installation may result in reduced performance, equipment damage, unsafe operating conditions, fire hazard, water leakage, drainage failure, scald injury, carbon monoxide exposure, or affected warranty coverage.

The following conditions are not covered under warranty:

- Damage resulting from improper unpacking, handling, or installation.
- Problems caused by installation with the wrong gas type, improper gas conversion, or gas supply pressure not matching the rating label.
- Problems caused by improper gas connection, failure to leak test, use of non-approved gas supply components, failure to install the supplied regulator correctly, or failure to install an accessible manual gas shutoff valve where required.
- Problems caused by improper water connection, improper water pressure, poor water quality, inadequate water treatment, water leakage, or failure to comply with applicable plumbing codes.
- Problems caused by improper drain connection, blocked drain or overflow path, drainage failure, or drain system not suitable for hot water discharge.
- Performance or safety issues caused by inadequate ventilation, restricted combustion air, blocked flue discharge, improper hood installation, insufficient make-up air, strong drafts, or failure to maintain required clearances.
- Damage, instability, or performance issues from improper leveling or failure to install legs correctly.
- Problems caused by installation in unsuitable environments, including outdoor installation, hose-down spray, standing water, excessive moisture, or other conditions inconsistent with this manual.
- Damage or unsafe conditions resulting from unauthorized modification, non-approved parts, improper service, or unauthorized gas system adjustment.
- Problems caused by missing, misplaced, blocked, damaged, wet, or incorrectly installed baskets, basket supports, drain strainers, burners, pilots, control knobs, regulator, drain components, or overflow components.

OPERATION

This section provides instructions for safe startup, operation, and shutdown of NORIOTA gas pasta and noodle cookers. Read and follow all instructions before operating the unit. Improper operation may result in burns, fire hazard, gas accumulation, delayed ignition, poor combustion, carbon monoxide exposure, unstable flame, equipment damage, or unsafe conditions. Only **trained personnel** should operate this equipment.

Before First Use



WARNING!

Failure to properly prepare the unit before first use may result in poor cooking performance, water leakage, drainage problems, scald injury, gas accumulation, poor combustion, equipment damage, or unsafe operation.

Before using the cooker for food preparation, complete the checks and cleaning steps below. Do not operate the unit until installation is complete, the gas connection has been leak tested, the water supply and drain connections have been checked, and the ventilation system is operating properly.

Initial Cleaning

New equipment may contain manufacturing residue, protective oil, dust, packaging debris, or handling residue. The cook tank, baskets, drain strainers, overflow area, and food-contact surfaces must be cleaned before cooking food.

1. Confirm the unit is installed, level, stable, and connected correctly.
2. Confirm the ventilation hood is operating.
3. Confirm all control knobs are in the **OFF** position.
4. Confirm the manual gas shutoff valve is closed.
5. Remove all packaging materials, protective film, labels not intended to remain on the unit, shipping restraints, and loose packing materials.
6. Remove baskets, drain strainers, and other removable food-contact components.
7. Wash removable components with warm water and mild detergent.
8. Rinse thoroughly with clean potable water.
9. Dry removable components completely before reinstalling.
10. Wipe the cook tank and accessible food-contact surfaces with warm water and mild detergent.
11. Rinse the cook tank thoroughly with clean potable water.
12. Confirm no cleaner residue remains in the tank, drain strainer, drain opening, overflow area, or basket support area.
13. Reinstall all removable components correctly before filling or operating.

Do not use chlorine-based cleaners, corrosive cleaners, highly abrasive cleaners, ordinary steel wool, carbon-steel brushes, or carbon-steel scrapers on stainless steel surfaces.

Leak and Drain Inspection

Before first use, verify that the water and drain systems are operating correctly.

1. With the tank filled, inspect the water inlet connection for leaks.
2. Inspect visible water fittings, tubing, and connection points for leaks.
3. Inspect the drain valve area for leakage while the valve is closed.
4. Confirm the drain outlet and connected drain piping are secure.
5. Open the drain valve briefly to confirm water drains properly.
6. Close the drain valve fully and confirm it seals correctly.
7. Refill the tank to the proper operating level after testing.
8. Confirm the overflow area is clear and unobstructed.

Do not operate the unit if water leaks, drain leaks, blocked drain flow, damaged fittings, loose connections, or incorrect plumbing connections are found.

First Heat-Up and Water Change

After initial cleaning and inspection, perform a first heat-up cycle before cooking food.

1. Fill the cook tank with clean potable water between the MIN and MAX fill lines.
2. Light the pilot according to the **Startup Procedure**.
3. Turn the manual gas control knob to begin heating.
4. Allow the water to reach a steady boil.
5. Boil for several minutes to help remove remaining manufacturing residue or cleaning residue.
6. Turn the control knob **OFF**.
7. Allow boiling to settle before draining.
8. Drain the water carefully through the drain valve, then rinse the tank with clean potable water.
9. Close the drain valve and refill with fresh potable water before food preparation.

Do not cook food in the first heat-up water.

Manual Gas Control System

NORIOTA gas pasta and noodle cookers use a simple manual gas control system. The cooker does not use a thermostat to automatically maintain a set water temperature. The operator controls heat output directly by adjusting the manual gas control knob. This design is straightforward and durable, but it requires operator attention. Cooking performance depends on proper water level, flame setting, batch size, water quality, ventilation, and operator technique.



WARNING!

This unit does not include an automatic flame failure safety shutoff device. Gas will not be automatically shut off if the pilot flame goes out. Do not open the manual gas control knob unless the pilot flame is lit and stable.

What the Control Knob Does

The manual gas control knob controls gas flow to the main burner. The control knob is used to:

- turn the burner **OFF**
- turn the burner **ON** after the pilot is lit
- increase flame intensity for faster heat-up and stronger boiling
- reduce flame intensity for gentler boiling, holding, or idle periods

The control knob does not select a temperature. It adjusts flame level only. The control knobs must be turned by hand only. Never use tools to turn a control knob. Because this cooker is not thermostat-controlled, the burner will not automatically cycle on and off to maintain a set temperature. The operator must monitor the boil and adjust the knob as needed.

Operating Range

Use the manual gas control knob to match heat output to the cooking task.

- Higher flame settings are used for initial heat-up, heavy batch loading, and boil recovery.
- Medium flame settings are used for normal cooking once water is boiling steadily.
- Lower flame settings are used for lighter loads, reduced boiling, short idle periods, or when less agitation is needed.
- **OFF** is used for shutdown, draining, cleaning, abnormal operation, or when unit is not in active use.
- Do not leave the control knob at maximum flame when strong boiling is not needed. Excessive boiling may increase steam, water loss, starch buildup, splashing, and cleaning frequency.

Standing Pilot System

The cooker uses a standing pilot to ignite the main burner.

- The pilot must be lit and stable before the main burner is turned on.
- The pilot remains lit during normal operation unless the unit is completely shut down.
- The main burner ignites from the pilot when the manual gas control knob is opened.

If a pilot goes out, turn all control knobs **OFF**, close the manual gas shutoff valve, and wait at least 5 minutes before attempting to relight. Do not continue operating unit until pilot has been safely relit and confirmed stable.

Manual Heat Management

This cooker requires active heat management by the operator. During operation, adjust the flame based on:

- whether the water is still heating or already boiling
- the amount of pasta or noodles loaded into the basket
- water level in the tank
- desired boil intensity
- steam and splashing conditions
- recovery time between batches
- starch buildup and water condition

A temporary reduction in boiling after loading food is normal. Increase flame as needed for recovery, then reduce flame once the desired boil returns if needed.

No Automatic Temperature Control

This unit does not display or hold a programmed temperature. Do not expect the cooker to operate like a thermostat-controlled pasta cooker. The water will generally approach boiling during normal high-flame operation, but actual boil intensity will vary based on water level, product load, incoming water temperature, ventilation, gas supply, and operator setting.

For consistent results, operators should use consistent water level, flame setting, basket loading, cooking time, stirring practice, and water replacement frequency.

Key Operator Rule

The operator controls the cooker. The cooker does not automatically manage water level, boil intensity, or pilot safety. Before and during operation, the operator must confirm:

- pilot flame is lit and stable
- water is between the MIN and MAX fill lines
- drain valve is closed

CLEANING AND MAINTENANCE

- drain and overflow paths are clear
- ventilation is operating
- flame setting matches the cooking task
- baskets are loaded safely

Water Fill Control System

The water fill control knob is located on the front of the unit and controls incoming water flow into the cook tank. Turning the water control knob opens the water supply and allows potable water to flow into the tank through the water inlet system located inside the tank.



Figure B – Manual Water Fill Control Knob



Rotate counterclockwise to increase water flow.



Rotate clockwise to reduce water flow or shut **OFF**.

The water fill control is used to:

- initially fill the cook tank
- maintain water level during operation
- refill water lost through boiling and evaporation
- adjust water level during cooking and cleaning operations

This system does not automatically maintain water level. The operator must monitor and add water as needed.

- Do not leave the water control open unattended.
- Do not overfill above the MAX fill line.
- Add water gradually during operation.
- Use caution when adding cooler water to a hot tank.
- Monitor the drain and overflow system during filling and refilling operations.

Filling the Tank



WARNING!

Never light or operate the cooker unless the cook tank is filled with potable water between the MIN and MAX fill lines. Do not use oil, chemicals, or non-food liquids in the cook tank.



CAUTION!

Adding water manually to a hot tank or boiling water may cause splashing, steam release, or agitation of boiling water. Add water slowly and carefully to reduce the risk of burns or scald injury.

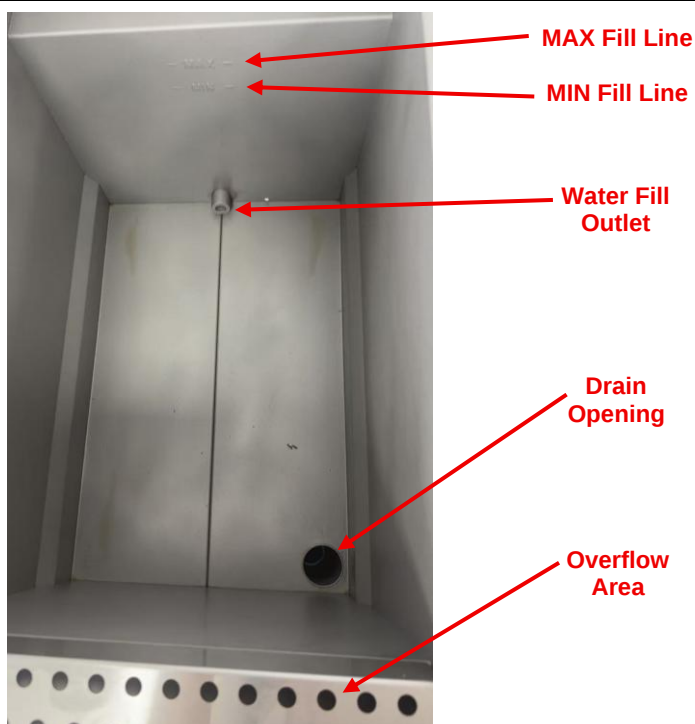


Figure C – Cook Tank Interior

CLEANING AND MAINTENANCE

1. Confirm the drain valve for each tank is fully closed.
2. Confirm the drain strainer, drain opening, and overflow area are clear.
3. Confirm the drain connection is properly installed and able to receive discharge from the unit.
4. Fill each cook tank with potable water.
5. Fill only to the proper operating range between the MIN and MAX fill lines.
6. Do not fill above the MAX fill line.
7. If manually filling, pour slowly to reduce splashing and avoid spilling water into burner, pilot, control, or gas component areas.

The unit is designed for connection to a potable water supply. Manual filling may be used only when it can be done safely and without splashing, overfilling, or wetting gas components.

Water Level Verification

Before lighting the pilot or operating the burners, verify the water level.

- Water must be between the MIN and MAX fill lines before operation.
- Water level must remain between the MIN and MAX fill lines during operation.
- Water level may decrease from boiling, evaporation, draining, and cooking load.
- Refill as needed during operation using front water control knob or manually.
- If filling manually, add water carefully to reduce splashing and steam exposure.
- Do not allow the tank to operate dry or below the MIN fill line.
- Do not overfill above the MAX fill line.

If water level drops below the MIN fill line during operation, turn the control knob **OFF**, allow boiling to settle, and refill carefully before resuming operation.

Startup Procedure



WARNING!

Improper lighting may result in fire, explosion, gas accumulation, burns, or unsafe operation. If ignition does not occur, turn all control knobs **OFF**, close the manual gas shutoff valve, wait at least 5 minutes, and retry only after gas has dissipated. Do not allow unburned gas to accumulate.

This unit is equipped with a standing pilot system. The pilot must be lit and stable before the corresponding main burner is operated. The pilot must be lit immediately after the manual gas shutoff valve is opened. There is no automatic flame failure safety shutoff device.

Pilot lighting
access opening
and pilot flame
area, with cover

Manual gas
control knob

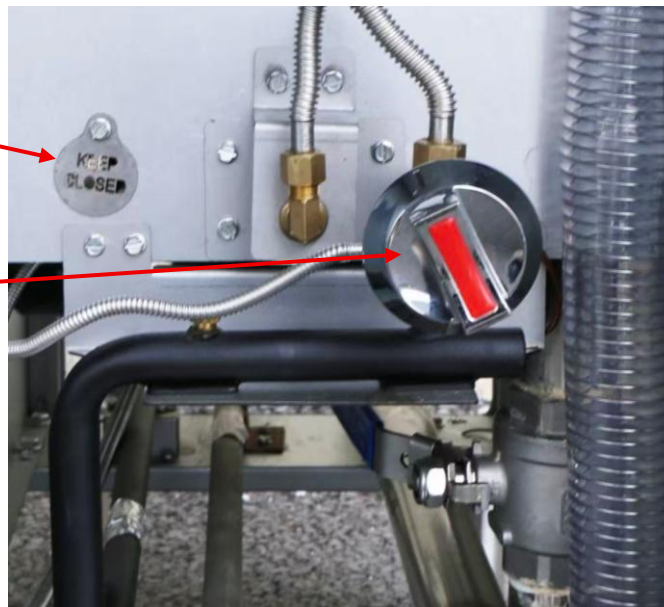


Figure D – Pilot Lighting Location

1. Confirm the ventilation hood is operating.
2. Confirm all control knobs are in the **OFF** position.
3. Confirm the manual gas shutoff valve is closed.
4. Wait at least 5 minutes to allow any accumulated gas to dissipate.
5. Rotate pilot access opening cover to fully expose the pilot access opening.
6. Open the manual gas shutoff valve.
7. Press and hold the manual gas control knob.
8. With the manual gas control knob pressed, using a suitable long ignition source light the pilot through the front pilot lighting access opening.
9. When the pilot flame is established, remove the ignition source and release the manual gas control knob.

CLEANING AND MAINTENANCE

10. Repeat for each pilot as required by the model. Single tank models have 1 pilot while double tank models have 2 pilots.
11. Verify that each pilot flame is lit and stable before turning **ON** any burner control.
12. Rotate pilot access opening cover to fully cover the pilot access opening once confirmed stable.
13. Slowly turn the applicable manual gas control knob **ON**.
14. Verify the main burner ignites promptly from the pilot flame.
15. Adjust the flame using the manual gas control knob as needed for startup and heat-up.
16. Bring the water to the desired cooking condition before loading product.

During initial startup or after extended shutdown, several lighting attempts may be required because air may be present in the gas line. Do not allow unburned gas to accumulate.

If the pilot will not light, will not remain lit, or burner ignition remains delayed or unstable, turn all control knobs **OFF**, close the manual gas shutoff valve, discontinue use, and contact **qualified service personnel**.

Burner Flame Appearance

During normal operation, burner flames should be steady and predominantly blue.

- Yellow or orange flames may indicate poor combustion, dirty burners, or incorrect gas supply conditions.
- Lifting, rolling, noisy, or unstable flames may indicate improper gas pressure, blocked flue discharge, strong drafts, or poor ventilation.
- Delayed ignition, popping, soot, or flame rollout may indicate an unsafe operating condition.

If abnormal flame conditions are observed, turn all control knobs **OFF**, close the manual gas shutoff valve, discontinue use, and contact **qualified service personnel**.

Relighting After Pilot Outage



WARNING!

This unit does not include an automatic flame failure safety shutoff device. If a pilot flame goes out, unburned gas may accumulate if a manual gas control knob is left **ON**.

If any pilot flame goes out during operation:

1. Turn all manual gas control knobs **OFF**.
2. Close the manual gas shutoff valve.
3. Wait at least 5 minutes to allow any accumulated gas to dissipate.
4. Confirm the ventilation hood is operating.
5. Verify water level is between the MIN and MAX fill lines.
6. Follow the complete Startup Procedure to relight the pilot and restart the cooker.

Do not attempt to relight the pilot immediately after flame loss. If pilot outage repeats, flame appears unstable, ignition is delayed, or abnormal flame conditions are present, discontinue use and contact **qualified service personnel**.

Bringing Water to Cooking Temperature



WARNING!

Never operate the burner unless water is maintained between the MIN and MAX fill lines. Operating the cooker with insufficient water may result in equipment damage or unsafe operating conditions.



CAUTION!

Hot water, steam, and splashing may cause burns or scald injury. Use caution around the cook tank during heat-up and operation.

After completing the Startup Procedure and confirming stable burner ignition, the cooker must be brought to the desired cooking condition before product is loaded. This cooker uses manual flame adjustment and does not use thermostat temperature control. The operator must monitor boil intensity and adjust the flame manually as needed.

Heat-Up Procedure

1. Confirm the cook tank is filled with potable water between the MIN and MAX fill lines.
2. Confirm the drain valve is fully closed.
3. Confirm the ventilation hood is operating.
4. Light the pilot and ignite the main burner according to the Startup Procedure.
5. Adjust the manual gas control knob to increase burner flame as needed for heat-up.
6. Allow the water to heat gradually until the desired boil condition is reached.
7. Monitor the water level during heat-up and refill carefully if necessary.

The amount of time required to reach cooking condition will vary depending on: incoming water temperature, water level, gas supply conditions, ventilation conditions, flame setting, batch loading, and ambient kitchen conditions.

Manual Flame Adjustment

This cooker does not automatically regulate water temperature or boil intensity. The operator must manually adjust the burner flame based on desired cooking intensity, product load, recovery needs between batches, water level, steam and splashing conditions, and starch buildup and water condition.

In most operating environments:

- higher flame settings produce faster heat-up and stronger boiling
- lower flame settings reduce boil intensity and water loss
- moderate flame settings are often suitable after full boiling has been established

Do not leave the burner at maximum flame when strong boiling is not necessary.

Establishing Proper Boil Conditions

Proper cooking performance typically requires a steady, active boil without excessive overflow or violent agitation.

During normal operation:

- water will bubble and produce steam
- boiling intensity may temporarily decrease after product is added
- water movement and steam output will vary based on product load and flame setting
- some water loss from evaporation is normal

Excessive flame may:

- increase water loss
- increase splashing and steam release
- increase starch buildup
- increase overflow conditions
- create uncomfortable operator conditions

Insufficient flame may:

- reduce cooking consistency
- slow recovery between batches
- reduce cooking performance

Operators should adjust flame gradually to maintain stable cooking conditions appropriate for the product being prepared.

During Heat-Up

- Do not leave the cooker unattended while heating.
- Do not place hands, arms, or face directly above boiling water or steam.
- Add water slowly if refilling is required during heat-up.
- Keep drain openings and overflow areas clear.
- Monitor the drain and overflow system during operation.
- Do not overfill above the MAX fill line.

If abnormal boiling, overflow, unstable flame, delayed ignition, unusual noise, gas odor, or unsafe conditions occur, turn all manual gas control knobs **OFF**, close the manual gas shutoff valve, and discontinue use until the condition has been corrected.

Cooking Pasta and Noodles



WARNING!

Boiling water, steam, hot baskets, and splashing may cause severe burns or scald injury. Use caution during loading, cooking, stirring, lifting, draining, and refilling operations.

The cooker is designed for boiling pasta, noodles, and similar food products in potable water. Cooking performance depends on water level, boil intensity, batch size, water condition, flame adjustment, and operator technique.

This unit uses manual flame adjustment and does not automatically regulate cooking temperature. Operators must monitor cooking conditions and adjust the burner flame manually as needed.

Cooking Procedure

1. Confirm water is between the MIN and MAX fill lines, the drain valve is closed, and the drain and overflow areas are clear.
2. Bring water to the desired boil intensity before loading food.
3. Load product evenly into the basket. Do not overload.
4. Lower the basket slowly into the water to reduce splashing and steam exposure.

CLEANING AND MAINTENANCE

5. Stir pasta or noodles as needed to reduce sticking, clumping, and uneven cooking.
6. Adjust the manual gas control knob as needed. A temporary reduction in boiling after loading is normal.
7. Monitor water level and add water slowly if needed. Do not fill above the MAX fill line.
8. When cooking is complete, lift the basket slowly and allow water to drain back into the tank before moving product.
9. Replace water when it becomes heavily starchy, cloudy, foamy, salty, dirty, or no longer supports proper cooking quality.

Basket Loading Guidelines

- Load baskets evenly so product cooks consistently and does not clump heavily in one area.
- Do not overload baskets. Smaller, consistent batches improve boil recovery, cooking consistency, and operator control.
- Leave enough space in the basket for water circulation around the product.
- Lower baskets slowly into boiling water to reduce splashing, steam release, and sudden boil agitation.
- Avoid dropping product directly into the tank without a basket unless the operation is specifically set up for that method.
- Stir pasta or noodles as needed after loading to reduce sticking and clumping.
- Lift baskets slowly and allow water to drain back into the tank before moving product away from the cooker.
- Use caution when handling baskets. Baskets, handles, water, and steam may be hot.

Operating Tips

- Use consistent batch sizes, basket loading, cooking times, and flame settings for repeatable results.
- Avoid adding too much cold or frozen product at one time, as this can reduce boil recovery.
- Reduce flame during light loads or idle periods to limit steam, water loss, and splashing.
- Keep baskets, drain openings, drain strainers, and overflow areas clear of food debris and starch buildup.
- Keep hands, arms, face, towels, utensils, and packaging away from boiling water, steam, open flame, and flue discharge.
- Do not leave the cooker unattended while burners are operating.
- If gas odor, abnormal flame, water leakage, blocked drainage, excessive splashing, or unsafe conditions occur, turn all control knobs **OFF**, close the manual gas shutoff valve, and discontinue use.

Maintaining Water Level During Operation

	WARNING!	Operating the cooker with insufficient water may cause equipment damage, unstable boiling, excessive steam, splashing, or unsafe operation.
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	CAUTION!	Adding water manually to a hot or boiling tank may cause splashing, steam release, or sudden water agitation. Add water slowly and carefully.
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Water level must be monitored during operation. Water level changes naturally due to boiling, evaporation, basket loading, draining, overflow, and cooking activity.

Water Level Requirements

- Maintain water between the MIN and MAX fill lines during operation.
- Do not operate below the MIN fill line or above the MAX fill line.
- Verify water level before startup, during operation, and after draining or refilling.

Low water level may reduce cooking performance, increase starch buildup, increase steam and splashing, and stress the equipment. Overfilling may increase overflow, splashing, water discharge, and wet-floor hazards.

Refilling During Operation

1. Turn the manual water fill control knob located on the front of the unit slowly counterclockwise.
2. Add water gradually.
3. Monitor boiling conditions while refilling.
4. Adjust burner flame as needed.
5. Stop filling before water reaches the MAX fill line.
6. Confirm drain and overflow areas remain clear.

Avoid rapid filling directly into heavily boiling water whenever possible.

Overflow Operation

Each tank includes an overflow system to help direct excess water to the drain connection.

- Overflow water is routed through the overflow line to the common drain line.
- The overflow connection bypasses the drain valve to help maintain an unobstructed overflow path.
- Overflow may occur if the tank is overfilled or water rises during cooking.

CLEANING AND MAINTENANCE

- Keep drain openings, drain strainers, and overflow areas clear.

The overflow system helps manage excess water, but it does not replace proper operator monitoring.

Water Level Monitoring Tips

- Check water level frequently during heavy cooking periods.
- Replace water when starch, foam, salt concentration, or contamination becomes excessive.
- Reduce flame during idle periods to limit evaporation and water loss.
- Do not leave the cooker unattended while burners are operating.

Draining the Tank



WARNING!

Hot water, steam, starch buildup, and splashing may cause severe burns or scald injury during draining. Use extreme caution when draining the cooker.



WARNING!

Do not open the drain valve during active cooking or while baskets are being loaded or removed. Sudden discharge of hot water may result in serious injury.

The cook tank should be drained regularly as part of normal cleaning, water replacement, sanitation, and shutdown procedures. Water condition, starch accumulation, salt concentration, cooking volume, and operating practices will affect how often draining is required. Drain and refill the tank whenever:

- water becomes heavily starchy, cloudy, foamy, salty, or contaminated
- excessive food debris accumulates
- cleaning or descaling is required
- the unit will be shut down for an extended period
- water quality no longer supports proper cooking performance

Before Draining

Before opening the drain valve:

- Turn the manual gas control knob **OFF**.
- Allow boiling activity to settle before draining.
- Use caution around hot surfaces, steam, and hot water.
- Confirm the drain connection and receiving floor drain are unobstructed and capable of handling hot water discharge.
- Ensure the drain path is clear of personnel and obstructions.
- Wear appropriate protective equipment as required by site procedures.

If draining for cleaning or extended shutdown, allow the water to cool to a safer handling temperature whenever practical before draining.

Draining Procedure

1. Turn the manual gas control knob **OFF**.
2. Allow boiling activity to settle.
3. Remove baskets and basket supports as needed.
4. Confirm the receiving drain system is ready and unobstructed.
5. Slowly open the drain valve.
6. Allow the tank to drain completely.
7. Observe drain flow during draining to confirm proper discharge.
8. If draining slows or stops unexpectedly, close the drain valve and inspect for blockage after the unit has cooled to a safe condition.
9. After draining is complete, close the drain valve fully.
10. Rinse the tank as needed before refilling or cleaning.

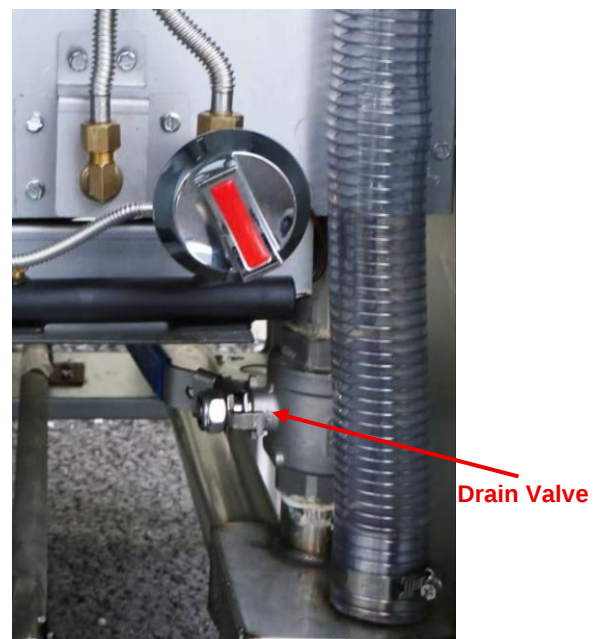


Figure E – Drain Valve Location

During Draining

- Open the drain valve slowly to reduce splashing and steam release.
- Do not place hands, arms, or face near the drain outlet or steam path.
- Do not leave the unit unattended while draining.
- Monitor the drain and overflow system during draining operations.
- Keep drain strainers, drain openings, and overflow areas clear of pasta, noodles, food debris, and starch buildup.

After Draining

After draining:

- Confirm the drain valve is fully closed before refilling.
- Inspect the drain valve area for leakage.
- Confirm the overflow path remains unobstructed.
- Refill only with potable water.
- Refill water slowly and carefully to reduce splashing and steam release.
- Verify water level is between the MIN and MAX fill lines before relighting or operating the cooker.

Shutdown Procedure



WARNING!

Do not operate the unit if the ventilation hood or required building systems are not operating. If power loss prevents proper ventilation, shut down the unit and do not resume operation until required ventilation and normal operating conditions have been restored.

The unit may be shut down in one of two ways depending on how long it will remain out of use:

- **Standby shutdown** - for short idle periods when the unit will remain attended and may be returned to operation shortly
- **Complete shutdown** - for end of day, cleaning, draining, maintenance, extended idle periods, pilot outage, abnormal operation, or whenever the unit will not remain attended

Standby Shutdown

Use standby shutdown only for short periods when the unit will remain attended and may be returned to operation shortly.

1. Turn all manual gas control knobs to the **OFF** position.
2. Confirm the main burner(s) are off.
3. Confirm pilot flame(s) remain lit and stable.
4. Maintain water between the MIN and MAX fill lines while pilot(s) remain lit. Do not allow water level to fall below the MIN fill line while pilots remain lit.
5. Do not leave the cooker unattended in standby shutdown.

In standby shutdown, pilots remain lit but main burners will not operate unless the manual gas control knobs are turned back on.

Complete Shutdown

Use complete shutdown for end of day, before cleaning, before draining, during maintenance, after pilot outage, during abnormal operation, or whenever the cooker will not be used for an extended period.

1. Turn all manual gas control knobs to the **OFF** position.
2. Confirm all main burners are off.
3. Close the manual gas shutoff valve.
4. Confirm pilot flames are extinguished.
5. Allow the cooker and water to cool to a safe temperature before draining, cleaning, or servicing.

Extended Shutdown

For extended shutdown or out-of-service conditions:

1. Perform the **Complete Shutdown** procedure above.
2. Allow the cooker and water to cool to a safe temperature.
3. Drain the tank in accordance with the **Draining the Tank** section.
4. Clean the tank, baskets, drain strainers, drain openings, and overflow areas in accordance with the Cleaning and Maintenance section.
5. Leave the tank clean and dry if the unit will remain out of service.
6. Close the water supply shutoff valve.

Important Shutdown Notes

- Do not leave the cooker unattended while the main burners are operating.
- Do not leave the cooker at a strong boil during long idle periods.
- Do not begin draining or cleaning until the cooker has been shut down properly.
- Use complete shutdown, not standby shutdown, before cleaning, draining, maintenance, or extended non-use.
- If any pilot flame goes out, turn all manual gas control knobs **OFF**, close the manual gas shutoff valve, wait at least 5 minutes, and follow the Startup Procedure only after gas has dissipated.

Power Outage Shutdown



WARNING!

If power loss prevents proper ventilation, turn all controls **OFF**, close the manual gas shutoff valve, and do not resume operation until required ventilation and normal operating conditions have been restored. Do not use the unit during a power outage if the ventilation hood or required building systems are not operating.

Normal System Behaviour and Abnormal Operating Conditions

During normal operation:

- The pilot flame remains lit while the unit is in use.
- The main burner flame is controlled manually by the gas control knob.
- The burner does not automatically cycle on and off to maintain a set temperature.
- Water boils, bubbles, and produces steam during cooking.
- Boiling may temporarily reduce after food is loaded.
- Water level may gradually decrease during operation and increase when refilled.
- Flame intensity changes when the manual gas control knob is adjusted.
- Water may flow through the overflow path if the tank is filled above the operating level.

These conditions may indicate normal operation.

Stop using the unit, turn all control knobs **OFF**, close the manual gas shutoff valve, and refer to the **Troubleshooting Guide** or contact **qualified service personnel** if any of the following conditions occur:

- gas odor
- pilot will not light or will not remain lit
- pilot flame goes out during operation or is not stable before burner use
- burner does not ignite within a few seconds
- delayed ignition or popping sound
- yellow, lifting, rolling, unstable, noisy, or sooty flame
- excessive steam, splashing, or overflow that cannot be controlled by normal operation
- water does not heat properly
- water leaks from fittings, drain components, or areas not intended to discharge water
- drain valve leaks, will not close, or will not drain properly
- overflow path appears blocked, leaking, or restricted
- control knob sticks, binds, feels loose, or does not shut off normally
- unusual vibration, noise, or visible damage
- water, cleaning solution, or grease has entered burner, pilot, control, regulator, or gas component areas
- the unit has been moved, dropped, damaged, or exposed to excessive water
- ventilation is not operating correctly
- strong drafts affect pilot or burner flame

If any pilot flame goes out, shut down the unit immediately by turning all control knobs **OFF** and closing the manual gas shutoff valve. Do not operate any burner until the pilot has been safely relit and is stable. Wait at least 5 minutes before attempting to relight. This waiting period allows unburned gas to dissipate. Do not continue operation if unsafe conditions are present.

Gas Conversion



WARNING!

Improper gas conversion may result in fire, explosion, carbon monoxide exposure, poor combustion, equipment damage, serious injury, or death.

This unit may be configured for use with Natural Gas or LP Gas as indicated on the rating label. Gas conversion must be performed only by **qualified service personnel** using approved components and procedures.

- Do not attempt to convert the gas type of this unit.

CLEANING AND MAINTENANCE

- Do not attempt to change orifice sizes, adjust regulators, modify burners, adjust pilots, or alter gas components.
- Gas conversion requires specialized knowledge, tools, and verified procedures.
- Incorrect conversion may result in unstable flame, poor combustion, overheating, delayed ignition, gas leakage, or unsafe operation.
- After conversion, gas type, manifold pressure, burner operation, pilot operation, and leak testing must be verified by **qualified service personnel**.

Detailed gas conversion instructions are intentionally not included in this manual. Conversion procedures are provided separately to **qualified service technicians**.

If gas conversion is required, contact NORIOTA or a **qualified service provider** to obtain the correct instructions and components.

CLEANING AND MAINTENANCE

Regular cleaning and preventive maintenance are essential to maintaining safe operation, consistent cooking performance, sanitation, water flow, drainage performance, and long equipment life. Accumulation of starch, food debris, mineral scale, boil-over residue, grease, or cleaning chemical residue may result in reduced cooking performance, blocked drainage, overflow problems, unstable flame, poor combustion, corrosion, increased slip hazards, unsafe operation, or unnecessary service calls.

Routine draining, water replacement, cleaning, and inspection are normal operating requirements for pasta and noodle cookers. Water condition, starch buildup, cooking volume, salt concentration, and operating practices will affect cleaning frequency and maintenance requirements.

Only routine cleaning and basic operation should be performed by the operator. All adjustments, repairs, gas-system service, and internal servicing must be performed by **qualified service personnel** only.

Cleaning and Maintenance Safety



WARNING!

Improper cleaning of hot water, hot surfaces, baskets, drain components, burners, pilots, controls, or gas components may result in burns, scald injury, fire risk, equipment damage, gas accumulation, poor combustion, water leakage, drainage problems, or unsafe operation. Shut the unit down properly and allow the unit and water to cool to a safe temperature before cleaning or maintenance.



WARNING!

Do not use hose-down cleaning, pressure washing, excessive moisture, or spray cleaning methods on the cooker cabinet, burner area, pilot area, controls, regulator, gas components, or ventilation openings. Water intrusion may damage components, affect ignition, create unsafe combustion, or cause service issues.

- Shut the unit down in accordance with the **Complete Shutdown** Procedure before cleaning.
- Allow water, baskets, tank surfaces, drain components, flue area, and exterior surfaces to cool to a safe handling temperature.
- Drain hot water slowly and carefully before tank cleaning.
- Use appropriate protective equipment when handling warm baskets, hot water, drain components, cleaning tools, or cleaning chemicals.
- Use only cleaning agents suitable for commercial cooking equipment, stainless steel, and food-contact surfaces.
- Apply cleaning solution to a cloth, pad, or approved cleaning tool. Do not spray directly into control, burner, pilot, regulator, or ventilation areas.
- Keep all gas components dry.
- Keep drain strainers, drain openings, and overflow areas clear of starch, food debris, and scale.
- Confirm all cleaned areas are rinsed, dry, and correctly reassembled before returning to operation.
- If water, cleaner, grease, or food debris enters burner, pilot, control, regulator, or gas component areas, discontinue use until the condition has been corrected by **qualified service personnel**.

General Maintenance Guidance

Starch, food debris, mineral scale, salt concentration, boil-over residue, and cleaning chemical residue are major causes of poor performance in pasta and noodle cookers. They can reduce boiling performance, restrict water flow, block drain or overflow areas, affect sanitation, contribute to corrosion, create odor, attract pests, increase slip hazards, and shorten the life of the unit.

Routine cleaning and preventive maintenance help maintain cooking consistency, support proper drainage and overflow function, reduce scale buildup, preserve stainless steel surfaces, reduce unnecessary service calls, and extend equipment life.

Do not:

- use corrosive, chlorine-based, sulfate-based, sulfide-based, or harsh cleaners not intended for commercial cooking equipment
- use ordinary steel wool, carbon-steel wire brushes, files, or carbon-steel tools on stainless steel surfaces
- use tools that gouge, bend, crack, or damage components
- strike components with baskets, utensils, or tools
- pour water onto hot burners, pilots, controls, regulator, gas components, or exterior surfaces
- spray water, cleaners, or sanitizers into burners, pilots, controls, regulator, gas components, or ventilation openings

CLEANING AND MAINTENANCE

- use hose-down cleaning or pressure washing on the cabinet, burner area, pilot area, controls, regulator, gas components, or ventilation openings
- operate the unit with wet burners, wet pilots, wet gas components, missing drain strainers, blocked drain openings, blocked overflow areas, or incorrectly installed removable components
- bypass shutdown, draining, cooling, rinsing, drying, or reassembly procedures

Cleaning frequency depends on cooking volume, starch load, water hardness, salt use, food type, spills, ventilation conditions, and site practices. Heavy-use operations or hard-water locations require more frequent cleaning and descaling.

During-Use Cleaning



WARNING!

Boiling water, steam, hot baskets, and hot surfaces can cause burns or scald injury. Do not reach into the tank, drain area, overflow area, burner area, pilot area, or flue area while the unit is operating.

During-use cleaning helps maintain cooking consistency, sanitation, drainage performance, and safe operation during active service. During operation:

- Skim or remove floating food debris only when it can be done safely without contacting boiling water, steam, or hot surfaces.
- Stir pasta or noodles as needed to reduce sticking, clumping, and starch buildup.
- Monitor water condition during service. Replace water when it becomes heavily starchy, cloudy, foamy, salty, dirty, or no longer supports proper cooking quality.
- Keep basket supports, baskets, drain strainers, drain openings, and overflow areas clear of pasta, noodles, food debris, and starch buildup.
- Wipe exterior splashes from safe, accessible surfaces using a damp cloth. Do not reach over boiling water or open flame.
- Reduce flame during idle periods to limit steam, evaporation, splashing, and starch concentration.
- Do not spray water, cleaner, or sanitizer into the tank, burner area, pilot area, controls, regulator, gas components, or ventilation openings during operation.
- Do not use steel wool, carbon-steel tools, or harsh cleaners on stainless steel surfaces.
- Do not leave spilled water on the floor. Clean wet-floor areas promptly to reduce slip hazards.
- If water becomes excessively starchy or food debris accumulates heavily, shut down, drain, rinse, and refill the tank before continuing operation.

Do not perform full tank cleaning, descaling, burner-area cleaning, or internal cleaning while the unit is operating. Follow the shutdown and draining procedures before deeper cleaning.

End-of-Day Cleaning



WARNING!

Hot water, steam, hot surfaces, and drain discharge may cause burns or scald injury. Allow the unit and water to cool to a safer handling temperature before cleaning.



WARNING!

Do not use hose-down cleaning, pressure washing, or excessive water around burners, pilots, controls, regulator, gas components, or ventilation openings.

1. Perform the **Complete Shutdown** procedure.
2. Allow boiling activity to stop and allow the unit to cool to a safe handling temperature.
3. Drain the tank in accordance with the **Draining the Tank** section.
4. Remove baskets, basket supports, drain strainers, and other removable components.
5. Wash removable components using warm water and mild detergent.
6. Rinse removable components thoroughly with clean potable water.
7. Clean the cook tank using warm water, mild detergent, and a non-abrasive cleaning pad or cloth.
8. Remove starch residue, food debris, mineral buildup, and residue from tank surfaces, corners, drain areas, overflow areas, and basket support areas.
9. Flush the drain opening and overflow area with clean water to help remove loose debris.
10. Wipe exterior stainless steel surfaces clean using a damp cloth and stainless steel cleaner if needed.
11. Rinse all cleaned food-contact surfaces thoroughly with clean potable water.
12. Dry removable components and accessible surfaces before reassembly.
13. Reinstall all removable components correctly.
14. Confirm the drain valve is fully closed after cleaning.

End-of-Day Cleaning Checks

Before leaving the unit out of service:

CLEANING AND MAINTENANCE

- Confirm drain strainers, drain openings, and overflow areas are clean and unobstructed.
- Confirm no standing food debris, starch residue, or cleaning chemical residue remains in the tank.
- Confirm burners, pilots, controls, regulator, and gas components remain dry.
- Confirm no water leakage is present around drain components or plumbing connections.
- Leave the tank clean and empty if the unit will remain out of service overnight or for an extended period.

Heavy-use operations, salted-water applications, and hard-water locations may require more frequent draining, flushing, and cleaning during the day in addition to end-of-day cleaning.

Weekly Cleaning and Inspection

Weekly cleaning and inspection help reduce starch buildup, mineral scale accumulation, drainage restrictions, overflow problems, corrosion, unstable flame conditions, and unnecessary service calls. Heavy-use operations, salted-water applications, and hard-water locations may require more frequent deep cleaning and inspection.



WARNING!

Hot water, steam, hot surfaces, and cleaning chemicals may cause burns or scald injury. Perform the Complete Shutdown procedure and allow the unit to cool to a safe temperature before performing weekly cleaning or inspection.

Weekly Cleaning Procedure

1. Perform the **Complete Shutdown** procedure.
2. Allow the unit and water to cool to a safe handling temperature.
3. Drain the tank completely using the **Draining the Tank** procedure.
4. Remove baskets, basket supports, drain strainers, and removable components.
5. Clean the cook tank thoroughly using warm water, mild detergent, and a non-abrasive cleaning cloth.
6. Remove starch residue, food debris, salt residue, mineral deposits, and buildup from tank surfaces, corners, drain areas, overflow areas, and basket support areas.
7. Flush the drain opening and overflow area with clean water to help remove loose debris and buildup.
8. Clean removable components thoroughly and rinse with clean potable water.
9. Wipe exterior stainless steel surfaces clean and dry.
10. Dry all cleaned areas and reinstall removable components correctly.

Weekly Inspection

Inspect the unit for the following conditions:

- drain strainers, drain openings, and overflow areas are clean and unobstructed
- drain valve operates smoothly and seals correctly when closed
- water fill control operates normally and does not leak
- water fittings, tubing, and visible plumbing connections show no leakage or damage
- burner flames appear stable and predominantly blue during operation
- pilot flames remain stable during operation
- burner, pilot, and flue areas are free of excessive dust, grease, lint, or debris buildup
- ventilation and airflow openings remain unobstructed
- control knobs operate smoothly and shut **OFF** properly
- baskets and basket supports are not damaged or excessively worn
- no unusual corrosion, scale buildup, cracking, loose components, or visible damage is present

If Problems Are Found

If abnormal flame conditions, blocked drainage, water leakage, unstable pilots, excessive scale buildup, damaged components, unusual corrosion, or unsafe operating conditions are found:

- turn all control knobs **OFF**
- close the manual gas shutoff valve if required
- contact **qualified service personnel** for inspection or repair

Do not continue operating the unit if unsafe conditions are present.

Descaling and Mineral Buildup Removal

Mineral scale and water deposits are normal in commercial pasta and noodle cookers, especially in hard-water environments. Scale buildup may accumulate on tank surfaces, water-contact areas, drain components, overflow areas, and internal water system surfaces during normal operation.

If not removed regularly, mineral buildup may reduce heating efficiency, reduce cooking consistency, increase water loss and foaming, restrict water flow or drainage, contribute to overflow problems, increase cleaning difficulty, increase corrosion risk, or shorten equipment life.

Incoming water hardness should not exceed 2.0 grains per gallon and water pH should remain between 6.5 and 8.0. Proper water treatment and softening help reduce scale formation and extend equipment life.

CLEANING AND MAINTENANCE



CAUTION!

Improper descaling procedures or incompatible chemicals may damage stainless steel surfaces, water components, drain components, or other equipment parts.



CAUTION!

Do not use hydrochloric acid, muriatic acid, chlorine-based cleaners, highly corrosive descalers, or cleaners not intended for commercial stainless steel foodservice equipment.

When Descaling Is Required

Descaling frequency depends on water hardness, water quality, salt concentration, cooking volume, cleaning practices, and local water conditions. Hard-water locations may require more frequent descaling. Signs of excessive mineral buildup may include:

- visible white or chalky deposits
- rough tank surfaces
- restricted drain flow
- increased foaming
- uneven boiling performance
- excessive residue around water-contact areas
- increased cleaning difficulty

Descaling Procedure

1. Perform the **Complete Shutdown** procedure.
2. Allow the unit and water to cool to a safe handling temperature.
3. Drain the tank completely using the **Draining the Tank** procedure.
4. Remove baskets, basket supports, and removable components.
5. Prepare a descaling solution according to the descaler manufacturer's instructions. Use only products suitable for commercial stainless steel foodservice equipment.
6. Apply the descaling solution to affected tank surfaces, drain areas, overflow areas, and removable components as needed.
7. Allow the solution to remain only for the time recommended by the chemical manufacturer.
8. Use a non-abrasive cleaning pad or cloth to loosen mineral deposits.
9. Do not use steel wool, carbon-steel brushes, metal scrapers, or abrasive tools.
10. Drain or remove the descaling solution completely.
11. Rinse all cleaned surfaces thoroughly using clean potable water.
12. Flush the drain opening and overflow area thoroughly to help remove loosened deposits and cleaning residue.
13. Repeat rinsing as necessary to ensure all descaling chemicals and residue are removed.
14. Dry removable components and reinstall correctly before returning the unit to operation.

Water Treatment Recommendations

- Proper water treatment helps reduce scale buildup and cleaning frequency. For best results: use potable water suitable for commercial foodservice equipment
- maintain water hardness and pH within recommended ranges
- maintain water softening equipment properly if used
- replace water regularly during operation
- remove starch and mineral buildup before heavy accumulation develops

Water conditions vary significantly by location. Sites with hard water may require more frequent descaling and maintenance.

Important Descaling Notes

- Never mix cleaning chemicals unless specifically permitted by the chemical manufacturer.
- Never leave descaling chemicals in the tank longer than recommended.
- Always rinse thoroughly after descaling.
- Do not operate the cooker with descaling solution or cleaning chemicals remaining in the tank.
- If heavy scale buildup cannot be removed safely, contact **qualified service personnel**.

Exterior and Stainless Steel Cleaning

Exterior cabinet surfaces should be kept clean and free of starch residue, salt residue, food debris, grease, water spots, and cleaning chemical residue. If routine cleaning is neglected, residue can bake onto surfaces, increase staining or corrosion risk, and become much harder to remove.



CAUTION!

Improper cleaning tools or chemicals may damage stainless steel surfaces and increase future staining or corrosion risk.

Cleaning Procedure

- Use warm water and a mild soap or detergent on a soft cloth.

CLEANING AND MAINTENANCE

- Rinse with clean water and dry thoroughly.
- Do not allow water, cleaner, sanitizer, salt residue, or starch to remain on stainless steel surfaces.
- For grease, starch, or stubborn residue, use a non-abrasive cleaner suitable for stainless steel.
- Always rub in the direction of the stainless steel grain.
- Dry with a soft cloth after cleaning.

Do not use:

- carbon-steel wire brushes, scrapers, files, or other carbon-steel tools
- ordinary steel wool or abrasive methods that scratch the finish
- circular scrubbing patterns on polished stainless steel surfaces
- chlorine-based, iodide-based, ammonia-based, bromine-based, or corrosive cleaners unless specifically approved for the surface

Darkened heat-tint areas on stainless steel may occur from repeated exposure to heat. This may be normal near hot cooking areas, but these areas should be cleaned using appropriate stainless-safe methods only.

Burner and Pilot Area Inspection



WARNING!

Burner, pilot, air shutter, regulator, valve, and gas component adjustment must be performed by **qualified service personnel** only. Do not remove panels or disassemble gas components unless qualified to do so.

Burner and pilot areas should be kept free of grease, lint, and debris to support proper ignition, stable flame, and safe operation.

Operator-level inspection:

- Inspect only when the unit is **OFF**, cool, and the manual gas shutoff valve is closed.
- Inspect accessible burner and pilot areas for debris buildup, moisture, corrosion, or signs of obstruction.
- Verify pilot flames appear stable during operation.
- Verify burner flames remain predominantly blue and stable during operation.
- Do not spray water, cleaner, or sanitizer into burner, pilot, regulator, control, or gas component areas.
- Do not allow water from tank cleaning, draining, refilling, or overflow conditions to enter gas component areas.
- Do not attempt to clean burner orifices, adjust pilots, adjust regulators, or tune burners.

Contact **qualified service personnel** if:

- pilot flame is weak, unstable, too large, or repeatedly goes out
- burner flame is yellow, lifting, rolling, noisy, delayed, or sooty
- ignition is delayed or inconsistent
- burner performance changes significantly
- water, cleaner, starch residue, or food debris enters burner, pilot, regulator, control, or gas component areas
- burner ports appear blocked and cannot be safely cleaned through normal operator-level cleaning

Flue and Ventilation Area Inspection

The flue and ventilation areas should be inspected regularly for obstruction, grease buildup, corrosion, or abnormal heat exposure. Restricted airflow or blocked flue discharge may affect combustion, safety, and cooking performance.

- Inspect only when the unit is **OFF**, cool, and the manual gas shutoff valve is closed.
- Check for obstruction, grease buildup, debris, corrosion, or signs of overheating.
- Do not place objects on, over, behind, or around the flue outlet.
- Do not block the front, underside, rear, or flue area of the unit.
- Do not operate the unit if the flue area is blocked.
- Verify the ventilation hood is clean, operating, and unobstructed according to site procedures.

If flame behavior changes when the ventilation system operates, the issue may be related to kitchen airflow, make-up air, or strong drafts. Contact **qualified service** or a **ventilation professional** if the condition persists.

Area Around and Beneath the Unit

Water, starch, food debris, packaging, and combustible clutter around the unit can increase sanitation problems, slip hazards, pest risk, blocked airflow, fire risk, and cleaning difficulty.

- Clean around the unit daily.
- Clean behind and beneath the unit on a scheduled basis appropriate to the operation.
- Keep the surrounding area free of standing water, starch residue, food debris, packaging, towels, paper products, and combustible clutter.

CLEANING AND MAINTENANCE

- Clean spilled water promptly to reduce slip hazards.
- Do not store items on, behind, beneath, or against the unit.
- Do not block airflow under or around the unit.
- Do not place objects between the bottom of the unit and the floor.

Preventive Maintenance and Service Boundary

Preventive maintenance is a documented program of routine checks and cleaning intended to support safe, sanitary, and efficient equipment operation.

Operators may perform:

- daily exterior cleaning
- during-use debris removal
- water draining and replacement
- cook tank, basket, basket support, drain strainer, and drain cleaning
- descaling using approved products and procedures
- basic visual inspection of flue, burners, pilots, baskets, drain components, and removable parts
- basic observation of flame appearance, water flow, drainage, and cooking performance

Qualified service personnel should perform:

- pilot adjustment
- burner tuning or adjustment
- regulator adjustment or replacement
- pressure verification and adjustment
- gas valve adjustment, servicing, or replacement
- burner orifice inspection, replacement, or cleaning beyond routine external access
- internal gas system inspection
- gas conversion between Natural Gas and LP Gas
- repair of leaking, stripped, damaged, unstable, or unsafe components
- internal water line, drain, or overflow repair beyond normal operator cleaning
- service involving panel removal or internal disassembly

Improper servicing may result in unsafe operation, equipment damage, reduced performance, gas leakage, poor combustion, carbon monoxide exposure, or affected warranty coverage.

Recommended Maintenance Schedule

Use the schedule below as a baseline. Increase frequency as required by daily volume, starch load, salt use, water hardness, debris, or site conditions.

Task	Recommended Frequency
Monitor water level	During operation
Monitor water condition, starch buildup, foam, and food debris	During operation
Reduce idle heat when not actively cooking	During operation
Replace cooking water when heavily starchy, cloudy, foamy, salty, or dirty	During operation, as needed
Keep drain strainers, drain openings, and overflow areas clear	During operation
Clean baskets and basket supports	End of day
Drain, clean, rinse, and dry cook tank	End of day
Wipe exterior stainless steel surfaces	Daily
Clean surrounding area around unit	Daily
Inspect drain valve for leakage or improper closing	Daily
Inspect drain strainers, drain openings, and overflow areas for blockage	Daily
Clean behind and beneath unit	Weekly or as site conditions require
Perform weekly cook tank cleaning and inspection	Weekly
Inspect accessible burner and pilot areas for starch, grease, lint, food debris, moisture, or obstruction	Weekly visual check
Inspect flue area for grease, obstruction, corrosion, or abnormal heat exposure	Weekly visual check
Verify burner flames are stable and predominantly blue	Weekly

CLEANING AND MAINTENANCE

Descalc tank and water-contact areas	As needed based on water hardness and scale buildup
Inspect visible water and drain connections for leakage or damage	Monthly visual check by operator; formal inspection by qualified personnel as required
Inspect visible gas connections and components for wear or damage	Monthly visual check by operator; formal inspection by qualified personnel as required
Have unit inspected by qualified service personnel	At least annually, or more often in heavy-use applications

Maintenance Log

Record all maintenance performed on this unit in the log below. Maintaining accurate records supports safe operation, helps identify recurring issues, and may assist in service planning or warranty evaluation. Refer to the **Cleaning and Maintenance** section of this manual for procedures and guidance.

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TROUBLESHOOTING GUIDE

If the unit does not appear to be operating correctly, review the **Operation**, **Shutdown Procedure**, and **Cleaning and Maintenance** sections first. Many issues are caused by startup sequence, gas supply, ventilation, pilot condition, basket loading, water level, drain, or cleaning needs and can often be corrected without service.

Use the guide below to identify common symptoms, likely causes, and recommended corrective actions. If the issue persists after completing the recommended steps, discontinue use and contact **qualified service personnel**.



WARNING!

If the issue involves gas odor, visible leakage, unstable flame, delayed ignition, blocked drainage, uncontrolled overflow, hot water leakage or overflow, water leakage near gas components, excessive steam release, overheating, or any other unsafe condition, turn all control knobs **OFF**, close the manual gas shutoff valve, and do not resume operation until the problem has been corrected.



WARNING!

Shut unit down by turning all control knobs **OFF** and closing the manual gas shutoff valve. Allow unit and water to cool before inspection, cleaning, or maintenance. Do not attempt to adjust, repair, disassemble, or modify gas, burner, pilot, regulator, control, water, drain, or overflow components unless qualified to do so.

Before Calling for Service

Before troubleshooting specific issues, confirm the following:

- The gas supply is turned on.
- The manual gas shutoff valve is open during operation and accessible for emergency shutdown.
- The gas type matches the rating label.
- The gas pressure regulator is installed and oriented correctly.
- All control knobs are in the correct position.
- Each pilot is lit and stable before the corresponding burner control is opened.
- Burner controls have not been opened unless the corresponding pilot flame is lit and stable.
- Burner and pilot areas are dry and have not been exposed to water, cleaner, or grease.
- Water level is between the MIN and MAX fill lines
- The drain valve is fully closed during operation
- Drain strainers, drain openings, and overflow areas are clear and unobstructed
- The ventilation hood is operating and unobstructed.
- Make-up air is available and strong drafts are not affecting the unit.
- The unit is level front-to-back and side-to-side.
- Baskets and basket supports are installed correctly
- Water condition is not excessively starchy, foamy, salty, or contaminated
- Water fittings, drain connections, and overflow areas are not leaking
- If other gas appliances connected to the same gas supply are also not operating correctly, the issue may be related to the building gas supply rather than the unit.

Many apparent equipment problems are resolved by correcting one of the above conditions.

Symptom	Possible Cause	Corrective Action
Gas Odor and Unsafe Conditions		
Gas odor is present	Gas leak or unsafe gas condition	Turn all control knobs OFF , close the manual gas shutoff valve if safe to do so, evacuate as required, and follow site gas emergency procedures. Do not relight.
Unusual noise, vibration, visible damage, or unsafe operation	Damaged component, installation issue, gas issue, or internal fault	Turn all control knobs OFF , close the manual gas shutoff valve, discontinue use, and contact qualified service personnel .
Pilot and Ignition Problems		
Pilot will not light	Manual gas shutoff valve is closed	Confirm all control knobs are OFF , open the manual gas shutoff valve only when ready to light the pilot, then follow the Startup Procedure.
	Air in gas line during first startup or after extended shutdown	Turn all control knobs OFF , close the manual gas shutoff valve, wait at least 5 minutes, then repeat the Startup Procedure.
	Ignition source is not reaching	Use a suitable long ignition source through the approved pilot

TROUBLESHOOTING GUIDE

	pilot	access opening only.
	Pilot opening, pilot tube, or pilot assembly is blocked, wet, damaged, or not operating correctly	Turn all control knobs OFF , close the manual gas shutoff valve, discontinue use, and contact qualified service personnel .
Pilot lights but will not remain lit	Pilot flame is weak, unstable, or affected by draft	Turn all control knobs OFF , close the manual gas shutoff valve, wait at least 5 minutes, verify ventilation and draft conditions, then relight. If condition continues, contact qualified service personnel .
Pilot goes out during operation	Draft, gas supply interruption, dirty pilot area, or pilot adjustment issue	Turn all control knobs OFF , close the manual gas shutoff valve, wait at least 5 minutes, and relight only after conditions are safe. If repeated, contact qualified service personnel .
Main burner does not ignite	Pilot is not lit or not stable	Turn all control knobs OFF , close the manual gas shutoff valve, wait at least 5 minutes, then relight pilot before opening manual gas control knob.
	Manual gas control knob not opened correctly	Review Startup Procedure. Open manual gas control knob only after pilot is lit and stable.
	Burner, pilot, regulator, valve, or internal gas component issue	Turn all control knobs OFF , close the manual gas shutoff valve, discontinue use, and contact qualified service personnel .
Delayed ignition or popping sound	Pilot flame weak, unstable, or not reaching burner correctly	Turn all control knobs OFF , close the manual gas shutoff valve, discontinue use, and contact qualified service personnel .
	Burner or pilot area affected by water, cleaner, grease, starch, or debris	Turn all control knobs OFF , close the manual gas shutoff valve, allow unit to cool, clean accessible areas, and dry fully. If condition continues, contact qualified service personnel .
Burner Flame and Combustion Problems		
Burner flame is yellow, orange, noisy, lifting, rolling, unstable, or sooty	Dirty burner area, blocked airflow, incorrect gas type, incorrect pressure, or service issue	Turn all control knobs OFF , close the manual gas shutoff valve, verify airflow and cleaning condition. Do not adjust burners or regulator. Contact qualified service personnel if condition continues.
Flame is low or weak	Manual gas shutoff valve not fully open, inadequate gas supply, or pressure issue	If safe, confirm manual gas shutoff valve is fully open. If flame remains weak, turn unit OFF and contact qualified service personnel or gas supplier.
Heating and Boiling Performance		
Water does not heat properly	Manual gas control knob set too low	Increase flame setting gradually and monitor boil response.
	Low gas supply, blocked burner, poor combustion, or ventilation issue	Verify hood is operating, airflow is unobstructed, and flame is stable. If unresolved, contact qualified service personnel .
Slow boil recovery after loading	Product load too large, cold product load, low flame setting, or water level too high	Reduce batch size, allow recovery time, use consistent loading, and adjust flame as needed.
	Scale buildup or poor water quality	Drain, clean, and descale as needed. Verify water quality meets requirements.
Water boils too aggressively	Flame set too high	Reduce manual gas control knob setting until boil intensity is appropriate.
	Tank overfilled or product load causing excessive displacement	Reduce water level to within MIN and MAX fill lines. Do not overfill.
Excessive steam or splashing	Flame set too high, water overfilled, baskets lowered too quickly, or product overloaded	Reduce flame, verify water level, lower baskets slowly, and reduce batch size.
Food sticks or clumps	Product not stirred, basket overloaded, or water circulation restricted	Use smaller batches, stir after loading, and keep baskets and drain areas clear.
Food cooks unevenly	Uneven basket loading, inconsistent batch size, poor boil recovery, or water condition issue	Load baskets evenly, use consistent batch sizes, allow recovery, and replace water if needed.
Water Fill and Water Level Problems		
Water level drops during operation	Normal evaporation, boiling, draining, or cooking activity	Add water slowly using the water fill control. Maintain level between MIN and MAX fill lines.
Water level drops	Insufficient monitoring or	Turn manual gas control knob OFF , allow boiling to settle,

TROUBLESHOOTING GUIDE

below MIN fill line	excessive evaporation	refill carefully, and resume only when water is between MIN and MAX fill lines.
Water overflows or discharges through overflow	Tank overfilled or water rises during cooking	Stop filling before MAX fill line. Reduce batch size if product displacement causes overflow.
Water continues to overflow	Water fill control left open or overflow path issue	Close water fill control. Verify overflow area is clear. If overflow continues abnormally, discontinue use and inspect plumbing.
Water fill is slow or no water enters tank	Water supply shutoff closed, low water pressure, blocked inlet, or plumbing issue	Verify water supply is open and pressure is within required range. If unresolved, contact qualified personnel .
Water fill will not shut off	Water fill control fault or valve issue	Close external water shutoff valve if needed. Discontinue use and contact qualified service personnel .
Drain and Overflow Problems		
Water leaks from fittings or plumbing	Loose, damaged, or incorrectly installed water connection	Discontinue use if leak creates unsafe condition. Have connection corrected by qualified personnel or licensed plumber.
Drain valve leaks when closed	Debris in valve, worn seal, damaged valve, or valve not fully closed	Confirm valve is fully closed. If leakage continues, discontinue use and contact qualified service personnel .
Tank drains slowly	Drain strainer, drain opening, drain line, or common drain path is blocked	Turn burner OFF , allow water to cool as practical, clear accessible debris, and flush drain. Do not force tools into internal drain components.
Tank will not drain	Drain blockage, valve issue, or connected drain restriction	Do not continue operation. Allow unit to cool and contact qualified personnel if blockage cannot be cleared safely.
Overflow path appears blocked	Starch, food debris, mineral scale, or drain/overflow restriction	Discontinue use if overflow cannot drain properly. Clean accessible areas and contact qualified service personnel if unresolved.
Cleaning, Scale, and Water Quality Problems		
Water becomes cloudy, starchy, foamy, salty, or dirty	Normal cooking load, starch release, salt concentration, or insufficient water replacement	Drain, rinse, and refill with clean potable water as needed.
Excessive foaming	Water heavily starchy, salty, dirty, or contaminated	Drain, rinse, and refill with clean potable water.
Visible white or chalky deposits	Hard water or mineral scale buildup	Descale using approved stainless-safe descaler. Verify water hardness and pH meet requirements.
Rust, staining, or corrosion appears	Salt residue, chlorine cleaner, harsh chemicals, steel wool, or poor rinsing	Stop using improper cleaner or tools. Clean, rinse, dry thoroughly, and use stainless-safe methods only.
Unit operates poorly after cleaning	Water or cleaner entered burner, pilot, regulator, control, or gas component areas	Turn all control knobs OFF , close manual gas shutoff valve, allow to dry fully. If ignition or flame remains abnormal, contact qualified service personnel .
Controls, Components, and Installation Conditions		
Control knob sticks, binds, feels loose, or will not turn normally	Damaged, contaminated, or worn gas valve or control	Do not force knob. Turn unit OFF , close manual gas shutoff valve, and contact qualified service personnel .
Control knob does not shut off normally	Valve or control fault	Close manual gas shutoff valve immediately if safe. Do not operate. Contact qualified service personnel .
Burner remains on when knob is OFF	Valve fault or unsafe gas condition	Close manual gas shutoff valve immediately if safe. Do not operate. Contact qualified service personnel .
Unit unstable or not level	Legs not adjusted correctly or floor/support surface unsuitable	Turn unit OFF and discontinue use until unit is level, stable, and correctly supported.
Ventilation and Airflow Problems		
Ventilation hood not operating	Building system issue or power outage	Turn all control knobs OFF , close manual gas shutoff valve, and do not resume operation until ventilation is restored.
Pilot or burner flame changes when hood operates	Make-up air imbalance, strong draft, or ventilation issue	Turn unit OFF if unsafe. Verify make-up air and eliminate drafts. Contact qualified service or ventilation professional if condition persists.

When to Stop and Call for Service

Stop using the unit, turn all control knobs **OFF**, close the manual gas shutoff valve, and contact **qualified service personnel** if any of the following occur:

- gas odor is present
- pilot repeatedly will not light or will not stay lit
- burner does not ignite after normal startup checks
- delayed ignition, popping, soot, or repeated unstable flame occurs
- yellow, lifting, rolling, noisy, or sooty flame continues after cleaning and airflow checks
- control knob sticks, binds, feels loose, or will not shut off normally
- burner remains on when the knob is **OFF**
- visible gas line damage, loose fitting, or suspected gas leak is present
- water, cleaner, starch residue, or food debris has entered burner, pilot, regulator, control, or gas component areas
- water fill control will not shut off normally
- drain valve will not close, leaks continuously, or cannot be operated safely
- overflow path appears blocked, leaking, damaged, or restricted
- unit has been damaged, dropped, moved improperly, or exposed to excessive water
- gas conversion, pressure adjustment, regulator service, pilot adjustment, burner tuning, internal gas-system work, or internal water/drain repair is needed

If troubleshooting points to gas system adjustment, pilot adjustment, burner tuning, regulator service, internal component repair, internal water or drain repair, or any condition involving panel removal or internal disassembly, turn all controls **OFF**, close the manual gas shutoff valve, discontinue use, and contact **qualified service personnel**.

WARRANTY

For full warranty terms, conditions, limitations, and exclusions, please visit:

<https://noriota.ca/pages/warranty-policy>

To register your product online, visit:

<https://noriota.ca/pages/warranty-registration>

Please have your model number and serial number available when registering your product or requesting warranty support.

Scan to register your product online:



SPARE PARTS AND SERVICE INFORMATION

Spare Parts Identification

Replacement parts diagrams and component lists for NORIOTA equipment are available online to support service, maintenance, and parts ordering.

These diagrams are provided for reference and identification purposes only and are intended for use by **qualified service personnel** and authorized dealers when identifying replacement components.

Accessing Spare Parts Diagrams

Current spare parts diagrams and part identification resources can be found at:

www.noriota.ca

Search by model number to locate the appropriate parts documentation. Ensure you are referencing the correct model and revision before selecting parts.

Important Notes Regarding Spare Parts

Spare parts diagrams illustrate component locations and assemblies but do not replace professional service training.

Parts availability may vary by model, production run, or revision.

Always verify the model number and serial number before ordering replacement parts.

Use of non-genuine replacement parts may affect performance, safety, and warranty coverage.

Service and Parts Ordering Guidance

For parts ordering, warranty inquiries, or service assistance, contact your authorized NORIOTA dealer, email support@noriota.ca, or visit www.noriota.ca.

Only **qualified service personnel** should install replacement components. Improper installation may result in equipment damage, unsafe operation, or affected warranty coverage.

Rating Label Information

The rating label contains important technical and identification information for the unit, including:

- model number
- serial number
- gas type
- input rating
- manifold pressure requirements
- clearance requirements
- certification information, including applicable safety and sanitation standards

Always verify that the gas type, input rating, manifold pressure, clearance requirements, and installation requirements shown on the rating label match the installation site and utility supply before placing the unit into service.

Rating Label Location

The rating label is located on the unit in a visible service-access location. The exact location may vary by model.

Do not remove, cover, deface, or paint over the rating label. The rating label must remain legible for the life of the equipment.

COMMISSIONING RECORD

Record the information below at the time of installation. This record helps confirm proper installation conditions, supports future service, and may assist in warranty evaluation. Retain this page for your records.

UNIT AND PURCHASE INFORMATION

Model Number: _____

Serial Number: _____

Date of Purchase: _____

Purchased From (Dealer / Supplier): _____

Dealer Contact (if available): _____

INSTALLATION DETAILS

Installation Date: _____

Installation Location (Site / Address): _____

Installed By (Company / Technician Name): _____

Installer Contact (if available): _____

GAS SUPPLY VERIFICATION Gas Type (Natural Gas/LP Gas): _____ Supply Pressure (measured): _____ ☐ Verified matches range on rating label or manual Manifold Pressure (measured): _____ ☐ Verified matches rating label specification Gas Pressure Regulator Installed Correctly: ☐ Yes ☐ No Gas Connection Leak Checked: ☐ Yes ☐ No Manual Shutoff Valve Accessible: ☐ Yes ☐ No	UNIT SETUP AND CONDITIONS Unit Level Confirmed: ☐ Yes ☐ No Legs Installed Properly: ☐ Yes ☐ No Clearances Verified: ☐ Yes ☐ No Ventilation / Hood Operation Verified: ☐ Yes ☐ No Flue Area Unobstructed: ☐ Yes ☐ No Ambient Temperature at Installation: _____
WATER AND TANK SETUP Cook tank filled between MIN and MAX fill lines: ☐ Yes ☐ No Water Supply Connected and Leak-Free: ☐ Yes ☐ No Drain Valve Closed and Leak-Free: ☐ Yes ☐ No Drain and Overflow Path Unobstructed: ☐ Yes ☐ No Cook tank clean and rinsed before first use: ☐ Yes ☐ No	INITIAL OPERATION CHECK Pilot Lights and Remains Stable: ☐ Yes ☐ No Burners Ignite and Operate Correctly: ☐ Yes ☐ No Manual Gas Control Operation Verified: ☐ Yes ☐ No Water Fill Control Operation Verified: ☐ Yes ☐ No Abnormal Noise or Vibration: ☐ Yes ☐ No Gas Odor Present: ☐ Yes ☐ No - if yes, do not operate

NOTES / OBSERVATIONS

INSTALLER CONFIRMATION

Installer Name: _____

Signature: _____

Date: _____

Use this page to record service notes, settings, or observations for future reference.

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