

Pasta Cooker

Instruction Manual

Note: Please take a few moments to carefully read through this manual. Correct maintenance and operation of this machine.

This appliance is intended to be used for commercial appliances, for example in kitchens of restaurants, canteens, hospital and in commercial enterprises such as bakeries, butcheries, etc.

Safety instructions

- Position on a flat, stable surface.
- A service agent/qualified technician should carry out install and any repairs if required. Do not remove any components on this product.
- **Caution! Hot surface!**
- Do not immerse the appliance in water
- Do not clean with jet/pressure washers.
- Do not move or carry out the appliance when it is switched on.
- Do not leave the appliance unattended during operation.
- **Caution!** Never switch on the noodle cooker without water inside. Always ensure water levels are within the "MIN" and "MAX" levels. Failure to do so could result in fire.
- All safety precautions must be taken in the event the user smells gas.
- These models are designed, built, and sold for commercial use only. If these models are positioned so the general public can use the equipment, make sure that cautions, warnings, and operating instructions are



clearly posted near each unit so that anyone using the equipment will use it correctly and not injure themselves or harm the equipment.

- **In case of fire, never use water to extinguish it. Use the lid to cover the fire instead.**
- A factory authorized agent should handle all maintenance and repair. Before doing any maintenance or repair, contact your authorized service representative.
- This product is intended for commercial use only.
- Installation must comply with all local codes.



Technical Specification:

Model	Voltage (V)	Input Power (W)	Capacity (L)	Dimension (mm)
NC-8L1	220-240V	3000	8	266*470*364

Assembly tips

1. please remove the appliance from the packaging. Make sure that all protective plastic film and plastic coatings are thoroughly removed from all surface.
2. Plug cord into ground electrical outlet of the correct voltage. Electrical shock can occur if appliance is not grounded.
3. Place the tank into the tank holder.
4. Place the control unit onto the tank holder, making sure the studs of the control unit rest stably on the support bracket of the tank holder.
5. Place the batter plate into the tank.
5. Attach the basket handle to the noodle basket.

Operation Step

1. *Pour cooking water into the tank between the MIN and MAX marking.*
2. *Connect the appliance to the mains power supply*
3. *Set the power switch to I(on position). The power indicator light(green)illuminates.*
4. *Set the thermostat to the desired temperature. The heat indicator light(orange/yellow)turns On. The appliance begins to heat the water.*
5. When the set temperature is reached, the HEAT indicator light turns off.

6. Lower the noodle basket with food into the cooking water. The Heat indicator light turns On again.

Note: During use, the Heat indicator light will cycle on/off, indicating the set temperature is being maintained.

7. When the food be cooked, lift the basket and hang it onto the control unit's rod. Allow the water to drain from the noodle basket seconds.



WARNING: The food and the cooked water are very hot! Take care when removing the basket as water may drip.

8. After use, set the power switch to **O**(off position)and disconnect the appliance from power supply.
9. This appliance is featured with an overheat protection.Should the automatically cut off power.
10. To reset the appliance after a sufficient cool-down period:
 - *Unscrew the reset switch cover.
 - *Press the small reset switch down until it clicks, using a blunt pointed instrument.
 - *The appliance is now reset and can be used as normal.

Electrical Wiring



This appliance is wired as follows:

- *Live wire(coloured brown)to terminal marked L
- *Neutral wire (coloured blue)to terminal marked N
- *Earth wire (coloured green/yellow)to terminal marked E

This appliance must be earthed.

If in doubt consult a qualified electrician.

Electrical isolation points must be kept clear of any obstructions. In the event of any emergency disconnection being required they must be readily accessible.

Cleaning and maintenance



Always switch off the appliance,disconnect the power supply and allow the appliance and water to cool before cleaning or performing maintenance.

1. Before remove the cooked water and clean the machine,pls check the temperature with a suitable probe thermostat first.

2. For best performance and people health,we recommend that the appliance is cleaned after each day of operation.
3. Use warm,soapy water and a soft brush to clean the lid,basket,batter plate and cooking tank
4. Dry thoroughly.

If the machine can't work normally,please contact with your supplier or repair by competent electrician

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EC Declaration of Conformity

Adexa Direct Limited declares that:

Equipment Type: Pasta Cooker

Model: NC-8L1

Imported By: ADEXA DIRECT LIMITED

GROUND FLOOR UNIT 1 214 PURLEY WAY CROYDON CR0 4XG LONDON, UNITED KINGDOM

Serial Number: 2020...

Year of Manufacture: 2020

Brand: ADEXA

Application of Council Directive(s): EMC 2014/30/EU

LVD 2014/35/EU

Standards: EN55014-1:2017

EN55014-2:2015

EN61000-3-2:2014

EN61000-3-2:2013

I, the undersigned, hereby declare that the equipment specified above conforms to the above Directive(s) and Standard(s).

Date: 03.10.2020

Signature:



Full Name: Hakan Baykal

Position: Purchase Ma