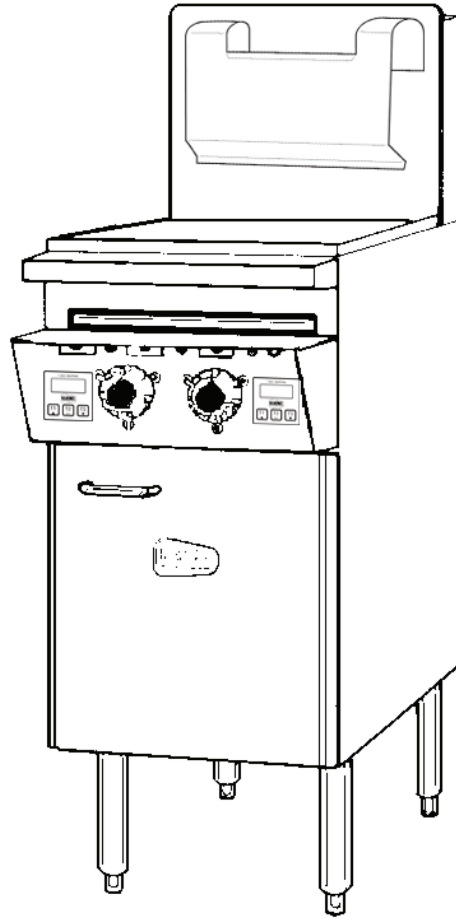




*"Serving Those Who Serve The Very Best"*

# CUSTOM PASTA™ SYSTEM GAS SERVICE MANUAL



**KEEP THIS MANUAL FOR TRAINING NEW PERSONNEL**

1-800-KEATING  
[www.keatingofchicago.com](http://www.keatingofchicago.com)

**ⓘ NOTICE**

This operating, installation, and service manual should be given to the user. The operator of the Pasta System should be familiar with the functions and operation of the cooker. This manual must be kept in a prominent, easily reachable location near the Pasta System.

**POST THIS LABEL IN A  
PROMINENT LOCATION ON  
YOUR UNIT**

**IMPORTANT**

**IN THE EVENT A GAS ODOR IS DETECTED, SHUT  
DOWN UNITS AT MAIN SHUT OFF VALVE AND  
CONTACT THE LOCAL GAS COMPANY OR GAS  
SUPPLIER FOR SERVICE.**



**FOR YOUR SAFETY**

**DO NOT STORE OR USE GASOLINE OR  
OTHER FLAMMABLE VAPORS AND  
LIQUIDS IN THE VICINITY OF THIS OR  
ANY OTHER APPLIANCE.**



**IMPROPER INSTALLATION, ADJUSTMENT,  
ALTERATION, SERVICE OR MAINTENANCE  
CAN CAUSE PROPERTY DAMAGE, INJURY  
OR DEATH. READ THE INSTALLATION,  
OPERATING AND MAINTENANCE  
INSTRUCTIONS THOROUGHLY BEFORE  
INSTALLING OR SERVICING THIS  
EQUIPMENT.**

**ⓘ NOTICE**

Using any parts other than genuine, Keating of Chicago, Inc. factory manufactured part relieves the manufacturer of all warrant and liability.

**ⓘ NOTICE**

Keating of Chicago, Inc. (manufacturer reserves the right to change specifications at any time.

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# I INTRODUCTION

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## GENERAL

Keating Pasta Gas Systems are designed to give maximum production efficiency, delivering high quality food products. The following design features are incorporated in Keating Pasta Gas Systems.

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## STANDARD FEATURES

- Highly polished stainless steel vessel
- Highly polished stainless steel front
- Highly polished stainless steel heat transfer tubes
- Highly polished stainless steel thermostat bulb
- Highly polished stainless steel Hi-Limit sensor
- Grid screen over heat transfer tubes
- Automatic water fill with manual override
- Water solenoid and indicating light
- Starch overflow
- Two electronic timers
- Low water safety shutoff
- 1" full port front drain valve on 14; 1-1/4" for 18 and larger
- High temperature limit control with manual reset
- Patented accurate temperature control system  $\pm 2^{\circ}\text{F}$
- Ideal 35" working height
- 100% safety pilot shut off
- 3/4" gas connection on single Pasta System
- One pair of split baskets or one perforated basket
- Patented dual thermostat system
- Indicating lights for pilot and secondary thermostat on

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## STANDARD ACCESSORIES

- Keating Klenszer Sample
- Keating Sea Powder Sample
- Drain clean out rod
- Sensor Cleaning Brush

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## STANDARD PASTA SYSTEMS

- Sizes: 14 to 24
- Water capacity 5-1/2 to 17-1/2 gallons
- 24 Pasta System can cook 6 lbs. of dry pasta per load up to 110 lbs. per hour
- ETL Certified
- ETL Sanitation Certified
- NSF Certified

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## MODEL VARIATIONS

**Basket-Lift Model:** Basket-Lift Model Pasta Systems come with all the same features as the standard models. The Basket-Lift mechanism lowers the baskets of food into the water when the timer button is pressed and raises the baskets when the cooking cycle is complete. Split baskets are required for these models.

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## SAFETY PRECAUTIONS

### **WARNING**

**THIS SYMBOL WARNS YOU THAT SERIOUS BURNS OR OTHER INJURIES MAY RESULT IF SAFETY INSTRUCTIONS ARE NOT FOLLOWED.**

**KEATING PASTA SYSTEMS ARE NOT INTENDED FOR USE WITH COOKING OIL.**

- This service manual should be retained in a safe place for future reference. The installation of your new Pasta System must conform to local codes or in the absence of local codes, with the current National Fuel Gas Code ANSI Z223.1/NFPA 54, (latest edition) Natural Gas Installation Code CAN/CGA-B149.1 or Propane Installation Code CAN/CGA-B149.2.
- Your ventilation hood, when installed, must conform to the current ANSI/NFPA 96 (latest edition).
- No frame or restriction shall be constructed around the Pasta System that will restrict air movement into the Pasta System's combustion area or prevent proper ventilation.
- Keating Pasta Systems are designed to operate on the gas fuel specified on the serial plate and must not be operated with another gas fuel. They cannot be converted to another gas fuel by turning or engaging a switch.



**FOR YOUR SAFETY:** Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any appliance.

You will post, in a prominent location, instructions to be followed in the event the user smells gas. This information shall be obtained from your local gas supplier. You may use the yellow stick-on label temporarily until you receive the data from your local gas supplier.

**IMPORTANT:** In the event a gas odor is detected, shut down unit at main shut-off valve and contact the local gas company or gas supplier for emergency service.

- You must maintain this appliance free and clear from combustibles.
- You must maintain the following minimum clearances from combustible and noncombustible construction:

CLEARANCES		
	Combustible Construction	Non-Combustible Construction
Back	6"	0"
Right Side	6"	0"
Left Side	6"	0"

- Adequate clearance for servicing and proper operation must be maintained. Your Pasta System is designed to be serviced from the front.
- Keating commercial Pasta Systems are intended for other than household use.
- ALWAYS instruct new employees on proper Pasta System operation.
- ALWAYS turn Pasta System off each night.
- ALWAYS disconnect fuel source before servicing.
- NEVER use a Pasta System with cooking oil.
- NEVER leave a Pasta System unattended during operation.
- Keating Pasta Systems are NOT intended for use with cooking oil.
- NEVER move a Pasta System with any hot water in it.
- NEVER introduce objects or liquids into Pasta System, while operational, which are not designed or made for cooking.
- THIS COOKER MAY NOT BE ALTERED, MODIFIED OR CHANGED IN ANY WAY.

The State of California enacted the California Safe drinking water and Toxic Enforcement Act of 1986, (Prop. 65), which "prohibits any person in the course of doing business from knowingly and intentionally exposing any individual to a chemical known to the State of California to cause cancer or reproductive toxicity without first giving clear and reasonable warning to such individuals." The Governor's Scientific Advisory Panel added carbon monoxide to the list of hazardous chemicals known to cause reproductive harm.

In order to establish full compliance with Proposition 65, we attached a yellow warning label to each gas fired Pasta System manufactured by Keating of Chicago, Inc.

Carbon monoxide would not be present in concentrations that would pose a "significant risk" to the consumer when the equipment is installed, operated and maintained as follows:

- Installed in accordance with all local codes, or in the absence of local codes, with the current National Fuel Gas Code A223.1/NFPA54, Natural Gas Installation Code CAN/CGA-B149.1 or Propane Installation Code CAN/CGA-B149.2.
- Installed under a properly designed operating exhaust hood.
- Connected to the type of gas for which the appliance is manufactured.
- Pressure regulator is installed in the appliance and adjusted for the manifold pressure marked on the serial plate.
- If the inlet gas pressure exceeds 6" WC for natural gas and 12" WC for Propane, an in-line pressure regulator is required. In-line pressure regulators are not supplied by Keating. They are to be provided and installed by others as directed by local codes.
- Adequate air supply to the Pasta System.
- The equipment is operated in the manner intended using the proper utensils.
- Keep the equipment clean and have it checked periodically.
- Burner air adjustments, mechanical maintenance and repairs must be performed by qualified service personnel.

**⚠ WARNING**

**If the equipment is not installed, operated and maintained in accordance with the above, concentrations of carbon monoxide in excess of the established limits could be present in the kitchen environment.**

ALL PERSONNEL IN THE WORK PLACE WHO MAY BE SUBJECT TO ANY EXPOSURE OF CARBON MONOXIDE MUST BE WARNED OF SUCH POSSIBLE EXPOSURE. THIS WARNING SHOULD BE CONVEYED IN A MANNER SO THAT IT IS CLEARLY UNDERSTOOD BY THE EMPLOYEE, AND THE EMPLOYEE SHOULD BE ASKED IF IN FACT HE OR SHE UNDERSTANDS THE CORRECT METHOD OF OPERATION OF THE EQUIPMENT AND THAT A RISK OF EXPOSURE EXISTS IF THE EQUIPMENT IS OPERATED IMPROPERLY.

## **⚠ WARNING**

**IF NOT INSTALLED, OPERATED AND MAINTAINED IN ACCORDANCE WITH THE MANUFACTURER'S INSTRUCTIONS, THIS PRODUCT COULD EXPOSE YOU TO SUBSTANCES IN FUEL OR IN FUEL COMBUSTION WHICH CAN CAUSE DEATH OR SERIOUS ILLNESS AND WHICH ARE KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER, BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM.**

## **II INSTALLATION**



This Pasta System **MUST** be installed, inspected, calibrated and serviced by qualified and/or certified and/or licensed service personnel – you may void your Keating warranty if installation is not completed per current local, national and Keating specifications. Contact your dealer for assistance.

### **DAMAGE DURING SHIPMENT**

The Pasta System has been assembled, tested and inspected at the factory. Upon arrival, the complete Pasta System should be checked for any damage that may have occurred during shipment.

The carrier is responsible for all damage in transit whether visible or concealed. Do not pay for the freight bill until the Pasta System has been thoroughly checked for damage. If concealed damage is found later, contact the carrier immediately to file a claim.

#### **What to do if equipment arrives damaged:**

**VISIBLE LOSS OR DAMAGE** — Be certain to note this on the freight or express receipt and have it signed by the delivery person.

**FILE CLAIM FOR DAMAGES IMMEDIATELY** — Regardless of extent of damage.

**CONCEALED LOSS OR DAMAGE** — If damage is noticed when equipment is unpacked, notify the freight company immediately, and file a “concealed damage claim”. This **MUST** be done immediately. Be sure to retain the shipping container for inspection.

Keating does not assume responsibility for Loss OR Damage incurred in transit.

**NOTE:** Interstate commerce regulations require that the claim must be initiated by the consignee within 10 days from the date it is received.

### **INSTALLATION**

Installation must conform with local codes or, in absence of local codes, with the current National Fuel Gas Code Z223.1/NFPA 54, Natural Gas Installation CAN/CGA - B149.1 or Propane Installation Code CAN/CGA-B149.2.

### **POSITIONING**

<b>CLEARANCES</b>		
	Combustible Construction	Non-Combustible Construction
Back	6"	0"
Right Side	6"	0"
Left Side	6"	0"

The pasta cooker must be no closer than 6" from any combustible material. When placed under an exhaust hood with a fire retardant system it must comply with ANSI/UL 507-(Latest Edition) and ANSI/NFPA 96-(Latest Edition). No frame or restriction can be constructed around the lower part of the pasta cooker that would restrict ventilation or air movement into the pasta cooker. You must insure adequate air supply to the pasta cooker. **ALL** connections and placement must comply with local and national codes. It is the responsibility of the owner and local installer to comply with these regulations when installing the Pasta System.

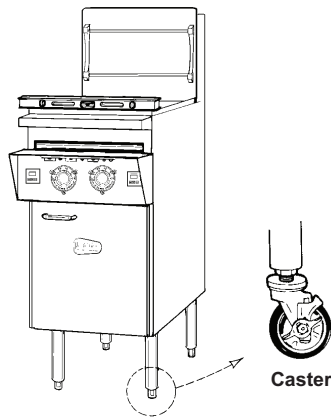
Adequate clearance for servicing and proper operation must be maintained. Your pasta cooker is designed to be serviced from the front. Do not place a pasta cooker next to a deep fat fryer. Hot oil and water can cause an unstable condition creating a hazardous situation. The pasta cooker will operate at highest efficiency when properly leveled. Place a level across the cooker front panel from left to right, and then front to rear. Screw the adjustable bullet feet or casters in or out as necessary until the cooker is as level as possible. Each leg is adjustable to 3/4". Do not expose more than three threads on the stem of the caster.

Counter model and floor model Pasta System cookers **must be restrained to prevent tipping** when installed in order to avoid splashing, spilling, etc. of hot liquid. The restraining method may be a manner of installation or by separate means.

### **LEVELING**

The Pasta System will operate at its highest efficiency when properly leveled. Place a level on Pasta System vessel from side to side. For Pasta Systems on legs, the bottom foot of the leg is adjustable. Turn counter clockwise to increase height or clockwise to decrease height until level. For Pasta Systems on casters, the casters are adjustable by loosening the jam nut and turning the caster in or out. When the desired level is reached, tighten the jam nut. Adjustments of more than 3/4" are not recommended on any caster. The same procedure should be followed to level the Pasta System from front to back.

Figure 2-1



**RESTRAINING DEVICES**

On Pasta System installations with casters, casters and jam nuts must be completely tightened. Adequate means must also be provided to limit the movement of the appliance without depending on the connector, the quick-disconnect device or its associated piping to limit the appliance movement.

Connectors must comply with ANSI Z21.69/CAN1 CAN/CGA 6.16 (latest edition) for connectors for movable gas appliances. Quick-disconnect devices must comply with ANSI Z21.41/CAN 1 6.9 (or latest edition) standard for quick-disconnect devices for use with gas fuel as applicable.

**WARNING**

**IF DISCONNECTION OF THE RESTRAINT IS NECESSARY, IT MUST BE RECONNECTED WHEN THE PASTA SYSTEM IS RETURNED TO ITS ORIGINALLY INSTALLED POSITION.**

**SPECIFICATIONS**

Models	Total No. of Burners	Water Capacity	Fuel Input (BTU/hr)**		Single Pasta System Supply Pipe Sizes (For various pipe lengths)				
			Natural Gas	Propane (LP) Gas	6'	12'	18'	24'	30'
14 CUSTOM PASTA SYSTEM	3	5.5 gal.	109K	109K	3/4"	3/4"	3/4"	1"	1"
18 CUSTOM PASTA SYSTEM	4	8.5 gal.	135K	90K	3/4"	3/4"	1"	1"	1"
20 CUSTOM PASTA SYSTEM	4	13.5 gal.	135K	90K	3/4"	3/4"	1"	1"	1"
24 CUSTOM PASTA SYSTEM	5	17.5 gal.	165K	145K	1"	1"	1"	1"	1"

**NOTE:** The pipe size table shown is predicated on the fact that this is the sole supply line for a single Pasta System. If multiple Pasta Systems are to be connected, consult your local gas utility for the proper gas pipe size.

**NOTE:** Fuel ratings for propane gas Pasta System cookers in the U.S. may differ from natural gas models. In Canada, propane ratings are the same as U.S. natural gas ratings.

**NOTE:** Roughly half of all service calls result from inadequate gas supply. Do not use pipe sizes smaller than recommended in the table above.

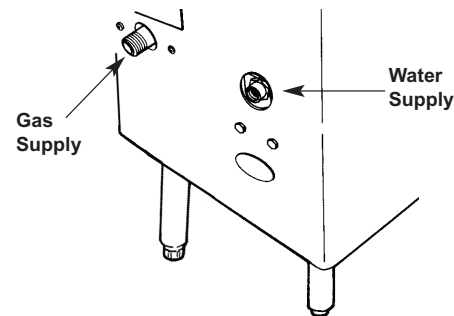
**GAS CONNECTION**

**WARNING**

- HAVE YOUR PLUMBER OR GAS COMPANY CHECK FOR LEAKS.
- PIPE JOINT COMPOUNDS RESISTANT TO PROPANE GASES MUST BE USED.
- BEFORE OPERATING THIS PASTA SYSTEM, CHECK PIPE JOINTS FOR LEAKS BY USING A SOAP AND WATER SOLUTION OR SNIFFER ONLY. DO NOT USE AN OPEN FLAME!

Figure 2-3

**Main Gas and Water Supply Connection**



**FOR YOUR SAFETY:** Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

You will post, in a prominent location, instructions to be followed in the event the user smells gas. This information shall be obtained from your local gas supplier. You may use the yellow stick-on label enclosed on page "i" temporarily until you receive the data from your local gas supplier.

Connect the Pasta System to the main gas supply line at the rear of the Pasta System. See figure 2-3 above.

The piping should be a minimum of 3/4" NPT supply pipe for a single Pasta System at the burner manifold. Batteries require larger supply lines. Installation must conform with local codes, or in the absence of local codes, with the current National Fuel Gas Code ANSI Z223.1/NFPA 54, Natural Gas Installation Code CAN/CGA-B149.1 or Propane Installation Code CAN/CGA-B149.2.

A 3/4" IPS manual gas valve is shipped with each single Pasta System for field installation. Batteries have a factory installed manual gas valve for each Pasta System. The required gas pressure for proper operation of each Pasta System is 4" water column (WC) for natural gas and 10" water column (WC) for Propane gas at the burner manifold. Remove the allen head test plug on the gas valve and using a manometer to check pressure.

**If the inlet gas pressure exceeds 7" WC for natural gas and 11" WC for Propane, an in-line pressure regulator is required. In-line pressure regulators are not supplied by Keating. They are to be provided and installed by others as directed by local codes.**

**NOTE:** If more than one gas Pasta System is on the same supply line, you may require a larger line. Consult your local gas company to assure adequate volume and pressure. Refer to serial plate for proper gas requirements for your particular model.

## ELECTRICAL CONNECTION



The Keating Custom Pasta Gas System is equipped with a 9' neoprene covered, 3 wire electrical cord with a three-pronged grounded plug for protection against electrical shock. This plug must be placed into a 120V properly grounded three-pronged outlet (NEMA 5-15 or 5-20). For proper grounding procedures see local codes or, in the

absence of local codes, the current National Electrical Code ANSI/NFPA 70 or Canadian Electrical Code CAN 22.2 as applicable.

**NOTE:** The electrical wiring diagram for the Pasta System is attached to the inside of the Pasta System door and in Section VIII of this manual.

## WARNING

**DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THIS PLUG.**

## GAS LEAK TESTING

Prior to lighting your Pasta System:

1. Make sure all thermostats, switches and safety valves are in the "OFF" position.
2. Turn main supply gas cock (Item 18, page 17) to the "ON" position.
3. Have your plumber or gas company check for leaks with a soap solution or sniffer. (NEVER check with an open flame)
4. Have your plumber or gas company representative light the constant pilot. (Not necessary if your Pasta System has an optional spark ignitor.)

**NOTE:** It is estimated that half of all service calls made on Keating Pasta Gas Systems result from an inadequate gas supply. During installation, have a gas company representative make certain that the Pasta System is receiving adequate gas pressure and volume.

## WARNING

**PROPANE GAS MAY EVENTUALLY LOSE ITS ODOR AND PRECAUTIONS SHOULD BE TAKEN TO ASSURE THAT IT IS NOT PRESENT EVEN THOUGH YOU DO NOT DETECT AN ODOR. IF THERE IS ANY DOUBT, YOU SHOULD CALL YOUR LOCAL PROPANE GAS SUPPLIER FOR ASSISTANCE.**

## CHECK GAS SUPPLY PRESSURE

Special attention should be given to the supply pressure and gas flow pressure at the supply connection to the Pasta System. The nominal gas should be 4" WC for natural gas and 10" WC for propane gas.

If the supply pressure is lower or higher than the rated (nominal) pressure, then the reason should be investigated and the gas supplier contacted.

If the supply is lower than 2 1/2" WC or higher than 6" WC for natural gas or lower than 9" WC or higher than 12" WC for propane gas, then the Pasta System should be shut down and a service company or supplier notified. No adjustments should be made and the Pasta System should not be operated.

1. Turn off main gas supply valve.
2. Remove pressure measuring stud screw located at the "out-flow" (closest to gas burner) of the gas valve and attach a manometer.
3. Remove cover screw from the gas valve pressure adjustment valve.
4. Open main gas supply valve and start Pasta System according to instructions with the thermostat set at 190°F(87.8°C).
5. Once the Pasta System is in operation, adjust pressure valve to 4" WC for natural gas and 10" WC for propane gas.
6. Turn Pasta System off, close main gas supply valve, remove manometer and tighten cover screw into pressure measuring stud.

## SPECIAL NOTICES

The Pasta System should be operated only in an area that has good air circulation.

The Pasta System must be installed under an electrically powered ventilating hood.

The operator should be properly trained to the functioning of the Pasta System.

This instruction manual should be supplied the the operator.



Constructional changes to the area where the Pasta System is installed shall not affect the air supply to the Pasta System. The installation, start-up and changes required when changing from one gas type to another can be performed only by a certified professional.

The Pasta System is intended only for commercial use and is to be operated only by professionals.

It is required that the Pasta System is regularly inspected for proper functioning. The frequency of inspections are dependent of the Pasta System usage, however it should be performed at least once a day.

After adjustment or service work the Pasta System has to be checked for gas leaks.

**NOTE:** After conversions, readjustments or service, work the Pasta System has to be tested for proper functioning. Basically the following applies:

### CALIBRATION

For Calibration refer to page 10 – Calibration. Note: Calibration is not covered under warranty.

### WATER AND DRAIN CONNECTIONS

The water supply connection, located at the bottom rear of the Pasta System and marked water inlet, is a standard 3/8" female pipe connection. The water pressure should be between 20 - 60 psi. If the pressure exceeds 60 psi, a pressure regulator must be used. The water temperature must not exceed 150°F(65.6°C). Hot or warm water is not needed due to the instant recovery of the Pasta System.

### CAUTION

**Connections suitable for hot water must be used. All connections must be tested for leaks before using the Pasta System.**

**NOTE:** For Pasta Systems with casters, flexible hose must be used to avoid leaking when the Pasta System is moved for cleaning.

If during operation the boil is killed when water automatically enters the Pasta System, turn the water pressure down until water is added without killing the boil.

The drain terminates within inches of the floor and is designed for the standard dump to drain opening. In most cases, the health department will not allow a direct connection between the Pasta System drain and the floor receptacle. Contact your local health department for specific information in your area.

### WARNING

**IT MAY BE NECESSARY TO INSTALL A BACK FLOW PROTECTOR OR CHECK VALVE ON THE WATER SUPPLY LINE TO THE PASTA SYSTEM. CHECK WITH EITHER YOUR LOCAL WATER OR HEALTH**

**DEPARTMENT TO DETERMINE IF THIS IS NECESSARY IN YOUR SPECIFIC AREA.**

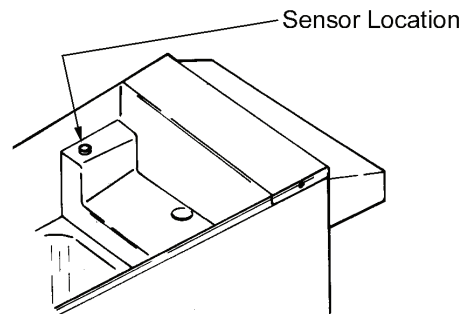
## III OPERATING

### FILLING

**NOTE:** Before filling the Pasta System make certain the vessel is sanitized, dry and the drain valve is completely closed.

Figure 3-1

Manual Water Fill Level



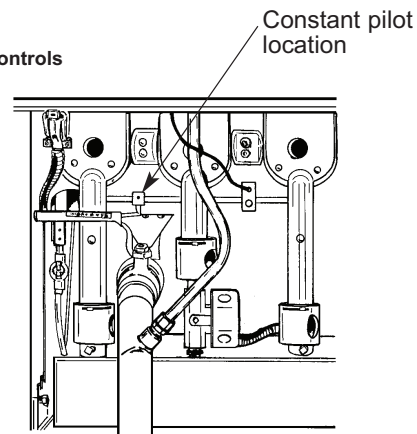
When the water fill toggle switch (located between the green and blue indicating lights) is turned on, the Pasta System vessel automatically will be filled to the proper level. If the vessel is being manually filled with water from a faucet or through the manual fill button, fill to just below the overflow deck. The black manual fill button is located to the right of the blue water fill indicating light.

### LIGHTING

In the event of a power failure, check to see if constant pilot is still burning before resuming operation. If not, wait five minutes to allow any accumulated gas to escape and then re-light the constant pilot.

Figure 3-2

Lighting Controls



1. Open the main supply gas cock.

2. Turn "On" main power On/Off switch (located between the amber and green indicating lights).
3. Light the constant pilot (located next to left burner as you face it). If your Pasta System has an optional spark ignitor, omit this step.
4. Activate pilot light momentary switch (let top corner) and hold about 30 seconds, releasing it after pilot indicating light is illuminated. If the runner pilot tube fails to stay lit, wait five minutes before attempting to relight to allow any accumulated gas to escape.
5. Set the primary (left) thermostat to 212°F(100°C) and the secondary (right) thermostat to 190°F(87.8°C) or less. Setting the secondary thermostat above 190°F(87.8°C) could allow the Pasta System to boil over or short cycle.

---

### INDICATING LIGHTS

- Amber—shows the runner pilot is lit.
- Green—shows the secondary (right) thermostat is calling for heat from the center burner(s).
- Blue—shows water is filling into the Pasta System vessel through the Pasta System water solenoid valve.

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**NOTE:** The black manual water fill button is located to the right of the blue indicating light. This may be used to add water manually by depressing.

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### COOKING

Keating Pasta Gas Systems are designed to provide maximum production efficiency and deliver high quality food products. Low-temperature cooking and highly polished stainless steel mean greater energy savings. Two thermostats are used to provide instant recovery and to save energy while water is boiling. The secondary (right) thermostat calls for additional heat at start up or occasionally when water is added. Follow cooking procedures below for your model.

---

**NOTE:** Use of sodium chloride (salt) during the cooking process will have a detrimental effect on the cooker tank and will void the warranty.


**WARNING**

- **OPERATION OF THIS PASTA SYSTEM SHOULD BE LIMITED TO PERSONNEL WHO HAVE BEEN THOROUGHLY TRAINED IN OPERATING PROCEDURES.**
- **USE ONLY KEATING APPROVED BASKETS IN YOUR PASTA SYSTEM. NEVER OVERFILL BASKETS. DO NOT BANG BASKETS ON BASKET HANGERS OR PASTA SYSTEM VESSEL.**
- **CARE SHOULD BE TAKEN WHEN LOWERING BASKETS INTO PASTA SYSTEM TO PREVENT**

### SPLASHING HOT WATER FROM PASTA SYSTEM VESSEL.

- **NEVER LIFT BASKETS DIRECTLY OUT OF THE PASTA SYSTEM VESSEL WITHOUT DRAINING AS SEVERE INJURY MAY RESULT.**

---

**NOTE:** For counter model Pasta Systems, always check the rear drain operating handle before attempting to use the Pasta System. A safety switch prevents the Pasta System from operating if the handle is not pushed in completely and latched.

#### A. Standard Pasta System

1. Fill Pasta System as described on page 6 – Filling.
2. Set primary (left) thermostat to 212°F(100°C) and secondary (right) thermostat to 190°F(87.8°C).
3. When the water starts boiling, lower baskets slowly into the hot water.
4. Set timer for left or right side basket, whichever is being lowered into water.
5. When timer sounds, lift basket out of water. Place on basket hanger rods on splashback of Pasta System to allow draining of excess water.

#### B. Basket-Lift Model

1. Fill Pasta System as described on page 6 – Filling.
2. Set primary (left) thermostat to 212°F(100°C) and secondary (right) thermostat to 190°F(87.8°C).
3. Fill basket(s) to proper level and place on upper basket hanger rods on splashback of Pasta System.
4. Set timers to desired cooking time using T1, T2 or T3. (For Programming Timers see page 8 & 9).
5. Push Start/Stop or T1, T2, or T3 button on timer(s). Basket(s) will automatically lower into the Pasta System vessel.
6. When cooking cycle is complete, an audible alarm will sound and the basket(s) will raise automatically. Allow water to drain before removing.

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### SHUTDOWN

1. Turn main power On/Off switch to "OFF" position.

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### DRAINING

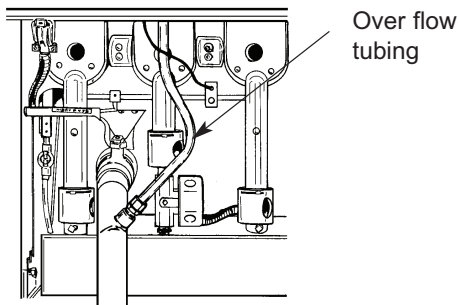

**WARNING**

**ALWAYS SHUT THE PASTA SYSTEM OFF COMPLETELY BEFORE DRAINING. THE PASTA SYSTEM SHOULD BE DRAINED ONLY UNDER THE SUPERVISION OF PROPERLY TRAINED PERSONNEL.**

1. Turn off Pasta System and open the door.

Figure 3-3

Drain, drain valve and overflow tubing



2. Slowly turn handle. The drain valve will be completely open after 1/4 turn.

## CLEANING

When cleaning and boiling out your Pasta System, use white vinegar and Keating Klenzer to keep your Pasta System in top condition. Once your Pasta System vessel is clean, use Keating Klenzer, the finest dry stainless steel polish available, to restore your Keating Gas Pasta System' exterior to its original luster.

### **CAUTION**

Disconnect electric power source before cleaning.

### **CAUTION**

To avoid damaging the Pasta System, do not power wash, spray or hose it down while cleaning.

1. Operator should be outfitted with proper attire including:
  - Water and heat resistant gloves
  - Water and heat resistant apron
  - Safety goggles
  - Water and heat resistant footwear
2. Turn the Pasta System off.
3. Drain water from Pasta System.
4. Fill Pasta System vessel with water. See page 7 – Filling.

### **WARNING**

**UNDER NO CIRCUMSTANCES SHOULD THE PASTA SYSTEM BE LEFT UNATTENDED DURING BOIL-OUT. TRAINED PERSONNEL MUST BE PRESENT DURING THE PROCEDURE TO PREVENT BOIL OVER OR TO TURN OFF THE POWER IF WATER DROPS BELOW HEAT TRANSFER TUBES.**

5. Turn Pasta System on and bring water and a gentle boil.

6. Once boil has been reached, turn Pasta System off.
7. Dissolve 3 cups of vinegar for every five gallons of water and let soak for one hour. If there is a large build-up of scale, allow Pasta System to soak overnight.
8. While soaking, a natural fiber brush may be used to scrub the tubes and inside walls of Pasta System vessel.
9. Drain the water and vinegar.
10. Spread Keating Klenzer liberally on tubes and sides of Pasta System vessel.
11. At this point, a non-abrasive scouring pad may be used to remove any leftover scale.
12. Thoroughly rinse Pasta System vessel with potable water to remove all Klenzer.
13. Prior to refilling with water, wipe the inside of the Pasta System vessel making sure all water and Klenzer has been removed.
14. Close drain valve.
15. Refill the Pasta System with fresh water. See page 6 – Filling.

## ELECTRONIC TIMERS

The electronic timers, provide a clearly visible and accurate display and are very easy to use.

### A. Timer Operation

TIMER ACTION	OFF	ON	PAUSED	END OF CYCLE
LED	OFF	FLASHING	STEADY	STEADY
DISPLAY	SET TIME 03:00	COUNTING DOWN	FLASHES TIME REMAINING	FLASHES "00:00"

**START/STOP BUTTON**

- Push to **START** new cycle or to restart paused cycle
- Push to **PAUSE** (STOP) cycle in progress
- Push and hold 2 seconds to **RESET** stopped (PAUSED or COMPLETED) cycle

**TIME SELECT BUTTONS**

- Push **DOWN ARROW** to decrease set time
- Push **UP ARROW** to increase set time

**REAR VIEW**

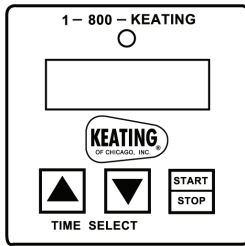
**AUDIBLE ALARM**

- Beeps at **END OF CYCLE**
- Push and hold **START/STOP** Button to **RESET** timer

**OUTPUT RELAY**

- Energized when timer is **"ON"** (display counting down)
- De-energized when timer is **"OFF"**, at **END OF CYCLE**, or **PAUSED**

## B. How to program the “Keating” Electronic Timer



- The Keating Electronic Timer is programmable to four different timer ranges with two different alarm modes for each time range.
- The timers are shipped from the factory preset to program 5: Minutes : seconds (00:01 to 59:59) with continuous alarm
- To program another time range or alarm mode perform the following steps:

1. Turn off the power
2. Press the “down arrow “ button while turning the power on.
3. Release the button after the display turns on.
4. A number from 0 to 7 will appear.

This number corresponds to:

0 = Seconds (000.1 to 999.9) 5 second alarm

1 = Minutes : Seconds (00:01 to 59:59) 5 second alarm

2 = Seconds (0001 to 9999) 5 second alarm

3 = Hours : Minutes (00:01 to 23:59) 5 second alarm

4 = Seconds (000.1 to 999.9) continuous alarm

5 = Minutes : Seconds (00:01 to 59:59) continuous alarm

6 = Seconds (0001 to 9999) continuous alarm

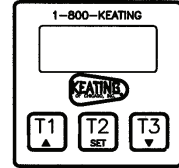
7 = Hours : Minutes (00:01 to 23:59) continuous alarm

5. Use the “down arrow “ button to select the desired time range.
6. Turn off the power.
7. Wait 2 seconds.
8. Turn on the power. (The timer will remain in the new time range until programmed.) The electronic timers, used on 18" and above Basket-Lift models, provide a clearly visible and accurate display and are very easy to use. One knob sets the time and one button controls all operations. The display can show cooking or clock time.

## ELECTRONIC TIMER OPERATING INSTRUCTIONS PART # 056921

### DIGITAL TIMERS

The electronic timers, standard on pasta cookers, provide a clearly visible and accurate display and are very easy to use.



### PROGRAMMING

To program the timers, the unit must be in the idle mode. Press and hold the set button for approximately two seconds. The display will show “SEt”. Press the button for the channel to be programmed. The display will show the current setting for that channel. Use the up or down button to increment or decrement the setting. When the setting is correct, press and hold the set button again for approximately two seconds. The display will show “StO” for approximately two seconds and the timer will return to normal operation. Repeat the process as necessary for the other timers.

### OPERATING LOGIC

When the timer is powered up, the display will show the time setting for the channel that was operated last and the relay output contacts will be open. To start a cycle, press the desired channel button (1-3). The display will begin to countdown from the preset time setting and the relay output contacts will close. During the countdown the colon will flash at a one-second rate. When the countdown has reached “00:00” the relay output contacts will open, the display will flash, and the audible alarm will sound. To cancel the audible alarm, press any button.

### PAUSE FEATURE

To pause a cycle in progress, press any button. The relay output contacts will open, the display will flash, and the countdown will pause. To resume the countdown, press any button. The display will resume the normal countdown and the relay output contacts will close.

### CANCELING A CYCLE

To cancel a cycle in progress press and hold any button for approximately two seconds. The relay output contacts will open and the display will show the time setting for the channel last used.

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## IV MAINTENANCE

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### WARRANTY REPAIRS

Keating’s warranty begins with the date of installation. In the event that your Pasta System, under warranty, needs repairs other than routine maintenance or cleaning, you are requested to contact Keating of Chicago, Inc.

(at 1-800-KEATING) before calling a local service company

## PREVENTIVE MAINTENANCE

Preventive maintenance should be done in daily, weekly, monthly and yearly intervals as necessary. Following preventive maintenance procedures will help keep your Pasta System working efficiently. Proper care and servicing will lead to years of quality performance.

**NOTE:** The most important part of any maintenance program is daily cleaning. Ninety percent of any maintenance problem is directly or indirectly related to cleanliness.

**NOTE:** Water level problems caused by the sensors not being cleaned adequately will not be covered under warranty.

PREVENTIVE MAINTENANCE CHART		
TIME FRAME	OPERATOR/OWNER	SECTION
<b>Hourly</b>	• Clean sensor tube with a brush	
<b>Daily</b>	• Check lights and controls. • Check water level. • Clean all baskets.	III
<b>Weekly</b>	• Boil-out Pasta Cooker (2-3 times/week) • Drain and clean Pasta Cooker	III
<b>Monthly</b>	• Verify thermostat settings (primary and secondary)	IV & V
<b>Yearly</b>	<b>QUALIFIED SERVICE PERSONNEL ONLY</b> • Disassemble Pasta Cooker to clean burners, orifices and runner pilot tube. • Check and replace radiants. • Align burners	IV & V

\* High production facilities should be checked more often.

**NOTE:** Use of sodium chloride (salt) during the cooking process will have a detrimental effect on the cooker vessel and will void the warranty.

## LIMITED CALIBRATION

Calibration is not covered under warranty

### A. Calibration

**NOTE:** This procedure can only be used with the primary (left side) thermostat. When calibrating the secondary (right side) thermostat.

You will need:

One standard flat blade screwdriver.

One accurate thermometer suitable for boiling water.

**NOTE:** For best results, water should be clean.

1. Set thermostat to 212°F(190°C).
2. Allow Pasta System to cycle three times.
3. Place an accurate thermometer in the water.

Figure 4-1: Thermometer in water

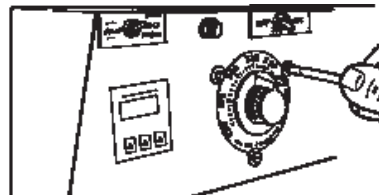


**NOTE:** Locate thermometer in same position for every calibration. Position near primary thermostat (center) bulb is recommended.

4. If calibration of thermostat is found to be less than 15°F(-9.44°C) off, simply loosen three dial plate retaining screws, rotate dial plate to match thermometer reading and tighten screws. If the thermostat is more than 15°F(-9.44°C) off then a qualified service company must be contacted to have the Pasta System properly calibrated.

Figure 4-2

### Thermostat calibration



### B. The Water Auto-Fill and Low Water Safety Shut-Off Systems

The water supply connection, located at the bottom rear of the Pasta System and marked water, is a standard 3/8" female pipe connection. The water pressure should be between 20-60 psi. If the pressure exceeds 60 psi, a pressure regulator must be used. The water temperature must not exceed 150°F(65.6°C). Hot or warm water is not needed due to the instant recovery of the Pasta System.

## CAUTION

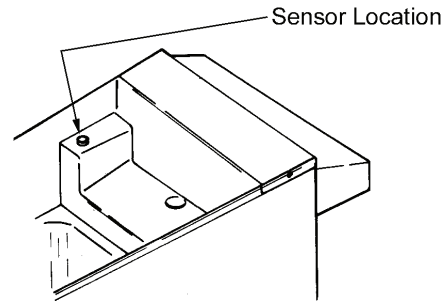
**Connections suitable for hot water must be used. All connections must be tested for leaks before using the Pasta System.**

**NOTE:** For Pasta Systems with casters, flexible hose must be used to avoid leaking when the Pasta System is moved for cleaning.

Control of the water level is fully automatic with the

auto-fill system. The water level is controlled by two circuit boards and two sensors. The sensors are located in the tube on the right side of the overflow deck. The upper sensor controls the water level and the lower sensor controls the low water safety shut-off system. Once the water On/Off switch is turned on, the blue light will come on and start to fill until the water level reaches the upper sensor. The burners will not come on until the water level reaches the lower sensor, preventing the Pasta System from being damaged if there is little or no water in it. Both sensors must be cleaned with the sensor brush (like the one provided) on an hourly basis or whenever starch foams up to maintain the proper water level. Sensors must be cleaned more often in areas with hard water, in installations with softened water (due to the salt in the water) or when oil or salt is placed in the water for cooking.

The brush must be checked on a regular basis and replaced whenever it starts to wear. Replacement brushes can be ordered under part number 009297.



**⚠ CAUTION**

**Do not store the sensor brush in the sensor tube as it could contact the sensors, which could allow the water level to drop below the heat tubes and damage the Pasta System.**

**⚠ CAUTION**

**Using a worn brush could damage the sensors.**

**NOTE:** Water level problems caused by the sensors not being cleaned adequately will not be covered under warranty.

**⚠ WARNING**

**WHEN THE WATER LEVEL FALLS BELOW THE LOWER SENSOR THE BURNERS WILL SHUT OFF. IF THEY STAY ON, TURN THE MAIN POWER ON/OFF SWITCH TO THE "OFF" POSITION AND CLEAN THE SENSORS THOROUGHLY. IF THE PROBLEM STILL OCCURS, HAVE THE WATER AUTO-FILL SYSTEM CHECKED BY A QUALIFIED SERVICE TECHNICIAN.**

Figure 4-3

Sensor Tube Location

PROBLEM	PROBABLE CAUSE	SOLUTION
Constant pilot won't light.	<ul style="list-style-type: none"> <li>a. Gas isn't turned on.</li> <li>b. Clogged constant pilot tubing.</li> <li>c. Constant pilot valve isn't turned on.</li> </ul>	<ul style="list-style-type: none"> <li>a. Turn manual gas valve on. If using flexible connector with quick disconnect, make sure quick disconnect is completely engaged.</li> <li>b. Turn Custom Pasta System and manual gas valve off. Clean tubing.</li> <li>c. Turn constant pilot valve on and adjust pilot flame height.</li> </ul>
Runner pilot tube won't light.	<ul style="list-style-type: none"> <li>a. Gas isn't turned on.</li> <li>b. No electricity to Custom Pasta System.</li> <li>c. Clogged runner pilot orifice(s).</li> <li>d. Pilot gas cock is on "OFF" position.</li> <li>e. Drain valve handle isn't pushed in completely (Counter model only)</li> <li>f. Gas valve is faulty.</li> <li>g. Hi-Limit has been activated.</li> </ul>	<ul style="list-style-type: none"> <li>a. Turn manual gas valve on. If using flexible connector with quick disconnect, make sure quick disconnect is completely engaged.</li> <li>b. Plug Custom Pasta System into approved outlet.</li> <li>c. Turn Custom Pasta System and manual gas valve off. Clean orifice(s) and other parts as necessary.</li> <li>d. Turn pilot gas cock to "ON" position.</li> <li>e. Push in and latch drain valve handle to activate rear drain safety switch.</li> <li>f. Replace gas valve.</li> <li>g. Push Hi-Limit reset button located under control panel.</li> </ul>
Runner pilot won't stay lit.	<ul style="list-style-type: none"> <li>a. Low gas supply or pressure.</li> <li>b. Dirty runner pilot tube or pilot.</li> <li>c. Low pilot flame height.</li> <li>d. Flame switch is faulty</li> <li>e. Momentary switch is faulty.</li> <li>f. Exhaust problems or drafts in kitchen.</li> <li>g. Delayed ignition.</li> </ul>	<ul style="list-style-type: none"> <li>a. Verify if size of incoming gas line to Custom Pasta System and manifold gas pressure is adequate.</li> <li>b. Turn Custom pasta System and manual gas valve orifice(s) off. Clean orifice(s) and pilot tube.</li> <li>c. Verify if size of incoming gas line to Custom Pasta System and manifold gas pressure is adequate.</li> <li>d. If it takes more than 30 seconds for pilot to stay lit, reposition or replace flame switch.</li> <li>e. Replace momentary switch.</li> <li>f. Install or adjust flue restrictors. If problem persists, contact your HVAC representative.</li> <li>g. See diagnosis below.</li> </ul>
Delayed ignition.	<ul style="list-style-type: none"> <li>a. Dirty runner pilot tube or pilot.</li> <li>b. Low pilot flame height.</li> <li>c. Exhaust problems or drafts in kitchen.</li> <li>d. Low gas supply or pressure.</li> </ul>	<ul style="list-style-type: none"> <li>a. Turn Custom pasta System and manual gas valve orifice(s) off. Clean orifice(s) and pilot tube.</li> <li>b. Verify proper incoming gas pressure.</li> <li>c. Install or adjust flue restrictors. If problem persists, contact your HVAC representative.</li> <li>d. Verify if size of incoming gas line to Custom Pasta System</li> </ul>
Flames come out top of flue.	<ul style="list-style-type: none"> <li>a. Excessive gas supply or pressure.</li> <li>b. Collapsed burner radiants.</li> <li>c. Exhaust problems.</li> </ul>	<ul style="list-style-type: none"> <li>a. Adjust pressure, change burner orifices or install in-line regulator.</li> <li>b. Replace radiants.</li> <li>c. Install or adjust flue restrictors. If problem persists, contact your HVAC representative.</li> </ul>

<b>PROBLEM</b>	<b>PROBABLE CAUSE</b>	<b>SOLUTION</b>
Flames come out front.	<ul style="list-style-type: none"> <li>a. Burners misaligned.</li> <li>b. Exhaust problems.</li> <li>c. Radiants have slipped forward.</li> <li>d. Flue blockage.</li> </ul>	<ul style="list-style-type: none"> <li>a. Adjust position of burners.</li> <li>b. Install deflector to block down draft. Install or adjust flue restrictors. If problem persists, contact your HVAC representative.</li> <li>c. Reposition radiants.</li> <li>d. Turn Custom Pasta System and manual gas valve off. Let flue cool and remove foreign objects.</li> </ul>
Custom Pasta System has poor recovery.	<ul style="list-style-type: none"> <li>a. Baskets overfilled.</li> <li>b. Water won't stop filling or overfills.</li> <li>c. Scale on heat transfer tubes.</li> <li>d. Radiant problem – collapsed or out of position.</li> <li>e. Faulty or erratic thermostat.</li> <li>f. Low supply or gas pressure.</li> <li>g. Exhaust problems.</li> </ul>	<ul style="list-style-type: none"> <li>a. Don't overfill baskets.</li> <li>b. Check water auto-fill system.</li> <li>c. Boil-out Custom Pasta System</li> <li>d. Reposition or replace radiants.</li> <li>e. Replace thermostat.</li> <li>f. Verify if size of incoming gas line to Custom Pasta System and manifold gas pressure are adequate.</li> <li>g. Contact your HVAC representative.</li> </ul>
Burners won't come on although runner despite proper water level.	<ul style="list-style-type: none"> <li>a. Water level is too low (below lower sensor).</li> <li>b. Low water safety shut-off operated.</li> </ul>	<ul style="list-style-type: none"> <li>a. Check water auto-fill system. Fill Custom Pasta System to proper level.</li> <li>b. Check low-water safety shut-off system.</li> </ul>
Custom Pasta System vessel boiling over or excessive starch overflow.	<ul style="list-style-type: none"> <li>a. Product overloaded in Custom Pasta System vessel.</li> <li>b. Excessive amounts of starch causing foam.</li> </ul>	<ul style="list-style-type: none"> <li>a. Follow recommended cooking production figures in determining proper size of loads.</li> <li>b. Replace water, then clean sensors and vessel.</li> </ul>
Basket-Lift mechanism won't operate.	<ul style="list-style-type: none"> <li>a. Connections are loose or timer is faulty.</li> <li>b. Motor limit switch is faulty.</li> <li>c. Lift motor is faulty (14" model).</li> <li>d. Actuator is faulty (18" and above models).</li> <li>e. Control circuit fuse has blown or circuit breaker in rear or under control panel has tripped.</li> <li>f. Relay is faulty (18" and above models).</li> </ul>	<ul style="list-style-type: none"> <li>a. Tighten connections. Replace timer if faulty.</li> <li>b. Replace limit switch (14" model). Replace actuator (18" and above models).</li> <li>c. Replace motor. Specify left or right side motor when ordering.</li> <li>d. Replace actuator.</li> <li>e. Replace fuse (use type SC-5 in 14" model and type SC-3 in 18" and above models) or reset circuit breaker.</li> <li>f. Replace relay.</li> </ul>
Basket-Lift motor runs, but basket doesn't move.	<ul style="list-style-type: none"> <li>a. Cam is slipping on motor shaft (14" model).</li> </ul>	<ul style="list-style-type: none"> <li>a. Tighten cam screw onto flat on motor shaft.</li> </ul>
Basket-Lift basket goes down, but won't go up.	<ul style="list-style-type: none"> <li>a. Basket-Lift motor limit switch is misaligned (14" model).</li> </ul>	<ul style="list-style-type: none"> <li>a. Align limit switch.</li> </ul>
Basket-Lift buzzer won't shut off.	<ul style="list-style-type: none"> <li>a. Buzzer limit switch is misaligned (14" model).</li> </ul>	<ul style="list-style-type: none"> <li>a. Align limit switch.</li> </ul>



PROBLEM	SOLUTIONS (Follow Sequentially)
Water always filling.	<ul style="list-style-type: none"> <li>a. Clean sensors thoroughly with brush and vinegar.</li> <li>b. Adjust the sensitivity of the B Board (for the top sensor) fully clockwise.</li> <li>c. If filling persists, ground out the top sensor (if filling stops, replace sensor – Part #010212).</li> <li>d. If filling persists after grounding out the sensor, replace the B Board (Part #001166)</li> </ul>
Water never fills.	<ul style="list-style-type: none"> <li>a. Turn water switch (far right) 'ON.'</li> <li>b. Clean sensors thoroughly with brush and vinegar.</li> <li>c. Adjust the sensitivity of the B Board (for the top sensor) fully counterclockwise (follow instructions on sheet).</li> <li>d. Remove the wire from the top sensor. If filling begins, replace the sensor (Part #010212).</li> <li>e. If water does not fill, place a jumper wire across terminals A &amp; C on the B Board. If filling begins, replace B Board (Part #001166).</li> <li>f. If water does not fill, replace water solenoid (Part #008133).</li> </ul>
Runner bar will not light.	<ul style="list-style-type: none"> <li>a. Remove and clean the flame switch bulb in the runner bar, enabling it to get red hot.</li> <li>b. Reposition flame switch bulb in the runner bar, enabling it to get red hot.</li> <li>c. Replace flame switch (Part #004311)</li> </ul>
Timers counting down in the wrong mode (Not minutes and seconds).	<ul style="list-style-type: none"> <li>a. Reset the timer (see instructions on page 9)</li> </ul>
Water leaking in the rear of the Custom Pasta System.	<ul style="list-style-type: none"> <li>a. Replace fill hose (Part #033495 – Sold per foot)</li> </ul>
Burners won't come on (gas runner bar may be lit).	<ul style="list-style-type: none"> <li>a. Verify operating instructions in this manual (See page 9)</li> <li>b. Clean the sensors with brush and vinegar.</li> <li>c. Adjust sensitivity of the A Board (for the lower sensor) fully counterclockwise (follow instruction sheet).</li> <li>d. Place the wire attached to the lower sensor to ground. If heating begins, replace the sensor (Part #010212).</li> <li>e. If heating does not begin, place a jumper wire across terminals A &amp; C on the A Board. If heating begins, replace the A Board (Part #001167).</li> </ul>
Unit is out of power.	<ul style="list-style-type: none"> <li>a. Check electrical connection.</li> <li>b. Check fuses.</li> <li>c. Check Hi-Limit control.</li> </ul>
Unit is powered, runner bar cannot be started.	<ul style="list-style-type: none"> <li>a. Check gas connection.</li> <li>b. Check the gas valve.</li> <li>c. Check the spark ignition electrode and spark ignition module if there is no spark on the electrode.</li> </ul>
Runner tube is starting, but cannot hold the flame.	<ul style="list-style-type: none"> <li>a. Clean flame sensor switch.</li> <li>b. Check electrical connection to the flame switch.</li> <li>c. (spark ignition only) Check spark ignition electrode.</li> <li>d. (spark ignition only) Check electrical grounding.</li> </ul>

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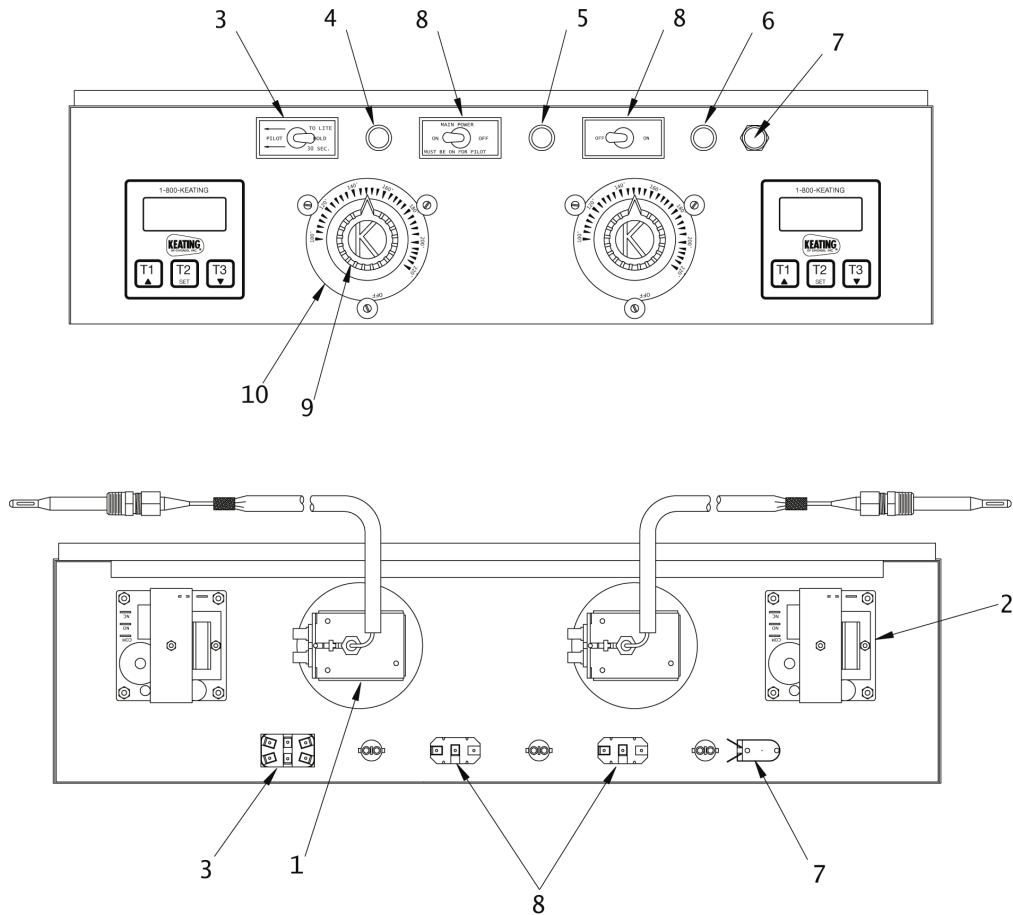
## REPLACEMENT OF A AND B BOARDS

1. Locate the wiring diagram. it will help later with connecting wires to the board.
2. Disconnect wires from the board.
3. Unscrew mounting screws. There are three of them per board.
4. Replace the board.
5. Reconnect the wires.
6. Adjust sensitivity.
7. Close the box.
8. Seal the box using silicone and filling all openings and gaps if the box is made out of aluminized material. Rubber sealed box does not need to be sealed.

# V SERVICE DIAGNOSIS

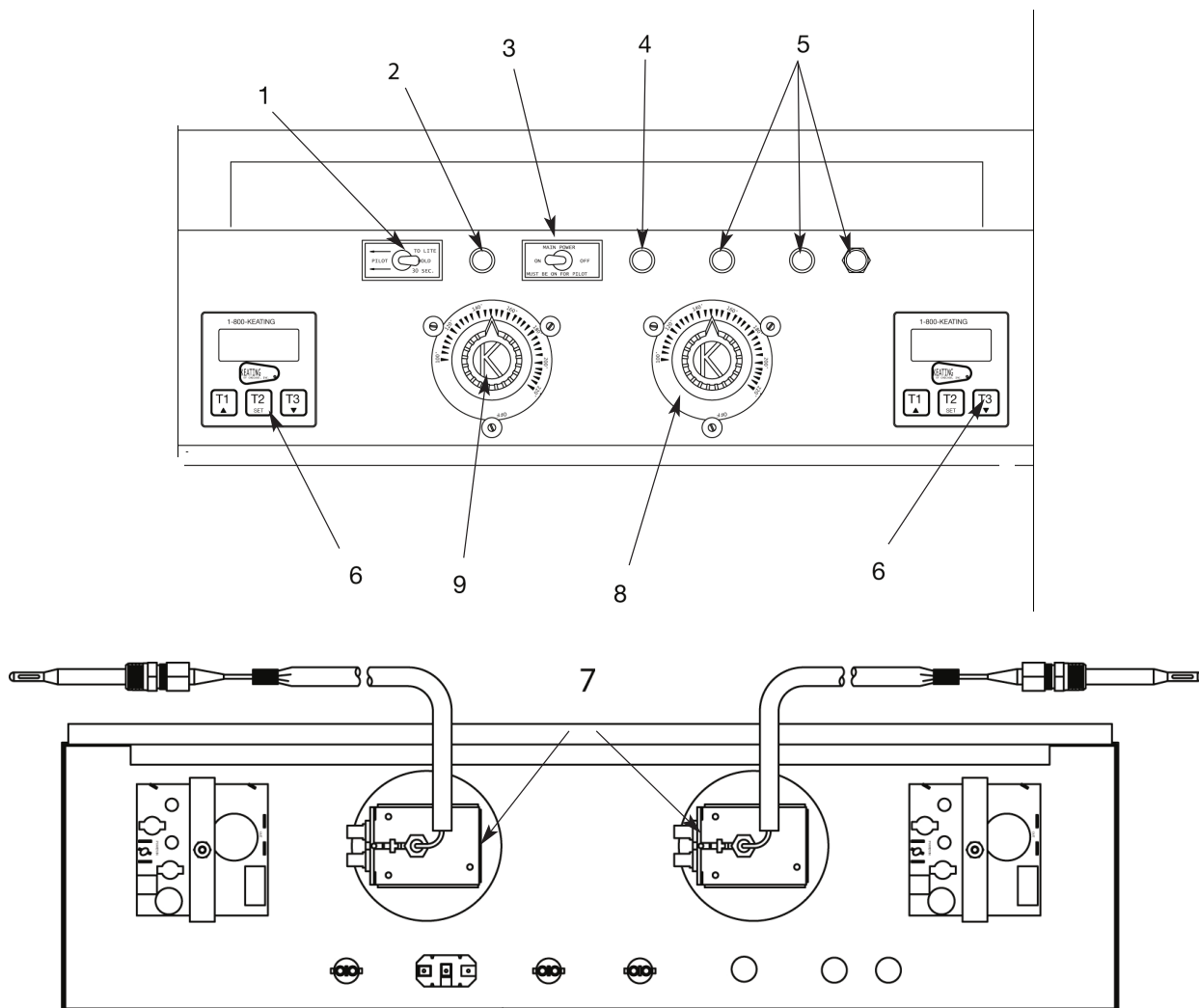
- The burners when on will produce clear blue flames directed at the inside walls of the heat transfer tubes. The radiant's fins, located towards the rear of each transfer tube, will glow bright red, helping to ensure optimum heat distribution into the Pasta System vessel. All radiants should be pushed to the rear and then pulled gently forward (until their retaining clips engage the rear of the tubes) for optimum heat distribution.
- On constant pilot models, the pilot light will be between  $\frac{3}{8}$ " to  $\frac{1}{2}$ " high and will use about 180 BTU's of gas per hour.

## CUSTOM PASTA™ SYSTEM CONTROL PANEL WITH DIGITAL TIMERS



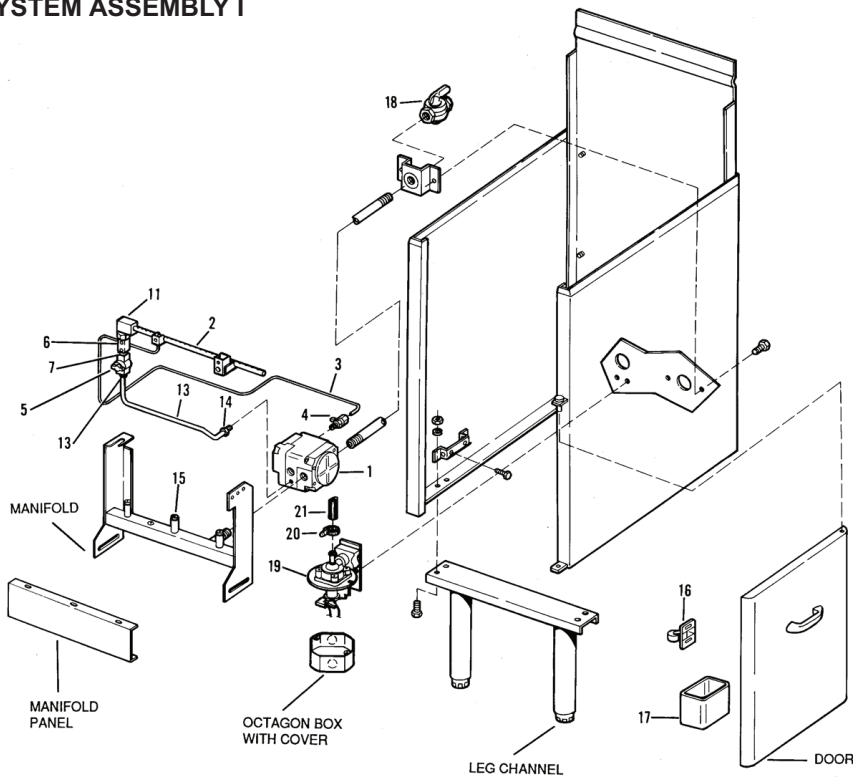
ITEM	DESCRIPTION	QUANTITY	PART NUMBER
1	THERMOSTAT	2	031466
2	DIGITAL TIMER(S)	2	056921
3	TOGGLE SWITCH	1	004501
4	INDICATING LIGHT, AMBER - PILOT ON	1	031624
5	INDICATING LIGHT, GREEN - SECONDARY BURNER ON	1	009375
6	INDICATING LIGHT, BLUE - AUTOMATIC FILL	1	009256
7	MANUAL FILL SWITCH	1	004304
8	TOGGLE SWITCH - MAIN ON-OFF	2	004499
9	DIAL PLATE	2	034975
10	KNOB	2	004163
11	FLAME SWITCH (NOT SHOWN)	1	037406
12	LOW WATER SAFETY CONTROL "A" BOARD (NOT SHOWN)	1	001167
13	AUTOMATIC WATER FILL CONTROL "B" BOARD (NOT SHOWN)	1	001166

**MANUAL FILL CUSTOM PASTA™ SYSTEM CONTROL  
PANEL WITH DIGITAL TIMERS**



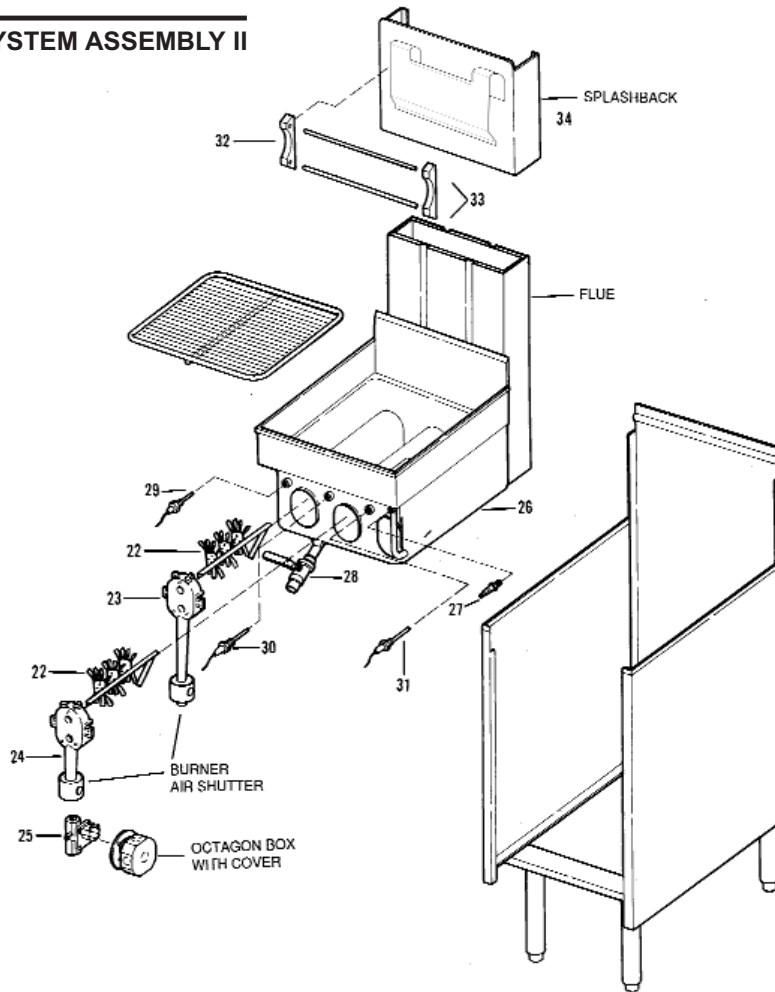
ITEM	DESCRIPTION	QUANTITY	PART NUMBER
1	TOGGLE SWITCH - PILOT ON	1	004507
2	INDICATING LIGHT, AMBER - PILOT ON	1	031624
3	TOGGLE SWITCH – MAIN ON-OFF	1	004501
4	INDICATING LIGHT, GREEN - SECONDARY BURNER ON	1	009375
5	UNUSED	3	-----
6	DIGITAL TIMER(S)	2	056921
7	THERMOSTAT	2	031466
8	DIAL PLATE	2	034975
9	THERMOSTAT KNOB	2	004163
10	FLAME SWITCH (NOT SHOWN)	1	037406
11	LOW WATER SAFETY CONTROL "A" BOARD (NOT SHOWN)	1	001167
12	AUTOMATIC WATER FILL CONTROL "B" BOARD (NOT SHOWN)	1	001166

# GAS PASTA SYSTEM ASSEMBLY I



ITEM	DESCRIPTION	MODELS	PART#	14	18	20	24
1	GAS VALVE, 120V NATURAL GAS LP	ALL	004269 008123	1 1	1 1	1 1	1 1
2	RUNNER PILOT TUBE		SEE BELOW	1	1	1	1
3	CONSTANT PILOT ASSEMBLY	ALL (1.8"X28")	004259	1	1	1	1
4	CONSTANT PILOT VALVE	ALL	004266	1	1	1	1
5	RUNNER PILOT GAS COCK STRAIGHT (W/005743) 90°	ALL ALL	015408 004573	1			
6	RUNNER PILOT AIR SHUTTER	NIPPLE W/NUT CLIP	015747 004090	1 1	2 2	2 2	2 2
7	RUNNER PILOT ORIFICE	CALL 1-800-KEATING					
8	RUNNER PILOT TEE	ORIFICE HOLDER	004197		1	1	
9	(not shown)	IN TUBING	006474				1
10	RUNNER PILOT ORIFICE HOLDER	STRAIGHT	004142		1	1	2
11	RUNNER PILOT 90° ELBOW	(1/4" - 1/8")	015746	1	2	2	2
12	RUNNER PILOT 90° ORIFICE HOLDER	CM	005742	1			
13	RUNNER PILOT SOLENOID ADAPTER		005743	2	1	1	1
	RUNNER PILOT SOLENOID ADAPTER	CM	005743	1			
14	RUNNER PILOT SOLENOID ADAPTER		005744		1	1	1
15	BURNER ORIFICE	CALL 1-800-KEATING		3	4	4	5
16	DOOR CATCH, ROLLER STYLE	ALL	004540	1	1	1	1
17	DRIP CUP (INSIDE DOOR)	NO LONGER AVAILABLE					
18	MAIN SUPPLY GAS COCK	3/4", MANUAL	019515	1	1	1	1
19	WATER FILL SOLENOID	ALL	008133	1	1	1	1
20	HOSE CLAMP	ALL	004167	2	2	2	2
21	WATER FILL HOSE	ALL	037390	SOLD PER FOOT			
ITEM	DESCRIPTION	MODELS	PART#	14	18	20	24
2	RUNNER PILOT TUBE	CM	017213				
	CONSTANT PILOT		004241		004243	004246	004579
	SPARK IGNITION		005608		052507	030153	037623

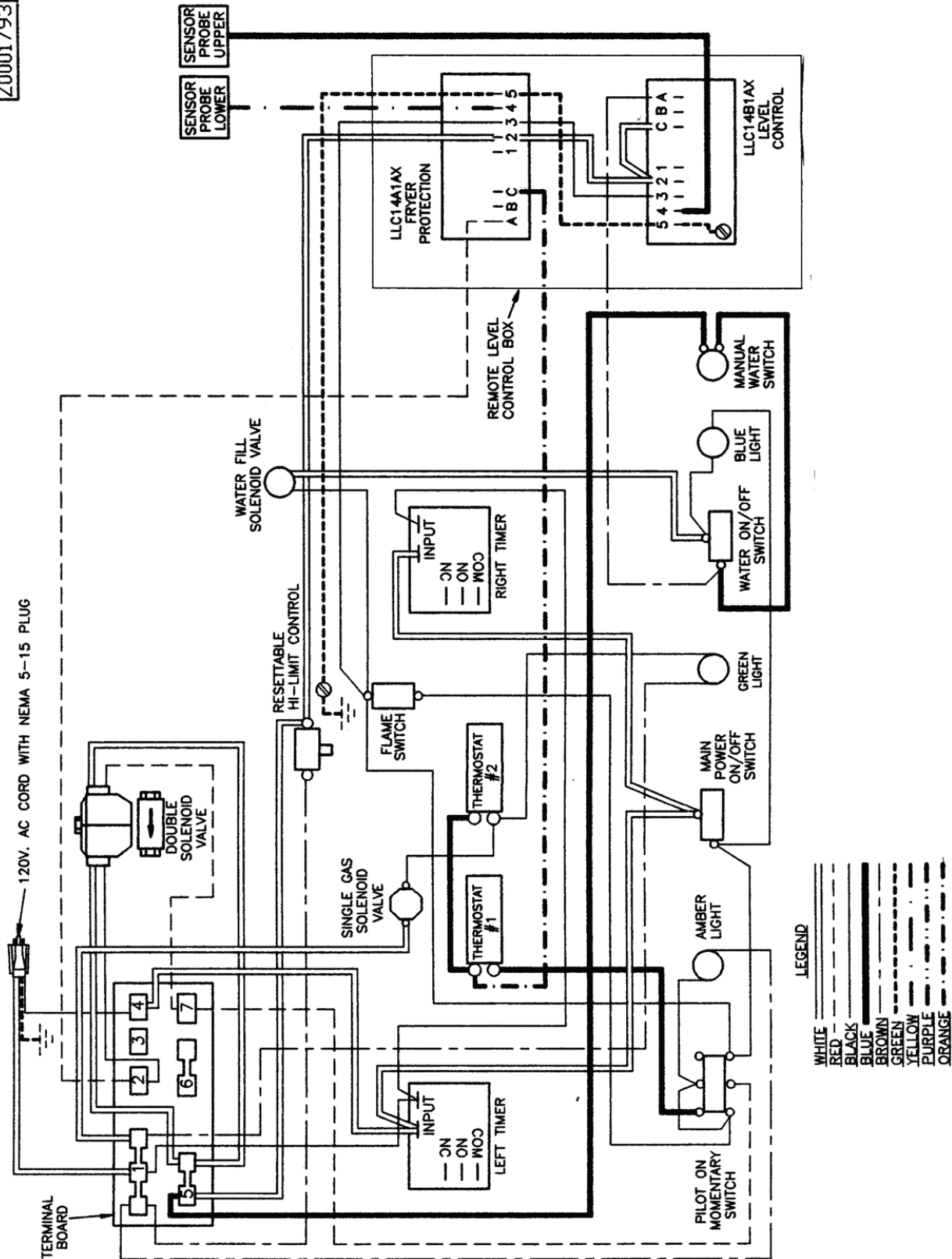
## GAS PASTA SYSTEM ASSEMBLY II



ITEM	DESCRIPTION	MODELS	PART#	14	18	20	24
22	RADIANT, 2 - FINS	ALL	000041	3	4	4	5
23	BURNER		008264	2	2	2	3
	BURNER	CM	004088	2			
24	SECONDARY BURNER	ALL	004088	1	2	2	2
25	SECONDARY GAS SOLENOID	ALL	037033	1	2	2	2
26	PASTA VESSEL	CALL 1-800-KEATING		1	1	1	1
27	WATER LEVEL SENSORS	ALL	010212	2	2	2	2
28	DRAIN VALVE, FRONT, 1"		016345	1			
	DRAIN VALVE, REAR, 1"	CM	016341	1			
	DRAIN VALVE, FRONT, 1-1/4"		016346		1	1	1
29	HI-LIMIT CONTROL W/RESET	ALL	034357	1	1	1	1
30	THERMOSTAT	ALL	SEE PAGE 18				
31	SECONDARY THERMOSTAT	ALL	SEE PAGE 18				
32	BASKET HANGER MOUNTING BLOCK	ALL					
		LEFT	004539	1	1	1	1
		CENTER	003813		1	1	1
		RIGHT	004538	1	1	1	1
33	BASKET HANGER RODS (Old Style)	ALL	SEE BELOW	2	2	2	2
34	BASKET HANGER (New Style)	ALL	SEE BELOW	1	1	1	1
	BOLT 1/4-20x1/2 SHOULDER W/ FLATS (New Style)	ALL	016782	1	1	1	1
ITEM	DESCRIPTION	MODELS	14	18	20	24	
33	BASKET HANGER RODS (Old Style)	2/PASTA	003895	003935	003953	003954	
34	BASKET HANGER (New Style)	ALL	018477	018556	018559	018562	

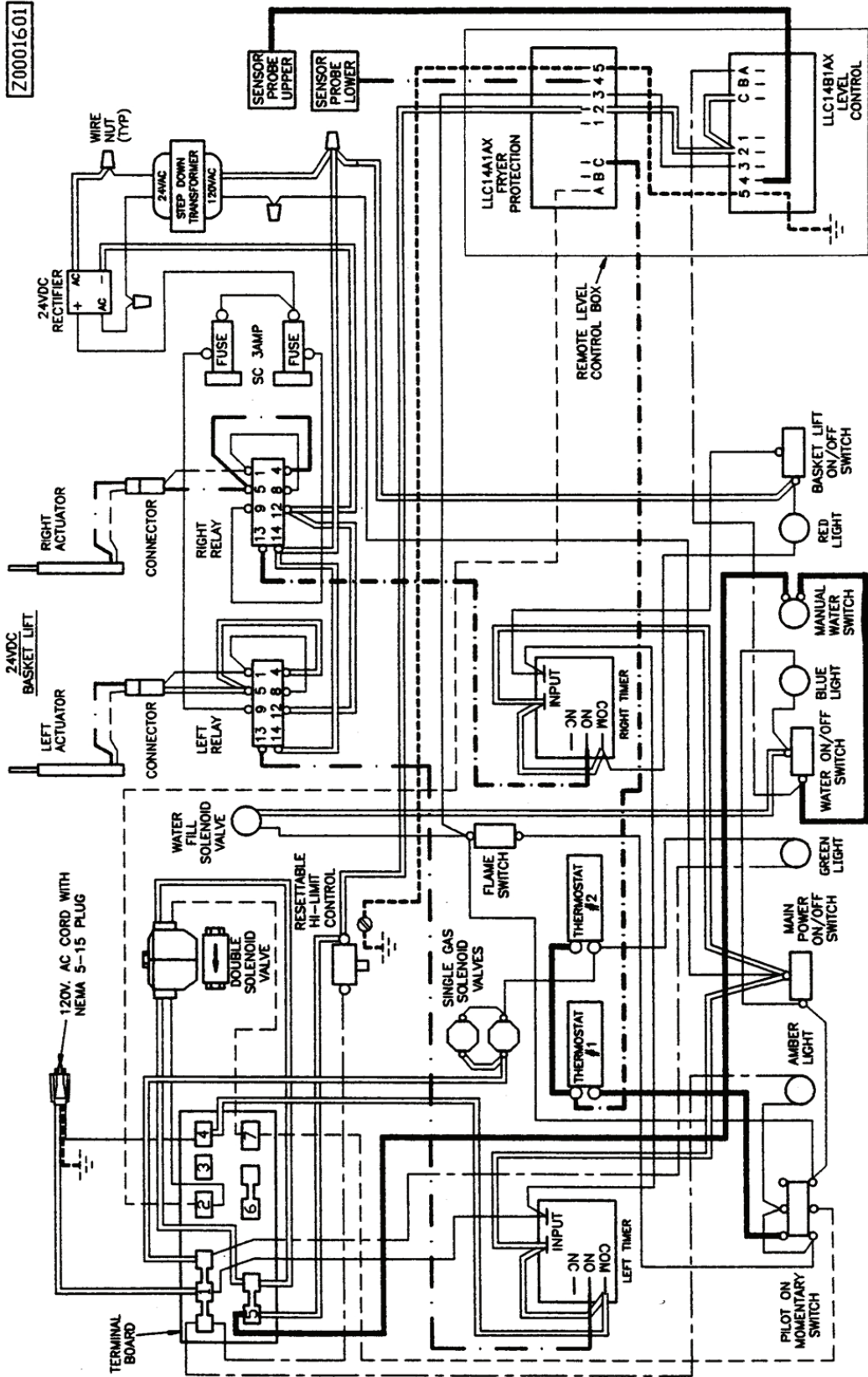
# PASTA SYSTEM WIRING DIAGRAM

Z0001793



# GAS PASTA SYSTEM WITH BASKET-LIFT WIRING DIAGRAM

Z0001601



- LEGEND**
- WHITE ———
  - RED ———
  - BLACK ———
  - BLUE ———
  - BROWN ———
  - GREEN ———
  - YELLOW ———
  - PURPLE ———
  - ORANGE ———

- |   |   |   |   |
|---|---|---|---|
| A | 0 | 0 | 1 |
| B | 5 | 3 | 1 |
|   | 6 | 4 | 2 |
- ALTERNATE RELAY  
 TERMINAL MARKING.  
 NOTE: RELAYS HAVE  
 120VAC COILS.





## WARRANTY

### LIMITED WARRANTY

Keating Of Chicago, Inc. ("Keating") warrants to the original purchaser, ("Customer"), all new Keating Fryers, Filter Systems, Griddles, Keep Krisp<sup>®</sup>, Custom Pasta Systems, Top-Side<sup>™</sup> Cookers, Computer Timers, Fryer & Pasta Vessels, and Keating replacement parts ("products") installed after June 1, 1994 to be free to defects in material or workmanship, subject to the following terms and conditions.

### LENGTH OF WARRANTY

All products other than Fryer & Pasta Vessels and replacement parts shall be warranted for a period of one year from the date of original equipment installation. Keating replacement parts are warranted for a period of ninety days from the date of installation. Fryer & Pasta Vessels are warranted as described below.

### FRYER & PASTA VESSEL WARRANTY

Fryers purchased after June 1, 1994 carry a prorated vessel warranty on defects in materials or workmanship to the Customer based on the following scale:

*Fryer Vessel/Warranty Credit*

<i>Time from Installation Date</i>	100%
13-60 months	80%
61-72 months	60%
73-84 months	40%
85-96 months	20%
97-108 months	10%
109-120 months	0%

The credit for the defective fryer & pasta vessel shall be applied against the cost of the replacement vessel, utilizing Keating's then current price, upon return of the vessel to Keating. (Freight to be paid by Keating within the first 2 months only), only during the first 60 months as described above, subject to the limitations described below.

### LIMITATIONS OF LIABILITY

In the event of warranty claim or otherwise, the sole obligation of Keating shall be the repair and/or replacement at the option of Keating of the product or component or part thereof. Such repair or replacement shall be at the expense of Keating except that the Customer shall pay the following expenses: all freight and labor expense for Keating replacement parts for all other products, mileage exceeding 50 miles or travel more than one hour, labor costs of more than one person, overtime rates, truck charges, difference between ground and other mode of transportation, and holiday charges. Any repair or replacement under this Limited Warranty does not constitute an extension of the original warranty for any period for the product or for any component or part thereof. Parts to be replaced under this Limited Warranty will be repaired at the option of Keating with new or functionally operative parts. Keep Krisps and Computer Timers must be returned to Keating for warranty repair or replacement. Field repairs of those items are not authorized.

THE LIABILITY OF KEATING ON ANY CLAIM OF ANY KIND, INCLUDING CLAIMS BASED ON WARRANTY, EXPRESSED OR IMPLIED, CONTRACT, NEGLIGENCE, STRICT LIABILITY OR ANY OTHER THEORIES SHALL BE SOLELY AND EXCLUSIVELY THE REPAIR OR REPLACEMENT OF THE PRODUCT AS STATED HEREIN, AND SUCH LIABILITY SHALL NOT INCLUDE, AND CUSTOMER SPECIFICALLY RENOUNCES ANY RIGHTS TO RECOVER, SPECIAL, INCIDENTAL, CONSEQUENTIAL OR OTHER INJURIES TO PERSONS OR DAMAGE TO PROPERTY, LOSS OF PROFITS OR ANTICIPATED PROFITS, OR LOSS OF USE OF THE PRODUCT.

If any oral statements have been made regarding the Keating products, such statements do not constitute warranties and are not part of the contract sale. This Limited Warranty constitutes the complete, final and exclusive statement with regard to warranties.

THIS LIMITED WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES WHETHER WRITTEN, ORAL, STATUTORY OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE OR WARRANTY AGAINST LATENT DEFECTS.

### EXCLUSIONS

The warranties provided by Keating of Chicago, Inc. do not apply in the following instances:

1. Defects arising out of or resulting from improper installation or maintenance, abuse, misuse, modification or alteration by unauthorized service personnel, or any other condition not attributable to a defect in material or workmanship. Proper installation and maintenance are the responsibility of the installer and Customer, respectively. Proper installation and maintenance procedures are prescribed by the Keating Service Manual.
2. In the event that the product was damaged after leaving the factory due to flood, fire, other acts of God or accident, damage during shipment should be reported to the carrier and is not the responsibility of Keating.
3. In the event the serial number or rating plate has been removed from the product or altered.
4. On parts which would normally be worn or replaced under normal conditions, including but not limited to electric bulbs, fuses, interior and exterior finishes, gaskets and radiants.
5. With regard to adjustments and calibrations such as leveling, tightening of fasteners or plumbing connections, improper gas pressure or improper electrical supply, the checking of and changes in adjustment and calibrations are the responsibility of the installer. Proper installation procedures are prescribed by the Keating Service Manual.
6. In the event of unauthorized repairs or alterations to the Keating product.
7. With the use of sodium chloride in pasta vessels or harsh chemicals in fryer or pasta vessels.

### OTHER TERMS AND CONDITIONS

The Customer must provide proof of purchase from Keating.

This Limited Warranty is valid in the 50 United States, its territories, and Canada, and is void elsewhere.

Keating products are sold for commercial use only. If any Keating product is sold as a component of another product or used as a consumer product, such Keating product is sold As Is without any warranty.

If any provision of this Limited Warranty is held to be unenforceable under the law of any jurisdiction, such provision shall be inapplicable in such jurisdiction, and the remainder of the warranty shall remain unaffected. Further in such event, the maximum exclusion or limitation allowable under applicable law shall be deemed substituted for the unenforceable provision.

This Limited Warranty shall be governed by and construed in accordance with the laws of the State of Illinois.

### TO SECURE WARRANTY SERVICE

All repair services under this Limited Warranty must be authorized by Keating or performed at Keating. Authorization may be obtained by calling 1-800-KEATING within the Continental United States, Alaska, Hawaii, Puerto Rico and Canada during normal business hours (7:00 a.m. through 6:00 p.m. Central Time, Monday through Friday). When calling, please have the following information available: (1) name, address and telephone number of the Customer; (2) location of product, if different; (3) name, model number and serial number of the product; (4) installation date; and (5) description of defect. Keating will then issue a service authorization work order number to one of its approved independent servicing organizations, or request the product or part be shipped to Keating for repair or replacement, as appropriate. Any defective part subject to a claim under this Limited Warranty must be shipped freight prepaid to Keating for testing and examination. Keating's decision as to the cause and nature of any defect under this Limited Warranty shall be final.

### KEATING

KEATING OF CHICAGO, INC., 1-800-KEATING [WWW.KEATINGOFCHICAGO.COM](http://WWW.KEATINGOFCHICAGO.COM)

REFILE/warranty 8/07

## SERVICE INFORMATION

If you have a service related question call 1-800-KEATING.

Please state the nature of the call; it will ensure speaking with the appropriate person.

Have your serial and model number available when ordering parts.

### KEATING OF CHICAGO, INC.

8901 W. 50th Street, McCook, Illinois 60525-6001

Phone: (708) 246-3000 FAX: (708) 246-3100

Toll Free 1-800-KEATING (In U.S. and Canada)

www.keatingofchicago.com

**\*As continuous product improvement occurs, specifications may be changed without notice.**

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### KEATING LIMITED WARRANTY CARD

PLEASE COMPLETE AND MAIL AT ONCE--WARRANTY IS NOT IN EFFECT UNTIL CARD IS RETURNED

COMPANY: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

CITY: \_\_\_\_\_ STATE: \_\_\_\_\_ ZIP: \_\_\_\_\_

DEALER: \_\_\_\_\_

DATE OF PURCHASE: \_\_\_\_\_ INVOICE NUMBER: \_\_\_\_\_

SERIAL NUMBER: \_\_\_\_\_  FRYER  FILTER SYSTEM  GRIDDLE

REMARKS: \_\_\_\_\_  TOP-SIDE COOKER  HOT PLATE  PASTA  
PLUS

I HAVE READ THE INSTALLATION AND OPERATION INSTRUCTIONS.

SIGNED: \_\_\_\_\_ DATE: \_\_\_\_\_

*"Serving Those Who Serve The Very Best"®*

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