

## PreAsion 762102905880

# PreAsion 220V Commercial Pasta Cooker (Model 762102905880) Instruction Manual

Model: 762102905880 | Brand: PreAsion

## 1. IMPORTANT SAFETY INFORMATION

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Please read all instructions carefully before operating this appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury. Keep this manual for future reference.

- Ensure the appliance is connected to a 220V, 6KW power supply with a dedicated 30A circuit breaker. Incorrect electrical connection can cause damage or fire.
- Do not immerse the appliance in water or other liquids.
- Always unplug the appliance from the power outlet before cleaning or maintenance.
- Keep hands and utensils away from hot surfaces and boiling water to prevent burns.
- Use only the provided noodle filters and accessories.
- Do not operate the appliance if it is damaged or malfunctioning. Contact qualified personnel for repair.
- This appliance is for commercial use. Ensure proper ventilation in the operating area.
- Keep out of reach of children.

## 2. PRODUCT OVERVIEW

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The PreAsion Commercial Pasta Cooker is designed for efficient cooking of various food items such as noodles, dumplings, and vegetables. It features a durable stainless steel construction and individual temperature controls for each cooking cylinder.



Image 2.1: Front view of the PreAsion Commercial Pasta Cooker, showing the control panel and six noodle filters.



Image 2.2: Dimensions of the pasta cooker: 23.4 inches (width) x 18.9 inches (depth) x 10.6 inches (height). The noodle sieve handle is 7.9 inches long, and the sieve itself is 5.5 inches in diameter and 5.1 inches high.

### 3. SETUP

1. **Unpack and Inspect:** Carefully remove all packaging materials. Inspect the appliance for any signs of damage during transit. Report any damage to the seller immediately.
2. **Placement:** Place the pasta cooker on a stable, heat-resistant surface in a well-ventilated area. Ensure there is adequate space around the unit for safe operation and heat dissipation.
3. **Electrical Connection:** Connect the appliance to a 220V, 6KW power outlet. A dedicated 30A circuit breaker is recommended to meet the electrical needs of the machine.



Image 3.1: Electrical wiring for the 220V, 6000W unit. It is best to use a 30A circuit breaker.

4. **Install Drain Valves:** Attach the pure copper drain valves to the threaded connections under each cooking cylinder. Ensure they are securely tightened to prevent leaks.



Image 3.2: The unit includes pure copper drain valves and other components. The drain valve connection is threaded for easy installation of a water hose.

5. **Initial Cleaning:** Before first use, clean the cooking cylinders, noodle filters, and lid with warm soapy water. Rinse thoroughly and dry completely.
6. **Insert Components:** Place the stainless steel bearing plates and skimming plates into the cooking cylinders. Then, insert the noodle filters into their respective slots.

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Video 3.1: This video demonstrates the assembly of the pasta cooker, including placing the internal components and noodle filters.

## 4. OPERATING INSTRUCTIONS

1. **Fill with Water:** Pour water into each cooking cylinder, ensuring it covers the heating elements but does not overflow when food is added.



Image 4.1: A person filling the cooking cylinders with water before operation.

2. **Set Temperature:** Turn the temperature selection knobs to the desired temperature between 30-110 degrees Celsius. Each cylinder has an independent temperature control knob.



Image 4.2: Close-up of the temperature control knob, adjustable from 30-110°C, and the thick ring heating tube for rapid heating.

3. **Preheat:** Allow the water to heat up to the set temperature. The heating indicator light will show when the unit is actively heating.
4. **Add Food:** Place noodles, dumplings, vegetables, or other food items into the individual noodle filters. The six separate filters allow for cooking different items simultaneously without flavor transfer.

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Video 4.1: This video demonstrates placing various food items into the individual noodle filters for cooking.

5. **Cook:** Cook food until desired doneness. The long handles (7.9") of the noodle sieves help prevent steam burns.
6. **Serve:** Carefully lift the noodle filters and drain excess water. Transfer cooked food to serving bowls.

## 5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your pasta cooker.

1. **Power Off and Unplug:** Always turn off the appliance and unplug it from the power outlet before cleaning.
2. **Drain Water:** Use the separate drain valves under each cylinder to empty the water after use. This is convenient and helps prevent water stagnation.

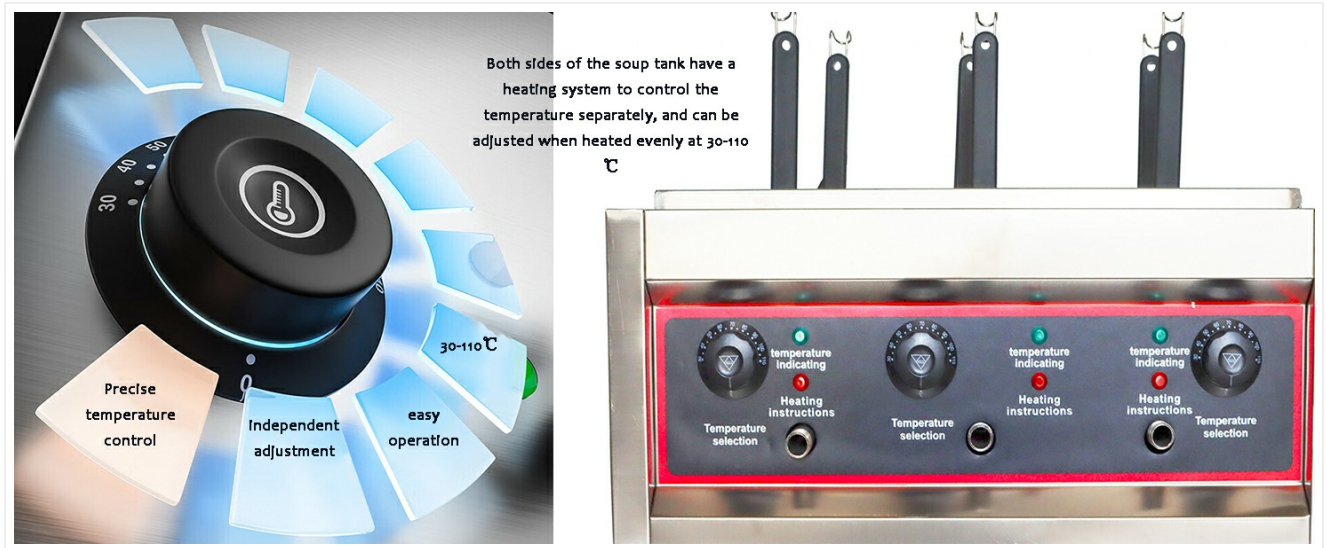


Image 5.1: The drain valves located at the bottom of each cooking cylinder for easy water drainage.

3. **Clean Components:** Remove the noodle filters, bearing plates, and skimming plates. Wash them with warm soapy water and a non-abrasive sponge. Rinse thoroughly and dry.
4. **Clean Interior:** Wipe the interior of the cooking cylinders with a damp cloth and mild detergent. Rinse with clean water and dry completely to prevent water spots or mineral buildup.
5. **Clean Exterior:** Wipe the exterior of the stainless steel body with a damp cloth. For stubborn stains, use a stainless steel cleaner. Avoid abrasive cleaners or scouring pads that can scratch the surface.
6. **Storage:** Store the clean and dry appliance in a cool, dry place.

## 6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Unit does not power on.	Not plugged in; power switch off; circuit breaker tripped.	Ensure unit is securely plugged in. Check power switch. Reset circuit breaker if tripped.
Water not heating.	Temperature knob set too low; heating element malfunction.	Increase temperature setting. If problem persists, contact customer support.
Water not draining properly.	Drain valve clogged or not fully open.	Ensure drain valve is fully open. Check for any blockages in the drain.
Excessive steam.	Normal during operation, especially at high temperatures.	Ensure adequate ventilation in the operating area. Use caution to avoid steam burns.

## 7. SPECIFICATIONS

Feature	Detail
Brand	PreAsion
Model Number	762102905880
Power	6000W (6KW)
Voltage	220V

Feature	Detail
Material	High-quality Brushed Stainless Steel
Temperature Range	30-110°C (86-230°F)
Number of Noodle Filters	6
Product Dimensions (L x W x H)	23.4" x 18.9" x 10.6" (59.4cm x 48cm x 26.9cm)
Item Weight	28.4 pounds (12.88 kg)
Operation Mode	Automatic
Dishwasher Safe	No

## 8. WARRANTY AND SUPPORT

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For any issues with your PreAsion Commercial Pasta Cooker, such as transportation damage or dissatisfaction with the product, please contact the seller directly through Amazon. We are committed to resolving any concerns as quickly as possible and continuously improving our products.

Please refer to your purchase documentation for specific warranty terms and conditions.

