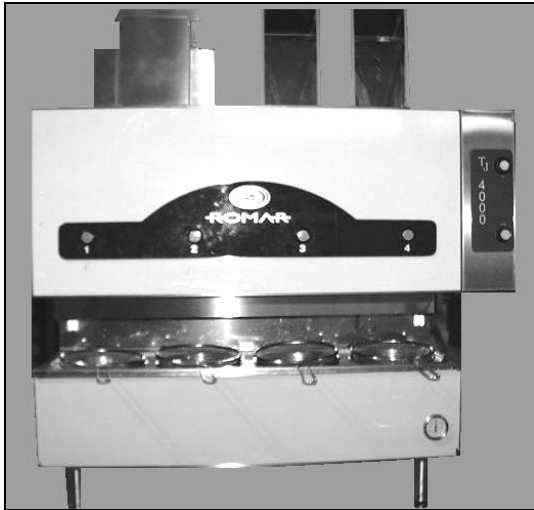


Operation Manual

Romar Pasta Cooker
630-ROM4

Product Identification



The 630-ROM4 Romar Pasta Cooker automates fresh cooking and dispensing of individual servings of dry pasta. At the touch of a button, a pasta hopper dispenses an individual portion of dry pasta, then uses pressure, water and steam to rapidly cook the pasta to perfection every time in about 3 minutes per serving.

LIMITED WARRANTY

This product is warranted to be free from defects in material and/or workmanship for a period of one (1) year from date of original installation, not to exceed 30 months from date of shipment from our factory. Any component which proves to be faulty in material and/or workmanship will be replaced or repaired (at the option of Prince Castle, Inc.) without cost to the customer for parts or labor. This warranty covers on location service (i.e., trip charges and/or mileage). Travel mileage is limited to 100 miles (200 kilometers) round trip (one trip warranty) from an authorized service agency or its sub-service agency.

This warranty is subject to the following exceptions/conditions:

- Use of any non-genuine Prince Castle parts voids this warranty.
- All labor shall be performed during regular work hours. Overtime premium will be charged to the buyer.
- Damage caused by carelessness, neglect, and/or abuse (e.g., dropping, tampering or altering parts, equipment damaged in shipment, by fire, flood or an act of God) is not covered under this warranty.

TABLE OF CONTENTS

Product Identification	1
Safety Information	2
Important!	2
Installation	2
General Preparation & Operation	3
Cooking Pasta	7
Periodic Maintenance & Cleaning	7

SPECIFICATIONS



• Power Voltage	240 VAC
• Power Amps	27 Amps
• Phase	3
• Frequency	50/60 Hz
• Boiler Controller Power	24VAC
• Control Power	24 VAC
• Max Pressure	100 PSI
• Working Pressure	80 PSI



PRINCE CASTLE INC. 
WORLDWIDE

355 East Kehoe Blvd. • Carol Stream, IL 60118
Phone: 630-462-8800 • Toll Free: 1-800-PCASTLE
Fax: 630-462-1460 • www.PrinceCastle.com


Safety Information	Important!
---------------------------	-------------------

<p style="text-align: center;"> WARNING!</p> <p>Indicates information important to the proper operation of the unit. Failure to observe may result in damage to the equipment and/or severe bodily injury or death.</p> <p style="text-align: center;"> CAUTION!</p> <p>Indicates information important to the operation of the unit. Failure to observe may result in damage to the equipment.</p>	<p>Prince Castle reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.</p>
---	---

Installation

Pre-Installation	General Setup
<p><i>Pre-installation is the responsibility of the user and should be completed prior to the shipment of the unit to the location.</i></p> <ul style="list-style-type: none"> • Floor drain sink located no further than 10 ft. from the intended location of the unit. • Electrical hookup box located no further than 5 ft. from the intended location of the unit. The box should provide three phase, 240 V protected with a three-phase 30-A breaker. All terminals should be rated for gauge number 10-4 wire (L1-L2-L3-Ground). • Dedicated water outlet with manual shut off valve no further than 7 ft. from the intended location of the unit. The water pressure should be at least 50 psi. The manual shut-off valve output has to accommodate 3/4 in. NPT Hose connector. • Supporting counter with the minimum suggested dimensions of 24 in. high, 28 in. deep, and 44 in. wide. The counter must be capable of withstanding 340 lbs (weight of unit). 	<p><i>This unit is completely pre-wired and thoroughly tested prior to shipment. All wiring and hookups shall be done without opening the unit.</i></p> <ul style="list-style-type: none"> • Place unit on the counter. The counter must be designed to fit the size and support the weight of the unit. • The unit must be level to insure proper function. To level the unit, use only the adjustable leveling feet (no shims or foreign objects). • EPH require a minimum height of 4 in. between the counter and the unit.

Plumbing Connections

<p><i>It is highly recommended that a licensed plumber install all plumbing connections.</i></p> <p><i>All pre-installation and installation work must be in compliance with national and local plumbing codes and health department requirements.</i></p> <ul style="list-style-type: none"> • For standard water installation, connect per local plumbing codes. • The drainage from the unit to the floor sink is achieved by gravity only. Make sure that the 1" white PVC tubing is directed downwards preventing any back-flow to the unit. Most local Health Departments require you to terminate the drainage tube 4 in. above the highest point of the floor-sink. 	<ul style="list-style-type: none"> • When connecting the steam generator blow-down outlet, ensure that the valve (provided by Prince Castle) is reachable (arms length) from the front of the unit. The connecting "black pipe" must be installed behind the unit and below the counter, away from easy reach. The blow-down piping must be secured all the way to the floor sink. • Do NOT reduce the blow-down outlet from its original size. <div style="border: 1px solid black; padding: 5px; margin-top: 10px;"> <p> Depending on local regulations, you may be required to install a second check valve or pressure reducing back-flow preventive device.</p> </div>
---	--

Electrical Connections

⚠ WARNING!

SHOCK/DAMAGE HAZARD! No internal access is needed when wiring this unit. Substitution and/or modification of components and/or wiring system may void all warranties. Such practice may lead to dangerous operating conditions.

It is highly recommended that a licensed electrician install all electrical connections.

All pre-installation and installation work must be in compliance with national and local electrical codes.

- Power wiring must be installed in accordance with local and National Electric Code (N.E.C.) or Canadian electric code requirements.


- Before conducting field power connection, check to be sure that the field power conditions match with power requirements and rating specified on the unit nameplate on the back panel.
- As indicated in the Pre-Installation requirements, the user must provide a circuit breaker between the main power source and the unit. (Refer to nameplate for rating.)
- The unit is wired and tested by the factory to operate only with a single phase power configuration with one ground for main load and circuit control.
- To avoid severe electrical shock, provide grounding in accordance with N.E.C. requirements.
- When all the above steps are completed, place both hoppers on the rails and connect them.

General Preparation & Operation

Preparation of Pasta

1

Before loading the pasta into the unit, the long-cut pasta must be “feathered” by hand.

-  Ensure that your hands are clean before handling pasta.

Place long-cut pasta into a large bowl.



2

- A. Gently lift the pasta (as shown on left), letting it fall between your hands back into the bowl.
- B. Repeat feathering several times, as necessary. The broken, unusable pieces that remain in the bottom of the bowl may be discarded.





The feathered long-cut pasta is now ready to be cooked.

Procedure Complete

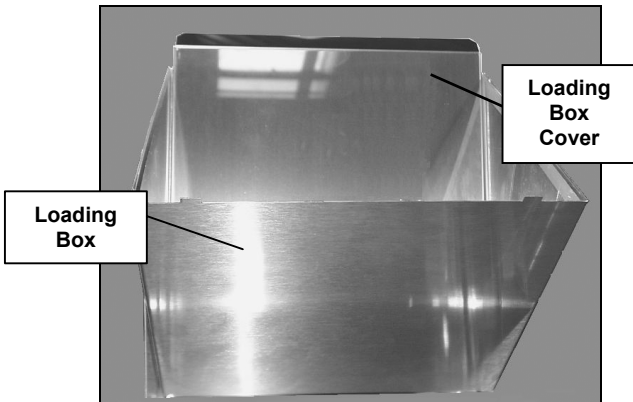
Pasta Dispensers

1

 The Pasta Dispenser assembly is composed of three removable parts: one hopper, one hopper cover and one loading box. No tools are needed to assemble these parts.

 The Pasta Dispenser is a precision machine and should be handled with care.

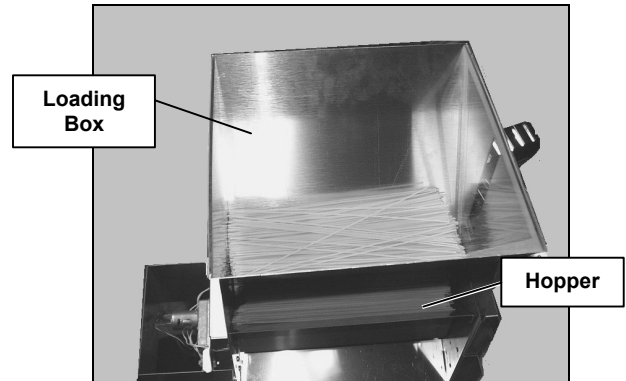
Lift the cover from the Pasta Dispenser assembly and slide the cover down inside the loading box as shown.



2

- A. Fill loading box with approx. 1 lb. of long-cut pasta.
- B. Fill hopper with up to 14 lbs. of the same long-cut pasta.


 Use only pasta recommended by Prince Castle. Using other types of pasta or food may cause severe damage and void all warranties and maintenance contracts.

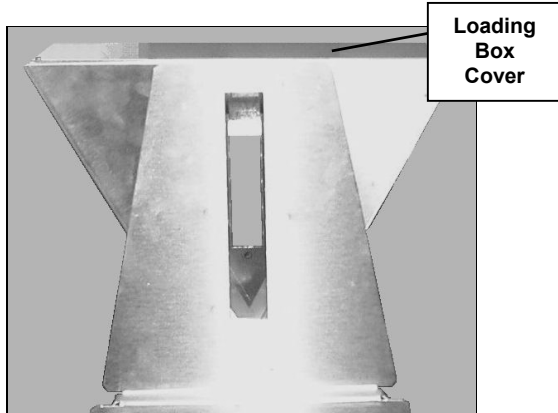


3

- A. Remove the loading box cover, allowing pasta to fall into the hopper.
- B. Place loading box cover firmly on top of loading box.

The long-cut Pasta Dispenser is now ready for use.

 It is recommended that you keep the hopper supplied with at least two pounds of pasta at all times.



4

- Fill each of the two short-cut pasta dispensers with up to 14 lbs. of pasta.
- The short-cut Pasta Dispensers are now ready for use.

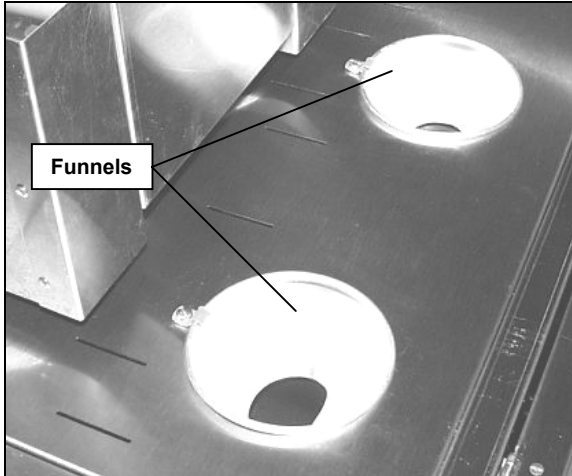


Procedure Complete

Pasta Guides/Funnels

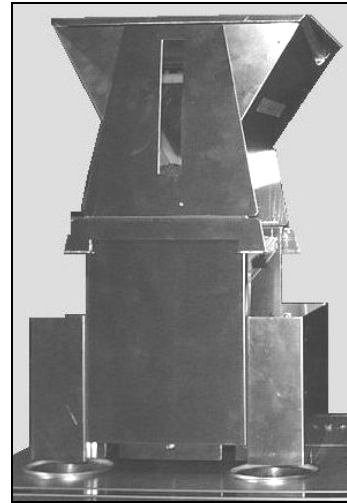
1


Push the dispensers to the back position, then place the four funnels into the holes located on top of the unit.



2

Retract the dispensers to their normal positions.



 For proper operation of the unit, ensure that all the Pasta Dispensers are securely in place in the slots on top of the unit.


Procedure Complete

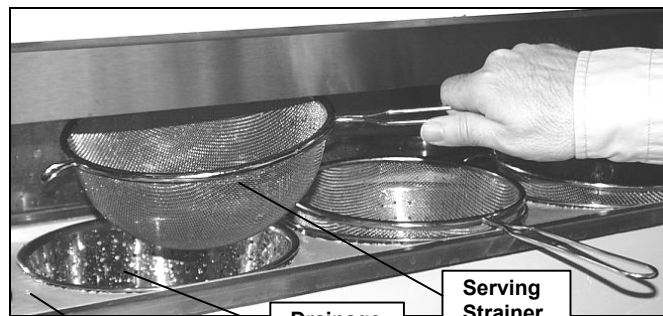
Trays & Strainers

The trays come already positioned. However, these may be removed for cleaning. When returning the tray to its position, ensure that it is snug and secure.

- A. Insert the four drainage strainers into the trays.
- B. Place the serving strainers inside the drainage strainers.

 For sanitary purposes, remove and wash the trays and all strainers thoroughly before first time use.

 Wash trays and all strainers frequently to prevent starch accumulation.



Switching the Unit On

1


 Ensure that all the previous steps were executed properly before proceeding!

- A. Visually and manually check that the Blow-Down valve is closed.
- B. Check that water supply line is fully opened.

2

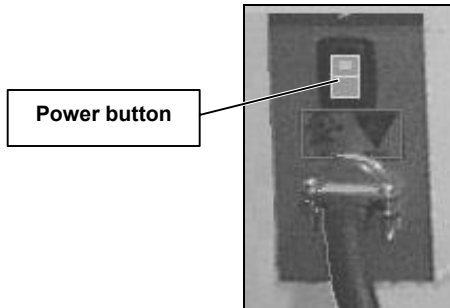
Verify that the on/off switch on the back of the unit is in ON position.

When unit is switched on, a beep sounds for two seconds. This switch should remain on at all times except when the unit is undergoing maintenance or repair.

 All the cooking chambers are sanitized for 60 secs. at 280°F each time the machine is switched on.

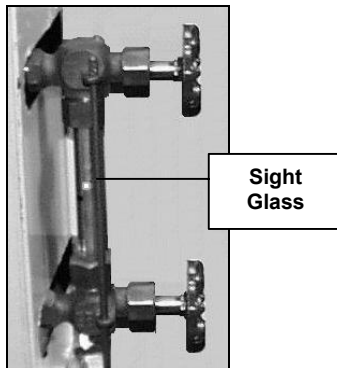
3

On the back of the unit, turn the power button to the ON position.



The power button lights up and the unit proceeds through its start-up process.

The boiler begins to fill. The boiler is completely filled when the water level has filled the Sight Glass halfway.



WARNING!
EXPLOSION/DAMAGE/INJURY HAZZARD! The Sight Glass indicator should NEVER rise above the 3/4 full position! If so, immediately shut down the unit and call for repair.

WARNING!
EXPLOSION/DAMAGE/INJURY HAZZARD! Do NOT turn either of the two red-handled Sigh Glass turn-valves. These are used by authorized service personnel ONLY.

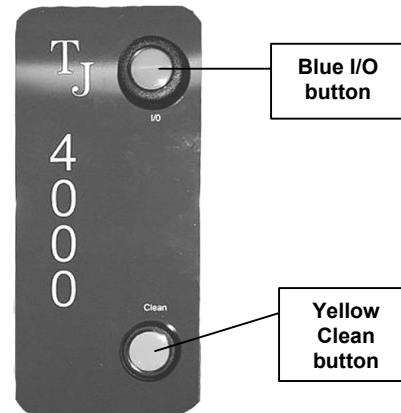
4

CAUTION!
DAMAGE HAZARD! While the steam generator is heating and the sanitizing process is in progress, the blue I/O button blinks. Do NOT push any buttons until the process is complete.

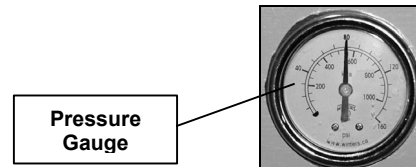
When the blue I/O button light is steady and the four green Serving buttons flash several times and remain off, the entire process is complete.

CAUTION!
BURN HAZARD! Hot steam and hot water passes through the unit. Keep hands and objects clear of unit until numbered green lights no longer flash.

Hold the blue I/O button for approx. 3 secs.



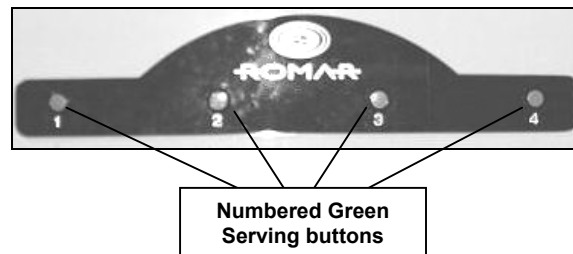
The button light blinks until the water pressure gauge on the front of the unit indicates the water has reached the proper level (80 psi).



5


When the steam pressure reaches 80 psi, the gates are actuated and the chambers are sanitized. The four numbered green Serving button lights begin to flash.

When the green Serving button lights remain steady, the unit is ready for use.



Procedure Complete

Cooking Pasta

<p>1 To begin the cooking cycle, press any of the dimmed green Serving button(s). The loaded dry pasta drops into the unit and begins to cook. When finished, the cooked pasta drops into the serving strainer to be rinsed. The green Serving button light flashes.</p> <div style="border: 1px solid black; padding: 5px; margin-top: 10px;"> <p> While the cook cycle is in progress, the green light on the Serving button is lit. This indicates that the cooking chamber is in use and cannot be used to start another cook cycle until the green light has turned off.</p> </div>	<p>2 When the rinsing is complete, the unit beeps and the green light stops flashing and dims. The pasta is now ready to be served.</p>
	<p>3 To turn the unit off at the end of the day, press and hold the blue I/O button for about 3 secs. The blue I/O button light dims. The unit shuts down.</p>

Procedure Complete


Periodic Maintenance & Cleaning

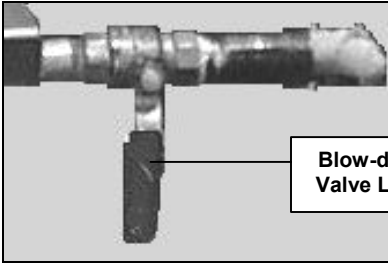

Daily Maintenance

<p>1</p> <p>A. Throughout the day, check the water level frequently. B. Check for any leaks from the Sight Glass. If leaks are found, tighten the Sight Glass fixture nuts or replace the Sight Glass and gaskets if necessary.</p>	<p>2 At the end of each day, perform the Daily Blow-Down procedure (see Daily Blow-Down Procedure in the <i>Maintenance & Troubleshooting</i> manual). Also, clean the unit thoroughly (see Daily or Weekly Cleanup below).</p>
--	--


Procedure Complete

Daily Blow-Down Procedure

<p>IMPORTANT! It is extremely important to fully understand and perform these maintenance procedures. This procedure should be performed with caution, preferably at the end of the workday. For the first few days, only TWO blow-downs per day are recommended to clean the inside of the boiler.</p>	<p> CAUTION! EXPLOSION/BURN/INJURY HAZZARD! The boiler is under high pressure and high temperature. Never leave the boiler unattended while performing the blow-down procedure. Always wear protective gloves and goggles to prevent injuries.</p>
<p>A daily blow-down is essential maintenance for a steam generator. It lengthens the life of the boiler and prevents boiler malfunction due to scale build-up. The following blow-down procedure removes most sediment. However, a manual clean-out must also be performed periodically, depending on local water conditions, but no less than once every six months (see 3-6 Month Maintenance in the <i>Maintenance & Troubleshooting</i> manual).</p>	<p>IMPORTANT! Before beginning the blow-down procedure, ensure that the blow-down line is properly connected to a blow-down tank or drain line for safe discharge purposes. If blowing down into a receptacle, allow pressure to decrease to 5-10 psi before opening Blow-Down Valve.</p>
<p>IMPORTANT! Do NOT use distilled water to operate the boiler. Do NOT use any boiler cleaning components.</p>	<p>IMPORTANT! Discharge only to a blow-down tank or to a safe discharge. If blowing down into a receptacle, allow pressure to decrease to 10 psi before opening blow-down valve.</p>

<div style="background-color: black; color: white; text-align: center; padding: 5px; font-weight: bold; font-size: 24px;">1</div> <p>A. Press and hold the blue I/O button for about 3 secs. The I/O button light dims.</p> <div style="border: 1px solid black; padding: 5px; margin: 5px 0;"> <p>IMPORTANT! The blow-down valve must be opened SLOWLY, not in one fast stroke.</p> </div> <p>B. On the back of the unit, open the Blow-Down Valve lever (see figure) SLOWLY by turning the handle until the valve is fully opened for approx. 3 secs., then turn the handle back to the starting position to close.</p> <p>C. Keep repeating this process until the water level indicator reaches the bottom of the Sight Glass.</p> <div style="text-align: center; margin-top: 10px;">  <div style="border: 1px solid black; padding: 2px; display: inline-block; margin-left: 100px;">Blow-down Valve Lever</div> </div>	<div style="background-color: black; color: white; text-align: center; padding: 5px; font-weight: bold; font-size: 24px;">2</div> <div style="border: 1px solid black; padding: 5px; margin-bottom: 10px;"> <p> If the Blow-Down Valve is connected to blow-down tank of drainage system, you can perform the blow-down at operating pressure (80 psi). If blowing down into a container or receptacle, wait until the pressure drops to 10 psi.</p> </div> <p>A. When the discharge is complete and the boiler is drained, ensure that the blow-down valve is closed completely.</p> <p>B. Press and hold the blue I/O button for about 3 secs. to turn the unit on.</p> <p>C. Fill the boiler with water.</p>
---	--

Procedure Complete

Daily or Weekly Clean-Up		
<div style="background-color: black; color: white; text-align: center; padding: 5px; font-weight: bold; font-size: 24px;">1</div> <div style="border: 1px solid black; padding: 5px; margin: 5px 0;"> <p>IMPORTANT! This process is semi-automatic and must be followed exactly. Frequency of this procedure depends upon frequency of usage. Failure to comply with this procedure may void the unit warranty.</p> </div> <p>Remove the four funnels from the top of the unit.</p>	<div style="border: 1px solid black; padding: 5px; margin-bottom: 10px;"> <p>IMPORTANT! Use a standard long-handle 3.5 scrub brush head and mild detergent only. No other cleaning tools or detergents other than those supplied by Prince Castle may be used. Do NOT use any boiler cleaning components.</p> </div> <div style="border: 1px solid black; padding: 5px;"> <p> This clean-up procedure is the last procedure to be performed at the end of the day.</p> </div>	
<div style="background-color: black; color: white; text-align: center; padding: 5px; font-weight: bold; font-size: 24px;">2</div> <p>Press and hold the blue I/O button for approx. 6 secs. to turn the unit off. The I/O button light dims.</p>	<div style="background-color: black; color: white; text-align: center; padding: 5px; font-weight: bold; font-size: 24px;">3</div> <p>Press the yellow Clean button. The Clean button light flashes for approx. one minute as the unit prepares the chambers for manual cleaning. A beep sounds and the Clean button light becomes steady, indicating that the chambers are ready to be cleaned.</p>	

4

Use a standard long-handle 3.5 in. scrub brush head and mild detergent to clean each of the four chambers and break away any residue.

Clean chambers by introducing the scrubber through the top of the chamber.

Chamber
w/o funnel
(top view)



5

Press the yellow Clean button to start the automated cleaning cycle.

The top gates automatically close.

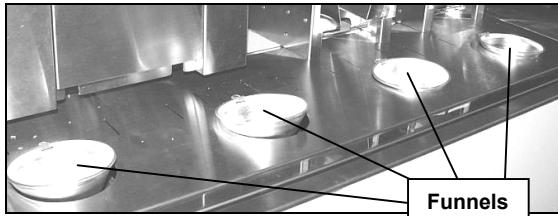
The chambers are flushed and rinsed, and the bottoms gates are closed.

When the cleaning cycle is finished (approx. 30 secs.), the unit automatically shuts down.

6

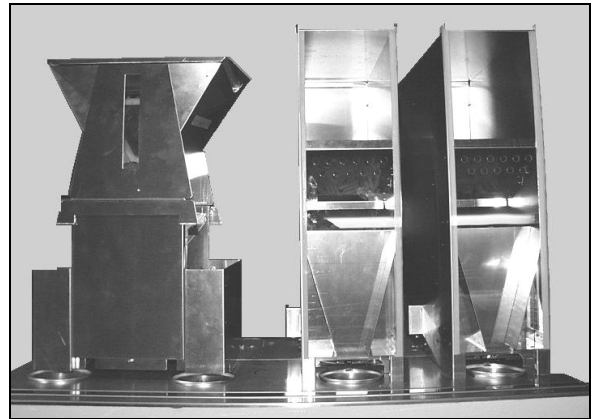
A. When finished, ensure that all foreign objects are removed from the chambers.

B. Replace the funnels.



7

Slide the three dispensers forward to their normal position. Ensure that they are secure in their appropriate slots as shown.



Procedure Complete

Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>