



Instruction manual



2026-01-24

Pasta cooker drop-in electric 25 l without cabinet 400 V CPD-64ET

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1. DECLARATION OF CONFORMITY

Decree of the Ministry of Health of the Czech Republic no. 38/2001 Coll. of 19 January 2001 Regulation (EC) No 1907/2006 - Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH) Regulation of the European Parliament and Council Regulation (EC) no. 1935/2004 of 27 October 2004

The products meet the requirements of §26 of Act No.258/2000 as amended. The products meet the requirements of RoHS Directive 2015/863/EU, 10/2011, 517/2014, 2015/1094, 2015/1095.

Attention, the manufacturer gives up any responsibility in case of direct and indirect damage that is related to poor installation, incorrect intervention or adjustments, insufficient maintenance, incorrect use and which are eventually caused by other causes than the points referred to in the conditions of sale. This appliance is intended only for professional use and must be operated by qualified persons. Parts that have been secured by the manufacturer or authorized worker after the setting rebuild.

2. TECHNICAL DATA

The label with technical data is located on the side or back panel of the device. Please read the wiring diagram and all the following information in the attached manual before installation.

Net Width [mm]	Net Depth [mm]	Net Height [mm]	Net Weight [kg]
400	510	510	32.00
Power electric [kW]	Loading	Basin volume [l]	
7.800	400 V / 3N - 50 Hz	25	

3. LOCATION ELECTRIC

For the correct operation and placement of the appliance, it is necessary to observe the following all prescribed standards for the given market. Unpack the device and check that the device has not been damaged during transport. Place the device on a horizontal surface (maximum unevenness up to 2°). Small unevenness can be leveled with adjustable feet. If the device will be placed in such a way that it will be in contact with the walls of the furniture, these must withstand a temperature of up to 60°C. Installation, adjustment, commissioning must be performed by a qualified person who is authorized to perform such operations, according to applicable standards. The device can be installed separately or in series with devices of our production. A minimum distance of 10 cm from flammable materials must be observed. In this case, it is necessary to secure the appropriate modifications to ensure the thermal insulation of the combustible parts. The appliance must only be installed on a non-flammable surface or against a non-flammable wall. **Parts of the appliance provided by the manufacturer. or his representative, the worker performing the installation may not rebuild the product.**

4. SAFETY MEASURES FOR FIRE PROTECTION

- the appliance may only be operated by adults
- the appliance may be used safely in accordance with applicable market standards:

Fire protection in spaces with special risk or danger

Protection against the effects of heat

- the appliance must be placed so that it stands or hangs firmly on a non-combustible surface

Objects of flammable substances must not be placed on the appliance at a distance less than a safe distance from it (the smallest distance between the appliance and flammable substances is 10 cm).

Table: degree of flammability of building materials included in st. flammability of substances and products

Degree of flammability	Building materials
A - non-flammable	granite, sandstone, concrete, brick, ceramic tiles, plaster
B - Not easily flammable	Acumin, Heraclitus, Lihnos, Itaver

Degree of flammability	Building materials
C1 - highly flammable	wood, hardwood, plywood, hard paper, umakart
C2 - moderately flammable	chipboards, solodur, cork boards, rubber, flooring
C3 - Highly flammable	wood fiber boards, polystyrene, polyurethane, PVC

- information on the degree of flammability of common building materials is given in the table above. Appliances must be installed in a safe manner. During installation, the relevant design, safety and hygiene regulations must also be respected:
- fire safety of local appliances and heat sources
- fire protection in areas with special risk or danger
- protection against the effects of heat

5. INSTALLATION

Important: The manufacturer does not provide any warranty for defects arising as a result of incorrect use, failure to follow the instructions contained in the attached user manual and mishandling of appliances. Installation, modification and repair of appliances for large kitchens, as well as their dismantling due to possible damage to the gas supply, can only be carried out on the basis of a maintenance contract, this contract can be concluded with an authorized dealer, while technical regulations and standards and regulations must be observed regarding installation, electrical supply, gas connection and work safety. Technical instructions for installation and adjustment, for use by specialized technicians ONLY. The instructions that follow refer to a technician qualified for installation to carry out all operations in the most correct manner and according to the applicable standards. Any activity related to regulation etc. must only be performed with the device disconnected from the network. If it is necessary to keep the appliance under voltage, the utmost care must be taken. The type of appliance for extraction is declared on the nameplate, it is an A1 appliance.

6. CONNECTING THE ELECTRICAL CABLE TO THE NETWORK

Installation of the electrical supply - this supply must be separately secured. Ato with the corresponding circuit breaker of rated current depending on the power input of the installed device. Check the power consumption of the device on the production label on the back panel (or side) of the device. The connected ground wire must be longer than the other wires. Connect the device directly to the network, it is necessary to insert a switch between the device and the device with a minimum distance of 3 mm between the individual contacts, which corresponds to the applicable standards and load. The earth supply (yellow-green) must not be interrupted by this switch. Connect the device to the mains if the socket has adequate protection. In any case, the supply cable must be located so that it does not reach a temperature of 50 degrees higher than the environment at any point. Before the appliance is connected to the network, it is necessary to first make sure that:

- the supply circuit breaker and the internal distribution can withstand the current load of the appliance (see matrix label)
- the distribution board is equipped with effective grounding according to the standards of the relevant market and the conditions given by law
- the socket or switch in the supply is easily accessible from the appliance
- the electrical supply to the device must be made of oil-resistant material

We disclaim any responsibility in the event that these standards are not respected and in the event of a violation of the above principles. Before first use, you must clean the device, see chapter "cleaning and maintenance". The appliance must be grounded using a screw with a grounding mark.

- Do not insert the plug of the power supply into the electrical outlet. sockets and do not pull out the zel. sockets with wet hands and pulling on the power cord!
- Do not use extension cords or multiple sockets.
- **The mains connection point must have a maximum of the following impedance: $Z_{MAX} = 0.042 + j$**

0.026 Ω for the phase conductors and 0.028 + j 0.017 Ω for the neutral conductor.

Models	Voltage	Power (kW)	Current (A)	Cable size (mm ²)
CPD-64ET	400V~3N 50/60 Hz	7,8	11,3	5 x 1.5 mm ²
CPD-84ET	400V~3N 50/60 Hz	13,5	19,57	5 x 2.5 mm ²
CPAD-64ET	400V~3N 50/60 Hz	7,8	11,3	5 x 1.5 mm ²
CPAD-84ET	400V~3N 50/60 Hz	13,5	19,57	5 x 2.5 mm ²

Connecting the power cable to the mains:

Before connecting the appliance to the electrical installation, it is necessary to check that the new or repaired electrical installation has been properly wired by its contractor and that an inspection report has been made on the ability to operate the electrical system safely. We do not recommend connecting the appliance to the mains without this condition being met!

Installation of the electrical supply: the supply cable to the appliance must be separately protected by an appropriate circuit breaker of the rated current, depending on the power input and type of appliance installed. The recommended circuit breaker value for the type of appliance is given in the table of values. Check the rating of the appliance on the rating plate on the rear of the appliance. Connect the appliance directly to the mains. It is essential to insert a circuit breaker between the appliance and the mains with a minimum distance of 3mm between each contact, which corresponds to the applicable standards and loads. The earth lead (yellow-green) must not be interrupted by this switch.

The supply cable must be positioned so that at no point does it reach a temperature 50°C above ambient. It must be so routed that it cannot be mechanically damaged during normal operation and maintenance and sufficiently and of sufficient length to allow the appliance to be handled in the event of servicing.

Before connecting the appliance to the mains electricity supply, it is necessary to check whether:

- the supply circuit breaker and the internal wiring can withstand the load of the appliance (see matrix label)
- the distribution is equipped with an effective earthing according to the standards (CSN) and conditions given by law
- the socket or switch in the supply is easily accessible from the appliance

We recommend the use of H07RN-F flexible cables unless otherwise stated in the installation instructions (this is the installation instructions!), or a CSN approved cable for the type of appliance with regard to its location and nature of operation. The earth wire (yellow-green) must be longer than the other wires and must not be connected to the switch or otherwise interrupted. The cables shall be freely located and shall not interfere with normal operation, shall be sufficiently far from the work surface and long enough to allow the appliance to be handled in the event of cleaning and servicing. The cable must not come into contact with combustible materials such as carpets, tablecloths, etc., and must not be exposed to sharp objects or subject to mechanical stress.

The "PE" ground wire must be connected to all electrical appliances that have screws or terminals marked "PE". It is recommended to connect a separate "PE" protective earth wire for each appliance.

The recommended supply cable size for the appliance type is given in the table of values.

Permanently connected appliances and appliances equipped with a grounding clamp or terminal must be connected to the protective earth conductor. It is recommended to connect a separate current protector to the circuit of each appliance.

After the appliance is connected to the mains, it must be checked and an inspection report must be drawn up to ensure that the appliance is operating safely.

WE DISCLAIM ANY LIABILITY IN THE EVENT THAT THESE ABOVE RULES, RECOMMENDATIONS AND RELEVANT APPLICABLE STANDARDS ARE NOT FOLLOWED.

7. INSTRUCTIONS FOR USE

The pasta cooker can cook pasta, vegetables, rice, eggs, legumes, etc.

Attention!

Fill the tub with water before starting to boil. Fill the tub to the mark indicating the maximum water level in the tub.

Never use the device if the water is below the minimum or above the maximum water mark. There is a risk of damaging the equipment or overflowing the hot water!

Turning the CDP on and off

Turn the control knob (A) to the right and set the desired temperature on the scale in the range of 50 - 110°C. The white indicator light (C) indicates the switching on of the appliance and the green indicator light (B) in- it goes out, the desired temperature set on the scale is



position.

Warning:

When filling baskets with pasta, remember that pasta increases its volume significantly as it cooks. Overfilling the baskets can cause the pasta to leach out of the baskets into the tub.

Filling and draining

Before filling the water, check that the outlet valve (D) is closed. Open the fill valve on the front panel (E) and fill the tub to the maximum level mark.

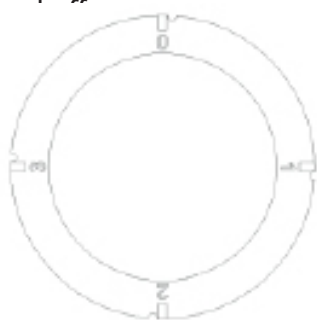
Always drain the water from the device cool (max. 60°C). Failure to do so may result in injury or damage to the discharge valve.

Follow the following procedure for draining :

- let the water cool down after operation
- open the front door
- open the valve and drain the contents of the bath
- after emptying, clean the bath and the filter of coarse dirt
- close the outlet valve
- before further use, fill the bath with water up to the maximum level



Turning the CPAD on



When the appliance is switched on, the red indicator light flashes briefly for about 1/2 second.

- If there is no water in the tank, the red light continues to flash.
- Open the tap and fill the cistern up to the level mark; the fill must be higher than the minimum level.
- sensors, but must not exceed the maximum level marked on the tank.
- For models with automatic control, water filling is started. The desired level can be selected by pressing the button with the symbol; (high level for pasta cooking, low level for steaming)

Note

If the water does not reach the level sensor, the level sensor controller will not allow the level sensor to heat the heater.

- Turn the control knob corresponding to the plate from the "0" position to the desired heating degree from 1 to 5
- The white light comes on when the heater is switched on.

Switching off the appliance

Turn the knob to the "0" position. This knob completely stops the power supply.

Emptying the tank

This is done by opening the drain cock (lever in vertical position), which is only accessible from the cabinet door under the appliance.

Note

It is recommended to perform this operation with water that is not too hot.

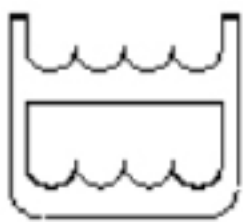
Safety thermostat



equipped with a safety thermostat that cuts off the energy supply to the heating element if the temperature of the heating element rises above 180 °C. In the case of dry operation, the thermostat is triggered after a few seconds. To resume operation, simply remove the threaded cap of the appliance and use a screwdriver to press the red button on the thermostat for a few seconds. If the problem reoccurs even when the tank is full of water, call for assistance.

When the slow fill button is active, the system fills the tank slowly to prevent possible foaming.

If the probe does not detect water in the tank, the system restores the correct level and shuts down the system after 15 seconds. Heater: the alarm is indicated by a flashing red light. If the probe detects water, it immediately activates the heating element and after 3 seconds the automatic refill is



- Slow refill button

The "level" button determines the level of water in the tank: high level for cooking pasta, low level for steaming.

Warning

Keep the level sensor clean!

Notice

If the probe does not detect water in the tank for more than 15 seconds, the system deactivates the system. heater: the alarm is

is indicated by a flashing red light. When the probe detects water again, the heater is activated and the red light turns off.

- TIME-OUT

Once the level probe is uncovered, the microcontroller activates an internal timer for the duration of that moment. phase. If the filling lasts (continuously) for more than 350 seconds, the system blocks operation. and the red indicator light permanently illuminates the alarm. To reset the alarm condition, first remove the fault that caused it to trigger (damaged or disconnected level probes, problems with the water system, drain tap open...) and then switch the system off/on.

CLEANING AND MAINTENANCE

Before cleaning, disconnect the gas and electricity supply.

Do not clean the device:

- water under pressure
- with a metal brush
- aggressive and corrosive agents and corrosives
- means containing abrasive particles
- with chlorine

The device must be cleaned regularly. Daily maintenance of the equipment prolongs its life and functionality. Stainless steel parts can be cleaned with a damp cloth and detergent, then washed with detergent and wiped dry.

Service interruption:

When the appliance is not in use for a long period of time, it must be thoroughly washed and coated with a

8. CLEANING AND MAINTENANCE

It is recommended to have the device checked with a specialist service at least once a year. All the interventions in the device can only be carried out by a qualified person who has the authorization to do so.

CAUTION! The device must not be cleaned with direct or pressure water. Clean the equipment daily. Daily maintenance extends the life and efficiency of the equipment. Always turn off the main inlet to the device. Wash the stainless steel parts with a damp cloth with a detergent without coarse particles and wipe dry. Do not use abrasive or corrosive cleaning agents. Attention! Before using the device, it is necessary to remove the protective foil from the entire surface, and then wash it well with water with detergent, and then wipe it with a damp cloth. **ALERT!** The warranty does not apply to all consumables subject to normal wear (rubber seals, bulbs, glass and plastic parts, etc.). The warranty also does not apply to the device if the installation is not carried out in accordance with the instructions - an authorized worker according to the corresponding standards and if the equipment was unprofessionally manipulated (interventions in the internal equipment, etc.) or were operated by unhappy staff and contrary to the instructions for use, further The warranty does not apply to damage by natural effects or other external intervention. **Required service organization 2 times a year. After the lifetime, the shipping packaging and equipment are submitted to the collection, according to the regulations on waste management and hazardous waste.**