

Read this manual before operation

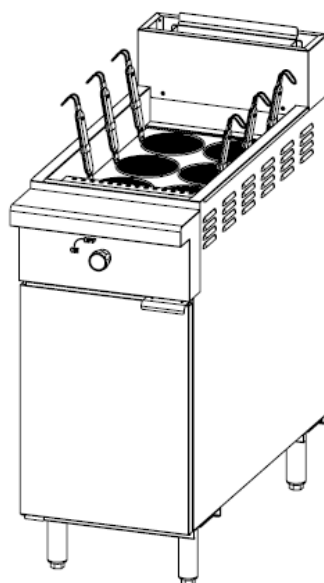


MERCATOR
NAVIGATING SUCCESS

Installation & Operation Manual

Gas Pasta cooker

MPC11N / MPC22N



If you smell gas, follow the instructions provided by your gas supplier.

Do not try to light the burner; do not use a telephone in close proximity to the unit.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other equipment.

⚠ WARNING Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read these installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

**WARNING**

THIS APPLIANCE IS NOT DESIGNED FOR COOKING WITH OIL. FILL WITH POTABLE WATER ONLY.

**WARNING**

When water is at a high temperature and high pressure, excessive splashing of hot water may occur that could result in injury.

**WARNING**

Hot water and hot surfaces can cause severe burns. Use caution when operating the cooker. Do not attempt to move the cooker when filled with hot water. Do not go near the area directly above the flue when the cooker is in operation. Severe burns may occur.

Dear Customer & User,

Thank you for purchasing our appliance. Before use and operation, please read and familiarize yourself with the following operating and safety instructions. **SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.** Save the original box and packaging. Use this packaging to ship the equipment if repairs are needed.

This manual contains important information, please read the manual thoroughly prior to equipment set-up, operation and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty.

The user's manual should be always available for operation. Make sure this manual is properly stored. The manufacturer reserves the right to make technical modifications to the device for the purpose of improving performance and developing product features.

WARNINGS

- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other equipment.
- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.
- Read the installation and maintenance instructions thoroughly before installing or servicing this equipment.
- Have the equipment installed by a qualified installer in accordance with all federal, state and local codes.
- Do not install or use without all 4 legs.
- This equipment is for use in non-combustible locations only.
- Do not obstruct the flow of combustion and ventilation air.
- Do not spray controls or the outside of the equipment with liquids or cleaning agents
- Allow hot parts to cool before cleaning or moving.
- This equipment should only be used in a flat, level position.
- Do not operate unattended.
- Any loose dirt or metal particles that are allowed to enter the gas lines on this equipment will damage the valve and affect its operation.
- If you smell gas, follow the instructions provided by the gas supplier. Do not touch any electrical switch; do not try to light the burner; do not use a telephone in close proximity to the unit.

SET UP

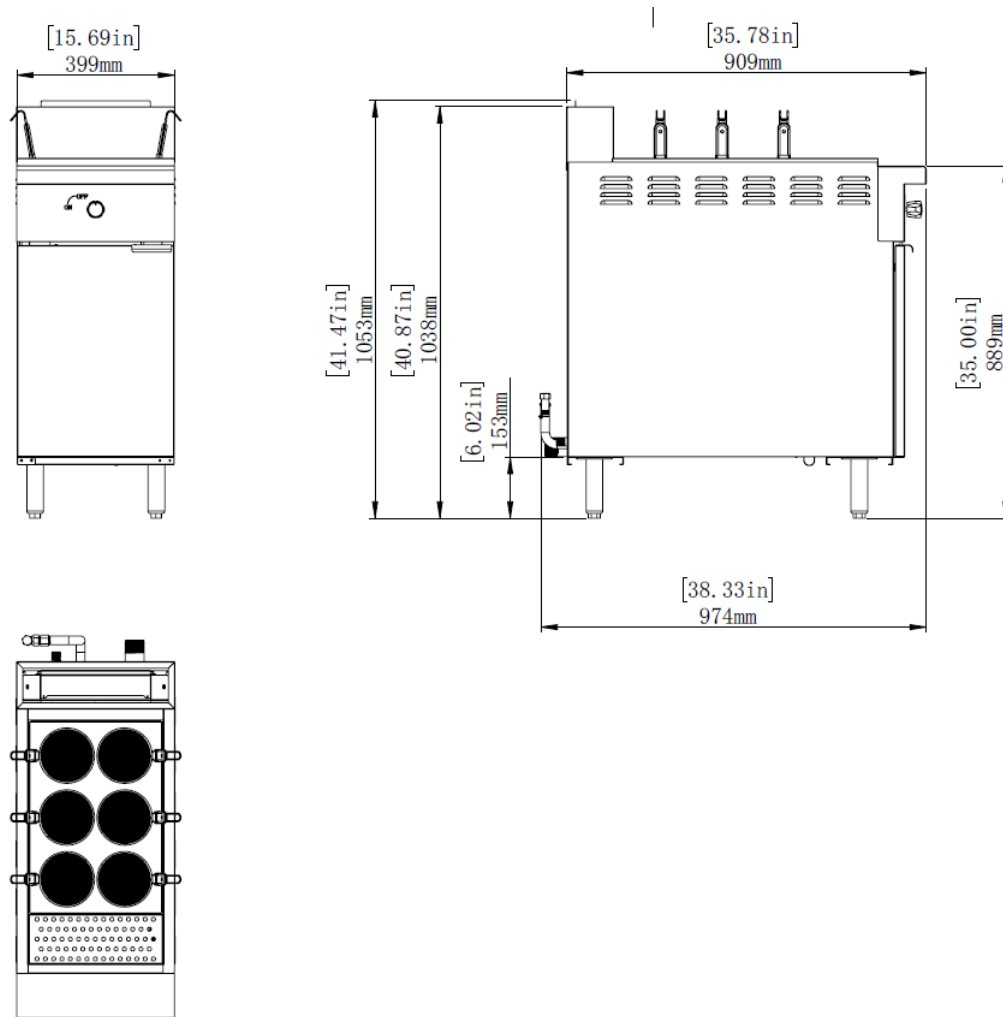
1. Remove all packing material and tape, as well as any protective plastic from the equipment.
2. Place the equipment in the desired position and height.
3. Install the four (4) legs onto the equipment.
4. Clean and dry the equipment thoroughly before using.

Product parameters table

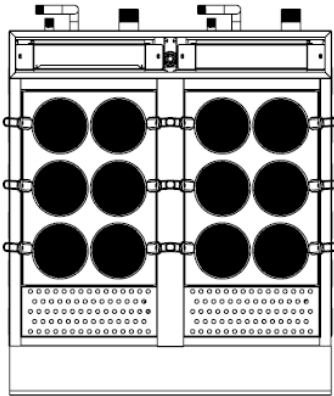
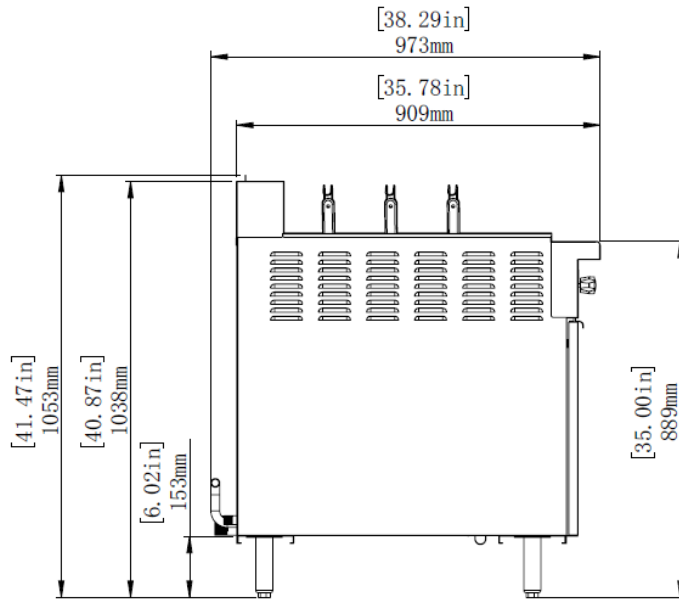
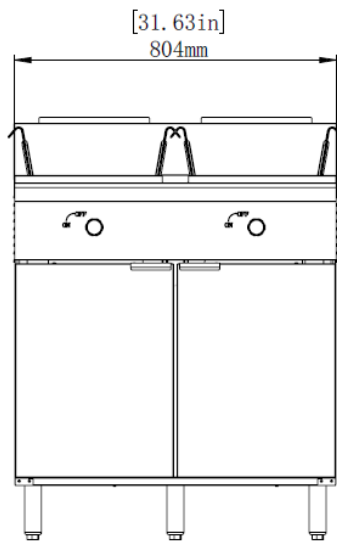
Model No.	MPC11N	MPC22N
Dimensions (WxDxH)	15.7" * 38.3" * 41.5"	31.7" * 38.3" * 41.5"
Gas type	Natural or propane	Natural or propane
Power	60,000 BTU	120,000 BTU
Gas pressure	4W.C (natural) 10W.C (propane)	4W.C (natural) 10W.C (propane)
Burners	1	2
Tank capacity (Gal)	11	11*2

Product Structure

MPC11N:



MPC22N:



INSTALLATION

UNPACKING & INSPECTION

Carefully remove the appliance from the carton. Remove all protective plastic film, packing materials and accessories from the appliance before connecting performing any installation procedure. Carefully read all instructions in this manual and the Installation Instructions before starting any installation.

CLEARANCE AND POSITIONING AROUND THE EQUIPMENT

This equipment must be installed adjacent to non-combustible surfaces only with a minimum spacing of 6" from all sides.

This equipment must be installed a minimum of 6" from other equipment.

The equipment must have all of the 4" legs installed and be placed on a non-combustible surface.

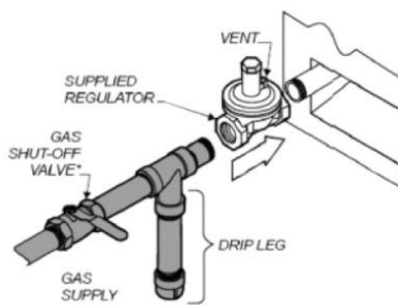
AIR SUPPLY AND VENTILATION

The area in front and around the equipment must be kept clear to avoid any obstruction of the flow of combustion and ventilation air.

Adequate clearance must be maintained at all times in front of and at the sides of the equipment for servicing and proper ventilation.

PRESSURE REGULATOR

- All gas commercial cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation. The regulator provided for this equipment is adaptable for both Natural gas and LP gas.
- Regulator specifications: $\frac{3}{4}$ " NPT inlet and outlet, factory adjusted for 4" W.C. Natural Gas standard and may be converted by qualified personnel to be used for Propane at 10" W.C.



Connection
diagram

Prior to connecting the regulator, check the incoming line pressure. The regulator can only withstand a maximum pressure of $\frac{1}{2}$ PSI (14" W.C.). If the line pressure is beyond this limit, a step-down regulator before the regulator provided will be required. The arrow on the bottom shows gas flow direction and should point downstream to the equipment.

GAS CONVERSION:

Conversion from Natural Gas to Liquid Propane (LP) or vice versa may only be performed by the factory or its authorized service agent. In case of troubleshooting, ensure the correct orifice sizes of the spuds have been provided.

- Natural Gas Orifice is #18
- Liquid Propane Gas Orifice is $\phi 2.4\text{mm}$

Orifice size is marked on the spud.

PLUMBING CONNECTIONS:

The plumbing installation should be done by a licensed plumber and must comply with local and national codes.

Water hardness should contain no more than 2.0 grains/gallon. The pH level should be between 6.5 and 8.0 these conditions can be obtained with the use of a properly maintained water softener. The incoming water pressure should be between 20 Psi to 60 Psi. For higher pressures, a high-pressure regulator must be installed to inlet plumbing to avoid damage caused by the water hammer effect. The maximum allowable incoming water temperature is 180°F.

Each tank has an overflow line. The overflow connection is after the drain valve to provide an unobstructed overflow path. The drain and overflow line for each tank is connected to form a common drain line.

Preparation:

FILLING THE APPLIANCE

Refer to the following procedure to fill the cook tank prior to operation.

1. Ensure that the drain valve is closed
2. Fill the tank with water until the water reaches the water level line(s).

Inspect the unit for cleanliness before use.

The burner control knobs must be turned by hand only. Never use tools to turn the control knob.

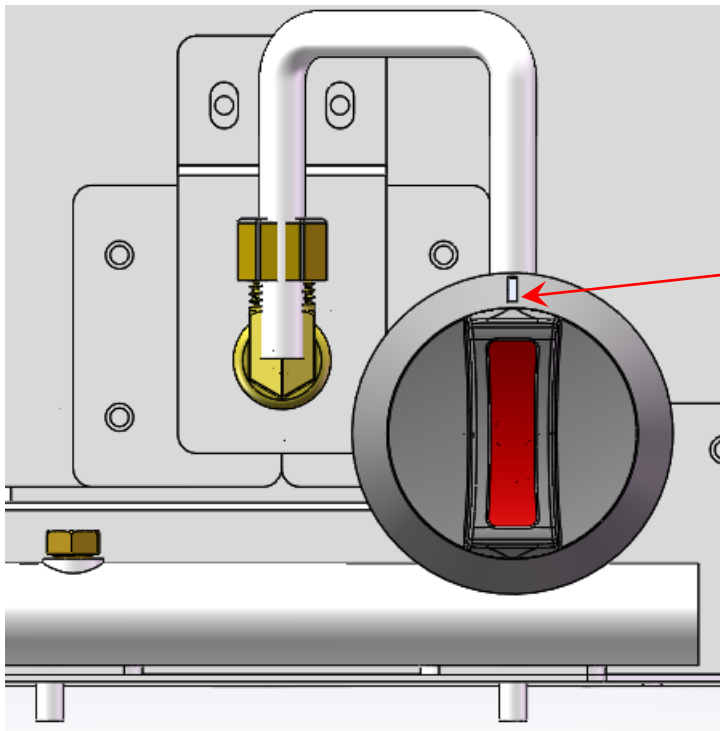
Be sure the gas shut-off valve is ON, and the appliance has had time (5 minutes) for the air to be purged from the lines.

FILLING THE RINSE TANK

Once pasta is removed from the cooked tank, it will continue to cook until its internal temperature is lowered. Submerging the pasta in cold water or rinsing it with water will lower the pasta's internal temperature and stop the cooking process. Rinsing or submerging will also prevent sticking and remove dissolved starch. If the appliance is equipped with a rinse tank, it may be filled with cold (or ice) water for submerging the pasta after it leaves the cook tank.

LIGHTING THE PILOT FLAME AND OPERATION

Be sure the manual gas shut-off valve is ON, and the knobs are at the OFF position.



OFF position is when the slot on the knob is at the top.

When the appliance has had time for the air to be purged from the lines, depress and turn the knob 45° counterclockwise, hold down the knob at this position and use lighter to ignite the pilot at the same time. Hold down the safety valve for 30 seconds to light the pilot, then release .

If ignition does not occur within 5 seconds, turn the burner control(s) off, wait 5 minutes, and repeat the lighting procedure.

It may take longer to ignite the pilot for the first time due to air in the gas line.

When the pilot is lit, set the control knob to the desired position. The setting can be readjusted at any time.

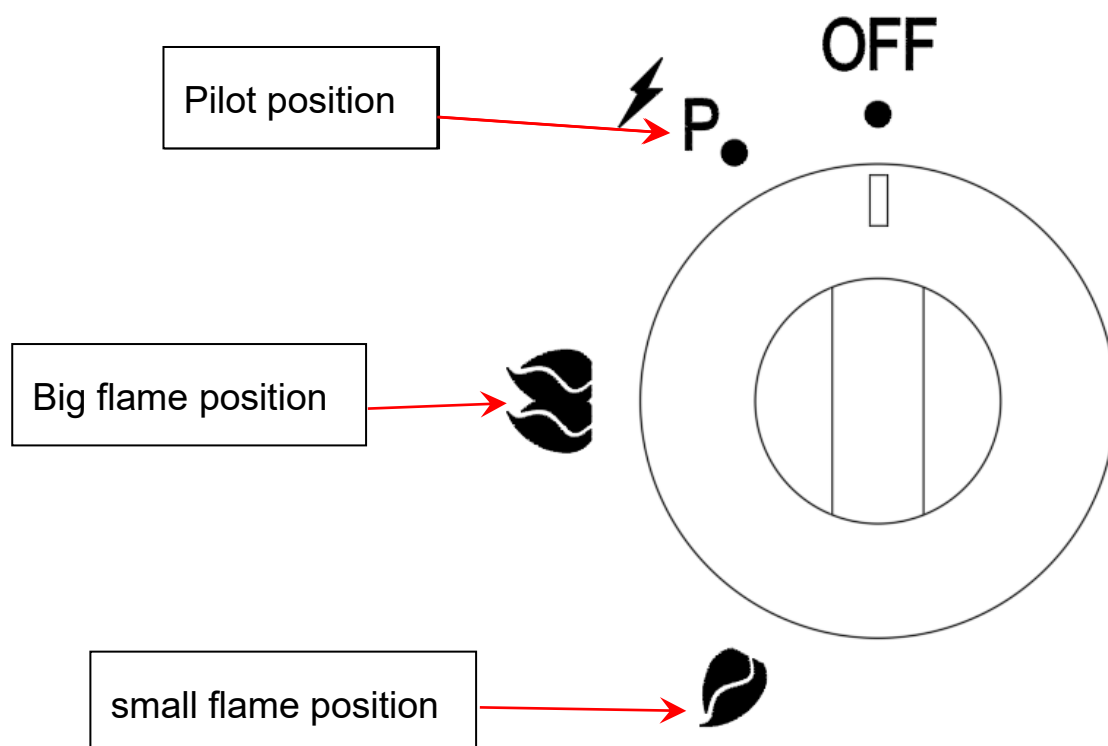
OPERATION:

Be sure the pilot is lit before operation.

The burner control knobs must be turned by hand only. Never use tools to turn the control knob.

The control used in this appliance provides a continuous range of settings from OFF to ON.

Light the burner by turning the control knob to the big flame position. The setting can be readjusted at any time.



DAILY CLEANING:

To maintain its appearance and increase the service life, clean your equipment daily.

DO NOT clean equipment with steel wool.

1. Allow the equipment to cool completely before cleaning.
2. Drain and flush vessel thoroughly ensuring to rinse all salts from vessel.
3. Remove and wash thoroughly all "loose" parts (basket hanger, baskets, crumb screens, etc.)
4. Wipe all exterior and interior accessible surfaces and parts to clean.

5. If the cooker is heavily used, replace the water more frequently during the day.

MAINTENANCE:

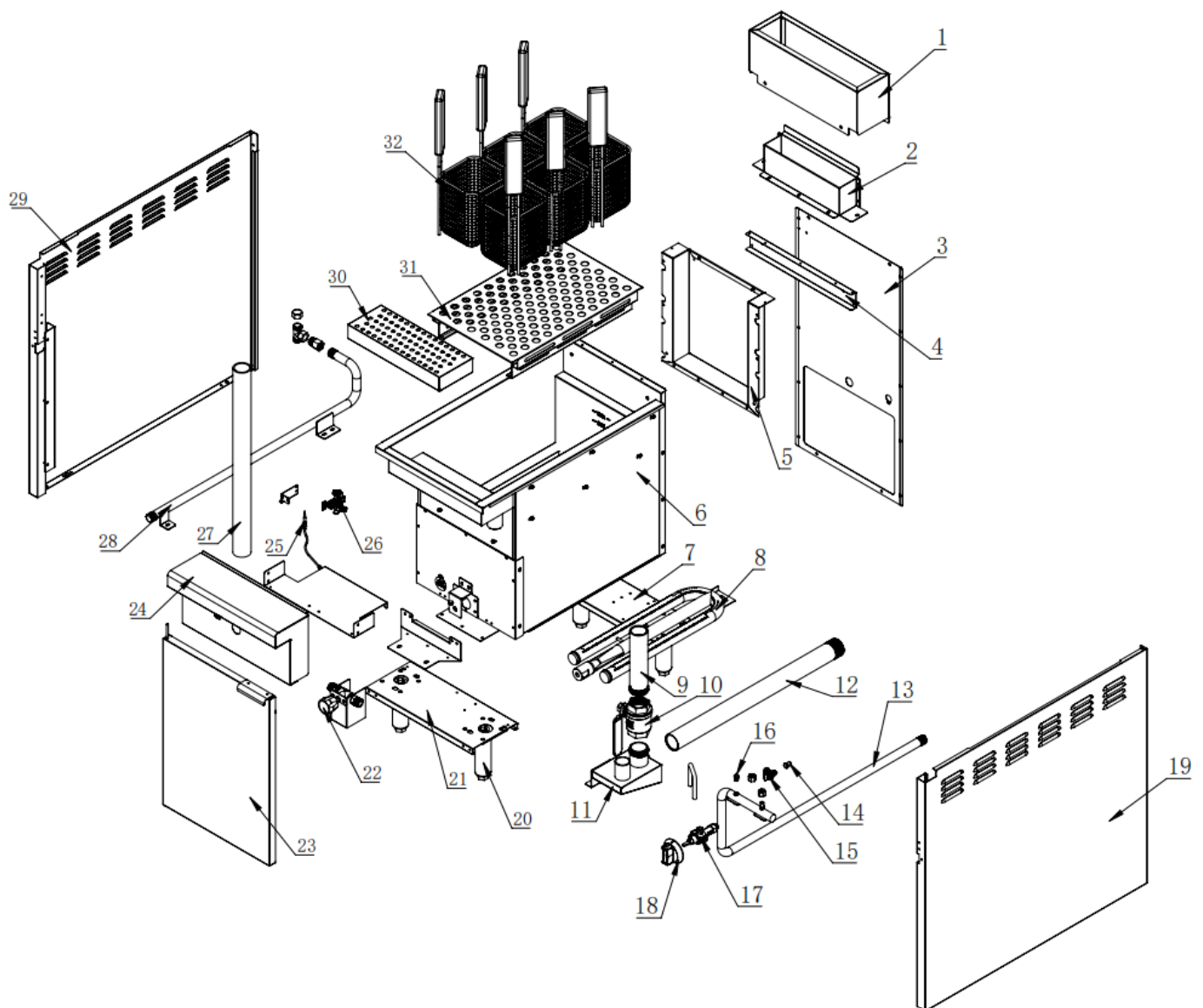
1. A qualified service company should check the unit for safe and efficient operation on an annual basis.
2. Gas piping shall be a certain size and installed to provide a supply of gas sufficient to meet the full gas input of the equipment.
3. A manual shut off valve should be installed upstream from the manifold within 4 ft. (1.2m) of the equipment and in a position where it can be reached in the event of an emergency.
4. Check entire gas piping system for leaks on occasion. It is recommended to use a gas leak detector or soapy water solution to test for leaks.
5. Install equipment under an efficient exhaust hood with flameproof filters with a distance of no less than 4 feet between the top of the equipment and the filters or any other combustible materials.

Failure Analysis & Trouble Shooting:

Symptoms	Causes	Solutions
Burners won't light	Gas supply off	Check gas main / unit gas valves.
	Air in lines	Turn gas valve on. Attempt to light pilot every 15 sec.
	Pilot valve not lit	Turn off gas - allow unit to vent for 5 minutes. Turn gas back on and light pilot.
Pilot will not light	Gas supply off	Check gas main / unit gas valves.
	Air in lines	Turn pilot valve on. Attempt to light pilot every 15 sec.
	Pilot valve not on	Turn pilot valve on / adjust.
Burner not hot enough	Temperature control not set	Adjust for desired temperature.
	Shutter or nozzle out of adjustment	Contact a qualified technician for

		adjustment.
	Damaged temperature control, burner or another internal component	Contact manufacturer for repairs.
Water scorches and breaks down	Operating temperature too high	Set to proper temperature.
	Water overused	Replace with new water.
	Water not filtered frequently	Filter water frequently.

Exploded View Drawing



Parts List

Item	P/N	Part Name	usage
1	Z20139001035	Rear Plate Assembly	1
2	Z20139001024	Chimney Extension Assembly	1
3	Z20239001130	Rear Sealing Plate	1
4	Z20239001068	Rear Top Connection Plate	1
5	Z20239001105	Chimney Coaming Plate	1
6	Z20139001036	Water Tank Assembly	1
7	Z20239001066	Rear Lower Beam	1
8	Z30213000056	Burner	1
9	Z30206001085	Top Water Outlet Pipe	1
10	Z30205000065	Water Drainage Valve	1
11	Z20139001022	Water Drainage Elbow assembly	1
12	Z30206001072	Back Water Outlet Pipe	1
13	Z30218000307	Gas Inlet Pipe	1
14	Z30215000053	Orifice, Propane Gas	1
	Z30215000223	Orifice, Natural Gas	1
15	Z30214000056	¢10 Aluminum Tube nozzle Connection Elbow	1
16	Z30214000023	Testing Plug	1
17	Z30205000024	Gas Valve	1
18	Z30111000009	Knob	1
19	Z20239001127	Right Side Plate	1
20	Z30209000024	6" Adjustable Leg	4
21	Z20239001065	Front Lower Beam	1

22	Z30205000066	Water Inlet Valve	1
23	Z20139001034	Door Assembly	1
24	Z20139001033	Front Decoration Panel Assembly	1
25	Z30217000020	Thermocouple	1
26	Z30215000191	Pilot, Propane Gas	1
	Z30215000190	Pilot, Natural Gas	1
27	Z30206001084	Steel wire hose	1
28	Z30206001086	Lower Water inlet pipe	1
29	Z20239001126	Left Side Plate	1
30	Z20239001090	Front Filter Plate	1
31	Z20239001145	Basket Support Plate	1
32	Z30211000146	Basket	6