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CLEANING INSTRUCTIONS

FOR THE CUSTOM PASTA™ SYSTEM

CLEANING AND BOIL-OUT

When cleaning and boiling out your Custom Pasta use white vinegar and Keating Klenzer to keep your Custom Pasta in top condition.

1. Operator should be outfitted with proper protective attire:
 - safety goggles
 - heat resistant gloves, apron and footwear
2. Turn thermostats to “OFF”.
3. After water cools, remove baskets and screen. Drain the water.
4. Turn the Custom Pasta on and fill with water.
5. Set left thermostat temperature to bring water to a gentle boil.
6. Once boil has been reached, turn Custom Pasta off. Add 3 cups of white vinegar for every five gallons of water. Let soak for one hour.



Under no circumstances should the Custom Pasta 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 heating SURFACE.

7. While soaking, a natural fiber brush may be used to scrub the tubes and inside walls of the Custom Pasta.
8. Drain the water and white vinegar.
9. Sprinkle Keating Klenzer liberally on tubes and sides of Custom Pasta vessel.
10. A non-abrasive scouring pad may be used to remove any scale.
11. Thoroughly rinse Custom pasta vessel with potable water to remove all Klenzer.
12. Prior to refilling with water, wipe the inside of the Custom Pasta vessel, making sure all water and Klenzer have been removed.
13. Close drain valve.
14. Refill the Custom pasta with fresh water.



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

Important: See owner's manual for complete instructions. This instruction sheet is no substitution for proper training.

THE WATER AUTO-FILL AND LOW WATER SAFETY SHUT-OFF SYSTEMS

The water supply connection, located at the bottom rear of the Custom pasta and marked water, is a standard 3/8" female pipe connection.

CAUTION: Connections suitable for hot water must be used. All connections must be tested for leaks before using the Custom pasta.

CLEANING THE SENSORS

IMPORTANT: The 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. Pour vinegar directly into the sensor tube and clean vigorously with the sensor brush. 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 is placed in the water for cooking.

NOTE: The brush must be checked on a regular basis and replaced whenever it starts to wear. Using a worn brush could damage the sensors.

NOTE: 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 Custom pasta.

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

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 with the brush. If the problem still occurs, have the water auto-fill system checked by a qualified service technician.