



## COOK/CHILL PASTA KETTLES

MODELS:  P-KDL-60-CC  P-KDL-150-CC  
 P-KDL-100-CC  P-KDL-200-CC



### Cleveland Standard Features

- Full 60,100,150 or 200 gallon kettle working capacity
- Bottom cold water injection system for rinsing pasta products
- Two large overflows with heavy duty rim bar
- Top mounted, easily removable temperature probe
- Simmer control for cooking delicate products
- 3" diameter air operated, flush mounted piston draw-off valve (requires air compressor)
- Spiral flights for even cooling
- Kettle mounted valve box for single point utility connections
- 100 psi steam jacket rating and safety valve
- Type 316 stainless steel for all food contact surfaces
- Water fill faucet with swing spout
- NSF approved
- Accepted for use in USDA inspected facilities

**Note: Each COOK/CHILL pasta kettle requires a remote mounted control center for operation which must be specified separately.**

### Standard Features for Kettle Control Center:

- Solid state temperature control with digital read-out
- Time/Temperature Chart Recorder to provide permanent record of Batch Processing
- Switch for cold water injection system
- Automatic and manual steam control
- Automatic and manual water cooling
- Simmer control for delicate products
- Automatic water meter with accumulative "add on" button and digital readout
- U.L. approved

### Options & Accessories

- Stainless steel lift-off cover
- Perforated stainless steel pasta basket with sliding dump gate
- Dolly for pasta basket
- Single or dual remote control center
- 3" flush mounted ball valve
- Loading bucket and dolly
- Electric chain hoist for lifting pasta basket

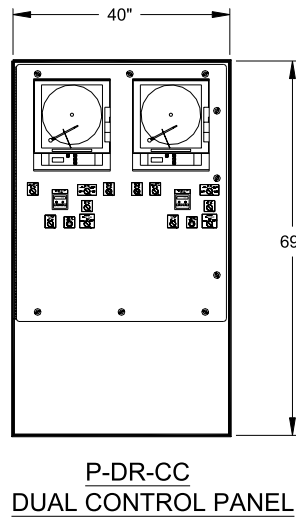
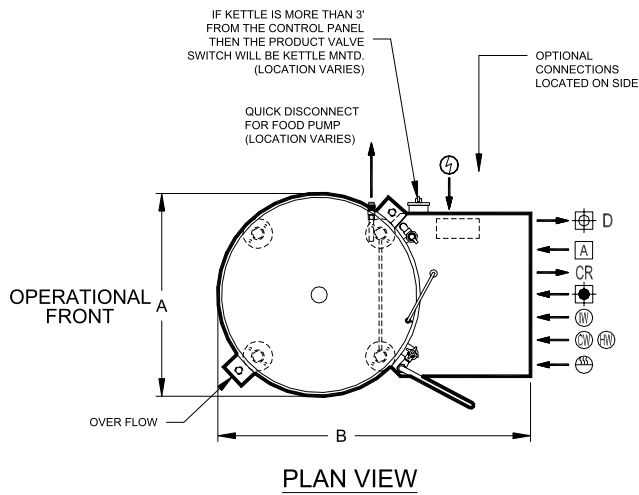
ITEM NUMBER \_\_\_\_\_

JOB NAME / NUMBER \_\_\_\_\_



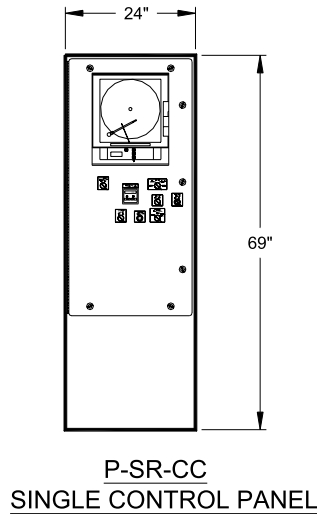
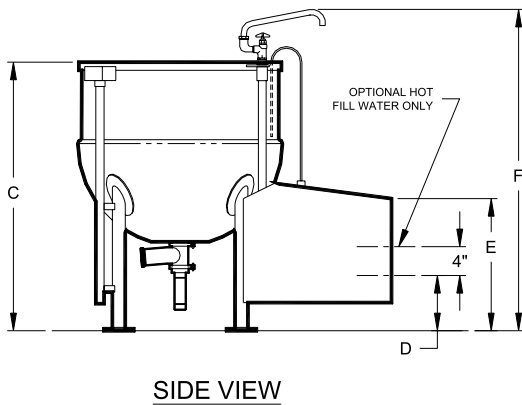
### Short Form Specifications

Shall be CLEVELAND Model P-KDL - \_\_\_\_ - CC COOK/CHILL STATIONARY PASTA KETTLE, \_\_\_\_ gallons; leg mounted; 2/3 jacketed, direct steam; 100 psi Steam Jacket Pressure Rating; 316 Stainless Steel Liner; 3" diameter air operated, flush mounted Piston Draw-Off Valve; bottom Water injection System; Overflow Ring with two large vertically mounted Overflow Drains; Automatic Water Meter; Water Fill Faucet with swing spout; Time/Temperature Chart Recorder (located in Control Center).



MINIMUM CLEARANCE FOR KETTLES	
FRONT	36"
SIDE	12"
REAR	12"

*NOTE:*  
CONTROL PANEL  
DEPTH 18 3/4"



- ELECTRICAL POWER TO AND FROM CONTROL PANEL**
- CONTRACTOR MUST CUT ENTRY HOLE
  - TOP OR BOTTOM POWER ENTRY RECOMMENDED
  - MUST USE PROPER CONNECTIONS TO MAINTAIN U.L. LISTING

## DIMENSIONS

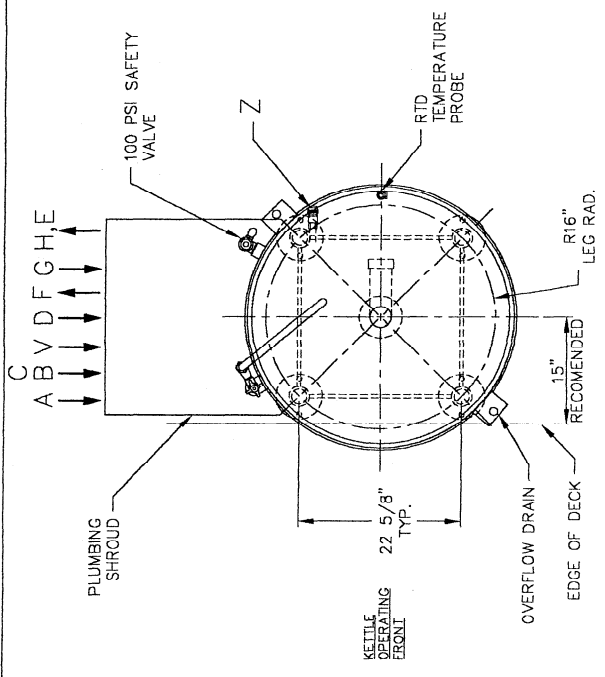
MODEL	A	B	C	D	E	F	<b>ELECTRICAL PER KETTLE- 120V/1PH/60Hz</b>
P-KDL-60-CC	32"	52"	45 1/2"	8"	24"	56"	8 AMPS
P-KDL-100-CC	39"	59"	49 1/2"	9"	28"	60"	10 AMPS
P-KDL-150-CC	45"	63"	55 1/2"	9"	30"	66"	10 AMPS
P-KDL-200-CC	49"	67"	57 1/2"	9"	32"	68"	10 AMPS

## UTILITY CONNECTIONS

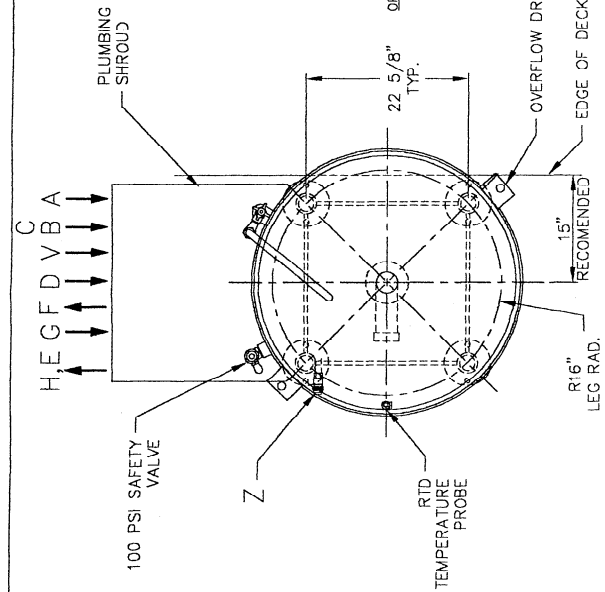
MODEL	CHILLED WATER INLET	CHILLED WATER RETURN	COLD POTABLE WATER	HOT** WATER	CONDENSATE RETURN	DRAIN	AIR INLET	STEAM	COLD INJECTOR WATER
					CR	D			
P-KDL-60-CC	3/4" 15 GPM	3/4"	1/2" 15 GPM	1/2" 15 GPM	1/2"	3/4"	1/2" 1 CFM	3/4" 320 lbs/hr	3/4" 15 GPM
P-KDL-100-CC	1" 20 GPM	1"	3/4" 20 GPM	3/4" 20 GPM	3/4"	1"	1/2" 1 CFM	1" 525 lbs/hr	3/4" 20 GPM
P-KDL-150-CC	1 1/4" 20 GPM	1 1/4"	3/4" 20 GPM	3/4" 20 GPM	1"	1 1/4"	1/2" 1 CFM	1 1/4" 780 lbs/hr	3/4" 20 GPM
P-KDL-200-CC	1 1/4" 25 GPM	1 1/4"	3/4" 20 GPM	3/4" 20 GPM	1"	1 1/4"	1/2" 1 CFM	1 1/4" 1050 lbs/hr	3/4" 20 GPM

\*\* HOT FILL WATER IS OPTIONAL

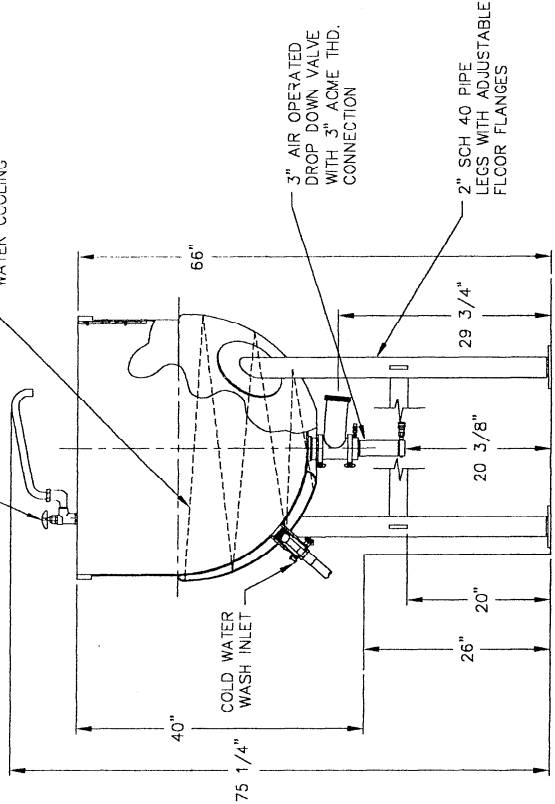
**65 PSI STEAM OPERATING PRESSURE IS RECOMMENDED**



R.H. TOP VIEW



L.H. TOP VIEW



TYPICAL ELEVATION

**SPECIFICATIONS:**  
 VESSEL DESIGNED AND BUILT TO SECTION VIII, DIVISION I OF THE 1998 ASME CODE FOR MAX. WORKING PRESSURE OF 100 PSI AT 338 °F. VESSEL TO BE STAMPED AND NATIONAL BOARD REGISTERED WITH U1 CERTIFICATE FURNISHED TO CUSTOMER.

**NOTES:**

1. ALL WETTED PARTS IN CONTACT WITH PRODUCT TO BE T-316 SST AND ALL OTHERS TO BE T-304 SS- UNLESS NOTED OTHERWISE.
2. VESSEL TO HAVE A #4 FINISH INSIDE & OUTSIDE.
3. 3 1/4" OF FREEBOARD WITH A VOLUME OF 14.5 GALS.
4. KETTLE INTERIOR DIMS: 36" D.I.A. x 32" DF.
5. OVERALL DIMS ARE ± 1"

**UTILITY CONNECTIONS:**

- A) 1" NPT STEAM IN
- B) 3/4" NPT COLD POTABLE WATER
- C) 3/4" NPT HOT POTABLE WATER
- D) 1" NPT COOLING WATER IN
- F) 1" NPT CONDENSATE RETURN
- G) 1/2" NPT AIR IN
- H,E) 1" NPT COOLING WATER OUT/JACKET DRAIN
- V) 3/4" NPT COLD WATER FOR WASH VALVE

REV.	DESCRIPTION	BY	DATE
A	ADDED PLUMB SHROUD	LES	12/6/01

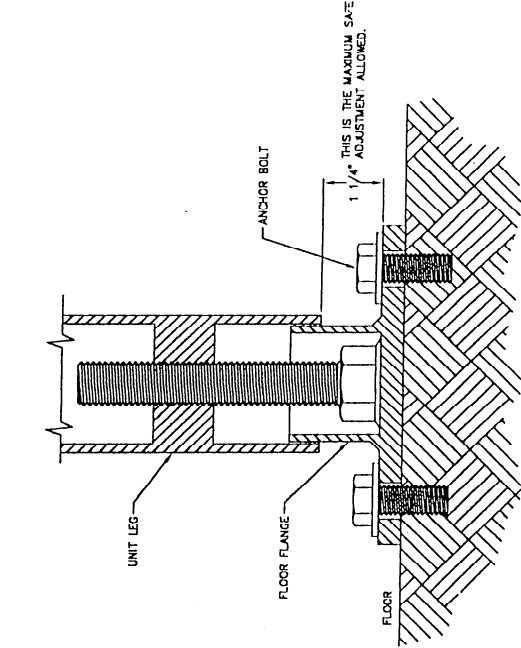
**J.C. PARDO & SONS INC.**  
 1250 BEAUFORT RD. BALTO, MD. 21220  
 PHONE (410) 581-3600 FAX (410) 581-3600

100 GAL. PASTA KETTLE  
 DATE: 8/9/01  
 DRAWN BY: JES  
 CHECKED BY: NONE

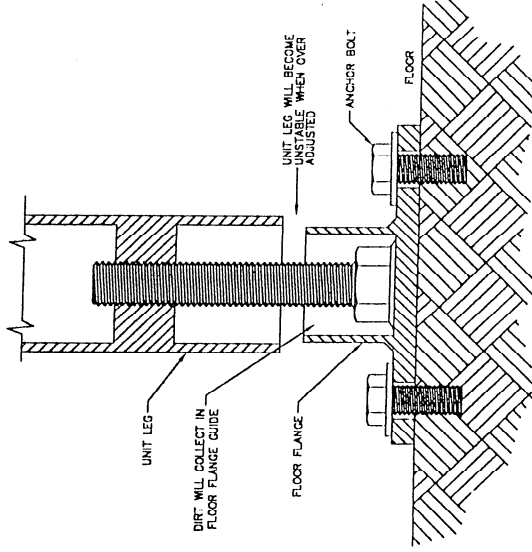
REV.	DESCRIPTION	BY	DATE
D			9076
A			1 of 1

NOTES:


AFTER UNIT IS LEVEL, ANCHOR ALL FLOOR FLANGES TO THE FLOOR BY USING AN ANCHOR BOLT IN EACH HOLE OF THE FLANGES.



CORRECT ADJUSTMENT  
OF FLOOR FLANGE



INCORRECT ADJUSTMENT  
OF FLOOR FLANGE

**J.C.PARDO & SONS INC.**  
  
 1250 REAMES RD. BALTO MD. 21220  
 PHONE (410) 391-3600 FAX (410) 391-8042

DRAWN BY: JAY S.

DATE: 4-27-96

SCALE: NONE

CHECKED BY:

APPROVED BY:

2" TO 2 1/2" FLOOR FLANGE  
ADJUSTMENT INSTRUCTIONS

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SIZE: B

DRAWING NUMBER: 8576

REV.

SHEET: 1 of 1



**Cleveland Range, LLC.**  
1333 East 179<sup>th</sup> Street  
Cleveland, OH 44110  
Phone: (216) 481-4900  
Fax: (216) 481-3782  
<http://www.clevelandrange.com>

## PASTA KETTLE

### Steam Requirements

- Line sizes
- Steam pressure
- Check safety valve operation
- Check for steam leaks

### Water Requirements (fill, cooling and injection)

- Line size
- Water pressure
- Over flow drain size

### Air Requirements

- Line size
- Air pressure

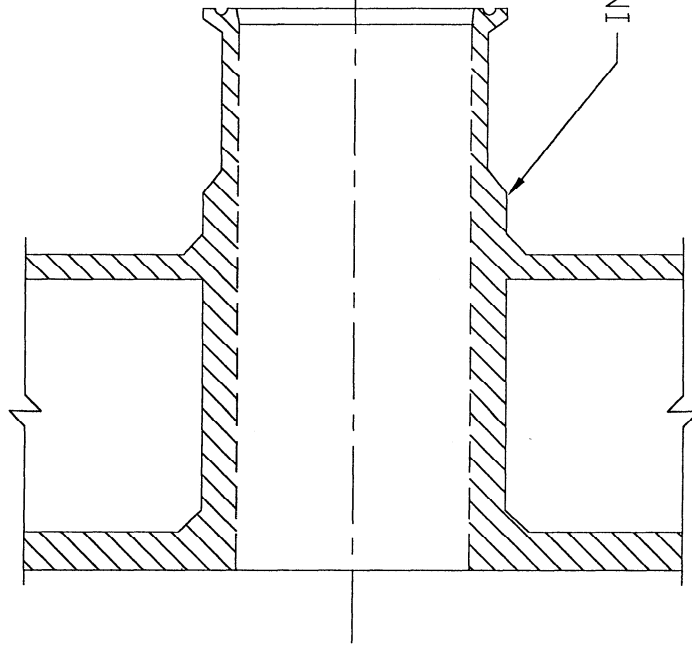
Model no. \_\_\_\_\_

Serial no. \_\_\_\_\_

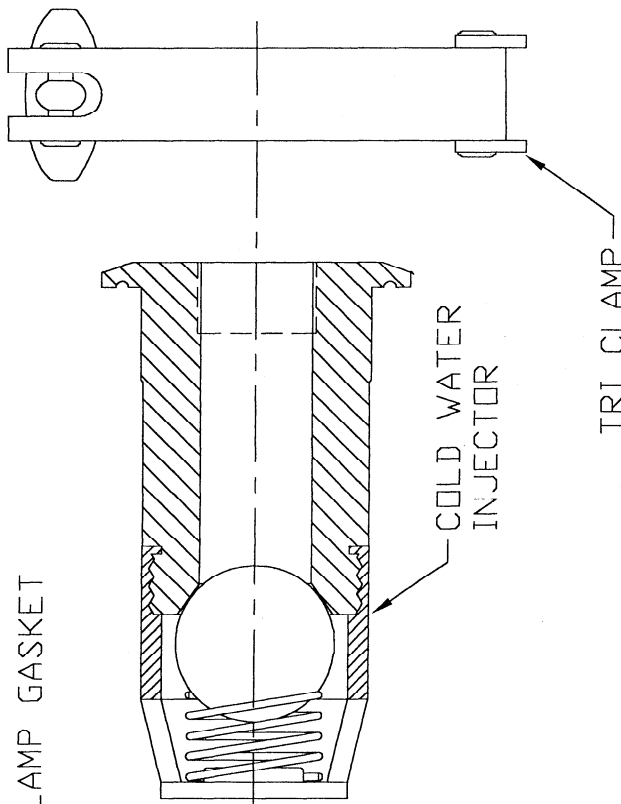
Comments:

DAILY CLEANING INSTRUCTIONS

- 1.) REMOVE CLAMP FROM COLD WATER INJECTOR AND INJECTOR HOUSING.
- 2.) REMOVE INJECTOR FROM HOUSING AND REMOVE TRI-CLAMP GASKET FROM INJECTOR.
- 3.) CLEAN INJECTOR AND HOUSING WITH CLEANING SOLUTION.
- 4.) CLEAN TRI-CLAMP GASKET.
- 5.) PLACE GASKET ON INJECTOR AND REPLACE INJECTOR INTO HOUSING, REPLACE CLAMP. (HAND TIGHTEN ONLY)



TRI CLAMP GASKET



COLD WATER INJECTOR

TRI CLAMP

REV.	DESCRIPTION	BY	DATE
A	REDRAW	G.E.A.	3/24/00
REVISIONS			

JOB#: \_\_\_\_\_ QTY: \_\_\_\_\_

**J.C.PARDO & SONS INC.**

CHECKED BY: \_\_\_\_\_ APPROVED BY: VAL 4/10/95

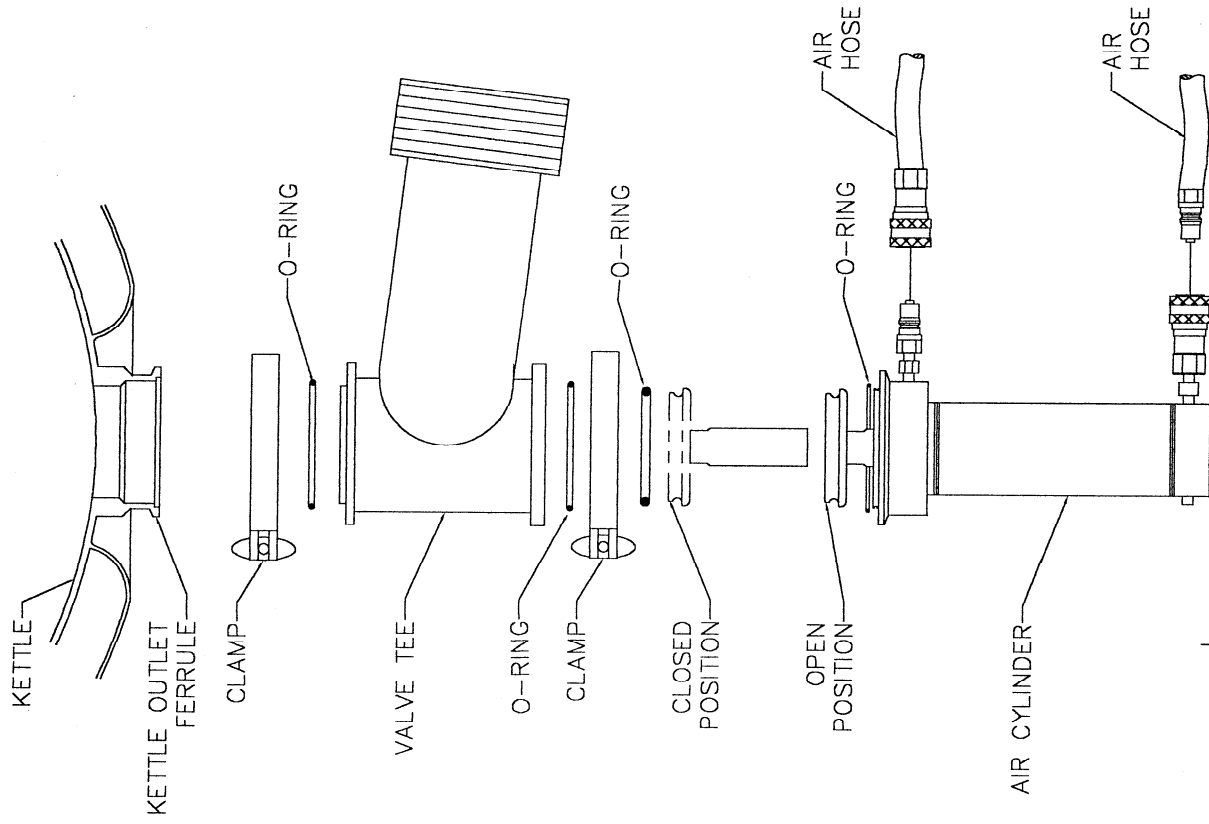
DRAWN BY: TIM DATE: 4/10/95 SCALE: NONE

UNLESS NOTED OTHERWISE TOLERANCES ARE:  
 .XX = ±.01  
 .XXX = ±.005  
 FRACT. = ±1/32"  
 ANGLE = ±.5°  
 FINISH = 64 RMS

**CLEANING INSTRUCTIONS FOR COLD WATER INJECTOR**

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REV.	SIZE	DRAWING NUMBER
A	B	8574
		SHEET
		1 of 1



**J.C.PARDO INSTALLATION & CLEANING INSTRUCTION FOR PRODUCT VALVE**

- 1.) OPEN PRODUCT VALVE.
- 2.) DISCONNECT AIR HOSES.
- 3.) REMOVE AIR CYLINDER.
- 4.) REMOVE VALVE TEE.
- 5.) REMOVE ALL O-RINGS.
- 6.) CLEAN AIR CYLINDER; DO NOT SUBMERGE IN WATER. WIPE CLEAN AND SANITIZE.
- 7.) CLEAN AND SANITIZE TEE AND O-RINGS.
- 8.) GREASE AND REINSTALL O-RINGS.
- 9.) REINSTALL TEE TO KETTLE OUTLET.
- 10.) REINSTALL AIR CYLINDER TO BOTTOM OF TEE.
- 11.) RECONNECT AIR HOSES.
- 12.) O.K. TO CLOSE VALVE AND CHECK FOR ALIGNMENT.

REV.	DESCRIPTION	DATE
A	ADDED O-RING TO VALVE	3/02

REVISIONS

**J.C.PARDO & SONS INC.**  
 1580 REAMES RD. #1220  
 BALTO MD. 21220  
 PHONE (410) 961-3600  
 FAX (410) 361-3600

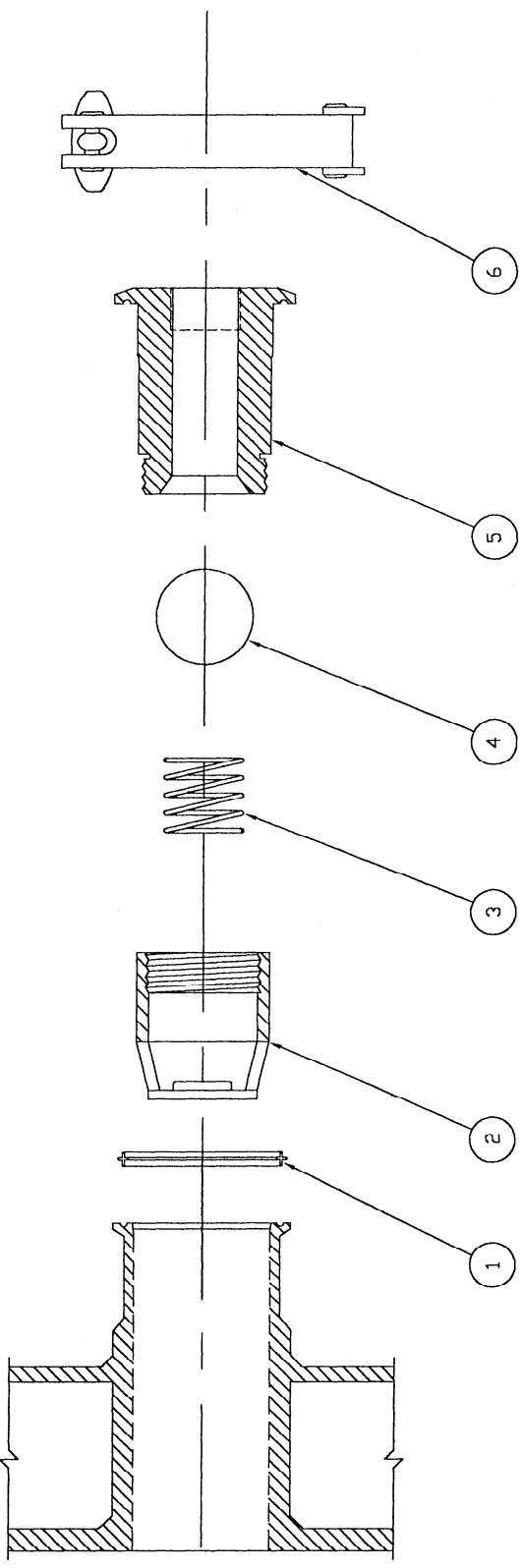
REVISED BY: NONE  
 DATE: 01/01/01  
 DRAWN BY: NONE

3" J.C.PARDO PRODUCT VALVE  
 CLEANING INSTRUCTION

REV. NO. D  
 PART NO. 9027  
 REV. DATE A  
 1 of 1

**DRAWINGS FOR REPLACEMENT PARTS**

ITEM	DRAWING NO.	DESCRIPTION
1	SEU02-0000001	TRI-CLAMP GASKET
2	IFS02-0000002	RETAINER CAP
3	MSSPRING00013	COIL SPRING
4	MSS01-0000001	BALL
5	IFS02-6300001	INJECTOR BODY
6	DFS02-0C00002	TRI-CLAMP



JOB #:

QTY:

REVISIONS	REV.	DATE	DESCRIPTION
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REVISIONS	REV.	DATE	DESCRIPTION

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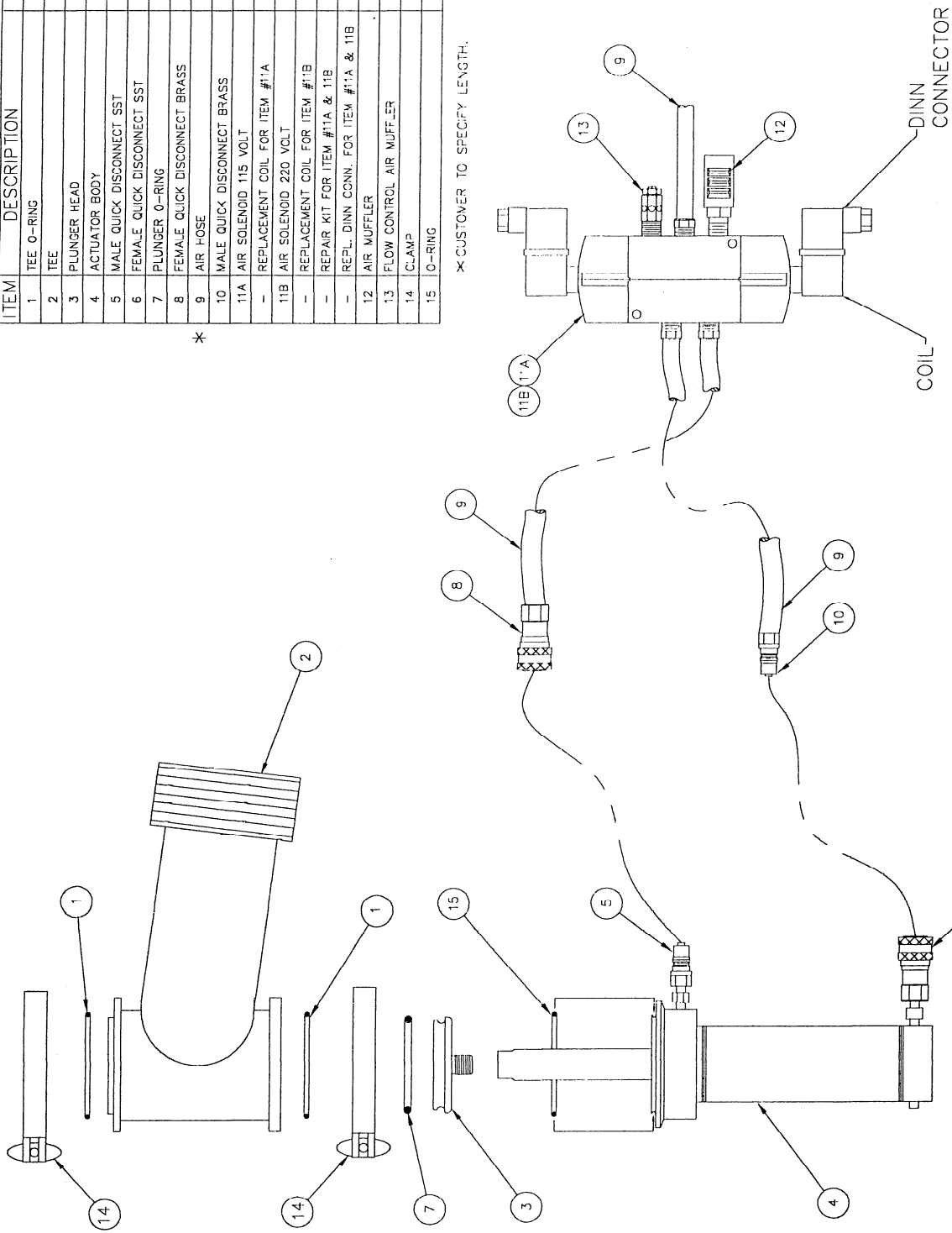
REV.

DATE

REPLACEMENT PARTS

ITEM	DESCRIPTION	PART NUMBER
1	TEE O-RING	SE3CRING00011
2	TEE	1FS03-0000006
3	PLUNGER HEAD	1FS02-7500014
4	ACTUATOR BODY	ARS03-0000001
5	MALE QUICK DISCONNECT SST	ARS00-1200002
6	FEMALE QUICK DISCONNECT SST	ARS00-1200003
7	PLUNGER O-RING	SE3CRING00012
8	FEMALE QUICK DISCONNECT BRASS	1HB00-1200002
9	AIR HOSE	AR700-2500002
10	MALE QUICK DISCONNECT BRASS	1HB00-1200001
11A	AIR SOLENOID 115 VOLT	ARB00-2500013
-	REPLACE COIL FOR ITEM #11A	SP988-8800027
11B	AIR SOLENOID 220 VOLT	ARB00-2500014
-	REPLACE COIL FOR ITEM #11B	SP988-9900028
-	REPAIR KIT FOR ITEM #11A & 11B	SP999-9900074
-	REPL. DINN CONN. FOR ITEM #11A & 11B	ELP00-0000032
12	AIR MUFFLER	ARP00-2500001
13	FLOW CONTROL AIR MUFFLER	ARB00-2500029
14	CLAMP	DFS03-0000001
15	O-RING	SE3CRING00042

\* CUSTOMER TO SPECIFY LENGTH.



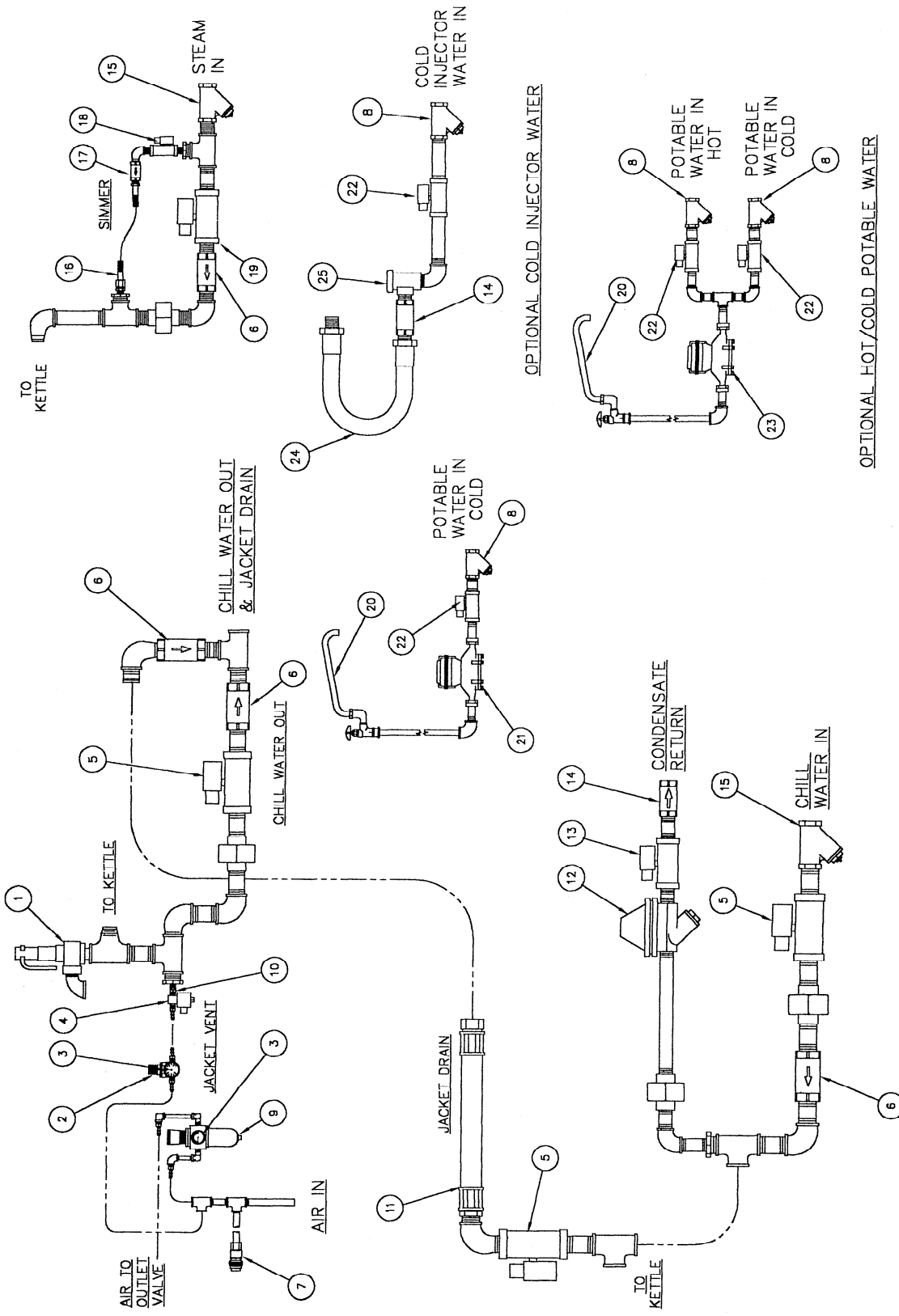
REV.	APPROV. #15	DATE

REVISIONS

J.C. PARDO & SONS INC.  
 1280 REAMES RD.  
 PLOHRT (410) 381-3800

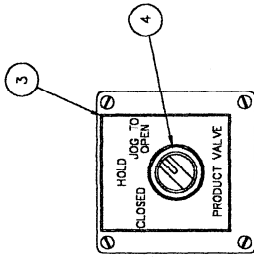
ORDER #  
 DATE 12/5/00  
 QUANTITY

J.C. PARDO PRODUCT VALVE  
 REPLACEMENT PARTS DRAWING  
 11549  
 1 of 1

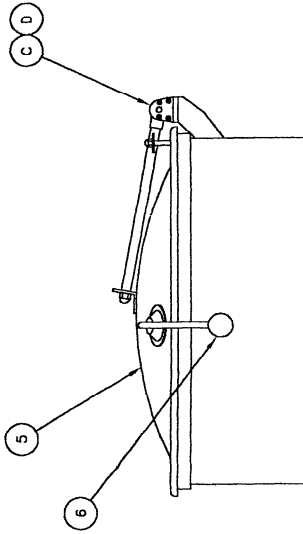


REV	DESCRIPTION	BY	DATE	<b>J.C.PARDO &amp; SONS INC.</b> 1250 REAMES RD. BALTO MD. 21220 PHONE (410) 381-3600		CHECKED BY: APPROVED BY:	ORDER BY: JES DATE: 5-29-01 QUANTITY: NONE	P-DL-100-CC PLUMBING W/DINN CONNECTORS REPLACEMENT PARTS	REV: C SHEET: 1 of 2
				REVISIONS		THE COMPANY MAKES NO WARRANTY, EXPRESS OR IMPLIED, IN THE QUALITY OF THE WORKMANSHIP OR THE MATERIALS USED IN THE FABRICATION OF THIS PRODUCT. THE COMPANY SHALL NOT BE RESPONSIBLE FOR ANY DAMAGE OR INJURY TO PERSONS OR PROPERTY CAUSED BY THE USE OF THIS PRODUCT.		DRAWING NUMBER: 11624	

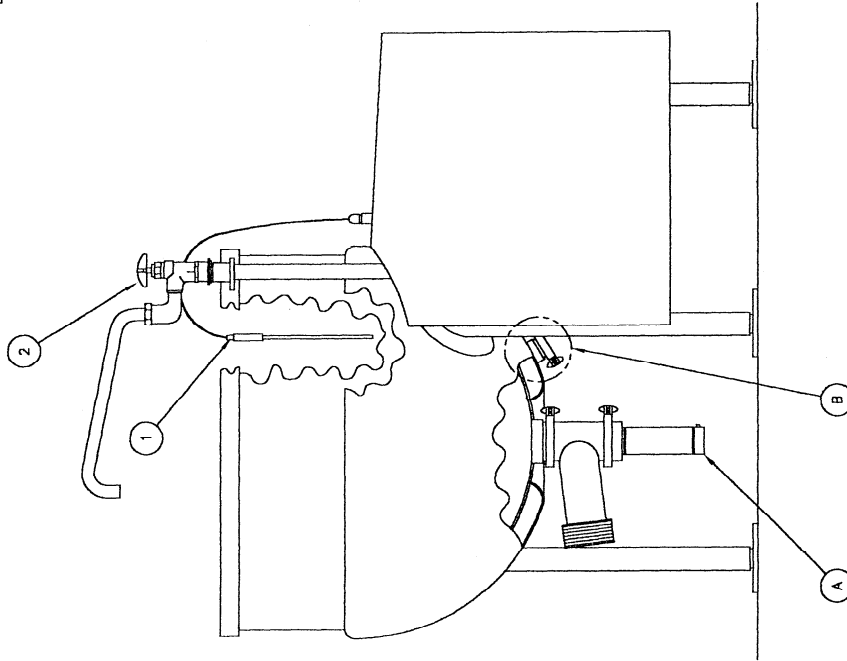




OPTIONAL PRODUCT VALVE SWITCH DETAIL



OPTIONAL COVER



REV.	DESCRIPTION	BY	DATE
B	CHANGED PROD VALVE SWITCH	TJK	03/02
A	ADDED OPT. COVER & SH 2	LJES	10/22/01

**J.C.PARDO & SONS INC.**  
 1250 REAMES RD.  
 BALTO MD. 21620  
 PHONE (410) 391-3600  
 FAX (410) 391-9042

DESIGNED BY: [blank]  
 APPROVED BY: [blank]  
 DRAWN BY: JES  
 DATE: 5/31/01  
 SCALE: NONE

60-200 PASTA KETTLE W/INJECTOR  
 REPLACEMENT PARTS  
 IN ORDER TO OBTAIN THIS PART, PLEASE CONTACT US AT THE PROPERTY OF J.C.PARDO & SONS INC. THE ADDRESS IS: 1250 REAMES RD., BALTO, MD 21620. IF YOU HAVE ANY QUESTIONS, PLEASE CONTACT US AT: (410) 391-3600.

DRAWING NUMBER: 11625  
 SIZE: C  
 REV: B  
 1 of 2

REVISIONS

REPLACEMENT PARTS LIST		
ITEM	PART NO.	DESCRIPTION
1	TSENSOR00012	RTD SENSOR
2	PBB00-7500018	FILL FAUCET
3	NPYELLOW00242	FUNCTION TAG (OPTIONAL)
4	2EP01-25A0022	THREE POSITION TURN SWITCH
5	-----	KETTLE COVER BY KETTLE SIZE (OPTIONAL)
-	1V060GAL00001	60 GALLON KETTLE COVER ASSY.
-	1V100GAL00001	100 GALLON KETTLE COVER ASSY.
-	1V150GAL00001	150 GALLON KETTLE COVER ASSY.
-	1V200GAL00001	200 GALLON KETTLE COVER ASSY.
6	MSP02-0000001	RED BALL (OPTIONAL)

DRAWINGS FOR REPLACEMENT PARTS	
ITEM	DESCRIPTION
A	C-11549 PRODUCT OUTLET VALVE
B	C-11082 WATER INJECTOR (OPTIONAL)
C	B-8539 COVER ACTUATOR 60-100 GAL. (OPTIONAL)
D	B-8415 COVER ACTUATOR 150-200 GAL. (OPTIONAL)

REV. A	CHANGED PROD VLV SWITCH TJK	03/02	DATE	BY	TJK	DATE	03/02	DESCRIPTION	REVISIONS
<p><b>J.C.PARDO &amp; SONS INC.</b>          1250 REAMES RD. BALTO MD, 21220          PHONE (410) 981-5800 FAX (410) 981-0462</p>									
DESIGNED BY	APPROVED BY	DRAWN BY	DATE	60-200 PASTA KETTLE W/INJECTOR REPLACEMENT PARTS					
		JES	5/31/01	THIS DRAWING IS THE PROPERTY OF J.C. PARDO & SONS INC. IT IS TO BE USED ONLY FOR THE MANUFACTURE OF THE EQUIPMENT SPECIFIED HEREON. IT IS TO BE KEPT IN THE OFFICE OF THE DESIGNER AND NOT TO BE LOANED, REPRODUCED, COPIED, OR IN ANY MANNER DISSEMINATED TO ANY OTHER PERSON OR ORGANIZATION.					
REV. A		C		DRAWING NUMBER 11625 SHEET 2 of 2					

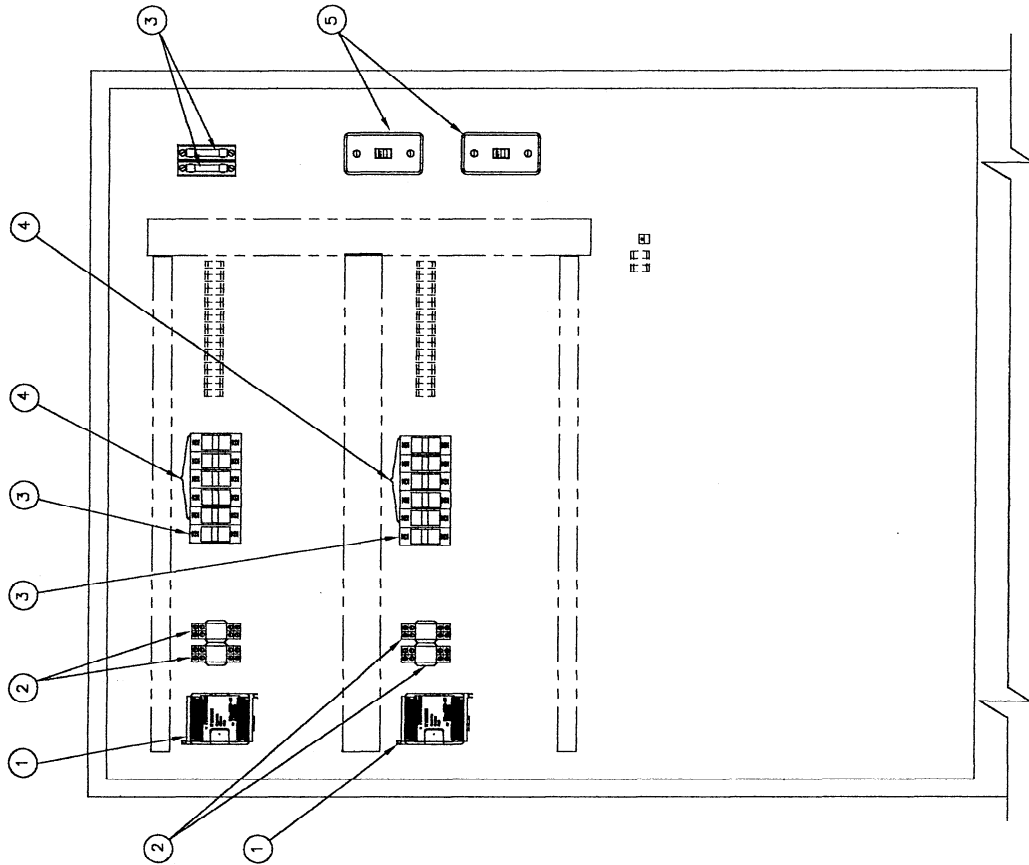


REPLACEMENT PARTS		
ITEM	PART NO.	DESCRIPTION
1	EL800-0000042	PARTLOW 8000
-	EL977-7700019	REPLACEMENT PEN MOTOR ITEM #1
-	EL977-7700018	REPLACEMENT CHART MOTOR ITEM #1
-	EL977-7700020	REPLACEMENT TOUCH PAD COVER
-	ELP00-0000037	REPLACEMENT DOOR FOR ITEM #1
-	ELP00-0000036	REPLACEMENT DOOR WINDOW ITEM #1
2A	MSJ00-0000005	24 HOUR CHART PAPER 'F'
2B	MSJ00-0000006	24 HOUR CHART PAPER 'C'
3	MSP00-0000002	RED REPLACEMENT PEN
4	NPYELLOW00110	NAMEPLATE
5	2EP00-8800025	RED LIGHTED TURN SWITCH
-	ELV00-6000001	REPLACEMENT BULB FOR ITEM #5
6	NPYELLOW00108	NAMEPLATE
7	2EP00-8800006	TWO POSITION SWITCH
8	NPYELLOW00116	NAMEPLATE
9	NPYELLOW00111	NAMEPLATE
10	ELP00-8800001	FOUR POSITION SWITCH
11	NPYELLOW00107	NAMEPLATE
12	2EP00-8800006	TWO POSITION SWITCH
13	NPYELLOW00106	NAMEPLATE
14	2EP00-8800007	BLACK PUSH BUTTON
15	EL800-0000066	DIGITAL DURANT WATER COUNTER
-	ELV02-5000019	REPLACEMENT .315A FUSE ITEM #15
16	NPRED0000019	NAMEPLATE WARNING
17	NPYELLOW00109	NAMEPLATE
18	2EP00-8800022	THREE POSITION SWITCH
19	NPYELLOW00241	NAMEPLATE
20	2EP00-8800044	THREE POSITION SWITCH

REV.	DESCRIPTION	BY	DATE
	REVISIONS		
<b>J.C. PARDO &amp; SONS INC.</b> 1250 REAMES RD. BALTO MD. 21220 PHONE (410) 381-3600 FAX (410) 381-8048		CHECKED BY: DATE: 3/13/02 APPROVED BY: SIGNATURE:	DUAL PASTA KET. FL. MNTD. CONTROL PANEL REPLACEMENT PARTS (WHOLE FOODS ONLY) C THE PARTS OF THIS PRODUCT ARE THE PROPERTY OF J.C. PARDO & SONS INC. ALL RIGHTS RESERVED. THIS DOCUMENT IS THE PROPERTY OF J.C. PARDO & SONS INC.
DRAWING NUMBER: 11650 SHEET: 2 of 2			

UNIVERSAL REPLACEMENT PARTS

ITEM	PART NO.	DESCRIPTION
1	EL8CO-0000046	PROGRAMMABLE CONTROLLER
2	ELPSW-0000002	RELAY
3	ELPSW-0000003	REPLACEMENT BASE FOR ITEM #2
4	ELV02-5000001	5 AMP FUSE
5	ELV02-5000002	1 AMP FUSE
5	ELPSW-0000007	LOW VOLTAGE DISCONNECT



**J.C. PARDO & SONS INC.**  
 1250 REARNS RD. BALTO MD. 21220  
 PHONE (410) 381-3600 FAX (410) 381-8046

INTERNAL DUAL CONTROL PANEL 120V  
 PASTA KETTLE

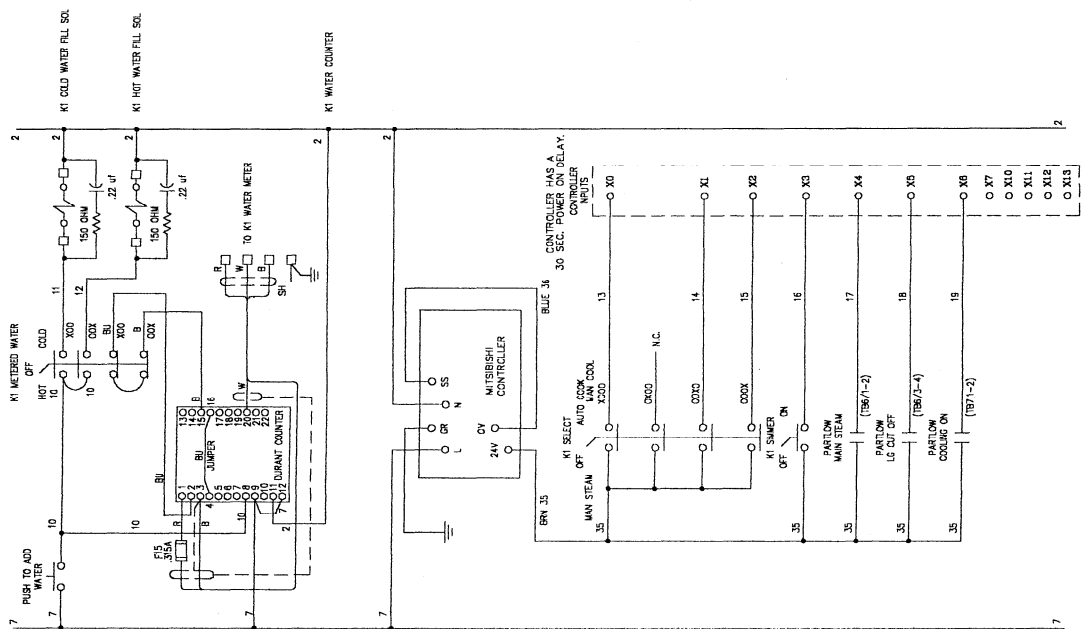
REVISIONS

REV.	DESCRIPTION	BY	DATE
1			

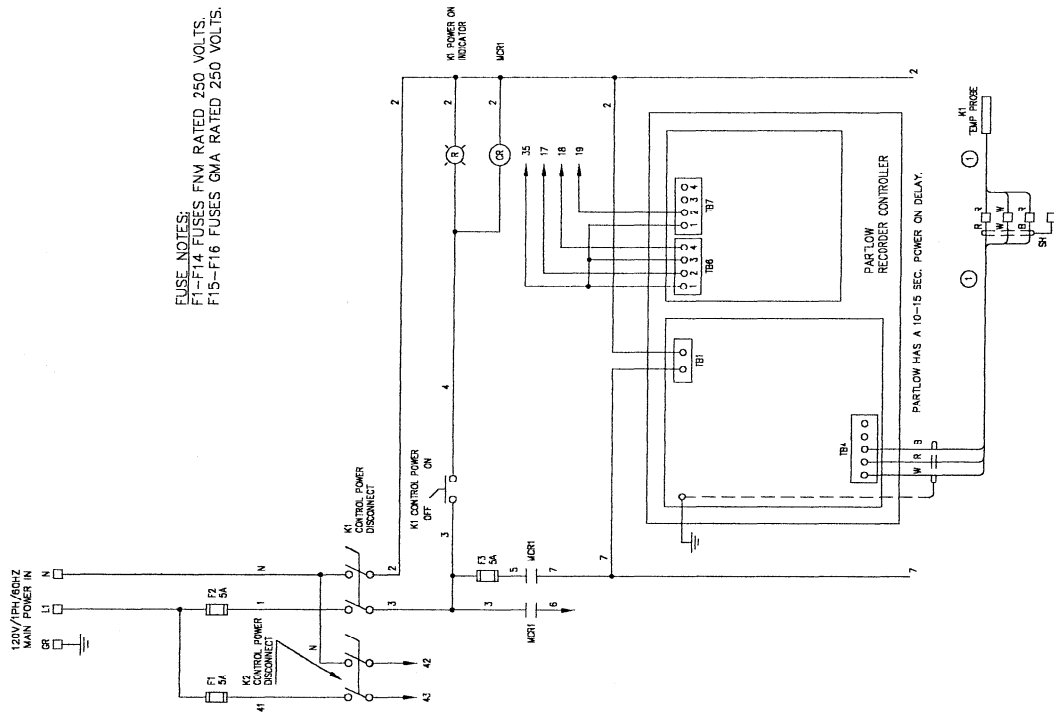
DESIGNED BY: [blank]  
 APPROVED BY: [blank]  
 DATE: 3/12/02  
 DRAWN BY: JES  
 SCALE: NONE

STAMP NUMBER: 11651  
 SHEET: 1 of 1

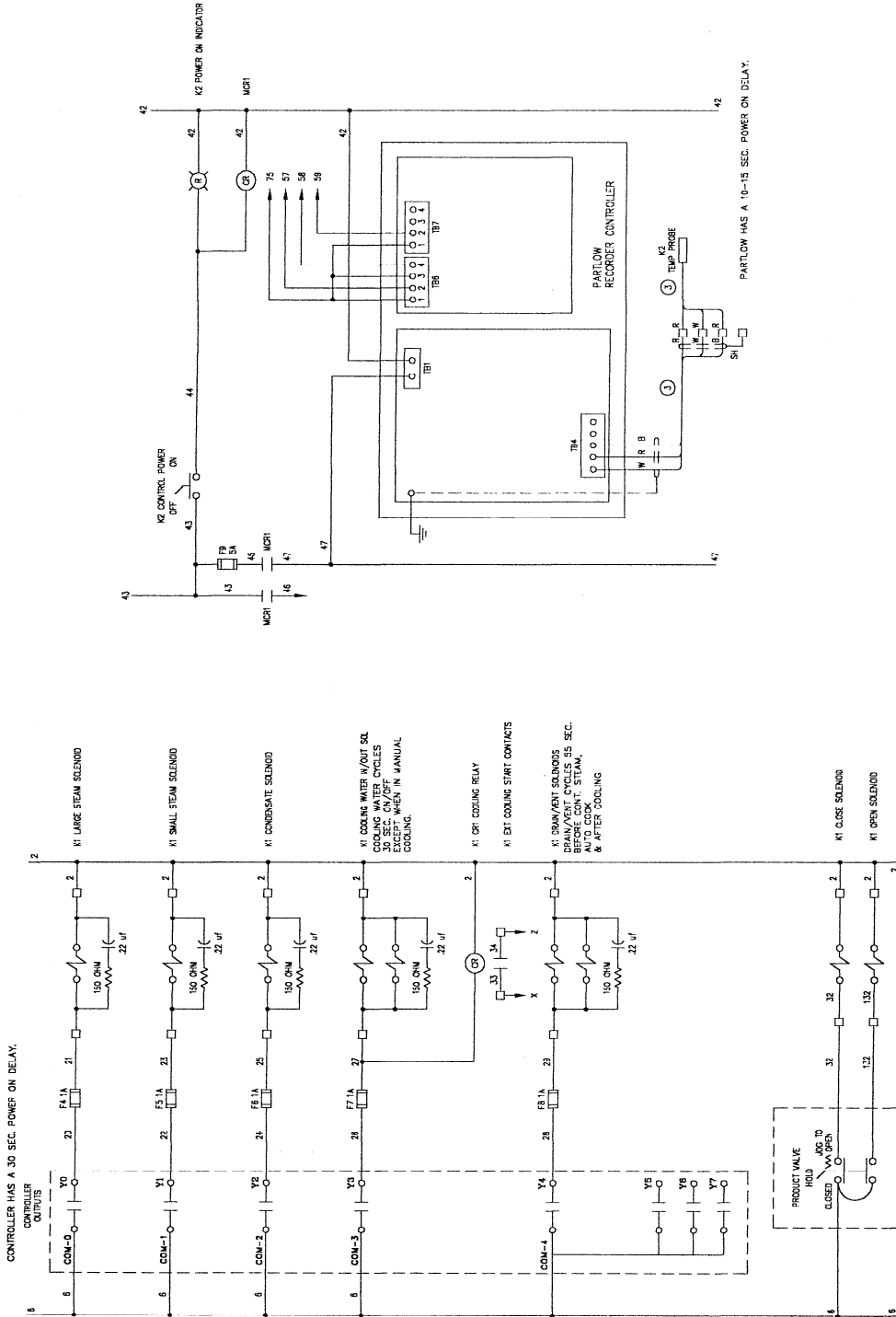
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FUSE NOTES:  
 F1-F14 FUSES FNV RATED 250 VOLTS.  
 F15-F16 FUSES GMA RATED 250 VOLTS.

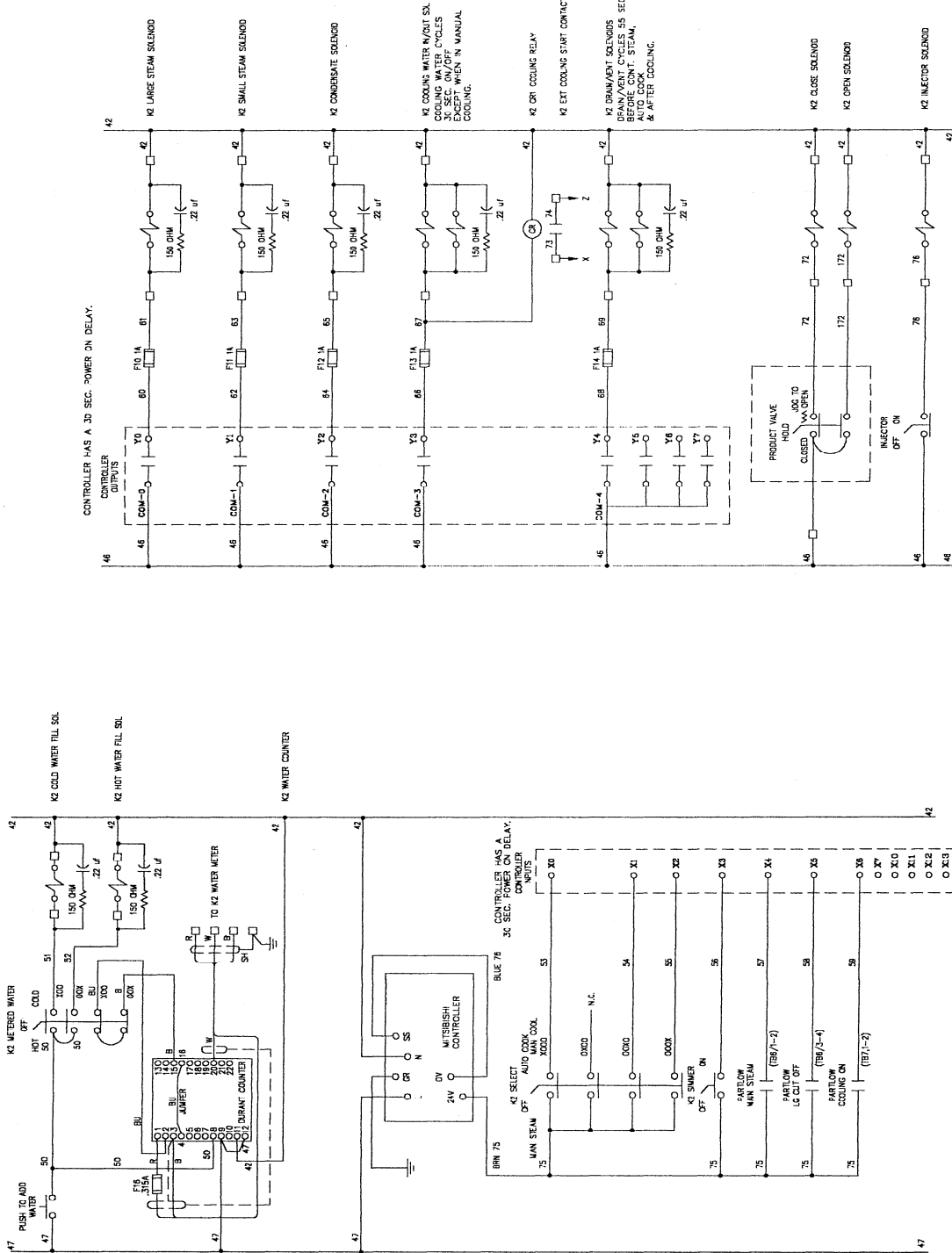


REV	DESCRIPTION	BY	DATE	REVISIONS
<b>J.C. PARDO &amp; SONS INC.</b> 1250 REAMES RD. BALTO MD. 21220 PHONE (410) 391-3600 FAX (410) 391-9042				DRAWN BY: JES DATE: 12/27/01 SCALE: NONE
ELECTRICAL SCHEMATIC 120V HOT/COLD DUAL PASTA CONTROL PANEL				DRAWING NUMBER: <b>ES-0243</b> SHEET <b>1 of 4</b>

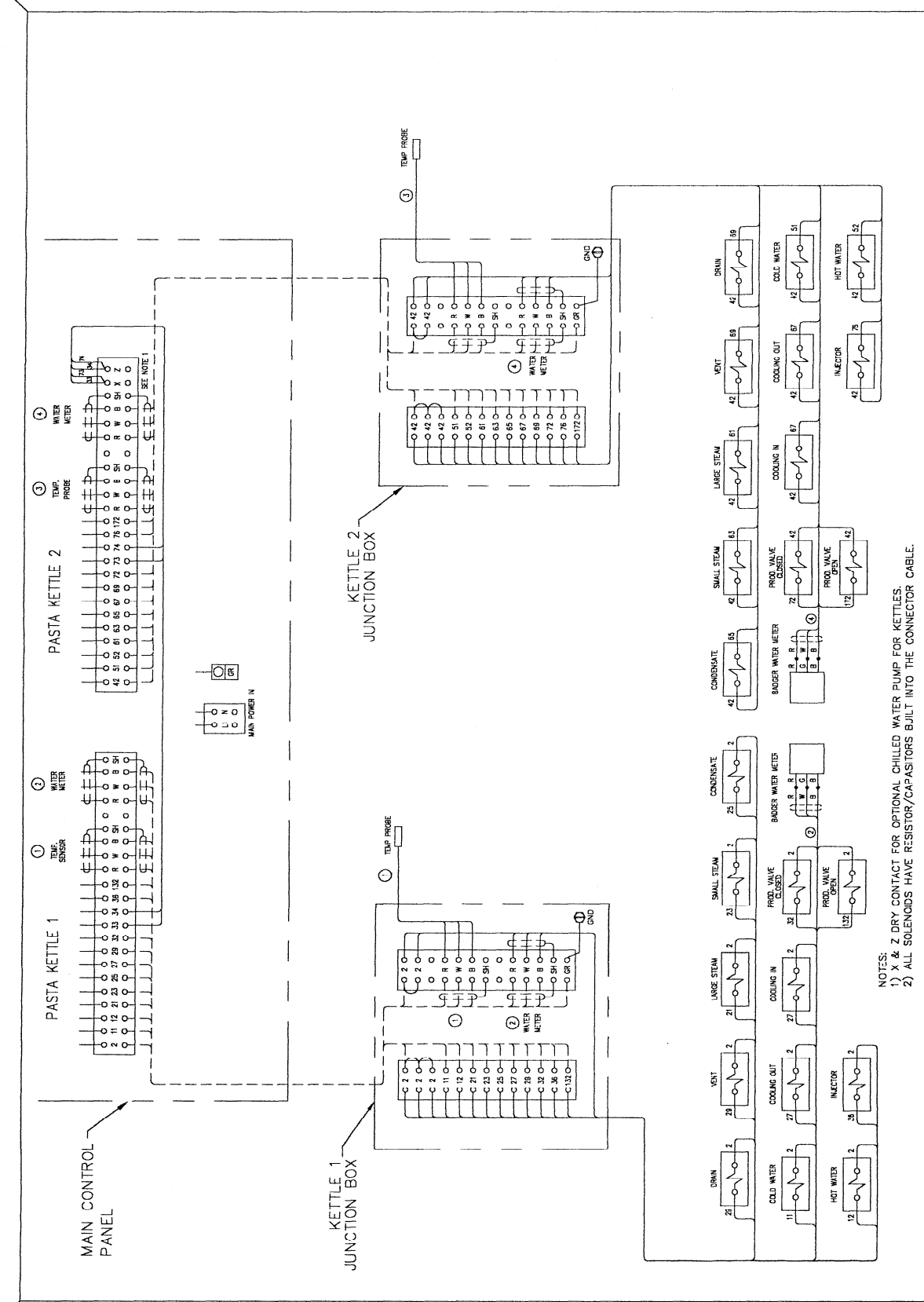


REV	DESCRIPTION	BY	DATE	APPROVED BY	DATE	DRAWN BY	JES	DATE	12/27/01	SCALE	NONE	ELECTRICAL SCHEMATIC 120V HOT/COLD DUAL PASTA CONTROL PANEL	DRAWING NUMBER	ES-0243	SHEET	2 of 4
	REVISIONS															

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REV	DESCRIPTION	BY	DATE	REVISIONS
<b>J.C. PARDO &amp; SONS INC.</b> 1250 REAMERS RD. BALTO MD. 21220 PHONE (410) 391-9800 FAX (410) 391-9042				DRAWN BY: JES DATE: 12/27/01 SCALE: NONE
<b>ELECTRICAL SCHEMATIC 120V HOT/COLD DUAL PASTA CONTROL PANEL</b>				DRAWING NUMBER: C ES-0243 SHEET: 3 of 4



REV. \_\_\_\_\_ DESCRIPTION \_\_\_\_\_ BY \_\_\_\_\_ DATE \_\_\_\_\_  
 REVISIONS

DRAWN BY: JES  
 DATE: 12/27/01  
 CHECKED BY: \_\_\_\_\_  
 APPROVED BY: \_\_\_\_\_  
 SCALE: NONE

**J.C. PARDO & SONS INC.**  
 1250 REAMERS RD. BALTO MD. 21220  
 PHONE (410) 391-9800 FAX (410) 391-9042

ELECTRICAL SCHEMATIC 120V HOT/COLD  
 DUAL PASTA CONTROL PANEL

SIZE: C  
 DRAWING NUMBER: ES-0243  
 REV: 4 of 4

- NOTES:
- 1) X & Z DRY CONTACT FOR OPTIONAL CHILLED WATER PUMP FOR KETTLES.
  - 2) ALL SOLENOIDS HAVE RESISTOR/CAPACITORS BUILT INTO THE CONNECTOR CABLE.

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## PREVENTIVE MAINTENANCE

### COOK/CHILL MIXER & PASTA KETTLES

#### A. **AUTOMATIC DUMP VALVE**

##### **Weekly**

- Check air collector regulator for moisture, dirt, and proper pressure
- Check all orings and seals and gaskets
- Check valve operation
- Lubricate with light oil when needed
- Check air hose for leaks or signs of wear

#### B. **TILT MECHANISM ( Hydraulic Tilt )**

##### **Weekly**

- Check for leaks
- Check for smooth operation
- Check switches

##### **Yearly**

- Change hydraulic fluid every two years. (1 1/2 gallons of **FOOD GRADE** hydraulic fluid) ( Shell Telis #5 )

##### **( Electric Tilt )**

##### **Weekly**

- Check for smooth operation
- Check switches

##### **Monthly**

- Check for movement in mechanism
- Grease trunnions monthly ( **Food Grade Grease** )

#### C. **AIR PRESSURE**

##### **Weekly**

- 45 psi dump valve - 15 psi for jacket purge
- Air must be clean and dry
- Check all air lines & fittings for leaks

#### D. **STEAM TRAP**

##### **Monthly**

- Check proper operation

**PREVENTIVE  
MAINTENANCE**

**COOK/CHILL MIXER & PASTA KETTLES (continued)**

**E. SAFETY VALVE**

**Weekly**

- Check for leakage
- Steam pressure 65 psi. max.
- Safety set at 100 psi.

**F. LEAKS**

**Weekly**

- Check for leaks of any type ( water - steam - hydraulic )  
( **Leaks take away from performance and will lead to costly repair** )

**G. Control Panels**

**Weekly**

- Signs of water damage
- Check operation of all controls
- Water meter operation
- Temp read outs
- Temp charting
- Temp controlling
- RTD adjustments
- Mixer operation & speed control
- Gentle heat operation
- product valve operation

## **P-KDL-60-CC**

- Make sure kettle is level, equipment can move as floors settle
- Make sure kettle is bolted securely to floor, bolts may loosen after time
- Check the incoming power and amp draws (per rating plate)
- Check incoming air pressure (1" line 1cfm @ 90psi.)
- Check air pressure regulator/collector for draw off valve (45psi.)
- Check air pressure regulator for kettle jacket purge (15psi.)
- Check air collector regulator for moisture, dirt (Must be clean & dry)
- Check all o-rings and seals for wear and proper lubrication
- Check the installation 3" Flush Piston Draw Off Valve
- Check all air hoses for leaks and signs of wear
- Check incoming steam pressure (3/4"line / 320PPM / 65psi.)
- Check the steam trap for proper operation (clean or replace if needed)
- Check the operation of safety valve 100psi. rating
- Check for steam leaks (Inlets and Returns)
- Make sure temperature sensor is properly installed
- Check chill water supply and return lines for leaks.
- Check the control panel for any signs of corrosion moisture
- Check the complete operation of all kettle controls
- Check the operation of 3" Flush Piston Draw Off Valve
- Check water meter operation
- Make sure the Partlow chart recorder/controller is (controlling, reading, and charting correctly)
- Check the cooking operation in both automatic and in manual modes
- Check the operation of gentle heat mode
- Check the operation of the chill mode

## **P-KDL-100-CC**

- **Make sure kettle is level, equipment can move as floors settle**
- **Make sure kettle is bolted securely to floor, bolts may loosen after time**
- **Check the incoming power and amp draws (per rating plate)**
- **Check incoming air pressure (1" line 1cfm @ 90psi.)**
- **Check air pressure regulator/collector for draw off valve (45psi.)**
- **Check air pressure regulator for kettle jacket purge (15psi.)**
- **Check air collector regulator for moisture, dirt (Must be clean & dry)**
- **Check all o-rings and seals for wear and proper lubrication**
- **Check the installation 3" Flush Piston Draw Off Valve**
- **Check all air hoses for leaks and signs of wear**
- **Check incoming steam pressure (3/4"line / 320PPM / 65psi.)**
- **Check the steam trap for proper operation (clean or replace if needed)**
- **Check the operation of safety valve 100psi. rating**
- **Check for steam leaks (Inlets and Returns)**
- **Make sure temperature sensor is properly installed**
- **Check chill water supply and return lines for leaks.**
- **Check the control panel for any signs of corrosion moisture**
- **Check the complete operation of all kettle controls**
- **Check the operation of 3" Flush Piston Draw Off Valve**
- **Check water meter operation**
- **Make sure the Partlow chart recorder/controller is (controlling, reading, and charting correctly)**
- **Check the cooking operation in both automatic and in manual modes**
- **Check the operation of gentle heat mode**
- **Check the operation of the chill mode**

## **P-KDL-150-CC**

- Make sure kettle is level, equipment can move as floors settle
- Make sure kettle is bolted securely to floor, bolts may loosen after time
- Check the incoming power and amp draws (per rating plate)
- Check incoming air pressure (1" line 1cfm @ 90psi.)
- Check air pressure regulator/collector for draw off valve (45psi.)
- Check air pressure regulator for kettle jacket purge (15psi.)
- Check air collector regulator for moister, dirt (Must be clean & dry)
- Check all o-rings and seals for wear and proper lubrication
- Check the installation 3" Flush Piston Draw Off Valve
- Check all air hoses for leaks and signs of wear
- Check incoming steam pressure (3/4"line / 320PPM / 65psi.)
- Check the steam trap for proper operation (clean or replace if needed)
- Check the operation of safety valve 100psi. rating
- Check for steam leaks (Inlets and Returns)
- Make sure temperature sensor is properly installed
- Check chill water supply and return lines for leaks.
- Check the control panel for any signs of corrosion moisture
- Check the complete operation of all kettle controls
- Check the operation of 3" Flush Piston Draw Off Valve
- Check water meter operation
- Make sure the Partlow chart recorder/controller is (controlling, reading, and charting correctly)
- Check the cooking operation in both automatic and in manual modes
- Check the operation of gentle heat mode
- Check the operation of the chill mode

## **P-KDL-200-CC**

- **Make sure kettle is level, equipment can move as floors settle**
- **Make sure kettle is bolted securely to floor, bolts may loosen after time**
- **Check the incoming power and amp draws (per rating plate)**
- **Check incoming air pressure (1" line 1cfm @ 90psi.)**
- **Check air pressure regulator/collector for draw off valve (45psi.)**
- **Check air pressure regulator for kettle jacket purge (15psi.)**
- **Check air collector regulator for moisture, dirt (Must be clean & dry)**
- **Check all o-rings and seals for wear and proper lubrication**
- **Check the installation 3" Flush Piston Draw Off Valve**
- **Check all air hoses for leaks and signs of wear**
- **Check incoming steam pressure (3/4"line / 320PPM / 65psi.)**
- **Check the steam trap for proper operation (clean or replace if needed)**
- **Check the operation of safety valve 100psi. rating**
- **Check for steam leaks (Inlets and Returns)**
- **Make sure temperature sensor is properly installed**
- **Check chill water supply and return lines for leaks.**
- **Check the control panel for any signs of corrosion moisture**
- **Check the complete operation of all kettle controls**
- **Check the operation of 3" Flush Piston Draw Off Valve**
- **Check water meter operation**
- **Make sure the Partlow chart recorder/controller is (controlling, reading, and charting correctly)**
- **Check the cooking operation in both automatic and in manual modes**
- **Check the operation of gentle heat mode**
- **Check the operation of the chill mode**