



# ELECTRIC PASTA COOKER USER MANUAL



**ITEM NO: 900110**  
**MODEL NO: PV-100**

## **IMPORTANT SAFEGUARDS**

When using electrical appliances, basic safety precautions should always be followed:

1. Read all instructions. When reading, please refer to the page of illustrations to relate the pictures and text. The appliance should be used strictly in accordance with these instructions.
2. Do not touch hot surfaces. Use handles.
3. To prevent fire, electric shock and injury, do not immerse cord, plugs, base or appliance in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children or infirm persons. Please use and keep that appliance and its supply cord out of the reach of children. Warn other users, especially children, of the possible dangers (eg. Escaping steam, hot water, hot lid, etc) Do not allow children to use as a toy.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance which has been damaged in any way or has a defective cord or plug.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over the edge of the table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. For corded models: always attach the plug to the appliance first, then plug the cord into the wall outlet. For all models: to disconnect, switch-off the appliance and then remove plug from wall outlet.
12. Do not use the appliance for other than intended use.
13. High temperatures are generated during use which could cause burns. Always lift the pasta cooker by the handle.
14. Do not place the base of your appliance in a metal tray. If water spills over into the tray, and a build-up occurs, it could become dangerous to touch.
15. Position the pasta cooker to the rear of work surfaces to prevent overhanging of the power cord. Water can remain hot for a considerable time after boiling and can present a scald hazard.
16. **WARNING** : this appliance must never be filled on its base.
17. An electrical appliance should not be used if it has been dropped at any time. In such cases, please contact your authorized service centre.
18. Before pouring, wait until the pasta cooker has stopped boiling and then pour steadily. If the pasta cooker is tipped too much, the lid may fall off or open.
19. Do not use the appliance for more than two consecutive operating cycles. Ensure that the appliance is allowed to cool for at least 30 minutes after every two consecutive batches.
20. Extreme caution must be used when moving an appliance containing hot liquids.
21. Use only with the base provided.
22. **CAUTION**: To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.
23. **CAUTION**: DO not operate the cooker on an inclined plane. Do not operate the cooker unless the element is fully immersed. Do not move the kettle while it is switched on.

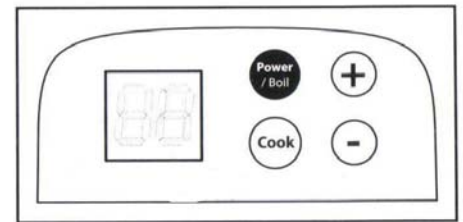
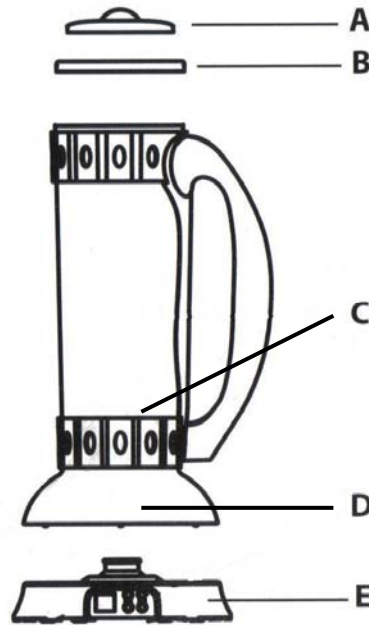
### **SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY**

- A. A short power cord is provided to reduce the risks of resulting from becoming entangled in or tripping over a longer cord accidentally.
- B. Extension cords are available and may be used if care is exercised in their use.
- C. If an extension is used:
  - 1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance,
  - 2) if the appliance is of the grounded type, the extension cord should be a grounding-type 3- wire cord, and
  - 3) the longer cord should be arranged so that it will not drape over the counter top or table where it can be pulled on by children or tripped over accidentally.

**PREHEATING OF THE APPLIANCE IS NOT NECESSARY.**

## PARTS DESCRIPTION

- A - Interlocking Lid
- B - Interlocking strainer
- C - Locking pasta Tray
- D - Cooking Tube
- E - Power Base with Control Panel



Control Panel close-up

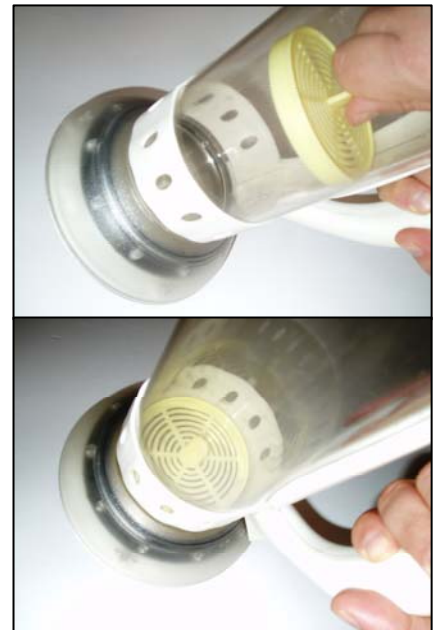
## OPERATION

The Dome cooks your pasta in four easy steps:

1. Boil Water
2. Add Pasta and Cook
3. Drain Water from Pasta
4. Serve

### **BOIL WATER**

1. With the Cooking Tube removed from the Power Base, Insert the Locking Pasta Tray into the bottom of the Cooking Tube as shown and lock it into place by turning in a clockwise, direction then add up to 1.5L (6cups)\* of water into the Cooking Tube, and place both the Interlocking Lid and Interlocking Strainer on the Cooking Tube and lock them into place by turning in a clockwise direction. \* 1 cup = 250ml
2. Place the Cooking Tube on the Power base and plug the Power Base into a standard wall outlet.
3. Press the "POWER / BOIL" on the Control Panel. This display on the control panel will turn on and the unit will go into the water boil mode. The timer's display numbers will rotate in a clockwise direction indicating that the unit is in the boil mode.
4. Once the water has boiled, the appliance's power base will beep and flash "00" indicating the completion of the boil cycle.



### **ADD PASTA AND COOK**

1. Once completed the Boil cycle, the appliance's Power Base will beep and flash "00" indicating that you must add pasta to your Pasta Cooker.
2. Carefully remove both the Interlocking Lid and Interlocking Strainer by turning them counter-clockwise and removing them from Cooking Tube.
3. Add up to 250 g (8 oz) of pasta into the cooking tube being careful not to overfill the pasta tube past the MAXIMUM water level indicated on the unit.

**DO NOT OVERFILL THE PASTA COOKER.  
DO NOT ADD MORE THAN 1.5L (6CUPS) OF WATER.**

4. Replace the Interlocking Strainer and Interlocking Lid by turning them clockwise until they lock into place
5. Press the "COOK" button and select the appropriate cooking time to cook your pasta. PLEASE NOTE: the default cook time for your Pasta Cooker is 6 minutes. You can adjust the cook cycle to be as little as 1 minute all the way up to 20 minutes by pressing the "+" and "-" keys on the control panel\*
6. Within 5 seconds after you select the desired cooking time, your Pasta Cooker will start the cooking cycle.

\*As a guideline we recommend the following cooking times. You may also find cook times on pasta packaging.

| SHAPE     | TYPE  | COOKING TIME    |
|-----------|-------|-----------------|
| Spaghetti | Fresh | 8 - 10 minutes  |
| Spaghetti | Dried | 13 - 15 minutes |
| Macaroni  | Dried | 15 - 17 minutes |

Use the above table as a guideline for the amount of time that is required to cook your pasta. As with any pasta cook until desired tenderness.

### **DRAIN WATER FROM PASTA**

1. Once completed the Cook cycle, the appliance's Power Base will beep and flash "00" indicating that the Cook cycle is completed.
2. Carefully remove the Interlocking Lid by turning it counter-clockwise and removing it from the Cooking Tube. Make sure that the interlocking strainer is STILL LOCKED IN PLACE.
3. Remove the Cooking Tube from the Power Base and drain the water from the Pasta.
4. Your Pasta is cooked and ready to serve.
5. If you wish you can mix in your favourite sauce and shake it right up in the Cooking Tube. PLEASE NOTE: if you wish to do this make sure to properly clean your Pasta Cooker (see Cleaning Section Below)

**DO NOT USE THE APPLIANCE FOR MORE THAN TWO CONSECUTIVE OPERATING CYCLES. ENSURE THAT THE APPLIANCE IS ALLOWED TO COOL FOR AT LEAST 30 MINUTES AFTER EVERY TWO CONSECUTIVE BATCHES.**

## **MAINTENANCE**

WARNING: Failure to follow these cleaning instructions could damage your appliance, and/or risk of electric shock.

DO NOT SUBMERGE YOUR PASTA COOKER OR ITS POWER BASE IN WATER, AS THE ELECTRICAL CONNECTIONS AND THE SWITCHED MUST NOT COME INTO CONTACT WITH WATER.

1. Unplug your Pasta Cooker from the Wall Outlet, and allow it to cool
  2. Clean the Power Base only if necessary with a damp cloth or sponge. Dry with a soft dry cloth
  3. Clean the exterior of the Cooking Tube with a damp cloth or sponge. Dry with a soft dry cloth.
  4. Remove the Interlocking Lid, Interlocking Strainer, and Locking Pasta Tray from the Cooking Tube by turning them in a counter-clockwise direction and clean them in a soap and water solution.
  5. Clean the interior of the Cooking Tube with a damp cloth or sponge. If necessary you can clean the interior of the Cooking Tube with soap and water. Let soak and rinse multiple times with clean water.
-