



MOD : CNE/6PRA

Production code : NEN16ALME

08/2025

Installation, operation and Care Instructions

Electric noodle boiler

Model :

CNE/6PRA



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1. General information

1.1 Information for the reader



Please read these manual instructions carefully before using this appliance.
To quickly find the specific topics you are interested in, refer to the index at the beginning of the manual. This manual is written to:



All information is intended for general readers, i.e., users of the device.



All information is provided to special categories of readers, i.e. all qualified operators authorized to handle, transport, install, maintain, repair and dispose of the device

Qualified operators can also read the information for the general public to get a more complete picture of the information provided, if necessary.

1.2 Warning, signs and symbols



1.2.1 Warning

Warnings are indicated by a pictogram and a warning word.

The type and source of the hazard and the consequences are described as well as instructions for avoiding the hazard. The margins of the pictograms and signal words used are explained in the "Signs" and "Symbols" section

1.2.2 Signs



Risk of electrocution or high voltage

Imminent danger

→ Failure to comply results in death or serious injury (caused by electric shock)



Hot Surface

Hazardous Situation

→ Failure to follow may result in minor or semi-serious injury (caused by a hot surface)



Damage

Warning

→ Failure to comply may result in damage



Pacemaker (especially for induction)

Possible danger

→ Failure to comply may result in death or serious injury.



Risk of Injury

Potential Danger

→ Failure to comply may result in death or serious



injury

→ Connect the wire to ground



Important
→ failure to do so may result in damage



Note
→ Special Device Note



Careful
→ Failure to comply may result in damage



User Sign
→ information must be read by the user



Technician Sign
→ information must be read by the technician



CE Certification
→ The device has a CE certificate license

1.2.3 Symbols

Symbols	Meaning	Explanation
1.	Instruction, Single Step	The instructions must be followed in the Order given
2.		
Chips, such as "1.1", "a", "etc.	Instruction, several steps	The statement can be executed in any sequence
→	Instruction, several steps	Action is needed here

1.3 General Device Information



The DIAMOND Electric Noodle Boiler is an excellent stainless steel cooking appliance with a power output of 12 kW. The water temperature is maintained by heating control with a maximum operating temperature of 1000°C. The appliance is supported by bowls that can withstand salt and acid and equipped with special noodle baskets with stand. It is also equipped with a timer control to set the timer and lift the basket. This appliance is suitable for cooking noodles. Featuring a removable clip gasket to connect the Meritus family product. It is very important to keep this instruction manual with the device for future reference. If this device has been sold or transferred elsewhere, make sure this book comes with it. Therefore, the new user can learn more about its functions and other relevant information.

1.4 Service and warranty request procedure



1.4.1 Service Request

Contact one of the authorized service centers or DIAMOND for all requirements. When requesting service, indicate the data provided on the nameplate and provide a description of the defect.

1.4.2 Guarantee

DIAMOND offers a 12-month warranty under certain conditions. DIAMOND will deny any claim for accident caused by misuse, disobeying rules and/or disobeying warnings. Below are the cases that invalidate the warranty:

1. Improper use by one or more untrained persons
2. Disobeying local regulations on installation and safety standards
3. Not doing routine maintenance
4. Replace some parts with a non-original replacement part
5. Do not follow the instructions in the manual correctly

2. Safety Instruction



Important! Before installation, place the device on a solid, flat, stable, and horizontal surface and the availability of the connection.

Read these manual instructions carefully before using the DIAMOND Electric Noodle Boiler. You will find below the strictly respected safety instructions:

1. Improper installation, maintenance, cleaning, or modification of the device may result in serious injury or death and could damage the device.
2. Mechanics should inform personnel regularly to avoid accidents and damage to the aircraft.
3. The DIAMOND electric noodle boiler can only be used by qualified personnel.
4. DO NOT place the appliance in a toxic area or pose an explosion hazard.
5. DO NOT place the appliance near flammable materials such as gasoline, grease, clothing, liquid gas, paper, etc.
6. DO NOT place the appliance in a humid room or condition or in conditions such as rain or near water leaks, etc.
7. DO NOT use the device to dry clothes, paper, or live animals.
8. DO NOT use the appliance to heat non-food items.
9. Place the unit in a well-ventilated room.
10. Before cleaning or servicing the appliance, detach the gas line and allow it to cool.
11. DO NOT touch the area  where this sign signifies a hot surface. Beware of serious burns.
12. Do NOT attempt to disassemble or repair the appliance. Licensed mechanics must do all work.



RISK OF INJURY!

- Avoid installing an electric noodle boiler next to a greasy fryer.
- Water could splash on the fryer and injure the user.
- It is recommended to keep a safe distance between the electric noodle boiler and other kitchen equipment like the deep fryer.



RISK OF ELECTROCUTION!

- A licensed and qualified mechanic can perform maintenance and repairs.
- Turn off and unplug the appliance before opening the front panel and accessing the electrical area inside the appliance.

3. Technical data

3.1 Data table



3.1.1 Technical specifications of the electric noodle boiler

Table 1:

Technical specification			
Model	CNE/6PRA		
Overall Dimension (mm)	Width	Depth	Height
	600	750	850 / 870
Number of radiators	2		
Power consumption	12 kW		
Electrical connection	400V 3PNE AC 50/60Hz		
Operating Temperature (°C)	Max 100°C		
Bowl Capacity	30 liters (6 baskets of noodles)		
Connection to the water inlet	R 1/2 in		
Connection to the water drain	R 1"		

3.2 Nameplate



3.2.1 The technical plate indicates the current setting.

Fig. 1

3.3 Global dimension

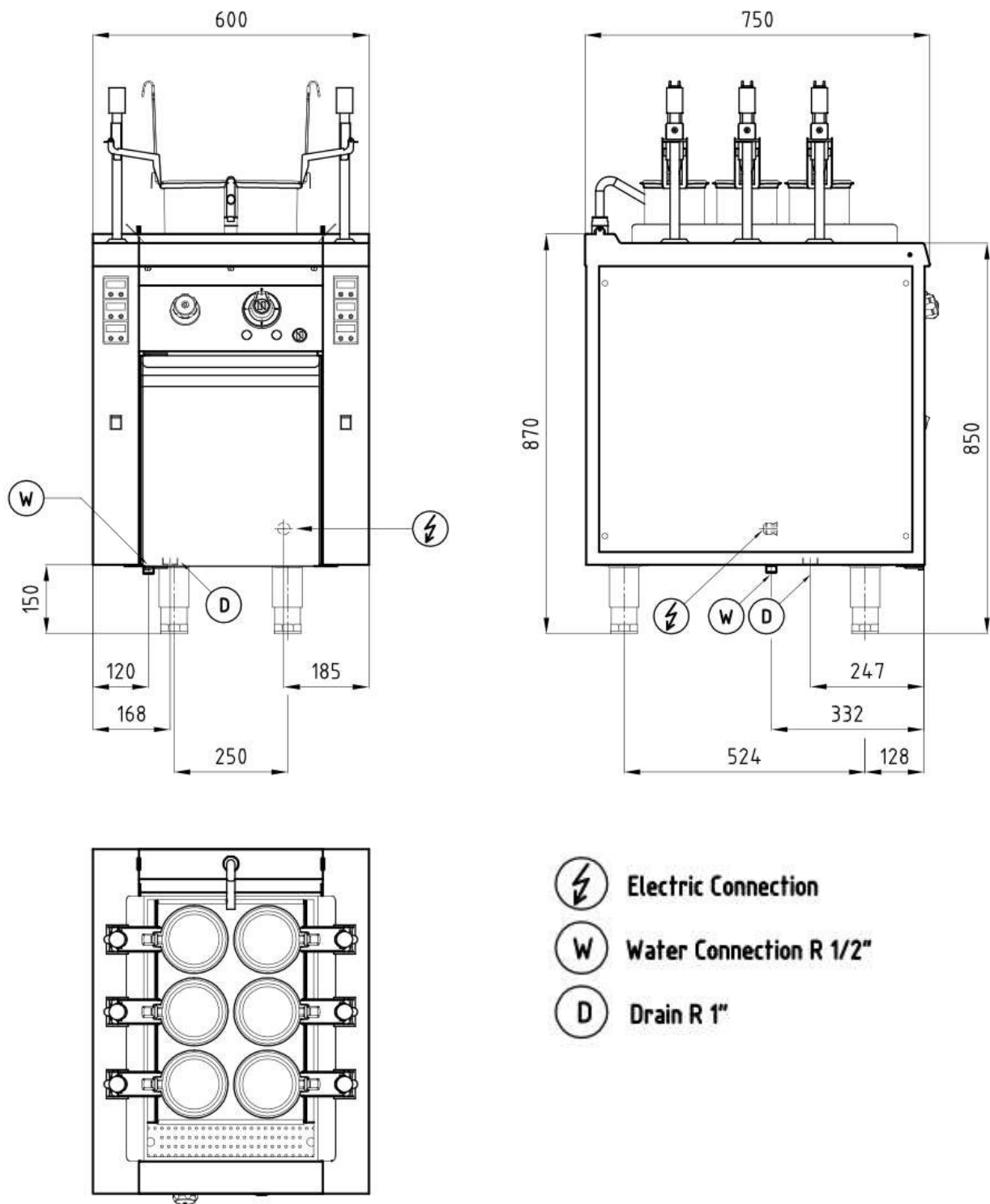


Fig. 2

4. Handling and installation



Important! Before installation, place the device on a solid, flat, stable, and horizontal surface and the availability of the connection.

The following instructions are intended for authorized and qualified installers. Before carrying out installation, adjustment and maintenance operations, the installer must comply with local and legal regulations. Turn off the gas/electricity supply before making any installation.

1. This device uses electrical energy. Electrical services must be installed in accordance with:
 - a. Local and international standards
 - b. Local Building Code and Standards Recommendations
 - c. Electricity Supply Company Guidelines and Regulations
 - d. Regulation: concern for accident prevention
 - e. Fire Prevention Regulations
 - f. Applicable regulations of the C.I.E. (International Electrotechnical Commission)
2. Remove all packaging material and protective coatings.
3. Make sure that there is enough power supply to operate this appliance.
4. Before testing, place the unit in a well-ventilated room and keep all flammable materials away.
5. Before cleaning or servicing the appliance, please turn off the power supply and isolate the gas supply (if applicable) in a safe place.

4.1 Packaging and transport



4.1.1 Packaging

The packaging is designed in such a way as to reduce space and according to the type of transport used. To simplify transport, some components can be removed and suitably protected and packaged for transport. The packaging contains all the information necessary for loading and unloading. When unpacking, check that all components are present in the right quantities and that they are not damaged. The packaging material must be disposed of correctly in accordance with the legal requirements.

4.1.2 Transport

Different means of transport can be used, depending in part on the destination. During transport, secure the packaging to the means of transport to prevent unwanted movement.

4.2 Handling and lifting



The device can be handled using a forklift or hook with an appropriate load capacity. Before lifting, check the position of the load's center of gravity.



Important! When engaging with lifting equipment, pay attention to the gas/electricity supply.

4.3 Safety Devices & Accessories



The device is supplied with safety devices. Additional devices should be added if necessary to comply with the relevant legal requirements during installation.



Important! Check daily that the safety devices are properly installed and in good working order.

The device is equipped with included or optional accessories. There is a noodle basket with stand, drain filter and backsplash as an accessory included; Clip plate for assembly as an optional accessory.

4.4 Position and Attachment



1. Authorized personnel must perform the installation.
2. Install the appliance in accordance with the National Safety Standard on Electric Heating Standard.
3. Install the appliance under an extractor hood to evacuate cooking fumes.
4. Make sure that no objects around or under the electric noodle boiler obstruct the volume of air required for air circulation.
5. Store all flammable materials near the electric noodle boiler.
6. When the appliance is autonomous, keep a distance of at least 10 cm from the side and rear walls. Especially when the device is close to the wall and is not protected by manufactured flame retardant materials.
7. Install the device separately or side-by-side with other devices as per the recommended range.
8. Place the electric noodle boiler on a solid, flat, horizontal surface.
9. Adjust the height of all four legs using brackets.
10. Before turning on the device, remove the protective film. Remove any adhesive with a suitable solvent.
11. Dispose of all packaging materials in accordance with national laws.

4.5 Connection to the power supply



1. Before connecting the appliance to the main power supply, compare the electrical data from the nameplate (on the side panel of the appliance) to the local power supply. Make sure that the primary flight matches the flight indicated on the aircraft's nameplate.
2. Registered installation companies must carry out the electrical installation concerned by certain local and national regulations. Companies are responsible for interpreting all regulations and enforcing installation and safety instructions. Warning signs and nameplates must be strictly compliant.
3. The device is equipped with a power terminal and connected with a power cable and a power outlet.
4. DO NOT place the power cable near heat sources or a water leakage area.

	WARNING! To avoid electric shock, it is necessary to have a ground connection. You can find the ground connection at the terminal blocks, identified by  symbol at the point where the ground wire should connect.
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	WARNING! Incorrect voltage may damage the unit. ➤ CNE/6PRA (400V 3PNE AC 50/60Hz 12kW)
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5. Use and operation

5.1 Warning



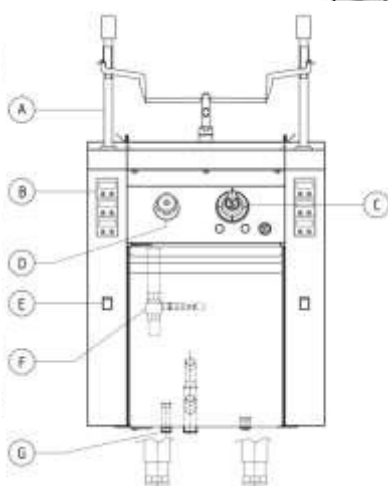
This appliance is an electric cooker for professional use. It should only be used by authorized persons. Before you begin, make sure the unit is in good condition and place it in a well-ventilated room. Below are several preliminary warnings that are strictly compliant:

1. In the event of a persistent breakdown, please contact a licensed mechanic.
2. The user is only responsible for daily routine cleaning for maintenance.
3. Qualified mechanics must carry out all operations related to installation and maintenance in accordance with the regulations in force.
4. Use this electric noodle boiler only for cooking noodles. Do NOT use the electric noodle boiler for any other purpose. Any other use may be considered inappropriate and unsafe. Please check the device when it is operating.
5. Before using the electric noodle boiler for the first time, clean the unit thoroughly to remove industrial oil/lubricant.
6. After using the electric noodle boiler, turn the knob to the OFF position.

5.2 Control Panel Description



5.2.1 Like what:



- One** : Actuator (basket lifter)
B : Actuator Timer Control
C : Rotary switch
D : Water Valve
E : Switch button (on/off actuator)
F : Drain valve
G : Inlet water

Detail of Control Panel (B)

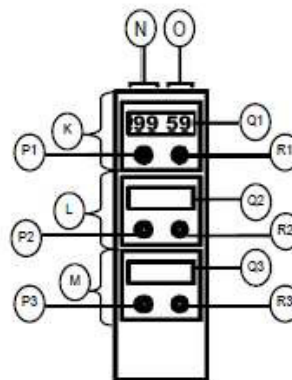


Fig. 4

- K** : Actuator Adjustment No. 1
L : Actuator Adjustment No. 2
M : Actuator Adjustment No. 3
N : Timer display minutes (max.99)
O : Timer display in seconds (max.59)
P1,P2,P3 : button to increase/decrease the time,
button to manually move up/down
Q1, Q2, Q3 : Time settings displayed in the display
R1,R2,R3 : button for setting the time

5.3 Turn ON/OFF



5.3.1 Turn on the device

1. Turn the power knob to the right to turn the unit on. The green night light will illuminate to indicate that the unit is ready to use.
2. Turn the power knob according to the number of baskets used for effective power (1 or 2 baskets)
3. The red modeling light will light up to indicate an error when the water is empty, so please fill it up.



NOTE!

There is no need to boil water multiple times

5.3.2 Turn off the device

1. Turn the power knob to the zero (0) position. The green night light turns off to indicate that the unit is off.
2. Empty the tank by turning the water outlet handle counterclockwise.

5.3.3 Actuator operation (automatic basket lifter)

1. Press the switch button (ON/OFF for the timer) on the left or right side (depending on which actuator will be operated, left or right actuator)
2. Control Panel Setting
 - a. Timer setting for Actuator No. 1
 - 1) Push button (P1) to set the seconds and minutes. Increase the value using the (R1) button. The value will be displayed on the screen (Q1).
 - 2) Press the (P1) and (R1) buttons at the same time to lift the basket without waiting for the timer to be reached.
 - 3) If you press the (P1) and (R1) buttons at the same time while the elevator position is on top, it will display program 1, program 2, and program 3. The time of each program can be set and saved according to your desire for special cooking.
 - b. Timer setting for Actuator No. 2
 - 1) Push button (P2) to set the seconds and minutes. Increase the value using the (R2) button. The value will be displayed on the screen (Q2).
 - 2) Press the (P2) and (R2) buttons to mount the basket without waiting for the timer to be reached.
 - 3) If you press the (P2) and (R2) buttons at the same time while the elevator position is on top, it will display program 1, program 2, and program 3. The time of each program can be set and saved according to your desire for special cooking.
 - c. Timer setting for Actuator No. 3
 - 1) Push button (P3) to set the seconds and minutes. Increase the value using the (R3) button. The value will be displayed on the screen (Q3).
 - 2) Press the (P3) and (R3) buttons for the same time to lift the basket without waiting for the timer to be reached.
 - 3) If you press the (P3) and (R3) buttons at the same time while the elevator position is on top, it will display Program 1, Program 2, and Program 3. The time of each program can be set and saved according to your desire for special cooking.

3. After setting the timer, press the actuator that has been set. The unit is ready to boil the noodles.
4. While the noodles are cooked, the actuator will automatically trigger according to the timer setting.
5. Press the P button if you want the lift to manually move up and down.



WARNING!

Water hardness above 100 ppm can break the tank.

If the tank is broken and it is caused by water hardness greater than 100 ppm, DIAMOND will not cover a warranty.



WARNING!

Filling the tank : First check that the drain valve is closed; Fill the water tank to the maximum level (overflow level) using the fill valve.

Emptying the tank : The tank should be emptied carefully and only when the water has cooled.

6. Routine cleaning and maintenance



Clean the device to maintain its functionality and durability. If there is a breakdown, do not try to fix the problem, but call your dealer immediately for help. Do not try to disassemble the device, specialized mechanics must do all the work.

For the routine cleaning process, please follow the procedure below and note the warning:

1. Make sure the circuit breaker to disconnect it from the electrical power is off.
2. Allow the water to cool to a safe handling temperature.
3. Remove the baskets and clean them with a standard dish detergent. Be sure to rinse the baskets and dry them thoroughly.
4. Drain the water from the bowls completely. Clean and rinse the bowls thoroughly. Clean with dish detergent, rinse thoroughly with water and dry it.
5. Clean the body (exterior surfaces) with dish detergent, use a sponge to clean up any hard residue or spills, rinse and wipe dry.
6. DO NOT leave acidic foods such as vinegar, salt, lemon, etc. on stainless steel parts as it can ruin them.
7. NEVER wash the appliance with direct water at high pressure.
8. If the stove is not to be used for a long time, rub the steel part vigorously with a damp cloth and petroleum jelly oil. After that, wrap it in protective film and place the device in a well-ventilated room.



CAREFUL!

! If you find the lighting and control devices difficult to use, please contact the manufacturer immediately for assistance, or call the DIAMOND dealer.

! Please check the device periodically for 6 months. Contact your dealer who will provide assistance with repair and interval adjustment.

! Authorized and qualified personnel must perform all services.

7. Troubleshooting



Table 3:

NO	PROBLEM	CAUSE	CORRECTIVE ACTION
1	The water does not heat up, but the green night light is on	Damaged rotary switch	Check and replace
		Damaged floating switch and red night light	Inspection and repair
2	The night light is not working	No electric power	Inspection and repair
		Damaged modeling light	Check and replace
3	Actuator motor cannot raise/lower	Damaged magnetic sensor	Check and replace
		Engine damage	Check and replace
		Damaged timer control	Check and replace
4	Timer control cannot display timer	No electric power	Inspection and repair
		Damaged timer control	Check and replace
5	The water valve does not work	No water inlet	Check the water inlet
		Damaged water valve	Check and replace

8. General exclusions

GENERAL EXCLUSIONS

- Damage to rotary switches and knobs.
- Discoloration of components due to heat.
- The drainage does not meet the requirements.
- Lubrication of moving parts.
- Corrosion caused by the use of chemical cleaners.
- Replacement of components due to internal contamination as a result of a spill or buildup of grease/food debris due to lack of cleaning.
- Cabinet, drawer, and door seals are considered consumable items and will not be replaced under warranty.
- Bulbs, lens covers, and sticker display are considered consumable items and will not be replaced under warranty.
- Enameled components, if sufficiently touched, will crack or chip, such damage is not covered by the terms of this warranty.
- Rectification when parts not specified by DIAMOND have been used.
- When user error is established.

General Gas

- Poor combustion caused by lack of cleaning.
- Failure of components directly related to improper cleaning and/or maintenance.
- Cleaning of the burner jets.
- Cleaning/adjusting drivers and thermocouples.
- Correction of the gas pressure at the device.
- Renewal of the gas supply connections external to the device.

General electricity

- Resetting safety devices, including fuses, in the absence of other faults.
- Renewal of the ends of the power cables.

Fryers

- Replacement of components damaged by cooking oils due to lack of cleaning and maintenance when replacing the oil.
- Damage to thermostats.

Steam

- Corrosion caused by high water hardness.
- Damage resulting from a lack of water flow to the unit.

Induction

- Chipped or damaged glass not reported at the time of delivery.
- Damage due to blocked or missing air filters.

- Damage to the generator due to misused pan type/size.

Charcoal, gas and salamander barbecues

- User damage due to misuse outside the design framework.

Chargrill Radiant Lids

- Radiant lids are considered consumable items and may corrode if not cleaned regularly due to prolonged contact with salt and grease and will not be replaced under warranty.
- Damage to heaters due to failure to replace radiant covers is not covered by the warranty.

Heated and refrigerated food displays

- Chipped or damaged glass not reported at the time of delivery.
- Damage to components resulting from restricted airflow to inlets and outlets.
- Damage to components resulting from the buildup of airborne particles.
- Condensation on cold surfaces if units are installed in environments beyond specifications.

Crockery

- Corrosion caused by high water hardness.
- Chemical pump due to misuse of a chemical agent.
- Washing accessories: basket, curtain.
- Malfunction caused by high water hardness.