

UPC Range

KETTLES TYPE CM, RC and CH



It is essential to acquaint yourself with all instructions regarding the goods receipt, installation, utilization, cleaning and maintenance: please refer to the concerned chapters.

GOOD RECEIPT

USER MANUAL

1 - INSTALLATION

2 – DEVICE DESCRIPTION

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INSTALLER MANUAL

1 - INSTALLATION

2 - MAINTENANCE

WIRING DIAGRAMS

DEVICE RECEIPT

Read carefully the manual before starting the device.

The user, his eventual employer and the installer must strictly follow the instructions given by the manufacturer.

Unpacking:

Unpack the machine as soon as delivered and check that no damages occurred during the transport. In case of damages, you have to describe them in details on the delivery note and then confirm them within 48 hours by registered letter with acknowledgement of receipt to the carrier.

WARNINGWARNING

In case of shock or mark on the double skin (bain-marie model), the device must undergo further testing at the factory to ensure perfect operation.

Remove the PVC film protects panels. The elements that make up the packaging must be disposed of in the appropriate services according to their nature

Manutention:

The transfer of the kettle from the truck to the final place of installation must be performed by the customer. Should be considered especially doorways, ceiling heights as well as the unloading platform. The size of the kettle on the label implementation is taken into account in the transport path.

The average handling (responsibility of the customer) recommended in most cases is a forklift with a lifting capacity of 1 ton. (Contact us before any handling).

Kettle UPC 150 liters CM	300 kg
Kettle UPC 225 liters CM	320 kg
Kettle UPC 300 liters CM	350 kg
Kettle UPC 150 liters RC	510 kg
Kettle UPC 300 liters RC	590 kg

The unit should be lifted by the front or back, taking in the beams forming a removable base handling. Using a forklift with forks long enough to take the two rails.

Once in place remove the cross handling.

RECEIPT

WARNING



WARNING

NEVER LIFT THE KETTLE TAKING SUPPORT UNDER THE TANK.

Nameplate checking:

At the receipt, check if the order indications correspond to the device specifications.

A) Direct heating kettle RC type

The nameplate is under the right pillar of the device.

ref. commerciale		N° N° de serie	
Σ Qn= deb calor kW		TYPE A	
PAYS	FR	CAT.	I12E+3+
	BE		I2E+/I3+
	GB/ES/PT		I12H3+
U= <input type="text"/> IP <input type="text"/> P= <input type="text"/> kW		A503055	
N° organisme certif.		f= <input type="text"/> Hz	

PAYS :
APPAREIL REGLE : type gaz
pression **mbar**

B) Bain-marie kettle CM type

The nameplate is under the pillar of the device.

This equipment is subject to the European Directive on Pressure Equipment 97/23 EC.

MARMITE TYPE CM 150L	
ANNEE FAB : / 20 ..	CAPIC
N SERIE :	BP613 CEDEX 9
	29551 QUIMPER
	FRANCE
U = 400V x 3 + N + T	
P = 30 kW f = 50 Hz	
Fluide groupe 2	
PS = 1 bar PT = 2.1 bar	
T°C : -10°C à +120°C	
V double enveloppe = 44.7 L	
CE	

MARMITE TYPE CM 225L	
ANNEE FAB : / 20 ..	CAPIC
N SERIE :	BP613 CEDEX 9
	29551 QUIMPER
	FRANCE
U = 400V x 3 + N + T	
P = 37 kW f = 50 Hz	
Fluide groupe 2	
PS = 1 bar PT = 2.1 bar	
T°C : -10°C à +120°C	
V double enveloppe = 57.8 L	
CE 0062	

MARMITE TYPE CM 300L	
ANNEE FAB : / 20 ..	CAPIC
N SERIE :	BP613 CEDEX 9
	29551 QUIMPER
	FRANCE
U = 400V x 3 + N + T	
P = 51 kW f = 50 Hz	
Fluide groupe 2	
PS = 1 bar PT = 2.1 bar	
T°C : -10°C à +120°C	
V double enveloppe = 73.6 L	
CE 0062	

The nameplate of the kettle indicates:

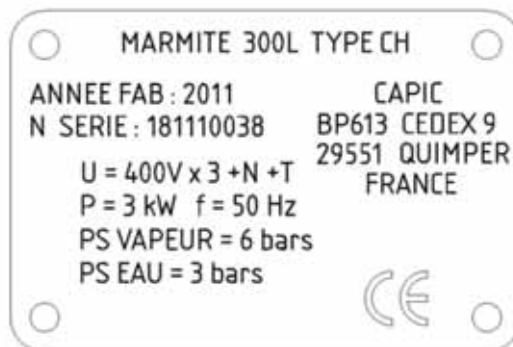
- The type of the device.
- The year and month of manufacture.
- The serial number.
- The operating voltage.
- Installed power.
- The pressure in the double skin.
- The test pressure in the double skin.
- The temperature in the double skin.
- The volume of the double skin.

RECEIPT

C) Hemispherical tank kettle CH type

The nameplate is located on the rear panel of the unit.

This equipment is subject to the European Directive on Pressure Equipment 97/23 EC.



The CH kettle nameplate indicates in order:

- The type of the device.
- The year of manufacture.
- The serial number.
- The operating voltage.
- Installed power.
- The vapor pressure service in the double skin (6 bar maximum steam).
- The maximum pressure filling.

Provide the security apparatus does not exceed 6 bar steam pressure.

USER MANUAL

1 - INSTALLATION

1.1 REGULATION:

The equipment must be installed in accordance with the regulations and norms in force by a qualified installer and in a well-ventilated area.

Devices under pressure are subject to special regulations, particularly in terms of monitoring to be performed during the life of the device. It is essential to take note.

Depending on the type of establishment and the kitchen design, wiring or gas installation and ventilation are subject to very specific safety standards, which vary from one region to another.

It is essential to become acquainted with the security administration of each state or country.

The electrical connection, gas, compressed or steam from the kettle to air sector must be carried out by qualified personnel.

Any adaptation to another gas must be performed by a qualified installer and meet the regulations and standards of the country.

Vapor instruction on kettle CH type:

For line installation necessary for the proper operation of heating, it is imperative to take into account a number of physical parameters in the selection of the steam supply line. The parameters to be considered are: the pressure and flow. Refer to the label of implantation to determine the proper steam pipe.

In any case, the pressure must not exceed 6 bars.

1.2 CLEANING BEFORE USE:

Before first use, it is imperative to thoroughly clean the unit.

The body is coated with a protective film to ensure a good presentation. To remove this film, cut the corners and pull off. Traces of any glue would be dissolved with a solvent.

1.3 GENERAL IMPLANTATION:

The unit must be stable and placed on a perfectly horizontal area. They are mounted on height adjustable feet assembled on screwing nozzles. Use a wrench of 36 mm to adjust the feet.

The service area of the unit must be free and well lighted to facilitate the access to the control panel and to the working area.

The area must be well ventilated with an extraction system of high quality for the waste gas and vapours. For wall-mounted units, the back wall of the premises must be built in incombustible material.

For the wheeled devices (in option)

- Plan automatically a safe fastener and also a security cable to maintain the unit fixed, stable and at level. Always use the breaks of the wheels to avoid possible risks during the utilization and possible brutal pulling of the gas piping, electric circuits and water network.
- Plan a completely free service area.
- And do not move the unit when in service as the hot oil, hot surfaces and containers falls could cause serious burns.
Before moving the machine, wait until a complete cooling, remove all containers and carry out a drain of the tank if necessary.

2 - DEVICE DESCRIPTION

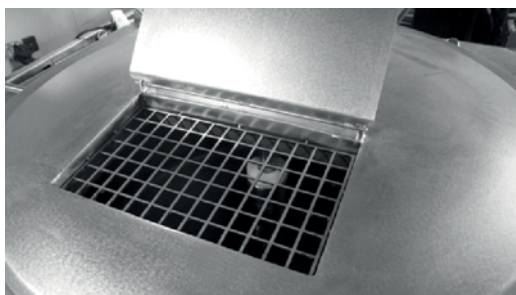
2.1 GENERAL:

- Intended primarily for the food industry, communities and large kitchens, the normal use of these kettles overhead stirrer, is the treatment of soup, sauces, preparations and mixtures, cooked dishes with: meats, vegetables, pasta, desserts, specialties.
- Depending on the model, the heater can be kind of bain-marie or direct heating, gas and electric or live steam system energy.
- The device is equipped with two pillars integrating the controls and supporting the tank.
- The tank is equipped with a variable speed agitator (50 revolutions per minute maximum). The kettle is equipped with a tilting tank, to allow complete draining to 400 mm from the ground and full release in a standard tray. On the CH model the agitator is independent of tank.
- The operation and management programs are delivered through a color touch screen combined with an electronic device with processor.

2.2 LID:

The cover is lined for better insulation. Its opening is balanced in all positions with compensation a hinge.

The front portion of the lid is provided with a hinged door. The role of the latter is to allow direct visual access to the baked product through a perforated grid.



It also allows you to add highlights or other ingredients in a preparation.

2.3 MIXER:

2.3.1 Description:

It consists of a rotating mixer arm clockwise to scrape the tank on the sides and bottom and in the reverse direction to break the mixture. The speed is controlled by the selected program on the display. The anchor is equipped with Teflon or stainless steel scrapers removable without tools.

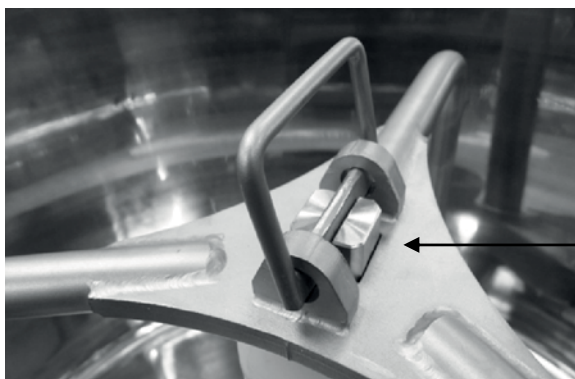
An engine located in the tank drives the rotation. The vertical mixing arm withdrew after removing the pin at the top of the tree. The CH model is independent of the mixing tank.

In automatic mode the maximum speed of rotation of the mixer is 50 revolutions per minute.

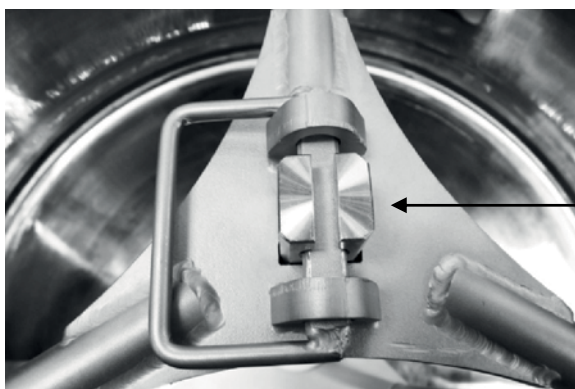
The rotation of the mixer can be made only tank flat.

2.3.2 Mixer Anchor installation (RC and CM models):

The shaft of the mixer arm hangs very easily at the gearmotor by coupling a flat section and safety pin with stainless steel locking system.



Vertically possible extraction of anchor.

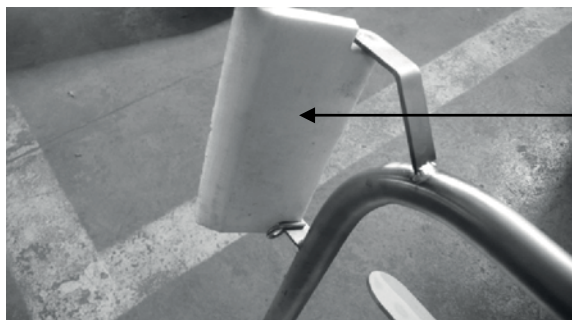


Mechanism stepped into the mixing arm and horizontally positioned. Locked anchor.

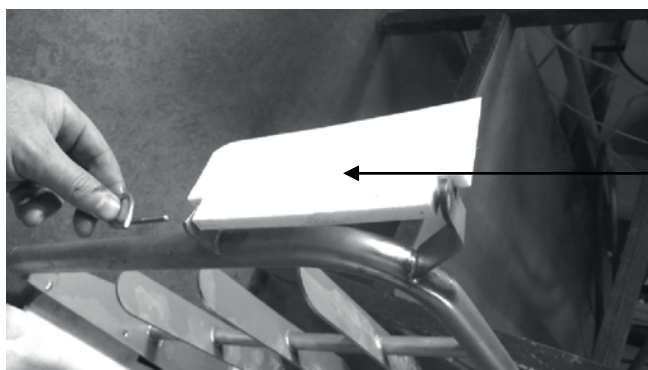
Take care to position the scrapers in the right direction.

2.3.3 Assembly and dismantling of the scrapers and ring (RC and CM Models):

The assembly and disassembly of the scrapers is made without tools. It is necessary to remove the anchor for their dismantling. This involves the establishment of a stainless steel pin.

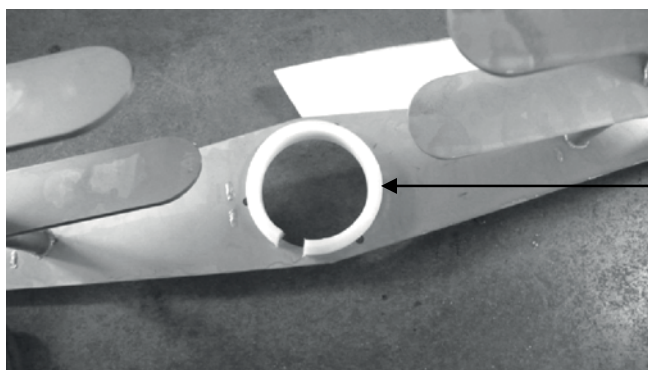


WORKING POSITION SCRAPER



TURN THE BLADE AND REMOVE THE PIN

The guiding on the bottom of the anchor is made through a ring made of PTFE removable only when the anchor is not on its shaft, by reducing the diameter by applying pressure on the outside diameter. The ring is then removed from mounting plate.



REMOVABLE RING

The rotation of the mixer is stopped immediately when the lid is raised. The manual reset is necessary to restart the mixer.

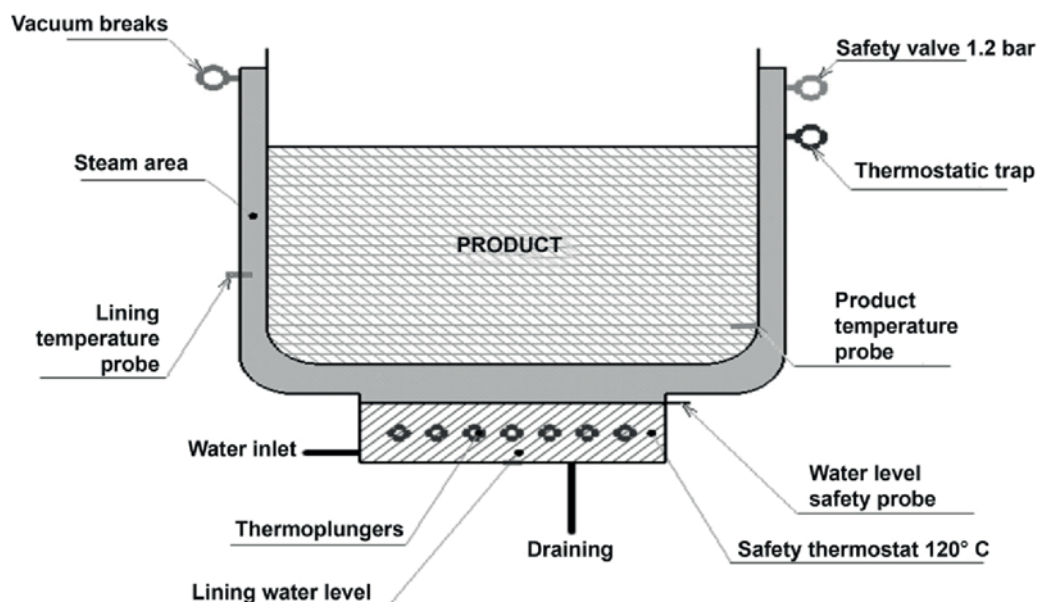
During the stoppage in running cooking program a beep alerts the user to restart the mixer.

2.3.4 Mixer on kettle CH type:

The installation of the mixing arm is installed by simply hanging at the gearmotor by a bayonet coupling.

2.4 BAIN-MARIE KETTLE type CM HEATING:

Operating principle:



The indirect heating system ensures rapid and uniform heat distribution over the whole surface of the kettle. Steam, at 1 bar is about 118 ° C, circulates in the double skin and heats the product within the tank. It is produced by boiling a small quantity of water in the bottom of double skin through thermoplunger. This heating is quite uniform over the entire surface and allows very accurate temperature products even at low temperatures (example: dairy or chocolate).

The temperature probe placed in the double skin can be used for delicate cooking control and also control the pressure because these two parameters are related.

In case of failure of this probe, which is used to limit the pressure to 1 bar in the case of a heater at full power, a safety valve set at 1 bar secures the system.

The thermostatic bleeder allows to the air contained in the double skin from the start of cooking, to not be compressed and the vacuum breaker allows the air in the case of draining.

Another probe is placed on the tank and allows a temperature regulation directly on the product (core probe).

This process allows the heating of small quantities of products, dry heats and also allows high temperature raising about 110°C for some products (as jam for example)

The tank connections and equipment are made with flexible and swivels.

Nota: The heating and mixing are carried out with the tank in a horizontal position

2.5 DIRECT HEATING KETTLE RC type:

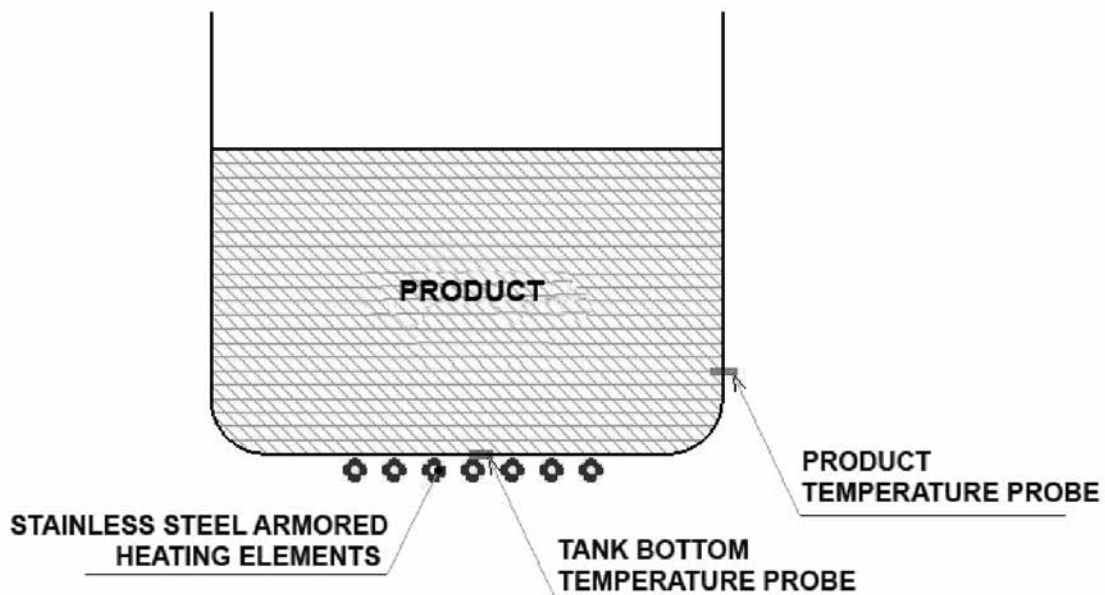
Principle of operation:

The RC kettle is a direct heating kettle.

The thickness of the bottom of the tank, 12 mm to 300 litres and 150 litres ensures good flatness and uniform temperature distribution.

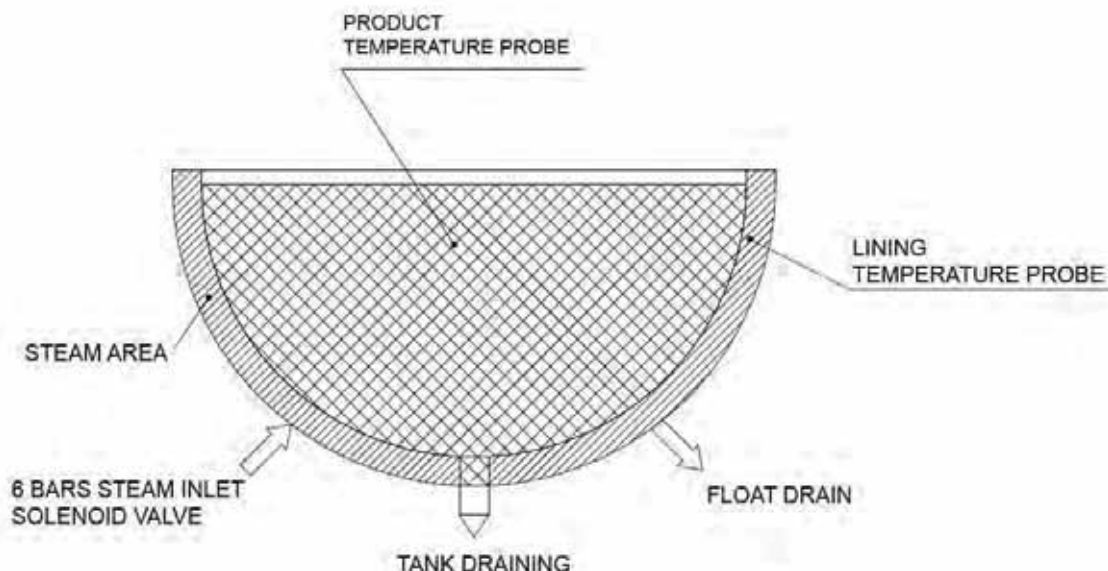
Kettle operation mode (selection of the temperature in the kettle) permits to control the cooking with liquid boiling.

The heating and mixing are carried out with the tank in a horizontal position.



2.6 HEATING KETTLE type CH:

Principle of operation:



The kettle type CH has a hemispherical tank associated with a double skin.

An independent producer of steam (supplied by customer) provides 6 bars steam to the lined.

This heating system ensures even and rapid distribution of the heat over the whole surface of the kettle.

The pressure of 6 bars provides a vapor temperature of 165° C.

A probe placed in the tank allows a directly control temperature on the product (core probe).

A second probe, placed in the double skin, can also be used for delicate cooking control and also control the pressure because these two parameters are related.

Steam is fed into the double skin through a pneumatic valve. A steam bleeder is used to evacuate the condensed steam.

The tank connections and equipment are made by flexible.

3 - UTILIZATION

3.1 SAFETY SETPOINT:

WARNING



WARNING

- **The device is designed to a professional use and must be used by qualified staff.**
- **An empty tank heating can be undertaken only for momentary pre-heating and must not be extended in time under penalty of deformation excluding our responsibility.**

During the tank loading, the products must not be poured at once. The force generated upon rotation may deform mixer shaft.

For problems of thermal restraint and risk of splashing, avoid putting cold water in a hot empty tank is empty.

After a power cut, it is necessary to reset the control circuit by pressing the initialization key on the right pillar.

When the kettle reaches operating speed, the temperature of the walls and top of the tank can cause burns. Avoid taking support.

As a precaution to avoid the risks associated with the presence of steam, keep away from the appliance when opening the cover or door.

The starting order of a cycle or operation of production is possible only if all the security conditions are respected about the staff, the kettle and the work to be performed and auxiliary devices operation of this unit are working.

Before turning the kettle on, the operator must ensure that nobody is in the danger zone of the device.

USER MANUAL

3.2 LOGO LEGEND:



OFF



Heating launch



Heating stop



Fast cooking



Tank temperature setpoint (CM)



Clockwise agitator rotation



Mixer break



Counterclock-wise agitator rotation



Agitator speed programming



Agitator speed



Cold water



Hot water



Temporary change of recipe



Bain-marie temperature setpoint (CM)



Delta T temperature setpoint (CM)



Manual mode (without timer)



Timer



Cooling (CM)



Configuration



Tipping tank



Correction



Validation



Slide knob



Favorite recipe



Non favorite recipe



Previous page access



Default



Preheating



Recipe



Tank bottom temperature setpoint
(bratt pan mode RC)



Tank draining (CH model)



Heating indicator



Recipe suppression



Recipe adding



Tank temperature setpoint
(RC)

3.3 HOME SCREEN:

The color graphical interface is equipped with a touch screen that is simply activated with a touch at the place of the symbols on the screen to access the operating modes and settings offered possible instructions.

After switching on the cooking machine, if the screen is off (standby), tap the touchscreen to see the home screen appear.

After a power cut, it is necessary to re-engage the control circuits by pressing the initialization key on the right pillar.

Nota: On the CH model, the pre-heating button



is replaced by « tank draining ».



Nota: During the settings or the cooking, the button



on the top right of the screen permits to return at home screen.
(screen 3-3).



Screen 3.3



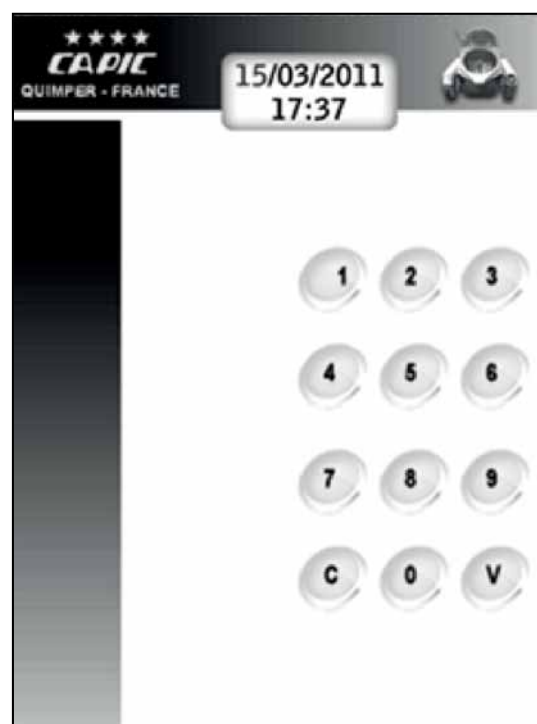
3.3.1 Date and hour modification:

- This screen indicates the date and the hour.
- To change the date and hour, slide from the left to the right on the timestamped part of the screen.



Screen 3.3.1 A

- The segment lit red means you can change the values using keyboard.
- To return to the home screen. Validate the updated or activate the kettle.



Screen 3.3.1 B







3.3.2 Buttons description:


- On right top, if the OFF button is activate will allow:
 - The complete shutdown of the heater.
 - The standby screen.
 - Resetting the defects (if they were corrected).
- In the header, left into the screen, you can choose to go to an operating mode (enable the symbol).





Screen 3.3.2

- Button  Quick cooking without a recipe, this activated button offers setup screen - see Section 3.5 for CM model
- see section 3.6 for RC model
- Button  Cooking with choice of programmed recipes, this key pressed offers screen 3.6.
- Button  Settings access and device maintenance
- Button  Setting page access and agitator programming (see paragraph 3.4)

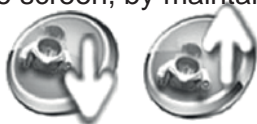
- At the bottom of the band, you can choose to turn the agitator on:

- Button  **V1** Control the agitator (activate a second time to stop it). If the agitator is activated, V1 lights up in red. By activating the button V1, you can change the speed (V1/2/3/4...). If the button flashes (the buzzer too) it means that the cover has been open then reclosed. It is necessary to activate the button to stop the flashing light and restart the agitator if it is necessary.


- Button  or  Slide from left to right to choose cold or hot water. Activate or deactivate the button to add water. The water quantity is counted for each button activation.



- On the same screen, by maintaining the pressure you can:

- Button



Switch or raise the tank.

- Under the kettle in the screen center, the activated button  (in red), turns on the preheating of the device.

The button  (red) indicates that the pre-heating is activated.
You can stop by activating again the button  (black).

The pre-heating temperatures are 100°C for the direct heating model RC and 110°C for the bain-marie CM.

On the kettle model CH, the button  is replaced with the button:

- A red button



indicates that the valve is closed.



If this one is green, it means that the valve is open. An action on the button open the valve, a new action closes the valve.



3.4 PROGRAMMING AND CONFIGURATION OF THE AGITATOR:

In the home screen, press on



With the keyboard, enter the access code « 000000 » then validate.
The screen 3.4. appears.

- In the band screen on the left:
 - You select the setting that you want to select a desired value by activating the symbol.
 - The color of the setpoint value changes (black → red), you can enter a new value with the keyboard.

Activate to access to the program N°

Speed in laps Minuts

Clockwise rotation

Break

Trigo rotation

Activate to test your program



Screen 3.4

Nota: If you want to select only one direction of rotation (ex rotation trigo for scraping) simply select a program number, a speed and any time rotating trigo. Do not write in break and reverse.




3.5 QUICK LAUCHING OF COOKING WITHOUT ANY RECIPE PROGRAMMED IN THE CM KETTLE:

After pressing on in the



home screen, you enter in the mode « quick cooking without recipe ».

Nota:

- Right top, the button  if it is activated allows to return to the home screen 3.3.
- In the screen band on the left:
 - You select the setting you want to select a desired value by activating the symbol.
 - You select the setting that you want to choose a setpoint value activating the symbol.
 - You change the functionality of the button and the symbol sliding from left to right thereon.
 - The setpoint changes color (black → red), you can using keyboard, enter a new value that is implicitly validated.
 - You select the setting that you want to select a desired value by activating the symbol.

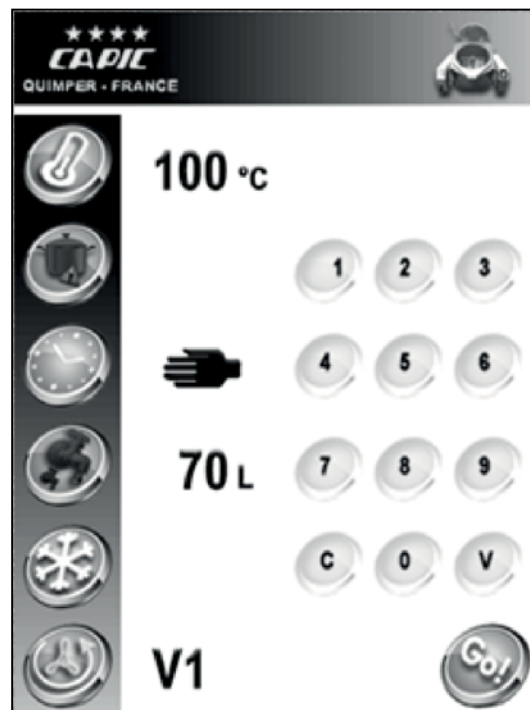
3.5.1 Setting screen:

- You have 4 cooking modes:

Mode N°1 (CLASSIC mode):



Cooking with the tank temperature setpoint.



Screen 3.5.1 A

This mode allows a rapid rise of the product to a desired temperature. The temperature and pressure in the double skin are the highest.

In the example screen 3.5.1, the product temperature rises rapidly to 100° C, a filling of 70 liters will be realised and the mixer will run according to V1. Upon reaching of 100° C, the heater shuts off.

Note: To avoid stopping the heater when reaching the set temperature, it is necessary to set a cooking timer. The heater will then regulate around the setpoint temperature and stop once the time off.

USER MANUAL

Mode N°2:



Cooking **without** tank temperature setpoint.



Cooking with bain-marie setpoint only.

This mode allows low temperature cookings or temperature maintenance (soups...) by controlling only the temperature in the double skin. Upon reaching of 100° C, the heater shuts off.



Screen 3.5.1 B

In the example screen 3.5.1 B, the temperature in the double skin will be maintained at 80° C. Filling of 70 liters will be made and the mixer will run according to V1. The heating will be interrupted after 1 hour 2 minutes.

Mode N°3:

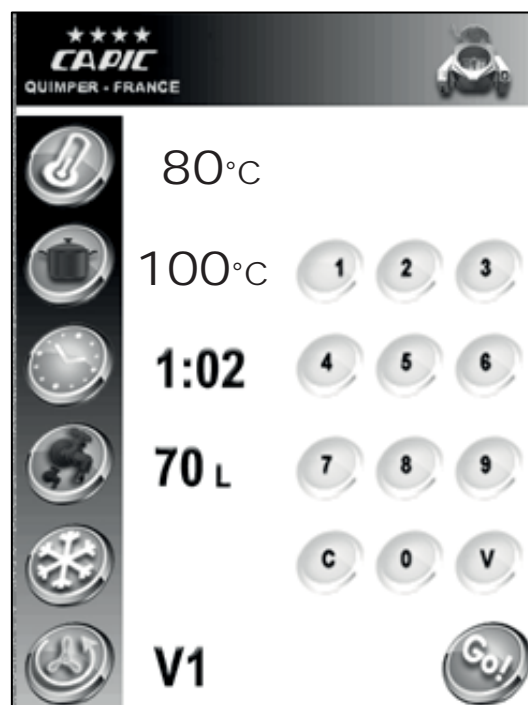


Cooking with tank temperature setpoint.



Cooking with bain-marie setpoint.

This mode allows dual control of two adjustable temperature.



Screen 3.5.1 C


In the example screen 3.5.1 C, product temperature will rise to 80° C with a double skin temperature limited to 100° C. Filling of 70 liters will be made and the mixer will run according to V1. The heating will be interrupted after 1 hour and 2 minutes.

Mode N°4: « DELTA T Cooking »




Cooking with tank temperature setting.



Setpoint  = 1 à 20°C:
The bain-marie heat at the tank +.

Setting of 

(The temperature rising is controlled and
can be slow if  is low).

Access to setting the temperature delta is done by
sliding from left to right on the key

until the symbol  apparition.



Screen 3.5.1 D

This delta T cooking mode can achieve slow, low
Temperature cooking with a constant gap between
the product temperature and the temperature of the double skin.


In the example 3.5.1 D screen, the product temperature will rise to 100° C. The temperature in the
double skin will be positioned continuously at 20° C above the temperature of the product. The
heater will stop at 100° C.

Each cooking mode can be accompanied with timer, water meter, mixing arm and cooler:

- Button



: Cooking time choice.

If there is not any cooking time programmed,  (T=0),
The cooking stops when the wished temperature is reached.

- Button



: Slide from left to right to change the logo and have the choice
for hot water for the filling.

- Button



: Slide from left to right to choose a time or a cooling temperature
of the bain-marie at the end of the cooking.

- Button



V1

Control the agitator (activate a second time to stop it).
If the agitator is activated it lights up in red. By activating the
button V1, you can change the speed (V1/2/3/4, etc...).

- At the bottom right of the screen,  the button activates the cooking with the settings.

The screen 3.5.2 setpoints and measured values are proposed.



After the GO, if the filling is in process, the heating is activated if a temperature setpoint is
activated.

3.5.2 Screen of setpoints and measured values in the tank:

(Top right, the button  , if it is

activated allows the return to the home screen 3.3.)

- This screen displays for 5 seconds the parameters configured for the launched cooking and measured values in the machine at the time. After another 5 seconds, the display 3.5.3.1 cooking course is offered to us.

- At right bottom of the screen, the button  replaces the  to stop the cooking.



Screen 3.5.2

- You can come back at any time in the settings screen by activating a key on the left banner for any setpoint changes (without stop the cooking).

3.5.3 Processed cooking screen:

(Top right, if the button  is activated

it allows to return to the home screen 3.3).

- This screen shows the evolution of the main parameters of the cooking course.

- You can return at any time to the screen 3.5.2 (setpoints and measured values) by activating

one of the button




- In this screen, you can activate or deactivate:
 - The cold or hot water filling
 - The agitator
 - The agitator speed
 - The cooler mode (if it has been programmed in the screen)



Screen 3.5.3.1


Be careful, if you activate the cooler mode, it is priority on the cooking, its setpoint appears and flashes when it is activated.


- Under the kettle in the superior band, the red logo  indicates the heating activation.

- By touching the screen, it is possible to see the buttons “tank dipping”:



and use them (if they are not activated, they disappear after 10 seconds).

On the kettle model CH the button  appears between the 2 tipping button. You can drain the tank.

- At the end of the cooking, the buzzer is activated for 5 seconds and on the screen the button  flashes.


The screen flashing stops by pressing on the






Screen 3.5.3.2.

In the screen « Cooking in progress », after 10 seconds, the access to the touchscreen is locked. To regain access, touch anywhere the touchscreen. This security avoids any accidental impulse.

3.6 QUICK COOKING WITHOUT RECIPE DIRECT HEATING KETTLE RC

After pressing on  in the home screen, you enter in the “quick cooking without recipe” mode.

Nota:

- Top right, the button , if activated, allows the return to the home screen 3.3
- On the left band on the screen:
 - You select the setting for which you want to choose a value setpoint by activating the logo.
 - You change the function of the button and the logo by sliding from left to right on this one.
Example:  or 
 - The value setpoint changes of color (black → red), with the keyboard, you can enter a new value.

3.6.1 Settings screen:

- You have 3 cooking modes:

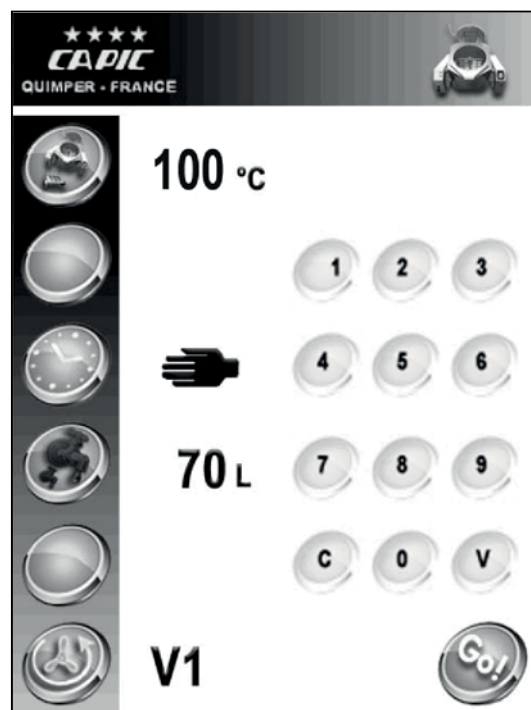


Model N° 1: « Kettle » Mode

Cooking with the temperature on the kettle as setpoint (the probe controls automatically the product temperature).

This mode is especially suitable for cooking volume, liquids temperature rises. The bottom temperature is maximal for a rapid rise of temperature.

In the example screen 3.6.1, the product temperature will quickly rise to 100 ° C, a filling of 70 liters will be made and the mixer will be on, according to V1. Upon reaching of 100° C, the heater stops.



Screen 3.6.1 A

Nota: To avoid the heating stop when the settled temperature is reached, it is necessary to set a cooking timer. The heating will then regulate around the setpoint temperature and stops once the time is elapsed.

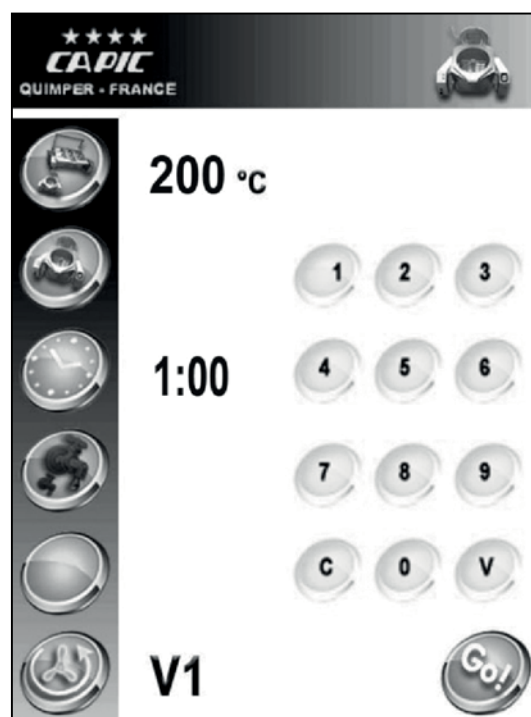


Modèle N° 2: « Bratt pan » Mode

Cooking with tank bottom temperature as setpoint. (the probe directly controls the temperature of the tank bottom).

This mode allows browning treatments, marking up to 300 ° C.

In the example screen 3.6.1 B the temperature of the bottom of tank will be maintained at 200° C for 1 hour with a mixer speed V1.



Screen 3.6.1 B

Model N° 3:



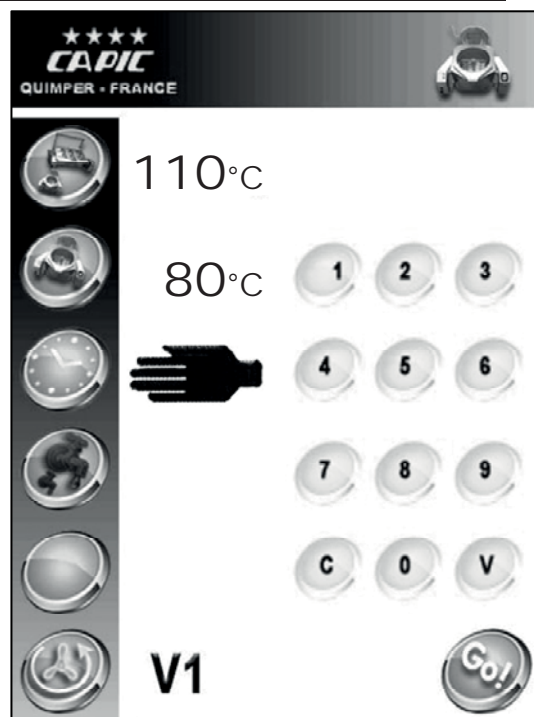
Cooking with tank bottom temperature as setpoint.



Cooking with kettle temperature as setpoint (core probe)


This mode allows a double temperature control of the tank bottom and the product. The temperature in the kettle acts as a core probe.


In the example screen 3.6.1 C, the temperature of the tank bottom is settled at 110° C. Mixing at speed V1. When the temperature in the tank (so the product temperature) reaches 80 ° C, the heating stops.





Screen 3.6.1 C

Each cooking mode can be accompanied by a cooking timer, a water meter, a mixer:

- Button  : Cooking time choice
If there is not cooking time programmed, (T=0),
The cooking stops when the wished temperature is reached.

- Button  : Slide from left to right to change the logo and have the choice for hot water for the filling.

- Button  **V1** Control the agitator (activate a second time to stop it).
If the agitator is activated it lights up in red. By activating the button V1, you can change the speed (V1/2/3/4, etc...).


- At the bottom - on the right of the screen, the button  activates the cooking with the settings.



The screen 3.6.2 “setpoints and measured values in the kettle” appears.

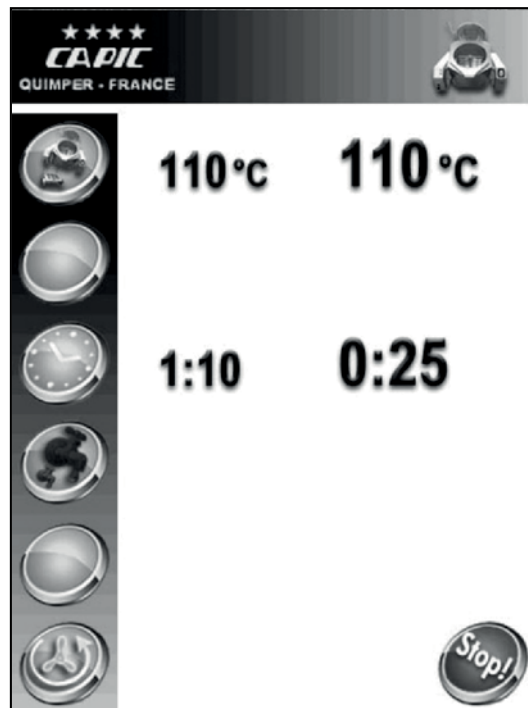
After the GO, if the filling is in process, the heating is activated if a temperature setpoint is activated.

3.6.2 “Setpoints and measured values in the kettle” screen:



- Top right, the button  if it is activated, allows the return to the home screen 3.3.
- This screen displays for 5 seconds the parameters configured for the cooking which has been launched and the measured values in the machine at the time. After another 5 seconds, the screen 3.6.3, “cooking in process” appears.


- At the right bottom, the button  replaces the  in order to stop the cooking.



- You can return at anytime to the setting screen by activating one of the button on the left band to change the setpoint (without stopping the cooking).

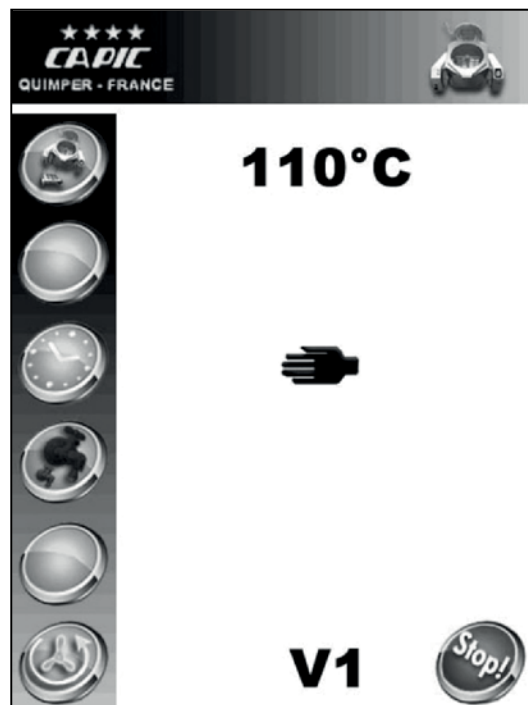
Screen 3.6.2

3.6.3 “Cooking in progress” screen

- Top right, if the button  is activated, it allows to return to the home screen 3.3.
- This screen indicates the evolution of the main settings of the cooking in progress.
- You can return at any time to the screen 3.6.2 (settings and measured values) by activating one of the following buttons:



- On this screen, you can activate/desactivate:
 - The hot or cold water filling.
 - The agitator.
 - The agitator speed.



Screen 3.6.3 A

Under the kettle, in the top band, the red logo




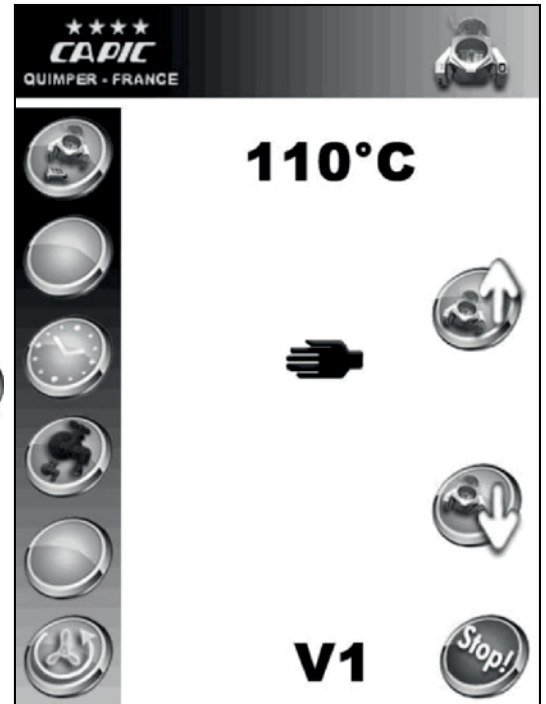
indicates the heating request.

- By touching the screen, the following buttons appear (tank tilting):



(If they are not activated, they disappear after 10 seconds).

- At the end of the cooking, the buzzer is activated for 5 seconds and in the screen, the button flashes. The flashing stops by pushing the  button.




Screen 3.6.3 B


In this screen "cooking in progress", after 10 seconds, the access to the touch screen is locked: to regain access, touch two times the touch screen anywhere.


This security can avoid accidental impulse.

3.7 DELAYED START

It is possible to delay the cooking start.

To do it, instead of pushing the button which allows immediate launching, keep pressing for 5 seconds on  .

- A clock appears on the left side of the screen.
- Press on the clock (1 impulse).
- With the keyboard, enter the wished launching hour.
- Validate with the button  .

- Launch the cooking by pressing (one impulse) on  .

- Appears for 5 seconds the intermediate screen with full instructions and then only the actual temperature values.

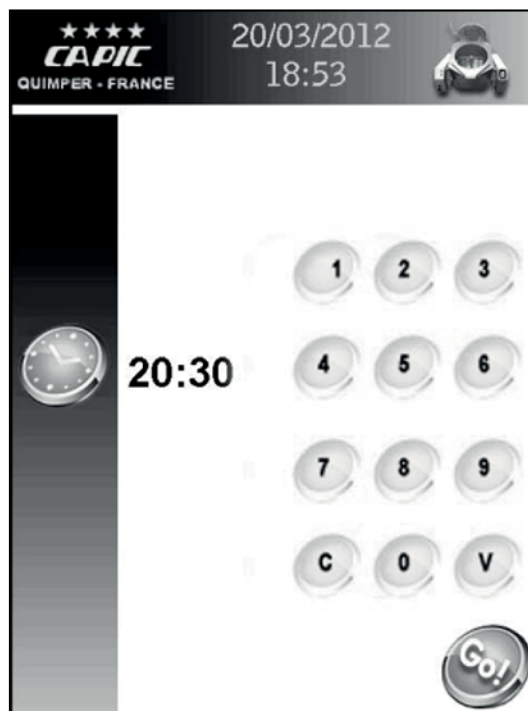
- At the bottom of the screen, up to the button



- In black: current hour
- In red: scheduled launching time

Nota: When the wished hour is reached, the cooking starts with an alarm.

Warning: In case of power failure while waiting for the delayed start, delayed function is automatically disabled.



Screen 3.7.A



Screen 3.7.B



3.8 PROGRAMMED COOKING RECIPES:

In the home screen 3.3, you have access to the programmed cooking recipes by pressing the button



Screen 3.8.A

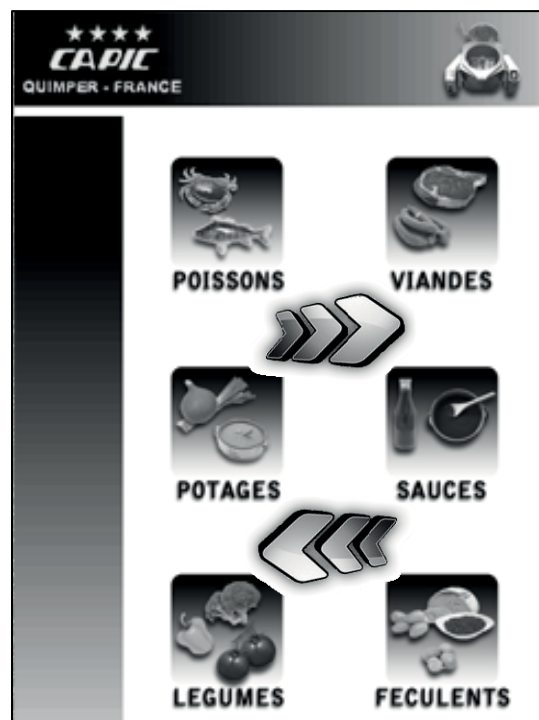
Then this screen appears:

(Top right, the button , if it is activated allows to return to the home screen 3.3).

- There are 2 pages of recipes categories, so in total there are 12 categories of recipes.

You change the page by sliding from left to right

 or reverse  on the touch screen.

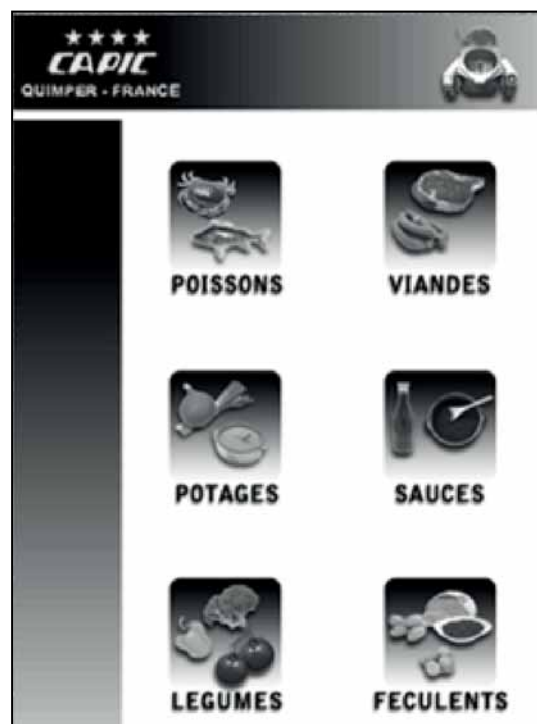


Screen 3.8.B



3.8.1 Creation of a cooking program:

- Choose the category where you want to place your program by pressing on the image.



Screen 3.8.1 A

The chosen category image takes the place of the CAPIC logo on the superior band. →

To return to the categories, activate the category on the band.

You can change the name of category.

Slide on the text which defines the category.



Screen 3.8.1 B

There is a keyboard to enter your text.

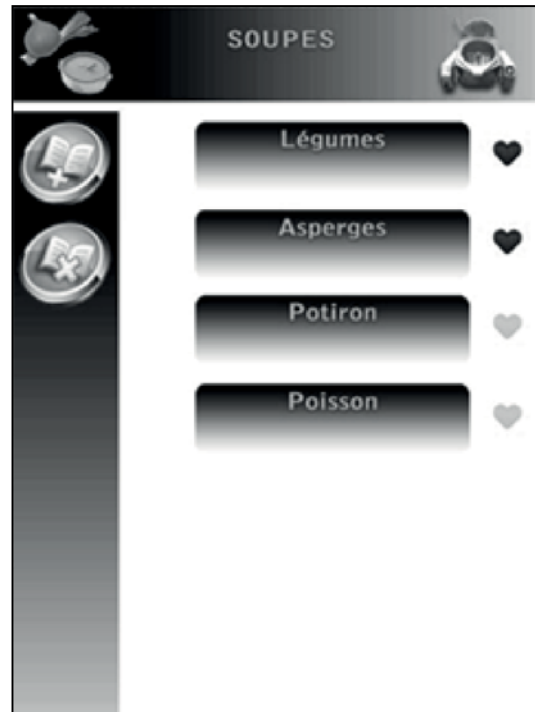
Validate  to quit.



Screen 3.8.1 C


You want to create a program,

activate the button



Screen 3.8.1 D

You must enter the name of the program.

Slide  on the text zone (- - -).



Screen 3.8.1 E

There is a keyboard to enter your text.

Validate with the button  to quit.




Screen 3.8.1 F

A cooking program is composed of successive cooking phases which are linked.

Each phase takes into account proposed functions in the left banner if these functions are validated with values.



Screen 3.8.1 G

Activate the button  to create a second phase (the access to the next phase is only possible if you have completed the previous phase with at least:

- A cooking mode + a cooking time.
- or
- A cooking mode without a cooking time, the phase ends when the setpoint is reached.
- or
- A cooking time without mode, it is a break phase.
- or
- A water quantity.
- or
- A cooling temperature.
- or
- A cooling time.




Screen 3.8.1 H

Same phase 1/1

To go to a third phase, activate the button  and so on.

If you have created the wished phases, you must validate the program with the button .

NOTA: the button  ends the program, do not press to pass from one phase to another.

The validated program goes on the alphabetic list of categories.

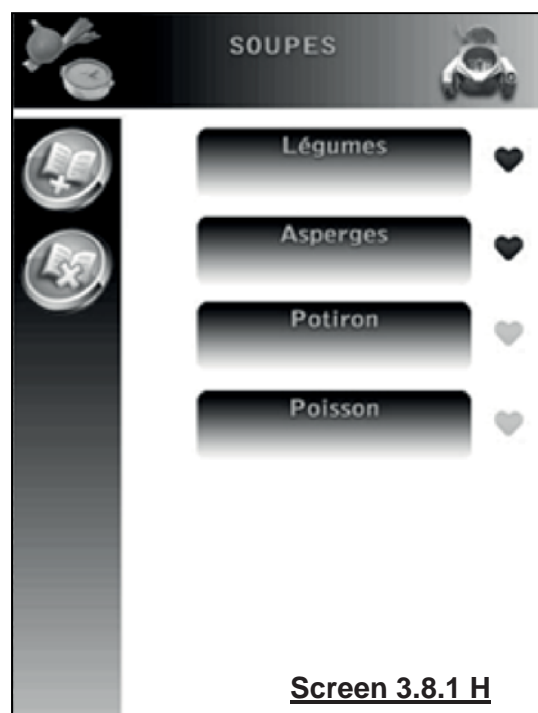
In this list, you can create a favorite recipe list

by activating the button  which become



when it is selected.

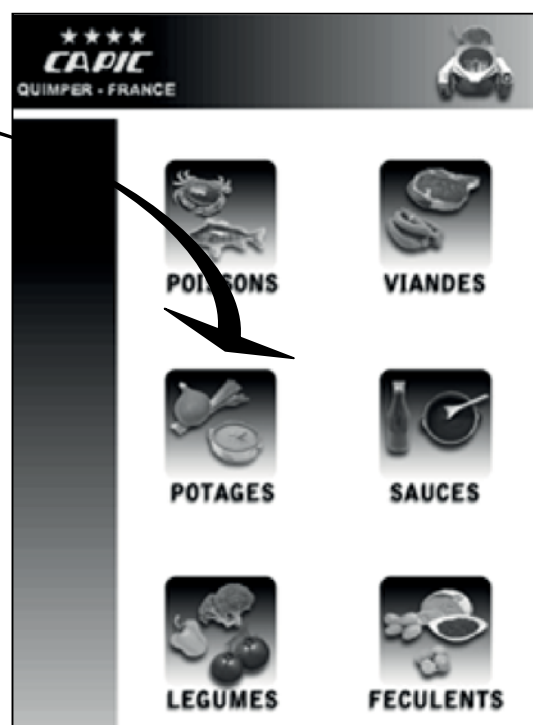
These programs will be placed in top of the concerned list.



3.8.2 Choose and use a cooking program:

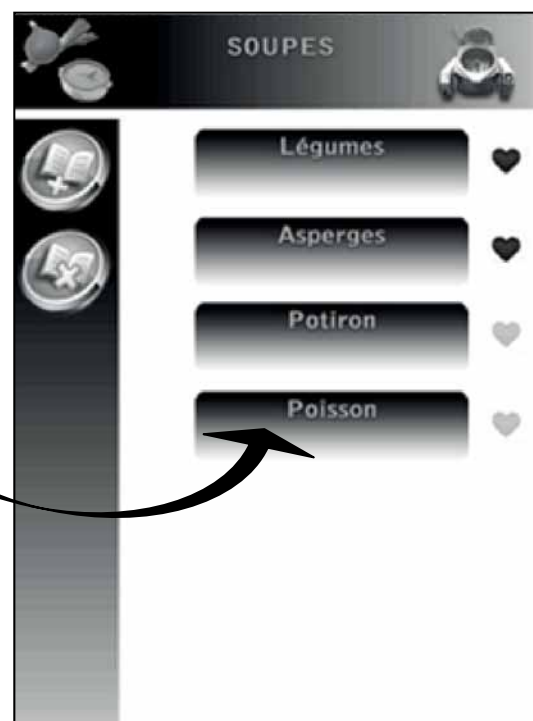


Choose the family by activating the button
(POTAGES for example)




Screen 3.8.2 A


Choose the program by activating the button
(« Soupe de poissons » for example)

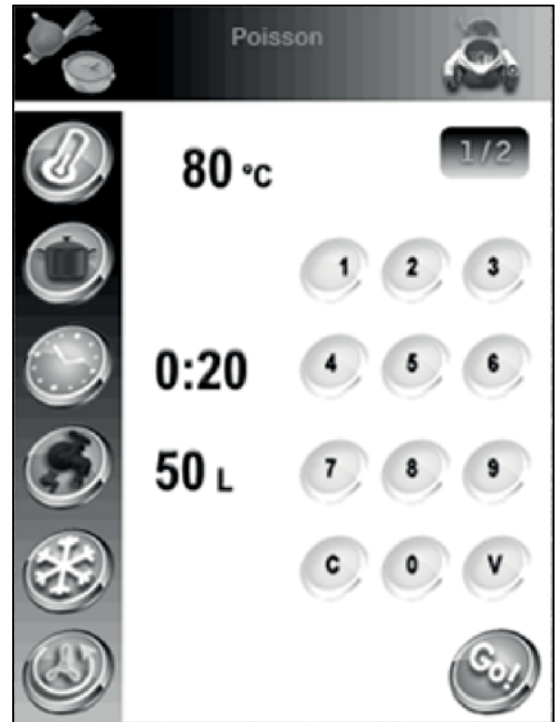


Screen 3.8.2 B

This program has 2 phases

- That you can see by activating the button 

- And can be launched by activating the button 



Screen 3.8.2 C

During the execution of a program, you can change all parameters, but you can not save them.

Features:


If in a phase, the water filling is programmed, the transition to the next phase only occurs when the filling is ended.

Note: Delayed start

It is possible to delay the start of cooking: see section 3.7.


3.8.3 Change a program before use:




If in a phase, you change a setpoint, a red star  indicates this modification next the modified value.



Screen 3.8.3 A

A red star  next the kettle indicates that one or several setpoints have been modified in the phases.

To save these modifications, validate  the program (the red stars disappear).



Screen 3.8.3 B

3.8.4 Remove a program from the list:



Activate the button



,

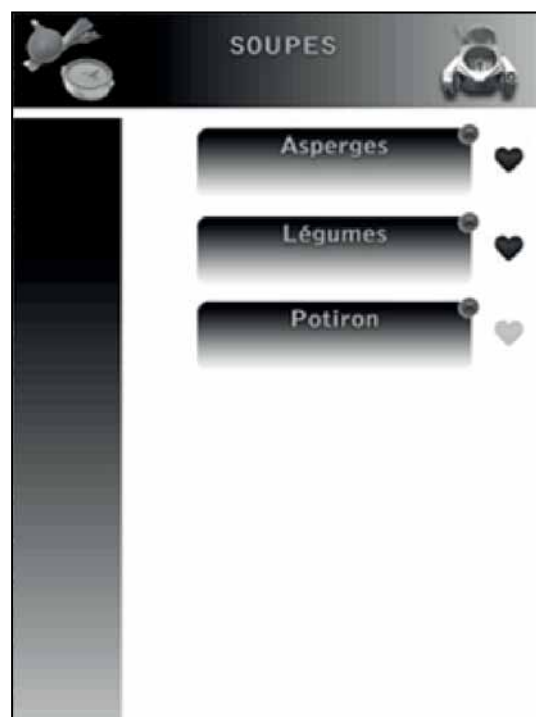


Screen 3.8.4 A

The following screen appears:

A cross appears at the right top of each program.

If you touch the cross, the recipe disappears.



Screen 3.8.4 B



3.9 OPERATING SAFETY:

3.9.1 Empty tank safety:

A positioning sensor stops the tilting of the tank of the tank when the tank is in its normal position. This sensor also prohibits heating as the tank is not positioned correctly horizontal.

3.9.2 Lid safety (on agitator model):

The lid is provided with a sensor preventing rotation of the mixing arm.

Thus, in operation, the rotation of the mixing arm is stopped immediately when opening the lid.

The recovery of the rotation requires the closing of the lid and a restart on the touch screen (press the control flashing agitator button). An audible alarm can avoid forgetting to restart the mixing arm after closing the lid.

This lid security also prohibits tilting the tank when the lid is closed. It is necessary to open the lid to proceed to the tilting of the tank.

3.9.3 Pressure safety: (type CM kettle)

The equipment is protected by a safety valve set to 1.2 bar in the event of failure of the pressure control system in the double skin, to protect the equipment by releasing the pressure under the tank.

3.9.4 Emergency stop: (on mixing arm model)



An emergency stop button allows, in case of danger, to immediately stop all the machine functions. The rotation of the mixing arm is stopped. The touch screen stays alight.

- The emergency stop is activated by pressing the red button (1).
- To reset, release the emergency stop pulling on the button (1) and turn the key (2) to the right (impulse) to the mark (1). The key automatically returns to position 0.



On the touch screen, press on (standby) then restart the screen to return to the home screen. It is necessary to reprogramming the cooking setpoints.

WARNING: The cooking settings are not preserved after emergency stop outbreak.

3.9.5 Current cooking screen safety:

15 seconds after a cooking launching, a lock screen appears, to avoid any accidental impulse.

To use the touch screen again, it is necessary to double touch the screen (the first impulse is to unlock the screen.)

3.9.6 Power failure safety:

When first turned on, or after each power failure (accidental or maintenance), it is necessary to do the following to start.

- Turn on the device
- Impulse on the screen to ignite the front card.
- Wait for the initialization. The home screen appears.
- Turn the initialization key under the emergency stop (1 impulse right).
- Check that the emergency stop button is in the extended position (pull to check.)
- Turn off the screen.
- Restart the screen.

The device is ready to be used.

3.9.7 Defects signaling:

Some malfunctions are managed by the electronics and displayed on the screen.

If there is a defect, a red triangle  appears at the bottom of the screen.

If you touch the triangle, defects numbers appear for 2 seconds. Contact your installer for maintenance operations.

4 - MAINTENANCE

IMPORTANT RECOMMENDATIONS

- **Before any maintenance operation, turn off the device.**
 - **Before using the kettle, it is imperative to clean it thoroughly.**
 - **It is imperative to maintain the kettle carefully and regularly in order to maintain its performance in maximum hygiene. This maintenance will focus on the food areas, the air inlets.**
 - **When cleaning, prohibit the use of water spray and foam gun on sensitive parts of cooking equipment, including control panels and power.**
- **The gas devices have orifices needed for a good combustion (chimney for burned gas evacuation and perforated tank for the air supply). Do not clean these parts with the water spray. All water entering in the heating body can provoke important dysfunctioning. It is required to position the chimney valve during the cleaning of the tilted tank.**
- **When cleaning, prohibit the use of chlorinated products (bleach, hydrochloric acid...) can alter the cover panels, tank and all the elements constituting the device.**
 - **When cleaning the floor, prohibit the use of hydrochloric acid or equivalent which may cause splashing of corrosive attack on the body of the devices.**
 - **The silicone seals must only be cleaned with warm soapy water. Other cleaner (acid, stainless steel cleaner...) should be avoided because it may cause an alteration of the flexibility and mechanical strength of the silicone seal.**
 - **The use of steel wool, hard brushes and abrasive cleaners is prohibited.**

4.1 STAINLESS STEEL:

4.1.1 **General:**

Stainless steel is generally used for its esthetic qualities and its resistance to corrosion. This resistance is related to the existence of a passive layer which is reconstituted spontaneously in air. However, it needs to be cleaned periodically because various dirt can cause deterioration in the level of resistance.

It is therefore necessary to clean the stainless steel in order to retain its beautiful appearance and its ability to withstand the environment to which it is subjected.

The cleaning generally depends on the type of product produced or circulating in the system. There are on the market a range of specific cleaning products adapted to the needs of various food industries. Consult specialists.

4.1.2 **Cleaning products:**

Most of common cleaning products are non-aggressive.

Laundry Detergents: These products for domestic use are suitable. whatever the product used, it will be eliminated completely after cleaning by rinsing with water.

Powders and abrasive pads: They can scratch and thus change the appearance of the steel. In all cases the powders used must be free of iron oxide.

Solvents: The use of solvents may be sometimes necessary to eliminate dirt that cleaning by foaming products would not remove. After solvent cleaning you should eliminate waste by cleaning with a laundry detergent followed by rinsing with clear water.

Acid products: The use of these products should only be considered in specific cases and the application can only be done by a knowledgeable staff.

Basic products (alkaline): Solutions of sodium and potassium are not dangerous for stainless steels. Rinse with clean water after use.

Disinfectants products: Hot bleach, even in diluted form, is strictly prohibited.

4.2 TANK AND MIXING ARM:

Under normal use, the stainless steel tank does not need any special maintenance, except daily cleaning.

At the end of service, particularly if you use cooking bath containing salts or chlorides, completely drain the tank and rinse with clean water.

In general, do not maintain food or liquid in the tank after use.

In the case of large stains, clean and rinse with clear water.

The mixing arm must be cleaned. To disassemble, refer to paragraph 2.3.2.

4.3 TOUCH SCREEN:

The cleaning of the touch screen is made with a soft rag, damp if necessary. Do not use products with acids or aggressive products, which would degrade the facade in polyester.

Turn off the device before the cleaning.

4.4 DRAINING TAP:

The essential parts of the valve run in at the factory, they should have no scratches or shock. When the opening of the valve becomes harder, you should use a suitable grease. For these reasons, maintenance must be regular and done by a qualified installer.

Never put object (rod, knife...) in the valve, it can cause permanent damage.

INSTALLER MANUAL

1 - INSTALLATION

1.1 REGULATION:

The equipment must be installed in accordance to the regulations and norms in force by a qualified installer and in a well-ventilated area. All intervention on the equipment must be done by a qualified professional kitchen installer.

Devices under pressure are subject to special regulations, particularly in terms of control to be performed during the life of the device. It is essential to take note.

According to the type of organization and the kitchen design, the gas flow, electric circuits and the ventilation are submitted to very specific safety norms that can be different from a region to another. It is important to verify the regulation with the safety institution of your country.

The electrical, gas, steam or compressed air connection from the kettle to the sector must be carried out by qualified staff.

The adaptation to another gas must be done by a qualified installer and comply the regulations and norms in force.

The device shall not be exposed to fire under penalty of great danger.

1.2 CLEANING BEFORE USE:

Before the first ignition of the device, the piece of equipment must be impeccably washed.

The body of each piece of equipment is protected by a film which guarantees its good condition. To remove this film, cut it at an angle, pull and peel it off on the entire surface. If necessary, remove the possible remaining glue with a solvent.

1.3 GENERAL IMPLANTATION:

The equipment must be stable and placed on a perfectly horizontal area. It is mounted on height adjustable feet assembled by screwing or unscrewing a nozzle.

The service area of the equipment must be free and well lighted to facilitate the access to the control panel and to the working area.

The area must be well ventilated with a high quality extraction system for the waste gas and steam. For wall-mounted equipment, the back wall of the premises must be built in incombustible material.

For the wheeled devices (option):

- Plan automatically a safe fastener and also a safety cable to maintain the unit fixed, stable and at level. Always use the breaks of the wheels to avoid possible risks during the utilization and possible brutal pulling of the gas piping, electric circuits and water network.
- Plan a completely free service area.
- Do not move the unit when it is ignited. The hot oil, hot surfaces and containers falls could cause serious burns.
- Before moving the machine, wait until a complete cooling, remove all containers and carry out a drain of the tank if necessary.

1.4 ELECTRIC CONNECTION:

1.4.1 General instructions:

- The device is regulated in the factory according to the electric voltage mentioned in the order. Before any intervention, it is required to check that the settings (*see the nameplate*) correspond to the voltage. Refer to the section “nameplate checking” in the chapter “good receipt” at the beginning of the manual.
- The kettles are designed to be installed in a fixed position; the connection is direct, without outlet.
- The electric wiring must be properly sized (see table) and must include a regulation pole protection device (gap between contacts: at least 3mm) upstream from the point of connection. The ground connection is required and the conductor should not be interrupted.
- The effectiveness of the ground connection and the entire electrical system must first be tested and comply with electrical standards NFC 15100.
- Make sure your electrical system is adequate in power and voltage to the proper functioning of the device.
- The unit can not be installed in areas with risks of explosion.
- Connect the ground terminal of the device to the technical ground of your plant.
- The ground lines must not be fastened.
- Do not connect any additional receiver to the supply terminals of the device.
- The control system which equips the device must be mounted in a location chosen so that the environment meets the required climatic temperature (0-50° C) and below 70% relative humidity (non-condensing).
- Before the commissioning of the main switch, it is imperative to measure the voltage.
- The kettle must not be connected to a network disturbed by machines with high current inrush. To solve this problem it is necessary to install a direct line from the distribution.

1.4.2 Power cable type:

DEVICE MODEL	POWER SUPPLY	POWER KW	INTENSITY A	CABLE TYPE NORM NFC 73600x79500
Kettle RC 44 dm ² (150 L)	400Vx3+T	20	28,9	H07RNF 4x6 mm ²
Kettle RC 64 dm ² (300 L)	400Vx3+T	26	37,5	H07RNF 4x10 mm ²
Kettle CM 150 L	400Vx3+T	30	43,3	H07RNF 4x10 mm ²
Kettle CM 225 L	400Vx3+T	37	53,4	H07RNF 4x10 mm ²
Kettle CM 300 L	400Vx3+T	51	73,6	H07RNF 4x16 mm ²
Kettles CH elec.	400Vx3+N+T	3	4,5	H07RNF 5x1.5 mm ²
Kettles RC gas 44dm ² (150L)	400Vx3+N+T	2	3	H07RNF 5x1.5 mm ²
Kettles RC gas 64 dm ² (300 L)	400Vx3+N+T	2	3	H07RNF 5x1.5 mm ²

1.4.3 Terminal electrical connection access:

The terminal is located in the right pillar.

- Remove the top of the pillar. To do this, remove the two M5 screws and lift it up.
- Lift the external side cover (2 screws under).
- Connect the power cable. In first, involve it in the gland.
- Reassembly in reverse.

1.4.4 Energy optimizer terminal access (option):

The terminal is located in the pillar near the main terminal of electrical connection.

It constitutes of two terminals of 4 mm².

To access to the terminal, refer to Section 1.5.3 " terminal electrical connections access."

1.4.5 Access to the outlet HACCP (traceability – option):

The socket is on the back under the right pillar.

1.5 GAS CONNECTION:

The equipment must be installed in accordance to the regulations and norms in force by a qualified installer and in a well-ventilated area.

The devices are designed to be installed in a permanent place.

The gas connection is done thanks to rigid pipes. Upstream, the circuit has to have:

- A valve per device which allows insulating it.
- A pressure-regulator per device in case of butane and propane.
- A stop valve.
- An enslavement valve of the ventilation according to the regulation in force.

The adjustment of the device is done at the factory according to the gas mentioned in the order. Before any intervention, it is required to check that the settings (*see the nameplate*) correspond to the drawing available by controlling particularly the pressures and gas outputs available.

Gas connection:

The gas connection point is situated under the right foot, in the back.
Pipe 20/27. External tapered screw thread.

1.6 SOFTENED WATER CONNECTION OF THE DOUBLE SKIN (Kettle CM):

The connection is made on a hose stainless steel 15/21 female to screw at the back of the left pillar.

It is essential to connect the double skin in soft water.

**It is essential to connect the double skin in cold water.
This water supply is also used for cooling the electronic circuit.**

It is compulsory to provide a pressure regulator on the double skin power circuit in order to avoid damaging tank.

The double skin supply pressure has to be between 1.8 and 2 bars maximum.

It is strongly recommended to avoid any problem of scale, to supply the double skin in soft water. It is preferable to insert a mechanical filter to prevent clogging.

1.8 TANK WATER CONNECTION:

The connection is made on 2 stainless steel female hoses 15/21 which have to be screwed at the back of the left pillar.

It is imperative to provide a pressure regulator on the cold/hot water supply system.

The pressure of water supply of the tank must not exceed 2.5 bars.

Provide the supply with a section of pipe with a minimum diameter of 10mm to ensure a sufficiently rapid filling of the tank.

1.8 STEAM CONNECTION KETTLE CH:

The connection is made on the back of the device, in the lower part of housing on a DN20. Maximum pressure = 6 bars.

For the pipes installation required for the proper functioning of the heating, it is imperative to take into account a number of physical parameters in the selection of the steam supply pipe. The parameters to be considered are the pressure and flow. Refer to the implementation and reservation label to determine the proper steam pipe.

In any case the pressure must not exceed 6 bars.

1.9 COMPRESSED AIR CONNECTION KETTLE CH:

The compressed air connection is made at the back of the pillar, in the lower part. Pipe 4/6.

1.10 CONDENSATE MARMITE CH:

The kettle CH is equipped with condensates evacuation in DN20 situated on the back of the device in the lower part of the box.

1.11 ELECTRIC COMPONENTS COOLING:

The kettle is equipped with a water cooling system of the connector board. An outlet of the water is planned in the lower part of the tank in the central part (gutter side). The flow is not regular.

2 - MAINTENANCE:

2.1 WARNING:

Only a specialist of installation of professional kitchen equipment is qualified to carry out the maintenance operations, possible repairs, settings, location changes, etc...

Before any maintenance operations, switch off the device.

Any change of the factory settings or device components, including the heater and security organs, (temperature, pressure...) is prohibited and engage your responsibility in case of accident.

WARNING



WARNING

To avoid any severe danger, do not act on the tank ignited or on the double skin ignited.

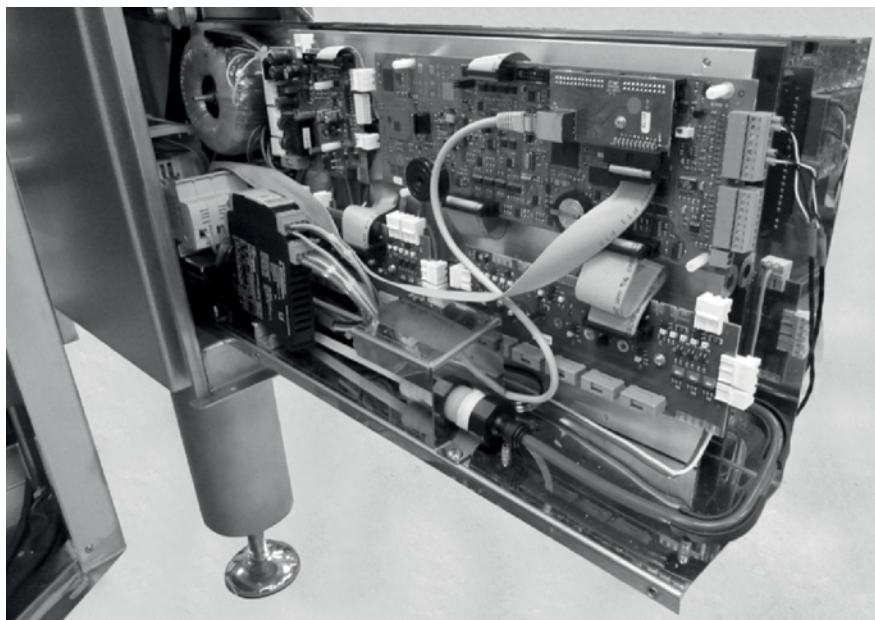
You have to stop the device before removing any components such as the sensors, the solenoid valve, the drain tap, the immersion heater.

Moreover, on the CH-type kettles, disconnect the device from the steam supply.

2.2 COMPONENTS ACCESS:

2.2.1 Right pillar components:

The right pillar includes the equipment required to the proper functioning of the the device. To access to this one, remove the top of the pillar (see section 1.5.3 installer). The connector board is mounted on slide and goes entirely out of the front.



The access to the electronic cards and to the speed variator is possible.

The right pillar has also:

- The hinge of the lid: a lateral screw allows to set if necessary the tension of the lid (screwing = higher tension ; unscrewing = lower tension).
- The right tilt cylinder tank.
- The emergency stop button and reset key.

2.2.2 Left pillar components:

The left pillar has:

- The left cylinder of the tilting tank.
- The electrical synchronization box of the two cylinders tipping tank.
- The solenoid valves of the tank filling.
- The water meter.
- The hot/cold water mixer valve with hand spray (option).

The access is possible by removing the top of the pillar.

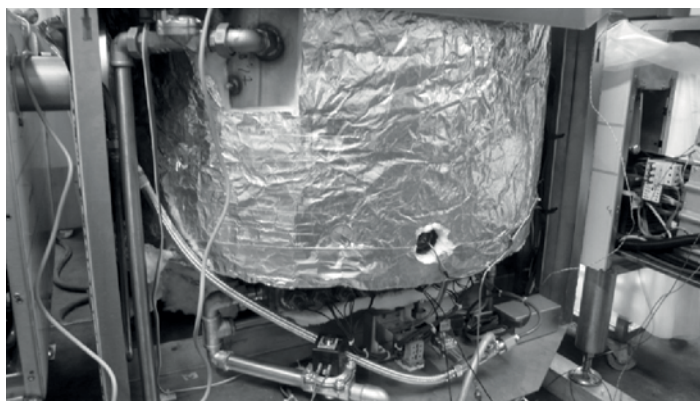
2.2.3 Tank components:

REMINDER: it is forbidden to act in a double skin if it is switched on. Follow the instructions in the maintenance chapter to stop the device.

2.2.3.1 Bain-marie kettle type CM:

After dismantling the front facade (3 screw under the tank), you will access to a second facade which requires to be dismantled (screws at the top and at the down).

- Immersion heaters 7Kw
- Safety thermostat
- Level probe
- Temperature probe in the tank
- Temperature probe in the double skin
- Solenoid valve for soft water filling in the double skin
- Draining solenoid valve
- Solenoid valve for filling of chilling water (option)
- Solenoid valve of cold water return



On the back facade, we have access to the following components:

- Safety valve.
- Thermostatic trap.
- Vacuum-breaker.

The engine is located under the tank. The access can be easier by tilting the tank.

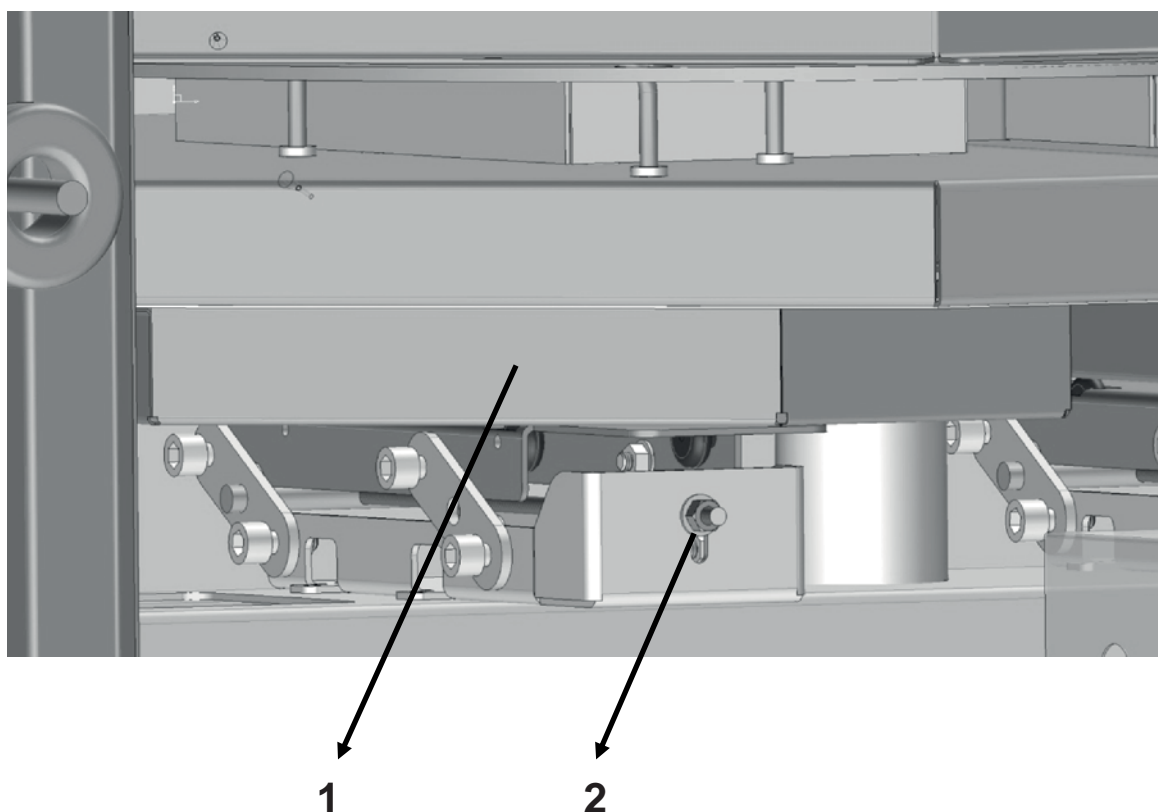
2.2.3.2 Direct heat kettle type RC:

After disassembly of the front panel (3 screws under the tank), we reach a second face that must also be removed (screws at the top and bottom).

- Temperature probe in the tank.
- Heating elements box.

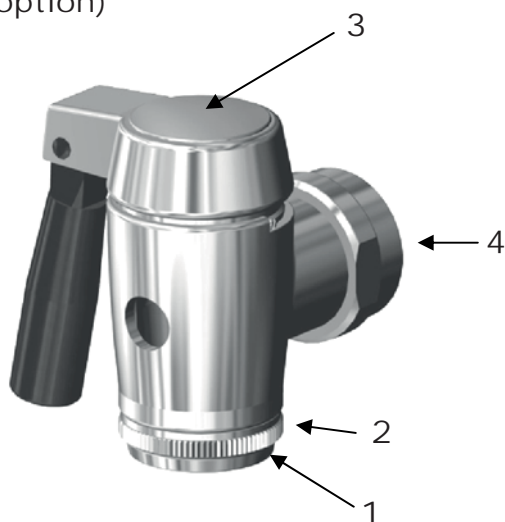
The heating body is composed of two left and right half-units (1). To replace a heating element, you must:

- Remove the front panel.
- Remove the sheet metal on the low front.
- Lower the half-body of the heater by loosening the screw (2).
- Pull it out. You can access to the heating elements and to the connexion.
- Reassembly in reverse order (be careful of placing the heating bodies under the tank).



The engine of the mixing arm is located under the tank. The access can be easier by tilting the tank.

2.3 DRAINING TAP: (option)



Maintenance:

- To perform the maintenance, be sure that the tank is empty.
- Order of dismantling: 1, 2 and 3.
- Unscrew 1 of 2 revolutions.
- Poke with your hand 1 in order to take off 3 from the tap.
- Unscrew totally 1.
- Remove 2 and 3.

Periodicity:

- When the device is dirty.
- Imperatively before a long shutdown.
- When the valve is clogged.
- When the maneuver becomes difficult.
- You think it is necessary.

Reassembling:

- Order of reassembling: 3, 2 and 1.
- Put grease on the conical part 3, to obtain an uniform coat of 0,5 mm.

We recommend the use of alimentary oil with good heat resistance.
(for example: Molycote 111).

- Put 3 in 4.
- Grease the support surface of 2. Set up it and rescrew 1 on 3.
- Move 3 and tighten 1 with the hand to spread the grease and to adjust the flexibility of the valve.
- The valve is ready to be used.

Avoid shock, do not use metal parts. Well maintained, your drain valve will run on as you expect of it.

2.4 MIXING ARM:


Periodically check the wearing of the scrapers. Replacement is easy.

See paragraph 2.3 of the section USER to dismantling the mixing arm + scrapers.














2.5 PROCESS TO DESCALE THE DOUBLE SKIN:

(Model CM)

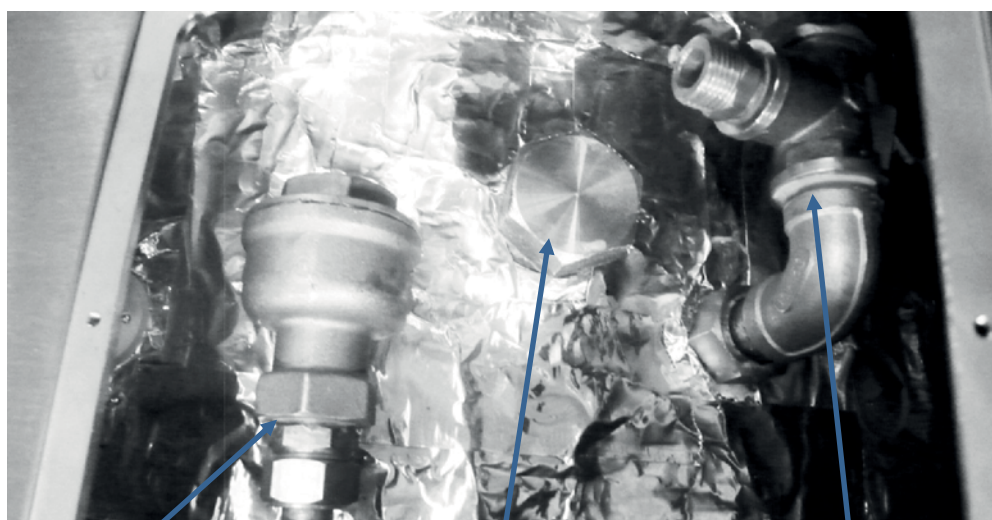
In case of the double skin is not supplied with softened water, it is necessary to periodically descale the double skin. Proceed as following:

- Ignite the device but do not cook anything (home screen), tilt the tank in order to have access to a trapdoor at the back of the tank, on right top.
- Dismantle this trapdoor (4 screws). Unscrew the stainless steel cap. See view n° 1.
- Fill the tank with fifteen liters of water. With a funnel, put the descaling solution in the hole.
- Rescrew the stainless steel cap. Put back the tank on the horizontal position. Leave the product work by respecting the supplier's recommendations.
- When the treatment time is up, on the home screen, touch the key  to access to the setting maintenance menu.

INSTALLER MANUAL

- Enter the access code 0511 and validate.
- With the key  (4 impulses) on the top right of the screen, slide the parameters until the appearance of the parameter 60: Test / V120402.
- Touch the number 60. An information list appears.
- With the key  (3 impulses), make appear the relay card N° 1: PS 1.2.
- With the keys  and  put the cursor on the PS0.14 corresponding to the output of the draining valve.
- To drain the double skin, hold the button  until the total draining of the double skin. During the hold / pushing, the cursor and the associated led become green.
- With the key  and  put the cursor on PS0.15 corresponding to the output of the filling solenoid valve.
- To fill the double skin in order to rinse it, press on  for 1 minute.
- During the pushing, the button and the associated led become green.
- With the keys  and  put again the cursor on the draining solenoid valve output PSO.14.
- Press on the key  until the total draining of the double skin.
- To come back to the home screen, press twice the key  on the top right.
- Turn off the device by pressing the key . The screen turns off.
- Then, restart with a press on the touch screen. The device is ready to be used.

VIEW N° 1



Thermostatic trap

Stainless steel cap

Safety valve

2.6 DEFAULTS SIGNALING:

Some malfunctions are managed by the electronics and displayed on the touch screen.



If a defect occurs, a red triangle appears at the bottom of the screen. If you activate this triangle, the error numbers are displayed for 2 seconds.

To solve the defects 0/1/3/9, come back to the home screen, activate the OFF key and then restart.



The others defects do not need a restarting of the device.

- **Defect 0:** CPU card overheating
A temperature sensor located on the CPU circuit board monitors the temperature of the components. If it exceeds 65 ° C, the heating of all cooking modes is stopped.
- **Defect 1:** Safety double skin thermostat
A Safety thermostat triggers in case of overheating in the double skin, due to lack of water.
This thermostat must to be reset.
- **Defect 3:** Power component overheating
A temperature probe located near the static switches controls the temperature of the radiator. If the temperature reached 80 ° C, the heating is stopped and the defect 3 is indicated.
Check the terminal of the cooling water circulation and in particular the correct operation of the solenoid valve coil in the right pillar.
- **Defect 7:** (Gas version)
The gas control box provides a transmission failure if there is a problem concerning the burners (e.g when the flame does not light up or if there is a detection problem by ionization).
In case of defect, the defect 7 is indicated, the heating stops and the buzzer rings for 5 seconds.
To reset the defect, come back to the home screen. Stop the screen, restart it and start the heating.
- **Defect 9:** Emergency stop.
The activation of the emergency stop stops the control outputs and displays the defect 9 on the screen.
The restart of the device requires:
 - Unlock the emergency stop (pull the red button).
 - Reset by pressing the key.
 - Stop and restart the screen.
- **Défaut 10:** Product probe defect in the tank.
Switch off or unplug the probe.

- **Défaut 12:** Tank bottom probe on the kettle RC with direct heat.
Switch off or unplug the probe.

- **Défaut 14:** Temperature prob in the double skin.
Switch off or unplug the probe.

- **Défaut 18:** One of the probes is connected to ground.

- **Défaut 19:** Speed controller / lid

The opening of the lid stops the rotation of the mixing arm and activates the defect 19.

The revival of the mixing arm requires.

- The closing of the lid.

- The activation of agitator flashing key / the agitator key which flashes (the buzzer is also activated). The defect 19 disappears.

- **Défaut 20:** Lack of water.

The level of water in the double skin controlled by the water level probe is not reached.

Check the proper operation of the filling solenoid valve, of the level probe and of the input / output card card.

2.7 GAS SETTING:

	Injector				Air setting			
	G20	G25	G30	G31	G20	G25	G30	G31
150L RC kettle	2x270	270	2x180	180	23	23	35	23

2.8 RESET THE SYNCHRONISATION BOX – TILTING CYLINDERS:

For several reasons (considerable effort, electricity supply defect...), the control box and the tilting synchronisation can display a defect. It is required to reset.

For reset it, near the connecting box linked to the DJB box, link the green, orange and red wires. A sonor alarm rings. Maintain these three wires linked until the alarm stop.

When the alarm stops, put back the three wires.

If the tilting synchronisation box indicates a default, reset it. Link the green, orange and red wires located near the connecting board (linked with the DJB board). An alarm rings. Maintain these 3 wires linked until the alarm stops. Replace the 3 wires.

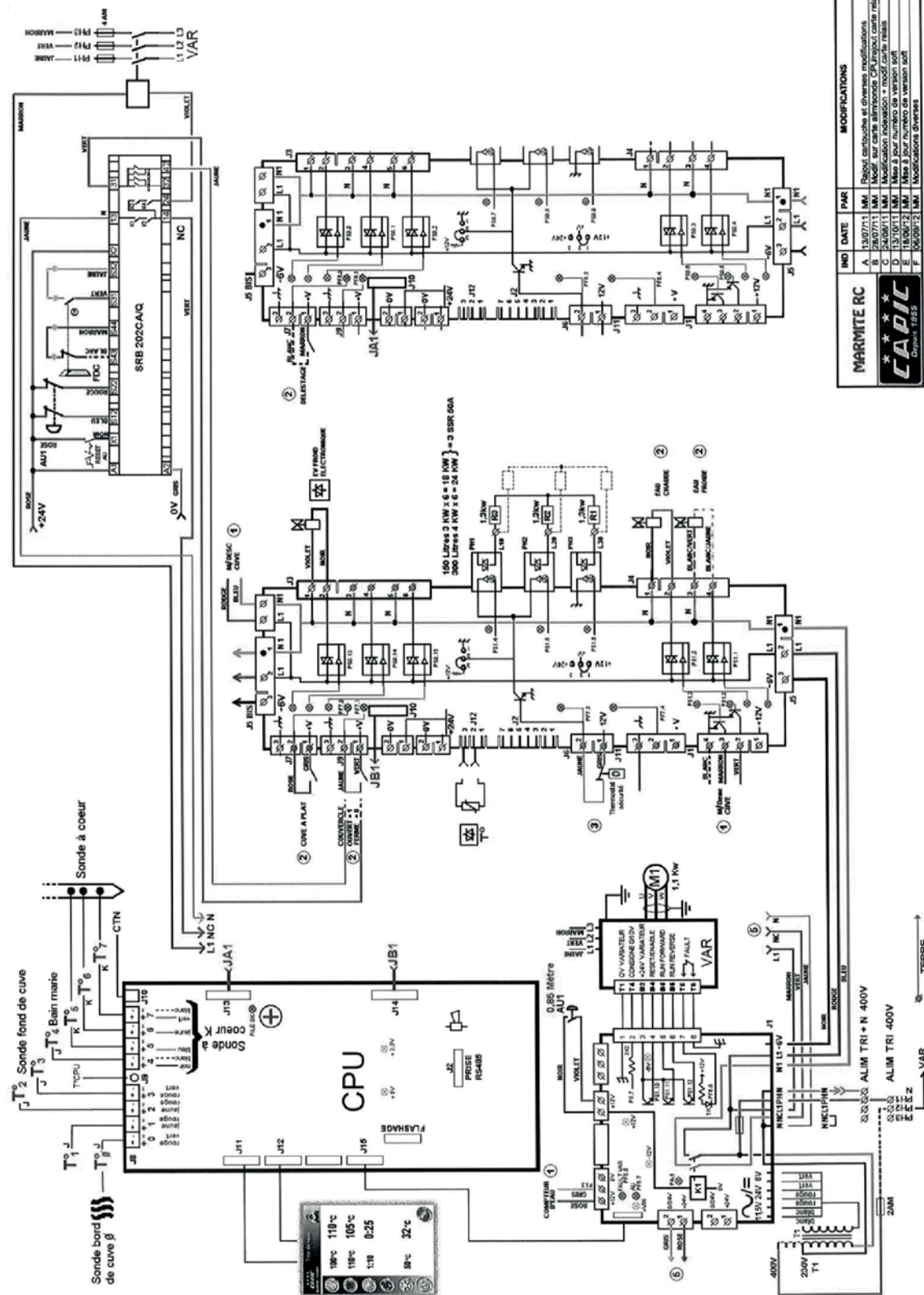
INSTALLER MANUAL

2.7 PRINCIPALS SPARE PARTS:

CODE	DESIGNATION	CM	RC		CH
			ELEC	GAS	
A504488	Touch screen plastron	●	●	●	●
E020540	Tilt tank cylinder	●	●	●	●
E020546	Supply of the jack	●	●	●	●
E020548	Jack control	●	●	●	●
E020554	Conversion interface DJB	●	●	●	●
E050325	Touch screen 5.7 LVDS	●	●	●	●
E050483	CPU Card	●	●	●	●
E050484	Supply card	●	●	●	●
E050485	Inlet / Outlet card	●	●	●	●
E050486	Transformator 400Vx3	●	●	●	●
E050494	Inlet / Outlet card			●	
E050498	Double cooling solenoid valve platinum	●	●	●	●
E050512	Lid safety sensor	●	●	●	●
E050513	Lid sensor magnet	●	●	●	●
E052801	Emergency stop button	●	●	●	●
E052814	Key button	●	●	●	●
E054004	Inductive sensor M12				●
E054006	Tilting magnetic sensor	●	●	●	●
E054080	Water level probe	●			●
E054081	Level probe connector	●			●
E131012	EV coil				●
E131710	Double skin filling solenoid valve	●			●
E131743	Tank filling solenoid valve	●	●	●	●
E151192	Heating element 3000 W - 230 V		150 L		
E151470	Heating element 4000 W - 230 V		300 L		
E152230	Heating element cartridge 7000 W	●			
E255020	Gear motor	●	●	●	●
E255538	Speed variator	●	●	●	●
E400930	Safety thermostat 120°C	●			
E403532	Coupled probe « J »	●	●	●	●
E403547	Product probe				●
G101041	Flame control box S4570			●	
G101043	Heating electrode for ignition			●	
G200206	Burner ramp P9			●	
G207536	Ionization electrod with wire			●	
Q051009	Water meter	●	●	●	●
Q052993	Teflon scraper pad	●	●	●	
Q104595	Lid hinge force 7	●	●	●	
Q452030	Mixer tap	●	●	●	
Q480530	Brass drain valve	●			
Q480541	Safety valve 1 bar	●			
Q480545	Brass vacuum	●			
Q501030	Ecolab gun				
V100315	Pneumatic valve				●
V100350	Draining valve	●			
V100351	Solenoid valve 3/2 NF	●			
V200501	Distributor				●

ELECTRIC SCHEMES

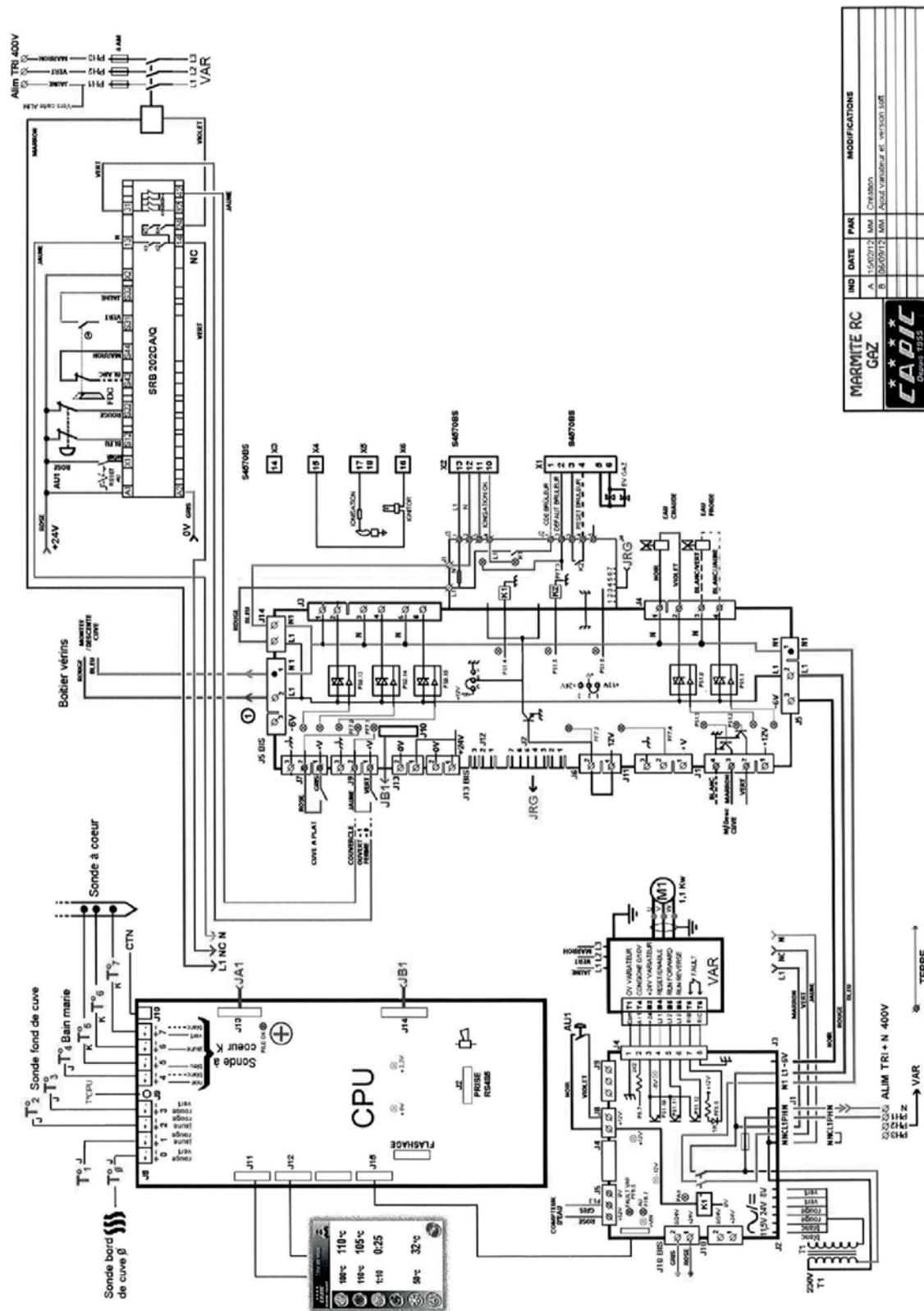
KETTLE RC ELEC.



IND	DATE	PAR	MODIFICATIONS
A	13/07/11	AM	Révisé détaillé et diverses modifications
B	26/07/11	AM	Modif. sur carte SIMPONS CAPICOL carte relais
C	13/07/11	AM	Modifications diverses
D	13/07/11	AM	Modif. sur carte SIMPONS CAPICOL carte relais
E	15/07/12	AM	Modif. sur carte SIMPONS CAPICOL carte relais
F	06/08/12	AM	Modifications diverses



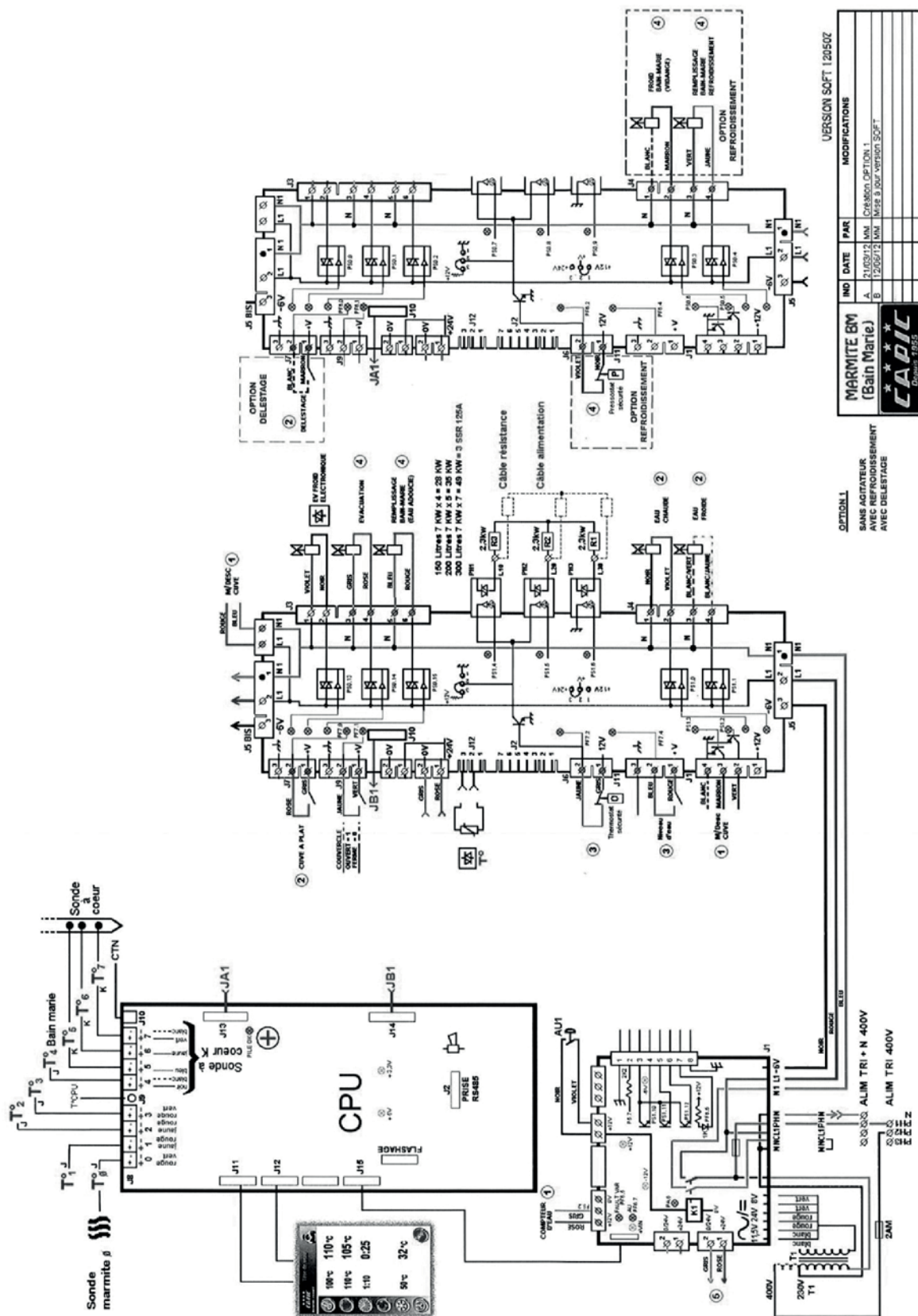
KETTLE RC GAS



ELECTRIC SCHEMES

KETTLE CM

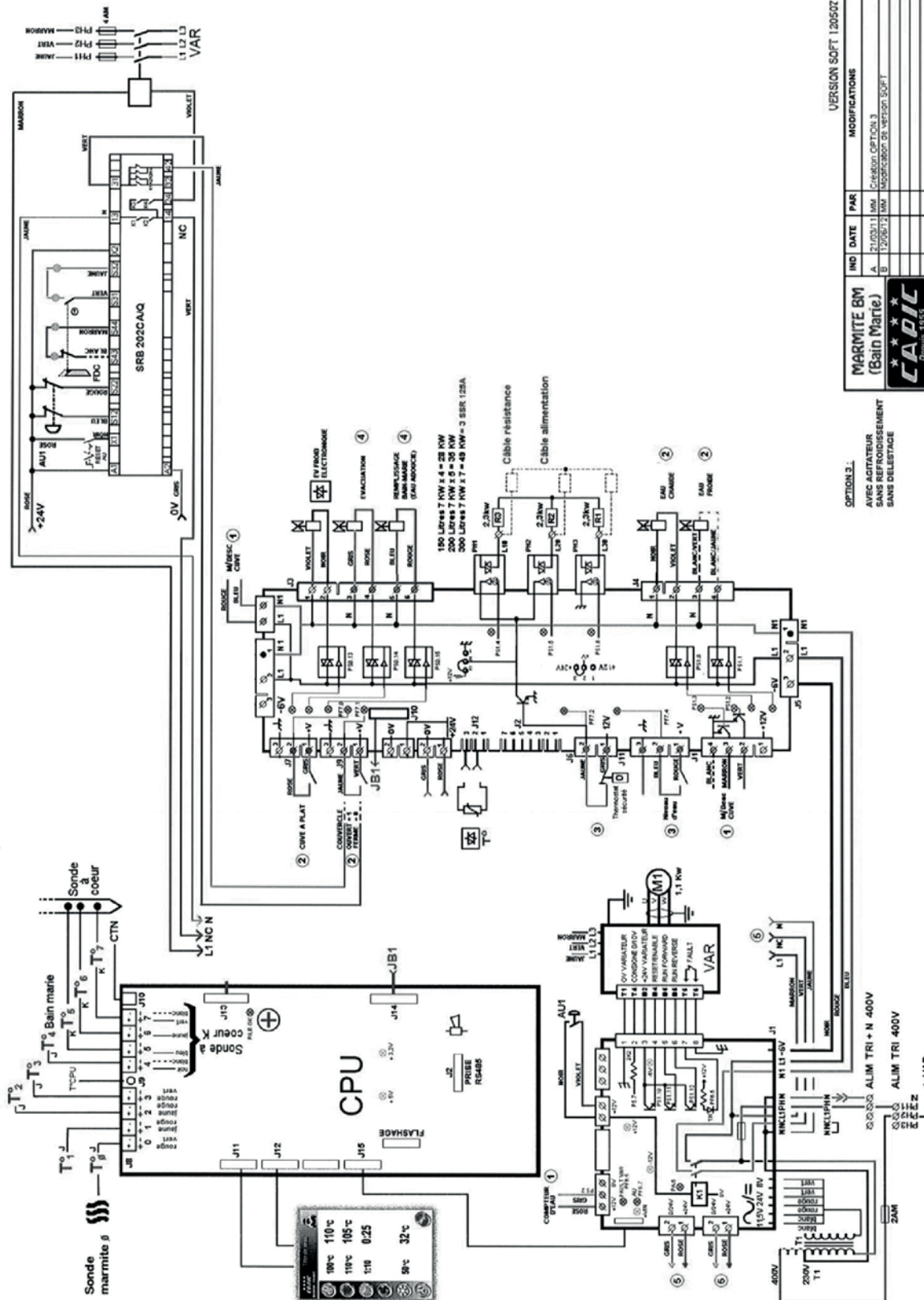
WITHOUT MIXING ARM / WITH COOLING / WITH UNLOADING



ELECTRIC SCHEMES

KETTLE CM

WITH MIXING ARM / WITHOUT COOLING / WITHOUT UNLOADING



VERSION SOFT 120502

IND	DATE	PAR	MODIFICATIONS
A	21/03/11	MM	CHANGEMENT OPTION 3
B	12/09/13	MM	MODIFICATION DE VERSION SOFT

OPTION 3
 AVEC AGITEUR
 SANS REFRIGEREMENT
 SANS DELESTAGE

MARMITE BM
 (Bain Marie)

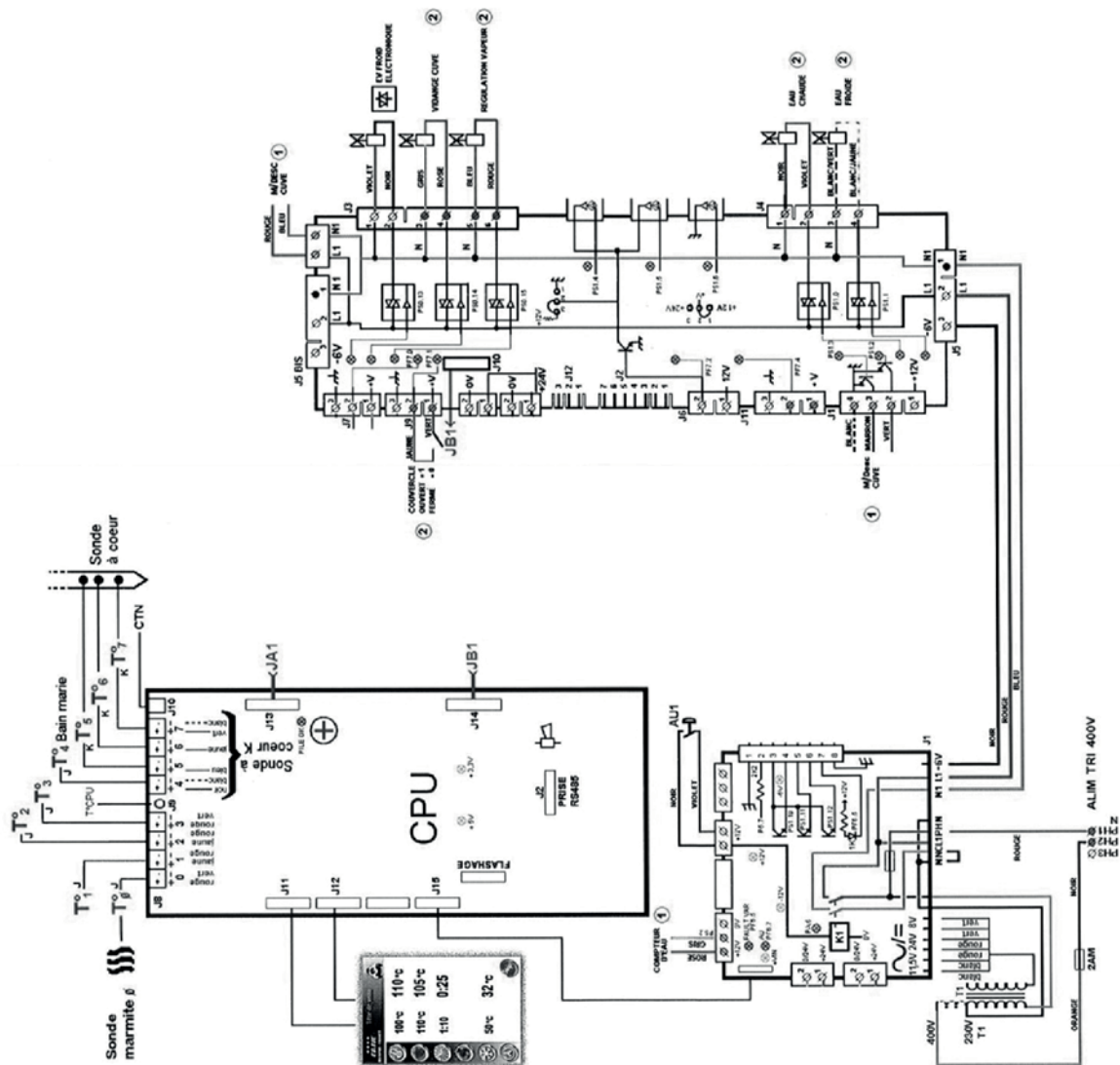
CAPIC
 Depuis 1955

WITH MIXING ARM / WITH COOLING / WITH UNLOADING



ELECTRIC SCHEMES

KETTLE CH WITHOUT MIXING ARM / WITH COOLING

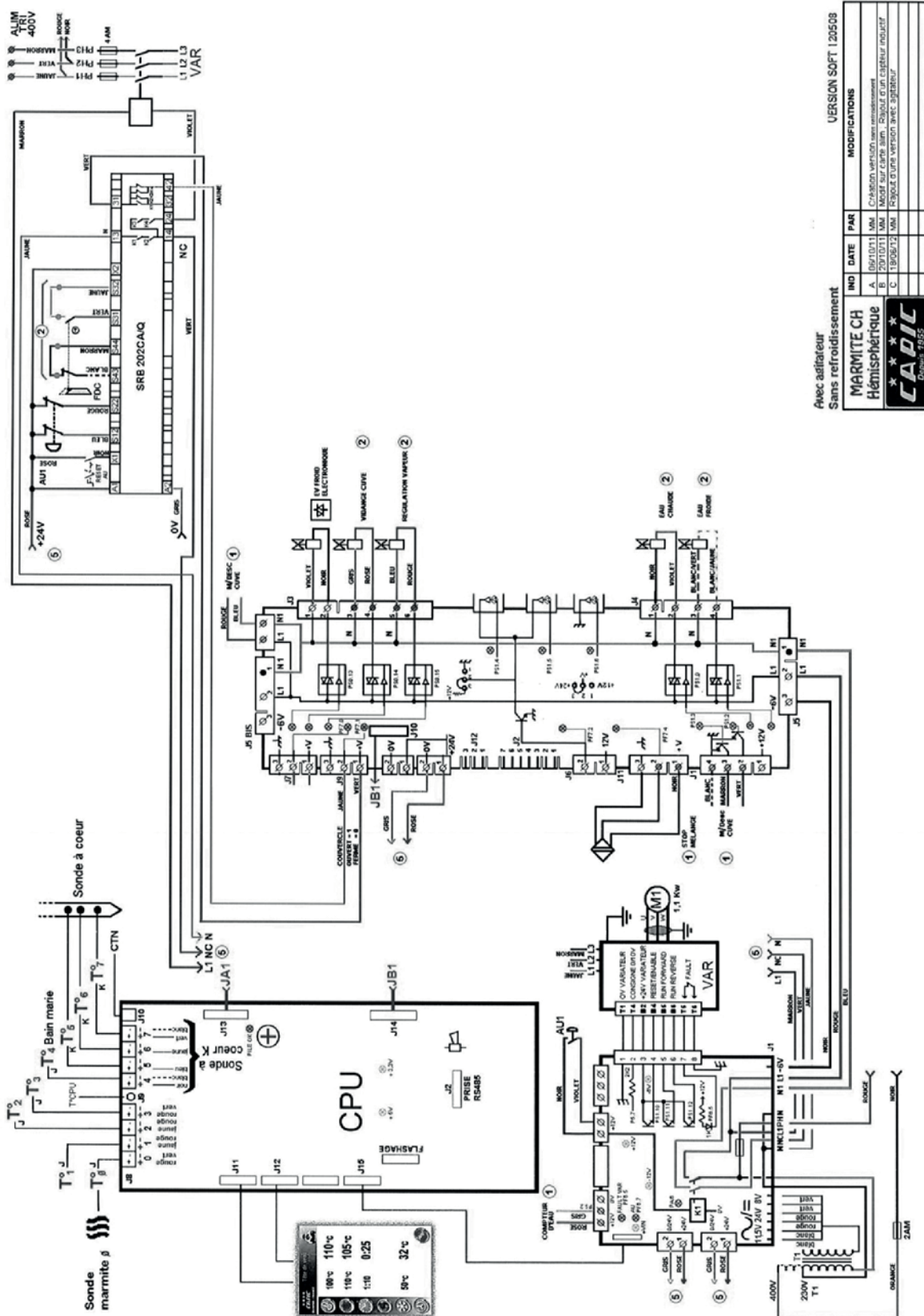


Sans agitateur Sans refroidissement				VERSION SOFT 120508			
IND	DATE	PAR	MODIFICATIONS	IND	DATE	PAR	MODIFICATIONS
A	06/10/11	MM	CREATION VERT 102 puis agitateur sans refroidissement				
B	15/06/12	MM	Modification de version				

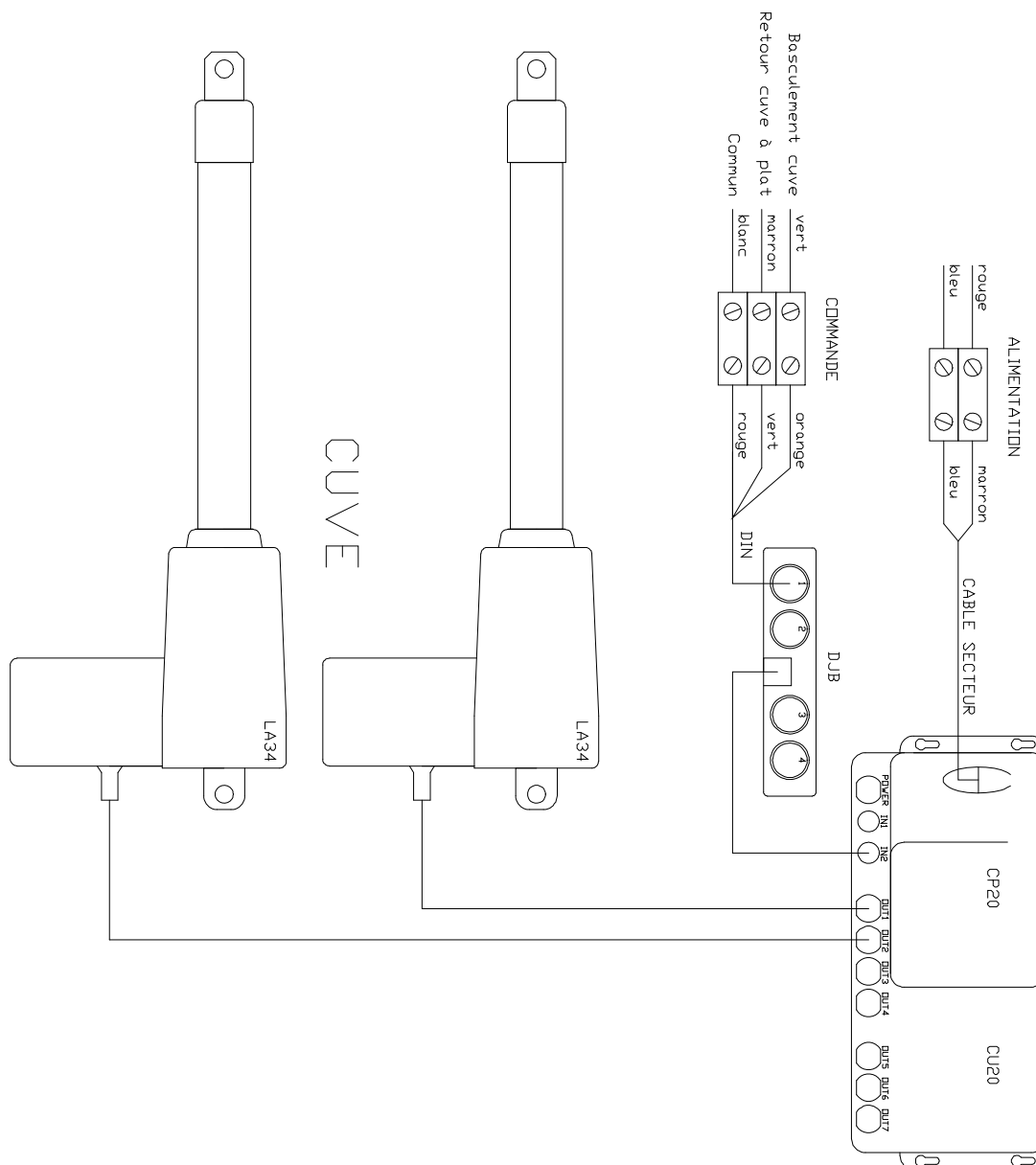
CAPIC
Depuis 1955

ELECTRIC SCHEMES

KETTLE CH WITH MIXING ARM / WITHOUT COOLING



ELECTRIC SCHEMES



MARMITE UPC BASCULEMENT

DATE: 25/02/14

DESSIN: RICHARD

SCHEMA: comm.

Indice: A



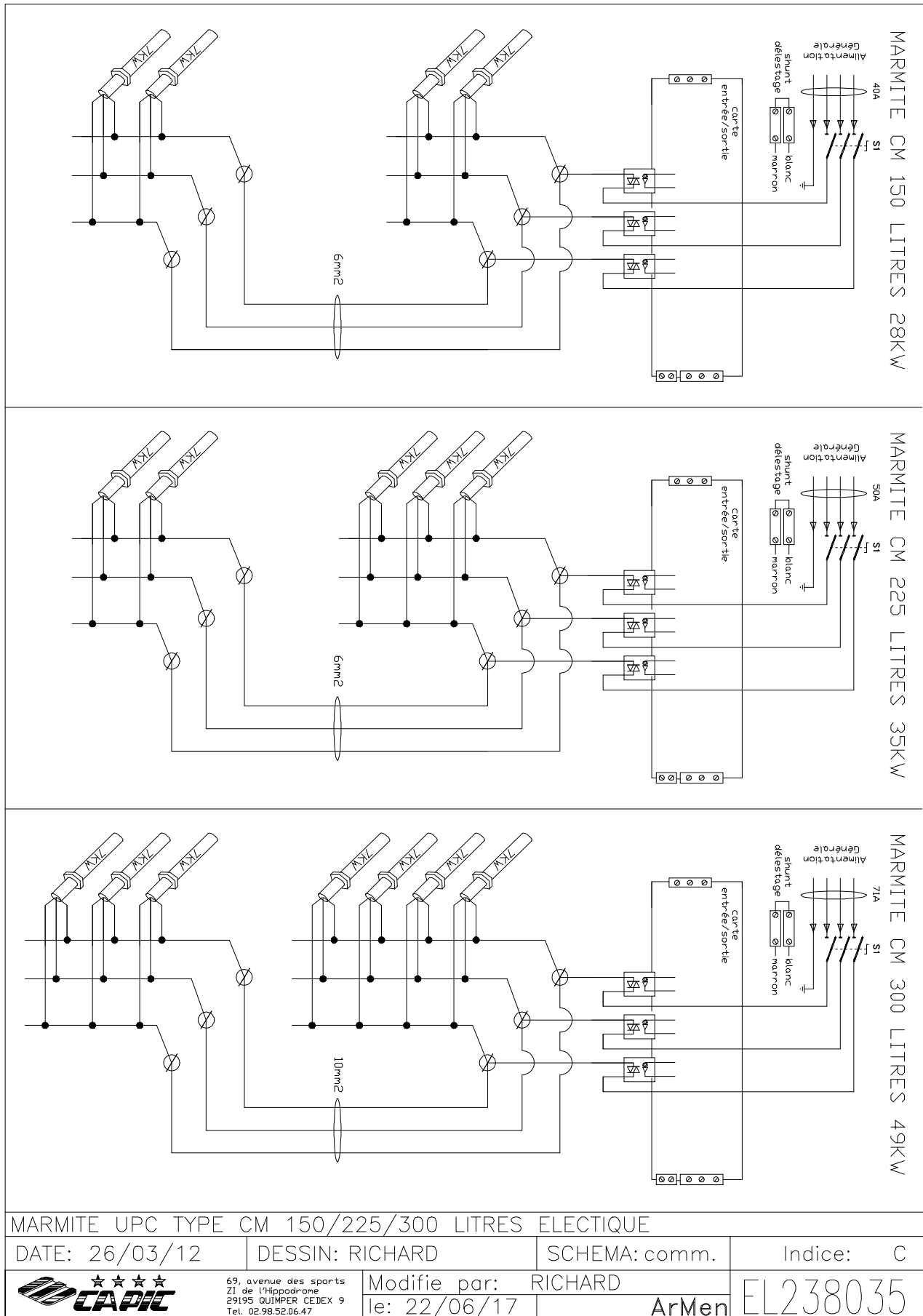
69, avenue des sports
ZI de l'Hippodrome
29195 QUIMPER CEDEX 9
Tel. 02.98.52.06.47

Modifie par:
le:

ArMen

EL238060

ELECTRIC SCHEMES



MARMITE UPC TYPE CM 150/225/300 LITRES ELECTRIQUE

DATE: 26/03/12

DESSIN: RICHARD

SCHEMA: comm.

Indice: C



69, avenue des sports
ZI de l'Hippodrome
29195 QUIMPER CEDEX 9
Tel. 02.98.52.06.47

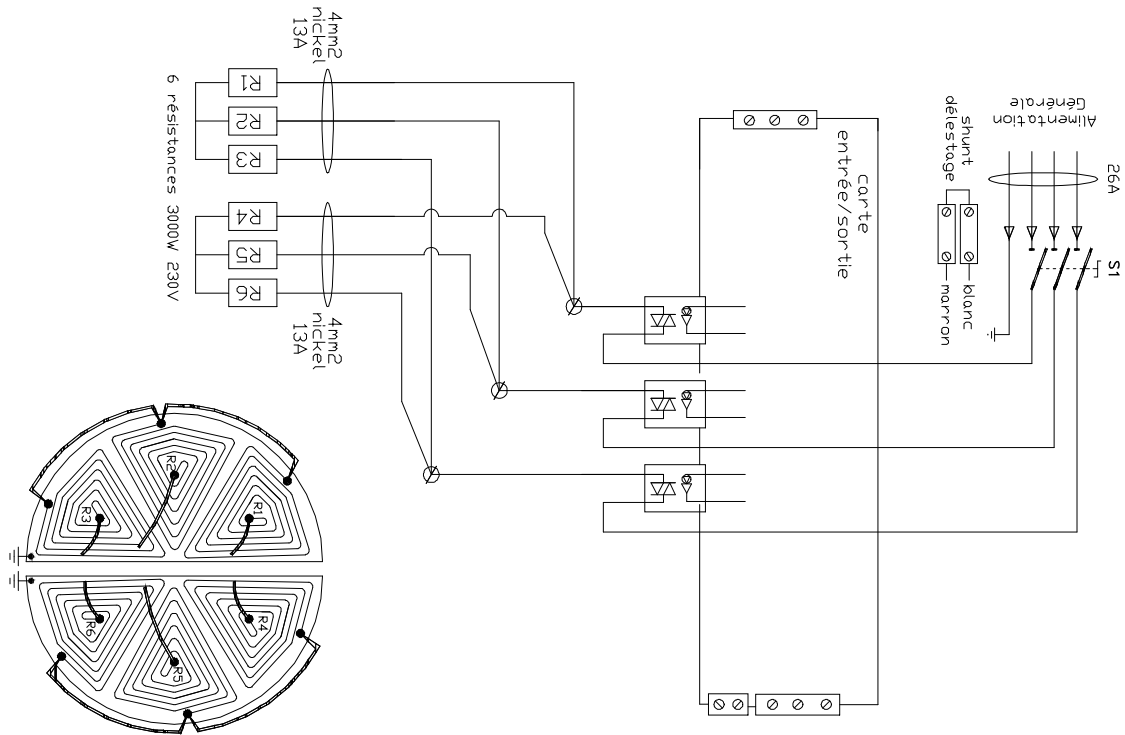
Modifié par: RICHARD
le: 22/06/17

ArMen

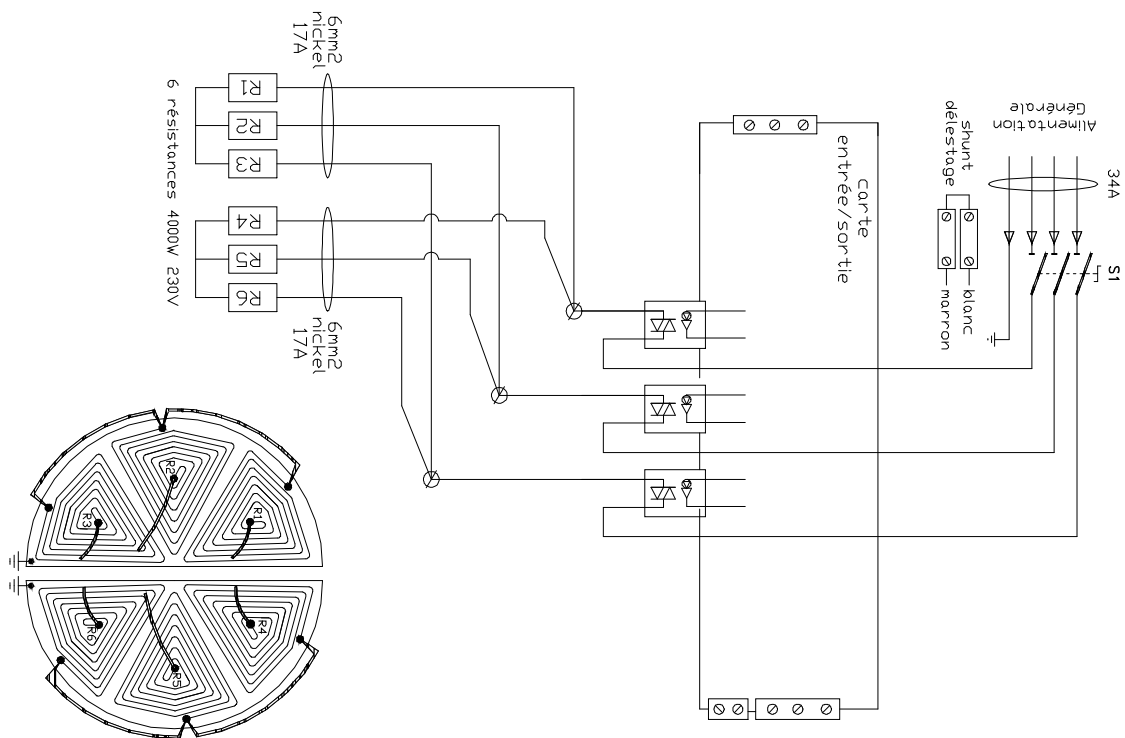
EL238035

ELECTRIC SCHEMES

MARMITE RC 150 LITRES



MARMITE RC 300 LITRES



MARMITES UPC TYPE RC ELECTRIQUE

DATE: 26/03/12

DESSIN: RICHARD

SCHEMA: comm.

Indice: B



69, avenue des sports
ZI de l'Hippodrome
29195 QUIMPER CEDEX 9
Tel. 02.98.52.06.47

Modifié par: RICHARD

le: 22/06/17

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EL238018