

Range UPC+ Plasma

MULTIPURPOSE BRATT PAN TYPE 100



Type 100 UPC
Capacity : 300 L
Gas : W238041
Elec. : W238040

PLASMA BRATT PAN 50 dm²



Type Plasma
Capacity : 110 L
Elec. : W296701

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

GOOD RECEIPT

USER MANUAL

1 - INSTALLATION

2 – DEVICE DESCRIPTION

3 - UTILIZATION

- 3.1 Safety instructions
- 3.2 Description of the logograms
- 3.3 Home screen
- 3.4 Quick cooking without recipe
- 3.5 Delayed start
- 3.6 Programmed cooking recipes
- 3.7 Operation safety

4 - CLEANING

INSTALLER MANUAL

1 - INSTALLATION

2 - MAINTENANCE

ELECTRIC SCHEMES

GOOD RECEIPT

Take the time to carefully read this manual before commissioning the unit.

The user, the prospective employer, the installer must comply strictly with the advice and 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.

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

Manutention :

The transfer of the bratt the pan from the delivery truck to the final place of installation must be performed by the customer. Consider especially doorways, ceiling heights as well as the unloading platform. The dimensions of the bratt pan data thumbnail implementation are taken into account in the transport way.

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

Bratt Pan 300 litres UPC	680 kg
Bratt Pan 110 Litres PLASMA	300 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.

WARNING WARNING

NEVER LIFT THE BRATT PAN BY TAKING SUPPORT UNDER THE TANK.

Control of the nameplate:

Check at the receipt, the indication compliance with order specifications.

⊕	ref. commerciale N° N° de serie	⊕
	TYPE A	
	Σ Qn = {deb calor} kW	
PAYS	FR	CAT
	BE	I12E+3+
	GB/ES/PT	I2E+/13+
		I12H3+
	A503055	
	U= <input type="text"/> IP <input type="text"/> P= <input type="text"/> kW	
⊕	N° organisme certif. f= <input type="text"/> Hz	

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

The rating plate is located under the right device pillar. Check receipt information is consistent with the specifications of the order.

USER MANUAL

1 - INSTALLATION

1.1 REGULATION :

The device must be installed in accordance with regulations and standards by a qualified installer in an adequately ventilated room with a good extraction.

Depending on the type of establishment and the kitchen design, wiring or gas 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 of each state or country.

The electrical connection, gas, or water to the pan to the mains must be carried out by qualified personnel.

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

1.2 CLEANING BEFORE SERVICE :

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 should 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 units (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 tilting bratt pans is the treatment of meals based on meats, vegetables, pasta, desserts and specialties.

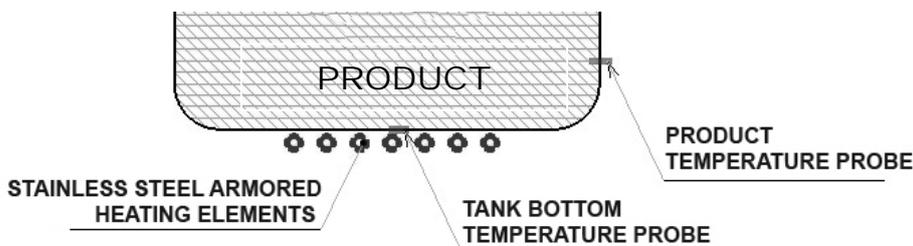
2.1.1 Bratt pan of UPC range

- Heating is of a direct heating type, gas or electric.
- The unit is equipped with two pillars integrating control and supporting the tank.
- The tank is tilting to allow a complete draining to 400 mm from the ground and a full emptying in standard trays.
- The tank bottom is bimetallic (steel 9 mm + 3 mm).
- The cover is motorized and lined for a better insulation.
- Operation and management of programs are ensured through a colour touch screen combined with an electronic device with processor.

2.1.2 Plasma bratt pan Pilote

- Heating is of a direct heating type, gas or electric.
- The unit is equipped with one pillar integrating control
- The tank is tilting to allow a complete draining to 400 mm from the ground and a full emptying in standard trays.
- The bottom of tank is made Duplex stainless steel, 10 mm thickness.
- The cover is motorized and lined for a better insulation.
- Operation and management of programs are ensured through a colour touch screen combined with an electronic device with processor.

2.2 OPERATING PRINCIPLE:



The bratt pan has a direct heating.

The thickness of the bottom of tank ensures good flatness and a uniform distribution of temperature. The useful surface is 100 dm² (UPC) and 50 dm² (PLASMA)

Operation frying mode (selecting the temperature at the bottom of the tank) can make cooking in braising, marking, browning meat and other products to 350 ° C. Kettle operation mode (set the temperature in the tank) to control the cooking liquid to a boil.

A probe tip is used to manage the end of a cooking temperature control to heart. The heating is carried out with the tank in a horizontal position.

3 - UTILIZATION

3.1 SAFETY INSTRUCTIONS :

WARNING



WARNING

The device is for professional use and should be used by qualified personnel.

The equipment is not designed to respond to fatigue stresses.

An empty tank heater can be undertaken in the event of momentary glow and shall in no case extend time under penalty of deformation excluding our responsibility.

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

When the bratt pan reaches operating speed, the temperature of the walls and top of the tank can cause burns. Avoid to take support.

As a precaution, keep away from the appliance when opening the lid and that to avoid the risks associated with the presence of steam.

The starting order of a cycle or operation of production must be possible only if all the conditions of security towards staff of the bratt pan and work to be performed are met and auxiliary devices operation of this unit are working.

Before putting the pan into service, the operator must ensure that nobody is in the danger area of the device.

3.2 SIGN DESCRIPTION :



OFF



Manual mode (without timer)



Heating launching



Timer



Heating stop



Configuration



Quick cooking



Correction



Validation



Touche slide



Cold water



Favorite recipe



Hot water



Temporary change of recipe



Defect



Heating indicator



Preheating



Recipe suppression



Recipe



Recipe addition



Tank bottom temperature setpoint
(bratt pan mode)



Tank bottom temperature setpoint
(kettle mode)

USER MANUAL



3.3 HOME SCREEN :

The color graphical interface is equipped with a touch screen. It is simply activated with a simple touch to 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.



Screen 3.3

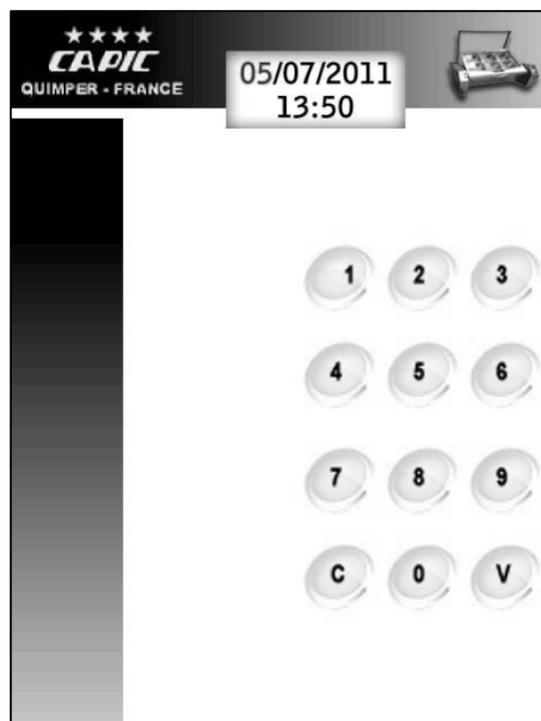
3.3.1 Date and hour modification :

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



Screen 3.3.1 A

- The red part indicates that you can change the values with the keyboard.
- To come back to the home screen, valid the update or activate the bratt pan.



Screen 3.3.1 B

3.3.2 Buttons description :

- Up right, the button OFF if it is activated will allow :
 - The total stop of the heating.
 - The standby of the screen.
 - The reset for potential defaults. (if they have been corrected).



- In the band, in the left on the screen, you can choose the mode (activate the symbol).



Screen 3.3.2

- Button  Quick cooking without recipe, this activated button proposes you the configuration screen, see paragraph 3.4
- Button  Cooking with programmed recipe choice ou to programm. When the button is activated, it proposes you the screen 3.6.
- Button  Access to configuration menu and device maintenance (Factory settings).
- Buttons  or  Slide from left to right to choose hot or cold water. Activate or deactivate the button to add water. The quantity of water is counted for each button activation.

- At the bottom of the band you can choose to activate the agitator:

- Button   Tilt or raise the tank.

- Button   Tilt or raise the lid of the bratt pan.

USER MANUAL

- Under the bratt pan in the screen, the button  activates the pre heating of the device (in function of the configured settings and conditions : water filling, flat tanken.

The button  (red) indicates that the pre heating is activated (set by default 100°C), you can stop it by activating again the button 

3.4 QUICK COOKING WITHOUT RECIPE :

- Up right, the button , if it is activated allows the return to screen 3.3.
 - On the left band on the screen l'écran :
 - You can select the setting for which you want to choose a setting value by activating the symbol.
 - You change the functionality of the button and the symbol by sliding from left to right.
- Example : 
- The set value color change (black → red), you can enter a new value with the keyboard.
- You have the choice between 4 modes of cooking :

3.4.1.A Mode N° 1 (BRATT PAN mode) :

This mode allows a rapid rise from the bottom of the tank to a desired temperature to perform snacking or braising operations.

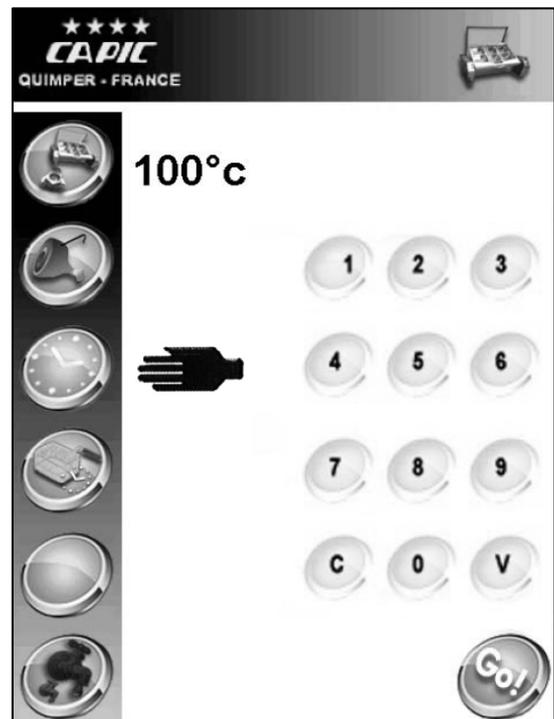


Cooking with temperature of the bottom of the tank as setpoint.

In the example screen 3.4.1.a, the temperature at the bottom of the tank rises rapidly to 100 ° C. Upon attainment of 100 ° C, the heating shuts off.

Nota :

To avoid the shut down of the heating when reaching the set temperature, it is necessary to set a cooking timer. The heating will then regulate around the setpoint temperature and stop once the elapsed time .



Screen 3.4.1.A

USER MANUAL

3.4.1.B Mode N° 2 (KETTLE mode) :

This mode is especially suitable for high cooking volume or quick temperature rising of liquid. The thermostatic control takes place with a probe placed on the side of the tank.



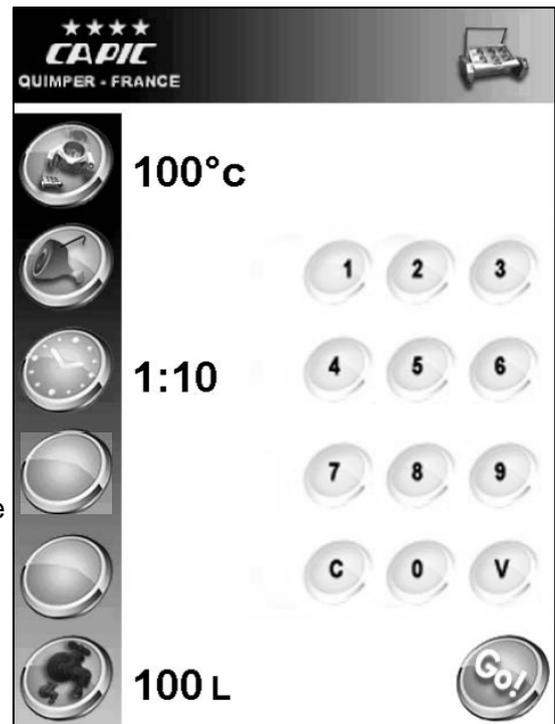
Cooking with product temperature setpoint



Cooking time choice : when there is no programmed cooking time (T=0), the cooking stops when the temperature setpoint is reached.



Slide from left to right on the button to change the symbol and have the choice of hot water for the filling.



Screen 3.4.1.B

In the example screen 3.4.1B, a automatic filling of 100 liters will be realised. The product temperature will reached 100°C. The heating will regulate around this temperature then stop after 1 hour and 101 minutes.

3.4.1.C Mode N° 3 (core probe mode) :



Cooking with product temperature as setpoint.



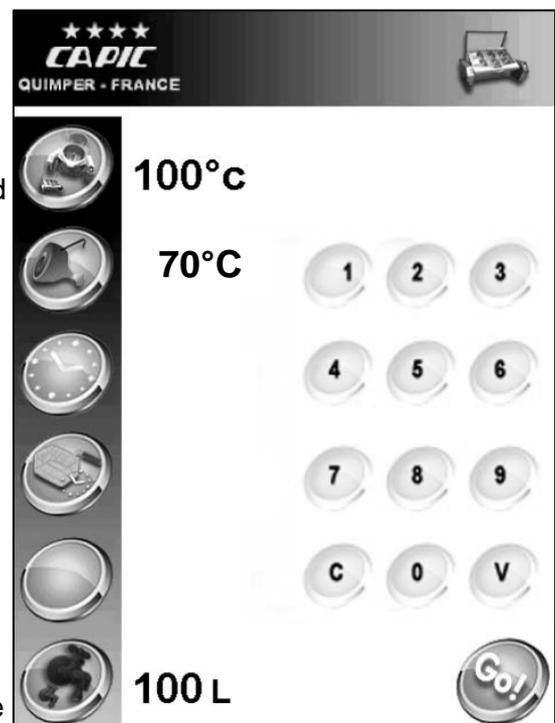
Product temperature setpoint to handle the end of the cooking.



Slide from left to right on the button to change the symbol and have the choice of hot water for the filling.

The device is equipped with a core probe. In bratt pan or kettle mode, it is possible to use a core probe in the product, to select a temperature to stop the heating when the wished temperature is reached on the product.

In the example screen 3.4.1.C, a automatic filling of 100 liters will be realised. The temperature of the liquid will be when the 70°C are reached in the core of the product, the heating stops.



Screen 3.4.1.C

3.4.1.D Mode N° 3 (baskets mode) :

The bratt pan can be equipped (in option) with a motorized lifting bar for lowering baskets into the cooking bath and rising after cooking time. Lowering the bar requires self-closing lid.



Cooking with the bottom of the tank temperature as setpoint.



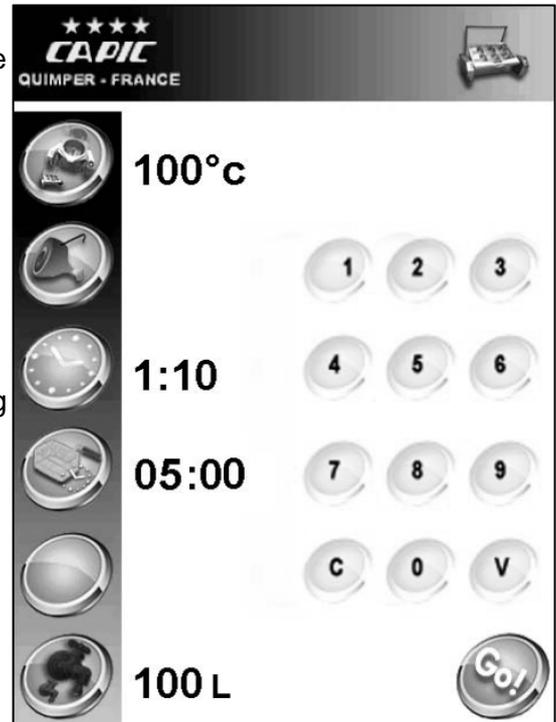
Choice of the time of immersion of the basket to handle the lowering and rising.
In mn : sec.
Several plunges are possible.



The choice of the cooking time allows the selection of the time during several lowering of the baskets will be realised.
In the case of no time has been programmed, only one lowering will be automatically realised.



Slide from left to right on the button to change the symbol and to have the choice of hot water for the filling.



Screen 3.4.1.D

In the example of the screen 3.4.1.D, a filling of 100 liters will be realised.

The temperature bath will regulate cooking at 100 ° C for 1 hour 10 minutes. Successive pressing the down key basket will make several dives 5 minutes. At the end of each plunge, the lid is raised causing the rising of the baskets.

After the selection of the cooking parameters, the pressure on the button  Right down the screen, starts the cooking and a potential tank filling.

The pressure on the button



allows to show the setpoint screen and measured values.

3.4.2 Setpoint screen and measured values on the bratt pan :

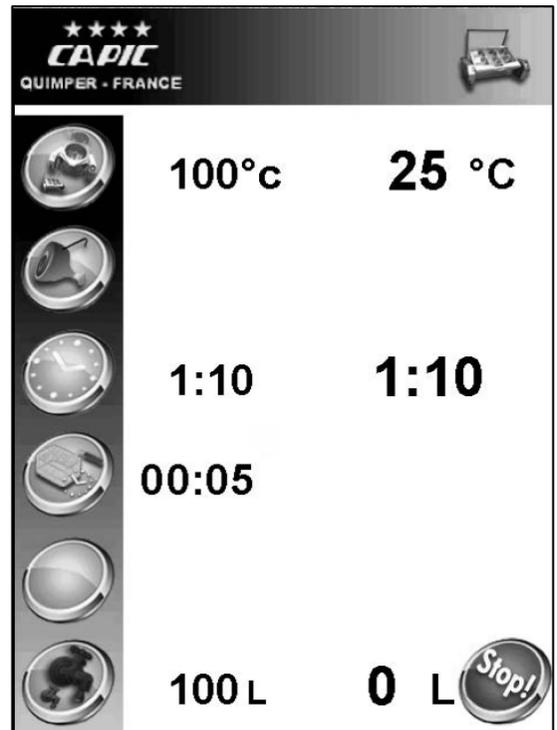
Up right, the button  , if it is activated allows the return to the home screen 3.3.

This screen shows for 10 seconds the configured parameters for the launched cooking and the measured values in the device at this moment.

After the 10 seconds, the actual cooking screen 3.4.3 is proposed.

At the right bottom of the screen, the button  replace the button  to allow the stop of the cooking..

Anytime you can return to the parameters screen by activating one of the button on the left band for eventual setpoint changes (without stopping the cooking).



Screen 3.4.2

3.4.3 Actual cooking screen :

Up right, the button  , if it is activated allows the return to the home screen 3.3.

This screen indicates the evolution of the principal parameters of the actual cooking.

Anytime you can return to the screen 3.4.2 (setpoints and measured values) by activating one of the buttons :



In this screen, you can activate or deactivate :

Launch an immersion cycle of the basket according the programmed time by pressing the button in mn : sec. (the lowering of the basket for 16 seconds is not in the programmed time)

- The filling of hot or cold water.



Screen 3.4.3

USER MANUAL

Under the bratt pan on the superior band, the red symbol  indicates the heating request.

By pressing the screen, you can see the

tank tilting buttons   and

lid tilting buttons

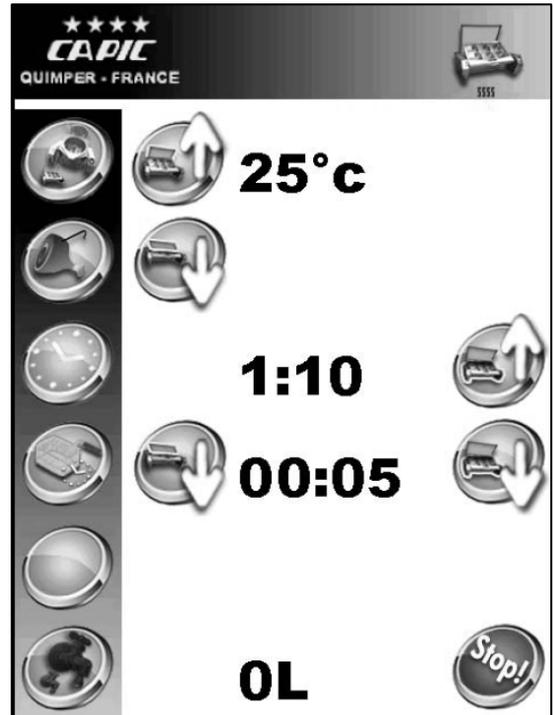


and use them (if they are not activated, they disappear after 10 seconds).

At the end of the cooking, the buzzer is activated 5 seconds and

In the screen the button  flashes.

The screen flashing stop when action on the button 



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

This security avoids accidental impulse.

USER MANUAL

3.5 DELAY START :

It is possible to delay the cooking launching.

For this, instead of giving an impulse on the button launching of the cooking, keep pressing a few seconds on the button  until the screen 3.5.1. appearance.

- A clock appears on the left side of the screen.
- Press (1 impulse) this clock button.
- With the keyboard, enter the wished start delay time
- Valid with the button 
- Launch the cooking by pressing (1 impulse) 
- The intermediate screen appears for 5 secondes with The setpoints and real values.

At the right bottom of the screen, above the button 

- In black : actual time
- In red : delay start time.

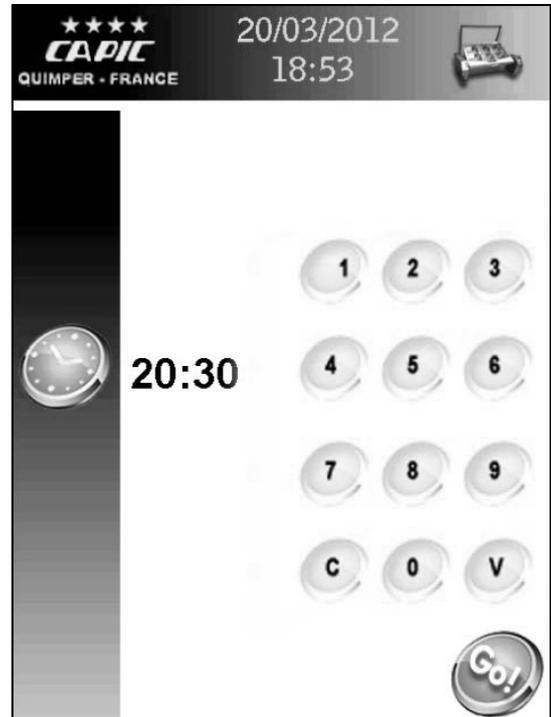
Nota :

When the start time is reached, the cooking starts accompanied by an audible alarm

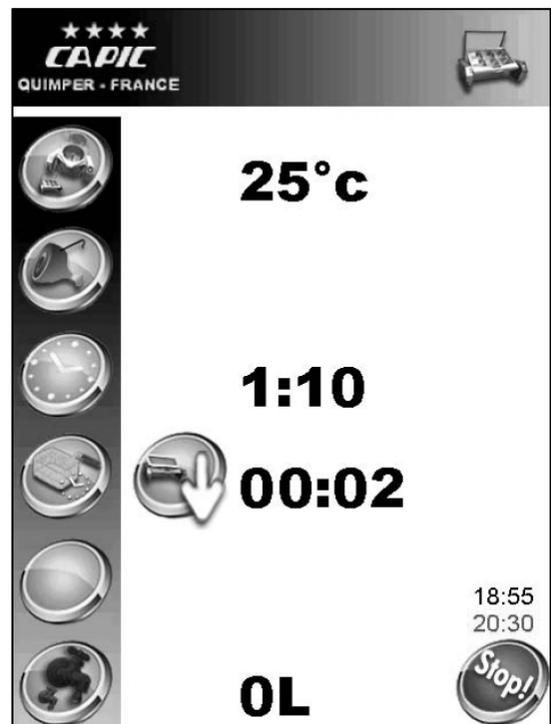
Warning :

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

 allowing the immediate



Screen 3.5.1



Screen 3.5.2

3.6 PROGRAMMED COOKING RECIPES:

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



Screen 3.6.A

This choice brings you to this screen.

Top right, the button  , if it is activated Allows the return to the screen 3.3.

You have 2 pages of recipes families, so 12 families.

You can change the page by sliding on



or



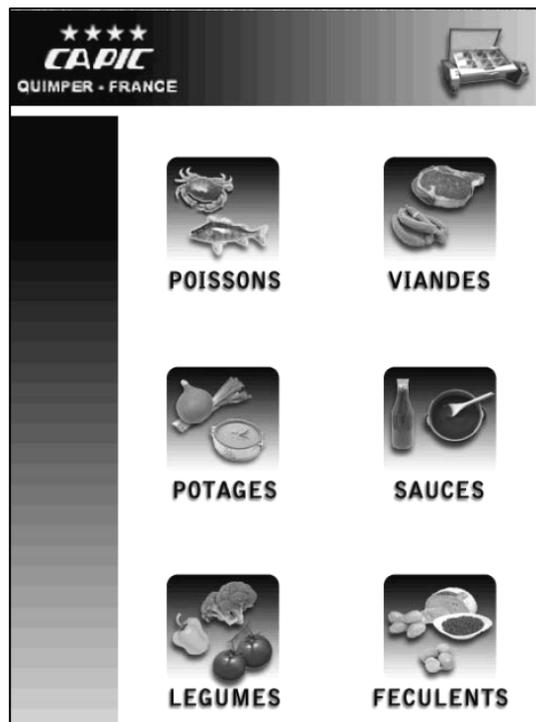
on the touchscreen.



Screen 3.6.B

3.6.1 Create a cooking program :

Choose the family in which one you want put your program by pressing the image.



Screen 3.6.1.A

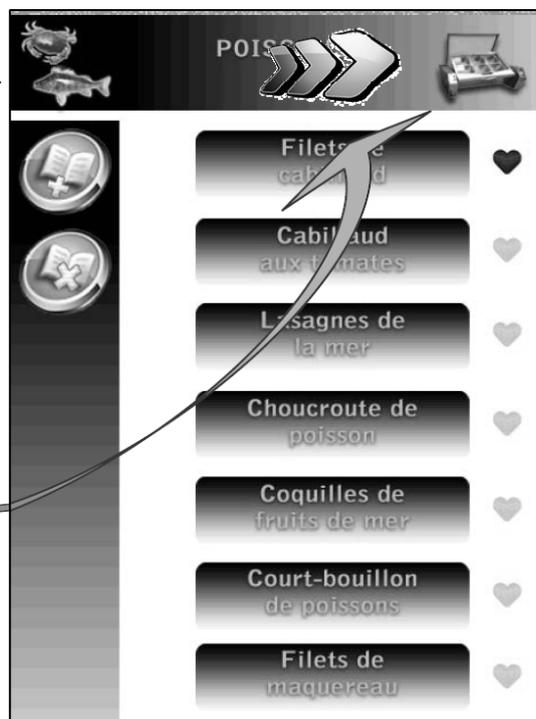
The image of the family takes the place of the CAPIC logo on the superior band.



To come back to the families, activate the family present on the band.

You can change the name of the family.

Slide on the family text.

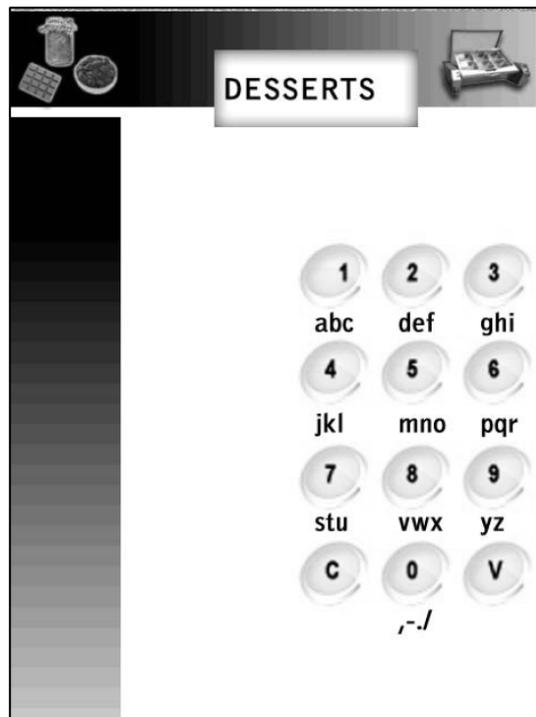


Screen 3.6.1.B

USER MANUAL

You can use the keyboard to enter your text.

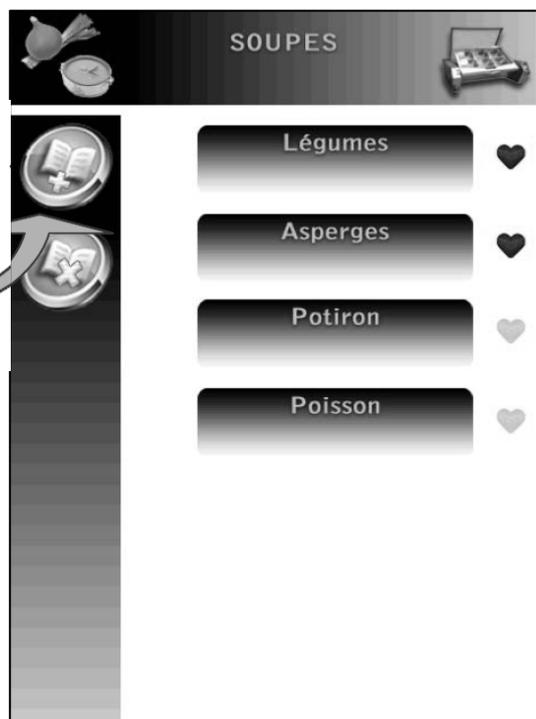
Valid  to exit.



Screen 3.6.1.C

You want to create a program,

Activate the button



Screen 3.6.1.D

USER MANUAL

You must enter the name of the program.

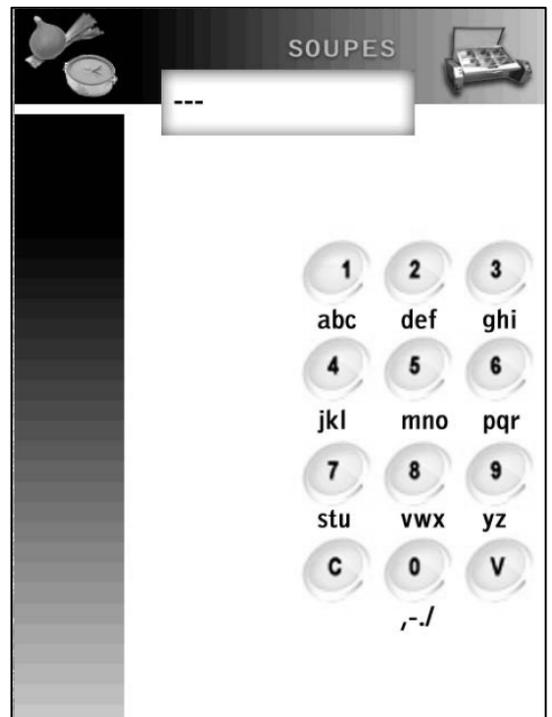
Slide  on the text area (- - -).



Screen 3.6.1.E

You have the keyboard to enter your text

Valid with the button  to exit.



Screen 3.6.1.F

USER MANUAL

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

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



Screen 3.6.1.G

Activate the button  to built a second phase.

The access to the next phase is possible only if you have completed the previous one with at least :

- A cooking mode + a cooking time.
or
- A cooking mode without a cooking time, the phase Stops 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.
or
- A basket immersion time in mm : sec
The same phase 1/1



Screen 3.6.1.H

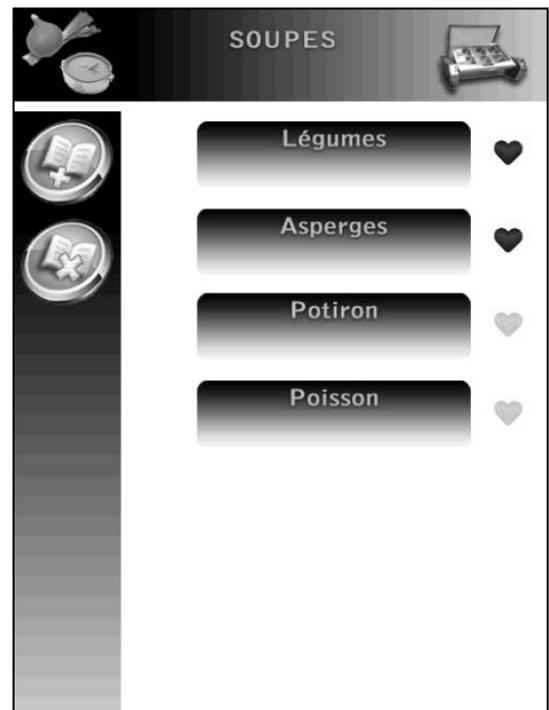
If you have made the wished phases, you valid the program with the button. 

Nota : The button  ends the program, do not touch this button to move from one phase to another.

The validated program goes in the alphabetic list of the family.

In this list, you can create a list of the favorite recipes by activating the button  which becomes  when it is selected.

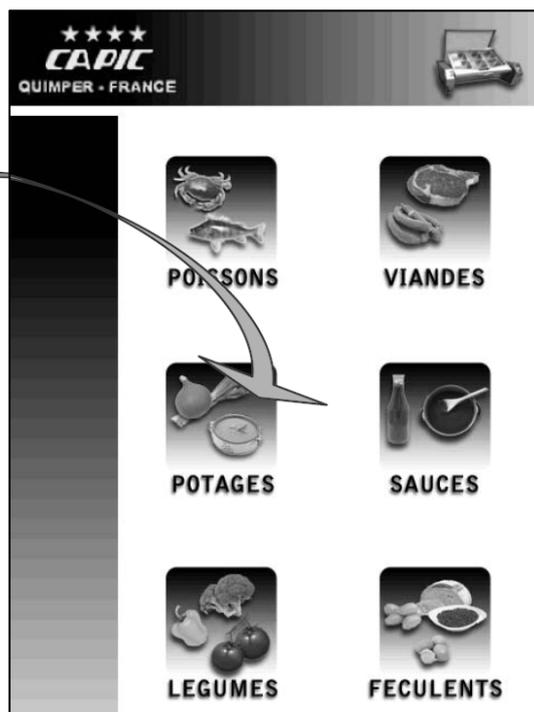
These programs will be on the top of the relevant list.



Screen 3.6.1.I

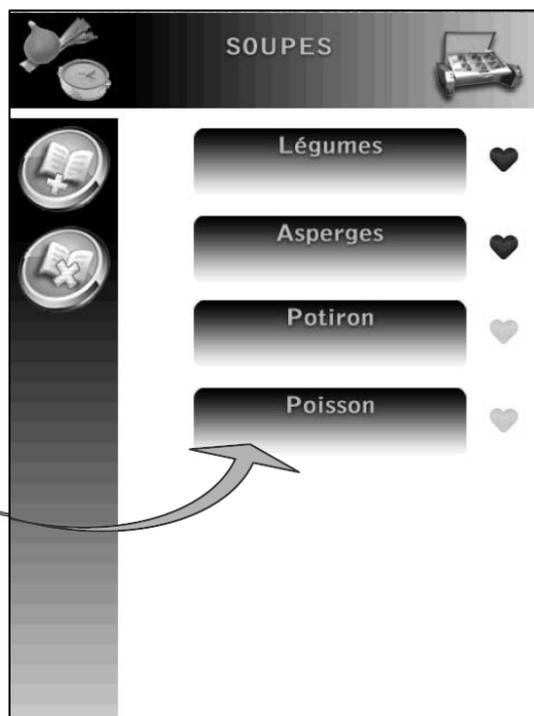
3.6.2 Choose and use a cooking program:

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



Screen 3.6.2.A

Choose the program by activating the button (SOUPE DE POISSON for example)



Screen 3.6.2.B

This program has 2 phases.

- That you can see by activating the button 

- That you can launch by activating the button  or delay by keeping press on it.



Screen 3.6.2.C

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

Features:

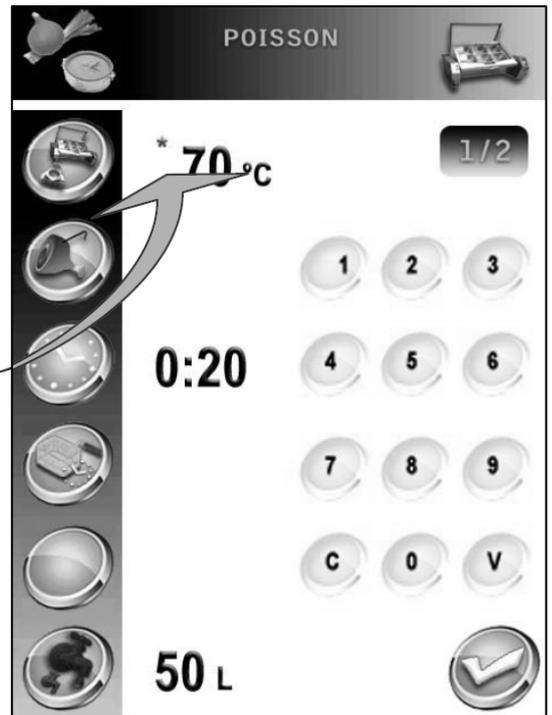
If in a phase, the water filling is set, the transition to the next phase only occurs when the filling is completed.

Nota : Delayed start :

It is possible to delay the start of a cooking : see chapter 3.5.

3.6.3 Modify a program before use:

If in a phase, you want to change a setpoint,
a red star  indicates you the modification
next the changed value.



Screen 3.6.3.A

A red star  next the bratt pan
indicates you that one or several setpoints have been
modified on the phases.

To save the modifications, valid again the program 
(the red stars disappear)



Screen 3.6.3.B

3.6.4 Remove a program from the list :

Activate the button

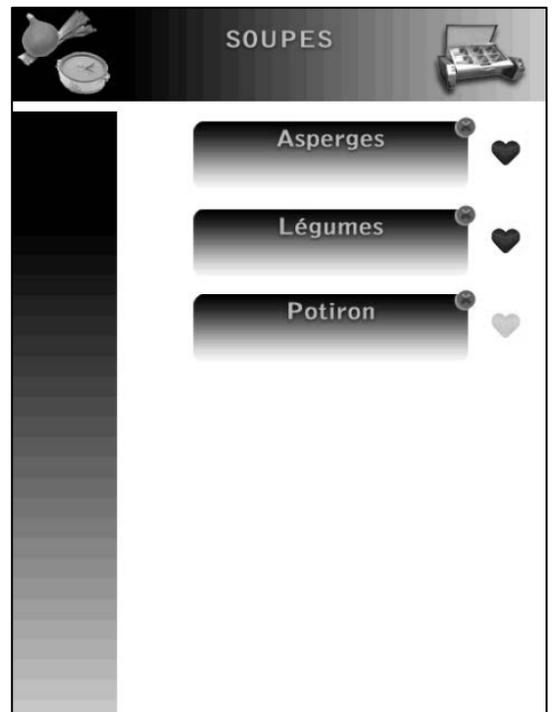


Screen 3.6.4.A

This screen appears :

A cross appear on top right of each program.

if you activate a recipe., it will be removed.



Screen 3.6.4.B

3.7 SAFETY OPERATING :

3.7.1 **Flat tank safety :**

A tank positioning sensor stops the tank lifting when it is flat. This sensor also prohibits heating as the tank is not positioned horizontally.

3.7.2 **Lid safety:**

The cover is provided with a inter sensor prohibiting the tilting of the tank when the lid is not fully open.

3.7.3 **Screen safety during cooking:**

15 seconds after the start of the cooking, a screen lock occurs offsetting accidental impulse. To regain control, it is necessary to double press the screen (the first pulse for unlocking the screen).

3.7.4 **Overheating safety :**

The heating body is equipped with a safety thermostat with manual reset, which triggers when the temperature of the bottom of the tank reaches 400°C. The heating body is equipped with a safety thermostat with manual reset, which triggers when the temperature of the bottom of the tank reaches 400°C for the UPC model and 270°C for the PLASMA model.

3.7.5 **Default signaling:**

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

If a default occurs, a red triangle  appears at the bottom of the screen.

If you activate the triangle, the default numbers appear successively for 2 seconds. Contact your installer for maintenance operation.

4 - ENTRETIEN

IMPORTANT INSTRUCTIONS

- **Before any maintenance operation, turn off the device.**
- **Before using the bratt pan, it is imperative to clean it thoroughly.**
- **To keep the unit all its performance and maintain maximum hygiene, it is imperative to maintain it carefully and regularly. This meeting 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.**
- **Gas appliances have holes which are needed for good combustion (chimney for evacuation of the burnt gases and perforations under tank for the air supply). It is strictly forbidden to clean these parts with the water jet. Any water penetration into the heating body can cause serious malfunctions. It is mandatory to position the chimney cover plate during the cleaning of the tank when it is tilted. Remove it imperatively after cleaning.**
- **When cleaning, prohibit the use of chlorinated products (bleach, hydrochloric acid, ...) can alter the trim panels, tank and all the elements constituting the device.**
- **When cleaning the floor, prohibit the use of hydrochloric acid or the like which may cause splashing of corrosive attack on the device body.**

- **The silicone seals must only be cleaned with warm soapy water. Other cleaner (acid, stainless steel cleaner...) must 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, abrasive cleaners is prohibited.**

4.1 STAINLESS STEEL :

4.1.1 General :

Stainless steel is generally used for its aesthetic 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 cleared periodically various dirt that can cause a deterioration in the level of resistance.

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

The actual 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 tailored to the needs of various food industries. Consult specialists.

4.1.2 Usual product :

The most common cleaning products are safe

Laundry Detergents: These products are suitable for domestic use. It should be whatever the product used to eliminate 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 the leached products would not removed. After solvent cleaning should eliminate waste by cleaning with a 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 with a knowledgeable staff.

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

Disinfectants: bleach hot water, even in diluted form is strictly prohibited.

4.2 TANK:

Under normal use, the stainless steel tank claims no special maintenance, except daily cleaning.

At the end of the service, when using particular cooking bath containing salts or chlorides, completely drain the tank and rinse with clean water. In general, do not keep food or liquid in the tank after use.

In the case of large stains, make a mandatory cleaning followed by a thorough rinsing with clean water.

4.3 TOUCHSCREEN:

The cleaning of the touch screen is made with a soft, humid if necessary. Do not use acid-based product or aggressive, which can cause polyester cover. Turn the unit off before cleaning.

INSTALLER MANUAL

1 - INSTALLATION

1.1 REGULATION :

The device must be installed in accordance with regulations and standards in an adequately ventilated room with a good extraction by a qualified installer. Work on the unit must be carried out by a qualified professional kitchen installer.

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 of each state or country.

The electrical, gas, steam or compressed air connection of the bratt pan to the mains 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.

The device must not be exposed to fire under penalty of significant danger.

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 must be dissolved with a solvent.

1.3 GENERAL IMPLANTATION :

The devices must be positioned stably on a perfectly horizontal plane. They are mounted on adjustable feet by screwing or unscrewing the cap.

The easement area of a unit should be unfettered and well lit to facilitate access to the control and the work area.

The room should be well ventilated with good flue gases and vapors extraction. If implementation backed version, the rear wall of the room must be constructed of noncombustible material.

For the wheeled devices (option):

- Provide absolutely safe and a safety cable attachment holding steady, stable and upgrade your device, operate caster brakes to avoid danger during use and while tear gas pipe, cable electrical, water network.
 - Provide an area free of any barriers servitude.
 - Also, do not move the device during operation, hot oil, hot surfaces or drop containers can cause severe burns.
- Before moving the unit, wait until completely cooled, remove any container and drain the tank if necessary.

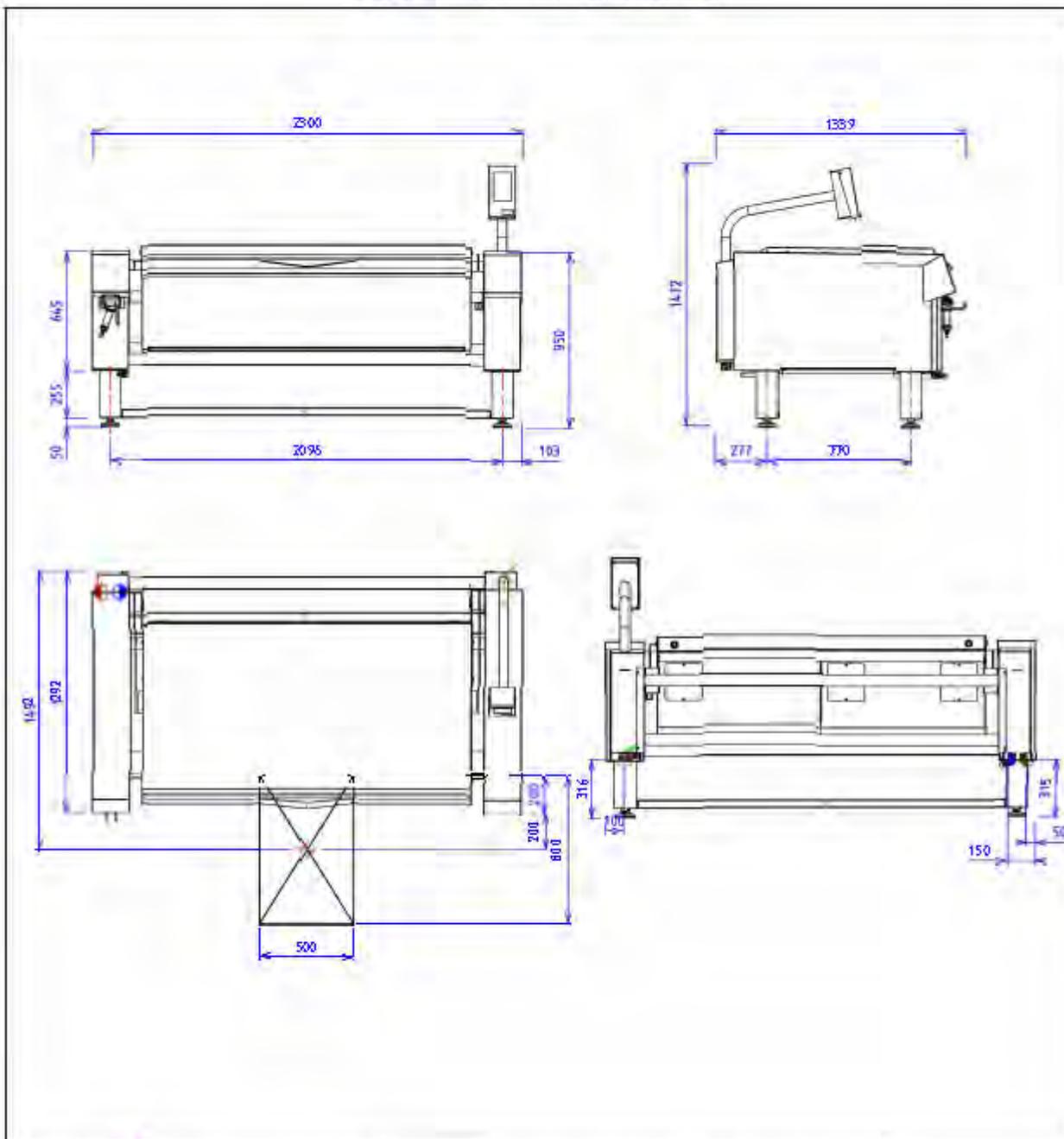
INSTALLER MANUAL

1.4 RESERVATIONS :

W238040

06/17

MULTIPURPOSE BRATT PAN -TYPE 100 ELEC.
ELEC TITING - HWCW SUPPLY

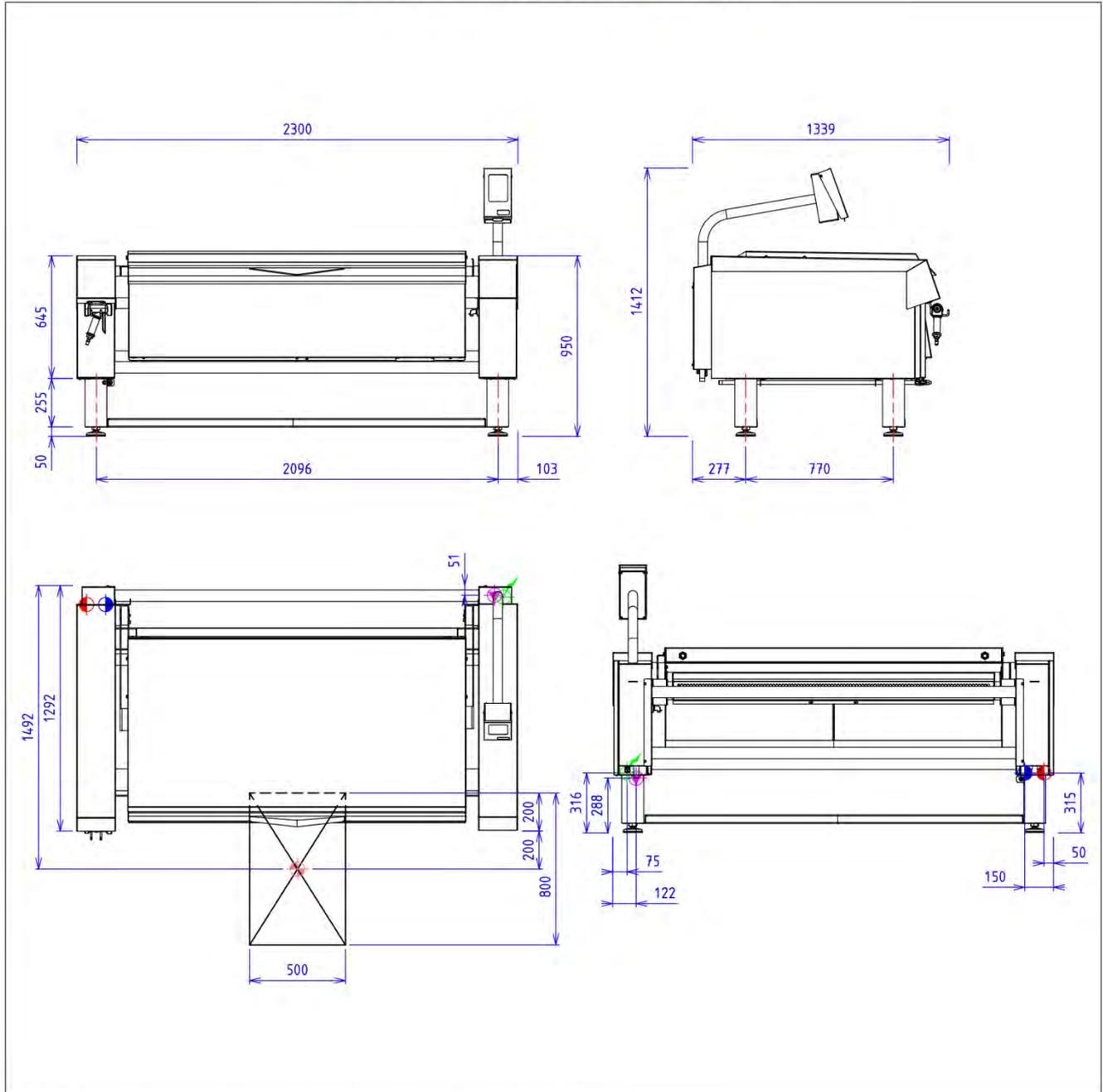


ELEC :  Electric power : 36 kW Elec reservation : internal wiring Elec fitting : 400Vx3+N+T

WATER :  Hot water fitting : 15/21 socket
 Cold water fitting : 15/21 socket

Electrical devices standard to the norm EN 60-335.

MULTIPURPOSE BRATT PAN – TYPE 100 GAS ELEC. TILTING – HW/CW SUPPLY



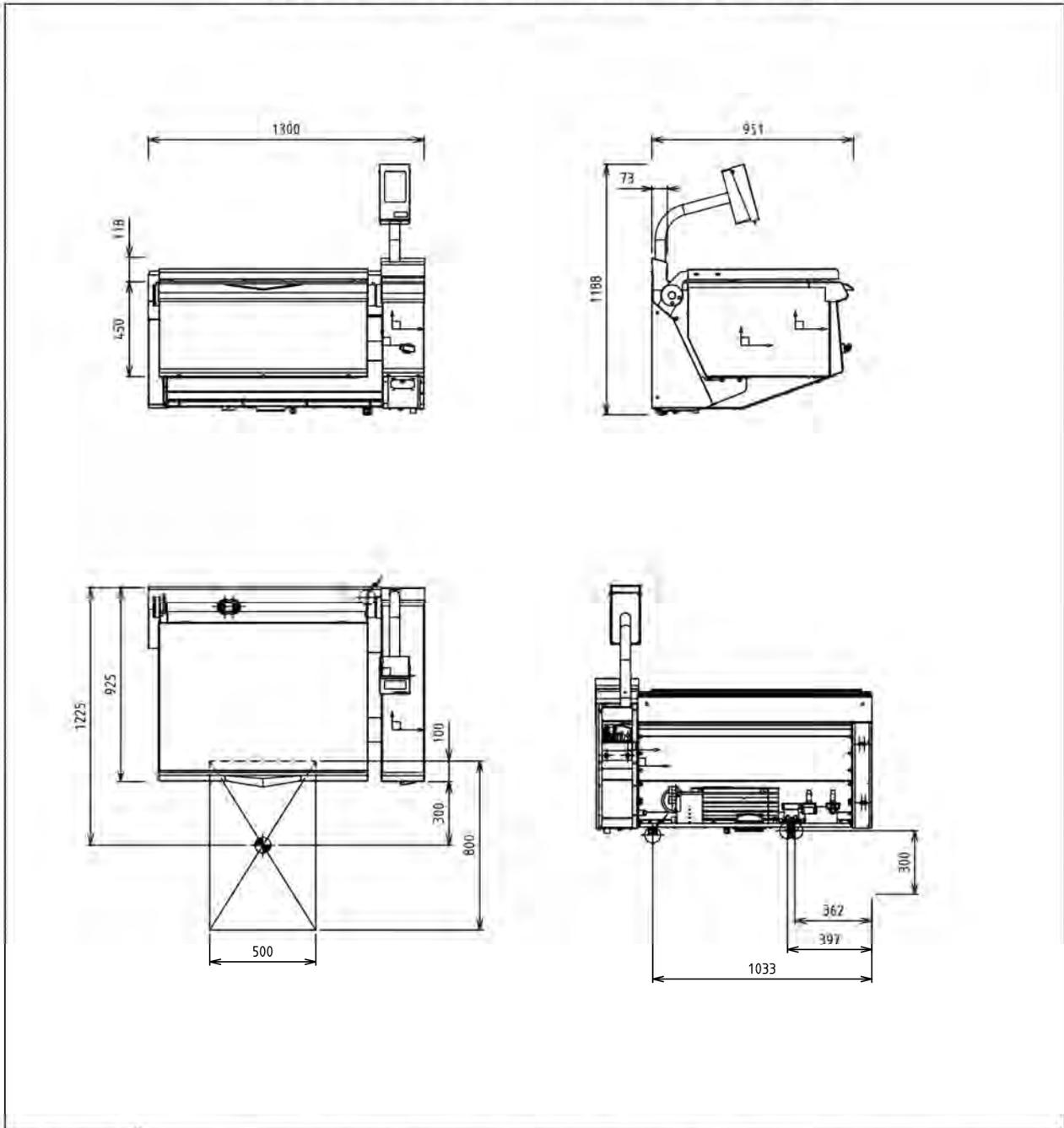
GAZ :  Gas power: 40kW Gas connexion: 20/27 conical

ELEC :  Elec. Power: 1kW Elec. Reservation: internal wiring Elec. Fitting: 400Vx3+N+T

EAU/AIR :  Hot water fitting: 15/21 socket
 Cold water fitting: 15/21 socket

Gas devices standard to the NF 203. EN 437 / Gas directive 2009/142/CE
 Electrical devices standard to the norm EN 60-335

PLASMA 50 BRATT PAN PILOTE ELEC. TILTING HW/CW – FRONT 1300



ELEC :  Elec power 22.8 kw. Internal terminal. Elec. connection

WATER/AIR  Hot water connection 15/21 female.

 Cold water connection 15/21 female

Electrical devices compliant with the EN60-335 standard

1.5 ELECTRIC CONNECTION :

1.5.1 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 pots are designed to be installed in a fixed position, the connection is direct, without outlet.
- The power cord must be properly sized (see table) and must include a regulation pole protection device (contact distance between the gap at least 3mm) upstream from the point of connection. The ground connection is required and the driver 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 an explosion hazard.
- 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 loads to the supply terminals of the device.
- The management system which equips the equipment 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 pot must not be connected to a disturbed by machines with high inrush current network. To solve this problem it is necessary to install a direct line from the distribution.

INSTALLER MANUAL

1.5.2 Power cable type :

DEVICE MODEL	POWER SUPPLY	POWER KW	INTENSITY A	NATURE OF THE WIRE STANDARD NFC 73600x79500
Bratt pan 100 dm ² electric	400Vx3+Ground	36	52	H07RNF 4x10 mm ²
Bratt pan 100 dm ² gas	230V mono+Ground	1	4,5	H07RNF 3x1,5 mm ²
Plasma bratt pan 50 dm ²	400Vx3 Ground	22,8	33	H07RNF 4x6 mm ²

1.5.3 Terminal electrical connections access :

1.5.3.1 UPC bratt pan

The terminal is located in the right pillar.

- Remove the top of the pillar. To do this, remove the M5 screws on the front.
- Remove the external covering panel (2 screws).
- Place the cable in the gland and connect it on the circuit breaker.
- Reassemble in the diverse order.

CAUTION: In case of a connection 230 V mono on gas bratt pan, please respect the polarity phase / neutral for a good functioning of the flame monitoring by ionization.

1.5.3.2 PLASMA bratt pan

The terminal is located on the electric board, on the rear structure, under the tank.

- Under the tank, on the rear structure, unscrew the 4 screws M6 in order to tip the support board forward.
- Pass the cable (wire) through the cable gland, under the equipment and connect it to the terminal board.
- Tighten the cable gland and close the electric board.

1.5.4 Energy optimizer terminal access (option):

The terminal is located in the right pillar at the top for an UPC bratt pan; and near the main terminal electrical connection for the Plasma bratt pan. It consists of two terminals of 4 mm². To access to the terminal, remove the top pillar.

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

The outlet is on the back under the right pillar. The cable has 5 coloured wires.

1.6 GAS CONNECTION:

The device must be installed by a qualified installer, in a well ventilated area and in accordance with regulations and standards.

The devices are designed to be permanently installed.

The gas connection is made of a rigid tube. The circuit must include upstream :

- A valve per unit to isolate the set.
- A regulator by device in the case of butane - propane.
- A valve of general stop.
- A servo ventilation following the local regulations valve.

The unit is factory set according to the gas indicated when ordering. Before any intervention, check that these settings (see nameplate) correspond to the reservation available by controlling the pressures and gas flow rates available.

Gas connection:

The connection point is located under the right pillar to the rear.
Tube 20/27. Conical external thread.

1.7 TANK WATER CONNECTION:

The connection is made on 2 stainless steel female hoses 15/21 to screw at the back of the left pillar (UPC) or under the rear structure (PLASMA). It is imperative to provide a pressure regulator on the cold/hot water supply system.

In any case, the pressure of water supply to the tank should not exceed 2.5 bar.

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

1.8 ELECTRIC COOLING COMPONENTS :

The bratt pan is equipped with a water cooling system of the electrical plate. A water outlet is provided in the lower part of the tank in the central part side gutter. The flow is not regular.

2 - MAINTENANCE :

2.1 WARNING :

Any maintenance, any repair, adjustment, alteration location... must be carried out by a qualified specialist in large professional kitchen installer.

Before any maintenance operation, turn off the device.

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

2.2 COMPONENTS ACCESS:

2.2.1 Sauteuse UPC

2.2.1.1 Right pillar components:

The right pillar covers the equipment needed to operate the machine. The access is possible by removing the top of the pillar (see section 1.5.3 installer), the slide plate is mounted on and entirely out of the front.

Access to electronic cards is possible.

The right pillar has also :

- The right tilt cylinder tank.
- The right tilt cylinder cover.
- The electric connexion terminal
- The control of flame (gas).

2.2.1.2 Left pillar components:

The left pillar has :

- The left tilt cylinder cover.
- The left tilt cylinder tank.
- The electrical box synchronization of the two tank cover and tilt cylinders.
- The solenoid filling tank.
- The water meter.
- The cold water tap hot water shower control / (optional).

2.2.1.3 Tank components:

- A safety overheat thermostat with manual reset.
- Temperature probe in the tank.
- Temperature probe in the vessel.
- 12 resistance heating unit 3 kilowatts (electric model)
- 8 ramps gas burner (gas model).
- 2 solenoid gas (model).
- Electrode ionization (gas model).
- Ignition electrode heating (gas model).

Access is by removing the front panel.

2.2.2 PLASMA bratt pan

- The main electric board is positioned on the rear structure, in low position, under the tank. It holds together the electronic cards, solenoid valves, water counter, connections to the electric terminal and a cooling fan.
- The right-hand pillar holds together necessary items to the tilting of tank and lid (control box, jacks, and limit sensor switch)

2.3 DEFAULT SIGNALING:

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



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

Default_0: 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 methods is stopped.

INSTALLER MANUAL

Default 1: In case of overheating at the tank bottom, the safety thermostat triggers and cuts off the heater.

Default 3: A temperature probe located near the static switches control the temperature of the radiator. If the temperature reached 50 ° C, the cooling solenoid valve is activated at 100%. If the temperature reached 80 ° C, the heating is stopped and the fault 3 is indicated.

Defaults 4, 5, 6: Power components overheating.

Default 7: (Gas version)

The gas box provides a fault contact in case of a problem at the burner, in particular in the absence of a flame or problem of detection by ionization.

In case default, default 7 is indicated, the heating is switched off and the buzzer sounds for 5 seconds.

The default is acknowledged by returning to the home page. A time of 20 seconds is required before the default display disappears. Switch off the display and restart the heater.

Defaults 10: Probe default in the tank.

Defaults 12: Detector bottom probe default.

Defaults 15, 16, 17: Default core probes.

Defaults 25: A temperature probe located near the contactors controls the radiator temperature.

If this probe is disconnected or damaged, the default 25 is displaying.

Defaults 29: Overheating bottom of tank (PLASMA bratt pan)

A control sensor T3 triggers default 29 when the regulation probe is out of order, which leads to an overheating).

Resolve by getting back to the main page on touch screen, switch off and restart.

2.4 GAS SETTINGS :

	INJECTORS				AIR REGULATION			
	G20	G25	G30	G31	G20	G25	G30	G31
Burner ramps (8)	165	165	110	110	2 mm	2 mm	6 mm	6 mm
Inter ignition ramp (2)	85	85	50	50	None	None	None	None

2.5 REINITIALIZATION SYNCHRONIZATION BOX TILT:

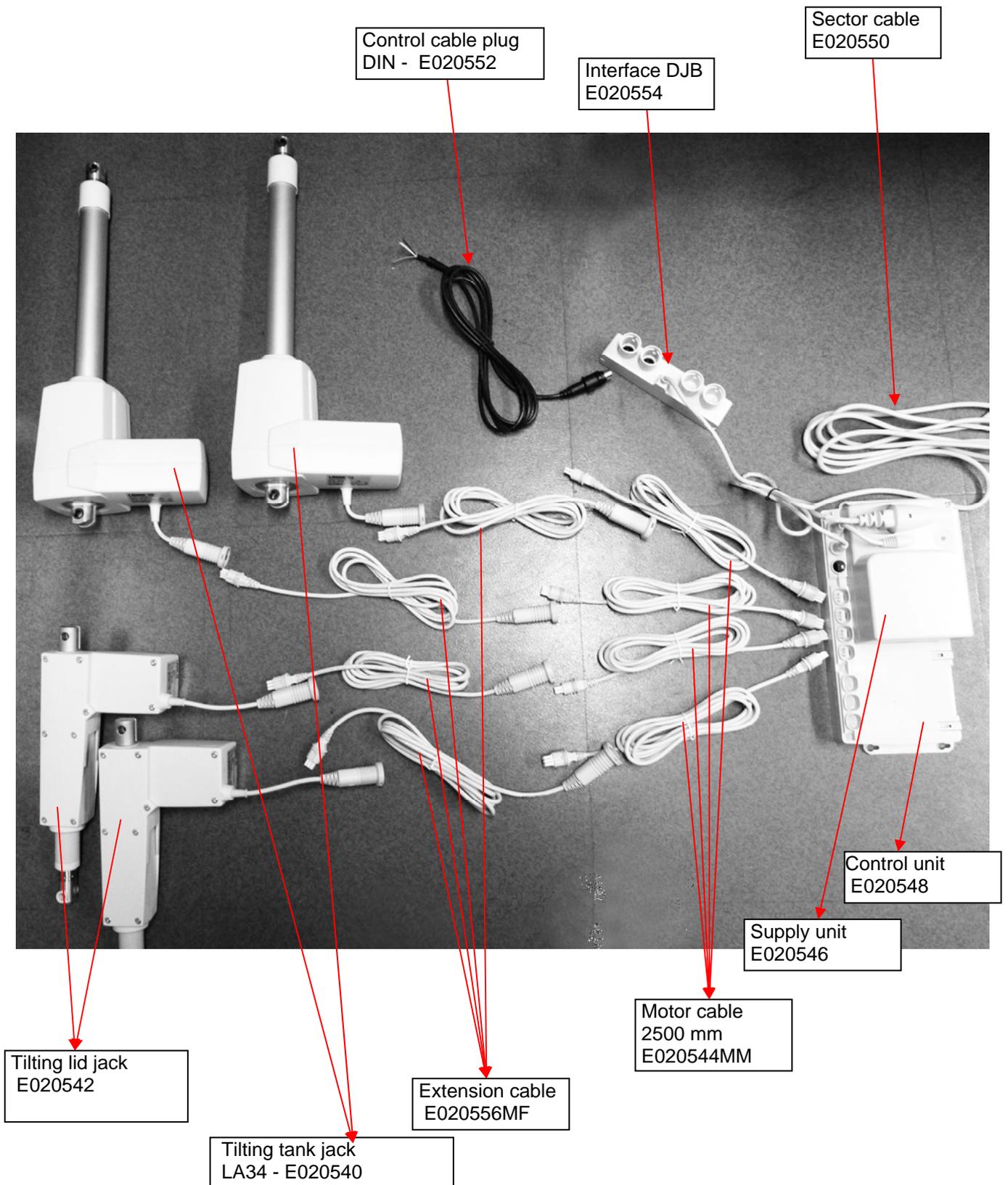
For various reasons (excessive force, power supply fault, etc.), the control box and tilt synchronization could fail. It is then necessary to reset it.

To do this, connect the green, orange and red wires together at the terminal block connected to the DJB housing. A beep sounds. Keep his three wires connected as the sound alarm subsides.

When the alarm is gone, replace the 3 wires.

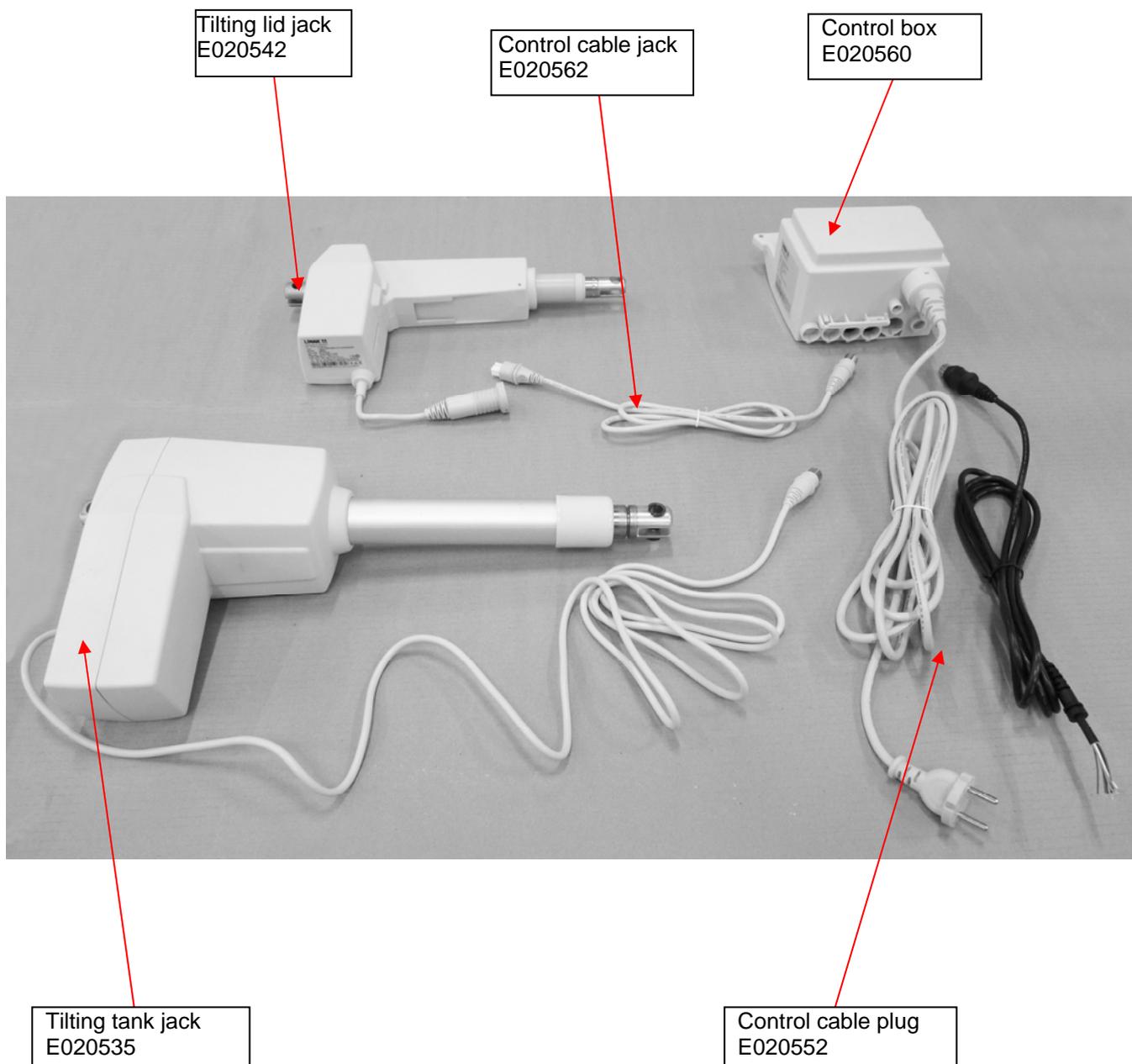
INSTALLER MANUAL

2.6 LID AND TANK TILTING - UPC BRATT PAN



INSTALLER MANUAL

2.7 LID AND TANK TILTING - PLASMA BRATT PAN :



INSTALLER MANUAL

2.8 HEATING ELEMENTS REPLACEMENT FOR PLASMA BRATT PAN

Tilt the tank and remove the lid to access to the heating unit.

Procedure:

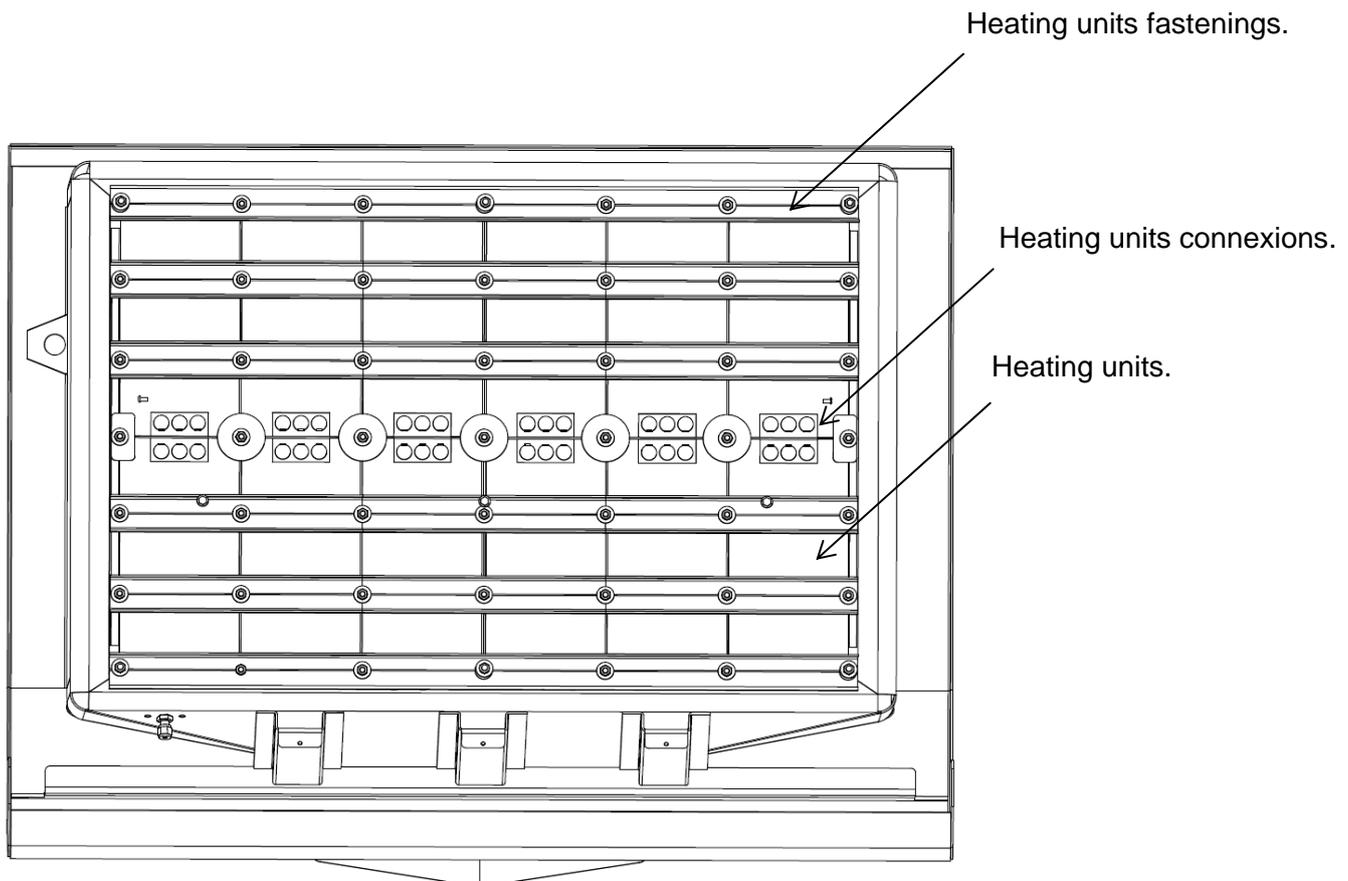
- Remove the lid of the bratt pan (2 screws on the right and 2 screws on the left).
- Thanks to the touch screen, press on the « open the lid » button in order to lift the lid supports and to allow the tank tilting.
- Thanks to the touch screen, completely tilt the tank.



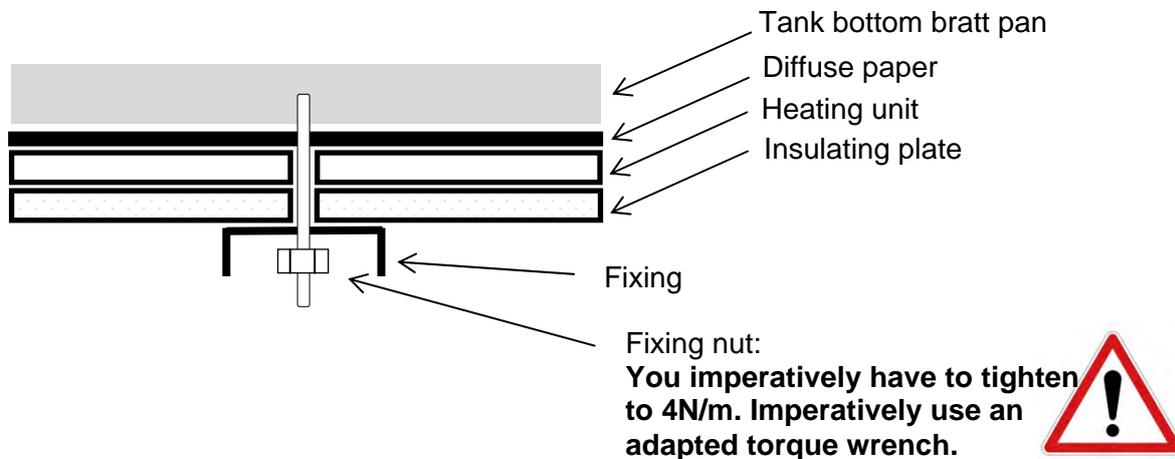
Cut off the electrical supply of the bratt pan.



- For the next steps, you have to be placed at the rear of the tank.
- Remove the stainless steel plate at the bottom (5 screws).
- Remove the perforated bonnet which protects the electric connexion of the heating units (3 screws).
- Remove the thermal insulation box (6 screws) in order to access to the heating units fastenings.



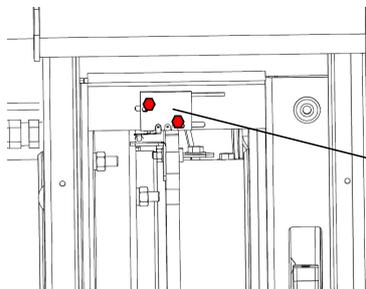
- Each heating unit is pressed against the tank bottom. An insulation plate with the same format is located under the heating element. It allows isolating this one from the fastenings.



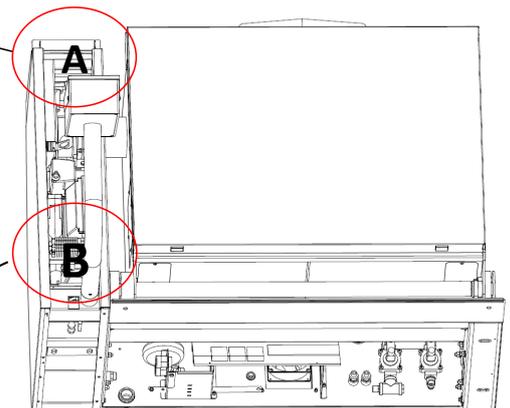
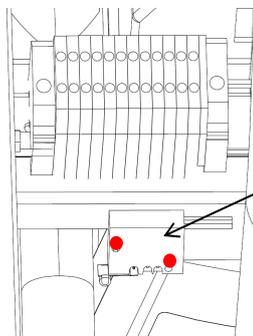
Remove the fastenings in order to remove the damage heating unit. Do it meticulously because the heating unit is very fragile. Respect the assembly order (see drawing here under) and use a torque wrench to grip to 4Nm.

2.9 END POSITION SENSOR POSITIONNING FOR THE PLASMA BRATT PAN:

A : Flat tank :
positioning sensor
on the front of the
right pillar



B : Lifting lid :
positioning sensor
on the rear of the
right pillar.

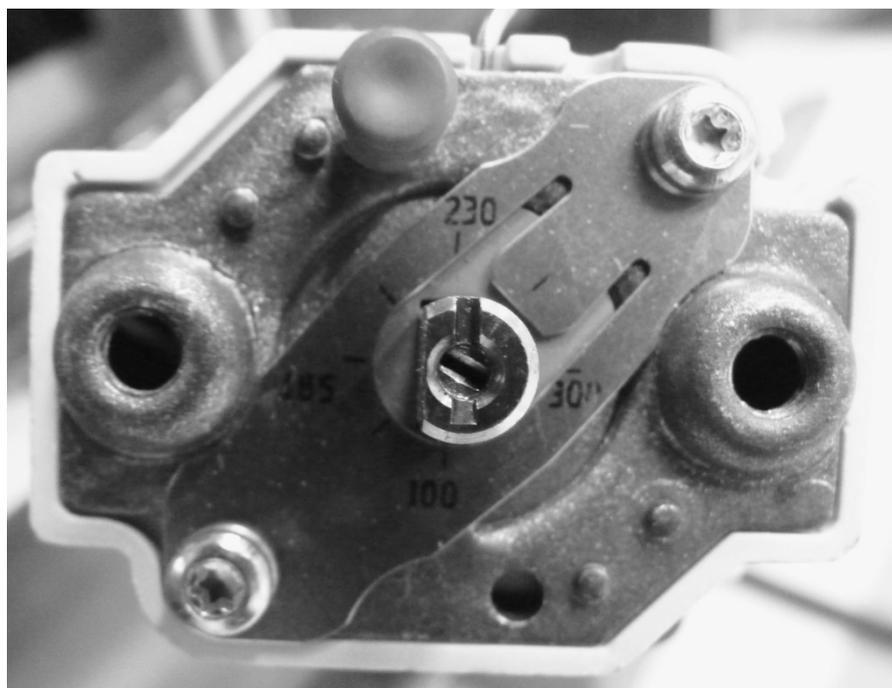


2.10 OVERHEATING SAFETY THERMOSTAT

A safety thermostat with manual reset is activated if the tank bottom overheats.

To have access to this thermostat, remove the front part of the tank.

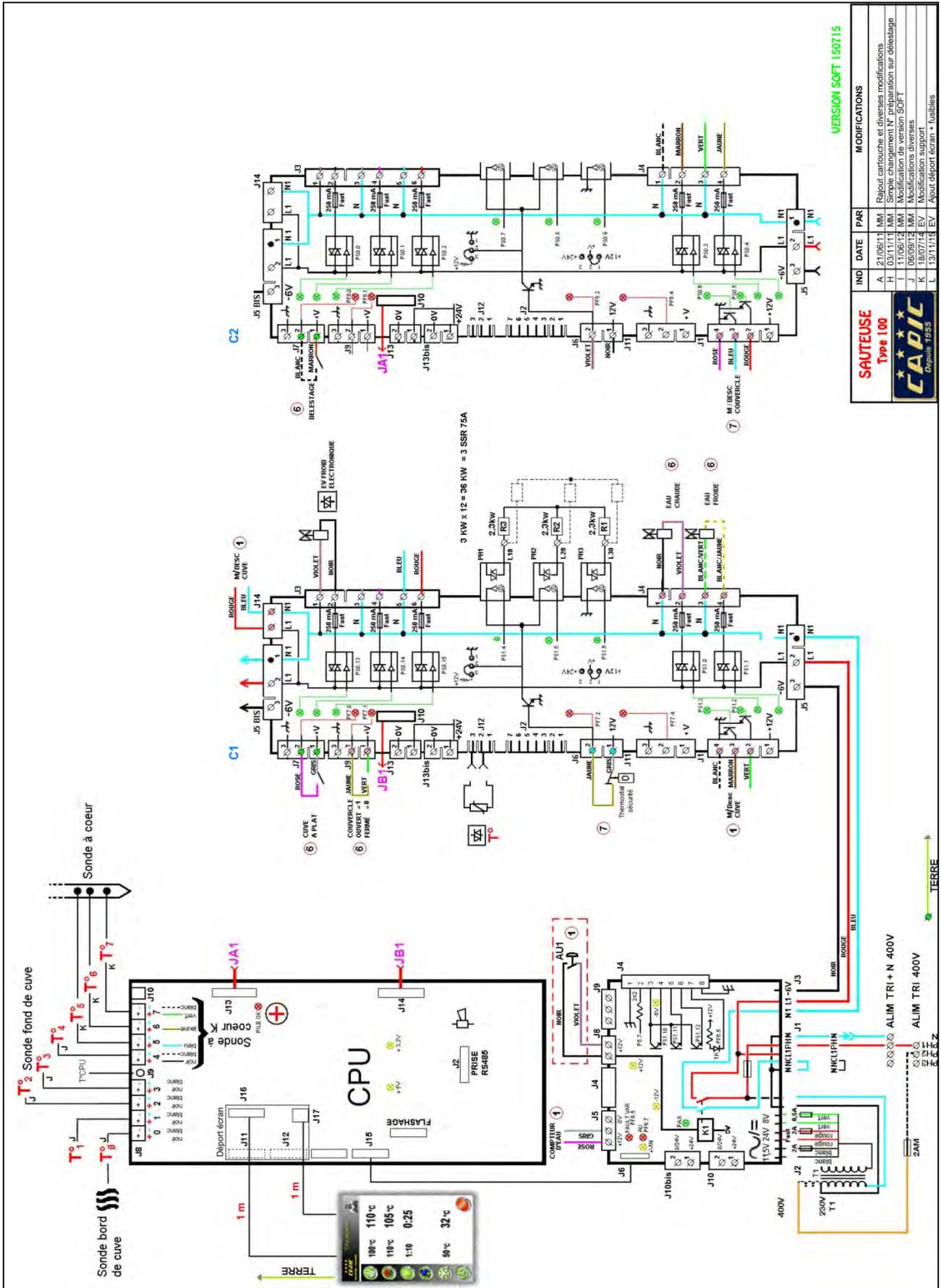
To maintain the good aspect of the tank and the heating body, keep the settings of the thermostat.



2.10 MAIN SPARE PARTS:

CODE	DESIGNATION	MODEL		PLASMA
		GAS	ELEC.	ELEC.
A504488	Plastron touchscreen	●	●	●
E020535	Electric jack – Tilting Tank			●
E020540	Tilt tank cylinder (2)	●	●	
E020542	Tilt lid cylinder (2)	●	●	●
E020546	Supply bloc cylinder	●	●	
E020548	Control unit cylinder	●	●	
E020560	Control Box			●
E050325	Touch screen 5.7 LVDS	●	●	
E050483	CPU Card	●	●	●
E050484	Supply card	●	●	●
E050485	Inlet / outlet card	●	●	●
E050486	Transformator 400Vx3 - 160VA -		●	●
E050492	Transformator 400Vx3+N - 48VA –	●		
E050498	Double cooling solenoid valve	●	●	●
E050571	Helical fan			●
E054006	Lid and tank magnetic sensor	●	●	
E054077	Lid and tank magnet	●	●	
E054078	Mechanical sensor			●
E054079	Contact Sensor			●
E131743	Tank filling solenoid valve	●	●	●
E131748	Gas solenoid valve DN25 – 230V	●		
E150240	Heating plate Plasma			●
E151190	Heating element 3000W – 230V		●	
E400908	Safety thermostat			●
E401090	Safety thermostat 400°C		●	
E403532	Coupled probe « J » d = 3mm	●	●	●
E403545	Core probe	●	●	
E403552	Thermocouple probe J, diam. 1.5 mm			●
G101041	Flame control box S4570	●		
G101043	Ignition heating electrode	●		
G203030	Burners ramp Lg 640	●		
G207536	Ionization with wire electrode	●		
I101003	Lid sealed joint	●	●	
Q051009	Water counter + sensor	●	●	●
Q452030	Mixer tap	●	●	
Q501030	ECOLAB Water Gun	●	●	●
Q501040	Hand spray with extendable hose			●
Q501041	Handle of the Hand spray			●

ELECTRIC SCHEMES

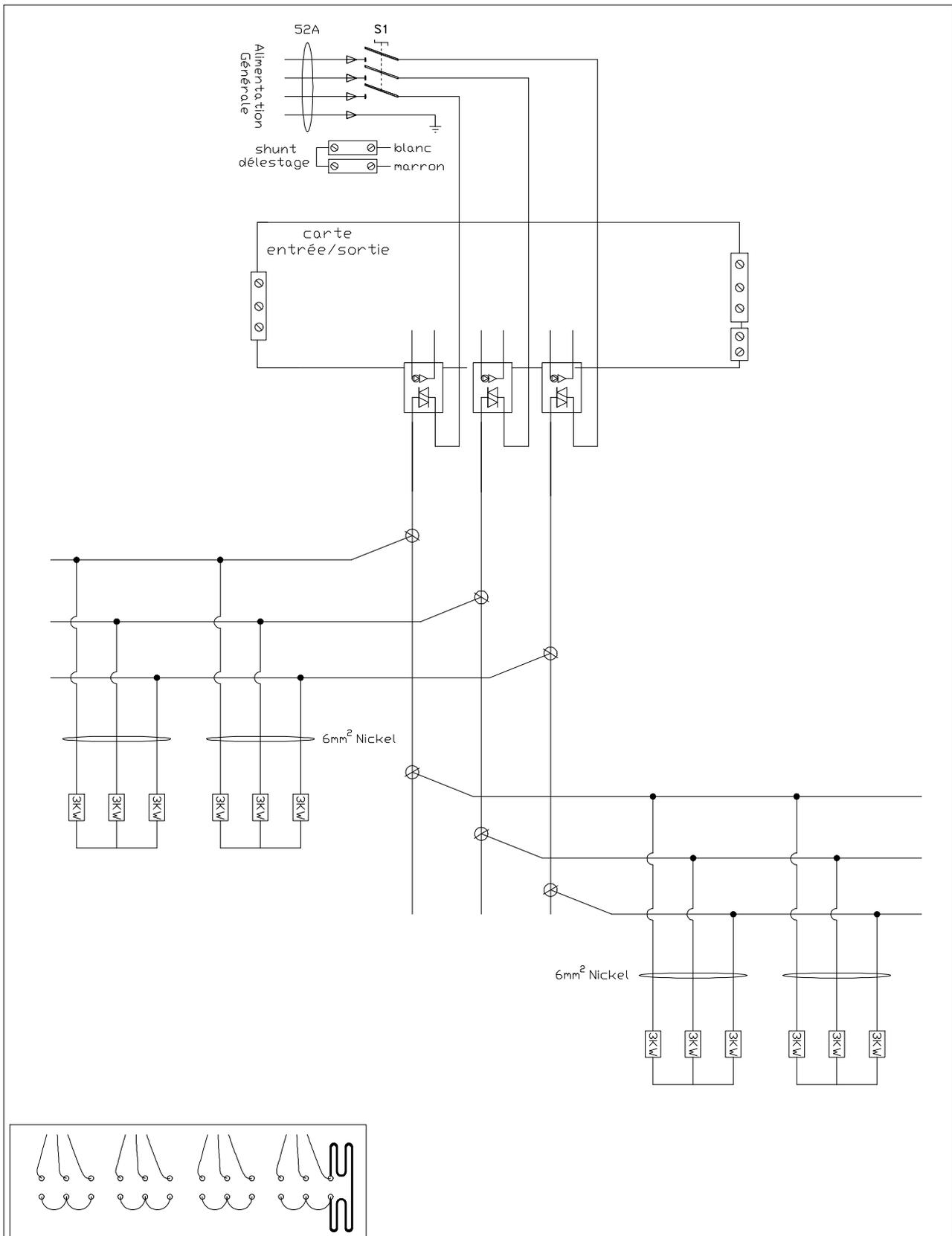


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NOTICE N° 2390.0119

ELECTRIC SCHEMES



SAUTEUSE 100 ELEC 36KW

DATE: 26/03/12

DESSIN: RICHARD

SCHEMA: comm.

Indice: C



69, avenue des sports
Z1 de l'Hippodrome
29195 QUIMPER CEDEX 9
Tel. 02.98.52.06.47

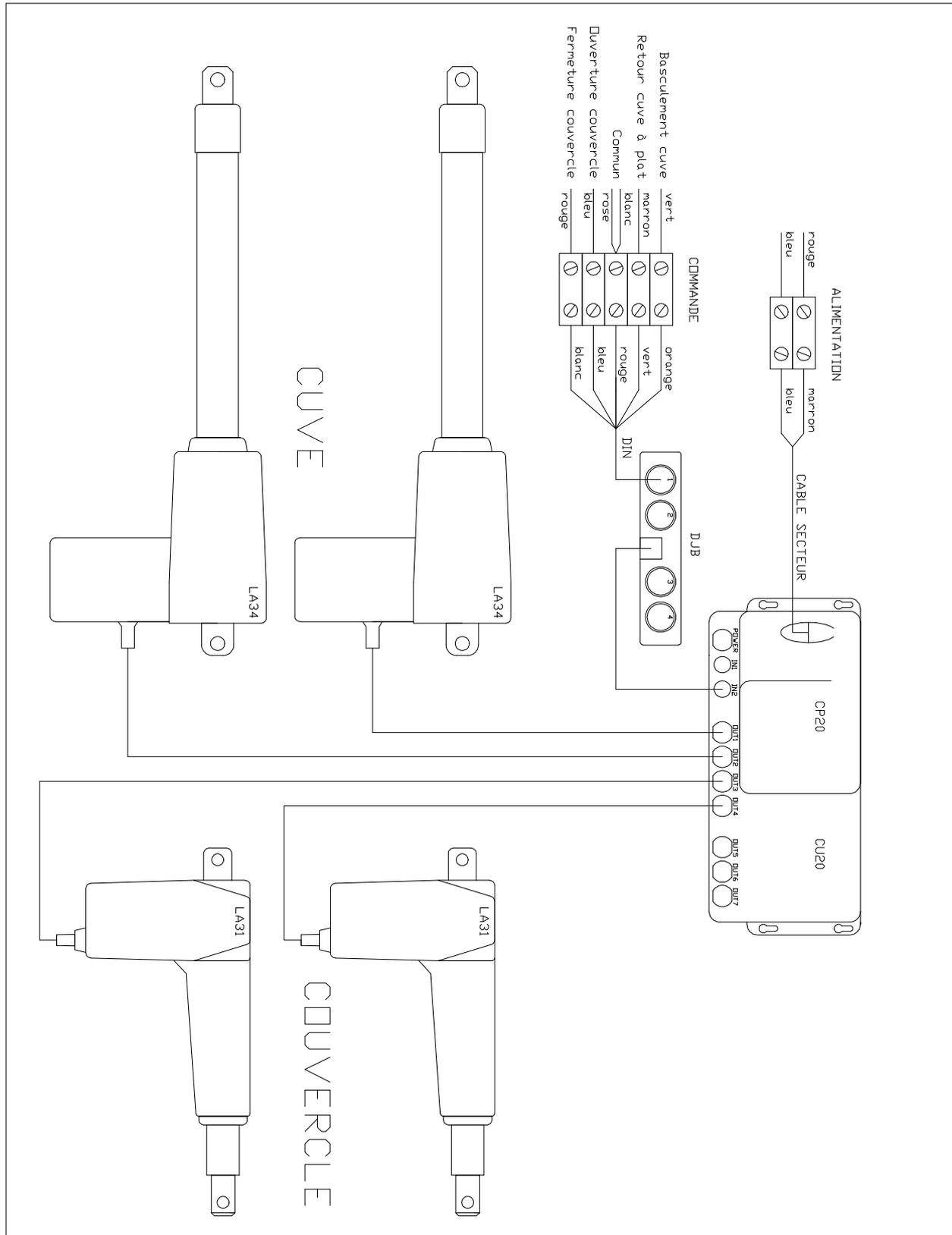
Modifié par: RICHARD

le: 22/06/17

ArMen

EL238040

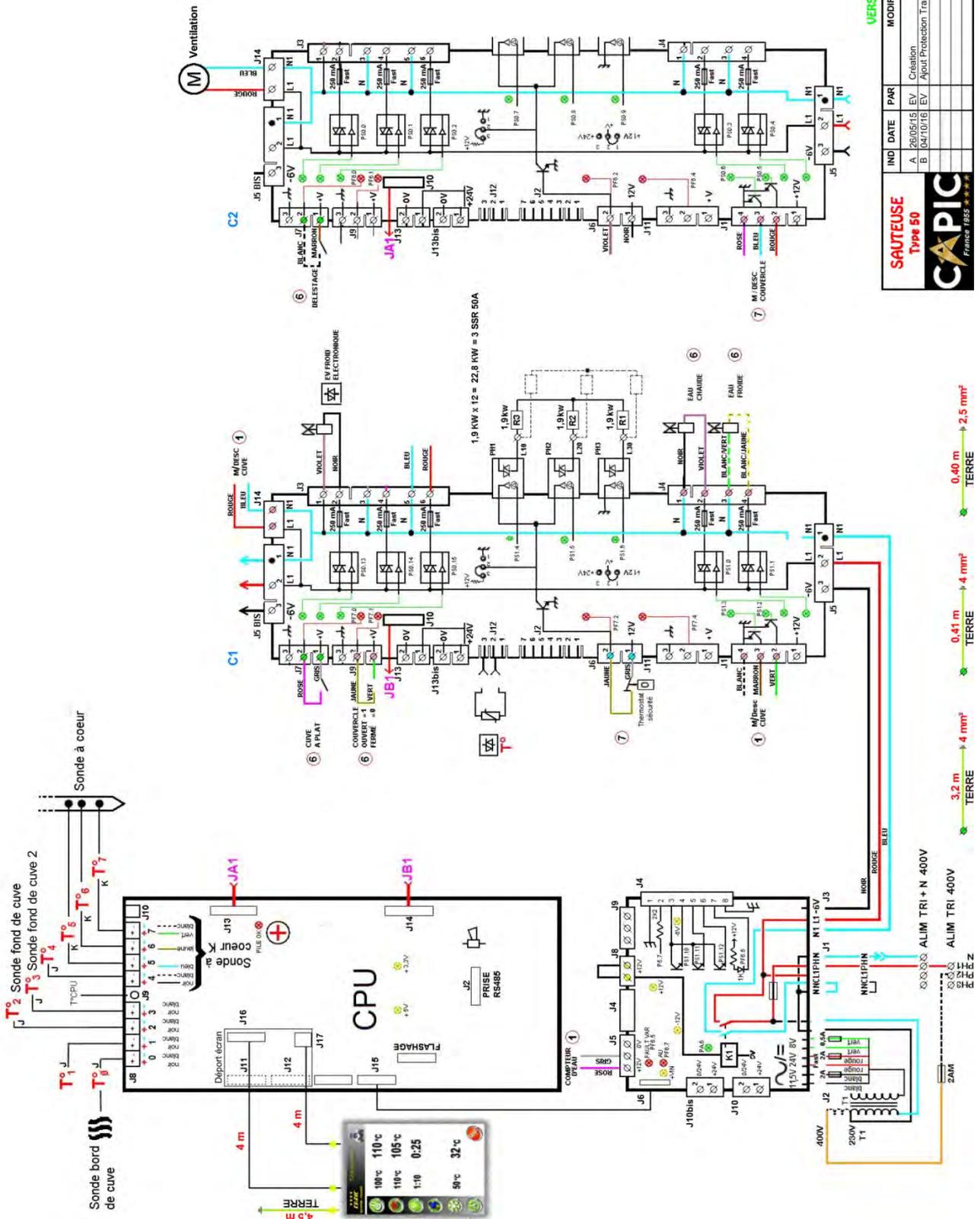
ELECTRIC SCHEMES



SAUTEUSE UPC BASCULEMENT

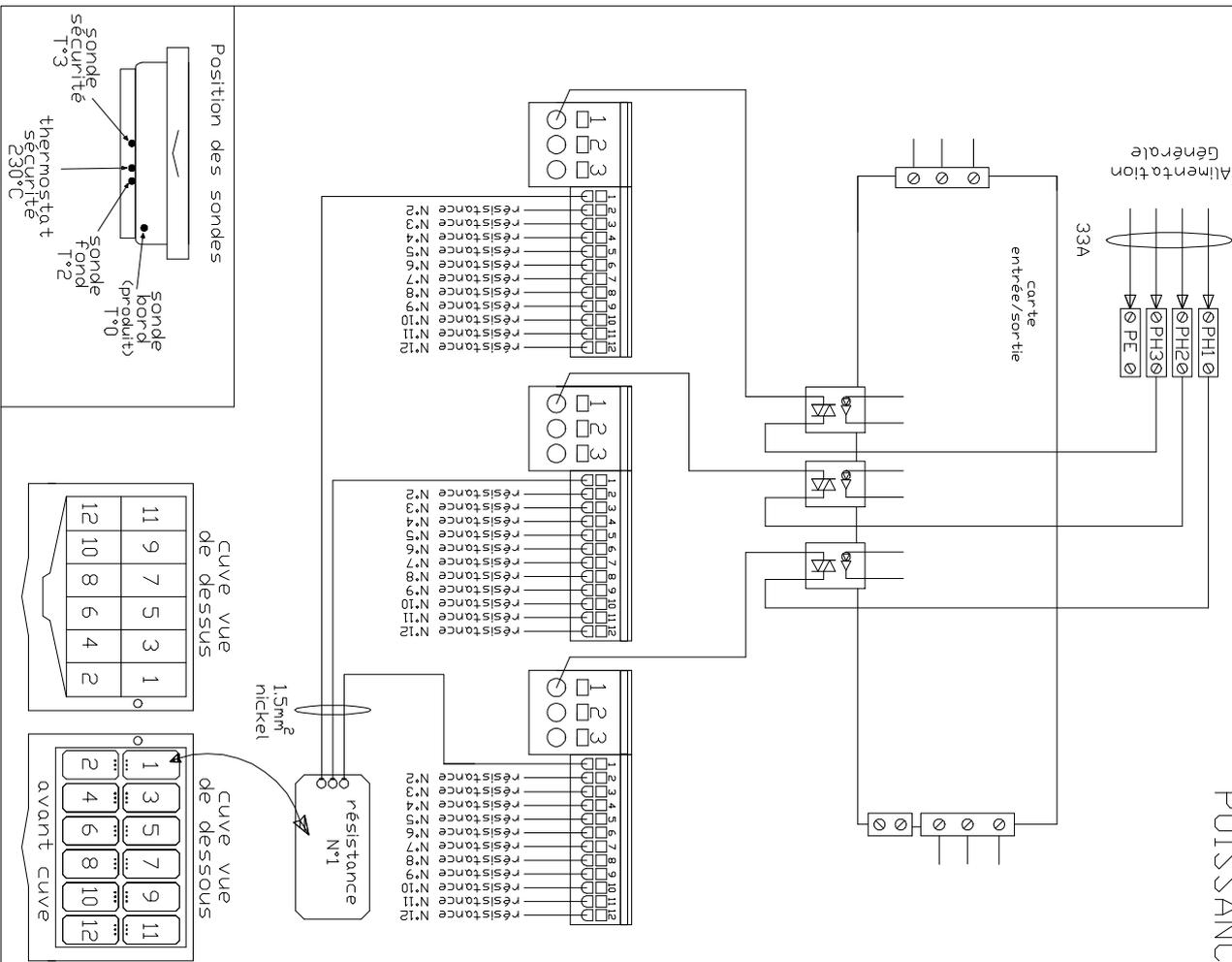
DATE: 25/02/14	DESSIN: RICHARD	SCHEMA: comm.	Indice: A
	69, avenue des sports ZI de l'Hippodrome 29195 QUIMPER CEDEX 9 Tel. 02.98.52.06.47	Modifié par:	EL238050
		le:	

ELECTRIC SCHEMES

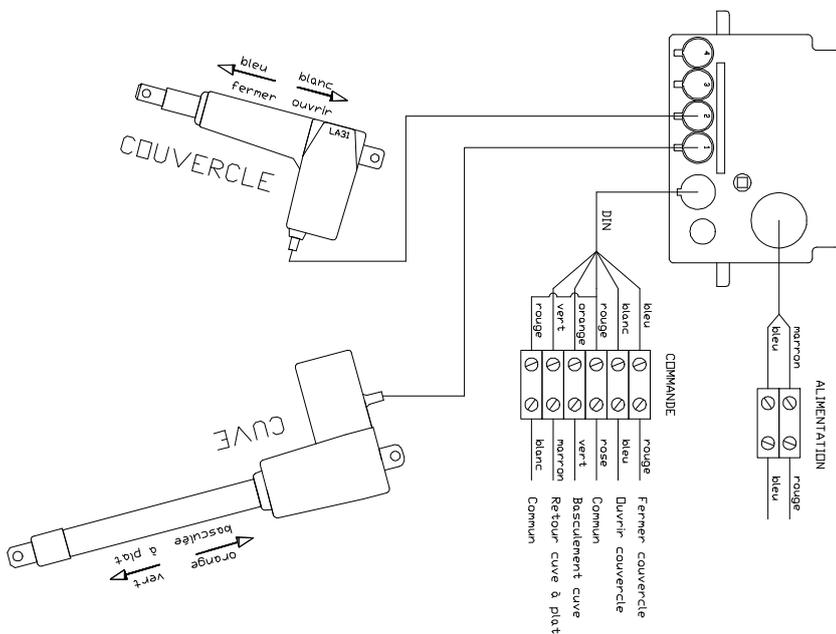


ELECTRIC SCHEMES

PUISSANCE



BASCULEMENT



SAUTEUSE PLASMA 22.8KW 400V TRI+T

DATE: 19/01/17

DESSIN: RICHARD

SCHEMA: comm.

Indice: A



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

Modifié par:
le:

ArMen

EL296701