

UPC range

MULTIPURPOSE BRATT PAN TYPE 100

NEW CONTROL PANEL



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

GOODS RECEIPT

USER MANUAL

- 1 – INSTALLATION**
- 2 – DEVICE DESCRIPTION**
- 3 – UTILIZATION**
 - 3.1 Safety instructions
 - 3.2 Control Card description
 - 3.3 Operating mode
 - 3.7 Safety operation
- 4 - CLEANING**

INSTALLER MANUAL

- 1 - INSTALLATION**
- 2 - MAINTENANCE**

WIRING SCHEMES

GOOD 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 it has not been damaged during the transport. In case of damages, 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 services according to their nature

Handling: Weight 600kg

The transfer of the bratt pan 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 bratt pan 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).

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

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

Check the identification plate:

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

Ref. commerciale		N° N° de série	
S Qn= deb calor kW		TYPEA	
PAYS	FR	I12E+3+	
	BE	I2E+/I3+	
	GB/ES/PT	I12H3+	
U=		IP	P= kW
N° organisme certif. f= Hz			

5 rue, Haroun Tazieff 29556 QUIMPER Cedex 9 FRANCE

COUNTRY :
APPAREIL REGLE : gaz
Pression mbar

Nameplate is located under the right pillar of the equipment. Check the conformity of the indications with the order specifications upon receipt.

RECYCLING

Aware of issues for the futures generations, CAPIC integrates a recycling concrete politic of its materials and components.



En partenariat avec

EcoLogic

Eco-organisme agréé par l'Etat pour la collecte et le recyclage des DEEE*

*Déchets d'Equipements Electriques et Electroniques Code de l'Environnement (Art. R543.172 à R.543.205-4)



Pour éliminer vos équipements : www.e-dechet.com ou +33 (0)1 30 57 79 14

USER MANUAL

1 - INSTALLATION

1.1 REGLEMENTATION :

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

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 bratt pan 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.

THE EQUIPMENT MUST BE INSTALLED IN A WELL-VENTILATED ROOM TO AVOID THE PRODUCTION OF HARMFUL SUBSTANCES FOR THE HEALTH IN THE AREA IN WHICH THE APPLIANCE IS PLACED.

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.

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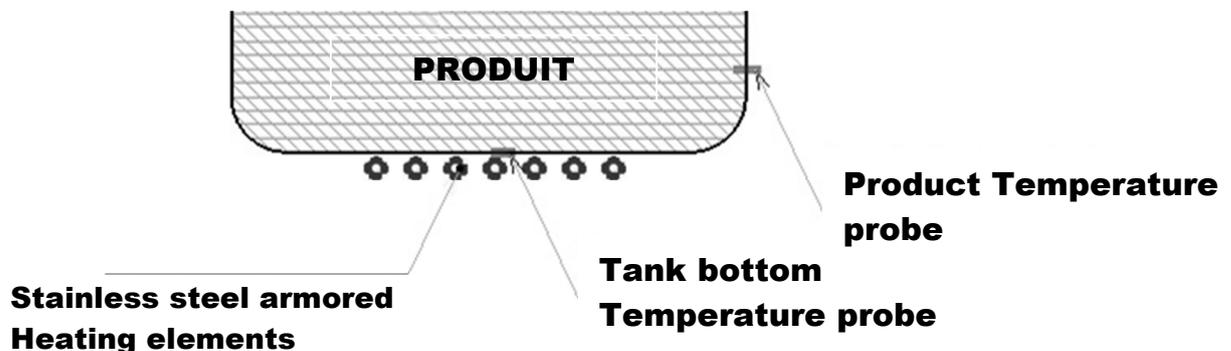
- Plan a completely free service area.
 - And do not move the unit when in service as the hot oil, hot surfaces and containers falls could cause serious burns.
- Before moving the machine, wait until a complete cooling, remove all containers and carry out a drain of the tank if necessary.

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.
- The heat is direct heat, gas or electric power.
- 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 bratt pan 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.
- Cover is motorized and lined for better insulation.
- The operation and management programs are delivered through a color touch screen combined with an electronic device with processor.

2.2 PRINCIPE DE FONCTIONNEMENT :



The bratt pan is a direct heating bratt pan.

The material (bimetallic) and the thickness (12mm) of the tank bottom ensure a good flatness and a uniform temperature distribution. The useful surface is 100dm².

Working in the pan mode (selection of the bottom temperature of the tank) allows cooking to raise, mark and browning of meats and or other products up to 300 ° C.

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

Put the tank in horizontal position to heat.

3 - UTILIZATION

3.1 Safety setpoint:

The device is designed for a professional use and must be used by qualified staff.

The appliance is not designed for an intensive use.

The appliance is not intended to be use by people (including kids) whose the physical, sensory and mental abilities are reduces or people with no experience and knowledge for this kind of appliance except if they are able to benefit, through a person responsible for their safety , supervision or training prior to use the device.

Do not move the device if it is working. Do not stock the appliance outside, keep it in a dry and aerated area.

For your safety, only use accessories and spare parts adapted to the device.

An empty tank heating can be undertaken only for momentary preheating and must not be extended in time under penalty of deformation excluding our responsibility.

Do not use the device as a fryer.

For problems of thermal restraint 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 taking support.

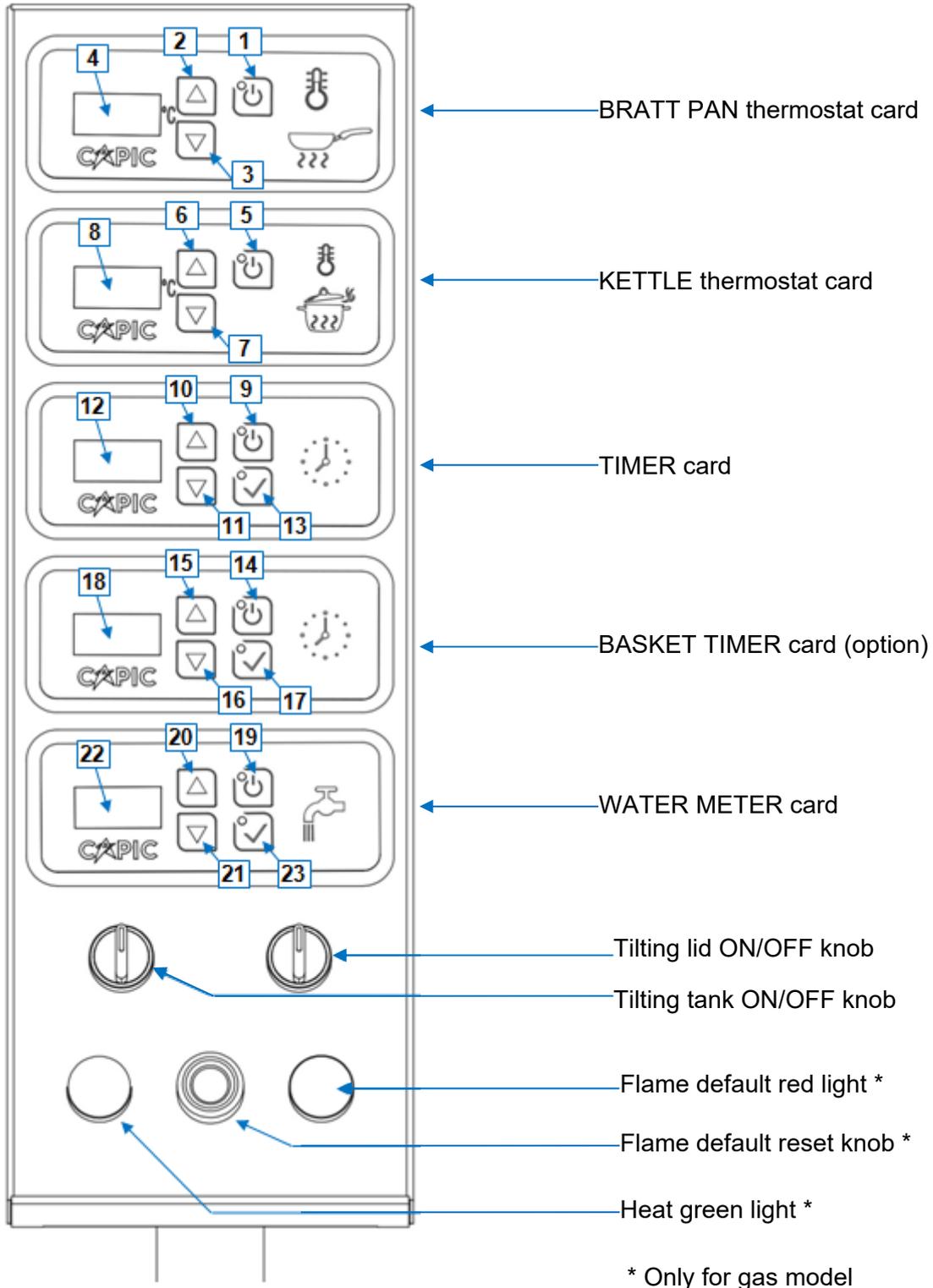
As a precaution to avoid the risks associated with the presence of steam, keep away from the appliance when opening the cover or door.

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

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

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3.2 CONTROL KNOBS DESCRIPTION:



Bratt pan thermostat

- 1 - ON/OFF
- 2 - Incrementation
- 3 - Decrementation
- 4 - Display

Kettle thermostat

- 5 - ON/OFF
- 6 - Incrementation
- 7 - Decrementation
- 8 - Display

Timer

- 9 - ON/OFF
- 10 - Incrementation
- 11 - Decrementation
- 12 - Display
- 13 - Start

Basket timer (option)

- 14 - ON/OFF
- 15 - Incrementation
- 16 - Decrementation
- 17 - Timer start
- 18 - Display

Water Meter

- 19 - ON/OFF
- 20 - Incrementation
- 21 - Decrementation
- 22 - Display
- 23 - Start

3.3 OPERATING MODE:

3.3.1 Possible combinations of heating cards:

The appliance allows making different type of cooking thanks to different cards.

Possible associations include:

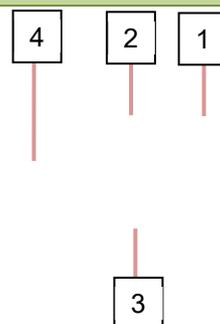
- Bratt Pan mode: bratt pan thermostat card
 - Kettle mode: bratt pan thermostat card + kettle thermostat card
- These two heating modes can be combined with a cooking timer and a delayed start timer.

3.3.2 Functioning of bratt pan thermostat card :

When snacking, it is imperative to choose the bratt pan mode to control the tank bottom temperature.

The heating is controlled by an adjustable set temperature of 0 to 300°C.

The probe temperature controls the temperature of the tank bottom. This mode is specially adapted for cooking on a tank bottom.



1. Ignition by pushing for two seconds the button (1), the pilot light associated switches on as well as the display (4). The display indicates the last instruction programmed.

2. Regulations of the temperature of the instruction thanks to a long push on the button (2) and (3). The digit point on the right of the display switches on when the card is on demand of heating and switches off when not. An impulsion on the buttons (2) or (3) allows to visualize for a moment the real temperature of the bottom of the tank.

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-The start of the heating (ignition of burners on gas model or turning on the heating resistances on electric model) is automatic and is carried out as soon as the thermostatic control requires it.
- On a gas model, the presence of flame is controlled by a ionization control box. In case of an abnormal missing of the flame, a red warning light "Flame Failure" is lighted up and an audible alarm sounds. It is necessary to reset by pressing the reset push button. A new automatic ignition cycle begins.

3. Switching off of the card by prolonged press for 2 seconds on the keys (1), the associated led switches off as well as the display (4).

NOTE: The bratt pan thermostat board incorporates various factory settings to improve the accuracy of the heater.

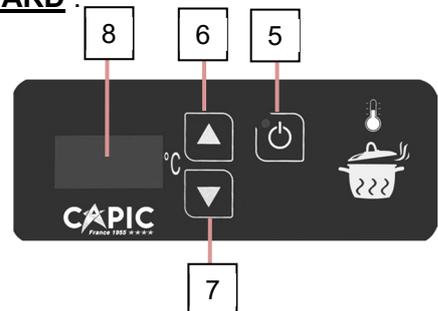
- At the first rise in temperature, a parameter allows to anticipate the break in the heating and to limit inertia.

- As the instruction temperature approaches, the heating becomes sequential for greater accuracy.

3.3.3 FUNCTIONING OF THE KETTLE THERMOSTAT CARD :

The heating is controlled by an adjustable set temperature of 0 to 120°C.

The probe temperature is placed on the right side of the tank and therefore controls the temperature of the product.



This mode is especially suitable for cooking with broth (pasta, double boiler, etc.).



It's imperative that the probe temperature be constantly immersed in the product, otherwise overheating.

The use of the kettle thermostat card requires the pre-start of the bratt pan thermostat card.

1. The Bratt pan thermostat is activated by pressing 2 seconds on key (1). The associated led illuminates as well as the display (4).
2. Temperature setting of tank bottom by prolonged push on keys (2) and (3).

- The temperature of the bratt pan mode must be higher than the temperature of the kettle mode.
- In case of water heating, to optimize the temperature rise time, select a 300°C bratt pan mode.

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- In case of a sensitive product with the risk of burning or adhesion to the bottom, decrease the temperature of the bratt pan mode (it must be higher than the temperature of the kettle mode).
3. Kettle Thermostat Card is activated by pressing 2 seconds on key (5). The associated led illuminates as well as the display (8).
 4. Regulation of the temperature of the cooking bath by long pressing of the button (6) and (7). The Digit point to the right on the display will illuminate when the card is in demand for heating and will turn off if not. An impulsion on the buttons (6) or (7) allows visualizing the temperature of the broth momentarily.

NOTE: The heating is controlled simultaneously by the bratt pan thermostat card and the kettle thermostat card. The heating is active only if both cards are in demand for heating (red dot on each display).

- The start of the heating (ignition of burners on gas model or turning on the heating resistances on electric model) is automatic and is carried out as soon as the thermostatic control requires it.
 - On a gas model, the presence of flame is controlled by a ionization control box. In the event of an abnormal absence of the flame, a red warning light "Flame Failure" illuminated and an audible alarm. It is necessary to reset by pressing the reset push button. A new automatic ignition cycle begins.
5. Stop the kettle thermostatic card by prolonged press 2 seconds on key (5). The associated led switches off as well as the display (8).
 6. Stop the bratt pan thermostatic card by prolonged press 2 seconds on key (1). The associated led goes out as well as the display (4).

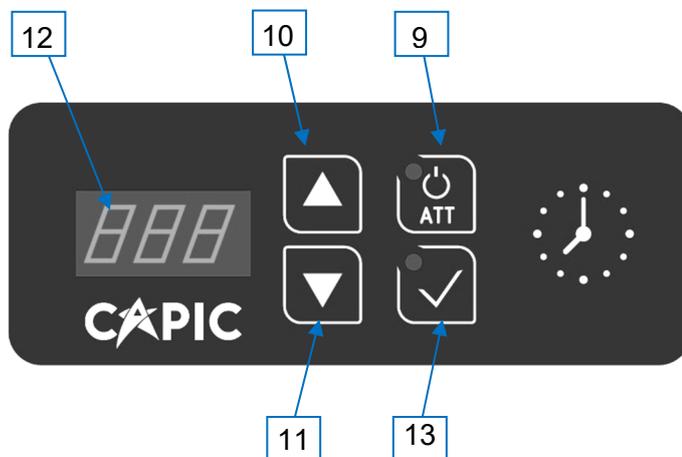


**The complete shutdown of the heating requires the shutdown of both the kettle and bratt pan thermostat cards.
(If you only turn off the kettle thermostat card, the heating will continue to be controlled by the bratt pan thermostat card).**

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3.3.4 Functioning of the timer card 99 hours :

This card allows you to make a delayed start of the cooking (WAITING function). It also allows programming a cooking timer associated with an audible alarm at the end of the cooking time. At the end of the cooking timer, the heating is disabled.



- Switching on the card by prolonged press for 2 seconds on the button (9). The associated led lights up. The display (12) alternates "CUI" and the last programmed cooking timer value.

- Thanks to the incrementation button (10) and decrementation button (11), to adjust the wished cooking time.

Example: 010 corresponds to 10 minutes
1.10 corresponds to 1 hour and 10 minutes
10.5 corresponds to 10 hours and 30 minutes.

- Without delayed start

If you do not wish for a delayed start, you can at this stage launch the timer with an impulsion on the button (13).

The display indicates "CUI" then deduct the time. The digit point on the right of the display goes on and off. At the end of the discount, the display goes on and off and indicates " - - ". The heating is cut off and an alarm rings.

- With delayed start

If you wish a delayed start, after having settled your cooking time:

- Short impulse on the button (9). The display indicates then "ATT" in alternation with "OFF".
- Thanks to the incrementation touch (10) and decrementation touch (11), adjust the wished waiting time.

Example: 010 corresponds to 10 minutes
1.10 corresponds to 1 hour and 10 minutes
10.5 corresponds to 10 hours and 30 minutes.

- Start of the "waiting" timer with an impulsion on button (13). The display indicates "A" on the left pavement as well as a mobile segment on the right pavement. An impulsion on the buttons (10 or 11) shows for a moment the remaining waiting time. At the end of "waiting" timer, there is an automatic passage in cooking timer.

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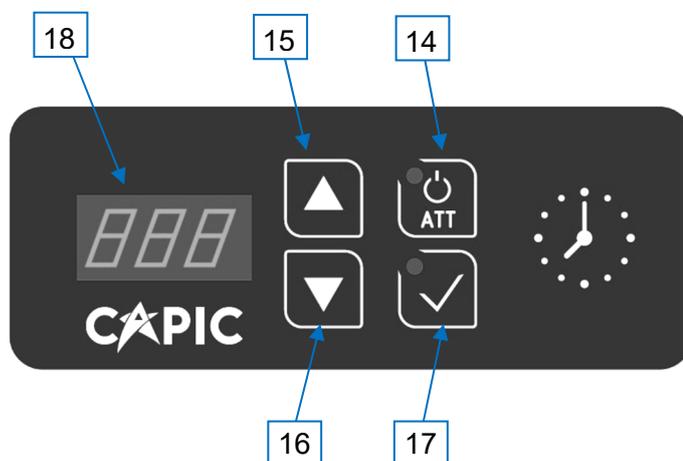
- Push on button 13 to switch off the alarm sound.
- Push on button ON/OFF 9 to switch off the timer card. The display switches off.

WARNING:

The switching off of the timer card re-engages the heating. It is necessary to stop all the other cards to stop definitively the heating.

3.3.5 Functioning of the baskets timer card 99 minutes (option):

A timer allows checking the time of diving of the baskets in the cooking bath. This timer does not cut the heating but acts on the rise / descent of the bar support basket.



- Put the support baskets bar with raised lid.
- Suspend the perforated baskets.
- Preheat your cooking bath.
- Push 2 seconds on the button 14 to switch on the card. The associated led ignites.
- Thanks to the buttons incrémentation (15) and décrémentation (16), settle the wished cooking time.
Example: 010 corresponds to 10 minutes
1.10 corresponds at the 10 minutes past 1 am
10.5 corresponds at 30 minutes past 10 am.
- You can at this stage launch the timer of dive of baskets with an impulsion on the button (17). The point digit to the right of the display goes on and off.
At the end of the time set up, the display indicates " - - - " by going on and off and the baskets raise.
- Push on the button 17 to stop the alarm.
- Push again on the button 17 to begin the diving cycle.
- Push a long time on the button 14 to switch off the card.

3.3.6 Functioning of the water meter card 0 in 999 liters:

A volumetric meter allows checking automatically the filling of the tank

1- Push on the button 19 to switch on.

2- Push on the button 20 and 21 to set up the wished volume in litre.

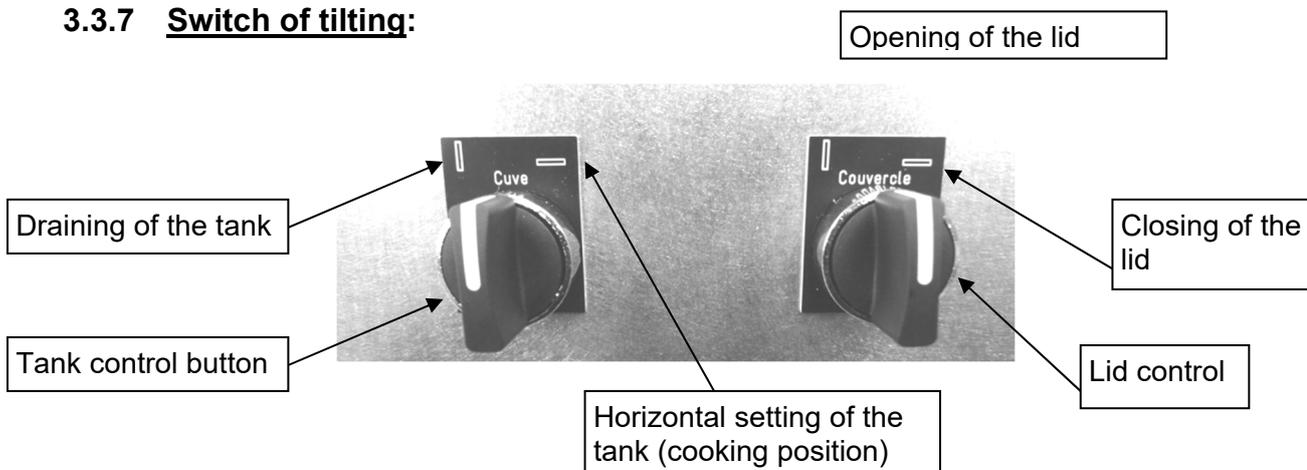
3- Push on the button 23 to begin the filling of the tank.

At the beginning of the filling, the button 22 indicates 000 then increments litre per liter. When the quantity of water is reached, the display blinks on this value and the filling is stopped.

4- A push on the button (23) stops the on and off of the display. A second push on the button (23) starts a new filling.

5- Push on the button 29 to stop the water meter.

3.3.7 Switch of tilting:



3.4 OPERATIONAL SAFETY:

3.4.1 Tank safety:

A positioning sensor stops the return to horizontal of the tank. This sensor also prohibits heating until the tank is positioned horizontally.

3.4.2 Lid Safety:

The lid is equipped with an inter-sensor prohibiting the tilting of the tank when the lid is not fully open.

3.4.3 Overheating safety:

The heating body is equipped with a 300°C safety thermostat with manual rearmament that triggers when the bottom temperature is abnormally high.

3.4.4 Defect gas safety:

On bratt pan gas, the flame presence is controlled by a ionization electrode. In case of abnormal default flame presence, the gas flow is cut, an alarm rings and the red flame default light turns on.

It is then necessary to reset the rearm button by pressing. A new automatic ignition cycle is then carried out.

4 - Maintenance

IMPORTANT RECOMMANDATIONS

- Before any maintenance operation, turn off the device.
- Before using the bratt pan, it is imperative to clean it thoroughly.
- It is imperative to clean the bratt pan carefully and regularly in order to maintain its performance and a maximum hygiene. This maintenance will focus on the food areas, the air inlets.
- When cleaning, ban the use of water spray and foam gun on sensitive parts of cooking equipment, including control and power panels.
- The gas devices have orifices needed for a good combustion (chimney for burned gas evacuation and perforated tank for the air supply). It is forbidden to clean these parts with the water spray. All water entering in the heating body can provoke important malfunctioning. It is required to position the chimney valve during the cleaning of the tilted tank.
- When cleaning, ban the use of chlorinated products (bleach, hydrochloric acid...) it can alter the cover panels, tank and all the elements constituting the device.
- When cleaning the floor, ban 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 as it may cause an alteration of the flexibility and mechanical strength of the silicone seal.
- The use of metallic sponge, 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 is, 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 :

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.

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1 - INSTALLATION

1.1 Installation instructions

Each equipment is identified thanks to a commercial reference and has a technical sheet indicating all the necessary information for the installation (volume, connection...).

To consult and load the technical sheets, please consult our website www.capic-fr.com

In the Professional Access section, connect with your login and your password. Write the commercial reference wished (W.....).

1.2 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.

According to the type of organism 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 country 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.

The equipment must be installed in a well-ventilated area to avoid the content of hazardous substances for the health in the area where it is installed.

1.3 **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.

1.4 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 lit 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.

1.5 ELECTRIC CONNECTION:

1.5.1 General instructions:

- The appliance is made in the factory according the indicated gas at the moment of the order. Before all connection, check that these settings (see the rating plate) corresponds to the available reservation by controlling the pressures and available gas rate. See the paragraph "Nameplate" at the beginning of the manual.
- The devices are designed to be installed at a fixed position. The connection is direct and without socket.
- The supply cable has to be correctly dimensioned (see tabs) and has to have compulsory a multipole protection device (contacts distance 3mm minimum) upstream the connection point. The connection to the Ground is compulsory and the conductive cable has not to be interrupted.
- The efficiency of the Ground connection and the electrical installation must be previously checked and comply with the electrical standards NFC15100.
- The equipment has not to be installed in areas where there is a risk of explosion.
- Connect the Ground terminal of the equipment to the technical Ground of your factory.
- Ground lines have not to be closed.
- Do not connect any other receiver to the power supply terminals of the device.
- The management system of the equipment has to be placed in a area with temperature between 0 and 50°C and a humidity lower than 70% (without condensation).
- Before action the main disconnectore, it is necessary to measure the voltage sector.
- The bratt pan has not to be connected to a network disturbed by equipment which has a high current draw. To solve this problem it is necessary to install a direct line which comes from the supply.

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1.5.2 Supply cable

EQUIPMENT	SUPPLY VOLTAGE	POWER KW	INTENSITY A	CABLE NORME NFC 73600x79500
Electrical bratt pan 100 dm ²	400Vx3+N+T	36	52	H07RNF 5x10 mm ²
Gas bratt pan 100 dm ²	230V mono+T	1	4.5	H07RNF 3x1,5 mm ²

1.5.3 Access to the electrical connection terminal

The terminal is located in the right pillar.

- Remove the cover of the pillar: unscrew the screw M5, at the front under the pillar and the two lateral screws, at the external front side.
- Remove the pillar cover.
- Remove the watertightness plate at the top of the pillar: one screw at top back.
- Connect the supply cable.
- Reassemble.

WARNING: In case of 230V mono connection on the gas bratt pan, it is compulsory to respect the polarity phase / neutral for a good functioning of the surveillance of the flame by ionization.

1.5.4 Access to the optimizing energy terminal

The terminal is located in the pillar near the main electrical connection terminal.
It has 2 terminals 4mm².

To access to the boner, see the chapter 1.5.3 " Access to the electrical connection terminal

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1.6 GAS CONNECTION

The gas supply pipe must in accordance with national requirements and must periodically be examined and replaced if it is essential.

The equipment has to comply with regulations and norms in effect by a qualified installer in a well ventilated area.

The devices are designed to be installed at a fixed position.

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

- A valve per unit to isolate it.
- A pressure regulator per device in the case of butane - propane.
- A valve of complete stop.
- A ventilation servo valve according to the local regulations in effect.
- The gas supply pipe will be sized to minimize losses of charge. Its diameter will be determined according to its path (length and number of change of direction) and the total power of the device. For this purpose, it is recommended to minimize tees, elbows...

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.

- To check the gas supply pressure of the equipment , connect a nanometre (water column) to the pressure socket - which is located to the output gas – or to the Nova valve. To measure it, the equipment has to be in full operation. The measure has to be equal to the value written on the nameplate.

Gas connection:

The connection point is located under the right pillar, at the back.
Valve 20/27. Taper 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. It is imperative to provide a pressure regulator on the cold/hot water supply system.

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

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

2 MAINTENANCE:

2.1 WARNING:

**Any maintenance, any repair, adjustment, change of location... must be done by an installer specialised in professional kitchen.
Before any maintenance operation, turn off the device.**

Any changes of the factory settings or device components, on the heating elements and safety elements (temperature, pressure...) are prohibited and engage your responsibility in case of accident.

2.2 ACCESS TO THE COMPONENTS:

2.2.1 Right pillar components:

The right pillar contains the components for the well working of the equipment. To access to the components, remove the top of the pillar (see paragraph Installer 1.5.3). The set is positioned on a slide plate which goes out completely from the pillar.

The right pillar has also:

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

2.2.2 Left pillar components:

The left pillar has :

- The left cylinder of the tilting lid.
- The left cylinder of the tilting tank.
- The synchronization electrical box of the two tank and lid tilting cylinders.
- The solenoid filling tank.
- The water meter.
- The hot/cold water mixer tap.

To access to it, remove the top of the pillar.

2.2.3 Tank components:

- A overheat safety thermostat with manual reset.
- Temperature probe in the tank.
- Temperature probe under the tank.
- 12 heating elements 3 kW (electric model).
- 8 ramps gas burner (gas model).
- 2 gas solenoid valve (model).
- Electrode ionization (gas model).
- Ignition electrode heating (gas model).

To access, remove the front panel.

2.3 GAS SETTINGS:

	Injectors				Air settings			
	G20	G25	G30	G31	G20	G25	G30	G31
Burner ramps (8)	165	165	110	110	2mm	2mm	6mm	6mm
Inter ignition ramps (2)	85	85	50	50	None	None	None	None

2.4 RESET TILTING SYNCHRONIZATION BOX TILTING CYLINDERS:

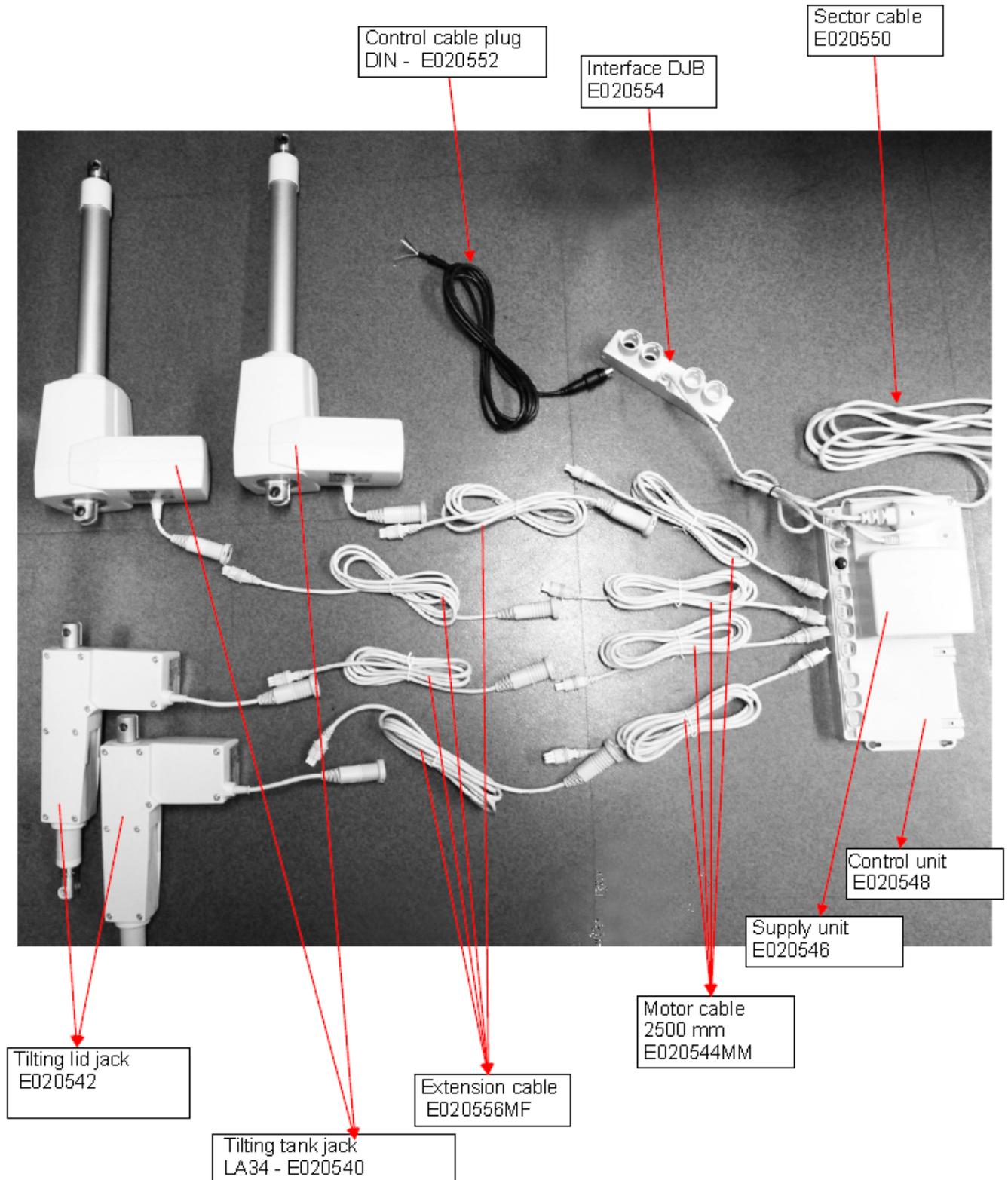
For various reasons (excessive force, power supply fault, etc.), the control box and tilting synchronization can fail. It is necessary to reset it.

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 remains.

When the alarm stops, replace the 3 wires.

INSTALLER MANUAL

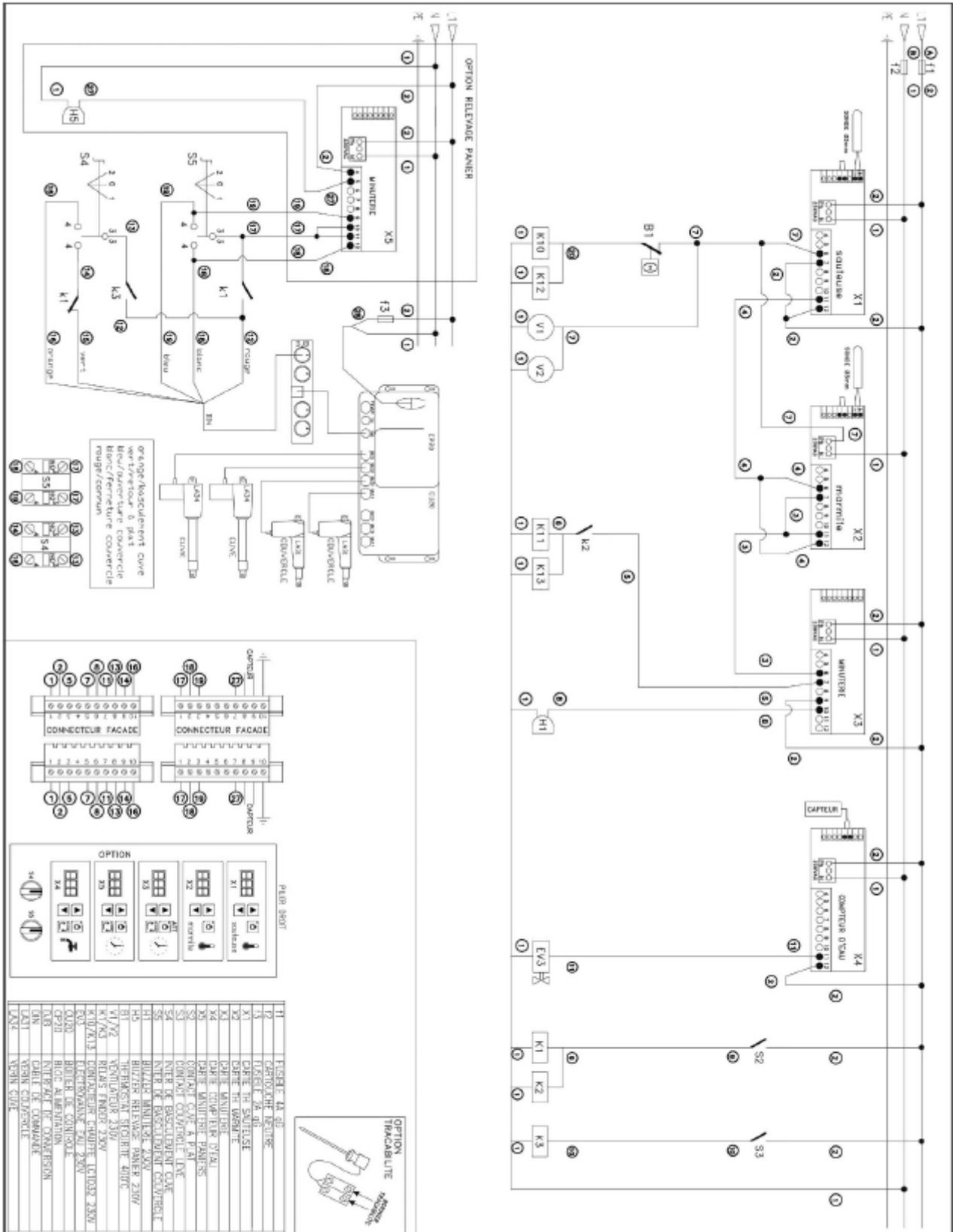
2.5 TANK AND LID TILTING:



INSTALLER MANUAL

CODE	DESIGNATION	MODEL	
		GAZ	ELEC.
A504332	Timer face plate	•	•
A504346	Kettle thermostat face plate	•	•
A504348	Bratt pan thermostat face plate	•	•
E020540	Tank tilting cylinder (2)	•	•
E020542	Lid tilting cylinder (2)	•	•
E020546	Cylinder supply bloc	•	•
E020548	Cylinder control unit	•	•
E020554	DJB conversion interface	•	•
E050540	Programmable card	•	•
E052613	Stop tilting 2 "F"	•	•
E052765	Stop tilting head	•	•
E054006	Lid and tank magnetic detector	•	•
E054077	Lid and tank magnet	•	•
E131743	Filling tank solenoid valve	•	•
E131748	Gas solenoid valve DN25 – 230V	•	
E151190	Heating elements 3000W – 230V		•
E401090	Safety thermostat 400°C		•
E403532	Ambiant probe couple "J" 3mm	•	•
E403552	Probe couple "J" 1.5mm bottom of the tank	•	•
G101041	Flame control box S4570	•	
G101043	Ignition heating element	•	
G203030	Burners ramp Lg 640	•	
G207536	Ionization electrode with wire	•	
I101003	Lid watertightness seal	•	•
Q106060	Handspray spring	•	•
Q452030	Mixer tap	•	•
Q501020	Handspray handle	•	•

INSTALLER MANUAL



SAUTEUSE UPC ELEC SERSA

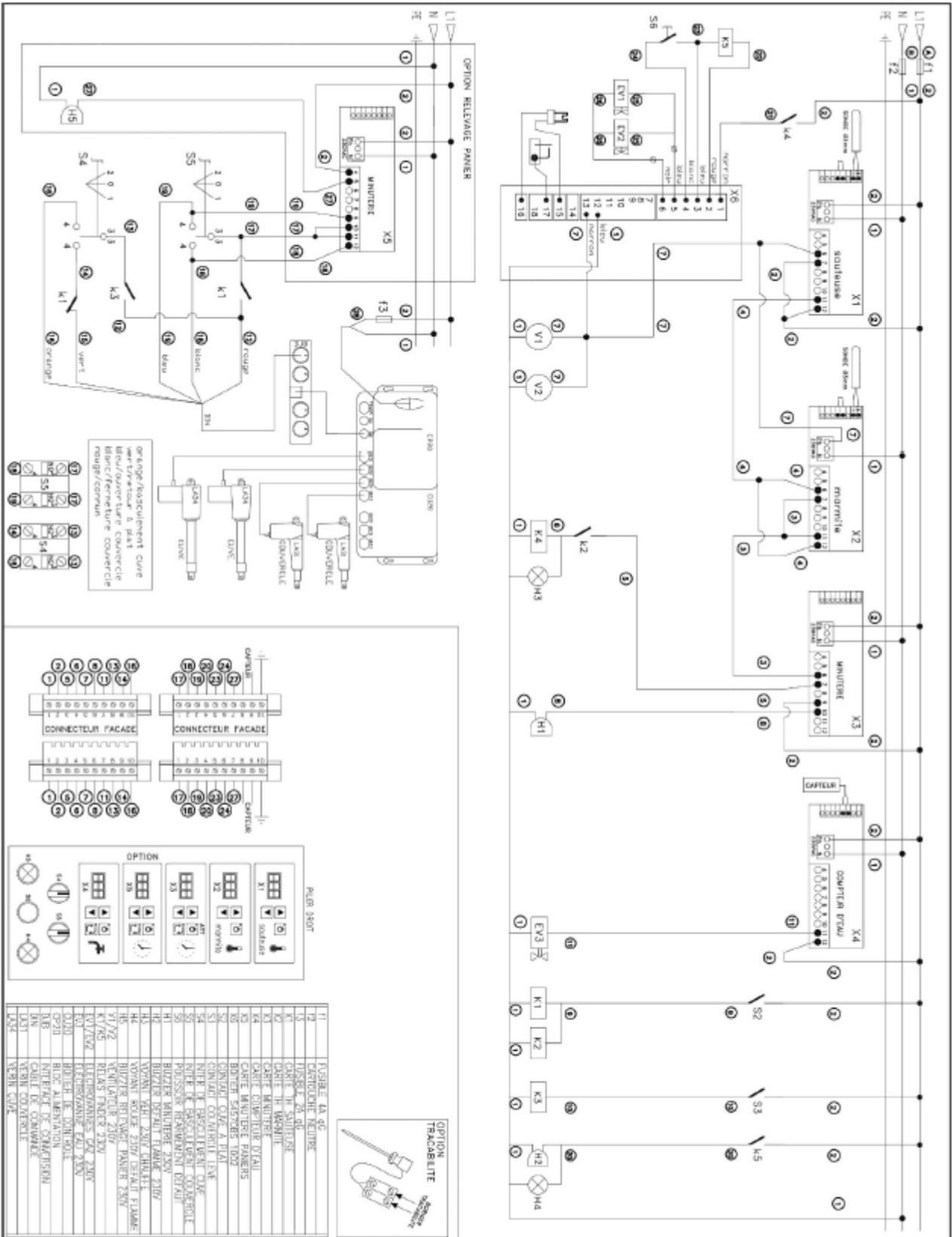
DATE: 25/01/16 DESSIN: RICHARD SCHEMA: comm. Indice: B

CAPIC 65, avenue des sports 29133 de Hippodrome 94915 QUIMPER CEDEX 9 Tel. 02.98.52.06.47

Modifie par: RICHARD le: 14/06/18 ArMen

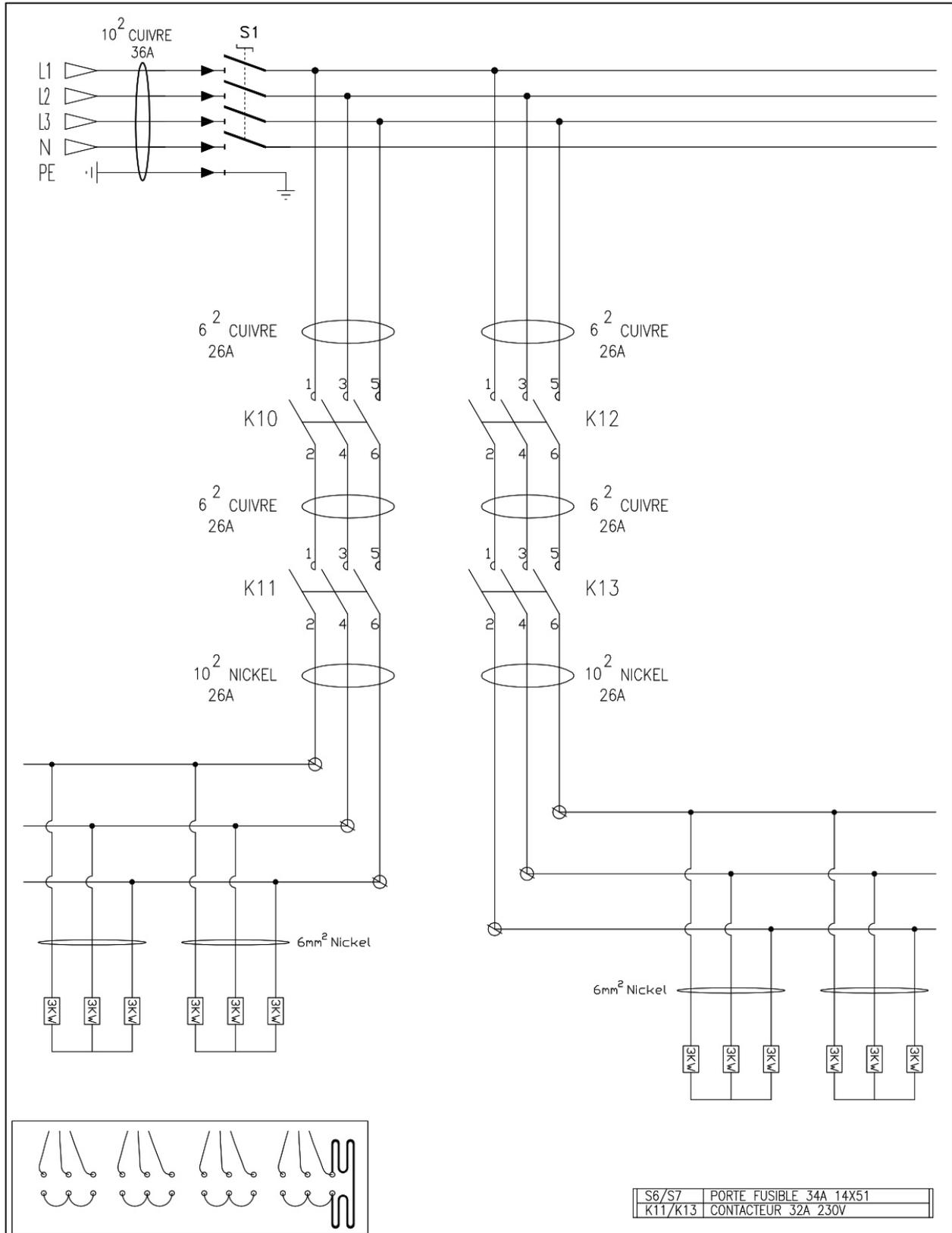
EL238045

INSTALLER MANUAL



SAUTEUSE UPC GAZ SERSA			
DATE: 16/09/16	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	EL238046
		le: 14/06/18	

INSTALLER MANUAL



SAUTEUSE 100 ELEC 36KW

DATE: 25/01/16	DESSIN: RICHARD	SCHEMA: comm.	Indice: E
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CAPIC	5 RUE HAROUN TAZIEFF 29556 QUIMPER CEDEX 9 TEL:02.98.64.77.00	Modifie par: RICHARD	EL238044
		le: 31/05/21	

ArMen