

# PLANCHA



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

## GOODS RECEIPT

## USER MANUAL

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### **2 - UTILIZATION**

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## FITTER GUIDE

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### **3 - MAINTENANCE**

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## GOODS RECEIPT

### 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.

### CONTROL OF THE NAMEPLATE:

The nameplate is located according to the device:

- ⇒ On the bottom strip of the oven.
- ⇒ On the inside of the closet door.
- ⇒ Under the device, at the front, in the case of the suspended.
- ⇒ Under the left cleaning drawer (enamel top on oven).



PAYS :  
APPAREIL REGLE : Type gaz  
Pression **mbar**

The adjustment plate is located on the back of the unit.

On receipt, check the conformity of these indications with the specifications of the order.

Handling : Use a pallet truck to move the devices. NEVER TAKE THE DEVICE BY THE HANDLES OR HANDLES OR FAÇADE BODY COMPONENTS. For each device, consult the table "technical information gas".

## 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  
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\*Déchets d'Équipements Électriques et Électroniques  
Code de l'Environnement (Art. R543.172 à R.543-206-4)



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

# USER MANUAL

## 1 - INSTALLATION

### 1.1 Regulations:

The appliance must be installed in accordance with the regulations and standards in force by a qualified installer in a sufficiently ventilated room.

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

It is essential to read it with the security services of each department or country.

Any adaptation to another gas must be carried out by a qualified installer and comply with the regulations and standards in force.

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.

The fresh air flow required for combustion is 2 m<sup>3</sup> / h per kW of heat flow.

### 1.2 Cleaning before first service:

Before the first start-up, it is essential to thoroughly clean the device.

The body is covered with a protective film ensuring a good presentation. To remove this film, cut it in the corners and pull it off. Any traces of glue must be dissolved with a solvent.

### 1.3 General installation:

The appliances must be positioned stably on a perfectly horizontal floor. They are mounted on adjustable feet by screwing or unscrewing the adjustment screw. The adjustment is made with a 36 mm wrench.

The service area of an appliance must be free of obstructions and well-lit to facilitate access to controls and the work area.

The room must be properly ventilated with a good extraction of flue gas and steam. If installed as a back-to-back version, the rear wall of the room must be constructed of non-combustible material.

#### **For equipment on wheels (option):**

- It is imperative to provide a secure fastening and a safety cable to keep your machine stationary, stable and level, activate the brakes of the wheels to avoid any danger during use and any tearing of the gas piping, the electric cable, or the water network.
- Provide an area of servitude free of hindrance.
- Also, do not move the unit during operation, hot oil, hot surfaces or falling containers may cause severe burns.

Before moving the appliance, wait for it to cool completely, remove all containers and drain the tanks if necessary.

## 2 - UTILIZATION

### 2.1 General instructions :

**THE APPLIANCE IS FOR PROFESSIONAL USE AND MUST BE USED BY QUALIFIED PERSONNEL.**

**Every non-appropriate and non-compliant to the instructions does not engage the manufacturer's responsibility and/or guarantee.**

**This appliance is not intended to be use by people (including kids) whose the physical, sensory and mental abilities are reduced 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**

**The plancha is not a French hot plate. Do not use for heating pots and pans.**

**Before heating and during use, make sure that there is always water in the peripheral gutter to facilitate cleaning and to prevent overheating which may be detrimental to the proper functioning of the appliance.**

**It is imperative to empty the filter drawer that is on the front of the equipment before and after each use. The overflow valve must also be perfectly clear to prevent overflow and infiltration inside the unit.**

**Optional water inlet option at the front:**

**Keep the waste filter clean and free.**

**The water flow is adjusted manually using the tap on the front of the equipment. To ensure a minimum circulation in the gutter allowing the evacuation of waste, a 1/4 turn opening of the filling valve is necessary.**

**Check the state of cleanliness of the plate before use.**

**Clean the cooking area with a spatula and a little water.**

**Excessive use of fat or excessive plate temperature can cause surface blackening of the plate. It is therefore necessary to adapt the temperature to the product you use.**


**Do not move the device if it is working.**

## 2.2 Stainless steel gas plancha :

- The 340x515 plate model is equipped with a gas valve controlling the heating.
- The 620x515 plate model is equipped with 2 gas valve: The right valve controls the two right burners corresponding to 2/3 of the plate and the left valve the left burner.



### 2.2.1 Ignition, heating, extinguishing :

#### a) Ignition :



- Access to the pilot light by the ignition tunnel.
- Present a flame to the night light using the lighter or any other means.
- Move the pointer  of the knob at the opposite of the mark ▼ of the front panel and press the knob fully for 15 seconds (time of attachment of the thermocouple).
- The pressure is released, the pilot lights on this position of the joystick. From this moment, replace the stamp on the gunshot plate.

In case of extinguishing the pilot, repeat the operations above.

#### b) Heating :

- Move the position indicator  of the knob at the opposite of the mark ▼ to obtain the maximum flow rate.
- Move the position indicator  of the knob front of the mark ▼ to obtain the maximum flow rate.

#### c) Extinguishing :

- Move the position indicator  of the knob front of the mark ▼ on the front to stay in the night position.
- Move the position indicator  of the knob front of the mark ▼ on the front to turn off the pilot light.

d) Cas particulier : Dans le cas d'un allumage électrique, un bouton poussoir situé en façade commande l'étincelle d'allumage.

### 2.2.2 Using instructions :

The plancha is a new device that requires the time of learning and adaptation: to control your cooking, proceed as follows:

- Check the state of cleanliness of the plate.
- Add water in the peripheral gutter.
- Heat up the plate, the tap in a high fire position for 20 min, **then return to a low fire position.**
- Place the food on the previously oiled plate and keep it oiling while cooking if necessary.
- After each cooking, clean the cooking area with a spatula and a little water.

It is imperative to empty the filter drawer on the front of the unit before and after each use. The overflow valve must also be perfectly clear to prevent overflow and infiltration inside the unit.

Adjustment of the water flow (optional) is done manually using the tap on the front of the unit. To ensure a minimum flow of water in the gutter for disposal of waste, a 1/4-turn opening of the fill valve is required.

The use of the valves in maximum heating position is in the case of high volume production.

**The use of gas valves in the maximum position should be done only in cases of high flow rate production for short periods.**

**Too much use generates too much plate temperatures and can eventually cause irreversible plate deformation.**

**It is therefore appropriate for the user, for any type of cooking, to maintain or bring the gas valve (s) back to the reduced flow position once the plate temperature has been reached.**

**Any negligence is non-observance of the instructions of use above will exclude our responsibility and will cancel the taking under warranty of the deformed plate.**

## 2.3 Stainless steel electric plancha :

**Too much use generates too much plate temperatures and can eventually cause irreversible plate deformation.**

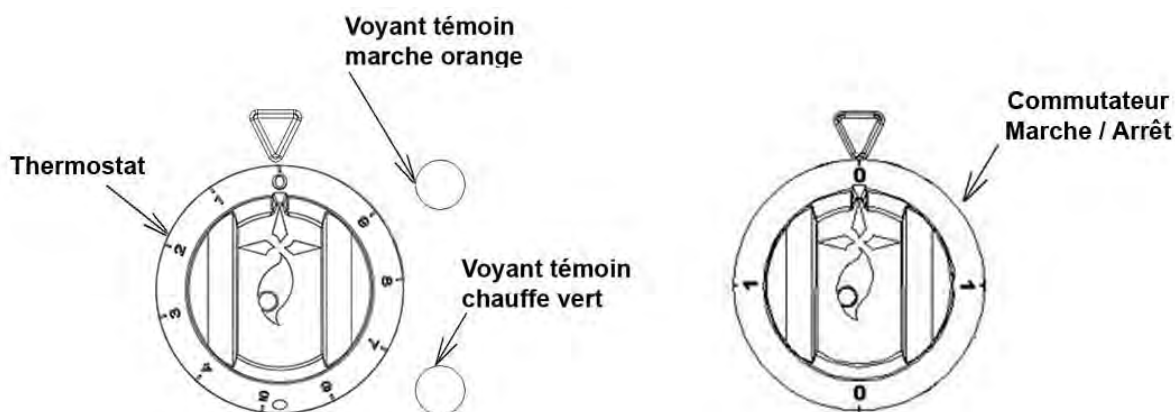
**It is therefore advisable for the user not to leave the thermostats on position 3 and to return them to a lower position once the plate temperature is reached or during periods of non-use.**

**Any negligence and non-observance of the instructions above will exclude our liability and void the warranty of the deformed plate.**

### 2.3.1 Electric plancha ranges Celtic, Armen, Elite :

Electromechanical control

- Model 3 kW, plate 340x515
- Model 5 kW, plate 400x550
- Model 6 kW, plate 620x515
- Model 16 kW, plate 700x670 (with radiant hobs)





The plate is controlled by an on / off switch associated with a control thermostat. Switching on is effective as soon as the On / Off switch is set to mark 1. The orange indicator light is on.

Adjust the temperature of the desired plate using the thermostat graduated from 1 to 9. The green LED is lit during the heating periods and goes off if not heating.

		GRADUATION THERMOSTAT KNOBS				
		3	4,5	6	7,5	9
Approximate temperature	average	130 °C	190 °C	250 °C	290 °C	330 °C

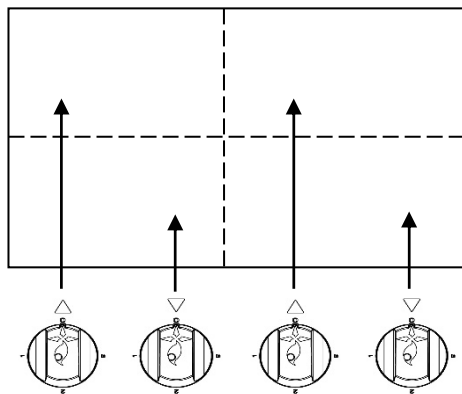
The unit is switched off by setting the On / Off switch to "0".

The use of the appliance requires a preheating of 30 minutes.

NOTE: The 6 kW electric plancha model (620x515 mm plate) has two independent heating zones, each controlled by a thermostat. Shutting down the unit completely requires setting both On / Off switches to "0".

**NOTA** : Model 16 kW, plate 700x670.

The appliance is equipped with a stainless steel plate and four heating zones, each providing independently the heating of a quarter of the plate. Each heating zone is controlled in front by a regulation thermostat.

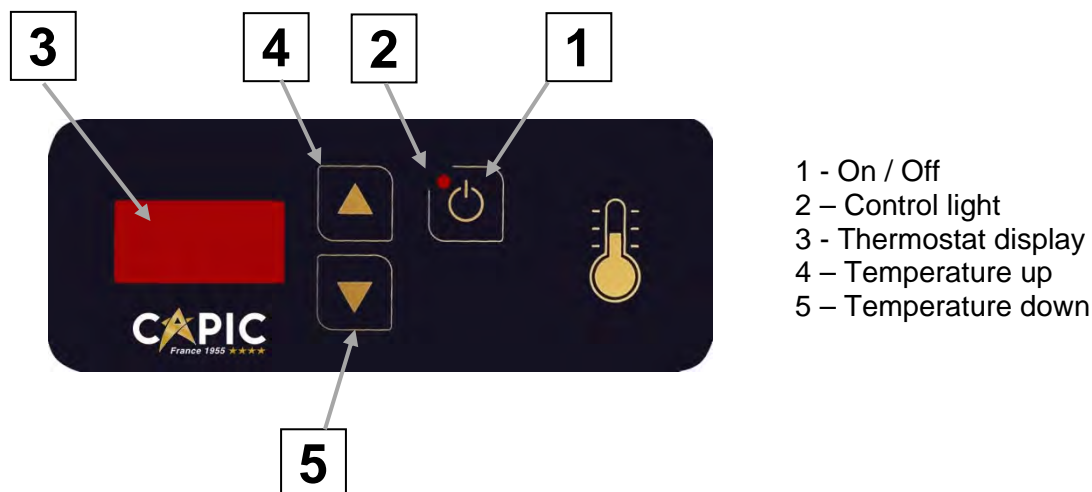


Location of the heating zones according to the thermostat ordered.

## 2.3.2 Elite range digital electric plancha : 5 kW, plate 400x550

### Identification of the controls :

The equipment is equipped with a thermostatic electronic control adjustable from 0 to 300 ° C.



- Switching on by pressing the start / stop button (1). The indicator led works (2) lights up.
- The action on the increase (4) and decrease (5) keys is used to adjust the temperature set point.

The display shows the temperature set point permanently. A pulse on the keys 4 or 5 allows displaying momentarily the actual temperature of the plate.

The right digit dot on the display (3) lights during heating and goes off when the temperature is reached.

- Switching off by pressing the key (1) for 2 seconds. The associated indicator and the display (3) go out.

### Using advices for the electric (and gas) planchas:

The plancha is a device that requires a time of learning and adaptation.

- Check the state of cleanliness of the plate.
- Add water in the peripheral gutter.
- Preheat the plate, the thermostat or thermostats being set to the desired position.
- Place the food on the previously oiled plate (very little).
- After each cooking, clean the cooking zone with a spatula and a little of water.

## 2.4 Plancha Plasma :

The plancha consists of 4 independent heating zones with Plasma technology. Each zone is controlled by an electronic card thermostat 0-250 ° C. This card also controls the filling of the gutter.

### 2.4.1 Description of the controls :



**Note:** Pressing keys 3 and 4 simultaneously for 3 seconds resets the overheating safety

## 2.4.2 Operation :

- Switch on the desired heating zone by pressing and holding the On / Off button (1). The indicator associated with the key lights up. The display shows the actual temperature.
- The action on the increase (3) and decrease (4) keys is used to set the desired temperature set point.
- The start of the heating is automatic. The dot in the lower right corner of the display (5) lights during heating and goes off when heating stops. The display shows the actual temperature permanently. Press button (3) or (4) twice to display the programmed temperature set point momentarily.
- The thermostat card incorporates various factory-set parameters for accurate heating.
  - At the first temperature rise, a parameter makes it possible to anticipate the interruption of the heating and to limit the inertia.
  - As the set point approaches, the heating becomes sequential.
- The filling of the peripheral gutter is achieved by pressing the key (2). A second press stops filling. (Attention: The stop filling is only effective if the filling is stopped on the different cards used).
- Stopping the card and heating by pressing and holding the button (1). The indicator associated with the button goes off as well as the display.



Stopping the control board causes the start of a cooling cycle. It is therefore imperative not to switch off the device by the disconnecter before complete cooling.

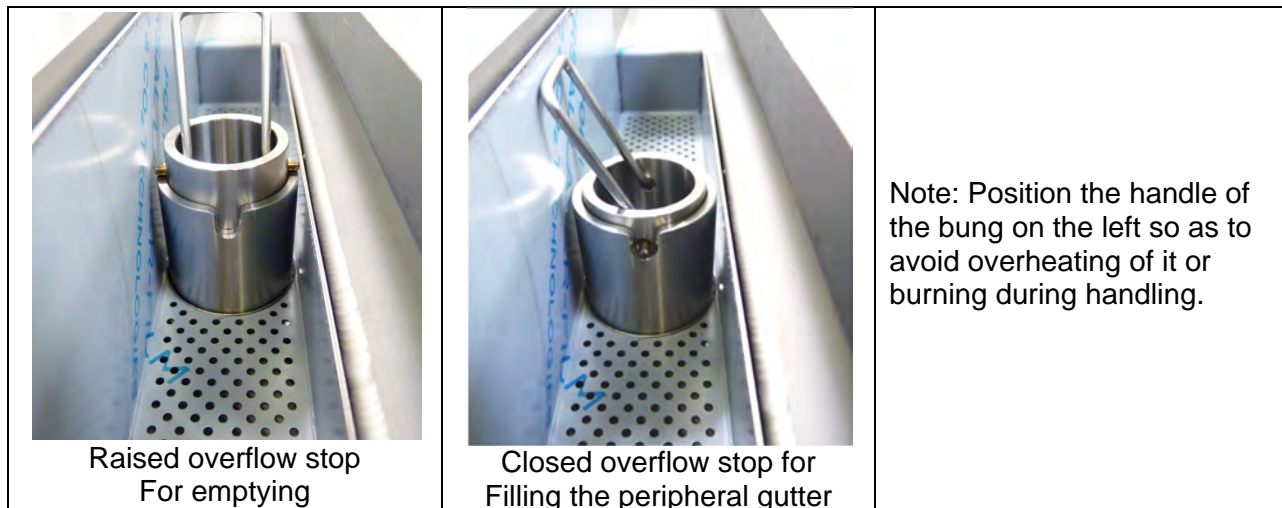
## 2.4.3 Security :

- When the thermostat card goes off, and if the temperature of the heating zone concerned is higher than 80 ° C, the display shows "H" to prevent the danger of contact burns. When the temperature drops below 80 ° C, the display disappears.
- The unit is equipped with internal ventilation to maintain a proper atmosphere. When the thermostat card goes off, if the temperature of the heating zone concerned is greater than 90 ° C, ventilation is maintained. When the temperature drops below 90 ° C, the ventilation stops. Wait for complete shutdown of this cooling cycle before any disconnection (average cooling time: 1 hour).
- The appliance is equipped with a safety device that limits heating to 250 ° C. When a control fault occurs and the temperature reaches 270 ° C the heater turns off and the display alternately indicates "deF" and t °. The safety reset is performed by simultaneously pressing buttons (3) and (4) for 3 seconds. If the fault persists, it is imperative to call your professional maintenance engineer.

## 2.4.4 Recommendations how to use :

The plancha is a device that requires a time of learning and adaptation.

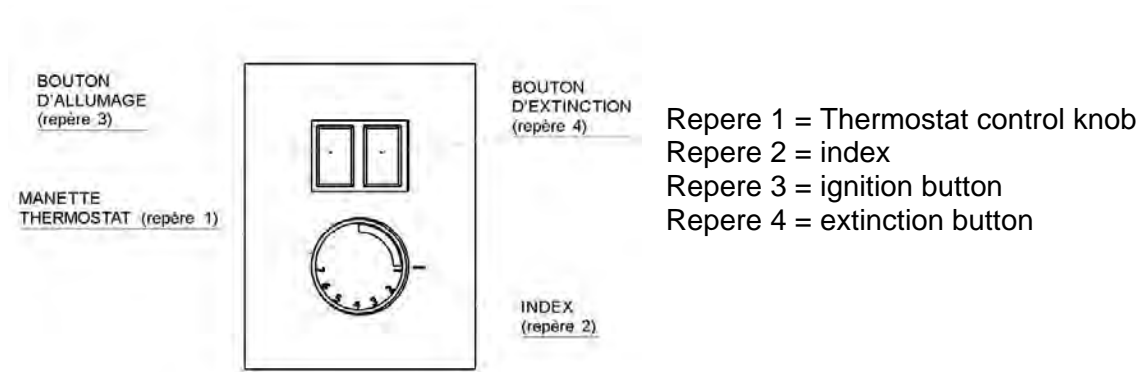
- Check the state of cleanliness of the plate.
- Check the state of cleanliness of the removable waste filter.
- Add water in the peripheral gutter.
- Check the positioning of the overflow bung.



- Preheat the plate for 10 minutes.
- Place the food on the previously oiled plate (very little oil).
- After each cooking, clean the cooking area with a spatula and a little water.

## 2.5 Under cupboard / equipment / structure :

### 2.5.1 Four gaz : (GN 1/1, GN 2/1, Euro) 2.5.1.1 Description of controls :



#### a) Ignition :

Move the "thermostat knob" mark (ref.1) to the index (item 2).

Present a flame to the pilot light. After opening the door, engage the ignition light through the hole provided for this purpose in the floor of the oven.

Press for 15 seconds (thermocouple hooking time) on the ignition button (item 3).

When the pressure is released, the pilot remains lit in the "thermostat knob" position.

Electric ignition (option): In the case of an electric ignition, a push button controls the spark ignition.

b) Heating:

The temperature selection is made by the thermostat knob graduated from 1 to 7, and triggers the operation of the burner.

Match the marks on the controller with the oven's interior temperature. +/-

1: 90°C

2: 25°C

3: 160°C

4: 195°C

5: 235°C

6: 270°C

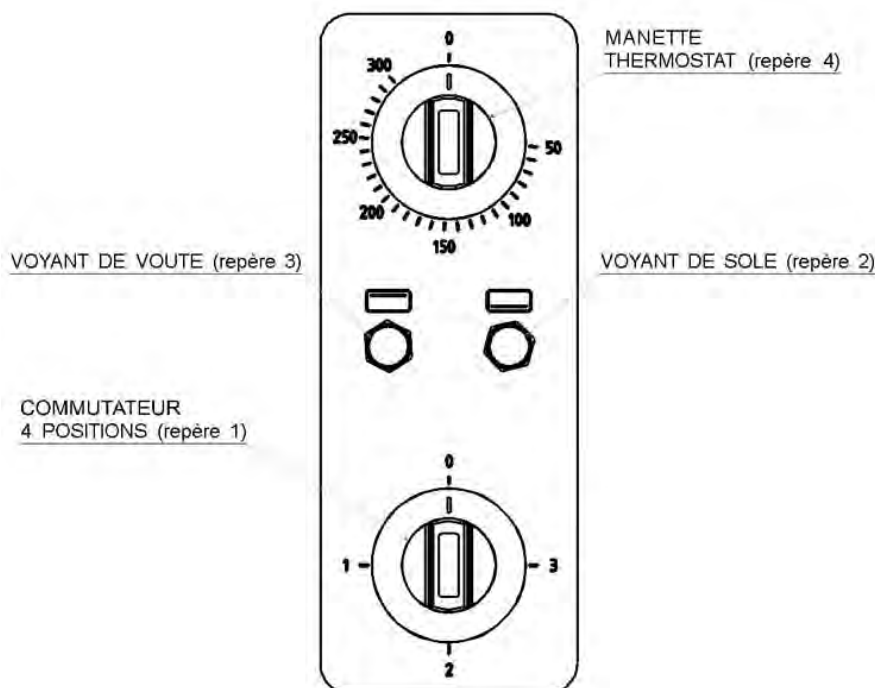
7: 310°C

c) Stop:

Return the "thermostat knob" position in front of the index finger (2) to get the pilot light on.

The total stop of operation is obtained by pressing the extinguishing button (ref 4).

## 2.5.2 Electric oven :





## a) Heating mode :

Using the 4-way control knob (item 1), select the heating mode.

- Position 0: Stop
- Position 1: Bottom only, the sun indicator (mark 2) shows the operation.
- Position 2: Top & bottom, the lights of bottom (rep.2) and top (rep.3) visualize the operation.
- Position 3: Only the top (see Fig. 3) shows the operation.

## b) Temperature selection:

Temperature selection is via the thermostat knob (key 4) graduated from 50 to 300 ° C.

**IMPORTANT: The oven must be operated with the door closed. Failure to do so may result in premature seizure of the gas valves and deterioration of the top handles.**

### 2.5.3 Force air oven:

- 1 - Heating indicator
- 2 - Thermostat 10 - 280 ° C
- 3 - Ventilation indicator
- 4 - On / Off switch



## a) Commissioning:

The switch (key 4) controls the power up. The indicator (key 3) lights up.

In all cases, a safety device prohibits the heating function if the ventilation does not work.

## b) Preheating :

Precise cooking requires a start at the right temperature. It is therefore necessary to preheat the oven.

During charging, some of the heat escapes through the open door. It is therefore necessary to preheat warmer, and adjust the temperature as soon as the products are in the oven.

In the case of cooking at the maximum temperature of the oven, it is necessary to take into account this temperature drop and to provide a rise time to the maximum temperature.

In practice, one preheats 20 minutes before baking. The thermostat is set at 30 ° C above the cooking temperature.

## c) Temperature selection :

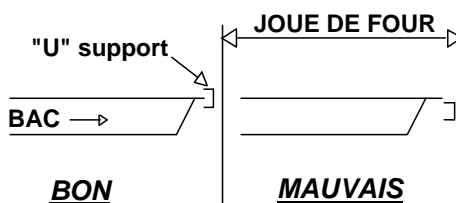
The temperature settings are made using the thermostat (ref.2). With the temperature selected, the indicator light (key 1) will turn on and off as soon as the thermostat setpoint is reached.

## d) Loading :

The cooking quality depends on the good circulation of air on the products to be treated. In general, it is necessary to follow the natural flow of air between the floors and between the products.

- Do not load the edge of the plates, especially in the case of tall products (chickens, roasts) or products developing during cooking (puff pastry).
- In the case of flat products, leave all the plates in place, even if they are not used to properly channel the air.
- Prepare the loading of the plates in advance to limit the charging time.
- In the case of products giving juice, place a recovery tank under each grid.
- Avoid inserting insulators. Put the products directly in the bins or for pastries, use circles rather than mussels.
- Avoid, as far as possible, cooking together products with different cooking times, because the openings of the doors disturb the cooking.

**IMPORTANT : Slide the plate, the grid or the tank into the "U" support to respect the air circulation.**



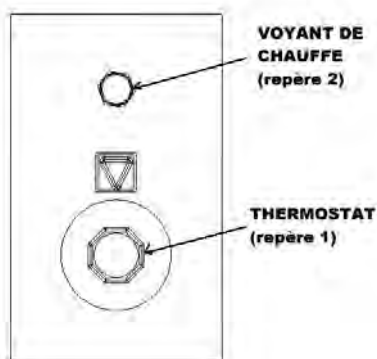
## e) Security :

- motor: in case of overcurrent, the thermal relay interrupts the motor supply. To reset: remove the rear panel then actuate the blue thermal reset button.
- Overheating: safety thermostat that stops all functions. To restart, disassemble the control panel and reset the thermostat located at the base.

If the fault persists or reappears, it is necessary to have the device checked by your installer.



## 2.5.4 Hot cupboard : The control is placed behind the door.








Repere 1 = Thermostat  
Repere 2 = Heating identification light

Power-up and temperature selection (item 1) is done through the thermostat knob graduated from 0 to 85 ° C. The control light (item 2) comes on as soon as the resistor heats up.



## 2.5.5 Soubassement réfrigéré :



### a) Temperature settings :

- Press the key  twice, the set temperature appears.
- Set the temperature using the buttons   (factory setting 3 ° C).
- Confirm with a pulse  on followed by a pulse on the key .
- The actual temperature then appears.

### b) Shutdown :

- Press the key  for 5 seconds and the display shows "OFF".
- (Press the button  again for 5 seconds to reactivate the controller).

**Be sure to clean the "condenser" suction grille (located behind the fan impeller) every month.**

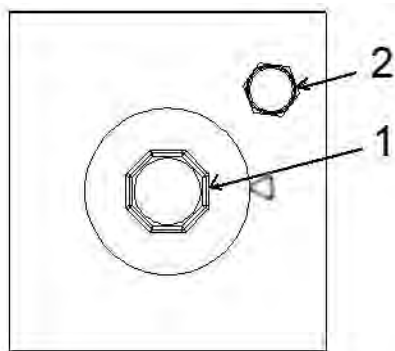
## c) Recommendations for use :

Set the set point between 3 and 4 ° C.

Never use a set point of 0 ° C for a long time, the evaporator would become iced.

Close the doors properly to prevent the temperature rise of your appliance

### **2.5.6 Warming Drawer :**



1- Thermostat 0 - 85 ° C

2 - Indicator light heater

Heating is done by turning the thermostat (1). The temperature is adjustable from 0 to 85 ° C. The green heating light (2) comes on during the heating periods and goes out during regulation.

The shutdown is done by positioning the control knob on 0.

The drawer is equipped on the front with a pull tab to adjust the opening of fog vents.

- Left: open ventilation
- On the right: closed

**For optimal operation of the appliance, it is necessary to use perforated trays for better air circulation**

## 3 - CLEANING

### IMPORTANT RECOMMENDATIONS

Before any maintenance, put the unit out of operation.

To maintain the device all its performance and maintain maximum hygiene, it is imperative to maintain it carefully and regularly. This interview will focus on food areas, air intakes, burners and flue gas evacuation.

When cleaning, avoid the use of water jet and foam gun on sensitive parts of cooking appliances, including control panels and power, cooking stoves and their environment. The infiltrations can alter to their good functioning.

When cleaning, avoid the use of chlorinated products (bleach, hydrochloric acid, ...) that may alter the dressing panels, tank, hob and all the elements constituting the device.

When cleaning the floor, prohibit the use of hydrochloric acid or similar product whose splashing may cause corrosive attacks on the outside of the equipments.

Silicone seals (handle gasket, window gasket, door, retort, etc.) must be cleaned only with hot, soapy water. Any other cleaning product (acid, stainless steel cleaner, ...) should not be used because it can cause an alteration of the flexibility and mechanical strength of the silicone seal.

## 3.1 Body:

### a) Air access :

The air intake openings (grilles, openings, ...) must remain clear of any obstructions, dust, grease or other deposits.

Similarly, it is important to periodically check the state of cleanliness and proper functioning of the cooling fans under penalty of degradation of the internal electrical equipment.

### b) Evacuation of flue gases :

The escape bolsters must remain free from any hindrance to avoid any risk of fire.

### c) Body walls :

The stainless steel body owes its qualities as much to the constituent elements of the metal as to the finish of its surface. It must be maintained regularly to maintain its original state.

The main rule is to always rub in the direction of polishing and avoid in all cases, the use of metal wool and iron brush.

Routine maintenance should be done with soapy water (not bleached) with a dishcloth, followed by rinsing with clean water and drying.

In general, avoid any use of chlorinated product and acid. When cleaning floors, prohibit the use of hydrochloric acid or similar product whose splashing may alter the dressing panels punctually.

## CLEANING METHOD

CONDITIONS	PRODUCTS	APPLICATION
Medium stains	Non-bleaching scouring powder.	Wet the surfaces, rub with a dishcloth, rinse with clear water and dry.
Dirty	Non-bleaching soapy water + fine abrasive (painter's powder, alumina powder)	As above. Insist on the stubborn stains with the soft brush.
Very dirty	Product based on phosphoric acid + fine abrasive. Cleaning agent (AD80 & DINOX 10)	Rub the dirt. Leave for a few minutes. Rinse and dry. Rub lightly. Leave on for 20 minutes. Rinse and dry.

## 3.2 Stainless steel plate:

The cooking surface of the appliance consists of a 2 cm thick stainless steel plate. This depending on the type of cooking, may be more or less soiled:

Light soils can be removed with a wet cloth and then dried.

- More resistant dirt is removed with a scraper, to be used in a regular way, parallel to the plate, in the direction of the grain then with a damp cloth then drying.
- In the case of heavy dirt, it will be necessary to use a stainless steel fine abrasive type (stainless steel ball) and to rub as much as necessary by circular movement. Finishing will be done with a damp cloth and then drying.

A blackening of the plate can appear by :

- Excessive use of oil or fat.
- An excessive plate temperature.

Cleaning stainless steel plates with ice cubes is strongly discouraged. The violent thermal shock generates significant mechanical stresses that can cause irreparable deformations of plates.

## 3.3 Drawer, waste filter, overflow valve:

- The gutter drain drawer should be empty and cleaned as often as necessary.
- The stainless steel waste and overflow filter must be kept clean and free to allow the flow of gutter water and avoid any overflow in the device.

## 3.4 Organize the gas or electric circuit :

Any intervention on the gas and electrical components must be entrusted to a qualified installer in professional kitchens. It is recommended to carry out a preventive maintenance visit once a year.

## 3.5 Static oven :

### a) Walls :

The oven walls should be cleaned with a specific degreaser or detergent.  
Example: (AXIS D7 "laboratories ACI-Lyon" or equivalent).

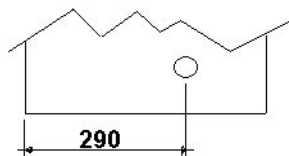
Avoid the use of abrasive powders or metal pads. To remove the oven walls, remove the hearth and lift them off the support.

## b) Oven bottom :

Scrape the bottom with a brush then an abrasive pad. Finish cleaning with soapy water, rinse and dry thoroughly.

In the case of a prolonged interruption of use, protect as a cast iron plate.

**CAUTION:** In case the bottom has been removed for cleaning, put it back in the correct position (ignition hole on the right).



## 3.6 Ventilated oven :

The elements inside the enclosure (grills, air guide, shelf supports) are easily removed for easy cleaning.

The walls of the oven must be cleaned with a specific degreaser or detergent (example: AXIS D7 laboratories ACI-LYON or equivalent).

Avoid the use of abrasive powder, metal pads and chlorine products (bleach).

The seals on the door and windows must be cleaned only with hot, soapy water.

## 3.7 Refrigerated undercounter:

It is Imperative to clean the condenser every month.

## 4 - MAINTENANCE

### **Warning** :

Any maintenance intervention, possible repair adjustment, modification of location,... must be entrusted exclusively to an installer specialized in large professional kitchen.

# INSTALLER MANUEL

## 1 - INSTALLATION

### 1.1 Installation instructions:

Every device is identified with a commercial reference and has a technical sheet mentioning the necessary information during the installation (congestion, connection point...).

To consult and download the technical sheets, we invite you to check our website:

[www.capic-fr.com](http://www.capic-fr.com)

In the section Espace pro, connect you thanks to your ID and password.  
Then inform you with the desirable reference (W.....).

### 1.2 Regulations:

**THE DEVICE MUST BE INSTALLED IN ACCORDANCE WITH APPLICABLE REGULATIONS AND STANDARDS BY A QUALIFIED INSTALLER IN A SUITABLY VENTILATED ROOM.**

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

It is essential to read it with security services of each department or country.

Any adaptation to another gas must be carried out by a qualified installer and comply with the regulations and standards in force.

The fresh air flow required for combustion is 2m<sup>3</sup>/ h per kW of heat flow.

**THE DEVICE MUST BE INSTALLED IN ACCORDANCE WITH APPLICABLE REGULATIONS AND STANDARDS BY A QUALIFIED INSTALLER IN A SUITABLY VENTILATED ROOM.**

### 1.3 Cleaning before service :

Before the first start-up, it is essential to thoroughly clean the equipment.

The body is covered with a protective film ensuring a good presentation. To remove this film, cut it in the corners and pull it off. Any traces of glue must be dissolved with a solvent.

### 1.4 General location:

The equipment must be positioned stable on a perfectly horizontal level. They are mounted on adjustable feet by screwing or unscrewing the nozzle. The adjustment is made with a 36 mm wrench.

The service area of the equipment must be free of obstructions and well-lit to facilitate access to controls of the work area.



The room must be properly ventilated with a good extraction of flue gas and steam. If installed as a back-to-back version, the rear wall of the room must be constructed of non-combustible material.

## **For equipment mounted on wheels (option):**

- It is imperative to provide a secure fastening and a safety cable to keep your machine stationary, stable and level, activate the brakes of the wheels to avoid any danger during use and any tearing of the gas piping, the cable electric, water network.

Provide an area of servitude free from hindrances.

Also, do not move the appliance during operation, hot oil, hot surfaces or falling containers may cause severe burns.

Before moving the appliance, wait for it to cool completely, remove all containers and empty the bowl if necessary.

## 1.5 CONNECTION:

### 1.5.1 Gas connections :

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

**It is forbidden to join a flexible gas supply inside the appliance.**

**In the case of a gas connection by flexible, use the provided external connection kit, to exit the connection point from the appliance.**

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

- Join the appliance to the arrival gas canalisation by interposing an organ of sectioning consisting of:  
A shut-off valve in the case of gases of the 2<sup>nd</sup> natural gas family G20 or G25  
A shut-off valve and appropriate holder in the case of the 3<sup>rd</sup> family butane gas G30 and propane gas G31 allow to isolating the appliance of the installation rest.
- The gas supply conduit will be dimensioned to minimize the charge. The diameter will be determined according to his path (length and number of direction change) and the total power of the appliance. At this effect, it is recommended to reduce as much as possible tees, elbows etc...
- The appliance is made in the factory according the indicated gas at the moment of the order. Before all intervention, check that these settings (see the rating plate) corresponds to the available reservation by controlling the pressures and available gas rate.
- The check of the gas supply pressure of the appliance is realised by joining a pressure gauge (water column) on the pressure port situated at the exit of the gas valve or Nova valve. The measurement performs at full speed. It should be equal at the value written on adjustment name plate.

## 1.6 Electric connections:

**1.6.1 Power table:** The entire electrical installation must be checked beforehand and in accordance with NFC 15100.

It is imperative to plan the good measurements of the power line. The following table shows the on-line current and the MINI section of the power cable.

		POWER IN KW	AMP	SICE OF CABLE NORM NFC 73600	SCHEMA NR
<b>DEVICE POWERED UNDER 400 V x3+T</b>	Plancha 340x515	3	4,4	H 07 RNF 4 x 2,5 mm <sup>2</sup>	EL291522 EL741522
	Elite Plancha 400x550	5	7,2	H 07 RNF 4 x 2,5 mm <sup>2</sup>	EL741524
	Plancha 620x515	6	8,7	H 07 RNF 4 x 2,5 mm <sup>2</sup>	EL291511 EL741514
	Plancha (radiating) 700x670	16	30	H 07 RNF 4 x 6 mm <sup>2</sup>	EL291517
	Oven GN 1/1	4,2	6,1	H 07 RNF 4 x 2,5 mm <sup>2</sup>	EL082202
	Oven GN 2/1	5,1	7,4	H 07 RNF 4 x 2,5 mm <sup>2</sup>	EL082201
	Hot Cupboard	2,1	3	H 07 RNF 4 x 2,5 mm <sup>2</sup>	EL161301
	Oven euro	6	8,7	H 07 RNF 4 x 2,5 mm <sup>2</sup>	EL082203
<b>DEVICE POWERED UNDER 400 V x3+N+T</b>	Plancha Elite 400x550 Digitals commands	5	7,2	H 07 RNF 5 x 2,5 mm <sup>2</sup>	EL291526
	Forced air oven	6	8,7	H 07 RNF 5 x 2,5 mm <sup>2</sup>	EL100101
	Plancha plasma C15 – AM15	15,7	29	H 07 RNF 5 x 6 mm <sup>2</sup>	EL382711
<b>DEVICE POWERED UNDER 230 V x3+T</b>	Plancha 340x515	3	7,5	H 07 RNF 4 x 2,5 mm <sup>2</sup>	EL291522 EL741522
	Plancha Elite 400x550	5	12,5	H 07 RNF 4 x 2,5 mm <sup>2</sup>	EL741524
	Plancha 620x515	6	15	H 07 RNF 4 x 4 mm <sup>2</sup>	EL291511
	Oven GN 1/1	4,2	10,5	H 07 RNF 4 x 2,5 mm <sup>2</sup>	EL082202
	Oven GN 2/1	5,1	12,8	H 07 RNF 4 x 2,5 mm <sup>2</sup>	EL082201
	Forced air oven	6	15	H 07 RNF 4 x 4 mm <sup>2</sup>	EL100102
	Oven euro	6	15	H 07 RNF 4 x 4 mm <sup>2</sup>	EL082209
	Hot cupboard 1000, 1200	2,1	5,3	H 07 RNF 4 x 2,5 mm <sup>2</sup>	EL161301
<b>DEVICE POWERED UNDER 230 V x1+T</b>	Plancha 340x515	3	13	H 07 RNF 3 x 2,5 mm <sup>2</sup>	EL291522 EL741522
	Plancha Elite 400x550	5	21,7	H 07 RNF 3 x 6 mm <sup>2</sup>	EL741524
	Plancha 620x515	6	26	H 07 RNF 3 x 6 mm <sup>2</sup>	EL291511
	Hot Cupboard 400, 500	0,85	3,7	H 07 RNF 3 x 2,5 mm <sup>2</sup>	EL072202
	Hot Cupboard 800	1,5	6,5	H 07 RNF 3 x 2,5 mm <sup>2</sup>	EL072201
	Warming drawer	1	4,3	H 07 RNF 3 x 2,5 mm <sup>2</sup>	EL293411

## 1.6.2 Electrical connections:

The electrical connection is direct without a power outlet. The supply line must have a regulated protective device with a minimum distance of 3 mm between contacts.

All work on an appliance must be done exclusively by a qualified professional kitchen installer. The device is factory adjusted according to the electrical voltage indicated when ordering. Before connecting, check that these settings (see rating plate) correspond to the reservation available by checking the voltage of the network.

Ground connection is mandatory. The conductor must not be interrupted and the power supply must be checked.

## 1.6.3 Electrical connection : To connect the equipment to the network:

### Forced air oven:

- Remove the rear panel.
- Insert the power cable through the cable gland.
- Connect to the terminal block.

IMPORTANT: When connecting, check the direction of rotation of the turbine : CLOCKWISE (arrow engraved in oven).

When it turns in the opposite direction, reverse two phases on the connecting block.

### Oven + oven euro:

- Connection in stainless steel case at the back.
- Remove the protective cover.
- Pass the cable through the cable gland.
- Connect to the terminals. Do not omit the ground connection.

### Hot Cupboard:

- Remove the controls panel to access the terminal block.
- Insert the power cable through the cable gland located at the rear.
- Connect to the terminals. DO not omit the ground connection.

### Plancha:

- Connection in stainless steel case at the back.
- Remove the protective cover.
- Pass the cable in the PE.
- Connect to the terminals. Do not omit the ground connection.

## 1.7 Water connection :

Bain-marie: Hose connection 15/21 at the rear of the unit.

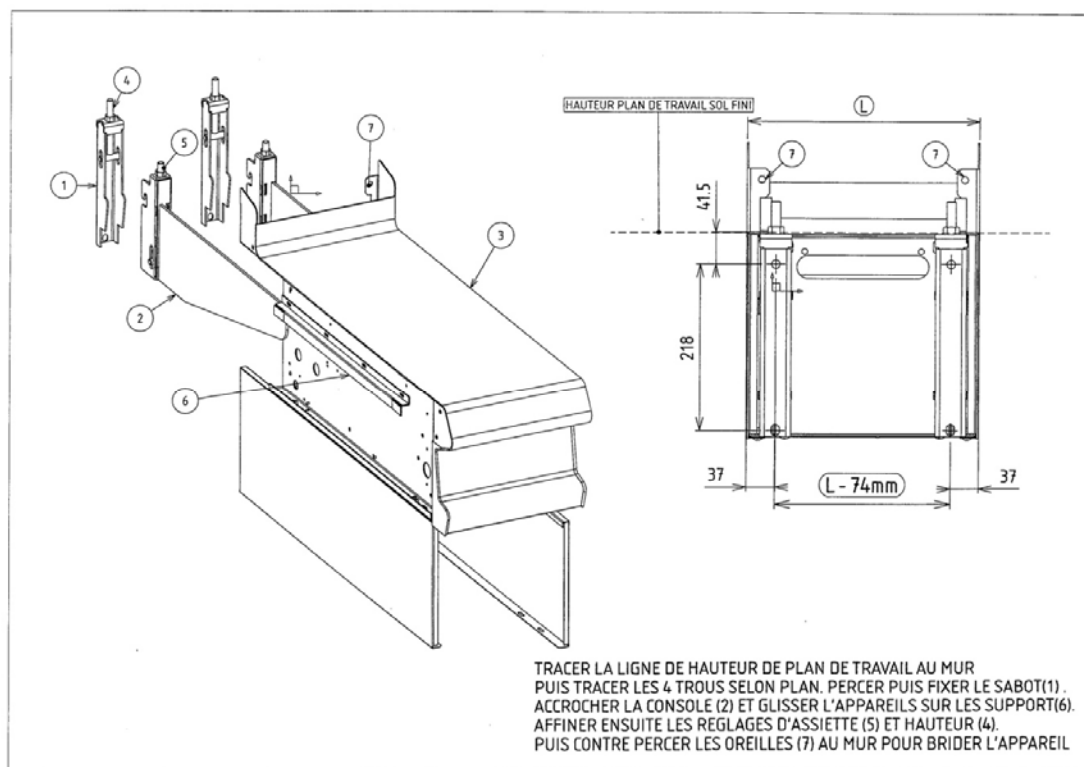
Plancha: Connection at the back on fitting 12/17.

Plancha plasma: Connection at the back on fitting 15/21.

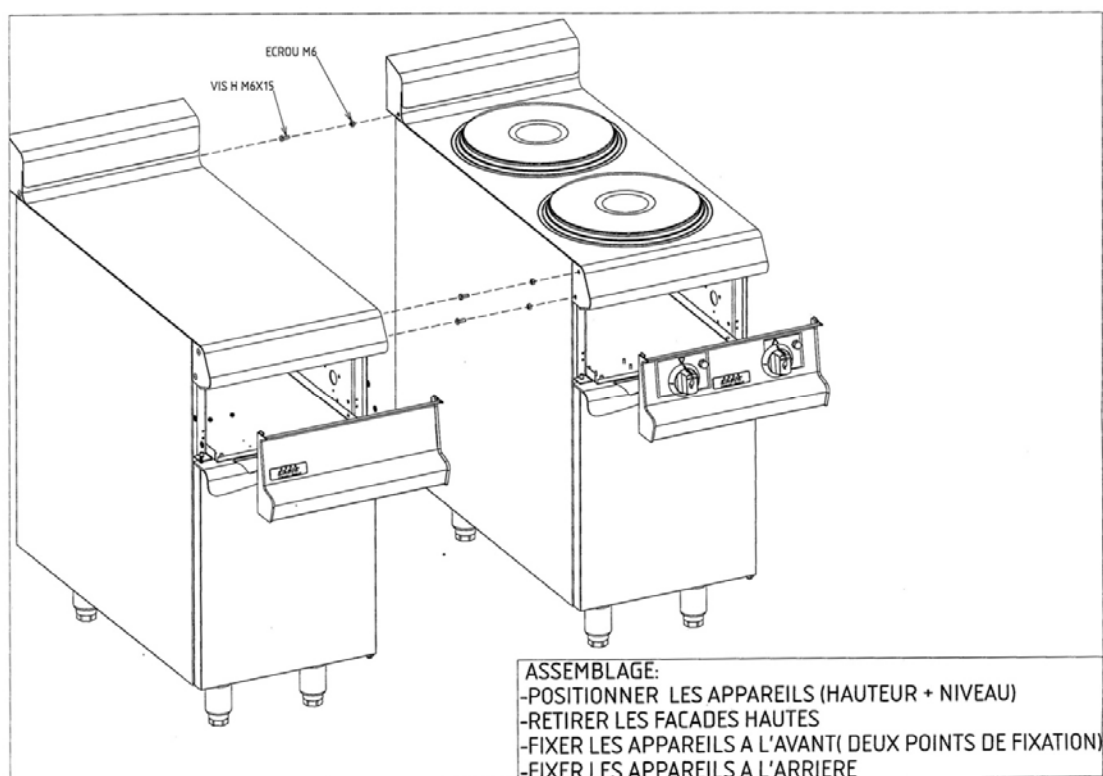
## 1.8 Connection to the refrigeration unit:

- Remove the perforated front panel to match the terminal block located in a plexo box.
- Insert the power cable through the cable gland located at the rear into the base.
- Connect to the terminals. DO not omit the ground connection.

## 1.9 Equipment cantilevered :

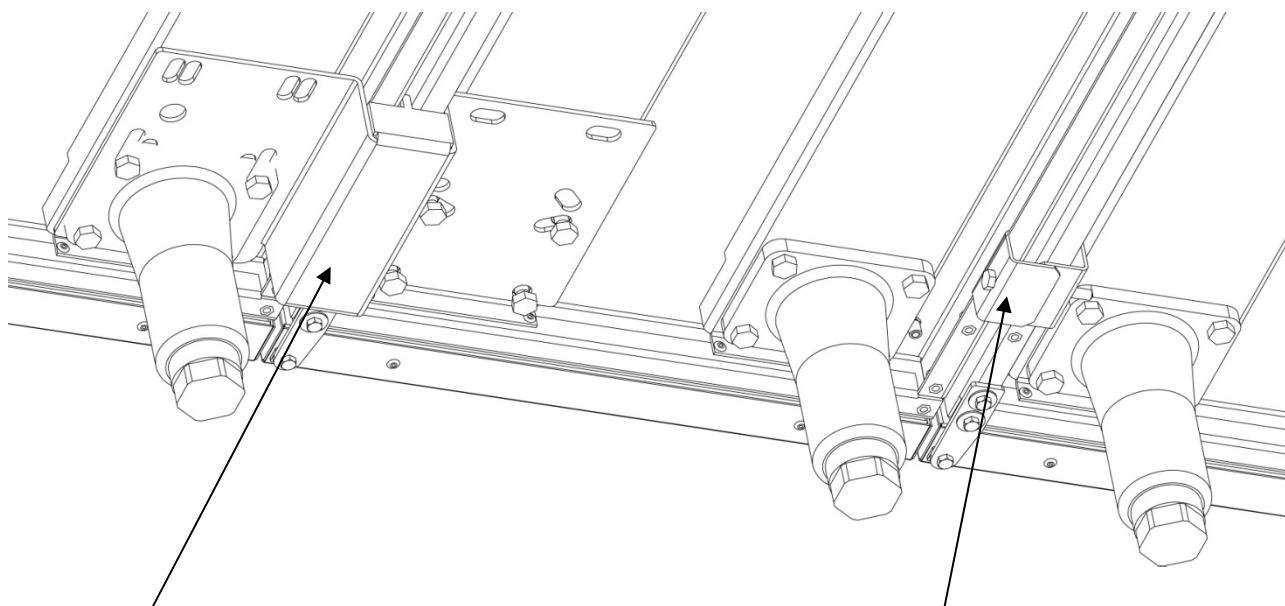


## 1.10 Assembling of the equipment:



# INSTALLER MANUAL

## In low forward part :



### Connecting bracket (optional)

Ability to remove feet

And use the pedestals :

Connecting piece to fix in place and

Place the feet

### Lower assembly

The link is at the level

use the stirrups

and bolt H M6 x 60

PART	SCREWS / ACCESSOIRES	Unit Qty	Qty
Front HIGH	H-bolt M6x20	2	
Front LOW	Stirrups connection base	2	
	H-bolt M6x60	1	
HIGH back	H-bolt M6 x 15	1	

## 2 - ADAPTATION TO DIFFERENT GAS

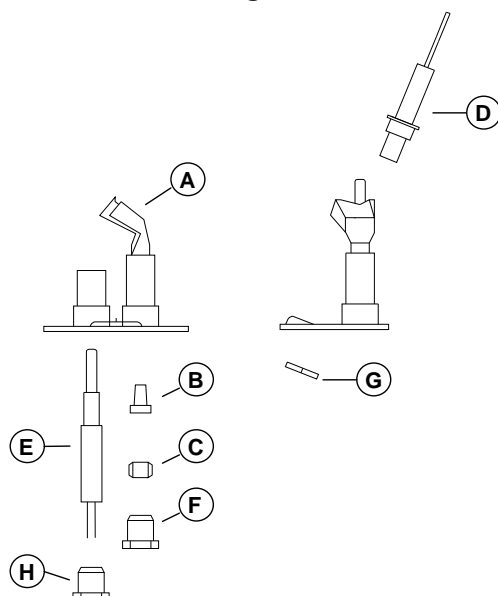
### 2.1 Technical data (refer to the table technical information gas)

Adaptation in case of gas change:

- Change of burner injectors.
- Change of the injectors pilot light.
- Primary air adjustment : Changing the air rings or adjusting the cone of the mixer  
On burners and pilot lights fires.
- Adjustment of the supply pressure.
- Reduced flow adjustment.

After adapting the device to another type of gas, the indications of the new adjustment must be carried instead of the previous indications.

### 2.2 Pilot light:



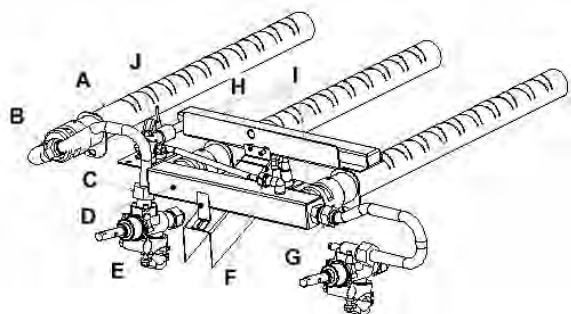
#### Pilot light HQ 349A

Remove the screw (F) from the gas line.

Remove the bicone (C) and the injector (B) and replace it with the one corresponding to the gas (see table « technical information gas »).

Reassemble in the opposite direction and carry out a leak test using a foaming spray for leak detection.

### 2.3 Plancha :



- Remove the control panel after removing the levers by pulling towards you and driving out the pins.
- Loosen the connections (G) and (J).
- Remove the retaining bracket (E) and remove the burner (D).
- Replace the injectors (I) in the appropriate gas.
- For the injector on the left handrail, remove the fitting (B) and replace it.
- To replace the injector of the inter-ignition ramp (H) loosen the biconical connector (J) and then the injector screw. Replace the injector.
- Reassemble in the opposite direction and check the tightness with a foaming spray.

The air adjustment is at the front of the boom with a shim of 2 or 4 mm or maximum opening refer to table « technical information gas ».



## 3 - MAINTENANCE

### WARNING:

Any maintenance intervention possible repair, adjustment, modification of location,... must be entrusted exclusively to an installer specialized in large professional kitchen.

### WARNING :

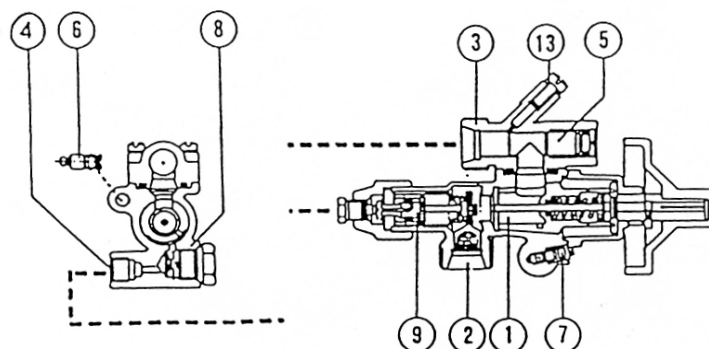
Before any maintenance work, remove the device from service.  
Be aware of all safety standards for handling plates given their weight.

### IMPORTANT :

It is important to periodically check the state of cleanliness and proper functioning of the cooling fans as this may damage the internal electrical equipment.

### 3.1 Gas valve :

- |                        |                            |                   |
|------------------------|----------------------------|-------------------|
| 1 - Faucet             | 5 – Maximum regulation     | 9 – Magnetic cap  |
| 2 – Gas inlet          | 6 – Minimum regulation     | 10 - Burner       |
| 3 – Main output        | 7 – pilot light regulation | 11 – Pilot light  |
| 4 – Pilot light output | 8 – Pilot light filter     | 12 - Thermocouple |
|                        |                            | 13 – Pressurized  |



### 3.1.1 Reduced flow adjustment :

It is done visually in the factory by action on the screw rep **6** which is sealed after adjustment. In case of gas change, the reduced flow can be modified by the installer as follows:

- To decrease the flow **6** turn clockwise.
- To increase the flow **6** turn in the opposite direction.

The control is performed by visual inspection ensuring the stability of the flame on the burner. For this, operate several successive rapid manoeuvres of the valve passing from the maximum flow position to the reduced flow position. No extinction or backfire should be observed even in the presence of minimum network pressure.

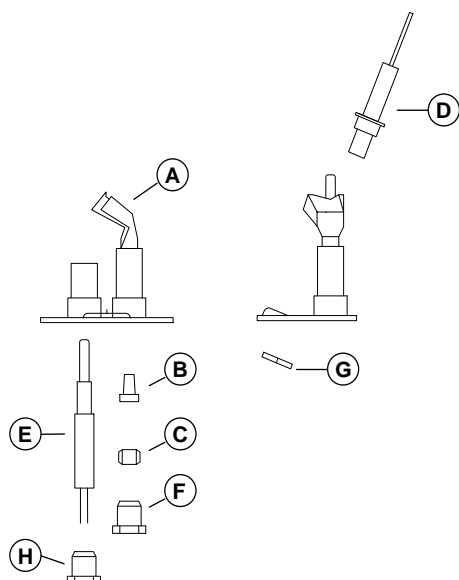
### 3.1.2 Grease of the tap :

It is recommended to grease the valve at least once a year and when the joystick rotation becomes too hard:

- Remove the 2 screws holding the joystick axis bearing and remove the turning **①**.
- Grease with Molykote 1102 J051502, taking care not to block gas inlets and outputs.
- Grease also the bearing after unjam it.
- Put the turning back (careful to the axis position of the joystick); then remount the bearing.

### 3.2 Pilot light-thermocouple-sparkplug :

#### **Pilot light HQ 349A**



For the burner, French hot plate and griddle, the pilot light is accessible by depositing the fronts. For ovens, disassemble the bottom band as indicated in 3.4.

Then remove the set for ease.

- **Spark plug (D) :**  
Remove the spark plug cable without breaking the lug. Loosen the nut (G) and replace the spark plug. Go back in the opposite direction.
- **Thermocouple (E) :**  
Loosen the fitting (H) and replace the thermocouple. Go back in the opposite direction.
- **Night injector:**  
See chapter 3.3. Make sure the injector is not clogged

#### **Pilot light S509**

The pilot light, thermocouple, spark plug is accessible by depositing the head and the body of the burner then the box.

#### **Thermocouple :**

To connect the thermocouple to the valve or the other gas valve, tighten the fitting by hand and then  $\frac{3}{4}$  turn with the key.



## 3.3 Heating elements :

### 3.3.1 Oven:

From the inside of the oven, remove the bottom and the removable front supports from the arch resistors. Remove the wing nuts from the rear brackets and pull the assembly towards you. Replace the resistors. Reassemble in the opposite direction taking care not to damage the electrical conductors.

### 3.3.2 Hot cupboards :

From inside hot cupboards, remove the low shelf that hides the resistors. Disassemble the control panel of the hot cupboards; replace the desired element and go back in the opposite direction.

### 3.3.3 Plancha :

Access to the resistances by dismounting the box under the plate. For plancha, the plate is placed on the box; remove it. Then simply remove the terminal box resistors.

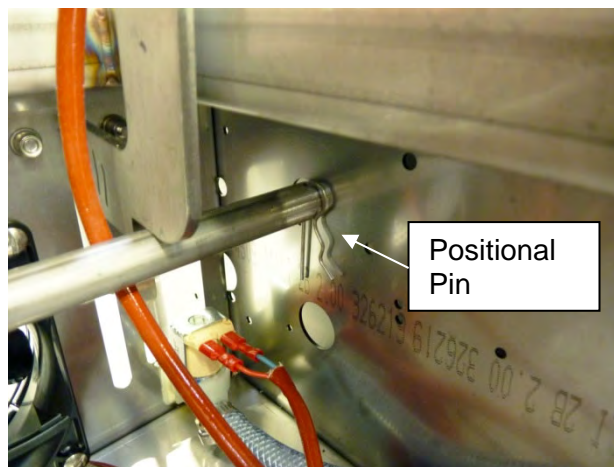
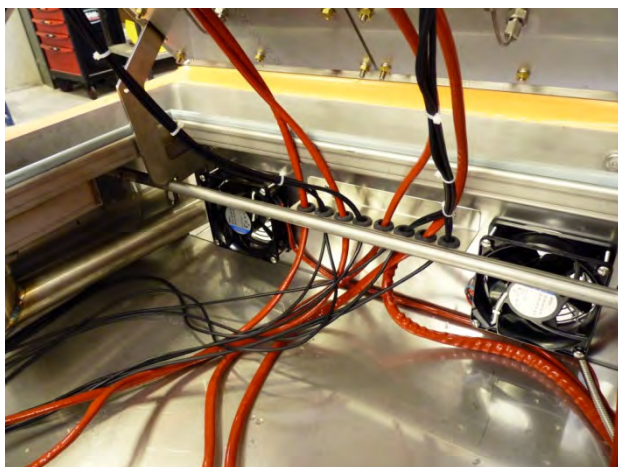
## 3.4 Plancha plasma :

Access to the heater, probes, fans, solenoid valve and needle valve requires lifting the plate. This hob is hinged and has a pivot axis at the rear.

### 3.4.1 Lifting and recovery :

#### Lifting procedure :

1. Disconnect the unit from the power supply and wait for the unit to cool down completely.
2. Remove the control panel.
3. Unscrew the two safety nuts holding the plate located at the front at the top.
4. Lift the plate by lifting it from the front.  
The device is equipped with two gas cylinders that provide assistance during lifting
5. As soon as the plate is completely raised, imperatively position the safety bar and put the two pins on both sides to secure its position.



#### Procedure for flattening the plate :

1. Remove the pins securing the positioning of the safety bar.
2. Remove the safety bar and reposition it to its original location.
3. Lower the plate by pressing on the top at the front.



**The gas cylinders make it possible to brake the descent of the plate. But, these jacks have no effect when we approach the horizontal position and the fall then fast. It is therefore absolutely necessary to position these hands on the top of the plate from the beginning of the operation and to act by pressure.**



Note : At each plate opening, it is important to check the condition of the seal under the plate. WE advise to replace it systematically before each closing.

#### 3.4.2 Setting water flow gutter device:

The unit is equipped with a water tap to adjust the water flow of the peripheral gutter.

A setting is made at the factory. It is however possible to modify the flow rate if the installation conditions require it (pressure, flow).

Clockwise : decrease in flow.

Counter clockwise direction : increased flow

This water tap is located on the right side inside the device (plate lifting mandatory)



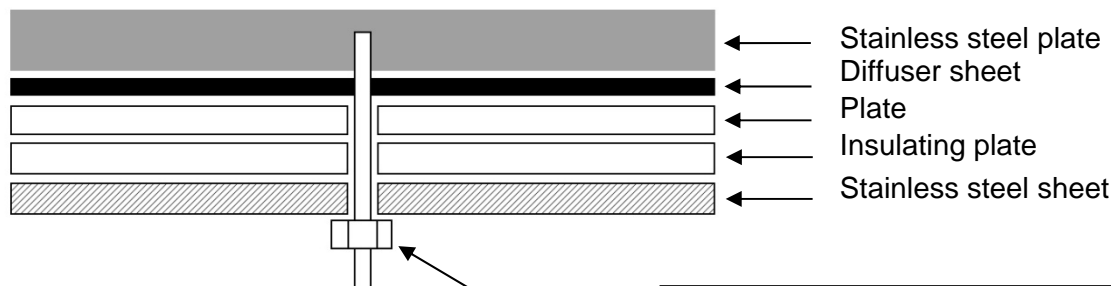
## INSTALLER MANUAL

### 3.4.3 Replacement cooling fan :

The unit is equipped with cooling fans. It should be regularly checked for cleanliness and operation. In the event of replacement, observe the installation direction: blower outwards.

### 3.4.4 PLASMA heating plates replacement :

Each heating element is plated under the plate bottom. An insulating rigid plate of the same size, positioned under the heating element for isolation.



#### **Fixing nut :**

##### **CAUTION**

Imperative at 4N/ m, use of Key dynamometric mandatory.



Replacing the defective plate requires disassembly of the insulating plate holding plate. The wafer being a fragile element, the operation must be carried out thoroughly. Observe the assembly order (see sketch above) and use a torque wrench for tightening at 4 Nm.

**Note:** The installation of a plate requires the prior checking of the cleanliness of the under the stainless steel plate and the diffusing sheet.

### 3.4.5 Temperature probe replacement:

The temperature of each heating zone is controlled by a probe fixed under the bottom of the hob. Access to these probes requires lifting the plate.

**WARNING** :When installing the new temperature probe, and before tightening the cable gland, make sure that the probe is sufficiently inserted into its housing: the end of the probe must come into abutment with the above the hob.

## INSTALLER MANUAL

### 3.4.6 Watertightness seal replacement:

We advice to replace the silicone seal when it is deteriorated or when the plate has been lifted.

To do it:

1. Lift the plate (see chapter 3.4.1);
2. Remove the silicone seal;
3. Put the new seal over the plate;

**WARNING:** This seal is rectangular – and not square.

The bigger length of the seal has to be placed on the width of the device.

The littlest length of the seal has to be placed on the depth of the device.

4. Put down the plate (see chapter 3.4.1).

## TECHNICAL INFORMATION GAS

<b>PLANCHA AM15, ABM 15 INOX</b>	3 AEM burner	P5-CA-R410	130	130	85	85	2 mm	4 mm	75 mm±2	19173mm²
	Pilot light Honeywell	Q349A	56/42A	56/42A	0,25P	0,25P	Nothing	Nothing		
	Ramp inter ignition	SE32150263	70/100	70/100	35/100	35/100	Nothing	Nothing		

# SPARE PARTS

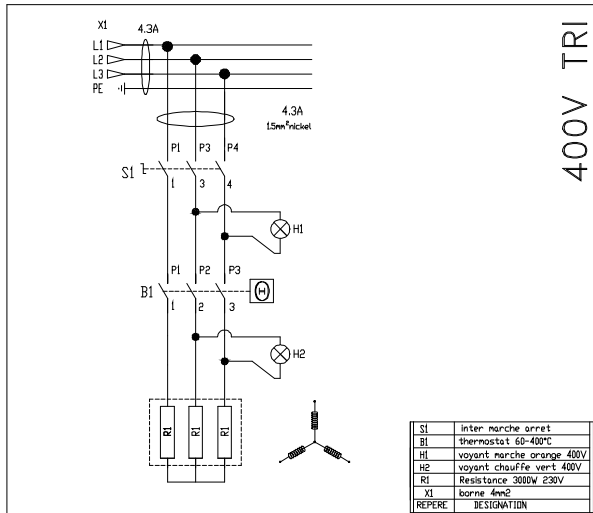
Description	CODE	PLANCHA INOX à gouttière d'eau périphérique					PLANCHA PLASMA
		Gaz	Elec.				Electric
		AM15 Plate 620x515	AM15 Plate 340x515 et 620x515	ELITE Plate 340x515 et 620x515	ELITE Plate 400x550	Radiation source plate 700x670	
Plastron thermostat	A504336				Digit		
Plastron cooker	A504480						•
2 points igniton	E050505	Option					
Multifunction cards	E050540				Digit		•
Helical fan	E050571						•
Contactor 9 A 230 V	E050903				Digit		
Contactor 18A – 230V	E050932				230Vx3		
Relay finder	E052340						•
Relay socket	E052342						•
3 pole M /A switch	E052510		•				
M/A fryer switch	E052584			•	•	•	
C-2A circuit breaker	E100650						•
1900W heating element	E150240						•
Firebar resistance 3kW	E151187		•	•			
Resistance REB 1667 W 230V	E151772				•		
4 kW radiant hob	E152320					•	
Green LED 230 V	E202094		230Vx3	230Vx3	230Vx3		
Orange indicator 230 V	E202095		230Vx3	230Vx3	230Vx3		
400 V green light	E202097		•	•	•	•	
400 V orange light	E202098		•	•	•	•	
Thermostat 60-400 °C trip	E400925		•	•	•	•	
Stirrup of connection	E401320			•	•	•	
Seal	E401330		•	•	•	•	
2xJ probe	E403550						•
J probe diam 1.5	E403552				•		
Gas ramp lg 410	G203025	•					
PCF pilot light-Oven	G207529	•					
PCF Electrode- oven	G207534	Option					
Tap S22 -1/2 TC	G304040	•					
Honeywell Thermocouple	G401005	•					
Air lever	I101007	•					
Drain seal	I101013						•
Sealing plate	I302040						•
Beta pin	K102075						•
Water solenoid valve	L600505						•
Bonde exterior	Q052457						•
Interior bonde	Q052458						•
Bleed handle	Q052459						•
Gas cylinder 40 kg	Q201534						•
Needle tap	Q450518						•
Drain plug plancha	SEQ052393	•	•	•	•	•	
Control knob 0-1-0-1 brushed	SEQ104213M		•				
Control knob brushed	SEQ104225M	•					
Dosing handle Brushed	SEQ104228M		•	•	•	•	

# SPARE PARTS

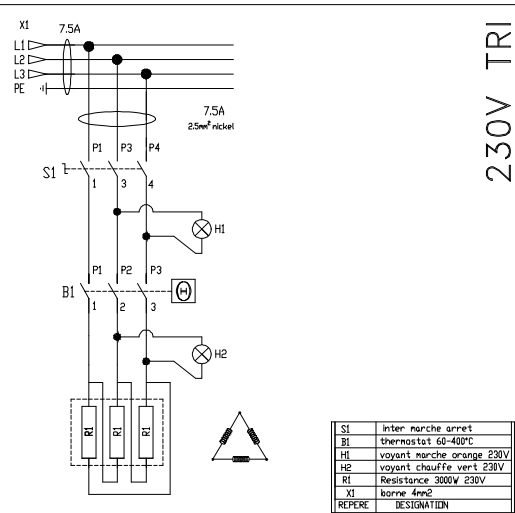
DESIGNATION	CODE	BASES											
		HOT CUPBOARD			OVEN GN2/1		OVEN EURO		OVEN	OVEN GN1/1		REFRIGERATED	
		400,500	800	1000 1200	GAZ	ELEC	GAZ	ELEC	A AIR PULSE	GAZ	ELEC.	PORTILLON	TIROIR
2 points ignition	E050505				Option		Option			Option			
6 points ignition	E050506				Option		Option			Option			
Fan	E050571												•
4 positions switch	E052523					•					•		
Inter M/A orange	E053530											•	•
Waterproof cap	E053532											•	•
700W resistance	E150532			•									
700W resistance	E150540										•		
Resistance 850W 2433672	E150556	•				•							
1000W resistance	E150596								•				
1500W resistance	E150840		•										
E10 lamp	E201005								•				
E10 380V lamp	E201007								•				
E10 light body	E202005								•				
Orange porthole	E202007								•				
Green LED 230V	E202094	•	•										
Orange indicator 230V	E202095	•	•										
Green light 400V	E202097			•		•	•				•		
D25 engine 25W	E254005								•				
Tripolar thermostat 0- 85C°	E401011	•	•	•									
Thermostat 50-300 °C	E401066					•					•		
Thermostat 10-280 °C	E401082								•				
Regulator ID961	E403013											•	•
Gas ramp LG490mm	G203020				•								
Gas ramp LG410mm	G203025									•			
LG640mm gas ramp	G203030						•						
PCF pilot light	G207529				•		•			•			
PCF oven electrode	G207534				Option		Option			Option			
PCF thermocouple H.WELL	G401005				•		•			•			
Gas thermostat mini sit oven	G652002				•		•			•			
Drawer frame seal	I302018												•
Door frame seal	I302033											•	
Retort seal	I304024								•				
Glass seal	I304026								•				
Engine seal	I506008								•				
Security glass	Q054005								•				



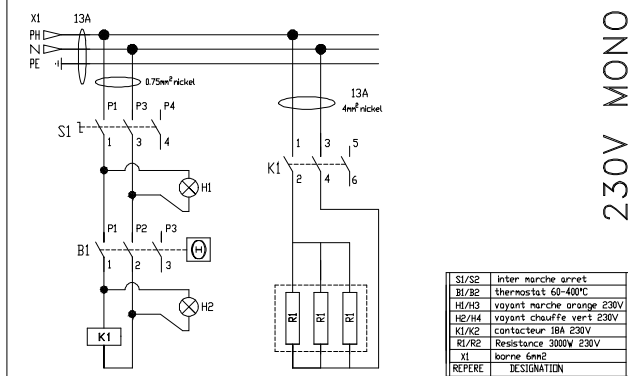
# ELECTRIC DIAGRAMS



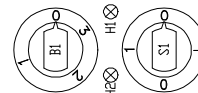
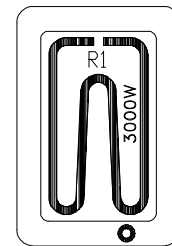
400V TRI



230V TRI



230V MONO

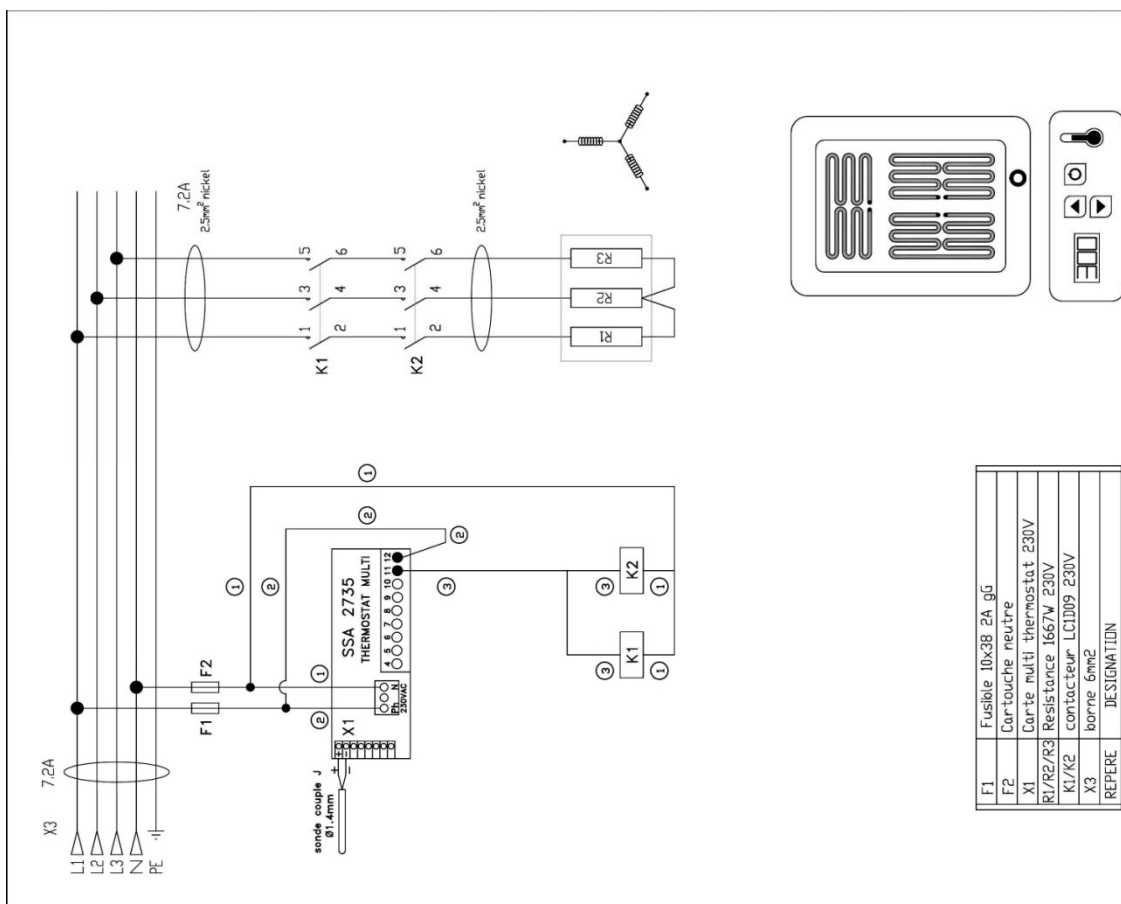


PLANCHA 340x515 ELECTRIQUE 3KW

DATE: 14/06/13 DESSIN: RICHARD SCHEMA: comm. Indice: A

Modifie par: Armen EL291522

69, avenue des sports  
29195 QUIMPER CEDEX 9  
Tel. 02 98 52 06 47



AM15 PLANCHA THERMOSTAT DIGITAL 5KW 400V TRI+N+T

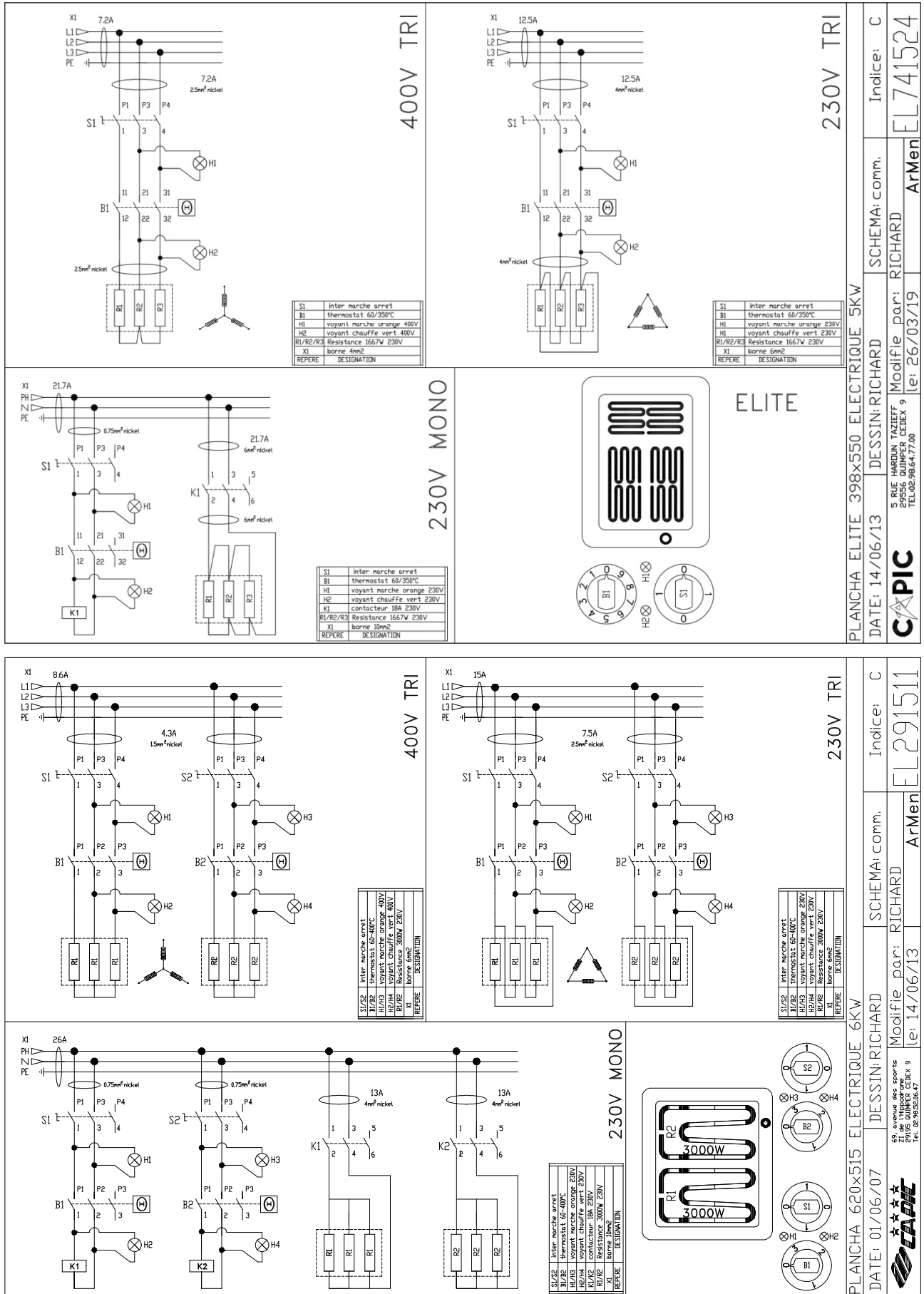
DATE: 13/06/16 DESSIN: RICHARD SCHEMA: comm. Indice: B

Modifie par: RICHARD EL741526

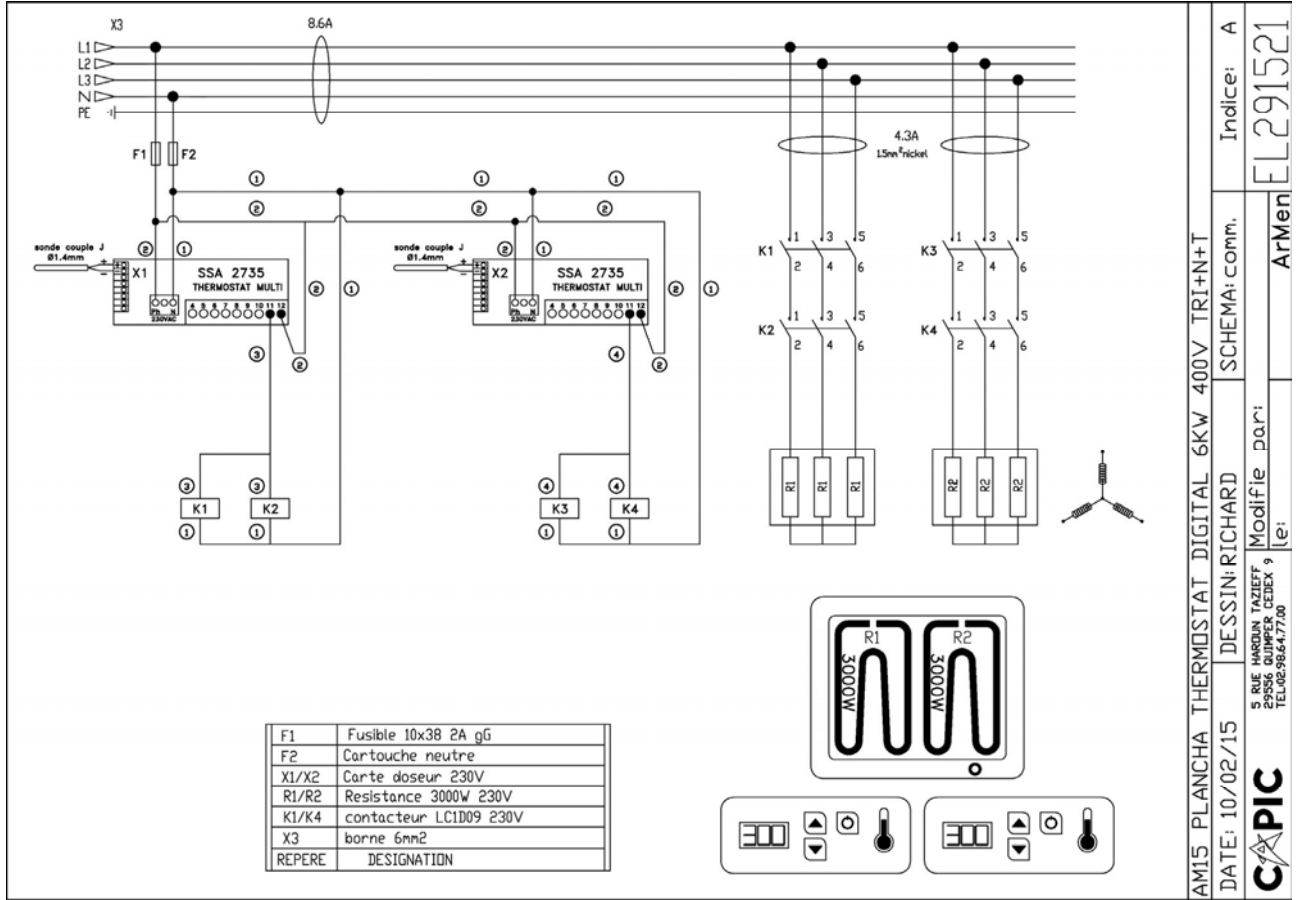
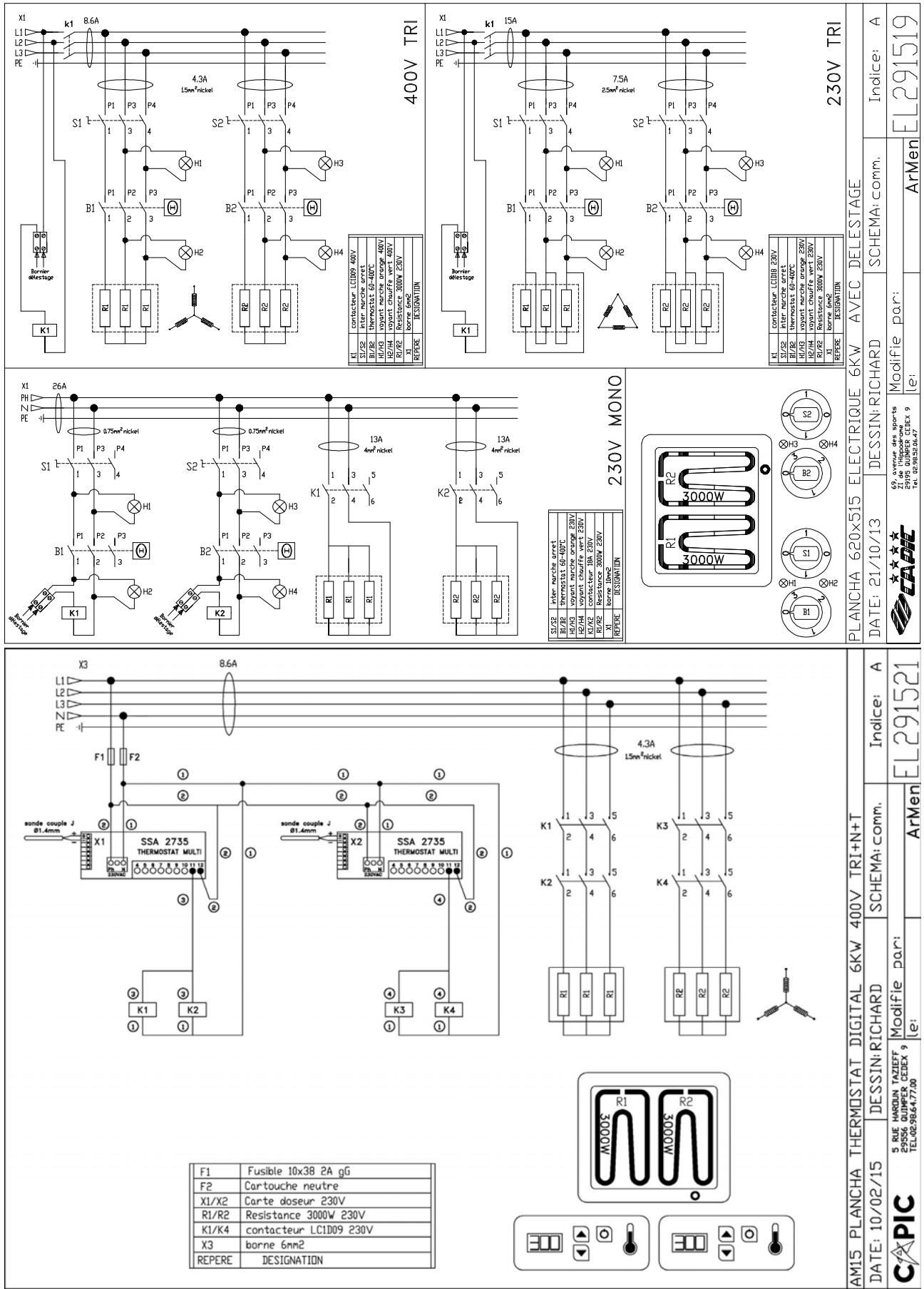
69, avenue des sports  
29195 QUIMPER CEDEX 9  
Tel. 02 98 52 06 47



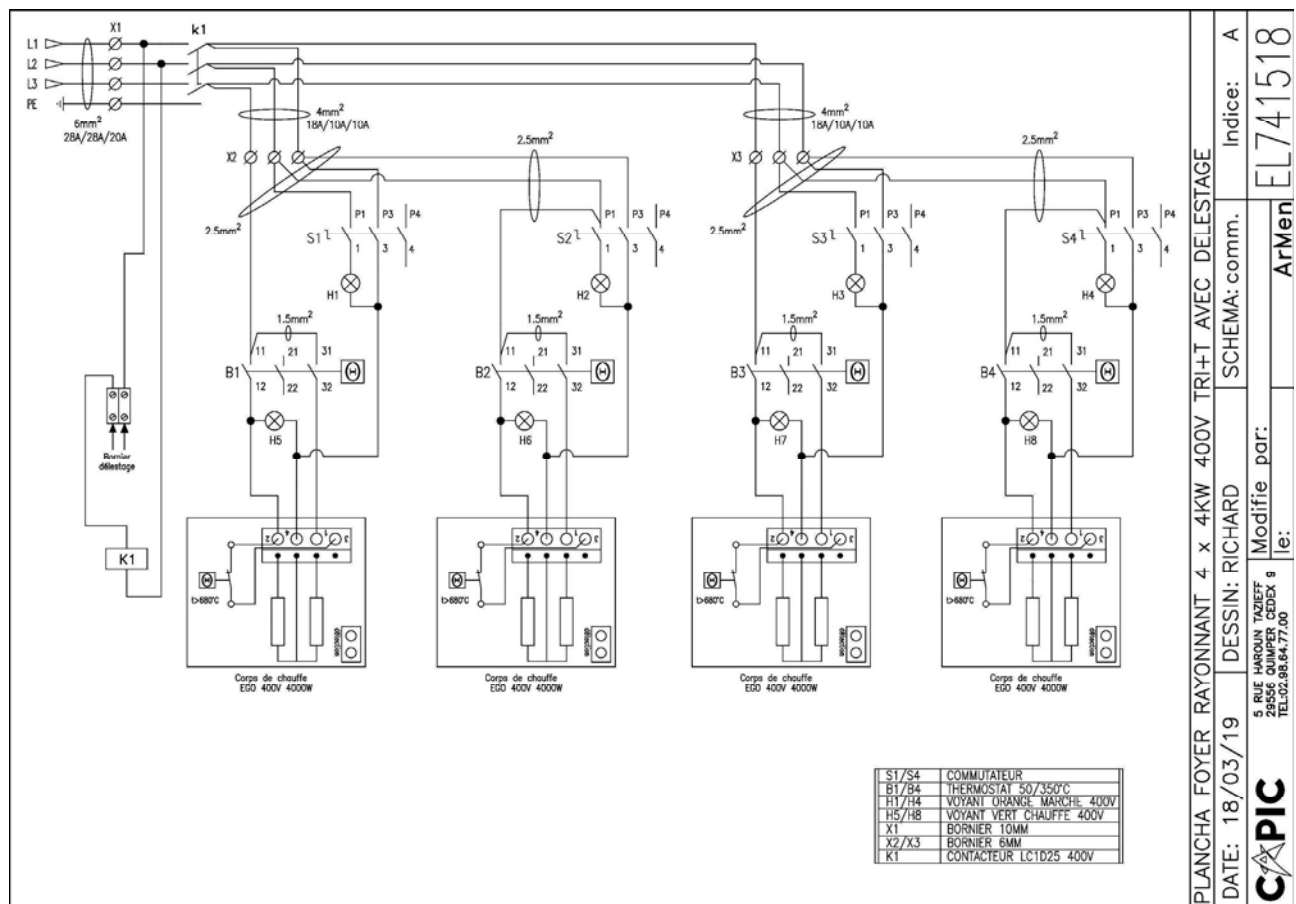
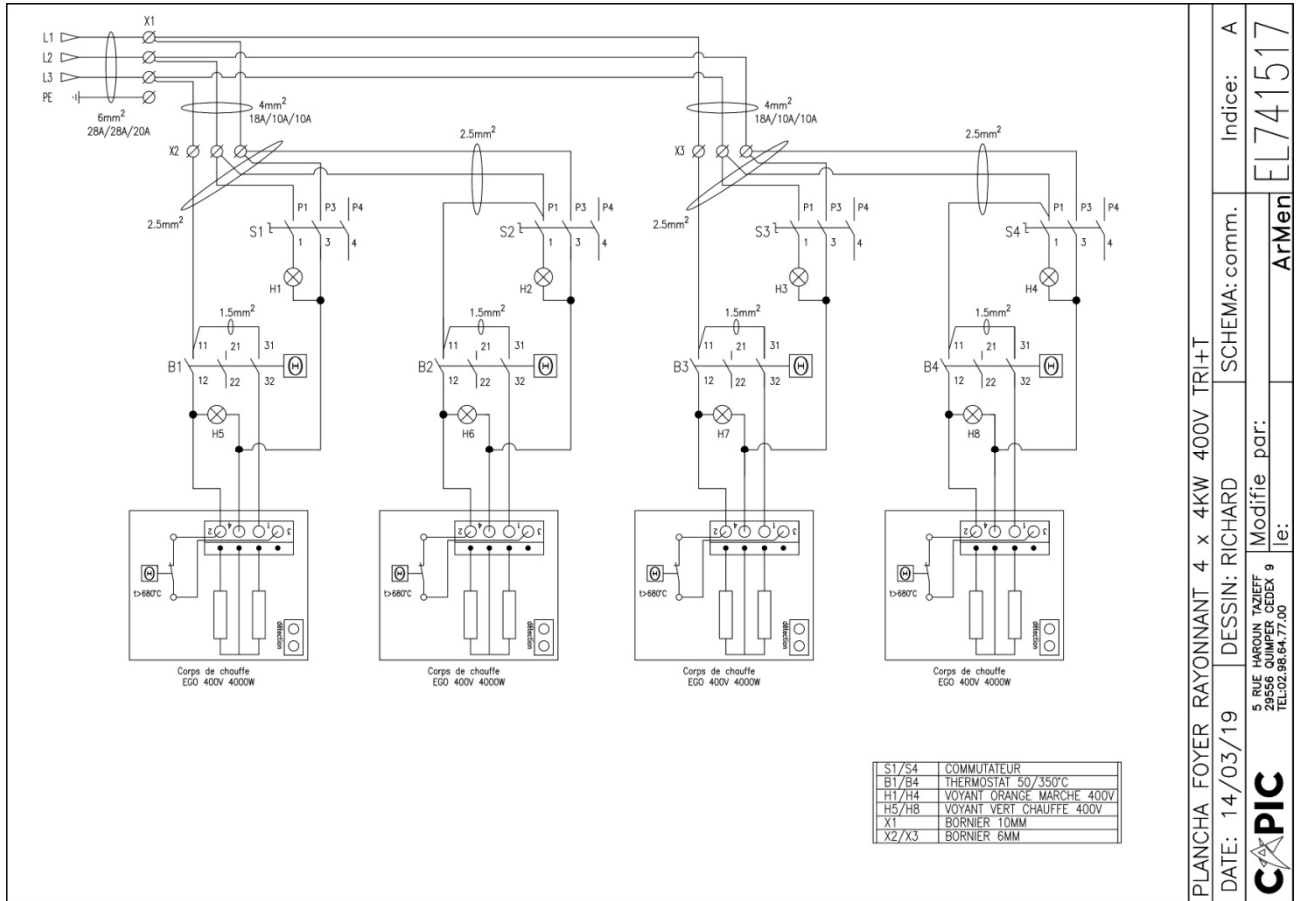
# ELECTRIC DIAGRAMS



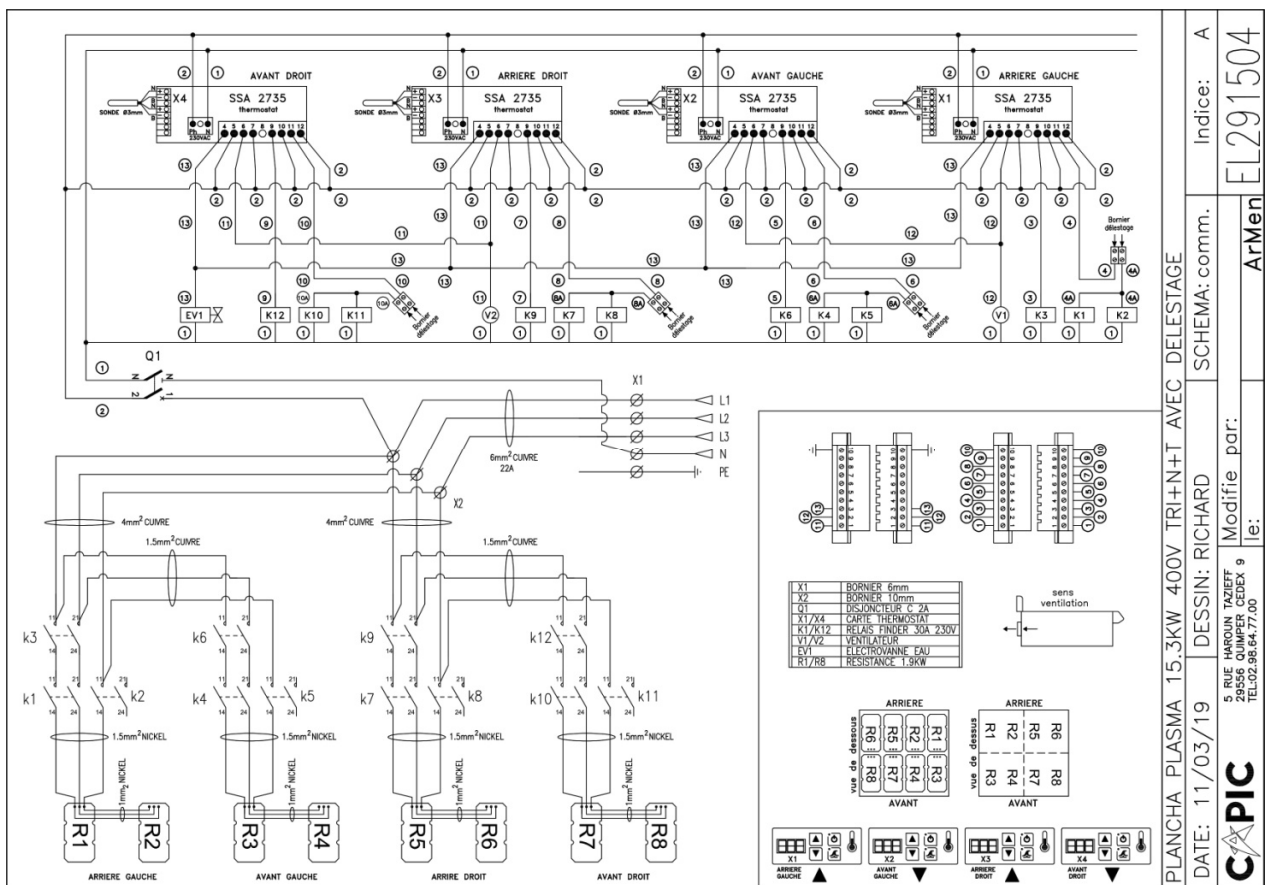
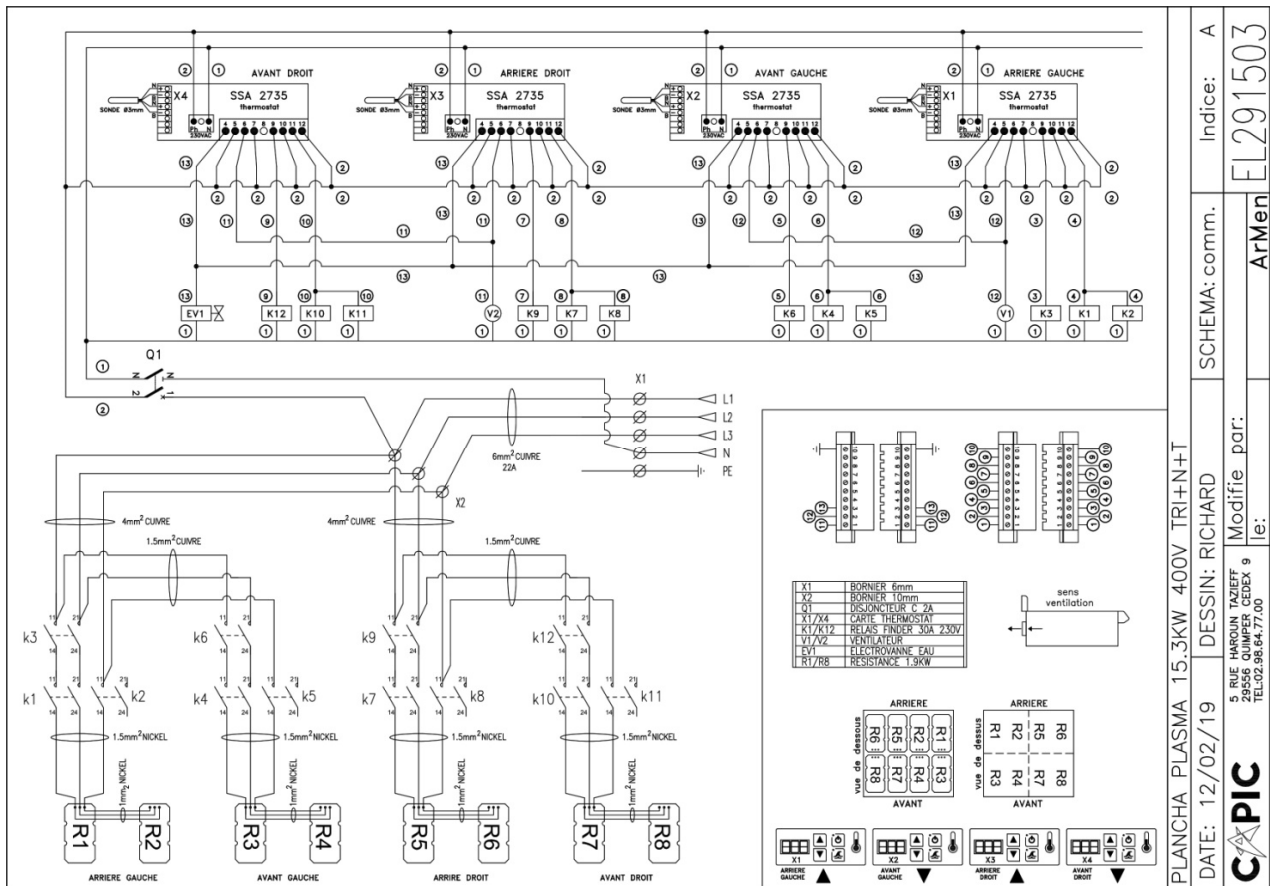
# ELECTRIC DIAGRAMS



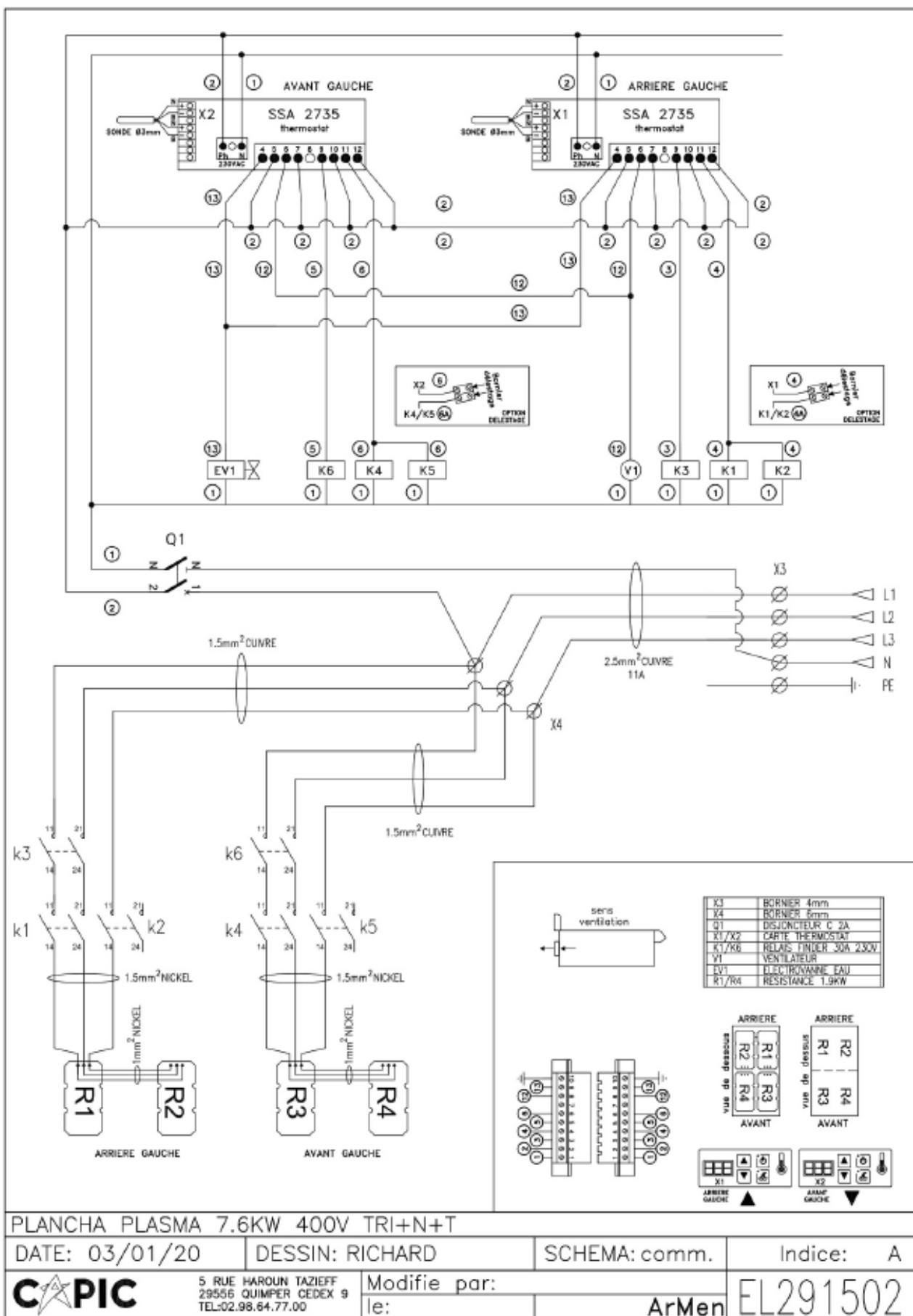
# ELECTRIC DIAGRAMS



# ELECTRIC DIAGRAMS

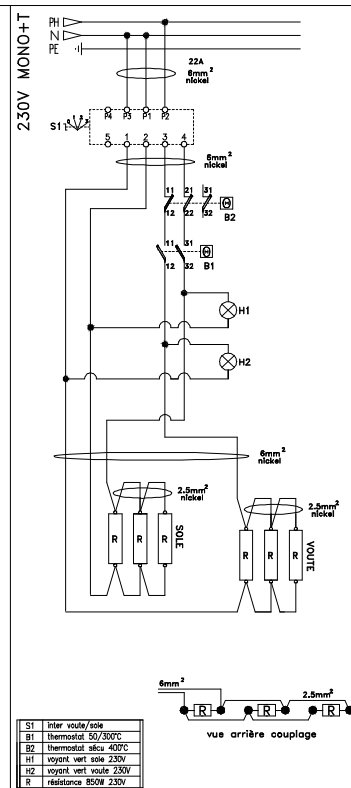
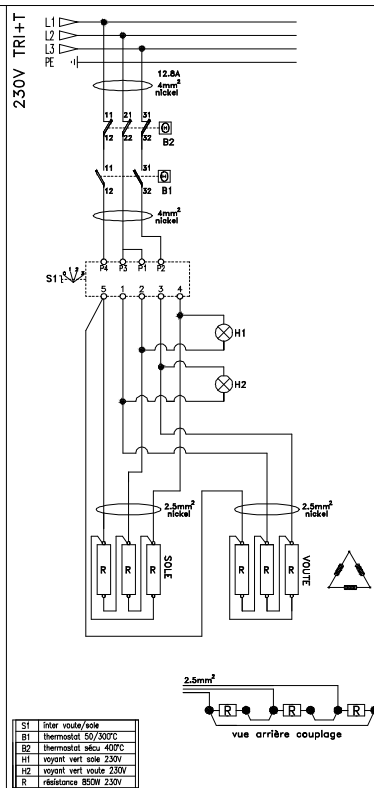
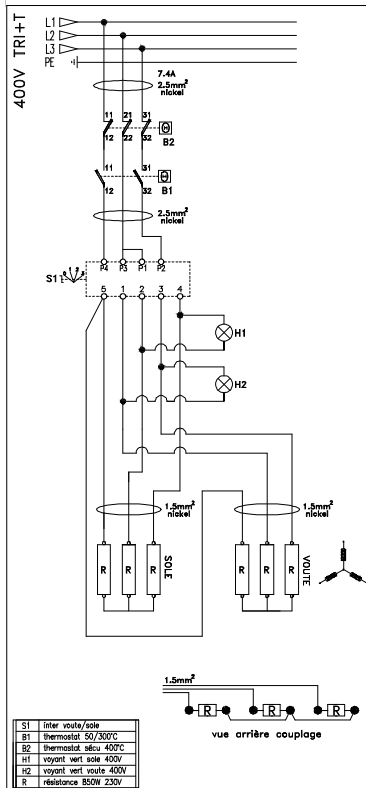
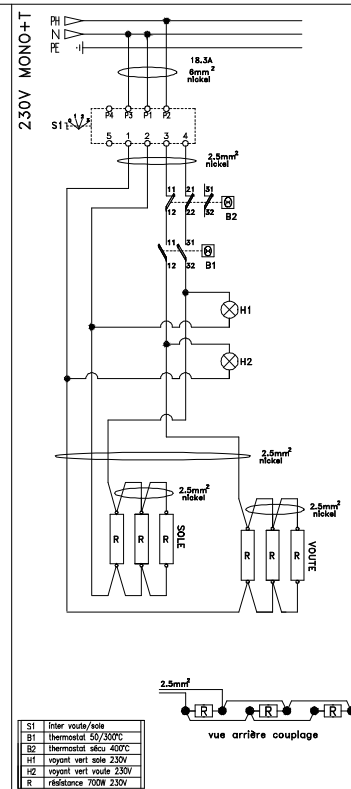
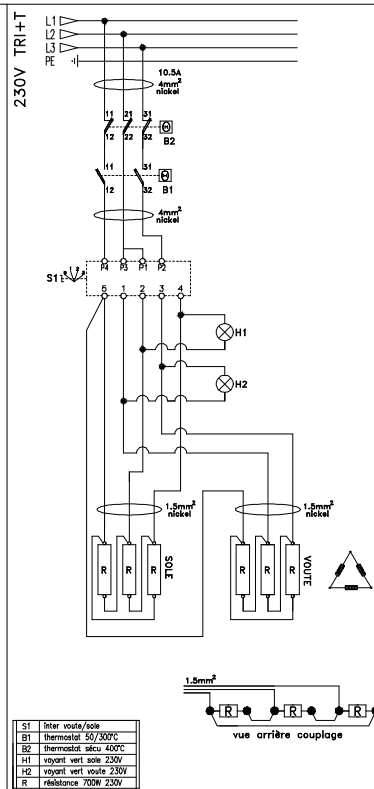
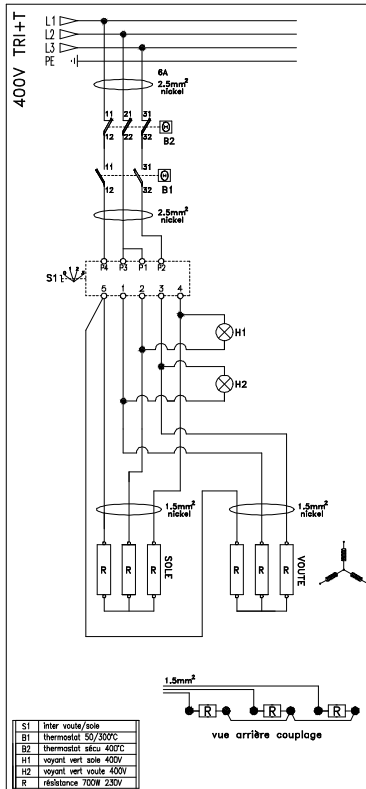


# ELECTRIC DIAGRAMS





# ELECTRIC DIAGRAMS



FOUR STATIQUE 4.2KW 400V TRI / 230V TRI / 230V MONO

DATE: 11/03/10 DESSIN: RICHARD SCHEMA: comm. Indice: B

Modifie par: 28/03/17 ArMen

EL343051

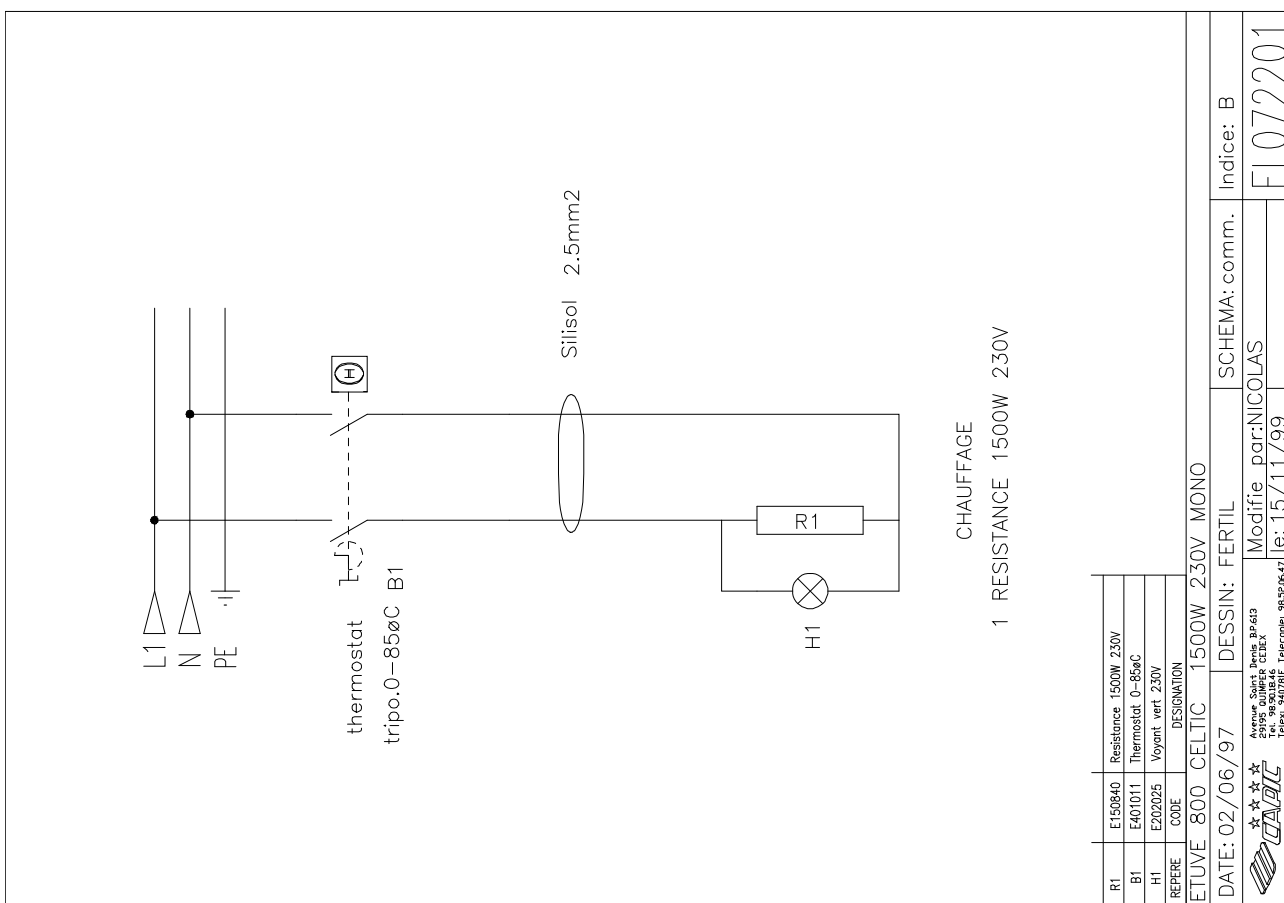
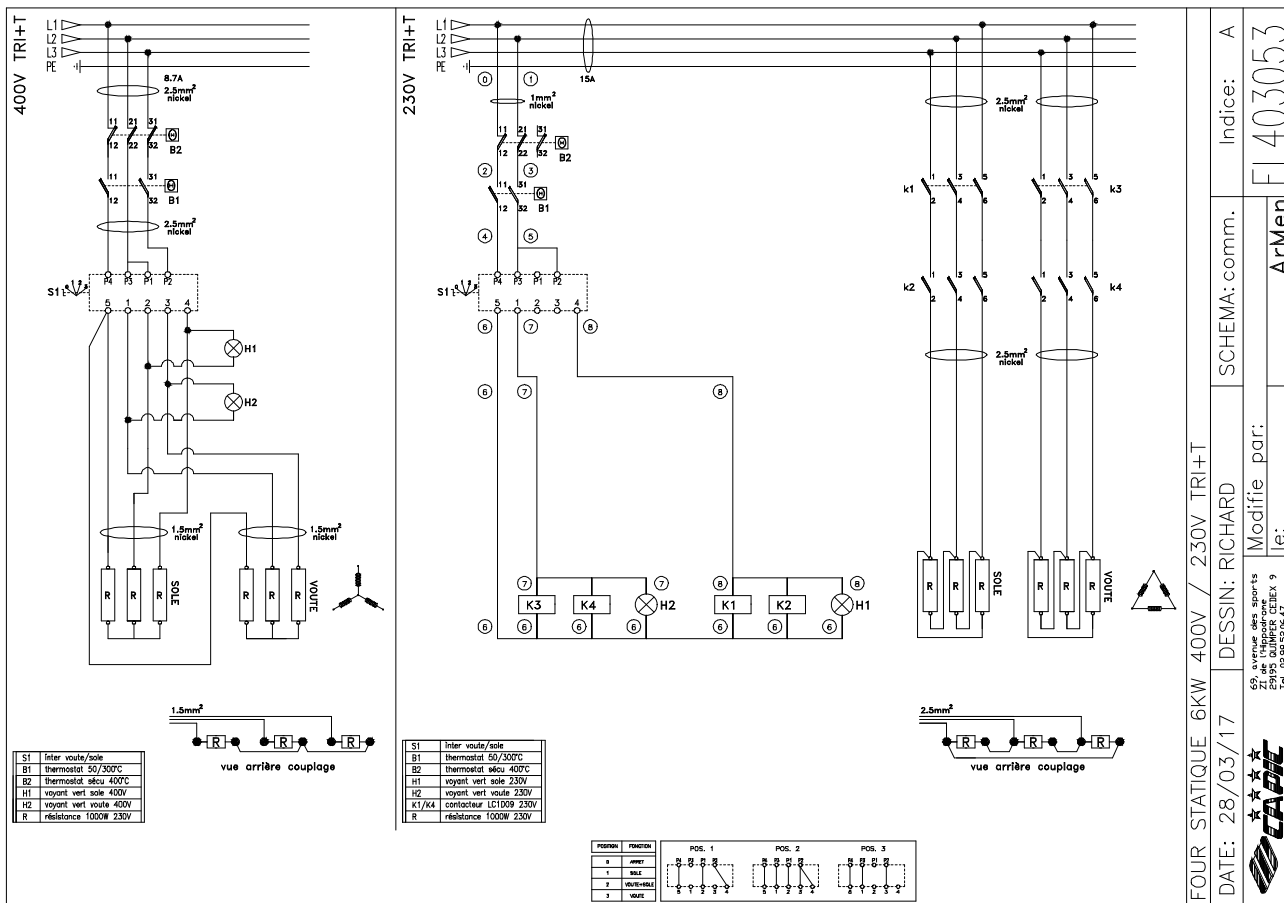
FOUR STATIQUE GN2/1 5.1KW 400V TRI / 230V TRI / 230V MONO

DATE: 23/03/17 DESSIN: RICHARD SCHEMA: comm. Indice: B

Modifie par: ArMen

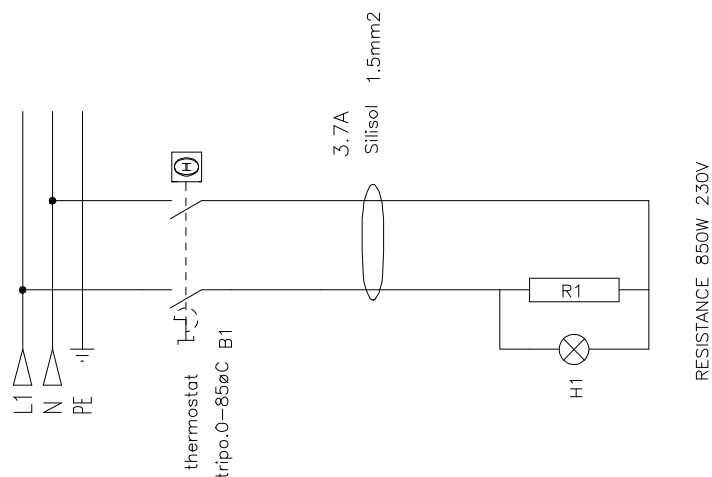
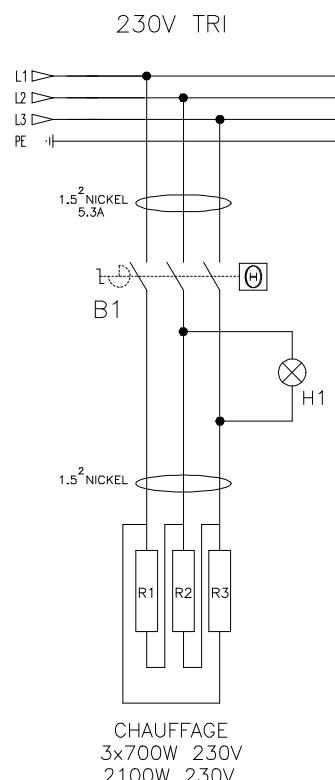
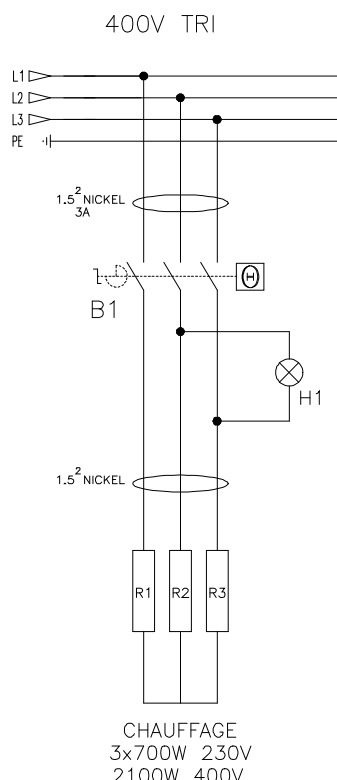
EL293051

# ELECTRICS DIAGRAMS





# ELECTRIC DIAGRAMS

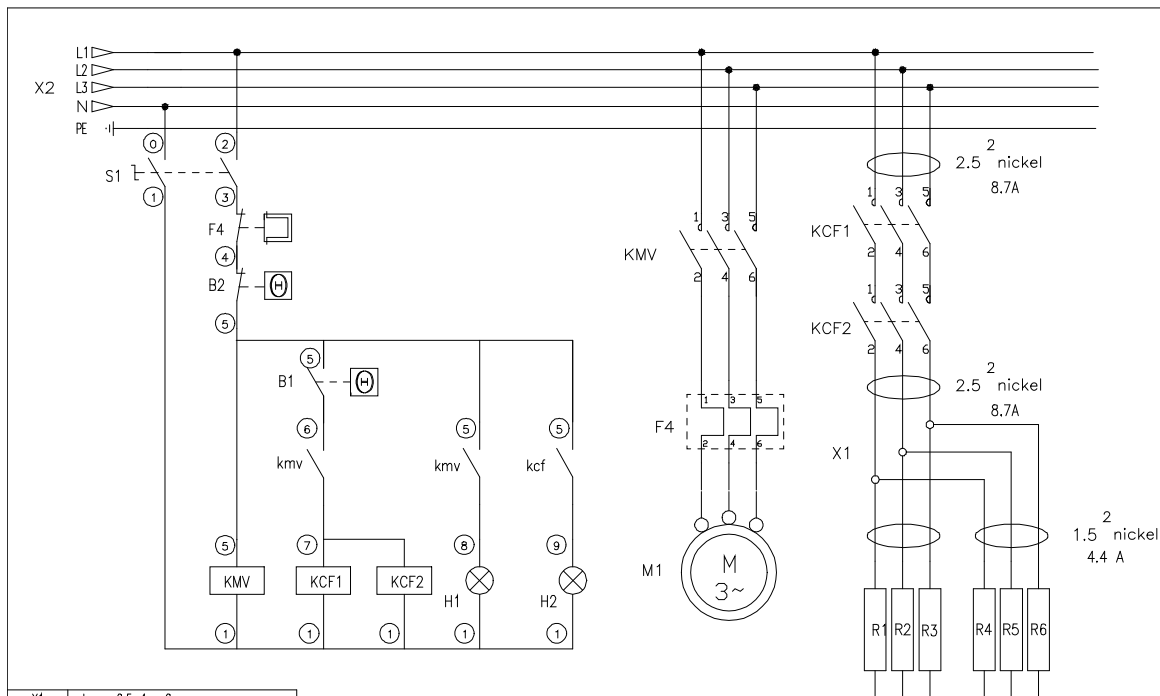


R1	Resistance 850W 230V
B1	Thermostat 0-85°C
H1	Voyant vert 230V
REPERE	DESIGNATION

1000/1200 2.1KW 400V / 230V TRI+T	SCHEMA: comm.	Indice: B
12/09/07	DESSIN: RICHARD	Modifie par: RICHARD
29 avenue des sports 29195 QUIMPER CEDEX 9 Tel. 02 98 52 06 47	le: 02/10/12	ArMen

ETUVE CELTIC 850W 230V MONO	SCHEMA: comm.	Indice: EL072205
DATE: 25/10/05	DESSIN: RICHARD	Modifie par: RICHARD
29 avenue des sports 29195 QUIMPER CEDEX 9 Tel. 02 98 52 06 47	le: 02/10/12	ArMen

# ELECTRIC DIAGRAMS



X1	borne 2,5-4mm <sup>2</sup>
X2	borne 6mm <sup>2</sup>
S1	inter. marche-arret
B1	thermostat 10-280°C
B2	thermostat de sécurité
H1	voyant MARCHÉ
H2	voyant régulation
KMF	contacteur moteur LC1D09 230V
KCF1/KCF2	contacteur vaute LC1D09 230V
R1/R6	resistance voute 1000W 230V
F4	relais thermique 0.63-1A
M1	moteur D25 250W
REPERE	DESIGNATION

R50/RESTO 6kW 400V TRI+N+T

DATE: 04/03/97

DESSIN: FERTIL

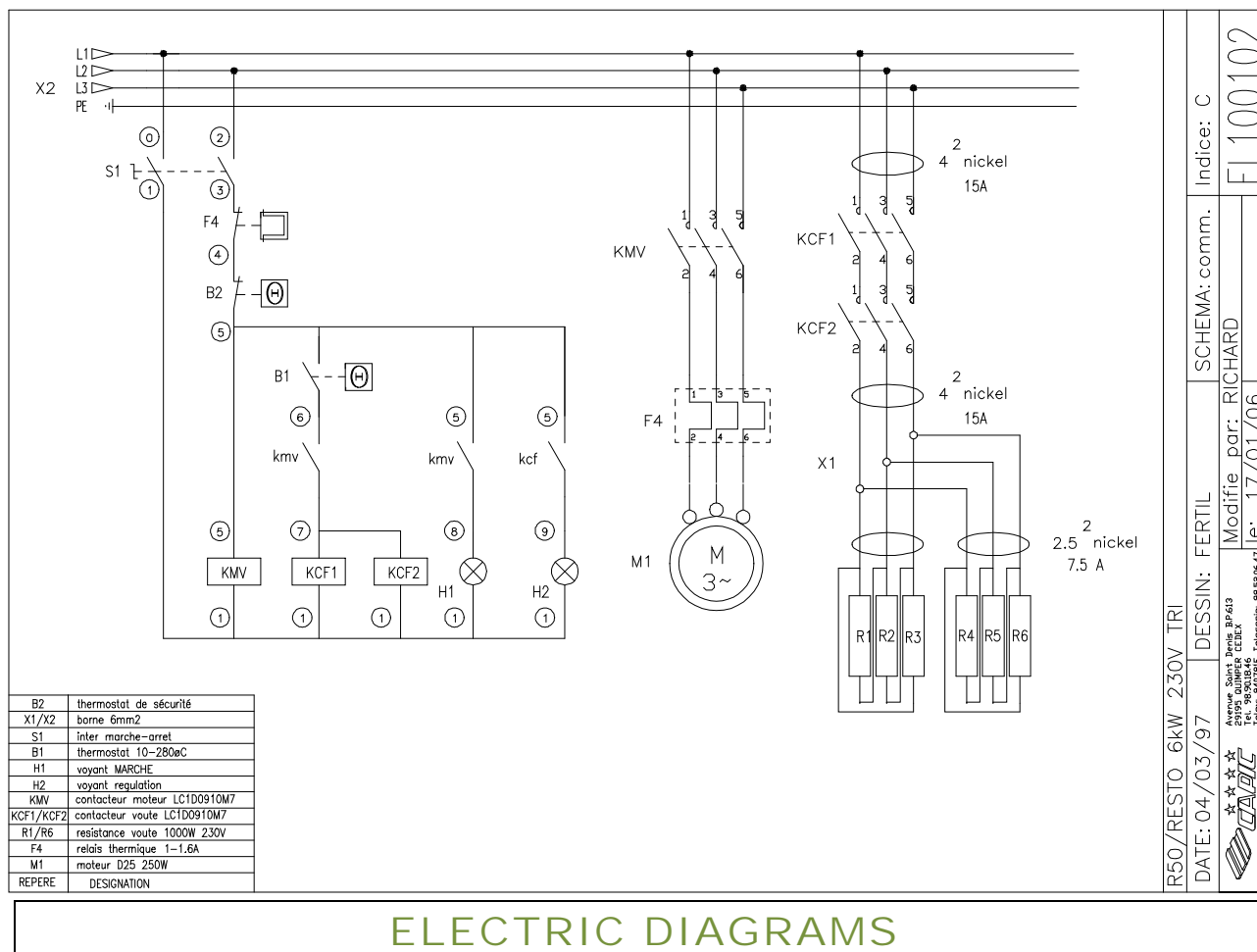
SCHEMA: comm.

Indice: D

Modifié par: NICOLAS  
le: 03/02/04

EL100101

EL100101



R50/RESTO 6kW 230V TRI

DATE: 04/03/97

DESSIN: FERTIL

SCHEMA: comm.

Indice: C

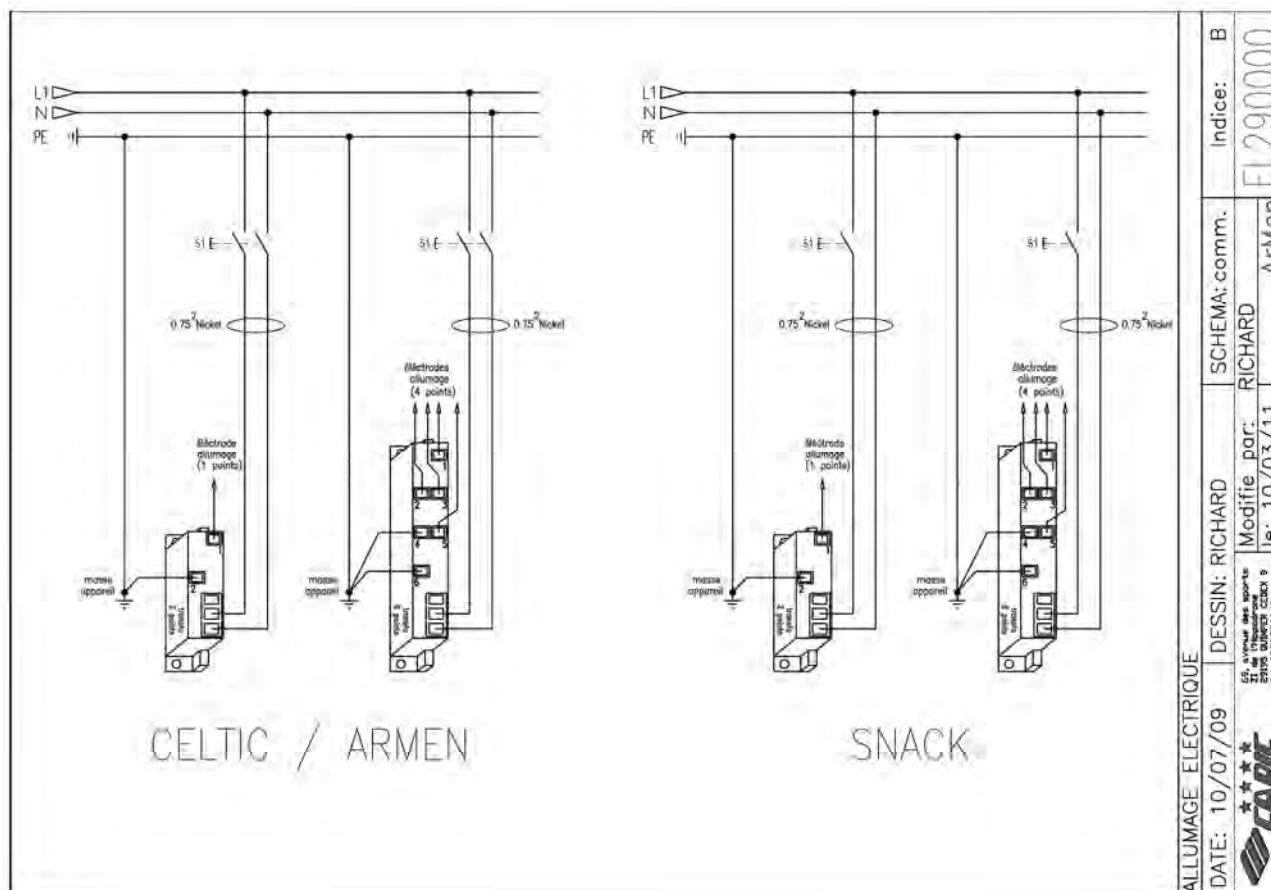
Avenue Saint Denis BP433  
94015 Saint Maurice Cedex  
Tél: 94 92 05 44  
Téléc: 94 92 05 47

Modifié par: RICHARD

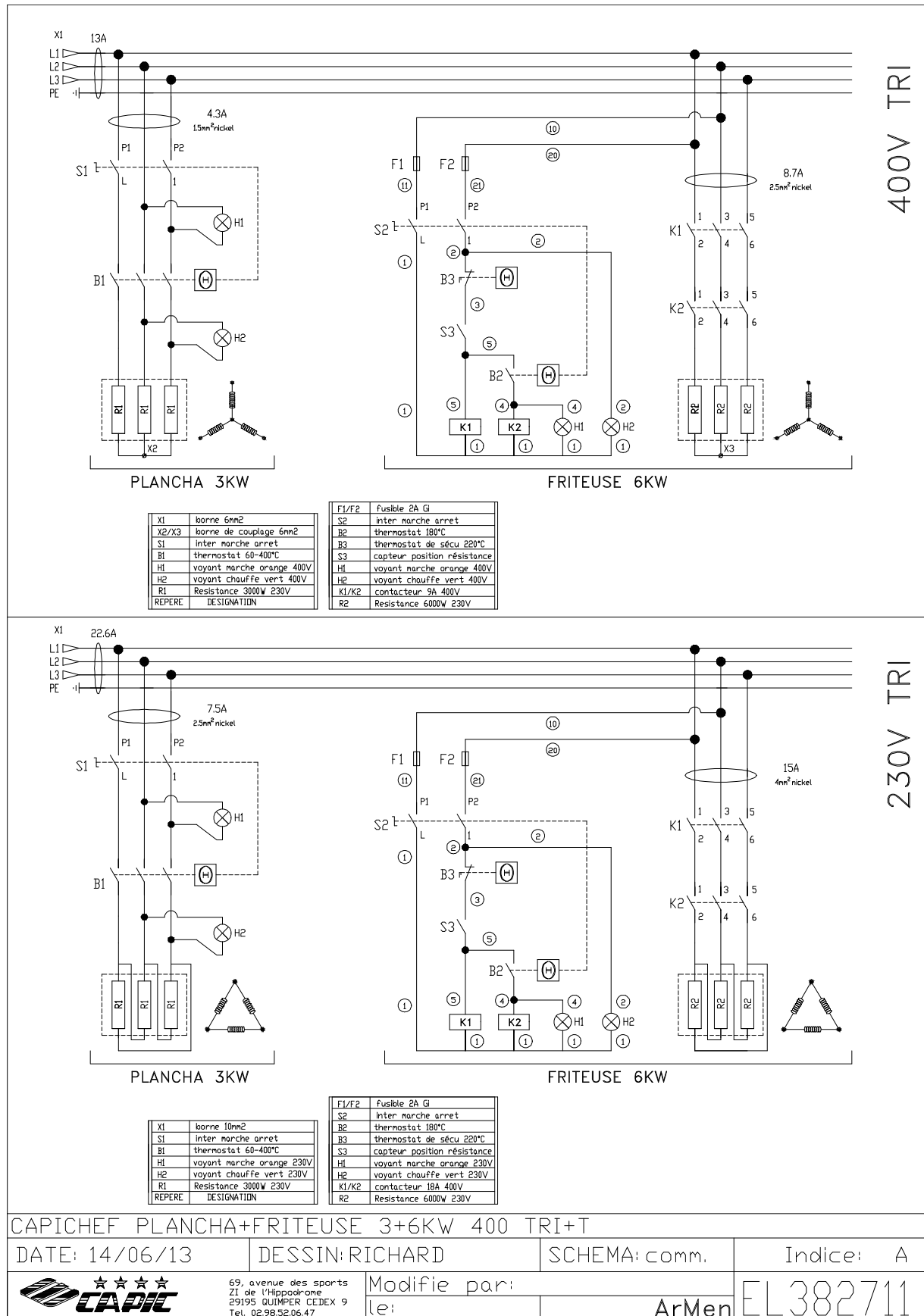
le: 17/01/06

EL100102

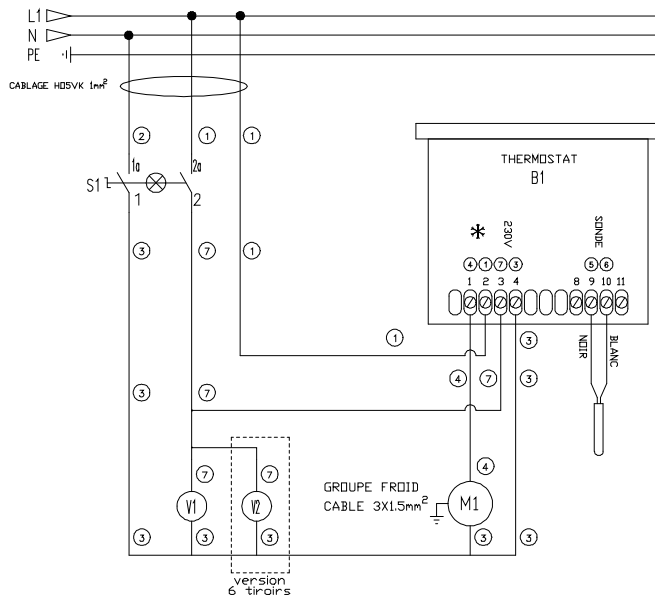
## ELECTRIC DIAGRAMS



# ELECTRIC DIAGRAMS



# ELECTRIC DIAGRAMS



S1 : INTER LUMINEUX M/A MEUBLE REFRIGERE  
B1 : REGULATEUR THERMOSTATIQUE  
M1 : GROUPE FROID  
V1/V2 : VENTILATEUR

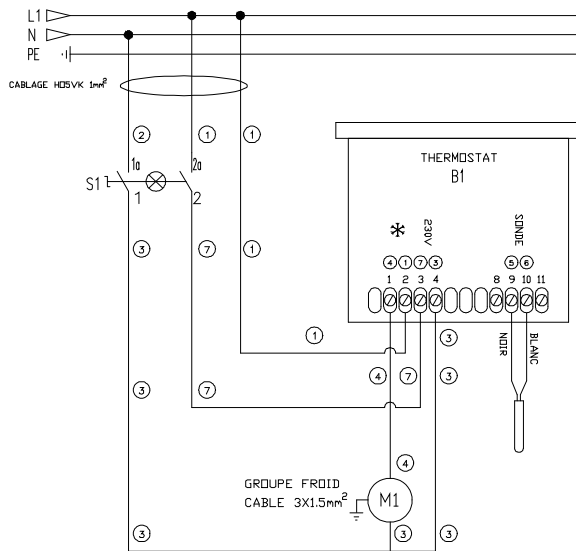
BORNIER

PE	N (2)	L1 (1)	PE	3	4	5	6	7
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EVAP0 VENTILE SUR MEUBLE TIROIRS 230V MONO+T

DATE: 08/07/10	DESSIN: RICHARD	SCHEMA: comm.	Indice: C
Modifié par: RICHARD			EL293111
le: 25/11/16			ArMen

65 avenue des sports  
29105 QUIMPER CEDEX 9  
Tél. 02 98 52 06 47



S1 : INTER LUMINEUX M/A MEUBLE REFRIGERE  
B1 : REGULATEUR THERMOSTATIQUE  
M1 : GROUPE FROID

BORNIER

PE	N (2)	L1 (1)	PE	3	4	5	6
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MEUBLE REFRIGERE 230V MONO+T GROUPE 1/6 - 1/5 - 1/4 - 3/8ch

DATE: 08/07/10	DESSIN: RICHARD	SCHEMA: comm.	Indice: C
Modifié par: RICHARD			EL338254
le: 25/11/16			ArMen

65 avenue des sports  
29105 QUIMPER CEDEX 9  
Tél. 02 98 52 06 47

