

RANGES 700 - 800 - 900 - 1000

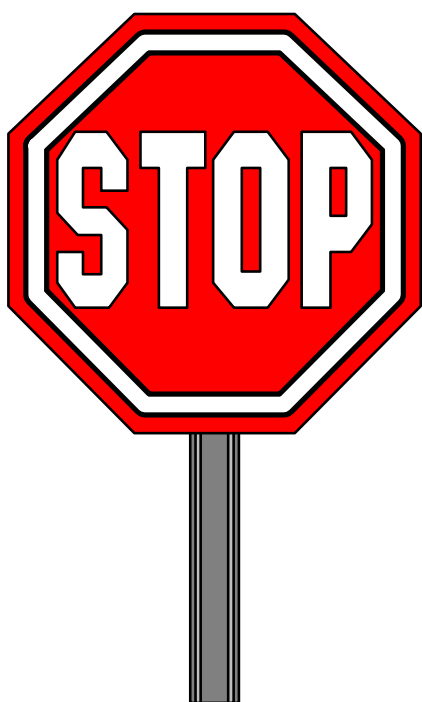
- FRYERS
- FILTERS
- PASTA COOKER
- SALTING UNIT



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

IMPORTANT RECOMMENDATIONS

FOR A GOOD USE OF YOUR FRYER OR PASTA COOKER, YOU MUST FOLLOW THE NEXT INSTRUCTIONS:



1. THE DEVICE MUST BE TURNED OFF (OPEN BREAKER) WHEN THE TANK IS EMPTY.
2. NEVER MELT SOLID OIL ON THE HEATING ELEMENT.
3. MAINTAIN THE OIL OR WATER LEVEL BETWEEN THE MINIMAL AND MAXIMUM MARKERS DURING ALL THE UTILIZATION. THE HEATING ELEMENT MUST ALWAYS BE IMMERSED.
4. TURN OFF THE DEVICE BEFORE DRAINING THE TANK.
5. DO NOT USE AGGRESSIVE CLEANSER, LIKE ACIDS.

RECEPTION OF THE EQUIPMENT

USER NOTICE

1 - INSTALLATION

2 - UTILIZATION

3 - CLEANING

4 - MAINTENANCE

INSTALLER NOTICE

1 - INSTALLATION

2 - GAS ADAPTATION

3 - MAINTENANCE

4 - SPARE PARTS

5 - ELECTRIC DIAGRAMS

RECEPTION OF THE EQUIPMENT

UNPACKING:

Unpack the appliance 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. The packaging must be recycled in accordance with the regulations in force.

CONTROL OF THE NAMEPLATE:

According to the device, the nameplate is located on:

- ⇒ On the inside side of the cupboard door
- ⇒ Under the device, on the front, for cantilevered range



PAYS :
APPAREIL REGLE : Gas type
Pression **mbar**

The control plate is located at the rear of the device.
Check the compliance of the information with the order specifications.

HANDLING:

Use a forklift truck or similar to move the units. NEVER GRAB THE HANDLES, PULL TABS OR COVERING ELEMENTS.

WEIGHT KG	ELECTRIC									
	AV15	AV815	AV23	C12/C10	C20	AM12	AM10	AM20	ABM20	3085
	30	50	75	98	110	114	90	95	110	153
	GAS									
	AV25	C10	AM10	AM20	ABM20	2045	3085			
	105	95	112	125	150	110	180			

RECYCLING

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



En partenariat avec

EcoLogic

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

*Déchets d'Équipements Électriques et Électroniques
Code de l'Environnement (Art. R1941, 172 à R1943-206-4)



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

USER MANUAL

1 - INSTALLATION

Do not place fryers near a hot source such as open burners, salamanders or stand against a combustible wall.

1.1 REGULATION:

It is important to verify the regulation with the safety institution of your country.

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

According to the type of organization and the kitchen design, the gas flow, electric circuits and the ventilation are submitted to very specific safety norms that can be different from a region to another.

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

The equipment must be installed in a well-ventilated area to prevent the formation of harmful substances for the health in the area in which the appliance is installed.

The clean air output required for the combustion is 2m³/h per kW of heat release rate.

1.2 CLEANING BEFORE USE:

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

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

1.3 GENERAL IMPLANTATION:

The equipment must be stable and placed on a perfectly horizontal area. It is mounted on height adjustable feet assembled by screwing or unscrewing a nozzle. Use a 36 mm wrench to adjust the feet.

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

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

For the wheeled equipment (in 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 appliance, wait for a complete cooling, remove all containers and carry out a drain of the tank if necessary.

2 - UTILIZATION

2.1 GENERAL INSTRUCTIONS

THE APPLIANCE IS DEDICATED TO A PROFESSIONAL USE AND MUST BE USED BY QUALIFIED STAFF.

EVERY INAPPROPRIATE AND NON-COMPLIANT USE TO THE INSTRUCTIONS DOES NOT ENGAGE THE MANUFACTURERS RESPONSIBILITY AND/OR GUARANTEE.

THE APPLIANCE IS NOT INTENDED TO BE USED BY PEOPLE (INCLUDING KIDS) WHOSE 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.

WHEN THE FRYER IS LIGHTED UP, IT MUST REMAIN UNDER SUPERVISION.

Do not turn on the fryer if the alimentary oil is not between the minimum and the maximum level. Maintain this level for all the heating. If you use alimentary oil such as palm oil or plant grease, melt it in a container on low heat and then fill the tank with the liquefied oil.

Do not turn on the fryer if the tank is empty. Respect the indicated load per basket. Do not pour water or waterlogged products in the hot oil (spatter or overflowing risks).

According to the EN 60.335 norm, used oil is dangerous: its inflammation temperature is reduced and the risk of overflow is increased. Replace it regularly.

When the oil heats, it reaches temperatures higher than 180°C. Be careful of the burning risks. Do not move or drain a fryer which contains hot oil. Generally, do not let an ignited fryer without supervision.

The effused steam during the frying operations is an oily steam. This steam can ignite and set on fire the oil bath if it is placed near a heat source.

During the draining operation in the Capic filter or reinjection of the filtered oil into the tank on the models which include an oil flow circuit, it is compulsory to empty entirely the pipes in order to avoid a clogging.

Moreover, do not use frying oil which goes solid when it cools.

For your safety, use only accessories and spare parts suitable for your device.

Do not move the unit during the operation. Do not store your device outside. Prefer a dry and ventilated area.

USER NOTICE

2.2 BASKET CHARGES AND PERFORMANCE

The fryer performances can be changed according to the basket load: an overloaded basket will slow down the rise in temperature and will increase the cooking time. The fries will be undercooked and will be flabby.

Advised charges:

TYPE	POWER	KW	VOLUME	CHARGE for a big basket	Hour PRODUCTION Frozen precook french fries 6x6
AV15 - AV815	Elec.	10 kW	15 L	2 kg	28 kg
AV23 - C12	Elec.	2x6 kW	2x8 L	2 x 1 kg	2 x 15 kg
AV25	Gas.	13 kW	18 L	2 kg	20 kg
AM10	Gas	20 kW	26 L	2,6 kg	32 kg
AM10	Elec.	10 kW	17 L	2 kg	28 kg
AM12	Elec.	2x6 kW	2x8 L	2 x 1 kg	2 x 15 kg
AM20	Gas	30 kW	31 L	3,2 kg	50 kg
AM20	Elec.	20 kW	20 L	2 à 2,5 kg	54 kg
3085	Gas	64 kW	90 L	2x4 kg	90 kg
3085	Elec.	54 kW	78 L	2 x 4 kg	80 kg

Note: In the case of half-basket utilization, evenly distribute the charge in the two baskets.

2.3 TANK FILLING:

The volume of oil shown in the table above corresponds to an intermediate level between the maximum and the minimum on the rear or side wall of the tank.

WARNING

THE OIL LEVEL MUST NEVER GO DOWN BELOW THE MINIMUM LEVEL MARK.

The fryer must remain under supervision. The heating element must not be ignited when the tank is empty.

2.4 GAS FRYERS:

WARNING

During the all use, you have to maintain the oil level between the minimum and the maximum markers, engraved on the tank.

AV25, C10, AM10 and AM20 gas fryers are equipped with:

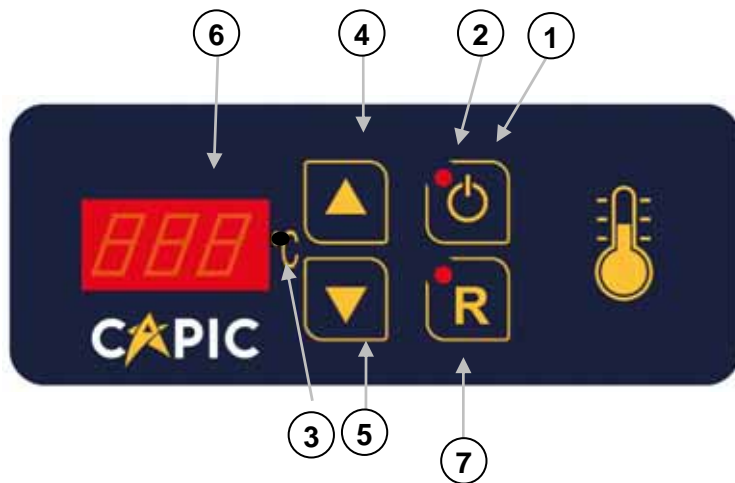
- An electronic thermostat control card (§ 2.4.1)
- A Nova-type gas safety valve, a pilot light and thermocouple (§ 2.4.2)

The 3085 gas fryer is equipped with:

- An electronic thermostat control card (§ 2.4.1)
- Flame control by ionization (§2.4.3)

2.4.1 Electronic thermostat control card:

The fryer is controlled from the front by an electronic thermostat, adjustable from 0°C to 180°C.



- 1 - Switch ON/OFF
- 2 - ON pilot light
- 3 - Digital point of regulation
- 4-5 Order regulation setting key
- 6 - Thermostat display
- 7 - Reset (Only for 3085 gas type)

To start press on (1) for 2 seconds, the pilot light (2) turns on. The setpoint is automatically on 180°C

To change the set point, put on (4) or (5) with successive pressures (degree by degree) or with a long pressure. The displayed temperature is the set temperature. To see the real temperature, press on (4) or (5).

The digital point (3) is turned on during the heating period and turns off when the setpoint is reached.

A liquefaction cycle is activated until the oil temperature is below 100°. This cycle alternates the heating and stop periods. Above 100° the heating is continuous.

However, the electronic card has a configuration to anticipate the cut-off of the heating when approaching the wished temperature. This improvement, which includes heating and stop periods, allows significantly refining the heat and reducing the inertia generated by a simple ON/OFF regulation.

The card has a "Reset" button 7 to reset the system in case of a fault. Only on 3085 gas model.

2.4.2 Fryers gas AV25, C10, AM10, AM20:

- Fryers gas are equipped with a NOVA type gas safety valve. The knob has the following positions:

● Stop

✱ Pilot light

▲ Full flow

Functioning:

2.4.2.1 1st ignition

At the first ignition of the fryer and to avoid sudden ignition with breath due to improper venting of the pipe, it is necessary to follow this procedure:

- Ignite the device (press 2 seconds the switch ON/OFF, mark 1 on the electronic card).
- Open the cupboard door; take the handle (mark 4) of the gas safety valve and put the mark ✱ in front of your index.
- Push the knob and maintain until the pilot light of the burner switches on.
- Maintain the pressure during for 10 second.
- Push on the knob to stop, check that the pilot light of the burner remains switched on.
- Let the pilot light of the burner open few minutes (purge of the piping).
- Take a torch, place it between the inter ignition system and the burner torches. This flame allows a safe first ignition.
- Place the mark ▲ (full flow) of the knob in front of your index and choose a cooking temperature. The burners of the fryer switch on.

This operation has to be executed at the installation of the fryer or after any maintenance on the gas pipes, or on the fryer.

2.4.2.2 Current ignition:

- Switch on the device (put on the switch ON/OFF for 2 second, mark 1 of the electronic card).
- Open the cupboard door; take the handle (mark 4) of the gas safety valve and place the mark ✱ in front of your index.
- Maintain the pressure until the pilot light switches on.
- Push for 10 seconds.
- Push on the knob to stop, check that the pilot light remains switched on.
- Place the mark ▲ (full flow) of the knob in front of your index and choose a cooking temperature. The burners of the fryer switch on (on model 3085, ignition is automatic).

2.4.2.3 Extinguishment:

- Burners: bring back the mark ✱ of the safety valve knob in front of your index to have only the pilot light ignited.
- Pilot flame: Push the safety valve knob on the stop position ● and switch off the electronic card (mark 1). The display turns off.

2.4.3 3085 gas fryer:

The fryer is equipped with an ionization flame control box, an ionization electrode for flame monitoring, as well as an electrode for spark ignition.

The ignition of the device is automatic.

The ignition spark train takes place after switching on the electronic thermostat board and when the oil temperature requires it.

2.4.3.1 Ignition

- Switch on the device (press the ON/OFF button marked 1 on the electronic board for 2 seconds. The display lights up.
- Select the oil temperature.
- If the oil temperature is lower than the set temperature, a spark train is automatically activated to ignite the heating element.

Note: In the event of a bad ignition, a second automatic spark train may be performed. If the ignition problem persists, the flame control box will shut down the process and activate an audible alarm (see § 2.7.3 for reset).

2.4.3.2 Extinguishing

Switch off the electronic card (press the ON/OFF button marked 1 on the electronic card for 2 seconds). The display goes out. The heating element switches off automatically.

USER NOTICE

2.5 ELECTRIC FRYER :

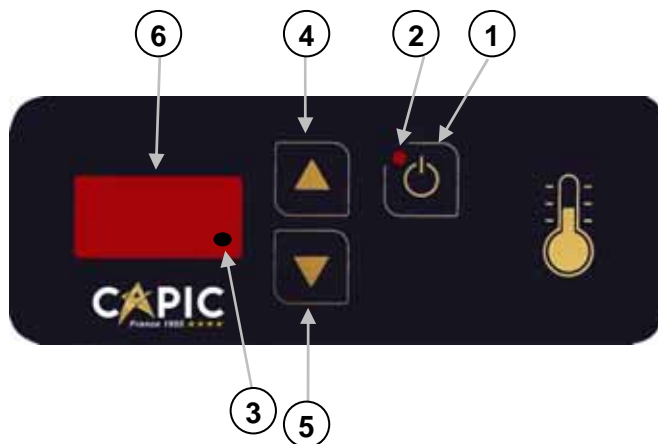
WARNING

**Never turn on the fryer when the tank is empty.
During the use, maintain the oil level between the minimum and maximum marks.**

Each fryer is equipped with an electronic thermostat control card.

2.5.1 Control identification:

The fryer is controlled from the front by an electronic thermostat, adjustable from 0° to 180°C.



- 1 - Switch ON/OFF
- 2 - ON pilot light
- 3 - Digital point of regulation
- 4-5 Order regulation setting key
- 6 - Thermostat display

2.5.2 Functioning :

To start press on (1) for 2 seconds, the pilot light (2) turns on. The setpoint is automatically on 180°C and the heating elements begin to heat, the digital point (3) turns on during the heating periods.

To change the set point, put on (4) or (5) with successive pressures (degree by degree) or with a long pressure. The displayed temperature is the set temperature. To see the real temperature, press on (4) or (5).

The digital point (3) is turned on during the heating period and turns off when the setpoint is reached.

A liquefaction cycle is activated until the oil temperature is below 100°. This cycle alternates the heating and stop periods. Above 100° the heating is continuous.

However, the electronic card has a configuration to anticipate the cut-off of the heating when approaching the wished temperature. This improvement, which includes heating and stop periods, allows significantly refining the heat and reducing the inertia generated by a simple ON/OFF regulation.

WARNING : **Never turn on the fryer when the tank is empty.**

During the use, maintain the oil level between the minimum and maximum marks.

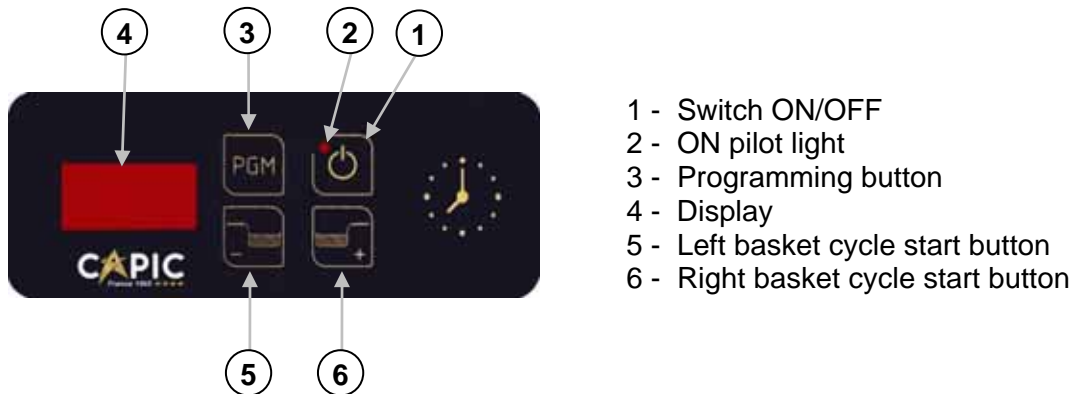
To put off the device, press (1) for 2 seconds. The indicator (2) and the display (6) turn off.

USER NOTICE

2.6 OPTION : ELECTRIC LIFT

2.6.1 Control description

The baskets are raised automatically by means of an electronic timer.



2.6.2 Timer operation

- Press (1) for 2 seconds to turn on. The pilot light (2) lights up. The display (4) shows « - - - ».
- A pressure on (5) activates the descent of the left basket and activates the cooking timer associated. On the left of the display (4) it is indicated the count of the remaining time. At the end of the time, the basket is raised. The left of the display (4) shows « - ». A new pressure on (5) activates a new timed cooking cycle.
- Similarly, the pressure on (6) activates a timed cycle of the right basket descent. It is indicated on the right of the display.

NOTE: Both of the timers are independant, the cooking times are saved when you turn off the device.

When the timer(s) are activated (baskets in the oil bath), press on buttons 5 and 6 to pull the baskets up.

2.6.3 Dive time programming of the baskets

- The diving time of the 2 baskets (right and left) are programmed for 4 minutes, in the factory. It is possible to change this diving time by activating the programming mode.

- 1 - Press the switch ON (1) for 2 seconds.
The displays shows « - - - ».
- 2 - Press for 2 seconds on the PGM button (3).
The display indicates t1 and then the time blinks.
T1 time corresponds to the diving time of the left basket.

USER NOTICE

- 3 - With the buttons (5) and (6) you regulate the wished cooking time:
 - Increase from second to second when $t1 < 1$ minute
Example 0.10 corresponds to 10 seconds.
 - Increase/reduction every 5 seconds when $1 \text{ minut} < t1 < 10$ minutes
Example 3.30 corresponds to 3 minutes et 30 seconds.
 - Increase/reduction every 30 seconds when > 10 minutes.
Example 10.3 corresponds to 10 minutes et 30 seconds
- 4 - Valid the time $t1$ by pressing 2 seconds on the PGM button (3).
- 5 - The time $t2$ is displayed and then the corresponding time is displayed by blinking. $T2$ time corresponds to diving time of the right basket.
- 6 - With the buttons (5) and (6) adjust the wished cooking time.
- 7 - Valid the time by pressing on the PGM button (3).
When the display indicates « - - - ». The programming is over.

2.7 SAFETY :

2.7.1 OVERHEATING SAFETY THERMOSTAT

All the fryers are equipped with a safety thermostat, settled on 220°C. It works as a limiter in case of overheating or adjustable thermostat failure. If this one is triggered, consult your installer.

Reset:

- Electric fryer AVEN range :
 - Drop off the rear basket support, bottom grid
 - Lift the resistor to clear the passage-hole for the resistance cable. The reset button is accessible about twenty centimetres underneath, slightly positionned to the left.
- Gas fryer AVEN / CELTIC / ARMEN range :
Electric fryer CELTIC / ARMEN range
 - The reset button is accessible outside of the electrical box in the bottom of the cupboard.
 - On some gas models, it can also be positioned under the top rail, and accessible after opening the closet door.
- Electric fryer 3085 :
 - Remove the lower front of the unit
It is imperative that you contact your service technician in the event of repetitive triggers.
 - The reset button is located on the electrical equipment box.
- Gas fryer 3085
 - The reset button is located under the top rail and is accessible after opening the right-hand cabinet door.

In all cases, it is imperative that you contact your repairer in the event of repeated tripping.

2.7.2 Security positioning of heating resistance

Moreover, all the models with the amovible or tilting heating element are equipped with a position switch which will stop the heating in case of bad position.

2.7.3 Reset flame failure gas fryer 3085

The 3085 gas fryer is equipped with an ionization electrode controlling the presence of the flame on the burners.

In case of bad ignition or abnormal absence of flame, the control box stops the gas supply, puts itself in safety and activates a timed sound alarm.

It is then necessary to reset the unit by pressing the RESET button (7) on the electronic control board for 2 seconds. **CAUTION:** Pressing the Reset button does not immediately stop the audible alarm. It should not be pressed for more than 4 seconds.

The device will then automatically attempt to light up.

In the event of repeated failures, it is imperative that you contact your repair technician.

2.8 DRAINING:

Drain the fryer thanks to the quarter turn valve, located in the cupboard or on the front of the unit.

Before any use, check that the oil is cold. Screw the draining pipe into the valve (for models in the cupboard), put a container and open the valve.

At the end of draining, close the valve and unscrew the extension.

Note: when draining into the Capic filter or pumping oil back into the tank on models with integrated oil flow circuits, it is necessary to empty the pipes completely to avoid clogging. The use of frying oil that freezes when cold is strongly discouraged.

**When the fryer works, the oil reaches temperatures around 180°C.
Be careful not to burn yourself and to be equipped with the necessary protections (gloves, ...).**

2.9 35 AND 80 LITERS OIL FILTERS:

2.9.1 **General instructions:**

Do not filter the oil if the temperature is above 100° C.
For a fryer with a draining extension, check if it is well screwed.
In any case, use gloves to avoid any burns.

**When the fryer works, the oil reaches temperatures around 180°C.
Be careful not to burn yourself. Do not move or drain a fryer or a filter which contains hot oil.**

2.9.2 **Use:**

2.9.2.1 Filtration:

- Connect the filter in 230V mono.
- Drain the oil from the fryer into the filter tank with a pitcher, or by placing the filter under the drain valve of the fryer or under the draining extension.
- To connect the bleu filtration hose, fit the male connector by pulling the socket and then release it; place the spout above the tank of the fryer.

a) The oil temperature is under 110° C:

- Place the orange pilot light switch on ON position; this one turns on, the pump works, the oil is filtered and poured in the fryer.
- When there is no more oil flowing, stop the pump and disconnect the filter.

b) The oil temperature is above 110° C:

- The thermostat settled to 110°C stops the pump: the pilot light stays turned on.
- When the oil temperature is under 110°C, the pump turns on.
- When the oil is entirely filtered, stop the pump and disconnect.

2.9.2.2 Vegetable fat liquefaction:

- A second luminous switch and a thermostat settled to 85°C control the heating element of the oil.
- When the fats are melted, start the pump.

At the end of the filtration, stop the oil heating.

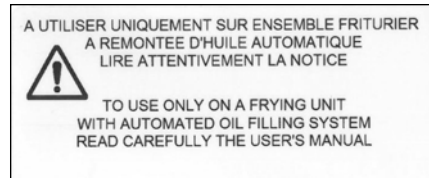
USER NOTICE

2.10 INCORPORATED FILTERS FOR FRYING UNITS:

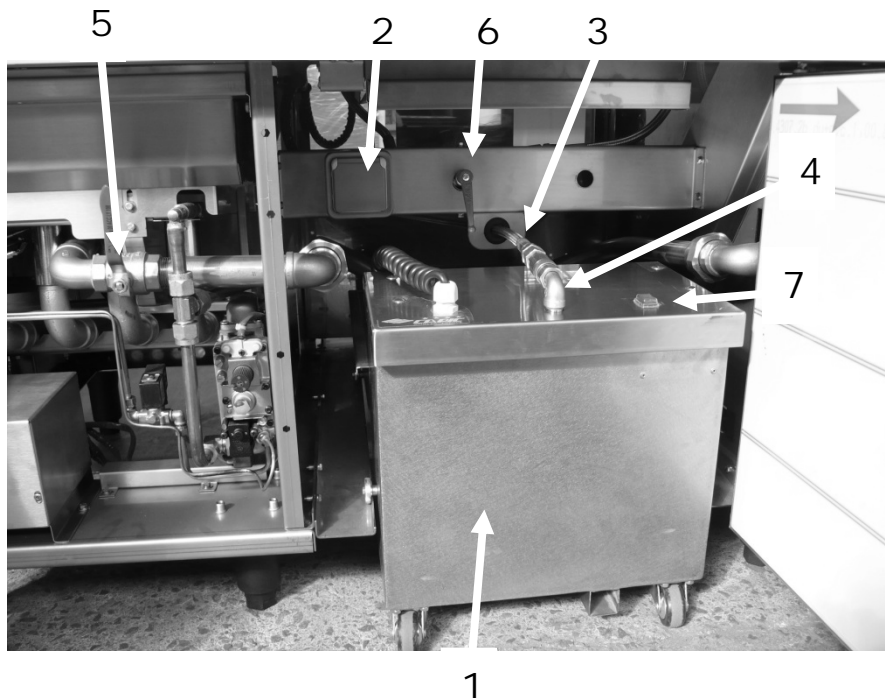
In case of a frying units order equipped with a filter, this filter never has to be used as a mobile filter for other appliances.

The filter has to be used only inside the filter units closed cupboards.

The filter is equipped with a warning sticker placed on the top of the filter.



The oil can reach temperatures around 180°C: Be careful not to burn yourself. Do not move or drain a filter which contains hot oil.



- 1 - Filter
- 2 - Filter outlet
- 3 - Stainless hose for the return of the oil in the tank
- 4 - Connection of filter oil outlet

- 5 - Draining valve of the fryer tank
- 6 - 3 ways tank selection valve for raising oil
- 7 - Filter switch ON/OFF

USER NOTICE

The filtering and draining operations must be done tank by tank:

- Position the filter (1), connect it electrically to the monophased outlet (2).
- Fit the male stainless steel connector (3) by pulling the socket (4) and then release it.
- Open the draining valve (5) of the left fryer tank in a way that the oil bath goes into the filtration tank.
- Position the 3-ways valve filter (6) to the left to bring the oil in the left fryer.
- Turn on the filter by using the luminous switch (7). The integrated LED will light up. The oil, after being filtered into a stainless steel sieve, is raised with a pump to the chosen tank.
- When the filter tank is empty, stop the filter pump by pressing the switch (7). The pilot light turns off.
- Place the 3-ways valve to the right and proceed in the same way for the right tank.
- At the end of the filtration, close the 3-ways valve by positioning it down.
- Disconnect the filter.

Note:

- To avoid any piping clogging, it is necessary to empty it totally and not use frying oil which is solid when it goes cold.
- A blue hose is delivered with the filter. It permits / allows, if needed, to drain the oil after filtration in an external pan, in order for example, to change the oil bath.

2.11 TRANSFER SYSTEM FOR FRYER 3085 :

The 3085 fryer can be integrated into a transfer fryer assembly. The unit is then equipped with transverse rails allowing the basket to slide over the cooking tank or the silo.

The 3085 fryer can be integrated into a transfer fryer assembly. The unit is then equipped with transverse rails allowing the basket to slide over the cooking tank or the silo.

2.11.1 Cooking position:

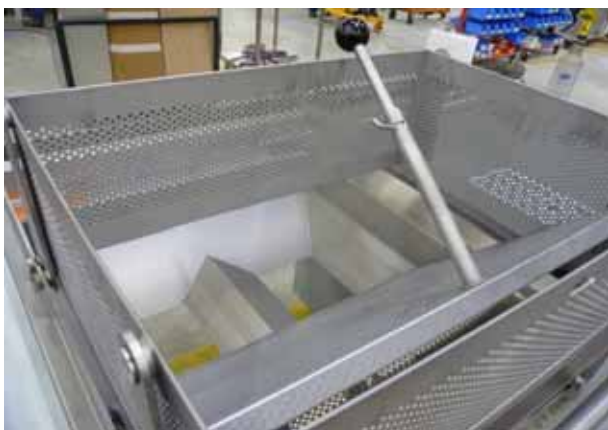


Position the basket over the fryer tank.
Lift the basket handle to lower the basket into the frying bath.

2.11.2 Drain position:



After lifting the basket and draining,
position the basket above the silo.



Using the ball handle, tilt the bottom of
the basket allowing dumping into the
gastro bins below.

USER NOTICE

2.12 HEATED SALTING UNIT:

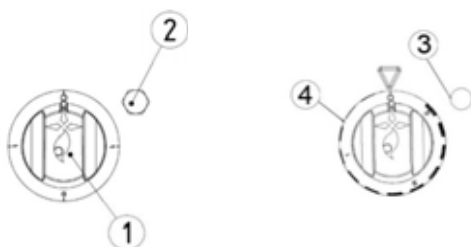
2.12.1 Infrared ramp:

The device is equipped with an infrared heating element controlled by a luminous switch.

- Press on the luminous switch to put on the device. The pilot light turns on.
- Press the lightning switch on the « 0 » position to stop. The pilot light turns off.

2.12.2 Heating bottom:

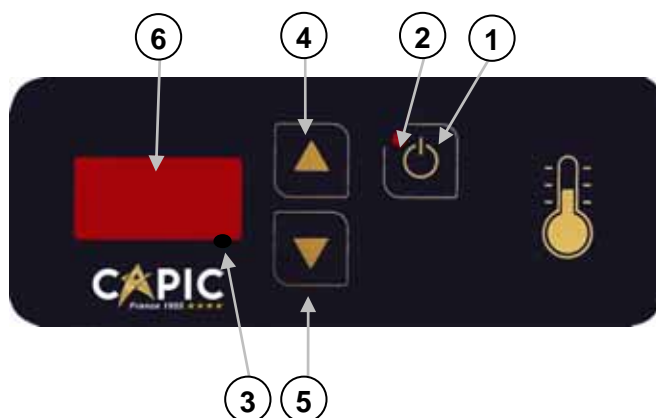
2.12.2.1 Electromechanical thermostatic control



- 1 – Switch ON/OFF
- 2 – On orange pilot light
- 3 – Heating green pilot light
- 4 – Adjustable thermostat

- Turn the switch (1) on position 1 to put on the device. The ON orange pilot light turns on (2).
- Settle the wished temperature with the thermostat (4). The green pilot light (3) turns on during the heating periods and turns off when the wished temperature is reached. The maximum position graduated 3 corresponds to an average temperature of 80°C in the bottom of the tank.

2.12.2.2 Electronic thermostatic control :



- 1 - Switch ON/OFF
- 2 - ON pilot light
- 3 - Digital point of regulation
- 4-5 Order regulation setting key
- 6 - Thermostat display 110°C

To start press on (1) for 2 seconds, the pilot light (2) turns on.

To change the setpoint, put on (4) or (5) with successive pressures (degree by degree) or with a long pressure. The displayed temperature is the set temperature. To see the real temperature, press on (4) or (5).

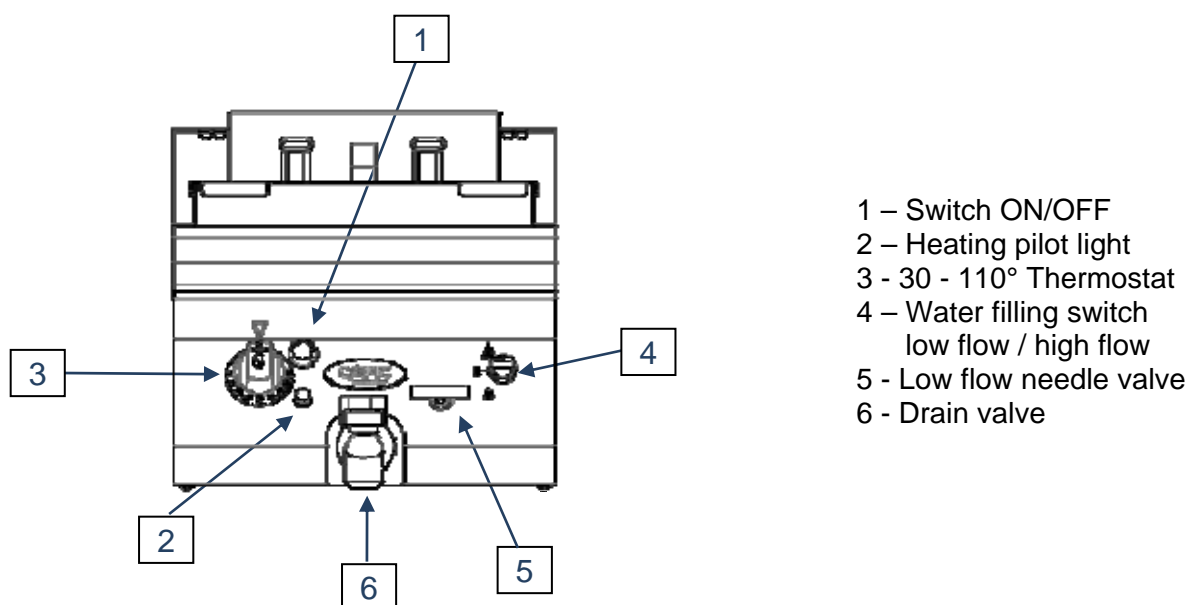
The digital point (mark 2) is turned on during the heating period and turns off when the setpoint is reached.

To put off the device, press on (1) for 2 seconds. The pilot light (2) and the display (6) turns off.


USER NOTICE

2.13 PASTA COOKER AVEN AV31:

2.13.1 Controls identification:




2.13.2 Use:

Before any use, fill the tank with water until the maximum marker by placing the water filling switch (4) on high flow .

At the end of the filling, place the filling switch on "0".

Press the switch ON/OFF on ON (1), the pilot light will turn on.

Put the thermostat (3) on 110°C. The heating green pilot light (2) turns on. The heating element heats.

When boiling, open the water circuit with the low flow by placing the switch (4) on low flow ; the needle valve (5) is a quarter open (factory settings).

Dive the baskets (750 gr per basket). The cooking time is around 3 to 4 minutes.

The water flow must be sufficient to avoid any foam overflow and maintain the boiling. Adjust by the needle valve (5). (After the basket dive, the boiling return time is approximatively 1'30").

Between every diving, check the water level which must be above the minimum marker.

At the cooking end, place the thermostat on 0, filling switch on 0, and switch ON/OFF on 0 (OFF). The ON pilot light turns off.

USER NOTICE

WARNING

For successive cooking, you have to maintain the water level above the minimum marker on the back wall of the tank.

To add water to the maximum level marker, place the switch on broadband 



Any damage on the heating element due to an insufficient water level on the tank, can't lead to any of our responsibility can lead our responsibility nor the guarantee of the heating element.

WARNING

The salt concentration of the cooking bath can cause malfunctions with the cooker. To limit these problems, it is imperative to respect the following conditions:

- Do not pour undissolved salt in the cooking bath
- At the end of each service (morning and evening), eliminate any stagnant waste on the bottom of the tank and on the heating element (with a sponge or brush) and rinse with abundant clear water.
- Descaling monthly all the heating element and tank walls.

2.13.3 Safety:

The device is equipped of a position contact with the heating element which stops the heating in case of bad positionning. Check that the heating element is well placed.

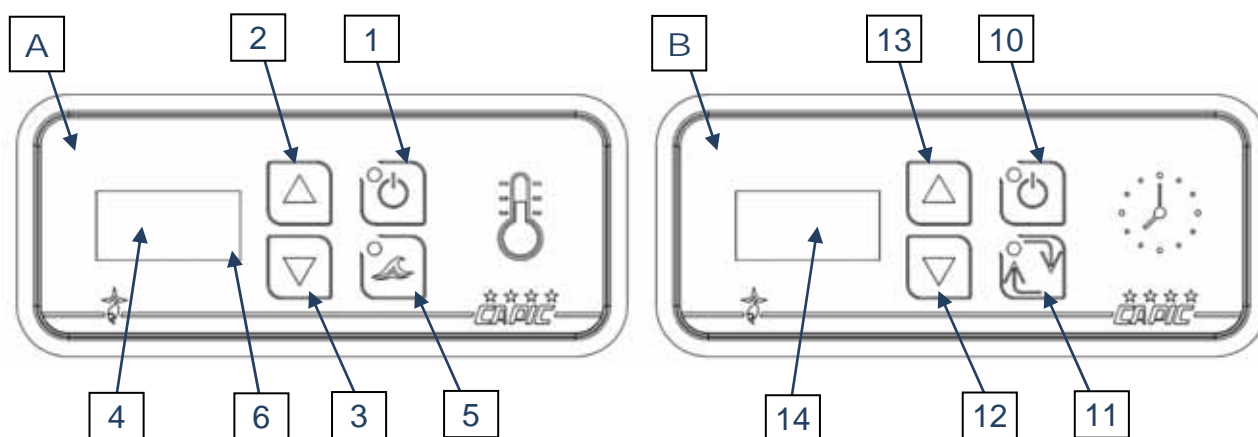
USER NOTICE

2.14 PASTA COOKER CELTIC ARMEN:

DURING THE USE, REMOVE THE REMOVABLE CAP WHICH PROTECT THE LEVEL PROBE.

AFTER EACH SERVICE, IT IS COMPULSORY TO CLEAN THE WATER LEVEL PROBE.

2.14.1 Controls identification:



A – Thermostat card
Water flow

- 1 – On / Off
- 2 – Incrementation
- 3 – Decrementation
- 4 – Display
- 5 – Water flow
- 6 – Digit point

B – Cooking timer card

- 10 – On / Off
- 11 – Timer
- 12 – Decrementation
- 13 – Incrementation
- 14 - Display

2.14.2 Electrothermostatic card (A):

- To start, press the switch (1) during 2 seconds. The light pilot and the display lights on.
- If the tank is empty or the water level is not correct, an automatic filling starts.

If the filling doesn't start while the minimum water level indicated on the rear wall of the tank is not reached, stop immediately the device to avoid all risk of damage of the heating part. Your device presents a failure on the water level detection. Clean the level probe (see chapter installer 3.6). If the problem persists, contact your dealer/installer.

USER NOTICE

- Adjust the set point temperature thanks to the switch (2) Incrementation or (3) Decrementation

The displayed temperature is the set point temperature. To visualize the reel temperature, press on the switch (2) or (3).

The digit point (6) on the display is on during the heating periods and switches off during the regulation time.

- When the cooking bath is boiling, the device is ready for the heating process. Then it is necessary to activate the water flow with the switch (5). The associated digit lights on. The water flow permits to move up the starch to overflow channel on the rear in order to avoid the overflow. The flow rate can be readjusted by the handle situated on the cupboard.

In functioning, as soon as the level probe detects a lack of water, the heating process stops and the automatic filling starts. Check regularly the good functioning of the filling. In case of failure, stop the device, check the cleaning of the level probe and contact your convenience store (see chapter installer 3.6).

- To stop the function Water flow, press the switch (5). The associated light pilot switches off.
- To stop the device, press the switch (1) during 2 seconds. The light pilot and the display light off.

WARNING

The salt concentration of the cooking bath can cause malfunctions with the cooker. To limit these problems, it is imperative to respect the following conditions:

- **Do not pour undissolved salt in the cooking bath**
- **At the end of each service (morning and evening), eliminate any stagnant waste on the bottom of the tank and on the heating element (with a sponge or brush) and rinse with abundant clear water.**
- **Descaling monthly all the heating element and tank walls.**

2.14.3 Cooking timer card (B):

2.14.3.1 Functioning:

The pasta cooker is equipped on the front with an electronic timer, settles from 10 seconds to 99 minutes 30 seconds. This timer activates an alarm at the end of the count down. It has no effect on the baskets.

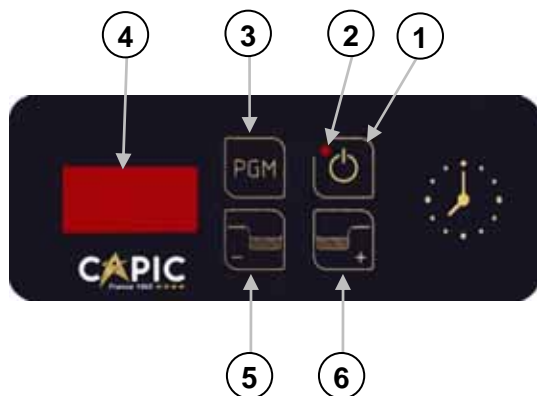
- Press for 2 seconds on the button (10). The associated pilot light turns on, the display indicates the last programmed time.
- With the increase (13) and decrease (12) buttons, settle the wished cooking time. (Grades from 10 seconds to 10 minutes, then grades from 30 seconds to 99 minutes 30 seconds).

Example: 0.20 correspond to 20 seconds.
4.30 correspond to 4 minutes 30 seconds.
10.5 correspond to 10 minutes 30 seconds.

- To start the timer, press on 11. The display indicates "CUI" and the remaining time every second.
- At the end of the timer, the display shows ". . ." flashing. An alarm is activated.
- A pressure on the button 11 stops the flashing / blinking and the alarm. The display indicates the last programmed time.
- A second pressure on the button 11 restart the count down.
- To stop, press for a few seconds the button 10.

2.14.3.2 Automatic tilting of the basket (option):

The automatic raising is made with an electronic timer.



- 1 - Switch ON/OFF
- 2 - ON pilot light
- 3 - Programming button
- 4 - Display
- 5 - Cycle launch button of the left basket
- 6 - Cycle launch button of the right basket.

- Press (1) for 2 seconds to put on. The pilot light (2) lights up. The display (4) shows « - - - ».
- A pressure on (5) activates the left basket descent and activates the cooking timer associated. The left of the display (4) indicates the count of the remaining time. At the end of the time, the basket raises. The left of the display (4), shows « - ». A new pressure on (5) activates a new timed cooking cycle.
- Similarly, the pressure on (6) activates a timed cooking cycle with the right basket, with the remaining time on the right side of the display (4).

NOTE: Both of the timers are independant, the cooking times are saved when you turn off the card.

USER NOTICE

When the timer(s) are activated (baskets in the oil bath), press on buttons 5 and 6 to pull the baskets up.

Diving time programming of the baskets:

- The diving time of the 2 baskets (right and left) are programmed for 4 minutes, in the factory. It is possible to change this diving time by activating the programming mode.
 - 1 - Press the switch ON (1) for 2 seconds.
The displays shows « - - - ».
 - 2 - Press for 2 seconds on the PGM button (3).
The display indicates t1 and then the time blinks.
T1 time corresponds to the diving time of the left basket.
 - 3 - With the buttons (5) and (6) you regulate the wished cooking time :
 - Increase from second to second when $t1 < 1$ minute
Example 0.10 corresponds to 10 seconds.
 - Increase/reduction every 5 seconds when $1 \text{ minute} < t1 < 10 \text{ minutes}$
Example 3.30 corresponds to 3 minutes and 30 seconds.
 - Increase/reduction every 30 seconds when $> 10 \text{ minutes}$.
Example 10.3 corresponds to 10 minutes and 30 seconds.
 - 4 - Valid the time t1 by pressing 2 seconds on the PGM button (3).
 - 5 - The time t2 is displayed and then the corresponding time is displayed by blinking. T2 time corresponds to the diving time of the right basket.
 - 6 - With the buttons (5) and (6) adjust the wished cooking time.
 - 7 - Valid the time by pressing on the PGM button (3).
When the display indicates « - - - », the programming is over.

2.14.4 Safety:

The device is equipped of a position contact with the heating element which stops the heating in case of bad positionning. Check that the heating element is well placed.

3 - CLEANING

IMPORTANT RECOMMENDATIONS

Before any cleaning operation, turn off the device.

To preserve all the performances of the device and to maintain a maximum hygiene, it is compulsory to carefully and regularly clean it. The cleaning should be principally done on the food areas, on the water inlets, on the burners and the discharge outlets of the waste gas.

During the cleaning, do not use a water jet and foam gun on the sensible parts of the cooking devices especially the control and power panels, the burners and around. The water seepage could damage the good functioning of the device.

During the cleaning, do not use chlorinated products (bleach, hydrochloric acid...) which can alter the control board, tank, cooking hobs and all the elements constituting the device.

During the floor cleaning, do not use hydrochloric acid or similar products of which the splashes are susceptible to cause corrosive attacks on the body of the devices.

The silicones joints (lever joint, window joint, door, inside the oven...) must be exclusively cleaned with soapy warm water. Any other cleaning products (acids, stainless steel cleaning products) are forbidden because they could cause an alteration of the flexibility and of the mechanical aspect of the silicone joint.

USER NOTICE

3.1 FRYING OIL:

To preserve a good quality of the fried products, the oil bath has to be protected from air and light (closed lid, cold fryer) and use the cleanest oil as possible.

It is important to filter the oil after each use. It allows removing suspended impurities and extending the device operating life. Renew the oil bath after 20 cycles.

We also recommend you to regularly check the quality of the oil using an oxidation test.

Avoid prolonged drainings. Prohibit the salting above the oil bath. Adding new oil in the oil bath will not extend the life time of the bath.

3.2 FRYER HEATING ELEMENT AND TANK:

The regular cleaning of the tank helps to maintain a good quality of fried foods and allows immediately detecting the slightest incident on the heating elements.

For gas tanks:

To clean the tank, drain the oil, place at the bottom a small amount of detergent, fill up at least at the minimum level, rise in temperature and boil 15-20 minutes. Drain, rinse and dry thoroughly before add new oil.

3.3 PASTA COOKER TANK AND HEATING ELEMENT:

The salt concentration of the cooking bath can cause malfunctions with the cooker. To limit these problems, it is imperative to respect the following conditions:

- At the end of each service (morning and evening), eliminate any stagnant waste on the bottom of the tank and on the heating element (with a sponge or brush) and rinse with abundant clear water.
- Descale monthly all the heating element and tank walls.

AFTER EACH SERVICE, IT IS COMPULSORY TO CLEAN THE WATER LEVEL PROBE.

USER NOTICE

3.4 BODY:

3.4.1 Air access: The air intake inlets (griddles, openings) must stay free of any obstructions, dust, fat or others eventual deposits.

3.4.2 Discharge of the waste gas: The evacuation cowls must stay free of any obstructions to avoid the risks of fire.

3.4.3 Body panels:

The qualities of the stainless steel body come from the metal components and from the finishing of the surface. A regular maintenance is necessary to keep its original state.

The main rule is to always scrub the body panels in the polishing direction and to avoid in any case the use of metallic wool and iron brush.

The normal cleaning should be done with soapy water (without bleach) and a sponge, followed by rinsing with clear water and drying.

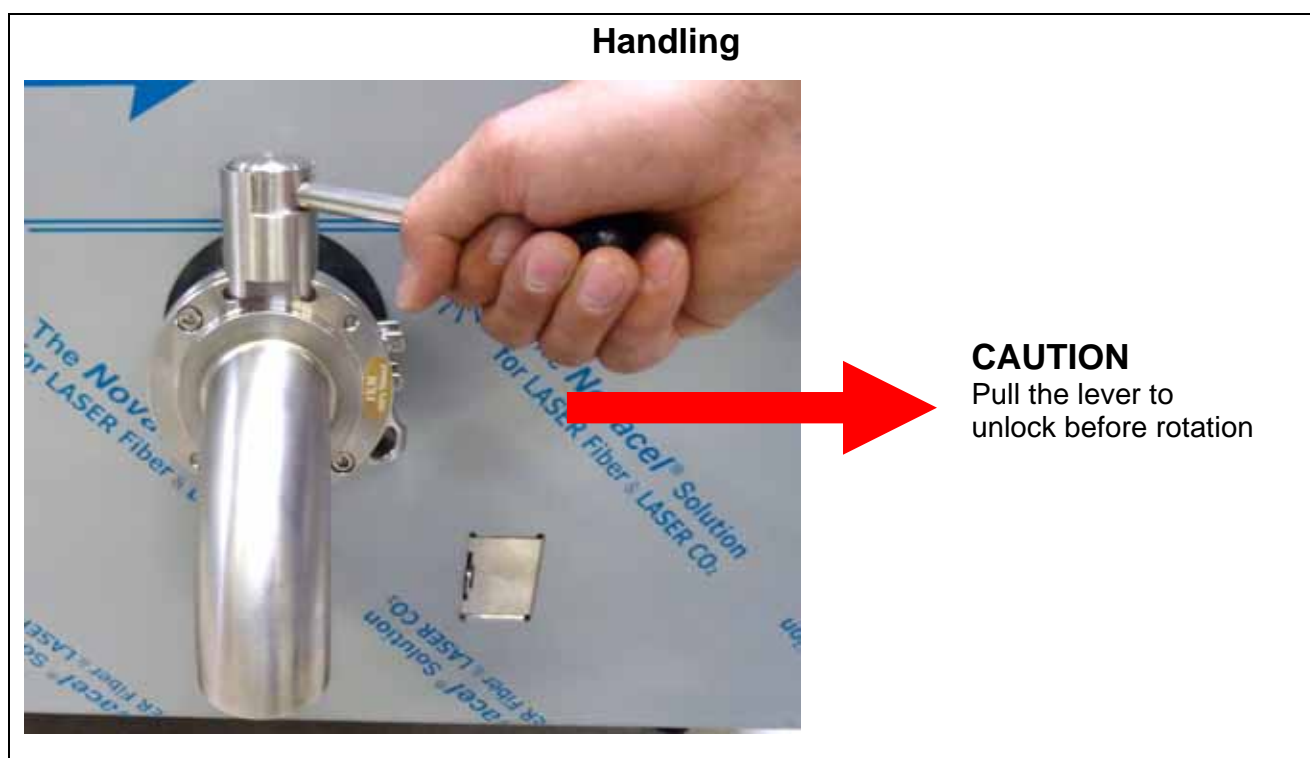
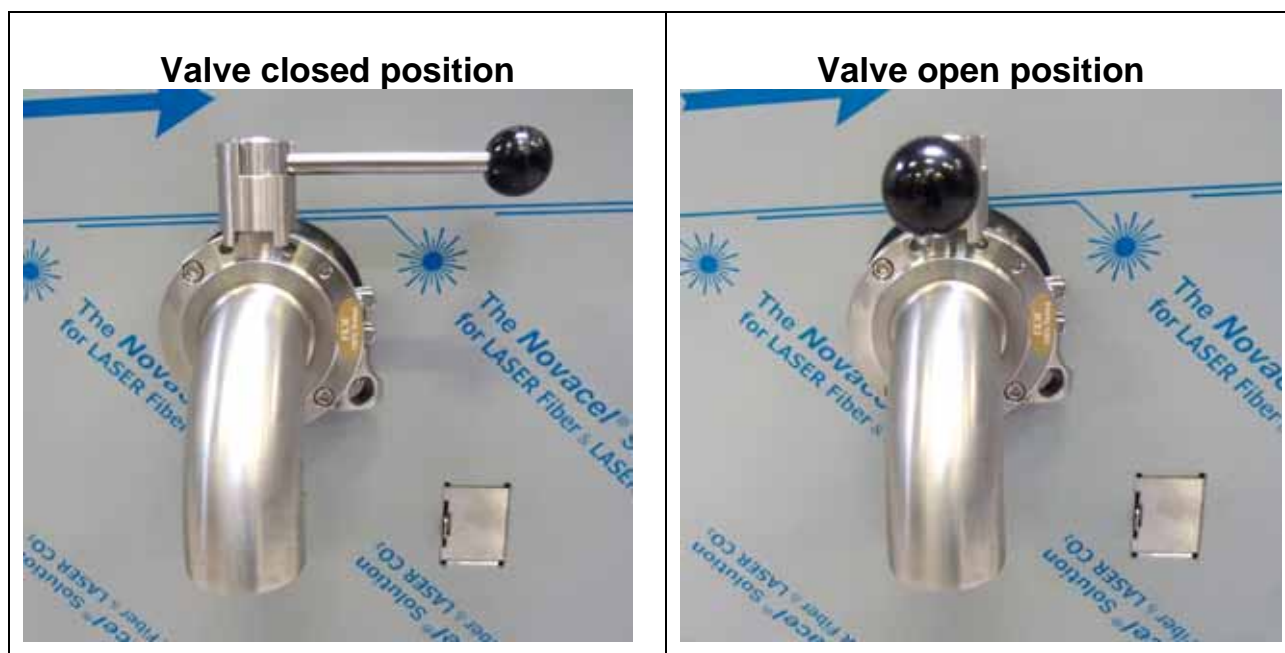
Generally do not use bleach products or products with acid. When cleaning the floor, do not use chlorhydric acid or similar products of which the splashes are likely to degrade the body panels.

CLEANING METHOD

CONDITIONS	PRODUCTS	APPLICATION
Medium dirt	Scouring powder without bleach.	Wet the surfaces, scrub with a sponge, rinse with clear water then dry.
Dirts	Soapy water without bleach + a thin abrasive (painter powder, alumina powder).	As mentioned above, insist on the persistent dirt with a soft brush.
Strong dirt	Product base of phosphoric acid + a thin abrasive. Cleaning product (AD80 & DINOX 10).	Rub the dirt. Let it react a few minutes. Rinse and dry. Scrub softly and let it act 20 min. Rinse and dry.

3.5 DRAIN VALVE CLAMP FRYER 3085

The fryer is equipped with a clamp drain valve. This valve is equipped with a safety device that prevents it from being opened or closed without first pulling the lever.



4 - MAINTENANCE

Warning:

Any maintenance, any repair, adjustment, change of location, etc... must be carried out by an installer specialized in large professional kitchen.

INSTALLER'S MANUAL

1 - INSTALLATION

Do not place the fryers directly near to hot sources such as open burners, salamanders and do not stand it against a combustible wall.

1.1 DIRECTIONS FOR USE :

1.1.1 Technical datasheet :

Every appliance is identified with a commercial reference and a technical sheet integrating the entire information for the installation.

For consulting and downloading the technical sheets, we invite you to check our website www.capic-fr.com

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

1.1.2 Regulation :

It is necessary to know the regulations depending on the safety services of every department or country.

The appliance must be installed in accordance with the norms and regulations by a qualified installer in a aerated area.

The kind of establishment and the kitchen conception, the electric or gas installation and the ventilation are precise safety norms object which can change from a region to another.

All adaptation to another gas or another tension must make by qualifier installer and respect norms and regulations.

THE EQUIPMENT MUST BE INSTALLED IN ACCORDANCE TO THE REGULATIONS AND NORMS IN FORCE BY A QUALIFIED INSTALLER AND IN A WELL-VENTILATED AREA.

The clean air output required for the combustion is 2m³/h per kW of heat release rate.

1.1.3 Pre-service cleaning :

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.

1.1.4 General implementation :

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. Use a 36 mm wrench to adjust the feet.

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

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

For the wheeled equipment (in 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.

1.2 GAS CONNECTION :

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

1.2.1 GAS CONNECTION :

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

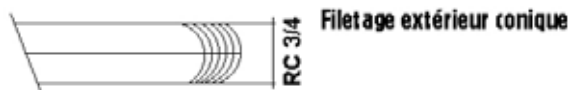
- Connect the appliance to the gas supply line by interposing a shut-off device consisting of :
 - A shut-off valve in the case of gases of the 2nd family natural gas G20 or G25.
 - A shut-off valve and an appropriate pressure reducing valve, in the case of gases of the 3rd family butane G30 and propane G31, allow isolating the appliance from the rest of the installation.
- The gas supply line will be sized to minimise pressure drop. Its diameter will be determined according to its path (length and number of changes of direction) and the total power of the device. For this purpose, it is advisable to reduce tees, bends, ...

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

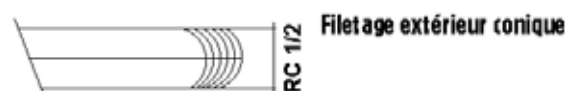
- The gas supply pressure of the appliance can be checked by connecting a pressure gas (water column) the pressure tap located at the outlet of the gas valve, Nova valve or Electrosit valve. The measurement is carried out with the instrument in full operation. It must be equal to the value indicated on the type label of the instrument.

1.2.2 Gas connection :

For 2045 and 3085 models: gas connection with pipe 20/27.



For AV25, AM10 and AM20 gas models: gas connection with pipe 15/21.



1.3 ELECTRIC CONNECTION:

1.3.1 Board of electric power:

Beforehand all the electrical installation must be controlled and be in accordance to the norm NFC 15100.

It is compulsory to plan the correct dimensioning of the inlet cable of the electric power. The following table indicates the electric power in line and the minimal section of the power cable. For the options "basket lifting" or "digital controls" forecast a neutral.

TENSION	MODEL	POWER KW	AMP INTENSIFY	CABLE NORME NFC 73600
400 V x3 +N+T	AV15, AV815	10	14,4	H 07 RNF 5 x 4 mm ²
	3085	54	77,9	H 07 RNF 5 x 16 mm ²
	AV23, C12, AM12	2x6	2x8,7	2 cables H 07 RNF 5x2,5 mm ²
	AV31	10	14,4	H 07 RNF 5 x 4 mm ²
	AM10	10	14,4	H 07 RNF 5 x 4 mm ²
	AM20	20	28,8	H 07 RNF 5 x 6 mm ²
	AM11	10	14,4	H 07 RNF 5 x 4 mm ²
230 V x3+T	AV31	10	25,1	H 07 RNF 4 x 6 mm ²
	AV15, AV815	10	25,1	H 07 RNF 4 x 6 mm ²
	AM10	10	25,1	H 07 RNF 4 x 6 mm ²
	AM20	20	50,2	H 07 RNF 4 x 10 mm ²
	AM11	10	25,1	H 07 RNF 4 x 6 mm ²
	AV23, C12, AM12	2x6	2x15	2 cables H 07 RNF 4x4 mm ²
230 V mono +T	AM10 gas			H 07 RNF 3 x 1,5 mm ²
	AM20 gas			H 07 RNF 3 x 1,5 mm ²
	AV25 gas			H 07 RNF 3 x 1,5 mm ²
	3085 gas			H 07 RNF 3 x 1,5 mm ²
	AV23, C12, AM12	2x6	2x26	2 cables H 07 RNF 3x6 mm ²
	Heating salting unit AM22	1	4,3	H 07 RNF 3 x 1,5 mm ²
	Infrared ramp	1	4,3	H 07 RNF 3 x 1,5 mm ²
	Heating salting unit + infrared ramp	2	8,7	H 07 RNF 3 x 2,5 mm ²
	Filters 40/80 litres Without liquefaction	0,162	0,7	H 07 RNF 3 x 1,5 mm ²
	Filtres 40/80 litres With liquefaction	1,662	7,2	H 07 RNF 3 x 1,5 mm ²

1.3.2 Electric connection:

The electric connection is direct without socket. The line must include a regulatory omni polar protection system with a minimum distance of 3mm between the contacts.

All intervention on a device must be done by a qualified professional kitchen installer. The device is setted in the factory according to the electric voltage mentioned in the order. Before the connection, it is required to check that the settings (*see the nameplate*) correspond to the drawing available by controlling especially the voltage of the network.

The grounding cable is compulsory. The conductor should not be interrupt and the efficiency of the outlet should be checked.

CAUTION: The 3085 gas fryer is equipped with an ionization flame control. It is imperative to respect the neutral phase polarity for a correct operation of the appliance.

1.3.3 Electric connection to connect the device to the network:

AV15, AV18:
Heating C22:
Heating AM22:

The connection point is located at the rear of the unit. Put the back of the stainless steel electrical box (2 screws). Engage the power cable in the jointing gland and connect to the terminals. Do not forget the ground connection.

AM10, AM20, AM11:
C12, AM12

Access to the box by the cupboard. Put the cover. Insert the power cable through the cable threader. Connect the terminals. Do not forget the ground connection.

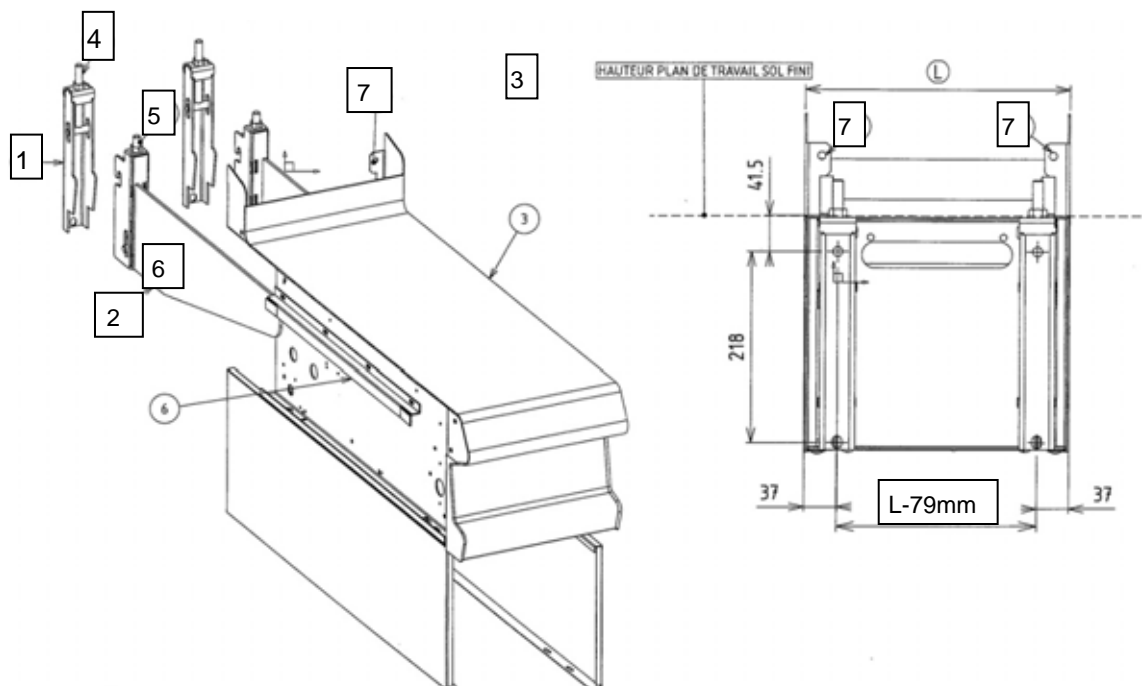
3085:

The connection point is located in a stainless steel box inside the unit. the unit. Remove the lower front panel. Insert the power cable from the back. Connect to the terminals. Do not omit the earth connection.

gas 3085
AM10, gas AM20:

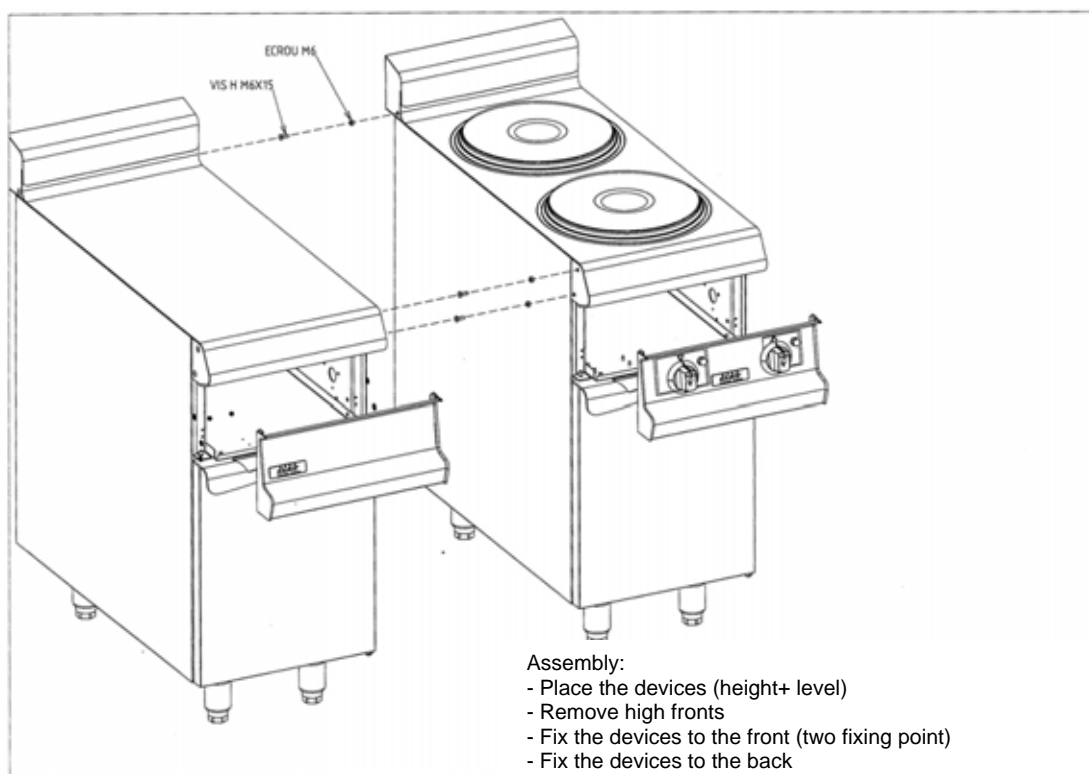
The terminal block is located inside a stainless steel box. The ground connection is required. Insert the power cable through the rear of the unit and connect it to the terminal block inside the stainless steel cable box.

1.4 DEVICE SUSPENSION :



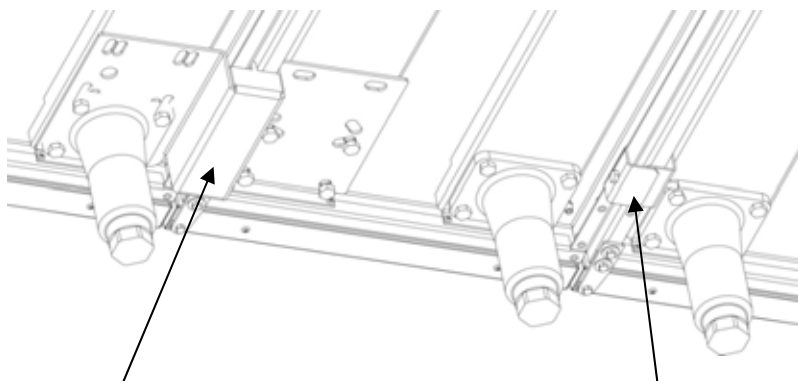
DRAW THE HEIGHT LINE OF THE WORK PLAN ON THE WALL THEN DRAW 4 HOLES ACCORDING TO THE PLAN. DRILL AND FIXE THE SUPPORT BRACKETS (1). HANG THE BRACKET (2) AND SLIDE THE DEVICE ON THE SUPPORT BRACKETS (6). THEN, MAKE THE ADJUSTMENT (5 and 4). FIXE (7) ON THE WALL TO STABILIZE THE DEVICE. FOR A 400MM FRONT UNIT, THE DRILLING DISTANCE IS 321MM AND FOR A 500MM FRONT UNIT, THE DRILLING DISTANCE IS 421MM.

1.5 EQUIPMENT ASSEMBLY :



INSTALLER'S MANUAL

At the lower front :



Connecting bracket (optional)

Possibility of removing the front feet
Next to each other and use the
Connecting piece to be attached instead
of these feet

Bottom assembly

The connection is made at the bases
use H M6 x 60 bolts and clamps.

2 - GAS ADAPTATION

2.1 TECHNICAL INFORMATION : (report to the gas technical information table)

GAS AV25

GAS	G20	G25	G30	G31
Pressure (mbar)	20	25	29	37
Debit	1,378 m3/h	1,599 m3/h	1,027 Kg/h	1,001 Kg/h
Ø injector 1/100 mm	135	135	90	90
Cone mixer lap	7 tours	7 tours	Maxi	Maxi
Pilot burner light	56/42 A	56/42 A	0,25 P	0,25 P
Ø ignition ramp injector 1/100mm	70	70	35	35

GAS C10 - AM10

GAs	G20	G25	G30	G31
Pressure (mbar)	20	25	29	37
Debit	2,12 m3/h	2,46 m3/h	1,58 Kg/h	1,54 Kg/h
Ø injector 1/100 mm	170	170	110	110
Cone mixer laps number	5 tours	5 tours	0 tour	6 tours
Pilot burner injector	56/42 A	56/42 A	0,25 P	0,25 P
Ø ignition ramp injector 1/100mm	70	70	35	35

GAS AM20

GAs	G20	G25	G30	G31
Pressure (mbar)	20	25	29	37
Debit	3,28 m3/h	3,81 m3/h	2,44 Kg/h	2,41 Kg/h
Ø injector 1/100 mm	220	220	140	140
Cone mixer laps number	5 tours	5 tours	0 tour	10 tours
Pilot burner injector	56/42 A	56/42 A	0,25 P	0,25 P
Ø ignition ramp injector 1/100mm	70	70	50	50

INSTALLER'S MANUAL

3085

GAs	G20	G25	G30	G31
Pressure (mbar)	20	25	29	37
Debit	6,78 m3/h	7,87 m3/h	5,06 Kg/h	4,93 Kg/h
Ø injector 1/100 mm	7x235	7x235	7x145	7x145
Cone mixer lap number	5 tours	5 tours	Maxi	5 tours
Pilot burner injector	56/42 A	56/42 A	0,25 P	0,25 P
RIA ignition ramp injector	145	145	90	90
Cone mixer lap number	5 tours	5 tours	Maxi	Maxi

2.2 GAS CHANGE :

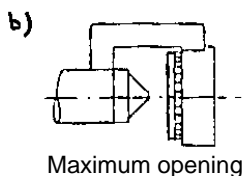
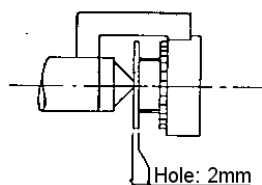
Gas adaptation in case of gas change:

- Burners switch/ change of the burner injectors.
- Change of the pilot light injectors.
- Changing the ignition ramp injectors.
- Primary air control: Change of the air rings or adjust the cone mixer on burners and pilot lights burners.
- Adjustment on electrosit block (model 3085), adjusting screws (see 3.5).
- Adjustment of the supply pressure.
- Adjusting the reduced flow rate. The sealing of the reduced flow screw must be resealed after modification.

After adaptation of the device to another type of gas, the indications of the new adjustment must replace the previous instructions to allow unambiguous identification of the status of the device after modification.

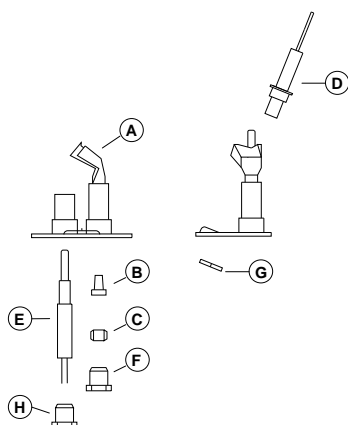
2.3 PRIMARY AIR ADJUSTMENT ON THE TORCH BURNER MIXER AND ON THE RIA 3085 :

Check the permeability by using a foaming spray of leaks detection and adjust the primary air by following these instructions.



- Put a hold of 2mm between the injector and the screw of air adjusting (the hold is situated on the burner support).
- Come to stop and remove the hold.
- Unscrew the number of revolutions indicates in the table « Gas technical informations »
- Tighten the nut of the ring air setting.
- Replace the pilot light of injector.

2.4 2.4 REPLACEMENT OF INJECTOR ON PILOT LIGHT AV25, C10, AM10, AM20 GAS



Put the screw (F) from the gas line.

Remove the bicone (C) and injector (B) and replace with the corresponding gas injector (see table "technical gas information").

Reassemble and check the permeability by using a foaming spray of leaks detection.

3 - MAINTENANCE

WARNING:

Only a specialist in installation of professional kitchen equipment is qualified to do the maintenance operations, possible repairs, settings, site modifications, etc...

CAUTION:

Before any maintenance operations, switch off the device.

Get the information about all the safety norms to handle the plates, as their weight is rather important.

3.1 TANK:

To clean the tank, drain the oil, place at the bottom a small amount of detergent, fill up at least at the minimum level, rise in temperature and boil 15-20 minutes. Drain, rinse and dry thoroughly before add new oil.

3.2 BODY OF THE DEVICE:

The qualities of the stainless steel body come from the metal components and from the finishing of the surface. A regular maintenance is necessary to keep its original state.

The main rule is to always scrub the body panels in the polishing direction and to avoid in any case the use of metallic wool and iron brush.

The normal cleaning should be done with soapy water (without bleach) and a sponge followed by rinsing with clear water and drying. Generally do not use bleach products or products with acid.

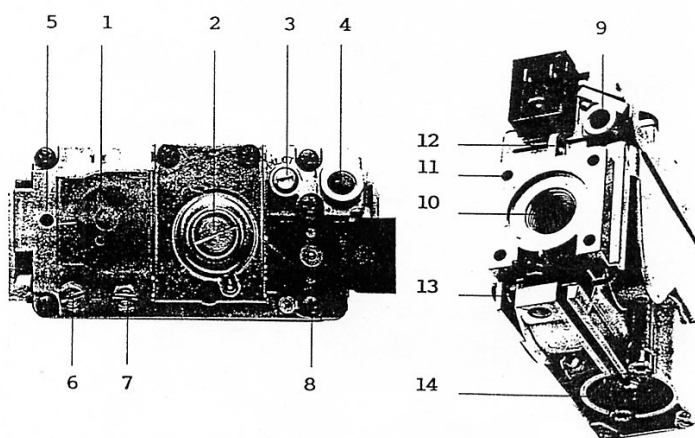
When cleaning the floor, do not use chlorhydric acid or similar products of which the splashes are likely to degrade the body panels.

INSTALLER NOTICE

3.3 SAFETY GAS VALVE "NOVA":

3.3.1 Description:

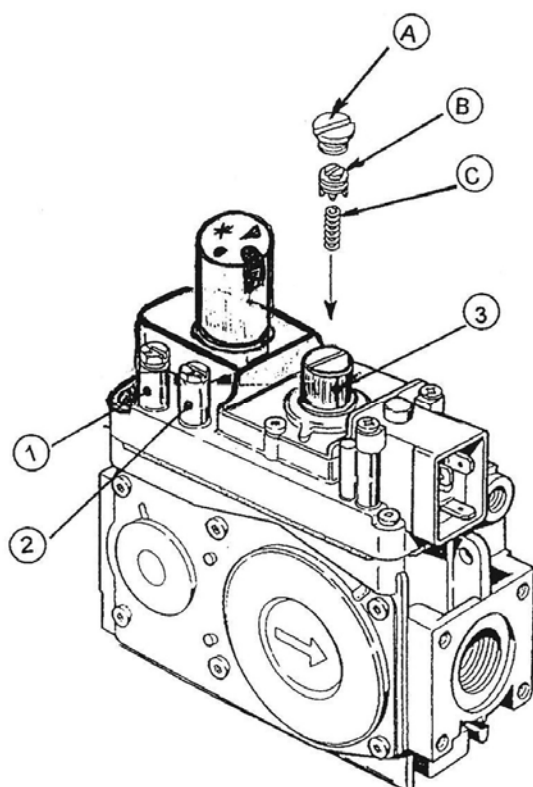
- 1 - Control lever
- 2 - Pressure regulator
- 3 - Pilot light of the gas adjusting screw
- 4 - Thermocouple outlet
- 5 - Predisposition in order to fasten all potential accessory
- 6 - Intake pressure tap
- 7 - Outtake pressure tap
- 8 - Solenoid
- 9 - Pilot light outlet
- 10 - Main gas outlet
- 11 - Holes (M5) for fixing connection
- 12 - Additional fixation point of the valve
- 13 - Alternative position connection thermocouple
- 14 - Safety magnetic stopper



Thermocouple assembling:

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

3.3.2 Disabling the pressure regulator:



- 1 - In put pressure plug
- 2 - Out put pressure plug
- 3 - Pressure regulator

- A - Access to the regulator screw
- B - Out put pressure set up screw
- C - Pressure regulator spring
- D - Regulator neutralization device

- The valve has a pressure regulator which switches off at factory and sealed.
- To neutralize the pressure regulator, remove the parts A-B-C.
- Put the part D (eventually take it on the original valve).

3.4 OVERHEATING SAFETY THERMOSTAT :

All fryers are equipped with a 220°C safety thermostat acting as a limiter in case of overheating or failure of the control thermostat. See § 2.7.1 User.

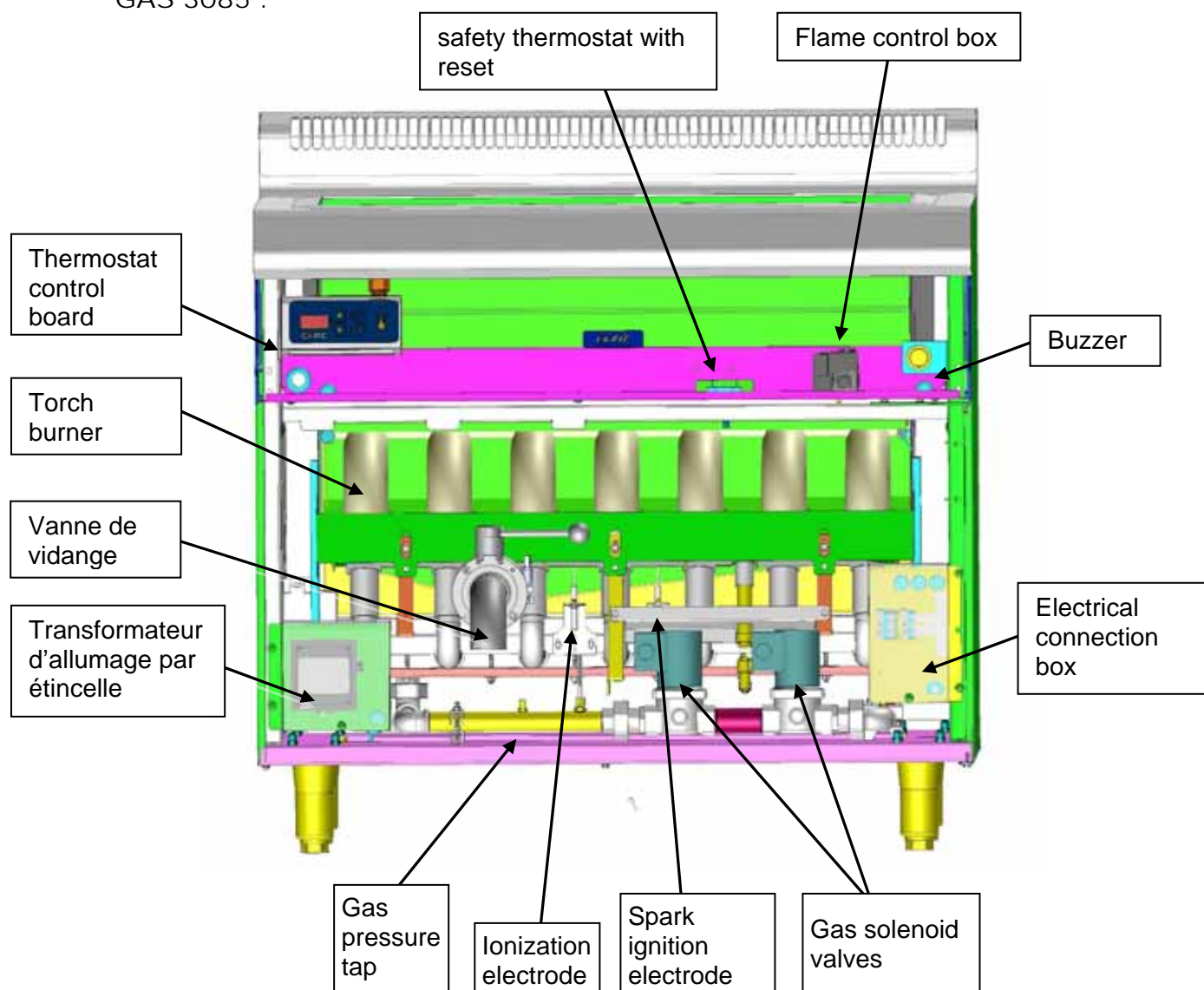
3.5 RESET FLAME FAULT GAS FRYER 3085 :

The 3085 gas fryer is equipped with a flame monitoring system by ionization. In the event of a lack of flame or ignition fault, the appliance goes into a safety mode and activates an audible alarm.

To reset the fault, press the RESET button (7) on the control board for 2 seconds (§ 2.4 User).

The device will then automatically attempt to switch on again.

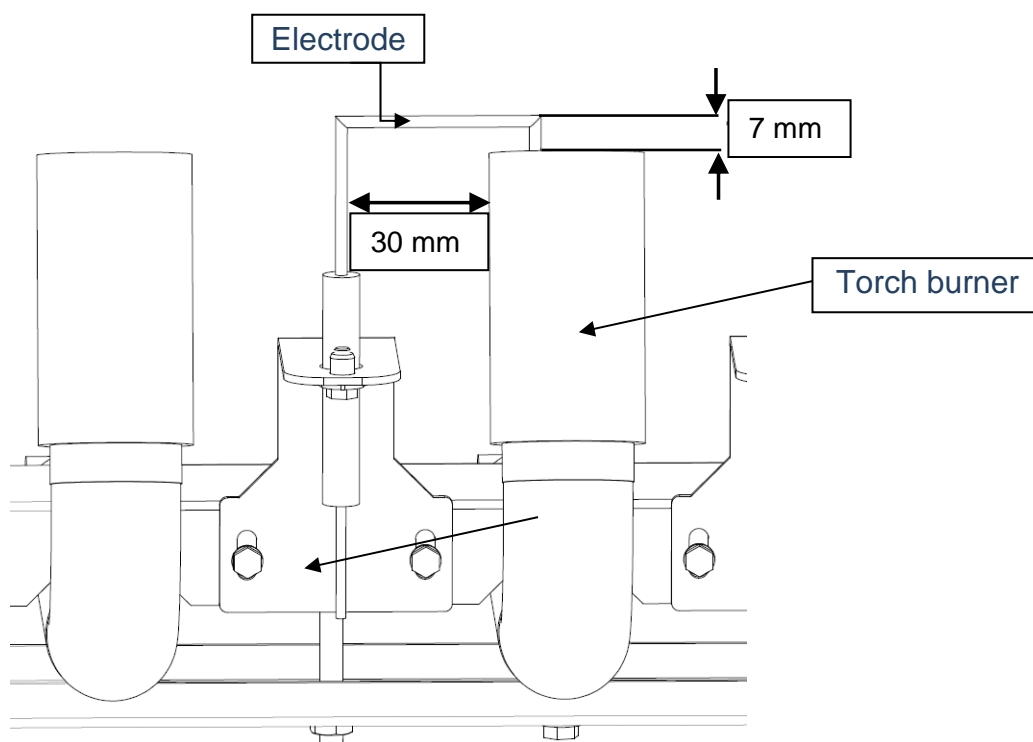
3.6 LOCATION OF THE DIFFERENT COMPONENTS ON FRYER GAS 3085 :



3.7 POSITIONING OF IGNITION AND IONIZATION ELECTRODES :

The device is equipped with an ignition electrode on the right and a flame control electrode on the left.

If you need to replace one of them, it is imperative to respect the position of the electrodes as shown in the diagram below. Afterwards, carry out a functional check.



3.8 DRAINING VALVE 3085 FRYER :

The drain valve is equipped with clamps.

In case of disassembly, act on the screw of the clamp while holding the body of the valve. to prevent the valve from falling off.



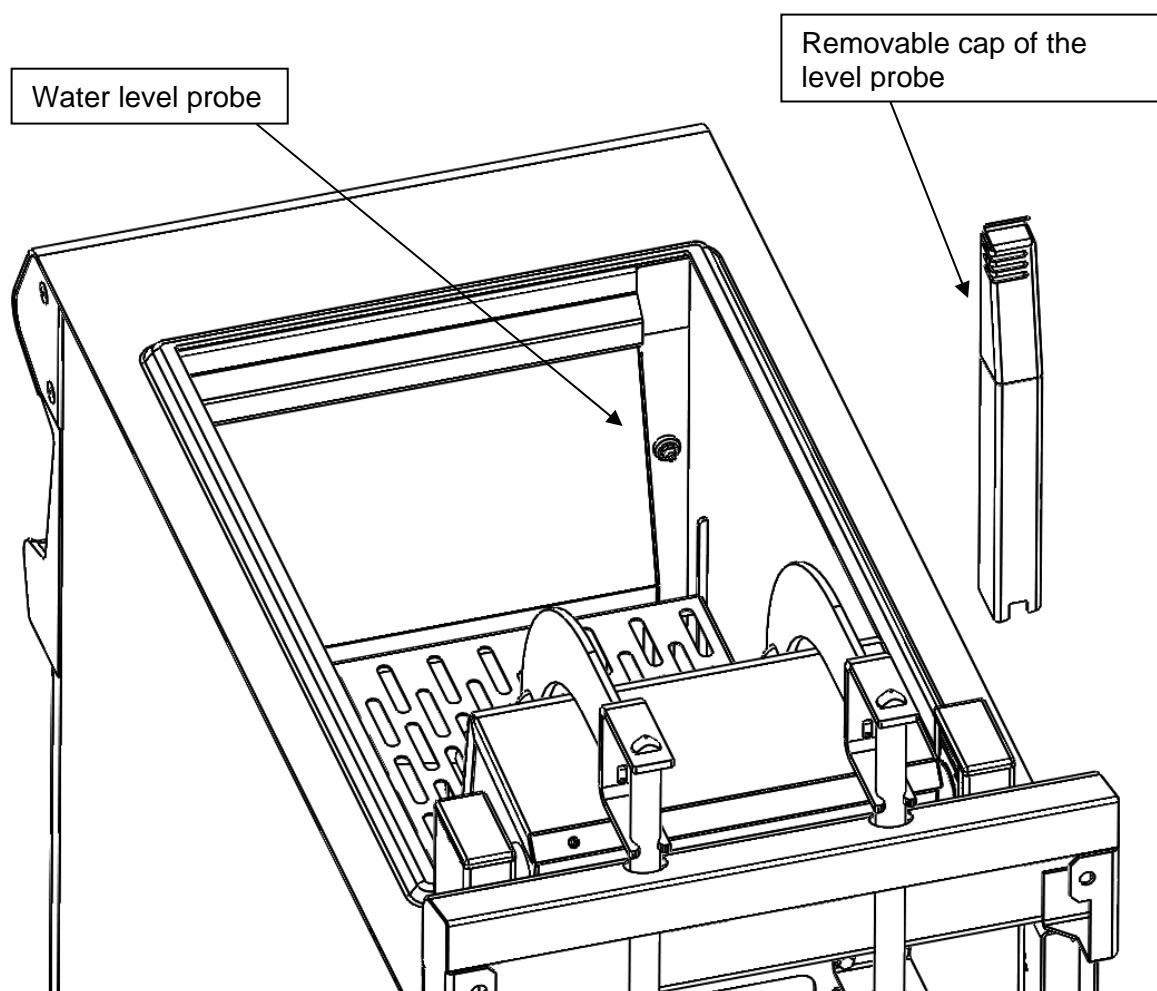
INSTALLER NOTICE

3.9 WATER LEVEL PROBE CLEANING OF THE CELTIC AND ARMEN PASTA COOKER:

The level probe is situated at the rear of the machine.
It is protected by a removable cover.
It is necessary to clean it after each service.
To do this, simply remove the protective cover by lifting it and clean the stainless steel part of the probe.

Do not forget to put the cover back on after cleaning.

- 1 – Cut off the electrical supply.
- 2 – Put off the removable chimney at the rear of the machine.
- 3 – Disconnect the wire of the level probe.
- 4 – Dismantle the level probe, lift vertically..
- 5 – Clean the probe.
- 6 – Check the unobstruction of the exhaust air copper pipe.
- 7 – Reassemble.



INSTALLER NOTICE

DESIGNATION	CODE	GAS			ELECTRIC						
		C10 AM10	C20 AM20	3085	AV15 AV815	C10 AM10	C20 AM20	AM11	3085	AV23 C12 AM12	AV31
Fryer basket	A401003									●	
Fryer basket	A401019										
Fryer basket	A401025		●								
½ Basket	A401028		●								
Fryer basket	A401030			●					●		
Fryer basket	A401068	●				●	●				
½ Basket	A401070	●			●	●	●				
Fryer sieve	A401072	●									
Pasta cooker basket	A401074							●			●
Fryer sieve	A402035		●								
Timer plastron	A504332							●			
Thermostat card plastron	A504336	●	●	●	●	●	●		●	●	
Pasta cooker plastron	A504480							●			
2 points of ignition	E050505	●	●	●							
Multifunction card	E050540	●	●	●	●	●	●	●	●	●	
Propeller fan	E050571		●								
Position contact	E054006				●	●	●	●		●	●
Level probe	E054062							●			
Pilot valve	E131002	●	●	●							
900W-230V resistance	E151935								●		
6 Kw tri 230 V resistance	E152035									●	
10 KW resistance	E152060				●	●	●				●
10 Kw CAP resistance	E152065							●			
Limiter thermostat	E401006	●	●	●	●	●	●		●	●	
Thermostat 30-110°C	E401015										●
Combined probe "J" d = 6	E403534	●	●	●	●	●	●	●	●	●	
Connection + olive d = 6	E403535	●	●	●	●	●	●	●	●	●	
Torch burner M1	G201505		●								
Torch burner BPMO	G201511	●									
Pilot light	G207529	●	●	●							
Ignition electrode	G207534	●	●	option							
Torch burner M1 angled	G201508			●							
Thermocouple	G401005	●	●	●							
"Nova switch"	G652232	●	●								
"Electrosit" valve	G652405			●							
"Nova" valve	G653028	●	●								
Needle valve	Q450512										●
Collector joint	I101004							●			
Nova joint valve	I101006			●							
Resistance joint	I101008			●	●	●	●	●	●		●
Double solenoid valve	L601005							●			●
Hose 450 mm drain	Q051047	●	●			●	●			●	
Drain jug	Q051080										
Draining valve	Q400720							●			
¼ T 20/27 valve	Q401005										
¼ T 36/34 valve	Q401016	●	●		●	●					
Drain valve 33/42	Q451011								●		
Drain valve 40/49	Q451015			●							
Drain valve	Q451110				●						●
Ignition or ionization electrodes	SEG207536			●							

SPARE PARTS

RISING OPTION

DESIGNATION	CODE	GAS			ELECTRIC						
		C10 AM10	C20 AM20	3085	AV15 AV815	C10 AM10	C20 AM20	AM11	3085	AV23 C12 AM12	AV31
Rising plastron	A504342		●				●	●			
Cylinder	E020510		●				●	●			
Multifunction card	E050540		●				●	●			

FILTER

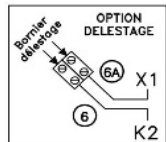
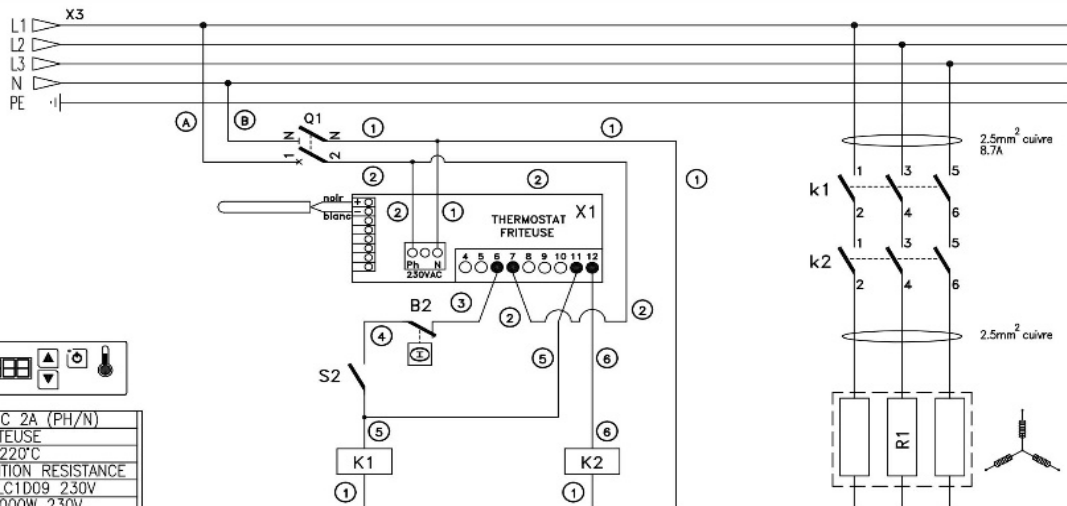
DESIGNATION	CODE	MODEL 35 / 80
Switch ON/OFF	E053530	●
1500 W heating element	E150818	Liquefaction
Moto pompe / power pump	E252010	●
30 – 85 ° C Thermostat	E401011	Liquefaction
30 - 110° C Thermostat	E401015	●
Fixed wheel 50	Q202001	●
Swivelling wheel 50	Q202002	●
Flexible pipe	R101050	●
Filter cloth	R101545	●

SALTING UNIT

DESIGNATION	CODE	Heating bottom	Infrared ramp
Switch On/OFF	E052510	●	
Luminous switch ON/OFF	E053530		●
Cap switch	E053532		●
Ceramic lamp 1000W	E150230		●
1000W – 230V Heating element	E150570	●	
LM112 green pilot light 230V	E202094	●	
LM112 orange pilot light 230V	E202095	●	
30-110°C Thermostat	E401015	●	
0-1-0-1 knob	Q104213M	●	
Measuring knob	Q104228M	●	
Multifunction card (AVEN)	E050540	●	

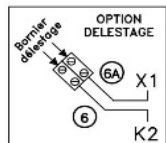
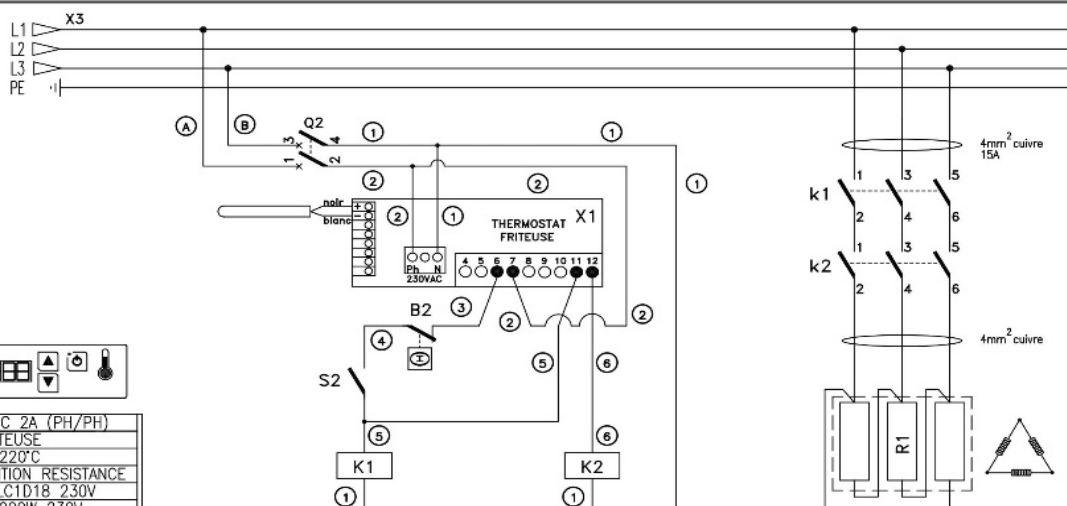
ELECTRIC DIAGRAMS

400V TRI+N+T



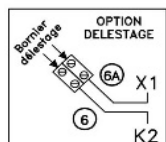
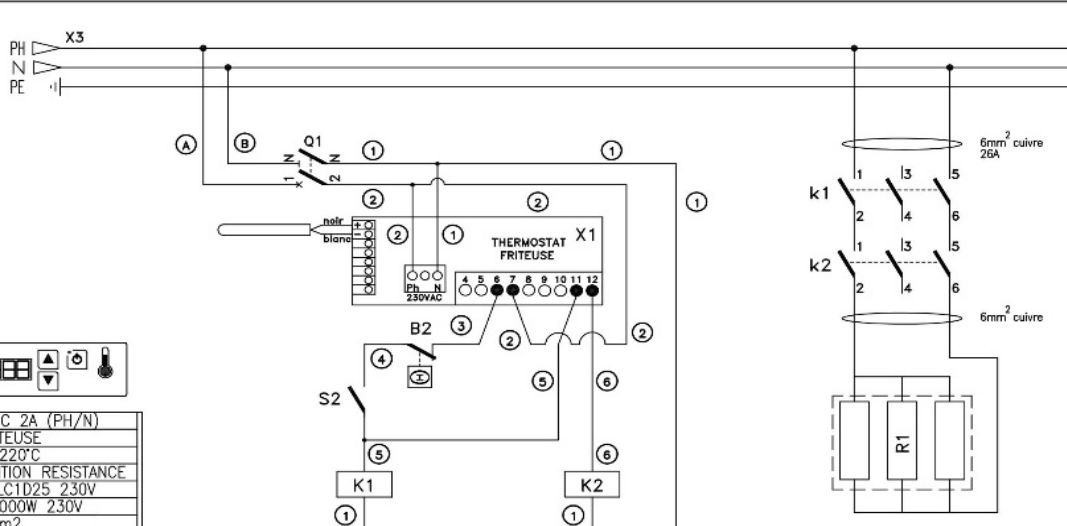
Q1	DISJONCTEUR C 2A (PH/N)
X1	CARTE TH FRITEUSE
B2	TH SECURITE 220°C
S2	CAPTEUR POSITION RESISTANCE
K1/K2	CONTACTEUR LC1D09 230V
R1	RESISTANCE 6000W 230V
X3	BORNIER 6mm2

230V TRI+T



Q2	DISJONCTEUR C 2A (PH/PH)
X1	CARTE TH FRITEUSE
B2	TH SECURITE 220°C
S2	CAPTEUR POSITION RESISTANCE
K1/K2	CONTACTEUR LC1D18 230V
R1	RESISTANCE 6000W 230V
X3	BORNIER 10mm2

230V MONO+T



Q1	DISJONCTEUR C 2A (PH/N)
X1	CARTE TH FRITEUSE
B2	TH SECURITE 220°C
S2	CAPTEUR POSITION RESISTANCE
K1/K2	CONTACTEUR LC1D25 230V
R1	RESISTANCE 6000W 230V
X3	BORNIER 10mm2

AM12 C12 AV23 FRITEUSE ELECTRIQUE DIGITAL 6KW

DATE: 25/01/13

DESSIN: RICHARD

SCHEMA: comm.

Indice: C



5 RUE HAROUN TAZIEFF
29556 QUIMPER CEDEX 9
TEL: 02.98.64.77.00

Modifie par: RICHARD

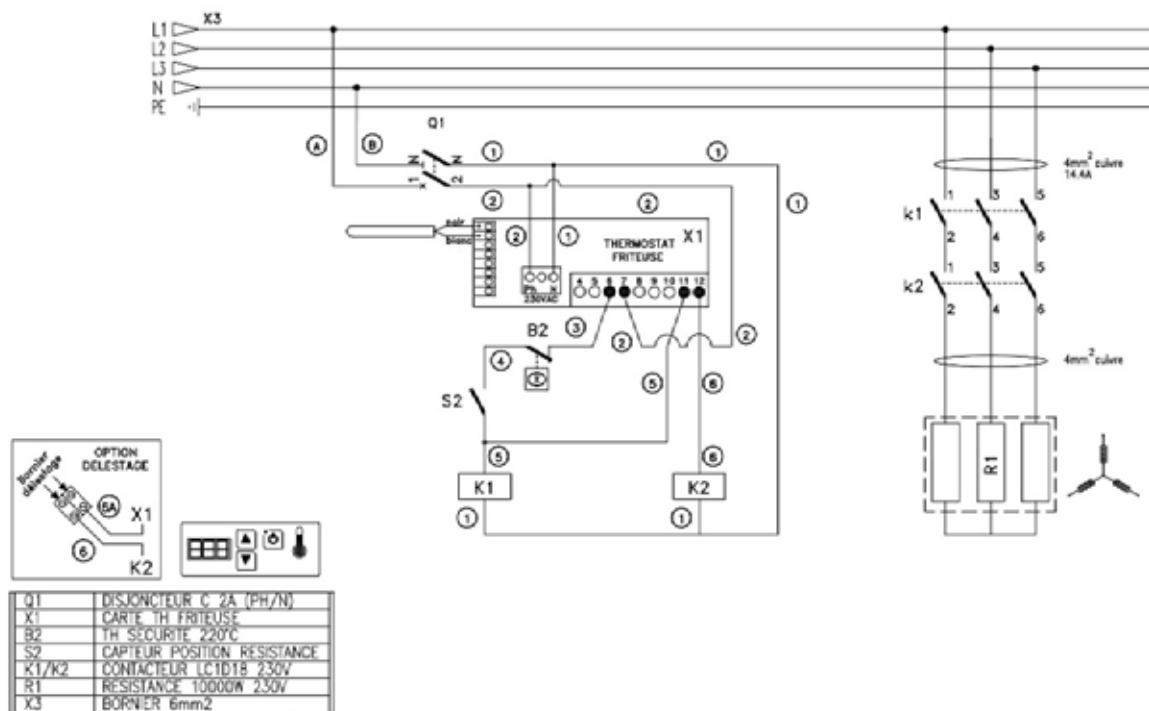
le: 02/09/19

ArMen

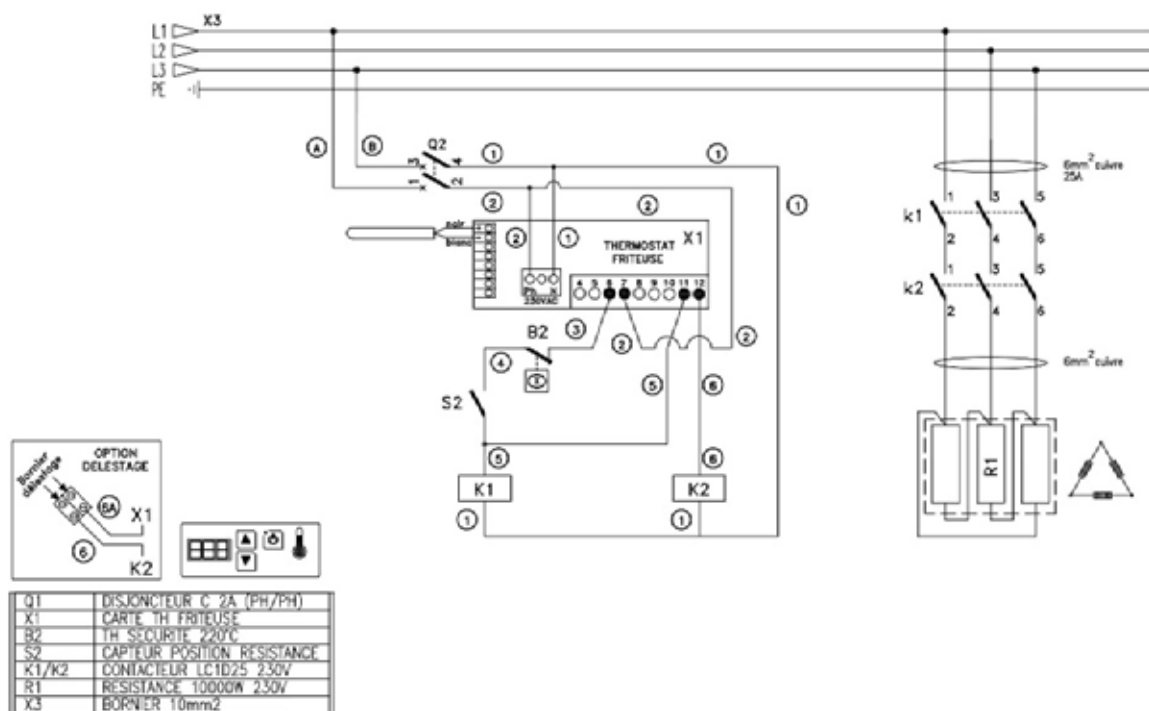
EL291234

ELECTRIC DIAGRAMS

400V TRI+N+T



230V TRI+T



AV15 AV815 FRITEUSE ELECTRIQUE 10KW

DATE: 02/09/19

DESSIN: RICHARD

SCHEMA: comm.

Indice: A

CAPIC

5 RUE HAROUN TAZIEFF
29555 QUIMPER CEDEX 9
TEL:02.98.64.77.00

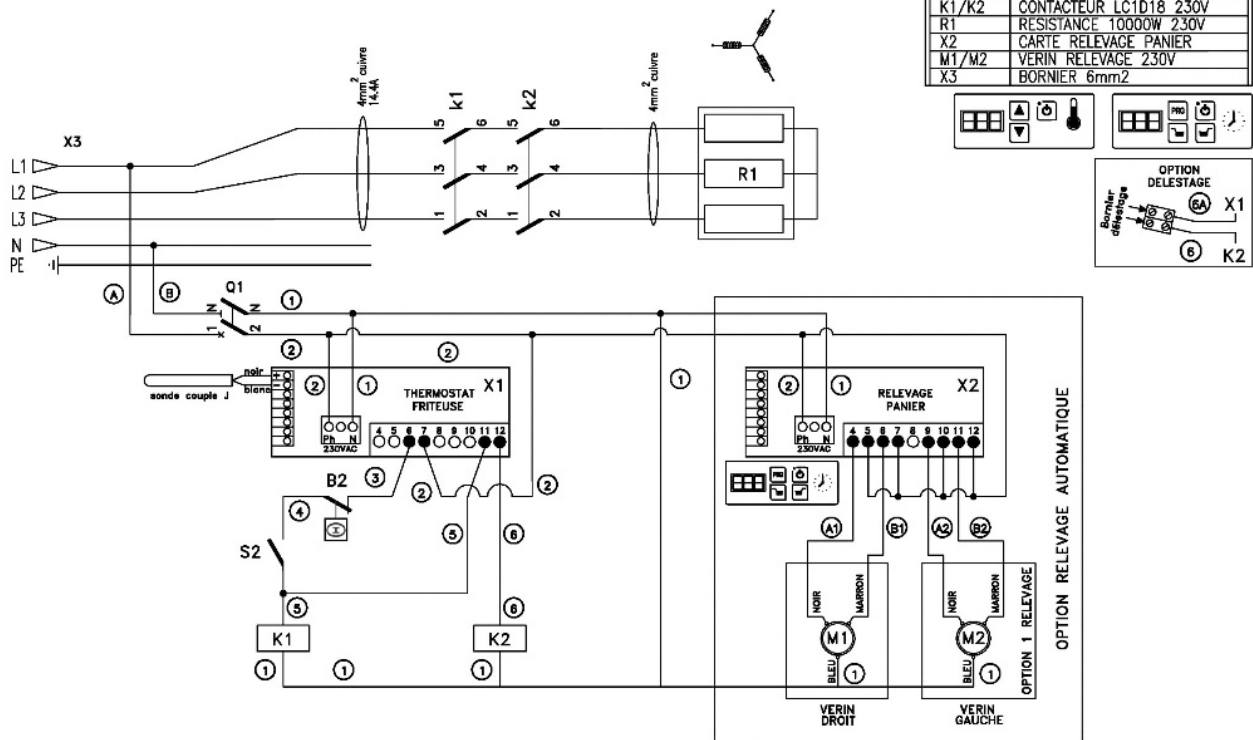
Modifie par:
le:

ArMen

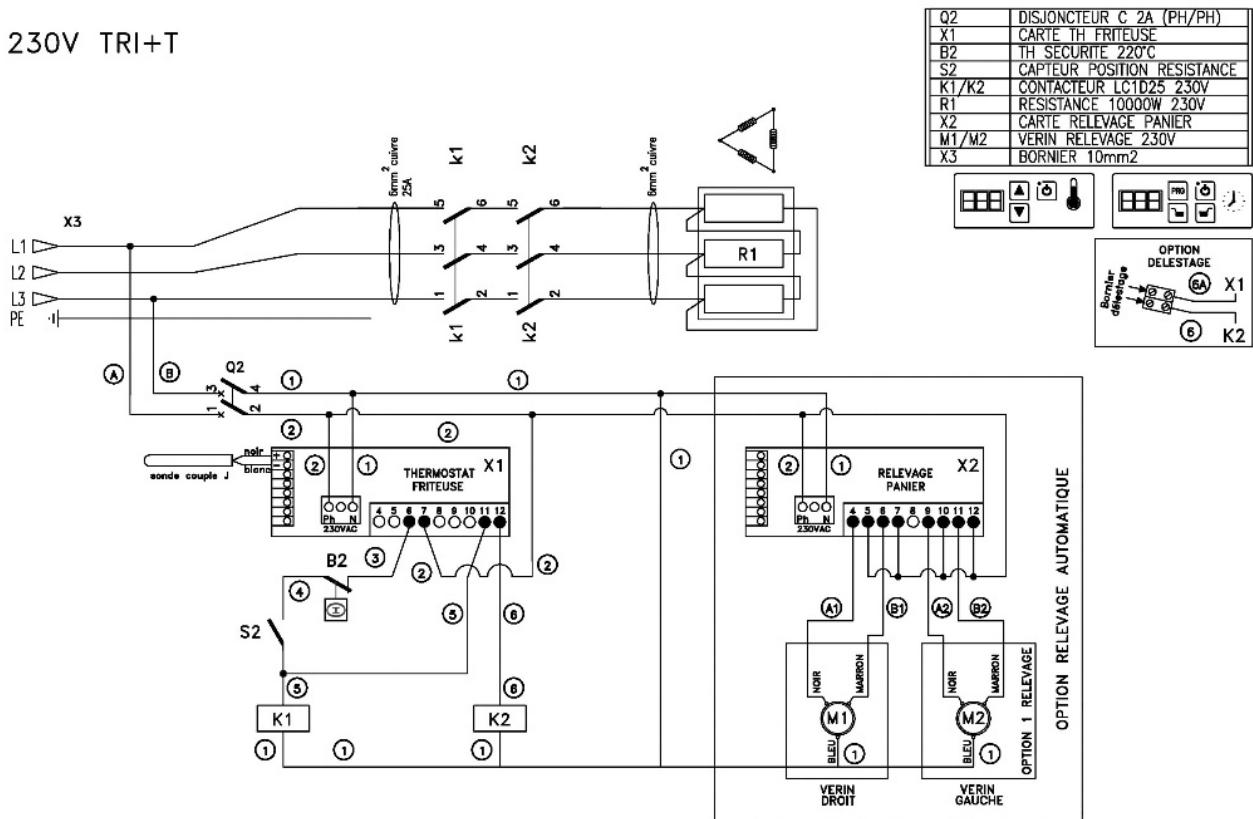
EL541031

ELECTRIC DIAGRAMS

400V TRI+N+T



230V TRI+T

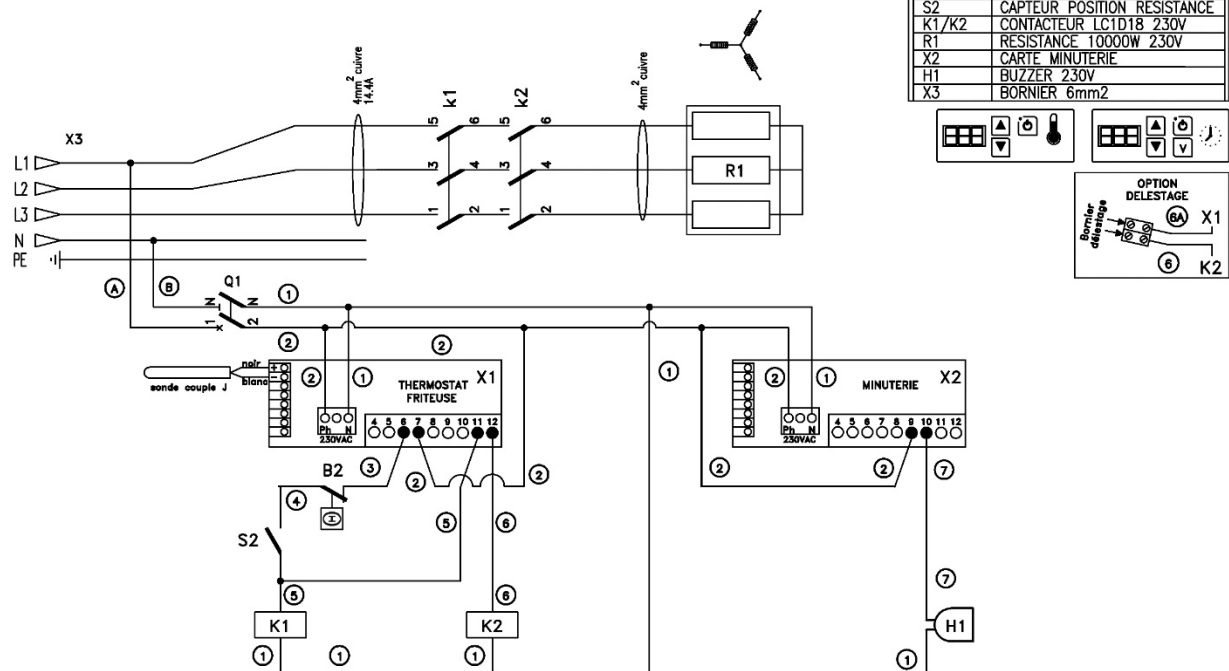


AM10 C10 FRITEUSE ELECTRIQUE 10KW

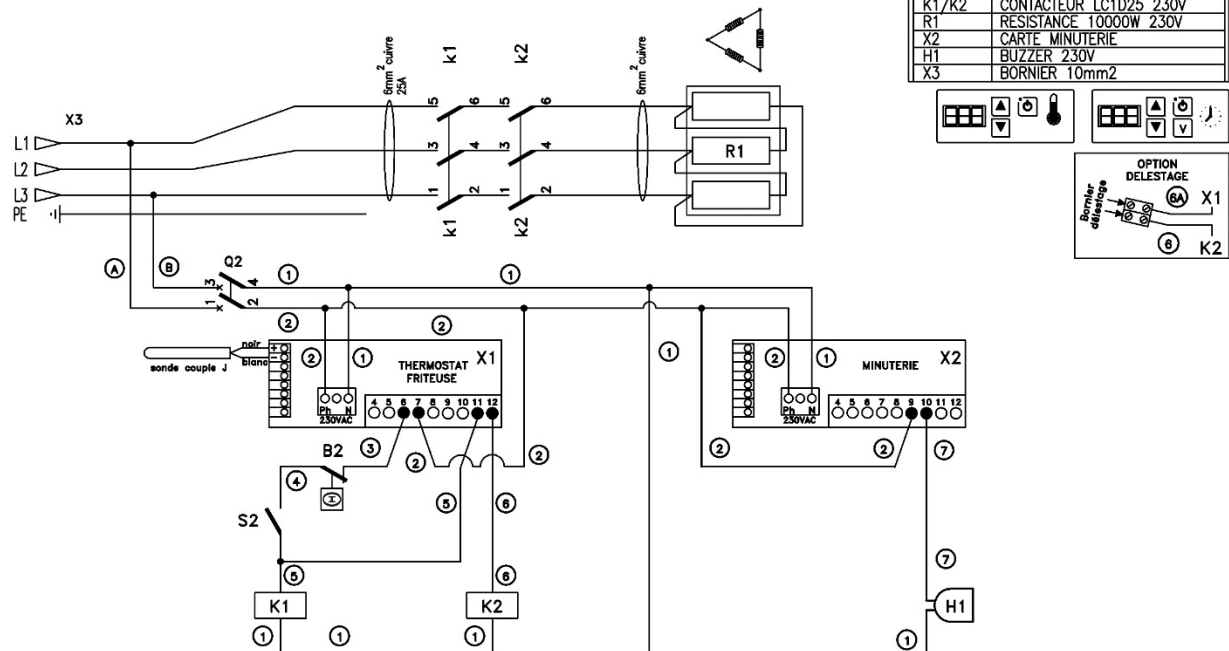
FI 291033

ELECTRIC DIAGRAMS

400V TRI+N+T



230V TRI+T



AM10 C10 FRITEUSE ELECTRIQUE 10KW AVEC MINUTERIE FIN DE CUISSON

DATE: 08/02/11

DESSIN: RICHARD

SCHEMA: comm.

Indice: B

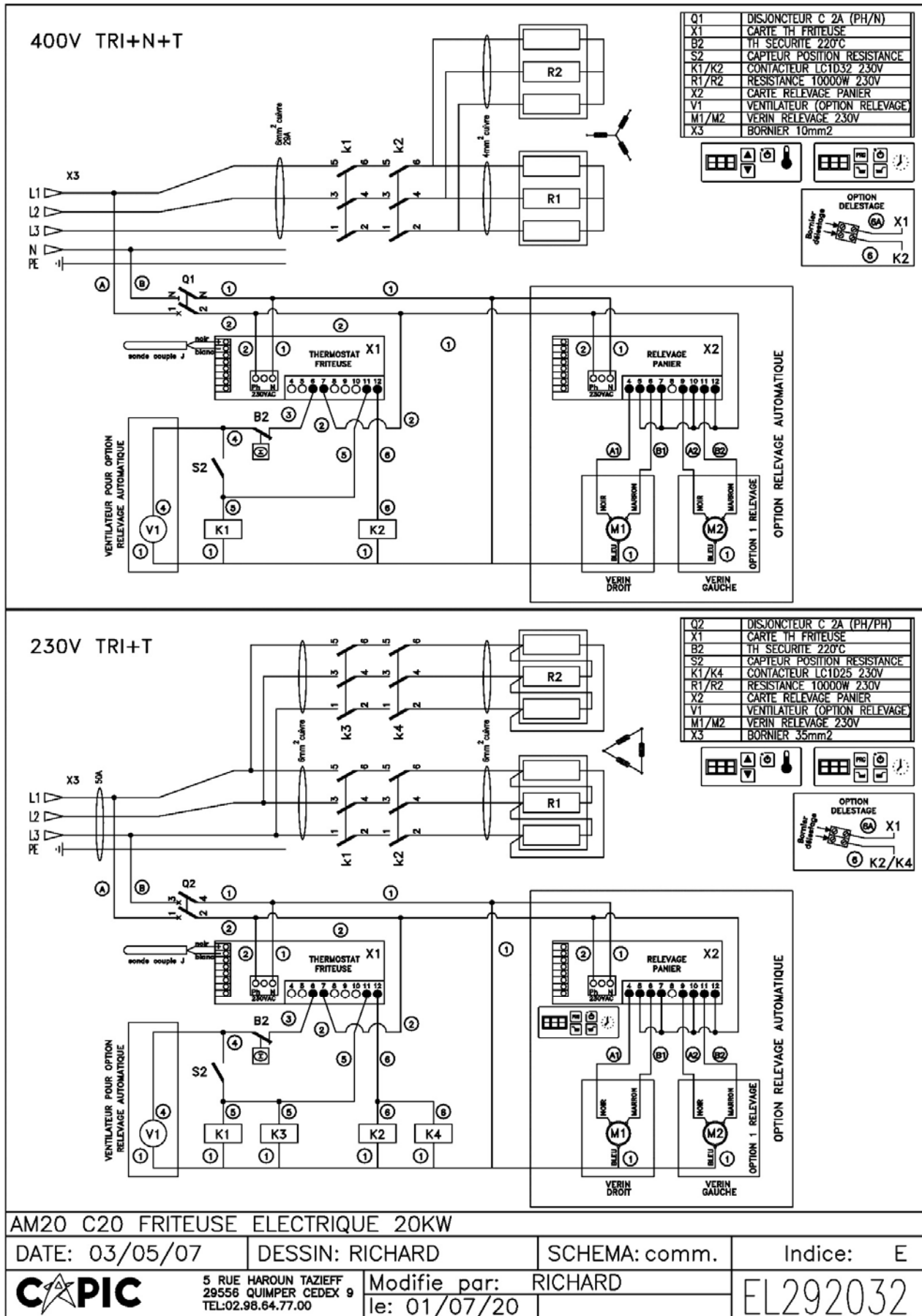
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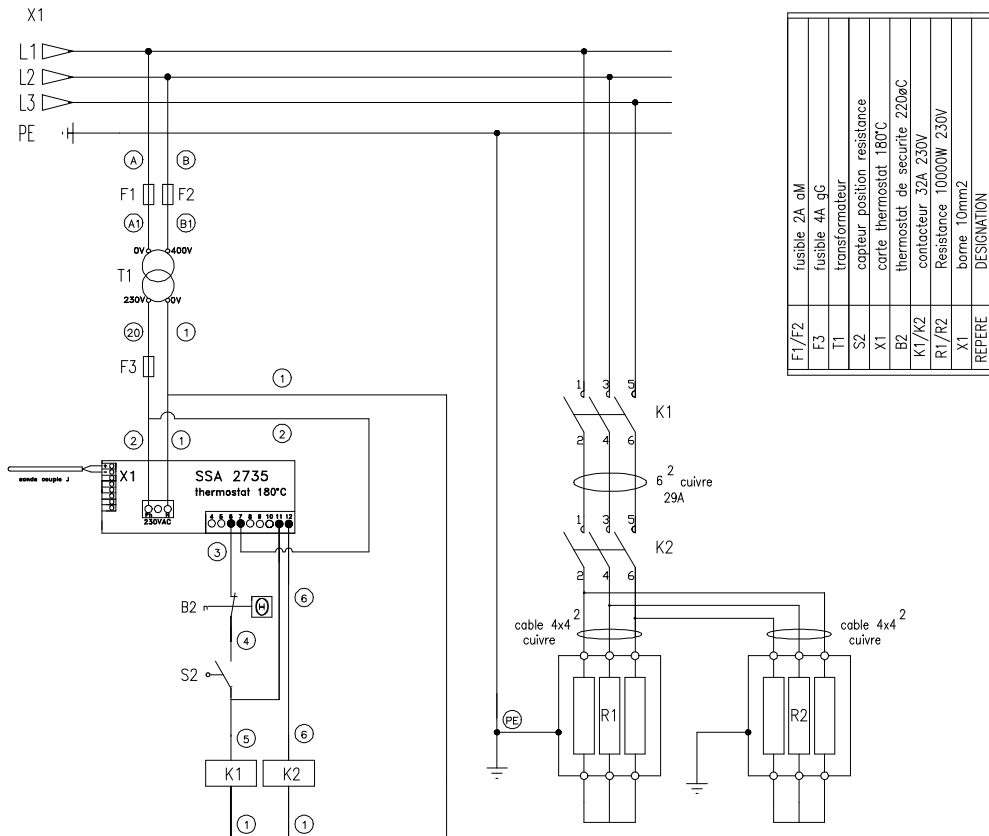
5 RUE HAROUN TAZIEFF
29556 QUIMPER CEDEX 9
TEL: 02.98.64.77.00

Modifié par: RICHARD
le: 21/06/22

EL291038

ELECTRIC DIAGRAMS






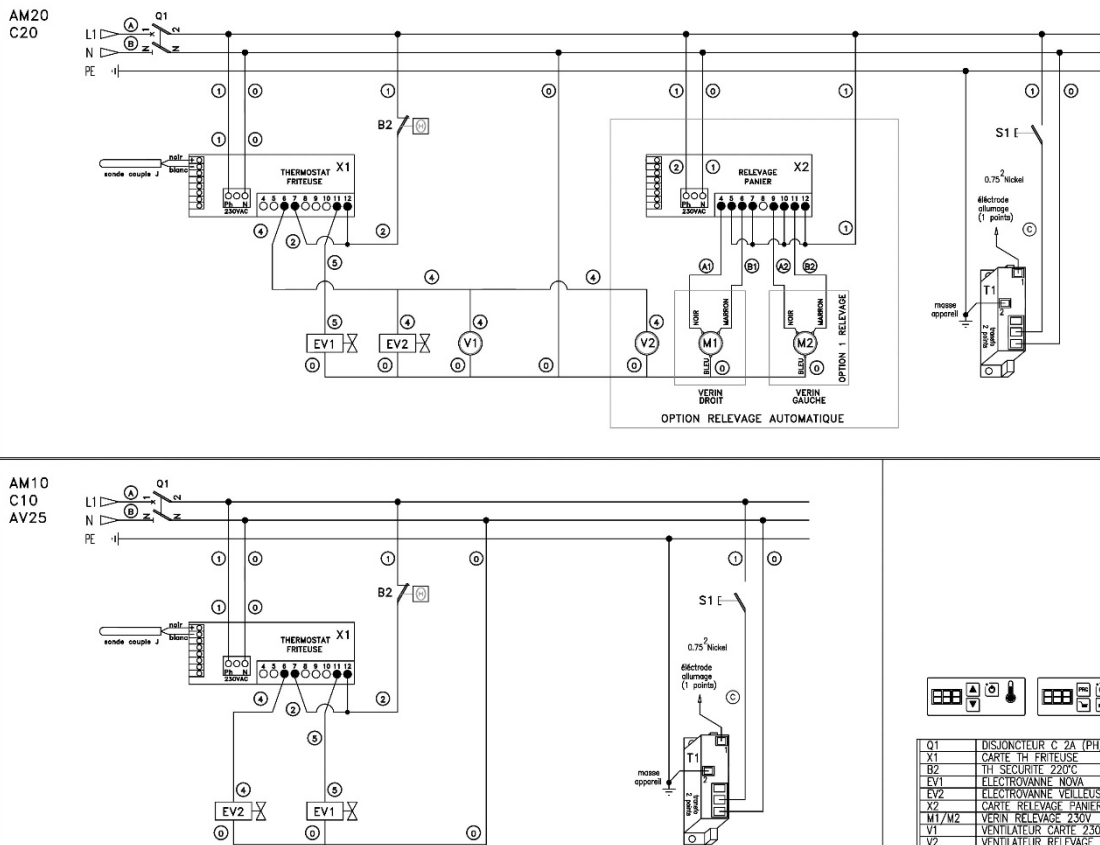
F1/F2	fusible 2A oM
F3	fusible 4A gG
T1	transformateur
S2	capteur position resistance
X1	carte thermostat 180°C
B2	thermostat de securite 220oC
K1/K2	contacteur 32A 230V
R1/R2	Resistance 10000W 230V
X1	borne 10mm2
REPERE	DESIGNATION

AM20 FRITEUSE ELECTRIQUE CARTE ELECTRONIQUE 400V TRI+T

DATE: 04/03/13	DESSIN: RICHARD	SCHEMA: comm.
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	69, avenue des sports 21 de l'hippodrome ...	Modifie par:
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	e: 29195@quimper.ceDEX.fr Tel. 02.98.52.06.47	ArMer
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Q1	DISJONCTEUR C 2A (PH/N)
X1	CARTE TH FRITEUSE
B2	TH SECURITE 220°C
EV1	ELECTROVANNE NOVA
EV2	ELECTROVANNE VIEILLEUSE
X2	CARTE RELEVAGE PANIER
M1/M2	VERIN RELEVAGE 230V
V1	VENTILATEUR CARTE 230V
V2	VENTILATEUR RELEVAGE 230V
S1	POUSOIR D'ALLUMAGE
T1	TRANSFO D'ALLUMAGE

AM10 C10 AV25 AM20 C20 FRITEUSE GAZ

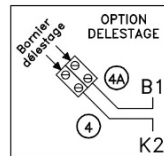
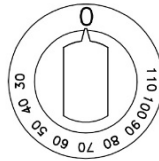
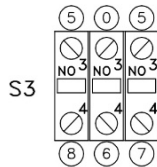
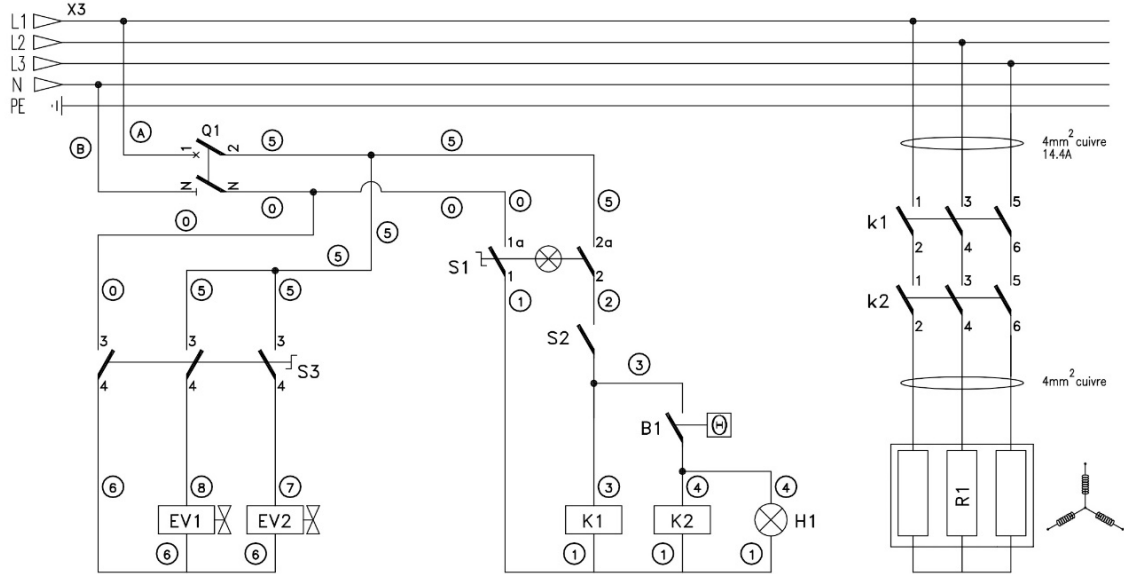
DATE: 03/05/07	DESSIN: RICHARD
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CADIC
5 RUE HAROUN TAZIEFF
29556 QUIMPER CEDEX 9
Modifie par:

2000 QUIMPERA CLOVER 9
TEL:02.98.64.77.00
le: 02/09/

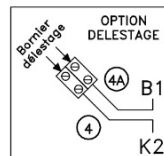
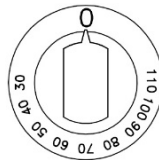
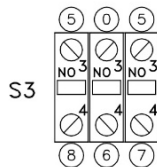
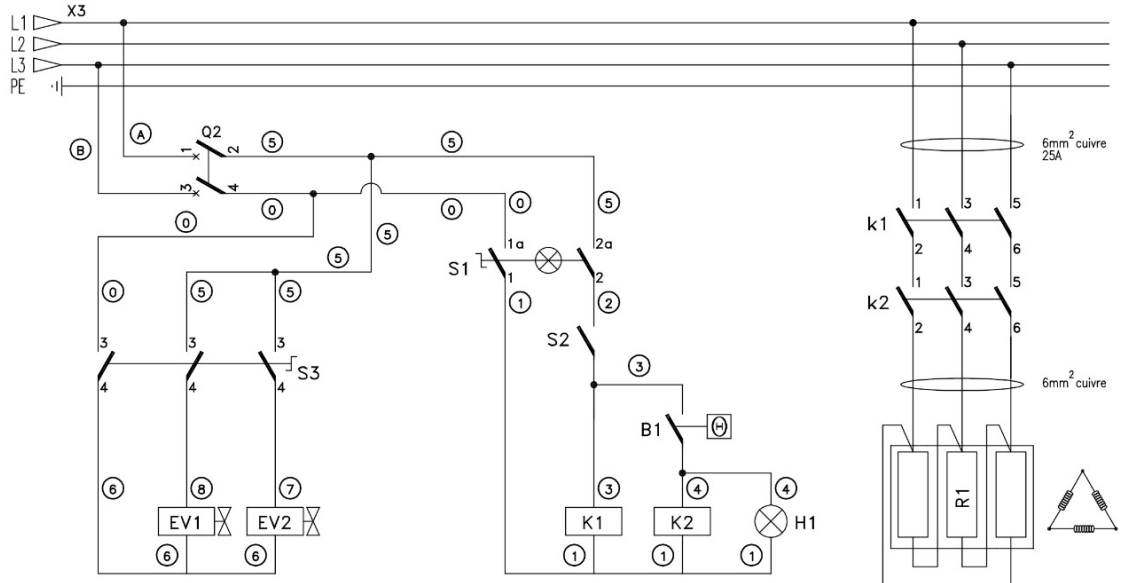
ELECTRIC DIAGRAMS

400V TRI+N+T



Q1	DISJONCTEUR C 2A (PH/N)
S1	INTER LUMINEUX MARCHÉ/ARRÊT
S2	CAPTEUR POSITION RESISTANCE
B1	THERMOSTAT 30-110°C
K1/K2	CONTACTEUR LC1D18 230V
R1	RESISTANCE 10000W 230V
H1	VOYANT CHAUFFE VERT 230V
S3	INTER 3 POSITIONS
EV1	ELECTROVANNE REMPLISSAGE RAPIDE 230V
EV2	ELECTROVANNE BALAYAGE CUISSON 230V
X3	BORNIER 6mm2

230V TRI+T



Q1	DISJONCTEUR C 2A (PH/PH)
S1	INTER LUMINEUX MARCHÉ/ARRÊT
S2	CAPTEUR POSITION RESISTANCE
B1	THERMOSTAT 30-110°C
K1/K2	CONTACTEUR LC1D25 230V
R1	RESISTANCE 10000W 230V
H1	VOYANT CHAUFFE VERT 230V
S3	INTER 3 POSITIONS
EV1	ELECTROVANNE REMPLISSAGE RAPIDE 230V
EV2	ELECTROVANNE BALAYAGE CUISSON 230V
X3	BORNIER 6mm2

AV31 CUISEUR A PATES 10KW

DATE: 08/10/19

DESSIN: RICHARD

SCHEMA: comm.

Indice: A

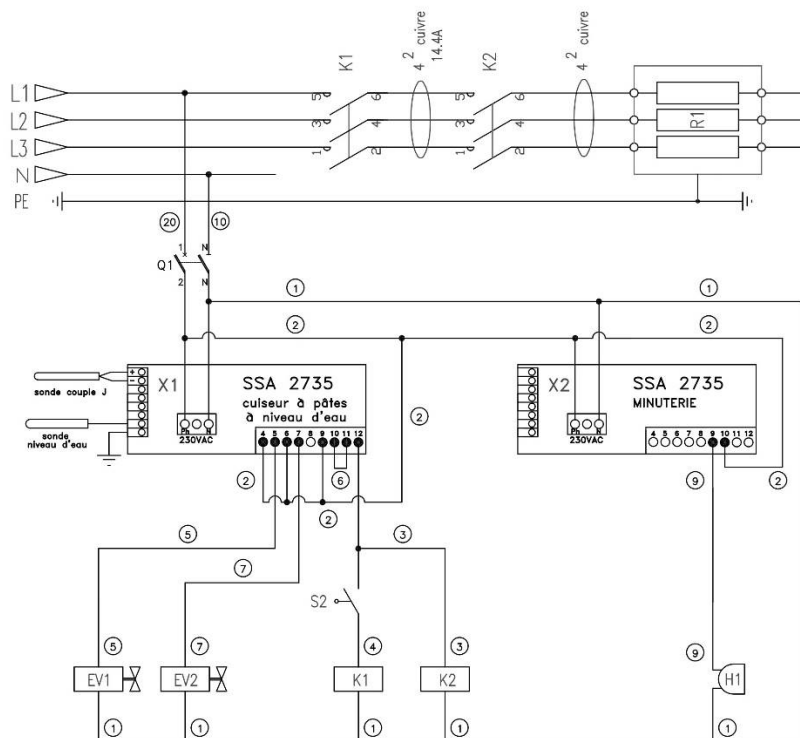
CAPIC

5 RUE HAROUN TAZIEFF
29556 QUIMPER CEDEX 9
TEL: 02.98.64.77.00

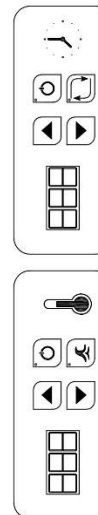
Modifie par:
le:

EL541131

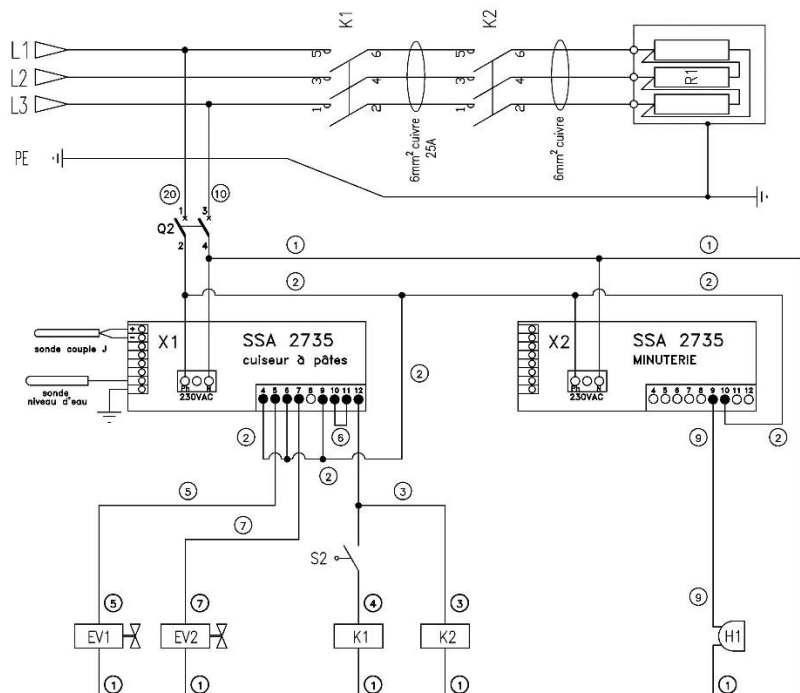
ELECTRIC DIAGRAMS



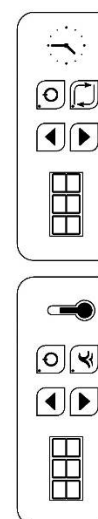
Q1	disjoncteur C 2A
X1	carte cuiseur à pâtes à niveau d'eau
X2	carte minuterie
S2	capteur position résistance
K1/K2	contacteur 18A 230V
EV1	électrovanne eau automatique 230V
EV2	électrovanne eau baignoire 230V (obvise)
H1	Buzzer 230V
R1	Résistance 1000W 230V
R2	Résistance 1000W 230V
X3	borne 6mm ²
REPERE	DESIGNATION



AM11 CUISEUR A PATES ELECTRIQUE 10KW 400V TRI+N+T	SCHEMA: comm.	Indice: D
DATE: 26/06/07	DESSIN: RICHARD	Modifie par: RICHARD
5 RUE HAROUN TAZIEFF 29556 QUIMPER CEDEX 9 TEL:02.98.64.77.00	ArMen	EL291132

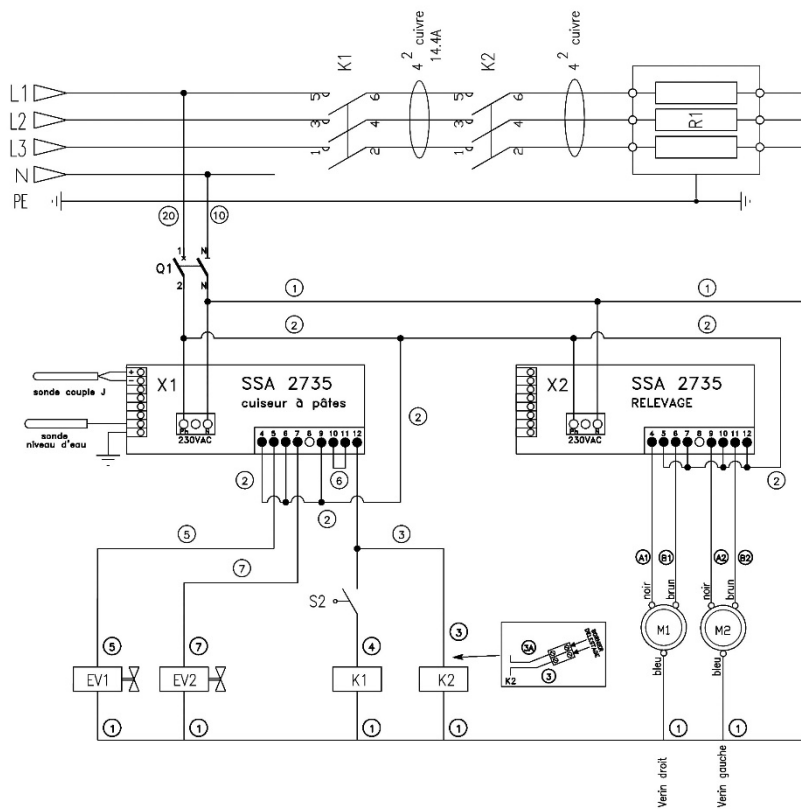


Q2	disjoncteur C 2A (2P+T)
X1	carte cuiseur à pâtes
X2	carte minuterie
S2	capteur position résistance
K1/K2	contacteur 25A 230V
EV1	électrovanne eau automatique 230V
EV2	électrovanne eau baignoire 230V (obvise)
H1	Buzzer 230V
R1	Résistance 1000W 230V
R2	Résistance 1000W 230V
X3	borne 6mm ²
REPERE	DESIGNATION

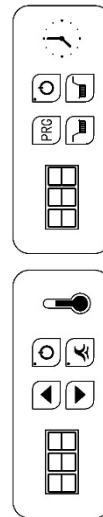


AM11 C11 CUISEUR A PATES 10KW 230V TRI+T	SCHEMA: comm.	Indice: E
DATE: 26/06/07	DESSIN: RICHARD	Modifie par: RICHARD
5 RUE HAROUN TAZIEFF 29556 QUIMPER CEDEX 9 TEL:02.98.64.77.00	ArMen	EL291131

ELECTRIC DIAGRAMS



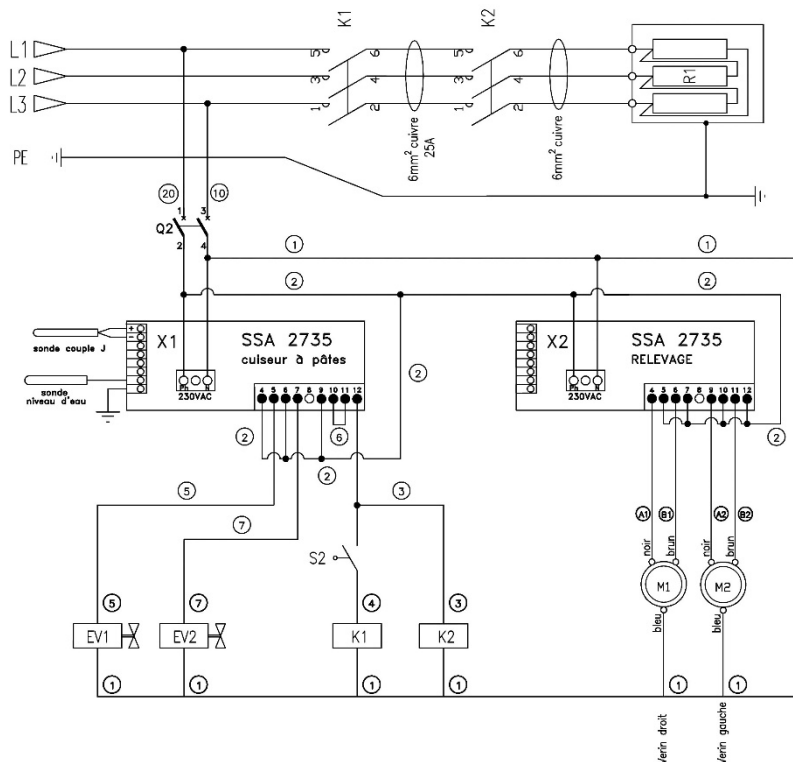
Q1	déjoncteur C 2A
X1	carte cuisur à pâtes
X2	carte relevage
S2	contact 18A 230V
K1/K2	contacteur 18A 230V
EV1	electrovanne eau automatique 230V
EV2	electrovanne eau bologne 230V (robnet)
M1/M2	verin de relevage
R1	Resistance 1000W 230V
X3	Borne 6mm2
REPERE	DESIGNATION



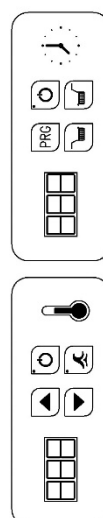
AM11 C11 CUISEUR A PATES AVEC RELEVAGE PANIERS 10KW 400V TRI+N+T

DATE: 16/01/13 DESSIN: RICHARD SCHEMA: comm. Indice: c

Modifie par: RICHARD
le: 07/01/19
ArMen EL291136



Q2	déjoncteur C 2A (2P4)
X1	carte cuisur à pâtes
X2	carte relevage
S2	contact 25A 230V
K1/K2	contacteur 25A 230V
EV1	electrovanne eau automatique 230V
EV2	electrovanne eau bologne 230V (robnet)
M1/M2	verin de relevage
R1	Resistance 1000W 230V
X3	Borne 6mm2
REPERE	DESIGNATION

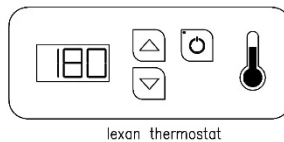
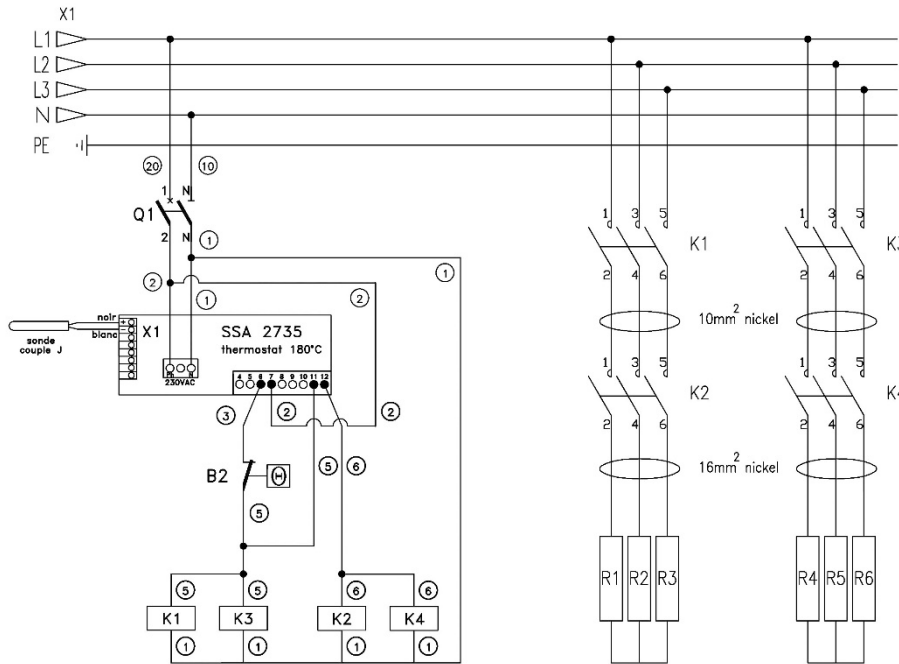


AM11 C11 CUISEUR A PATES AVEC RELEVAGE PANIERS 10KW 230V TRI+T

DATE: 20/03/13 DESSIN: RICHARD SCHEMA: comm. Indice: c

Modifie par: RICHARD
le: 07/01/19
ArMen EL291137

ELECTRIC DIAGRAMS



lexan thermostat

Q1	disjoncteur C 2A
X1	carte thermostat 180°C
B2	thermostat de securite 220°C
K1/K4	contacteur 40A 230V
R1/R6	Resistance 9000W 230V
X1	borne 35mm2
REPERE	DESIGNATION

FRITEUSE 3085 ELECTRIQUE 400V TRI+N+T

DATE: 03/12/2018 DESSIN: RICHARD

SCHEMA: comm.

Indice: A

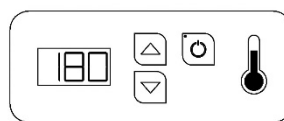
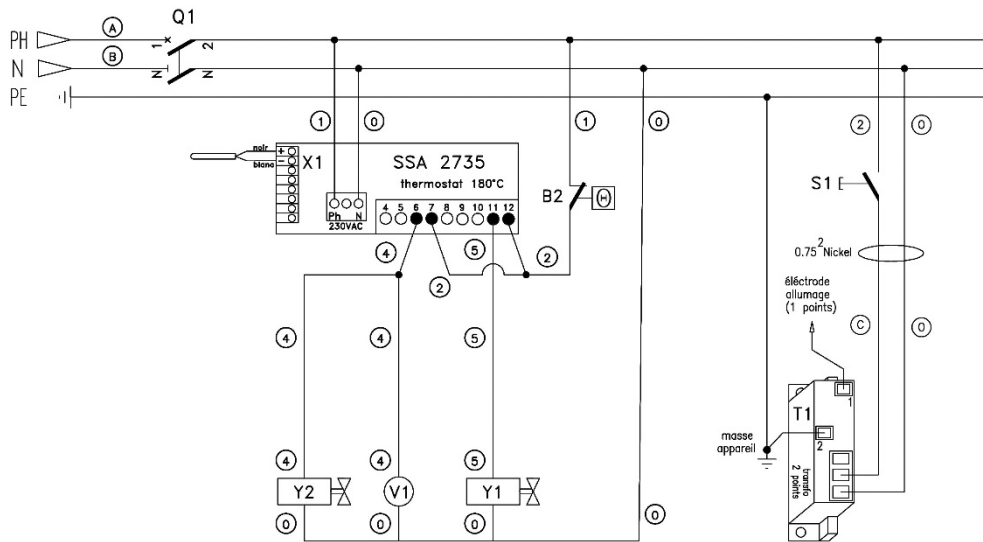
EL010901

ArMen

Modifie par:

5 RUE LAROUS TAIZEY
29506 QUIMPER CEDEX 9
TEL: 02 98 64 77 00

CAPIC



lexan thermostat

Q1	DISJONCTEUR 2A
X1	CARTE THERMOSTAT 180°C
B2	THERMOSTAT DE SECURITE 220°C
Y1	ELECTROVANNE ELECTROSIT
Y2	ELECTROVANNE VEILLEUSE
V1	VENTILATEUR
S1	POUSSOIR ALLUMAGE ELECTRIQUE
T1	TRANSFO D'ALLUMAGE

3085 GAZ

DATE: 26/10/18 DESSIN: RICHARD

SCHEMA: comm.

Indice: A

EL010902

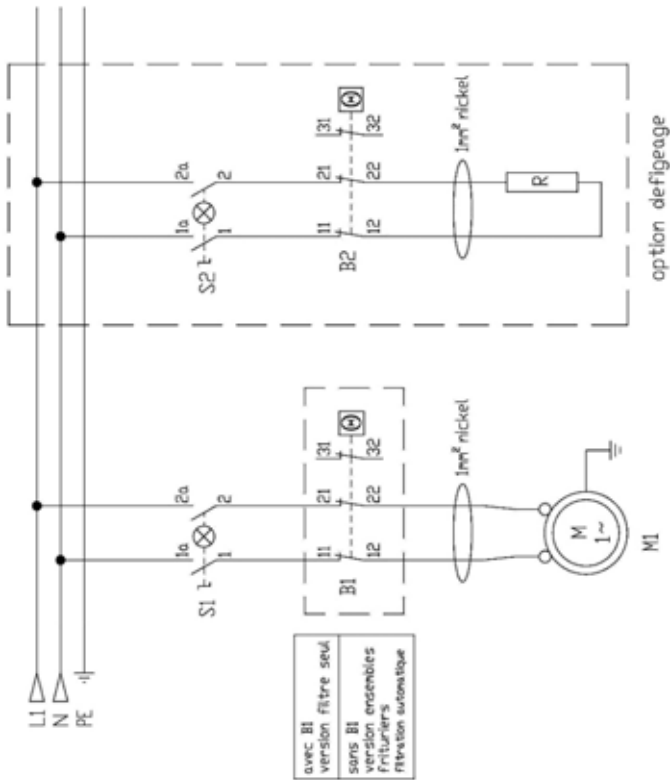
ArMen

Modifie par:

15 Rue LAROUS TAIZEY
29506 QUIMPER CEDEX 9
Tel. 02 98 64 77 00

CAPIC

ELECTRIC DIAGRAMS



S1	E053530	Inter M/A
B1	E401015	thermostat 110°C
S2	E053530	Inter M/A de l'égeage
B2	E401011	thermostat 85°C
R	E150818	resistance 1500W 230V
M	E252010	moteur pompe

FILTRE A HUILE

DATE:07/07/97

Indice: C

SCHEMA: comm.

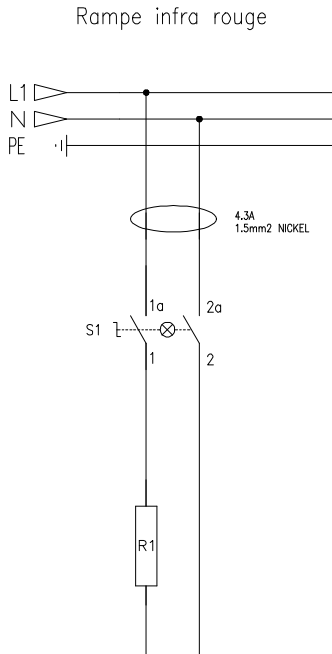
Modifié par:
le: 10/04/18

Modifié par: RICHARD

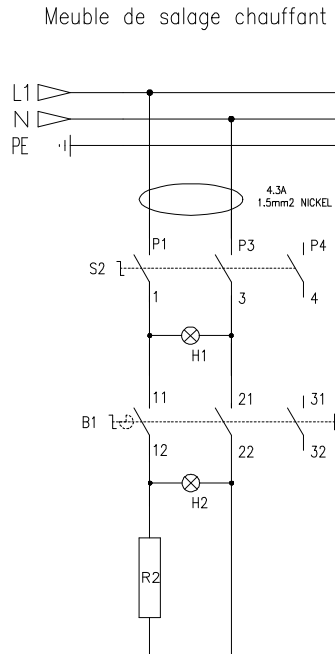
Modifié par:
le: 10/04/18

Avenue Saint Denis 8/P413
75003 QUINCEZ CEDEX
Tel. 06 50 13 46
Telex: 9407607 Telexphone 96 52 36 43

Avenue Saint Denis 8/P413
75003 QUINCEZ CEDEX
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Telex: 9407607 Telexphone 96 52 36 43



S1	commutateur marche/arret lumineux
R1	Rampe infra rouge 1000W 230V
REPERE	DESIGNATION



B1	thermostat 30-110°C
H1	voyant de marche orange 230V
H2	voyant de chauffe vert 230V
S2	commutateur marche/arret
R2	Résistance 1000W 230V
REPÈRE	DESIGNATION

MEUBLE DE SALAGE 1000W ET RAMPE INFRA ROUGE 1000W 230V MONO+T

DESSIN: RICHARD	SCHEMA: comm.
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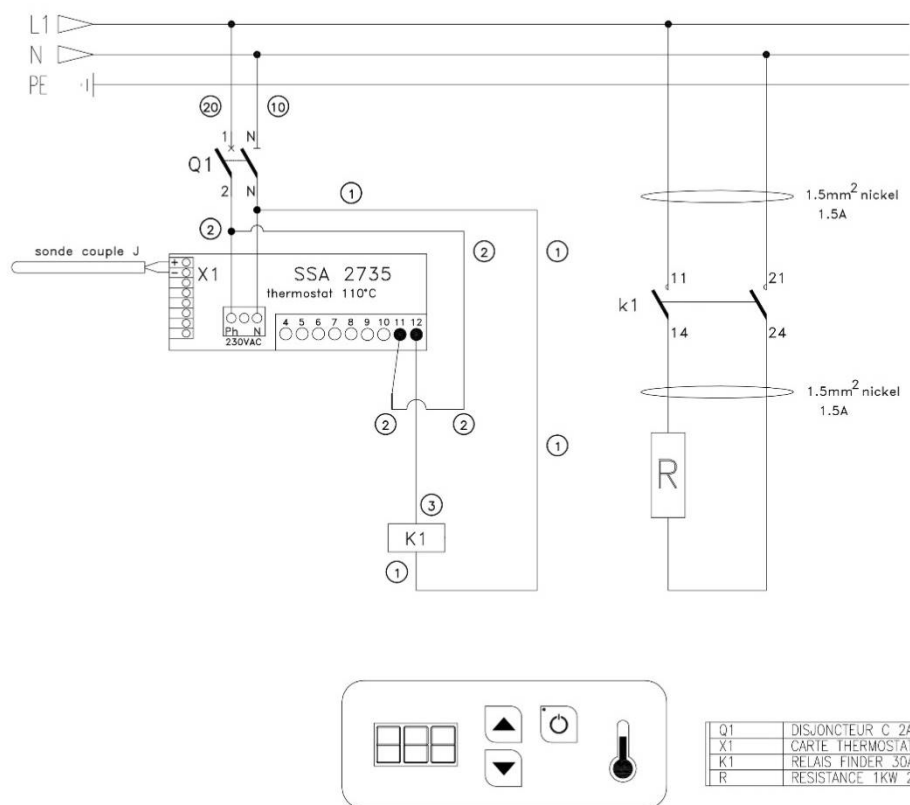
Indice:

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

Modifie par:
le: 12/03/12

ArMen

ELECTRIC DIAGRAMS



AV8 MEUBLE DE SALAGE 1KW 230V mono+T

DATE: 30/09/19 DESSIN: RICHARD

SCHEMA: comm.

Modifie par:

5 RUE MAROUN TAIEFF
29556 QUIMPER CEDEX 9
TEL: 02.98.64.77.00

le:

Indice: A

EL542311

CAPIC