

# KETTLES



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

# **S U M M A R Y**

## **GOODS RECEIPT**

## **USER MANUAL**

### **1 - INSTALLATION**

### **2 - UTILIZATION**

- 2.1 General instructions
- 2.2 Gas direct heating
- 2.3 Gas direct heating  
thermostatic regulation (option)
- 2.4 Electric direct heating
- 2.5 Electric direct heating  
thermostatic regulation (option)
- 2.6 Thermostatic regulation kettle mode
- 2.7 Gas bain marie kettle
- 2.8 Electric bain marie kettle
- 2.9 Kettle Pilote

### **3 - MAINTENANCE**

## **INSTALLER MANUAL**

### **1 - INSTALLATION**

### **2 - CONNECTION**

### **3 - ADAPTATION TO THE DIFFERENT GAS**

### **4 - MAINTENANCE**

## **SPARE PARTS**

## **WIRING DIAGRAMS**

# 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 positioned in the front :



PAYS :  
APPAREIL REGLE : Type gaz  
Pression mbar

The control plate is positioned at the rear of the appliance. When delivered, check the compliance of the information with the order specifications.

## MANUTENTION:

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

RANGES		DIRECT HEATINGE		BAIN-MARIE	
		Gas	Electric	Gas	Electric
700	60 Litres	-	-	-	..... Kg
800	100 Litres	170 Kg	170 Kg	210 Kg	180 Kg
	150 Litres	185 Kg	180 Kg	225 Kg	190 Kg
900	100 Litres	175 Kg	175 Kg	215 Kg	185 Kg
	150 Litres	190 Kg	185 Kg	230 Kg	195 Kg
	235 Litres	210 Kg	-	220 Kg	225 Kg
1000	150 Litres	195 Kg	190 Kg	235 Kg	200 Kg
	235 Litres	215 Kg	-	225 Kg	230 Kg

# RECYCLING

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



En partenariat avec



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

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



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NOTICE N° 2940.1019

# USER MANUAL

## 1 - INSTALLATION

### 1.1 REGULATION:

It is essential to become acquainted with the security administration of each state or 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. Depending on the type of establishment and the kitchen design, wiring or gas installation and ventilation are subject to very specific safety standards, which vary from one region to another.

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

**The equipment must be installed in a well-ventilated area to avoid the creation of harmful substances for the health in the area in which the appliance is placed.**

The clean air output required for the combustion is 2m<sup>3</sup>/h per kW of heat release rate.

### 1.2 CLEANING BEFORE USE:

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

The body of each unit 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.

After production and tests, the cast-iron hotplates are coated with oil to prevent them from corrosion. Degrease them with a domestic detergent. Rinse and dry them carefully before making them ready for use by melting fat on the top.

### 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 units (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 for a complete cooling, remove all containers and carry out a drain of the tank if necessary.

## 2 - UTILIZATION

### **NOMINAL VOLUME OF THE KETTLES:**

Model	Nominal capacity
100	100 litres
150	130 litres
235	210 litres

Model	Nominal capacity
150 Pilote	150 litres
225 Pilote	225 litres

### **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 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.**

**FOR YOUR SAFETY, ONLY USE ACCESSORIES AND SPARE PARTS ADAPTED TO THE DEVICE.**

**DO NOT MOVE THE DEVICE IF IT IS WORKING.**

**DO NOT STOCK THE APPLIANCE OUTSIDE; KEEP IT IN A DRY AND AERATED AREA.**

**IN ALL CASES NEVER HEAT AN EMPTY TANK.  
ALSO NEVER POUR COLD WATER IN A WARM TANK OR IN A WARM DOUBLE SKIN.**

**KETTLES ARE DEDICATED ONLY FOR COOKING WITH LIQUID. DO NOT MAKE DRY COOKING (BROWNING...) UNDER PENALTY OF DEFORM THE TANK BOTTOM.**

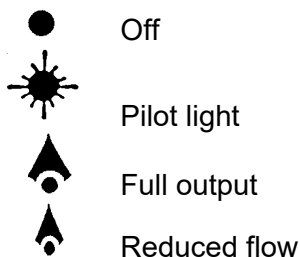
**ON THE DIRECT HEAT MODEL, IN ORDER TO AVOID OVERHEATING OR COLOURING OF THE TANK SIDES, WE RECOMMEND FILLING THE TANK, AT LEAST, AT THE MIDDLE OF ITS CAPACITY.**

## 2.2 **DIRECT HEATING GAS KETTLE**: (except the cantilevered range, PILOTE)

The burner heats directly the tank.

### 2.2.1 **Controls identification**:

The knob gas valve has an index marker and conventional logos which indicates its position:



Electric ignition option: Press the following mark  .



The water faucets have 1 blue dot = cold water and 1 red dot = hot water.

The handle of the draining faucet is hinged and can be folded. The tap is closed when the handle is placed 90° on the right or on the left. The tap is open when the handle is in the axis of the control mark.



### 2.2.2 **Burner ignition** :



**In any cases do not heat an empty tank.**

The appliance has been installed as shown in paragraph I, to start it, follow these instructions:

- 1 - **Pour the cooking liquid in the tank.**
- 2 - Submit a flame to the pilot light.  
If the kettle is equipped with the electrical ignition option: push on the button in order to trigger sparks on the ignition electrode.
- 3 - Put the handle marker of the gas valve  in front of the marker  of the control panel.
- 4 - Push completely the knob for 10-15 seconds in order to ignite and to trigger the thermocouple.
- 5 - Release the pushing, check that the pilot light is lighted up and place the index of the knob on the wanted position of the burner (full output or low output).
- 6 - In case of the pilot light extinguishes, restart all the steps.
- 7 - For the first use or if the appliance is not used for a long time it is normal that the ignition time is longer.

### 2.2.3 **Extinction**:

**Burner**: Turn the handle of the pilot light  in front of the mark 

**Pilot light**: Turn the stop position of the handle  in front of the mark 

## 2.2.4 Caution:

The gas valve has mandatory safety catches. Push on the handle and turn to switch to the different positions.

## 2.3 GAS DIRECT HEATING THERMOSTATIC REGULATION OPTION :

The unit is equipped, on the front, with an electronic card providing the thermostatic control function of the cooking bath up to 110°C.

The temperature probe is positioned in the tank above the drain.

The device is equipped, on the front, with a safety gas valve with electric ignition.

### 2.3.1 Gas controls Identification:

**Gas valve:**     ● stop,                      ✱ pilot light,                      ▲ full output

### 2.3.2 Burner ignition:

- Start the electronic board and set the setpoint according to § 2.6.
- Pilot light ignition.
  - ✓ Grasp the throttle safety valve joystick and place the symbol ✱ in front of the marker index of the control panel.
  - ✓ Press on the joystick during 10 to 15 to trigger the light spark, the pilot light ignition, the triggering and the safety maintaining by thermocouple.
  - ✓ Release the pressure, check to keep the pilot light stay on
- With the pilot light on, position the gas safety valve joystick to full flow. The heater starts.

### 2.3.3 Extinction:

- Burner extinction:
  - Place the symbol ✱ of the gas valve joystick in front of the marker index. The pilot light stay on.
  - Stop of the electronic card (see § 2.6).
- Pilot light extinction: Place the symbol ● of the gas valve joystick in front of the marker index.

### 2.3.4 Safety:

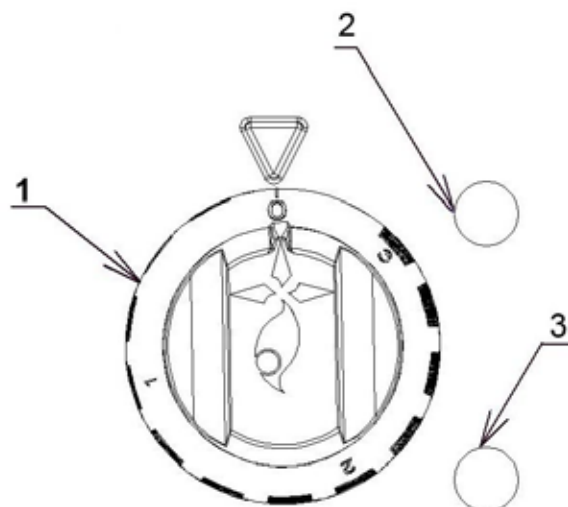
The gas valve includes mandatory safety notches. For the manoeuvre, press the joystick and turn to cross the different positions.



## **2.4 DIRECT HEATING ELECTRIC KETTLE:**

(Except the cantilevered range, PILOTE)

### **2.4.1 Controls identification:**



- 1 - Energy dispenser
- 2 - Under voltage pilot light (orange)
- 3 - Green pilot light (ON)

### **2.4.2 Electric direct heat kettle ignition:**

#### **DO NOT WARM AN EMPTY TANK**

The heat is regulated by an energy dispenser also used as a switch. The orange pilot light indicates that the device is ignited and the green pilot light shows the cooking time. From position 0 to position 3, the energy dispenser alternates from stop to heat periods according to a variable cycle. On position 3 the heat is continuous.

## **2.5 DIRECT HEATING ELECTRIC KETTLE THERMOSTATIC REGULATION OPTION:**

The unit is equipped with a remote control box including an electronic card that provides the thermostatic control function of the cooking bath up to 120°C.

The temperature core probe is positioned in the tank above the drain.

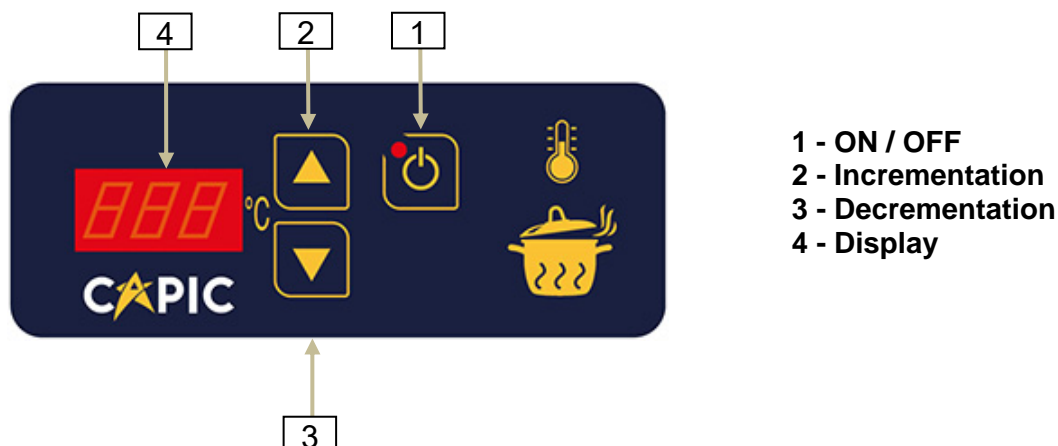
### **2.5.1 Controls identification:**

#### **DO NOT WARM AN EMPTY TANK.**

Starting the electronic card, setting the setpoint, and extinction according to § 2.6.

## 2.6 THERMOSTATIC REGULATION KETTLE MODE:

### 2.6.1 Control knobs identification:



The heating is commanded by an adjustable setpoint temperature from 0 to 110°C.  
The temperature core probe is placed in the tank and controls the product temperature.



It is essential that the temperature core probe must be constantly immersed in the product under the penalty of overheating.

### 2.6.2 Operation:

1. Push on the button 1 to light up the card. The associated led lights up then the display (4). The display indicated the last programmed setpoint
2. Press on the buttons 2 and 3 to set the setpoint temperature of the cooking bath. The digit dot to the right lights up when the card is on heating demand and turns off if it is not the case. An impulsion on both buttons 2 or 3 to visualize momentarily the real temperature of the bottom tank
3. Press for 2 seconds on the button 1. The LED associated turns off then the display (4). Stopping the card allows the heater to stop.

## 2.7 GAS BAIN MARIE KETTLE

The burner heats the tank through a double envelope filled with water.

The device is equipped, on the front, with an electronic card providing the thermostatic control function of the cooking bath up to 120°C. The temperature probe is positioned in the tank, above the drain.

The device is equipped, on the front, with a safety gas valve with electric ignition

### 2.7.1 Gas controls identification:

Gas valve:     ● stop,                      ✱ pilot light,                      ▲ full output

### 2.7.2 Heating operation:

- Start the electronic board and set the setpoint according to § 2.6.
- Start of the pilot light
- Press for 10 to 15 seconds on the joystick to trigger the spark light, the pilot light lighting, the triggering and the maintaining of the safety by thermocouple.
- Release the pressure; check the ignition of the pilot light.
- The pilot light being lit, positioned the valve joystick of the gas safety on ▲ full output. The heating begins.

### 2.7.3 Extinction:

- Burner extinction:     ■ Place the symbol ✱ of the gas valve joystick in front of the marker index. The pilot light stay on.
  - Stop of the electronic card (see § 2.6).
- Pilot light extinction: Place the symbol ● of the gas valve joystick in front of the marker index.

### 2.7.4 Safety :

The gas valve includes mandatory safety notches. For the manoeuvre, press the joystick and turn to cross the different positions.

## **2.8     ELECTRIC BAIN MARIE KETTLE**

The kettle includes immersion heaters that heat a double envelope filled with water.

The device includes, on the front, with an electronic card ensuring the thermostatic control function of the cooking bath.

The temperature core probe is positioned in the tank above the drain.

### **2.8.1     Heating operation:**

Starting the electronic charter, setting the setpoint and extinction (see § 2.6).

## **2.9     CANTILEVERED PILOTE KETTLE**

### **2.9.1     Description:**

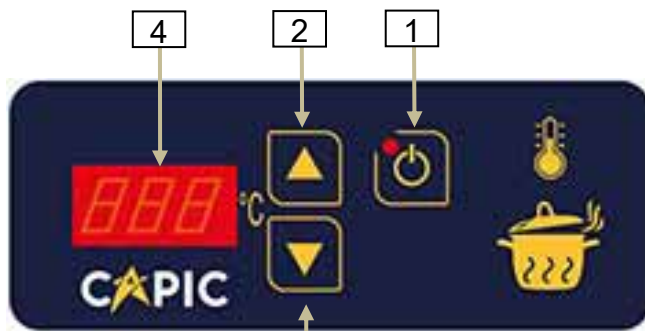
The PILOTE kettle includes commands electronic cards allowing to ensure the thermostatic regulation, the timer, the mixing arm, the tank tilting, the water meter, the Hot/Cold water supply. Gas models includes as well of a gas valve safety.

The bain-marie models have automatic water level regulation as standard. They are also equipped with:

- A safety group placed at the rear under the plume to limit the double envelope pressure to 500 gr/cm<sup>2</sup>
- A double envelope pressure control pressure switch.
- A safety thermostat will overheat 120°C in the double envelope.
- A thermostatic trap on the double envelope.

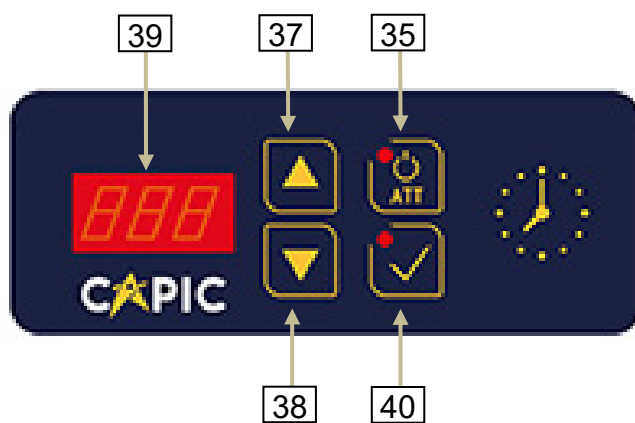
**Note:** Only on electrics models, the cooking timer card integrates as well a delayed start timer.

## 2.9.1.1 Electronic commands card:



### Kettle Mode Thermostat

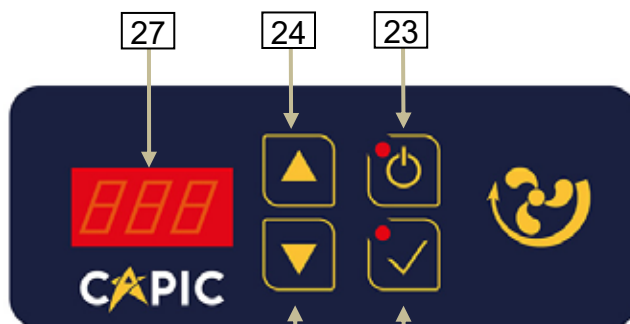
- 1 – On/Off
- 2 - Incrementation
- 3 - Decrementation
- 4 - Display



### Cooking Timer

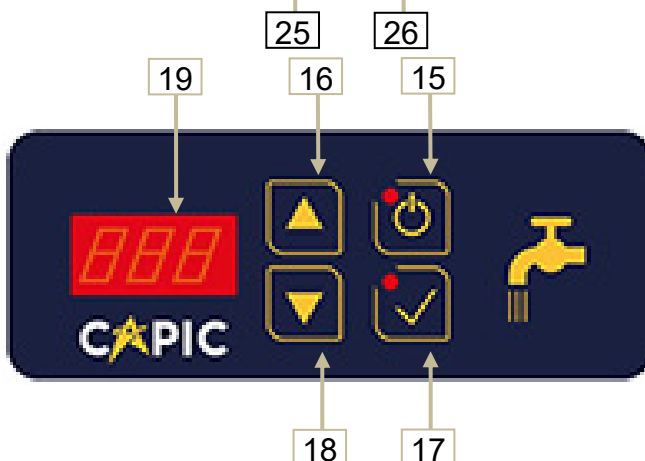
(Waiting timer +cooking timer on elec. Model)

- 35 – On/Off
- 37 - Incrementation
- 38 - Decrementation
- 39 - Display
- 40 – Launching of the timer



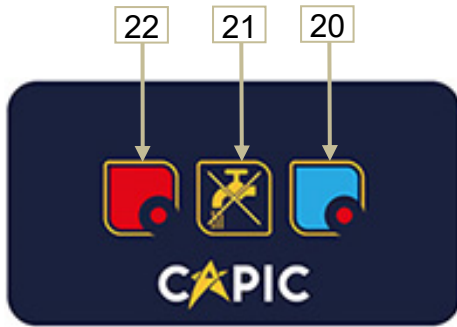
### Mixing Arm

- 23 – On/Off
- 24 - Incrementation
- 25 - Decrementation
- 26 – Launching of the mixing arm
- 27 – Display



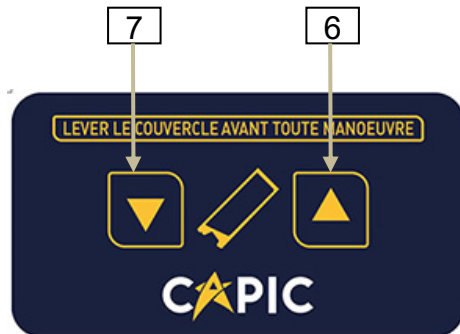
### Water Meter

- 15 – On/Off
- 16 - Incrementation
- 17 – Launching of the filling
- 18 - Decrementation
- 19 – Display



## Hot/Cold Water Supply

- 20 – Cold water filling
- 21 – Stop of the filling
- 22 – Hot water filling



## Tilting Tank

- 6 – Return to the horizontal position
- 7 – Draining tank

### 2.9.1.2 Gas safety valve

The safety valve has the following conventional abbreviations position:

- OFF
- \* Pilot light
- ▲ Full output

**Nota:** the valve is equipped with electrical contact to pilot ignition.

### 2.9.2 Thermostat card kettle mode operation:

The heating is control by a adjustable temperature setpoint to 0° to 110°C. The core probe is positioned in the tank and controls the product's temperature.

Starting, adjustment, extinction: see §2.6.

## 2.9.3 Timer card operation:

### 2.9.3.1 Cooking timer function 99 hours (gas model):

A timer associated to a sounded alarm end of the cooking allows to visualize the cooking time. At the end of the timer the heating is deactivated.

1. Press on the button 35 to start. The LED associated lights up.
2. Press on the buttons 37 and 38 to adjust the time.  
At the starting of the card, the latest time programmed stay memorize.
  - \* Display 001 → Setpoint 1 minute
  - \* Display 1.10 → Setpoint 1 hour 10 minutes
  - \* Display 10.5 → Setpoint 10 hours 30 minutes
3. Press on the button 40 to launch the countdown.  
While the countdown, the display visualize constantly the rest of the time. At the end of the countdown, a alarms sounds, the display indicates 000 and blink and the heating is shut.
4. A press on the button 40 stop the alarm. The display indicates once again the latest time programmed. A second press on the button 40 to launch again the countdown of the latest time programmed.
5. Press on the button 35 to stop the timer.
6. Caution: the stop of the timer card triggers again the heating. So it is essential to stop the other cards to definitively stop the heat.

### 2.9.3.2 Operation of the timer STANDBY + COOKING 99 hours: (Electric model)

The card allows making a delayed start of the cooking (STANDBY function). It allows as well programming a cooking timer associated to a alarm sounded end of the cooking. At the end of the timer, the heat is deactivated.

- Press on the button 35 for 2 seconds to start of the card. The LED associated lights up. The display (39) indicates alternately "CUI" and the latest value programmed of the cooking timer.
- With the help of the incrementation button (37) and decrementation button (38), adjust the desirable cooking time.  
Example: 0.10 corresponds to 10 minutes  
1.10 corresponds to 1 hour and 10 minutes  
0.5 corresponds to 10 hours and 30 minutes
- Without delayed start  
If you do not wish a delayed start, you can activate the cooking timer pressing the button 40.  
The display indicates "CUI" then the time is count.  
The heat is cut and an alarm sounds.

- With delayed start

If you wish a delayed start, after adjust the cooking time:

- A short impulsion on the button 35  
The display indicates "ATT" alternately with "OFF".
- With the help of the incrementation button (37) and the decrementation button (38), adjust the desirable waiting time.  
Example: 0.10 corresponds to 10 minutes  
1.10 corresponds to 1 hour and 10 minutes  
10.5 corresponds to 10 hours and 30 minutes
- Press on the button 40 to launch the waiting timer.  
The display indicates "A" on the left keypad and a moving segment on the right keypad. An impulsion on the button 37 or 38 momentarily displays the remaining wait time.  
At the end of the waiting timer, the automatic cooking time is activated.

- Press on the button M/A 355 to stop the timer card. The display goes out.

## **CAUTION :**

**The stop of the timer card triggers the heat. So it is essential to stop the other cards to stop definitively the heat.**

## **REMARK :**

- The old programmed cooking times are memorized. A simple impulsion on the button 40 after starting allows to start the timers with the last time.
- The use of the "CUI" cooking timer alone, involves programming "OFF" in "ATT" delayed start timer.
- Using the delay start timer alone, requires programming a value higher than the actual cooking time in the cooking timer.

### **2.9.4 Mixing arm operation:**

#### **2.9.4.1 Utilization:**

An electronic board allows controlling a mixing arm in the tank. 9 rotation cycles, associated with 3 speeds, are factory programmed.

- 1 – Turn on by pressing on the button 23, on the card.  
The associate led (28) lights up.  
The right side of the display (27) indicates "0" and the left side "\_".



2 – With the buttons 24 and 25, select one of the 9 pre-programmed cycles:  
1, 2, 3, 4, 5, 6, 7, 8, 9.

- Cycles 1, 2, 3: Counter clockwise rotation (one direction)  
(Cycle 1: slow speed 7 revolutions per minute;  
Cycle 2: average speed 20 revolutions per minute;  
Cycle 3: rapid speed 35 revolutions per minute).
- Cycles 4, 5, 6, 7, 8, 9: Alternating rotation with variables speed and time.

Summary:

CYCLE	COUNTER CLOCKWISE		CLOCK WISE	
	Rotation speed (tr/min)	Rotation time	Rotation speed (tr/min)	Rotation time (seconds)
0	-	-	-	-
1	7	Continuous	-	-
2	20	Continuous	-	-
3	35	Continuous	-	-
4	7	020 s	10	20
5	20	020 s	10	20
6	35	020 s	10	20
7	7	1 : 00 minute	10	1 : 00
8	20	1 : 00 minute	10	1 : 00
9	35	1 : 00 minute	10	1 : 00

3 - Launching of the rotation cycle by pressing the 26 button.

The associated led (29) lights up.

The value on the left side of the display scrolls during the counter clockwise rotation and the display indicates “\_” if the counter clockwise rotation is stopped.

The value on the right side of the display scrolls during clockwise rotation and the display indicates “\_” if the clockwise rotation is stopped.

The value on the right of the display is the rotation cycle selected.

Press on the button 26 to stop the rotation.

The left and centre stones show “\_”. The values on the right and on the centre of the display indicate “\_”. The value on the right still displays the same thing.

**Note:** During the operation of the mixing arm (step 3), press on the buttons 24 and 25 to immediately change the value of the display and so the cycle of rotation.

During operation of the mixing arm (step 3), press on the button 26 to stop or restart the rotation of the mixing arm.

During the operation of the mixing arm (step 3), the opening of the lid stops the rotation of the mixing arm. Its restarting requires closing the lid and restarting the electronic card of the mixing arm.

## **2.9.4.2 Programming:**

It is possible to change the time of rotation of the mixing arm for cycles 4 to 9. However, the speeds are not changeable.

### **Procedure:**

- Press on the button 23 to ignite the card.
- Press for 5 seconds on the 26 button to enter the programming mode. The display alternately indicates " T1" (see table above) and the value "20" seconds (T1 is the time of the counter clockwise rotation for the cycles 4, 5, 6).
- Press on the button 24 and 25 to change the value of time.
- Press on the button 26 to confirm your choice. The display will indicate alternately "T2" and the value "020" seconds.
- Press on the button 24 and 25 to change the value.
- Follow the same procedure for the 4 times T1, T2, T3, and T4.
- After pressing the button 26 to confirm the length of time T4, press for 5 seconds the button 26 to exit programming mode and return to user mode.

## **2.9.4.3 Emergency stop:**

The mixing arm option includes the setting up of an emergency stop on the facade of the device. It consists of a push button and a reset key.

- In case of danger, pressing the button immediately stops all functions of the device (heater, mixing arm...) and disables/deactivates all the electronic cards in front.
- To restart the device pull the emergency stop button and then turn the initialization key. Then, restart the desired functions.

## **2.9.5 Water meter:**

A positive displacement meter allows to automatically control the filling of the tank.

- 1 - Push on the button 15 to light up the card.
- 2 - Push on the button 16 and 18 to choose the desired volume.
- 3 - Push on the button 17 to start the filling of the tank.  
At the beginning of the filling, the display 19 indicates 000 and then it raises by litres. When the water level is reached, this value blinks on the display and the filling stops.
- 4 - To stop the blinking, push on the button 17. Push a second time on the button 17 to start a new filling.
- 5 - Push on the button 15 to stop the water meter.

## **2.9.6 Tilting tank operation:**

The action on the switch controls the tank movement.

The index finger on the (key 6) position allows the tank to be levelled.

The index on the (key 7) position allows the tank to be emptied.

The tilting will only be possible when the lid is lifted.

The tilting of the tank stops the heater.

## **2.9.7 Cold and hot water supply:**

Press on the blue button to fill the tank with cold water.

Press on the red button to fill the tank with cold water.

Press on the central button to stop the water filling (cold or hot water).

The water filling is only possible when the lid is opened (safety on the lid).

## **2.9.8 Heating:**


### **DO NOT WARM A EMPTY TANK**


#### **2.9.8.1 Electric kettle (direct heating and bain-Marie):**

Turn on the heating by pressing the energy dispenser card and choose the desired heating.  
The heating stops when the tank tilts.

#### **2.9.8.2 Gas kettle (direct heating and bain-marie):**

Turn on the energy dispenser card.

Place the logo  of the gas safety valve in front of the mark. Push on the knob for 10 to 15 seconds to activate the sparks and assure the ignition and the maintenance of the thermocouple.

Release the pressure, check that the pilot light is lighted up and place the sign  (full output) of the knob in front of the mark.

Choose on the energy dispenser card the wished heating.

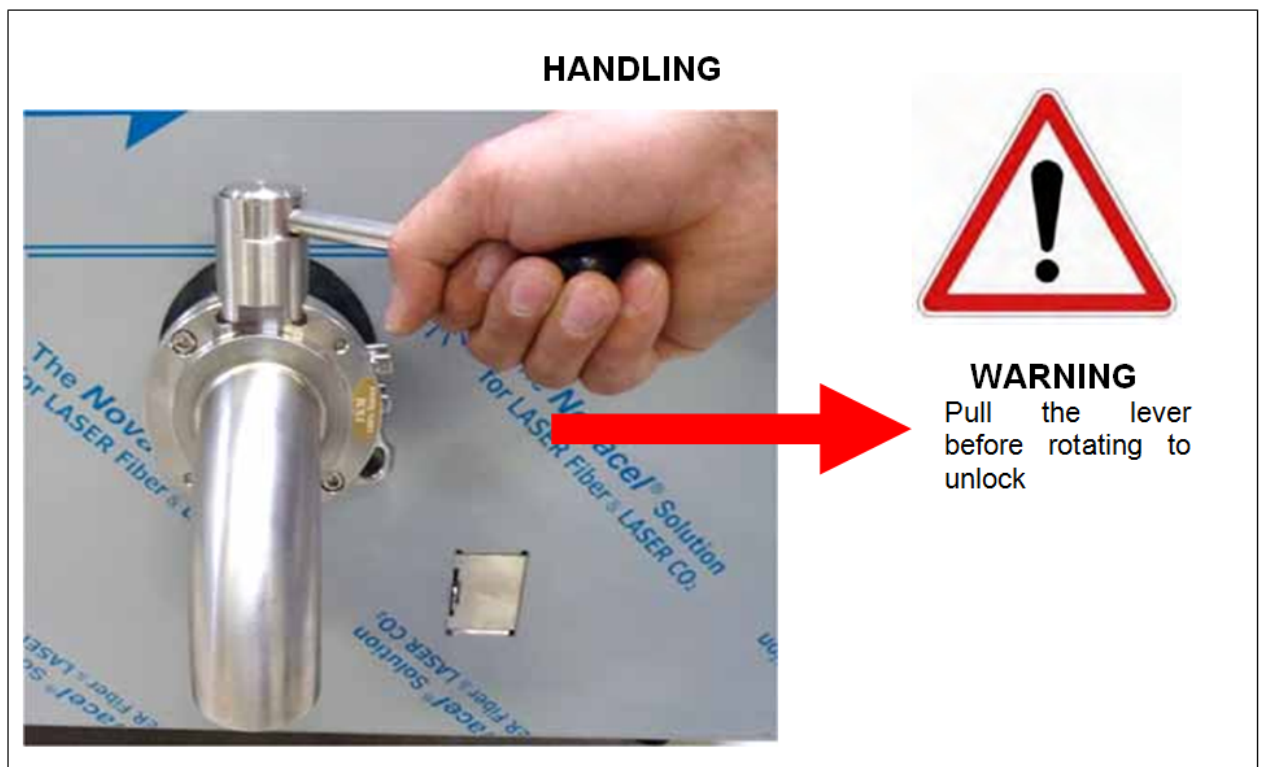
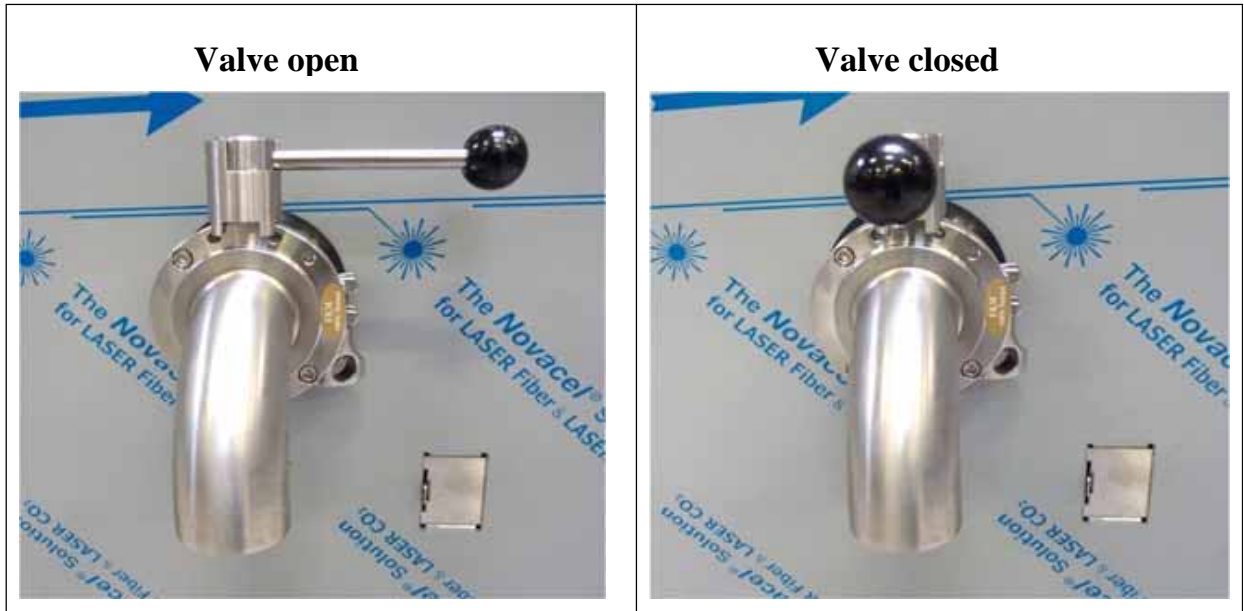
**Nota:** Electric Bain-Marie kettle or gas kettle:

The kettle works thanks to a pressure of steam in the double skin. To avoid risks of injury and distortion of the tank, the device is equipped with a safety group that limits the pressure to a value of 350 g / cm<sup>2</sup> (safety at the rear under the plume).

Moreover, a pressure control (pressure switch) limits the pressure in the double skin around 330 gr. Around this pressure, and this regardless of the setting of the energy dispenser, the heating is controlled (heating sequentially). It ensures a constant pressure in the double skin, without triggering the safety valve, without energy loss or risk of burns.

## 2.10 DRAIN VALVE

The kettle is equipped with a tri-clamp valve. This valve has a safety device preventing any opening or closing operation without exerting traction on the handle.



## 3 - MAINTENANCE

### IMPORTANT RECOMMENDATIONS

**Before any cleaning operations, switch off the device.**

**To keep 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 a foam gun on the fragile parts of the cooking devices especially the control and power panels, the burners and around. The water seepage could damage the proper functioning of the device.**

**During the cleaning, do not use any chlorinated products (bleach, hydrochloric acid...) which could damage the covering panels, the tank, the hotplate and any components of 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.**

## 3.1 BODY:

### 3.1.1 Air access:

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

### 3.1.2 Discharge of the waste gas:

The evacuation cowls must stay free of any obstructions to avoid the risks of fire.

### 3.1.3 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 hydrochloric acid or similar products of which the splashes are likely to degrade the body panels.

## CLEANING METHODS

CONDITIONS	PRODUCTS	IMPLEMENTATION
Medium dirt	Scouring powder without bleach.	Wet the surfaces, scrub with a sponge, rinse with clear water then dry.
Dirt	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.

## **3.2 TANK:**

Under normal use, the stainless steel tank is free of maintenance except daily cleaning.

Exceptionally, for heavy soiling, use cleaning method indicated for the maintenance of the body, taking care to rinse thoroughly to remove any bad taste before use.

Do not use bleach products or products with acid.

At the end of the service, especially if using salt or chloride products drain entirely the tank and rinse with clear water.

The standard 18-10 stainless steel tanks are suitable for the cooking of common foods with a very low concentration in chloride.

In case of cooking specialities (sauerkraut, seafood, salted products, white wine, mustard, chemical industry...) you must contact us first.

## **3.3 DOUBLE SKIN OF THE BAIN-MARIE MODELS:**

According to the water hardness of your region/country, a full descaling and then a full rinse of the double skin are necessary (drainage under the tank)

## **3.4 DRAINING VALVE:**

To open and close the draining valve, turn the handle. Using the key to accelerate the emptying of the tank is forbidden.

The essential parts of the valve are run in the factory; it should have neither scratches nor impacts. When the rotation will become hard, you should use specific oil. For this reason, the maintenance should be operated by a qualified kitchen technician.

## **3.5 ELECTRIC SUPPLY:**

Any intervention on the electric circuits should be operated by a qualified cooking equipment technician. It is recommended to organize a preventive maintenance visit at least once a year.

# INSTALLER MANUAL



## **1 - INSTALLATION**

### **1.1 INSTALLATION INSTRUCTION :**

#### **1.1.1 Technical sheets**

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](http://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 Regulations:**

It is necessary to know the regulations next to 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 a well-ventilated room to avoid the creation of harmful substances for the health in the area in which in the appliance is placed**

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

#### **1.1.3 Cleaning before putting into service:**

Before the first start, it is necessary to clean perfectly the appliance. The body is coated with a protective film ensuring a good presentation. To remove this film, cut it in the angles, pull it and take off. The potential glue traces must be dissolved with a solvent.

#### **1.1.4 General implantation:**

The appliances must b stable positioned on a perfectly horizontal plan. They are mounted on adjustable legs by screwing or unscrewing the end cap. The adjustment is made with a 36mm key. The area of an appliance must be free of obstruction and well lit to facilitate access to the control devices and the working area.

The area must be aerated with a good burned gas extraction and vapours. In case of implantation in backed version, the back of the wall must be built in non-combustible materials.

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

It is essential to provide a safe fastening and a safety cable to maintain fixed, stable and level your device, apply the brakes of the casters to avoid any danger during the use and removal of gas piping, electrical cable, and water system.

Provide a barrier-free easement area.

Do not move the appliance when it is working, hot oil, hot surfaces or the receptacles and make the tank draining if it is essential.

## **2 - CONNECTION**

### **2.1 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.**

#### **2.1.1 Generalities:**

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

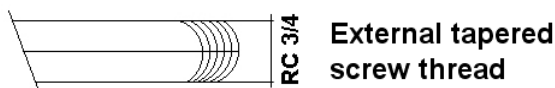
- Join the appliance to the arrival gas canalisation by interposing an organ of sectioning consisting of:
  - A shut-off valve in the case of gases of the 2<sup>nd</sup> natural gas family G20 or G25.
  - A shut-off valve and appropriate holder in the case of the 3<sup>rd</sup> family butane gas G30 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 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.

# INSTALLER MANUAL

## 2.1.2 Gas connection:

### 2.1.2.1 Kettles range 800-900-1000

The pipes of gas connection sited in the right front panel of the equipment are sized in 20/27 with tapered screw thread (gas or not).



### 2.1.2.2 Pilote kettle

The pipes of gas connection sited at the back of the right pillar of the equipment is sized 20/27 with tapered screw thread (gas or not).

### 2.1.3 Electric connection for gas kettle

Beforehand, the electric connection has to be checked and comply with the NFC 15100 standard.

On the gas kettles with electric ignition of the pilot light and on the gas Bain-Marie kettles, the supply cable 3x1.5 mm<sup>2</sup> H07RN (P + N + T) must have an all-pole disconnect device with an opening distance between the contacts of at least 3 mm upstream from the point of connection. The value of the voltage (230x1) is indicated on the nameplate.

## 2.2 ELECTRIC CONNECTION :

The kettles are designed to be installed in a fixed position; the connection is direct, without electric outlet.

The electric wiring must be properly sized (see table) and must include a regulation pole protection device (gap between contacts: at least 3mm) upstream from the point of connection. The ground connection is required and the conductor should not be interrupted.

The efficiency of the ground connection and the whole electric installation should comply with the NFC 15100 standards.

TENSION	DEVICE	POWER in kW	INTENSITY in Ampere	TYPE OF CABLE NFC 73600x79500
400 V Tri+T	100 L CD	12	17.5	H07 RNF 4 x 4 mm <sup>2</sup>
	150 L CD	12	17.5	H07 RNF 4 x 4 mm <sup>2</sup>
400 V Tri+N+T	60 L BM	9	13	H07 RNF 5 x 2.5 mm <sup>2</sup>
	100 L BM	13.5	19.5	H07 RNF 5 x 4 mm <sup>2</sup>
	150 L BM	18	26	H07 RNF 5 x 6 mm <sup>2</sup>
	235 L BM	22.5	32.5	H07 RNF 5 x 6 mm <sup>2</sup>
230 V Tri+T	60 L BM	9	22.5	H07 RNF 5 x 6 mm <sup>2</sup>
	100 L BM	13.5	34	H07 RNF 4 x 6 mm <sup>2</sup>
	150 L BM	18	45	H07 RNF 4 x 10 mm <sup>2</sup>
	235 L BM	22.5	56.5	H07 RNF 4 x 16 mm <sup>2</sup>
	100 L CD	12	30	H07 RNF 4 x 6 mm <sup>2</sup>
	150 L CD	12	30	H07 RNF 4 x 6 mm <sup>2</sup>

# INSTALLER MANUAL

## Cantilevered kettles PILOTE

TENSION	DEVICE	POWER in kW	INTENSITY in Amperes	TYPE OF CABLE NFC 73600x79500
400 V Tri+N+T	80 L BM	14	20.5	H07 RNF 5 x 4 mm <sup>2</sup>
	150 L CD	12	17.5	H07 RNF 5 x 4 mm <sup>2</sup>
	150 L BM	18	26	H07 RNF 5 x 6 mm <sup>2</sup>
	240 L BM	22.5	32.5	H07 RNF 5 x 6 mm <sup>2</sup>
230 V Tri	80 L BM	14	35	H07 RNF 4 x 10 mm <sup>2</sup>
	150 L CD	12	30	H07 RNF 4 x 6 mm <sup>2</sup>
	150 L BM	18	45	H07 RNF 4 x 10 mm <sup>2</sup>
	240 L BM	22.5	-	-

Kettles have to be supplied of 400 V x3+T, 400 x3+N+T or 230 V x3+T. But it is never switchable. Check the voltage on the nameplate.

## 2.3 WATER CONNECTION:

### 2.3.1 Hot and cold water

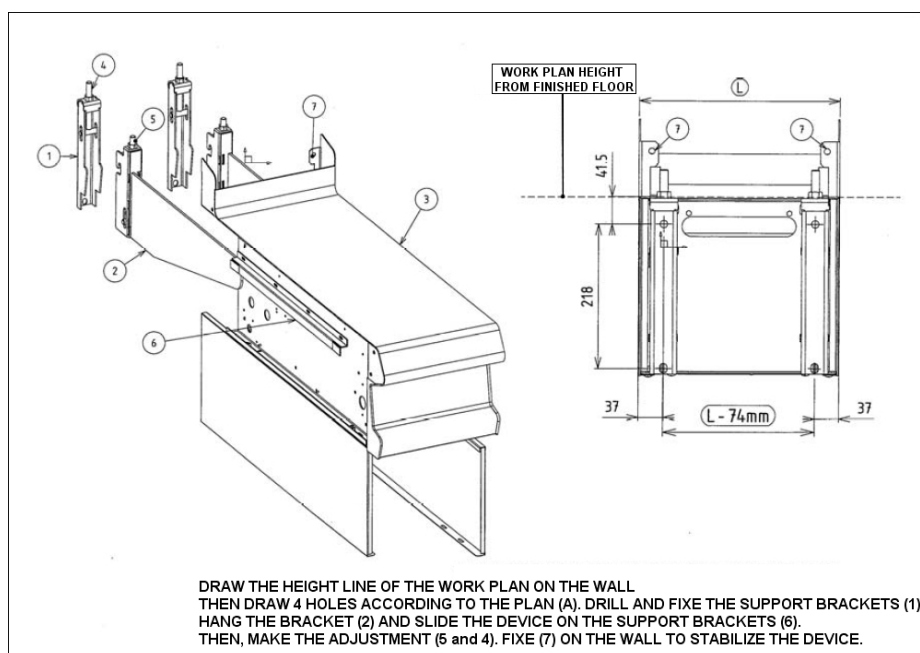
The connection is made at the rear of the unit by two hoses 15/21 (rear left pillar for PILOTE kettle). Hot and cold water are indicated respectively by a red and blue patch.

### 2.3.2 Double skin

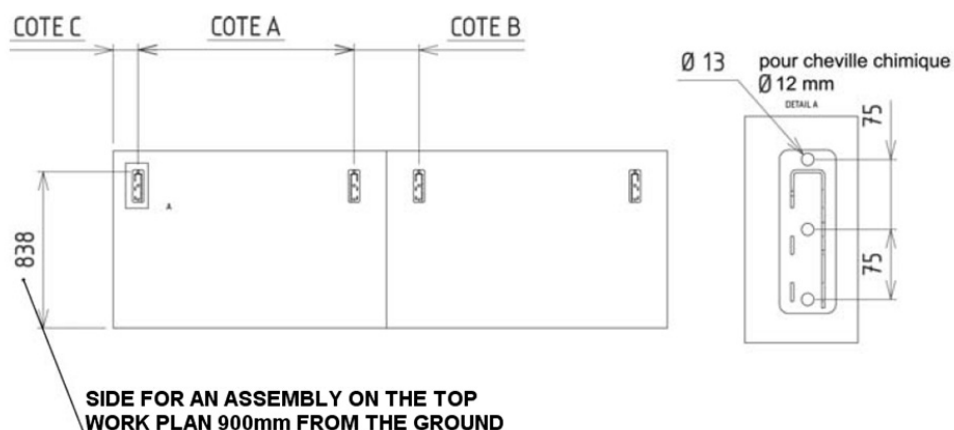
It is required to provide a pressure regulator on the supply circuit of the double skin to prevent damage to the tank. Adjust it to 1.5 bars maxi.

It is strongly recommended to supply the double skin with softened water. It is preferable to insert a mechanical filter to prevent clogging of the solenoid valve filling the double skin.

## 2.4 TILTING DEVICE :



# INSTALLER MANUAL



**SIDE A: 948mm FOR KETTLE 150L width 1350 (2 pillars width 200mm)**

**SIDE A: 1148mm FOR KETTLE 225L width 1500 (2 pillars width 200mm)**

**FOR BRATT PAN MODEL 50 width 1500 (2 pillars width 200mm)**

**SIDE A: 1648mm FOR BRATT PAN MODEL 80 width 2000 (2 pillars width 200mm)**

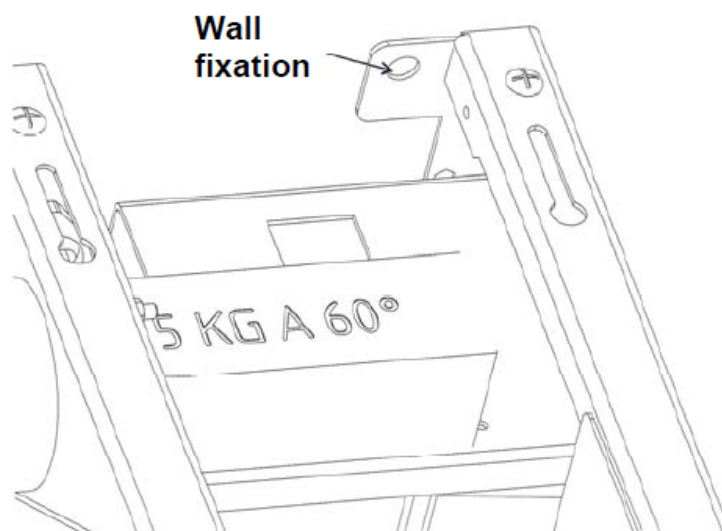
**SIDE B: 345mm FOR TWO PILLARS WIDTH 200mm**

**SIDE B: 275mm FOR PILLAR ASSEMBLY 200mm + 150mm**

**SIDE C: 174.5 FOR PILLAR 200mm**

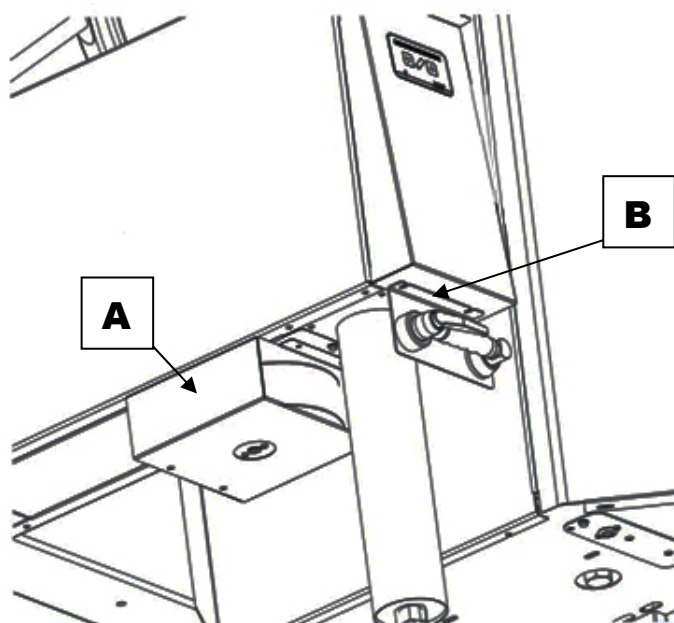
**SIDE C: 124.5 FOR PILLAR 150mm**

**Note:** After positioning and setting of the device, drill the back of the device and fix on the wall.



## **2.6 HANDSPRAY FIXATION:**

- Put the part **A** of the handspray above the left base, behind the front foot.
- Put the support bracket **B** front of the front foot and use the fixation screw of the front.



## 3 - ADAPTATION IN CASE OF CHANGING THE GAS

- Change of the burner injectors.
- Change of the pilot light injectors.
- Setting of the supply pressure.
- Setting of the distribution pressure.
- Setting of the primary air: change of the diaphragm or move the air ring.
- Setting of the reduced flow.

After adapting the device to another type of gas, the information of the new settings must be mentioned on the nameplate replacing the previous ones.

### ***KETTLE model 100 direct heat - Power: 18 kW***

GAS TYPE	G20	G25	G30	G31
Pressure mbar	20	25	28-30	37
Flow	1,908 m <sup>3</sup> /h	2,214 m <sup>3</sup> /h	1,422 Kg/h	1,386 Kg/h
Ø injector 1/100 mm	320	320	215	215
Ø Diaphragm	35	35	sans	sans
Pilot light injector	56/42 A	56/42 A	0,25 P	0,25 P

### ***KETTLE model 100 Bain-marie - Power: 18 kW***

GAS TYPE	G20	G25	G30	G31
Pressure mbar	20	25	28-30	37
Flow	1,908 m <sup>3</sup> /h	2,214 m <sup>3</sup> /h	1,422 Kg/h	1,386 Kg/h
Ø injector 1/100 mm	320	320	215	215
Ø Diaphragm	35	35	sans	sans
Pilot light injector	56/42 A	56/42 A	0,25 P	0,25 P

### ***KETTLE model 150 direct heat - Power: 19.5 kW***

GAS TYPE	G20	G25	G30	G31
Pressure mbar	20	25	28-30	37
Gas flow	2,067 m <sup>3</sup> /h	2,4 m <sup>3</sup> /h	1,54 Kg/h	1,5 Kg/h
Ø injector 1/100 mm	340	340	220	220
Ø Diaphragm	35	35	sans	35
Pilot light injector	56/42 A	56/42 A	0,25 P	0,25 P

### ***KETTLE model 150 Bain-Marie - Power : 19.5 kW***

GAS TYPE	G20	G25	G30	G31
Pressure mbar	20	25	28-30	37
Flow	2,067 m <sup>3</sup> /h	2,4 m <sup>3</sup> /h	1,54 Kg/h	1,5 Kg/h
Ø injector 1/100 mm	340	340	220	220
Ø Diaphragm	35	35	sans	sans
Pilot light injector	56/42 A	56/42 A	0,25 P	0,25 P



# INSTALLER MANUAL

## **KETTLE model 230 direct heat - Power: 23 kW**

GAS TYPE	G20	G25	G30	G31
Pressure mbar	20	25	28-30	37
Gas flow	2,438 m <sup>3</sup> /h	2,829 m <sup>3</sup> /h	1,817 Kg/h	1,771 Kg/h
Ø injector 1/100 mm	160	160	105	105
Air setting mm	2	2	4	4
RIA injector	70/100	70/100	50/100	50/100
Pilot light injector	56/42 A	56/42 A	0,25 P	0,25 P

## **KETTLE model 230 Bain-marie - Power: 22 kW**

GAS TYPE	G20	G25	G30	G31
Pressure mbar	20	25	28-30	37
Gas flow	2,332 m <sup>3</sup> /h	2,706 m <sup>3</sup> /h	1,706 Kg/h	1,694 Kg/h
Ø injector 1/100 mm	160	160	105	105
Air setting mm	2	2	4	4
RIA injector	70/100	70/100	50/100	50/100
Pilot light injector	56/42 A	56/42 A	0,25 P	0,25 P

## **PILOTE KETTLE model 150 direct heating and Bain-Marie - Power : 19,5 kW**

GAS TYPE	G20	G25	G30	G31
Pressure mbar	20	25	29	37
Gas flow	2,067 m <sup>3</sup> /h	2,39 m <sup>3</sup> /h	1,54 Kg/h	1,5 Kg/h
Ø injector 1/100 mm	340	340	220	220
Diaphragm	Ø 35	Ø 35	sans	Ø 27
Pilot light injector	56/42 A	56/42 A	0,25 P	0,25 P

## **PILOTE KETTLE model 240 direct heating and Bain-marie - Power : 25 kW**

GAS TYPE	G20	G25	G30	G31
Pressure mbar	20	25	29	37
Gas flow	2,64 m <sup>3</sup> /h	3,07 m <sup>3</sup> /h	1,97 Kg/h	1,94 Kg/h
Ø injector 1/100 mm	270	270	180	180
Diaphragm	Ø 27	Ø 27	Ø 27	Ø 27
Pilot light injector	56/42 A	56/42 A	0,25 P	0,25 P



## 4 - MAINTENANCE

### **WARNING :**

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

### **ATTENTION :**

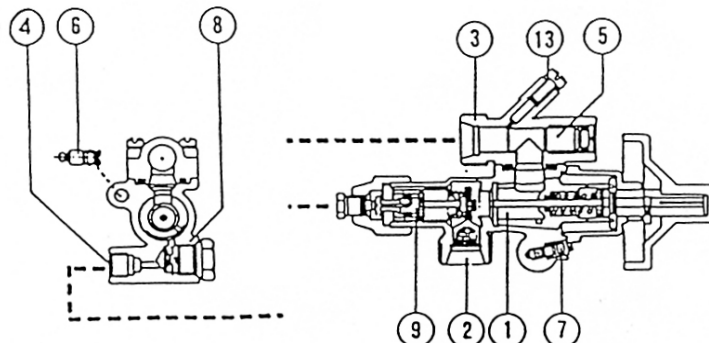
**Before any maintenance operations, switch off the device.**

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

### **4.1 GAS TAP:**

- 1 - Valve
- 2 - Gas inlet
- 3 - Main outlet
- 4 - Outlet pilot light
- 5 - Maximum regulation
- 6 - Minimum regulation
- 7 - Pilot light regulation

- 8 - Pilot light filter
- 9 - Magnetic plug
- 10 - Burner
- 11 - Pilot light
- 12 - Thermocouple
- 13 - Pressure plug



#### **4.1.1 Adjustment of the reduced output:**

The adjustment is done visually at factory by turning the screw ⑥ that is sealed after setting. In case of gas change, the reduces output can be modified by a specialist following the below instructions:

- To decrease the reduced output, turn the screw ⑥ in a clockwise direction.
- To increase the reduced output, turn the screw ⑥ in an anti-clockwise direction.

The test is done by visual checking confirming that the burner's flame is stable. Operate repetitive manoeuvres of the tap from the maximum output to the minimum output. No flame extinctions or flame returns should happen even at the lower output of the system.

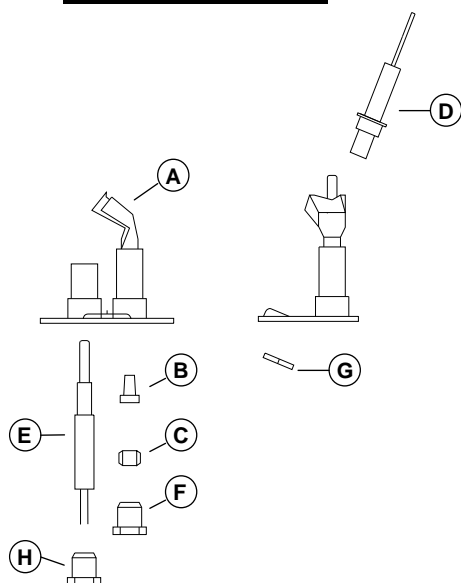
## 4.1.2 Lubrication of the tap:

We recommend lubricating the tap at least once a year or when the rotation of the lever becomes more difficult:

- Remove the 2 screws maintaining the axis bearing of the knob and take out the plug ①.
- Grease it with Molykote® lubricants 1102 ref. J051502. Be careful not to obstruct the inlets and outlets for gas.
- Clean the bearing and grease it.
- Reassemble the plug (be careful to the position of the lever axis), and then rebuild the bearing.

## 4.2 PILOT LIGHTS, THERMOCOUPLE, SPARK PLUG :

### Pilot light HQ 349A



#### - Spark plug (D):

Remove the spark plug wire without breaking the lug. Unscrew the nut (G) and replace the spark plug. Reassemble.

#### - Thermocouple (E):

Unscrew the coupling (H) and replace the thermocouple. Reassemble.

#### - Pilot light injector:

See chapter 3.3. Make sure that the spud is not obstructed.

## 4.3 DRAINING TAP :

The drain valve is fitted with a clamp fixing.

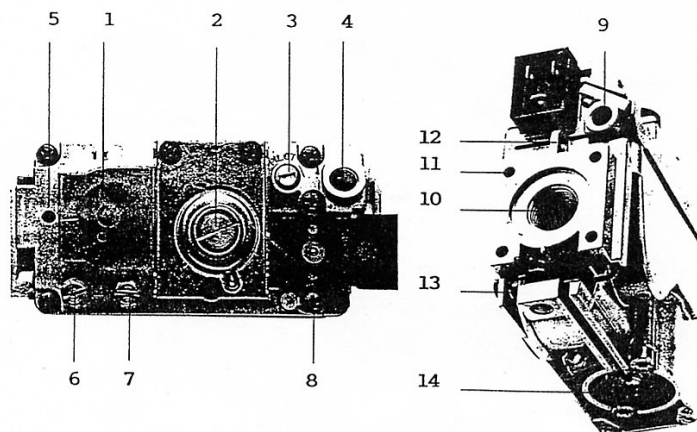
In case of disassembly, act on the clamp screw while holding the valve body to prevent it from falling.



## 4.4 SAFETY GAS VALVE « NOVA »:

### 4.4.1 Description:

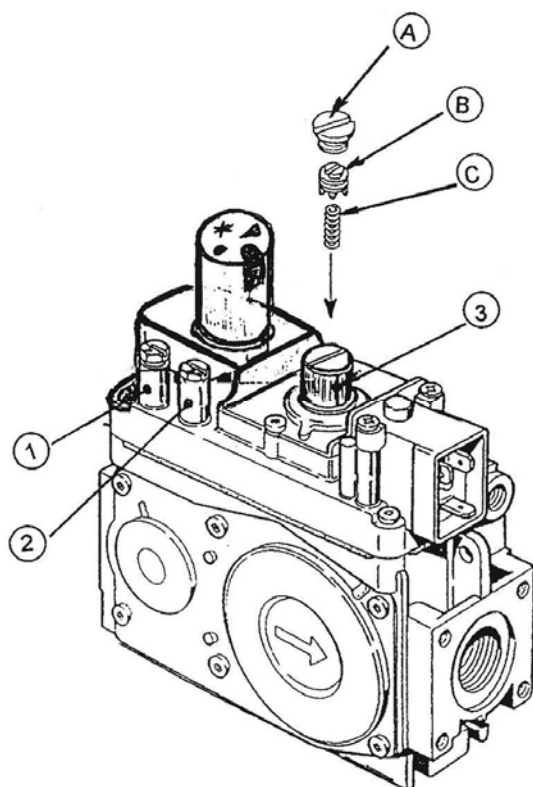
- 1 - Control lever
- 2 - Pressure regulating valve
- 3- Adjusting screw of the pilot light
- 4- Thermocouple plug
- 5 - Predisposition in order to fasten all
- 6 - Pressure plug IN
- 7 - Pressure plug OUT
- 8 – Solenoid
- 9 - Pilot light output
- 10 - Main gas output
- 11 – Holes (M5) for fixing of connection
- 12 – Additional fixation point of the valve potential accessory.
- 13 – Alternative position connexion thermocouple
- 14 - Safety magnetic insert



#### To connect the thermocouple

to the gas safety valve, tighten the coupling with the hand then make a  $\frac{3}{4}$  turn with the key.

## 4.4.2 Neutralization of the pressure regulation:



- 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 - Dispositif de neutralisation du régulateur

- The valve has a pressure regulator which is put off at the factory and sealed.
- In order to neutralize the pressure regulator, put the parts A – B – C.
- Assemble the part D (take eventually it on the original valve).

## 4.5 DOUBLE SKIN TANK:

On the underside there is a drain hole for the descaling. Descal the double skin once a year minimum. According to the water hardness and to the level of descaling on the double skin, clean it more regularly.

Proceed as follows:

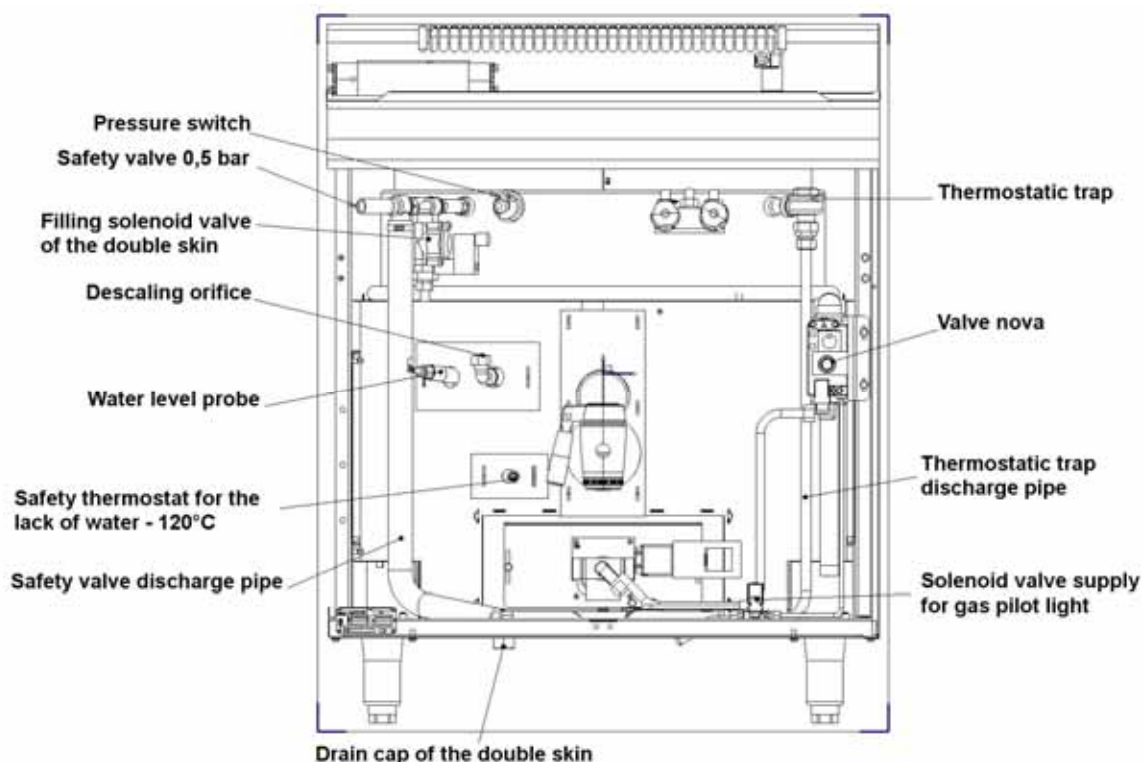
- Remove the draining cap of the double skin (access by a hole at the base of the equipment).
- Drain and rinse.
- Put back the draining cap.
- Put the lower façade. Then, through the descaling hole, add the descaling product constituted by a phosphoric acid diluted to 33% in volume (or a similar product), in the following proportions:
  - 24L for a capacity of 100 L.
  - 27L for a capacity of 150 L.
  - 37L for a capacity of 200 L.
- Ignite the device for 60 minutes.
- Stop it for 3 or 4 hours.
- Drain after removing the cap.
- Rinse by introducing plenty of water in the safety group.

**It is highly recommended to wear gloves to protect against risks of burns.**

**Note:** on the Bain-marie Kettle PILOTE, the safety group is located under the tank rim, at the back.

## 4.6 LOCATION OF THE COMPONENTS:

Example: gas kettle model 150 bain-marie



## INSTALLER MANUAL

Grease nipple: use grease  
High temperature and very resistance to friction  
(Example: FB34 Berelub Bechem)

Lid fixation



Lid tension screw

- Clockwise tightening: increase in open holding force.
- Anti-clockwise loosening: decrease the open holding force.

# SPARE PARTS

## Kettle ARMEN - gas and electric

DESIGNATION	CODE	GAS						ELECTRIC					
		DH			BM			DH		BM			
		100	150	235	100	150	235	100	150	80	100	150	235
Measuring plastron	A504490				•	•	•				•	•	•
Pressure switch 100-500 mbar	E044055				•	•	•				•	•	•
Ignition 2 pts	E050505	•	•	•	•	•	•						
Multifunction card	E050540				•	•	•			•	•	•	•
Propeller fan	E050571						•						
Water level probe	E050571				•	•	•				•	•	•
Circuit breaker 1P+1N 2AC	E100650				•	•	•						
Circuit breaker 2P 2AC	E100653							•	•			•	
Pilot light solenoid valve	E131002				•	•	•						
Filling solenoid valve DE	E131710												•
Filling solenoid valve DE	E131743				•	•					•	•	
Heating element 1900W	E150885							•	•				
Immersion heater 4500 W	E153010										•	•	•
Immersion heater seal	E153011										•	•	•
Green pilot light LM112 400 V	E202097							•	•				
Orange pilot light lm112 400 V	E202098							•	•				
Safety thermostat 120°C +	E401012				•	•	•				•	•	•
J d=3 mm probe	E403532				•	•	•			•	•	•	•
Energy dispenser 400 V	E452545							•	•				
Oval burner lg = 400	G200206	•	•		•	•							
Burner AEM lg = 410	G203025			•			•						
Pilot light	G207529	•	•	•	•	•	•						
Ignition electrode	G207534	•	•	•	•	•	•						
Gas tap S22	G304040	•	•										
Gas tap S23	G304048			•									
Thermocouple	G401005	•	•	•	•	•	•						
Gas safety valve	G653028				•	•	•						
Control seal NOVA	I101006				•	•	•						
Bellows for knobs	I101007	•	•	•									
Seal for drain tap	I101009	•	•	•	•	•	•	•	•		•	•	•
Handle bakelite lid	Q104068	•	•	•	•	•	•	•	•		•	•	•
Electric knob	SEQ104228							•	•				
Lid hinge	Q104592	•	•	•	•	•	•	•	•		•	•	•
Draining tap 40/49	Q451030	•	•	•	•	•	•	•	•		•	•	•
Tap EC/EF Cold/hot water	Q452030	•	•	•	•	•	•	•	•		•	•	•
Fixed rejection	Q461018	•	•	•	•	•	•	•	•		•	•	•
Drain-cock	Q480530				•	•	•				•	•	•
Safety valve 0,5 bar	Q480536				•	•	•				•	•	•
Gas knob	SEQ104225	•	•	•									



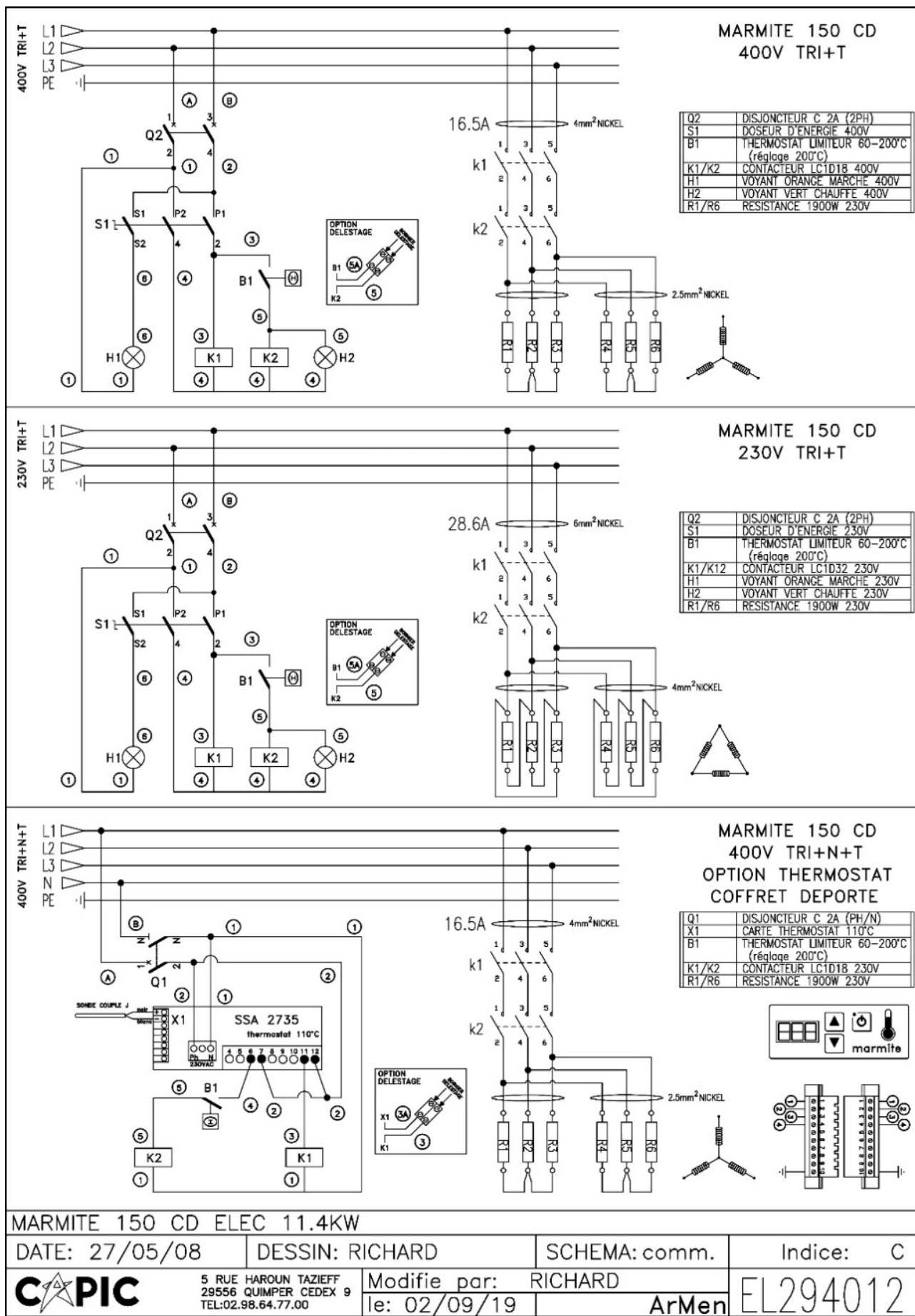
## SPARE PARTS

### Gas and electric Cantilevered Kettle PILOTE

DESIGNATION	CODE	GAS				ELECTRIC			
		CD		BM		CD	BM		
		150	240	150	240	150	80	150	240
Cold /hot water plastron	A504248	●	●	●	●	●	●	●	●
Water meter plastron	A504338	●	●	●	●	●	●	●	●
Mixing arm plastron	A504344				●		●	●	●
Kettle plastron	A504346	●	●	●	●	●	●	●	●
Tilting plastron	A504457	●	●	●	●	●	●	●	●
Timer plastron	A504490				●		●	●	●
Tilt cylinder MAX30	E020515	●	●	●	●	●	●	●	●
Cable control actuator	E020520	●	●	●	●	●	●	●	●
Pressostat 100-500 mbar	E044055			●	●		●	●	●
Ignition 2 pts	E050505	●	●	●	●				
cover safety sensor	E050512				Mixing arm		Mixing arm	Mixing arm	Mixing arm
Security magnet cover	A050513				Mixing arm		Mixing arm	Mixing arm	Mixing arm
Cold / hot water supply card	E050536	●	●	●	●	●	●	●	●
Multifunction card	E050540	●	●	●	●	●	●	●	●
Tilting card	E050548	●	●	●	●	●	●	●	●
Propeller fan	E050571				●				
Finder Relay	E052347	●	●	●	●	●	●	●	●
Base for Finder relay	E052351	●	●	●	●	●	●	●	●
Emergency stop button	E052801				●		●	●	●
Key button	E052814				●		●	●	●
Water level probe	E054064			●	●		●	●	●
Magnetic detector for tilting and lid	E054075	●	●	●	●	●	●	●	●
Magnet	E054077	●	●	●	●	●	●	●	●
Mechanical sensor for tank	E054078	●	●	●	●	●	●	●	●
Circuit breaker 1P+ 1N 2AC	E100650	●	●	●	●	●	●	●	●
Solenoid valve for pilot light	E131002			●	●				
Solenoid valve filling DE	E131710			●	●			●	●
Heating element 1900W	E150885					●			
Heating element cartbridge 7000W	E152230						●		
Immersion heater	E153010							●	●
Seal for immersion heater	E153011							●	●
Mixing arm engine	E254058						●	●	
Mixing arm engine	E255020				●				●
Safety thermostat 120°C +	E401012			●	●		●	●	●
Probe couple J diam = 3	E403532	●	●	●	●	●	●	●	●
Oval burner lg = 400	G200206	●	●	●	●				
Pilot light	G207529	●	●	●	●				
Ignition electrode	G207534	●	●	●	●				
Thermocouple	G401005	●	●	●	●				
Electric ignition switch	G652232	●	●	●	●				
Gas safety valve	G653028	●	●	●	●				
Seal for NOVA control	I101006	●	●	●	●				
Water meter + captor	Q051009	●	●	●	●	●	●	●	●
Handle bakelite lid	Q104068	●	●	●	●	●		●	●
Lid hinge F5 special	Q104594	●	●	●	●	●		●	●
Draining tap 40/49	Q451030	●	●	●	●	●		●	●
Tap Hot/cold water	Q452030	●	●	●	●	●		●	●
Fixed rejection	Q461018	●	●	●	●	●		●	●
Brass trap / bleeder	Q480530			●	●		●	●	●
Safety valve 0,5 bar	Q480536			●	●		●	●	●
Hand spray with rewinder	Q501040	Option	Option	Option	Option	Option		Option	option

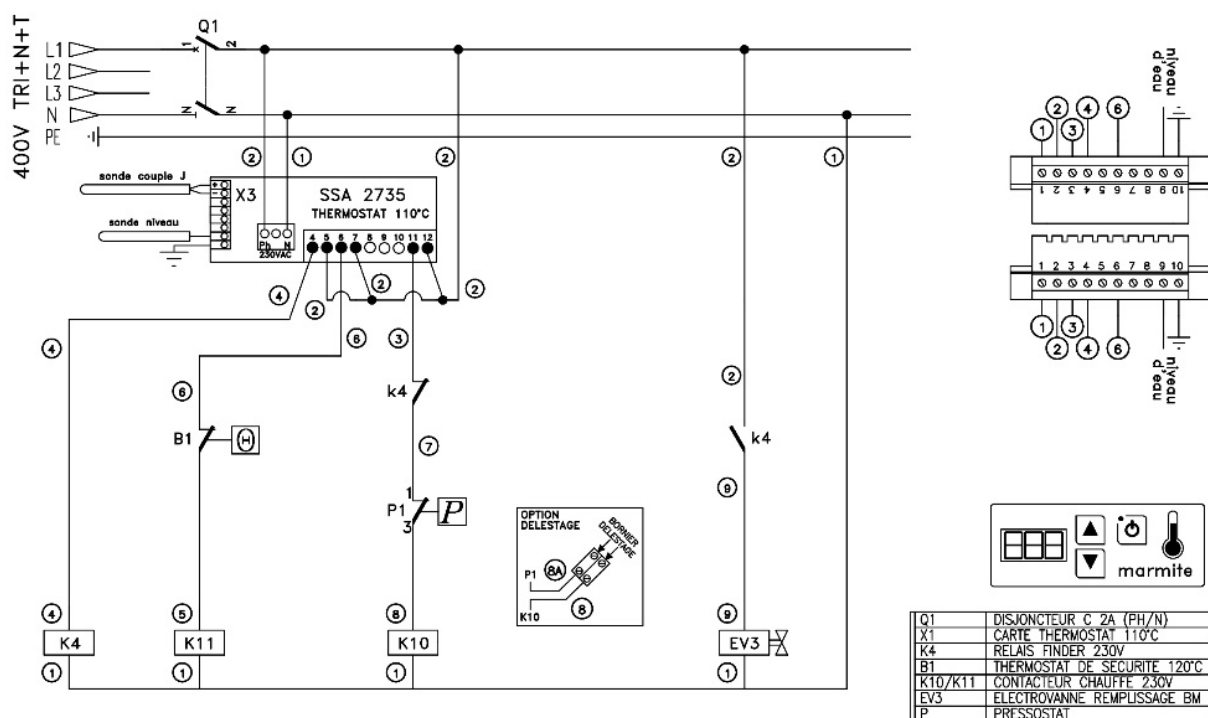


# WIRING DIAGRAMS

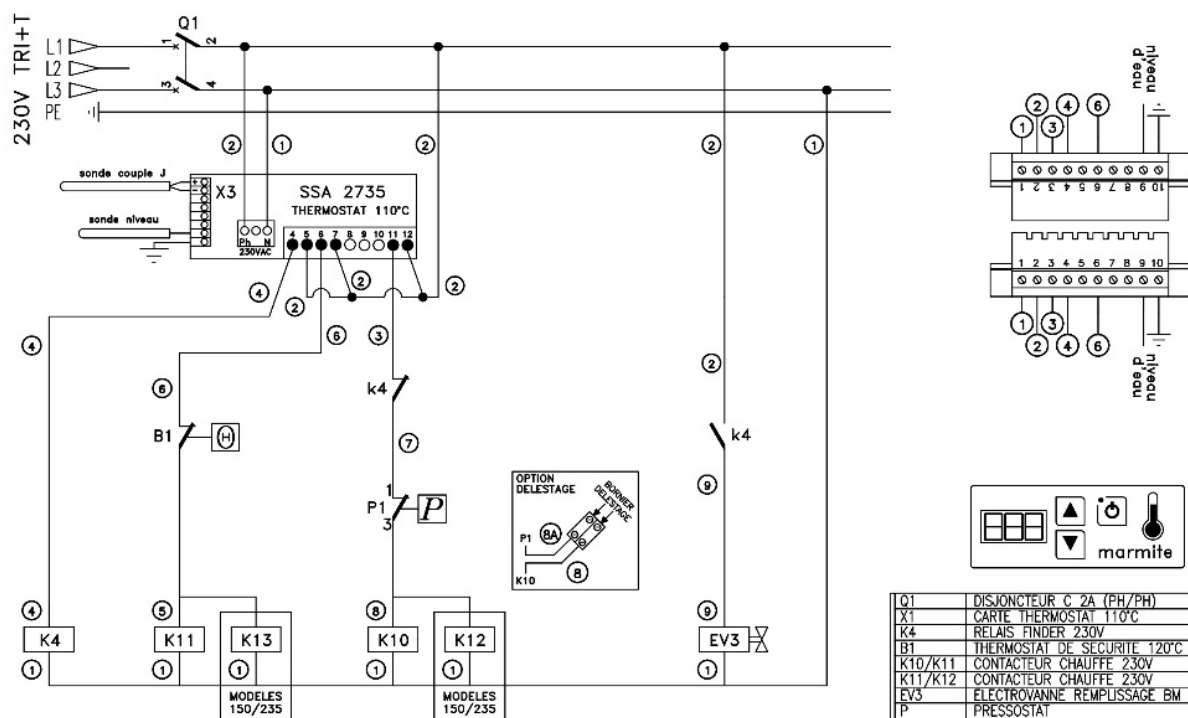


## WIRING DIAGRAMS

## MARMITE BM 400V TRI+N+T



## MARMITE BM 230V TRI+T



## MARMITE BM ELECTRIQUE

DATE: 27/09/07

DESSIN: RICHARD

SCHEMA: comm.

Indice: D



5 RUE HAROUN TAZIEFF  
29556 QUIMPER CEDEX 9  
TEL:02.98.64.77.00

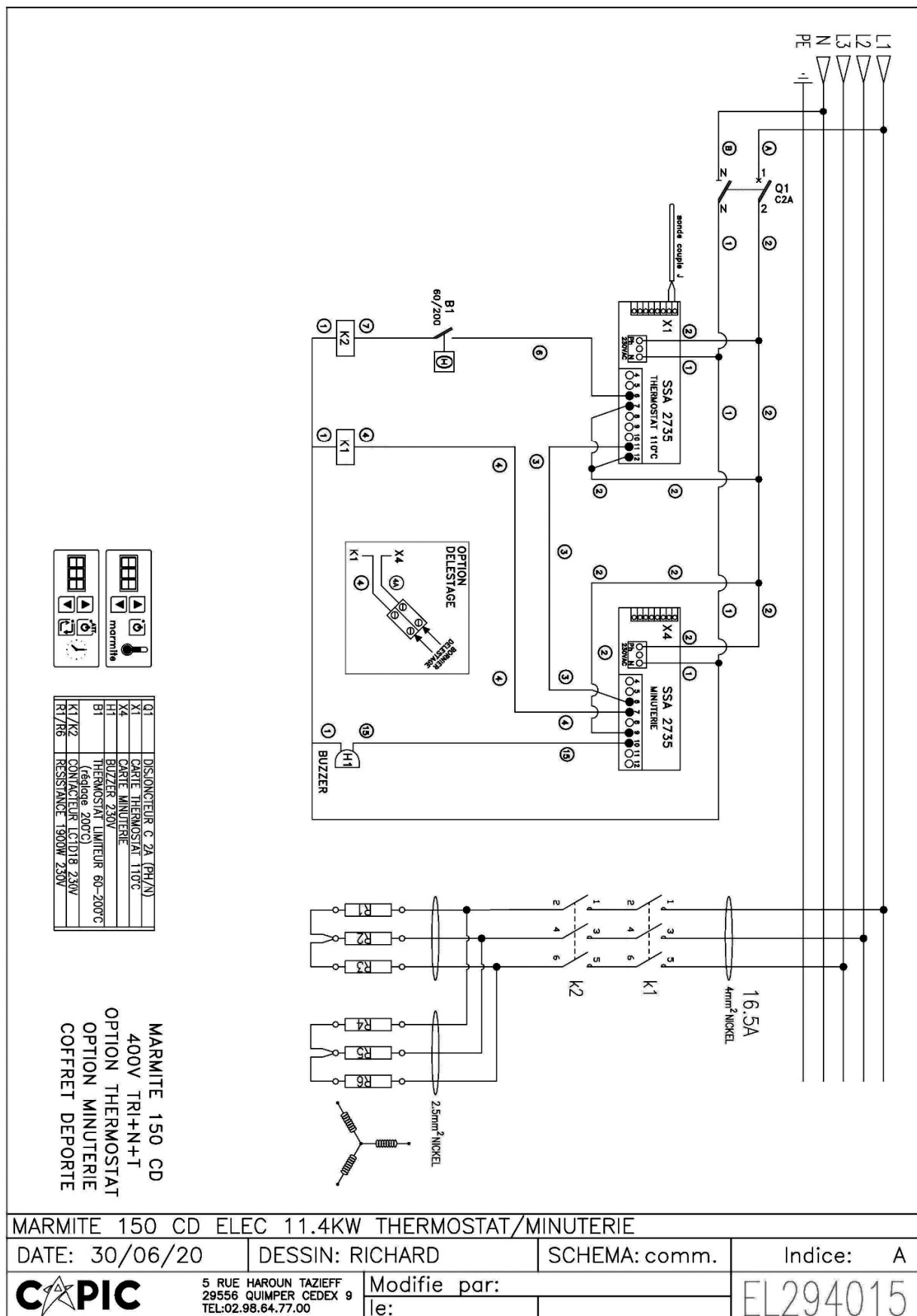
Modifie par:	RICHARD
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le: 02/09/19

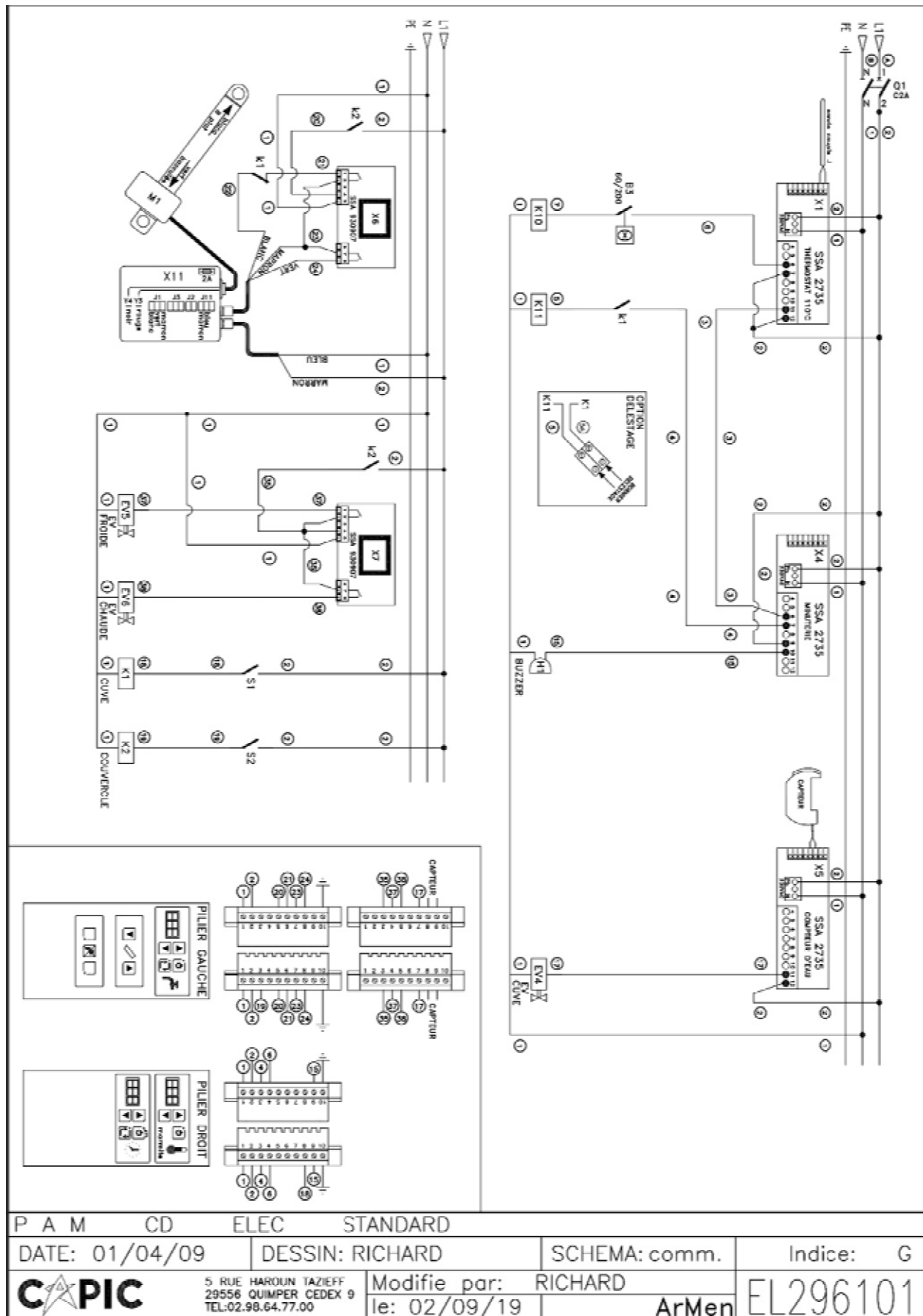
ArMen

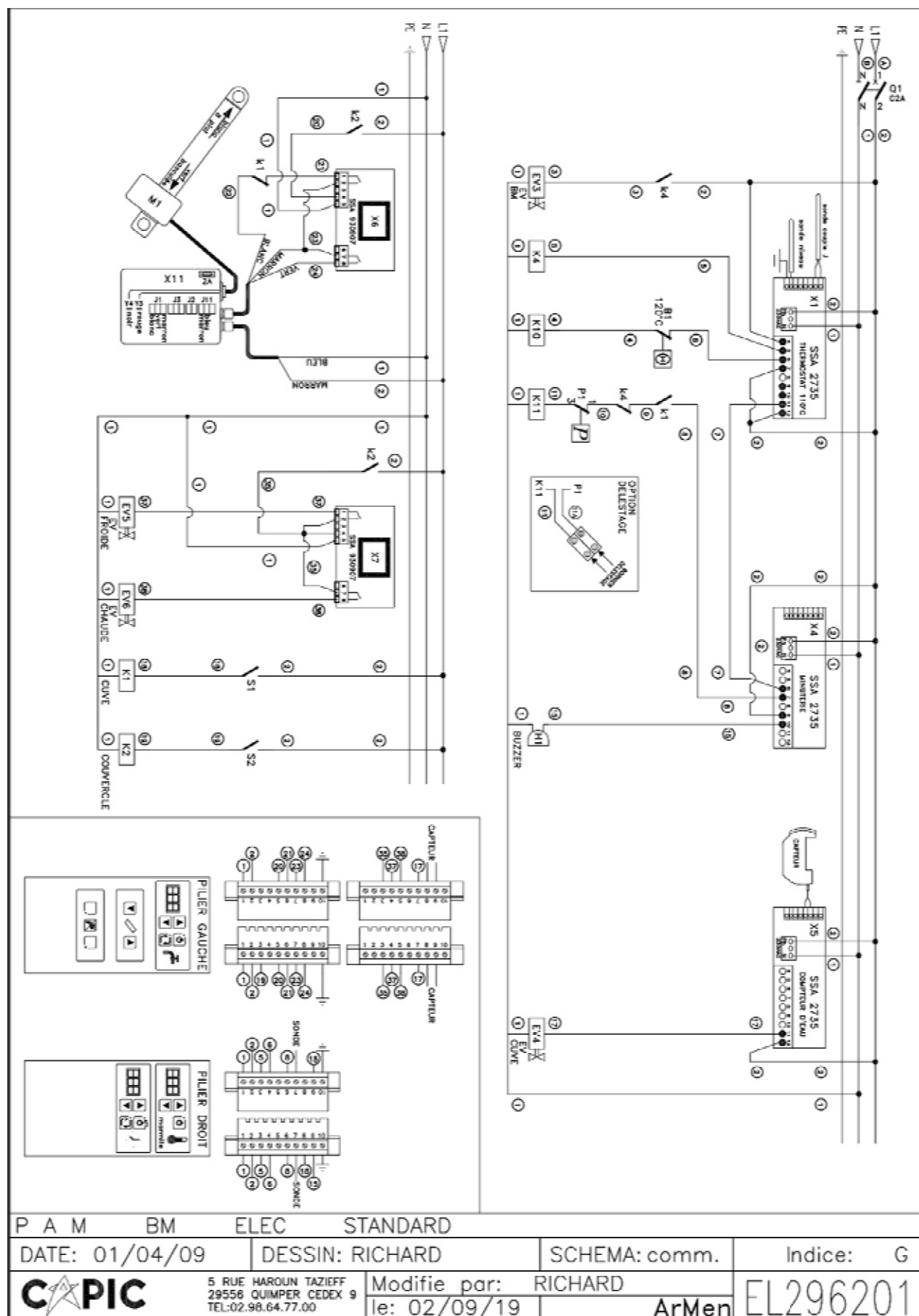
FI 294111

# WIRING DIAGRAMS



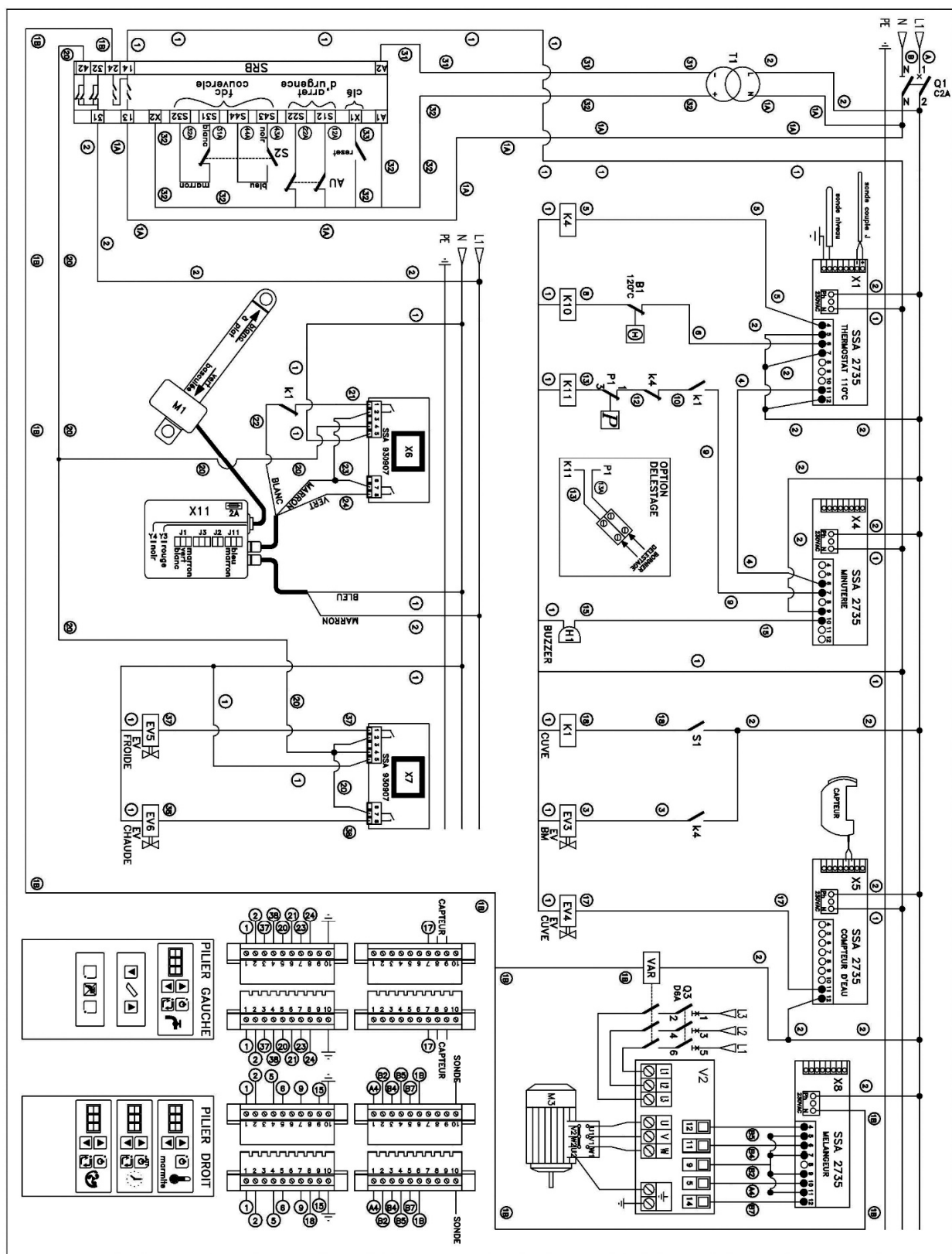
# WIRING DIAGRAMS







# WIRING DIAGRAMS



PAM BM ELEC AVEC MELANGEUR

DATE: 09/12/09

DESSIN: RICHARD

SCHEMA: comm.

Indice: H



5 RUE HAROUN TAZIEFF  
29556 QUIMPER CEDEX 9  
TEL:02.98.64.77.00

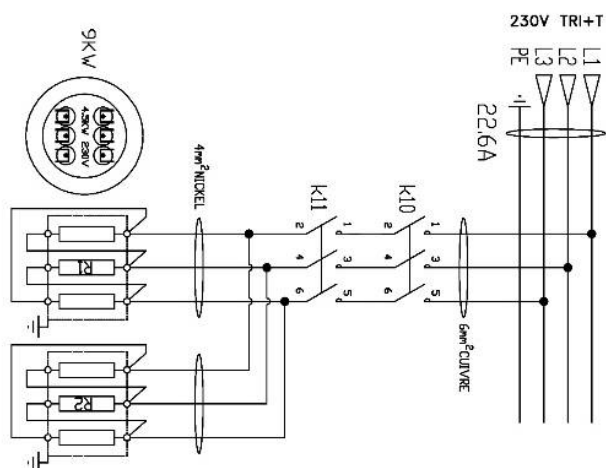
Modifie par: RICHARD  
le: 12/10/20

ArMen

EL296206

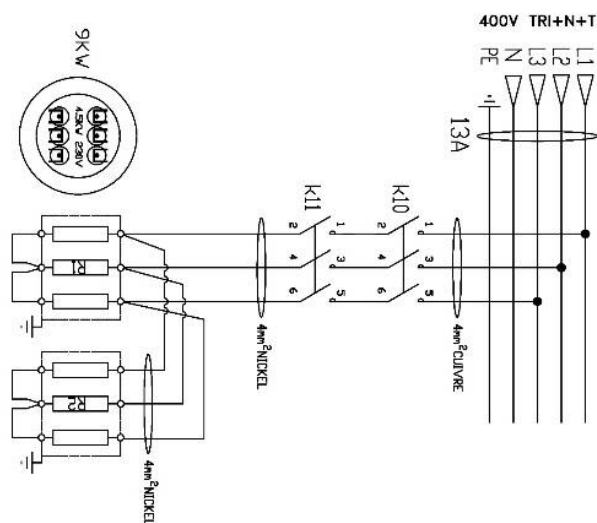
# WIRING DIAGRAMS

MARMITE 60 230V TRI+T



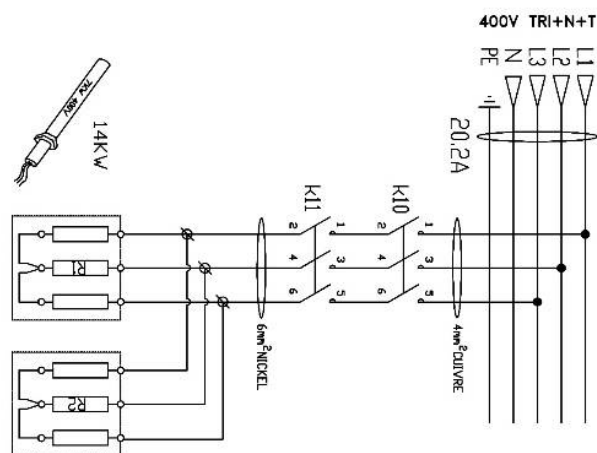
K10/K11	CONTACTEUR LC1D18 230V
R1/R2	RESISTANCE 4.5kW 230V

MARMITE 60 400V TRI+N+T



K10/K11	CONTACTEUR LC1D09 230V
R1/R2	RESISTANCE 4.5kW 230V

MARMITE 80 400V TRI+N+T



K10/K11	CONTACTEUR LC1D18 230V
R1/R2	RESISTANCE 7kW 400V

MARMITE BM 60 / 80 (PUISSANCE)

DATE: 26/09/07

DESSIN: RICHARD

SCHEMA: comm.

Indice: C

**CAPIC**

5 RUE HARDUN TAZIEFF  
29556 QUIMPER CEDEX 9  
TEL: 02.98.64.77.00

Modifié par: RICHARD  
le: 02/09/19

ArMen

EL294115

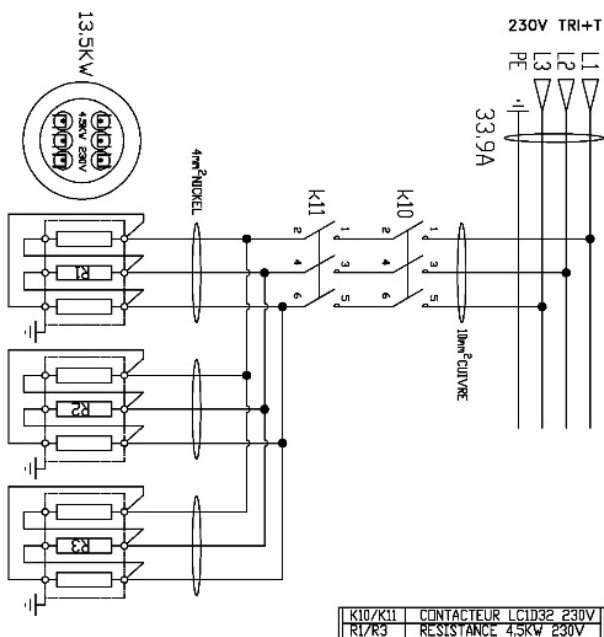
CAPIC - QUIMPER France  
Tel. : +332 98 64 77 00  
Fax : +332 98 52 06 47  
Email : [capic@capic-fr.com](mailto:capic@capic-fr.com)

**CAPIC**  
France 1955 ★★★★★

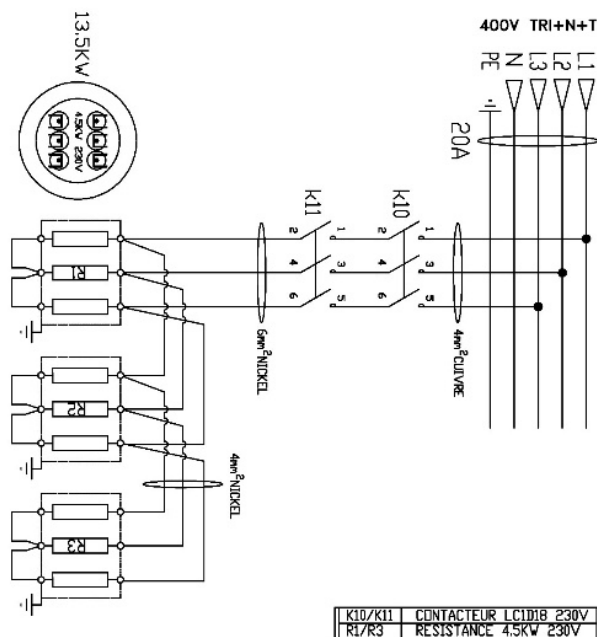
NOTICE N° 2940.1019

# WIRING DIAGRAMS

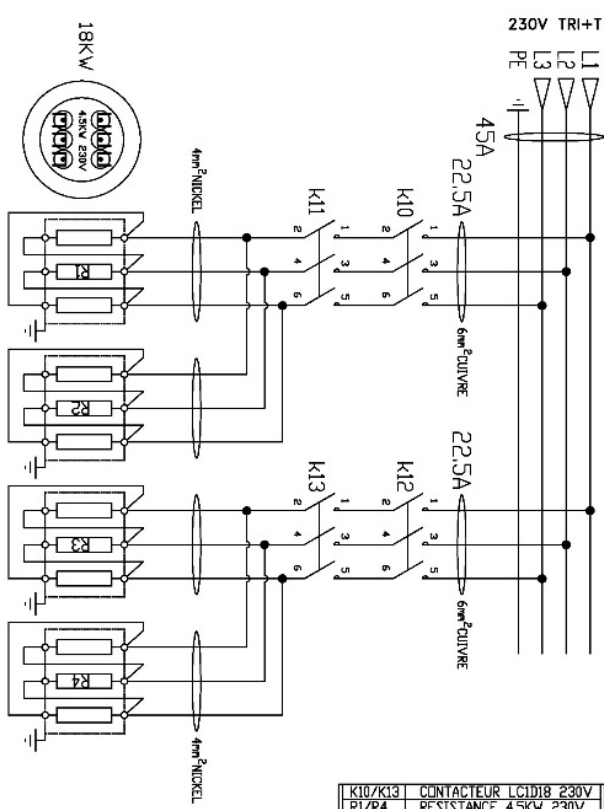
MARMITE 100 230V TRI+T



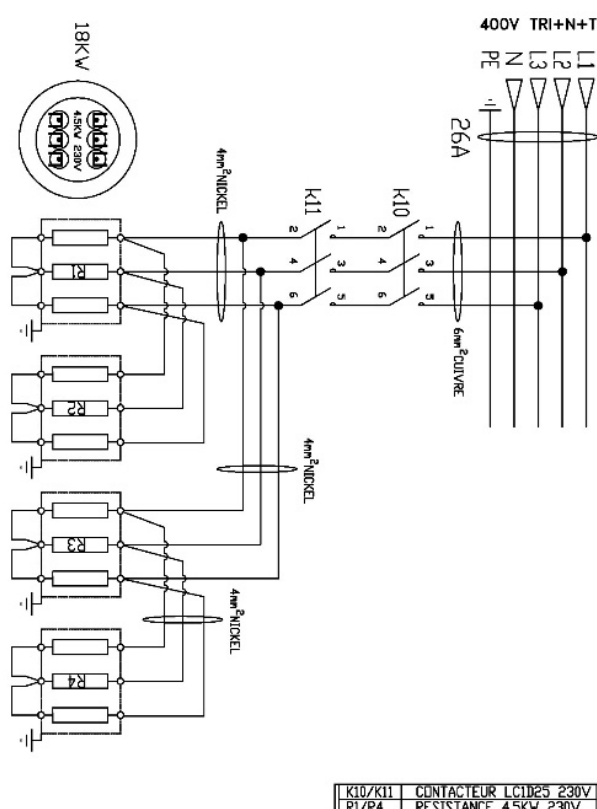
MARMITE 100 400V TRI+N+T



MARMITE 150 230V TRI+T



MARMITE 150 400V TRI+N+T



MARMITE BM 100 / 150 (PUISSANCE)

DATE: 26/09/07

DESSIN: RICHARD

SCHEMA: comm.

Indice: C

**CAPIC**

5 RUE HARDUN TAZIEFF  
29556 QUIMPER CEDEX 9  
TEL: 02.98.64.77.00

Modifié par: RICHARD

le: 02/09/19

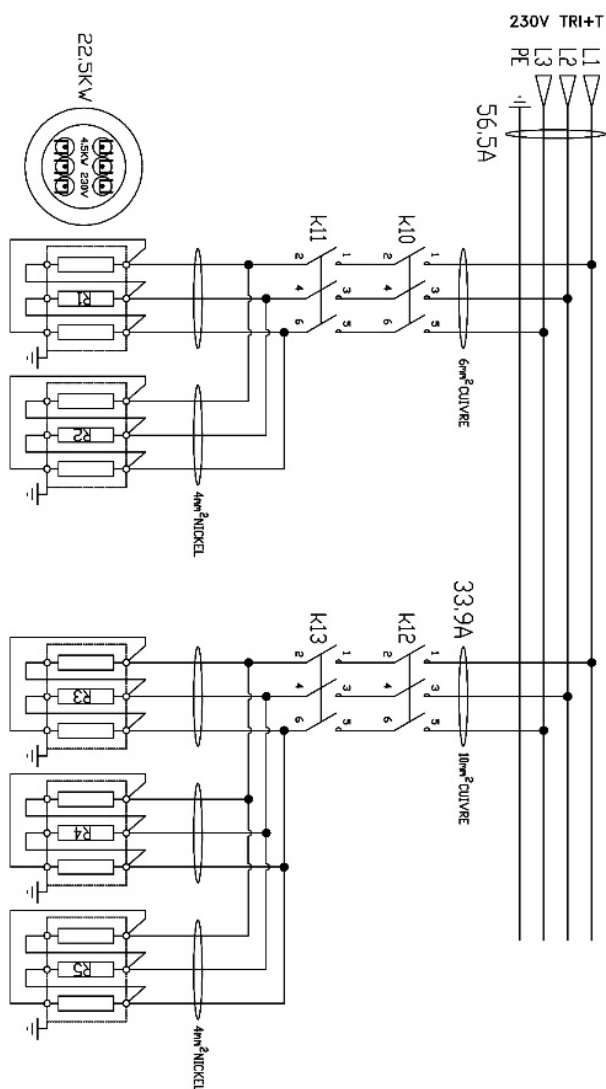
ArMen

EL294116



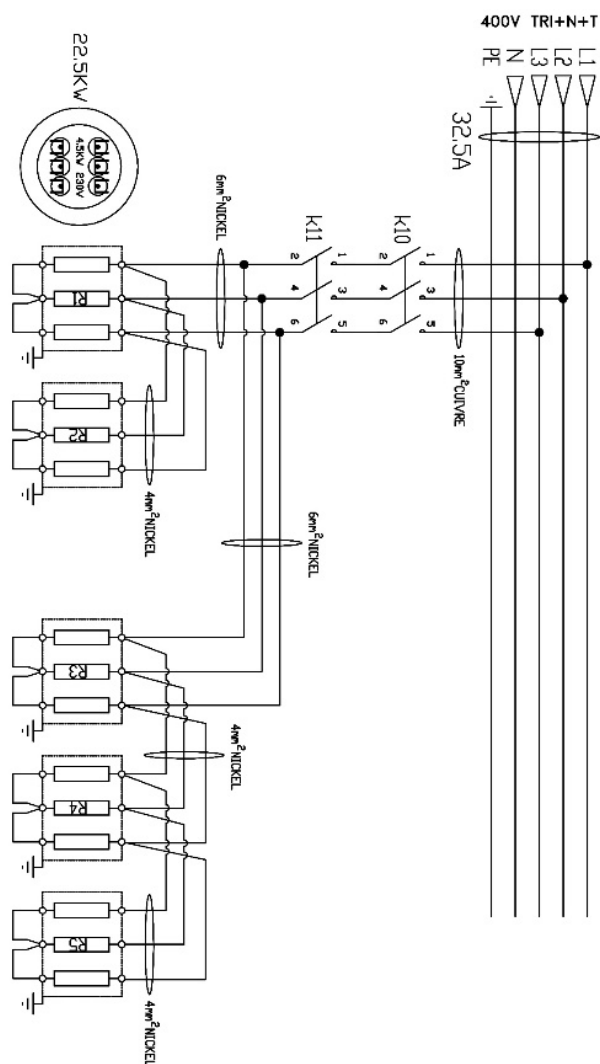
# WIRING DIAGRAMS

MARMITE 235 230V TRI+T



K10/K11	CONTACTEUR LC1D18 230V
K12/K13	CONTACTEUR LC1D32 230V
R1/R5	RESISTANCE 4.5kW 230V

MARMITE 235 400V TRI+N+T



K10/K11	CONTACTEUR LC1D32 230V
R1/R5	RESISTANCE 4.5kW 230V

MARMITE BM 235 (PUISSANCE)

DATE: 26/09/07

DESSIN: RICHARD

SCHEMA: comm.

Indice: C



5 RUE HARDUN TAZIEFF  
29556 QUIMPER CEDEX 9  
TEL: 02.98.64.77.00

Modifié par: RICHARD

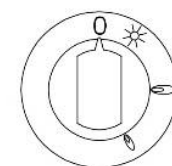
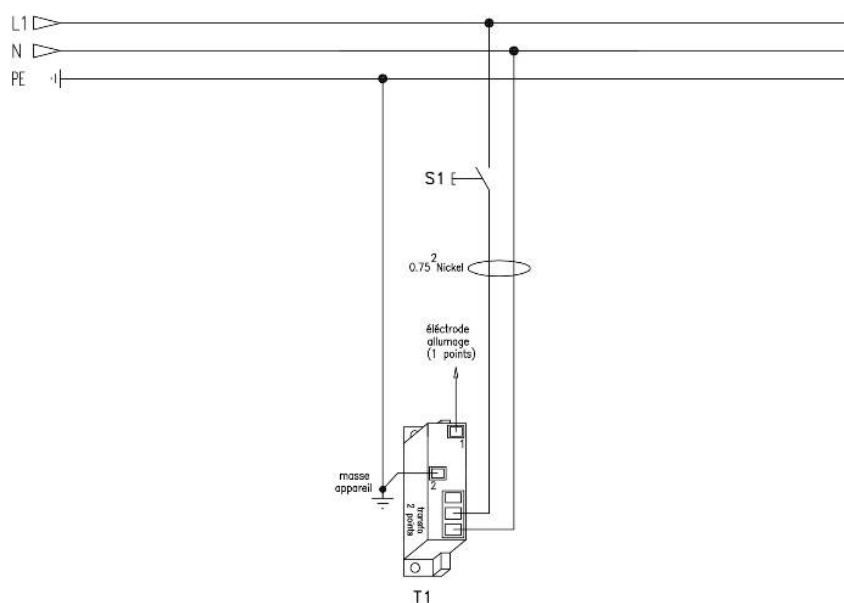
le: 02/09/19

ArMen

EL294117

# WIRING DIAGRAMS

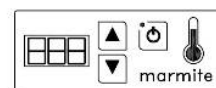
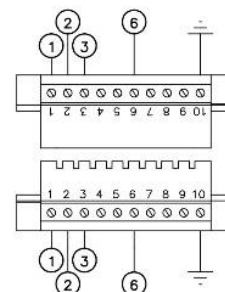
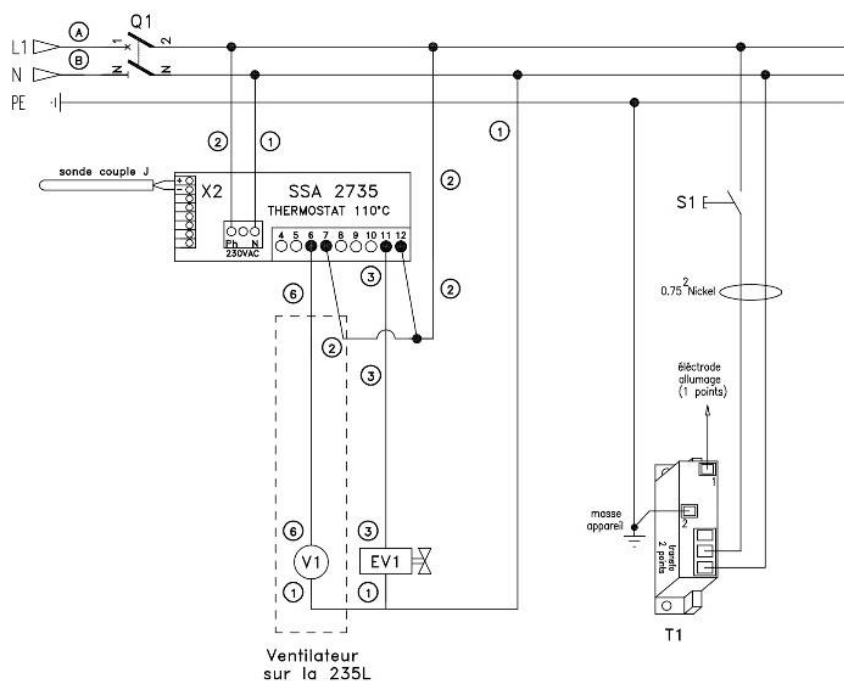
## MARMITE CD ROBINET GAZ



manette robinet gaz

S1	POUSOIR D'ALLUMAGE
T1	TRANSFORMATEUR D'ALLUMAGE

## MARMITE CD REGULATION THERMOSTATIQUE



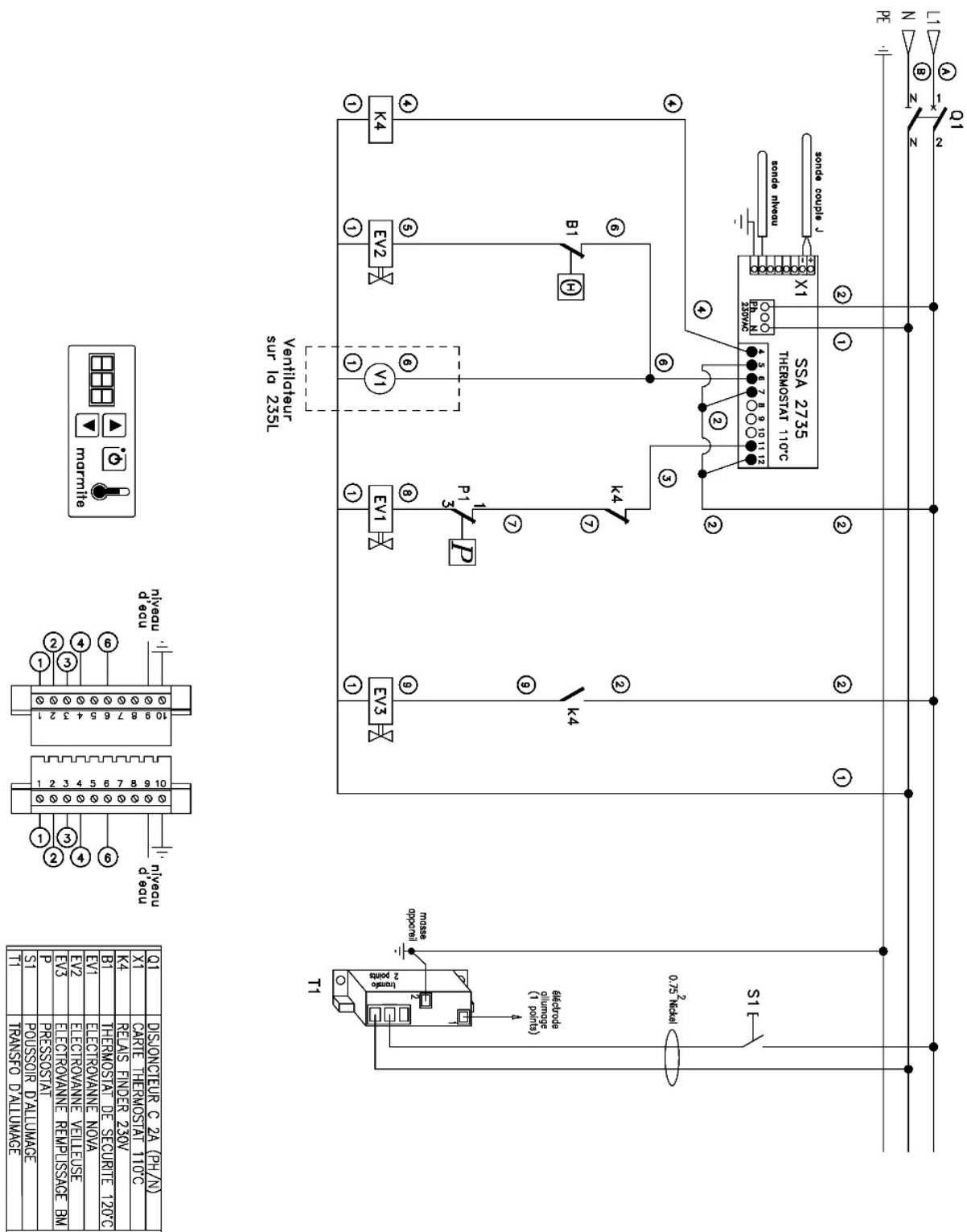
Q1	DISJONCTEUR C 2A (PH/N)
X1	CARTE THERMOSTAT 110°C
EV1	ELECTROVANNE NOVA
V1	VENTILATEUR 230V (sur 235L)
S1	POUSOIR D'ALLUMAGE
T1	TRANSFORMATEUR D'ALLUMAGE

MARMITE CD GAZ 230V MONO+T

DATE: 16/11/09 DESSIN: RICHARD SCHEMA: comm. Indice: C

**CAPIC** 5 RUE HAROUN TAZIEFF 29556 QUIMPER CEDEX 9 TEL:02.98.64.77.00 Modifie par: RICHARD le: 02/09/19 ArMen **EL294022**

## WIRING DIAGRAMS



MARMITE	BM	GAZ
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DATE: 27/09/07

DESSIN: RICHARD

SCHEMA: comm.

Indice: D



5 RUE HAROUN TAZIEFF  
29556 QUIMPER CEDEX 9  
TEL:02.98.64.77.00

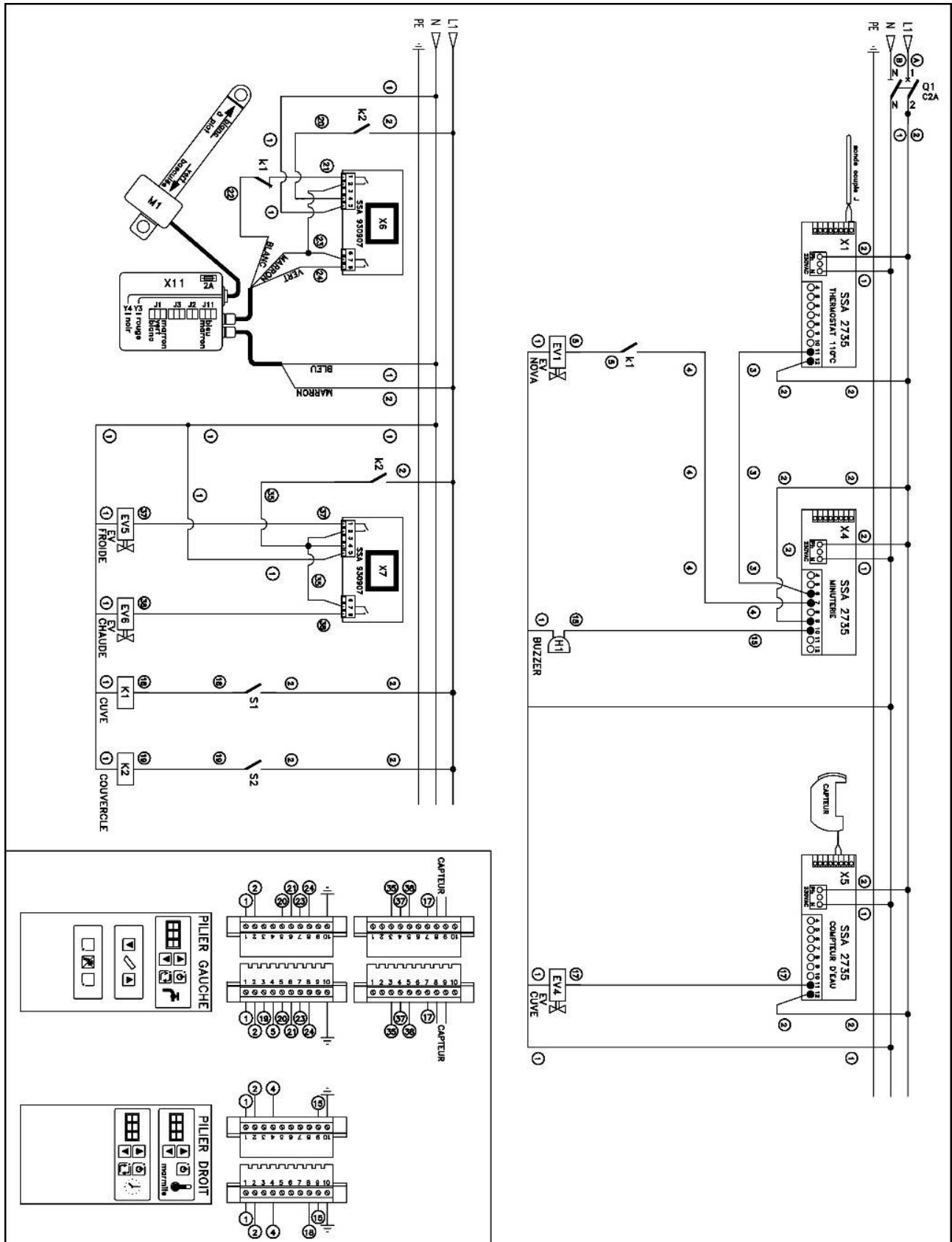
Modifie par: RICHARD
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le: 02/09/19

ArMen

EL294121

# WIRING DIAGRAMS



P A M CD GAZ STANDARD

DATE: 01/04/09

DESSIN: RICHARD

SCHEMA: comm.

Indice: F

**CAPIC**

5 RUE HAROUN TAZIEFF  
29556 QUIMPER CEDEX 9  
TEL: 02.98.64.77.00

Modifie par: RICHARD

le: 02/09/19

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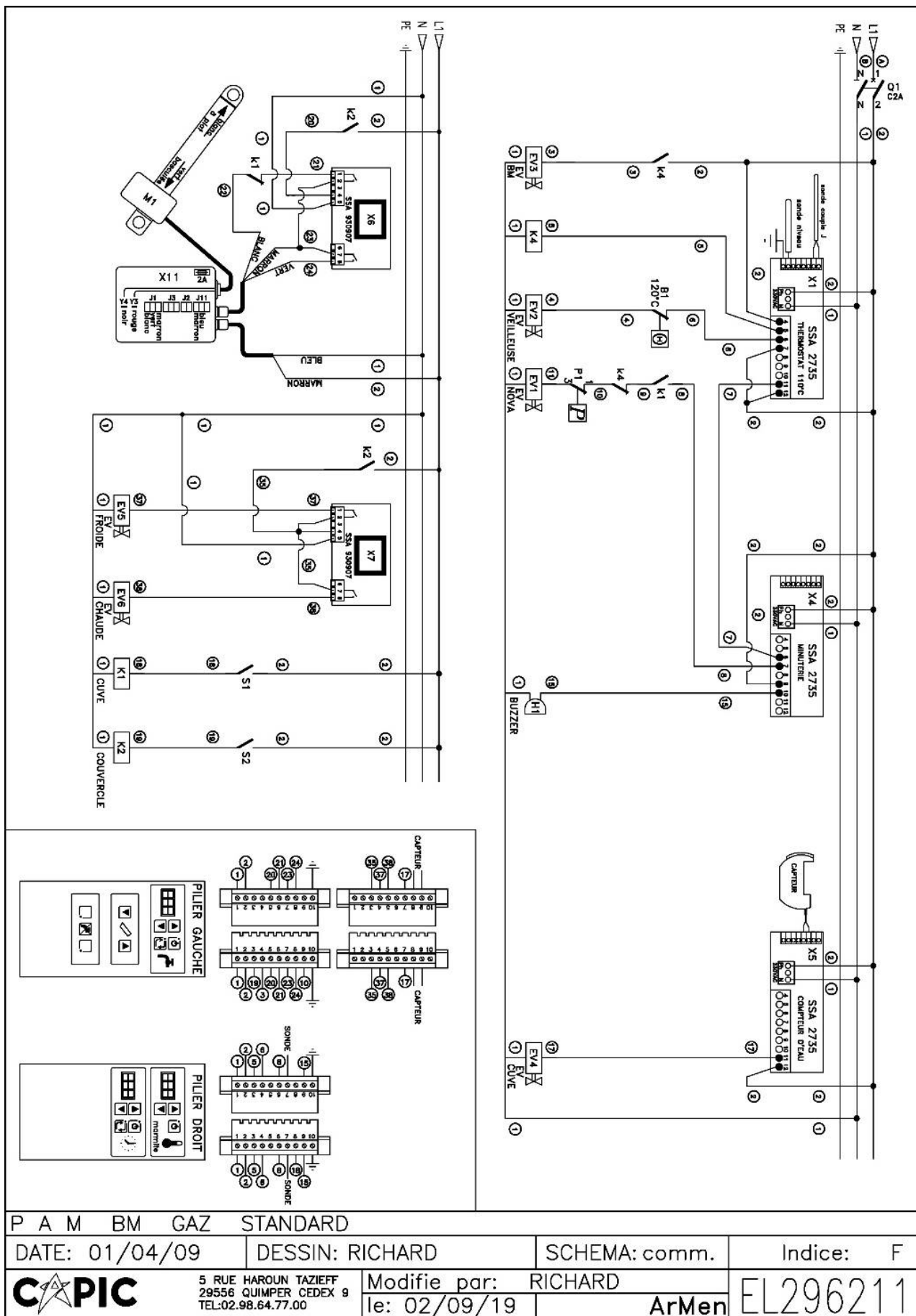
EL296111

CAPIC - QUIMPER France  
Tel. : +332 98 64 77 00  
Fax : +332 98 52 06 47  
Email : [capic@capic-fr.com](mailto:capic@capic-fr.com)

**CAPIC**  
France 1955 ★★★★★

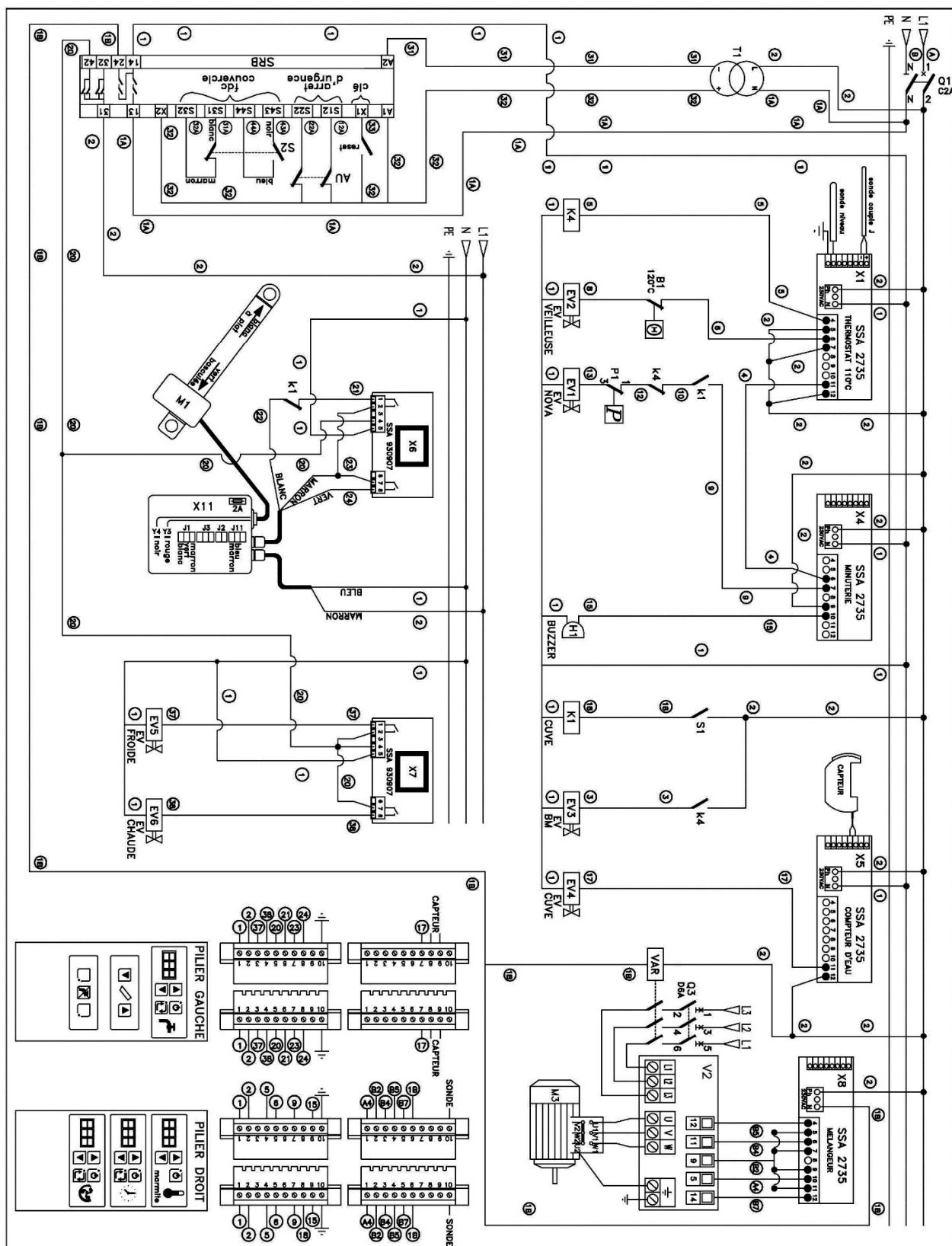
NOTICE N° 2940.1019

# WIRING DIAGRAMS





# WIRING DIAGRAMS



PAM BM GAZ AVEC MELANGEUR

DATE: 09/09/10

DESSIN: RICHARD

SCHEMA: comm.

Indice: I



5 RUE HAROUN TAZIEFF  
29556 QUIMPER CEDEX 9  
TEL:02.98.64.77.00

Modifie par: RICHARD  
le: 12/10/20

ArMen

EL296209