

# Ranges 700 - 800 - 900 - 1000

## Top:

- Open burners + solid top
- Open burners
- Solid top
- Electric hot plates
- Ambient top
- Bain-marie
- Radiant hobs
- Electric and gas griddle
- Multipurpose bratt pan
- Sink unit
- Induction hobs
- Wok
- CAPICHEF
- Salamander

## Base:

- Static oven
- Closed and open cupboard
- Stand
- Convection oven
- Hot cupboard
- Refrigerated base unit
- Heated drawers



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

## GOODS RECEIPT

## USER MANUAL

### **1 - INSTALLATION**

### **2 - UTILIZATION**

### **3 - CLEANING**

### **4 - MAINTENANCE**

## FITTER GUIDE

### **1 - INSTALLATION**

### **2 - ADAPTATION TO THE VARIOUS GASES**

### **3 - MAINTENANCE**

### **4 - SPARE PARTS**

### **5 - WIRING SCHEMES**

## 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:

According to the machine, the nameplate is positioned at different areas as:

- ⇒ on the lower part of the oven.
- ⇒ on the inner side of the cupboard door.
- ⇒ in the front under the base, only for suspended devices.
- ⇒ under the left-hand side cleaning drawer (enamelled top surface of the oven).



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.

### Handling:

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

For each machine, please consult the tab « Technical Data Gas ».

## RECYCLING

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

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

# USER MANUAL

## 1 - INSTALLATION

### 1.1 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 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.

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 unit must be stable and placed on a perfectly horizontal area. They are 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 unit must be free and well lighted to facilitate the access to the control panel and to the working area.

The area must be well ventilated with 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.

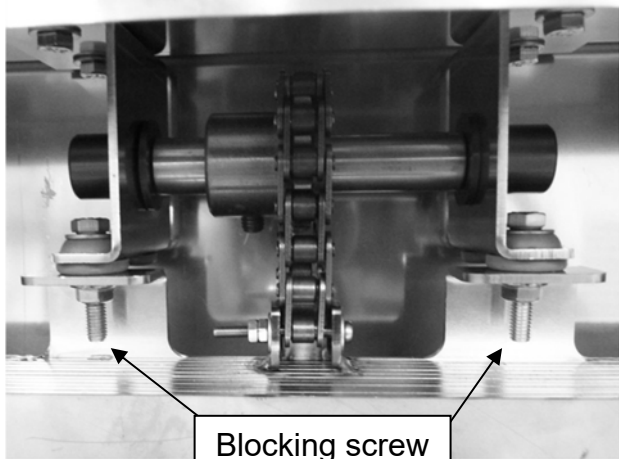
#### **For the wheeled units (in option):**

- 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 until a complete cooling, remove all containers and carry out a drain of the tank if necessary.



## Salamander mobile vault:

### TRANSPORT SAFETY



Before shipment, the device is equipped with a mobile vault counterweight blockage system.

Before handling, it is necessary to remove this blockage system.

Follow this instructions :

- Remove the superior back cover panel.
- Dismantle the 2 blockage screw.
- Reposition the superior back cover.

## 2 - UTILIZATION

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

**BEFORE USING THE EQUIPMENT FOR THE FIRST TIME (SOLID TOPS, GRIDDLES AND CAST IRON CHARGRILL), HEAT GREASE AT A HIGH TEMPERATURE, FOR A LONG TIME AND SEVERAL TIMES.  
SEE THE "CLEANING" CHAPTER, PARAGRAPH 3.3**

**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.**

**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.**

## 2.1 Top unit (top only):

### 2.1.1 Open burners + solid top:

**DO NOT PLACE ALUMINUM PAPER ON THE PROTECTION BOWL OF THE BURNERS IN ORDER TO AVOID THE RISK OF SERIOUS BURNING DETERIORATION AND IMPORTANT MALFUNCTION.**

The control panel has the following identifying marks:

▼ Front burner

▲ Rear burner

There are safety notches on the gas valve. You must push on the knob and turn it. Avoid any brutal handling which could deteriorate the gas valve.


#### a) Ignition:

- Access to the pilot flame.

Open burner: by an orifice on the body of the burner.

Solid top: After having put down the removable bull's eye (central ring) of the plate.


- Submit the flame to the pilot light thanks to the torch or any other way.


- Put the mark  of the knob in front of the mark ▼ of the façade and push completely on the knob for 15 seconds (hanging-up time of the thermocouple).

- After releasing the knob, the pilot flame remains alighted on this position. You can then put the bull's eye on the solid top.


In case of the pilot flame is blown out, restart all above steps.

#### b) Heating:

- Put the mark  of the knob in front of the mark ▼ of the façade to obtain the maximum output.

- Put the mark  of the knob in front of the mark ▼ of the façade to obtain the minimum output.

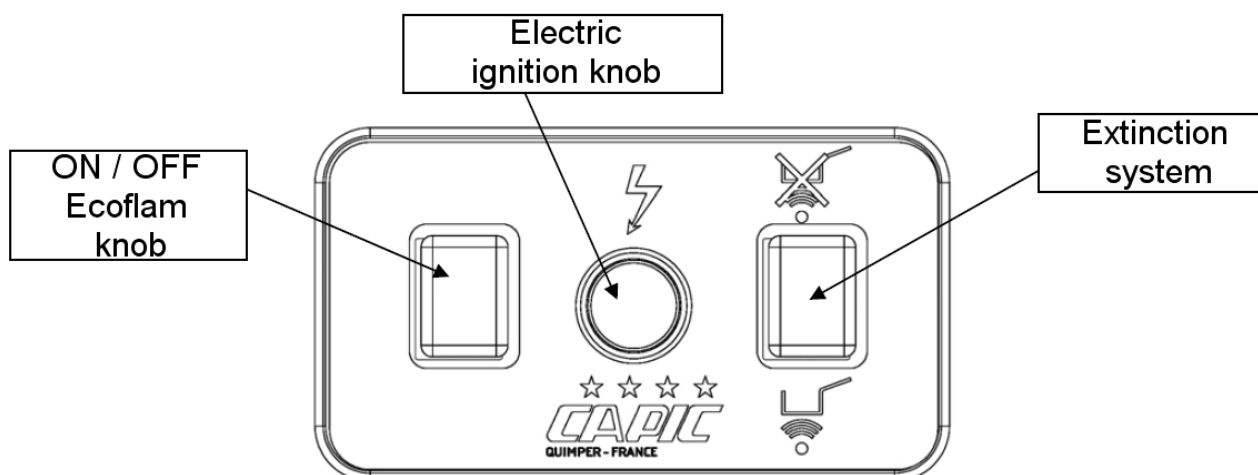
#### c) Cut-off:

- Put the mark  of the knob in front of the mark ▼ of the facade to remain in position pilot light.

- Put the mark ● of the knob in front of the mark ▼ of the facade to turn off the pilot light.

d) Particular case: In the case of electric ignition, a knob located on facade controls the ignition spark.


## 2.1.2 Stainless steel open burners with ECOFLAM



- To activate the Ecoflam system, push the luminous knob on position 1. The associated pilote light lights up.

The detection system works.

- Switch on the light.

Put the mark  of the knob in front of the mark ▼ of the facade and press completely the lever for 15 seconds (hanging-up time of the thermocouple). In the same time, push on the electric ignition knob in order to light up the pilot light.


- After releasing the knob, the pilot light remains alight.
- Push on the gas knob as you want: big or small fire.
- When you put a container, it presses on the central sensor of the burner, the gas comes and the burner switches on.
- When you pull out the container, the gas stops to come: the burner switches off and comes back in pilot light position.

**Note:** You can stop the Ecoflam system if you put on the “extinction system” knob, on the right (before, you have to activate the left button). The open burner is only controlled by the gas button (on the front) and it remains switches on when you pull out the container.

## 2.1.3 Gas Griddles: gas snacking plate:

### 2.1.3.1. Cast iron or stainless steel griddle, snack plate





#### a) Ignition:

- Access to the pilot light through the ignition channel.
- Submit the flame to the pilot light thanks to the torch or any other way.
- Push the mark  of the knob in front of the mark ▼ of the facade and put completely the knob for 15 seconds (hanging-up time of the thermocouple).
- After releasing the knob, the pilot light remains alight on this position.





In case of the pilot light is blown out, restart all above steps.



## b) Heating:

- Push the mark  of the knob in front of the mark  of the façade to obtain the maximum output.
- Push the mark  of the knob in front of the mark  of the façade to obtain the minimum output.

## c) Cut-off:

- Put the mark  of the knob in front of the mark  of the facade to remain in position pilot light.
- Put the mark  of the knob in front of the mark  of the facade to turn off the pilot light.

## d) Particular case:

In the case of electric ignition, a knob located on facade controls the ignition spark.

**Some cast-iron hotplates include discharge orifices for the waste gas. It is imperative not to block these orifices for a good functioning of the device.**

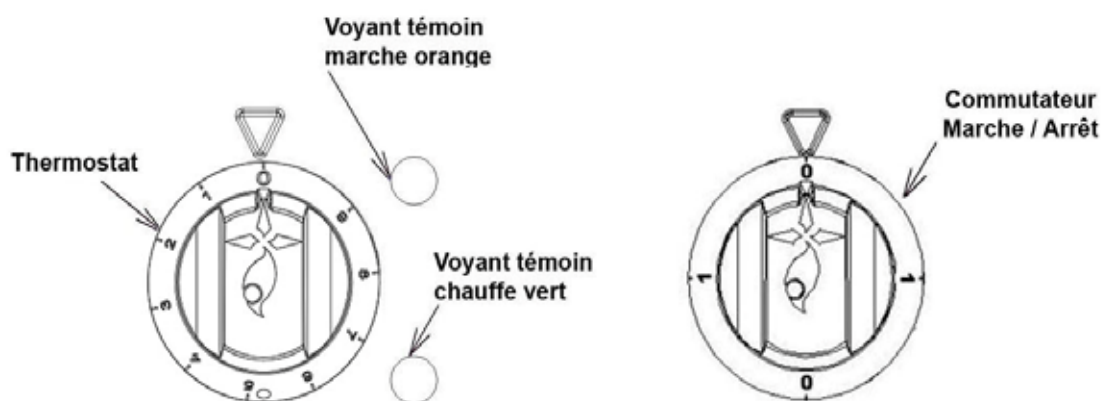
### **2.1.3.2. Lava stone chargrill:**

The operation is the same than the operation for the gas cast iron griddle. The burners heat a set of volcanic stones. The stainless steel griddle can be positioned at 3 different levels to achieve different cooking.

### **2.1.4 Electric snack plate, electric ribbed griddle:**

- 5kW cast iron model, plate 400x550.
- 5kW stainless steel model, plate 400x550 and 10kW, plate 800x550.

#### Description of the controls:



The plate is controlled by a ON / OFF switch associated with a thermostat regulator.

# USER MANUAL

To light up the appliance, put the switch on the mark 1. The ON orange pilot light lights up.

Adjust the wished temperature of the plate, with the graduated thermostat, from 1 to 9. The green pilot light alights during the heating periods and turns off during the regulation.

		Graduation thermostat switch				
		3	4,5	6	7,5	9
Average temperature	Cast iron plate	140°C	210°C	260°C	320°C	360°C
	Stainless steel	100°C	170°C	220°C	280°C	330°C

To stop the appliance, push the switch ON / OFF on « 0 ».

The use of the device requires a preheating of 20-30 minutes.

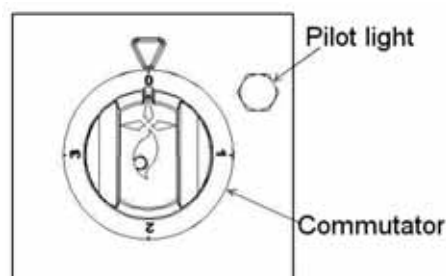
NOTE: The stainless steel snack plate model 10 kW width 800 mm has 2 independent heating areas, each is controlled by a thermostat. To stop the device, place the 2 switches ON / OFF on "0".

## 2.1.5 Electric plates: 300x300 – 4kW and 220x220 – 2.6kW

Description of the controls:

▼ Front plate

▲ Back plate



Each plate is controlled by a ON / OFF commutator button with 7 positions. To switch on the appliance, turn the knob. An orange light lights up.

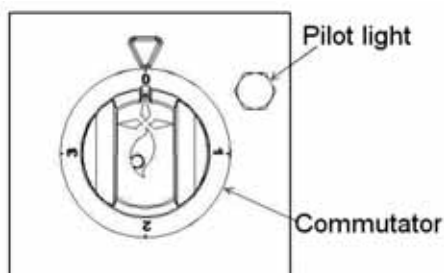
The 0 position corresponds to the stop of the appliance (the orange light is off).

Adjust the plate temperature thanks to the graduated button.

		Graduated commutator button						
		0	1	2	3	4	5	6
Average temperature (°C)	Plate 220x220 2.6 kW	Stop	150	220	260	350	370	420
	Plate 300x300 4 kW	Stop	150	210	260	320	340	380

## 2.1.6 Electric solid top (1, 2 or 3 plates):

### Description of the controls:

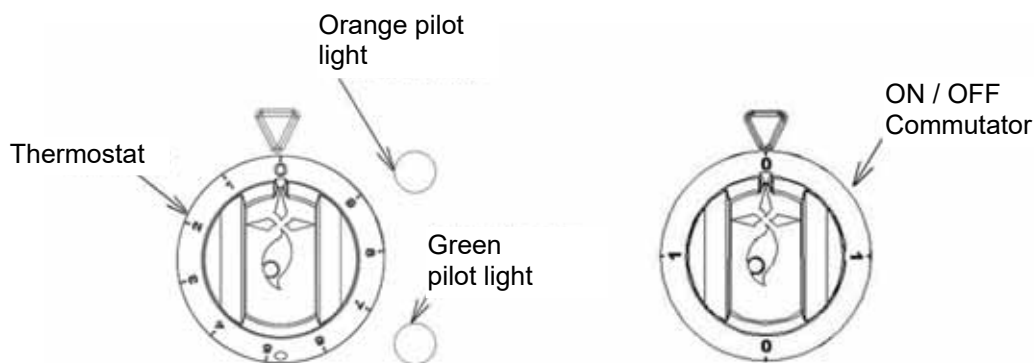


Each plate is controlled by a 4 positions knob. The orange pilot light indicates that the device is under tension.

Position 0	:	OFF	Position 1	:	Low heating
Position 2	:	Medium heating	Position 3	:	High heating.

## 2.1.7 Bain-Marie:

### 2.1.7.1 Electromechanical controls



- Fill the tank thanks to the front tap



Before any ignition and also during the use, the heating element has to be submerged.

- Ignition by positioning the knob on the position 1. The orange pilot light turns on.
- Set the temperature thanks to a graduated thermostat from 30 to 110°C. After selecting the temperature, the green pilot light turns on and then turns off as soon as the desired temperature is reached.

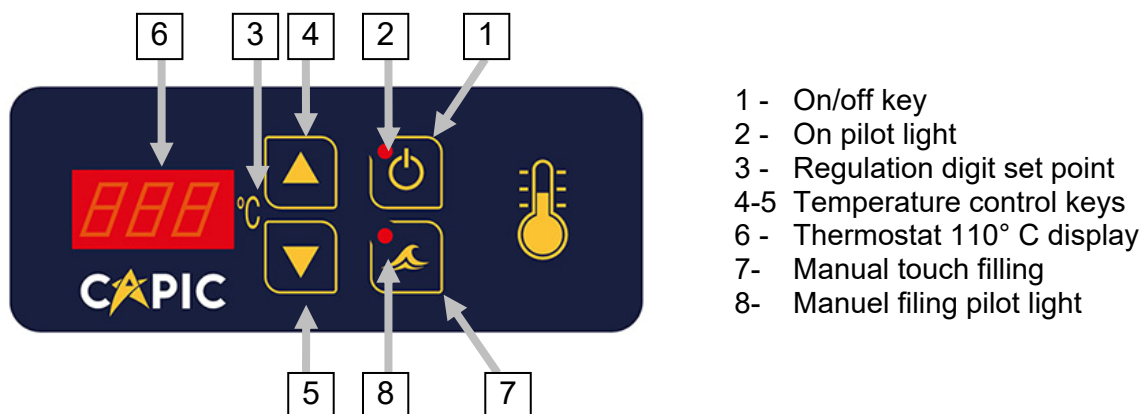
The choice of the water control temperature of the bain-marie, in order to obtain perfect temperature maintenance of the products, changes according to the nature and the quantity of the products. Therefore, it is very difficult to propose a regulating temperature; it should be determined based on experience.

- Stop by positioning the knob on the position 0. The orange pilot light turns off.
- To drain the tank, turn the valve by  $\frac{1}{4}$  or remove the plug. Take all necessary precautions to avoid getting burned during the manoeuvre.

## **2.1.7.2 Digital thermostatic regulation and automatic water level control (in option):**

The equipment has an electronic card for the thermostatic regulator and the automatic control of water filling. The tank contains a double J catheter for temperature and a sensor for the water level. This card also incorporates a key for manual filling.

Description of the controls:



- 1 - On/off key
- 2 - On pilot light
- 3 - Regulation digit set point
- 4-5 Temperature control keys
- 6 - Thermostat 110° C display
- 7- Manual touch filling
- 8- Manuel filing pilot light

- To start press 2 seconds on key 1. The pilot light turns on; the indicator shows the last temperature configuration. The tank automatically fills up until the level sensor.
- Set the temperature thanks to the keys 4 and 5. The pilot light 3 turns on during the heating and stop once the temperature is reached.
- The indicator always shows the selected configuration. Press the keys 4 or 5 to display momentarily the reel temperature of the Bain-Marie.
- To stop press 2 seconds on key 1. The pilot light 6 turns off.
- To drain the tank, turn the valve by  $\frac{1}{4}$  or remove the plug. Take all necessary precautions to avoid getting burned during the manoeuvre.

**Note:** A manual touch filling (7) allows to manually make a water supplement.

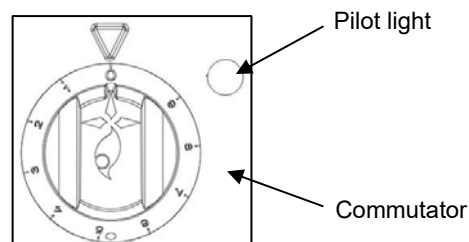
- An impulsion on the touch (7) activates the filling. The pilot light associated (8) lights up.
- Another pulse on the touch (7) stops the filling. The associated pilot light (8) switches off.

This function is independent from the automatic filling managed by the probe level.

## 2.1.8 Radiant hobs:

▼ Front hob

▲ Rear hob



A thermostat regulating the temperature of the ceramic plates controls each hob according to the specific needs of the cooking. The pilot light is ignited when the hobs light up.

THERMOSTAT POSITION	COOKING TYPE	TEMPERATURE
Position 0	Stop	
Position 1 to 3	Maintaining the temperature	0 - 100° C
Position 3 to 6	Simmering	100 - 200° C
Position 6 to 9	Cooking	200 - 400° C
Position 9	Roasting	400 - 600° C

**OPTION:** The hobs are equipped with a container detection system located in the middle and operating on an electronic sensor. The engagement of the heating starts only 3 seconds after the positioning of the container on the hob. The heating stops 15 seconds after the removal of the container.

In order to obtain an effective heating, it is imperative to place a container on the hob due to the container detection system.

Only use containers with very thick base, well straight and of a sufficient diameter in order to assure a large flexibility of use which allows short times of heating and cooling.

**a) Safety measures:** The use of ceramic plate requires several precautions:

### AVOID:

- THE USE OF CONTAINERS WITH ALUMINIUM BASE.
- THE USE OF ABRASIVE PRODUCTS TO CLEAN THE COOKING SURFACE.
- THE SHOCKS OF CONTAINERS ON THE PLATE.
- ANY FALL OR VIOLENT CONTACT OF METALLIC OBJECTS SUSCEPTIBLE TO DAMAGE THE HOTPLATE.
- TO CUT OR DAMAGE THE PERIPHERAL TIGHTNESS SEAL.
- TO PUT HANDS ON THE PLATES DURING THE COOKING.
- TO INTERPOSE SOME ALUMINUM PAPER DURING THE COOKING AS IT RISKS DAMAGING THE HOTPLATE.
- TO USE ABRASIVE OR CORROSIVE DETERGENT, SCOURING POWDERS, SPOT REMOVER AND RUST REMOVER.

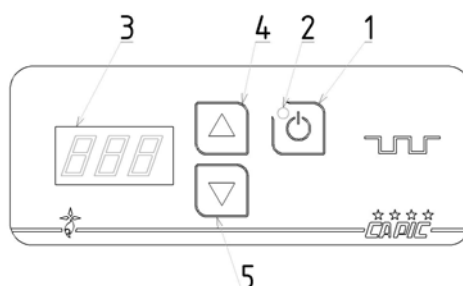
### **b) Hygiene and safety:**

The radiant hobs offer a smooth surface and a perfect tightness of the cooking worktop which allow an easier cleaning and so the non-existence of bacterial sources.

Moreover, in accordance to the safety rules each radiant hob is equipped with an integrated overheating limiter and in option with a container detection system.

## **Option: digital display controls**

They are working the same way than the electromechanical controls.



- Push on the knob ON/OFF to light up (1). A small light alights.
- Push on the incrementation (4) and decrementation (5) keys to control the functioning cycle by successive steps of 10%.

### **Example:**

- Display 030: 30 % ON and 70 % OFF
- Display 100: continuous working.

Each level of 10% corresponds to 20 seconds of heating for a full cycle of 3mn20.

Push on the button (1) to stop. The pilot light switches off.

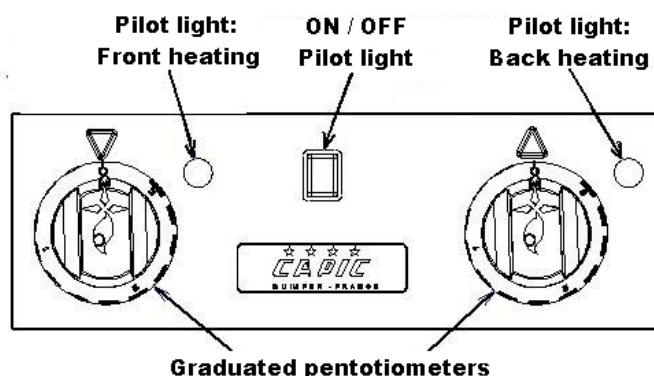
## **2.1.9 Safety instructions for using of induction hob:**

- In case of cracking or breakage of the radiant hob, disconnect immediately the device from the electric red to avoid any risk of electrical shock.  
Wait the replacement of the device by your installer before using the device
- Do not let an empty container on the heating element.
- Metal items such as cooking utensils, cutlery,... must not be laid on the radiant hob because they could heat.
- Never place aluminium foil or similar product ( aluminium tray) on the heating area. The aluminium will melt and damage your heating device.
- Be carefull when you use your device with your personal items such as rings, watches, which may heat up if they are placed near the burner hob.
- Do not use the radiant hob as a support.
- Do not wash your device with plenty of water.

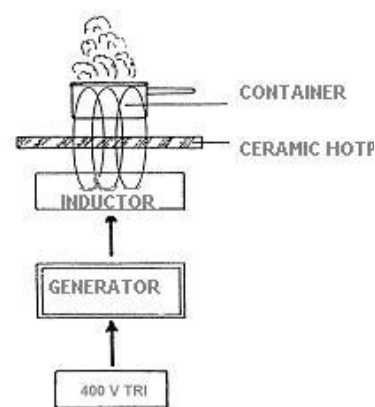
## 2.1.10 Induction hob 2x4 KW:



Be aware of safety instructions before using. (paragraph 2.1.11)



An electric generator fed by an electrical network, creates a high frequency power which creates a magnetic field in the coil of the inductor through the container. The main principle of this system is: the container compulsory made of magnetic material (soft stainless steel, cast-iron, enamelled iron, stainless steel F17) sets off the heating and allows the cooking of the product without overheating the ceramic support.



### The cooking by induction offers:

- A sequential functioning which is characterized by cycles of heating and short stop periods and with functioning variations from 10 to 90%.
- An excellent output (approximately 90%) due to low heat loss.
- The power released modulated according to the nature and dimensions of the container used and to the voltage available in the network.

### Application:

- The ignition is done by a switch ON/OFF (1): position 0: OFF, position 1: ON.
- The power control of each hob is done through the potentiometer (3) from 0 to 3. See the positions below:
- Position 0: The device stops and the led's blink during the search of the containers.
- Position 3: Operation almost continuous working.
- Intermediate positions: slightly linear working between the 2 previous values.

The heating and the stop periods are indicated by LEDs.

The heating adjustment allows also to obtain every required speed (maintain at temperature, simmering, full power).

Each hob includes a container detection system that stops the heating as soon as the hob is uncovered by half of its working surface.

A thermostatic safety stops the heating around 240°C in case of there is not container on the hob.

A ventilator allows the cooling of the generator box.



## - WARNING -

The stop of the appliance and the stop of the two heating hobs require the pushing on the position 0 of the ON/OFF pilot light.

When the ON / OFF switch is on position ON (I), a heater is possible, even if the control is in position 0.

Please therefore always switch off the device and do not put container, utensil or metal piece on the glass plate.

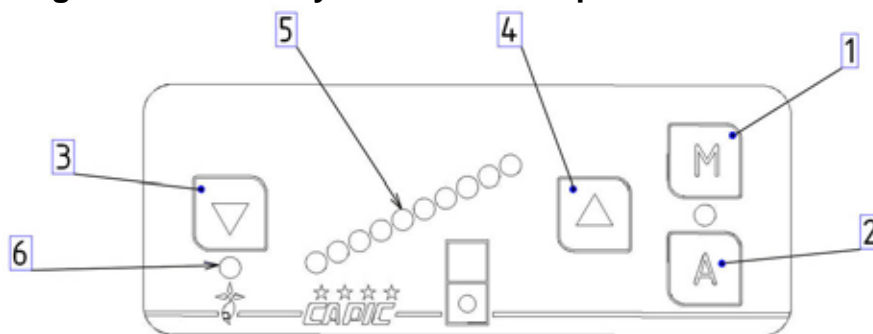
## OPERATING REQUIREMENTS:

The pans used should have a flat bottom (minimum diameter of 14cm) for proper operation background.

The temperature of the cooling air (ambient air) must be lower than 40 ° C to ensure good working. It is essential to maintain air input and output free. Every month clean the air input filter.

The induction hobs only work with pans in magnetic material (that attract magnets). Do not use pans in brass, aluminium or nonmagnetic stainless steel.

## Option: Digital control - Polyester front - Firepits 4 kW



**Be aware of safety instructions before using. (paragraph 2.1.11)**

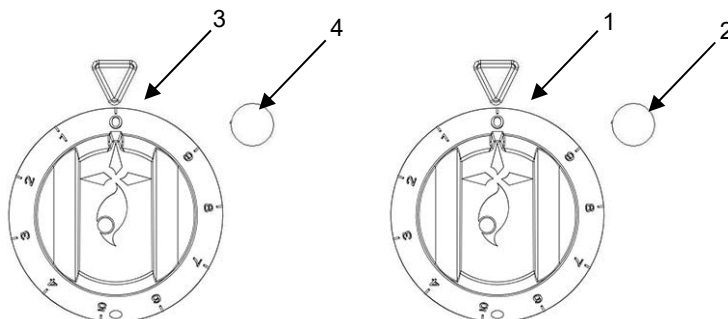
- Push on the knob 1 to light up.
- Each induction hob can be controlled by a digital card. Heating and stop cycles are adjustable with the knobs 3 and 4. A ramp Led line (5) shows the intensity of the heat.
  - o 1 LED lighted up: minimum heating.
  - o 10 LED lighted up: maximum heating.
- Positions intermediaries' substantially linear operation with alternating heating period and stop.
- A light mark 6 shows the heater.
- Stop by pressing button 2.



## 2.1.11 Induction hob 2x3 KW:



Be aware of safety instructions before using. (paragraph 2.1.11)



- 1 - Interrupter and front hob power setting
- 2 - Front hob green pilot indicator
- 3 - Interrupter and back hob power setting
- 4 - Back hob green pilot indicator

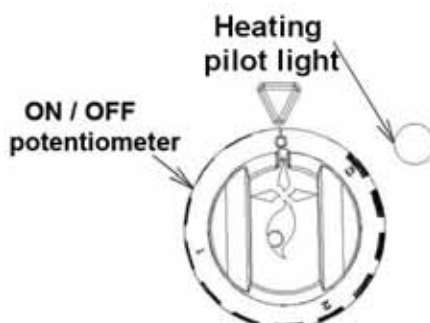
- The device is composed of three heating areas, controllable through a graduated handle.
- Ignition by rotation of the handle 3 or 1. The pilot light 2 or 3 turns on.  
In case of absence of bowl, the light flashes  
In case of presence of bowl, the light remains illuminated permanently
- Adjust the power of heating by rotation of the handle. The power increases progressively:  
Graduation 1: low power  
Graduation 9: maximum power
- To stop: put the handle on "0"

Note: After switch off, a thermal security controls the light flashing to advert that the ceramic hob is hot and could presents a burning risk. Wait the end of the light flashes before any maintenance operation.

## 2.1.12 WOK induction hob:



Be aware of safety instructions before using. (paragraph 2.1.11)



Thanks to the graduated knob put on the device; the heat starts. The functioning is progressive:

Position 1: minimum heating

Position 3: maximum heating full power

Linear functioning between these two positions.

A LED indicates the heating.

The principle of functioning is identical to the induction hobs (paragraph 2.1.10).

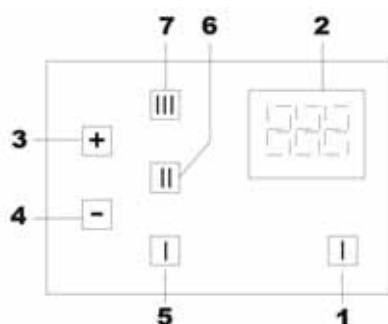
The container must be magnetic to engage the heating.

Features: diameter 36 cm / 14.2" - 6 L (e.g: Demeyere).

## 2.1.13 Digital control – Glass front – Hobs - Induction 3,5 kW - 5 kW:



Be aware of safety instructions before using. (paragraph 2.1.11)



- Push on the key 1 to turn on the device. The display turns on and indicates "0".


- The heating power appears on the display and can be adjusted by two ways:

- Push on the keys 5, 6 or 7 which correspond to predefined powers: key 5 = 40%; key 6 = 70%; key 7 = 100%.
- Push on the keys 3 (incrementation) and 4 (decrementation) to set precisely the power that you want to reach.

- Push on the key 1 to stop. The display turns off.



## 2.1.14 Gas multipurpose bratt pan:

### a ) Ignition:


- Access to the pilot light by the ignition tunnel.
- Submit a flame to the pilot light thanks to the torch or by any other way.
- Put the mark  of the knob in front of the mark ▼ of the facade and push completely the knob for 15 seconds (hanging-up time of the thermocouple).
- After releasing the knob, the pilot light remains switched on this position.

In case of the pilot light switches off, restart all above steps.

### b) Heating:

- Put the mark  of the knob in front of the mark ▼ of the façade to obtain the maximum output.
- Put the mark  of the knob in front of the mark ▼ of the façade to obtain the minimum output.

### c) Switch-off:

- Put the mark  of the knob in front of the mark ▼ of the facade to remain ignited the pilot light.
- Put the mark ● of the knob in front of the mark ▼ of the facade to turn off the pilot light.

### IMPORTANT:

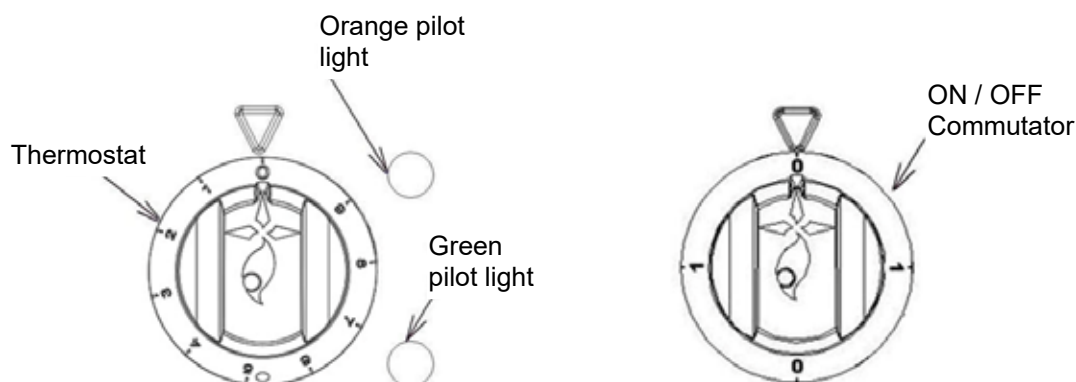
**Do not let the equipment on the maximum heating position for a long time without using it in order to avoid irreversible deformation of the tank bottom.**

**Therefore, during the use, maintain the gas valve or put it in reduced output position when the bottom temperature is reached.**

**This device is not a fryer and cannot be used as such.**

**In case of use as a griddle, it is necessary to remove the plug of PTFE to avoid any deformation and sealing defect.**

## 2.1.15 Electric multipurpose bratt pan:



The electric multipurpose bratt pan is equipped with two heating zones which are independently controlled by a thermostat and an ON/OFF button.

The bratt pan turns on soon as the ON/OFF button is positioned on the mark 1. The orange pilot light switches on.

Choose the desire temperature with the thermostat graduated from 1 to 9. The green pilot light remains switched during the heating period and is switched off during the heating regulation. To turn off the bratt pan, turn the ON/OFF button on 0.

### WARNING:

**Do not let the equipment switched on position 9 without using it in order to avoid irreversible deformation of the tank bottom.**

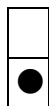
**During the use, maintain the gas valve or put it in reduced output position when the bottom temperature is reached.**

**This device is not a fryer and cannot be used as such.**

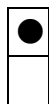
**In case of use as a griddle, it is necessary to remove the plug of PTFE to avoid any deformation and sealing defect.**

## 2.1.16 Fixed vault gas salamander:

### 2.1.16.1 Controls identification:



Front radiant burner





Back radiant burner

### 2.1.16.2 Functioning:

For safety reasons, a valve includes mandatory positions (steps). Push on the knob and turn it.

Avoid sudden movement that could damage the valve.

#### a) Ignition, heating:

- Submit a flame to the rear burner where is located the thermocouple thanks to the torch.
- Put the mark  in front of the index  and push completely on the knob for 15 seconds (hanging-up time of the thermocouple).
- After releasing the knob, the pilot light remains switched on this position.
- In case of the pilot light switches off, restart all above steps.
- Light up the front burner in the same way.
- The markers of the heating of the knob are:



Maximum output



Low output

#### b) Extinction:

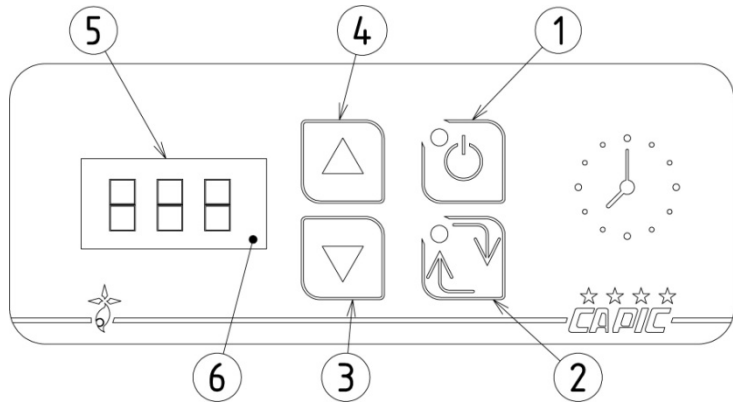
- Put the mark  of the knob in front of the mark  of the facade to turn off the pilot light.

## 2.1.17 Electric radiant hob salamander:

**WARNING:** Before handling, it is necessary to remove the mobile vault blockage transport security. Please refer to installation section.

### 2.1.17.1 Controls identification:

- of
1. Prolonged push: ON / OFF  
Impulse: choice of the number of radiant hobs
  2. Timer knob
  3. Decrementation
  4. Incrementation
  5. Display
  6. Heating digital point



### 2.1.17.2 Functioning:

The use of the salamander requires the pre-heating of the appliance for 10 minutes.

**WARNING:** Do not heat for a long time when the vault is on its lowest level to avoid overheating and a possible deterioration of the lower tray.

The heating of the the salamander is controlled in front by an electronic timer, which can be settled from 10 seconds to 99 minutes 30 minutes. The heating starts at the timer launching and is stopped at the end of the timer.

- Push for a long time (2 seconds) on the knob 1 to ignite the device. The associated LED lights up, the display shows the last programmed time.
- Choose the heating time thanks to the incrementation (3) and decrementation (4) keys. (Bearings from 10 seconds to 10 minutes and from 30 seconds (increase up) to 99 minutes 30 seconds).

Example:

0.20 corresponds to 20 seconds.

4.30 corresponds to 4 minutes et 30 seconds.

10.5 corresponds to 10 minutes 30 seconds.

- Push on the key 2 to start the heating. The digital point 6 of the display lights up during the heating. The display shows the remaining time by a second per second countdown.
- Push 2 seconds on the key 2 to stop the flashing. The display indicates the last programmed time.
- Push a second time on the key 2 to restart the heating and the timer.
- Stop by prolonged push on the key 1.

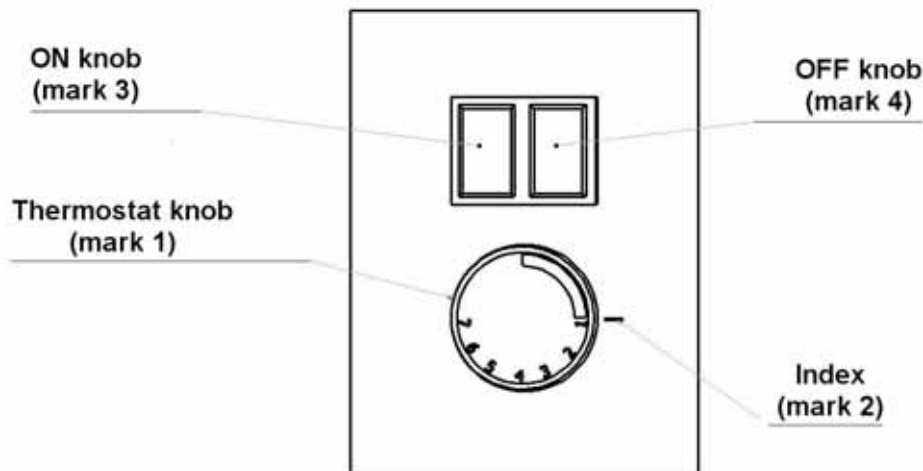
The salamander has 3 radiant hobs. To change the number of ignited radiant hobs, during the heating, push on the key 1.

**NOTE:** Adjust to your liking the height of the vault according to the nature of the products to glaze.

## 2.2 Base unit:

### 2.2.1 Gas oven: (GN 1/1, GN 2/1, Euro norm)

#### 2.2.2.1 Description of the controls:



#### a) Ignition:

Put the mark ★ of the thermostat knob (1) in front of the index (2).

Submit the flame to the pilot light. After opening the door, put the ignition torch in the orifice planned for that purpose in the bottom of the oven.

Push for 15 seconds (hanging-up time of the thermocouple) on the ON knob ★ (3).

After releasing the knob, the pilot light remains switched on this position.

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

#### b) Heating:

Choose the temperature thanks to the thermostat knob graduated from 1 to 7. It lights up the burner.

Correspondence between the knob and the interior oven temperature:

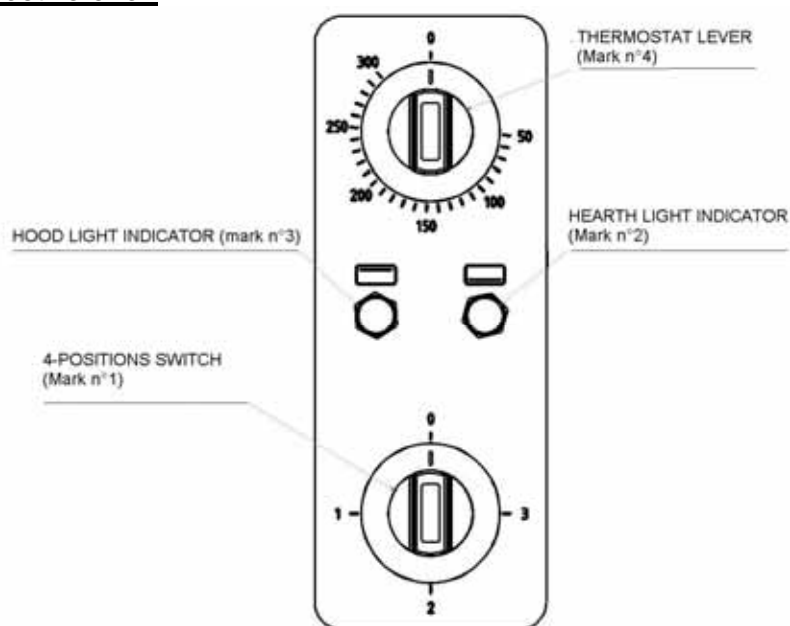
1: 90° C	2: 125° C	3: 160° C	4: 195° C
5: 235° C	6: 270° C	7: 310° C	

#### c) Cut-off:

Put the thermostat knob to the position ★ in front of the index (2) to light up only the pilot light.

To stop completely the device, push on the knob OFF (4).

## 2.2.2 Electric oven:



### a) Heating modes:

Select the heating mode by the lever of the 4-positions switch (1).

- Position 0: Stop
- Position 1: Only bottom part heating: the bottom part heating indicator lights up (2).
- Position 2: Top (3) and bottom (2) parts heating: the top and bottom parts heating indicators light up.
- Position 3: Only top part heating: the top part heating indicator lights up

### b) Selection of the temperatures:

To select the temperature, use the thermostat knob (4) graduated from 50 to 300°C.

**IMPORTANT:** When the oven is turned on, the doors have to be closed. If this instruction is not respected it can cause the premature jamming of the gas taps and the deterioration of the top knobs.

## 2.2.3 Convection oven:

- 1 - Heating pilot light
- 2 - Thermostat 10 - 280° C
- 3 - Ventilation pilot light
- 4 - On/off knob





## a) Starting-up:

The knob (4) controls the turning on. The indicator (3) lights up.

In any case, a safety system prevents the heating if the ventilation does not work.

## b) Pre-heating:

A specific cooking requires a start at the good temperature. So preheating the oven is necessary.

When you put the dishes in the oven, a part of the heat escapes by the opened door. So it is necessary to preheat higher and adjust the temperature when the dishes are in the oven.

In case of cooking at maximum temperature, it is necessary to take into account this decrease of the temperature and forecast the necessary time to reach the maximum temperature.

In practice, preheat the oven 20 minutes before putting in the dishes. The thermostat is set 20 to 30°C higher than the cooking temperature.

## c) Selection of the temperatures:

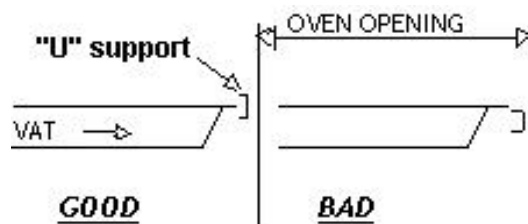
The thermostat (2) allows adjusting the temperature. After the selection of the temperature, the green indicator (3) lights up and then, turns off as soon as the set temperature is reached.

## d) Loading:

The cooking quality depends on the good airflow around the products. Generally, it is better to foster the natural flow between shelves and products.

- Do not load the sides of the plates, especially for tall products (a roasted chicken...) or food which swells up during the cooking (puff pastries).
- In case of use of flat products, let all shelves in place, even if they are not used, in order to maximise the airflow.
- Prepare the shelves before loading to minimize the required time with the doors opened.
- For products releasing juice, install a catch tray under each shelf.
- Avoid interposing insulating materials. Put the products directly in the vats and for the pastries it is preferable to use circles than baking tins.
- If it is possible, avoid cooking products which have different cooking times, because the doors openings will disrupt the cooking.

**IMPORTANT:** Slide the plate, the griddle or the vat in the support "U" in order to respect the airflow.



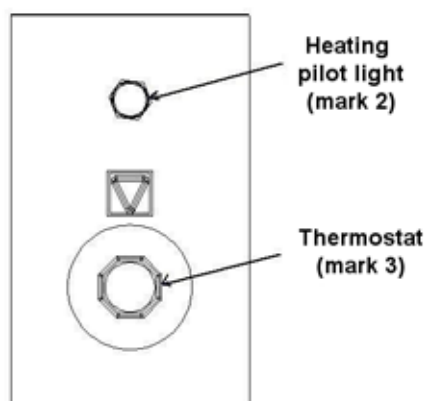
## e) Safety:

- Engine: In case of over current of the motor, the thermal relay stops the power supply.  
To reset: put down the rear panel and then activate the blue knob of the thermal reset.
- Overheating: The safety thermostat stops all the functions.  
To restart, dismantle the control panel and reset the thermostat located at stand level.

**If fault persists or occurs again, contact your installer for verification of the appliance.**

### **2.2.4 Hot cupboard:**

The control panel is placed behind the door.








To ignite the appliance, select the temperature (1) thanks to the thermostat graduated from 0 to 85°C. The indicator light of heating (2) is ignited as soon as the resistance heats.

### **2.2.5 Refrigerated cupboard:**



#### 2.2.5.1 Programming the set temperature:

- Press two times on the knob , the set temperature appears
- To modify the temperature setting, use the knobs   (factory setting 3°C).
- To valid push on the knob  followed by a pulse on the knob . Then the real temperature appears.

## 2.2.5.2 To switch off:

Push on the knob  for 5 seconds, the display indicates "OFF".

Push another time on the knob  for 5 seconds to reactivate the regulator.

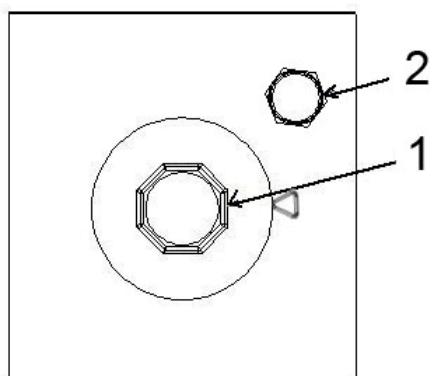
**Clean every month, the aspiration griddle of the « condenser » (it is situated behind the fan propeller).**

To carry out a manual defrosting, push on the knob UP for 5 seconds, the defrosting will start directly. The automatic or manual defrosting time is programmable thanks to the parameter dEt.

## 2.2.5.3 Recommendation for use:

Adjust the temperature setting between 3 and 4° C. Never select a temperature of 0° C for a long period because the evaporator would freeze up. Shut properly the doors to avoid a rise of the temperature of the appliance.

## 2.2.6 Heating drawer:



1 - Thermostat 0 - 85° C

2 - Heating green pilot light

Turn the thermostat (1) to start the heating. The temperature is adjustable from 0 to 85 ° C. The green indicator light of heating (2) lights up during the periods of heating and turns off during the regulation.

To stop the appliance, put the knob on the position 0.

The drawer has a front pullback in order to adjust the opening of inlets of steam exhausting.

- On the left handside: open inlets
- On the right handside: closed inlets

For the proper functioning of the appliance, you have to use perforated dishes which allow better air circulation.

## 3 - CLEANING

### 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, it is forbidden to 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, it is forbidden to use any chlorinated products (bleach, hydrochloric acid...) that could damage the covering panels, the tank, the hotplate and any components of the device.

During the floor cleaning, it is forbidden to 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.

Moreover, it is important to check periodically if the cooling fans are clean and work properly in order not to degrade the electric internal equipment.

### 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 chlorhydric 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.
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 few minutes. Rinse and dry. Scrub softly and let it act 20 min. Rinse and dry.

## 3.2 Open burners:

### 3.2.1 Griddle:

Brush the griddle, wash it with soapy water, rinse and dry.

### 3.2.2 Body and top burner:

Let soak the burner plate few minutes in soapy water, rinse it and make sure that the orifices are really cleaned. If necessary, clean them with a tool which cannot modify their shapes. Do the same with the detachable burner body (5.6 and 8 Kw). Dry carefully.

Put it back in place by inserting the detachable body in its positioning on the support lug of the pilot light.

Protect the pilot light during the cleaning in order to avoid the obstruction of the injector.

### 3.2.3 Grease tray:

Clean it regularly, wash with soapy water, rinse and dry.

#### **Note:**

- Do not use chlorine product (bleach, hydrochloric acid...) to clean the brass parts to avoid a quick deterioration.
- Wait for the cooling of the brass parts before cleaning.
- Avoid any overflowing during the cooking of seafoods. As soon as possible, clean and rinse the appliance with water.
- Concerning the volcano burners, after the cleaning, it is imperative to dry the internal part of the burner body to avoid the oxidation.

## 3.3 Cast-iron hotplate & griddle:

### 3.3.1 Before using the equipment for the first time:

In order to avoid corrosion and adhesion problems, as soon as you receive the appliance (solid top, griddles, cast iron chargrills), heat grease on high temperature, for a long time and several times (around 1 hour).

#### Operating method:

- Light up the machine
- When the plate is hot (around 20 minutes), in the center, spread completely and uniformly food oil on the entire surface and the edges thanks to a cotton fabric.
- Stop the heating when the plate is completely dried and it stops smoking.
- Renew this operation several times. When the plate stops absorbing the oil, it is ready to cook.

However, this operation does not absolve to clean and grease the cast iron plate after each service.

## 3.3.2 Cleaning

Scratch the hotplates with a soft non-metallic brush (nylon or stainless steel brush) and finish the cleaning with an abrasive pad and a domestic detergent. Rinsing and drying are imperative.

### Then apply:

- A cleaning product special for cast-iron or a thin food oil layer.
- A thin food oil layer on the 'snack' plate and griddle in contact with food.

After each cleaning operation, light up the appliance to eliminate the residual humidity.

After a long period of no-use (holidays), it is necessary to protect the surface from corrosion by applying food oil.

Avoid using sharp kitchen utensils as knives, metallic brushes or others to remove the deposit. The small cavities just formed are propitious areas to the developing of the corrosion.

Pay attention not to leave salt in contact with the cast-iron: it would lead to dirty oxidation marks.

## 3.4 Gas lava stones chargrill:

The surface of the stones (few cavities) limits their clogging. It is possible to turn the stones box in order to burn fats or juices.

**BE CAREFUL: DO NOT CLEAN THE STONES WITH WATER.** Indeed, the heating of humid stones risks provoking important deteriorations generated by the dilatation.

## 3.5 Electric plate:

It is strongly recommended to remove all liquid that overflowed by using a towel lightly humid and then dry the hotplate by brief turning on. Never put on a fogged lid or any humid container.

Only use containers with very thick base, completely flat with a large diameter in order to avoid any abnormal warming up of the non covered parts and being exposed to the overflow liquid

The stains can be removed by a humid towel. Then dry the hotplate by brief turning on. If the protective covering of the hotplates disappears (after having been used over time), apply a light oil layer or a basic cleaning product after cleaning.

## 3.6 Stainless steel hotplate:

The cooking surface is made of a 2mm thickness stainless steel plate. According to the cooking type, it can be more or less damaged.

- The soft stains can be removed thanks to a humid towel and then a drying.
- The most persistent stains can be removed with a scraper. Use it smoothly in the direction of the grain and parallel to the plate. After that, clean it with a humid towel and dry it.
- In case of more important stains, it is necessary to use a thin abrasive pad in stainless steel in order to scrub as much as necessary in the direction of the grain. Use a humid towel to finish the clean and dry it.

The hotplate surface can get darker due to:

- An excessive use of oil or fat.
- A too high temperature of the plate

**The cleaning of the stainless steel plates by using ice is not recommended. The severe thermal shock causes to high mechanical stresses which can provoke permanent deformation of plates.**

## 3.7 Ceramic hotplate: (radiant and induction hobs)

**DO NOT USE ANY ABRASIVE OR CORROSIVE PRODUCTS, SCOURING POWDERS, SPOT REMOVERS AND RUST REMOVERS.**

For the routine cleaning of the ceramic hotplates, use preferably the following products:

For the stains :

- Product Cerafix distributed by Tenax.
- Product Bühler ceramic cleaner.

For the deposit:

- Product Céraqquick distributed by Tenax which is a very special stainless steel scraper.

## 3.8 Tank and resistances (Bain Marie):

The regular cleaning of the tank allows detecting immediately the slightest incident on the tank and on the heating elements.

To clean all the appliance, put a small quantity of detergent in the bottom of the tank, fill it in until covering completely the heating elements; rise the temperature and maintain it to boil for few minutes. Drain, rinse and dry carefully.



## 3.9 Elements of the gas or electric circuits:

A qualified installer in professional kitchens equipment should do all interventions on the gas and electric systems. A yearly maintenance visit is recommended for prevention purpose.

## 3.10 Induction hobs:



Cleaning of the hotplate: please refer to chapter 3.8

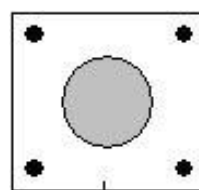
Cleaning of the air filter



### Air circuit:

The airflow in the inductors must be free. Keep the inlets and outlets free of obstructions.

The air inlet is equipped with a filter which can be dismantled and washed. It is located in the front of the ceiling of the cupboard. It must be cleaned every 200 hours of use or automatically once a month otherwise you risk having serious malfunctioning. Both sides of the filter must be cleaned.



FILTER AIR INLET  
CLEANING AFTER DIASSEMBLY  
OF 4 SCREWS

## 3.11 Static oven:

### 3.11.1 Internal sides:

The internal sides of the oven must be cleaned with a cleaning agent or a specific detergent (Example: AXIS D7 "from the laboratory ACI-Lyon" or similar).

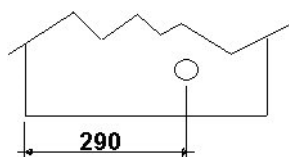
Avoid using scouring powders or metallic pads. To take down the oven internal sides, remove the oven bottom and then remove the walls by lifting them from their shelves.

### 3.11.2 Oven bottom:

Scrub the oven bottom with a brush and after with an abrasive pad. Finish the cleaning with soapy water, rinse and dry meticulously.

In case of a long period of no-use, protect it as mentioned for the cast-iron plate.

**WARNING:** If the oven bottom has been removed for the cleaning; put it back in the good position (ignition hole on the right).



### 3.12 Ventilated oven:

The components placed in the inside the oven (griddle, shelves bracket) can easily be removed to ease the cleaning.

The oven bottom of the oven must be cleaned with a cleaning agent or a specific detergent (Example: AXIS D7 “from the laboratory ACI-Lyon” or similar).

Avoid using scouring powders, metallic pads or chlorinated products (bleach).

The gasket of the door and the windows must be cleaned only with warm soapy water.

### 3.13 Refrigerated bottom unit:

It is important to dust the condenser every 3 months.

## 4 - MAINTENANCE

### **Warning:**

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

# FITTER MANUAL

## 1 - INSTALLATION

### 1.1 INSTALLATION INSTRUCTION:

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.....).

### 1.2 REGULATIONS:

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 EQUIPMENT MUST BE INSTALLED IN A WELL-VENTILATED ROOM TO AVOID THE CREATION OF HARMFUL SUBSTANCES FOR THE HEALTH IN THERAREA IN WHICH THE APPLIANCES IS PLACED**

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

### 1.3 Cleaning before service:

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

After manufacture and after testing, the cast iron plates are coated with oil to avoid the corrosion. Degrease with a household detergent. Rinse carefully and dry before preparing it in melting fat.

## 1.3 General implantation:

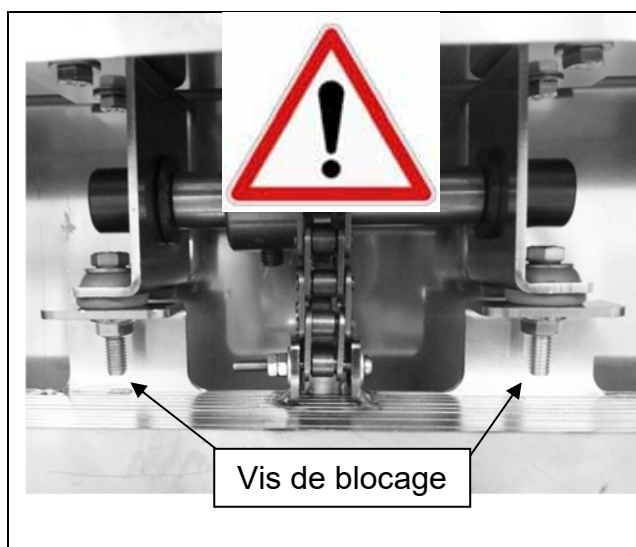
The equipment must be stable and placed on a perfectly horizontal area. It is mounted on height adjustable feet assembled by screwing or unscrewing a nozzle. Use a 36 mm wrench to adjust the feet.

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 machine, wait until a complete cooling, remove all containers and carry out a drain of the tank if necessary.



### **Salamander mobile vault:**

#### **TRANSPORT SAFETY**

Before shipment, the device is equipped with a mobile vault counterweight blockage system.

Before handling, it is necessary to remove this blockage system.

Follow these instructions :

- Remove the superior back cover panel.
- Dismantle the 2 blockage screw.
- Reposition the superior back cover.



### **Refrigerated base**

The device is equipped with an inflammable refrigerant gas (R454C).

All necessary precautions should be taken.

## 1.5 Gas connection:

### 1.5.1 Gas supply:

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.

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

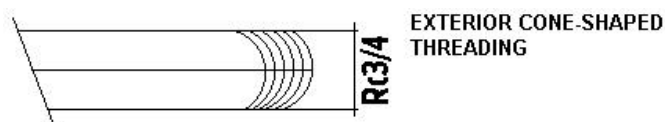
- Join the appliance to the arrival gas canalisation by interposing an organ of sectioning consisting of:
  - A shut-off valve in the case of gases of the 2<sup>nd</sup> natural gas family G20 or G25.
  - A shut-off valve and appropriate holder in the case of the 3<sup>rd</sup> family butane gas G30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

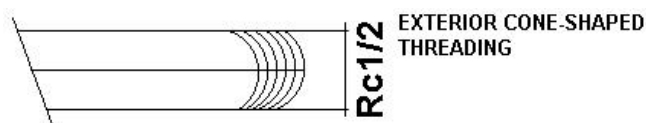
- The checking of the gas supply pressure of the appliance is realised by joining a pressure gauge (water column) on the pressure situated at the exit of the gas valve or Nova valve. The measurement performs at full speed. It should be equal at the value written on adjustment name plate.

### 1.5.2 Gas connection:

Top gas / oven gas – gas connection by tube 20/27.



Top gas / other base - gas connection by tube 15/21.



## 1.6 Electric supply:

1.6.1 **Board of electric power:** Beforehand all the electrical installation must be controlled and 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 gives the power in line and the minimal section of the power cable.

		POWER KW	INTENSITY AMPERES	CABLE TYPE NORME NFC 73600
<b>POWERED DEVICE UNDER 400 V x3+T</b>	2 radiant hobs AV10	7,6	19	H 07 RNF 4 x 4 mm <sup>2</sup>
	2 radiant hobs C16, AM16	8	20	H 07 RNF 4 x 4 mm <sup>2</sup>
	4 radiant hobs C16, AM16	16	30	H 07 RNF 4 x 6 mm <sup>2</sup>
	Bain-marie GN 2/1	7,2	10,4	H 07 RNF 4 x 2,5 mm <sup>2</sup>
	Induction hobs	8	11,5	H 07 RNF 4 x 2,5 mm <sup>2</sup>
	Induction hobs 4x5 kW	20	29	H 07 RNF 4 x 6 mm <sup>2</sup>
	Induction hobs 2x5 kW	10	14,5	H 07 RNF 4 x 2,5 mm <sup>2</sup>
	Wok induction	5	7,2	H 07 RNF 4 x 2,5 mm <sup>2</sup>
	Stainless steel / cast iron griddle 400 x 550	5	7,2	H 07 RNF 4 x 2,5 mm <sup>2</sup>
	Stainless steel griddle 800 x 550	10	14,5	H 07 RNF 4 x 2,5 mm <sup>2</sup>
	Oven GN 1/1	4,2	6,1	H 07 RNF 4 x 2,5 mm <sup>2</sup>
	Oven GN 2/1	5,1	7,4	H 07 RNF 4 x 2,5 mm <sup>2</sup>
	Hot cupboard	2,1	3	H 07 RNF 4 x 2,5 mm <sup>2</sup>
	Oven euro norm	6	8,7	H 07 RNF 4 x 2,5 mm <sup>2</sup>
<b>POWERED DEVICE UNDER 400 V x3+N+T</b>	2 elec. Cooking plates AV11	6,6	9,5	H 07 RNF 5 x 2,5 mm <sup>2</sup>
	4 elec. cooking plates AV20	13,2	19	H 07 RNF 5 x 6 mm <sup>2</sup>
	2 elec. cooking plates C7, AM7	8	10,5	H 07 RNF 5 x 2,5 mm <sup>2</sup>
	4 elec cooking plates C3, AM3	16	21	H 07 RNF 5 x 6 mm <sup>2</sup>
	4 elec cooking plates C3 on oven GN 2/1	21,1	28,5	H 07 RNF 5 x 6 mm <sup>2</sup>
	2 elec. cooking plates AM4E	10	25	H 07 RNF 4 x 6 mm <sup>2</sup>
	3 elec. cooking plates ABM4E	15	25	H 07 RNF 4 x 6 mm <sup>2</sup>
	Bratt pan	6	8,7	H 07 RNF 5 x 2,5 mm <sup>2</sup>
	Bain Marie GN2/1 Electronic control	7,2	10,4	H 07 RNF 5 x 2,5 mm <sup>2</sup>
	Convection oven	6	8,7	H 07 RNF 5 x 2,5 mm <sup>2</sup>
	Adjustable vault salamander	4,5	6,5	H 07 RNF 5 x 2,5 mm <sup>2</sup>
	CAPICHEF	15,7	29	H 07 RNF 5 x 6 mm <sup>2</sup>
<b>POWERED DEVICE UNDER 230 V x3+T</b>	2 elec cooking plates AV11	6,6	16,5	H 07 RNF 4 x 4 mm <sup>2</sup>
	4 elec. cooking plates AV20	13,2	30	H 07 RNF 4 x 10 mm <sup>2</sup>
	2 elec. cooking plates C7, AM7	8	18,3	H 07 RNF 4 x 6 mm <sup>2</sup>
	4 elec. cooking plates C3, AM3	16	36,6	H 07 RNF 4 x 10 mm <sup>2</sup>
	4 elec. cooking plates C3 on oven GN 2/1	21,1	49,4	H 07 RNF 4 x 10 mm <sup>2</sup>
	Bain-marie GN 2/1	7,2	18	H 07 RNF 4 x 4 mm <sup>2</sup>
	Stainless steel / cast iron plate 400x550	5	12,5	H 07 RNF 4 x 2,5 mm <sup>2</sup>
	Stainless steel plate 800x550	10	25	H 07 RNF 4 x 6 mm <sup>2</sup>
	Bratt pan	6	15	H 07 RNF 4 x 4 mm <sup>2</sup>
	Oven GN 1/1	4,2	10,5	H 07 RNF 4 x 2,5 mm <sup>2</sup>
	Oven GN 2/1	5,1	12,8	H 07 RNF 4 x 12,5 mm <sup>2</sup>
	Convection oven	6	15	H 07 RNF 4 x 4 mm <sup>2</sup>
	Oven euro norm	6	15	H 07 RNF 4 x 4 mm <sup>2</sup>
	Hot cupboard 1000, 1200	2,1	5,3	H 07 RNF 4 x 2,5 mm <sup>2</sup>
	Adjustable vault salamander	4,5	11,3	H 07 RNF 4 x 2,5 mm <sup>2</sup>
	CAPICHEF	15,7	38,5	H 07 RNF 4 x 10 mm <sup>2</sup>
<b>230V mono+T</b>	Stainless steel / cast iron plate 400x550	5	21,7	H 07 RNF 3 x 6 mm <sup>2</sup>
	Stainless steel plate	10	43,5	H 07 RNF 3 x 10 mm <sup>2</sup>
	Bain-marie GN1/1	2,4	10,4	H 07 RNF 3 x 2,5 mm <sup>2</sup>
	Induction hob 2x3kW	6	26	H 07 RNF 3 x 6 mm <sup>2</sup>
	Hot cupboard 400, 500	0,85	3,7	H 07 RNF 3 x 2,5 mm <sup>2</sup>
	Hot cupboard 800	1,5	6,5	H 07 RNF 3 x 2,5 mm <sup>2</sup>
	Heating drawer	1	4,3	H 07 RNF 3 x 2,5 mm <sup>2</sup>
	Adjustable vault salamander	4,5	19,6	H 07 RNF 3 x 4 mm <sup>2</sup>

## 1.6.2 Electric connection:

The electric connection is direct without socket. The power cable line must include a regulatory omnipolar 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.

## 1.6.3 Electric connection: To connect the machine to the network:

### Convection oven:

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

IMPORTANT: During the connection, check the rotation direction of the turbine:

CLOCKWISE (arrow on vault).

If reverse direction, reverse two phases on the terminal.

### Oven + Euro norm oven:

- Connection to the stainless steel box at the back.
- Remove the protection cover.
- Put the cable in the cable gland.
- Connect to the terminals. Do not forget the grounding cable.

### Hot cupboard

- Remove the control panel to reach the terminal board.
- Introduce the power cable through the cable gland sited at the back.
- Connect to the terminals. Do not forget the grounding cable.

### Bain Marie:

- Connection to the stainless steel box at the back.
- Remove the protection cover.
- Put the cable in the cable gland.
- Connect to the terminals. Do not forget the grounding cable.

### Griddle:

- Connection to the stainless steel box at the back.
- Remove the protection cover.
- Put the cable in the cable gland.
- Connect to the terminals. Do not forget the grounding cable.

### Electric cooking plate:

- Connection to the stainless steel box at the back.
- Remove the protection cover.
- Put the cable in the cable gland.
- Connect to the terminals. Do not forget the grounding cable.

### Radiant hob

- Connection to the stainless steel box at the back.
- Remove the protection cover.
- Put the cable in the cable gland.
- Connect to the terminals. Do not forget the grounding cable.

### Induction hob

- Connection to the stainless steel box at the back.
- Remove the protection cover.
- Put the cable in the cable gland.
- Connect to the terminals. Do not forget the grounding cable.



## Open burner with Ecoflam system:

- Connection to the stainless steel box at the back.
- Remove the protection cover.
- Put the cable in the cable gland.
- Connect to the terminals. Do not forget the grounding cable.

## Bratt pan

- Connection to the stainless steel box at the back.
- Remove the protection cover.
- Put the cable in the cable gland.
- Connect to the terminals. Do not forget the grounding cable.

## Salamander

- Remove the removable griddle plate support.
- Remove the top of the box bottom (2 screws at the back).
- Put the cable in the compression/ cable gland
- Connect to the terminals. Do not forget the grounding cable

## 1.7 Water connection:

Bain Marie: Connection by flexible 15/21 at the back of the device.  
Plancha: Connection at the back on the connector 12/17.

## 1.8 Connection to the refrigerated group:



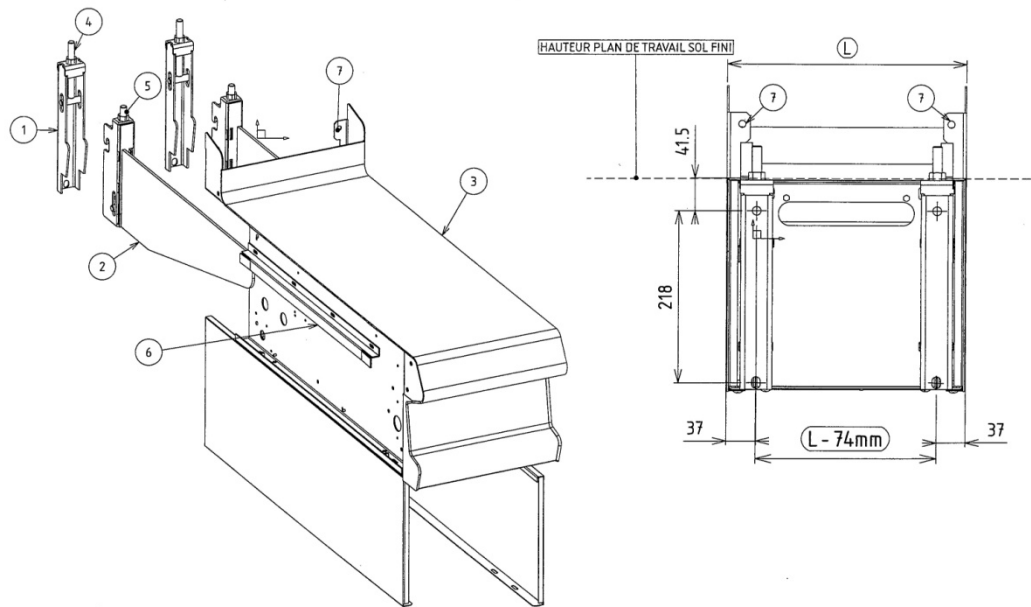
### **Refrigerated base**

The device is equipped with an inflammable refrigerant gas (R454C).

All necessary precautions should be taken.

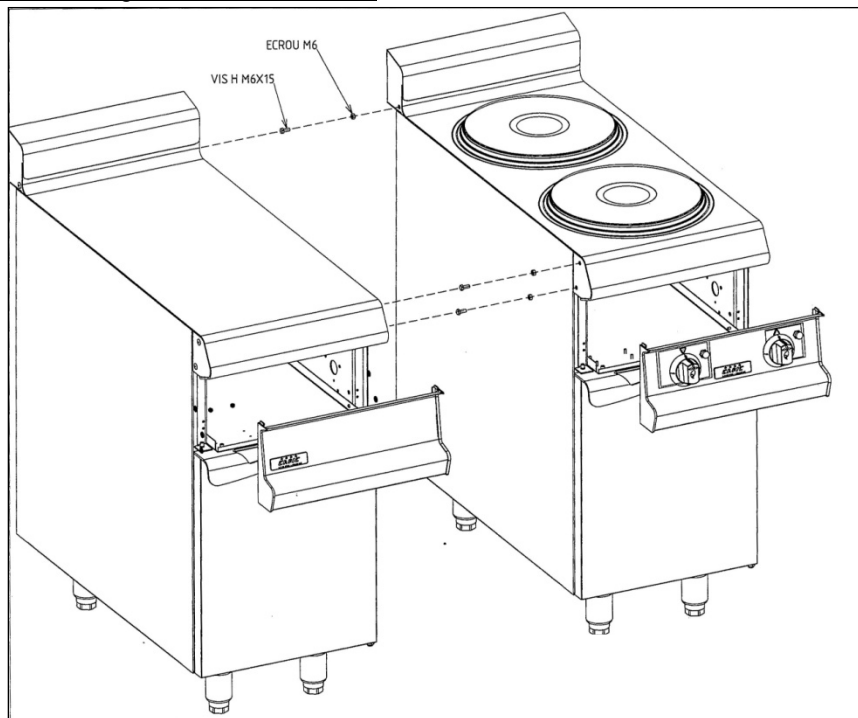
- Dismantle the front perforated in the facade to connect to the terminal board sited in a plexo box.
- Introduce the power cable through the cable gland sited at the back of the base.
- Connect to the terminals. Do not forget the grounding cable.

## 1.9 Cantilevered appliances:



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.

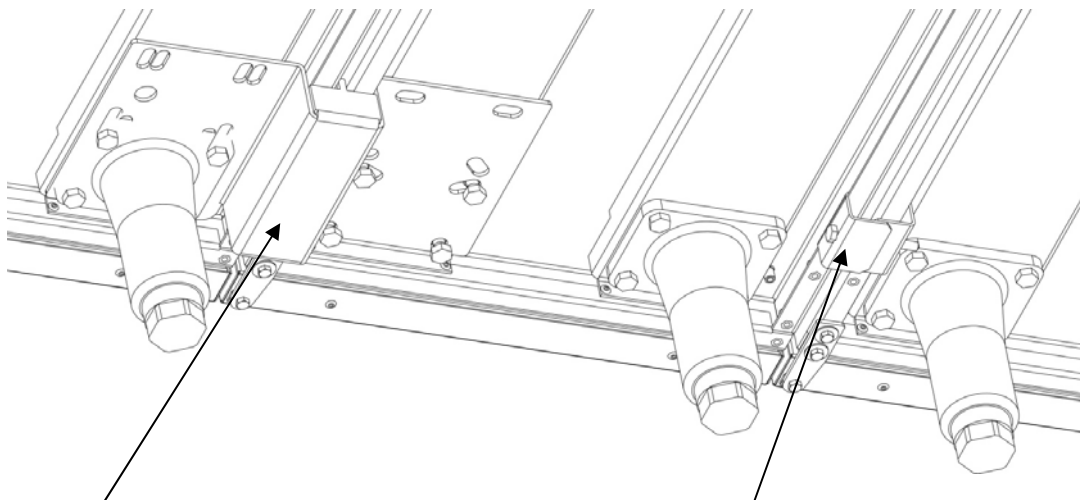
## 1.10 Assembly of the devices:



### ASSEMBLY:

- PLACE THE DEVICES (HEIGHT + LEVEL)
- REMOVE HIGH FACADES
- FIX THE DEVICES IN FRONT (2 FIXATION POINTS)
- FIX THE DEVICES IN THE BACK

### Bottom right part



### Connection element (optional)

Possibility of removing the juxtaposed front feet using the connection part to fix instead of the feet.

### Lower assembly

The connection is made at bases: using connection elements and bolt H M6 x 60.

PART	BOLT ACCESSORIES	Qty unit	Qty tot.
FRONT HIGH	Bolt H M6 x 20	2	
FRONT LOW	Connection elements at the base	2	
	Bolt H M6 x 60	1	
BACK HIGH	Bolt H M6 x 15	1	

## 2 - ADAPTATION TO DIFFERENT GAS

### 2.1 Technical data: (please refer to the "Technical Data Gas" tab)

Adaptation in case of changing the gas:

- Change of the burner injectors.
- Change of the pilot light injectors.
- Setting of the primary air: change the air nozzle ring or set the mixer's cone for open burners and open burners pilot lights.
- Set the supply pressure.
- Set of the low flow.

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

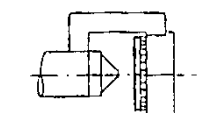
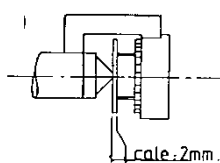
### 2.2 Access to the injectors:

#### 2.2.1 Open burners, solid top:

Put down the griddles and the cast-iron hotplate. Lift up and put down the firebricks box (only for models C1-AM1-ABM1-ABMT1 and C4-AM4-ABM4-ABMT4). Remove the body of the open burners.

Remove the present injectors and replace those by new ones (refer to tab 'Technical Data Gas').

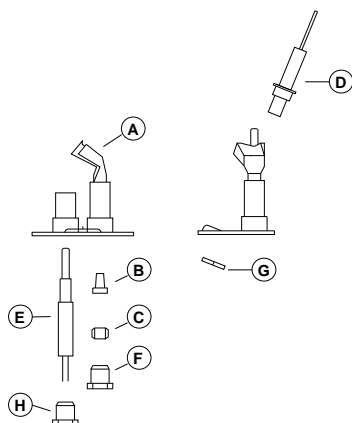
Check the tightness with a foaming spray to look for potential leaks and adjust the primary air as follow:



Maximum aperture

- Interpose a chock of 2 mm between the injector and the adjusting screw of air (the chock is under the solid top burner support).
- Go to the stop and remove the chock.
- Unscrew by the numbers of turns mentioned in the tab 'Technical Data Gas'.
- Tighten the screw of air adjusting ring.
- Change the injector pilot light (refer to 3.3).

## 2.2.2 Pilot lights:



### Pilot light HQ 349A

Put down the screw **(F)** of the gas conduit.

Remove the double tapered **(C)** and the injector **(B)** and replace it by the gas injector (refer to the tab 'Technical Data Gas').

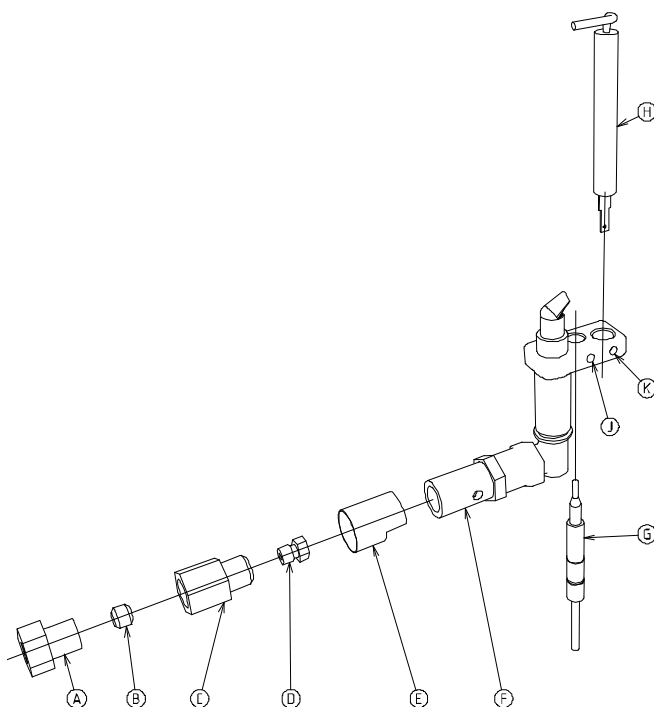
Reassemble and control the tightness by using a foaming spray to look for potential leaks.

### Pilot lights S509

The group pilot light, thermocouple and spark plug is accessible by removing the head and body of the burner and then the caisson.

#### Dismantle:

- Of the spark plug (H): disconnect the electric wire and unscrew the set screw / pressure screw (K) (hexagonal socket headless (set) screw).
- Of the thermocouple (G): unscrew the pressure screw (J) (screw same as K).
- Of the injector (D):
  - Unscrew the double tapered connection A in order to free the double tapered (B).
  - Unscrew the screw which holds the injector (C).
  - Dismantle the injector and replace it by one adapted to the gas (refer to tab 'Technical data gas').
  - Modify the air setting thanks to the ring (E) as mentioned in the table 'Technical data gas'.
  - Reassemble and control the tightness by using a foaming spray to look for potential leaks.

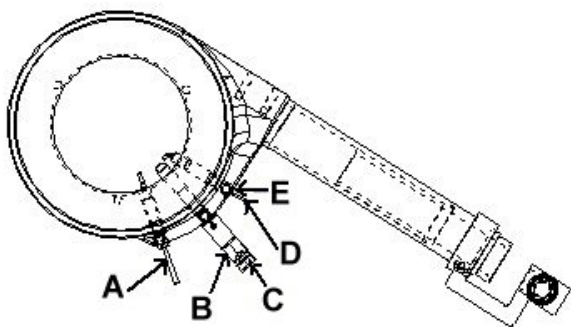


### Pilot lights V001 (volcano)

The group is accessible by removing the griddle, the bowl and the head of the burner.

#### Dismantle:

- Of the spark plug (D): disconnect the electric wire and loosen up the set screw (E).
- Of the thermocouple (A): loosen up the pressure screw (E).
- Of the injector:
  - \* loosen up the double tapered connection (C).
  - \* loosen up the screw which holds the injector (B).
  - \* Replace the injector by one adapted to the gas.
  - \* Reassemble and control the tightness by using a foaming spray to look for potential leaks.



## 2.2.3 Stainless steel crown burner

### Pilot light position

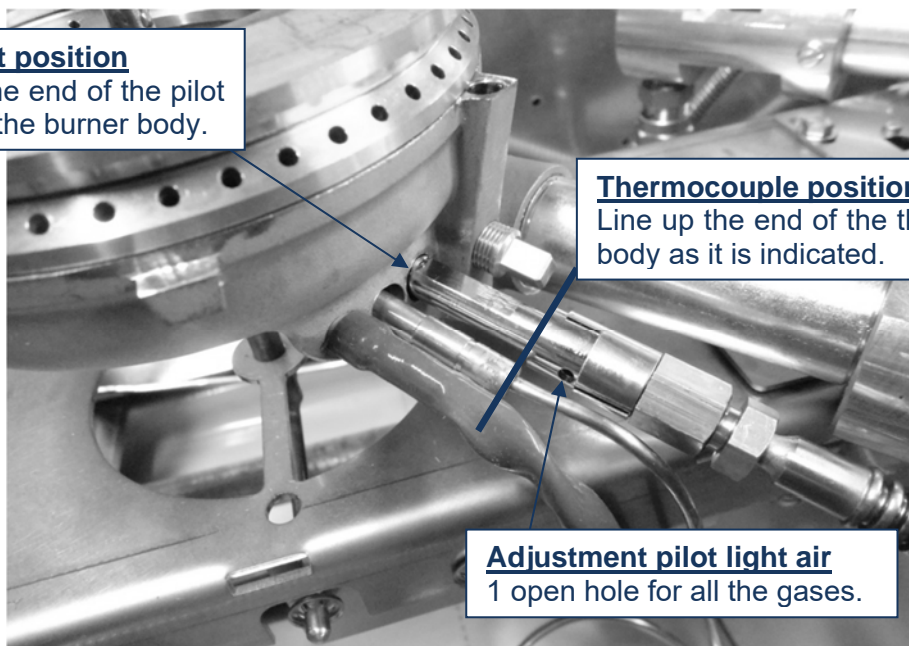
Line up the end of the pilot light with the burner body.

### Thermocouple position

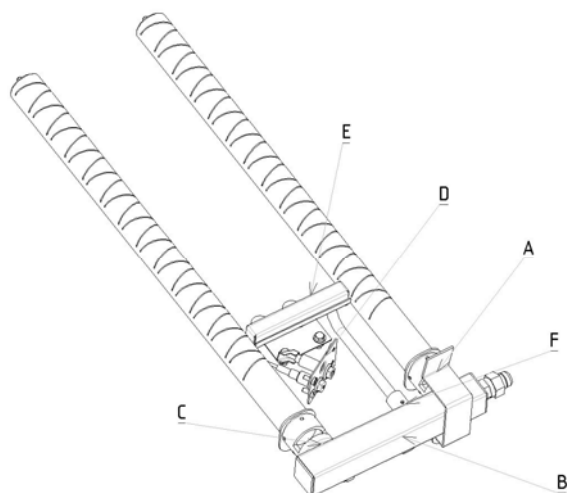
Line up the end of the thermocouple body as it is indicated.

### Adjustment pilot light air

1 open hole for all the gases.

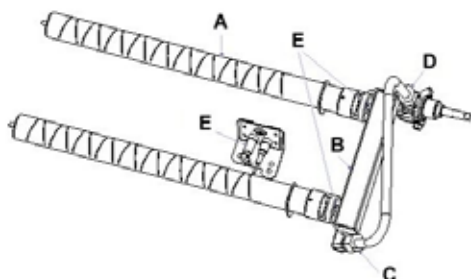


## 2.2.4 Oven:



- Put down the lower band of the façade.
- Loosen up the holding tab (A) and turn it to free the feeder tank (B).
- Remove the connection at the end of the feeder tank and free it.
- Remove the injectors (C) and replace them by the injectors appropriate of the distributed gas (see tab 'Technical data gas').
- Dismantle the pilot light (D) from its support and change the injector (see 2.2.2).
- Reassemble and check the tightness with a foaming spray.
- The air setting is done in the front of the rail thanks to a chock of 2 or 4 mm or in maximum opening. Refer to the tab 'Technical data gas'.
- To replace the injector of the inter-ignition ramp (E), unscrew the connection double tapered (F) and then the screw which holds the injector. Replace the injector.

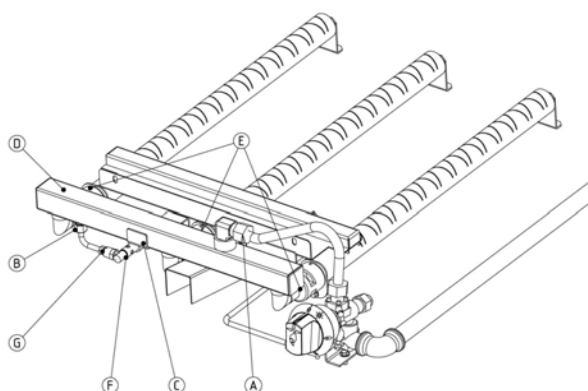
## 2.2.5 Griddles:



- Put down the plate in order to reach the pilot light and change the injector as mentioned in 2.2.2.
- Pull the control panel toward you in order to remove it and remove the pins. Then, place the facade and the top front band.
- Loosen up the joints (C) and (D) in order to free the feeder tank (B).
- Remove the feeder tank (B) and place the injectors (E).
- Reassemble and check the tightness with a foaming spray.

The air setting is done in the front of the rail thanks to a chock of 2 or 4 mm or in maximum opening. Refer to the table 'Technical data gas'.

## 2.2.6 Braising pan:



- Pull the handle toward you and remove the pins. Then, dismantle the control panel.
- Loosen the bolts A and B.
- Dismantle the mounting flap (C) and remove the feeder tank (D).
- Replace the injectors E in the appropriate gas.
- To replace the injector of the inter-ignition ramp (F), unscrew the connection double tapered (G) and then the screw which holds the injector.
- Replace the pilot light injector.
- Reassemble and check the tightness with a foaming spray.
- The air setting of the burner is done in the front thanks to a chock of 2 or 4mm or in maximum opening (see table).

## 2.2.7 Gas salamander fixed vault:

- Remove the side doors of the vault (4 screws).
- Loosen the copper supply connection of the burner.
- Loosen the pressure screw of the mixer
- The mixer deposited like that, remove the screw which holds the injector from the mounting bracket and the injector.
- Reassemble in the reverse order and check for leaks with a foaming spray.



## 3 - MAINTENANCE

### WARNING:

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

### WARNING:

Before any maintenance operations, switch off the device.

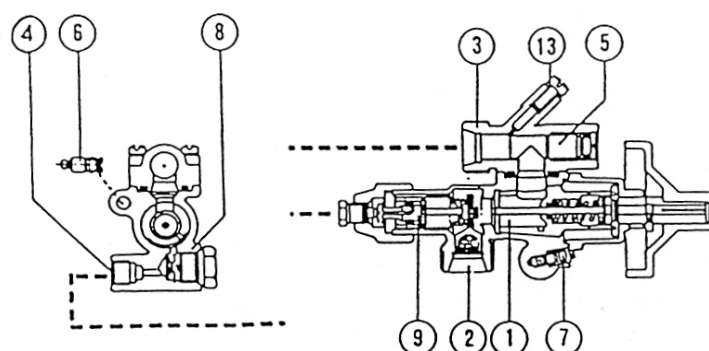
Get the information about all the safety norms to handle the plates, as their weight is rather important.

### IMPORTANT:

It is important to periodically check the cleanliness and the proper functioning of the cooling fans at the risk of degradation of the internal electrical equipment.

### 3.1 Gas faucet:

- |                        |                            |                    |
|------------------------|----------------------------|--------------------|
| 1 - Faucet             | 5 - Maximum regulation     | 9 - Magnetic plug  |
| 2 - Gas inlet          | 6 - Minimum regulation     | 10 - Burner        |
| 3 - Main outlet        | 7 - Pilot light regulation | 11 - Pilot light   |
| 4 - Outlet pilot light | 8 - Pilot light filter     | 12 - Thermocouple  |
|                        |                            | 13 - Pressure plug |



#### 3.1.1 Adjustment of the reduced output:

The adjustment is done visually at the factory by turning the screw ⑥ that is sealed after setting. In case of gas change, the reduced 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 maneuvers 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.

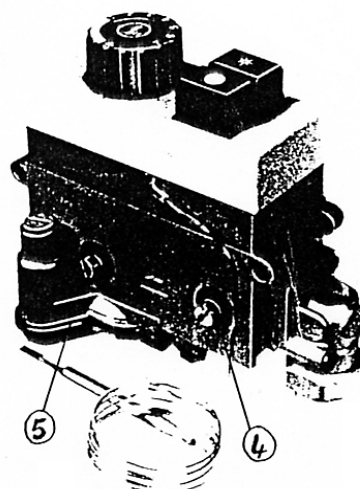
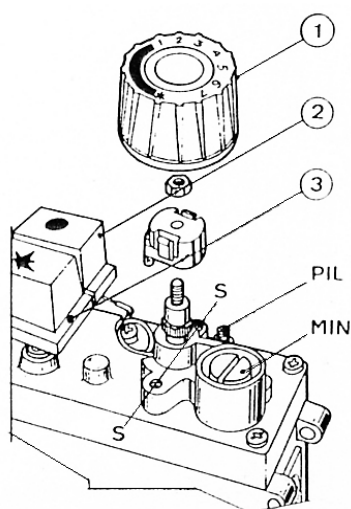


## 3.1.2 Lubrication of the tap:

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.
- 

## 3.2 Regulating thermostat of the oven gas:



- 1 - Thermostat knob
- 2 - Push-button OFF
- 3 - Push button ON
- 4 & 5 - IN/OUT Pressure outlets

- PIL Gas flow regulator of the pilot light
- MIN Gas flow regulator

### Adjustment of the reduced output

Adjust the output thanks to the screw "MIN":

- \* Remove the lever 1.
- \* Loosen the 2 safety screws in order to remove the bonnet.
- \* To increase the output, turn the screw "MIN" in an anti-clockwise direction. .

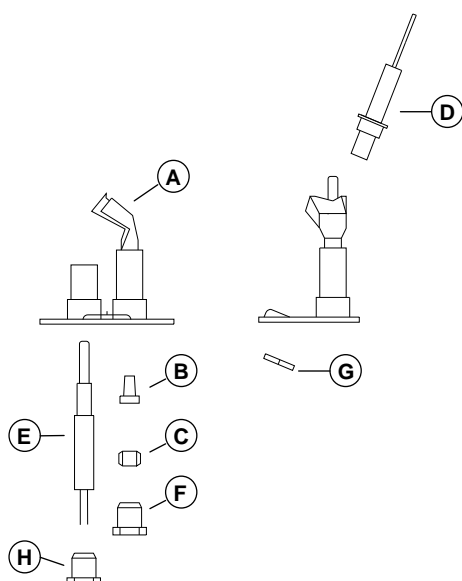
### Adjustment of the gas output of the pilot light

Adjust the gas output of the pilot light by the screw "PIL":

- \* To decrease the output, turn the screw "PIL" in a clockwise direction.
- \* To increase the output, turn the screw "PIL" in an anti-clockwise direction.

## 3.3 Pilot light – thermocouple – spark plug:

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



For the burners, solid tops and griddles, remove the cast iron plates in order to reach the pilot light. For the ovens, remove the lower band as indicated in chapter 3.4.

Put down the group to facilitate the work.

#### - 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.

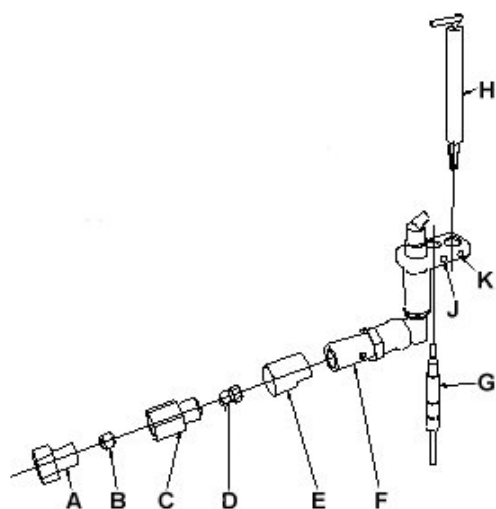
#### - Pilot light spud:

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

### **Pilot lights S509**

In order to reach the pilot light, the thermocouple and the spark plug, remove the head, the body and the chamber of the burner.

#### Disassembly:



- Of the spark plug (H): disconnect the electric wire and loosen up the pressure screw K (hexagonal socket headless screw).
- Of the thermocouple (G): loosen up the set screw J (same as screw K).
- Of the injector (D):
  - Unscrew the double cone connection A to free the double cone (B).
  - Unscrew the screw which holds the injector (C).
  - Disassemble the injector and replace it by one adapted to the gas (refer to the tab 'Technical data gas').
  - Adjust the air setting thanks to the ring (E) as mentioned on the table 'Technical data gas'.
  - Reassemble and check the tightness using a foaming spray in order to look for potential leaks.

#### **Thermocouple:**

To connect the thermocouple to the tap or any other gas valve, tighten the coupling manually and then with a wrench turning  $\frac{3}{4}$ .

## 3.4 Burners:

### 3.4.1 Open burners:

Remove all cast-iron plates and lift up the caisson made of refractory bricks chamber if necessary.

Remove the head and the body of the burner. Unscrew the inferior fastener of the elbow burner.

Dismantle the main copper connection in order to put down the burner. Replace the desired element and reassemble. Check the tightness with a foaming spray in order to look for potential leaks.

### 3.4.2 Ovens:

Lay the hearth in the oven.

Dismantle the baffles of the burners. (Unscrew the 2 nuts sited on front of the base and lift all). Put down the lower band of the facade, then the feeder tank of the injector (see chapter 3.4) and after the 2 stainless steel ramps.

Replace the desired element and reassemble. Check the tightness with a foaming spray in order to look for potential leaks.

### 3.4.3 Griddles:

Put the hotplate or the lava stones.

Put the control panel.

Dismantle the burner and if necessary the feeder tank of the injectors.

Replace the desired element and reassemble. Check the tightness with a foaming spray in order to look for potential leaks.

## 3.5 Resistances:

### 3.5.1 Ovens:

Lay the hearth and the front detachable supports of the hood's resistances in the oven. Remove the wing nuts of the rear supports and pull everything toward yourself. Replace the resistances. Reassemble taking care not to damage the electrical conductors.

### 3.5.2 Etuves:

Remove the lower shelf which hides the resistances inside the hot cupboard. Dismantle the control panel of the hot cupboard. Replace the desired element and reassemble.

### 3.5.3 Bain-Marie:

Remove the control panel in order to reach the resistances.

### 3.5.4 Griddles and plancha:

Remove the chamber under the hotplate in order to reach the resistances. For the Plancha, the hotplate is put on the chamber, remove the hotplate. Then dismantle the terminal box of the resistances.

## 3.5.5 Radiant hobs:

Remove the facade. Remove the 2 fixing screws which place the radiant hobs over the window. All the heating unit tilts to the front. The elements can be removed through the front facade.

## 3.5.6 Multi-use pan:

Remove the front facade.

Remove the electric switch box.

Remove the 4 screws which place the box over the tank:

- Begin with the 2 lateral H head screws.
- Then remove the 2 frontal H head screws.

Pull forward the set in order to reach the heating elements.

## 3.5.7 Salamander high light:

To replace a radiant hob:

- Remove the cover of the adjustable vault (4 screws).
- Disconnect electrically the hobs.
- Remove the 2 bars which hold the hobs.
- Replace the hob.

To replace the glass:

- Remove the radiant hobs as explained before.
- Replace the glass.
- Put back the hobs.

## 3.6 Thermostat:

### 3.6.1 Gas oven:

The bubble is sited on the front of the retort, fixed under the hood.

Remove the control panel of the oven (2 screws of the lower part).

Dismantle the thermostatic valve, pass the bubble through the retort; reassemble.

Check the tightness of the valve with a foaming spray in order to find any potential leaks.

### 3.6.2 Electric oven:

The regulation and safety bubbles are sited on the front of the retort, fixed under the vault.

Remove the control panel of the oven (2 screws of the lower part).

Unplug the thermostat; pass the bubble through the retort.

Replace it and reassemble.

### 3.6.3 Hot cupboard:

Remove the control panel; pass the bubble of the thermostat through the boring of the lateral panel. Dismantle the thermostat, put back it and reassemble.

### 3.6.4 Cast-iron griddle:

Dismantle the facade to reach the thermostat. The hotplate and the bubble of the thermostat are sited under it, remove it, put back it and reassemble.

### 3.6.5 Bain Marie:

Remove the thermostat in order to reach the control panel.

## 3.7 Induction

Pull forward the facade in order to remove the induction kit. 2 fixing screws place the kit over the window. The kit tilts to the front and can be removed.

# GAS TECHNICAL DATAS

BURNERS		REFERENCE	INJECTORS				AIR ADJUSTMENT				DISTANCE	SECTION
			G20	G25	G30	G31	G20	G25	G30	G31	Distance top burner or top of the cast iron griddle	Discharge gauge tube chimney in mm²
OPEN BURNERS 4,8 kW	BURNER AEM	Q2-CA-A021	160	160	110	110	8 turns		maxi		38 mm±1	
	PILOT LIGHT AEM	V2-CA-S509	35/100	35/100	22/100	22/100	1 open orifice		2 open orifices			
OPEN BURENERS 6kW	BURNER AEM	Q2-CA-A021	180	180	120	120	8 turns		maxi		32 mm±1	
	PILOT LIGHT AEM	V2-CA-S509	35/100	35/100	22/100	22/100	1 open orifice		2 open orifices			
OPEN BURNERS 8kW	BURNER AEM	Q2-CA-A020	210	210	140	140	11 turns		maxi		34 mm±1	
	PILOT LIGHT AEM	V2-CA-S509	35/100	35/100	22/100	22/100	1 open orifice		2 open orifices			
OPEN BURNERS 9kW	BURNER AEM	M2-AE-V003B	222	222	145	145	6 turns *		maxi		30 mm±1	
	PILOT LIGHT AEM	V5-AE-V001	35/100	35/100	22/100	22/100	1 open orifice		2 open orifices			

STAINLESS STEEL OPEN BURNERS WITHOUT ECOFLAM  G20: 7,5kW G30: 5,3 kW G31: 7 kW	CAPIC BURNER	G201710	195	195	115	130	8 turns	maxi	40 mm±1	
	HEAD AEM	P5-CAP-506								
	IGNITION BURNER	V2-AEV001	40/100	40/100	22/100	22/100	1 open orifice	1 open orifice		
STAINLESS STEEL OPEN BURNERS WITH ECOFLAM  G20: 7,5kW G30: 5,3 kW G31: 7 kW	CAPIC BURNER	G201710	200	200	115	130	8 turns	maxi	30 mm±1	
	HEAD AEM	P5-CAP-506								
	IGNITION BURNER	V2-AEV001	40/100	40/100	22/100	22/100	1 open orifice	2 open orifices		
Reduced output on stainless steel open burners: screw completely the bypass screw and then unscrew with ¼ turn on G20/G25 and with 1/8 turn on G30/G31										

PCF 6 kW	BURNER AEM	V2-CA-S509	180	180	120	120	5 turns		maxi	90 mm±2	
	PILOT LIGHT AEM	Q349A	56/42A	56/42A	0,25P	0,25P	None		None		
PCF 8 kW (500x600)	BURNER AEM	951EA245	210	210	140	140	8 turns		maxi	108 mm±2	3616mm²
	PILOT LIGHT AEM	Q349A	56/42A	56/42A	0,25P	0,25P	None		None		
PCF 8kW (600x600)	BURNER AEM	951EA245	210	210	140	140	8 turns		maxi	108 mm±2	4472mm²
	PILOT LIGHT AEM	Q349A	56/42A	56/42A	0,25P	0,25P	None		None		
PCF 8kW (800x600)	BURNER AEM	951EA245	210	210	140	140	8 turns		maxi	108 mm±2	4693mm²
	PILOT LIGHT HONEYWELL	Q349A	56/42A	56/42A	0,25P	0,25P	None		None		
PCF 10kW(1000x600)	BURNER AEM	951EA245	230	230	150	150	6 turns		maxi	103 mm±2	8944mm²
	PILOT LIGHT HONEYWELL	Q349A	56/42A	56/42A	0,25P	0,25P	None		None		

OVEN GN2/1	2 BURNERS AEM	P5-CA-R490	165	165	110	110	2 mm		4 mm	55/57 mm	6130mm²
	PILOT LIGHT HONEYWELL	Q349A	56/42A	56/42A	0,25P	0,25P	None		None		
	INTER IGNITION LUG	SE30681229	35/100		35/100		None		None		
OVEN GN 1/1	2 BURNERS AEM	P5-CA-R410	150	150	95	95	2 mm		4 mm	57/58 mm 54 (Aven)	6130mm²
	PILOT LIGHT HONEYWELL	Q349A	56/42A	56/42A	0,25P	0,25P	None		None		
	INTER IGNITION LUG	SE30681229	50/100		35/100		None		None		
OVEN EN (60x80)	2 BURNERS AEM	P5-CA-R640	190	190	125	125	2 mm		4 mm	55/57 mm	7012mm²
	PILOT LIGHT HONEYWELL	Q349A	56/42A	56/42A	0,25P	0,25P	None		None		
	INTER IGNITION LUG	SE30681229	35/100		35/100		None		None		

# GAS TECHNICAL DATAS

BURNERS		REFERENCE	INJECTORS				AIR ADJUSTMENT				DISTANCE	SECTION
			G20	G25	G30	G31	G20	G25	G30	G31	Distance top burner or top of the cast iron griddle	Discharge gauge tube chimney in mm²
AV3, C9, CAM9 smooth cast iron 7,2kW facade 400	2 BURNERS AEM	P5-CA-R410	145	145	95	95	2 mm		4 mm		73 mm±2	8540mm²
	PILOT LIGHT HONEYWELL	Q349A	56/42A	56/42A	0,25P	0,25P	None		None			
AV4, C9, CAM9 Ribbed & sloping cast-iron 8kW facade 400	2 BURNERS AEM	P5-CA-R410	150	150	100	100	2 mm		4 mm		43AV+3 58AR	8540mm²
	PILOT LIGHT HONEYWELL	Q349A	56/42A	56/42A	0,25P	0,25P	None		None			
AM9, ABM9 Ribbed & sloping cast-iron 11kW facade 500	2 BURNERS AEM	P5-CA-R410	180	180	115	115	2 mm		WITHOUT		48AV, 80AR	15810mm <sup>2</sup>
	PILOT LIGHT HONEYWELL	Q349A	56/42A	56/42A	0,25P	0,25P	None		None			
AV3, C9, CAM9 INOX 7,2 kW façade 400	2 BURNERS AEM	P5-CA-R410	145	145	95	95	2 mm		4 mm		73 mm±2	8540mm²
	PILOT LIGHT HONEYWELL	Q349A	56/42A	56/42A	0,25P	0,25P	None		None			
AM9, ABM9 INOX facade 500	2 BURNERS AEM	P5-CA-R410	165	165	110	110	2 mm		4 mm		71 mm±2	13940mm²
	PILOT LIGHT HONEYWELL	Q349A	56/42A	56/42 A	0,25P	0,25P	None		None			
AV9, C9V, AM9V,ABM9V Lava stones griddle 13kW	3 BURNERS AEM	M2-CA-R410	160	160	105	105	2 mm		WITH OUT	4mm	40 mm±2 62 ±2 (Aven)	13690mm²
	PILOT LIGHT HONEYWELL	Q349A	56/42A	56/42 A	0,25P	0,25P	None		None			
Bratt pan AM18 10kW	3 BURNESR AEM	P5-CA-R490	130	130	85	85	2 mm		4 mm		75 mm±2	18509mm²
	PILOT LIGHT HONEYWELL	Q349A	56/42A	56/42A	0,25P	0,25P	None		None			
	Rampe inter allumage	SE32180263	70/100	70/100	50/100	50/100	None		None			
SALAMANDER Fixed vault 7.5 kW	2 BURNERS AEM	2049	150	150	100	100	None		None		-	-

\* 10 turns G25 HOLLANDE

# SPARE PARTS

DESIGNATION	CODE	TOP														
		AV1 AV18 AV19	C1, AM1 (800)	AM1 (1000)	AV2 AV19	C2, AM2 (6 kW)	AM2 (9 kW)	AV11 AV20	C3, C7, AM3 AM7	C4 AM4 (800)	AM4 (1000)	ABM4	ABM5	AV16 C8 AM8	C16 AM16 AV10	C17 AM17
Cleanness bowl 265x545	A207030	●			●											
Cleanness bowl 600x300	A207052		●													
Cleanness bowl 600x400	A207054					●										
Volcano cleanness bowl	A207056			●			●									
Griddle FN 300x275	A251015	●			●											
Iron cast griddle 500x315	A251048												●			
Plate CF 550x400	A253505				●											
Plate CF 600x500	A253550		●							●						
Plate CF 800x600	A253552									●	●					
Plate CF 600x600	A253554			●												
Plate CF 1000x600	A253556											●				
Stainless steel griddle AVEN	A303222	●			●											
Griddle FN 600x300 inox	A303225		●													
Griddle FN 600x400 inox	A303227			●		●	●									
Plastron	A504480													option		
2 points lighter	E050505					option				option	option					
6 points lighter	E050506		option	option		option	option									
1,5V kighter – 2 pts	E050509	●			●											
1,5V kighter – 6 pts	E050510	●			●											
Multifunction card	E050540													option		
Fan	E050571							●								
Commutator 0-1-0-1 PM	E052510													●		
Commutator 4 positions	E052520								●							
Commutator 6 positions	E052536							●								
Ignition push button	E052850	option			option											
Circuit breaker 2A – 230V	E100650													option		
Electrovalve 230 V	E131710													option		
Heating element 2400W 230V	E151111													●		
Radiant firepit 4kw 400V	E152320														●	
Radiant firepit with detection	E152322														option	
Radiant hob 3.8 kW	E152335														AV10	
Induction 2x3 Kw ADV	E152401															AV17
Induction kit 2x4kw	E152420															●
Plate 22x22 – 2,6kW	E154017															
Plate 30X30 4kw	E154018								●							
Green light 230V	E202094													●		
Orange light 230V	E202095													●		
Green light 400 V	E202097													●		
Orange light 400V	E202098							●	●					●	●	
Tripolar thermostat 30-110°	E401015													●		
Radiant firepit thermostat	E401084														●	
Sealing Joint	E401330							●	●					●	●	●
Probe diam. 6 mm	E403534													option		
Battery LR6 – 1,5V	E502501	●			●											
Open burners electrode	G101030	option	option		option	option							●			
Burner 1027	G201018				●											
Burner ref 951 A215	G201025		●	●						●	●					
Volcano burner body	G201705						●									
Volcano burner head	G201708						●									
Burner body 7500	G204028												●			
Slot plate 7500	G204029												●			
Brass slot plate	G204060	●	●		●	●							●			
Burner body 5000	G204062	●	●		●	●							●			
Burner elbow ref 861	G205025	●	●		●	●							●			
Burner elbow	G205031												●			
Mixer GR5 3/4	G205514	●	●		●	●							●			

# SPARE PARTS

DESIGNATION	CODE		TOP													
		AV1 AV18 AV19	C1, AM1 (800)	AM1 (1000)	AV2 AV19	C2, AM2 (6 kW)	AM2 (9 kW)	AV11 AV20	C3, C7, AM3 AM7	C4 AM4 (800)	AM4 (1000)	ABM4	ABM5	AV16 C8 AM8	C16 AM16 AV10	C17 AM17
Mixer 26x34	G205518												●			
Pilot burner tip FN	G207522	●	●		●	●							●			
Pilot light ignition Solid top Oven	G207529		●	●	●					●	●					
Electrode Solid top Oven	G207534		option	option	option					option	option					
Volcano pilot light	G207552						●									
Volcano electrode	G207554						option									
S22 1/2 TC Tap	G304040	●	●	●	●	●	●			●	●		●			
Thermocouple Solid top H.WELL	G401005		●	●	●					●	●					
Thermocouple FN	G401030	●	●	●	●	●	●						●			
Bellows controller	I101007	●	●	●	●	●	●			●	●		●			
Ceramic 650x325	Q054335														●	●
Ceramic top 610x325	Q054345														AV10	
Draining valve	Q451110													AV16		
Overflow tube PTFE	Q521030													AM8		

OPEN BURNER WITH STAINLESS STEEL CROWN		
DESIGNATION	CODE	C5, AM5N, ABM5N
Burner body	G201710	•
Burner head	G201712	•
Gas tap	G304040	•
Pilot light	G207552	•
Thermocouple	G401030	•
Pilot light injector GN	G206918	•
Pilot light injector B/P	G206920	•
Lighter	E050505	Option
Lighter electrode	G207554	Option
Solenoid valve	E131750	Ecoflam system option
Connector	E131752	Ecoflam system option
Magnetic sensor	E054006	Ecoflam system option
Tank	T32050245	•
Ecoflam plastron	A504458	Ecoflam system option

CAPICHEF FRYER		
DESIGNATION	CODE	CAPICHEF FRYER 8L – 6kW
Basket	A401003	•
Contacteur 9 A – 400 V	E050904	400 V x 3
Contacteur 18 A – 230V	E050932	230 V x 3
Thermostat switch	E052584	•
Position contact	E054006	•
6kW resistance	E152035	•
LM 112 green light 230 V	E202094	230 v
LM 112 orange light 230 V	E202095	230 v
LM 112 green light 400 V	E202097	400 V x 3
LM 112 orange light 400 V	E202098	400 V x 3
Limiter thermostat	E401006	•
Thermostat 80-180°C	E401075	•
Throttle 100-180	Q104222M	•



# SPARE PARTS

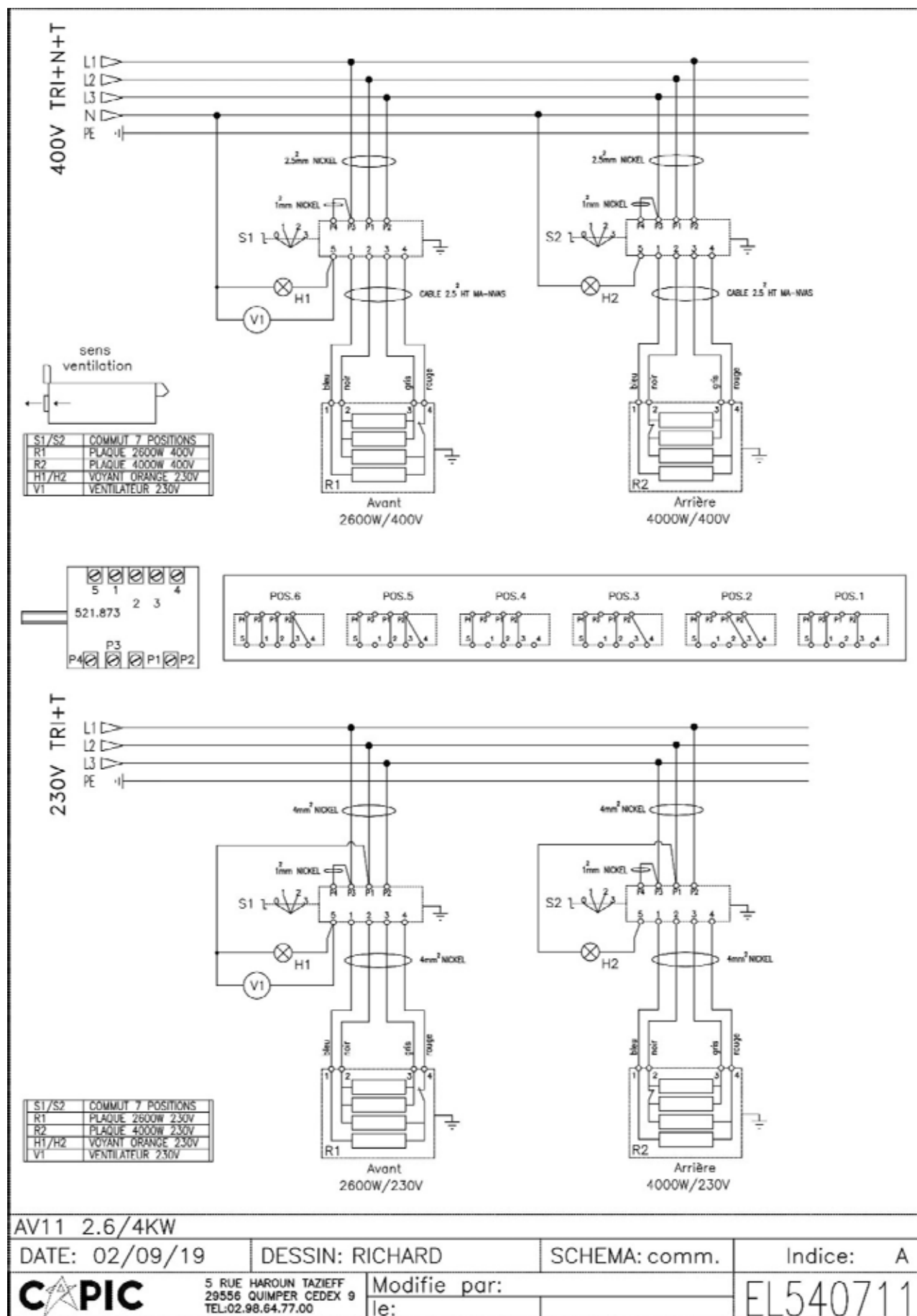
DESIGNATION	CODE	SNACK PLATE			GRIDDLE			BRATT PAN	
		Gas	Elec.		Gas	Elec	Elec.	Gas	Elec.
		AV3, C9F, AM9F Plate 400x550	AV12, C9F, C9I, AM9F, AM9I Plates 400x550 and 800x550	ELITE – plate 400x550 and 800x550	AV4-AV3-C9F-AM9F Cast iron ribbed and stopped	AV13-C9F-AM9Fribbed and stopping cast iron	Cast iron chargrill	AV9, C9V, AM9V Lava stone	C18-AM18
2 points lighter	E050505	Option			Option			Option	
Propeller fan	E050571								•
Commutator ON/OFF tripolar	E052510		•						•
Commutator 4 positions	E052520					•			
Commutator ON/OFF fryer	E052584			•					
Heating element firebar 3 kW	E151187								•
Heating element REB	E151772		•	•					
Green light 230 V	E202094		230 Vx3	230Vx3					•
Orange light 230 V	E202095		230 Vx3	230Vx3		230Vx3			•
Green light 400 V	E202097		•	•			•		
Orange light 400 V	E202098		•	•		•	•		
Thermostat 60-400°C trip	E400925		•	•					•
Connection bracket	E401320			•					
Sealed joint	E401330		•	•		•	•		•
Energy doser 230 V	E402540								
Gas ramp Ig 490	G203020							•	
Gas ramp Ig 410	G203025	•			•			•	
Ignition pilot light solid top – oven	G207529	•			•			•	
Electrode Solid top – oven	G207534	Option			Option			Option	
Tap S22 - ½ TC	G304040	•			•			•	
Tap S22 - ½ TC	G304047							•	
Honeywell thermocouple	G401005	•			•			•	
Bellows knob	I101007	•			•			•	
Lava stone	Q051067							•	
Stones chamber	SE3212 0206A							•	
Lava stone chargrill	SE3212 0206B							•	
Brushed open burner knob	SEQ 104225M	•			•			•	
Brushed 0-1-0-1 knob	SEQ 104213M		•						•
Brushed dosing knob	SEQ 104228M		•	•					•
Brushed 0-3-2-1 knob	SEQ 104231M						•		

# SPARE PARTS

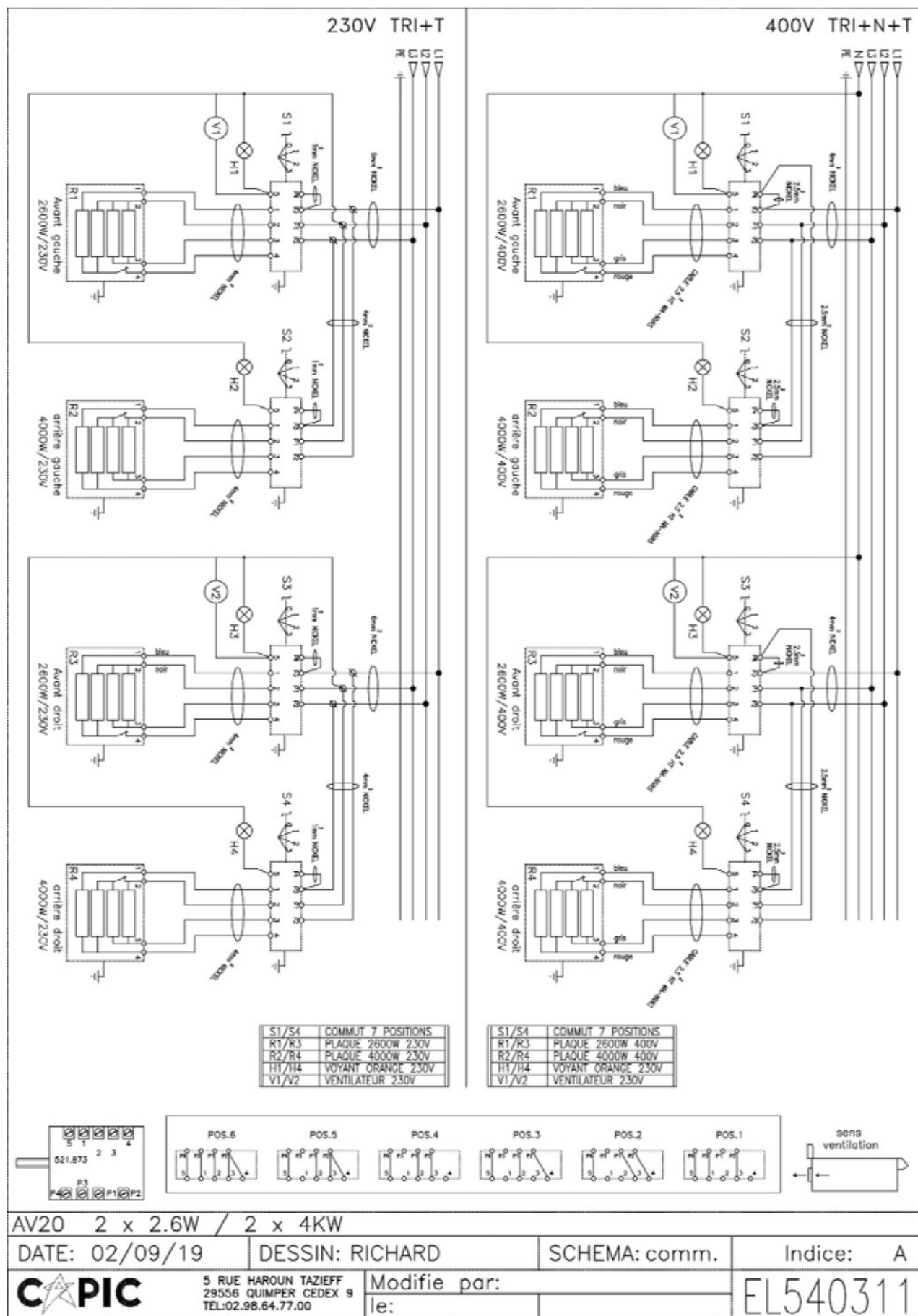
DESIGNATION	CODE	BASE UNIT											
		HOT CUPBOARD			OVEN GN2/1		EURO OVEN		OVEN	OVEN GN1/1		REFRIGERATED	
		400,500	800	1000 1200	GAS	ELEC	GAS	ELEC	PULSED AIR	GAS	ELEC.	DOORS	SLIDING DRAWERS
2 points lighter	E050505				Option		Option			Option			
6 points lighter	E050506				Option		Option			Option			
Fan	E050571												•
4 positions commutator	E052523					•					•		
Orange on/off	E053530											•	•
Waterproof cap	E053532											•	•
Resistance 700W	E150532			•									
Resistance 700W	E150540										•		
Resistance 850W 2433672	E150556	•				•							
Resistance 1000W	E150596								•				
Resistance 1500W	E150840		•										
Lamp E10	E201005								•				
Lamp E10 380V	E201007								•				
Light body E10	E202005								•				
Orange window	E202007								•				
Green light 230V	E202094	•	•										
Orange light 230V	E202095	•	•										
Green light 400 V	E202097			•		•		•			•		
Engine D25 25W	E254005								•				
Tripolar thermostat 0-85°	E401011	•	•	•									
Thermostat 50-300°C	E401066					•					•		
Thermostat 10-280°C	E401082								•				
Regulator ID961	E403013											•	•
Gas ramp LG490mm	G203020				•								
Gas ramp LG410mm	G203025									•			
Gas ramp LG640mm	G203030						•						
Ignition pilot light Solid top oven	G207529				•		•			•			
Electrode Solid top oven	G207534				Option		Option			Option			
Thermocouple PCF H.WELL	G401005				•		•			•			
Thermostat gaS mini sit oven	G652002				•		•			•			
Seal frame for drawer	I302018												•
Seal frame door	I302033											•	
Horned joint	I304024								•				
Window joint	I304026								•				
Engine joint	I506008								•				
Security window	Q054005								•				
Magnet 60x20	Q105522												•

DESIGNATION	CODE	SALAMANDERS		DESIGNATION	CODE	SALAMANDERS	
		GAS FIXED VAULT	ELEC. MOVABLE VAULT			GAS FIXED VAULT	ELEC. MOVABLE VAULT
Enamelled plastron	A204083	•		Resistance High light 1,5 Kw	E152440		•
Grill fil 580x400	A301021	•		Radiant burner	G201045	•	
Grill fil stainless steel 600x400	A303005		•	Gas tap S20	G304035	•	
Salamander plastron	A504482		•	Thermocouple SIT L=1200	G401020	•	
Multifuction card	E050540		•	Window 495x265	Q054096		•
FINDER heat	E052340		•	Tap controller	Q104069	•	
Base	E052342		•				

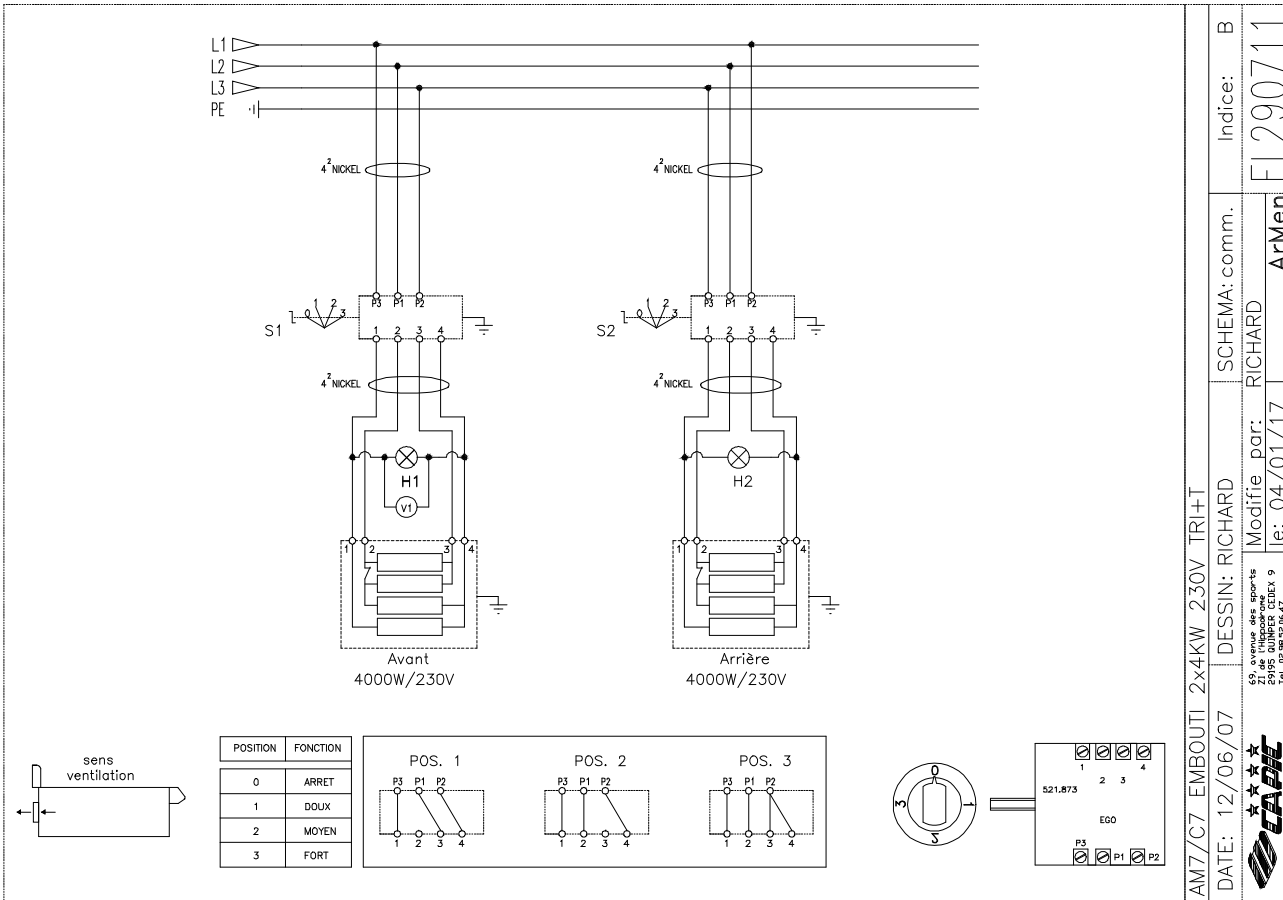
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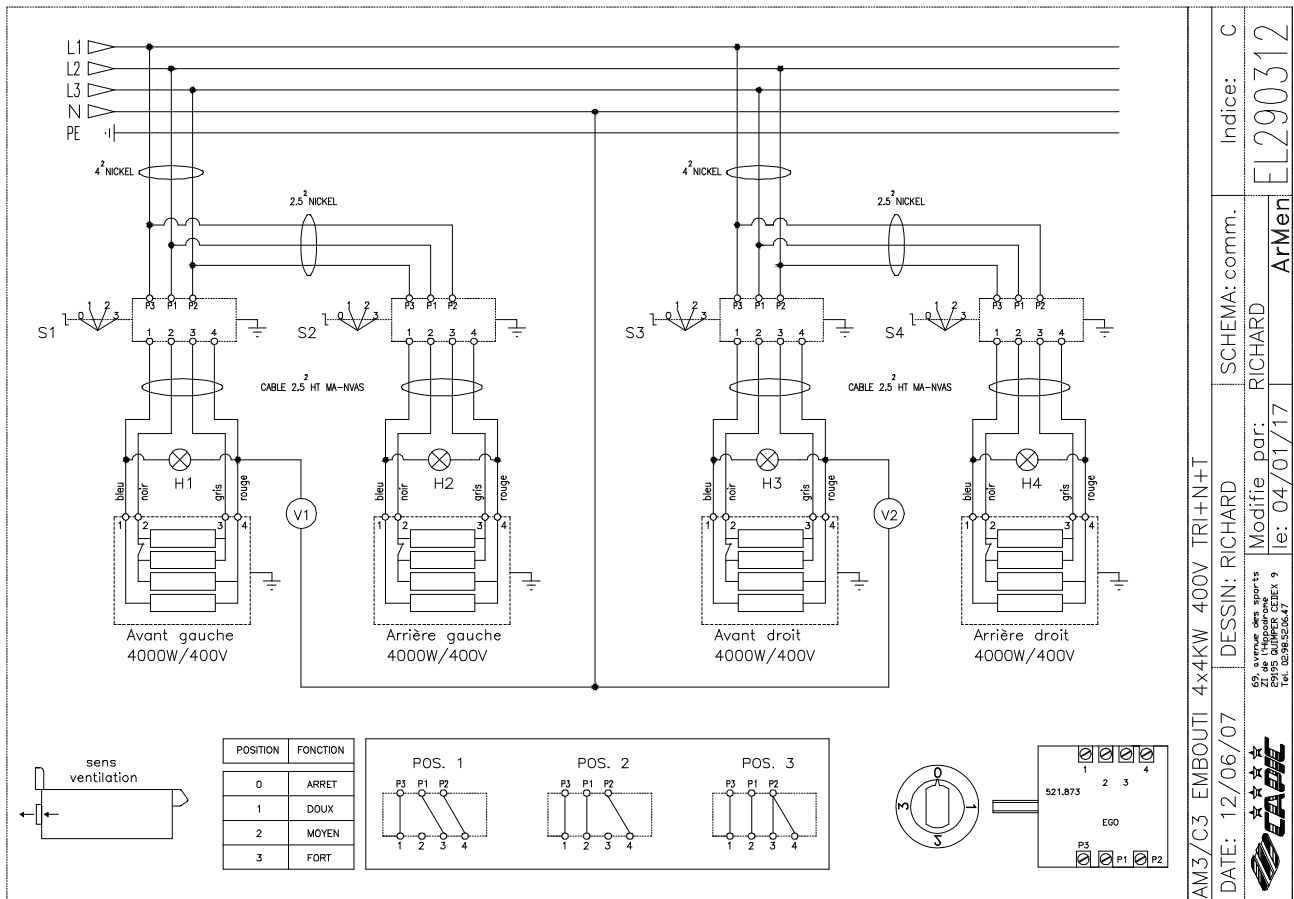
# WIRING SCHEMES



## WIRING SCHEMES



# WIRING SCHEMES



AM3/C3 EMBOUTI 4x4KW 400V TRI+N+T

DATE: 12/06/07

DESSIN: RICHARD

SCHEMA: comm.

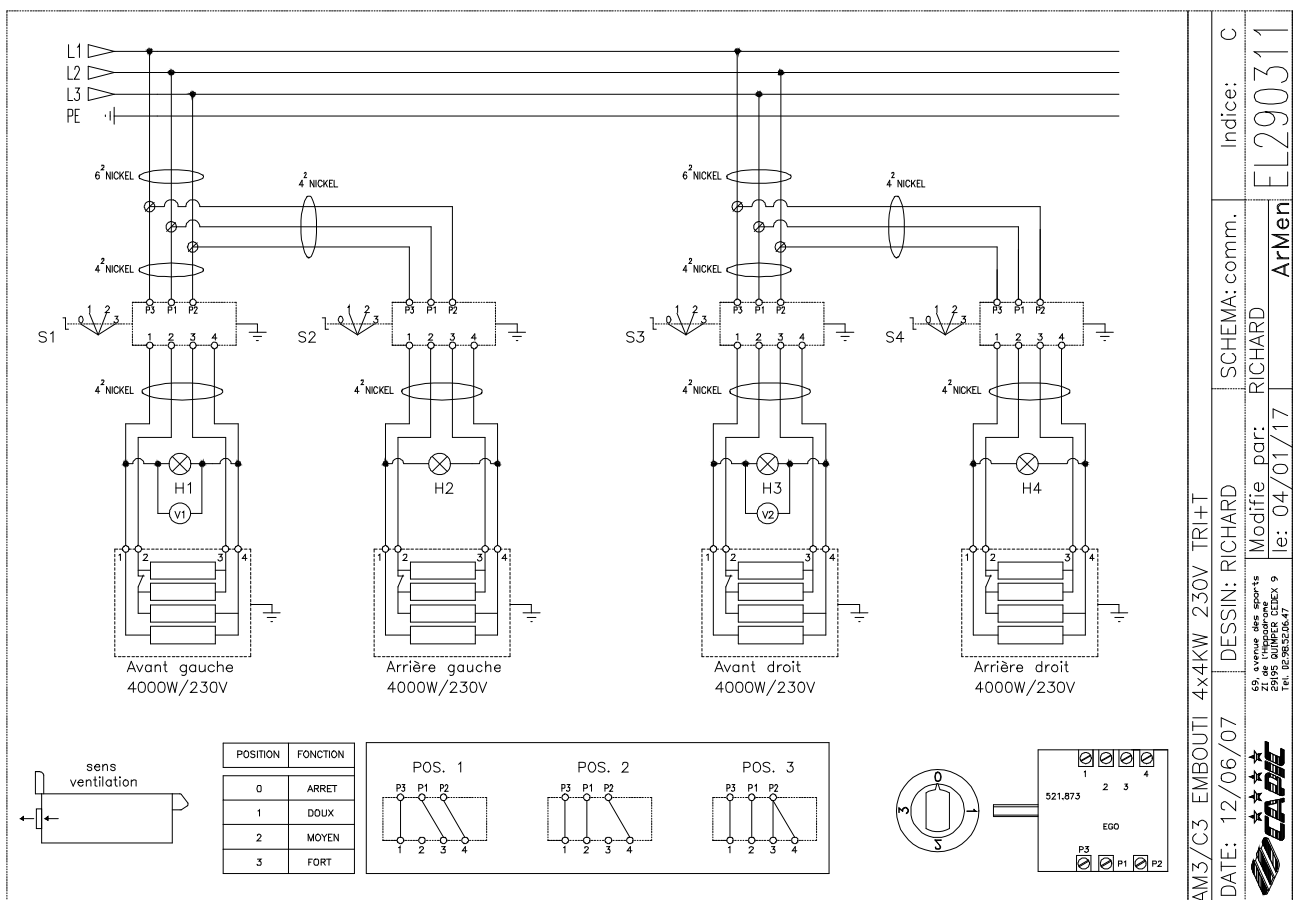
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69, avenue des sports  
29195 QUIMPER CEDEX 9  
Tel. 02 98 52 06 47

Modifié par: RICHARD

ArMen

EL290312



AM3/C3 EMBOUTI 4x4KW 230V TRI+T

DATE: 12/06/07

DESSIN: RICHARD

SCHEMA: comm.

Indice: C

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

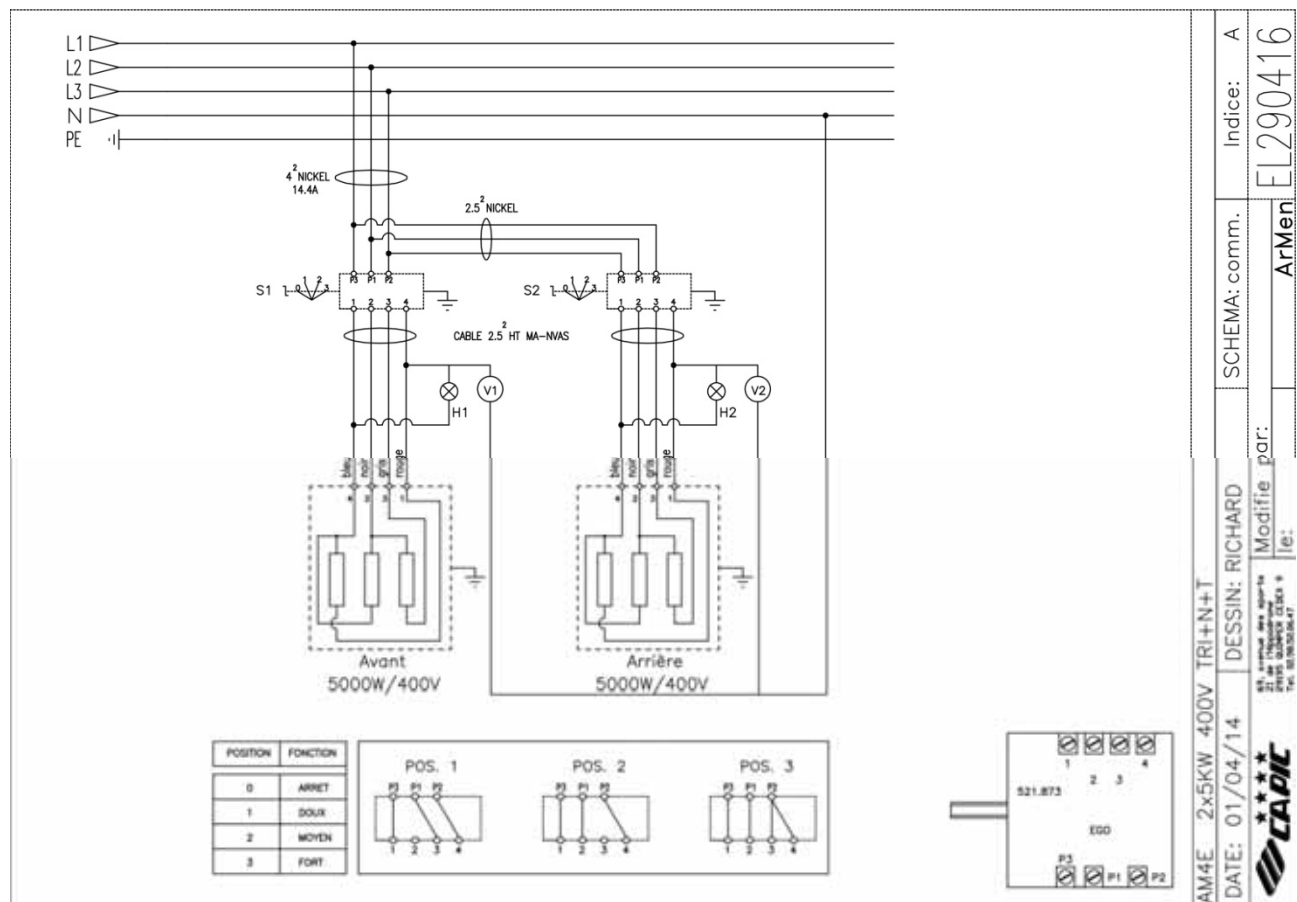
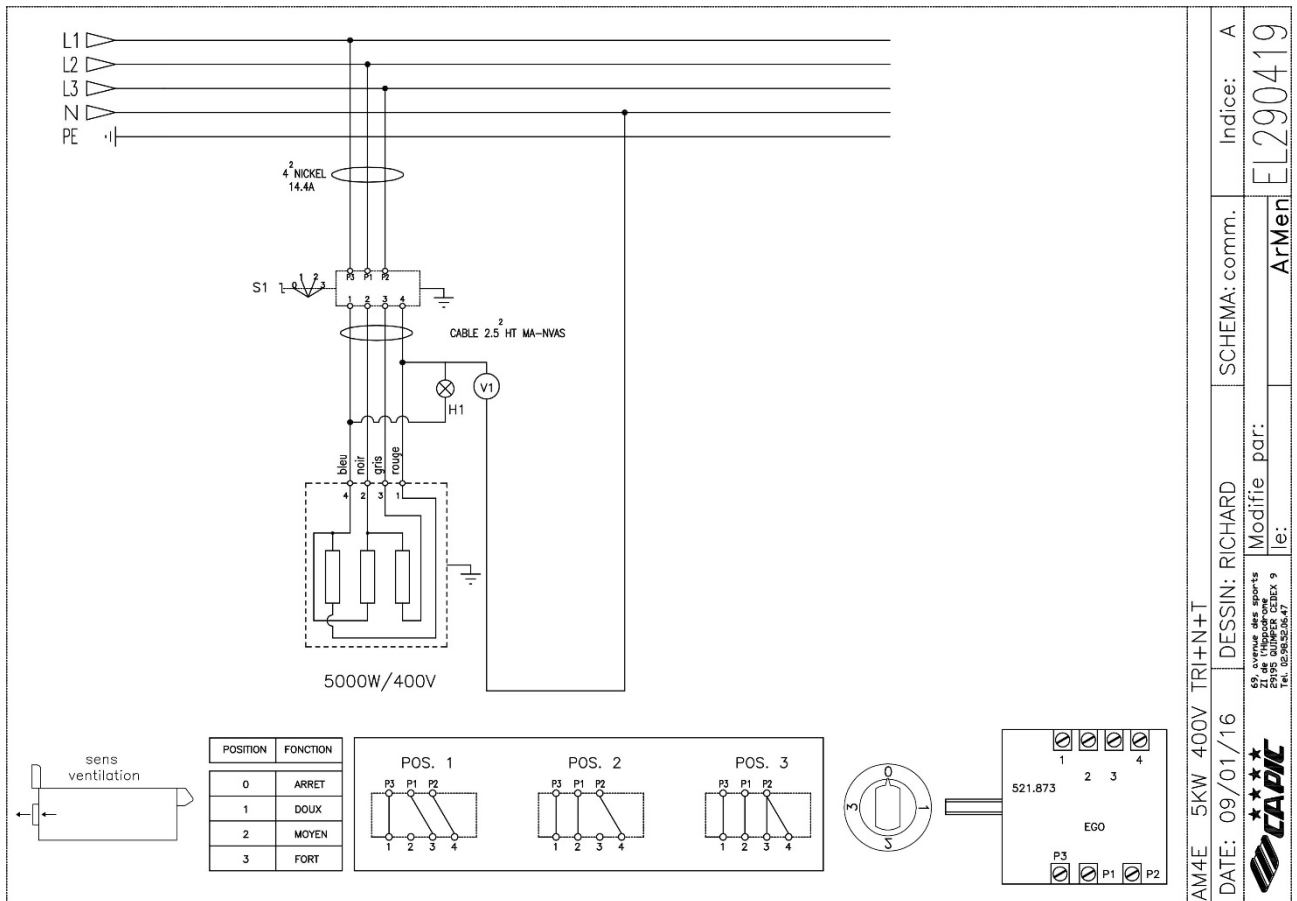
Modifié par: RICHARD

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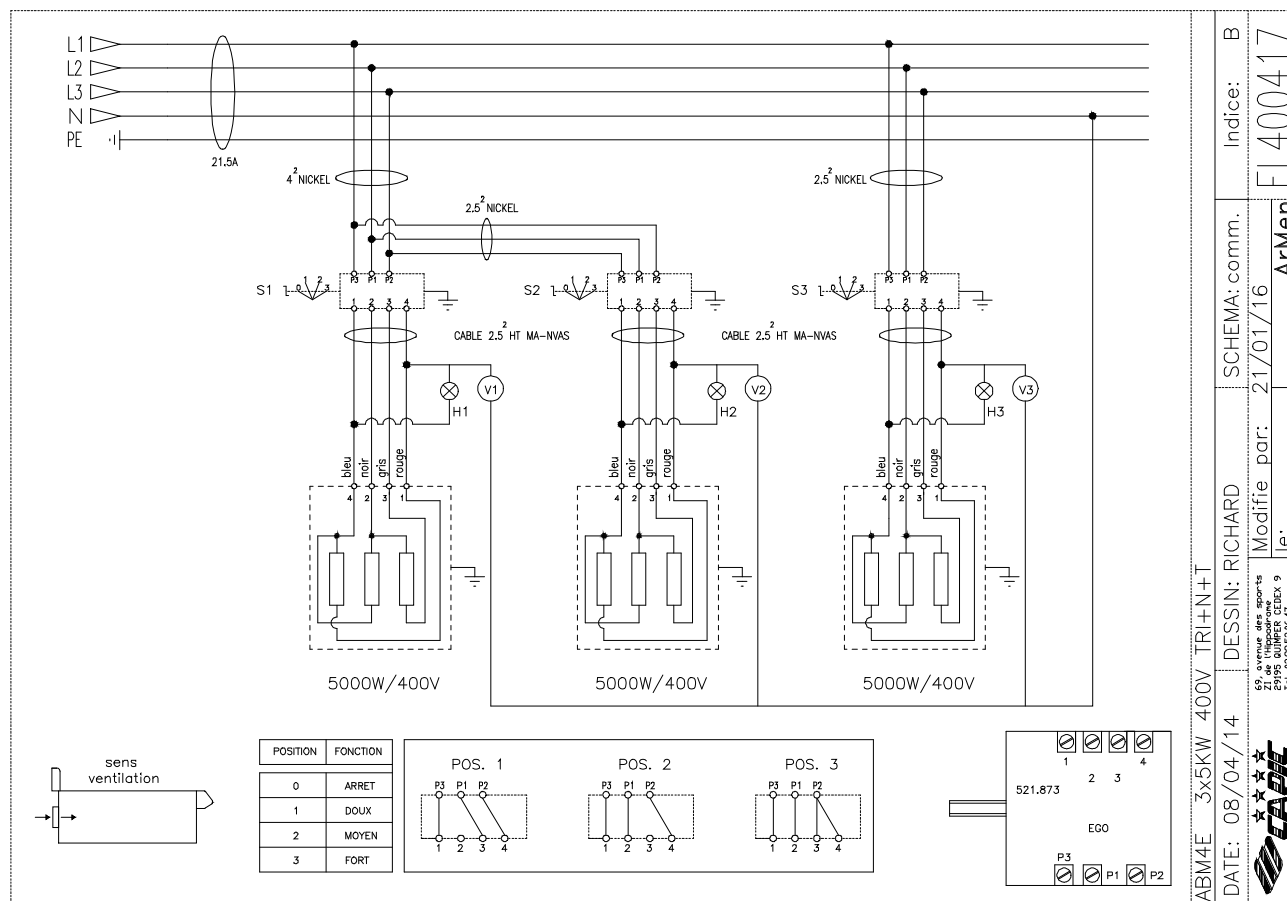
EL290311



# WIRING SCHEMES



# WIRING SCHEMES



ABM4E 3x5KW 400V TRI+N+T

DATE: 08/04/14

DESSIN: RICHARD

Modifie par: 21/01/16

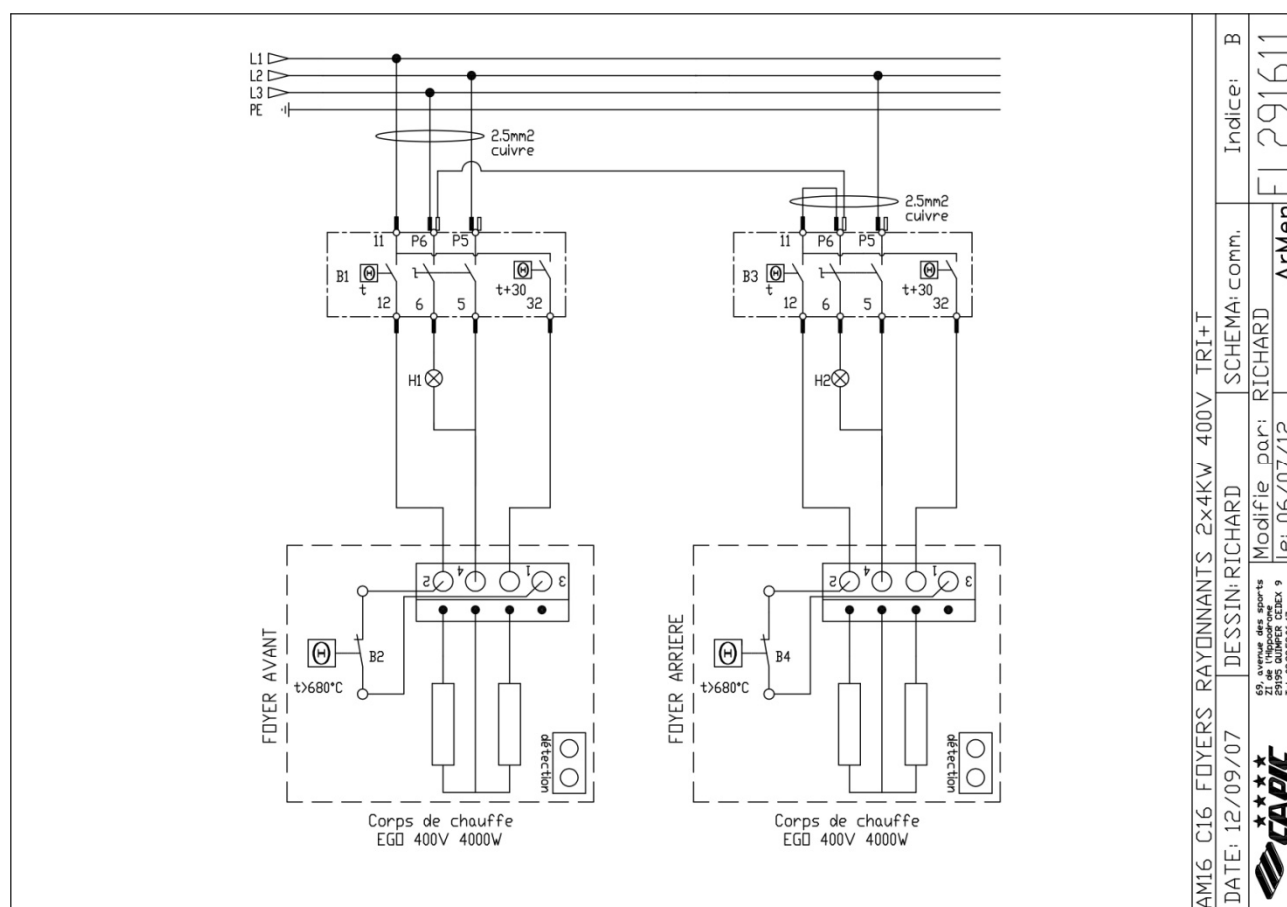
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EL400417

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



AM16 C16 FOYERS RAYONNANTS 2x4KW 400V TRI+T

DATE: 12/09/07

DESSIN: RICHARD

Modifie par: 06/07/12

ArMen

SCHEMA: comm.

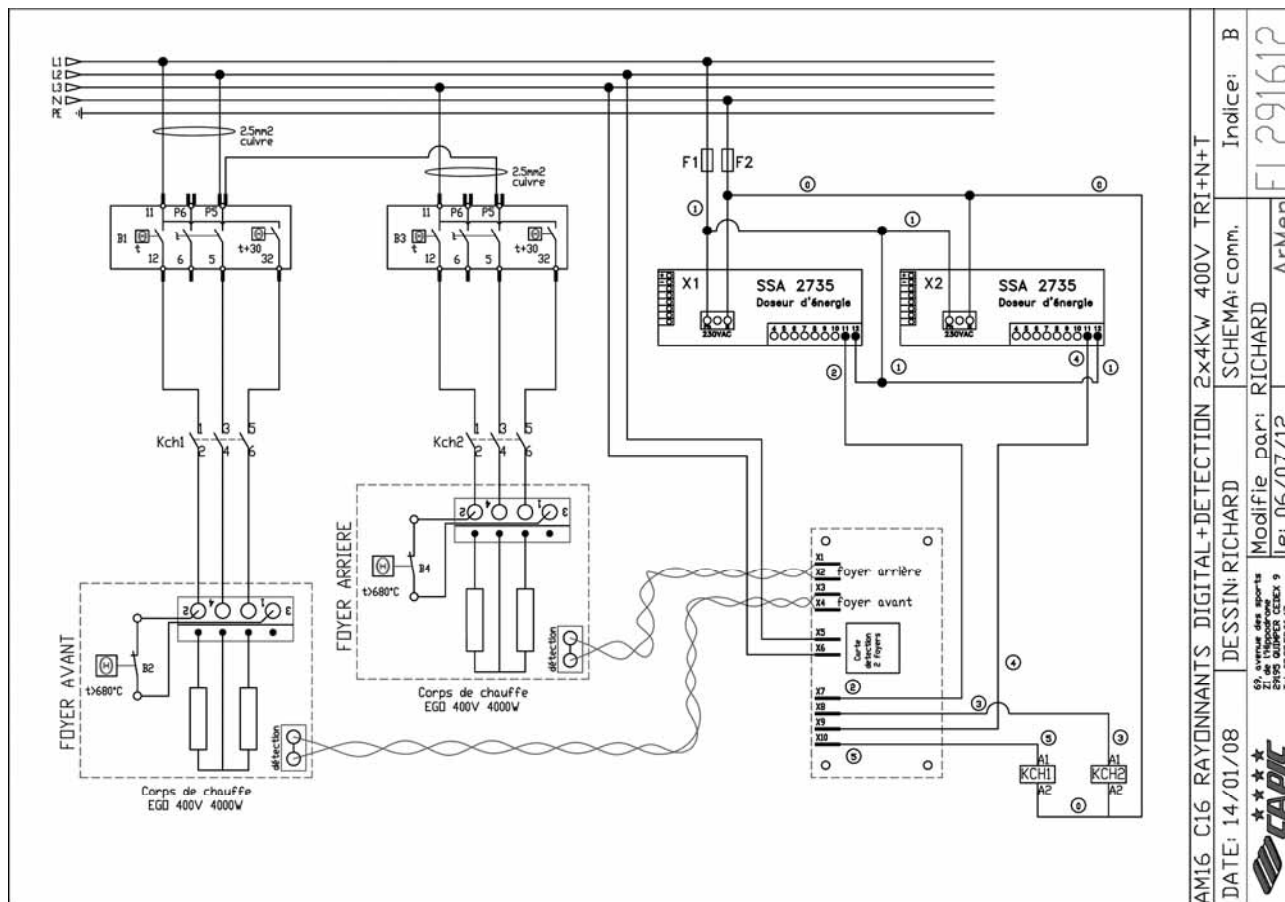
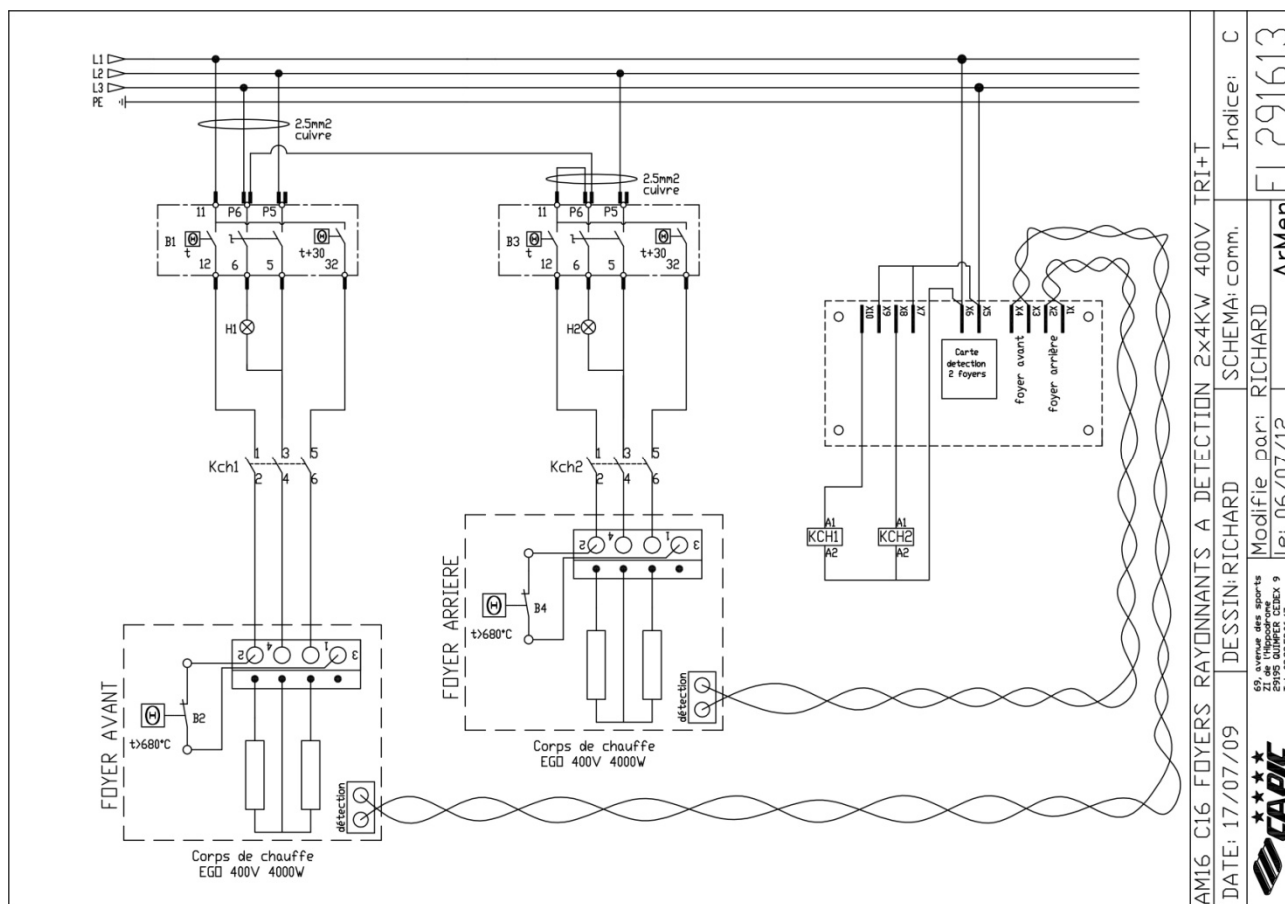
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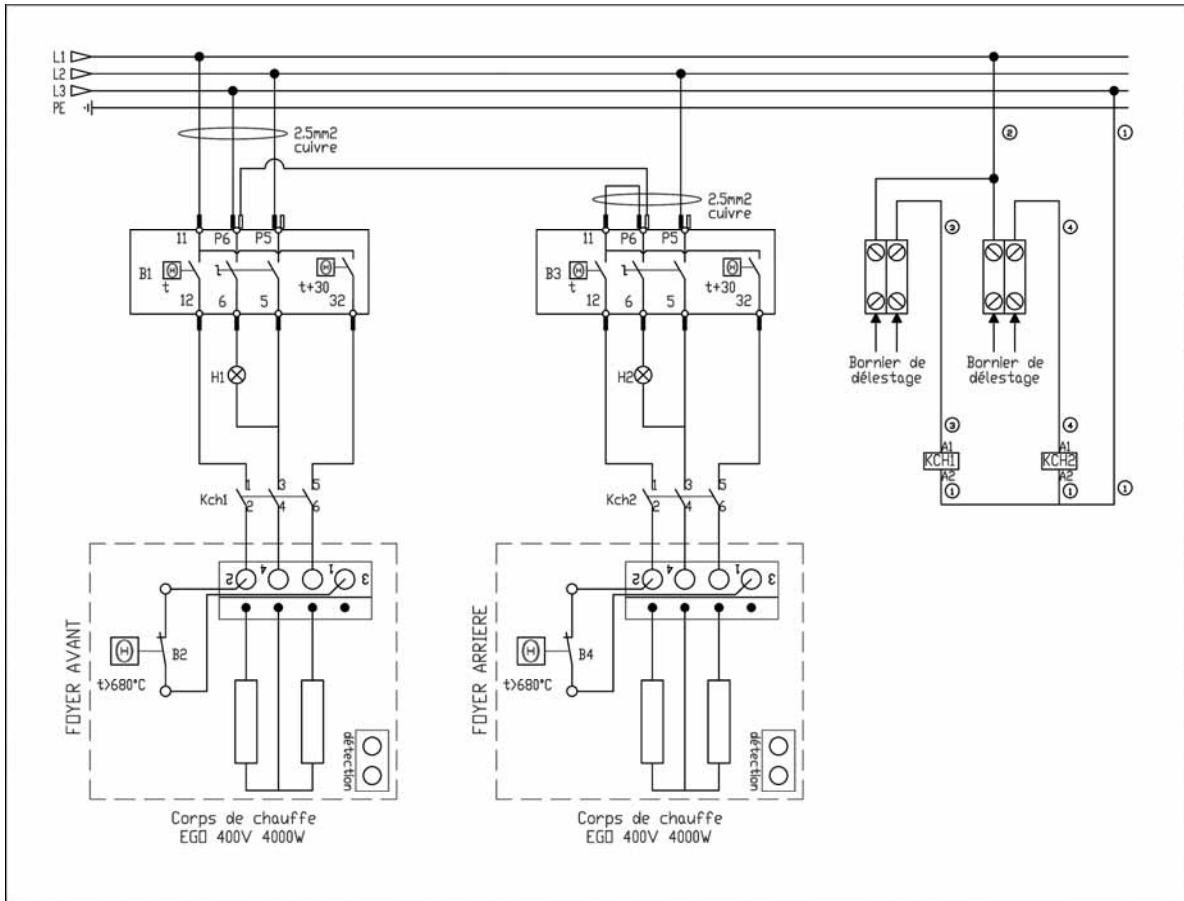
69, avenue des sports  
29195 QUIMPER CEDEX 9  
Tel. 02 98 52 06 47



# WIRING SCHEMES



## WIRING SCHEMES



AM16 C16 FOYERS RAYONNANTS AVEC DELESTAGE 2x4KW 400V TRI+T					
DATE: 07/12/09	DESSIN: RICHARD	SCHÉMA: comm.	Indice: B		
 *** 69 avenue des sports ZI de l'Indoparc 13120 CHATELAIN Tél. 05.95.30.40.47		Modifié par: RICHARD			
		(le: 06/07/12)		ArMen	
				EL 291614	

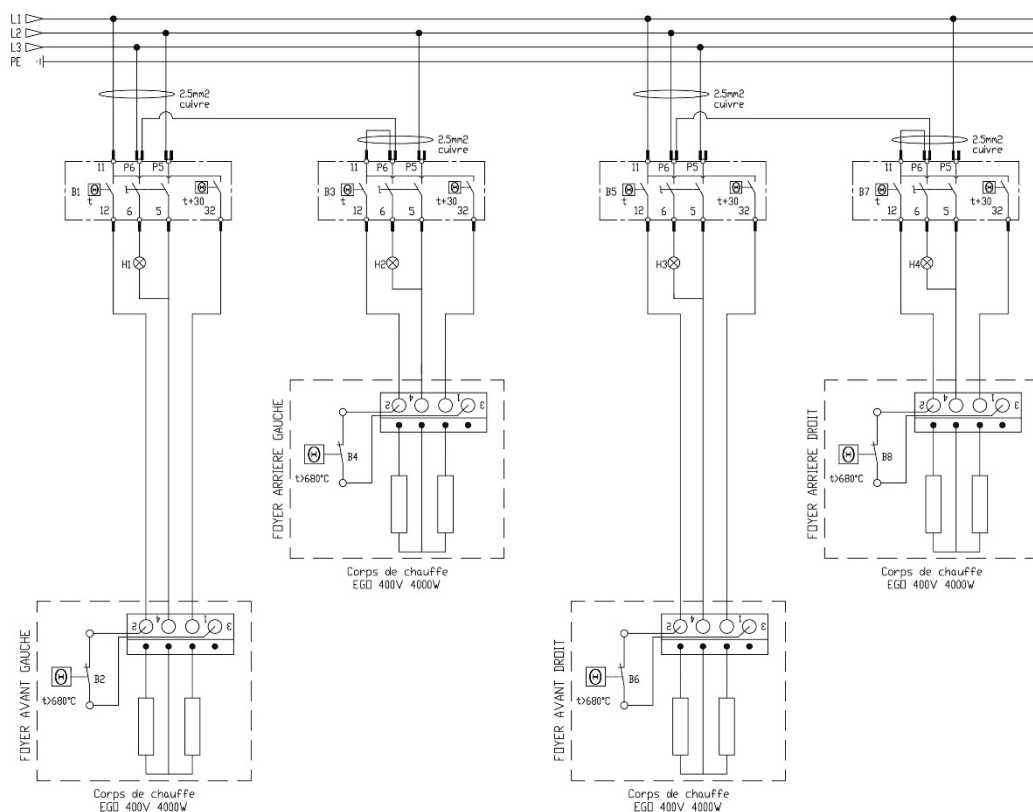
CAPIC - QUIMPER France  
Tél. : +33 2 98 64 77 00  
Fax : +33 2 98 52 06 47  
Email : [capic@capic-fr.com](mailto:capic@capic-fr.com)



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# WIRING SCHEMES



AM16 C16 ABM16 Foyers Rayonnants 4x4KW 400V TRI+T

Indice: A

SCHEMA: comm.

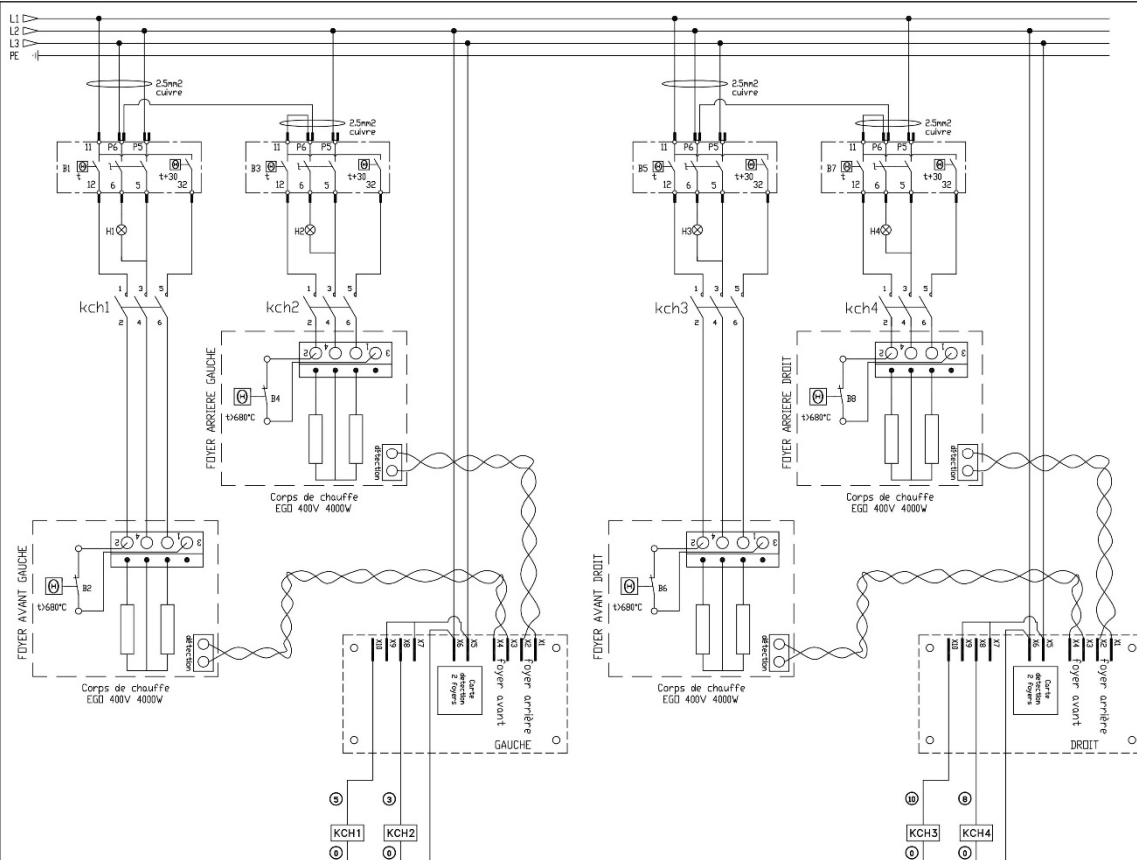
Modifie par:

le:

EL291622

ArMen

ArMen



AM16 C16 ABM16 Foyers Rayonnants A Detection 4x4KW 400V TRI+T

Indice: A

SCHEMA: comm.

Modifie par:

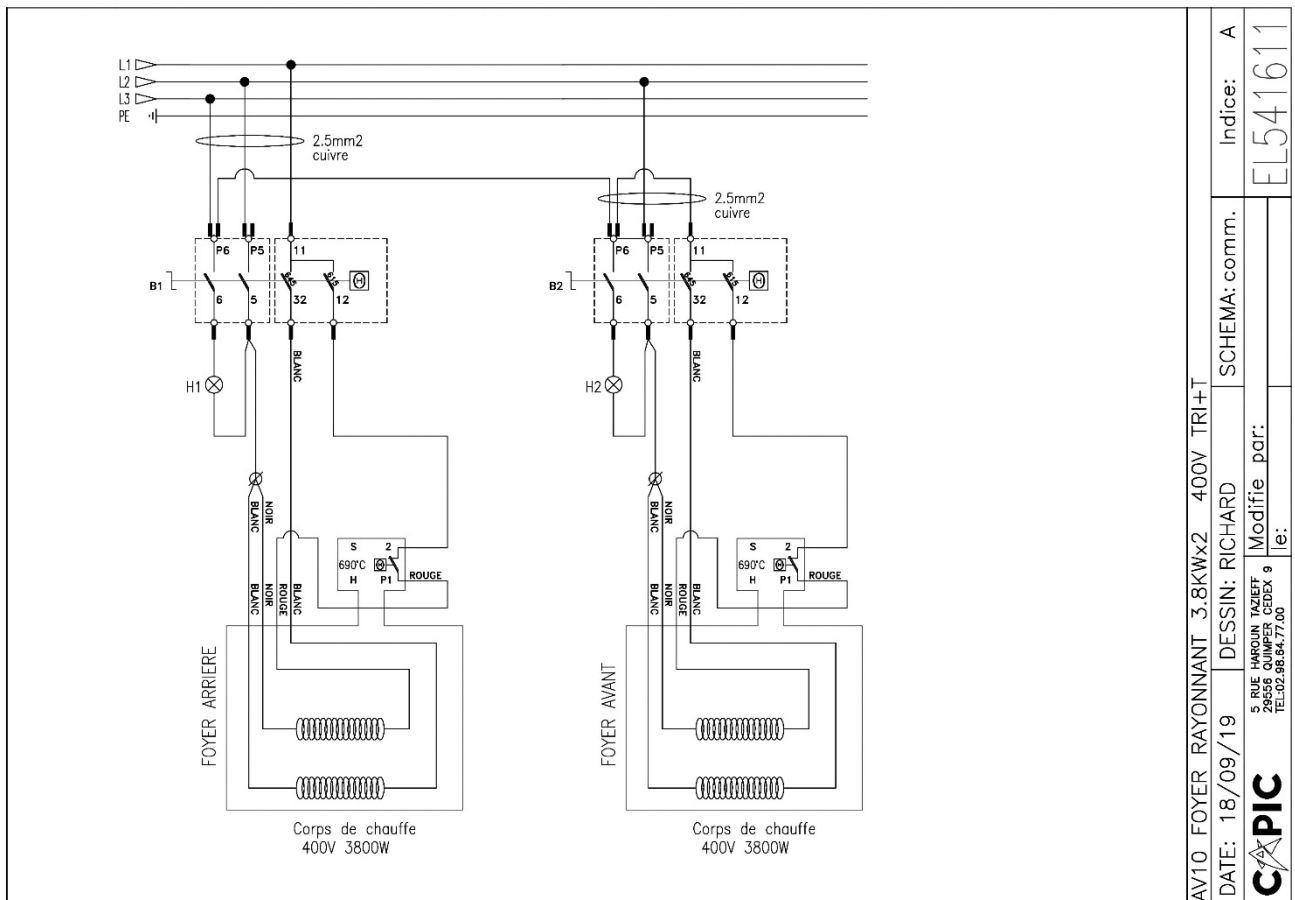
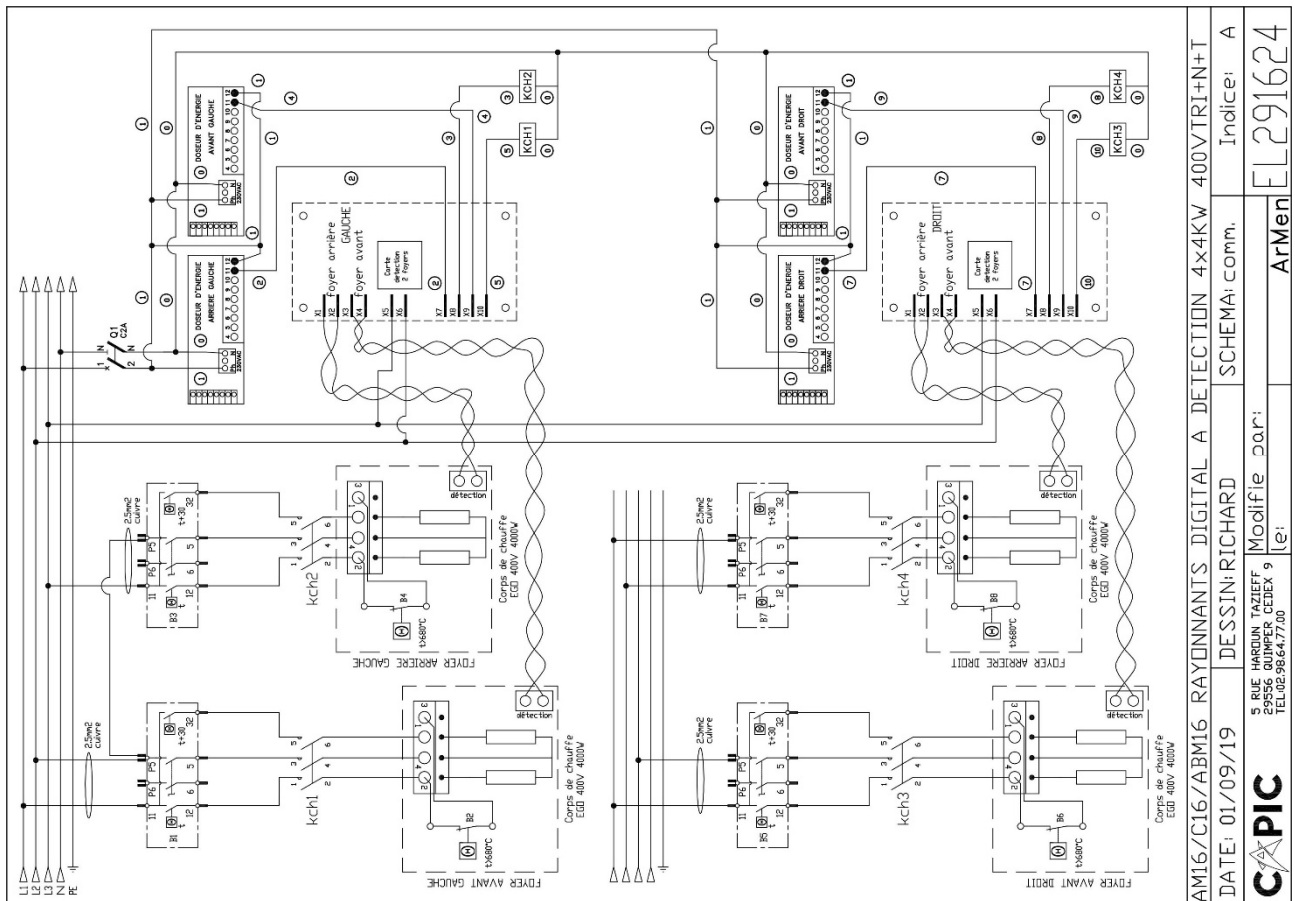
le:

EL291623

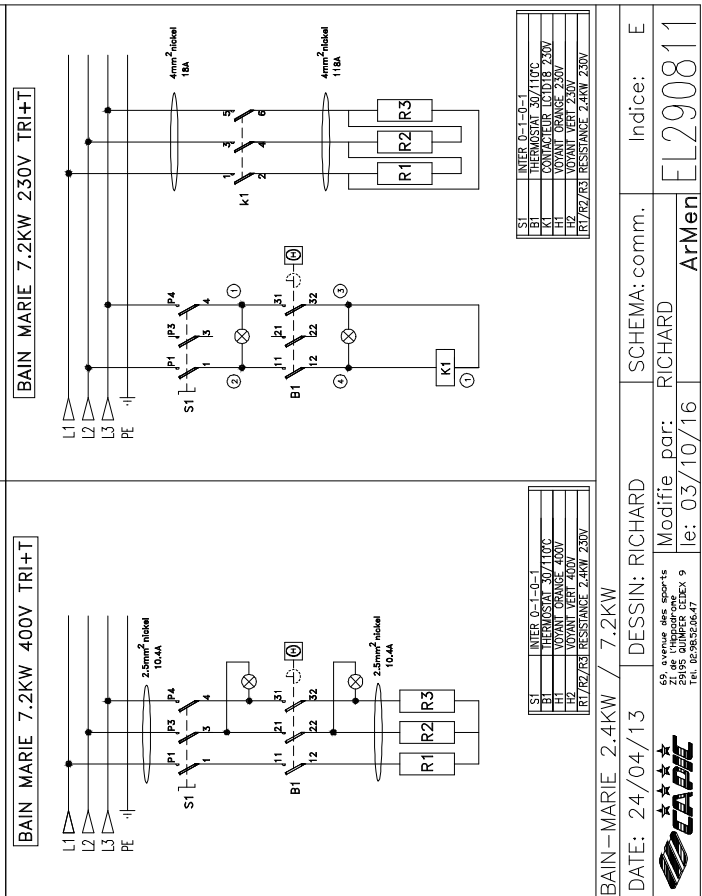
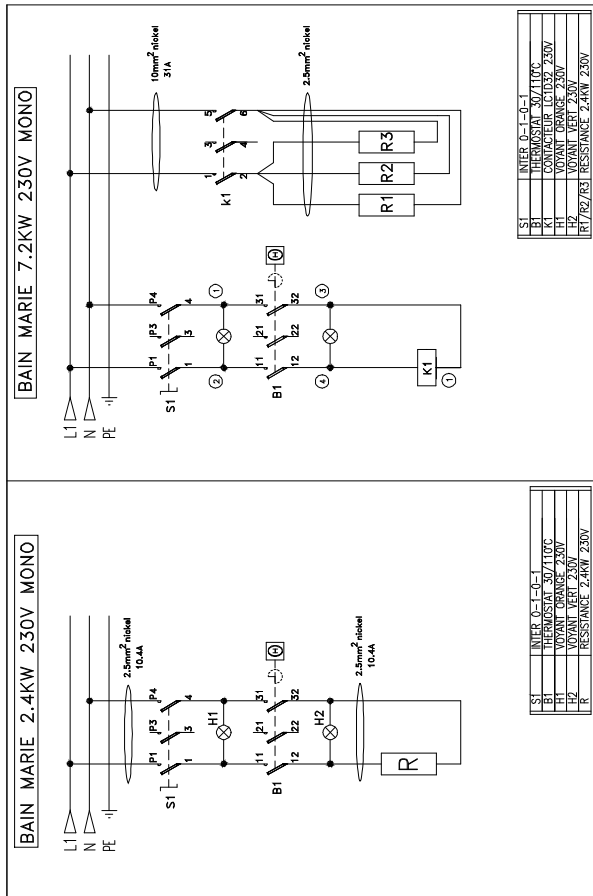
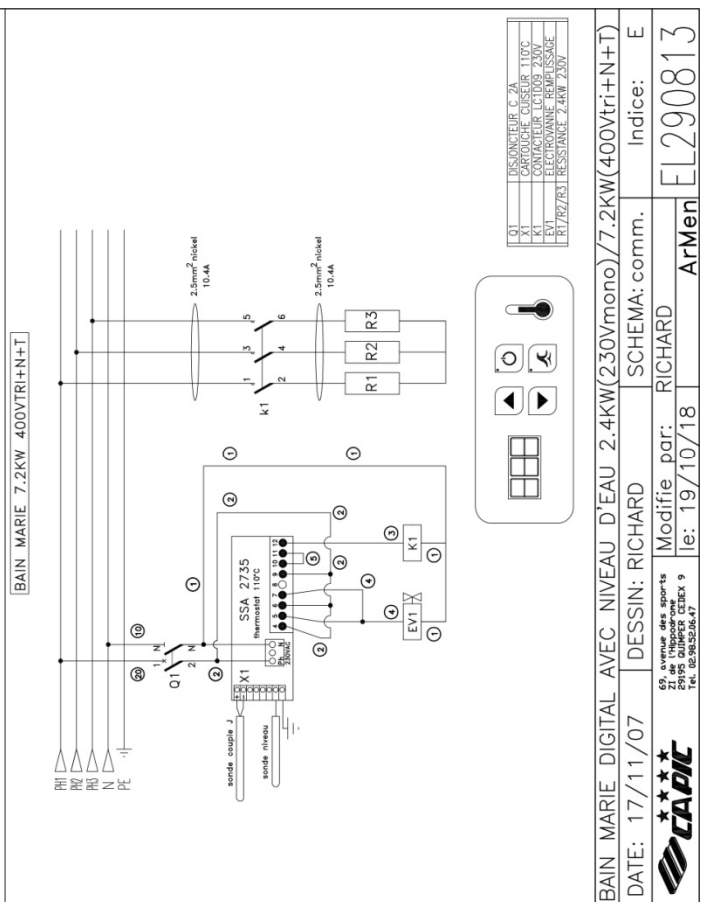
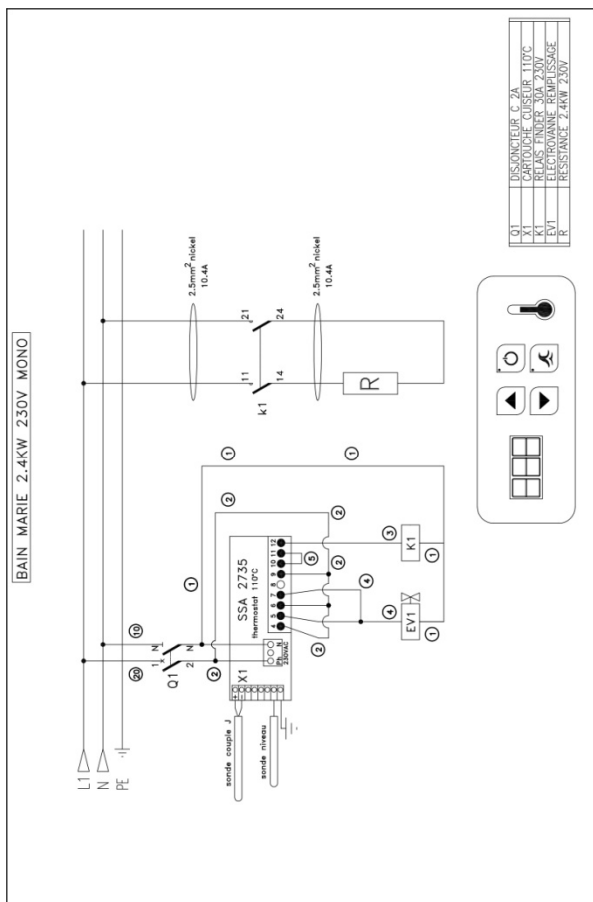
ArMen

ArMen

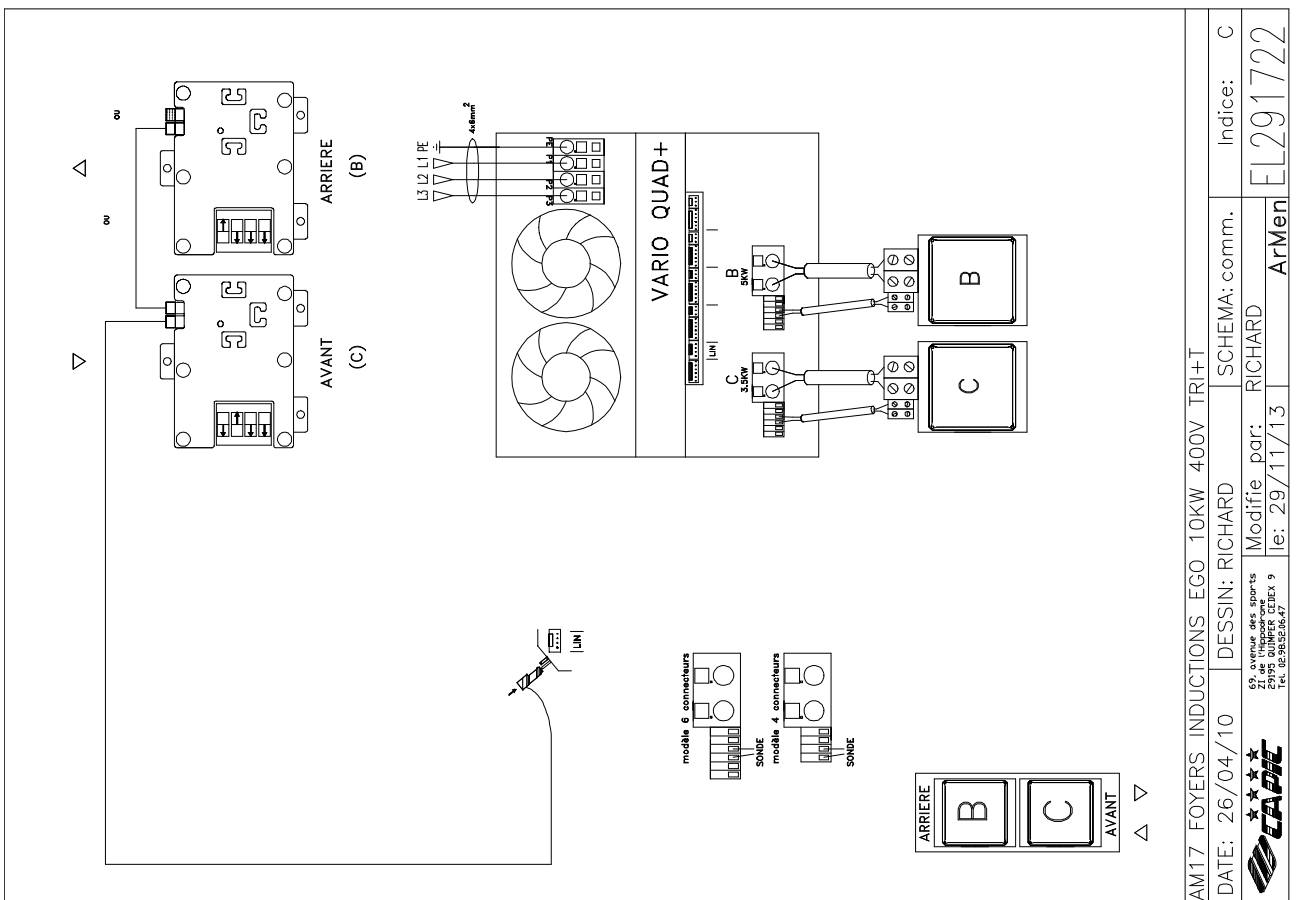
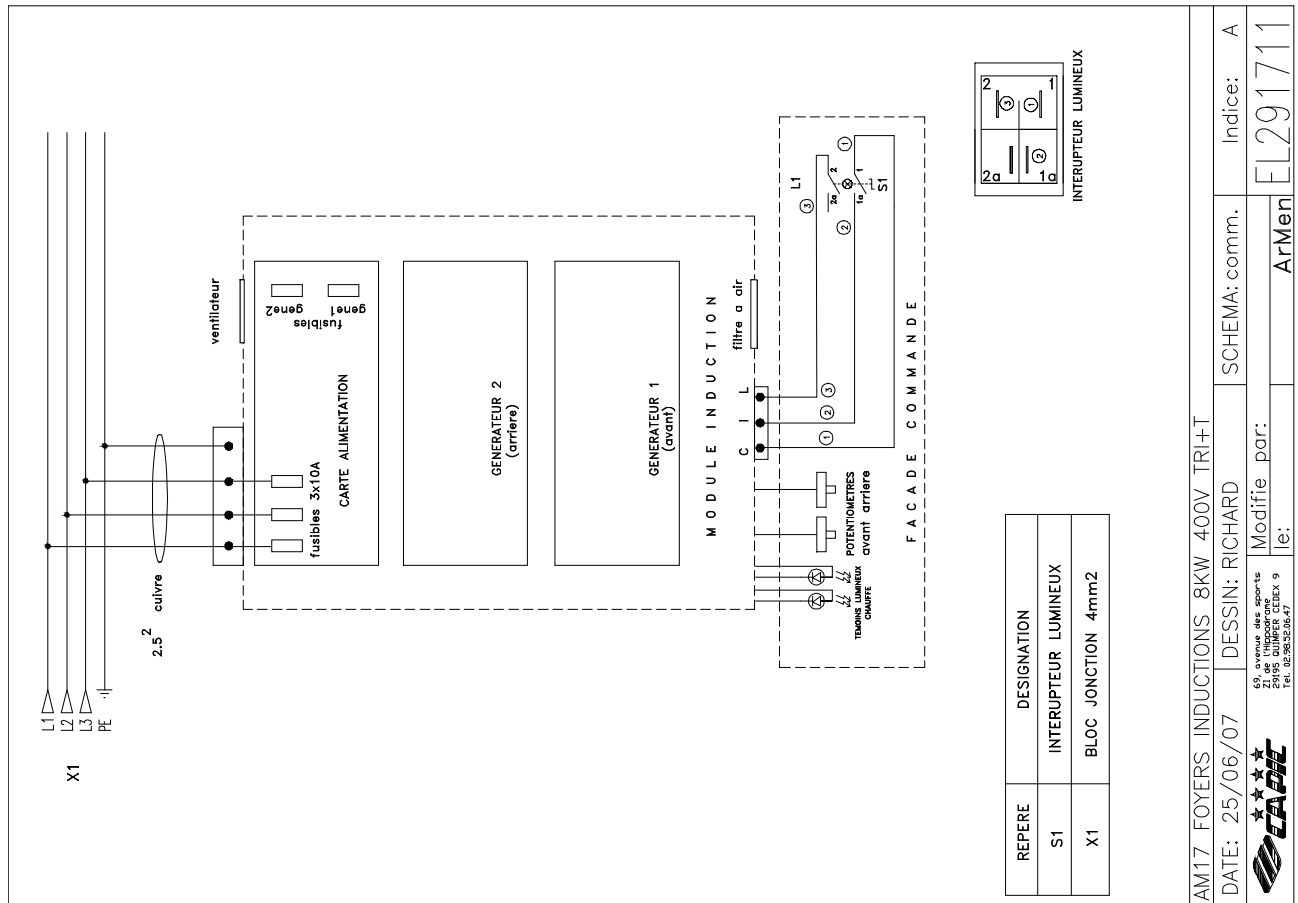
# WIRING SCHEMES



# WIRING SCHEMES



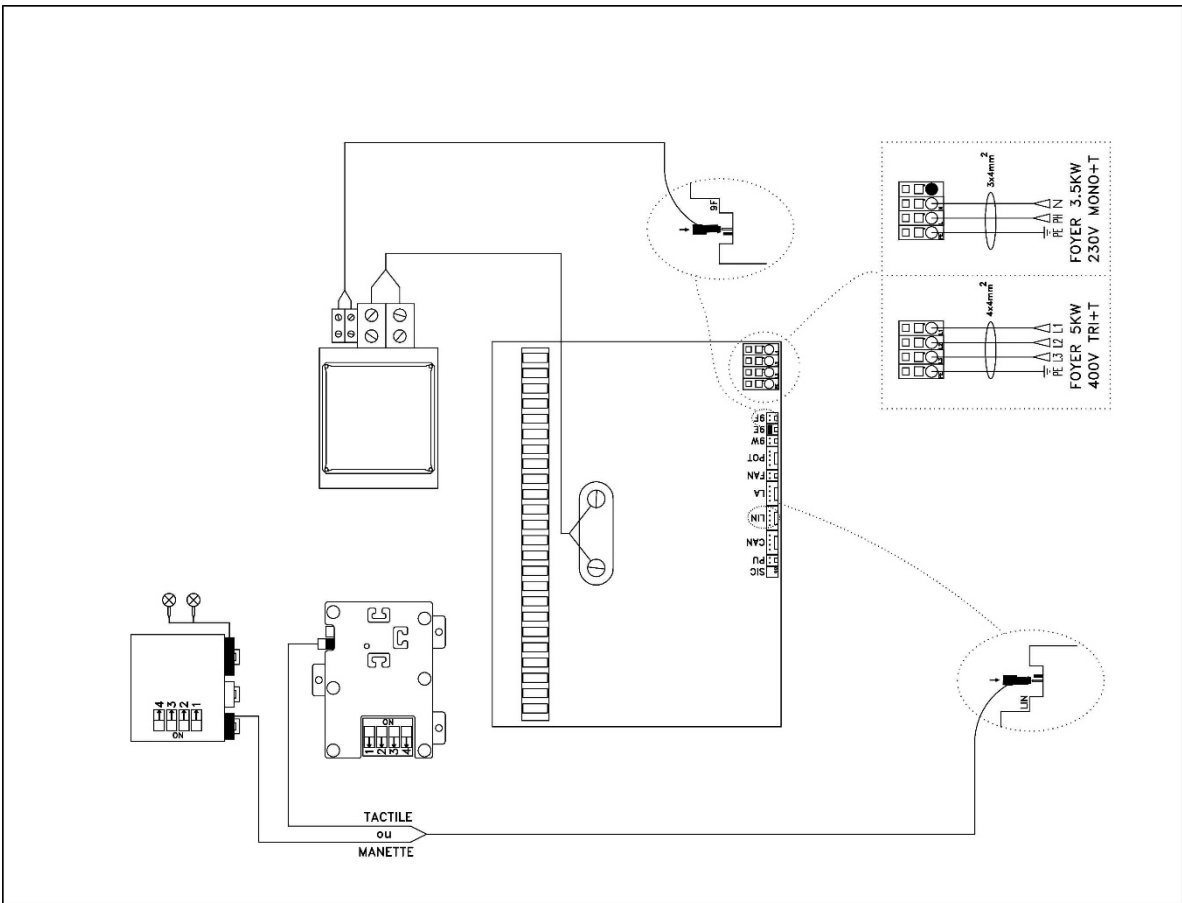
# WIRING SCHEMES







**CPIC**

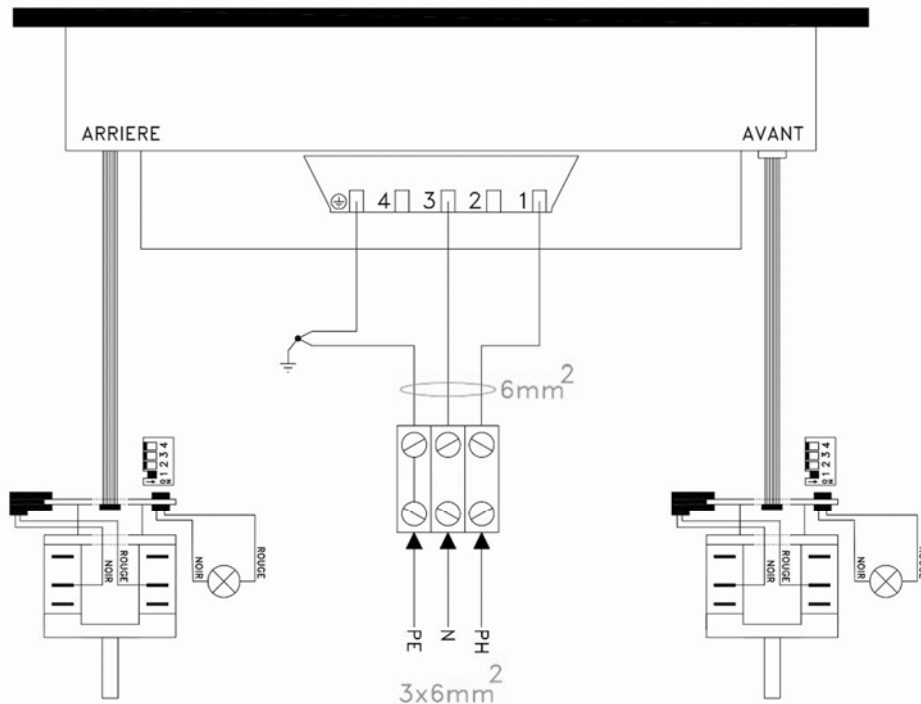
AM17 C17 ABM17 FOYERS INDUCTIONS Ego	4x3.5KW / 4x5KW	400V TRI+T
DATE: 26/04/10	DESSIN: RICHARD	SCHEMA: comm.
5 RUE HAROUN AZIEFF 29556 QUIMPER CEDEX 9 TEL02.98.64.77.00		Indice: E El291720 ArMen



FOYERS INDUCTIONS EGO MONO FOYER			
DATE: 07/12/12	DESSIN: RICHARD	SCHEMA: comm.	
		Modifie par: RICHARD	E1741720
		le: 04/10/18 ArMen	
69 avenue des sports 29095 DUMENEZ CEEDEX 9 Tel. 02 98 92 06 47			

## WIRING SCHEMES

# WIRING SCHEMES



AV17 FOYERS INDUCTIONS ADVENTYS 2x3KW 230V MONO-T

DATE: 18/09/19 DESSIN: RICHARD

Indice: A

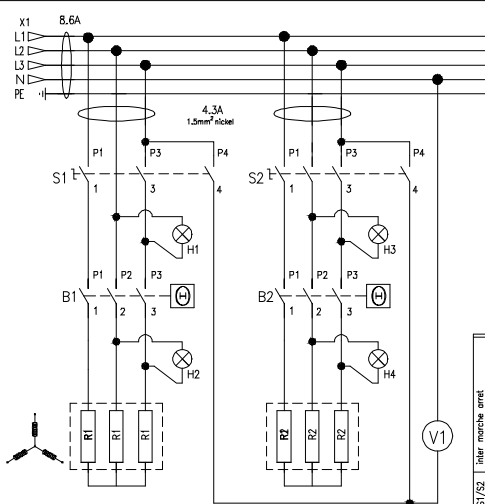
SCHEMA: comm.

EL541711

Modifie par:

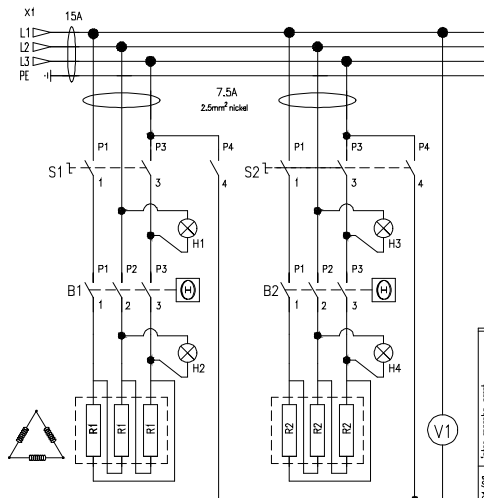
5 RUE MARCIN TAREFF  
29595 QUIMPER CEDEX 9  
TEL: 02.98.64.77.00

CAPIC



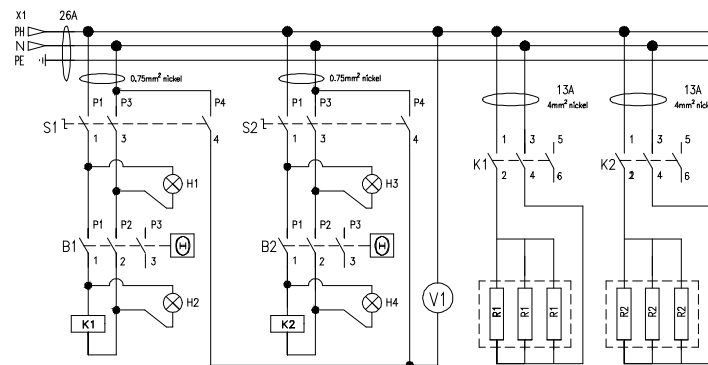
400V TRI+N

REF.	DESIGNATION
S1/S2	Inter marche arrêt
B1/B2	thermostat 60-40°C
H1/H3	volet marche arrête 230V
H2/H4	volet chauffe arrêt 400V
R1/R2	Resistance 3000W 230V
V1	ventilateur
X1	borne 6mm²



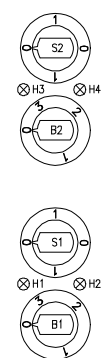
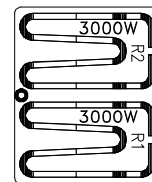
230V TRI

REF.	DESIGNATION
S1/S2	Inter marche arrêt
B1/B2	thermostat 60-40°C
H1/H3	volet marche arrête 230V
H2/H4	volet chauffe arrêt 230V
R1/R2	Resistance 3000W 230V
V1	ventilateur
X1	borne 6mm²



230V MONO

REF.	DESIGNATION
S1/S2	Inter marche arrêt
B1/B2	thermostat 60-40°C
H1/H3	volet marche arrête 230V
H2/H4	volet chauffe arrêt 230V
K1/K2	contacteur 16A 230V
R1/R2	Resistance 3000W 230V
V1	ventilateur
X1	borne 6mm²



AM18 ELECTRIQUE 6KW

DATE: 08/04/08 DESSIN: RICHARD

SCHEMA: comm.

Indice: C

EL291811

Modifie par: RICHARD

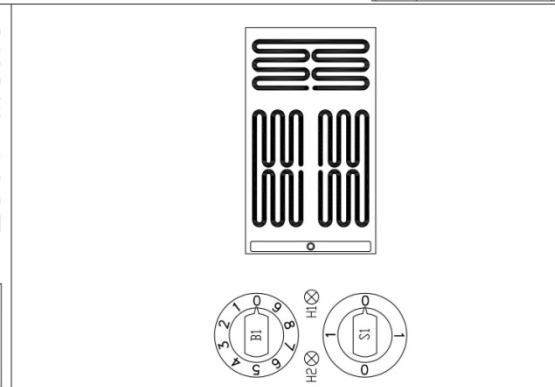
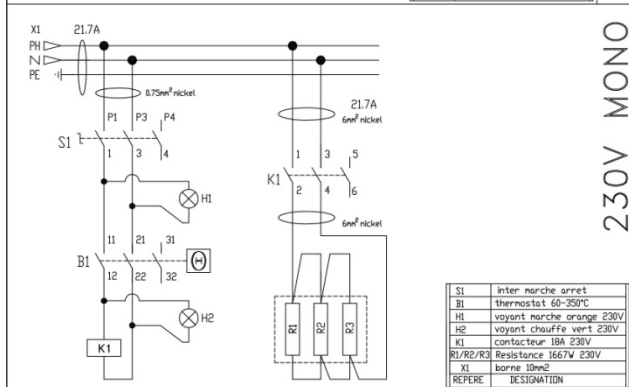
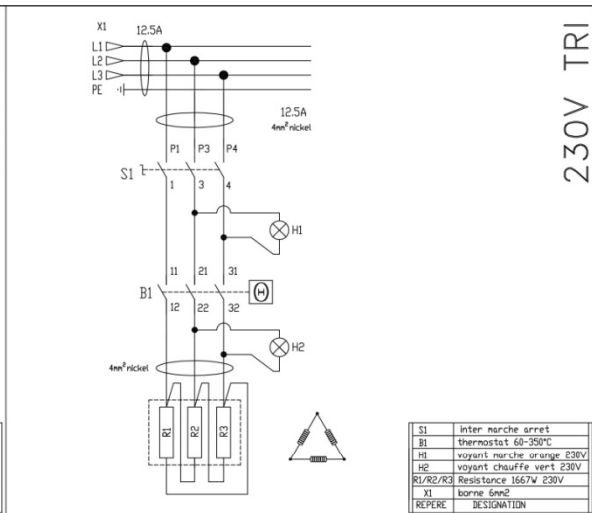
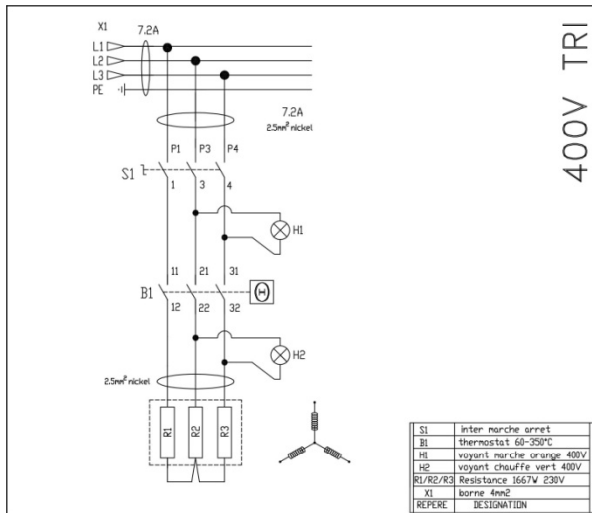
le: 02/05/16

ArMen

CAPIC



# WIRING SCHEMES



C9 AM9 AV12 LISSE FONTE/INOX 400x550 ELECTRIQUE 5KW

DATE: 01/06/07

DESSIN: RICHARD

SCHEMA: comm.

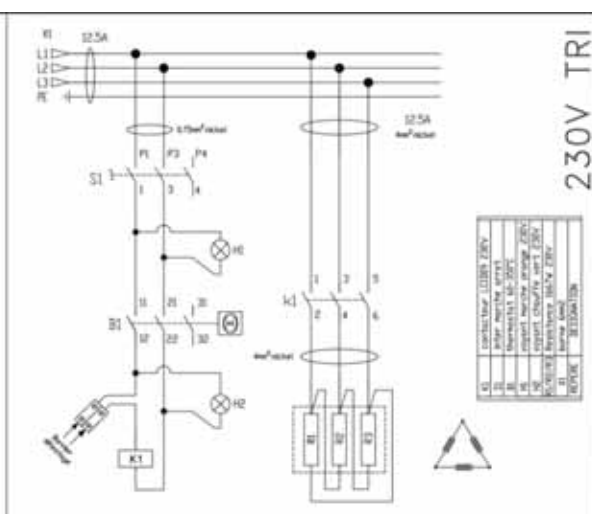
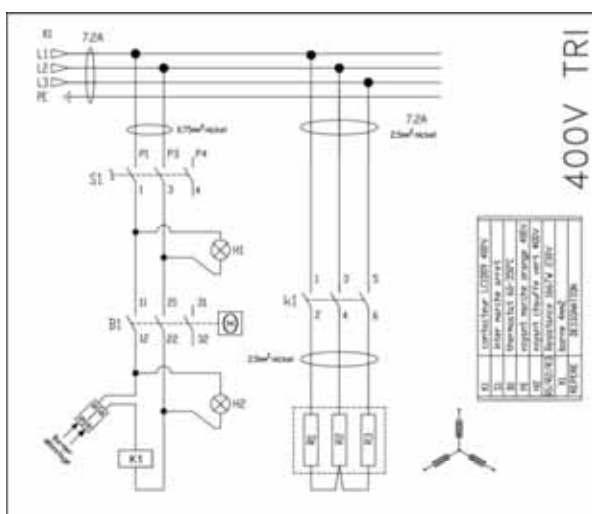
Indice: E

Modifié par: RICHARD

le: 12/03/18

ArMen

EL290914



C9 AM9 AV12 LISSE FONTE/INOX 400x550 ELECTRIQUE 5KW

DATE: 14/05/09

DESSIN: RICHARD

SCHEMA: comm.

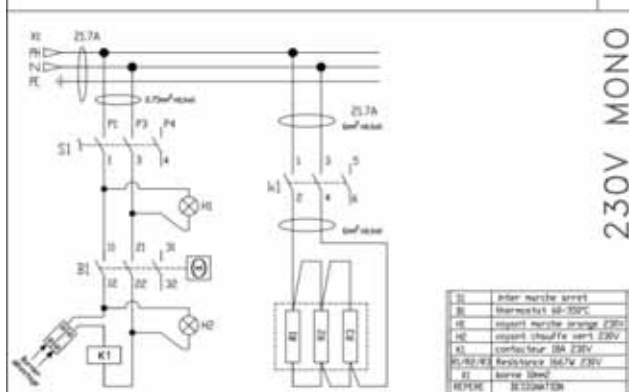
Indice: D

Modifié par: RICHARD

le: 12/03/18

ArMen

EL290918



C9 AM9 AV12 LISSE FONTE/INOX 400x550 ELECTRIQUE 5KW

DATE: 14/05/09

DESSIN: RICHARD

SCHEMA: comm.

Indice: D

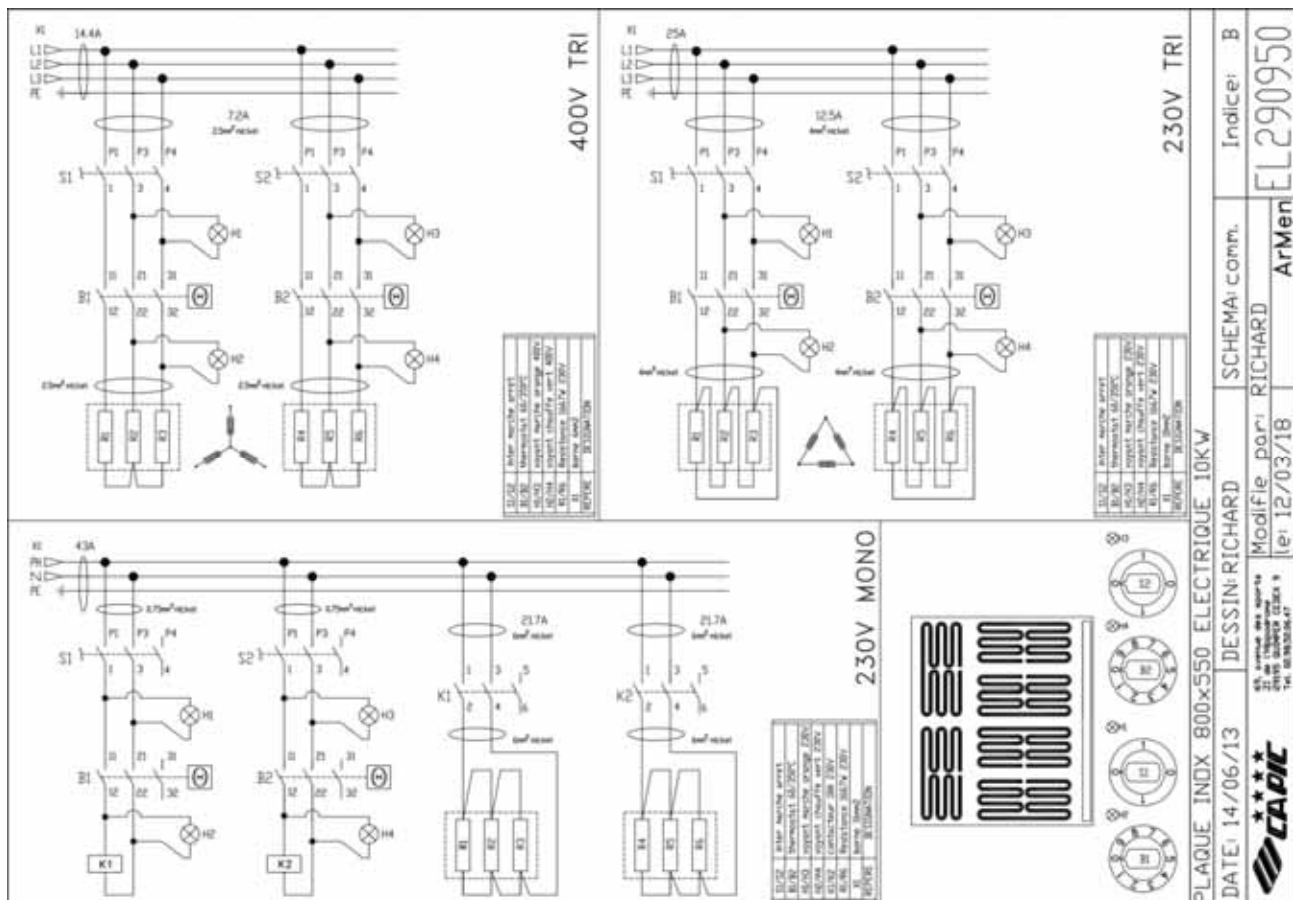
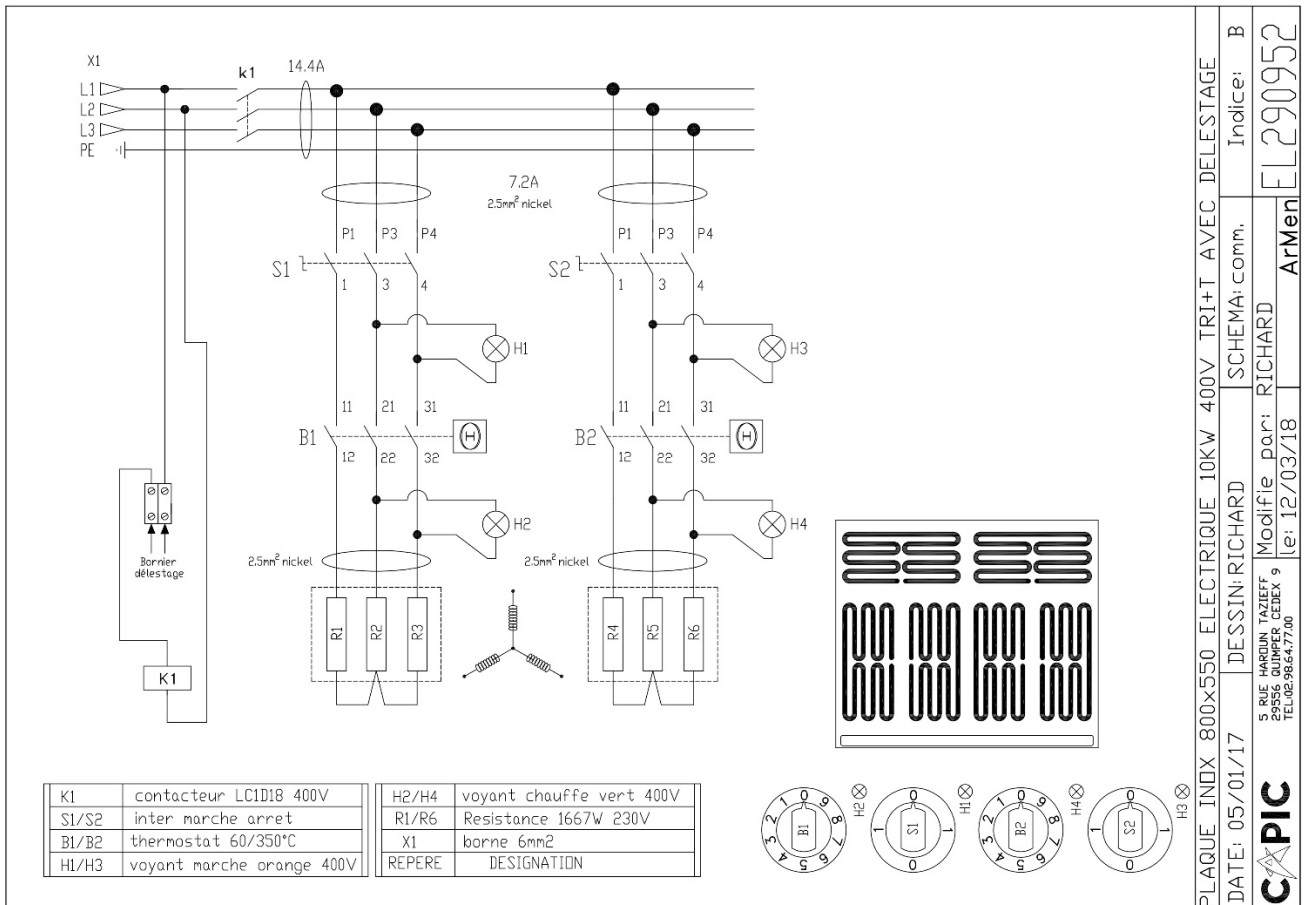
Modifié par: RICHARD

le: 12/03/18

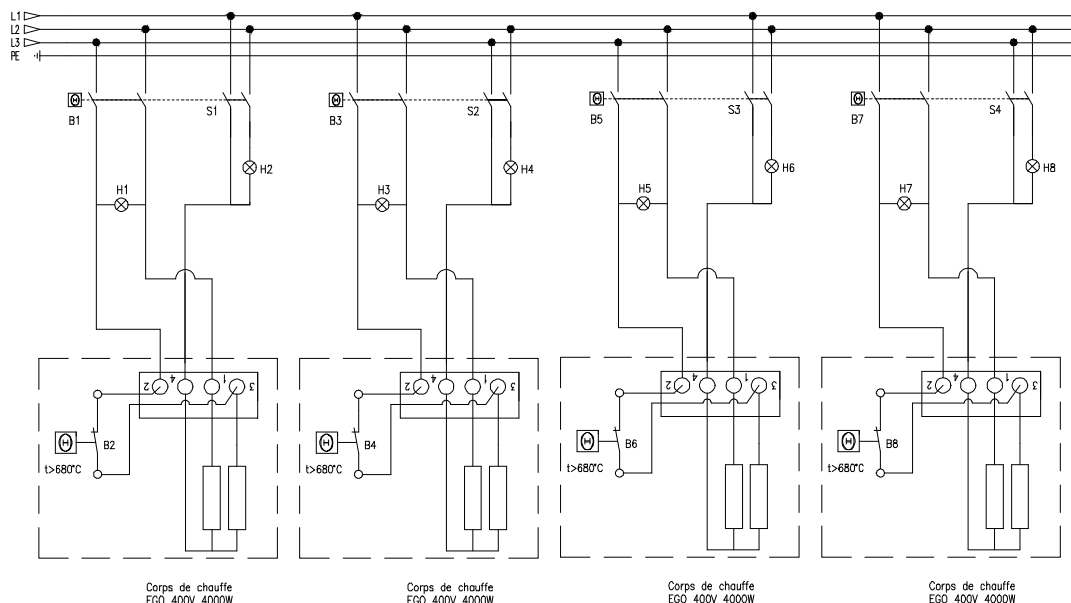
ArMen

EL290918

# WIRING SCHEMES



# WIRING SCHEMES



A15 PLANCHA FOYER RAYONNANT 4 x 4KW 400V TRI+T

DATE: 05/10/09 DESSIN: RICHARD

Indice: B

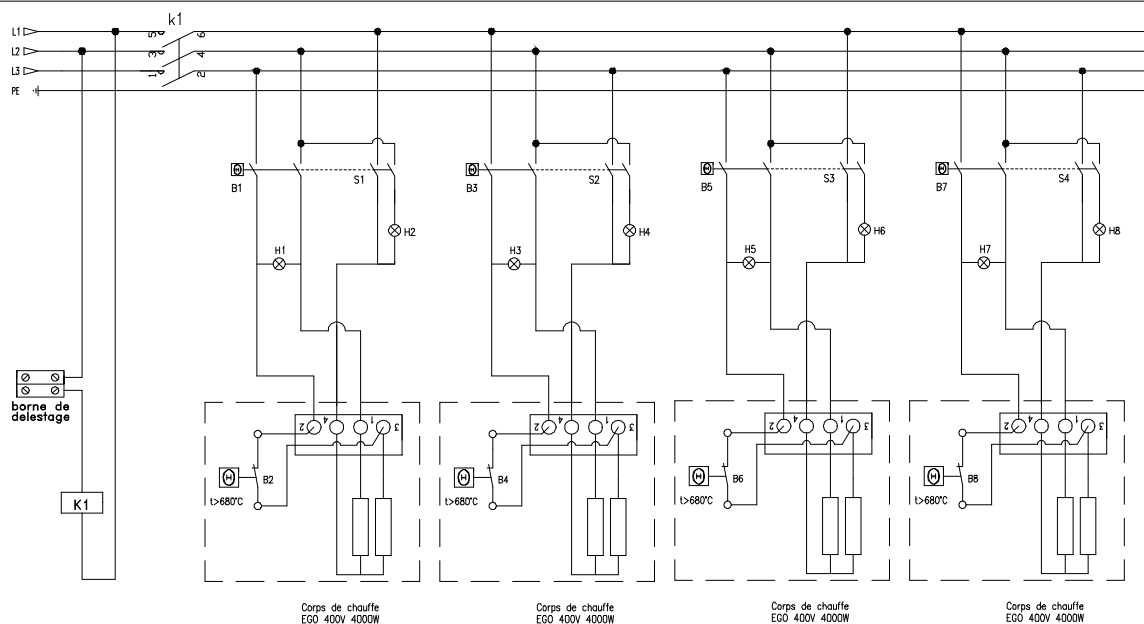
SCHEMA: comm.

EL291517

Modifie par: 14/03/13

ArMen

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



A15 PLANCHA FOYER RAYONNANT 4 x 4KW 400V TRI+T avec delastage

DATE: 14/01/13 DESSIN: RICHARD

Indice: B

SCHEMA: comm.

EL291518

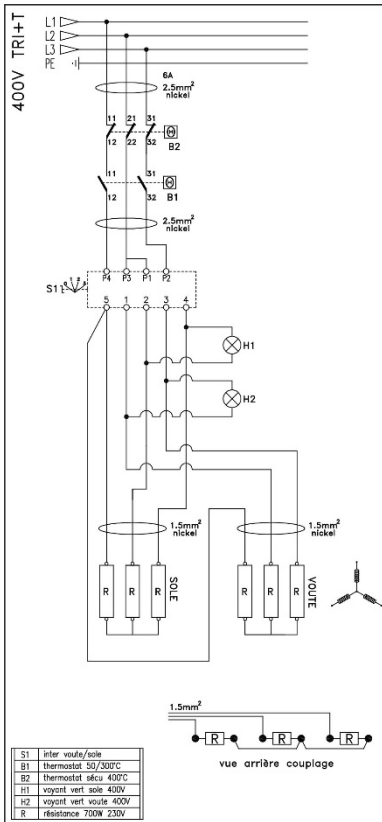
Modifie par: 18/03/13

ArMen

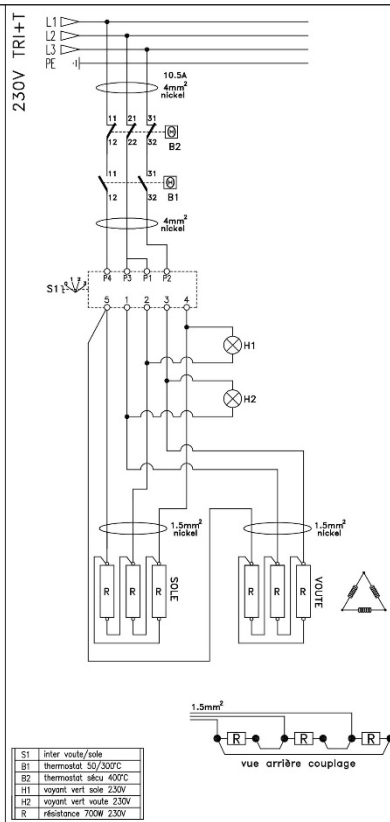
65, avenue des sports  
29195 QUIMPER CEDEX 9  
Tel. 02-98-52-06-47



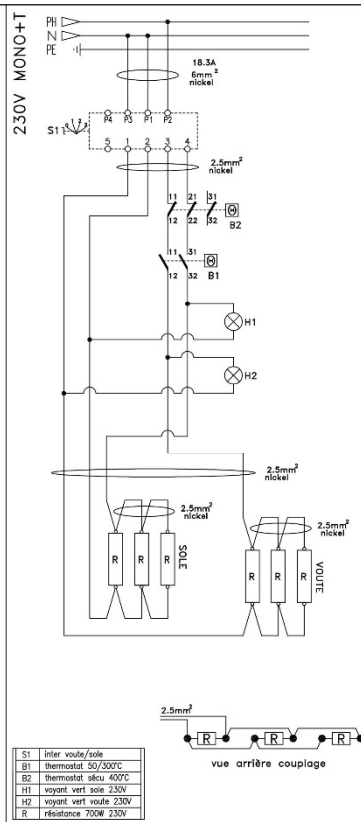
# WIRING SCHEMES



S1	inter voute/sole
B1	thermostat 50/300°C
B2	thermostat sêcu 400°C
H1	voyant vert sole 400V
H2	voyant vert voute 400V
R	résistance 700W 230V



S1	inter route/sole
B1	thermostat 50/300°C
B2	thermostat sécu 400°C
H1	voyant vert sole 230V
H2	voyant vert route 230V
R	résistance 700W 230V



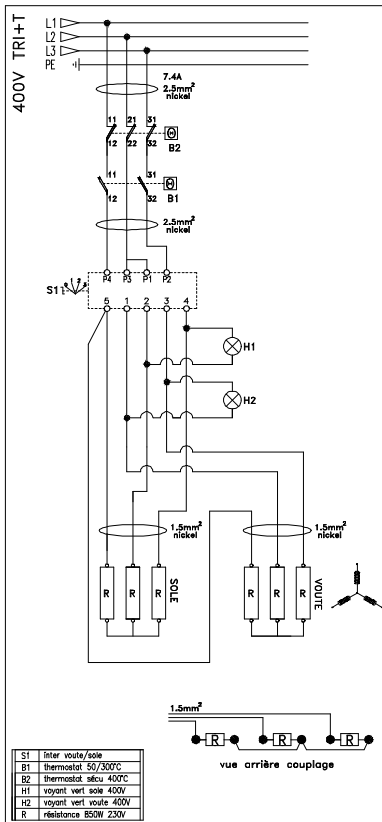
S1	inter route/sole
B1	thermostat 50/300°C
B2	thermostat sécu 400°C
H1	voyant vert sole 230V
H2	voyant vert route 230V
R	résistance 700W 230V

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

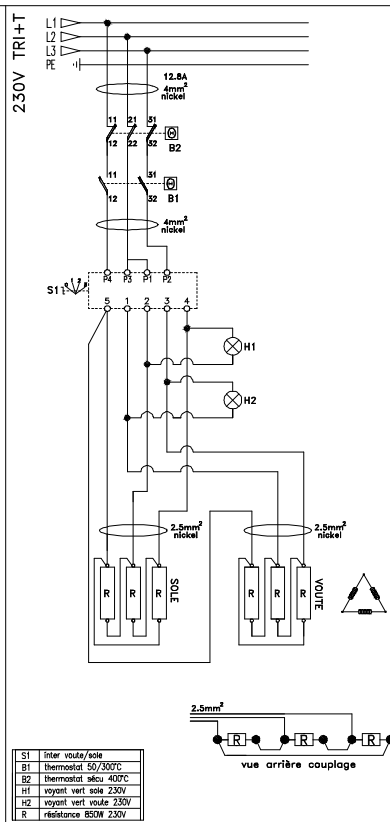
DATE: 18/09/19	DESSIN: RICHARD	SCHEMA: comm.
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DATE: 18/09/19	DESSIN: RICHARD
	5 RUE HAROUN TAZIEFF 29556 OULMEUF CEDEX 9
	Modifie par:

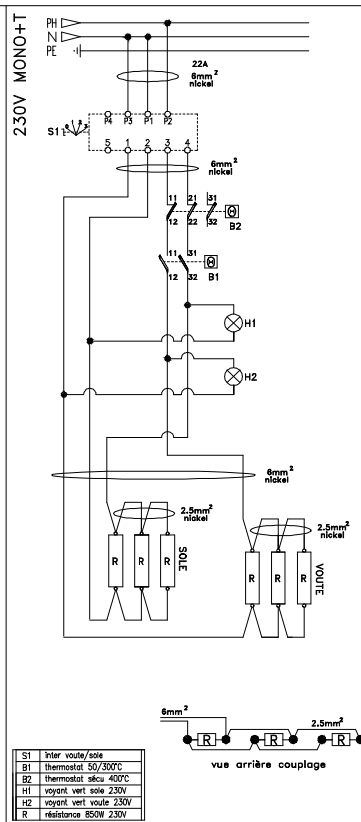
**CAPIC**



S1	inter route/sole
B1	thermostat 50/300°C
B2	thermostat sêcu 400°C
H1	voyant vert sole 400V
H2	voyant vert route 400V
R	résistance 850W 230V




S1	inter voute/sole
B1	thermostat 50/300°C
B2	thermostat secu 400°C
H1	voyant vert sole 230V
H2	voyant vert voute 230V
R	résistance 850W 230V



S1	inter route/sole
B1	thermostat 50/300°C
B2	thermostat secu 400°C
H1	voyant vert sole 230V
H2	voyant vert route 230V
R	résistance 850W 230V

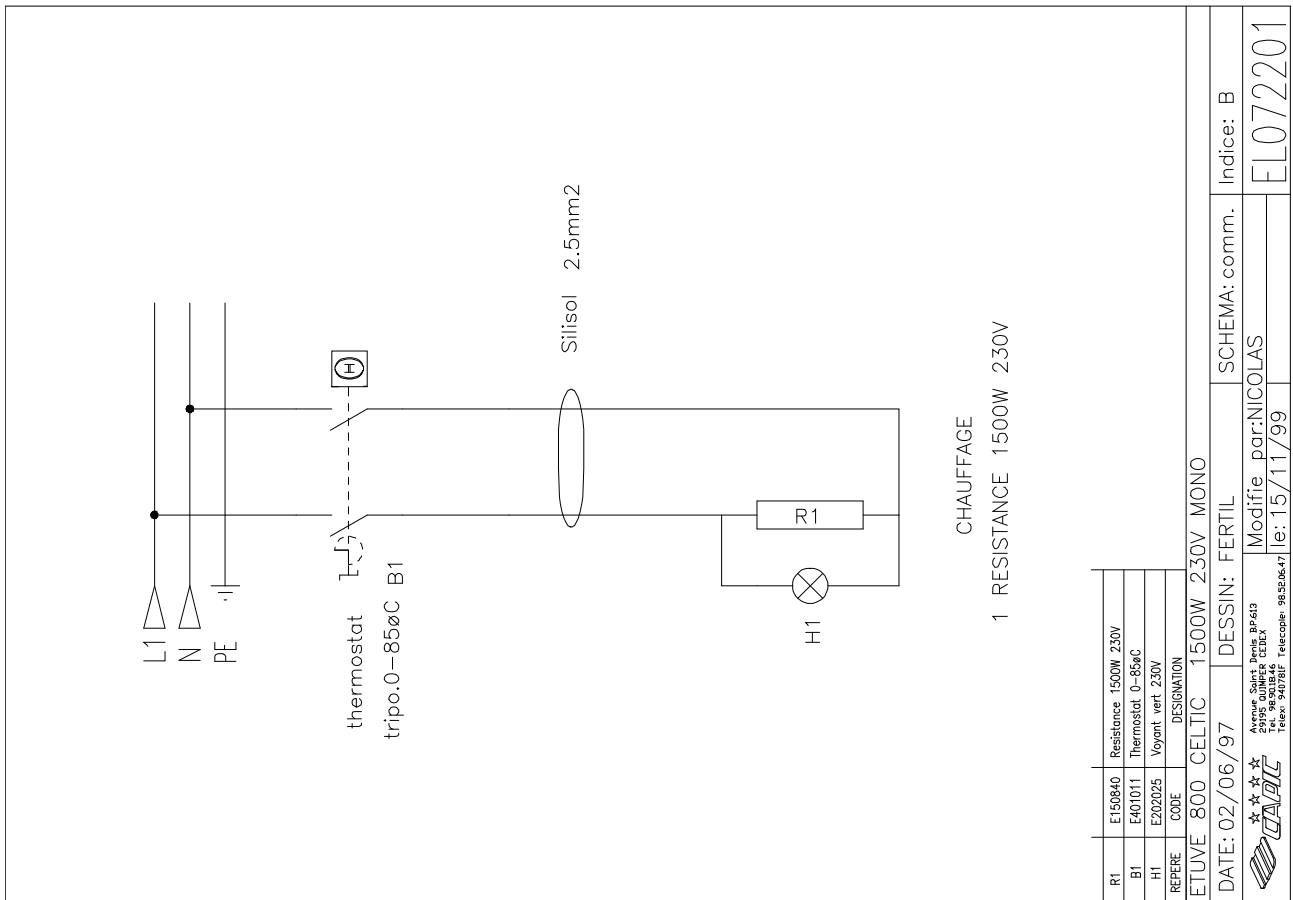
FOUR STATIQUE GN2/1 5.1KW 400V TRI / 230V TRI / 230V MONO

DATE: 23/03/17	DESSIN: RICHARD	SCHEMA: comm.
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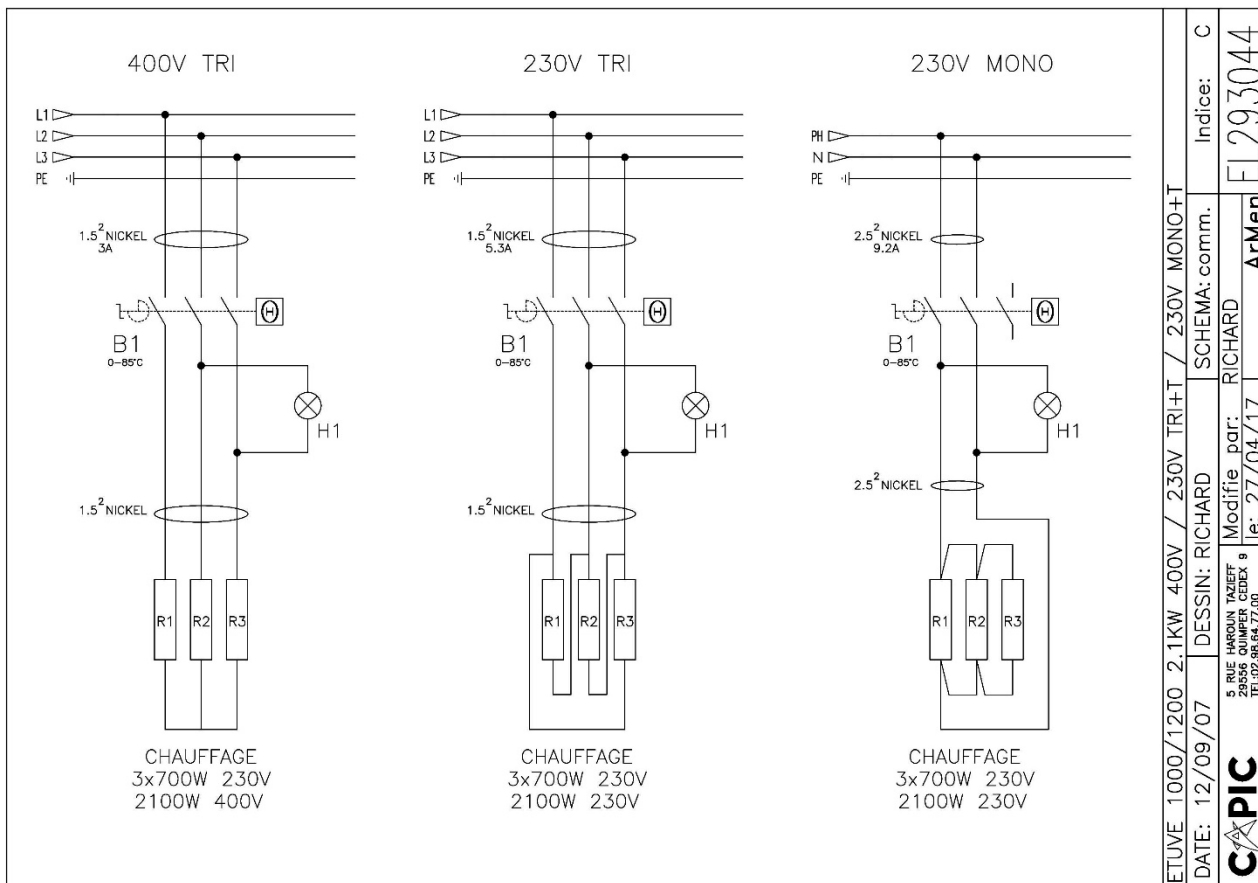
DATE: 23/03/17	DESSIN: RICHARD
	69, avenue des sports ZI de l'Hippodrome Modifie par:

 ☆☆☆	69, avenue des sports 92100 Nanterre 20195 CUIPPREX 9 T. 01 30 88 59 74 F. 01 30 88 59 77	Modifie par: e:	Armen	El 293051
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## WIRING SCHEMES



# WIRING SCHEMES



ETUVE 1000/1200 2.1KW 400V / 230V TRI+T / 230V MONO+T

DATE: 12/09/07 DESSIN: RICHARD SCHEMA: comm.

Indice: C

5 RUE HAROUN TAZIEFF 29506 QUIMPER CEDEX 9

Modifie par: RICHARD

ArMen

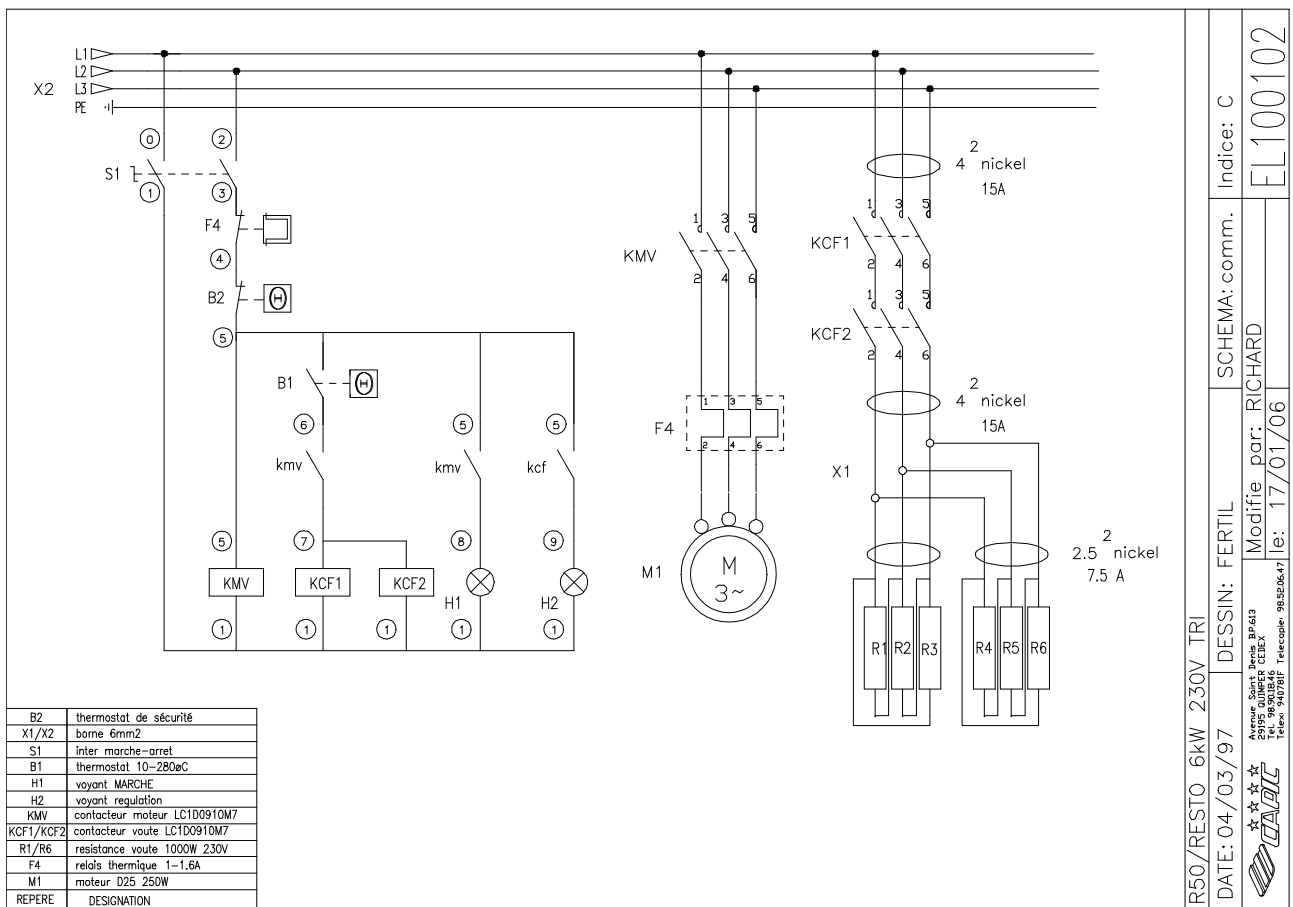
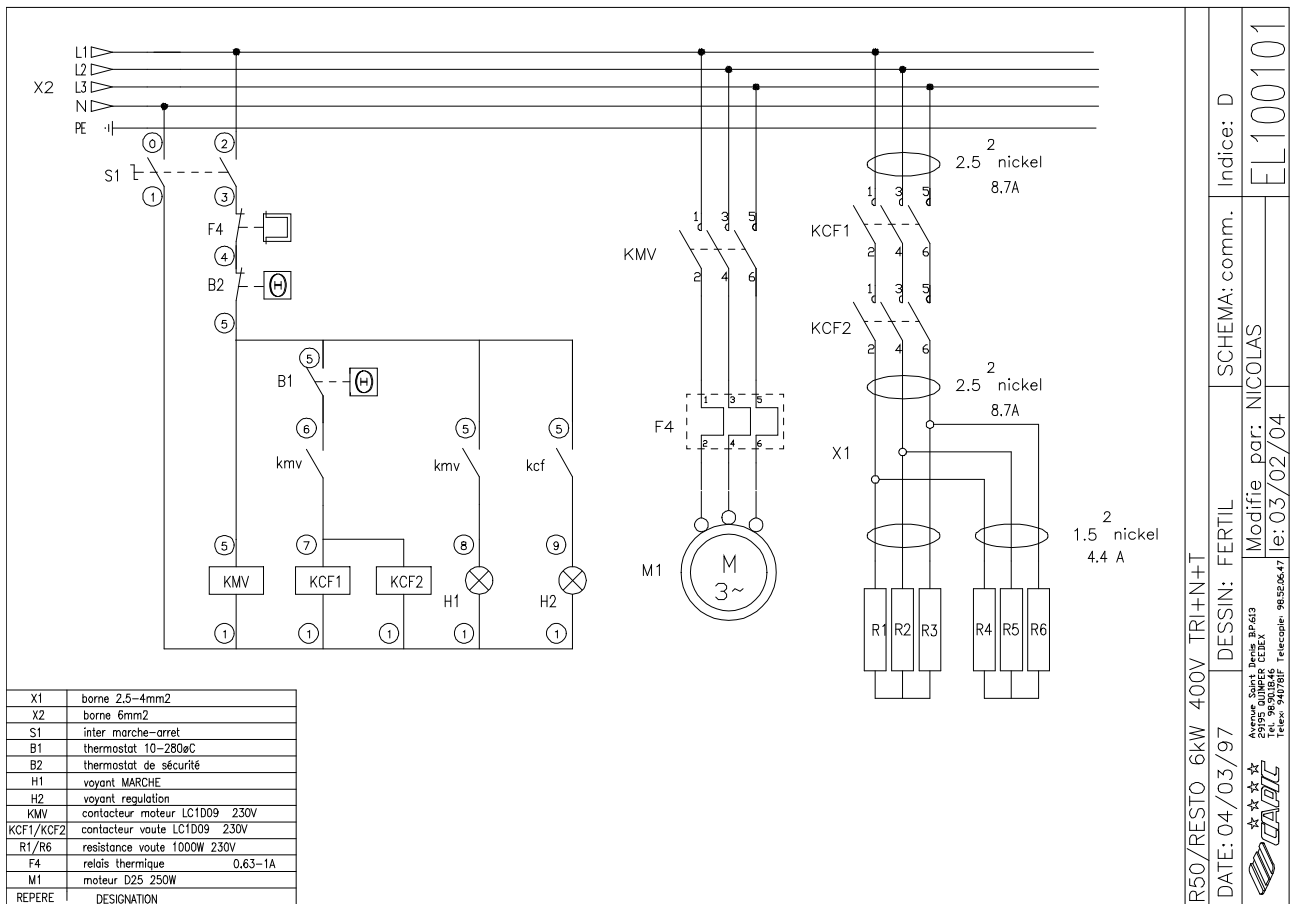
le: 27/04/17

EL293044

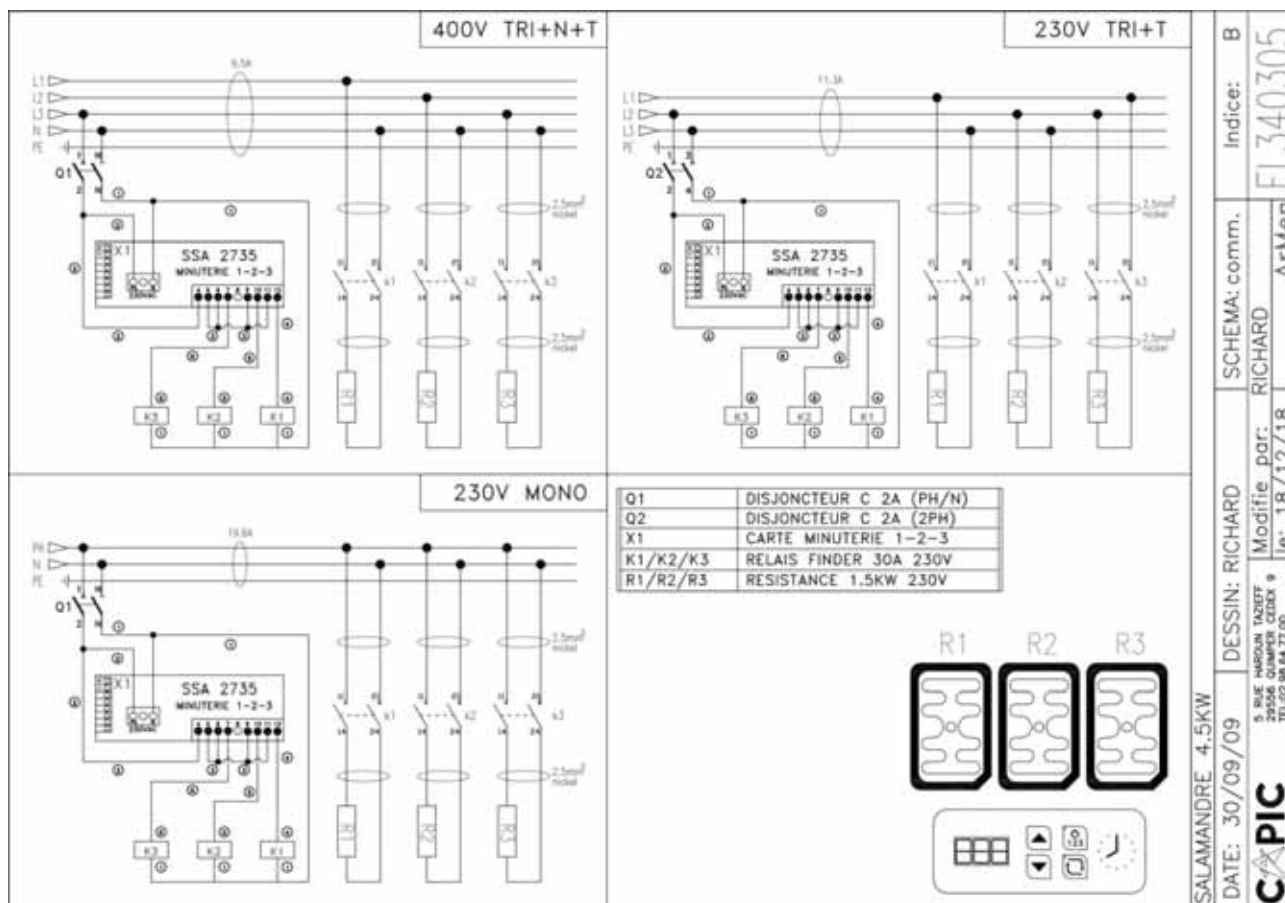
**CAPIC**



# WIRING SCHEMES



# WIRING SCHEMES



SALAMANDRE 4.5KW

DATE: 30/09/09

DESSIN: RICHARD

SCHEMA: comm.

Indice: B

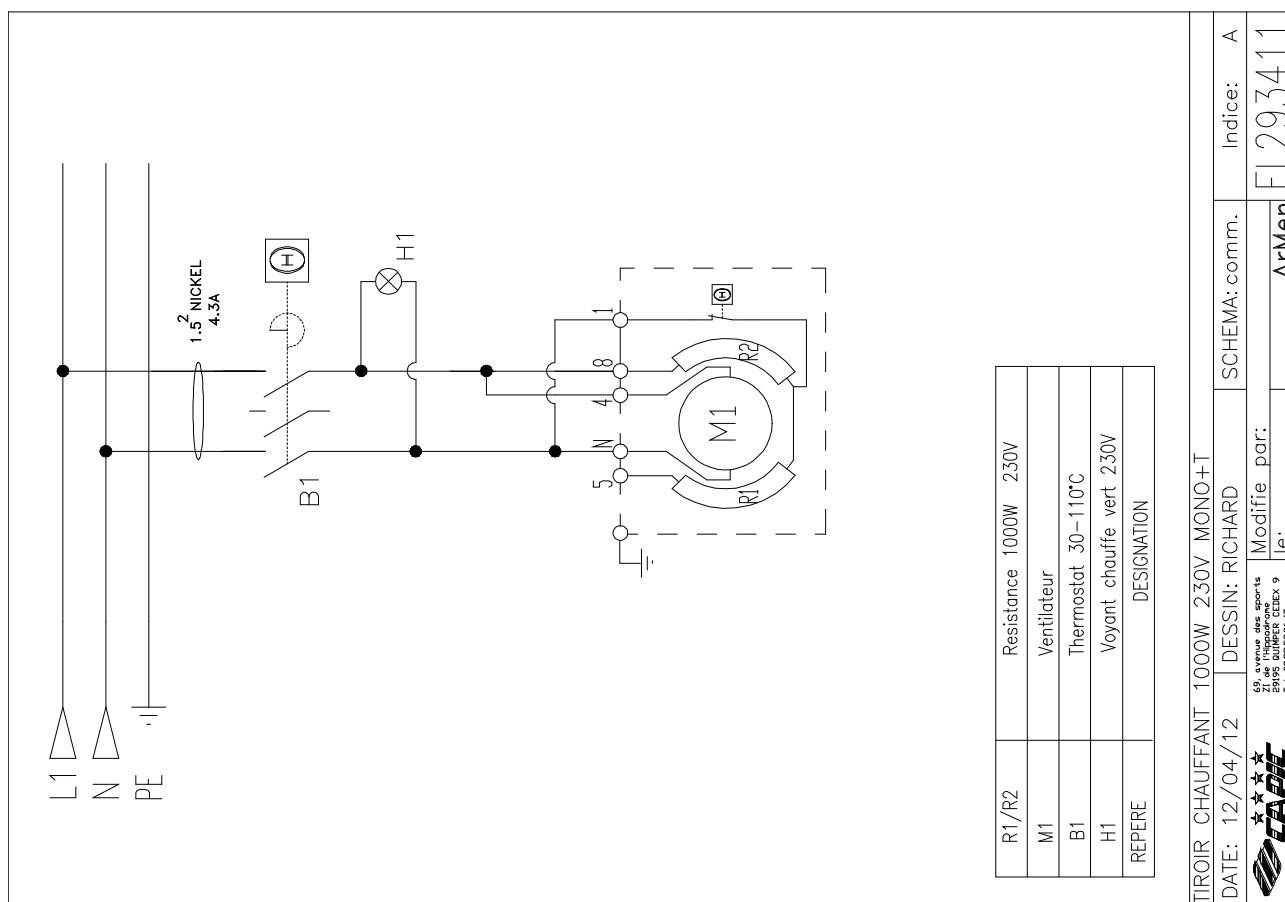
5, rue HADJAN TAREFF  
29056 QUIMPER CEDEX 9  
TEL: 02 98 64 77 00

Modifié par: RICHARD

ArMen

EL340305

**CAPIC**



TIROIR CHAUFFANT 1000W 230V MONO+T

DATE: 12/04/12

DESSIN: RICHARD

SCHEMA: comm.

Indice: A

5, rue HADJAN TAREFF  
29056 QUIMPER CEDEX 9  
Tel: 02 98 64 77 00

Modifié par:

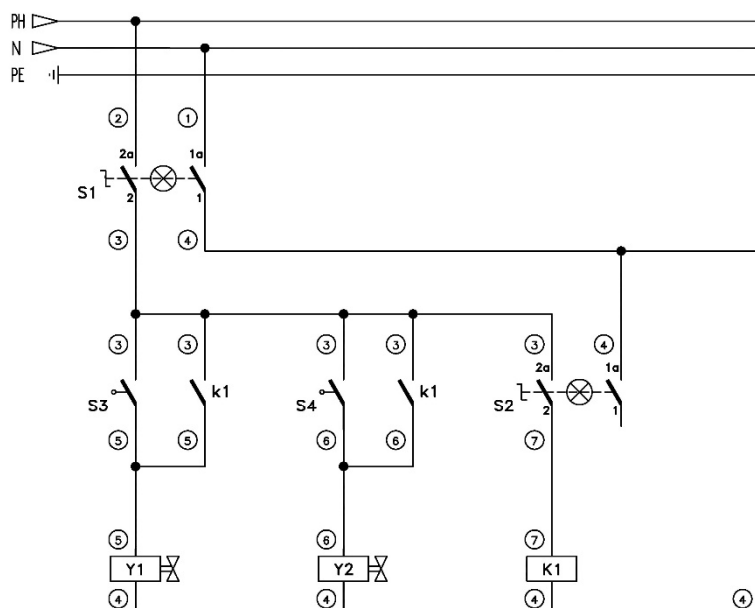
ArMen

EL293411

**CAPIC**



# WIRING SCHEMES



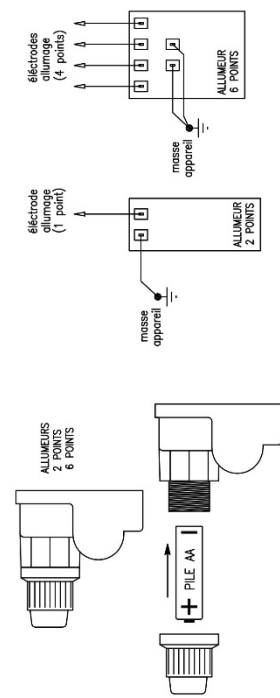
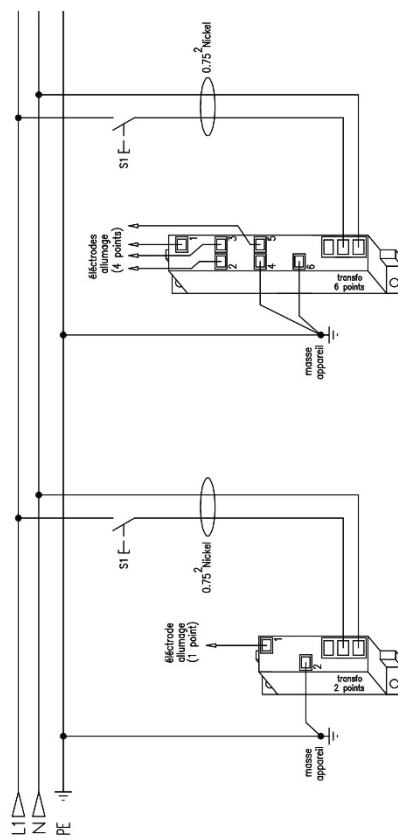
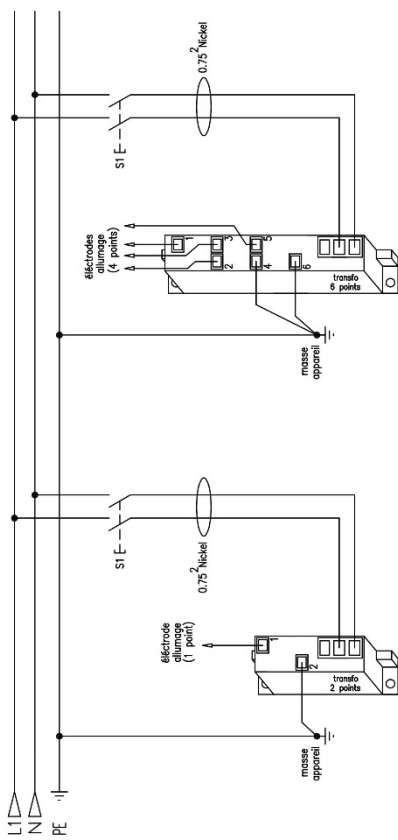
S1	inter lumineux marche
S2	inter lumineux shunte éco flamme
S3/S4	capteur éco flamme
K1	relais finder
Y1/Y2	électrovanne gaz
REPERE	DESIGNATION

ECO FLAMME 2 FEUX NU 230V MONO

DATE: 08/03/13	DESSIN: RICHARD	SCHEMA: comm.	Indice: B
Modifie par: RICHARD			EL290005
le: 18/09/19			ArMen

**CAPIC**

5 RUE HAROUN TAZIEFF  
29550 QUIMPER  
TEL: 02.98.84.77.00



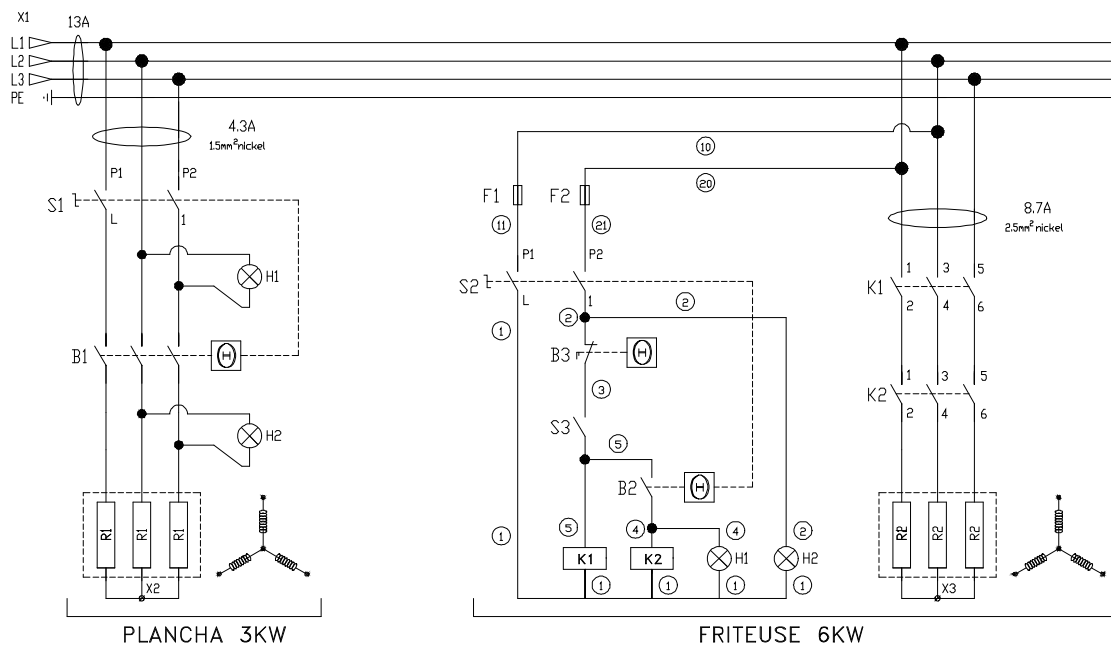
ALLUMAGE ELECTRIQUE

DATE: 10/07/09	DESSIN: RICHARD	SCHEMA: comm.	Indice: C
Modifie par: RICHARD			EL290000
le: 18/09/19			ArMen

**CAPIC**

5 RUE HAROUN TAZIEFF  
29550 QUIMPER  
TEL: 02.98.84.77.00

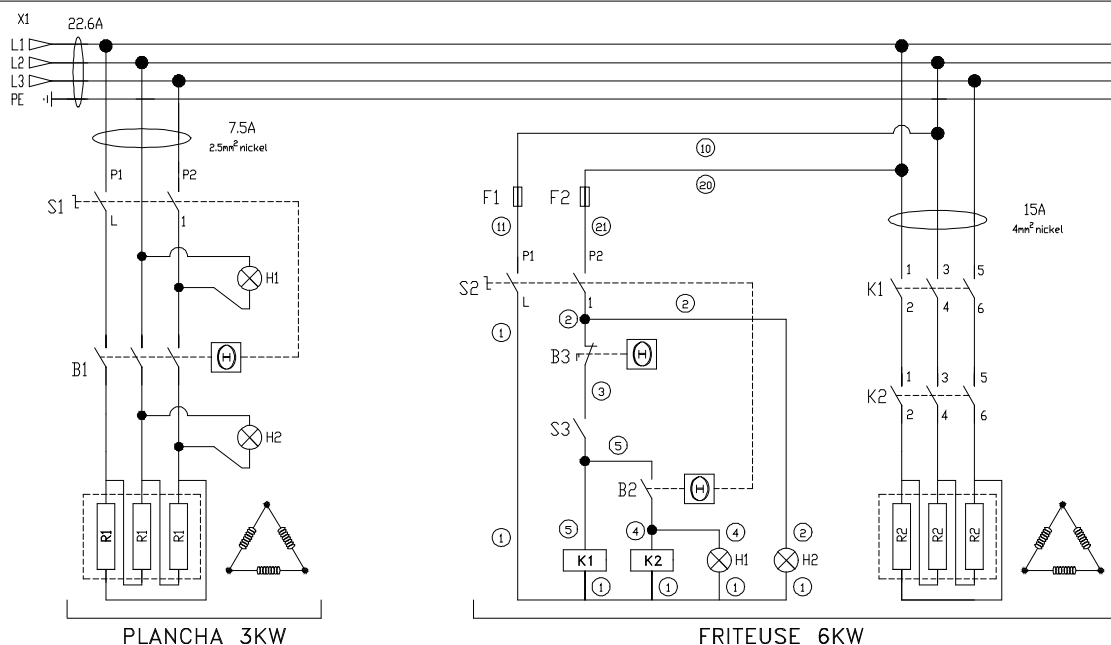
# WIRING SCHEMES



400V TRI

X1	borne 6mm <sup>2</sup>
X2/X3	borne de couplage 6mm <sup>2</sup>
S1	Inter marche arret
B1	thermostat 60-400°C
H1	voyant marche orange 400V
H2	voyant chauffe vert 400V
R1	Resistance 3000W 230V
REPERE	DESIGNATION

F1/F2	fusible 2A GI
S2	inter marche arret
B2	thermostat 180°C
B3	thermostat de sécu 220°C
S3	capteur position résistance
H1	voyant marche orange 400V
H2	voyant chauffe vert 400V
K1/K2	contacteur 9A 400V
R2	Resistance 6000W 230V



230V TRI

X1	borne 10mm <sup>2</sup>
S1	Inter marche arret
B1	thermostat 60-400°C
H1	voyant marche orange 230V
H2	voyant chauffe vert 230V
R1	Resistance 3000W 230V
REPERE	DESIGNATION

F1/F2	fusible 2A GI
S2	inter marche arret
B2	thermostat 180°C
B3	thermostat de sécu 220°C
S3	capteur position résistance
H1	voyant marche orange 230V
H2	voyant chauffe vert 230V
K1/K2	contacteur 18A 400V
R2	Resistance 6000W 230V

CAPICHEF PLANCHA+FRITEUSE 3+6KW 400 TRI+T

DATE: 14/06/13

DESSIN: RICHARD

SCHEMA: comm.

Indice: A



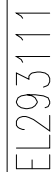
69, avenue des sports  
ZI de l'Hippodrome  
29195 QUIMPER CEDEX 9  
Tel. 02.98.52.06.47

Modifie par:  
le:

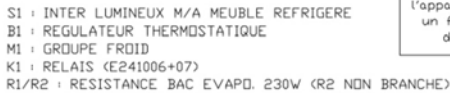
ArMen

EL382711

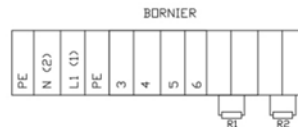
## WIRING SCHEMES




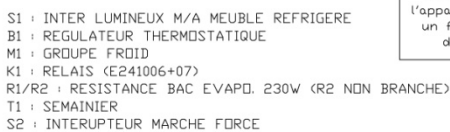
## WIRING SCHEMES



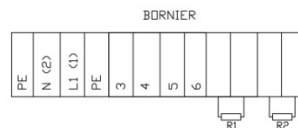
**IMPORTANT**  
Maintenir en permanence  
l'appareil sous tension pour  
un fonctionnement optimal  
du bac évaporateur



		68 Avenue des sports 29195 DOURNEN CITECX 9 Tel. 02.98.32.56.47		Modifie par: RICHARD le: 25/11/16	ArMen	EL338258
DATE: 08/07/10	DESSIN: RICHARD	SCHEMA: comm.	Indice: C			



**IMPORTANT**  
Maintenir en permanence  
l'appareil sous tension pour  
un fonctionnement optimal  
du bac évaporateur



MEUBLE REFRIGERE BAC EVAPO. 230V MONO+T GROUPE 1/6-1/5-1/4-3/8ch	
DATE: 13/03/18	DESSIN: RICHARD
	69 Avenue des sports ZI de l'Indoparc 29195 DUMPER CEREX 9 Tel. 02 96 30 64 47
*** <b>CAPIC</b>	Modifie par: le:
SCHEMA: comm.	ArMen
Indice: A	EL338259