

Ranges 700 - 800 - 900 - 1000

- ✓ FIXED TANK BRATT PAN
- ✓ TILTING TANK BRATT PAN
- ✓ MULTIPURPOSE BRATT PAN
- ✓ PILOTE BRATT PAN



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

GOODS RECEIPT

USER MANUAL

1 - INSTALLATION

2 - UTILIZATION

- 2.1 General instructions
- 2.2 Standard gas bratt pan
- 2.3 Gas bratt pan options
- 2.4 Electric bratt pan Celtic, Armen, Aven
- 2.5 Regulation thermostatic kettle mode
- 2.6 Tilting
- 2.7 Multicooking, multipurpose bratt pan

3 - CLEANING

4 - MAINTENANCE

INSTALLER MANUAL

1 - INSTALLATION

2 - GAS ADAPTATION

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. The packing must be destroyed following the regulations.

Control of the nameplate:

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

- ⇒ On the lower band 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).

Ref. commerciale		N° de série	
CAPIC	S Qn= deb calor kW	TYPEA	
5 rue, Haroun Tazieff 29556 QUIMPER Codex 9 FRANCE	PAYS	CAT.	AS2055
	FR		I12E+3+
	BE		I2E+/I3+
	GB/ES/PT		I12H3+
U=	IP	P=	kW
N° organisme certif.		f= Hz	

COUNTRY:
DEVICE REGULATION : Gas type
Pressure **mbar**

The control plate is positioned at the back of the appliance.
Check the compliance of the information with the order specifications at receipt of the order.

Handling:

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

Weight:	Model 35: 145 kg	Model 50: 200 kg
	Model 60: 240 kg	Model 80: 270 kg

RECYCLING

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



En partenariat avec

EcoLogic

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

*Déchets d'Équipements Électriques et Électroniques
Code de l'Environnement (Art. R543.172 à R.543.206-4)



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

USER MANUAL

1 - INSTALLATION

1.1 Regulation:

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

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

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

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

THE EQUIPMENT MUST BE INSTALLED IN A WELL-VENTILATED ROOM 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 2m³/h per kW of heat release rate.

1.2 Cleaning before use:

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

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

1.3 General implantation:

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

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

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

For the wheeled 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.

2 - UTILIZATION

2.1 General instructions:

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

EVERY INAPPROPRIATE AND NON-COMPLIANT USE TO THE INSTRUCTIONS DOESN'T ENGAGE THE MANUFACTURER'S RESPONSABILITY AND/OR GUARANTEE.

THE APPLIANCE IS NOT INTENDED TO BE USE BY PEOPLE (INCLUDING KIDS) WHOSE THE PHYSICAL, SENSORY AND MENTAL ABILITIES ARE REDUCED OR PEOPLE WITH NO EXPERIENCE AND KNOWLEDGE FOR THIS KIND OF APPLIANCE EXCEPT IF THEY ARE ABLE TO BENEFIT, THROUGH A PERSON RESPONSIBLE FOR THEIR SAFETY, SUPERVISION OR TRAINING PRIOR TO USE THE DEVICE.

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

DO NOT MOVE THE DEVICE IF IT IS WORKING

DO NOT STOCK THE APPLIANCE OUTSIDE, KEEP IT IN A DRY AND AERATED AREA

IN ALL CASES NEVER HEAT AN EMPTY TANK.
ALSO NEVER POUR COLD WATER IN A WARM TANK.

IF USING THE BOTTOM OF THE TANK AS A GRILL
SELECT AN INTERMEDIATE POSITION OF HEATING.

DO NOT USE THE APPLIANCE AS A FRYER.



SECURITY COVER FIXED BRATT PAN



The lid is equipped with a security system which avoids its fall.

For every lid's opening, it is important to manually place the left side swivel flange to activate the security system.

The lid's closing mandatory requires the removal of the flange under penalty of irreversible deformation.

Open lid

Activate flange



Close lid

Inactivate lid




2.2. Standard gas bratt pan: (Fixed tank and tilting tank)

The burner heats the tank directly.

2.2.1 Controls identification:



The lever gas valve has a mark index and conventional abbreviations determining the positions

- OFF
- * Pilot light
- ▲ Full output
- ▲ Low output



Electric ignition: Push on the button identified by the sign .



2.2.2 Burner ignition:

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

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

2.2.3 Extinction:

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

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

2.2.4 Caution:

- The gas valve has mandatory safety notches. Push on the handle and turn to switch in the different positions.
For the tilting appliances:
- In order to stop the heating when tilting, putting the knob in pilot light position.

2.2.5 Mixing water faucets:

On the tilting models, the mixing water faucets have 1 blue dot = cold water 1 red dot = hot water



2.3 Gas bratt pan options:

- On the front, the appliance is equipped with a thermostat electronic card which regulates the thermostatic function in the bottom of the tank up to 350°C.
- A position sensor allows stopping the heating during the tilting of the tank.
- On the front, the appliance is equipped with a safety gas valve with electric ignition.


2.3.1 Description of the controls:

Gas valve:  Stop,  Pilot light,  Full output



2.3.2 Pilot light ignition:

- Take the handle of the gas safety valve and place the sign  in front of the mark of the control board.
- Push completely on the knob for 10/15 seconds to trigger sparks ignition, the pilot light's ignition, the engaging and the maintaining of the safety by thermocouple.
- Release the pushing, check that the pilot light is still lighted up.
- To stop the pilot light, place the stop sign  of the valve in front of the mark.

2.3.3 Heating:

- Ignition of the thermostat / dispenser electronic card and regulate the temperature as it is explained in 2.4.
- The pilot light lights up according to 2.5.2, place the handle of the gas safety valve on full output position . The heating starts.

2.3.4 Extinction:

- Extinction of the burner: . Place the sign  of the gas valve knob in front of the mark.
Only the pilot light is still lighted up.
. Electronic card extinction.
- Extinction of the pilot light: Place the sign  of the gas valve knob in front of the mark.

2.3.5 Safety:

The gas valve has mandatory safety catches. Push on and turn the knob in order to cross the different positions.

2.4 Electric tilting bratt pan Celtic-Armen :

2.4.1 Description:

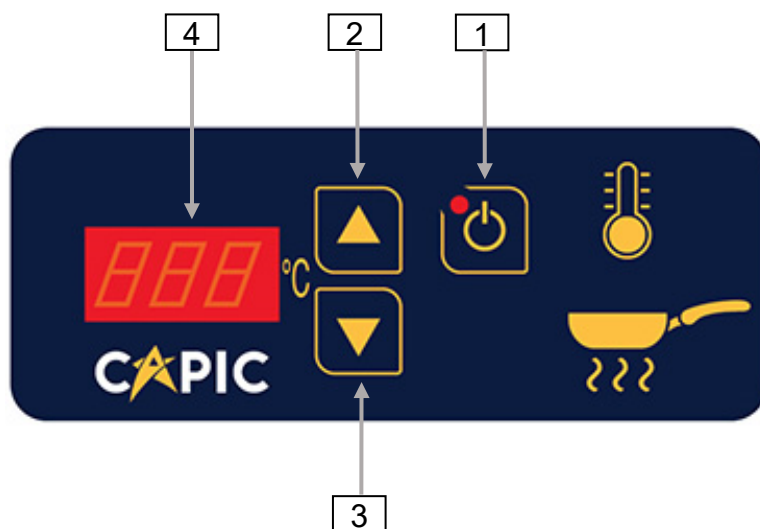
The heating is controlled by a set temperature adjustable from 0 to 300°C.

The temperature probe controls the tank bottom temperature.

The thermostat card at the front is regulated in the factory to improve the heating precision.

- At the first temperature rise, a parameter allows to anticipate the heating cut off and limit the inertia.
- When the temperature is close to the set point, the heating will become sequential for a better precision.

2.4.2 Description of the controls



Thermostat

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

2.4.3 Operating mode:

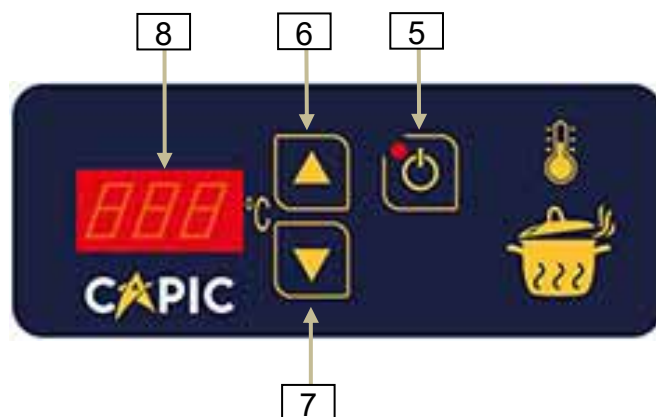
1. Press 2 seconds on the On/Off button 1, the associated indicator and the display 4 lights up. The display indicates the last programmed set point.
2. Press on buttons 2 and 3 to set the set point temperature. The light point on the right of the display lights up when the bratt pan heats. It switches off when it does not. Press on buttons 2 and 3 to momentarily see the real temperature of the tank bottom.
3. Press 2 seconds on the button 1 to stop the card. The associated indicator and the display 4 switch off. The stopping of the card stops the heating.

2.4.4 Safety

- The tilting tank of the bratt pan is equipped with a position detector which automatically cuts off the heating when the tank is tilting.
- The tilting tank of the bratt pan is also equipped with a safety thermostat 300°C overheating. The stop of this thermostat needs the intervention of a specialist who will check the well-functioning of the machine before its resetting.

2.5 Regulation thermostatic kettle mode (option: bratt pan mode)

2.5.1 Kettle thermostat card description



The heating is controlled by a set temperature adjustable from 0° to 120°
The temperature probe is placed at the right side in the tank and controls the tank bottom temperature.

This mode is specially adapted for cooking with bouillons (pastas, bain-marie...)



In order to avoid over-heating, the temperature probe has to be constantly immersed in the product. The product never has to be under the MINI level carved on the tank.

The utilization of the thermostat card requires the starting of the bratt pan thermostat card:

1. Press 2 seconds on the On/Off button (1), the associated indicator and the display (4) lights up. The display indicates the last programmed set point.
2. Press on the buttons 2 and 3 for adjust the temperature of the tank bottom:
 - The temperature of bratt pan mode must be more than the temperature of kettle mode.
 - In case of water heating, choose a 300°C bratt pan mode.
 - In risks of burning, decrease the bratt pan mode temperature but it still have to be more than the kettle mode temperature.
3. Press the button 5 for 2 seconds to starting the kettle thermostat card (5).The display lights up (8)
4. Prolonged pressing on the buttons (6) and (7) to adjust the cooking tank temperature. The right digit dot on the display lights up when the card is in heating demand and goes out if it is not. Press on buttons 6 and 7 to momentarily see the real temperature of the tank bottom.

NOTA: The heat is controlling by the bratt pan thermostat card and the kettle thermostat card. The heat is active if both cards are on heat demand (light red dot on displays).

5. Press for 2 seconds on the button 5 to stop the kettle thermostat card. The display turns off.
6. Press for 2 seconds on the button 1 to stop the bratt pas thermostat card. The display turns off.



The complete stop of the heat requires the stop of both thermostat cards (kettle and bratt pan).
(If you turn off only the kettle thermostat card, the bratt pan thermostat card will continue to control the heat).

2.6 Tilting:

THE LID OF THE TANK MUST BE LIFTED BEFORE TILTING THE APPLIANCE.

IF DISREGARDED IT COULD DAMAGE THE LID.

2.6.1 Mechanical tilting: (models 33 and 50)

The tilting is done by a reducer, operated by the facade crank handle.

The system allows maintaining the tank in all positions and a smooth tilting of the tank. The tilting is stopped by a stopper.

- To drain the tank: turn the crank handle clockwise.
- To level the tank horizontally: turn the crank handle anticlockwise.
- The total evacuation is obtained around 40 turns on the 33 and 50 design.

2.6.2 Electrical tilting:

2.6.2.1 By a 3 positions switch:

- The tilting is done by an electrical jack and controlled by a switch with 3 positions on facade.
- Neutral position: as soon as the switch is released, it returns to the neutral position and the tank is maintained in the selected position.
- Tilt the tank: turn the switch from the left to the right towards the ▼ logo. The tilting stops at the jack.
- Return of the tank in horizontal position: turn the switch from the right to the left towards the ▲ logo. The stop to the horizontal position is provided by electrical position detector.

2.6.2.2 By electronic card (option) :

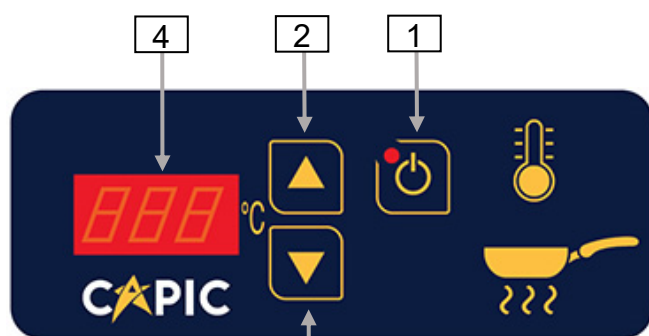


TILTING

- 1 – Return to the horizontal position
- 2 – Draining tank

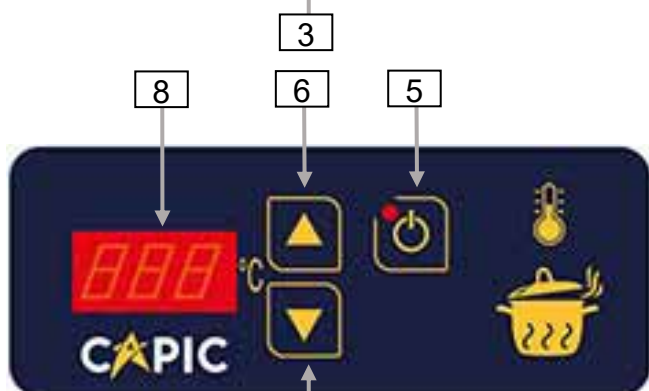
2.7 Multicooking, multipurpose bratt pans:

2.7.1 Identification of controls:



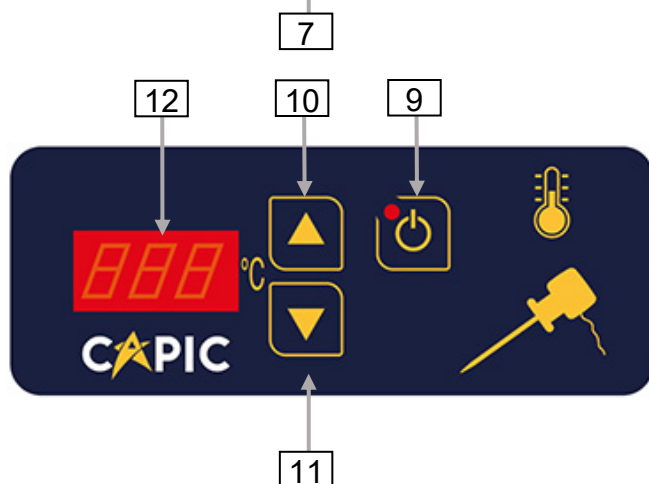
Bratt pan thermostat

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



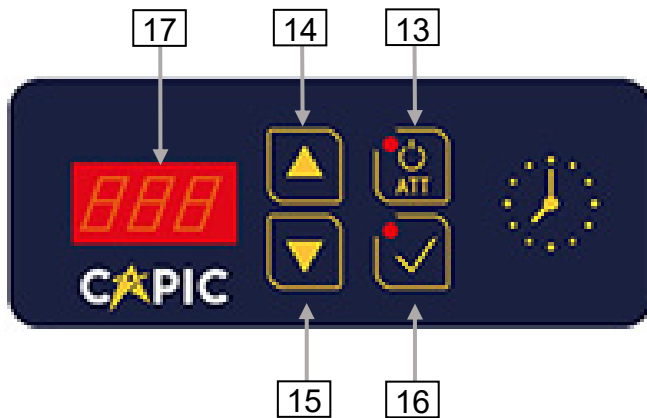
Kettle thermostat

- 5 – On/Off
- 6 - Incrementation
- 7 - Decrementation
- 8 - Display



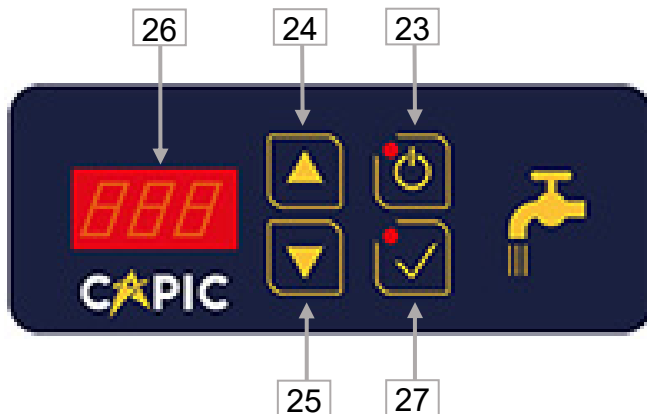
Core probe thermostat

- 9 – On/Off
- 10 - Incrementation
- 11 - Decrementation
- 12 - Display



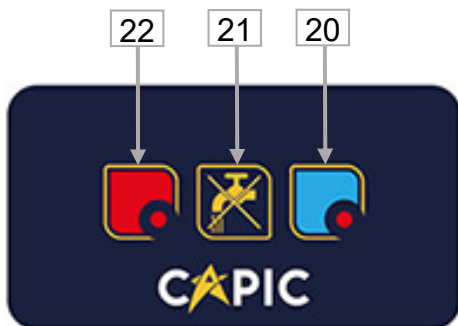
Timer

- 13 – On/Off/Wait
- 14 - Incrementation
- 15 - Decrementation
- 16 – Timer ignition
- 17 – Display



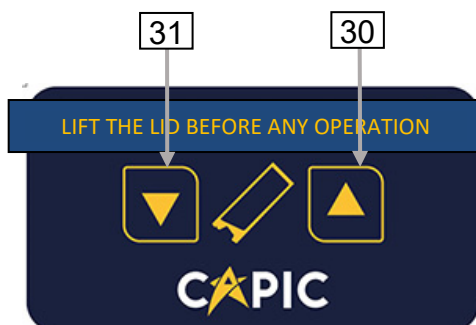
Water meter

- 23 – On/Off
- 24 - Incrementation
- 25 - Decrementation
- 26 – Display
- 27 – Ignition



Hot & Cold water supply

- 20 – Filling cold water
- 21 – Stop filling
- 22 – Filling hot water



Tilting tank

- 30 – Tank draining
- 31 – Tank straight

2.7.2 Operation:

2.7.2/1 Sequential operation only:

The appliance is able to make different kind of cooking by the starting of different cards. The appliance can be equipped in option of core probe card.

The potential combinations:

- Bratt pan mode: thermostat bratt pan card
- Kettle mode: thermostat bratt pan card + thermostat kettle card
- Core probe mode: thermostat bratt pan card+ thermostat kettle card+ thermostat core probe mode.

With these all 4 heating modes can associated a cooking timer and for electric models, delayed start timer.

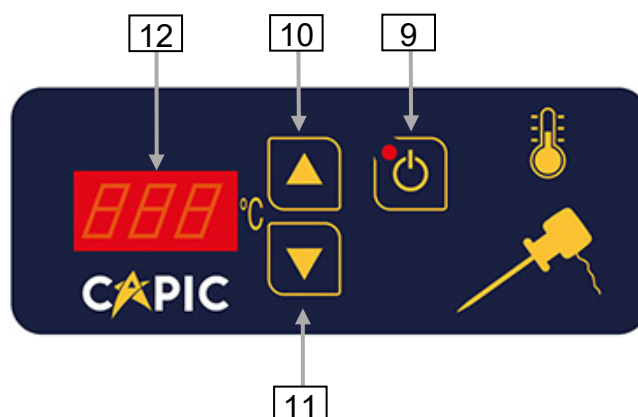
2.7.2/2 Thermostat bratt pan operating:

Refer to the chapter: 2.4 titling electric bratt pans Celtic, Armen Fixed electric bratt pan Aven

2.7.2/3 Thermostat kettle operating:

Refer to the chapter 2.5: thermostatic control kettle mode.

2.7.2/4 Thermostat core probe operating (option):



The heat can be regulated from 0 to 150°C.

The core probe is placed in the centre of the product.

The cooking mode is used to regulate the heating to the product temperature.

The thermostat core probe card utilization requires the starting of the thermostat bratt pan card (the additional starting of the thermostat kettle card is not mandatory but add an additional control if there is a bouillon)

1. Press on the button (1) for 2 seconds to start the thermostat bratt pan card. Press on the button (2) and (3) to adjust the tank bottom temperature.
2. Press on the button (5) for 2 seconds to start the thermostat kettle card (optional). Press on the buttons (6) and (7) to adjust the broth temperature.
 - The bratt pan mode temperature has to be superior to the kettle mode temperature
 - The kettle mode temperature has to be superior to the core probe mode temperature
3. Press on the button (9) for 2 seconds to start the thermostat core probe card. The display lights up.
4. Prolonged pressing on the button (10) and (11) to adjust the thermostat core probe card. The right red dot lights up on the display when the card is on heating demand or turns off when if it is not the case.
Press on buttons (10) and (11) to momentarily see the real temperature of the product.

NOTA:

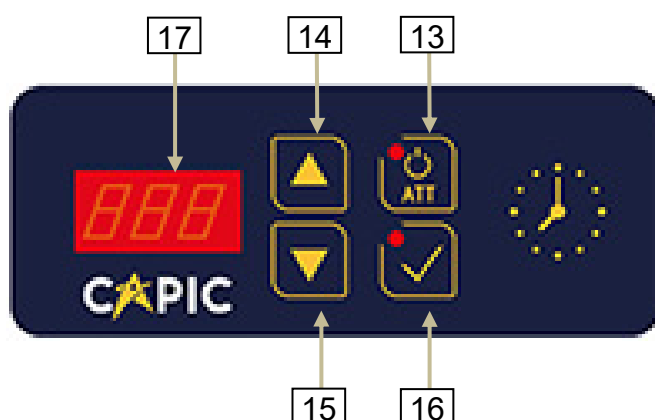
- The heating is control simultaneously by the bratt pan thermostat card, kettle thermostat card (On) and the core probe thermostat card.
The heat is active only if both or the 3 of them are in heating demand (red dot on every single display).
 - When the product hearted-temperature is reach, the heating is definitively not cut.
The temperature regulate around the core probe.
5. Press on the button (9) to stop the thermostat core probe card. The display turns off.
 6. Press on the button (5) to stop the thermostat kettle card. The display turns off (8)
 7. Press on the button (1) to stop the thermostat bratt pan card. The display turns off (4).



The complete shutdown of the heat requires the extinction of the 3 thermostat cards, bratt pan, kettle and core probe.
(If you only turn off the thermostat core probe card, the other cards bratt pan and kettle will continue demanding heat)

2.7.2/5 Timer card operating:

2.7.5/5.1 Description:



The timer card has different functions following the appliance model and chosen options

- In case of standard bratt pan (without X296011 Electric raising system of trays for bratt pan Pilote range).
 - The gas model has a 99 hours cooking timer controlling cooking time et stopping the heat at the countdown end
 - The electric model has a wait double timer and 99 hours cooking.
 - Then it is possible to delay the start of cooking and associated a cooking timer stopping the heat at the countdown end.

- In case of bratt pan with the option X296011 (Electric raising system of trays for bratt pan Pilote range).
 - The gas model has a 99 hours cooking timer controlling the diving time of trays when the bar of timer is positioned or a cooking timer when the bar of timer is not positioned. In this only case, the heating is cut at the timer end.
 - The electric model has a wait double cooking timer and a 99 minutes cooking controlling the diving time of trays when the bar of timer is positioned or a cooking timer when the bar of timer is not positioned. In this only case, the heating is cut at the timer end.
 - The wait timer delay, the diving time of trays or the cooking start.

2.7.2/5.2 Setpoint/real time correspondence:

Setpoint	99 hours timer	99 minutes timer
001	1 minute	1 second
1.10	1 h 10 minutes	1 minute 10 seconds
10.5	1 h 30 minutes	10 minutes 30 seconds

NOTA: The waiting ATT timer always has a range of 0 to 99 hours

2.7.2/5.3 Standard bratt pan without option X296011 Electric raising system for trays:

2.7.2/5.3.1 Timer of 99 hours cooking on gas model operating:

A timer with an audible alarm at the end of the cooking allows seeing the time cooking. At the end of the timer the heating is deactivated.

- Press on the button (13) to start. The red LED associated lights up.
- Press on the button (14) and (15) to adjust the time.
- To the start of the card, the last program time stay memorized.

- Press on the button (16) to start a countdown.
While the countdown, the display visualize constantly the rest of the time. At the end of the countdown, an alarm sounds, the display indicates 000 and blink, the heat is cut.
- Press on the button (16) to stop the alarm. The display indicated the last program time again. A second pressing on the button (16) to restart the countdown of the last program time.
- Press on the button (13) to stop the timer.
-



The stop of the timer card restarts the heating. It is necessary to stop all the other cards to stop definitively the heating.

2.7.2/5.3.2 Timer WAIT+ COOKING 99 hours electric model operating:

This card allow to delayed start of cooking (WAITING function). It allows as well to programming a cooking timer associated with end of cooking alarm. At the end of the timer, the heating is deactivated.

- Press on the button (13) for 2 seconds to start the card. The LED associated lights up. The display (17) indicates "CUI" and the last programmed cooking timer value.
- Thanks to incrementation buttons (14) and decrementation (15), adjust the desirable time.
- Without delayed start
Press on the button (16) to start the cooking timer.
The display indicates "CUI" then counts the time.
At the end of the countdown, the display indicate " - - - " in blinking.
The heat is cut and the alarm sounds.
- With delayed start
After adjust the cooking time:
 - Press shortly the button (13).
The display indicates "ATT" with "OFF"
 - Thanks to incrementation buttons (14) and decrementation (15), adjust the desirable wait time.
 - Press on the button (16) to start the wait timer.
The display indicates "A" on the left keyboard and mobile segment on the right keyboard. Press on the button (14) or (15) to see momentarily the rest of the waiting time.
- Press on the button On/Off (13) to stop the timer card. The display turns off.



The stop of the timer card restarts the heating. It is necessary to stop all the other cards to stop definitively the heating.

2.7.2/5.4 Standard bratt pan with option X296011 Electric raising system for trays:

2.7.2/5.4.1 Timer of 99 hours cooking on gas model operating:

A timer allows to control the diving time of trays in the cooking tank. This timer don not cut the heat but affect on the bar move which support trays.

2.7.2/5.4.1.1 With the bar:

1. Set up of the trays support bar, lifted lid.
2. Suspend the perforated trays.
3. Preheat the cooking tank
4. Press on the button (13) for 2 seconds to start the electronic timer card. The red LED associated lights up.
5. Press on the button (14) and (15) to adjust the timer.
At the starting of the card, the last programmed time stay memorized.
6. Press on the button (16) to start the countdown. The trays go down automatically in the cooking tank. While the countdown, the display visualize constantly the rest of time. At the end of the countdown, an alarm sounds, the display indicates 000 et the trays go up suspending off the tank. The tank heat is maintained.
7. A press on the button (16) stop the alarm. The display indicates the last programmed time.
A second press on the button (16) restart the countdown.
8. Press on the button (13) stop the timer.

2.7.2/5.4.1.2 Whitout the bar :

When the support bar is not positioned, the timer becomes a cooking timer with heat cut at the end of the countdown.



The stop of the timer card restarts the heating. It is necessary to stop all the other cards to stop definitively the heating.

2.7.2/5.4.2 Timer WAIT+ COOKING 99 minutes electric model operating:

A WAIT timer allows delaying the diving of trays or the start of the cooking.

A COOKING timer allows to controlling, the diving of trays or the time of the cooking.

2.7.2/5.4.2.1 With the bar:

- Set up of the support trays bar, lifted lid.
- Suspend the perforated trays.
- Preheat the cooking tank
- Press on the button (13) for 2 seconds to start the timer electronic card. The red LED associated lights up.
- Thanks to the incrementation buttons (14) and decrementation (15), adjust the diving time of the trays.

- a) Without delayed start

Press on the button (16) to start the diving timer.

The display indicates "CUI" then counts the time.

The trays go down automatically in the cooking tank.

While the countdown, the display visualizes constantly the rest of time.

At the end, the display indicates " - - - " in blinking.

The trays go up and an alarm sounds. The tank heat is maintained.

- Press on the button (16) to stop the alarm. The display indicates the last programmed time again. A second press restarts the countdown.

- b) With delayed start

After adjusting the diving time:

- Press shortly on the button (13)

The display indicates "ATT" with "OFF"

- Thanks to the incrementation buttons (14) and decrementation (15), adjust the desirable waiting time.

- Press on the button (16) to start the wait timer.

The display indicates "A" on the left keyboard then a mobile segment on the right keyboard.

Press on the button (14) and (15) to visualize momentarily the rest of waiting time.

- Press on the button On/Off (13) to stop the timer card. The display turns off.



The stop of the timer card restarts the heating. It is necessary to stop all the other cards to stop definitively the heating.

2.7.2/5.4.2.2 Without the bar:

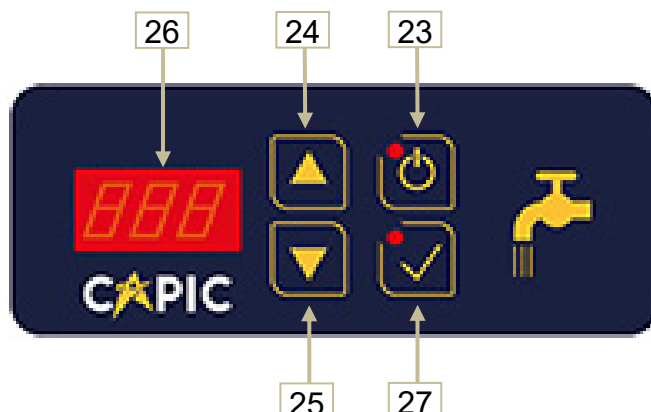
When the support bar is not positioned, the timer "WAITING" allows to delaying the cooking start, the timer "COOKING" allows to control the cooking time with heat cut at the end of the countdown.



The stop of the timer card restarts the heating. It is necessary to stop all the other cards to stop definitively the heating.

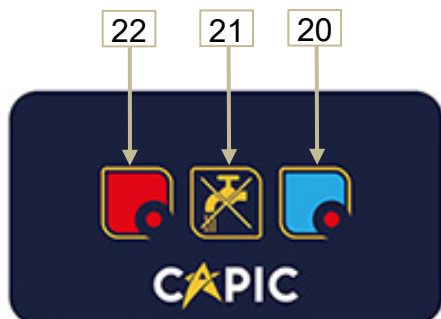
2.7.2/6 The water meter 0 to 999 litters operating:

A volumetric counter allows to controlling automatically the tank filling.



1. Press on the button (23) to start
2. Press on the button (24) or (25) to adjust the desirable volume
3. Press on the button (27) to start the tank filling
At the beginning of the filling the display (26) indicates 000 then rises by litres. When the water level is reached, the display blinks on this value and the filling stops.
4. Press on the button (27) to stop the blink. A second press on the button (27) restart a new filling.
5. Press on the button (23) to stop the water meter.

2.7.2/7 Supply cold water/ hot water card operating :



Hot & cold water supply

- 20 – Filling cold water
- 21 – Stop filling
- 22 – Filling hot water

Press on the blue button 20 to fill the tank with cold water.

Press on the red button 22 to fill the tank with cold water.

Press on the central button 21 to stop the water filling (cold or hot water).

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

2.7.2/8 Tank tilting:

2.7.2/8.1 Control by switch:

Press on the switch allows managing the move of the tank.

- ▲ allows putting the tank straight.
- ▼ allows draining the tank.

2.7.2/8.2 Digital card control:



TILTING TANK

- 30 – Tank draining
- 31 – Tank straight

2.72/9 Heating operation:

- Electronic cards starting and setpoint adjustments according to 2.7.2
- For an electric bratt pan, the heating starts and adjusts automatically according to the programmed setpoints.
- For a gas bratt pan, it is necessary to act on the gas Nova valve.
 - Pilot flame + burner ignition
 - Turn the security gas valve command and place the symbol * in front of the index marker.
 - Press on the command for 10 to 15 seconds to activated the sparks, ensure the trigger and the thermocouple maintain.
 - Release the pressure, check the lighted maintain of the pilot flame and place the commands symbol ▲ (full flow) in front of the index marker.
 - The heating starts and adjusts automatically according to the programmed setpoints.
 - Pilot flame + burner extinction
 - Burner : bring the symbol * in front of the index
 - Pilot flame : bring the symbol ▲ in front of the index
 - Electronic cards extinction according to 2.7.2

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.

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

3.2 Tank:

Do not use bleach products or products with acid.

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

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

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

3.3 Gas flow circuit:

All intervention on the pipework, the pilot light, the burner, the thermocouple must be done by a qualified professional kitchen installer. A yearly service is recommended for prevention purpose.

3.4 Control knobs:

Do not use abrasive pad and product with acid to prevent from removing the engraved indications on the control rings.

If the knob disassembling is necessary, take them out by pulling on the controls and not on the rings.

4 - MAINTENANCE

Caution:

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

INSTALLER MANUAL

1 - INSTALLATION

1.1 Technical sheets

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

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

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

1.2 Regulations:

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

The appliance must be installed in accordance with the norms and regulations by a qualified installer in an 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 a qualifier installer and respect norms and regulations.

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

The new air flow rate required for combustion is 2 m³/h per kW of heat flow.

1.3 Cleaning before putting into service:

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

1.4 General Implantation :

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

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

For appliances on wheels (option):

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

Provide a barrier-free easement area.

Do not move the appliance when it is working, hot oil, hot surfaces or the receptacles falls can cause severe burn.

Before appliances moves, wait its entire cooling, remove all receptacles and make the tank draining if it is essential.

2 - CONNECTION

2.1 Gas connection:

The gas supply pipe must 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 at a fixed position.

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

Standard bratt pan:

* The piping of gas connection sited in the front panel of the equipment is sized in 15/21 with tapered screw thread at the gas pitch for the model 35 and in 20/27 for the others.



Bratt pan with regulation:

* The inter-connecting gas tubing is located on the front of the appliance and sized to 20/27 with a tapered screw gas thread.

Remark: 2 pressure traps are on the gas safety valve. (see paragraph 3.2)

2.2 Electric connection:

2.2.1 For gas bratt pan

Concerning only the gas bratt pan equipped with an electric ignition of the pilot light, with options: electric tilting, dispenser regulator, safety device.

The power cable 3 x 1,5 mm² H07 RNF (2 P+T) must have an all-pole protective device before the connection point. The voltage (230V mono) is indicated on the descriptive plate.

The connecting box is in the appliance, behind the facade.

A ground cable is mandatory. To connect the appliance, disassemble the control panel and the front, then insert the power cable through the compression gland and connect on the terminal board.

2.2.2 For electric bratt pan

The bratt pan is made to be installed in a stationary place.

The connection is direct, without an electric plug. The electric lane must incorporate a disconnecting switch and a safety fuse.

Make sure that the indications on the descriptive plate match the available incoming power.

It is compulsory to plan the good tension of the incoming electricity cable. The following tab gives the electric power on line and the minimal section of the power cable of the 4 conductors (forecast the neutral for the electric tilting).

	DEVICE TYPE	POWER in kW	INTENSITY in Amperes	TYPE OF CÂBLE NFC 73600x79500
Device supplied with 400 V x 3 +N+T	35 dm ² tilting	9	13	H07 RNF 5 x 2,5 mm ²
	35 dm ² fixed	6	8.7	H07 RNF 5 x 2,5 mm ²
	50 dm ² tilting	15	21.6	H07 RNF 5 x 4 mm ²
	60 dm ² tilting	18	26	H07 RNF 5 x 6 mm ²
	80 dm ² tilting	27	39	H07 RNF 5 x 10 mm ²
with 230 V x 3 +T	35 dm ² tilting	9	22.6	H07 RNF 4 x 4 mm ²
	35 dm ² fixed	6	15	H07 RNF 4 x 2,5 mm ²
	50 dm ² tilting	15	37.6	H07 RNF 4 x 10 mm ²
	60 dm ² tilting	18	45	H07 RNF 4 x 10 mm ²

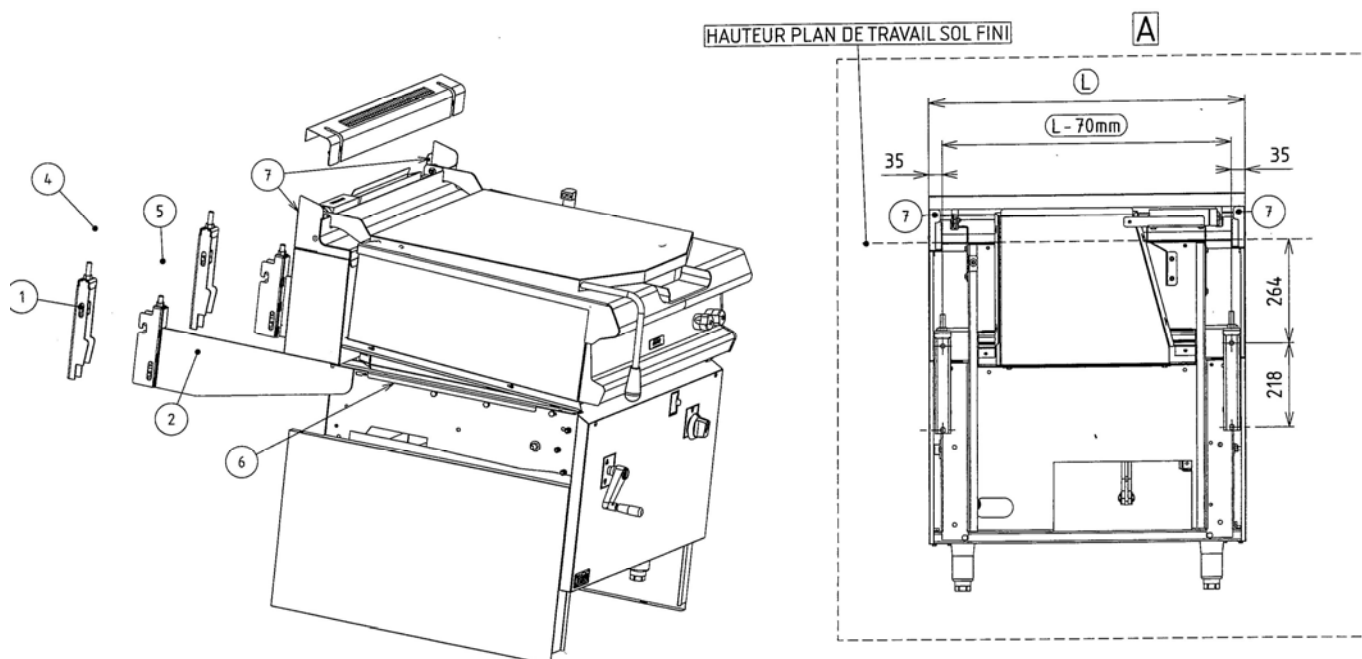
*

2.3 Cold and hot water connection:

Connection by flexible F ½ " at the front of the machine.

Make the connection to the network: place a stopping faucet on each piping and put the facade.

2.4 Tilting bratt pan – range 900 and 1000:



Draw the height line of the work plan on the wall, then draw 4 holes according to the plan (A).

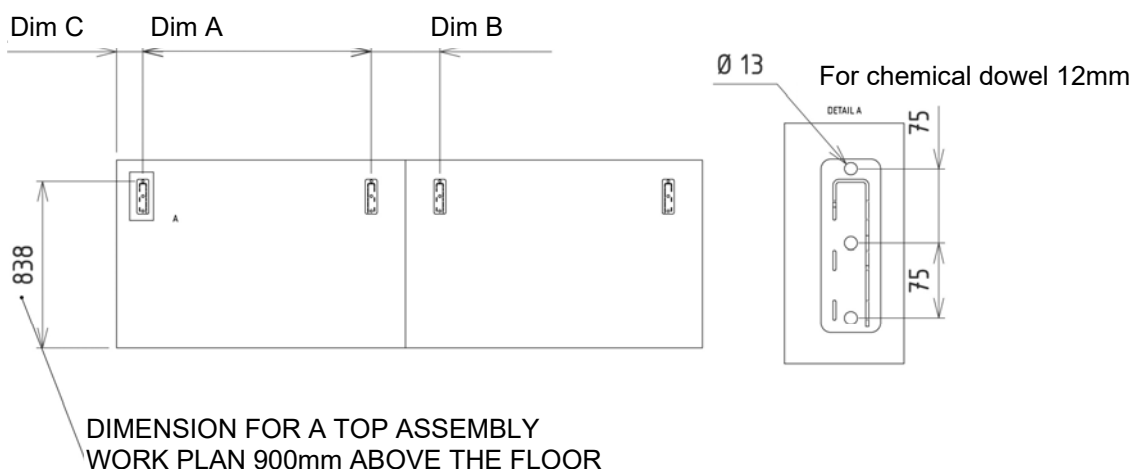
Drill and fixe the support brackets (1).

Hang the bracket (2) and the slide the device on the support brackets (6).

Then, make the adjustment (5 & 4).

Fixe (7) on the wall to stabilize the device.

2.5 Tilting bratt pan – Pilote range:



DIMENSION A: 948mm FOR 150L KETTLE (width 1300) BASE 200mm A D. 150mm A G.

DIMENSION A: 1148mm FOR 225L KETTLE width 1500 (2 bases width 200mm)
FOR KETTLE MODEL 50 width 1500 (2 bases width 200mm)

DIMENSION A: 1648mm FOR KETTLE MODEL 80 width 2000 (2 bases width 200mm)

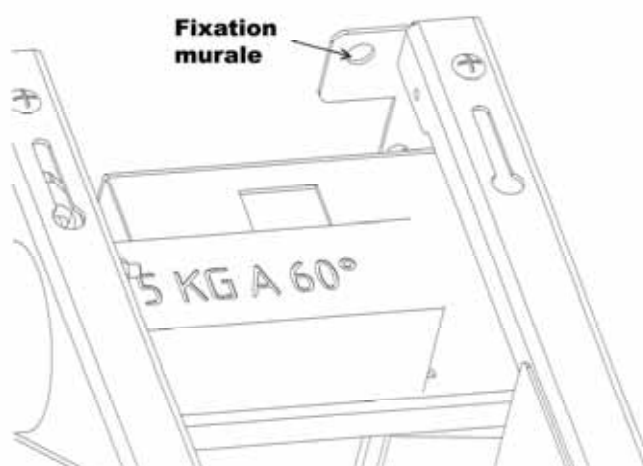
DIMENSION B: 345mm FOR TWO BASES WIDTH 200mm

DIMENSION B: 275mm FOR BASE ASSEMBLY 200mm + 150mm

DIMENSION C: 174,5 FOR A BASE 200mm

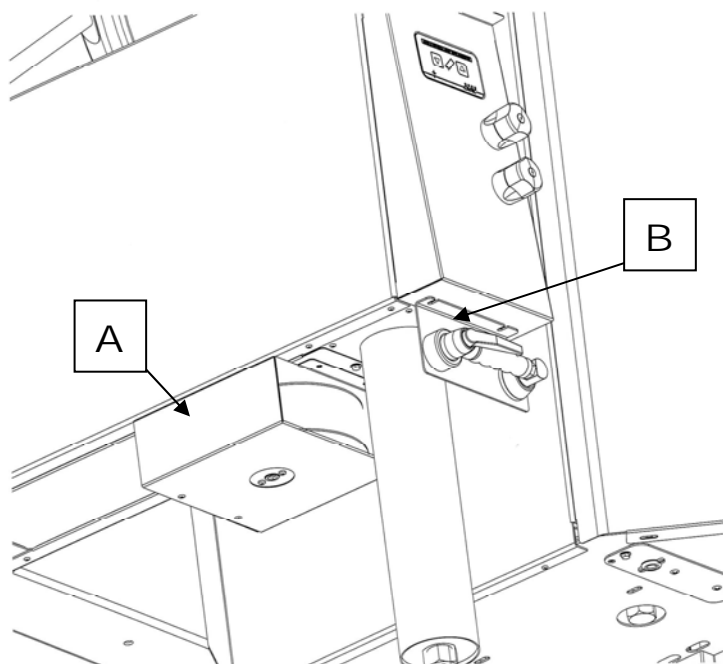
DIMENSION C: 124,5 FOR A BASE 150mm

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



2.6 Handspray fixation:

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



2.7 Adaptation in case of changing the gas:

- Change the burner injectors and the pilot light injectors.
- Change the ignition ramp injector.
- Set of the primary air.
- Set the distribution pressure.
- Set the flow rate.

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

TILTING TANK BRATT PAN model 35 - Power: 15 kW

NATURE DU GAZ	G20	G25	G30	G31
Pressure mbar	20	25	28-30	37
Output	1,590 m ³ /h	1,845 m ³ /h	1,185 Kg/h	1,155 Kg/h
Ø Injector 1/100 mm	165	165	110	110
Air regulation	2	2	4	4
Pilot injector	56/42 A	56/42 A	0,25 P	0,25 P
Ignition ramp injector	70	70	50	50

INSTALLER MANUAL

FIXED TANK BRATT PAN model 35 - Power: 10 kW

GAS TYPE	G20	G25	G30	G31
Pressure mbar	20	25	28-30	37
Output	1,06 m ³ /h	1,23 m ³ /h	0,79 Kg/h	0,77 Kg/h
Ø Injector 1/100 mm	130	130	85	85
Air regulation	1	1	4	4
Pilot light injector	56/42 A	56/42 A	0,25 P	0,25 P
Ignition ramp injector	70	70	50	50

TILTING TANK BRATT PAN model 50 - Power: 20 kW

GAS TYPE	G20	G25	G30	G31
Pressure mbar	20	25	28-30	37
Output	2,12 m ³ /h	2,46 m ³ /h	1,58 Kg/h	1,54 Kg/h
Ø Injector 1/100 mm	165	165	110	110
Air regulation	2	2	4	4
Pilot light injector	56/42 A	56/42 A	0,25 P	0,25 P
Ignition ramp injector	70	70	50	50

TILTING TANK BRATT PAN model 60 - Power: 24,5 kW

GAS TYPE	G20	G25	G30	G31
Pressure mbar	20	25	28-30	37
Output	2,65 m ³ /h	3,075 m ³ /h	1,975 Kg/h	1,925 Kg/h
Ø. Injector 1/100 ^{ème} mm	165	165	110	110
Air regulation	2	2	Max. opening	4
Pilot light injector	56/42 A	56/42 A	0,25 P	0,25 P
Inter ignition ramp injector	70	70	35	35

TILTING TANK BRATT PAN model 80 - Power: 31 kW

GAS TYPE	G20	G25	G30	G31
Pressure mbar	20	25	28-30	37
Output	3,18 m ³ /h	3,69 m ³ /h	2,37 Kg/h	2,31 Kg/h
Ø. injector 1/100 ^{ème} mm	170	170	110	110
Air regulation	2	2	4	4
Pilot light injector	56/42 A	56/42 A	0,25 P	0,25 P
Inter ignition ramp injector	70	70	35	35

3 - MAINTENANCE

WARNING:

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

WARNING:

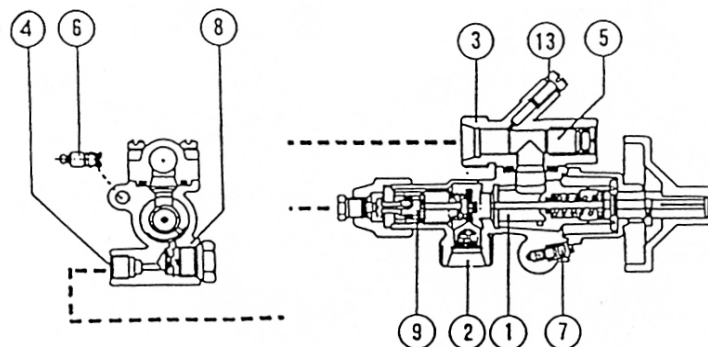
Before any maintenance operations, switch off the device.

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

3.1 Gas valve:

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

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



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 manoeuvres of the tap from the maximum output to the minimum output. No flame extinctions or flame returns should happen even at the lower output of the system.

3.1.2 Lubrication of the tap:

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

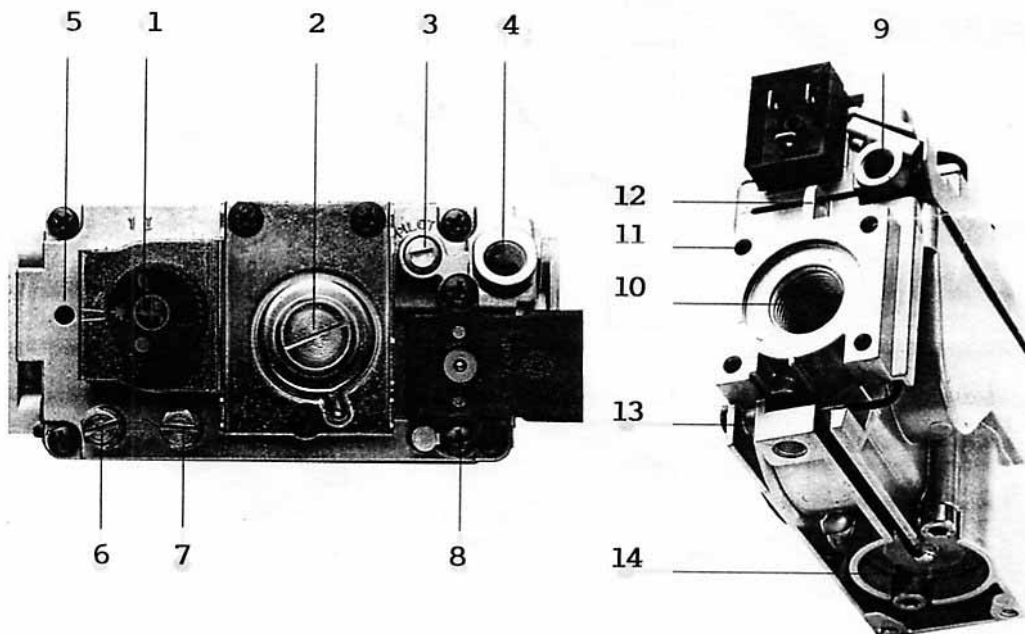
- Remove the 2 screws maintaining the axis bearing of the knob and take out the plug ①.
- Grease it with Molykote® lubricants 1102 ref. J051502. Be careful not to obstruct the inlets and outlets for gas.
- Clean the bearing and grease it.
- Reassemble the plug be careful to the position of the lever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

3.2 Safety gas valve “NOVA”::

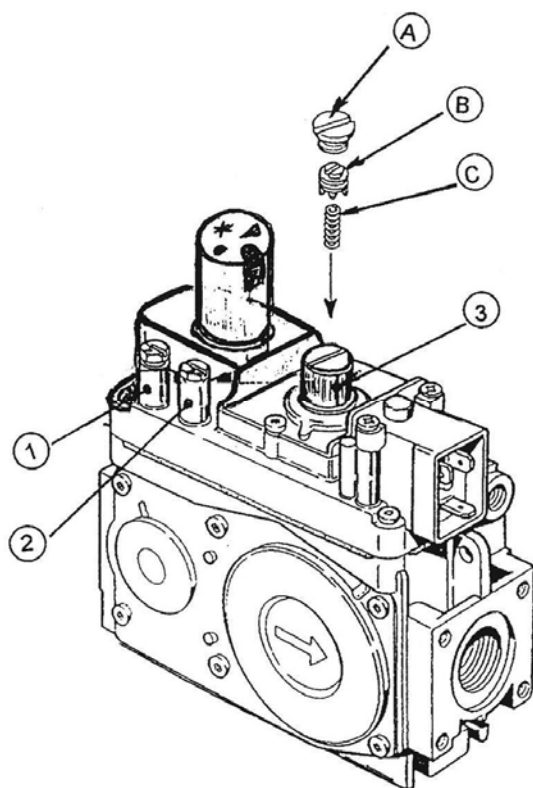
The safety valve is made up of 2 pressure taps, in (6) and out (7) of the valve. Unscrew those screws and connect on a water stream in order to read the pressure.

The valve includes a pressure regulator which is put out of function and sealed.

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



3.2.1 Neutralization of the pressure regulation



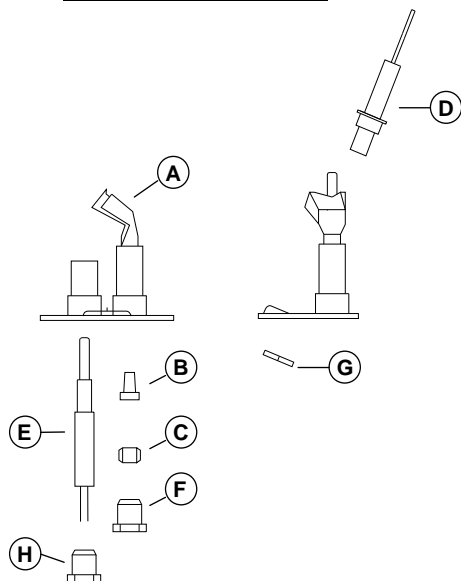
- 1 – In put pressure plug
- 2 – Out put pressure plug
- 3 – Pressure regulator

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

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

3.3 Pilot light – thermocouple – spark plug:

Pilot light HQ 349A



- Spark plug (D):

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

- Thermocouple (E):

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

- Pilot light injector:

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

Thermocouple

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

3.4 Dismantling of the electric jack:

Tank in horizontal position: access by the front

Lateral jack:

Dismantle the U part of the jack fixation (3 screws th 8).

Disjoin the jack (4 pins on the front and back axis).

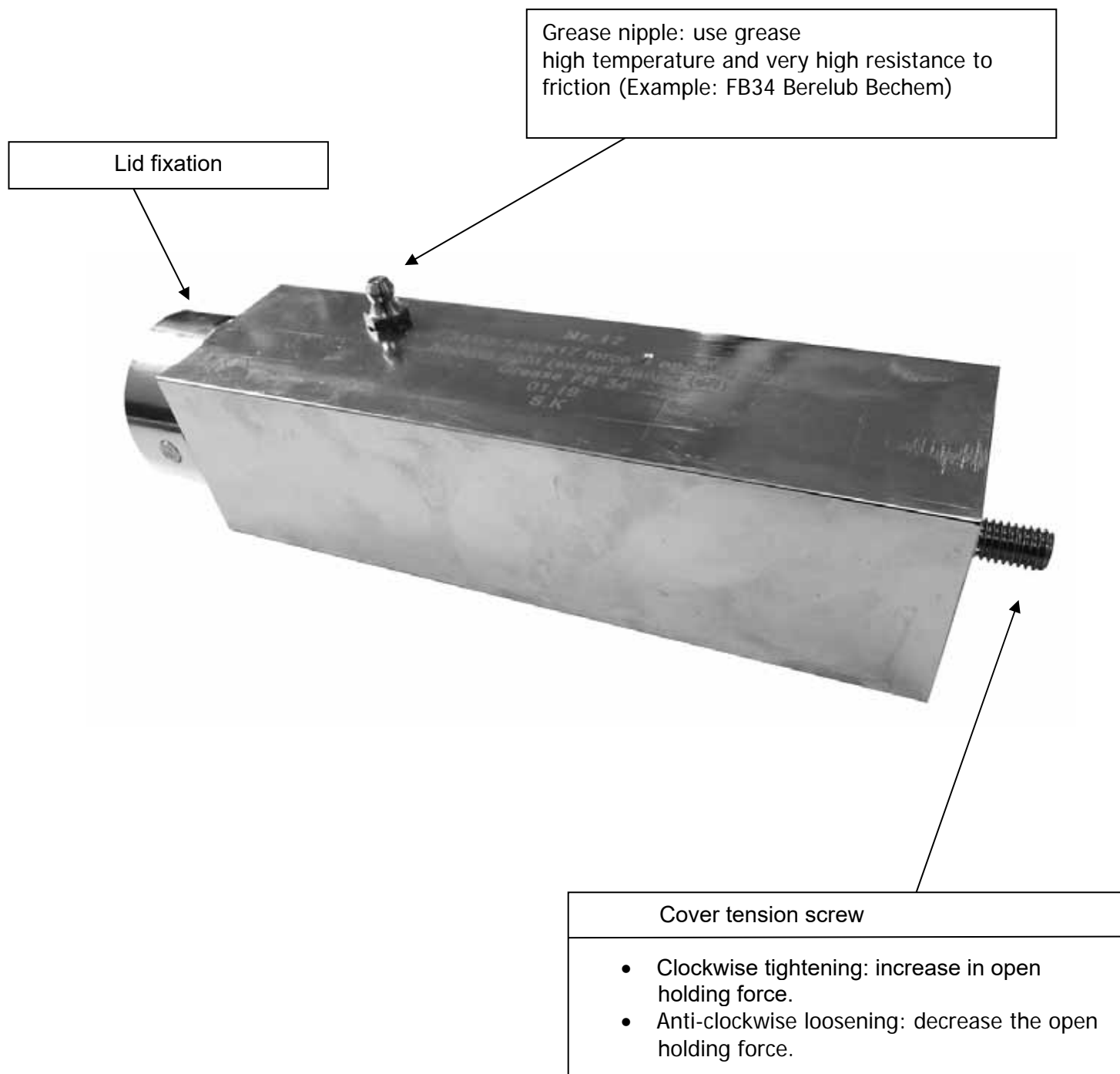
Central jack:

Dismantle one of the lateral part of the jack fixation (4 screws th 8 ; the dead-end support;

Disjoin the 2 screws CHC

Disjoin the jack (front and back axis).

INSTALLER MANUAL

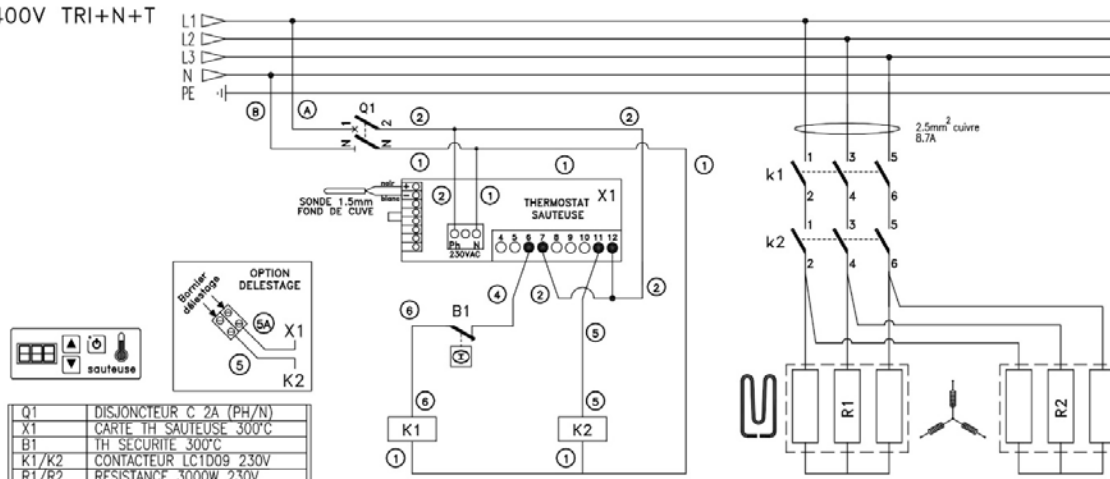


SPARES PARTS

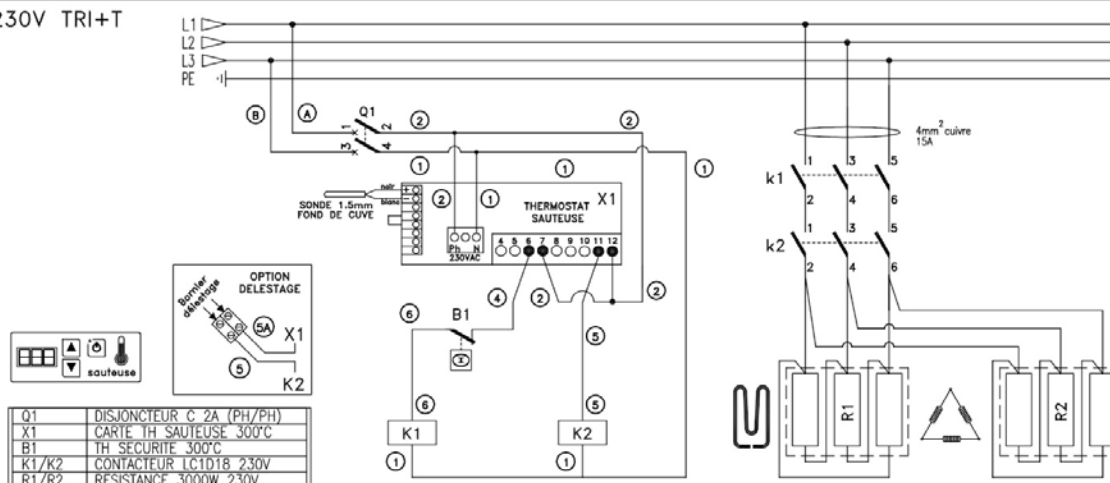
CODE	DESIGNATION	GAS		ELECTRIC	
		With Celtic Armen	Multicooking Multipurpose	With Celtic Armen	Multicooking Multipurpose
A504212	Plastron tilting		•		•
A504232	Plastron EC/EF		•		•
A504332	Plastron timer		•		•
A504348	Plastron water meter		•		•
A504346	Plastron kettle	Option	•	Option	•
A504348	Plastron bratt pan	Option	•	•	•
A504350	Plastron core probe		Option		Option
E020515	Jack MAX30	Elec.Tilting	•	Elec.Tilting	•
E020520	Cde V2 Box	Elec.Tilting	•	Elec.Tilting	•
E020530	Elec jack 200mm		Pilote Option		Pilote Option
E050505	230 V 2 point ignitor	Celtic/Armen	•		
E050509	1.5 HT 2 point ignitor	Aven			
E050540	Multipurpose card	Option	•	•	•
E050548	Tilting card	Option	Pilote		Pilote
E053036	Supply EC/EF card		Pilote		Pilote
E054075	Magnetic lid contact		Pilote		Pilote
E054078	Mecanic tank captor	Elec. Tilting	•	•	•
E054079	Tank captor contact	Elec. Tilting	•	•	•
E100650	1P+ 1N 2 Ac circuit-breaker	Option	•	•	•
E151108	Resistance 2500 W			50	50
E151185	Resistance 3000 W			35-60-80	35-60-80
E151187	Flat resistance 3kW			30	
E254006	Targentiel fan				Pilote
E400908	Safety thermostat			•	•
E403532	Couple probe J d=3	Option	•		
E403552	Couple probe J d=1.5	Option	•	•	•
E502501	LR6 1.5V cell	Aven			
G203020	Gas ramp L= 490mm	Celtic/Armen/Pilote			
G203025	Gas ramp L = 420 mm	Aven			
G207529	Pilot light	•	•		
G207534	Electrode ignition	•	•		
G304040	Gas tap S22	Aven			
G304048	Gas tap S23	Celtic/Armen/Pilote			
G401005	Thermocouple	•	•		
G653028	Safety gas valve	Option	•		
Q104076	Handle	Elec. Tilting			
Q104580	Left F6 mechanism (right mount)	Model 80 (off Pilote 80)			
Q104582	Right F6 mechanism (left mount)	Model 80 (off pilote 80) & model 35,50,60 (off ABS 50)			
Q104598	Mechanism F7	Model ABS 50, Pilote 80			
Q452030	Tap mixer	•(off Aven)	•	•	•
Q461019	Fixed rejection	•(off Aven)	•	•	•
Q461021	Chrome brass aerator	•(off Aven)	•	•	•
Q501010	Handspray		Multicooking		Multicooking
Q501040	Roll-up handspray		Pilote		Pilote
Q501041	Gachette handle		Pilote		Pilote
SEQ104225	Gas lever	•			

ELECTRIC SCHEMES

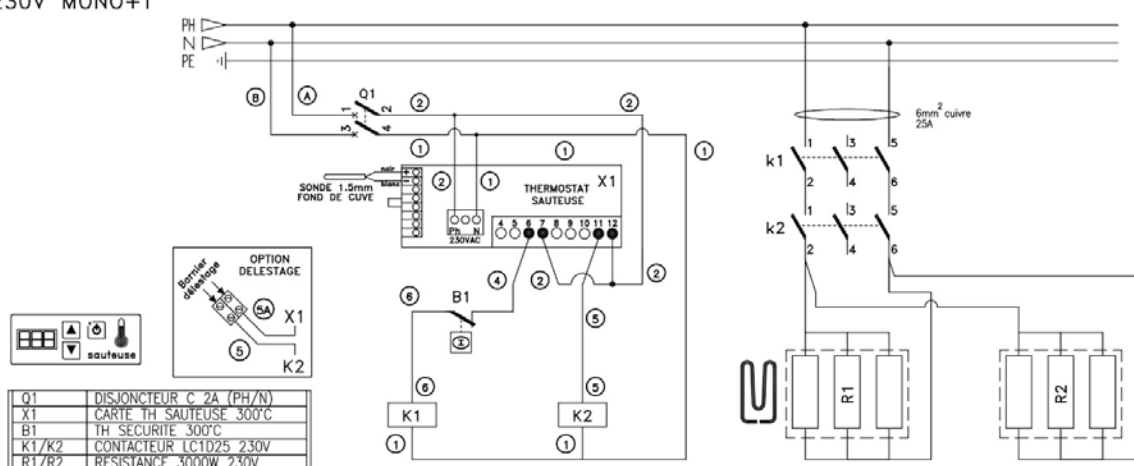
400V TRI+N+T



230V TRI+T



230V MONO+T



SAUTEUSE FIXE 6kW

DATE: 02/09/19

DESSIN: RICHARD

SCHEMA: comm.

Indice: A



5 RUE HAROUN TAZIEFF
29556 QUIMPER CEDEX 9
TEL:02.98.64.77.00

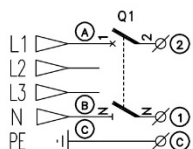
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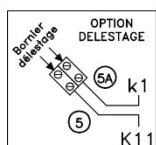
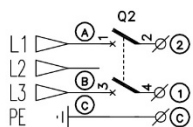
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ELECTRIC SCHEMES

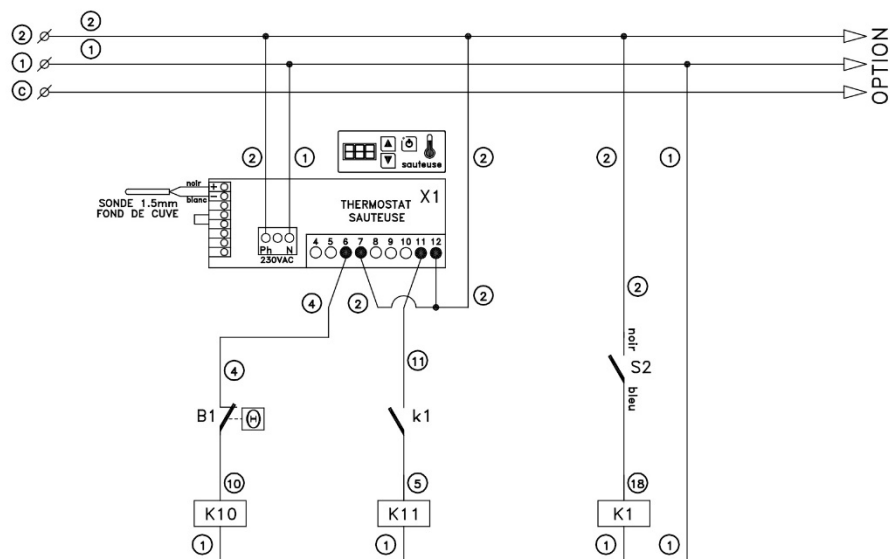
400V TRI+N+T



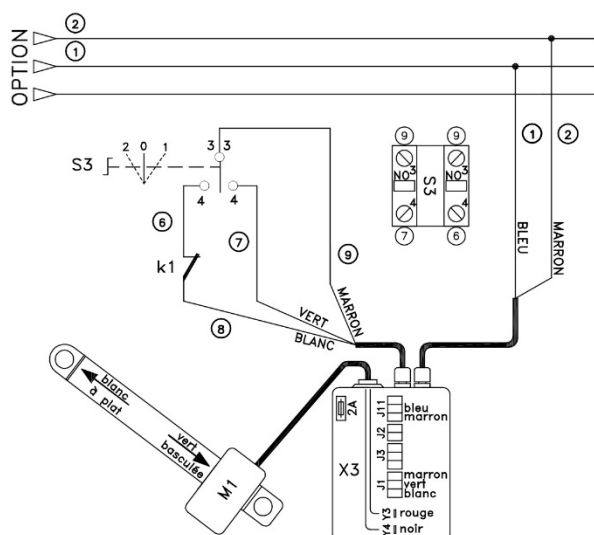
230V TRI+T



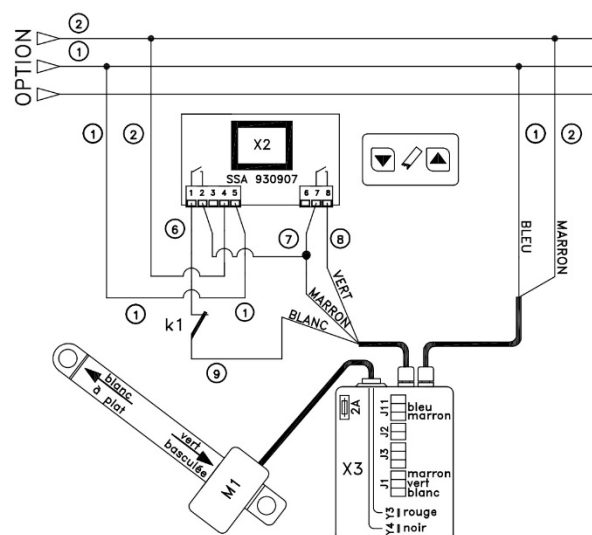
SAUTEUSE ELECTRIQUE
BASCULEMENT MANUEL



OPTION BASCULEMENT
ELECTRIQUE



OPTION BASCULEMENT
ELECTRIQUE DIGITAL



Q1	DISJONCTEUR C 2A (PH/N)
Q2	DISJONCTEUR C 2A (PH/PH)
X1	CARTE TH 300°C SAUTEUSE
X2	CARTE BASCULEMENT
X3	BOITIER DE COMMANDE
S2	CONTACT DE BASCULEMENT
S3	INTER DE BASCULEMENT
B1	TH SECU 300°C
K1	RELAIS FINDER 230V
K10/K11	CONTACTEUR CHAUFFE 230V
M1	VERIN MAX 30

SAUTEUSE ELECTRIQUE

DATE: 05/09/07

DESSIN: RICHARD

SCHEMA: comm.

Indice: E



5 RUE HAROUN TAZIEFF
29556 QUIMPER CEDEX 9
TEL:02.98.64.77.00

Modifie par: RICHARD

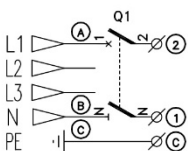
le: 02/09/19

ArMen

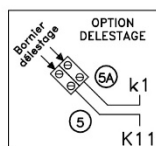
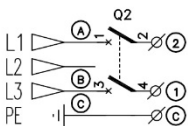
EL295012

ELECTRIC SCHEMES

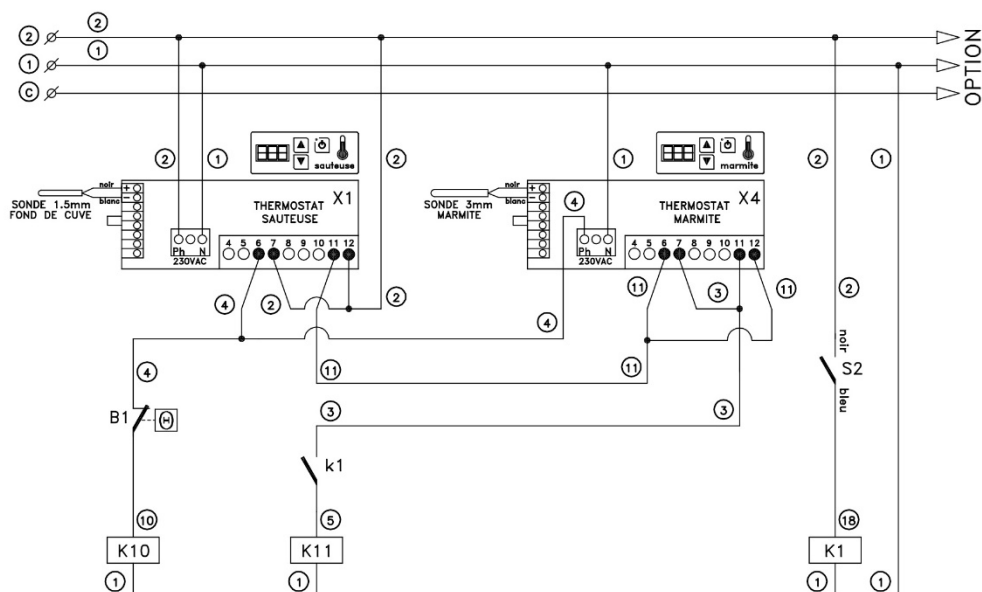
400V TRI+N+T



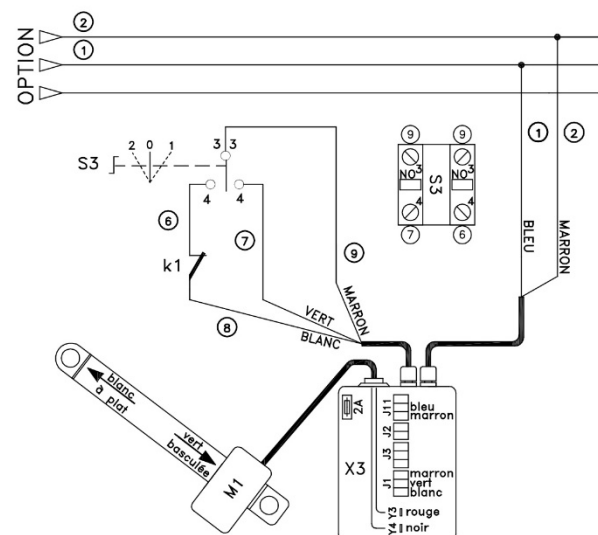
230V TRI+T



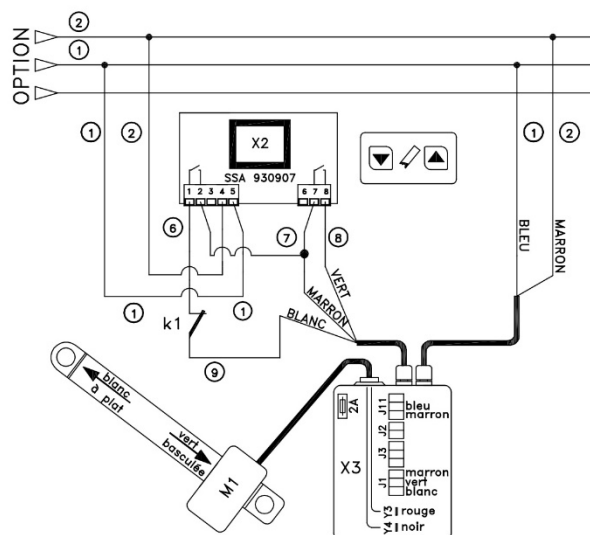
SAUTEUSE ELECTRIQUE BASCULEMENT
MANUEL OPTION MODE MARMITE



OPTION BASCULEMENT
ELECTRIQUE



OPTION BASCULEMENT
ELECTRIQUE DIGITAL



Q1	DISJONCTEUR C 2A (PH/N)
Q2	DISJONCTEUR C 2A (PH/PH)
X1	CARTE TH 300°C SAUTEUSE
X2	CARTE BASCULEMENT
X3	BOITIER DE COMMANDE
X4	CARTE TH 110°C MARMITE
S2	CONTACT DE BASCULEMENT
S3	INTER DE BASCULEMENT
B1	TH SECU 300°C
K1	RELAIS FINDER 230V
K10/K11	CONTACTEUR CHAUFFE 230V
M1	VERIN MAX 30

SAUTEUSE ELECTRIQUE OPTION MODE MARMITE

DATE: 05/09/07

DESSIN: RICHARD

SCHEMA: comm.

Indice: E

CAPIC

5 RUE HAROUN TAZIEFF
29556 QUIMPER CEDEX 9
TEL:02.98.64.77.00

Modifie par: RICHARD

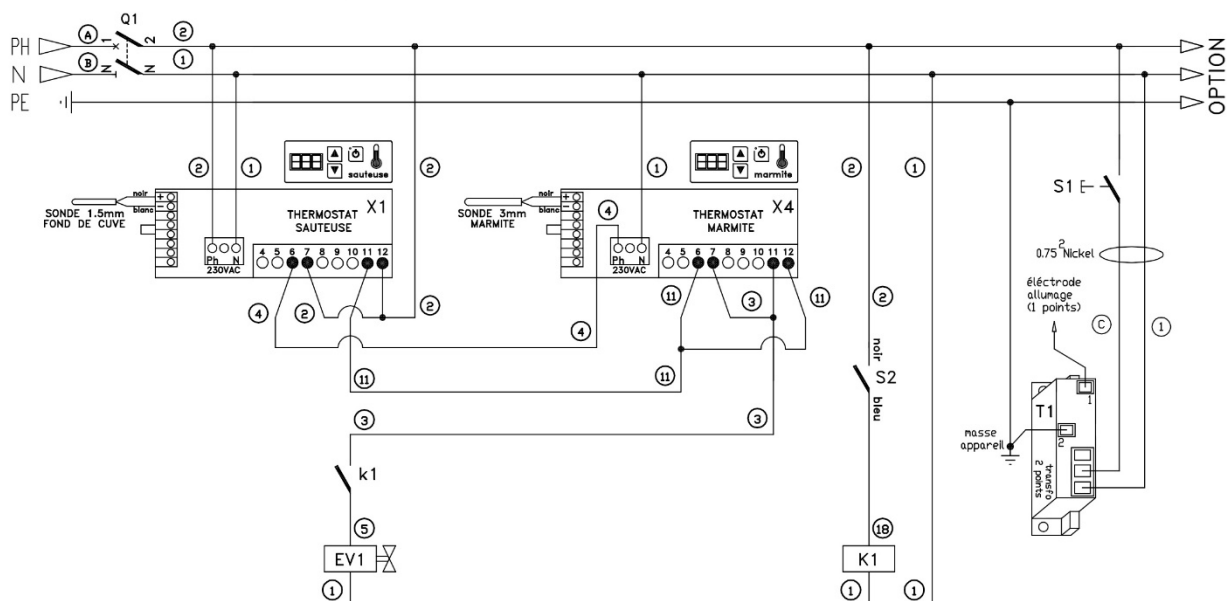
le: 02/09/19

ArMen

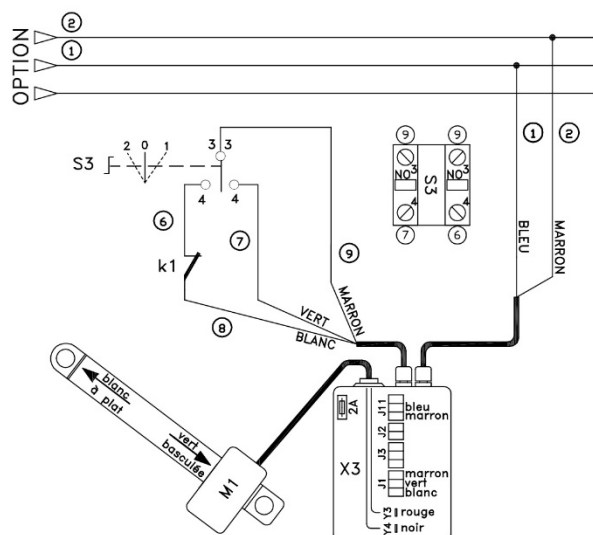
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ELECTRIC SCHEMES

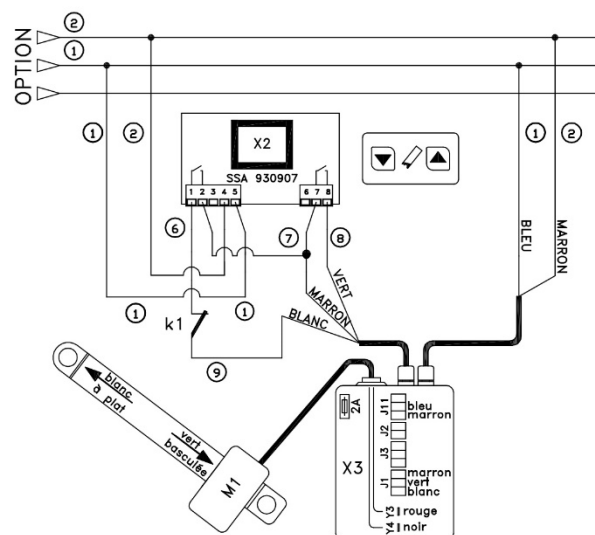
SAUTEUSE GAZ BASCULEMENT MANUEL OPTION MODE MARMITE



OPTION BASCULEMENT ELECTRIQUE



OPTION BASCULEMENT ELECTRIQUE DIGITAL



Q1	DISJONCTEUR C 2A (PH/N)
X1	CARTE TH 300°C SAUTEUSE
X2	CARTE BASCULEMENT
X3	BOITIER DE COMMANDE
X4	CARTE TH 110°C MARMITE
S1	POUSOIR ALLUMAGE ELEC
S2	CONTACT DE BASCULEMENT
S3	INTER DE BASCULEMENT
K1	RELAIS FINDER 230V
EV1	ELECTROVANNE NOVA
T1	TRANSFO D'ALLUMAGE
M1	VERIN MAX 30

SAUTEUSE ELECTRIQUE OPTION MODE SAUTEUSE ET MODE MARMITE

DATE: 05/09/07

DESSIN: RICHARD

SCHEMA: comm.

Indice: C

CAPIC

5 RUE HARDUN TAZIEFF
29556 QUIMPER CEDEX 9
TEL: 02.98.64.77.00

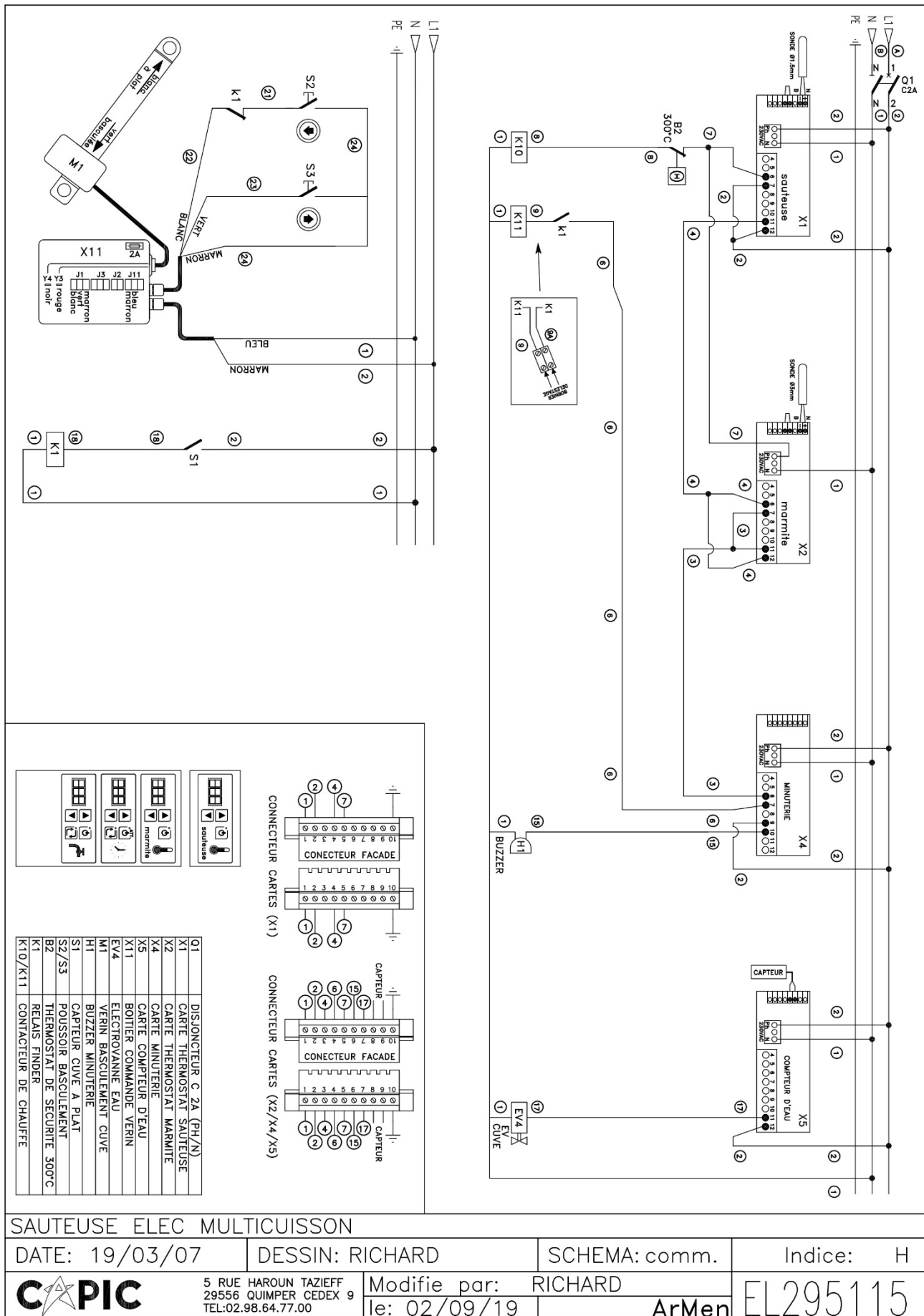
Modifié par: RICHARD

le: 02/09/19

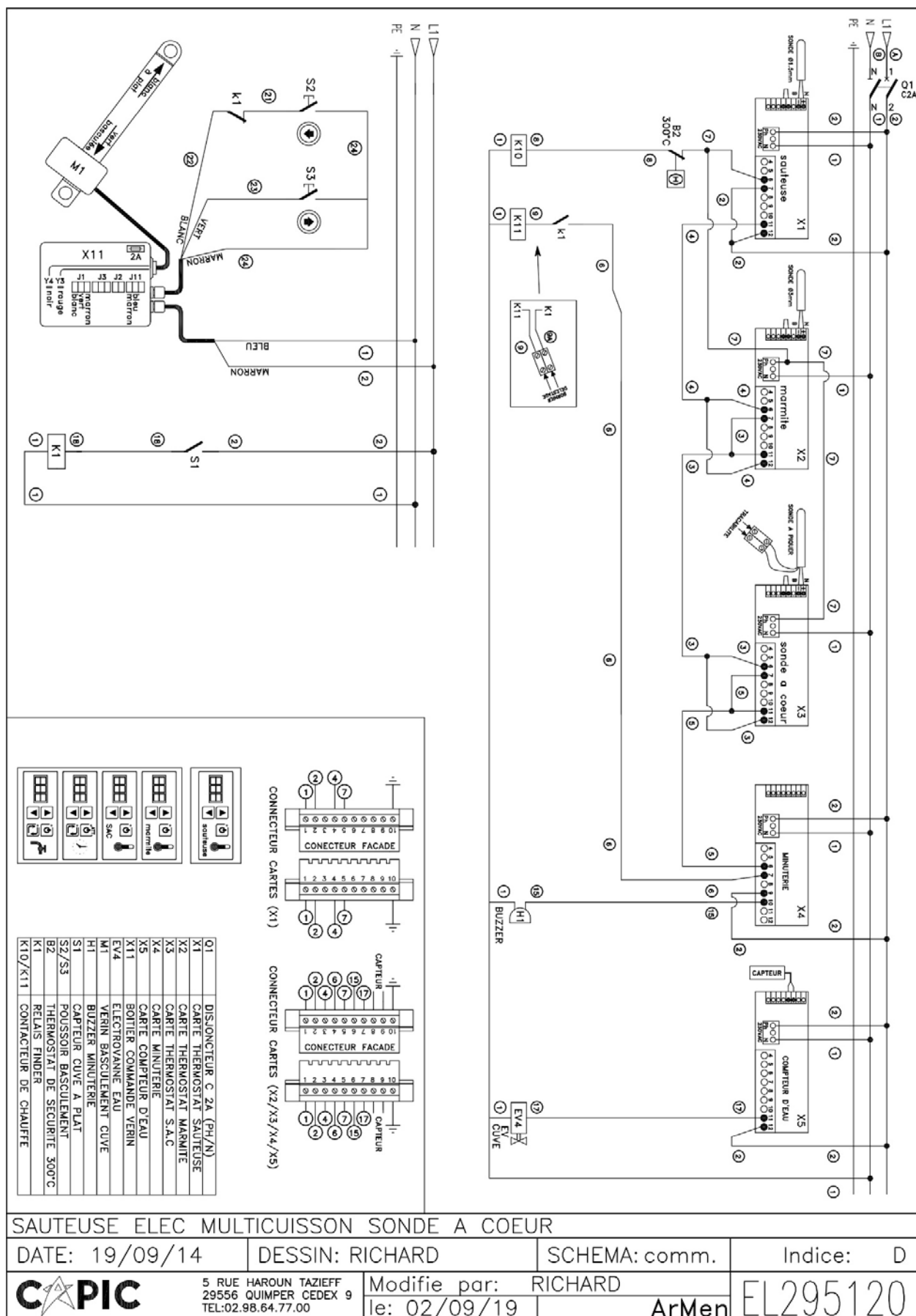
ArMen

EL295029

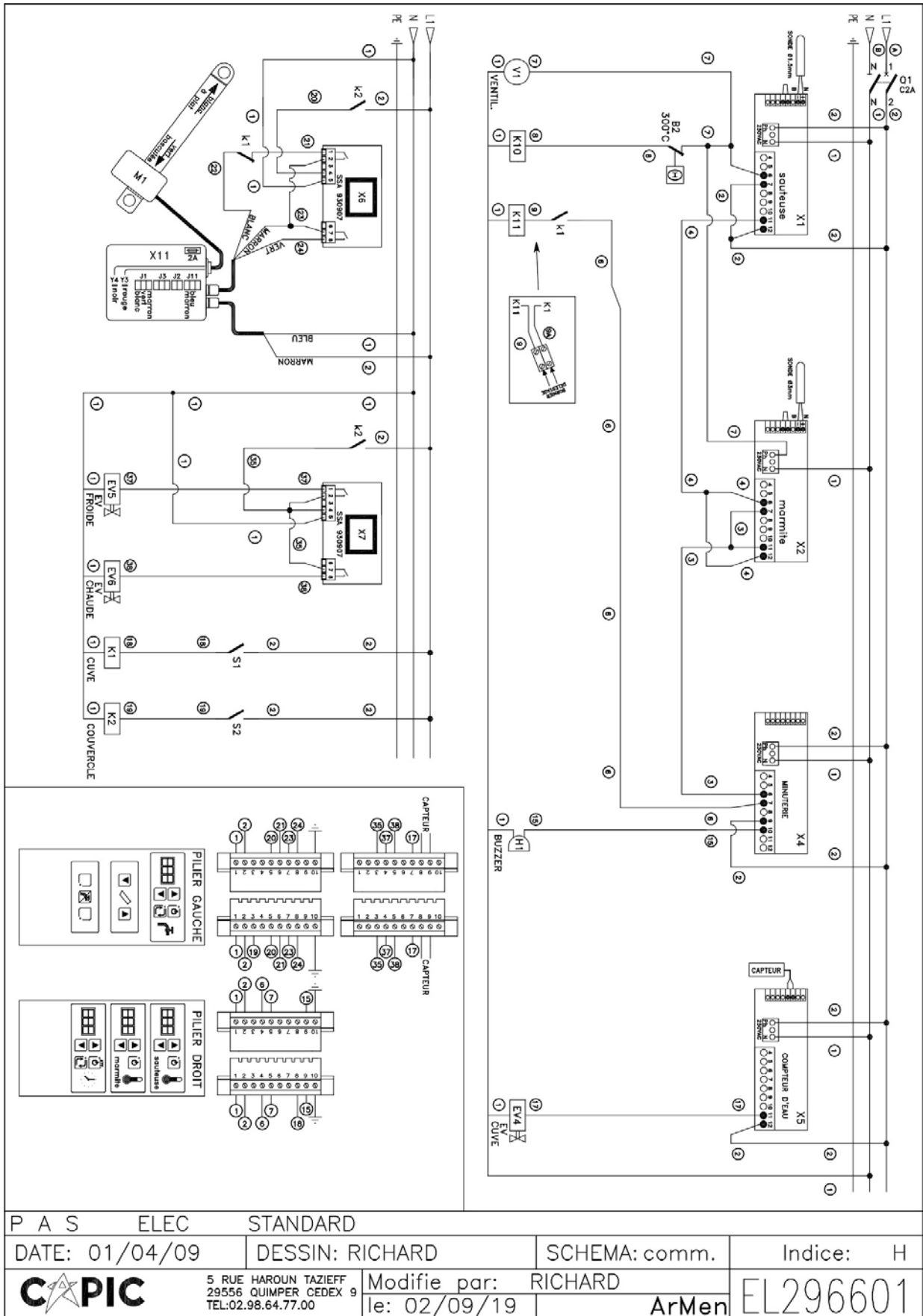
ELECTRIC SCHEMES



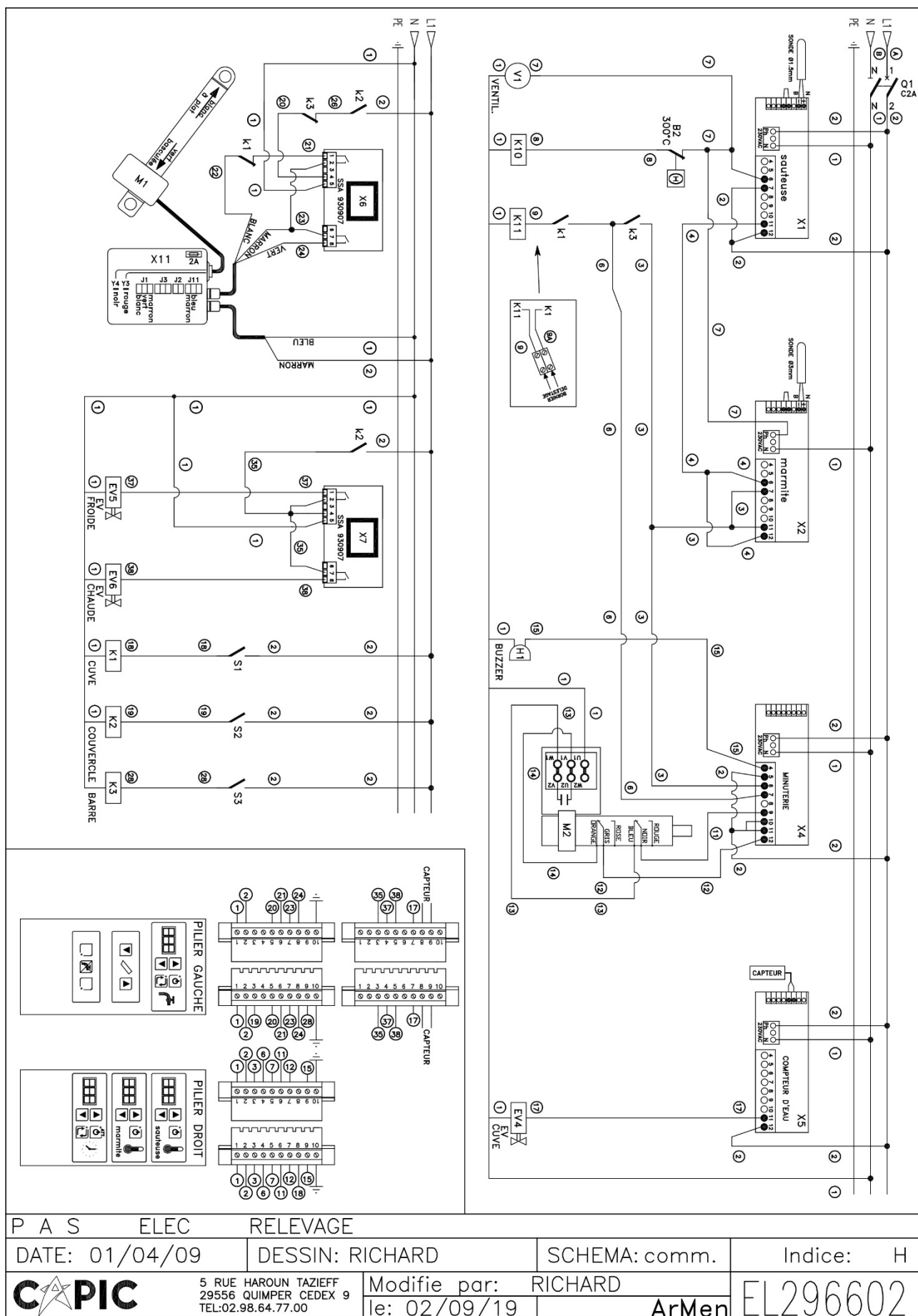
ELECTRIC SCHEMES



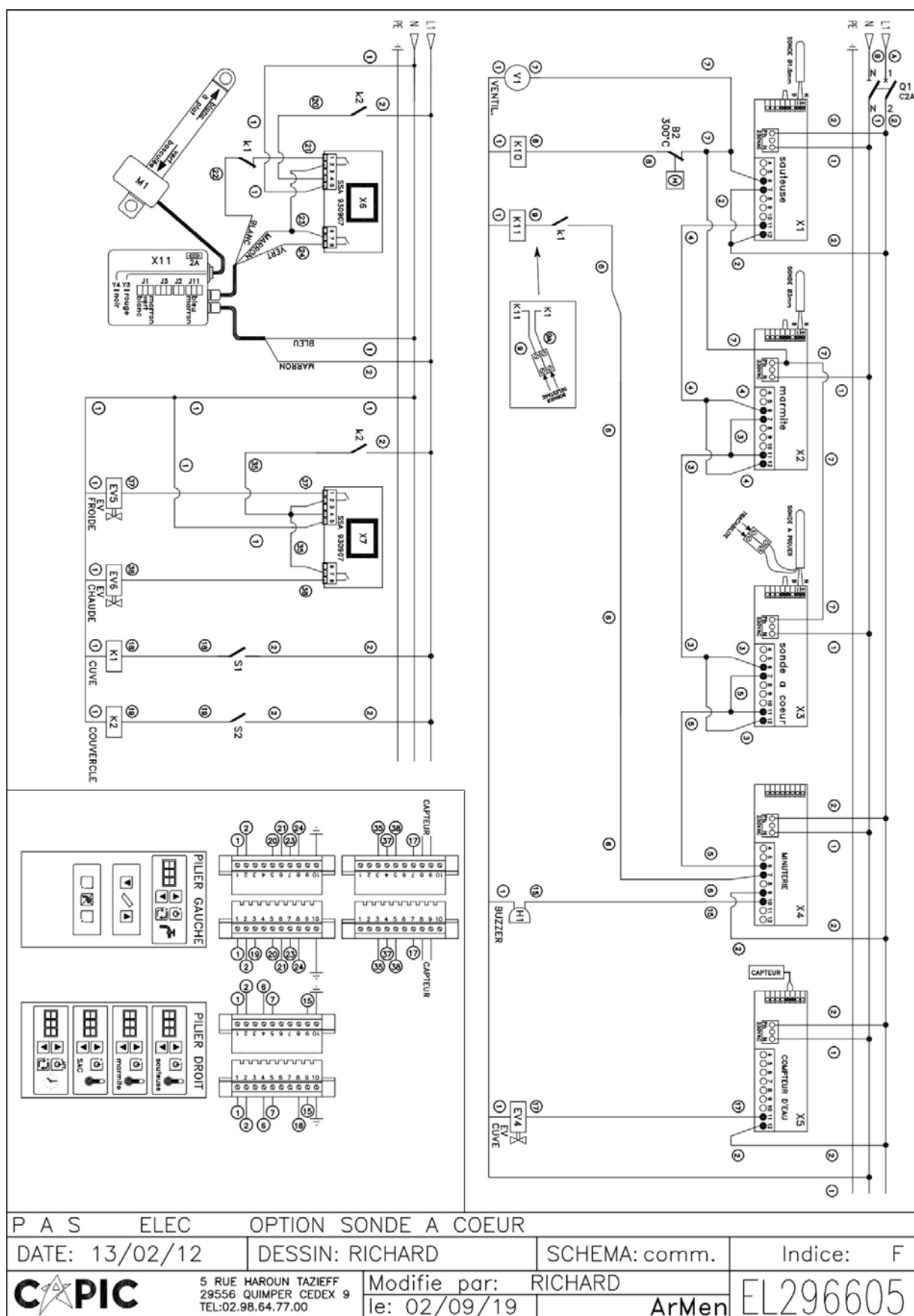
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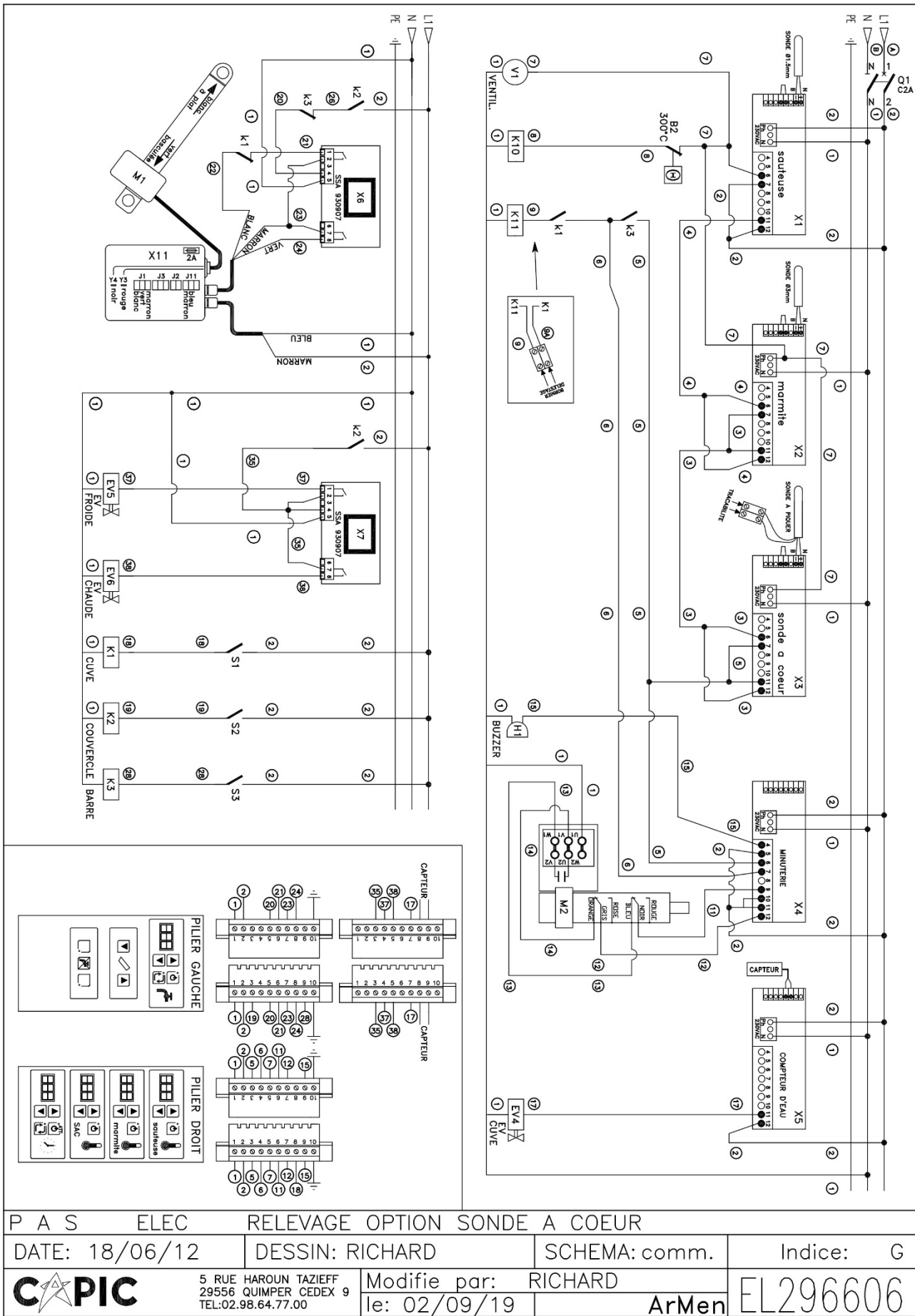
ELECTRIC SCHEMES



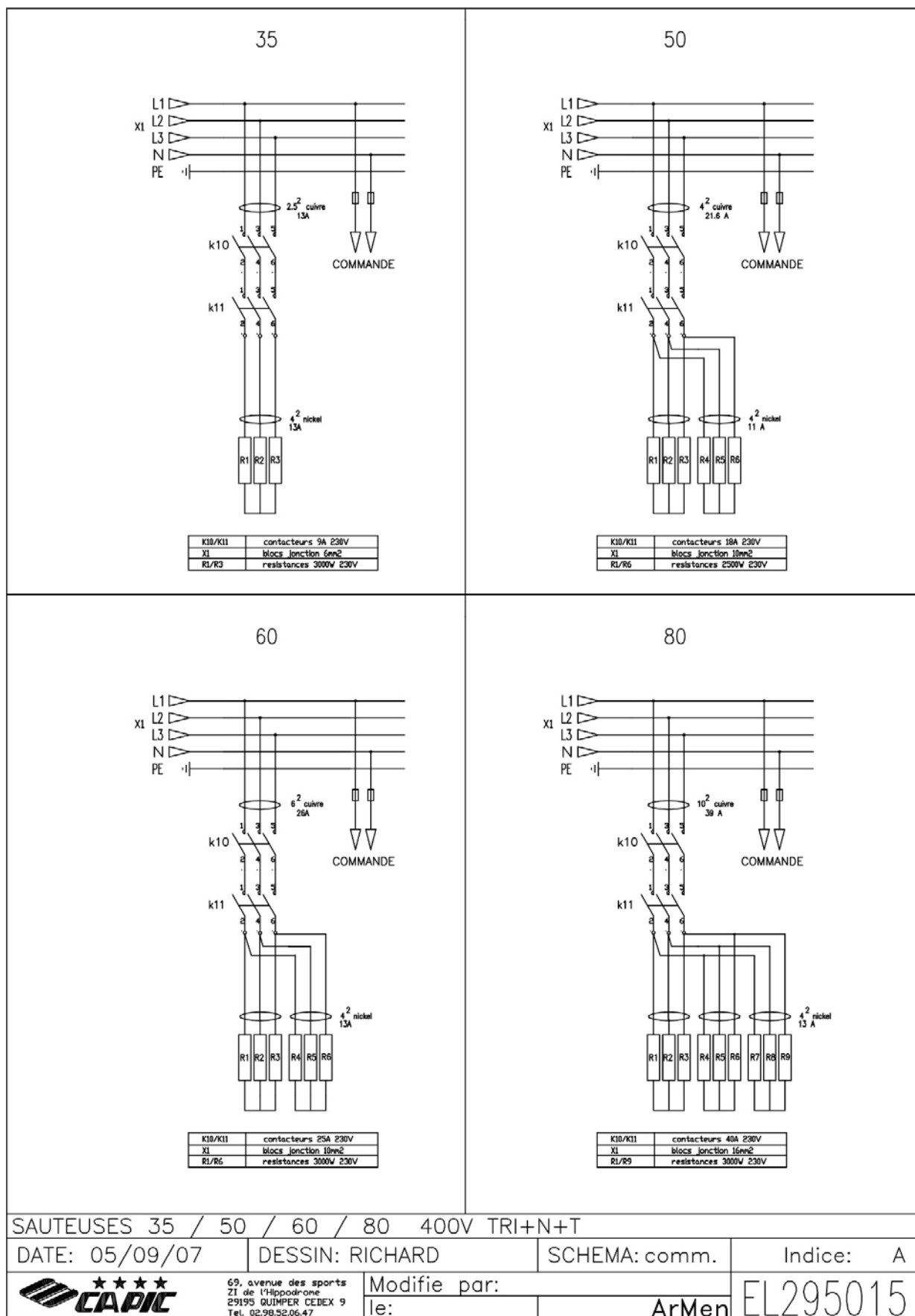
ELECTRIC SCHEMES



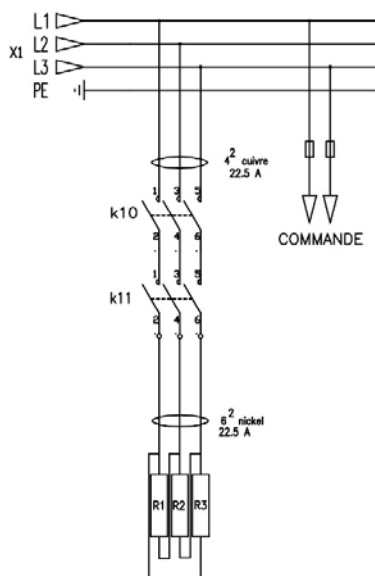
ELECTRIC SCHEMES



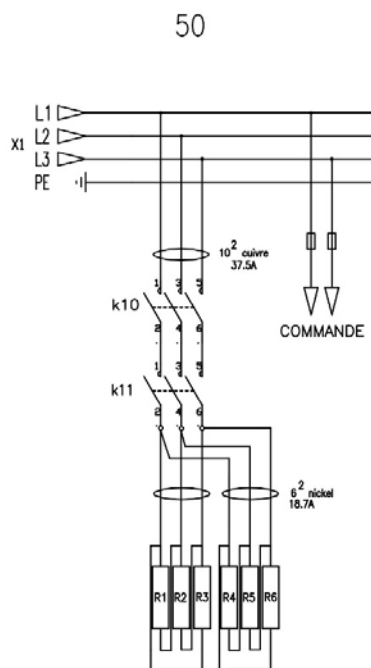
ELECTRIC SCHEMES



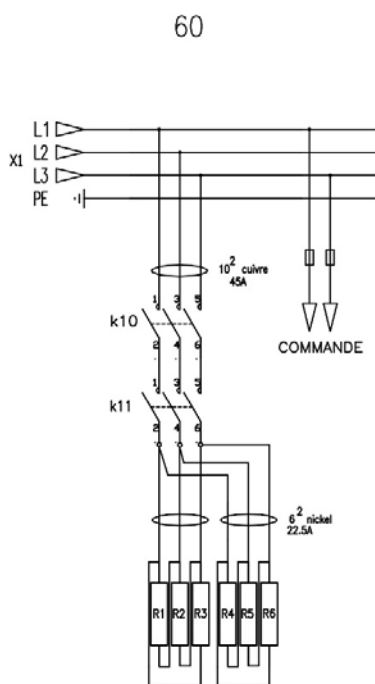
ELECTRIC SCHEMES



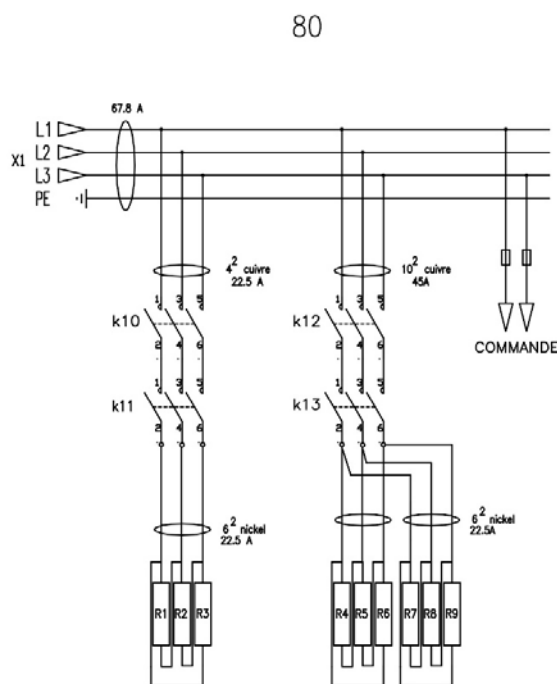
K10/K11	contacteurs 18A 230V
X1	bloca jonction 6mm²
R1/R3	resistances 3000W 230V



K10/K11	contacteurs 40A 230V
X1	bloca jonction 16mm²
R1/R6	resistances 2500W 230V



K10/K11	contacteurs 40A 230V
X1	bloca jonction 16mm²
R1/R6	resistances 3000W 230V



K10/K11	contacteurs 18A 230V
K12/K13	contacteurs 40A 230V
X1	bloca jonction 16mm²
R1/R6	resistances 3000W 230V

SAUTEUSES 35 / 50 / 60 / 80 230V TRI+T

DATE: 05/09/07

DESSIN: RICHARD

SCHEMA: comm.

Indice: B



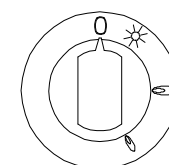
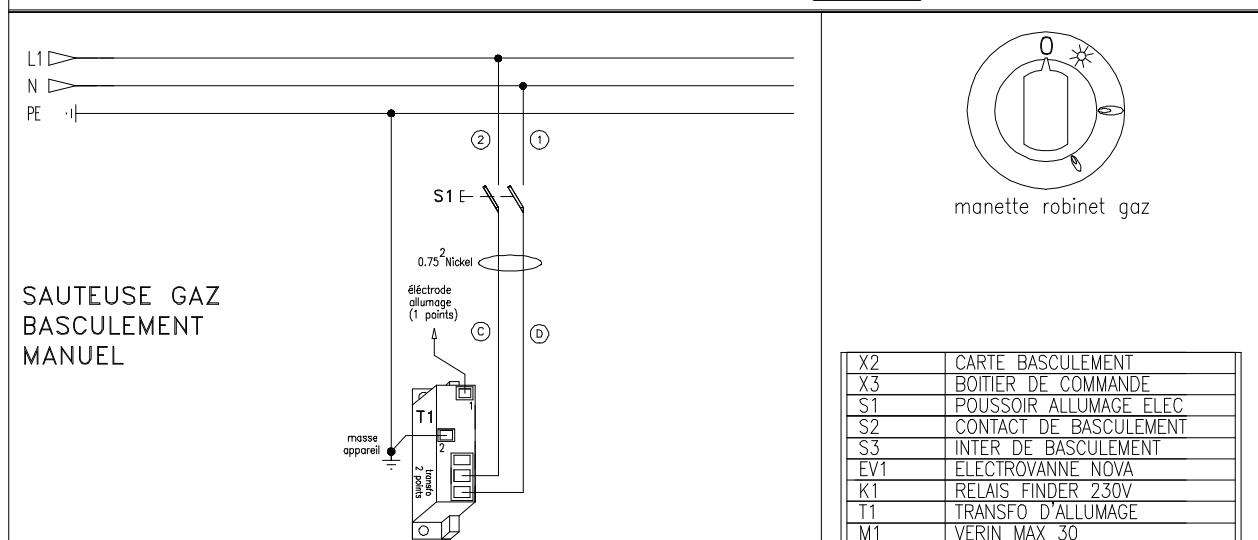
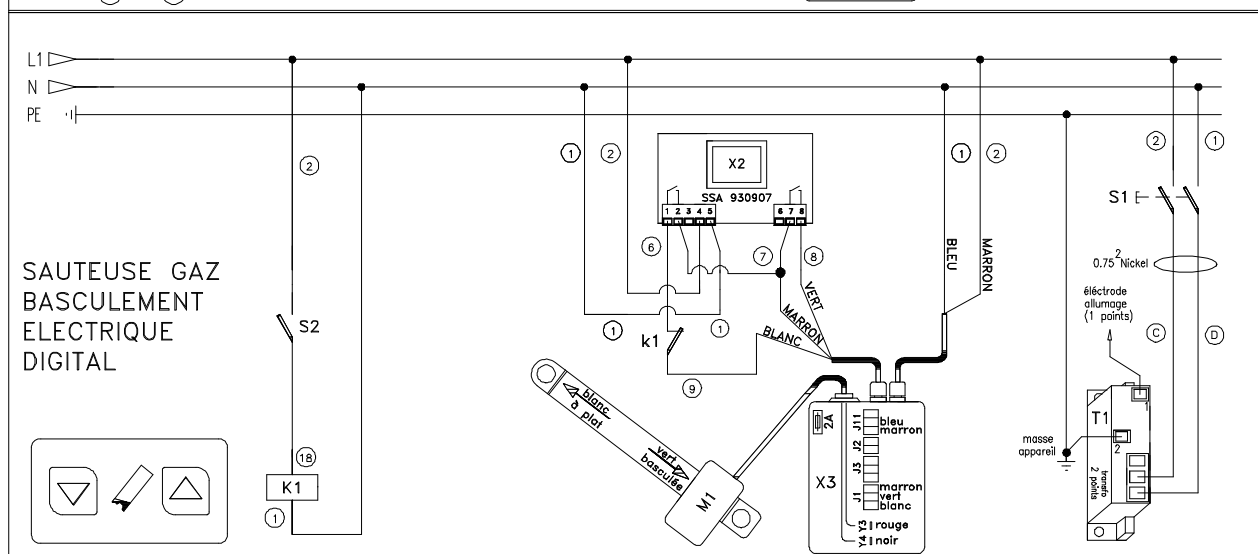
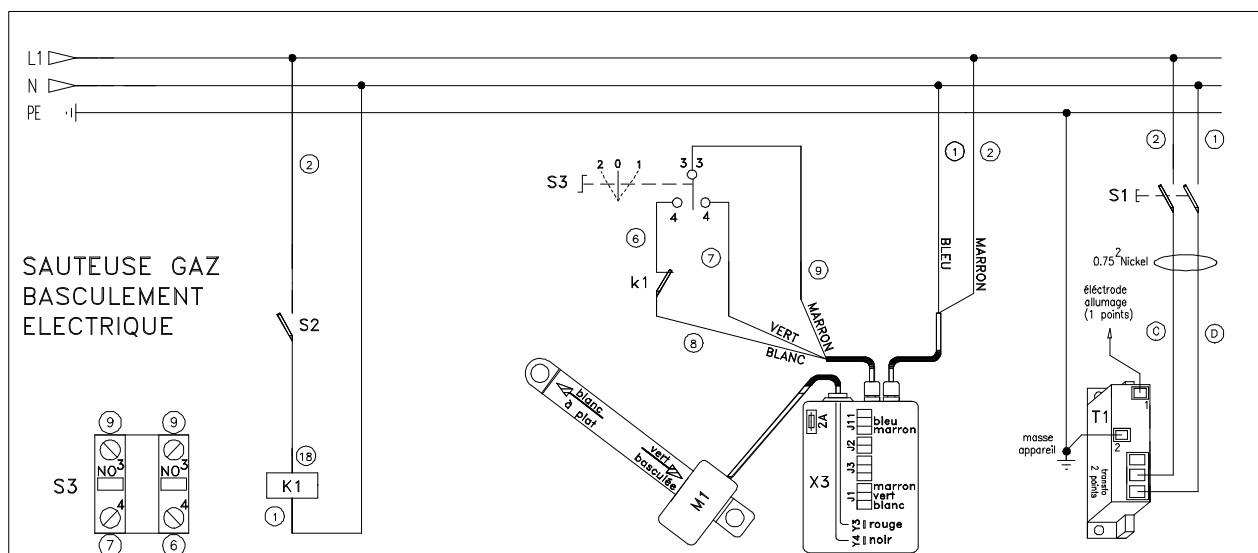
69, avenue des sports
ZI de l'Hippodrome
29195 QUIMPER CEDEX 9
Tel. 02.98.52.06.47

Modifie par: 23/07/13
le:

ArMen

EL295017

ELECTRIC SCHEMES



manette robinet gaz

X2	CARTE BASCULEMENT
X3	BOITIER DE COMMANDE
S1	POUSSOIR ALLUMAGE ELEC
S2	CONTACT DE BASCULEMENT
S3	INTER DE BASCULEMENT
EV1	ELECTROVANNE NOVA
K1	RELAIS FINDER 230V
T1	TRANSFO D'ALLUMAGE
M1	VERIN MAX 30

SAUTEUSE GAZ STANDARD (ROBINET GAZ)

DATE: 05/09/07

DESSIN: RICHARD

SCHEMA: comm.

Indice: C



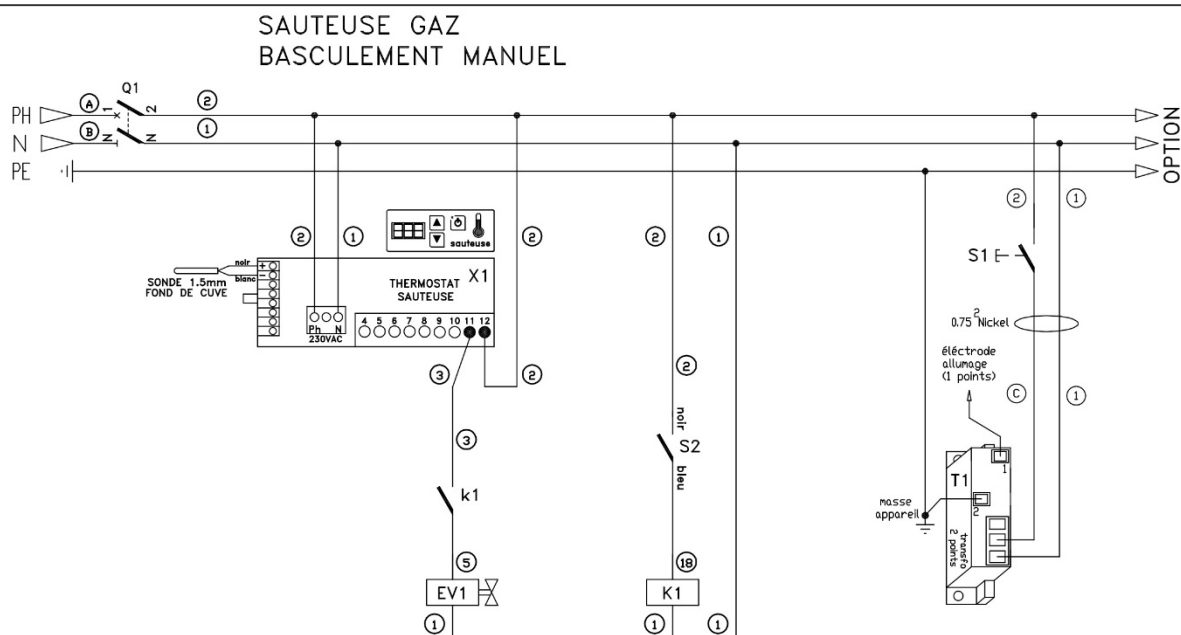
69, avenue des sports
ZI de l'Hippodrome
29195 QUIMPER CEDEX 9
Tel. 02.98.52.06.47

Modifie par: RICHARD
le: 12/07/16

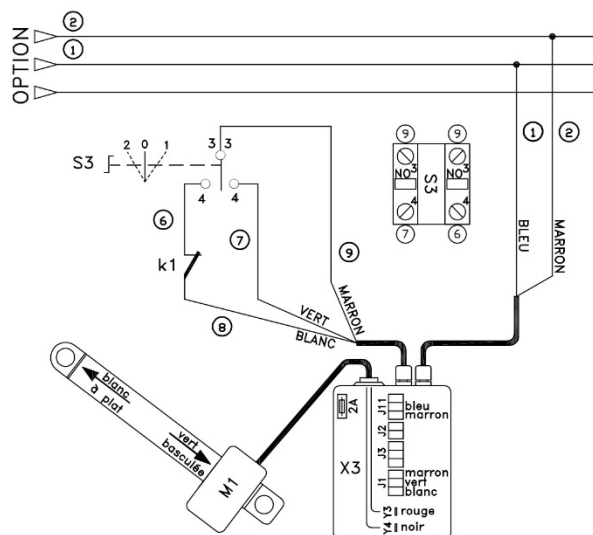
ArMen

EL295023

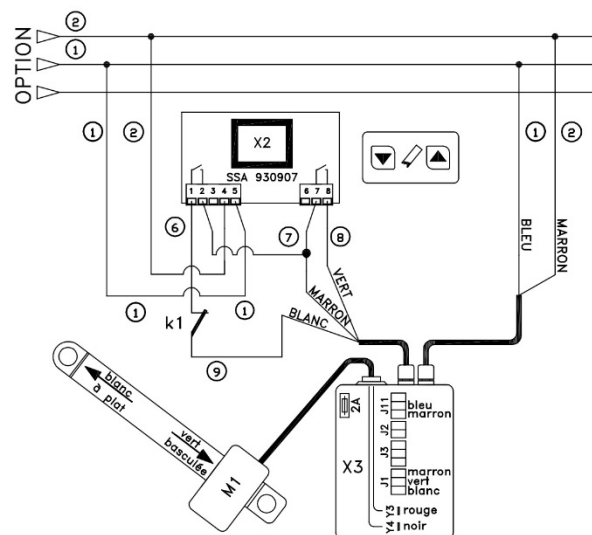
ELECTRIC SCHEMES



OPTION BASCULEMENT
ELECTRIQUE



OPTION BASCULEMENT
ELECTRIQUE DIGITAL



Q1	DISJONCTEUR C 2A (PH/N)
X1	CARTE TH 300°C SAUTEUSE
X2	CARTE BASCULEMENT
X3	BOITIER DE COMMANDE
S1	POUSOIR ALLUMAGE ELEC
S2	CONTACT DE BASCULEMENT
S3	INTER DE BASCULEMENT
K1	RELAIS FINDER 230V
EV1	ELECTROVANNE NOVA
T1	TRANSFO D'ALLUMAGE
M1	VERIN MAX 30

SAUTEUSE GAZ OPTION MODE SAUTEUSE

DATE: 05/09/07

DESSIN: RICHARD

SCHEMA: comm.

Indice: F



5 RUE HARDUN TAZIEFF
29556 QUIMPER CEDEX 9
TEL:02.98.64.77.00

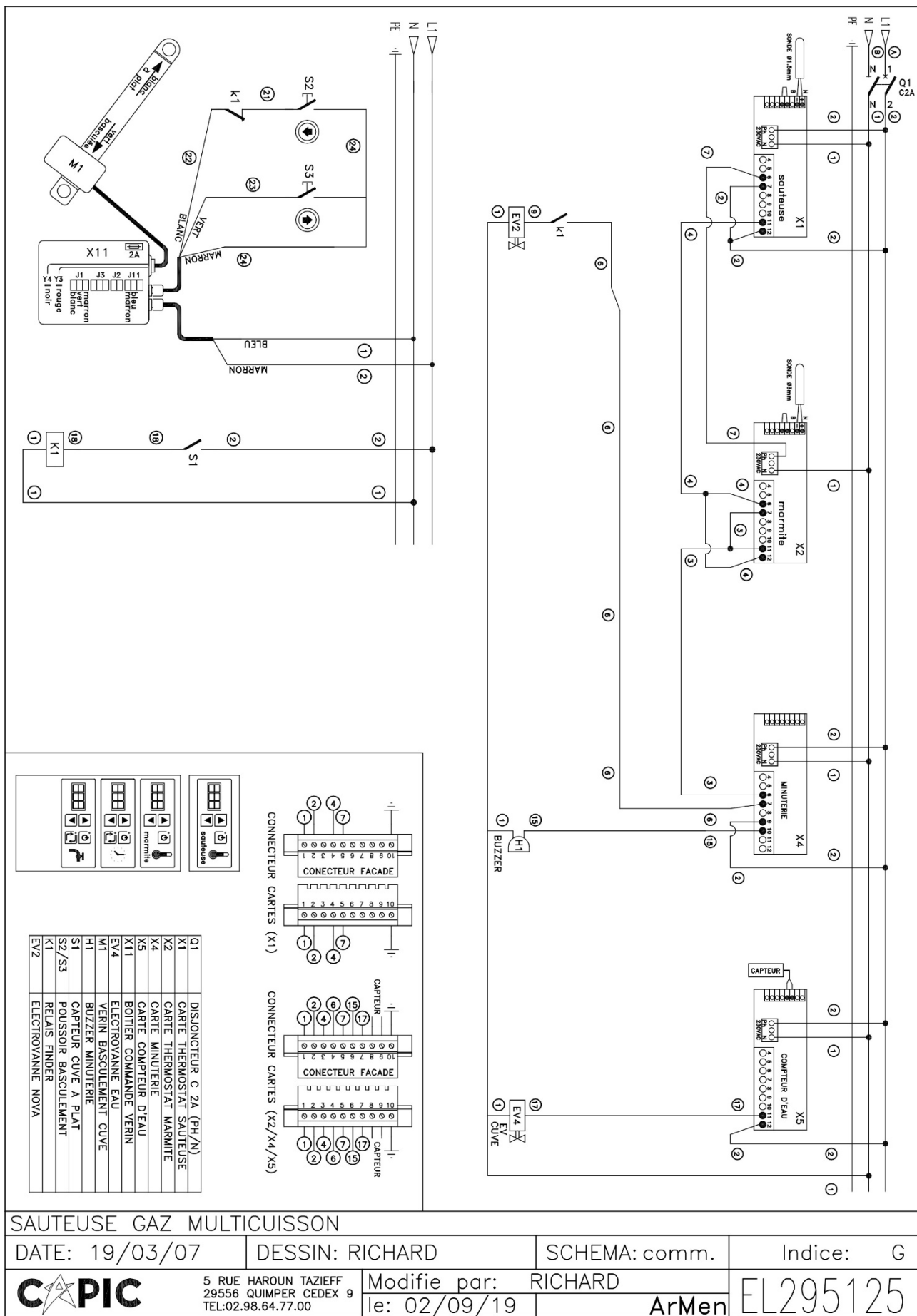
Modifie par: RICHARD

le: 02/09/19

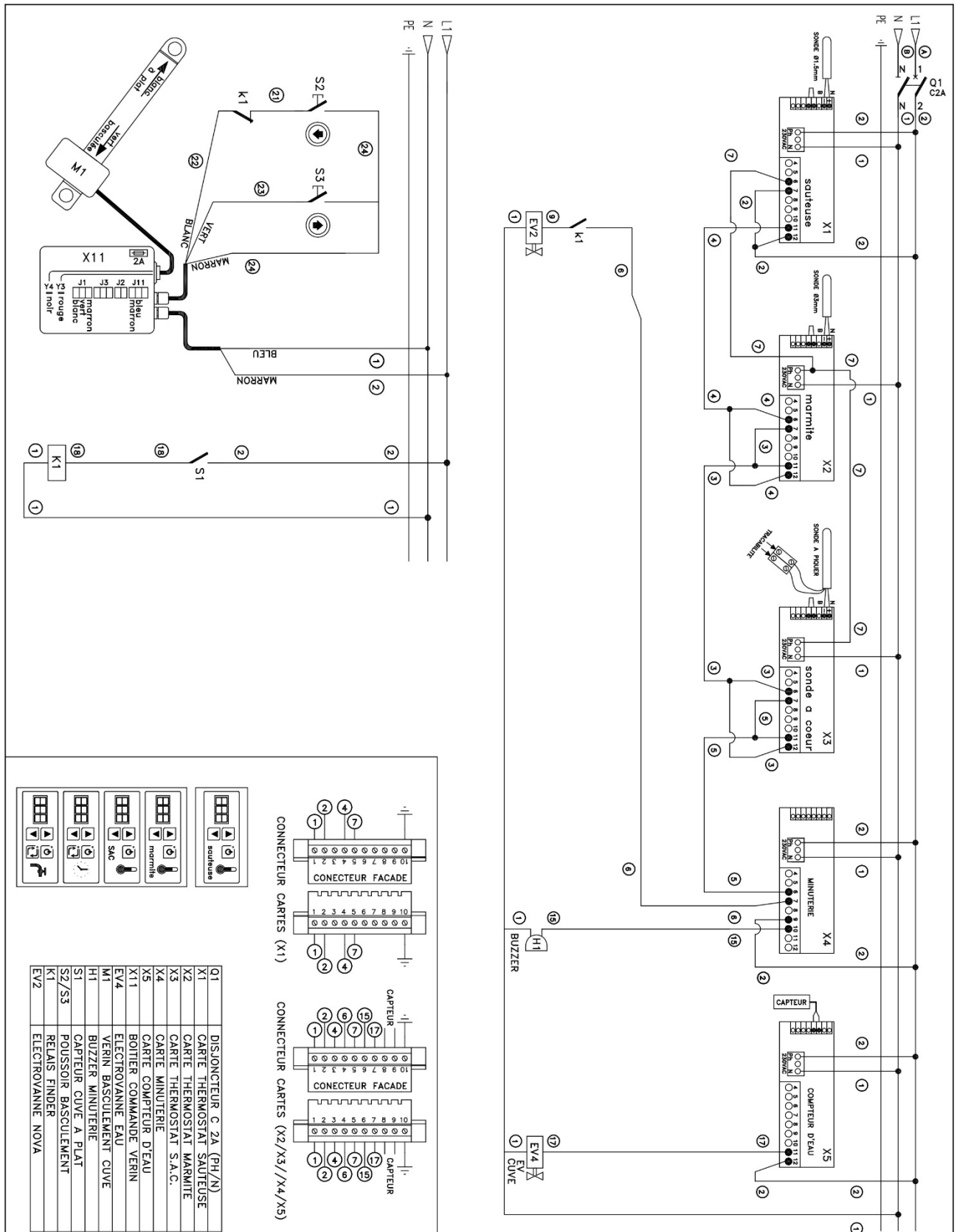
ArMen

FI 295028

ELECTRIC SCHEMES



ELECTRIC SCHEMES



SAUTEUSE GAZ MULTICUISSON SONDE A COEUR

DATE: 11/04/16

DESSIN: RICHARD

SCHEMA: comm.

Indice: F

CAPIC

5 RUE HAROUN TAZIEFF
29556 QUIMPER CEDEX 9
TEL: 02.98.64.77.00

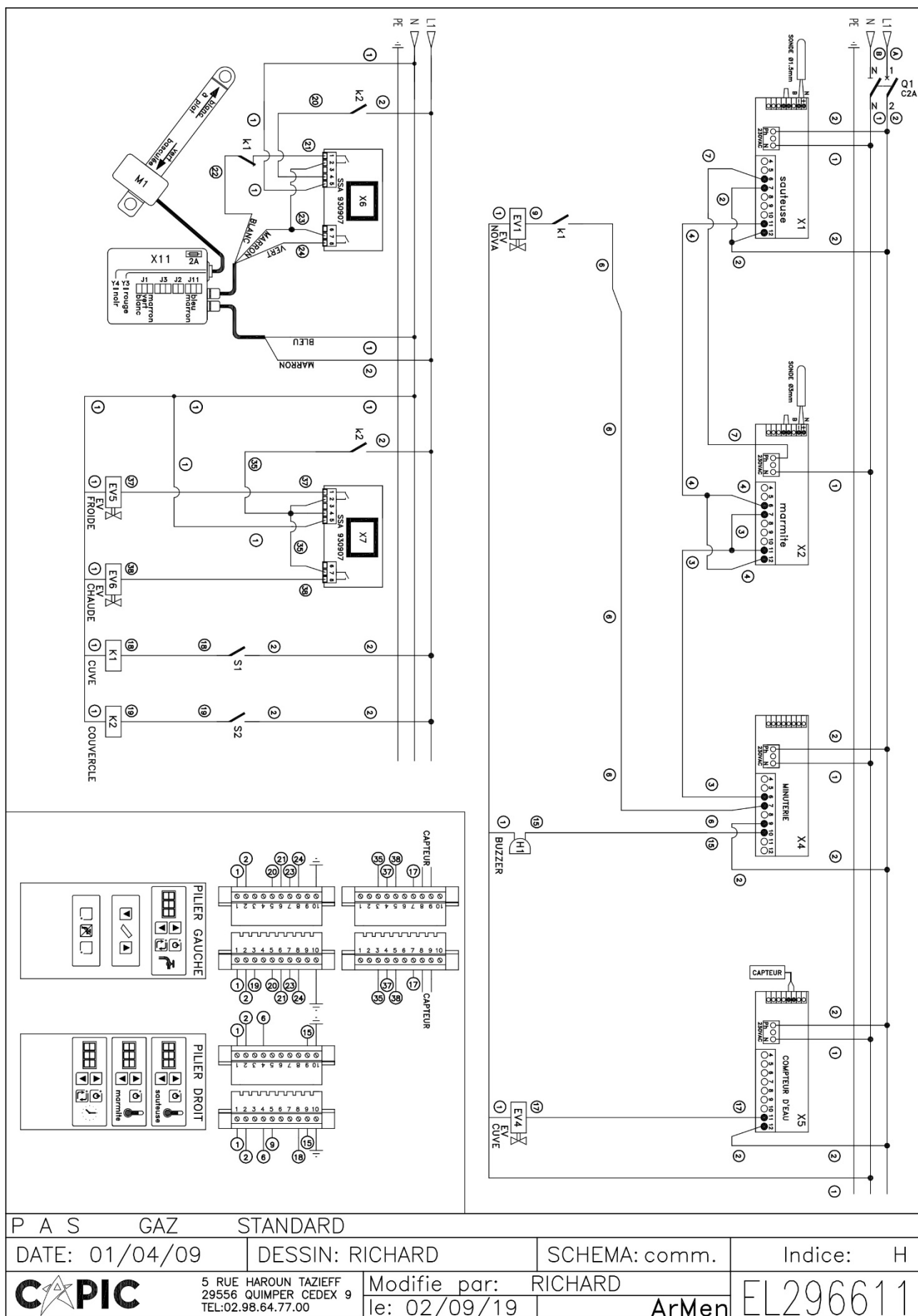
Modifie par: RICHARD

le: 02/09/19

ArMen

EL295128

ELECTRIC SCHEMES



P A S GAZ STANDARD

DATE: 01/04/09

DESSIN: RICHARD

SCHEMA: comm.

Indice: H

CAPIC

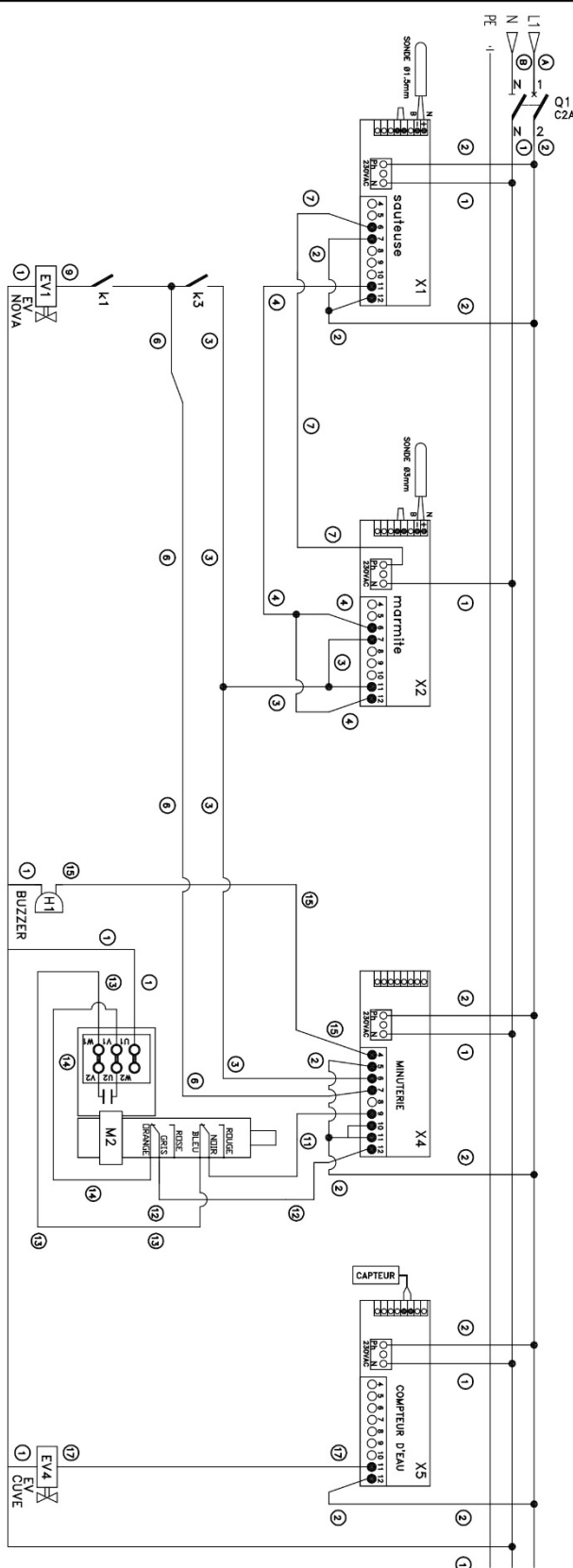
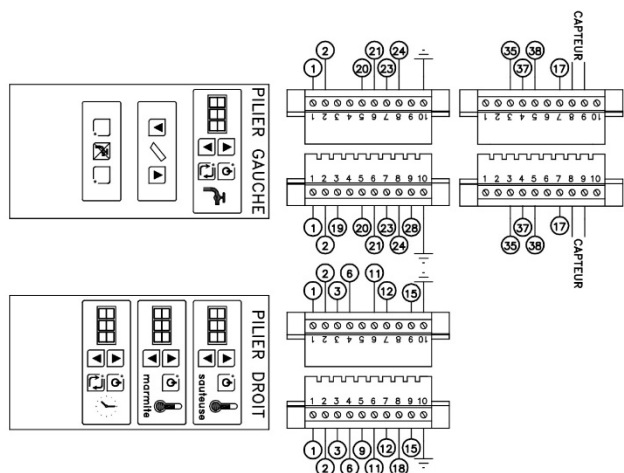
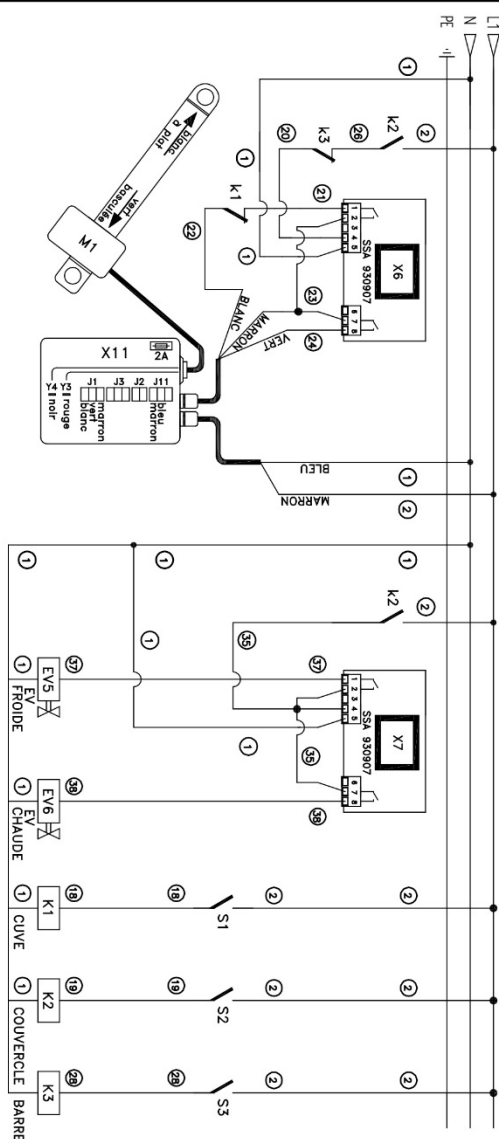
5 RUE HAROUN TAZIEFF
29556 QUIMPER CEDEX 9
TEL: 02.98.64.77.00

Modifié par: RICHARD
le: 02/09/19

ArMen

EL296611

ELECTRIC SCHEMES



P	A	S	GAZ	RELEVAGE
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DATE: 01/04/09

DESSIN: RICHARD

SCHEMA: comm.

Indice: H



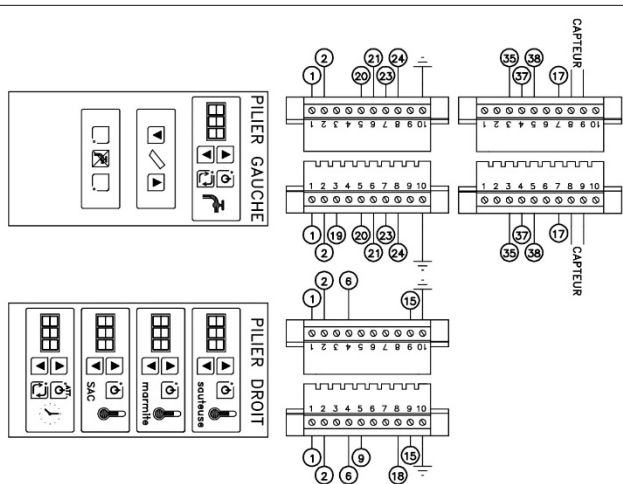
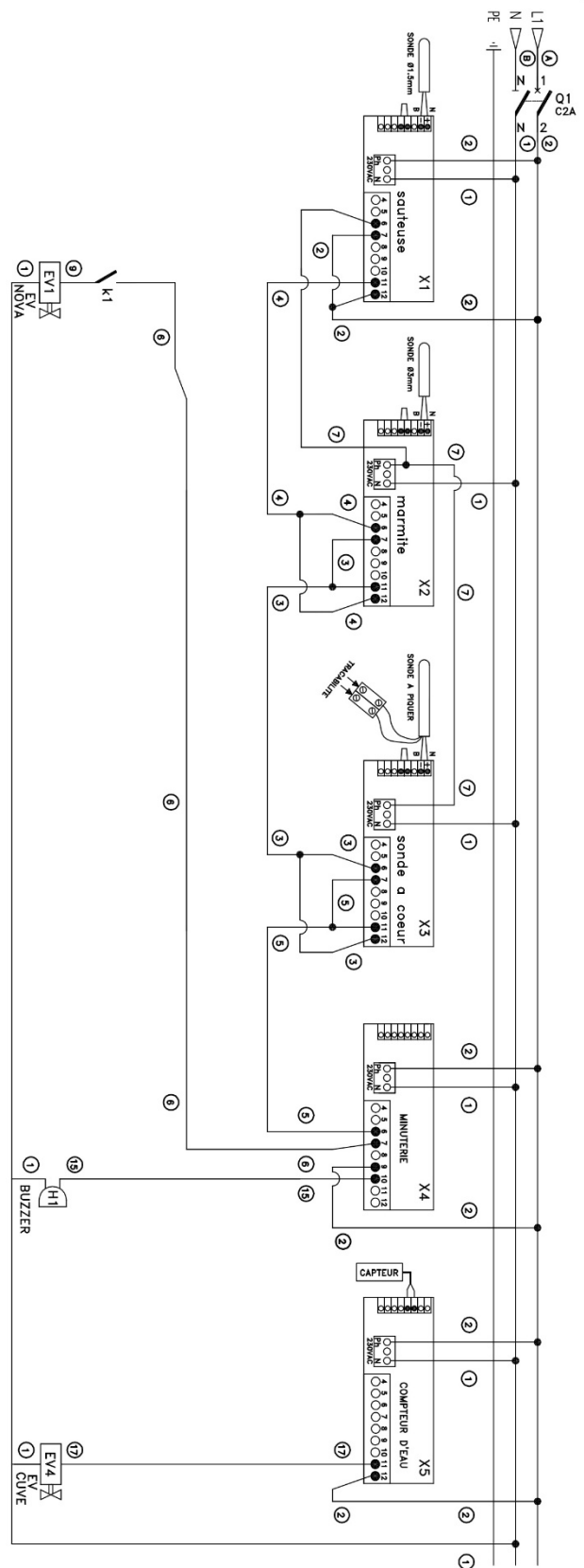
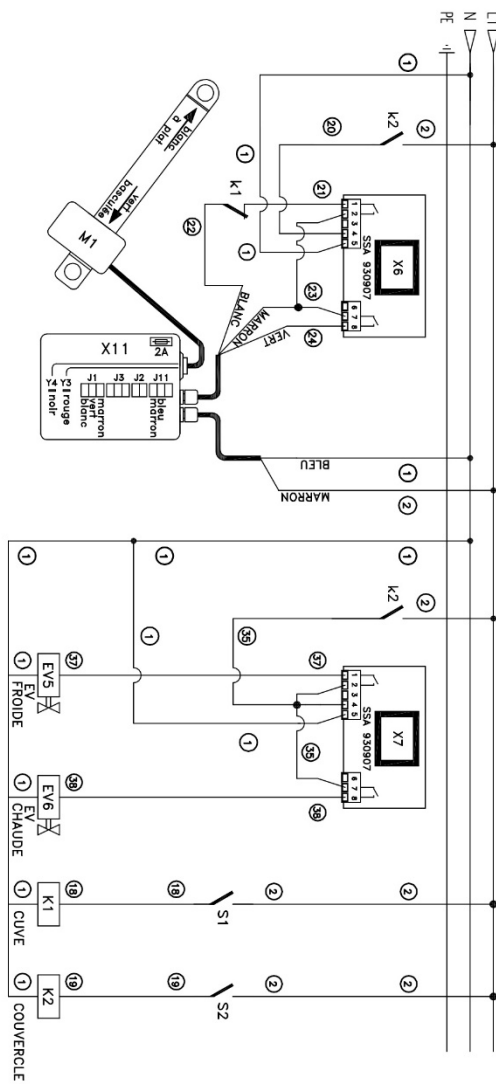
5 RUE HAROUN TAZIEFF
29556 QUIMPER CEDEX 9
TEL:02.98.64.77.00

Modifie par:	RICHARD
le: 02/09/19	

ArMen

EL296612

ELECTRIC SCHEMES



P A S GAZ OPTION SONDE A COEUR

DATE: 02/09/19

DESSIN: RICHARD

SCHEMA: comm.

Indice: A

CAPIC

5 RUE HAROUN TAZIEFF
29556 QUIMPER CEDEX 9
TEL: 02.98.64.77.00

Modifie par:
le:

ArMen

EL296616

ELECTRIC SCHEMES

