



SERIE 700 / 900

INSTRUCTION FOR INSTALLATION, ADJUSTEMENT

GB Electric-heated Bratt Pans

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1 - INSTRUCTIONS FOR INSTALLATION

1.1 Identifying the models

	Serie 700	Serie 900
Braising pan with basin of stainless steel	80313725 5	80314725 5
Braising pan with basin stainless steel and bottom of "compound"	80313735 5	80314735 5

1.2 Technical data

The technical data of these apparatuses are indicated in the attached **Table T1**

2- GENERAL INSTRUCTIONS

Read the instructions of this handbook carefully because they supply important information on installation, use and maintenance safety.

Keep this handbook carefully for any further reference of the various operators. The installation of this equipment must exclusively be carried out by qualified installers according to the manufacturer's instructions and to the safety rules in force.

The Manufacturer declines any liability if these rules are not complied with.

N.B. - This equipment complies with the CEI standard 61-50.

2.1 Installation

- After unpacking, check that the equipment is intact. In case of any doubt, do not operate this apparatus and call immediately a professional engineer.
- Arrange the packing elements far from children, because they can be dangerous.

2.2 Positioning

- The equipment must definitively be installed in the position it occupies in the kitchen, preferably under an exhausting hood for a proper recirculation of air.
- The equipment must be installed only in rooms with a good ventilation.
- The equipment must be positioned at least 10 cm far from any wall surrounding it. In case of fire-proofing, or thermally insulated walls, this distance can also be reduced.
- These braising pans can be installed separately, or assembled with other equipment of our line.
- This equipment is not available in built-in version.

2.3 Assembling

- Remove the protection film from the outer panels. Clean these surfaces from probable residual adhesive using a proper solvent.
- Level the apparatus turning the proper adjustable feet.

2.4 Aligning the equipment (Fig. 2)

Operate as follows:

- Remove the control board of the top.
- Arrange the apparatuses side by side and level at the same height.
- Fasten the apparatuses with the proper screws, as shown in the fig. 2.

2.5 Electrical connections

- The braising pan must be connected to the mains according to the safety rules in force.
- Before connecting the equipment, make sure that the values of its rating plate coincide with those of the mains.

- The power cord must be flexible and its characteristics must not be lower than those of the type insulated with rubber H05RN-F; furthermore it must be protected by a stiff plastic or metallic pipe.

This cable must be connected to the terminal board, as it is shown in the electric diagram; then it must be fastened with the proper cable-clamp.


- A protection circuit breaker, with a contact opening of at least 3 mm, must be mounted before the equipment and near it.

This switch must have a proper capacity (refer to the attached table **T1**) and it must be installed in the permanent electric system of the building. This switch must guarantee a protection against direct and indirect contacts of alive parts and against fault currents to the ground, according to the standards in force (maximum allowable leakage current: 1 mA/kW).

2.6 Grounding and bonding of the equipment

The electrical safety of this equipment is guaranteed when this is connected correctly to an efficient grounding system, as it is provided in the safety rules in force. Therefore, ground the equipment to the general grounding system, through the terminal

marked with  on the terminal board. Moreover, bond the

equipment with the proper screw marked with the symbol .

2.7 Connection to the water system

- Connect the water inlet pipe to the water system inserting a mechanic filter. Furthermore, insert a cutoff cock before the apparatus, in an easily accessible position.
- Before connecting the filter, make the water run for some time to allow the elimination of possible ferrous scales from the pipes.
- The water must be delivered at a pressure ranging from 1.5 to 2.5 bar.

2.8 Draining the basin

Prepare a floor drain in front of the braising pan.

This drain, provided with grating and trap, must meet the draining outlet of the basin so that the basin can directly be discharged as it is lifted.

3 - STARTING

3.1 Checking the operation

- Before starting the equipment, switch on the main power switch installed before the range.
- Follow the instructions of use provided in the specific paragraph.
- Explain the operation of the equipment to the user, referring to the service handbook.
- Check the efficiency of the room ventilation systems.
- If necessary, refer to the paragraph 4 "**Check of some malfunctions**".
- Check whether the data of the rating plate of the equipment correspond to those of the mains.

Warning: during the operation, take extreme care in handling the hot areas of the outer surface

4- CHECK OF SOME MALFUNCTIONS

Some malfunctions can occur during the normal operation of the equipment:

4.1 Heating is not enabled

- The temperature control thermostat is faulty.
- The power controller is faulty (series 900)
- Intervention of the safety thermostat.

- The contactor controlling the resistors is faulty.
- The safety microswitch of heating is faulty, or it is not calibrated correctly.
- There is no power supply.

4.2 Heating is not sufficient

- One or more elements of the heating resistor are faulty.
- A phase of the power supply is missing

4.3 Intervention of the safety thermostat

- The operating thermostat is faulty.
- The contactor is faulty.
- The bulb or the capillary tube of the thermostat are not in the right position.

For the reset of the thermostat, refer to the paragraph 5.1.

4.4 The operation of basin lifting system is difficult or noisy.

- The internal thread is worn-out and must be replaced.
- The moving parts (internal thread, auger, pins, etc...) are not lubricated.

5 - REPLACING SOME COMPONENTS

These operations must be carried out by authorized and qualified professionals.

Before carrying out any repair and/or maintenance operation, disconnect the power supply of the equipment turning off the main switch installed before the range. The sealed components must not be tampered with.

5.1 Resetting and replacing the safety thermostat

Before enabling the safety thermostat again, eliminate the reasons provoking the overheating: examine the functioning of the operating thermostat, the resistors, the position of bulbs and the path of the capillary tubes of thermostats, the operation of the contactor, etc... Then carry out the following operations:

- Remove the right control board.
- Press the red pushbutton of the thermostat.
- Check whether the electric circuit is closed.

Replace the safety thermostat through the following operations:

- Disconnect the main switch inserted before the equipment.
- Remove the control board.
- Extract the bulb from its own sheath applied inside the basin.
- Extract the knob and remove the screws fastening the component to the control board.
- The switch and the operating thermostat are axially assembled through the insertion of a proper connection flange: remove this flange to release the two components.
- Replace the component and reassemble carrying out the same operations backwards.

5.2 Operating thermostat

- Lift the basin.
- Remove the right control board, the right internal side and the frontal panel of the equipment.
- Remove the plate fastening the capillary tubes to the fore structure.
- Remove the bulbs from their seats in the basin.
- Unloose the screws fixing the safety thermostat and remove it.
- Disconnect the electric wiring.
- The switch and the operating thermostat are axially assembled through the insertion of a proper connection flange: remove this flange to release the two components.

- Replace the component and reassemble carrying out the same operations backwards.

5.3 Main switch, power controller (series 900) and warning lights

- Remove the right control board: now the concerned components are accessible.
- The main switch and the thermostat are axially assembled through the insertion of a proper connection flange: remove this flange to release the two components.
- Disconnect the electric wiring of the concerned component.
- Replace the component and reassemble carrying out the same operations backwards.

5.4 Safety microswitch of heating

- Remove the basin lifting crank.
- Remove the left control board.
- Now the component being replaced is accessible; after replacing, calibrate carefully, so that it can enable the heating only when the basin is completely lowered.

5.5 Heating resistors

- Remove the protection case of electrical connections applied under the resistor box, under the equipment.
- Remove the cover and lift the basin.
- Disconnect the electric wiring in the area under the equipment and unscrew the nut fastening the concerned resistor to the basin.
- Unloose the screws that fix the brackets supporting the resistors.
- Extract the resistor and replace it.
- Reassemble carrying out the same operations backwards.

5.6 Contactor

Remove the right control board, so that the component can be accessible.

The contactor is snapped on a proper glide; release it moving the metallic tongue inserted at the base of the contactor.

Then extract the component, disconnect the electric wiring and replace the contactor.

6 - USE AND MAINTENANCE

6.1 Warning

This equipment has been designed for professional aims, therefore it must be operated exclusively by trained personnel.

It must exclusively be used to cook food; consequently any other use is improper.

Before starting the braising pan, clean all its surfaces coming in contact with food, carefully; moreover clean the equipment from the industrial protection grease operating as follows:

- fill the basin with water and degreasing detergent, heat the water to the boiling point for some minutes;
- drain the water from the basin and rinse with clean water.

These braising pans cannot be used as fryers because the temperature of their basin can exceed 230 °C (limit temperature of oils) and oil can burn.

The installation and possible transformation of this equipment for other gas groups must be carried out only by authorized and qualified installers.

In case of troubles, disconnect the main power switch, installed before the equipment.

For any repair, call only authorized After-Sales Service Centres and require original spare parts.

Not complying with these instructions may seriously compromise the safety of this equipment; the manufacturer

declines any liability in case these warnings are not complied with.

6.2 Safety devices

These braising pans are equipped with two safety devices: a safety thermostat and a safety microswitch for the heating.

When the maximum control temperature is exceeded, the safety thermostat disconnects the power supply. In this case, turn off the main power switch, installed before the apparatus, and call the After-Sales Service.

The basin must be arranged in perfectly horizontal position; otherwise the microswitch does not enable the power supply of the heating system.

6.3 Use of the braising pan (fig. 1)

These braising pans are equipped with two control knobs: **MT** of the control thermostat/main switch, **ME** of the power controller (series 900), as well as with a green LED indicating "current on" and a yellow LED indicating "heating enabled".

The knob **MT** of the control thermostat is marked with the following symbols:

0	Heating off
100 - 250	Intermediate temperature values
300	Maximum temperature

The knob of the power controller **ME** (fig. 1) is marked with the following symbols:

0	Heating off
1	Heating resistors with minimum power supply: approximately 10%
2 - 8	Heating resistors with intermediate values of power supply: 20% to 60%
∞	Heating resistors with maximum power supply: they are always connected

- Check that the basin is in horizontal position, otherwise turn the lifting crank to arrange the basin in the right position.

- Turn the knob **MT** to the position corresponding to the desired temperature.

- Turn the knob of power controller **ME** to the properest position, considering that the power sent to the resistors is maximum, when the knob is in the position 8, minimum, when the knob is in the position 1.

The 2, green and yellow, warning lights are on. As the desired temperature is reached, the yellow warning light gets off.

Then reaching the temperature selected with the thermostat knob **MT** will be slower, when the knob **ME** is in the position 1, and faster, when this knob is the position 8 or ∞

6.4 Disconnecting the heating

- Disconnect the heating system turning the knobs **MT** and **ME** (fig. 1) to 0: the green and yellow LEDs get off.

6.5 Disconnecting the equipment in case of fault

- In case of any fault, stop the equipment operation turning the knobs **MT** and **ME** (Fig. 1) to 0.
- Turn off the main power switch, installed before the equipment.
- Call an authorized After-Sales Service Centre

7 - CLEANING AND MAINTENANCE

- Before carrying out any cleaning operation, check that the main power switch, installed before the equipment, is off.

- Wash the surfaces of stainless steel with water and non abrasive detergents, every day; then rinse abundantly and wipe carefully.

- When cleaning stainless steel, never use detergents with abrasive substances, nor steel wool, brushes or scrapers of common steel: in fact, these devices can leave some ferrous residuals generating "rust" on the stainless surface.

- Grease the basin lifting system periodically; two grease nipples are available in the equipment: when removing the left control board, you can find one of these nipples; the other one is accessible when the basin is lifted.

- Clean the floor under the equipment with non corrosive products.

- Do not wash the equipment with water jets.

- When the equipment must not be used for long time, comply with the following instructions:

- Disconnect the main power switch, installed before the equipment.

- Clean all the surfaces carefully.

- Protect the surfaces of stainless steel laying off a light film of white mineral oil with a cloth.

- Ventilate the rooms periodically.

- Check the equipment periodically (at least once a year); this check must be carried out by qualified professional personnel.

- Drawing up a maintenance contract is recommended.

8 - LIST OF SPARE PARTS

- Resistors of 1.2 kW - 230 V, for the models series 700

- Resistors of 2 kW - 230 V, for the models series 900

- Main two-pole switch

- Single-pole thermostat for temperature control

- Safety three-pole thermostat of manual reset

- Safety microswitch of the heating system

- Power controller of 12 A - 230 V (series 900)

- Control knob of thermostat

- Control knob of power controller (series 900)

- Green and yellow warning lights (LEDs)

- Three-pole contactor, coil of 230 V - 50 Hz

T1

Modelli - Modelle Models - Modèles Modellen	Σ kW	A	V	Cavo - Kabel Cable H07RN - F mm²
Serie 700				
8031 37255	7,2	10,4	400V~ 3N	n° 5 x 1,5 mm ²
8031 37355	7,2	10,4	400V~ 3N	n° 5 x 1,5 mm ²
Serie 900				
8031 47255	12	17,3	400V~ 3N	n° 5 x 2,5 mm ²
8031 47355	12	17,3	400V~ 3N	n° 5 x 2,5 mm ²
Serie 700				
8031 37255	7,2	18,1	230V~ 3	n° 4 x 2,5 mm ²
8031 37355	7,2	18,1	230V~ 3	n° 4 x 2,5 mm ²
Serie 900				
8031 47255	12	30,2	230V~ 3	n° 4 x 4 mm ²
8031 47355	12	30,2	230V~ 3	n° 4 x 4 mm ²

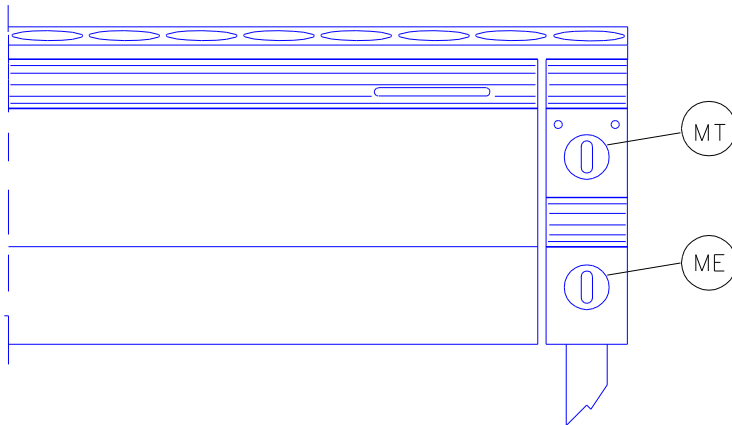


Fig.1 - Abb. 1

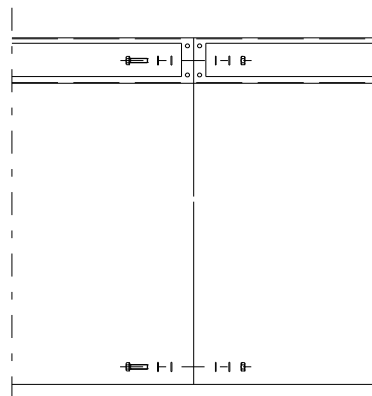
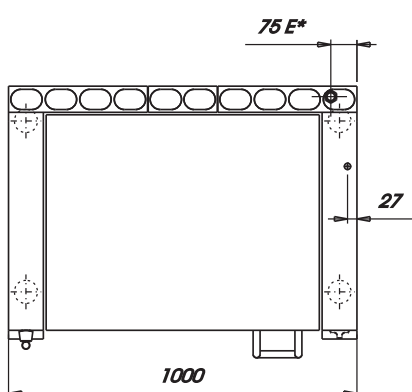
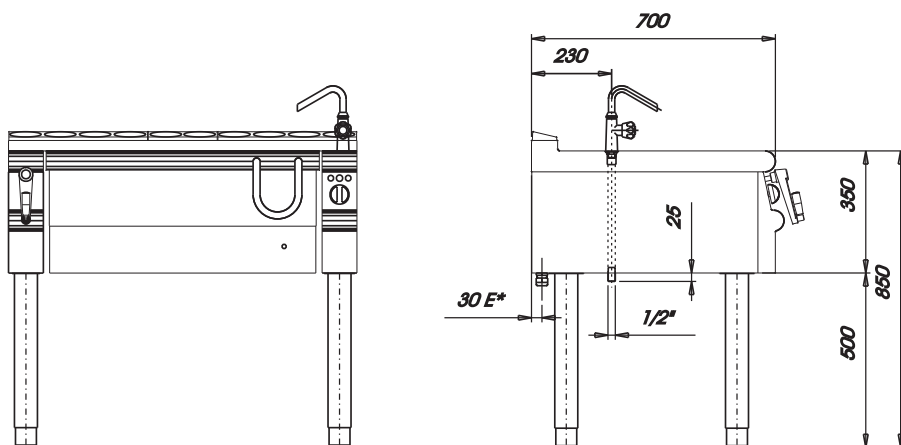
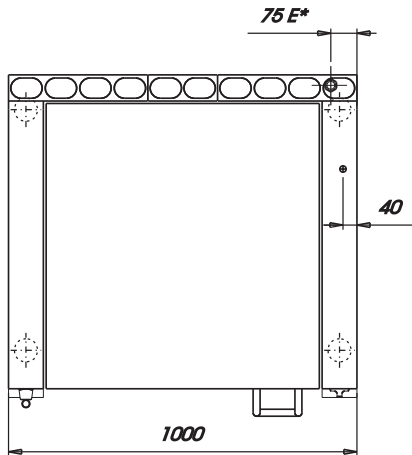
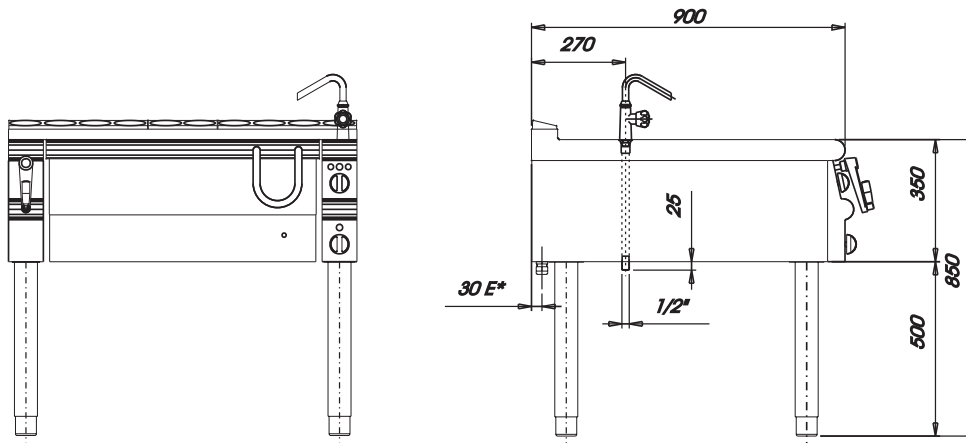
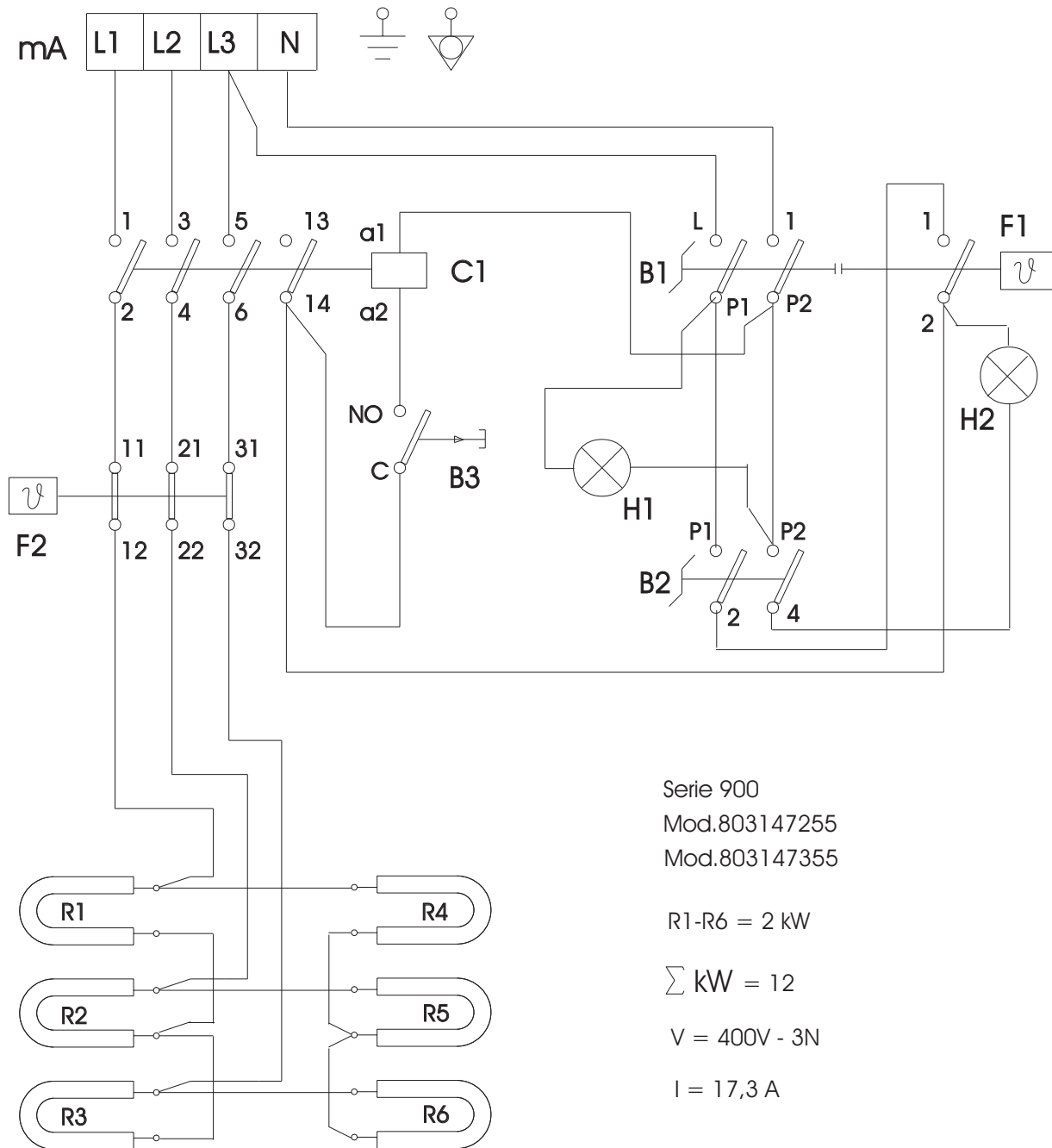


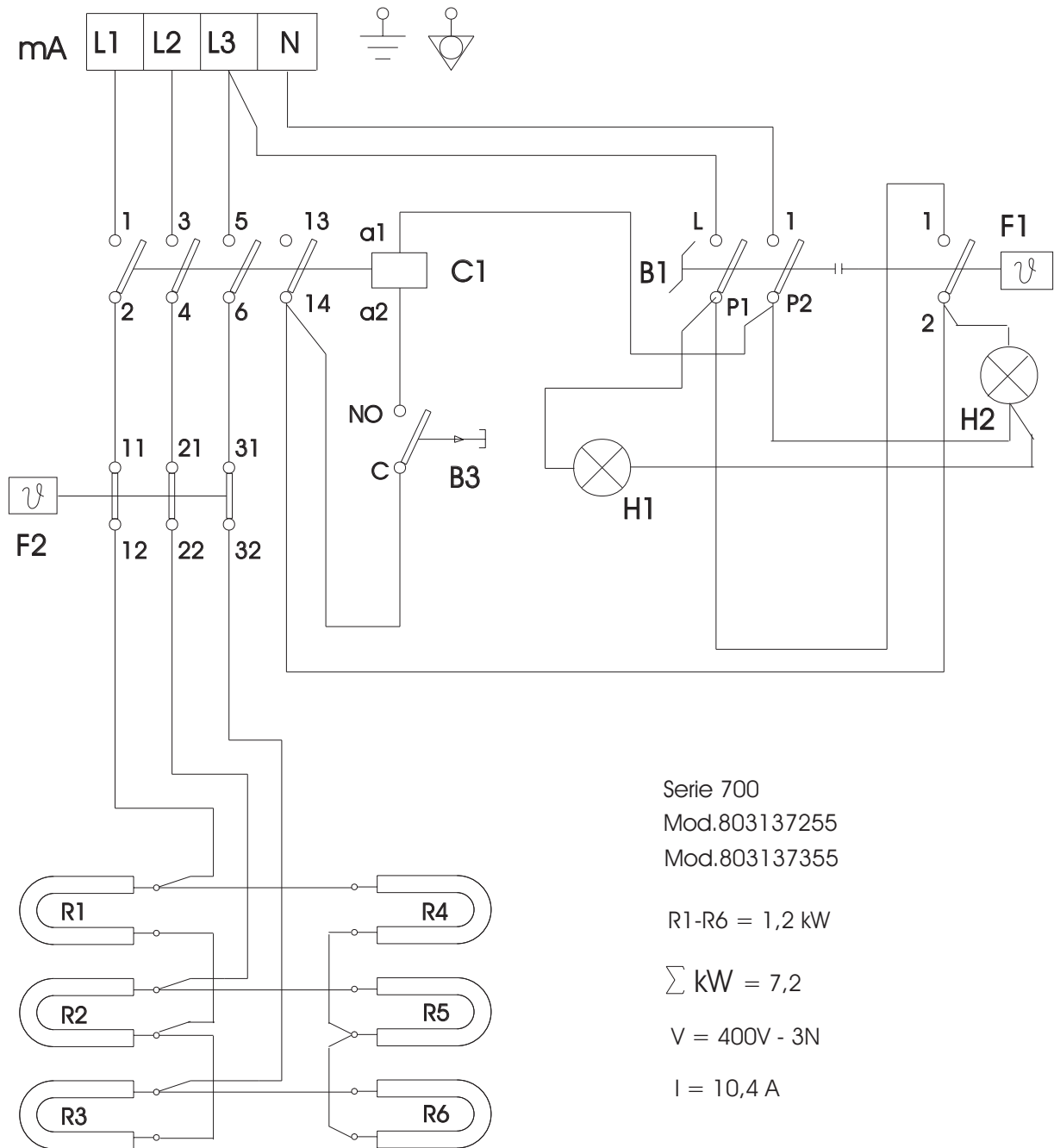
Fig. 2 - Abb. 2



E INGRESSO CAVO ELETTRICO
ELECTRIC POWER CONNECTION BLOCK
NETZANSCHLUBKLEMME
BRANCHEMENT ÉLECTRIQUE*



- B1 Interruttore generale - Main switch - Hauptschalter - Interrupteur general
B2 Regolatore di energia - Energy regulator - Energieregler - Regulateur d'énergie
B3 Microinteruttore - Microswitch - Microschalter - Microinterrupteur
C1 Contattore - Contactor - Luftschutz - Contacteur
F1 Termostato di lavoro - Running thermostat - Thermostat
F2 Termostato sicurezza - Safety thermostat - Temperaturbegrenzer - Thermostat securité
H1 Spia "corr. inserita" - Pilot lampe - Signallampe - Lampe témoin
H2 Spia riscaldamento - Pilot. lampe - Signallampe - Lampe témoin
mA Morsettiera alimentazione - Main terminal board - Anschlussklemme - Borne d'alimentation
R1-6 Resistenze - Heating element - Resistances - Heizkörper



- B1 Interruttore generale - Main switch - Hauptschalter - Interrupteur general
 B3 Microinterruttore - Microswitch - Microschalter - Microinterrupteur
 C1 Contattore - Contactor - Luftschutz - Contacteur
 F1 Termostato di lavoro - Running thermostat - Thermostat
 F2 Termostato sicurezza - Safety thermostat - Temperaturbegrenzer - Thermostat securité
 H1 Spia "corr. inserita" - Pilot lampe - Signallampe - Lampe témoin
 H2 Spia riscaldamento - Pilot. lampe - Signallampe - Lampe témoin
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