INSTALLATION AND USE BOOKLET

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MANUAL DE INSTALACION Y USO
MANUEL D'INSTALLATION ET EMPLOI
INSTALLATIONSHANDBUCH

01
Ed. 0505

REGENERATORS

REGENERATORS / REGENERADORES
FOURS DE REMISE EN TEMPERATURE / REGENERIERGERÄTE

RB 061 - 101 - 141 - 072 - 102 - 142 S/M/E
RP 061 - 101 - 102 S/M/E

SISTEMI DI RIMESSA IN TEMPERATURA, MANTENIMENTO E SERVIZIO

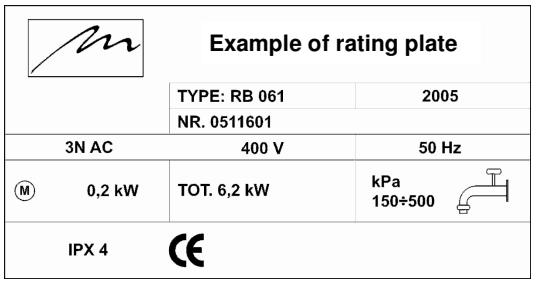
REGENERATION HOT HOLDING SERVICE SYSTEMS
SISTEMAS DE PUESTA EN TEMPERATURA, MANTENIMIENTO Y SERVICIO
SYSTEMES DE REMISE EN TEMPERATURE, CONSERVATION ET SERVICE
SYSTEME FÜR DIE REGENERIERUNG, DAS WARMHALTEN UND DEN SERVICE

CE

GENERAL RECOMMENDATIONS AND TECHNICAL DATA

01 GB
Ed. 0505

GENERAL RECOMMENDATIONS FOR THE INSTALLER



- **Installation, start-up and maintenance of the appliance should be carried outby qualified engineers, licensed fitters or personnel authorised by the manufacturer.**
- Carefully read the recommendations in this instruction booklet, as they provide important advice for safe installation, operation and maintenance.
- Keep this booklet to hand in a safe place for future reference.
- This appliance should be used only for the purpose for which it has been expressly designed, i.e. for regenerating food and/or keeping it warm any other use should be considered incorrect and therefore dangerous.
- After having unpacked the appliance, check that it is in perfect condition. If in doubt, do not use the appliance and contact authorised personnel.
- Do not leave any packing material within reach of children, as it is a potential source of danger.
- Before connecting the appliance, make sure that the data on the rating plate (at the rear towards the bottom) correspond to the mains supply data (electricity and water).
- Special labels show where to position the inlets and outlets.
- In case of failure or malfunctioning, turn off the appliance immediately.

TECHNICAL DATA

REGENERATING					MODEL RANGE	
	+3 ÷ +65°C -18 ÷ +65°C	8/12' 15/20'	TIME	35/40' 60/75'	RB	SUITABLE FOR REGENERATING ON THE CONTAINERS
	+3 ÷ +65°C	12/18'		50/60'	RP	SUITABLE FOR REGENERATING ON THE DISH

Model	Rated voltage [Vac]	Total input [kW]	Amps. [A]	Connecting wire min. section (type H07 RN-F) [mm^2]	Water pressure [kPa]
RB 061	3N - 400	6,2	9	5 x 1,5	150 ÷ 500
RB 101		12,5	18	5 x 2,5	
RB 141		16	23,1	5 x 4	
RB 072		12,5	18	5 x 2,5	
RB 102		16	23,1	5 x 4	
RB 142		23	33,2	5 x 6	
RP 061		3,2	4,6	5 x 1,5	
RP 101		6,5	9,4	5 x 1,5	
RP 102		9,5	13.7	5 x 2,5	

SPECIAL INSTRUCTIONS

- Current regulations require the installation of a multiple pole switch between the appliance and the electrical power supply; the switch must have a contact gap of least 3 mm on each pole.
- A water cut-off cock for the supply of softened water to the humidifier must be fitted.
- **The manufacturer cannot be held liable and declines all guarantee obligations regarding any claims for damages ensuing from bad installation or failure to observe current regulations.**

LAWS, TECHNICAL REGULATIONS AND STANDARDS

Throughout installation it is vital to observe the following requirements:

- **any health and hygiene standards applicable to kitchens and eating places**
- **local and/or territorial building regulations and fire prevention standards**
- **current accident prevention guidelines**
- **the regulations of the electrical power supply company or agency**
- **any other local regulations**

INSTRUCTIONS FOR POSITIONING

- To position counter top appliances it is advisable to use the special stand. If other systems are used, ensure that they are suitable for the weight of the appliance.
- Before positioning the appliance properly, insert the extension water pipes.
- If the walls next to the appliance are of inflammable material, they should be suitably clad.
- Fire prevention regulations must be scrupulously observed.
- The electric wiring must never be under strain. Do not obstruct the suction inlets or heat dispersion outlets; scrupulously follow the installation diagrams.
- Remove the protective film.

INSTRUCTIONS FOR ELECTRICAL CONNECTION AND UNIPOTENTIAL SYSTEM

The electrical safety of this appliance is guaranteed only if it is connected correctly to an **efficient earthing system**, in accordance with current safety regulations. The manufacturer shall not be responsible for any damage caused by failure to earth the installation properly.

The appliance must also be included in a **unipotential system**. Make the connection through the terminal situated on the rear of the appliance, and marked by the relevant symbol, according to current safety regulations.

INSTRUCTIONS FOR WATER CONNECTION

Water connection (excluding models with optional water storage tank)

Water pressure in the mains supply should be between 150 and 500 kPa (as shown in the technical data).
If actual pressure is higher, install a pressure reducer on the pipe leading to the appliance.

Humidifier

The water supply to the humidifier must be softened.
The characteristics of the water must be within the following limits (in order to prevent corrosion, which could damage the appliance).

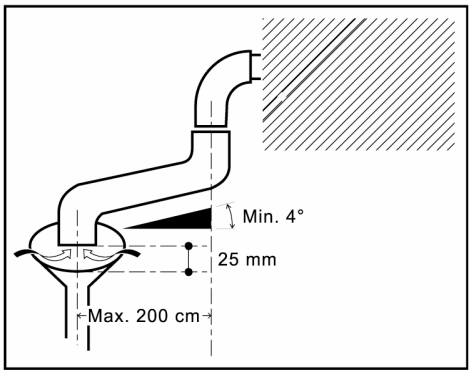
HARDNESS: between 3° and 6° FH inclusive
PH: over 7,5
CHLORIDES: less than 30 ppm

Drainage (excluding models on wheels)

Use a heat-resistant, plastic pipe (not flexible) without loops or kinks, with a maximum length of 2 m and a slope of no less than 4°.

In compliance with current regulations, the drainage piping must not be channelled into a continuous system, while a gap of at least 25mm between the end of the pipe and the tunnel must be ensured.

WARNING! – The drain line, as shown in the drawing, MUST BE outside the perimeter of the appliance. Insert a tunnel (see drawing) to guarantee free flow. THE DIAMETER OF THE DRAIN LINE MUST NOT BE REDUCED.



SAFETY AND CONTROL SYSTEMS

Room safety thermostat	Intervenes in the event of a malfunction of the main temperature regulating thermostat to ensure that the machine room temperature does not exceed the authorised limits
Power circuit protection	A remote control switch protects the power circuit
Auxiliary circuit switch	Fuses positioned next to the terminal board protect the electric circuit

START-UP: RECOMMENDATIONS

When the appliance has been connected, before operating it for the first time, a general check should be carried out as follows:

- **remove** all packing material and protective film
- **make** sure that the vents are not obstructed
- **ensure** that current safety regulations have been observed
- **make sure** that the fan turns freely
- **check** the water connection
- **check** that water flows freely from the drain
- **demonstrate** to the user the different systems available with the appliance, what routine maintenance is required and the correct use of the appliance
- we recommend **advising** the customer to sign a maintenance contract

GENERAL RECOMMENDATIONS FOR THE USER

WARNING! **Read the instructions in the following chapter very carefully. It contains important advice concerning the safe use and maintenance of your appliance. Failure to observe these fundamental rules may compromise your own safety and that of the appliance. The manufacturer declines all responsibility if the original functions of the appliance are altered through mishandling, the installation instructions are not followed, modifications take place or other devices are added.**

- Before leaving the factory this appliance has been tested and set by qualified, specialised personnel to perform at its best.
- Any repair work or re-setting required thereafter must be carried out extremely carefully by qualified persons. For this reason it is therefore recommended that, whenever necessary, the dealer from whom the appliance was bought should always be contacted specifying the problem, the model and the serial number of the appliance.
- The appliance should be operated only by personnel trained in its use.
- The appliance must be under supervision when in operation: remember that some parts will be hot.
- Ask the installation technician for instructions for the correct use of the water softener as imperfect maintenance can cause irreparable damage to the equipment.
- Ask the fitter for all instructions necessary for starting up the appliance correctly, including an explanation of the controls and their functions.
- Before using the appliance for the first time and at the end of every working day, it should be thoroughly cleaned inside (see paragraph “Cleaning and maintenance”).
- Use non-corrosive products (alkaline) for daily cleaning. Do not use abrasive cleaners.
- Avoid any operation which leads to cooking salt being deposited on the steel surfaces of the appliance; should this happen, clean thoroughly and immediately.
- Always switch off the appliance when not in operation and turn off mains supplies (electricity and water).

WARNING! In the event of malfunctioning:

- **switch off the appliance immediately**
- **and cut out and/or turn off all mains supplies (water and electricity)**
- **only call the service centre or an authorised dealer and ask for original spare parts**

CLEANING AND MAINTENANCE

- **Disconnect the appliance from the mains power supply** before carrying out any cleaning operations.
- Before using your new appliance clean out the cavity carefully. Do not use acids or corrosive cleaners, wire wool or brushes to clean either the appliance cavity or the external sides (use warm water with a suitable detergent).
- **Do not wash the appliance with jets of water under pressure.**

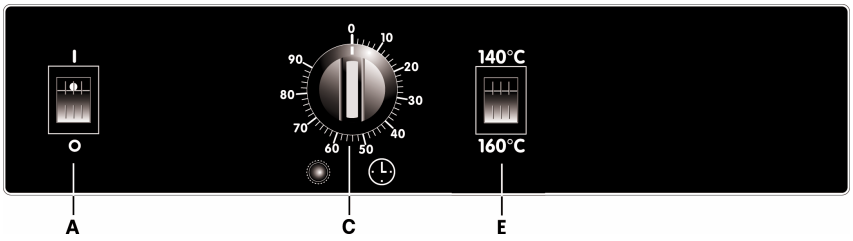
Thorough daily cleaning helps your appliance regenerate and/or keep warm with perfect, trouble-free results. A clean appliance gives problem-free performance:

- the flavour and smell of the food are unaltered
- the appliance works smoothly and does not smoke
- less energy is consumed
- costly, inconvenient maintenance operations are avoided

DESCRIPTION OF CONTROLS vers. S-M

Mod. RB 061 - 101 - 141 - 072 - 102 - 142 S
Mod. RP 061 - 101 - 102 S

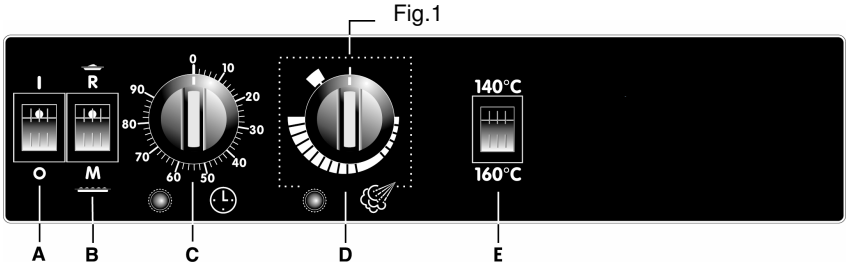
WITH ELECTRO-MECHANICAL CONTROL

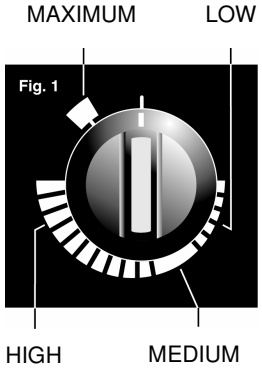


Mod. RB 061 - 101 - 141 - 072 - 102 - 142 M
Mod. RP 061 - 101 - 102 M

WITH ELECTRO-MECHANICAL CONTROL

Fig.1





DESCRIPTION OF CONTROLS (vers. S-M)

A. (vers. S/M) **On/Off switch**
B. (vers. M) **Mode selector switch** for regenerating **R** on plate or keeping warm **M** on plate or tray (thermostat pre-set to 90°C with infinite time)
C. (vers. S/M) **Regenerating time regulation knob**, with warning light indicating operation
D. (vers. M) **Humidity regulation knob**, with warning light indicating operation. It is advisable to regulate on the "medium humidity" area (Fig. 1)
E. (vers. M) **Regenerating temperature selector switch 140/160°C**. It is advisable to put to 140°C for normal regeneration and to 160°C for regenerating fried food.

OPERATING METHODS (vers. S)

Regenerating

- Press the On/Off switch **A** and pre-heat by turning knob **C** (recommended time 10/15')
- The appliance is now ready to carry out a regenerating cycle
- Use knob **C** to set the required time. (A buzzer will warn the operator at the end of every cycle)

OPERATING METHODS (vers. M)

Regenerating

- Press the on/off switch **A** and pre-heat (button **E** on 160°C) by turning knob **C** (recommended time 10/15')
- The appliance is now ready to carry out a regenerating cycle
- Select the regenerating temperature with button **E**. Use knob **C** to set the required time. (A buzzer will warn the operator at the end of every cycle)

RECOMMENDATIONS DURING OPERATION (vers. S-M-E)

- **The appliance should always be pre-heated before introducing the product**
- **Open the door during operation as little as possible**

DESCRIPTION OF CONTROLS vers. E

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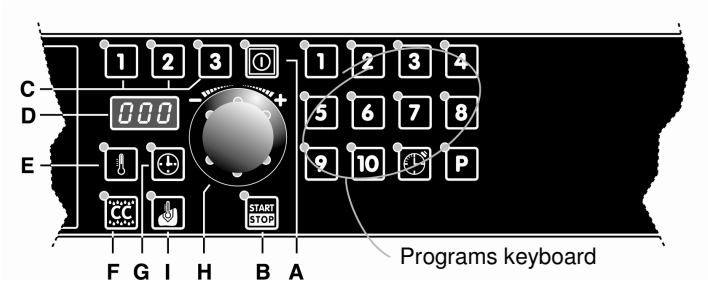
Mod. RB 061 - 101 - 141 - 072 - 102 - 142 E
Mod. RP 061 - 101 - 102 E



1 Keeping warm at 90°C

2 Soft regenerating

3 Hard regenerating

WITH ELECTRONICAL CONTROL WITH PROGRAMS KEYBOARD

DESCRIPTION OF CONTROLS (vers. E)

- **A. ON/OFF switch**
- **B. START/STOP key**
- **C. Keeping warm or regenerating mode programming keys**
- **D. Display**
- **E. Temperature selection key**
- **F. Humidity selection key**
- **G. Time selection key**
- **H. Increase/decrease knob**
- **I. Core probe on/off key (On request)**

OPERATING METHODS (vers. E)

Preheating
Switch on the appliance by pressing key **A**.
To pre-heat, press key **E** and regulate the temperature to 90°C using knob **H** for keeping warm or 140°C for regenerating; using key **G** and knob **H** set infinite time (INF). Then press key **B**, START.

Keeping warm or regenerating
Select one of the pre-set programming keys **C** and press: the relative indicator light comes on; then press key **B** to start. The actual oven temperature normally appears on the display. To see pre-set temperature, humidity and time values, just press the relative keys **E, F, G**.
After 5 seconds the actual oven temperature appears again on the display (On request would be possible to personalize the control panel and the display: the temperature of the core probe, elapsed time starting from initial cooking cycle, remaining time to end the cooking cycle)

Pre-set program changes (Buttons "C")

Program changes for **1** **2** **3** must be performed when the equipment is off.

Simultaneously press: **1** and START STOP.

As soon as **CAL** appears, release the buttons and **P-O**, will appear on the display. Turning the **H** knob moves to the next parameter **P-1** and so on. By pressing the button ⏻ the value assigned to the parameter is displayed.

Turn the **H** knob to increase or decrease the value assigned to the parameter. The appropriate parameters to modify are set on the side.

To save new values press START STOP

Par.	Set Point:	Prg	
P17	Program temperature	1	90
P42	Program time	1	inf
P43	Program humidity	1	40
P18	Program temperature	2	140
P44	Program time	2	60
P45	Program humidity	2	60
P19	Program temperature	3	160
P46	Program time	3	60
P47	Program humidity	3	0

Using a program that is not pre-set
After preheating, a regenerating or keeping warm program other than the pre-set ones may be carried out:

- select the temperature value required using key **E** and knob **H**
- set the percentage humidity value using key **F** and knob **H**
- lastly, in the same way set the time value using key **G** and knob **H**
- now press key **B** to start

Buzzer
A buzzer will warn the operator at the end of every cycle with set time

Optional: water tank (only for RB-RP models M-E versions)
In models fitted with this optional, whenever the water tank empties, in the E version, the writing **H_2O** appears on the display and a buzzer warns the operator, while in the M version, a buzzer warns the operator. It is advisable to fill the tank immediately to prevent the product from drying

Programming

Regeneration in sequence on single shelves with different regenerating times

Operation: After having set a regenerating programme, the multiple buzzer may be activated, allowing the operator to use a specific regenerating time for each shelf.

Example: introduce the product to be regenerated onto shelf 1 (at the top), press button 1, set the required time. Then introduce another product onto shelf 2, press button 2 and set another time, and so on. When the time set on 1 has elapsed, a buzzer and the subsequent blinking light indicate the fact. Take out the product and press button 1 to turn off, and so on.

Sequence of stored programmes in relation to time of service

Programming: With the appliance not in operation, upon pressing key **P**: the display panel will indicate the word “PAS” and the relative indicator light starts blinking. You have 20” to enter the password; if this time has elapsed, press **P** again.
Key in the password by pressing keys **1**/**2**/**3**/**4**/**8**; the indicator light of key **P** stops blinking and remains on. Now press key **1** and enter the required time, temperature and humidity values for the product to be regenerated. Then press key **1** again.
Storage of data is complete when all the indicator lights and the display go out, except for indicator light P, which remains on.
Repeat the procedure with other keys and other data to be stored. At the end, press key **A**; the indicator light of key P goes out and the appliance is ready to carry out the regenerating programme stages.

Operation: Identify the program according to the products by pressing the relative keys: e.g. **1**/**3**/**7** indicator lights are lit, then introduce the product with the longest time and press the start key **B**. The indicator light related to the first product blinks; a buzzer and a blinking light indicate the moment of introduction in sequence of the subsequent products.
Different products may be regenerated in this way, all programmed to be ready at the time of service.
The regenerating stage may be followed with a heated holding stage by manually setting the time (INF) or by introducing this stage into the programming.

Core probe (optional)

The models with these functions inbuilt allows the operator either to complete a holding or regeneration cycle, controlled both from the set temperature probe into food. Once the set temperature to the food has been reached and sensed by the probe, the cycle terminates.

In cases that the requirement is to hold the food once the regeneration cycle has been terminated than the setting prior to the regeneration cycle should be: set the temperature to the core probe and time infinite “INF”; start the appliance with key **B** (START/STOP).

Clima chef (optional)

This mode has a double function, it can be used: when standard model, this mode controls only the amount of humidity injected in the chamber and does not control automatically the exit of humidity from vent; in this model the vent is manually controlled.

When the model is required with autoclima (optional) than this mode controls both, the injection and venting out of humidity.

AUTODIAGNOSTIC AND FAULTS (available only with RB and RP models with electronic controls)

ERRORS	CAUSE
ER1	Malfunction of temperature probe of the cooking chamber. Contact the Technical Service of Assistance
ER2	Malfunction of temperature probe (on request) controlling the automatic humidity of the cooking chamber
ER3	Temperature core probe malfunctioning (on request)
H_2O	Water reservoir empty. This will follow with an acoustic sound, if cycle chosen needs humidity
od	Open door