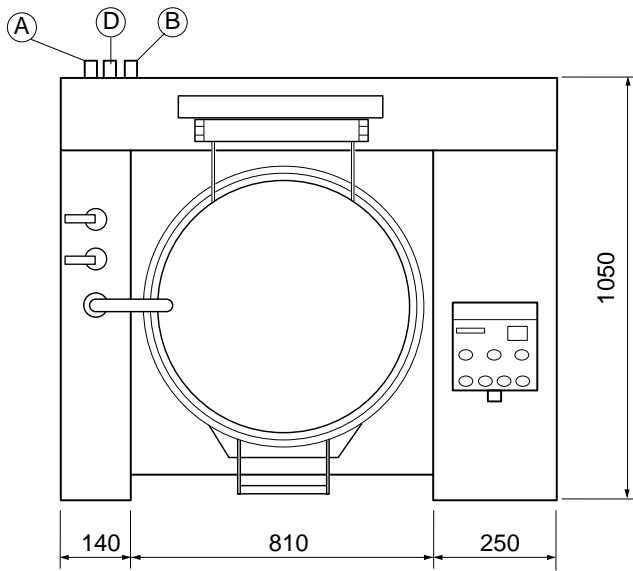
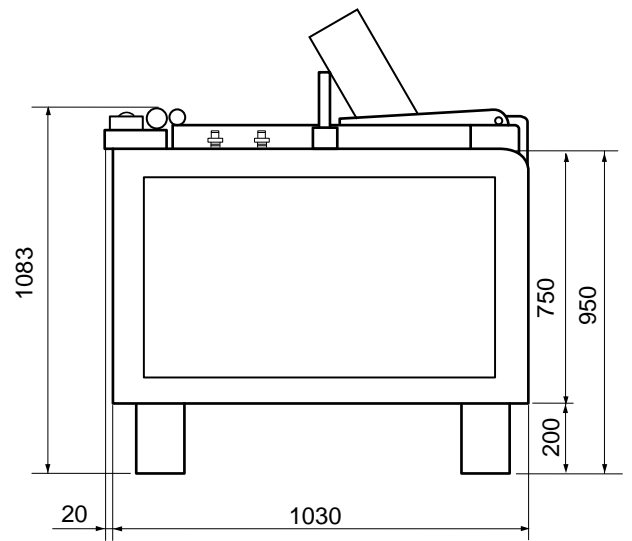
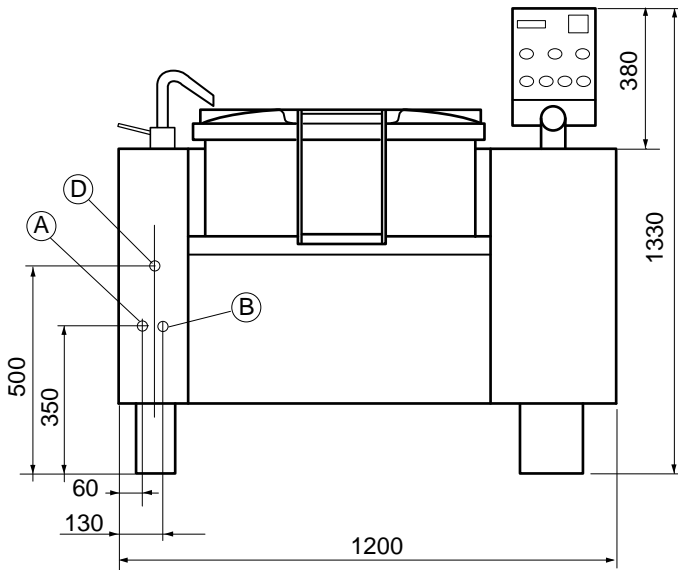

INSTALLATION, OPERATION AND MAINTENANCE
INSTALLATION, GEBRAUCH UND WARTUNG
INSTALLATION, EMPLOI ET ENTRETIEN
INSTALLAZIONE, USO E MANUTENZIONE
INSTALACION, USO Y MANTENIMIENTO

BR100 E
100 LITRE ELECTRICALLY-HEATED TILTING BRATT PAN

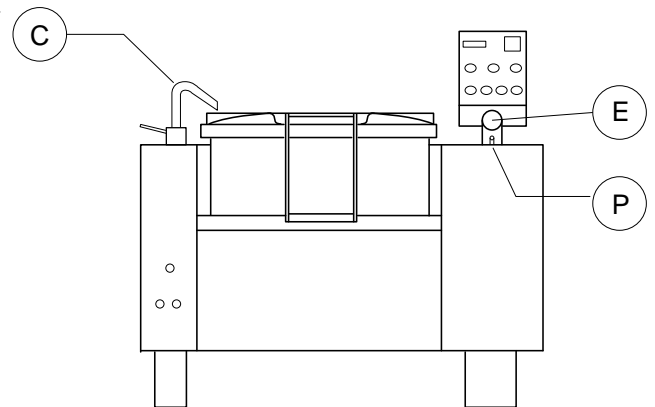




Mod. 291 201

Fig. 1

- A = COLD WATER INLET $\varnothing 1/2"$ UNI ISO7/1
- B = HOT WATER INLET $\varnothing 1/2"$ UNI ISO7/1
- D = ELECTRICAL CABLE INLET



- C = Water spout
- A = Hot water tap
- B = Cold water tap
- E = Emergency stop button
- P = Blade control lever

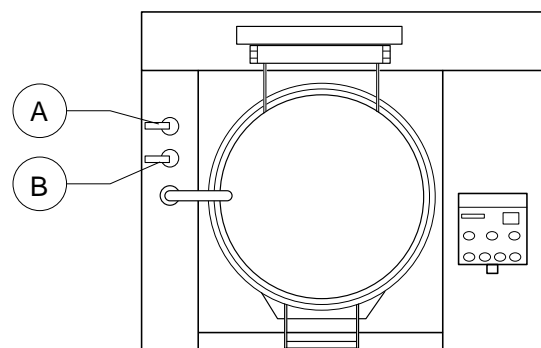


Fig. 3

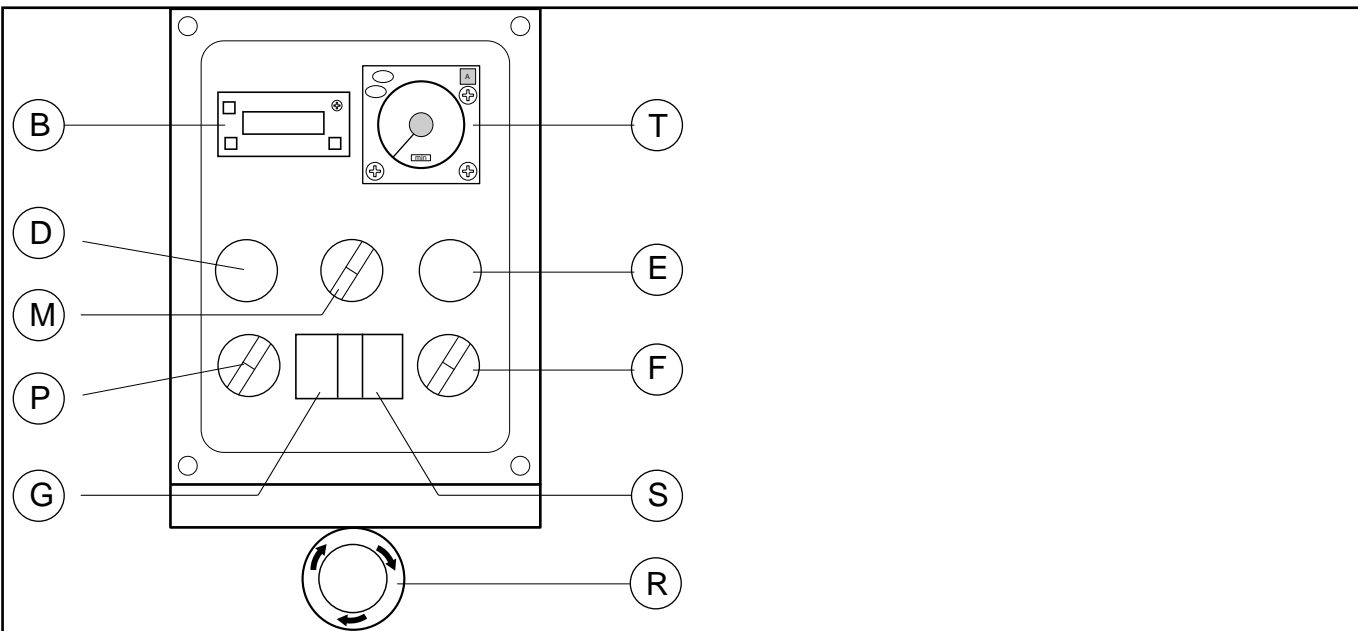


Fig. 4

- B - Thermostat
- D - Pan lowering button
- M - Mixer rotation selector
- P - Main luminous switch "O/S"
- G - Power unit OFF button
- T - Timer
- E - Pan tilt button
- F - Automatic/manual cooking time selector
- S - Power unit ON button
- R- Emergency stop button

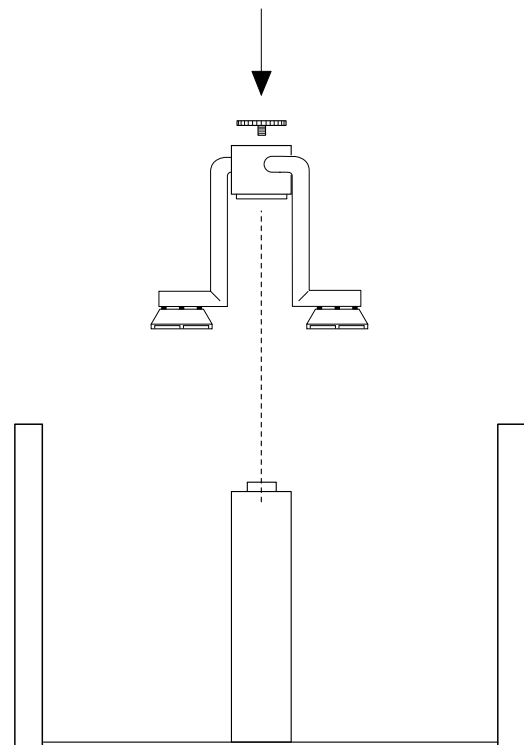


Fig. 5

IMPORTANT 05

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IMPORTANT

- Read this manual carefully as it provides information on how to install, operate and service the appliance in safety.
- Install the appliance in accordance with current applicable legislation.
- This manual must be kept with the appliance for future reference. If the appliance is sold or moved to new premises, make sure that the manual is kept with the appliance so that the new user and installer can refer to operating instructions and safety warnings.
- The appliance is intended for professional use and must be used by trained personnel only.
- This appliance must be used solely for its intended purpose, i.e. for cooking braised or stewed meat, sauces, stewed vegetables or other kinds of stews, omelettes, risottos, soups, mashed potato and polenta. All other uses are to be considered inappropriate.
- **Do not use the appliance without water.**
- **Do not use the appliance as a fryer** as the temperature at the bottom of the pan would exceed 230°C, with the danger of the oil catching fire.
- It is advisable to take out a service contract for regular checks (once a year).
- Have repairs performed by an authorised technical service centre and ask for original spare parts to be used.
- Do not wash the appliance with water jets.
- Turn the appliance off (electricity - water) in the event of malfunction or poor operation.
- The manufacturer will accept no responsibility for personal injury or damage to property caused by failure to observe the installation, operation or maintenance instructions or by inappropriate use of the appliance.

I. INSTALLATION INSTRUCTIONS

1. DATA PLATE

The data plate is located underneath the control panel on the right-hand side of the machine.

2. TECHNICAL SPECIFICATIONS

- | | |
|---------------------------------------|---------------|
| • Pan capacity | 110 l |
| • Water inlet fitting UNI ISO 7/1 | R 1/2" |
| • Rated thermal capacity | 9 kW |
| • Power supply voltage | 380...400V~3N |
| • Power consumption | 10 kW |
| • Frequency | 50 Hz |
| • Hydraulic system operating pressure | 80 bar |
| • Weight | 350 kg |

3. STORAGE AND TRANSPORT

3.1 STORAGE

Store in a covered area with temperature between -10 and 50°C and relative humidity no higher than 95%.

3.2 TRANSPORT

The appliance is packed in a wooden crate and can be transported using pallet-moving equipment.

4. INSTALLATION

4.1 PLACE OF INSTALLATION

- The appliance must be installed in adequately ventilated premises.
- Connect the appliance in accordance with the regulations in force (Health and Safety at Work Act, 1974; Codes of Practice BS 6173, 1982; The Building Regulations, 1985; The Building Standards Regulations, 1981).

4.2 POSITIONING

For space requirements and connection dimensions refer to the technical specifications and figures shown at the beginning of this instruction manual.

The appliance is suitable for stand-alone operation only.

The distance between the appliance and the rear and left walls

must be at least 10 cm. If it is less than this, thermal insulation must be fitted over flammable materials.

The appliance must be positioned at least 80 cm from the right wall to allow adequate space for maintenance.

Make sure that the appliance is level.

4.3 CONNECTION TO WATER SUPPLY (Fig. 1)

The appliance must be supplied with tap water in accordance with current applicable legislation at a pressure of 150-300 kPa (1.5-3 bar). The following points are also essential for correct installation:

- Install a mechanical filter and a shutoff tap between the water inlet pipe and the mains water supply.
- Before connecting the filter, allow a certain amount of water to drain out to empty the supply pipe of metal deposits.

4.4 ELECTRICAL CONNECTION

Check electrical supply voltage, power and frequency on the data plate.

The power supply cable must have characteristics not inferior to rubber insulated type H05RNF with size 5x6 mm². It must be protected by a metal or rigid plastic pipe.

The cable must be connected to the terminal board as shown on the electrical wiring diagram provided with the appliance.

To gain access to the terminal board:

- Take off the left-hand side panel (4 screws).
- Take off the electrical panel box lid (4 screws).
- Connect the cable to the terminals marked as L1-L2-L3-N PE and secure them with the cable clip.

The electrical power line must be fitted with a residual current circuit breaker with suitable characteristics and a contact breaking distance of at least 3 mm.


This circuit breaker must be installed in the building's permanent electrical system in the immediate vicinity of the appliance.

While the machine is running, the power supply voltage must not vary from the rated value by more than ±10%.

The appliance must be earthed. For this purpose the earth wire must be connected to the terminal marked PE on the terminal board inside the appliance.

Make sure that the pump motor on the left-hand side of the appliance turns in the correct direction (remove left-hand panel: 4 screws).

4.5 BONDING SYSTEM

The appliance must be connected to a bonding system using the terminal marked by the symbol () near the cable clip. The size of the bonding wire must be at least 10 mm².

6. SAFETY DEVICES

The appliance is fitted with the following safety devices:

- Thermal relay to protect motor and control circuit. Press button R to reset.
- 6A fuse Fb4 for transformer secondary winding.
- 2A fuse Fb3 for transformer primary winding.
- 25 A fuse Fb2 to protect heating element power supply.
- 3 x 6A fuses Fb1 (aM) to protect motor power supply. The components listed above are located in the electrical system box on the right-hand side of the appliance.

7. FUNCTIONAL CHECK

- Start the appliance as described in the operating instructions.
- Instruct the user on how to operate and service the appliance with the help of the instruction manual. Pay particular attention to the warnings to be followed for correct use.

8. MAINTENANCE

Before carrying out any maintenance work close the water taps and disconnect the electrical power supply.

All components requiring maintenance can easily be reached simply by removing the panels.

Refer to the wiring diagram when replacing fuses.

9. FAULTS AND REMEDIES

Faults may arise even when the appliance is used correctly.

- THE MIXER BLADES DO NOT TURN OR THE PAN DOES NOT TILT

Possible causes:

- Fuse blown: check.
- Electric power supply failure.
- Insufficient oil in the hydraulic power unit.
- One or more solenoid valves have jammed.
- The oil has overheated.
- The oil contains impurities.
- Lid or tilt limit switch contacts activated.

- THE TEMPERATURE CANNOT BE ADJUSTED

Possible causes:

- Thermostat bulb damaged.
- Faulty thermostat.

- THE COOKING TIME CANNOT BE ADJUSTED

Possible causes:

- Faulty timer.
- Electrical power supply failure.

10. REPLACING COMPONENTS

The hydraulic system on the appliance is supplied with fluid for use of type: ISOVG 46.

Fluid used: REINACH EHT 14 or equivalent.

N.B.: Release the pressure before carrying out work on the hydraulic circuit.

The following components can be replaced:

- By removing the right-hand side panel (4 screws): power unit, double-acting cylinder, valves, hydraulic tap, oil, limit switches.
- By removing the left-hand side panel (4 screws): water pipes and taps.
- By opening the electrical panel: fuses, transformer, relays, thermal contactor, mixer timer.
- By opening the control panel (4 screws): thermostat, cooking timer selector and buttons. Free the components from their connectors and fasteners, change them, then refit in the reverse order.



WARNING:

Surfaces marked with this symbol are at high temperatures: do not touch.

II. OPERATING INSTRUCTIONS

1. INSTRUCTIONS FOR THE USER

The appliance is intended for professional use and must be used by trained personnel only.

Warnings

- Read this manual carefully as it provides information on how to install, operate and service the appliance safely.
- This manual must be looked after carefully for future consultation by operators.
- The appliance must be installed by trained personnel only. If any fluid (even a small quantity) leaks from the hydraulic system, call the technical service centre to remedy the problem. This fluid must be collected and not allowed to escape into the environment.
- For repairs call a technical service centre that has been authorised by the manufacturer and ask for original spare parts to be used. Failure to do this may affect the safety of the appliance.
- This appliance must be used solely for its intended purpose, i.e. for cooking braised or stewed meat, sauces, stewed vegetables or other kinds of stews, omelettes, risottos, soups, mashed potato and polenta. All other uses are to be considered inappropriate.
- **Do not use the appliance without water.**
- **Do not use the appliance as a fryer.**

WARNING!

- Press the emergency stop button E (fig. 3) in the event of danger: this stops all moving parts and turns off the pan heating element.
- The appliance has hot surfaces marked by a label.
- **Take care when emptying the pan as the contents can reach high temperatures.**
- **Do not place your hands inside the pan while the appliance is turned on.**

• Before using the appliance for the first time, clean all traces of industrial grease from the pan as follows:

- Fill the pan with water and ordinary detergent and bring to the boil for a few minutes.
- Empty the pan and rinse thoroughly with clean water.

2. OPERATION

2.1 FILLING THE PAN WITH WATER (Fig.3)

To fill the pan with the quantity of water required for cooking, proceed as follows:

- Swivel the spout of tap C away from the pan.
- Raise the lid completely.
- Direct the nozzle inside the pan.
- Open tap A (hot water) and B (cold water). When the pan is full, close the taps and return the nozzle to its initial position.

2.2 TURNING THE APPLIANCE ON

Turn the appliance on by turning the main switch P (fig.4) to the ON position "I".

2.3 SETTING THERMOSTAT B TEMPERATURE (Fig. 4)

- Press the "set" key
- Use the \wedge \vee keys to set the desired temperature.

2.4 SETTING THE COOKING TIME (Fig. 4)

- Turn selector F to manual or automatic.
In **manual** mode the cooking time is set by the **operator**.
In **automatic** mode the cooking time is regulated by the **timer**.
When the set cooking time has elapsed the heating element goes off and a luminous signal lights up on the timer.
- Set the timer by turning the knob.

2.5 MIXER

- Turn lever P (Fig. 3) to adjust the speed of rotation.
- Turn selector M (Fig. 4) to manual or automatic.
- In manual mode the blades always turn in the same direction.
- In automatic mode the blades turn alternately in opposite directions.

- Press start button G or stop button S (Fig. 4) to start or stop the hydraulic pump.

2.6 PAN TILT

Before tilting the pan:

- Turn off the heating elements.
- Stop the mixer using knob P (fig. 3).
- Lift the lid.
- Press button E (Fig. 4) to tilt the pan.
- When button E is released the pan will stop moving instantly.
- Press button D (Fig. 4) to return the pan to its normal position.

2.7 TURNING OFF (Fig.3)

To turn the heating elements off, turn selector P to the 0 position.

At the end of operation:

- Turn the control knobs to the stop position "0" (zero).
- Turn off the electric switch installed up-line of the appliance.
- Close the water taps.

2.8 TURNING OFF IN EVENT OF MALFUNCTION

In the event of a malfunction, turn the appliance off as follows:

- Turn off the automatic electrical power switch installed up-line of the appliance and close the water taps.
- Call the technical service centre for assistance from personnel who have been trained and authorised by the manufacturer.

3. CLEANING AND MAINTENANCE

- The pan must be cleaned with the power supply turned off and the pan in the tilted position.
- Always disconnect the electrical power supply before carrying out any cleaning or maintenance work.
Remove the mixer as shown in figure 5.
- Clean the pan as follows:
 - Wash the stainless steel surfaces daily using lukewarm soapy water, then rinse with plenty of clean water and dry carefully.
 - When cleaning stainless steel under no circumstances use cleaning products containing abrasive substances or wire wool, scouring pads, brushes or ordinary steel scrapers as they can leave metal residues liable to cause rusting.
- Observe the following precautions during extended periods of disuse:
 - disconnect the electric power supply;
 - close the water taps located up-line of the appliance;
 - wipe all stainless steel surfaces vigorously using a cloth moistened slightly with vaseline oil to apply a protective film;
 - Periodically (at least once a year) the appliance should undergo a general inspection. For this purpose we recommend taking out a service contract.

WARNING

- Do not use water jets to wash the appliance.
- Do not use products containing chlorine (sodium hypochlorite, hydrochloric acid, etc.) to clean steel parts, even diluted.
- Do not use corrosive substances (e.g. hydrochloric acid) to clean the floor underneath the appliance.

ELECTRICAL COMPONENTS

- Fuses
FB" 10.3x38 32A
- Heating element contactor KM2
Tipo DILOM 24/50
- Heating elements
R1 750W - R2 500W
- Thermoregulator
ELIWELL Model EWPC 902
- Selector
SN 1E + BN + C10 + C20