

Tilting boiling pan

ProThermetic

PBOT electric



therma*line*

EN Installation and operating manual *



*Original instructions

599A1AK00 - 87.8020.01- 2021.06

Foreword



Read the following instructions, including the warranty terms before installing and using the machine.

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The installation, use and maintenance manual (hereinafter Manual) provides the user with information necessary for correct and safe use of the machine (or “appliance”).

The following must not be considered a long and exacting list of warnings, but rather a set of instructions suitable for improving machine performance in every respect and, above all, preventing injury to persons and animals and damage to property due to improper operating procedures.

All persons involved in machine transport, installation, commissioning, use and maintenance, repair and disassembly must consult and carefully read this manual before carrying out the various operations, in order to avoid wrong and improper actions that could compromise the machine's integrity or endanger people. Make sure to periodically inform the user regarding the safety regulations. It is also important to instruct and update personnel authorised to operate on the machine, regarding its use and maintenance.

The manual must be available to operators and carefully kept in the place where the machine is used, so that it is always at hand for consultation in case of doubts or whenever required.

If, after reading this manual, there are still doubts regarding machine use, do not hesitate to contact the Manufacturer or the authorised Service Centre to receive prompt and precise assistance for better operation and maximum efficiency of the machine. During all stages of machine use, always respect the current regulations on safety, work hygiene and environmental protection. It is the user's responsibility to make sure the machine is started and operated only in optimum conditions of safety for people, animals and property.



IMPORTANT

- The manufacturer declines any liability for operations carried out on the appliance without respecting the instructions given in this manual.
- The manufacturer reserves the right to modify the appliances presented in this publication without notice.
- No part of this manual may be reproduced.
- This manual is available in digital format by:
 - contacting the dealer or reference customer care;
 - downloading the latest and up to date manual on the web site;
- The manual must always be kept in an easily accessed place near the machine. Machine operators and maintenance personnel must be able to easily find and consult it at any time.

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A WARNING AND SAFETY INFORMATION

A.1 General information

To ensure safe use of the machine and a proper understanding of the manual it is necessary to be familiar with the terms and typographical conventions used in the documentation. The following symbols are used in the manual to indicate and identify the various types of hazards:



WARNING

Danger for the health and safety of operators.



WARNING

Danger of electrocution - dangerous voltage.



CAUTION

Risk of damage to the machine or the product.



IMPORTANT

Important instructions or information on the product



Read the instructions before using the appliance








Clarifications and explanations

- This appliance is to be intended for commercial and collective use, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., not for continuous mass production of food. Any other use is deemed improper.
- Only specialised personnel are authorised to operate on the machine.
- This appliance must not be used by minors and adults with limited physical, sensory or mental abilities or without adequate experience and knowledge regarding its use.
 - Do not let children play with the appliance.
 - Keep all packaging and detergents away from children.
- Do not store explosive substances, such as pressurized containers with flammable propellant, in this appliance or close to the appliance
- Do not remove, tamper with or make the machine “CE” marking illegible.
- Refer to the data given on the machine’s data plate “CE” marking for relations with the Manufacturer (e.g. when ordering spare parts, etc.).
- When scrapping the machine, the “CE” marking must be destroyed.

A.2 Personal protection equipment

Summary table of the Personal Protection Equipment (PPE) to be used during the various stages of the machine's service life.

Stage	Protective garments 	Safety footwear 	Gloves 	Glasses 	Safety helmet 
Transport	—	●	○	—	○
Handling	—	●	●	—	—
Unpacking	○	●	●	—	—
Installation	—	●	● ¹	—	—
Normal use	○	○	○	○	—
Adjustments	—	○	—	—	—
Routine cleaning	○	●	● ¹⁻²	○	—
Extraordinary cleaning	○	●	● ¹⁻²	○	—
Maintenance	○	●	●	—	—
Dismantling	○	●	●	—	—
Scrapping	○	●	●	—	—
Key:					
●	PPE REQUIRED				
○	PPE AVAILABLE OR TO BE USED IF NECESSARY				
—	PPE NOT REQUIRED				

1. During these operations, gloves must be cut-resistant. Failure to use the personal protection equipment by operators, specialized personnel or users can involve exposure to damage to health (depending on the model).
2. During these operations, gloves must be suitable for contact with chemical substances used (refer to the safety data sheet of the substances used for information regarding the required PPE). Failure to use the personal protection equipment by operators, specialized personnel or users can involve exposure to chemical risk and cause possible damage to health (depending on the model).

A.3 General safety

- The machines are provided with electric and/or mechanical safety devices for protecting workers and the machine itself.
- Never operate the machine, removing, modifying or tampering with the guards, protection or safety devices.
- Do not make any modifications to the parts supplied with the appliance.
- Several illustrations in the manual show the machine, or parts of it, without guards or with guards removed. This is purely for explanatory purposes. Do not use the machine without the guards or with the protection devices deactivated.
- Do not remove, tamper with or make illegible the safety, danger and instruction signs and labels on the machine.
- Place emergency telephone numbers in a visible position.
- The A-weighted emission sound pressure level does not exceed 70 dB(A).
- Turn the appliance off in case of fault or poor operation.

- Do not use products (even if diluted) containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the appliance or the floor under it.
- Do not use metal tools to clean steel parts (wire brushes or Scotch Brite type scouring pads).
- Do not allow oil or grease to come into contact with plastic parts. Do not allow dirt, fat, food or other residuals to form deposits on the appliance.
- Do not spray water or use water jets or steam cleaner.
- Do not store or use gasoline or other flammable vapours, liquids or items in the vicinity of this or any other appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.

A.4 ProThermetic general safety

A.4.1 General instructions

- The maximum filling level must not exceed the relevant marking.
- Exceeding the maximum fill mark may cause scalding as a result of hot food spilling and/or flowing over the edge of the pot.
- Do not place any objects on the closed lid during operation.
- Do not heat closed containers inside the appliance to avoid the risk of explosion.
- Do not use the appliance to dry tea towels and other textiles.
- Stand back when you open the lid, because hot steam could pour out.
- Be careful when emptying the appliance as there is a risk of burns.
- Avoid contact with the exhaust outlet hole, as it gets very hot.
- Do not cover the exhaust outlet hole.
- If the temperature control does not work properly, immediately switch off the appliance.
- Overheated oil/fat can self-ignite. Never put water on burning oil or fat but put out the flames with a blanket or a damp cloth.
- Be careful when introducing oil, grease, water or other food into the preheated hot appliance as it can cause splashes.
- Pay special attention to the presence of foam. If the lid is opened at a low residual overpressure, hot food can flow out and injure the operating personnel.
- In the case of tipping appliances be careful because there is a risk of crushing during tilting between the pot and the parts that remain stationary.
- Never use this appliance for frying.

A.4.2 Boiling pans

- The safety valve is intended to prevent the accumulation of excessive pressure in the double jacket of the appliance even in the event of the failure of all other control, command and monitoring devices.
- The inspection interval for safety valve checking shall be determined by the user depending on the intensity of use and the operating hours of the appliance, but shall in any case not be less than once a year.
- Operating staff must not actuate the safety valve (including raising or turning the cap), otherwise hot steam could pour out and could lead to injuries and breakdown.
- If the stirrer is present, always keep the lid closed while it is operating.
- Do not put any objects (spoon, ladle, etc.) into the appliance during stirrer operation.
- In case of malfunctions, blocking of the stirrer or if unusual noises occur, immediately press the emergency stop. The stirrer must no longer be used.

A.5 General safety rules

Protection devices installed on the machine

- The guards on the machine are:
fixed guards (e.g. casings, covers, side panels, etc.), fixed to the machine and/or frame with screws or quick-release connectors that can only be removed or opened with tools. Therefore the user must not remove or tamper with such devices. The Manufacturer declines any liability for damage due to tampering or their non-use.

Instructions for use and maintenance

- Risks mainly of a mechanical, thermal and electrical nature exist in the machine. Where possible the risks have been neutralised:
 - directly, by means of adequate design solutions.
 - indirectly by using guards, protection and safety devices.
- During maintenance, always carried out by personnel qualified, several risks remain, as these could not be eliminated, and must be neutralised by adopting specific measures and precautions.
- Do not carry out any checking, cleaning, repair or maintenance operations on moving parts. Workers must be informed of this prohibition by means of clearly visible signs.
- To guarantee machine efficiency and correct operation, periodical maintenance must be carried out according to the instructions given in this manual.
- Make sure to periodically check correct operation of all the safety devices and the insulation of electrical cables, which must be replaced if damaged.
- Repair and extraordinary Maintenance have to be carried out by specialised authorised personnel provided with all the appropriate personal protection equipment, tools, utensils and ancillary means.
- Never operate the machine, removing, modifying or tampering with the guards, protection or safety devices.
- Before carrying out any operation on the machine, always consult the manual which gives the correct procedures and contains important information on safety.

Residual risks

- The machine has several risks that were not completely eliminated from a design standpoint or with the installation of adequate protection devices. Nevertheless, through this manual the Manufacturer has taken steps to inform operators of such risks, carefully indicating the personal protection equipment to be used by them. In order to reduce the risks, provide for sufficient spaces while installing the unit.

To preserve these conditions, the areas around the machine must always be:

- kept free of obstacles (e.g. ladders, tools, containers, boxes, etc.);
- clean and dry;
- well lit.

For the Customer's complete information, the residual risks remaining on the machine are indicated below: such situations are deemed improper and therefore strictly forbidden.

Residual risk	Description of hazardous situation
Slipping or falling	The operator can slip due to water or dirt on the floor
Burns/abrasions (e.g. heating elements)	The operator deliberately or unintentionally touches some components inside the machine without using protective gloves

Residual risk	Description of hazardous situation
Electrocution	Contact with live parts during maintenance operations carried out with the electrical panel powered
Sudden closing of the lid/door/oven door (if present, depending on the appliance type)	The operator for normal machine use could suddenly and deliberately close the lid/door/oven door (if present, depending on the appliance type)
Tipping of loads	When handling the machine or the packing containing it, using unsuitable lifting systems or accessories or with the unbalanced load

Mechanical safety characteristics, hazards





- The appliance does not have sharp edges or protruding parts. The guards for the moving and live parts are fixed to the cabinet with screws, to prevent accidental access.





CAUTION

In case of a significant anomaly (e.g. short circuits, wires coming out of the terminal block, motor breakdowns, worn electrical cable sheathing, smell of gas indicating possible leakage, etc.) the operator must: immediately deactivate the machine and disconnect all the supplies (electricity, gas, water).

A.6 Safety signs to be placed near the machine area

Prohibition	Meaning
	Do not remove the safety devices
	Do not use water to extinguish fires (placed on electrical parts)
	Keep the area around the appliance clear and free from combustible materials. Do not keep flammable materials in the vicinity of the appliance
	Install the appliance in a well-ventilated place to avoid the creation of dangerous mixtures of unburnt gases in the same room

Danger	Meaning
	caution, hot surface
	danger of electrocution (shown on electrical parts with indication of voltage)

End of use

- When the appliance is no longer to be used, make it unusable by removing the mains power supply wiring.

A.7 Transport, handling and storage

- Due to their size, the machines cannot be stacked on top of each other during transport, handling and storage; this eliminates any risks of loads tipping over due to stacking.
- Do not stand under suspended loads during loading or unloading operations. Unauthorized personnel must not enter the work area.
- The weight of the appliance alone is not sufficient to keep it steady.
- For machine lifting and anchoring, do not use movable or weak parts such as: casings, electrical raceways, pneumatic parts, etc.
- Do not push or pull the machine to move it, as it may tip over. Use proper tool to lift the machine.
- Machine transport, handling and storage personnel must be adequately instructed and trained regarding the use of lifting systems and personal protection equipment suitable for the type of operation carried out.
- When removing the anchoring systems, make sure the stability of the machine parts does not depend on the anchoring and, therefore, that this operation does not cause the load to fall off the vehicle. Before unloading the machine components, make sure all the anchoring systems are removed.

A.8 Installation and assembly

- The operations described must be carried out by personnel qualified (refer to D.9 *Characteristics of personnel trained for normal machine use*) in compliance with the current safety regulations, regarding the equipment used and the operating procedures.
- The plug, if present, must be accessible after positioning the appliance in the place of installation.
- Disconnect the appliance from the power supply before carrying out any installation procedure.

A.9 Electrical connection

Before connecting, make sure the mains voltage and frequency match those indicated on the appliance data plate.

- Work on the electrical systems must only be carried out by specialised personnel.
- Connection to the power supply must be carried out in compliance with the regulations and provisions in force in the country of use; arrange a suitable high-sensitivity manual-reset differential omnipolar thermal-magnetic switch with contact gap enabling complete disconnection in category III overvoltage conditions.
- If the power cable is damaged, it must be replaced by the Customer Care Service or in any case by specialised personnel, in order to prevent any risk.
- Verify that a safety circuit breaker is installed between the power cable of the appliance and the mains electric line. The contact opening max. distance and leakage current must comply with the local safety regulations.
- Be sure to power the equipment with systems that are protected against overvoltage; the manufacturer declines all responsibility for effects due to anomalies induced by the electrical supply system.

A.10 Water connection

- **Water connection must be carried out in compliance with the regulations and provisions in force with the country.**

- The appliance must be supplied with drinking water at a pressure of maximum 6 bar (600 kPa).



WARNING

The manufacturer declines any liability if the safety regulations are not respected.

A.11 Machine space limits

- A suitable space must be left around the appliance (for operations, maintenance, etc.).
- This space must be increased in case of use and/or transfer of other equipment and/or means or if exit routes are necessary inside the workplace.

A.12 Positioning

- Install the appliance, taking all the safety precautions required for this type of operation, also respecting the relevant fire-prevention measures.
- Handle the appliance with care in order to avoid damage or danger to people. Use a pallet for handling and positioning.
- The installation diagram gives the appliance overall dimensions and the position of connections (gas, electricity, water). Check that they are available and ready for making all the necessary connections.
- Prevent the areas where the machine is installed to be polluted with corrosive substances (chlorine, etc.). In case such prevention cannot be guaranteed, the entire stainless steel surface has to be coated by a paraffin protective film spread by using a rag soaked with paraffin. The manufacturer declines any liability for corrosive effects due to external causes.
- The appliance can be installed separately or combined only with other appliances of the same range.
- Maintain a distance of at least 50 mm between the appliance and any combustible walls. Do not store or use flammable materials and liquids near the appliance.
- Check and, if necessary, level the appliance after positioning. Incorrect levelling can cause appliance malfunctioning.
- Wear protective gloves and unpack the machine, carrying out the following operations:
 - cut the straps and remove the protective film, taking care not to scratch the surface if scissors or blades are used;
 - remove the cardboard top, the polystyrene corners and the vertical protection pieces;
 - for appliances with stainless steel cabinet, remove the protective film very slowly without tearing it, to avoid leaving glue stuck to the surface;
 - should this happen, remove the traces of glue with a non-corrosive solvent, rinsing it off and drying thoroughly;
 - go over all stainless steel surfaces vigorously with a cloth moistened with paraffin oil in order to create a protective film.
- In case of electrical permanent connection: the device must be lockable in the open position and accessible even after the appliance is installed in its place.

A.13 Reasonably foreseeable improper use

Improper use is any use different from that specified in this manual. During machine operation, other types of work or activities deemed improper and that in general can involve risks for the safety of operators and damage to the appliance are not allowed. Reasonably foreseeable improper use includes:

- lack of machine maintenance, cleaning and periodical checks;
- structural changes or modifications to the operating logic;

- tampering with the guards or safety devices;
- failure to use personal protection equipment by operators, specialised personnel and maintenance personnel;
- failure to use suitable accessories (e.g. use of unsuitable equipment or ladders);
- keeping combustible or flammable materials, or in any case materials not compatible with or pertinent to the work, near the machine;
- wrong machine installation;
- placing in the machine any objects or things not compatible with its use, or that can damage the machine, cause injury or pollute the environment;
- climbing on the machine;
- non-compliance with the requirements for correct machine use;
- other actions that give rise to risks not eliminable by the Manufacturer.

The previously described actions are prohibited!

A.14 Machine cleaning and maintenance

- Before carrying out any cleaning or maintenance, disconnect the appliance from the power supply and carefully unplug it (if present).
- During maintenance, the cable and plug (if present) must be kept in a visible position by the operator carrying out the work.
- Do not touch the appliance with wet hands or feet or when barefoot.
- Do not remove the safety guards.
- Use suitable personal protection equipment (protective gloves). Refer to “A.2 *Personal protection equipment*” for suitable personal protection equipment.

Ordinary maintenance

- Disconnect the power supply before cleaning the appliance.
- Do not clean the machine with jets of water.

Precaution in case of long idle periods

- Machine maintenance, checking and overhaul operations must only be carried out by specialised personnel or the Customer Care Service, provided with adequate personal protection equipment, tools and ancillary means.
- Work on the electrical equipment must only be carried out by specialised personnel or the Customer Care Service.
- Put the machine in safe conditions before starting any maintenance operation.
- Respect the requirements for the various routine and extraordinary maintenance operations. Non-compliance with the instructions can create risks for personnel.

Preventive maintenance

- In order to ensure the safety and performance of your equipment, it is recommended that service is undertaken by Electrolux Professional authorised engineers every 12 months, in accordance with Electrolux Professional Service Manuals. Please contact your local Electrolux Professional Service Centre for further details.

Repair and extraordinary maintenance

- Repair and extraordinary Maintenance have to be carried out by specialised authorised personnel. The manufacturer declines any liability for any failure or damage caused by the intervention of an unauthorised technician by the Manufacturer and the original manufacturer warranty will be invalidated.

Parts and accessories

- Use only original accessories and/or spare parts. Failure to use original accessories and/or spare parts will invalidate the original manufacturer warranty and may render the machine not compliant with the safety standard.

A.15 Machine disposal

- Dismantling operations must be carried out by specialised personnel.
- Work on the electrical equipment must only be carried out by specialised personnel, with the power supply disconnected.
- Make the appliance unusable by removing the power cable and any compartment closing devices, to prevent the possibility of someone becoming trapped inside.

B WARRANTY

B.1 Warranty terms and exclusions

If the purchase of this product includes warranty coverage, warranty is provided in line with local regulations and subject to the product being installed and used for the purposes as designed, and as described within the appropriate equipment documentation. Warranty will be applicable where the customer has used only genuine spare parts and has performed maintenance in accordance with Electrolux Professional user and maintenance documentation made available in paper or electronic format.

Electrolux Professional strongly recommends using Electrolux Professional approved cleaning, rinse and descaling agents to obtain optimal results and maintain product efficiency over time.

The Electrolux Professional warranty does not cover:

- service trips cost to deliver and pick up the product;
- installation;
- training on how to use/operate;
- replacement (and/or supply) of wear and tear parts unless resulting from defects in materials or workmanship reported within one (1) week from the failure;
- correction of external wiring;
- correction of unauthorized repairs as well as any damages, failures and inefficiencies caused by and/or resulting from;
 - insufficient and/or abnormal capacity of the electrical systems (current/voltage/frequency, including spikes and/or outages);
 - inadequate or interrupted water supply, steam, air, gas (including impurities and/or other that does not comply with the technical requirements for each machine);
 - plumbing parts, components or consumable cleaning products that are not approved by the manufacturer;
 - customer's negligence, misuse, abuse and/or non-compliance with the use and care instructions detailed within the appropriate equipment documentation;
 - improper or poor: installation, repair, maintenance (including tampering, modifications and repairs carried out by third parties not authorized) and modification of safety systems;
 - Use of non-original components (e.g.: consumables, wear and tear, or spare parts);
 - environment conditions provoking thermal (e.g. overheating/freezing) or chemical (e.g. corrosion/oxidation) stress;
 - foreign objects placed in- or connected to- the product;
 - accidents or force majeure;
 - transportation and handling, including scratches, dents, chips, and/or other damage to the finish of the product, unless such damage results from defects in materials or workmanship and is reported within one (1) week of delivery unless otherwise agreed;
- product with original serial numbers that have been removed, altered or cannot be readily determined;
- replacement of light bulbs, filters or any consumable parts;
- any accessories and software not approved or specified by Electrolux Professional.

Warranty does not include scheduled maintenance activities (including the parts required for it) or the supply of cleaning agents unless specifically covered within any local agreement, subject to local terms and conditions.

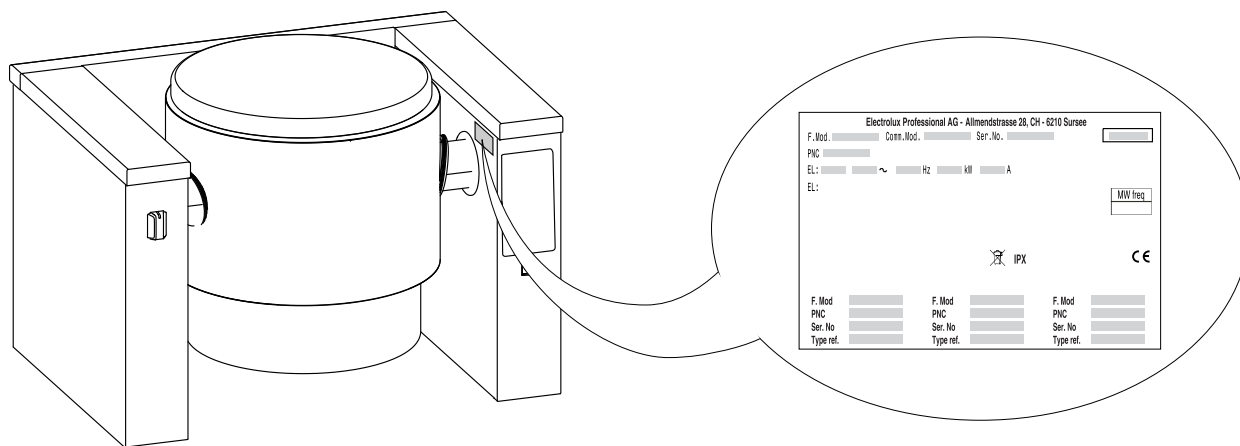
Check on Electrolux Professional website the list of authorized customer care.

C TECHNICAL DATA

C.1 Data plate position

This instruction manual contains information relevant to various appliances. The product images in this guide are only an example, are not in scale and vary from the base of the model.

See the data plate located on the right side of the fixed console, on the inner wall to identify the appliance (see fig. below).



IMPORTANT

When installing the appliance, make sure the electrical connection is carried out in compliance with that specified on the data plate.

C.2 Appliance and manufacturer's identification data

The data plate gives the product identification and technical data.

An example of the marking or data plate on the machine is given below:

Electrolux Professional AG - Allmendstrasse 28, CH - 6210 Sursee

F.Mod. _____ Comm.Mod. _____ Ser.No. _____

PNC _____

EL: _____ ~ _____ Hz _____ kW _____ A

EL: _____ MW freq _____

IPX

CE

F. Mod _____ PNC _____ Ser. No. _____ Type ref. _____

F. Mod _____ PNC _____ Ser. No. _____ Type ref. _____

F. Mod _____ PNC _____ Ser. No. _____ Type ref. _____

The meaning of the various information given on it is listed below:

F.Mod.	factory description of product
Comm.Mod.	commercial description
PNC	production number code
Ser.No.	serial number
Type ref.	original production number
IPX	water protection class
CE	CE marking
Hz	power supply frequency
kW	max. power input
A	current rating
EL	power supply voltage ~ phase
	WEEE symbol

C.3 Technical data

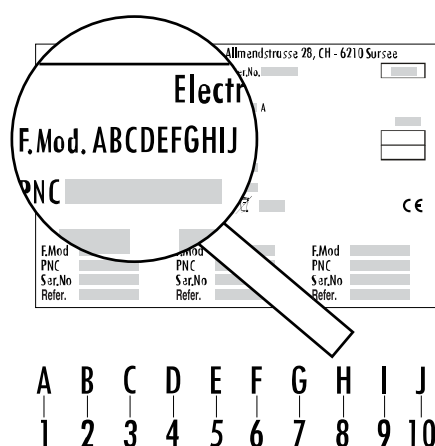
	PBOT 06	PBOT 10	PBOT 15	PBOT 20	PBOT 30	PBOT 40	PBOT 50
Internal pan dimensions (mm): diameter \varnothing	579	640	710	800	900	900	900
Internal pan dimensions (mm): depth	385	395	465	490	570	720	880
Max. operating pressure (bar)	1.5	1.5	1.5	1.5	1.5	1.5	1.5
Max. permissible pressure (bar)	1.7	1.7	1.7	1.7	1.7	1.7	1.7
Time required to reach the boiling point (min)	27.5	29.8	34	36	44.9	46	-

	Electrical power kW	Voltage / Phases V / Nr	Frequency Hz	Power supply cable section mm ²	Amperage A	Stirrer speed rpm
PBOT06E*E*	12.2	400 V / 3N ~	50 - 60	2.5	17.3	—
PBOT06E*I*	12.2	440 V / 3 ~	50 - 60	2.5	16	—
PBOT06R*E*	12.5	400 V / 3N ~	50 - 60	2.5	17.6	25
PBOT06R*I*	12.5	440 V / 3 ~	50 - 60	2.5	16.4	25
PBOT10E*E*	18.2	400 V / 3N ~	50 - 60	4	26	—
PBOT10E*I*	18.2	440 V / 3 ~	50 - 60	4	23.9	—
PBOT10R*E*	18.6	400 V / 3N ~	50 - 60	4	26.6	21
PBOT10R*I*	18.6	440 V / 3 ~	50 - 60	4	24.4	21

	Electrical power kW	Voltage / Phases V / Nr	Frequency Hz	Power supply cable section mm ²	Amperage A	Stirrer speed rpm
PBOT15E*E*	24.2	400 V / 3N ~	50 - 60	6	34.7	–
PBOT15E*I*	24.4	440 V / 3 ~	50 - 60	6	31.8	–
PBOT15R*E*	24.6	400 V / 3N ~	50 - 60	6	35.3	21
PBOT15R*I*	24.6	440 V / 3 ~	50 - 60	6	32.3	21
PBOT15W*E*	28	400 V / 3N ~	50 - 60	10	42.7	10 – 100
PBOT20E*E*	30.2	400 V / 3N ~	50 - 60	10	43.4	–
PBOT20E*I*	30.2	440 V / 3 ~	50 - 60	10	39.6	–
PBOT20R*E*	30.6	400 V / 3N ~	50 - 60	10	44	21
PBOT20R*I*	30.6	440 V / 3 ~	50 - 60	10	40.2	21
PBOT20W*E*	34	400 V / 3N ~	50 - 60	10	51.6	10 – 100
PBOT30E*E*	30.2	400 V / 3N ~	50 - 60	10	52	–
PBOT30E*I*	36.2	440 V / 3 ~	50 - 60	10	47.5	–
PBOT30R*E*	36.6	400 V / 3N ~	50 - 60	10	52.8	21
PBOT30R*I*	36.6	440 V / 3 ~	50 - 60	10	48	21
PBOT30W*E*	40	400 V / 3N ~	50 - 60	16	60.2	10 – 100
PBOT40E*E*	48.2	400 V / 3N ~	50 - 60	16	69.9	–
PBOT40R*E*	48.6	400 V / 3N ~	50 - 60	16	70.1	21
PBOT50E*E*	48.2	400 V / 3N ~	50 - 60	16	69.9	–
PBOT50R*E*	48.6	400 V / 3N ~	50 - 60	16	70.1	21

C.4 How to interpret the factory description

The factory description on the data plate has the following meaning:



1 - Product line

P	ProThermic
---	------------

2 - Family

B	Boiling Pan
---	-------------

3 - Pan shape

O	Round
---	-------

4- Type

T	Tilting
---	---------

5 + 6 - Capacity

06	60 litres
10	100 litres
15	150 litres
20	200 litres
30	300 litres
40	400 litres
50	500 litres

7 - Power supply

E	electric
R	electric, with stirring device
W	electric, stirring device with variable speed

8 - Configuration

A	floorstanding, depth 800 mm, height 700 mm
B	floorstanding, depth 850 mm, height 700 mm
C	floorstanding, depth 900 mm, height 700 mm
D	floorstanding, depth 1000 mm, height 700 mm
E	floorstanding, depth 800 mm, height 800 mm
F	floorstanding, depth 850 mm, height 800 mm
G	floorstanding, depth 900 mm, height 800 mm
H	floorstanding, depth 1000 mm, height 800 mm
T	wall mounted, depth 800 mm, height 400 mm
U	wall mounted, depth 850 mm, height 400 mm
V	wall mounted, depth 900 mm, height 400 mm
W	wall mounted, depth 1000 mm, height 400 mm

9 - Electrical connection

D	400 V / 3 ~ 50-60 Hz (marine)
E	400 V / 3N ~ (standard)
I	440 V / 3 ~ 50-60 Hz (marine)

10 - Option

O	no options
---	------------

C.5 Testing / Certification

All appliances are tested and certified according to the relevant standards and approved engineering rules by internationally recognised testing bodies. This guarantees that all internationally required quality and safety standards have been met.

Each appliance features the CE marking on its data plate.

This appliance has passed the testing for protection class IPX6 (water protection).

To ensure continued compliance with this protection class, all seals must remain in a perfect condition and all components must be assembled properly after installation, repairs and maintenance work.

D GENERAL INFORMATION

D.1 Introduction

The drawings and diagrams given in the manual are not in scale. They supplement the written information with an outline, but are not intended to be a detailed representation of the machine supplied.

The numerical values given on the machine installation diagrams refer to measurements in millimeters and/or inches.

D.2 Intended use and restrictions

This appliance must not be used by minors and/or adults with limited physical, sensory or mental abilities or without adequate experience and knowledge regarding its use.

Children shall not play with the appliance. Cleaning and user maintenance shall not be made by unauthorised personnel.



CAUTION

The machine is not suitable for installation outdoors and/or in places exposed to atmospheric agents (rain, direct sunlight, etc.).

D.3 Copyright

This manual is intended solely for consultation by the operator and can only be given to third parties with the permission of Electrolux Professional company.

D.4 Keeping the manual

The manual must be carefully kept for the entire life of the machine, until scrapping. The manual must stay with the machine in case of transfer, sale, hire, granting of use or leasing.

D.5 Recipients of the manual

This manual is intended for:

- the carrier and handling personnel;
- installation and commissioning personnel;
- the employer of machine users and the workplace manager;
- operators for normal machine use;
- specialised personnel - Customer Care service (see service manual).

D.6 Definitions

Listed below are the definitions of the main terms used in the manual. It is advisable to read them carefully before use.

Operator	machine installation, adjustment, use, maintenance, cleaning, repair and transport personnel.
Manufacturer	Electrolux Professional SpA or any other service centre authorised by Electrolux Professional SpA.
Operator for normal machine use	an operator who has been informed and trained regarding the tasks and hazards involved in normal machine use.
Customer Care service or specialised personnel	an operator instructed/trained by the Manufacturer and who, based on his professional and specific training, experience and knowledge of the accident-prevention regulations, is able to appraise the operations to be carried out on the machine and recognise and prevent any risks. His professionalism covers the mechanical, electrotechnical and electronics fields etc.
Danger	source of possible injury or harm to health.
Hazardous situation	any situation where an operator is exposed to one or more hazards.

Risk	a combination of probabilities and risks of injury or harm to health in a hazardous situation.
Protection devices	safety measures consisting of the use of specific technical means (guards and safety devices) for protecting operators against risks.
Guard	an element of a machine used in a specific way to provide protection by means of a physical barrier.
Safety device	a device (other than a guard) that eliminates or reduces the risk; it can be used alone or in combination with a guard.
Customer	the person who purchased the machine and/or who manages and uses it (e.g. company, entrepreneur, firm).
Electrocution	an accidental discharge of electric current on a human body.

D.7 Responsibility

The Manufacturer declines any liability for damage and malfunctioning caused by:

- non-compliance with the instructions contained in this manual;
- repairs not carried out in a workmanlike fashion, and replacements with parts different from those specified in the spare parts catalogue (the fitting and use of non-original spare parts and accessories can negatively affect machine operation and invalidates the original manufacturer warranty);
- operations carried out by non-specialised personnel;
- unauthorized modifications or operations;
- missing, lack or inadequate maintenance;
- improper machine use;
- unforeseeable extraordinary events;
- use of the machine by uninformed and / or untrained personnel;
- non-application of the current provisions in the country of use, concerning safety, hygiene and health in the workplace.

The Manufacturer declines any liability for damage caused by arbitrary modifications and conversions carried out by the user or the Customer.

The employer, workplace manager or service technician are responsible for identifying and choosing adequate and suitable personal protection equipment to be worn by operators, in compliance with regulations in force in the country of use.




The Manufacturer declines any liability for inaccuracies contained in the manual, if due to printing or translation errors.

Any supplements to the installation, use and maintenance manual the Customer receives from the Manufacturer will form an integral part of the manual and therefore must be kept together with it.

D.8 Disposal of packing

The packing must be disposed of in compliance with the current regulations in the country where the appliance is used. All the packing materials are environmentally friendly.

They can be safely kept, recycled, or burned in an appropriate waste incineration plant. Recyclable plastic parts are marked as follows:

	Polyethylene <ul style="list-style-type: none"> • Outer wrapping • Instructions bag
	Polypropylene <ul style="list-style-type: none"> • Straps • Top packaging panels
	Polystyrene foam <ul style="list-style-type: none"> • Corner protectors

The parts in wood and cardboard can be disposed of, respecting the current regulations in the country where the machine is used.

D.9 Characteristics of personnel trained for normal machine use

The Customer must make sure the personnel for normal machine use are adequately trained and skilled in their duties, as well as ensuring their own safety and that of other persons.

The Customer must make sure his personnel have understood the instructions received and in particular those regarding work hygiene and safety in use of the machine.

D.10 Characteristics of personnel enabled to operate on the machine

The Customer is responsible for ensuring that persons assigned to the various duties:

- read and understand the manual;
- receive adequate training and instruction for their duties in order to perform them safely;
- receive specific training for correct machine use.

D.11 Operator qualified for normal machine use

Must have at least:

- knowledge of the technology and specific experience in operating the machine;
- adequate general basic education and technical knowledge for reading and understanding the contents of the manual, including correct interpretation of the drawings, signs and pictograms;
- sufficient technical knowledge for safely performing his duties as specified in the manual;
- knowledge of the regulations on work hygiene and safety.

In case of a significant anomaly (e. g. short circuits, wires coming out of the terminal block, motor breakdowns, worn electrical cable sheathing, etc.) the operator for normal machine use must:

- immediately deactivate the machine and disconnect all the supplies (electricity, gas, water).

E TRANSPORT, HANDLING AND STORAGE

E.1 Introduction

Transport (i. e. transfer of the machine from one place to another) and handling (i. e. transfer inside workplaces) must occur with the use of special and adequate means.



CAUTION

The machine must only be transported, handled and stored by specialised personnel, who must have:

- specific technical training and experience in the use of lifting systems;
- knowledge of the safety regulations and applicable laws in the relevant sectors;
- knowledge of the general safety rules;
- personal protection equipment suitable for the type of operation carried out;
- the ability to recognize and avoid any possible hazard.

E.2 Transport



CAUTION

Before moving the appliance make sure the load bearing capacity of the lifting equipment used is suitable for its weight.

Due to the appliance dimensions it is not possible to stack the appliances on top of each other during transport, by complying with that specified on the slip placed on the packing.

The manufacturer shall under no circumstances be liable for damage during transport or damage to the packaging.

E.3 Handling

Arrange a suitable area with flat floor for machine unloading and storage operations.

E.3.1 Procedures for handling operations

Before lifting:

- send all operators to a safe position and prevent persons from entering the handling area;
- make sure the load is stable;
- make sure no material can fall during lifting. Manoeuvre vertically in order to avoid impacts;
- handle the machine, keeping it at minimum height from the ground.

For correct and safe lifting operations:

- use the type of equipment most suitable for characteristics and capacity (e.g. electric pallet truck or lift truck);
- cover sharp edges;
- check the forks and lifting procedures according to the instructions given on the packing.

E.3.2 Shifting

The operator must:

- have a general view of the path to be followed;
- stop the manoeuvre in case of hazardous situations.

E.3.3 Placing the load

Before placing the load, make sure the way is free and that the floor is flat and can take the load.

For more information please refer to the installation chapter.

E.4 Storage

The machine and/or its parts must be stored and protected from damp, in a non-aggressive place, free of vibrations and with room temperatures between 5°C and 50°C.

The place where the machine is stored must have a flat support surface to avoid deforming the machine or damage to the support feet.



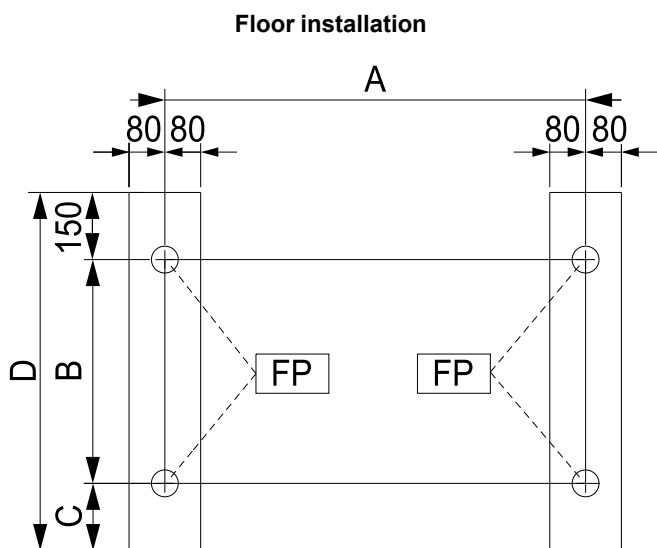
CAUTION

Do not make modifications to the parts supplied with the appliance. Any missing or faulty parts must be replaced with original parts.

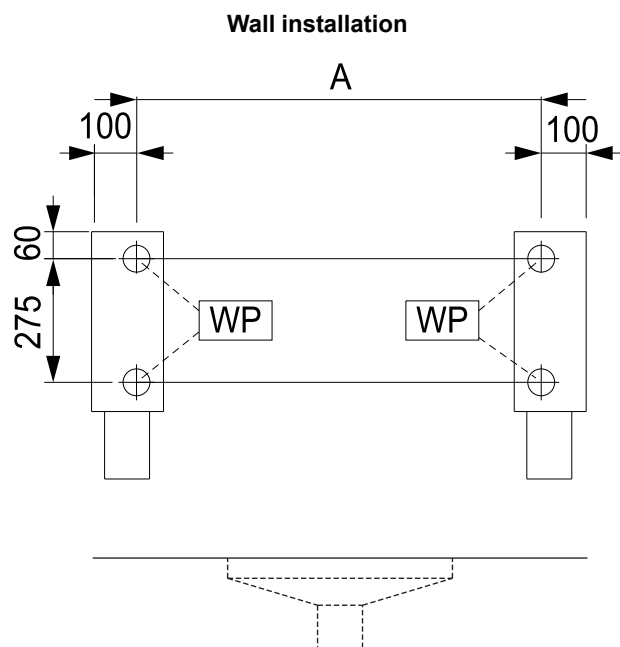
F INSTALLATION DIAGRAMS

F.1 Dimension drawing for floor and wall installation

F.1.1 Installation points



FP = floor attachment points



WP = wall attachment points

F.1.2 Dimensions

A	B	C	D
940	500	150	800
1040	500	200	850
1140	600	150	900
1240	700	150	1000
1340			

A
900
1000
1100
1200
1300

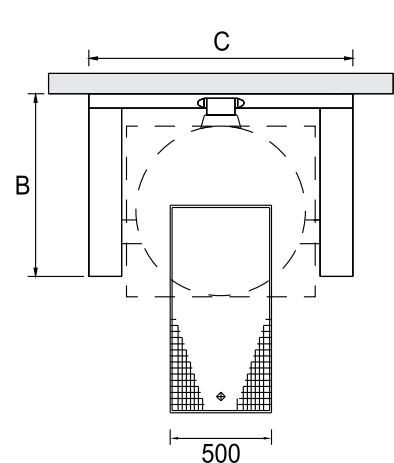
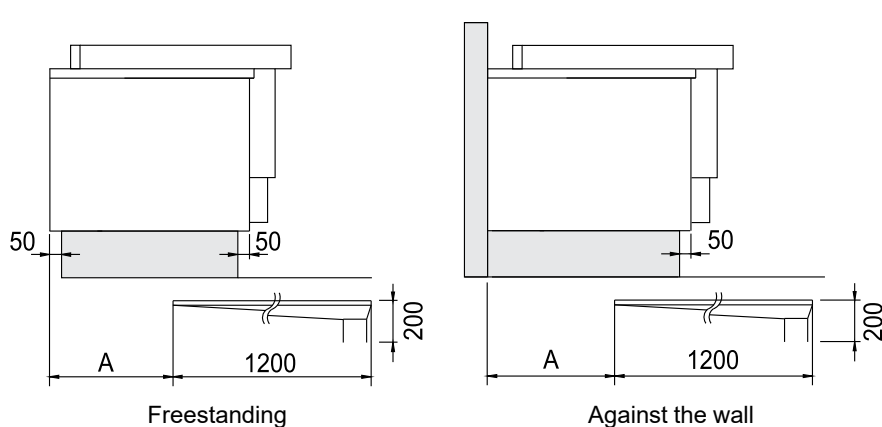
F.2 Drain floor

F.2.1 Floor diagram

For these appliances, the emptying area is provided with tanks equipped with a movable upper grate and a floor drain, to be used during cleaning.

Floor tanks can be manufactured for a single appliance or for an entire group of appliances.

The tanks are normally cemented in the floor.

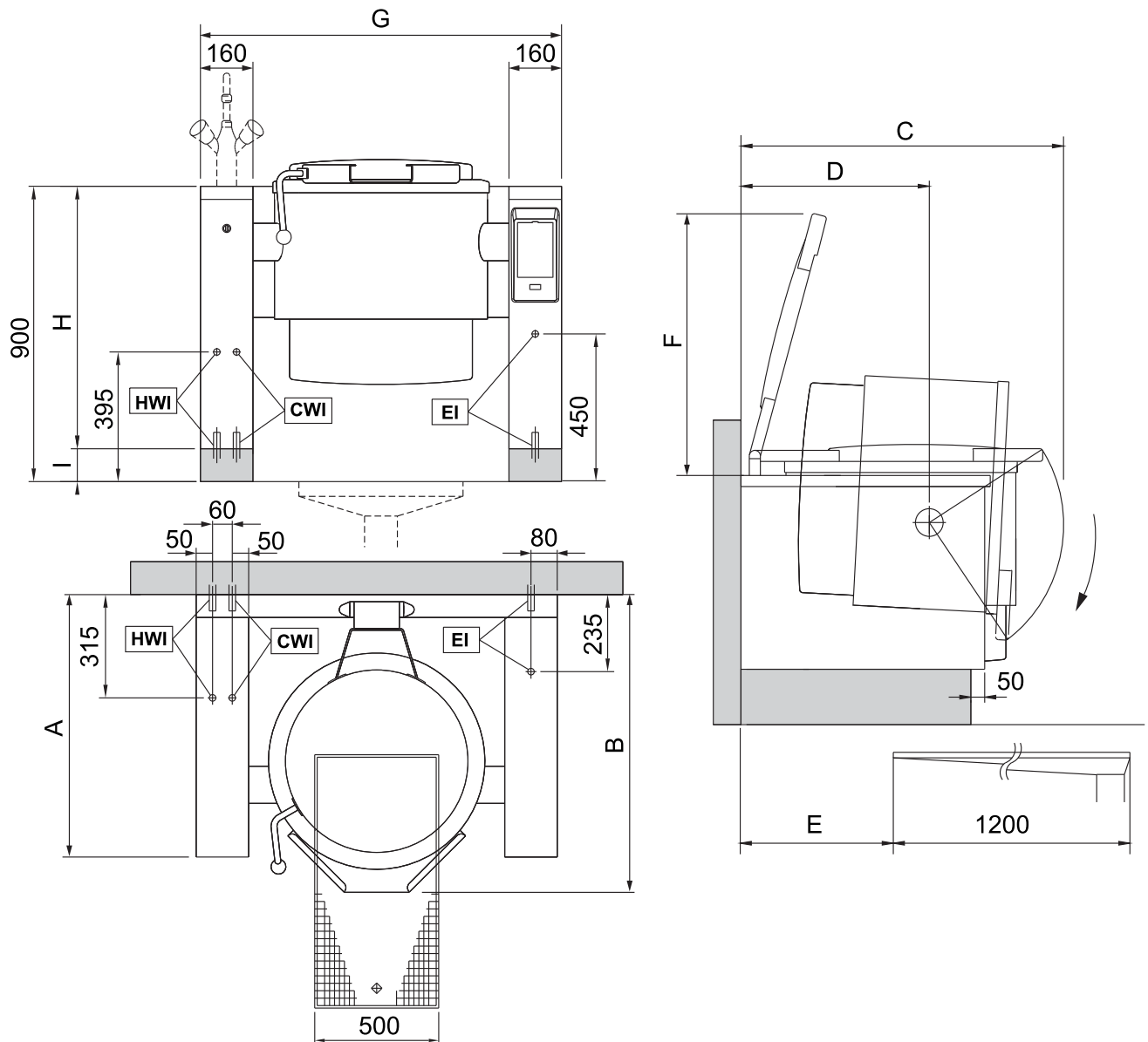


F.2.2 Dimensions

	60 l	100 l	150 l	200 l	300 l	400 l	500 l
A	550	550	550	700	700	700	700
B	800 / 850 / 900	900	900	1000	1000	1000	1000
C	1100	1200	1300	1400	1500	1500	1500

F.3 Installation and connection diagram

Floor mounted appliances

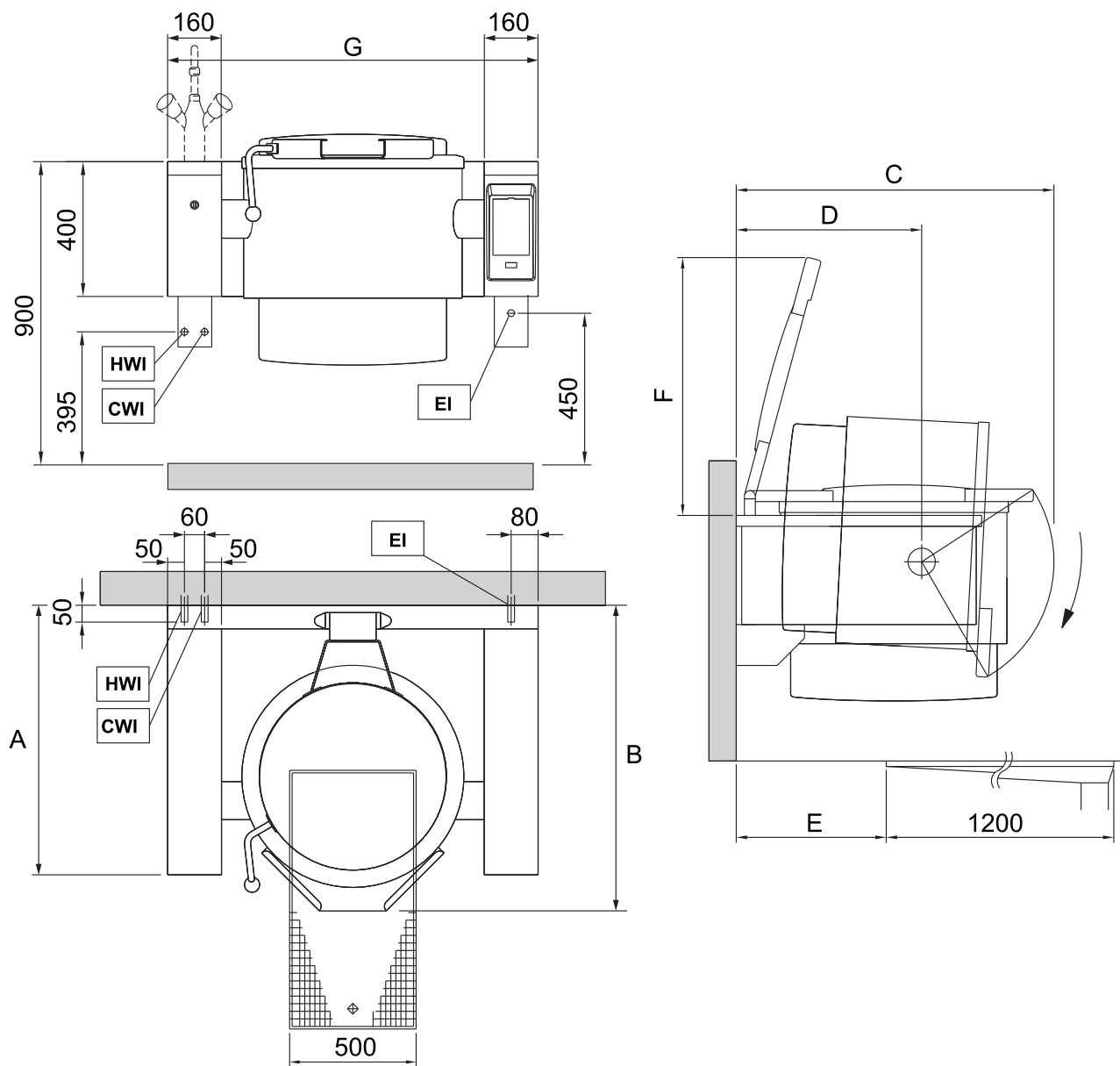


HWI = Hot water connection
CWI = Cold water connection

EI = Electrical connection

	60 L			100 L	150 L	200 L	300 L	400 L	500 L
A	800	850	900	900	900	1000	1000	1000	1000
B	908	908	1008	1060	1090	1234	1278	1278	1278
C	980	980	1073	1124	1165	1335	1360	1447	1564
D	580	580	680	680	680	780	780	780	780
E	550	550	550	550	550	700	700	700	700
F	758	758	856	856	945	1147	1169	1314	1474
G	1100	1100	1100	1200	1300	1400	1500	1500	1500
H	700	700	700	700	700	700	700	700	700
	800	800	800	800	800	800	800	800	800
I	200	200	200	200	200	200	200	200	200
	100	100	100	100	100	100	100	100	100

Wall mounted appliances

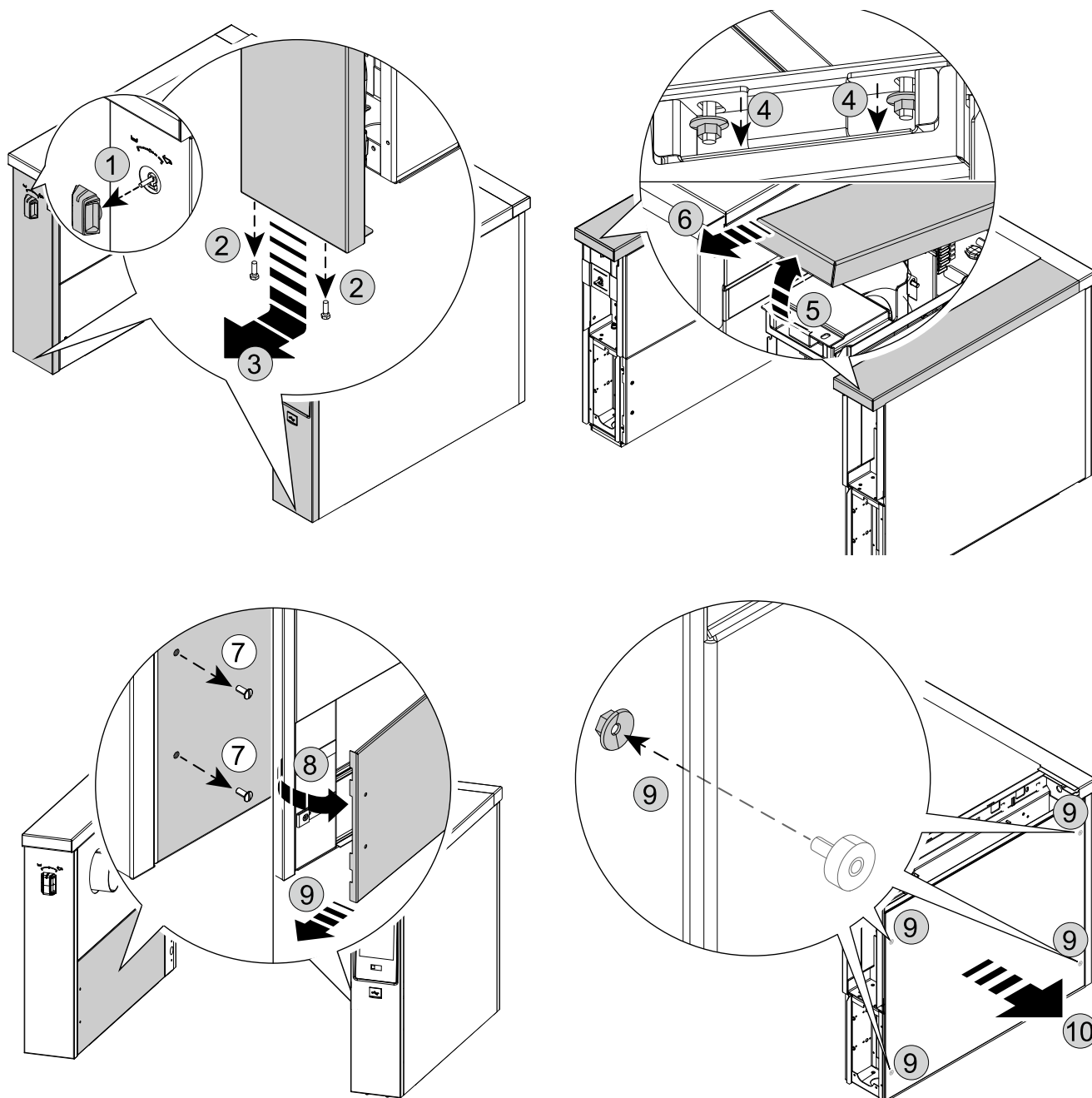


HWI = Hot water connection
 CWI = Cold water connection

EI = Electrical connection

	60 L			100 L	150 L	200 L	300 L
A	800	850	900	900	900	1000	1000
B	908	908	1008	1060	1090	1234	1278
C	980	980	1073	1124	1165	1335	1360
D	580	580	680	680	680	780	780
E	550	550	550	550	550	700	700
F	758	758	856	856	945	1147	1169
G	1100	1100	1100	1200	1300	1400	1500

F.4 Accessing the appliance's internal components



G INSTALLATION AND ASSEMBLY

G.1 Introduction

The appliance must always be installed in its intended location according to the relevant installation and connection diagrams (F *INSTALLATION DIAGRAMS*).

The appliance should be connected to fixed cables.

The appliances are suitable for setting up as single appliances or as a group of appliances.

Installation options:

1. **Free standing**
 - on adjustable feet
 - on steel bases
 - on concrete plinth
2. **Standing against the wall**
 - on adjustable feet
 - on steel bases
 - on concrete plinth
3. **Wall mounted**
(with an accessory kit)



NOTE!

When installing the appliance on a steel or concrete plinth, the bottom plate must not be mounted.

The ventilation engineer is responsible for assessing/planning a technically correct ventilation.

G.2 Distances / walls

The appliance must not be installed on flammable walls. If an appliance is set up next to or against temperature-sensitive furniture or similar, keep a safety-distance of approximately 50 mm or fit some form of heat shield.

When installing the unit in the immediate vicinity of walls, partitions, kitchen units, decorative panels, etc., we recommend that these are either made from non-combustible materials or coated/tiled in suitable, non-flammable materials.

The local fire protection regulations must be fully complied with.

G.3 Before installation

Depending on your model, prepare the following before the appliance is installed and positioned correctly:

- Fastening elements, i.e. drill holes and insert dowels. You can find accompanying notes in the relevant sections on *G.5 Wall installation*.
- Prepare water, gas and electrical connections and install a shut-off valve, if necessary.

G.4 Installing on feet or plinth

G.4.1 Installation

To transport the appliance to the final location, see *E TRANSPORT, HANDLING AND STORAGE*.

Packaging should only be removed immediately before the unit is installed. To do so, take away all side and top parts of the packaging in turn, as well as the fixing elements.

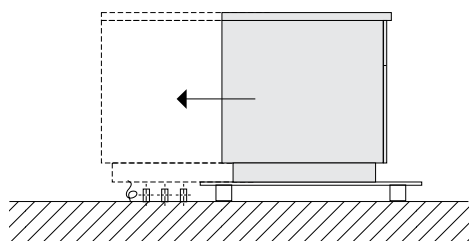
The unit remains on the transport pallet until it is at its final location.

G.4.2 Positioning on plinth or adjustable feet

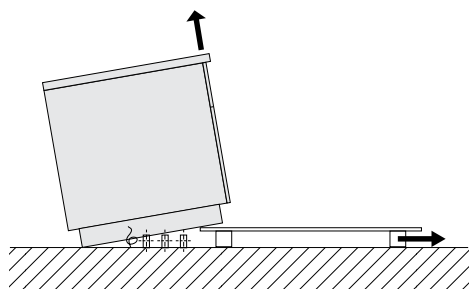


NOTE!

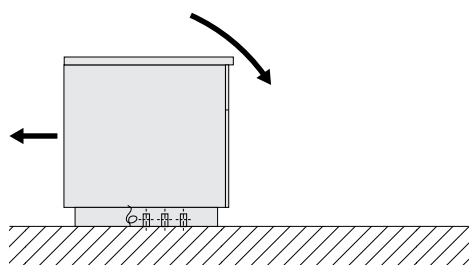
If installing on a plinth or adjustable feet, always make sure these are attached to the appliance beforehand. There are no tools for taking the unit down from the transport pallet and putting it in place; all you need is manpower, with two to four men required depending on the size of the unit.



1. Transport the appliance on its pallet to directly in front of the point of installation. The installation connections that are sticking out of the floor should be as close as possible to the side of the transport pallet.



2. Shift the appliance onto the transport pallet such that all of the installation connections lie within the appliance.



3. Tip the appliance until it is standing on the floor. Then lift at the front and remove the transport pallet.

4. Carefully lower the appliance and then move it into the correct position.

5. Align the appliance horizontally and secure it.

6. Remove the outer protective film and the edge covers, taking care not to scratch the surface of the appliance.

Very slowly pull off the protective film on the stainless steel surfaces, without ripping, to prevent any adhesive residue.

Remove any adhesive residue with a non-corrosive solvent. Then rinse and dry the spot thoroughly.

For water and electrical connection, remove the covers and inspection panels, refer to paragraph *F.4 Accessing the appliance's internal components*. When successful installation is complete reattach the panels.

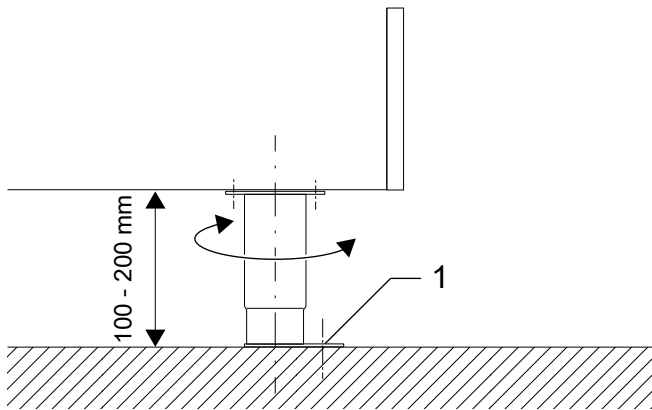
G.4.3 Securing or adjusting to the floor (optional)

If you need to secure it to the floor, the appliance comes with compatible adjustable feet.

We recommend you adjust the feet so you end up with a working height of 900 mm. Level the unit with a spirit level.

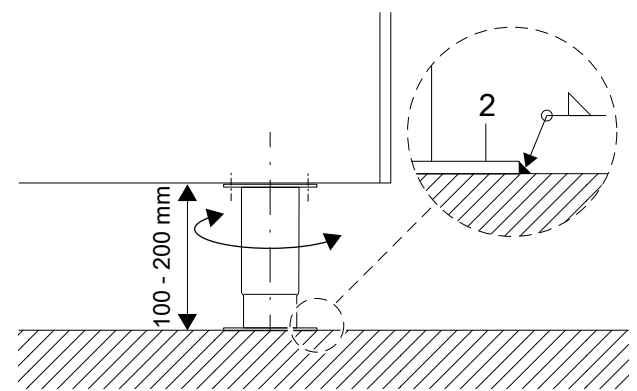
Attaching the unit with screws

The feet have metal plates which may be secured to the floor using screws.



Attaching the unit by welding

The metal plate underneath the feet must be welded to the floor with a continuous weld around the outer edge.



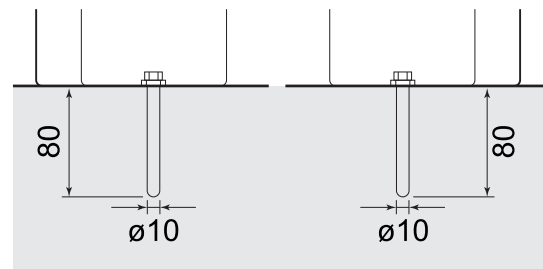
G.4.4 Fixing on concrete plinth (optional)



IMPORTANT

Before positioning the appliance, prepare the fixing holes according to the installation diagrams in paragraph F.1 *Dimension drawing for floor and wall installation.*

1. Drill the hole with diameter of 10 mm and depth of 80 mm.
2. Clean the hole after drilling.
3. Use the supplied mounting kit to fix the appliance to the floor.

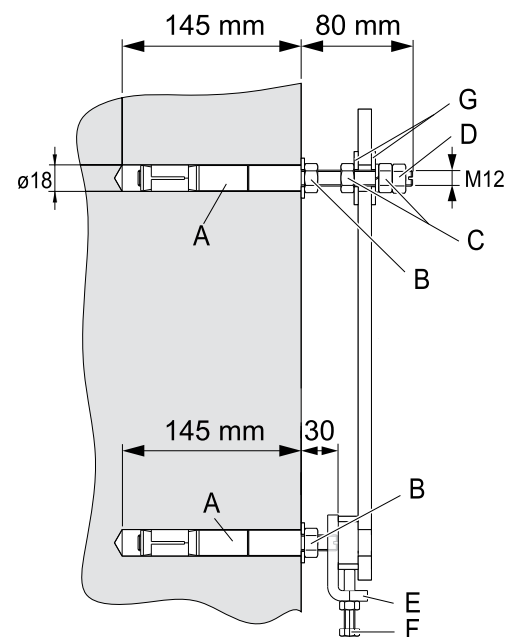


G.5 Wall installation

G.5.1 Preparing the brackets and set up

Before you start, prepare the mounting holes in the wall according to the specifications in the mounting diagram.

1. Use the supplied wall anchors with the threaded rods **A**. The holes must have a diameter of 18 mm [0,71"] and a minimum depth of 145 mm [5,71"].
Wall anchors with long threaded rods must be positioned at the top, those with short rods must be positioned at the bottom.
2. Clean the hole after drilling.
3. Tighten wall anchor nuts **B** to a torque of 80 Nm.
4. Then fit nuts **C** and washers **G** and screw in the supporting bracket **E** at a distance of 30 mm [1,18"].
5. Align all support brackets **E** correctly.
6. Level the set screws **F** in the support brackets **E**.
7. Lift the unit on the wall anchor threaded bolts and level it using a spirit level.
8. Finally fix it with washers **G** and nuts **C** and fit the lock nut **D**.



G.5.2 Positioning



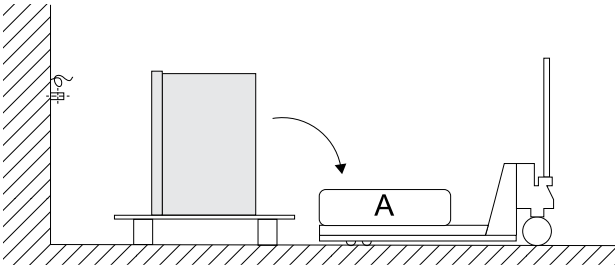
CAUTION

All wall-mounted appliances are positioned on the transport pallet so that the wall-side of the unit is lying on the transport pallet.

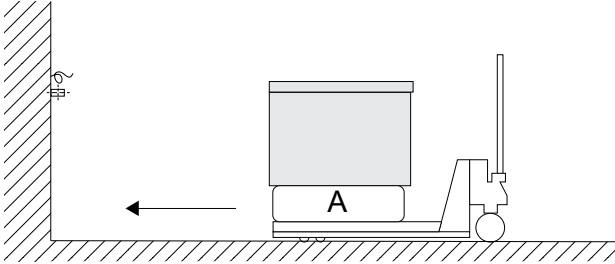
We recommend using a lifting truck with a stable shelf to take the unit down from the transport pallet and position it into place.

**IMPORTANT**

Remove the bottom cover before placing the appliance on the pallet (refer to paragraph F.4 *Accessing the appliance's internal components*).

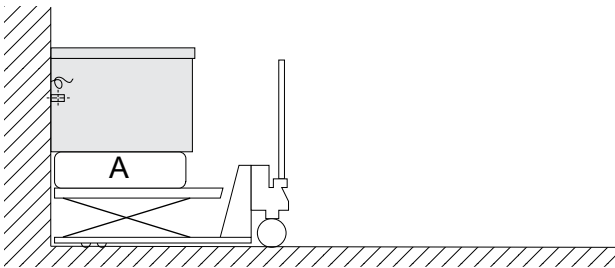


1. Transport the appliance on its transport pallet directly in front of the point of installation.
Bring the lifting cart as close as possible to the appliance.



2. Carefully turn the unit on shelf **A** of the truck to the horizontal position.

3. Remove the transport pallet.



4. Remove covers and inspection panels to allow for electrical and water connections, refer to the paragraph F.4 *Accessing the appliance's internal components*.

5. Carry the appliance on the lifting cart to the prepared position on the wall and lift it to the correct height.
Remove the outer protective film and the edge covers, taking care not to scratch the surface of the appliance.
Very slowly pull off the protective film on the stainless steel surfaces, without ripping, to prevent any adhesive residue.
Remove any adhesive residue with a non-corrosive solvent.
Then rinse and dry the spot thoroughly.

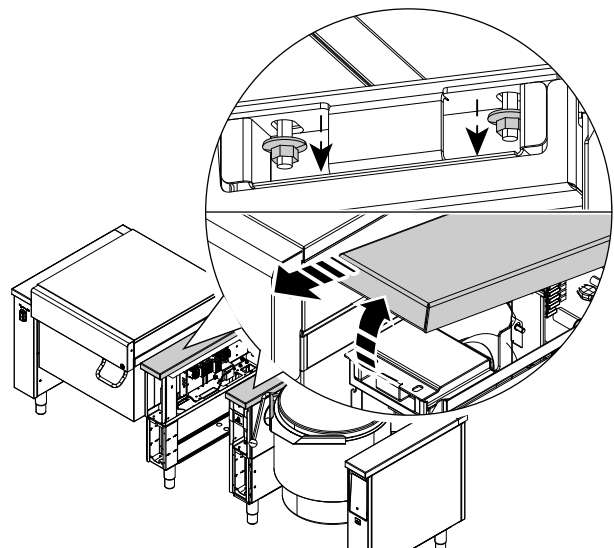
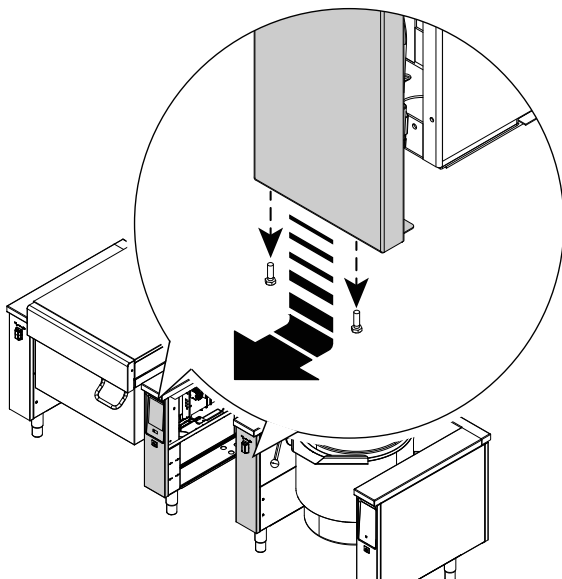
**CAUTION**

When successful installation is complete reattach the bottom cover, the side panels and the covers.

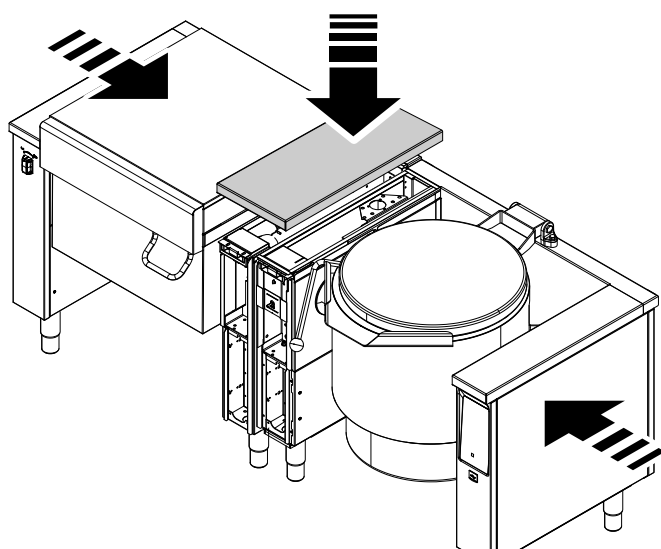
G.6 Fastening multiple appliances together**IMPORTANT**

Do not install the side panels on the sides where the appliances are mounted together.

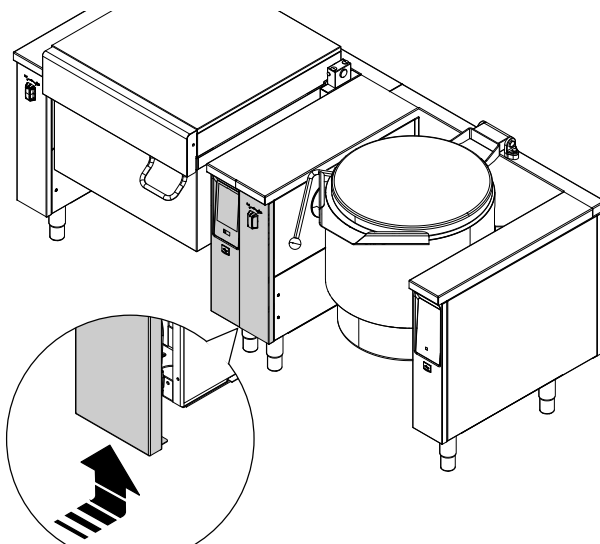
- 1 First remove the knob, refer to paragraph F.4 *Accessing the appliance's internal components*.
Then remove the user interface panel and the front panel by undoing the screws at the bottom.
- 2 Unscrew the bolts and remove the covers.



- ③ Push the units together. Bring the appliances to the same height, then level them.
Replace the covers with the double cover required when placing the order, by screwing the bolts.

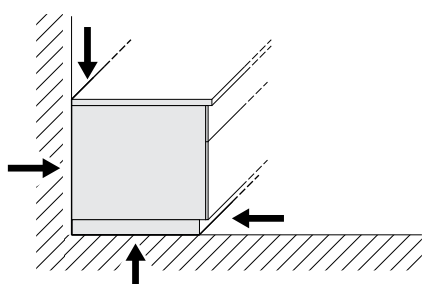


- ④ Reassemble the user interface panel and the front panel by fixing them with screws.



G.7 Sealing

For hygiene reasons, to prevent water and other substances from running under the appliance, seal all around the joints between the appliance and the wall or floor with permanently elastic silicone.



H ELECTRICAL INSTALLATION



IMPORTANT

If the appliance has the variable speed mode for the stirrer, use type B circuit breakers if residual current circuit breakers are provided.

H.1 Gas, electricity, water and other connections (if present, depending on the appliance and/or model)

- Any installation work or maintenance to the supply system (gas, electricity, water and/or steam, if present) must only be carried out by the utility company or an authorised installation technician.
- Refer to the appliance dataplate for the product code.
- See the installation diagram for the type and position of appliance connections.

H.2 Mains connection



WARNING

Work on the electrical systems must only be carried out by specialised personnel.



IMPORTANT

The appliance is intended for use only in premises having a service current capacity equal or greater than 100 A per phase, supplied from a distribution network having a nominal voltage given on the data plate.

Check and ensure, in consultation with the supply authority if necessary, that the service current capacity at the interface point is sufficient for the appliance.

Before connecting, make sure that:

- the mains voltage and frequency match those indicated on the appliance data plate.
- the electrical connections must comply with the local authority regulations in force in the country of use.
- Install ahead of the appliance an omnipolar switch of suitable capacity with contact opening distance of at least 3 mm.
- Install the switch in the building's electrical system, in the immediate vicinity of the appliance.
For the correct size of the switch, refer to the absorbed current specified on the appliance data plate.
- In case of marine installations: the fluctuation of the voltage must not be higher than $\pm 6\%$.


It must be possible to block the system in an open position for maintenance purposes, to prevent it from being switched on unintentionally.

**IMPORTANT**

The manufacturer declines any liability if the safety regulations are not respected.

The mains supply is connected via cable installed during assembly, which protrudes approximately 1,5 m out of the floor or wall.

The electrical supply characteristics must fulfil the requirements of EN 60204-1.

Connect the appliance to an efficient earthing system. For that purpose, the connection terminal block has a terminal with the symbol  for connecting the earth wire.

The interface for power optimization is in compliance with DIN 18875.

**NOTE!**

Each appliance has a specific wiring diagram. This contains the technical specifications (electrical rating, voltage, amperage etc.).

The Installation and Connection Diagram (F *INSTALLATION DIAGRAMS*) shows the position of the main terminal board. To get access to the connection terminal inside the appliance, follow the instructions in F.4 *Accessing the appliance's internal components*.

H.3 Power cable

Unless otherwise specified, our appliances are not equipped with a power cable. The installer must use a flexible cable having characteristics not lower than the H05RN-F rubber insulated type.

**WARNING**

If the power cable is damaged, it must be replaced by the Customer Care Service or in any case by specialised personnel, in order to prevent any risk.

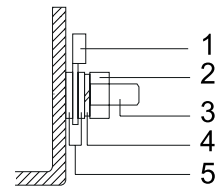
Connect the AC power cord to the main terminal board using a cable relief, in accordance with the electrical wiring diagram.

H.4 Potential equalisation

The appliance must be connected to a point indicated on a potential equalisation system with a minimum conductor cross section of 10 mm².

When installing multiple appliances, connect them all together through potential equalisation.

1. 6 mm lug
2. M6 nut
3. M6 threaded bolt
4. M6 spring washer
5. M6 washers

**NOTE!**

When connecting potential-free contact and energy optimizer it is possible that there is external voltage at the terminals.

I CONNECTING THE WATER SUPPLY**WARNING**

The installation must be carried out only by specialised personnel in accordance with F.3 *Installation and connection diagram*

I.1 Water connection**IMPORTANT**

Carry out the water connection by referring to paragraph A.10 *Water connection*.

The appliance must be supplied with drinking water at a pressure of maximum 6 bar (600 kPa).

**IMPORTANT**

If the water pressure is higher than that specified, use a pressure reducer to avoid damaging the appliance.

For correct installation, the water inlet pipe must be connected to the mains using a mechanical filter and a shutoff valve.

Before connecting the filter, allow a certain amount of water to run in order to clear the pipe of any waste matter.

I.2 Backflow protection

A backflow protection device is required to protect each incoming water connection.

**IMPORTANT**

Install a single check valve, supplied with the appliance, on the water connection pipe.

I.3 Drinking water supply

The appliance should be connected to fixed lines. The water connections can be floor or wall mounted, depending on the type of appliance required.

**IMPORTANT**

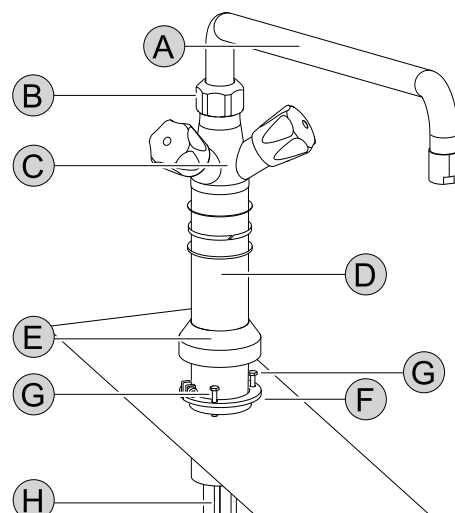
Gain always access to the pipes in accordance with F.3 *Installation and connection diagram*.

1. Feed the hoses through the relevant holes in the base or in the back of the appliance frame.
2. Remove the front panel and left inspection panel, refer to paragraph J.4 *Features*.
3. Connect the flexible hoses with a G 1/2" female thread with a shut-off valve installed, to the water pipes protruding from the floor or from the wall.
4. Then, re-apply the inspection panel and the front panel.

I.4 Mixing tap

Install the mixing tap on the left cover, depending on the model.

Model 1:



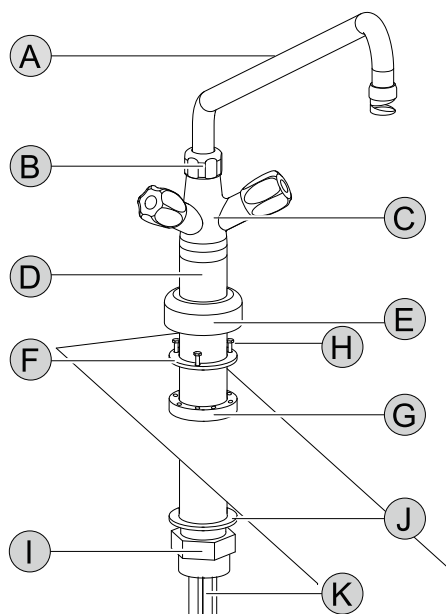
- A. Swivel arm
B. Nut

- C. Tap body
- D. Stand pipe
- E. Collar
- F. Clamping collar
- G. Allen head screw
- H. Copper pipes

Installation:

1. Thread the copper pipes **H** and the stand pipe **D** through the pre-drilled hole on the left cover.
2. Place the support **D** and screw it onto the clamping collar **F** using an allen head screw **G**.
3. Push the collar **E** over the clamping collar **F** and down onto the cover.
4. Fit the swivel arm **A** onto the tap body **C** with the nut **B**.

Model 2:



- A. Swivel arm
- B. Nut
- C. Tap body
- D. Stand pipe
- E. Collar
- F. Fixing ring
- G. Clamping collar

- H. Allen head screws
- I. Fixing nut
- J. Gasket
- K. Copper pipes

Installation:

1. Fasten the clamping collar **G** with the fixing nut **I** and gasket below **J** on the pre-drilled hole of the left cover.
2. Thread the copper pipes **K** and the stand pipe **D** through the clamping collar **G**.
3. Place the stand pipe **D** and screw the fixing ring **F** onto the clamping collar **G** using the three allen head screws **H**.
4. Push the collar **E** over the clamping collar **G** and down onto the cover.
5. Fit the swivel arm **A** onto the tap body **C** with the nut **B**.



NOTE!

In case of tilting appliances gently bend the two copper pipes one to the right and one to the left of the tilting motor to allow free movement of it.

I.5 Water filling automatic (optional)

The automatic water filling system fills up the appliance with a volume of water set by means of the touch panel, refer to J.7.5.6 *Water filling automatic*.

If this option is present, one tap knob is dedicated to automatic water filling and the other is for manual water flow.

You can have an automatic filling of cold water only, or an automatic filling of hot and cold water.



IMPORTANT

Remember that if you want to use the automatic filling function (using the touch panel), the dedicated knob must be open, otherwise the water cannot flow.

With cold only water filling option:

- The knob dedicated to automatic filling is the **blue** one.
- Through the red knob, you can manually run hot water.

With hot or cold water filling option:

- The knob dedicated to automatic filling is the **red** one.
- If the red knob is open, you can select automatic hot or cold water filling by means of the touch panel.
- Through the blue knob, you can manually run only cold water.

J OPERATING INSTRUCTIONS

J.1 Use

The appliance is intended for industrial use by trained personnel.

This appliance must only be used for its expressly designed purpose, i.e. for cooking, boiling, stewing, steaming food.

Any other use is considered improper.



WARNING

Stand back when you open the lid or the steam outlet, because hot steam could pour out.



CAUTION

Do not switch on the appliance when it is empty.



NOTE!

The temperatures required for the cooking processes give rise to intense overheating of some components.

This is not due to a design fault, but is a consequence of the thermal conductivity of stainless steel.

The maximum filling level must not exceed the relevant marking, i.e. not more than 40 mm below the upper edge of the pan.

Refer to A.4 *ProThermetic general safety*.

J.2 First use

All the appliances are tested in terms of safety and functionality when delivered.

Prior to start operating with the unit, carry out the commissioning according to the specific checklist (refer to "Commissioning Checklist").

- Clean off any industrial protection grease from all parts of the appliance and accessories before first use.
- To properly perform basic cleaning, note and follow the instructions in K *CLEANING*.

- Before first use, fill the appliance with water and heat it at 100°C for 30 minutes. Then allow it to cool completely with the lid open.
- Do not use vegetable oil or fat to treat the pan.
- If present, dismantle the drain tap unit, clean thoroughly with a hot mild cleaning agent, dry and grease lightly with a special odourless, tasteless, food-safe tap grease.

J.3 Double jacket

The appliance has a double jacket where saturated steam is present, which by heating creates the heat necessary for cooking food.

The double jacket is filled in the factory with demineralised water.

Depending on the delivery date (specifically from November to April), the double jacket is delivered emptied and the demineralised water is supplied in a plastic container to prevent frost damage to the heating system.



CAUTION

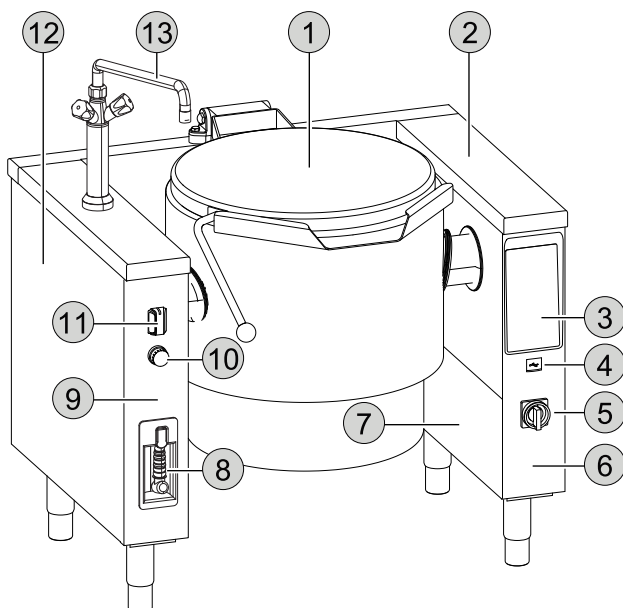
Before the first use, check the water level in the double jacket and if necessary contact the Customer Service care to fill it with demineralised water.



NOTE!

- The double jacket has an automatic ventilation system and a safety thermostat, which prevents the internal water level from becoming too low.
- A safety valve also prevents overpressure of steam in the double jacket.

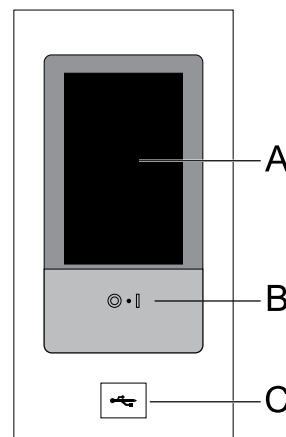
J.4 Features



1. Lid
2. Cover
3. Touch control panel
4. USB connection
5. Main switch (optional)
6. User interface panel
7. Inspection panel
8. Spray gun (optional)
9. Front panel
10. Emergency stop (optional)
11. Knob for tilting function
12. Side panel
13. Mixing tap (optional)

J.5 Control panel

- A. Display – Touch screen
- B. ON/OFF button
- C. USB pendrive in/out



J.6 Switching on/off

Press the proper button:



To switch on the appliance



To switch off the appliance



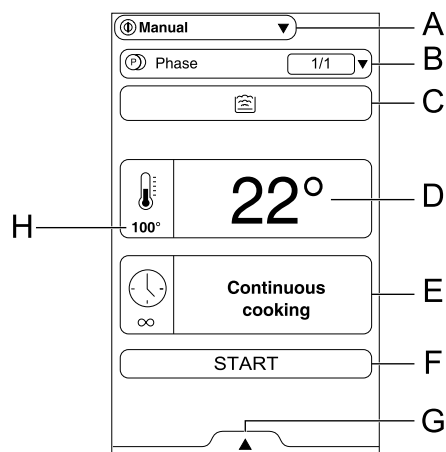
NOTE!

If present, switch off the appliance completely using the main switch (optional) and all of the displays become inactive. Refer to the paragraph J.4 *Features*.

J.7 Touch control panel

J.7.1 Starting page

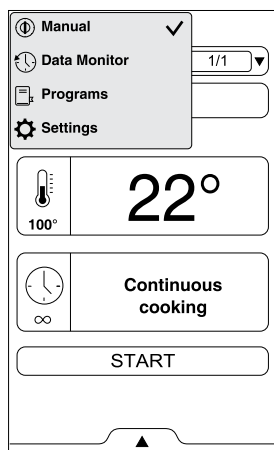
When the appliance is switched on the display illuminates, loads the software and after a while shows, by default, the starting page in "Manual" mode.



- A. Main menu
- B. Cooking phase
- C. Cooking mode
- D. Internal temperature
- E. Cooking time
- F. Start button
- G. Additional functions
- H. Set temperature

J.7.2 Main menu

The appliance allows cooking in different cooking modes, store and recall programs.



The manual mode customizes the cooking cycles setting the time and temperature or heat power (refer to J.7.3 *Manual mode* chapter).

“Data monitor” includes only information for Customer Care Service.

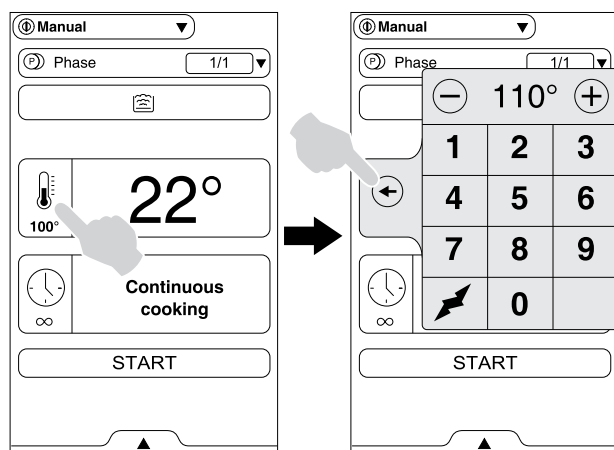
Programs mode recalls the recipes previously saved and restores quickly parameters and settings of each cooking cycle avoiding the need to assign them again (see J.7.6 *Programs mode* chapter).

Settings mode allows to customize the appliance functions and options for a better use (refer to J.7.9 *Settings* chapter).

J.7.3 Manual mode

J.7.3.1 Set the required temperature in °C/°F

1. Touch symbol of the temperature value ;
2. Enter the new value on the numeric keypad appearing on the display;
3. Touch the symbol to set the temperature value, or wait for the window to close by itself.



NOTE!
You can choose the temperature between 25°C and 110°C.

J.7.3.2 Set the power levels

1. Touch symbol of the temperature value ;
2. Touch the symbol of power level on the numeric keypad appearing on the display;

3. Set the power level from 1 to 9: 1 is the minimum and 9 is the maximum;

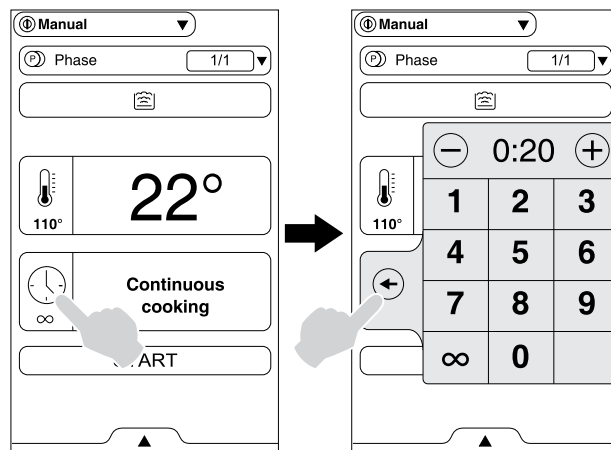
4. Touch the symbol to set the power level.

IMPORTANT

When the cycle starts, the symbol flashes until the set temperature is reached. Then the symbol disappears and the cooking time starts.

J.7.3.3 Set the duration time

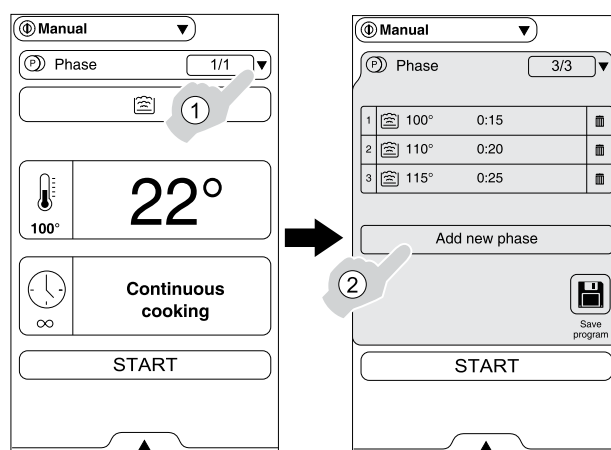
1. Touch the symbol of the time value ;
2. Enter the new value on the numeric keypad appearing on the display;
3. Touch the symbol to set the duration time.



NOTE!
You can also set a continuous cooking by touching the symbol and then .

J.7.3.4 Add one or more cooking phases

1. Touch the symbol to open the phases menu;
2. Add a new phase by tapping the appropriate key;
3. Set temperature and duration as explained in previous paragraphs;



NOTE!
To store the phase sequence in a program, tap the symbol and refer to paragraph J.7.5 *Additional functions*.

J.7.4 Drawer area

The drawer is an expansion located inside several environments of the menu and includes options and functions.

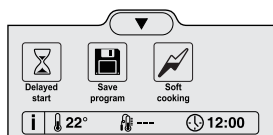
The lower drawer contains further settings, accessory management and advanced features. Its composition depends on the setting parameters and on the phase cycle.



Touch ▲ to open the lower drawer and ▼ to close it.

J.7.5 Additional functions

Touch ▲ to open the lower drawer.

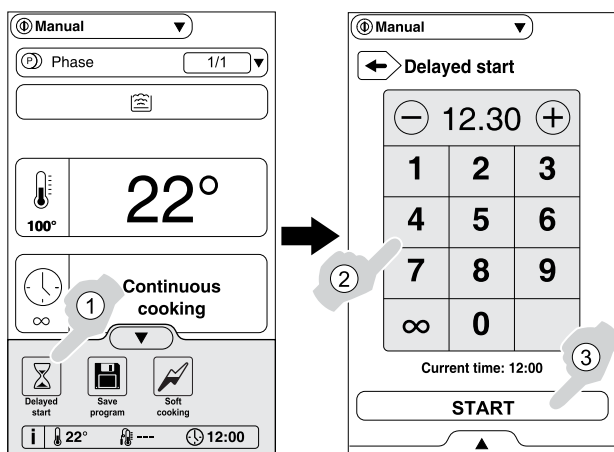


J.7.5.1 Delay start



With this option it will be possible to delay the start of a cycle at a more convenient time.

1. Touch symbol of the delay start;
2. Set the starting time on the appearing keypad;
3. Confirm the delay start time by tapping the start button.




IMPORTANT

At the programmed time the appliance switches on and starts heating to reach the set temperature.



NOTE!

After selecting this function, the icon  appears on the main screen.

J.7.5.2 Save program



To save and store customized cooking cycles.

1. In "Manual mode" set the cooking parameters according to your requirement;
2. Open the lower drawer and touch the relevant icon to save the programme;
3. Edit the program name on the appearing keypad and confirm;
The new program will be stored in "Programs mode".

Insert Program name:

ABC	abc	123	/=		
A	B	C	D	E	F
G	H	I	J	K	L
M	N	O	P	Q	R
S	T	U	V	W	X
Y	Z				
Space					

CANCEL OK



NOTE!

To access the "Programs mode", refer to paragraph J.7.6 *Programs mode*.

J.7.5.3 Soft cooking



It reduces the power of the cooking cycle, by reaching the set temperature more slowly.


Recommended for delicate foods such as milk, or anything that can burn easily.

The soft cooking function is only available in boiling cooking mode.

1. Touch symbol of the soft cooking;
2. Touch ▼ to close the lower drawer;
3. Start the cycle.

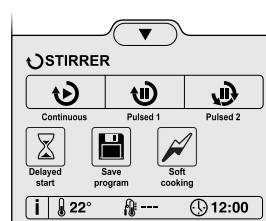


NOTE!

After selecting this function, the icon  appears on the main screen.

J.7.5.4 Stirrer

If the appliance has the stirrer, the proper icons appear in the drawer area.



To operate the stirrer:

1. Touch ▲ to open the lower drawer;
2. Select one of the three stirrer options:



The stirrer rotates in one direction without pause.



The stirrer rotates in one direction only: 16 seconds rotation and 4 seconds pause.



The stirrer turns 16 seconds in one direction, 4 seconds pause and then 16 seconds rotation in the opposite direction and so on.

3. Touch ▼ to close the lower drawer;



NOTE!

The symbol of the selected mode appears on the main screen.

4. Start the cycle.

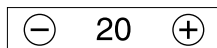
J.7.5.5 Variable speed

The variable speed mode allows to set the number of rotations per minute of the stirrer choosing between 20 and 100.

**NOTE!**

The default speed is 20 rpm.

If the appliance has the variable speed mode, the proper icon appears in the drawer area.

**To choose the rpm:**

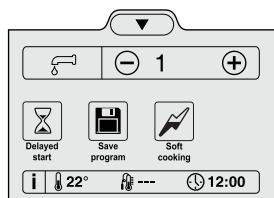
1. Touch ▲ to open the lower drawer;
2. Select one of the stirrer options;
3. Set the rpm by tapping ⊕ or ⊖.
4. Touch ▼ to close the lower drawer.
5. Start the cycle.

**CAUTION**

If you use the standard stirrer model, but in variable speed, the maximum speed allowed is 20rpm.

J.7.5.6 Water filling automatic

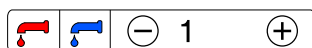
If the appliance has the water filling automatic, the proper icons appear in the drawer area.

**To operate the water filling automatic:**

1. Touch ▲ to open the lower drawer;
2. Set the water litres by tapping ⊕ or ⊖.
3. Touch the icon to start water filling.

**NOTE!**

With hot or cold water filling option you have to choose whether to fill with hot or cold water by touching the red or blue symbol.



4. Touch ▼ to close the lower drawer;

**IMPORTANT**

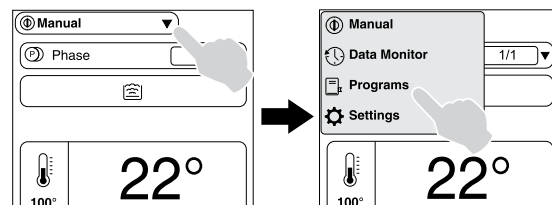
Remember to open the knob for automatic water filling, otherwise the water cannot flow, refer to the paragraph I.5 *Water filling automatic (optional)*.

J.7.6 Programs mode

The "Programs Mode" allows to recall program recipes already stored or to upload/download programs, from or into the appliance by means of the USB pendrive.

• Choose a saved program:

1. Select "Programs mode" in the main menu;



2. Touch the required program or search it by typing its

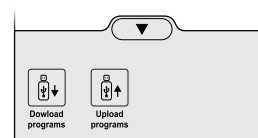
name near the icon

**NOTE!**

To delete a program touch the icon

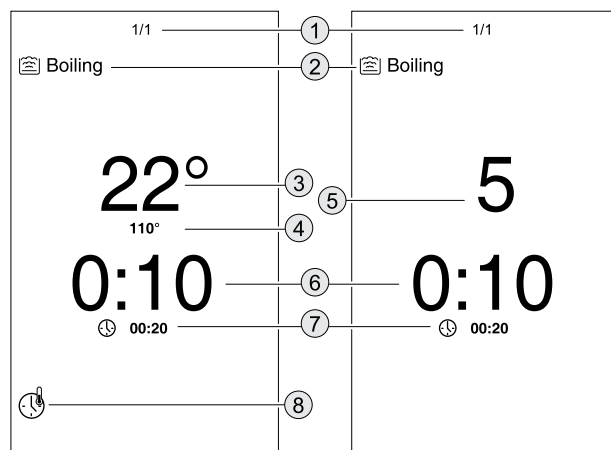
• Download/upload programs:

1. To open the lower drawer touch ▲.
2. Choose the icon to download programs, or the icon to upload programs.

**J.7.7 Start a cooking cycle**

When a cooking cycle begins, the appliance starts heating up to the set temperature.

The cooking time starts when the set temperature is reached.



Set temperature

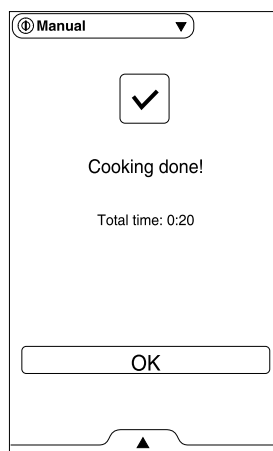
Set power levels

1. Current cooking phase number
2. Current cooking mode
3. Current food temperature

4. Set temperature
5. Set power level
6. Remaining time
7. Set cooking time
8. Icon present until the set temperature is reached

J.7.8 End cycle

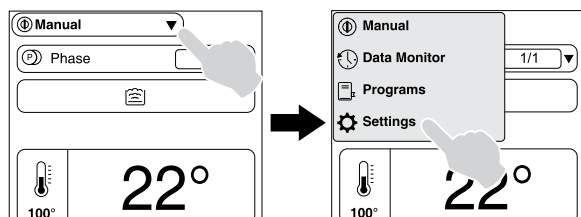
When a cooking cycle ends, touch “OK”.



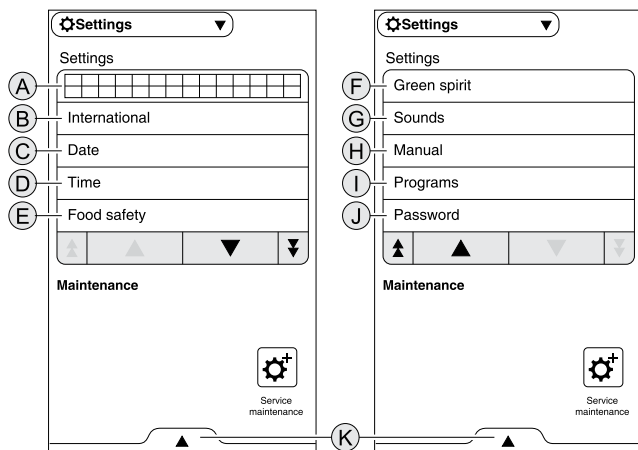
J.7.9 Settings

“Settings” mode allows to change some usage parameters of the appliance.

1. Select “Settings” in the main menu;



2. The display shows the main menu with settings:



▼▲ scroll keys

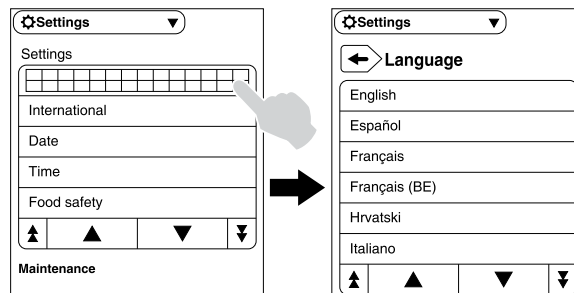
↕ start/end keys of scrolling

Service maintenance
This environment is only allowed to an authorized technician.

A. Language

This parameter allows to customize all menus in the selected language.

- Touch the strip with flags
- Scroll up or down to find the required language
- Touch ◀▶ to return to the “Settings” menu.



B. General settings

This function allows to set a lot of parameters:

- Language: refer to point “A”;
- Date format: DD/MM/YYYY etc.
- Time format: 24H / 12H;
- Temperature measure unit: °C / °F.
- Touch ◀▶ to return to the “Settings” menu.

C. Date

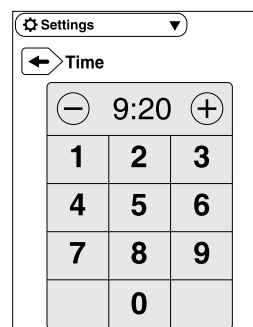
This setting allows to set the current date.

- Set the date by tapping ⊕ or ⊖.
- Touch ◀▶ to return to the “Settings” menu.

D. Time

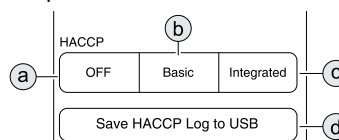
This setting allows to set the current time.

- Set the time by tapping ⊕ or ⊖ or by touching the corresponding number on the keypad.
- Touch ◀▶ to return to the “Settings” menu.



E. Food safety

The HACCP feature allows the storage of all the set values identifying a cooking process, and their variation, the cavity temperature and, when used, the food core temperature at specific intervals.



- a. Enable / disable HACCP;
- b. HACCP available with USB key;
- c. HACCP available with integrated kit;
- d. To save HACCP values in the USB key.

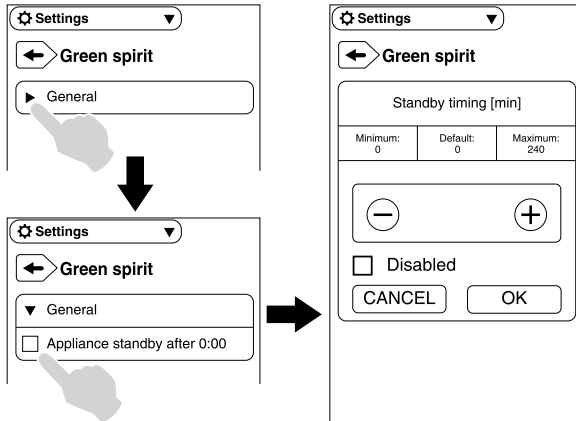
In “boiling” mode it records the food temperature from the side sensor.

In “braising” mode it records the temperature of the bottom plate.

F. Green Spirit

This setting allows to set after how many minutes (or seconds) the display enter in standby mode, or to disable the standby mode:

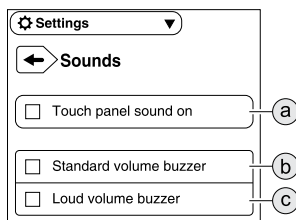
- Touch the arrow ► to open the menu;
- Tick the square to set the time for standby mode;
- Set the time and click on "OK" to confirm.



NOTE!
To turn on the display after standby mode, touch it anywhere.

G. Sounds

This setting allows to enable / disable sounds and to set the volume level.

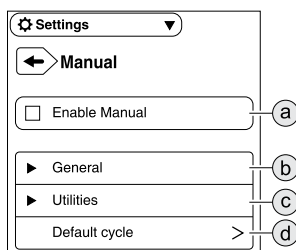


- Enable / disable touch panel sounds
- Standard volume
- Loud volume

Touch ◀▶ to return to the "Settings" menu.

H. Manual

This setting allows to enable / disable the manual cooking mode and its options:



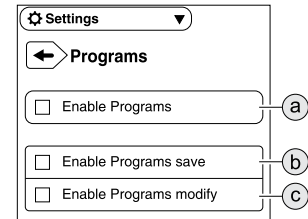
- Enable / disable manual mode: if manual mode is disable, only saved programs are available.
- General:
 - To show or hide real and set values;
 - To enable / disable cooking phases;
 - To enable / disable the delay start.
- Utilities: to show / hide the cooking information in the lower drawer.



- Default cycle: to set the cycle of the starting page.

Touch ◀▶ to return to the "Settings" menu.

I. Programs



- Enable / disable programs;
- Enable / disable the possibility to save programs;
- Enable / disable the possibility to modify programs.

Touch ◀▶ to return to the "Settings" menu.

J. Password

No function.

K. Additional setting

Open the lower drawer and select the related icon:

Download/upload programs



Refer to J.7.6 *Programs mode*.

Default setting



If it is required to restore the factory setting, proceed as follows:

- Open the lower drawer and select the related icon;
- Confirm restoring to close the pop-up window.

Touch screen calibration



This setting allows to set the calibration of the screen.

- Touch the screen as close as possible to the centre of the red cross;
- Repeat until the cross turns green;
- Touch and hold to exit.

J.7.10 Alarm messages

Any errors or alarms and their brief description are shown on

the display with the icon

An acoustic signal is played simultaneously.

J.8 Connectivity kit

If the connectivity kit is present, connect the Ethernet cable and check in the touch panel settings that parameter no. 40 is set correctly, refer to the "Parameter Setting" document.

First remove the user interface panel referring to F.4 *Accessing the appliance's internal components*.

Then insert the Ethernet cable into the factory-fitted connector.

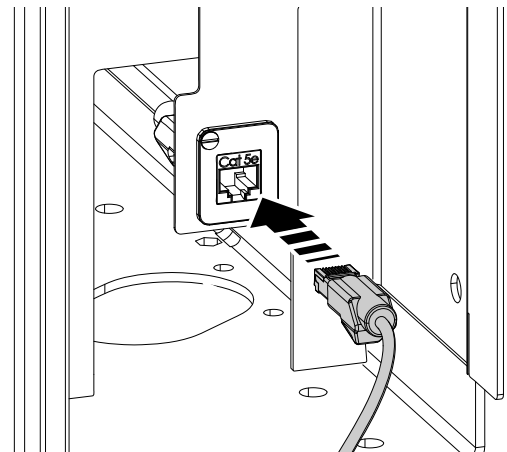
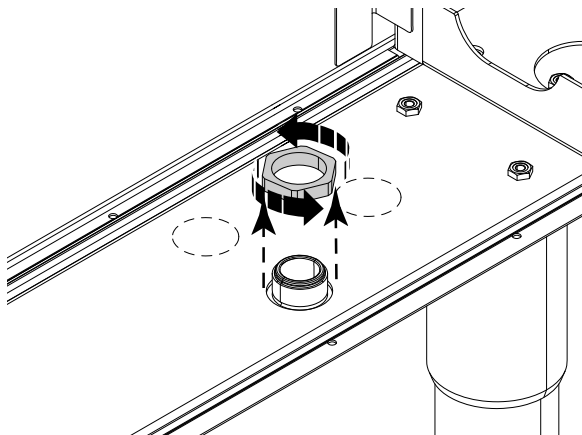


Fig. 1 Ethernet cable into connector

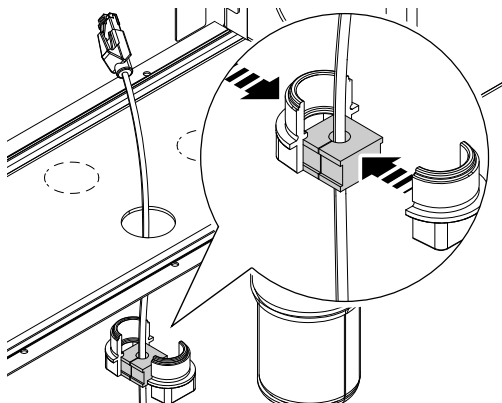
**IMPORTANT**

If the appliance has feet, insert the Ethernet cable through the cable gland already mounted:

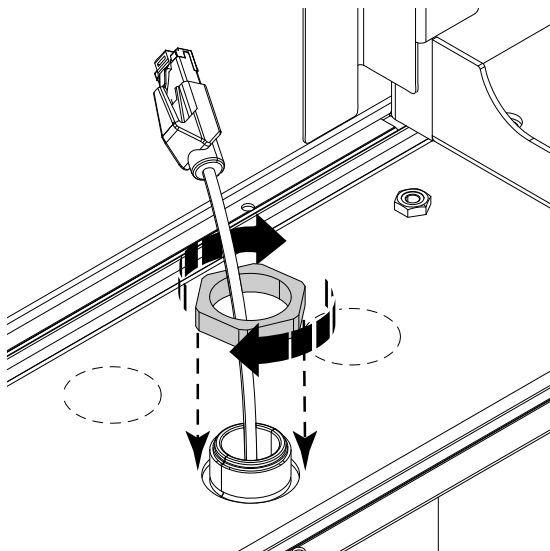
1. Remove the cable gland from its position.



2. Place the Ethernet cable inside the cable gland.

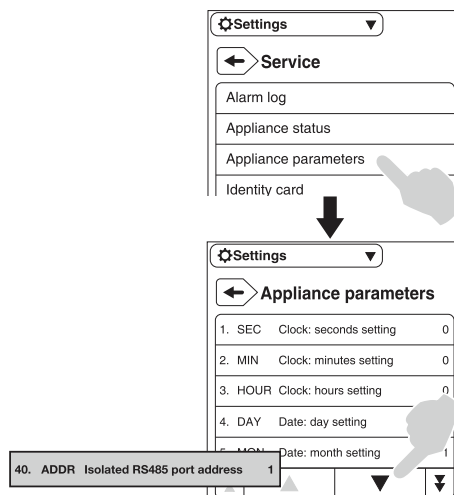


3. Reassemble the cable gland in its original position.

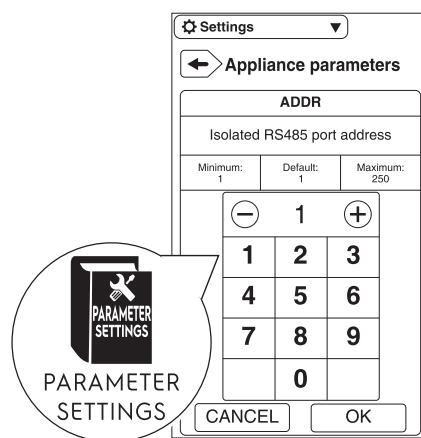


4. Insert the Ethernet cable into the factory-fitted connector, refer to Fig. 1 *Ethernet cable into connector*.
5. Remount the user interface panel.
6. Through the touch panel, enter in "Settings" mode (referring to J.7.9 *Settings*) and tap on
7. Insert the password, refer to the Service Manual or "Parameter Settings" document.

8. Click on "Appliance parameters" and then scroll down until you reach parameter no. 40.



9. Set parameter no. 40 according to the "Parameter Setting" document.

**NOTE!**

To check if all parameters are set correctly, refer to the "Parameter Settings" document.

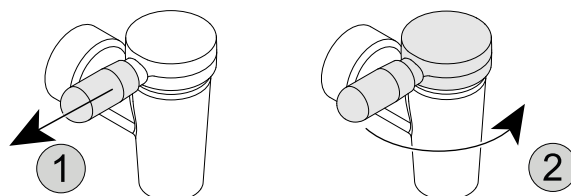
J.9 Drain tap

The drain tap (if present) is used to drain the cooked food with a specific dosage.

If the handle is on the left, the drain tap is closed, otherwise if it's on the right, the tap is open.

**IMPORTANT**

Do not remove the cover of the drain tap when emptying food / liquid.

J.9.1 Opening the drain tap

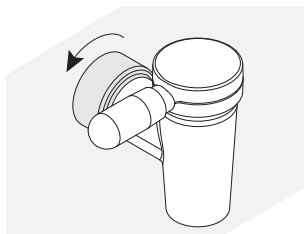
1. Hold the handle of the cover and pull it gently to unlock it.

2. Turn the handle completely to the right.

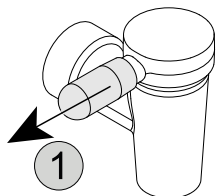
To close the drain tap, turn the cover with the handle from the right to the left.

J.9.2 Dismounting the drain tap

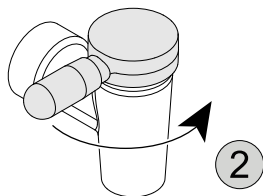
Turn the drain tap counter-clockwise and remove it.



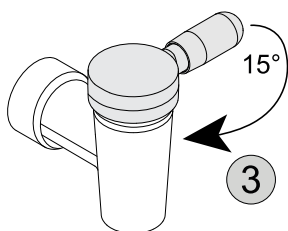
J.9.3 Dismounting the drain tap cover



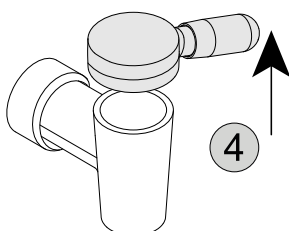
1. Hold the handle of the cover and pull it gently to unlock it.



2. Turn the handle completely to the right.



3. Turn again the handle a little to the left (about 15°).



4. Lift the cover of the drain tap with the handle.

To mount the drain tap cover proceed in reverse order.

J.10 Stirrer

The boiling pan can be operated with or without the stirrer.

The stirrer is used to mix the food in order to obtain a uniform cooking.

The scrapers, if present, are used to scrape food that adheres to the walls of the pot.



CAUTION

- Do not use the stirrer to cut, slice or chop solid food such as ice, bones or seeds to avoid damage to the stirrer.
- Visually check the shaft head and grease bearings and seals twice a year. If defects are present inform Customer Care Service.

The stirrer is used by means of the touch control panel, refer to paragraph J.7.5.4 *Stirrer*.

The lid must be closed for the stirrer to operate.



WARNING

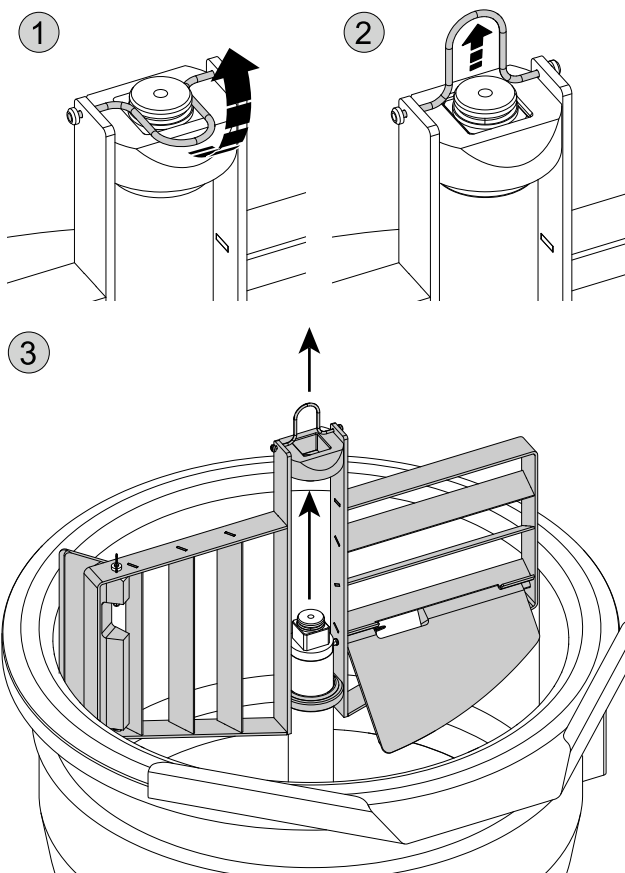
Be careful of splinters flying off, as they can cause damage.



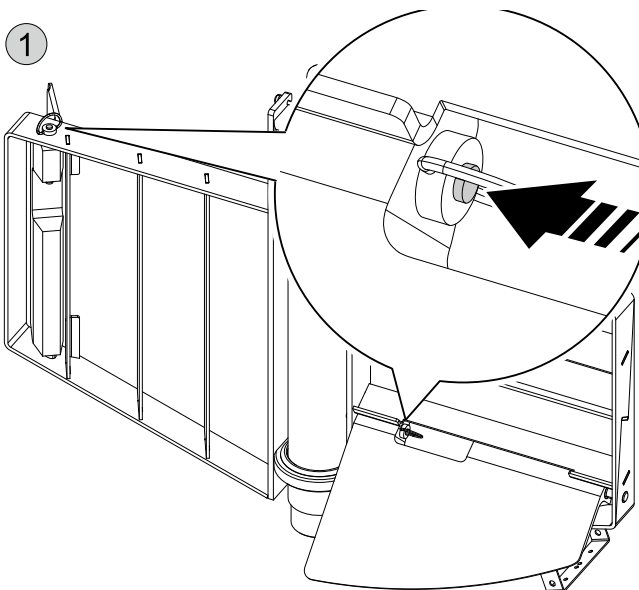
NOTE!

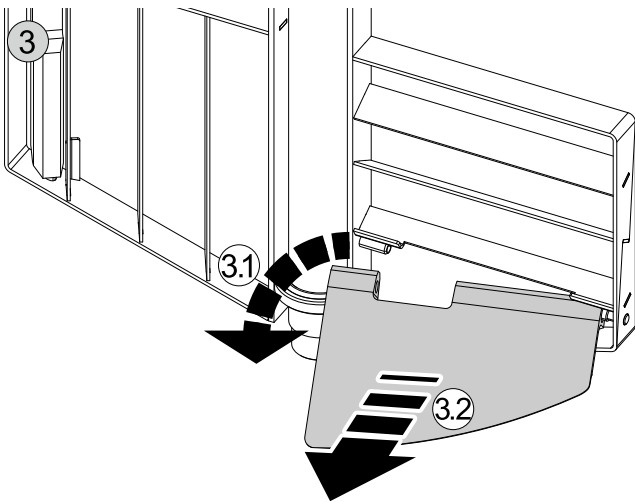
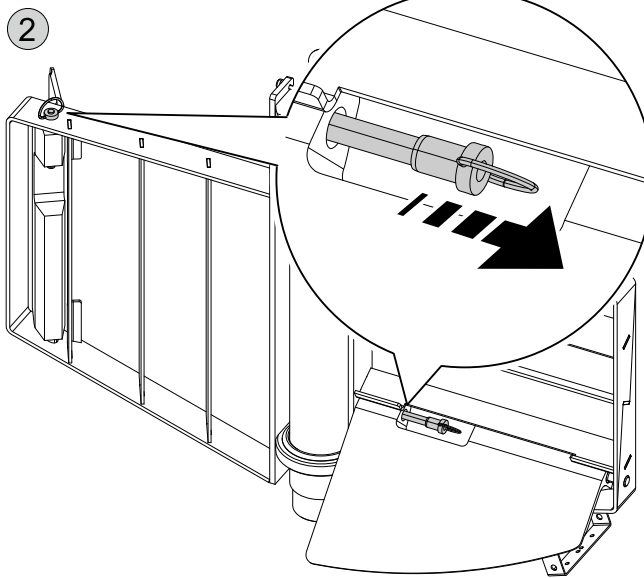
If the drive motor is overloaded, the stirrer is switched off by a thermal circuit breaker. The stirrer can only be restarted after the circuit breaker has cooled down, refer to paragraph M.2 *What to do if*.

J.10.1 Dismounting the stirrer



J.10.2 Dismounting the scrapers





J.11 Emergency stop

Refer to the paragraph J.4 *Features*.

If present, press emergency stop button to stop the stirrer operation immediately:

- The entire touch control panel is switched off;

- The stirrer remains off.

To unlock the emergency stop button turn the switch knob clockwise.



NOTE!

The stirrer is reactivated by the electronic touch control system, refer to paragraph J.7.5.4 *Stirrer*.

J.12 Tilting the appliance

The appliance can be tilted over 90°.

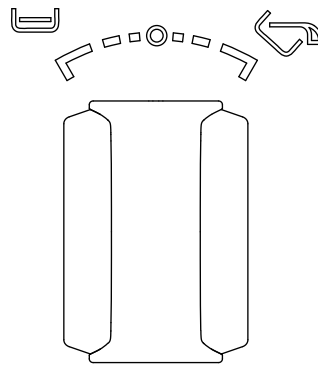
Refer to the paragraph J.4 *Features*.

Before tilting the appliance, make sure that:

- The swivel arm of the mixing tap (if present) is facing forward;
- The lid is fully open;
- There are no people or objects in the tilting area underneath the appliance.

To tilt the appliance, turn the knob to the right.

The appliance tilts at a variable speed and continues until the knob is held in the tilting position (turned to the right).



When you release the knob, it returns to the neutral middle position and the appliance remains tilted as it is. To bring it back to the horizontal position, turn the knob counterclockwise (left).

Select the tilting speed so that the food can drain out while remaining within the emptying area of the appliance.



NOTE!

During the tipping, the heating element is temporarily switched off.

K CLEANING

K.1 Introduction



WARNING

Before carrying out any cleaning, switch off the machine from the electrical power.



WARNING

- Only start cleaning once the appliance has cooled.
- Do not clean the appliance with flammable liquids.



CAUTION

Do not spray the appliance or its parts with a high-pressure cleaner or a steam cleaner; this may cause it to malfunction.

K.2 Cleaning the appliance and accessories

Before using the appliance, clean all the internal parts and accessories with lukewarm water and neutral soap or products that are over 90% biodegradable (in order to reduce the emission of pollutants into the environment), then rinse and dry thoroughly.



CAUTION

Do not use solvent-based detergents (e.g. trichloro-ethylene) or abrasive powders for cleaning.



CAUTION

Do not use steel brushes, steel wool, copper cloths, sand-based or similar products for cleaning

Accessories such as baskets and containers must be cleaned outside of the appliance.

K.3 Stainless steel surfaces

The reason stainless steel can resist corrosion and rust is its passive layer which builds up when oxygen hits the metal surface. There is sufficient oxygen in the air to do this.

If this passive layer is physically broken or damaged by chemical substances, leaving it unable to regenerate itself, even rust-free stainless steel can be subject to corrosion.

It is possible to develop or regenerate the passive layer by treating it with running, oxygen-rich water.

Oxygen-starving abrasives such as hydrochloric acid, chlorides and spice concentrates, mustard, vinegar essences, spice cubes and cooking salt solutions can lead to chemical damage or rupture of the passive layer, depending on the concentration and temperature.

Extraneous rust (iron particles), the formation of galvanic elements and lack of oxygen could cause more damage.

If the appliance is kept in an environment with corrosive substances (e.g. chlorine), it is advisable to apply a thin layer of Vaseline oil to its cleaned stainless steel surfaces.



IMPORTANT

Keep stainless steel surfaces clean at all times and make sure they are well ventilated.

Please follow these instructions:

- Remove grime, fat and other cooking residuals from steel surfaces when cool using soapy water, with or without detergent, and a cloth or sponge.
Dry the surfaces thoroughly after cleaning.
- In case of encrusted grime, fat or food residuals, go over with a cloth or sponge, wipe in the direction of the satin finish and rinse often.
Rubbing in a circular motion combined with the particles of dirt on the cloth/sponge could spoil the steel's satin finish.
- Metal objects can spoil or damage the steel: damaged surfaces become dirty more easily and are more subject to corrosion.
- Restore the satin finish if necessary.
- Do not let stainless steel parts come into prolonged contact with acids, spices, salts, etc. Even acid fumes which build up from cleaning tiled surfaces can promote corrosion.
Rinse off work surfaces with fresh water. This applies especially after cooking potatoes, pasta or rice in salted water.

K.4 Cleaning instruction

To be carried out **daily**.



CAUTION

- Do not use a high-pressure cleaner to clean the floor directly in front of, next to and behind the appliance.
- Do not pour salt into the equipment when it is empty, to avoid corrosion.

Control panel

- Clean the control panel with a soft cloth dampened with water and, if necessary, with neutral detergent.

External surfaces

- Wash the external surfaces with warm, soapy water.
- Avoid using detergents containing abrasive substances, steel wool, brushes or steel scrapers.
- Rinse with a damp cloth and dry carefully.
- Avoid using chlorine or ammonia-based products.

Tank

- Remove any residuals of food, grime, fat, other cooking residuals and starch from the tank and baskets using boiled water on a daily basis adding a degreasing cleaning agent if necessary.
- Carefully dry the tank and baskets to avoid the stagnation of liquids.

Stirrer and scrapers, if present

- Activate the stirrer while boiling. Rinse thoroughly with fresh water to completely eliminate chemical residues and dry carefully.
- Dismantle the scrapers from the stirrer and check the cleanness: complete the cleaning if needed, then fit the scrapers back in place.

When not in use, keep the appliance lid open to allow air flow.

K.5 Drain tap

If the cooking appliance has a drain tap, this must be cleaned and grease every day after the last use of the appliance, depending on the frequency of use:

- dismantle the drain tap unit, refer to the paragraph J.9 *Drain tap*;
- clean with a mild cleaning agent;
- dry and grease lightly with a special odourless, tasteless grease:
We recommend:
 - grease for taps and fittings (for taps with seal/O ring) = code 0S2118.
 - lubricant for taps with metal seals (for taps without seal/O ring) = code 0S2277.

K.6 Descaling



WARNING

Refer to A.2 *Personal protection equipment*



IMPORTANT

Remove limescale, fat, starch and protein layers with regular cleaning to avoid corrosion.

- De-scale the appliance with a solution of 10% vinegar, 10% phosphoric acid or a suitable de-scaling solution available for purchase.
- Never use steel wool or other abrasive materials which can scratch the surface of the stainless steel.

L MAINTENANCE AND CUSTOMER SERVICE



WARNING

Refer to “WARNING AND SAFETY INFORMATION”.

L.1 Introduction



WARNING

Before starting any service, repair or maintenance work, the appliances must be disconnected from the mains supply, the gas supply turned off and water pipes closed off.

L.2 Maintenance intervals

The inspection and maintenance intervals depend on the actual machine operating conditions and ambient conditions (presence of dust, damp, etc.), therefore precise time intervals cannot be given. In any case, careful and periodical machine maintenance is advisable in order to minimise service interruptions.

L.2.1 Preventive Maintenance

Preventive Maintenance reduces downtime and maximizes machines efficiency.

Customer Care Service can provide advice on the best maintenance plan to be purchased based on the intensity of use and the age of the equipment.

It is advisable to stipulate a preventive and scheduled maintenance contract with the Customer Care Service.

L.3 Informations for maintenance

During service, repair and maintenance work, distractions and stress factors must be avoided.

As such, unauthorised persons must be kept away from the appliance.

Servicing may be not carried out on ships at sea.

The warning and information notices fitted to the appliances must be obeyed by specialist and customer service staff and must not be removed or altered.



IMPORTANT

- Repairs and service on the appliances must be carried out when heating elements have cooled down.
- Any internal electrical wiring in the appliance and the connections to the earth cable are in accordance with the respective wiring diagrams and must not be modified.
All metal parts which have electrical connections on them must remain earthed.
The electric wiring diagram can be found inside the appliance inside of a plastic envelope.
- After completion of the maintenance and repair work, the service technician must carry out checks to ensure all operating modes of all functional and safety components are in accordance with the operating instructions.

L.4 General maintenance

In order to maintain optimal and safe operation of the appliance, the operational functional elements should be tested periodically.

- Performing repairs on safety valves is not permitted. If it is faulty or leaks the whole safety valve must be replaced by authorised personnel.
- The safety valve set must be serviced by the Customer Care Service once a year.
- Performing repairs on tilting knob is not permitted. If it is faulty the whole knob must be replaced by authorised personnel.

L.5 Repair and extraordinary maintenance



NOTE!

Repair and extraordinary maintenance have to be carried out by specialised authorised personnel, who can ask the manufacturer to supply a service manual.

L.6 Periods of non-use

If the appliance is not going to be used for some time, take the following precautions:

- Close the valves or main switches ahead of the appliances;
- Go over all stainless steel surfaces vigorously with a cloth moistened with paraffin oil in order to create a protective film;
- Periodically air the premises;
- Have the appliance checked before using it again;
- For the electric heated models: switch the machine On at the minimum rate of heat for at least 45 minutes; this will allow moisture/humidity accumulated into the heating elements to evaporate without damaging the elements.
- Never store the appliance where the temperature can drop below 0°C.
- Clean and dry the appliance thoroughly to avoid corrosion.
- Always leave drawers and doors open to ensure the oxygen can circulate.

M TROUBLESHOOTING

M.1 Introduction

This list is just a short description; for detailed information, please read the service manual.

Should none of the measures listed below resolve the fault or if an error occurs that is not described here, disconnect the appliance from the mains supply (gas, water, electricity) and immediately contact the Electrolux Professional Customer Care Service.

M.2 What to do if

Problem	Cause	Solution
Double jacket		
Insufficient water in the double jacket	<ul style="list-style-type: none"> Faulty seals Leaking or faulty safety valves, deaeration valves and check valve Faulty control electronics Blocked or fused contactors 	Contact Customer Care Service to fill it
Stirrer		
Drive motor is overloaded and switches off	The food is too firm	Contact Customer Care Service
Stirrer speed is reduced	Drive motor has reached a temperature of 150°C [302°F]	Add water, reduce the speed or reduce the filling quantity
Stirrer only operates in one direction	<ul style="list-style-type: none"> Relay on the control board is faulty Contact at the connector on the control board is faulty Reversing contactor is faulty 	Contact Customer Care Service
Stirrer is not running at all.	When the drive motor is overloaded the thermal protection switch turns the stirrer off. The error message "ESOL" appears on the touch display	Check the motor, gears and drive shaft for heavy abrasions. Wait a moment before switching it on again. If the problem persists, please contact Customer Care Service
	The lid is open	Close the lid
	Safety switch and/or relay +12V auxiliary power supply is interrupted or faulty	Contact Customer Care Service
Stirrer makes noise	Gears are faulty	Contact Customer Care Service to replace gears
	Shaft bearing damaged by wear or corrosion.	Contact Customer Care Service to replace shaft bearing
Alarm messages on the touch panel		
EOTS1 – Internal sensor overtemperature	<ul style="list-style-type: none"> The pan is empty or poorly loaded Connectors issue 	Fill food in the pan and/or cool food before cooking
EOTS2 – Internal sensor overtemperature	Double jacket low water level	Cool the appliance before cooking
EOTS3 – Internal sensor overtemperature	Wrong sensor connection	Cool the appliance before cooking
EOTS4 – Internal sensor overtemperature	Stirrer overload	Cool the appliance or the stirrer motor before cooking
ESCH – Temperature too high on electronic power board	<ul style="list-style-type: none"> Ambient temperature too high Electromechanics compartment heated by another appliance installed by the side. 	Allow appliance to cool before cooking. If error persist, contact Customer Care Service
EWFA – Lack of water	<ul style="list-style-type: none"> Missing water supply Failure on water electrovalve Failure on water fluxmeter 	Verify water inlet or outlet. If error persist, contact Customer Care Service
EMDB – Communication with inverter impossible.	<ul style="list-style-type: none"> Stirrer inverter failure Stirrer communication cable failure 	Appliance will continue working without stirrer option. Contact Customer Care Service
EIOH – Inverter overheating (only for variable speed appliances)	<ul style="list-style-type: none"> Stirrer overload: too much amount of food Mechanical frictions on stirrer gears Ambient temperature too high Poor ventilation on electromechanics compartment Electromechanics compartment heated by another appliance installed byside 	Reduce amount of food and let the inverter cool down before continue working. If error persist, contact Customer Care Service
EINV – Problem with inverter or with stirrer motor (only for variable speed appliances)	<ul style="list-style-type: none"> Stirrer inverter failure Stirrer motor failure 	Appliance will continue working without stirrer option. Contact Customer Care Service

Problem	Cause	Solution
ESOL – Stirrer motor overload	<ul style="list-style-type: none"> Stirrer overload: too much amount of food Mechanical frictions on stirrer gears 	Reduce amount of food and let the stirrer motor cool down before continue working
EMOL – Stirrer motor overload (only for variable speed appliances)	<ul style="list-style-type: none"> Stirrer overload: too much amount of food Mechanical frictions on stirrer gears 	Reduce amount of food and let the stirrer motor cool down before continue working

N MACHINE DISPOSAL



WARNING

Refer to “**WARNING AND SAFETY INFORMATION**”

N.1 Procedure regarding appliance dismantling macro operations

Before disposing of the machine, make sure to carefully check its physical condition, and in particular any parts of the structure that can give or break during scrapping.

The machine's parts must be disposed of in a differentiated way, according to their different characteristics (e.g. metals, oils, greases, plastic, rubber, etc.).

Different regulations are in force in the various countries, therefore comply with the provisions of the laws and competent bodies in the country where scrapping takes place.

In general, the appliance must be taken to a specialised collection/ scrapping centre.

Dismantle the appliance, grouping the components according to their chemical characteristics, remembering that the

compressor contains lubricant oil and refrigerant fluid which can be recycled, and that the refrigerator components are special waste assimilable with urban waste.



The symbol on the product indicates that this product should not be treated as domestic waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and human health. For further information on the recycling of this product, contact the local dealer or agent, the Customer Care service or the local body responsible for waste disposal.



NOTE!

When scrapping the machine, any marking, this manual and other documents concerning the appliance must be destroyed.

- Make the appliance unusable (remove the power cable)
- Remove the drawers and locks

