

Operating and installation instructions

(Translation of the original operating instructions)

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Pro Thermetic STATIONARY BOILING PAN, ROUND, PBON MODEL

Electrically heated | PBON-E

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FOREWORD



The operating and installation instructions provide the user with useful information for operating the machine or cooking appliance safely and make it easy for him to operate the freestanding boiling pan.

The following description will not be a boring, tedious list of instructions and warnings but a range of aids that are suitable for optimising the appliance performance in every respect and will help prevent incorrect use and handling that could cause injury to people and animals and material damage.

It is very important that all people entrusted with the transport, installation, commissioning, use, maintenance, repair and disposal of the appliances read the operating instructions carefully prior to dealing with the appliance in order to prevent incorrect operating steps or errors as a result of which the appliance could be damaged or which could constitute a risk of accident for those people.

The operating instructions must always be available to the operating staff and therefore be stored at the workplace in an easily accessible place where they can be consulted at any time in case of doubt or when required.

Should you have any doubts or uncertainties concerning the use of the machine or cooking appliance after reading the operating and installation instructions, please contact Electrolux Professional or your closest customer service centre who will gladly assist you to optimise the performance of the appliance.

It must be remembered that when using the appliance the relevant regulations with respect to safety, work hygiene and environmental protection must be complied with. It is therefore the duty of the user to ensure that the appliance is always used in safety conditions that are optimum for persons, animals and material items.

The manufacturer does not accept any liability for damage that arises from improper storage or misuse. No product liability is accepted for unauthorised adaptations and modifications that do not comply with the instructions in this handbook or additional supplements such as assembly instructions. In some circumstances this will invalidate the guarantee.

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Other language versions are available from Electrolux Professional Customer Services.
Misprints, errors and alterations excepted.

1 GENERAL INFORMATION

1.1 INTRODUCTION

Thank you for choosing a quality product from the *Electrolux Thermaline* Pro Thermetic product range. Read the instructions in this document carefully. They contain important information on installation and operational safety as well as on the use and maintenance of the appliance. Store the documents so that they are always available for users. These instructions relate to various appliance models.

1.2 Identifying your cooking appliance

You will find the precise model name of your cooking appliance on the identification plate under "F. mod". Further details and specifications of your model can be found in → *Chapter 2 "Appliance function and equipment"* and → *Chapter 3 "Technical specifications"*.

1.2.1 Cooking appliance identification plate

The 8-digit series number on the ID plate is compiled as follows:

Until 11/2013:

Y WW XXXXX

Y is the last figure of the year of manufacture
WW stands for the week of manufacture
XXXXX is the consecutive serial number

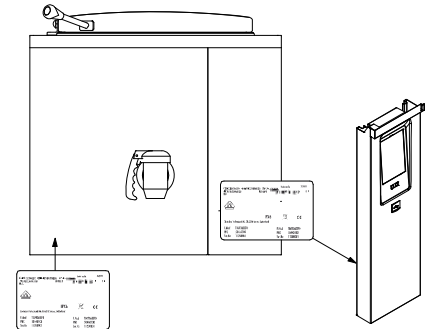
From 11/2013:

3	38	1	0003
Y	WW	Z	XXXX

Y Fourth digit of the year in numbers (2013)
WW Calendar week (38)
Z Third digit of the year in numbers (2013)
XXXXX 3. Appliance with this PNC, produced in calendar week 38

1.2.2 Pressure tank identification plate

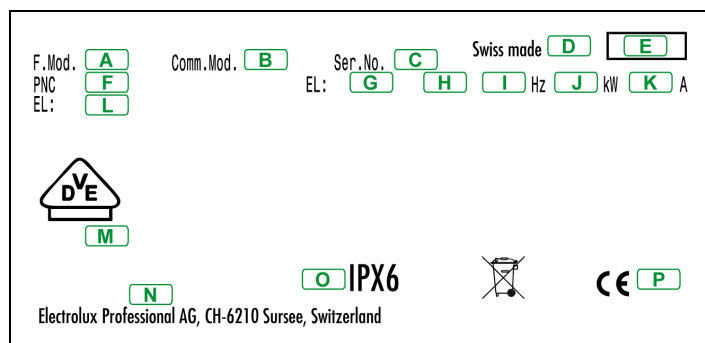
The identification plate is located on the front of the dual casing and can be seen after removing the pan front.



Electrolux Professional AG, CH-6210 Sursee		CE 0036
Serie Nr.	:	
Typ	:	
Behälter	:	Garraum Mantelraum
Volumen	:	 l
zul. max. Druck	:	 bar
zul. max. Temperatur	:	 °C
Prüfdruck	:	 bar
Prüfdruck	:	 kPa
Baujahr	:	

1.2.3 Meaning of the identification plate fields

F.Mod. (A) Appliance model
Comm.Model (B) Trade name
Ser. no. (C) Serial number
Swiss made (D) Place of manufacture
99-9999 (E) Month - year of manufacture
PNC (F) Product number code
EL: (G) Voltage [V]
 (H) Number of live/ neutral conductors
Hz (I) Power frequency [Hz]
kW (J) Power consumption [kW]
A (K) Current consumption [A]
EL: (L) Additional information
Xxx (M) Test centre/ certification
ELX (N) Manufacturer:
 Electrolux Professional AG
 Allmendstrasse 28
 CH-6210 Sursee (Switzerland)
IPX (O) Water protection class
CE (P) CE mark



1.3 LIABILITY

The manufacturer is indemnified from all product liability in the following cases:

- Disregarding the information in these operating instructions.
- Repairs that were performed improperly and the use of spare parts that are not listed in the spare parts catalogue (the installation and use of non-original spare parts or non-original accessories can cause permanent damage to the operation of the appliance).
- Interventions by unqualified technicians.
- Unapproved modifications or interventions.
- Negligent maintenance.
- Improper use of appliance.
- Spraying the appliance with a strong water or steam jet or using a high pressure cleaner is not permitted. The use of harsh cleaning agents or acids must be expressly avoided.
- Exceptional unforeseeable circumstances.

Non-compliance with the regulations for workplace safety, hygiene and health that are in force in the appliance user's country.

Furthermore, any liability for damage that is caused by conversions and independent modifications made by the user or the customer will not be accepted.

The responsibility for the selection of the appropriate individual means of protection for the operating staff shall remain with the employer or with the safety officer at the workplace in accordance with the provisions in effect in the appliance user's country.

Read the whole of the installation instructions carefully before you install and operate the appliance. Any additions and amendments to the operating instructions that the manufacturer may send to the customer shall form an essential part of the operating instructions and must be stored together with them.

Electrolux Professional shall bear no responsibility for any inaccuracies in the operating instructions and installation instructions that are due to printing or translation errors.

1.3.1 Storing the operating instructions

The operating instructions must be kept intact for the whole life cycle of the appliance up until it is disposed of. The operating instructions must always accompany the appliance if it is transferred, sold, rented, allowed to be used by others or leased.

1.3.2 Operating instruction recipients

The operating instructions are intended for:

- staff who are responsible for transport and handling.
- installers who set up and commission the appliance.
- the employer of the appliance users and the safety officer at the workplace.
- the staff who operate the appliance.
- specialist engineers from Customer Services (→see *Electrical wiring diagram and service manual*).
- people responsible for disposal.

1.4 GENERAL INFORMATION

1.4.1 Labelling and explanation of symbols



- **CAUTION**
Risk to the health and safety of employees

- **NOTE**
Important instruction that must always be obeyed.

1.4.2 Installation and commissioning



- The installation and initial operation of the appliance must be properly carried out in accordance with the manufacturer's instructions and may only be done by an authorised specialist from Electrolux Professional.
- The electricity and gas supply must be installed by a certified specialist under consideration of the country-specific and local regulations. You are completely responsible for this.
- The appliance may not be operated without the user first familiarising himself with its use. The operating instructions and the safety precautions must be followed carefully. Follow the cautions and warnings on the appliances themselves.

1.4.3 Operator's obligations



- Responsibility for and guarantee of the permanent correct operation of all safety-related components lie with the responsible manager. The correct operation of safety-related components (→see 1.4.7) must be tested at least once each calendar year by Electrolux Professional authorised specialist engineers and replaced if necessary.
- The user of the appliance is responsible for making sure the national guidelines on safe use are fully complied with.
- If the safety valve blows off on the pot, call Customer Service immediately to establish and remove the cause.

1.4.4 Intended use



- The boiling pan is intended for use only for the preparation and processing of food in commercial kitchens such as restaurants, hospitals, staff canteens, butcher shops and food production companies. Any other form of use is in contravention of its purpose and can therefore represent a risk to people, animals or objects.
- The appliance must only be inspected and operated by technically trained people.
- The maximum level must not exceed the maximum level mark.
The quantity selected must be lower with pressure cooking, with mixing mode and depending on the type of food to be cooked in order to prevent foaming over. Improper use (e.g. *exceeding the maximum fill mark*) may cause scalding as a result of hot food spilling and/or flowing over the edge of the pot.
- 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.
- The mixer must not be used for fragmenting, splitting or chopping solid food such as ice, bones or fruit stones to avoid damaging the mixer.
Splinters flying out also put personal safety at considerable risk.
- Heating solid food that does not conduct heat well can cause it to burn onto the bottom.
Caution: Risk of fire!
- Do not place any objects on the lid during use.
- Sealed containers (*such as preserves, tins, cans, bottles, tubes etc.*) must not be heated as there is the risk of them bursting and causing injury.
- The use of hazardous substances, such as highly concentrated vinegar essence, citric acid, limescale cleaners or flammable substances, on our cookers is strictly forbidden.
- Overheated oil can self-ignite. Never put water on burning oil but put out the flames with a lid or a damp cloth.
- The boiling pan must not be used for drying dishcloths and other textiles.
- The boiling pan must not be used in the open air and in an uncovered outside area.

1.4.5 Safety



- The appliance is only to be used for cooking food in commercial operations.
- Closed containers (*cans, tins, canisters, bottles, tubes etc.*) must not be heated up with the appliance because they will explode and may thus cause injuries.
- When closing the lid there is the risk of injury if the person operating the appliance is not sufficiently far away from the lid closing area (*you could crush your fingers and hand or hit your head*).
- When you open the lid be aware of hot steam coming out of the pot. The appliance operator must take this into account and take appropriate measures (*stand at a distance, protect arms*) in order to prevent injuries.
- There is a high risk of scalding when emptying the boiling pan.
- The safety valve represents the final safety mechanism for the boiling pan. It must be able to prevent an impermissible excess pressure in the boiling pan's dual casing even when all other upstream regulating devices, control devices and monitoring devices fail.
- Important: Performing repairs on safety valves is not permitted. If it is faulty or leaks the whole safety valve must be replaced by an authorised specialist.
- If the temperature control is not working properly switch the appliance off immediately. Remove the appliance's main fuse. **Do not use the appliance if damaged in any way. Contact customer services.**
- When pouring oil, fat, water or stock into the preheated hot boiling pan it may spray out. This action must therefore be carried out by the appliance operator with due care.
- Overheated fats and oils can ignite quickly in the hot boiling pan. Always take care when cooking with fats and oils.



- The use of corrosive, poisonous and inflammable substances in our cooking appliances is strictly forbidden.
- Practise particular caution if the food is bubbling. If the lid is opened with a slight residual excess pressure, hot food may pour out and injure the operating staff.
- Pay particular attention to simmer-delay. Simmer delay is the name of the phenomenon that under certain conditions (*e.g. on high mountains or plateaux where the air pressure is lower than at sea level*) liquids can boil at lower than 100°C and therefore can be heated beyond their boiling point without them simmering, boiling or bubbling. This situation is dangerous because the slightest movement can quickly cause a large steam or gas bubble to form that can then explode out of the cooking pot.
- Our appliances are partially thermally insulated and insulated. The temperatures required for the cooking processes in industrial cooking appliances, depending on the operating mode, mean that various parts (*e.g. cover areas, cladding panels etc.*) can get hot. This is not a design fault but caused by the physical phenomenon that stainless steel conducts heat.
- Do not spray the appliance with water, steam or high pressure cleaners and do not pour water over it.
- This appliance is not intended to be used by children and people with restricted physical, sensory and mental faculties or who have a lack of experience and/or knowledge unless they are supervised by a person responsible for their safety or have received instructions from this person on how the appliance is to be used.

1.4.6 Handling industrial cooking appliances

The built-in stainless steel components for industrial cooking are made of high-quality and approved materials.

The sum of their positive characteristics makes them ideal materials for use in food preparation.

The reason the anti-rust stainless steel can resist corrosion is a 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 damaged by mechanical effects or damaged chemically and the passive layer is prevented from regenerating itself (*lack of oxygen*) even rust-free stainless steel may corrode. It is possible to develop or regenerate the passivity by treating it with running oxygen-rich water. Degenerative (*oxygen starving*) abrasives, such as substances containing hydrochloric acid, chlorides and spice concentrates, mustard, vinegar essences, spice cubes and cooking salt solutions can cause chemical damage or destruction of the passive layer depending on the concentration and the temperature. In addition damage may occur due to external rust (*small iron parts*) by the formation of galvanised elements and by lack of oxygen (*no ventilation or low-oxygen water*).

Note, therefore, the following principles when working with stainless steel appliances:



- Keep stainless steel surfaces clean at all times and make sure they are well ventilated. Do not place the lid on appliances when not in use so that air can get to the surface. Regularly wipe away any build-up of lime scale, grease, flour and egg white. A layer of any of these substances can encourage corrosion by starving the surface of air. Descaling can be carried out with a solution of 10% vinegar, 10% phosphoric acid or a suitable commercially available descaling agent.
- 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. Dried-up cooking water creates a highly concentrated salt solution which can quickly cause corrosion. For this reason, rinse cookware immediately after use with fresh water or fill with cold water and leave to cool down. It is uneconomical to use an appliance solely for the purpose of, for example, boiling potatoes in salted water. Instead, with stainless steel it is sensible to fill the appliance with various types of food, *e.g. with soups with a high fat content or acidic vegetables (such as pickled cabbage)*.
- Avoid mechanical damage to the stainless steel surface, especially by other metals. If stainless steel comes into contact with iron (*wire wool, swarf from cables, iron-rich water*) this can lead to corrosion. Remove fresh rust with a mild scouring agent or fine abrasive paper. Wash away stubborn rust with a warm 2-5% oxalic acid solution. If these cleaning agents do not work, treat the rust with 10% nitric acid. Because of the risk involved, this treatment may only be applied by technically trained staff in accordance with the applicable guidelines.
- Information on cleaning the appliance (→see 1.6.3 *Cleaning the appliance*).

1.4.7 Customer services, service, repair and maintenance work



- **Service, repair and maintenance work must only be carried out by Electrolux Professional or Electrolux partner dealers.** Country-specific and local regulations must be complied with. This applies in particular to safety and regulatory installations. A service contract is therefore recommended
- Prior to commencing any servicing, repair and maintenance work the appliances must be disconnected from the mains supply (*switch off the main switch or remove the fuses in the power supply*) and the steam, condensation and drinking water pipes must be closed off.
- Parts to be replaced must be replaced by original Electrolux parts.
- 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.
- Responsibility for and guarantee of constant operating ability for all safety-related components (*dual casing safety valve, drain tap, safety thermostats, mixer lid switch etc.*) lie with the responsible manager. They must be tested at least once each calendar year by authorised specialists to ensure they are working correctly and repaired as necessary.
- When operating the cooking appliance for maintenance work you must remember that there may be moving parts, such as fans, inside the appliance. (*There is a high risk of injury*). Take extreme care.
- The appliance must be blocked via external valves prior to performing maintenance work on pressure parts.
- Repairs and service on the appliances must be carried out when heating elements have cooled down.
- Do not use any inflammable liquids to clean the appliance.
- In the event of a persistent defect that prevents operation, switch off the appliance and disconnect it from the mains.
- The 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.
- Similarly constructed cooking appliances are not under obligation to be certified. They are subjected to pressure and function tests at the factory in accordance with the relevant guidelines. A repeated pressure test is not absolutely necessary.
- In the interests of the appliance's full functional capacity and safety, the operator should periodically arrange for an inspection of all safety devices and a function test for the safety valve.
- The inspection interval for checking that the safety valve can move freely must be individually determined and ensured by the operator depending on the intensity of use and the operating hours for the boiling pan. However it must take place at least once each calendar year.

1.4.8 Maintenance intervals



- Depending on the frequency and intensity of use, functional parts must be maintained and tested consistently at regular intervals. However this must be at least once a calendar year.
- Electrolux Professional recommends taking out a maintenance agreement.

1.5 ENVIRONMENTAL PROTECTION

1.5.1 Packaging



- All packaging materials used are environmentally-friendly. They may be stored without risk, taken to a recycling centre or incinerated in special waste incineration plants.

1.5.2 Disposal



- The WEEE symbol on the appliance means that this appliance must not be disposed of with the normal household waste but must be disposed of in accordance with the conditions in force so that no danger to the environment or the health of people can occur.
- Should you require further information on disposing of this appliance, please contact a sales or customer service representative, the retailer of this product or your local waste disposal service.

1.6 CLEANING

1.6.1 Suitable cleaning products



- For environmental protection reasons it is recommended that the appliance is cleaned only with products which are more than 90% biologically degradable.
- The appliances must be cleaned with commercially available, food compatible cleaning agents. No bleaching, chlorine-based, highly flammable, granular or abrasive cleaning agents must be used to clean the appliance.

1.6.2 Cleaning instructions



- Before cleaning, the appliance must first of all be disconnected from the power supply and cooled down completely to avoid the risk of scalding or electric shock.
- The cooking appliance must be cleaned after each cooking procedure. If the cooking appliance has a drainage tap to discharge the contents, this must be cleaned and greased by kitchen staff every day depending on the frequency of use after the last use of the cooking appliance.

1.6.3 Cleaning the appliance



- **General:** Only non-toxic cleaning agents should be used for cleaning. After cleaning the cooking appliances must be thoroughly rinsed with water and rubbed dry. The surfaces of our cooking appliances are made of rust-resistant chromium nickel steel. They must be washed with a hot mild cleaning agent and rubbed dry. They must not be cleaned with wire brushes, wire wool, copper cloths, sand-based products or similar because using such agents damages the surfaces and creates conditions for corrosion attacks. Spraying the appliances or parts thereof with a high-pressure cleaning appliance is harmful and can lead to malfunctions. This must therefore be prohibited.
- **Boiling pans and pans:** Wash pans with a mild cleaning agent and a brush. Then rinse with hot water and rub dry with a towel or absorbent paper. To prevent the risk of corrosion, do not allow salted water or food to dry onto the pot. Do not spray the appliance with a high-pressure cleaner. Clean the floor directly in front of, next to and behind the appliance in the usual way, i.e. not using a high-pressure cleaner.
- **Outer casing:** Wash the outer casing of the appliance with a mild cleaning agent, rub dry and polish with metal polish if necessary. Do not use wire brushes, copper cloths, wire wool or similar products.
- **Drain tap:** Dismantle the drain tap unit, clean with a mild cleaning agent, dry and grease lightly with a special odourless, tasteless, food-safe tap and fittings grease. We recommend:
Special grease for taps and fittings (for tap with seal/ O ring) = Order number: 0G5343,
Lubricant for taps with metal seals (for taps without seal/O-ring) = Order number: 0G5344.
- **Optional accessories (such as mixer etc.):** These loose parts must be cleaned separately from the cooking appliance.

1.7 TRANSPORT, HANDLING AND STORAGE

1.7.1 Introduction

Appliances must be transported (i.e. moved from one place to another) and handled (i.e. moved within the company premises) using lifting devices with a suitable load-bearing capacity.

The appliance can be transported by truck, train, ship or aircraft.

Apart from road transport the appliance is sent in a container together with other appliances.

The appliances can be loaded inside the container either by the manufacturer or the assigned carrier. Due to the appliance dimensions it is not permitted to stack the appliances on top of each other during transport. In such cases the manufacturer will not be liable should the load tip over. The manufacturer shall under no circumstances be liable for damage to the packaging or the appliances. The transport, handling and storage of the appliances must be carried out only by specialist workers who:

- have specific technical training and experience;
- know the safety regulations and the legal provisions of their specialist area;
- have knowledge about general safety provisions;
- are able to recognise and avoid possible dangers.

The staff who are responsible for the transport, handling and storage of the appliances must be trained in the use of hoisting aids and have sufficient knowledge to use the individual means of protection for the work to be carried out (e.g. work wear, safety shoes, safety gloves and hard hats).

1.7.2 Unloading

Prior to removing the transport fastenings you must ensure that the stability of the appliance components does not depend on the fastenings and that the load cannot fall from the vehicle as a result. Standing under hanging loads during loading and unloading is prohibited. Unauthorised persons are prohibited from accessing the work area. Prepare a suitable location with an even floor for the unloading and storage of the appliances.

1.7.3 Handling instructions

To ensure that that appliances are lifted safely, the following precautions must be observed:

- Use equipment with suitable characteristics and sufficient load bearing capacity (e.g.: forklift or electric pallet truck);
- cover sharp edges;
- check the forks and observe the precautions on the packaging during lifting.

Prior to lifting:

- Ensure that all workers remain at a safe distance and prevent unauthorised people from entering the work area;
- Check the stability of the load;
- Ensure that no material can fall during vertical movements and avoid bumps;
- Lift the appliances as little as possible when shifting them.

1.7.4 Moving the appliance and setting down the load

The driver of the hoisting aid must:

- have a good overview of the distance to be travelled;
- be able to stop driving in dangerous situations.

Prior to setting down the load you must ensure that the thoroughfare is free and the floor is even and that a device with sufficient load bearing capacity is available.

1.7.5 Storage

The appliances and/or their parts must be protected from moisture and stored in a dry, vibration-free room with a non-aggressive atmosphere and a temperature of 5°C / 41°F to 50°C / 122°F. The storage area must have a horizontal, level contact surface in order to prevent the appliances becoming misshapen or the support feet being damaged. The appliances may only be installed, assembled and disassembled by specialist workers. The accessories delivered with the appliances must not be changed. Any parts that have been lost or are faulty must be replaced with original parts.

2. APPLIANCE FUNCTIONS AND EQUIPMENT

2.1 OVERVIEW

- A Lid
- B Mixer tap
- C TOUCH control unit controls
- D USB connection
- E Food discharge drainage tap



2.2 APPLIANCE FUNCTION

The freestanding boiling pan is for boiling, sautéing, braising, poaching and steaming any type of food. The food in the freestanding boiling pan is heated evenly via saturated steam in the dual casing. Liquid and food are heated particularly gently by indirect heat through the pan base and the side walls. The boiling pan dual casing has an automatic venting system and a safety thermostat which prevents the water level in the dual casing from dropping too low.

A high quality, tested safety valve also prevents excess steam pressure in the dual casing.

The freestanding boiling pans are equipped with an electronic control system. The electrical control unit is operated by a user-friendly, self-explanatory touch screen display user interface.

The main functions include:

- Programmable cooking processes.
- Loading and storing all parameters for individual and multi-phase cooking processes on a USB disc.
- Large, clear simultaneous display of actual and target values.
- Real time clock.
- Programmable timer for individual and user-specific cooking start.
- A generous selection of nine power levels will help your individual cooking requirements, methods and techniques.
- Soft cooking for gentle heating of sensitive foodstuffs and cooking ingredients.
- Precise adjustment of the water supply (*with automatic water filling accessory*).
- Selection of three mixer function levels (standard).
- Capturing, recording and evaluating cooking data (*locally and transferred via USB port*).

For further information and a detailed description of all common cooking functions (→see Chapter 8 OPERATING THE TOUCH CONTROL).

2.3 DESIGN AND STRUCTURE

The outer and inner structure of the whole cooking appliance is made of stainless steel (AISI 304).

The inner chamber that comes into contact with the food is made of high quality, rust-free stainless steel (AISI 316).

The surface of the boiling pan is highly polished, ensuring an excellent level of hygiene, universal versatility and making it easy to clean while preventing any mixing of flavours. The lid is balanced.

The freestanding boiling pan has a drainage tap (2") which is used for precise measuring of the food to be discharged or to pump it out using the automatic emptying systems or empty it into containers.

2.3.1 Brief description of the most important working parts

The **electronic TOUCH control** is used to operate the boiling pan.

Safety thermostat is used to protect the electrical heater from overheating in the event of insufficient water in the dual casing.

Food sensor is used to check the precise temperature of the required cooking processes.

Dual casing sensor controls the temperature or the operating pressure of the steam in the dual casing and the relevant heat supply required.

Electrical heaters heat up the water in the dual casing. Each individual heating element is protected by an inbuilt safety fuse to prevent overheating.

Ventilation system purges the dual casing during the heating phase and ventilates the dual casing after the cooling phase.

Safety valve prevents impermissible excess pressure ($>1.7 \text{ bars}$) in the dual casing and requires regular maintenance by Customer Services (→see *Service Manual*).

Drain tap is used for discharging food.

Lid is used to reduce energy losses and to reduce heating times in the closed position.

2.4 EXTENSION OPTIONS

Cooking appliances which have a mixer can also be fitted with various mixers, such as:

- universal mixers
- grille mixers with or without spatula
- paddle mixers
- purpose made special mixers, such as cream or potato mixers on request.

Optional extras can be added to all the freestanding boiling pans listed below.

Caution: Individual accessory items (*) cannot be retrofitted and must be ordered with the appliance because they are integrated into standard appliances at the factory. Please contact the factory first of all to ensure that they are available and that extension is possible.

Below there is a round up of optional extras:

- Wall fixing kit
- Automatic water filling device (*Cold water/ hot and cold water*) [*Info: conditional on appliance having a mixer tap*]
- Spray gun (*optional extra*)*
- Main switch (*power supply*)*
- Energy optimisation EO / Potential free contact PC
- Connecting rail kit
- Measuring stick
- Base sheet, perforated
- Additional accessories available on request.

2.5 TESTS/ CERTIFICATES

All appliances are VDE/TÜV tested. They meet the following standards and directives:

- 2014/35/EU (LVD); EN 60335-1, EN 60335-2-47
- 2014/30/EU (EMC); EN 62233, EN 55014-1
EN 61000-4-2, EN 61000-4-3, EN 61000-4-4, EN 61000-4-5, EN 61000-4-6
- 2006/42/EC (MD)
- 2011/65/EU (RoHS2); EN 50581
- 2014/68/EU (PED), AD2000
- ISO 9001:2008, ISO 14001:2004

The appliances are marked with the CE symbol on the identification plate. All appliances are tested and approved for water protection class IP X6. Obtaining the complete functionality of the water protection class requires the full functional efficiency of all seals as well as the correct assembly of all components following installation, repair and service work. The appliance's noise level is low to the point of negligible. Legal regulations are met. The sound pressure level is lower than 70dB (A).

3. SPECIFICATIONS

3.1 VALIDITY AND IDENTIFICATION

This document deals with the following appliance model types in the Pro Thermetic product range with the following names (*can be found on the identification plate, →for this see Section 1 "General information"*):

Electrically heated	PBON06E	PBON10E	PBON15E
with mixer	PBON06R	PBON10R	PBON15R
<i>With variable mixer</i>	<i>PBOT06W</i>	<i>PBOT10W</i>	<i>PBOT15W</i>

3.2 APPLIANCE MODEL CODING

P = Pro Thermetic product range, **B** = Boiling pan / Kochkessel, **O** = round / rund, **N** = non-tilting - freestanding appliance, **06-50** = Capacity in litres ($\times 10$), **E** = Electric / Elektrisch, **R** = Electric with standard mixer, **M** (*→see last letter, PUENxxxxM*) = Appliance with mixer tap.

3.3 TECHNICAL DOCUMENTATION

Operating and installation instructions	87.8050.01 supplied with appliance
Spare parts catalogue	87.8050.02 in the customer services centre
Service manual (contains the parameter lists)	87.8050.03 in the customer service centre
Parameter programming	87.8005.01 in the customer services centre
Electrical wiring diagram	Supplied with the appliance and published in the service manual

3.4 TYPE OF INSTALLATION

Freestanding boiling pans are optionally available as:

- freestanding as an island, on feet, chromium steel or concrete base
- freestanding against the wall, on feet, chromium steel or concrete base and
- attached to the wall: using the wall fixing kit (*optional extra*).

3.5 STANDARD APPLIANCES

Appliances		Width	Depth	Height	Base feet	Electr. output	Net weight	Pot size	Voltage	Frequency	Amperage
PNC	Type		mm			kW	kg	lt.	V	Hz	A
586300	PBON06EAEO	700	800	700	200	12.2	100	60	400V/ 3N	50/60	17.3
586301	PBON06EAEM					12.4	120				17.6
586302	PBON06RAEO					12.2	100				17.3
586303	PBON06RAEM					12.4	120				17.6
586304	PBON06EJEO					12.2	100				17.3
586305	PBON06EJEM					12.4	120				17.6
586306	PBON06RJEO					12.2	100				17.3
586307	PBON06RJEM					12.4	120				17.6
586308	PBON06EBEO		850			12.2	100				17.3
586309	PBON06EBEM					12.4	120				17.6
586310	PBON06RBEO					12.2	100				17.3
586311	PBON06RBEM					12.4	120				17.6
586312	PBON06EKEO					12.2	100				17.3
586313	PBON06EKEM					12.4	120				17.6
586314	PBON06RKEO					12.2	100				17.3
586315	PBON06RKEM					12.4	120				17.6
586316	PBON06ECEO		900			12.2	100				17.3
586317	PBON06ECEM					12.4	120				17.6
586318	PBON06RCEO					12.2	100				17.3
586319	PBON06RCEM					12.4	120				17.6
586320	PBON06ELEO					12.2	100				17.3
586321	PBON06ELEM					12.4	120				17.6
586322	PBON06RLEO					12.2	100				17.3
586323	PBON06RLEM					12.4	120				17.6

Appliances		Width	Depth	Height	Base feet	Electr. output	Net weight	Pot size	Voltage	Frequency	Amperage					
PNC	Type		mm			kW	kg	lt.	V	Hz	A					
586324	PBON06EEEE	700	800	800	100	12.2	100	60	400V/ 3N	50/60	17.3					
586325	PBON06EEEM															
586326	PBON06REEO															
586327	PBON06REEM															
586328	PBON06EMEO															
586329	PBON06EMEM															
586330	PBON06RMEO		900													
586331	PBON06RMEM															
586332	PBON06EGEO															
586333	PBON06EGEM															
586334	PBON06RGEO															
586335	PBON06RGEM															
586336	PBON06EPEO															
586337	PBON06EPEM															
586338	PBON06RPEO															
586339	PBON06RPEM															
586340	PBON10EAEO	800	800	700	200	18.2	120	100					26			
586341	PBON10EAEM														26.3	
586342	PBON10RAEO														26	
586343	PBON10RAEM														26.3	
586344	PBON10EJEO														26	
586345	PBON10EJEM														26.3	
586346	PBON10RJEO		850													
586347	PBON10RJEM														26	
586348	PBON10EBEO														26.3	
586349	PBON10EBEM														26	
586350	PBON10RBEO														26.3	
586351	PBON10RBEM														26	
586352	PBON10EKEO					900										
586353	PBON10EKEM															26.3
586354	PBON10RKEO															26
586355	PBON10RKEM															26.3
586356	PBON10ECEO												26			
586357	PBON10ECEM												26.3			
586358	PBON10RCEO												26			
586359	PBON10RCEM												26.3			
586360	PBON10ELEO												26			
586361	PBON10ELEM												26.3			
586362	PBON10RLEO		800													
586363	PBON10RLEM												26			
586364	PBON10EEEE					800	800		100	18.2	120			26		
586365	PBON10EEEM															26.3
586366	PBON10REEO															26
586367	PBON10REEM															26.3
586368	PBON10EMEO															26
586369	PBON10EMEM															26.3
586370	PBON10RMEO					900										
586371	PBON10RMEM															26
586372	PBON10EGEO										26.3					
586373	PBON10EGEM										26					
586374	PBON10RGEO										26.3					
586375	PBON10RGEM										26					
586376	PBON10EPEO										26.3					
586377	PBON10EPEM										26					
586378	PBON10RPEO										26.3					
586379	PBON10RPEM										34.7					
586380	PBON15EBEO	900	850	700	200	24.2	130	150								
586381	PBON15EBEM															

Appliances		Width	Depth	Height	Base feet	Electr. output	Net weight	Pot size	Voltage	Frequency	Amperage		
PNC	Type		mm			kW	kg	lt.	V	Hz	A		
586382	PBON15RBEO	900	850	700	200	24.4	150	150	400V/ 3N	50/60	35		
586383	PBON15RBEM					24.2	130				34.7		
586384	PBON15EKEO					24.4	150				35		
586385	PBON15EKEM					24.2	130				34.7		
586386	PBON15RKEO					24.4	150				35		
586387	PBON15RKEM					24.2	130				34.7		
586388	PBON15ECEO		900			700	200				24.4	150	35
586389	PBON15ECEM										24.2	130	34.7
586390	PBON15RCEO										24.4	150	35
586391	PBON15RCEM										24.2	130	34.7
586392	PBON15ELEO										24.4	150	35
586393	PBON15ELEM			24.2	130						34.7		
586394	PBON15RLEO			24.4	150						35		
586395	PBON15RLEM			24.2	130						34.7		
586396	PBON15EGEO			24.4	150						35		
586397	PBON15EGEM			24.2	130						34.7		
586398	PBON15RGEO			24.4	150						35		
586399	PBON15RGEM		24.2	130	34.7								
586400	PBON15EPEO		800	100	100	24.4	150				35		
586401	PBON15EPEM					24.2	130				34.7		
586402	PBON15RPEO					24.4	150				35		
586403	PBON15RPEM												

3.6 TECHNICAL DETAILS

3.6.1 Sub-systems

	PBON06	PBON10	PBON15
Dual casing:			
Max. operating pressure	1.5 bar		
Max. permissible pressure PS	1.7 bar		

General appliance information:			
Water protection:	IP X6		
Inner pan dimensions: Diameter / depth	ø465/422	ø579/460	ø710/460

Operating temperature	25-110 °C		
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Mixer:			
Speed rpm: Mixer	25	21	

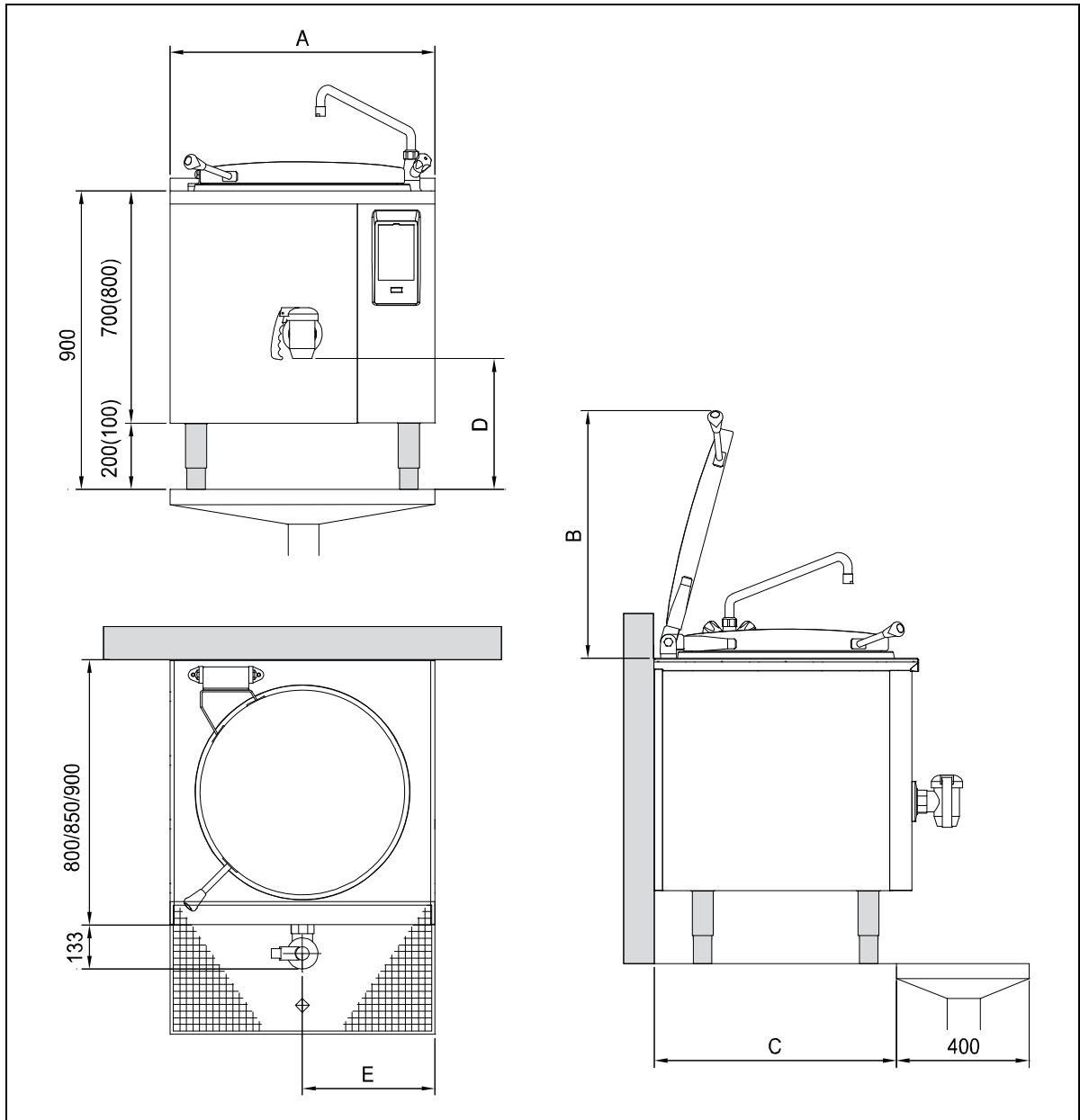
3.6.2 Performance data: Water heating times

	PBON06	PBON10	PBON15
Water heating times			
Water volumes in litres	60	100	150
Heating from	20-90°		
Required time in minutes	29	34	40

4. INSTALLATION & ASSEMBLY

4.1 DIMENSION DRAWINGS FOR FLOOR AND WALL INSTALLATION

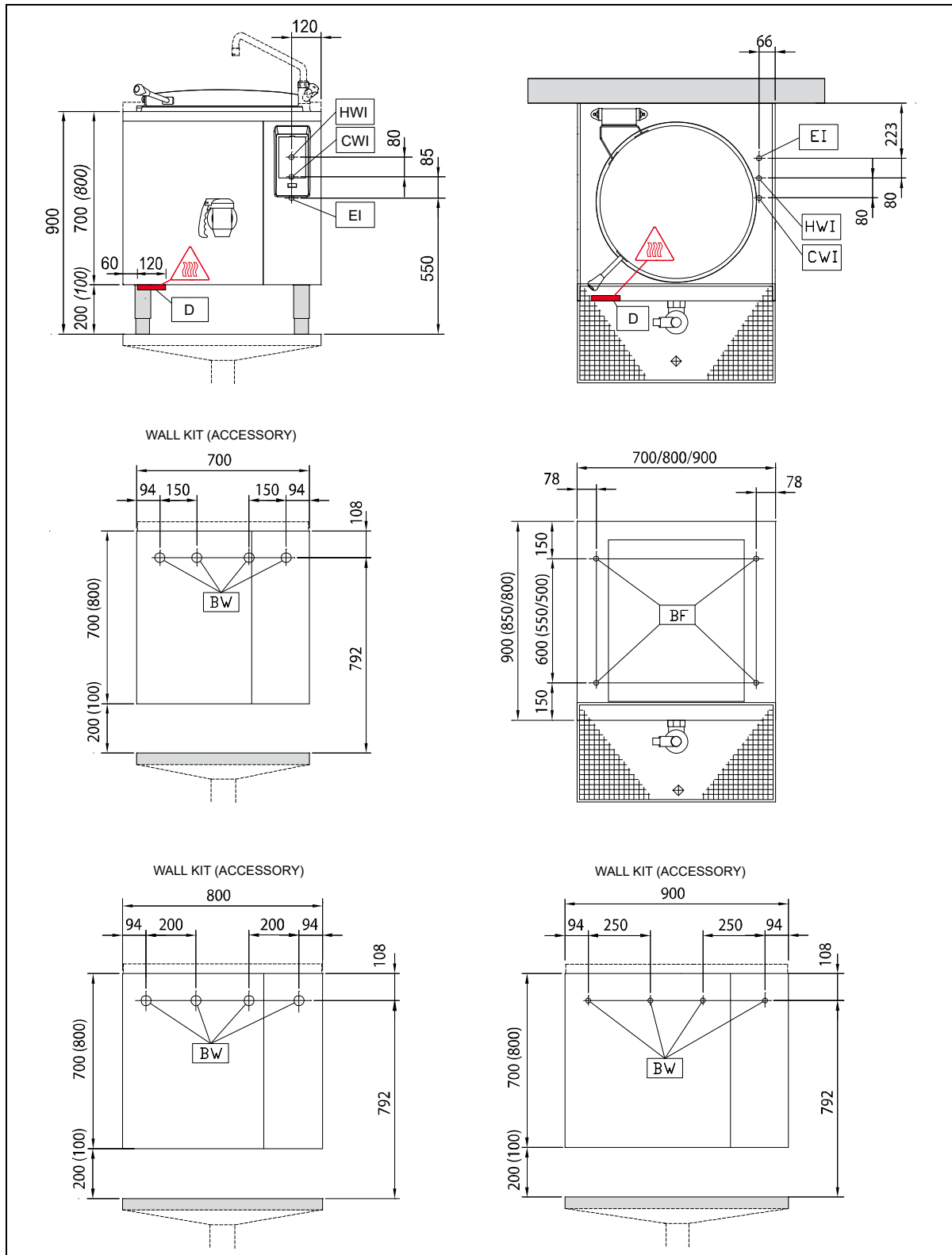
4.1.1 Appliances installed on the floor, against a wall and on the wall



PBON	60lt.			100lt.			150lt.	
Depth	800	850	900	800	850	900	850	900
A	700			800			900	
B	656	656	647	747	743	734	801	788
C	730	780	830	730	780	830	780	830
D	430	430	430	394	392	379	387	375
E	350			400			450	

4.2 INSTALLATION DIAGRAMS AND CONNECTIONS

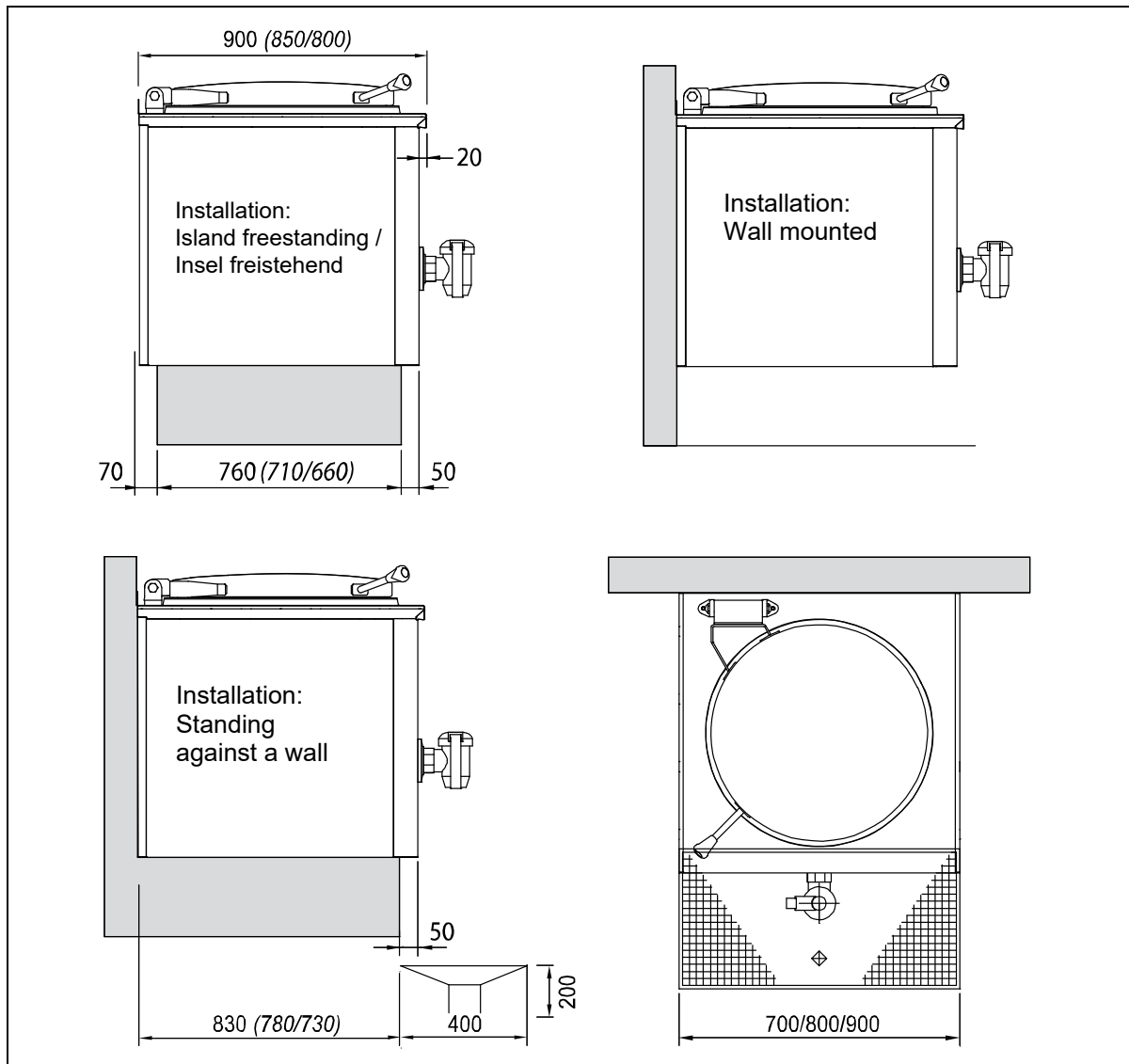
4.2.1 Appliances installed on the floor, against a wall and on the wall



EI	Electrical connection
D	Condensate outlet
HWI	Hot water inlet (G 1/2", NW15)
CWI	Cold water inlet (G 1/2", NW15)
BF	Floor attachment points
BW	Wall attachment points

4.3 FLOOR OUTLET AND GUTTERS

Floor models are fitted with a loose grate and floor outlet in the base tray near the water outlet. These help drain away the water when the appliance is cleaned. The base trays can be designed for a single appliance or for a whole group of appliances. They vary greatly in shape and size. Please refer to the relevant installation diagram for positioning and use. The trays are usually cemented into the floor with an outlet.



4.4 INSTALLING THE APPLIANCE

The appliance should always be installed in its intended location according to the relevant diagrams.

The appliance should be connected to fixed cables. Individual or groups of appliances can be fitted: **freestanding as an island or standing against a wall** on feet, chromium steel or wall plinth. When installing the appliance on a chromium steel or wall plinth, the bottom plate must not be mounted. The feet are fixed to the floor using foot rests (*optional*).

Wall-mounted appliances

Wall-mounted appliances can be mounted on the wall as a single appliance or as a group. Seal the appliance to the wall at the back and sides with silicone to prevent moisture damage.

Clearances in general

When installing the appliances in the immediate vicinity of flammable walls, partition walls, kitchen furniture, decorative panels and similar objects, there must be a minimum gap of 50 mm. Alternatively, they must be made from or covered in non-flammable material. The country-specific and local fire protection regulations are to be observed and complied with at all times.

Noise and vibration emissions: When installing the appliances, no additional measures are specified for the purpose of decreasing noise and vibration as the limit values are under-run by a significant amount.

4.5 ACCESS TO THE INSIDE OF THE APPLIANCE

4.5.1 Removing the control panel (SF):

- Unscrew the screws (1) on the bottom of the control panel (SF).
- Pull on the underside to remove the control panel (SF) and pull it downwards and out of the track.

4.5.2 Removing the front (E):

- The drain tap (F) must first of all be removed to remove the front (E) (→see 9.3 "DRAIN TAP").
- Then unscrew the screws (2) on the bottom.
- Pull on the underside to remove the front (E) and pull it out of the track.

4.5.3 Removing side walls (SR/SL):

- First of all remove the front of the control panel (SF) in order to remove the right hand side walls (SR).
- First of all remove the front of the control panel (SF) and then the front (E) in order to remove the left hand side walls (SL).
- The required side walls (SR/SL) can be removed by undoing the screws (4) at the back of the side walls and the screws (5) (SR/SL) in the construction labyrinth.

4.5.4 Removing the end rail (N):

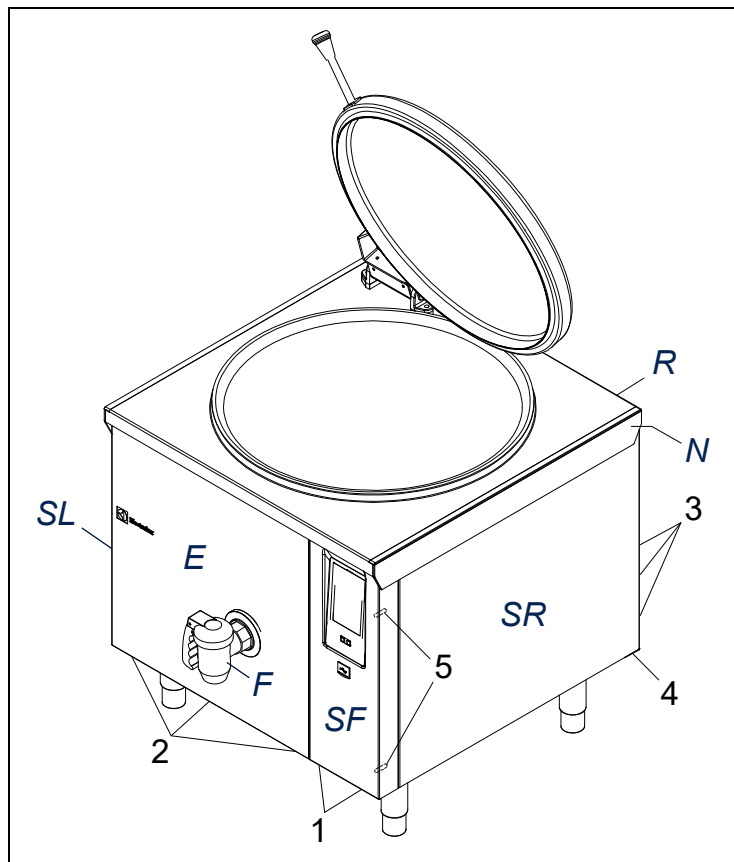
- The end rail (N) can be removed by pulling it forwards.

4.5.5 Removing the rear wall (R):

- Unscrew screws (3) and remove the rear panel (R).

4.5.6 Refitting all covers

- This is done in reverse order to removing.

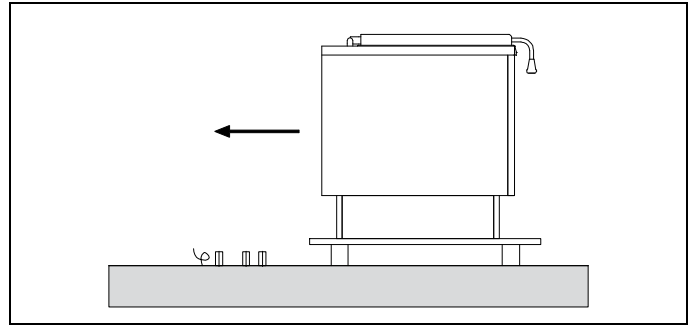


4.6 ASSEMBLY AND SET UP

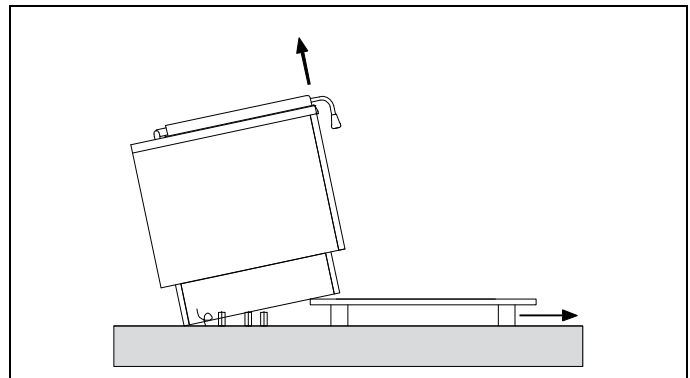
4.6.1 Floor installation: free-standing or standing against a wall

Caution: Be aware that the appliances to be unloaded may be very heavy.

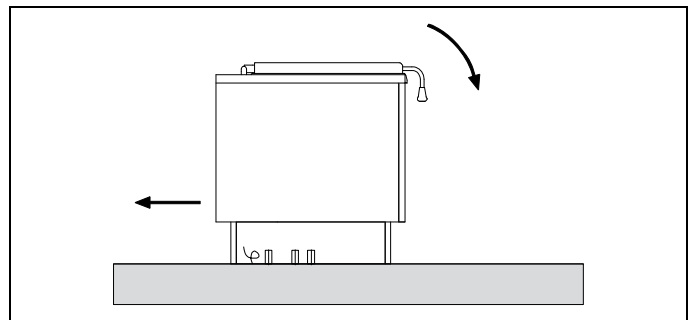
You must ensure that the unloading and reloading is carried out using a suitable secured hoisting aid with sufficient load bearing capacity. Transport the appliance on its transport pallet directly in front of the point of installation.



The installation connections that are sticking out of the floor should be as close as possible to the side of the transport pallet. Shift the appliance onto the transport pallet such that all of the installation connections lie within the appliance. Carefully unload the appliance from the transport pallet.

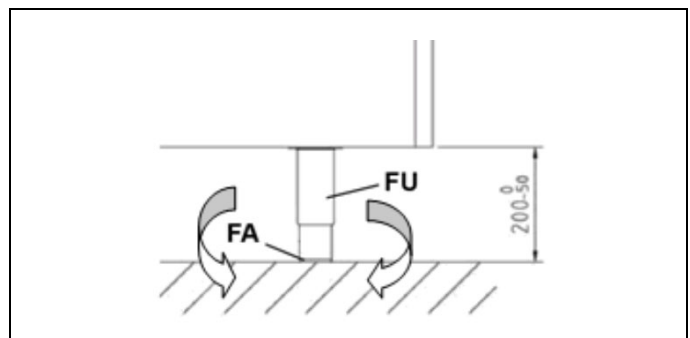


Carefully place down the appliance and move it into the desired final position, align it horizontally and secure.

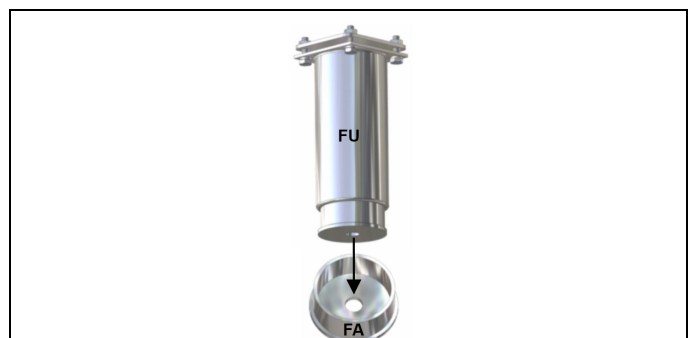


Appliance on feet (optional)
(→see 4.2 INSTALLATION PLANS AND CONNECTIONS).

The appliance feet (FU/) can be adjusted from 150 to 200mm. We recommend adjusting them to 200mm, which will set the appliance at a height of 900mm.



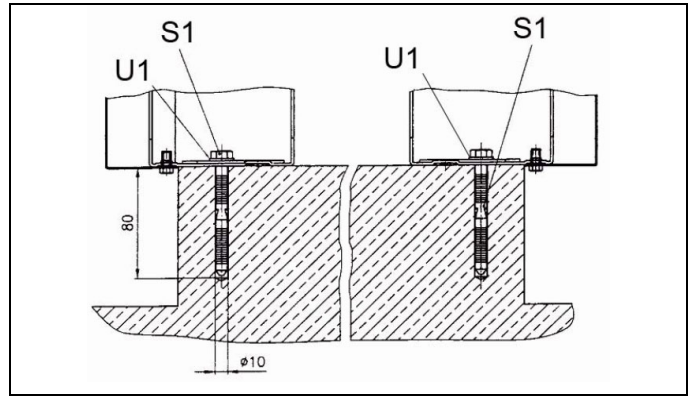
If foot rests (FA) are used mark the final position of the footrests (FA) and the appliance on the floor, then affix the footrests (FA) by screwing them on or gluing them to the floor. Place the appliance on the footrests (FA) and determine the appliance height by turning the lower part of the feet (FU) and determine the horizontal position using a spirit level and align.



Appliance on masonry plinth

The masonry plinth dimensions (→see 4.2 *INSTALLATION PLANS AND CONNECTIONS* and 4.3 *FLOOR OUTLET AND GUTTERS*).

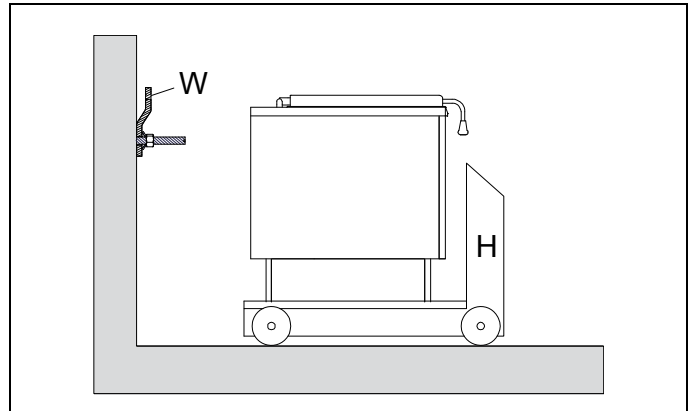
The mounting holes (BF) must be made according to the installation diagrams prior to positioning the appliance. The appliance is affixed with the screws (S1), washers (U1) and dowels supplied in the mounting kit.



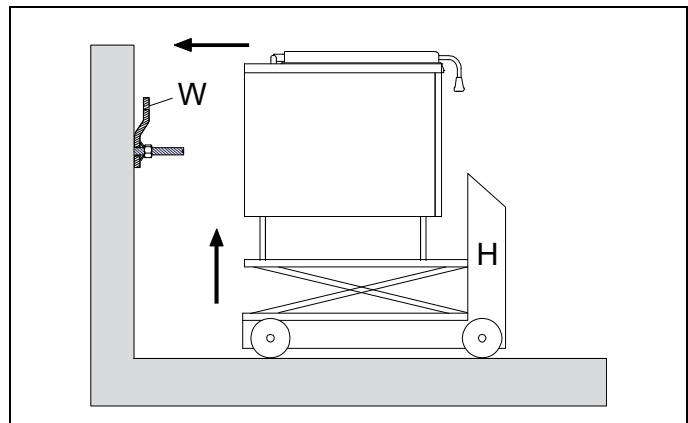
4.6.2 Wall installation: wall-mounted

For the assembly of the wall appliance we recommend using a pallet truck or lift truck (H). First of all remove the drain tap (F), front (E) and control panel (SF) (→see 4.5 *ACCESS TO THE INSIDE*) and fix the wall suspension plates to the wall as per the installation plan (→see 4.2 *INSTALLATION PLANS*).

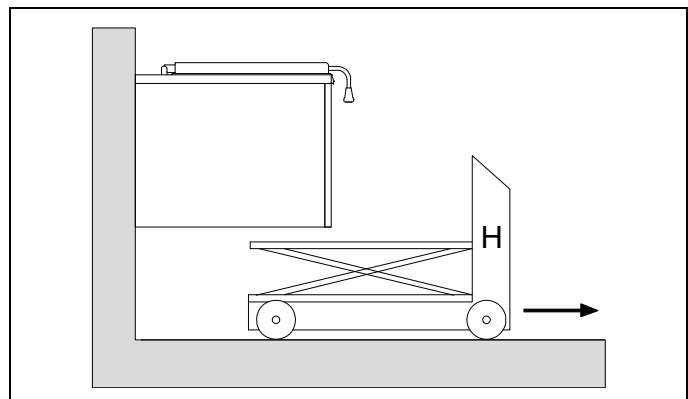
Use the pallet truck (H) to transport the appliance on its transport pallet directly in front of the desired point of installation.



Adjust the height using the pallet truck (H). Carefully lower the appliance onto the pre-mounted wall suspension plates (W) from above, align it horizontally and secure it.

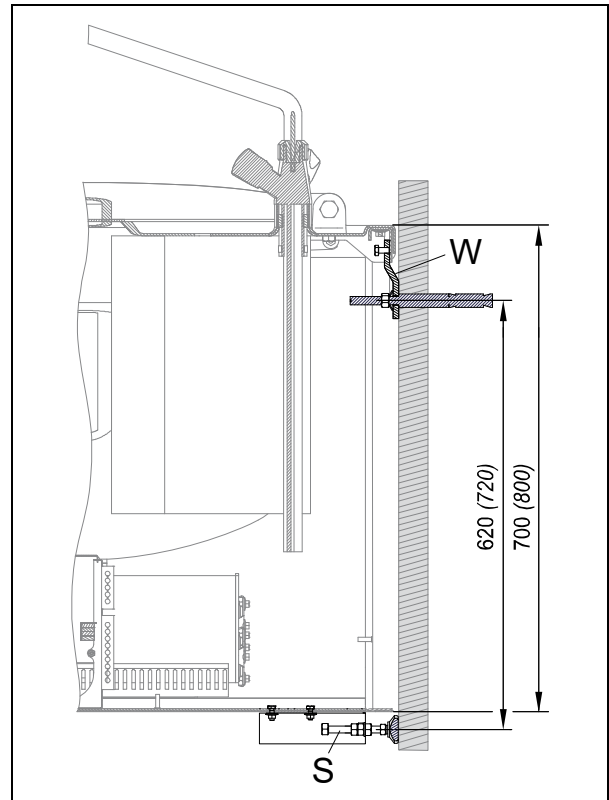


Remove the transport pallet and dispose of it professionally together with the packaging material. Electrical and water connections as per the description: (→see 4.7 *ELECTRICAL CONNECTION*) (→see 4.8 *MIXER TAP*).



According to the installation plans (→ see Sections 4.2 - 4.3) the wall anchoring holes must be marked on the wall in advance. Drill boreholes with a diameter of $\varnothing$ 18 mm and a minimum depth of 145 mm into the wall. Then set the wall suspension plates (W) that were supplied with the wall mounting kit in place (*Accessory*). This consists of threaded pins and wall anchors. Then adjust the height and alignment. Tighten the wall anchor nuts to a torque of 80 Nm. Level the appliance using a spirit level by adjusting the adjusting screws (S).

W Wall suspension plates
S Adjustment screws with lock nut



4.6.3 Connecting appliances

The first appliance is installed in accordance with the valid installation plans (→see Sections 4.2 - 4.3). Further appliances can be aligned at the same height and level of the first appliance, levelled and then fixed. They are connected using the connecting rail kit (*Optional extra*) which provides a seamless transition from individual appliances to an appliance group.

4.7 ELECTRICAL CONNECTION

Each appliance comes with an appliance-specific wiring diagram. This contains the technical specifications (electrical rating, voltage, amperage etc.). Check and ensure that the electrical voltage corresponds to the voltage specified on the identification plate.

Be aware:

- Appropriate precautions must be taken at the customer's for the earth wire connection and earthing the appliances.
- The appliance must be connected to a point indicated on a potential equalisation system with a minimum conductor cross section of 10 mm². Use the respectively labelled connector pins. When installing the appliances one on top of the other, connect them all together through potential equalisation.
- The appliance should be connected to fixed cables. If the appliance is fitted directly to a masonry plinth without an appliance plinth, the supply must be located at the prescribed place. The protective tube must not protrude from out of the plinth. If a CNS base is used, the protective tube may not protrude more than 10 cm from the floor.
- After installation you must ensure that live and insulated parts are protected against accidental contact.
- An all-pole separator with a minimum 3mm contact gap must be provided for installation.
- When faulty-current circuit breakers are planned, ones for a rated tripping current of ≥ 30 mA are to be used.
- When using a fault current prevention switch (with an existing prevention switch and for new installations), only an all-current sensitive leakage current circuit breaker may be connected upstream to these appliances.

The alternating current supply for the appliances must fulfil the following conditions:

- Max. voltage fluctuations $\pm 10\%$.
- Max. frequency fluctuations $\pm 1\%$ (continuous) or $\pm 2\%$ (short-term).

The harmonic distortion, the phase imbalance of the three-phase supply, the voltage pulses, power failures, voltage leakage and other electrical characteristics must fulfil the requirements of clause 4.3.2 of EN 60204-1 (IEC 60204-1).

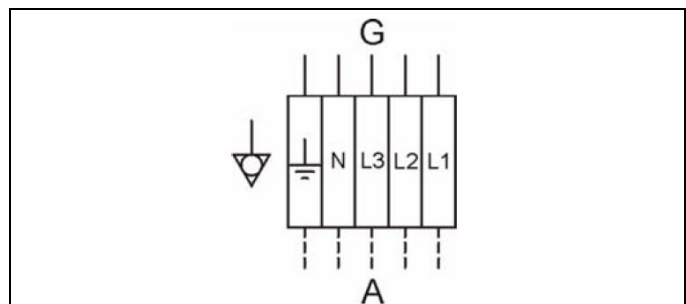


CAUTION

- The appliances must be secured against excess current (short circuits and overloads) by fuses and residual current switches that are appropriate for the load.
- For electric shock protection (depending on the type of power supply and earthing connection to the potential equalisation protection circuit) observe clause 6.3.3 of EN 60204-1 (IEC 60204-1). This prescribes the use of a protective device that automatically interrupts the voltage supply in the event of a defect in the insulation of the TN or TT systems. For IT systems, an insulation monitoring device or differential current protective device to cut the power from the device automatically must be used. (If there is no protective device available to cut off the power supply in the event of an earthing malfunction, an insulation monitoring device to show any malfunctions must be attached to an active part on the earths or on the earth. This device must send out an acoustic and/or visual signal until the malfunction is remedied. For example: in a TT system a residual current switch with tripping current (for example 30 mA) that is aligned with the earthing device of the building in which the appliances are to be installed is to be installed before the power connections.
- Failure to adhere to the aforementioned instructions invalidates the product warranty that the manufacturer provides for the appliance performance and/or its freedom from defects.
- When connecting PC/ EO it is possible that there is external voltage at the terminals.

4.7.1 Terminal clamps

A = Mains supply
G = Appliance outgoing lines



Power is taken from a ready-installed electric cable which protrudes 1.5 m from the floor or the wall.

The appliance's terminal clamps are under the covering.

The panel cover (A) must be removed to connect the appliance (→see 4.5 "ACCESS TO THE INSIDE OF THE APPLIANCE"). Connect the electricity cable as shown in the electrical diagram.

The connector pins on the appliance frame are marked as follows:



Earth conductor:



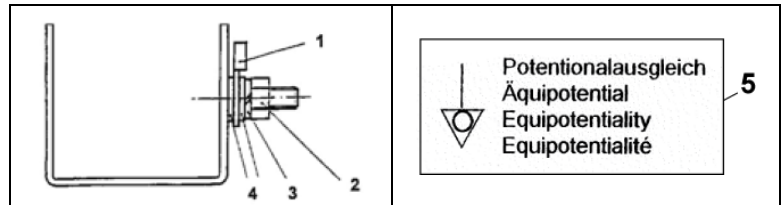
Potential equalisation:

Extra terminal clamps are available as an option for performance optimisation systems (EO/SI) or potential-free contacts (PC) for monitoring the appliance from the outside. Connect as shown in the electrical diagram.

4.7.2 Connecting to a potential equalisation system

The appliance is to be connected to a potential equalisation system with a minimum conductor cross-section of at least 10 mm². Use the appropriately labelled terminal clamps (EN 60 335). The connection is comprised of an M6 thread pin and is located on the appliance casing. Make the connections as shown in the following drawing.

- 1 6 mm cable shoe*
- 2 M6 nut
- 3 M6 spring washer
- 4 M6 washer
- 5 Stickers (located on the left and right of the back of the appliance).



4.7.3 Potential-free contact (PC)

An appliance's potential-free contact does not depend on performance optimisation (EO). It is necessary to indicate on an external circuit chart, whether the appliance is switched on or not. The terminals are labelled 21 and 22.

4.7.4 Performance optimisation systems (EO/SI)

The purpose of the power monitoring devices is to avoid the occurrence of current load peaks when the appliances are simultaneously under full load.

The following methods apply:

- The appliances are connected to a maximum current relay for the mains which switches off individual appliances or levels according to the settings.
- The power limiting system prevents power surges without any noticeable impact on the cooking process. By constantly comparing the actual power input of the entire operation with a preset maximum power level, equipment is briefly switched off and then on again according to programming data specific to that appliance.

4.7.5 Wiring

Performance monitoring equipment requires the following information on all appliances:

- Position of the On/Off switch
 - Operational status of thermostats, electrical controllers, etc.
- If an appliance has several controllers, each circuit is allocated its own control circuit.

This information is delivered via four different cables to the monitoring system.

Cable A indicates the switch-on status (mains switch on or off) of the appliance (voltage 24÷230V) and is attached to the secondary side of the mains switch.

Cable B indicates the operating status (heating on or off) of the appliance and is connected to the thermostat or the controller pcb. Cables A and B may not have different voltages.

Cable C releases the appliance. If the monitoring system releases the appliance, cables B and C are connected by an external contact.

Cable D creates the reference potential for the control voltage for the requested lines.

4.8 MIXER TAP

For appliance models with a mixer tap the bracket concerned has a pre-assembled, welded-in screw-in thread (4), into which the mixer tap is fitted.

- The tap body (3) is carefully screwed onto the screw-in thread (4) that has been pre-assembled and welded-in for this purpose.
- Screw the swivel arm (1) onto the tap body (3) using the nut (2).
- Water supply hoses (5) are pre-fitted to the screw-in thread (4).

4.8.1 Drinking water connection

- Before connecting the appliance, rinse the water pipes and fittings and remove any dirt.
- The appliance should be connected to fixed cables.
- Do not exceed the maximum water pipe pressure of 6 bar (600 kPa).

4.8.2 Free-standing installation

The water pipes come out of the floor.

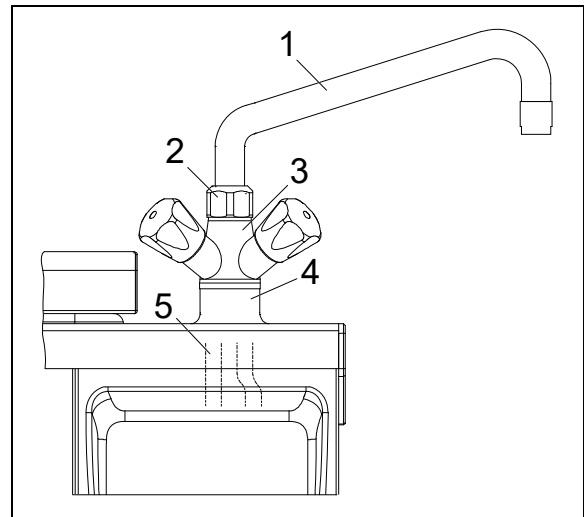
- Feed the hoses (5) through the relevant holes in the base of the frame.
- Remove the drain tap (F), front (E) and control panel front (SF) (→see 4.5 ACCESS TO THE INSIDE).
- Connect the flexible hoses (5) with a G ½" female thread regardless of whether a shut-off valve is installed, to the on site water pipes protruding from the floor. The use of shut-off valves is highly recommended.

4.8.3 Wall installation

Water pipes come out of the floor or the wall. With a floor connection (→see 4.8.2).

- Pull out the flexible hoses (5) from the open back panel and connect them with a female G ½" thread regardless of whether a shut-off valve is installed, to the on site water pipes protruding from the wall.
- Place the appliance against the wall.

- 1 Swivel arm
- 2 Nut
- 3 Tap body
- 4 Screw-in thread
- 5 Hose (flexible)



4.9 DUAL CASING

4.9.1 Commissioning

The dual casing (DM) is filled with demineralised water at the factory at standard. Depending on the delivery date (*relates to Central European winter months, Nov. - Apr.*) the dual casing is emptied in the factory and the demineralised water is supplied in a plastic canister to prevent frost damage to the heating system.

In this case the pan and the plastic canister is provided with a multi-lingual information label.



IMPORTANT

- Prior to first use the water level in the dual casing is to be checked, and if necessary the dual casing is to be topped up with demineralised water.

4.9.2 Insufficient water in dual casing

Insufficient water in the dual casing (DC) may occur for different reasons, for example, as a result of:

- Faulty seals
- Leaking or faulty safety valves, deaeration valves and check valves
- Faulty control electronics
- Blocked or fused contactors.

Contact Electrolux Customer Service to determine the cause and perform the necessary measures for repair.

If the water level in the dual casing is too low the safety thermostat turns the heat off. The pan is ready for use again by topping up the pan dual casing with demineralised water and switching the safety thermostat on again. After the safety valve test, repair and maintenance work the water level in the dual casing must be checked and topped up if necessary.

4.9.3 Topping up demineralised water

If there is insufficient water in the dual casing the causes must first be determined and remedied.

To prevent corrosion and limescale deposits on the inner surfaces of the dual casing only demineralised or distilled water may be used to fill electrically heated boiling pans.



CAUTION

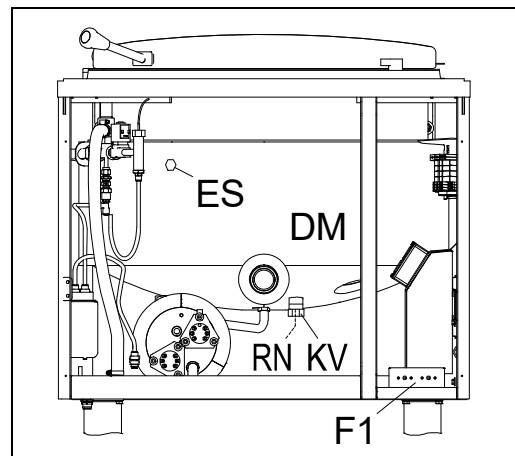
You must ensure that there is no pressure in the dual casing (DM). To prevent damage, place a catch basin under the dual casing level indicator pipe (RN) such that water dripping out does not damage the components inside the boiling pan.

Topping up water:

Starting position: Appliance disconnected from the mains, drain tap (F), control panel front (SF) and boiling pan front (E) removed (→see 4.5 ACCESS TO THE INSIDE).

- Remove end cap from the filler neck (ES).
- Remove the end caps (KV) from the dual casing level indicator pipe (RN).
- Insert water inlet hose into the filler neck (ES) and top up with demineralised water.
- As soon as the water comes out of the level indicator pipe (RN) the water level in the dual casing is correct.
- Replace seals for the end caps (for ES + KV).
- Reattach end caps (for ES + KV).
- Check safety thermostat (F1) and if necessary switch it on again by pressing the red button.
- Heat the boiling pan and check for leaks.
- Reassemble the drain tap (F), control panel (SF) and the pan front panel (E).

ES Filler neck
DM Dual casing
RN Level indicator pipe
KV End caps
F1 Safety thermostat



4.9.4 Emptying dual casing (DM)



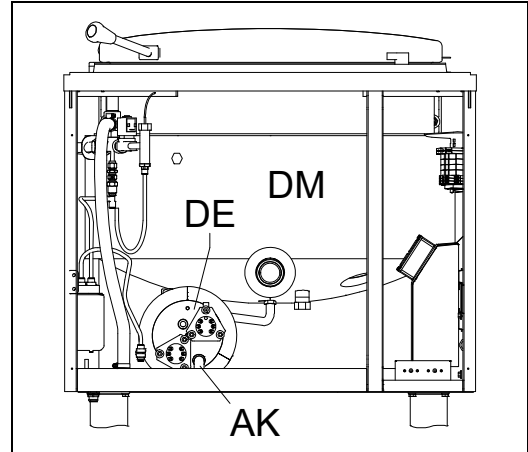
CAUTION

- You must ensure that there is no pressure in the dual casing (DM). To prevent damage, place a catch basin under the steam generator (DE) such that water dripping out does not damage the components inside the boiling pan.

Starting position: Appliance disconnected from the mains, drain tap (F), control panel front (SF) and boiling pan front (E) removed (→see 4.5 ACCESS TO THE INSIDE).

- The dual casing (DM) can be completely emptied by removing the sealing caps (AK).

DM Dual casing
DE Steam generator
AK Sealing studs



5. COMMISSIONING

5.1 PREPARATION

The dual casing is filled with filtered water at the factory as standard.

Exception: (→see 4.10.1 "Commissioning the dual casing")

- Carry out commissioning as per (→see 6. CHECK LIST: COMMISSIONING).
- Before first use the pan must be thoroughly cleaned with hot water containing a mild cleaning agent. Then fill the pot with water and operate at a temperature of 100°C for 30 minutes and rinse well (→for this see also 1.6 CLEANING).
- 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.
- The appliance is now ready for operation.

To ensure proper, safe use of the boiling pan at all times, a short regular check must be performed on the relevant functional parts. The drain tap must be correctly installed and in a closed position. The TOUCH control user interface must not be damaged.

5.2 ADDING THE FOOD

- The pan must only be filled to the specified maximum fill mark or up to no more than 40 mm below the top pan edge and this must not be exceeded. The quantity selected must be lower in mixing mode and depending on the type of food to be cooked in order to prevent foaming over.
Improper use (e.g. filling with food above the maximum fill mark) may cause burning from boiling food spilling or flowing over the edge of the pot.
- Fill with water from the mixer tap or automatic water filling device.
- Switch the appliance on when it has been filled with food.

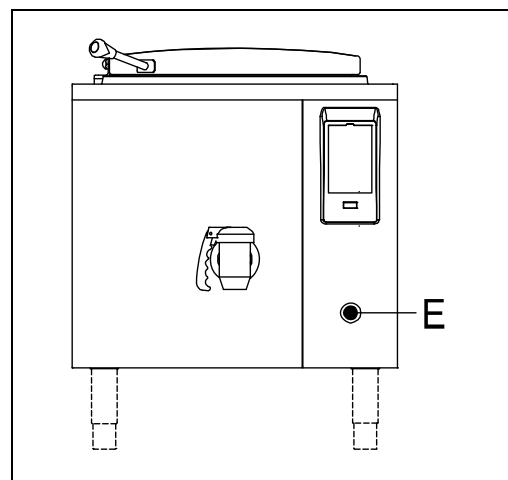
IMPORTANT: To prevent corrosion in the boiling pan cooking salt must never be put into the pot when empty. Cooking salt must be dissolved before it is added to the food. Use only wooden or plastic spatulas for stirring.

5.3 TURNING THE APPLIANCE OFF

The appliance is turned off by turning the TOUCH control On/ Off switch (→see 8.1 Description of the control panel) to "0" or by turning the appliance off completely using the main switch (E/optional).

All of the displays become inactive. In the event of a fault the appliance must be disconnected immediately from all supply connections, such as mains power, steam, hot water etc.

E Main switch



6. CHECK LIST: COMMISSIONING

[illegible][illegible][illegible]

7. CHECK LIST: MAINTENANCE

Inspection		Troubleshooting ⇒ Remedy
Earth conductor connections 		If any contacts are loose, ⇒ tighten the connections.
Potential equalisation connections 		
Check all electrical connections and contacts on terminals, coils, switches and connections to ensure that they are tightly fastened.		
Check contactors and relays to ensure that the switching function is working. The contacts must be able to be moved slightly without jamming. Check all contactors for scorch marks.		If there are any defects or faults replace the ⇒ contactor or relay.
Measure the individual phase currents (heater, mixer motor) with the clip-in ammeter on the electrical supply cable upstream of the terminal clamps with the appliance fully switched on and compare the currents with the specifications in the electrical diagram.		Identify faulty consumers (heating, mixer motor) by systematically measuring the individual currents. ⇒ replace in the event of larger deviations .
Check wiring for damage.		If lines have defects ⇒ replace the wires
Check the condition and operation of the TOUCH user interface .	S	If malfunctions occur, ⇒ determine the cause and remedy it.
Check the condition and operation of the switches (emergency off, main, lid and control switch).	S	Replace stiff or faulty parts.
Food temperature: Compare display with actual value.		Readjust the display ⇒ if there is a deviation of $\geq 1^{\circ}\text{C}$.
Check the condition of all temperature sensors (dual casing, food, excess temperature) and electrical connections.		If any of the sensors or electrical connections are faulty ⇒ replace the relevant parts.
Check that the acoustic signal is working properly by calling up the service test and checking using the initial signal.		If the signal is wrong or there is no signal, ⇒ replace the entire control board.
Check the maximum pressure in the dual casing using a pressure gauge.	S	If there is a deviation from the max. target value ⇒ determine the cause of the fault and remedy it.
Check for leaks in the dual casing .		If there are leaks and water is pouring out fast ⇒ locate the leaks and seal them.
Check that the purging valve is working properly.		In the event of leakage during operation ⇒ clean or replace the vent valve.
Check that the ventilation valve is working properly.		In the event of leakage during operation ⇒ clean or replace the vent valve.
Safety valve Carry out functional test and check for corrosion, damage and leakage.	S	If impermissible values occur ⇒ replace the safety valve immediately.
Drain tap: check for damage and leakage.		Clean and grease drain tap. If parts are damaged or leaking ⇒ replace the drain tap.
Check lid for damage.		If the damage is irreparable ⇒ replace the lid.
Check that the lid bearing and gas pressure spring are working properly.		If they are faulty ⇒ replace them.
Check that the mixer tap (optional) is working and doesn't leak. Check water connections.		If the tap is dripping or the supply lines are leaking ⇒ replace seals.
Automatic water filling unit (optional): Check that it is working and doesn't leak. Check water connections.		If the tap is dripping or the supply lines are leaking ⇒ replace seals or solenoid valve.
Operate mixer (optional) at all levels and check for irregularities.		In the event of abnormal sounds ⇒ locate the cause, if necessary replace bearing, vibrating element and seal or change the gear motor.

S = safety-related part

Note: This list is only a brief description. A detailed description can be found in the (→ *Service Manual*).

If an increased failure rate of safety-related parts is detected during a service please inform **Electrolux Professional – Customer Services** immediately.

8. OPERATING THE TOUCH CONTROL

8.1 DESCRIPTION OF THE CONTROL PANEL



Touch screen (touch-sensitive screen):

All your cooking appliance's operating functions can be performed just by touching the relevant symbols and selecting the functions directly.

Appliance ON/OFF switch

to switch your cooking appliance on and off.
(If a main switch (optional) is connected upstream this must be switched on).

USB connection for data transfer via USB
(Universal serial bus).

8.2 OPERATING THE MAIN FUNCTIONS

8.2.1 Main selection menu

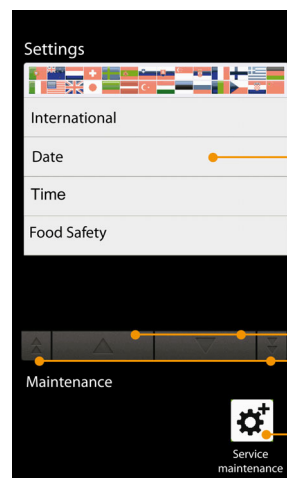


Main selection menu

Select from three main areas:
- Manual,
- Programmes,
- Default settings.

8.2.2 Default settings

(→ Select Settings from the main selection menu)



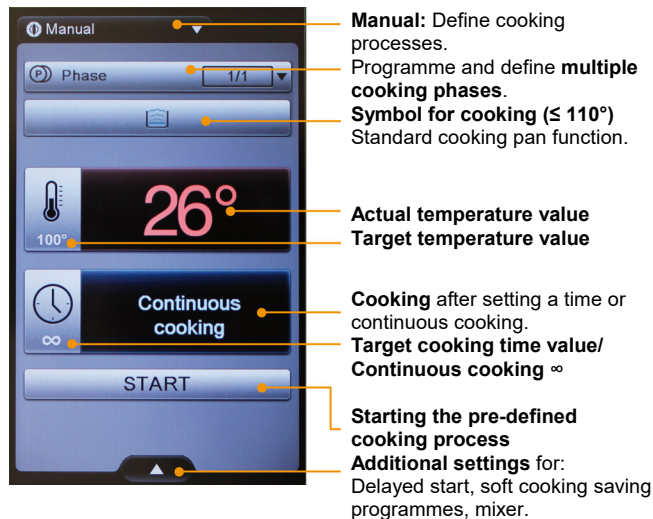
Default settings for:
Language, date and format,
time, sound, food safety
(HACCP), programmes etc.

Scroll buttons
(move the window content up
or down)

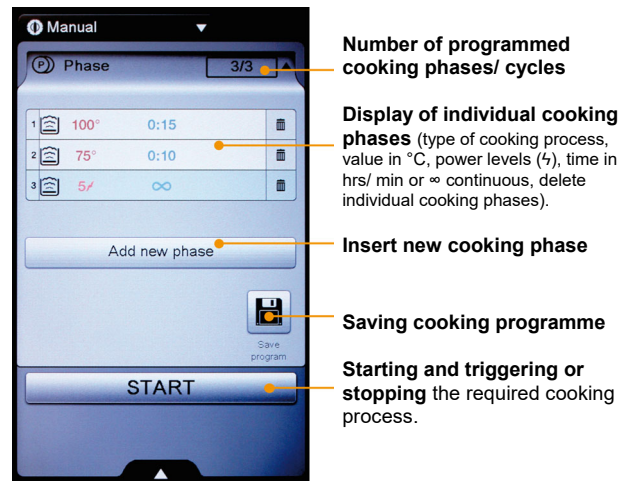
Start / End scroll buttons

Maintenance (password-
protected area)

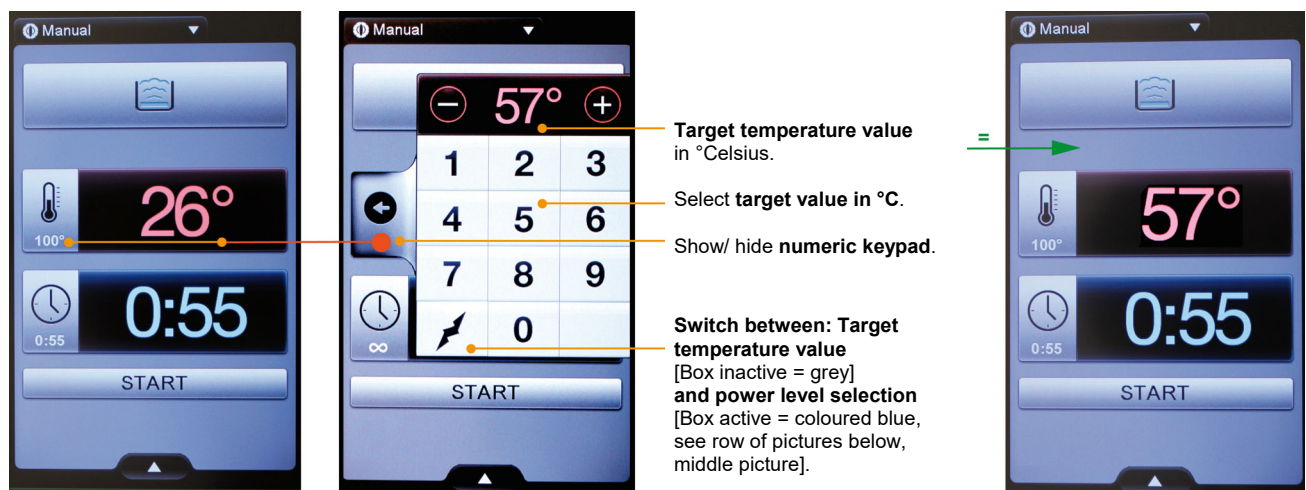
8.2.3 Manual (→Select Manual from the main selection menu)



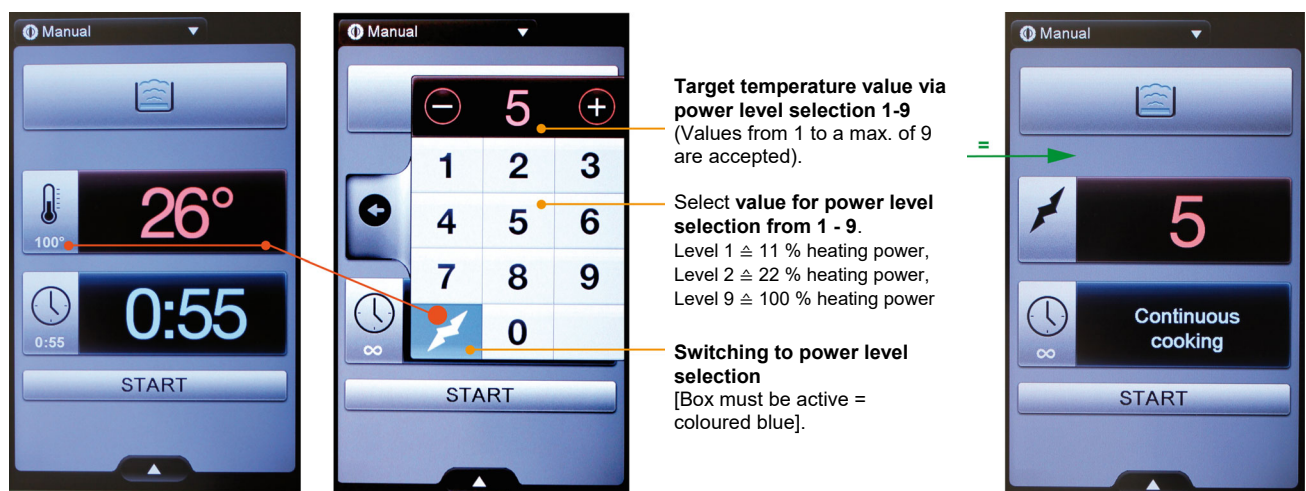
8.2.4 Phase (→Select a phase from the submenu)



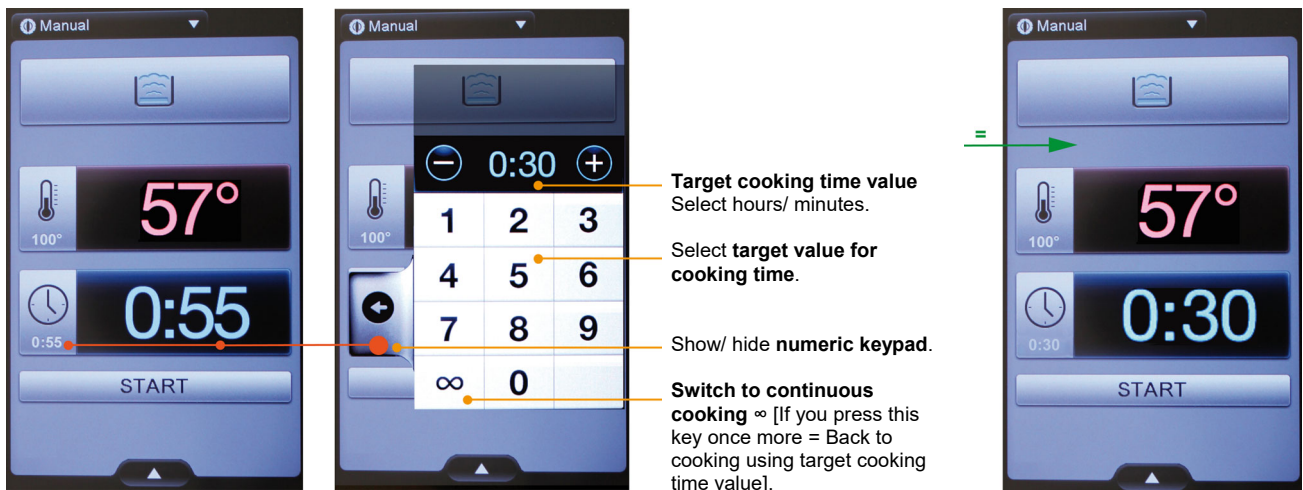
8.2.5 Temperature selection (in $^\circ\text{Celsius}$).



8.2.6 Temperature selection (via power levels 1 - 9)

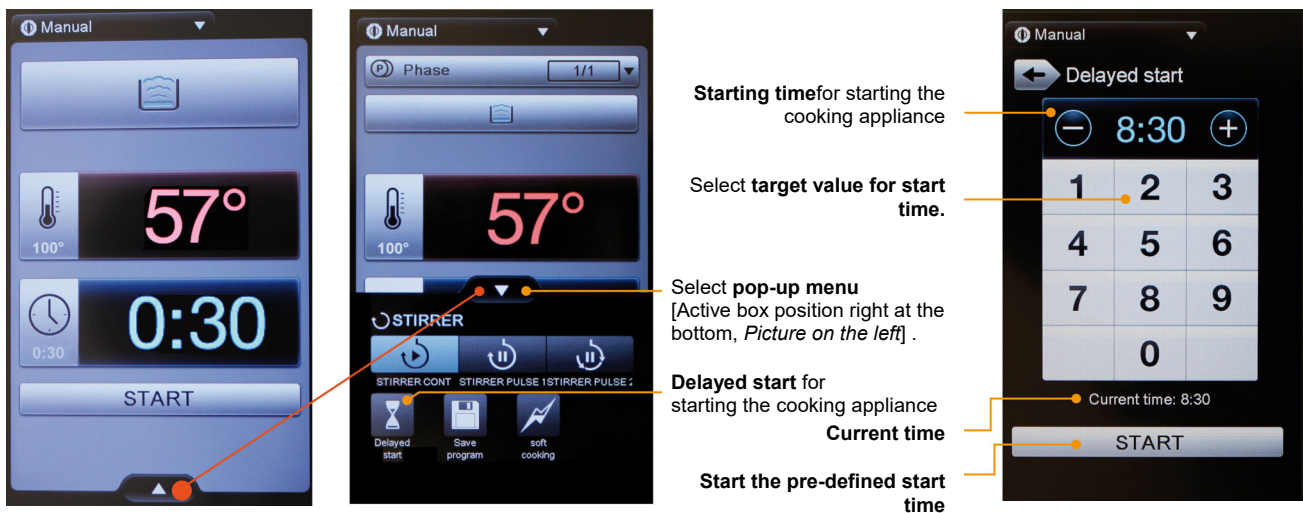


8.2.7 Selecting cooking time (entering time and continuous cooking)



8.2.8 Additional settings: Delayed start

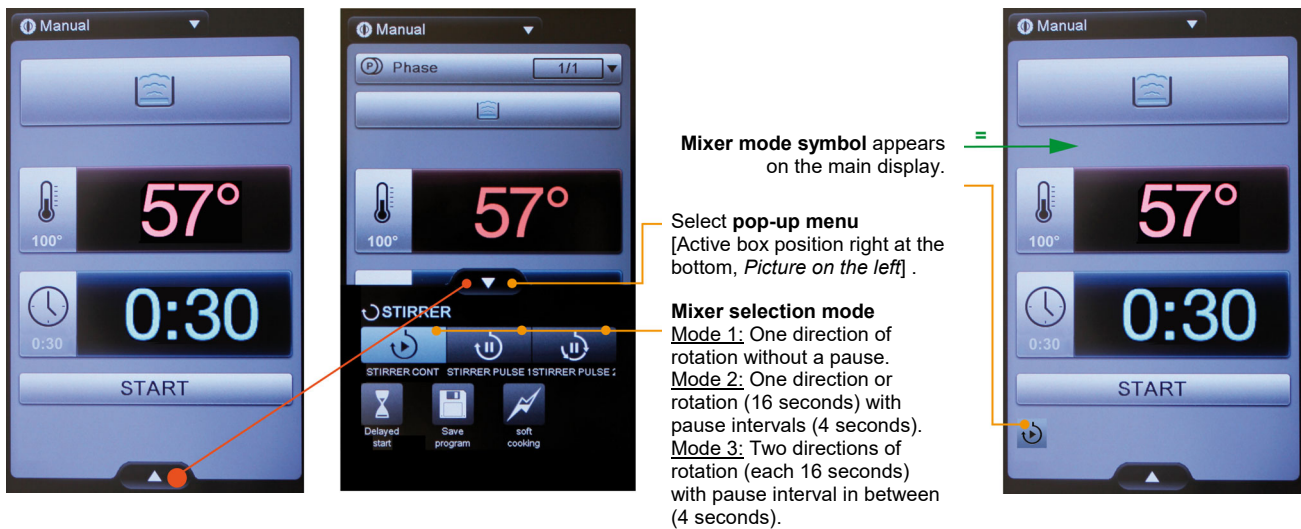
(→Select using the pop-up menu [Active field position right at the bottom])



8.2.9 Additional settings: Soft boiling



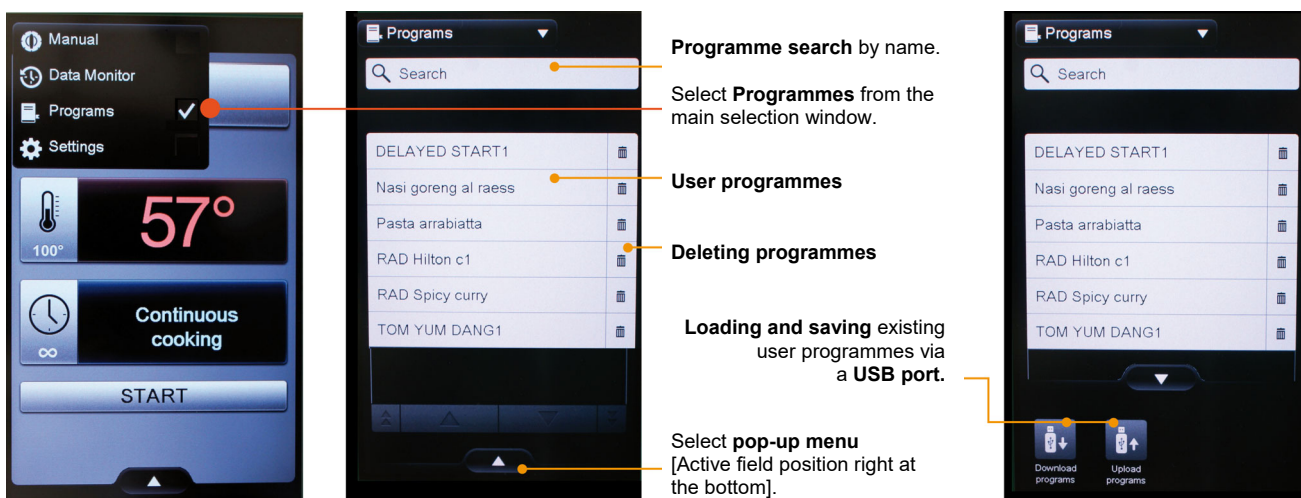
8.2.10 Additional settings: Mixer modes 1-3 with mixer (*Assumes boiling pan fitted with mixer)



8.2.11 Additional settings: Saving programmes



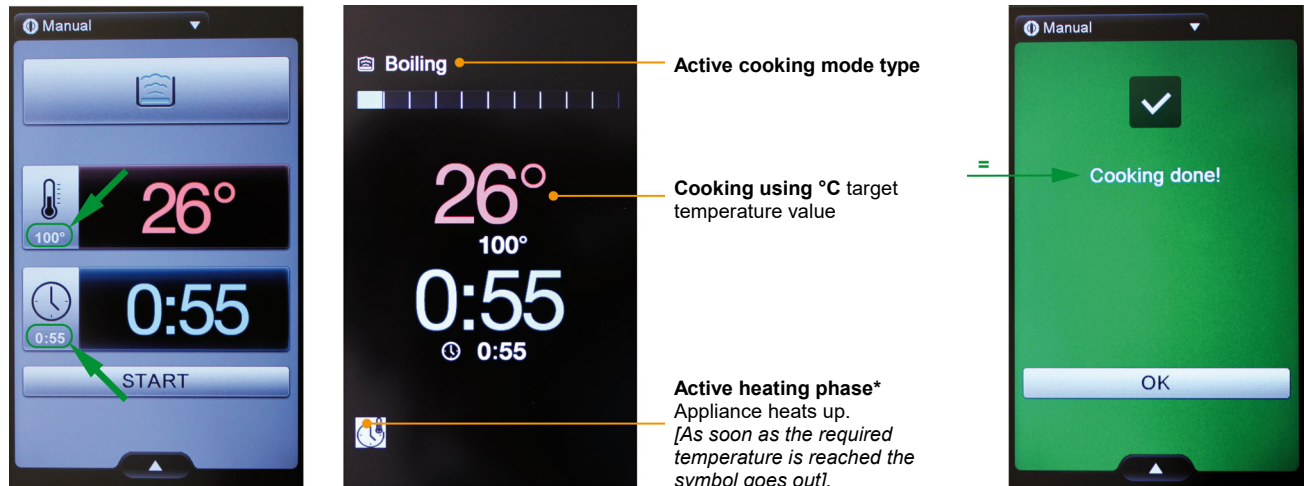
8.2.12 Programmes (→Select programmes from the main selection menu)



8.3 OPERATION AND METHODS OF YOUR COOKING APPLIANCE

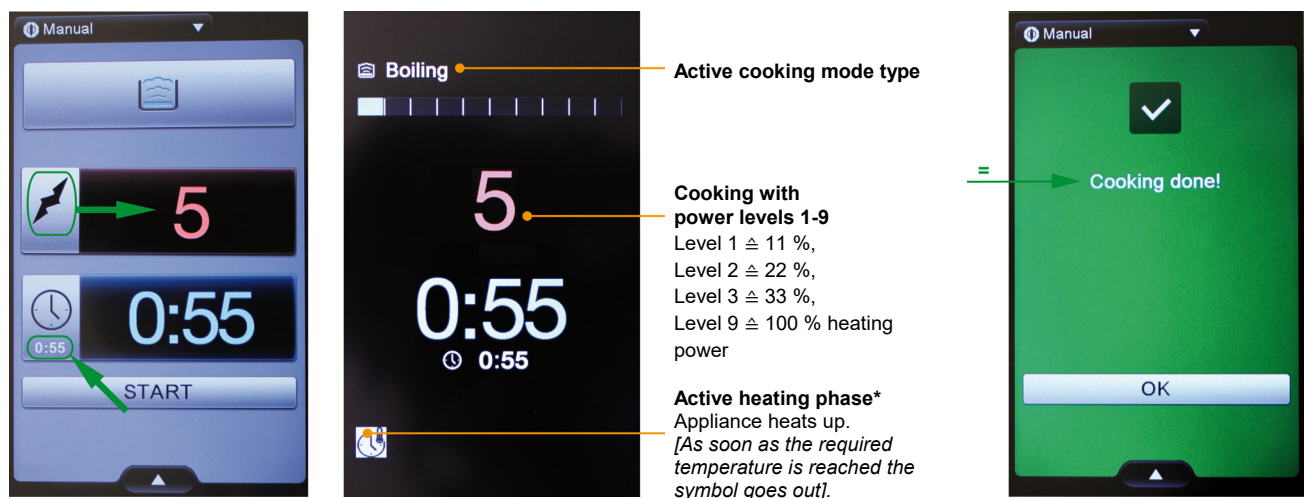
8.3.1 Cooking with target value power levels and cooking time

The cooking appliance heats up to the required target temperature at full heating power. After the target cooking temperature has been reached the temperature is maintained for the pre-selected cooking time. (*The active heating phase symbol goes out or is hidden as soon as the required target temperature is reached).



8.3.2 Cooking with power levels and target value cooking time

By default the cooking appliance heats up to 95° Celsius at full heating power and then follows the required power level for the pre-selected cooking time. This cooking mode is suitable for Boiling and/or Continuous cooking, Hold, for example, water, at a high, medium or low cooking level.



8.4 ERROR AND ALARM MESSAGES

Any error or alarm messages and a brief description of them are displayed on the TOUCH display. There is also an audible signal at the same time. The following symbol then appears on the TOUCH display.



9. OPERATING THE SUB-SYSTEMS

9.1 MIXER (optional extra)

Use the mixer to achieve even temperatures and to stir the food thoroughly. This will give you homogeneous cooking results throughout the pot. The boiling pot can be operated with/without the mixer.

9.1.1 Inserting the mixer

The mixer (RW) is inserted onto the drive shaft (W) when the lid (D) is open and the appliance is turned off. The square end of the drive shaft (W) is completely inserted into the square-cut opening of the mixer (RW). To fix the mixer (RW) in place the catch on the mixer (RW) is moved to the horizontal position where it clicks into the two ridges in the square part of the drive shaft (W). When removing the mixer (RW), push the catch over to the other side horizontally and lift the mixer (RW) upwards and off the drive shaft (W). (→see the picture on the next page).

Grille mixer with spatula: The grille mixer is used to mix the food to ensure that it cooks evenly.

Use the spatulas to scrape off food from the side of the pot and mix it back in. The spatulas are made from PTFE (Teflon) and are fit for use with food.

9.1.2 Operating the mixer

The mixer is operated using the electronic TOUCH control. See also description (→8.2.10 Mixer mode for mixer). The required mixer mode is selected depending on the type of food.



Lid is open

It is not possible to operate the mixer when the lid is open. The lid must be closed for the mixer to operate.



Mixer mode I

One direction of rotation, continuously clockwise without stopping (*liquid food*).



Mixer mode II

One direction of rotation for 16 seconds clockwise with a pause of 4 seconds.



Mixer mode III

Three directions of rotation each for 16 seconds with pauses of 4 seconds in between (*for thick liquid, difficult to mix food*).

9.1.3 Safety measures

- Always keep the lid closed (A, →see 2.1 Appliance overview) while the mixer is operating.
- If there is a short power cut the active cooking process starts again automatically. Then the mixer also starts again automatically.
- While the mixer is in use, do not put any items in the pot (*spoons, measuring stick, etc.*).
- The mixer must not be used for fragmenting, splitting or chopping solid food such as ice, bones or fruit stones as any chips flying out could pose a considerable danger to the safety of personnel (→see 1.4.4 Intended use).
- **In the event of malfunctions, the mixer getting stuck or unusual noises occurring press the "Mixer activated" (R) symbol or the "Appliance ON/OFF switch" on the TOUCH control display immediately to stop the mixer. The mixer must then not be used any longer.**
The mixer must not be switched on again until it has been serviced.
- When the drive motor is overloaded the thermal protection switch switches the mixer off. Only after the protection switch has cooled down can the mixer be restarted again.
- If the drive motor frequently becomes overloaded and switches off, the food is too solid. Operation can be continued by diluting the food or removing some of it from the pan.

Stopping the mixer in an emergency: The mixer is turned off by pressing the "Mixer activated" (R) symbol on the display, by pressing the "Appliance ON/OFF button" on the TOUCH control or by pressing the emergency stop button (NA). The emergency stop button remains pressed in until it is turned clockwise and unlocked. The mixer is turned on again by pressing the TOUCH control (→see 8.2.10 Mixer mode).

9.1.4 Lid safety switch (only with mixer)

The mixer safety switch (RD) comprises a coded magnet (*mounted on the lid*) and the switch (*fitted in the pan*). The function of the safety switch (RD) is to switch the mixer off automatically as soon as the lid is opened during operation.



CAUTION

- No modifications of any kind may be made to the safety switch. Any kind of modification to a safety-related part puts the safety of people and the appliance at considerable risk. This is expressly forbidden.

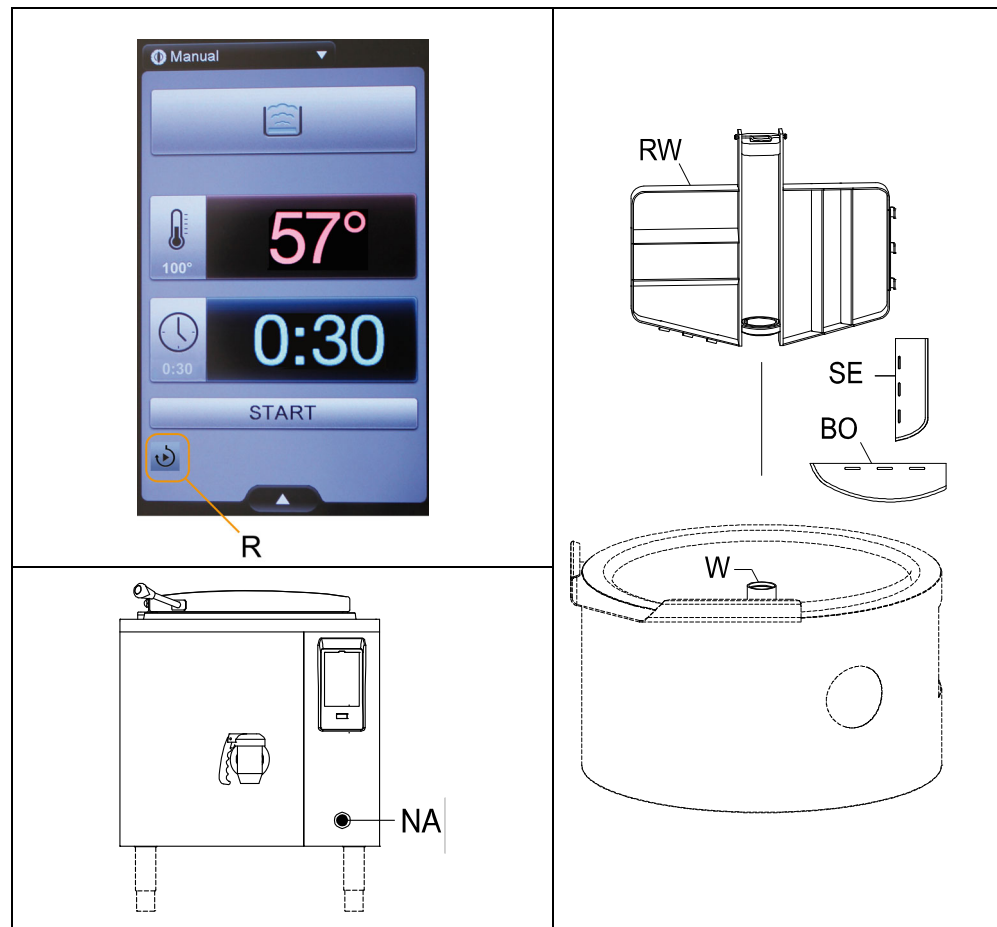
9.1.5 Emergency stop switch (only with mixer)

The emergency stop switch (NA) is located in at the bottom of the control panel (→see picture below).

Stopping the mixer in an emergency:

- The mixer stops operating immediately the emergency stop button (NA) is pressed. In this case the whole TOUCH control unit is switched off (*inc. heating and TOUCH control*).
- The mixer (RW) remains switched off.
- Unlock the Emergency Off switch (NA) by turning the switch handle clockwise.
- The mixer (RW) is turned on again with the TOUCH control.

- R Mixer active
- RW Mixer
- W Shaft
- BO Base scraper
- SE Side scraper
- NA Emergency stop switch



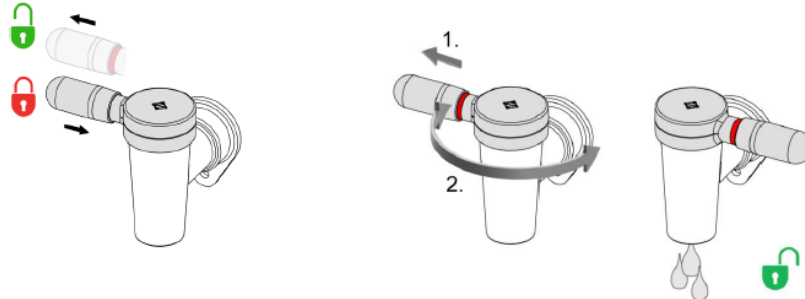
9.2 DRAIN TAP

The drain tap (EH) is used to meter the liquid to be drained from the vessel.

9.2.1 Draining the liquid / the food

The drain tap (EH) is closed when the knob (H) is in the far left position. The internal unit (EI) of the tap must not be removed from the drain tap (EH) while liquid / food is being removed.

Opening the drain tap in order to drain liquid / food:



Closing the drain tap in order to retain liquid / food inside the vessel:

- Turn the handle (H) to the left.

9.2.2 Removing the drain tap

To remove:

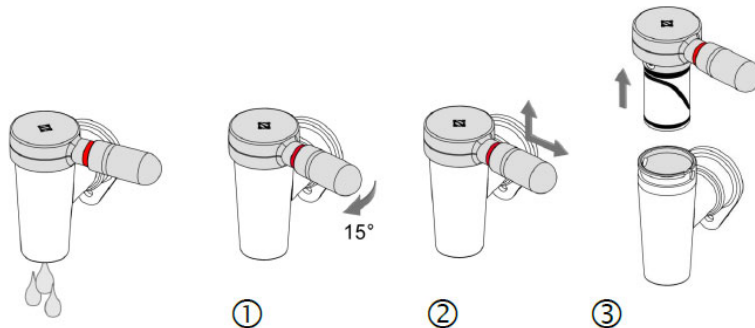
- Turn the drain tap counter clockwise and remove it.

Installation:

- Refit the drain tap (EH) in the reverse order from removing..

9.2.3 Servicing the drain tap

Removing the internal unit (EI):



- The drain tap must be cleaned and greased after every cooking cycle.
- Lightly grease the drain tap (EH) and unit (EI) with special odourless, tasteless, food-compatible lubricant for taps and fittings after every cleaning.
- Lack or delays of regular cleaning and maintenance cause damages to the tap which will not be covered by the warranty.

Special tap and fitting lubricant (for taps with seal/O-Ring)

= Order number: 0G5343 (1 102 2465)

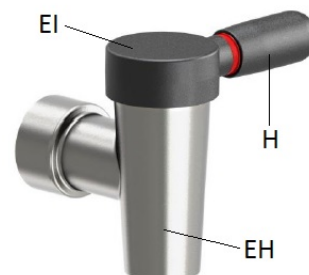
Lubricant for taps with metal seals (for taps without seal/O-Ring)

= Order number: 0G5344 (1 102 2466)

Installing the unit (EI):

- Refit the drain tap (EH) in the reverse order from removing.

EI	Unit
H	Handle
EH	Drain tap



10 ACCESSORIES

Measuring stick

Hang the measuring stick from the top edge of the pot - for round pots with built-in measurement scale. The scale has a 10 litre graduation for pots with a volume of 200 litres, or a 50 litre graduation for pots with a volume of 300 litres.

The measuring stick must not be used together with the mixer due to risk of injury.



Sieve for the outlet valve

Putting an outlet sieve in the pot's outlet pipe prevents blockages in the outlet tap when releasing liquids from the pot.

A rod with a hook is provided for inserting and removing the sieve unit.



Base sheet, perforated

Baskets and other units can be placed on the base sheet.



Basket insert

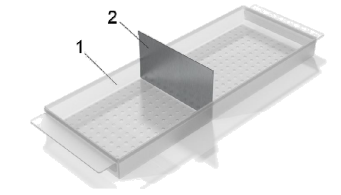
Stackable baskets allow food to be gently steamed.



Sieve and scraper

You can make gnocchi shapes with this accessory which hangs in round and square pots. The dough is placed inside a sieve (1) and the scraper (2) moves backwards and forwards to push it through the sieve holes.

The mixture falls into the hot water in the pot.



Automatic water filling device

The automatic water filling device fills the pan with a preselected amount of water.

This depends on the appliance having a mixer tap.

