

MODULAR

CATERING EQUIPMENT

**ISTRUZIONI PER L'USO
OPERATING INSTRUCTIONS
MODE D'EMPLOI
BEDIENUNGSANLEITUNG
GBRUIKSAANWIJZING
BRUGERVEJLEDNING
INSTRUCCIONES DE USO
INSTRUÇÕES DE UTILIZAÇÃO
ΟΔΗΓΙΕΣ ΛΕΙΤΟΥΡΓΙΑΣ**



Code 252.106.10

**ELECTRIC TILTING PAN
MANUAL OR POWERED TILTING**



Mod. 65/70 BRE	
70/70 BRE	70/70 BREM
90/80 BRE	90/80 BREM
90/120 BRE	90/120 BREM

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5.1	“CE” declaration of conformity No. 252.065.00

INSTALLATION INSTRUCTIONS

1. CONFORMITY WITH EEC DIRECTIVES

REMARK: The tilting pans are made in compliance with the basic requirements envisaged by EEC directives, in accordance with “EEC Directive 73/23 on low voltage”, “EEC Directive 89/336 on electromagnetic compatibility” and are marked “CE” according to the EEC Directive 93/68.

CAUTION!
THE TILTING PAN CANNOT BE USED AS A FRYER

1.3 ELECTRICAL SPECIFICATIONS:

Model	65/70 BRE	70/70 BRE	70/70 BREM
Rated voltage	400V-3N~ 50 Hz		
Total power kW	6.3	6.3	6.62
Power cable	HO5RN-F	HO5RN-F	HO5RN-F
Cross section	5 x 1.5 mm ²	5 x 1.5 mm ²	5 x 1.5 mm ²
Dimensions mm			
Width	700	700	700
Depth	650	700	700
Height	280(400)	850 (980)	850 (980)

The data plate shows all the necessary data for the installation and can be found in the lower part on the rear of the left-hand side panel in the model 65/70 BRE and in the lower part on the front of the left-hand side panel in the other models.

Model	90/80 BRE	90/80 BREM	90/120 BRE	90/120 BREM
Rated voltage	400V-3N~ 50 Hz			
Total power kW	10	10.32	15	15.32
Power cable	HO5RN-F	HO5RN-F	HO5RN-F	HO5RN-F
Cross section	5x1.5 mm ²	5 x 1.5 mm ²	5 x 2.5 mm ²	5 x 2.5 mm ²
Dimensions mm				
Width	800	800	1200	1200
Depth	900	900	900	900
Height	850 (1000)	850 (1000)	850 (1000)	850 (1000)

The data plate shows all the necessary data for the installation and can be found in the lower part on the rear of the left-hand side panel.

2. PRELIMINARY INSTALLATION INSTRUCTIONS

The appliance must be positioned in a well-aired room, if possible under a hood to remove cooking steam thoroughly.

Before starting the appliance, remove all protective film; thoroughly clean the surfaces with a soft cloth, lukewarm water and detergent, so as to remove all anti-rust products applied during the manufacturing stage, then dry with a clean cloth.

If the appliance is installed near walls, partition walls, kitchen furniture, decorative panelling, etc., these should be constructed with fireproof materials or a space of at least 100 mm should be left free.

Make sure that fire prevention rules are strictly respected.

The appliances can be positioned - according to the models - as top or ground appliances, or linked together with others of the series.

The main switch and the socket must be near the appliance and easily accessible.

Using the levelling feet lay the appliance flat, adjust the height and ensure its stability.

2.1 Regulations, technical rules and general specifications

Comply with the following rules during assembly:

- 1) accident prevention rules;
- 2) rules in force in the country where the appliance is installed;
- 3) carefully read this booklet as it contains important instructions about installation safety, use and maintenance;
- 4) keep this booklet for further reference.

2.2 Installation

Installation, setting up and maintenance must be carried out by qualified personnel only.

Installation must be carried out in accordance with the rules in force in the country where the appliance is installed.

The manufacturer declines all responsibility for incorrect functioning resulting from defective installation, tampering, improper use, bad maintenance, non-observance of the local rules and use by unskilled persons.

INSTALLATION INSTRUCTIONS

APPLIANCE WITH WEIGHT GREATER THAN 40 Kg

**BEFORE POSITIONING THE APPLIANCE CONNECT THE POWER CABLE TO THE
TERMINAL BLOCK.**

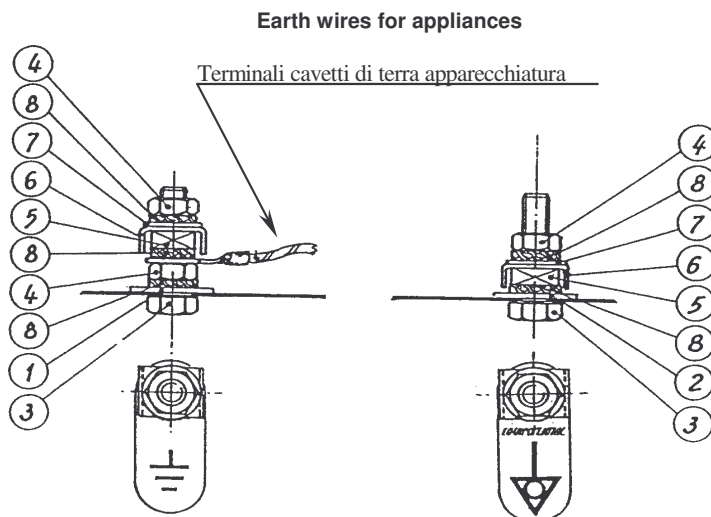
2.2.1 Electrical connection

- 1) The tilting pans are designed to operate off 400 VAC+3N voltage.
- 2) The connection to the mains must be carried out through a suitably rated trip switch which has at least 3 mm between the contacts. Moreover, the mains voltage - when the appliance is working - must not exceed $\pm 10\%$ of the voltage value.
- 3) The power cable to connect the appliance to the mains must be at least equal to the H05RN-F rubber insulated type, with cross section suitable to the max. power consumption; therefore, its lowest cross section must comply to the data stated in the electrical specifications table for each type of appliance.
- 4) To gain access to the terminal block of the tilting pan, front panel must be removed: inside of the appliance you can reach the terminal block; to carry out the connection, insert the cable through the inlet gland and the cable-clamp and connect the wires to the relative binding posts.
- 5) The appliance must be provided with an efficient earth connection.
For this purpose, near the terminal block there is a binding post marked with the symbol to which the earth wire (yellow-green) must be connected.
The above-mentioned cable must be long enough so that – if the cable clamp loosens - it can be stressed only after the feed wires have been disconnected .

NB: Earthing must be carried out according to the local standards and regulations in force.

2.2.1.1 Equipotential connection

When interconnecting multiple appliances together, the electric tilting pan must be included in an equipotential system, whose efficiency has to be checked according to the rules in force. The connection is on the rear panel in top appliances, and on the left-hand side of the bottom frame in ground appliances, marked with "EQUIPOTENTIAL".



NB: The manufacturer declines all responsibility for damage resulting from non-compliance with accident prevention rules as described above.

2.3 WATER CONNECTION

To carry out a correct installation the following must be respected:

- 1) The water feed pipes must be connected to the mains using cut off cocks which should always be closed when the tilting pan is not being used or during maintenance interventions.
- 2) A mechanical filter must be installed between the cut off cock and the pipes feeding the tilting pan in order to avoid the build up of ferrous materials that when rusting could damage the stainless steel and lead to the presence of rust spots on the tank . You are therefore advised to drain off a small amount of water before attaching the last length of piping to the tilting pan so washing away any eventual ferrous materials.
- 3) If rust points do form on the tank this will be due to the build up of ferrous materials or the stagnant of iron filings. The stainless steel is not the cause.
- 4) The 1/2" water inlet can be found on the lower right-hand side of the tilting pan. The water load pipe is marked with the symbol...



NOTE: the manufacturer takes no responsibility and has no guarantee obligations for damage caused by not respecting the laws and standards in force or for a non professional installation.

USER INSTRUCTIONS

3. SWITCHING ON

- 1) Tilting pans are cooking appliances and must be used exclusively by professionally qualified personnel following these instructions; Any other use is to be considered improper and therefore dangerous.
- 2) Before cooking for the first time clean the inside of the pan carefully using hot water and detergent and then rinse well.
- 3) Switch the appliance on following the user instructions and allow it to work unloaded for about 15 minutes.

3.1 USER INSTRUCTIONS – SWITCHING ON AND SWITCHING OFF

ATTENTION! The appliance must only be used under the operator's surveillance!!!

Switch on the main switch. Turn the tilting pan knob from "0" to the desired temperature between 50°C and 300°C. Both of the indicator lights will light up. The green light indicates that the appliance is receiving power and the yellow light indicates that the heating elements are working, until they reach the set temperature. To switch off the appliance, turn the knob to the "0" position and switch off the power at the mains.

3.2 TILTING PANS WITH HINGED COVER

For good performance of the tilting pan during cooking we suggest that you close the pan by lowering the cover.

To guarantee efficient operation the following check should be carried out:

daily; before you release the handle after opening the tilting pan cover check that it remains in the raised position;

twice a year; have the balancing spring of the cover checked by an authorised technician.

NB: Do not put your hands under the cover when it is lifted. At the end of cooking process, open the cover with caution to avoid burning your hands owing to hot steam blowing off or by contact with hot surfaces.

3.3 TILTING PAN WITH MANUAL TILT MECHANISM

Pan raising makes emptying the pan easier. The raising and lowering movement is carried out by turning the handwheel located on the right-hand side of the front panel.

3.4 TILTING PAN WITH POWERED TILT MECHANISM

The three buttons on the front panel are used for this type of pan movement.

- To raise the pan keep the yellow button (arrow pointing upwards) pressed down until the pan automatically reaches its maximum tilted position. When emptying liquids from the pan make sure that they don't flow out of the drainage spout. Wait until the liquid drops below the drainage spout before continuing.
- To lower the pan simultaneously press the blue buttons (arrow pointing down) until the pan automatically stops in the horizontal position.

CAUTION!! When moving the pan or during emptying make sure that:

- 1) The cover has been raised;
- 2) The water feed spout has been rotated outwards from the pan;
- 3) A container of suitable dimensions and in heat resistant material is available to transfer the contents of the pan;
- 4) A regular movement is used to avoid possible overflow;
- 5) You don't lean on the pan during movement to avoid getting crushed between the upper edge of the pan framework and the pan itself;
- 6) Always stand to one side of the appliance when manoeuvring to make sure you don't get hit by jets or splashes from the pan;
- 7) In case of danger, release the handwheel or buttons and move to a safe distance from the appliance.

3.5 WATER SUPPLY

The tank of the pan can be filled using the swivelling faucet which is fitted on several models. It consists of a swivelling spout and a stop tap that is situated on the front panel of the appliance.

With the pan in a horizontal position turn the faucet to the inside of the pan and turn the tap on using the knob.

ATTENTION!!!

- 1) Do not fill the tank over its nominal level shown by the level mark on the inside of the pan
- 2) Do not allow the pan to overflow even during washing.
- 3) Do not open the tap when the pan is raised or if the spout is not turned to the inside of the pan.
- 4) In case of lack of mains water supply, turn off the tap to avoid a flow of water when the supply has been returned to normal.

4 MAINTENANCE, CLEANING AND CARE

Before carrying out any cleaning operations disconnect the power at the mains.

It is recommended that the installation be checked by an authorised technician at least twice a year, a special attention should be given to the efficiency of control and safety devices and also of the lid balancing.

For the daily cleaning of the appliance, the steel parts must be cleaned using a smooth cloth, water and common detergents. After cleaning rinse well and dry thoroughly.

If the appliance is not to be used for an extended period of time, clean all the stainless steel surfaces well using a cloth soaked in vaseline oil so as to apply a protective veil. Make sure the rooms are aired regularly.

At all costs avoid casual or continuous contact with rusting materials which could cause corrosion spots to appear. Therefore ladles, mixers and spoons etc. must be made of stainless steel.

For the same reason never clean the stainless steel using steel wool, brushes or scrapers, which are made of common steel. Stainless steel wire wool can be used but only rub with the grain.

Never use large pieces of long grain cooking salt which depositing on the bottom of the pan and being too heavy to be circulated will not be able to dissolve completely. This salt could over a period of time lead to corrosion at the point of contact. You are advised therefore to crumble the cooking salt and only insert small pieces into the pan (less than 3 mm) when the water is boiling. If this is not possible and you are using long grain salt dissolve it apart in a separate container using hot water.

The pan lids, when they are not functioning, must remain open.

Once you have emptied the food from the tank, make sure that the tank is well cleaned in order to remove incrustations. Use nylon spatulas where possible.

ATTENTION:

Do not wash the pan with direct water jets or with a high-pressure cleaner, as possible infiltration to the electrical parts could jeopardize the regular operation of the appliance and of the safety devices.