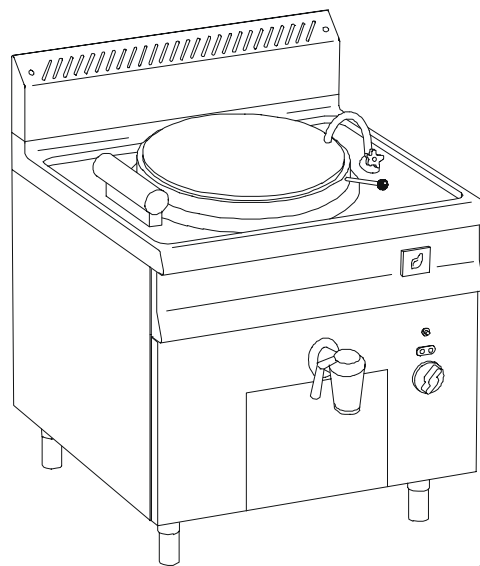



# ELECTRIC BOILING PANS

## 900 SERIES

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MODEL	DESCRIPTION
<b>CPE91100</b>	Electric heating, 100 litres
<b>CPE91100A</b>	Electric heating, 100 litres, pressurised
<b>CPE91150</b>	Electric heating, 135 litres
<b>CPE91150A</b>	Electric heating, 135 litres, pressurised

<b>02</b>	Revisione grafica del libretto	18/09/00	Tormen	Zambon
<b>01</b>	Aggiunte alcune parti descrittive (es. paragrafi 2.1, 2.3, 2.4, 4, ...)	13/09/99	Sara	Zambon
<b>00</b>	Prima emissione	20/03/98	Sara	Deola
<b>REV.</b>	<b>MODIFICHE</b>	<b>DATA</b>	<b>FIRMA</b>	<b>VISTO</b>
	<b>CODICE</b>	<b>XLI30922</b>		

Copia controllata nr. \_\_\_\_

Copia non controllata

## 1 - INSTALLATION

### 1.1 DATA CONCERNING ELECTRIC BOILING PANS

These instructions for installation regard our electric boiling pans.

The point where the data plate is applied is indicated on the following pages for each model.

It contains the following details:

Manufacturer :  
 Model : (see front page)  
 Serial number :  
 Year of production :  
 Electrical connection : (see table 1)

**TABLE 1**

Model	Dimensions		Pan capacity (Max level) litres	Electrics Volt	Electric cable Nr. x mm <sup>2</sup>	Total power kW
	External cm	Pan cm				
<b>CPE91100</b>	90 x 90 x 90	Ø60 x 41.5	100	3/N/PE AC 400V(*)	5 x 4	13.8
<b>CPE91100A</b>	90 x 90 x 90	Ø60 x 41.5	100	3/N/PE AC 400V(*)	5 x 4	13.8
<b>CPE91150</b>	90 x 90 x 90	Ø60 x 54	135	3/N/PE AC 400V(*)	5 x 4	13.8
<b>CPE91150A</b>	90 x 90 x 90	Ø60 x 54	135	3/N/PE AC 400V(*)	5 x 4	13.8

(\*) convertible to 3/N/PE AC 230. Electric cable section 4x6 mmq.


### 1.2 CONSTRUCTION

- Robust stainless steel structure on 4 feet with adjustable height. Exterior and top are entirely made of stainless steel 18/10.
- Warm and cold water inlet tap.
- Drain-off chrome plated brass tap, easily dismantled for cleaning of drain.
- Stainless steel lid, hinge mounted, with spring balance in all open positions.
- A green signal lamp turns on when the appliance is energised.
- An orange signal lamp turns on when the heating is operating.
- A safety thermostat interrupts power supply automatically in case of a failure.
- Heating by means of armoured heating elements immersed in the water.
- Heating elements selector. Position I maximum power. Position II halved power.

#### 1.2.1 ELECTRIC COOKING PAN

- Cooking vat and jacket in stainless steel.

- Safety device comprising a steam safety valve set at a pressure of 0.5 Bar and pressure gauge controlling steam pressure.
- Automatic device for water inlet into jacket and level.
- Safety thermostat.

	<p><b>ATTENTION!</b></p> <p><i>The safety thermostat operates in case of failures. The overheat limit device is behind the upper control panel. Once the fault has been repaired, press the reset push button to start the appliance again.</i></p>
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#### 1.2.2 ELECTRIC PRESSURE COOKING PANS

- Stainless steel lid with silicone rubber seal. The hermetic lid seal is ensured by 4 screw clamps.
- Pressure relief valve inside the cooking vat set at a pressure of 0.05 bar.
- On request, a pressure gauge can be installed to measure pressure inside the cooking vat.

## 2 - CONNECTIONS

### 2.1 INSTALLATION PREMISES

Before beginning installation, remove all packing from the appliance. Some parts are protected with a plastic film which should be carefully removed. If some residuals of glue remains on the surface take care to clean it using suitable substances, like benzine.

Under no circumstances should abrasive substances be used.

We recommend installing the machine under a hood so that all fumes are removed as quickly as possible.

A perfectly balanced position is ensured by the adjustable feet.

The appliance can be used alone or placed in line with other equipment.

It is necessary to leave a minimum space of 5 cm between the back of the appliance and any adjacent inflammable elements, otherwise appropriate precautions must be taken to ensure heat protection, for instance by installing heat radiation protections.

**Follow the fire prevention prescriptions very carefully!**

### 2.2 LAWS, TECHNICAL PRESCRIPTIONS AND DIRECTIVES

When installing the appliance it is necessary to follow and comply with the following rules:

- Directives and regulations of electricity board.
- Current safety standards.

### 2.3 INSTALLATION OPERATIONS

#### 2.3.1 WATER CONNECTION

Water inlet pressure must be between 50 and 300 kPA, otherwise a pressure regulator must be installed before the appliance.

A water tap is connected to the appliance. The water connection must be in conformity with the Water Act 1086 - Model bylaws

#### 2.3.2 WATER CONNECTION FOR JACKET

The jacket is automatically filled with water by a solenoid valve.

To ensure a correct operation of the valve above:

- Make sure that there are no impurities inside the water supply piping.
- The water pressure of mains must be between 50 and 300 kPA, otherwise a pressure reduction device needs to be installed before the appliance.
- A water softener must be installed before the appliance.
- A water stop cock is connected to the piping feeding the water to the jacket of the cooking pan.

#### 2.3.2.1 WATER DRAIN CONNECTION

The jacket water drain and top must be connected to

the public sewerage.

#### 2.3.3 INSTALLATION, ELECTRICAL CONNECTIONS

##### IMPORTANT!



**The installation, electrical connection and maintenance operations on electrical appliances must be performed by authorised electricians in accordance with regulations of the electricity board and following these instructions.**

Prescriptions for connection cable:

The appliance is designed for fixed connection. No power cable is supplied with the appliance. The cable must be in conformity with current IEE wiring regulations according to the characteristics described in table 1.

The power cable of the appliance must not be exposed to environment temperatures above 50°C.

**Be careful during the connection of the appliance: L1, L2, L3 inputs for the three phases neutral (N) and earth must be respected on the junction block. Otherwise the appliance is put out of order.**

The electric cable of the appliance must have characteristics not lower than type H07RN-F and must not be exposed to environment temperatures above 50°C.

**NOTE:** The appliance is designed to work with a power supply of 3/N/PE AC 400V or 3/PE AC 230V (see Tabla 1). The connection must be performed according to the voltage indicated in the data plate.

Before connecting the appliance to mains control the following:

- The electricity of the mains and the data plate figures must be equivalent.
- The voltage tolerance must not exceed  $\pm 10$  of the rated voltage when the machine is working.
- The earthing system must be efficient.
- The power cable must be guaranteed for the nominal power absorbed.

In addition, an omnipolar cut-off device with a minimum opening between contacts of 3 mm. must be installed before the appliance; automatic switches can be used for the purpose.

Then install a differential switch with characteristics suitable for voltage of the appliance (1,00 mA/kW).

The power supply terminal board can be reached as follows:

- Disconnect power from the appliance.
- Remove the front panel once the pan drain tap has been unscrewed and the operating thermostat regulation knob has been removed, open the control box lid by unloosing the two screws.

The power cable must be protected against unintentional pulling using the cable press installed on the appliance.



## ATTENTION!

*The appliance can be started only with the earth lead connected.*

### 2.3.3.1 EQUIPOTENTIAL

The appliance must incorporate an equipotential system.

The terminal used for this connection is on the front of the appliance, near the left or right foot and it is marked with the symbol

## 3 - INFORMATIONS FOR USER

- The user must be informed (using the instructions manual) and trained with regard to the appliance's operation and use. Provide the instructions manual.
- Advise to apply for a maintenance contract.



## ATTENTION!

*The manufacturer shall not be held responsible for any damage to people and/or objects caused by an improper installation and use of the appliance.*

## 4 - PREPARATION FOR USE

### 4.1 PREPARATION TO ACTION



## ATTENTION!

*If the electric cooking pan is installed near other electric appliances, it necessary to check that they do not disturb each other. The electric connections must be independent one to the other. Before starting the cooking pan on check that all parts of the packing and all the protective films have been taken off.*

*Disconnect the appliance before every type of intervention.*

## 5 - POSSIBLE INCONVENIENCES AND THEIR ELIMINATION

Even when the appliance is used properly inconveniences and failures may occur.

The most common faults are the following:

### 5.1 THE JACKET WATER IS NOT FILLED

- The electric valve is faulty.
- Fuse is faulty
- Water level control is damaged.

### 5.2 THE WATER IN THE JACKET DOES NOT STOP AND COMES OUT

- Water level control is damaged.
- The level sensor is encrusted from limestone.
- Dirtiness obstructs the partial closing of the electric valve.

### 5.3 SIGNAL LAMPS DO NOT LIGHT UP

- The safety thermostat operates.

### 5.4 THE APPLIANCE WORKS WITH DISCONNECTED THERMOSTAT

- Electromagnetic switch contacts are cut off.

### 5.5 LOW EFFICIENCY OF THE APPLIANCE

- Check the heating elements.

### 5.6 SAFETY VALVE DISCHARGES UNDER 0.3 BAR

- The safety valve is damaged.

## 6 - ACCESS AND REPLACEMENT OF COMPONENTS



### ATTENTION!

*Maintenance operations and repairs must be performed only by specialists*

To reach the components easily, remove the control panel once the vat drain tap has been unscrewed and the operating thermostat regulation knob removed.

- Disconnect power supply.
- Open the lid of the control box by unloosing the two screws.

### 6.1 OPERATING THERMOSTAT AND SAFETY THERMOSTAT

- Detach the electric cable connectors.
- Take out the bulbs (operating and safety thermostat) placed near the heating elements.
- Unloose the screws on the control panel.
- Fit new components performing operations in the opposite order.

### 6.2 WATER INLET SOLENOID VALVE

- Disconnect the water inlet hose.
- Unloose the screws fixing the protection plate.
- Detach the electric cable connectors.
- Unloose the screws on the solenoid valve.
- Fit a new solenoid valve performing operations in the opposite order.

### 6.3 HEATING ELEMENTS SELECTOR

- Detach the electric cable connectors.
- Remove the selector from the control panel.
- Fit a new selector performing operations in the opposite order.

## 7 - INDICATIONS FOR USER

These instructions include all the necessary information to use our electric boiling pans in a safe and economical way.

Our appliances have been designed for catering, therefore they require the assistance of qualified personnel.

Any operations involving installation and connection must be performed exclusively by installers duly registered as qualified installers (according to the type of distribution).

The appliance must be installed in a well-aired room, possibly under an exhaust hood.

## 8 - INSTRUCTIONS FOR USE

### 8.1 STARTING

#### 8.1.1 GENERAL INFORMATION

Before using the appliance for the first time we recommend to clean the interior of the cooking pan thoroughly (see paragraph 9.1 Cleaning the appliance).

If some dispersions should occur, disconnect the appliance and apply to the service centre.

#### 8.1.2 FILLING THE JACKET

The water in the jacket (filling and level) is controlled automatically. Before starting the appliance, open the cut-off cock before the appliance itself.

#### 8.1.3 FILLING THE COOKING PAN

Fill the cooking pan by opening the hot or cold water

tap (D- Fig.1) to the max. level mark, including the food to be cooked.



### ATTENTION!

*Never turn the appliance on before filling the cooking pan and jacket with water, otherwise the bottom of the pan and the jacket will be seriously damaged by overheating.*


#### 8.1.4 USE OF LID IN PRESSURE COOKING PANS

When using pressure cooking pans, before starting to cook it is necessary to close the lid with the special screw clamps.

Pressure inside the cooking vat can reach a maximum of 0.05 bar.

Once this pressure has been exceeded, a pressure

release valve on the lid will start operating. On request, the appliance can be provided with a pressure gauge displaying the pressure inside the cooking chamber.

	<b>ATTENTION!</b>
<i>After cooking and before opening the lid the pressure inside the cooking vat must be released.</i>	

### 8.1.5 IGNITION

- Activate the main switch placed before the appliance and turn the heating elements selector to position II.
- Turn clockwise the thermostat knob and pay


attention not to outweigh 30°C; In this way the appliance works for about 10 seconds, than the heating of elements stops, till jacket water covers them.

- Turn the thermostat control knob to the desired temperature between 30° and 100°C; the signal lamps will light, the green one indicates that the appliance is on and the orange one indicates that heating elements are on; when the desired temperature is reached this signal lamp will go out..
- To bring the water to the boiling point quickly , without breaks, turn the knob over 100°C. The heating elements work continuously. By means of the selector it is possible to keep the water on the boiling point with lower energy consumption.

## 9 - MAINTENANCE

The correct operation of this appliance is guaranteed only if these instructions are followed carefully. All operations concerning repairs and servicing of the equipment must be performed only by qualified technicians. We recommend to have the equipment controlled at least once a year. For this reason we advise to apply for a maintenance contract.

### 9.1 CLEANING THE APPLIANCE

	<b>ATTENTION</b>
<i>Remember to unplug the appliance before cleaning it and carrying out the following operations.</i>	

Do not use aggressive or abrasive substances to clean stainless steel components. Do not use metal pads on steel parts since rust could develop. For the same reason avoid contact with ferrous materials. Do not use sandpaper or abrasive paper; powder pumice stone can be used in special cases or, when dirt is

particularly resistant, abrasive pads (such as Scotch-Brite). The cooking vat can be cleaned with water and detergent, rinsed and then dried with a soft cloth. We recommend to clean the appliance only once it has cooled down.

Never use direct jets of water or water under pressure for any reason whatsoever to avoid it penetrating into components.

#### 9.1.1 WHAT TO DO IN CASE OF FAILURES OR LONG INACTIVITY

In case of a breakdown or failure or if the equipment has not been used for a long time, it is necessary to close the water tap installed before the unit and unplug it as well.

Please apply to a service centre in case of faulty operation.

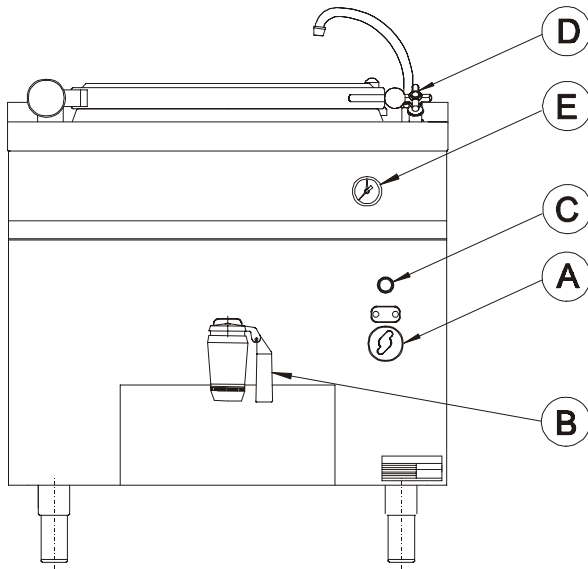
#### 9.1.2 SAFETY THERMOSTAT

The safety thermostat is connected to a failure, for example, to the heating elements. When this device operates the appliance is put out of use.

## 10 - SPARE PARTS

Code	Description	Code	Description
0101167	Orange signal lamp	0102497	Knob for operating thermostat
0101169	Green signal lamp	0101493	Heating element
0100525	Water filling tap for cooking pan	0101330	Electromagnetic switch
0100531	Drain off tap for cooking pan	0102505	Selector for heating elements
0102471	Safety valve		
0102491	Pressure gauge	<b>PRESSURE COOKING PAN (CPE90100A - CPE90150A)</b>	
0102477	Level control board	<b>Code</b>	<b>Description</b>
0102478	Level control electrode	0100585	Lid fastening clamp
0102486	Electric valve	0102494	Lid safety valve
0102492	Thermostat	0100591	Pressure gauge for lid safety valve
0102493	Safety thermostat		

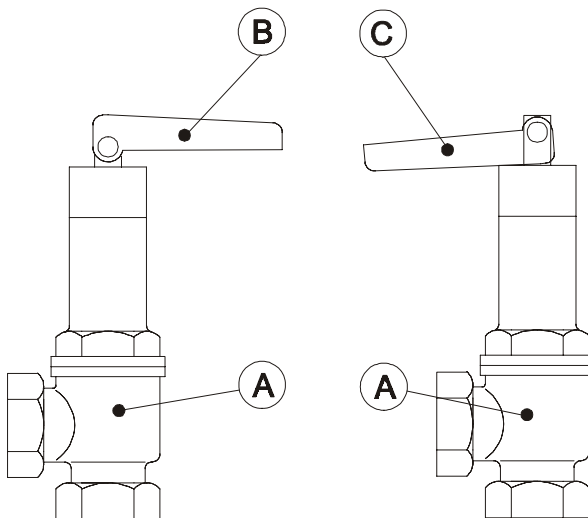
## FIGURE 1 - CONTROL DEVICE



**Legend:**

- A - Control knob heating cooking vat
- B - Cooking pan drain tap
- C - Heating element selector
- D - Water inlet tap for cooking pan
- E - Pressure gauge

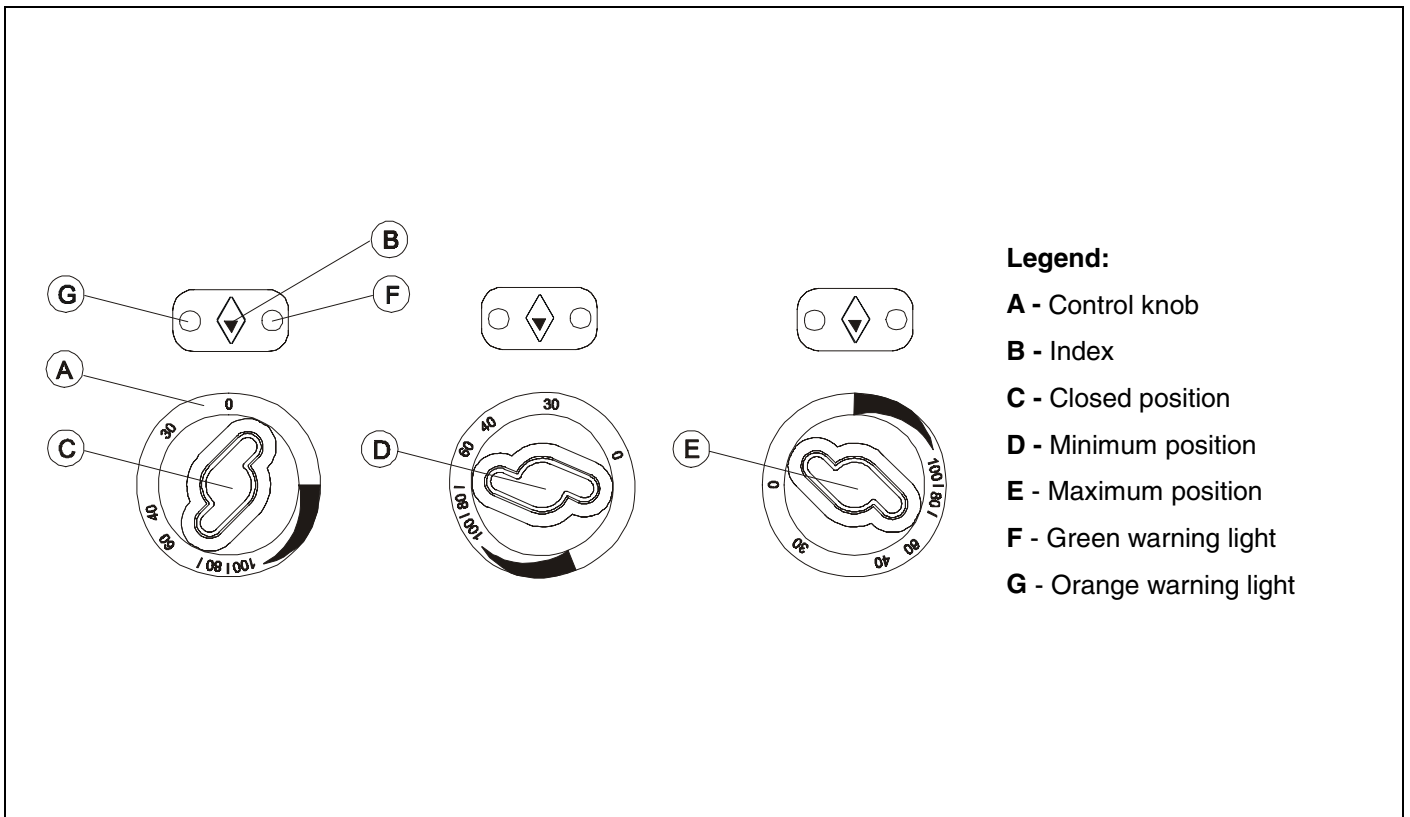
## FIGURE 2 - PRESSURE RELIEF VALVE



**Legend:**

- A - Valve body
- B - Relief lever in rest position
- C - Relief lever in forced opening position

## FIGURE 3 - CONTROL KNOB



## FIGURE 4 - HEATING ELEMENTS SELECTOR

