

Electric Tilting Braising Pans

Description	AEROGAM Series
E1SBEL55I	V02691
E1SBEL85I	V02689
Options:	V02692
	V02693



Installation Manual

SUMMARY

INSTALLATION MANUAL 1

1. INSTALLATION 3

1.1. GENERAL POINTS 3

1.2. HANDLING..... 3

1.3. Installation 3

2. POWER CONNECTION..... 4

Warning..... 4

2.1. CHECKS BEFORE CONNECTION 4

2.2. CONNECTING THE APPLIANCE TO THE MAIN ELECTRICAL SUPPLY..... 5

2.3. Checks after connection 5

2.4. Wiring diagrams: Adapting the apparatus to different network voltages 5

3. WATER CONNECTION 6

3.1. CHECKS BEFORE CONNECTION 6

3.2. Checks after connection 6

4. BASIC SPARE PARTS LIST 7

5. WIRING DIAGRAMS AND OPTIONS: 8

1. INSTALLATION

1.1. General points

Installation must be undertaken in compliance with the following instructions and with local codes and bylaws. Ensure you have a suitable and sufficient risk assessment in place.

The user manual must be given to the user after installation.

1.2. Handling

It is imperative to leave the appliance on its wooden pallet for handling on site until the final installation.

Unpack and check the appliance for damage upon receipt.

In case of damage, mark delivery note accordingly and immediately (within 48 hours) notify the carrier by registered mail with acknowledgement of receipt. Notify your installer.

1.3. Installation

All local fire regulations must be adhered to.

The appliance must be installed under a suitable mechanical extraction hood, close to the electric supply.

If the appliance is to be installed against a wall or partition, near a piece of furniture or decorative borders, it is recommended that these are made of fireproof material.

If this is not the case, they must be protected by an approved fireproof, insulating material.

If in doubt of fireproof construction of adjacent walls, distance to combustible material shall be no less than 10 cm.

Remove all plastic protection.

Install the appliance close to the electric supply mains or manifolds.



Warning

- **Fixed appliance:**

Install the feet or the leveling studs (they are delivered in a box kept inside the appliance).
Adjust height to level the unit to a horizontal working plan of 900 mm.

- **Mobile appliance:**

Install the castors (they are delivered in a box kept inside the appliance).
The castors with brakes must be locked when the appliance is being connected and during cooking times. Fix all independent half module against the wall.

SERVICING

**Any technical action on an appliance must be undertaken by a qualified technician.
The appliance will have to be isolated from the electrical supply for the duration of the work.**

When the appliance is ready for use, ensure the users know how to use it properly. (Please see the user manual).

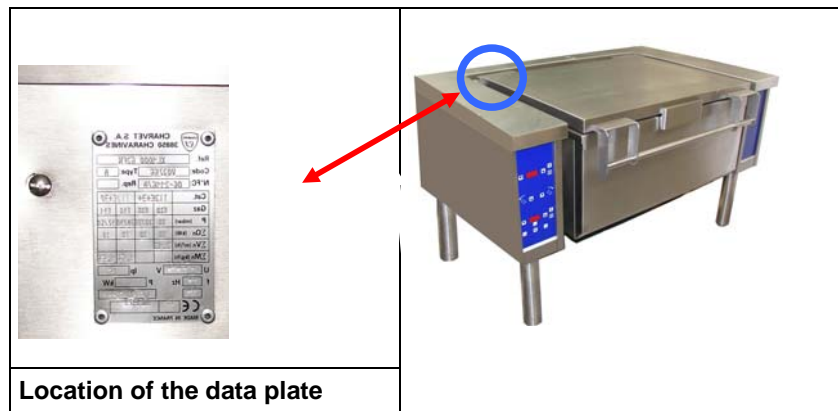
WARRANTY: The warranty is mentioned in our conditions of sale. This warranty does not cover damage due to faulty installation, misuse or inadequate maintenance.

AEROGAM SERIES: ELECTRIC TILTING BRATT PANS E1SBL

- **Data plate**

Each appliance has its own data plate. Transfer all the information written on the data plate to the part of the user instructions booklet reserved for it. (see the last page of the User Manual)

This will ease the communication between you and your client for better service.



2. POWER CONNECTION



Warning

The appliance must be earth wired.

It is dangerous to connect the appliance unless it is earthed.

We cannot be held responsible for accidents due to non-existent or incorrect earth link connection.

- **Fixed and mobile appliance:**

Check that the electric network is equipped with all-pole circuit breakers having a cross section of 3.5 mm, and complies with the European Standard EN 60335-1 dated of May 2003.

- **Mobile appliance:**

The appliance being connected to a cable fitted with an electrical plug, the socket should be accessible at all times.

- **WARNING:**

Use a standardized cable (245 IEC 57 or 245 IEC 66) or other approved cable with the same characteristics.

2.1. Checks before connection



All controls and checks below are done when the appliance is switched off and cold.

• **Check that:**

Before connecting the apparatus, check that:

- The electrical voltage of the supply is compatible with the voltage of the apparatus (see data plate and § 5).
- The cable is fixed properly,
- The connections are tight enough,
- The section of the cable is of correct size according to the voltage of the apparatus.

2.2. **Connecting the appliance to the main electrical supply.**



The appliance is delivered with a high-temperature cable.
 The cable is accessible from outside the bratt pan, below the control panel.
 Connect the appliance to the main electrical supply.
Check the electrical equipment is properly insulated (cable condition).

2.3. **Checks after connection**

- The appliance is earth wired,
- The electrical equipment is properly insulated,
- The appliance is in good working order (ignition, thermostat, etc.).

2.4. **Wiring diagrams: Adapting the apparatus to different network voltages**

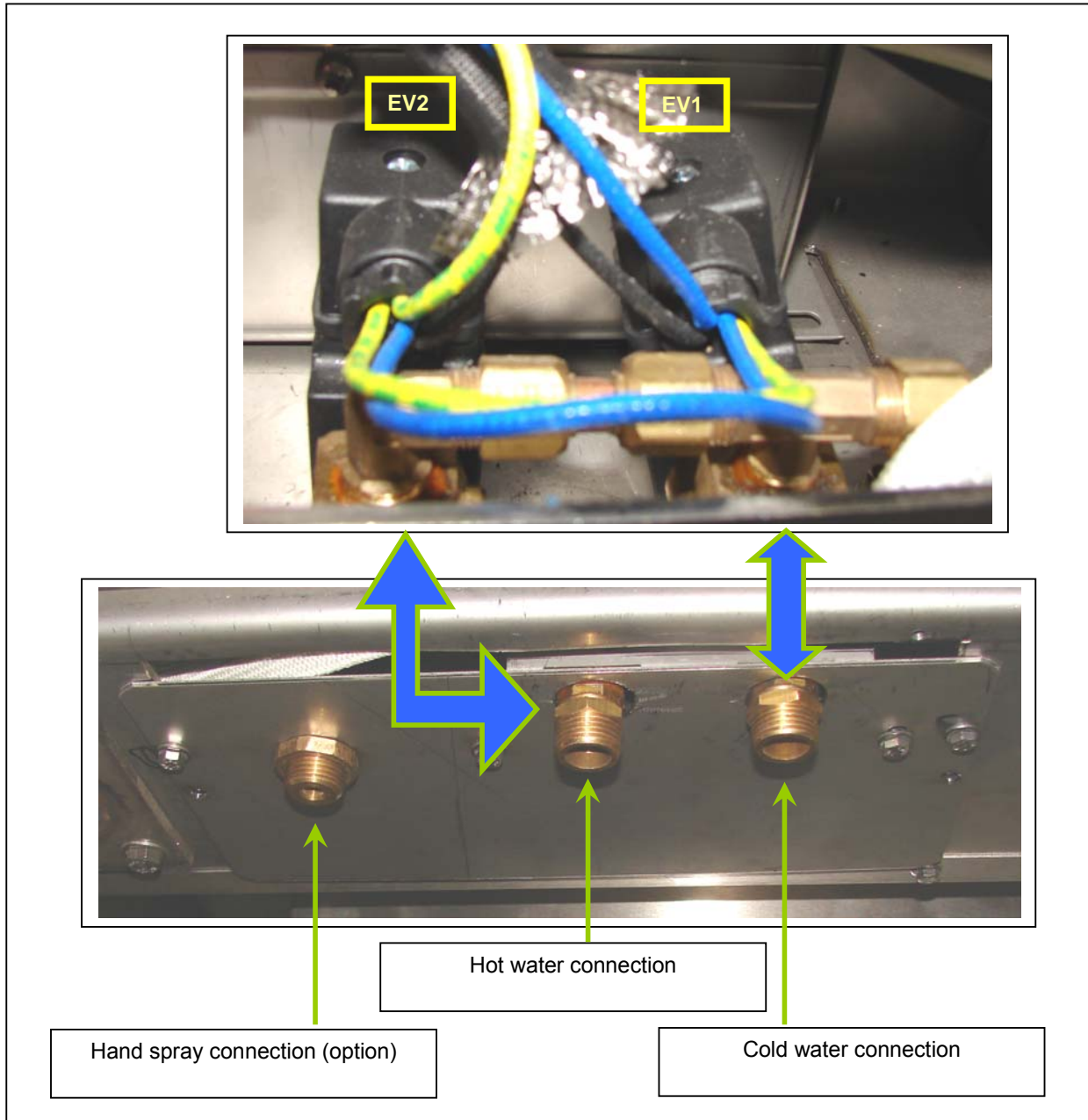
<i>Voltages</i>		1~230V + E	3~230V + E	3~400V + E	3~400V+N+E
<i>various voltages</i>	↓				
E1SBEL85I 55I Controls		A	B	B	B
Electric diagram		SE0123/00			
E1SBEL55I Heating system		A	B	B	B
Electric diagram		SE0124/00			
E1SBEL85i V2691 Heating system		A	B	B	B
Electric diagram		SE0125/00			

A → Coupling possible B → Please consult Charvet C → Coupling impossible D → Voltage unavailable

3. WATER CONNECTION

3.1. Checks before connection

- Purge the supply water pipe and clean the filter,
- Check the hardness of the water and the pressure,
- Check that both siphon and waste pipe are free of obstructions.



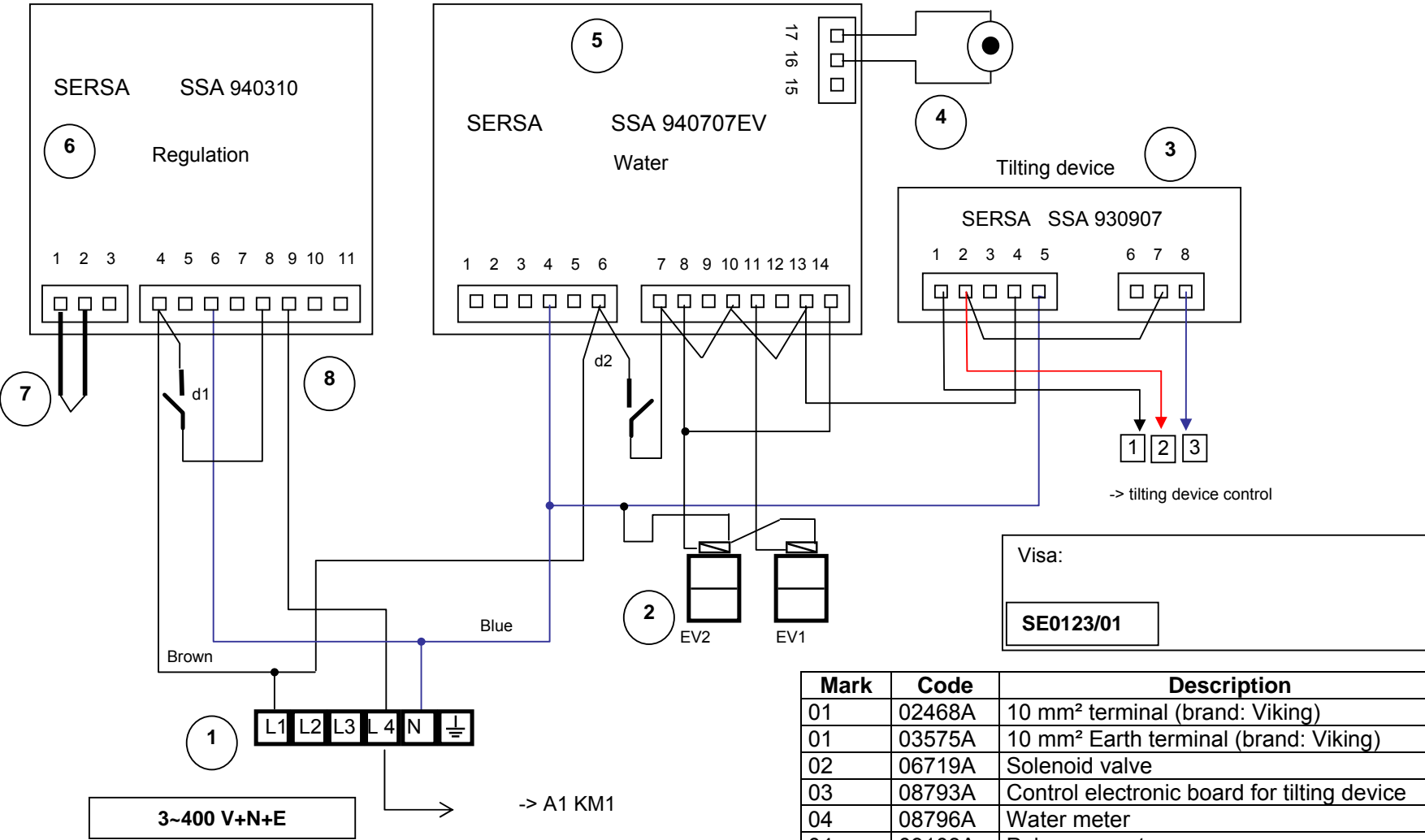
3.2. Checks after connection

- After connection, ensure that:
 - The watertightness of the water circuit,
 - The good working order of the water circuit.

4. BASIC SPARE PARTS LIST

Description	Code	Photograph	Description	Code	Photograph
Control electronic board for tilting device	08793A		Push button Reset (for electric box)	03967A	
Pulse control electronic board)	08794A		Solenoid valve (water)	06719A	
Digital display thermostat	08795A		For bratt pans 55dm ² /85dm ² Heating element 5000W 230V	09097A 09098A	
Water meter	08796A				
Pulse generator	09103A				

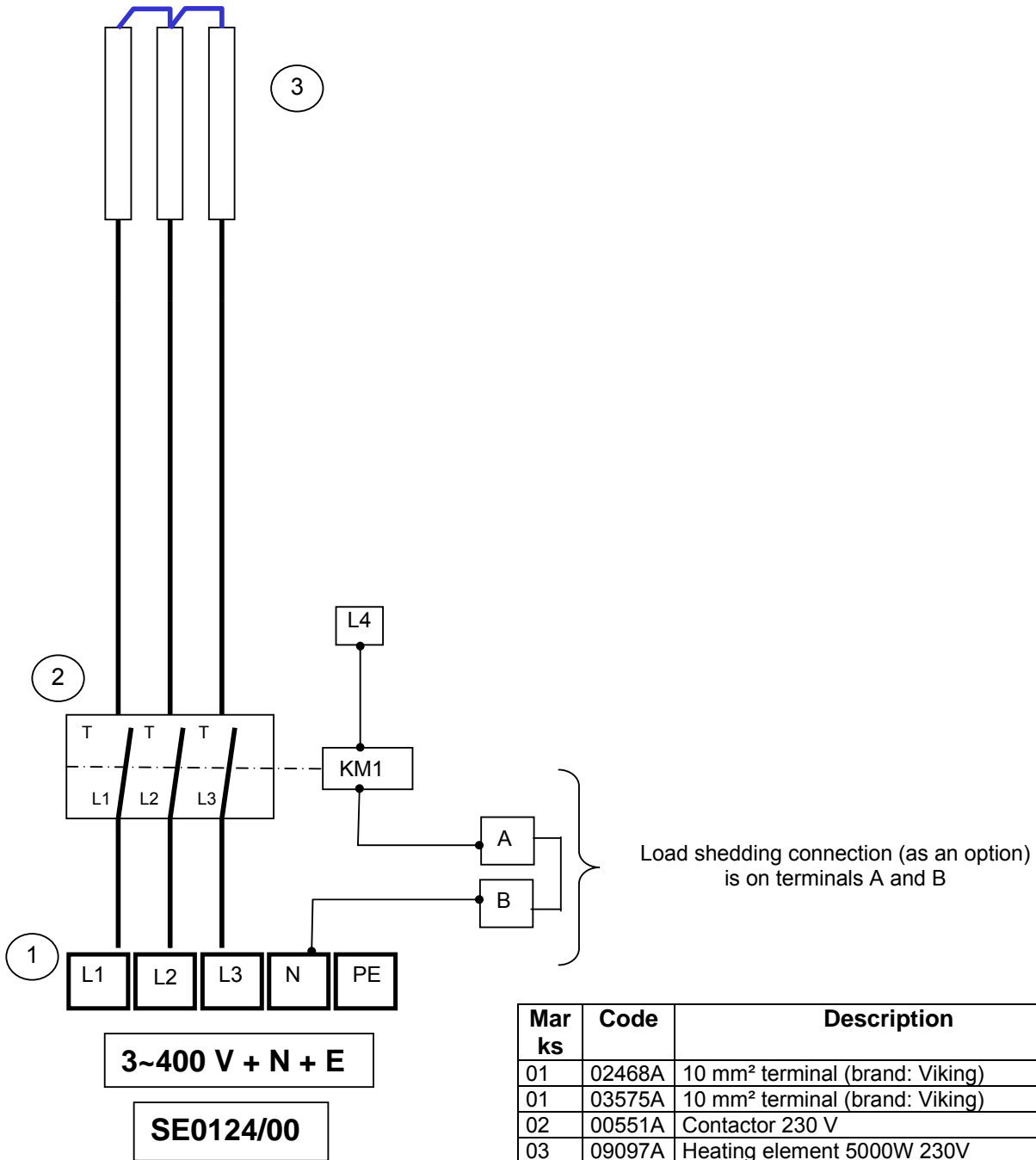
5. WIRING DIAGRAMS AND OPTIONS:



**CONTROL Section
(Electric bratt pans 55/85)**

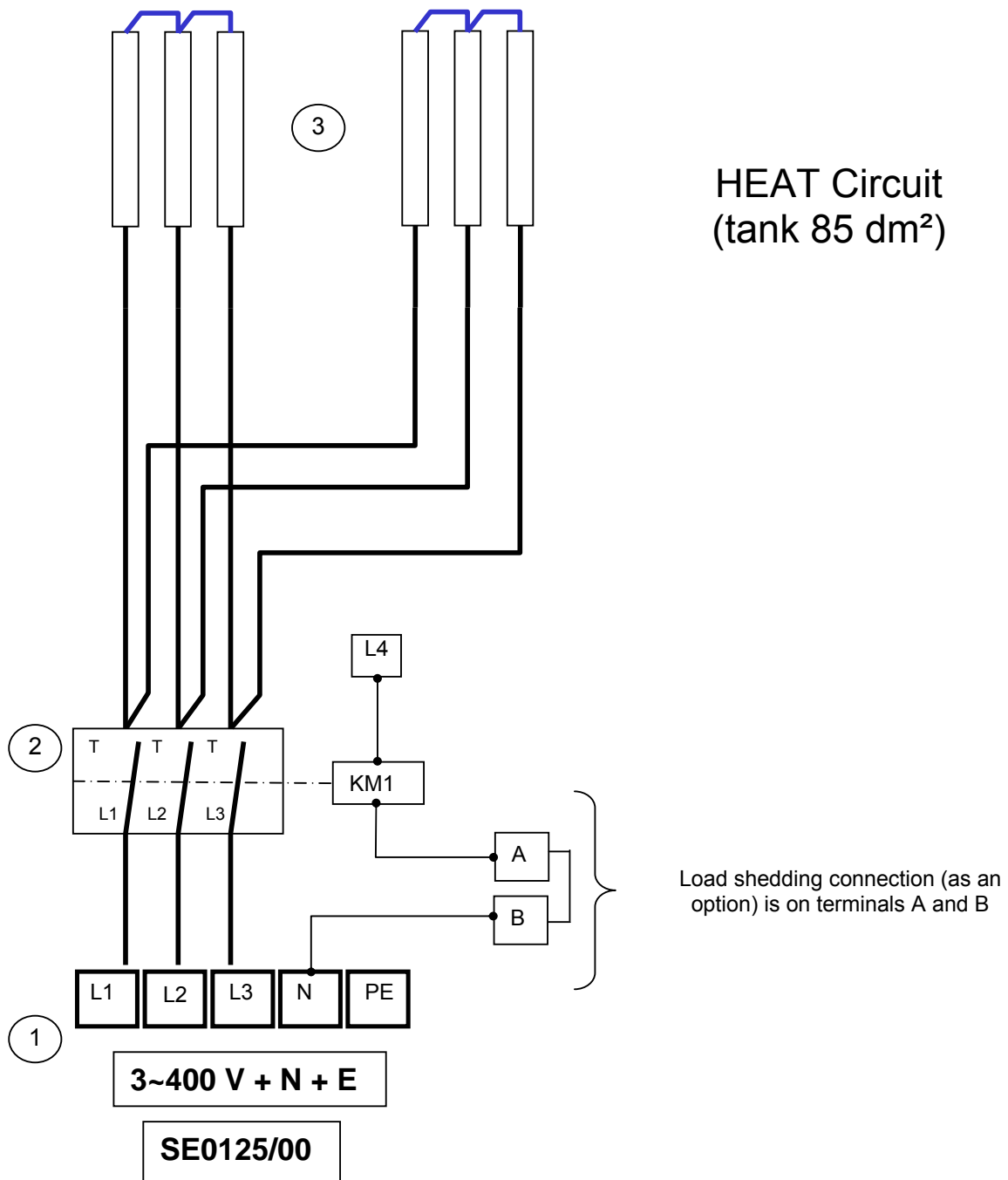
Mark	Code	Description	Quantity
01	02468A	10 mm ² terminal (brand: Viking)	3
01	03575A	10 mm ² Earth terminal (brand: Viking)	1
02	06719A	Solenoid valve	2
03	08793A	Control electronic board for tilting device	1
04	08796A	Water meter	1
04	09103A	Pulse generator	1
05	08794A	Pulse control electronic board	1
06	08795A	Digital display card	1
07	08783A	Level probe	1
08	05091A	Limit detector	2

HEAT Circuit (tank 55 dm²)



Mar ks	Code	Description	Qua ntity
01	02468A	10 mm ² terminal (brand: Viking)	3
01	03575A	10 mm ² terminal (brand: Viking)	1
02	00551A	Contactora 230 V	1
03	09097A	Heating element 5000W 230V	
03	09098A	Heating element 5000W 230V	

AEROGAM SERIES: ELECTRIC TILTING BRATT PANS E1SBL



Mar ks	Code	Description	Qua ntity
01	02468A	10 mm ² terminal (brand: Viking)	3
01	03575A	10 mm ² terminal (brand: Viking)	1
02	00551A	Contactora 230 V	1
03	09097A	Heating element 5000W 230V	
03	09098A	Heating element 5000W 230V	

Electric Tilting Braising Pans

Description	AEROGAM SERIES
E1SBEL55I	V02691
E1SBEL85I	V02689
Options:	V02692
	V02693



User Manual



SUMMARY

1. INTRODUCTION:.....	3
2. PRIOR TO STARTING UP.....	3
3. STARTING UP	4
3.1. MANUAL TANK FILLING:	4
3.2. PROGRAMMABLE TANK FILLING:	4
3.3. Heating up:	4
3.4. Control electronic board for tilting device	4
3.5. Basket automatic lift (option):	4
4. SWITCHING OFF.....	5
5. MAINTENANCE.....	5
5.1. CLEANING THE STAINLESS STEEL SURFACES:	5
5.2. CLEANING THE TANK:	5

1. INTRODUCTION:

- A) Our equipment is for professional use only and must be used by qualified staff.
- B) The equipment must be installed in compliance with local codes and bylaws. It must be installed in a kitchen equipped with an adequately sized mechanical extraction system.
- C) Appliances may be installed side by side or against walls of non combustible material. Distance to combustible material shall be no less than 10 cm.
- D) It is imperative to call for a qualified engineer for all new installations or modifications of existing equipment.
- E) WARRANTY: *The warranty is mentioned in our conditions of sale. Only a qualified engineer certifies the validity of the warranty. This warranty does not cover damage due to faulty installation, misuse or inadequate maintenance.*

2. PRIOR TO STARTING UP

- a) Prior to starting up, it is advisable to clean the appliance in order to eliminate all dust and impurities that have accumulated during storage. (see § 2)
- b) Remove all plastic protection that wraps the stainless steel panels.
- c) Make sure that all controls are in good working condition.
- d) Turn on the appliance.
- e) Clean the tank prior to fill it up. Procedure:
 - Fill up the tank with soapy water, just above the line "MAXI". Nominal quantity: 135 litres.
 - Bring water to boil; then boil for a few minutes.
 - Turn off the appliance. Then drain the tank after it has cooled down. Clean the tank with a smooth sponge in soapy water.
 - Rinse thoroughly, and dry the tank.
- f) Make sure that the tank is dried prior to fill it up.

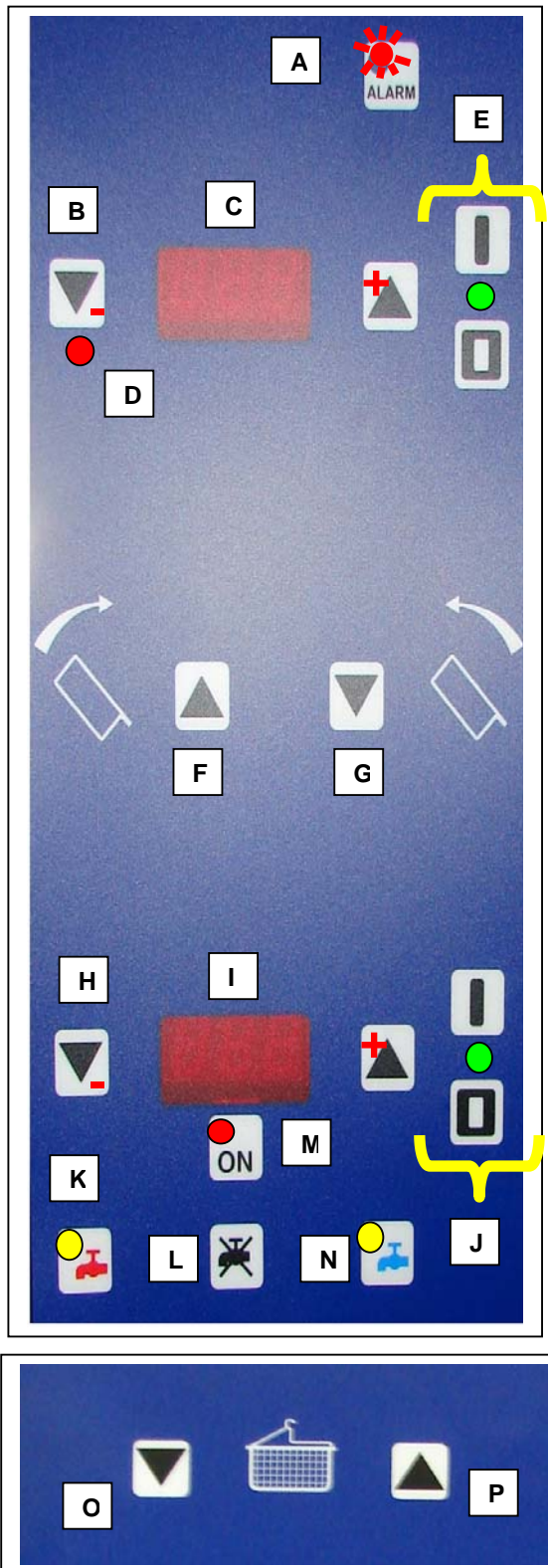


**Never turn on an empty tank. The tank must be free of all objects.
All the above operations are carried out when the appliance is switched off
and cold.**


**The braising pan E1SBE85/55 must not be used as a fryer.
Misuse can cause severe damage on the appliance and/or put in danger the people around.
We cannot be held responsible if the user(s) neglect to follow these instructions.**

AEROGAM SERIES: ELECTRIC TILTING BRATT PANS E1SBL

Control panel:



STARTING UP

- A) « Alarm » Stops the solenoid valve* 
(Note: Identify the trouble shooting before reset (see the reset procedure).
- B) Decrease or increase temperature.
- C) Temperature digital display.
- D) Red indicator: the appliance is heating.
- E) ON / STOP (green indicator).


TILTING DEVICE

- F) Tilting forward.
- G) Tilting backward.

WATER FILLING

- H) Decrease or increase the volume of water.
- I) Digital display for water volume.
- J) ON / STOP (green indicator).
- K) Hot water.
- L) Stops water running.
- M) Starts the programmable water filling process.
- N) Cold water.

BASKET AUTOMATIC LIFT (OPTION)

 **Check that nothing will stop lifting the baskets.**

- O) To lower the baskets.
- P) To lift the baskets.

3. STARTING UP

- a) Connect the appliance to the main electric supply (see section "Power Connection").
- b) The tank must be filled up before use.

3.1. Manual tank filling:

- a) Press the ON button (J). The green indicator is alight.
- b) Press the WATER button (N).
- c) Keep pressing until water has reached the desired level; then release it.

3.2. Programmable tank filling:

- a) Press the ON button (J). The green indicator is alight.
 - b) Press + or - (H) to select a volume of water.
- Note: The volume appears on the digital display (J).
- c) Press ON to start programming.

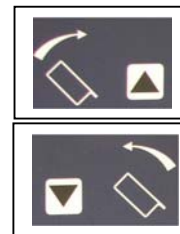
3.3. Heating up:

The tank is filled with water. Press the ON button (E). The green indicator is alight.

Note: See the reset procedure in the warning section in case the alarm indicator is alight. Use the tilting control to drain the tank.

3.4. Control electronic board for tilting device

- a) The appliance is ON.
- b) To tilt the tank forward, press:
- c) To tilt the tank backward, press:



Note: During tilting operations, a tilting tank safety device stops the heat automatically.

3.5. Basket automatic lift (option):

- a) The appliance is ON.
- b) To lift the baskets, press:
- c) To lower the baskets, press:



WARNING:

When opening the lid during « wet » cooking operations, be careful of steam escaping to avoid any risk of burning as the arm passes over the tank.

When emptying:

- ***Stay clear of the cooked product pouring zone: risk of splash burns.***
- ***Move with the tank to control pouring in the spout area.***
- ***Tilt backward the tank to its idle position to avoid spillage of products when changing receiver containers.***

The tank sides may be very hot after an intensive and long period of use; only use the control electronic board to tilt the tank.



This appliance must not be cleaned with mechanical water jets or be subject to a deluge of water under pressure. Check that the appliance is well disconnected at the mains.

4. SWITCHING OFF

Press the “ARRET” button; the indicator is unlit.
When work is over for the day, cut power off at the mains.

5. MAINTENANCE

Before doing anything on the appliance, wait until cooking areas has cooled down.

5.1. Cleaning the stainless steel surfaces:

- a) Turn off the apparatus. After each service and before each cleaning operation, we advise you to disconnect the appliance from the mains.
- b) Wash with a sponge in soapy water (or any other neutral cleaning product).

Do not use bleach or any other acidic product – even well diluted.

For the tops, use a nylon scouring pad if necessary. Always go with the grain.

After each cleaning, rub with a greased cloth or kitchen paper.

5.2. Cleaning the tank:

This cleaning can be done by soaking, with soapy water.

If coarse salt is poured into the tank, rinse thoroughly the bottom of the tank with clear water to remove all salt particles. Otherwise, it will corrode the stainless steel tank.

Cleaning the burner:

Please call for a qualified technician.

For information:

<i>Description</i>	<i>Nominal capacity</i>
<i>tank 85 dm²</i>	<i>135 litres</i>
<i>tank 55 dm²</i>	<i>50 litres</i>

²For best results, have your equipment serviced and cleaned on a regular basis by a qualified installer.



WARNING: Factory-sealed components must be serviced by neither installer nor user. Only a qualified electrician should replace the parts.

Call for your installer to replace the faulty electric components in preparation for a next use.



The manufacturer and the installer cannot be held responsible if the user neglects to ask for assistance in case of breakdown.

TRANSFER below information written on the data plate of your apparatus.

 CHARVET S.A. 38850 CHARAVINES	
Réf.	<input style="width: 65%;" type="text"/>
Code:	<input style="width: 40%;" type="text"/> Type: <input style="width: 20%;" type="text"/>
N°FC:	<input style="width: 40%;" type="text"/> Rep. <input style="width: 20%;" type="text"/>
Cat.	<input style="width: 60%;" type="text"/>
Gaz	<input style="width: 60%;" type="text"/>
P (mbar)	<input style="width: 60%;" type="text"/>
ΣQ_n (kW)	<input style="width: 60%;" type="text"/>
ΣV_n (m ³ /h)	<input style="width: 60%;" type="text"/>
ΣM_n (kg/h)	<input style="width: 60%;" type="text"/>
U	<input style="width: 40%;" type="text"/> V Ip <input style="width: 20%;" type="text"/>
f	<input style="width: 20%;" type="text"/> Hz P <input style="width: 20%;" type="text"/> kW
	<input style="width: 60%;" type="text"/>
 <input style="width: 150px; height: 20px; margin-left: 10px;" type="text"/>	
MADE IN FRANCE	

This will help you with maintenance problems and spare parts.