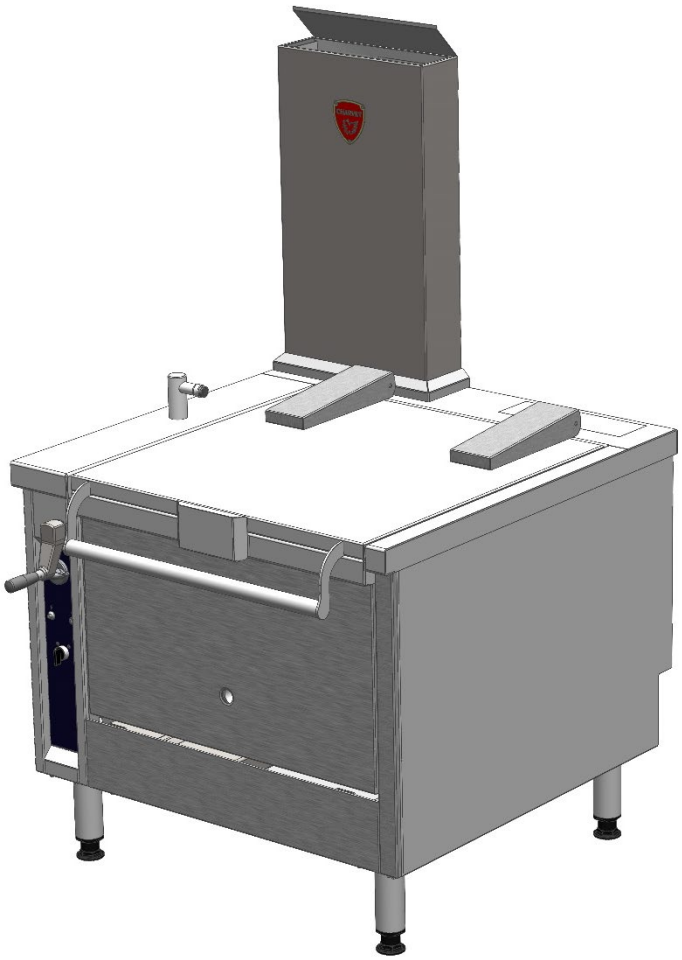
AUTHENTIC COOKING EQUIPMENT

TILTING BRATT PANS

INSTALLATION MANUAL



APPLICABLE TO:				
V02956	V02957	V02958	V02959	

CONTENTS

REVISION HISTORY

Revision index	Author of the revision	Date of the revision	Nature of the revision

INTRODUCTION

1. FOREWORD

Thank you for choosing Charvet equipment for your installation. Our equipment is designed and manufactured in France by our teams, who are committed to meeting five targets: Robustness, performance, hygiene, ergonomics, and safety.

If, however, despite our commitment and effort, you encounter a problem with one of our products, please get in touch with our After-sales service.

2. USEFUL CONTACT DETAILS

For any information, or sales request:

✉ info@charvet.fr ☎ +33 (0)4 76 06 64 22

For all technical assistance requests, contact our After-sales service department:

✉ sav@charvet-sa.fr ☎ +33 (0)4 76 06 64 22

3. WARRANTY

INFORMATION	The warranty is part of the sale contract. For any installation or work carried out under the warranty, contact an authorised dealer. In addition, we would like to remind you that the CHARVET warranty does not cover damage caused by faulty installation, misuse or inadequate maintenance. Please read this manual in full.

4. RESTRICTIONS ON USE

INFORMATION	This appliance must be used by qualified personnel only. It is mandatory that the installer provides training to the users of the appliance once the installation is complete. After the user training, the User Manual (below) must be passed to the final user for their records. CHARVET equipment should not be used by untrained personnel unless they are under the supervision of a person who is liable and can guarantee their safety.

5. EQUIPMENT DISPOSAL

INFORMATION

Exclusively for France:

In accordance with Decree No. 2014-928 of 19 August 2014, concerning the disposal of waste and electrical and electronic equipment, the Paul CHARVET company is responsible for the organisation and financing of the collection and processing of professional EEE placed on the market from 13.08.2005. As such, the CHARVET company is a member of ECOLOGIC, an eco-organisation approved by the state.

How WEEE is disposed of:

At the end of its life, the equipment must be palletised and made available to the carrier in an accessible place. As much packaging as possible should be recycled. Otherwise, the CHARVET company reserves the right to re-invoice the costs of processing and taking responsibility for the equipment.

In addition, all requests weighing less than 500 Kg shall either be dropped off by the end user at a collection point or collected from the end user's premises, in which case the end user will be liable to pay the cost of such collection.

For all collection requests: Synetam

www.e-dechet.com +33 (0)1 30 57 79 14

INSTALLATION

1. GENERAL POINTS

The installation must be performed by a certified installer, who will install the equipment in compliance with the instructions provided in this manual and in compliance with local regulations.

During installation, special attention should be paid to the fire prevention regulations of the establishment concerned.

2. HANDLING

For all handling, leave the appliance on its wooden pallet during the handling process until the final installation.

Unpack and check the appliance for damage upon receipt.

WARNING	**In the event of damage:** In case of damage, detail it immediately on the delivery note; notify the carrier by registered mail with acknowledgement of receipt within 48 hours.

3. INSTALLATION

The appliance must be placed under a functioning extraction hood. 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 there is any doubt about the nature of the materials in the vicinity of the appliance, place it at a minimum distance of 20 centimetres from the wall.

4. ASSEMBLY AND SPECIAL PRECAUTIONS

It is mandatory that the appliance be levelled before any use. To set the level it is possible to adjust each leg (or bolt if using a concrete plinth) individually.

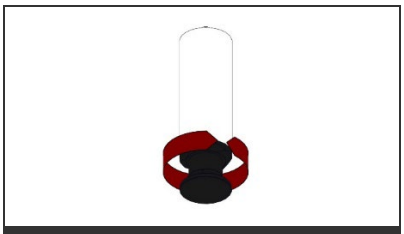


Fig. 1

5. MOUNTING THE FLUE (GAS APPLIANCES ONLY)

Our A-type gas appliances should not be connected to a flue gas pipe. This means a flue, which is supplied with the appliance, must be mounted. To do this, simply:

- Attach the discharge flue to the top of the appliance and make sure that nothing is clogging the flue. (inside/outside)
- Put the flue on top (Fig2 Item 1)
- Fasten the flange on top (Fig2 Items 4 and 2)
- Fit the flange cover (Fig2 Item 3).

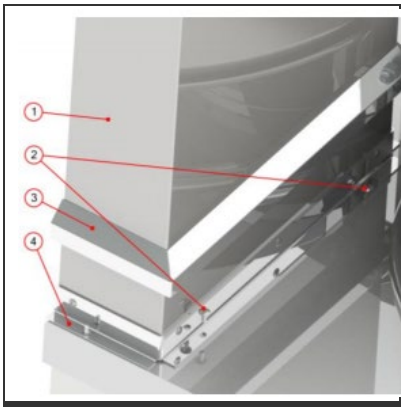


Fig. 2

WARNING	It is imperative that the original flue(s), supplied with the appliance, be mounted. Also, as the flue's hooking system allows a little movement, it is advisable to check its correct alignment with the appliance's internal flue gas pipe.

6. DATA PLATE

Each appliance has a data plate. Its location varies according to the configuration of the appliance:

- The data plate is on the front of these models of bratt pan.

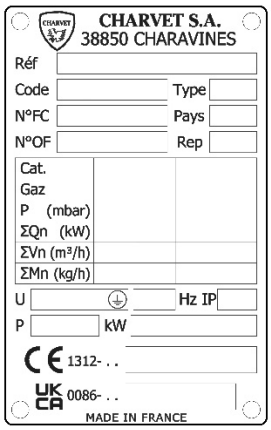


Fig. 2

ELECTRICAL CONNECTION

WARNING

Instructions for the electrical connection of the appliance:

- Do not work on live cables.
- The appliance must be earthed.
- Use 245 IEC 57 or 245 IEC 66 standard cables (or other cables with similar characteristics).
- Ensure that the user's fixed installation has an all-pole circuit breaker with point gap in compliance with standard EN 60335 – I.
- If the cable is damaged, a qualified person must be called in to replace it.
- Never use with an empty tank.
- Never use the bratt pan as a fryer.

In the case of a mobile appliance connected to the network via an electric socket:

- The size of the electric plug depends on the power of the appliance. If necessary, replace it with a socket with the same characteristics.
- During use, the electric socket must remain accessible at all times.

1. BEFORE ELECTRICAL CONNECTION

Before making the electrical connection of the appliance, you must:

- Locate the position of the electrical cable and the equipotential bonding terminal.
- Check that the appliance's power supply is switched off while connecting the appliance.
- Ensure that the electrical voltage of the supply is compatible with the voltage and power required by the appliance.

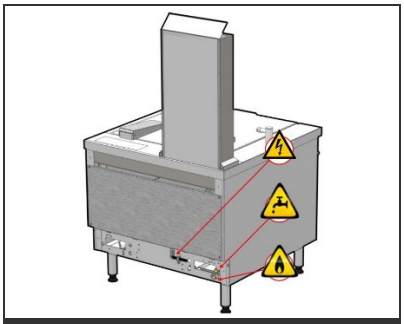


Fig. 3

2. ELECTRICAL CONNECTION

Connect the installation's fixed electrical supply to the appliance's electrical circuit via the connector cable.

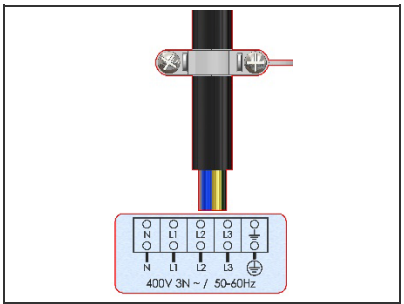


Fig. 4

Equipotential bonding:

The appliance must be included in an equipotential system, the operation of which must be verified in accordance with the regulations in force in the country of installation. Connect the equipotential terminal, the location of which is marked by the standard symbol IEC60417-502 2002-10 (shown in illustration).

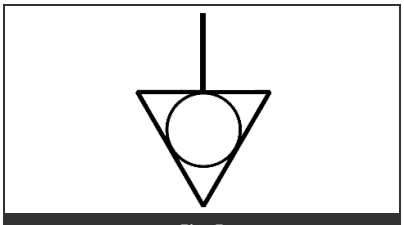


Fig. 5

3. AFTER CONNECTION

After connecting the appliance, ensure that the cable connections to the terminal block are sufficiently tight, and that the system is properly earthed.

GAS CONNECTION

WARNING

Instructions for the connection of the gas-powered appliance:

- The device must be installed according to best practice or else in accordance with the reference standards or the instructions in this manual.
- This appliance is an A-type and must not be connected to a flue gas pipe.
- The room in which this appliance is installed must be sufficiently ventilated and equipped with an air extraction system for the burnt gases.
- Pay attention to the required new air flow (in m^3/h) which must be 2 x P_n (rated power in kW).
- Place a gas block valve between the appliance and the user's fixed supply. This valve must be accessible at all times.

1. BEFORE CONNECTION

Before connecting the appliance to the gas supply, you must check:

- The mains are free of obstructions, and clean.
- The gas supply pipe is of the correct size for minimum pressure drop. The diameter of the pipe depends on the capacity of the appliance, the gas pressure, and the path travelled (length, number of elbows).
- The type of gas used: Check that the appliance is set for the type of gas delivered to the installation (type/pressure). This information is marked on the label near the gas connection.
- That the new air flow to ensure combustion is sufficient (see table below).

Appliance code	Appliance type	Power (kW)	Required new air flow (in m^3/h)
V02956	PRO1000G1SBM50	25.6	51.2
V02957	PRO1000G1SBM80	39	78
V02958	PRO1000G1SBE50	25.6	51.2
V02959	PRO1000G1SBE80	39	78

2. GAS CONNECTION

Connect the appliance to the gas supply, via the M1/2'' threaded connector at the rear of the appliance.

Note: A hose connection is possible provided that the hose is approved according to the conditions of the country of installation and is suitable for the type of gas used. The length of this hose is limited to 1.50m.

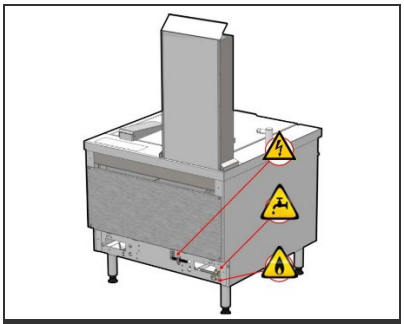


Fig. 6

3. CHECKS AFTER CONNECTION

After connecting, check:

- The gas-tightness of the circuit up to the gas tap manifold.
- The pressure of the appliance when in operation (see 'Adjustments – Maintenance' section below).
- That the flame pattern and colour is correct.
- The correct operation of the appliance.

WATER CONNECTION

If the appliance is fitted with a drain or a mixed water tap, the connection must be made at the water inlet at the rear of the appliance. These are to be found at the location indicated on the plumbing drawing. (Fig.6)
The same is true for the water drains. The mixer tap is in option on the bratt pan and is connected on the LH side.

STARTING UP

1. GENERAL POINTS

Once the appliance has been installed, remove all protective plastic wrapping, then test each function of the appliance; please refer to the paragraph on 'Normal use' in this user manual.

If the test is successful, the appliance should be fully cleaned, in accordance with the instructions given in the paragraph on 'Cleaning' in the user manual, before delivery from the site to the end customer.

When delivering from the site to the user, the user or person in charge should be given the user manual for each appliance.

2. CONTROL PANEL

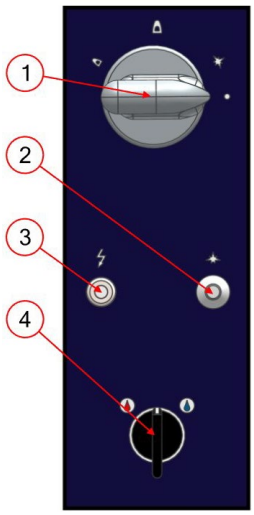


Fig.7

Tilt by handle:

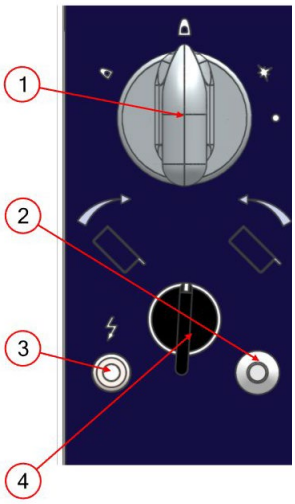


Fig.8

Tilt by jack

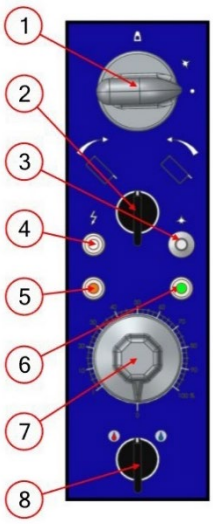


Fig.9

Tilt by jack+tilt safety

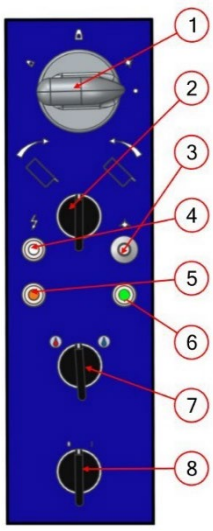


Fig.10

Tilt by jack+tilt safety+meter

Parts list fig.7

Item	Description of Tilt by handle
1	Gas tap
2	Ignition push-button
3	White 'voltage detector' light
4	Hot/cold water control

Parts list fig.8

Item	Description of Tilt by jack
1	Gas tap
2	Ignition push-button
3	White 'voltage detector' light
4	Tilt control

Parts list fig.9

ITEM	Description of Tilt by jack+tilt safety
1	Gas tap
2	Tilt control
3	Ignition push-button
4	White 'voltage detector' light
5	Amber 'power on' light
6	Green 'heating' light
7	Meter knob
8	Hot/cold water control

Parts list fig.10

ITEM	Description of Tilt by jack+tilt safety+meter
1	Gas tap
2	Tilt control
3	Ignition push-button
4	White 'voltage detector' light
5	Amber 'power on' light
6	Green 'heating' light
7	Meter knob
8	On/off switch

3. NORMAL USE

- Push and turn the burner control knob all the way to the left until the tap notch is reached (the knob pointer aligned with the spark).
- At the same time, press the ignition button.
- Keep the control knob pressed down for a few seconds before releasing it.
- The pilot light must remain li, repeat the operation if it does not ignite.
- With the pilot light lit, turn the knob to the left to the position where the pointer is aligned with the large flame, and the burner will operate at full power.
- By turning it to the next position (pointer aligned with the small flame) it is at its lowest setting.

3.1. Tilt with handle fig.7

- The tank is tilted using the handle on the front, with a chain-driven gearbox.

3.2. Tilt with Jack fig.8

- The tank is tilted using using a raise/lower switch that has an electric jack.

3.3. Tank tilt safety option fig10

- This option includes a travel limit micro-switch that only allows the appliance to heat up when the tank is in the cooking position.

3.4. Energy meter regulation option fig.9

- The heating is regulated by an energy meter from 0 to 100%.
- This option also includes the tilt safety device that has a micro-switch to detect the tilting of the tank.
- The 300° heating safety thermostat has an automatic reset.
- These 3 components control a solenoid valve that switches off the gas supply to the burner.
- The supply is switched on again automatically as soon as required.

4. TURNING THE APPLIANCE OFF

- Turn the control knobs back to the ‘0’ Off position.
- At the end of the day shut off the gas supply and electrical supplies.

ADJUSTMENTS – MAINTENANCE

WARNING

Instructions for maintenance operations on an electric appliance or for implementing electric power:

Before any work:

- Disconnect the appliance from its power supply at the circuit breaker.
- Use a suitable checking device to check that there is no voltage present.

The rules laid down in the 'Electrical Connection' section remain applicable. In addition, all the maintenance operations listed below must be performed after the appliance has been powered off.
Unless explicitly stated otherwise, tests following the replacement of a part must only be carried out once the appliance has been reassembled in its factory configuration.

WARNING

Instructions for maintenance or adjustment operations on a gas-powered appliance or for implementing gas power:

- It is essential to stop the gas supply to the appliance in the case of work on one of the parts of the appliance's gas circuit (use the block valve provided for this purpose). This instruction does not apply to work that requires the presence of gas in the system (e.g. pressure check).
- Although our appliances are pre-set to suit the characteristics of the gas supply at the place of installation (type of gas, expected gas pressure), adjustments to the air setting may be necessary during installation.
- When checking the pressure, please take your measurement at the pressure gauge outlets on the manifolds and not at the gas taps.

The rules laid down in the 'Gas Connection' section remain applicable. In addition, all the maintenance operations listed below must be performed after the block valve supplying the appliance has been shut off.
Unless explicitly stated otherwise, tests following the replacement of a part must only be carried out once the appliance has been reassembled in its factory configuration.

1. PERIODIC CHECKS

Under normal conditions of use, it is recommended to service the appliance once a year. In addition to checking the general operation of the appliance, this service should, include as a minimum:

- A check that the electrical and mechanical elements are in good working order.
- A check of the appearance of cables and connections (appearance, tightness).
- A check of the regulatory and safety components.
- Greasing of the gas taps

2. CONTROL PANEL REMOVAL

- Unscrew the screws at either end of the panel. (Item1)
- Remove the gas control knob. (Item2)
- Remove the handle. (Item 3)
- Pull it towards you to remove the control cover panel.

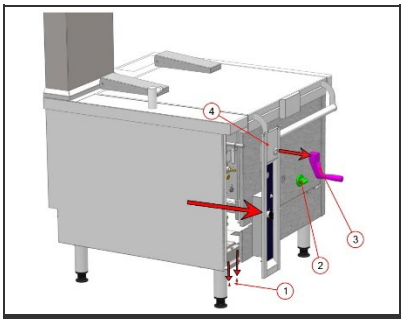


Fig. 7

3. PRESSURE CHECK

The gas pressure check must be performed by a qualified person after installation of the appliance. Indeed, too low a gas pressure may affect the operation of the appliance, which may result in degraded performance (actual power of the burner lower than the expected power, unsatisfactory performance, etc.), or, in some cases, the complete malfunction of the appliance (the burner does not ignite).

In the event of a malfunction in the gas part of an appliance, our after-sales service may ask you to take a gas pressure reading.

The following paragraph describes the correct way to measure the pressure on your appliance.

Note: To obtain a correct measurement, ensure that all gas appliances connected to the same pipeline are running at their nominal power during the measurement.

- Remove the control panel.
- Connect the pressure gauge to the pressure gauge outlet (Fig10)
- Turn on the appliance at max. output.
- Check your measurements.

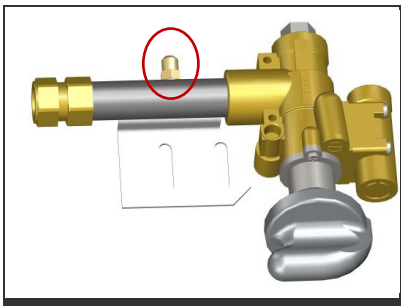


Fig. 8

INFORMATION

Tip:

The pressure gauge outlet can also be used as a bleed port for the gas circuit before the appliance is put into service.

4.1. Settings tables

Bratt pan 50DM2 Gas type under nominal pressure	Number engraved on the injector		Air adjustment (mm)		Reduced flow
	Main burner	Pilot light	Main burner	Pilot light	
G 20: Pn = 20 mbar	4.00	0.40	3	½	14.33
G 31: Pn = 37 mbar	2.50	0.20	6	Max.	13.36

Bratt pan 80DM2 Gas type under nominal pressure	Number engraved on the injector		Air adjustment (mm)		Reduced flow
	Main burner	Pilot light	Main burner	Pilot light	
G 20: Pn = 20 mbar	2x3.40	0.40	6	0.5	
G 31: Pn = 37 mbar	2x2.30	0.20	9	1	

4.2. Procedure for replacing injectors and adjusting the air sleeve

- Remove the lower cover to access the burner.
- Release the air sleeve and move it back to access the injector.
- Change the injector (12mm ring spanner)
- Set the distance ‘d’ and put the air sleeve back in place (with a 7mm flat spanner).

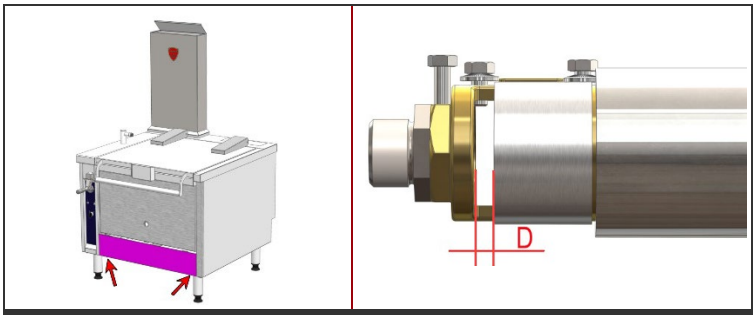


Fig. 9

4.3. Procedure for replacing the pilot light injectors

- Unscrew the pilot light support (Fig. 15 Item 1)
- Unscrew the pilot gas connection (Fig. 15 Item 2)
- Unscrew the nut (Fig. 15 Item 3) in order to change the injector ((Fig. 15 Item 4)
- Adjust the air intake.
- After every pilot light injector change, check the tightness of the circuit and that the pilot light is functioning correctly.

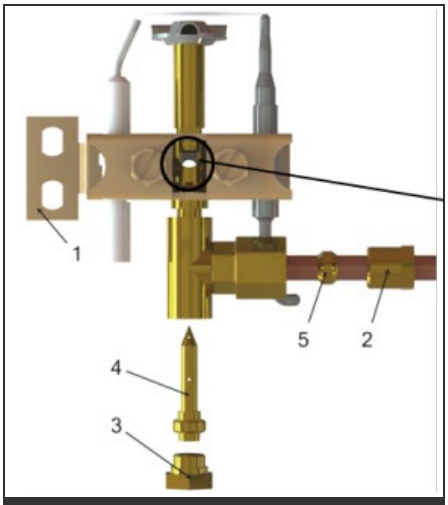


Fig. 10

4.4. Setting low output

INFORMATION	Output adjustment is performed in the factory. It may only be modified by qualified personnel. It may need to be adjusted.

4.5. Adjusting the low output

- Remove the control cover (Fig. 7 paragraph 2)
- Refit the control knob on the gas tap.
- Set it to the low output position (Fig17. Item 1)
- Tighten the low output screw (Fig.17 Item 2) + or – to reduce the flame by 2/3.

Note: The flames are reduced to ¼ of their size in the maximum position. The burner must not go out when changing from the maximum position to the minimum position.

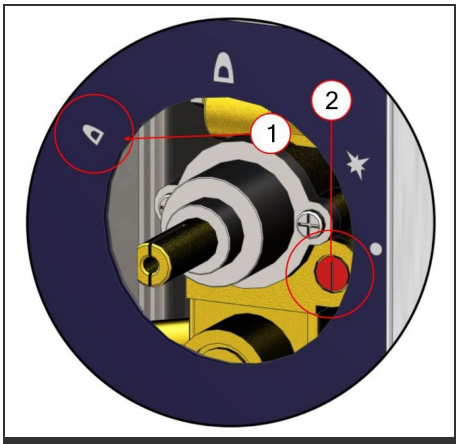


Fig. 17

5. ADJUSTING THE HINGE

- Remove the hinge cover by unscrewing the 2 pan head screws on the ends of the lid (Fig8 Item1) and pull it upwards.
- The hinge is adjusted by tightening or loosening the screw (Fig8 Item2)

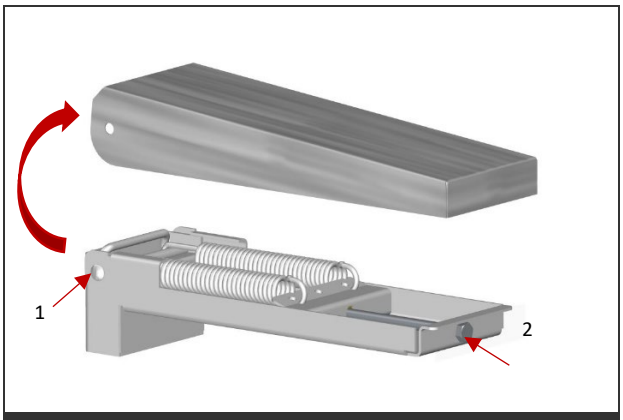


Fig. 8

6. REMOVING AND ADJUSTING THE HINGE (BALANCED LID OPTION)

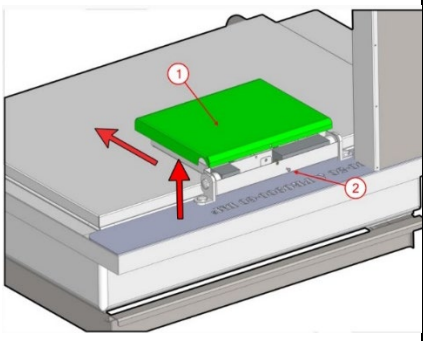


Fig. A

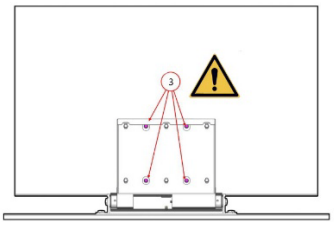


Fig. B

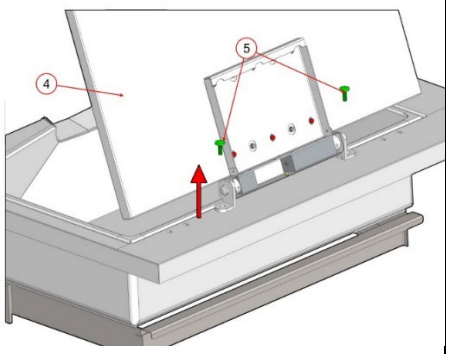


Fig. C

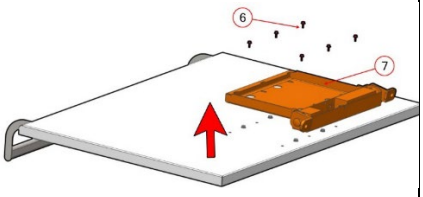


Fig. D

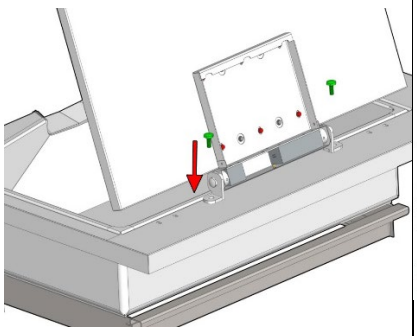


Fig. E

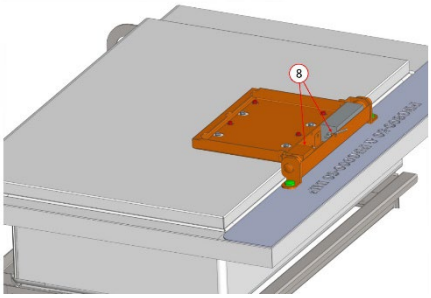


Fig. F

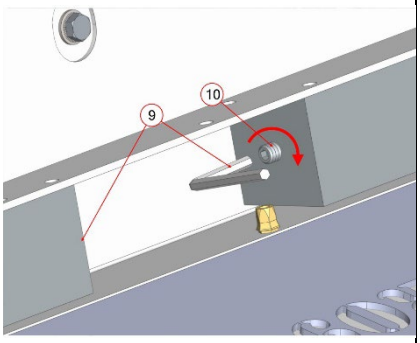
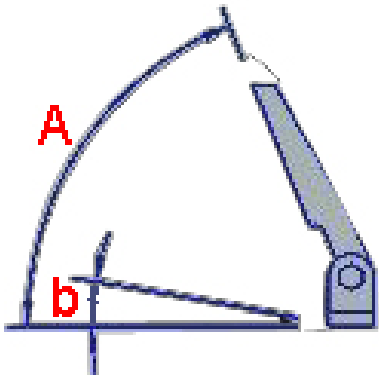


Fig. G



Possible opening angle (A):

1. **65°**
2. **70°**
3. **75°**
4. **80°**
5. **85°**
6. **90°**

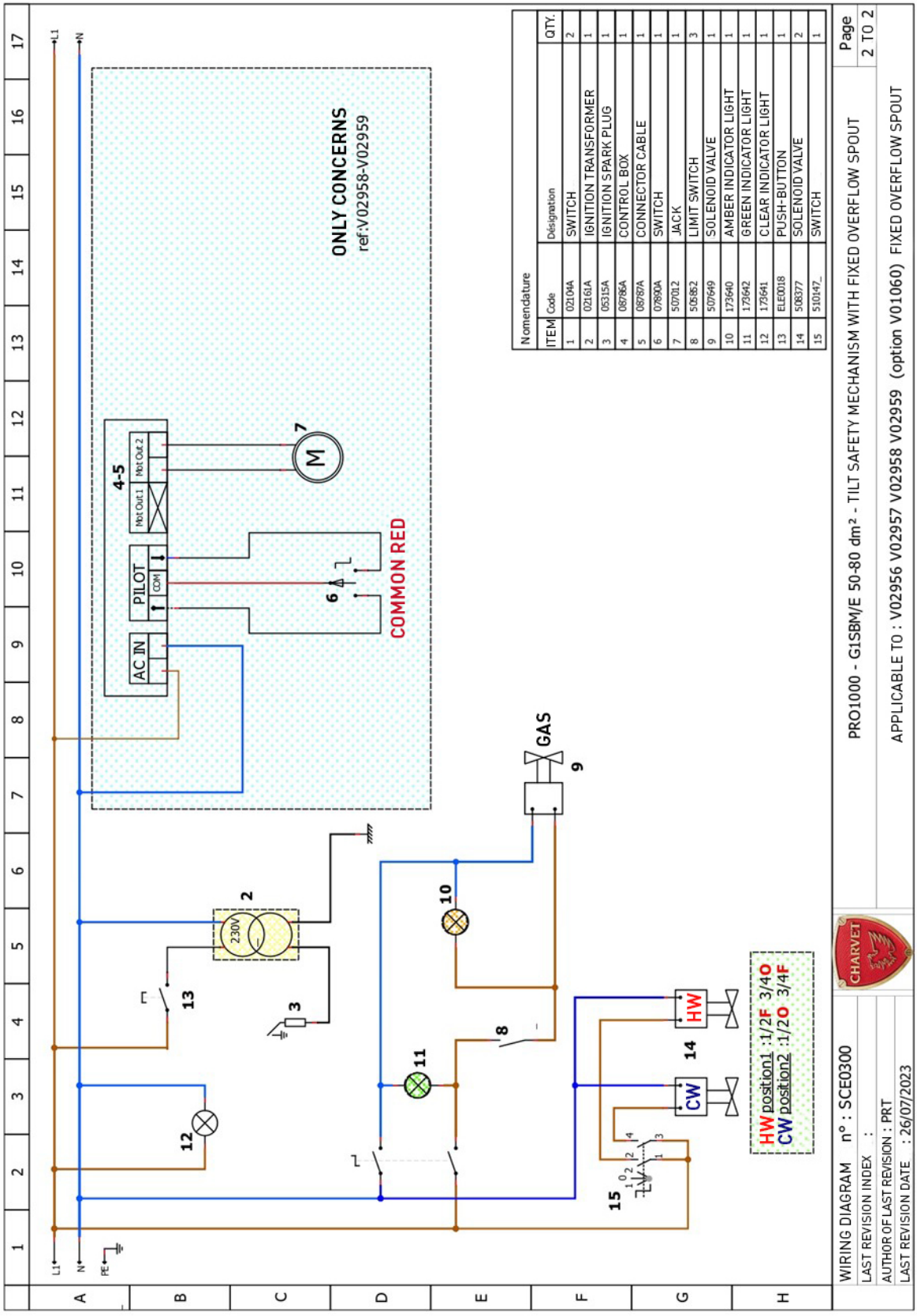
Minimum opening angle (B):

1. **10°**

Fig9

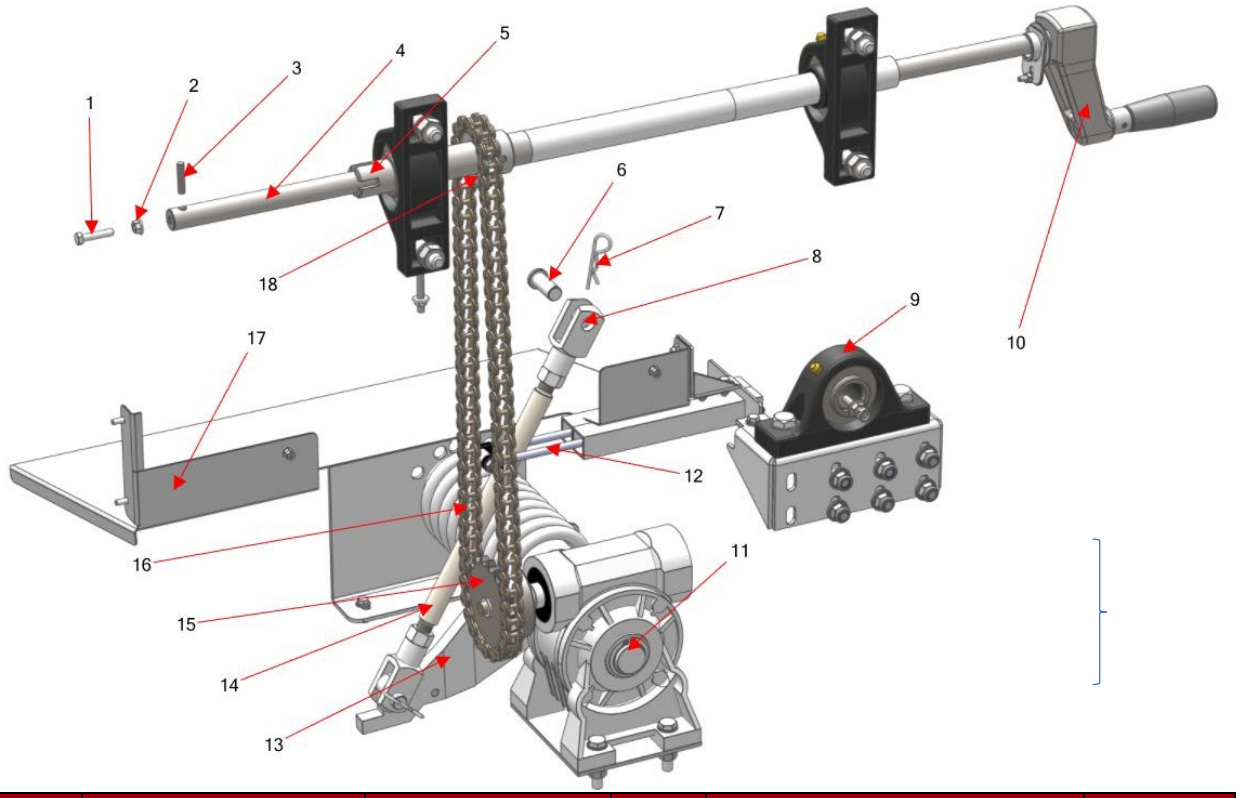
1. Remove the hinge cover by removing the M5 pan head screw item 1,2 fig A.
2. IMPORTANT do not remove the 4 screws in the oblong holes. Item 3 fig B.
3. Open the lid and hold it open item 4 fig C then unscrew the 2 attachment screws item 5 fig C.
4. Remove the lid with the hinge then lay it flat on a workbench.
5. Unscrew the 6 screws and remove the hinge. Item 6,7 fig D.
6. Change the hinge and fit it in the opposite direction. fig E
7. After fastening the hinge onto the appliance item 8 fig E. Adjust the tension of the lid. fig F
8. Put the lid in the open position. Then turn the screw item 10 fig G clockwise.
   Adjust each mechanism item 9 by half a turn at a time, then check the tension.
   If there is not enough tension, continue adjusting it until the lid tension is adequate and it holds in all positions.

WIRING DIAGRAMS



EXPLODED VIEW

1. EXPLODED VIEW OF THE TILT SYSTEM



Item	Description	Code	Item	Description	Code
01	Threaded screw 6x20	01135 A	10	Complete handle	169721
02	Nut	08374 A	11	Complete gearbox	100432
03	Pin	07088 A	12	Gas spring	06292 A
04	Handle spindle	502796	13	Lever arm	08352 A
05	Notched drive rod	08271 A	14	Push arm	505907
06	Clevis pin	08269A	15	19 tooth gear, 12.7 pitch	505892
07	Clevis split pin	08836A = 04180A	16	Chain	505687
08	Clevis	08269 A	17	LH skirt	102705
09	RHP bearing NP25EC	04197 A	18	Handle guide assembly	169840

2. VIEWS OF THE DIFFERENT BURNERS

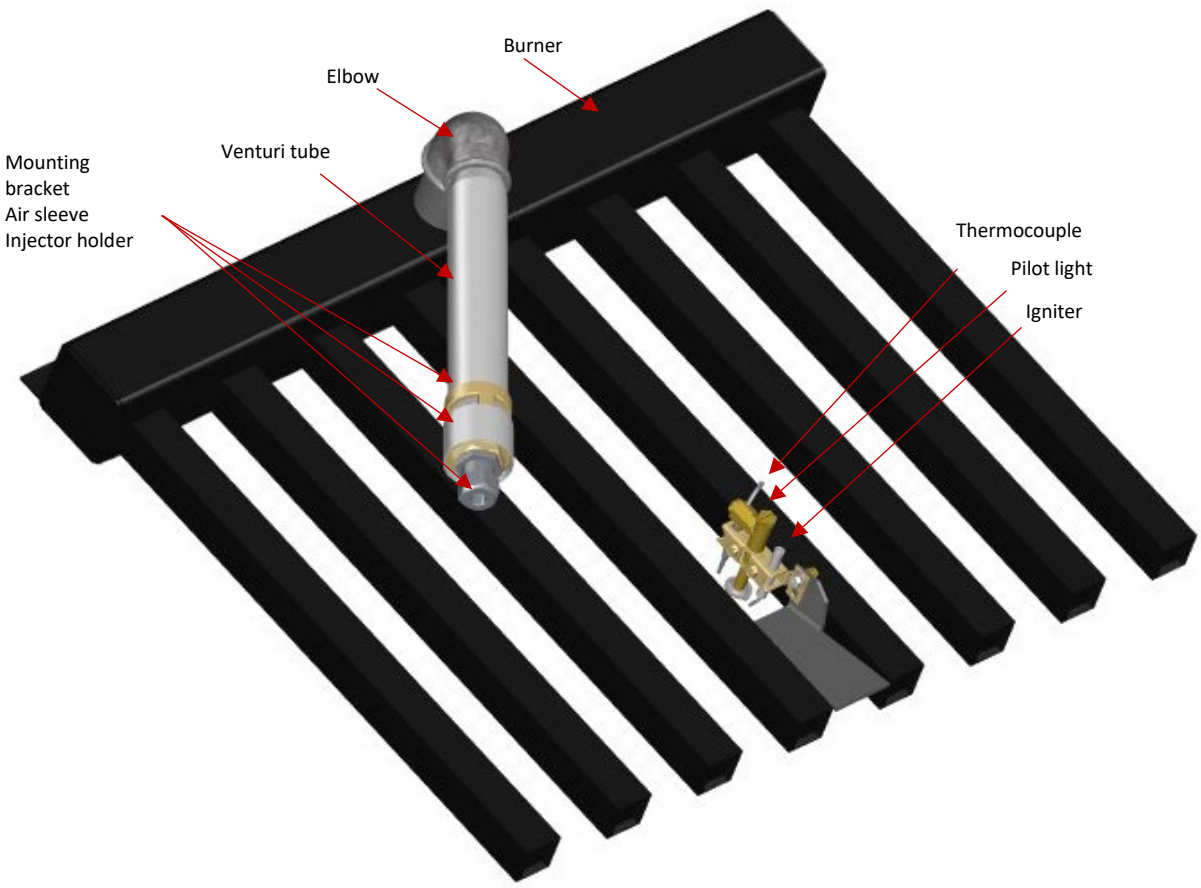
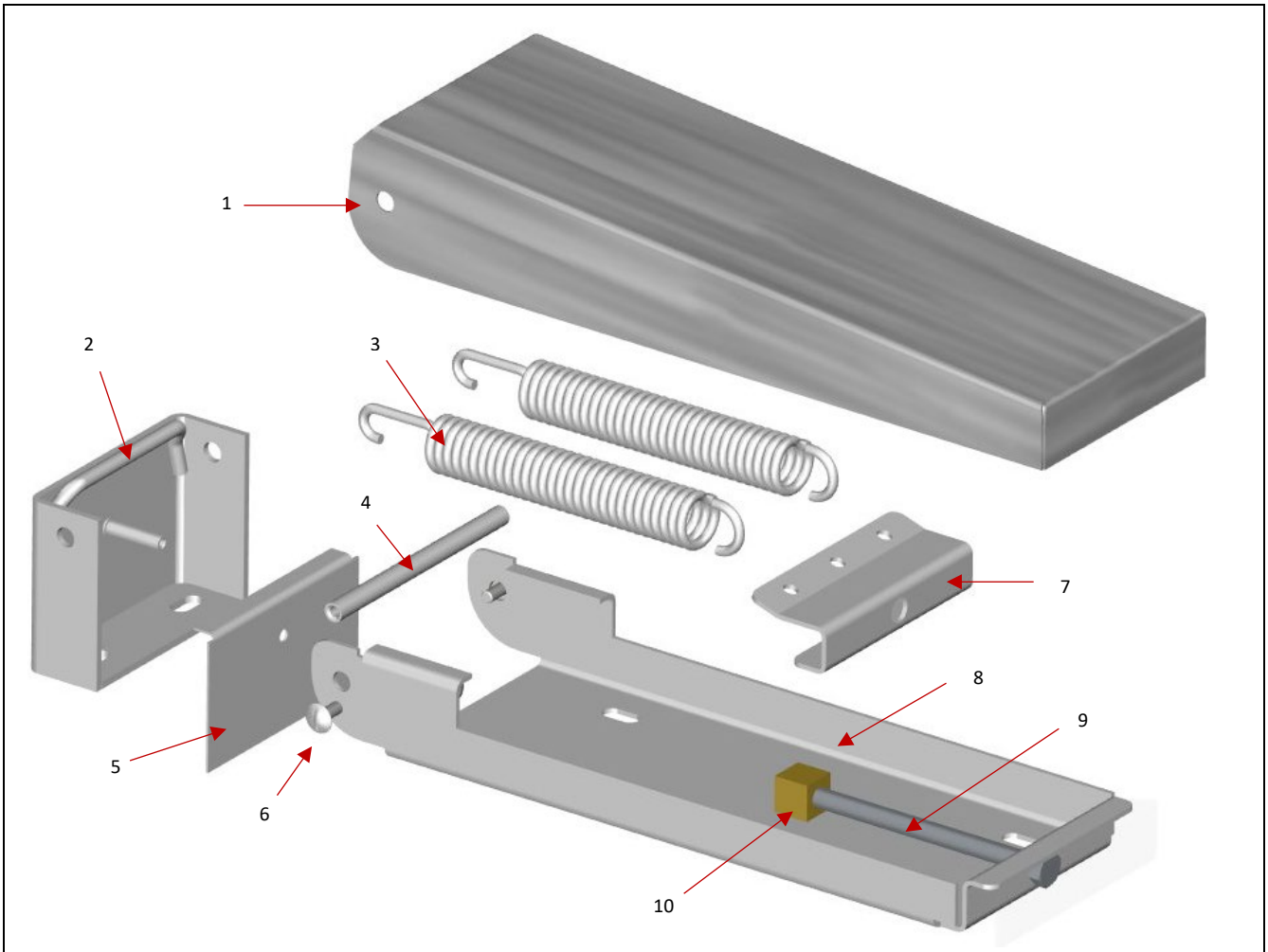


Fig1

Fig2

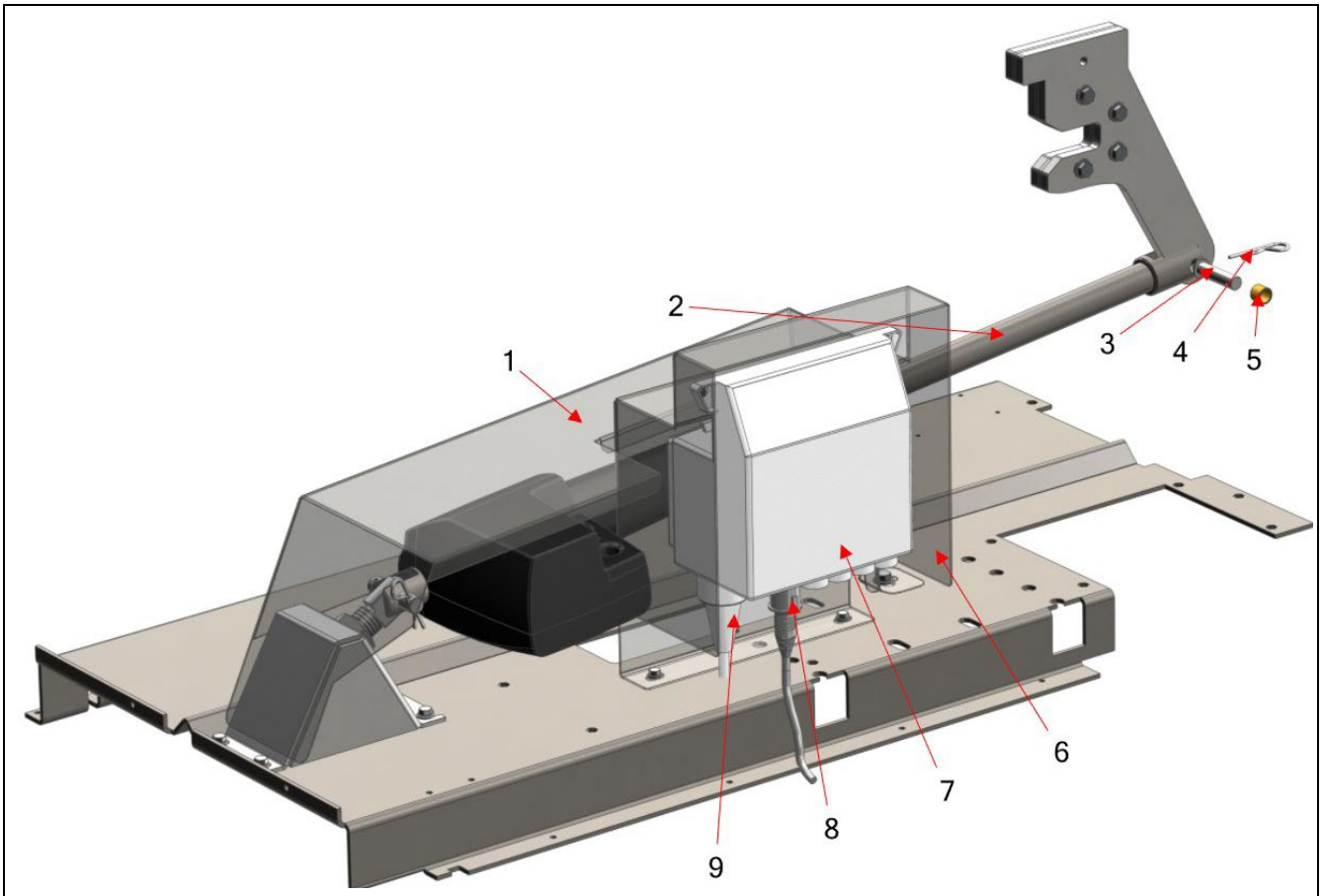
- Fig1 burner with 1 venturi outlet (Fig1 showing the bratt pan burner 33dm2)
- Fig2 burner with 2 venturi outlets (Fig2 showing the bratt pan burner 60dm2).

3. VIEW OF THE LID HINGE



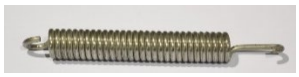
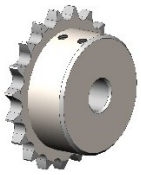
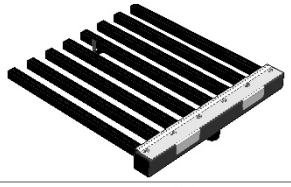
Item	Code	Description
01	F07028	Top of hinge
02	F01634	Bottom of hinge (different possible heights 4, 6 or 7cm)
03	09017 A	Boiling pan hinge spring
04	04267 A	Stainless steel hinge pin
05	F08978	Hinge bottom cover
06	01253 A	Split pan head screw
07	F07801	Hinge link
08	F07030	Hinge support
09	07204 A	Threaded screw
10	01256 A	Square brass nut
	F01638	Complete hinge assembly

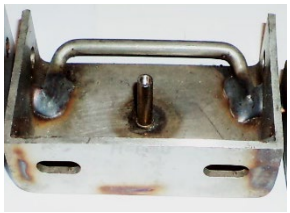
4. VIEW OF ELECTRIC JACK KIT

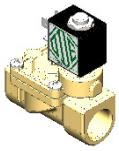
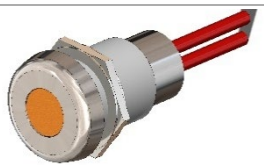
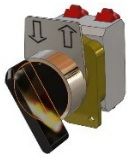


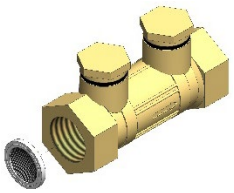
Item	Code	Description
01	179161	Rear guard for jack LA 35 C=225
02	507012	Jack Linak LA35 C=225
03	08347 A	Jack attachment pin
04	08269 A	Pin
05	506329	Bush
06	171595	Linak jack support
07	08786 A	Control box
08	08787 A	Control cable
09	Power supply 1/230v + T	

BASIC EMERGENCY SPARE PARTS

Code	Description	Photo
505754	Gas tap for bratt pan 50 and 80dm2	
00290 A	Thermocouple	
100432	Complete gearbox kit	
168259	Complete hinge	
04118 A	Hinge spring	
505892	Gear 19 teeth	
505690	Gas control knob	
F16114	Burner for bratt pan G1SBM-G1SBE 50dm2	
F16219	Burner for bratt pan G1SBM-G1SBE 80dm2	
507012	Tilt jack for bratt pan 50-80	

Code	Description	Photo
07551 A 07550 A	Natural gas pilot light Propane gas pilot light	
04197 A	Tank bearing	
168258	Hinge bottom (4,6 or 7cm)	
169721	Handle	
02948 A	Tilt chain	
04196 A	Quick-release link	
08786 A	Control box	
05315 A	Ignition spark plug	
08787 A	Control cable	

508377	2-way water solenoid valve	
507649	Gas solenoid valve	
506116	Safety position switch	
09099 A	Energy meter	
501146 07879 A	Meter knob Control knob insert	
173640 173639 173641	Amber indicator light 230v Red indicator light 230v White light 230v	
510147 203496	Switch Plate	
02104 A 178156	Switch Raise and lower indicator	

180528	Anti-pollution valve kit +filter	
02161 A	Igniter	
ELE0018	Push button	
174004	Spark plug wire	
07890 A	Switch	
203505	Charvet short overflow spout	

⚠ OUVERTURE TOTALE DU COUVERCLE AVANT DE BASCULER LA CUVE.

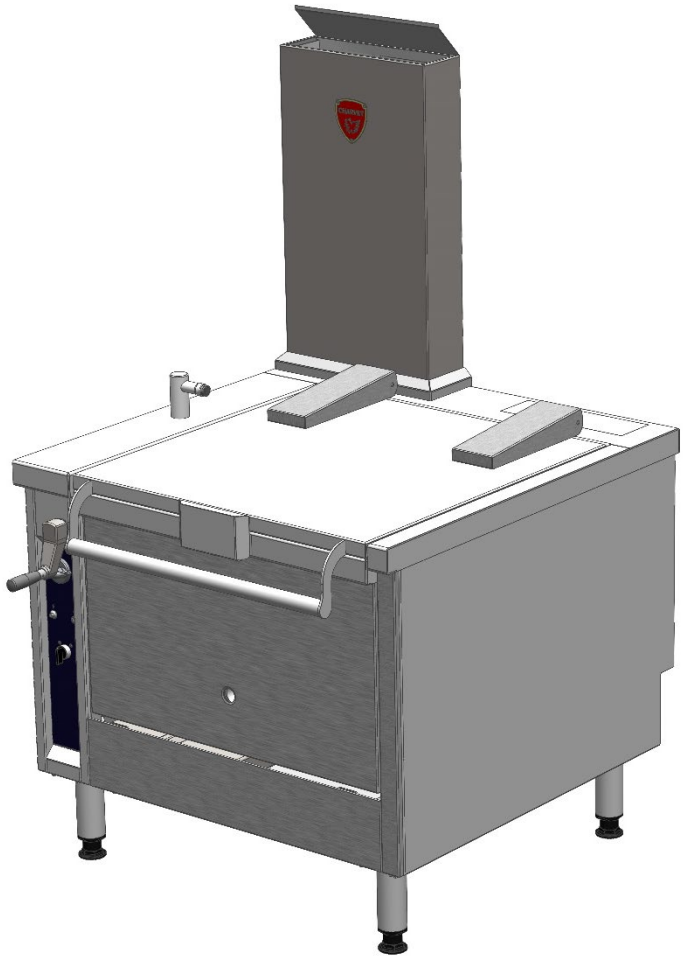
⚠ FULL OPENING OF THE LID PRIOR TO THE TILTING THE TANK.

Charvet cannot be held liable for any damage caused by misuse

AUTHENTIC COOKING EQUIPMENT

TILTING BRATT PANS

USER MANUAL



USER MANUAL
FR_PRO1000_G1SBE-G1SBM_REV. ---
Written by LLA on 11/07/23
Revised by --- on

APPLICABLE TO:				
V02956	V02957	V02958	V02959	

CONTENTS

REVISION HISTORY

Revision index	Author of the revision	Date of the revision	Nature of the revision

INTRODUCTION

1. FOREWORD

Thank you for choosing Charvet equipment for your installation. Our equipment is designed and manufactured in France by our teams, who are committed to meeting five targets: Robustness, performance, hygiene, ergonomics, and safety.

If, however, despite our commitment and effort, you encounter a problem with one of our products, please get in touch with our After-sales service.

2. USEFUL CONTACT DETAILS

For any information, or sales request:

✉ info@charvet.fr ☎ +33 (0)4 76 06 64 22

For all technical assistance requests, contact our After-sales service department:

✉ sav@charvet-sa.fr ☎ +33 (0)4 76 06 64 22

3. WARRANTY

INFORMATION	The warranty is part of the sale contract. For any installation or work carried out under the warranty, contact an authorised dealer. In addition, we would like to remind you that the CHARVET warranty does not cover damage caused by faulty installation, misuse or inadequate maintenance. Please read this manual in full.

4. RESTRICTIONS ON USE

INFORMATION	This appliance must be used by qualified personnel only. It is mandatory that the installer provides training to the users of the appliance once the installation is complete. After the user training, the User Manual (below) must be passed to the final user for their records. CHARVET equipment should not be used by untrained personnel unless they are under the supervision of a person who is liable and can guarantee their safety.

5. EQUIPMENT DISPOSAL

INFORMATION

Exclusively for France:

In accordance with Decree No. 2014-928 of 19 August 2014, concerning the disposal of waste and electrical and electronic equipment, the Paul CHARVET company is responsible for the organisation and financing of the collection and processing of professional EEE placed on the market from 13.08.2005. As such, the CHARVET company is a member of ECOLOGIC, an eco-organisation approved by the state.

How WEEE is disposed of:

At the end of its life, the equipment must be palletised and made available to the carrier in an accessible place. As much packaging as possible should be recycled. Otherwise, the CHARVET company reserves the right to re-invoice the costs of processing and taking responsibility for the equipment.

In addition, all requests weighing less than 500 Kg shall either be dropped off by the end user at a collection point or collected from the end user's premises, in which case the end user will be liable to pay the cost of such collection.

For all collection requests: Synetam

www.e-dechet.com +33 (0)1 30 57 79 14

USE

1. WARNINGS

WARNING

This appliance is intended for professional use, and should therefore be used by qualified personnel, as intended and as instructed in this document.
Any abnormal use of this equipment could have consequences on its operation, but also on the safety of property and persons.
This appliance is equipped with several safety devices. In case of malfunction, please cut off all supplies (electricity, gas, water, etc.) and contact a qualified installer for repair.

- **Do not attempt to repair a defective appliance by yourself, in case of malfunction, please isolate the device (cut off its supplies, and limit access to the appliance to authorised persons only), pending the work by the installer.**
- **Do not use an appliance when it has gone into safe mode, do not attempt to bypass its safety device(s).**
- **Never use an appliance, especially when empty, without supervision.**
- **This equipment should be revised at least once a year by a qualified installer.**
- **Some parts of this appliance are protected by the manufacturer, in case of a fault, contact the installer for replacement or repair.**

Neither the CHARVET company nor the installation company shall be liable for damage and/or injuries resulting from improper maintenance, misuse, or unauthorised modification of this appliance.

WARNING

If the jack or control box are opened this **RENDERS VOID ANY MANUFACTURER'S WARRANTY.**

2. CONTROL PANEL

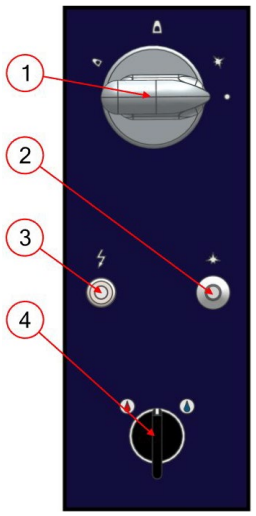


Fig.7

Tilt by handle:

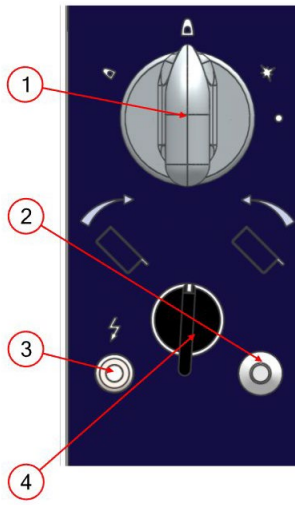


Fig.8

Tilt by jack

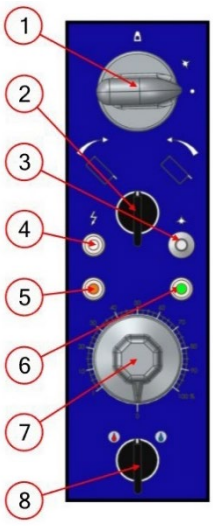


Fig.9

Tilt by jack+tilt safety

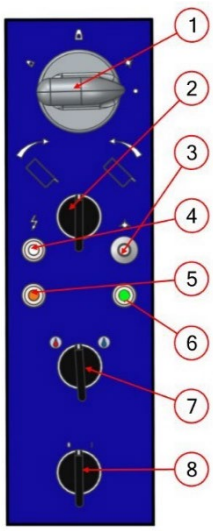


Fig.10

Tilt by actuator+tilt safety+meter

Parts list fig.7		Parts list fig.9	
Item	Description of Tilt by handle	ITEM	Description of Tilt by jack+tilt safety
1	Gas tap	1	Gas tap
2	Ignition push-button	2	Tilt control
3	White 'voltage detector' light	3	Ignition push-button
4	Hot/cold water control	4	White 'voltage detector' light
		5	Amber 'power on' light
		6	Green 'heating' light
		7	Meter knob
		8	Hot/cold water control

Parts list fig.8		Parts list fig.10	
Item	Description of Tilt by jack	ITEM	Description of Tilt by actuator+tilt safety+meter
1	Gas tap	1	Gas tap
2	Ignition push-button	2	Tilt control
3	White 'voltage detector' light	3	Ignition push-button
4	Tilt control	4	White 'voltage detector' light
		5	Amber 'power on' light
		6	Green 'heating' light
		7	Meter knob
		8	On/off switch

3. NORMAL USE

- Push and turn the burner control knob all the way to the left until the tap notch is reached (the knob pointer aligned with the spark).
- At the same time, press the ignition button.
- Keep the control knob pressed down for a few seconds before releasing it.
- The pilot light must remain li, repeat the operation if it does not ignite.
- With the pilot light lit, turn the knob to the left to the position where the pointer is aligned with the large flame, and the burner will operate at full power.
- By turning it to the next position (pointer aligned with the small flame) it is at its lowest setting.

Use with energy meter:

- After starting the machine, turn to full power position.
- Adjust the energy meter to maintain at the desired temperature.

3.1. Tilt with handle Fig.7

- The tank is tilted using the handle on the front, with a chain-driven gearbox.

3.2. Tilt with Jack Fig.8

- The tank is tilted using using a raise/lower switch that has an electric jack.

3.3. Tank tilt safety option Fig.10

- This option includes a travel limit micro-switch that only allows the appliance to heat up when the tank is in the cooking position..

3.4. Energy meter regulation option Fig.9

- The heating is regulated by an energy meter from 0 to 100%.
- This option also includes the tilt safety device that has a micro-switch to detect the tilting of the tank.
- The 300° heating safety thermostat has an automatic reset.
- These 3 components control a solenoid valve that switches off the gas supply to the burner.
- The supply is switched on again automatically as soon as required.

4. TROUBLESHOOTING TABLE

Problem	Probable causes
No heat	- Burner outlets, injectors, etc., clogged. - Gas supply pressure incorrect - Incorrectly calibrated injectors
Ignition problem:	- Pilot light holes clogged - Thermocouples clogged (sensitive part) - Difficult to reset thermocouples, insufficient pilot output, positioning, pushing down on the control knob - Faulty electrical ignition

- Contact the installer to replace any faulty electric control components before further use.
- ⚠ Only a qualified electrician may change the ignition transformers.
- The manufacturer and the installer CANNOT BE HELD LIABLE if the user does not make a request for repairs due to these malfunctions.

5. SWITCHING OFF

- Turn the control knobs back to the '0' Off position.
- At the end of the day shut off the gas supply and electrical supplies.

⚠ OUVERTURE TOTALE DU COUVERCLE AVANT DE BASCULER LA CUVE.

⚠ FULL OPENING OF THE LID PRIOR TO THE TILTING THE TANK.

Charvet cannot be held liable for any damage caused by misuse

CLEANING & MAINTENANCE

1. WARNINGS

ⓘ WARNING	Before cleaning the appliance, make sure that the parts to be handled have cooled down or equip yourself with suitable protection. It is preferable to clean and maintain this equipment after switching it off. This appliance must not be cleaned by means of water spray, water jets under pressure or steam. The use of bleach and/or acid, even heavily diluted, is absolutely prohibited.
ⓘ WARNING	For bratt pans with electric tilting, ensure that the electric jack is protected from water.

2. CLEANING THE OUTER SURFACES

The outer surfaces should be cleaned using a sponge and soapy water or a neutral detergent.
Use a clean dry cloth to dry it, then wipe the surfaces with a greasy cloth after drying to maintain the appearance of the equipment over time.

3. BURNER CLEANING

If burner cleaning becomes necessary, contact your installer.

⚠ **You must not clean the burner with water.**

4. CLEANING THE TANK

The tank can be cleaned using the same procedure as for stainless steel surfaces (see paragraph 2 above). Any stubborn dirt can be removed by soaking. In this case, ensure that you rinse the tank thoroughly to remove any remaining salt, thereby avoiding the risk of pitting the stainless steel.

THIS APPLIANCE MUST NOT BE CLEANED WITH A WATER SPRAY, PRESSURISED WATER JETS OR STEAM. CHECK THAT THE APPLIANCE IS DISCONNECTED AT THE MAINS.