



Gas water jacketed boiling pan G1MF150-200BME/C

Designation	Code
PRO 1000 G1 MF 150BME/C	V03096
PRO 1000 G1 MF 200BME/C	V03097



INSTALLATION MANUAL



Gas water jacketed boiling pan G1MF150-200BME/C

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1 INSTALLATION

1.1 General points

The appliance must be installed in an adequately aerated room, equipped with an air extraction system. Installation must be undertaken in compliance with the following instructions and with local codes and bylaws.

Special attention must be paid to the local fire prevention regulations of the organization concerned (see [Public Access Premises]).

This appliance is of A-type and shall not be connected to a flue gas pipe.

Please train every user on equipment operation after installation.

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

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

**Any intervention or repair on an appliance must be undertaken by a qualified installer.
The appliance must be disconnected from the power grid.**

1.2 Handling - Installation

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

Unpack and check the appliance for damage upon receipt.

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

1.3 Installation

The appliance must be installed under a suitable aspiration hood.

If the apparatus 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 appropriate 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 in its work place in the cooking zone.



- **Fixed appliance:**

Install the feet (they are delivered in a separate box inside the appliance). Level the appliance by adjusting the height of the feet until the working surface is level (H: 900 mm).

- **Mobile appliance:**

Install the appliance in its work place in the cooking zone, close to the gas conduit needed for operation.

The castors with brakes must be locked when the appliance is being connected and during cooking. Fix all independent half modules against the wall.

Remember to use the security chain.



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1.4 Data plate



Figure A

Each appliance has its own data plate (Figure A). Transfer all the information written on the data plate in the space reserved for this use at the end of the user's manual. This will facilitate communications between you and your client for better service.

1.5 Fixing the flue V03096

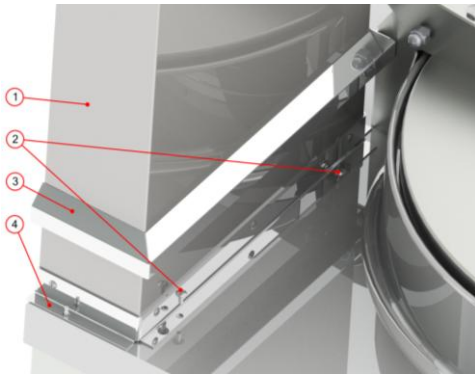


Figure B

Install the flue on top of the appliance and ensure it is free of obstruction (outside/inside).

- Screw the flue. (Figure B - mark 1).
- Install the collar around the flue (Figure B - marks 4 & 2).
- Screw the collar around the flue (Figure B - mark 3).

2 GAS CONNECTION



• Fixed appliance:

Connect the appliance to the gas conduit (using the pre-fitted 1/2" NPT pipe and connections) with a suitable shut off valve (or valve + pressure regulator) in the supply line, allowing the unit to be isolated from the rest of the cooking range.

• Mobile appliance:

Connect the appliance to the gas conduit (using the pre-fitted 1/2" NPT pipe and connections) with an armoured flexible gas hose equipped with a quick disconnect fitting including automatic gas shut off in the supply line, allowing the unit to be isolated from the rest of the cooking range.

Install the security chain.

2.1 Checks before proceeding

Before connection, ensure that:

- The mains are free of obstructions, and clean.
- The gas supply pipe is of the correct size for minimum pressure drop, and the diameter is defined according to gas pressure, length, elbows, and total unit capacity.
- The fresh air input is sufficient for the air combustion supply (see chart 1).
- The appliance is set for the type of gas supplied (nature/pressure); please refer to the label on the gas connection.



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Code	Appliance	Power (kW)	Fresh air input required (m ³ /h/kW)
V03096	G1MF150BME/C	27.9	55.8
V03097	G1MF200BME/C	35	70

Chart 1

2.2 Connecting the appliance to the gas mains

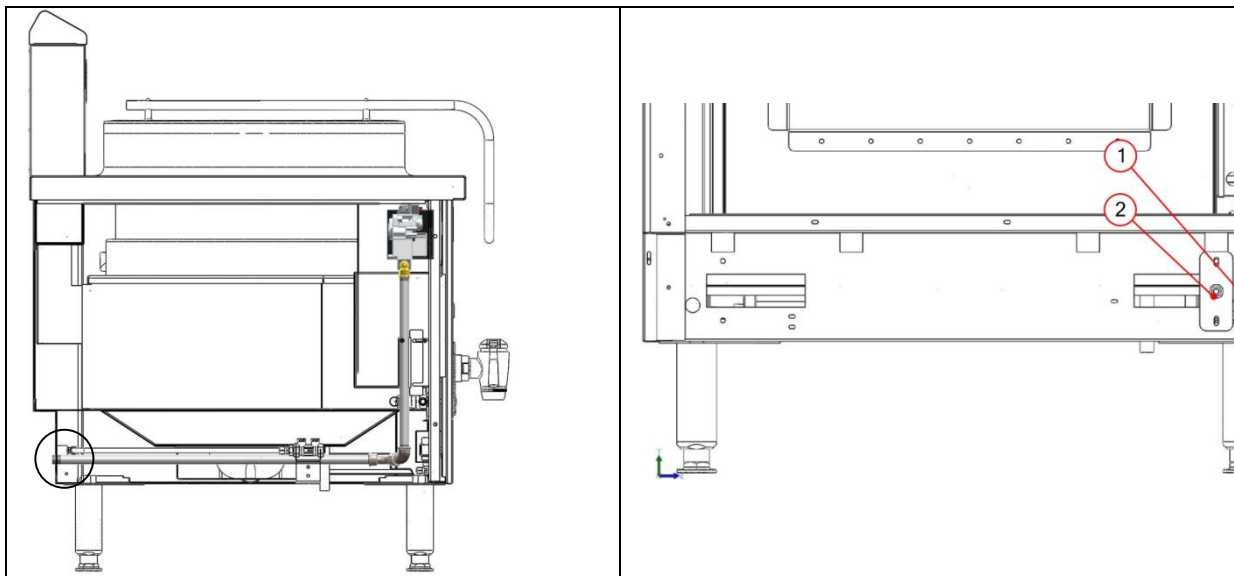


Figure C

The gas connection is located on tube M ½" at the rear of the appliance (Figure C - mark 1)

2.3 Checks after connection

After connection, check that the gas circuit (including the gas tap) is watertight.

3 POWER CONNECTION



The appliance must be earth wired.

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

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

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



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- **Fixed appliance:**

The appliance being constantly connected to a fixed electric source, this source will have to be fitted with a suitable leakage currents protective device.

- **Mobile appliance:**

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

All the connection operations are carried out when the appliance is switched off and cold.

During any connection operations or technical actions, make sure that the appliance is well isolated from the networks.

3.1 Checks before proceeding

Before powering on the appliance, check that:

- The electrical voltage of the network is compatible with the voltage and power of the appliance;
- The appliances without any water flushing system are wired in 1 ~ 230 V + PE;
- The cross-section of the cable is compatible with the power of the appliance;
- The cable is attached properly;
- The connections are properly tightened.

3.2 Power connection

Connect the appliance to the main electrical supply using the cable provided with the appliance.

3.3 Checks after connection

After connection, ensure that:

- The appliance is earth wired (see the warnings);
- The equipment is well insulated.

4 CONNECTING THE DOUBLE-WALLED TANK TO THE WATER SYSTEM



The double-walled tank must be supplied with softened water to avoid scaling.

4.1 Connection to the water system

Connect the pre-fitted M-1/2" coupling (Figure C - mark 2) to the water system.

4.2 Checks after connection

After connection, ensure that:

- The circuit is watertight;
- The water circuit is running smoothly (see the User's Manuel, § 4.2.2).

5 CHECKS BEFORE STARTING UP



Prior to starting up, fill the double-walled tank
(See the User's Manual, § 4.2).
Power on the appliance and turn on the gas supply.



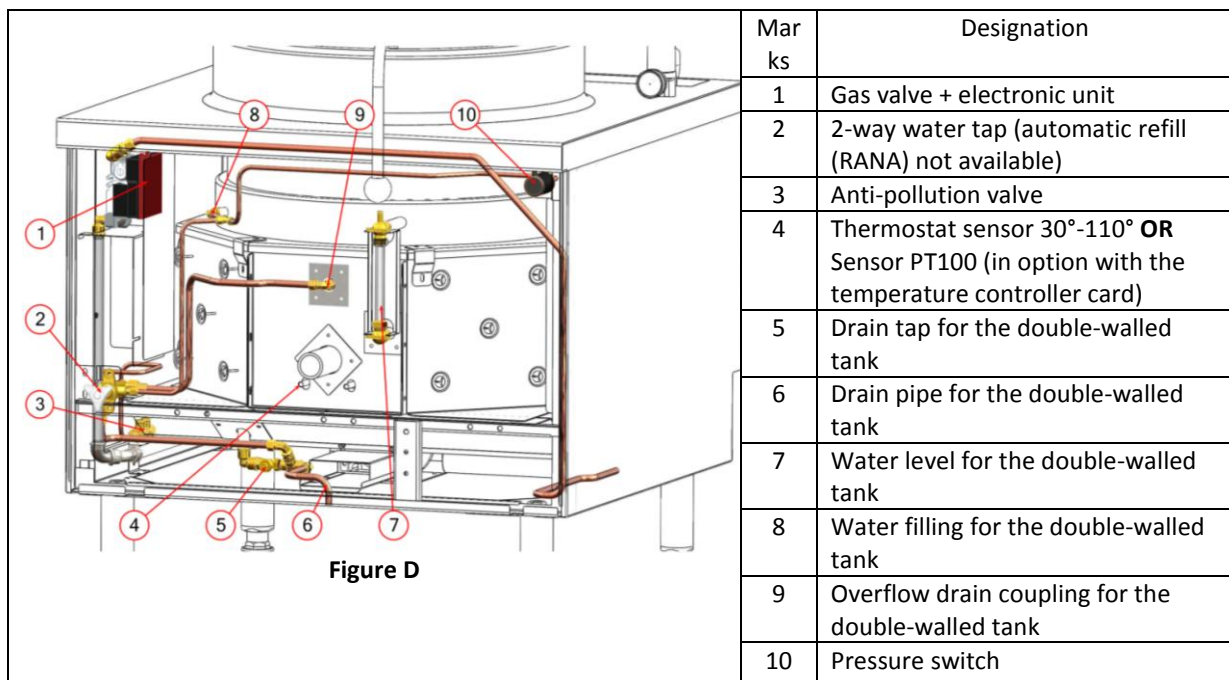
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Operate the appliance (see the User's Manual). Ensure that:

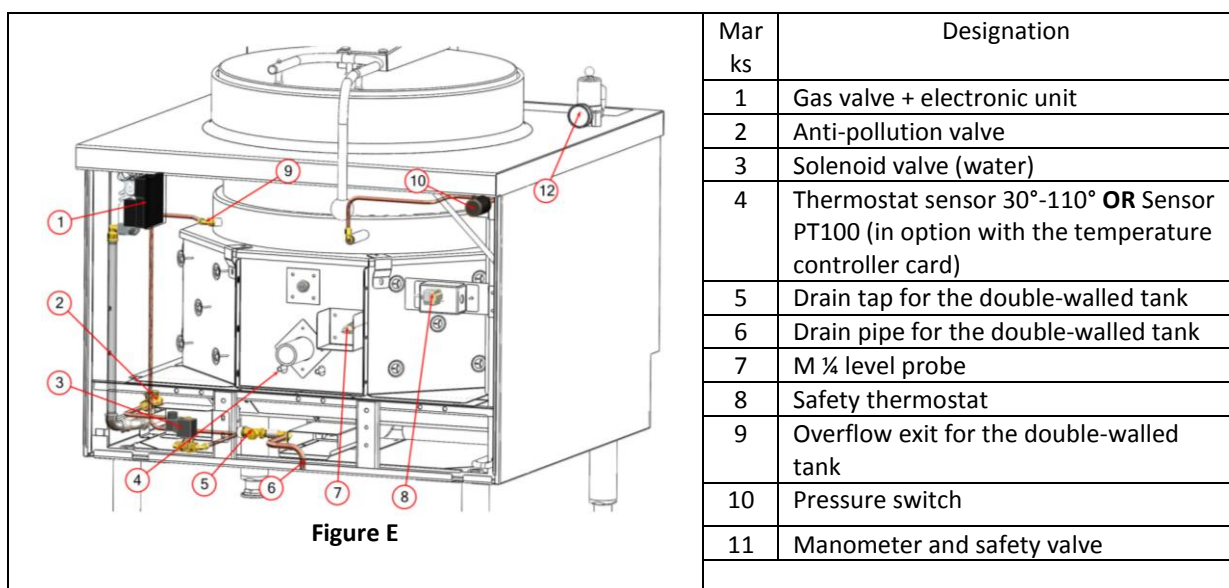
- The supply pressure of the appliance in operation complies with the settings (see § 6.3.1. - Chart 2);
- The colour of the flame is correct (blue);
- The safety devices are working.

6 SERVICING – MAINTENANCE

6.1 Internal view of the water jacketed boiling pan



6.2 Internal view of the water jacketed boiling pan (RANA option included)





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6.3 Conversion to other types of gas



After the injectors are replaced with new ones, make sure the connection between injectors/supports and gas circuit is watertight.

6.3.1 Changing the injectors and adjusting the air

Venturi access:

- Remove the right side panel (Figure F - mark 1);
- Remove the drain tap and the flange (Figure F - mark 2);
- Remove the lower central panel (Figure F - marks 3 & 4);
- Unscrew the front panel (Figure F - mark 5);

On the venturi:

- Unlock the air ring (Figure G - mark 1);
- Change the injector (17mm ring spanner);
- The injector should fit the gas and the supply pressure (Chart 2);
- Adjust distance "d" and lock the nut (Figure G - mark 1);
- Then adjust and seal.

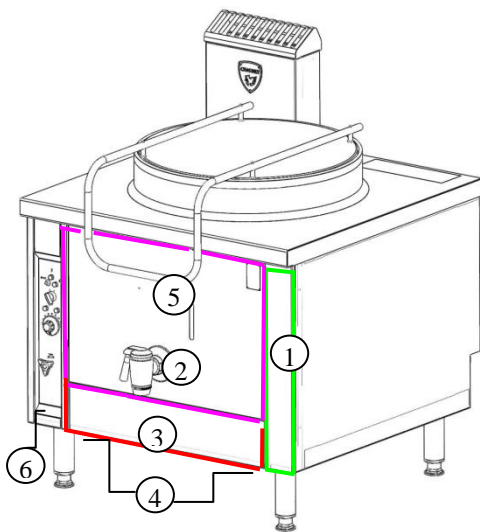


Figure F

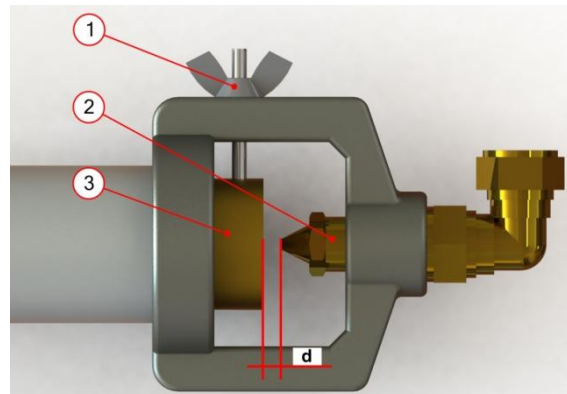


Figure G



Gas water jacketed boiling pan G1MF150-200BME/C

150 L BOILING PAN:					
Setting	Gas type under nominal pressure	Mark engraved on injector		Air adjustment d (mm)	Nominal calorific output (kW)*
1	G20: Pn = 20 mbar	390	0.40	6	27.90
2	G 25: Pn = 20 mbar				
3	G 25: Pn = 25 mbar	390	0.40	6	27.90
4	G 30: Pn = 29 mbar	270	0.20	6	27.90
5	G 30: Pn = 50 mbar				
6	G 31: Pn = 37 mbar	270	0.20	6	27.90
200 L BOILING PAN:					
Setting	Gas type under nominal pressure	Mark engraved on injector		Air adjustment d (mm)	Nominal calorific output (kW)*
1	G20: Pn = 20 mbar	440	0.40	3	29.7
2	G 25: Pn = 20 mbar	480	0.40	2	34.9
3	G 25: Pn = 25 mbar	440	0.40	3	27.2
4	G 30: Pn = 29 mbar	300	0.20	10	34.5
5	G 30: Pn = 50 mbar	240	0.20	10	23.1
6	G 31: Pn = 37 mbar	300	0.20	10	35.5

Chart 2

1 - Measured power over lower calorific power of the gas (HI) for one open burner.

6.3.2 Checking the supply pressure



Pressure should be checked on all of the appliances working at full power and connected to the same conduit.

The gas valve (Figure H) is located behind the control panel (Figure F, mark 6).

- **Checking the inlet pressure**
 - Remove the screw (Figure H - mark 4) and connect the manometer to the pressure tap.
 - Switch ON the appliance (full power).
 - Check your measurements (Chart 3).
 - Switch OFF the appliance and tighten the screw.
- **Adjusting the outlet pressure**
 - Remove the screw (Figure H - mark 3) and connect the manometer to the pressure tap.
 - Switch ON the appliance (full power).
 - Check your measurements (Chart 3).

To increase the pressure, turn the adjusting screw (Figure H - mark 2) clockwise.

- Switch OFF the appliance and tighten the screw.

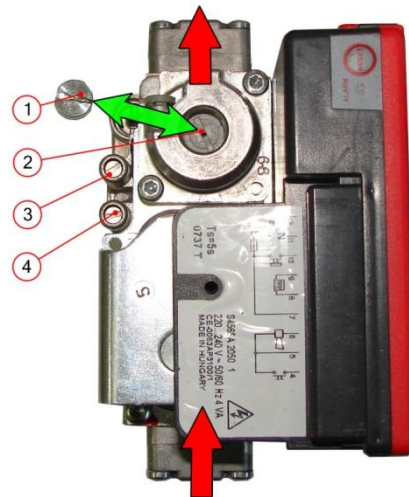


Figure H

Rated power	Pressure Regulation input	Pressure Regulation output
20 mbar	18-20 mbar	17-18 mbar



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37 mbar	37 mbar	35-37 mbar
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Chart 3

6.4 Temperature controller card (electronic regulation option)

	<p>1: Digital display 2: Lower the set point 3: Increase the set point 4: On/Off 5: Reset 6: Green indicator (ON)</p>	<p>(A) Regulation outlet (B) Temperature probe connection (C) Input power: (Phase, Earth, Neutral) (D) Solenoid valve connection (E) Red indicator: alarms (F) Regulation</p>
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6.5 Gas line

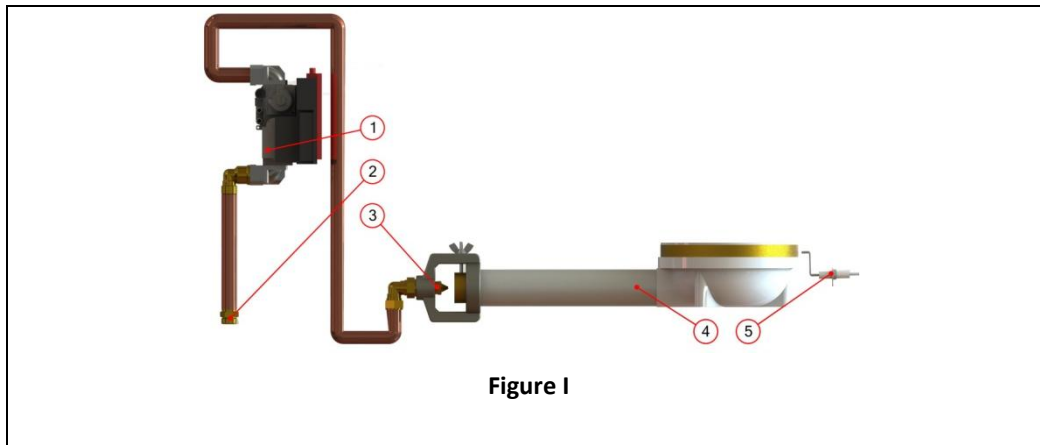


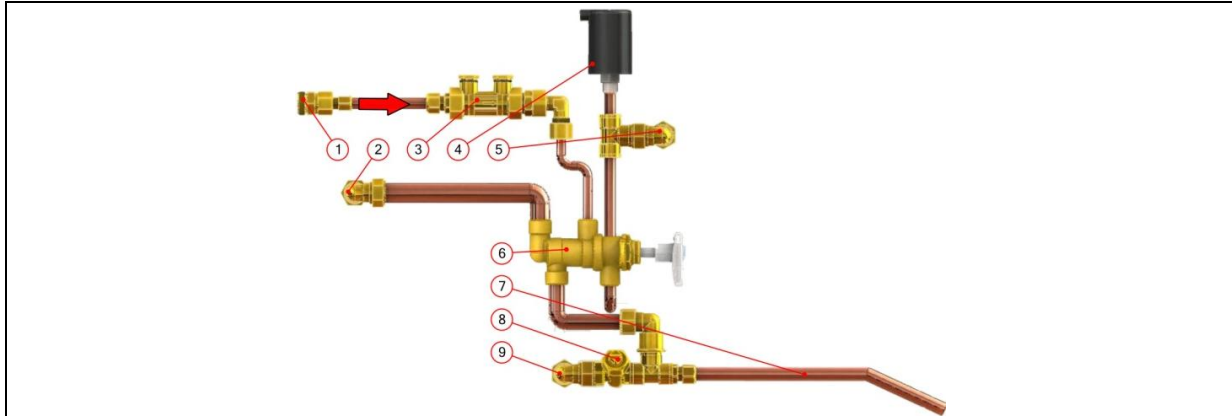
Figure I

Mark	Designation	Code	
		V03096 G1 MF 150 BM	V03097 G1 MF 200 BM
1	Gas valve	09122A	09122A
1	Electronic unit	505402	505402
2	Coupling ½"	01714A	01714A
3	Injector		
4	Burner	00112A	00113A
5	Spark plug	505723	505723



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6.6 Water conduit diagram (double-walled tank)

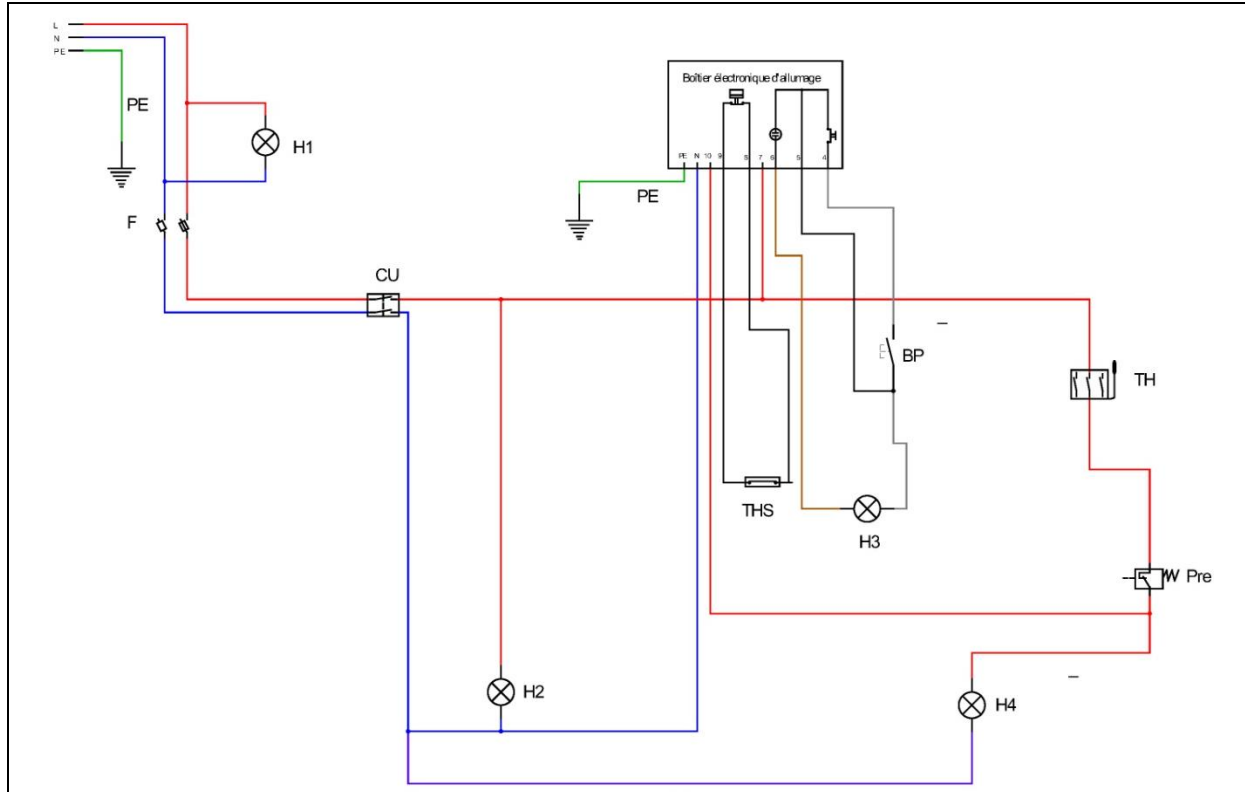


Mark	Designation	Code
1	Water system supply to fill the double-walled tank (Coupling M ½'')	01714A
2	Overflow exit for the double-walled tank	
3	Anti-pollution valve	03935A
4	Pressure switch	07399A
5	Water filling for the double-walled tank	
6	2-way water tap	03865A
7	Overflow drain pipe for the double-walled tank	
8	Drain tap for the double-walled tank	03895A
9	Overflow drain coupling for the double-walled tank	



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6.7 Wiring diagrams

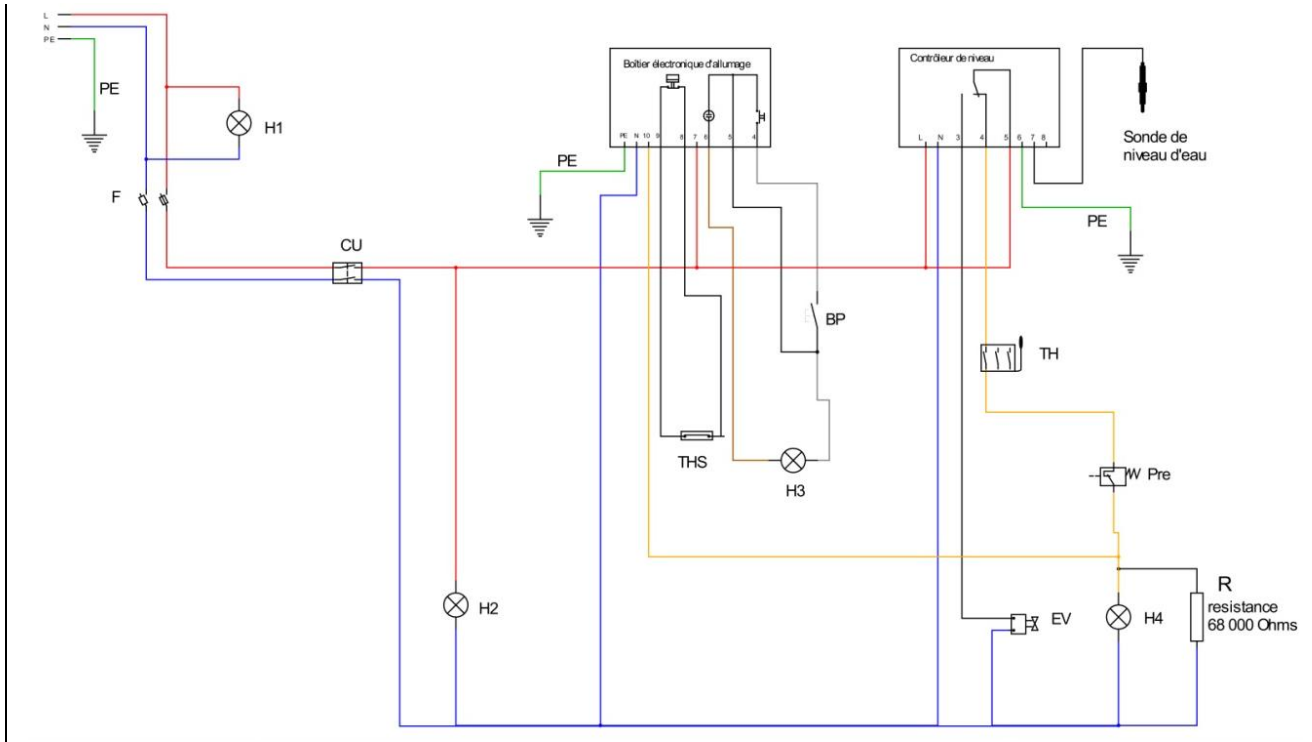


Marks	Code	Designation	Quantity
L	02468A	10 mm ² terminal (brand: Viking)	1
N	07690A	10 mm ² blue terminal (brand: Viking)	1
PE	03567A	10 mm ² green/yellow terminal (brand: Viking)	1
H1	08153A	White indicator: power in the mains	1
CU	02104A	ON / OFF switch	1
H2	07140A	Orange indicator: set point	1
THS	01996A	180° safety thermostat	1
H3	07137A	Red indicator: error	1
F	03413A	Fuse	1
PRE	07399A	Pressure switch	1
CR	505402	Ignition electronic unit	1
PF	02726A	Fuse-holder	1
PFN	500238	Neutral fuse holder	1
BP	ELE0018	Push button	1
H4	07137A	Red indicator: burner ON	1
TH	01995A	Tripolar thermostat 30°-110°	1

Wiring diagrams for boiling pan with thermostat



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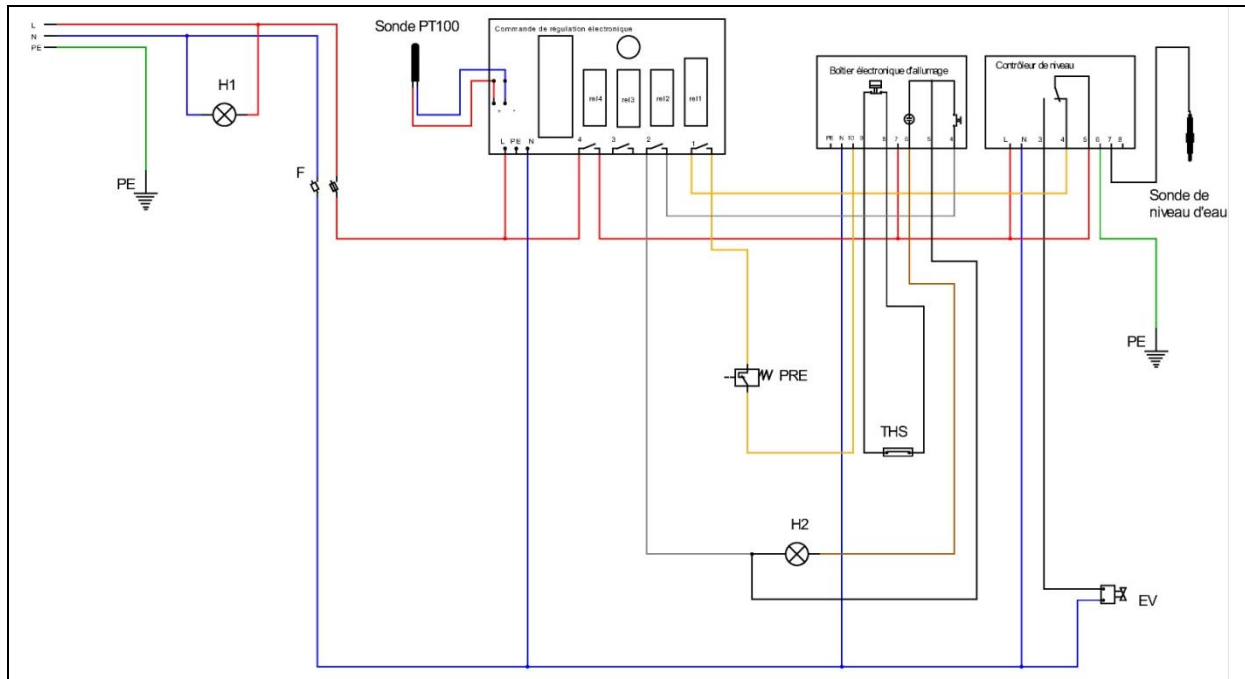


Marks	Code	Designation	Quantity
L	02468A	4 mm ² terminal (brand: Viking)	1
N	07690A	4 mm ² blue terminal (brand: Viking)	1
PE	03567A	4 mm ² green/yellow terminal (brand: Viking)	1
H1	08153A	White indicator: power in the mains	1
CU	02104A	ON / OFF switch	1
H2	07140A	Orange indicator: set point	1
THS	01996A	180° safety thermostat	1
H3/H4	07137A	Red indicator	2
SN	02655A	Water level probe	1
F	03413A	Fuse	1
PRE	07399A	Pressure switch	1
CR	505402	Ignition electronic unit	1
CNRVA	02681A	Level controller	1
EV	06552A	Solenoid valve for the double-walled tank	1
PF	02726A	Fuse-holder	1
PFN	500238	Neutral fuse holder	1
BP	ELE0018	Push button	1
TH	01995A	Tripolar thermostat 30°-110°	1
R	02145A	68000 Ohms heating element (for creepage protection)	1

Wiring diagram for boiling pan with automatic refill



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Marks	Code	Designation	Quantity
L	02468A	10 mm ² terminal (brand: Viking)	1
N	07690A	10 mm ² blue terminal (brand: Viking)	1
PE	03567A	10 mm ² green/yellow terminal (brand: Viking)	1
H1	08153A	White indicator: power in the mains	1
CreS	505205	Electronic regulation command	1
S	505020	Probe PT100	1
THS	01996A	180° safety thermostat	1
H2	07137A	Red indicator: error	1
SN	02655A	Water level probe	1
F	03413A	Fuse	1
PRE	07399A	Pressure switch	1
CR	505402	Ignition electronic unit	1
CNRVA	02681A	Level controller	1
EV	06552A	Solenoid valve for the double-walled tank	1
PF	02726A	Fuse-holder	1
PFN	500238	Neutral fuse holder	1

Wiring diagram for boiling pan with automatic refill and electronic regulation










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7 Basic spare parts list

COMMON STANDARD PARTS FOR 150 & 200L BOILING PANS					
Code	Designation	Code	Designation	Code	Designation
505402		09122A		505723	
	Control unit		Gas valve		Spark plug
ELE0018		02104A		01996A	
	Push button		ON / OFF switch		Safety thermostat
03413A		08153A		01995A	
	5mm x 20mm, 5A fuse		White indicator		30°-110°C thermostat
07140A		07399A		06645A	
	Orange indicator		Pressure switch		Safety valve
07136A		501146		03865A	
	Red indicator		Control knob		2-way water tap
COMMON PARTS FOR 150-200L BOILING PAN with refill option					
06552A		02681A		150 170678 200 170684	
	Solenoid valve		Level controller		Level probe
COMMON PARTS FOR 150-200L BOILING PAN with electronic regulation option					



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505205		505140		505020	
	Temperature controller card		Lexan		Temperature probe
PARTS FOR 150L BOILING PAN					
00112A		03917A			
	150L burner		Drain tap		
PARTS FOR 200L BOILING PAN					
00113A		03919A			
	200L burner		Drain tap		



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Designation	Code
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USER'S INSTRUCTIONS



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1 INTRODUCTION



Our equipment is for professional use only and must be used by qualified staff. It is imperative to hire a qualified installer for all new installations or modifications of existing equipment.

Warranty: The warranty is discussed in our sale contract. Only an authorized reseller certifies the validity of the warranty. This warranty does not cover damage due to faulty installation, misuse or inadequate maintenance.

2 CONTROL PANEL

Figure J	Figure K	Figure L	Figure M
Standard	Automatic refill	Electronic regulation	Electronic regulation & Automatic refill
Marks	Designation		
1	White indicator: power in the mains		
2	Reset switch Gas valve reset (reset of the ignition cycle)		
3	The indicator "Alarm" is alight: The gas valve stops. Before resetting, analyse the alarm.		
4	ON / OFF switch		
5	Amber indicator: set point		
6	Red indicator: burner ON		
7	30°-110°C thermostat		
8	2-way water tap to refill the double-walled tank		
	Electronic regulation + automatic refill Figure M		
9	Reset switch Gas valve reset (reset of the ignition cycle)		
10	ON / OFF (green indicator: power-ON)		
11	Increase the set point		
12	Lower the set point		
13	Red indicator: burner ON		
14	Digital display		

Chart 4



Gas water jacketed boiling pan G1MF150-200BME/C

3 PRIOR TO STARTING UP

- Prior to starting up, it is advisable to clean the appliance in order to eliminate all dust and impurities that have accumulated during storage.
- Fill the tank with hot water (1 to 2cm) and cleaning product.
- Clean the tank with a sponge to eliminate all remaining impurities.
- Drain the tank by opening the front drain tap, then rinse thoroughly.
- Remove all plastic protection wrapping the stainless steel panels.
- Make sure that all controls are in good working condition.
- Rinse thoroughly and dry the tank.

4 STARTING UP

4.1 Warnings



The tank must be free of all objects.
Never turn ON an empty tank.
Before turning on, check the water level in the double-walled tank.
As soon as the decrease of water in the double-walled tank becomes noticeable, refill the tank.

ATTENTION

If a water refill is necessary during a cooking operation, the following operations should be done in order:

- **Switch OFF** the burner
- **Open the valve to decompress the double-walled tank**
- **Refill the double-walled tank with water**

Failure to follow these instructions may lead to a risk of burns due to the steam escaping from below the appliance.



During the first starting up, the gas valve may go on default—red indicator— (Figure J - mark 3); in this case, reset the valve by pushing the "RESET" button (Figure J - mark 2 OR Figure M - mark 9 as per the option).

4.2 Refill the double-walled tank with water

4.2.1 Standard operation

- Open entirely the tap (Figure J - mark 8) by turning the knob anticlockwise and wait for the water to go out through the overflow pipe (located to the front between the two front legs and below the appliance).
- Partially close the tap (about 2/3 dosed) in order to let the overflow run out.
- When done, completely close the tap.
- Then, check the water level by watching the front level tube.



The double-walled tank cannot increase in pressure if the tap is not completely closed.



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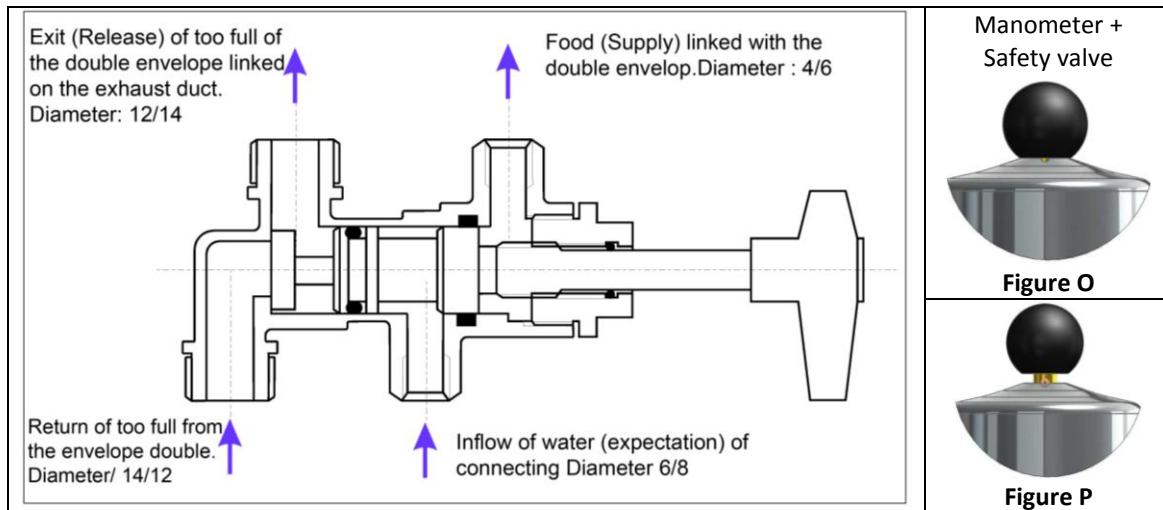


Figure N

4.2.2 First start up (RANA)

- The appliance is switched ON (white indicator is alight) — (See Figure J - mark 1).
- Operate the boiling pan. If it cuts out the heat, this means that the water level is not sufficient.
- The level controller is then activated.
- The solenoid valve is open to fill the double-walled tank with water. When done, the heating cycle starts.

4.3 Firing up

Warning: When the thermostat is on its maxi position, there is no increase in pressure at the manometer. Please ensure that the filling tap and safety valve are closed.

Figure O = Closed / Figure P = Open

4.3.1 Standard water jacketed boiling pan OR with automatic refill option

- The appliance is switched ON (white indicator alight) — (See Figure J - mark 1)
- Turn control knob to I (Figure J - mark 4).
- The amber indicator is alight (Figure J - mark 5).
- Set the thermostat at a temperature comprised between 30° and 110°.
- When the boiling temperature of the water contained in the double-walled tank is reached, the manometer pointer starts to rise. The manometer is tared at 400 mbar.
- The red indicator (Figure J - mark 6) remains alight until the set temperature is reached; otherwise, the burner is switched off after the maxi pressure has been confirmed at the pressure switch.



In case the burner stops unexpectedly or does not ignite, the read indicator (Figure J - mark 3) is alight. Push the "RESET" button to reset the appliance (Figure J - mark 2).

4.3.2 Water jacketed boiling pan with regulation option

- The appliance is switched ON (white indicator is alight) — (See Figure J - mark 1).
- Keep pushing the button (Figure M - mark 10): the green indicator is alight.
- Choose the temperature by pushing the "+" or "-" buttons (Figure M - marks 11 & 12).
- When a temperature is selected, a red indicator (Figure M - mark 13) flashes to mean that the burner is operating.
- When the boiling temperature of the water contained in the double-walled tank is reached, the manometer pointer starts to rise. The manometer is tared at 400 mbar.
- To turn off the burner, set temperature at 000.
- To turn off the appliance, keep pushing the button (Figure M - mark 10): the green indicator goes off.



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In case the burner stops unexpectedly or does not ignite, the read indicator (Figure M - mark 15) is alight. Push the "RESET" button to reset the appliance (Figure M - mark 9).

5 SWITCHING OFF

At the end of the day, switch off the gas valve or/and electricity at the mains.

6 MAINTENANCE

6.1 General points



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

Contact the supplier to replace the faulty electric control components for further use. The manufacturer and the installer cannot be held responsible if the user fails to ask for assistance in case of malfunction.



This appliance must not be cleaned with mechanical water jets or be subject to a spray of water under pressure. Check that the appliance is disconnected at the main power supply.

Attention! Some parts of this appliance are factory sealed; in case of malfunction, call a registered installer.



This appliance must not be cleaned with mechanical water jets or be subject to a spray of water under pressure. Check that the appliance is disconnected at the main power supply.

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

6.2 Cleaning

6.2.1 Cleaning of the stainless steel surfaces

- Switch off the appliance. After each service and before each cleaning operation, we advise you to disconnect the appliance from the mains (gas and electric supplies).
- Wash with a sponge and soapy water (or any other neutral cleaning product).
- After each cleaning, rub with an oily rag.
- Do not use bleach or any other acidic product *—even well diluted.*

6.2.2 Cleaning the tank

Cleaning can be done by soaking with water and liquid soap or washing-up liquid.

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




6.2.3 Cleaning the burner

If cleaning is required, please call for a qualified technician.










Gas water jacketed boiling pan G1MF150-200BME/C

7 BASIC SPARE PARTS LIST

COMMON STANDARD PARTS FOR 150 & 200L BOILING PANS					
Code	Designation	Code	Designation	Code	Designation
505402		09122A		505723	
	Control unit		Gas valve		Spark plug
ELE0018		02104A		01996A	
	Push button		ON / OFF switch		Safety thermostat
03413A		08153A		01995A	
	5mm x 20mm, 5A fuse		White indicator		30°-110°C thermostat
07140A		07399A		06645A	
	Orange indicator		Pressure switch		Safety valve
07136A		501146		03865A	
	Red indicator		Control knob		2-way water tap
COMMON PARTS FOR 150-200L BOILING PAN with refill option					
06552A		02681A		150 170678 200 170684	
	Solenoid valve		Level controller		Level probe



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COMMON PARTS FOR 150-200L BOILING PAN with electronic regulation option					
505205		505140		505020	
	Temperature controller card		Lexan		Temperature probe
PARTS FOR 150L BOILING PAN					
00112A		03917A			
	150L burner		Drain tap		
PARTS FOR 200L BOILING PAN					
00113A		03919A			
	200L burner		Drain tap		