



# **INSTALLATION MANUAL**



# WATER-JACKETED BOILING **PAN** GAS-POWERED - 150 LITRES

Description	Code
PRO900-G1-MF-150-BME	V03199





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### I.I 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
- 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.

Information: info@charvet-sa.fr
After Sales Service: sav@charvet-sa.fr

Tel.: +33 (0)4 76 06 64 22



Our appliances are intended for professional use and should be used by qualified personnel.

Any modifications to existing equipment or any new installations must be carried out by a qualified installer.



The warranty is part of the sale contract. For any work to be carried out under the warranty, please contact

authorised dealer. This warranty does not cover any damages due to faulty installation, misuse or inadequate maintenance.

### 1.2 SCOPE OF APPLICATION OF THE MANUAL

This instruction is applicable to equipment with the code and description shown in the table below.

Description	PRO 900
PRO900-G1-MF-150-BME	V03199

### 1.3 ACCESSORIES

Description	PRO 900
CW/HW mixed water tap ø 15x21 - Movable spout: 360°	V00561
CW/HW mixed water tap ø I5x2I - Movable spout: I80°	V01651
Cut-out for water tap	V01292



### 1.4 ABOUT THE SYMBOLS IN THIS MANUAL

For the sake of clarity, this manual uses various pictograms and colour codes to indicate a specific point of care or particularly relevant information.

Pictogram	Meaning	Pictogram	Meaning
i	General information	¢°	Operating feature
<u> </u>	Temperature- related information	Ò	Gas-related information
$\triangle$	Point of care	A	Electricity-related information
	Recommendation for use		Information related to recycling

### **Associated colour codes**

*Pictogram*	Advice on use or installation
*Pictogram*	A note or reminder about our equipment
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*Pictogram*	An instruction aimed at protecting the user from serious injury and preventing the destruction of the appliance

# 1.5 <u>LEGAL NOTICES CONCERNING THE RECYCLING OF ELECTRICAL AND ELECTRONIC COMPONENTS</u>

# 'Compliance with French Decree No. 2014-928 of 19 August 2014' Exclusively for France

In accordance with Decree No. 2014-928 of 19 August 2014, concerning the disposal of waste electrical and electronic equipment, CHARVET ensures the organisation and financing of the collection and processing of professional WEEE placed on the market after 13/08/2005 or when replacing such equipment with equipment that is the equivalent or performs the same function. As such, the CHARVET company is a member of ECOLOGIC, an ecoorganisation approved by the State. The equipment should be palletised and ready for loading in a place that is accessible by the carrier. Except in exceptional circumstances, the equipment shall in no case have been dismantled, even partially, otherwise CHARVET reserves the right to re-invoice the costs of processing and taking responsibility for the equipment.



### How WEEE is disposed of:

For any request for collection, contact:

**→** +33 (0) | 30 57 79 | 14.

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.







### 2.I GENERAL

The equipment must be installed in a room with adequate ventilation, equipped with an air extraction system, according to best practice and in accordance with the instructions in this manual and the regulations in force in the country of installation. Special attention must be paid to the fire prevention regulations of the establishment concerned. This appliance is an A-type and must not be connected to a flue gas pipe. Users should be trained in the use of this appliance once it has been installed.

### 2.2 **HANDLING - POSITIONING**

At delivery, 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, it is mandatory to detail it immediately on the delivery note; notify the carrier by registered mail with acknowledgement of receipt within 48 hours.

### 2.3 INSTALLATION

The appliance must be placed under an extraction hood.

If it 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 distance of 20 centimetres.

Remove all protective plastic wrap from the outer panels.

Fit the legs of the appliance (delivered in a separate box). Position the appliance at the chosen location.

### 2.4 ASSEMBLY AND SPECIAL PRECAUTIONS



**Fixed appliance:** Level the equipment. To do this, the height of each leg can be adjusted individually. Also ensure that the height of the worktop is 90 cm (900 mm).

It is necessary to install the appliance in accordance with the EN1717 standard and the national regulations on water use in force in the country of installation.

### 2.5 DATA PLATE

Each appliance has a data plate.

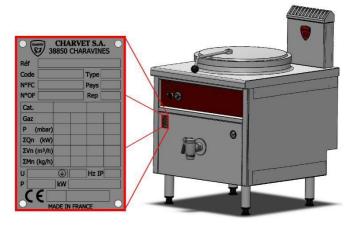


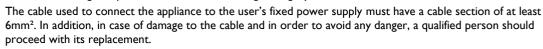
Fig. I - Data plate location



### 3.1 ELECTRICAL CONNECTION

The appliance must be earthed. It is dangerous to put the appliance into service without connecting it to earth. Use standard cable (245 IEC 57 or 245 IEC 66) or other cables with the same characteristics.

Ensure that the user's fixed installation has an all-pole circuit breaker with point gap in compliance with standard EN 60335-I, ensuring complete shutdown in overvoltage category III conditions.



Mobile appliances are equipped with an electric plug of the correct wattage. This plug must be accessible at all times.

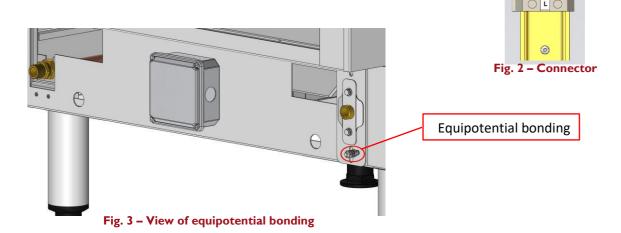
### 3.1.1 Checks before connection

Before switching on the appliance, check:

- That the electrical voltage of the supply is compatible with the voltage and wattage of the appliance.
- That the cable is fixed correctly
- That the appliance's connections are tight.
- That the cable section is compatible with the voltage of the appliance.

### 3.1.2 Electrical connection

Connect the appliance to the electric power supply using the terminal block, according to the instructions on the electrical cabinet label.





<u>Equipotential bonding</u> The appliance must be included in an equipotential system the operation of which must be verified in accordance with regulations. Connect the equipotential terminal



### 3.1.3 Checks after connection

After connection, check:

- That the appliance is correctly earthed
- The insulation of the electrical equipment



### 3.2 GAS CONNECTION



The installation must take place in a sufficiently ventilated room with mechanical extraction, according to best practice and

in accordance with the regulations and standards in force in the country of installation and the instructions contained in this manual.

This appliance is an A-type and must not be connected to a flue gas pipe. The new air flow required to supply combustion is PN X 2 m<sup>3</sup>/h/kW.

### 3.2. Checks before connection

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

- That the mains are free of obstructions, and clean.
- That the gas supply is correctly sized so as to minimise pressure drops; the diameter depends on the power of the appliance, the gas pressure, the path travelled (length and 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 to be found on the label near the gas connection.

NOTE: The required new air flow is 44m3/h

### 3.2.2 Gas connection

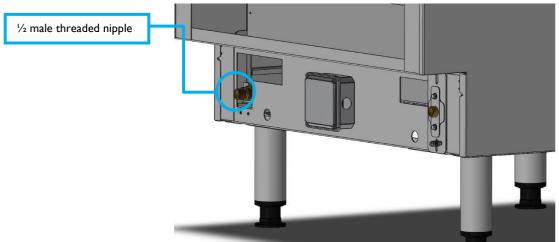


Fig. 4 - View of gas connection

### • Fixed appliance:

Connect the appliance at the  $\frac{1}{2}$  male threaded nipple at the back of the appliance (see Fig. 4) and then to the gas mains, inserting a block valve so that the appliance can be isolated from the rest of the installation.

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. Its length must also not exceed 1.50m.

### 3.2.3 Checks after connection

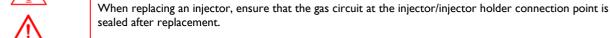
After connecting, check the tightness of the gas circuit up to the supply connection.

### **BURNER CONVERSION**

### 4.1 **CHANGING THE INJECTORS**

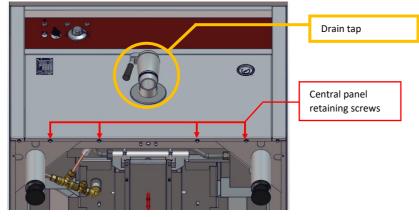


CAUTION



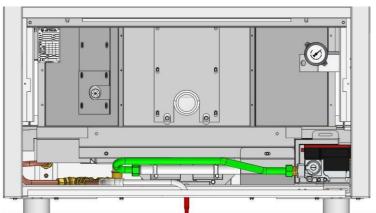
Step No.1 - Remove the central panel

- Unscrew the 4 Central panel retaining screws
- b. Unscrew the drain tap
- Remove the central panel c.

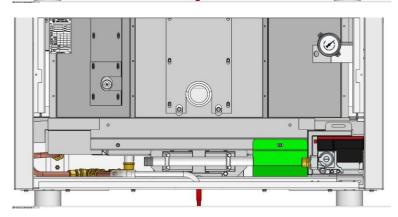


Step No.2 - Remove the gas hose and the insulation

Disconnect the gas supply pipe (see opposite).



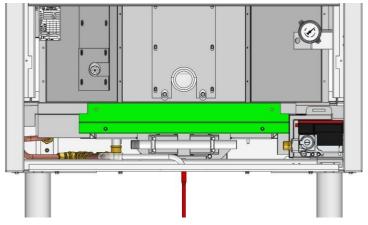
b. Unscrew the insulation plate (one screw, see opposite).





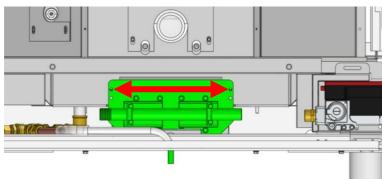
### **BURNER CONVERSION**

 Unscrew the insulation housing (two screws, see opposite).
 Remove the insulation.

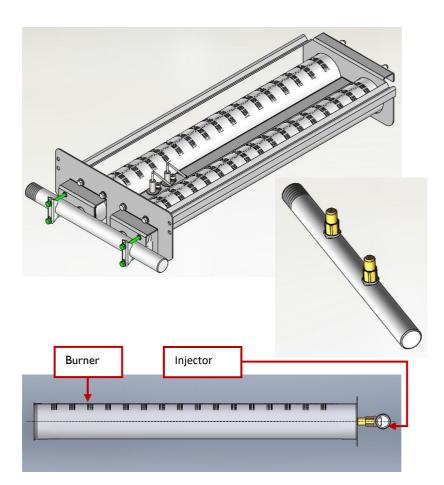


**Step No.3 –** Remove the burner kit Unscrew the burner retaining screws (red arrows opposite).

**Caution:** The burner carcass has a second pair of holes below the mounting holes. Position the burner correctly when reassembling.



**Step No.4** – Access the injectors Unscrew the 4 screws shown in the diagram opposite to gain access to the injectors.



**Note:** When reassembling the injection on the burner kit, make sure the injectors are oriented in the axis of the corresponding burners.

Date of the revision: 15/10/2018

Date created: 06/06/2018





### 4.2 GAS SETTINGS TABLE

Setting	Gas type under nominal pressure	Item engraved on the injector	Air adjust ment d (mm)	Nomi nal Heat output kW
I	G20-20	2 x 2.50	Max.	22
2	G25-25	2 x 2.50	Max.	22
3	G31-37	2 x 1.70	Max.	22
4	G31-50	2 x 1.55	Max.	22
5	G30-50	2 x 1.50	Max.	22

### 4.3 PRESSURE CHECK

- The gas valve is behind the central cover.
- Remove the cover, the valve is at bottom right.
- Input pressure check:
- Remove the screw (Fig.5 Item 4) and connect the pressure gauge to the pressure gauge outlet.
- Turn on the appliance (at max. output)
- Check your readings (Table 4.2)
- Turn off the appliance, refit the screw.
- Adjusting the output pressure:
- Remove the screw (Fig.5 Item 3) and connect the pressure gauge to the pressure gauge outlet.
- Turn on the appliance (at max. output)
- Check your readings (Table 4.2)
- To increase the pressure, turn the adjusting screw (Fig.5 Item 2) clockwise.
- Turn off the appliance, refit the screw(Fig.5- Item 1).

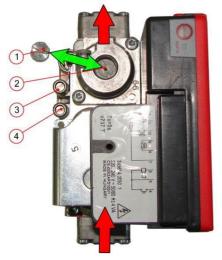
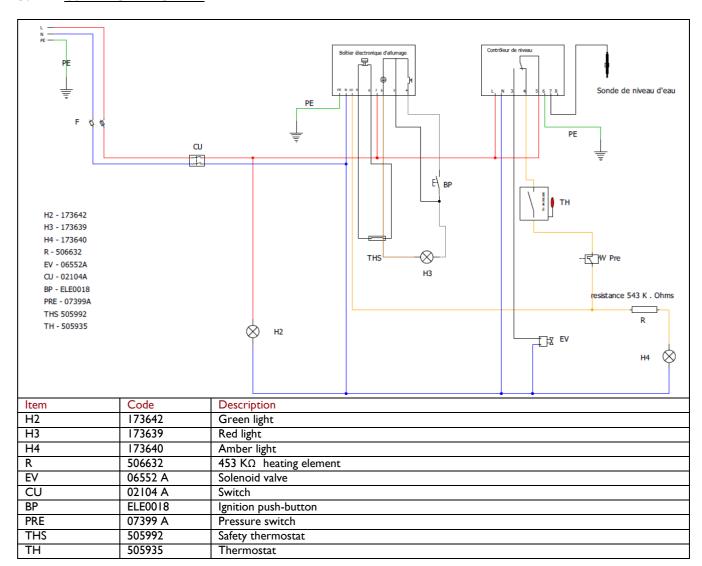


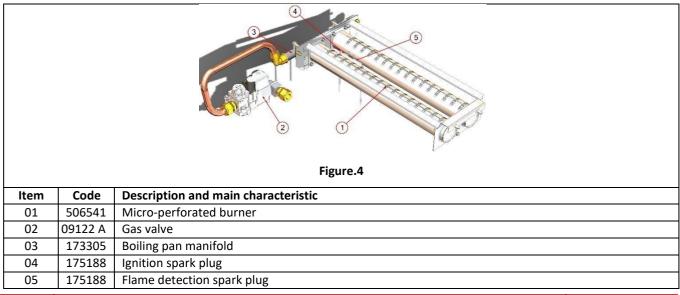
Fig. 5- View of ignition control box



### 5.I WIRING DIAGRAM



### **5.2 GAS CIRCUIT DIAGRAM**





### **5.3 WATER CIRCUIT DIAGRAM**



Item	Description	Item	Description
1	Connection M1/2"	8	Non-return valve 0.5Bar
2	Anti-pollution valve.	9	Jacketed drain tap
3	Filling solenoid valve	10	Jacketed level probe
4	Jacketed outlet	11	Overflow drain
5	Gas eliminator	12	Thermostat 30°-110°
6	Vacuum valve housing	13	Safety thermostat 155°
7	Jacket filling	14	Pressure gauge
15	Pressure switch		

### **LIST OF EMERGENCY PARTS 5.4**

**Thermostat** 

230V meter

Switch



## **MAINTENANCE - SERVICING**













Code 505935

Ignition push-button

Code ELE0018

Green light

Code 173642

Pressure switch

Code 07399 A HONEY WELL control

> Code 177136

box

Level probe

Code 02655 A













Code 09099 A

Red light

Code 173639

Electric control knob

Code 501146

Burner

Code 506541

Gas valve

Code 506222

Water solenoid valve

Code 05405 A













Ref. 02104 A

Amber light

Code 173640

Pressure gauge

Code 506627

Ignition spark plug kit

Code 175188

Drain tap ø40-49

Code 03917 A Level controller

> Code 02681 A



# **AUTHENTIC COOKING EQUIPMENT**

# **USER MANUAL**



# GAS-POWERED WATER-JACKETED BOILING PAN – 150 LITRES

Description	Code
PRO900-G1-MF-150-BME	V03199





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This instruction is applicable to equipment with the code and description shown in the table below.

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PRO900-GI-MF-I50-BME	V03199

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CW/HW mixed water tap ø 15x21 - Movable spout: 180°	V01651
Cut-out for water tap	V01292



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### How WEEE is disposed of:

For any request for collection, contact:

www.e-dechet.com

**→** +33 (0) I 30 57 79 I4.

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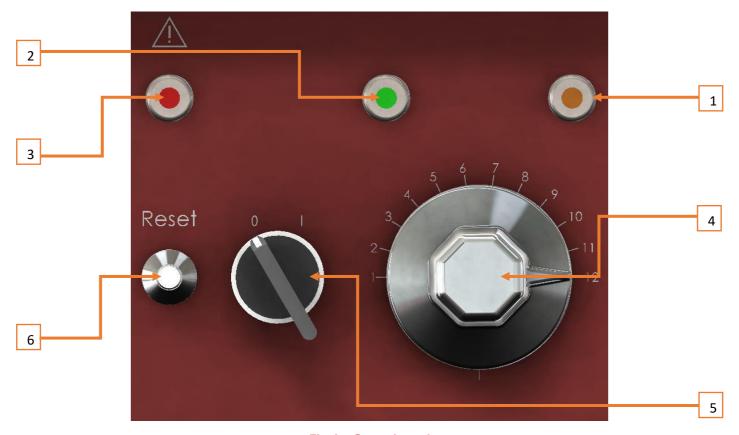


Fig. I - Control panel

ltem	Description	Item	Description
	Heating indicator light	4	Energy meter
2	Burner ignition indicator light	5	On/Off switch
3	'Gas valve shut-off' fault warning light	6	Gas valve reset button





### 3.1 WARNINGS



The boiling pan should not be used for deep frying (Standard EN 203-2-8).

Any abnormal use of this appliance could have consequences on its operation, but also on the safety of property and persons.

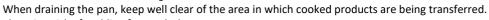
In such a case, Charvet cannot be held responsible.



WARNING

 $\label{problem} \mbox{Prolonged use of the pan when empty and without supervision may damage the appliance.}$ 

When opening the lid during 'wet' cooking, be careful of steam escaping as you pass your arm over the pan because there is a risk of burning.



There is a risk of scalding from splashes.

The walls of the pan, the lid and the drain tap body may be very hot after intense or prolonged use. Always hold the drain tap and the lid using the handles provided.

### 3.2 <u>USE</u>

- Fill the pan (between min. and max. levels, see fig. opposite).
- Move the switch to position I.
- Turn the power selector to the desired temperature.
- The green indicator light comes on, indicating that the burner is in operation.
- The burner starts to heat the pan, the amber light indicates that heating is in progress.
- When the desired power is reached, the amber light goes off.
- After cooking, empty the contents of the pan (liquids can be collected from the tap on the front of the appliance, and solids from above)
- Switch off the appliance (switch to 0).
- At the end of the day, shut off the gas valve and the electric power supply.

# (MAX)

### 3.3 **SWITCHING OFF**

Put the control knob/s and control components into the 'Off' or '0' position. At the end of the day, shut off the electric power supply.



## **CLEANING - MAINTENANCE**

### 4.I WARNINGS



### **INFORMATION**

For best results, have your equipment serviced and cleaned regularly by a qualified installer. Contact the installer to replace any faulty electric control components before further use.

The manufacturer and the installer cannot be held liable if the user does not make a request for them to intervene in case of malfunction.

Some parts of this appliance are factory-sealed by the manufacturer In the event of a malfunction, call a qualified installer.



CAUTION

Before any cleaning or maintenance work:

- Ensure that the appliance's gas supply has been cut off
- Ensure that the appliance's electricity supply has been cut off
- Ensure that the surfaces or parts you are working on are at room temperature The

appliance must not be cleaned using water jets under any circumstances

### 4.2 CLEANING THE OUTER SURFACES

- Switch off the appliance. After each service and before each cleaning operation, we strongly advise you to disconnect the appliance from the mains.
- Wash with a sponge in soapy water (or any other neutral cleaning product).
- After each cleaning, rub with an oily rag.
- Do not use bleach or any acid, even if heavily diluted.

### 4.3 **CLEANING THE PAN**

This cleaning can be carried out by soaking, washing with water and a dishwasher cleaning product.

When salting foods with coarse salt for dry or semi-wet cooking in the pan, thoroughly rinse the bottom of the pan with plenty of water to remove any remaining salt, thereby avoiding the risk of pitting the stainless steel.

### 4.4 <u>CLEANING THE BURNER</u>

Please call your installer for any work on the burner. You must not clean the burner with water





### 4.5 LIST OF EMERGENCY PARTS



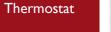












505935

Ref.

Ignition push-button

Code ELE0018

Green light

Code 173642

Pressure switch

Code 07399 A

HONEY WELL control box

> Code 177136

Level probe

Code 02655 A













230V meter

Code 09099 A

Red light

Code 173639

Electric control knob

Code 501146

Burner

Code 506541

Gas valve

Code 506222

Water solenoid valve

Code 05405 A













Switch

Code 02104 A

Amber light

Code 173640

Pressure gauge

Code 506627

Ignition spark plug kit

Code 175188

Drain tap ø40-49

Code 03917 A

Level controller

Code 02681 A