



WATER-JACKETED BOILING PAN AERO GMA 150BMCE / RANA



Description	Code
AERO PRO 900 GMA 150BMCE / RANA	V03242



Installation manual



WATER-JACKETED BOILING PAN AERO GMA 150BMCE / RANA



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'Compliance with French Decree No. 2005-829 of 20 July 2005'

Exclusively for France

In accordance with Article 18 of Decree No. 2005-829 of July 20, 2005 on the disposal of waste electrical and electronic equipment, the Paul CHARVET company takes responsibility for the financing and organisation of the disposal of its waste. As such, the Paul CHARVET company resumes full ownership of the electrical and electronic equipment at the end of its life. 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.

B- How WEEE is disposed of:

The terms and conditions of disposal are covered by the SYNEG/RECY'STEM-PRO agreement, which states that: "In order to fulfil their obligations, the producers of electrical and electronic equipment for large kitchens grouped within the SYNEG, have implemented arrangements for the collection and processing/recycling of WEEE in accordance with the provisions of the decree.

Materials or substances harmful to the environment (such as refrigerants or foams) are extracted or separated. The metal fractions (stainless steel, zinc, copper, etc.) are crushed and transported to refiners for reuse.

Therefore, when you need to have electrical equipment collected by a SYNEG professional kitchen equipment manufacturer, you must contact RECYS'TEM-PRO, the operator chosen for the management of WEEE

- ➔ at this telephone number: 01 45 01 71 43.
- ➔ or at the following e-mail address: synegdeee@recystempro.com

You will then be sent a collection request sheet which will contain the following elements:

- name of the producer of the equipment
- type of equipment
- estimated weight
- place of collection
- name and contact details of the installer
- invoicing address

After verification with the producer and obtaining its agreement, RECYS'TEM-PRO will proceed with the collection."





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1 INSTALLATION

1.1 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 should 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.

The user manual must be handed over to the user after installation.

Any intervention or repair on an appliance must be undertaken by a qualified installer.

WARRANTY: The warranty is part of the sale contract. This warranty does not cover any damages due to faulty installation, misuse or inadequate maintenance.

1.2 Handling - Positioning

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 it immediately on the delivery note; notify the carrier by registered mail with acknowledgement of receipt within 48 hours.

1.3 Installation

It is essential to install this appliance under an extractor 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. In case of doubt regarding materials, allow a 20 cm space around your appliance.

Remove all protective plastic wrap from the outer panels.

Install the appliance in its place of use.



- **Fixed appliance:**

Fit the legs (these are delivered in a separate box).

Level the appliance by adjusting the height of the legs to obtain a horizontal working surface height of 900 mm.

- **Mobile appliance:**

The brakes on the castors must be in locked position when the appliance is in position for connection and throughout its use.

The anti-wrench device must be installed

1.4 Data plate



Figure A

Each appliance has a data plate (Figure A)

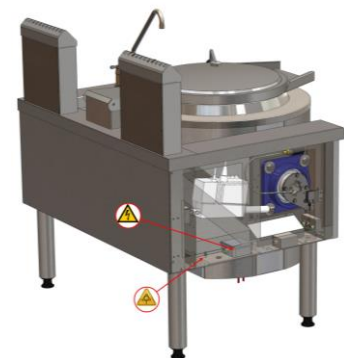
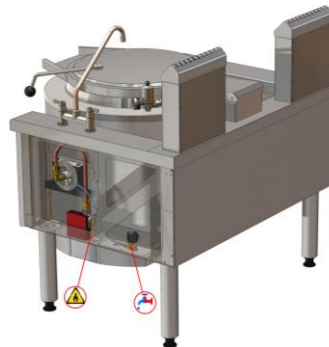


Figure B



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Item 1).

1.5 Mounting the flue

Attach the discharge flue to the top of the appliance and make sure that nothing is clogging the flue (inside/outside).	
Two fixing screws (Figure C Item 4), on the right and the left, can be reached from the top of the flue.	
Remove the screws to lower the retaining tabs (Figure C Item 3) under the flue on the left and right sides.	
Place the flue above its housing (Figure C Item 2), slide the retaining tabs under the top (Figure C Item 5), and reposition the tabs by refitting the screws mentioned above.	
Figure C	

2 GAS CONNECTION

2.1 Checks before connection

Before connecting, check:

- 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 on the label near the gas connection.
- That the new air flow to supply combustion is sufficient (see **Table 1**).

Code	Appliance type	Power (kW)	New air flow required (m ³ /h/kW)
V03242	AERO PRO900-GMA150BMCE / RANA	30	60

Table 1

2.2 Connecting the appliance to the gas supply

The gas connection is on the M ½" pipe at the back of the appliance (Figure B).



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2.3 Checks after connection

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

3 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- 1
Connect the equipotential terminal (Figure B)



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

3.1 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, and the appliance's connections are sufficiently tight,
- That the cable section is compatible with the voltage of the appliance.

3.2 Electrical connection

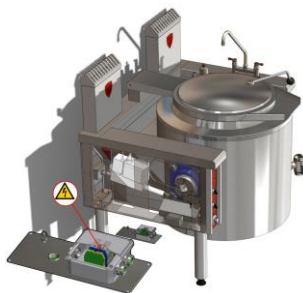


Figure D

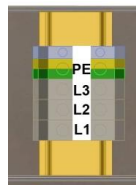


Figure E

Connect the appliance to the electric power supply using the terminal block (Figure D), according to the instructions on the label on the box. (Figure E)

3.3 Checks after connection

After connection, check:

- That the appliance is correctly earthed, (see warnings)
- The insulation of the electrical equipment.
- The tightness of the circuit up to the tap.
- The pressure of the supply to the appliance when in operation (See § 5.2)
- Check flame pattern and colour is correct
- Check the correct operation of the appliance and the safety components.



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4 CONNECTION TO THE WATER SUPPLY

4.1 Connection to the water supply

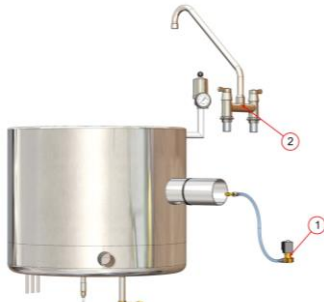


Figure F

Connection of the water supply of the 'M1/2' mixed water tap (Figure F Item 2 hot water and cold water)
Double wall filling connection. 'M1/ 2' (Figure F Item 1)

4.2 Checks after connection

- The watertightness of the water circuit.
- The proper functioning of the water circuit.

5 STARTING UP

Refer to the user manual section on starting up the appliance

6 ADAPTATION TO DIFFERENT TYPES OF GAS



After changing an injector, check the tightness of the gas circuit at the injector/injector holder connection point.

6.1 Changing an injector on the boiling pan

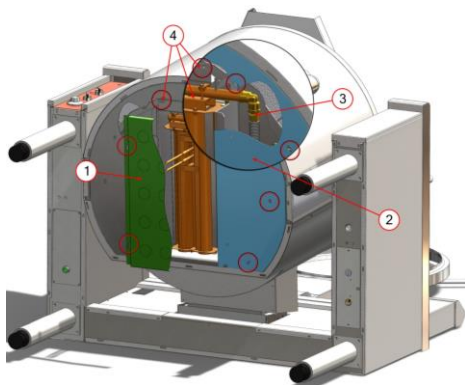


Figure G

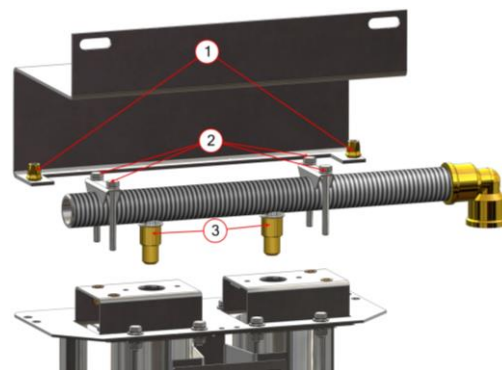


Figure H

- Remove the protective cover from the burner (Figure G Item 1)
- Remove the top cover (Figure G Item 2)
- Remove the burner support (Figure G Item 4)
- Uncouple the connection to the manifold (Figure G Item 3)
- Remove the manifold from the burner support (Figure H Items 1 and 2)
- Replace the injectors concerned (Figure H Item 3. See Table 2)



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6.2 Gas settings tables

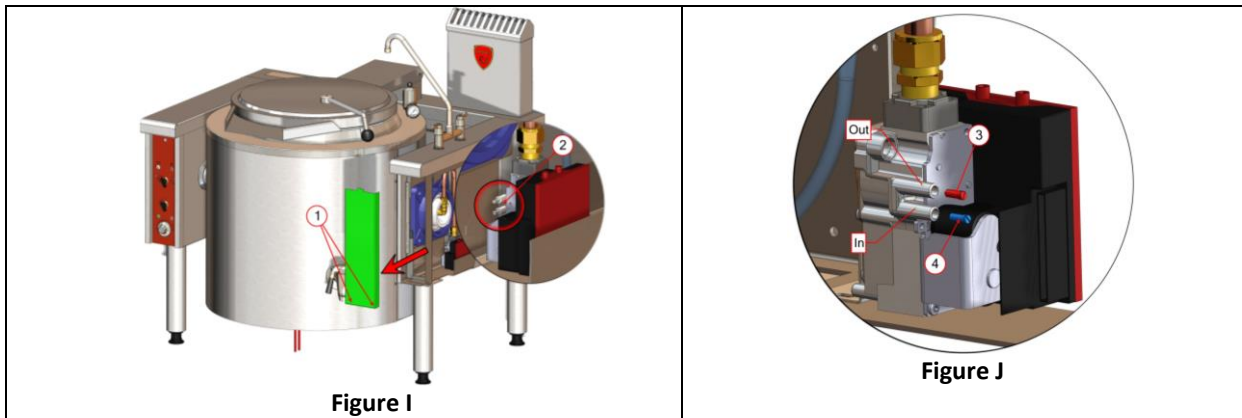
	Gas type under nominal pressure	Marker engraved on the injector	Air adjustment d (mm)	Nominal heat output kW
1	G 110: Pn = 8 mbar			
2	G 120: Pn = 8 mbar			
3	G20: Pn = 20 mbar			
4	G 25: Pn = 25 mbar			
5	G 25: Pn = 20 mbar			
6	G 31: Pn = 37 mbar			
7	G 31: Pn = 50 mbar			

Table 2

6.3 Pressure check



All appliances connected to the same gas mains should be set to maximum output for this check.



- To access the gas valve screws (Figure I Item 2)
- Remove the cover (Figure I Item 2)
- Input pressure check
 - Remove the screw (Figure J Item 4) and connect the pressure gauge to the pressure gauge outlet.
 - Turn on the appliance (at max. output)
 - Check your readings (Table 3)
 - Turn off the appliance, refit the screw.
- Adjusting the output pressure:
 - Remove the screw (Figure J Item 4) and connect the pressure gauge to the pressure gauge outlet.
 - Turn on the appliance (at max. output)
 - Check your readings (Table 3). Stop the appliance, retighten the screw.

Rated power	Regulation input pressure	Regulation output pressure
20 mbar	18-20 mbar	17-18 mbar
37 mbar	37 mbar	35-37 mbar

Table 3



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7 MAINTENANCE - SERVICING

7.1 Gas diagrams

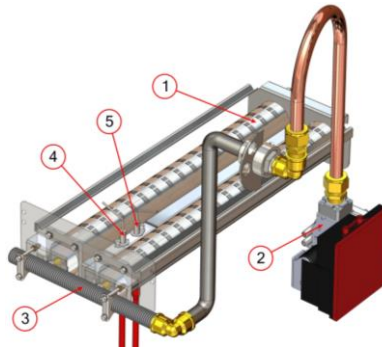


Figure J

Marker	Description and main characteristic	Code
01	Micro-perforated burner	506541
02	Gas valve	506222
03	Boiling pan manifold	175940
04	Ignition spark plug	175188
05	Flame detection spark plug	

7.2 Adjusting the lid.

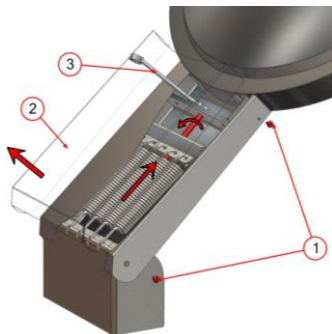
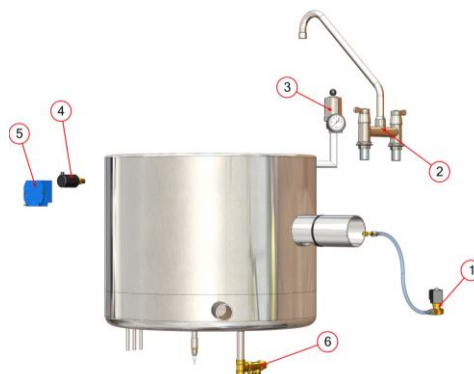


Figure L

Remove the cover (Figure L Items 1 and 2)
The hinge is adjusted by tightening or loosening the screw 3 (Figure L).

7.3 Diagram of the water supply



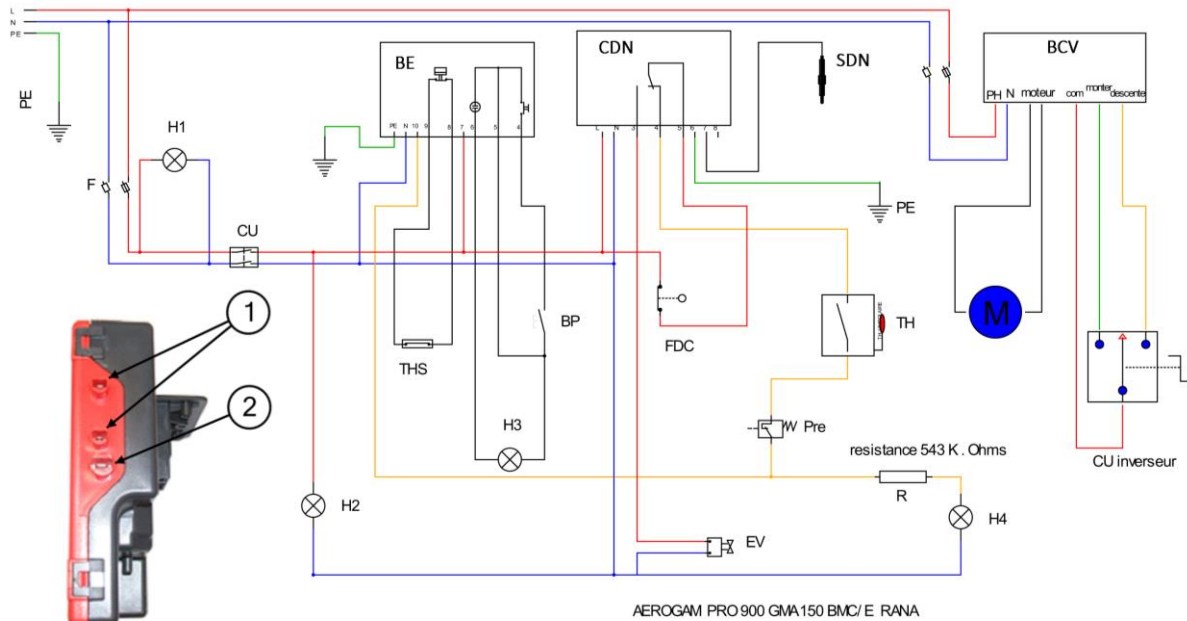
Item	Description	Code	Item	Description	Item
1	Water solenoid valve (1/4)	06552 A	4	Pressure switch	07399 A
2	Mixed water tap	506389	5	Level controller	02681 A
3	Pressure gauge	506249	6	Emission control valve FF (1/2)	03935 A



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7.4 Wiring diagram Aero PRO 900 GMA 150 BMCE /RANA



- (1) Ignition probe connection.
- (2) Ionisation connection.

Item	Description	Code	Item	Description	Item
L	Viking terminal 10 mm ²	02468 A	TH	Thermostat 30°-110°	505935
N	Viking terminal 10 mm ² blue	07690 A	R	Heating element	506632
PE	Viking terminal 10 mm ² green/yellow	03567 A	THS	Safety thermostat 155°	505992
H1	Network voltage detector white light	173641	F	5A fuse	03413 A
H2	Green light	173642	PRE	Pressure switch	07399 A
H3	Red light (Error)	173639	BE	Electronic ignition control box	505402
H4	Amber light	173640	PF	Fuse holder	02726 A
BP	Ignition push-button	ELE0018	PFN	Neutral fuse holder	500238
CU	On/Off switch	02104 A	CU inv	Tilting/lifting switch	08968 A
CDN	Level controller	02681 A	FDC	Limit switch	505852
SDN	Level probe	02655 A	M	Electric jack	08785 A
BCV	Jack control box	08786 A			

7.5 Basic spare parts

Code	Description	Code	Description	Code	Description
173640		175188		02104 A	
173639		506222		506541	
	Amber light 230V		Ignition spark plug		Switch
	Red light 230V		Gas valve		Pro 700 burner



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173642		505402		501146	
Green light 230V		Electric ignition control box		Electric control knob	
173641		03935 A		ELE0018	
White light		Anti-pollution valve FF		Ignition push-button	
506249		07399 A		03917 A	
Pressure gauge		Pressure switch		Drain tap	

Code	Description	Code	Description	Code	Description
505992		505935		02681 A	
Safety thermostat 155°		Thermostat 30°-110°C		Level controller	
500238		03413 A		506632	
Neutral fuse holder		5A fuse		Heating element	
02726 A		06552 A		09140 A	
Fuse holder		2-way solenoid valve 1/4		Tilt bearing	
505852		08968 A		06424 A	
Limit switch		Tilting switch		Bearing for shaft	
08785 A		08786 A			
Electric jack		Jack control box			



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User manual



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You will then be sent a collection request sheet which will contain the following elements:

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WATER-JACKETED BOILING PAN

AERO GMA 150BMCE / RANA



1 INTRODUCTION

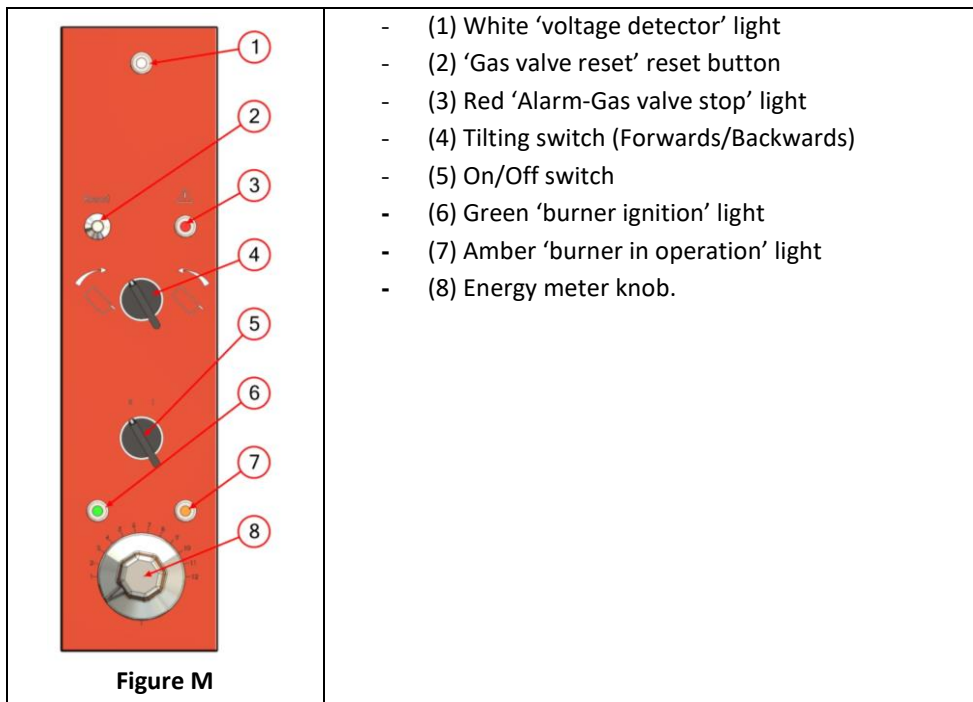


Our appliances are intended for professional use and should be used by qualified personnel.

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

WARRANTY: The warranty is part of the sale contract. For any work to be carried out under the warranty, please contact an authorised dealer. This warranty does not cover any damages due to faulty installation, misuse or inadequate maintenance.

2 CONTROL PANEL



3 BEFORE STARTING UP FOR THE FIRST TIME

- Prior to starting up for the first time, it is advisable to clean the appliance in order to eliminate all dust or impurities that have accumulated during storage.
- Put warm water in the pan (1 to 2 cm), with a cleaning agent added.
- Pass a sponge over the walls and the bottom of the pan to remove any remaining particles.
- Drain the pan by opening the drain tap on the front, rinse thoroughly.
- Remove all protective plastic wrapping from the stainless steel parts.
- Ensure that the control component is functional.
- Rinse the bottom of the pan thoroughly.



The first time the appliance is turned on, the gas valve may show the red 'Error' indicator light (Figure M Item 3), reset the valve by pressing the 'RESET' button (Figure M Item 2)

CAUTION: ALL 'ERRORS' must be analysed before resetting



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4 STARTING UP

4.1 Warnings



The boiling pan must not be used for deep frying. (Standard EN 203-2-8)
Any abnormal use of the appliance could have consequences on its operation or on the safety of property and persons.
We cannot be held liable.



Prolonged use of the pan when empty and without supervision may damage the appliance.
Remove any objects from the pan.



Caution:

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.

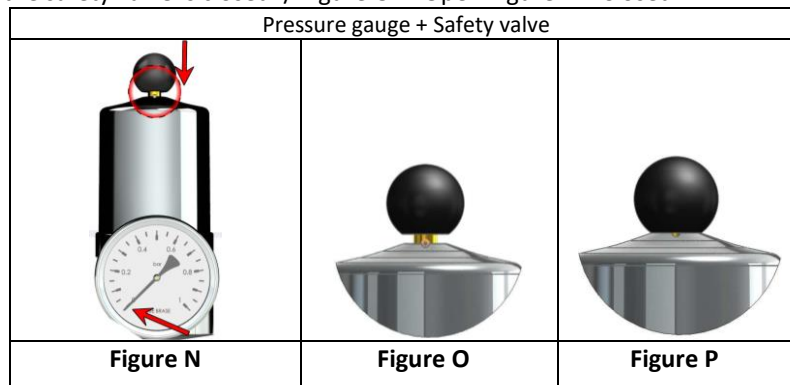
When emptying:

- *Keep away from the area where cooked products are to be poured, there is a risk of burning due to splashes.*

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

4.2 Heating activation

Warning: When the thermostat is at max. position, the pressure at the pressure gauge does not increase, (Figure N). Make sure that the safety valve is closed. / Figure O = Open Figure P = Closed



4.2.1 Water-jacketed boiling pan

- With the appliance switched on; white light on (See Figure M Item 2)
- Position the switch (Figure M Item 1) to I
- The amber light (Figure M Item 7) comes on.
- Select a temperature between 30°-110° at the thermostat. (Item 6)
- When the water in the double wall has reached boiling temperature, the gauge needle (Figure N) starts to rise.
- The green light (Figure M, Item 5) is lit until the setpoint temperature has been reached or the burner is cut off due to detection of maximum pressure at the pressure switch.



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In case a burner unexpectedly goes out or its ignition fails, the red light (Figure M Item 3) comes on. A reset can be performed by pressing the Reset button (Figure M Item 2)

5 SWITCHING OFF

Move the knob to position '0'

At the end of the day, shut off the gas valve and the electric power supply.

6 MAINTENANCE

6.1 Warnings



For best results, have your equipment serviced and cleaned regularly by a qualified installer.

Contact the supplier 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 repairs due to malfunctions



Caution: Some parts are factory-sealed by the manufacturer. In case of fault, call a qualified installer.

6.2 Cleaning



This appliance must not be cleaned by means of water spray or water under pressure. Check that the appliance is disconnected at the mains.

Wait until the elements near the burners have cooled down.

6.2.1 Cleaning 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 in soapy water (or any other neutral cleaning product).
- After each cleaning, rub with an oily rag.
- Do not use bleach or any acidic product, even if heavily diluted.

6.2.2 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.

6.2.3 Burner cleaning

If burner cleaning becomes necessary, contact your installer.

Caution: you must not clean the burner with water.



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7 BASIC EMERGENCY SPARE PARTS



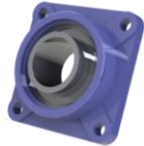





Code	Description	Code	Description	Code	Description
173640		175188		02104 A	
Amber light 230V		Ignition spark plug		Switch	
173639		506222		506541	
Red light 230V		Gas valve		Pro 700 burner	
173642		505402		501146	
Green light 230V		Electric ignition control box		Electric control knob	
173641		03935 A		ELE0018	
White light		Anti-pollution valve FF		Ignition push-button	
506249		07399 A		03917 A	
Pressure gauge		Pressure switch		Drain tap	

Code	Description	Code	Description	Code	Description
505992		505935		02681 A	
Safety thermostat 155°		Thermostat 30°-110°C		Level controller	
500238		03413 A		506632	
Neutral fuse holder		5A fuse		Heating element	



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02726 A		06552 A		09140 A	
Fuse holder		2-way solenoid valve 1/4		Tilt bearing	
505852		08968 A		06424 A	
Limit switch		Tilting switch		Bearing for shaft	
08785 A		08786 A			
Electric jack		Jack control box			