



PRO900

AUTHENTIC KITCHEN EQUIPMENT

DIRECT HEATING BOILING PAN

INSTALLATION MANUAL



INSTALLATION MANUAL
EN-PRO900-G1-MF-150-CD-C-REV A
First release by ECE on 16/04/19
Last revision by ECE on 18/04/19

APPLIES TO:

V03276				

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REVISION HISTORY

Revision number	Author	Revision date	Detail
A	ECE	16/04/2019	First release



INTRODUCTION

1. FOREWORD

We would like to thank you for choosing CHARVET for your kitchen. Our equipment are designed and made in France, by our team, focused on five main objectives: robustness, performance, hygiene, ergonomics, and safety.

If, despite our commitment and efforts, you encounter a problem with one of our products, our after-sales service is at your disposal.

2. CONTACTS

For any information, or commercial request:

✉ info@charvet.fr

☎ +33 (0) 4 76 06 64 22

3. WARRANTY



INFORMATION

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.

Please read this manual carefully before installing this equipment.

4. RESTRICTIONS OF USE



INFORMATION

This appliance must be used by qualified people only.

Upon installation, the installer must teach the user how to operate the appliance and give him a copy of the USER MANUAL.

CHARVET company reminds the installer and the final user that its appliances are not designed to be used by people with physical, sensory or intellectual reduced capacities unless they are under surveillance and responsibility of a qualified person.

5. DISPOSAL OF THE EQUIPMENT



INFORMATION

The packaging of this equipment shall be treated and recycled according to the relevant regulation of the installation country.

At the end of its life, this equipment shall be eliminated and recycled according to the relevant regulation of the installation country.

INSTALLATION

1. GENERAL

The appliance must be installed by a qualified installer. The installer will install the appliance in compliance with the regulations and standards in force in the installation country, with the help of this manual.

During the installation, a particular attention must be paid to the local fire prevention regulation of the premises where the appliance is to be installed.

2. HANDLING

Please leave the appliance on its wooden pallet during the handling process. The pallet should be removed as soon as the appliance is placed at its final location.

Unpack and check the appliance for damage upon receipt.



CAUTION

If any damage occurred during the shipment :

If there is any damage on the appliance, a claim must be sent to the carrier within 24 hours by registered post. You should include all reference / order numbers and include a copy of the delivery note.

3. INSTALLATION

The appliance must be placed under a working and suitable ventilation hood. If the appliance will 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 it is not the case, they must be protected with an appropriate, fireproof and insulating material. In case of doubt about fireproof properties of surrounding material, please install the appliance at 20 centimeters from the wall at least.

4. SPECIAL PRECAUTION

The appliance must be levelled, and mounted on its feet before any use of it. To adjust the level of the appliance, it is possible to adjust the height of each foot individually.

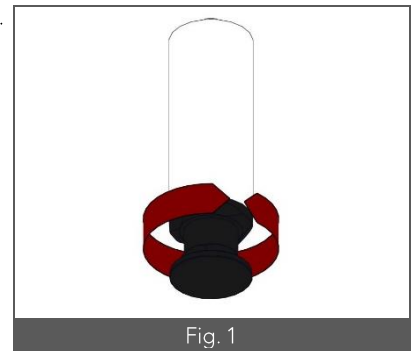


Fig. 1

5. MOUNTING THE FLUE (GAS POWERED APPLIANCES)

Our appliance are A-type. They must not be connected to an exhaust duct. This characteristic implies to mount a flue on the appliance. To assemble it with the appliance, please proceed as follows :

- Put the flue on its location.
- Insert the 2 hooks at the bottom of the flue under the top of the appliance.
- Screw the 2 screws located to each side of the flue to fix it. (They can be reached from the top of the flue, through the holes on the flue's top, as shown beside).

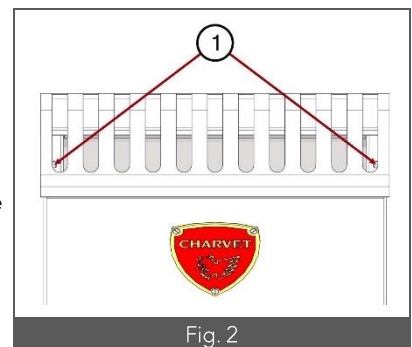


Fig. 2

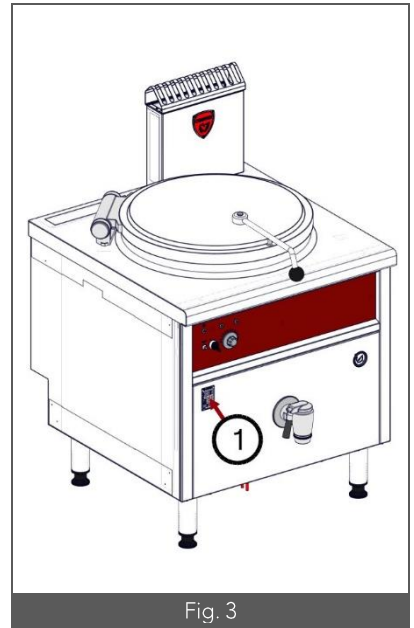


CAUTION

It is mandatory to mount genuine flues (The ones that have been delivered with the appliance). Otherwise, the fastening system of the flue allows a certain deflection. Consequently it is advisable to check that the flue is correctly aligned with the burnt gas exhaust duct of the appliance.

6. DATA PLATE

The appliance is equipped with a data plate. It is located on the front panel of the boiling pan, as shown on the picture beside.



POWER CONNECTION



CAUTION

Instructions dedicated to power connection of the appliance :

- Do not intervene on live wires.
- The appliance must be earthed.
- Use normalized cable for power connection (245 IEC 57 or 245 IEC 66 or any type of cable with similar characteristics).
- Make sure the electric circuit of the user is equipped with an all-pole circuit breaker with a cross section that is in compliance with EN 60335-1 European Standard.
- The cable section must be 1.5 mm².
- In any damage happens to the cable, it is mandatory to replace it. Please contact a qualified person if you are not.

1. CHECKS BEFORE CONNECTION

Before connecting the appliance :

- Look for the position of the electric terminal box, at the back of the appliance and equipotential bonding pin (As shown on the picture beside).
- Check that the electric line to be connected to the appliance is not live during the connection process.
- Make sure that the network voltage is compatible with the power and voltage required by the appliance.

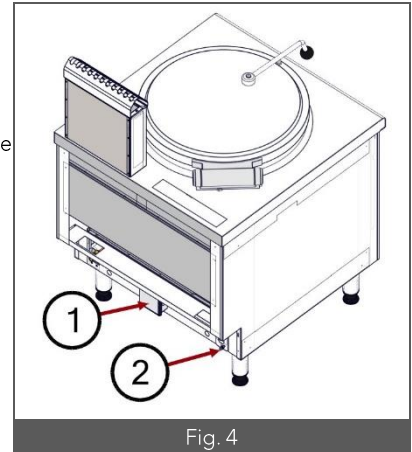


Fig. 4

2. POWER CONNECTION

- Open the terminal box (The inside should be as shown beside).
- Connect the mains to the appliance's circuit using the terminal box. The cable shall pass through cable gland.
- Close the terminal box.

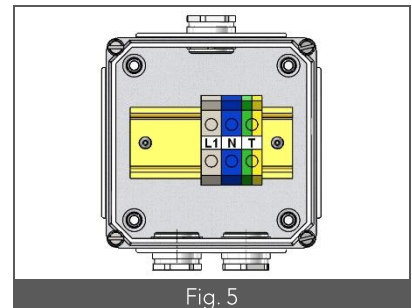


Fig. 5

Equipotential bonding :

The appliance must be included in an equipotential bonded system whose reliability should be checked in accordance with local rules.

The location of the equipotential bonding terminal is marked with the standardized symbol (CEI60417-502) as shown beside.

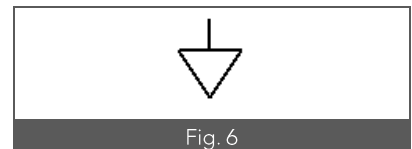


Fig. 6

3. AFTER CONNECTION

After connection, it is suitable to check cable tightening and that the system is correctly earthed.

GAS CONNECTION



CAUTION

Instructions dedicated to gas connection :

- The appliance must be installed in a room with adequate ventilation, equipped with an air extraction system, in a compliance with the regulations and standards in force in the country of the installation, and with the instruction contained in this manual.
- This appliance is A-type. Consequently, the appliance must not be connected to a burnt gas exhaust duct.
- Beware to the fresh air required (Unit is m³/h) that must be at least $2 \times P_n$ (Nominal Power – Unit is kW).
- Install a shut off valve between the appliance and the installation output pipe. This valve must be accessible anytime.

1. CHECKS BEFORE CONNECTION

Before connection:

- Check that the mains are free of obstructions and clean.
- Check that the gas supply pipe is correctly sized in order to avoid pressure drops, and that the diameter is defined according to gas pressure, length, number of elbows, and total unit capacity.
- Check that the appliance is set for the type of gas supplied (Nature/Pressure): Please refer to the label next to the gas coupling.
- Check that the fresh air flow is sufficient for the appliance (See table below).

Appliance code	Appliance type	Power	Fresh air flow rate (In m ³ /h)
V03276	PRO900-G1-MF-150-CD-C	22	44

Fig. 7

2. GAS CONNECTION

Connect the appliance to the gas network, using the threaded coupling M1/2" located at the back of the appliance (See picture beside).

Remark: It is possible to use a flexible for gas connection as long as it is approved in the installation country and suitable for the gas type used. Its length should be less than 1.50 meters.

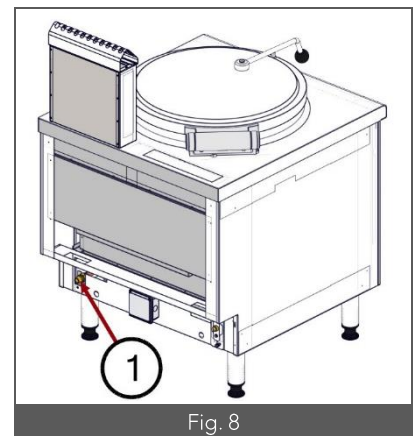


Fig. 8

3. CHECKS AFTER CONNECTION

After connection:

- Check that the gas circuit is airtight to the valve.
- Check that the gas pressure is correct when every appliances connected to the same gas line are working together.
- Check the flame aspect (Color, height...).
- Check the appliance is working properly.

WATER CONNECTION

If the appliance is equipped with a tap for cold water or both cold and hot water, the connection must be made through the dedicated connection at the back of the appliance. Their precise location are as shown on the connection scheme of the appliance.

FIRST USE

Once the installation is done, please remove all the plastic protective films. Then, try each function of the appliance (Please refer to the "Normal use" paragraph of the user manual for more detailed instructions).

If the tryouts are satisfying, please proceed to a complete cleaning of the appliance, in accordance with the instruction given in the "Cleaning & servicing" paragraph of the user manual for more detailed instructions).

At the end of the installation, please provide a copy of the user manual to the final user.



SETTINGS & MAINTENANCE: GAS FUNCTIONS



AVERTISSEMENT

Safety rules concerning gas appliance settings:

- It is highly recommended to interrupt gas supply from the appliance if a maintenance operation is required on a part of the gas circuit (Use the gas gate valve). This rule does not apply if the operation requires the presence of gas (Check of the gas pressure for example).
- Although our equipment are preset according to the characteristics of the gas networks of the place of installation (Gas type, pressure) it may be necessary to adjust the settings of the appliance for proper operation.
- During the gas pressure check, please proceed to the measurement on the gas ramp instead of the gas taps (This rule applies to manually operated taps only).

1. GAS PRESSURE CHECK

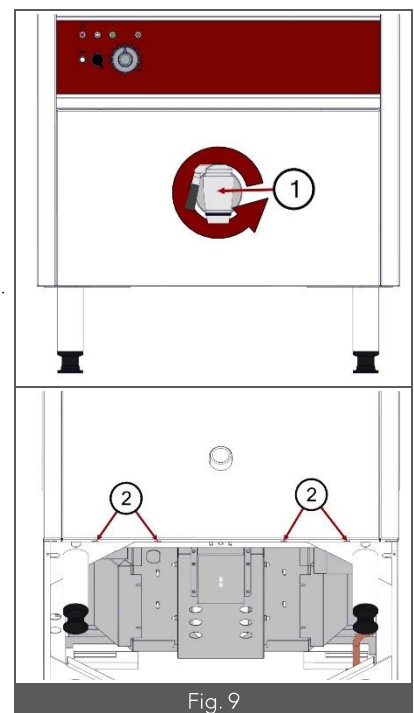
Gas pressure check must be performed once the installation is complete. Indeed, a too low gas pressure may result in bad performances of the appliance.

In case of malfunction of the appliance, our after sales service may ask you for a gas pressure measurement. The following paragraphs describe how to perform a correct measurement of the gas pressure.

1.1. Removing the front panel

To remove the front panel, please proceed as follows :

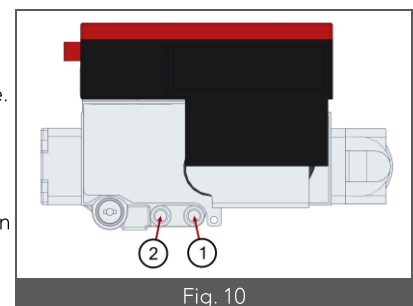
- Remove the drain valve by unscrewing it (Fig. 9 – N° 1). Remove the trim behind.
- Finally, remove the 4 screws accessible from below the panel (as shown on Fig. 9 – N° 2), the front panel can be detached from the appliance.
- At this point, you can access to the gas valve and its pressure plug (Please see next paragraph for more details). You can also access to the burner, see "Combustion settings" among the following paragraphs, for more details.



1.2. Pressure plug location & measurement

Once the front panel has been removed, you can access the gas valve directly. The paragraph hereafter describes the gas pressure measurement process :

- Remove the screw on the input pressure measurement hole. (Fig. 10 – N° 1), plug the manometer into the hole then measure the input pressure value. This one should be around the value granted by the gas network.
- Remove the screw on the output pressure measurement hole. (Fig. 10 – N° 2), plug the manometer into the hole then measure the input pressure value. This one may be lesser than the value granted by the gas network by 1 or 2 mbar. Beyond, you may encounter a performance problem and eventually, the appliance may not work at all.



INFORMATION

The pressure plug can be used as a drain tap for the gas circuit before to operate the appliance.

2.1. Setting table

Gas type – Nominal pressure	Mark on the injector	Air setting	Power
G20-20	250	Max (Fixed).	22
G25-25	250	Max (Fixed).	22
G31-37	170	Max (Fixed).	22
G31-50	155	Max (Fixed).	22
G30-50	150	Max (Fixed).	22

2.2. Injectors replacement

To access the injectors, please proceed as follows :

- Remove the front panel of the appliance (As described in the paragraph 1.1 of this section).
- Remove the gas supply flexible pipe (Fig. 11 – N° 1)

- Unscrew the insulating and deflective plates (Fig. 11 – N° 2 & 3). Then, remove the insulating wool.
- Disconnect the spark plugs from their control box (Fig. 1 – N° 4).

- Unscrew the 2 screws (Fig. 1 – N° 5) that maintain the burner to the appliance's frame.
- Take out the burner from the appliance's frame.

- Unscrew the 4 screws (Fig. 1 – N°6) in order to dissociate the gas ramp from the burner and access the injectors.
- The injectors can be replaced.

- Please, make sure that the jointure between the new injectors and the ramp is airtight.
- To reassemble the appliance. Please repeat the previous steps in reverse.

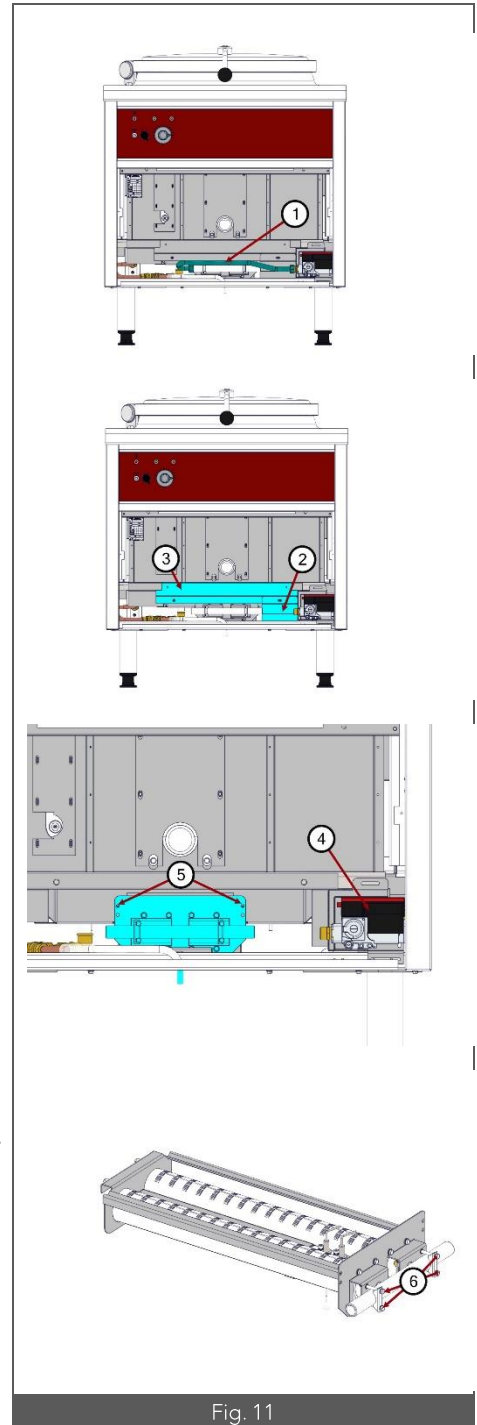


Fig. 11

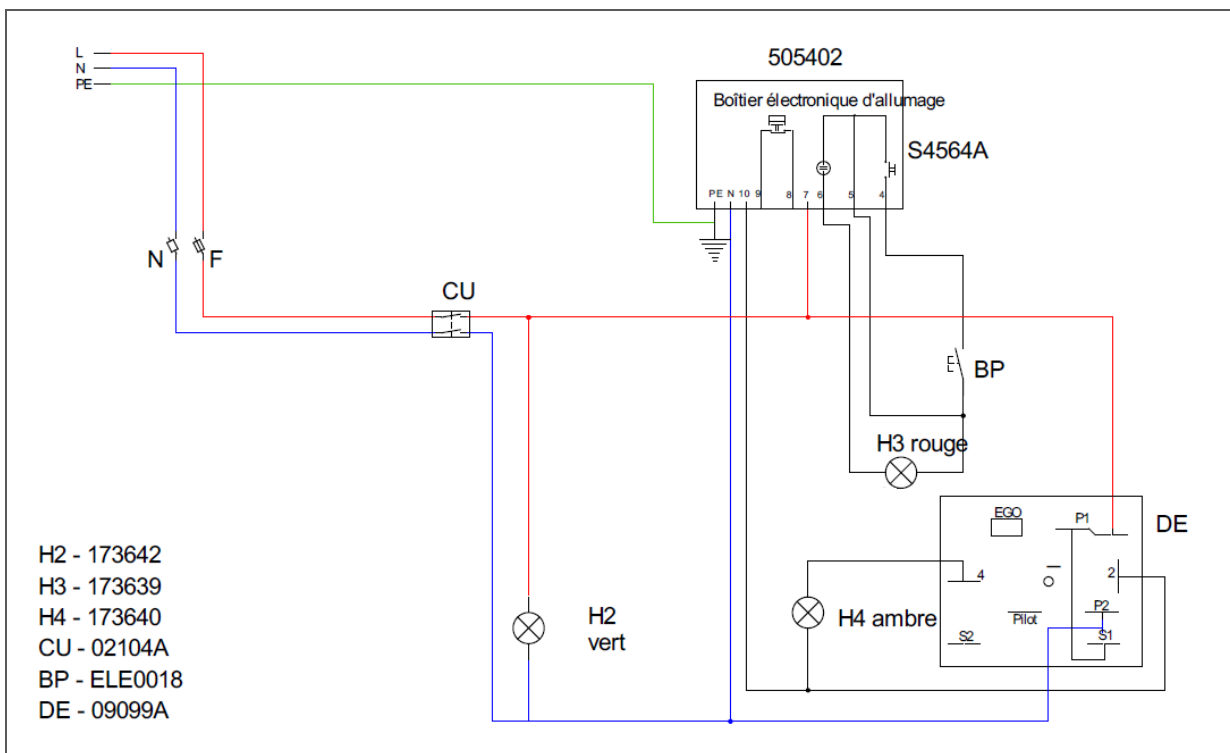


CAUTION

Please pay a particular attention when reassembling the gas ramp to the burner :
The injectors must be in the same axis that the burners.

WIRING & GAS DIAGRAMS

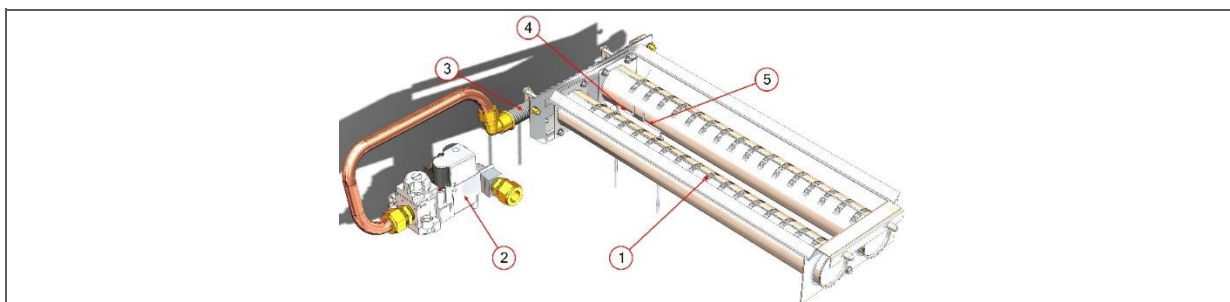
1. WIRING DIAGRAM



Nomenclature

Label	Designation	Label	Designation
H2	Green light	DE	Energy metering
H3	Red light	CU	Main switch
H4	Orange light	BP	Ignition switch

2. GAS DIAGRAM




Nomenclature

Label	Designation	Label	Designation
1	Micro-perforated burner	4	Spark plug
2	Gas valve	5	Flame detection plug
3	Gas ramp	-	

BASIC SPARE PARTS

Code	Name	Picture
505935	Thermostat	
ELE0018	Ignition switch	
09099A	Energy metering	
02104A	Main switch	
173639	230V Red light	
173640	230V Orange light	
173642	230V Green light	

Code	Name	Picture
501146	Knob for energy metering	
03917A	Drain tap	
506222	Gas valve	
177136	Gas control box	
506541	Burner	
175188	Spark plugs kit	



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REVISION HISTORY

Revision number	Author	Revision date	Detail
A	ECE	16/04/2019	First release



INTRODUCTION

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INFORMATION

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INFORMATION

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At the end of its life, this equipment shall be eliminated and recycled according to the relevant regulation of the installation country.

1. WARNINGS

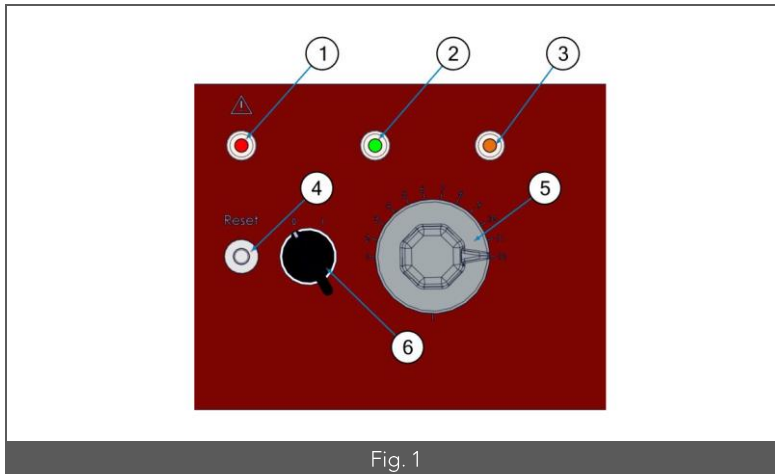


This appliance is designed for professional use. Consequently, it must be used by qualified people according to the instruction contained in this manual. Any abnormal use of the equipment may have consequences on its good operation, but also on people and good safety. This appliance is equipped with many safety parts. In case of malfunction, please disconnect the appliance from its mains and contact a qualified installer for repair work.

- Do not attempt to repair a defective appliance by yourself. In case of malfunction, please isolate the appliance in order to avoid an accident and contact a qualified installer.
- Do not use an appliance if a safety device triggers. Do not attempt to by-pass the safety device(s) of the appliance.
- Do not operate an appliance which is empty or unattended.
- We recommend to have this appliance serviced by a professional once a year.
- Some parts of this appliance are factory sealed. In case of malfunction, please contact an authorized dealer for replacement or repair work.
- This boiling pan should not be used as a fryer (As specified in EN 203-2-8 Std).
- Also, please pay attention to use tank lid's and draining tap handles. Other parts maybe too hot after an intensive usage.

Neither CHARVET, nor installation company may be hold for responsible for deterioration or injuries that may result from insufficient servicing, misuse, or unauthorized modification of the appliance.

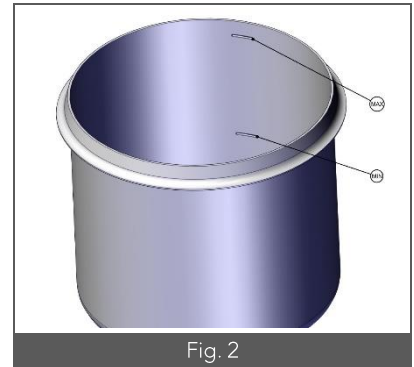
2. CONTROL PANEL



Nomenclature	
Mark.	Name
1	Red light – Gas valve closed
2	Green light – Appliance ON
3	Orange light – Heat up
4	Gas valve reset button
5	Energy metering knob
6	Main switch

3. NORMAL USE

- Fill the tank with food and liquid (The level inside the tank should at least reach the min. marking and do not exceed the max. marking, see Fig. 2).
- Put the main switch (Fig. 1 – N° 6) on "1" position, the green light should
- Rotate the energy metering knob (Fig. 1 – N° 5) to the appropriate value. The orange light (Fig. 1 – N° 3) lights up and the tank starts to heat up.
- As soon as the required power has been reached, the orange light and the burner stop working (Please note that the burner and the orange light will restart automatically if the tank cools too much).
- Once cooking is sufficient, you can remove the food from the tank. Liquids can be evacuated or recovered using the draining tap while solids can be recovered by the top side of the tank.



Case of malfunction: If an error occurs on the burner, the control box will shut off and the red light will light up. If the case happen, please push the reset button to rearm the burner.

4. SHUT OFF THE APPLIANCE

At the end of the day or if the appliance will not be used for a long time, please follow the next steps to shut it off:

- Turn the energy metering knob to "0" position.
- Put the main switch on "0" position.
- Wait that the appliance had cooled down then perform a cleaning as described in the next section: "CLEANING & SERVICING".

CLEANING & SERVICING

1. WARNINGS



AVERTISSEMENT

Before cleaning the appliance, please pay attention to the temperature of the elements you will have to manipulate. If necessary, use an appropriate protection equipment.
If possible, clean this appliance after you have disconnected it from its mains.
This appliance must not be cleaned with water jets or water vapor.
It is forbidden to use bleach or acidic product, even well diluted.

2. CLEANING THE STAINLESS STEEL SURFACES

Clean each stainless steel panel with a sponge and soapy water (Or any other neutral detergent). Rinse thoroughly, then dry each panel with an oily rag in order to preserve stainless steel properties longer.

In case of inlaid dirt, you can use a vegetable abrasive to rub the surface. However, you will need to respect the polishing brush in order to avoid scratch

3. CLEANING THE TANK

- Remove the strainer by pulling on it. The strainer can be cleaned in a dishwasher.
- Clean the tank using a sponge and soapy water (Or any other neutral detergent).
- In case of inlaid dirt, it is possible to use soaking technique to soften the dirt and remove it with a sponge.
- If you cook a salty meal in the tank, it is imperative to rinse thoroughly with clear water. Otherwise, salt may attack the tank surface, leading to marks on tank's surface.

