



PRO800

AUTHENTIC COOKING EQUIPMENT

LOW TEMPERATURE COOKER AND MULTI-PURPOSE BAIN-MARIE

INSTALLATION MANUAL



INSTALLATION MANUAL

FR_PRO800_CUIS-BASS-TEMP BAIN MARIE
MULTIFONCTION-REV. B
Written by JGD on 17/02/20
Revised by JGD on 05/03/20

APPLICABLE TO:

| | | | | |
|--------|--------|--------|--------|--------|
| V03329 | V03372 | V03330 | V03373 | V03331 |
| V03374 | V03332 | V03375 | | |
| | | | | |

CONTENTS

| | |
|---|-----------|
| INTRODUCTION | 1 |
| 1. FOREWORD | 1 |
| 2. USEFUL CONTACT DETAILS | 1 |
| 3. WARRANTY | 1 |
| 4. RESTRICTIONS ON USE | 1 |
| 5. EQUIPMENT DISPOSAL | 1 |
| INSTALLATION | 2 |
| 1. GENERAL POINTS | 2 |
| 2. HANDLING | 2 |
| 3. INSTALLATION | 2 |
| 4. ASSEMBLY AND SPECIAL PRECAUTIONS | 2 |
| 5. DATA PLATE | 2 |
| ELECTRICAL CONNECTION | 3 |
| 1. BEFORE ELECTRICAL CONNECTION | 3 |
| 2. ELECTRICAL CONNECTION | 3 |
| 3. AFTER CONNECTION | 3 |
| STARTING UP | 4 |
| 1. GENERAL POINTS | 4 |
| 2. CONTROL PANEL OF THE LOW TEMPERATURE COOKER | 4 |
| 3. NORMAL USE OF THE LOW TEMPERATURE COOKER | 4 |
| 4. BAIN-MARIE CONTROL PANEL | 5 |
| 5. NORMAL USE OF THE BAIN-MARIE | 5 |
| 6. DRAINING THE TANK | 5 |
| 7. TURNING THE APPLIANCE OFF | 5 |
| ADJUSTMENTS – MAINTENANCE | 6 |
| 1. PERIODIC CHECKS | 6 |
| 2. CONTROL PANEL REMOVAL | 6 |
| 3. DISCONNECTING THE HEAD OF THE LOW TEMPERATURE COOKER | 6 |
| WIRING DIAGRAMS | 7 |
| EXPLODED VIEW | 9 |
| BASIC EMERGENCY SPARE PARTS | 10 |



REVISION HISTORY

| Revision index | Author of the revision | Date of the revision | Nature of the revision |
|----------------|------------------------|----------------------|------------------------|
| B | JGD | 05/03/2020 | Grouping of manuals |
| | | | |
| | | | |



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 should only be used by qualified persons. 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 any request for collection:

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.

Attention must be paid to the local regulations concerning fire prevention.

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.

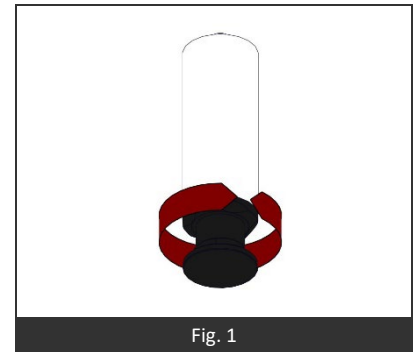


Fig. 1

5. DATA PLATE

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

- **The appliance is mounted in open cabinet or closed cabinet configuration:**
The data plate is underneath the removable bottom of the cabinet.
- **The appliance is mounted in warmer configuration:** As a priority, the data plate is installed on the front of the appliance. It is also possible for it to be on the burner support or the protective casing of the appliance's control panel.
- **The appliance is mounted in (electric or gas) oven configuration:**
The data plate is on the front of the appliance.

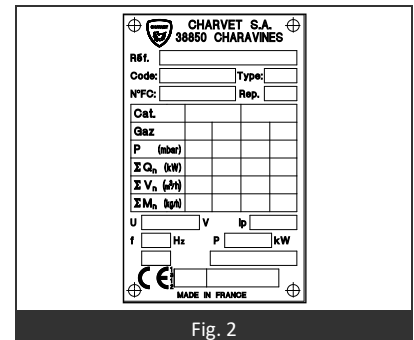


Fig. 2

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.

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 junction box 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.

2. ELECTRICAL CONNECTION

Connect the installation's fixed electrical supply to the appliance's electrical circuit via the junction box.

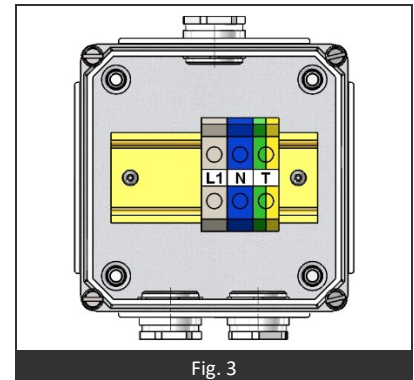


Fig. 3

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).

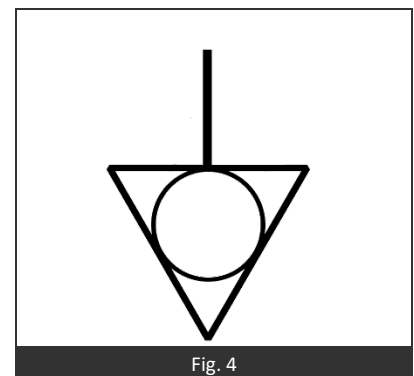


Fig. 4

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.

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 OF THE LOW TEMPERATURE COOKER

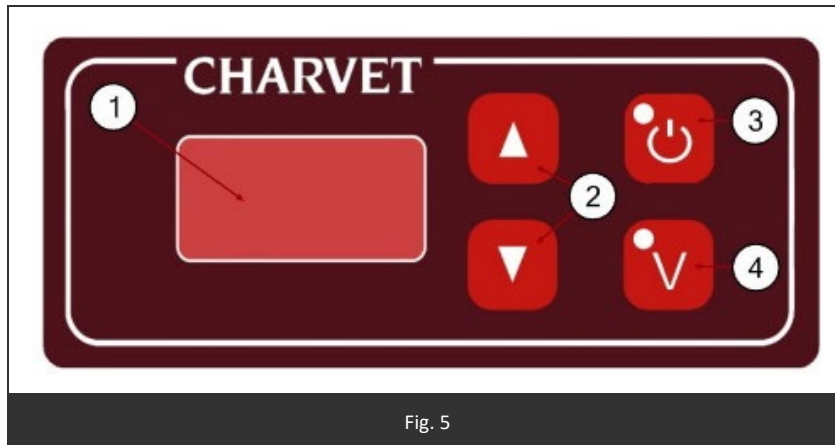


Fig. 5

| Nomenclature | |
|--------------|--|
| Item | Description |
| 1 | Temperature display |
| 2 | Temperature selection |
| 3 | Power button of the low temperature cooker |
| 4 | Power button of the stirring blade |

3. NORMAL USE OF THE LOW TEMPERATURE COOKER

- Turn on the appliance (Fig. 5 Item 3), the green indicator light comes on to confirm that it has been turned on.
- Tank filling is automatically controlled.
- Levelling of the tank is controlled by the level probe.
- Select a heating temperature (Fig. 5 Item 2), the digital display comes on (Fig. 5 Item 1), confirming that heating has begun.
- Press V (Fig. 5 Item 4) to start the stirrer.

4. BAIN-MARIE CONTROL PANEL

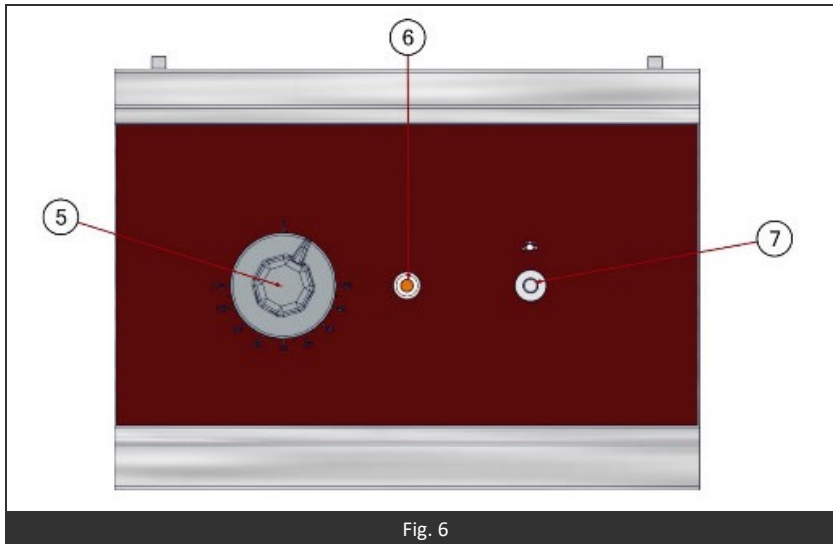


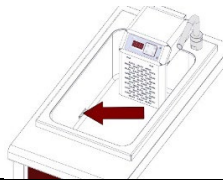
Fig. 6

| Nomenclature | |
|--------------|------------------------------------|
| Item | Description |
| 5 | Bain-marie thermostat |
| 6 | Bain-marie heating indicator light |
| 7 | Push button for filling with water |

5. NORMAL USE OF THE BAIN-MARIE

- Fill the tank using the push button located on the enamelled cover of the appliance (Fig. 6 Item 7) until the minimum level is reached (see image). if necessary, top up with water by pressing the push button again depending on the container used for cooking.
- Place your food in its container above the tank.
- Adjust the bain-marie thermostat (Fig. 6 Item 5) to the desired value. The amber light (Fig. 6 Item 6) comes on, indicating that the water is heating up. Once the desired temperature has been reached, the amber indicator light goes off.

Note: The appliance is not fitted with an overflow device. Be sure to take the depth of the food container into account to avoid any risk of the water overflowing.



6. DRAINING THE TANK

To drain the tank, use the tap on the front (Warmer module), or the ball valve located behind the cabinet door, under the tank (Cabinet module).

7. TURNING THE APPLIANCE OFF

1. At the end of the day, return all control knobs to the '0' position.
2. Disconnect the appliance from the electricity and gas supply.
3. Clean the appliance according to the instructions and recommendations included in the next section.

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.

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.

2. CONTROL PANEL REMOVAL

To remove the control panel, simply unscrew the 2 screws (Fig. 6 Item 1) and pull it towards you.

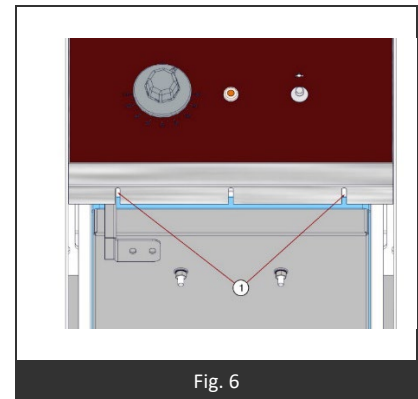


Fig. 6

3. DISCONNECTING THE HEAD OF THE LOW TEMPERATURE COOKER

Switch off the regulator by pressing button 3.

To remove the head of the cooker, simply pull it upwards, disconnecting it from the connector socket.

Note: The removable cover, located behind the head when the latter is plugged in to the connector socket, should be closed as soon as the head is disconnected from the appliance, in order to protect the connector socket.

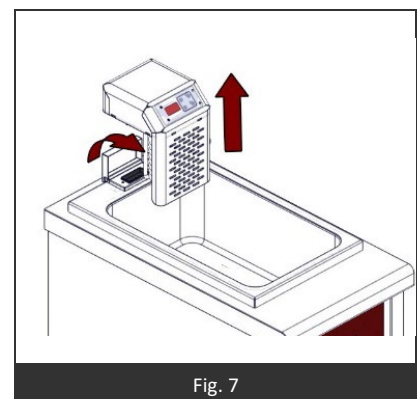


Fig. 7

WIRING DIAGRAMS

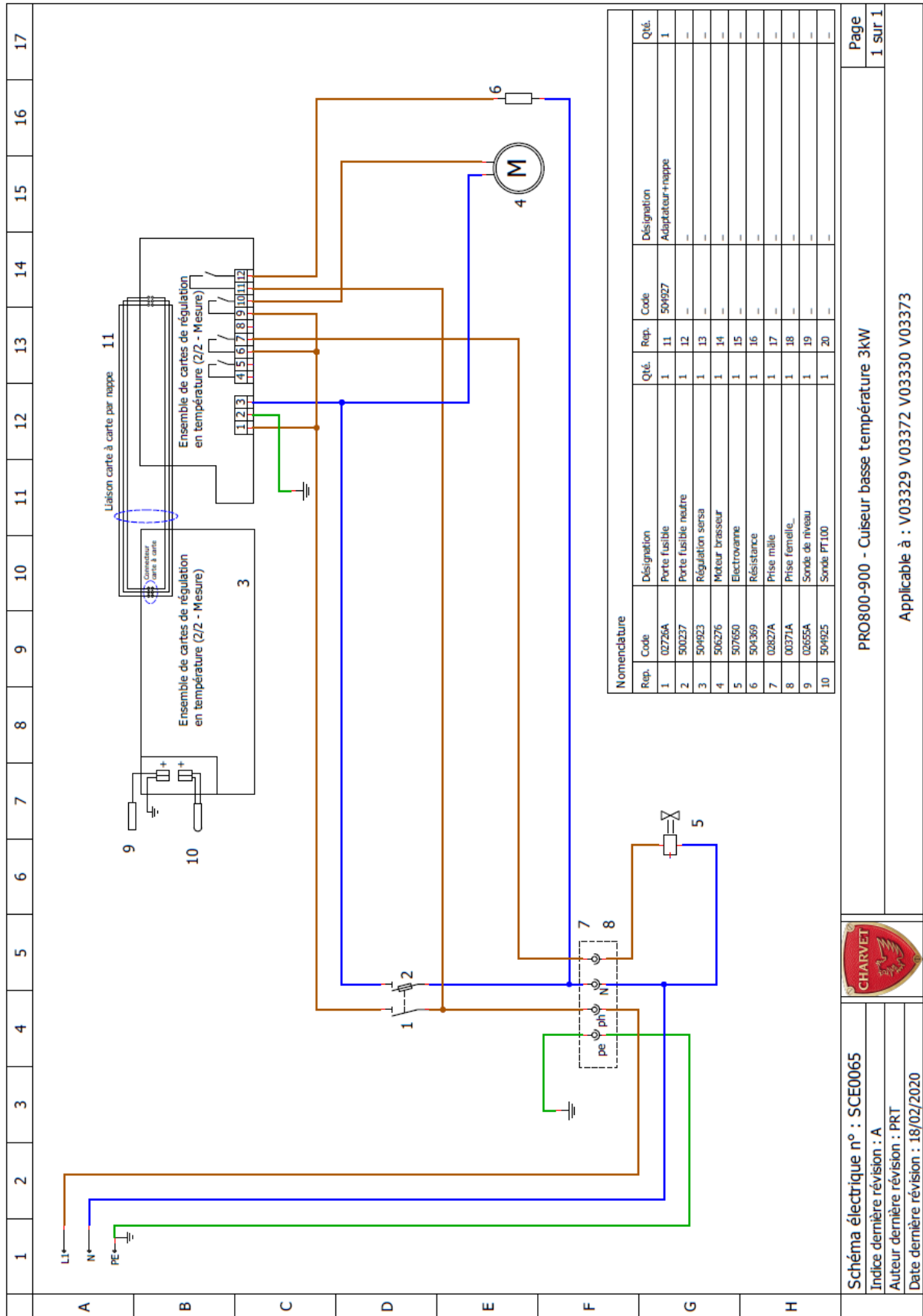
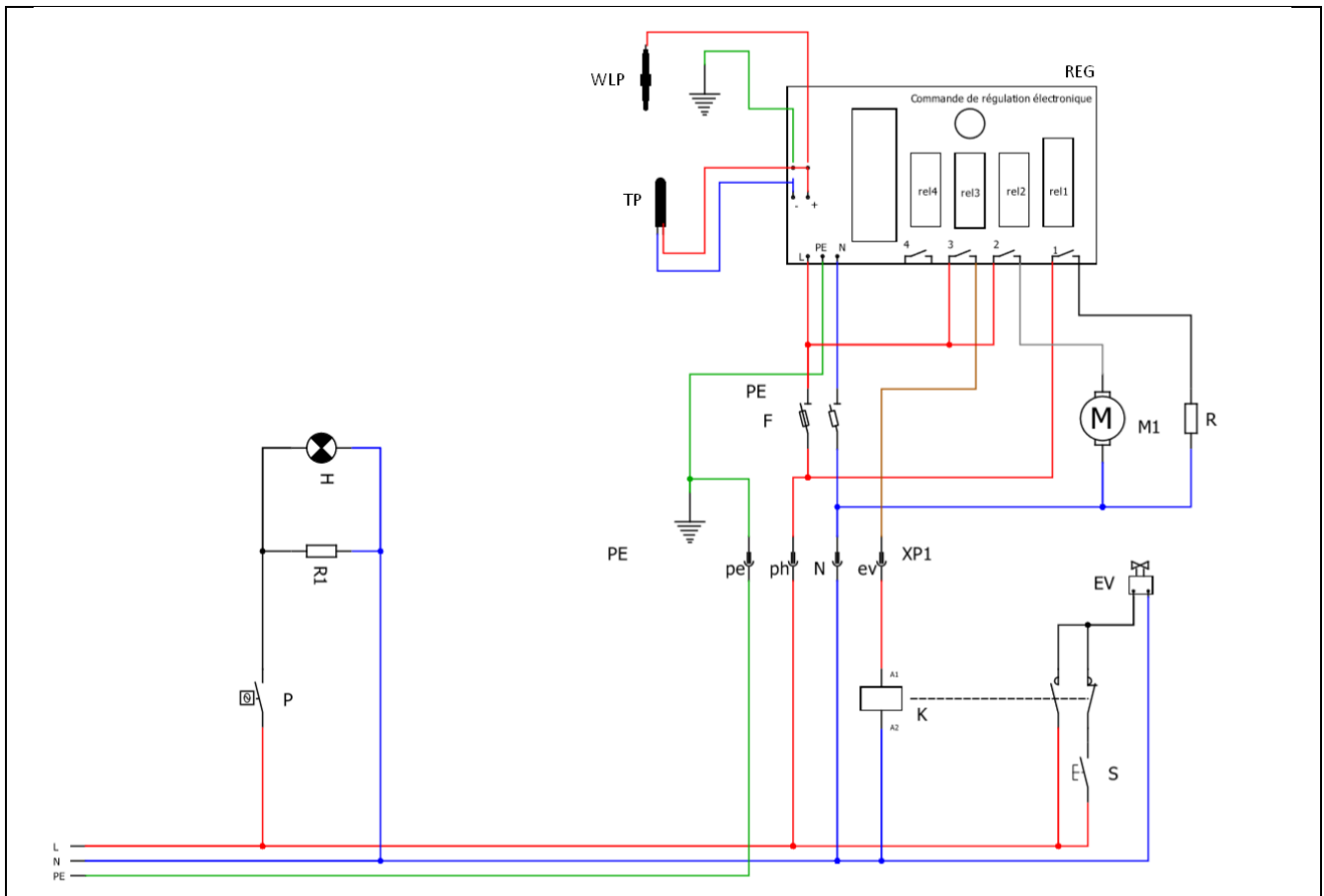


Schéma électrique n° : SCE0065
 Indice dernière révision : A
 Auteur dernière révision : PRT
 Date dernière révision : 18/02/2020

PRO800-900 - Cuisseur basse température 3kW
 Applicable à : V03329 V03372 V03330 V03373

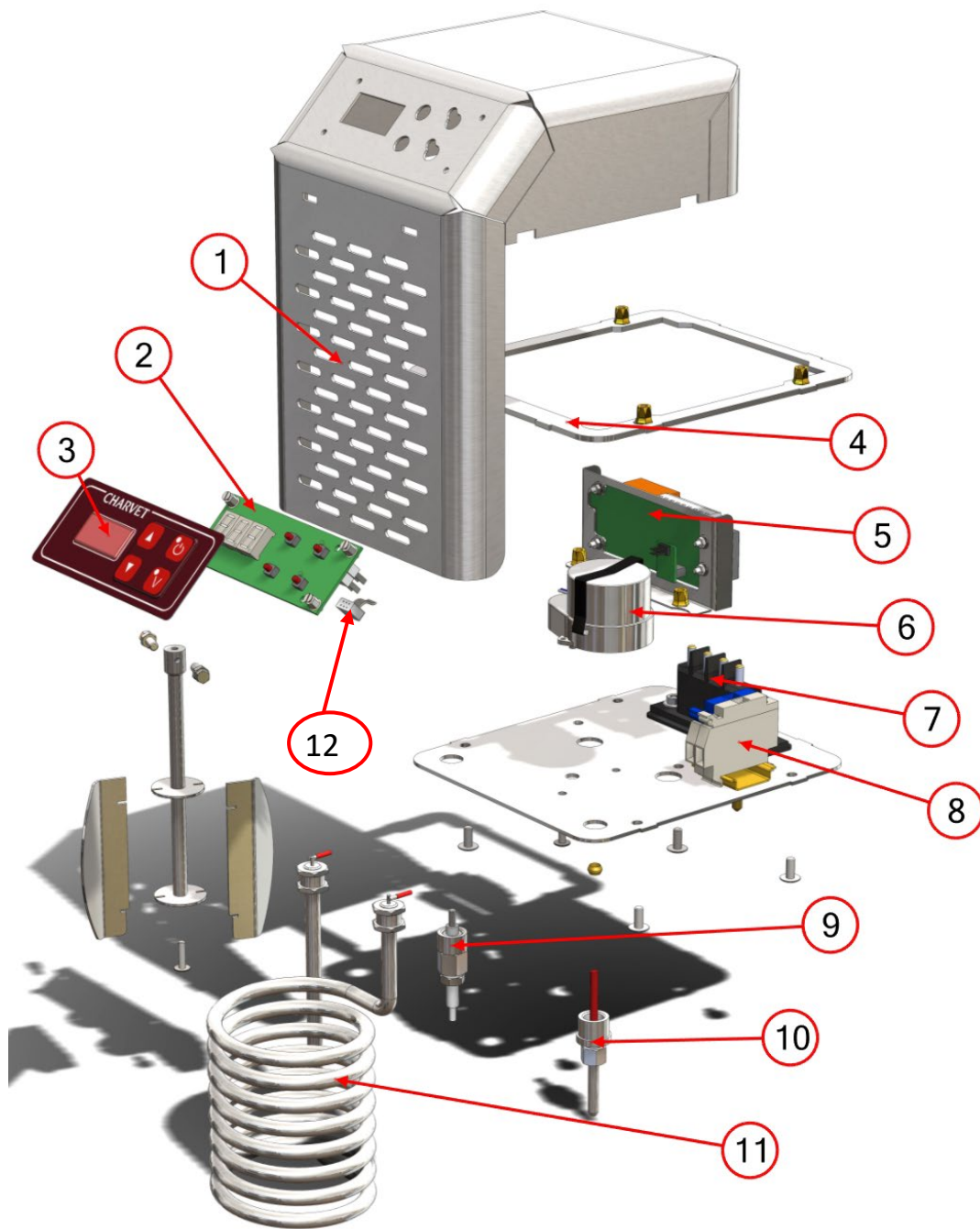
Page
 1 sur 1





| Item No. | Code | Description |
|----------|---------|---|
| P | 01995 A | Thermostat |
| R1 | 06835 A | Bain-marie heating element |
| H | 173640 | Amber indicator light 230V |
| XP1 | F14700 | Full connector (M/F) to connect the Bain-marie to the Low temperature cooking kit |
| K | 08243 A | Finder relay |
| S | ELE0018 | Push button for water inflow |
| EV | 507650 | Solenoid valve |
| TP | 504925 | Temperature probe |
| WLP | 168229 | Water level probe |
| REG | 504923 | SERSA temperature regulator |
| M1 | 506276 | Motor + reducer |
| R | 504369 | Low temperature cooker heating element |





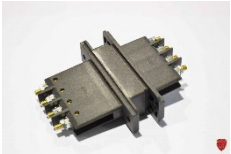










EXPLODED VIEW



| Item | Code | Description |
|------|-------------------|--|
| 1 | 200898 | Cover for Low temperature cooking kit |
| 2 | 504923 | Regulation board for display part |
| 3 | 504977 | Red Lexan |
| 4 | 200989 | Cover attachment frame |
| 5 | 504923 | Regulation board for control part |
| 6 | 506276 | Stirrer motor 230v |
| 7 | F14700 | M/F connector |
| 8 | 500237 02726 A | Grey/blue neutral junction block 4mm2 Fuse holder terminal 5x20 |
| 9 | 168229 | Level probe |
| 10 | 504925 | PT100 probe |
| 11 | 504369 | Heating element 3000w |
| 12 | 504927 | Ribbon cable extension |



BASIC EMERGENCY SPARE PARTS

| Code | Description | Photo | Code | Description | Photo |
|---------|----------------------------|---|---------|------------------------------|---|
| 504925 | Temperature probe |  | 506276 | Motor reducer |  |
| 504923 | Regulation board |  | 504369 | Heating element |  |
| F14700 | M/F connector |  | 504927 | Ribbon cable extension |  |
| 504977 | Red Lexan |  | 168229 | Level probe |  |
| 507650 | Water solenoid valve |  | 03922 A | Drain tap |  |
| 501146 | Electric control knob |  | 504925 | Low temperature cooker probe |  |
| 173640 | Amber indicator light 230v |  | Ele0018 | Push button |  |
| 07358 A | Warmer draining tap |  | 06835 A | Bain-marie heating element |  |



PRO800

AUTHENTIC COOKING EQUIPMENT

CUISEUR BASSE TEMPERATURE AND MULTIPURPOSE BAIN MARIE

USER MANUAL



USER MANUAL

FR_PRO800_CUIS-BASS-TEMP BAIN MARIE
MULTIFONCTION_REV. B
Written by JGD on 17/02/20
Revised by JGD on 05/03/20

APPLICABLE TO:

| | | | | |
|--------|--------|--------|--------|--------|
| V03329 | V03372 | V03330 | V03373 | V03331 |
| V03374 | V03332 | V03375 | | |
| | | | | |
| | | | | |

CONTENTS

INTRODUCTION 1

| | |
|---------------------------|---|
| 1. FOREWORD | 1 |
| 2. USEFUL CONTACT DETAILS | 1 |
| 3. WARRANTY | 1 |
| 4. RESTRICTIONS ON USE | 1 |
| 5. EQUIPMENT DISPOSAL | 1 |

USE 2

| | |
|---------------------------------|---|
| 1. WARNINGS | 2 |
| 2. CONTROL PANEL | 2 |
| 3. NORMAL USE | 2 |
| 4. BAIN-MARIE CONTROL PANEL | 3 |
| 5. NORMAL USE OF THE BAIN-MARIE | 3 |
| 6. DRAINING THE TANK | 3 |
| 7. TURNING THE APPLIANCE OFF | 3 |

CLEANING & MAINTENANCE 4

| | |
|--------------------------------|---|
| 1. WARNINGS | 4 |
| 2. CLEANING THE OUTER SURFACES | 4 |
| 3. CLEANING THE TANK | 4 |



REVISION HISTORY

| Revision index | Author of the revision | Date of the revision | Nature of the revision |
|----------------|------------------------|----------------------|------------------------|
| B | JGD | 05/03/2020 | Grouping of manuals |
| | | | |
| | | | |



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 should only be used by qualified persons. 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 any request for collection:

www.e-dechet.com

+33 (0)1 30 57 79 14



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.

2. CONTROL PANEL



Fig. 9

| Nomenclature | |
|--------------|--|
| Item | Description |
| 1 | Temperature display |
| 2 | Temperature selection |
| 3 | Power button of the low temperature cooker |
| 4 | Power button of the stirring blade |

3. NORMAL USE

- Turn on the appliance (Fig. 9 Item 3), the green indicator light comes on to confirm that it has been turned on.
- Tank filling is automatically controlled.
- Levelling of the tank is controlled by the level probe.
- Select a heating temperature (Fig. 9 Item 2), the digital display comes on (Fig. 9 Item 1), confirming that heating has begun.
- Press V (Fig. 9 Item 4) to start the stirrer.
- To drain the tank, use the ball valve located underneath the tank.



WARNING

Food must be placed in the tank of the appliance before the low temperature cooking module is turned on. In fact, this module independently controls the topping up of the tank's water level. Furthermore, putting food in the tank after turning on the module and filling it when empty entails a risk of it overflowing.

4. BAIN-MARIE CONTROL PANEL

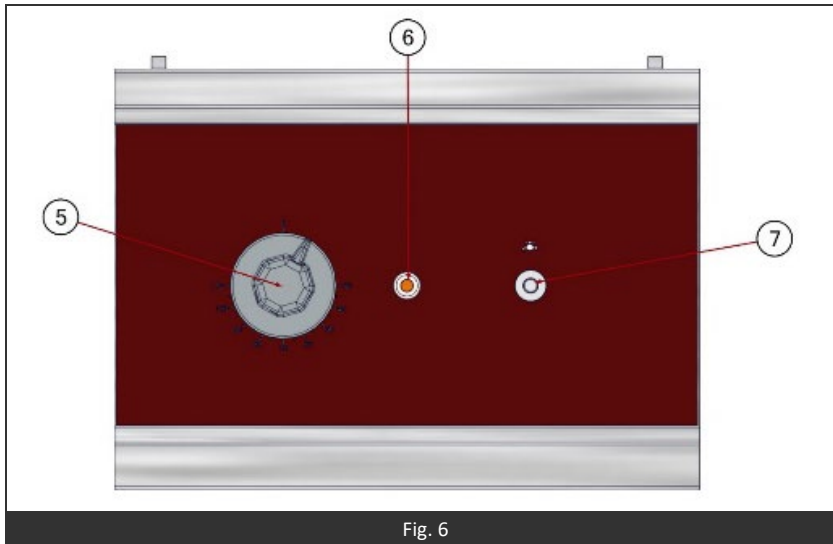


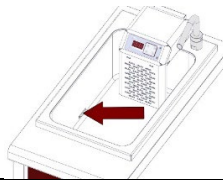
Fig. 6

| Nomenclature | |
|--------------|------------------------------------|
| Item | Description |
| 5 | Bain-marie thermostat |
| 6 | Bain-marie heating indicator light |
| 7 | Push button for filling with water |

5. NORMAL USE OF THE BAIN-MARIE

- Fill the tank using the push button located on the enamelled cover of the appliance (Fig. 6 Item 7) until the minimum level is reached (see image). if necessary, top up with water by pressing the push button again depending on the container used for cooking.
- Place your food in its container above the tank.
- Adjust the bain-marie thermostat (Fig. 6 Item 5) to the desired value. The amber light (Fig. 6 Item 6) comes on, indicating that the water is heating up. Once the desired temperature has been reached, the amber indicator light goes off.

Note: The appliance is not fitted with an overflow device. Be sure to take the depth of the food container into account to avoid any risk of the water overflowing.



6. DRAINING THE TANK

To drain the tank, use the tap on the front (Warmer module), or the ball valve located behind the cabinet door, under the tank (Cabinet module).

7. TURNING THE APPLIANCE OFF

4. At the end of the day, return all control knobs to the '0' position.
5. Disconnect the appliance from the electricity and gas supply.
6. Clean the appliance according to the instructions and recommendations included in the next section.

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.
The use of bleach and/or acid, even heavily diluted, is absolutely prohibited.

2. CLEANING THE OUTER SURFACES

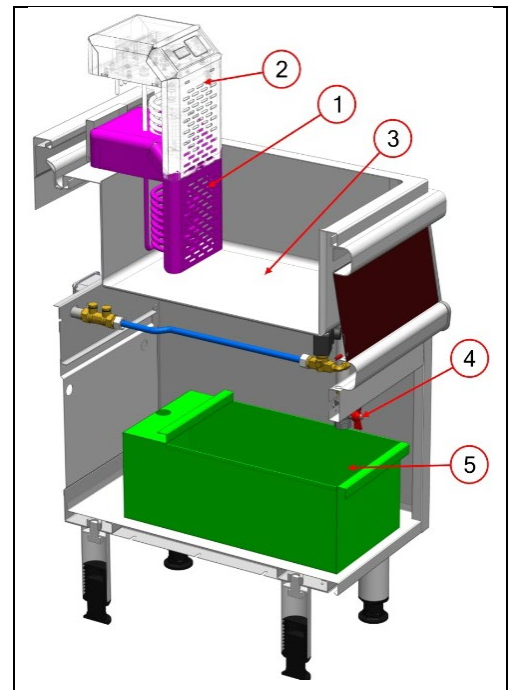
The outer surfaces should be cleaned using a sponge and soapy water or another neutral detergent.

Use a clean, dry cloth for drying, then rub the surfaces with an oily cloth after drying to preserve the appearance of the equipment over time.

3. CLEANING THE TANK

The tank can be cleaned in the same way as the outer surfaces. It is also possible to soak it in the case of encrusted waste. In this case, be sure to rinse the tank well to remove all traces of salt.

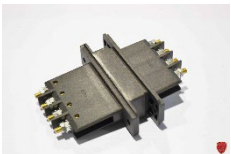






- Switch off the cooker and empty the tank of its contents.
- Fill the tank with water to which a neutral cleaning product or a special detergent has been added.
- Heat slightly (60°C).
- Switch off the appliance again, empty the tank into a bucket (not supplied Item 5) by turning the ball valve (Item 4).
- Lift the cooker head (Item 2) and clean it using a sponge.
- Rinse and dry.
- Reassemble the elements by proceeding in the reverse order.



CET APPAREIL NE DOIT PAS ETRE NETTOYE AU MOYEN
DE PROJECTIONS D'EAU, DE JETS D'EAU SOUS PRESSION
OU PAR UN APPAREIL A VAPEUR.

S'ASSURER DE LA MISE HORS TENSION DE L'APPAREIL.

SPARE PARTS

| Code | Description | Photo | Code | Description | Photo |
|---------|----------------------------|---|---------|------------------------------|---|
| 504925 | Temperature probe |  | 506276 | Motor reducer |  |
| 504923 | Regulation board |  | 504369 | Heating element |  |
| F14700 | M/F connector |  | 504927 | Ribbon cable extension |  |
| 504977 | Red Lexan |  | 168229 | Level probe |  |
| 507650 | Water solenoid valve |  | 03922 A | Drain tap |  |
| 501146 | Electric control knob |  | 504925 | Low temperature cooker probe |  |
| 173640 | Amber indicator light 230v |  | Ele0018 | Push button |  |
| 07358 A | Warmer draining tap |  | 06835 A | Bain-marie heating element |  |