



AUTHENTIC COOKING EQUIPMENT

INSTALLATION MANUAL

PACK FR

PRO RANGES



INSTALLATION MANUAL
FR_GAMMES_PRO_PACK_FR_REV C
Written by ECE on 16/01/19
Revised by JGD on 06/10/20

APPLICABLE TO:

V07040	V03413	V03414	V03415	V03381
V01855	V01854	V01856		



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SECTION 1 - 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
- 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.fr

After Sales Service: sav@charvet-sa.fr









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

 INFORMATION	<p>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.</p> <p>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.</p>
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 WARNING	<p>After every completed installation, the equipment must be cleaned fully according to the instructions provided in the 'CLEANING' section of the user manual of the appliance.</p> <p>The various functions of the appliance must also be tested prior to delivery of the installation work. Please refer to the 'USE' section of the user manual for further details.</p>
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2 - 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
	General information		Operating feature
	Temperature-related information		Gas-related information
	Point of care		Electricity-related information
	Recommendation for use		Information related to recycling

3 - Equipment disposal

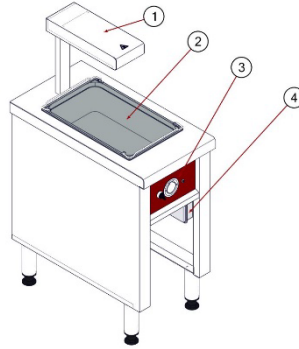
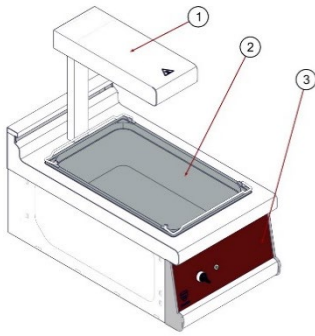
 INFORMATION	<p><u>Exclusively for France:</u></p> <p>The CHARVET company, in accordance with Decree No. 2014-928 of 19 August 2014 concerning the disposal of waste electrical and electronic equipment, is responsible for the organisation and financing of the collection and processing of professional WEEE placed on the market after 13/08/2005 or when replacing equivalent equipment or equipment that performs the same function.</p> <p>As such, the CHARVET company is a member of ECOLOGIC, an eco-organisation approved by the state.</p> <p>At the end of its life, the equipment must be palletised and made available to the carrier in an accessible place. 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.</p> <p><u>How WEEE is disposed of:</u></p> <p>For any request for collection, contact:</p> <p style="text-align: center;"> www.e-dechet.com +33 (0)1 30 57 79 14. </p> <p>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.</p>	  
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SECTION 3 - OVERVIEW

1 - Main characteristics

- Fryer pack including:
 - o Chip container
 - o Ceramic heat lamp (P: 1kW)
- Stainless steel chassis, thickness: 15 tenths (PRO 700) or 10 to 30 tenths (PRO 800/900/1000).
- Stainless steel top, thickness: 20 tenths (PRO 700) or 30 tenths (PRO 800/900/1000).
- Stainless steel outer surfaces, thickness: 10 tenths

2 - Front perspective view



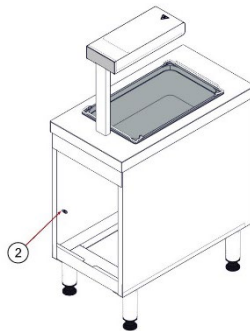
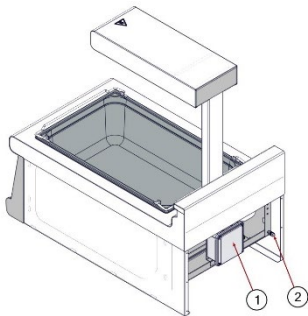
PRO 700 model

PRO 800/900/1000 model

Fig. 1

Key	
Item No.	Description
1	Ceramic heat lamp
2	Chip container
3	Control panel
4	Electrical junction box

3 - Rear perspective view



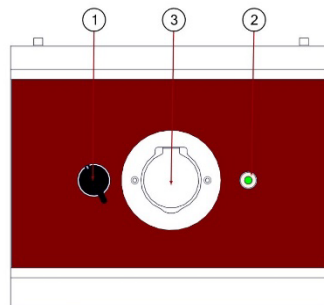
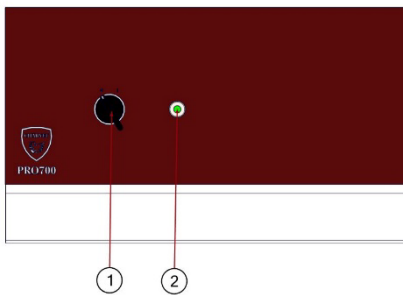
PRO 700 model

PRO 800/900/1000 model

Fig. 2

Key	
Item No.	Description
1	Electrical junction box
2	Equipotential bonding

4 - Control panel



PRO 700 model

PRO 800/900/1000 model

Fig. 3

Key	
Item No.	Description
1	Ceramic heat lamp On/Off switch
2	Ceramic heat lamp 'in operation' indicator light
3	230V electric socket (for filtration trolley)

SECTION 4 – INSTALLATION

1 - General points

- 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 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 - Handling - Positioning

- For all handling, leave the appliance on its wooden pallet until the final installation.
- Unpack and check the appliance for damage upon receipt.



WARNING

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.

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 from the wall.
- Remove all protective plastic wrapping from the outer panels.
- Fit the legs of the appliance (delivered in a separate box).
- Position the appliance at the chosen location.

4 - Assembly and special precautions

It is mandatory that the appliance be levelled before any use. To make this adjustment, it is possible to adjust the height of each leg individually.



Fig. 4

5 - Data plate

The data plate (Fig. 5 – Item. 2) is located behind the protective cover of the control panel. To access it, simply pull out the chip container (Fig. 5 – Item 1).

Note: This procedure applies to both PRO 700 range models and those of the PRO 800/900/1000 ranges.

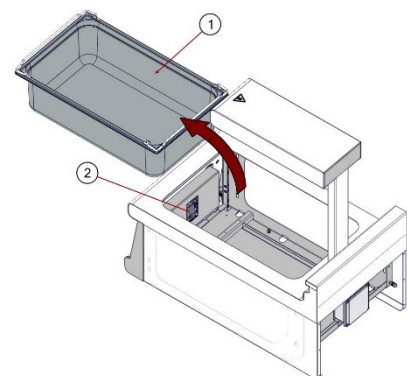


Fig. 5

SECTION 5 - ELECTRICAL CONNECTION



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.
- The section of the cable connecting the appliance to the supply should be 1.5 mm².
- 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 proceeding with the connection:

- Locate the position of the electrical junction box (**Fig. 6**– Item 1) and the equipotential bonding terminal (**Fig. 6**– Item 2).
- 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.

Note: This diagram shows the location of the electrical connections in the PRO 700 pack. Please refer to **Fig. 1** and **Fig. 2** of this manual in order to locate the different electrical connections in the PRO 800/900/1000 ranges' packs.

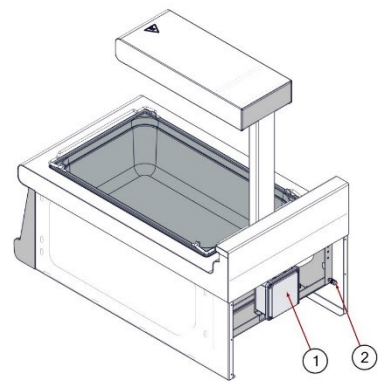


Fig. 6

Location of the electrical junction box and the equipotential bonding terminal

2 - Electrical connection

Connect the installation's electrical supply to the appliance's electrical circuit via the terminal block.

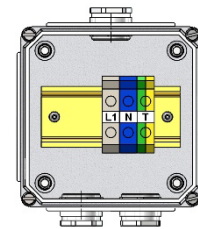


Fig. 7

Terminal block 230V + N+ T - Single-phase

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).



Fig. 8

Equipotential bonding marker

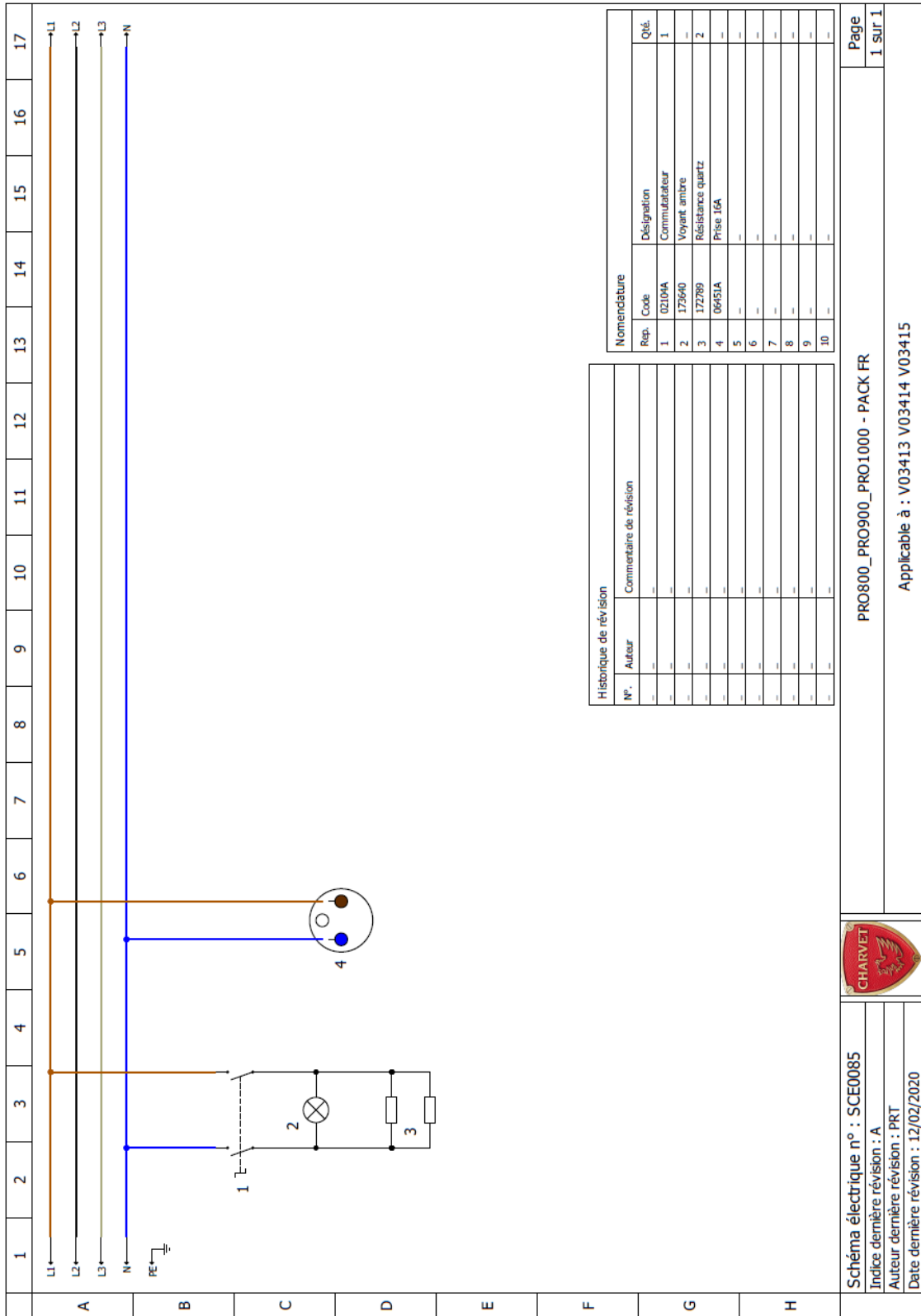
3 - Checks after connection

After connecting the appliance, ensure that:








- The cables are tightly connected to the terminal.
- The system is correctly earthed.

APPENDICES

APPENDIX 1 – WIRING DIAGRAMS



APPENDIX 2 – BASIC EMERGENCY SPARE PARTS

Green light 230V	173642		On/Off switch	02104 A	
Electric socket	06451 A		Quartz heating element 500 W	ELE0263	
Insulated terminal	ELE0005		Tray with handles	08372 A	
Drainer plate	01944 A				



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USER MANUAL

PACK FR

TOUTES



USER MANUAL

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SECTION 1 - INTRODUCTION


1 - Foreword

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- Performance
- Hygiene
- Ergonomics
- Safety









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Information: info@charvet.fr
 After Sales : sav@charvet-sa.fr
 Tel.: +33 (0)4 76 06 64 22





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SECTION 3 – USE

1 - Warnings

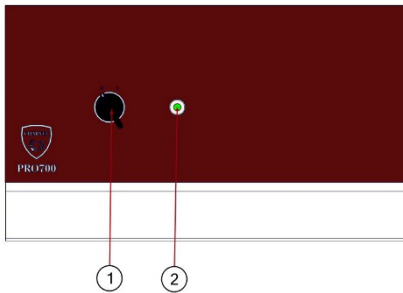


This appliance is designed for professional use. It should therefore be used by qualified personnel, as intended and as instructed in this document.
Any abnormal use of this equipment could have consequences on its operation, but also on the safety of property and persons.
In case of malfunction, please cut off all supplies (electricity, gas, water,) and contact a qualified installer for repair.

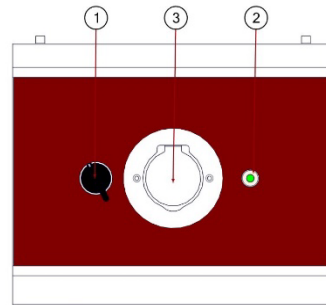
- DO NOT ATTEMPT TO REPAIR A FAULTY APPLIANCE YOURSELF
- DO NOT USE AN APPLIANCE IF IT HAS GONE INTO SAFE MODE, DO NOT ATTEMPT TO BYPASS THE APPLIANCE'S SAFETY MECHANISMS
- NEVER LEAVE AN APPLIANCE IN OPERATION, ESPECIALLY WHEN EMPTY, UNATTENDED

Neither the CHARVET company nor the installation company shall be liable for damage resulting from improper maintenance, misuse, or unauthorised modification of this appliance.

2 - Control panel



PRO 700 range



PRO 800/900/1000 ranges

Fig. 1

Key

Item No.	Description
1	Ceramic heat lamp On/Off switch
2	Ceramic heat lamp 'in operation' indicator light
3	230V electric socket (for filtration trolley)

3 - Before starting up for the first time

Before starting up for the first time:

- Remove all protective plastic wrapping from the stainless steel coverings.
- Fully clean the appliance in order to, on the one hand, remove any dust that might have accumulated during storage, and on the other hand, remove residues of products that might have been used during the appliance's finishing phase or installation works.
- Please also test all the control components before using the appliance.

4 - Normal use

1. Turn the On/Off switch (**Fig. 1** – Item 1) to position 1.
2. The green indicator light (**Fig. 1** – Item 2) comes on, and the heat lamp begins to heat up.
3. Put the fried food into the container to keep it warm.

Note: In the case where the PACK FR is combined with a 28-litre capacity fryer, it is necessary to remove the chip container from its housing in order to empty the basket into it. Once the basket has been emptied, reposition the container in its housing to heat up the contents.

5 - 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.

SECTION 4 – CLEANING & MAINTENANCE

1 - Warnings



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.
This appliance must not be cleaned by means of water spray, water jets under pressure or steam.
The use of bleach and/or acid, even heavily diluted, is absolutely prohibited.

2 - Cleaning– Stainless steel 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 – Chip container

The chip container is removable, simply lift it using the handles at each side. It can be cleaned in the same way as the stainless steel surfaces, or in a pan washer.

APPENDICES

BASIC EMERGENCY SPARE PARTS

Green light 230V	173642		On/Off switch	02104 A	
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