



PRO800-900

AUTHENTIC COOKING EQUIPMENT

FEUX VIFS

INSTALLATION MANUAL



INSTALLATION MANUAL
FR-PRO800-900-DÉSIGNATION-REV ---
Written by LLA on 26/01/22
Revised by --- on

APPLICABLE TO:

V03494	V03495			

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REVISION HISTORY

Revision index	Author of the revision	Date of the revision	Nature of the revision
A	ECE	11.12.2019	Original version
B	JGD	30/11/2020	Photos of parts added

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 must be used by qualified personnel. 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:

All packaging must be disposed of and recycled according to local regulations. As much packaging as possible should be recycled. At the end of its life, the equipment must be disposed of and recycled according to local regulations. 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. Except in exceptional circumstances, the equipment shall not have been dismantled, even partially. 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

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.

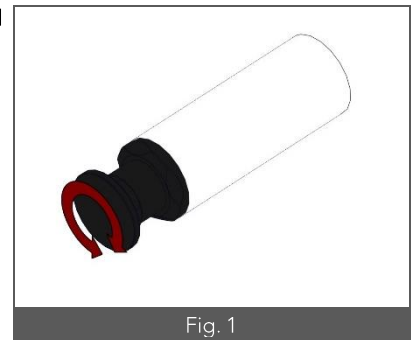


Fig. 1

5. DATA PLATE

The data plate is located on the front of the appliance (Fig. 2 – Item 1)

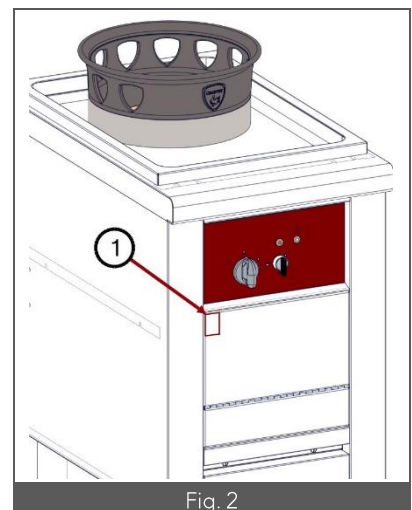


Fig. 2

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 – 1.
- 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 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.

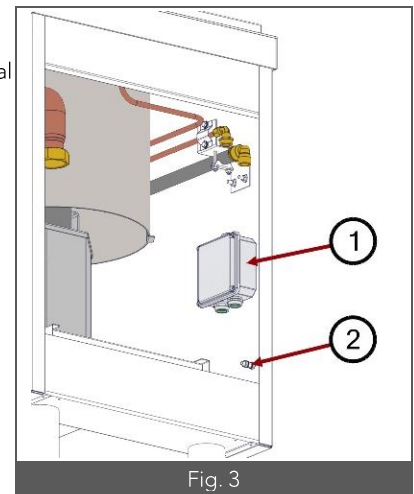


Fig. 3

2. ELECTRICAL CONNECTION

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

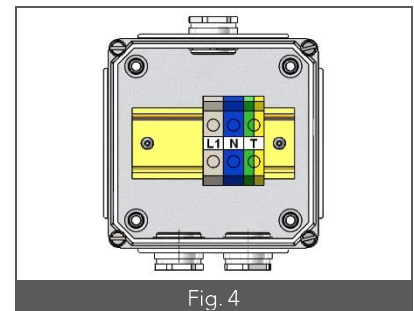


Fig. 4

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).

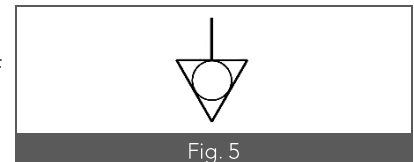


Fig. 5

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.

GAS CONNECTION



WARNING

Instructions for the connection of the gas-powered appliance:

- The device must be installed according to best practice or else in accordance with the reference standards or the instructions in this manual.
- This appliance is an A-type and must not be connected to a flue gas pipe.
- The room in which this appliance is installed must be sufficiently ventilated and equipped with an air extraction system for the burnt gases.
- Pay attention to the required new air flow (in m³/h) which must be $2 \times P_n$ (rated power in kW).
- Place a gas block valve between the appliance and the user's fixed supply. This valve must be accessible at all times.

1. BEFORE CONNECTION

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

- The mains are free of obstructions, and clean.
- The gas supply pipe is of the correct size for minimum pressure drop. The diameter of the pipe depends on the capacity of the appliance, the gas pressure, and the path travelled (length, 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.
- That the new air flow to ensure combustion is sufficient (see table below).

Appliance code	Appliance type	Power (kW)	Required new air flow (in m ³ /h)
V03494 V03495	WOK_TORCH	21	42

Fig. 6

2. GAS CONNECTION

Connect the appliance to the gas supply, via the M1/2" threaded connector at the rear of the appliance

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. The length of this hose is limited to 1.50m.

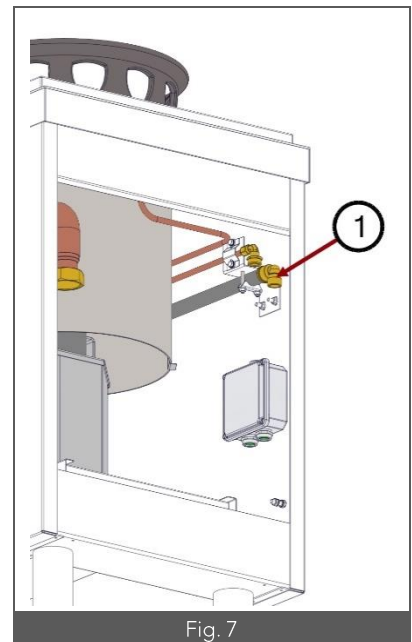


Fig. 7

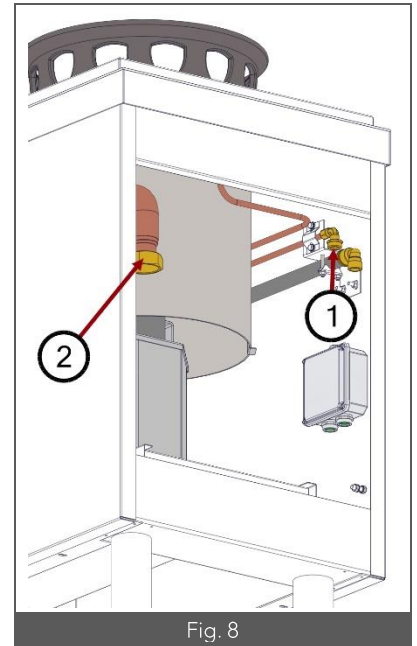
3. CHECKS AFTER CONNECTION

After connecting, check:

- Gas-tightness of the circuit up to the supply connection.
- Check the gas pressure of the appliance during operation. All other gas appliances in the suite should be running.
- Check flame pattern and colour is correct.
- Check correct operation of the appliance.

WATER CONNECTION

The appliance has a drip tray equipped with a water run-off system. The water supply must be connected at 1 (Fig. opposite), and the waste water drain at 2 (Fig. opposite).



STARTING UP

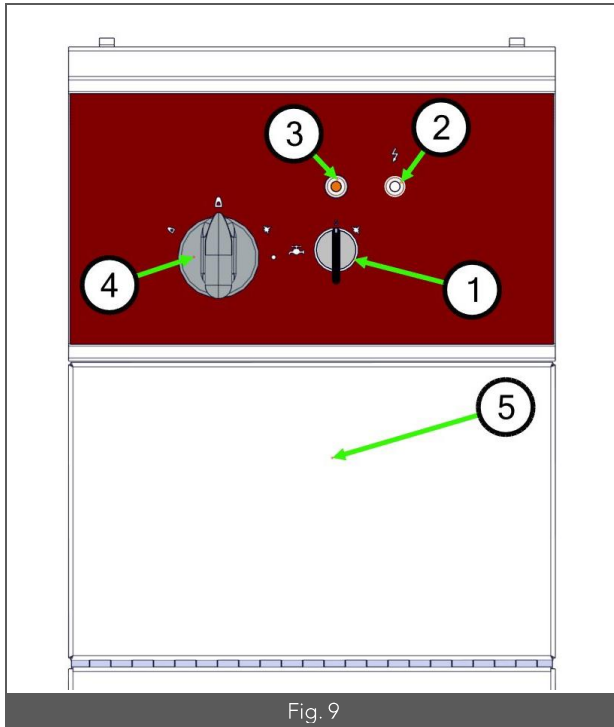
1. GENERAL

Once the appliance has been installed, remove all protective plastic wrapping, then test each function of the appliance; please refer to the Functional testing paragraph in this section.

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



Nomenclature

Item	Description
1	Ignition/Water run-off selector knob
2	White light (power on)
3	Amber light (main burner in operation)
4	Gas control knob
5	Knee-operated plate

3. FUNCTIONAL TESTING

After supplying power to the appliance at the circuit breaker and opening the gas valve:

- 1- The white light comes on (Fig. 9 - Item 2), indicating that the appliance is electrically powered.
- 2- Press the gas tap down (Fig. 9 - Item 4), then turn it to the 'ignition' position (✱).
- 3- While holding down the gas tap, turn the selector knob (Fig. 9 - Item 1) clockwise, to the 'ignition' position (✱).
- 4- The inter-ignition torch ignites (this is protected by a deflector, but the tip of the flame is visible. Release the selector knob (this returns to position '0').
- 5- Keep the gas tap pressed down for a few seconds, the inter-ignition torch must remain lit once pressure on the gas valve has been released.
If this does not work, repeat operations 2 to 5, holding the gas tap down longer.
- 6- As soon as the inter-ignition torch remains lit, turn the gas tap to the 'full flame' position (▲).
- 7- Start the water run-off. To do this, position the selector knob in the 'Water run-off' position (⚙️). The water should flow from the overflow at the rear of the drip tray.
- 8- Start the main torch. To operate, exert sufficient pressure using your knee against the control plate (Fig. 9 - Item 5), the main torch ignites.
- 9- The gas tap has a low output or 'slow' position (▼). Turn the tap anticlockwise in order to select this position.

Note: The ignition control of the main torch is managed by a uniselector controlling a gas solenoid valve, so the main torch will not switch off until the control plate has been pressed a second time.
In addition, in the event of a power failure, the uniselector returns to rest (the uniselector contact opens).

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.



WARNING

Instructions for maintenance or adjustment operations on a gas-powered appliance or for implementing gas power:

- It is essential to stop the gas supply to the appliance in the case of work on one of the parts of the appliance's gas circuit (use the block valve provided for this purpose). This instruction does not apply to work that requires the presence of gas in the system (e.g. pressure check).
- Although our appliances are pre-set to suit the characteristics of the gas supply at the place of installation (type of gas, expected gas pressure), adjustments to the air setting may be necessary during installation.
- When checking the pressure, please take your measurement at the pressure gauge outlets on the manifolds and not at the gas taps.

The rules laid down in the 'Gas Connection' section remain applicable. In addition, all the maintenance operations listed below must be performed after the block valve supplying the appliance has been shut 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.
- Greasing of the gas taps

2. CONTROL PANEL REMOVAL

To remove the control panel:

- 1- Remove the control knob from the gas tap (Fig. 10 – Item 1).
- 2- Insert a flat screwdriver between the control panel and the ignition board to unclip the latter (Fig. 10 – Item 2).
- 3- Then tilt the control panel upwards to completely free it from the appliance (Fig. 10 – Item 3).

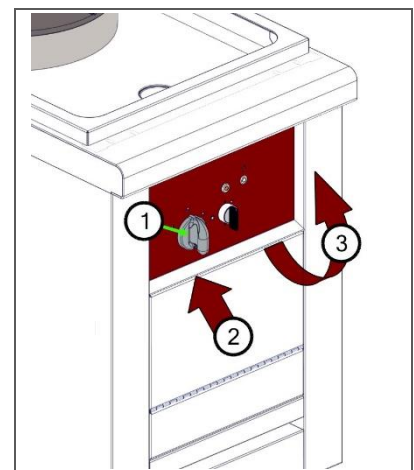


Fig. 10

3. PRESSURE CHECK

The gas pressure check must be performed after installation of the appliance. Indeed, too low a gas pressure may affect the operation of the appliance, which may result in degraded performance (actual power of the burner lower than the expected power, unsatisfactory performance, etc.), or, in some cases, the complete malfunction of the appliance (the burner does not ignite).

In the event of a malfunction in the gas part of an appliance, our after-sales service may ask you to take a gas pressure reading.

The following paragraph describes the correct way to measure the pressure on your appliance.

- 1- Once the control panel has been removed, the gas manifold and the pressure gauge outlet (Fig. 11 – Item 1) are accessible.
- 2- Remove the cap from the pressure gauge outlet and connect the pressure gauge to it.
- 3- Take the reading and reposition the cap afterwards.

Note: In order to take a correct measurement, all pieces of gas-powered equipment connected to the same pipeline must be running at their nominal power during the measurement.

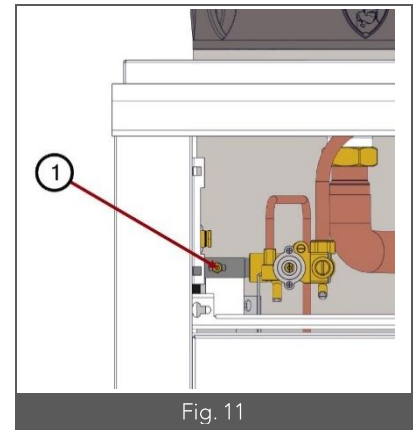


Fig. 11



INFORMATION

Tip:

The pressure gauge outlet can also be used as a bleed port for the gas circuit before the appliance is put into service.

4. REPLACING THE KNEE-OPERATED PLATE PUSH-BUTTON

To replace the knee-operated plate push-button:

- 1- Remove the control panel (See §2 of this section)
- 2- The control plate is attached to the chassis of the appliance by a threaded rod secured to the chassis by a nut and a locknut. Enough space is provided to access the nut from the right-hand side of the gas tap without having to dismantle other components.
- 3- Unscrew the locknut, then the nut (Fig. 12 – Item 1), and remove the washer. Pull out the plate.
- 4- The push-button is located behind the plate (Fig. 13 – Item 2), it is then possible to remove it.
- 5- Disconnect the uniselector push-button at the control panel (remove the control panel protective cover to access it).

To reassemble, repeat this procedure in reverse order.

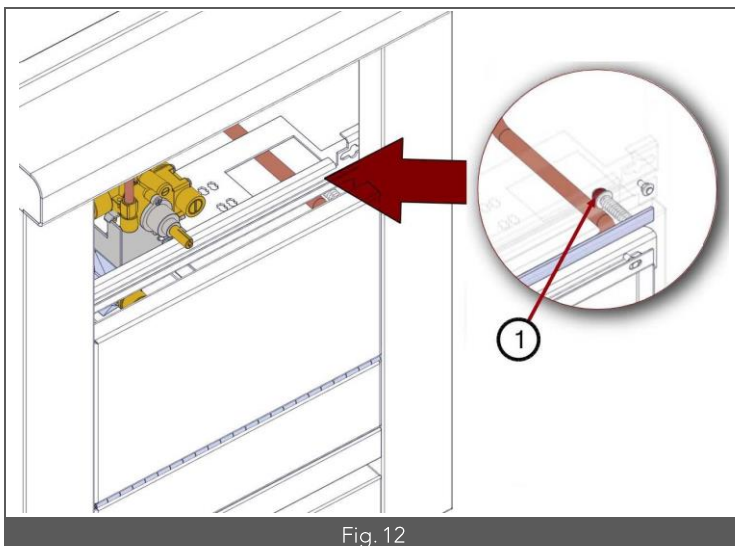


Fig. 12

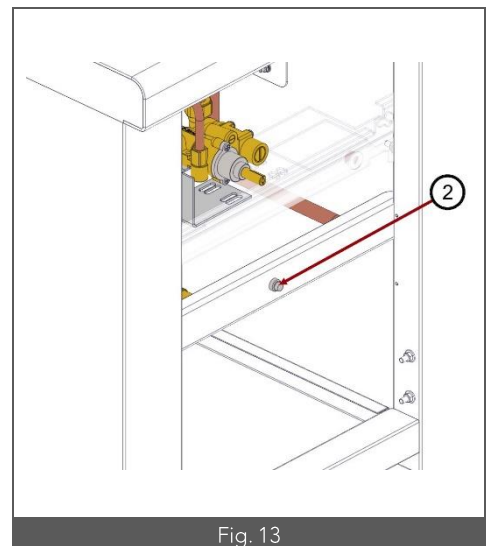


Fig. 13

5. VENTURI ACCESS (COMBUSTION SETTING/BURNER CLEANING)

To access the inter-ignition torch and main torch Venturis, the knee-operated plate must be removed. To do this:

- 1- Remove the control panel (See §2 of this section).
- 2- Remove the knee-operated plate (§4 – Steps 1 to 3).

It is then possible to adjust the air sleeves, replace the injectors and clean the burners.

If necessary, locate the burner that requires maintenance (Main torch, Fig. 14 - Item 2 or Inter-ignition torch, Fig. 14 - Item 1, then refer to the paragraphs below depending on the operation to be carried out.

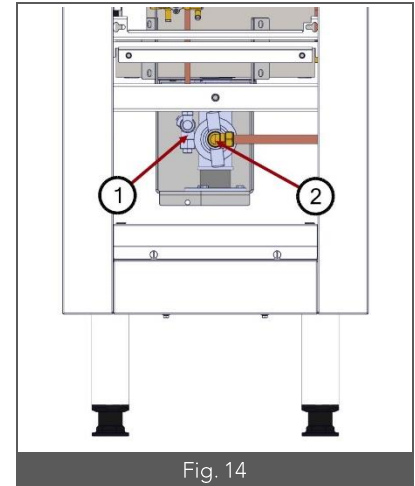


Fig. 14

5.1. Settings table

Gas type under nominal pressure	Marker engraved on the injector		Main torch	Inter-ignition torch	Nominal flow rate kW	Reduced flow rate
	Main torch	Inter-ignition torch				
G31-37	210	60	Max. (25mm)	2	18	6.66
G20-20	330	70	6mm	1	19	9

5.2. Inter-ignition torch – Injector removal and air sleeve adjustment

Replacing the injector: Using a 17 spanner, locate the air intake area of the inter-ignition torch on the left side of the appliance. Unscrew the injector (Fig. 15 - Item 1), then replace it.

Air adjustment: The air adjustment sleeve is located immediately in front of the Venturi (Fig. 15 - Item 2). It is knurled and can be adjusted by hand without tools. Adjust its opening so that the opening distance 'd' corresponds to the value indicated in the settings table (§ above).

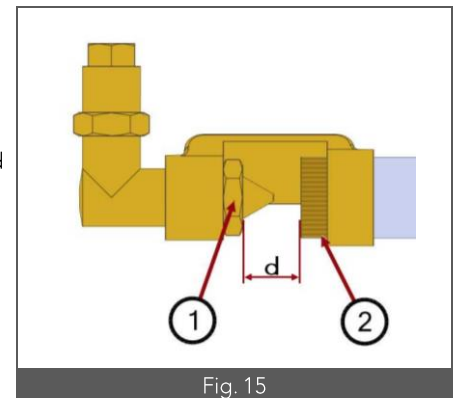


Fig. 15

5.3. Main torch – Injector replacement and air sleeve adjustment

Replacing the injector: Using a 17 spanner, locate the air intake area of the inter-ignition torch on the left side of the appliance. Unscrew the injector (Fig. 16 - Item 1), then replace it.

Air adjustment: The air adjustment sleeve is located immediately in front of the Venturi (Fig. 16 - Item 3). To adjust its opening, unscrew the locking screw (Fig. 16 - Item 2), then pull or push the sleeve to adjust the opening until the value 'd' is reached as indicated in the settings table (§ above).

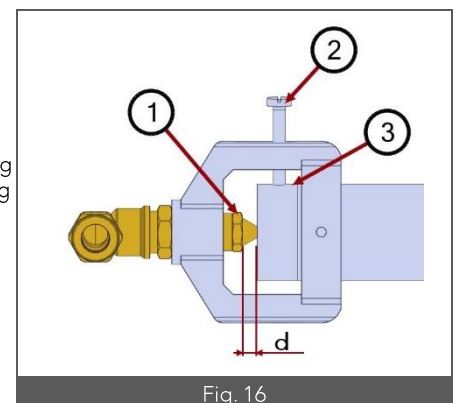
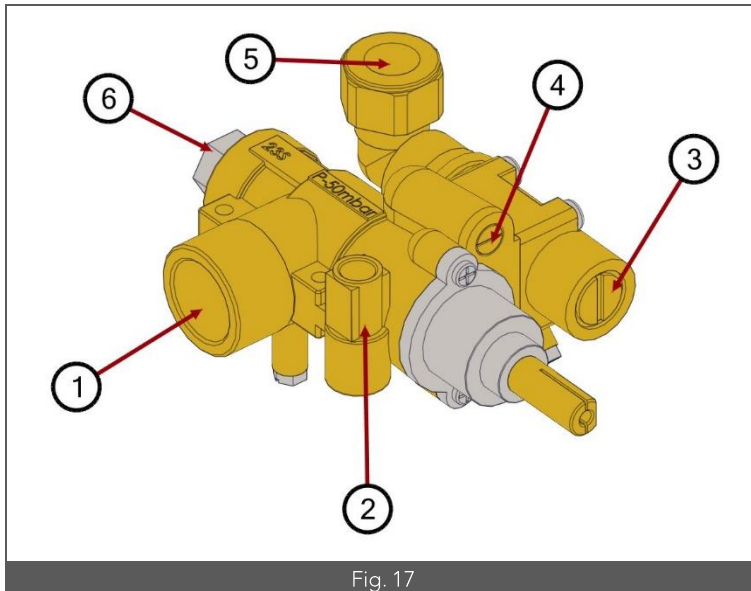


Fig. 16

6. CLOSE-UP OF THE GAS TAP



Nomenclature	
Item	Description
1	Gas inlet
2	Inter-ignition torch gas outlet
3	Max. output adjustment screw
4	Min. output adjustment screw
5	Main torch gas outlet
6	Thermocouple return

Fig. 17

7. SETTING LOW OUTPUT



INFORMATION

Low output is set in the factory. However, it may need to be adjusted.

To adjust the low output:

- 1- Remove the control cover (See §2 of this section).
- 2- Refit the control knob on the gas tap.
- 3- Start up the equipment according to the indications given in §3 of the 'STARTING UP' section.
- 4- Put the tap into the 'slow' position (♥).
- 5- To increase the low output, loosen the low output screw (Fig. 17 – Item 4). To decrease it, tighten the low output screw.

8. CLEANING THE MAIN BURNER

During the service of the appliance, it is recommended to visually check the level of clogging of the burner and to clean it if necessary.

To do this:

- 1- Remove the burner head (Fig. 18 - Item 1)
- 2- Remove the support fitted to the burner pipe (Fig. 18 -Item 2).
- 3- Using a small cleaning brush, scour the burner pipe walls.
- 3- Recover any residues that have fallen to the bottom using a vacuum cleaner.

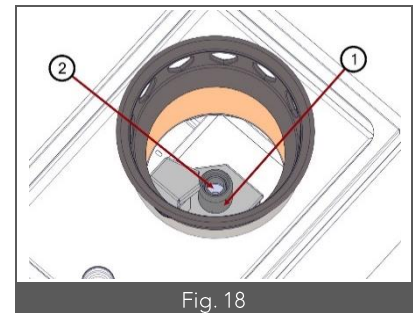


Fig. 18

ELECTRICAL, GAS & WATER DIAGRAMS

1. ELECTRICAL CIRCUIT DIAGRAM

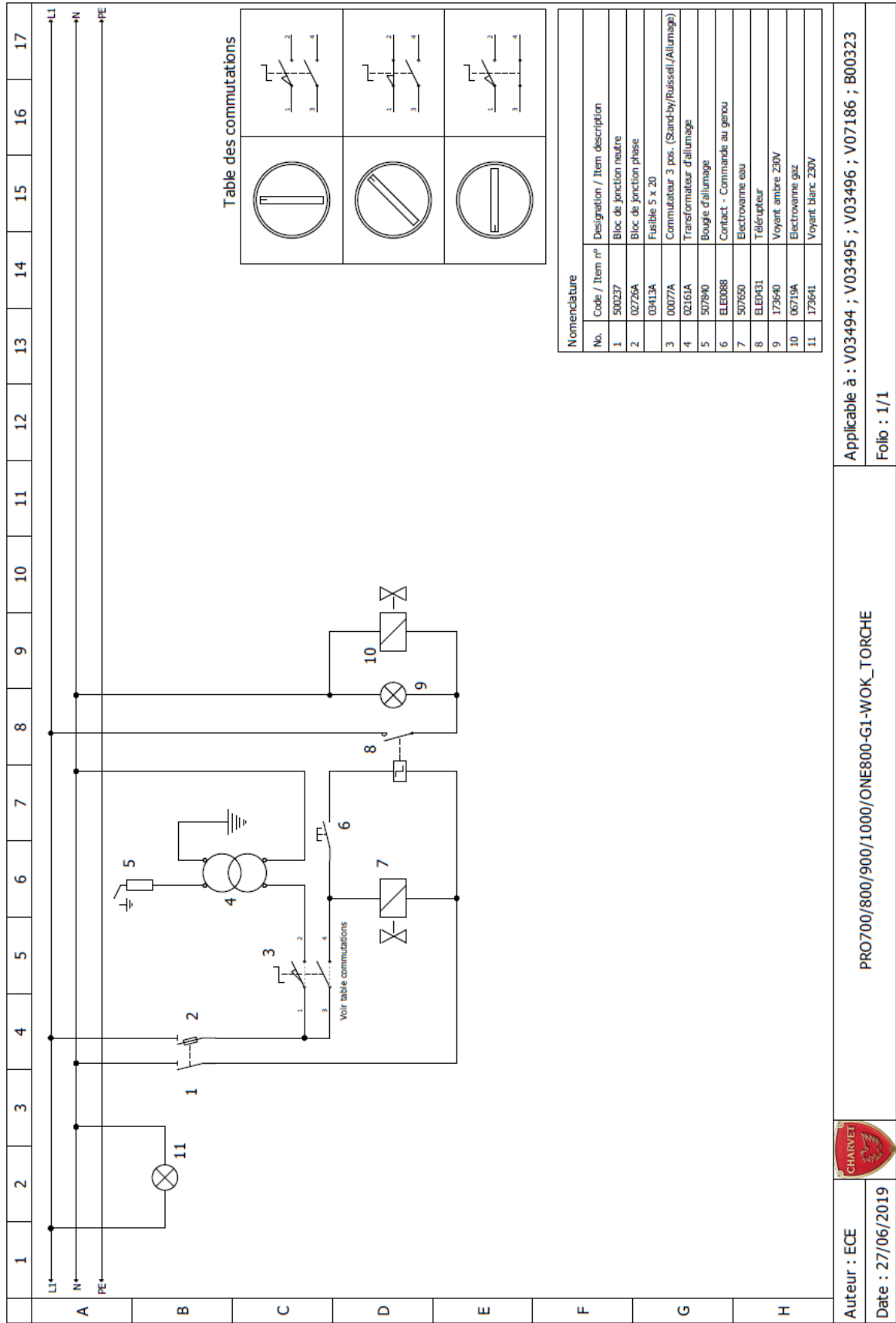


Table des commutations

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Nomenclature	
No.	Code / Item n°
1	500237
2	02726A
3	00077A
4	02161A
5	507840
6	ELE0088
7	507650
8	ELE0431
9	173640
10	06719A
11	173641

Applicable à : V03494 ; V03495 ; V03496 ; V07186 ; B00323
Folio : 1/1

PRO700/800/900/1000/ONE800-G1-WOK_TORCHE



Auteur : ECE
Date : 27/06/2019

2. GAS CIRCUIT DIAGRAM

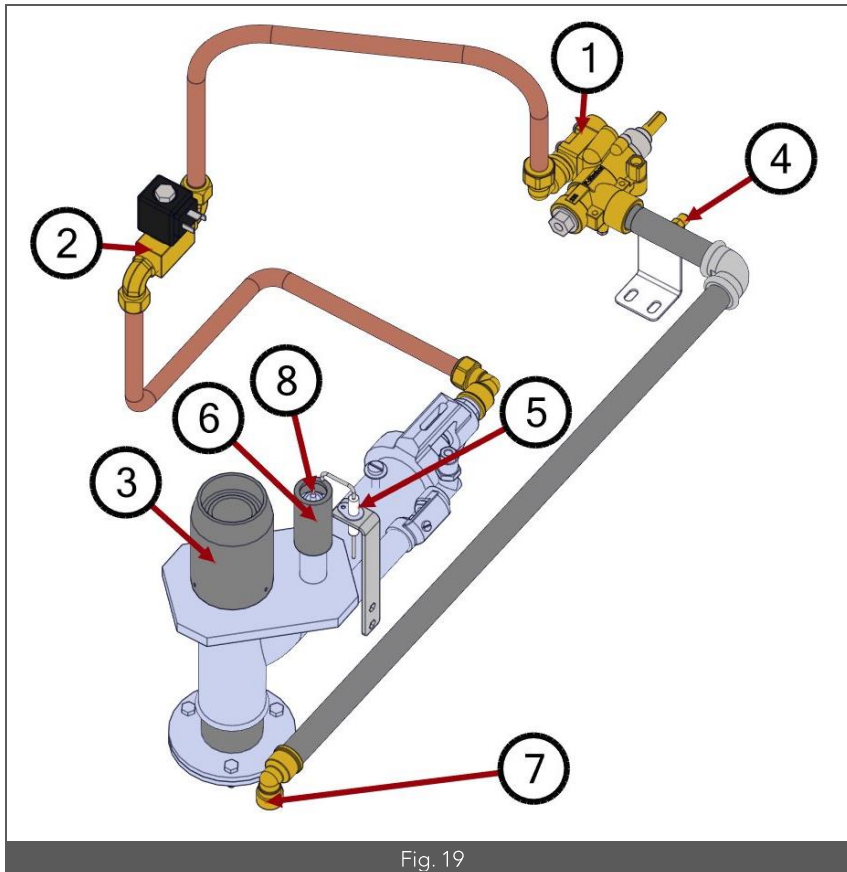


Fig. 19

Nomenclature

Item	Description
1	Gas tap
2	Gas solenoid valve
3	Main torch
4	Pressure gauge outlet
5	Ignition spark plug
6	Inter-ignition torch
7	Gas inlet
8	Thermocouple

3. WATER CIRCUIT DIAGRAM

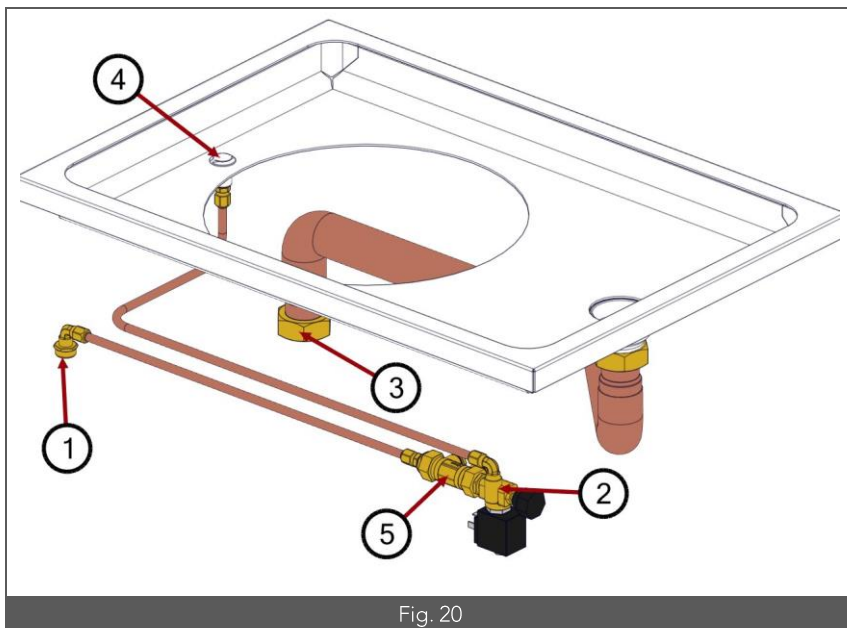














Fig. 20

Nomenclature

Item	Description
1	Water inlet
2	Water solenoid valve
3	Wastewater drain
4	Water tap
5	Non-return valve

BASIC SPARE PARTS

Code	Description	Photo
507205	Cast iron round burner	
507805	Main torch	
00191 A	Natural gas inter-ignition torch injector	
00192 A	Inter-ignition torch injector Propane gas	
00216 A	Torch injector Natural gas	
00206 A	Torch injector Propane gas	
173641	White light 230V	
168287	Water tank filter	
100676	Water tank overflow with strainer	

Code	Description	Photo
506726	Ignition spark plug	
507650	Water solenoid valve	
507649	Gas solenoid valve	
ELE0088	Safety contact	
08968 A	Switch	
ELE0431	Uniselector	
02161 A	Ignition transformer	
00312 A	Gas tap	
505520	Water tap	
03935 A	Anti-pollution valve	
173640	Amber light 230V	
505690	Gas control knob	



PRO800-900

AUTHENTIC COOKING EQUIPMENT

FEUX VIFS

USER MANUAL



USER MANUAL
FR-PRO800-900-DÉSIGNATION-REV ---
Written by LLA on 26/01/22
Revised by --- on

APPLICABLE TO:

V03494	V03495			

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REVISION HISTORY

Revision index	Author of the revision	Date of the revision	Nature of the revision
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4. RESTRICTIONS ON USE



INFORMATION

This appliance must be used by qualified personnel. 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 WEEE 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. Except in exceptional circumstances, the equipment shall not have been dismantled, even partially. 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

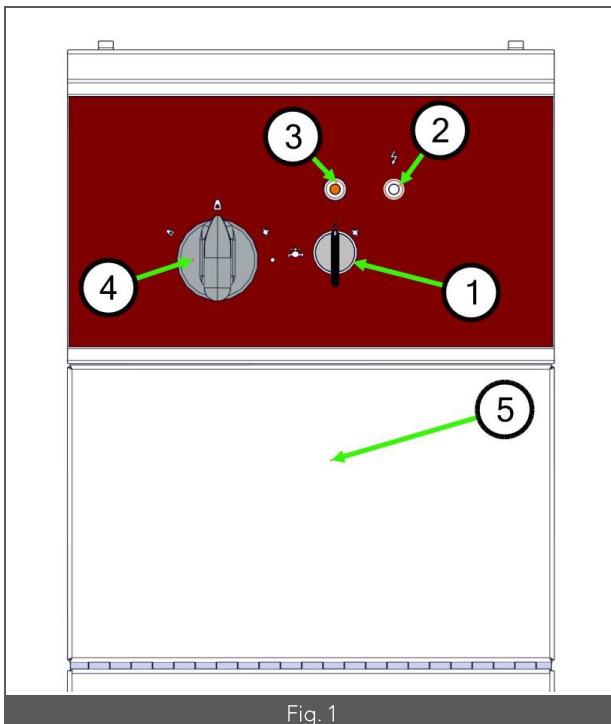


This appliance is intended for professional use, and should therefore be used by qualified personnel, as intended and as instructed in this document.
Any abnormal use of this equipment could have consequences on its operation, but also on the safety of property and persons.
This appliance is equipped 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



Nomenclature

Item	Description
1	Ignition/Water run-off selector knob
2	White light (power on)
3	Amber light (main burner in operation)
4	Gas control knob
5	Knee-operated plate

Fig. 1

3. NORMAL USE



INFORMATION

For this appliance, Charvet recommends you use a wok with an inside diameter of 370mm and an inside height of 125 mm.

After supplying power to the appliance at the circuit breaker and opening the gas valve:

- 1- The white light comes on (Fig. 1 - Item 2), indicating that the appliance is electrically powered.
- 2- Press the gas tap down (Fig. 1 - Item 4), then turn it to the 'ignition' position (✱).
- 3- While holding down the gas tap, turn the selector knob (Fig. 1 - Item 1) clockwise, to the 'ignition' position (✱).
- 4- The inter-ignition torch ignites (this is protected by a deflector, but the tip of the flame is visible. Release the selector knob (this returns to position '0').
- 5- Keep the gas tap pressed down for a few seconds, the inter-ignition torch must remain lit once pressure on the gas valve has been released.
If this does not work, repeat operations 2 to 5, holding the gas tap down longer.
- 6- As soon as the inter-ignition torch remains lit, turn the gas tap to the 'full flame' position (▲).
- 7- Start the water run-off. To do this, position the selector knob in the 'Water run-off' position (⚙️). The water should flow from the overflow at the rear of the drip tray.
- 8- Start the main torch. To do this, exert sufficient pressure using your knee against the control plate (Fig. 1- Item 5), the main torch ignites and remains lit until the control plate is pressed again.



INFORMATION

Regarding the gas tap:

Although probably not often used on a wok, the gas tap has a low output or 'slow' position (▼). Turn the tap anticlockwise in order to select this position.

Regarding the pan:

Although probably not often used on a wok burner, the gas tap has a low output or 'slow' position (♥). Turn the tap anticlockwise in order to select this position.

4. TURNING THE APPLIANCE OFF

At the end of the day, return all the appliance's controls to the 'Off' position (position 0 or ●), the light is white, and then clean the unit according to the instructions 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.

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 THE OUTER SURFACES

The outer surfaces should be cleaned with a sponge dampened with soapy water (or another neutral detergent). For the top, with the appliance turned off, it is possible to use a scouring sponge if necessary, taking care to scrub in the direction of polishing (risk of damage to the appearance of the appliance or the top).

3. CLEANING THE WOK BURNER

Using a wire brush, clean the cast iron round burner.

The water tank should also be cleaned in the same way as the outer surfaces. The filter and the overflow can be cleaned in the dishwasher.