



TILTING BRATT PAN



Description	Ref.
Pro 700 80 GSBE-30DM ²	V07103



Installation manual



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

Exclusively for France

In accordance with Article 18 of Decree No. 2005-829 of July 20, 2005 on the disposal of waste electrical and electronic equipment, the Paul CHARVET company takes responsibility for the financing and organisation of the disposal of its waste. As such, the Paul CHARVET company resumes full ownership of the electrical and electronic equipment at the end of its life. The equipment should be palletised and ready for loading in a place that is accessible by the carrier. Except in exceptional circumstances, the equipment shall in no case have been dismantled, even partially, otherwise CHARVET reserves the right to re-invoice the costs of processing and taking responsibility for the equipment.

B- How WEEE is disposed of:

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

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

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

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

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

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

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





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1 INSTALLATION

1.1 General

The equipment must be installed in a room with adequate ventilation, equipped with an air extraction system, according to best practice and in accordance with the instructions in this manual and the regulations in force in the country of installation.

Special attention should be paid to the fire prevention regulations of the establishment concerned.

This appliance is an A-type and must not be connected to a flue gas pipe.

Please train every user in the operation of this appliance after installation.

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

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

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

1.2 Handling - Installation

It is imperative to leave the appliance on its wooden pallet during the handling process until the final installation.

Unpack and check the appliance for damage upon receipt.

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

1.3 Installation

It is essential to install this appliance under an extractor hood.

If the appliance is to be installed against a wall or partition, near a piece of furniture or decorative borders, it is recommended that these are made of fireproof material. If this is not the case, they must be protected by an approved fireproof, insulating material. In case of doubt regarding materials, allow a 20 cm space around your appliance.

Remove all protective plastic wrapping from the outer panels.

Install the appliance in its place of use.



- **Fixed appliance:**

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

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

- **Mobile appliance:**

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

The anti-wrench device must be installed

1.4 Data plate



Figure A

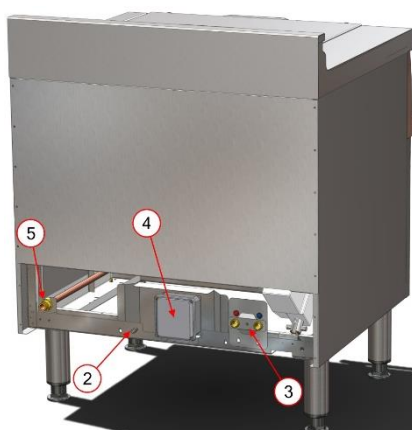


Figure B

- 1) Data plate (Figure A)
- 2) Equipotential terminal.
- 3) Water filling point 12x17 (3/8)
- 4) Electrical connection
- 5) Gas connection 15x21 (1/2").

Each appliance has a data plate (Figure A).



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2 GAS CONNECTION

2.1 Checks before connection

Before connecting, check:

- The cleanliness of the main supply,
- The size of the pipeline to minimise pressure drop.
- The type of gas used; check that the appliance is set for the type of gas delivered to the installation (type/pressure), this information is on the label near the gas connection.
- That the new air flow to supply combustion is sufficient (see Table 1).

Ref.	Appliance type	Power (kW)	Required new air flow (in m ³ /h/ kW)
V07103	Pro 700 80 GSBE30DM ²	15	30

Table 1


2.2 Connect the appliance to the gas network

Gas connection on the M ½" pipe at the back of the appliance **Figure B** page 4


2.3 Checks after connection

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

3 ELECTRICAL CONNECTION



The appliance must be earthed.
It is dangerous to put the appliance into service without connecting it to earth
Use standard cable (245 IEC 57 or 245 IEC 66) or other cables with the same characteristics.
Ensure that the user's fixed installation has an all-pole circuit breaker with point gap in compliance with standard EN 60335- 1
Connect the equipotential terminal (Figure B)



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

3.1 Checks before connection

Before switching on the appliance, make sure:

- That the electrical voltage of the supply is compatible with the voltage and wattage of the appliance.
- That the cable is fixed correctly, and the appliance's connections are sufficiently tight,
- That the cable section is compatible with the voltage of the appliance.

3.2 Electrical connection

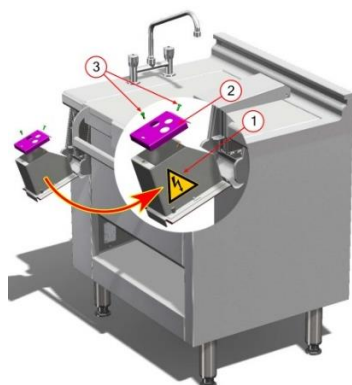


Figure C

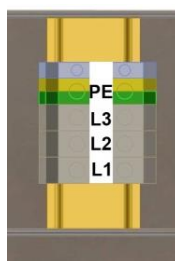


Figure D

- Remove the control cover (see §5.3).
- Tilt the control cover. (Figure C Item 1).
- To access the terminal block:
- Remove the electrical box cover (Figure C, Items 2 and 3)
- Connect the appliance to the terminal block, according to the instructions on the label on the box. (Figure D) L1-L2-L3-PE

3.3 Checks after connection

After connection, check:

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

4 STARTING UP

Refer to the user manual section on starting up the appliance for the first time.

5 CONVERSION TO OTHER TYPES OF GAS



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

5.1 Changing a bratt pan injector

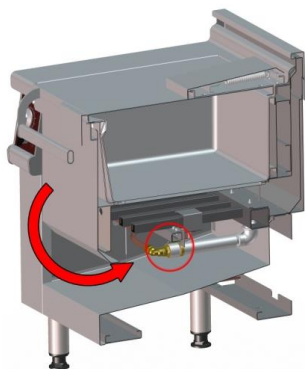


Figure E

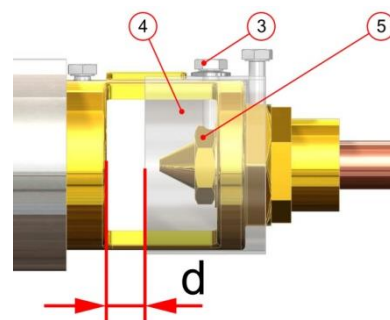


Figure F

- The Venturi is accessible after the tank has been tilted (Figure E)
- Release the air nut sleeve (Figure F Item 3)
- Remove the injector (Figure F Item. 5), replace it with the desired injector (see Table 2)
- Adjust the distance 'd' (Figure F) according to the data in Table 2; lock the nut (Figure F Item 3)
- Seal after adjustment.

5.2 Gas settings tables

	Gas type under nominal pressure	Number engraved on the injector	Air setting d (mm)	Nominal calorific output kW
1	G 110: Pn = 8 mbar	5.80	8	12.5
2	G 120: Pn = 8 mbar	5.80		14
3	G20: Pn = 20 mbar	3.00	2	15
4	G 25: Pn = 25 mbar			
5	G 25: Pn = 20 mbar	3.40	0.35	
6	G 31: Pn = 37 mbar	1.90	2	14
7	G 31: Pn = 50 mbar	1.80		0.20

Table 2

5.3 Pressure check



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



Figure G

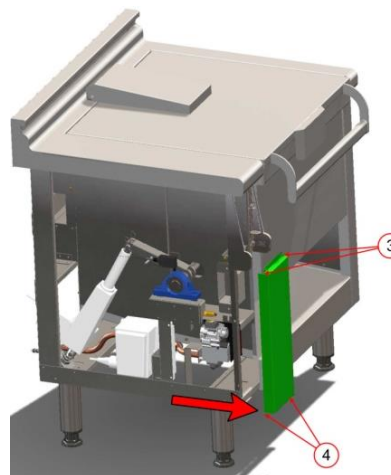


Figure H

- The gas valve (Figure I) is located behind the front panel (Figure H)
- Remove the control cover (Figure G Items 1 and 2)
- Remove the front cover (Figure H Items 3 and 4)
- Input pressure check (In)
 - Remove the screw (Figure G Item 6) and connect the pressure gauge to the pressure gauge outlet Item In.
 - Turn on the appliance (at max. output)
 - Check your measurements (Table 2), stop the appliance, tighten the screw.
- Output pressure check (Out):
 - Remove the screw (Item 5) and connect the pressure gauge to the pressure gauge outlet. Item Out
 - Turn on the appliance (at max. output)
 - Check your measurements (Table 2), stop the appliance, tighten the screw.

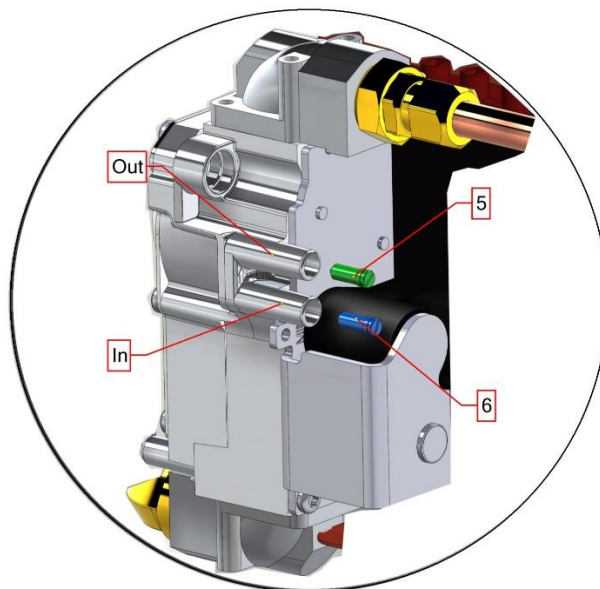


Figure I

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

Table 3

6 CONNECTION TO THE WATER SUPPLY

6.1 Connection to the water supply

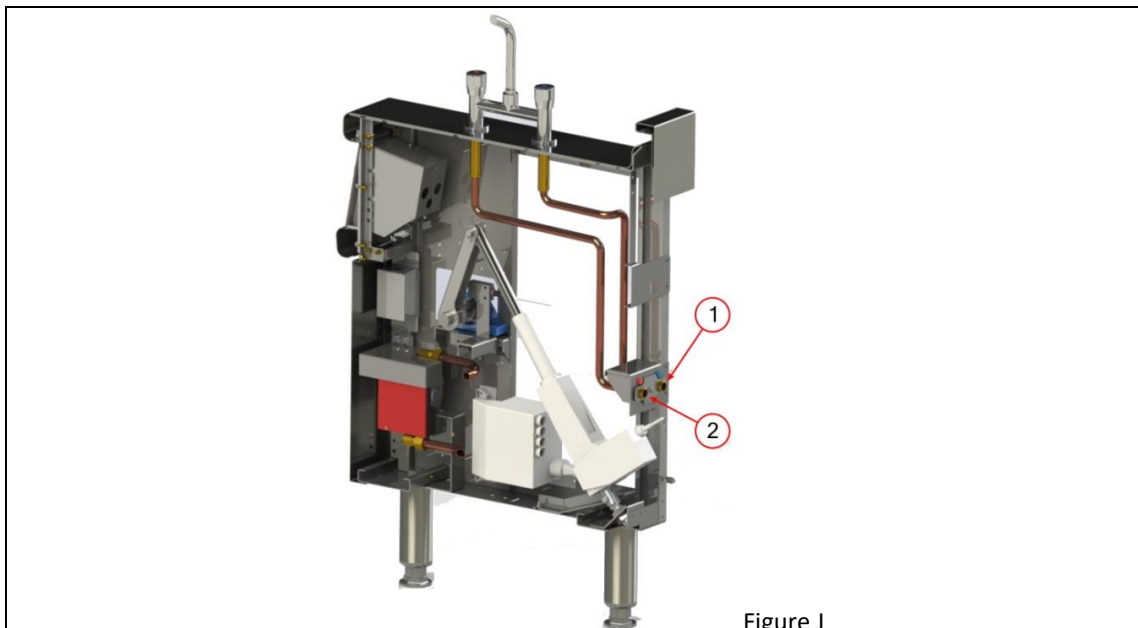


Figure J

Connect the water supply to the M1/2" connection (Figure J Items 1 and 2)

7 MAINTENANCE - SERVICING

7.1 Gas diagrams

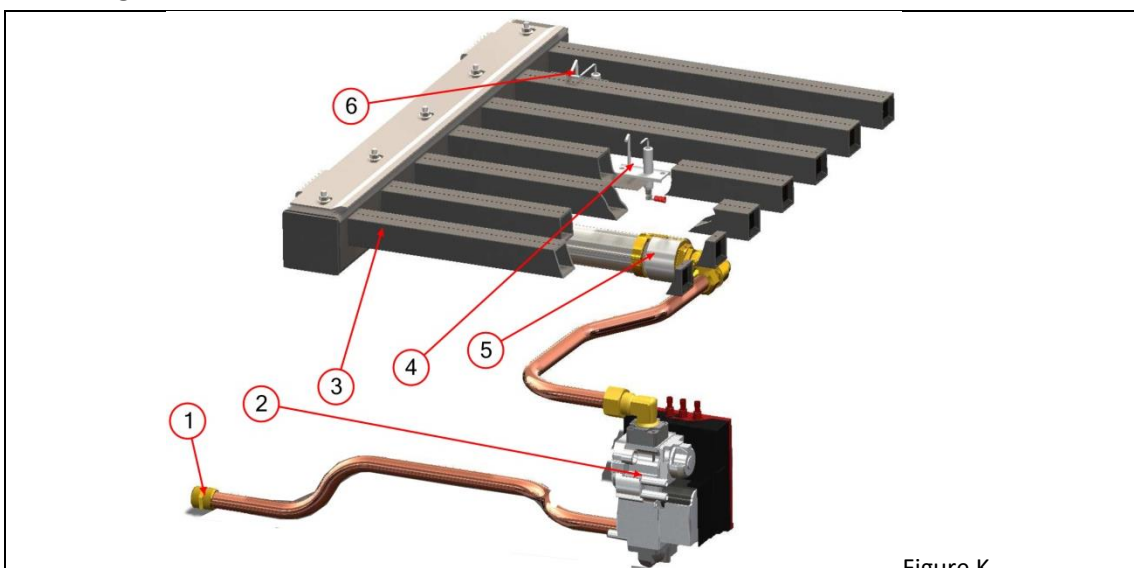


Figure K

Item	Description and main characteristic	Ref.
01	Gas supply connection M1/2"	01714 A
02	Gas valve	506222
03	Pro 700 GSBE 30 dm ² burner	171959
04	Spark plug	505401
05	Stainless steel air sleeve	06990 A
06	Flame detection spark plug	505401

7.2 Removal of electric jack

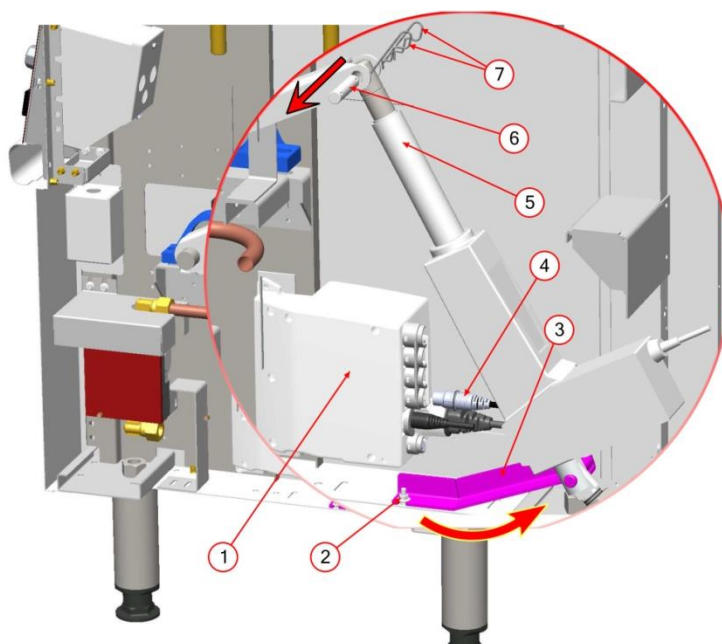
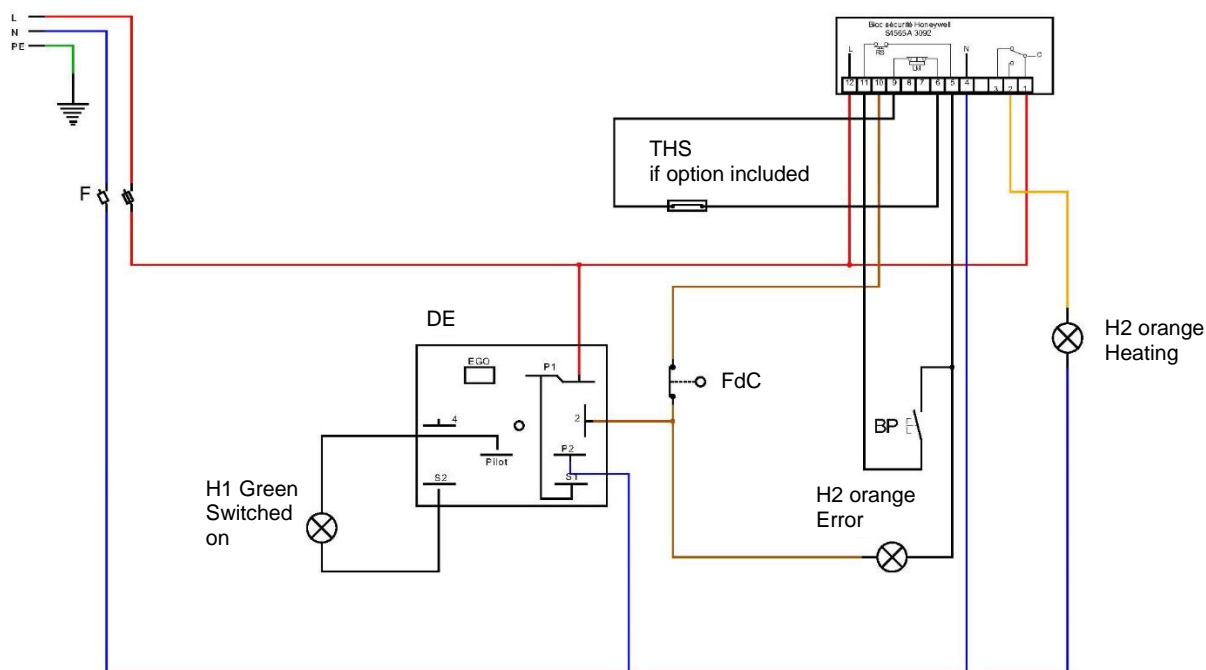


Figure L

- Turn off the appliance
- Disconnect the jack control (Figure L, Items 1 and 4)
- Remove the 2 pins and then slide the shaft. (Figure L Items 6 and 7)
- Unscrew the nut and turn the lock arm to release the jack, (Figure L Items 2 and 3)
- Remove the jack.

7. G1SBE wiring diagram



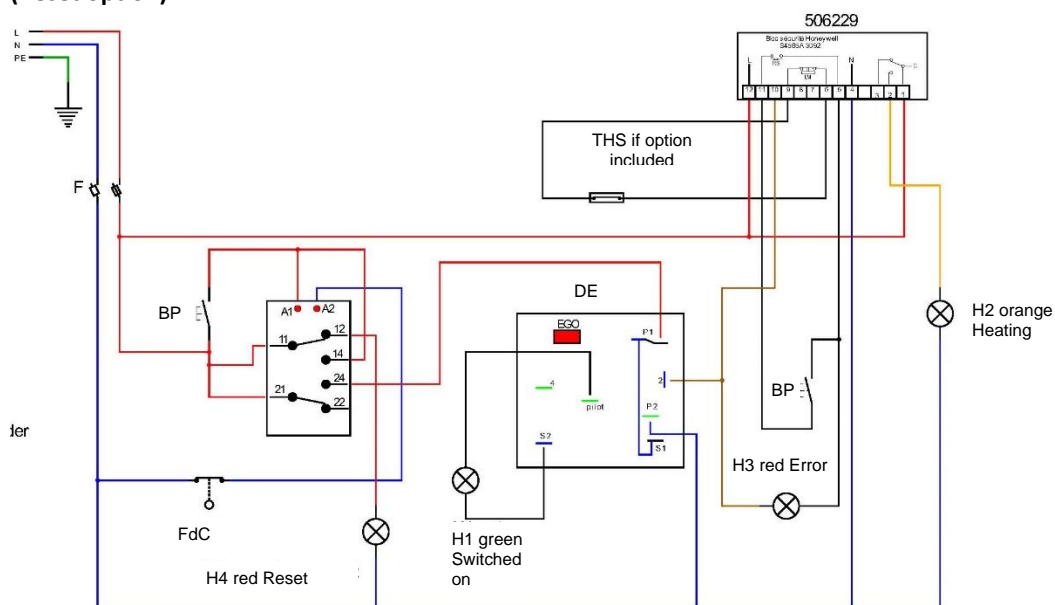


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Item	Ref.	Description	Item	Ref.	Description
L	02468 A	Viking terminal 10 mm ²	BC.V	08786 A	Jack control box
N	07690 A	Viking terminal 10 mm ² blue	THS	01996 A	Limiter thermostat (optional)
PE	03567 A	Viking terminal 10 mm ² green/yellow	H3	173639	Red error light
H1	173642	Green light (Switched on)	O	03413 A	Fuse
DE	09099 A	230V energy meter	S4564A	505402	Electronic ignition control box
H2	173640	Amber light (Heating)	FdC	505852	Limit switch
CU	08968 A	Tank tilting switch	PFN	500236	Neutral fuse holder
M	08785 A	Electric jack	BP	ELE0018	Push button

(Reset option)



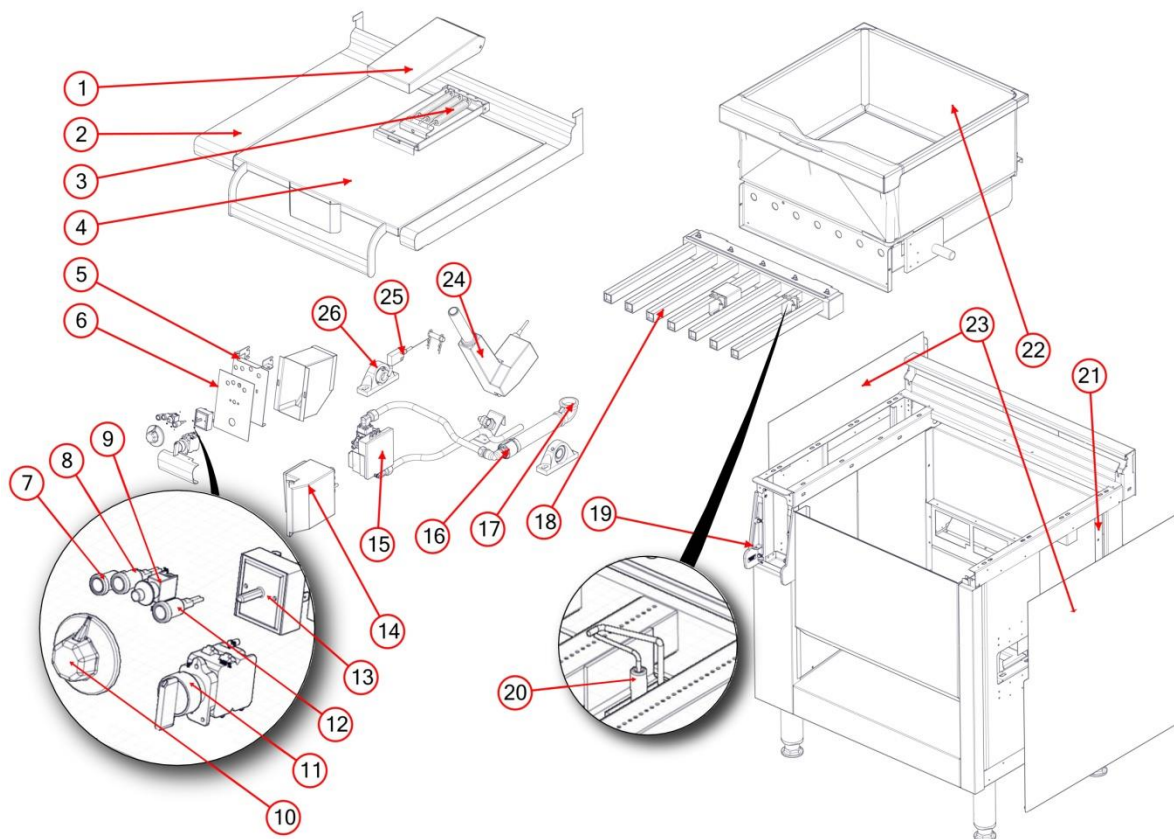
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N	07690 A	Viking terminal 10 mm ² blue	PFN	500236	Neutral fuse holder
PE	03567 A	Viking terminal 10 mm ² green/yellow	BP	ELE0018	Push button
H1	173642	Green light (Switched on)	RE	08243 A	Relay
DE	09099 A	230V energy meter	ES	08164 A	Relay support base
H2	173640	Amber light (Heating)	H4	173639	230V red light (Reset)
THS	01996 A	Limiter thermostat (optional)	CU	08968 A	Tank tilting switch
H3	173639	Red light (Error)	M	08785 A	Electric jack
O	03413 A	Fuse	BC.V	08786 A	Jack control box
S4564A	505402	Electronic ignition control box			



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7.3 Exploded view



Item	Description	Ref.		
01	Hinge cover	172507		
02	Top assembly	172501		
03	Stainless steel spring tension hinge	04118 A		
04	Cover assembly	172079		
05	Stainless steel control cover	172074		
06	Ceramic Pro 700 GSBE 30dm ²	506111		
07	Green light 230V	173642		
08	Red light 230V	173639		
09	Push-button	ELE0018		
10	Electric control knob	501146		
11	Tilting switch	08968 A		
12	Amber light 230V	173640		
13	230V energy meter	09099 A		
14	Jack control box	08786 A		
15	Gas valve	506222		
	Electric ignition control box	505402		
16	Stainless steel air sleeve	06990 A		
17	Short elbow G F33x47 F24x34	07511 A		
18	Full equipped burner	171959		
19	Right locking element	Left locking element	505624	505625
20	Flame detection spark plug		505401	
20	Spark plug		505401	
21	Frame assembly		171949	



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22	Tank assembly		171891	
23	Left side panel	Right side panel	170680	170682
24	Electric jack		08785 A	
25	Limit switch		505852	
26	Bearing		04197 A	

7.4 Basic emergency spare parts

Ref.	Description	Ref.	Description	Ref.	Description
173640		172505		04118 A	
Amber light 230V		Hinge assembly		Hinge spring cover	
173639		505401		506100	
Red light 230V		Ignition spark plug/flame detection		Pro 700 GSBE 30 burner	
173642		505852		07440 A	
Green light 230V		Limit switch		Venturi tube	
ELE0018		506222		09099 A	
Optional ignition push button		Gas valve		Energy meter	
08968 A		505402		501146	
Tilting switch		Electric ignition control box		Electric control knob	
08785 A		08786 A		04197 A	
Electric jack		Jack control box		Bearing	



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Description	Ref.
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User manual



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

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- place of collection
- name and contact details of the installer
- invoicing address

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





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1 INTRODUCTION



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

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

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

2 CONTROL PANEL

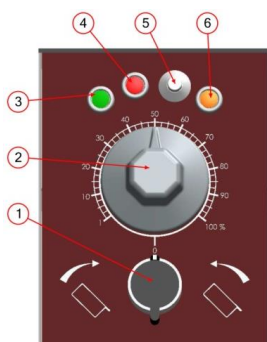


Figure M

- (1) Tank tilting switch.
- (2) Energy meter knob.
- (3) Green 'burner ignition' light
- (4) Red 'Alarm-Gas valve stop' light
- (5) 'Gas valve reset' reset button
- (6) Amber 'burner in operation' light

3 PRIOR TO STARTING UP

- Prior to starting up, it is advisable to clean the appliance in order to eliminate all dust or impurities that have accumulated during storage.
- Remove all protective plastic wrapping from the stainless steel parts.
- Ensure that the control elements are in good working order.
- Clean the tank before use.



The first few times you start up the appliance: The GAS valve may go into 'ERROR'. Please **reset** by pressing 'Reset'.

CAUTION: ALL 'ERRORS' must be analysed before resetting

4 STARTING UP

4.1 Warnings



The bratt pan should not be used as a fryer, and more generally for oil bath cooking. (Standard EN 203-2-8)

Any abnormal use of the appliance could have consequences on its operation or on the safety of property and persons.

We cannot be held liable.



Prolonged use of the tank when empty and without supervision may damage the appliance.

Remove any objects from the tank.



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- Risk of burning:
- when opening the cover after 'wet' cooking, due to the steam escaping
- when emptying the tank due to splashing
- The tank's walls may be very hot after intensive or prolonged use, only manoeuvre the tank using the tipping component.

4.2 Use

- With the tank in horizontal position
- Fill the tank (slightly below the maximum level) Nominal capacity 60 litres (Figure N Item 1)
- Turn the energy meter knob to the desired position. (Figure M Item 2)
- The green indicator light comes on (Burner ignition) Figure M Item 3
- When the amber light is on (the burner is in operation) Figure M Item 6.

For dry cooking, it is advisable to pre-heat the bottom of the tank before cooking

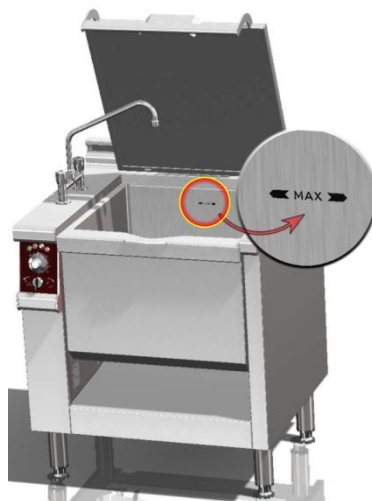


Figure N

4.3 Tilting the tank



Please note: The bratt pan is equipped with a tipping safety device.
This shuts off the burner when it is tilted.

- With the device switched on
- To tilt the tank: turn the knob to the left to lower the tank (Figure M Item 1)

5 SWITCHING OFF

Move the knob to position '0'

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



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6 MAINTENANCE

6.1 Warnings



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

Contact the installer to replace any faulty electric control components before further use.

The manufacturer and the installer cannot be held liable if the operator does not make a request for repairs due to malfunctions



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



Caution: When opening the cover during 'wet' cooking, be careful of steam escaping as you pass your arm over the tank because there is a risk of burning.

When emptying:

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

This is especially the case when putting moist food or water into the hot oil.

Move with the tank to control pouring in the spout area.

Return the tank to the resting position to avoid any spillage of products when changing the recuperating containers.



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6.2 Cleaning



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

Wait until the elements near the burners have cooled down.

6.2.1 Cleaning the stainless steel surfaces

- Switch off the appliance. After each service and before each cleaning operation, we advise you to disconnect the appliance from the mains (gas and electric supplies).
- Wash with a sponge in soapy water (or any other neutral cleaning product).
- After each cleaning, rub with an oily rag.
- Do not use bleach or any acidic product, even if heavily diluted.

6.2.2 Cleaning the tank

This cleaning can be carried out by soaking, washing with water and a dishwasher cleaning product. When salting foods with coarse salt for dry or semi-wet cooking in the pan, thoroughly rinse the bottom of the pan with plenty of water to remove any remaining salt, thereby avoiding the risk of pitting the stainless steel.

6.2.3 Burner cleaning

If burner cleaning becomes necessary, contact your installer.



CAUTION: You must not clean the burner with water.



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7 ESSENTIAL PARTS

Ref.	Description	Ref.	Description	Ref.	Description
173640		172505		04118 A	
Amber light 230V		Hinge assembly		Hinge spring cover	
173639		505401		506100	
Red light 230V		Ignition spark plug/flame detection		Pro 700 GSBE 30 burner	
173642		505852		07440 A	
Green light 230V		Limit switch		Venturi tube	
ELE0018		506222		09099 A	
Optional ignition push-button		Gas valve		230V energy meter	
08968 A		505402		501146	
Tilting switch		Electric ignition control box		Electric control knob	
08785 A		08786 A		04197 A	
Electric jack		Jack control box		Bearing	