



WATER-JACKETED BOILING PAN



Description	Code
Pro 700 80 G1MF100BME /C	V07127



Installation manual



WATER-JACKETED BOILING PAN



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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/RECYSTEM-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.

Users should be trained in the use of this appliance once it has been installed.

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 - Positioning

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 wrap 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



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Each appliance has a data plate (Figure A).

2 GAS CONNECTION

2.1 Checks before connection

Before connecting, check:

- The mains are free of obstructions, and clean,
- That the gas supply is correctly sized so as to minimise pressure drops; the diameter depends on the power of the appliance, the gas pressure, the path travelled (length and 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 on the label near the gas connection.
- That the new air flow to supply combustion is sufficient (see **Table 1**).

Code	Appliance type	Power (kW)	New air flow required (m ³ /h/kW)
V07127	PRO700-80-G1MF100BME/C		

Table 1

2.2 Connecting the appliance to the gas supply

Gas connection on the M ½" pipe at the back of the appliance **Figure B** Item 5

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

Connect the appliance to the electrical network using the cable supplied with the appliance. (Figure B Item 4).



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3.3 Checks after connection

After connection, check:

- That the appliance is correctly earthed, (see warnings)
- 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)
- Check flame pattern and colour is correct
- Check the correct operation of the appliance and the safety components.

4 STARTING UP

Refer to the user manual section on starting up the appliance

5 ADAPTATION TO DIFFERENT TYPES OF GAS



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

5.1 Changing an injector on the boiling pan

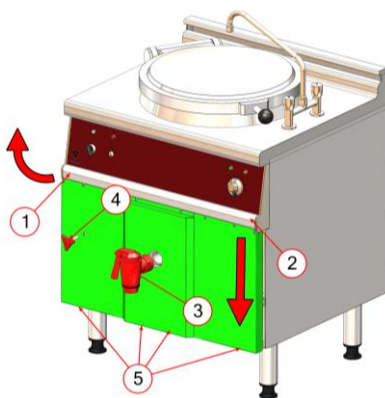


Figure E

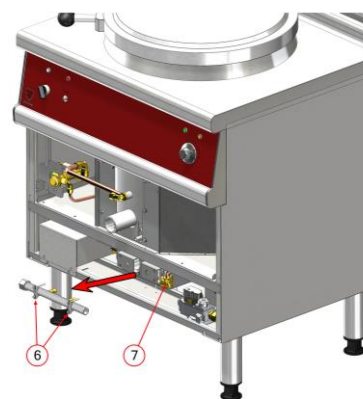


Figure F

- Remove the control cover (Figure E Items 1 and 2, screw attachments)
- Remove the drain tap (Figure E Item 3)
- Remove the double-acting valve (Figure E Item 4)
- Remove the central cover (Figure E Item 5)
- Uncouple the connection to the manifold (Figure F Item 7)
- Remove the manifold (Figure F Item 6), replace it with the desired injector (see Table 2)

5.2 Gas settings tables

	Gas type under nominal pressure	Marker engraved on the injector	Air adjustment d (mm)	Nominal heat output kW
1	G 110: Pn = 8 mbar			
2	G 120: Pn = 8 mbar			
3	G20: Pn = 20 mbar			
4	G 25: Pn = 25 mbar			
5	G 25: Pn = 20 mbar			
6	G 31: Pn = 37 mbar			



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7	G 31: Pn = 50 mbar				
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Table 2

5.3 Pressure check



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

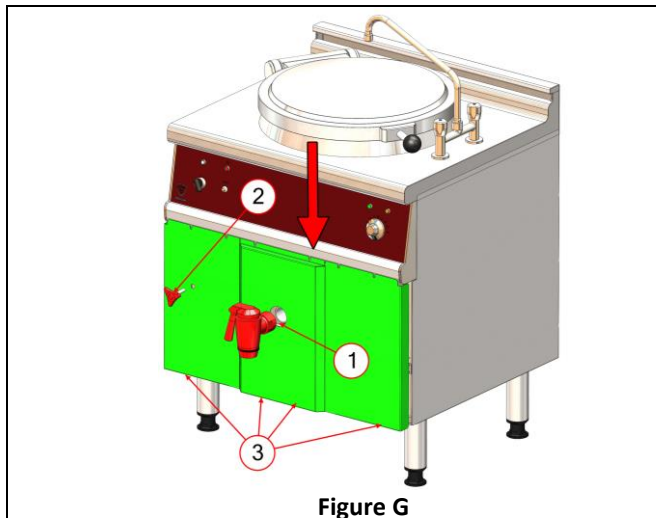


Figure G

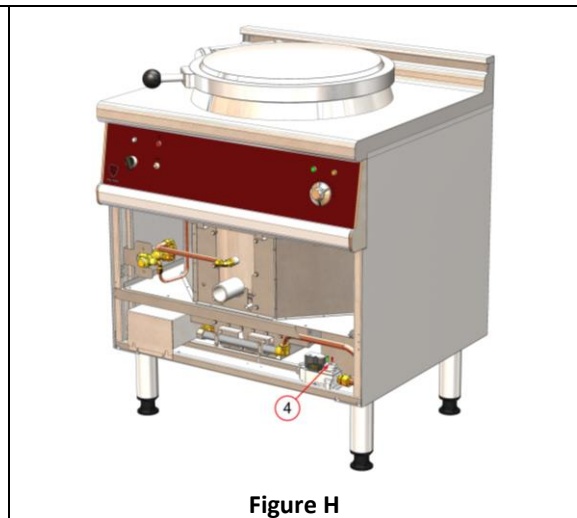


Figure H

- The gas valve (Figures H and I) is behind the central cover.(Figure G)
 - Remove the cover (Figure G Items 1, 2 and 3)
 - **Input pressure check**
 - Remove the screw (Figure I Item 4) and connect the pressure gauge to the pressure gauge outlet.
 - Turn on the appliance (at max. output)
 - Check your readings (Table 2)
 - Turn off the appliance, refit the screw.
 - **Adjusting the output pressure:**
 - Remove the screw (3) and connect the pressure gauge to the pressure gauge outlet.
 - Turn on the appliance (at max. output)
 - Check your readings (Table 2)
- To increase the pressure, turn the adjusting screw (Figure I Item 2) clockwise.
- Turn off the appliance, refit the screw (Figure I Item 1).

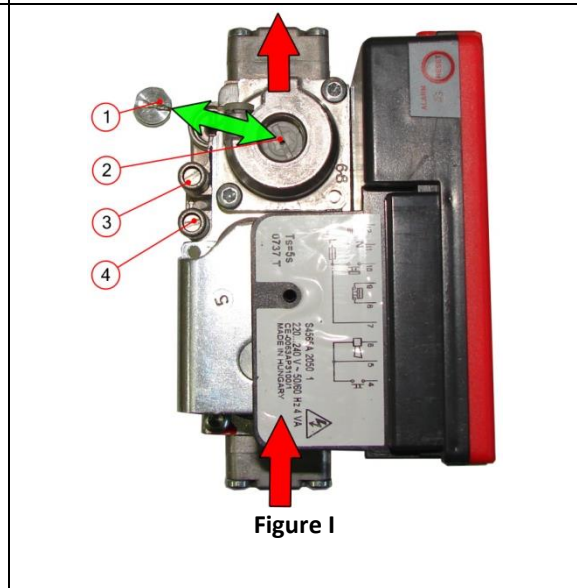


Figure I

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

Table 3



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6 MAINTENANCE - SERVICING

6.1 Gas diagram

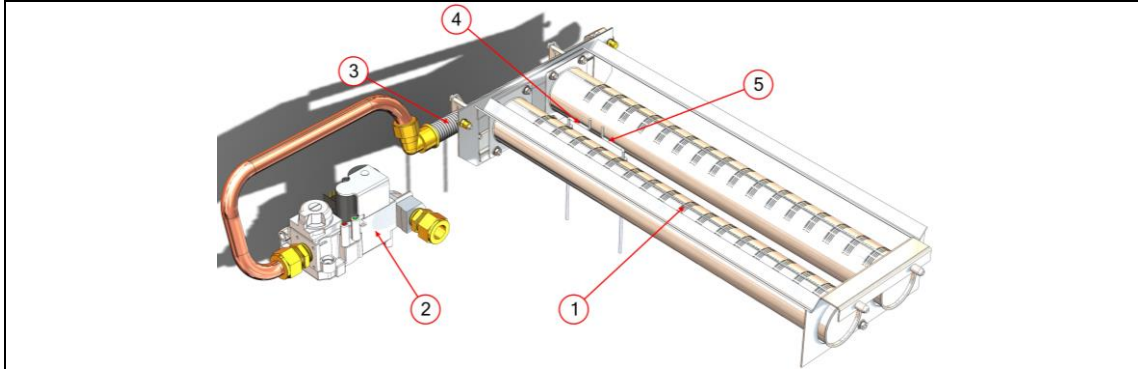
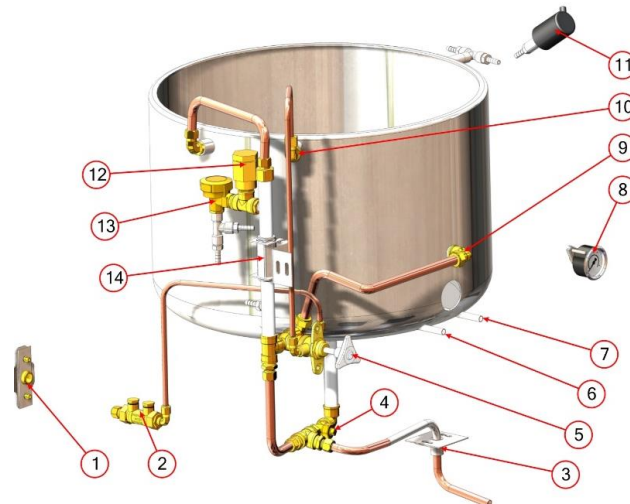


Figure J

Marker	Description and main characteristic	Code
01	Micro-perforated burner	506541
02	Gas valve	506222
03	Boiling pan manifold	173305
04	Ignition spark plug	175188
05	Flame detection spark plug	

6.1 Diagram of the water supply



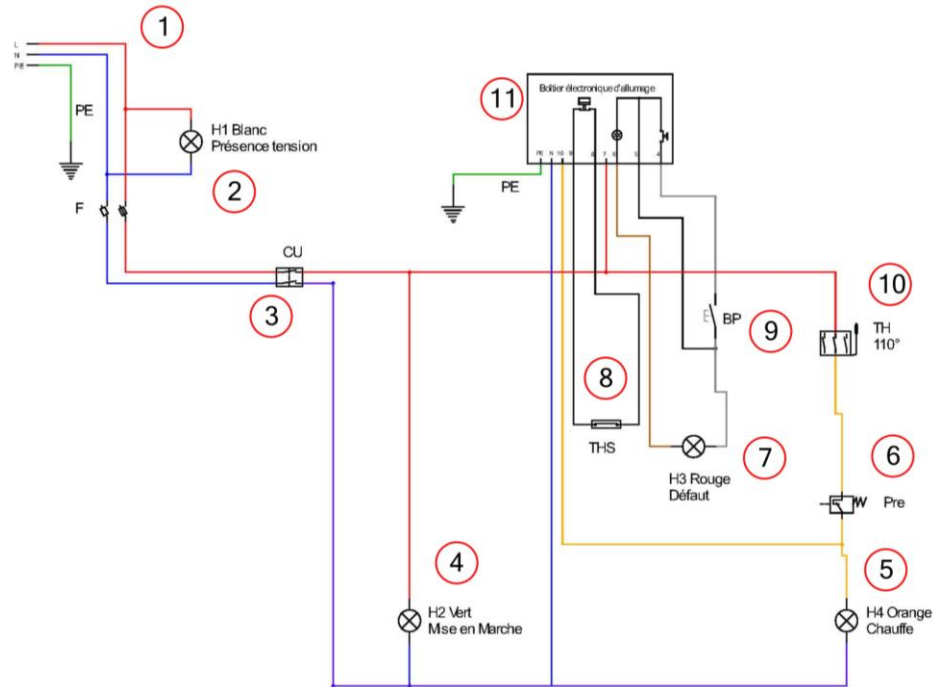
Item	Description	Code	Item	Description	Item
1	Connection M1/2"		8	Pressure gauge	506627
2	Anti-pollution valve.	03935 A	9	Overflow	01532 A
3	Overflow drain	176786	10	Jacket filling point	GAZ0114
4	Jacket drain tap	03895 A	11	Pressure switch	07399 A
5	Double-acting valve.	03865 A	12	Vacuum valve housing (15x21)	506711
6	Thermostat 30°-110°	01995 A	13	Gas eliminator	506710
7	Safety thermostat 155°	505992	14	Non-return valve 0.5 Bar	506564



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7. Wiring diagram G1MF100 BME/C



Marker	Code	Description	Qty	Marker	Code	Description	Qty
01	02466 A	Viking terminal 4 mm ²	6	06	07399 A	Pressure switch	1
01	07067 A	Viking terminal blue	2	07	173639	Red light	1
01	07690 A	Viking earth terminal 4 mm ²	2	08	01996 A	Safety thermostat 180°	1
02	173641	White light	1	09	ELE0018	Error reset push button	1
03	02104 A	On/Off switch	1	10	01995 A	Thermostat 110°	1
04	173642	Green light	1	11	505402	Electronic ignition control box	1
05	173640	Amber light	1				

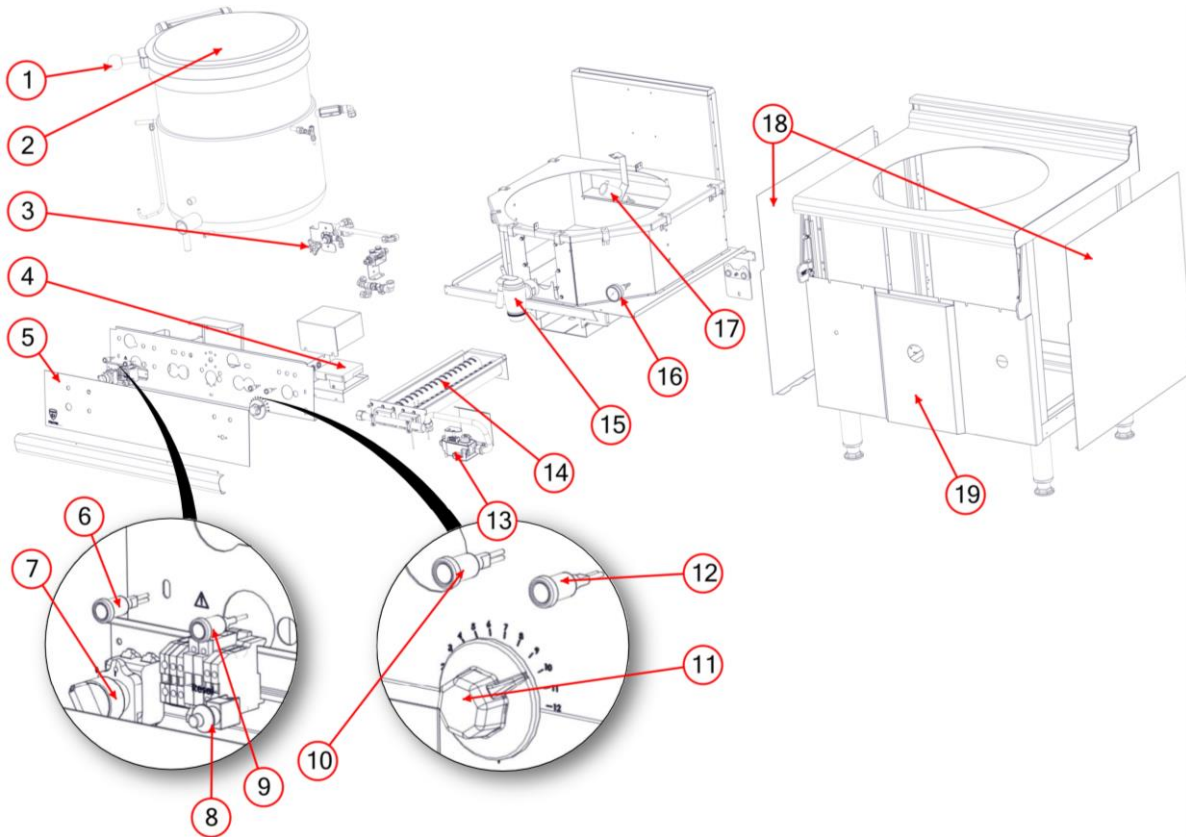
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6.2 Exploded view



Item	Description	Code
01	Smooth black ball	04035 A
02	Lid + hinge Pro 700	506602 506603
03	Double-acting valve	03865 A
04	Electric ignition control box	505402
05	Ceramic cover Pro 700	506300
06	White light 230V	173641
07	Switch	02104 A
08	Ignition push-button	ELE0018
09	Red light 230V	173639
10	Green light 230V	173642
11	Chrome plated electric control knob	501146
12	Amber light 230V	173640
13	Gas valve	506222
14	Micro-perforated burner	506541
15	Drain tap F 40x49	03917 A
16	Pressure gauge	06645 A
17	Jaeger pressure switch	07399 A
18	Trim panel G	170680 170682
19	Central cover Pro 700	173627



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6.3 Basic spare parts

Code	Description	Code	Description	Code	Description
173640		506603		02104 A	
Amber light 230V		Hinge assembly		Switch	
173639		175188		506541	
Red light 230V		Ignition spark plug		Pro 700 burner	
173642		506222		501146	
Green light 230V		Gas valve		Electric control knob	
173641		505402		ELE0018	
White light		Electric ignition control box		Ignition push-button	
03895 A		03935 A		03917 A	
Ball valve 12x17 MF		Anti-pollution valve FF		Drain tap	
06645 A		07399 A		03865 A	
Pressure gauge		Pressure switch		Double-acting valve	
01996 A		01995 A			
Safety thermostat 180°		Thermostat 110°			
176786		176788			
Removable overflow drain		Copper overflow drain			



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Description	Code
Pro 700 80 G1MF100BME	V07127



User manual



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7 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.

8 CONTROL PANEL

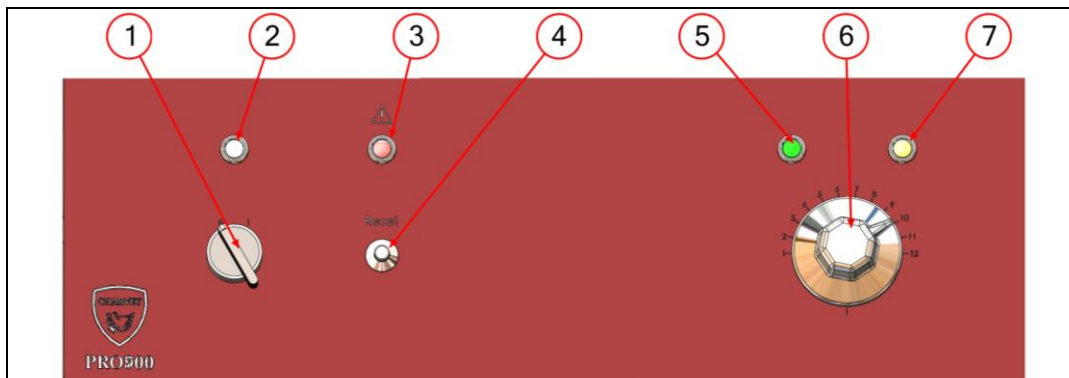


Figure N

- (1) On/Off switch
- (2) White 'voltage detector' light
- (3) Red 'Alarm-Gas valve stop' light
- (4) 'Gas valve reset' reset button
- (5) Green 'burner ignition' light
- (6) Energy meter knob.
- (7) Amber 'burner in operation' light

9 BEFORE STARTING UP FOR THE FIRST TIME

- Prior to starting up for the first time, 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 pan 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



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10 STARTING UP

10.1 Warnings



The boiling pan should not be used for deep frying. (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 pan when empty and without supervision may damage the appliance.
Remove any objects from the pan.

Caution:

When opening the lid during 'wet' cooking, be careful of steam escaping as you pass your arm over the pan 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.*

The walls of the pan, the lid and the body of the drain tap may be very hot after intense or prolonged use, only hold the drain tap and the lid by the handles.

10.2 Boiling pan G1MF100 BME

- Fill the pan (just below the maximum level indicated on the pan).
- Set the switch to 1 (Figure N Item)
- Turn the energy meter knob to the desired position. (Figure N Item 2)
- The green indicator light comes on (Burner ignition) Figure N Item 3
- When the amber light is on, the burner is in operation Figure N Item 6.

11 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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12 MAINTENANCE

12.1 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 if the user fails to ask for assistance in case of malfunction.



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

12.2 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.

12.2.1 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.

12.2.2 Cleaning the pan

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.

12.2.3 Burner cleaning

If burner cleaning becomes necessary, contact your installer.

Caution: you must not clean the burner with water.



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13 BASIC SPARE PARTS

Code	Description	Code	Description	Code	Description
173640		506603		02104 A	
Amber light 230V		Hinge assembly		Switch	
173639		175188		506541	
Red light 230V		Ignition spark plug		Pro 700 burner	
173642		506222		501146	
Green light 230V		Gas valve		Electric control knob	
173641		505402		ELE0018	
White light		Electric ignition control box		Ignition push-button	
03895 A		03935 A		03917 A	
Ball valve 12x17 MF		Anti-pollution valve FF		Drain tap	
06645 A		07399 A		03865 A	
Pressure gauge		Pressure switch		Double-acting valve	
01996 A		01995 A			
Safety thermostat 180°		Thermostat 110°			
176786		176788			
Removable overflow drain		Copper overflow drain			