



# DIRECT-HEATING BOILING PAN 100L



Description	Code
Pro 700 80 G1MF100CD/C	V07129



## *Installation manual*



# DIRECT-HEATING BOILING PAN 100L



## CONTENTS

<b>1</b>	<b>INSTALLATION.....</b>	<b>4</b>
1.1	GENERAL.....	4
1.2	HANDLING - POSITIONING .....	4
1.3	INSTALLATION .....	4
1.4	DATA PLATE.....	4
<b>2</b>	<b>GAS CONNECTION .....</b>	<b>5</b>
2.1	CHECKS BEFORE CONNECTION.....	5
2.2	CONNECTING THE APPLIANCE TO THE GAS SUPPLY.....	5
2.3	CHECKS AFTER CONNECTION.....	5
<b>3</b>	<b>ELECTRICAL CONNECTION .....</b>	<b>5</b>
3.1	CHECKS BEFORE CONNECTION.....	5
3.2	ELECTRICAL CONNECTION .....	5
3.3	CHECKS AFTER CONNECTION.....	6
<b>4</b>	<b>STARTING UP .....</b>	<b>6</b>
<b>5</b>	<b>ADAPTATION TO DIFFERENT TYPES OF GAS .....</b>	<b>6</b>
5.1	CHANGING AN INJECTOR ON THE BOILING PAN .....	6
5.2	GAS SETTINGS TABLES .....	6
5.3	PRESSURE CHECK .....	7
<b>6</b>	<b>MAINTENANCE - SERVICING.....</b>	<b>7</b>
6.1	GAS CIRCUIT DIAGRAM.....	7
6.2	WIRING DIAGRAM.....	8
6.3	BASIC SPARE PARTS .....	9



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## **‘Compliance with French Decree No. 2014-928 of 19 August 2014.’ Exclusively for France**

In accordance with Decree No. 2014-928 of 19 August 2014, concerning the disposal of waste electrical and electronic equipment, CHARVET ensures the organisation and financing of the collection and processing of professional WEEE placed on the market after 13/08/2005 or when replacing such equipment with equipment that is the equivalent or performs the same function. As such, the CHARVET company is a member of ECOLOGIC, an eco-organisation approved by the State. 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.

### **How WEEE is disposed of:**

For any request for collection, contact:

- ➔ [www.e-dechet.com](http://www.e-dechet.com)
- ➔ +33 (0)1 30 57 79 14.

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.





# DIRECT-HEATING BOILING PAN 100L



## 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

The appliance must be installed under an 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. 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

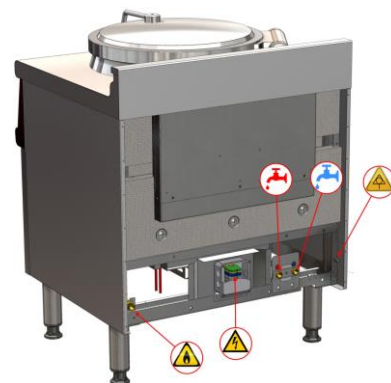


Figure B

Each appliance has a data plate (Figure A).



# DIRECT-HEATING BOILING PAN 100L



## 2 GAS CONNECTION

### 2.1 Checks before connection

Before connecting, check:

- That the gas mains is free of obstruction and clean and correctly sized so as to minimise pressure drops; the diameter depends on the power of the appliance, the gas pressure and the path travelled.
- 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 <sup>3</sup> /h/kW)
V07129	PRO700-80-G1MF100CD/C	18	36

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, check:

- 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

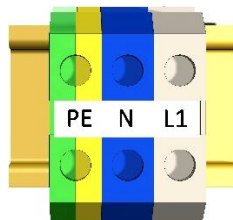


Figure D

- Remove the control cover (see §5.3).
- Tilt the control cover. (Figure C Item 1).
- 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-N-PE



# DIRECT-HEATING BOILING PAN 100L



### 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

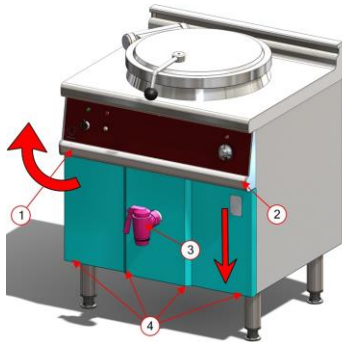


Figure E

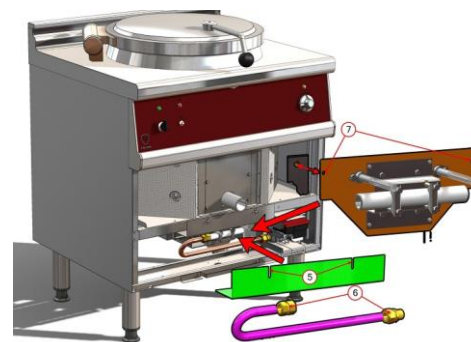


Figure F

- Remove the control cover by removing the retaining screws under the strip (Figure E Item 1)
- Remove the drain tap (Figure E Item 3)
- Remove the central cover (Figure E Item 4)
- Remove the insulation support (Figure F Item 5)
- Disconnect the copper connection from the manifold and the gas valve. (Figure F Item 6)
- Remove the burner mounting plate (Figure F Item 7), then pull it towards you.
- Replace the 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			18
2	G 120: Pn = 8 mbar			
3	G20: Pn = 20 mbar	2x220	None	14.5
4	G 25: Pn = 25 mbar	2x220	None	
5	G 25: Pn = 20 mbar	2x220	None	18
6	G 31: Pn = 37 mbar	2x155	None	
7	G 31: Pn = 50 mbar			



# DIRECT-HEATING BOILING PAN 100L



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

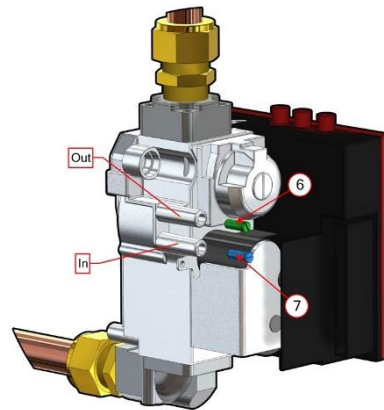


Figure H

Remove the central cover (see § 5.1) to access the gas valve. Remove the cover (Figure E Items 1, 2 and 3)

- **Input pressure check (In)**
  - Remove the screw (Figure H 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 7) 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.

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

Table 3

## 6 MAINTENANCE - SERVICING

### 6.1 Gas circuit diagram

Item	Description and main characteristic	Code
01	Micro-perforated burner	507110
02	Gas connection 15x21	08755A
03	Gas valve	506222
04	Boiling pan manifold	176975
05	Ignition spark plug	171364
06	Flame detection spark plug	



# DIRECT-HEATING BOILING PAN 100L

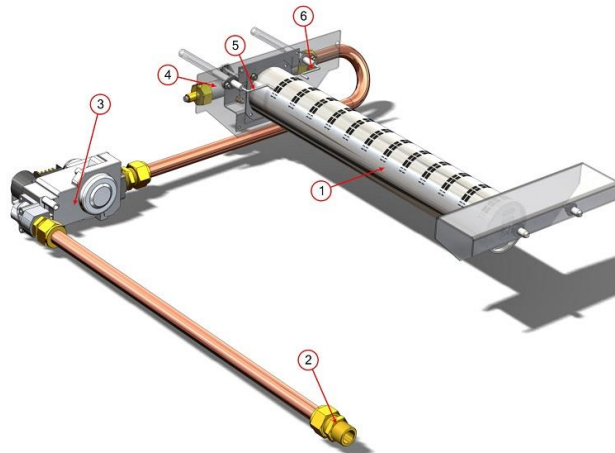


Figure I

## 6.2 Wiring diagram

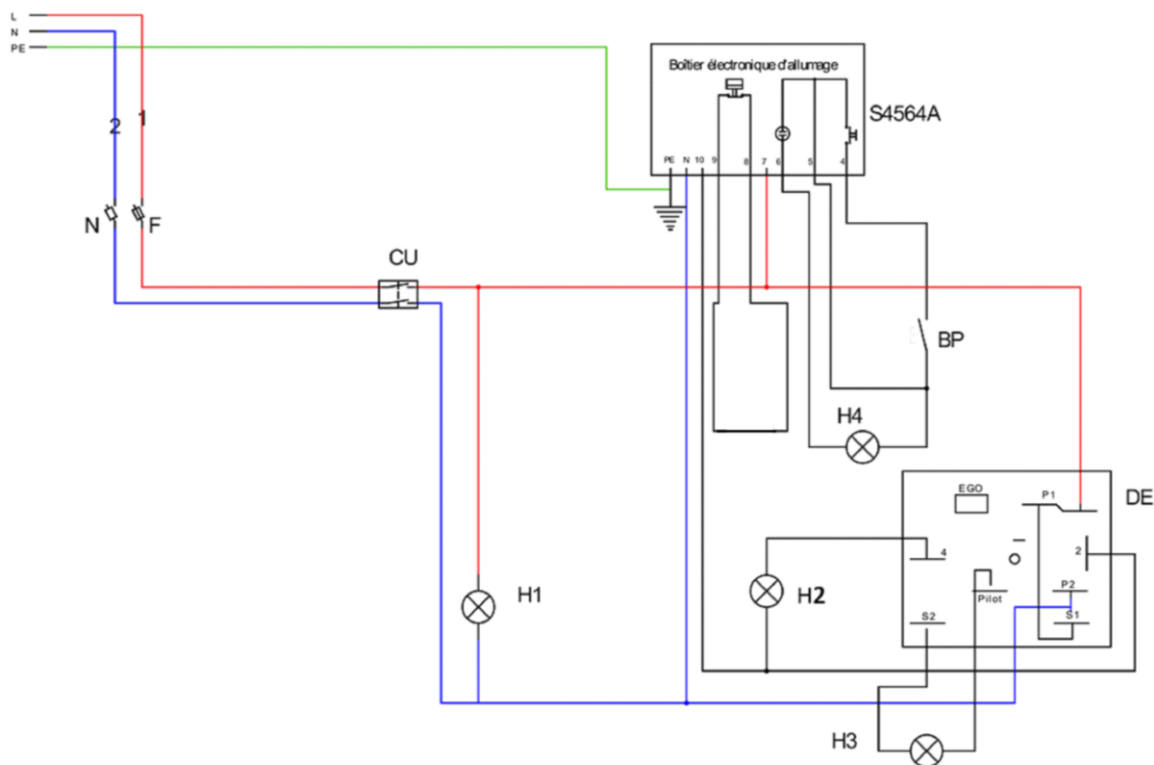


Figure J

Item	Description	Code	Item	Description	Code
L	10 mm <sup>2</sup> terminal	02468A	H4	Red light (Error)	173639
N	Terminal 10 mm <sup>2</sup> (Neutral)	07690A	BP	Push button	ELE0018
PE	Terminal 10 mm (Earth)	03567A	PFN	Neutral fuse holder	500238
H1	Green light (Switched on)	173642	F	Fuse	03413A
DE	230V energy meter	09099A	S4564A	Electronic ignition control box	505402
H2	Amber light	173640	CU	Switch	02104A






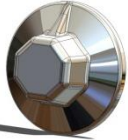




# DIRECT-HEATING BOILING PAN 100L



## 6.3 Basic spare parts

Code	Description	Code	Description	Code	Description
173640		173642		173639	
Amber light 230V		Green light 230V		Red light 230V	
505402		506222		507110	
Control box		Gas valve		Pro 700 burner	
09099A		03013 A		501146	
230V energy meter		High voltage cable		Electric control knob	
02104A		171364		ELE0018	
Switch		Ignition spark plug		Error acknowledgement button	
		506603		03917A	
		Hinge assembly		Drain tap	



# DIRECT-HEATING BOILING PAN 100L



Description	Code
Pro 700 80 G1MF100BME	V07129



*User manual*



# DIRECT-HEATING BOILING PAN 100L



## CONTENTS

<b>1</b>	<b>INTRODUCTION.....</b>	<b>4</b>
<b>2</b>	<b>CONTROL PANEL .....</b>	<b>4</b>
<b>3</b>	<b>BEFORE STARTING UP FOR THE FIRST TIME.....</b>	<b>4</b>
<b>4</b>	<b>STARTING UP .....</b>	<b>4</b>
4.1	WARNINGS.....	4
4.2	USE.....	5
<b>5</b>	<b>SWITCHING OFF .....</b>	<b>5</b>
<b>6</b>	<b>MAINTENANCE.....</b>	<b>5</b>
6.1	WARNINGS.....	5
6.2	CLEANING .....	6
6.2.1	<i>Cleaning the stainless steel surfaces .....</i>	<i>6</i>
6.2.2	<i>Cleaning the pan .....</i>	<i>6</i>
6.2.3	<i>Burner cleaning .....</i>	<i>6</i>
<b>7</b>	<b>BASIC SPARE PARTS .....</b>	<b>6</b>



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## 100L



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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

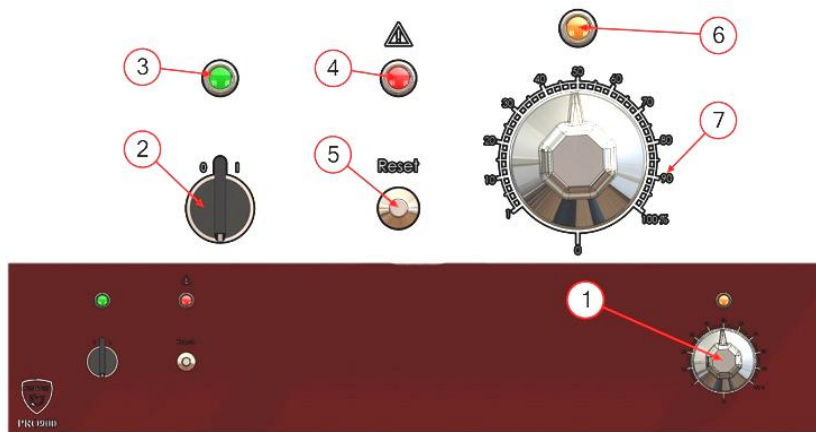


Figure N

No.	Description
1	Heating speed adjustment button
2	On/Off switch
3	Green light - Appliance powered on
4	Red light (Error)
5	Error acknowledgement push button
6	Amber heating light - Comes on when the burner is ignited
7	Control dial (0-100% operation)

## 3 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 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 boiling pan is not intended 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.



# DIRECT-HEATING BOILING PAN 100L



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



When opening the lid, beware of escaping steam.  
When emptying the pan, keep away from the splash area around the gutter.  
The walls of the pan, the lid and the drain tap body may be very hot. When handling the drain tap and the lid, always use the handles provided.

## 4.2 Use

- Fill the pan to just below the maximum level indicated on the pan (Figure O).
- Set the switch to position 1 (Figure N Item 2), the green light (Figure N Item 3) comes on.
- Turn the energy meter knob to the desired position. (Figure N Items 1 and 7).
- When the amber light comes on, the burner is in operation (Figure N Item 6).



Figure O

## 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.

## 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 user 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.**



# DIRECT-HEATING BOILING PAN 100L



## 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 pan









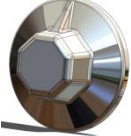
This cleaning can be carried out by soaking, washing with water and a dishwasher cleaning product. When salting foods with coarse salt for dry or semi-wet cooking in the pan, thoroughly rinse the bottom of the pan with plenty of water to remove any remaining salt, thereby avoiding the risk of pitting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

### 6.2.3 Burner cleaning

If burner cleaning becomes necessary, contact your installer.

**Caution: you must not clean the burner with water.**




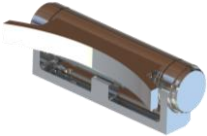

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		506603		03917A	
		Hinge assembly		Drain tap	