



**INSTALLATION, USE
AND MAINTENANCE**

**Electric Bratt Pans
Serie 700**

**286613
286681**

Cooking equipment Series 700

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**TYPENSCHILD \ PLAQUES DES CARACTERISTIQUES
TECHNIQUES \ DATA PLATE**

		Bartscher GmbH Franz-Kleine-Straße 28 33154 Salzkotten													
Production year: 04/2019 Designed: 2018															
MOD.	K7ECU10VV 286104		4 015613 484310												
SN.	19047ECU10VV018														
  IPX4		<table border="1"> <tr> <td>V</td> <td colspan="3">400</td> </tr> <tr> <td>Ph</td> <td>3F+N ~</td> <td>Hz</td> <td>50</td> </tr> <tr> <td>kW</td> <td>10,4</td> <td>A</td> <td>15,01</td> </tr> </table>		V	400			Ph	3F+N ~	Hz	50	kW	10,4	A	15,01
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Ph	3F+N ~	Hz	50												
kW	10,4	A	15,01												

GENERAL WARNINGS

- *Read the instructions carefully before installation, use and maintenance of the appliance.*
- *The installation has to be performed by qualified personnel following the manufacturer's instructions given in the provided manual.*
- *The appliance is only suitable for the preparation and cooking of food in industrial kitchens such as those used in restaurants, hospitals, company canteens, cooking centres, butcher's shops and food production firms. Any other type of use is not in accordance with the intended purpose and could place people and/or objects at risk.*
- *The appliance should only be used by trained personnel and for the use for which it was designed.*
- *Due to the nature of the appliance, the temperatures required for cooking may cause various areas of the panelling, as well as kitchenware, to become hot. This is not a construction defect, but a physical phenomenon caused by the chemical and physical properties of the materials used for the construction of the appliances.*
- *In the event of breakdown or malfunction, switch off the appliance and seek help exclusively from an authorized technical assistance service.*
- *Only use genuine spare parts; otherwise no liability is assumed by the manufacturer.*
- *The appliance must not be washed with high pressure water sprays and the vents or inlets/outlets for air, fumes and heat must not be obstructed.*
- *Children should be supervised to ensure they do not play with the appliance.*
- *Before connecting the device make sure that the plate specifications correspond to the electrical supply.*
- *When not in use, make sure the appliance is disconnected from the electric mains.*

ATTENTION! The manufacturer declines any liability for damage caused by wrong installation, tampering, making unauthorized changes, improper use, poor maintenance, installation of non-original spare parts, not observing local norms, incorrect use or not observing the instructions in this booklet.

For the installer

- *The functioning of the appliance has to be explained and shown to the user. After ensuring that everything is clear, the instruction booklet has to be handed over to the user.*

TECHNICAL FEATURES

The DATA PLATE showing all the appliance information is to be found inside the right or left side of the control panel, depending on the model.

The appliances have been checked in accordance with the European directives down below:

2014/35/UE	- Low Tension (LVD)
2014/30/UE	- Electromagnetic Compatibility (EMC)
2016/426/UE	- Gas Appliances (GAR)
2006/42/EC	- Machinery directive
2011/65/CE	- Rohs

And the particular reference norms.

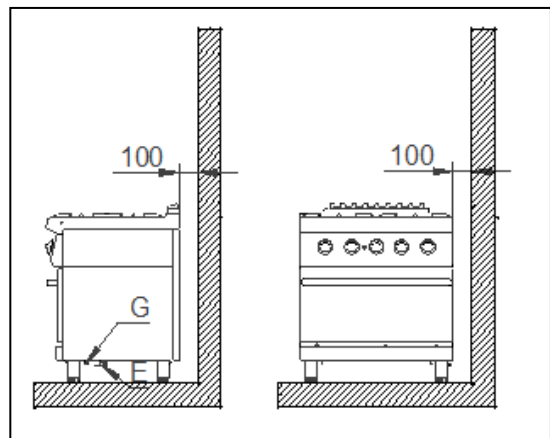
Declaration of compliance

The manufacturer declares that the appliances of their production meet the above mentioned EEC directives and requires that installation be done observing the norms in force, particularly regarding the system for letting out fumes and air exchange.

PROVISIONS FOR INSTALLATION

Place

It is advisable to install the appliance in a well-ventilated room or under an extractor hood. The appliance may be installed as a single unit or together with others. In both cases, if it is installed near a wall of inflammable material, a minimum distance according the series (see figure) from the side and back walls must be observed. In the event that it is not possible to observe this distance, protective measures must be taken (e.g. use of sheets of refractory material) which ensure that the temperature of the walls is within the established safety limits.



Norms and provisions

Installation operations, gas or voltage conversions to other than the original, starting up the installation or appliance, ventilation, letting out fumes, and maintenance have to be done by qualified personnel following the manufacturer's instructions, observing the norms in force and in compliance with the following provisions (**GB**):

- Gas Safety (Installation and Use) Regulations, 1984
- Health and Safety at Work Act, 1974
- Codes of Practice, BS6173, 1982
- The Building Regulations, 1985
- The Building Standards Regulations, 1981

For others countries follow the relevant local rules for:

- Gas board rules
- Building regulations and local fire prevention provisions
- Safety norms in force
- Provisions of the Gas supplying company
- The Electrical Norms in force
- The Fire Brigade rules.

INSTALLATION

Preliminary operations

Remove the appliance from the packaging, ensure that it is intact and, if in doubt, do not use it but contact professionally qualified personnel. The packaging materials are compliant with environmental safety regulations. They can be stored without risk, or else should be disposed of in accordance with current national regulations, particularly those regarding the nylon bag and the polystyrene.

After verifying that the appliance is in good conditions, the protective film may be removed. Clean the external parts of the appliance carefully with warm water and detergent, using a cloth to remove all remaining residues and then dry it with a soft cloth. If there are still traces of glue, these can be removed using a suitable solvent (e.g. acetone). Under no circumstances should abrasive substances be used. After the installation the appliance should be levelled by lowering or raising the adjustable legs.

Electric connection

Before connecting the appliance, it is necessary to check that the voltage of the available power supply corresponds to the voltage the appliance has been set for. If they do not correspond, it is necessary to modify the connection as shown in the electric diagram, if voltage change is provided for. The junction box is situated behind the control panel of the top and it is made accessible by unscrewing the screws that fix the panel, removing it and taking out the junction box.

Furthermore, it is necessary to check that the earthing wire is efficient, that the earth conductor on the connecting side is longer than the other conductors, that the connecting cable has a wire bunch adequate for the power absorbed by the appliance, and that the connecting cable is at least type H07 RN-F. It is necessary to run the cable first through the cable gland. ***If the supply cord is damaged, it must be replaced by the manufacturer service agent or similarly qualified persons in order to avoid a hazard. As in international provisions, before setting up the appliance a unipolar device has to be installed with a contact opening of at least 3 mm that must not interrupt the YELLOW-GREEN earthing wire.*** This device has to be installed near the appliance, has to be approved, and has to have adequate capacity for the absorption of the appliance (see table TECHNICAL FEATURES).

The appliance has to be connected to the EQUIPOTENTIAL system. The connector is situated near the end of the electric cable and it is identified by a label with the symbol shown.



While using a safety thermostat for breakdown tensions, it is necessary to note what follows:

- According to the normative law in force, the leakage of electric power for this kind of appliances can have a value of 1 mA without limitations for the maximum for each kW of installed power. Besides, it must be noted that all the switches for breakdown to be found on the market have a tolerance for the operating tension of less than the 50%; therefore, a suitable switch has to be chosen.
- Connect only a single appliance to each switch.
- In some cases, after long periods of inactivity or in case of a new installation, it is possible that the appliance switches off during the setting-up. The main reason is usually the moist produced during the isolation. The problem can be easily solved through a short pre-heating bypassing the safety thermostat.

ATTENTION! All the parts protected and sealed by manufacturer can not be regulated by the installer if not specifically indicated.


MAINTENANCE

ATTENTION! Before doing any kind of maintenance or repairs, make sure that the appliance is disconnected from the electric mains.

The following maintenance operations have to be carried out at least once a year by specialized personnel. It is advisable to have a maintenance contract.

- Check for correct functioning of all control and safety devices;
- Check the condition of the power cable;

Information for electrical and electronic devices used in EU countries

The devices, which are marked with the following symbol , may not be disposed of with household refuse in accordance with the EU directive.

To eliminate your used device, please use the country-specific differentiated collection systems available or contact your retailer, when you buy an equivalent device.

By actively using the offered collection systems, you make your contribution to the reuse, recycling and utilisation of electrical or electronic devices, protecting the atmosphere and the health.

Abusive product disposal is punishable by law in accordance with current legislation.

WHEN SUBSTITUTING, ONLY ORIGINAL SPARE PARTS SUPPLIED BY THE MANUFACTURER MUST BE USED. THE OPERATION MUST BE CARRIED OUT BY AUTHORIZED PERSONNEL.

ATTENTION! In the event that components of the gas installation are substituted, it is necessary to check for tightness and the correct functioning of the various parts.

THE MANUFACTURER RESERVES THE RIGHT TO MODIFY WITHOUT NOTICE MODIFY THE FEATURES OF THE APPLIANCES DESCRIBED IN THIS MANUAL.

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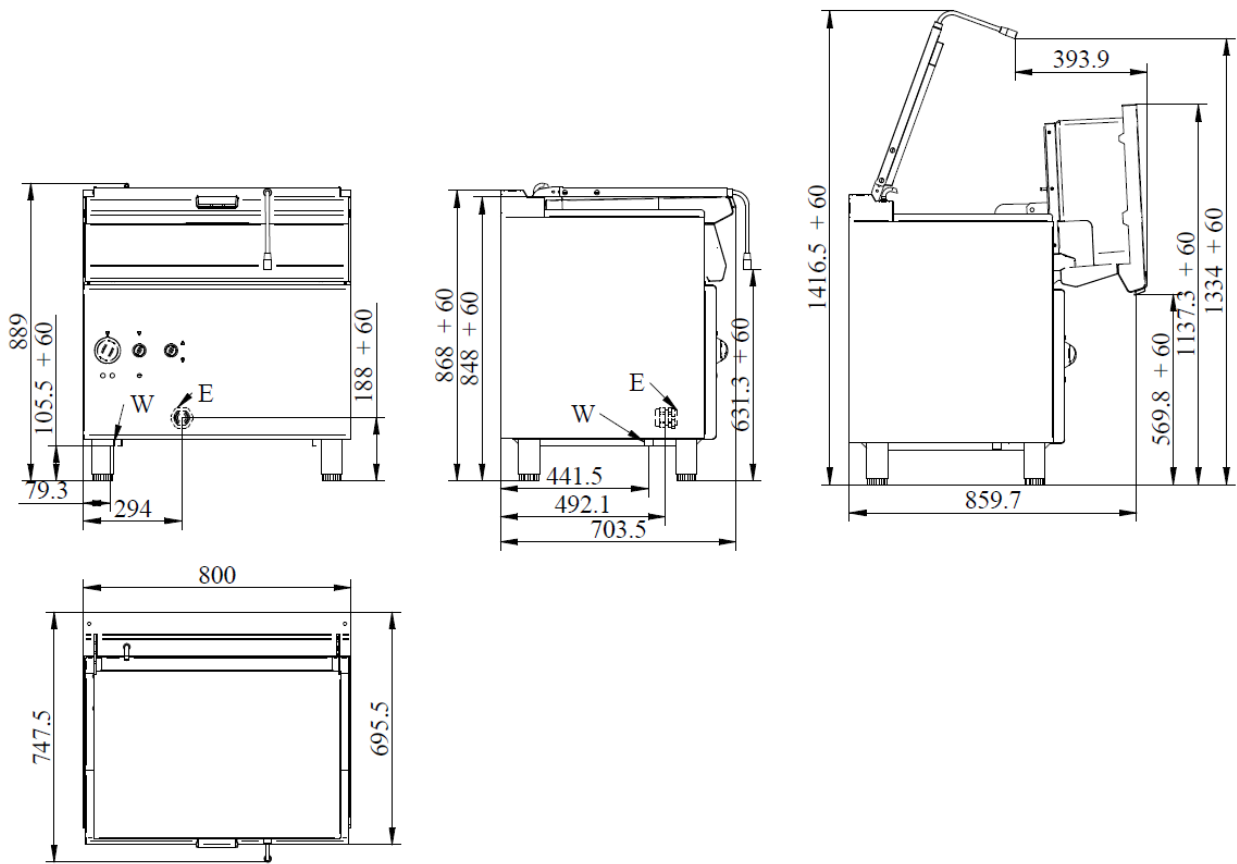
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CARACTERISTIQUES TECHNIQUES TECHNICAL FEATURES TECHNISCHE DATEN

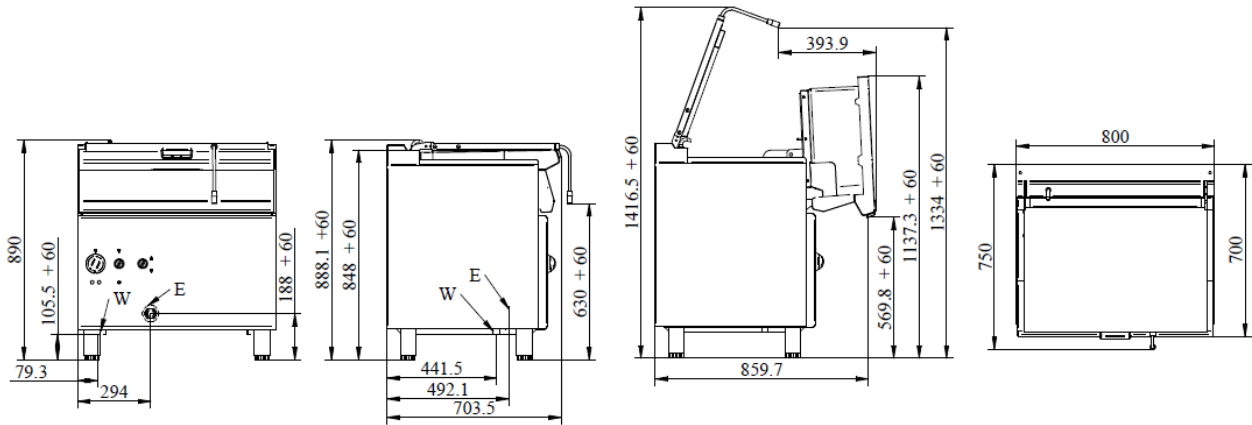
Modele Model Modell	Dimensions/ Masse/ [mm]	Cuve/ Tank/ Becken [mm]	Capacité utilisable cuve/ Useful tank capacity/ Nutzbeckeninhalt [l]	(E) [Kw]	(F) [Volts]	(G) [Hz]	Cable/ Kabel H07 RN-F [mm ²]	Pression eau/ Water pressure/ Wasserdruck MAX [kPa]	Connection Eau/ Water connection/ Wasseranschluss
286681	800x700x850	700x440x170	52.5	10	230 3 – 400 3N	50/60	4x6 – 5x2.5	300	UNI-ISO 7/1 R 1/2
286613	800x700x850	700x440x170	52.5	10,15	230 3 – 400 3N	50/60	4x6 – 5x2.5	300	UNI-ISO 7/1 R 3/4



286681

E= électrique \ electric\ elektrisch

C (ø3/4)= Remplissage d'eau \ Water filling \ Wasser anfüllen



286613

E= électrique \ electric\ elektrisch

C (ø3/4)= Remplissage d'eau \ Water filling \ Wasser anfüllen

DESCRIPTION OF APPLIANCES

Electric Braising Pan

Sturdy structure of stainless steel on four feet which make it possible to regulate the height. The outside finishing is of stainless steel.

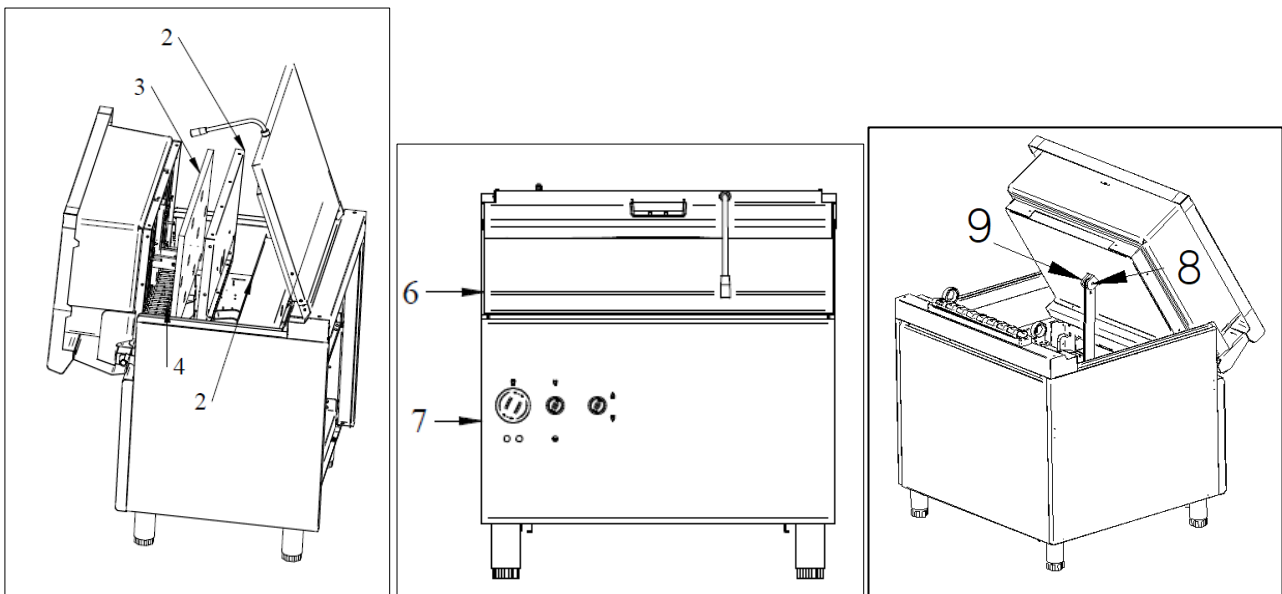
The cooking vat is provided with a thermostat which enables the regulation of the temperature in a range from 90°C to 300°C inclusive. Safety is ensured by means of a manually activating safety thermostat.

The cooking vat is made of stainless steel and it is characterized by a manual or motorized tilting system, depending on the appliance version. Heating is achieved by means of high-performance radiating heating elements activated by a thermostat.

SUBSTITUTING COMPONENTS

ATTENTION! Before carrying out any substitutions, make sure that the appliance is disconnected from the electric mains.

Heating elements



In order to replace the heating elements, lift up the cooking vat as high as possible; remove the lid of the heating element box (1) and the heating element box (2) by loosening the screws that hold it. Remove the heating element after disconnecting it. If replacement is difficult, it can be made easier by removing the control panel (6) and the front panel (7); and tilt the cooking vat towards the front after removing the pin (8) and the split pin (9). Take great care in doing this and only if it is absolutely necessary.

Some problems and their possible solutions

<i>Problem</i>	<i>Possible solution</i>
No heat	<ul style="list-style-type: none"> • Check the power supply • Check the condition of the heating element • Check the thermostat
No indicator light	<ul style="list-style-type: none"> • Check the power supply • Check the light bulb
Slow and/or insufficient heat	<ul style="list-style-type: none"> • Check the setting of the thermostat • Check the condition of the heating elements • Check the quantity of food to be cooked

INSTRUCTIONS FOR USE

WARNING

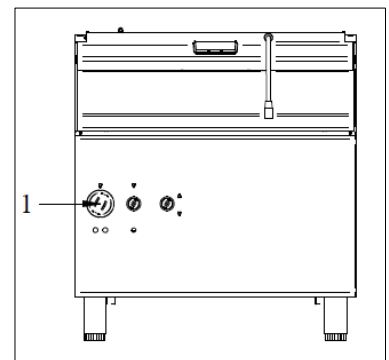
- *The braising pan is universal equipment: it is suitable for roasting, cooking and grilling meat, fish, vegetables, eggs, farinaceous food, and for cooking soups, sauces and risottos.*
- *ATTENTION: The appliance cannot be used as a fryer.*
- *ATTENTION: The cooking vat of the appliance must not be cooled down hard (i.e. cooling it down by ice or cold water); otherwise there is a danger of cracking the cooking vat itself.*

Electric Braising Pan

In order to switch on the electric braising pan, proceed in the following way:

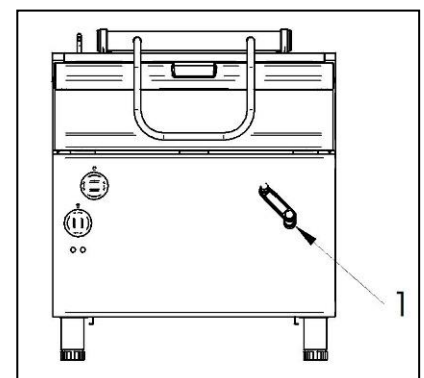
- Turn the thermostat knob (1) into the position which corresponds to the desired cooking temperature; the two lamps light go on: the green light stays on all the time to show that there is tension, while the orange one lights off as soon as the cooking vat reaches the required temperature.

In order to switch off the electric braising pan, turn the knob into the **0** position.



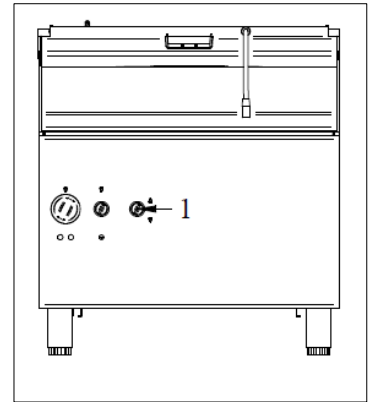
Manual Tilting

In manual versions the vat tilting is achieved through the use of the crank (1) placed on the front panel of the appliance. The cooking vat rises by turning the crank clockwise, while it lowers by turning the crank anti-clockwise.



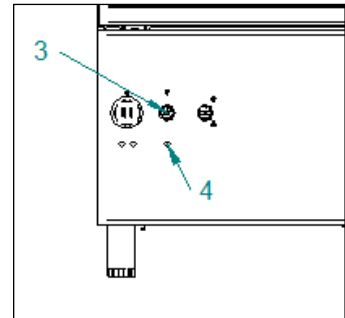
Motorized Tilting

In motorized versions the vat tilting is achieved through the use of the selector (1) placed on the front panel of the appliance. The cooking vat rises by turning the selector upwards (arrow ▲), while it lowers by turning it downwards (arrow ▼).



Filling the vat

Turn the water filling knob (3) in anti-clockwise direction, green light (4) goes on; fill the tub up to the level mark. At the end of filling, turn the knob (3) in clockwise direction and the light (4) goes off.



Be careful with the tilting system when cleaning and doing maintenance.

ATTENTION! Only use the appliance under surveillance. Never heat the cooking vat when it is empty.

The appliance cannot be used as a fryer.

While working, the areas where to cook, grill etc. are hot and conduct heat: therefore, it is advisable to touch these areas only if properly protected.

If the food preparing requires the use of fats or oils, be careful with their overheating: therefore, this operation must always be carried out under surveillance.

If the lid is kept closed during cooking, be careful when you lift it: there is a risk to get burnt due to the steam produced inside the cooking vat.

CARE AND MAINTENANCE OF THE APPLIANCE

Cleaning

ATTENTION! Before doing any cleaning, make sure that the appliance is disconnected from the electric mains. During cleaning operations, avoid using direct or high pressure sprays of water on the appliance. Cleaning must be done when the appliance is cold.

Steel parts can be cleaned with warm water and neutral detergent, using a cloth. The detergent should be suitable for cleaning stainless steel and should not contain abrasive or corrosive substances. Do not use ordinary steel wool or anything similar, as this can deposit rust-forming iron particles, and avoid contact of iron objects with the stainless steel. It is also inadvisable to use sandpaper or emery paper. Pumice powder should only be used for heavily encrusted dirt; however,

a synthetic abrasive sponge or stainless steel wool used in the direction of the glazed finish would be preferable. After washing, dry the appliance with a soft cloth.

When cleaning, abrasive powders of any type, chlorine-based detergents and bleach should all be avoided. Also avoid pouring cold liquids on appliances while they are hot, or cracks could form which could cause the appliance to become deformed or broken.

The stainless steel should not be exposed to prolonged contact with concentrated acidic substances (vinegar, condiments, spice mixtures, concentrated kitchen salt...) as these can create chemical and physical conditions that damage the passivation of the steel; it is therefore advisable to remove these substances using clean water.

If the appliance is out of use for a long time, it is advisable to disconnect the main electricity supply and wipe all stainless steel surfaces with a cloth soaked in vaseline oil in order to give it a protective film and air the rooms now and again.

ATTENTION: Never use substances, detergents and other solutions containing chlorine or its by-products.

In order to remove any possible scale-marks, do not use products containing salt or sulphuric acid; suitable products are to be found in the market or, alternatively, a solution diluted in acetic acid can be used.

While cleaning the appliance, do not use inflammable liquids.

Abnormal functioning

If for any reason, the appliance does not start up or stops working during use, check that the energy supply and the control knobs are set correctly; if all is regular, call customer service.