

Gas-powered tilting bratt pans



DESCRIPTION	MODULAR
V02688 GSBEL85	AEROGAM 2000
V02690 GSBEL55	



Installation manual

CHARVET

F-38850 – CHARAVINES

Tel.: (33)-4-76-06-64-22

Fax: (33)-4-76-55-78-75

Email: info@charvet.fr

Email: sav@charvet-sa-fr



MANUAL: Aerogam FR GSBEL55-85i

ind.: E; Date created: 10/07/2006

Updated on: 24/03/2011 Manual

code:

Aerogam bratt pan 55-85

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

Exclusively for France

A - In accordance with Article 18 of Decree No. 2005-829 of 20 July 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 RECYSTEM-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, RECYSTEM-PRO will proceed with the collection."

"This device complies with the 2009/142 (Declaration of conformity to type) directive"



Aerogam bratt pan 55-85

1. INSTALLATION

1.1. General

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

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

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

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

Special attention should be paid to the local fire prevention regulations of the establishment (see regulations applicable to establishments that are open to the public.)

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 10 cm space around your appliance.

Remove all protective plastic wrap from the outer panels.

Put the appliance in its working location in the cooking area near the gas supply necessary for its operation.

Warning



• Fixed appliance:

Fit the legs or adjusting bolts (these are delivered in a separate box). Level the appliance by adjusting the height of the legs to obtain the height of the horizontal worktop.

• Mobile appliance:

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

The brakes on the castors must be in locked position when the appliance is in position for connection and when the cooking function is in operation.

Interventions:

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

The apparatus will be isolated from the gas supply by closing the gas valve.

When the installation is complete, train users on the proper use of the appliance.
(see the user manual)

Warranty: The warranty is part of the sale contract.

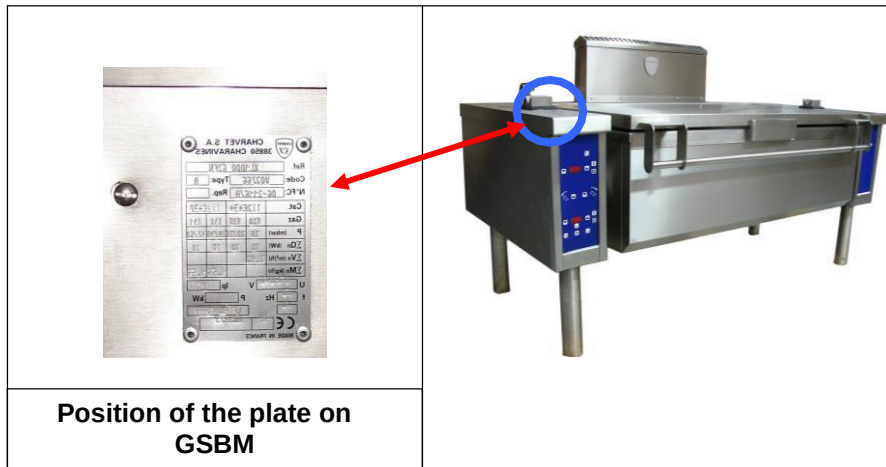
This warranty does not cover any damages due to faulty installation, misuse or inadequate maintenance.

Aerogam bratt pan 55-85

- Data plate**

Each appliance has a data plate. Record the information on the appliance's data plate in the part of the manual reserved for that purpose. (See last page)

This will make it easier for you to communicate with your customer for better service delivery.

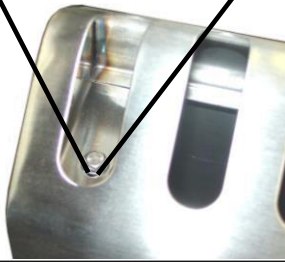
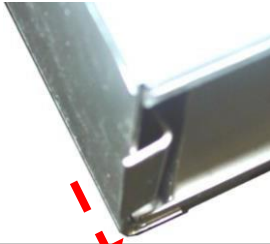


1.4. Mounting the flue*

LOWER FLUE ASSEMBLY

Attach the discharge flue to the top of the appliance and make sure that nothing is clogging the flue (inside/outside).

- Description:**

Two fixing screws, on the right and the left, can be reached from the top of the flue. (Fig.1) and (Fig.2)	Fig.1 
Remove the screws to lower the retaining tabs under the flue on the left and right sides. (Fig.3)	Fig.2 
Place the flue above its housing, slide the retaining tabs under the top, and reposition the tabs by refitting the screws mentioned above. (Fig.2)	Fig.3 

Aerogam bratt pan 55-85

✓

GAS PART

Warnings



- **Fixed appliance:**

Connect the appliance (½" male pipe threaded for gas) to the fixed gas supply pipe, inserting a block valve so that the appliance can be isolated from the rest of the installation.

- **Mobile appliance:**

Connect the appliance (½" male pipe threaded for gas) to the fixed gas supply pipe using an authorised gas hose, inserting a block valve so that the appliance can be isolated from the rest of the installation. (*Install the anti-wrench system.*)

2. Checks and inspections before gas connection:

- The conformity of the supply pressure and the type of gas with the appliance setting.
- The cleanliness of the pipeline,
- That the gas supply pipeline is correctly sized so as to minimise pressure drops, the diameter is determined according to the power of the appliance, the gas pressure, the path travelled (length and number of elbows).
- The new air flow

That the new air flow to supply combustion is 2 m³/h/kW. (See tables)

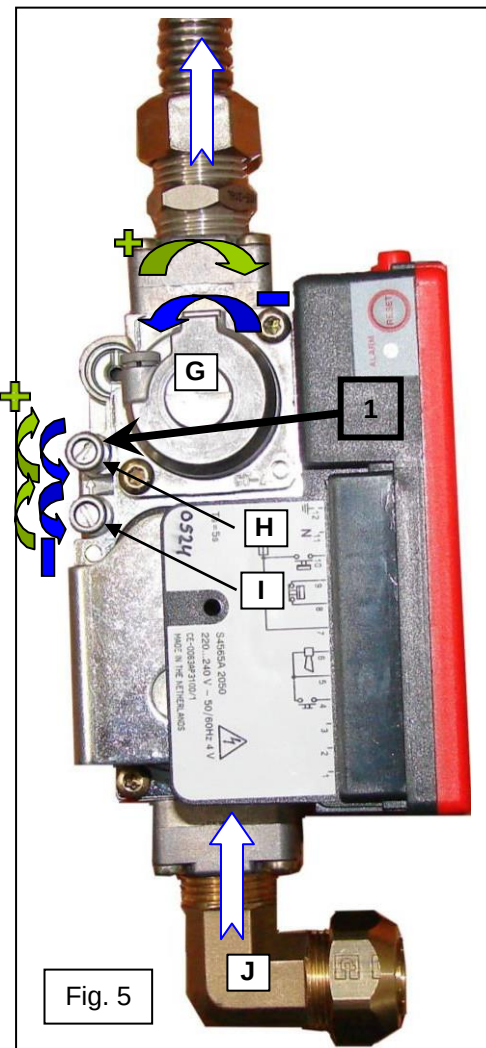
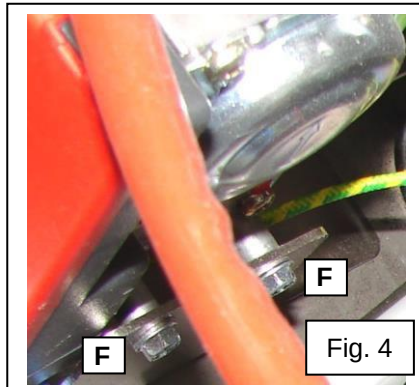
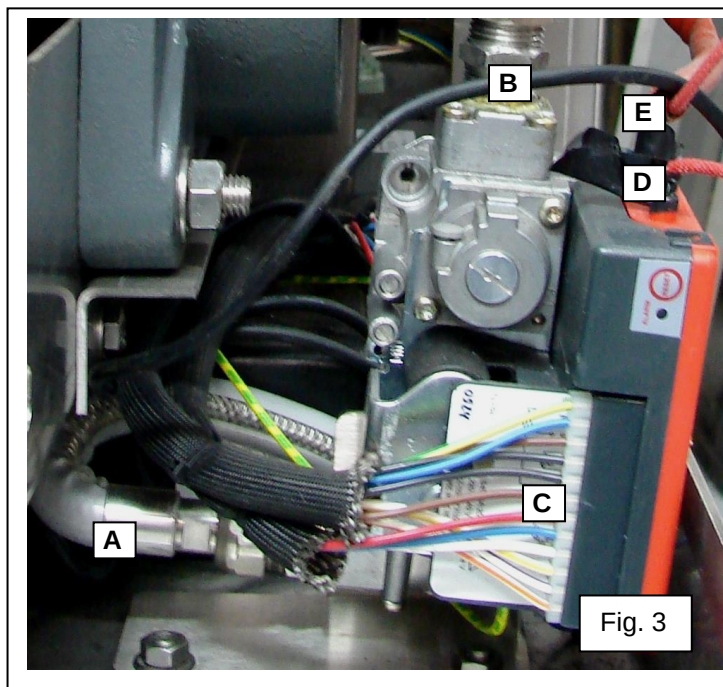
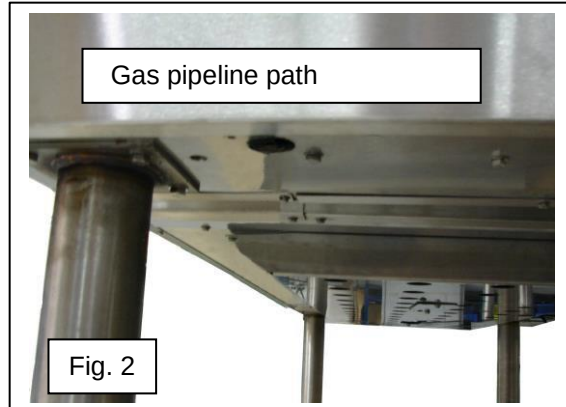
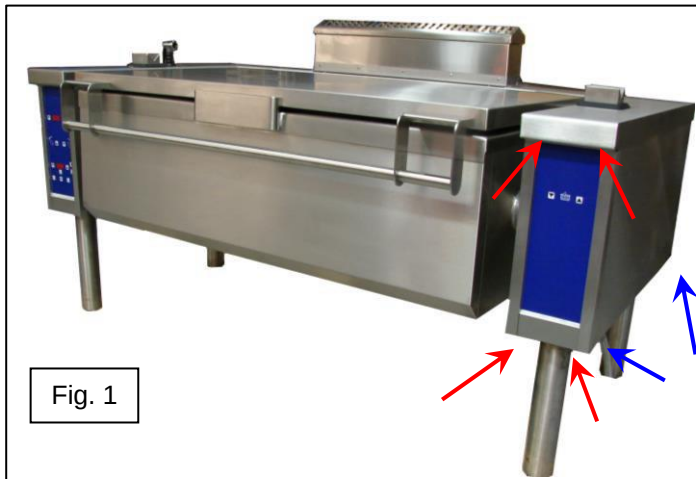
- The type of gas used

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.

Table			
Code	Appliance type	Power (kW)	Required new air flow (in m³/h/ kW)
V02688	GSBEL85I	37	74
V02690	GSBEL55I	23	46

Aerogam bratt pan 55-85

2.1. Connection, replacement, gas valve adjustment appendix.



Aerogam bratt pan 55-85

- **Gas connection**

- Tilting bratt pan

- Remove the control cover. (Fig. 1) fixed with 4 screws)
- then the side panel. (Fixed with 3 screws)
- Connect to M 1/2" tube.

- **Replace gas valve block**

- **Procedure**

Remove the control cover (Fig. 1, 4 screws) and then the side panel (Fig. 1, 3 screws)

This will give you access to the gas valve block.

- A) Disconnect the gas inlet connection.
- B) Disconnect the gas outlet connection.
- C) Disconnect the electrical connection.

! Warning:

We cannot be held liable in the case of a faulty connection.

D) and E) Disconnect the two reset delay connections.

F) Remove the solenoid valve support, M6 nut, spanner 10

Note: For steps D and E, note the order in which the connectors are connected.

For steps A and B, when reassembling, inspect and check the tightness of the gas circuit.

Note: The VK41 gas valve block is to be replaced to switch from the second-family gases, adjustable from 1.5 to 20 mbar, to the third-family gases, adjustable from 37 to 50 mbar.

- **Adjustment of the regulator**

- Tilting bratt pan

- Remove the control cover. Fig. 1 (4 screws)
- then the side panel. (3-bolt mounting).



The regulator's adjusting screws.

Their settings may only be modified by qualified personnel. Incorrect adjustment would have serious consequences, especially if they are too loose.

- G) Gas pressure (remove the cap to gain access to the adjusting screw)
- H) Pressure screw at regulator input.
- I) Pressure screw at regulator output.
- J) Gas direction.

Aerogam bratt pan 55-85

2.2. Checks and inspections before gas connection:

- **Points to be checked and inspected:**

- The tightness of the circuit up to the tap.
 - Check the gas pressure of the appliance during operation. Pressure measurement procedure.
- Remove the control cover.
-Remove the brace.
- Connect the pressure gauge to the pressure gauge outlet.
- Turn on the appliance, at max. output)
-Check your readings (see Tables A-C)

Note: *(All appliances connected to the same gas pipeline should be in operation for this check)*

- Check flame pattern and colour is correct.
- Regulator adjustment (see § 3.3.)
- Check the correct operation of the appliance and the safety components.

3. Adapting the appliance to different types of gas

In case of gas change at the installation: After changing injectors, check the tightness of the gas circuit at the injector/injector holder connection point.

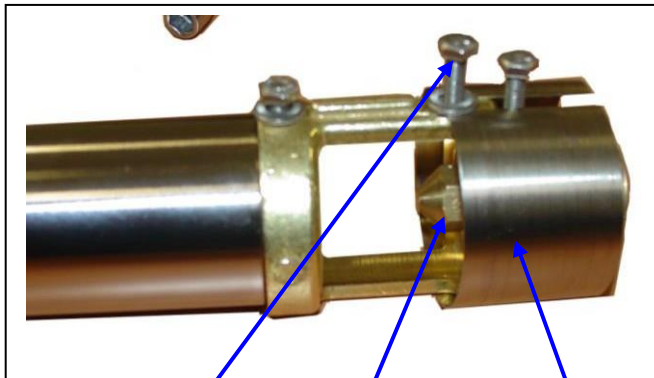
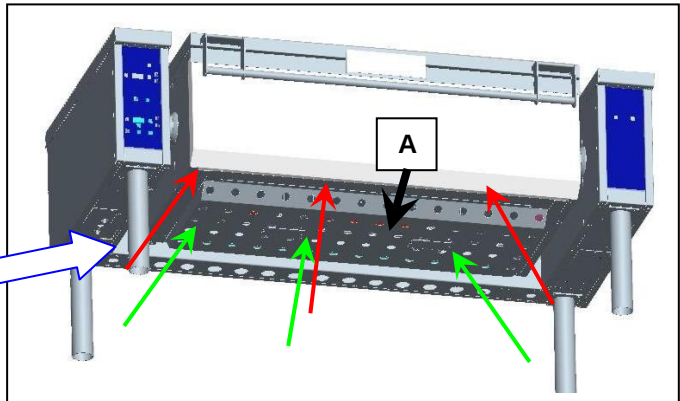
3.1. Injector changes and air adjustments

Refer to tables in § 3.2. depending on the burner.

- For the choice of diameter depending on the gas in the connected network.
- To view the air adjustment dimension 'd'.

Aerogam bratt pan 55-85

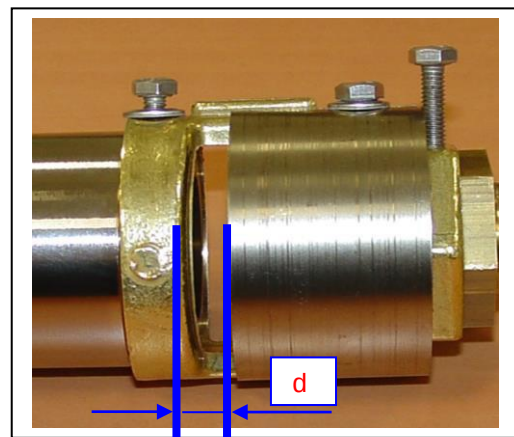
- Injector changes and air adjustment



7 nut

Injector

Air sleeve



- Tilting bratt pan
 - Remove the part (A) (6 screws), to access the Venturi
 - The air ring and the injector are now accessible
 - Release the air sleeve (nut/sleeve)
 - Change the injector (17 mm ring spanner) See Table A § 3.2.
 - Adjust the distance 'd', re-lock (nut/sleeve), seal in position after adjustment.

Aerogam bratt pan 55-85

3.2. Gas settings tables

GSBEL85					
Setting	Gas type under nominal pressure	Marker engraved on the injector	Air adjustment d (mm) *2	Nominal heat output kW* 1	Regulator setting
1	G20: Pn = 20 mbar	2x370	1	37	Screwed in tightly
2	G 25: Pn = 20 mbar				
3	G 25: Pn = 25 mbar	2x370	1	34.5	
4	G 30: Pn = 29 mbar				
5	G 30: Pn = 50 mbar	2x230	6	39.23	Output at 29 29 mbar
6	G 31: Pn = 37 mbar	2x230	3	37	Screwed in tightly
7	G 31: Pn = 50 mbar	2x230	3	37.4	Output at 37 mbar
8	G 110: Pn = 8 mbar				
9	G 120: Pn = 8 mbar				

- 1 Measured power on lower calorific value of gas (HI) for 1 burner.
- 2 Primary air adjustments measured as shown in Figure 1

GSBEL 55					
Setting	Gas type under nominal pressure	Marker engraved on the injector	Air adjustment d (mm) *2	Nominal heat output kW *1	Regulator setting
1	G20: Pn = 20 mbar	420	6	28	Screwed in tightly
2	G 25: Pn = 20 mbar				
3	G 25: Pn = 25 mbar	420	6	25.15	
4	G 30: Pn = 29 mbar				
5	G 30: Pn = 50 mbar	290	8	27.7	29 mbar
6	G 31: Pn = 37 mbar	290	8	29.88	Screwed in tightly
7	G 31: Pn = 50 mbar	290	8	29.39	37 mbar
8	G 110: Pn = 8 mbar				
9	G 120: Pn = 8 mbar				

- 1 Measured power on lower calorific value of gas (HI) for 1 burner.
- 2 Measured primary air adjustment

The VK41 gas valve block is to be replaced to switch from the second-family gases (adjustable from 5 to 20 mbar) to the third-family gases of (adjustable from 37 to 50 mbar)

Aerogam bratt pan 55-85

✓ ELECTRICAL PART

Warnings



The appliance must be earthed.
It is dangerous to put the appliance into service without connecting it to earth.
Our liability cannot be incurred in the event of accidents resulting from non-existent or incorrect earthing.

- **Fixed and mobile appliance:**

Ensure that the user's fixed installation has an all-pole circuit breaker with point gap of 3.5mm in compliance with standard EN 60335-1.

- **Mobile appliance:**

The appliance is connected by a cable with a socket plug suitable for the power. This socket must be accessible at all times.

- **CAUTION:**

Use standard cable (245 IEC 57 or 245 IEC 66) or other cables with the same characteristics.

4. Checks and inspections before electrical connection

All the checks and inspections below are carried out when the appliance is switched off and cold.

- **Points to be checked and inspected:**



Before switching on the appliance, check:

- That the electrical voltage of the supply is compatible with the voltage and wattage of the appliance (see § 5),
- that the cable is fixed correctly,
- that the appliance's connections are tight,
- that the cable section is compatible with the voltage of the appliance.

4.1. Electrical connection



- **ELECTRIC IGNITION**

the appliance is delivered with a flexible high temperature cable. The cable can be accessed from underneath the floor.
Connect the appliance to the electricity supply.

Before remounting, check that the electrical insulation of the appliance is in good

Aerogam bratt pan 55-85

4.2. Checks and inspections after electrical connection

- After connecting check:
 - That the appliance is correctly earthed (see warnings)
 - The insulation of the electrical equipment,
 - That the appliance functions correctly (ignition, thermostat operation, etc.)

Starting up: (Refer to the user section on starting up the appliance)

5. Table of adaptations to different supply voltages and available options

Transformation voltage				
The various elect. configurations.	1~230V+T	3~230V+T	3~400V+T	3~400V+N+T
G1SBEL85I V02688 ignition unit G1SBEL55I V02690 ignition unit	A	B	B	B
Wiring diagram	SE0114/00			
G1SBEL85I V02688 the control part G1SBEL55I V02690 the control part	A	B	B	B
Wiring diagram	SE0115/00			

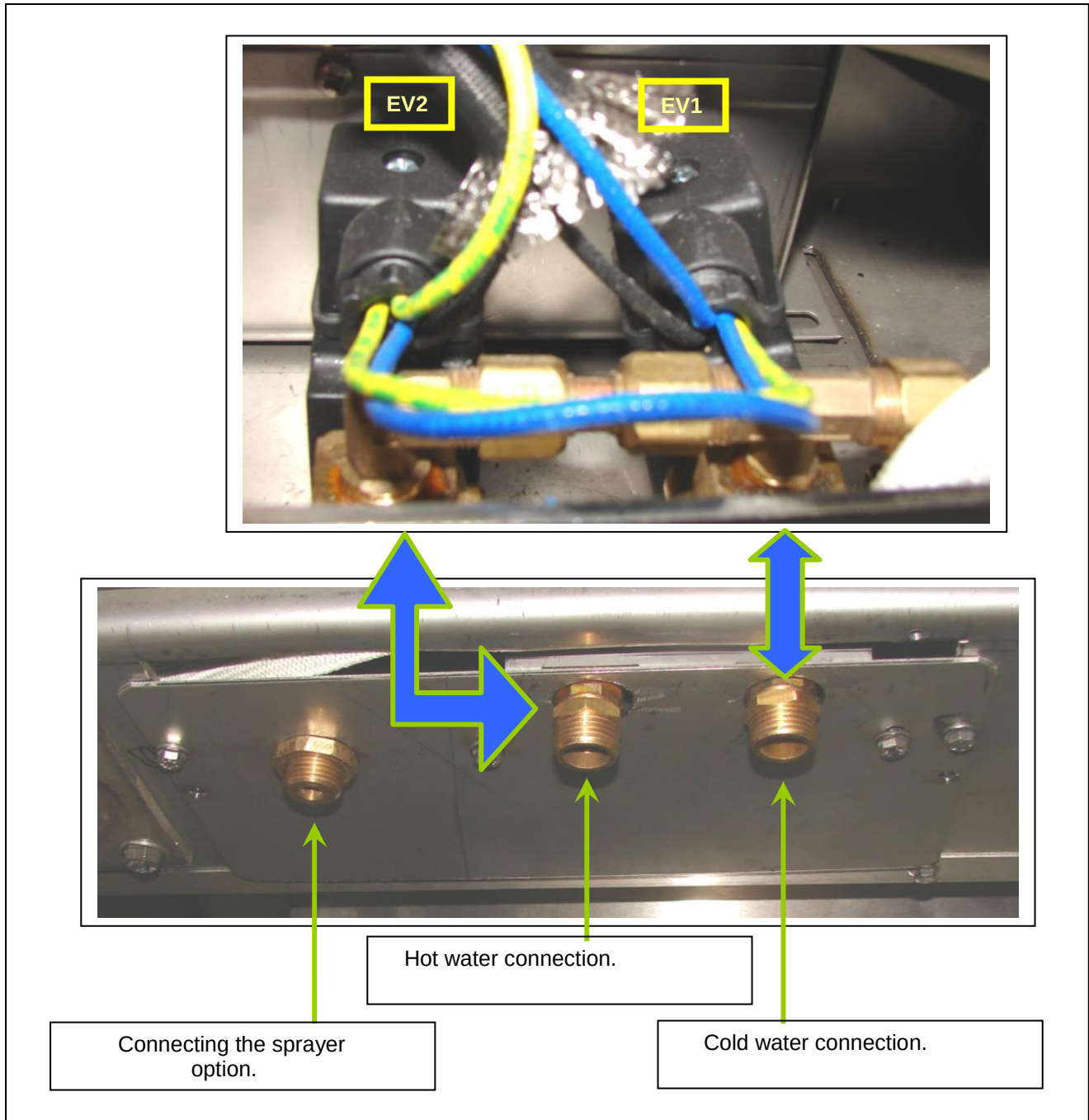
A → Coupling possible B → Consult us C → Coupling impossible

D → Voltage not available

Aerogam bratt pan 55-85

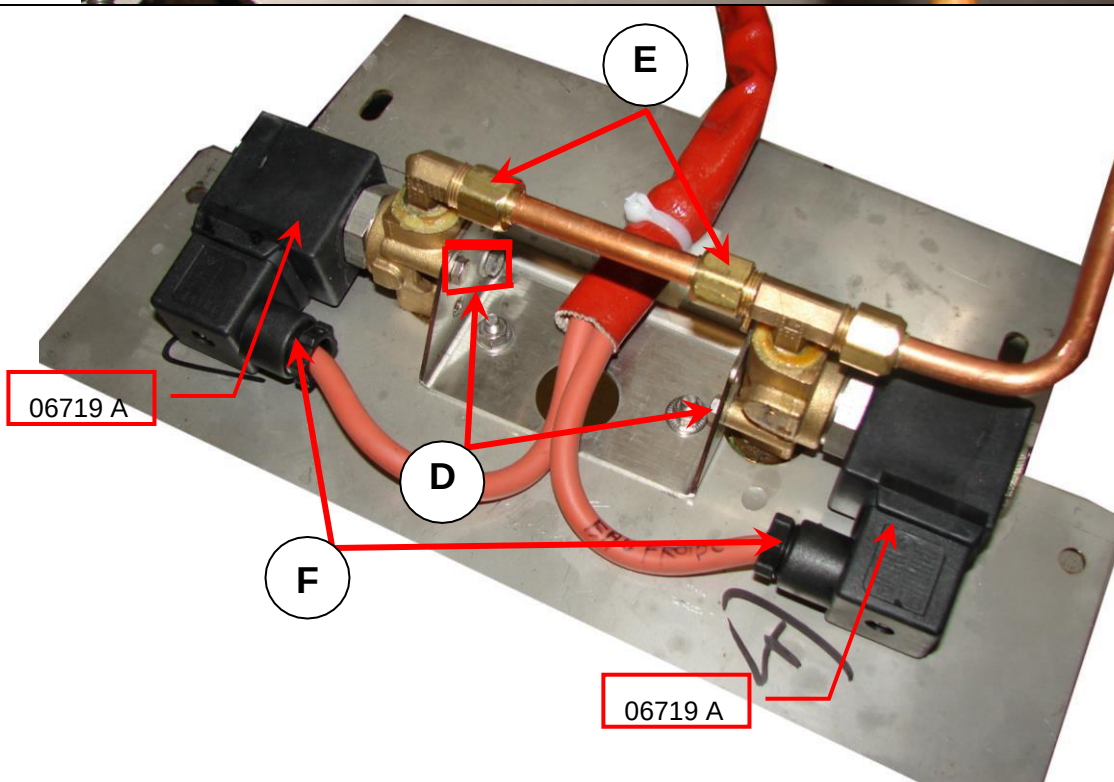
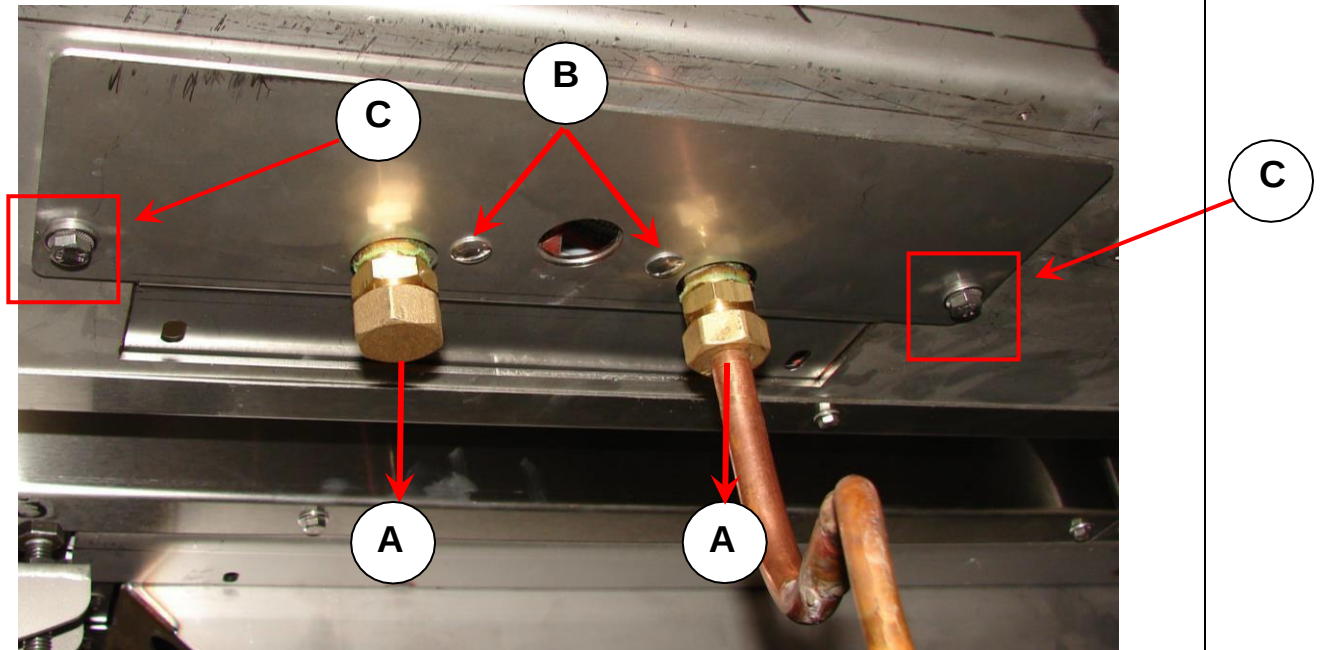
✓ WATER CONNECTION PART

6. Water connection:



Aerogam bratt pan 55-85

Removing the solenoid valve



- a) Remove the water inlets.
- b) Unscrew the small bracket. (2 screws).
- c) Unscrew the large solenoid valve bracket. (2 screws).
- d) Unscrew the solenoid valve's retaining screws. (4 screws).
- e) Unscrew the copper connection.
- f) Disconnect the solenoid valves.

6.1. Checks and inspections after water connection

- After connecting check:
 - The watertightness of the water circuit.
 - The proper functioning of the water circuit.

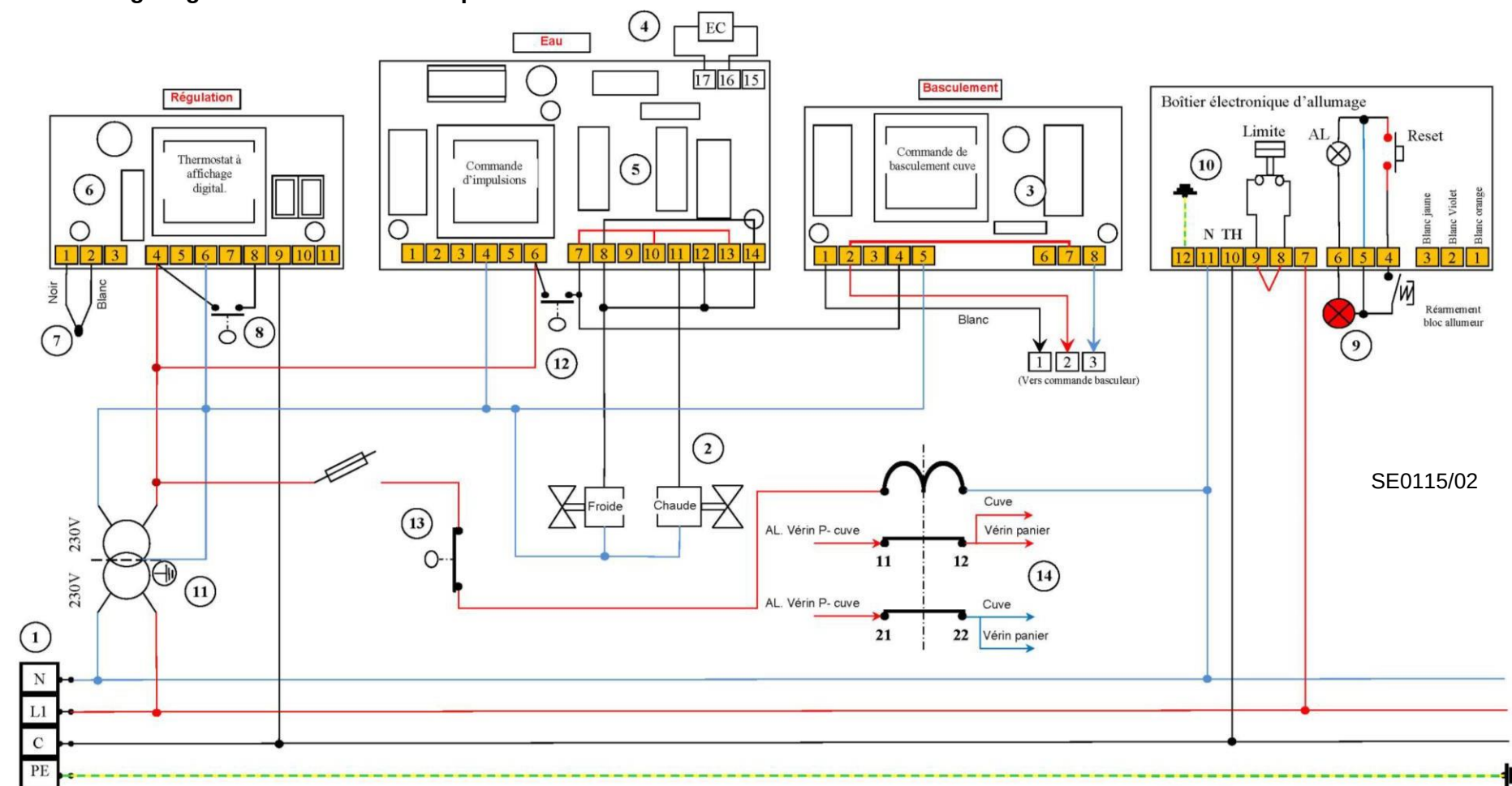
Aerogam bratt pan 55-85

7. LIST OF EMERGENCY PARTS

Description	Code	Photo	Description	Code	Photo
Injector Ø 3.70 Natural Ø2.30 Propane	00221 A 00207 A		Reset push button for Electronic box	03967 A Or ELE0018	
Control circuit board for pan tilting	08793 A		Water solenoid valve	06719 A	
Pulse control circuit board	08794 A		Spark plug	172072	
Digital display thermostat	08795 A		Pulse transmitter	09103 A	
Gas valve: Natural propane Electronic box.	506222		Temperature probe	08783 A	
Water meter	08796 A		Control box	08786 A 08787 A	
Jack	08785 A				

Aerogam bratt pan 55-85

8. Wiring diagrams and the various options:

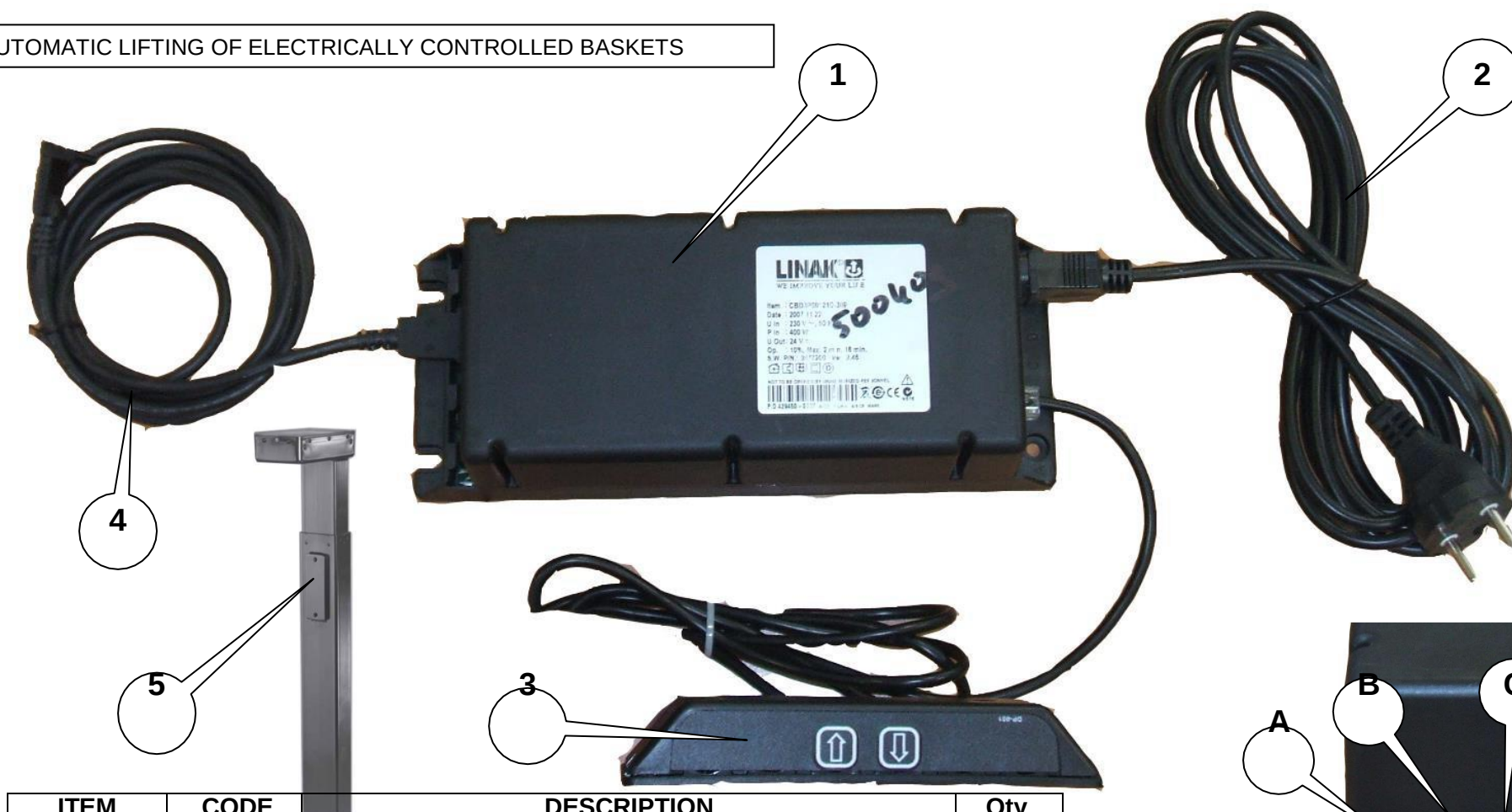


Item	Code	Description	Qty	Item	Code	Description	Qty
01	02468 A	Viking terminal 10 mm ²	3	07	08783 A	Temperature probe	1
01	03575 A	Viking Earth terminal 10 mm ²	1	08	05091 A	Pan micro limit switch	1
02	06719 A	Solenoid valve	2	09	07136 A	Red light	1
03	08793 A	Pan tilt control circuit	1	10	09124 A	Electronic ignition control box	1
04	08796 A	Water meter	1	11	500723	230V-230V100VA isolation transformer	1
04	09103 A	Pulse transmitter	1	12	05091 A	Lid micro limit switch	1
05	08794 A	Pulse control circuit	1	13	506239	Water tap micro limit switch	1
06	08795 A	Digital display thermostat	1	14	08164 A	08243 A Finder relay (220V)	08164 A

AUTOMATIC LIFTING OF ELECTRICALLY CONTROLLED BASKETS



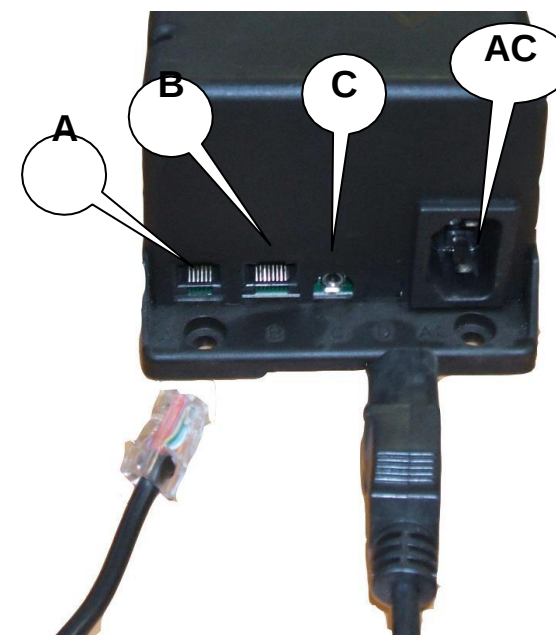
OPTION: V02692



ITEM	CODE	DESCRIPTION	Qty
1	500409	Control box	1
2	500412	Box power cable	1
3	500413	Control panel	1
4	500410	900 mm cable	1
4	500411	2300 mm cable	1
5	500408	LIFTING COLUMN FOR AEROGAM BRATT PAN 85-55	2
A			
B		RJ45 cable connector	
C			
AC		Connector for the 230 V 400 W supply	

Created on 30/06/2009 15:27:00

18 -



CBD3

Exemple de désignation:

CBD 3 P 0 0 0 2 0 D - 3 0 9

Classe:

9 = Câble 2 conducteurs (sans terre classe 2)
J = Câble 3 conducteurs (avec terre classe 1)

Coupe-courant:

0 = Sans coupe-courant
F = Coupe-courant, câble noir de 3 m, fixe, sans terre
(incompatible avec le WDPL)

Tension

d'alimentation:

3 = 230V
4 = 120V
5 = 100V

Couleur:

- = Noir

Type d'interface:

D = Interface série

Anti-coincement:

0 = Aucune entrée
1 = 1 entrée
2 = 2 entrées

Canaux:

1 - 4

Utilisation:

0 = DB1/DB3
1 = DL1/DL3

0

0

Fonctionnalités:

A = 2 canaux synchronisés avec rappel impulsionnel
C = 3 canaux synchronisés
D = 3 canaux synchronisés avec rappel impulsionnel
I = 2 x 2 canaux synchronisés
J = 2 x 2 canaux synchronisés avec rappel impulsionnel
M = 1 canal indépendant (possible jusqu'à 4)
P = 2 canaux synchronisés
R = 2 canaux synchronisés avec arrêt à 25 mm
U = 3 canaux synchronisés avec arrêt à 25 mm
V = 2 x 2 canaux synchronisés avec arrêt à 25 mm

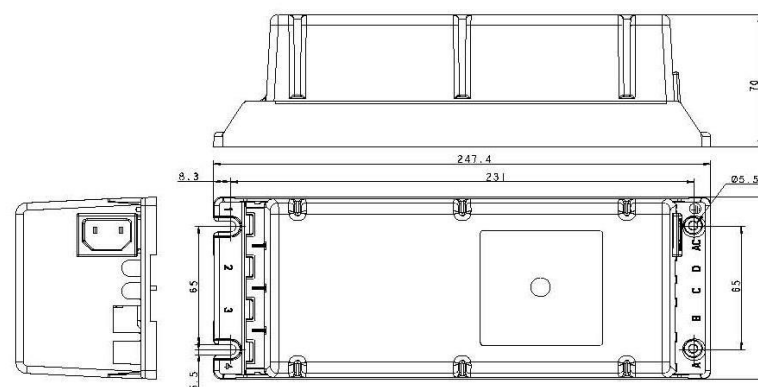
Nom:

3

Famille:

CBD

Dimensions (mm):



Repères de montage:

B = Télécommande (DPA/DP1/
WDPL/DC)
AC = Câble secteur
1-4 = Connexions pour les vérins
DB1/DB3 ou colonnes DL1/
DL3

Le câble d'alimentation doit être commandé séparément.

Gas-powered tilting bratt pans

DESCRIPTION	MODULAR
V02688 GSBEL85	AEROGAM 2000
V02690 GSBEL55	



User manual

CHARVET

F-38850 – CHARAVINES
Tel.: (33)-4-76-06-64-22
Fax: (33)-4-76-55-78-75
Email: info@charvet.fr
Email: sav@charvet-sa-fr



MANUAL: Aerogam FR GSBEL55-85i
ind.: E; Date created: 10/07/2006
Updated on: 24/03/2011 Manual
code:

Aerogam bratt pan 55-85

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

Exclusively for France

A - In accordance with Article 18 of Decree No. 2005-829 of 20 July 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."

"This device complies with the 2009/142 (Declaration of conformity to type) directive"



Aerogam bratt pan 55-85

INTRODUCTION:

- A) Our appliances are intended for professional use and should be used by qualified personnel.
- B) They must be installed in accordance with the regulations and standards in force in the country of installation, in a sufficiently ventilated room with an extractor hood.
- C) The appliance may be attached to others or placed against fire-proof walls, but must not, under any circumstances, be located within 10 cm of any combustible element.
- D) Any modifications to existing equipment or any new installations must be carried out by a qualified installer.
- E) **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.*

1. STARTING UP FOR THE FIRST TIME:

- a) 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. (see Starting up in § 2)
- b) Remove all protective plastic wrapping from the stainless steel parts.
- c) Make sure that all the control components are functional, then open the gas block valve.
- d) Clean the pan before filling it. To do this:
 - Fill the pan with slightly soapy water just above the maximum level indicated on the pan. The nominal level is 165 litres (GSBEL85) and 50 litres (GSBEL55).
 - Boil the water, keep it boiling for a few minutes.
 - Turn off the burner and drain after cooling. When the sides of the pan have cooled down, clean by wiping with a non-abrasive sponge soaked with detergent.
 - Rinse thoroughly and dry the pan.
- e) Make sure that the pan is dry before filling it.

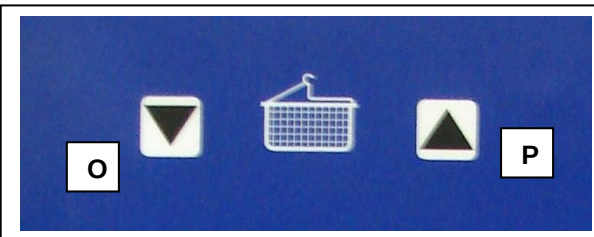
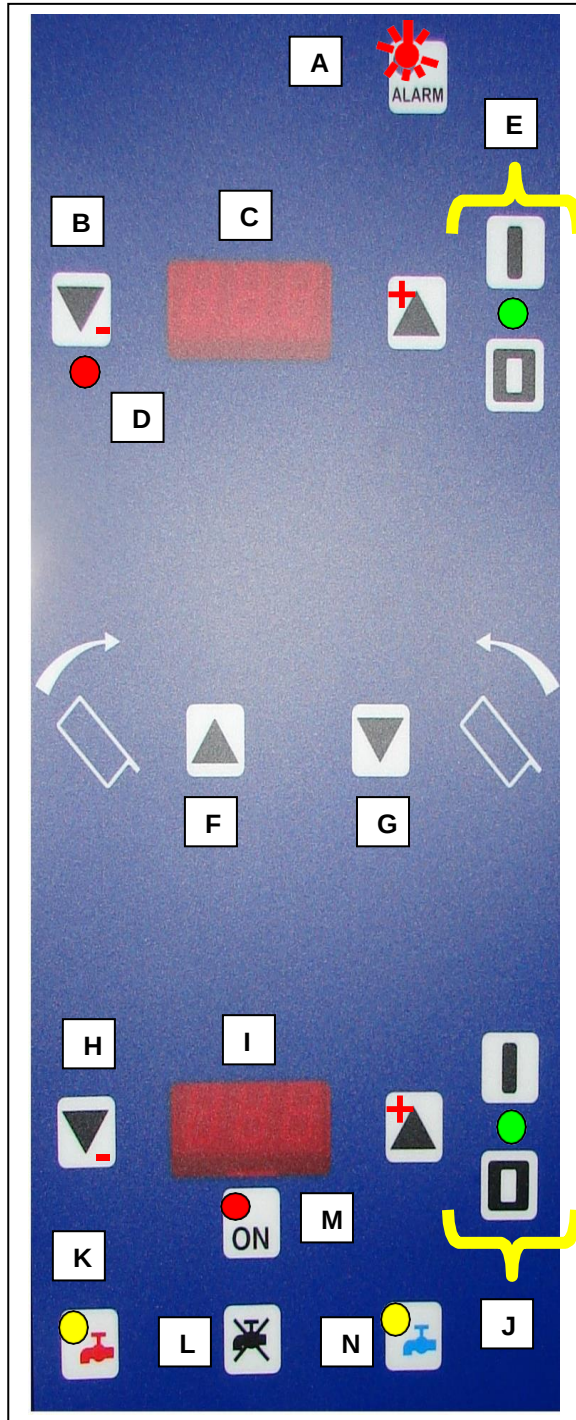
Warnings:

The AEROGAM E1SBE85/55 must 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.

Never put into operation when the pan is empty.
Remove any objects from the pan.
All the above operations are carried out while the appliance is

Aerogam bratt pan 55-85

Screen print legend:



START-UP CONTROL

- A) 'Warning' Gas valve* shut off 
(Note: analyse the warning before performing a reset.) See reset procedure.
- B) Decreases or increases the temperature.
- C) Digital temperature display.
- D) Heating red light
- E) On/Off
(Green light indicating power on)

TILT CONTROL

- F) Tip forwards.
- G) Tip backwards.

WATER AND PROGRAMMING CONTROL

- H) Decreases or increases the volume of water.
- I) Digital water volume display.
- J) On/Off
(Green power-on light)
- K) Hot water
- L) Water cut off
- M) Water volume programming on
- N) Cold water

BASKET LIFTING CONTROL (OPTIONAL)

 Before handling the lifting controls, check that there is no object preventing the pan from lifting of the chambers.

- O) Lower baskets
- P) Lift baskets

Aerogam bratt pan 55-85

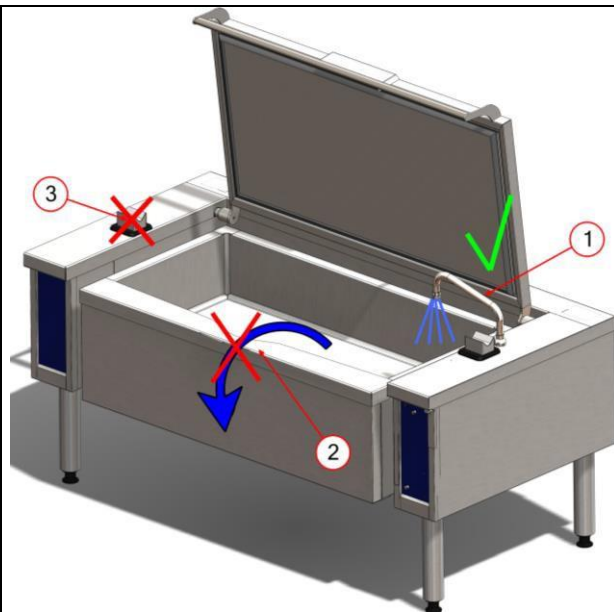


Figure A

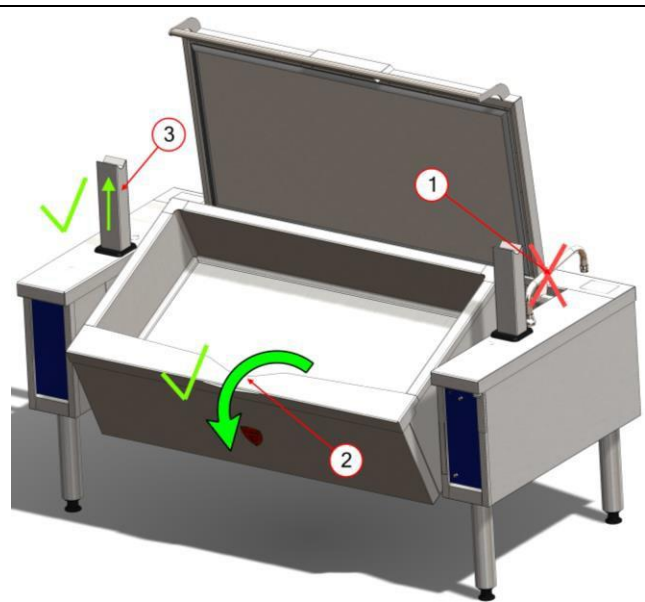


Figure B

Information:

The Aerogam bratt pans equipped with basket lifting and pan tilting, have a position detector at the water tap.

When the water tap is in the horizontal position, it is in operation (Figure A Item 1)
During pan tilting and basket lifting, it is not in operation. (Figure A Items 2 and 3).

When the water tap is in vertical position it is not in operation (Figure B Item 1). Pan tilting and basket lifting are in operation. (Figure B Items 2 and 3).



OUVERTURE TOTALE DU COUVERCLE AVANT
DE BASCULER LA CUVE.



FULL OPENING OF THE LID PRIOR TO THE
TILTING THE TANK.

Charvet cannot be held liable for any damage caused by misuse.

Aerogam bratt pan 55-85

Caution:



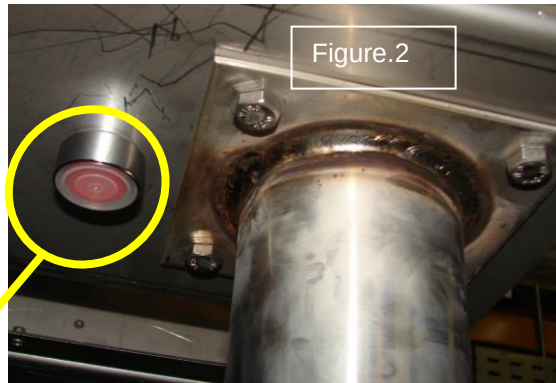
**THE FIRST FEW TIMES YOU START UP THE APPLIANCE: THE GAS VALVE MAYSHOW AS IN 'ERROR', PLEASE RESET IT.
CAUTION: ALL 'ERRORS' MUST BE ANALYSED BEFORE PERFORMING A RESET**

- Reset procedure:

Figure 1

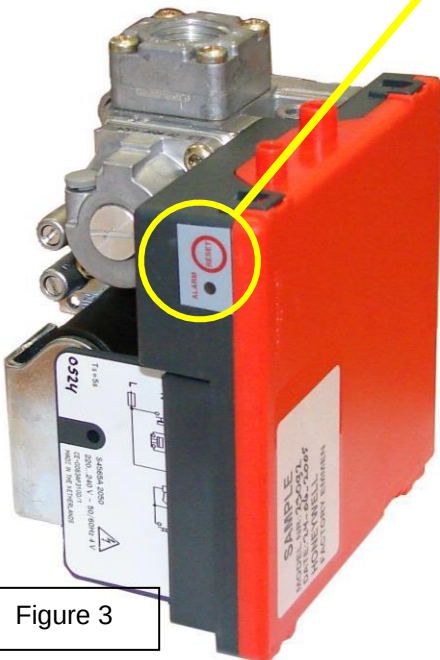


Figure.2



When the alarm light is on = the gas valve goes on alert. Fig.3 Press the reset button to reset the gas valve. There is also a reset button located under the chassis behind the leg (Fig.1 and Fig.2).

Figure 3



Aerogam bratt pan 55-85

2. STARTING UP

General: The burner is equipped with an ignition spark plug.
There is a temperature sensor beneath the pan.

Starting up the water part: G1SBEL85i55i

- 1) Connect the appliance (see electrical connection section). Before using, fill the pan with water either:

By programming it, Or manually.

Starting up the heating part: G1SBEL85i55i

After filling the pan with water.
Turn on the bratt pan.

- 1) Press the On button, the green light comes on to indicate that it is powered on.



Note: If the alarm light comes on the 1st time you start up the appliance (see the reset procedure in the warning).

Drain the pan by tilting using the tilt control part. (See screen print legend.)

Note: During tilting, pan heating is switched off by a pan position detector.

Procedure for manually filling with water:

- Press On, the amber light comes on to indicate that the appliance is powered on. (See screen print legend)
- Keep the button pressed down and once the desired volume of water has been reached, release the button.

Procedure for filling with water by programming:

- Press On, the green light comes on to indicate that the appliance is powered on.
- Select the volume of water using: **+** or **-** (see legend)
- The selected volume is displayed on the small digital display.
- Then, press the ON button, the red light comes on to indicate that the appliance is in operation.

Procedure for tilting the pan:



- With the device switched on,
- To tilt the pan forwards, press A, see Fig.1.
- To lift the pan again, press B.

Procedure for automatically lifting the baskets (Optional)

- With the device switched on,
- To lower the basket, pressed O (see legend).
- To lift the basket again, press B.

PRACTICAL ADVICE

Manually tilting the pan is made safe by using the tilting handle to put it in a locked position.

NOTE: If the tilting bratt pan is equipped with the heating safety option for tilting, when tilting, the heating is switched off by a pan position detector.

Aerogam bratt pan 55-85

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.***
- ***Move with the pan to control pouring in the spout area.***
- ***Return the pan to the resting position to avoid any spillage of products when changing the recuperating containers.***

The pan's walls may be very hot after intensive or prolonged use, only manoeuvre the pan using the tipping component.

Caution: The walls of the appliance may be very hot after intense or prolonged use.

Getting started, see § 1.



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

3. TURNING THE APPLIANCE OFF

Press the STOP button, the indicator light goes off.

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

4. MAINTENANCE

Wait until the elements near the burners have cooled down.

4.1. Cleaning the stainless steel surfaces:

- a) 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).
 - b) Wash with a sponge in soapy water (or any other neutral cleaning product). *Do not use bleach or any acid if heavily diluted.*
- If necessary, use a scouring sponge for the tops, taking care to always rub ***in the direction of polishing.***
After each cleaning, rub with an oily rag.

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.

Cleaning the burner:

If burner cleaning becomes necessary, contact your installer.

Caution: you must not clean the burner with water.

Aerogam bratt pan 55-85

Table provided as a guide only:

Description	Nominal capacity
<i>The pan</i>	165 litres

**Note: Handle the parts carefully, for your own safety.*

For best results, have your equipment serviced and cleaned regularly, according to the intensity of its use, by a qualified installer.

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

5. Table of possible problems.

<u>Problem</u>	<u>Probable causes</u>
No heat	Burner outlets, injectors, etc., clogged.
	Gas supply pressure incorrect.
	Incorrectly calibrated injectors.
Faulty ignition	Pan not in place (see section on controls)
	Faulty spark plug
	The first 3 times the appliance is started up (see section on resetting),
	Check that there is no moisture on the burner.

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 these malfunctions.

Please RECORD the information on the DATA PLATE of your appliance below.

Aerogam bratt pan 55-85

		CHARVET S.A.	
		38850 CHARAVINES	
Réf.			
Code:		Type:	
N°FC:			
N°OF:		Rep.	
Cat.			
Gaz			
P (mbar)			
ΣQ_n (kW)			
ΣV_n (m ³ /h)			
ΣM_n (kg/h)			
U		V	
		Hz Ip	
P		kW	
			
MADE IN FRANCE			

This information will facilitate communication with your installer for maintenance and the supply of spare parts.