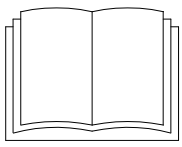
INSTRUCTION MANUAL FOR INSTALLATION, MAINTENANCE AND USE



INDIRECT TILTING PANS,ELECTRIC TYPE	mod.**CPE080**
INDIRECT TILTING PANS,ELECTRIC TYPE WITH MIXER	mod.**CPE080M**



ATTENTION:
Read the instructions before using the appliance

ORIGINAL INSTRUCTIONS " ENGLISH LANGUAGE"

TABLE OF CONTENTS

1 GENERAL REMINDERS AND NOTES

1.1 INTRODUCTION

The heads of business units, where the unit will be installed, have an obligation, in accordance with the regulations, read carefully the contents of this manual and read the operators and maintainers involved for parts that they compete.

This manual includes all the information necessary to ensure that our equipment can be used properly and safely.
Keep this manual with care, so that it is always available to all users of the machine!

The manufacturer does not assume any responsibility or warranty commitment for accidents and damage due to non-compliance with the requirements or installation or maintenance not in accordance with safety standards.
Also applies in case of improper use of the appliance by the operator.

1.2 SIMBOLS AND PICTOGRAMS

NOTES!
Report a recommendation or information deemed of particular importance.

ATTENTION!
Report an operation or a dangerous situation.

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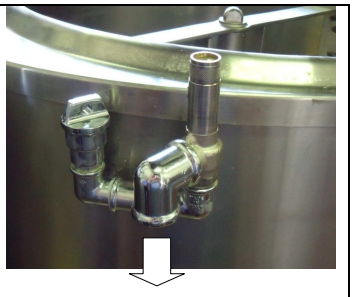
1.3 GENERAL REMINDERS

- Read the warnings contained in this manual carefully as they provide important information concerning safety during the installation, use and maintenance of the appliance.
- Keep these instructions carefully!
- Only personnel trained for its specific use should use the equipment.
- Keep the appliance under control during use.
- The use of the device is provided in the scope of the General Standard for Electrical Safety **EN60335-1** and particular **EN60335-2-47** for commercial electric boiling pans.
- The appliance should be used only for the purpose for which it has been specifically designed; other uses are improper and hence dangerous.
- During operation surfaces can become hot and require special operation.
- Unplug the appliance in case of failures or improper operation.
- Apply exclusively to a service centre for repairs or maintenance.
- Any important information about the appliance required for technical service is contained in the technical data plate (see figure “View of appliance”).
- If technical assistance is required, the trouble must be described in as much detail as possible, so that a service technician will be able to understand the nature of the problem.
- Gloves should be worn to protect the hands during installation and maintenance operations.

	**The electrical isolating switch and the water shutoff valves must both be located near to the appliance, within easy reach for the user.**
	**Only qualified technicians must perform the installation, maintenance and test of the appliance.**
	**Before connecting any parts of the appliance to supplies, make sure that the latter is equivalent the requirements stated in the technical data plate, if the appliance has been designed for these supplies.**
	**All maintenance operations shall only be performed by a technically qualified service centre!**
	**Follow the fire prevention regulations very carefully.**
	**In case of necessity, to automatically stop all functions of the device, press the emergency button.**
	**Fill the cooking vat up to a maximum of 40 mm under the overflow border, according to the maximum level mark, including the food to be cooked.**
	**Do not open the tap level of the double jacket or the filler cap until the pressure in the double jacket has been reduced to approximately atmospheric pressure.**
	**If the mixer starts whit open lid , turn off the machine and immediately call for service.**

	During rotation (lift and back) , move the spout of the tap on the right plan !!
	The phase of rotation (lift and return) of the cooking vessel must be monitored by a single operator: it avoids the possibility of accidental injuries to other people.
	During the emptying of the vessel the operator must stand on the right side of the machine (control side) paying attention to the leakage of the contents from the hot tub and any splashes. Must enforce the personnel present in the room a safe distance from the perimeter of the machine of at least 2 m is in emptying phase that return of the vessel.
	For the transfer of the product to use a deep container to contain and minimize splashing of the product. Place the container stably on a flat surface, as near as possible to the vessel. Pour slowly, maintaining control of the vessel at any time. Do not overfill the container.
	In case of leakage front of the vessel , immediately clean the floors.
	Possibility of slippery floor in the areas adjacent to the appliance.
	ATTENTION: Follow the instructions carefully. danger of burns! Wear gloves and protective apron .
	The appliance must be disconnected from the power supply during cleaning, maintenance and replacement of internal components.
	When cleaning the appliance never use direct jets of water to prevent infiltration of the liquid and damage to components.
	If the power cable is damaged, it must be replaced by the manufacturer or by its technical assistance service or by a similarly qualified person in order to avoid any risk.

	ATTENTION! Do not connect tubes to the discharge of the safety valve! The drain valve should be turned down! Risk of burns.	
	PERFORMING OPERATIONS ON THE SAFETY VALVE (TEST VALVE, VACUUM, ETC) WEAR GLOVES AND GOGGLES. (BURN HAZARD) !!	

1.4 WARNINGS AND HINTS FOR USER

- This appliance is for catering use, hence it must be used only by trained kitchen staff.
- The appliance must always be kept under control during use.
- Some improper operating conditions may even be caused by an improper use of the appliance, therefore it is important to train personnel properly.
- **All the installation and maintenance operations must be performed by fitters who are members of an official register.**
- Respect the periods required for maintenance. With this is mind, customers are recommended to sign a service agreement.
- In case of failures concerning the appliance, all outputs (electrical power supply and water) must be cut off instantly.
- In case of recurrent failures, contact a service technician.

In case of necessity, to automatically stop all functions of the device, press the emergency button.

2 DESCRIPTION OF MACHINE

2.1 CONSTRUCTION

Constructive Features

- Cooking tank bottom in AISI 316 (thickness 25/10) which is specific to treat acid products. Wall and jacket is AISI 304. Front axle motorised tilting.
- AISI 304 balanced lid with athermic handle.
- Self-supporting structure in AISI 304 (thickness 30/10)
- External panels in AISI 304.
- Adjustable feet in stainless steel AISI 304 to ensure levelling

Functional Features General

- Heating by armoured elements in INCOLOY-800. The heating is controlled by electronic card. Automatic power decrease 2 degrees C before set point reaching. Automatic pressure gauge 1,5 bar to avoid any steam out from the jacket.
- Double-jacket close circuit which avoid any ordinary operation of water filling into the jacket.
- Control of pressure by the pressure switch, safety valve to 1.7 bar and analogical pressure gauge.
- The temperatures management is controlled by 2 probes. One is installed into the jacket. One is installed inside of the cooking tank, in direct contact with the product.
- Electronic control of equipment functions by user friendly keypad with double three-digit displays and leds.

MOD.CPE080M

- Universal mixing/agitation tool realised in AISI 304 equipped with 4 teflon removable scrapers. The scrapers can be easly removed and installed by a snap-fit system without any screws, nuts, joints. The mixing speeds (12-40 rpm) and working times can be selected by the electronic card. The mixer works in 2 directions, clock and anticlockwise.

Panel Board Functions

- ON/OFF switch
- working temperature setting (product/jacket) or minimum and maximum power setting.
- setting of cooking time
- water favcet (hot/cold water).
- speed and mixer reverse setting.
- cooking cycle start/stop
- cooking tank tilting and return

Display/Signal

- self-diagnosis system for anomalies or malfunctions
- visible signal in case of lowest water level in jacket
- heating operating visual alarm
- product temperature and set temperature display
- time to end of cycle display
- end of cooking sound alarm

Safety System

- emergency button
- 1,7 bar jacket safety valve
- mixer operation only with closed lid (MOD.CPE080M)
- automatic heating cut off in case of incorrect level of water in the jacket
- blocking of heating for excess of temperature with manual resettable safety thermostat
- when the lid is closed, it is not possible to tilt the tank
- heating interruption during vat tilting

Option / Accessories

- drain cock
- wheel kit
- strainer

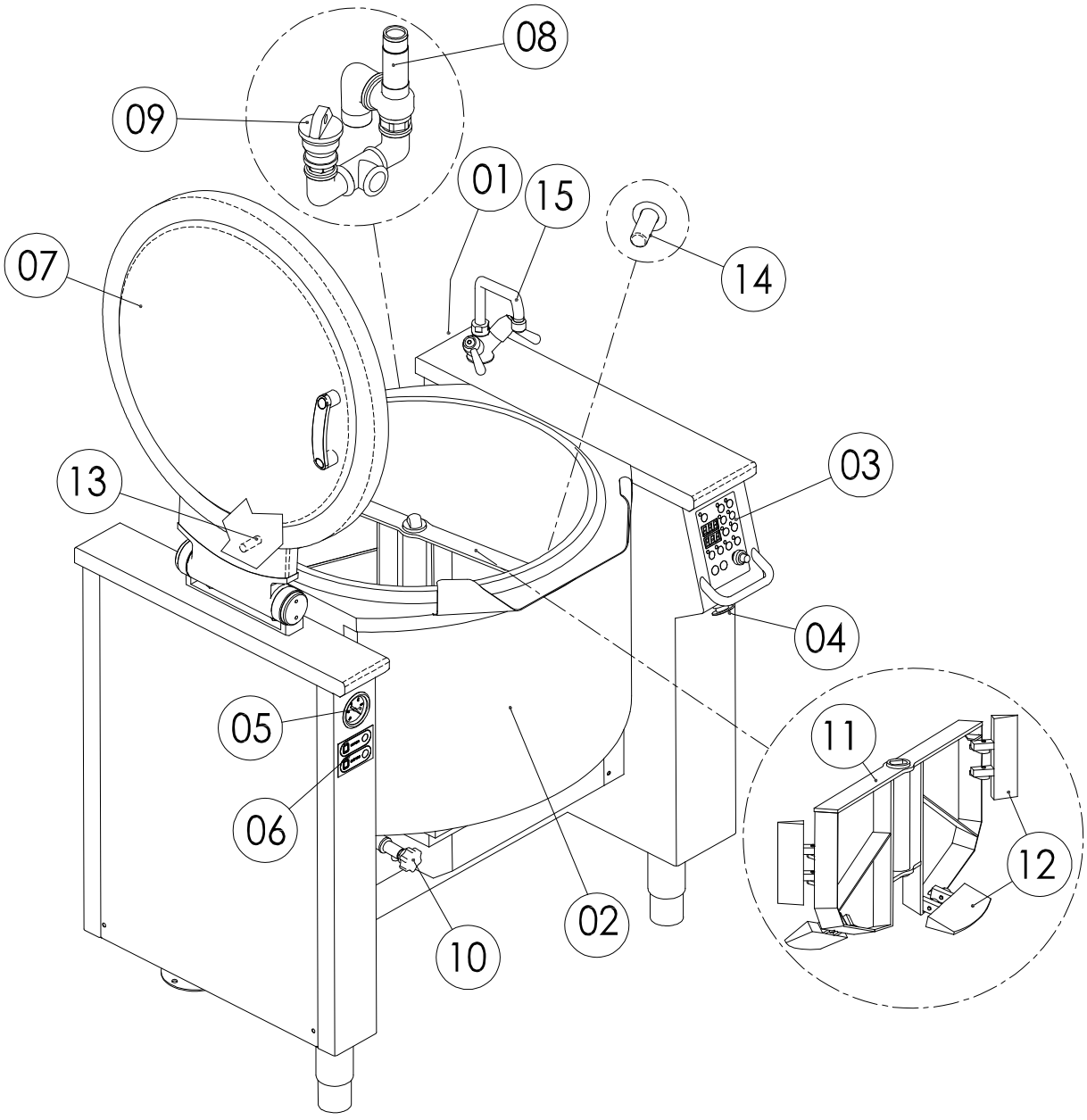
2.2 TECHNICAL DATA

		CPE080	CPE080M
TECHNICAL DATA (DIMEMSIONS)			
Equipment dim.A	mm	1000	
Equipment dim.B	mm	715	
Equipment dim.H1	mm	1005	
Equipment dim.H	mm	925	
Equipment dim.H2	mm	1705	
TECHNICAL DATA (FUNCTIONALITY)			
Kettle diameter	mm	600	
Pan dimension H	mm	370	
Overvall volume	lt	91	
Useful volume	lt	80	
Mixer speed	rpm		12÷40
Mixer torque	Nm		133
Mixer power	kW		0,55
Temperature	°C	20÷130	
Pressure	kPa (bar)	150 (1,5)	
TECHNICAL DATA (INSTALLATION)			
Electric power	kW	16	16,6
Voltage/Input (standard)**	V	3N/PE AC 400V 50/60Hz	
IPX	IPX	5	
Cable connection ***	mm²	5 X 6	
Water pressure	kPa (bar)	50÷300 (0,5÷3)	
Hot water inlet	Ø"	1/2"	
Cold water inlet	Ø"	1/2"	
Sound level	dbA	< 70	
TECHNICAL DATA (STORAGE/MOVEMENT)			
Packaging dim.A	mm	1100	
Packaging dim.B	mm	870	
Packaging dim.H	mm	1270	
Volume	m³	1,215	
Net weight	kg	190	215
Gross weight	kg	215	240

**Verify on data plate - ***Cable for standard tension

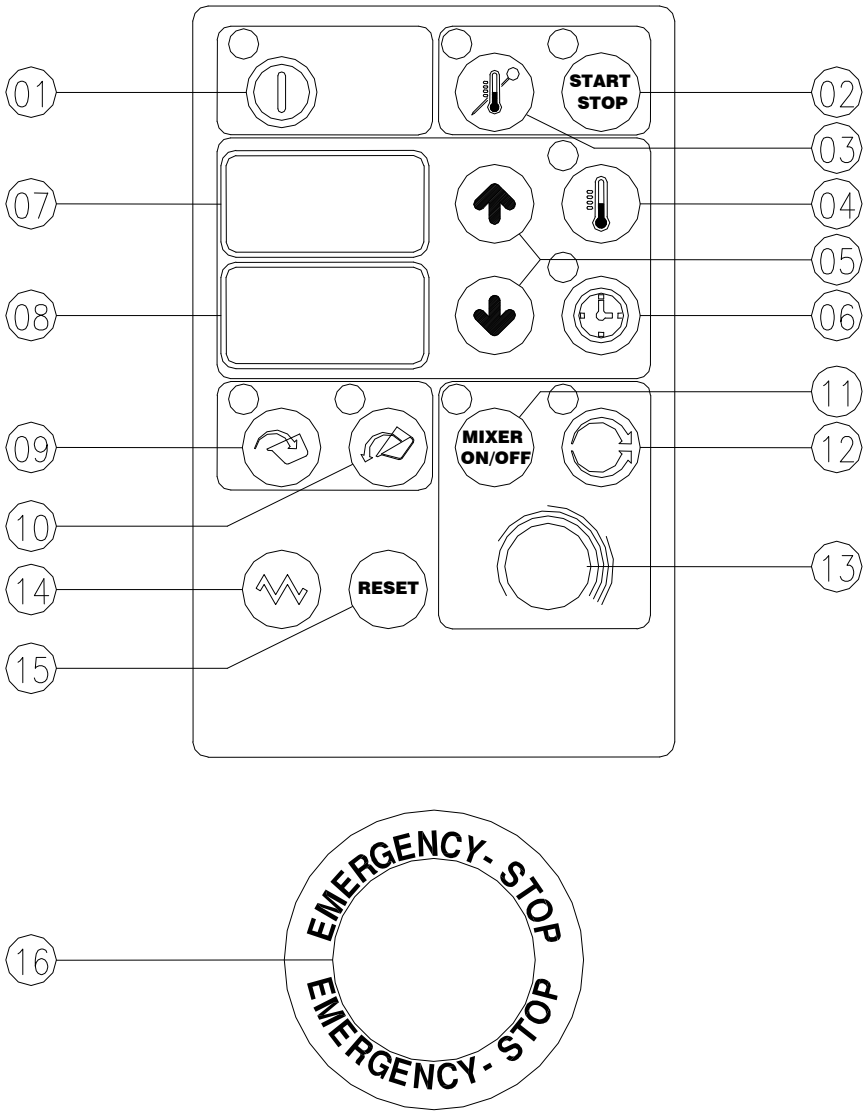
2.3 FUNCTIONAL COMPONENTS

01	Technical Plate	**09**	Jacket filling pipe plug
02	Cooking tank	**10**	Jacket level tap
03	Keyboard commands	**11**	Mixer
04	Emergency button	**12**	Teflon scraper
05	Gauge	**13**	Lid position sensor
06	Pilot lights control level	**14**	Probe in bathtub
07	Lid	**15**	Loading tap
08	Safety valve		



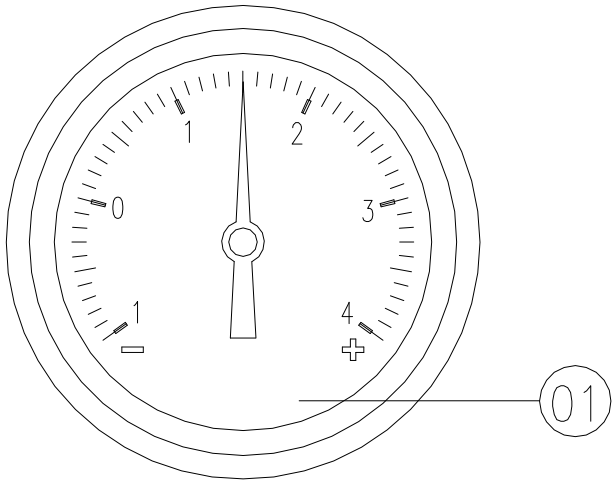
2.4 CONTROL RIGHT PANEL

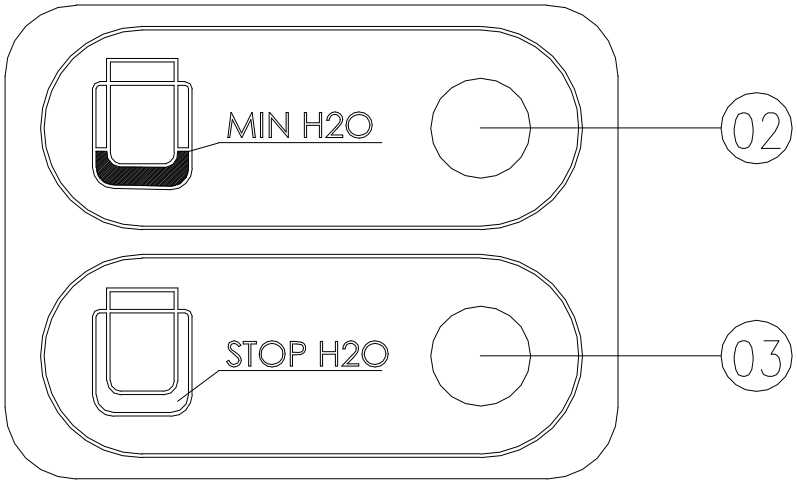
LEGEND OF KEYPAD FUNCTIONS:			
01	Appliance main switch	09	Pan tilting key
02	Cooking cycle Start / Stop key	10	Pan return key
03	Pan temperature probe	11	Mixer ON/OFF switch
04	Temperature programmer	12	Mixer rotation reversing key
05	Increase/decrement of values	13	Mixer speed regulator
06	Cooking time programmer	14	Heating on warning light
07	Temperature display	15	NOT ENABLED
08	Time display	16	Emergency pushbutton



2.5 LEFT PANEL

LEGEND :			
1	Pressure/vacuum gauge	2	Orange light reserve H2O
		3	Red light absence H2O





It is normal that turning on the machine with the key , or during the return of the vessel in horizontal position, the orange light (02) remains turned on for about 2 seconds.

3 TRANSPORT, STORAGE, UNPACKING

3.1 TRANSPORT

The movement of the machine must be performed by a qualified operator for use of lifting and transport equipment in accordance with the laws of the country of the user of the machine.

The machine can be transported with a normal mean (forklift or transpallet) capable of supporting its weight and size (see.tab. "**TECHNICAL DATA**").

Always check the correct balance of the weight of the machine (B = center of gravity) to prevent unexpected movement or dropping to the floor of the car with damage to people or things around you.

For transport on pallets, **Fig.1**
For transport without pallets, **Fig.2**

Fig.1

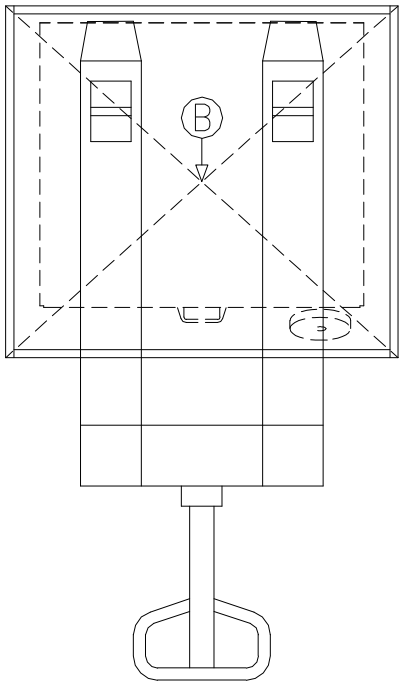
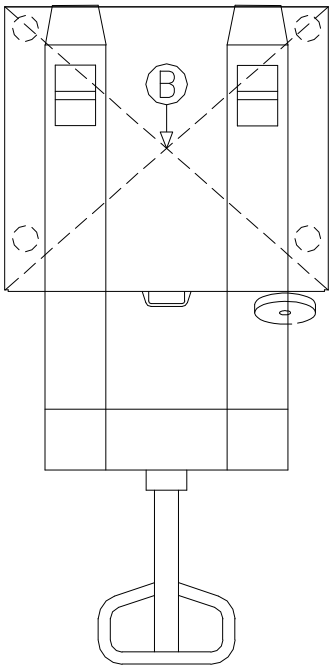


Fig.2



3.2 STORAGE

	**Store the appliance in a closed environment protected against atmospheric agents. Keep the appliance away from humidity and temperature ranges**
	**Protect the appliance from shocks and stresses**
	**Ensure that the appliance is in contact with corrosive substances**

3.3 RECEIPT AND UNPACKING

	Upon receipt of the machine check that the packaging is undamaged. If so, start a " goods received unchecked " procedure and produce photographic evidence of any apparent damage.
	**After removing the packaging, check that the appliance is undamaged.In case of visible damage, do not connect the appliance but contact the sales outlet immediately.**
	Check for the presence of individual components with packing lists.
	Remove from the panels of the machine the protective PVC film .
	Before disposing of the packaging materials **make sure that they do not contain machine elements** (accessory; tools; documentation, etc)
	**Dispose of the packaging components in accordance with the regulations in force on waste disposal.**

4 POSITIONING, INSTALLATION AND TESTING

4.1 LAWS, TECHNICAL PRESCRIPTIONS AND DIRECTIVES

When installing the appliance it is necessary to follow and comply with the following regulations:

- current regulations on the matter;
- any hygienic-sanitary regulations concerning cooking environments;
- municipal and/or territorial building regulations and fire prevention prescriptions;
- current accident prevention guidelines;
- electricity board regulations concerning safety;
- the regulations of the electrical power supply company or agency;
- any other local prescriptions.

4.2 SPECIAL REQUIREMENTS FOR THE INSTALLATION SITE

- The room in which the appliance is to operate must be well ventilated.
- In addition, it is good policy to locate the appliance under an extractor hood so that cooking vapours can be removed rapidly and continuously.
- To connect directly to the network, it is necessary to provide a device ensuring disconnection to the network, with a opening gap of contacts that allows complete disconnection in the conditions of overvoltage category III in accordance with the rules of installation.
- This appliance requires two water connections: one for hot and one for cold water. Each line must be fitted with a shutoff valve.

The multi-pole power switch and the water shutoff valves must both be located near to the appliance, and easy reach for the user.

4.3 POSITIONING

- Remove all the packaging and check that the appliance is in perfect conditions. In case of visible damage, do not connect the appliance and notify your dealer immediately.
- Remove the PVC protection from the panels.
- Dispose of packaging according to regulations. Generally material is divided according to composition and should be delivered to the waste disposal service.
- There are no special instructions regarding distances from other appliances or walls, however it is advisable to maintain a sufficient distance to allow any servicing operations to be performed. In the event the appliance should be installed in direct contact with inflammable walls, it is advisable to place suitable heat insulation at the wall.
- The appliance must be levelled. Small differences in level can be eliminated by means of the adjustable feet: An excessive tilt of the unit can affect the operation of the appliance adversely.
- The device can be put in place or as a single unit or in series with other equipment.

4.4 INSTALLATION

	**Only qualified technicians must perform the installation, maintenance and test of the appliance.**
	**Before connecting any parts of the appliance to supplies, make sure that the latter is equivalent the requirements stated in the technical data plate, if the appliance has been designed for these supplies.**

4.4.1 ELECTRICAL CONNECTIONS AND EQUIPOTENTIAL BONDING

Warning! : The appliance is supplied to operate according to the power supply indicated on the data plate.

- As mentioned, the appliance must be connected to the power supply by way of a multi-pole main isolating switch and protection device that must be proportioned to the power of the appliance (1 mA per kW of rated power).
- The earthing system must be efficient.
- As this appliance is type Y equipment (delivery without power cable and plug), the cable and other hardware needed to make the connection to the electrical power supply must be provided by the installer.
- The power cable shall be of the kind described in the paragraph “Technical data" and shall be resistant to oil (type **H05RN-F** o **H07RN-F**).
- The power terminal board can be reached by removing the lower front panel (unloose the screws). The cable fastener is on the lower right-hand side.
- The cable must be inserted from beneath the clamp. The individual wires are then fastened to the corresponding terminals of the terminal board. The earth wire must be longer than the other wires, so that in the event of the cable being jerked or the clamp broken, the live wires will disconnect first. Lock the cord fastener.

– The appliance must be incorporated into equipotential system.

– Connect the terminal on the lower right-hand side marked with the international symbol  a connector with a nominal cross section <10 mm2. All the appliances installed and the earth system of the building shall be connected like this.

ATTENTION!
Cut the tension before to make the connection and/or maintenance .

4.4.2 CONNECTION TO WATERWORKS

– Water inlet pressure must be between 50 and 300 kPa, otherwise install a pressure regulator on the line before the appliance.
– Install a cut-off valve for each supply on the line before the appliance.
– Water connections are fitted in the lower part on the right-hand side of the appliance.
– Make connections according to regulations currently in force.

4.5 COMMISSIONING AND TESTING

– Once all the connections have been made, the appliance and the overall installation must be checked following the directions given in this manual.
– Check in particular:
– that the protective film has been removed from the external surfaces;
– that the lower front panel removed for the electrical connection of the appliance has been fitted back into position;
– that connections have been made in accordance with the requirements and directions indicated in this manual;
– that all safety requirements in current standards, statutory regulations and directives have been met;
– that the water connections are leak-free;
– that the electrical connection has been performed according to standards.
– In addition, check that once the appliance has been installed, the power cord is neither subject to stretch nor in contact with nor surfaces.
– Now proceed to light the appliance as stated in the instructions for use.
– While the appliance is in use, voltage should not differ from the nominal voltage more than +/- 10%.
– The test report must be completed in full and submitted to the customer who should then sign in acceptance. With effect from this moment, the appliance is covered by the manufacturer's warranty.

5 USE

– Before cooking with the appliance for the first time, wash the interior of the cooking vat thoroughly.

Fill the cooking vat up to a maximum of 40 mm under the overflow border, according to the maximum level mark, including the food to be cooked.

Do not open the tap level of the double jacket or the filler cap until the pressure in the double jacket has been reduced to approximately atmospheric pressure.

When the vessel is cold check the pressure gauge. If the gauge doesn't indicate a pressure (vacuum) between (- 0.6 to 1 bar), see " JACKET VACCUM/REMOVING AIR FROM JACKET".

5.1 COOKING CYCLE

This appliance is equipped with an electronic keypad device featuring a three-digit display and LED to perform the start and follow all the cooking operations, (see figure "Keypad").

Here is a list of the procedures for a safe and correct use of the appliance.

Warning! : DO NOT start the cooking cycle if the pan is not in a horizontal position.

The LED of the key must be off.

1. **Energizing the appliance:**

Connect the appliance with the main switch installed before it; the LED associated with the key will light up.

2. **How to turn the appliance on:**

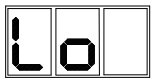
Press the pushbutton . Both displays are lit.

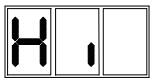
3. **How to select cooking temperature:**

– To heat up at the temperature you wish, press  . The corresponding LED turns on (for about 4 sec). If it turns off, press the key again.

– When the LED is on, select the temperature value by using keys   (range 20÷130°C). The temperature value is shown by the display (7).

– Besides the 130°C, can be selected the following values:

–  Low power (Lo). The appliance will now operate in a fixed low-power mode. This function allow to keep the boiling point with a good energetic saving.

 High power (Hi). The appliance will now operate in a fixed high-power mode.

– To confirm the value, press again  or wait about 4 sec. until the key LED turns off.

warning! The set value is saved in the memory even if the appliance is switched off.

4. **How to select the cooking time (standard):**

– To set the cooking time you wish, press  . The corresponding LED turns on (for about 4 sec). If the LED turns off, press the key again.

– When the LED is on, set the time by using keys   (range INF.0÷9h:59m.). The time is shown by the display (8).

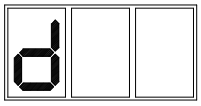
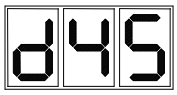
– To confirm the value, press again  or wait about 4 sec., until the key LED turns off.

– The INF value disables the cooking time (the cooking will be stopped manually) .

The set time countdown will begin when starting the cooking cycle, by pressing 

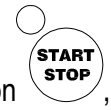
.
The latest cooking time value set is saved in the memory.

5. **How to select the cooking time (delayed start):**

- To set the cooking time you wish, press  for more than 2 seconds, until the display (8) shows:
- 
- Press again  , the corresponding LED turns on (for about 4 sec).If the LED turns off, press the key again.
- When the LED is on, set the time by using keys   (range.0÷99 min.). The time is shown by the display (8).
- Ex. of display with set time delayed of 45 min: 
- To confirm the value, press again  or wait about 4 sec., until the key LED turns off.

The set time countdown <u>DOES NOT</u> begin when starting the cooking cycle by pressing  , but when the temperature SETPOINT is reached.

6. **How to start the cooking cycle:**

- To start a cooking cycle, press the pushbutton  , the LED associated will light up:

  Automatically the heating warning light  in the keypad will light up. For gas appliance the warning light will light up after circa 20 seconds.
  When setting the <u>standard time value</u>, the time countdown starts when pressing the START/STOP key.
- When setting the <u>delayed time</u>, the display 8 shows a blinking **d**. After reaching the SETPOINT value, the letter **d** becomes steady and the countdown of the set time starts.

Se la partenza del riscaldamento avviene con la pressione intercapedine negativa (vuoto) , **<u>e' normale che si avverta un rumore</u>** (simile ad uno scoppiettio) fino a quando non si raggiunge un valore di pressione vicina allo zero.

7. **End of cooking cycle:**

The heating remains active – at the set temperature value – until the set time has ended.

If the set time is INF, to disable the heating press  , LED off.

5.2 COOKING WITH PAN PROBE

To enable this function, press for about 2 sec. (the associated LED will light up).

– The upper display will show the temperature SETPOINT value in the pan (probe S2) that had been previously set.

The lower display will show the temperature SETPOINT value at the bottom (probe S1) that had been previously set.

Es.:

95 = SETPOINT pan temperature probe (probe S2)

130= SETPOINT pan bottom temperature probe (probe S1)

Setting the wished temperature:

– To heat up at the wished temperature, press and the corresponding LED turns on (for about 4 sec). If it turns off, press the key again.

The displays will show:

S1 = Pan bottom temperature probe

130= SETPOINT bottom temperature probe (probe S1)

– When the LED is on, select the wished temperature value by using keys (range 20÷200°C). The temperature value will be shown by the display (8).

To confirm the value and move to the S2 setting, press again . If the LED turns off, press twice to move to the S2 setting.

The displays will show:

95 = SETPOINT pan temperature probe (probe S2)

S2 = Pan probe

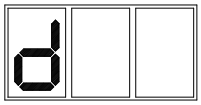
– When the LED is on, select the wished temperature value by using (range 20÷13°C). The temperature value is shown by the display (7).

– Press again key to confirm the selection.

When cooking with the probe in the pan, it is possible to set only the delayed time.
the cooking time will start when the probe in the pan (s2) reaches the setpoint temperature .

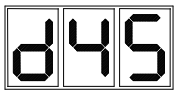
Selecting coking time (delayed start) :

– To set the cooking time you wish, press  , until the display (8) shows:



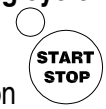
– Press again  , the corresponding LED turns on (for about 4 sec). If the LED turns off, press the key again.

– When the LED is on, set the time by using keys   (range.0÷99 min.). The time is shown by the display (8).

– Ex. of display with set time delayed of 45 min: 

To confirm the value, press again  or wait about 4 sec. until the key LED turns off.

Starting the cooking cycle:

– Press pushbutton  to start the coking cycle, the associated LED will light up.

Automatically the heating warning light  in the keypad will light up. For gas appliance the warning light will light up after circa 20 seconds.

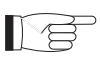
– The upper display will show the temperature value read by the probe in the pan (S2).

– The lower display will show the temperature value read by the probe at the pan bottom (S1).

– When the delayed time setting is selected, display 8 will show alternatively the temperature at the pan bottom and the set time (es.**d45**). After reaching the temperature SETPOINT value of the probe in the pan (upper display), letter d in the lower display becomes steady and the countdown of the set time starts (the temperature at the pan bottom will no longer be displayed).

End of cooking cycle:

<u>If the selected time is = 0:</u>
the cooking cycle ends when the set temperature is reached in the pan (S2), which is shown by the upper display.
<u>If the selected time is > 0:</u>
the cooking cycle ends when the set time comes to an end. The time countdown begins when the set pan temperature is reached (S2).



If SETPOINT S2 is not reached, the cooking does not stop. Check or change the SETPOINT S2 (too high a value), and/or SETPOINT S1 (too low a value).

5.3 HOW TO USE THE MIXER MOD.CPE080M

Warning!
DO NOT use the mixer if the vat is not in a horizontal position.

The LED of the key  must be off.

THE MIXER CAN BE USED AS DESCRIBED IN THE CHAPTERS 5.3.1; 5.3.2; 5.3.3 .

	THE MIXER WORKS ONLY WITH THE LID CLOSED!

	**If the mixer starts whit open lid , turn off the machine and immediately call for service.**

5.3.1. CLOCKWISE MIXING

1. **ACTIVATING THE MIXER (only clockwise rotation):**

Press the key 

, the associated LED will light up and the mixer will start to turn clockwise.

2. **ADJUSTMENT OF MIXER ROTATION SPEED:**

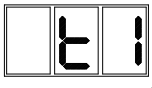
To adjust the mixer speed (12 to 40 rpm), turn the selector  until to the desired speed. The speed can be changed during the cooking cycle.

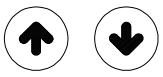
5.3.2. ALTERNATE MIXING

PROGRAMMING THE MIXER (clockwise rotation time + anticlockwise + pause

1. **PROGRAMMING CLOCKWISE ROTATION TIME (t 1):**

Press key  and keep it pressed until on the upper display appears **t 1** :

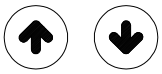


Select the desired time value by using the pushbuttons  (range.10 to 999 seconds), it will appears on the lower display.

The selected value corresponds at the time, in seconds, in which the mixer works in clockwise rotation.

2. **PROGRAMMING ANTICLOCKWISE ROTATION TIME (t 2):**

Press key  , on the upper display appears **t 2**.

Select the desired time value by using the pushbuttons  (range.0/5 to 999 seconds), it will appears on the lower display.

The selected value corresponds at the time, in seconds, in which the mixer works in anticlockwise rotation.

3. **PROGRAMMING STANDSTILL TIME (t 3):**

Press key  , on the upper display appears **t 3**.

Select the desired time value by using the pushbuttons  (range.0 to 60 seconds), it will appear on the lower display.

The selected value corresponds at the time, in seconds, in which the mixer stands still.

4. **END OF TIME PROGFRAMMING t 1 – t 2 – t 3):**

Press pushbutton  and keep it pressed until on the upper display disappears t 3 and reappears the temperature value.

5. **ACTIVATING THE MIXER:**

Press the key  the associated LED will light up.

Press the key 

, the associated LED will light up and the mixer will start to turn.

6. **ADJUSTMENT OF MIXER ROTATION SPEED:**

To adjust the mixer speed (6 to 20 rpm), both clockwise and anticlockwise, turn the selector  until to the desired speed.

The clockwise and anticlockwise rotation speeds are the same.

5.3.2. CLOCKWISE MIXING WITH PAUSE

1. Repeat the procedure as of point 5**.3.2** from point **1.** to **6.**
At point **2.**: programming anticlockwise rotation time **t 2**:
TO SELECT THE VALUE "0"
In this way, the mixer rotation will be as follows:
Clockwise rotation for the selected time **(t 1)**;
Standstill mixer for the selected time **(t 3)**;
Clockwise rotation for the selected time in **(t 1)**; etc

5.3.3. HOW TO STOP THE MIXER

Press the MIXER ON/OFF key, the LED extinguished and the mixer stopped.

When open the lid, the mixer stops automatically.

The LED of the key MIXER ON/OFF stays on.
The mixer starts by closing the lid.

When tilting tank, the mixer stops automatically.

The LED of the key MIXER ON/OFF turns off.

Bringing the tank in a horizontal position to restart the mixer, close the lid and press the button MIXER ON/OFF .

ATTENTION!
In case of hazard, press immediately the emergency pushbutton to block mixer and pan tilting motor functions automatically.
To restore this functions, turn the emergency pushbutton clockwise.

5.4 OPENING OF THE COVER

ATTENTION:
FOLLOW THE INSTRUCTIONS CAREFULLY. DANGER OF BURNS!

WEAR GLOVES AND PROTECTIVE APRON .

1. Stand on the left side of the machine.
2. Lift the cover to 5-10 cm to allow the steam to escape from the vessel. Wait a few seconds.
3. Open completely the cover.

OK

5.5 EMPTYING THE COOKING PAN

During rotation (lift and back) to move the spout of the tap on the right plan !!

OK

1. Open completely the cover (see instruction 5.4).
2. To empty the vessel hold the key .
3. To return the vessel horizontally hold the key .
4. If the vessel has a drain cock front (optional), this may be used to empty the vessel .

During the phase of rotation, heating (if ON), stops automatically.
When you return the tank in a horizontal position, the heating is reactivated

The phase of rotation (lift and return) of the cooking vessel must be monitored by a single operator: it avoids the possibility of accidental injuries to other people.

During the emptying of the vessel the operator must stand on the right side of the machine (control side) paying attention to the leakage of the contents from the hot tub and any splashes.
Must enforce the personnel present in the room a safe distance from the perimeter of the machine of at least 2 m is in emptying phase that return of the vessel.

For the transfer of the product to use a deep container to contain and minimize splashing of the product. Place the container stably on a flat surface, as near as possible to the vessel.
Pour slowly, maintaining control of the vessel at any time.
Do not overfill the container.

In case of frontal leakage from the vessel, immediately clean the floors

6 CLEANING AND CARE

6.1 CLEANING AND CARE OF THE APPLIANCE

- Do not use aggressive substances or abrasive detergents when cleaning the stainless steel components.
- Avoid using metal pads of the steel parts as they may cause rust. For the same reason, avoid contact with materials containing iron.
- Do not use sandpaper or abrasive paper for cleaning; in special cases use a powder pumice stone.
- In case of particularly resistant dirt, it is advisable to use abrasive sponges (e.g. Scotch-Brite).
- It is advisable to clean the appliance only once it has cooled down.

6.1.1 DAILY CLEANING

The appliance must be disconnected from the power supply during cleaning.

When cleaning the appliance never use direct jets of water to prevent infiltration of the liquid and damage to components.

- Clean the cooking vat with water and a detergent, rinse thoroughly and dry well with a soft cloth.
- External surfaces should be washed down using a sponge, and hot water with a suitable proprietary cleaner addend.
- Rinse always thoroughly and dry with a soft cloth.

6.2 SPECIAL PROCEDURES IN CASE OF PROLONGED INACTIVITY

- If the appliance is unused for a prolonged time (e.g. holidays or seasonal closing), it must be cleaned thoroughly, leaving not traces of food or dirt.
- Leave the lid open so that air can circulate inside the vat.
- For added care after cleaning, the external surfaces can be protected by applying a proprietary metal polish.
- Be absolutely sure to shut off all utilities (electrical power supply and water).
- Appropriate fresh air rate must be supplied to the ambient.

7 MAINTENANCE OF THE APPLIANCE

All maintenance operations shall only be performed by a technically qualified service centre!

- To ensure correct and safe operation, the appliance must be inspected and serviced at least once a year. Maintenance includes also controlling the components, pipings, electrical components etc.
- It is advisable to replace worn components during maintenance operations to avoid the need for other maintenance calls and unexpected failures.
- It is also advisable to apply for a maintenance contract.

7.1 PERIODIC MAINTENANCE

Periodic inspection will minimize equipment down time and increase the efficiency of operation.

The following points should be checked:

BY OPERATOR

DAILY CHECKS

1. When the kettle is cold, check the pressure/vacuum gauge every day. The gauge should show a vacuum of - 0,6 to - 1 bar. If it does not, see “Jacket Vacuum” .

2. Check that the indicator of minimum water level gap is off. If it is on, see " Jacket Filling ".

3. Perform a thorough daily cleaning of the machine

QUARTERLY CHECKS

1. Test the safety valve. (see procedure "**TEST SAFETY VALVE**").

2. Verifiy integrity :
   - Mask commands:
   - Emergency button:
   - Teflon scraper
   - Gauge

   If it is damages , contact the service centre.

BY SERVICE TECHNICIAN

For each operation:

- Carefully close all the panels. .
- The inside of the support housing should be kept clean.
- Electrical wiring should be kept securely connected and in good condition.

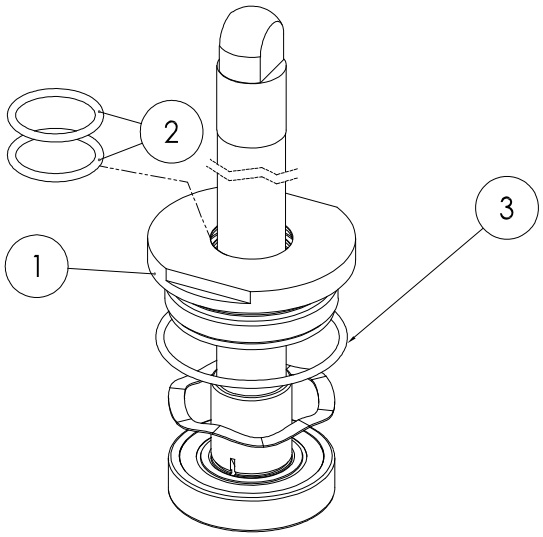
ANNUAL CHECKS / ACTION

1. Check coupling panels, must be perfectly closed with all the screws.
2. Check the pressure gauge functional. Test to be performed without the product in the vessel, maximum pressure 1.5 bar appears.
3. Check the pressure switch functional. Test to be performed without the product in the vessel, maximum pressure OFF 1.5 bar .
4. Check the sealing water system(load tap water).
5. Check that terminals connections of electrical parts are well fastened. Clean electrical parts .
6. Functional check of the fan cooling the control board (machine on).
7. Cleaning the fan motor mixer with compressed air or vacuum cleaner.
8. Verify the integrity of mixer motor electric cable. If damaged, replace it.
9. Grease the hinge of the lid through the grease nipples.

Use food grade fat!

10. Replace mixer engine gaskets (Annual or after 2700h working mixer). With the key provided, unscrew the cap (1) and replace the gaskets (2-3). This maintenance requires the use of suitable grease cod. 70400168.

    Attention to closing the cap; Do not force too close (risk of seizing the threads!)



7.2 TEST SAFETY VALVE

1. Start the unit.
2. When the pressure gauge reaches a value of positive pressure of **1 bar**, unscrew the ring nut of the on the safety valve.
3. If steam escapes immediately close the ring nut. (**OK END TEST**).
4. If the valve seems to be stuck, contact an authorized service center to replace the safety valve.

PERFORMING OPERATIONS ON THE SAFETY VALVE WEAR GLOVES AND GOGGLES. (BURN HAZARD) !!

7.3 JACKET VACCUM/REMOVING AIR FROM JACKET

When the kettle is cold, a positive pressure reading on the pressure/vacuum gauge or a reading near zero indicates that there is air in the jacket.

Air presence in the jacket acts as an insulator, and slows kettle heating.

To remove air:

PERFOR OPERATIONS WEARING GLOVES AND GOGGLES. (BURN HAZARD) !!

1. Start the unit.
2. When the pressure/vacuum gauge reaches a positive pressure reading of 0,3-0,4 bar, release the trapped air , softly unscrew the ring nut on the safety valve for about five seconds, and then retighten the ring nut.
3. If there is little discharge (mostly air), and the pressure gauge drops back to zero PSI, allow the pressure to build back to 0,3-0,4 bar and repeat the procedure.
4. Once steam has been vented from the jacket , turn off the device, enter cold water into the vessel or wait for the vessel to cool.

5. When the vessel is cold the pressure gauge should show a reading of - 0.6 to -1 bar.

6. If it does not, or if the vacuum is leaking down, contact an authorized service agency to correct the problem.

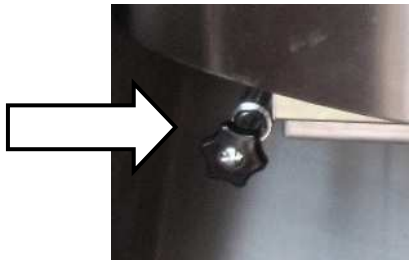
7.4 JACKET FILLING

The jacket was charged at the factory with the proper amount of treated water.
If the orange light H2O is on , water level must be restored.

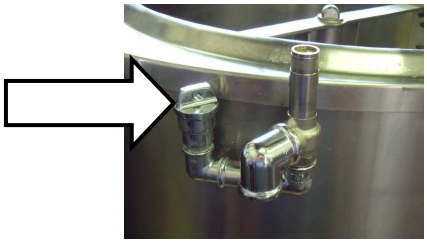
PERFORM OPERATIONS WEARING GLOVES AND GOGGLES. (BURN HAZARD) !!

1. Allow the vessel to cool completely.

2. Open the jacket level tap



3. Remove the jacket filling pipe plug



4. Add water through a funnel.

5. Continue adding water until the water comes out of the jacket tap level.

6. Air that gets into the jacket during the filling operation must be removed, because it will make heating less efficient. Follow the procedure in “JACKET VACUUM/REMOVING AIR FROM JACKET “.

It is advisable to use softened water to fill the jacket!

8 POSSIBLE FAILURES AND THEIR ELIMINATION

8.1 SPECIAL PROCEDURES IN CASE OF FAILURES

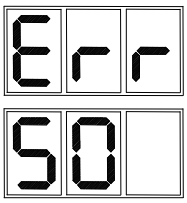
– If the appliance should not work properly during use, turn it off immediately and close or cut off all supplies (electrical power supply and water).
– Apply to a service centre for help.

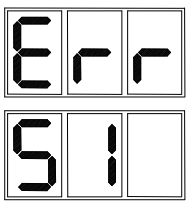
☞	**The manufacturer shall not be held responsible nor has any warranty commitments for damage caused by non-compliance with prescriptions or by installation not in conformity with instructions.** The same applies in case of improper use or different application by the operator.

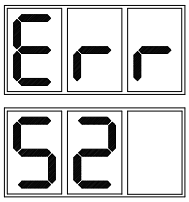
8.2 TROUBLESHOOTING

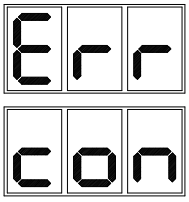
WARNING! :
Problems and failures may occur even when the appliance is used properly. Here is a list of the mist probably situations and controls that the operator should perform to avoid applying to a service centre unnecessarily.
If the problem is not solved after the necessary controls, turn off the appliance immediately, unplug it, cut off any supplies and apply to a service centre.

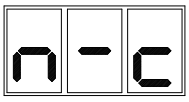
	The appliance safety thermostat is ON. The appliance is disabled:
User:	– Apply to a service centre for technical assistance.
Technical assistance:	– **Check the cause of overheating before reset the safety thermostat!**

	Automatic intervention to save the equipment electronic circuit. The alarm stops automatically if the temperature of the electronic circuit, return to the set values (< 60 °C). Failure of the ventilation system (for component cooling):
User:	– Apply to a service centre for technical assistance.
Technical assistance:	– Cooling fan card

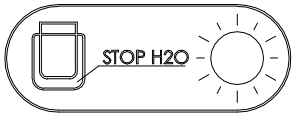
	Temperature sensor broken or not connected, or: NTC on relay Board broken or shorted. (flashing message)
User:	– Apply to a service centre for technical assistance.
Technical assistance:	– NTC probe relay card or temperature probe (S1) jacket

	Vessel temperature probe broken or not connected (flashing message):
User:	– apply to a service centre for technical assistance.
Technical assistance:	– Probe (S2) in the vessel

	Error in connection between relay Board and the keyboard tab. (The possible presence of moisture in the relay Board):
User:	– apply to a service centre for technical assistance.
Technical assistance:	– Cooling fan card – Closing side panels

	During tipping indicates that the lid is closed.
User:	– If the message remains with the lid open: calling your technical support
Technical assistance:	– Replace cover position sensor .

	Low water in the jacket:
User:	– Perform procedure "Filling the jacket".
Technical assistance:	– Level sensor. – Unit level control

	The heating is stopped to protect the heating elements of the equipment. Attention:This indicator will only turn on if the lamp minimum jacket has been on for a long time and not was performed jacket filling . – level sensor – unit level control
User:	– Apply to a service centre for technical assistance.
Technical assistance:	– Level sensor. – Unit level control

THE CONTROL PANEL IS NOT ACTIVE	
User:	– Power supply (main switch). – Make sure it is not accidentally pressed the emergency button..
Technical assistance:	– Fuses – Card keypad or relay card

HANDLING ADVICE THE VESSEL CAN NOT BE MADE	
User:	– Full opening lid
Technical assistance:	– Fuses – Card motor tipping – Limit switch – Tipping motor

THE VESSEL NOT HEAT OR HEAT SLOWLY BUT THE LIGHT OF HEATING IS ON	
User:	– Perform procedure “Removing air from jacket”
Technical assistance:	– Contactors – Heating elements – Pressure switch

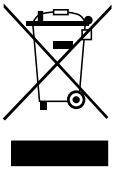
THE SAFETY VALVE OPEN	
User:	– Apply to a service centre for technical assistance.
Technical assistance:	– Contactors (bonding) – Pressure switch (calibration) – Safety valve (if open at pressures below 1.5 bar), replace it

THE SAFETY VALVE LEAKING A SMALL QUANTITY OF STEAM	
User:	– Possible dirty that prevents the complete closure of the valve. – Perform the procedure "Test safety valve" to clean the valve.
Technical assistance:	– Safety valve. Replacing it with an identical

THE MIXER IS NOT WORKING	
User:	– Clean the cover position sensor – Check the tank is horizontal and that the lid is closed. – Check the mixer is stopped for excessive density of the product
Technical assistance:	– Cover position sensor – Inverter – Mixer motor

9 DISPOSAL EQUIPMENT

Directives 2002/95/EC, Directive 2002/96/EC and 2003/108CE



The symbol on the **rating plate** indicates that the product at the end of its useful life, **must be collected separately from other waste.**

For the recycling of this equipment at the end of life, contact the supplier of the equipment itself.

10 FIGURES AND DETAILS

10.1 LAYOUT CONNECTIONS CPE080 CPE080M

LEGENDA:			
E	Electrical connection	**A**	Hot water connection
Q	Equipotential clamp	**B**	Cold water connection