USER MANUAL

for installation and maintenance

BOILING PANS

electric with automatic water refilling

ROUND DUPLICATOR
KE-785-O, KE-85-O, KE-100-O, KE-150-O
SQUARE DUPLICATOR
KE-100, KE-150, KE-200, KE-300, KE-400, KE-500

7/2024

CE 1299

Content

The contact details of the supplier and service provider can be found on page 34.

Gastro-Haal®

1. General information

Dear user, thank you for choosing our product. Please read these operating instructions carefully before using the appliance so that the appliance can serve you to your satisfaction.

2. Use

An electric boiling pan is the basic unit in large kitchens - restaurants, hospitals, factory and school canteens, in military units.

It can be used in butchery, sausage in fruit canning, etc. It is used to cook soups, sauces, meat, pasta, dairy dishes without the risk of burning, to stew fish, vegetables, mushrooms, to heat frozen dishes or semi-finished products.

Electric boiling pan KE-100, KE-150, KE-200, KE-300, KE-400 and KE-500 have a rectangular boiling tub allowing boiling, stewing and warming, with tubs sizes in the series compliant with Gastro-norm. Electric boiling pans KE-785-O, KE-85-O, KE-100-O and KE-150-O have a circular tub.

3. Safety regulations

The manufacturer declares that the devices are in compliance with the regulations and applicable decrees of the European Union and the relevant government regulations.

Attention! The manufacturer disclaims any liability in the event of direct and indirect damages related to improper installation, improper assembly or other causes.

The appliance must only be operated by qualified persons. Parts set by the manufacturer or a specialist service are strictly prohibited for the user to rebuild. It is forbidden to touch any parts of the appliance other than those specified by the control and manufacturer during operation. Furthermore, it is forbidden to clean and wash the appliance during operation. It is forbidden to use the appliance for any purpose other than that specified in the manual. Maintenance and repair can only be carried out when the appliance is switched off from the mains. The appliance may only be used to cook food in water and milk.

Inspection by service personnel designated by the manufacturer once a year is recommended. When replacing spare parts, original spare parts must be used.

The manufacturer is not responsible for defects caused by improper installation and operation.

4. Legal regulations

A CUSTOMER WHO HAS BEEN ASSEMBLED, ADJUSTED AND REPAIRED BY AN ORGANISATION NOT AUTHORISED BY THE MANUFACTURING ORGANISATION CANNOT CLAIM THE COSTS ASSOCIATED WITH THE WARRANTY REPAIR WITH THE MANUFACTURER.

The operator using the electric boiling pan must read the Installation and Maintenance Instructions in detail. Furthermore, the person responsible for the buyer is obliged to participate, together with the operating staff, in professional training in accordance with the document Operation and Maintenance Protocol, which is an annex to the Installation and Maintenance Instructions and is required to be confirmed by the signature of the responsible person and the buyer's stamp. Professional training according to the above takes place during the installation / assembly of the device by an authorized service technician. In the event of improper use and operation of the boiler, the right to warranty repair of the !! is lost

The manufacturer will provide a warranty for the boiler according to the enclosed "Warranty Card".

Drain valve seals are not covered by the warranty!

Defects that can be rectified by the user are not considered to be defects subject to warranty.
Defects covered by the warranty will be repaired by the manufacturer's service organization or its representative.

Warning!

THE MANUFACTURER IS NOT RESPONSIBLE FOR THE INCORRECT TECHNOLOGICAL PROCEDURE OF THE OPERATOR DURING COOKING.

5. Technical data

Line	700	900	900	900	900	900
Type	**KE-785-O**	**KE-85-O**	**KE-100-O**	**KE-100**	**KE-150-O**	**KE-150**
Description	electric boiling pan	electric boiling pan	electric boiling pan	electric boiling pan	electric boiling pan	electric boiling pan
Front panel	classic analogy	classic analogy	classic analogy	classic analogy	classic analogy	classic analogy
External dimensions (mm)	700x700x900	700x900x900	900x900x900	900x900x900	900x900x900	900x900x900
Volume of cooking tank (l)	85	85	100	100	150	150
Duplicator						
Duplicator	round	round	round	square	round	square
Duplicator volume (in intermediate jacket) (l)	39,8 l	39,8 l	48,5 l	55,3 l	51,7 l	57,4 l
Water volume in duplicator (after level sensor)	20,8 l	20,8 l	37,3 l	29,5 l	36 l	29,4 l
Water capacity in duplicator (l)	6,7	6,7	17,5	26,5	12,4	26,5
Automatic filling of water into duplicator	yes	yes	yes	yes	yes	yes
Nominal pressure of duplicator (bar)	0,4	0,4	0,4	0,4	0,4	0,4
Heating						
Heating elements in special steel box	yes	yes	yes	yes	yes	yes
Max. input (kW)	12 kW	12 kW	12 kW	12 kW	18 kW	18 kW
Nominal voltage	3x400/230 V + PEN 50 Hz TN-S					
Nominal current	17 A	17 A	17 A	17 A	26 A	26 A
Circuit breaker	20 A	20 A	20 A	20 A	32 A	32 A
Three-stage power regulation of heating elements with 4-position switch	yes	yes	yes	yes	yes	yes
Water heating time in a brewing pot 20-90 °C (min.)	52 min	52 min	47 min	47 min	55 min	55 min
Water, valve, protection						
Cold water connection (")	3/4 "					
Max. water pressure (bar)	6					
Outlet valve (")	2"					
Outlet tube to valve (")	2"					

Type	KE-785-O	KE-85-O	KE-100-O	KE-100	KE-150-O	KE-150
Index of protection	IP 41					
Construction, savings, safety						
Pressed top plate for water outfall	no	no	no	no	no	no
Double insulation on cables and wires (silicone protection)	yes	yes	yes	yes	yes	yes
Rounded edges without danger corners and protrusions	yes	yes	yes	yes	yes	yes
Thermal and protective insulation of duplicator	yes	yes	yes	yes	yes	yes
Weight (kg)	90	100	123	140	130	140
Covering of bottom	yes	yes	yes	yes	yes	yes
Options for extra fees according of valid Price list						
Cooking temperature setting (thermostatic control) "T" from 30 to 100 °C	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)
Cooking tank material AISI	AISI 316 (tank bottom) standard	AISI 316 (tank bottom) standard	AISI 316 (tank bottom) standard	AISI 304 standard / AISI 316 (extra fee, whole tank)	AISI 316 (tank bottom) standard	AISI 304 standard / AISI 316 (extra fee, whole tank)
Index of protection IP45	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)
Vaseline for outlet valve	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)
Cooking baskets	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)
Steamers	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)
Dumplings maker	yes (extra fee)					
Hard water softener	yes (extra fee)					
Sieve in front of outlet valve	free of charge					
Adjustable feet	yes					

Line	900	900	900	900
Type	**KE-200**	**KE-300**	**KE-400**	**KE-500**
Description	electric boiling pan	electric boiling pan	electric boiling pan	electric boiling pan
Front panel	classic analogy	classic analogy	classic analogy	classic analogy
External dimensions (mm)	1400x900x900	1400x900x900	1400x900x900	1800x900x900
Volume of cooking tank (l)	200	300	400	500
Duplicator				
Duplicator	square	square	square	square
Volume of duplicator (l)	49.5	49.5	49.5	65
Water capacity in duplicator (l)	27.5	27.5	29	54
Automatic filling of water into duplicator	yes	yes	yes	yes
Nominal pressure of duplicator (bar)	0,4			
Heating				
Heating elements in special steel box	yes	yes	yes	yes
Max. input (kW)	24 kW	30 kW	36 kW	42 kW
Nominal voltage	3x400/230 V + PEN 50 Hz TN-S	3x400/230 V + PEN 50 Hz TN-S	3x400/230 V + PEN 50 Hz TN-S	3x400/230 V + PEN 50 Hz TN-S
Nominal current	34 A	44 A	52 A	66,5 A
Circuit breaker	40 A	50 A	80 A	100 A
Three-stage power regulation of heating elements with 4-position switch	yes	yes	yes	yes
Water heating time in a brewing pot 20-90°C (min.)	61 min	69 min	75 min	85 min
Water, valve, protection				
Cold water connection (")	3/4 "			
Max. water pressure (bar)	6			
Outlet valve (")	2"			
Outlet tube to valve (")	2"			
Index of protection	IP 41			
Construction, savings, safety				
Pressed top plate for water outfall	no	no	no	no
Double insulation on cables and wires (silicone protection)	yes	yes	yes	yes
Rounded edges without danger corners and protrusions	yes	yes	yes	yes

Type	KE-200	KE-300	KE-400	KE-500
Thermal and protective insulation of duplicator	yes	yes	yes	yes
Weight (kg)	185	195	255	280
Covering of bottom	yes	yes	yes	yes
Options for extra fees according of valid Price list				
Cooking temperature setting (thermostatic control) "T" from 30 to 100 °C	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)
Cooking tank material AISI	AISI 304 standard / AISI 316 (extra fee, whole tank)	AISI 304 standard / AISI 316 (extra fee, whole tank)	AISI 304 standard / AISI 316 (extra fee, whole tank)	AISI 304 standard / AISI 316 (extra fee, whole tank)
Index of protection IP45	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)
Vaseline for outlet valve	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)
Cooking baskets	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)
Steamers	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)
Dumplings maker	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)
Hard water softener	yes (extra fee)	yes (extra fee)	yes (extra fee)	yes (extra fee)
Sieve in front of outlet valve	free of charge	free of charge	free of charge	free of charge
Adjustable feet	yes	yes	yes	yes

* If necessary, we also produce appliances with IP 45 protection on request.

6. Description of electric boiling pan

Characteristic:

- Automatic filling of water into the duplicator
- Fast tank heating
- Easy operation - automatic operation
- Minimal maintenance
- Low operating costs
- Quiet, safe, noiseless operation
- application in places without a gas connection

Indirect heating is designed for rapid boiling and temperature keeping. Cooking with a duplicator ensures uniform heating, food does not bake, does not burn - cooking workflows are in accordance with environmentally friendly food processing.

The electric boiling pan consists of the following basic parts:

- Self-supporting structure
- your own cooking pot with duplicator
- heating element systems 3x2000 W, 230 V
- External side covers

The lid of the boiling kettle can be manually opened to an angle of approx. 80°.

IT IS NON-ADJUSTABLE!!

The electric boiling pan structure is self-supporting. The upper part of the electric boiling pan with the lower part is connected by sidewalls. The sidewalls are fastened with screws at the top and bottom. The outer covers such as the control panel, the front cover and the back cover are screwed on. The cooking pot itself is square (KE-100, KE-150, KE-200, KE-300, KE-400, KE-500) or round (KE-785-O, KE-85-O, KE-100-O, KE-150-O).

The tank on the sides and bottom is equipped with a duplicator with a closed steam compartment. At the bottom, space is created for the placement of heating elements.

The entire boiler is made of food-grade stainless steel material. The electric boiling pan is duplicator, so the heat is fed to the processed food from the heating resistors through the steam that is developed inside the double jacket.

The basic part consists of a duplicator located on a self-supporting structure. It is equipped with a safety fitting that secures it against excessive overpressure and at the same time ensures that it is vented before cooking begins and that it is aerated again after cooking. This fitting also includes a needle pressure gauge that allows you to check the pressure in the duplicator at the same time. The electric boiling pan is equipped with a pressure switch with a maximum working pressure of 400 mbar (0.4 bar).

The electric boiling pan is made of stainless steel material, consists of a top plate with a self-supporting structure equipped with four adjustable legs.

The required power can be adjusted using the four-position heating power switch. The switching on and off of the heating elements during operation is controlled by a control circuit.

A 2" drain valve is used to drain the contents of the duplicator cooking compartment. At the beginning of heating, steam from the duplicator pushes air through the vent valve of the combined safety fitting. The accelerating steam stream closes the valve, creating an enclosed space. As a result of constant heating, a positive pressure is created, which is signalled by a pressure gauge. After the heating is switched off, the steam pressure gradually decreases thanks to the continuous heat dissipation. When it reaches a value of about 0.3 bar, the pressure switch switches on the electric boiling pan heating corresponding to the set position of the power control switch. Stage 3 corresponds to the maximum power of the heating elements.
To maintain a constant temperature, position 1 or 2 can be selected on the switch.

The basic condition for reliable operation of a boiling kettle is that the heating elements are always immersed under water. To ensure this condition, a water level sensor (max. - min.) is installed in the device. If the level drops below the minimum height, it automatically prevents further heating. The fact that the water level has dropped below the minimum level is indicated by an indicator light marked with the inscription WATER. When this indicator light comes on, the automatic water refill starts.

7. Assembly

Wiring, installation of the electric boiling pan can only be carried out by an organization or a person who has authorization from the manufacturer for the listed work (List of service companies).

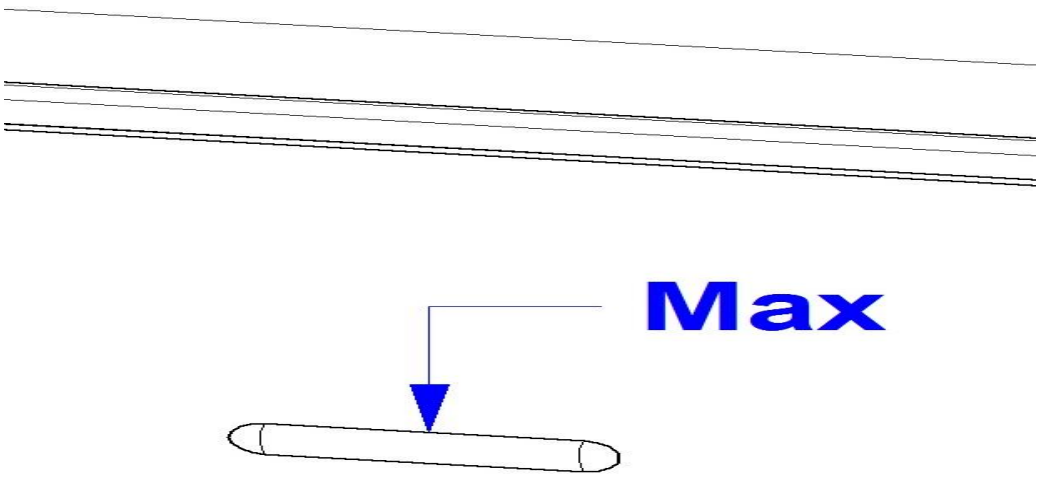
- The electric boiling pan is mounted on fixed, revised electrical wiring.
- A main switch must be installed between the appliance and the mains, which must be located near the appliance.
- The voltage in the mains must match the voltage indicated in the technical table.
- The connection must be made according to the standards and local regulations according to the electrical wiring diagram.
- We can get to the supply terminal block after removing the front panel.

- **The device needs to be grounded.** There is a grounding cable lug on the foot of the device, which must be connected to the connecting earth system.
- The electric boiling pan must be connected to a separate line from the main switchboard.
- The electric boiling pan is adjusted to a horizontal position.
- We recommend equipping the place designated for the location of the electric boiling pan with a drain channel.
- The electric boiling pan is adapted to connect cold water with flexible hoses, withstanding pressure in the pipe network, **but max. 6 bar**. **If this pressure in the mains is higher, a pressure regulator must be installed before connecting the device!!**! The hoses must meet the hygienic requirements for contact with drinking water. The incoming water should not be too hard (a hardness of 4.4-5.6 degrees German is recommended), otherwise, due to deposits on the duplicator casing, the efficiency of the electric boiling pan will decrease. For hardness above 5.6 degrees German, we recommend using a water softener.
- If the protective film is not removed, it must be removed. Before using it for the first time, it is also necessary to remove the protective film from the strainer of the drain valve.

8. Service

Turning on, operating, turning off the device

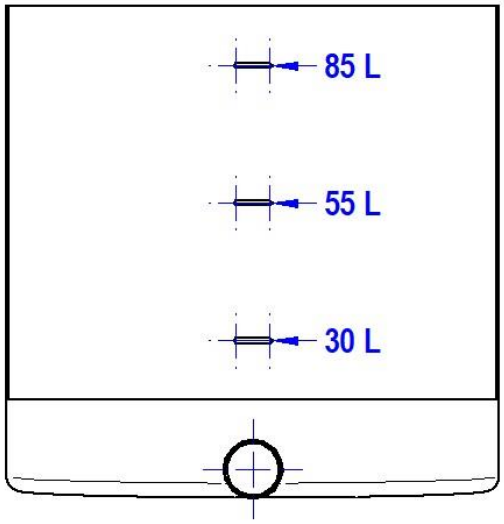
It is necessary to turn on the main switch located outside the electric boiling pan. We open the filling valve (battery on top of the electric boiling pan) and fill the brewing pot with water.



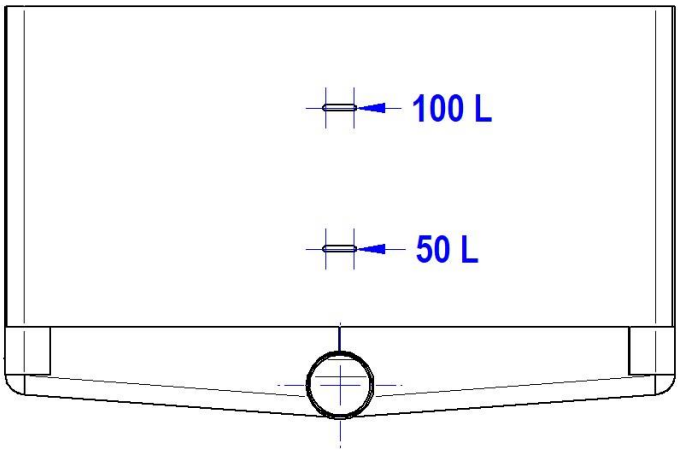
Liters of individual sizes of cooking kettles.

Fill the cooking pot only up to the line that indicates **the maximum filling limit**. If filled above this limit, it may boil and cause injury.

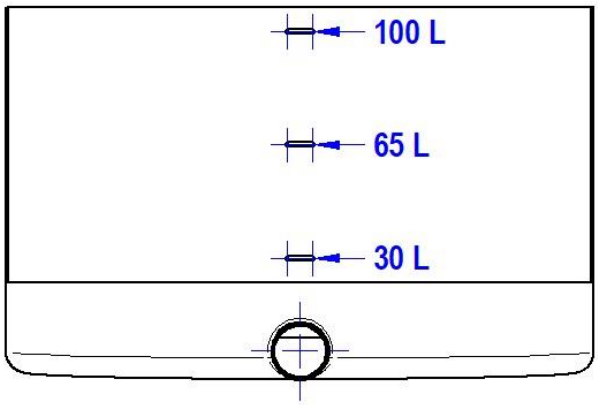
KP-85-O



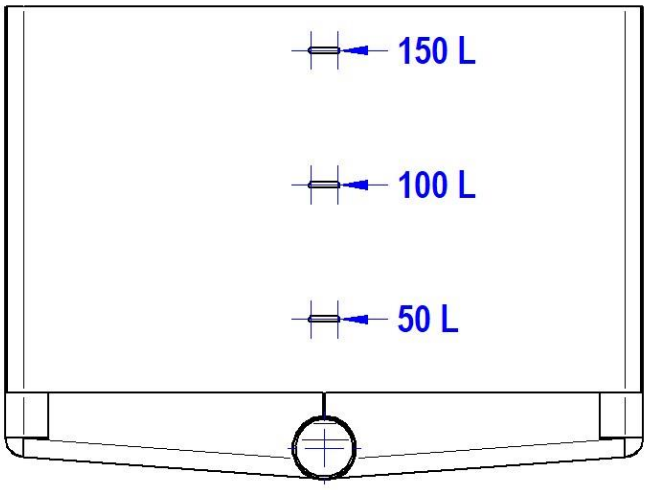
KP-100



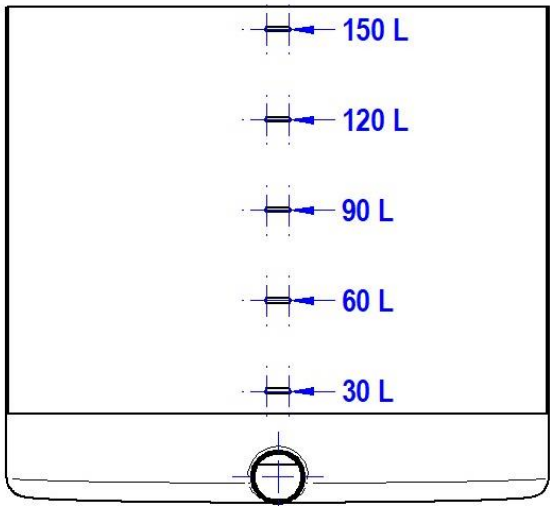
KP-100-O



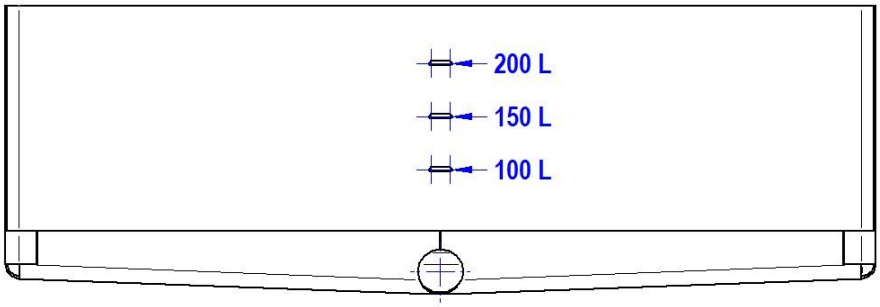
KP-150



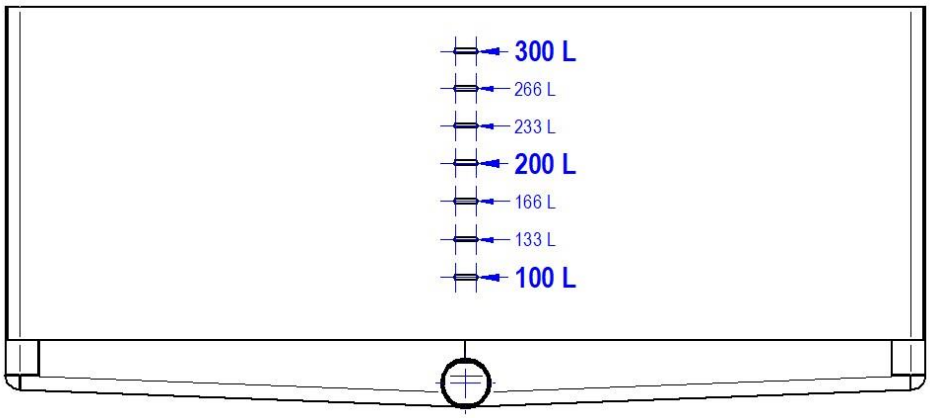
KP-150-O



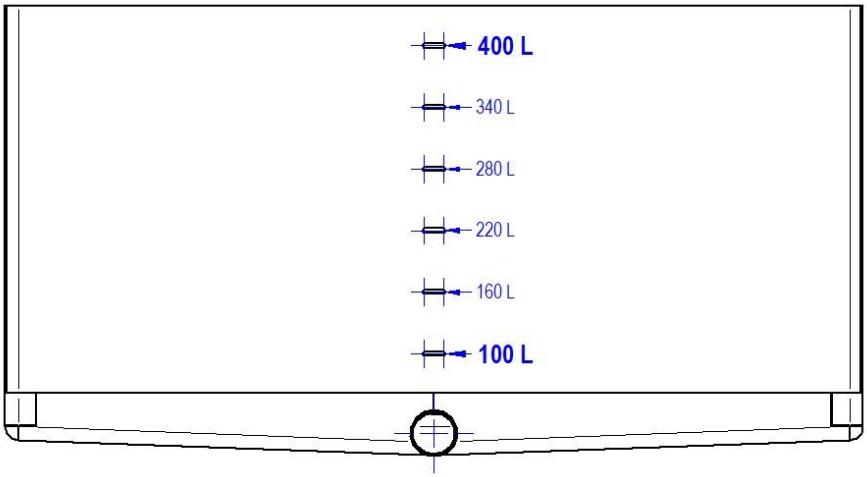
KP-200



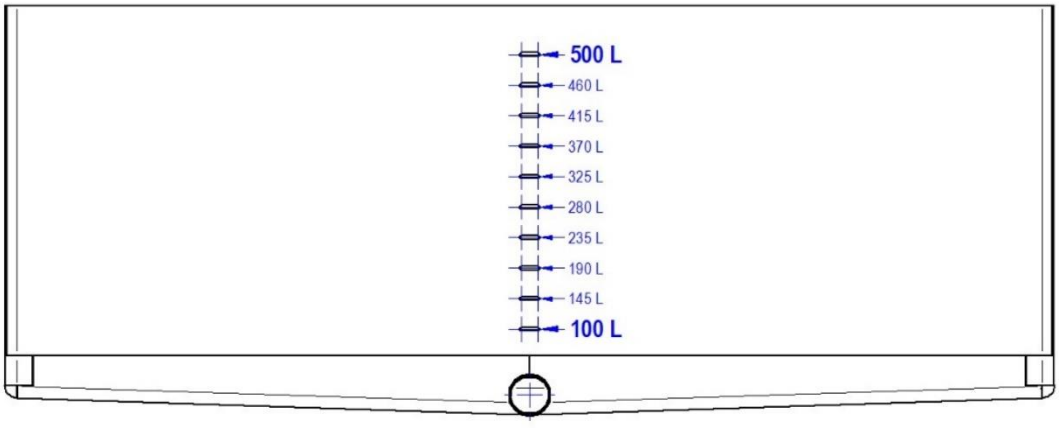
KP-300



KP-400



KP-500

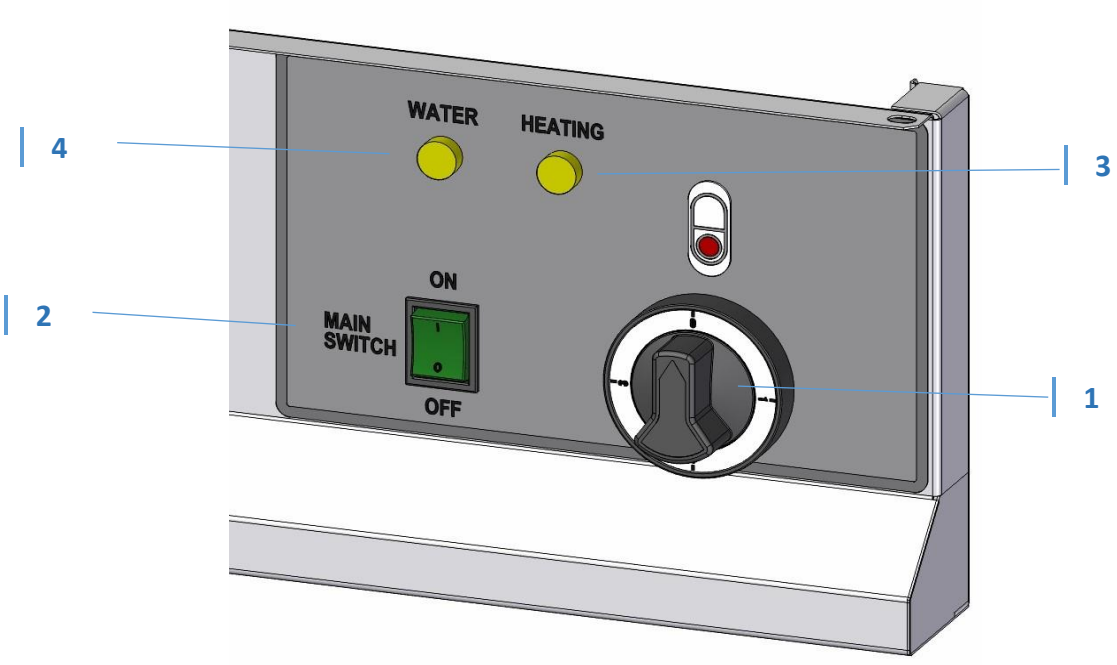


Fill the cooking pot only up to the line that indicates the maximum filling limit. If filled above this limit, it may boil and cause injury.

We turn on the power switch. **If there is not enough water in the duplicator, the WATER indicator light will come on and the filling of water into the duplicator will begin**. During filling, the heating elements are shut down. Water filling is automatic, controlled by a control circuit. When the required amount of water in the duplicator stops illuminating - the filling has been completed and the electric boiling pan operation begins. We switch the power control knob to 3 stages. The operation of the heating elements is signalled by **kontrolka HEATING - OHREV**. After switching on the heating elements, it is necessary to monitor the pressure on the safety fitting.

The control panel consists of:

- 1- Button black - Power regulation switch 0-1-2-3
- 2- ON-OFF - green main switch with indicator light (MAIN SWITCH) on-off.
- 3- HEATING - Heating element switch-on indicator light
- 4- WATER - Water level indicator light in the duplicator



Improper handling is dangerous. The manufacturer is not responsible for material damage caused by improper handling (during commissioning or operation). The organization that put the electric boiling pan into operation must familiarize the operator with the instructions for use and instruct him!!

When the electric boiling pan is in operation, we recommend that the top hatch be opened carefully to avoid possible accidents, scalding by hot steam.

Before the first use, the electric boiling pan should be cleaned (lukewarm water + neutral detergent) and wiped dry. Use of the device without supervision is prohibited! **If a defect or malfunction is detected, the device must be immediately taken out of operation, disconnected from the mains and a service worker must be called.**

Warning!

After turning on the electric boiling pan, it is necessary to monitor the pressure on the safety fitting. If the needle of the pressure gauge rises upwards, this pressure must be manually released by pressing the small

protrusion on the left part of the safety fitting. With this action, we release the cold air from the duplicator. Repeat this process about 3 times.

Switching off the appliance - putting the electric boiling pan to rest

This condition must be observed whenever the electric boiling pan is not expected to operate, or whenever the operator leaves the kitchen for a long time:

- Turn the power control switch to the "0" position
- We turn the main switch to the "0" position
- We turn off the main switch of the electric voltage supply to the electric boiling pan and shut off the water supply.

9. Maintenance and cleaning of equipment

WARNING!

Before cleaning and maintenance, the electric boiling pan must be switched off from the mains. The appliance must not be cleaned with splashing water!!

Any interference with the construction of the device IS PROHIBITED!!

After the end of the day's operation, the electric boiling pan should be thoroughly washed with lukewarm water with a neutral detergent and wiped dry. Care should be taken to ensure that the parts to be cleaned (the inside of the duplicator) are cooled. Do not use washing powders or cleaning agents on stainless steel parts that can damage these parts. Detergents containing a high concentration of chlorine should be avoided, which can corrode the stainless-steel material (top plate, cooking pot and lid). Therefore, before using such a product, you should carefully read its composition and instructions for use. We recommend washing the duplicator with conventional detergents. Sandpaper and wire brushes must not be used for cleaning. For larger dirt, a synthetic sponge should be used. **Stainless steel can also rust due to the ingress of metal impurities through the water supply, chlorine levels in service water of more than 2 mg/l, due to higher salt concentrations, PH outside the range of 7.2-7.6, or in contact with other materials (e.g. copper) or due to the wrong choice of washing detergent.**

IN THE EVENT OF NON-COMPLIANCE WITH THE ABOVE CONDITIONS, THE CUSTOMER LOSES THE RIGHT TO WARRANTY SERVICE.

Regular inspection by a service organization is recommended!
After the first three months of operation, and then during regular annual inspections, it is necessary to check the tightness of the water distribution system, fastening the wires. Approximately every month, it is necessary to check the operation of the safety fitting. Adjust the reliable locking of the hatch in the upper position by tightening the cover nuts on the lid hinge.
The lifespan of heating elements (mounted in a double jacket) will also be greatly affected by the quality of the water in which they are placed. They must be cleaned regularly by descaling so that the limescale layer does not exceed 1 mm thick. **Depending on the hardness of the water in the given place of operation, it is necessary to check or descale the probes of the water level sensor of the duplicator at least 2 times a year.**

For the treatment of GASTRO-HAAL equipment, the manufacturer recommends the use of TIEFFE cleaning agents that are specially tested, tested and compliant by the manufacturer. It is possible to purchase TIEFFE cleaning products directly from the manufacturer of the GASTRO-HAAL equipment or from a retailer.

10. Important Instructions

1. During dispatch, the boiler is seated on a transport pallet and transported by forklift. When carrying, the boiler can be grasped by the lower frame. It is also allowed to insert the transport trolley between the legs.
2. Installation of the boiler and the first commissioning may only be carried out by an authorized organization or worker who has signed a service contract for warranty and post-warranty work performed with the manufacturer.
3. Connection to the electrical distribution can only be performed by a worker who is authorized for this activity.
4. The electrical wiring must comply with technical standards.
5. The electric boiler may only be operated by an adult over 18 years of age, trained, who has been demonstrably familiar with the instructions for operating and maintaining the boiler. The operator must comply with the applicable hygiene and safety regulations throughout the work.
6. The water connection to the faucet can only be used with hygienically safe "hoses for liquid food".
7. The operator must be instructed in accordance with the decree.
8. In the event of loss, destruction, illegibility of the described elements (labels) on the device, the marking must be restored to its original state.

We declare that the product complies with occupational safety regulations when following the instructions given in these instructions for use and using it accordingly.

The main switch is not a common accessory and does not come with an electric boiler. The power switch must be located within range of the operator. Each electric boiling pan must have a separate main switch.

11. Boiling pan location

In terms of fire safety requirements, EN must be respected during installation, installation and use.

- The boiling pan must be placed on a solid, hard and non-flammable floor, preferably concrete, ceramic tiles, etc.
- The space under the boiler must be kept clean, no flammable or other objects must be placed here.
- The location of the boiler at the workplace should be solved by the designer and the project approved

WARNING!

For safety reasons, the boiler can only be stored up to the lowest temperature of +1°C.

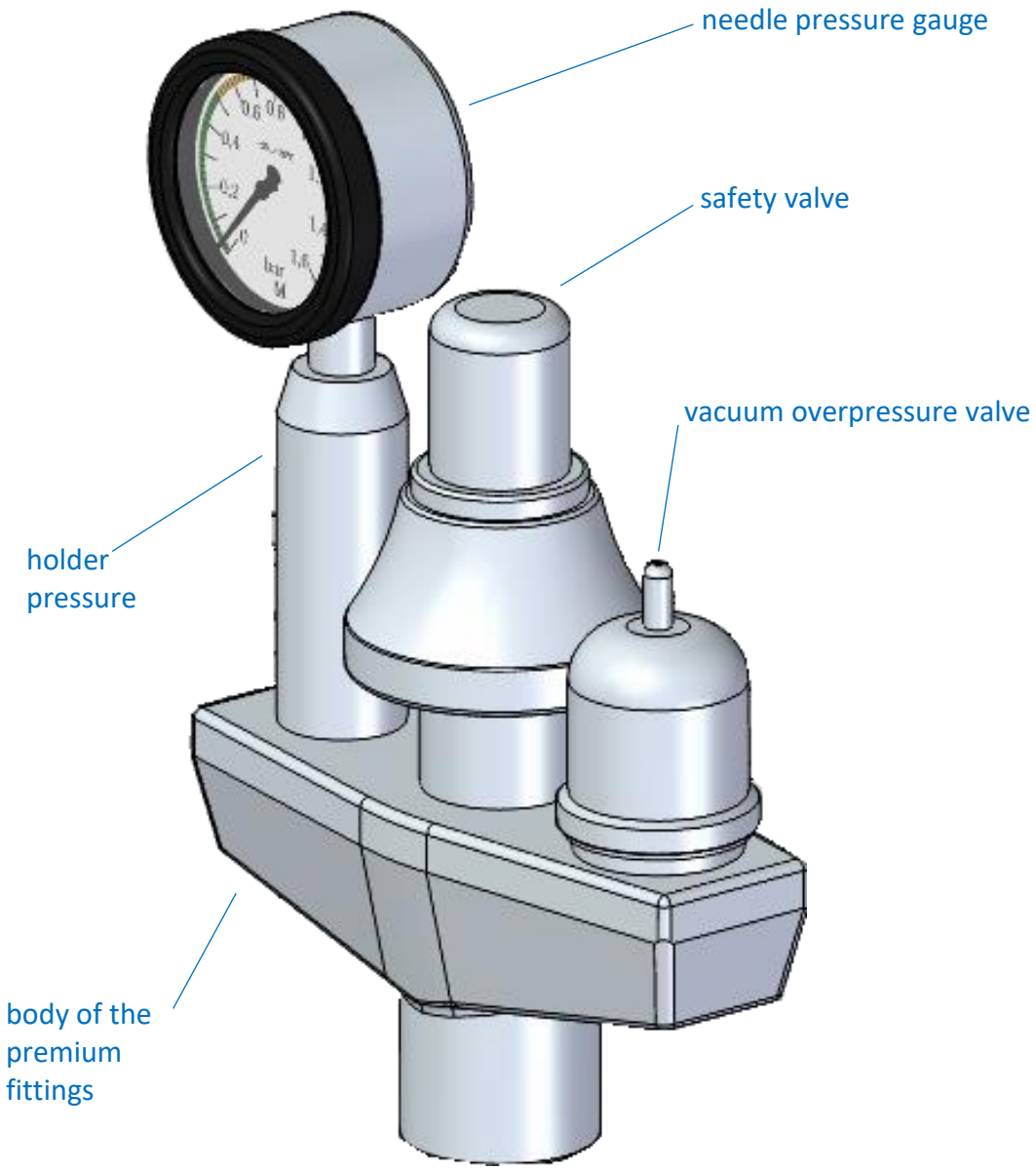
12. Attachments

The completeness of the delivery consists of the device itself, instructions for use, certificate of quality and completeness of the product, warranty card and complaint protocol and risk analysis.

WARNING

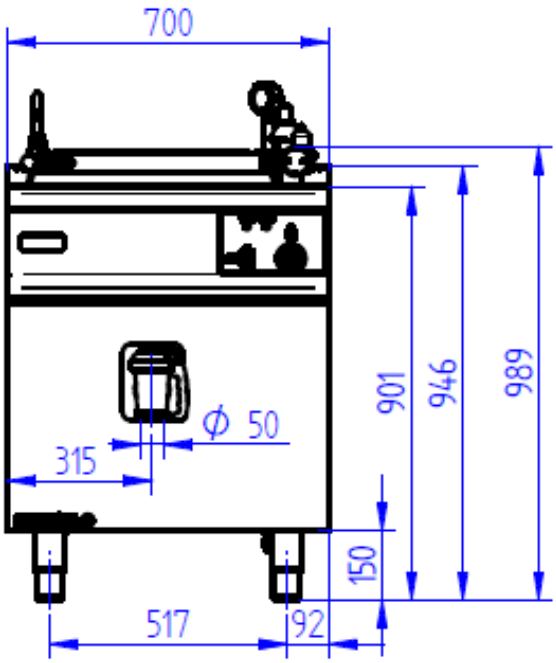
In the event of a complaint, please inform the installer of the name, type, serial number, year of manufacture and date of installation.

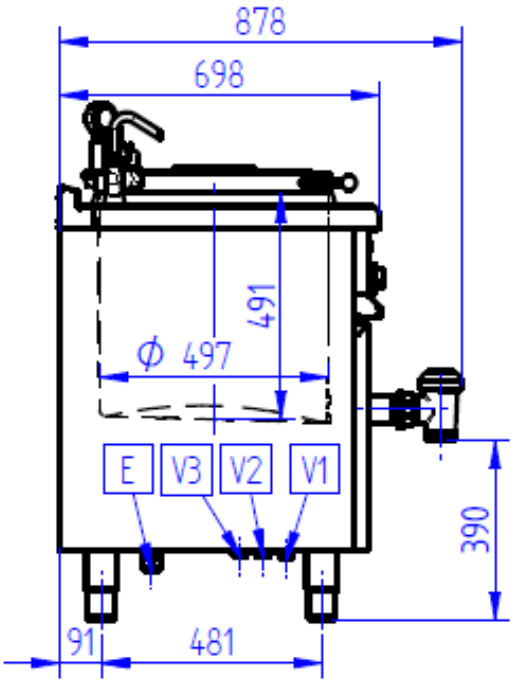
12.1. Locking fitting - assembly

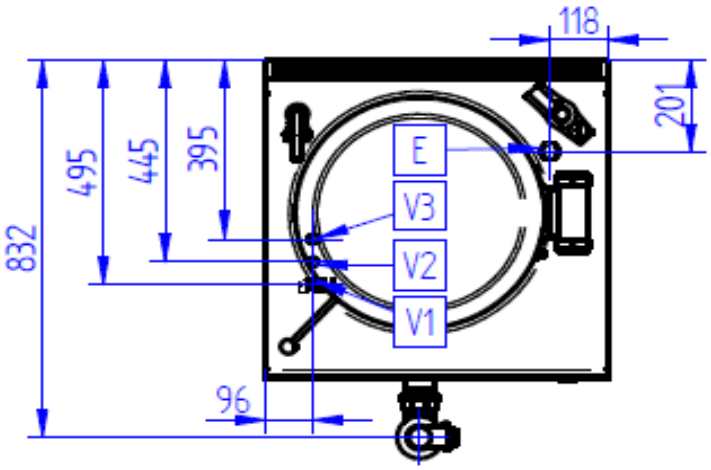


12.2.Connection dimensions

KE-785-O



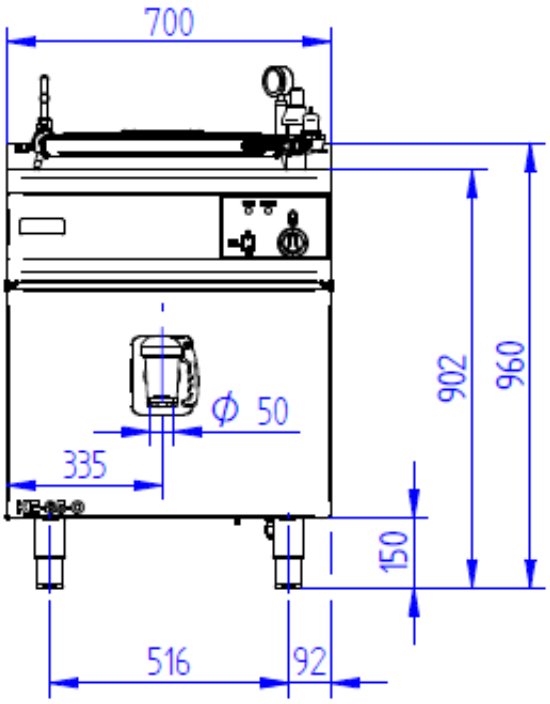


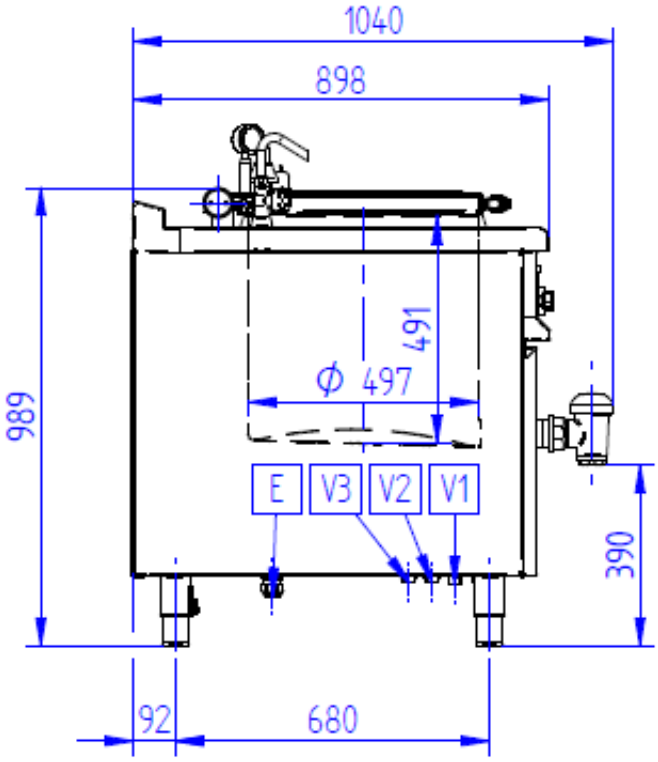


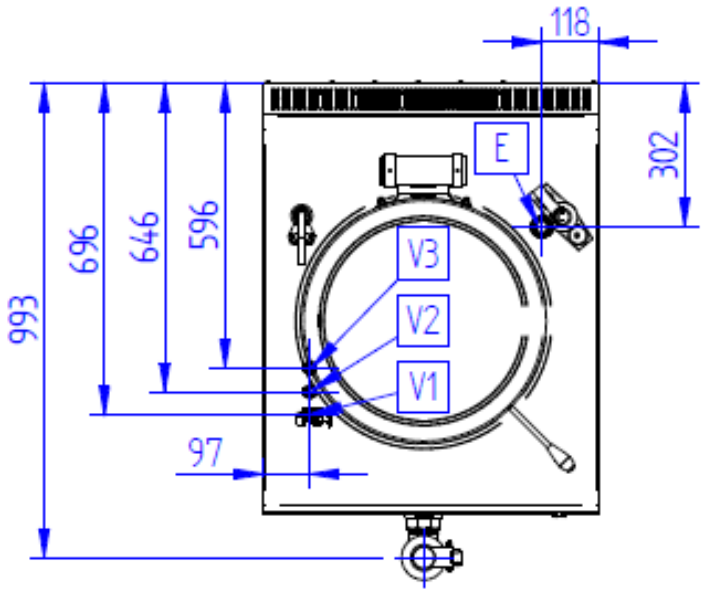
KE-785-O-R	
V1	Untreated water G3/4
V2	Cold water G3/4
V3	Hot water G3/4 (on request)
E	Electric connection

Gastro-Haal®

KE-85-O



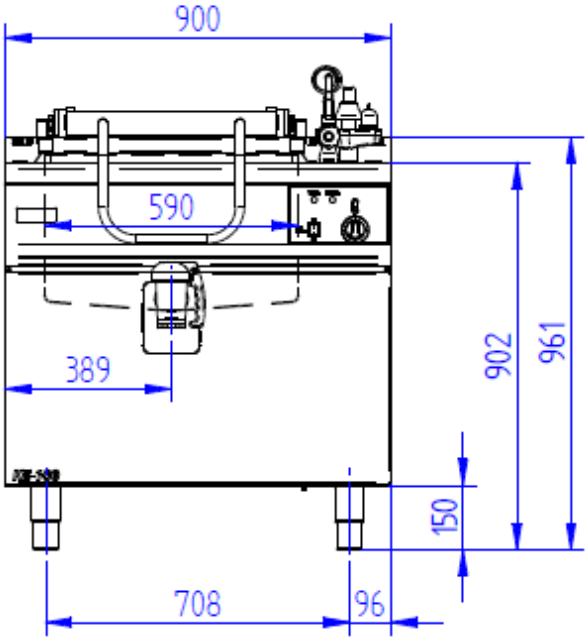


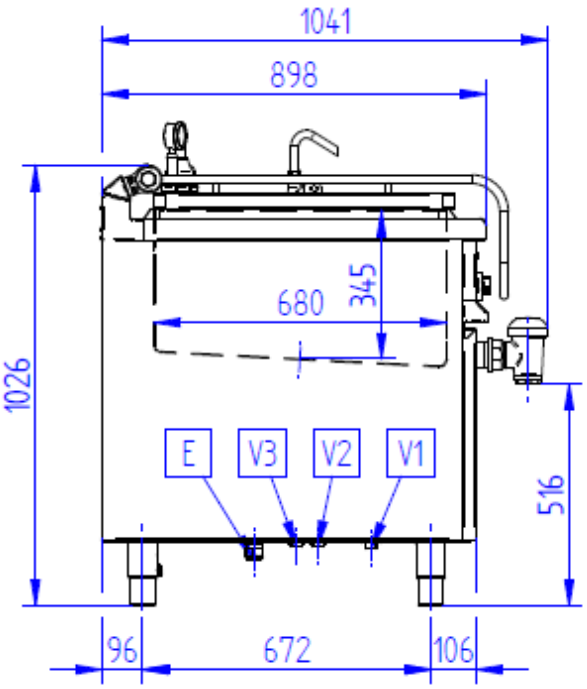


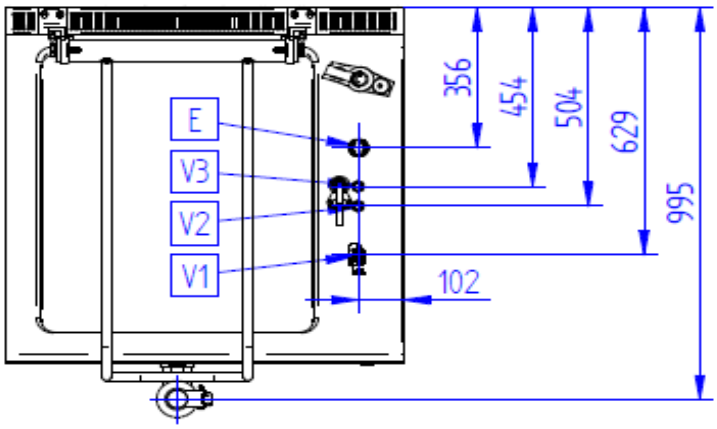
KE-85-O	
V1	Untreated water G3/4
V2	Cold water G3/4
V3	Hot water G3/4 (on request)
E	Electric connection

Gastro-Haal

KE-100



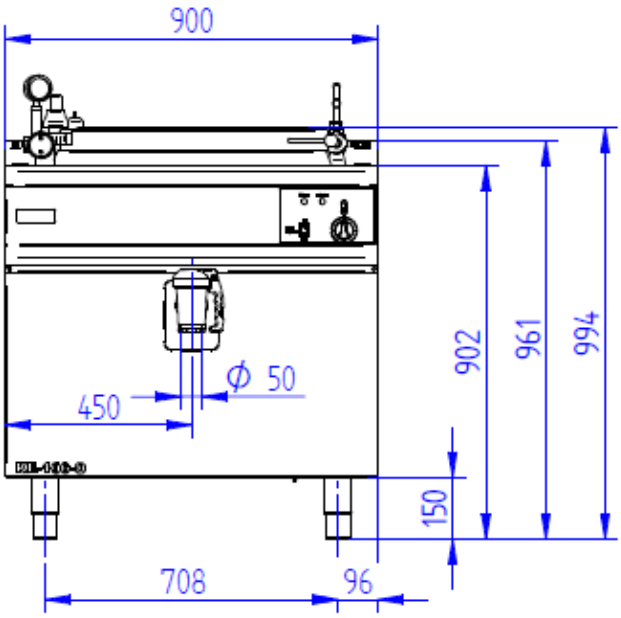


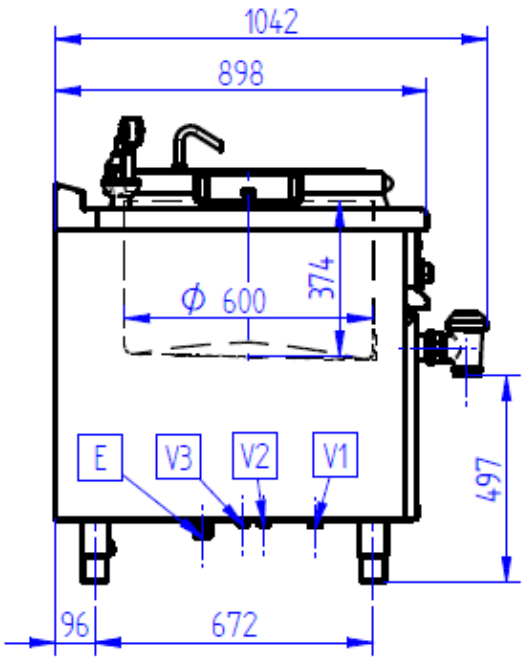


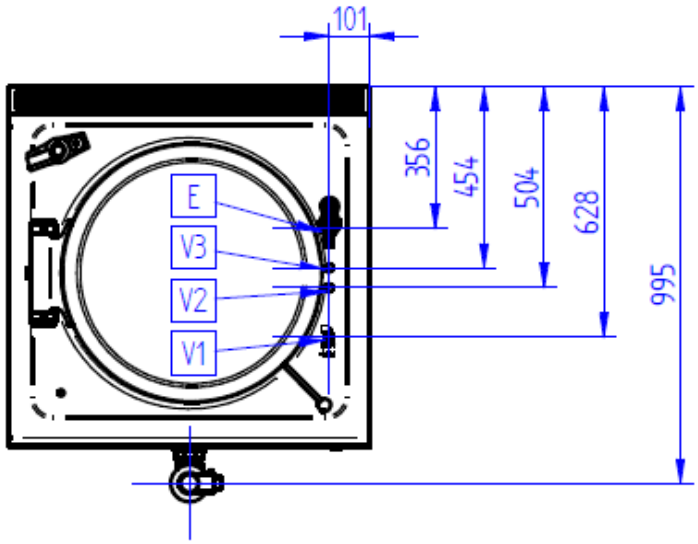
KE-100	
V1	Untreated water G3/4
V2	Cold water G3/4
V3	Hot water G3/4 (on request)
E	Electric connection

Gastro-Haal®

KE 100-O

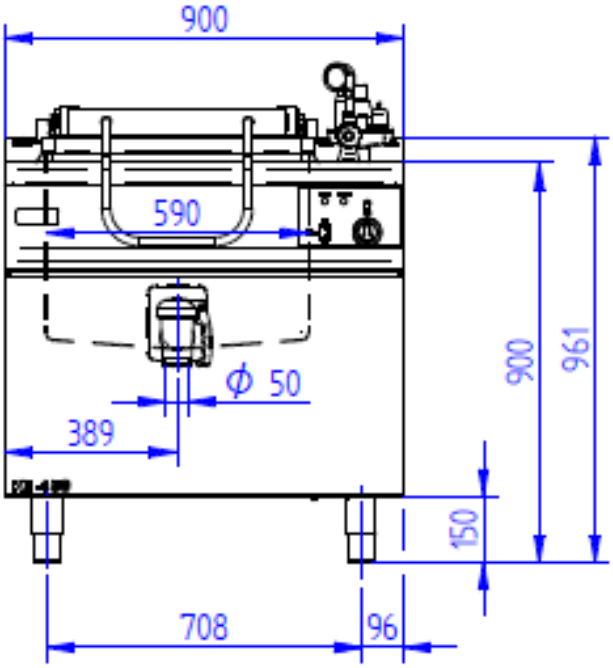


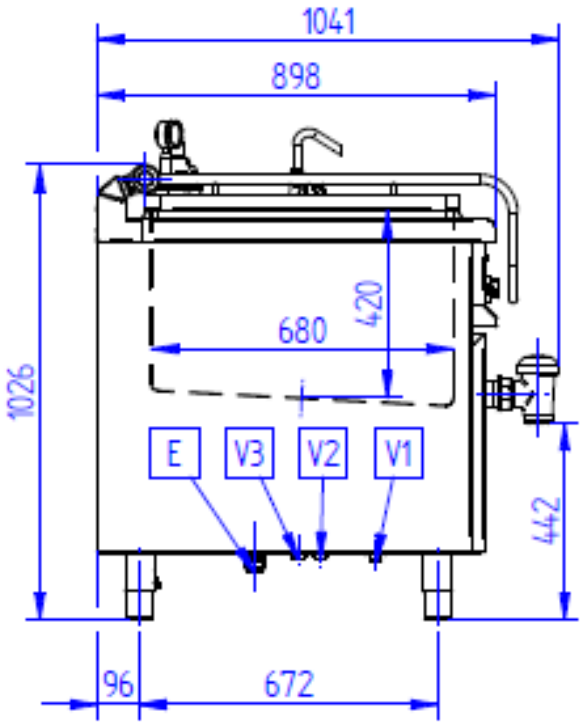


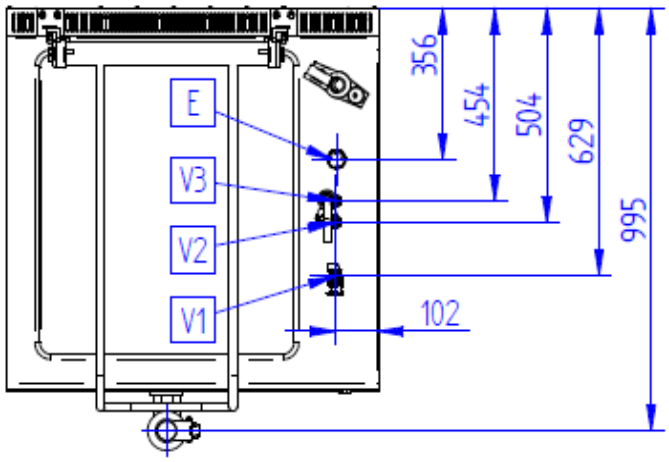


KE-100-O	
V1	Untreated water G3/4
V2	Cold water G3/4
V3	Hot water G3/4 (on request)
E	Electric connection

KE-150



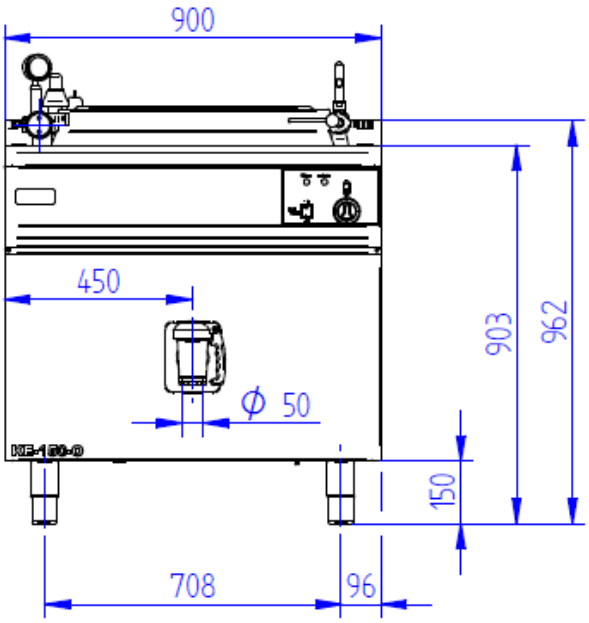


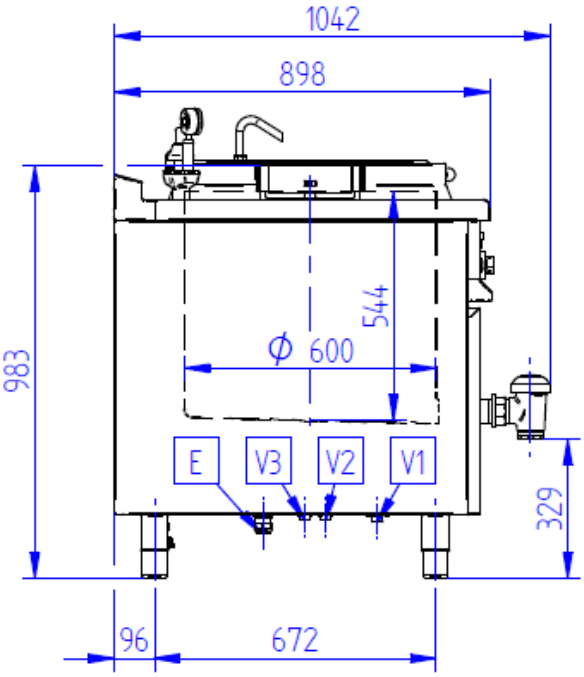


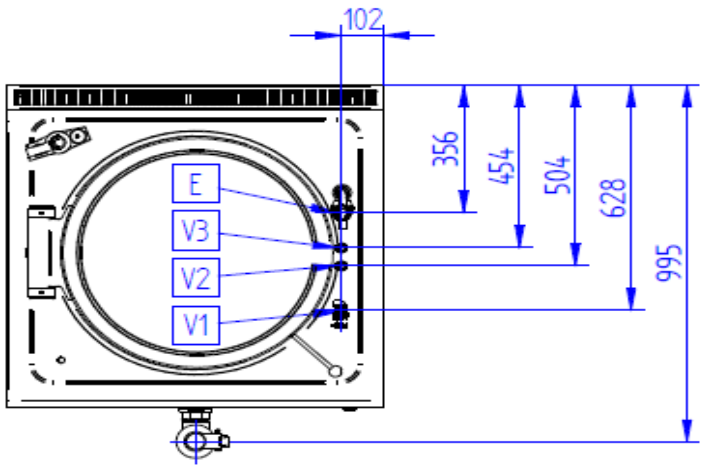
KE-150	
V1	Untreated water G3/4
V2	Cold water G3/4
V3	Hot water G3/4 (on request)
E	Electric connection

Gastro-Haal®

KE-150-O







KE-150-O	
V1	Untreated water G3/4
V2	Cold water G3/4
V3	Hot water G3/4 (on request)
E	Electric connection

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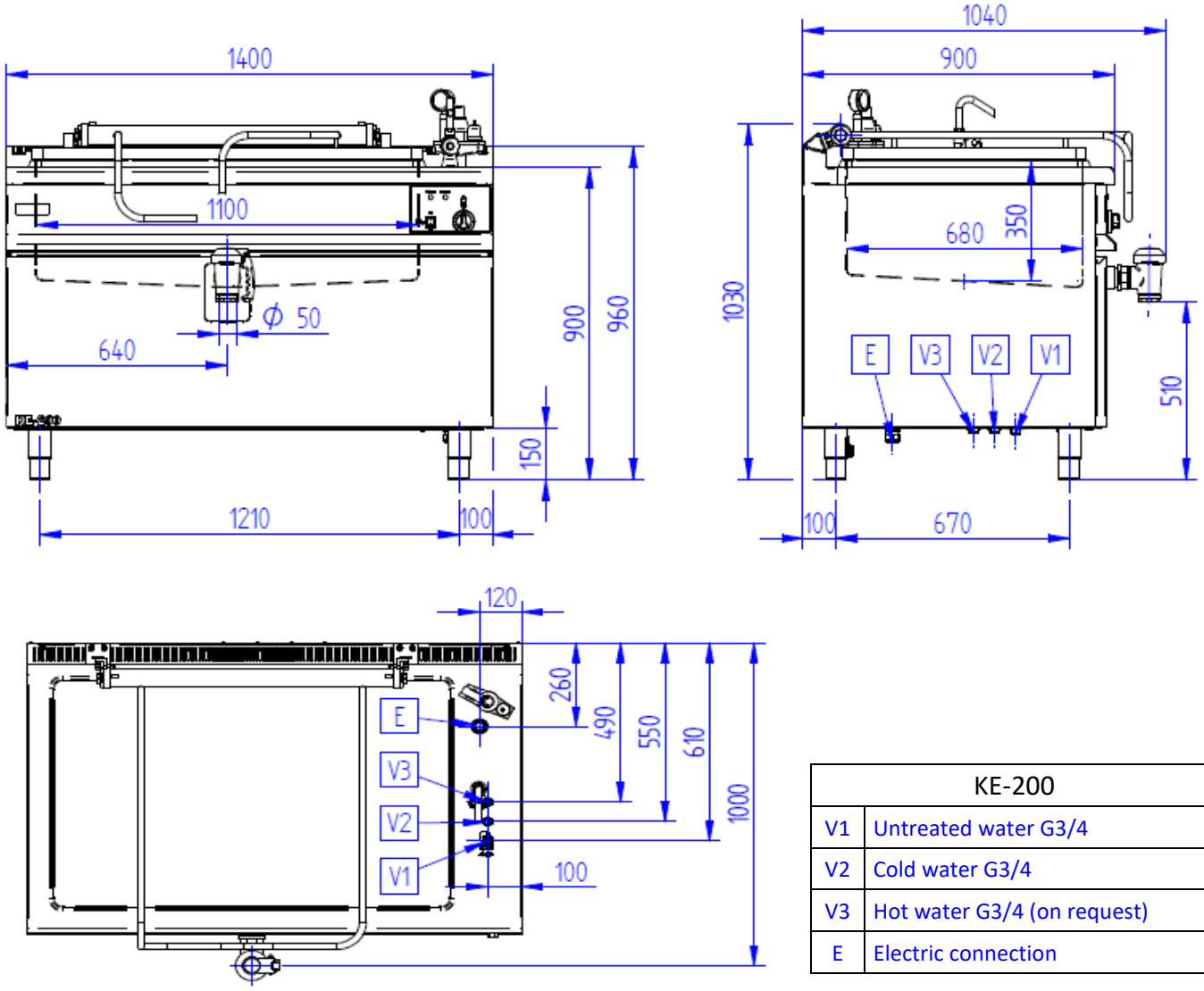
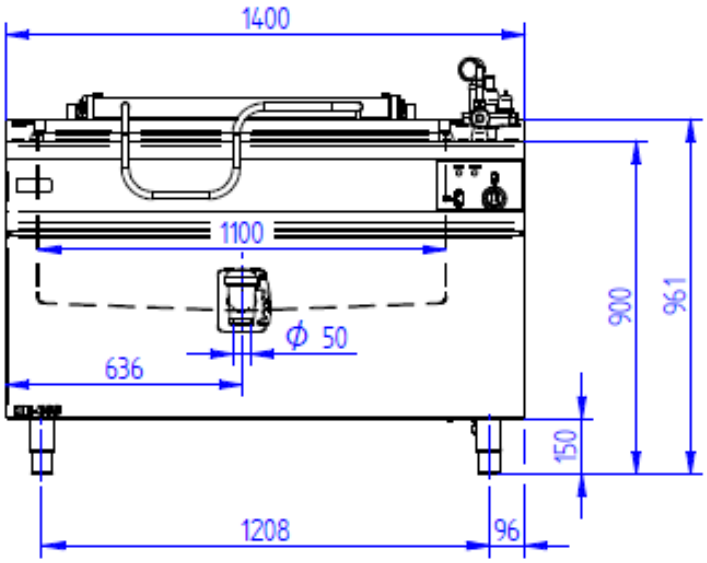
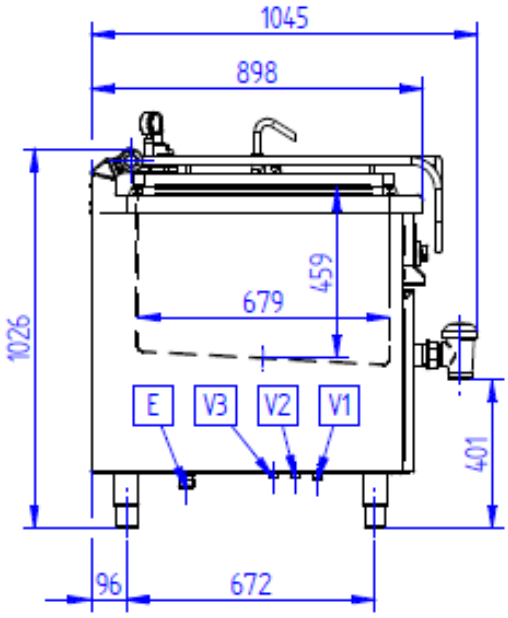
KE-200

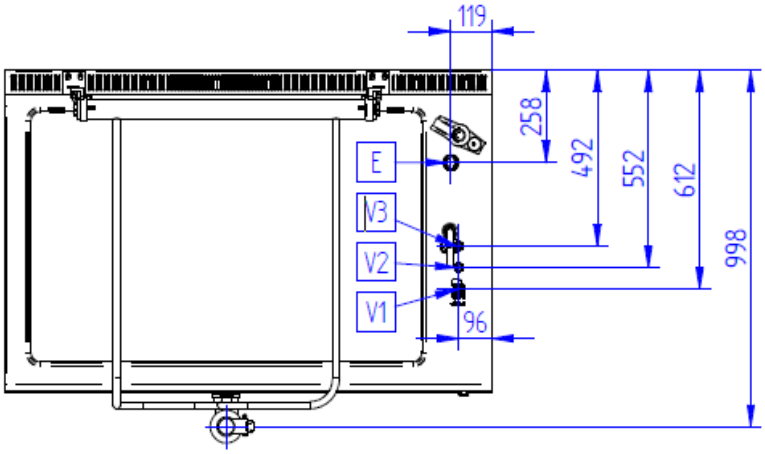


KE-200	
V1	Untreated water G3/4
V2	Cold water G3/4
V3	Hot water G3/4 (on request)
E	Electric connection

KE-300

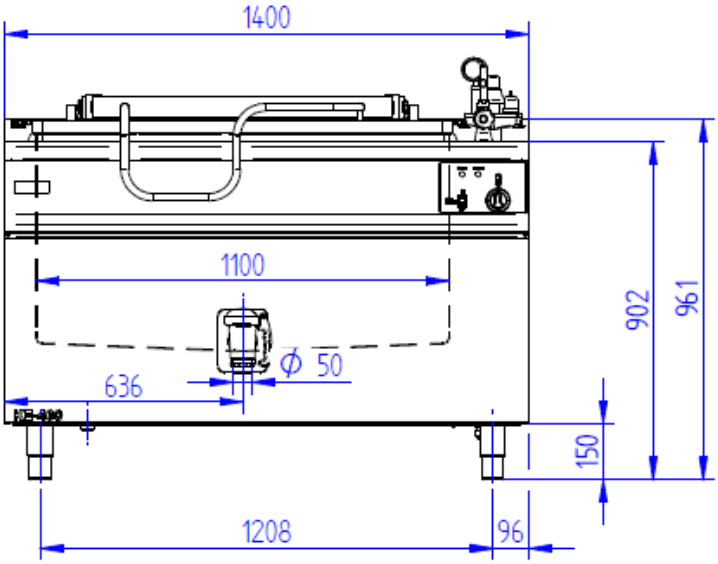


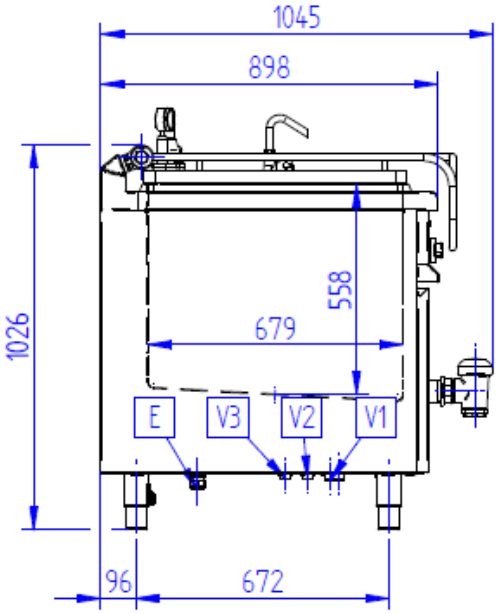


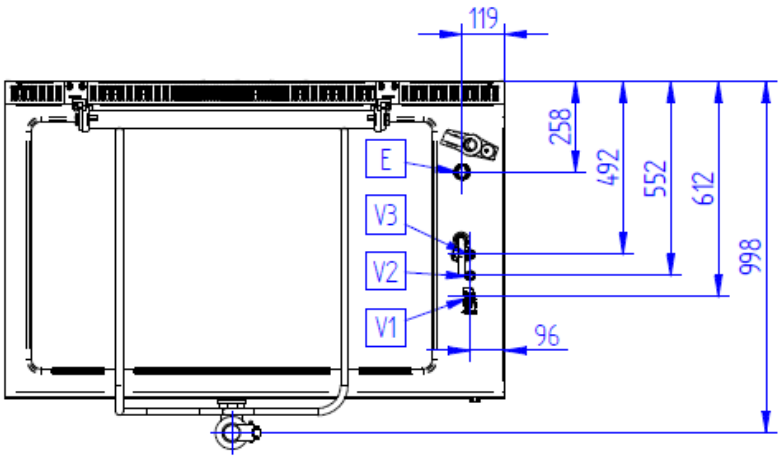


KE-300	
V1	Untreated water G3/4
V2	Cold water G3/4
V3	Hot water G3/4 (on request)
E	Electric connection

KE-400







KE-400	
V1	Untreated water G3/4
V2	Cold water G3/4
V3	Hot water G3/4 (on request)
E	Electric connection

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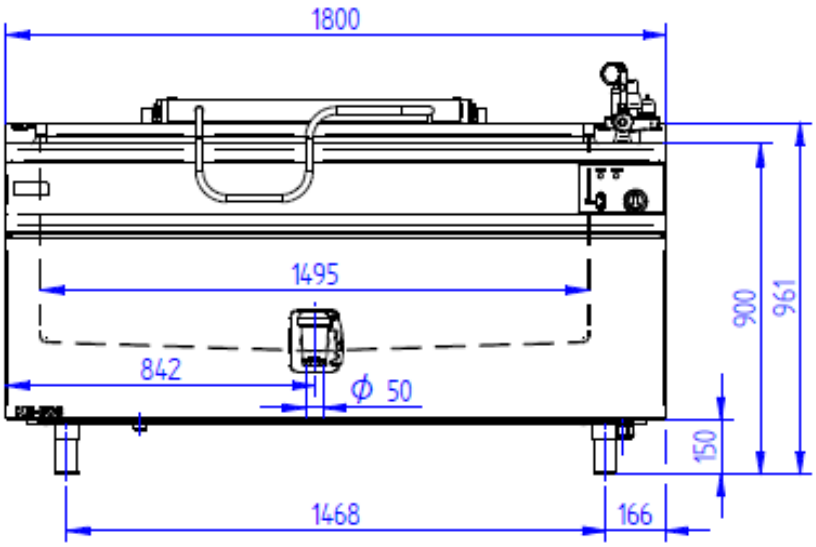
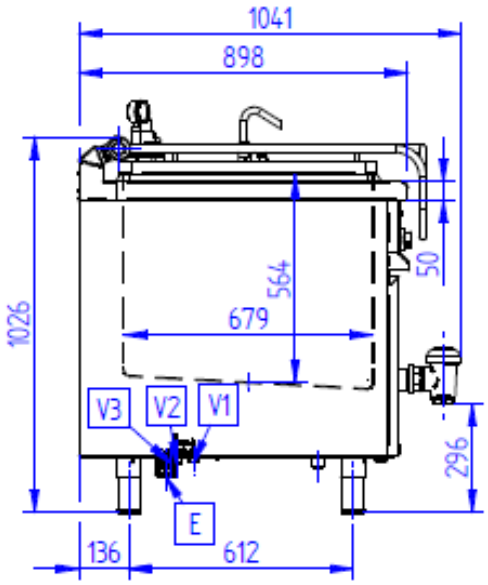
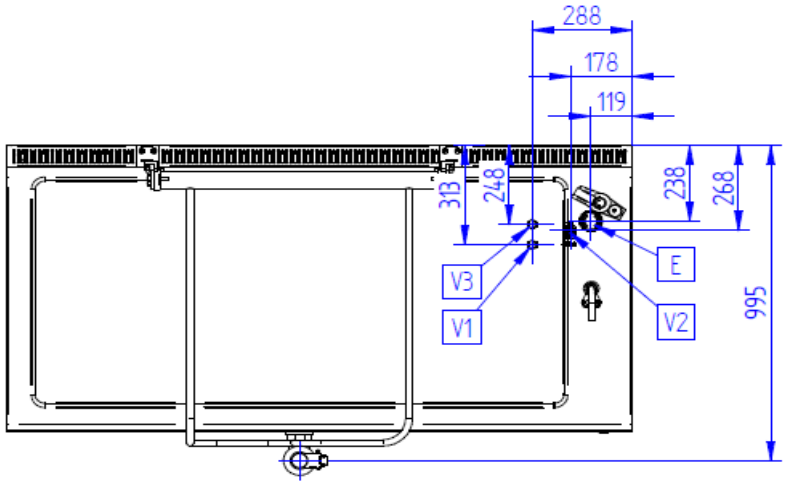
KE-500



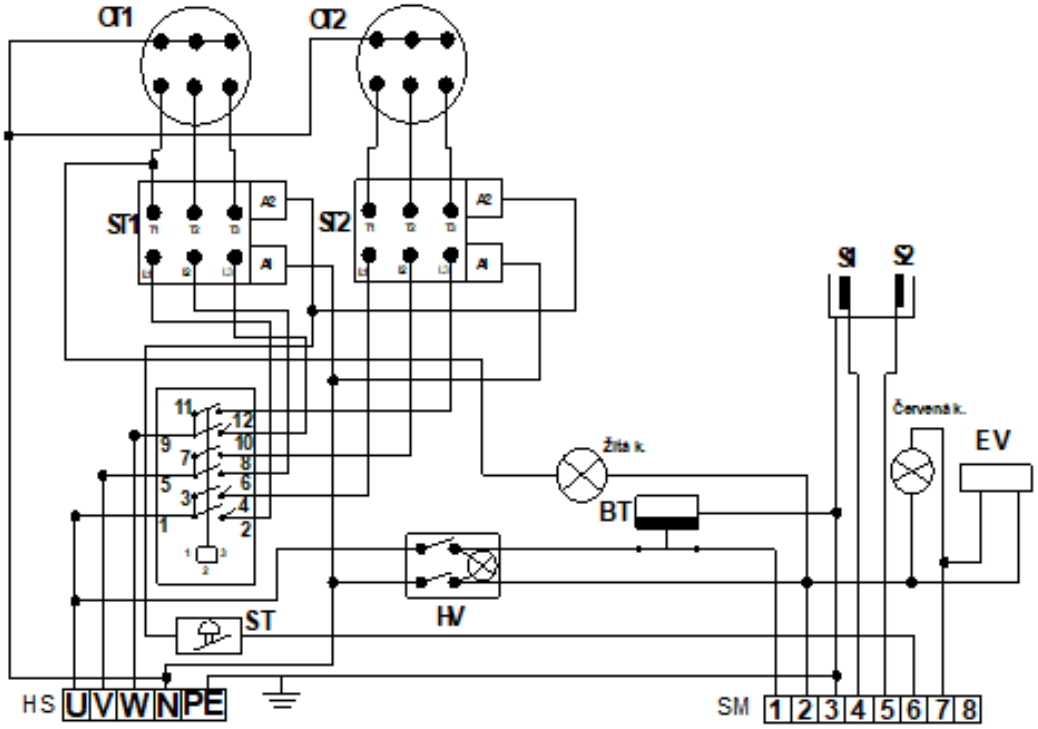




KE-500	
V1	Untreated water G3/4
V2	Cold water G3/4
V3	Hot water G3/4 (on request)
E	Electric connection

12.3. Electrical wiring diagram

KE – 100 , KE – 100 – O , KE – 85 – O , KE – 785 – O



Legend:

OT1 – OT2 : Heating elements

ST1 , ST2 – Contactor

K – indicator light

TS – Pressure Sensor

BT – Safety thermostat

HV – Main Switch

BP – Baco Switch

HS – Main Terminal Block

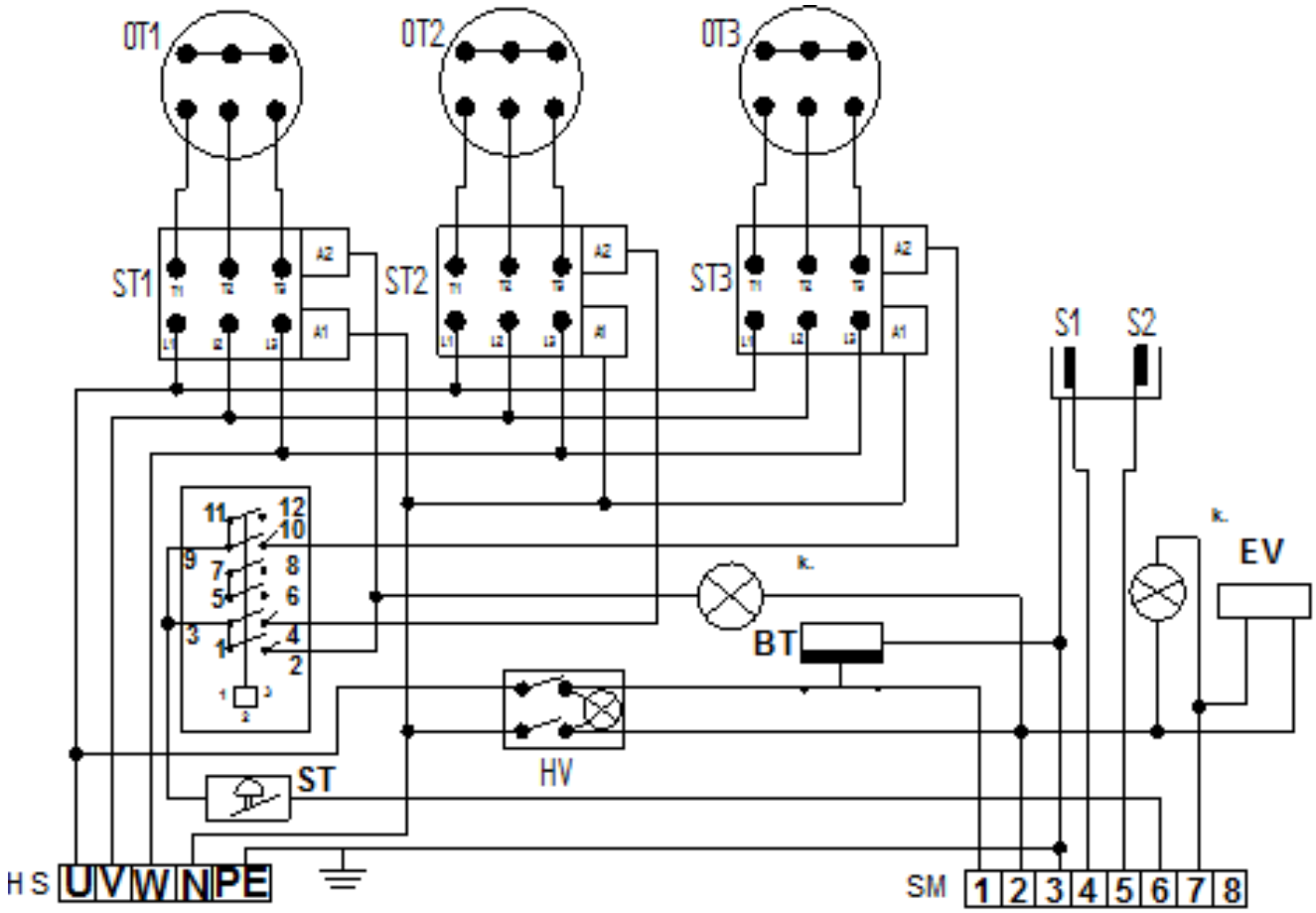
SM – Microcircuit Terminal Block (PCB)

EV – Solenoid Valve

S1 – Maximum water level sensor

S2 – Minimum water level sensor

KE – 150, KE – 150 – O



Legend:

OT1 – OT3 : Heating elements

ST1 , ST2 , ST3 – Contactor

K – indicator light

TS – Pressure Sensor

BT – Safety thermostat

HV – Main Switch

BP – Baco Switch

HS – Main Terminal Block

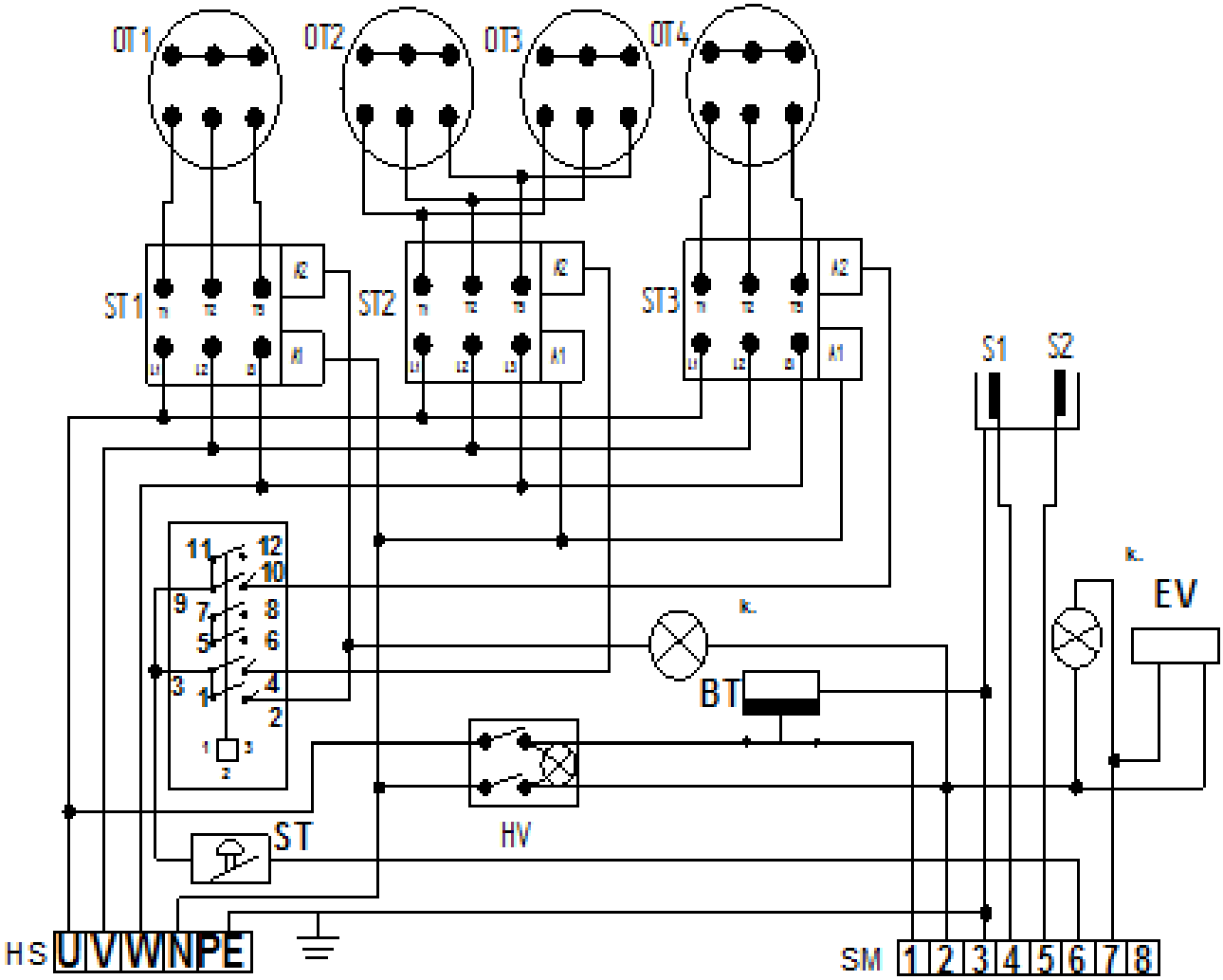
SM – Microcircuit Terminal Block (PCB)

EV – Solenoid Valve

S1 – Maximum water level sensor

S2 – Minimum water level sensor

KE – 200



Legend:

OT1 – OT4 : Heating elements

ST1 , ST2 , ST3 – Contactor

K – indicator light

TS – Pressure Sensor

BT – Safety thermostat

HV – Main Switch

BP – Baco Switch

HS – Main Terminal Block

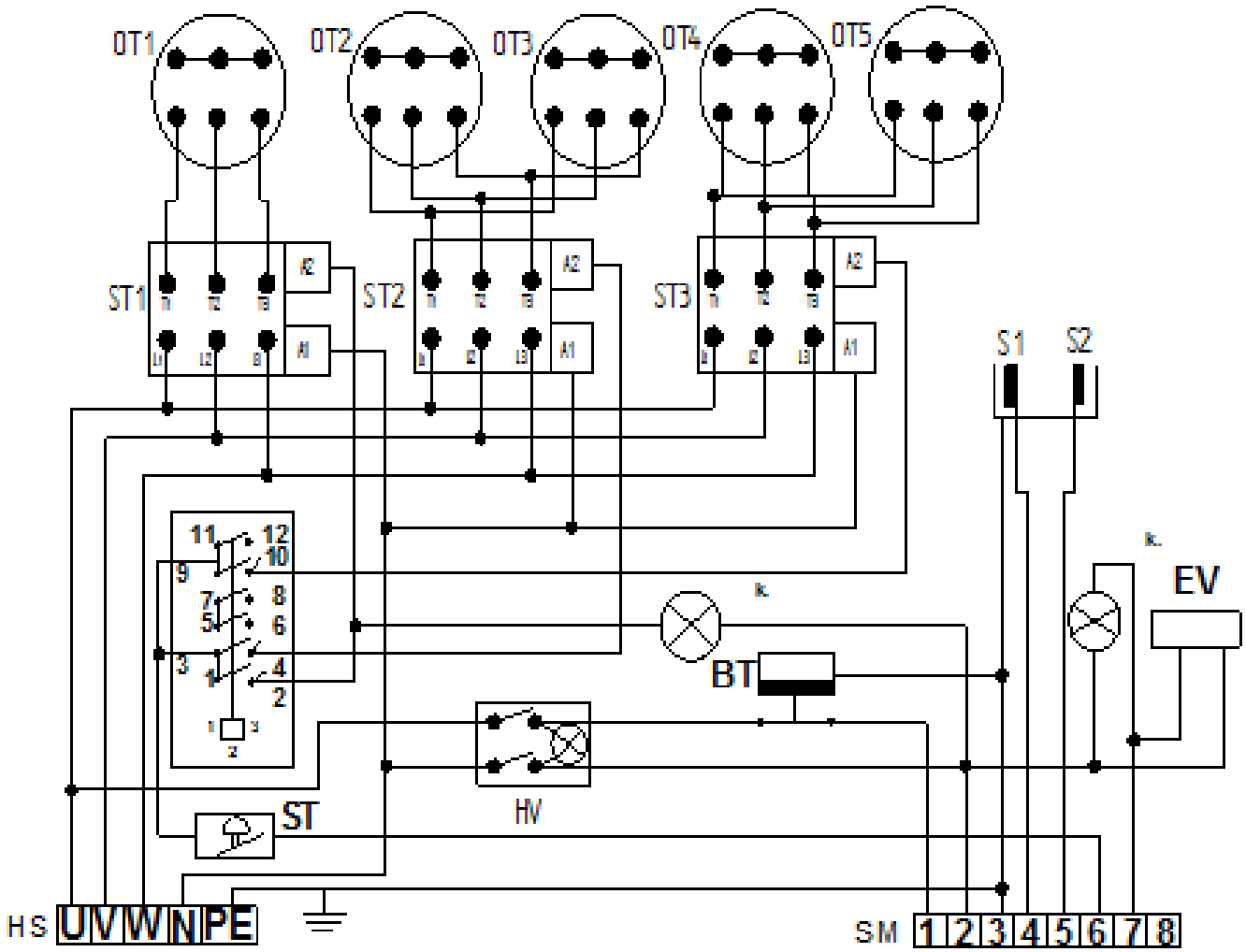
SM – Microcircuit Terminal Block (PCB)

EV – Solenoid Valve

S1 – Maximum water level sensor

S2 – Minimum water level sensor

KE – 300



Legend:

OT1 – OT5 : Heating elements

ST1,ST2, ST3 – Contactor

K – indicator light

TS – Pressure Sensor

BT – Safety thermostat

HV – Main Switch

BP – Baco Switch

HS – Main Terminal Block

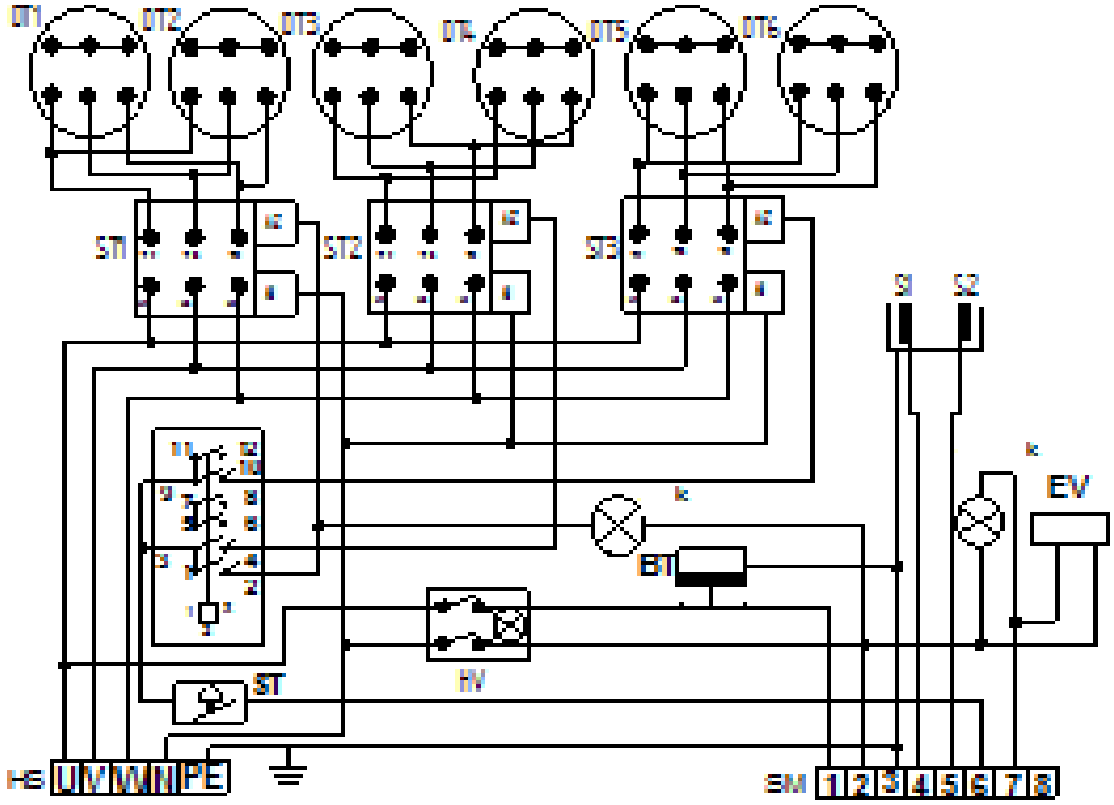
SM – Control Circuit Terminal Block

EV – Solenoid Valve

S1 – Maximum water level sensor

S2 – Minimum water level sensor

KE – 400



Legend:

OT1 – OT6 : Heating elements

ST1 , ST2 , ST3 – Contactor

K – indicator light

TS – Pressure Sensor

BT – Safety thermostat

HV – Main Switch

BP – Baco Switch

HS – Main Terminal Block

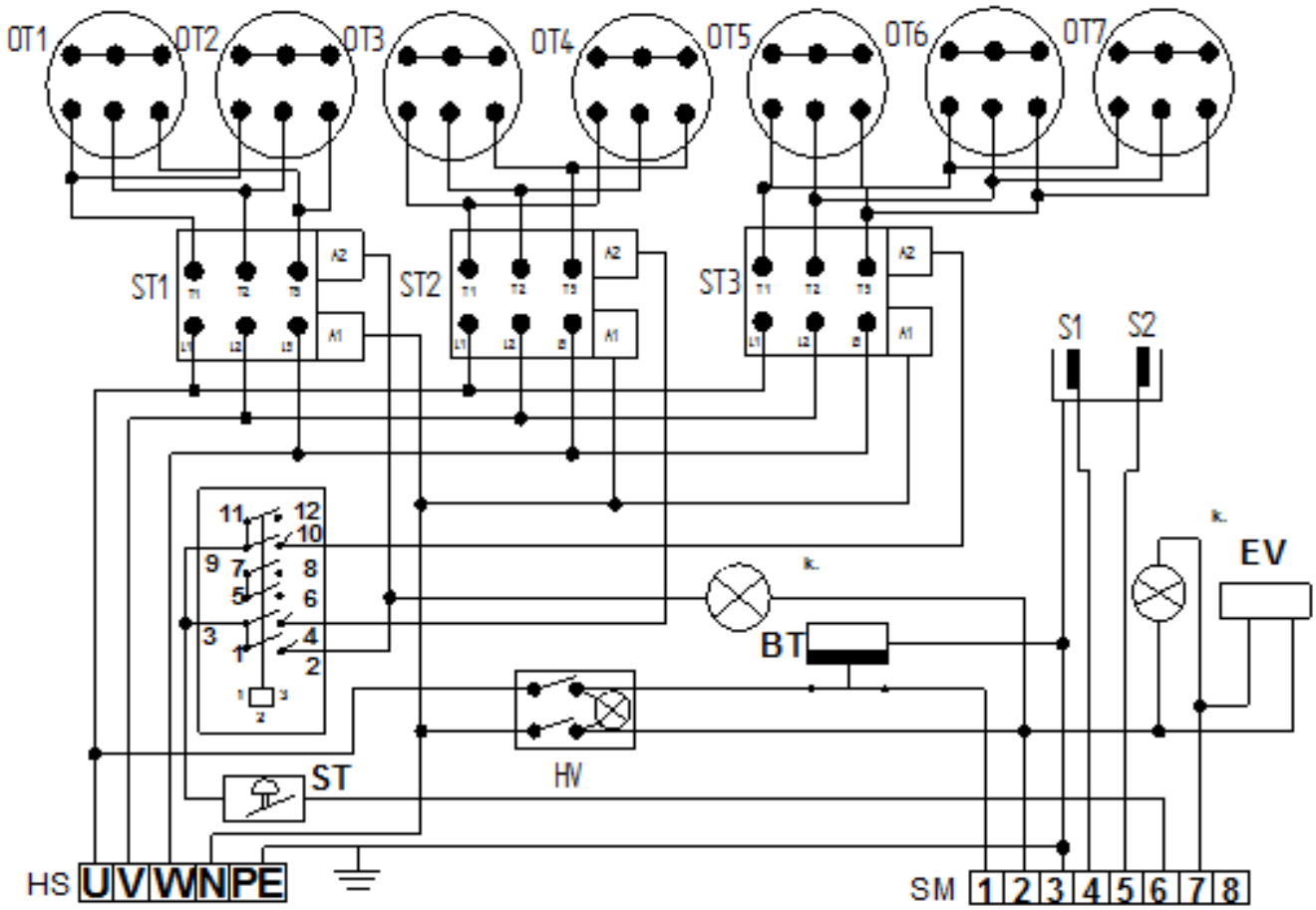
SM – Control Circuit Terminal Block

EV – Solenoid Valve

S1 – Maximum water level sensor

S2 – Minimum water level sensor

KE – 500



Legend:

OT1 – OT7 : Heating elements
ST1, ST2, ST3 – contactor
K – indicator light
TS – Pressure Sensor
BT – Safety thermostat
HV – Main Switch
BP – Baco Switch
HS – Main Terminal Block
SM – Control Circuit Terminal Block
EV – Solenoid Valve
S1 – Maximum water level sensor
S2 – Minimum water level sensor

13. Drain Valve Instruction Manual

Use and Installation

The drain valve is used to drain food liquids or liquids used for food production.

Maintenance

It is recommended to carry out cleaning and maintenance after each use. Do not use toxic or harmful chemicals.
Perform maintenance and cleaning in accordance with the following instructions:

1. Open and close the valve to make sure no additional fluid is flowing from the drain valve.
2. Loosen the lower Allen screw (6), remove the metal ring (5) – be careful not to let the metal ring seal (8) fall out – you can remove the drain valve insert (2) upwards.
3. Clean all parts, it is imperative to lubricate the valve insert with food petroleum jelly.
4. The procedure for assembling a drain valve is the opposite of disassembling it.

Description:

1 – drain valve body
2 – drain valve insert
3 – drain valve handle
4 – drain valve handle shaft
5 – metal ring
6 – Allen screw
7 – drain valve gasket
8 – metal ring gasket

SUPPLIER:

(add supplier contact here)

SERVICE PROVIDER:

(add service contact here)

MANUFACTURER