Instruction manual



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Tilting bratt pan 400 V / 3N
BRM 780 E/N

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1. DECLARATION OF CONFORMITY

Decree of wage. 38/2001 Coll. Regulation 1907/2006/EC - Reach Regulation, 1935/2004/EC - Food Contact Regulation.

The products meet the requirements of Section 26 of Act No. 258/2000, as amended. The products meet the requirements of the Rohs Directive 2015/863/EU, 10/2011, 517/2014, 2015/1094, 2015/1095.

Attention, the manufacturer gives up any responsibility in case of direct and indirect damage that is relate to poor installation, incorrect intervention or adjustments, insufficient maintenance, incorrect by using and which are eventually caused by other causes that the points referred to in the conditions sales. This appliance is intended only for professional use and must be operated by qualified by persons. Parts that have been secured by the manufacturer or authorized worker after the setting rebuild.

2. TECHNICAL DATA

The label with technical data is located on the side or back panel of the device. Please read the wiring diagram and all the following information in the attached manual before installation.

Net Width [mm]	Net Depth [mm]	Net Height [mm]	Net Weight [kg]	Power electric [kW]	Loading
800	900	900	157.40	10.500	400 V / 3N - 50 Hz

Usable volume [l]	Bottom thickness	Gross depth [mm]	Gross Height [mm]	Maximum device temperature [°C]	Minimum device temperature [°C]
50	12.00	800	1080	300	50

Gross Volume [m3]	Net Volume [m3]	Gross Weight [kg]	Gross Width [mm]	Worktop Thickness [mm]
0.726	0.526	167.50	840	1.50

3. LOCATION ELECTRIC

For the correct operation and placement of the appliance, it is necessary to observe the following all prescribed standards for the given market. Unpack the device and check that the device has not been damaged during transport. Place the device on a horizontal surface (maximum unevenness up to 2°). Small unevenness can be leveled with adjustable feet. If the device will be placed in such a way that it will be in contact with the walls of the furniture, these must withstand a temperature of up to 60°C. Installation, adjustment, commissioning must be performed by a qualified person who is authorized to perform such operations, according to applicable standards. The device can be installed separately or in series with devices of our production. A minimum distance of 10 cm from flammable materials must be observed. In this case, it is necessary to secure the appropriate modifications to ensure the thermal insulation of the combustible parts. The appliance must only be installed on a non-flammable surface or against a non-flammable wall. **Parts of the appliance provided by the manufacturer. or his representative, the worker performing the installation may not rebuild the product.**

4. SAFETY MEASURES FOR FIRE PROTECTION

- the appliance may only be operated by adults
- the appliance may be used safely in accordance with applicable market standards:

Fire protection in spaces with special risk or danger

Protection against the effects of heat

- the appliance must be placed so that it stands or hangs firmly on a non-combustible surface

Objects of flammable substances must not be placed on the appliance at a distance less than a safe distance from it (the smallest distance between the appliance and flammable substances is 10 cm).

Table: degree of flammability of building materials included in st. flammability of substances and products

Degree of flammability	Building materials
A - non-flammable	granite, sandstone, concrete, brick, ceramic tiles, plaster
B - Not easily flammable	Acumin, Heraclitus, Lihnos, Itaver
C1 - highly flammable	wood, hardwood, plywood, hard paper, umakart
C2 - moderately flammable	chipboards, solodur, cork boards, rubber, flooring
C3 - Highly flammable	wood fiber boards, polystyrene, polyurethane, PVC

- information on the degree of flammability of common building materials is given in the table above. Appliances must be installed in a safe manner. During installation, the relevant design, safety and hygiene regulations must also be respected:
- fire safety of local appliances and heat sources
- fire protection in areas with special risk or danger
- protection against the effects of heat

5. INSTALLATION

Important: The manufacturer does not provide any warranty for defects arising as a result of incorrect use, failure to follow the instructions contained in the attached user manual and mishandling of appliances. Installation, modification and repair of appliances for large kitchens, as well as their dismantling due to possible damage to the gas supply, can only be carried out on the basis of a maintenance contract, this contract can be concluded with an authorized dealer, while technical regulations and standards and regulations must be observed regarding installation, electrical supply, gas connection and work safety. Technical instructions for installation and adjustment, for use by specialized technicians ONLY. The instructions that follow refer to a technician qualified for installation to carry out all operations in the most correct manner and according to the applicable standards. Any activity related to regulation etc. must only be performed with the device disconnected from the network. If it is necessary to keep the appliance under voltage, the utmost care must be taken. The type of appliance for extraction is declared on the nameplate, it is an A1 appliance.

6. WATER CONNECTION

Water connection is done using G1/2 threaded hoses. The water supply must be fitted with separate closures that are freely accessible and within reach of the device. The device includes return valves. The water for filling the duplicator space must be softened - a maximum of 5 ° the French scale of water hardness. The water pressure must be in the range of 50-300 kPa.

7. CONNECTING THE ELECTRICAL CABLE TO THE NETWORK

Installation of the electrical supply - this supply must be separately secured. Ato with the corresponding circuit breaker of rated current depending on the power input of the installed device. Check the power consumption of the device on the production label on the back panel (or side) of the device. The connected ground wire must be longer than the other wires. Connect the device directly to the network, it is necessary to insert a switch between the device and the device with a minimum distance of 3 mm between the individual contacts, which corresponds to the applicable standards and load. The earth supply (yellow-green) must not be interrupted by this switch. Connect the device to the mains if the socket has adequate protection. In any case, the supply cable must be located so that it does not reach a temperature of 50 degrees higher than the environment at any point. Before the appliance is connected to the network, it is necessary to first make sure that:

- the supply circuit breaker and the internal distribution can withstand the current load of the appliance (see matrix label)
- the distribution board is equipped with effective grounding according to the standards of the relevant market and the conditions given by law
- the socket or switch in the supply is easily accessible from the appliance

- the electrical supply to the device must be made of oil-resistant material

We disclaim any responsibility in the event that these standards are not respected and in the event of a violation of the above principles. Before first use, you must clean the device, see chapter """"cleaning and maintenance""""". The appliance must be grounded using a screw with a grounding mark.

- Do not insert the plug of the power supply into the electrical outlet. sockets and do not pull out the zel. sockets with wet hands and pulling on the power cord!
- Do not use extension cords or multiple sockets.
- **The mains connection point must have a maximum of the following impedance: ZMAX = 0.042 + j 0.026 Ω for the phase conductors and 0.028 + j 0.017 Ω for the neutral conductor.**

8. INSTRUCTIONS FOR USE

Attention!

Before you start using the device, it is necessary to remove the protective films from the stainless steel sheet from the entire surface, and then wash it well with water and dish soap, including the tub, and then wipe it with a cloth soaked in clean water. Wipe the tub dry with a towel, coat the bottom of the tub with table oil and bake the bottom at a temperature of 230°C. Before cooking, it is necessary to pre-bake the steel-alloy bottom of the tub. With the steel-alloy bottom, we must pay attention to regular maintenance after the end of the cooking cycle. The steel-alloy bottom of the tub is primarily intended for working with oil. If the pan is cleaned with chemicals, it is necessary to pre-bake the pan. Under no circumstances may the device be used as a deep fryer or its replacement!! The browning of the bathtub will be manifested by its discolouration, which is a completely normal phenomenon and not a defect. For cooking, we recommend a stainless steel bottom.

Don‘t forget that the level will rise after you add processed foods.

Attention!

Never leave the device unattended while it is in use. Use the device only under constant supervision. You can prepare various dishes in the pan (e.g. cook dumplings, potatoes, sauces, soups and fry at a maximum temperature of 230 °C). Never switch on the device when the tub is empty.

Turn the device on and off

We turn the control knob to the right and set the desired temperature on the scale

50 - 300 °C. The orange light indicates that the device is switched on, and the green light indicates that the heating elements are running. Its extinguishing indicates that the desired temperature set on the scale has been reached.

Turn off the device by turning the knob to the „O“ position.

Notice:

Do not forget that at a higher level, the content may overflow during cooking, so do not leave it on unattended equipment.

Filling the tub with water

Open the tap (to the left) to fill the bath and after filling the required amount, it again close (to the right). Only fill the water with the tub lid open.

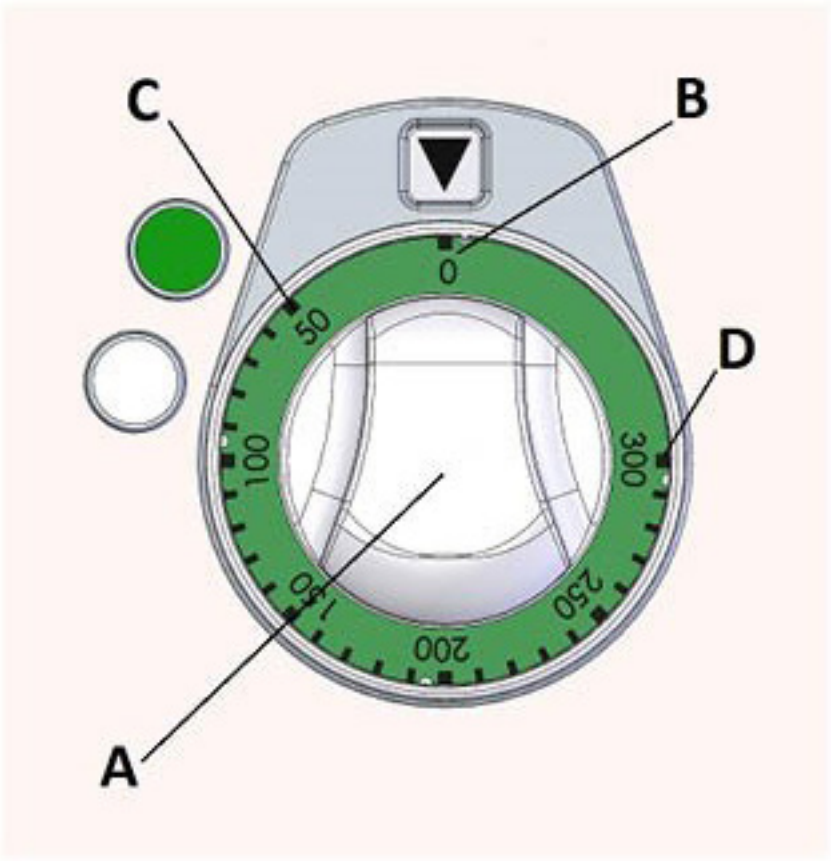
Draining the bath filling

Using the handling wheel, tilt the pan into the required position for draining it. ATTENTION! Before

when draining the bathtub, place a suitable container of sufficient volume and a resistant height under the overflow

temperature. Use extreme caution when handling hot contents. In the maximum position of the tub it will be fully released. After emptying the tub, return it to the working position. ATTENTION! All of them handle the bath with the heating off.

! BEFORE USING THE DEVICE FOR THE FIRST TIME, IT IS NECESSARY TO READ THE INSTRUCTIONS FOR USE!



9. CLEANING AND MAINTENANCE

It is recommended to have the device checked with a specialist service at least once a year. All the interventions in the device can only be carried out by a qualified person who has the authorization to do so. **CAUTION!** The device must not be cleaned with direct or pressure water. Clean the equipment daily. Daily maintenance extends the life and efficiency of the equipment. Always turn off the main inlet to the device. Wash the stainless steel parts with a damp cloth with a detergent without coarse particles and wipe dry. Do

not use abrasive or corrosive cleaning agents. Attention! Before using the device, it is necessary to remove the protective foil from the entire surface, and then wash it well with water with detergent, and then wipe it with a damp cloth. **ALERT!** The warranty does not apply to all consumables subject to normal wear (rubber seals, bulbs, glass and plastic parts, etc.). The warranty also does not apply to the device if the installation is not carried out in accordance with the instructions - an authorized worker according to the corresponding standards and if the equipment was unprofessionally manipulated (interventions in the internal equipment, etc.) or were operated by unhappy staff and contrary to the instructions for use, further The warranty does not apply to damage by natural effects or other external intervention. **Required service organization 2 times a year. After the lifetime, the shipping packaging and equipment are submitted to the collection, according to the regulations on waste management and hazardous waste.**