

CAPITOP

Complet set : Boiling pan and bratt pan on central feet



MODEL	CAPACITY	HEATING	COMMERCIAL REF
Bratt pan	20 dm ²	Electric	W088530
Kettle	35 liters		

It is essential to acquaint yourself with all instructions regarding the goods receipt, installation, use, service and maintenance: please refer to the concerned chapters.

GOODS RECEIPT

USER MANUAL

1 - INSTALLATION

2 - DESCRIPTION OF THE DEVICE

3 - USE

- 3.1 Safety
- 3.2 Symbols
- 3.3 Home screen
- 3.4 Mixer configuration and programs
- 3.5 Quick cooking without recipe
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- 3.7 Recipes programmed
- 3.8 Operational safety

4 - MAINTENANCE

INSTRUCTIONS FOR THE INSTALLER

1 - INSTALLATION

2 - MAINTENANCE

ELECTRICAL DIAGRAMS

RECEIPT OF EQUIPMENT

Take the time to read this manual carefully before commissioning the unit.

The user, the prospective employer, the installer, must comply strictly with the advice and instructions given by the manufacturer.

Unpacking :

Upon receipt, unpack the unit and inspect it for any damage due to transportation. In case of incident, mentioning on the receipt specific reserves then confirmed at the latest within 48 hours by registered letter with acknowledgment of receipt from the carrier letter.

WARNING



WARNING

In case of shock or mark on the jacket (bain-marie model), the device must undergo further testing at the factory to ensure perfect operation.

Remove the PVC film that protects the panels. The elements that make up the packaging must be disposed of in the appropriate services according to their nature.

Handling:

The transfer of the unit from the delivery truck to final implantation site must be provided by the customer. Check doorways, ceiling heights and the unloading platform. The dimensions of the unit data label layout to be taken into account in the transport path.

The average handling (For the customer) recommended in most cases is a forklift.

CAPI'TOP	256 kg
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The unit must be lifted by the front or rear bearing under the pillar. Place a forklift truck, under the pillar, taking care to lift the two front cross-backs.

RECEIPT OF EQUIPMENT

WARNING



WARNING

NEVER LIFT THE DEVICE SUPPORT BY TAKING ON TANKS.

Control of the nameplate :

Immediately after receipt, check the compliance with the directions specified in the order.

The nameplate is located on the central pillar.

⊕	ref. commerciale N°		N° de série		⊕
	$\Sigma Qn =$ kW		TYPE A		
⊕	PAYS		CAT		A503055
U= TENSION		IP	P= PUISSANCE kW		
⊕	CE		f= 50 Hz	⊕	

USER MANUAL

INSTRUCTIONS FOR THE USER

1 - INSTALLATION

1.1 REGULATION :

The device must be installed in accordance with the regulations and norms in force by a qualified installer and in a well-ventilated area.

Following the type of organization and the kitchen design, the gas flow, electric circuits and the ventilation are submitted to very specific safety norms that can vary from one region to another.

It is important to verify the law applicable with the safety institution of your locality.

The electrical connection of the device to the mains must be carried out by qualified personnel.

1.2 CLEANING BEFORE USE :

Before putting into service, the unit must be impeccably washed.

A protective film guarantying a fine appearance covers the casing. To remove this film, peel it off from one angle, pull and rip it out from the entire surface. If necessary, remove the possible remaining glue with a solvent.

1.3 GENERAL IMPLANTATION :

The unit must be stable and placed on a perfectly horizontal area. They are mounted on height adjustable feet assembled on screwing nozzles. Use a wrench of 36 mm to adjust the feet.

The service area of the unit must be free and well lighted to facilitate the access to the control panel and to the working area.

The area must be well ventilated with an extraction system of high quality for the waste gas and vapours. For wall-mounted units, the back wall of the premises must be built in incombustible material.

For the wheeled units (In option) :

- Plan automatically a safe fastener and also a security cable to maintain the unit fixed, stable and at level. Always use the breaks of the wheels to avoid possible risks during utilization and possible brutal pulling of the gas piping, electric circuits and water network.
 - Plan a completely free service area.
 - And do not move the unit when in service as the hot oil, hot surfaces and containers falls could cause serious burns.
- Before moving the machine, wait until a complete cooling, remove all containers and carry out a drain of the tank if necessary.

2 - DESCRIPTION OF THE UNIT

2.1 GENERALITIES :

The device is a complete set that includes a kettle and a bratt pan mounted on a central pillar.

- The kettle, with a capacity of 30 liters, is a bain-marie type. The tilting is electric with stop in all positions. The tank is provided with a mixing arm.
- The bratt pan, with a capacity of 30 liters, has a bimetallic bottom of 20 dm². The tilting is électric with stop in all positions.
- The central pillar includes all commands. It has a touch screen, controlling the heater, the tilting and a water jet with extendable hose.

Bottom, 2 swivelling grease trays in stainless steel with drain connection.

2.2 AGITATOR :

2.2.1 Description :

It is constituted by a mixer rotating arm clockwise to scrape the tank sides and bottom, and the opposite direction to break the mixture. The speed is controlled by the selected program on the touch screen. The anchor is provided with Teflon scrapers removable without tools.

The drive is done thanks to a geared motor located in the tank. The mixing arm vertically withdraws after removing the pin at the top of the shaft.

In automatic mode the max rotation speed of the mixer is 40 revolutions / minute.

Mixer rotation can only be made in flat position with closed lid.

However, it is possible to maintain the tank tilted rotation. In this case, the safe speed is restricted to 4 revolutions / minute.

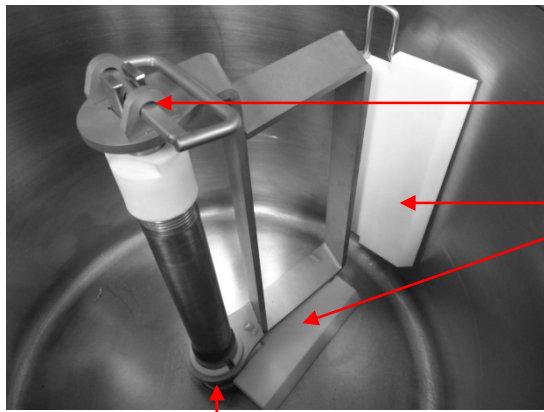
2.2.2 IMPLEMENTATION OF ANCHOR MIXER :

The shaft of the mixing arm hangs very easily at the gear motor with a flat coupling and safety pin stainless steel with locking system.



PIN UNLOCKED
POSSIBLE EXTRACTION OF
VERTICAL ANCHOR

INSTRUCTIONS FOR THE USER



Pin locked position

Scrapers in working position.

Removable ring

Take care to position the scrapers in the right direction.

2.2.3 ASSEMBLY AND DISASSEMBLY OF THE SCRAPERS AND THE RING:

The assembly and disassembly of the scrapers is done without tools. It is necessary to remove the anchor for their disassembly. It is done by placing a stainless steel pin.



The guide on the bottom of the anchor is done through a PTFE ring removable only when the anchor is no longer on its shaft by reducing the diameter by exerting pressure on the outside diameter. The ring is then removed from mounting plate.

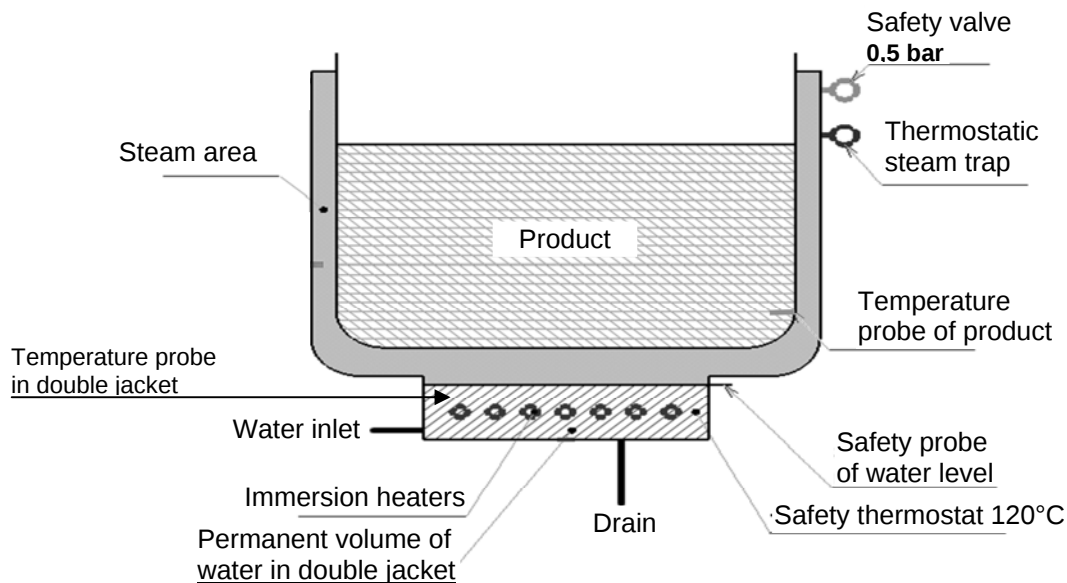
The rotation of the mixer is stopped immediately when the lid is raised. The manual reset is necessary to restart the agitator.

During a stop-over program flow cooking, a beep alerts the user to restart the agitator.

INSTRUCTIONS FOR THE USER

2.3 HEATING KETTLE BAIN-MARIE :

Functional principle :



The indirect heating system ensures fast and homogenous heat distribution over the whole surface of the kettle. The steam at about 0.45 bar which circulates through the jacket heating the product within the tank. It is produced by setting a small amount of boiling of water in the bottom of double jacket through immersion. This temperature is perfectly uniform across the surface and allows to obtain very precise product temperatures even in low temperatures (e.g. dairy or chocolate).

The temperature probe placed in the double jacket to control pressure because these two parameters are linked.

In case of failure of this probe is used to limit the pressure to 0.45 bar in the case of heated at full power, a safety valve set at 0.5 bar secures the system.

The thermostatic steam trap allows the air contained in the double jacket from the start of cooking is not compressed.

Another probe disposed in the tank it provides a temperature control directly (This acts as core probe).

The other advantage of this method is to heat small quantities of product or even make heaters to dry and also helps to warm up some food at around 104°C.

The tanks connections and equipment are made by flexible and swivels.

Note : The heating and mixing are carried out with the tank in a horizontal position.

INSTRUCTIONS FOR THE USER

2.4 HEATING BRATT PAN :

Principle of operation :

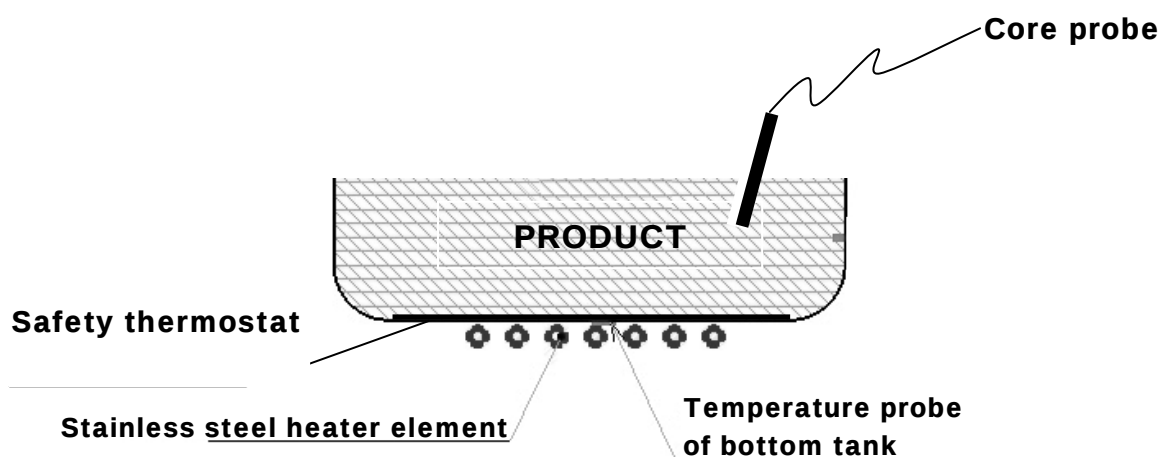
The bratt pan is direct heating type.

The thickness of the tank bottom, 12 mm ensures good flatness and uniform temperature distribution.

Operation frying mode selection (temperature tank bottom) allows you to make cooking in braising, marking, browning meat and other products to 350°C.

It is also possible to use the device to make cooking liquid to a boil.

The heating is carried out with the tank in a horizontal position.



INSTRUCTIONS FOR THE USER

3 - USE

3.1 SAFETY RULES :

WARNING



WARNING

- The device is intended for professional use and should be used by qualified personnel.
- The equipment is not designed to respond to fatigue stresses.
- An empty tank heater can only be undertaken in case of momentary glow and shall in no case extend time under penalty of deformation excluding our responsibility.

When loading of the tank, the product must not be drained at once. The force generated upon rotation of the shaft may be deformed mixer.

For problems of thermal stress and risk of splashing, avoid putting cold water in a hot tank empty.

When the kettle and bratt pan reach their operating conditions, the temperature of the walls and top of tank can cause burns. Avoid take support.

Precaution to keep away from the appliance when opening the lid or door and that to avoid the risks associated with the presence of steam.

The starting order of a cycle or a production operation shall be possible only if all the security staff, of the kettle and the work to be performed are met and auxiliary devices to operation of this equipment are in worker order.

Before putting the unit into operation, the operator must ensure that nobody is in the danger zone of the device.

INSTRUCTIONS FOR THE USER

3.2 SYMBOLS :



Switch off



Manual mode (no timer)



Launch heating



Timer



Stop heating



Configuration



Setpoint temperature in tank



Validation



Clockwise rotation agitator



Slide key



Pause agitator



Temporary change of recipe



Anticlockwise rotation agitator



Favorite recipe



Programming speed agitator



No favorite recipe



Agitator speed



Recipe



Cold water



Remove recipe



Hot water



Add recipe



Default



Core probe



Preheating

INSTRUCTIONS FOR THE USER



Quick cooking kettle



Tilting kettle tank



Quick cooking bratt pan



Tilting bratt pan tank



Kettle settings



Bratt pan settings



Back to home screen

3.3 HOME SCREEN :

This color graphical interface is equipped with a touch screen that simply activate with a simple touch to the place of the symbols on the screen to access the available operating modes and settings possible instructions.

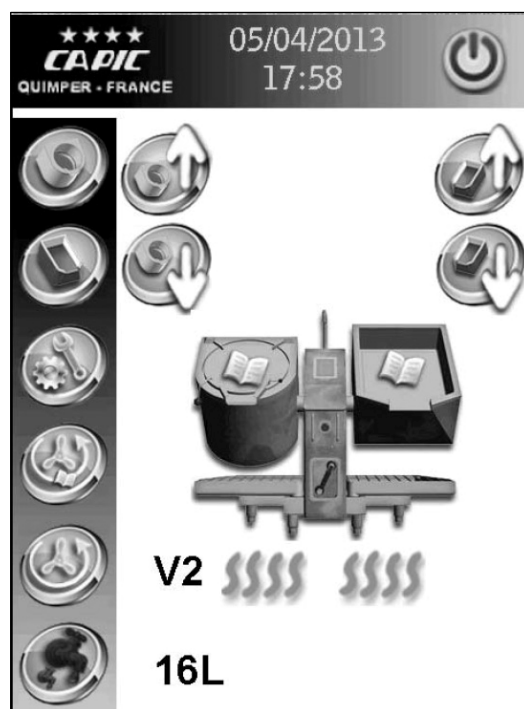
After powering the machine cooking, if the screen is off (standby), touch the screen to appear the home screen.

Note :

Being set or cooking, buttons at the top right of the screen



when activated allows the return to the Home screen (screen 3-3).

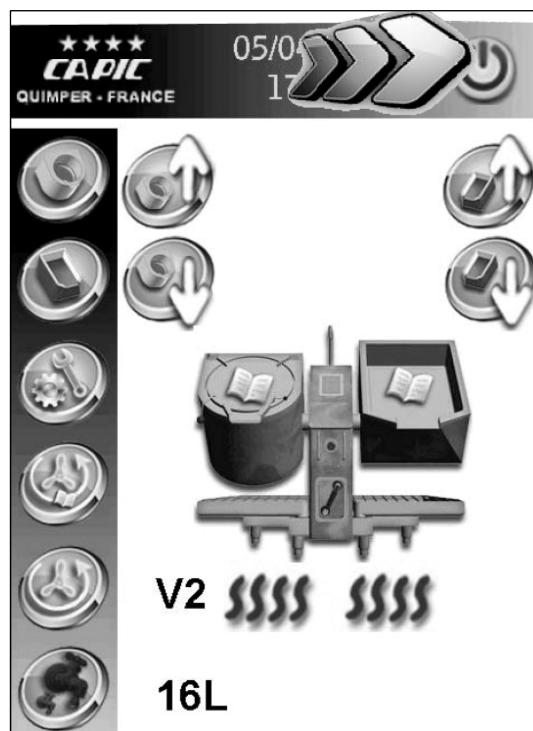


Screen 3.3

INSTRUCTIONS FOR THE USER

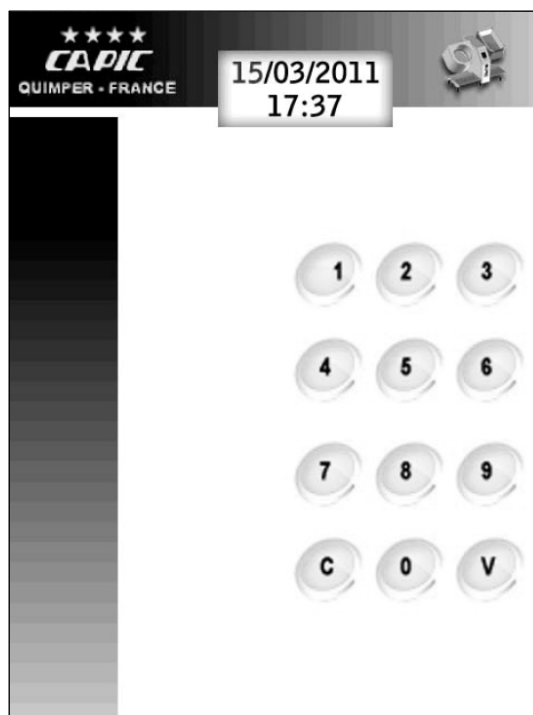
3.3.1 Modification of date and time :

- This screen shows the date and time.
- To change the date and time, slide from left to right on timestamp  of the screen.



Screen 3.3.1 A

- The segment illuminated red means you can change the values using keyboard.
- To return to the Home screen, confirm update or activate the Capi'Top.

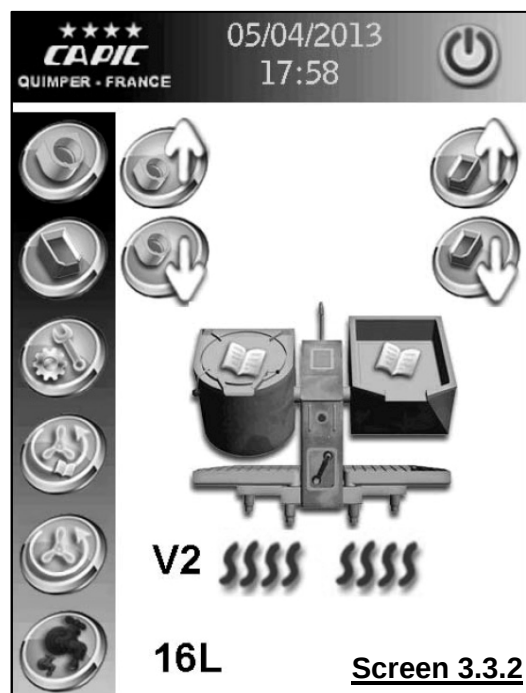


Screen 3.3.1 B

INSTRUCTIONS FOR THE USER

3.3.2 Description of keys :

- At the top right, the OFF button  if activated will allow :
 - The complete stop of the heating.
 - The standby screen.
 - Resetting the defects (If they were corrected).
- In the header, left into screen, you can choose To go to a running mode (enable symbol).



- Key  Quick cooking without a recipe on the kettle, this key activated propose to you the setting screen 3.5.1
- Key  Quick cooking without a recipe on the bratt pan, this key activated propose to you the setting screen 3.5.2
- Key  Cooking with choice of programmed recipes; this key activated propose to you the setting screen 3.7.1.
- Key  Access to the configuration menus and machine maintenance
- Key  Access to the configuration and programming of the agitator page (see section 3.4)

INSTRUCTIONS FOR THE USER

- At the bottom of this band, you can choose to turn the agitator :

- Key  **V1**

To return to normal speed agitator control
(turn again to stop).

If the agitator is activated, V1 lights red. By activating
the V1 key, you can change speed (V1/2/3/4 ...).

If the flash key (also buzzer), it means that the lid has
been opened, and then closed.

It is necessary to activate the key to stop the flashing
and repair if necessary walk agitator.

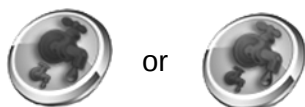
It is possible to operate the agitator when the tank is
tilted or the lid open at a preprogrammed safe speed.

To do this, press the red speed for 2 seconds
to activate Vm :

- Replace the tank flat.
- Close the lid and press the key when flashing.

Slide from left to right on the key to choose hot
or cold water.

- Key



Enable or disable the key to add water.

The amount of water is recognized for each activation
key.

INSTRUCTIONS FOR THE USER

- In the same screen maintaining the enabled keys, you can :

- Keys  tilting or raising the tank of the kettle

- Under the kettle on the screen, the key  activated (change in red color) start preheating the machine (configured according to instructions and conditions : filling water tank flat...).

The key  (red) activated (default setpoint 109°C).

You can stop by activating the key again  (change to black color).

- In the same screen maintaining the enabled keys, you can :

- Keys  Tilting or raising the tank of the bratt pan

- Under the bratt pan on the screen, the  key activated (change in red color), start preheating of the machine (depending on instructions and configured conditions: filling water tank flat...)

The key  (red) indicates that the preheating is activated (default set to 100°C).

You can stop by activating the key again  (change to black color).

INSTRUCTIONS FOR THE USER

3.4 CONFIGURATION AND PROGRAMS OF AGITATOR :

From the Home screen, press

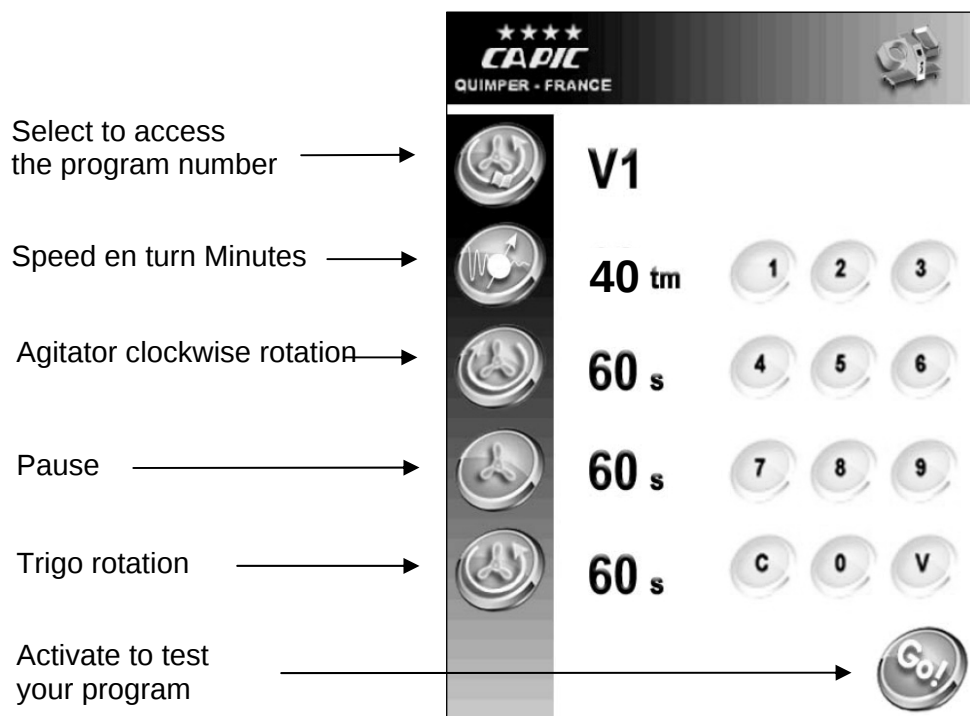


Using the keyboard, enter the access code « 000000 » and confirm.
Appears then the screen 3.4.

- In the banner on the left in the screen :

- You select the setting that you want to select a desired value by activating the symbol.

- Setpoint changes color (black → red), you can using the keypad, enter a new value that is implicitly validated.



Screen 3.4

Note : if you want to select only one direction of rotation (by time scraping for example), you can select a program number, a speed and go any time trigo rotation. Do not write pause and reverse.

INSTRUCTIONS FOR THE USER

3.5 QUICK COOKING WITHOUT RECIPE :

3.5.1 Kettle :

After pressing on



on the Home screen, you enter the mode of quick cooking

without a recipe.

On the top right, the key



if activated allows the return to the Home screen 3.3.

In the banner on the left in the screen :

- You select the setting that you want to choose a desired value by activating the symbol.
- Set point changes color (black → red), you can using the keypad, enter a new value that is implicitly validated.



Cooking with temperature in the tank as setpoint.

The bain-marie heaters and regulates the setpoint 109°C by default to reach the setpoint temperature tank.

The key

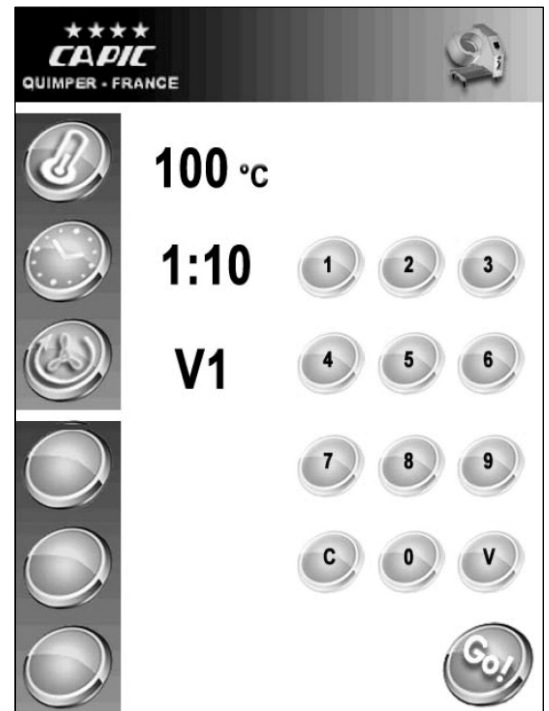


Choice of cooking time

If there is no cooking time (T=0) cooking stops when the temperature Setpoint is reached.



To avoid shutting down the heating when the temperature is reached, it is therefore necessary to set A cooking timer. The heating will then regulate around the setpoint temperature and stop once the time.



Screen 3.5.1

- Key

V1 : Order the agitator (activate a second time to stop)

By activating the V1 key, you can change speed (V1,2/3/4,...)

Bottom right of the screen, the



activated key starts cooking in view of parameterized instructions.

In the example of the screen 3.5.1, the product temperature rises rapidly to 100°C. The mixer rotates at speed V1. The product temperature is maintained at 100°C for 1 hour 10 minutes and then the heating is cut.

Screen 3.5.3 cooking course is proposed to us. After GO, the heating is activated if a temperature setpoint is present.

INSTRUCTIONS FOR THE USER

3.5.2 Bratt pan :

After pressing on



on the Home screen, you enter the mode of quick cooking

without a recipe.

On the top right, the key



if activated allows the return to the Home screen 3.3.

In the banner on the left in the screen :

- You select the setting that you want to choose a desired value by activating the symbol.
- Set point changes color (black → red), you can using the keypad, enter a new value that is implicitly validated.



Cooking with temperature in the tank as setpoint.

The key



Choice of cooking time.

If there is no cooking time

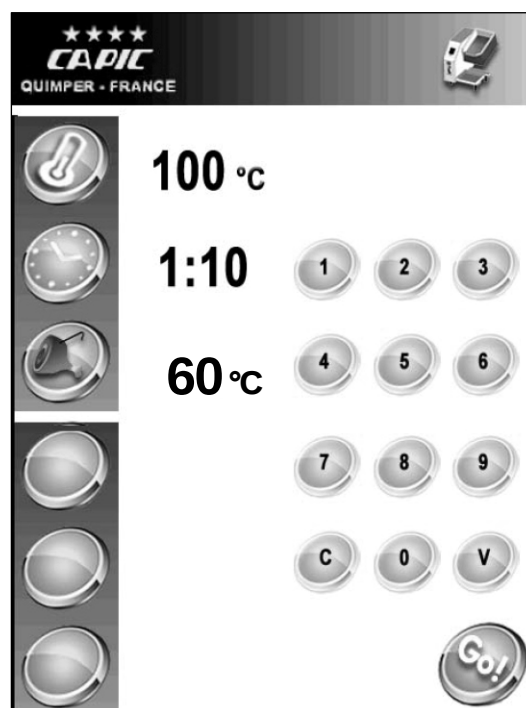


(T=0) cooking stops when the temperature setpoint is reached.

To avoid shutting down the heating when the temperature is reached, it is therefore necessary to set A cooking timer. The heating will then regulate around the setpoint temperature and stop once the time.



Choice of setpoint of core temperature of the Product to manage the end of cooking (optional).



Screen 3.5.2

Bottom right of the screen, the



activated key starts cooking in view of parameterized instructions.

In the example of the screen 3.5.2, the temperature of the tank bottom will regulate to 100°C. Upon reaching 60°C in the heart of the product, the heating shuts off. A safety time of 1 hour 10 minutes is programmed for failure to achieve the 60°C to heart.

Screen 3.5.3 cooking course is proposed to us.

INSTRUCTIONS FOR THE USER

3.5.3 Screen cooking courses :

After having recorded the various parameters of the cooking bratt pan and / or the kettle then you start cooking by pressing the key  the screen appears the cooking over 3.5.3.

At the top right, the key  if activated returns to the Home screen 3.3.

The screen displays the current cooking evolution of main parameters of the cooking course : it is divided in two parts :

- The left headband and the upper part correspond to the parameters of the kettle.
- The headband right and bottom correspond to the parameters of the bratt pan.

- You can view the instructions of the kettle (blue) by pressing any of the keys :



A second activation allows access to the screen 3.5.1 (setting the kettle).

- Or of the bratt pan activating the following keys :



A second activation allows access to the screen 3.5.2 (setting the bratt pan).

- Access to the settings of the kettle or bratt pan is possible by activating the keys of the headband



Screen 3.5.3

- Access to recipes programmed cooking is done by activating the key 
- You can select the filling hot or cold water sliding up and down on the key.

Example :



And enable / disable the filling by pressing the key, the amount of water used lit in red.

INSTRUCTIONS FOR THE USER

- You can select the speed of the agitator on the screen (V1) and start agitator

activating the key



It is possible to operate the agitator when the tank is tilted or the lid open at a preprogrammed safe speed.

To do this, press the red speed for 2 seconds to activate Vm

To return to normal speed :

- Replace the tank flat.
- Close the lid and press the key when flashing.

- Under the kettle or bratt pan in the top banner, the red symbol  indicates the heating request.

- You can touch the screen to appear keys tilting tanks.



Use them (if they are not activated, they disappear after 10 seconds).

- At the end of cooking, the buzzer is activated 5 seconds and the screen, the key  flashes.

The flashing stops if action on



Screen 3.5.3.1

- You can return at any time in the settings screen by activating a key on the left banner for any setpoint changes (without stop cooking).

**In this screen « Cooking in Progress » after 10 seconds, the access to the touch screen is locked : to regain access, touch 2 times the screen anywhere.
This security can hide accidental impulse.**

INSTRUCTIONS FOR THE USER

3.6 DELAYED START :

It is possible to delay the start of cooking.

- In the settings screen of the kettle or bratt pan,

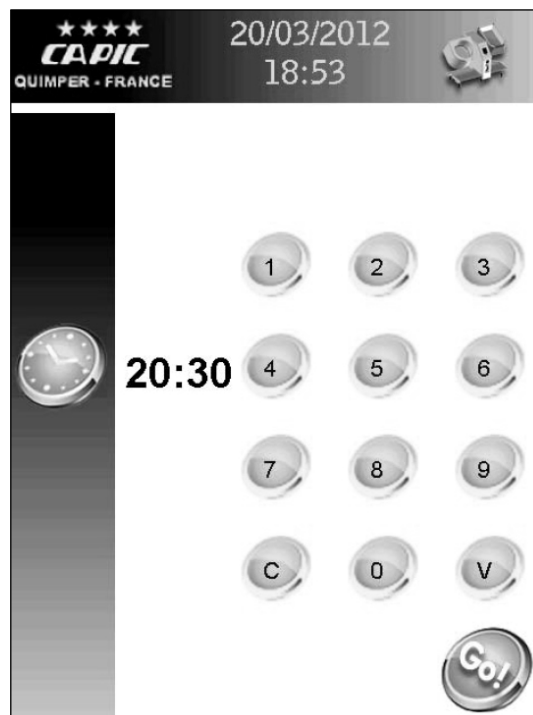
a long press (5 seconds) on key 

allows access to the settings screen
the delayed start of the device concerned.

- Press 1 pulse on the clock.

- Set the time delay start and
validate 

- Launch delayed start by pressing
the key 



Screen 3.6.1

- The next screen allows you to check the
effective delayed start and the time
of activation (red).

- When the start time is reached, the
cooking starts accompanied by
an audible alarm.

- Warning ! In case of power failure
while waiting for the delayed start,
Delayed function is automatically
disabled.

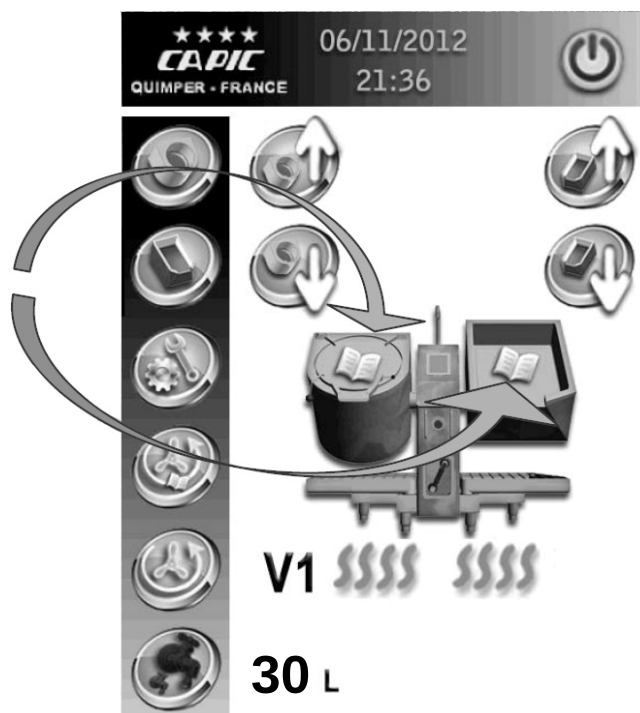


Screen 3.6.2

INSTRUCTIONS FOR THE USER

3.7 COOKING RECIPES PROGRAMMED :

From the Home screen 3.3, you have access to cooking recipes programmed by pressing the key.



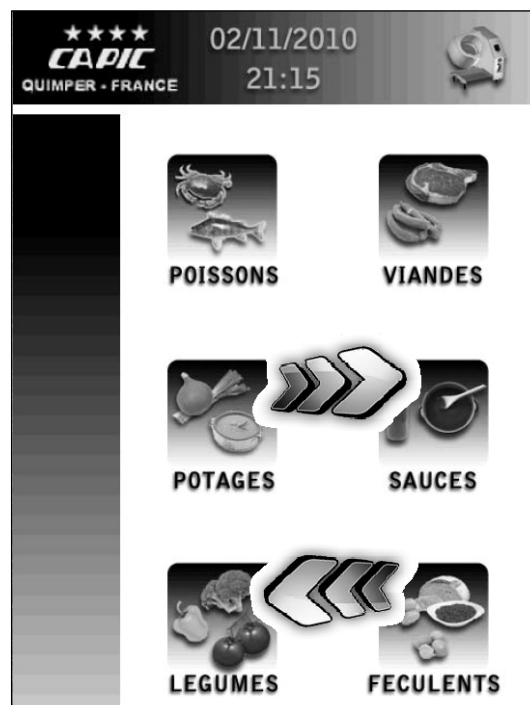
Screen 3.7.a

This choice leads you to the screen below.

- At the top right the key  or  if activated allows return to the Home screen 3.3.

- You have 2 pages of family recipes representing 12 families.

You change pages by sliding from left to right  or inverse  on the touch screen.

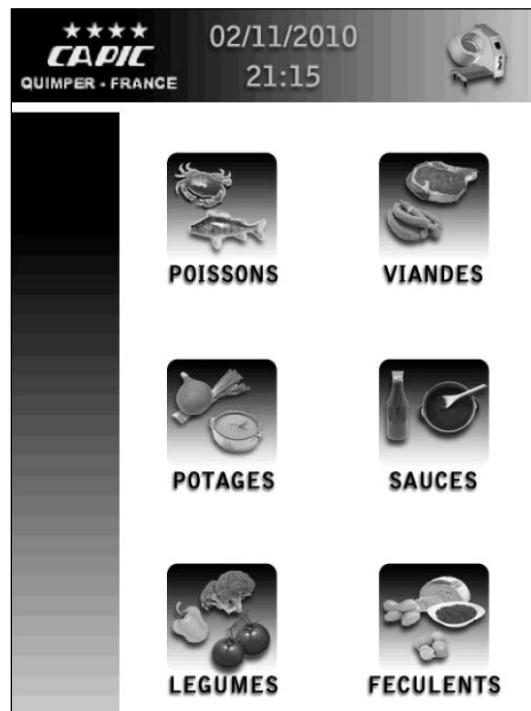


Screen 3.7.b

INSTRUCTIONS FOR THE USER

3.7.1 Create a cooking program :

- Choose the family into which you want to situate your program.

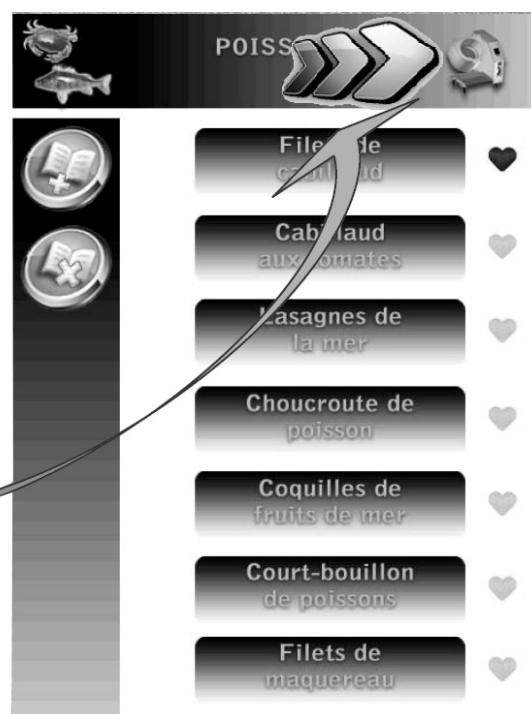


Screen 3.7.1.1

The picture of the chosen family takes the place of CAPIC logo in the top banner.

To return to families, activate the family present in the table.

You can change the name of the family.
Drag over the text that defines the family.

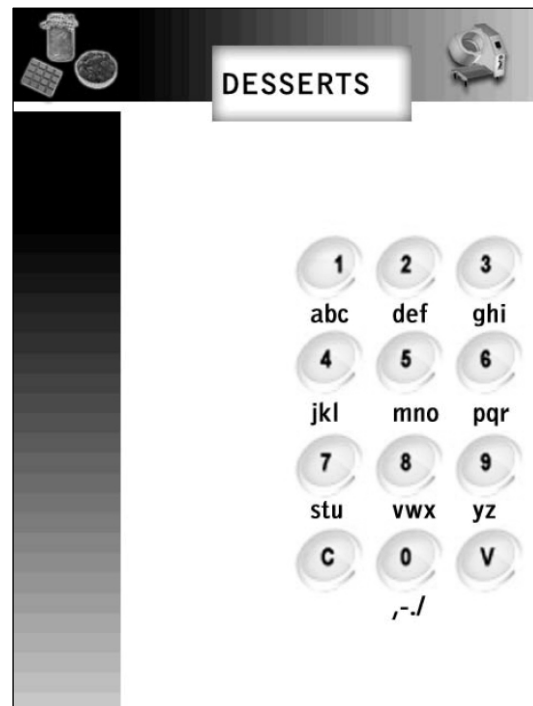


Screen 3.7.1.2

INSTRUCTIONS FOR THE USER

You have the telephone type keyboard to enter your text.

Validate  to exit.

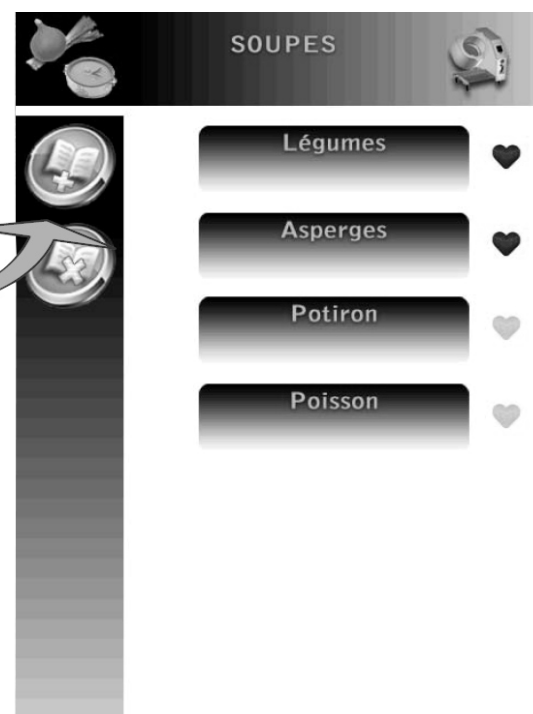


Screen 3.7.1.3

You want to create a program,
activate the key



Only programs of the selected device
appear.



Screen 3.7.1.4

INSTRUCTIONS FOR THE USER

You must enter the name of the program,

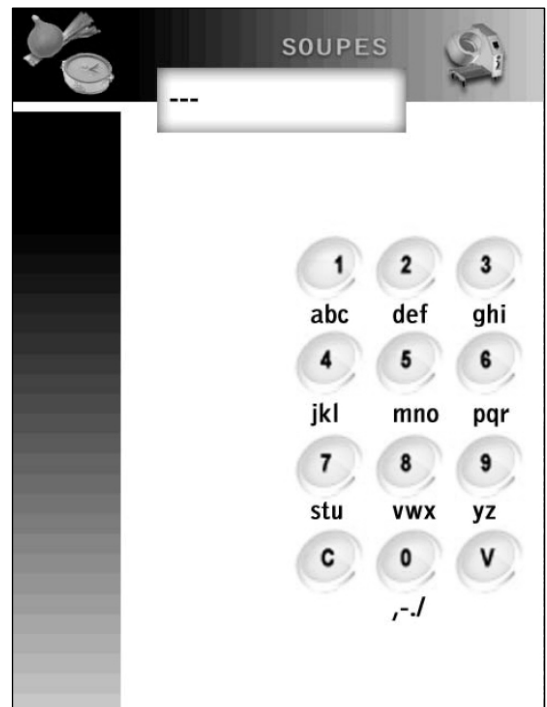
slide  on the text box (- - -)



Screen 3.7.1.5

You have the telephone type keyboard to enter your text.

Validate with the key  to exit.



Screen 3.7.1.6

INSTRUCTIONS FOR THE USER

A cooking program is constituted of successive cooking phases which are linked.

Each phase takes into account proposed in the left banner functions if these functions are validated with values.



Screen 3.7.1.7

Activate the key  to make a second phase.

Access to the next phase is only possible if you have completed the previous with at least :

- A cooking temperature + a cooking time.
Or
- A temperature of cooking without cooking time,
the phase ends when the setpoint is reached.

Idem phase 1/1.

To move to a third phase, activate the key  and so on.

If you have made the desired phases, you must validate the program with key .

Note : the key  closing the program, do not press this key to move from one phase to another.



Screen 3.7.1.8

INSTRUCTIONS FOR THE USER

The validated program stows in the alphabetical list of the family.

In this list, you can create a list of favorite recipes

By activating the key 

becomes  when it is selected.

These programs will be placed at the head of the relevant list.

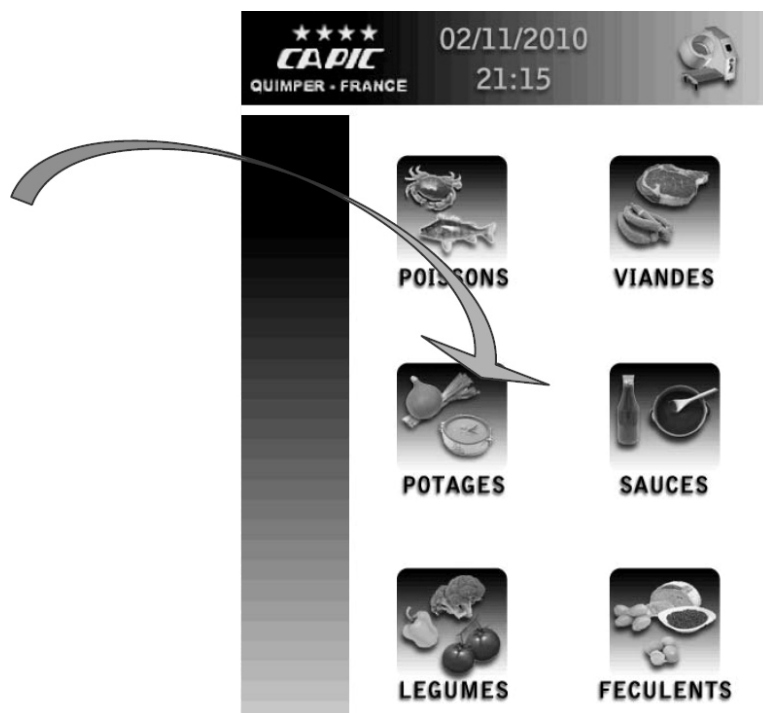


Screen 3.7.1.9

INSTRUCTIONS FOR THE USER

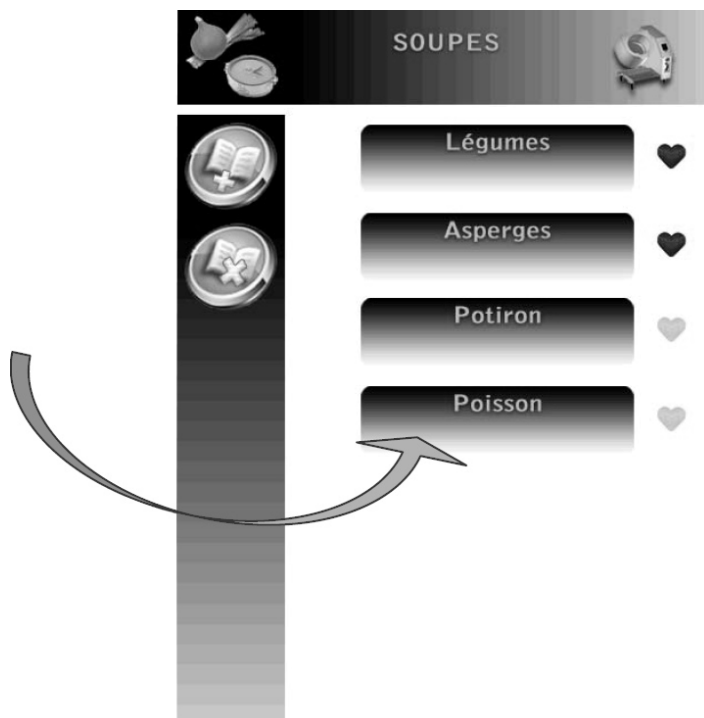
3.7.2 Select and use a cooking program :

Choose the family with the key
(POTAGES for example)



Screen 3.7.2.1

Choose the program with the key
(Fish soup for example)



Screen 3.7.2.2

INSTRUCTIONS FOR THE USER

This program has 2 phases :

- That you can view with
the key 

- That you can launch with
the key 



Screen 3.7.2.3

During the execution of a program, you can change all the settings but you can not save them.

Particularity :

If in a phase, the water filling is set, the transition to the next phase only occurs when the charging is completed.

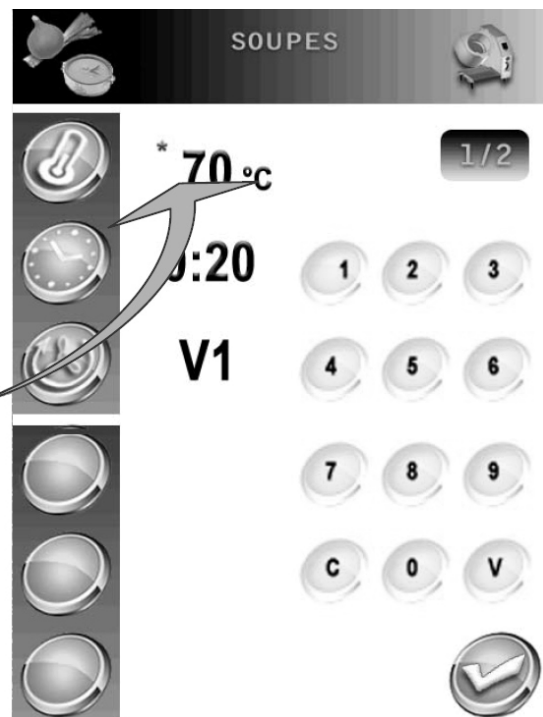
Note : delayed start.

It is possible to delay the start of cooking : see section 3.6.

INSTRUCTIONS FOR THE USER

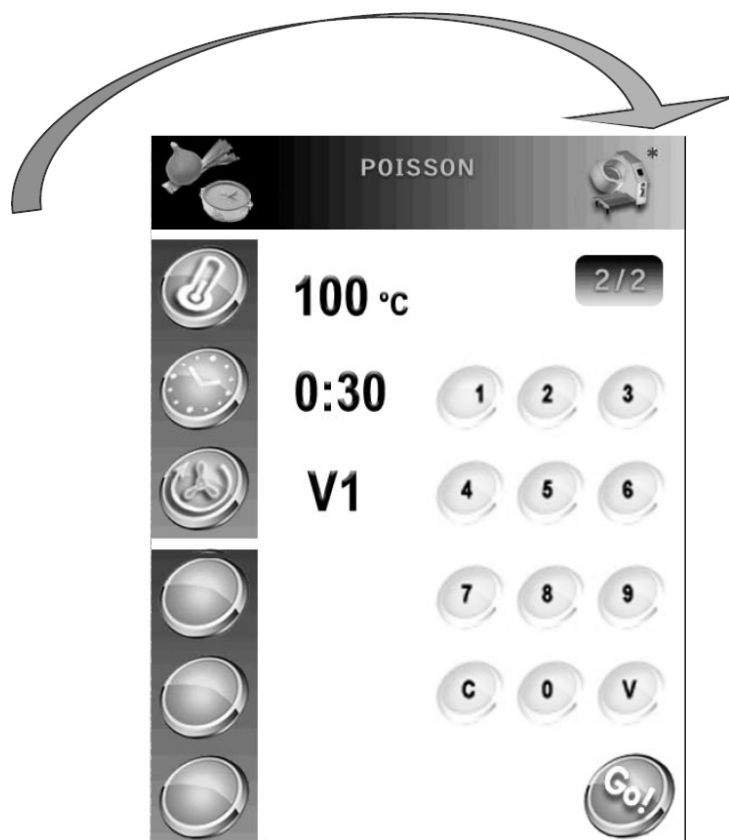
3.7.3 Change a program before use :

If in a phase, you change a setpoint,
a red star * indicates this change next to
the changed value.



Screen 3.7.3.1

A red star * next to the kettle
indicates that one or more setpoint
have been modified in phases.



Screen 3.7.3.2

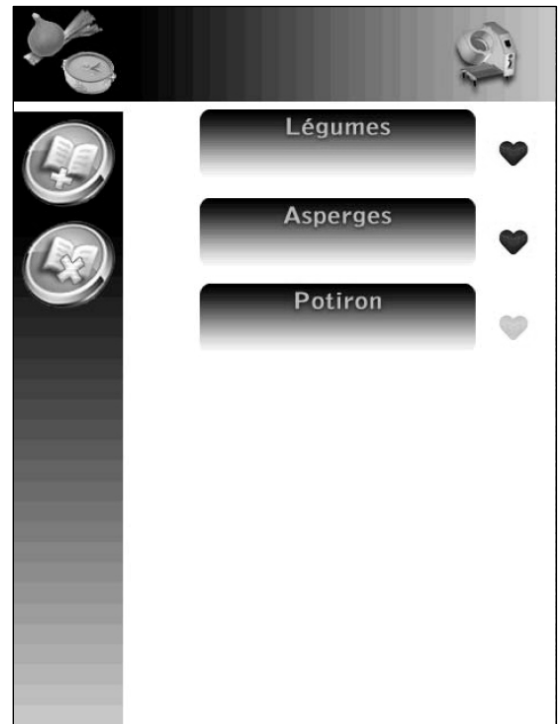
To save your changes, validate
the program again (red stars disappear)



INSTRUCTIONS FOR THE USER

3.7.4 Remove a program from the list :

Activate the key

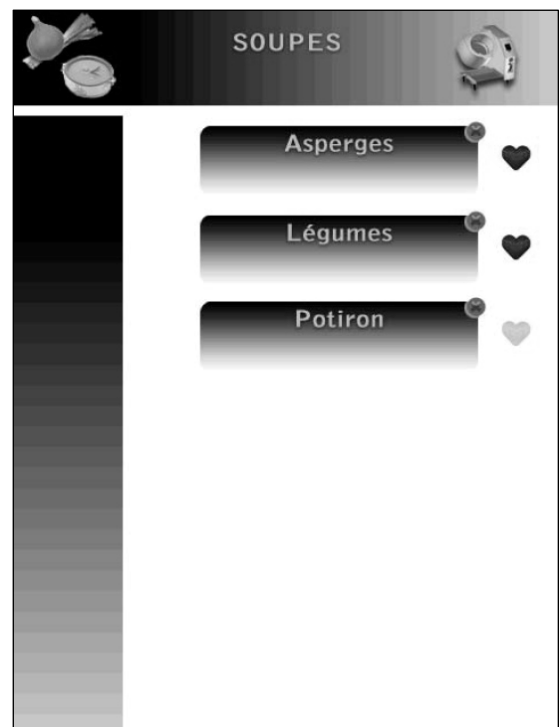


Screen 3.7.4.1

The following screen appears :

A cross appears at the top right of each program.

If you select to delete a recipe, the recipe disappears.



Screen 3.7.4.2

INSTRUCTIONS FOR THE USER

3.8 OPERATIONAL SAFETY:

3.8.1 Kettle:

3.8.1.1 Safety tank flat:

A position sensor stops the rising tank of the tank when it is flat. This sensor also prohibits heating as the tank is not positioned horizontally.

3.8.1.2 Safety lack of water :

The kettle is equipped with a safety thermostat calibrated reset to 120°C. It protects the tank and heating element against dry heater in the double jacket.

3.8.1.3 Safety lid :

The lid is provided with a sensor prohibiting rotation of the agitator.

Thus, in operation, the rotation of the agitator is stopped immediately in case of opening of the lid.

The recovery of the rotation requires the closing the lid and relaunch the touch screen (press the agitator control key flashing).

An audible alarm helps avoid forgetting to restart agitator after closing the lid.

Note: it is possible to maintain the rotation of the agitator lid open. The agitator then turns to a preset slow speed safety. To do this, press the red speed for 2 seconds to activate Vm. The rotation can then be carried flat or tilted tank.

3.8.1.4 Emergency stop (on agitator model) :

An emergency stop button allows, in case of danger, immediately stop all device functions. The rotation of the agitator is thus stopped. The touch screen remains lit.

- This emergency stop is activated by pressing the red button located below the touch screen.
- To reset. release the emergency stop pulling on the red button. On the touch screen, press  (standby) and turn the monitor on to return to the Home screen. It is then necessary to reprogram the different cooking setpoints.

Warning: The cooking parameters are not retained after initiation of the emergency stop.

INSTRUCTIONS FOR THE USER

3.8.1.5 Safety screen during cooking :

Fifteen seconds after starting cooking, a screen lock occurs, neutralizing accidental impulse.

To regain control, it is necessary to conduct a double pulse on the screen (the first pulse for unlocking the screen).

3.8.2 Bratt pan :

3.8.2.1 Safety tank flat :

A position sensor stops the rising tank when it is flat. This sensor also prohibits heating as the tank is not positioned horizontally.

3.8.2.2 Safety overheating :

The heating element is equipped with a safety thermostat with manual reset is triggered when the temperature of the bottom of the tank reaches 400 °C.

3.8.3 Touch screen :

3.8.3.1 Fault indications :

Some operating faults are managed by electronics and displayed on the screen.

If a fault occurs, a red triangle  appears at the bottom of the screen.

If you activate the triangle, the numbers defaults are successively displayed for two seconds. Contact your installer for maintenance.

Note : opening of the lid is associated with the display of the default 19. Closing the lid and relaunch of the agitator default.

3.8.3.2 Safety screen during cooking :

Fifteen seconds after starting cooking, a screen lock occurs, neutralizing accidental impulse.

To take again the control, it is necessary to conduct a double pulse on the screen (the first pulse for unlocking the screen).

4 - MAINTENANCE

IMPORTANT RECOMMENDATIONS

- **Before any maintenance, turn off the appliance.**
- **Before commissioning the device, it is imperative to thoroughly clean.**
- **To keep all the device performances and maintain maximum hygiene, it is imperative to maintain it carefully and regularly. This maintenance will focus on the food area, the air inlets.**
- **When cleaning, prohibit the use of water spray and foam gun on sensitive parts of cooking equipment, including control and power panels.**
- **When cleaning, prohibit the use of chlorinated products (bleach, hydrochloric acid...) that could affect the trim panels, tank and all the elements constituting the unit.**
- **When cleaning the floor, prohibit the use of hydrochloric acid or similar product that splashes are likely to cause corrosion attacks on dressing of devices.**
- **Silicone gaskets must only be cleaned with warm soapy water. Any other cleaning product (acid, stainless steel cleaner,...) should be avoid because an alteration of the flexibility and mechanical strength of the silicone.**
- **The use of steel wool, stiff brushes, and abrasive powder is prohibited.**

INSTRUCTIONS FOR THE USER

4.1 STAINLESS STEEL :

4.1.1 Generalities :

Stainless steel is generally used for these aesthetic qualities and corrosion resistance. This resistance is due to the existence of a passive layer which is reconstituted spontaneously in air. However it needs to be cleared periodically various dirt that can cause deterioration in the level of resistance.

It is therefore necessary to clean the stainless steel that keeps its beautiful appearance and its ability to resist the environment to which it is subjected..

Cleaning generally depends on the type of product manufactured or distributed in the installation. There are on the market a range of products adapted to the specific cleaning needs of various food industries. Consult specialists.

4.1.2 Product of general use :

The most common cleaning products are harmless.

Laundry detergents : these products are suitable for domestic use. It should be whatever the product used to eliminate completely after cleaning by rinsing with water.

Powders and abrasive pads : they may scratch and thus change the look of steel. In all cases the powders used must be free of iron oxide.

Solvents : the use of solvents may sometimes be necessary for a clean removal of the dirt would not washed products removed. After cleaning solvent should remove residues by cleaning with a detergent followed by rinsing with clean water.

Acid products : the use of these products should only be envisaged in specific cases and the application can only be done with a knowledgeable staff.

Basic products (alkaline) : solutions of sodium and potassium are not dangerous for stainless steel. Rinse with clean water after use.

Disinfecting products : hot water bleach, even diluted is strictly prohibited.

4.2 TANK AND AGITATOR OF THE KETTLE / TANK OF THE BRATT PAN:

Under normal use, the stainless steel tank requires no special maintenance, except daily cleaning.

At the end of service, when using particular cooking bath containing salts or chlorides, drain the tank and rinse with clean water.

In general, maintaining no food or liquid in the tank after use.

INSTRUCTIONS FOR THE USER

In the case of large stains, make obligatorily cleaning followed by a thorough rinsing with clean water.

The agitator should also be cleaned. To disassemble it, refer to section 2.2.

4.3 TOUCH SCREEN :

Cleaning the touch screen is made with a soft cloth, damp if necessary. Do not use product-based or aggressive acid may alter the polyester cover.

Switch the device off before cleaning.

INSTRUCTIONS

FOR

INSTALLER

INSTRUCTIONS FOR INSTALLER

1 - INSTALLATION

1.1 REGULATION :

The appliance must be installed in accordance with regulations and standards by a qualified installer in a ventilated space with good extraction. Work on the unit must be carried out by a qualified professional kitchen installer.

Depending on the type of establishment and the kitchen design, the electrical installation or gas and ventilation are subject to very specific safety standards, which vary from one region to another.

It is essential to become acquainted with the security of each state or country.

The electrical connection of the device to the mains must be carried out by qualified personnel.

The appliance must not be exposed to fire under penalty of significant hazard.

1.2 CLEANING BEFORE SERVICE :

Before the first commissioning, it is imperative to perfectly clean the device.

The bodywork is coated with a protective film to ensure a good presentation. To remove this film, cut the corners and pull off. Any traces of glue should be dissolved with a solvent.

1.3 GENERAL IMPLANTATION :

The devices must be positioned stably on a perfectly horizontal plane. They are mounted on adjustable feet by screwing or unscrewing of the extremity.

The servitude area of a unit must be unfettered and well lit for easy access to controls and to the work area.

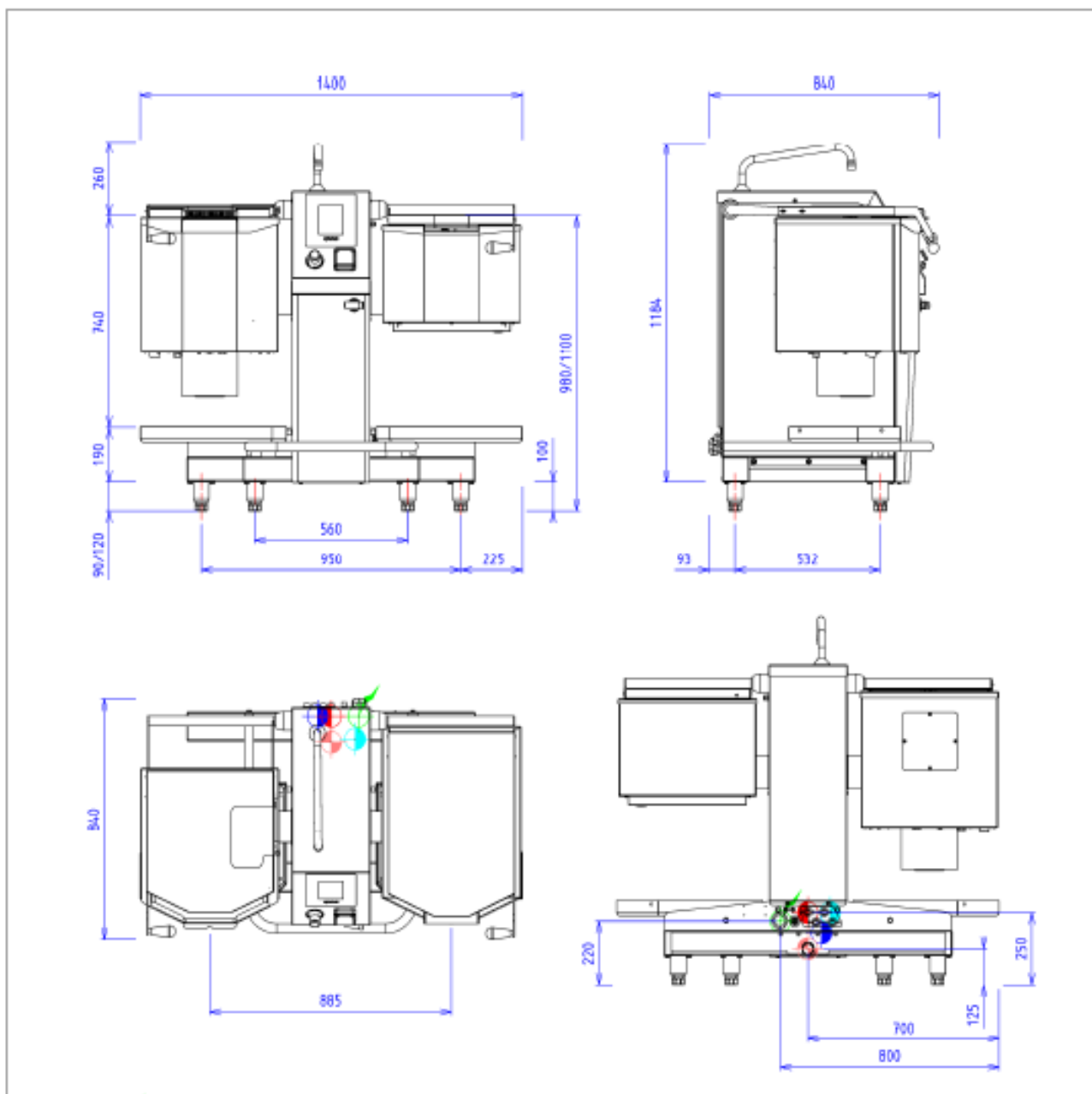
The room should be well ventilated with good extraction of burnt gas and vapors. If back implantation version, the rear wall of the room shall be constructed of noncombustible material.

For equipment mounted on wheels (optional) :

- Provide for imperatively safe and a safety cable attachment holding steady, stable and level your device, use the brake wheels to avoid any danger during use and any wrenching of gas pipe, electric cable, water network.
- Provide for an area free of any obstruction servitude.
- Also, do not move the device during operation, hot oil, hot surfaces or falling containers can cause serious burns. Before moving the unit, wait until it has completely cooled, remove any container and drain the tank if necessary.

INSTRUCTIONS FOR INSTALLER

1.4 RESERVATIONS :



ELECTRIC



Electric power : 20.60kW

Elec Réserve : INTERNAL TERMINAL BOARD - Elec fitting : 400V TRI + N + T

Electrical devices standard to the norm EN 60-335

WATER/AI



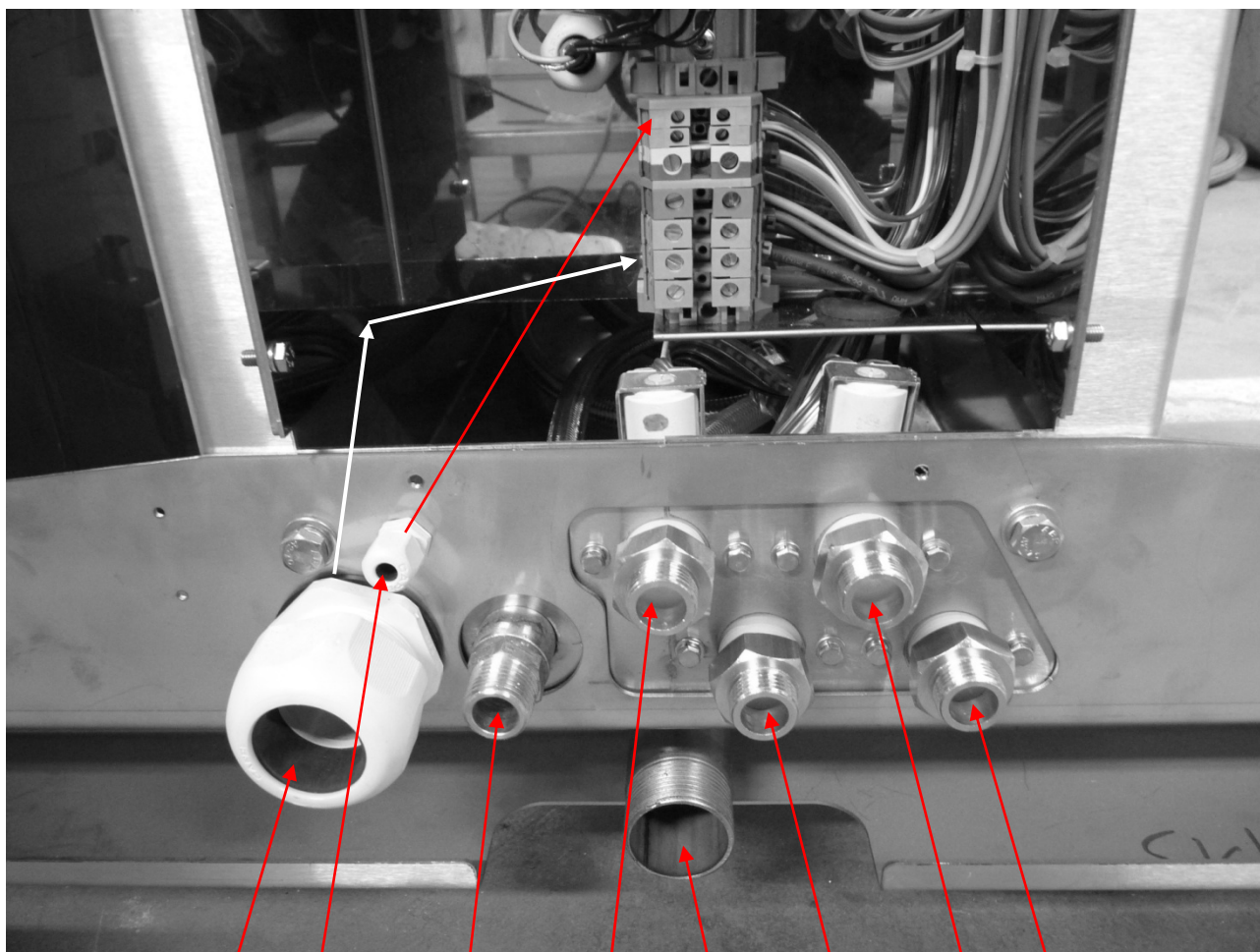
Hot water fitting : 15/21 FEMALE FLEX

Cold water fitting : 15/21 FEMALE FLEX

Drain fitting : 33/42 THREADED SLEEVE

Connection soft water : 15/21 FEMALE FLEX

INSTRUCTIONS FOR INSTALLER



Hot water
supply
15/21 male

Gutter tray
draining
33/42 male

Cold water
supply for spray
15/21 male

Cold water
supply
15/21 male

Power optimizer
cable

Double skin cold water supply.
Careful: pressure limiter **1.5 bar maxi**.
Forecast softened water 15/21 male

Electric supply
Cable for device

Cold water supply.
Electronic cooling.
15/21 male.

INSTRUCTIONS FOR INSTALLER

1.5 ELECTRICAL CONNECTION :

1.5.1 General instructions :

- The unit is factory set according to the voltage specified when ordering. Before connecting, check the nameplate on these settings correspond to the reservation available use control voltage. Refer to paragraph "control nameplate" in the chapter "reception of equipment" at the beginning of this manual.
- The CAPI'TOP is intended to be installed in a fixed position, the connection is direct, without outlet.
- The power cable must be properly sized (see table) and must include a regulatory pole protection device (contact gap of at least 3mm) upstream of the connection point. The ground connection is required and the driver should not be interrupted.
- The efficiency of the earth connection and the entire electrical installation must first be tested and comply with electrical standards NFC 15100.
- Make sure that your electrical plant is suitable power and voltage to the proper functioning of the device.
- The unit can not be installed in areas exposed to a risk of explosion.
- Connect the earth terminal of the device to the technical ground of your plant.
- The earth lines should not be looped.
- Do not connect any additional loads to the supply terminals of the device.
- The management system which equips the equipment must be mounted in a location chosen so that the environment meets the climate required temperature (0-50°C) and below 70% relative humidity (non-condensing).
- Before commissioning the main disconnect, it is imperative to measure the voltage.
- The CAPI'TOP should not be connected to a disturbed by machines with high inrush current network. To overcome this problem it is necessary to ask a direct line from the distribution.

INSTRUCTIONS FOR INSTALLER

1.5.2 Type of power cable :

TYPE OF DEVICE	SUPPLY VOLTAGE	POWER KW	INTENSITY	TYPE OF CABLE NORM NFC 73600x79500
CAPITOP	400Vx3+N+T	20,7	40,5 A	H07RNF 5x10 mm ²

1.5.3 Access to the terminal block electrical connection :

The terminal block is located in the right pillar.

- Remove the rear panel of the pillar.
- Connect the power cord. The first commit in the cable gland
- Replace the rear panel.
- Tighten the cable gland.

1.5.4 Access terminal block power optimizer (optional) :

The terminal block is located in the immediate close to the central pillar terminal block electrical connection.

It has two terminals 4 mm².

To access the terminal block, refer to paragraph 1.5.3 « Accessing the terminal block electrical connections».

1.5.5 Access to HACCP (traceability – option) :

The outlet is located under the right rear pillar. Its connection does not require removal of the top pillar.

The cable for HACCP connection (traceability) is made with 5 wires (ground – white, green, red, black).

INSTRUCTIONS FOR INSTALLER

1.6 SOFTENED WATER CONNECTION OF DOUBLE JACKET (KETTLE) :

The connection is made on a flexible stainless steel 15/21 female thread at the back of the central pillar.

It is essential to connect the double jacket in soft water.

**It is essential to connect the double jacket in cold water.
This water supply is also used for cooling of the electronic circuit board.**

It is imperative provide for a pressure regulator on the power supply circuit of the double jacket to prevent damage to the tank.

In any case, the pressure must not exceed 1,5 bar.

In any case, the pressure of water supply to the double jacket must not exceed 1.5 bar.

It is highly advised to avoid any problem of tartar buildup, feeding the double jacket in soft water. It is preferable to insert a mechanical filter to prevent clogging.

1.7 CONNECTING THE WATER TANK:

The connection is made on a flexible stainless steel 15/21 female thread at the back of the central pillar.

It is imperative to provide a pressure regulation on the cold / hot water supply system.

In any case, the pressure of water supply to the tank should not exceed 2.5 bars.

Provide supply with a section of pipe with a minimum diameter of 10 mm to ensure a sufficiently rapid filling of the tank.

1.8 ELECTRONIC COOLING WATER CONNECTION:

A cold water inlet is expected : 15/21 male socket connection.

1.9 DRAIN CONNECTION :

Le CAPI'TOP has a single sewage disposal being located to the rear of the central pillar, below. The outlet diameter is 33/42 male thread.

INSTRUCTIONS FOR INSTALLER

2 - MAINTENANCE :

2.1 WARNINGS :

Any maintenance, any repair, adjustment, alteration location... should be carried out by a qualified specialist in professional kitchen installer.

Before performing any maintenance, turn off the appliance.

Any modification to factory settings or device components, including the heating element and security organs (temperature, pressure,...) is prohibited and will engage your responsibility in case of accident.

WARNING



WARNING

No intervention can be undertaken on a tank and double jacket pressure under penalty of grave danger.

It is therefore imperative to delete any pressure in the double jacket before disassembly of any components such as probes, solenoid valve, steam trap, immersion heaters...

INSTRUCTIONS FOR INSTALLER

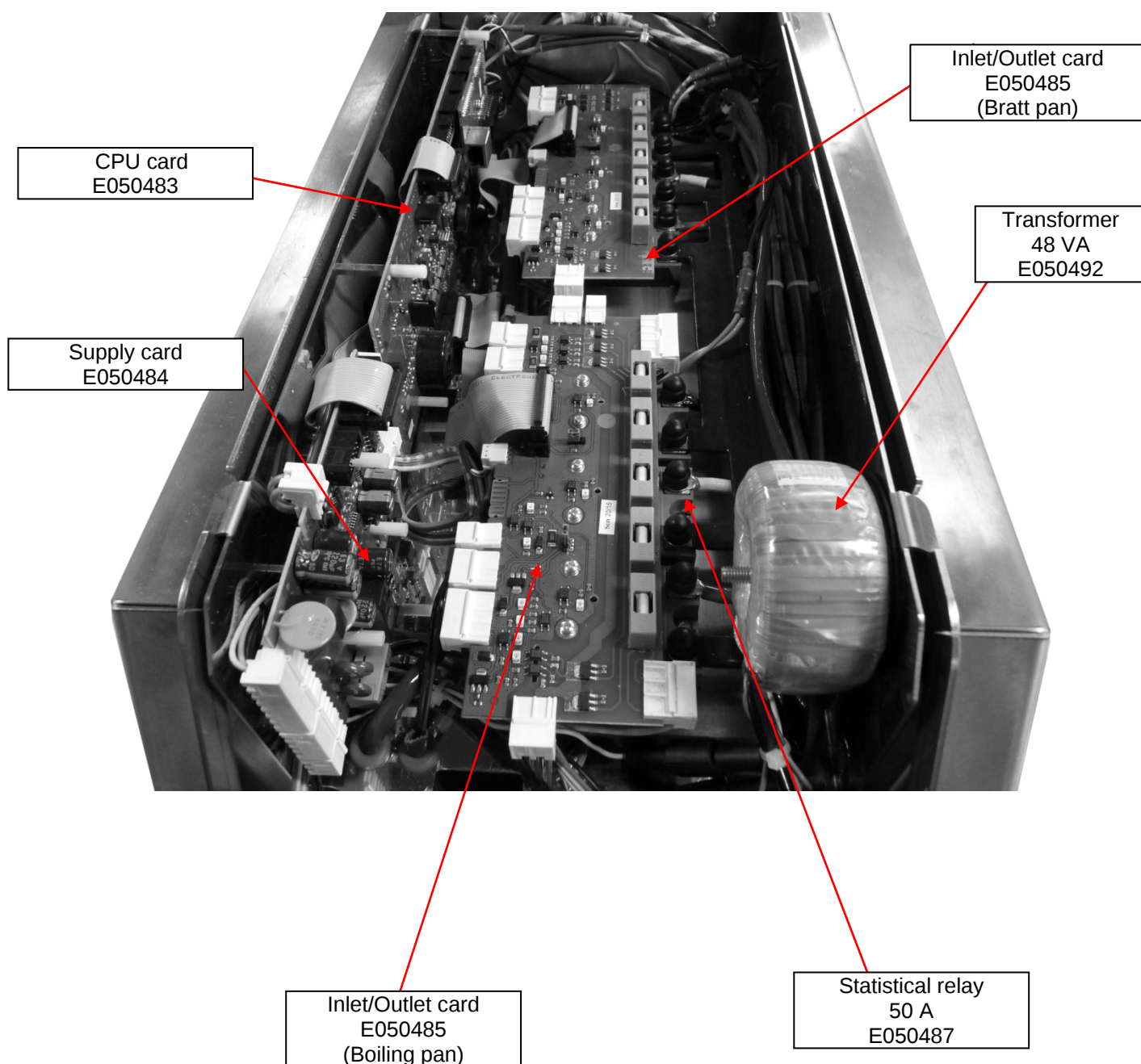
2.2 ACCESS TO COMPONENTS :

2.2.1 Central pillar components :

The central pillar contains the apparatus necessary to operate the machine. Access this one is made by removing the lower front pillar.

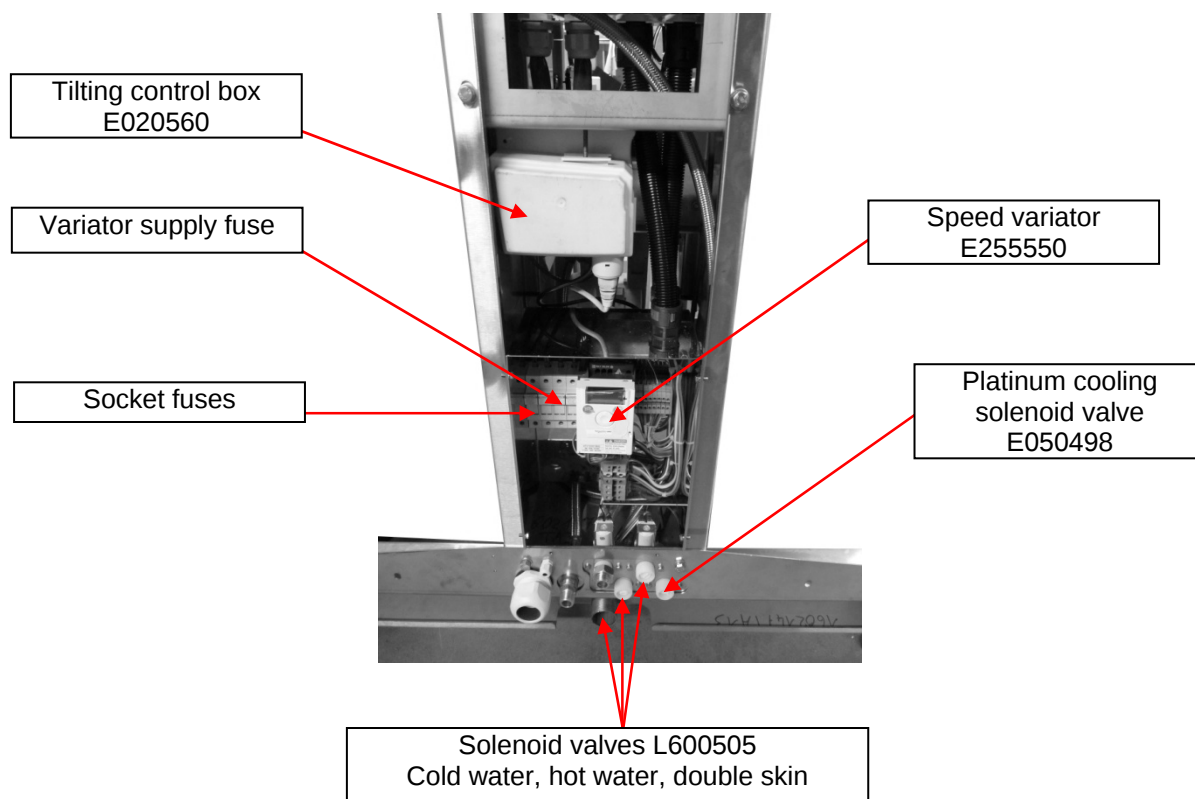
2.2.1.1 Upper part

Le pilier central regroupe l'appareillage nécessaire au fonctionnement de la machine. L'accès à celui-ci se fait en démontant la façade du pilier.

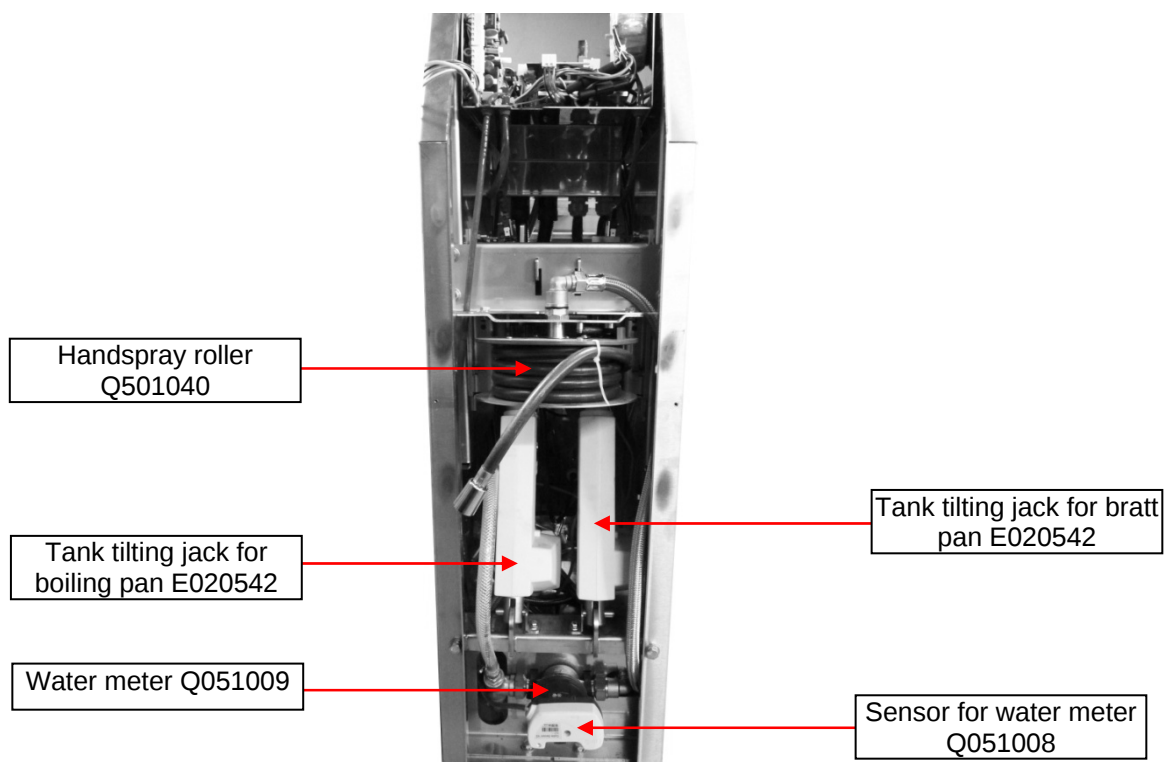


INSTRUCTIONS FOR INSTALLER

2.2.1.2 Rear components central pillar



2.2.1.2 Front components central pillar



INSTRUCTIONS FOR INSTALLER

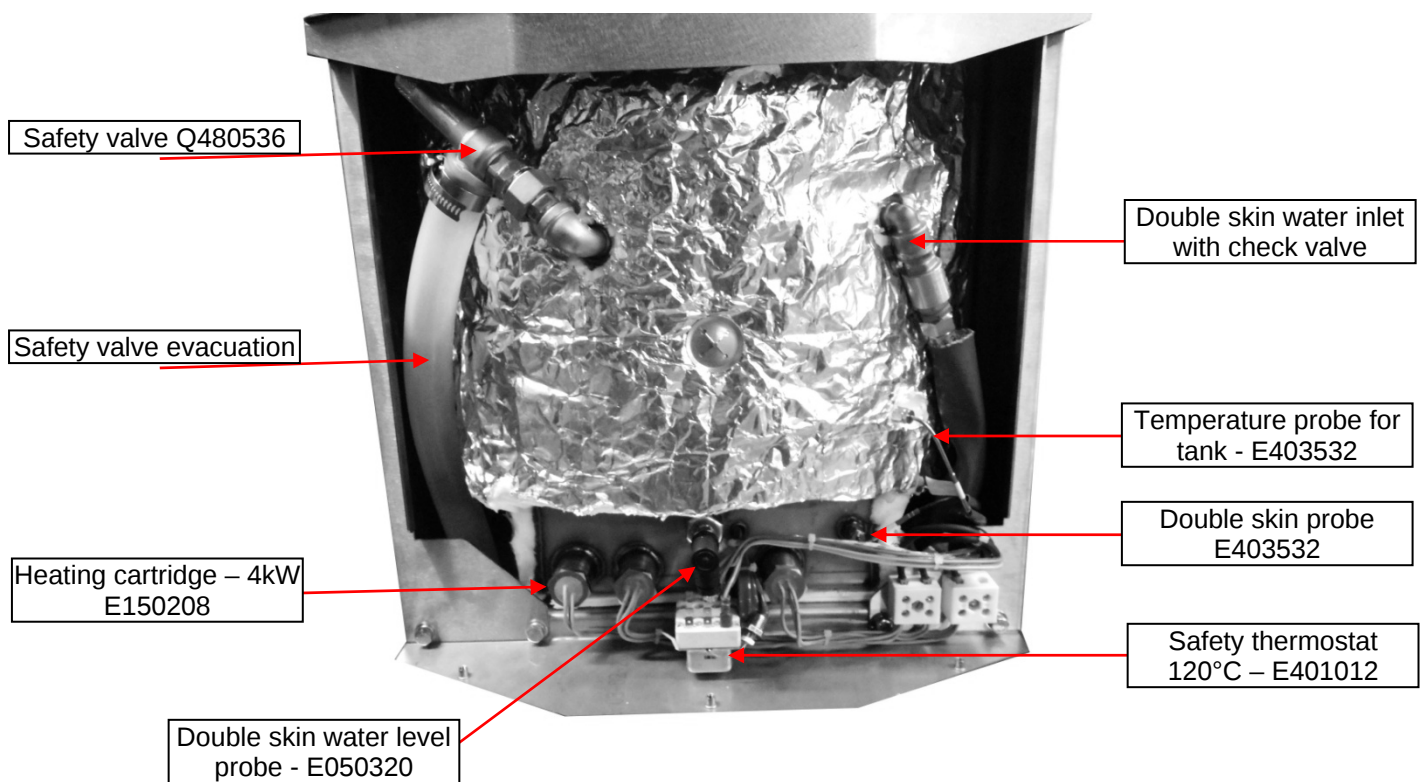
2.2.2 Boiling pan tank components :

Reminder: it is forbidden to work on double jacket under pressure. Wait for the complete cooling of the tank and drain the double jacket.

The kettle tank includes :

- Cartridge heaters immersion heater.
- Safety thermostat lack of water 120°C.
- The temperature probe of double jacket.
- The thermostatic trap.
- The safety valve.
- The temperature probe of the tank.

Access to the components is carried out by removing the rear panel of the tank.



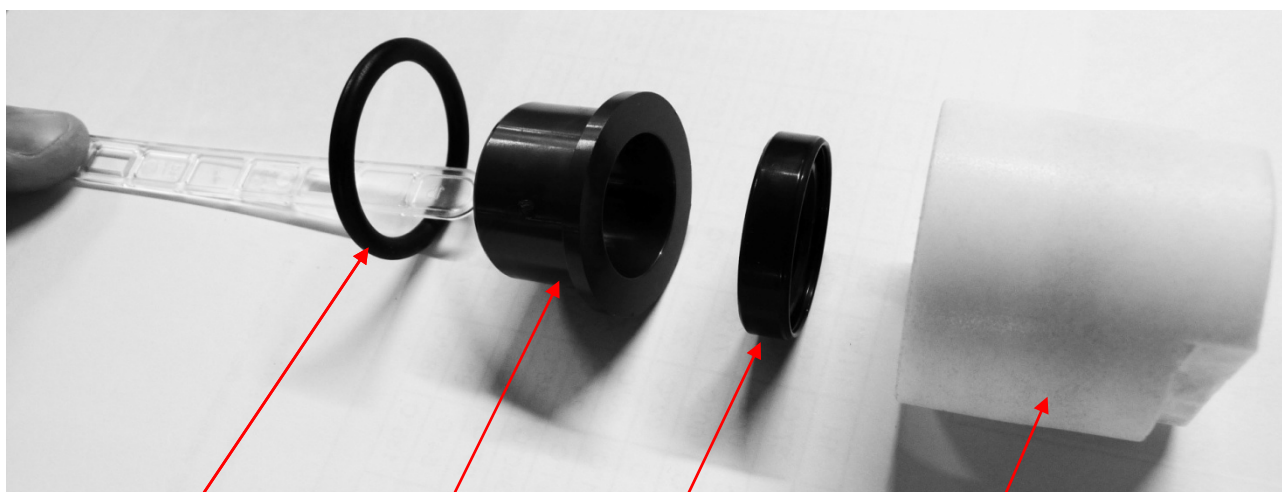
Note: Double skin level probe functioning.

This probe allows to automatically maintain a chosen water level in the double skin. In case of lack of water, a filling solenoid valve is activated. This probe is made with indicators:

- Green indicator: Indicator "ON": It is always lighted up when the device working.
- Orange indicator: It is lighted up when the water level is reached.

INSTRUCTIONS FOR INSTALLER

Mixing arm watertightness:



Toric seal
L554125

Paulstra seal
I506025

Plain bearing
Q201093

Ring for screwed
bearing
Q052462

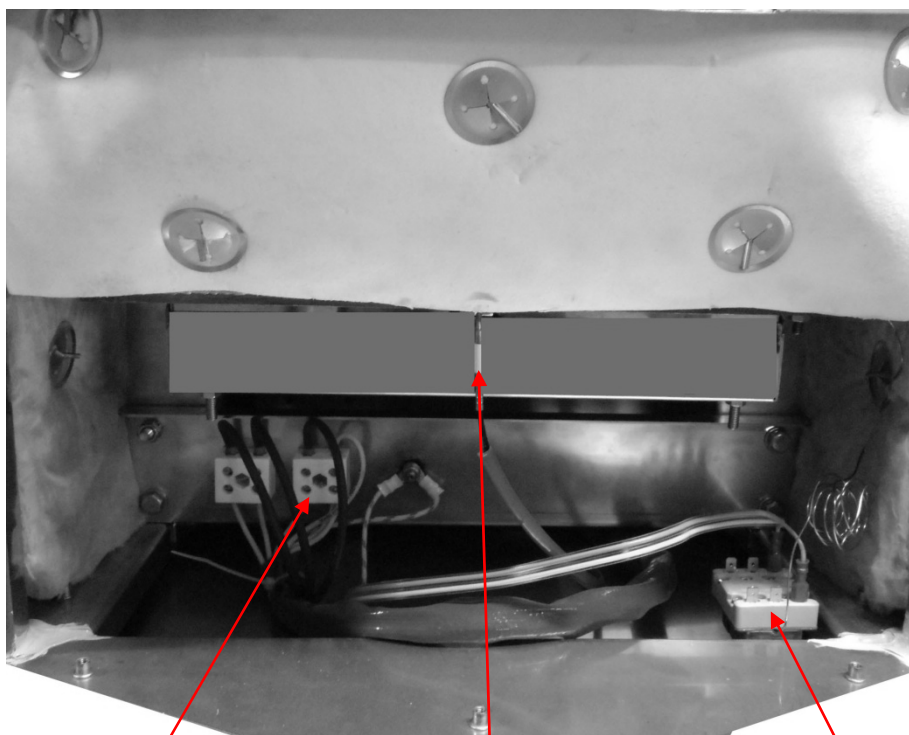
INSTRUCTIONS FOR INSTALLER

2.2.3 Components bratt pan tank :

The bratt pan tank includes :

- The heating resistance 5 kW.
- The safety thermostat 400°C.
- The temperature probe tank bottom.

Access to the components is carried out by removing the bottom plate of the tank.



Heating element
connection

Tank bottom
temperature probe

Safety valve
400°C

2.3 AGITATOR :

Periodically check the state of wear of the scrapers. Replacement is easy. See section 2.2 of the user part for agitator and scrapers removal.

2.4 DESCALING OF THE BOILING PAN DOUBLE JACKET :

In case the double jacket is not supplied with softened water, it is necessary to periodically to descale the double jacket.

- The introduction of the descaling solution opening is accessible after removing the rear panel of the tank.

- The drain opening of the double jacket is in the tank. Unscrew the stainless steel cap.

Respecter scrupuleusement les préconisations du fournisseur et procéder à un important rinçage à l'eau claire.

2.5 SIGNALING OF DEFFECTS :

Some operating fault are managed by electronics and displayed on the touch screen.

If a fault occurs, a red triangle  appears at the bottom of the screen.

If you enable this triangle, the fault numbers are displayed for 2 seconds.

- To reset the fault, return to the Home screen, activate the stop key  then restart.

In the case of default 9 (emergency activated), follow the same procedure but take beforehand on the emergency stop button.

INSTRUCTIONS FOR INSTALLER

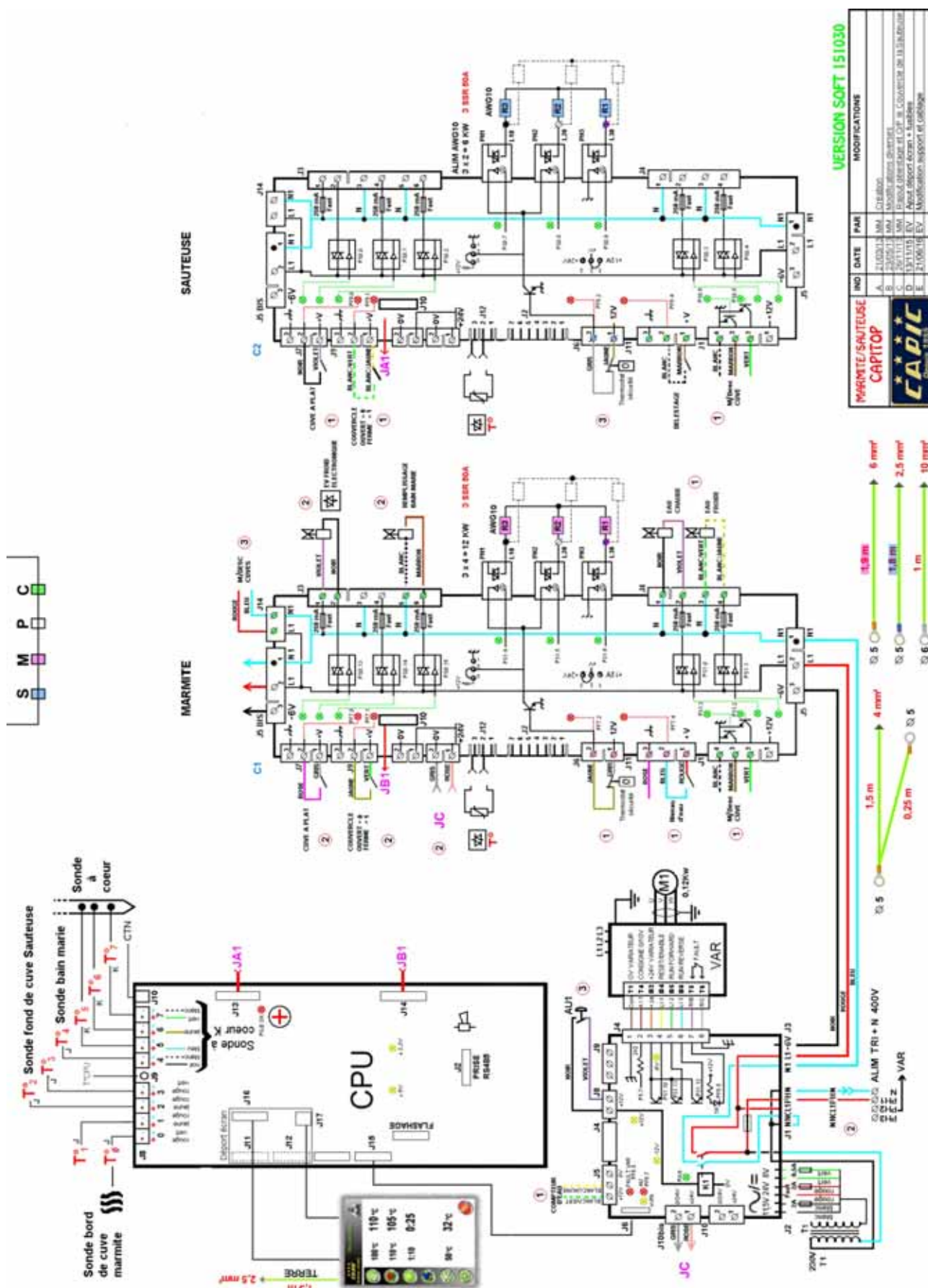
- Default 0 : Overheating CPU electronic card.
A temperature probe located on the CPU electronic card monitors the temperature of the components. If it exceeds 65°C, the heating is stopped and the default 0 is indicated. Then check the state of the solenoid of the solenoid cooling .
- Default 1 : Safety thermostat double jacket kettle.
A safety thermostat triggers in case of overheating in the double jacket, due to lack of water. This thermostat is rearmament (accessible under the tank).
- Default 1 : Safety thermostat bratt pan.
A safety thermostat triggers in case of overheating tank bottom.
This thermostat is rearmament (accessible under the tank).
- Default 3 : Overheating power component.
A temperature probe located near the SSR heating control the temperature of the aluminum radiator. If the temperature reaches 80°C, the heating is stopped and the default 3 displayed.
- Default 9 : Emergency stop (kettle).
Activation of the emergency stop triggers the stop heating and agitator the 9 Default appears.
The relaunch process requires :
 - Unlock the emergency stop (pull the red button).
 - Stopping and restarting the screen.
- Default 10 : Probe default (kettle).
The temperature probe in the bottom of the kettle is turned off.
Switched off or disconnected probe.
- Default 12 : Probe default (bratt pan).
The temperature probe in the bottom tank of the bratt pan is turned off.
Switched off or disconnected probe.
- Default 14 : Probe default (kettle).
The temperature probe in the double jacket is turned off.
Switched off or disconnected probe.
- Default 18 : Probe default (kettle + bratt pan).
One of the temperature probes is connected to ground.
- Default 19 : Speed variator / lid (kettle).
The opening of the lid stops the rotation of the agitator and activates the default 19
The relaunch of the agitator requires :
 - Closing the lid.
 - Activation of the agitator key flashing (the buzzer is activated).The default 19 disappears.
- Default 20 : Lack of water in the double jacket.
When the water level in the double jacket is not reached, the default 20 is activated. Verify proper operation of the fill valve, the level sensor and input / output board.

INSTRUCTIONS FOR INSTALLER

2.6 MAIN SPARE PARTS :

CODE	DESIGNATION	KETTLE	BRATT PAN
A504488	Plastron 5,7 inch touch screen	●	●
E020542	Lift ram LA31 130 mm	●	●
E020552	Control cable plug DIN lift ram	●	●
E020560	Control box of lift ram	●	●
E020562	Connecting cable lift ram	●	●
E050325	5,7 inch touch screen LVDS	●	●
E050483	CPU card	●	●
E050484	Power supply card	●	●
E050485	Card input / output	●	●
E050487	Static relay 50A	●	●
E050492	Transformer 48VA - Alimentation 400Vx3+N	●	●
E050498	Double solenoid 230V cooling electronic card	●	●
E052801	Emergency stop button	●	●
E054075	Magnetic detector	●	●
E054078	Mechanical detector tilting tank	●	●
E054079	Mechanical detector contact captor	●	●
E054080	Water level probe 24V	●	
E054081	Water level sensor	●	
E150208	Cartridge heater 4 kW / 400 V	●	
E151765	Firebar resistance 5 kW		●
E254070	Agitator motor	●	
E255550	Variator ATV12	●	
E353045	Electric plug 16A - 250V	●	●
E401012	Safety thermostat 120°C	●	
E401090	Safety thermostat 400°C		●
E403532	Probe Ø 3 J	●	●
E403545	Core probe		●
I506025	Seal PAULSTRA 28x20x7	●	
I506025	Seal Paulstra agitator axle	●	
L554125	Toric seal mixing arm	●	
L600505	Simple water solenoid 230V	●	●
Q051008	Sensor for water meter	●	●
Q051009	Water meter	●	●
Q052462	Bearing ring white PTFE mixing arm	●	
Q052468	Pad scraper tank side	●	
Q052496	Mixer transmission axle	●	
Q052993	Pad scraper bottom tank	●	
Q053070	Stainless steel feet H = 100 mm	●	●
Q104068	Handle		●
Q201093	Plain bearing which centers the mixing arm	●	
Q201560	Stabilus gas spring	●	●
Q460836	Faucet	●	●
Q460836	Faucet 400mm	●	●
Q480530	Brass steam trap	●	
Q480536	Safety valve 0,5 bar	●	
Q501040	Switch trigger handspray	●	●
Q501041	Water handspray furling	●	●

CAPITOP TILTING DIAGRAMS



CAPITOP TILTING DIAGRAMS

