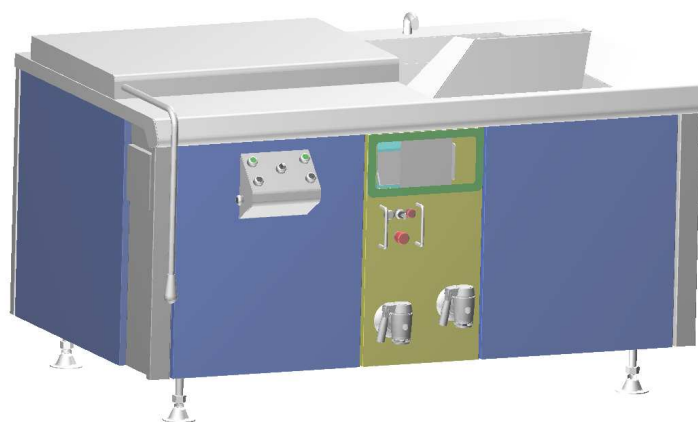




TECHNICAL SPECIFICATION

Cooker&Chiller 250l – Electric heating



Technical data sheet

Manufacturer :

**Ste CAPIC
69, Avenue des sports
BP 613
29551 QUIMPER Cedex 9**

Material :

N° de série : 18.11.05.010

Electric service: Tree phase 400V + floor plug

Power: 36 kW

Ps water: 3 bar

1	Preamble	4
1.1	Generalities	4
1.2	Device's normal use.....	4
2	Receipt.....	5
2.1	Unpacking.....	5
2.2	Handling	5
3	Installation.....	5
3.1	Control of the rating plate	5
3.2	Regulations	6
3.3	Electrical instructions	6
3.3	Water connections.....	7
3.4	Stainless steel cleaning	7
3.5	Tank	7
4	Equipments	8
4.1	Control panel	8
4.2	Electric box	9
4.3	Location of the components.....	10
4.4	Removal of the front panel	11
4.5	Maintenance Panel	12
5	Use.....	13
5.1	General security advises	13
5.2	Emergency Stop.....	13
6	Heating	14
7	Operating Terminal.....	15
7.1	Basic menu.....	15
7.2	Filling up settings	15
7.3	Parameters settings	16
7.4	Saving a recipe.....	17
8	Starting the device.....	18
8.1	Power	18
8.2	Generality	18
8.3	Tank drainage	19
9	Maintenance.....	19
9.1	Electrical troubleshooting	19
9.1.1	Cleaning	19
9.1.2	Product of general use	20

Take some time to read attentively this manual before proceeding to the start of the device.

The user and its possible staff have to conform to the use's advises given by the manufacturer.

!!!WARNING!!! THE DEVICE IS A COOKING MACHINE FOR PROFESSIONAL USE ONLY THEREFORE IT MUST BE OPERATED BY QUALFIED WORKER

1 Preamble

1.1 Generalities

The parts warranty applies according to CAPIC's general sales conditions.

Important: CAPIC material is manufacture with extreme attention. Nevertheless, despite the care given in its manufacturing and also in the choice of its components, we have to advise you to ensure a regular check of this material by a qualified technician. This to prevent against technical failures of the device.

1.2 Device's normal use

Manufactured and designed for the food industry, the standard use of the electric cooker&chiller is for cooking and chilling pastas, rice, vegetables...

The current manual describes the standard conditions of use. If you need more information on the content of this document or on particular use conditions we invite you to contact us.



2 Receipt

2.1 Unpacking

Unpack the machine as soon as delivered and check that no damages occurred during the transport. In case of any damages, you must describe them in details on the delivery note without delay and then confirm them within 48 hours by registered letter with acknowledgement of receipt to the carrier.

2.2 Handling

Transfer from the delivery truck to the defined place of the material should be realized by the customer. It is important to check in particular the opening of doors, the heights under ceiling and also the unloading dock. The cooker&chiller dimensions are to be taken in account for a proper delivery.

The equipment can be moved by a suitable handling machineries of a lifting capacity of 1 ton (customer's care) such as a forklift (Please contact us before any handling of the machine)

The material should be raised while taking under the frame. Use a forklift with proper forks to take the frame from one side to the other.

3 Installation

3.1 Control of the rating plate

The rating plate is affixed on the lower horizontal panel and shows:

- The type of device.
- The serial number.
- The required voltage
- The working installed capacity.

Check as soon as delivered the conformity of the information with your order specifications.

3.2 Regulations

The device must be installed according to regulations and the EU Standards.

According to the type of building and the cooking area design, the gas flow and the electrical trouble shooting, the ventilation and extraction are submitted to very specific safety norms that can vary from one place to another.

It's important to acquaint with them to the safety institution of your locality.

The gas flow, the electrical connection and the water supply of the Cooker&chiller must be done by a qualified technician.

General instructions

- ◆ Avoid placing the equipment near flammable wall/component
- ◆ The setting up area of the device must be plane and free of any obstacles to allow a good use of the baskets.
- ◆ Start the installation by positioning the cooker&chiller on its site. Put it on levels by adjusting the feet.
- ◆ Before starting the Cooker&chiller, please secure the zone by checking that no one is too close to the baskets movement zone.

3.3 Electrical instructions

- ◆ Make sure your electrical installation is adapted to the needed power and voltage for a good use of the device.
- ◆ The device should not be place in areas exposed to explosions risks.
- ◆ Link the ground terminal of the device to the technical ground of your industry.
- ◆ The ground lines must not be blocked.
- ◆ Do not connect any other receiver to the feeding terminals of the device.

The device control panel should be placed in a defined area regardless the general temperature climate (0 to 50°C) and the humidity level under 70 %(without condensation).

- ◆ Before starting the main disconnecting switch, it is mandatory to check the sector voltage.
- ◆ The device must not be link to a disturbed network by machines with high voltage. Allow a single cable from the general power distributor to solve the problem.

Once cleaning the material or during the use of the cooker&chiller, do not spread any water on the control panel located at the front of the material.

- ◆ The rating plate is affixed on the back of the device. It indicates the power needed and the voltage.
- ◆ Make the necessary connections according to the technical guide here attached.

3.3 Water connections

The cooker&chiller has two separated water connections. Cooker tank connection should be of cold water or hot water and for the chiller tank cold water or chilled water. There are placed at the back of the equipment.

Cold water or hot water(temperature level of 60 to 70°). Plan draining pipe of Ø 20/27 minimum for each connection.

3.4 Stainless steel cleaning

The cleaning generally depends on the type of ingredients used&cooked in the equipment. A complete range of specific products are available and are especially used in the food industry business. Please consult specialist for adapted product.

Nota : forbid any use of hard brush, metallic pad, abrasive powders, and products with chlorine or bleach.

Before any use, make sure the cooker&chiller is cleaned thoroughly.

Stainless steel is usually used for its strong resistance to corrosion and also for his esthetical qualities. This strong resistance is due to a specific layer that revolves with the air. Nevertheless, this layer needs to be cleaned frequently of any stains which can cause the degradation of its resistance level.

It is then important to clean the stainless steel so that it keeps a good aspect and its capacity to resist to the environment.

3.5 Tank

In the case of a standard use, the stainless steel tanks do not need any particular cleaning except the daily one.

After use, especially in the case of salt or chloride in the cooking bath, drain completely the tank and rinse with clear water.

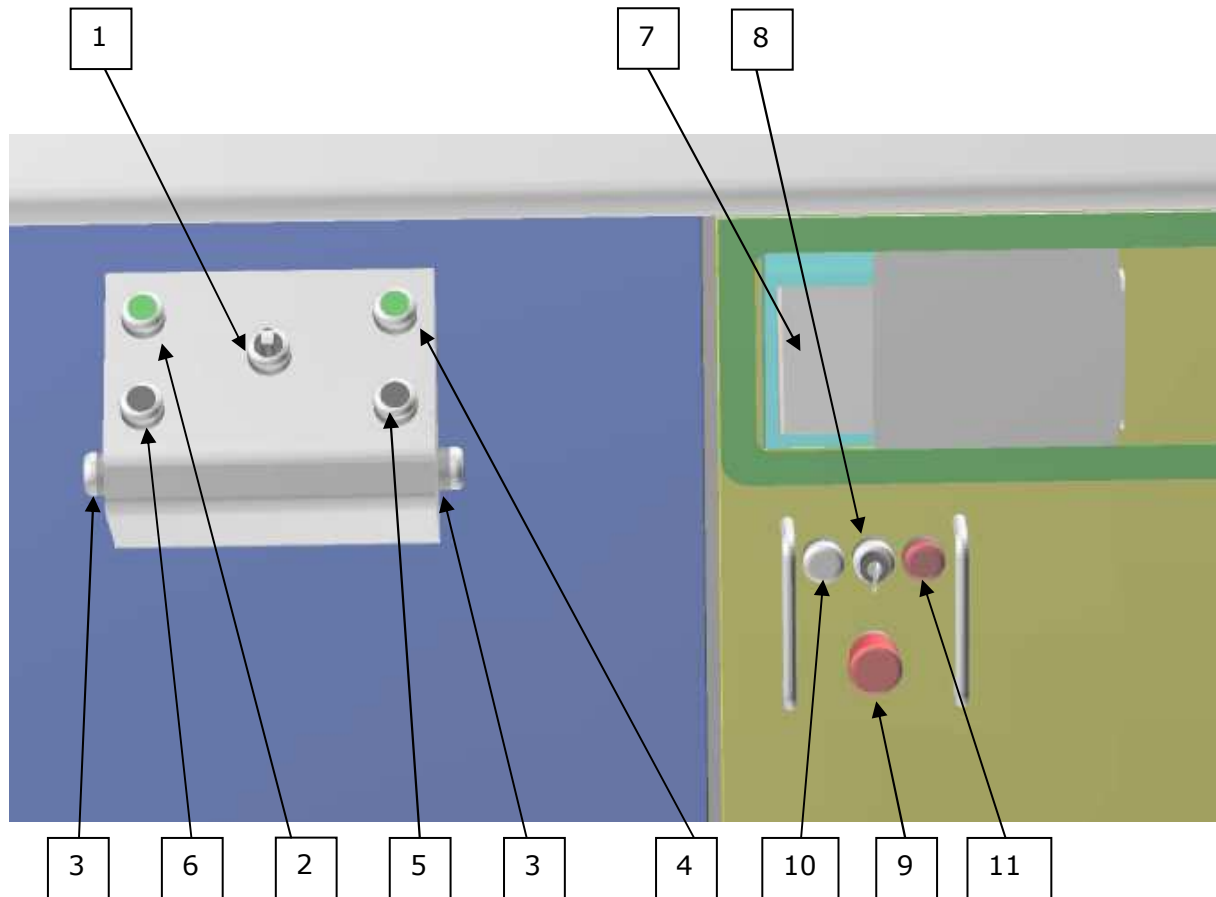
Generally, do not leave any food or liquid in the tank after use.

The components parts of the tank should not be cleaned by water jet or other high pressure system.

Each tank has an independent water inlet. The water inlets are controlled by solenoid control valves which are linked to the water level regulation.

4 Equipments

4.1 Control panel



1 – 2 positions switch for the tilting of the cooker OR the chiller basket. .

2 – A luminous green push button to indicate the state of the cooker's cycle timer.

3 – 2 push buttons for the two-hand control.

4 – A luminous green push button to indicate the state of the chiller's cycle timer.

5 – A push button to lift the selected basket

6 – A push button to lower the selected basket

7 – A control terminal to handle the cooking procedures.

8 – A Key controlled switch for resetting the electrical connections after an electric break down.

9 – A push/pull Emergency button stops the electric supply of the control panel after an energy break down.

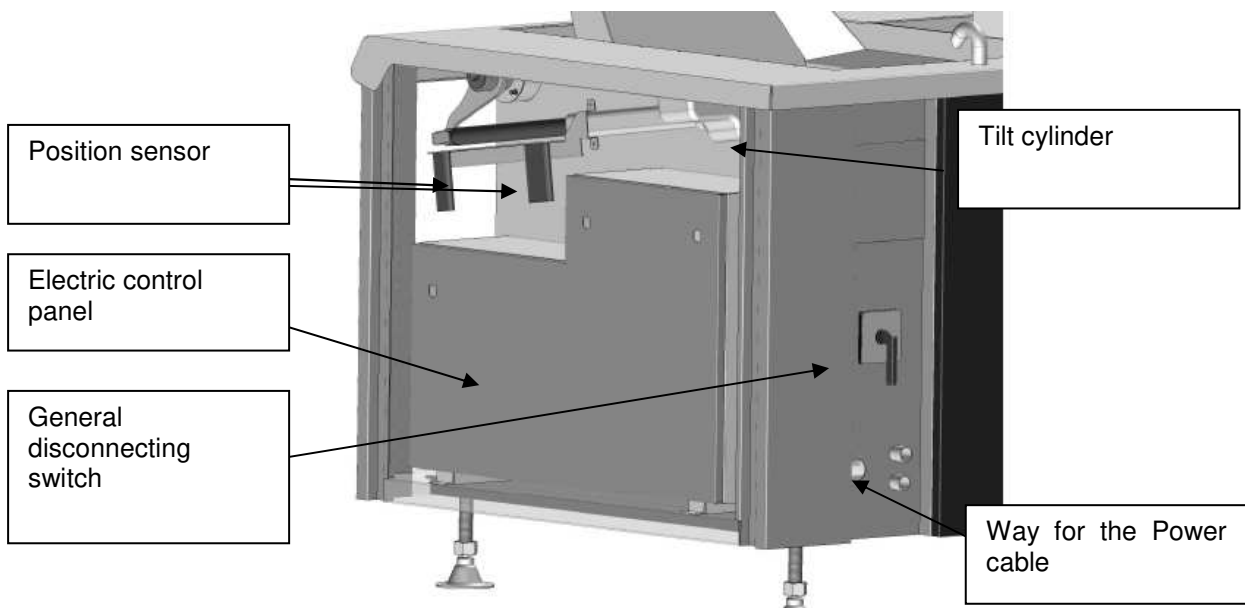
10 – A luminous white button indicates that the system is powered by electricity.

11– A luminous red button indicates an Emergency Stop.

4.2 Electric box

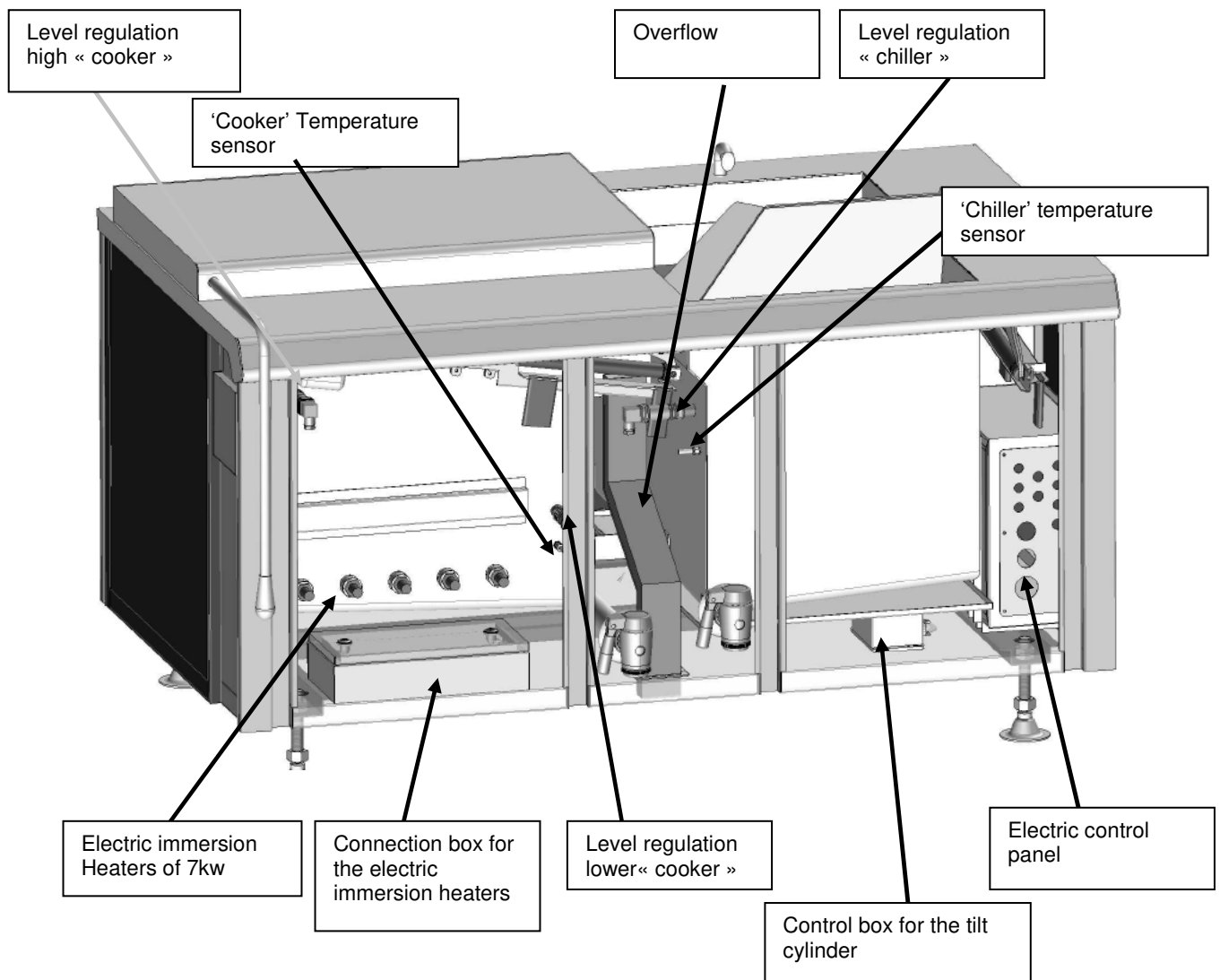
It includes the necessary electric tools to operate the device. It includes the electrical protection components as fuses and circuit breakers.

This box is located behind the right side of the front panel.



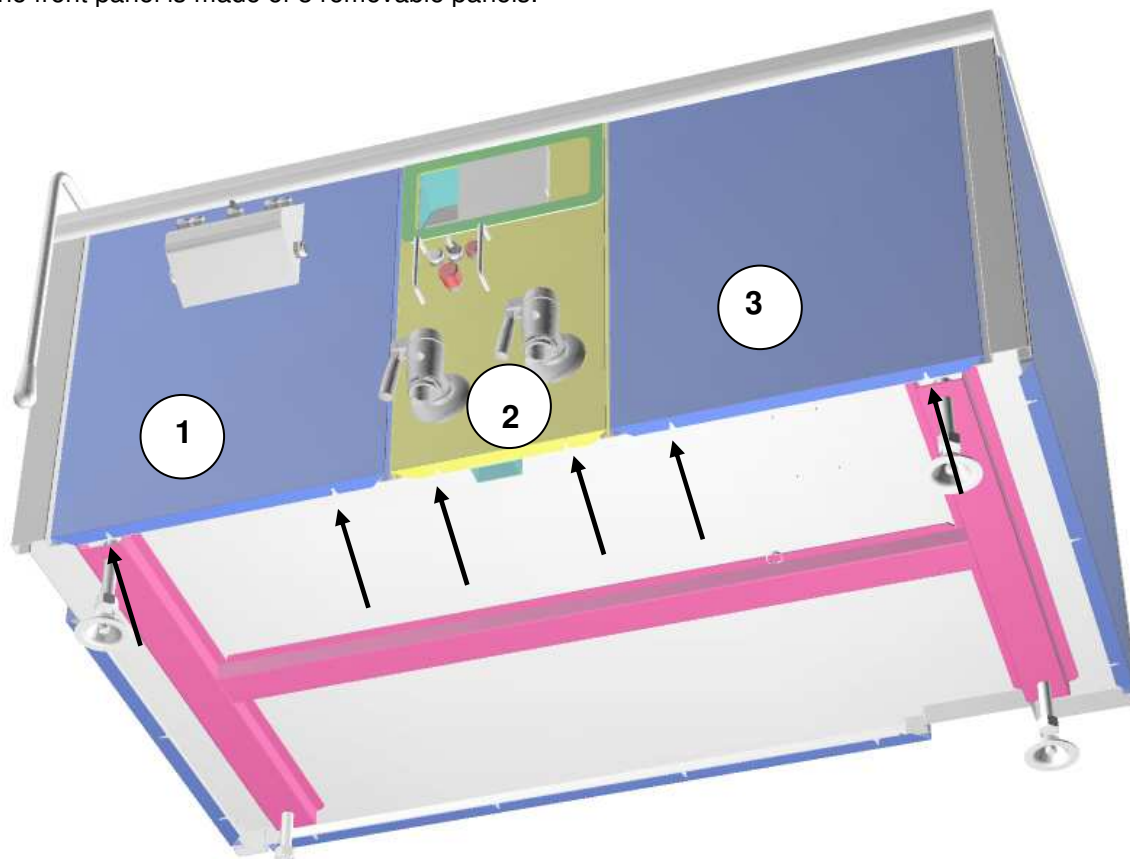
Device should be connected to the electric network by specified input terminals located in the electric control panel.

4.3 Location of the components



4.4 Removal of the front panel

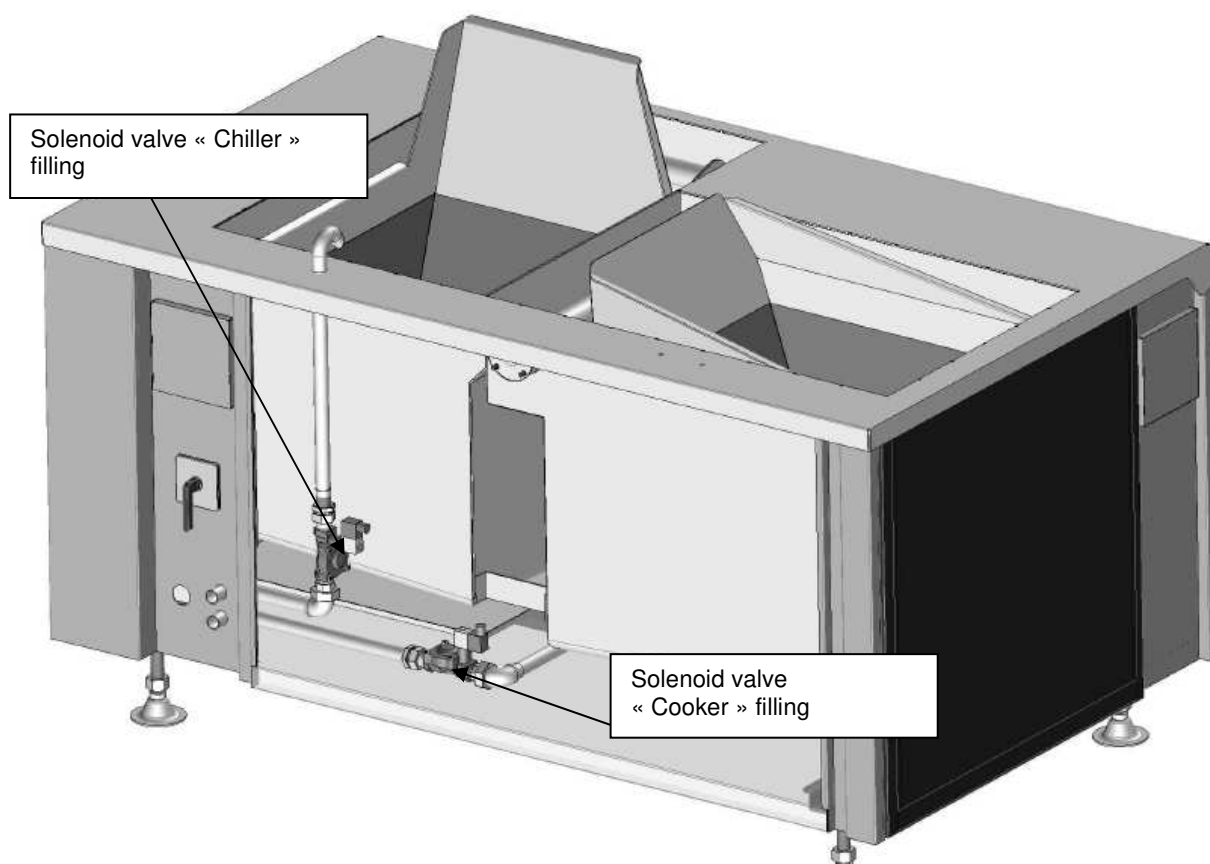
The front panel is made of 3 removable panels.



To remove the front panel (1, 2 & 3), loosen the screws and slide the front panel down.

For the front panel 2, it is necessary to remove the drain valves first

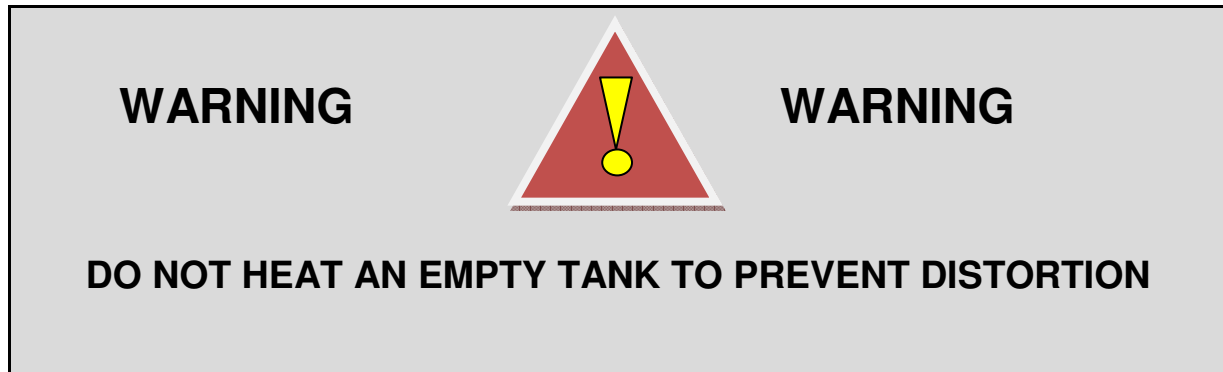
4.5 Maintenance Panel



The device has an access panel for replacing the solenoid valves. It is located at the back of the unit.

5 Use

5.1 General security advises



When the cooker/Chiller reaches its operating speed, the temperature of the upper tank can cause injuries. Avoid leaning on it. Do not stand too close to the device when opening the lid to avoid any risks of steam evacuation.

5.2 Emergency Stop

The push/pull button stops the electric supply of the control panel.

After a power break down or an emergency stop, it is mandatory to reset the control panel by placing the changeover switch on RESET EMERGENCY BUTTON which is located on the control board.

5.3 Basket Movement

Choose the basket you want to tilt with the 2 positions switch.

Press together the 2 push buttons from the two-hand control & press the button 'lift basket' or 'lower basket'.

The basket movement can be stopped in any position.

During the operation of the baskets, make sure to open the lid.

When baskets are in movement, please make sure nobody stands too close from the cooker-chiller.

6 Heating

Operating with Electric energy, the cooker/chiller is connected to the electric network of the plant.

The heating is done by 5 Electric immersion heaters for a total power of 35kW

The heater does start when the minimum level of water of the cooking tank is reached.



Replacement of the electric immersion heaters:

After taking the front panel off, unplugged the electric immersion heaters in the connection box.

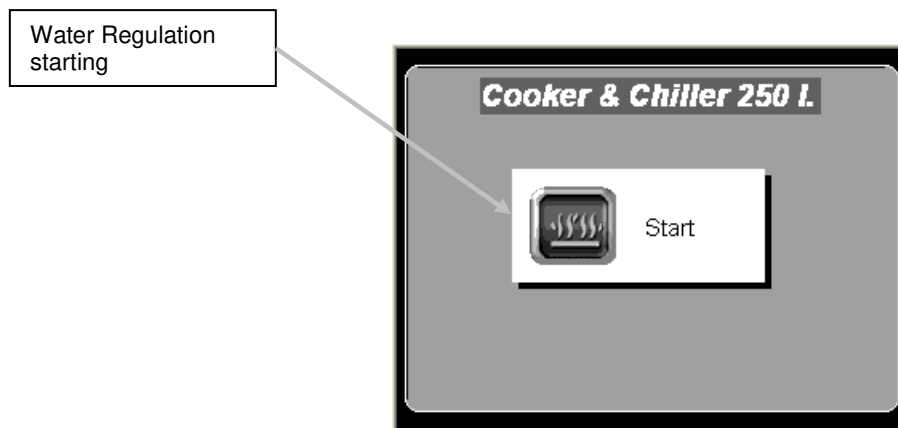
7 Operating Terminal

The terminal allows adjustment of cooking temperatures and cooling, setting times, creating and follow-up of recipes, access to configuration settings and water filling.

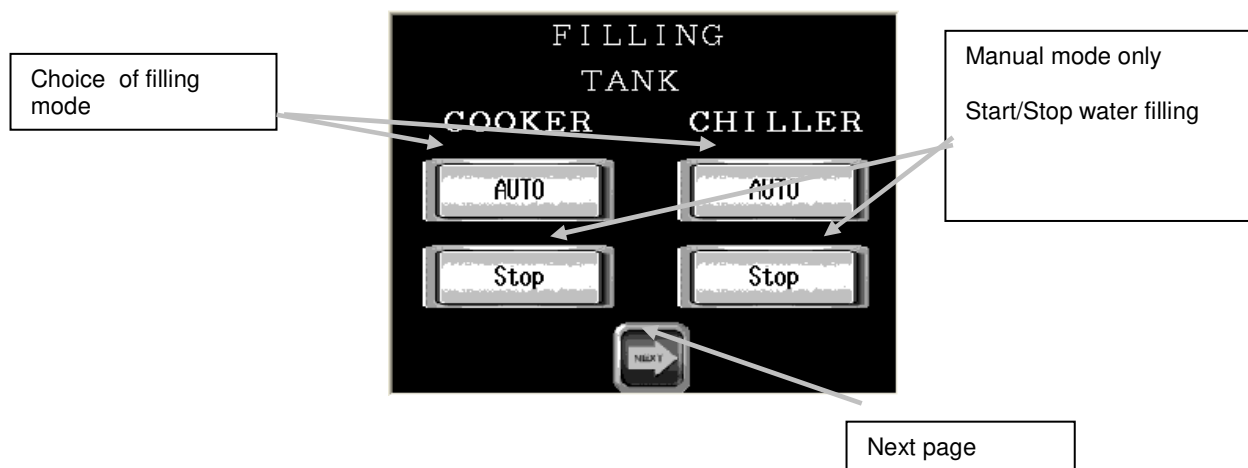
7.1 Basic menu

The 'start' screen appears when switching on the terminal.

.Start the device and access to the cooker&chiller water regulation.



7.2 Filling up settings



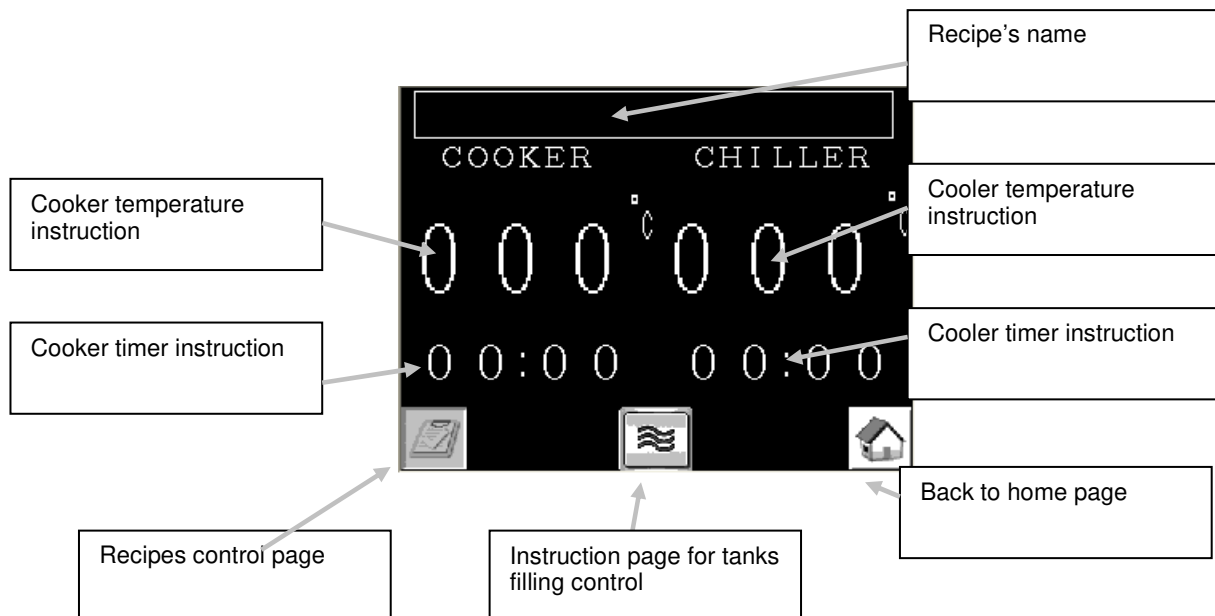
Two options :

- Automatic water filling (maximum water level control)
- Manual water filling

Press « Next page » and access to the setting of the time and the temperatures.

7.3 Parameters settings

This page is for you to set the characteristic of a recipe. The cooker&chiller is now on automatic temperature regulation.



To change the settings, push on the timer or temperature values:



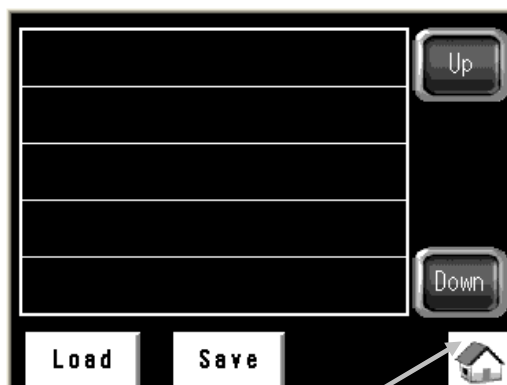
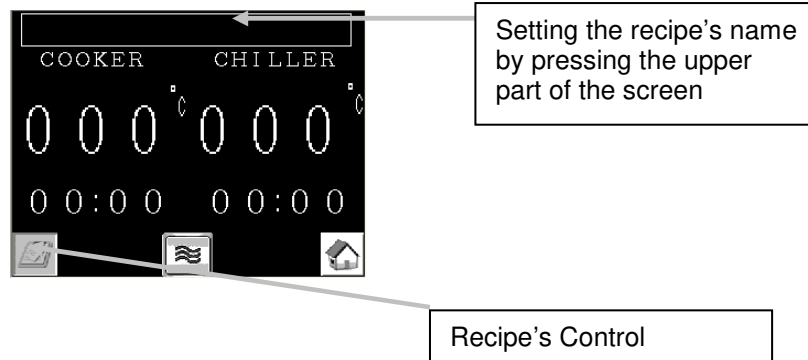
Adjust by pressing the arrow up/down. The Timer is set in minutes on the left side and in second on the right side.

Add water to regulate the temperature of the chilling tank. The overflow is evacuated to the dumping collector.

Do not settle a colder temperature instruction than the added cold water temperature.

7.4 Saving a recipe

After setting the characteristics of a recipe (timer, name) it is possible to save it.



Select a box to save the recipe. Push the button 'save' for 5 seconds. The recipe is saved in the selected box. To save another one, you must set the settings again, named the recipe and save it in a free box.

Saving a new recipe in a box which is already used will crack the existing recipe.

Use the Up/Dow arrows to see a list of the recipes available.

To load a recipe, select a recipe in the list and press the 'Download' button for 5 seconds.

7.6 Starting a Cooking Cycle

Once the Cooker&chiller has reached the temperature instruction, load the ingredients in the cooker basket. Press “Start Timer cooker”. An alarm signal and a luminous button confirm the start of the cycle. By the end of the cooking time, the button flicks and an alarm signal alert the end of the cooking time. (However the water temperature of the tank is still regulated)

The alarm signal and the indicator lights on last until the basket's tilted. Then load the cooler basket with the warm product, place it horizontally and launch the chilling cycle by pushing the ‘Start Timer Chiller’ indicator. Same as the cooker, by the end of the chilling time, the indicator lights on and the alarm signal warns you.

Pour the cold product into a vat by pulling down the cooler basket. Once it is down, the alarm signal stops. .

8 Starting the device

Warning: the safety conditions toward the staff, the cooker & chiller and the work to perform are completed when the device's accessories are ready to work.

8.1 Power

Start the main disconnect switch (located on the back of the device.) position 1, indicator ‘POWER’ lights on.

Reset the electrical circuits by rotating the indicator «**RESET EMERGENCY SHUTDOWN**». The terminal lights on.

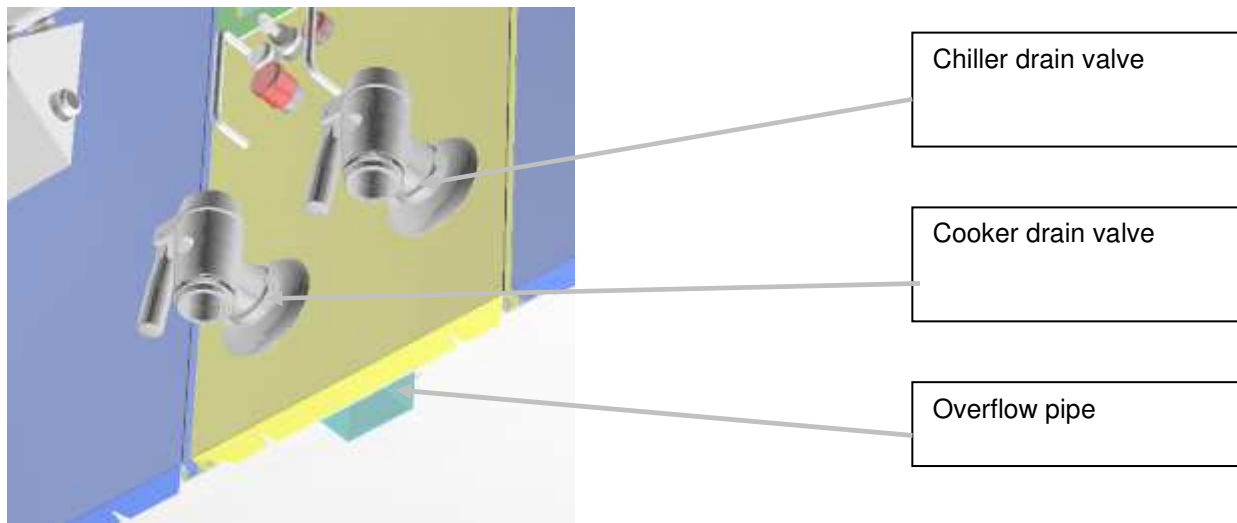
Nota : In case of power failure, misuse of an emergency stop buttons or whenever the main disconnect switch has been switched on (position 0) it is necessary to reset the electrical control by rotating the indicator « **RESET EMERGENCY SHUTDOWN**».

8.2 Generality

For thermal stress problems and risk of water splash avoid putting cold water in an empty hot tank

8.3 Tank drainage

Each tank has a drain valve. A drain collector evacuates the water from the tanks.



9 Maintenance

9.1 Electrical troubleshooting

Every circuits, whether in power or in control are protected by disconneting switch or by circuit-breakers.

Once a year, check the proper wiring make up. Make a procedure for checking the safety features, especially the position sensors.

Solenoid valves : maintenance free. Voltage 240V 50Hz, mounting procedure with upward magnetic system. Eventually, if you want to remove the roll, make sure to watch the seal located on the upper part of the magnetic core.

9.1.1 Cleaning

Stainless steel cleaning,

The stainless steel is generally used for its esthetic qualities and its resistance to the corrosion. Its resistance is related to the existence of a passive layer that spontaneously re-forms at the air contact. Nevertheless this layer needs to be regularly cleared of any marks that could result in the deterioration of its resistance level.

So it's essential to clean the stainless steel to keep its fine appearance and its ability to resist at the actual environment.

Before using the device, make sure to clean it carefully.

9.1.2 Product of general use

Most of the ordinary cleaning products are harmless.

Detergent washing products: Products of domestic use can be used. For any products used, it's necessary to remove it perfectly after cleaning by rinsing with plenty of water.

Powders and abrasive pads: They can scratch and so modify the appearance of the stainless steel. In any case the powders used should be free from iron oxide.

Solvents: The use of solvents can sometimes be necessary for eliminating the marks that could not be removed by washing products. After cleaning with solvents, it's recommended to remove the remnants by cleaning with a detergent product followed by rinsing with clear water.

Acid Products: The use of acid products can only be considered in very specific cases taking into account that the appliance must be done by experienced personnel.

Basic products (alkaline): the potash and soda solutions are not harmful for stainless steel. Just rinse with clear water after use.

Disinfecting products: It's completely forbidden to use hot bleach even diluted.