

# BOILING PAN (ELECTRICAL)

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# BOILING PAN (ELECTRICAL)

## A GENERAL INFORMATION

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**Before installing the appliance, read operation and maintenance instructions carefully. Wrong installation and part changing may damage the product or may cause injury on people. These are not in our company's responsibility to damage the appliance intentionally, negligence, detriments because of disobeying instructions and regulations, wrong connections. Unauthorized intervention to appliance invalidates the warranty.**

1. This instruction manual should be kept in a safe place for future reference.
- 2. Installation should be made in accordance with ordinances and security rules of that country by a qualified service personnel.**
3. This appliance has to be used by trained person.
4. Please turn off the appliance immediately in the event of malfunction or failure. The appliance should be repaired only by authorized service personnel. Please demand original spare part.

# BOILING PAN (ELECTRICAL)

## A1 PRODUCT DESCRIPTION

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\*The Professional Boiling Pan (Electrical) ,that provides high efficiency has been designed to be used in industrial kitchens.

Product Code	Dimensions (mm)	Weight (kg)	Packaging Dimensions (mm)
PLS.KTE.70	800x730x850	98	800x760x850
PLS.KTE.150	800x900x850	111	840x1040x1160

## A2 TECHNICAL INFORMATION

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Product Code	Capacity (lt)	Electric Inlet (V)	Cable (mm <sup>2</sup> )	Power (KW)
PLS.KTE.70	70	400V AC 3N PE	5X4	15
PLS.KTE.150	150	400V AC 3N PE	5X4	20

# BOILING PAN (ELECTRICAL)

## A3 TRANSPORTATION

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\* This appliance can not be moved by hand from area to area. Therefore Use a hauling truck (forklift or pallet jack) to move the appliance. ( The lifting arms of the of forklift or pallet jack must reach up to more than half part of t appliance underneath.

## A4 UNPACKING

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\*Please unpack the package according to the security codes and ordinances of current country and get rid from the pack.Parts which contacts with food are produced by stainless steel.All plastic parts are marked by material's symbol.

\*Please check that all the parts of appliance had come completely and if they are damaged or not during the shipping.

## B INSTALLATION

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\*Please place the product to straight and sturdy ground,please take necessary steps against possibility of overturn.

\*Technician who will serve for installation and service for the appliance must be professional on this subject and must have installation and service licenses by the company.

\*Connection to Electric Power Supply must be done by authorized person.

\*Please be sure that the voltage connected to appliance must be equal with the voltage which is on appliance's label.



This appliance must be connected to an earthed outlet in accordance with safety rules and standards.

\*Appliance's earthing must be connected to earthing line on panel which is nearest to electric installation.











\*Connection to the main fuse and leak current fuse must be done in accordance with the current regulations.

\*If the location where boiling pans (electrical) placed is covered with nonflammable heat insulation material,the distance between them must be 5 cm.Otherwise it should be at least 20 cm.The appliance shouldn't be operated under chimney hood.

# BOILING PAN (ELECTRICAL)

## C SAFETY INSTRUCTIONS

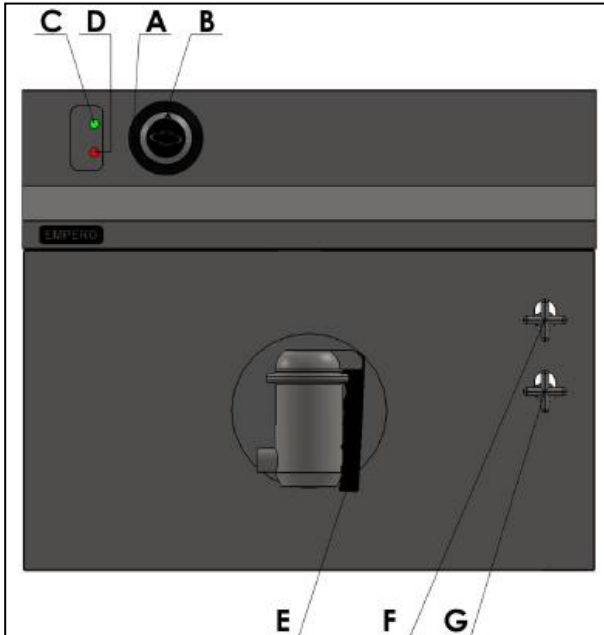
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-  \*Do not use the appliance in insufficient lighted place.
-  \*Do not touch the moving attachments while the appliance operates.
-  \*Do not install the appliance in the presence of flammable or explosive materials.
-  \*Do not operate the appliance when the machine is empty.
-  \*Do not load so less or more than appliance's capacity.
-  \*Do not attempt to use the appliance without suitable protective equipments.
-  \*Because of any reason if there is a fire or flame flare where the appliance is used, turn off all gas valves and electric contactor switch quickly and use fire extinguisher. Never use water to extinguish the fire.
-  \*All the damages because of not having earthing connection will not be on warranty.
-  \*Do not forget to evacuate the pressure air that is in paries.
-  The appliance is not suitable for frying.

# BOILING PAN (ELECTRICAL)

## D OPERATION

### \*Control Panel;



- A : ON position
- B : OFF position
- C : Indicator lamp
- D : Signal lamp
- E : Evacuation valve
- F : Water outlet valve
- G : Water inlet valve

### \*Operating;

- In order to operate the appliance, plug in.
- Turn on the tap in order to fill the pan that is under cooking tank with water.
- Adjust the heat setting.
- Be sure that materials that will be cooked had been prepared.
- Add water to pan through the tap at the top.
- Close the appliance's lid.
- Check the manometer after cooking and remove the pressure from the pan.
- Take the cooked foods from evacuation tap.
- When the operation is completed, switch off the thermostat and unplug the appliance.

# BOILING PAN (ELECTRICAL)

## **E      CLEANING & MAINTENANCE**

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### ➤ **CLEANING AND MAINTENANCE AFTER EVERY USE**

- Always turn off the appliance and disconnect from the power supply before cleaning.
- Clean the outer surface of the appliance, cooking pan and lid with moist cloth.
- Do not use abrasive cleaning chemicals as these can leave harmful residues
- Do not clean the appliance by spraying water directly, otherwise electric motor may get damaged.

### ➤ **PERIODIC CLEANING AND MAINTENANCE**

- Maintenance should be done by qualified person.
- Get the periodic maintenance of the appliance once in every 15 days.
- Maintenance of the appliance's contactor should be done by compressed air according to frequency of use.
- Check the pressure valve and manometer according to frequency of use.

## BOILING PAN (ELECTRICAL)

### F TROUBLESHOOTING

<b>THE APPLIANCE DOESN'T OPERATE</b>	<ol style="list-style-type: none"><li>1. Check if the appliance is plugged in.</li><li>2. Check the electrical connections and voltage.</li><li>3. Check if the fuse is on or off.</li></ol>
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<b>THE APPLIANCE DOESN'T COOK WELL</b>	<ol style="list-style-type: none"><li>1. Check the temperature adjustment that is working in needed and correct degree or not</li><li>2. Do not overload the pan.</li></ol>
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<b>THE APPLIANCE STOPPED</b>	<ol style="list-style-type: none"><li>1. The appliance can stop due to low voltage. In this situation check the voltage.</li></ol>
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<ul style="list-style-type: none"><li>• If cooking at boiling pans (electrical) is not done at suitable quality</li><li>• If any function of security doesn't work<ul style="list-style-type: none"><li>➤ Do not use the appliance.</li></ul></li></ul>
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**\*If these problems are still going on, contact with our authorized services.**





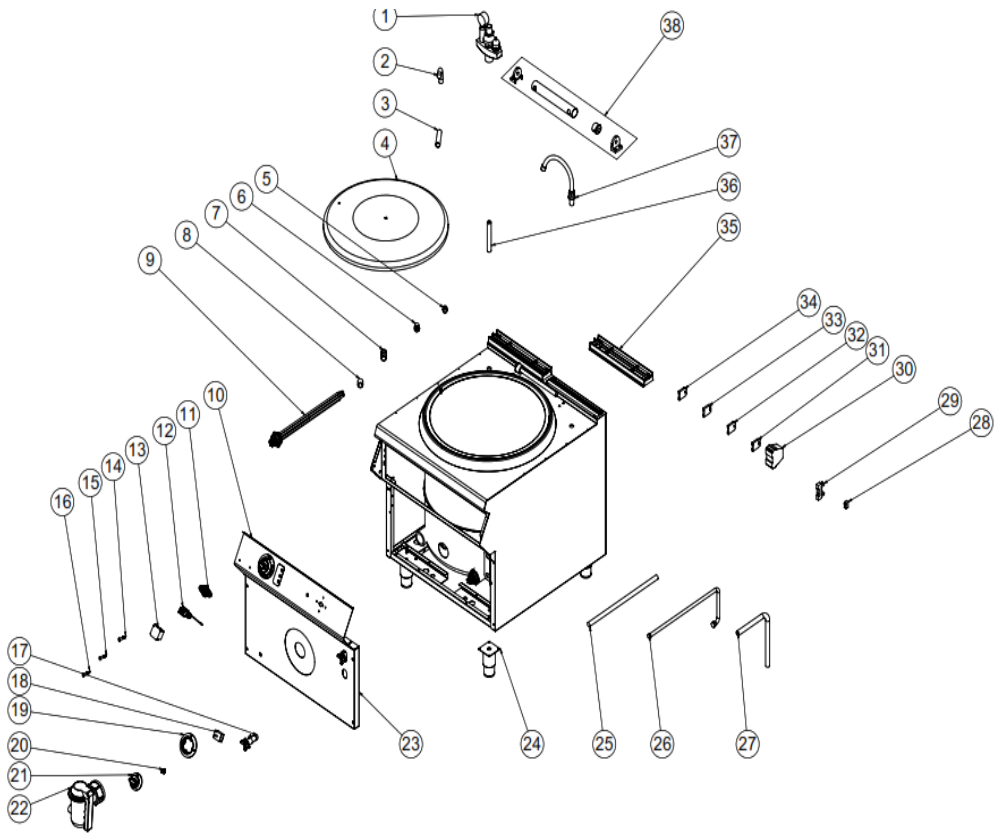
# BOILING PAN (ELECTRICAL)

## G SPARE PART LIST-EXPLODING DRAWING

PRODUCT CODE: PLS.KTE.70		
NO	PRODUCT NAME	P.CODE
1	PIPE 1100MM	YBR-KNX.KTG-KS-0008
2	MECHANISM KIT	M.MUH-013
3	SINK BAYARYASI	JP.M.MEK-TES-MSL-004
4	POT	M.MTS-KNX-KTG-015
5	PRESSURE GAUGE GROUP	M.MUH-011
6	HANDLE	M.PLS-LST-001
7	HANDLE 300 MM	YBR-KNX.KTG-KS-0004
8	PIPE 170MM	YBR-KNX.KTG-KS-0006
9	1/2 BRASS T PIPE	M.MEK-TES-SRI-001-001
10	40 CM X 7 CM CHIMNEY	JP.M.AKS-DKM-KZN-013
11	CHASSIS	-
12	1/2-1/2 100 CM GAS FLEX	M.GAZ-TES-SPR-005
13	1/2-1/2 50 CM GAS FLEX PIPE	M.GAZ-TES-SPR-002
14	WATER LEVEL CONNECTION 80MM	YTL-KNX.KTG-KS-0002
15	MASON 1/2	M.MEK-TES-INX-002
16	PG-16 CABLE FITTING	JP.M.ELK-RKR-PLS-001
17	PG-11 CABLE FITTING	M.ELK-RKR-PLS-003
18	PG-21 CABLE FITTING	JP.M.ELK-RKR-PLS-008
19	15 CM LEG	M.AKS-AYK-INX-001
20	RESISTANCE SHEET METAL	YSC-KNX.PG7-LZ-0523
21	380/220 V 3*2500W RESISTANCE	M.ELK-RZS-BRU-003-001
22	RESISTANCE COVER	M.PLS-OZL-005
23	FRONT COVER SHEET	YSC-KNX.PG7-LZ-0524
24	ORING	M.PLS-SLK-004
25	LC1D12M7 CONDUCTOR	JP.M.ELK-KNT-KNT-031
26	NO:2 25 MM TERMINAL	M.ELK-KLM-RKL-4*4-SRY
27	SWITCH	M.MUH-BAS-001
28	8A 230 V AC RELAY	JP.M.ELK-KNT-ROL-001
29	8A 230 V AC RELAY SOCKET	JP.M.ELK-KNT-ROL-002
30	RELAY	JP.M.ELK-KNT-ROL-025
31	BRACKET	JP.M.GAZ-TES-GLV-002
32	CONNECTION 1/2	JP.M.MEK-TES-SRI-014
33	REDUCTION BRASS 3/4-1/2	M.GAZ-PLT-PLC-006
34	REDUCTION 3/8 - 1/2	M.GAZ-TES-SRI-013
35	REDUCTION 1/2-1/4	M.GAZ-TES-SRI-027
36	FRONT PANEL LEATHER	YSC-KNX.PG7-LZ-0521
37	TICKET	M.AKS-ETK-LKS-028
38	WARNING LAMP	M.ELK-LMB-SNY-001
39	SIGNAL LAMP	M.ELK-LMB-SNY-002
40	WARNING LAMP	JP.M.ELK-LMB-SNY-003
41	SWITCH 0-1	M.ELK-SLT-EGO-001
42	BUTTON SOCKET 6 MM	M.AKS-DGM-SKT-002
43	BUTTON BUFFER	M.AKS-DGM-EMP-018
44	BUTTON	M.AKS-DGM-EMP-024
45	TICKET	M.AKS-OZL-MTL-006
46	M4 FRAME SPRING	M.YAY-PG-004
47	TAP	M.MUH-012
48	FAUCET	M.MEK-TES-MSL-003

# BOILING PAN (ELECTRICAL)

## G SPARE PART LIST-EXPLODING DRAWING



PLS.KTE.150

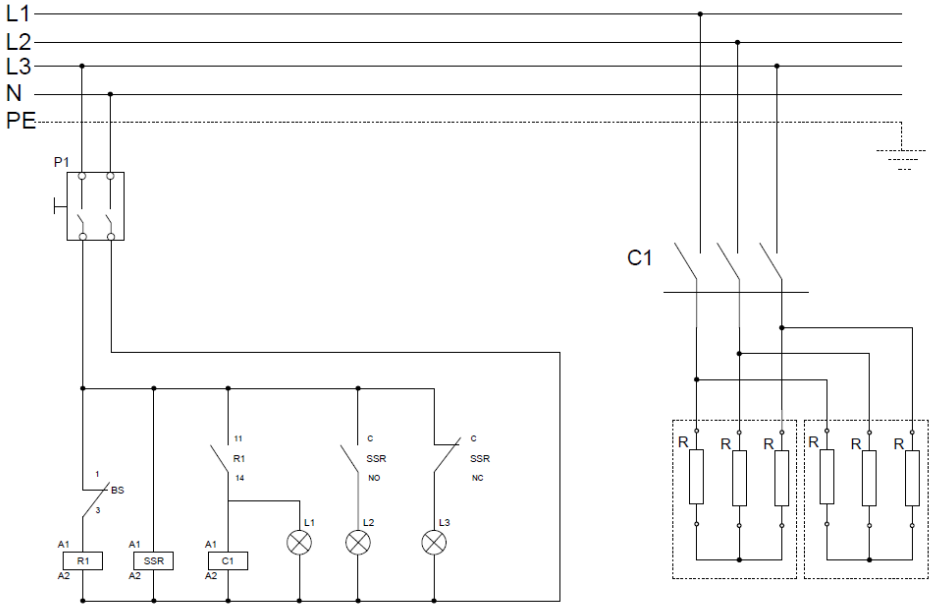
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## G SPARE PART LIST-EXPLODING DRAWING

<b>PRODUCT CODE: PLS.KTE.150</b>		
<b>NO</b>	<b>PRODUCT NAME</b>	<b>P.CODE</b>
1	PRESSURE GAUGE GROUP	M.MUH-011
2	HANDLE 300 MM	YBR-KNX.KTG-KS-0004
3	HANDLE	M.PLS-LST-001
4	POT	M.MTS-KNX-KTG-017
5	CONNECTION 1/2	JP.M.MEK-TES-SRI-014
6	BRACKET	JP.M.GAZ-TES-GLV-002
7	1/2 BRASS T PIPE	M.MEK-TES-SRI-001-001
8	MASON 1/2	M.MEK-TES-INX-002
9	380/220 V 3*3330W RESISTANCE	JP.M.ELK-RZS-BRU-001
10	FRONT PANEL LEATHER	YSC-KNX.PG9-LZ-0775
11	TICKET	M.AKS-OZL-MTL-006
12	30-110 °C THERMOSTAT	JP.M.ELK-MEK-TRM1-014
13	126 °C LIMITOR	JP.M.ELK-MEK-LMT-003
14	WARNING LAMP	M.ELK-LMB-SNY-001
15	SIGNAL LAMP	M.ELK-LMB-SNY-002
16	WARNING LAMP	JP.M.ELK-LMB-SNY-003
17	FAUCET	M.MEK-TES-MSL-003
18	SWITCH 0-1	M.ELK-SLT-EGO-001
19	BUTTON BUFFER	M.AKS-DGM-EMP-018
20	BUTTON SOCKET 6 MM	M.AKS-DGM-SKT-002
21	BUTTON	M.AKS-DGM-EMP-024
22	VALVE	M.MUH-010
23	FRONT COVER SHEET	YSC-KNX.PG9-LZ-0544
24	15 CM LEG	M.AKS-AYK-INX-001
25	1/2-1/2 50 CM GAS FLEX PIPE	M.GAZ-TES-SPR-002
26	1.5 METER HOSE	M.MEK-TES-HRT-006
27	1/2-1/2 100 CM GAS FLEX	M.GAZ-TES-SPR-005
28	RELAY	JP.M.ELK-KNT-ROL-025
29	8A 230 V AC RELAY	JP.M.ELK-KNT-ROL-001
30	CONTACTOR	JP.M.ELK-KNT-KNT-010
31	AVK 6*6 MM TERMINAL	M.ELK-KLM-RKL-4*4-GR
32	TERMINAL	JP.M.ELK-KLM-024
33	AVK 6 TERMINAL	JP.M.ELK-KLM-008
34	AVK 6/10 GROUNDING TERMINAL	JP.M.ELK-KLM-009
35	40 CM X 7 CM CHIMNEY	JP.M.AKS-DKM-KZN-013
36	PIPE 170MM	YBR-KNX.KTG-KS-0006
37	SINK BAYARYASI	JP.M.MEK-TES-MSL-004
38	MECHANISM KIT	M.MUH-013

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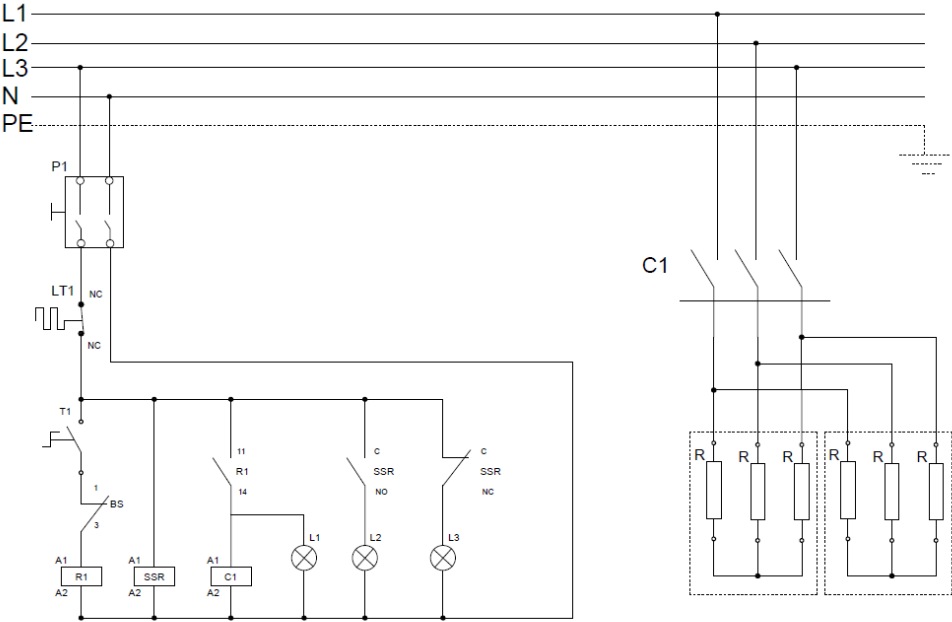
## H ELECTRIC CIRCUIT SCHEMA



PLS.KTE.70

# BOILING PAN (ELECTRICAL)

## H ELECTRIC CIRCUIT SCHEMA



PLS.KTE.150