Original installation instructions

IMPORTANT: *Please read this manual carefully before using the appliance.*

VarioCooking Center®

112T - 112L

Contents

Blank
Vide
Leerseite
Pagina blanca

Compliance certificate

FRIMA-T SAS
4 rue de la Charente
F-68271 Wittenheim
France
www.frima.fr

Product: **Commercial Multifunctional Cooking appliance**
Types: **VarioCooking Center MULTIFICIENCY©**
VCC111, VCC112T, VCC112, VCC112L, VCC211, VCC311, VCC112+, VCC211+, VCC311+

BG	Фирма FRIMA потвърждава, че тези продукти съответстват на следващите директиви на ЕС:
CZ	Firma FRIMA prohlašuje, že výrobky jsou v souladu s následujicimi směrnicemi EU:
D	Konformitätserklärung. FRIMA erklärt, dass diese Produkte mit den folgenden EU-Richtlinien übereinstimmen:
DK	FRIMA erklaerer at disse produkter er i overensstemmelse med følgende EU-direktiver:
E	FRIMA declara que estos productos son conformes con las siguientes Directivas Europeas:
EE	FRIMA kinnitab, et antud tooted vastavad järgmistele EU normidele:
F	FRIMA déclare que ces produits sont en conformité avec les directives de l'Union Européenne suivantes:
FIN	FRIMA vakuuttaa, että nämä tuotteet täyttävät seuraavien EU direktiivien vaatimukset:
GB	FRIMA declares that these products are in conformity with the following EU directives:
GR	FRIMA δηλώνει ότι τα προϊόντα αυτά συμμορφώνονται προς τις οδηγίες της Ε.Ε.
H	Mi, a FRIMA kijelentjük, hogy ezen termékek megfelelnek az Europal Unio kövelkező irányelveinek:
HR	FRIMA izjavljuje da su ovi proizvodi sukladni slijedečim smjernicama EU:
I	FRIMA dichiara che questi prodotti sono conformi alle seguenti Direttive della Comunità Europea:
LT	FRIMA patvirtina, kad šie produktai atitinka žemiau išvardintas ES normas:
LV	Firma FRIMA pazino, ka izstrādājumi atbilst sekojošām ES normām:
NL	FRIMA verklaart, dat deze producten in overeenstemming zijn met de volgende richtlijnen:
P	A FRIMA declara que estes produtos estão em conformidade com as seguintes directivas EU:
PL	Firma FRIMA oświadcza, że dane wyroby są zgodne z niniejszymi wytycznymi UE:
RO	Societatea FRIMA declară că aceste produse sunt in conformitate cu următoarele directive ale Uniunii Europene:
RU	Фирма FRIMA заявляет, что данные изделия отвечают следующим нормам ЕС:
S	FRIMA försäkrar att dessa produkter är i överensstämmelse med följande EU-direktiv:
SER	FRIMA izjavljuje da su ovi proizvodi u saglasnosti sa sledećim smernicama EU:
SI	FRIMA izlavlja, da so ti izdelki v skladu z naslednjimi smernicami EU:
SK	Firma FRIMA prehlasuje, že výrobky sú v súlade s nasledovnými smernicami EU:
TR	FRIMA bu ürünlerin Avrupa Birliği' nin aşşağidaki Direktiflerine uygunluğunu onaylar:

Machinery Directive MD 2006/42/EU

- IEC 60335-1:2010 (Fifth Edition) incl. Corr. 1:2010 and Corr. 2:2011 + A1:2013 incl. 1:2014;
- EN 60335-1:2012;
- IEC 60335-2-36:2002 (Fifth Edition) + A1:2004 + A2:2008 in conjunction with IEC 60335-1:2010 (Fifth Edition) incl. Corr. 1:2010 and Corr. 2:2011 + A1:2013 incl. Corr. 1:2014
- EN 60335-2-36:2002 (incl. Corr:2007) + A1:2004 + A2:2008 + A11:2012 used in conjonction with EN 60335-1:2012;
- IEC 60335-2-37:2002 + A1:2008 + A2:2011;
- EN 60335-2-37: 2002 (Fifth Edition) + A1:2004 + A2:2008
- IEC 60335-2-39 (Fifth Edition): 2002 + A1:2004 + A2:2008;
- EN 60335-2-39:2003 (incl. Corr. 2007) + A1:2004 + A2:2008;
- IEC 60335-2-47: 2002 (Fourth Edition) + A1:2008;
- EN 60335-2-47:2003 + A1:2008 + A11:2012;
- PAH Requirements ZEK 01.4-08)

Certified by Intertek Deutschland GmbH Testing and Certification Institute EU Identification No. 0905

Electro Magnetic Compatibility EMC 2014/30/EU

- EN 62233:2008;
- EN 55014-1:2006 + A1:2009 + A2: 2011; EN 55014-2:1997 + A1:2001 + A2: 2008;
- EN 55016-2-3:2006;
- EN 61000-3-11:2000; EN 61000-3-12:2011
- EN 61000-4-2:1995 + A1:1998 + A2:2001; EN 61000-4-3:2006 + A1:2008 + A2:2010; EN 61000-4-4:2004 + A1:2010;
- EN 61000-4-5:2006;EN 61000-4-6:2007; EN 61000-4-11:2004

Certified by Intertek Deutschland GmbH EMC-Lab which is accredited of the German accreditation Akkreditierungsstelle (DAkkS)
Registration Number: D-PL-12085-01-01

EN 1717: 2011-08 Protection against pollution of potable water in water installations and general requirements of devices to prevent pollution by backflow – certified by SVGW

RoHS (Restriction of certain Hazardous Substances) 2011/65/EU

In case of any not with us attuned modifications, this EU conformity declaration loses its validity.

Wittenheim, 14. January 2016 ppa. Markus Lingenheil Manager R & D

Explanation of symbols

Warning

Incorrect installation, set-up, troubleshooting or maintenance and changes made to the appliance may lead to damage, injury or even death.

Please read this manual carefully before using the appliance.

This manual is intended for the installer. For operating instructions for the appliance, consult the user manual delivered with the appliance.

Danger!

Indicates a dangerous situation likely to lead to serious injuries or death.

Warning!

Indicates a potentially dangerous situation likely to lead to serious injuries or death.

Caution!

Indicates a potentially dangerous situation likely to lead to minor injuries.

Corrosive substances

Fire hazard!

Burn hazard!

Tipping hazard

Non-observance may lead to physical damage.

Crushing hazard!

Certain components of the appliance are heavy. Improper handling or falling may cause injuries.

Danger!
High voltage

Danger of death Non-observance may lead to very serious injuries or death.

Recommendations

This symbol gives important recommendations which must be applied.

Information

This symbol gives essential information

(1). Numbering such as this
(2). indicates a list of actions to be carried out step by step

» This symbol refers you to more detailed information

- The symbol corresponds to a list

General safety instructions

Information

Standards mentioned apply only in France. In all other countries, national standards and regulations apply. Any damages resulting from non-observance of these instructions are not under warranty.

Danger!

The installation and connection of our appliances must only be carried out by specially trained and authorised qualified professionals and in compliance with regulations.

Burn hazard!

This equipment is intended for use in commercial catering in professional kitchens. It may produce high temperatures. Hot surfaces may cause burns. It is the owner's responsibility to carry out a risk and danger analysis in order to inform users.

Caution!

Wear protective gloves and safety shoes during installation.

Fire precautions

Fire hazard!

Do not store or use gas or flammable liquids near this appliance.

Use and installation

Always strictly observe the instructions in this manual, especially safety instructions.
If instructions are not observed and damages occur, the manufacturer and its legal representative may not be held liable. The same applies to the warranty, which will no longer be valid.

This appliance is only intended to be used for cooking food products. Do not use it for other purposes!

Do not put solvents, cleaning products which may give off flammable gases or acidic products in the tank, or mix them with the water. Consult the instruction manual if you have any questions regarding cleaning and maintenance of the appliance.

After-Sales Service

For the after-sales service, you should firstly contact your installer. These details should be filled in in the user manual at the time of installation.

Warranty

The obligation of the manufacturer is limited to any separate part deemed to be faulty and for which a quality fault can be claimed. The warranty only covers equipment costs. All separate parts exchanged within the framework of the warranty are the property of the manufacturer.

The following are not covered by the warranty:

- Normal wear, faults caused by negligence, improper use, misuse or non-observance of the precise instructions in the installation manual and user manual.
- Glass parts, bulbs, joints and other components subject to wear.
- Procedures carried out by a technician who is not trained in the equipment or appliances equipped with parts which are not the original parts.
- Damage linked to the use of cleaning products other than those approved by the manufacturer.

Disposal of obsolete appliances

1

If you wish to dispose of this appliance do not put it in the normal waste!

The logo (Fig. 1) shown on the data plate indicates that the waste handling procedure for this appliance falls within the framework of directive 2002-96-CE of 27 January 2003 regarding waste electrical and electronic equipment.
This logo means that electrical and electronic products should not be mixed with general domestic waste. A separate collection system should be put in place for this waste.

Please do not hesitate to contact us for help with proper disposal of the appliance.

Data plate

Data plate: Description

Product name

Description of model (112T / 112L)

Supply voltage

Mains power

Water pressure

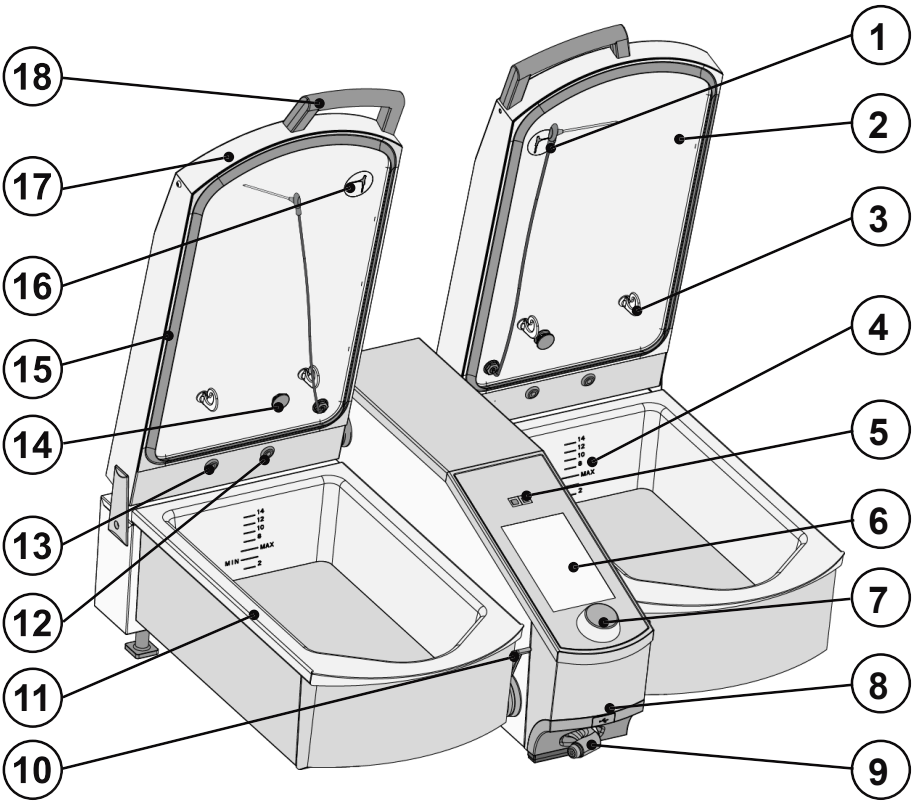
VarioCooking Center© serial number
For all telephone enquiries you must provide this number

Name of the person who manufactured the appliance
Each VarioCooking Center© is made by one person only

Certification and accreditation

Country of manufacture

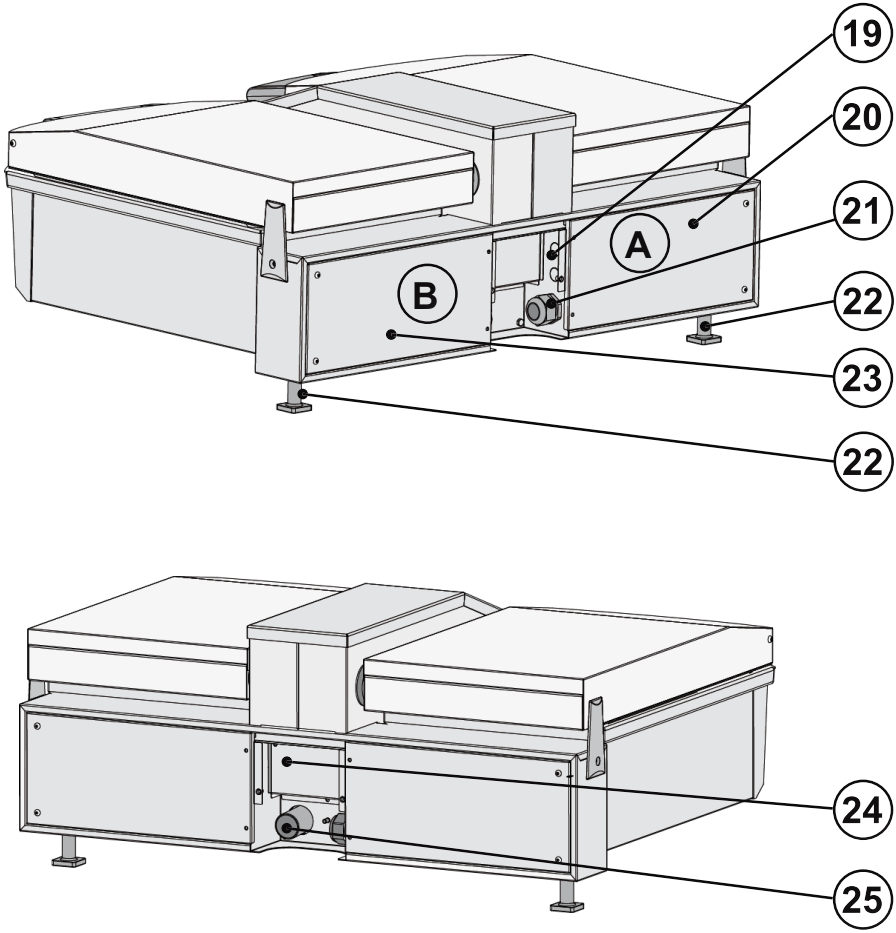
Description of the appliance



Description

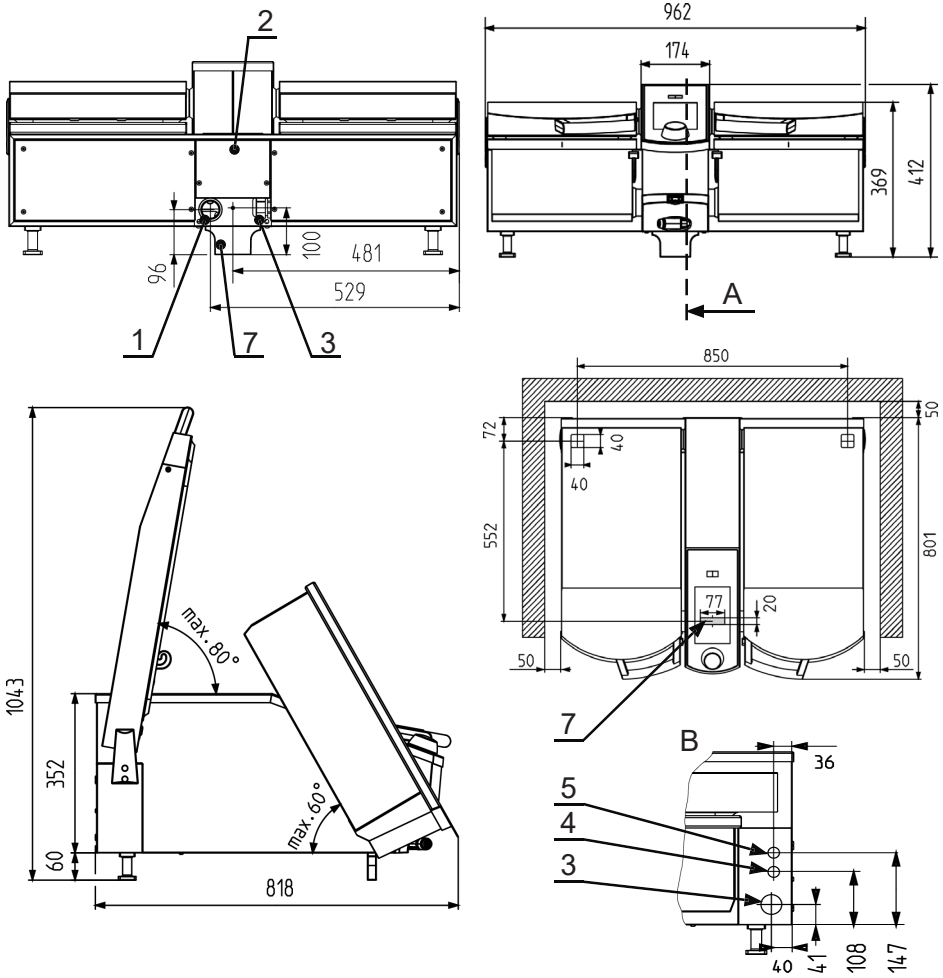
1. Core temperature probe with 6 measurement points
2. Cover
3. Hook for basket handle
4. Min/Max markings for oil filling and tank measurement scale
5. Start/Stop button
6. 8.5" TFT Screen
7. Selection wheel
8. USB port
9. Hand spray
10. Tank emptying lever
11. Cooking tank
12. Bypass
13. Water filling duct
14. Bypass
15. Cover seal
16. Core temperature probe holder
17. Cover
18. Cover handle

Description of the appliance



19. Connection for options: Energy optimisation system or Ethernet cable
20. Technical compartment **A**: Connection of the appliance
21. Electricity supply
22. Adjustable leg(s) (20 - 60 mm)
23. Technical compartment **B**:
24. Cover to access water connection and equi-potential connection
25. Waste water drainage

Size of the appliance model 112T

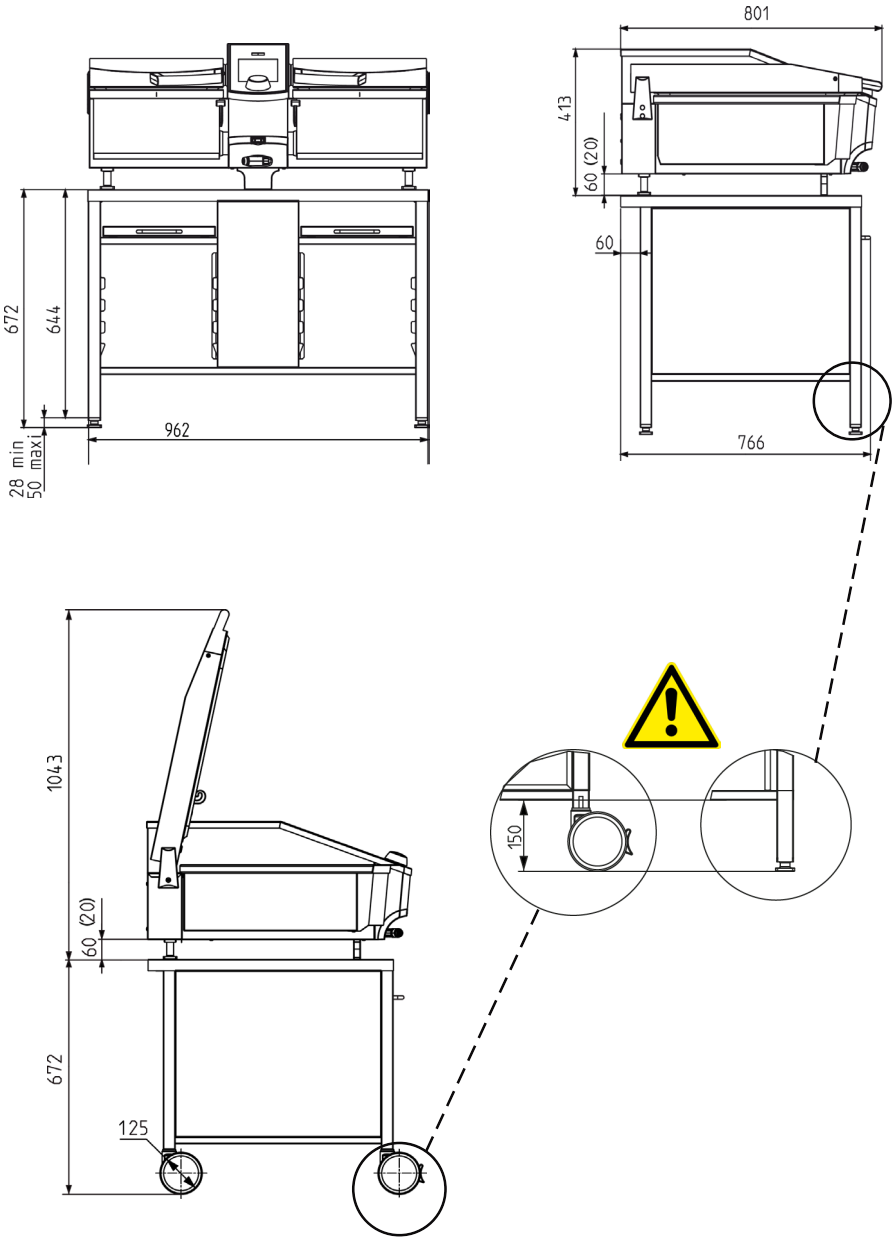


(1) Waste water drainage DN40
(2) Cold water supply G3/4
(3) Electricity supply
(4) Energy optimisation - (Option)
(5) Ethernet - (Option)
(6) Equipotential connection M6 x 10
(7) Interchangeable foot (20/60 mm)

Minimum gap

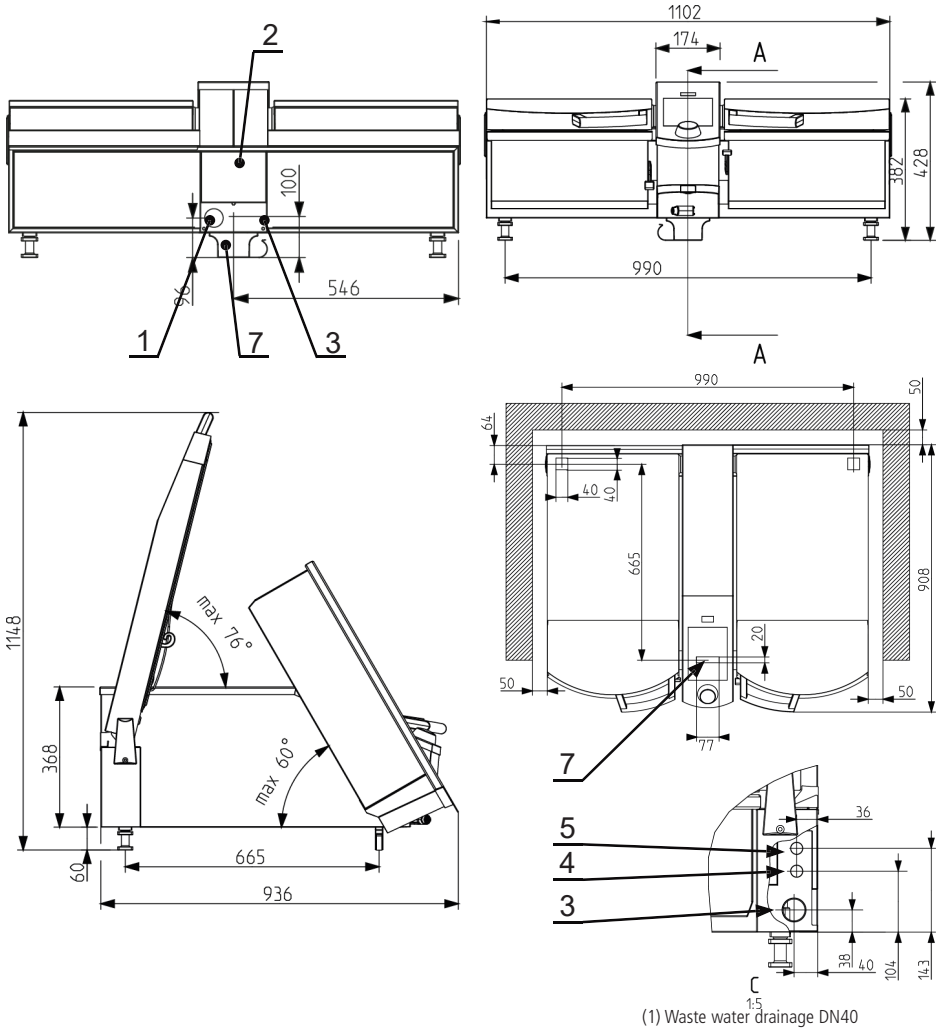
NB: This drawing is not to scale

Size of the appliance model 112T with underframe table



NB: This drawing is not to scale

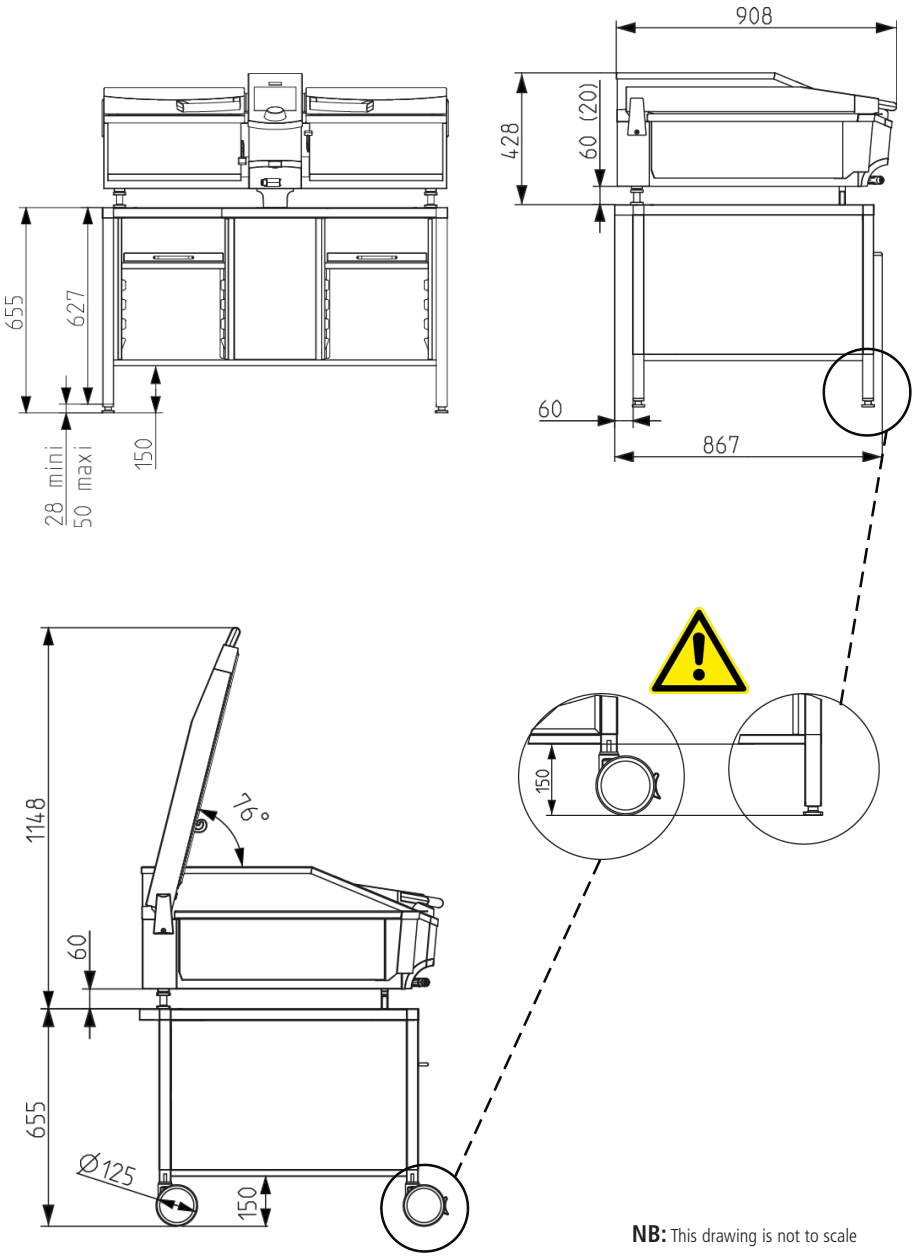
Size of the appliance model 112L



(1) Waste water drainage DN40
(2) Cold water supply G3/4
(3) Electricity supply
(4) Energy optimisation - (Option)
(5) Ethernet - (Option)
(6) Equipotential connection M6 x 10
(7) Interchangeable foot (20/60 mm)

Minimum gap
NB: This drawing is not to scale

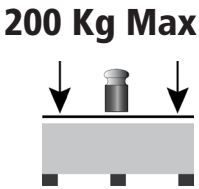
Size of the appliance model 112L
with underframe table



NB: This drawing is not to scale

Handling
Transport and removal from pallet

1



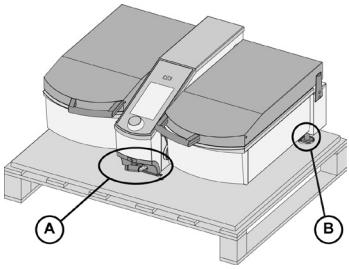
Stacking of packaged appliances *Fig. 1*

The appliance may be stacked in its original packaging. Do not under any circumstances stack more than 3 appliances, or 200 kilograms on the bottom package.

Weight distribution

As shown in fig. 1, it is essential to distribute weight. The point load must remain minimal.

2



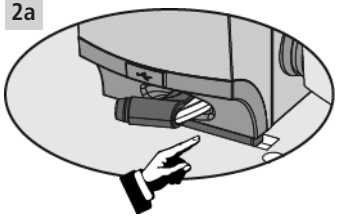
Transport on pallets *Fig. 2*

For transport on pallets, the appliance must always rest on its body and not on its legs. Our pallets are specially equipped for this.

Article numbers for empty packaging:

Model	Article	Ref.
112T	Palet	90.00.353
	Carton	90.00.352
	Carton cover	90.00.380
112L	Palet	90.00.474
	Carton	90.00.475
	Carton cover	90.00.476

2a



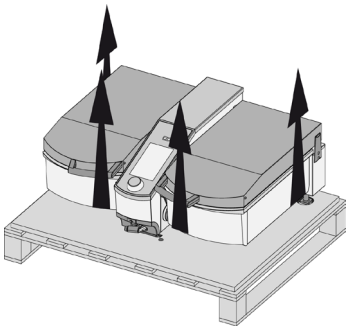
2b

Crushing hazard!

» Be careful not to crush fingers whilst handling the appliance

» Be careful not to let the appliance tip whilst handling it.
» Always make sure the cover is lowered before picking it up or moving it.

3

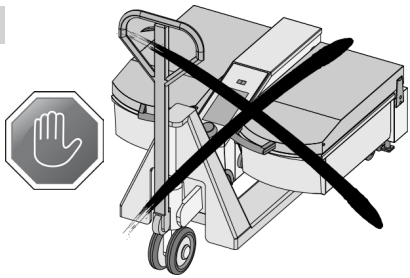


Removal from pallet *Fig. 3*

For more details see chapter "Handling the appliance without packaging" on the next page.

Handling
Equipment alone

1



Handling using a forklift truck

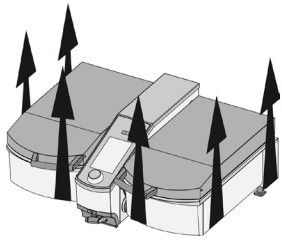
Warning ***Fig. 1***

To avoid damaging the appliance, it is not recommended to handle it without its packaging using a forklift truck, pallet truck or equivalent.

Manual handling ***Fig. 2***

Handle the appliance as shown in image Fig 2.

2



To avoid damaging the appliance, make sure the cover is lowered before picking it up or moving it.

Difficult situations ***Fig.3***
Vertical handling.

3

It is possible to temporarily handle the appliance vertically **in order to pass through doorways or other confined spaces**. To do this, the tank and cover should be strapped together (Fig. 3)

The appliance should never be transported in this position for long distances, for example in a car.

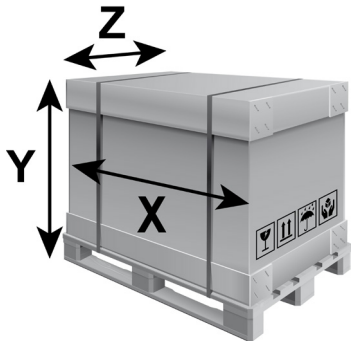
Transport and wintering ***Fig. 4***

3

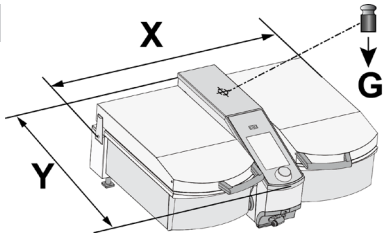
Water present in the hydraulic system may damage solenoid valves (Freezing). For wintering and transport in cold weather (Temp < 0 °C) it is **essential** to bleed the appliance's hydraulic system of all water present.

Space requirements of the appliance

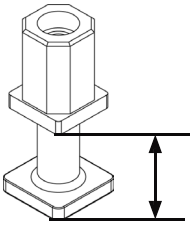
1



2



3



Sizes/gross weight ***Fig. 1***

VCCM 112T			
X	Y	Z	P (kg)
1100 mm 43 1/4"	600 mm 23 2/3"	900 mm 35 3/8"	126

VCCM 112L			
X	Y	Z	P (kg)
1240 mm 48 4/5"	600 mm 23 2/3"	1030 mm 40 1/2"	168

Size/net weight ***Fig. 2***

VCCM 112T			
X	Y	H*	P (kg)
962 mm 37 7/8"	800 mm 31 1/2"	352 mm 13 3/4"	99 kg

VCCM 112L			
X	Y	H*	P (kg)
1102 mm 43 3/8"	905 mm 35 5/8"	368 mm 14 9/16"	133

*H = Height **without legs.**

Centre of gravity ***Fig. 2***

Position of the centre of gravity of appliances.

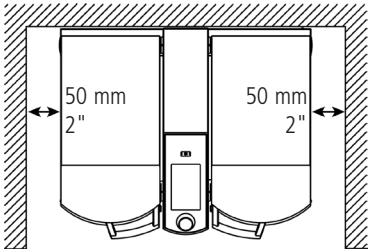
Leg height ***Fig. 3***

The legs can be adjusted between 20 - 60 mm. You should firstly choose the front central leg which best suits your equipment (20 or 60 mm). See chapter "height adjustment" for further details.

Installation

Minimum space recommended

1



Minimum space recommended ***Fig. 1***

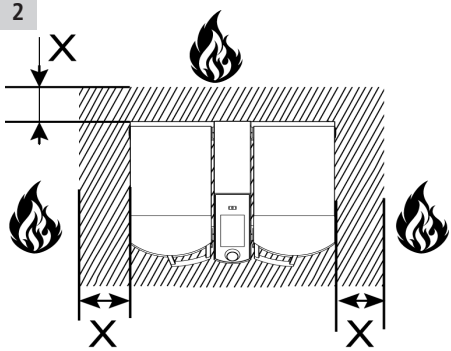
Right/Left only 50 mm
If there is limited space available for installation, this distance may be reduced to zero.

Safety distances ***Fig. 2***

Fire hazard! Use as a fryer.

» Install the appliance at the correct distance away from naked flames in accordance with the standards in force in your country.

2



Naked flames: ***Fig. 2***

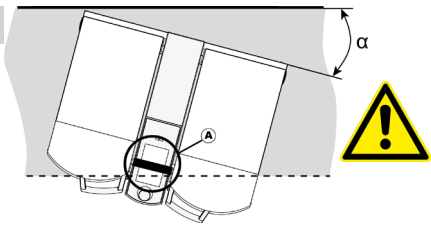
Right/Left/Back X = 500 mm

Crushing hazard!

» Be careful not to crush fingers whilst handling the appliance

» Be careful not to let the appliance tip whilst handling it.

3



Accessing the rear compartment ***Fig. 3***

For easier access turn the appliance as shown in Fig. 3. However, be careful that the front leg does not fall off the work surface on which the appliance is placed.

4

Tipping hazard ***Fig. 4***

When you turn the appliance on the work surface, be careful that it does not tip.

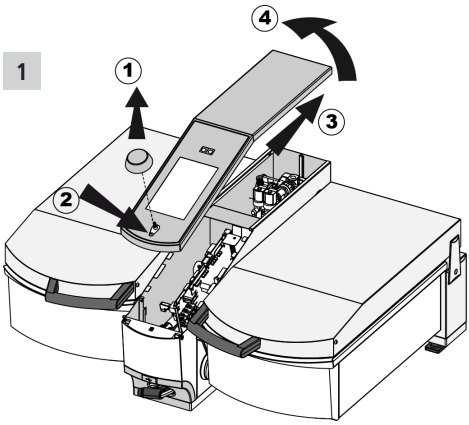
Generally, we recommend that you secure your appliance to eliminate the risk of tipping or sliding

Blank
Vide
Leerseite
Pagina blanca

Installation

Opening

1



Opening the control panel ***Fig. 1***

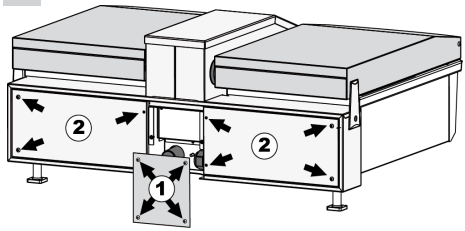
(1). Lift up and remove the rotary control button

(2). Remove the screws*

(3). Push the control panel back

(4). Tip the control panel onto the left or right cover, as you wish.

2



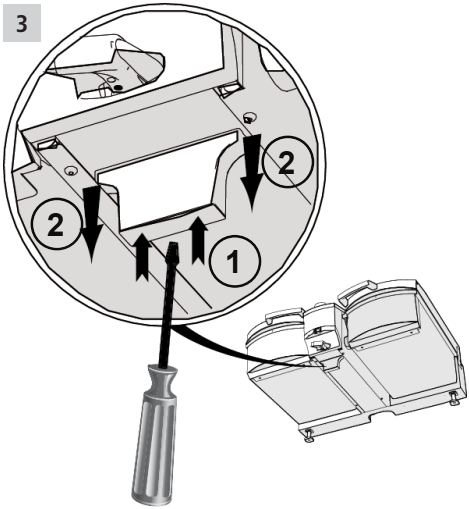
Opening the rear panels ***Fig. 2***

(1). Remove the screws from the central panel*

(2). Remove the screws from the technical compartments*

* 3 mm hexagonal key

3



Removing the front leg ***Fig. 3***

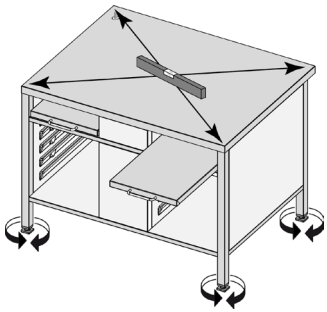
(1). Using a screwdriver, press on the clips.

(2). Pull the leg

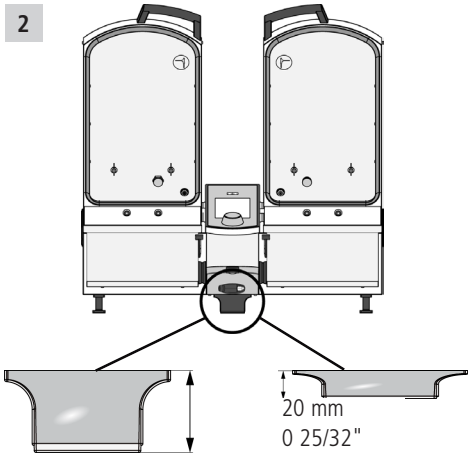
The new leg can simply be clipped into place. It can be inserted either way round.

Height adjustment

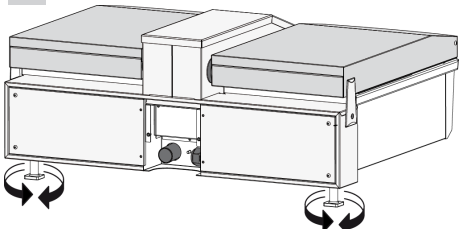
1



2



3



Mounting on an underframe table ***Fig. 1***
Other supports

Before leveling the unit itself make sure that the support (table, shelf, underframe table) is properly levelled.

Choice of front leg ***Fig. 2***

Our appliances are delivered in a standard version, assembled with a 20 mm leg. We also deliver a 60 mm leg so that you can choose the most suitable leg at the time of installation.

Use of the 20 mm leg requires protective foam to be placed under the appliance. See chapter "Installation Options".

Our appliances are built all on the same level. This means that the tank is connected to the body. Adjusting the height of the tank therefore also adjusts the height of the body. This adjustment can only be carried out by adjusting the back legs of the appliance. This should be done as follows:

Crushing hazard!

» Be careful not to crush fingers whilst handling the appliance

» Be careful not to let the appliance tip whilst handling it.

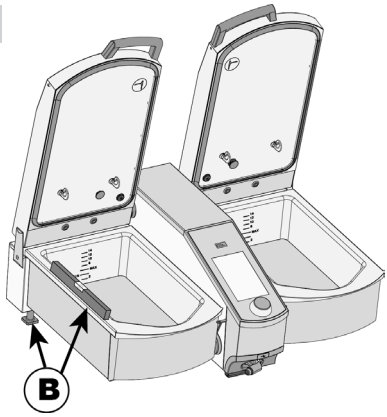
Step 1 ***Fig. 3***

Appliances are delivered with the legs fully screwed into place. Before adjusting the height we recommend you unscrew each leg by:

» 2 turns if you are using the 20 mm front leg
» 5 turns if you are using the 60 mm front leg

Height adjustment

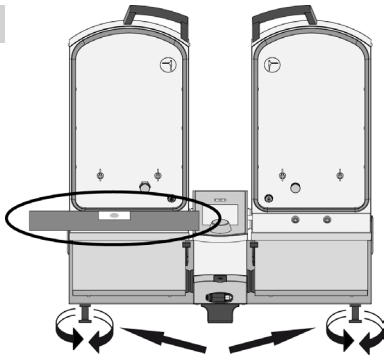
4



Step 2 ***Fig. 4***

Place the spirit level on one of the tanks (A), on the longest side. Now carry out the transverse adjustment (forwards/backwards) of the appliance. In order to do this, adjust the back leg on the side where you have placed the spirit level.

5



Step 3 ***Fig. 5***

Place the spirit level on the other tank (B). Carry out the transverse adjustment again.

6

Step 4 ***Fig. 6***

This step should only consist of checking or minor corrections. Place the spirit level on one of the tanks. Now carry out the longitudinal adjustment (left to right) of the appliance. In order to do this, adjust the two back legs.

» Check the other tank.
» Check both tanks on the longest edge.

Electrical connection
General points and safety

Regulations

- Connect the appliances in accordance with the installation instructions and the instructions on the data plate (See description in chapter "data plate").
- Appliances must be connected to an electricity supply network which meets the standards in force in your country.
- Follow the recommendations of the local electricity supply company.
- We recommend using a 30mA residual current device.
- Provide an accessible all-pole circuit breaker with a 3 mm minimum contact gap.
- Applicable standards: EN 60335, IEC 60335

Safety

Electrocution hazard!

» Only trained persons should carry out the electrical connection.

» At the time of installation, ensure that the available electricity supply corresponds to that intended for the appliance. Consult the data plate.

» Make sure all power is switched off using an external switch. **The switch on the appliance is not sufficient, certain parts will still be live**.

Mains connection cable:

- Electrical data: see page 26
- Connection of appliances, for values and connection points see the following pages 25 - 26 and the technical sheets on page 12 - 15.
- Appliances may be connected permanently or using a suitable power outlet.
- Before plugging in or unplugging the connection cable, make sure that the appliance is switched off.
- As a minimum, connect a HO7RN-F type cable. Make sure the cable glands are properly tightened.
- It is strongly recommended not to use a rigid cable for connection with our appliance.
- The cross-section of cables also depends on local regulations. See chapter "Connection values" paragraph "Cable cross-sections".

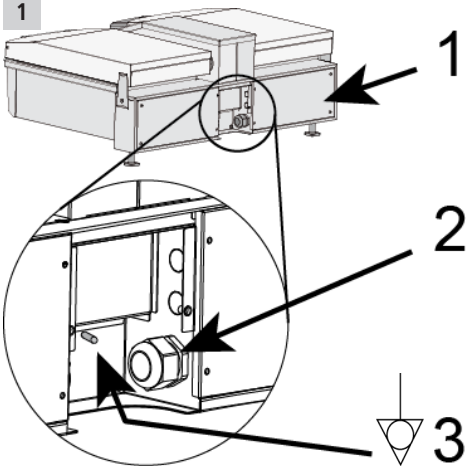
Electrical diagram

- The electrical diagram is in a pocket located in the technical compartment of the appliance, behind the removable partition. See section: installation, opening appliances.

 **After use, make sure you return it to this location.**

Electrical connection

1



Observe the colour coding of the conductors. Incorrect connection may lead to electrical shock or damage the equipment.

General instructions: see previous page.

The connection terminals are located behind the rear face, in the electrical compartment. See detail in Fig. 1 & 2

Detail	***Fig. 1***
(1)	Rear face, electrical compartment
(2)	Electrical connection cable gland
(3)	Equipotential connection

Demonstration mode (without heating, without water)

(Also see chapter Installation Options > Demonstration Mode)

Our appliances can be connected in demonstration mode (single-phase supply). Depending on the demonstration mode chosen, the heating, tank filling and movements are de-activated.

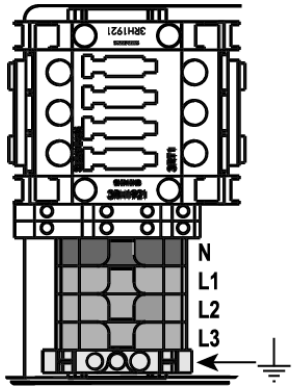
Procedure

(1). Connect the appliance.
(2). Start the appliance and immediately activate the demonstration mode of your choice.

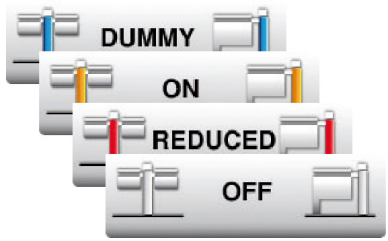
For single-phase connection use the electrical diagram accompanying the appliance. You must connect the L2 terminals for phase and N for neutral. (Yellow green for earth) Fig. 2

For the choice of demonstration mode, consult chapter Installation Options.

2



3



Electrical connection:
Connection values

	Power (kW)	Curent con~ sumption (A)	Standardised protection (A)	Min. recommended cross-section (mm^2)
VCCM 112T				
3 AC 200V	17	49	50	10
3 AC 220V	15	39	40	6
3 NAC 400V	17	23	25	2.5
3 NAC 400V Dynamic	13	19	20	2.5
3 NAC 415V	18	25	25	2.5
3 NAC 415V Dynamic	14	19	20	2.5
VCCM 112L				
3 AC 200V	28	79	80	16
3 AC 220V	25	66	80	16
3 NAC 400V	28	40	40	6
3 NAC 400V Dynamic	21	30	32	4
3 NAC 415V	30	42	50	10
3 NAC 415V Dynamic	23	31	32	4

Regarding the cable cross-section:

The current consumption, protection and cross section of supply cables depends on:

- Local regulations
- The quality and length of the cable
- The network quality.

They should therefore be adapted to local conditions.

The values indicated are for a cable length of 2m maximum. It is therefore your responsibility to adapt these values according to the cable length which you will use.

Regarding the supply voltage

The permitted tolerance for the supply voltage (input voltage, see data plate) is between -10 % and +10 %.

50/60Hz: Our appliances are compatible with both frequencies without the need for technical modifications.

It is strongly recommended not to use a rigid cable for connection with our appliance.

Maximum size of supply cables

Maximum diameter
(Feeding through the cable glands)

VCCM 112T	Ø Max. 25 mm (1")
VCCM 112L	Ø Max. 32 mm (1 17/64")

Maximum cross-section
(Connection to the supply terminal)

VCCM 112T	Max. 10 mm^2 (0 1/64 in^2)
VCCM 112L	Max. 16 mm^2 (0 5/8 in^2)

Demonstration mode power

Demo mode* "Reduced"	230 W
Demo mode* "On" (full)	115 W

* Demo mode, see chapter "Installation Options" paragraph "demonstration mode".

Water supply

1

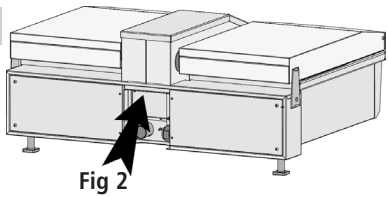
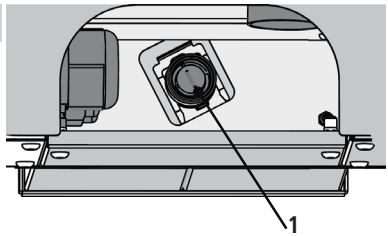
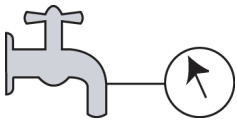


Fig 2

2





1,5 > 6 Bar
(22 > 87 psi)

30°C (Max. 60°C)
86°F (Max. 140°F)

General points

Our appliances meet standards NF EN 1717: 2001-05 and IEC 61770 approved by SVGW and DVGW organisations.

Specific cases are not dealt with here. It is the installer's responsibility to abide by the local standards in force.

The appliance must be connected to a potable water supply pipe in accordance with standard EN 61770 or IEC 61770 or of equivalent quality.

The potable water-supply pipe must be compliant with the specific hygiene requirements of the country regarding potable water pipes.

Only a new pipe must be used for connection to the potable water supply.

Recommendations:

» We recommend that one shut-off valve should be installed per appliance.

» The pipe must be bled before connecting the appliance.

Connection ***Fig. 2***

(1) Cold water connection (3/4")

Pressure & Flow

The water pressure should be between 150 kPa and 600 kPa (1.5 - 6 bar)

Nominal flow: 0.5 - 1.5m^3/h

Temperature

We recommend connecting the appliance to cold water (30 °C - 86 °F max).
If, however, the client wishes to connect it to hot water, the maximum water temperature should not exceed 60 °C - 140 °F.

Hardness

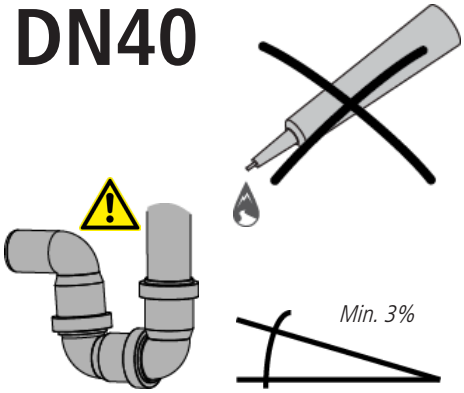
It is not necessary to provide a softened water mains. If this is the case, however, ensure that the water hardness is at least **7 °fH. (See conversion table p.34 for local values)**

Safety

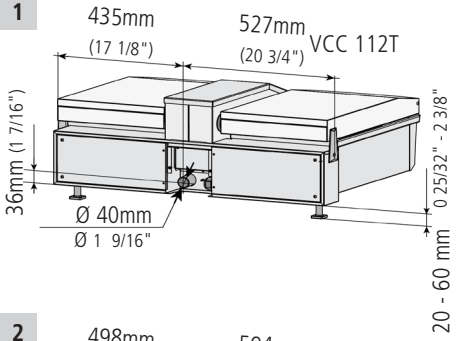
Our appliance is equipped with a thermal safety mechanism. In the case of overheating (Pan temp. > 120 °C - 248 °F) the VarioDose™ automatic filling system cannot be used. The safety mechanism is deactivated as soon as the temperature decreases.

Waste water drainage

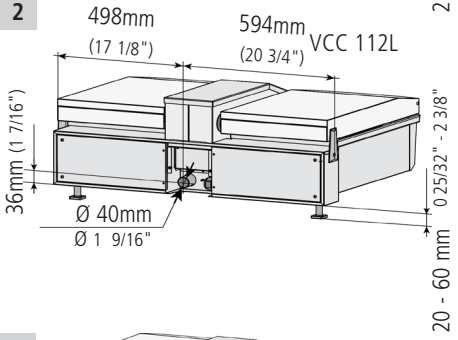
DN40



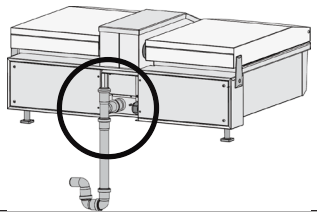
1



2



3



Burn hazard!

» Be careful not to burn yourself, cooking water may be hot when drained!

Warning!

- Only use a rigid pipe, resistant to steam temperature. (PP Type)
- The temperature of waste water is lower than 100 °C

Requirements

- It is forbidden to weld a drainage pipe to the outlet of the appliance.
- To avoid odour reflux, the drainage pipe should have a U-bend. Our appliance does not have one.
- The drainage pipe should be **the same diameter as that of the appliance,** it is not acceptable to insert a pipe with a smaller diameter.
- The drainage pipe should have a constant slope of at least 3 %.

Position

VCC112T	Fig.1
VCC112L	Fig.2

Verifications

After installation of the outlet, fill the tanks with 6 litres of **hot water each** and carry out a test:

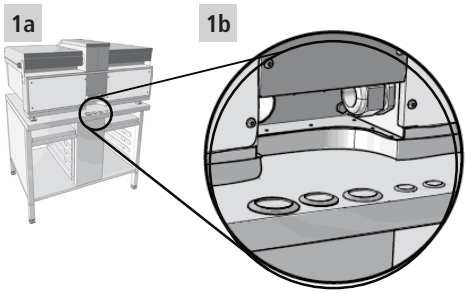
» By activating each tank separately.

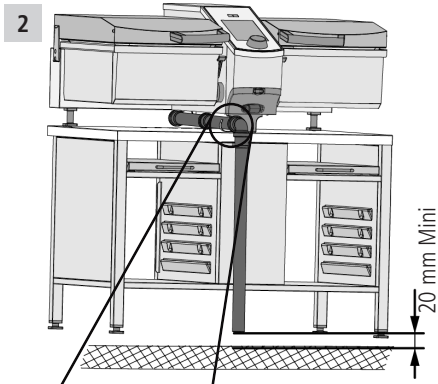
» Both tanks at the same time.

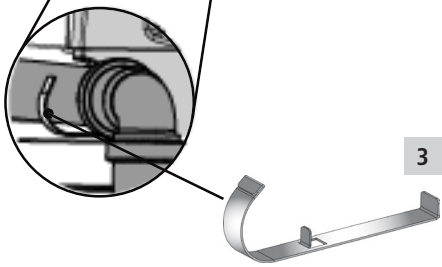
The water should drain without air bubbles appearing.

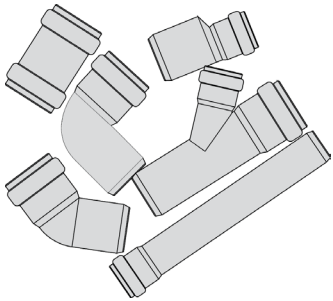
If this is not the case, re-install the outlet or ventilate the pipes. Example Fig. 3. It is recommended to carry out the ventilation as close as possible to the U-bend, for easy elimination of air trapped between the U-bend and the appliance.

Waste water drainage









Appliances placed on underframe tables
Fig. 1a/b

The underframe table is pre-perforated to allow technical components to pass through it. (Drainage, water supply, electricity supply, options)

Drainage towards the front of the appliance
Fig. 2

If the appliance is assembled with the 60 mm front leg the drainage can be brought to the front.

The drainage pipe can be attached to the front central leg using the attachment shown in Fig. 3. The clip is reversible for use on both sides of the central leg.
Attachment clip 60.73.406

Drainage into a drain located in front of the appliance:

Be aware of burn hazards!

» It is your responsibility to protect the drainage system from detachment and to protect the end user.

Leave a space of at least 20 mm between the drain grate and the drainage pipe.

Connection kit

A connection kit is available for sale. It is designed for table units and allows drainage towards the back or front. It includes:

» A water supply pipe + seals
» The pipes necessary for drainage (Towards the front or back)

Drainage kit 87.00.609

1

Altitude d'installation
du VCC

SVP contrôler / configurer
l'altitude d'installation

0 m - 299m

OK

Adjustment of the installation height

Fig. 1

If the installation height is different from the factory settings (0-299m), adjust it.

- Adjust the height in 300m steps
- **Validate after adjustment**

Calibration

Our VarioCooking Centers© are factory calibrated. It is therefore not necessary to perform a calibration after adjustment of the installation height.

2

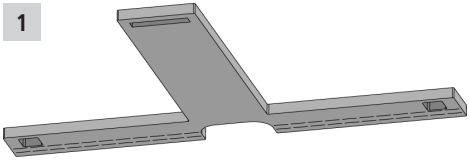
Cleaning wipes

The quality of the installation is very important to us. We also deliver cleaning wipes soaked in highly refined mineral oil in the starter kit. They are to be used only on external parts.

Fig. 2

Installation options

1



Foam support ***Fig. 1***

For use with 20 mm legs only!

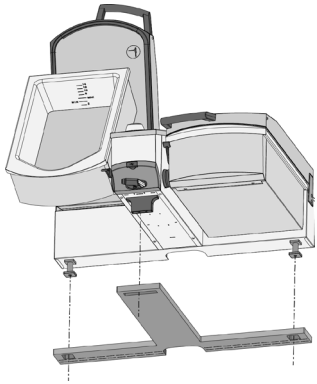
When assembling your equipment with the 20 mm leg, we recommend that you fill the space underneath for hygiene reasons. A foam support has been specially designed for our appliance.

The purpose of this foam support is to fill this restricted space, preventing food waste from getting stuck between the appliance and the surface on which it is placed.

It is your responsibility to install this, but only if you are using the 20 mm legs.

Foam support VCCM 112T	12.01.291
Foam support VCCM 112L	60.73.713

2



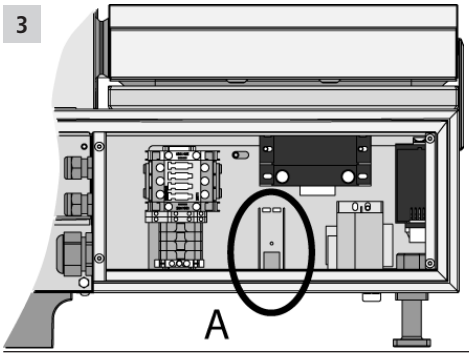
Example of assembly ***Fig. 2***

Drainage blocking kit

For clients who cannot provide a connection near to the appliance, one option is to block the internal drainage system. This accessory is not factory assembled, it must be assembled at the time of installation. A notice is supplied with the kit.

Drainage blocking kit	60.73.433

3



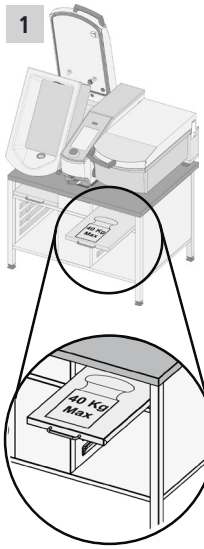
Ethernet option

Our appliances can be connected to the local computer network (Ethernet). In technical compartment A (see p. 9) you will find the corresponding female connector.

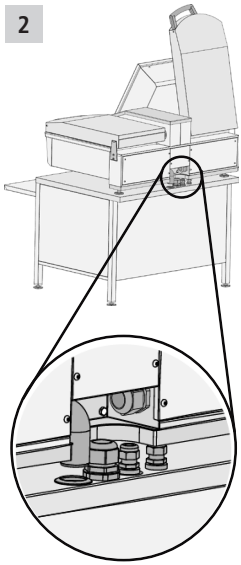
Strip A shown in Fig. 3 supports the female RJ45 connector. The Ethernet cable, equipped with a male RJ45 connector, should be plugged in here.

Installation options

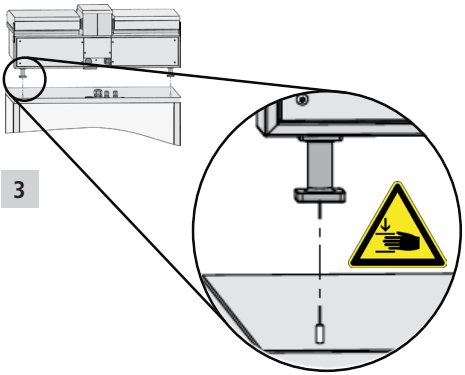
1



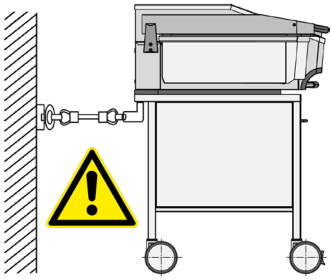
2



3



4



Underframe cabinet ***Fig. 1/2***

Crushing hazard!

» Be careful not to crush fingers whilst handling the appliance

» Be careful not to let the appliance tip whilst handling it.

This cabinet supports the appliance. It can be delivered with different options:

» Casters.
» Adjustable legs

Underframe table VCCM 112T

With standard legs	60.30.925
With casters	60.30.926

Underframe table VCCM 112L

With standard legs	60.30.940
With casters	60.30.941

Be careful when using options such as casters. They may affect the height of the appliance.

The underframe table is equipped with pins. The legs of our appliances are perforated to allow them to interlock with these pins.

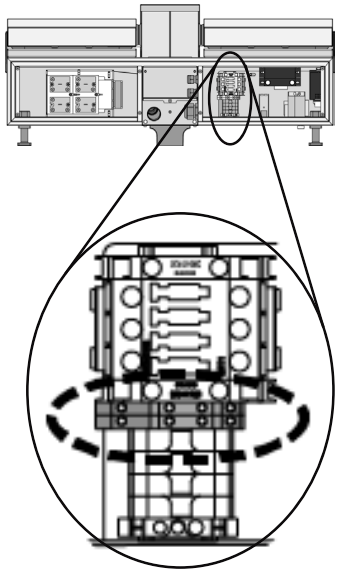
Mobile units ***Fig. 4***

If our appliance is mounted on a mobile unit, this unit must be secured in order to avoid damage to the cables and supply pipes of the VarioCooking Center©.

The mobile underframe cabinet is equipped with an anchorage point for this purpose. The cable to attach it to the wall is not provided. This cable must always be shorter than the supply pipes of the appliance.

Installation options

1



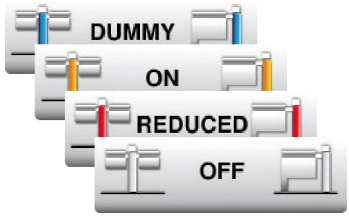
Energy optimisation system ***Fig. 1***

For clients who require this, our appliance can be connected to such a system. In this case, the appliance with this option should be ordered.

A special supply terminal is then pre-assembled (Fig. 4 and 5). Connect in accordance with the connections indicated on the electrical diagram. The supply terminal is numbered.

Demonstration mode, mode choice

Access using buttons:



Allows you to choose any demonstration mode.

There are 4 possibilities:

Off	No demonstration mode - normal mode
Reduced	No heating, no water. Movements are possible
On	No heating, no water. No movements are possible
Dummy	Do not use. Reserved for demonstration models.

After each adjustment it is vital to restart the appliance for the change to be activated!

Conversion table
Troubleshooting

	°dH	°f	°e	ppm	mmol/l	gr/gal(US)	mval/kg
1 °dH	1	1,79	1,25	17,9	0,1783	1,044	0,357
1 °f	0,56	1	0,70	10,0	0,1	0,584	0,2
1 °e	0,8	1,43	1	14,32	0,14	0,84	0,286
1 ppm	0,056	0,1	0,07	1	0,01	0,0584	0,02
1 mmol/l	5,6	0,001	0,0007	100	1	0,00058	2
1 gr/gal (US)	0,96	1,71	1,20	17,1	0,171	1	0,342
1 mval/kg	2,8	5,0	3,5	50	0,5	2,922	1

1 °dH:	10,00 mg CaO/kg	**1 ppm :**	0,56 mg CaO/kg	**1 gr/gal :**	9,60 mg CaO/kg
(Germany)	17,86 mg $CaCO_3$/kg	(USA)	1,0 mg $CaCO_3$/kg	(USA)	64,8 mg $CaCO_3$/gal
	7,14 mg Ca_2^+/kg		0,40 mg Ca_2^+/kg		17,11 mg $CaCO_3$/kg
1 °f :	5,60 mg CaO/kg	**1 mmol/l :**	56,00 mg CaO/kg		6,85 mg Ca_2^+/kg
(France)	10,0 mg $CaCO_3$/kg	(chem. conz.)	100,0 mg $CaCO_3$/kg		
	4,00 mg Ca_2^+/kg		39,98 mg Ca_2^+/kg		
1 °e :	8,01 mg CaO/kg	**1 mval/kg :**	28,00 mg CaO/kg		
(GB)	14,3 mg $CaCO_3$/kg	(Milliäquivalent)	50,0 mg $CaCO_3$/kg		
	5,72 mg Ca_2^+/kg		19,99 mg Ca_2^+/kg		

Troubleshooting

Error profile	Instructions
Appliance will not start, the screen remains black	Check the safety chain: F1/F2 fuses, Tank overheating Klixon circuit breaker, T1-F1/T1-F2 Transformer fuses, F17>F22 Klixon circuit breaker
No water in the hand spray	Check if the water supply tap is turned on Remove the water supply pipe, is the appliance's protective filter blocked? If yes, clean it.
No automatic water distribution	Check if water is available in the hand spray Is the appliance in demonstration mode? (See page 33)
The device is not heating up	Is the appliance in demonstration mode? (See page 33)
The automatic tipping of the tanks is not working	

If these verifications are unsuccessful or if other operating messages appear, only a trained technician can repair the appliance.

All damage to new appliances must be reported to the manufacturer or the manufacturer's local representative. A form will be provided upon request.

Blank
Vide
Leerseite
Pagina blanca

English
Subject to technical improvements and typing errors.

If you notice a typing error in this booklet, please inform us.

Photocopy this page and write your comments, indicating the exact page. Send it to us by fax. Our contact details can be found on the documents delivered with the appliance.

Comments: ***Page***

_____ _____

_____ _____

_____ _____

_____ _____

_____ _____

_____ _____

_____ _____

_____ _____

Validity of the document:

Type of VarioCooking Center®	Serial number	Year of manufacture (From)
112T	E11VI13128xxxxxx	2013/12
112L	E13VJ16018xxxxxx	2016/01