



TILTING BRATT PAN (ELECTRICAL)

USER'S MANUAL



PRODUCTION YEAR:

SERIAL NO



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CAUTION

This appliance should only be used in facilities where relevant standards, laws and safety requirements are complied with

INTRODUCTION

Dear User,

Thank you for purchasing our appliance and for your reliance upon our company. Our appliances are used in professional kitchens in 110 countries. Our appliances are produced in compliance with international standards. **Important notice: Please read and ensure that the users read this user's manual in order to achieve the desired performance in line with your expectations and to use your appliance for long years. Please take the warnings mentioned above into consideration before calling for service...**

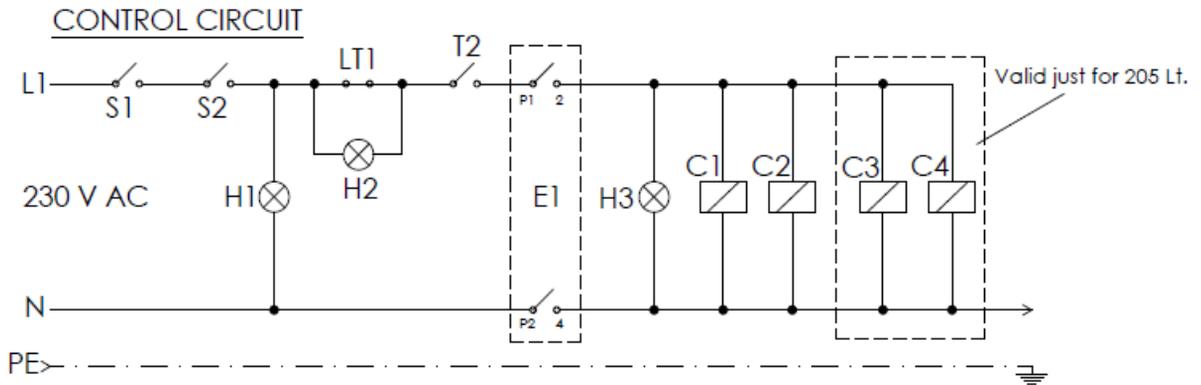
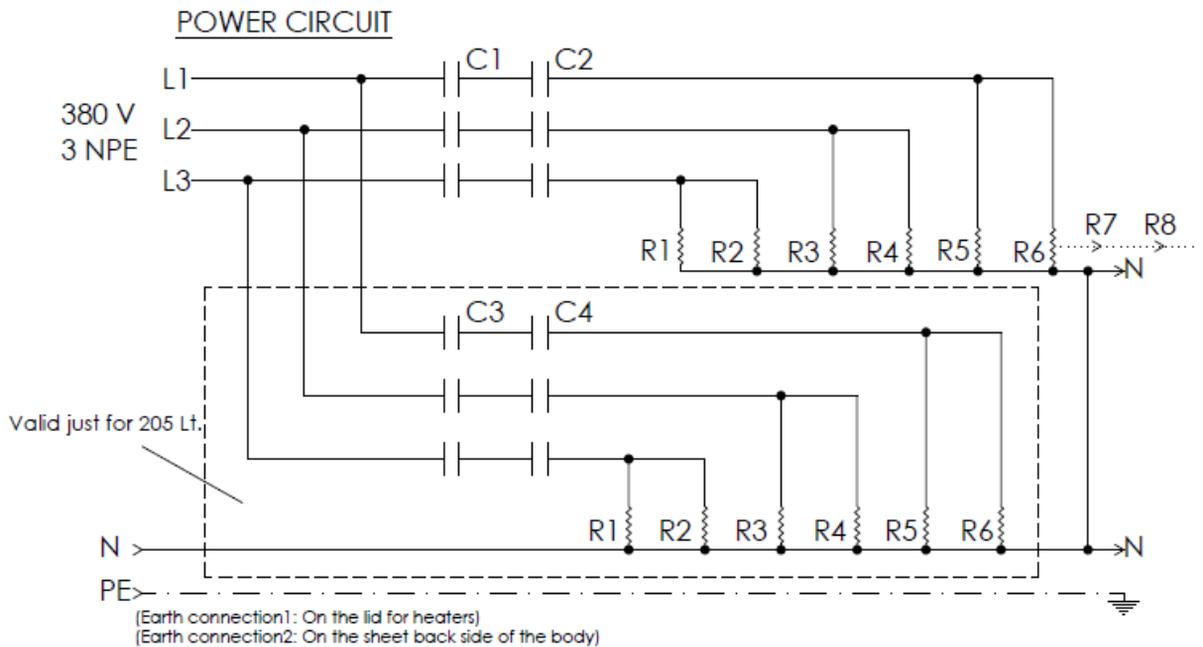
- ☛ Please read and ensure that your operation personnel also reads this user's manual care fully before installing and using the appliance. If the appliance is operated without reading the user's manual, the appliance will not be covered by the warranty.
- ☛ The manual containing information about installation, usage and maintenance of our product you purchased should be read carefully. Please ensure that power supply connections to the appliance are already installed by qualified personnel according to local legislation, before our authorized service personnel arrives for the installation of the appliance.
- ☛ If you are confused or you don't have enough information please get in touch with authorized service by phone.
- ☛ Please keep in mind that, if the service personnel is delayed at your site, related expenses and delay costs will be charged to you on hourly basis.
- ☛ We hope that you will get the best performance from our product...



TECHNICAL DATA

YOUR PRODUCT'S TYPE	09398145	09398669	09398670	09398671	09398672
MAIN DIMENSIONS (mm)	800X700X850	800X900X850	1000X900X850	800X900X850	1600X900X850
TOTAL ELECTRICAL INPUT (kW)	7,5	9	12	15	21
POWER SUPPLY VOLTAGE (V)	380-400(3NPE) 220-240 (3 PE)				
WORKING FREQUENCY (Hz)	50-60	50-60	50-60	50-60	50-60
WATER INLET CONNECTION	1/2" R				
SUPPLY CABLE (H07 RNF)	5 X 2,5	5 X 4	5 X 6	5 X 6	5 X 6
CAPACITY (LITER)	50	80	100	130	205
TILTING TYPE	MANUEL / WITH MOTOR	WITH MOTOR			
MAXIMUM SLOPE	5°	5°	5°	5°	5°
CLASS	1	1	1	1	1
PROTECTION CLASS	IP 21				

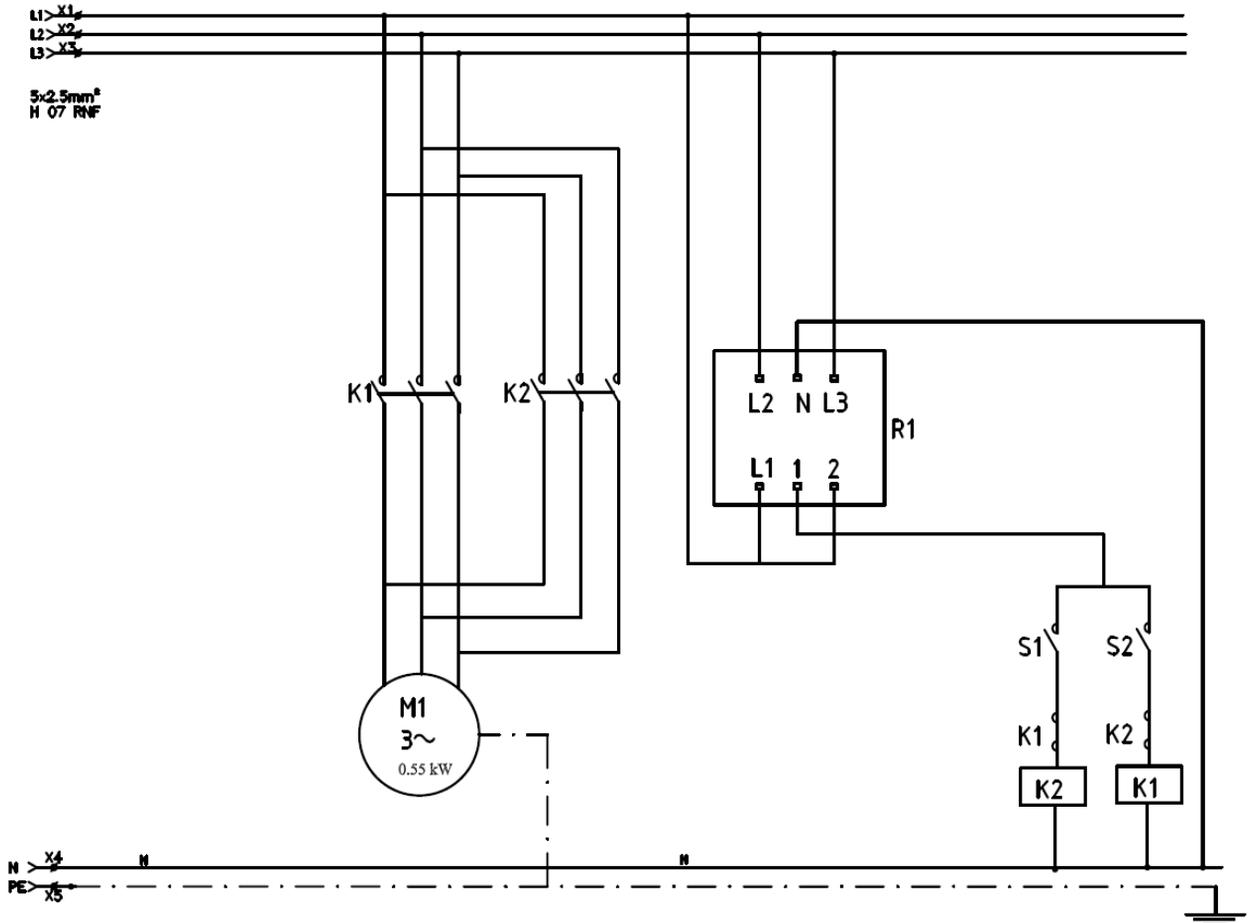
ELECTRICAL CIRCUIT DIAGRAM



C1...C4	:Contactor
R1...R14	:Resistance
S1	:Pan switch
S2	:On-Off switch
LT1	:Limit thermostat
T2	:Thermostat
E1	:Power regulator
H1	:Signal lamp in S2 switch (on/off)
H2	:Warning lamp (limit thermostat signal lamp)
H3	:Product working signal lamp

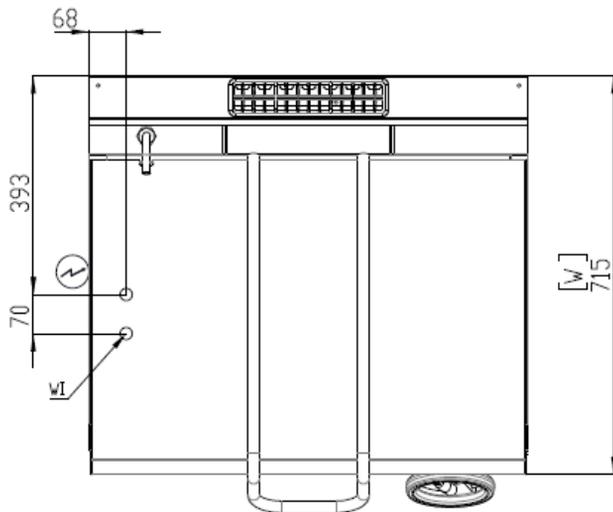
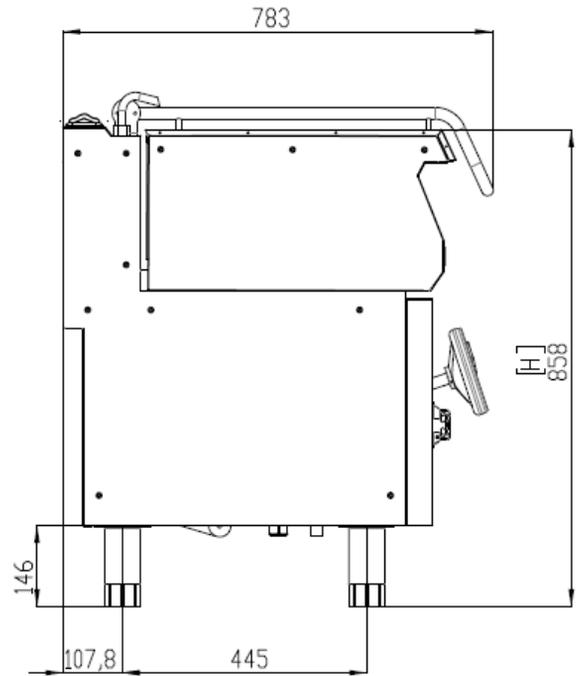
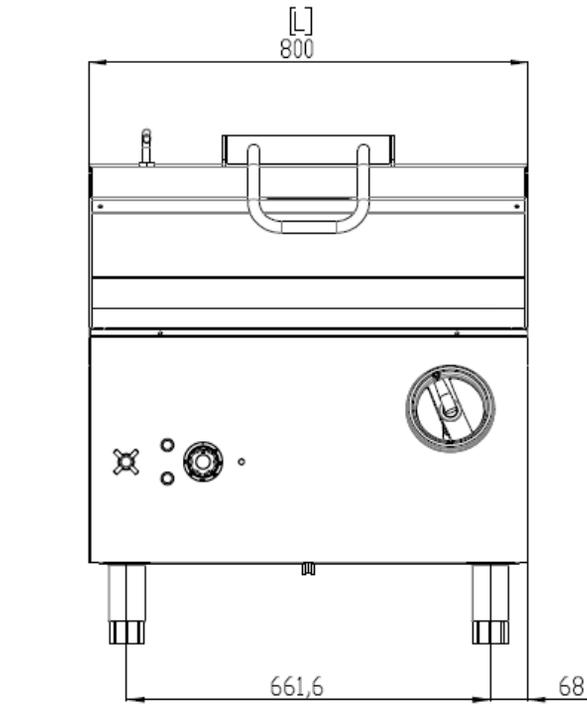
ELECTRICAL CIRCUIT DIAGRAM

Electric Circuit Diagram For Tilting System:



K1,K2 : contactor
R1 : Phase Sequence Rely
S1,S2 : Comutator
M1 : Motor

MAIN DIMENSIONS



YOUR PRODUCT'S TYPE	09398145	09398669	09398670	09398671	09398672
MAIN DIMENSIONS (mm)	800X700X850	800X900X850	1000X900X850	800X900X850	1600X900X850

WARNING SIGNS



POWER NETWORK GROUNDING



GROUNDING



POWER



OVERHEAT

POWER SUPPLY CONNECTIONS
380-400 V 3 NPE / 50-60 Hz or
220-240 V 3 PE / 50-60 Hz
SUPPLY CONNECTION : TRIPHASE
VOLTAGE 380-400 V or
VOLTAGE 220-240 V
GROUNDED
FREQUENCY : 50-60 Hz

SAFETY DETAILS

☞ The appliance should only be operated under a chimney hood.

☞ Any kind of flammable solid and liquid material (cloths, alcohol and derivatives, petrochemical products, wooden and plastic materials, cutting blocks, curtains etc.) should never be held near the appliance.

☞ You can use this appliance simultaneously together with other products of ours.

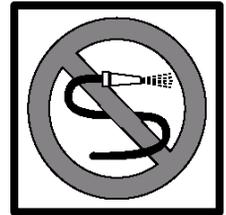
☞ Do not clean up the appliance with pressure water

☞ This appliance should be installed in line with effective regulations and only be operated in well ventilated places. Please refer to the instructions before installing and operating the appliance.

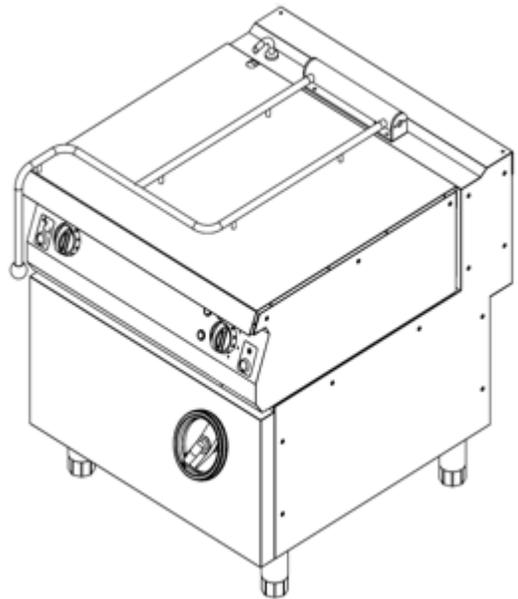
☞ This appliance is designed for industrial use and should only be operated by personnel trained on the appliance.

☞ The appliance should not be handled by unauthorized persons except for the manufacturer or authorized service.

☞ In case of fire or flame in the area where the appliance is operated, act without panic, close gas valves, turn off the power switches and use a fire extinguisher. Never use water to extinguish the fire.



TRANSPORTING AND MOVING

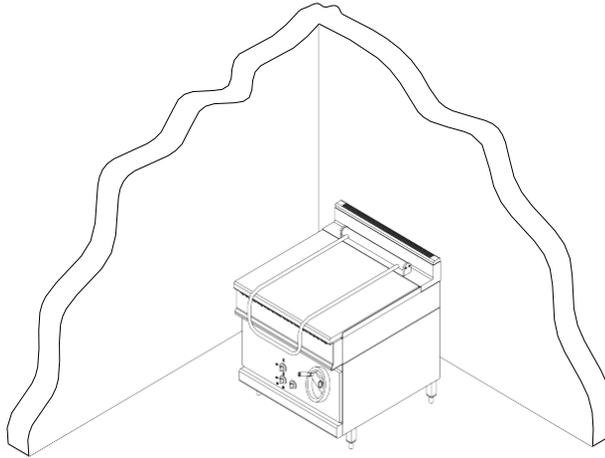


CHANGING THE LOCATION;

Machines installed by an authorized service CANNOT BE MOVED ELSEWHERE, ITS POWER SUPPLY CABLES CANNOT BE EXTENDED OR REPLACED except by an authorized service.

- ☞ The device should be placed vertically on a palette with man power.
- ☞ Feet of the fork lift should be placed under the appliance.
- ☞ If the transported distance is far, the machine should be moved slowly and the appliance should be fixed on palette or supported in order to prevent jolt.
- ☞ Do not hit or drop the product when moving.

INSTALLATION OF THE APPLIANCE



If this appliance located near to any wall, separation, kitchen furniture, decorative coating etc. the distance in between should be min.20 cm. and if those are coated with fireproof heat insulating material, the distance should be min.5 cm. It is strongly recommended that fire safety protection instructions are observed.

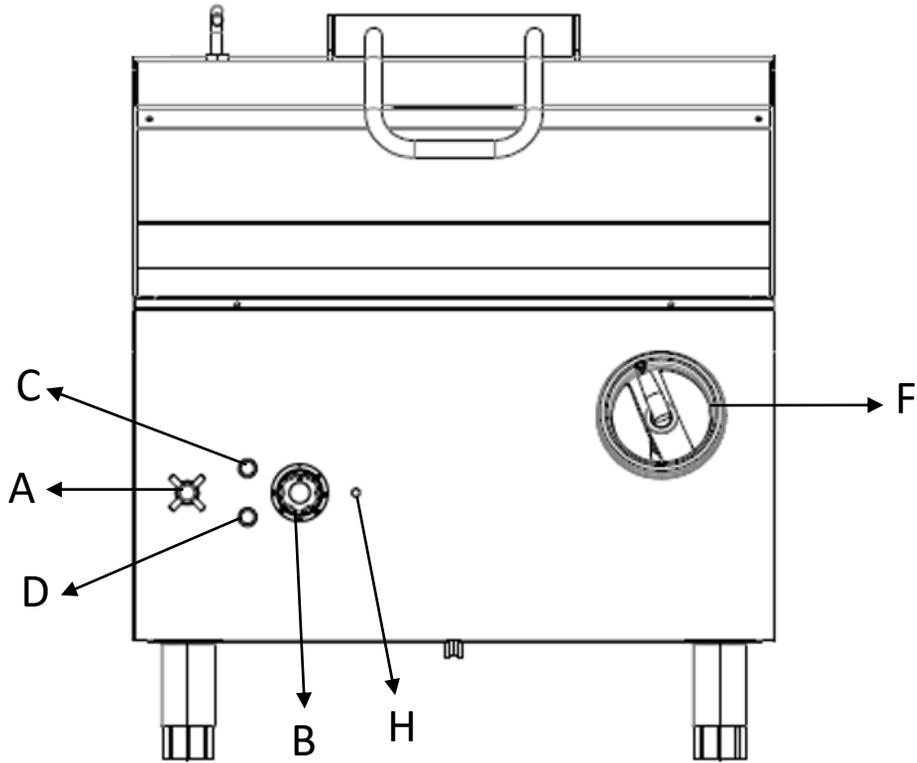


All of the items mentioned below in connection with the installation of the appliance should be carried out by authorized service personnel.

- ☛ Feet of the device should be adjustable and the device should be ensured to operate in a leveled position.
- ☛ Power supply connection of the appliance should be checked by an eligible electrician, and it should be connected to a fuse at a maximum height of 170 cm.
- ☛ Power supply connection should be made using a 30 mA current leakage fuse as a protection against current leakage danger.
- ☛ Power installation to be used should be grounded by connecting it to a grounding bar at the nearest panel.

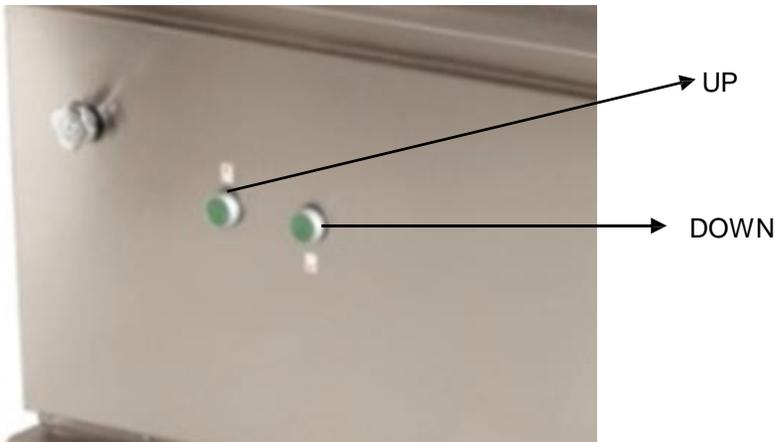
CONTROL BOARDS

MANUEL TILTING SYSTEM



- A : WATER FILLING TAP
- B : ON-OFF AND THERMOSTAT
- C : THERMOSTAT SIGNAL LAMP
- D : WARNING LAMP
- F : FLYWHEEL (BASIN ELEVATING LEVER)
- H : SAFETY THERMOSTAT

TILTING SYSTEM WITH ELECTRICAL MOTOR



OPERATION OF THE APPLIANCE

1. Tilting bratt pan is used in kitchens of restaurants, fast food stands, canteens, hospitals in order to cook.

2. Before initial use of the appliance, the outer surface should be wiped with a cloth soaked in warm water and soap.

NOTE: Do not use except purpose of use. The appliance should be operated by qualified personnel knowing safety terms and technical specifications and who has read the instruction manual.



CAUTION!
**NEVER OPERATE YOUR APPLIANCE
WITHOUT GROUND CONNECTION.**



Fill all the materials necessary to prepare or to cook the dishes, into the basin. (Fill the water with tap 'A'.



Set thermostat "B" the temperature required to cook the dishes. (The Light 'C' next to the Thermostat button will light green. If the thermostat is set to too high temperatures, problems like, food touching the bottom surface sticking, may be encountered).



During the cooking process the good to be cooked should fill the pan. Otherwise empty locations may encounter change of color.



Device incorporates a safety controlled thermostat. If for any reason the basin is overheated or the temperature cannot be controlled, the limit thermostat will actuate and the red lamp will Light 'D'. In such cases technical problems may be encountered, call authorized service. After the cooking process has finished, firstly open the hood to discharge the food inside. Turn the basin elevating lever clockwise at an appropriate pace and raise the basin high. The basin should be raised to the highest possible position to discharge the food.



For solid food no need to raise the basin. Bring the basin down when discharging the food is finished. When the basin is raised using the switch on the device, it is automatically disconnected from power supply. Please be careful when evacuating the food inside, it may be very hot and use a suitable container for evacuating the food. When the basin is set back to its position, power supply will again be turned on. If you do not want the device to operate further after the cooking process is finished, turn the device off for sure. Otherwise it will continue to operate.



Turn the thermostat to "0" position to turn the device off. Then turn the on-off key off.



Do never operate the device without any food inside (when empty), in such a case turn it immediately off. Otherwise the base of the pan may be deformed. IN SUCH CASE THE DEVICE MAY NOT BE COVERED BY THE WARRANTY ANYMORE



It is recommended to operate the device between temperatures of +5°C +40°C and in ambient humidity of maximum 65%.

OPERATION OF THE APPLIANCE



CAUTION! : The appliances should be installed and operated as described in this user's manual. If any failure is encountered please contact our nearest authorized service dealer.

WHEN THE APPLIANCES HAS A FAILURE ONLY AUTHORIZED SERVICE DEALERS ARE ALLOWED TO HANDLE THE APPLIANCES. IF ANY PERSON OTHER THAN ONLY AUTHORIZED SERVICE DEALERS HANDLE THE APPLIANCES, IT WILL NOT BE COVERED BY THE WARRANTY.

NEVER ALLOW PEOPLE WHO ARE NOT AUTHORIZED TO HANDLE THE APPLIANCES. OTHERWISE PRODUCER COMPANY WILL NOT BE RESPONSIBLE FOR THE CONSEQUENCES. DURING MAINTENANCE SERVICE OUR AUTHORIZED SERVICE DEALERS SHOULD NOT BE PROPOSED TO USE NON-ORIGINAL SPARE PARTS FOR WHATSOEVER. INSTALLING ANY NON-ORIGINAL SPARE PART TO THE APPLIANCE LEAVES THE APPLIANCE OUT OF WARRANTY COVERAGE.



CLEAN-UP AND MAINTENANCE

1. CLEAN-UP:

Turn the appliance off after daily use. Surfaces of the appliance should be completely cleaned up with sponge and liquid detergent. Do not use CHEMICAL CLEANING AGENTS like hydrochloric acid or abrasive cleaning agents.

2. MAINTENANCE:

Periodic maintenance should be carried out by a technician. It is recommended to carry out maintenance at least every 6 months, depending on the frequency of use. Periodic maintenance conducted by authorized service personnel of ours is charged, even the guarantee period has not expired.



Burnt food residuals should be softened using hot water, before they harden and get stuck. If such residuals have stayed for a long period of time, they should be removed using a wooden spatula or stainless steel wool or a detergent without chlorine.

LIFE OF USE

Devices life of use is 10 year if it is used under recommended conditions.