

**INSTRUCTION MANUAL
FOR INSTALLATION,
MAINTENANCE AND USE**

**RECTANGULAR BRATT PANS
ELECTRIC TYPE**

“BR8E080I - BR8E080I.M”

“BR9E090I – BR9E090I.M”

“BR1E120I – BR1E120I.M”

“BR1E150I – BR1E150I.M”

“BR1E160I – BR1E160I.M”

“BR1E200I – BR1E200I.M”

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1 GENERAL REMINDERS AND NOTES

1.1 INTRODUCTION



The heads of business units, where the unit will be installed, have an obligation, in accordance with the regulations, read carefully the contents of this manual and read the operators and maintainers involved for parts that they compete.



This manual includes all the information necessary to ensure that our equipment can be used properly and safely.

Keep this manual with care, so that it is always available to all users of the machine!



The manufacturer does not assume any responsibility or warranty commitment for accidents and damage due to non-compliance with the requirements or installation or maintenance not in accordance with safety standards.

Also applies in case of improper use of the appliance by the operator.

1.2 SIMBOLS AND PICTOGRAMS



NOTES!

Report a recommendation or information deemed of particular importance.



ATTENTION!

Report an operation or a dangerous situation.



ATTENTION!

Report a requirement or an obligation.



ATTENTION!

Report the prohibition of operation.

1.3 GENERAL REMINDERS

- Read the warnings contained in this manual carefully as they provide important information concerning safety during the installation, use and maintenance of the appliance.
- Keep these instructions carefully!
- Only personnel trained for its specific use should use the equipment.
- Keep the appliance under control during use.

- The appliance should be used only for the purpose for which it has been specifically designed; other uses are improper and hence dangerous.
- During operation surfaces can become hot and require special operation.
- Unplug the appliance in case of failures or improper operation.

- Apply exclusively to a service centre for repairs or maintenance.
- Any important information about the appliance required for technical service is contained in the technical data plate (see figure “View of appliance”).
- If technical assistance is required, the trouble must be described in as much detail as possible, so that a service technician will be able to understand the nature of the problem.
- Gloves should be worn to protect the hands during installation and maintenance operations.



Follow the fire prevention regulations very carefully.



Not used absolutely as frying mode.

1.4 CONSTRUCTION

- Main structure in steel with adjustable height feet.
- Exterior and top finish entirely made of stainless steel .
- Stainless steel vat lid, with bottom in INOX (AISI 304) in model (BR8.080I ; BR9.090I ; BR1.120I ; BR1.150I ; BR1.160I ; BR1.200I) .
- Lid in stainless steel, hinged and spring balanced in all opening positions.
- Heating of the pan by means of heating elements fitted to the bottom of the pan.
- Hand tilting of the pan (modd.BR.E...).
- Motor tilting pan (modd.BR.E...M).
- Optional (cod.BAM0010) by-pass motorized tilting (modd.BR.E ... M).

The appliance is equipped with:

- Temperature regulation is possible between 45° and 295°C by means of a thermostat fitted to the switch.
- A green signal lamp lights when the appliance is on.
- An orange signal lamp lights when one of the heating elements is on.
- Filling of the pan by means of a tap placed on the front panel.
- Tilting handwheel (modd.BR.E...).Motorized tilting selector (modd.BR.E ... M)
- A safety thermostat cuts off power supply automatically in case of failure (eg. breaking of thermostat) .
-

1.5 LAWS, TECHNICAL PRESCRIPTIONS AND DIRECTIVES

When installing the appliance it is necessary to follow and comply with the following regulations:

- current regulations on the matter;
- any hygienic-sanitary regulations concerning cooking environments;
- municipal and/or territorial building regulations and fire prevention prescriptions;
- current accident prevention guidelines;
- electricity board regulations concerning safety;
- the regulations of the electrical power supply company or agency;
- any other local prescriptions.

1.6 SPECIAL REQUIREMENTS FOR THE INSTALLATION SITE

- The room in which the appliance is to operate must be well ventilated.
- In addition, it is good policy to locate the appliance under an extractor hood so that cooking vapours can be removed rapidly and continuously.
- To connect directly to the network, it is necessary to provide a device ensuring disconnection to the network, with a opening gap of contacts that allows complete disconnection in the conditions of overvoltage category III in accordance with the rules of installation.
- This appliance requires one water connection. The line must be fitted with an on-off valve.



The electrical isolating switch and the water shutoff valves must both be located near to the appliance, within easy reach for the user.

1.7 TECHNICAL DATA

		BR8E080	BR9E090	BR1E120	BR1E150	BR1E160	BR1E200
TECHNICAL DATA (DIMENSIONS)							
Equipment dim.A	mm	800	900	1200	1200	1600	1600
Equipment dim.B	mm	900	900	900	900	900	900
Equipment dim.H	mm	900	900	900	950	900	950
Equipment dim.H2	mm	1630	1630	1630	1680	1630	1680
TECHNICAL DATA (FUNCTIONALITY)							
Pan dimension A	mm	698	798	1098	1098	1498	1498
Pan dimension B	mm	564	564	564	564	564	564
Pan dimension H	mm	200	200	200	250	200	250
Pan area	dm ²	39	45	62	62	84	84
Overvall volume	lt	81	92	127	150	162	205
Useful volume	lt	60	70	100	128	132	170
Temperature	°C	45÷295					
TECHNICAL DATA (INSTALLATION)							
Electric power	kW	10	10	15	15	25	25
Voltage/Input (standard)**	V	380-415 V 3N 50/60Hz					
Rated current ***	A	15,2	15,2	22,6	22,6	37,7	37,7
Cable connection ***	mm ²	5 x 2,5	5 x 2,5	5 x 4	5 x 4	5 x 10	5 x 10
IPX	IPX	4					
Water pressure	kPa	50÷300					
Hot water inlet	Ø"	1/2"					
Latent heat emission	W/kW	450					
Direct heat emission	W/kW	400					
Moisture emission	g/h /kW	588					
Sound level	dbA	< 70					
TECHNICAL DATA (STORAGE/MOVEMENT)							
Packaging dim.A	mm	1070	1070	1300	1300	1740	1740
Packaging dim.B	mm	870	970	1050	1050	1050	1050
Packaging dim.H	mm	1270	1270	1220	1280	1280	1280
Volume	m ³	1,215	1,355	1,68	1,75	2,34	2,34
Net weight	kg	148	160	213	220	306	314
Gross weight	kg	173	190	251	258	348	356

Verify on data plate - *Current and cable for standard tension

1.8 ELECTRICAL SPECIFICATIONS (NON STANDARD VOLTAGES)

BR8E080 BR9E090			
Voltage	Electric power	Current	Power cable
V	kW	A	nr. x mm ²
380-415 V 3 ~	10	15,1	4 x 2,5
220-240 V 3 ~	10	26,2	4 x 6
208 V 3 ~	8,2	22,7	4 x 4
440 V 3 ~	10	13,2	4 x 2,5
460-480 V 3 ~	10	12,1	4 x 2,5
BR1E120 BR1E150			
Voltage	Electric power	Current	Power cable
V	kW	A	nr. x mm ²
380-415 V 3 ~	15	22,6	4 x 4
220-240 V 3 ~	15	39,3	4 x 10
208 V 3 ~	12,3	34,1	4 x 10
440 V 3 ~	15	19,7	4 x 4
460-480 V 3 ~	15	18,0	4 x 4
BR1E160 BR1E200			
Voltage	Electric power	Current	Power cable
V	kW	A	nr. x mm ²
380-415 V 3 ~	25	37,7	4 x 10
220-240 V 3 ~	25	65,5	4 x 25
208 V 3 ~	20,4	56,8	4 x 16
440 V 3 ~	25	32,8	4 x 10
460-480 V 3 ~	25	30,1	4 x 6

2 POSITIONING, INSTALLATION AND MAINTENANCE

2.1 POSITIONING

- Remove all the packaging and check that the appliance is in perfect conditions. In case of visible damage, do not connect the appliance and notify the sales point immediately.
- Remove the PVC protection from the panels.
- Dispose of packaging according to regulations. Generally material is divided according to composition and should be delivered to the waste disposal service.
- There are no special instructions regarding distances from other appliances or walls, however it is advisable to maintain a sufficient distance to allow any servicing operations to be performed. In the event the appliance should be installed in direct contact with inflammable walls, it is advisable to fit suitable heat insulation.
- The appliance must stand level. Small differences in level can be eliminated by screwing or unscrewing the adjustable feet: A significantly uneven or sloping stance can affect the operation of the appliance adversely.
- The device can be put in place or as a single unit or in series with other equipment.

2.2 INSTALLATION



Only qualified technicians must perform the installation, maintenance and test of the appliance.




Before connecting any parts of the appliance to supplies, make sure that the latter is equivalent the requirements stated in the technical data plate, if the appliance has been designed for these supplies.

2.2.1 ELECTRICAL CONNECTIONS AND EQUIPOTENTIAL BONDING

Warning! : The appliance is supplied to operate according to the power supply indicated on the data plate.

- As mentioned, the appliance must be connected to the power supply by way of a multiple pole main isolating switch and protection device that must be proportioned to the power of the appliance (1 mA per kW of rated power).
- The earthing system must be efficient.
- As this appliance is type Y equipment (delivery without power cable and plug), the cable and other hardware needed to make the connection to the electrical power supply must be provided by the installer.
- The power cable shall be of the kind described in the paragraph "Technical data" and shall be resistant to oil (type **H05RN-F** o **H07RN-F**).
- The power terminal board can be reached by removing the lower front panel (unloose the screws). The cable fastener is on the lower right-hand side.
- The cable must be fed in from beneath the clamp. The individual wires are then fastened to the corresponding terminals of the terminal board. The earth wire must be longer than the other wires, so that in the event of the cable being jerked or the clamp broken, the live wires will disconnect first. Lock the cord fastener.

- The appliance must incorporate an equipotential system.
- Connect the terminal on the lower right-hand side marked with the international symbol  a connector with a nominal cross section <math><10\text{ mm}^2</math>. All the appliances installed and the earth system of the building shall be connected like this.



It's strictly forbidden using the pending electric cable connected with terminal board, overhanging from the frame, to connect definitely the machine.



**ATTENTION!
Cut the tension before to make the connection and/or maintenance .**

2.2.2 CONNECTION TO WATERWORKS

- Water inlet pressure must be between 50 and 300 kPa, otherwise install a pressure regulator on the line before the appliance.
- Install a cut-off valve for each supply on the line before the appliance.
- Water connections are fitted in the lower part on the left-hand side of the appliance.
- Make connections according to regulations currently in force.

2.3 COMMISSIONING AND TESTING

- Once all the connections have been made, the appliance and the overall installation must be checked following the directions given in this manual.
- Check in particular:
 - that the protective film has been removed from the external surfaces;
 - that the lower front panel removed for the electrical connection of the appliance has been fitted back into position;
 - that connections have been made in accordance with the requirements and directions indicated in this manual;
 - that all safety requirements in current standards, statutory regulations and directives have been met;
 - that the water connections are leak-free;
 - that the electrical connection has been performed according to standards.
- In addition, check that once the appliance has been installed, the power cord is neither subject to stretch nor in contact with nor surfaces.
- Now proceed to light the appliance as directed in the instructions for use.
- While the appliance is in use, voltage should not differ from the nominal voltage more than +/- 10%.
- The test report must be completed in full and submitted to the customer who should then sign in acceptance. With effect from this moment, the appliance is covered by the manufacturer's warranty.

2.4 MAINTENANCE OF THE APPLIANCE



All maintenance operations shall only be performed by a technically qualified service centre!

- To ensure correct and safe operation, the appliance must be inspected and serviced at least once a year only. Maintenance includes also controlling the components and tear of pipes, feeding pipes, electrical components etc.
- It is advisable to replace worn components during maintenance operations to avoid the need for other maintenance calls and unexpected failures.
- It is also advisable to apply for a maintenance contract with the customer.

2.4.1 PERIODIC MAINTENANCE

Periodic inspection will minimize machine downtime and increase operating efficiency.

FOR THE OPERATOR / FOR THE TECHNICAL SERVICE

GREASING SCREW WITHOUT END

- Turn the tank completely
- Connect a grease fitting to the connection on the lower front on the right side.
- Use the grease nipple 3/4 times.
- Move the tank to an intermediate position
- Use the grease nipple 2/3 times.
- Move the tank (cycle completely overturned and in a horizontal position) 2/3 times.

It is advisable to carry out this operation every three months, or whenever the overturn is tiring or noisy.

FOR THE TECHNICAL SERVICE

At each intervention:

- Close all the panels carefully.
- Keep the inside of the sides, where the components are present, clean and dry.
- Keep wiring and electrical connections in good condition.

CHECKS / ANNUAL INTERVENTIONS

- 1) Greaseing of the tilting rod bearing.
 - Remove the front panel of the machine.
 - Connect a grease fitting to the bearing located behind the wall from which the tilt rod comes out.
 - Use the grease nipple 2/3 times.
- 2) Check the panels coupling, they must be perfectly closed with all screws.
- 3) Check water supply seal (water filling tap).
- 4) Verification closing terminals of electrical parts connections. Cleaning of electrical parts.

2.4.2 POSSIBLE FAILURES AND THEIR ELIMINATION



Only a qualified technical assistance service can intervene as specified below!



Before resetting the safety thermostat always remove the cause that caused your intervention!

EVENT AND POSSIBLE DEFECT

- **The contents of the tank do not heat up:**
- Intervention of the safety thermostat;
- Working thermostat failure
- Switch/selector failure
- Failure to resistances;
-
- **Low efficiency of the tank:**
- Check the heating elements.
-
- **The Bratt Pan continues to operate with the thermostat disconnected:**
- The contacts of the remote control switch are Blocked.
-

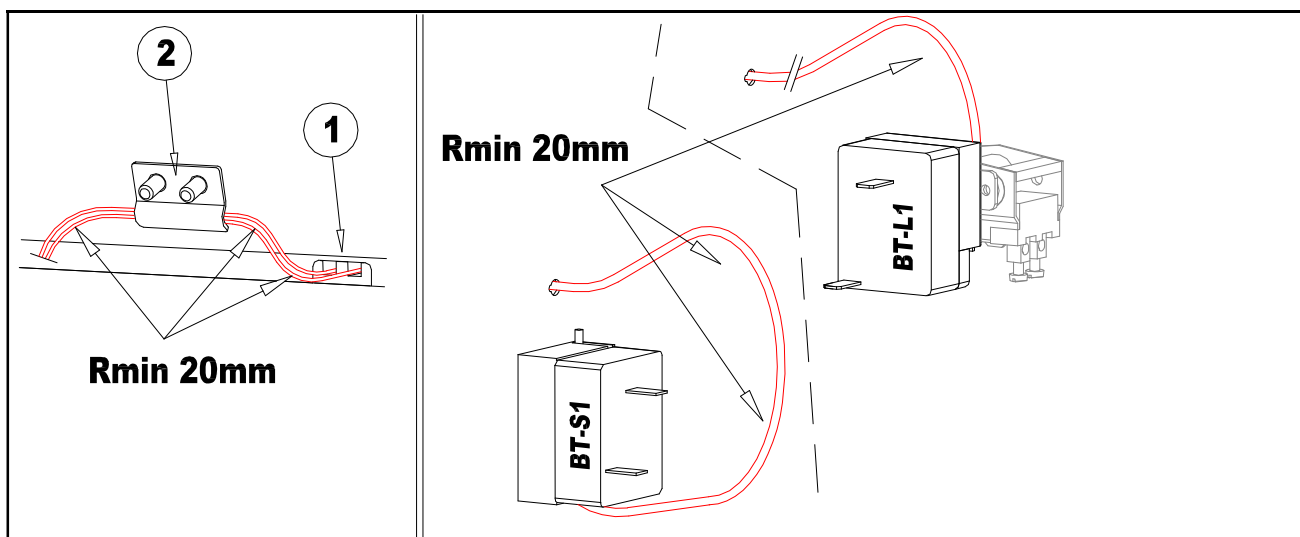
ACCESSIBILITY TO COMPONENTS AND INTERVENTION

Remove the power to the appliance (remove the Fuses)

To facilitate the accessibility to the parts to be replaced it is necessary to remove the front panel, after having removed the temperature control knob, the handle of the water load tap and the control handwheel for the tilting of the tank of Cooking.

Replacing the working thermostat or the safety thermostat – Remove the Bratt tub Dashboard.

- Remove the cover of the Electrical components box on the front panel.
- Mechanically and electrically disconnect the faulty thermostat.
- Assemble the new thermostat by passing the bulbs through the holes in the components box.
- House the thermostat bulb on the bottom of the tank using the fixing bracket.
- **Warning Assemble the bulbs in the bath bottom in the same way as the thermostat bulb to be replaced!! When replacing the thermostats, pay attention to the capillary of the thermostat itself (avoid too narrow curves $r_{min} = 20$ mm!!) and avoid crushing under the fixing bracket to the bottom of the tub. Possibility of starting or breaking the Thermostat.**



Place the two bulbs of the thermostats in the special quarries (1), make sure that they are completely threaded to the end, curve the capillaries, respecting minimum R 20mm. Lock the bulbs with the retaining bracket (2).

Caution: do not crush the capillary in the closed phase of the bracket (2).

Check that the bulbs do not move from the starting Position.

Switch replacement

- Remove the cover of the Electrical components box on the front panel.
- Disassemble the electrical components box from the front panel
- Replace the switch by unscrewing the locking screws, having also removed the coaxial working thermostat.
- Mount the new switch in the reverse sequence.

Changing the remote control switches

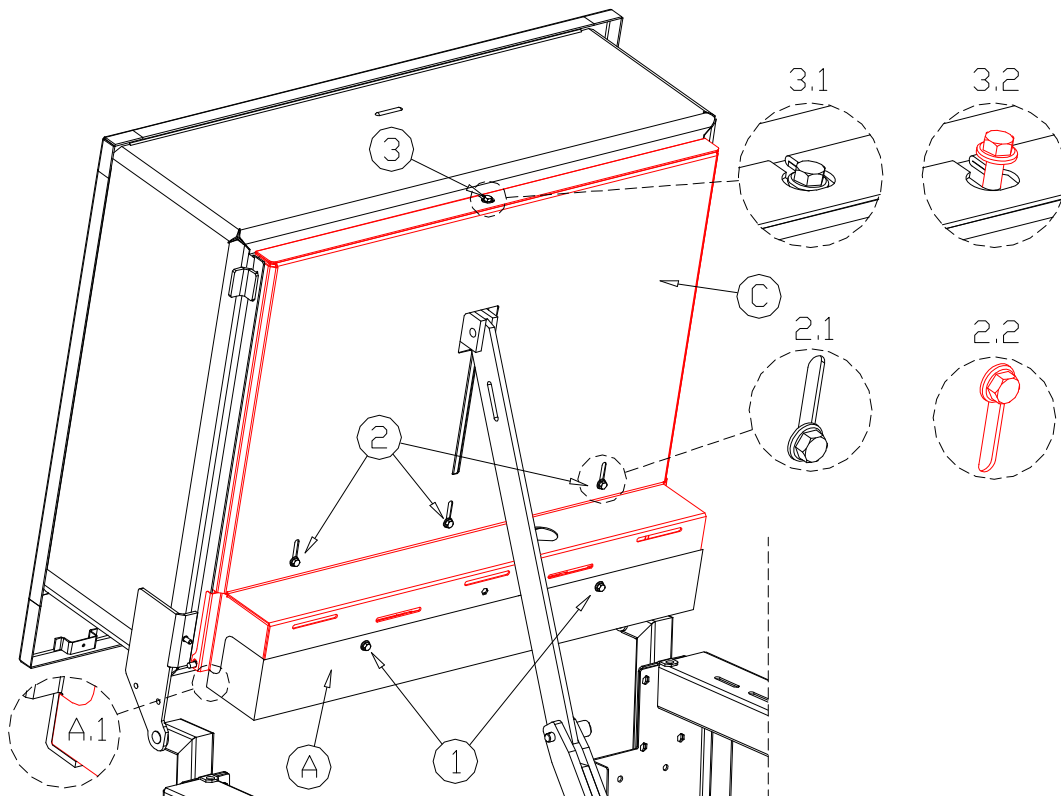
- Remove the cover of the Electrical components protection box.
- Assemble the new contactor.
-

Replacing resistances (the following steps indicate the angle α to which the tub should be rotated to perform the work).

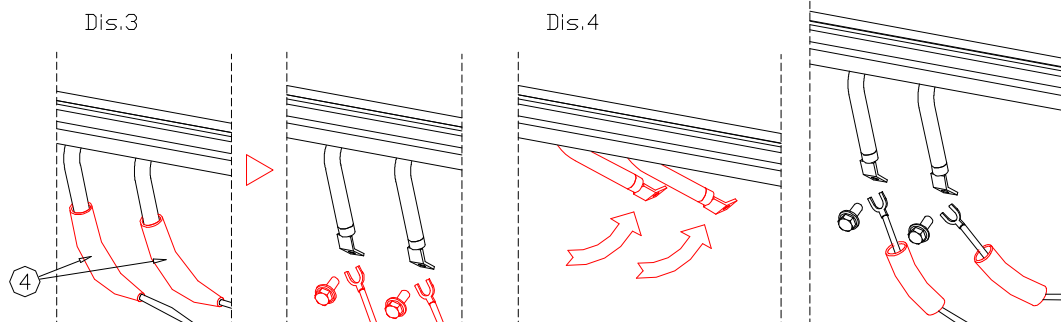
- ($\alpha = 30^\circ$)
- Remove the part. A unscrewing the screws (1). **(DIS. 1)**
- Remove the heat shrinkingsheath (4). It is advisable to heat it to facilitate disassembly. **(DIS. 3)**
- Disconnect the power supply cables from the resistance (s). **(DIS. 3)**
- ($\alpha = 80^\circ$ -max.)
- Loosen the fastening screws (3) from Pos. 3.1 to Pos. 3.2. **(DIS. 1)**
- Turn the part. C. **(DIS. 2)**
- Loosen the fastening screws (2) from pos. 2.1 and tighten them in pos. 2.2. You need to move the part. B to the rear Area. **(DIS. 1)**
- Remove the Parts. D and E from the faulty resistance. **(DIS. 2)**
- Remove the resistance to be replaced towards the rear, rotating the terminals of the Resistor. **(DIS. 4)**
- Position the new resistance (with reversed sequence to the replaced one).
- Take care to position the resistance against the part. E and check that the terminals of the new Resistance are aligned with the other Resistances. **(screw Tightening torque 8 Nm). (DIS. 2)**

- Return the part. B towards the front zone, bringing the screws 2 back to pos. 2.1. and close Them. **(DIS. 1)**
- Close the part. C and return the screw (3) to Pos. 3.1. **(DIS. 1)**
- **($\alpha = 30^\circ$)**
- Insert the heat shrinkingsheath into the connection Cables. **(DIS. 5)**
- Connect the terminals of the new resistor (**screw tightening torque 1.5 Nm**). **(DIS. 5)**
- Attention during the connection phase of the resistance, place a feedback (finger) in the resistance terminal, to avoid damaging it when closing the SCREW.
- Heat the heat shrink sheath (190 °C) and adhere to the resistance shank and the Cable. Use a nose pliers to crush the thermo-shrinking itself, making it adherent to the Wire.
- Reposition the part. A paying attention that it is inside the front profile of the tank and fasten it with the screws (1) **(DIS.1-A. 1)**

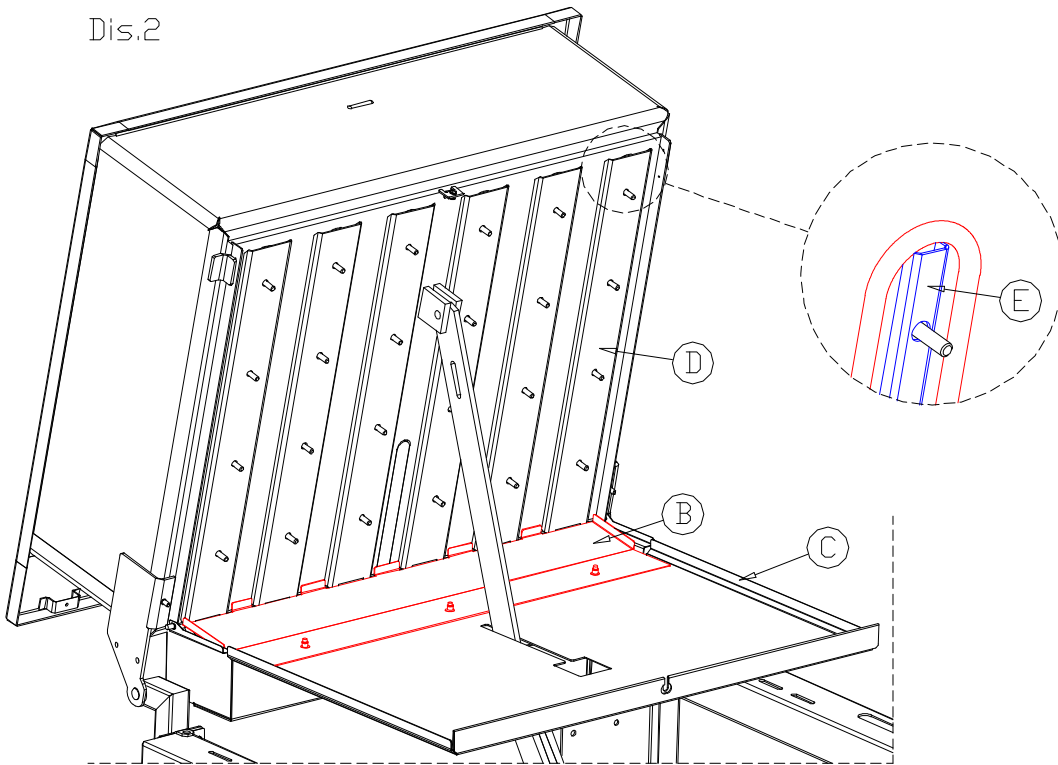
Dis.1



Dis.5



Dis.2



3 USE

3.1 WARNINGS AND HINTS FOR USER

- This manual contains all the instructions required for a proper and safe use of our appliances.
- **Keep the manual in a safe place for future consultation!**
- This appliance is for catering use, hence they must be used only by trained kitchen staff.
- The appliance must always be kept under control during use.
- **Warning! : The manufacturer shall not be held responsible for injuries or damage due to the non-compliance with safety rules or an improper use of the appliance by the operator.**
- Some improper operating conditions may even be caused by an improper use of the appliance, therefore it is important to train personnel properly.
- **All the installation and maintenance operations must be performed by fitters who are members of an official register.**
- Respect the periods required for maintenance. With this in mind, customers are recommended to sign a service agreement.
- In case of failures concerning the appliance, all outputs (electrical power supply and water) must be cut off instantly.
- In case of recurrent failures, contact a service technician.

3.2 INSTRUCTIONS FOR USE

- Before cooking with the appliance for the first time, wash the interior of the cooking vat thoroughly.



WARNING! :

Fill the cooking vat up to a maximum of 40 mm under the overflow border, according to the maximum level mark, including the food to be cooked.



WARNING! :

Loading water in the vessel through the faucet, make sure there is not hot oil in the vessel.



WARNING! :

**When opening the cover, wear personal protective equipment (gloves type athermal).
Danger of burns!**



3.2.1 SWITCHING ON, START COOKING

- Connect the appliance by turning on the main switch installed before it.
- Starting from position “0” turn the thermostat knob to desired temperature between 45° and 295°C: the signal lamps will light , the green one indicates that the appliance is on and the orange one indicates that heating elements are on; when the desired temperature is reached this signal lamp will go out.

3.3 EMPTYING THE COOKING PAN:

- The device serves to facilitate the emptying of the tank. This device is operated by handwheel placed on the right side in the front. By turning the hand wheel clockwise the tank rises, by turning the tank counter-clockwise lowers.
- Motorized versions (**BR..M**) the tilting of the pan is achieved by the selector (see FIG. CONTROLS - MOTOR TILTING PAN).By turning the selector to the left pan gets up, turning it to the right pan is lowered



ATTENTION:

The phases of rotation (lifting and back) of the cooking vessel , must be carried out and monitored by a single operator : it avoids the possibility of accidental injury to other people.



ATTENTION:

During the emptying of the tank , the operator must stand on the right side of the machine paying attention to the leakage of the contents from the hot pan and any sketches.

Must enforce Furthermore , the staff present in the room , a safe distance from the perimeter of the machine of at least 2 m in both emptying phase that return of the pan.



As soon as the tank rises from the cooking position (horizontal), the heating switches off automatically.

Returning the tank to cooking position (horizontal) the heating system automatically turns on.



ATTENTION:

To avoid re-ignition of the heating when the tank returns to cooking position (horizontal) with empty tank (possible overheating):

Turn the thermostat to position "0", before tilting the tank.

3.3.1 OPTIONAL BY-PASS MANUAL TILTING OF THE COOKING TANK (MODD.BR..M).

- In the event of a power failure, or due to a motor fault, the overturning can be performed manually by inserting the supplied lever in the special peephole (see details and details- **optional BAM0010**). By turning the handwheel clockwise the bowl rises, turning it counterclockwise the bowl is lowered.



ATTENTION:

Once performed the movement of the vessel, remove the lever for manual tipping.
RISK OF INJURY !!!

4 CLEANING AND CARE

4.1 CLEANING AND CARE OF THE APPLIANCE

- Do not use aggressive substances or abrasive detergents when cleaning the stainless steel components.
- Avoid using metal pads of the steel parts as they may cause rust. For the same reason, avoid contact with materials containing iron.
- Do not use sandpaper or abrasive paper for cleaning; in special cases use a powder pumice stone.
- In case of particularly resistant dirt, it is advisable to use abrasive sponges (e.g. Scotch-Brite).
- It is advisable to clean the appliance only once it has cooled down.

4.1.1 DAILY CLEANING



The appliance must be disconnected from the power supply during cleaning.



When cleaning the appliance never use direct jets of water to prevent infiltration of the liquid and damage to components.

- Clean the cooking vat with water and a detergent, rinse thoroughly and dry well with a soft cloth.
- External surfaces should be washed down using a sponge, and hot water with a suitable proprietary cleaner addend.
- Rinse always thoroughly and dry with a soft cloth.

4.2 SPECIAL PROCEDURES IN CASE OF PROLONGED INACTIVITY

- If the appliance is to stand idle for any length of time (e.g. holidays or seasonal closing), it must be cleaned thoroughly, leaving not traces of food or dirt.
- Leave the lid open so that air can circulate inside the vat.
- For added care after cleaning, the external surfaces can be protected by applying a proprietary metal polish.
- Be absolutely sure to shut off all utilities (electrical power supply and water).
- Air the room appropriately.

4.3 SPECIAL PROCEDURES IN CASE OF FAILURES

- If the appliance should not work properly during use, turn it off immediately and close or cut off all supplies (electrical power supply and water).
- Apply to a service centre for help.



The manufacturer shall not be held responsible nor has any warranty commitments for damage caused by non-compliance with prescriptions or by installation not in conformity with instructions.

The same applies in case of improper use or different application by the operator.

4.4 HOW TO PROCEED, IF ...

WARNING! :

Problems and failures may occur even when the appliance is used properly. Here is a list of the most probably situations and controls that the operator should perform to avoid applying to a service centre unnecessarily.

If the problem is not solved after the necessary controls, turn off the appliance immediately, unplug it, cut off any supplies and apply to a service centre.

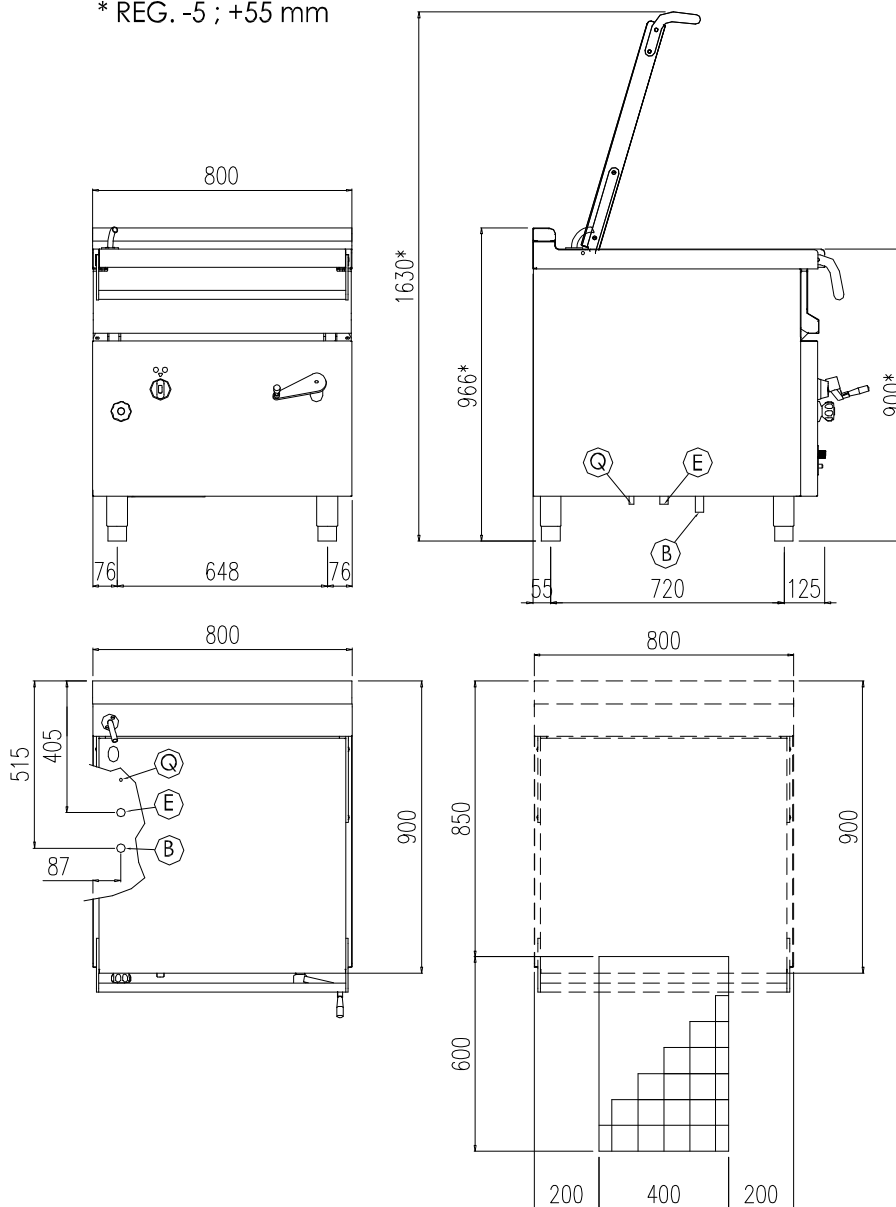
– ... the vat contents do not heat up:	– check that the power ON/OFF switch installed before the appliance is on; – otherwise turn off the appliance and apply to a service centre, as the safety thermostat may have been activated due to an excess of temperature in the cooking vat.
– ... the bratt pan continues to operate with the thermostat switched off –	– switch the appliance off with the on/off switch located upstream of the appliance and contact the technical assistance service.

5 FIGURES AND DETAILS

5.1 LAYOUT CONNECTIONS BR8E080

LEGEND:			
B	Water connection	E	Electrical connection
		Q	Equipotential clamp

* REG. -5 ; +55 mm

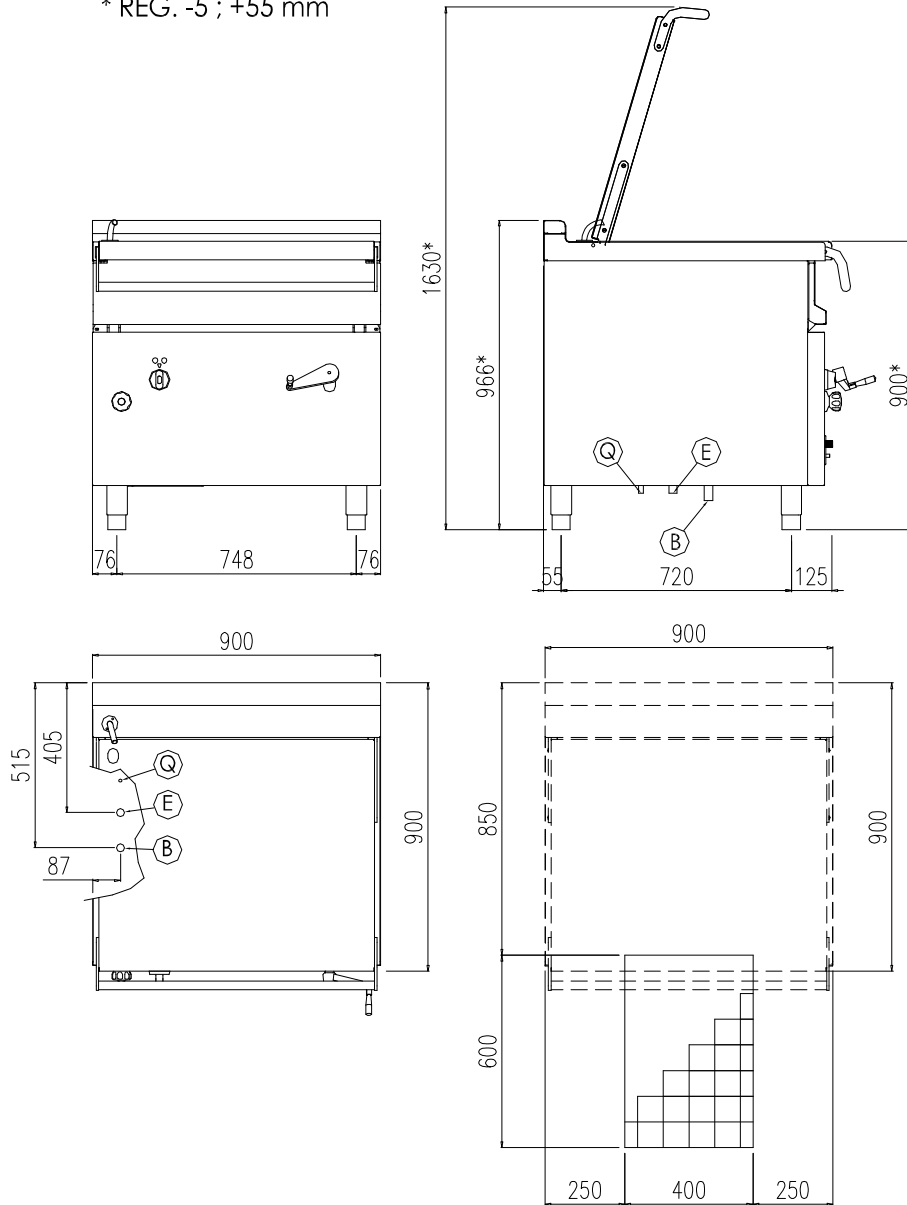


BR8E080I BR8E080I.M

5.2 LAYOUT CONNECTIONS BR9E090

LEGEND:			
B	Water connection	E	Electrical connection
		Q	Equipotential clamp

* REG. -5 ; +55 mm



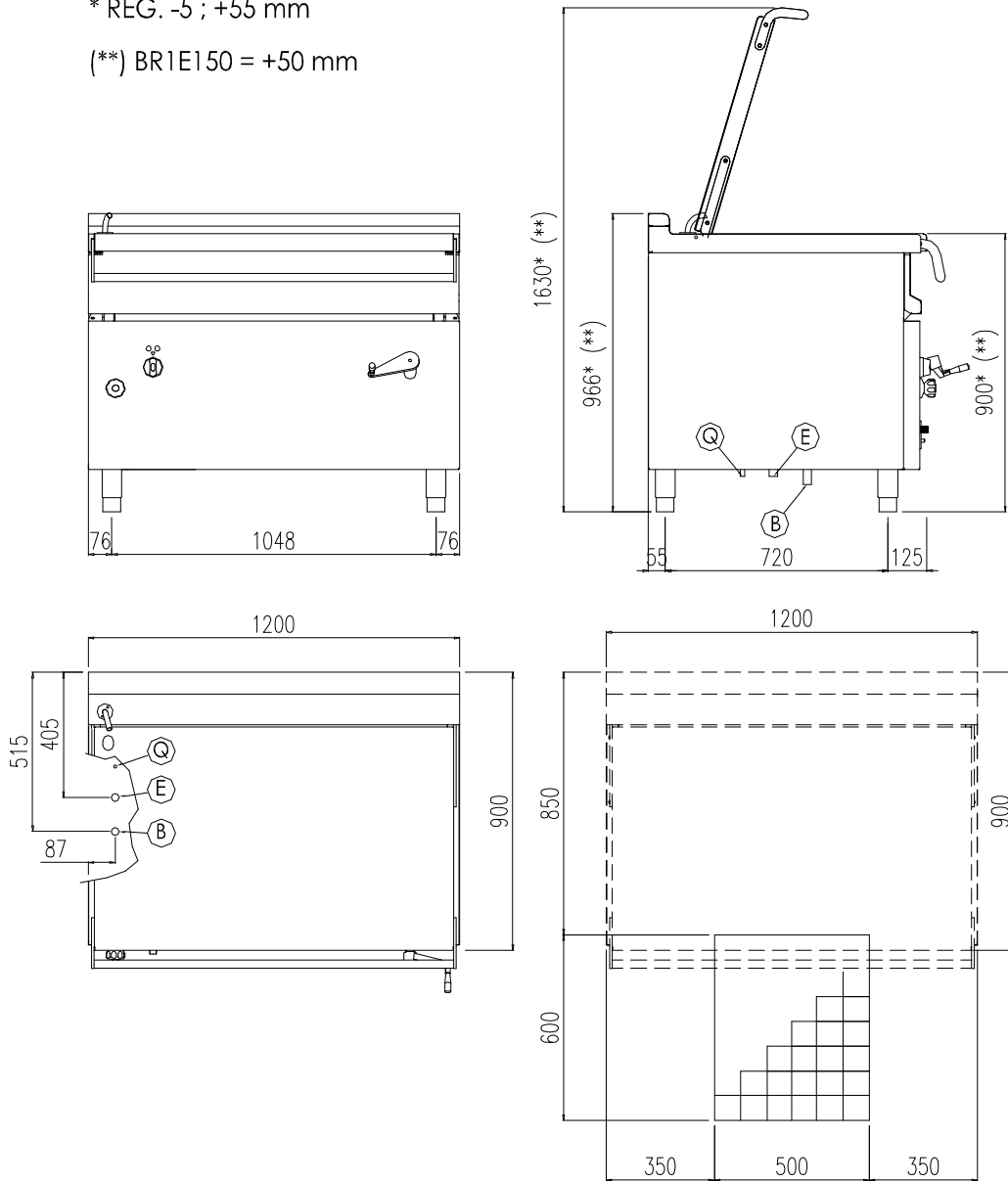
BR9E090I BR9E090I.M

5.3 LAYOUT CONNECTIONS BR1E120-BR1E150

LEGEND:			
B	Water connection	E	Electrical connection
		Q	Equipotential clamp

* REG. -5 ; +55 mm

(**) BR1E150 = +50 mm



BR1E120I BR1E120I.M

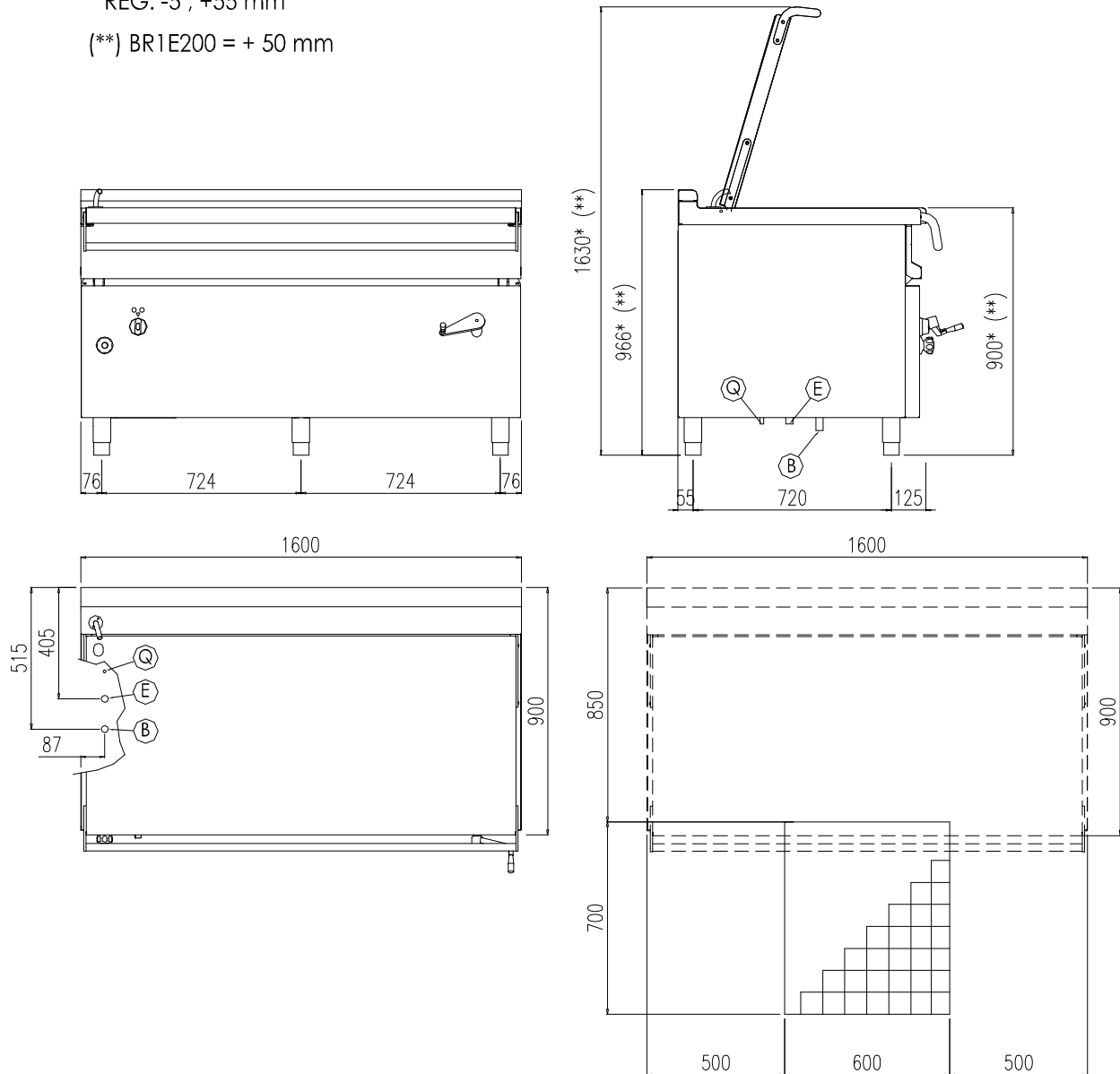
BR1E150I BR1E150I.M

5.4 LAYOUT CONNECTIONS BR1E160-BR1E200

LEGEND:			
B	Water connection	E	Electrical connection
		Q	Equipotential clamp

* REG. -5 ; +55 mm

(**) BR1E200 = + 50 mm

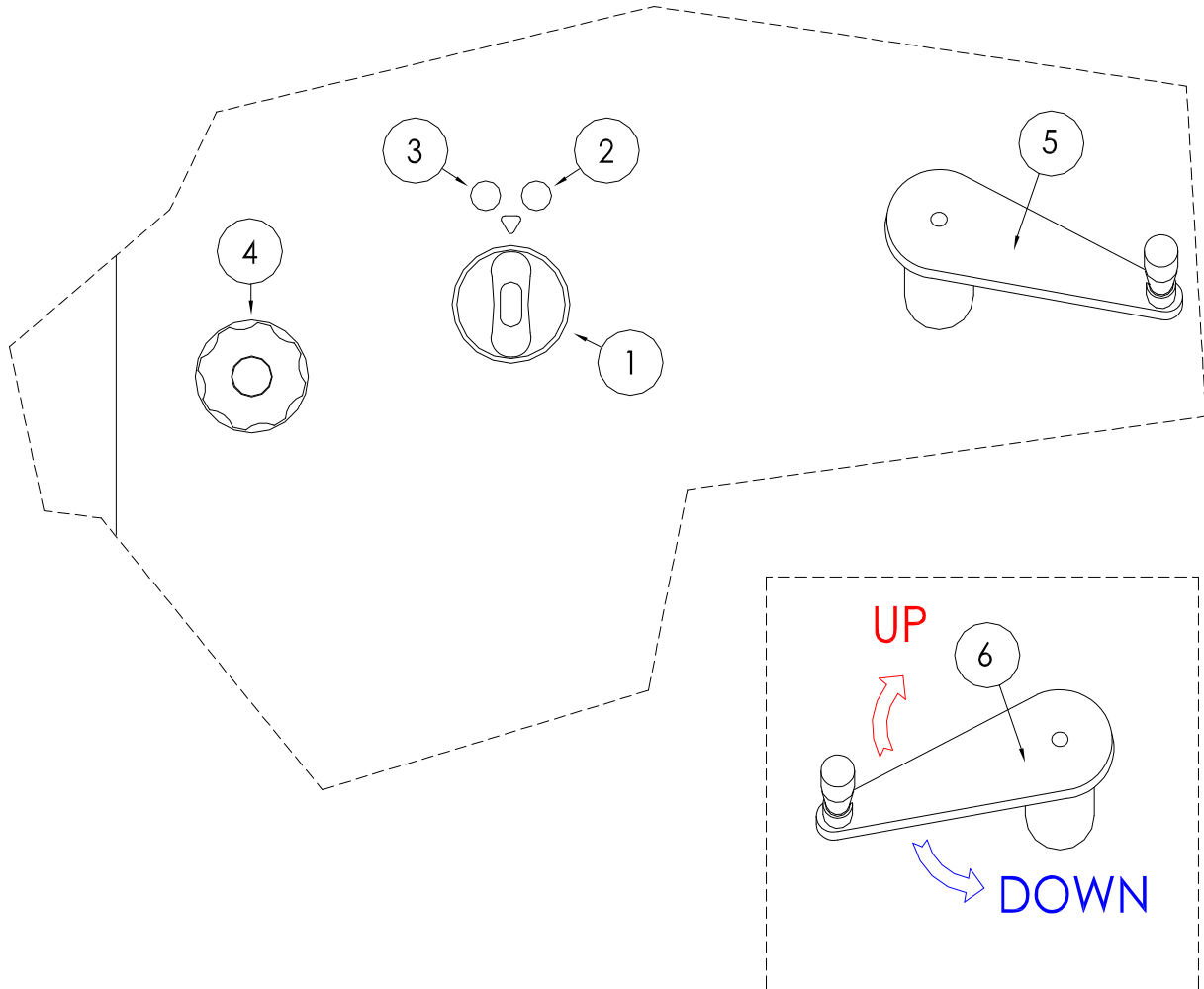


BR1E160I BR1E160I.M

BR1E200I BR1E200I.M

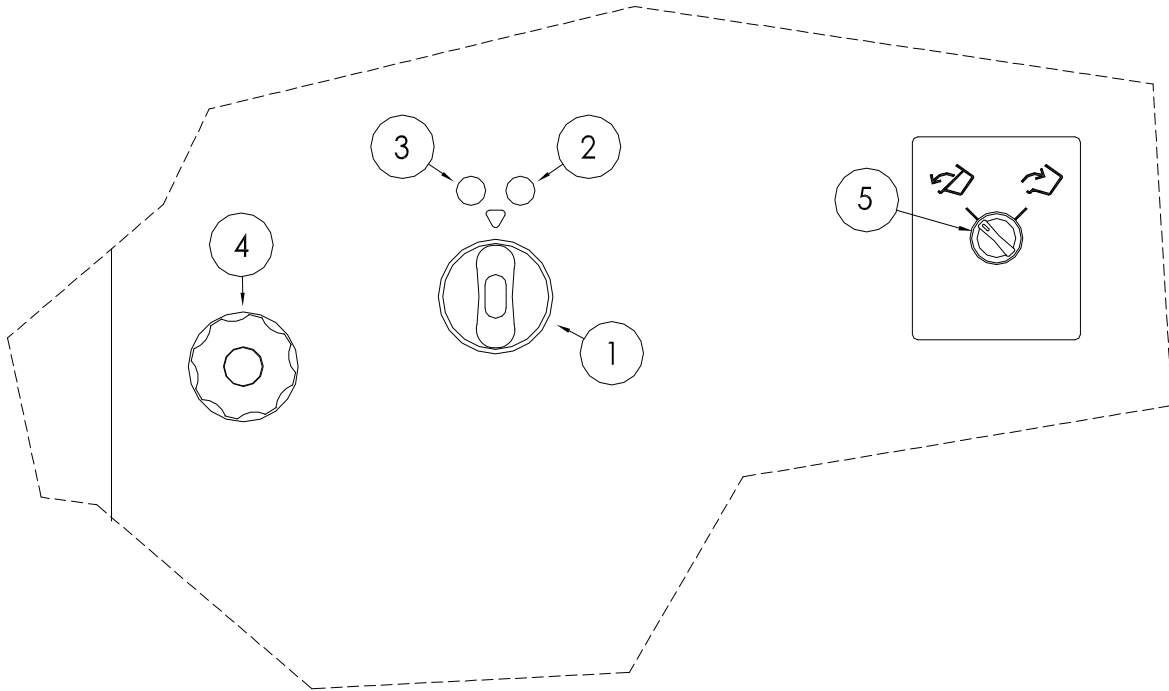
5.5 FIG. CONTROLS BR.E

LEGEND:			
1	Operating thermostat	4	Vat water feed tap
2	Green warning light	5	Tilting handwheel
3	Heating on signal-lamp		

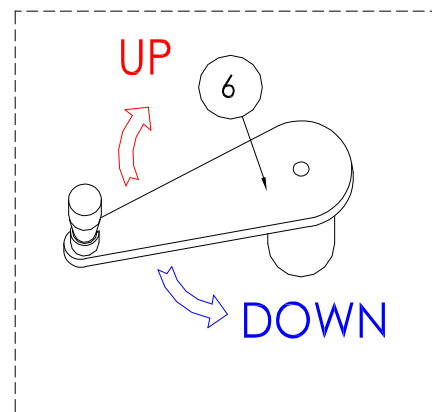
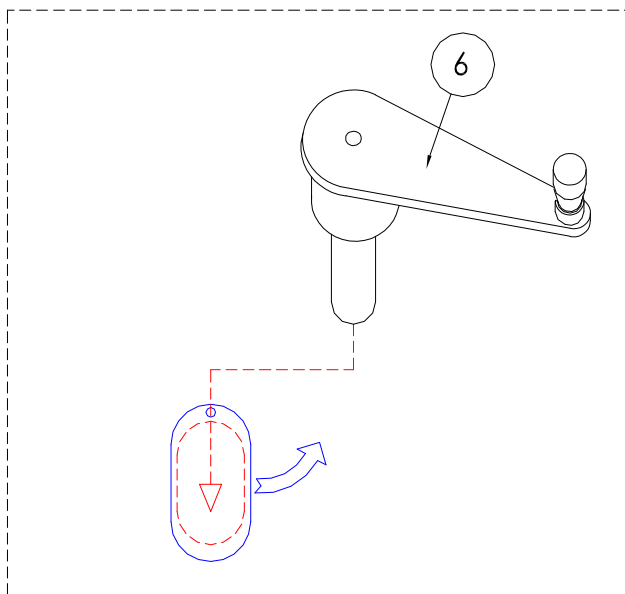


5.6 FIG. CONTROLS BR.E.M

LEGEND:			
1	Operating thermostat	4	Vat water feed tap
2	Green warning light	5	Up/down selector
3	Heating on signal-lamp	6	Tilting handwheel



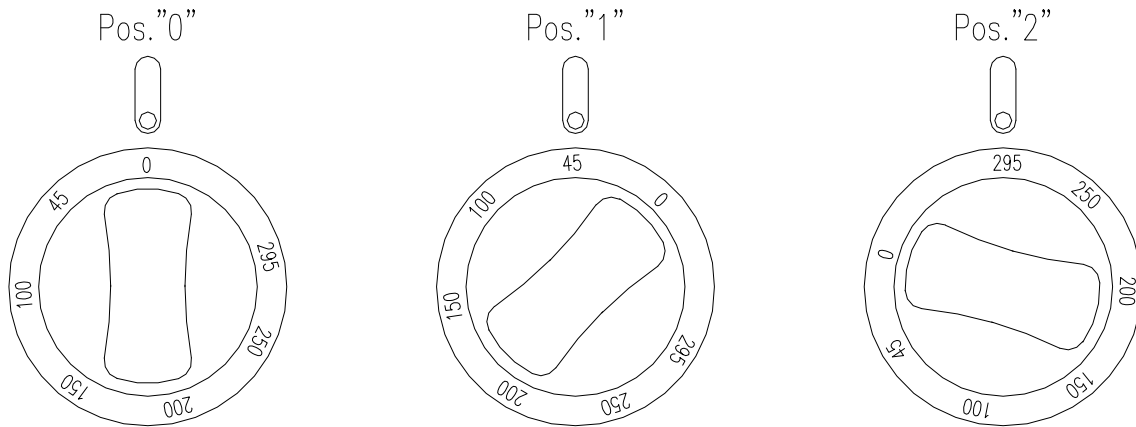
Optional BAM0010 : MANUAL TILT BY-PASS



5.7 FIG. DETAILS OF COMMANDS

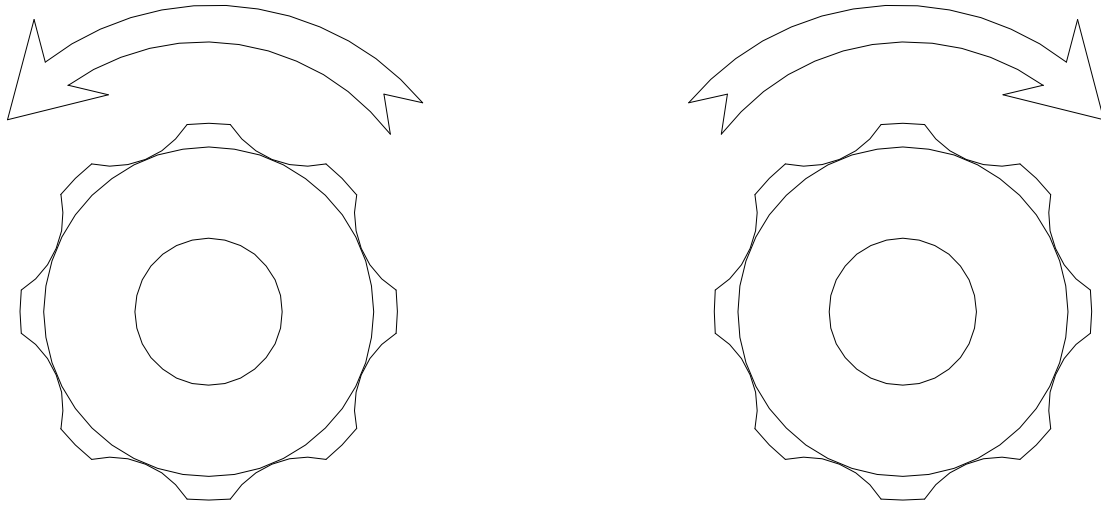
CONTROL KNOB

Position "0" = Off	Position "1" = minimum	Position "2" = MAXIMUM
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KNOB FOR WATER

WAY FOR WATER INLET	STOP WATER INLET
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MOTOR TILTING PAN (MOD.BR..M)

Position "0" = Off	Position "1" = pan tilting	Position "2" = pan return
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