INSTALLATION INSTRUCTIONS

BOILING PANS WITH TILTING HEIGHT 600mm

SMART - SMART VARIOMIX - SMART PROMIX

READ BEFORE USE!

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Thinking of you
Electrolux

WE'RE THINKING OF YOU

Thank you for choosing an Electrolux product. This is a product that comes with decades of professional experience and innovation; a sophisticated product that is intelligently designed and developed with your needs in mind. You can be sure that every time you use this product, the results will be outstanding. Welcome to Electrolux.

CUSTOMER CARE AND SERVICE

We recommend using only spare parts made by Electrolux Professional.
If you contact customer service, please have the following documents to hand.
You can find the PNC and model number on the nameplate on your appliance.
Other documents concerning this product are available from the Customer Service Centre:

Service handbook
Spare parts catalogue
Wiring diagram

IMPORTANT!
Indicates dangerous situations that can lead to life-threatening injuries.

NOTE
Important instructions that must always be obeyed.

ENVIRONMENT
Environmental information

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Original language: Swedish
These Installation and Operating Instructions relate to a range of appliance models. The product images in this guide serve only as an example, are not to scale and may vary from your particular model. No liability is assumed for any errors, inaccuracies or changes.

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SAFETY

1. INSTRUCTIONS FOR SAFETY AND USE

IMPORTANT!
Danger of fire, explosion and death

- This appliance is intended for use only for the preparation and processing of food in commercial kitchens such as restaurants, hospitals, staff canteens, butcher shops and food production companies. Any other use is in breach of the intended purpose and may cause damage or constitute a hazard for humans and animals.
- The appliance must only be operated if all safety equipment and safety devices are available, installed properly and fully functional.
- The appliance must only be inspected and operated by technically trained people.
- This appliance is not for use by children or persons with reduced physical, sensory or intellectual abilities, or inexperienced and untrained persons, unless under the supervision of a qualified person who is responsible for their safety. Do not allow children to play with this appliance.
- The appliance must not be operated in the vicinity of inflammable materials or vapours.
- This appliance must not be used to heat/freeze closed containers (cans, tins, bottles, tubes, etc.). Danger of explosion!
- The use of corrosive, poisonous and inflammable materials in our cooking appliances is strictly forbidden.
- The appliance's performance data must not be changed.
- In the event of a defect that prevents operation, switch the appliance off. Always call for an authorised professional if the troubleshooting section states as such, if the defect is not described or is not obvious, or if any necessary intervention requires the removal of panels. Until the defect is resolved, the appliance must be switched off and disconnected from the power supply.
- Before starting any service, repair or maintenance work, the appliances must be disconnected from the mains supply (turn the main switch off or remove the fuses from the power supply), the gas supply turned off and drinking water pipes closed off.
- Before cleaning, the appliance must be disconnected from the power supply and cooled down completely to avoid the risk of scalding or electric shock.
- Do not spray the appliance or its parts with a high-pressure cleaner or a steam cleaner; this may cause it to malfunction.

Our appliances are properly thermally insulated and insulated. Due to the high cooking temperatures in industrial kitchen appliances, individual components get extremely hot (e.g. lids, panels). This does not constitute a design flaw but is a result of the thermal conductivity of stainless steel.

The noise level of the unit is negligible. Legal indications are complied with. The sound pressure level is below 70dB (A).

Our appliances are not suitable for installation outdoors or in spaces exposed to the effects of weather (rain, direct sunlight, etc.).

1.1 Safety instructions for handling electrical appliances

IMPORTANT!
Danger of fire, explosion and death

- Any work on the electrical wiring must be carried out according to the supplied electrical diagrams and under consideration of the country-specific and local regulations.
-  This appliance must be connected to a point indicated on a potential equalisation system with a minimum conductor cross section of 10 mm^2. When installing multiple appliances, connect them all together through potential equalisation.
- To avoid damage and injury, if there is any damage to the local mains supply it must replaced by a qualified electrician in accordance with the applicable local and national regulations.

1.2 Installation and initial operation

The electricity and water supply must be installed and the appliance first operated by carefully following this instruction manual and must be done only by a certified specialist under consideration of the country-specific and local regulations. You are responsible for this.

1.3 Obligations of the operator

Responsibility for and guarantee of the permanent correct operation of all safety-related components lie with the responsible manager. The correct operation of these components must be tested at least once each calendar year by Electrolux Professional authorised specialist engineers and replaced if necessary.

1.4 Use Smart Line Boiling Pan

This manual refers to the following models:

SMART
SMART VARIMIX
SMART PROMIX

You can find the model name (Model) on the name plate on the appliance itself. For more information, please refer to section 4 of this manual.

This appliance is intended for cooking food in the pans and must not be used for any other purpose.Any other use is considered improper.

IMPORTANT!
Danger of fire, explosion and death

- Do not place any other objects apart from cookware on the cooking area as it gets hot. Danger of scalding and burning
- Do not touch the pans as this could cause scalding.

1.5 Personal protective equipment

The following table gives an overview of the personal protective equipment (PPE) you must wear in the various stages of using the appliance.

PPE mandatory
PPE available, wear as appropriate
PPE not necessary

Phase	Protective clothing	Safety shoes	Protective gloves	Eye protection	Head protection
Transport		X			
Handling		X			
Unpacking		X			
Installation		X			
Regular machine use	X	X	X		
Settings		X			
Regular cleaning		X	X		
Special cleaning		X	X		
Maintenance		X	X		
Disassembly		X			
Scrap		X			

1.6 Residual risk

Residual risks that cannot be avoided completely during development or are eliminated with the use of suitable safety devices, are marked on the machine.

When the machine is installed, ensure there is sufficient free space around it to reduce the residual risks. The area around the machine must be free of obstructions, clean, dry, and well lit.

Residual risk	Description of the risk
Risk of slipping or falling	The user could slip due to water or dirt on the floor.
Danger of scalding or abrasions	The operator may be injured when touching internal parts of the machine without protective gloves.
Risk of electric shock	When touching live electrical components e.g. during maintenance work, if the power is not disconnected.
Danger of tipping loads	The appliance may be damaged if unsuitable lifting measures are used during transport and handling, or if the load is improperly distributed.
Danger from chemical substances	Injury due to accidental inhalation of chemicals (e.g. refrigerant) Please always take note of the stickers on the appliance.
Risk of injury during installation and maintenance work	Serious injury can occur when touching moving parts such as fans without adequate protective clothing.

SPECIFICATIONS

2. MODELS

Smart Line Boiling Pans

PNC	F. Mod.	Heating Kg/h	Total power kW	Voltage V / neutral conductor	Frequency Hz	Max. phase current A
232218	SM6B50	-	15	400 V / 3N	50/60	22
232219	SM6B100	-	22.5	400 V / 3N	50/60	33
232220	SM6B150	-	30	400 V / 3N	50/60	44
232221	SM6B200	-	37.5	400 V / 3N	50/60	55
232222	SM6B300	-	50	400 V / 3N	50/60	73
232223	SM6V50	-	15.8	400 V / 3N	50/60	27
232149	SM6V80	-	23.3	400 V / 3N	50/60	38
232224	SM6V100	-	24	400 V / 3N	50/60	39
232225	SM6V150	-	31.5	400 V / 3N	50/60	51
232226	SM6V200	-	39.7	400 V / 3N	50/60	62
232227	SM6V300	-	52.2	400 V / 3N	50/60	80
232228	SM6P100	-	24.7	400 V / 3N	50/60	39
232229	SM6P150	-	32.2	400 V / 3N	50/60	51
232230	SM6P200	-	40.5	400 V / 3N	50/60	66
232231	SM6P300	-	53	400 V / 3N	50/60	84
232232	SM6B50S	24	0.2	230 V / 1N	50/60	2
232233	SM6B100S	36	0.2	230 V / 1N	50/60	2
232234	SM6B150S	47	0.5	400 V / 3N	50/60	3
232235	SM6B200S	59	0.5	400 V / 3N	50/60	3
232236	SM6B300S	78	0.5	400 V / 3N	50/60	3
232237	SM6V50S	24	1.8	400 V / 3N	50/60	7
232238	SM6V100S	36	1.7	400 V / 3N	50/60	9
232239	SM6V150S	47	2.0	400 V / 3N	50/60	9
232240	SM6V200S	59	2.8	400 V / 3N	50/60	10
232241	SM6V300S	78	2.8	400 V / 3N	50/60	10
232242	SM6P100S	36	2.4	400 V / 3N	50/60	9
232243	SM6P150S	47	2.8	400 V / 3N	50/60	9
232244	SM6P200S	59	3.6	400 V / 3N	50/60	14
232245	SM6P300S	78	3.6	400 V / 3N	50/60	14

(SM6B) Smart
Boiling pan without agitator

(SM6V) Smart Variomix
Boiling pan with Variomix agitator

(SM6P) Smart Promix®
Boiling pan with Promix® agitator

(SV6I) Smart Variomix ICE
Boiling pan with Variomix agitator and option ice water cooling

(SP6I) Smart Promix® ICE
Boiling pan with Promix® agitator and option ice water cooling

Smart Line Boiling Pans with dual connection

PNC	F. Mod.	Weight Kg	Total power kW	Voltage V / neutral conductor	Frequency Hz	Max. phase current A
232222 + 928159	SM6B300	480	25 / 25	400 V / 3N	50/60	36 / 36
232226 + 928160	SM6V200	400	25 / 14.7	400 V / 3N	50/60	36 / 25
232227 + 928160	SM6V300	480	25 / 27.2	400 V / 3N	50/60	36 / 43
232230 + 928160	SM6P200	400	25 / 15.5	400 V / 3N	50/60	36 / 29
232231 + 928160	SM6P300	500	25 / 28	400 V / 3N	50/60	36 / 47

Smart Line Boiling Pans with ice water cooling

PNC	F. Mod.	Weight Kg	Total power kW	Voltage V / neutral conductor	Frequency Hz	Max. phase current A
232223 + 928153	SM6V50	180	15.8	400 V / 3N	50/60	27
232149 + 928164	SM6V80	270	23.3	400 V / 3N	50/60	38
232224 + 928154	SM6V100	280	24	400 V / 3N	50/60	39
232225 + 928155	SM6V150	400	31.5	400 V / 3N	50/60	51
232226 + 928156	SM6V200	400	39.7	400 V / 3N	50/60	62
232227 + 928157	SM6V300	480	52.2	400 V / 3N	50/60	80

3. TESTING / CERTIFICATION

All appliances are tested and certified according to the relevant standards and approved engineering rules by internationally recognised testing bodies. This guarantees that all internationally required quality and safety standards have been met.

Each appliance features the CE marking on its nameplate. All appliances have passed the testing for protection class IP X5 (water protection). To ensure continued compliance with this protection class, all seals must remain in a perfect condition and all components must be assembled properly after installation, repairs and maintenance work.

CE 0409

CE- DIRECTIVES

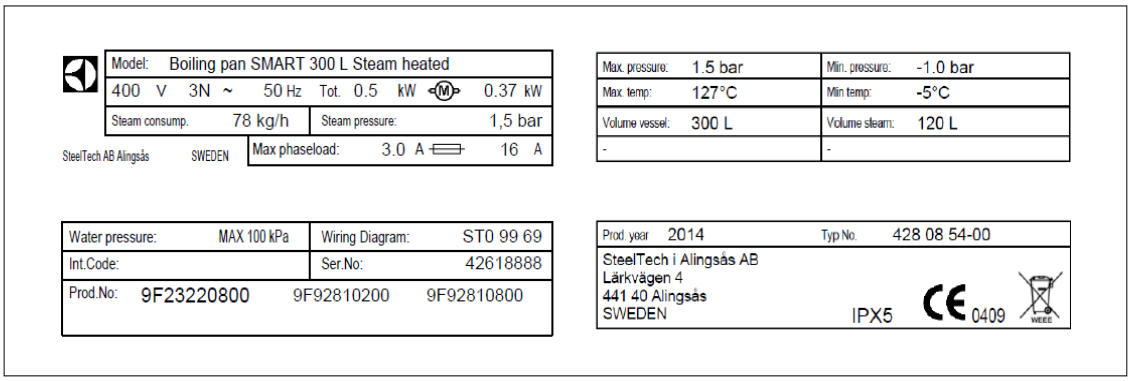
Boiling pans are manufactured in compliance with relevant CE directives and are CE labelled.

For details see CE declaration ST0 9186-61.

The machine is considered as an aggregate.The unit consists of a CE-approved safety valve in Category IV and a CE-approved vessel in Category II.

4. APPLIANCE IDENTIFICATION

4.1 Rating plate

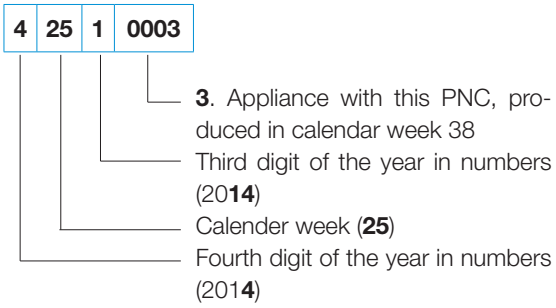


The illustration shows an example of an unlabelled nameplate and may differ from the one on your appliance.

There is one nameplate affixed at a clearly visible spot on the outside of the unit. There is another nameplate inside the appliance which you can see after removing the panels.

For the exact identification of your appliance, see 'PNC'.

The eight-digit serial number (Ser. No.) on the nameplate contains the following information:



Definition of the data on the label:

Model	Description of the boiling pan	Max. phase load A	Current
Int.code	Internal code	Prod. year	Production year
Prod. No.	Production code/codes	CE	CE identification
Ser. No.	Serial number		WEEE symbol
V ~	Supply voltage ~ phase	Max. Pressure	Maximum operating pressure,vessel
Hz	Mains frequency	Min. Pressure	Minimum operating pressure
Tot. kW	Maximum power consumption	Max.temp	Maximum temperature
	Motor power consumption	Min.temp	Minimum temperature
Steam consump.	Steam consumption	Typ No.	Vessel production, drawing number

5. CONSTRUCTION OF THE APPLIANCE

The outer and inner structure parts of the overall appliance are made of high-quality steel.

The surface of the appliance is highly polished, ensuring an excellent level of hygiene, universal versatility and making it easy to clean while preventing any mixing of flavours.

GENERAL INFORMATION

6. PACKAGING

ENVIRONMENT
Help protect our environment

All packaging materials used are environmentally-friendly. They may be stored without risk, taken to a recycling centre or incinerated in special waste incineration plants. Plastic parts that can be recycled are marked:

The symbol on the products indicate that this product may not be treated ads normal household waste, but must be disposed of the correct manner to prevent potential, negative impacts on our environment and our health.

PE **Polyethylene:**
Outer packaging

PS **Polystyrene:**
Protective corners

7. RESPONSIBILITY / LIABILITY

7.1 Liability

The manufacturer is exempted from all liability for the product in the following cases:

- Disregarding the information in this Installation and Operating Instructions
- Disregarding country-specific regulations
- Repairs that were performed improperly and the use of replacement parts that are not listed in the replacement parts catalogue (the installation and use of non-original replacement parts or non-original accessories can cause long-term damage to the operation of the appliance)
- Interventions by unqualified technicians
- Unapproved modifications or interventions
- Negligent maintenance
- Improper use of the appliance
- Exceptional unforeseeable circumstances
- Use of the machine by untrained persons
- Non-compliance with the regulations for workplace safety, hygiene and health that are in force in the appliance user's country

Furthermore, any liability for damage that is caused by conversions and independent modifications made by the user or the customer will not be accepted. The employer or the person responsible for safety in the workplace is responsible for the selection of personal protective equipment, which will be made available to personnel in accordance with the regulations applicable in the country in which the appliance is used.

7.2 Storing the operating instructions

These operating instructions must be kept intact for the whole life cycle of the appliance up until it is disposed of. These operating instructions must always accompany the appliance if it is transferred, sold, rented, allowed to be used by others or leased.

Store the documents so that they are always available for users.

Additions and amendments to the Installation and Operating Instructions which Electrolux Professional will, if necessary, send to customers, form an integral part of the guide and must be kept with it.

7.3 Target groups

The operating instructions are intended for:

- Staff who are responsible for transport and handling
- Engineers who set up and commission the appliance
- The employer of the appliance users and the safety officer at the workplace
- Staff using the appliances
- Customer service technicians
- Disposal officers

8. CUSTOMER SERVICE, REPAIR AND MAINTENANCE

Service, repair and maintenance work must only be carried out by Electrolux Professional or Electrolux partner dealers. Country-specific and local regulations apply. This applies in particular to safety and regulatory installations. A service contract is therefore recommended.

Before starting any service, repair or maintenance work, the appliances must be disconnected from the mains supply (turn the main switch off or remove the fuses from the power supply), the gas supply turned off and drinking water pipes closed off.

Parts requiring replacement must be replaced by original parts from Electrolux Professional.

The warning and information notices fitted to the appliances must be obeyed by specialist and customer service staff and must not be removed or altered.

During service / repair and maintenance work, distractions and stress factors must be avoided. As such, unauthorised persons must be kept away from the appliance. Servicing may be not carried out on ships at sea.

IMPORTANT!
Danger of fire, explosion and death

- When operating the appliance and during maintenance, you must make sure there are no moving parts, such as vents, inside the appliance. Take extreme care.
- Repairs and service on the appliances must be carried out when heating elements have cooled down.
- Any internal electrical wiring in the appliance and the connections to the earth cable are in accordance with the respective wiring diagrams and must not be modified. All metal parts which have electrical connections on them must remain earthed.
- After completion of the maintenance and repair work, the service technician must carry out checks to ensure all operating modes of all functional and safety components are in accordance with the operating instructions.

8.1 Maintenance periods

Similarly constructed appliances are not under obligation to be certified. They are subjected to a pressure and function test at the factory in accordance with the relevant guidelines.

Depending on the frequency and intensity of use, functional parts must be maintained and tested consistently at regular intervals. However this must be at least once a calendar year.

9. CLEANING

9.1 Handling stainless steel

The types of stainless steel used on industrial kitchen appliances are highly sophisticated, tried and tested materials. Thanks to its positive characteristics, stainless steel is an ideal material for preparing food.

The reason stainless steel can resist corrosion and rust is its passive layer which builds up when oxygen hits the metal surface. There is sufficient oxygen in the air to do this. If this passive layer is physically broken or damaged by chemical substances, leaving it unable to regenerate itself, even rust-free stainless steel can be subject to corrosion.

It is possible to develop or regenerate the passive layer by treating it with running, oxygen-rich water. Oxygen-starving abrasives such as hydrochloric acid, chlorides and spice concentrates, mustard, vinegar essences, spice cubes and cooking salt solutions can lead to chemical damage or rupture of the passive layer, depending on the concentration and temperature.

Extraneous rust (iron particles), the formation of galvanic elements and lack of oxygen could cause more damage. If the appliance is kept in an environment with corrosive substances (e.g. chlorine), it is advisable to apply a thin layer of Vaseline oil to its cleaned stainless steel surfaces.

NOTE
Please follow these instructions

- Keep stainless steel surfaces clean at all times and make sure they are well ventilated.
- Do not place the lid on appliances when not in use so that air can get to the surface.
- Remove lime-scale, fat, starch and protein layers with regular cleaning to avoid corrosion. De-scale the appliance with a solution of 10% vinegar, 10% phosphoric acid or a suitable de-scaling solution available for purchase.
- Do not let stainless steel parts come into prolonged contact with acids, spices, salts, etc. Rinse off work surfaces with fresh water. This applies especially after cooking potatoes, pasta or rice in salted water.
- Avoid physical damage to the stainless steel surface, especially with other metals. If stainless steel comes into contact with iron (wire wool, swarf from cables, iron-rich water) this can lead to corrosion.

9.2 Suitable cleaning products

ENVIRONMENT
Help protect our environment

- For environmental protection reasons it is recommended that the appliance is cleaned only with products which are more than 90% biologically degradable.

The appliances must be cleaned with commercially available, food compatible cleaning agents. No bleaching, chlorine-based, highly flammable, granular or abrasive cleaning agents must be used to clean the appliance.

9.3 Cleaning the appliance

IMPORTANT !
Danger of fire, explosion and death

- Before cleaning, the appliance must be disconnected from the power supply and cooled down completely to avoid the risk of scalding or electric shock.
- Do not clean the appliance with flammable liquids.

Clean the appliance after each use. The surfaces of our appliances must be washed with hot water and mild detergent. After cleaning, the surfaces must be thoroughly rinsed with water and rubbed dry.

Accessories such as tools and strainer plates must be cleaned outside of the appliance.

NOTE
Please follow these instructions

- Do not spray the appliance or its parts with a high-pressure cleaner or a steam cleaner; this may cause it to malfunction.
- Must not be cleaned with steel brushes, steel wool, copper cloths, sand-based or similar products !

10. TRANSPORT, HANDLING AND STORAGE

The transport, handling and storage of the appliances must be carried out only by specialist workers who:

- Have specific technical training and experience
- Know the safety regulations and the legal provisions of their specialist area
- Have knowledge about general safety provisions
- Are able to recognise and avoid possible dangers

The staff who are responsible for the transport, handling and storage of the appliances must be trained in the use of hoisting aids and have sufficient knowledge to use the individual means of protection for the work to be carried out (e.g. work wear, safety shoes, safety gloves and hard hats).

10.1 Transport

Transport (relocation) and handling (moving in-house) must be carried out by using lifting means of suitable load-bearing capacity.

The appliance can be transported by truck, train or ship. Except for road transport, the appliance is sent in a container together with other appliances. The appliances can be loaded inside the container by the assigned carrier.

Due to the appliance dimensions it is not permitted to stack the appliances on top of each other during transport. In such case the manufacturer shall not be liable should the load tip over.

The manufacturer shall under no circumstances be liable for damage during transport or damage to the packaging.

10.2 Unloading

Prior to removing the transport fastenings you must ensure that the stability of the appliance components does not depend on the fastenings and that the load cannot fall from the vehicle as a result.

Standing under hanging loads during loading and unloading is prohibited. Unauthorised persons are prohibited from accessing the work area.

10.3 Notes on handling

Observe the following precautions to ensure safe handling:

- Use appropriate lifting means with sufficient load-bearing capacity (e.g. forklift or lifting truck)
- Cover the edges
- Check the lifting forks and adhere to the instructions on the packaging
- Prior to lifting:
- Ensure that all employees are at a sufficiently safe distance and that unauthorised persons have no access to the workspace
- Check the stability of the load
- Make sure that no goods can fall off while lifting; avoid sudden movements and impacts
- Lift the appliance as little as possible when in motion
- Appliances may be not be lifted on removable or unsuitable load-bearing parts (protective panels, cable guides, etc.)

10.4 Moving and setting down appliances

The person controlling the lifting aid must have a good overview of the route and must be able to halt his/her manoeuvres at any time in case of danger.

Before setting down the load, check that there are no obstacles and that the surface is flat and designed to support the weight of the load.

10.5 Storage

The appliances and/or their parts must be protected from moisture and stored in a dry, vibration-free room with a non-aggressive atmosphere and a temperature of 5°C / 41°F to 50°C / 122°F.

The location must have a horizontal, level surface in order to prevent the appliances becoming misshapen or the adjustable feet being damaged.

The accessories delivered with the appliances must not be changed. Any parts that have been lost or are faulty must be replaced with original parts.

SPECIFICATIONS

11. TECHNICAL SPECIFICATIONS

(SM6B) Smart
Boiling pan without agitator

(SM6V) Smart Variomix
Boiling pan with Variomix agitator

(SM6P) Smart Promix®
Boiling pan with Promix® agitator

(SV6I) Smart Variomix ICE
Boiling pan with Variomix agitator and option ice water cooling

(SP6I) Smart Promix® ICE
Boiling pan with Promix® agitator and option ice water cooling

11.1 Electrically heated boiling pans, 400V 3N~50Hz*

PNC	Model	Volume L	Heating kW	Tilting motor kW	Agitator motor kW	Total power kW	Max. Phase current A	Rec. fuse A	Max. fuse A
232218	SM6B50	50	15.0	0.19	-	15.0	22	25	50
232223	SM6V50	50	15.0	0.19	0.75	15.8	27	32	50
232149	SM6V80	80	22.5	0.19	0.75	23.3	38	40	50
232219	SM6B100	100	22.5	0.19	-	22.5	33	35	50
232224	SM6V100	100	22.5	0.19	1.5	24.0	39	40	50
232228	SM6P100	100	22.5	0.19	2.2	24.7	39	40	50
232220	SM6B150	150	30.0	0.37	-	30.0	44	50	63
232225	SM6V150	150	30.0	0.37	1.5	31.5	50	50	63
232229	SM6P150	150	30.0	0.37	2.2	32.2	50	50	63
232221	SM6B200	200	37.5	0.37	-	37.5	55	63	100
232226	SM6V200	200	37.5	0.37	2.2	39.7	62	63	100
232230	SM6P200	200	37.5	0.37	3.0	40.5	66	80	100
232222	SM6B300	300	50.0	0.37	-	50.0	73	80	100
232227	SM6V300	300	50.0	0.37	2.2	52.2	80	80	100
232231	SM6P300	300	50.0	0.37	3.0	53.0	84	100	100

* The connection lead may be at most 32 mm² to have room in the connection terminals.

11.2 Electrically heated boiling pans, 400V 3N~50Hz*, with optional dual electrical connection

PNC	Model	Volume L	Heating kW	Tilting motor kW	Agitator motor kW	Total power kW		Max. Phase current A		Rec. fuse A		Max. fuse A	
						Q1	Q2	Q1	Q2	Q1	Q2	Q1	Q2
232222 + 928159	SM6B300	300	50.0	0.37	-	25	25	36	36	40	40	63	63
232226 + 928160	SM6V200	200	37.5	0.37	2.2	25	25	36	25	40	32	63	63
232227 + 928160	SM6V300	300	50.0	0.37	2.2	25	27.2	36	43	40	50	63	63
232230 + 928160	SM6P200	200	37.5	0.37	3.0	25	15.5	36	29	40	32	63	63
232231 + 928160	SM6P300	300	50.0	0.37	3.0	25	28	36	47	40	50	63	63

* The connection lead may be at most 32 mm² to have room in the connection terminals.

11.3 Steam heated boiling pans, 230V 1N~50Hz*

PNC	Model	Volume L	Heating kg/h	Tilting motor kW	Agitator motor kW	Total power kW	Max. Phase current A	Rec. fuse A	Max. fuse A
232232	SM6B50S	50	24	0.19	-	0.2	2	10	16
232233	SM6B100S	100	36	0.19	-	0.2	2	10	16

* The connection lead may be at most 6 mm² to have room in the connection terminals.

11.4 Steam heated boiling pans, 400V 3N~50Hz*

PNC	Model	Volume L	Heating kg/h	Tilting motor kW	Agitator motor kW	Total power kW	Max. Phase current A	Rec. fuse A	Max. fuse A
232237	SM6V50S	50	24	0.19	0.75	1.0	7	10	16
232238	SM6V100S	100	36	0.19	1.5	1.7	9	16	20
232242	SM6P100S	100	36	0.19	2.2	2.4	9	16	20
232234	SM6B150S	150	47	0.37	-	0.5	3	10	16
232239	SM6V150S	150	47	0.37	1.5	2.0	9	16	20
232243	SM6P150S	150	47	0.37	2.2	2.8	9	16	20
232235	SM6B200S	200	59	0.37	-	0.5	3	10	16
232240	SM6V200S	200	59	0.37	2.2	2.8	10	16	20
232244	SM6P200S	200	59	0.37	3.0	3.6	14	16	20
232236	SM6B300S	300	78	0.37	-	0.5	3	10	16
232241	SM6V300S	300	78	0.37	2.2	2.8	10	16	20
232245	SM6P300S	300	78	0.37	3.0	3.6	14	16	20

* The connection lead may be at most 6 mm² to have room in the connection terminals.

11.5 Electrically heated boiling pans 400V 3N~50Hz* and option ice water cooling

PNC	Model	Volume L	Heating kW	Tilting motor kW	Agitator motor kW	Drainwater pump A	Total power kW	Max. Phase current A	Rec. fuse A	Max. fuse A
232223 + 928153	SV6I50	50	15.0	0.19	0.75	0.51	15.8	27	32	50
232149 + 928164	SV6I80	80	22.5	0.19	0.75	0.51	23.3	38	40	50
232224 + 928154	SV6I100	100	22.5	0.19	1.5	0.51	24.0	39	40	50
232228 + 928154	SP6I100	100	22.5	0.19	2.2	0.51	24.7	39	40	50
232225 + 928155	SV6I150	150	30.0	0.37	1.5	0.51	31.5	50	50	63
232229 + 928155	SP6I150	150	30.0	0.37	2.2	0.51	32.2	50	50	63
232226 + 928156	SV6I200	200	37.5	0.37	2.2	0.51	39.0	62	63	100
232230 + 928156	SP6I200	200	37.5	0.37	3.0	0.51	40.5	66	80	100
232227 + 928157	SV6I300	300	50.0	0.37	2.2	0.51	52.2	80	80	100
232231 + 928157	SP6I300	300	50.0	0.37	3.0	0.51	53.0	84	100	100

* The connection lead may be at most 32 mm² to have room in the connection terminals.

11.6 Steam heated boiling pans 400V 3N~50Hz* and option ice water cooling on request

Model	Volume L	Heating kg/h	Tilting motor kW	Agitator motor kW	Drainwater pump A	Total power kW	Max. Phase current A	Rec. fuse A	Max. fuse A
SV6I50S	50	24	0.19	0.75	0.51	1.0	7	10	16
SV6I100S	100	36	0.19	1.5	0.51	1.7	9	16	20
SP6I100S	100	36	0.19	2.2	0.51	2.4	9	16	20
SV6I150S	150	47	0.37	1.5	0.51	2.0	9	16	20
SP6I150S	150	47	0.37	2.2	0.51	2.8	9	16	20
SV6I200S	200	59	0.37	2.2	0.51	2.8	10	16	20
SP6I200S	200	59	0.37	3.0	0.51	3.6	14	16	20
SV6I300S	300	78	0.37	2.2	0.51	2.8	10	16	20
SP6I300S	300	78	0.37	3.0	0.51	3.6	14	16	20

* The connection lead may be at most 6 mm² to have room in the connection terminals.

11.7 Electrically heated boiling pans, other voltages on request

		230V 3~50Hz*				400V 3~50/60Hz*		440V 3~50/60Hz*		480V 3~50/60Hz*	
Model	Volume L	Max. phase current A		Max. fuse A		Max. phase current A	Max. fuse A	Max. phase current A	Max. fuse A	Max. phase current A	Max. fuse A
		Q1	Q2	Q1	Q2						
SM6B50	50	38		63		22	50	20	50	19	50
SM6V50	50	48		63		27	50	25	50	23	50
SM6V80	80	57		63		38	50	35	50	32	50
SM6B100	100	56		63		33	50	30	50	28	50
SM6V100	100	72		80		39	50	36	50	33	50
SM6P100	100	76		80		39	50	36	50	33	50
SM6B150	150	75		80		44	63	40	63	37	63
SM6V150	150	92		100		51	63	47	63	43	63
SM6P150	150	96		100		51	63	47	63	43	63
SM6B200	200	63	31	80	50	55	100	50	100	46	100
SM6V200	200	63	51	80	63	62	100	57	100	52	100
SM6P200	200	63	57	80	63	66	100	60	100	55	100
SM6B300	300	63	63	80	80	73	100	66	100	61	100
SM6V300	300	63	83	80	100	80	100	73	100	67	100
SM6P300	300	63	89	80	100	84	100	77	100	70	100

* The connection lead may be at most 32 mm² to have room in the connection terminals.

11.8 Steam heated boiling pans, other voltages on request

		400V 3~50/60Hz*		440V 3~50/60Hz*		480V 3~50/60Hz*	
Model	Volume L	Max. phase current A	Max. fuse A	Max. phase current A	Max. fuse A	Max. phase current A	Max. fuse A
SM6B50S	50	-	-	-	-	-	-
SM6V50S	50	7	16	6	16	6	16
SM6B100S	100	-	-	-	-	-	-
SM6V100S	100	9	20	8	20	8	20
SM6P100S	100	9	20	8	20	8	20
SM6B150S	150	3	16	3	16	3	16
SM6V150S	150	9	20	8	20	8	20
SM6P150S	150	9	20	8	20	8	20
SM6B200S	200	3	16	3	16	3	16
SM6V200S	200	10	20	9	20	9	20
SM6P200S	200	14	20	13	20	12	20
SM6B300S	300	3	16	3	16	3	16
SM6V300S	300	10	20	9	20	9	20
SM6P300S	300	14	20	13	20	12	20

* The connection lead may be at most 6 mm² to have room in the connection terminals.

INSTALLATION

12. INSTALLATION DIAGRAM

12.1 Dimensions and connection points (SM6B, SM6V, S6MP)

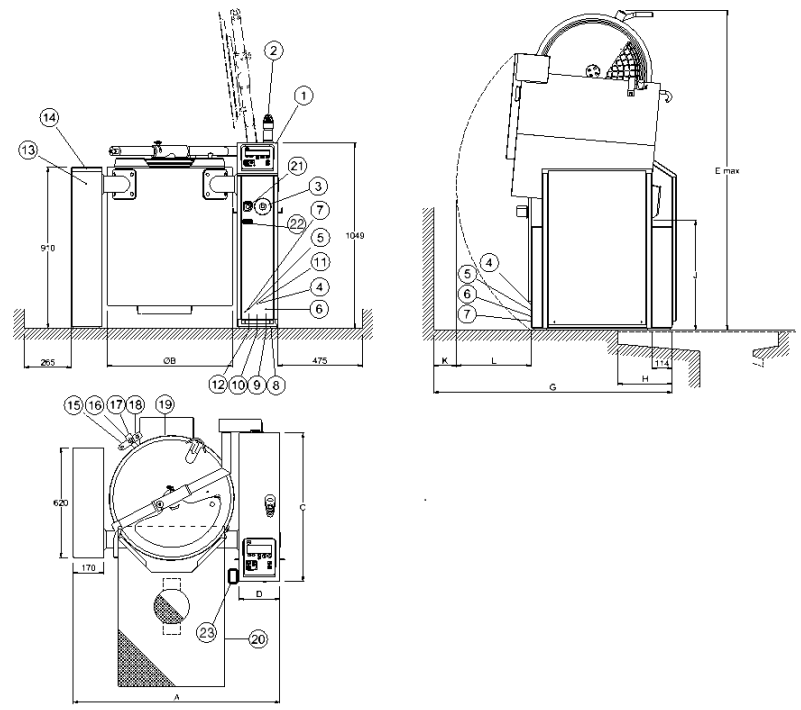


Fig. 1

Volume	Dimensions (mm)									
(L)	A	Ø B	C	D	E	G	H	J	K	L
50	990	538	838	230	1644	1245	250	638	200	250
80	1160	705	838	230	1792	1375	305	620	200	375
100	1160	705	838	230	1792	1420	305	620	200	425
150	1300	816	988	250	1909	1480	305	620	200	335
200	1345	867	988	250	1964	1550	305	620	200	405
300	1495	1018	988	250	2118	1600	305	620	200	455

1. Control panel
2. Hand shower (accessory)
3. Emergency stop
4. Electrical connection from rear
5. Water connection, hot water from rear: DN15 (G1/2") internal thread
6. Water connection, cold water from rear: DN20 (G3/4") male thread
7. Equipotential screw
8. Foundation frame or mounting frame (accessory)
9. Water connection, cold water from floor: DN20 (G3/4") male thread
10. Water connection, hot water from floor: DN15(G1/2") Int.thread
11. Steam connection from rear 110-170 kPa (1,1-1,7 bar): DN20 (G3/4") Int.thread
12. Electrical connection from floor
13. Condensation connection: DN20 (G3/4") Internal thread
14. Left column (accessory)
15. Steam trap
16. Manometer
17. Safety valve
18 Hydrostatic testing tap
19. Water connection, filling pressure vessel: DN15(G1/2") Internal thread
20. Floor drain (accessory)
21. Push button, agitation without grid (SMARTMIX)
22. USB port (Option)
23. Foot pedal (Option)

12.2 Dimensions and connection points, boiling pans with option ice water cooling (SV6I, SP6I)

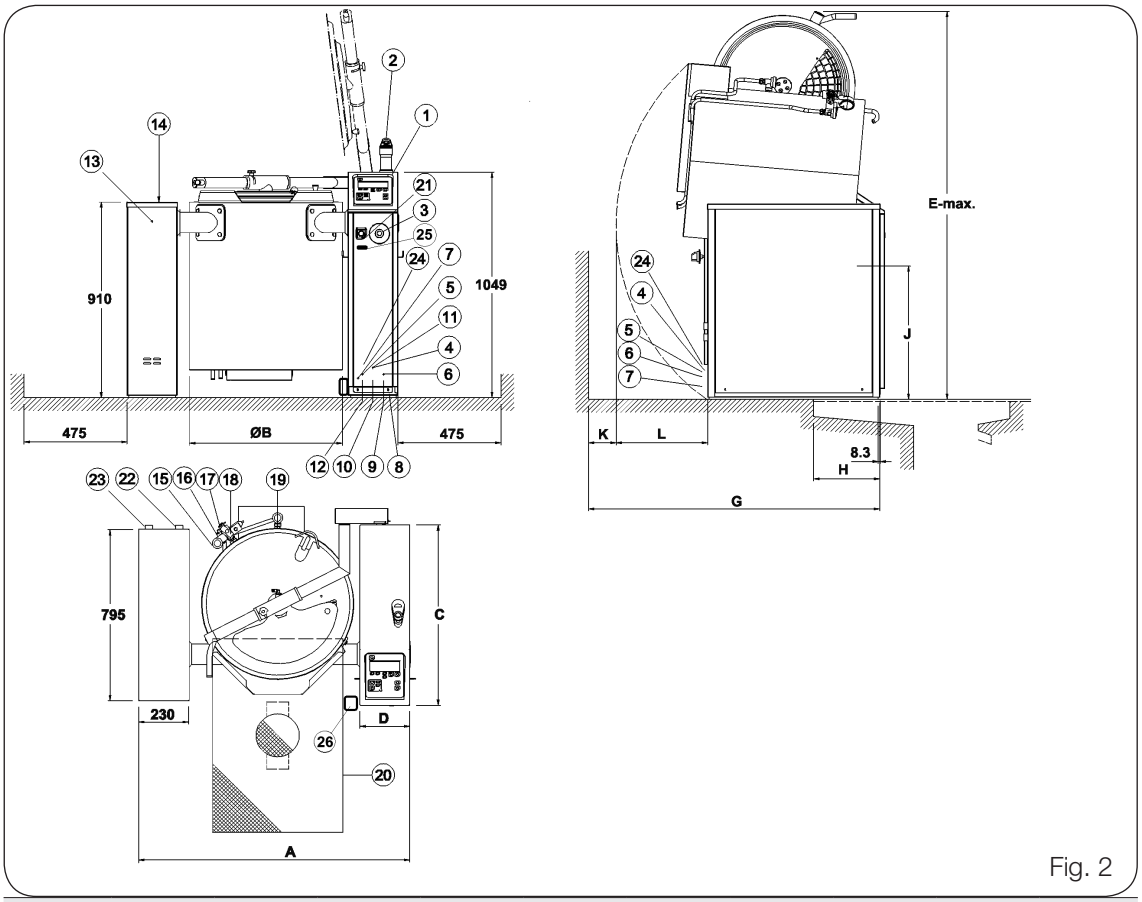


Fig. 2

Volume	Dimensions (mm)									
(L)	A	Ø B	C	D	E	G	H	J	K	L
50	1050	538	838	230	1644	1245	250	638	200	250
80	1220	705	838	230	1792	1375	305	620	200	375
100	1220	705	838	230	1792	1420	305	620	200	425
150	1360	816	988	250	1909	1480	305	620	200	335
200	1405	867	988	250	1964	1550	305	620	200	405
300	1555	1018	988	250	2118	1600	305	620	200	455

1. Control panel
2. Hand shower (accessory)
3. Emergency stop
4. Electrical connection from rear
5. Water connection, hot water from rear: DN15(G1/2”) Int.thread
6. Water connection, cold water from rear: DN20 (G3/4”) male thread
7. Equipotential screw
8. Foundation frame or mounting frame (accessory)
9. Water connection, cold water from floor: DN20 (G3/4”) male thread
10. Water connection, hot water from floor: DN15(G1/2”) Int.thread
11. Steam connection from rear 110-170 kPa (1,1-1,7 bar): DN20 (G3/4”) Int.thread
12. Electrical connection from floor
13. Condensation connection: DN20 (G3/4”) Internal thread
14. Left column (Tillbehör)
15. Steam trap
16. Manometer
17. Safety valve
18 Hydrostatic testing tap
20. Floor drain (accessory)
21. Pushbutton, agitation without grid (SMARTMIX)
22. Intake ice water connection (1.1-1.7 bar): DN25 (G1”) male thread
23. Outlet ice water connection (depressurized): DN25 (G1”) male thread
24. Connection, Start/Stop of external pump
25. USB port (Option)
26. Foot pedal (Option)

12.3 Frames and fixtures

Foundation or mounting frames and fixtures are supplied disassembled. These should be assembled according to the following instructions.

NOTE
Please follow these instructions

- Check that the dimensions of the supplied frames and number marking on the various fixtures agree with the information in this installation instruction.

- Check that: Measure **R**, between the wall and the mounting frames, is correct to an accuracy of +/- 2 mm. (See Fig. 4, 7 and 10)

Frames **D**/**E** and fixtures **B** are screwed together with the enclosed screws M6S 12x20 (see Fig. 4A-B).

Angle between fixtures and frames is 90° (check with set square), (see Fig. 3).

R: For measure see subsequent pages
G: Front edge of frame.

Model	foundation frame PNC	mounting frame PNC
Left SM6B, SM6V, SM6P	928031	928034
Left SV6I, SP6I	928032	928035
Right 50-100L	928032	928035
Right 150-300L	928033	928036

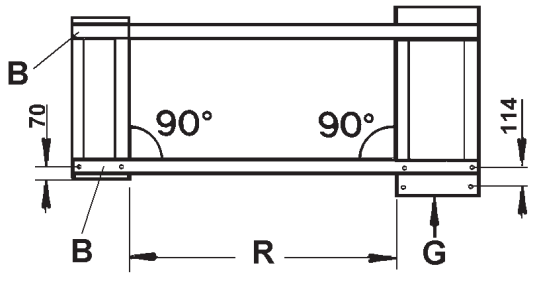


Fig. 3

12.3.1 Foundation frames

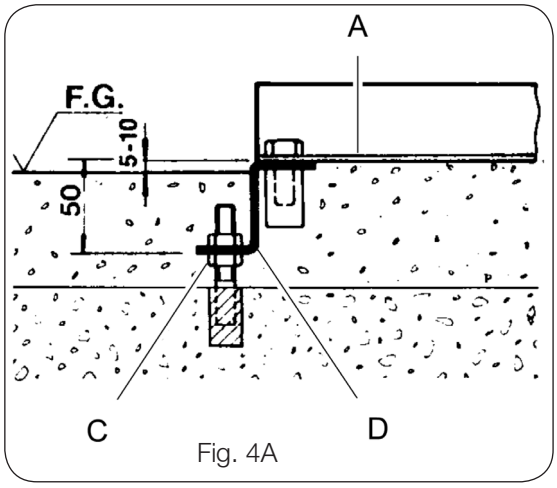


Fig. 4A

The foundation frames **D** are cast:

- So that level A is 5-10 mm above the highest point of the finished floor
- Horizontal in all directions
- The last part of the frame must be filled with compound or similar up to Level **A**
- Expander bolt **C**, chemical anchor or equivalent M10, (not supplied)
- Min. extraction force 500 kp = 4900 N

12.3.2 Mounting frames

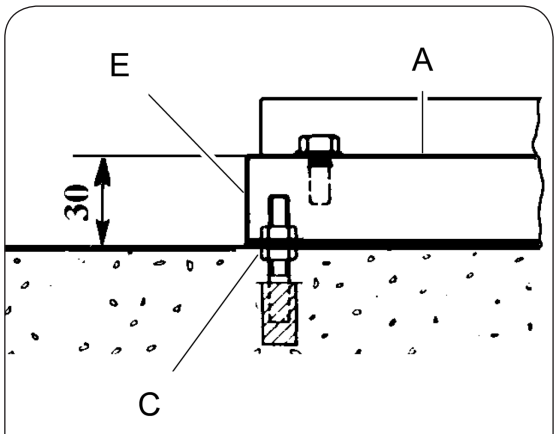


Fig. 4B

The mounting frames **E** are secured:

- With expander bolt **C**, chemical anchor or equivalent M 10, (not supplied)
  Min. extraction force 500 kp = 4900 N
- NOTE: The frames are at the same level
- Horizontal in all directions
- The frame must be filled with compound or similar up to Level **A**

12.4 Boiling pans SM6B, SM6V, SM6P

12.4.1 Single Stand 50L, 80L and 100L

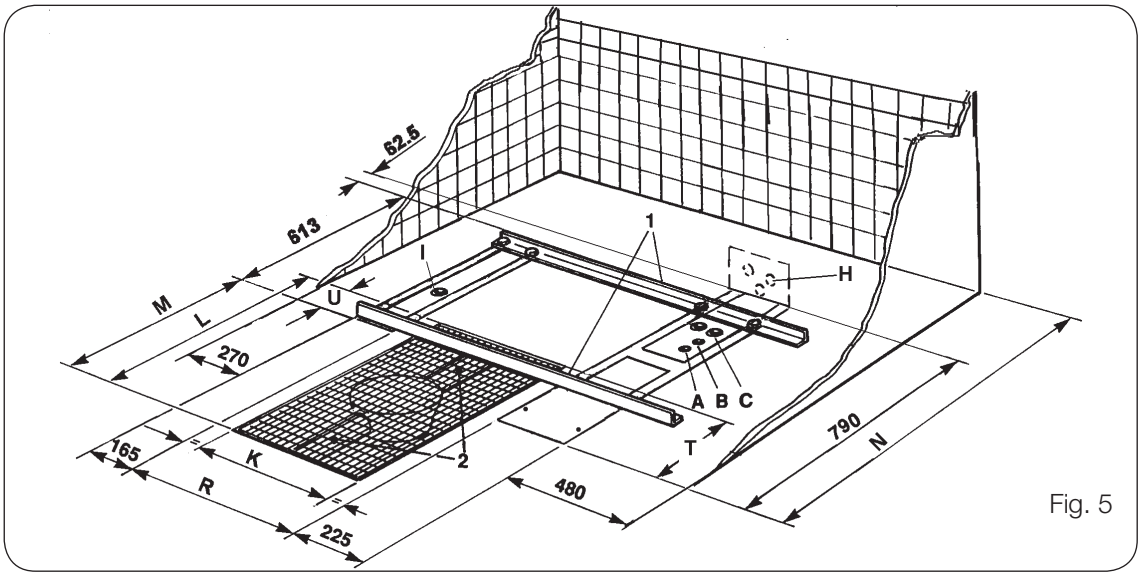


Fig. 5

1 Fixtures: PNC 928029
2 Alternative direction of drainage

12.4.2 Right column 50L 80L and 100L

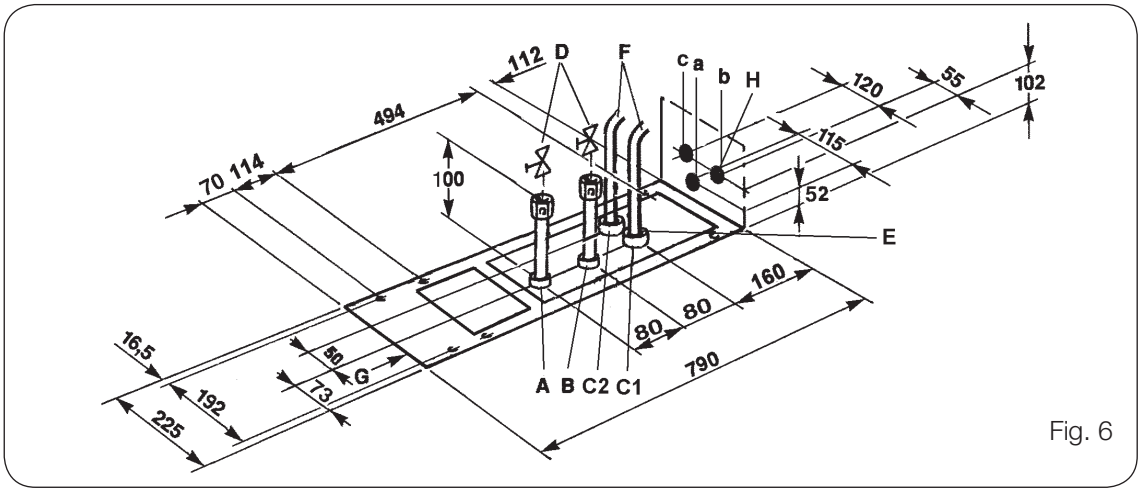


Fig. 6

Connections:

A Hot water: DN15 (G1/2") internal thread
B Cold water: DN20 (G3/4") male thread
C Electrical cable
D Shut-off valves (not supplied)
E Joints between electrical cables and pipes are sealed
F Min. cable length 0.75 m.
G Front edge of frame
H Steam connection, 110-170 kPa (1.1-1.7 bar) Steam-heated pans: DN20 (G3/4") Internal thread
I Condensation connection (Steam-heated pans): DN20 (G3/4") Internal thread

In case of alternative connection from the rear:

a Hot water: DN15 (G1/2") internal thread
b Cold water: DN20 (G3/4") male thread
c Electrical cable

	50L	80L	100L
R	595	763	763
K	400	600	600
L	700	900	900
M	565	710	710
N	1245	1375	1420
T	250	305	305
U	135	190	190

12.4.3 Single stand 150L, 200L and 300L

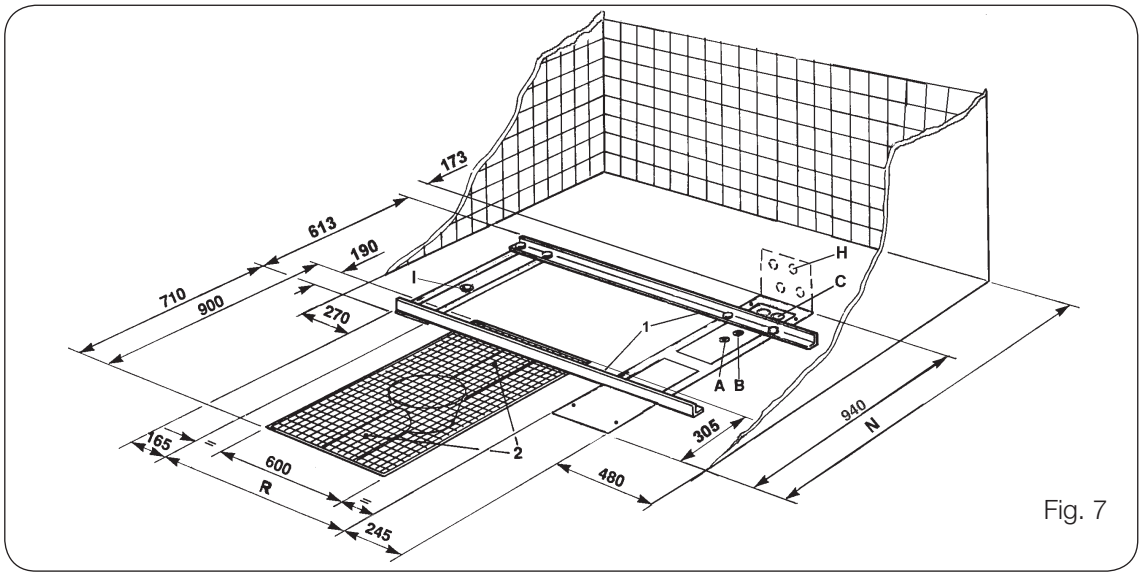


Fig. 7

1 Fixtures: PNC 928030
2 Alternative direction of drainage

12.4.4 Right column 150L, 200L, 300L

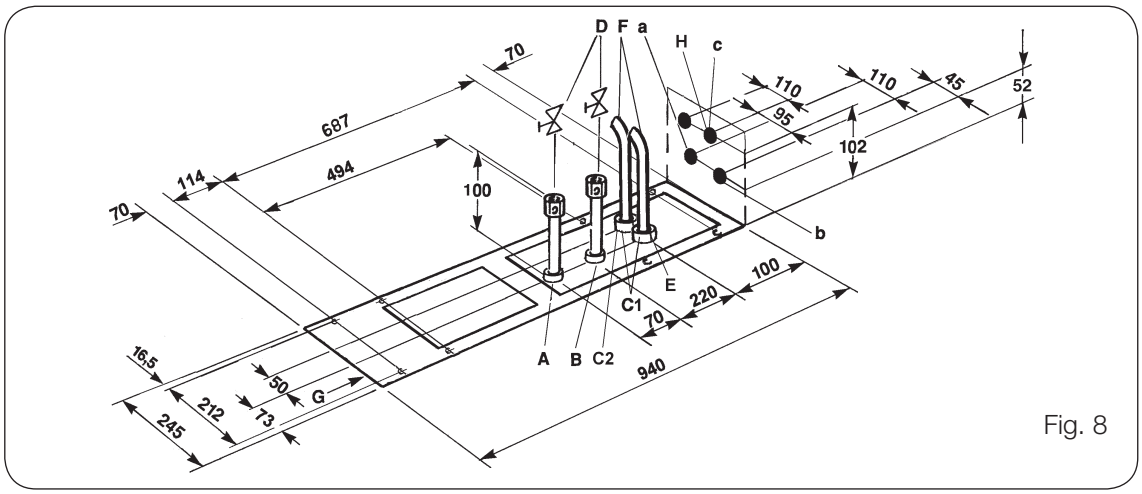


Fig. 8

Connections:

A Hot water: DN15 (G1/2") internal thread
B Cold water: DN20 (G3/4") male thread
C Electrical cable
D Shut-off valves (not supplied)
E Joints between electrical cables and pipes are sealed
F Min. cable length 0.75 m
G Front edge of frame
H Steam connection, 110-170 kPa (1.1-1.7 bar) Steam-heated pans: DN20 (G3/4") Internal thread
I Condensation connection (Steam-heated pans): DN20 (G3/4") Internal thread

In case of alternative connection from the rear:

a Hot water: DN15 (G1/2") internal thread
b Cold water: DN20 (G3/4") male thread
c Electrical cable

	150L	200L	300L
R	883	927	1079
N	1480	1550	1600

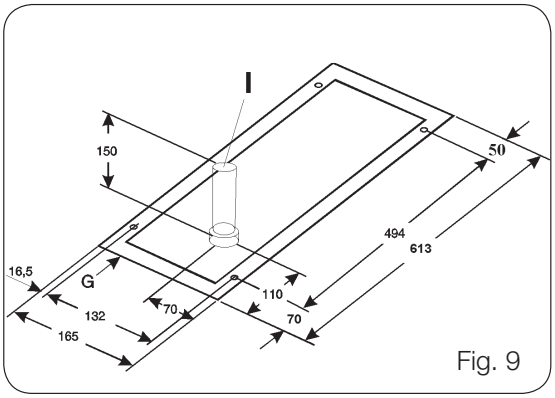


Fig. 9

Left column for all sizes

12.5 Boiling pans with option ice water cooling SV6I, SP6I

12.5.1 Single Stand 50L, 80L and 100L

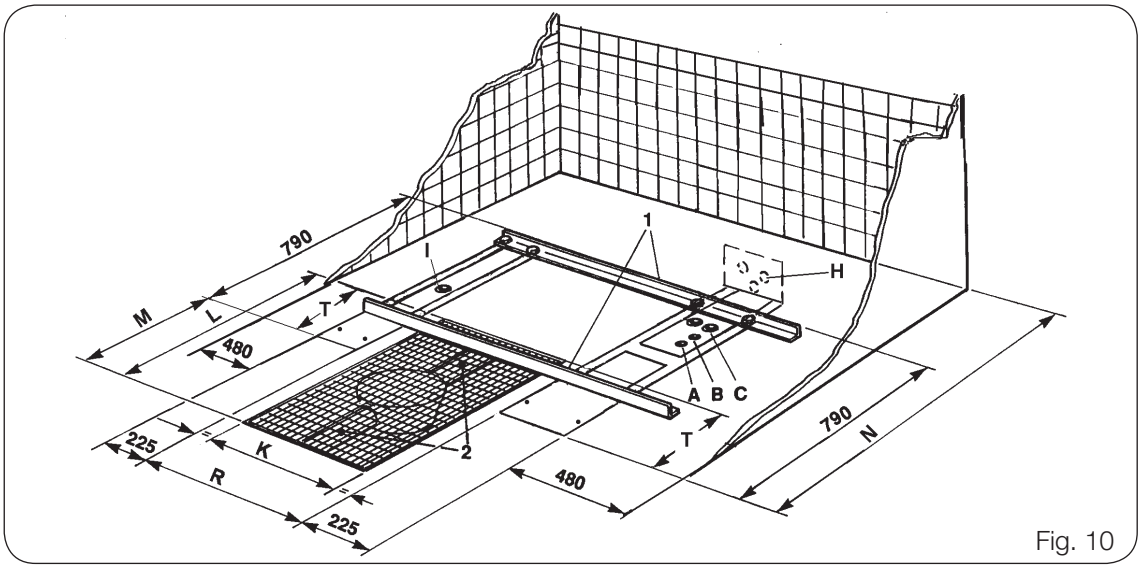


Fig. 10

1 Fixtures: PNC 928029
2 Alternative direction of drainage

12.5.2 Right column 50L, 80L and 100L

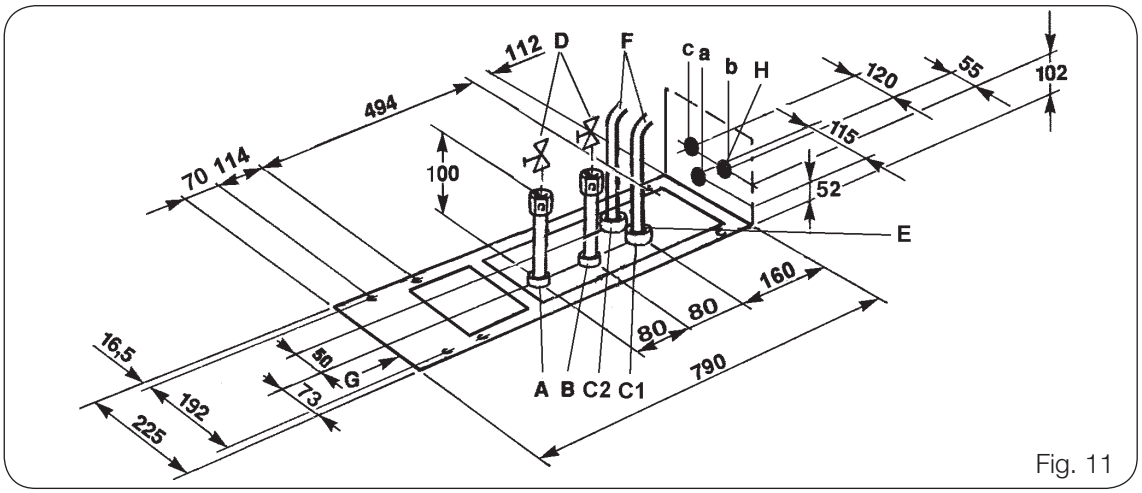


Fig. 11

Connections:

A Hot water: DN15 (G1/2") internal thread
B Cold water: DN20 (G3/4") male thread
C Electrical cable
D Shut-off valves (not supplied)
E Joints between electrical cables and pipes are sealed
F Min. cable length 0.75 m
G Front edge of frame
H Steam connection, 110-170 kPa (1.1-1.7 bar) Steam-heated pans: DN20 (G3/4") Internal thread
I Condensation connection (Steam-heated pans): DN20 (G3/4") Internal thread

In case of alternative connection from the rear:

a Hot water: DN15 (G1/2") internal thread
b Cold water: DN20 (G3/4") male thread
c Electrical cable

	50L	80L	100L
R	595	763	763
K	400	600	600
L	700	900	900
M	565	710	710
N	1245	1375	1420
T	250	305	305
U	135	190	190

12.5.3 Single stand 150L, 200L and 300L

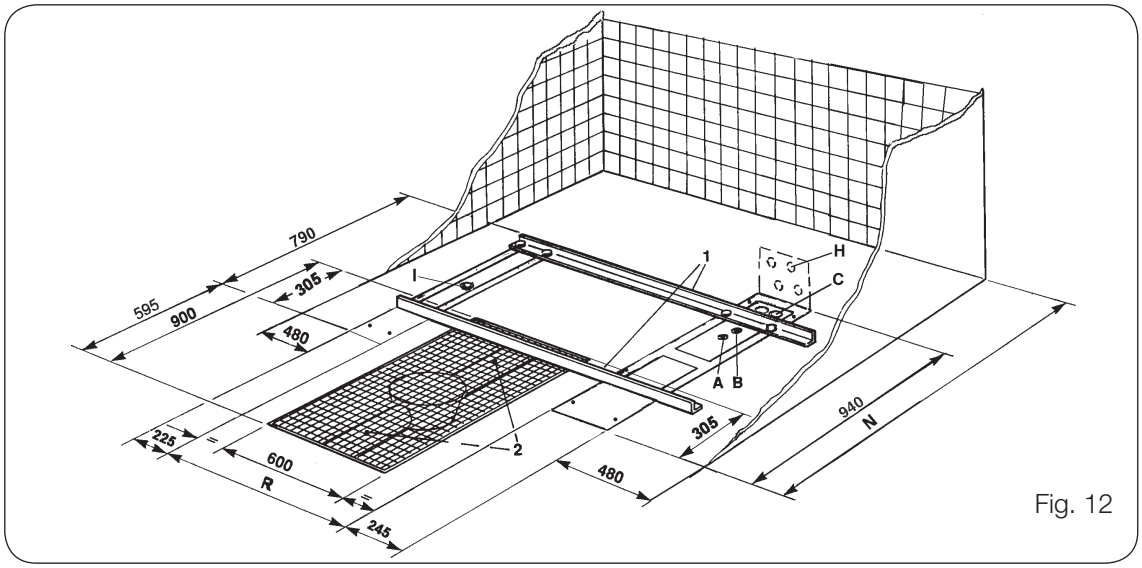


Fig. 12

1 Fixtures: PNC 928030
2 Alternative direction of drainage

12.5.4 Right column 150L, 200L, 300L

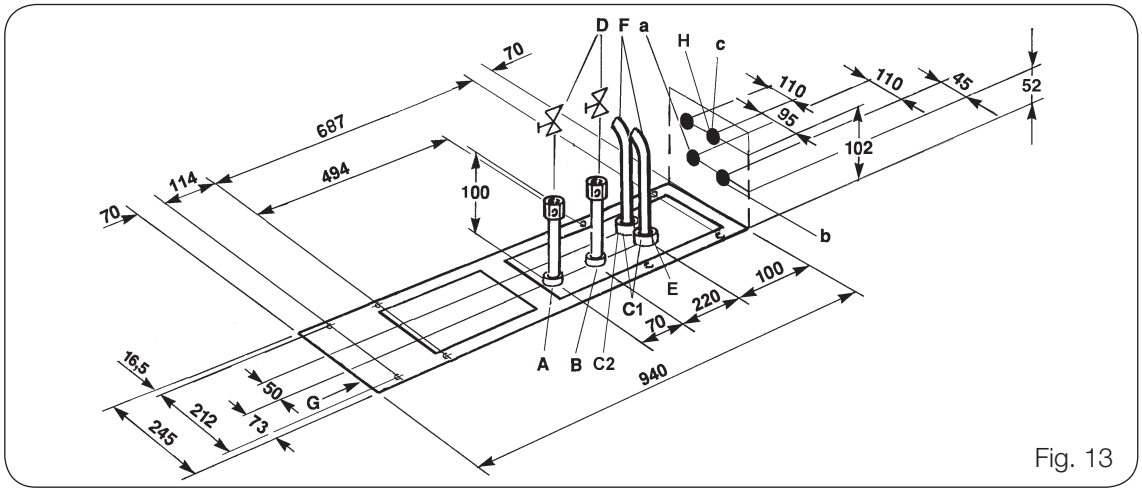


Fig. 13

Connections:

A Hot water: DN15 (G1/2") internal thread
B Cold water: DN20 (G3/4") male thread
C Electrical cable
D Shut-off valves (not supplied)
E oints between electrical cables and pipes are sealed
F Min. cable length 0.75 m
G Front edge of frame
H Steam connection, 110-170 kPa (1.1-1.7 bar) Steam-heated pans: DN20 (G3/4") Internal thread
I Condensation connection (Steam-heated pans): DN20 (G3/4") Internal thread

In case of alternative connection from the rear:

a Hot water: DN15 (G1/2") internal thread
b Cold water: DN20 (G3/4") male thread
c Electrical cable

	150L	200L	300L
R	883	927	1079
N	1480	1550	1600

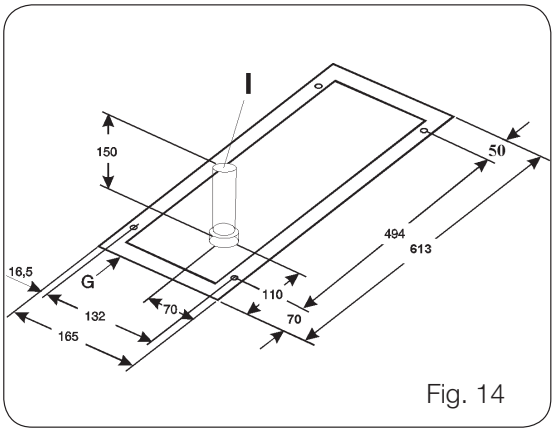


Fig. 14

Left column for all sizes

12.6 Multi stand

NOTE
Please follow these instructions

- **Boiling pan with the option ice water cooling (SV6I and SP6I) can only stand on the far left in a multi-stand.**

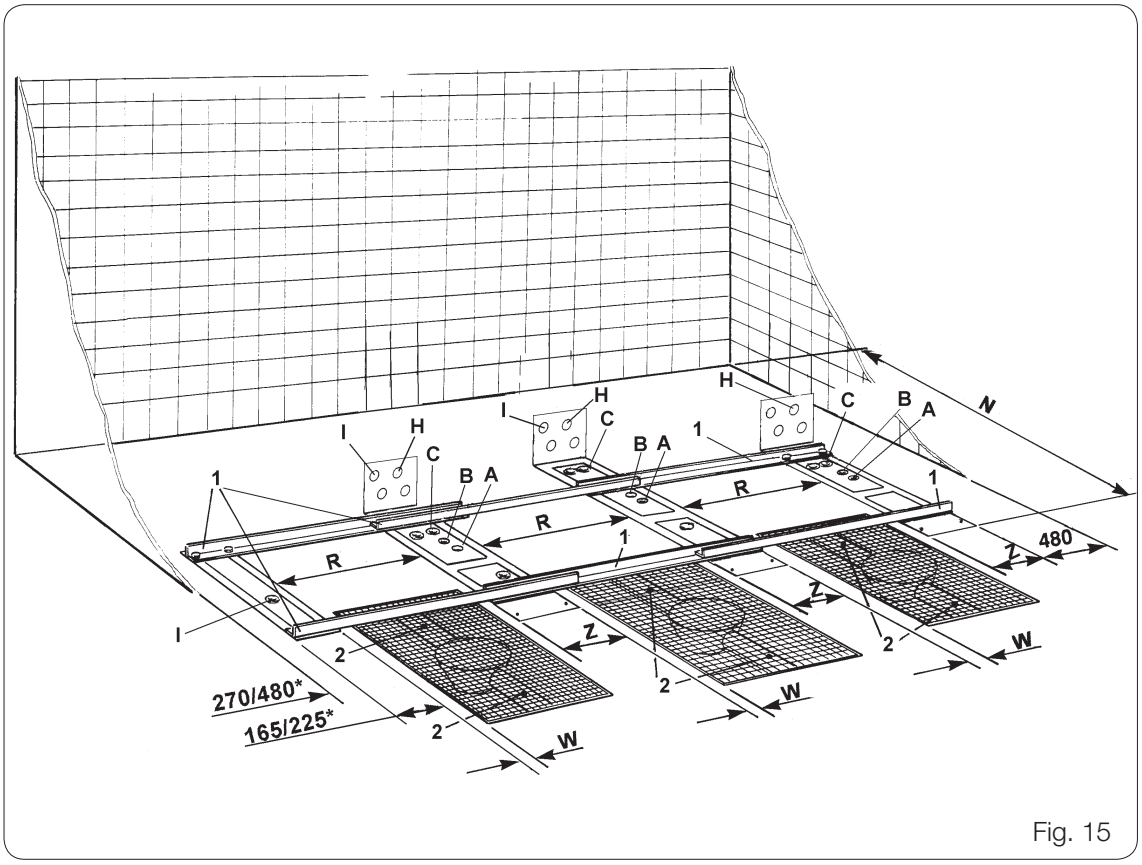


Fig. 15

	50L	80L	100L	150L	200L	300L
N *	1245	1375	1420	1480	1550	1600
R	595	763	763	883	927	1079
Z	225	225	225	245	245	245
W	98	82	82	142	164	240

* Measure **N** is selected according to the largest pan in the multistand

1 Fixtures: PNC 928029 (50L, 80L and 100L)
PNC 928030 (150L, 200L, 300L)

2 Alternative direction of drainag

Connections:
A Hot water: DN15 (G1/2") internal thread
B Cold water: DN20 (G3/4") male thread
C Electrical cable
H Steam connection, 110-170 kPa (1.1-1.7 bar)
Steam-heated pans: DN20 (G3/4") Internal thread
I Condensation connection (Steam-heated pans):
DN20 (G3/4") Internal thread

NOTE
Please follow these instructions

- Connections for appropriate pan in the right column.
- Condensation connection always in the column to the left of the pan.

12.6.1 Right column 50L, 80L and 100

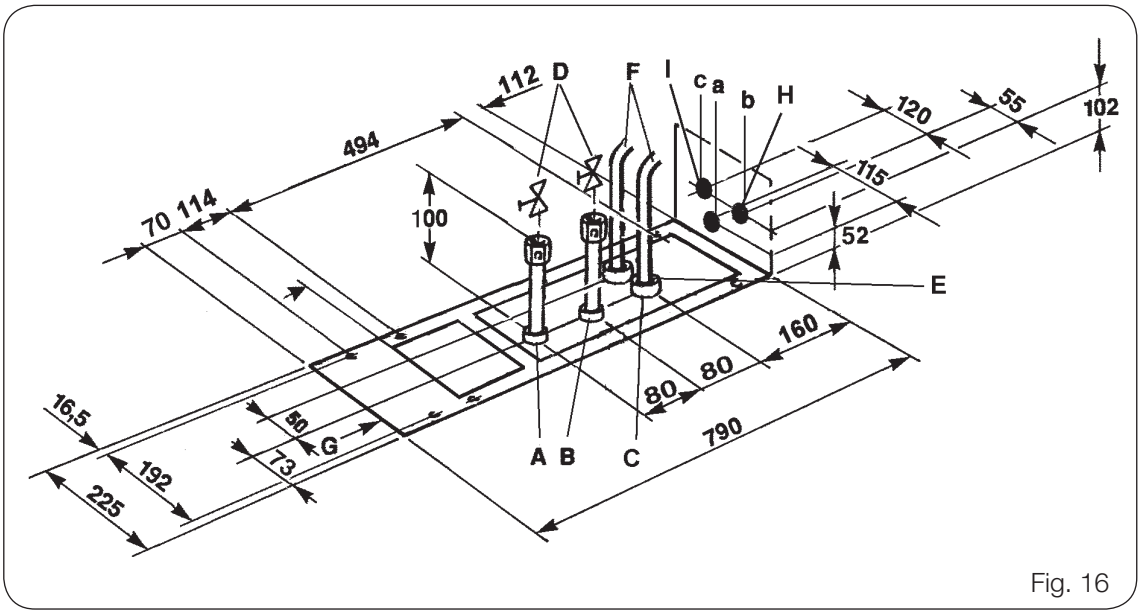


Fig. 16

12.6.2 Right column 150L, 200L, 300L

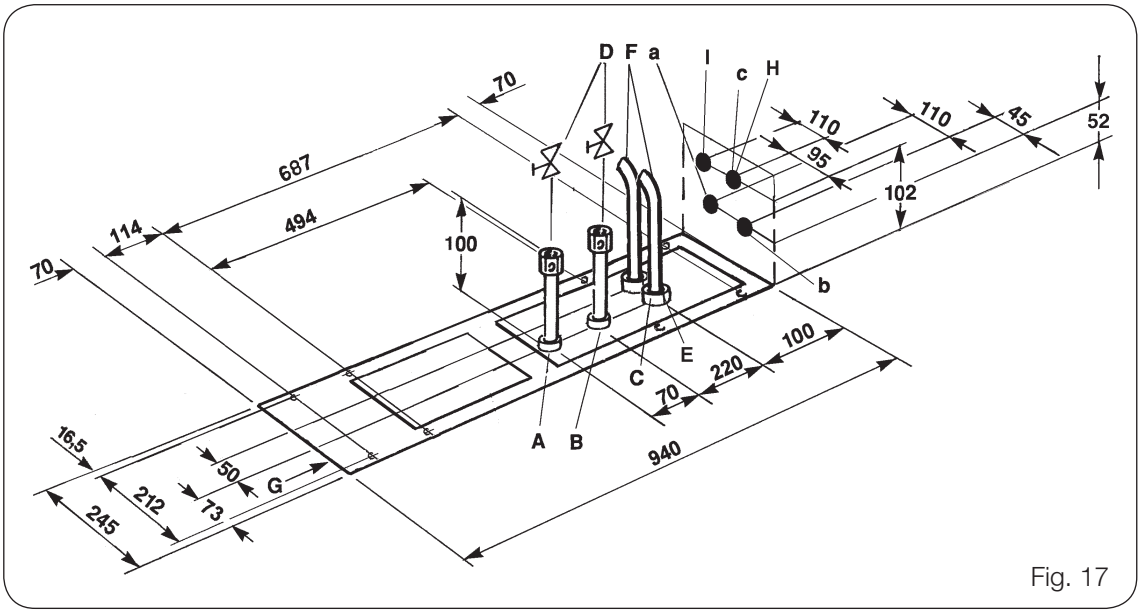


Fig. 17

Connections:

A Hot water: DN15 (G1/2") internal thread
B Cold water: DN20 (G3/4") male thread
C Electrical cable
D Shut-off valves (not supplied)
E Joints between electrical cables and pipes are sealed
F Min. cable length 0.75 m
G Front edge of frame
H Steam connection, 110-170 kPa (1.1-1.7 bar) Steam-heated pans: DN20 (G3/4") Internal thread
I Condensation connection (Steam-heated pans): DN20 (G3/4") Internal thread

In case of alternative connection from the rear:

a Hot water: DN15 (G1/2") internal thread
b Cold water: DN20 (G3/4") male thread
c Electrical cable

12.6.3 Installation of boiling pans with **600mm** tilting height combined with boiling pans with 400mm tilting height

PNC range tilting height 600mm:
232218 - 232245 and 232149

PNC range tilting height 400mm:
232106 - 232164
232172 - 232185
232190 - 232217

NOTE
Please follow these instructions

- Boiling pans with 600mm tilting height can only be to the left of a boiling pan with 400mm tilting height.
- Boiling pan with the option ice water cooling (SV6I and SP6I) can only stand on the far left in a multi-stand.
- Check the distance to the wall behind the pan.
- Order a new cover plate for the boiling pan with 600mm tilting height when having a boiling pan with 400mm tilting height on the right.
  - PNC 928151 (50L, 80L and 100L)
  - PNC 928152 (150L, 200L, 300L)
- Old pans refers to pans with product numbers in the following ranges:
  976646xxxx to 976682xxxx
- Need even an adapter: 9F92804900
- See even installation instructions: ST0 91 60-xx.

13. INSTALLATION OF PANS BACK TO BACK

To avoid a collision between pans when tilting, check the distance between frames according to the table below

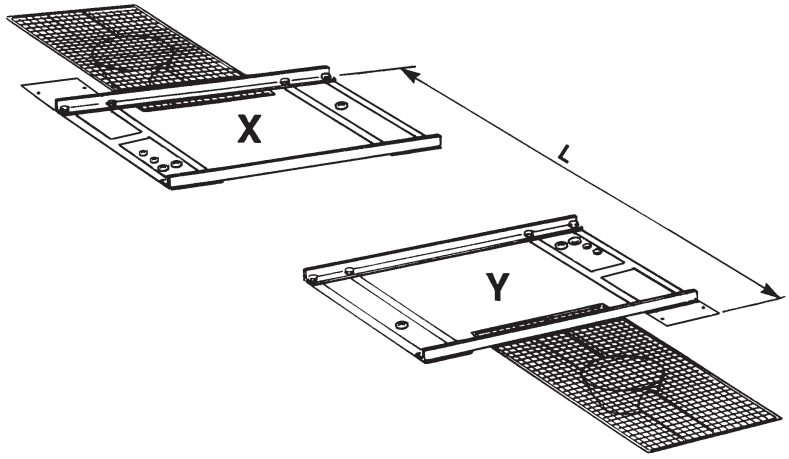


Fig. 18

13.1 Models: SM6B, SM6V, SM6P

Size			Dimension
X	+	Y	L
50	+	50	2180
50	+	80	2280
50	+	100	2350
50	+	150	2410
50	+	200	2480
50	+	300	2530
80	+	80	2405
80	+	100	2595
80	+	150	2595
80	+	200	2585
80	+	300	2635
100	+	100	2525
100	+	150	2585
100	+	200	2655
100	+	300	2705
150	+	150	2645
150	+	200	2715
150	+	300	2765
200	+	200	2785
200	+	300	2835
300	+	300	2885

13.2 Models: Boiling pan with the option ice water cooling: SV6I, SP6I

Size			Dimension
X	+	Y	L
50	+	50	2295
50	+	80	2425
50	+	100	2495
50	+	150	2555
50	+	200	2625
50	+	300	2675
80	+	80	2470
80	+	100	2600
80	+	150	2660
80	+	200	2740
80	+	300	2780
100	+	100	2670
100	+	150	2730
100	+	200	2800
100	+	300	2850
150	+	150	2795
150	+	200	2860
150	+	300	2910
200	+	200	2930
200	+	300	2980
300	+	300	3030

14. POSITIONING OF BOILING PANS IN THE FIELD

1. Dismantle right columns front, side plate and rear.

2. Disconnect the transport protection from the support leg.

3. Remove the right column from the bottom of the packaging.

4. Disconnect the vessels transport leg.

5. Lift the pan at the appropriate lifting points (e.g. the shaft between vessel and column and at the vessel's transport leg **M**.

NOTE
Please follow these instructions

- The centre of gravity is pushed forwards. For supplementary weight data, see chapter "2. Models"

6. Take care with the cables and the front of the right column when dismantling and transporting.

7. Lift the pan into position.

8. Screw the right column and the left column onto the wall or mounting frames.

9. Lift the next pan into place and screw in.

10. Connect the electrical cables and check that the tip motor is running in the right direction.

11. Connect the cold and hot water lines.

NOTE
Please follow these instructions

- If the pan has a flow meter, the maximum flow will be 45 l/minute.

- Incoming water lines are supplied with shut-off valves, which are installed at the bottom of the column as close to the floor as possible; these are not supplied.

- Ensure that there is a tight fir between the column and the wall or mounting frame. Seal with soft compound, for example, on the inside of the column facing the frame. If necessary, the outside of the column can also be sealed to the frame.

14.1 Models: SM6B, SM6V, SM6P

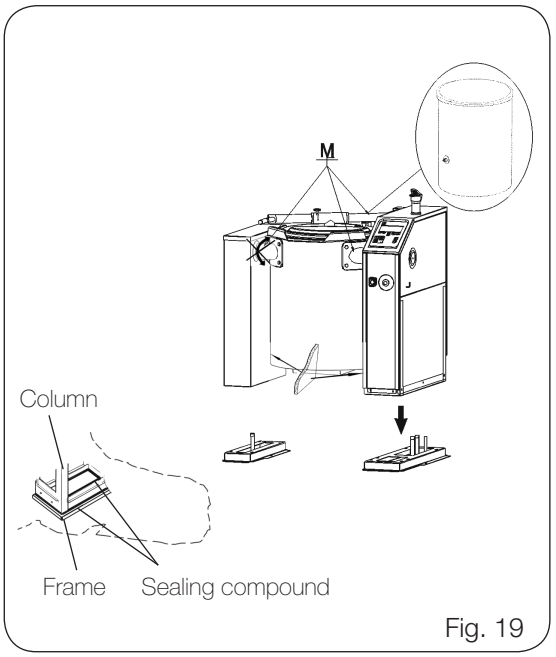


Fig. 19

14.2 Models: Boiling pan with the option ice water cooling SV6I, SP6I

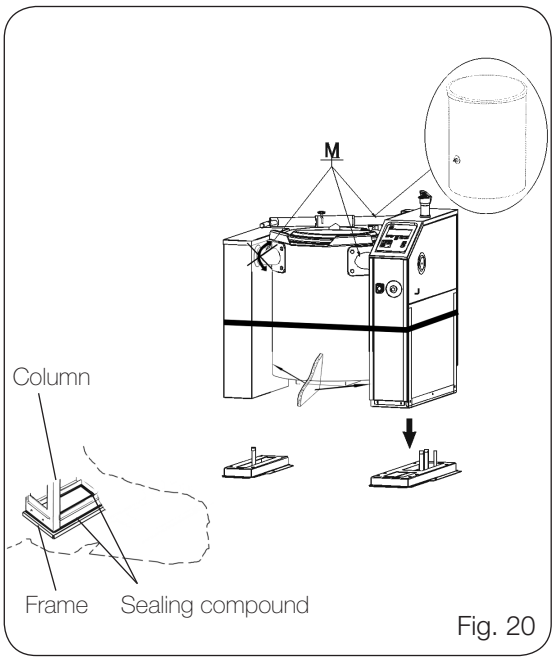


Fig. 20

14.3 Adjustment of the boiling pans position

The pan's position is adjusted with the aid of the two limit position switches **A**. Adjust by undoing nuts **B** and tightening again.

Check that the pan stops in the horizontal position, which is performed most easily with a spirit level.

Check the pans tilting position so that all of the pans content can run out.

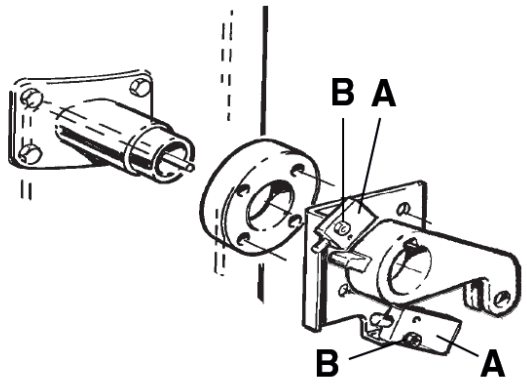


Fig. 21

14.4 Lid adjustment

The lid may have to be adjusted when installed. The lid can be adjusted vertically, laterally and in depth. Undo the screw **C** and adjust the lid vertically. Lock the screw **C** using Loctite type 275.

Adjust the lid laterally using the screws **D**. Use the locking ring **E** to adjust the lid in depth.

In order to open the lid with a gentler or firmer movement, adjust the position of the gas spring **G** in mount **F**.

14.4.1 The lid

The agitator should stop when the lid/grille is opened. It should stop when the gap between the pan vessel and the grille exceeds 40 mm.

1. Close the pan lid.

2. Connect a buzzer to the circuit breaker **N**.

3. Screw on the cam **J** to ensure the circuit breaker's roller is positioned in the centre of the cam.

4. Adjust the circuit breaker to ensure it is in the groove and breaks exactly when you open the lid (the buzzer stops).

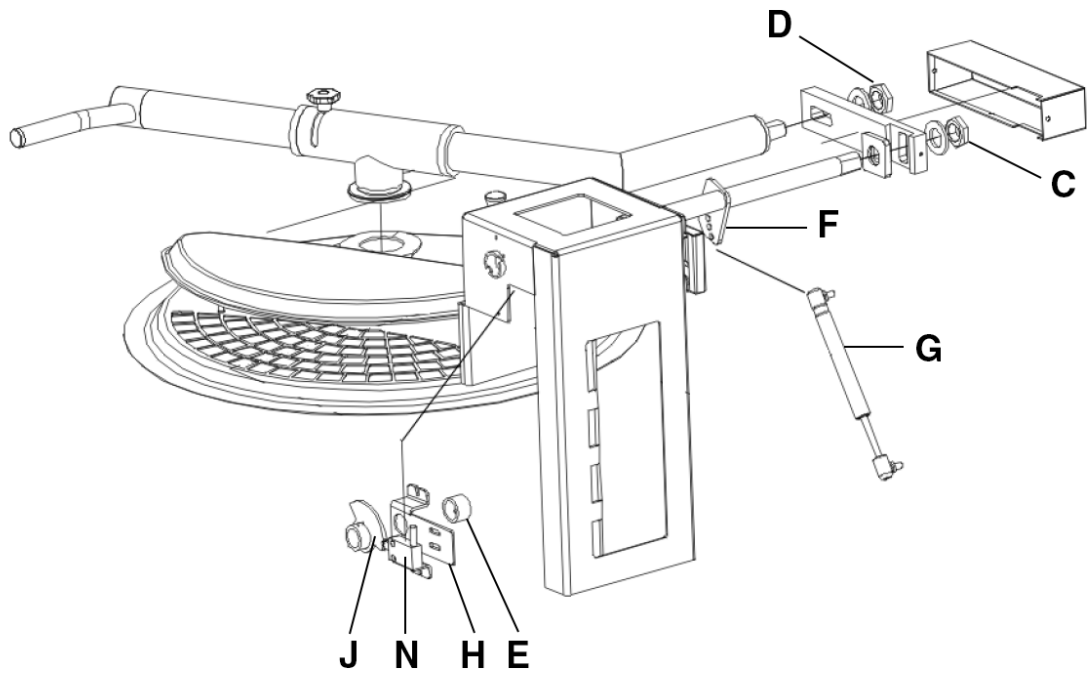


Fig. 22

CONNECTIONS

15. WATER CONNECTION

Incoming water must be drinking water with the following properties:

- Degree of hardness 0.5-3.5° dH or 0.5-5° fH to reduce the risk of liming inside the steam generator (vessel).
- A high concentration of chloride ions must be avoided (acceptable level -10ppm). Chloride ions may cause damage to stainless steel surfaces inside the appliance.
- Pan with hand shower connected to hot and cold water. Pan without hand shower connected to cold water.
- Shut-off valve and check valve should be installed on incoming water lines (not supplied with the pan).
- To comply with EN 1717 “Protection against pollution of potable water...” above mentioned non return valve should be controllable, such as type EA-protection module.

Cold water connection:
150-600 kPa(1.5-6bar) at 30 l/min. DN 20(G3/4”) male thread.

Hot water connection:
150-600 kPa (1.5-6 bar) at 18 l/min. DN 15(G1/2”) internal thread.

15.1 Ice water connection for option ice water cooling

Incoming ice water connection shall be fitted with adjustable pressure reducing valve (not included in delivery).

Intake ice water connection (1.1-1.7 bar) DN25 (G1”) male thread.

Outlet ice water connection (depressurized) DN25 (G1”) male thread.

15.2 Filling pressure vessel with water

Should be performed by trained personnel. Before the pan is started up, the pressure vessel must be filled with water (see also Operating Instructions).

- Press Tilting (13) and set the pan at an incline of approximately 45°.
- Remove the plug on the rear of the pan and turn the knob 90°. See operation instructions Fig. 1(pos.20)
- Fill water through the nipple up to the hole.
- Press Tip return (14) and return the pan to the working position. Surplus water will run out until the correct water level is achieved in the pan.
- Turn back the knob and reinstall the plug See Fig. 1(pos.20). Ensure that the gasket is still in the plug. Check that water or steam leakage does not occur, when the pan has reached working pressure.

NOTE
Please follow these instructions

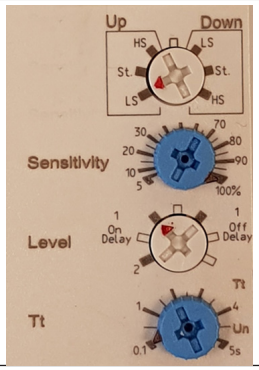
The water level in the vessel should be checked at least once per quarter.

For optional jacket cooling or ice water cooling:
For boiling pans with optional jacket cooling or ice-water cooling the pressure vessel fills with water by starting the COOLING program, see operating instruction.

For optional level control:
When the boiling pan is energized, the vessel will be filled with water automatically to the correct level.

NOTE
Please follow these instructions

- Water must be plugged in before the boiling pan is energized.
- If the level control does not signal to stop filling water,
  If the drinking water has low values of minerals, other settings may need to be done on the level control.
  - Change from UP-LS to UP-HS (See image below)
  - Adjust down (Sensitivity) 100% to approx. 75% (need to be checked on site).



16. ELECTRICAL CONNECTION

The electrical installation must be performed by a qualified electrician. The electrical connections must comply with local indoor installation regulations and must not be altered.

NOTE
Please follow these precautions

- Before connecting, check that the present mains voltage and frequency correspond with the data on the nameplate.

- Observe the applicable, country-specific, local regulations of the relevant electricity supply authorities.

IMPORTANT
Danger of fire, explosion and death

- **Take care during installation with consideration for any leakage current.**

- Each appliance comes with an appliance-specific wiring diagram. This contains the technical specifications (electrical rating, voltage, amperage etc.).

- Unless otherwise specified, our appliances are delivered without mains cables. The engineer must use a flexible cable that meets the minimum requirements of cable type HO7RN-F with rubber insulation and fulfills EEC 73/23.

- Connect power cord to the connection terminal using a cable relief, in accordance with the enclosed electrical diagram.

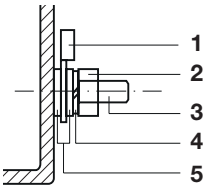
- Once the machine has been connected and the function switched on, you should check that the mains voltage does not fluctuate more than 10% from the rated voltage.

- Pans with agitators contain frequency converters with interference elimination filters. When starting up the machine, a brief leakage current can result in earth leakage circuit breakers connected to the machine being tripped.
  If the boiling pan is connected to a residual current device (RCD), this should be of class A and have a breaking current of 300mA for optimum operational reliability.
  If testing of insulation resistance shall be performed during installation, the frequency converter have to be disengaged before testing.

16.1 Potential equalisation

The appliance must be connected to a point indicated on a potential equalisation system with a minimum conductor cross section of 10 mm^2.
When installing multiple appliances, connect them all together through potential equalisation.

1 6-mm lug
2 M6 nut
3 M6 threaded bolt
4 M6 spring washer
5 M6 washers



16.2 Phase sequence

When connecting electrical cable(s) check that the tilting motor is moving in the right direction.

16.3 Tilting function

Follow the symbols on the panel for the tilting function. (See Operating Instructions.):

16.3.1 Testing the tilting function:

Press the button Control switch On/Off (see Fig. 23). Control current to the pan is now switched on. Press the button briefly to tip the pan and check that the movement corresponds with the symbol. If this is not the case, turn two phases on the incoming cable.

Warning!
The tilting device and other vital parts of the machine can be damaged if the machine's movement does not correspond with the symbols.

17. CONTROL PANEL

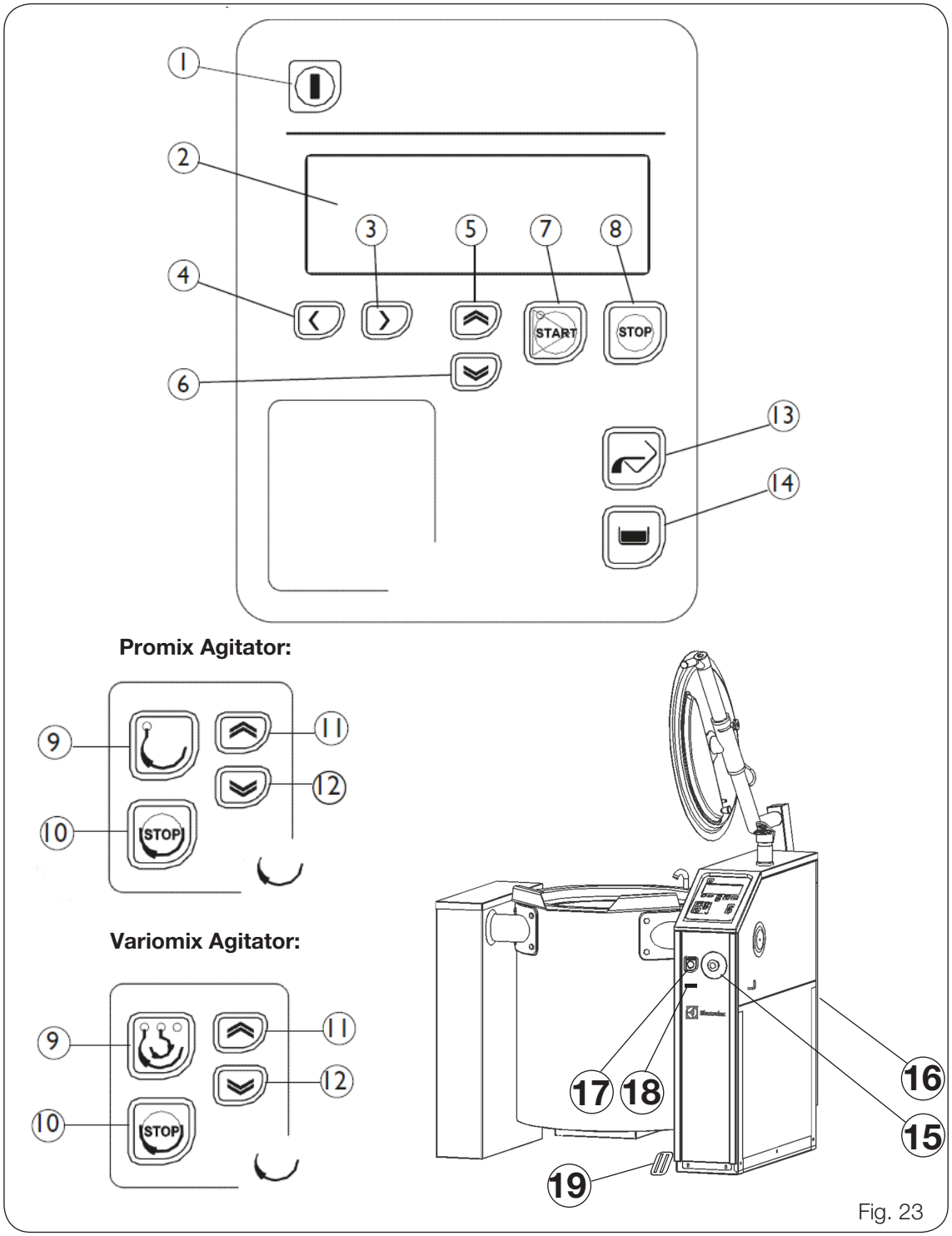


Fig. 23

1 On/Off
2 Display
3 Menu forwards
4 Menu back
5 Increase value
6 Decrease value
7 Start
8 Stop
9 Agitator start
10 Agitator stop
11 Increase speed
12 Decrease speed
13 Tilting
14 Tip return
15 Emergency stop
16 Main switch
17 Pushbutton, agitation without grid (SMARTMIX)
18. USB port (Option)
19. Foot pedal (Option)

AGITATOR

18. FILLING WITH GREASE

The agitator bearing is filled with grease from the factory. Refilling of grease should take place during installation and then at the alarm “TIME FOR SERVICE” or at least every two years.

Should be performed by trained personnel.

- Use grease with high temperature properties: Order Number: ST8 00 24-00
- Grease should be pumped in so that it is forced out through the overflow hole **A** on the bearing housing
- Check the grease that is forced out. If it shows signs of being mixed with water, the agitator’s bearing and seal should be removed for inspection and if necessary replacement.

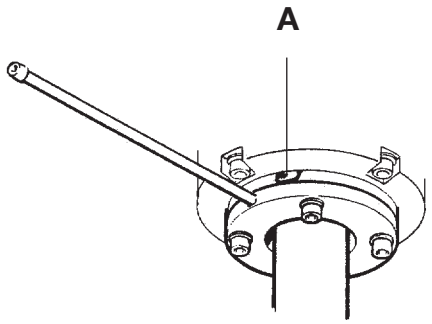


Fig. 24

19. CONTROL TESTING

19.1 Inspection

According to national legislation, the owner must register ownership of the pan to an accredited body, so that inspections can be carried out . During contact with the inspector, the pan’s volume and permitted pressure should be stated. Plate on the rear of the pan vessel states these values.

19.2 Control testing of safety valve

(Illustration see previous page)
During inspection of pressure vessels, a check is performed to ensure the safety valve opens at the correct pressure 150 kpa (1.5 bar). In order to check this, the pans safety functions must be disabled.
To bring the pressure in the pan to above 110 kpa (1.1 bar), you have to go into a hidden menu in the electronics:

- Press Menu forwards **3** and Menu back **4** simultaneously for **5** sconds.
- Enter code 1122 by pressing Increase value **5** or Decrease value **6** for number, and Menu fowards **3** or Menu back **4** for location.
- Confirm the code bypressing Start **7** .
- Select SAFETY TESTING with Decrease value **6** and press Menu forwards **3** .
- Confirm by pressing Start **7** .
- When the safety valve has been opened (blown), switch off the current with Control switch On/Off **1**

19.3 Testing

Warning of high leakage current when starting the machine.

Connection to ground must always be in place when starting the machine.

For other information, see Operating Instructions.

20. MAINENANCE OF VESSEL BEARINGS

The vessel bearings must be inspected and greased at the alarm “TIME FOR SERVICE” or at least every two years.

1 Grease nipple

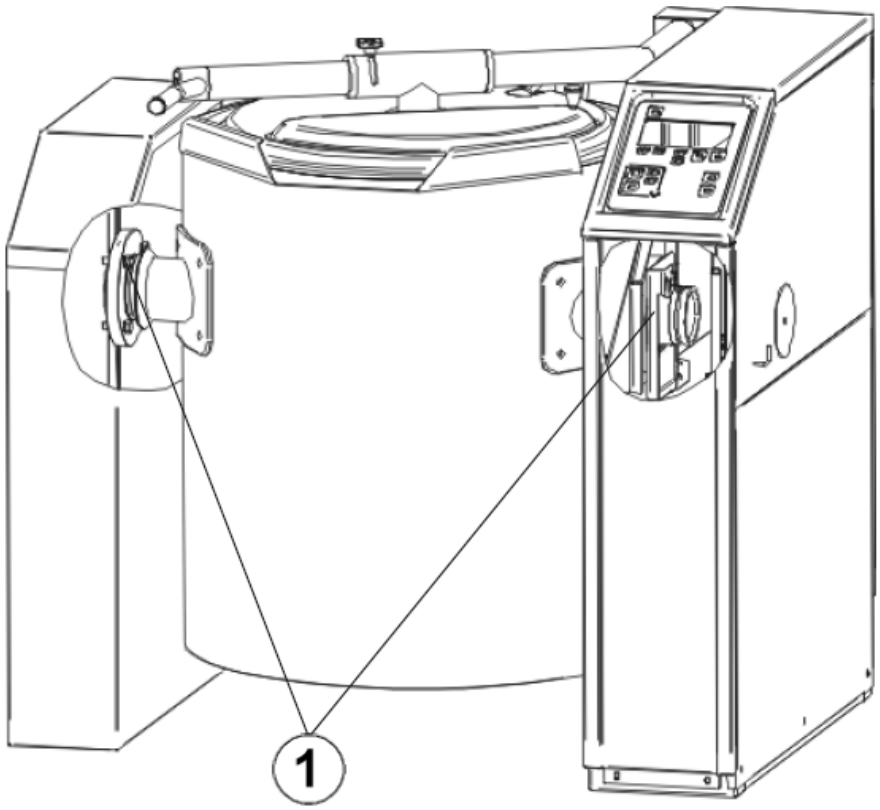


Fig. 25

ACCESSORIES

21. FACTORY FITTED ACCESSORIES

PNC	Designation	Pan size
928100	Food temperature & HACCP	50-150 L
928101	Food temperature & HACCP	200-300 L
928102	Automatic water filling	50-300 L
928129	Automatic jacket cooling, electrically heated	50 L
928149	Automatic jacket cooling, electrically heated	80 L
928130	Automatic jacket cooling, electrically heated	100 L
928131	Automatic jacket cooling, electrically heated	150 L
928132	Automatic jacket cooling, electrically heated	200 L
928133	Automatic jacket cooling, electrically heated	300 L
928161	Hand shower	50-300L
928159	Dual electrical connection	SM6B 300L
928160	Dual electrical connection	SM6V 200-300L / SM6P200-300L
928134	Automatic jacket cooling, steam heated	50 L
928135	Automatic jacket cooling, steam heated	100 L
928136	Automatic jacket cooling, steam heated	150 L
928137	Automatic jacket cooling, steam heated	200 L
928138	Automatic jacket cooling, steam heated	300 L
928139	Level control	50 L
928140	Level control	80-100 L
928141	Level control	150 L
928142	Level control	200 L
928143	Level control	300 L
928144	Level control with jacket cooling	50 L
928145	Level control with jacket cooling	80-100 L
928146	Level control with jacket cooling	150 L
928147	Level control with jacket cooling	200 L
928148	Level control with jacket cooling	300 L
928149	Condensate pipe for smal column on the left side of the steam heated boiling pan	50-100 L
928158	Condensate pipe for wide column on the left side of the steam heated boiling pan	150-300 L
928153	Ice water cooling, electrically heated	50 L
928164	Ice water cooling, electrically heated	80 L
928154	Ice water cooling, electrically heated	100 L

PNC	Designation	Pan size
928155	Ice water cooling, electrically heated	150 L
928156	Ice water cooling, electrically heated	200 L
928157	Ice water cooling, electrically heated	300 L
928162	USB port	50-300 L
928167	Foot pedal	50-300 L

Accessory

928150	Left column for boiling pans with 600mm tilting height

22. SUPPLEMENTARY EQUIPMENT & ACCESSORIES

Smart

Equipment:	Accessories:
Measuring stick	Strainer plate
	Cleaning brush, short
	Cleaning brush, long

Smart Variomix

Equipment:	Accessories:
Measuring stick	Strainer plate
Gate agitator	Cleaning tool
Bottom scraper	Bottom agitator
Side scraper	Whip tool
	Cleaning brush, short
	Cleaning brush, long

Smart Promix

Equipment:	Accessories:
Measuring stick	Strainer plate
Propeller agitator	Cleaning tool
Bottom agitator	Cleaning brush, short
Baffle plate	Cleaning brush, long

23. OTHER DOCUMENTATION

Manufacturer's Declaration
Installation Instructions
Service Manual*
Spare Parts Catalogue*

* Not supplied. May be ordered from the supplier or the supplier's representative.

CE

Producer

SteelTech i Alingsås AB.
Bultgatan 1. SE-441 38 Alingsås.
Sweden

MODELS

232149	232223	232229	232235	232241
232218	232224	232230	232236	232242
232219	232225	232231	232237	232243
232220	232226	232232	232238	232244
232221	232227	232233	232239	232245
232222	232228	232234	232240	