



OPERATING INSTRUCTIONS

**BOILING PAN , 600 mm TILTING HEIGHT
SMART, SMART VARIOMIX, SMART PROMIX**

READ BEFORE USE!

DOC N°: ST0 9184-02
EDITION **12** | EN | 10-2018



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
Replacement 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

STEELTECH

Producer: SteelTech i Alingsås AB.
Bultgatan 1. SE-441 38 Alingsås. Sweden
Phone: +46 322 668930 . Fax: +46 322 10870E-
mail: info@steeltech.se .www steeltech.se

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.

TABLE OF CONTENTS

SAFETY

1.	INSTRUCTIONS FOR SAFETY AND USE	6
1.1	Installation and initial operation	6
1.2	Obligations of the operator	7
1.3	Obligations of the operator	7
1.4	Use SMART boiling pans	7
1.5	Personal protective equipment	7
1.6	Residual risk	8
1.7	Safety instructions	8

TECHNICAL SPECIFICATION

2.	MODELS	9
3.	TESTING / CERTIFICATION	10
4.	APPLIANCE IDENTIFICATION	11
4.1	Rating plate	11
5.	CONSTRUCTION OF THE APPLIANCE	11

GENERAL INFORMATION

6.	PACKAGING	12
7.	RESPONSIBILITY / LIABILITY	13
7.1	Liability	13
7.2	Storing the operating instructions	13
7.3	Target groups	13
8.	CUSTOMER SERVICE, REPAIR AND MAINTENANCE	14
8.1	Maintenance periods	14
9.	CLEANING	15
9.1	Handling stainless steel	15
9.2	Suitable cleaning products	15
9.3	Cleaning the appliance	15
10.	TRANSPORT, HANDLING AND STORAGE	16
10.1	Transport	16
10.2	Unloading	16
10.3	Notes on handling	16
10.4	Moving and setting down appliances	16
10.5	Storage	16
11.	SAFETY SYSTEM	17
11.1	Safety valve	17
11.2	Checking of safety valve	17
11.3	Manometer	17
11.4	Steam trap	17
12.	CONTROL PANEL	18

OPERATING INSTRUCTIONS

13.	OPERATING INSTRUCTIONS	19
13.1	Instant start BOILING	19
13.2	Programmed start	19
13.3	BOILING	19
13.4	Delayed start	20
13.5	Load program	20
13.6	BOILING/HOT KEEP	21
13.7	BOILING/COOLING	22
13.8	COOLING	23
13.9	Changes in food preparation program	24
13.10	Name the food preparation program	24
14.	AGITATOR	25
14.1	Agitator <u>Variomix</u>	25
14.2	Fixed agitator programs	26
14.3	Agitator <u>Promix</u>	28
14.4	Programming of own agitator program	29
14.5	Change values during operation	30
14.6	Tilting of pan	31
14.7	Tilt return of pan	31
15.	LANGUAGE SELECTION	31
16.	SELECTION OF PROGRAMMING OPTIONS	31
17.	CLOCK*	32
18.	TRANSFER OF THE STORED HACCP INFORMATION ONTO THE USB MEMORY* ...	32
18.1	Logging to Computer	33
19.	TRANSFER OF THE COOKING PROGRAM	34
19.1	Fetch the cooking programs from the boiling pan	34
19.2	Save the cooking program on the boiling pan	35
20.	TOOLS AND ACCESSORIES	36
20.1	Agitator tool <u>Variomix</u>	36
20.2	Agitator tool <u>Promix</u>	36
20.3	Supplementary equipment and accessories	36
21.	AGITATOR MAINTENANCE	36
21.1	If the pan with agitator is taken out of service	36
21.2	When the pan is put back into service	36
22.	MESSAGES AND ERROR CODES	37
23.	CLEANING	38
23.1	In the event of hard (limy) water	38
23.2	Cleaning the lid (Fig. 5)	38
23.3	When the equipment is not in use	38
24.	MAINTENANCE OF VESSEL BEARINGS	39
25.	OTHER DOCUMENTATION	39

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) 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.).



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 mm². 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 be replaced by a qualified electrician in accordance with the applicable local and national regulations.

1.1 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.

1.2 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.

1.3 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 boiling pans

This manual refers to the following models:

SMART
SMART VARIMIX
SMART PROMIX

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

This appliance is intended for cooking food indirectly in 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 hobs as this could cause scalding

You can find the model name (F.Mod.) 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 indirectly in 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 hobs 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

Protective clothing



Safety shoes



Protective gloves



Eye protection



Head protection



Phase

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.

1.7 Safety instructions

Switch off the power before attempting to rectify faults or operating problems.

- Press On/Off ①. (see Fig. 3)
- Switch off the Main circuit switch (on the rear of the right column.)
- In the case of a double connection, check that both incoming cables are without current.



WARNING!
Caution high voltage!

This symbol indicates the pans electrical cabinet. The door of the electrical cabinet and other cover panels may only be opened by technicians who are trained for such work.



IMPORTANT!
Danger of fire, explosion and death

- Do not spray water straight at the columns or the outside of the pan.
- If water comes into contact with live components it could be fatal.
- Always take care when cleaning, especially when close to electrical components.

- Use a damp cloth for cleaning.

When the agitator is rotating

observe caution!

- The measuring stick must not be in the pan
- Do not insert the measuring stick down in the pan
- Do not insert any implements down in the pan
- Do not use the pan columns as work surfaces
- Do not taste

For more information refer to the section on Cleaning.



IMPORTANT!
Danger of fire, explosion and death

For tilting

The area 1.5 metres in front and behind the pan must be regarded as a risk zone with access only allowed for the operator.



WARNING!
Caution hot environment

This symbol warns of heat and steam. Take care during operation when high temperatures can occur.

TECHNICAL 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	50
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	50
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	1.0	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	472.8	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 option 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.



CE- DIRECTIVES

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.






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

	Model: Boiling pan SMART 300 L Steam heated		Max. pressure: 1.5 bar	Min. pressure: -1.0 bar
	400 V 3N ~ 50 Hz Tot. 0.5 kW  0.37 kW		Max. temp: 127°C	Min. temp: -5°C
SteelTech AB Alingsås SWEDEN		Steam consump. 78 kg/h	Steam pressure: 1,5 bar	Volume vessel: 300 L
Max phaseload: 3.0 A  16 A				Volume steam: 120 L
				-
Water pressure: MAX 100 kPa		Wiring Diagram: ST0 99 69		Prod. year 2014
Int.Code:		Ser.No: 42618888		Typ.No. 428 08 54-00
Prod.No: 9F23220800		9F92810200 9F92810800		SteelTech i Alingsås AB
				Lärkvägen 4
				441 40 Alingsås
				SWEDEN
				IPX5  0409 

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

There is one rating plate affixed at a clearly visible spot on the outside of the unit. There is another rating plate 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 rating plate contains the following information:

4 25 1 0003

3. Appliance with this PNC, produced in calendar week 25
Third digit of the year in numbers (2014)
Calendar week (25)
Fourth digit of the year in numbers (2014)

Definition of the data on the label:

Model	Description of the boiling pan	Max. phaseload 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 as normal household waste, but must be disposed of in the correct manner to prevent potential, negative impacts on our environment and our health.

For information on recycling of this product, please contact the distributor of the product, our customer service or the garbage disposal service in the region.



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 installation and operating instructions must be kept intact for the whole life cycle of the appliance up until it is disposed of. These installation and 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 installation 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 limescale, 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 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.

11. SAFETY SYSTEM

WARNING! OVERHEATING

Observe If overheating occurs, a buzzer will sound and the following text will appear in the display

ELEMENT
OVERHEATED

The heat will shut off in the event of a fault to the element sensor.

Switch off the pan by:

- Pressing On/Off ① (see Fig. 3) for resetting the overheating protection. The display goes out.
- Wait 5 seconds!
- Press On/Off ①. Display lights.

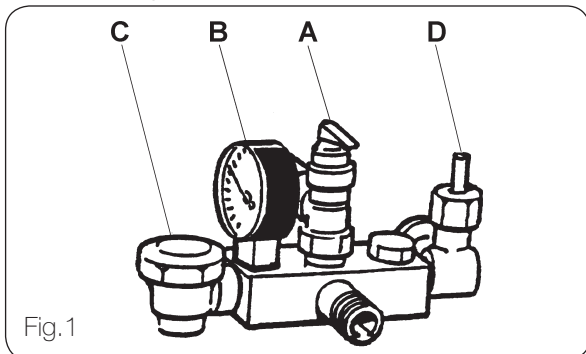
If the warning is still lit

- Check the water level in the pressure vessel. (See Filling pressure vessel with water in the installation instructions.)
- If the warning is still lit, call in a qualified technician.

The water level in the vessel should be checked at least once/quarter. (See Filling pressure vessel with water in the installation instructions.)

NOTE! Boiling pans with the level control option regulates the water level in the vessel automatically. There is no need to check the water level in the vessel.

11.1 Safety valve



- A. Safety valve
- B. Manometer
- C. Steam trap
- D. Meter tap (for accredited authority at final inspection)

A properly functioning safety valve is an extremely important part of the pan's safety system.

Safety valve (Fig. 1 pos. A) opens automatically if the pressure exceeds 1.5 bar.

- Switch off the pan immediately and call in a qualified technician.

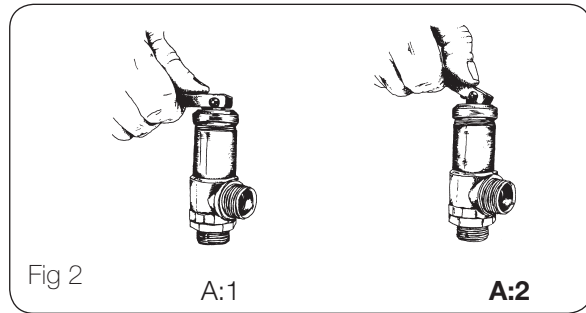
Warning!

If the safety valve (Fig. 1 pos. A) opens, hot steam will blow out from the valve.

Regular checks of the safety valve should be performed by trained personnel.

We recommend: **once a week.**

11.2 Checking of safety valve



- Lift the handle to allow the steam free passage through the safety valve, Fig.2 pos. A:1 and Fig.2 pos. A:2.

If you cannot get the valve to open (blow) it must be replaced immediately. Call in a qualified technician.

11.3 Manometer

Manometer Fig. 1 pos.B, measures the steam pressure. May not exceed 1.5 bars.

If the display goes into the red field

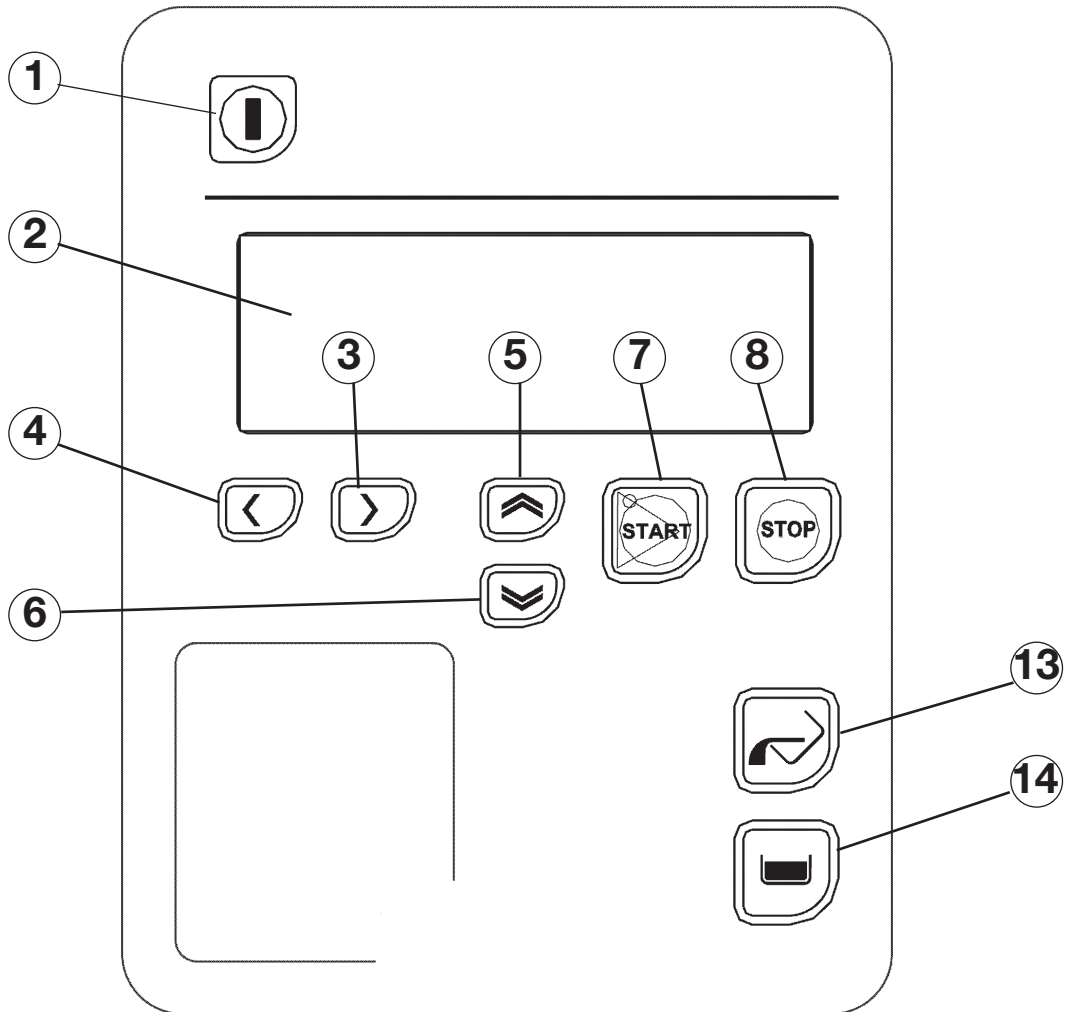
- Switch off the pan immediately and call in a qualified technician.
- * For the correct display of the pressure, the green cap on the manometer can be lifted.

NOTE: The green cap must be pressed in when the pan is tilted.

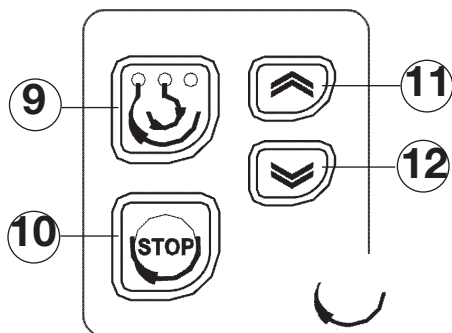
11.4 Steam trap

Steam trap Fig. 1 pos.C, releases the cold air into the steam generator when starting the pan. When the water in the steam generator starts to boil and hot steam starts to flow out, the steam trap closes automatically.

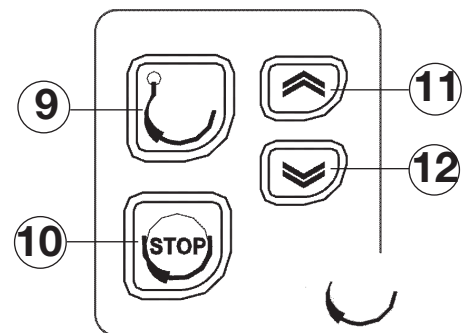
12. CONTROL PANEL



Variomix agitator



Promix agitator



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 (Smart mix)
18. USB port (option), only to store / retrieve information, not charge the battery.
19. Foot pedal (Option), agitation without grid (Smart mix)

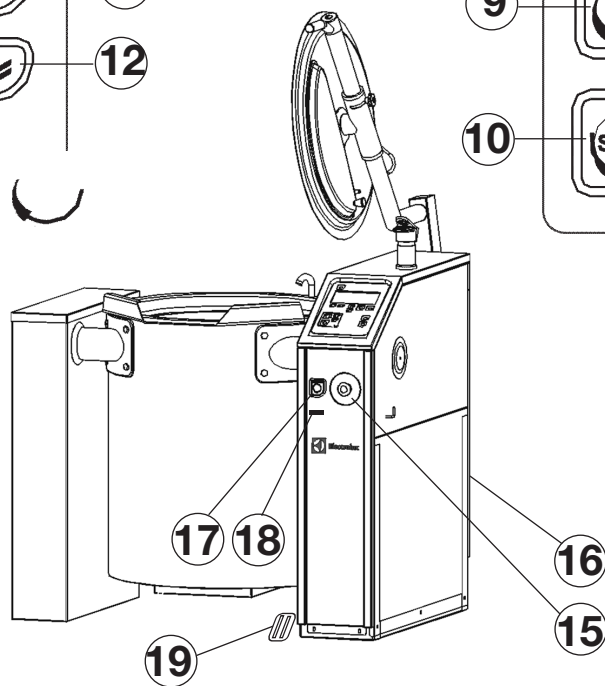
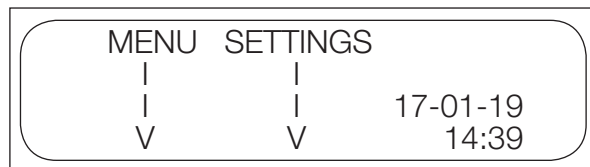


Fig. 3

13. OPERATING INSTRUCTIONS

13.1 Instant start BOILING (Fig.3)

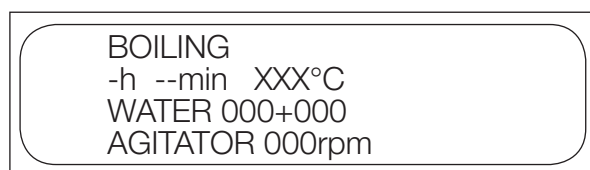
- Press On/Off **1** for 1.5 seconds. Display lights. The following text appears in the display:



The pan is to be in working position. (See Tilting/Tilt return).

- Press START **7**. Red LED lights with a fixed light.

The following text appears in the display:



The pan starts and the pan temperature automatically rises to 100°C.

For use of agitator (See Agitator).

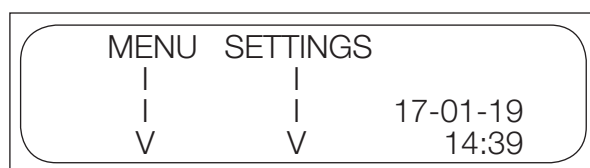
13.2 Programmed start

Settings

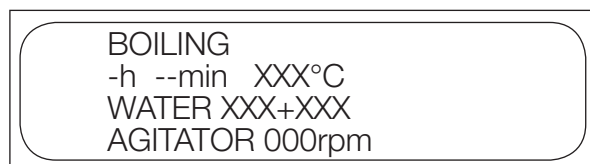
If you do not want to go through all the steps, you can press START **7** at anytime in the programming to start the process.

- Press On/Off **1** for 1.5 seconds. Display lights. The following text appears in the display:

The arrow points to the associated function button.



- Press Menu forwards **3** once. The status of the pan appears in the display:



- Press Menu forwards **3** once. The following options can appear in the display (depending on the options selected):



- Press Decrease value **6**. The cursor → moves down.
- or
- press Increase value **5** and the cursor → moves up.

13.3 BOILING

- Confirm the selected option by pressing Menu forwards **3** once. The following options appear in the display:

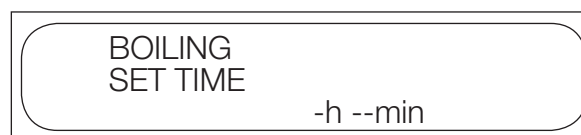


- Press Increase value **5** once to start the filling of the water. The amount of water, that is filled into the pan, can be read in the display (if the flow sensor option has been selected).
- Press Decrease value **6** or STOP **8** once to stop the filling of the water.
- Press Decrease value **6** for 5 seconds to set the value to zero (if the flow sensor option has been selected).

If Menu forwards **3** is activated before the water filling is stopped, press STOP **8** to stop the filling.



- Press Increase value **5** to increase the temperature (max 121°C) or press Decrease value **6** to decrease the temperature (min 30°C).
- Confirm by pressing Menu forwards **3** once. The following options appear in the display:



- Press Increase value **5** to set the required boiling time (max 7h and 59 min) or shorten the time by pressing Decrease value **6**.

If the display shows - h -- min, this means that there is unrestricted time and the pan must be switched off using STOP (8).

- Confirm by pressing Menu forwards (3) once. The following settings appear in the display (if the flow sensor option has been selected):

BOILING
SET WATER
(XXX+) XXXL

NOTE: The settings do not work while manual water filling is in progress.

4. Press Increase value (5) for setting the number of litres of water to be filled.

If there is a value in brackets () in the display, this specifies how many litres of water have already been filled into the pan.

- Confirm by pressing Menu forwards (3) once. The following settings appear in the display (if the flow sensor and food temp. sensor options have been selected):

BOILING
Xh XXmin XXX°C
WATER XL
-- --

To select the settings made without saving:

5. Press Menu forwards (3) twice.

Continued from step 7.

To save the settings that have just been made:

- Press Increase value (5)
- The following text appears in the display:

BOILING
Xh XXmin XXX°C
WATER XL
01

6. The number of a free program flashes in the display.

Other numbers, that are not flashing, are not selected here. (See Changes in existing programs).

- Select this free program number by pressing Menu forwards (3).

Tip! Write down the program number.

13.4 Delayed start

(if the flow sensor and/or food temp. sensor options have been selected). If Delayed start has been deselected, this menu is not shown (see Page 31).

Press Menu forwards (3) once.

The following text appears in the display:

DELAYED START
SETTING TIME
-h --min

7. Press Increase value (5) to add a longer delay to the start (max 99h 59min) or press Decrease value (6) to shorten the delay.

If no delayed start is required, 00h 00min must appear in the display.

- Confirm by pressing Menu forwards (3) once.

The following text appears in the display:

DELAY XXh XXmin
Xh XXmin XX°C
WATER XXX+XXX
AGITATOR 000rpm

13.5 Load program

(if the flow sensor and/or food temp. sensor options have been selected). If programming has been deselected, this menu is not shown (see Page 31).

The following text appears in the display:

BOILING
Xh XXmin XXX°C
WATER XL
RETRIEVE PROGRAM -- --

8. Press Increase value (5) or Decrease value (6) once.

The following text appears in the display:

BOILING
Xh XXmin XXX°C
WATER XL
RETRIEVE LAST -- --

The last can be the program that was just saved. The program number does not appear in the display.

- Press Increase value (5) or Decrease value (6) to display all stored programs.

9. Press Menu forwards (3) to load the selected program.

- Repeat step 7.

If Programmed start is selected

- Confirm by pressing Menu forwards **3** once.
The following text appears in the display:

```

DELAY   XXh XXmin
Xh XXmin XX°C
WATER XXX+XXX
AGITATOR 000rpm

```

When this appears in the display, the machine can be started in the following ways:

- 10.** Press START **7** to start. Red LED lights with a fixed light.

Delay to start starts to count down.

For use of agitator (See Agitator).

When the countdown to start is ready or if delayed start has not been selected, the following text appears in the display:

```

BOILING
Xh XXmin XXX°C
WATER XXX+XXX
AGITATOR 000rpm

```

Boiling time starts when the set temperature has been reached.

NOTE: Temperatures above 100°C cannot be achieved and the countdown of the boiling time does not start.

When the boiling time is over, the heating switches off. The red LED goes out, a buzzer sounds for 2 minutes and the display **2** flashes until the pan switches off, which is done in the following ways:

- 11.** Press STOP **8**.

13.6 BOILING/HOT KEEP

(if the food temp. sensor option has been selected)

```

→ BOILING
   BOILING/HOT KEEP
   BOILING/COOLING
   COOLING

```

- Confirm the selected option by pressing Menu forwards **3** once.
- Repeat steps 1-4.

The following text appears in the display:

```

HOT KEEP
SET TEMPERATURE
XXX°C

```

- 12.** Press Increase value **5** to increase the keeping hot temperature or press Decrease value **6** to decrease the temperature.

- Confirm by pressing Menu forwards **3** once.

To select the settings made without saving:

- Press Increase value **5** twice.
- Continued from step **13**.

To save the settings that have just been made:

- Repeat step **6**.

If delayed start has been selected (if the flow sensor option has been selected)

- Confirm by pressing Menu forwards **3** once.

The following text appears in the display:

```

DELAY   XXh XXmin
Xh XXmin XX°C   XXX°C
WATER XXX+XXX
AGITATOR 000rpm

```

When this appears in the display, the machine can be started by:

- 13.** Pressing START **7** to start the machine.
Red LED lights with a fixed light.

Delay to start starts to count down.

For use of agitator (See Agitator).

When the countdown to start is ready or if delayed start has not been selected, the following text appears in the display:

```

BOILING/HOT KEEP
Xh XXmin XXX°C
WATER XXX+XXX
AGITATOR 000rpm

```

Boiling time starts when the set temperature has been reached.

When boiling time is over, it transfers to hot keep.

The following text appears in the display:

BOILING/HOT KEEP WATER XXX+XXX AGITATOR 000rpm XXX°C

The time for hot keep is unrestricted and the pan must be switched off manually in the following way:

14. Press STOP **8**.

The following question appears in the display:

INTERRUPT? YES PRESS STOP NO PRESS START
--

- Press STOP **8**, the red LED goes out.

13.7 BOILING/COOLING

(if the jacket cooling and food temp. sensor options have been selected)

→ BOILING BOILING/HOT KEEP BOILING/COOLING COOLING

15. Confirm the selected option by pressing Menu forwards **3** once.

- Repeat steps 1-4.

Left LED in Agitator starts **9** flashing. The agitator function starts automatically when boiling switches to cooling. The agitator function can be deselected by pressing agitator stop **10**.

The following text appears in the display:

COOLING SET TEMPERATURE XXX°C

- Press Increase value **5** and the cooling temperature *increases* (hotter).

If "_ _" appears this means unlimited cooling. (only option without food temp. sensor "food temperature probe")

- Press Decrease value **6** and the cooling temperature *decreases* (colder).

The following text appears in the display:

BOILING/COOLING Xh XXmin XX°C WATER XXX+XXX -- --	XX°C
--	------

To select the settings made without saving:

16. Press Increase value **5** twice.

- Continued from step 17.

To save the settings that have just been made:

- Repeat step **6**.

If delayed start has been selected (if the flow sensor option has been selected)

- Confirm by pressing Menu forwards **3** once.

The following text appears in the display:

DELAY XXh XXmin Xh XXmin XX°C WATER XXX+XXX AGITATOR 000rpm XXX°C

When this appears in the display, the machine can be started by:

17. Pressing START **7** to start the machine.

Red LED lights with a fixed light.

Delay to start starts to count down.

For use of agitator (See Agitator).

When the countdown to start is ready or if delayed start is not selected, the following text appears in the display:

```
BOILING/COOLING
Xh XXmin XXX°C
WATER XXX+XXX
AGITATOR XXXrpm
```

If the boiling pan does not heat up, see error messages on page 37.

Boiling time starts when the set temperature has been reached.

When the boiling time is over, the heating switches off and the pan switches to cooling. The agitator starts to rotate at a speed of 25 rpm if it has not been deselected.

The following text appears in the display:

```
BOILING/COOLING
WATER XXX+XXX
AGITATOR 025 rpm
XX°C
```

When the correct cooling temperature has been reached, the red LED goes out, a buzzer sounds for 2 minutes and the display flashes until the pan switches off:

The following text appears in the display:

```
BOILING
-h --min XX°C
WATER XXX+XXX
AGITATOR 025 rpm
XX°C
```

To continue cooling towards the adjusted temperature:

Press START (SV6I/SP6I only).

Switch off in the following way:

18. Press STOP **8**.

For unlimited cooling:

Switch off the pan manually in the following way:

Press STOP **8**.

The following question appears in the display:

```
INTERRUPT?
YES PRESS STOP
NO PRESS START
```

- Press STOP **8**, the red LED goes out.

SV6I/SP6I only.

After STOP the boiling pan will empty the refrigerant. Do not turn off the machine while draining is progressing (approx. 3 minutes).

13.8 COOLING

(if the jacket cooling option has been selected)

```
BOILING
BOILING/HOT KEEP
BOILING/COOLING
COOLING
```

- Confirm the selected option by pressing Menu forwards **3** once.
- Repeat step **1**.
The following text appears in the display (if the food temp. sensor option has been selected):

```
COOLING
SET TEMPERATURE
XXX°C
```

- Press Increase value **5** and the cooling temperature increases (hotter).

If “_ _” appears this means unlimited cooling (the only option without food temp. sensor).

- Press Decrease value **6** and the cooling temperature decreases (colder).
- Repeat step **4**.

The following text appears in the display:

```
COOLING
-h --min XXX°C
WATER XXX+XXX
AGITATOR 000rpm
```

When this appears in the display, the machine can be started by:

19. Pressing START **7**.

The cooling starts now (if the food temp. sensor option has been selected). When the correct cooling temperature has been reached, the red LED goes out, a buzzer sounds for 2 minutes and the display flashes until the pan switches off.

To continue cooling towards the adjusted temperature:

Press START (SV6I/SP6I only).

The following text appears in the display:

```
BOILING
-h --min XX°C
WATER XXX+XXX
AGITATOR XXXrpm
```

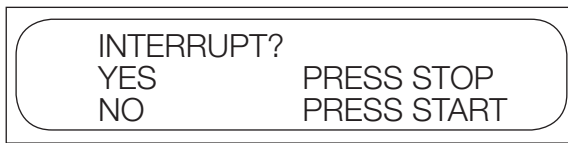
Switch off the pan by:

20. Pressing STOP **8**.

For unlimited cooling/ without food temp.sensor, switch off the pan manually in the following way:

Press STOP **8**.

The following question appears in the display:



- Press STOP **8**, the red LED goes out.

13.9 Changes in food preparation program

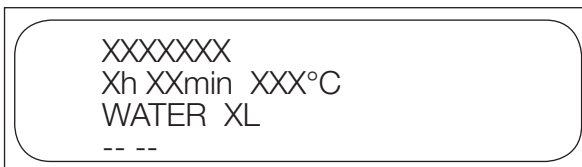
(if the food temp. sensor and flow sensor options have been selected)

The values in the food preparation programs BOILING, BOILING/HOLD or BOILING/COOLING, can be changed in the following way:

- Load the program to be changed.

Load programs that are stored by:

- Pressing Increase value **5** until the program number appears in the display. Tilt Write down the program number.
- Confirm by pressing Menu forwards **3**.
- Enter the values to be changed e.g.: temp, boilingtime, water , until the following text appears in the display:



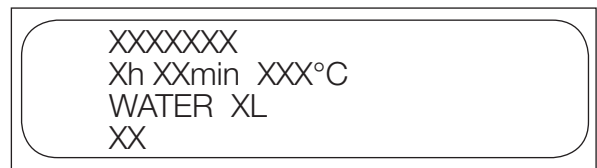
- Press Increase value **5** until the program number to be replaced appears in the display.
- Press Menu forwards **3** once.
The following question appears in the display:



- Press START **7** and the new values are now stored in the old number.

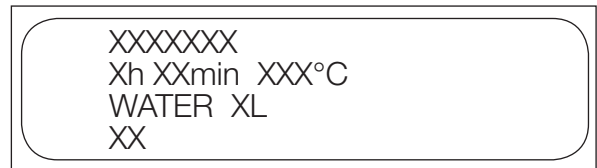
13.10 Name the food preparation program

The food preparation program to be named is to appear in the display:



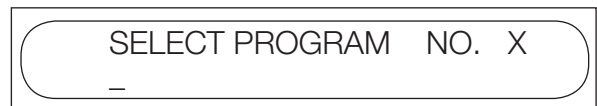
- Press Menu back **4**.

The following text appears in the display:

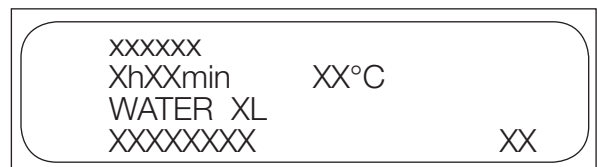


- Press Increase value **5** until the program number to be replaced appears in the display.
- Press Increase value **5** and STOP **8** simultaneously for 3 seconds.

The following text appears in the display:



- Press Increase value **5** or Decrease value **6** to select the necessary letter or number.
- Press Menu forwards **3** to move forwards to the next character position or press Menu back **4** to move back. (Max 17 characters).
- Repeat until the program name is entered in the display.
- Press Increase value **5** and STOP **8** simultaneously for 3 seconds and the new program name appears in the display.



- Press Menu forwards **3** once.

The following question appears in the display:



- Press START **7** and the new values are now stored in the old number.

14. AGITATOR

14.1 Agitator Variomix

NOTE: When the agitator is rotating

- The measuring stick must not be in the pan
- Do not insert the measuring stick down in the pan
- Do not insert any implements down in the pan
- Do not use the pan columns as work surfaces
- Do not taste

In order to start the agitator the lid or grid must be closed. Without grid the following text appears in the display:



AGITATOR
LID/GRID ON

14.1.1 Continuous stirring

- Press Agitator start **9** once. Left LED lights with a fixed light.
- Press Increase speed **11** and the stirrer starts at the lowest speed of 25 rpm. (Max. speed 100 rpm.)
- Press Decrease speed **12** to decrease the speed.
- Press Agitator stop **10** to stop the agitator.

Reverse stirring

- Press Agitator start **9** twice. The LED in the middle lights.
- Press Increase speed **11** once and the stirrer starts at the lowest speed of 25 rpm. (Max speed 100 rpm.) The agitator rotates clockwise for 15 seconds, 5 second pause, 15 second anti-clockwise etc.
- Press Decrease speed **12** to decrease the speed.
- Press Agitator stop **10** to stop the agitator.

Change to pause time

Pause time in the stirring can be altered when the LED in the middle of the Agitator start **9** is lit:

- Press Agitator start **9** and the right LED also lights.

The following text appears in the display:



PAUSE TIME Xmin XXs

- Press Increase value **5** to add a longer pause to the stirring. (Max, 9 min 55 s and min, 0 min 05 s).
- Press Decrease value **6** to shorten the pause.

14.1.2 AGITATION WITHOUT GRID (SMARTMIX)

This function is used to rotate the agitator when the grid is open and in the event of tilting.

- Press the SMARTMIX pushbutton **17** and hold to rotate the agitator at 20 rpm.
- Release the button **17** and the agitator tool will stop.


Foot pedal **19** (Optional)

- For agitation without grid press the SMARTMIX pushbutton **17** and press down the foot pedal **19**, release the push button.
- Release the foot pedal **19** and the agitator tool stops.

14.1.3 Preset agitator program

There are 2 fixed agitator programs and 5 positions for own programs

- Press Increase speed **11** once.
The following text appears in the display:



PRESET AG.PROGR
MIX

- Press Increase speed **11** until the appropriate program appears in the display.
- When the program to be used appears in the display:
- Press Agitator start **9**. The agitator starts the selected program.
 - The agitator stops automatically when the program has finished.
 - You can also stop the agitator with Agitator stop **10**.
 - Changing the speed can be done in each program.

14.2 Fixed agitator programs

14.2.1 MIX

The fixed program **MIX** is used to mix more solid products such as minced meat. Operating time and pause time are shorter than for normal stirring with pause.

- Press Increase speed **(11)** until **MIX** appears in the display:

AGITATOR PROGRAM FIXED
MIX

- Press Agitator start **(9)**.
- Press Increase speed **(11)** and the stirrer starts at the lowest speed of 25 rpm. (Max speed 100 rpm).
- Press Decrease speed **(12)** to decrease the speed.
- Press Agitator stop **(10)** to stop the program.

14.2.2 WHIP

The fixed program **WHIP** is used to whip more lighter products such as cream. A whip implement can be used with good results*.

- Press Increase speed **(11)** until **WHIP** appears in the display:

PRESET AG.PROGR
WHIP

- Press Agitator start **(9)**.
- Press Increase speed **(11)** and the stirrer starts at the lowest speed of 25 rpm. (Max speed 200 rpm).
- Press Decrease speed **(12)** to decrease the speed.
- Press Agitator stop **(10)** to stop the program.

* Available as accessory

14.2.3 Programming of own agitator program

- Press Increase speed **(11)** once.
The following text appears in the display:

ADJ AGITATOR PROGRAM 1
NAME
SPD TIME R PAUSE
XXX XX:XX X XX:XX 1

The text that can be changed flashes. (See Name agitator program).

- Press Menu forwards **(3)** once.
The following text flashes in the display:

SPD TIME R PAUSE
XXX XX:XX X XX:XX

- Press Increase value **(5)** to add a higher speed (max 100 rpm) or press Decrease value **(6)** to lower the speed (min 25 rpm.).
- Confirm by pressing Menu forwards **(3)** once.
The following text flashes in the display:

SPD TIME R PAUSE
XXX XX:XX X XX:XX 1

The total time the agitator is to run is programmed here. Specified in minutes and seconds. If " --:-- " appears, this means unlimited time.

- Press Increase value **(5)** to extend the time or press Decrease value **(6)** to shorten the time.
- Confirm by pressing Menu forwards **(3)** once.
The following text flashes in the display:

SPD TIME R
XXX XX:XX N 1

The letter R means Reverse, which means that the agitator goes in reverse function and pause.

There are two options to select:

N stands for No which means that the agitator only runs clockwise ... or

Y stands for Yes which means that the agitator runs in reverse.

- Confirm by pressing Menu forwards **(3)** once.
The figure 1 in the display changes to 2.

SPD TIME R
XXX XX:XX N 2

... or

- Press Increase value **5** once and the following text flashes.



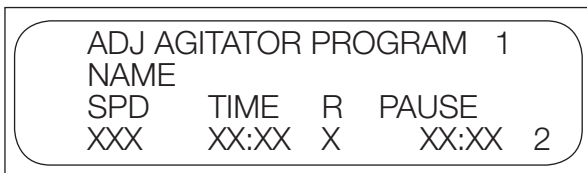
- Confirm by pressing Menu forwards **3**. The following text flashes:



- Press Increase value **5** to add a longer pause or press Decrease value **6** to shorten the pause.
- Confirm by pressing Menu forwards **3**. The figure 1 in the display changes to 2.

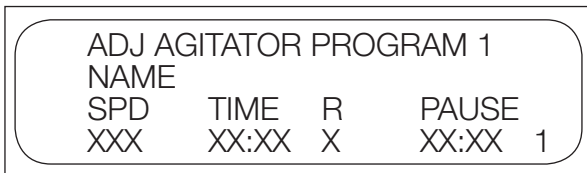


The following text flashes again:



Repeat the procedure from the beginning to add the different agitator values that are required. This can be done three times in total.

The following text appears in the display:



In order to select this program: See Preset agitator program.

14.2.4 Name agitator program

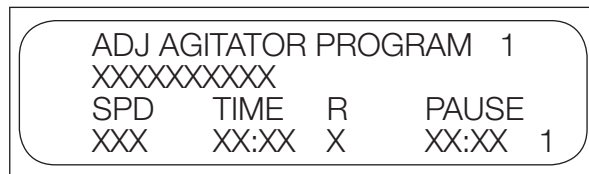
- Press Increase speed **11** to select agitator program.
- Press Increase value **5** and STOP **8** simultaneously for 3 seconds.

The following text appears in the display:



- Press Increase value **5** or Decrease value **6** to select the suitable letter or number.
- Press Menu forwards **3** to move forwards to the next character position or press Menu back **4** to move back to the previous character. (Max 17 characters).
- Repeat until the program name is entered in the display.
- Press Increase value **5** and STOP **8** simultaneously for 3 seconds.

The new agitator program name appears in the display:



14.3 Agitator Promix

NOTE: When the agitator is rotating

- The measuring stick must not be in the pan
- Do not insert the measuring stick down in the pan
- Do not insert any implements down in the pan
- Do not use the pan columns as work surfaces
- Do not taste

In order to start the agitator the lid or grid must be closed.

Without grid the following text appears in the display:

AGITATOR
LID/GRID ON

14.3.1 Continuous stirring

- Press Agitator start **9** once. The LED lights with a fixed light.
- Press Increase speed **11** and the stirrer starts at the lowest speed of 25 rpm. (Max. speed 170 rpm for 100 & 150 litre / 140 rpm for 200 & 300 litre pans).
- Press Decrease speed **12** to decrease the speed.
- Press Agitator stop **10** to stop the agitator.

14.3.2 AGITATION WITHOUT GRID (SMARTMIX)

This function is used to rotate the agitator when the grid is open and in the event of tilting.

- Press the SMARTMIX pushbutton **17** and hold to rotate the agitator at 20 rpm.
- Release the button **17** and the agitator tool will stop.

Foot pedal **19** (Optional)

- For agitation without grid press the SMARTMIX pushbutton **17** and press down the foot pedal **19**, release the push button.
- Release the foot pedal **19** and the agitator tool stops.

14.3.3 Preset agitator program

There are 1 fixed agitator programs and 5 positions for own programs

- Press Increase speed **11** once.

The following text appears in the display:

AGITATOR PROGRAM FIXED
GENTLE STIRRING

- Press Increase speed **11** until the appropriate program appears in the display.

When the program to be used appears in the display:

- Press Agitator start **9**. The agitator starts the selected program.
- The agitator stops automatically when the program has finished.
- You can also stop the agitator with Agitator stop **10**.
- Change to speed can be done in each program.

14.3.4 Fixed agitator programs

GENTLE STIRRING

The fixed program GENTLE STIRRING is used to stir products gently such as hotpots. The operating time is 2 minutes and the pause time is 5 minutes.

- Press Increase speed **11** until GENTLE STIRRING appears in the display:

PRESET AG.PROGR
GENTLE STIRRING

- Press Agitator start **9**.
- Press Increase speed **11** and the stirrer starts at the lowest speed of 25 rpm.
- Press Decrease speed **12** to decrease the speed.
- Press Agitator stop **10** to stop the program.

14.4 Programming of own agitator program

- Press Increase speed **(11)** once.
The following text appears in the display:



The text that can be changed flashes. (See Name agitator program).

- Press Menu forwards **(3)** once.
The following text flashes in the display:



- Press Increase value **(5)** to add a higher speed (Max. speed 170 rpm for 100 & 150 litre / 140 rpm for 200 & 300 litre pans) or press Decrease value **(6)** to lower the speed (min 25 rpm.).
- Confirm by pressing Menu forwards **(3)** once.
The following text flashes in the display:



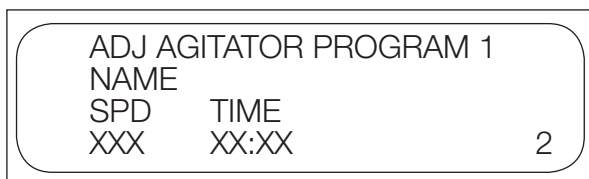
The total time the agitator is to run is programmed here. Specified in minutes and seconds

If " --:--" appears, this means unlimited time.

- Press Increase value **(5)** to extend the time or press Decrease value **(6)** to shorten the time.
- Confirm by pressing Menu forwards **(3)**.
The figure 1 in the display changes to 2.



The following text flashes again:



Repeat the procedure from the beginning to add the different agitator values that are required. This can be done three times in total.

The following text appears in the display:



14.4.1 Name agitator program

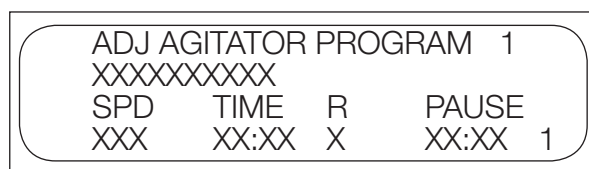
- Press Increase speed **(11)** to select agitator program.
- Press Increase value **(5)** and STOP **(8)** simultaneously for 3 seconds.

The following text appears in the display:



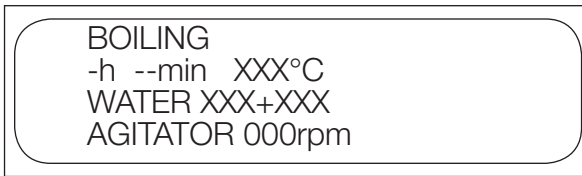
- Press Increase value **(5)** or Decrease value **(6)** to select the suitable letter or number.
- Press Menu forwards **(3)** to move forwards to the next character position or press Menu back **(4)** to move back to the previous character. (Max 17 characters).
- Repeat until the program name is entered in the display.
- Press Increase value **(5)** and STOP **(8)** simultaneously for 3 seconds.

The new agitator program name appears in the display:



14.5 Change values during operation

The status of the pan appears in the display:



Temperature settings without going into the menu

- Press Increase value **5** or Decrease value **6** to change the temperature directly without going to the menu.

Manual water filling

- Press Menu forwards **3** once.
- Press Increase value **5** once. Filling of water starts.
- Press Decrease value **6** once. Filling of water stops.

Temperature settings

Boiling

- Press Menu forwards **3** twice.
- Press Increase value **5** to increase the temperature or press Decrease value **6** to decrease the temperature.

Only cooling (if the food temp. sensor and jacket cooling options have been selected)

- Press Menu forwards **3** twice.
- Press Increase value **5** to increase the cooling temperature (hotter) or Decrease value **6** to decrease the cooling temperature (colder).

Boiling time (if the food temp. sensor option has been selected)

- Press Menu forwards **3** three times.
- Press Increase value **5** to extend the boiling time or
- press Decrease value **6** to shorten the boiling time.

Water filling preselected number of litres

(if the flow sensor option has been selected)

- Press Menu forwards **3** four times.
- Press Increase value **5** until the required amount of water in litres appears in the display.

Temperature settings: (if the food temp. sensor option has been selected)

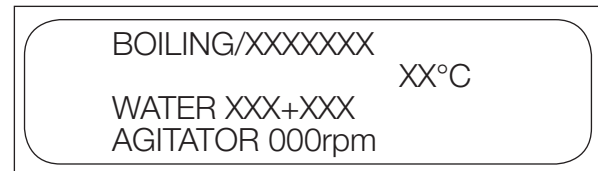
Keeping hot when boiling/keep hot or

Cooling when boiling/cool (if the food temp. sensor and jacket cooling options have been selected)

- Press Menu forwards **3** five times.
- press Decrease value **6** to decrease the temperature.

14.5.1 If keeping hot or cooling is in progress

The status of the pan appears in the display:



- Press Increase value **5** to increase the temperature or press Decrease value **6** to decrease the temperature.

Or:

- Press Menu forwards **3** five times.
- Press Increase value **5** to increase the temperature or press Decrease value **6** to decrease the temperature.

Agitator/speed (if the agitator option has been selected)

- Press Increase speed **11** to increase the speed or press Decrease speed **12** to decrease the speed.

Repeat for preset agitator program

- Press Increase speed **11** and select the appropriate program.
- Press Agitator start **9**.

Pause in the stirring (if the Variomix agitator option has been selected)

- Press Agitator start **9**. The right LED lights.
- Press Increase value **5** to add a longer pause to the stirring. Press Decrease value **6** to shorten the pause.

14.6 Tilting of pan

- Press Tilting **(13)** and keep the button pressed until the pan reaches the desired position or stops at max. tilted position.

NOTE: Tilting can only be done when the lock and grid are raised.

NOTE: Tilting can also be done during water filling (e.g. when cleaning).

14.7 Tilt return of pan

- Press Tilt return **(14)** and keep the button pressed until the pan reaches the desired position or stops in working position.

In order for tilt return to work, the pan must be tilted more than 5° from working position.

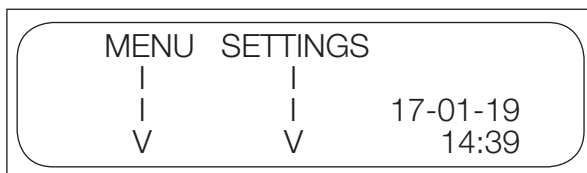
15. LANGUAGE SELECTION

NOTE: Factory settings are in English.
The languages available are:

Dansk
Deutsch
English
Español
Française
Nederlands*
Italiano
Norsk
Suomi
Svenska
Eesti
Русский*

* The language is ordered as special

The following text appears in the display:



- press STOP **(8)**. Increase value **(5)** simultaneously for 3 seconds.

The following text appears in the display:

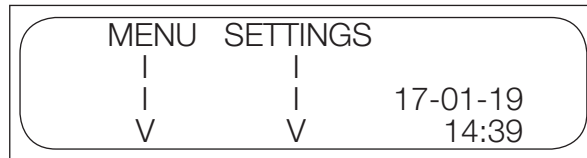


- Press Increase value **(5)** or Decrease value **(6)** to browse through the languages
- Press START **(7)** to confirm and store the selected language.

16. SELECTION OF PROGRAMMING OPTIONS

There is the option of deselecting Programming and Delayed start if they are not used and make the menus easier to use.

The following text appears in the display:



- Press STOP **(8)**. Increase value **(5)** simultaneously for 3 seconds.

The following text appears in the display:



- Press Menu forwards **(3)**.

The following text appears in the display:



- Press Increase value **(5)** or Decrease value **(6)** to select the required option, Yes to retain the programming option or NO to deselect it.
- Press Menu forwards **(3)** once again.

The following text appears in the display:



- Press Increase value **(5)** or Decrease value **(6)** to select the required option, Yes to retain the Delayed start or NO to deselect it.

- Press START **(7)** to confirm the selection.
If you do not want to go through all the steps, you can press START **(7)** at any time to continue.

17. CLOCK*

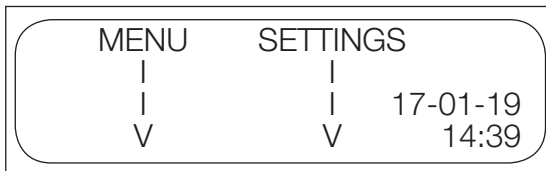
* If the option "USB memory" is selected.

If the boiling pan has been off longer than 5 days, the time may be incorrect. Check and adjust the time.

To avoid repeated adjustment at every startup needs the boiling pan to be energized and the panel to operate for about 2 hours.

To adjust the date and time:

The following text appears in the display:

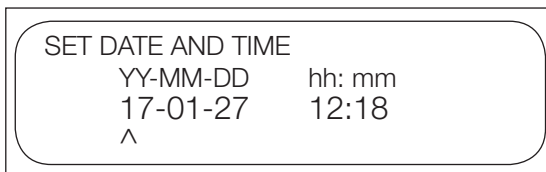


- Press the STOP **8** and Increase value **5** simultaneously in 3 seconds.

The following text appears in the display:



- Press Menu forwards **3** until the following text appears in the display:



- Press Increase value **5** or Decrease value **6** to select the required number.
- Press Menu forwards **3** or Meny bakåt **4** to scroll through the different values.

YY-MM-DD HH:MM Year-month-day Hours : minutes)

Save the new time by pressing the Start **7**.

Exit the menu by pressing Start **7**.

18. TRANSFER OF THE STORED HACCP INFORMATION ONTO THE USB MEMORY*

* If the option "USB memory" is selected.

The boiling pan stores all HACCP information as long as the boiling pan is turned on.

If the boiling pan turns off (display off), the memory emptied and unable to get the information afterwards.

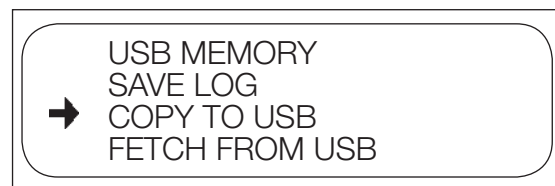
We recommend to download the HACCP log after each cooking occasion and save it onto the USB memory.

Use only supplied USB memory or a USB memory with maximum of 8 GB storage capacity.

This USB memory should be used for the boiling pans only; no other information should be stored on the USB memory.

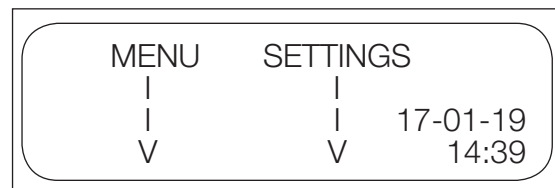
Connect the USB memory **18**.

The following text appears in the display:



If the following menu does not appear when the USB memory is connected, it is possible to access the menu through:

The following text appears in the display:



- Press the STOP **8** and Decrease value **6** simultaneously in 3 seconds.

The following text appears in the display:

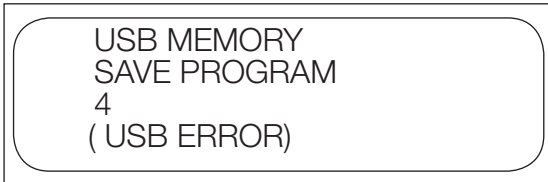


- Press Menu forwards **3**. The boiling pan stores the information onto the USB memory.

The download is complete when the following text appears in the display:



Remove the USB memory.
If the download fails, the following text appears in the display:



Remove the USB memory and try again.
Causes of error:
Too little memory space on the USB memory.

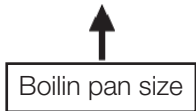
18.1 Logging to Computer

The storage of the temperatures during a cooking process is crucial to ensure that food is properly cooked.
The HACCP function allows to save each cooking process during the day on a computer.

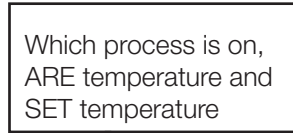
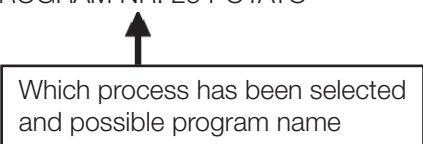
The boiling pan creates a .LOG file for each completed cooking process, the data can then be downloaded to a USB memory and uploaded to a computer.
The .LOG file can be opened with eg Windows Notepad or other default programs.

Datalog example:

170227_2.LOG
PROMIX 80 LITRE (UCP05V01 170227)



START 2017-02-27
BOILING/COOLING
PROGRAM NR. 25 POTATO



HOT KEEP

11:02	20°C	100°C
11:05	30°C	100°C
11:10	75°C	100°C
...		
11:58	100°C	100°C

BOILING

11:58	100°C	100°C
12:00	98°C	100°C
12:05	100°C	100°C
....		

COOLING

12:08	100°C	40°C
12:10	85°C	40°C
12:15	65°C	40°C
....		
13:10	21°C	40°C
STOPPED		
13:14	15°C	



19. TRANSFER OF THE COOKING PROGRAM

It is possible to transfer the cooking programs from one boiling pan to another.

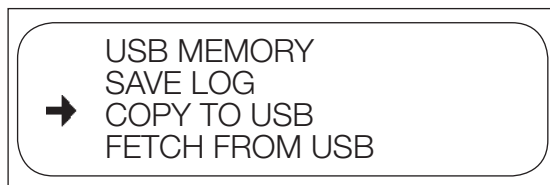
Use only supplied USB memory or a USB memory with maximum of 8 GB storage capacity.

This USB memory should be used for the boiling pans only; no other information should be stored on the USB memory.

19.1 Fetch the cooking programs from the boiling pan

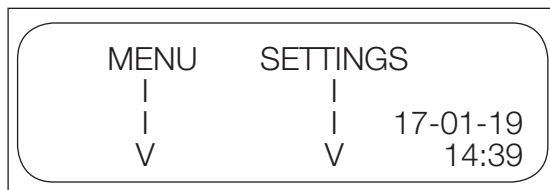
Connect the USB memory **18**.

The following text appears in the display:



If the following menu does not appear when the USB memory is connected, it is possible to access the menu through:

The following text appears in the display:



- Press the STOP **8** and Decrease value **6** simultaneously in 3 seconds.

The following text appears in the display:



- Press the Increase value **5** until the arrow is in front of the "Copy to USB".
- Press Menu forwards **3**.

The following text appears in the display:

COPY TO USB
SELECT PROGRAM NO
(01-09)

(01-09) are the numbers which the boiling pan has cooking programs saved on. (Maximum 01-99)

It is possible to select to download all programs or select a range of programs eg (07-08) by means:

- Press Increase value **5** or Decrease value **6** to select the required number.
- Press Menu forwards **3** or Menu back **4** to scroll through the different values.
- Press Menu forwards **3** to start the download.

The download is complete when the following text appears in the display:

SAVED ON USB

DONE

Remove the USB memory.

If the download fails, the following text appears in the display:

COPY TO USB

(USB ERROR)

Remove the USB memory and try again.

Causes of error:

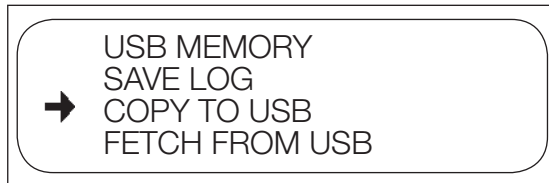
Too little memory space on the USB memory.

Other files than the boiling pan files on the USB memory.

19.2 Save the cooking program on the boiling pan

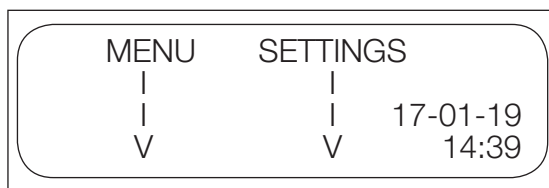
Connect the USB memory **18**.

The following text appears in the display:



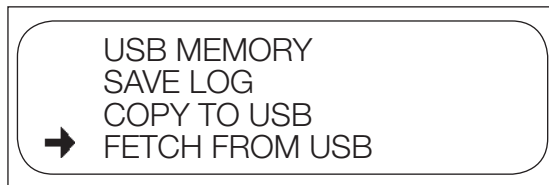
If the following menu does not appear when the USB memory is connected, it is possible to access the menu through:

The following text appears in the display:



- Press the STOP **8** and Decrease value **6** simultaneously in 3 seconds.

The following text appears in the display:



- Press the Decrease value **6** until the arrow is in front of the "FETCH FROM USB".
- Press Menu forwards **3**.

The following text appears in the display:



All programs on the USB memory is transferred to the boiling pan.

Press the Increase value **5** or Decrease value **6** to choose between No / Yes.

Select 'NO' to save the cooking programs on the USB memory saved in the empty program spaces in the boiling pan.

Select "YES", to overwrite the cooking programs on the boiling pan by the cooking programs on the USB memory, if the program numbers are the same.

- Press the Menu forwards **3** to start the download. Download is complete when the following text appears in the display:



Remove the USB memory.

If the download fails, the following text appears in the display:



Remove the USB memory and try again.

20. TOOLS AND ACCESSORIES

20.1 Agitator tool Variomix

Gate agitators are used to mash, mix or whip the contents of the pan.

You can use the gate agitator with or without scrapers.

The scrapers are used to avoid certain food produce sticking.

20.2 Agitator tool Promix

Promix propeller is used to pulp, mix or whip the contents of the pan.

Bottom agitator is attached to the Promix agitator to process light and /or smaller amounts of food produce more efficiently.

The baffle plates are used to avoid splashes from low-viscosity food.

20.3 Supplementary equipment and accessories

20.3.1 Smart

Equipment

Measuring stick

Accessories

Strainer plate
Cleaning brush, short
Cleaning brush, long

20.3.2 Smart Variomix

Equipment

Gate agitator
Measuring stick
Bottom scraper
Side scraper

Accessories

Strainer plate
Cleaning tool
Bottom agitator
Whip tool
Cleaning brush, short
Cleaning brush, long

20.3.3 Smart Promix

Equipment

Propeller agitator
Bottom agitator
Baffle plate
Measuring stick

Accessories

Strainer plate
Cleaning tool
Cleaning brush, short
Cleaning brush, long

21. AGITATOR MAINTENANCE

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.

Grease filling should be performed by trained personnel.

- Use grease with high temperature properties*:
- * Order the maintenance service kit ST12335-00.
- Grease should be pumped in so that it is forced out through the overflow hole on the bearing housing. Fig.4 pos.A.

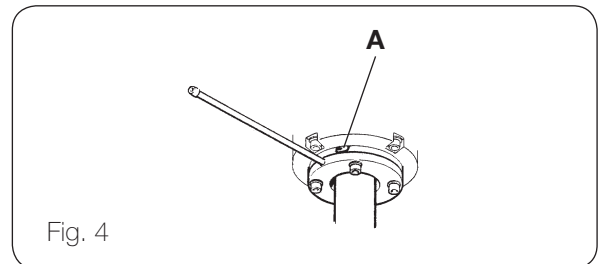


Fig. 4

A. Overflow hole

- Check the grease that is forced out. If it shows signs of being mixed with water, the agitator bearing and seal should be removed for inspection and if necessary replaced.

21.1 If the pan with agitator is taken out of service

For operation stoppages for periods longer than one month:

- Pour in 2-3 litres of silicone oil to counteract the desiccation of the agitator seals.
- Heat the pan to 60-80°C.
- Follow the instructions above.

Appropriate oil is e.g. Whiterex 309 (Mobil).

21.2 When the pan is put back into service

- Pour off the oil and clean the pan.

22. MESSAGES AND ERROR CODES

Message	Cause	Action
<p>Red LED in START 7 flashes. The following text appears in the display:</p> <div style="border: 1px solid black; border-radius: 10px; padding: 5px; margin: 5px 0;"> TILTING Xh XXmin XXX°C ATOR 000rpm </div>	The pan is not in working position.	Press Tilt return 14 .
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; margin: 5px 0;"> AGITATOR LID/GRID ON </div>	The grid is fully or partly open.	Close the grid and press Agitator start 9 .
<p>Buzzer sounds and the following text appears in the display:</p> <div style="border: 1px solid black; border-radius: 10px; padding: 5px; margin: 5px 0;"> ELEMENT OVERHEATED </div>	Overheating of heating element. The heat will shut off in the event of a fault to the element sensor.	<ul style="list-style-type: none"> • Press On/Off 1. The display goes out. • Wait 5 seconds! • Press On/Off 1. Display lights. <p>If the warning is still lit:</p> <ul style="list-style-type: none"> • Press On/Off 1 to close the pan. <p>The display goes out. See <u>Warning! Overheating</u> and contact authorised personnel.</p>
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; margin: 5px 0;"> INTERRUPT? YES PRESS STOP NO PRESS START </div>	STOP 8 has been pressed during operation.	<p>Follow the instructions in the display.</p> <ul style="list-style-type: none"> • Press STOP 8 to stop. or • Press START 7 to return to the program.
<p>The agitator has stopped. The following text appears in the display:</p> <div style="border: 1px solid black; border-radius: 10px; padding: 5px; margin: 5px 0;"> AGITATOR OUT OF SERV SEE OPERATION MAN. </div>	Overloaded agitator	<ul style="list-style-type: none"> • Press On/Off 1 The display goes out. • Turn the main switch 16 to position 0. Wait for approx 1 minute. • Turn the main switch 16 to position 1. • Press On/Off 1. Display lights. <p>Increase agitator speed or reduce the amount of food in the pan</p>
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; margin: 5px 0;"> PT-1000 FOOD INTERRUPT </div>	Interrupt in PT-1000 sensor	Contact authorised personnel.
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; margin: 5px 0;"> PT-1000 FOOD SHORT CIRCUIT </div>	Short circuit in PT-1000 sensor	Contact authorised personnel.
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; margin: 5px 0;"> PT-1000 ELEMENT INTERRUPT </div>	Interrupt in PT-1000 sensor	Contact authorised personnel.
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; margin: 5px 0;"> PT-1000 ELEMENT SHORT CIRCUIT </div>	Short circuit in PT-1000 sensor	Contact authorised personnel.
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; margin: 5px 0;"> WATER INTERAPTION </div>	Fault in water meter or no water in to the pan	Contact authorised personnel.
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; margin: 5px 0;"> SET WATER UNSETTABLE DURING WATER FILLING </div>	Manual water filling in progress	Press STOP 8 to interrupt the manual water filling.
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; margin: 5px 0;"> TIME TO SERVICE CONTINUE? YES, PRESS STOP </div>	Attained service intervals	<p>Order service by authorized personnel Order the maintenance service kit ST12335-00.</p>
<div style="border: 1px solid black; border-radius: 10px; padding: 5px; margin: 5px 0;"> EMERGENCY STOP </div>	The emergency stop is activated	Reset the emergency stop
<p>Red LED in the START button is lit. Boiling is selected. The boiling pan does NOT heat up.</p>	<p>SVI, SPI, during cooling, the boiling pan has become de-energized. The cooling has not been stopped with the STOP 8 button.</p>	<p>Start the COOLING program and stop it after approximately 20 seconds. with the STOP 8. Restart the BOILING program (Only boiling pans with Ice-water cooling).</p>

23. CLEANING

Following usage and for daily cleaning of the pan:

- Use a neutral detergent and hot water.
- Run the agitator for 10-30 minutes at a speed of 30-50 rpm.

A cleaning tool can be beneficial to use, available as accessory.

For usage of cleaning tool:

- . Press the cleaning tool on the shaft and lock using the handle.
- . Put on the grid
- . Run the agitator for 10-30 minutes at a speed of 30-50 rpm.
- Empty the pan, wash and rinse thoroughly.
- Be extra careful when cleaning and rinsing if salt is used when preparing food in the pan. Salt that can dry hard may damage the surface of the pan vessel.
- Also clean the pan's external stainless steel surfaces with hot water. If necessary you can also use a neutral detergent, and a soft brush or sponge.
- Panels and knobs should be wiped off with a damp cloth.
- Do not use steel wool or abrasive cleaning materials when cleaning stainless steel surfaces.
- Do not use cleaning agents that contain chlorine. If chlorine or chlorine compounds come into contact with stainless steel, they can damage the surface.

23.1 In the event of hard (limy) water

Dry the pan internally following use every day with a soft rag or paper moistened with acetic acid.

23.2 Cleaning the lid (Fig. 5)

- The lid (1) can be rotated 90 degrees to be rinsed off so the water flows down into the vessel. Remove the lid with knob (5).
- The lid (1) and cover lid (2) can advantageously be cleaned in a dishwasher.
- Remove the lid and cover lid by means the knob (3).
- Hold the handle (4) when the lid is loosened, the arm will open by itself.



Warning!

Beware of uncontrolled movement.

Lid and cover lid are put in place again using the knob (3).

- Make sure the lid is securely attached before the handle (4) is released.

Dry the lid with a soft rag and detergent, that does NOT contain acetic acid or ammonia. Rinse with water.

23.3 When the equipment is not in use

Follow the instructions below when the pan is not used for a long period of time.

- Clean the pan. See below (On pan with agitator)
- Press On/Off **1**. The display goes out. See Fig.3
- Switch off the main switch **16**.
- Open the lid so that air can circulate. This prevents mould and odours from developing in a closed environment.
- Turn off the water supply. Call in qualified personnel.

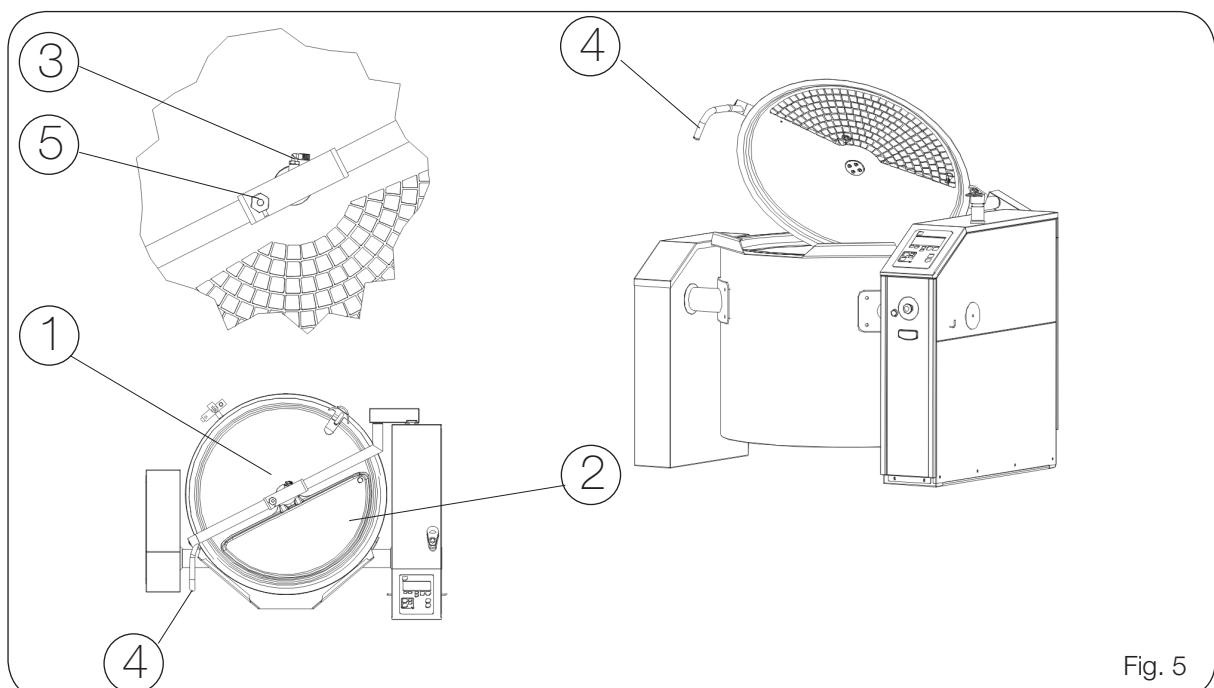
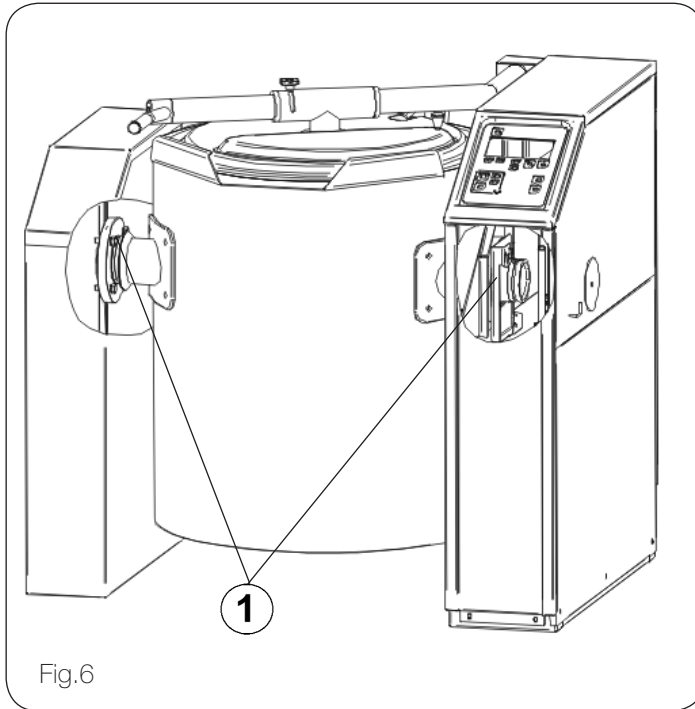


Fig. 5

24. MAINTENANCE 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



25. 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.



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	

