

DIETA CELER DIETA C-CLASSIC

USER MANUAL



Thank you for choosing the DIETA Celer / C-Classic kettle!

To make the use of the kettle most beneficial, make sure to read this manual with attention, save it for further use and make sure that every new user will have the necessary information about using the kettle.

It is very important that the kettle is used according to the manual. As the warranty does not cover damage resulting from misuse.

Please write down the kettle information:

Kettle size and model:

Serial number:

Nearest local service:

Sales representative:

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Teollisuusneuvoksenkatu 4,
00880 Helsinki
Puh. +358 9 755 190
info@dietatec.fi
service@dietatec.fi
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GENERAL INFORMATION

The kettle heats with a steam jacket. The maximum temperature is 120 °C [1,0 bar over pressure]. The kettle has to be installed properly to ensure fault free usage. Fixing to the floor is an important part of the floor model kettle's construction.

If the kettle is broken or malfunctions, call the service. Inform service about the kettle type, serial number and explain the fault as well as possible. If the kettle display has extra text on it, tell that also to the service.



WARNINGS

Please pay attention to the following important information before using the kettle.



Hot surfaces and liquids

The kettle part may be hot.

Be extra careful when touching the inside of the kettle or the rim.

Be extra careful when opening the lid: the steam is burning hot.

If you cook oil or sugar, both the kettle and the food are very hot. In addition, the oil and sugar liquid can stick to the skin very easily.

Be extra careful when mixing hot liquids. The food may spill if the mixing speed is too high. Note! Using auto-reverse usually spills more than using forward-only mixing mode.



Moving parts

Do not put your hand or any tool into the kettle when the mixer is on. Note! This also applies to the safety speed mixing.

Put the mixing tool securely to the kettle before putting any food to the kettle. Make sure that the tool is locked properly. Beware when removing the tool, it may be hot!

Before tilting the kettle, make sure there is nothing below or behind the kettle. Always tilt with care.



Danger of electric shock

The kettle is an electric device. Use it accordingly.

Never open the kettle legs.

Never use pressure hose to clean the kettle. When cleaning the kettle, be very careful that no water reaches the display or the electric switches.

Service: The service may be done only by authorized service personnel. The service switch has to be locked before servicing. Wait 5 minutes before touching the inverter.

Read the service manual.



Pressure vessel

The kettle is a pressure vessel.

It is forbidden and dangerous to tamper with the safety equipment.

The safety equipment has to be checked yearly by authorized service personnel (scheduled service).



Damage to equipment due to improper use

- It is very important that the kettle is used according to the manual
- Only use original accessories
- Do not scratch the kettle surfaces
- Instruct operating staff regularly



Washing the kettle

- Clean the unit regularly
- Do not scratch the kettle surfaces
- Do not use the forbidden material to clean the kettle
- Do not clean the kettle with a high-pressure cleaner
- Do not spray water directly towards the controller

DECLARATION OF CONFORMITY

DIETATEC

DIETATEC DoC 2016 CatII-A2

EY-VAATIMUSTENMUKAISUUSVAKUUTUS / EG-FÖRSÄKRAN OM ÖVERENSSTÄMMELSE / EC DECLARATION OF CONFORMITY
(Direktiivi 2014/68/EU LIITE IV / Direktiv 2014/68/EU BILAGA IV / Directive 2014/68/EU ANNEX IV)

1. Laitekokonaisuus / Aggregat / Assembly :

Ammattikeittiökattilat

Kokgrytor för professionella kök

Professional kitchen kettles

2. Valmistajan nimi ja osoite / Namn på och adress till tillverkaren / Name and address of the manufacturer :

Dietatec Oy, Teollisuusneuvoksenkatu 4, FI-00880 Helsinki, Suomi/Finland

3. Tämä vaatimustenmukaisuusvakuutus on annettu valmistajan yksinomaisella vastuulla. / Denna EU-försäkran om överensstämmelse utfärdas på tillverkarens eget ansvar. / This declaration of conformity is issued under the sole responsibility of the manufacturer.

4. Vakuutuksen kohde / Föremål för försäkran / Object of the declaration :

kokonaisuus ammattikeittiökattila, joka kuuluu luokkaan II on arvioitu moduulin A2 menettelyn mukaisesti /
aggregat kokgryta för professionella kök, vilken tillhör kategori II har bedömts enligt förfarande i modul A2 /
assembly professional kitchen kettle, which belongs to category II has been assessed according to module A2 procedure :

DIETA mallit / modeller / models: Classic, C-Classic, Celer, Soupper, MI, MX

Cat II: 100 – 470 L sähkö/el/electric (Classic, Soupper, MI, MX), 150 – 200 L sähkö/el/electric (Celer, C-Classic)

5. Edellä kuvattu vakuutuksen kohde on unionin asiaankuuluvan yhdenmukaistamislainsäädännön vaatimusten mukainen / Föremålet för försäkran ovan överensstämmer med den relevanta unionslagstiftningen om harmonisering / The object of the declaration described above is in conformity with the relevant Union harmonisation legislation :

PED 2014/68/EU, 2006/42/EY, 2014/35/EU, 2014/30/EU, 2011/65/EU/

PED 2014/68/EU, 2006/42/EG, 2014/35/EU, 2014/30/EU, 2011/65/EU/

PED 2014/68/EU, 2006/42/EC, 2014/35/EU, 2014/30/EU, 2011/65/EU/

6. Seuraavia asiaankuuluvia yhdenmukaistettuja standardeja on käytetty / Följande relevanta harmoniserade standarder har använts / The following relevant harmonised standards have been used :

EN 14222, EN 13445-3, EN 13445-5, EN 12953-3

EN 60335-1, EN 60335-2-47, EN 50106

EN 55022, EN 61000-6-2

EN 12100

muut tekniset eritelmät, joiden perusteella vaatimustenmukaisuusvakuutus on annettu / andra tekniska specifikationer enligt vilka överensstämmelsen försäkras / the other technical specifications in relation to which conformity is declared :

ISO/TR 14121-2, IEC 61000-4-2...IEC 61000-4-6

7. Vaatimustenmukaisuuden arviointimenettelyn suorittaneen ilmoitetun laitoksen nimi, osoite ja numero / I Namn och adress och nummer för det anmälda organ som har utfört bedömningen av överensstämmelse / The name, address and number of the notified body which carried out the conformity assessment :

INSTEAM OY

Verkatehtaankatu 4

FI-20100 Turku

Finland

Ilmoitetun laitoksen numero / Anmälda organ nummer / Notified Body number : 2545

8. Lisätietoja / Ytterligare information / Additional information

Puolesta allekirjoittanut / Undertecknat för / Signed for and on behalf of :

Helsinki 14.12.2016



Markus Karlsson

Toimitusjohtaja / Verkställande Direktör / Managing Director

DIETATEC DoC 2016 SEP+Cat I-A

EY - VAATIMUSTENMUKAISUUSVAKUUTUS KONEESTA / EG - FÖRSÄKRAN OM MASKINENS ÖVERENSSTÄMMELSE / EC - DECLARATION OF CONFORMITY OF THE MACHINERY

(Direktiivi 2006/42/EY LIITE II / Direktiv 2006/42/EG BILAGA II / Directive 2006/42/EC ANNEX II)

Valmistajan toiminimi ja osoite / Tillverkarens namn och adress / The name and the address of the manufacturer :

Dietatec Oy, Teollisuusneuvoksenkatu 4, FI-00880 Helsinki, Suomi/Finland

Henkilön nimi ja osoite, joka on valtuutettu kokoamaan teknisen eritelmän / Namn på och adress för den person som är behörig att sammanställa den tekniska dokumentationen / Name and address of the person authorised to compile the technical file :

Markus Karlsson, Dietatec Oy, Teollisuusneuvoksenkatu 4, FI-00880 Helsinki, Suomi/Finland

Vakuutamme, että ammattikeittiökattila merkki ja tyyppi / Vi försäkrar, att kokgryta för professionella kök, märke och typ / We declare that professional kitchen kettle model and type :

DIETA mallit / modeller / models: C-Line, Classic, GKE, Soupper, MI, MX, Celer, C-Classic

SEP: 40 – 80 L höyry/ånga/steam, (Classic, Soupper, MI, MX), 40 – 100 L höyry/ånga/steam, (Celer, C-Classic)

Cat I: 100 – 470 L höyry/ånga/steam, 40 – 80 L sähkö/el/electric (Classic, Soupper, MI, MX), 40 – 200 L sähkö/el/electric (C-Line, GKE), 40 – 100 L sähkö/el/electric, 150 – 200 L höyry/ånga/steam, (Celer, C-Classic)

valmistusviikosta lähtien / från tillverknings vecka / since production week :

50/2016

on konedirektiivin (2006/42/EY) asiaankuuluvien säännösten mukainen, ja RoHS-direktiivin (2011/65/EU), ja EMC-direktiivin (2014/30/EU) ja pienjännitedirektiivin (2014/35/EU) säännösten mukainen, ja kuuluu korkeintaan painelaitedirektiivin (2014/68/EU) luokkaan I.

överensstämmer med tillämpliga bestämmelser i maskindirektivet (2006/42/EG), och överensstämmer med bestämmelser i RoHS-direktivet (2011/65/EU), i EMC-direktivet (2014/30/EU) och i lågspänningsdirektivet (2014/35/EU), och klassas högst i kategori I i tryckbärande anordning direktiv (2014/68/EU).

is in conformity with the relevant provisions of the Machinery Directive (2006/42/EC), and is in conformity with the provisions of the RoHS directive (2011/65/EU), EMC Directive (2014/30/EU) and the Low Voltage Directive (2014/35/EU), and is classified as no higher than category I of Pressure Equipment Directive (2014/68/EU).

Ja lisäksi vakuutamme, että / Vi försäkrar dessutom att / And furthermore, we declare that :

seuraavia eurooppalaisia yhdenmukaistettuja standardeja on sovellettu / följande europeiska harmoniserade standarder har använts / the following European harmonised standards have been used :

EN 14222, EN 13445-3, EN 13445-5, EN 12953-3

EN 60335-1, EN 60335-2-47, EN 50106

EN 55022, EN 61000-6-2

EN 12100

ja seuraavia muita teknisiä standardeja tai eritelmiä on sovellettu / och följande andra tekniska standarder och specifikationer har använts / and the following other technical standards and specifications have been used :

ISO/TR 14121-2, IEC 61000-4-2...IEC 61000-4-6

Vakuutuksen antopaikka ja päivä: / Ort och datum för försäkran: / Place and date of issue:

Helsinki, 14.12.2016

Valtuutetun henkilön allekirjoitus ja nimen selvennys / Den befullmäktigade personens underskrift och underskriften förtydligad / Signature of authorized person and the signature clarified :



Markus Karlsson

Asema / Titel / Title :

Toimitusjohtaja / Verkställande Direktör / Managing Director



CELER DISPLAY MODELS

Celer kettles have two different display models. One without and one with chilling option.

In both display models, you can find the mixing settings on the left side of the display, all the other settings can be found on the right side.

On the normal display state, you can find the mixing speed (if set) on the upper left corner and the current temperature [°C] on the upper right corner.

The following functions are included in every Soupper kettle

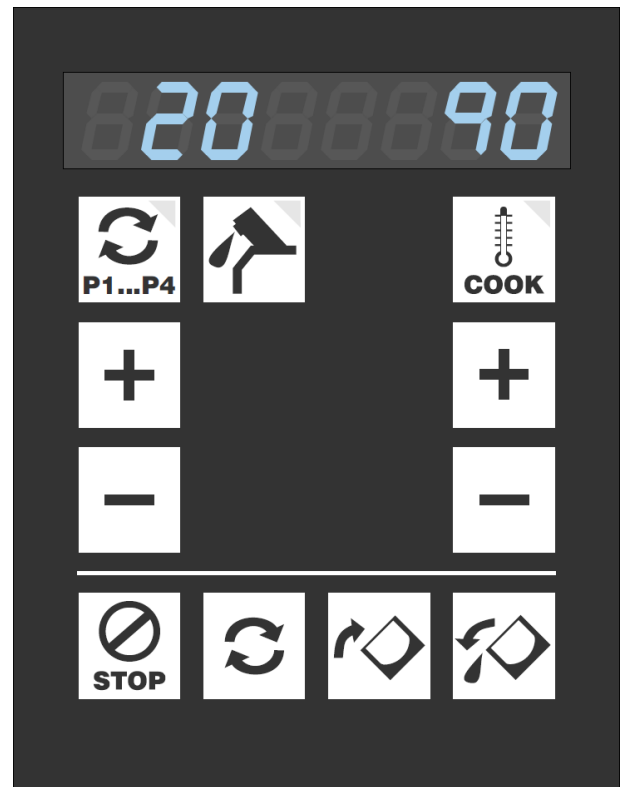
- 4 mixing programs
- Mixing speeds 10...160
- Safety speed mixing when kettle is tilted
- Diagnostics, operating hours counter

- The temperature is controlled with jacket temperature, temperature can be set to 0...120 °C
- Temperature display shows jacket temperature

Possible Chilling option:

- CH1- Chilling:

Chilling is activated and deactivated by pressing the chilling button on the display. Chilling is performed with tap water (food water), which flows to drain. Jacket has to be emptied manually before next cooking.



Celer display without chilling option



Celer display with chilling option



C-CLASSIC DISPLAY

C-Classic kettles have only one display model.

In the display, you can find the COOK-button on the right side. Under the COOK-button, you can find the temperature settings.

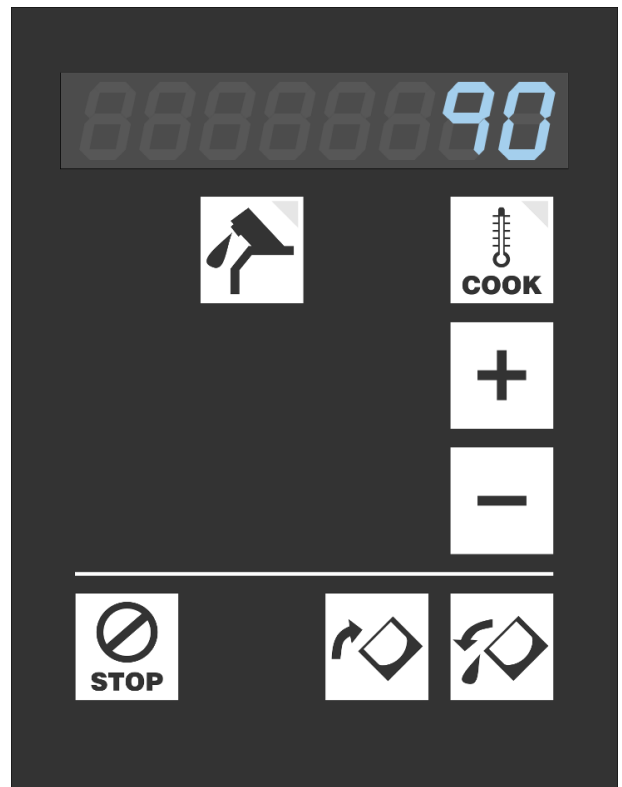
In the middle of the display, there is WATER-button, where you can add water to the kettle.

On the normal display state, you can find the current temperature [°C] on the upper right corner.

The following functions are included in every C-Classic kettle

- Diagnostics, operating hours counter

- The temperature is controlled with jacket temperature, temperature can be set to 0...120 °C
- Temperature display shows jacket temperature



C-Classical display

WATER-button

Used to fill the kettle with water. Stop by pressing the button again.

COOK-button

Used to start cooking.

STOP-button

Used to stop all functions.

TILT-button

Used to tilt the kettle back to the up position
Stop by releasing the button.

TILT-button

Used to tilt the kettle to horizontal position.
Stop by releasing the button.





USING THE KETTLE

Water requirements

Used water must be clean. If water has a lot of organic particles, iron etc. it has to be filtered. If hardness is more than 6°dH, the kettle needs a soft water connection - or the kettle may be equipped with a built-in water softener filter.

You may only use cold or hot (over 65°C) water for cooking. Water flow depends on the water pressure. With dynamic pressure 3,8 bar the flow is approximately 25 liters per minute.



Turning on the kettle

You can turn on the kettle by pressing the black 0/I button on frontside of the kettle leg. The display and the kettle will turn on.

Turning off the kettle

Stop all programs. Turn off the kettle by using the black 0/I button on frontside of the kettle leg.

Note!

Do not use the service switch or the red emergency switch to turn on or off the kettle. The emergency switch is only for emergencies!

Tilting

Before tilting the kettle, make sure that no one or nothing is behind or underneath the kettle. Open the lid before tilting. Stand beside the kettle, not in front of the kettle.

To tilt the kettle, use the tilting buttons on the display. The kettle is tilted only when pressing the button. Tilting stops immediately when the button is released.

Note!

Be extra careful when tilting the bigger kettles, the food may flow out at high speed

The kettle is tilted back to the upright position by pressing the button on the display. Press the button until the kettle stops at the upright position.

Filling water

Use water button to start filling water to the kettle. The indicator light will turn on and the water starts to flow to the kettle.

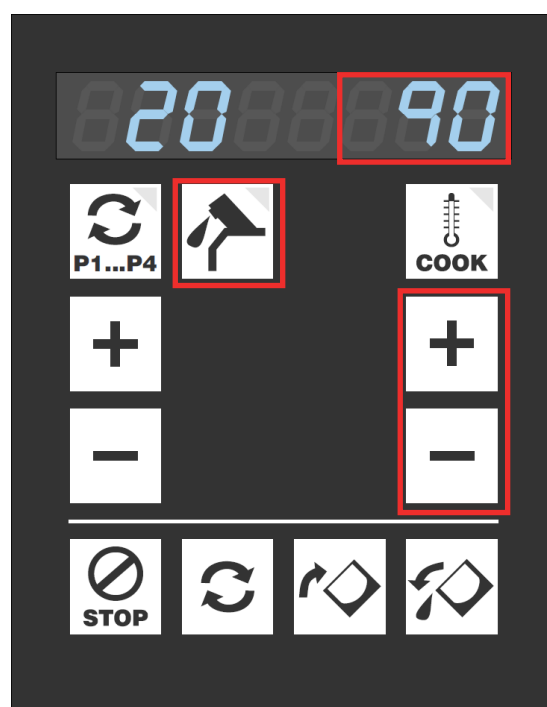
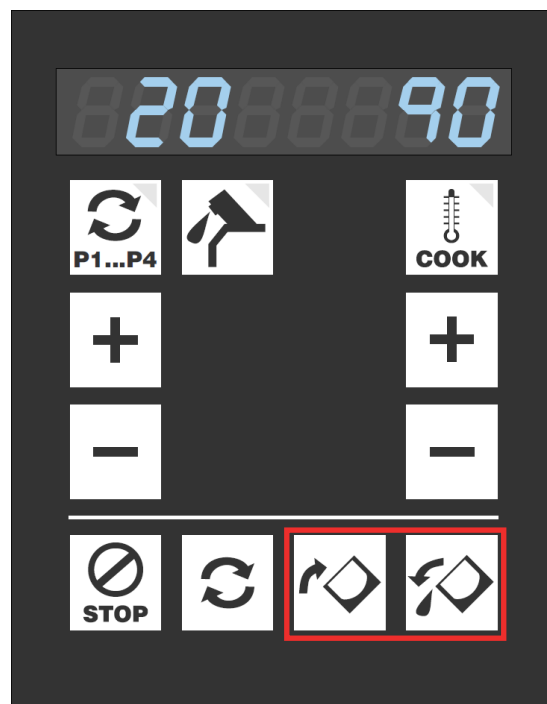
Use the water button again to stop the water flow. You can also use the water button when the kettle is tilted, this is very helpful when cleaning the kettle.

Water measurement [option]

If there is a water measurement option in the kettle, the display shows the water volume [liters] in the upper right corner. After the water flow is stopped, the volume shows in the display for couple of seconds.

Automatic measurement of water [option]

If there is a water measurement option in the kettle, you can set the volume of water to be added to the kettle. Press the water button for 4 seconds, the upper right corner of the display will show **000** and the indicator light will start flashing. Now you can set the desired water volume by using the [+] / [-] buttons under the COOK-button. When you have set the water volume, the water starts to flow to the kettle after approximately 4 seconds. You can stop the water flow by pressing the water button.



Energy efficient use

Correct use of the kettle can reduce the amount of energy or water required for cooking and reduce the waste of ingredients. Recommend instructions for energy efficient use are:

- Select the targeted temperature at the beginning [no need to select higher temperatures for faster heating]. The kettle will automatically and efficiently heat to targeted temperature and then regulate the heating to maintain this temperature.
- Use the automatic water measurement to add a selected amount of water in the kettle [option]
- Use mixer tool attachments that are optimal for each recipe. Right selection of tool can dramatically reduce process time.
- Weigh that all ingredients are according to recipe.
- Always heat with lid closed.
- Use the funnel in the lid to add ingredients. Remember to use funnel lid.
- Use electrical tilting to fully remove the product from the kettle.
- Use washing tool for cleaning the kettle. This reduces water and washing agent consumption.
- Detachable lid can be washed separately in washing room
- Mixer tool parts can be washed in washing machine.





HEATING

The heating starts by pressing the COOK-button.

You can set the desired heating temperature by pressing the [+] / [-] buttons under the COOK-button.

The set temperature shows in the upper right corner of the display for couple of seconds and after that the display will show the current jacket temperature.

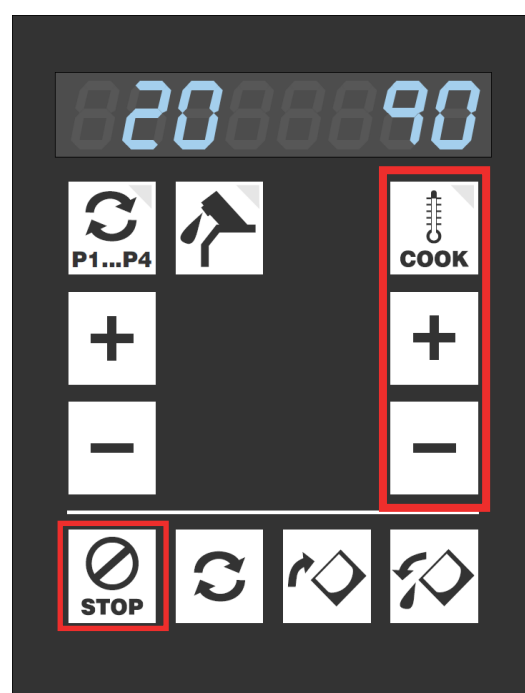
You can change the temperature by pressing the [+] / [-] buttons.

The kettle heats with max power until the set temperature is reached.

Proving: Recommended set temperature: 30...40 °C.

Gentle cooking: Recommended set temperature: 102 ...105 °C, to prevent scorching

Power cooking: Use higher temperatures



Stopping the heating program

The heating program can be stopped by pressing the COOK-button, the indicator light will turn off. Pressing the STOP-button, will shut down all the used programs [heating, chilling and mixing].

Heating - General

Boiling temperature

At 100 °C water turns to steam
At 95 °C water boils rapidly
At 90 °C water simmers, nearly all foods cook at this temperature.

Lowering the cooking temperature, will decrease the amount of steam produced to the kitchen.

The lower temperatures may increase the cooking time, but it will save energy and result lower food losses.

Temperatures inside the kettle

The temperature is not even on every part of the kettle. Without mixing, the temperature differences may be up to 60 °C.

The kettle heats up from the bottom and especially from the sides. The kettle is hottest on the sides, near the rim. In the beginning of the heating, the food temperature is lower on the bottom and in the middle of the kettle. When continuing the cooking, the temperature differences will reduce.

- Mixing will reduce the temperature differences to 10 °C.
- Efficient mixing can reduce the differences to 2 ... 4 °C.
- Long time mixing while cooking may reduce the differences to 1... 2 °C.



MIXING

Mixing starts by pressing the [P1...P4] button.

After pressing the button once, the display will show text **P 1**

The indicator light will turn on.

Pressing the button again, you can change the mixing program in the following order: **P 1, P2, P3, P4.**

Mixing modes

P1] Forward only.

- The most commonly used mixing program. Suitable for almost everything, for example you can use the higher speeds to make whipped cream.
- Speeds 10... 160.

P2] Forward only and pause.

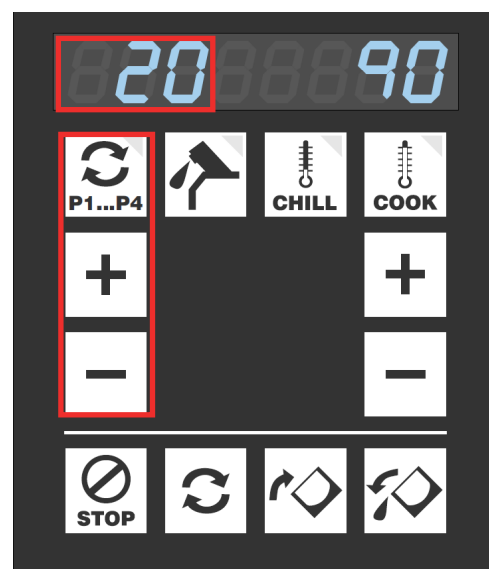
- Gentle mixing, especially for soups. Evens the temperatures, but does not mash the product.
- Speeds 10 ... 160. 15 s forward, 60 s pause.

P3] Quick auto-reverse.

- Suitable especially for breaking up minced meat.
- Speeds 10 ... 100. 5 s forward, 5 s reverse.

P4] Slow auto-reverse.

- Mushing program, especially for heavy food masses.
- Speeds: 10 ... 160. 15 s forward, 15 s reverse.



Stopping the mixing

Mixing can be stopped in the following ways:

- 1) Setting the speed to zero by pressing the [-] button under the mixer button.
- 2) Pressing the STOP button (all programs will stop)
- 3) Opening the lid. The speed will be set to zero.

DO NOT use the emergency stop to stop the mixing
(Emergency stop is for emergencies only)

Safety speed mixing

The safety speed mixing button is in the bottom of the display

You can use the safety speed mixing also when the kettle is tilted and the lid is open.

Safety speed mixing is also very useful after adding liquid to the food, as the food spills very easily after the liquid is added.

Pressing the safety speed mixing button, the mixer will run with factory set low speed [20].
The mixing is forward only.

Mixing speeds

After the mixing program has been selected, you can select the mixing speed by pressing the [+] / [-] buttons under the mixer button.

Mixing speeds (depends on the program): 10 20 40 60 80 100 120 140 160

In gentle mixing, it is recommended to use maximum speed of 60 so that the food does not get mashed so easily.

During the mixing, the display will show the mixing speed and the mixing program (for example P1) in turns on the upper left corner.





CHILLING WITH TAP WATER [option]

When chilling, the mixing speed should be relatively high to get good results, so it should be noted when evaluating whether the food is suitable to be chilled in the kettle. The food structure may change a little during the chilling because of the high mixing speed.

The most efficient chilling is done by chilling the food in the kettle until approximately 50°C, after that it is recommended to remove the food from the kettle, put it in GN-trays and move to blast chiller. Chilling consumes approximately 25 liters of water per minute, the amount can vary a lot.

Chilling uses tap water so the temperature of the water can vary approximately from +8 to +16 °C. So usually the target temperature for chilling is 15 ... 20 °C. Even though the tap water were +8°C, it is hard to chill the food under +15°C as the mixer also heats up the food.

Fill rate

It is recommended to use maximum fill rate of 70% when chilling. If the fill rate is higher, the mixing may be difficult with high speeds and the chilling time may go over the target.



Chilling performance

Multiple things can affect the chilling time. Trying different methods for chilling can decrease the chilling time.

Following things should be considered when trying to decrease the chilling time:

- Fill rate
- Mixing speed
- Recipe and process
- Suitable mixer tool

Starting the chilling

The chilling starts by pressing the CHILL button.

Mixing while chilling

It is very recommended to use the mixer while chilling. The kettle chills only from the bottom and the sides of the kettle, so to get efficient chilling results, the mixer should be on. The mixing is most efficient when it is on forward only and the speed is as high as possible. The highest mixing speed should be set by starting with lowest speed, then slowly increasing the speed until the food nearly reaches the rim of the kettle, but still so that the food won't spill out of the kettle. When setting the maximum mixing speed, you should also think about the desired result and food structure.



Stopping the chilling

Chilling is stopped by pressing the CHILL-button.

Chilling can also be stopped by pressing STOP-button.

This also stops all other programs.

After the chilling, the jacket has to be emptied manually. The jacket is emptied by opening the emptying valve in front of the kettle. Let all the water drain out, then close the valve.





Picture 1



Picture 2



Picture 3

MIXING TOOLS



Only use original accessories. Do not use other tools with prohibited material (e.g. metallic tools) that can scratch the kettle surface.

The patented mixer design allows the user to disassemble the mixer. The mixer tool design also allows the user to mix different tool parts to have various mixing results. The standard tool (Picture 2) can be used to mix majority of food masses. For foods with special structure, you may have to use the optional tools.

For example, you may use the tool combinations showed above for following:

Picture 1 (Standard tool + mixing hook): Breaking up minced meat, mixing masses (e.g. bolognese)

Picture 2 (Standard tool): Mashed potatoes, sauces

Picture 3 (Standard tool + whipping grid): Porridges, quarks, dessert creams, whipped products

Placing the tool to the kettle

Place the center pillar to the kettle by lifting from the bigger handle.

For bigger kettles, it is recommended to tilt the kettle before placing the tool. If the tool is placed like this, the tool should be assembled before placing it to the kettle. The tool assembly should then be placed to the kettle by lifting from the bigger handle.



Locking the tool

1. When placing the tools to the center pillar, both of the center pillar handles should be lifted up. [Pic 1]
2. Place the tools to the center pillar and lock them by turning the smaller handle to horizontal position. Make sure the tools are locked properly. [Pic 2]
3. When the tools are properly locked, lock the center pillar by turning also the bigger handle to horizontal position. [Pic 3]

You may also lift the tools as an assembly to the kettle. If done this way, it is very important that the assembly is lifted only from the bigger handle. The smaller handle needs to be horizontal. When the tool assembly is on its place, lock it by placing also the bigger handle horizontal.

Removing the tool

To remove tools as an assembly. Lift only from the bigger handle. Make sure the smaller handle is horizontal. Be careful not to scratch the kettle surface with the tools.

Remove the tools separately: lift both handles up. Then carefully remove the tools and then the center pillar.

Note!

Never lift the tool assembly so that both handles are at up-position and the tools are on their place. If both handles are up, the tools may drop and scratch the kettle surface

Washing the tool

The tool can be washed by hand or in a dishwasher. The tool assembly should be disassembled before washing.

The scrapers don't have to be removed for washing.

The smaller kettle tools also fit to the dishwasher rack when disassembled.



Pic 1



Pic 2



Pic 3





WASHING THE KETTLE

Wash the kettle immediately after the use. Cleaning is much easier - save trouble, water, and detergent. Note the following before you start washing the kettle.

WATCH OUT FOR HOT SURFACES!

USE PROTECTIVE GLOVES IF THE KETTLE IS HOT OR IF THE DETERGENT IS IRRITABLE.

DO NOT SCRATCH THE KETTLE SURFACES!

DO NOT USE THE FORBIDDEN MATERIALS TO CLEAN THE KETTLE.

BE CAREFUL WITH THE CHEMICALS, FOLLOW THE INSTRUCTIONS ON THE CHEMICAL PACKAGES.



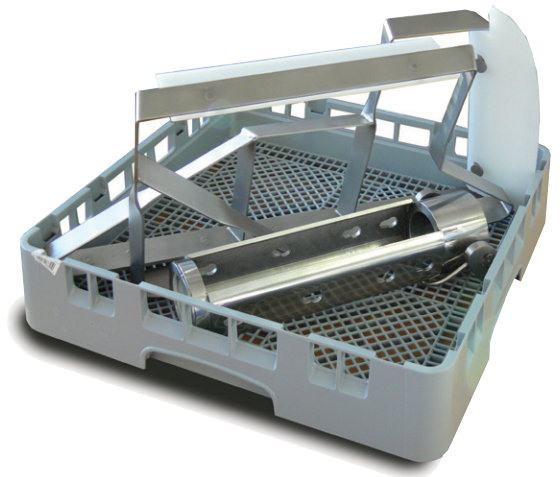
It is recommended to use the optional kettle cleaning set; the white scouring pad, plastic scraper and the brush.

Mixing tools

The mixing tools, strainer plate and measuring stick can be washed in a dish washer or by hand. The mixing tool scrapers don't need to be removed for washing. Mixer tool can be disassembled and washed in a dishwasher rack.

Lid

The lid can be removed for washing. First close the lid. Hold on to the lid handle, then unlock the lid by pulling from black T-handle. After you have unlocked the lid, release the handle slowly to up position. You can wash the lid in a pot washer or by hand. You can wash the lid also on its place.



Kettle part - washing by hand

Watch out, the kettle part may be hot!

Tilt the kettle to horizontal position. If needed, cool down the kettle with a water hose [watch out the display!] until the kettle part is cooled down so that you can touch it.

Scrape all easily removable food from the kettle surface. Rub the rest away using the brush and / or the white scouring pad. If needed, use mild detergent to remove fat.

Do not scratch the kettle surface!
Do not use steel wool.
Do not use a green / brown scouring pad.

Rinse the kettle after cleaning. If needed, dry the kettle with a rubber spatula or a cloth. Tilt the kettle to up position and when the kettle is dry, close the lid.

Note! It is recommended to keep the kettle dry, in up position with lid closed, because risk of contamination is smaller - and the kettle is ready for use



Kettle part - washing with washing tool [option]

You can also wash the kettle with the optional washing tool.

Tilt the kettle and remove all the easily removable food from the kettle with a rubber spatula. Lock the washing tool to the kettle by the instructions given on page 19. Tilt the kettle to up position.

Add little bit of water to the kettle and add some foam producing mild detergent into the kettle.

Estimated water volume needed:

40...100L kettle about 10 liters,

150...200L kettle about 20 liters

The less water used, the better.

Set the kettle heating to 40°C and put the mixer on with the lowest speed. Slowly increase the speed of the mixer until the foam almost reaches the rim. Leave this mixing speed on for a while. When the kettle part is cleaned, stop the mixer, tilt the kettle and rinse.

If needed, dry the kettle with a rubber spatula or a cloth. Tilt the kettle to up position and when the kettle is dry, close the lid.

Outer cladding



Do not use pressure hose.

Do not use steam cleaning.

Wipe the surfaces with a microfiber cloth. If necessary, use brush or white scouring pad. Wipe the display with a microfiber cloth.

The legs and the outside of the kettle may be rinsed with flowing water (water must flow downwards and the kettle part must be in upright position).

General

It is important to wash the kettle properly.

If it is washed right, the washing is easy also in the future.

Scratching the surfaces makes cleaning more difficult. Note! The scrapers leave microscopic circular grooves on the surface - it is not harmful and does not affect cleaning.

Always use the white scouring pad. Do not use scouring liquids.

Do not use steel wool, steel spatula, knife, or anything else that might scratch.

Use the wash hose with care.



SERVICE

Service hour meter

The kettle has to be serviced regularly to maintain the kettle in a good condition.

The kettle has a service hour meter, which will inform when the service is needed with a text **SERVICE**.

Service is scheduled after every 500 used hours or yearly.

Even though the used hours are under 500, the kettle has to be serviced yearly. Since the kettle is a pressure device, the safety equipment and the pressure release valve have to be checked yearly.

When the kettle display has the service text on it, you should contact the local service. You can still use the kettle; just press any of the top row buttons and the text will disappear. The text will show up again in the next start up.

Checking the used hour meter

To see the used hour meter: start up the kettle and press the COOK-button at the same time. The display will show the used hours in total for example **t 1234**. This is the total amount of hours used for heating.

To see the used hours after the previous service: Press the [+] button under the COOK-button.

The display will show the hours after previous service, for example **h 504**.

You can browse between these two values by pressing the [+] button under the COOK-button. You can exit the used hour meter display only by turning the kettle off and then on again.

Note! It is very important to make the kettle service when scheduled, as the kettle is a pressured device, it has to be serviced at least yearly.

The service will reset the service hour meter when the service is done.

FAULTS / PROBLEMS

If you cannot fix the fault / problem with the procedures listed below, please contact the service.

No lights in the kettle

Is the electrical connection to the kettle ok?
Check the main fuses (electrical cabinet in the building)
Is the O/I button pressed?
Call service if needed.

The kettle does not heat

Is the heating programmed and started?
Is the emergency stop pressed?
Is there water in the jacket?
Is the water coming to the kettle?
Is the kettle level? Check with a bubble level. If the kettle is not level and the feet are adjustable, adjust the kettle so it is level.
Call service if needed

The kettle heats very slow

The jacket can be filled with water after chilling. Note! make sure the kettle is completely cooled down, then empty the jacket with the emptying valve in front of the kettle part. Wait until all the water has drained out, then close the valve.
Call service if needed.

Wrong values in the temperature display

Call service.

The kettle does not tilt / does not tilt fully up/down

Is the lid open?
Is there something behind, under or in front of the kettle?
Call service if needed.

Mixer is not powerful enough.

Too much food. Remove some food, or try adding some liquid.
Too heavy food. Remove some food.
Ice in the food. Thaw frozen food properly before using them.
Call service if needed

Mixer has stopped.

Overheating. Wait 15 minutes and try again.
Inverter mixed up. Turn off the kettle, wait 3 minutes and then turn on again.
Make sure the lid is closed
Call service if needed.

Fault notices on the display

SErvice

Service is scheduled, call the service. Pressing any upper row button, the text will disappear. And it will appear again in next start up.

ContActor Error

Contactor error. Turn off the kettle immediately and call the service. It is forbidden to use the kettle!

WAtEr Error

Water meter error. Call the service.

Probe 1 OPEn

Probe 1 ShortEd

Probe 2 OPEn

Probe 2 ShortEd

Probe error. Call the service.

Lid OPEn

Lid is open, close the lid. If this does not help, call the service.

StoP

Emergency stop has been pressed.

Impurity in the incoming water

If there is a lot of organics, metals or other impurities in the cold water line, it is recommendable to empty the jacket every day. When the kettle is clean and completely cooled down, open the valve in the front of the kettle. Leave the valve open. Next morning, before starting, close the valve. Note! If you have put the timer on, close the valve already after the emptying.

PREVENTIVE MAINTENANCE

Daily pre-start inspection

Check that:

- the kettle has been cleaned
- the kettle is horizontal in its upright position. Note: kettle does not heat if it is tilted.
- the mixing tool and mixing tool side attachments are correctly locked in place (both locking handles must be turned down).
- if kettle has a draw-off valve, it is installed in place.
- The lid moves up and down freely and is held in place when fully open

Monthly maintenance

When the kettle is cleaned and shutdown

- Perform daily start-up inspection
- Open the valve in the front of the kettle. Leave the valve open. Next morning, before starting, close the valve

Quarterly maintenance

Quarterly maintenance can be done by anyone, if the kettle has [optional] water filter installed in the incoming water line. Note chemical safety.

- Perform daily start-up inspection
- Perform decalcification and flushing the steam generator, instructions on next page.
- It is the responsibility of the user to check the safety valve every three months, or have it checked by qualified personnel.

Scheduled maintenance

Once a year or after 500 used hours

Maintenance and repairs should only be performed by qualified service personnel.

- Scheduled maintenance needs to be done after every 500 used hours or once a year.
Kettle is a pressure device, so even though the used hours (after last service) is under 500, the kettle needs to be serviced every year.
- The water filter cartridge must be changed every year even if it looks clean (to avoid bacteria growth)!
- Depending on water hardness descaling needs to be performed with scheduled maintenance



DECALCIFICATION

Tap water contains calcium oxide and calcium carbonate which form lime build-up on the heating elements and inside the steam generator. Lime build-up prevents heat flow from the heating element to the water - heating requires more energy, heating elements get too hot inside and may break. Decalcification and flushing the steam generator a couple of times a year may reduce kettle heating problems considerably.

Hardness °dH

- < 2 decalcification not usually needed
- 2 - 5 decalcification once a year
- 6 - 8 decalcification 1 ... 4 times a year, water softener recommended
- > 8 water softener required

Decalcification

Decalcification can be done by anyone, if the kettle has [optional] water filter installed in the incoming water line. Note chemical safety.

1. Shut down the kettle. Let cool.
2. Open jacket emptying valve, located at the bottom right of the kettle front panel. Let all the water run out. Shut the valve.
3. Open aux leg doors. Shut main water valve. Open water filter and remove the cartridge. Put decalcifier into the filter cup according to need. Rescrew the cup. Open main water valve. MIND THE INSTRUCTIONS FOR THE CHEMICAL.
4. Start up the kettle. Start heating.
The kettle fills the generator automatically. If the decalcifier is to be used cold, stop heating immediately when you hear the power relays to start heating - or water filling to stop. Otherwise let heat up to 70...90°C [jacket temperature] before stopping. Let the liquid be in the kettle as long as recommended by the chemicals manufacturer.
The kettle is not harmed [acid proof stainless steel].
5. Open the bottom valve of the kettle and let all water out. Close the main water valve and open again the filter. Rinse the cup clean, replace the cartridge - or fit a new cartridge. Screw the cup back to the filter body and open the main water valve.
6. Start heating and wait until the water filling stops or heating starts. Stop heating and empty the generator opening the bottom valve. Do this 1-2 times again to rinse the generator properly.

Decalcifier liquid needed:

Kettle 40 ... 80	1,5 liters
Kettle 100 ... 200	2,5 liters
Kettle 300	40 liters

Flushing the steam generator

1. Shut down the kettle. Let cool.
2. Open bottom valve in the bottom of the kettle [see previous page]]. Let water run out.
3. When all the water has come out, start heating pushing the COOK button. Water flushing starts. Check occasionally the outcoming water quality [take some water to a GN container]. When the water looks clean, stop heating and close the emptying valve.