

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

**INDIRECT TILTING PANS,  
ELECTRIC TYPE**

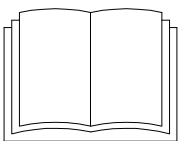
**“PMKIE100”**

**“PMKIE150”**

**“PMKIE200”**

**“PMKIE300”**

**“PMKIE500”**



**ATTENTION:**

**Read the instructions before using the appliance**

**TRANSLATION FROM ITALIAN MANUAL**

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# 1 GENERAL REMINDERS AND NOTES

## 1.1 INTRODUCTION



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



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

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



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

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

## 1.2 SIMBOLS AND PICTOGRAMS



### NOTES!

Report a recommendation or information deemed of particular importance.



### ATTENTION!

Report an operation or a dangerous situation.



### ATTENTION!

Report an operation or a dangerous situation.



### ATTENTION!

Report an operation or a dangerous situation.













### EQUIPOTENTIAL SYMBOL

The appliance must be connected to a equipotential system. The connection terminal is located near the power supply cable input.

## 1.3 GENERAL REMINDERS

- Read the warnings contained in this manual carefully as they provide important information concerning safety during the installation, use and maintenance of the appliance.
- Keep these instructions carefully!
- Only personnel trained for its specific use should use the equipment.
- Keep the appliance under control during use.
- The use of the device is provided in the scope of the General Standard for Electrical Safety **EN60335-1** and particular **EN60335-2-47** for commercial electric boiling pans.
- The equipment must be used only for the use for which it was specifically designed; other uses are improper and therefore dangerous .
- During operation surfaces can become hot and require special operation.
- Unplug the appliance in case of failures or improper operation.
- Apply exclusively to a service centre for repairs or maintenance.
- Any important information about the appliance required for technical service is contained in the technical data plate (see figure “View of appliance”).
- If technical assistance is required, the trouble must be described in as much detail as possible, so that a service technician will be able to understand the nature of the problem.
- Gloves should be worn to protect the hands during installation and maintenance operations.

	<b>WARNING! :</b> This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
	<b>WARNING! :</b> During use of the equipment, wear rubber gloves, goggles or face shield and protective clothing. Risk of burns!
	<b>WARNING! :</b> Most cleaners are harmful to the skin, eyes, mucous membranes, and clothing. Precautions should be taken. Wear rubber gloves, protective goggles or face shield and protective clothing. Read the instructions and follow the directions on the label of the detergent. Read the warnings and follow the directions on the label of the cleaner carefully.
	Follow the fire prevention regulations very carefully.
	<b>WARNING! :</b> Fill the cooking vat up to a maximum of 40 mm under the overflow border, according to the maximum level mark, including the food to be cooked.
	<b>WARNING! :</b> Do not open the tap level of the double jacket or the filler cap until the pressure in the double jacket has been reduced to approximately atmospheric pressure.

	<b>WARNING! :</b> The appliance must be disconnected from the power supply during cleaning, maintenance and replacement of internal components.
	<b>WARNING! :</b> When cleaning the appliance never use direct jets of water to prevent infiltration of the liquid and damage to components.
	<b>WARNING! :</b> Possibility of slippery floor in the areas adjacent to the appliance.
	<b>WARNING! :</b> If the power cable is damaged, it must be replaced by the manufacturer or by its technical assistance service or by a similarly qualified person in order to avoid any risk.

## 1.4 CONSTRUCTION

- Main structure in AISI 430 with 4 adjustable height feet.
- Panels in stainless steel AISI 304, thickness 10-12/10.
- Cooking vat in stainless steel AISI 316, thickness 20/10.
- Lid in stainless steel, hinged and spring balanced in all opening positions.
- Jacket and lining in stainless steel AISI 304, thickness 15-20/10.
- Heating system comprising shielded heating elements made from “Incoloy-800” alloy with boiler and steam circulation, controlled by electromechanical thermostat and by pressure switch to prevent steam outlet from the safety valve and unnecessary power waste.
- Jacket pressure is controlled by means of pressure switch and safety valve; the appliance is equipped with an breather valve eliminating air from inside the jacket to speed up heating using saturated steam, vacuum breaker valve and analogic pressure gauge.
- **The appliance is equipped with :**
  - Three-position selector
  - Operating thermostat for temperature adjustment inside the cooking vat.
  - Selector for tilting and return of the pan.
  - Lamp green light indicates when the unit is energized.
  - Lamp orange light indicates when the heating is in function.
  - Lamp orange light indicates the lowest water level in jacket .
  - Lamp red light indicates the heating interruption in case of water missing in jacket.
  - Manual tap (hot / cold water) to fill the vat.
  - Front tap level control jacket.
  - Analogical pressure gauge .
- Jacket safety valve.
- Air elimination valve.
- Vacuum breaker valve.
- Heating interruption in case of water missing in jacket.
- Safety thermostat to interrupt operation automatically in case of failures.
- Heating interruption during vat tilting

**Optional :**

- Drain tap in chromed brass.
- Automatic water filling double-jacket

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## **1.5 LAWS, TECHNICAL PRESCRIPTIONS AND DIRECTIVES**

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

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

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## **1.6 SPECIAL REQUIREMENTS FOR THE INSTALLATION SITE**

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



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

## 1.7 TECHNICAL DATA PMKIE

	PMKIE	100	150	200	300	500
TECHNICAL DATA (DIMENSIONS)						
Equipment dim.A	mm	1445	1445	1596	1726	1726
Equipment dim.B	mm	1190	1190	1310	1380	1380
Equipment dim.H	mm	1090	1090	1090	1090	1090
Equipment dim.H2	mm	2000	2000	2165	2320	2320
TECHNICAL DATA (FUNCTIONALITY)						
Kettle diameter	mm	600	600	750	900	900
Pan dimension H	mm	415	580	520	520	780
Overvall volume	lt	113	161	220	325	496
Useful volume	lt	102	150	200	300	470
Temperature	°C	20÷110				
Liters H2O jacket	lt	32	32	50	65	65
Jacket pressure	kPa	85	85	55	55	55
TECHNICAL DATA (INSTALLATION)						
Electric power	kW	16	18	32	36	36
Voltage/Input (standard)**	V	380-415 V 3 50/60Hz				
IPX	IPX	4				
Rated current ***	A	24,3	27,3	48,6	54,7	54,7
Cable connection ***	nr x mm²	4 X 6	4 X 6	4 X 10	4 X 16	4 X 16
Water pressure	kPa	50-300				
Hot water inlet	Ø"	3/4"				
Cold water inlet	Ø"	3/4"				
Sound level	dbA	< 70				
TECHNICAL DATA (STORAGE/MOUMENT)						
Packaging dim.A	mm	1590	1590	1740	1840	1840
Packaging dim.B	mm	1340	1340	1440	1540	1540
Packaging dim.H	mm	1470	1470	1470	1470	1470
Volume	m³	3,131	3,131	3,658	4,165	4,165
Net weight	kg	258	370	425	410	450
Gross weight	kg	308	420	505	490	530

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

## 1.8 ELECTRICAL SPECIFICATION PMKIE..

Voltage 380-415V 3 ~		PMKIE100	PMKIE150	PMKIE200	PMKIE300	PMKIE500
Electric power	kW	16	18	32	36	36
Current	A	24,3	27,3	48,6	54,7	54,7
Cable connection	nr. x mm <sup>2</sup>	4 x 6	4 x 6	4 x 10	4 x 16	4 x 16

Voltage 220-240 V 3 ~		PMKIE100	PMKIE150	PMKIE200	PMKIE300	PMKIE500
Potenza elettrica	kW	16	18	32	36	36
Corrente	A	42,0	47,2	84,0	94,5	94,5
Cavo alimentazione	nr. x mm <sup>2</sup>	4 x 10	4 x 10	4 x 25	4 x 35	4 x 35

Voltage 200-208 V 3 ~		PMKIE100	PMKIE150	PMKIE200	PMKIE300	PMKIE500
Potenza elettrica	kW	13	15	26	29	29
Corrente	A	36,3	40,9	72,7	81,7	81,7
Cavo alimentazione	nr. x mm <sup>2</sup>	4 x 10	4 x 10	4 x 25	4 x 25	4 x 25

Voltage 440 V 3 ~		PMKIE100	PMKIE150	PMKIE200	PMKIE300	PMKIE500
Potenza elettrica	kW	16	18	32	36	36
Corrente	A	21,0	23,6	42,0	47,2	47,2
Cavo alimentazione	nr. x mm <sup>2</sup>	4 x 4	4 x 4	4 x 10	4 x 16	4 x 16

Voltage 460-480 V 3 ~		PMKIE100	PMKIE150	PMKIE200	PMKIE300	PMKIE500
Potenza elettrica	kW	16	18	32	36	36
Corrente	A	19,2	21,7	38,5	43,3	43,3
Cavo alimentazione	nr. x mm <sup>2</sup>	4 x 4	4 x 4	4 x 10	4 x 16	4 x 16



## 2 TRANSPORT, STORAGE, UNPACKING

### 2.1 TRANSPORT



The movement of the machine must be performed by a qualified operator for use of lifting and transport equipment in accordance with the laws of the country of the user of the machine.

The machine can be transported with a normal means (forklift or transpallet) capable of supporting its weight and size (see tab. "TECHNICAL DATA").



Always check the correct balance of the weight of the machine (B = center of gravity) to prevent unexpected movement or dropping to the floor of the car with damage to people or things around you.

For transport on pallets, Fig.1

For transport without pallets, Fig.2

Fig.1

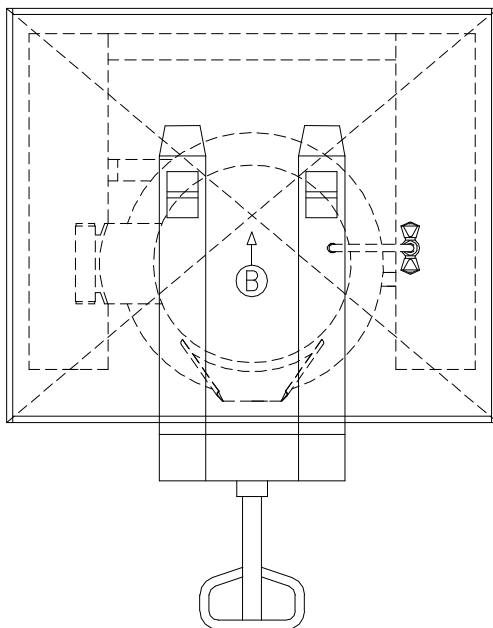
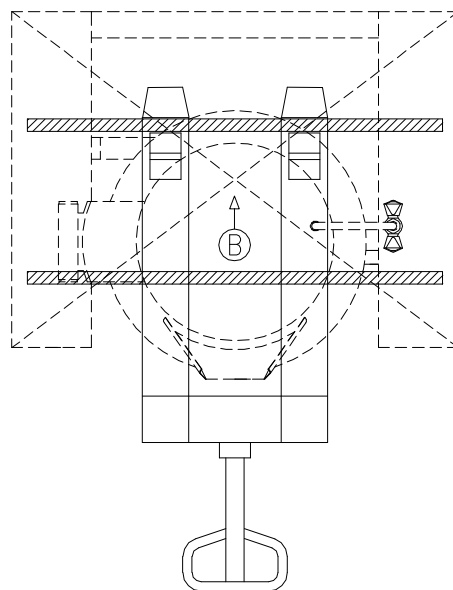


Fig.2



**After positioning remove the bars under the frame.**

It is advisable to keep the bars so that they are available for subsequent movements.

For wall installations, refer to the layout connections.



**Please note that the characteristics of the load-bearing wall is suitable for the load to bear.**

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## 2.2 STORAGE

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Store the appliance in a closed environment protected against atmospheric agents. Keep the appliance away from humidity and temperature ranges



Protect the appliance from shocks and stresses



Ensure that the appliance is in contact with corrosive substances

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## 2.3 RECEIPT AND UNPACKING

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Upon receipt of the machine check that the packaging is undamaged. If it does not withdraw the conditional commodity producing photographic evidence of any apparent damage.



**After removing the packaging, check that the appliance is undamaged. In case of visible damage, do not connect the appliance but contact the sales outlet immediately.**



Check for the presence of individual components with packing lists.



Remove from the panels of the machine the protective film PVC .



Before disposing of the packaging materials **make sure that they do not contain machine elements** (accessory; tools; documentation, etc)



**Dispose of the packaging components in accordance with the regulations in force on waste disposal.**

## 3 POSITIONING, INSTALLATION AND MAINTENANCE

### 3.1 POSITIONING

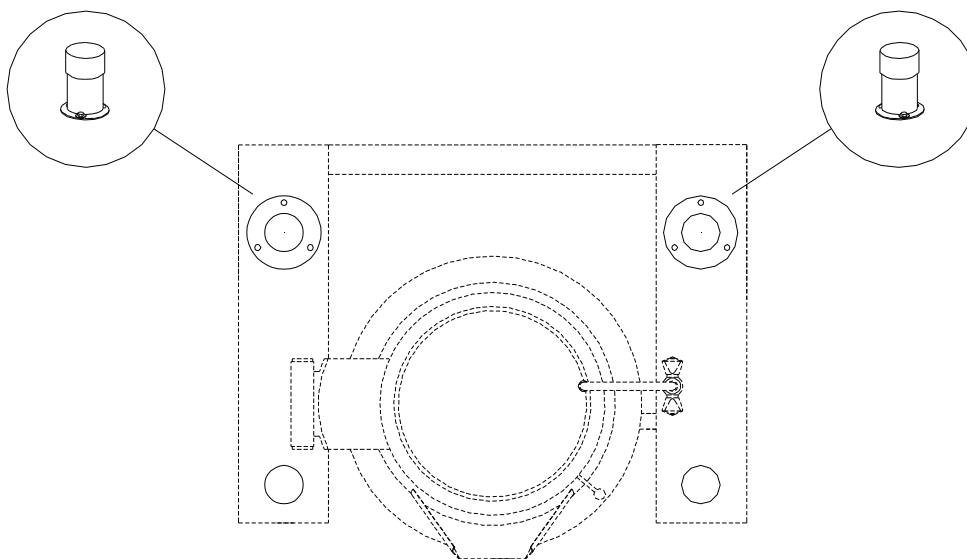
- There are no special instructions regarding distances from other appliances or walls, however it is advisable to maintain a sufficient distance to allow any servicing operations to be performed. In the event the appliance should be installed in direct contact with inflammable walls, it is advisable to fit suitable heat insulation.
- The appliance must stand level. Small differences in level can be eliminated by screwing or unscrewing the adjustable feet: A significantly uneven or sloping stance can affect the operation of the appliance adversely.



**After positioning remove the bars under the frame.**

It is advisable to keep the bars so that they are available for subsequent movements.

**Warning!** In **PMKIE500** models is necessary to fix the equipment to the floor (ved.fig.)



### 3.2 INSTALLATION



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

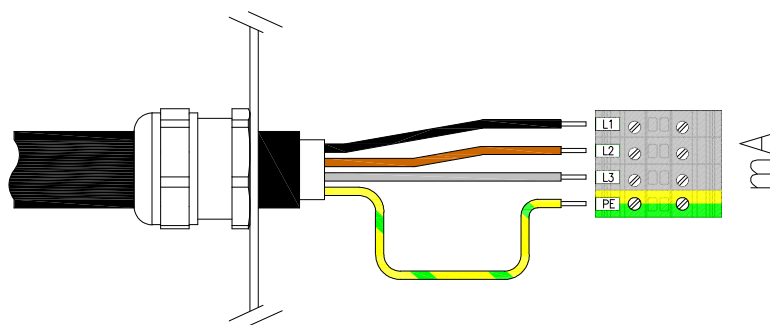


**Before connecting any parts of the appliance to supplies, make sure that the latter is equivalent the requirements stated in the technical data plate, if the appliance has been designed for these supplies.**

### 3.2.1 ELECTRICAL CONNECTIONS AND EQUIPOTENTIAL BONDING


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

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



#### ATTENTION!

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

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

### 3.2.2 CONNECTION TO WATERWORKS

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

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### 3.3 COMMISSIONING AND TESTING

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

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### 3.4 MAINTENANCE OF THE APPLIANCE

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

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

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### 3.5 PERIODIC MAINTENANCE

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Periodic inspection will minimize equipment down time and increase the efficiency of operation.

The following points should be checked:

## **BY OPERATOR**

### **DAILY CHECKS**

1. Check that the indicator of minimum water level gap is off. If on, see " Jacket Filling ".
2. Perform a thorough daily cleaning of the machine

### **QUARTERLY CHECKS**

1. Verifiy integrity :
  - Mask commands:
  - Emergency button:
  - Pressure gauger

**If it is damages , contact the service centre.**

## **BY SERVICE TECHNICIAN**

**For each operation:**

- Carefully close all the panels. .
- The inside of the support housing should be kept clean.
- Electrical wiring should be kept securely connected and in good condition.

### **ANNUAL CHECKS / ACTION**

1. Check coupling panels, must be perfectly closed with all the screws.
2. Check the pressure gauge functional. Test to be performed without the product in the vessel, displayed maximum pressure 0.65 bar (mod.100-150) 0.45 bar (mod.200-300-500).
3. Check the pressure switch functional. Test to be performed without the product in the vessel, maximum pressure OFF 0.65 bar (mod.100-150) 0.45 bar (mod.200-300-500).
4. Check the sealing water system(load tap water).
5. Check that terminals connections of electrical parts are well fastened. Clean electrical parts .
6. Check the gas spring lid. If download replace it with an equivalent one.
7. Check wear sacrificial anode. Replace if necessary.

### **THREE-YEAR CHECKS / ACTION**

1. Replacing contactors (with original parts).
2. Replace the safety valve (with original parts).
- 3.

### 3.6 JACKET CLEANING (SERVICE TECHNICIAN)

Washing the jacket serves to prevent possible limestone deposits inside the jacket and ensure the optimal functioning of the pan.

Depending on the water hardness we recommend the following maintenance interval:

#### ANNUAL

If water hardness > 16 ° f (French degrees)

#### THREE-YEAR

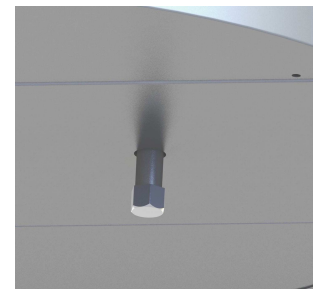
If water hardness > 8 ° f < 16 ° f (French degrees)

#### FIVE-YEAR

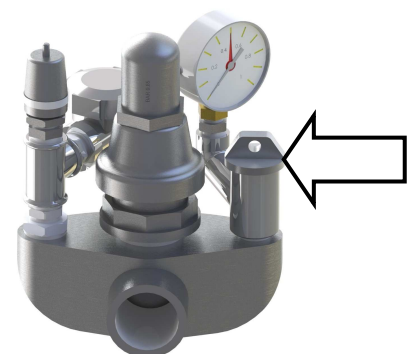
If water hardness > 4 ° f < 8 ° f (French degrees)

1. Leave the pan to cool completely . Make sure that there is no pressure !.

2. Remove the jacket discharge cap (fully discharge jacket) and screw the cap.



4. Remove the threaded cap from the group filling jacket.



5. Slowly pour the descaling product (limescale) using a funnel to fill the racket.



**Carefully follow the instructions on the descaling product used, both for the dilution that for the time of action of the product.**

6. Open the drain plug jacket placed on the bottom of the pan.



**Dispose of contents in accordance with the regulations in force on waste disposal.**

7. For an effective rinsing, filling and emptying several times the interspace with mains water.



**It is advisable to use softened water to fill the jacket!**



### 3.6.1 POSSIBLE FAILURES AND THEIR ELIMINATION



**Only technically qualified service centres can perform the operations described below!**



**Before resetting the safety thermostat, it is always necessary to eliminate the problem causing its activation**

Problem and possible cause	Access to components and operation
<b>The content of the vat does not heat up:</b> <ul style="list-style-type: none"> <li>the safety thermostat has been activated;</li> <li>the heating elements have a failure;</li> <li>failure to contactors</li> <li>failure unit level</li> <li>selector/switch failure.</li> <li>operating thermostat failure.</li> <li>failure pressure</li> <li>failure switches tipping tank for heating</li> </ul>	<b>Safety thermostat</b> The safety thermostat is placed on the pan's bottom (rear).  <b>Heating elements</b> The heating elements are accessible after lifting the tank about 50/60 ° and having dismantled the lower rear panel.  <b>Contactors - unit level</b> The contactors are accessible after removing the lower front panel on the frame right. Pull the box and remove the cover.  <b>Switch / Operating-thermostat working-pressure-limit switch</b> To enter you must remove the right side panel.
<b>The movement of the tank can not 'be done</b> <ul style="list-style-type: none"> <li>failure to fuses</li> <li>failure motor tipping board</li> <li>failure switches motor</li> <li>motor fault tipping</li> <li>failure switches cover (modd.200-300-500)</li> </ul>	<b>Fuses-Motor tipping board</b> Are accessible after removing the lower front panel on the frame left. Pull the box and remove the cover  <b>Switches motor- motor tipping</b> To enter you must remove the left side panel.  <b>limit switch cover</b> To enter you must remove the rear cover of the block of the hinge cover.
<b>THE SAFETY VALVE OPEN</b> <ul style="list-style-type: none"> <li>Contactors (bonding)</li> <li>Pressure switch (calibration)</li> <li>Safety valve (if it opens at lower pressures than calibration), replace it.</li> </ul>	<b>Contactors</b> The contactors are accessible after removing the lower front panel on the frame right. Pull the box and remove the cover  <b>Pressure Switch</b> To enter you must remove the right side panel.  <b>Safety valve</b> Safety group the right rear of the tank

## 4 USE

### 4.1 WARNINGS AND HINTS FOR USER

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



**ATTENTION:**

Possibility of slippery floor in the areas adjacent to the appliance.

### 4.2 INSTRUCTIONS FOR USE

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



**WARNING! :**

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



**WARNING! :**

Before filling the vat, always check that the drainage tap is closed.

#### 4.2.1 FILLING THE JACKET



**WARNING! :**

Do not open the tap level of the double jacket or the filler cap until the pressure in the double jacket has been reduced to approximately atmospheric pressure.



**WARNING! :**

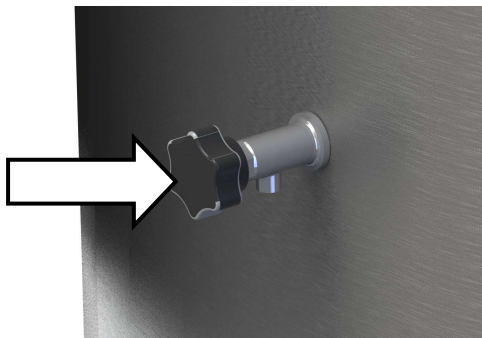
The water level in the jacket must be checked each time before lighting.



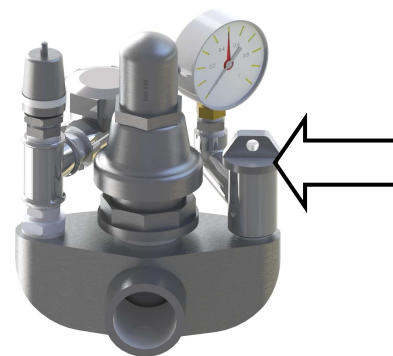
**It is advisable to use softened water to fill the jacket!**

- Open the level tap on the front of the appliance (fig.1).
- Unscrew the filling cap on the safety valve unit (fig.2).. The latter is on the right of the appliance surface (
- Fill with softened water .
- When water flows out of the level tap, close it and screw back on the safety unit cap.

**FIG.1**



**FIG.2**



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## 4.2.2 SWITCHING ON, START COOKING AND SWITCHING OFF

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- Fill the vat with hot or cold water, according to need, using the tap that the appliance is equipped with.
- The appliance has a three-position selector to start cooking functions (see figure “Controls”).
- Here is a list of the procedures for a safe and correct use of the appliance.

### **Energising the unit:**

- Connect the appliance by turning on the main switch installed before it.

### **Start of cooking:**

- Turn the selector from position “0” to one of the heating positions according to cooking requirements.
- The green light turns on automatically.
- Generally cooking is started with the selector in position “2”; once the vat has reached cooking temperature, turn the selector to “1” to maintain it.
- Set the operating thermostat knob on the desired temperature between 40 and 100°C.
- Heating will start and the orange light will turn on automatically.
- The orange light will turn off as soon as the set temperature has been reached.
- To make water boil quickly, turn the knob over the temperature of 100°C.
- Heating elements operate continuously.
- By turning the selector from position “2” to “1”, it is possible to keep the water boiling and use less power.

### **End of cooking:**

- Turn the selector to position “0”

### 4.3 EMPTYING THE COOKING PAN:

- The device serves to facilitate the emptying of the tank.
- The tilting of the pan is achieved by the selector (see FIG. CONTROLS - MOTOR TILTING PAN. By turning the selector to the left pan gets up, turning it to the right pan is lowered .



**ATTENTION:**

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



**ATTENTION:**

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

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

**In cases where the machine was equipped with drain valve front (optional):**

- The emptying of the tank is made using the drain cock located in the front. Raising and turning the lever clockwise, the drain valve opens, counter-clockwise (to the stop) closes.



In cases where the machine was equipped with drain valve front , make sure that during handling of the tank there are no obstructions that may interfere with it and / or its accessories (pipe bend). **Always remove the pipe bend before moving the tank .**

## 5 CLEANING AND CARE

### 5.1 CLEANING AND CARE OF THE APPLIANCE

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

#### 5.1.1 DAILY CLEANING



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



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

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

### 5.2 SPECIAL PROCEDURES IN CASE OF PROLONGED INACTIVITY

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

## 5.3 SPECIAL PROCEDURES IN CASE OF FAILURES

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



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

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

## 5.4 HOW TO PROCEED, IF ...

### WARNING! :

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

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

– ... the vat contents do not heat up:	<ul style="list-style-type: none"><li>– <b>check</b> that the power ON/OFF switch installed before the appliance is on;</li><li>– <b>check</b> that it is not accidentally pressed the emergency button;</li><li>– otherwise <b>turn off the appliance</b> and apply to a service centre, as the safety thermostat may have been activated due to an excess of temperature in the cooking vat. This occurs especially when the appliance is turned on and the vat and/or the jacket is/are empty</li></ul>
– ... handling of the tank can not be performed	<ul style="list-style-type: none"><li>– check that it is not accidentally pressed the emergency button;</li><li>– check complete opening of the lid (modd.200-300-500);</li><li>– otherwise require the intervention of the technical service</li></ul>
– ... opens the safety valve.	<ul style="list-style-type: none"><li>– require the intervention of the technical service.</li></ul>

## 6 DISPOSAL EQUIPMENT

Directives 2002/95/EC, Directive 2002/96/EC and 2003/108CE



The symbol on the **rating plate** indicates that the product at the end of its useful life, **must be collected separately from other waste.**

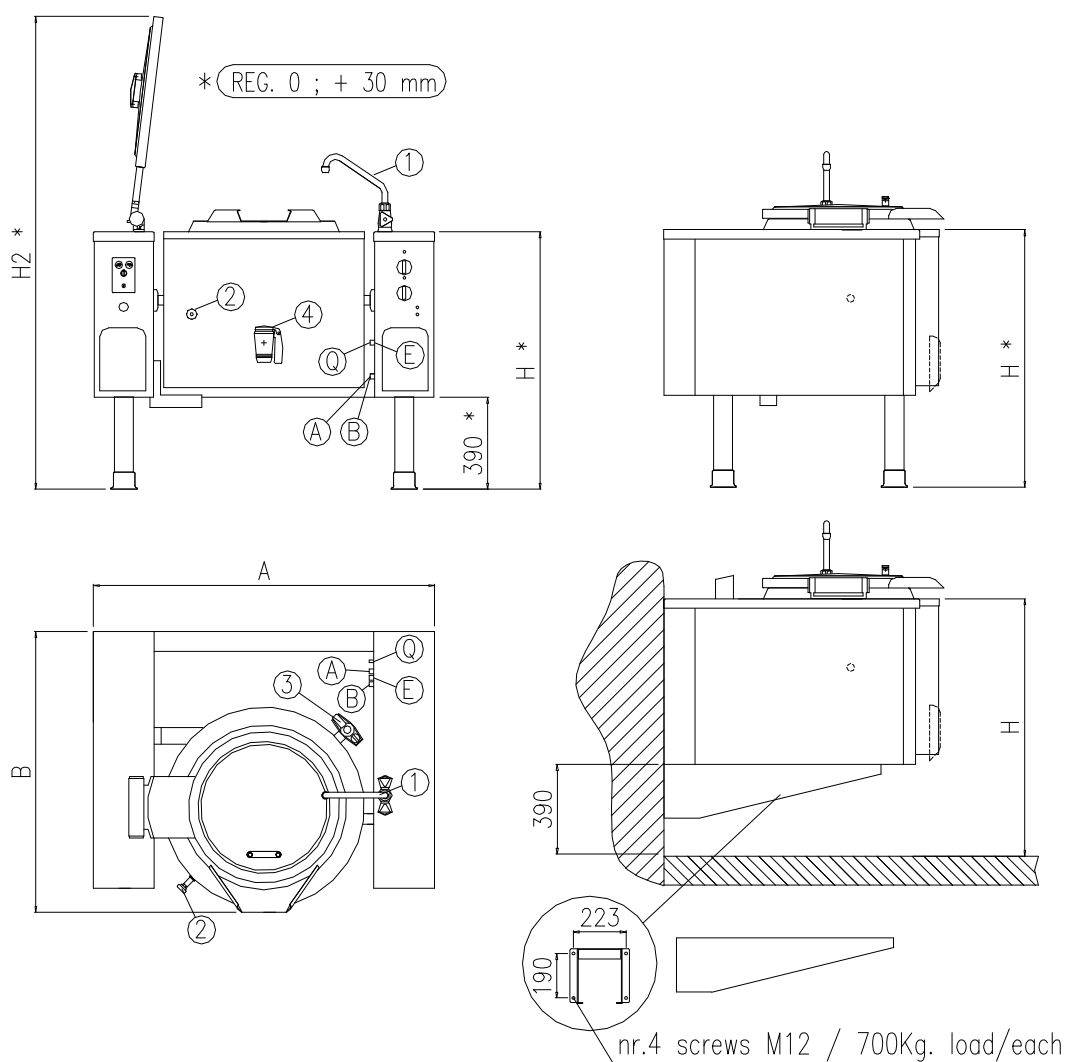
For the recycling of this equipment at the end of life, contact the supplier of the equipment itself.



## 7 FIGURES AND DETAILS

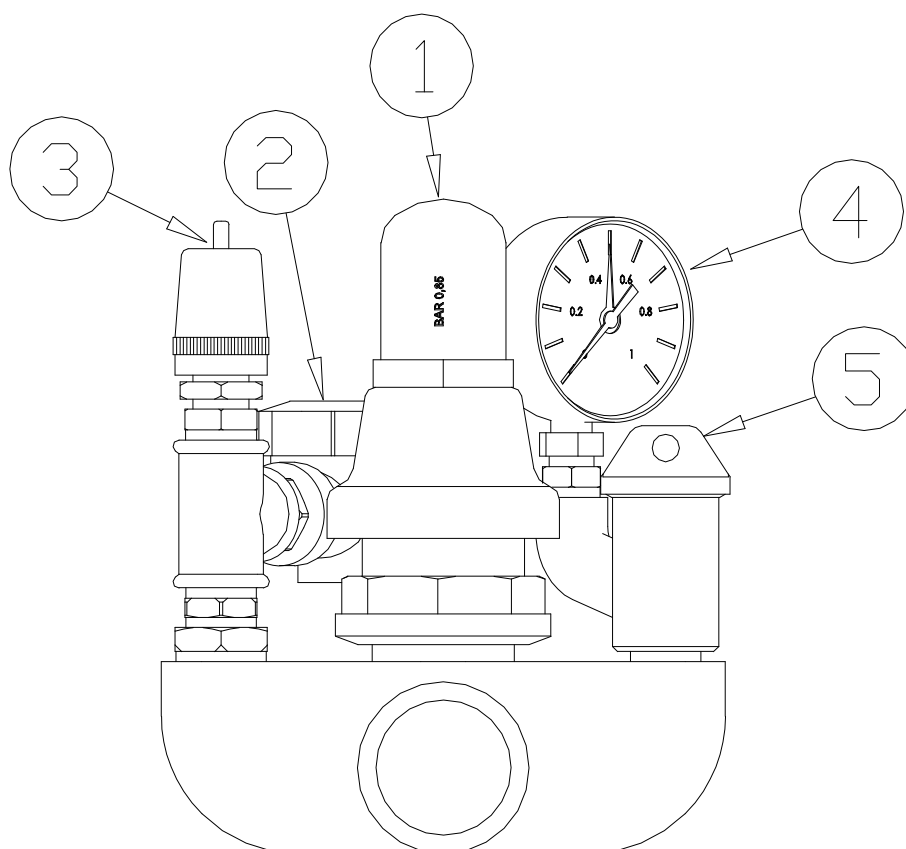
### 7.1 LAYOUT CONNECTIONS PMKIE

LEGEND:			
<b>E</b>	Electrical connection	<b>1</b>	Vat water feed tap
<b>Q</b>	Equipotential clamp	<b>2</b>	Jacket level tap
<b>A</b>	Hot water connection	<b>3</b>	Security group
<b>B</b>	Cold water connection		OPTIONAL
		<b>4</b>	Cooking vat drainage tap



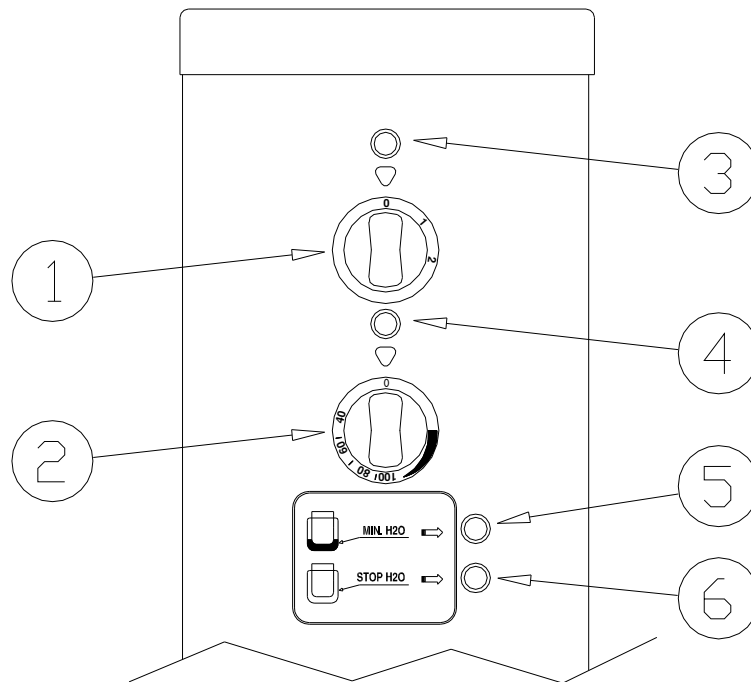
## 7.2 FIG. SECURITY GROUP

LEGEND:			
1	Safety valve	4	Pressure gauge
2	Breather valve eliminating air	5	Filling cap
3	Depression valve		



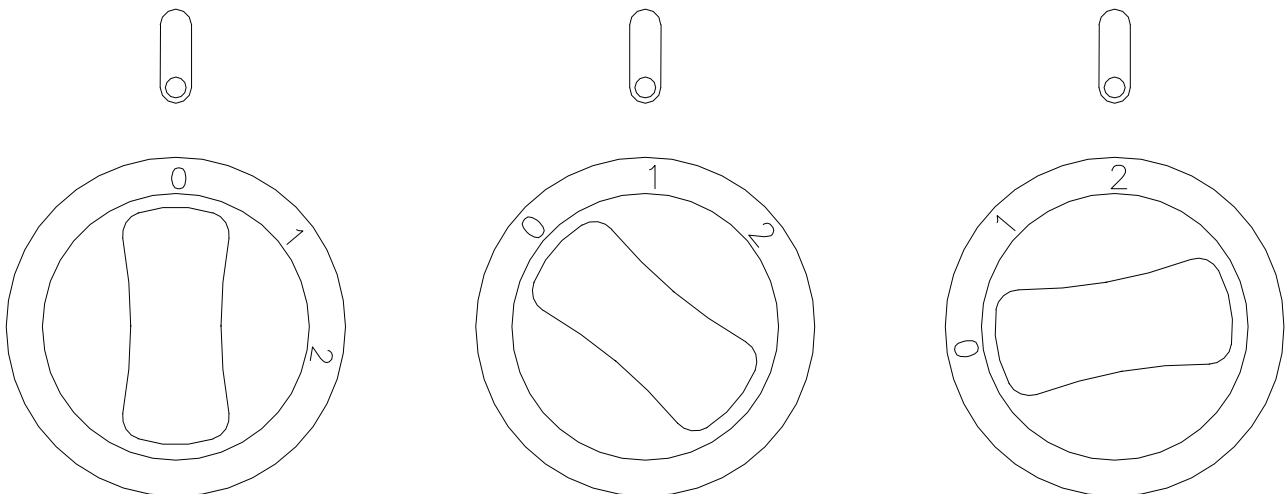
## 7.3 FIG. CONTROLS PMKIE..

LEGEND:			
1	Selector	4	Heating on signal-lamp
2	Operating thermostat	5	Orange lamp warning light failing water in the jacket
3	Green warning light	6	Red lamp warning light in the jacket

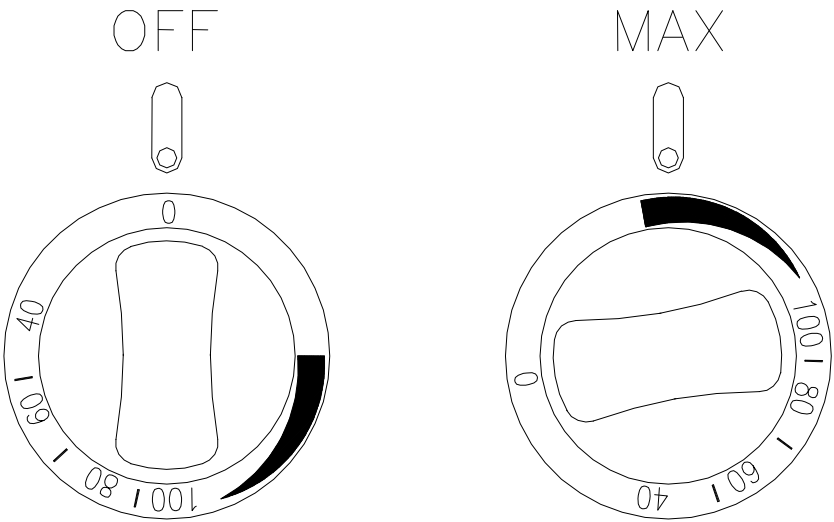


### SELECTOR

Position "0" = Off	Position "1" = 50 % power	Position "2" = 50 % power
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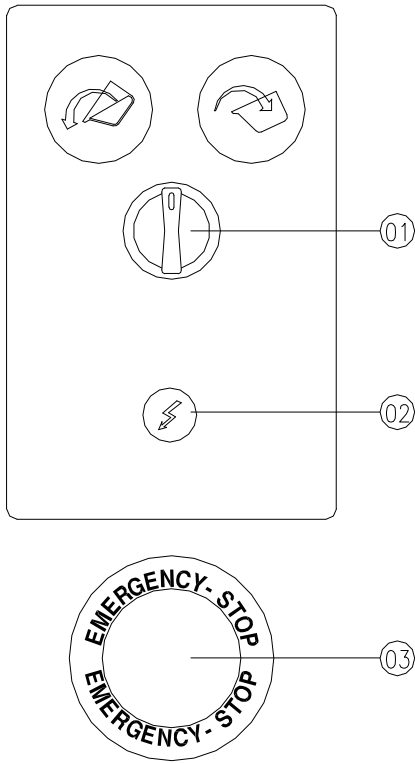


OPERATING THERMOSTAT



7.4      **FIG. TIPPING COMMANDS PMKIE..**

LEGEND:			
1	Tipping selector	3	Emergency button
2	Indicator light green power ON		



**MOTOR TILTING PAN**

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