

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

ELECTRIC TILTING COOKER

“SERIE 900”

296676

296606

12.15.01 – EN

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1.1. GENERAL REMINDERS

- Read the warnings contained in this manual carefully as they provide important information concerning safety during the installation, use and maintenance of the appliance.
- Keep these instructions carefully!
- Only personnel trained for its specific use should use the equipment.
- Keep the appliance under control during use.
- The appliance should be used only for the purpose for which it has been specifically designed; other uses are improper and hence dangerous.
- During operation surfaces can become hot and require special operation.
- Unplug the appliance in case of failures or improper operation.
- Apply exclusively to a service centre for repairs or maintenance.
- All important information about the appliance required for technical service is contained in the technical data plate (see figure 1).
- In the event of technical assistance being 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.

Warning! : Follow the fire prevention regulations very carefully.

WARNING! : NOT USED ABSOLUTLY AS FRYING MODE.

1.2. TECHNICAL DATA

TABLA 1

Model	External dimensions cm	Electrics	Electric cable mm²	Total power kW
BRE92MF0	80 x 90 x 90	3/N/PE AC 400 V *	5 X 4	9,9
BRE92MD0	80 x 90 x 90	3/N/PE AC 400 V *	5 X 4	9,9
BRE93MF0	120 x 90 x 90	3/N/PE AC 400 V *	5 X 6	14,9
BRE93MD0	120 x 90 x 90	3/N/PE AC 400 V *	5 X 6	14,9

- * Convertible to 3/PE AC 230V with electric cable sez. 4 x 4 mm².

TABLA 2

Cooking pans characteristics				
Model	Dimensions Cm	Pan capacity (max. level) litres	Rotation angle of the pan	Minimum width of the outlet cm
BRE92MF0	72 x 56 x 22,5	80	80°	12,5
BRE92MD0	72 x 56 x 22,5	80	80°	12,5
BRE93MF0	110 x 56 x 22,5	120	80°	18,5
BRE93MD0	110 x 56 x 22,5	120	80°	18,5

1.3. CONSTRUCTION

- Robust steel structure on 4 adjustable feet. Exterior and top finish entirely made of stainless steel 18/10.
- Stainless steel pan with steel bottom in model **BRE92MF0/BRE93MF0**.
- Stainless steel vat lid, INOX (AISI 304) in model **BRE92MD0/BRE93MD0**.
- Lid in stainless steel, hinged and spring balanced in all opening positions.
- Hand tilting of the pan.
- Heating of the pan by means of three heating elements (3400W 240V each), fitted to the bottom of the pan.
- Temperature regulation is possible between 45° and 295°C by means of a thermostat fitted to the switch.
- A safety thermostat cuts off power supply automatically in case of failure (eg. breaking of thermostat).
- A green signal lamp lights when the appliance is on.
- An orange signal lamp lights when one of the heating elements is on.
- Filling of the pan by means of a tap placed on the front panel.

1.4. LAWS, TECHNICAL PRESCRIPTIONS AND DIRECTIVES

- When installing the appliance it is necessary to follow and comply with the following regulations:
- current regulations on the matter;
- any hygienic-sanitary regulations concerning cooking environments;
- municipal and/or territorial building regulations and fire prevention prescriptions;
- current accident prevention guidelines;
- electricity board regulations concerning safety;
- the regulations of the electrical power supply company or agency;
- any other local prescriptions.

1.5. SPECIAL REQUIREMENTS FOR THE INSTALLATION SITE

- The room in which the appliance is to operate must be well ventilated.
- In addition, it is good policy to locate the appliance under an extractor hood so that cooking vapours can be removed rapidly and continuously.
- Current regulations require the installation of a multiple pole switch between the appliance and the electrical power supply; the switch must have a contact gap of least 3 mm on each pole.
- This appliance requires one water connection. The line must be fitted with an on-off valve.

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

2.1. POSTIONING

- Remove all the packaging and check that the appliance is in perfect conditions. In case of visible damage, do not connect the appliance and notify the sales point immediately.
- Remove the PVC protection from the panels.
- Dispose of packaging according to regulations. Generally material is divided according to composition and should be delivered to the waste disposal service.
- There are no special instructions regarding distances from other appliances or walls, however it is advisable to maintain a sufficient distance to allow any servicing operations to be performed. In the event the appliance should be installed in direct contact with inflammable walls, it is advisable to fit a 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.

2.2. INSTALLATION

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

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

2.2.1. ELECTRICAL CONNECTIONS AND EQUIPOTENTIAL BONDING

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

- As mentioned, the appliance must be connected to the power supply by way of a multiple pole main isolating switch and protection device, that must be proportioned to the power of the appliance (1 mA per kW of rated power).
- The earthing system must be efficient.
- As this appliance is a type X equipment (delivery without power cable and plug), the cable and other hardware needed to make the connection to the electrical power supply must be provided by the installer.
- The power cable shall be of the kind described in the paragraph “*Technical data*” and shall be resistant to oil.
- Proceed as follows to reach the power supply terminal board:
 - Disconnect the appliance using the switch placed before the appliance.
 - Remove the front panel, unloosing the two fixing screws.
 - Remove the lid of the housing protecting the electrical components.
 - The cable must be fed in from beneath the clamp. The individual wires are then fastened to the corresponding terminals of the terminal board. The earth wire must be longer than the other wires, so that in the event of the cable being jerked or the clamp broken, the live wires will disconnect first. Lock the cord fastener.
- The appliance must incorporate an equipotential system.

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



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



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

2.2.2. CONNECTION TO WATERWORKS

- Water inlet pressure must be between 50 and 300 kPa, otherwise install a pressure regulator on the line before the appliance.
- Install a cut-off valve for each supply on the line before the appliance.
- Make connections according to regulations currently in force.
- Water connections to 12mm. are fitted in the lower part on the left-hand side of the appliance.

2.3. COMMISSIONING AND TESTING

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

2.4. MAINTENANCE OF THE APPLIANCE

Warning! : 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 to control the components and tear of pipes, feeding pipes, electrical components etc..
- It is advisable to replace worn components during maintenance operations to avoid the need for other maintenance calls and unexpected failures.

- It is also advisable to apply for a maintenance contract with the customer.

2.4.1. POSSIBLE FAILURES AND THEIR ELIMINATION

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

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

Even a normal use of the appliance may cause operation inconveniences and failures.

The most common problems are the following:

PAN DOES NOT REACH SET TEMPERATURE:

Possible causes:

- Check connections to the switch.
- Check connection to the working thermostat.
- Check connection to electromagnetic switch.
- Heating elements are burned.

SIGNAL LAMPS DO NOT LIGHT UP

- Check the connection to the switch.
- Signal lamp is faulty.

THE BRATT PAN WORKS WITH DISCONNECTED THERMOSTAT

- Electromagnetic switch contacts are cut off.

LOW EFFICIENCY OF THE PAN

- Check the heating elements.

3.1. WARNINGS AND HINTS FOR USER

- This manual contains all the instructions required for a proper and safe use of our appliances.

Keep the manual in a safe place for future consultation!

- This appliance is for catering use, hence they must be used only by trained kitchen staff.
- The appliance must always be kept under control during use.
- Tilting cookers are ideal for preparing cream and custards, delicate dishes and sauces as it ensures a specific temperature regulation (from 50 to 200 °C) and the operator can follow the cooking cycle without difficulties.

Warning! : **The manufacturer shall not be held responsible for injuries or damage due to the non-compliance with safety rules or an improper use of the appliance by the operator.**

- Some improper operating conditions may even be caused by an improper use of the appliance, therefore it is important to train personnel properly.
- **All the installation and maintenance operations must be performed by fitters who are members of an official register.**
- Respect the periods required for maintenance. With this in mind, customers are recommended to sign a service agreement.
- In case of failures concerning the appliance, all outputs (electrical power supply and water) must be cut off instantly.
- In case of recurrent failures contact a service technician.

3.2. INSTRUCTIONS FOR USE

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

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

3.2.1. SWITCH ON

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

Emptying the cooking vat:

The tilting of the pan is made by means of a handwheel placed on the RH side of the front panel. Turning the handwheel anti-clockwise the pan goes up, turning it clockwise the pan goes down.

3.3. CLEANING AND CARE OF THE APPLIANCE

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

3.3.1. DAILY CLEANING

Warning! : 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.

3.4. 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 certain to shut off all utilities (electrical power supply and water).
- Air the room appropriately.

3.5. 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.

3.6. HOW TO PROCEED, IF ...

Maintenance operations and repairs must be performed only by specialists!

Disconnect the appliance. After having removed the control knob, remove the control panel, the handle of water inlet tap and the handwheel for tilting of pan.

REPLACEMENT OF HEATING ELEMENTS

- Disconnect the electric cables to heating elements.
- Remove the front fixed panel and the steady pin of the tilting pan lever..
- Rotate the pan in the max. opening.
- Remove the insulation protection , unloosing the fixing screws to the pan.
- Remove the protection panel of heating elements.
- Remove the heating element support plate from damaged heating element.
- Fit the new heating element operating in the opposite order.

REPLACEMENT OF SIGNAL LAMP

- Disconnect the power cables.
- Remove the signal lamp, unscrewing the fixed to the control pane .
- Fit the new signal lamp in the reverse order of operation.

REPLACEMENT OF WORKING OR SAFETY THERMOSTAT

- Disconnect power cables, after having removed the front panel.
- Remove the insulation protection, unloosing the fixing screws to the pan.
- Remove the protection panel of heating elements.
- Remove the support plate of central heating element.
- Remove the central heating element and then the fixing bulb boss.
- Replacing the new thermostat be careful about tightening of the boss on the bulbs.
If the bulbs would be squeezed, this would cause the damage of thermostat.

REPLACEMENT OF THE SWITCH

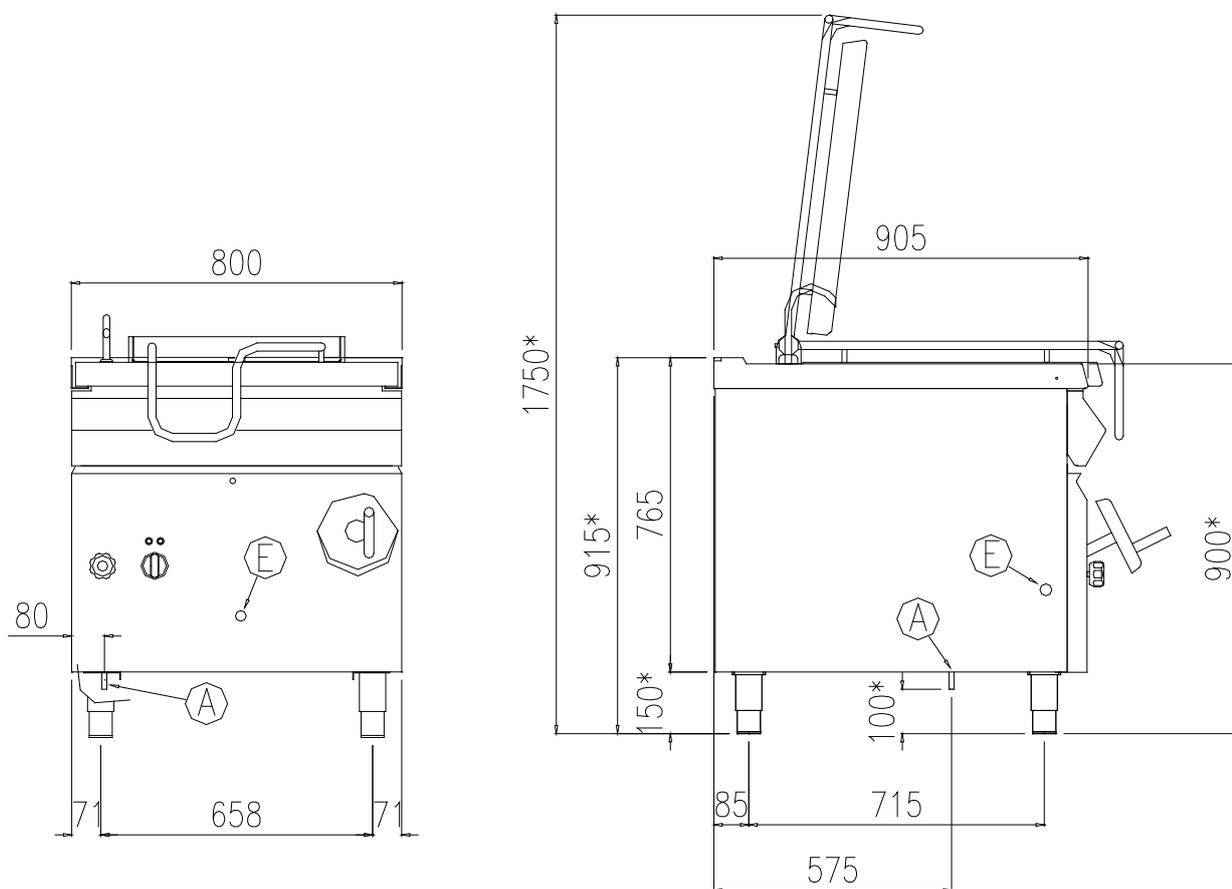
- Disconnect the power cables, after having removed the front panel.
- Replace the switch uloosing the fixing screws to the support , after having taken off the coaxial working thermostat.
- Fit the new switch in the reverse order of operation.

4.1. DIMENSIONI E POSIZIONE DEGLI ALLACCIAMENTI
DIMENSIONS DE L'APPAREIL ET POSITIONS DES ARRIVEES
SIZE OF APPLIANCE AND POSITION OF CONNECTIONS
ABMESSUNGEN DES GERÄTS UND ANORDNUNG DER VERSORGUNGEN
DIMENSIONES DEL APARATO Y UBICACIÓN DE LAS CONEXIONES
MOD. BRE92MF0/BRE92MD0

LEGENDA – LEGENDE – LEGEND - LEYENDA:

E - Allacciamento elettrico – Raccordement électrique – Electrical connection – Netzanschlußklemme - Conexion electrico

A - Attacco acqua 12 mm – Raccord eau 12 mm – Water connection 12 mm – Wasseranschluß 12 mm - Empalme agua 12 mm



* (REG. +40 ; -20 mm)

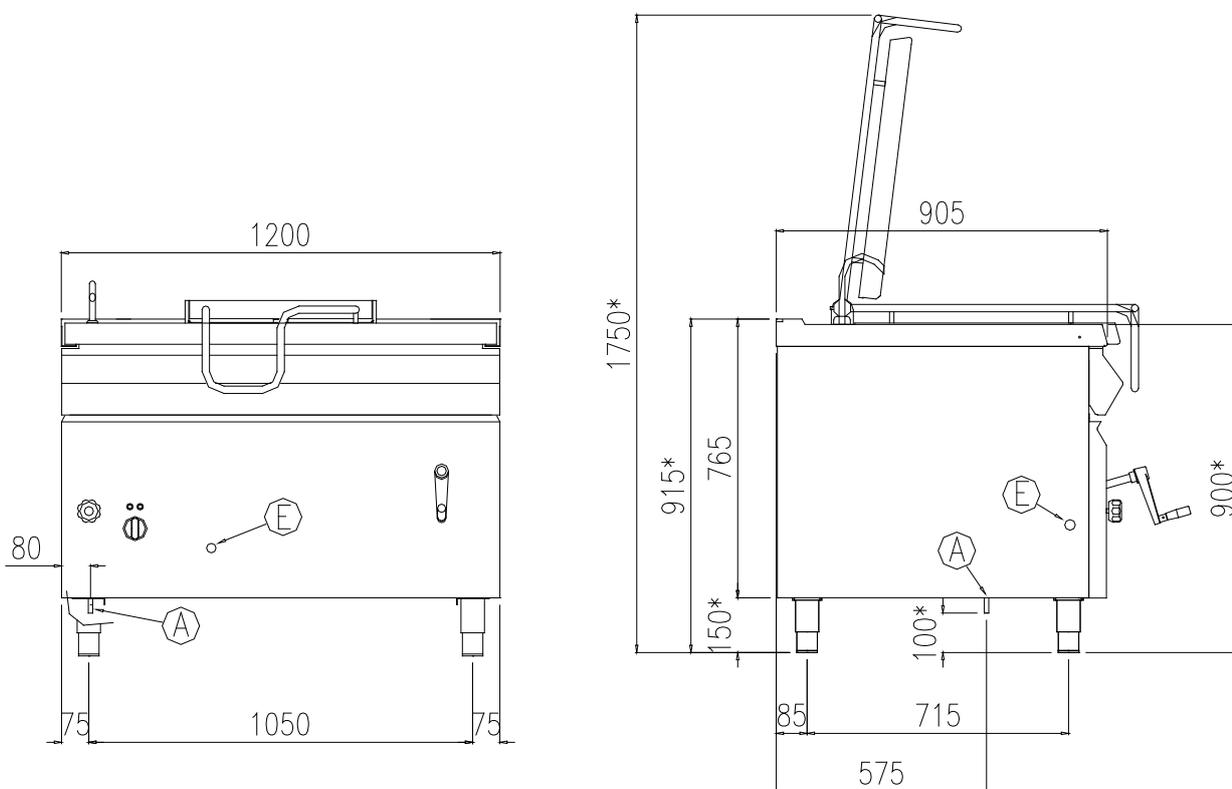
4.1.1. DIMENSIONI E POSIZIONE DEGLI ALLACCIAMENTI
DIMENSIONS DE L'APPAREIL ET POSITIONS DES ARRIVEES
SIZE OF APPLIANCE AND POSITION OF CONNECTIONS
ABMESSUNGEN DES GERÄTS UND ANORDNUNG DER VERSORGUNGEN
DIMENSIONES DEL APARATO Y UBICACIÓN DE LAS CONEXIONES

MOD. BRE93MF0/BRE93MD0

LEGENDA – LEGENDE – LEGEND - LEYENDA:

E - Allacciamenti elettrico – Raccordement électrique – Electrical connection – Netzanschlußklemme - Conexion electrico

A - Attacco acqua 12 mm – Raccord eau 12 mm – Water connection 12 mm – Wasseranschluß 12 mm - Empalme agua 12 mm



* (REG. +40 ; -20 mm)

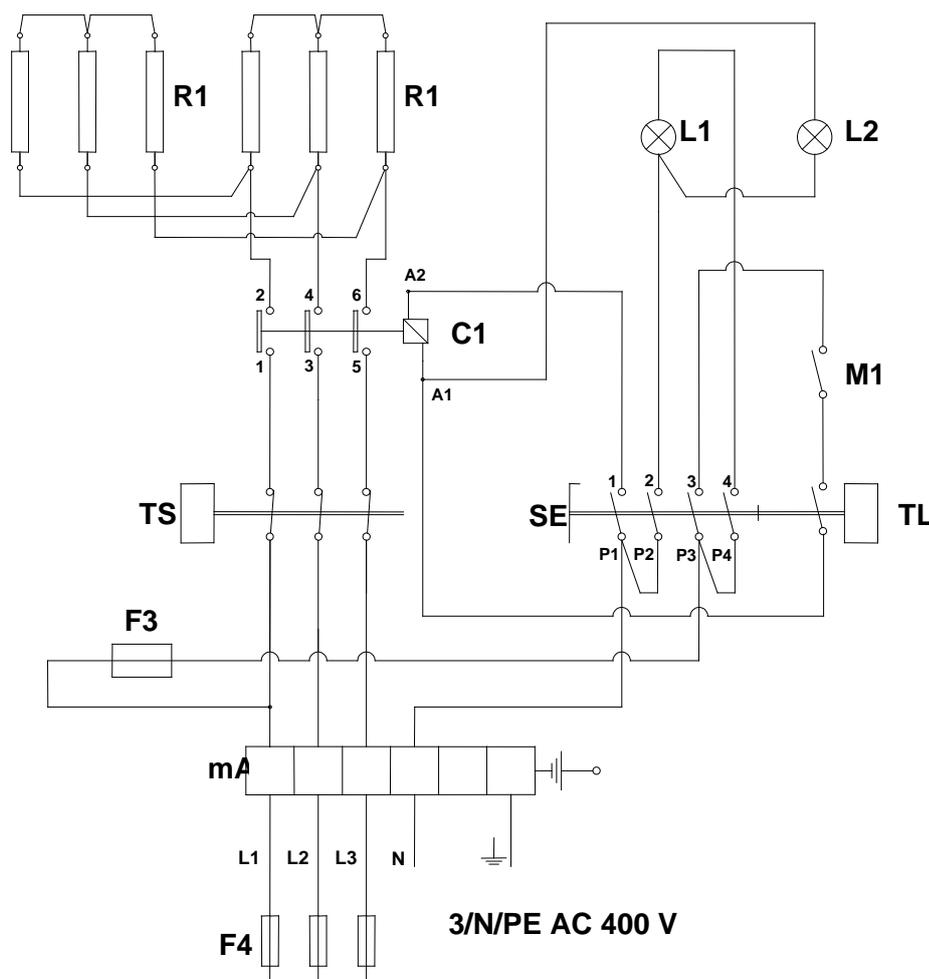
**4.2. SCHEMA ELETTRICO – SCHEMA ELECTRIQUE – WIRING DIAGRAM –
ELEKTRISCHER SHALTPLAN - ESQUEMA ELÉCTRICO**

MOD. BRE92MF0/BRE92MD0

400V 3/N/PE AC

LEGENDA – LEGENDE – LEGEND - LEYENDA:

MA Morsetti di arrivo linea – Bornier arrivée ligne – Junction block – Anschlußklemme - Tabl. de bornes de llegada de línea	TL Termostato di lavoro – Thermostat de travail – Thermostat – Betriebstemperaturregler - Termostato de funcionamiento
SE Interruttore generale – Interrupteur général – General switch – Hauptschalter - Interruptor general	TS Termostato di sicurezza – Thermostat de sécurité – Safety thermostat – Temperaturbegrenzer - Termostato de seguridad
C1 Teleruttore – Télérupteur – Electromagnetic switch – Fernschalter - Telerruptor	R1 Resistenza – Résistance – Heating element – Heizelement - Resistencia
L1 Lampada spia verde – Témoin lumineux vert – Green signal lamp – Grüne Signallampe - Luz testigo verde	M1 Microinterruttore – Microinterrupteur – Microswitch – Mikroschalter - Microinterruptor
L2 Lampada spia arancione – Témoin lumineux orange – Orange signal lamp – Orange Signallampe - Luz testigo anaranjada	F3 Fusibile – Fusible – Fuse – Schmelzsicherung - Fusibile 3,15 A
	F4 Fusibile – Fusible – Fuse – Schmelzsicherung - Fusibile 25 A



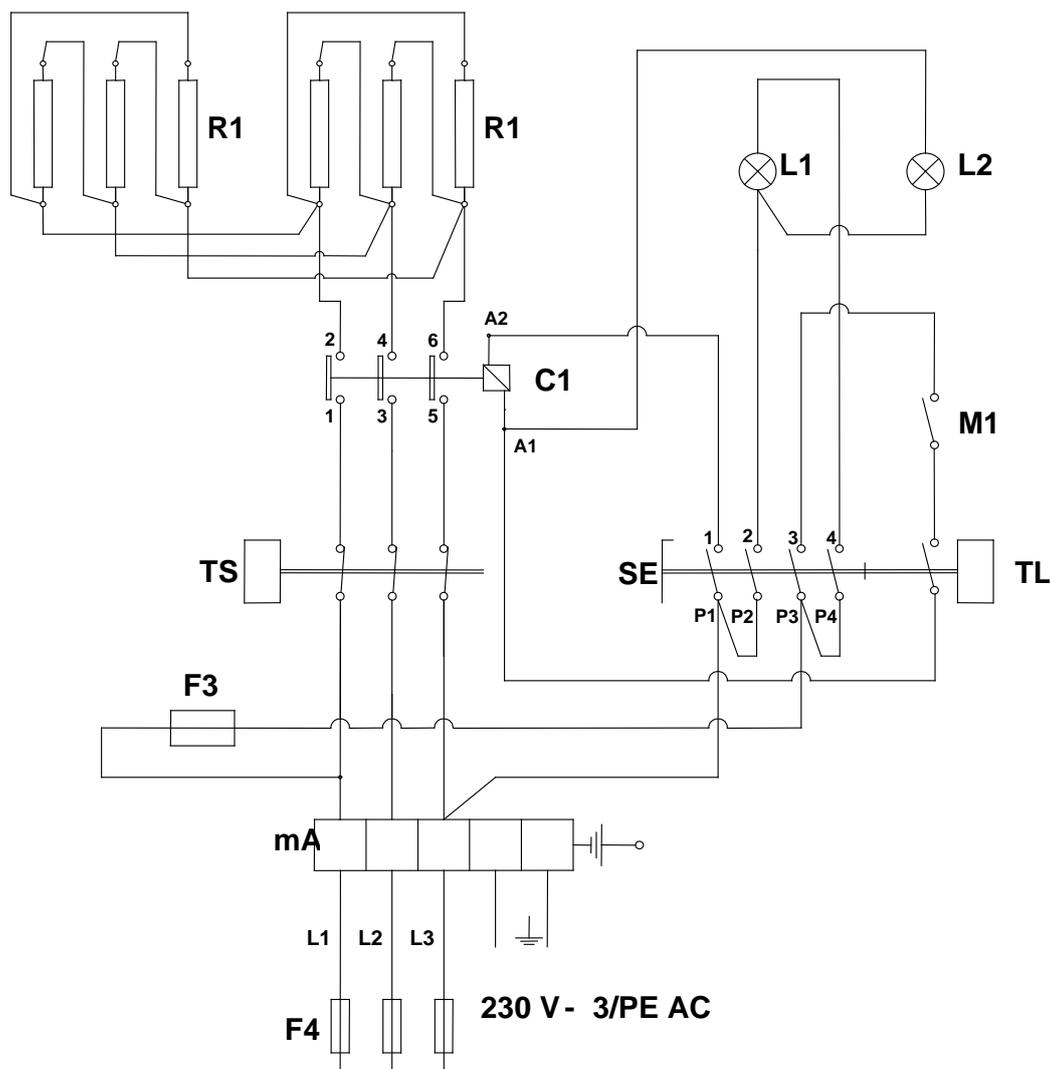
4.2.1. SCHEMA ELETTRICO – SCHEMA ELECTRIQUE – WIRING DIAGRAM - ESQUEMA ELÉCTRICO

MOD. BRE92MF0/BRE92MD0

230V 3/PE AC

LEGENDA – LEGENDE – LEGEND - LEYENDA:

MA Morsettiere di arrivo linea – Bornier arrivée ligne – Junction block - Tabl. de bornes de llegada de línea	TL Termostato di lavoro – Thermostat de travail – Thermostat -Termostato de funcionamiento
SE Interruttore generale – Interrupteur général – General switch - Interruptor general	TS Termostato di sicurezza – Thermostat de sécurité – Safety thermostat - Termostato de seguridad
C1 Teleruttore – Télérupteur – Electromagnetic switch - Telerruptor	R1 Resistenza – Résistance – Heating element - Resistencia
L1 Lampada spia verde – Témoin lumineux vert – Green signal lamp - Luz testigo verde	M1 Microinterruttore – Microinterrupteur – Microswitch - Microinterruptor
L2 Lampada spia arancione – Témoin lumineux orange – Orange signal lamp - Luz testigo anaranjada	F3 Fusibile – Fusible – Fuse - Fusibile 3,15 A
	F4 Fusibile – Fusible – Fuse - Fusibile 25 A



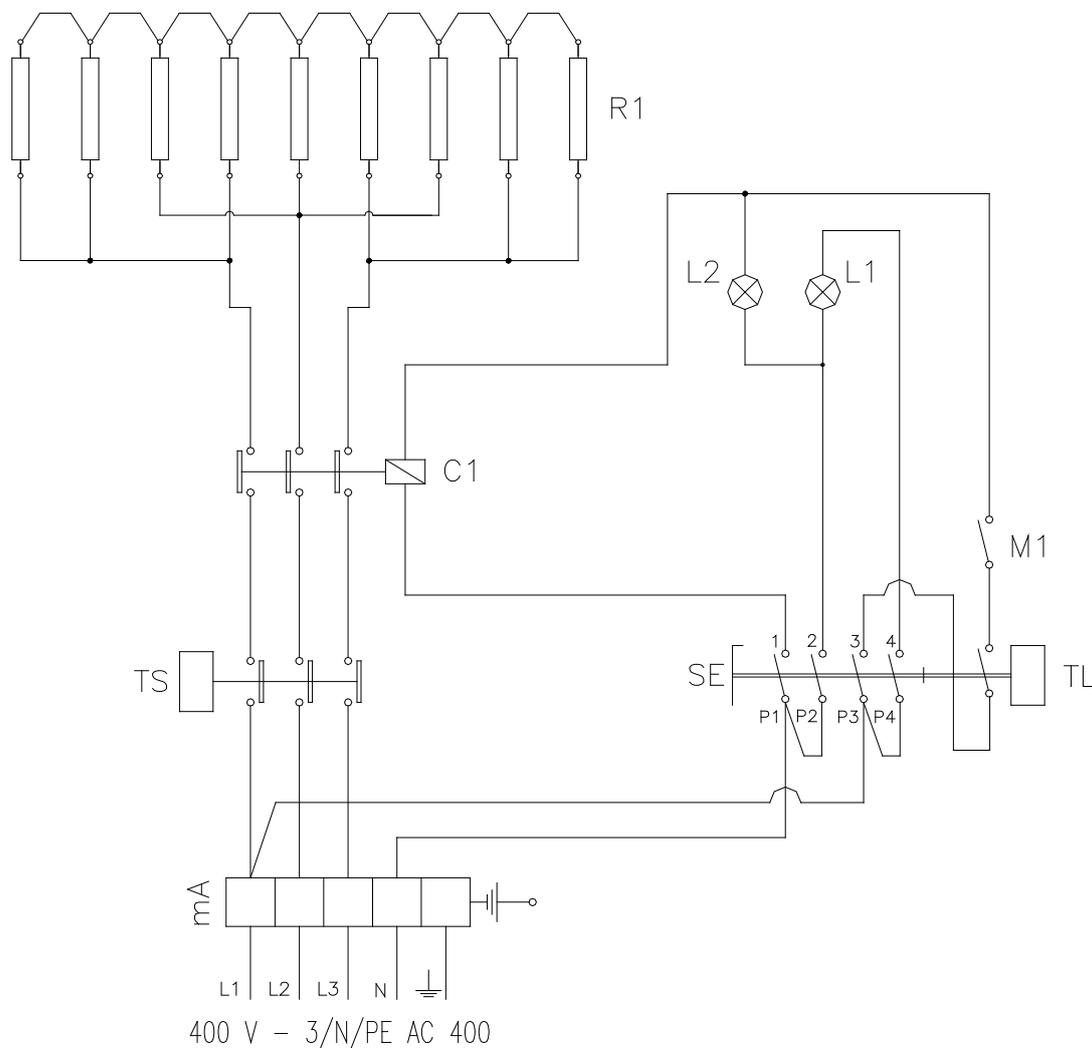
**4.2.2. SCHEMA ELETTRICO – SCHEMA ELECTRIQUE – WIRING DIAGRAM –
ELEKTRISCHER SCHALPLAN - ESQUEMA ELÉCTRICO**

MOD. BRE93MF0/BRE93MD0

400V 3/N/PE AC

LEGENDA – LEGENDE – LEGEND - LEYENDA:

MA Morsetiera di arrivo linea – Bornier arrivée ligne – Junction block – Anschlussklemme - Tabl. de bornes de llegada de línea	TL Termostato di lavoro – Thermostat de travail – Thermostat – Betriebstemperaturregler - Termostato de funcionamiento
SE Interruttore generale – Interrupteur général – General switch – Hauptschalter - Interruptor general	TS Termostato di sicurezza – Thermostat de sécurité – Safety thermostat – Temperaturbegrenzer - Termostato de seguridad
C1 Teleruttore – Télérupteur – Electromagnetic switch - Fernschalter - Telerruptor	R1 Resistenza – Résistance – Heating element – Heizelement - Resistencia
L1 Lampada spia verde – Témoin lumineux vert – Green signal lamp – Grüne Signallampe - Luz testigo verde	M1 Microinterruttore – Microinterrupteur – Microswitch – Mikroschalter - Microinterruptor
L2 Lampada spia arancione – Témoin lumineux orange – Orange signal lamp – Orange Signallampe - Luz testigo anaranjada	



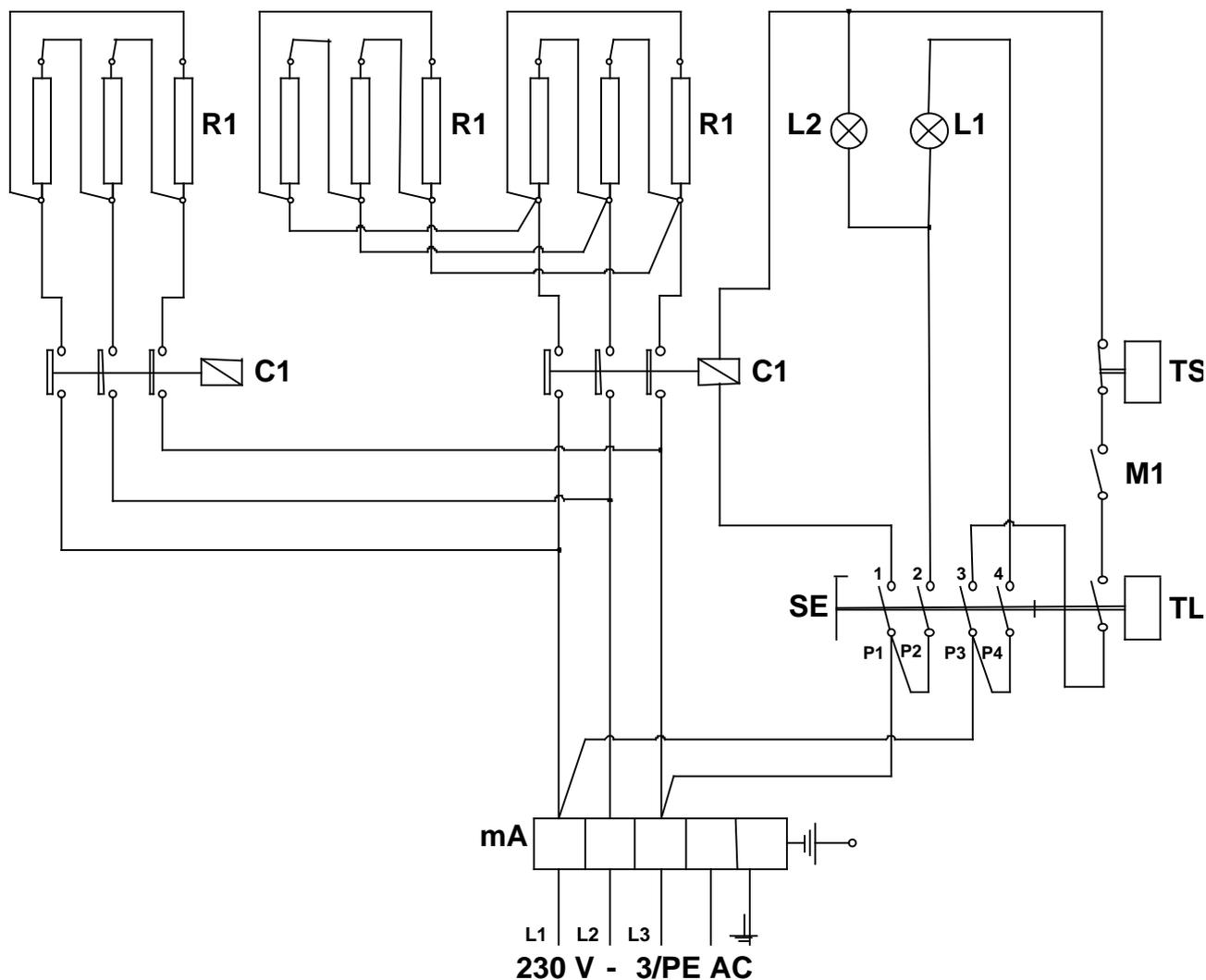
**4.2.3. SCHEMA ELETTRICO – SCHEMA ELECTRIQUE – WIRING DIAGRAM –
ELEKTRISCHER SHALTPLAN - ESQUEMA ELÉCTRICO**

MOD. BRE93MF0/BRE93MD0

230V 3/PE AC

LEGENDA – LEGENDE – LEGEND - LEYENDA:

MA Morsettieria di arrivo linea – Bornier arrivée ligne – Junction block – Anschlußklemme - Tabl. de bornes de llegada de línea	TL Termostato di lavoro – Thermostat de travail – Thermostat – Betriebstemperaturregler - Termostato de funcionamiento
SE Interruttore generale – Interrupteur général – General switch – Hauptschalter - Interruptor general	TS Termostato di sicurezza – Thermostat de sécurité – Safety thermostat – Temperaturbegrenzer - Termostato de seguridad
C1 Teleruttore – Télérupteur – Electromagnetic switch – Fernschalter - Telerruptor	R1 Resistenza – Résistance – Heating element – Heizelement - Resistencia
L1 Lampada spia verde – Témoin lumineux vert – Green signal lamp – Grüne Signallampe - Luz testigo verde	M1 Microinterruttore – Microinterrupteur – Microswitch – Mikroschalter - Microinterruptor
L2 Lampada spia arancione – Témoin lumineux orange – Orange signal lamp – Orange Signallampe - Luz testigo anaranjada	



4.2.4. SCHEMA ELETTRICO VERSIONE MOTORIZZATA

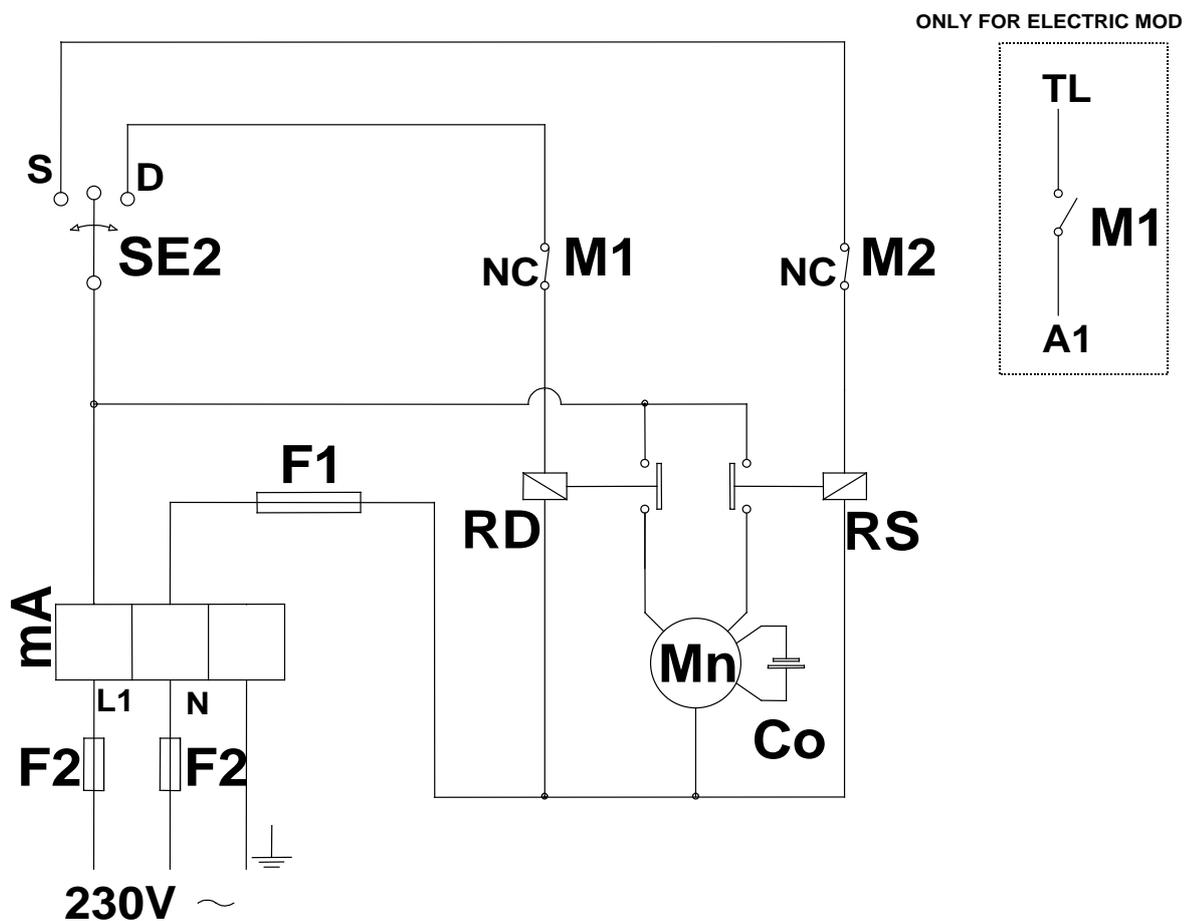
SCHEMA ELECTRIQUE VERSION MOTORISEE - WIRING DIAGRAM MOTOR-VERSION

ELEKTRISCHER SCHALTPLAN MOTOR-VERSION

ESQUEMA ELÉCTRICO VERSION MOTORIZADO

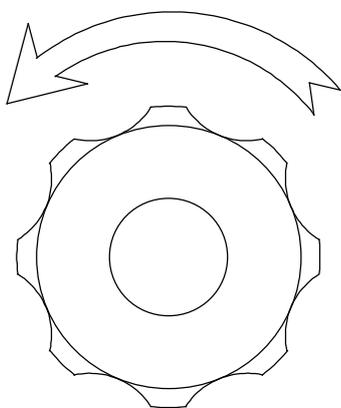
LEGENDA – LEGENDE – LEGEND - LEYENDA:

MA Morsettiera di arrivo linea – Bornier arrivée ligne – Junction Block – Anschlußklemme - Tabl. de bornes de llegada de línea	M2 Finecorsa salita – Fin de course montée – Rising limit switch – Mikroschalter Kippung - Microinterruptor elevaciòn
F1 Fusibile generale neutro – Fusible général neutre – Fender-fuse for general-neutral – Schmelzsicherung - Fusibile general neutro 3,15 A-T	RS Relè salita vasca – Relais montée cuve – Relay vat rising – Relais Kippung der Pfanne -Relé subida de la cuba 1P 30A
F2 Fusibile – Fusible – Fuse – Schmelzsicherung - Fusibile 16A	RD Relè discesa vasca – Relais descente cuve – Relay vat lowering – Relais Rückstellung der Pfanne - Relé bajada de la cuba 1P 30A
SE2 Selettore ribaltamento vasca – Sélecteur renversement cuve – Selector tilting of pan – Slector - Seletor vuelco cuba	Mm Motoriduttore monofase ribaltamento – Motoréducteur monophasé renversement – Tilting single-phase ratiomotor – Getriebemotor einphasig Kippung - Microinterruptor monofàsico inclinaciòn
M1 Finecorsa discesa – Fin de course descente – Lowering limit switch – Mikroschalter Rückstellung - Microinterruptor descenso	Co Condensatore – Condensateur – Capacitor – Konsensator - Condensador
TL Termostato di lavoro – Thermostat de travail – Thermostat – Betriebstemperaturregler - Termostato de funcionamiento	

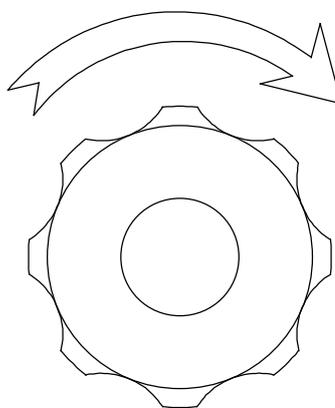


**4.3. RUBINETTO DI CARICO DELL'ACQUA PER LA VASCA DI COTTURA
MANETTE D'ALIMENTATION DE L'EAU – KNOB FOR WATER INLET
BEDIENNUNGSKNEBEL WASSERFÜLLUNG
BOTÓN PARA EL CARGO DE LA AGUA**

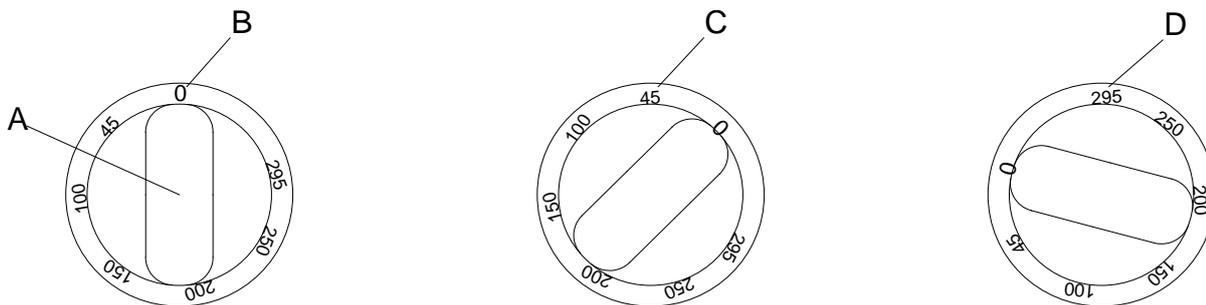
**SENSO DI CARICO
SENS DE CHARGEMENT
WAY FOR WATER INLET
DREHRICHTUNG FÜR WASSER FÜLLUNG
ABIERTO**



**SENSO DI CHIUSURA
SENS DE FERMETURE
STOP WATER INLET
SCHLIEß DREHRICHTUNG
CERRADO**



**4.4. MANOPOLA DI COMANDO – POIGNEE DE COMMANDES -
CONTROL KNOB – BEDIENUNGSGRIF - MANDOS**



LEGENDA – LEGENDE – LEGEND - LEYENDA:

- A. Manopola di comando – Poignée de commandes – Control knob – Bedienungsgriff - Botón de mando**
- B. Posizione di spento – Position éteinte – Off position – Geschlossenstellung - Posición de apagado**
- C. Posizione di minimo – Position minimum – Minimum position – Kleinstellung - Posición de mínimo**
- D. Posizione di massimo – Position maximum – Mximum position – Großstellung - Posición de máximo**

**RIBALTAMENTO VASCA MOTORIZZATO – RENVERSEMENT CUVE MOTORISEE – MOTOR TILTING
PAN – MOTOR KIPPVORRICHTUNG - VUELCO CUBA MOTORIZADO**

LEGENDA – LEGENDE – LEGEND - LEYENDA:

A Manopola di comando – Poignée de commande – Control knob - Bedienungsknebel - Botón de mando	C Posizione di salita vasca – Position de montée cuve – Position for vat tilting – Stellung für kippung des tiegels - Posición subida de la cuba
B Posizione di spento – Position de fermé – Off position – Geschlossen-Stellung - Posición de apagado	D Posizione di discesa vasca – Position de descente cuve – Position for vat return – Stellung für rückstellung des tiegels - Posición bajada de la cuba

