OWNER’S INSTRUCTION MANUAL

TILTING KETTLES WITH MIXER

“BASKETT”

Models PRIG…M – PRIE…M – PRIV…M
## Storia delle revisioni

<table>
<thead>
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<th>Nr. Revis.</th>
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<td>29/08/2007</td>
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1. General warnings

- 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.
- Electric safety is ensured only when the equipment is correctly connected to an efficient ground as provided for by the electric safety regulations in force.

Warning! : Follow the fire prevention regulations very carefully.

1.1. Warnings and instructions for the 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! : It is strictly forbidden to put the hands into the vat when the mixer is working.

Warning! : The rotation (rising and return) of the cooking vat must be supervised by one operator only: this prevents the possibility of injuring other people accidentally.

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, water and, if the case gas) must be cut off instantly.

In case of recurrent failures contact a service technician.

**Before using it for the first time, wash the interior of the cooking vat thoroughly.**

**Warning!** : Fill the cooking vat up to its maximum level, which is 40 mm below the overflow edge, according to the maximum level mark (including food to be cooked).

### 2.0. 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.

### 2.1. 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.
3.0. **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, water and gas).
- Air the room appropriately.

3.1. **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.
4.0. Operation of the appliance

4.1. Description of pushbutton panel

<table>
<thead>
<tr>
<th>PUSHBUTTON</th>
<th>FUNCTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>ON / OFF keyboard</td>
<td>Start/Stop mixing</td>
</tr>
<tr>
<td>Vat return</td>
<td>Clockwise mixing</td>
</tr>
<tr>
<td>Vat tilting</td>
<td>Alternate mixing (clockwise and anticlockwise)</td>
</tr>
<tr>
<td>Start / Stop cooking cycle</td>
<td>Mixing programmes memory</td>
</tr>
<tr>
<td>Select cooking mode and temperature</td>
<td>Previous selection (+)</td>
</tr>
<tr>
<td>Select cooking time</td>
<td>Following selection (-)</td>
</tr>
<tr>
<td>Water filling (hot/cold)</td>
<td>Confirm choice</td>
</tr>
<tr>
<td>Additional functions (PLUS)</td>
<td>Red emergency pushbutton interrupting all machine functions</td>
</tr>
</tbody>
</table>
4.2 How to turn the appliance on and off

Press the pushbutton ON/OFF to switch the appliance on and off.

When the appliance is in “ON” mode, the green LED on the upper left-hand corner of the pushbutton is lit.

When the appliance is in “STANDBY” mode, the LED is not lit and the current date and time are shown on the display:

![Current Date and Time Display](image)

The appliance is equipped with a red emergency pushbutton which will cut off power supply and therefore interrupt all machine functions. Turn the pushbutton in the direction shown by the arrow to restore power supply.

4.3 How to set date and time

The current date and time need to be set for the appliance to work correctly. Set the appliance in “STANDBY” mode.

Press and the following will appear on the display:

![User Setting](image)

Select “USER” by pressing

Select “CLOCK SETTING” by means of the arrows

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Press for a few seconds to confirm choice.

The following will appear on the display:

![Display Image]

Press again and set current data by means of the pushbuttons .

Once the operation has been completed, confirm by keeping pressed for a few seconds.

Return to the main menu by pressing .

---

**5.0. How to start a cooking cycle**

**5.1. How to select cooking mode and temperature**

The first thing to do is to select the “ON” mode”.

The cooking mode, set temperature and the temperature measured by the probe will appear on the first line.

![Display Image]

Press the pushbutton to enter selection of cooking mode. Use pushbuttons to read the list of cooking modes available and select the desired type:

<table>
<thead>
<tr>
<th>COOKING (water cooking)</th>
<th>PRODUCT BOTTOM</th>
</tr>
</thead>
<tbody>
<tr>
<td>COOK+SOFT ΔT BOTTOM</td>
<td>COOLING (Optional)</td>
</tr>
</tbody>
</table>
5.2. **COOKING (water cooking)**

Select the desired cooking mode, in this case **Boiling**, then confirm by pressing **Enter**. The temperature will start to flash and can be set between 20°C and 110°C by means of the pushbuttons `↑` ↓`.

![COOKING 100° 36°C TIME INFINITE](image)

Confirm selected temperature by pressing **Enter**.

5.2.1. **How to select cooking time**

Press pushbutton `↑` to enter cooking time selection mode.

![COOKING 100° 36°C TIME INFINITE](image)

The time can be changed by using the pushbuttons `↑` ↓`.

![COOKING 100° 36°C TIME 00:05.5](image)

and confirmed by pressing **Enter**.

The time which can be set from 0 to 99 hours and 59 minutes, with minimum units of 30 seconds (0.5) for cooking cycles up to 20 minutes, of one minute up to one hour and 5 minutes beyond the hour. It is also possible to select an INFINITE time; in this case to stop cooking it is necessary to press **Start Stop**.

During cooking the set time will be displayed (on the left of the display) together with the missing time (on the right):
5.3. Cooking with vat probe.

The machine is equipped with a probe inside the vat that is in direct contact with the product. It allows further cooking methods that are described below.

5.3.1. PRODUCT+BOTTOM Cooking

In this case it is necessary to select both product temperature and cooking bottom temperature on the board.

**Example**: we need to make the product reach a temperature of 80°C while the heating bottom should not exceed 100°C. By proceeding as above, this is what will appear on the display:

<table>
<thead>
<tr>
<th>PRODUCT</th>
<th>80°</th>
<th>25°C</th>
</tr>
</thead>
<tbody>
<tr>
<td>BOTTOM</td>
<td>100°</td>
<td>25°C</td>
</tr>
</tbody>
</table>

In which:
80°C = set product temperature
25°C = temperature actually measured by the product probe
100°C = set bottom temperature
25°C = temperature actually measured by the bottom probe

Press **ENTER** to confirm then it is necessary to start the holding cycle (65°C) at the end of the cooking cycle.

**If you select “YES”**:  
Once the set product temperature has been reached, the appliance will stop heating and start a holding cycle at 65°C for an infinite time (shown on the display with 0).

Press **START** to interrupt the holding cycle.

**If you select “NO”**:  
Once the set product temperature has been reached, the appliance will stop heating and not carry out any holding cycle.
5.3.1.1. How to select cooking time

This type of cooking is related to temperature and not to time, however it is possible to set a cooking time that will start countdown from the moment in which the selected product temperature has been reached.

In this case, press select desired time using and confirm by pressing .

Example:
Product temperature 85°C
Bottom temperature 100°C
Cooking time 60 minutes
Holding = YES

Once the temperature of 85°C has been reached, it is held for 60 minutes. Once the time is over, heating stops and starts off again only to hold food at a temperature of +65°C.

5.3.2. How to cook SOFT + ∆T BOTTOM

In this case it is necessary to select product temperature on the board and the difference with the cooking vat temperature.

Example: we wish product to reach a temperature of 75°C and that the heating bottom is always 15°C hotter than the product itself.

If we proceed as above this is what will appear on the display:

\[
\begin{array}{c|c|c}
\text{COOK+SOFT} & 75°C & 25°C \\
\text{∆T BOTTOM} & 15°C & 5°C \\
\end{array}
\]

In which:
75°C = set product temperature
25°C = actual temperature measure by product probe
15°C = set difference between bottom temperature and product temperature
5°C = actual difference between bottom temperature and product temperature

Confirm by pressing , then it will be necessary to confirm it we wish to start holding cycle (65°C) until the end of the cooking cycle.

If you select “YES”:

once the set product temperature has been reached, the appliance will stop heating and start the holding cycle at a temperature of 65°C for an infinite time (shown on the display with a “0”).

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To interrupt the holding cycle press START STOP.

If you select “NO”:
once the set product temperature has been reached, the appliance will stop heating and will not carry out any holding cycle.

5.3.2.1. How to select cooking time

This type of cooking is connected to temperature and not to time, however it is possible to set a cooking time that will start to count down from the moment in which the set product temperature is reached.

In order to set, press the pushbutton , select time using and confirm by pressing ENTER.

5.4. How to start and stop cooking

Once the above-mentioned operations have been carried out to set cooking time, press START STOP to start the cycle.

The green LED on the upper left-hand side of the pushbutton START STOP will confirm that the cooking cycle starts. It can be interrupted at any time by pressing the same button.

CAUTION: with reference to versions with steam heating (PRIV… ), before confirming cooking start with gently rotate the valve on the LH panel to “MAX”.

6.0. COOLING (Optional)

Models that feature the SCT2 optional function carry out a product cooling cycle (cold water is fed into the jacket).

6.1. Starting the cooling cycle

Press the button and scroll the list with until you get to the “COOL.” Programme.
Confirm with ENTER. The cooling temperature indicator starts flashing. Set the cooling temperature with the ▲▼ buttons.

**Example**: the values indicated in the previous screen correspond to the following settings:
- 65°C = Set cooling temperature
- 100°C = Current product temperature
- 10°C = Cooling water temperature

To start the cycle press START/STOP.

When the set temperature is reached the following message is displayed:

<table>
<thead>
<tr>
<th>COOL.</th>
<th>65°C</th>
</tr>
</thead>
<tbody>
<tr>
<td>OPEN LEVEL TAP</td>
<td></td>
</tr>
</tbody>
</table>

The level tap is located in the bottom left section of the cooking vat

This operation has the function of restoring the correct water level inside the jacket. This phase is indicated by the following screen

<table>
<thead>
<tr>
<th>COOL.</th>
<th>65°C</th>
</tr>
</thead>
<tbody>
<tr>
<td>H2O LEVEL RESTORE</td>
<td></td>
</tr>
</tbody>
</table>
for 5 minutes, during which it is not possible to perform other operations. At the end of this interval of time the operator is instructed to close the tap:

```
COOL. 65°C
CLOSE LEVEL TAP
```

**CAUTION**

THE TAP MUST BE CLOSED BEFORE ANY FUNCTION OF THE MACHINE IS ENABLED AGAIN.
IF POWER IS CUT OFF OR IF THE TANK IS TILTED DURING THIS PHASE THE COOLING FUNCTIONS ARE DISABLED.
FOR THE MACHINE TO BECOME OPERATIONAL AGAIN OPEN THE DRAIN TAP AND WAIT FOR 5 MINUTES.

### 7.0. How to fill the vat with water

#### 7.1. Filling with liter gauge

This appliance is equipped with a semi-automatic device to fill the cooking vat with water.

First, turn the filling valve anticlockwise until it stops.

When the appliance is on, press the pushbutton 🔄. The following will appear on the display:

```
→ COLD WATER ←
HOT WATER
```

Choose the type of water to fill by means of the arrows 🔄, then press 🔄 and set the number of litres that you wish to fill the vat with, always using 🔄.  🔄 .

```
FILL COLD WATER
SET : 15 OUT : 0
```

Once the desired number has been reached, press 🔄 to start the operation.
If filling needs to be interrupted in advance, press \( \text{\ding{165}} \) again or turn the valve clockwise.

### 7.2. Manual filling

Repeat the same operations described for filling with litre gauge until the selection of hot/cold water.

Keep \( \text{\ding{165}} \) pressed to fill with the desired amount of water. Release the pushbutton to interrupt filling.

If the valve is not in the right position, the following message will appear when filling:

![CHECK TAP POSITION!](image)

Make sure that the valve is fully turned anticlockwise.

### 8.0. How to move the vat

The cooking vat can be tilted by pressing \( \text{\ding{165}} \). Tilting is performed by pressing the button, which means that when the pushbutton is released the vat will stop moving. The same applies to the pushbutton \( \text{\ding{165}} \) to be used to make the vat return to its horizontal position.

Since tilting inhibits heat, whenever the vat is not in a perfectly horizontal position, the following message will appear on the display:

![CHECK PAN POSITION!](image)

Keep the pushbutton \( \text{\ding{165}} \) pressed until the end of vat movement to re-enable all panel functions.

If the vat cannot be moved different types of messages may appear on the display:
Which means that the lid is closed or not completely open or

**CHECK LID POSITION!**

This means that the water filling tap must be turned fully into the right position.

**CHECK TAP POSITION**

**Warning:**
If the appliance is equipped with a front drain valve, make sure that during vat movement there are no obstacles that may interfere with it and/or its accessories (elbow). Always remove the elbow before starting vat movement.

---

**9.0. Mixing system**

The mixing system consists of seven variable speeds which correspond to the following revolutions:

<table>
<thead>
<tr>
<th>V</th>
<th>rpm</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>12</td>
</tr>
<tr>
<td>2</td>
<td>14</td>
</tr>
<tr>
<td>3</td>
<td>18</td>
</tr>
<tr>
<td>4</td>
<td>22</td>
</tr>
<tr>
<td>5</td>
<td>26</td>
</tr>
<tr>
<td>6</td>
<td>32</td>
</tr>
<tr>
<td>7</td>
<td>40</td>
</tr>
</tbody>
</table>

The operation of the mixer has no connection with heating, which means that at the end of a cooking cycle it will keep on moving the product until the operator interrupts the process manually by pressing [MIXER ON-OFF].
9.1. Clockwise mixing

Press [ ] to enter speed selection, clockwise rotation time selection and mixer pause time.

Use pushbuttons [ ] to set and confirm the following in the given order:

\[ \begin{align*}
V \downarrow &= \text{Clockwise rotation speed} \\
T \downarrow &= \text{Rotation time (given in seconds). The figure can be selected between a minimum and maximum time set by the manufacturer. It is also possible to select an INFINITE time (the mixer will keep on turning).} \\
X &= \text{Pause (in seconds) between one rotation and the following. It is possible to choose “0” as a pause, which means that rotation time is INFINITE} \\
\end{align*} \]

The rotation stage is starter/stopped by pressing [ ].

During the cooking phase it is possible to display the set figures by pressing [ ].

The data can be changed without interrupting mixing. Press [ ] followed by [ ] and carry out the operations as described above. In order to confirm the changed data, press [ ] and then [ ]. After a few seconds the mixer will work according to the new parameters.

9.2. Alternate mixing (clockwise and anticlockwise)

Press [ ] to enter mode in which speed, clockwise and anticlockwise rotation and mixer pause time can be selected.

N.B.: Speed data are those stated in the table above.
Use the pushbuttons 🚪Houston to set and confirm in the given order:

- **V↓** = Clockwise rotation speed
- **T↓** = Clockwise rotation time (in seconds). The figure can be set between the minimum and maximum data set by the manufacturer.
- **V↑** = Anticlockwise rotation speed
- **T↑** = Anticlockwise rotation time (in seconds). The figure can be set between the minimum and maximum data set by the manufacturer.
- **X** = Pause (in seconds) at the end of anticlockwise rotation.

Rotation is started/stopped by pressing 🎉Mixe.

**Example:** in the previous screen the following have been set: clockwise rotation for 18 seconds (T↓) at the speed of (V↓) 3 (therefore 25 rpm), anticlockwise rotation for 10 seconds (T↑) at the speed of (V↑) 6 (therefore 60 rpm). Pause = 3 seconds.

Even in this case during cooking it is possible to display set data by pressing 🎉Mixe.

The data can be changed without interrupting mixing. Press 🎉Mixe and then 🚪Houston and carry out the operations as described above.

Confirm by pressing 🚪Houston followed by 🎉Mixe. After a few seconds the mixer will start working according to the new parameters.

### 9.3. How to memorize and use the mixer programmes

Up to 99 different mixing programmes can be memorized by means of the electronic board and be identified according to the product to be processed.

Each programme consists in a maximum of three clockwise and/or anticlockwise rotation phases and their performance time.

#### 9.3.1. How to memorize

All 99 programmes are empty and should be memorized according to the user.

Press 🚪Programm.
The display of the initials “PG” means that the appliance is in the programming stage, while “00” is the selected programme number.

Use the arrows \(\uparrow\downarrow\) to select the number of the programme to be memorized. It is advisable to attribute numbers in a progressive order (PG00, PG01…).

Keep \(\text{ENTER}\) pressed for more than 2 seconds for access to the memorization stage of the selected programme (PG00 in the example).

PS/PR (PS in the example) are each of the three rotation phases composing the programme. The initials PS and PR means that a clockwise rotation (PS) or alternate rotation (PR) has been programmed for the current stage. All three phases can be set as phases with clockwise or alternate rotation. During the definition of the programme it is possible to select simply a clockwise phase (setting the anticlockwise rotation time on zero) or alternate rotation by setting both rotation times.

Phase 1 will start to flash once in this screen.

Press \(\text{ENTER}\) for more than 2 seconds to enter rotation time and pause programming in Phase 1 (F1 in the lower right-hand side of the display).

The setting mode is the same as previously described.

**Example:** in the following screen a clockwise rotation has been set for 60 seconds (\(T\downarrow\)) at a speed of (\(V\downarrow\)) 7 (then 80 rpm), anticlockwise rotation for 60 seconds (\(T\uparrow\)) at a speed of (\(V\uparrow\)) 7 (then 14 rpm). Pause = 60 seconds.

Once speed and time of Phase 1 has been selected, press \(\text{ENTER}\) to return to screen PG00.

At this point it is necessary to set the time of Phase 1 in hours and minutes. Press \(\uparrow\downarrow\) and change the time using the pushbuttons.
Press **ENTER** and then pass on to Phase 2 and Phase 3 which can be set in the same way. N.B.: If the phase time is set at zero (0:00) the phase will not be performed, so it is also possible to memorize a programme consisting of a single phase.

In the example given below, the programme PG00 will operate according to the time and speed set in Phase 1 (1PS) for 33 minutes and then those set in Phase 3 (3PS) for another 3 minutes. At the end of the overall 36 minutes, the appliance will start off again from Phase 1.

<table>
<thead>
<tr>
<th>PG00</th>
<th>1PS 0:33</th>
</tr>
</thead>
<tbody>
<tr>
<td>2PS 0:00</td>
<td>3PS 0:03</td>
</tr>
</tbody>
</table>

Once the third phase has been set, the number to give to the programme will be requested: the letters composing the name can be selected and confirmed using the pushbuttons **↑↓ENTER**. Keep pushbutton **ENTER** pressed for more than 2 seconds to memorize everything then press **P³** to exit.

The name assigned to the programme being used will appear on the second line of the display during cooking.

**9.3.2. How to select and use a memorized programme**

In order to select a memorized programme, press **P³**, run up and down the list using **↑↓** , confirm choice by pressing **ENTER** and digit **MIXER ON/OFF** to start.

The name of the selected programme will be displayed on the second line of the display during the cooking phase, alternated with the set cooking time.
10.0. How to set Delayed Start

This function is used to set the beginning of a cooking phase programming its type, temperature, start-off date and time and mixer programme.

To select this function, the appliance must be in standby mode (the led of the pushbutton must be off and only the date and timed must appear on the display)

Press the pushbutton \( \text{PLUS} \), then using the arrows select “USER” and then press \( \text{ENTER} \).

Using the arrows select “SET DELAYED START” and enter keeping \( \text{ENTER} \) pressed for a few seconds.

Now it is necessary to set cooking mode, temperature and time, as described in the previous chapters.

Now it is necessary to choose the type of mixing programme
which must be confirmed by pressing 🔄.

Now the starting time and date

<table>
<thead>
<tr>
<th>HH</th>
<th>MM</th>
<th>DD</th>
<th>MM</th>
<th>YY</th>
</tr>
</thead>
<tbody>
<tr>
<td>08</td>
<td>00</td>
<td>30</td>
<td>11</td>
<td>07</td>
</tr>
</tbody>
</table>

and confirm by means of pushbuttons 🔄. Confirm all selections by keeping 🔄 pressed for more than 2 seconds.

If all the operations have been performed properly, the following message will appear on the display at short intervals showing starting time and date:

**DELAYED START**

06 : 30   01 / 12 / 07

If delayed start needs to be eliminated, return to programming and when cooking mode has to be selected, press 🔄.

### 11.0. Other optional accessories

**Shower head**

The shower head is provided with a winding system. Pull the hose gently until it reaches the maximum or desired length. To rewind pull gently outwards and then allow to return back into original position.

Press the black lever to start the jet of water. Release the lever and the jet of water will stop immediately. If a continuous jet of water is desired, turn the black lever fully.

**Warning:**

In order to avoid damage, handle this accessory gently and put back into position after use.

**Power socket**

The power socket can be used to connect external appliances operating at 230V. Lift the cover and connect the plug.
Warning:
The protection lid must be replaced immediately in case of damage.

Castors
The appliances can be fitted with castors. The two front ones are lockable. Press gently the lever on top of the castor to lock them; press more firmly to release them.

Warning:
The castors should always be locked if the appliance does not need to be moved. Make sure that the appliance is not connected to any supply before moving it.

Butterfly valve
This optional accessory is fitted in front of the cooking vat and can be connected to a product pumping system from the vessel.
Being equipped with a safety lock, pull the lever outwards to open and then turn it clockwise. Carry out the operation in the opposite order to close.
A removable elbow is supplied together with the valve for draining without the pumping system.

Warning:
Make sure that the valve is fully closed before loading the product.
If there is no specific drain under the valve, place a suitable vessel in front of the opening.
Make sure that when the vat moves there are no obstacles that may interfere with the valve and/or its accessories (elbow).
Remember that the elbow must always be removed before moving the vat.
Clean the valve on a daily basis.

Tap to drain the product out of the cooking vat
It is installed in front of the cooking vat and cannot be connected to a pumping system to extract the product from the vat.
To open, lift the knob and turn it clockwise. To close, perform the opposite operation.

Beware:
Make sure that the tap is completely closed before loading the product.
In case there is no suitable drain under the tap, put a container large enough before opening the tap.
Make sure that when handling the vat, there are no obstacles that can interfere.
After the daily cleaning lubricate with food grease.
## 12.0. Display messages

<table>
<thead>
<tr>
<th>Message</th>
<th>Meaning</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHECK LID POSITION!</td>
<td>Lid is not completely opened.</td>
<td>Open the lid completely.</td>
</tr>
<tr>
<td></td>
<td>The vat cannot be tilted.</td>
<td></td>
</tr>
<tr>
<td>CHECK TAP POSITION!</td>
<td>The water-filling valve is not in the correct position for the</td>
<td>To tilt the vat, turn the valve completely to its correct position.</td>
</tr>
<tr>
<td></td>
<td>required function.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Vat cannot be tilted or water filling is impossible.</td>
<td></td>
</tr>
<tr>
<td>CHECK PAN POSITION!</td>
<td>The vat is out of position.</td>
<td>Press 🧸 and move the vat until it reaches the horizontal position.</td>
</tr>
<tr>
<td></td>
<td>Cooking cannot be started.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>The mixer is out of order.</td>
<td></td>
</tr>
<tr>
<td>ECONOMIZER</td>
<td>The input control relay is on, the appliance is temporarily disabled</td>
<td></td>
</tr>
<tr>
<td></td>
<td>(OFF).</td>
<td></td>
</tr>
<tr>
<td>DELAYED START</td>
<td>A delayed start has been entered.</td>
<td></td>
</tr>
<tr>
<td>DEL. START OK</td>
<td>The delayed start was successful.</td>
<td></td>
</tr>
<tr>
<td>DEL. START NOT OK!</td>
<td>The delayed start was unsuccessful.</td>
<td>Try again as described in the specific manual section.</td>
</tr>
<tr>
<td>HOLDING</td>
<td>The cooking cycle is over.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>The appliance is holding the food at +65 °C.</td>
<td></td>
</tr>
<tr>
<td>CONFIRM</td>
<td>When a new cooking cycle is started after a preceding one, the machine</td>
<td></td>
</tr>
<tr>
<td></td>
<td>asks to confirm the new cycle.</td>
<td></td>
</tr>
<tr>
<td>OPEN LEVEL TAP</td>
<td>The cooling cycle has ended.</td>
<td>Open the tap located in the lower left side under the cooking vat.</td>
</tr>
<tr>
<td></td>
<td>Adjust the water level in the jacket.</td>
<td></td>
</tr>
<tr>
<td><strong>REPLACE H2O LEVEL</strong></td>
<td>After opening the level tap, the excess water is flowing out.</td>
<td></td>
</tr>
<tr>
<td>-----------------------</td>
<td>---------------------------------------------------------------</td>
<td></td>
</tr>
<tr>
<td><strong>CLOSE LEVEL TAP</strong></td>
<td>The water level in the jacket is correct. Close the tap located in the lower left side under the cooking vat.</td>
<td></td>
</tr>
<tr>
<td><strong>WARNING WATER LEVEL!</strong></td>
<td>The water in the jacket is reaching the minimum acceptable level. It is not possible to start a new cooking cycle. Wait about 5 minutes for the water to automatically refill the jacket. If after 5 minutes the message is still displayed, call the technical support service.</td>
<td></td>
</tr>
<tr>
<td><strong>NO GAS</strong></td>
<td>Gas pressure is not enough. Cooking cannot be started. Check the delivery of gas and that pressure is enough. Apply to a service centre for technical assistance.</td>
<td></td>
</tr>
<tr>
<td><strong>RESET GAS DEVICE</strong></td>
<td>A cooking process is in course, even if an insufficient gas pressure has been detected four times or a failure has been detected in the fire detection system with subsequent stop of the central unit. Reset the machine from control panel. Reset button then press and hold the button until the display shows --- ON ---. If the problem continues, apply to a service centre for technical assistance.</td>
<td></td>
</tr>
<tr>
<td><strong>PROBE ERROR !</strong></td>
<td>Failure in one of the probes. Apply to a service centre for technical assistance.</td>
<td></td>
</tr>
<tr>
<td><strong>MAX TEMPERATURE</strong></td>
<td>It has been reached the maximum temperature admitted for a correct functioning of appliance, the appliance goes off.</td>
<td></td>
</tr>
<tr>
<td>Error Description</td>
<td>Possible Cause</td>
<td>Solution</td>
</tr>
<tr>
<td>-------------------</td>
<td>----------------</td>
<td>----------</td>
</tr>
<tr>
<td>MAX TEMPERATURE 2</td>
<td>There is too much heat near the electronic components.</td>
<td>Check if the control panel and/or the adjacent panels are very hot. If so, eliminate any sources of heat near the electronic components of the appliance. If the panels are not hot, apply to a service centre.</td>
</tr>
<tr>
<td>MAX TEMPERATURE 3</td>
<td></td>
<td></td>
</tr>
<tr>
<td>SAFETY THERMOSTAT !</td>
<td>The appliance safety thermostat is ON. The appliance is disabled.</td>
<td>The safety thermostat can reset during transport without any failure occurs. Remove the lower panel on the right and reset the thermostat, pressing the red button on the thermostat itself with energy. If the thermostat should be activated again, apply to a service centre for technical assistance.</td>
</tr>
<tr>
<td>SYSTEM ERROR</td>
<td>Card system error.</td>
<td>Apply to a service centre for technical assistance.</td>
</tr>
<tr>
<td>CONN ERROR</td>
<td>Error in the connection between the relay card and the keyboard card.</td>
<td>Turn the appliance OFF and then ON after two minutes. If the problem is not solved, apply to a service center for technical assistance.</td>
</tr>
<tr>
<td>SYSTEM ERROR RTC</td>
<td>Loss of time and date settings.</td>
<td>Set date and time (see 4.3)</td>
</tr>
</tbody>
</table>