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Manual

for Elektro Sous Vide Garer

System 60/20



BSVKTT
GN1/1-150

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1. General

This manual contains basic Informations that must be observed during assembly, application and maintenance. It must be read completely by the installer and the operating personnel before installation and commissioning and must always be located near the cooking station for a look-up.

1.1 Application

The Electric Sous Vide Garer is used for gentle cooking of food.

2. Product

2.1 Products

Model

BSVKTT

- Compact modular design
- Easy installation
- Service-friendly
- Easy operation via pressure switch and sensor board
- Compact external mass

2.2 Technical data

2.2.1 Operation and control

Lamp "Operation" green

<u>Dimensions</u>	<u>B x T x H</u>	<u>Internal dimensionsContent</u>
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BSVKTT	400 x 600 x 200 mm	GN1/1 H = 160 mm 18 liters
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2.2.2 Technical device data

<u>Devices</u>	<u>Voltage</u>	<u>Power</u>	<u>Weight</u>
BSVKTT	230V/1x/N/PE	3,0 kW18	kg

2.2.3 Functional Conditions

- max. tolerance of mains voltage nominal voltage +5%/-10%
- Frequency 50 / 60 Hz
- Protection class IP 43

3. Installation

3.1 Electrical data of the devices

3.1.1. Devices by power (3,0 kW)

1-phase (voltage 230 volts +5% / -10%)

<u>Connec- tion</u>	<u>Color</u>	<u>Frequency</u>	<u>Backup</u>
Tax cycle	Black	50 Hz / 60 Hz	
Phase	Brown, Black or 1		-
N	Blue or 4		-
Pe	Yellow/Green		

Installation environment

- Maximum ambient temperature

Storage > -20°C to +70°C in function > +5°C to +35°C

- maximum relative humidity

Storage > 10% to 90% in function > 30% to 90%

3.2 Installation pre-conditions

The device must be placed in a straight surface **and can** be adjusted by means of **adjustable feet**. The storage area must allow a weight of at least 45 kg. The mains disconnector must be easily accessible.

3.3 Installation regulations

The following points must be observed:

- Check and make sure that the voltage of the main supply line matches that of the type plate.
- The electrical installations must comply with local building installation regulations. The applicable national regulations of the electricity authorities must be complied with.
- The device is equipped with a power cable, which can be connected to a socket or junction box with the cable or necessary plug.
- If incorrect current circuit breakers are used, they must be designed for a fault current of at least 30mA.
- Operators must ensure that all installation, maintenance and inspection work is carried out by approved personnel.

For the electrical connection of the device, the legal regulations of the respective country must be observed!

Achtung
Falsche Spannung kann das
Gerät beschädigen

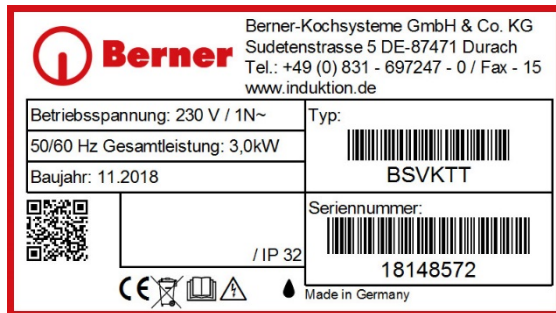
Achtung
Die elektrischen Anschlüsse
müssen durch eine Fachperson
ausgeführt werden.

4. Commissioning

4.1 Assembly

The devices are equipped with a power cord and protective contact plug. This can either be plugged into a power outlet or the plug can be removed and the device can be permanently connected. Run the connectors according to point 3. The electrical installations must be carried out by approved installers in compliance with specific national and local regulations. The installers are responsible for the correct design and installation in accordance with the safety regulations. The warning and type plates must be strictly followed.

Check and make sure that the voltage of the mains current and the device (according to the name plate) match.



When installing this appliance in the immediate vicinity of a wall, partition walls, kitchen furniture, decorative cladding, etc., it is recommended that these are made of non-combustible material; otherwise, they must be clad in suitable non-combustible, heat-insulating material, and fire safety regulations must be carefully observed!

Place the luminous pressure switch in the off(sublime) position before connecting the device to the mains.

The requirements set out in heading 3.2 "Installation requirements" must be met.

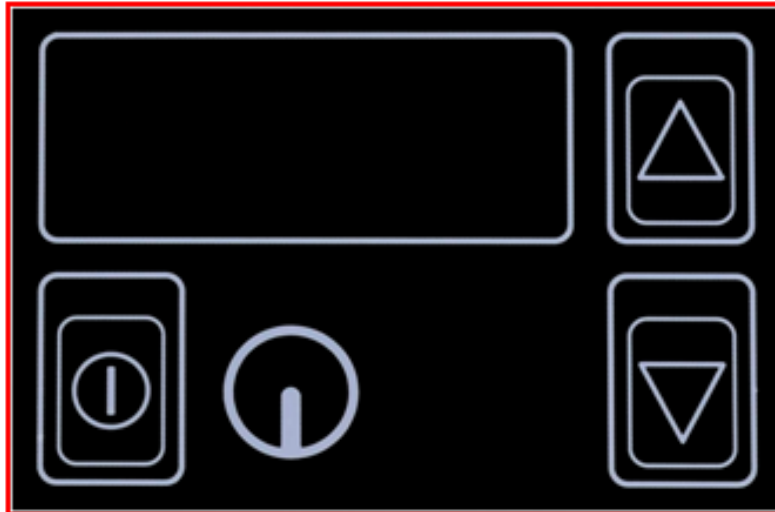
Luminous pressure switch

To turn the device on and off.

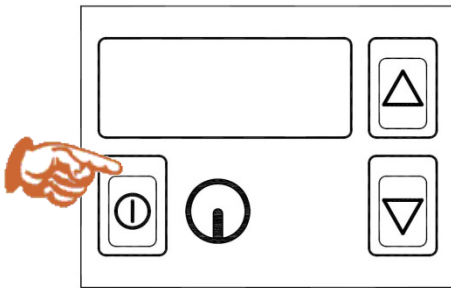
Sensor keypad

For individual adjustment of temperature and time, or core temperature.

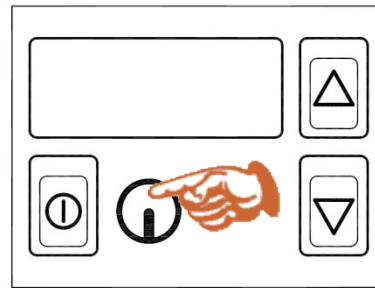
Sensor keypad:



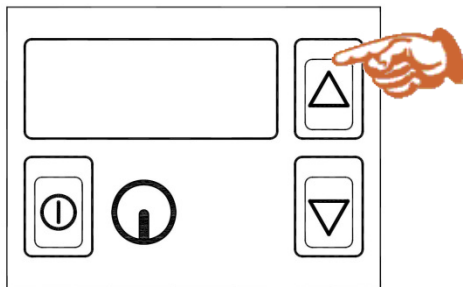
ON/OFF button:



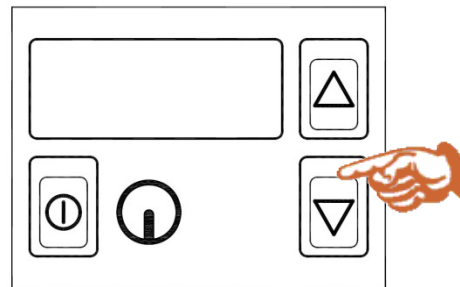
Option key:



Increase value:



Reduce value:



5. Functional

The Elektro Sous Vide device must not be put into operation without water under any circumstances!

Fill the device with at least half of the water.

Turn on the device by pressing the green light pressure switch. You can then put the device into operation with the ON/OFF button on the Touch panel. The first display appears in the display, followed by the lifetime of use. **This information is irrelevant to the user and is intended only for the service representative.**



ON/OFF

Attention

The heating is heated. To avoid injury, do not touch the heating zone.

6. Operation

6.1 [Operation without core temperature sensor:](#)

Turn on the device by pressing the green light pressure switch. You can then put it into operation by touching the ON/OFF button on the Touch panel. The target temperature can now be set with the arrow keys between 40 and 110°C.



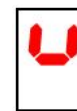
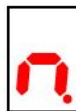
ON/OFF Increase target temperature To reduce target temperature

The display switches between target and actual temperature until the desired value is reached. The target temperature is indicated by a luminous point behind the last digit. After reaching the set temperature, the device maintains it in a range of +/- 2°C.



Soll-Temperature Actual-Temperature

Different icons appear at the last point of the display. These have the following meaning:



Temperature too low Temperature in setpoint Temperature too high

6.2 [Operation with core temperature sensor:](#)

If you want to work with the supplied core temperature sensor, it must first be connected to the corresponding socket in the front panel. To do this, the protective cap must be opened by turning. Now the sensor can be plugged in. By pressing the option button, the core temperature appears in the display. This is indicated by a small c behind the temperature. If the sensor is not connected or defective only appears - c in the display.



Option Core temperature of missing core temperature sensor ON/OFF

The core temperature is only visually displayed and has **no influence** on the set target temperature. As soon as the core temperature has approached the target temperature at 2°C, a beep tone is emitted at intervals. This can be acknowledged by briefly tapping the ON/OFF button.

7.1 [Description of Hazard Symbols](#)

General danger symbol

Failure to comply with safety regulations Means danger (injuries)



This symbol warns against
dangerous voltage.
(Figurine 5036 of IEC 60417-1)



Danger symbols directly attached to the device must be followed and readability must be ensured at all times.



7.2 [Dangers in case of non-compliance with safety regulations](#)

Failure to comply with the safety regulations can endanger people, the environment and the device itself. Failure to comply with the safety regulations is not the right to claim any damages.

In detail, failure to observe the following risks may result in the following risks

(Examples):

- Danger to persons due to electrical causes
- Danger to people due to hot water / hot heating

7.3 [Safe use](#)

The safety requirements of this manual, the existing national regulations for electricity to prevent accidents and any internal working, application and safety regulations must be followed.

7.4 [Safety regulations for operators](#)

- Never leave the device in operation unattended. This avoids unattended heating, i.e. a person who wants to use the device must turn on the device.
- Do not use the Elektro Sous Vide Garer as a shelf!
- Do not place paper, cardboard, fabric, etc. on or in the basin
- Avoid the entry of liquids into the device and overflow water. Do not clean the device with a water jet.

7.5 [Improper operation](#)

The functionality of the device can only be guaranteed if used correctly. The limit values according to the technical data may not be exceeded or exceeded under any circumstances.

7.6 [Changes / use of spare parts](#)



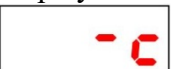
Contact the manufacturer if you intend to make changes to the device. To ensure safety, use only original spare parts and accessories approved by the manufacturer. When using non-original components, all liability for follow-up costs expires.

7.7 [Decommissioning](#)

If the device is not in use, make sure that it is not turned on unattended. If you do not use the device for a long time (several days), unplug the power plug or turn off the device without voltage. Make sure that no liquid can enter the device.



In the event of any malfunctions of the device which are not due to external influences or contamination, only approved and trained personnel may Serviceopen the device. The device must be switched off immediately and the power plug must be pulled out or switched off without voltage. The cause determination or correction of errors may only be carried out by experts.

Error	Possible cause	Measures taken by operating or service personnel
No heating, illuminated push button and display remain dark	No power supply	Check if the device is connected to the mains (power cable plugged in), check fuses, check position of main switch.
No heating up, Light push button and display do not light up	Safety temperature limiter triggered	Fill the basin at least halfway with water, acknowledge red reset button (left in the switch aperture behind the rubber plug)
	Electrical device defective	Contact your repair service supplier. Pull out the power plug or establish voltage-free.
	Phase or N is missing	Check the backups.
Display shows 	Defective PT1000 Probe	Contact your repair service supplier. Pull out the power plug or establish voltage-free.
Display shows 	Short-circuit of a PT1000 sensor	Contact your repair service supplier. Pull out the power plug or establish voltage-free.
Display shows 	Core temperature sensor not connected or defective	Insert the core temperature sensor or, if necessary, renew it
Control buttons do not react	Touch glass Dirty	Clean touch glass when the device is switched off.

9 [Cleaning](#)

Regular cleaning of the device contributes to an extension of the service life.

List of detergents for certain types of contamination:

Type of pollution	Cleaner
Light pollution	Moist cloth (Scotch) with some industrial kitchen cleaning agent
Fatty spots (sauces, soups,...)	Polychrome Sigolin chrome, Inox crème Vif SuperCleaner Supernettoyant, Sida Wiener Kalk Pudol System Care
Lime and water stains	Polychrome Sigolin chrome, Inox crème Vif SuperCleaner Supernettoyant
Highly shimmering metallic discoloration	Polychrome Sigolin chrome
Mechanical cleaning	Non-scratching sponge

Scratching detergents, steel wool or scratching sponges must not be used as they can damage the surface.

Residues of detergents must be removed with a damp cloth (Scotch) as they can corrode during heating. Professional maintenance of the device requires regular cleaning, careful treatment and Service.

No liquids must enter the device!

The electrical device must not be sprayed with water jets or high-pressure cleaners.

10.1 [Replacing the water of the device](#)

Before draining the water, switch off the device properly. For draining, a suitable collection container must be placed under the outlet valve. Allow water to flow into the collection container by slowly opening the drain valve.



Risk of combustion due to leaking hot water!

10.2 [Cleaning the electrical device](#)

- For cleaning remove containers from the tub.

- Thoroughly clean the device with warm water and commercially available dish-washing detergent.
- Rub the device dry and make sure that no water is left in the tub drain opening.
- Put the container in the tub.

10 Maintenance

The user must ensure that all components relevant to safety are functional at all times. The device must be inspected at least once a year by a trained technician from your supplier.



11 Disposal

When the service life of the electrical device is terminated, it must be disposed of professionally.

Avoid abuse:

The device must not be used by unqualified persons. Avoid recommissioning the device provided for disposal. The electrical device consists of common electrical, electromechanical and electronic components. The user is responsible for the professional and safe disposal of the device. No batteries are used.

Note on disposal

Devices intended for this purpose can be sent to us for disposal. Only enough prepaid packages are accepted by us.



Delivery:

12 List of sp **Berner- Kochsysteme GmbH & Co KG**

Sudetenstrasse 5 - D-87471 Durach
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Article No.		
300169	+	Safety temperature limit 257 °C
100459	1	Medium sensor PT1000
100372	1	Safety sensor "ground" PT1000
100358	1	Core temperature sensor PT1000

300129	1	Multicontroller from version 4.x (Appl. D, option 0100)
300113	1	Touchprint "G" (option 0100)
200505	1	Summer
800317	3	Semiconductor Relay 40A
300310	1	Light pressure switch 2-pole
300370	1	Angle plug for core temperature sensors
300371	1	Built-in socket for core temperature sensors
300372	1	Lid for built-in socket
400403	1	Drain valve 3/4" 90° angled
400302	1	Rosette for drain tap
013.00006	3.4m	Cable EWKF 3G2.5mm2
013.00042	0.5m	Control cable RD-Y(ST)Y 2x2x0,5
300636	1	Protective contact plug rubber
300627	1	Screw m20 RED
300619	1	Counternut M20
993094	1	Lid GN1/1 polycarbonate with sensor cut-out
002.10042	1	Insert plate punched GN1/1

The device may only be opened by trained service personnel.

When replacing components, original parts must always be used according to the valid list of spare parts and the existing or new, identical fasteners shall be used; this also applies to the installation of outer housing parts, such as .B.dem bottom plate after a change of the mains connection line.

Declaration

EG-Konformitätserklärung

EG declaration of conformity
Certificat de conformite`CE



Produktbezeichnung: Berner Sous Vide Garer

Type: BSVKTT

Seriennummer:

Hiermit erklären wir, dass das oben bezeichnete Gerät aufgrund seiner Konzipierung und Bauart, sowie in der von uns in Verkehr gebrachten Ausführung den einschlägigen, grundlegenden Sicherheits- und Gesundheitsanforderungen der EG-Richtlinie entspricht. Bei einer nicht von uns abgestimmten Änderung des Gerätes verliert diese Erklärung ihre Gültigkeit.

Bestimmungsgemäße Verwendung: Gerät zum Garen von Lebensmitteln

Wir bestätigen die Konformität des oben bezeichneten Produktes mit den zu dieser Erklärung unten gelisteten EG-Richtlinien.

Niederspannungsrichtlinie: 2014/35/EU
EMV-Richtlinie: 2014/30/EU

Die Übereinstimmung des bezeichneten Produktes mit den Vorschriften der Richtlinien 2014/35/EU und 2014/30/EU wird nachgewiesen durch die vollständige Einhaltung folgender Normen:

harmonisierte Europäische Normen:

Referenznummer	Ausgabedatum
EN 55014-1	2018-08
EN 55014-2	2016-01
EN 60529	2014-09
EN 62233	2008-11
EN 60335-1	2012-10

Nationale Normen:

Referenznummer	Ausgabedatum
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Diese Erklärung beinhaltet keine Zusicherung von Eigenschaften. Die Sicherheitshinweise der mitgelieferten Produktdokumentation sind zu beachten. Es ist durch interne Maßnahmen sichergestellt, dass die Seriengeräte immer den Anforderungen der aktuellen EG-Richtlinien und den angewandten Normen entsprechen.

Peter Berner
(Rechtsgültige Unterschrift)

Durach, den 12.04.2018



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13 Technical documentation

