REDFOX®

Instruction manual



Tilting bratt pan manual gas 80 l steel compound bottom
BR 90/80 G

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1. DECLARATION OF CONFORMITY

Decree of the Ministry of Health of the Czech Republic no. 38/2001 Coll. of 19 January 2001 Regulation (EC) No 1907/2006 - Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH) Regulation of the European Parliament and Council Regulation (EC) no. 1935/2004 of 27 October 2004

The products meet the requirements of §26 of Act No.258/2000 as amended. The products meet the requirements of RoHS Directive 2015/863/EU, 10/2011, 517/2014, 2015/1094, 2015/1095.

Attention, the manufacturer gives up any responsibility in case of direct and indirect damage that is relate to poor installation, incorrect intervention or adjustments, insufficient maintenance, incorrect by using and which are eventually caused by other causes that the points referred to in the conditions sales. This appliance is intended only for professional use and must be operated by qualified by persons. Parts that have been secured by the manufacturer or authorized worker after the setting rebuild.

2. TECHNICAL DATA

The label with technical data is located on the side or back panel of the device. Please read the wiring diagram and all the following information in the attached manual before installation.

Net Width [mm]	Net Depth [mm]	Net Height [mm]	Net Weight [kg]	Power electric [kW]
800	900	900	162.00	22.000

Power gas [kW]	Basin volume [l]	Usable volume [l]	Bottom thickness	Gross depth [mm]
22.000	80	80	12.00	840

Gross Height [mm]	Gross Volume [m3]	Net Volume [m3]	Gross Weight [kg]	Gross Width [mm]
1160	0.945	0.648	182.00	970

The maximum and reduced nominal heat input in kW is related to the Hi of the gas used. If the product is connected to LPG, the gas cylinder must be in sufficiently ventilated rooms.

3. TABLE OF GASES FOR WHICH THE PRODUCT IS INTENDED

Execution	Product Category	Connection overpressures (mbar)	Used gas	Country of destination
A1	I2E	20	G20	DE, NL, PL, RO
A1	I2ELL	20, 20	G20,G25	DE
A1	I2E+	20/25	G20/G25	BE, FR
A1	I2H	20	G20	AT, BG, CH, CZ, DK, HR, EE, ES, FI, GB, GR, IE, IT, LT, LV, NO, PT, RO, SE, SI, SK, TR, LU, CY , FR
A1	I3B/P	30	G30	BG, CY, CZ, DK, GB, HR, EE, FI, FR, GR, HU, IT, LT, LV, MT, NL, NO, RO, SE, SI, SK, TR
A1	I3B/P	50	G30	AT, DE, CZ, CH, FR, SK
A1	I3P	37	G31	BE, CH, CZ, ES, GB, GR, IE, RO, SI, SK, FR, NL, PT, HR, IT, LT, PL, TR
A1	I3+	28-30/37	G30/G31	BE, CH, CY, CZ, EE, ES, FR, GB, GR, IE, IT, LT, PT, SI, SK, TR
A1	II2E3B/P	20, 50	G20, G30	DE, PL, RO
A1	II2ELL3B/P	20, 20, 50	G20, G25, G30	DE
A1	II2E+3+	20/25, 28-30/37	G20/G25, G30/G31	BE, FR

Execution	Product Category	Connection overpressures (mbar)	Used gas	Country of destination
A1	II2H3B/P	20, 30	G20, G30	BG, CZ, GB, DK, HR, EE, FI, GR, IT, LT, LV, NO, RO, SE, SI, SK, TR, CY, FR
A1	II2H3B/P	20, 50	G20, G30	AT, CH, CZ, FR, SK
A1	II2H3P	20, 37	G20, G31	CH, CZ, ES, GB, GR, IE, RO, SI, SK
A1	II2H3+	20, 28-30/37	G20, G30/G31	CH, CY, CZ, EE, ES, GB, GR, IE, IT, LT, PT, SK, SI, TR

4. LOCATION GAS

For the correct activity and location of the appliance, it is necessary to observe all directives and standards of the country. Expand the device and check that the device has not been damaged during transport. Place the device on the horizontal surface (maximum inequality up to 2 °). Minor inequalities can be balanced with regulated legs. If the device is located in contact with the walls of the furniture, they must withstand temperatures up to 60 ° C. Installation, adjustment, commissioning must be carried out by a qualified person who is authorized for such acts, according to valid standards. The device can be installed separately or in a series with our production devices. It is necessary to follow a minimum distance of 10 cm from flammable materials. In this case, it is necessary to ensure the appropriate adjustments to ensure the thermal insulation of flammable parts. The appliance must only be installed on a non -flammable surface or at a non -flammable wall. **The smallest required air flow from the outdoor space for appliances in design and in the range of 5-20 m3/h, depending on the type of appliance. It depends on the installation regulations for the country of destination. Components of the appliance secured by the manufacturer. Or his representative must not rebuild the worker's installation of the product. The device must be installed in a suitably ventilated environment.**

5. SAFETY MEASURES FOR FIRE PROTECTION

- the appliance may only be operated by adults
- the appliance may be used safely in accordance with applicable market standards:

Fire protection in spaces with special risk or danger

Protection against the effects of heat

- the appliance must be placed so that it stands or hangs firmly on a non-combustible surface

Objects of flammable substances must not be placed on the appliance at a distance less than a safe distance from it (the smallest distance between the appliance and flammable substances is 10 cm).

Table: degree of flammability of building materials included in st. flammability of substances and products

Degree of flammability	Building materials
A - non-flammable	granite, sandstone, concrete, brick, ceramic tiles, plaster
B - Not easily flammable	Acumin, Heraclitus, Lihnos, Itaver
C1 - highly flammable	wood, hardwood, plywood, hard paper, umakart
C2 - moderately flammable	chipboards, solodur, cork boards, rubber, flooring
C3 - Highly flammable	wood fiber boards, polystyrene, polyurethane, PVC

- information on the degree of flammability of common building materials is given in the table above. Appliances must be installed in a safe manner. During installation, the relevant design, safety and hygiene regulations must also be respected:
- fire safety of local appliances and heat sources
- fire protection in areas with special risk or danger

- protection against the effects of heat

6. INSTALLATION

Important: The manufacturer does not provide any warranty for defects arising as a result of incorrect use, failure to follow the instructions contained in the attached user manual and mishandling of appliances. Installation, modification and repair of appliances for large kitchens, as well as their dismantling due to possible damage to the gas supply, can only be carried out on the basis of a maintenance contract, this contract can be concluded with an authorized dealer, while technical regulations and standards and regulations must be observed regarding installation, electrical supply, gas connection and work safety. Technical instructions for installation and adjustment, for use by specialized technicians ONLY. The instructions that follow refer to a technician qualified for installation to carry out all operations in the most correct manner and according to the applicable standards. Any activity related to regulation etc. must only be performed with the device disconnected from the network. If it is necessary to keep the appliance under voltage, the utmost care must be taken. The type of appliance for extraction is declared on the nameplate, it is an A1 appliance.

7. THERMAL OUTPUT CHECK

Appliances must be checked to verify their thermal power input: The heat output is marked on the label or can be found in this manual. It is necessary to verify first if the appliance is made for the same type of gas to be used and therefore If the label corresponds to the gas type label to be used. To convert to another type of gas, it is necessary to check if the type of gas marked corresponds which is recommended in this manual. The pressure is measured by the pressure gauge of the necessary sensitivity. The pressure gauge is connected to the appropriate location, so it is necessary to unscrew the screw with an airtight cap and connect the pressure gauge. After the measurement, it is necessary to screw the screw back and check its tightness.

8. CONNECTING GAS CONNECTION HOSE

The gas must be connected by a tube with a maximum length of 1.5 meters of galvanized steel, copper or flexible steel hose in accordance with the applicable ground standards. Each device must have a closable tap at the inlet to easily stop the gas supply. After installing the device, we must check any gas leaks. Never check the leaks with an open fire. Materials that do not cause corrosion, for example, a soap water solution, must be used to check gas leakage. The devices underwent a thorough inspection of the manufacturer, the data on the type of gas, pressure and type of the device are listed on the label with characteristics. LPG bottles must be equipped with a controller that corresponds to the gas pressure on the equipment label in accordance with the applicable country's legislation.

9. LIQUID GAS CONNECTION

Connecting the appliance to the gas distribution system must be made by a steel or copper hose suitable for valid national requirements. This must be checked regularly and replaced as needed. Each appliance must be equipped with a closing tap and a quick slip. The quick slip must be freely accessible and within range of the device. After the installation, it is necessary to check that there is no gas leakage. To determine leaks we use soapy water or detection sprays to determine possible leaks. Do not use corrosion -causing substances! All our appliances are carefully inspected. The type of gas, pressure and designation of the relevant category are listed on the production label. Connection to liquid gas: The pressure for liquid gas connection must be 28 or 30 mbar for propane/butane and 37 mbar for propane. It is necessary to check the label, measure the pressure and check the parameters of the installed nozzles with the required nozzle parameters according to the manufacturer's requirements. If the pressure is less than 25 mbar or greater than 37 mbar must not be connected to the appliance Natural gas connection: The pressure when connecting to methane must be 18 or 20 mbar. It is necessary to check the label, measure the pressure and check the parameters of the installed nozzles with the required nozzle parameters according to the manufacturer's requirements. If the pressure is less than 15 mbar or higher than 22.5 mbar must not be connected to the appliance

10. WATER CONNECTION

Water connection is done using G1/2 threaded hoses. The water supply must be fitted with separate closures that are freely accessible and within reach of the device. The device includes return valves. The water for filling the duplicator space must be softened - a maximum of 5 ° the French scale of water hardness. The water pressure must be in the range of 50-300 kPa.

11. CHECK DEVICE SETTINGS FOR GAS TYPE

Our appliances are certified and regulated for natural gas (see type plate). Conversion or adaptation to a different type of gas must only be carried out by an authorized technician. Nozzles for different types of gas are in a bag packed with the boiler and are marked in hundredths of mm (technical data table).

12. BURNER TECHNICAL DATA

br(m)-90/120 g(/n)

	G20 NATURAL GAS (20,25) mbar	**G25 NATURAL GAS (20,25) mbar**	**G30 BUTAN (30,36,50)mbar**	**G31 PROPAN 37mbar**
Main burner nozzle 1/100mm	440	500	300	300
Pilot burner nozzle 1/100mm	51	51	30	30
Nozzle pressure – full output (mbar)	16	16	15,98	15,98
Air adjustment setting (mm)	15	15	20	20
Gas consumption	3,1 m3/h	3,4 m3/h	0,919 m3/h	0,919 m3/h

br(m)-90/80 g(/n)

	G20 NATURAL GAS (20,25) mbar	**G25 NATURAL GAS (20,25) mbar**	**G30 BUTAN (30,36,50)mbar**	**G31 PROPAN 37mbar**
Main burner nozzle 1/100mm	370	430	250	250
Pilot burner nozzle 1/100mm	51	51	30	30
Nozzle pressure – full output (mbar)	16	12,5	18	29,18
Air adjustment setting (mm)	20	15	15	15
Gas consumption	2,24 m3/h	2,51 m3/h	0,658 m3/h	0,977 m3/h

13. INSTRUCTIONS FOR USE

Warning!

Before using the appliance, remove the entire protective film from the stainless-steel surface and wash it with water and dishwashing detergent, then wipe it with a clean cloth. After cleaning, remove any remaining traces of detergent and dry the surface thoroughly. Never use abrasive or corrosive cleaning agents. Before the first use, clean the appliance thoroughly. To clean the stainless-steel surface, use a cleaning product suitable for stainless steel. During regular maintenance, use products recommended by the manufacturer.

Igniting the main burner

To ignite the burner, proceed as follows:

Turn the control knob of the burner valve to the ignition position (Fig. 6), press it and hold it down. At the same time, press the piezoelectric ignition button. If the burner does not ignite within approx. 10–20 seconds, the thermocouple will not heat up sufficiently and the knob must be released. If the flame goes out, repeat the entire procedure.

Igniting the main burner and temperature regulation

Turn the burner valve control knob to the ignition position (Fig. 6) and ignite the main burner. Set the required thermostat temperature on the operating thermostat knob. The main burner will ignite.

Switching off the main burner

The main burner can be switched off by setting the operating thermostat knob to “0” or by turning the burner valve control knob to the pilot burner position. The main burner will always remain lit as the pilot burner.

Switching off the entire appliance

Set the burner valve control knob to the OFF position. All burners will be extinguished.

Filling the pan with water

Open the tap for filling the pan and, once the required amount of water has been added, close the tap again. Fill the pan with water only when the pan valve is open. Do not allow water to enter the appliance when the oil pan is installed.

Draining the pan

Use the drain handle to tilt the pan to the required position for draining. WARNING! Before draining the pan, place a suitable container underneath it. Pay maximum attention when handling hot contents. In the maximum position, the pan can be tilted fully. Return the pan to the working position after draining.

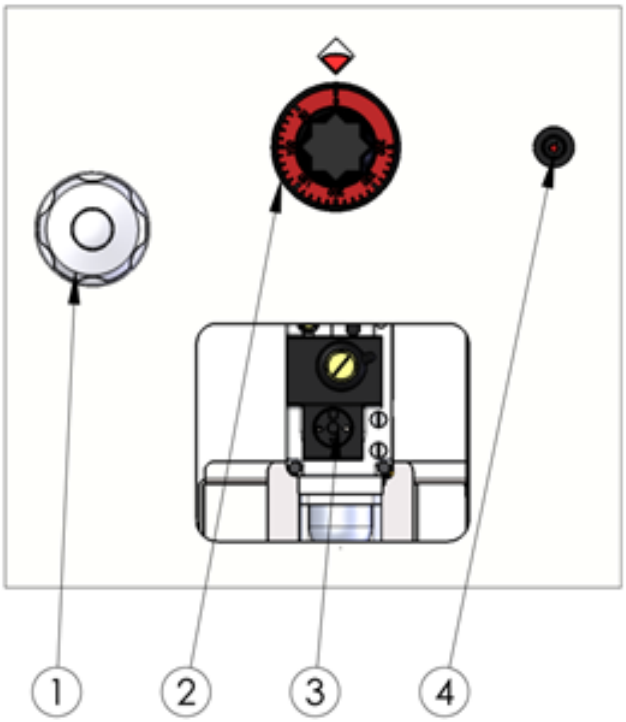
WARNING!

When the pan is lifted, the main burner is extinguished, and when the pan is lowered, it is automatically reignited. Therefore, always perform any manipulation with the pan while the burner is switched off.

! When frying, the oil temperature must not exceed 230 °C!

! BEFORE USING THE APPLIANCE FOR THE FIRST TIME, IT IS ESSENTIAL TO READ THE INSTRUCTIONS FOR USE!

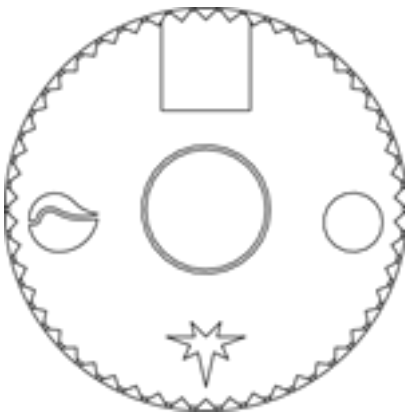
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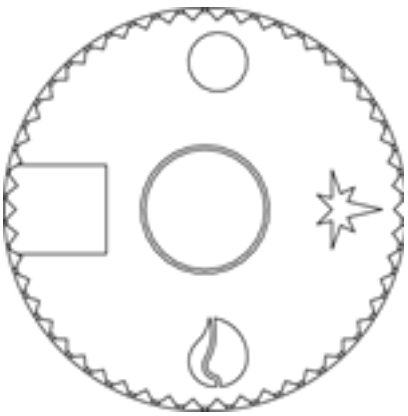
1 - Water filling
2 - Operating thermostat control
3 - Gas valve control
4 - Piezo igniter



OFF position



Ignition position



Main burner ignition position

TIPPING THE PAN

When manually tilting the pan, proceed as follows:

1) Place a sufficiently large, heat-resistant container under the outlet.
2) Pull out the operating handle on the control wheel.
3) Turn the wheel clockwise to raise the pan and counterclockwise to lower the pan.
4) Raise the pan as smoothly as possible to prevent it from swinging.

Warning:

Never drain oil from the pan while it is at frying temperature. Exercise maximum caution when handling the pan and its contents, as some components may remain hot even after the contents have cooled down. When tilting the pan using the motorized mechanism, observe the above warnings.

When tilting the pan using the motorized mechanism, observe the above warnings. Electric tilting is controlled using the tilting button. Press the up arrow to tilt the pan and the down arrow to return the pan to its basic position.

↕ Tilting

↕ Returning the pan to its basic position

! TAKE EXTRA CARE WHEN TILTING THE PAN – RISK OF INJURY !





The label affixed to the product indicates the procedure for cleaning the pan.

14. CLEANING AND MAINTENANCE

It is recommended to have the device checked with a specialist service at least once a year. All the interventions in the device can only be carried out by a qualified person who has the authorization to do so. **CAUTION!** The device must not be cleaned with direct or pressure water. Clean the equipment daily. Daily maintenance extends the life and efficiency of the equipment. Always turn off the main inlet to the device. Wash the stainless steel parts with a damp cloth with a detergent without coarse particles and wipe dry. Do not use abrasive or corrosive cleaning agents. Attention! Before using the device, it is necessary to remove the protective foil from the entire surface, and then wash it well with water with detergent, and then wipe it with a damp cloth. **ALERT!** The warranty does not apply to all consumables subject to normal wear (rubber seals, bulbs, glass and plastic parts, etc.). The warranty also does not apply to the device if the installation is not carried out in accordance with the instructions - an authorized worker according to the corresponding standards and if the equipment was unprofessionally manipulated (interventions in the internal equipment, etc.) or were operated by unhappy staff and contrary to the instructions for use, further The warranty does not apply to damage by natural effects or other external intervention. **Required service organization 2 times a year. After the lifetime, the shipping packaging and equipment are submitted**

to the collection, according to the regulations on waste management and hazardous waste.