

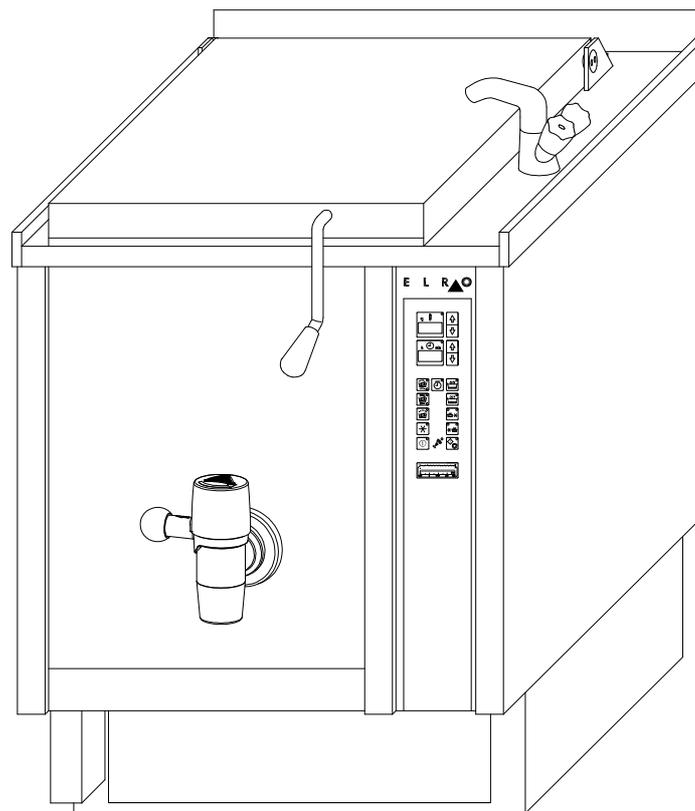
Originalanleitung
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Anleitung vor
 Gebrauch lesen!
 Lire la notice d'utilisation
 avant l'emploi!
 Read instructions before use!

OPERATING INSTRUCTIONS

ELRO Stationary Kettle with integrated mixer
 Model JRW 2200



ELRO-WERKE AG CH-5620 Bremgarten	Date: 23.08.11	checked	Initials:	Document No.:	Register:	Pages:
	repl.: 02.12.09	VAE	skn	X100063E	1.2	24

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1 ELRO Stationary Kettle with integrated mixer Model JRW 2200

Congratulations on your buy of the new ELRO Stationary Kettle with integrated mixer, model JRW 2200.

This electronically controlled high performance appliance with integrated mixer, the cooking function Optitherm, and as an option, a recooling device as well as a stirring device for solid components and a milk stirrer, is designed for boiling liquids or pasty food.

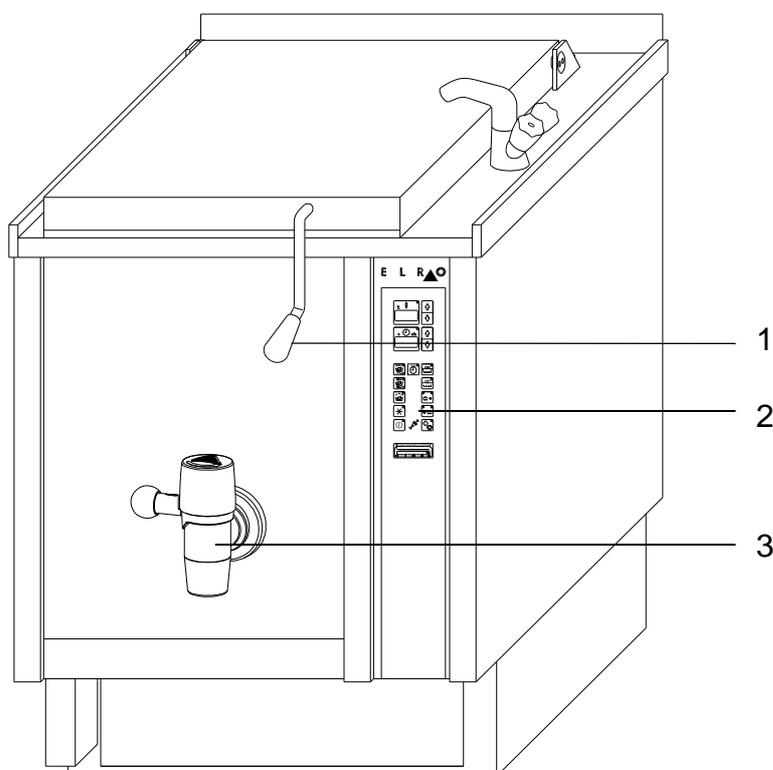
This appliance is designed to be used in commercial kitchens, restaurants, hospitals, canteens, bakeries, butcher's and commercial enterprises for the preparation and treatment of food.

Every other use of this appliance does not correspond to its purpose and can present a hazard to persons and/or objects.

This appliance may not be used for the treatment of products which could cause caustic or corrosive vapours or could catch fire below a temperature of 120°C.

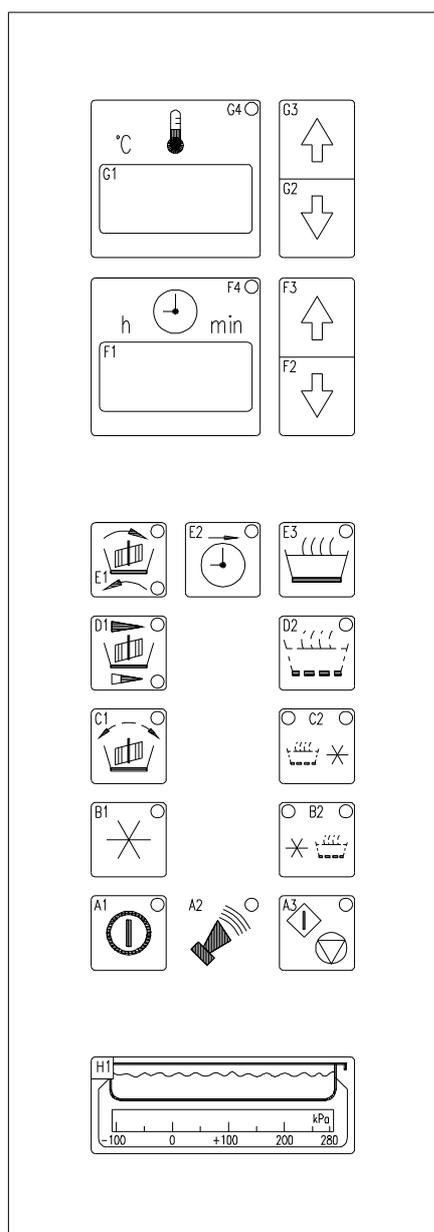
The use of this appliance in vehicles or on board ships or aircrafts requires the authorization of the manufacturer.

We are convinced that this appliance will satisfy all your demands. Please read this manual carefully in order to take advantage of all the possibilities this kettle is offering you.



- 1 Lid lifting handle
- 2 Electronic process control 8090
- 3 ELRO drain valve

2 Electronic process control 8090



Key selection:

- A1 On/ off for control
- A2 Signal for process end (horn)
- A3 Start/ stop for process
- B1 Operating mode Cooling
- B2 Operating mode Cooling-Cooking
- C1 Interval operation mixer
- C2 Operating mode Cooking-Cooling
- D1 Rotating speed mixer
- D2 Operating mode Optitherm
- E1 Rotating direction mixer
- E2 Retardation of starting time
- E3 Operating mode Normal Cooking
- F1 Cooking time display
- F2 Reduce cooking time
- F3 Extend cooking time
- F4 LED for cooking time
- G1 Temperature display
- G2 Reduce temperature
- G3 Increase temperature
- G4 LED for temperature; heating is released
- H1 Pressure indicator heating system

2.1 Basic information on the electronic process control 8090

In order to give you the possibility to operate this stationary kettle with integrated mixer, model JRW 2200 in the most advantageous way, we shall give you hereafter some basic information about the temperature and cooking capacity control as well as the best possible cooling of the food.

The process control 8090 has a modern microprocessor system which can be programmed freely and therefore adapted in an optimal way to the control function.

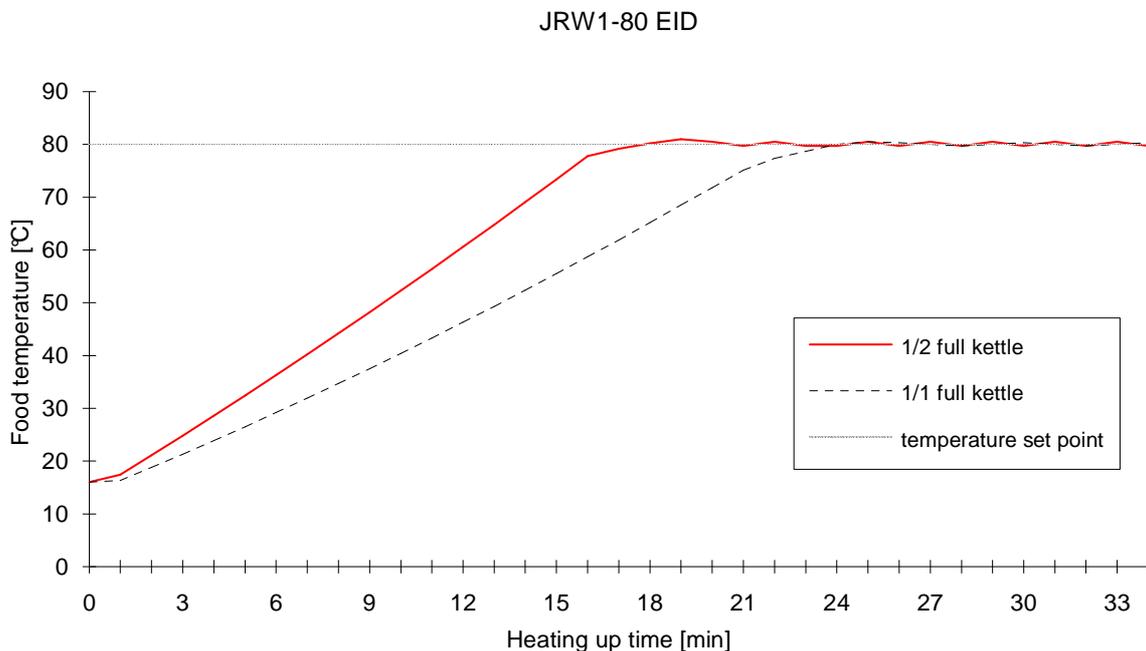
Two cooking programmes (keys E3 and D3) are available. Besides an accurate temperature and cooking time preselection they allow you to choose for the different cooking procedures optimal heating-up and continuous cooking characteristics.

As the two cooking programmes show a similar control pattern, we shall first describe them to you. According to the temperature set-point the control 8090 regulates the cooking appliance either with the temperature or the cooking capacity control.

Temperature control:

The temperature control is active if you select a temperature between 30°C and the boiling point in the display G1 (adjustment see chapter 3). The appliance is then heating up according to the cooking programme with a maximum capacity, adapted to the food to be cooked, just before reaching the set cooking temperature and regulates it without upper deviation, regardless of the quantity to be cooked. This high regulating precision avoids a possible loss of quality (e.g. sausages, thick sauces). If you choose the boiling point, the heating capacity will be regulated in such a way that the temperature can be just kept, i.e. with this regulation no bubbling is visible.

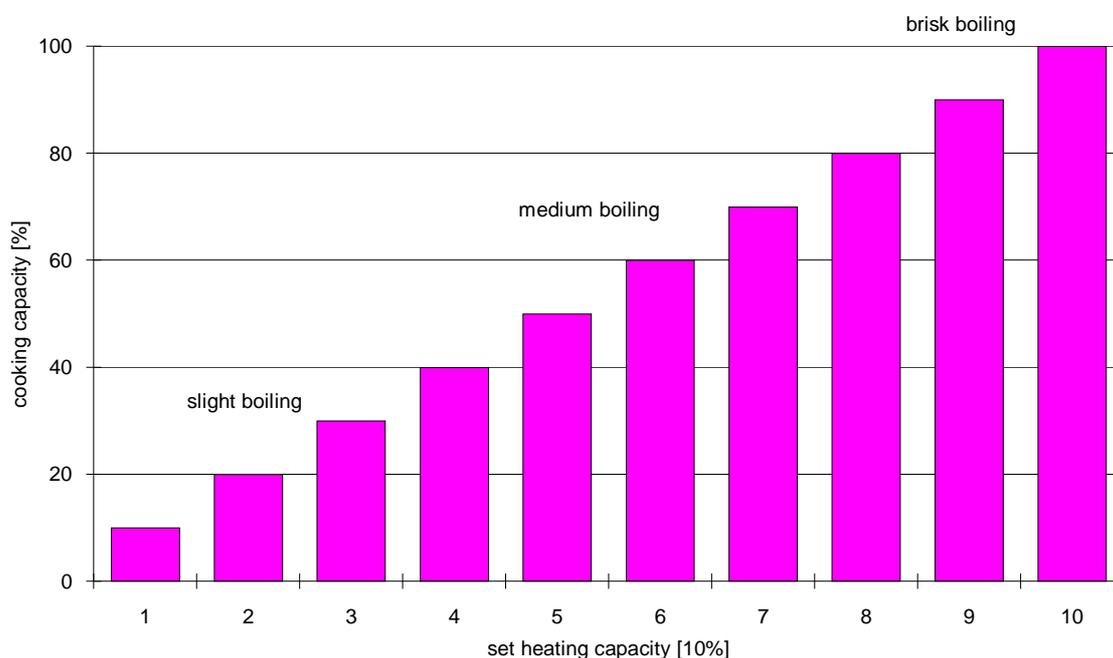
Depending on the food to be cooked and the filling content, the control will release the full heating capacity for such a length of time, that after the switching off of the heating, the precise temperature set-point will be reached by the remaining heat and an upper temperature deviation is avoided. You may gather this control reaction from the following drawing:



Cooking capacity control:

If you like to set a certain cooking intensity after reaching the boiling point, you must choose the cooking capacity control (adjustment see chapter 3). Instead of the temperature you preselect a percentage capacity, which will become active after the boiling point has been reached. As an example we set the capacity to step 3 (30%), i.e. the appliance is heating up to the boiling point according to the cooking programme with a maximum capacity adapted to the food and as from there with approximately 1/3 of the highest possible capacity. As you may gather from the diagram hereafter a weak bubbling will result from this regulation.

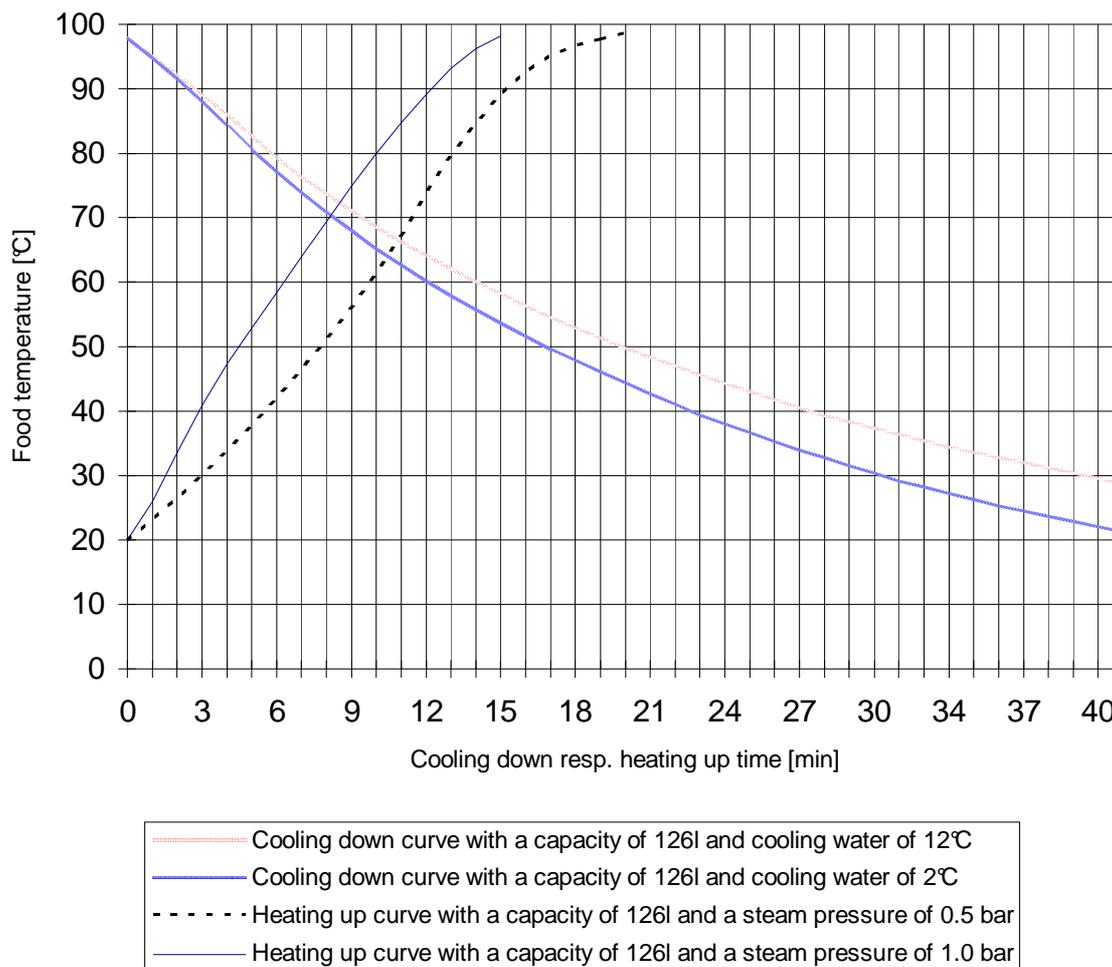
With this cooking capacity control it is possible to prevent an unwanted brisk or slight boiling and to avoid a loss of food quality (e.g. bouillon may become clouded) as well as unnecessary high energy costs.



With the adjustment of the cooking intensity steps from 1 to 10 the heating capacity will be increased each time by approximately 10%.

Cooling of food

The stationary kettle with integrated mixer can be equipped with a food cooling device as an option and is then able to achieve optimal cooling times with a minimal water consumption. As a cooling medium drinking water from the main or ice water which circulates in closed pipe systems can be used. The flow of water in the double casing and the mixer axle has been optimized in such a way that a quick cooling in the temperature range of 45°C to 15°C, as required by the food hygienists, is possible. As an example the following cooling curves can be achieved when boiling water:



Considerable shorter cooling times may be achieved with a stationary kettle with integrated mixer than with the alternative of filling the food in GN bowls and cooling it in rapid freezers. Furthermore food which has already been cooled in the cooking basin can be transferred immediately to larger compact containers, regardless of the cooling qualities of the containers.

2.2 Operating modes

Besides the previously mentioned characteristics which are valid for both cooking programmes, the following specific operative range for each operating mode will be explained hereafter:

2.2.1 Operating mode Normal Cooking



The control pattern of the operating mode Normal Cooking (key E3) has been developed in such a way, that the quickest possible heating up to the boiling point is its main target. This operating mode will be used for relatively very watery and well conducting food (broths, thick sauces etc.).

This operating mode can be further used to reduce sauces (e.g. thick veal and poultry sauces etc.).

The use of the mixing device with the corresponding operating parameters in order to increase the warming up time of the food is at the chef's choice.

2.2.2 Operating mode Optitherm



The operating mode Optitherm (key D2) has been developed to achieve good cooking results with thick-flowing, pasty and difficult to be warmed food.

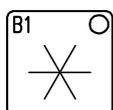
With the normal cooking programmes thick-flowing food is prone to dry out along the heated basin wall and finally to darken and to burn.

The operating mode Optitherm adjusts the heating capacity automatically to the quality of the food. By recognizing the quality a sticking or burning of the food on the basin inner wall is avoided and nevertheless it will heat up in an optimal time to the temperature set-point.

The use of the mixing device with the corresponding operating parameters in order to increase the warming up time of the food is at the chef's choice.

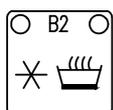
The following operating modes are only possible with appliances with a cooling device:

2.2.3 Operating mode Cooling (optional)



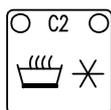
The operating mode cooling (B1) enables a very quick cooling down of the food. The mixer will start automatically and the different operating parameters of the mixing device may be selected. In order to stop the cooling process a minimal food temperature or a cooling time has to be preselected.

2.2.4 Operating mode Cooling - Cooking (optional)



The operating mode cooling-cooking (B2) enables a fully automatic cooling followed by a cooking process. The phase time and the phase temperature have to be preselected for the cooling phase as well as the cooking phase. In the cooling phase the mixer will start to operate automatically with the standard parameters. These may be altered as desired with the corresponding keys. In the cooking phase the use of the mixer may be selected freely.

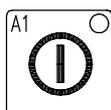
2.2.5 Operating mode Cooking - Cooling (optional)



The operating mode cooking-cooling (C2) enables a fully automatic cooking followed by a cooling process. It is the time-opposite process compared to the above mentioned operating mode. Therefore all the above mentioned adjusting possibilities will apply.

3 Operating instructions

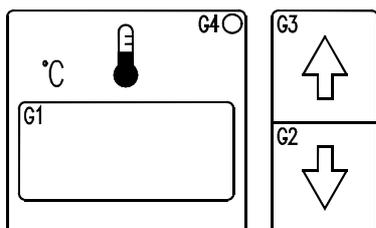
3.1 Operating mode Normal Cooking



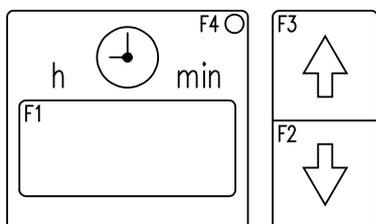
- Switch on appliance with key A1.



- Select the cooking process Normal cooking with key E3. In both displays G1 and F1 the set-points which have been used last in the operating mode Normal Cooking can be read.



- Set temperature in the display G1 with the adjacent keys G2 and G3 to the desired set-point.



- Set cooking time in the display F1 with the adjacent keys F2 and F3 to the desired time. An unlimited cooking time may be selected by pressing the key F2 until the sign "-.-" appears in the display F1.

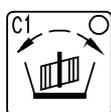
If the mixer is used to support a cooking process this can be done with the following keys:



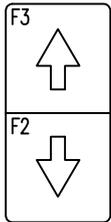
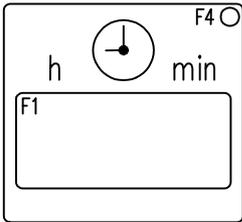
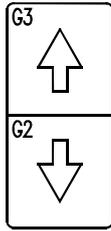
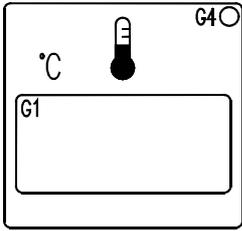
- Start and stop the mixer as well as the direction of rotation with key E1. The selected rotating direction will be indicated by the corresponding LED.



- Select between half and full speed with key D1. The selected rotating speed will be indicated by the corresponding LED.



- Select the interval programme left hand motion - intermission - right hand motion with key C1. If this programme is not used the mixer turns continuously.



- Start cooking process with key A3. The LEDs in the selected keys are illuminated.

When starting the cooking process the two displays G1 and F1 switch from the set-points to the actual values, i.e. the cooking time (remaining time) and the temperature of the food will be displayed. The cooking time starts to run down only shortly before the temperature set-point is reached (countdown).

The LED of the cooking temperature G4 indicates that the temperature set-point has not yet been reached and therefore the heating is switched on.

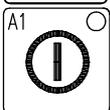
The illuminated LED F4 indicates that the cooking time is running down.

- By touching the keys G2 or G3 the temperature set-point will be displayed. If one of those keys is pressed longer than 3 seconds the temperature set-point will be increased or reduced accordingly.
- By touching the keys F2 or F3 the cooking time set-point will be displayed. If one of those keys is pressed longer than 3 seconds the cooking time will be extended or reduced accordingly.
- At the end of the set cooking time the signal horn will sound and the LED A2 will be on. The end signal may be acknowledged by touching the key A3.
- At the end of the cooking process switch off the appliance with key A1.

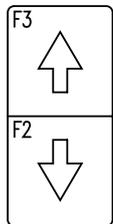
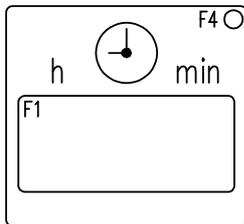
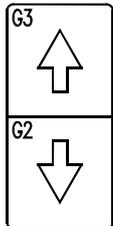
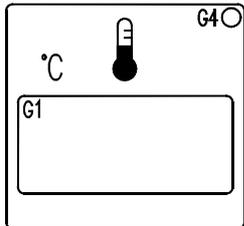
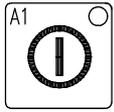
When starting the appliance again the last used values of the cooking time and temperature will be available.

Note:

If a preceding cooling process has been stopped with key A3, it may last up to 7 minutes until the appliance has changed the mediums after the process start and the heating will switch on. During this time the LED E3 is blinking.



3.2 Operating mode Optitherm

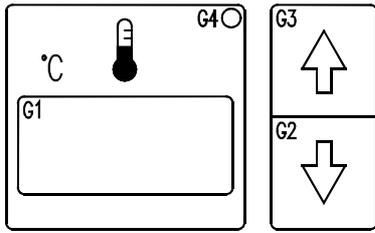


- Switch on appliance with key A1.
- Select the cooking process Optitherm with key D2. In both displays G1 and F1 the set-points which have been used last in the operating mode Optitherm can be read.
- Set temperature in the display G1 with the adjacent keys G2 and G3 to the desired set-point.
- Set cooking time in the display F1 with the adjacent keys F2 and F3 to the desired time. An unlimited cooking time may be selected by pressing the key F2 until the sign "-.-" appears in the display F1.

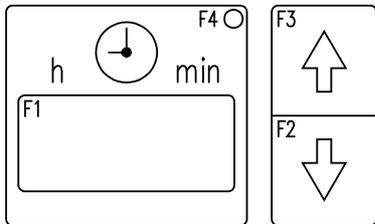
If the mixer is used to support a cooking process this can be done with the following keys:



- Start and stop the mixer as well as the direction of rotation with key E1. The selected rotating direction will be indicated by the corresponding LED.
- Select between half and full speed with key D1. The selected rotating speed will be indicated by the corresponding LED.
- Select the interval programme left hand motion - intermission - right hand motion with key C1. If this programme is not used the mixer turns continuously.
- Start cooking process with key A3. The LEDs in the selected keys are illuminated.



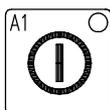
When starting the cooking process, the two displays G1 and F1 switch from the set-points to the actual values, i.e. the cooking time (remaining time) and the temperature of the food will be displayed. The cooking time starts to run down only shortly before the temperature set-point is reached (countdown).



The LED of the cooking temperature G4 indicates that the temperature set-point has not yet been reached and therefore the heating is switched on.

The LED F4 indicates that the cooking time is running down.

- By touching the keys G2 or G3 the temperature set-point will be displayed. If one of those keys is pressed longer than 3 seconds the temperature set-point will be increased or reduced accordingly.
- By touching the keys F2 or F3 the cooking time set-point will be displayed. If one of those keys is pressed longer than 3 seconds the cooking time will be extended or reduced accordingly.
- At the end of the set cooking time the signal horn will sound and the LED A2 will be on. The end signal may be acknowledged by touching the key A3.
- At the end of the cooking process switch off the appliance with key A1.



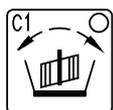
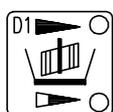
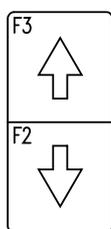
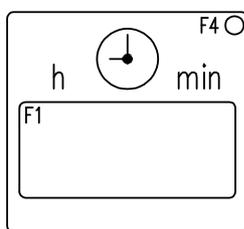
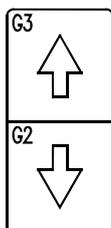
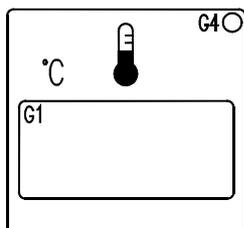
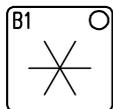
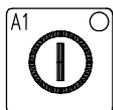
When starting it again the last used set-points of the cooking time and temperature will be available.



Note:

If a preceding cooling process has been stopped with key A3, it may last up to 7 minutes until the appliance has changed the mediums after the process start and the heating will switch on. During this time the LED D2 is blinking.

3.3 Operating mode Cooling



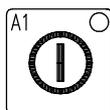
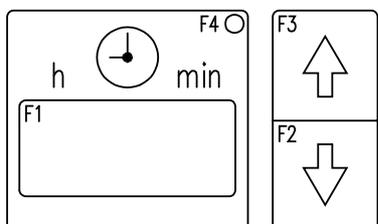
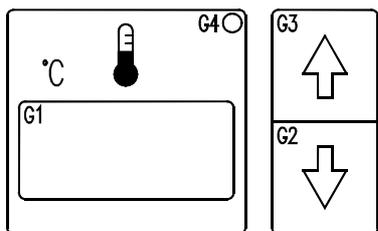
- Switch on apparatus with A1.
- Select cooling process with key B1. In both displays G1 and F1 the set-points which have been used last in the operating mode cooling can be read.
- Select either the desired minimum temperature in the display G1 with the keys G2 and G3 or the desired cooling time in the display F1 with the keys F2 and F3.

The minimum adjustable cooling temperature will be calculated automatically by the appliance, depending on the temperature of the cooling medium; i.e. the minimum adjustable food temperature may fluctuate slightly between summer and winter when using water from the main as a cooling medium.

- An unlimited cooling time may be selected by pressing the key F2 until the sign "-.-" appears in the display F1.

When selecting the operating mode cooling the mixer will automatically be activated with the adjustments which have been used in the preceding cooling process. These adjustments may be altered as follows:

- Key E1 selects the rotating direction of the mixer. By pressing this key several times you may change between left- and right-handed rotation.
- Key D1 selects the speed of the rotation. By pressing this key several times you may change between a medium and a maximum speed.
- Key C1 selects the interval programme. The mixer changes periodically between right-handed rotation - intermission - left-handed rotation. If this programme is inactive, the mixer works continuously.
- Start cooling process with key A3. The LEDs of the selected keys are illuminated.



The displays for temperature and time G1 and F1 switch from the set-points to the actual values; i.e. the cooling time is running down (display of the remaining time). The LED F4 is illuminated.

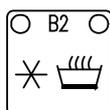
- By touching the keys G2 or G3 the temperature set-point will be displayed. If one of those keys is pressed longer than 3 seconds the temperature set-point will be increased or reduced accordingly.
- By touching the keys F2 or F3 the cooling time set-point will be displayed. If one of those keys is pressed longer than 3 seconds the cooling time will be extended or reduced accordingly.

- At the end of the set cooking time the signal horn will sound and the LED A2 will be on. The end signal may be acknowledged by touching the key A3.

- At the end of the cooking process switch off the appliance with key A1.

When starting it again the last used set-points of the cooking time and temperature in this operating mode will be available.

3.4 Operating mode Cooling - Cooking



- Select the two-step process "cooling before cooking" with key B2.

This operating mode allows the combination of a cooling process with a cooking process. The parameters for both partial processes may be adjusted before the process start and therefore no adjustments have to be made during the run down of the programme.

The entries for the cooling and cooking process have to be carried out one after the other in the displays F and G as described under 3.1 and 3.3.



In order to identify which partial process is programmed, see the LEDs in key B2. By touching this key several times you may change between the two partial processes.

Note:

If a preceding cooking process has been stopped with key A3, it may last up to 7 minutes until the appliance has changed the mediums after the process start and the heating will switch on. During this time the LED B2 is blinking.

3.5 Operating mode Cooking - Cooling



- Select the two-step process "cooking before cooling" with key C2.

This operating mode allows the combination of a cooking process with a cooling process. The parameters for both partial processes may be adjusted before the process start and therefore no adjustments have to be made during the run down of the programme.

The entries for the cooking and cooling process have to be carried out one after the other in the displays F and G as described under 3.1 and 3.3.

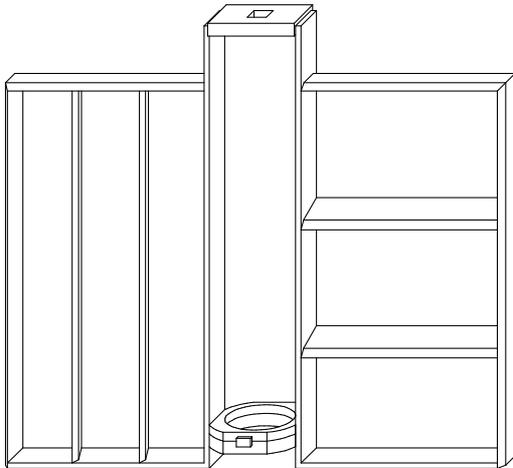
In order to identify which partial process is programmed, see the LEDs in key C2. By touching this key several times you may change between the two partial processes.

Note:

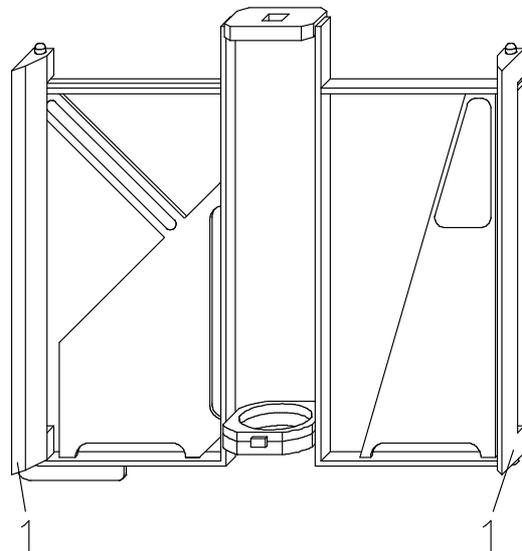
If a preceding cooling process has been stopped with key A3, it may last up to 7 minutes until the appliance has changed the mediums after the process start and the heating will switch on. During this time the LED C2 is blinking.

3.6 Operating mode with mixer

For the stationary kettle with integrated mixer JRW 2200 two different stirrers are available:



A stirring device with knives for solid components.



A milk stirrer with strippers for liquid and pasty food. When fitting the strippers (1) please pay attention to the inserting direction. As shown in the illustration both strippers have to be directed to the same side of the stirrer. The smooth side of the strippers must point to the basin wall.

The milk stirrer will be used for creams and thick sauces. By permanently stripping these liquids during the heating up and cooling down process a considerable acceleration in the change of the temperature can be reached.

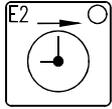
When using the maximum speed during the cooling process, please take into consideration that many types of food increase their thickness when cooling down, i.e. a cream at approximately 100°C may still be watery, but at around 10°C will have turned thick. This will lead to a considerable increase of the necessary mechanical mixing capacity, and in the extreme case of an increased speed, to a thermal over-stress. In this case the process control may stop the motor and notify the error message "-.8".

After the motor has cooled down, the appliance can be restarted by switching it off and on again with key A1.

Safety instructions:

If you open the lid when the mixer is working, the motor switches off and restarts only when the lid is closed again. Caution! When opening the lid, the stirrer is still turning, i.e. slowing down. Do not touch the turning stirrer as your clothing may get caught which could lead to injuries!

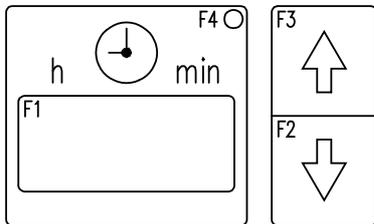
3.7 Retarded starting time



- If the user would like a retarded starting time compared to the programming time (e.g. a cooking process during the night) this can be carried out with key E2. The retarded starting time can be used in the operating modes of the chapters 3.1 to 3.5.

- Programme the cooking process as described in chapter 3.1 to 3.5.

- Before starting the cooking process however with key A3, press key E2. The LED in key E2 will go on.

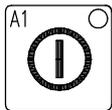


- Select the desired retarded starting time in the display F1 with the keys F2 and F3.

The user can select a retarded starting time in the display F1 (up to 9 hours and 59 minutes) with the keys F2 and F3. If a longer retarded starting time is adjusted, the appliance switches to an hourly display; i.e. the appliance can be programmed with a maximum retarded starting time of 99,5 hours in steps of 10 minutes.



- After pressing the process start key A3 its LED begins to blink. At the end of the retarded starting time the LED in the key E2 goes out and the LED in key A3 will be on permanently. The cooking process starts to run down.



- When repeating a process after having switched off the appliance with key A1 the retarded starting time has to be reactivated with key E2. The last set retarded starting time will then be available.

3.8 Electronic key

If the user would like to protect a running process against unintentional changes he can block the electronic control by means of an electronic key.

Block / deblock:



- Programme and start cooking process as described in chapter 3.1 to 3.5.

- Within 3 seconds press first key E3 three times then key D2 twice.



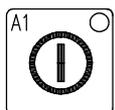
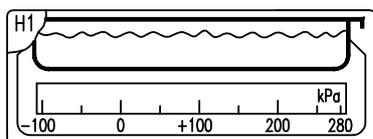
- This blocking can be cancelled by repeating the above pressing of keys E3 and D2.

3.9 Preparation phase

For a change from one service mode into another very often a change of medium in the heating system (water) becomes necessary. For this change the appliance needs up to 7 minutes. During this time the LED in the key of the newly selected service mode is flashing. As soon as the change of medium is finished the LED will be illuminated continuously and the new service mode will start.

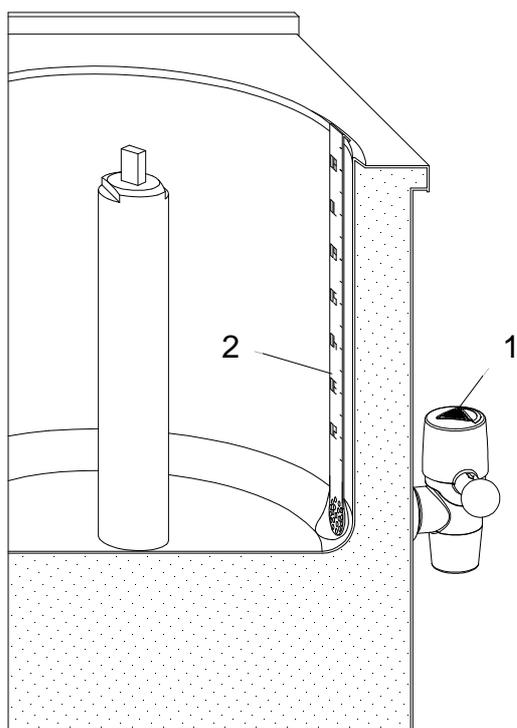
Should the preparation phase last longer than 10 minutes this could be the result of a lack of water. Please check whether the pressure in the soft water system (feeding heating system) is adequate.

3.10 Pressure indicator heating system



The pressure in the heating system is displayed in the LED luminous band H1. If the pressure increases by 19kPa (0,19 bar) an additional luminous field lights up. The operating overpressure of the heating system moves between 0 and +100kPa (+1 bar). If the maximum operating overpressure exceeds 30kPa the pressure indicator starts to flash, the error message -.14 appears and the heating switches off. In this case please switch off appliance with key A1 and contact the ELRO after-sales service.

3.11 ELRO drain valve

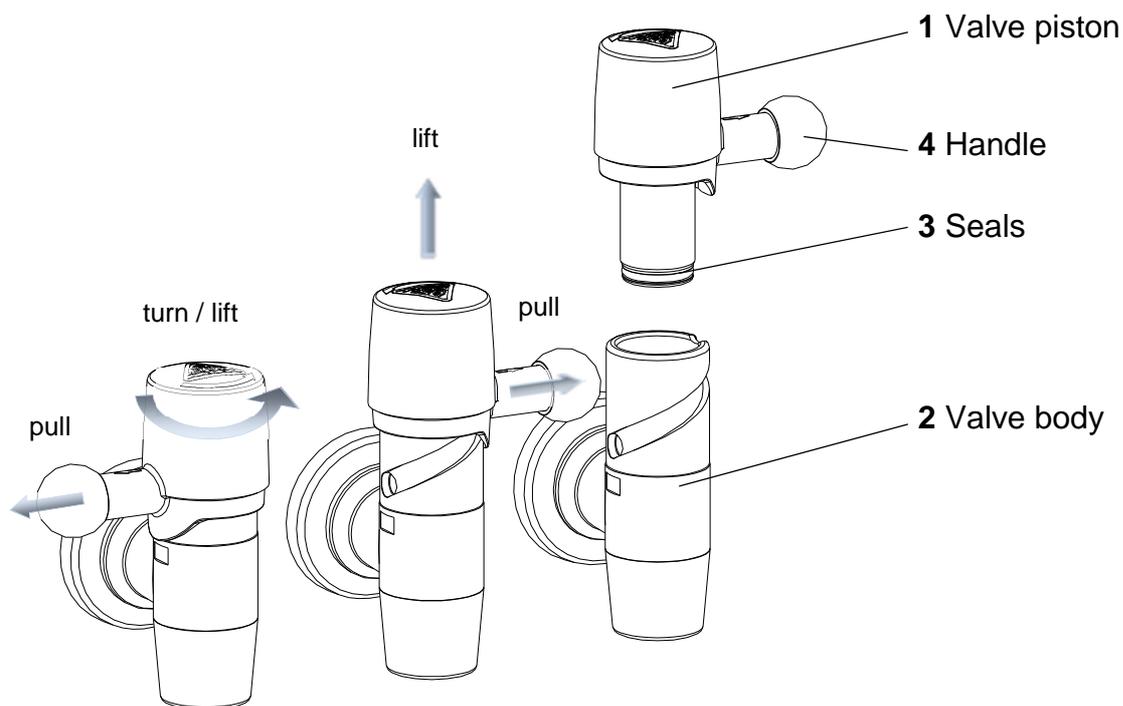


The ELRO drain valve (1) allows complete draining of the cooking chamber. It prevents filling when the appliance has been improperly installed, as well as accidental opening through jolting or knocking.

When cooking solid food (e.g. pasta, potatoes) slide the retention sieve (2) into the discharge hole and hang it on the upper rim of the basin wall.

Safety instructions:

Before using the mixer remove the retention sieve.



- Remove the valve piston (1) of the ELRO drain valve only when the appliance lid is open!
- The ELRO drain valve becomes hot during operation! Always use the foreseen handle when operating the drain valve.
- When draining the cooking chamber, hot liquids or escaping steam can cause scalding/burning. Stand back when opening the ELRO drain valve.
- After each use, clean the valve piston (1) and body (2) with commercial detergents.

Warning!

In the area of the ELRO drain valve hot water may escape.

After each use/cleaning, check

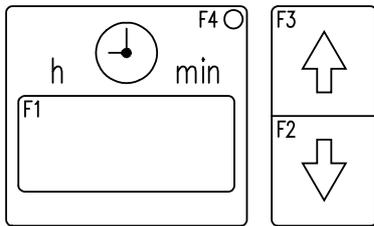
- proper functioning
- if parts are damaged and
- piston seals (3) for tears or cuts.

If the valve is not functioning correctly or if parts are damaged, contact ELRO After Sales Service.

Lubricate the valve piston (1) with Vaseline or glycerine before you insert it in the valve body (at least once a week).

4 System displays and settings

4.1 Error messages



Recognized errors will be displayed in the cooking time display F1. All control outputs will switch off when an error is recognized.

-01 and -02

-04 and -05

-06 and -07

-08

-09

-10

-11 and -12

-14

-15 and -16

Blinking service mode key

Error cooking basin probe

Error cooling water probe

Error pressure sensor

Thermo protection mixer motor

Heating interrupted by delimiter

Defect fuse (control system)

Processor error

Deviation of pressure in heating system

Error aeration sensor

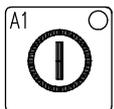
indicates a preparation phase (see chapter 3.9)

Please write down the error message and its accompanying circumstances and inform the ELRO after-sales service.

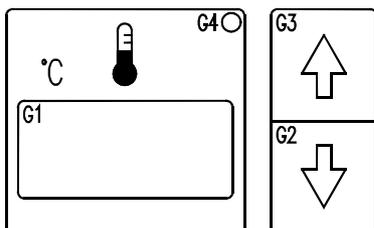
If the boiling point adjustment of the appliance (i.e. the maximum adjustable temperature) does not correspond to the actually possible adjustment at the place of installation, correct it according to the instructions in the installation and operating instructions (chapter "Adjustment of appliance to the altitude above sea level").

4.2 Selection of temperature unit (°C or °F)

It is possible to select in the display G1 not only a cooking temperature in °C but also in °F (Fahrenheit). The change between these two temperature units is carried out as follows:



- Switch appliance off with key A1.



- Touch key G3 and hold it, then touch key A1. Let go both keys. As from this moment the new temperature unit will be at your disposal. If you like to return to the previous unit, repeat the above mentioned procedure.

4.3 Connection to a power limiting installation (LBS) (optional)

This appliance can be prepared for the connection to a power limiting installation (optional). The aim of this installation is to reduce the costs of the electrical energy consumption. A time graduated release from the energy connections of appliances with a high connected load avoids a deviation from the mean, maximally permitted connecting load during a measuring time (e.g. 15 min) of an object (e.g. the kitchen). The process controls will not be affected by this release and continue to work by means of a separate connection. An intervention of the power limiting installation during a running process will be indicated by the flashing of the LED G1.

In order to avoid a deterioration of the temperature and cooking capacity adjustment of the appliances, please observe the recommendations in the installation pamphlets for the maximum turn-off and minimum restore times of the heating.

5 Maintenance and cleaning

- These cooking appliances are made entirely from high grade stainless steel. However they will need appropriate care. Gentle cleaning agents, soft cloths or soft brushes only may be used for cleaning. Do not use cleaning agents which could scratch or corrode the surface.
- Cooking salt may be added to the cooking water in a diluted form only. Otherwise the water has to be stirred until the cooking salt has dissolved. Aggressive or caustic acting substances may not be added or boiled.
- When appliances are not in use for a longer period: Leave lid open. Wipe basin with little oil.
- The appliances should be washed down without pressure only, do not use a water hose or a high pressure cleaner.
- When cleaning, do not fill the appliance with water or detergent above the filling mark.
- Clean valve upper part and valve body of the ELRO drain valve with a commercial cleaning agent and dry thoroughly. Then rub Vaseline or glycerine over both parts.
- If the valve fails to close tightly, the seal 5 (see drawing on page 19) can be removed from the seal groove by means of a screw driver. Place the new seal into the seal groove by hand and rub Vaseline or glycerine over it. (Use original ELRO seals only!)
- After every 2000 working hours exchange the gear lubricant oil of the mixer motor. For a refill use 1,5 l of the CLP quality 198-242 mm²/s at 40°C ISO VG 220.

6 Cooking instructions

6.1 Operating mode Normal Cooking

The control pattern of the operating mode Normal Cooking (key E3) is designed for the quickest possible heating up to the boiling point.

Independent of the adjusted cooking capacity (1-10) the appliance heats up until close to the boiling point with full power (100 %) and as from there according to the adjusted cooking capacity.

When the basin is filled with a small quantity only, the control system will limit the heating output automatically.

Temperature chart

Food to be cooked	Temperature set-point Power step
To bring water to the boiling point	96° - 100°C*
Slightly boiling water	step 1-3
Briskly boiling water (e.g. to cook pasta)	step 5-10
Continuous boiling of pasta, rice	step 2-4
Blanching of vegetables, bones etc.	step 10
Simmering processes like boiled beef, ox tongue etc.	98°C*
Boiling of ham, sausages	72° - 75°C
Reduce Glace de viande	step 8-10

*The maximum adjustable temperature depends on the boiling point.

6.2 Operating mode Optitherm

The operating mode Optitherm (key D2) has been developed to achieve good cooking results with thick-flowing, pasty and difficult to warm up food without sticking or burning.

When the basin is filled with a small quantity only, the control system will limit the heating output automatically.

Temperature chart

Food to be cooked	Temperature set-point Power step
Heating up milk	85° - 90°C
Heating up milk for creams and puddings	95° - 98 °C
Creams and puddings	92° - 95°C
Maize mash, semolina mash, rice pudding	98° - 100°C
Melting butter	step 5
Bearnaise and hollandaise sauce	60°C
Thick-flowing sauces (e.g. bechamel sauce, velouté)	98° - step 3

*The maximum adjustable temperature depends on the boiling point.

6.3 Operating mode Cooling

With this operating mode the food can be cooled down in few minutes to an adequate portioning temperature (approx. 70°C) or to a temperature at which food can be put into larger containers in order to be brought to the chill room.

6.4 Operating mode Cooling-Cooking

With this operating mode, for instance milk can be kept cool over night and warmed up automatically for breakfast.

6.5 Operating mode Cooking-Cooling

- Cool down vanilla pudding after cooking (see point 3.5) during approx. 5 minutes. This avoids a drying out on the kettle basin bottom and on the walls during the portioning.
- Sauces and soups, readily cooked to be decanted, should be cooled down after being cooked to approx. 30°C. Afterwards bring immediately to the chill room.
- Cool down pasty food after being cooked to approx. 35°C for a further treatment.

7 Safety instructions

- When emptying the stationary kettle by means of the ELRO drain valve there is danger of burning. A careful handling is therefore important.
- Before using the mixer remove the retention sieve.
- Operate lid with the designated handle only.
- If the maximum operating overpressure is exceeded by more than 30 kPa the pressure indicator starts to flash. In this case the appliance must be switched off at once.
- If the overpressure is rising any further, you must reckon with escaping steam and hot water through the overpressure safety valve, located in the area of the ELRO drain valve!

For your own safety, we recommend to check the correct functioning of the overpressure safety valve every 4 years by our after-sales service, according to the regulations for pressure vessels.

- The mixer is only working when lid is closed. If you open the lid, the mixer motor switches off. Caution! When opening the lid, the stirrer is still turning, i.e. slowing down. Do not touch the turning stirrer as your clothing may get caught which could lead to injuries!
- An improper use of the appliance (filling up food over the food mark or an operation with 100% capacity in the continuous cooking range) can lead to danger of burning by overflowing hot food.
- When cleaning, do not fill the appliance with water or detergent above the filling mark.
- This is a thermal appliance. Careless handling can lead to danger of burning.
- Taking into account the machine noise information decree of 18th January 1991 this appliance is a technical working substance which does not cause noise or in special cases does not exceed a noise level of 70 dB (A).
- According to the directives for the connection of appliances to the drinking water supply the non-return valve has to be checked on the occasion of each service.
- In case of disturbances please contact the ELRO after-sales service.