BLUE SEAL®

EVOLUTIONSERIES

Electric Bratt Pans

E580

Service Manual

WARNING: ALL INSTALLATION AND SERVICE REPAIR WORK MUST BE CARRIED OUT BY QUALIFIED PERSONS ONLY.

IMPORTANT: MAKING ALTERATIONS MAY VOID WARRANTIES AND APPROVALS.

Contents

This manual is designed to take a more in depth look at the E580 Bratt Pans for the purpose of making the units more understandable to service people.

There are settings explained in this manual that should never require to be adjusted, but for completeness and those special cases where these settings are required to change, this manual gives a full explanation as to how, and what effects will result.

Section **Page Number**

Electrical Requirements

	E580-8/8E	E580-12/12E
Voltage	400 - 415Vac, 3P+N+E	400 – 415Vac, 3P+N+E
Power (@ 415Vac)	12kW	17kW
Phase Loading (A)	L1=16.4, L2=16.4, L3=16.4	L1=23.2, L2=23.2, L3=23.2

Bratt Pan Dimensions

	Model E580-8/8E	Model E582-12/12E
Overall Dimensions		
Height to Lid	915 mm	915 mm
Height to Splashback	1130 mm	1130 mm
Width	900 mm	1200mm
Depth	805 mm	805 mm
Height with Lid Open	1600mm	1600mm
Pan Internal Dimensions		
Height	215 mm	215mm
Width	810 mm	1080mm
Depth (front to back)	500 mm	500mm
Pan Volume	75 litres	120 litres
Weight	192 kg	

Clearances

	Combustible surface	Non-Combustible surface
Rear	50mm	0mm
Left-hand side	50mm	0mm
Right-hand side	50mm	0mm

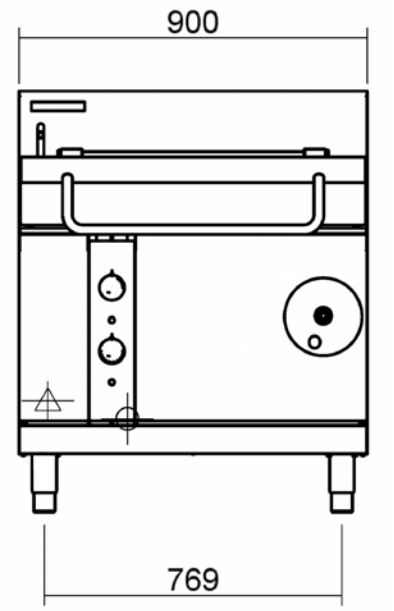
Water Supply Requirements

Cold water connection $^{1}/_{2}$" tube connection via 15mm crox fitting located 280mm from LH side, 574mm from rear and 241mm from the floor.

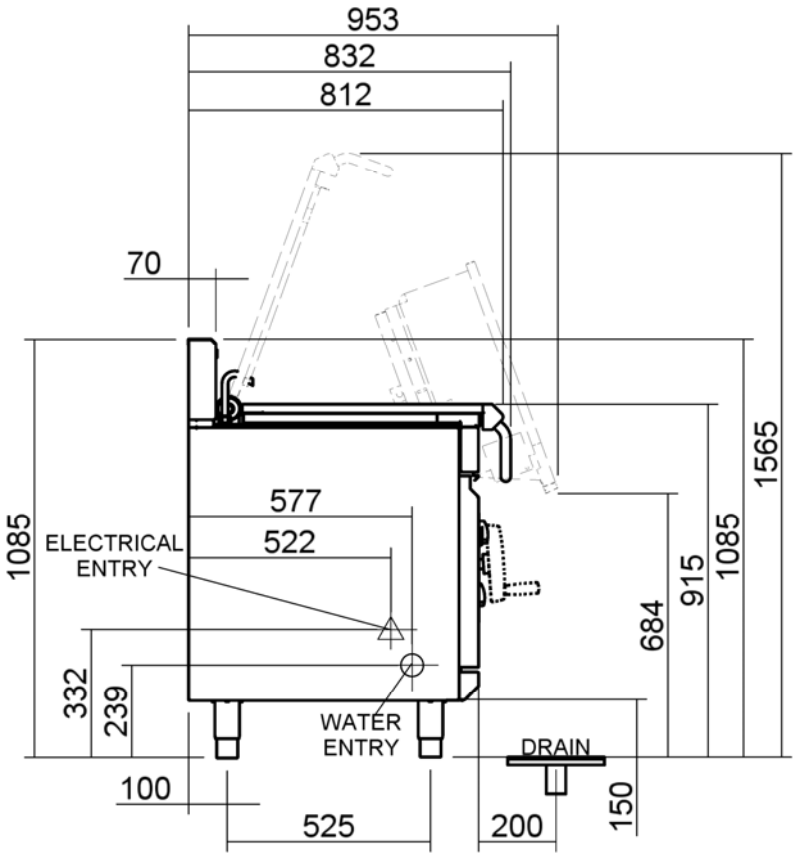
Maximum water supply pressure 550 kPa (80 psi).

1 Specifications

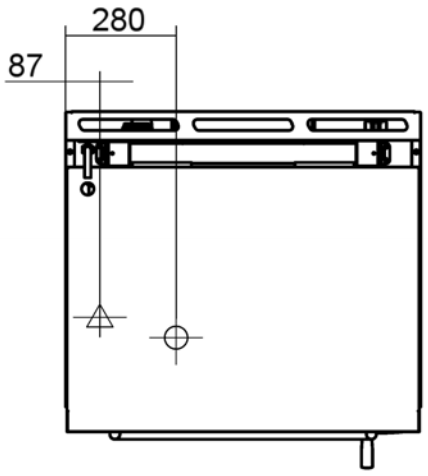
Dimensions E580-8



FRONT
E580-8



SIDE
E580-8

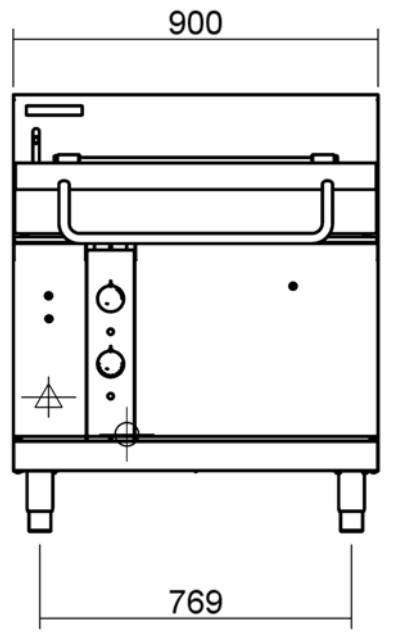


PLAN
E580-8

Electrical Connection Point.

Water Connection Point.

Dimensions E580-8E



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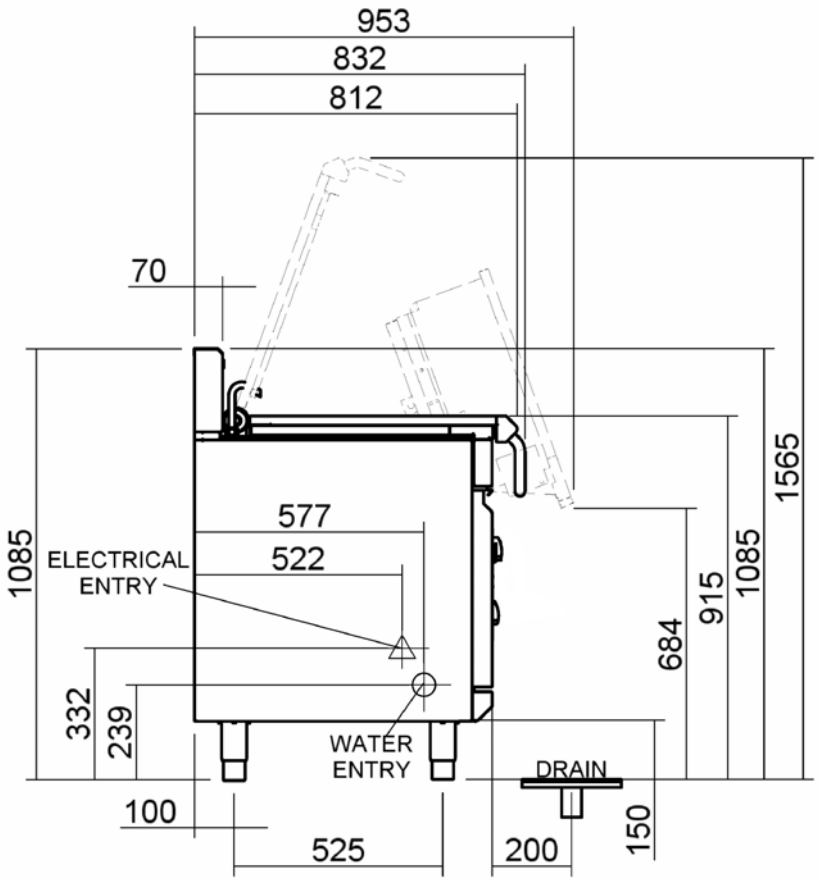
E580-8E



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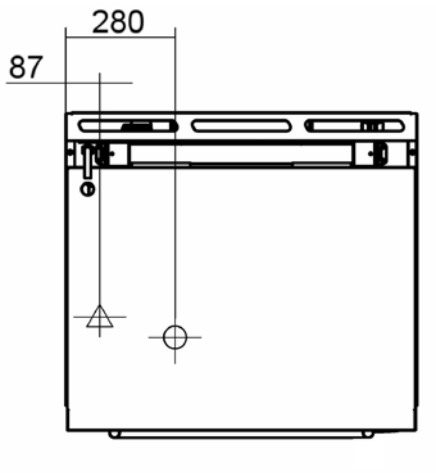
E580-8E

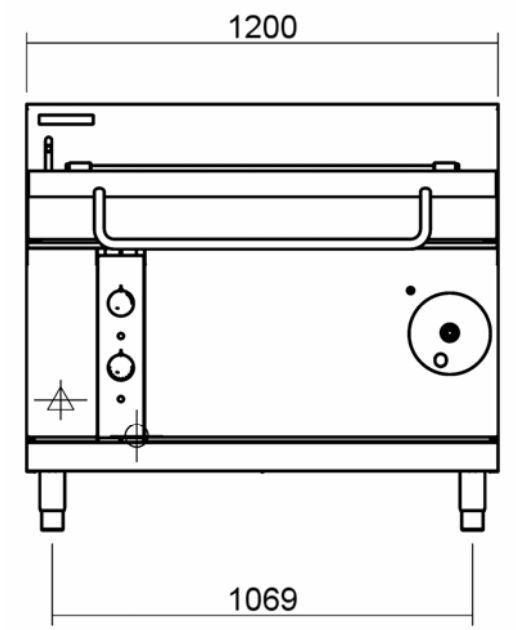


PLAN
E580-8E

Electrical Connection Point.

Water Connection Point.

Dimensions E580-12



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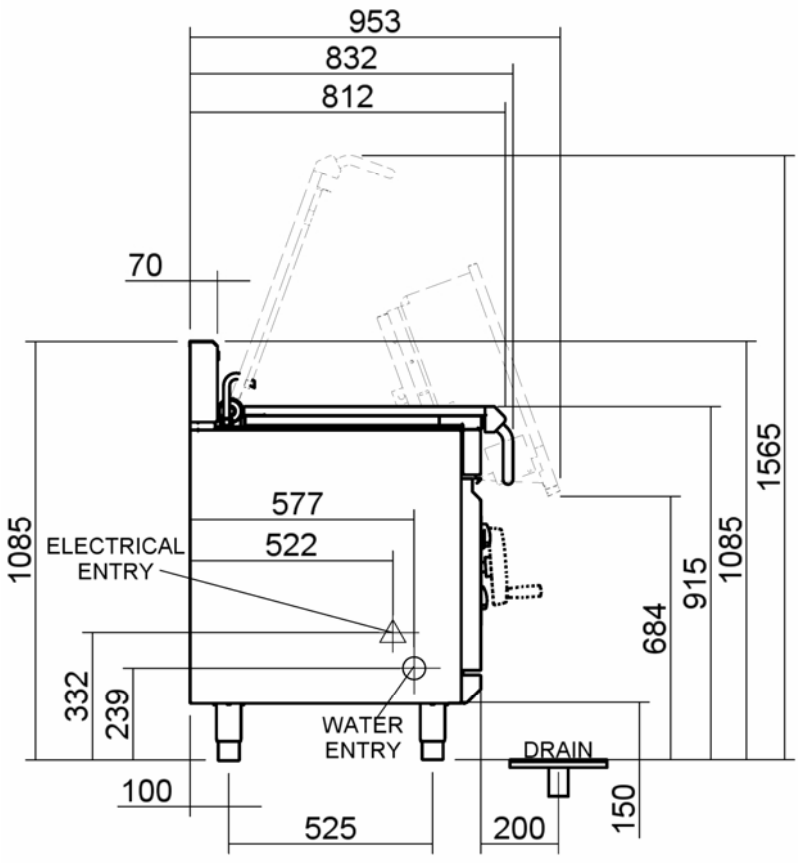
E580-12



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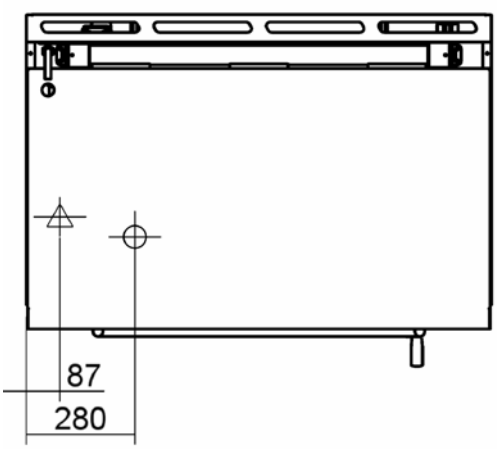
E580-12

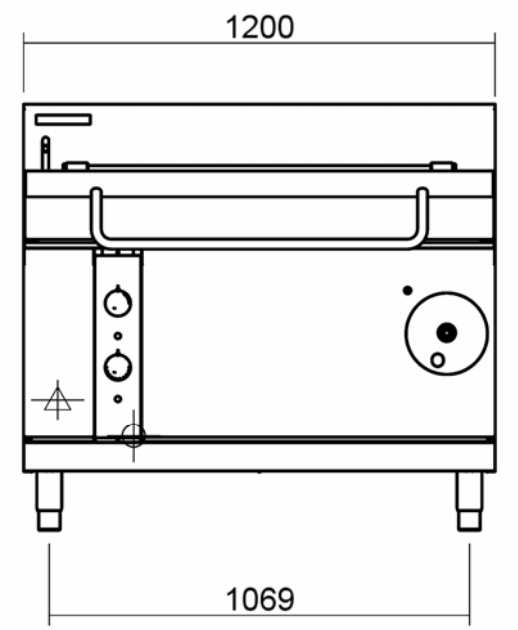


PLAN
E580-12

Electrical Connection Point.

Water Connection Point.

Dimensions E580-12



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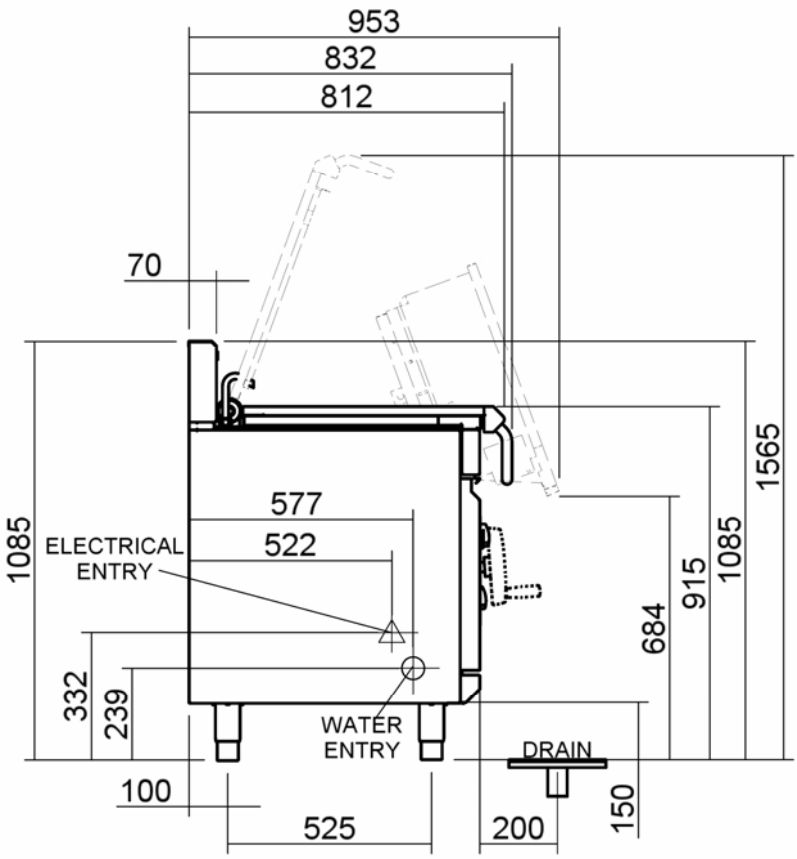
E580-12



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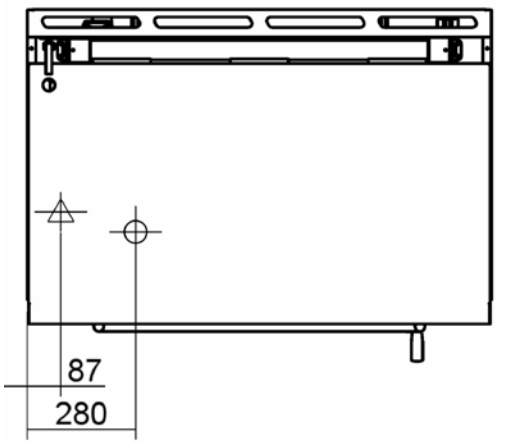
E580-12



PLAN
E580-12

Electrical Connection Point.

Water Connection Point.

2 Installation

Installation Requirements

NOTE:

- **It is most important that this appliance is installed correctly and that operation is correct before use. Installation shall comply with local electrical and health and safety requirements.**
- **This appliance shall be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of health harmful substances in the room, the appliance is installed in.**

Blue Seal Bratt Pans are designed to provide years of satisfactory service and correct installation is essential to achieve the best performance, efficiency and trouble-free operation.

This appliance must be installed in accordance with National installation codes and in addition, in accordance with relevant National / Local codes covering electrical, fire and health and safety.

Australia / New Zealand:	AS / NZS3000	- Wiring Rules.
United Kingdom:	BS 7671	- Requirements for Electrical Installations.

Installations must be carried out by authorised persons only. Failure to install equipment to the relevant codes and manufacturer's specifications shown in this section will void the warranty.

Components having adjustments protected (e.g. paint sealed) by the manufacturer are only to be adjusted by an authorised service agent. They are not to be adjusted by the installation person.

Unpacking

1. Remove all packaging and transit protection from the appliance including all protective plastic coating from the exterior stainless steel panels.
2. Check equipment and parts for damage. Report any damage immediately to the carrier and distributor.
3. Report any deficiencies to the distributor who supplied the appliance.
4. Check that the available electrical supply is correct to that shown on the rating plate located on the bottom right hand corner of the bottom sill.

Location

1. Any appliance requires adequate clearance and ventilation for optimum and trouble-free operation. The following minimum installation clearances are to be adhered to:
2. Never directly connect a ventilation system to the appliance flue outlet.
3. Installation must include adequate ventilation means, to prevent dangerous build up of combustion products.
4. Position the Bratt Pan in its approximate working position.
5. The legs must always be fitted to the unit.

NOTE: Do not block or obstruct the appliance flue.

Clearances

NOTE: Only non-combustible materials can be used in close proximity to this appliance.

	Combustible Surface	Non Combustible Surface
Left / Right Hand Side	50 mm	0 mm
Rear	50 mm	0 mm

- Side clearances can be 50 mm when the adjacent surface is at least 100 mm below the cooking surface.

Assembly

NOTE:

- **This appliance must only be installed on the adjustable feet supplied. It must not be fitted with rear rollers or castors as this appliance is intended for stationary installations only.**
- **This appliance is fitted with adjustable feet to enable the appliance to be positioned securely and level. This should be carried out on completion of the electrical connection. Refer to the 'Electrical Connection' section.**

1. Check that all the feet are in place and are tightened firmly.
2. Roughly adjust the four feet to make the bratt pan steady and level.
3. To assemble the handle to the lid, unpack the handle assembly. Place the handle on the outside of the lid with the curved part of the handle facing downwards. (Refer to Fig 1).
4. Fit the bolts with spring washers and flat washers from the inside of the lid and tighten the bolts to secure the handle in position.

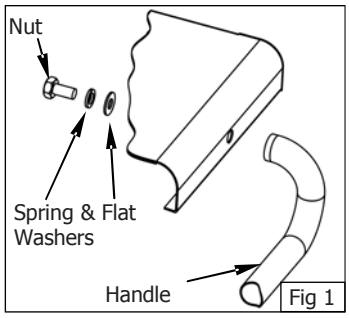


Fig 1

Electrical Connection

WARNING:

THIS APPLIANCE MUST BE EARTHED. IF THE SUPPLY CORD IS DAMAGED, IT MUST BE REPLACED BY A SUITABLY QUALIFIED PERSON IN ORDER TO AVOID A HAZARD.

NOTE: ALL ELECTRICAL CONNECTIONS MUST ONLY BE CARRIED OUT BY AN AUTHORISED PERSON.

Each appliance should be connected to an adequately protected power supply and an isolation switch mounted adjacent to, but not behind the appliance. This switch must be clearly marked and readily accessible in case of fire.

1. Check that the electricity supply is correct as shown on the Rating Plate attached to the lower front hand side of the front sill panel.
2. The supply terminal connections are located at the rear of the the appliance. Refer to 'Electrical Connections' in the 'Specifications' section of the manual.
3. Refer to the appropriate wiring standards for the size of cable that is to be used for the current drawn on that line.
4. When connecting a Blue Seal electric appliance to the main supply, ensure that the following is carried out:-
   - An isolating switch is fitted nearby and accessible.
   - Supply wires are the correct size for the current drawn.
   - The fuse('s) on the wall are the correct current rating.
   - A grommet is fitted around the wiring entry holes into the appliance.
   - Wiring connection must be tight.
5. Remove the front panel and control panel to allow connection access for the electrical supply.
6. Connect the mains supply to L1, L2 and L3 fuse carrier connections for 3 phases.
7. Connect neutral and earth conductors to neutral stud and earth stud respectively.
8. For all connections ensure that conductors are secure and appropriately terminated.

Fig 2

NOTE:

- **This appliance must be grounded / earthed.**
- **Fixed wiring installations must incorporate an all-pole disconnection switch.**

9. Correctly locate the appliance into its final operating position and using a spirit level, adjust the legs so that the appliance is level and at the correct height.
10. Connect the power supply to the appliance.
11. Check that the electrical supply is as shown in "Specifications" section of this manual.

Water Connection

Cold water mains ¾" BSP male thread connection point. Location detail on services connections refer to the drawings in the "Specification" section.

- Maximum water supply pressure 550 kPa (80 psi).
- Remove the front lower service panel for access to the cold water connection.

Commissioning

1. Before leaving the new installation;
   a. Check the following functions in accordance with the operating instructions specified in the 'Operation' section of this manual.
      - Check the current draw and loading for the equipment. Refer specification section for correct electrical requirements.
      - Check that all the connections are correct and that all cover panels have been re-fitted.
      - Check that the appliance functions in accordance with the operating instructions.
      - Ensure that this instruction manual is left with the appliance.
      - Ensure that all the relevant details and contacts have been added to the front of this manual.

   b. Ensure that the operator has been instructed in the areas of correct operation and shutdown procedure for the appliance.

2. This manual must be kept by the owner for future reference and as a record of **Date of Purchase,Date of Installation** and **Serial Number of the Unit** recorded and kept with this manual. **(These details can be found on the Rating Plate attached to the bottom corner of the front right hand sill panel**. **Refer to the 'Electrical Connection' section)**.

NOTE:

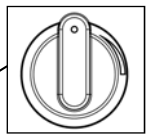
- **If for some reason it is not possible to get the appliance to operate correctly, turn off the electrical power supply and contact a qualified service person. The supplier of this appliance will be able to recommend a suitable person.**
- **Make sure that the electrical supply is turned off before any service or maintenance work is carried out.**

3.1 User Operation

NOTE: A full user's operation manual is supplied with the product and can be used for further referencing of installation, operation and service.

1. Waldorf bratt pans have been designed to provide simplicity of operation and 100% safety protection.
2. Improper operation is therefore almost impossible, however bad operation practices can reduce the life of the bratt pan and produce a poor quality product. To use this bratt pan correctly please carefully read the following sections.

E580-8 & E580-12 (Manual lift models)

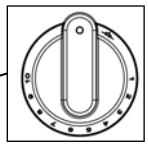


Water Flow Control Valve

○ OFF Position

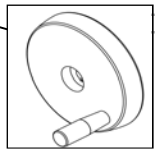
Graduated Flow

Heating



Temperature Control Knob

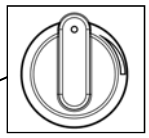
Graduations from 1 to 10 for heat control.



Manual Tilt Handwheel

Power

E580-8E & E580-12E (Electric lift models)

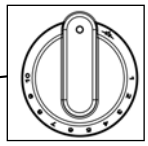


Water Flow Control Valve

○ OFF Position

Graduated Flow

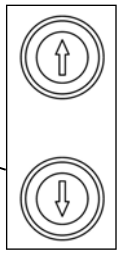
Heating Indicator



Temperature Control Knob

Graduations from 1 to 10 for heat control.

Power



Electrical Tilt Controls

With the bratt pan lid open, the bratt pan can be electrically raised to the 'UP' position.

4 Cleaning / Maintenance

CAUTION:

Always turn off the electrical supply before commencing any cleaning.
This appliance is not water proof.
Do Not use water jet spray to clean interior or exterior of this appliance.

General

Clean the bratt pan regularly. A clean appliance looks better, will last longer and will perform better. A dirty cooking surface will hinder the transfer of heat from the cooking surface to the food. This will result in loss of cooking efficiency.

CAUTION:

If cleaning detergents are allowed to enter the inner parts of the appliance, rusting will occur on the pipe work, installation elements, heating elements and electrical components, this will cause premature failure of the appliance.

NOTE:

- **DO NOT clean the appliance using high pressure water or steam jets.**
- **DO NOT pour water directly over the appliance.**
- **DO NOT use wire brushes. Clean the pan regularly after each use.**
- **DO NOT use combustible liquids to clean the appliance.**
- **DO NOT use harsh abrasive detergents, sharp scrapers, strong solvents or caustic detergents as they will damage the appliance.**
- **DO NOT use any chloric or bleaching detergents to clean the appliance.**
- **DO NOT use saline or sulfuric acid preparations for descaling the appliance.**
- **Ensure that protective gloves are worn during the cleaning process.**
- **Clean the pan regularly after each use.**

After Each Use

Clean the interior of the pan regularly after each use. Do not use wire brushes on the pan. Clean using a mild detergent and a hot water solution using soft cloth or a soft bristled brush. Dry the appliance thoroughly using a dry clean cloth.

Clean the exterior of the bratt pan using a mild detergent and a hot water solution using soft cloth or a soft bristled brush.

Daily Cleaning

Clean the interior and exterior of the bratt pan using a mild detergent and a hot water solution using soft cloth or a soft bristled brush. Do not use wire brushes on the pan. Dry the appliance thoroughly using a dry clean cloth.

Weekly Cleaning

NOTE:

- **If the bratt pan usage is very high, we recommend that the weekly cleaning procedure is carried out on a more frequent basis.**
- **Ensure that protective gloves are worn during the cleaning process.**
- **DO NOT use harsh abrasive detergents, strong solvents, sharp scrapers or caustic detergents as they will damage the surface of the bratt pan.**
- **DO NOT use water on the elements while they are still hot as cracking may occur. Allow these items to cool prior to cleaning.**
- **DO NOT clean the elements in a dishwasher.**

Thoroughly clean the interior and exterior of the bratt pan regularly. Do not use wire brushes on the pan. Clean using a mild detergent and a hot water solution using soft cloth or a soft bristled brush. Dry the appliance thoroughly using a dry clean cloth.

NOTE: In order to prevent the forming of rust on the steel components, ensure that the detergent or cleaning material has been entirely removed after each cleaning process.

Stainless Steel Surfaces

a. Clean the interior and exterior surfaces of the bratt pan with hot water, a mild detergent solution and a soft scrubbing brush. Note that the control knobs are a push fit onto the thermostat and water control valve spindles and can be removed to allow cleaning of the front of the control panel.

b. Baked on deposits or discolouration may require a good quality stainless steel cleaner or stainless steel wool. Always apply cleaner when the appliance is cold and rub in the direction of the grain.

c. It should not be necessary to remove the manual tilt mechanism handwheel for cleaning purposes.

d. Dry all components thoroughly with a dry cloth and polish with a soft dry cloth.

e. To remove any discolouration, use an approved stainless steel cleaner or stainless steel wool. Always rub in the direction of the grain.

Periodic Maintenance

To achieve the best results, cleaning must be regular and thorough and all controls and mechanical parts checked and adjusted periodically by a competent serviceman. If any small faults occur, have them attended to promptly. Don't wait until they cause a complete breakdown. It is recommended that the appliance is serviced every 6 months.

5 Trouble-shooting

WARNING: ALL INSTALLATION AND SERVICE REPAIR WORK MUST BE CARRIED OUT BY QUALIFIED PERSONS ONLY.

5.1 Trouble Shooting Chart

Fault	Possible cause	Remedy
Pan does not heat. (Green light not illuminated)	The mains isolating switch on the wall, circuit breaker, or fuses are off at the power board.	Turn on.
	The pan is not fully lowered. (Unit will not operate when pan is fully raised)	Lower pan.
	The pan micro switch is out of adjustment or faulty.	Adjust or replace microswitch as required. **(Refer service section 6.2.6)**
	Thermostat switch is faulty.	Replace. **(Refer service section 6.2.1)**
Pan does not heat. (Green light illuminated, but amber light not illuminated)	Thermostat faulty.	Replace. **(Refer service section 6.2.1)**
	Overtemp thermostat tripped or faulty.	Reset / replace overtemp. **(Refer service section 6.2.5)**
Pan does not heat. (Green and amber light both illuminated)	Safety contacter faulty.	Replace. **(Refer service section 6.2.3)**
	Heating contacter faulty.	Replace. **(Refer service section 6.2.3)**
Pan slow to heat up / recover heat.	One element faulty.	Replace **(Refer service section 6.2.4)**
No Water	Water supply turned off at the mains.	Turn on the water supply.
	Pan is raised (water tap only operates when pan is in the lower position.	Lower the pan.
	Pan microswitch is out of adjustment.	Adjust pan microswitch. **(Refer service section 6.3.1)**
	Water solenoid valve blocked or faulty. **(Refer fault diagnosis 5.2.2)**	Clean or replace water solenoid. **(Refer service section 6.2.8)**
	Water control microswitch is out of adjustment.	Adjust water control microswitch. **(Refer service section 6.3.2)**

Fault	Possible cause	Remedy
Bratt pan lid will not stay up.	Hinges need adjusting	Adjust hinge springs. **(Refer service section 6.3.3)**
	Lid hinge springs are worn.	Replace lid hinge springs. **(Refer service section 6.2.12)**
Pan will not lift. (Electric lift models only)	Bratt pan lid not raised.	Raise lid. (Lid must be raised in order for pan to be lifted)
	Push button switch contact block faulty.	Replace **(Refer service section 6.2.15)**

6 Service Procedures

Section **Page Number**

⚠ **WARNING:** ALL INSTALLATION AND SERVICE REPAIR WORK MUST BE CARRIED OUT BY QUALIFIED PERSONS ONLY.

6.1 Access

6.1.1 Front Control Panel

Figure 6.1.1

1) Remove two screws from front control panel.
2) Remove control knobs by pulling away from control panel.

6.1.2 Left Front Panel

Figure 6.1.2

1) Remove front control panel (refer 6.1.1)
2) Remove two screws from left front panel and slide panel to the left to release panel.

6.1.3 Right Front Panel

Figure 6.1.3

1) Remove front control panel (refer 6.1.1)
2) Prise off centre cap of lifting wheel, remove centre nut and remove wheel. (Not GE)
3) Remove three screws from left front panel and slide panel to the left to release panel.

6.2 Replacement

6.2.1 Thermostat

1) Remove control and left front panels (refer 6.1.1, 6.1.2)
2) Lift pan fully up.
3) Remove two screws securing capillary locating plate and remove capilery.

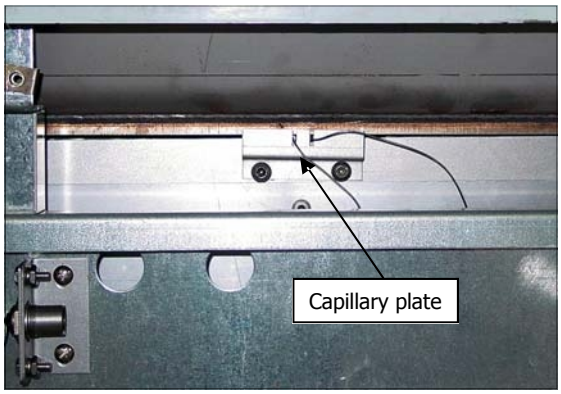


Figure 6.2.1a

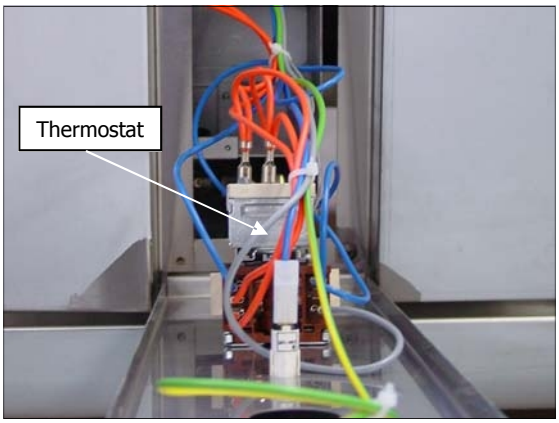


Figure 6.3.1b

4) Slide thermostat off rear of selector switch.
5) Transfer wires to the new thermostat.
6) Fit new thermostat and reassemble in reverse order.

6.2.2 Selector Switch

1) Remove control panel (refer 6.1.1).
2) Slide thermostat off rear of selector switch.
3) Slide knob off selector switch shaft.
4) Remove two screws securing selector switch to control panel.

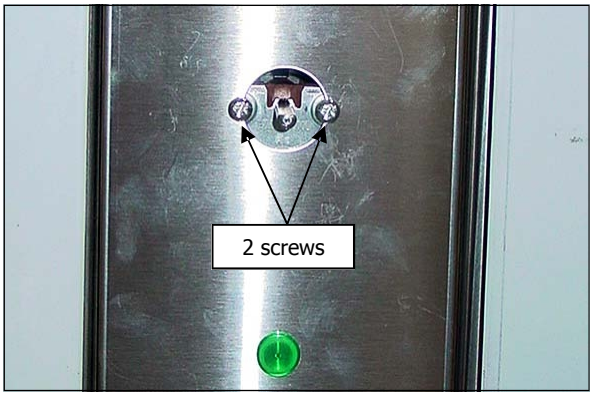


Figure 6.2.1b

5) Transfer wires to the new selector switch.
6) Fit new selector switch and reassemble in reverse order.

6.2.3 Contactors

1) Remove left front and control panel (refer 6.1.1 and 6..2)
2) Transfer wires from old contactor to new contactor.

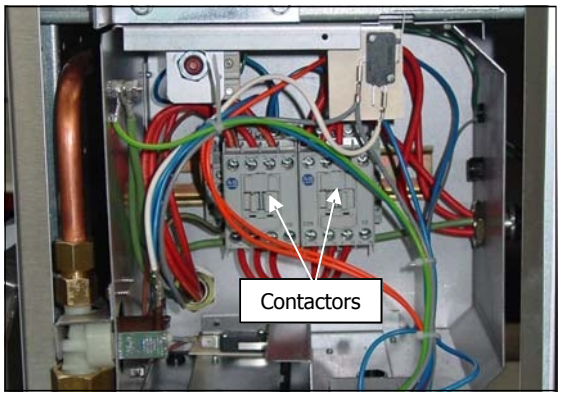


Figure 6.2.3

3) Remove old contactor from din rail.
4) Fit new contactor and reassemble.

6.2.4 Elements

1) Lift lid and raise pan fully.

2) Remove four bolts holding element connection cover.

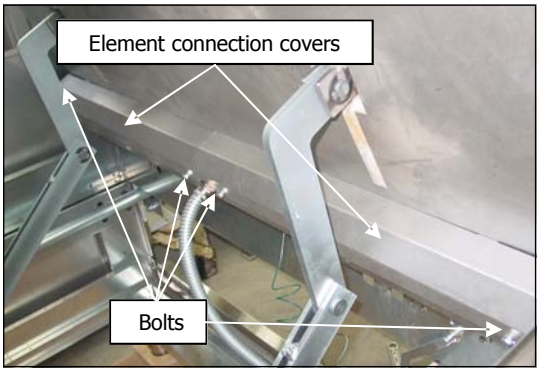


Figure 6.2.4a

3) Remove wires from elements noting position of wiring.

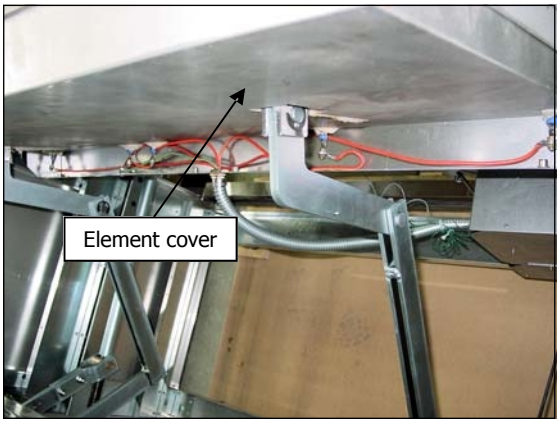


Figure 6.2.4b

4) Remove two screws securing capillary retaining plate and remove.

5) Remove two bolts from each end of the element cover and allow the cover to drop down. Care should be taken to clear element ends.

Figure 6.2.4c

6) Remove twenty four brass element plate nuts and lock nuts and allow plate to drop down. Element can now be removed.

Figure 6.2.4d

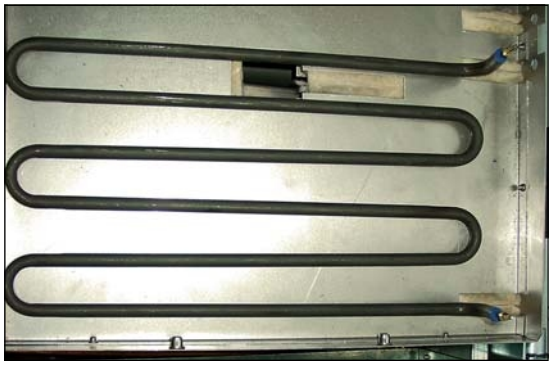


Figure 6.2.4e

7) Reassemble in reverse order.

6.2.5 Over-temp Thermostat

1) Remove three front covers (refer 6.1.1, 6.1.2 and 6.1.3)
2) Remove two 4mm hex screws securing plate for over-temp and thermostat capillaries and withdraw overtemp capillary.

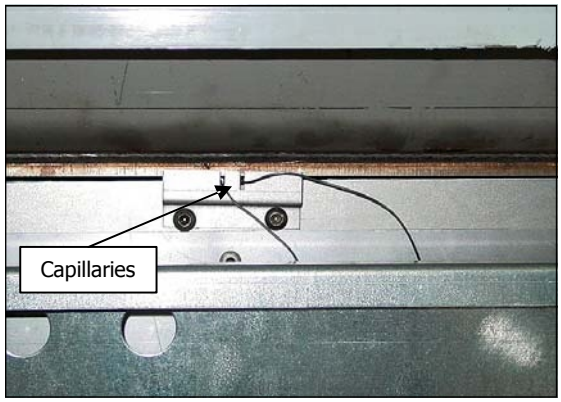


Figure 6.2.5a

3) Unscrew nut securing over-temp to bracket and remove switch from behind bracket.

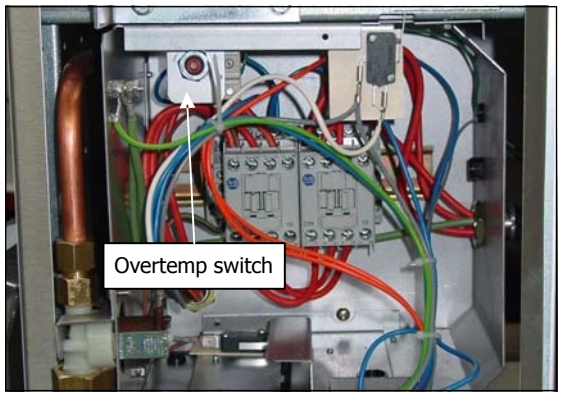


Figure 6.2.5b

4) Disconnect wiring from terminals.
5) Replace and reassemble in reverse order.

6.2.6 Pan Microswitch

1) Remove left front panel (refer 6.1.2).
2) Remove two screws securing microswitch to base of unit.

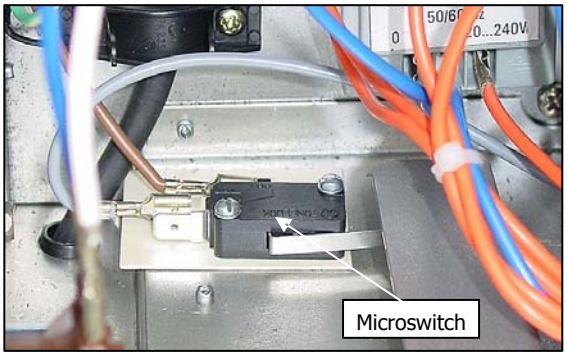


Figure 6.2.6

3) Transfer wiring to new microswitch.
4) Reassemble in reverse order.

6.2.7 Water Valve

1) Remove left front panel (refer 6.1.2)
2) Isolate unit from water supply.
3) Remove two nuts securing water piping to valve.
4) Undo two screws securing water valve to the mounting panel.

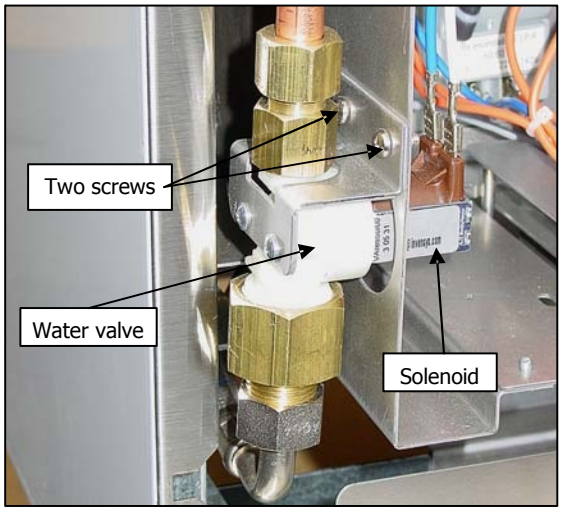


Figure 6.2.7

5) Disconnect wires from solenoid on water valve.
6) Remove bracket and brass unions from water valve.
7) Replace water valve and reassemble in reverse order.

6.2.8 Water Solenoid

1) Remove left front panel (refer 6.1.2)
2) Place screwdriver between water valve and solenoid and lever solenoid away from valve.
3) Remove wires and reassemble with new solenoid in reverse order.

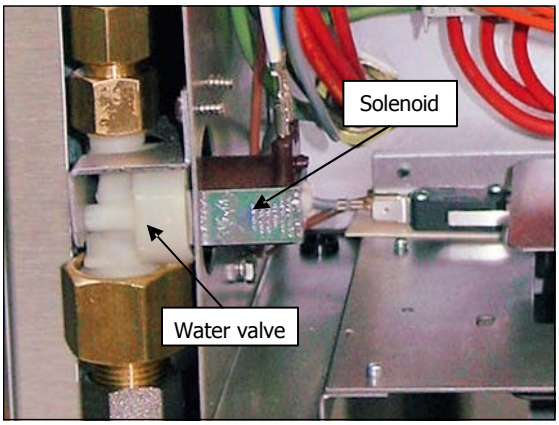


Figure 6.2.8

6.2.9 Water Solenoid Cleaning

1) Remove left front panel (refer 6.1.2).
2) Isolate unit from water supply.
3) Remove water supply pipe from water valve and remove brass fitting (refer 6.2.13)
4) Remove the sieve from the valve assembly by pulling firmly away from the assembly with a pair of pliers

Figure 6.2.9

4) Clean the sieve, removing all dirt and grime.
5) Replace the sieve and reconnect the water supply.

6.2.10 Water control microswitch

1) Remove left front panel and control panel (refer 6.1.1 and 6.1.2)
2) Remove gas control valve cover panel (refer 6.2.6).
3) Remove two screws securing microswitch and disconnect wiring.

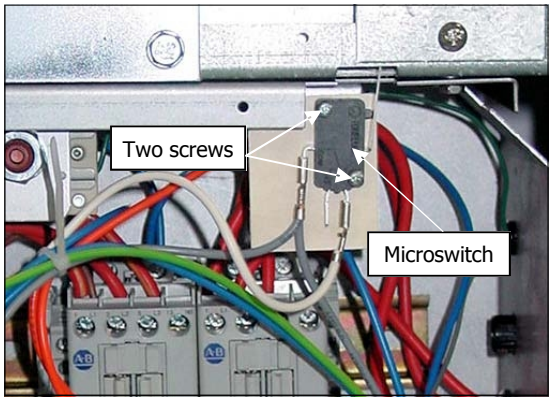


Figure 6.2.10

4) Replace switch and reassemble in reverse order.

6.2.11 Indicators

1) Remove control panel (refer 6.1.1).
2) Remove wires from rear of indicator.
3) Push indicator through front panel from behind.
4) Replace and reassemble in reverse order.

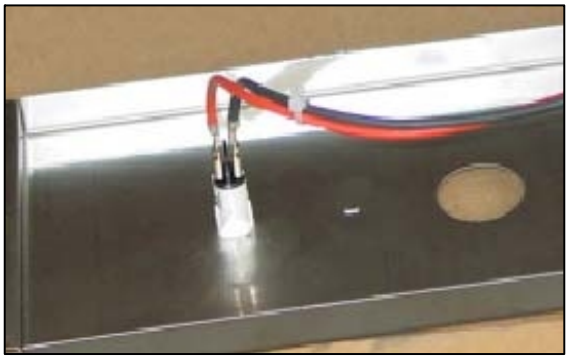


Figure 6.2.11

6.2.12 Lid Hinge Springs

1) Using a 3mm Allen key loosen grub screw in spring hinge tensioner barrel.
2) Take strain off grub screw by turning end boss, (19mm spanner) on spring hinge against spring tension (clockwise for RHS, anticlockwise for LHS)
3) While holding tension on spring remove grub screw from tensioner barrel with spanner.
4) Place the Allan key into the aligned holes of the tensioner barrel and end boss, to support the spring tension.

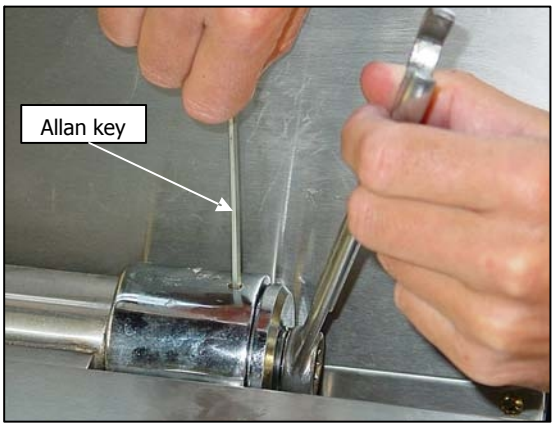


Figure 6.2.12a

5) Reposition spanner, take tension off Allan key and remove Allan key.
6) Allow the end boss to rotate until the next hole in the end boss lines up with grub screw hole and replace the Allan key.
7) Repeat steps 5 and 6 until all tension is off spring.
8) Remove the end boss and spring from spring tensioner barrel.

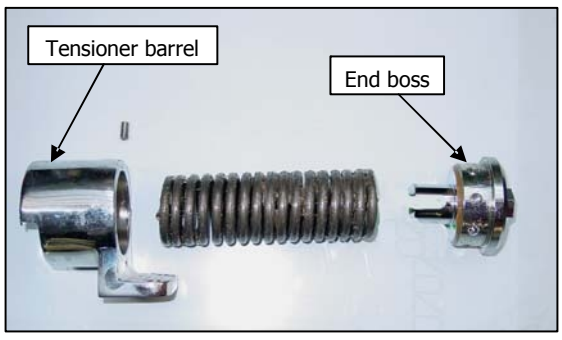


Figure 6.2.12b

9) Generously grease the new springs.
10) Insert new springs in, noting that the spring with the left-hand helix should be inserted in the right-hand side, and the spring with the right-hand helix should be inserted in the left-hand side.

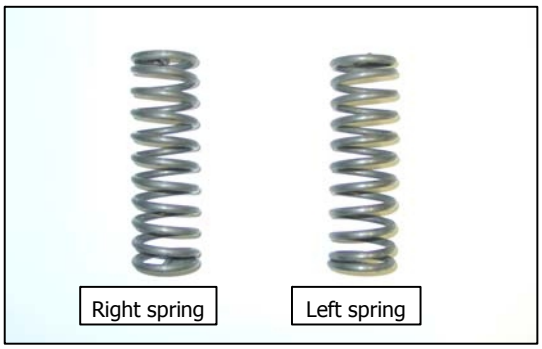


Figure 6.2.12c

11) Refit end boss and re-tension by reversing the dismantling procedure (clockwise for RHS, anticlockwise for LHS).

NOTE: Correct tension has been achieved when the end boss has been turned half a turn.

6.2.13 Hand Wheel Handle (Manual Lift Models)

1) Prise off the hand-wheel cap and remove the centre nut and remove the hand-wheel.
2) Undo bolt at back of wheel (using Allan Key) securing handle to wheel.

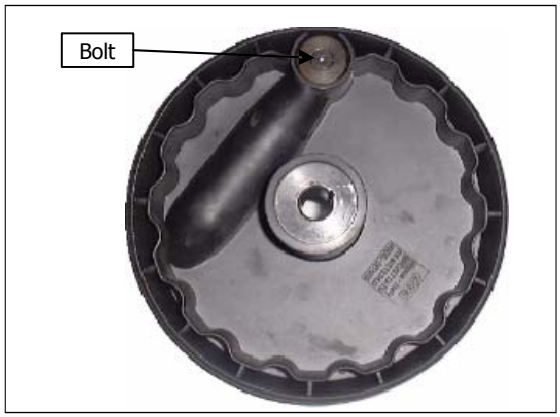


Figure 6.2.13

3) Remove handle, replace, and reassemble in reverse order.

6.2.14 Push Button Switch Block
(Electric lift models)

1) Remove left frontr panel (refer 6.1.2).
2) Undo screw securing contact block to rear of push button.
3) Remove contact block and transfer wires to new contact bock.
4) Fit new contact block and reassemble.

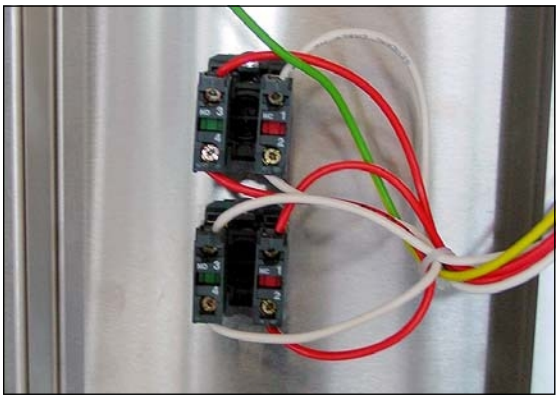


Figure 6.2.14

6.2.15 Control Button
(Electric lift models)

1) Remove both contact blocks from rear of the control button (refer 6.2.14).
2) Remove base from push button by unclipping, using a small screwdriver or similar tool.
3) Undo nut securing the push button to the switch mounting plate.
4) Replace and reassemble in reverse order.

6.2.16 Lift Motor
(Electric lift models)

1) Remove left and right front panels (refer 6.1.2 and 6.1.3)
2) Disconnect four wires to lift motor from connector block.

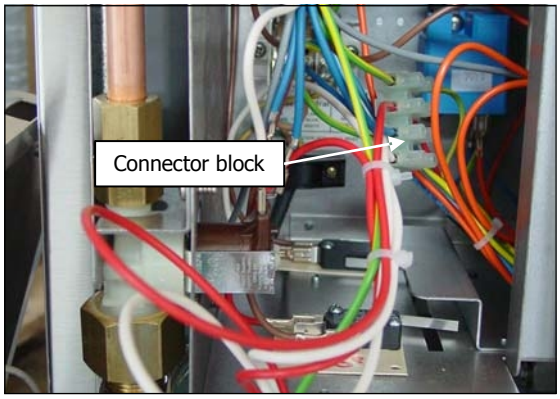


Figure 6.2.16a

3) Remove through bolt connecting motor to lead screw.

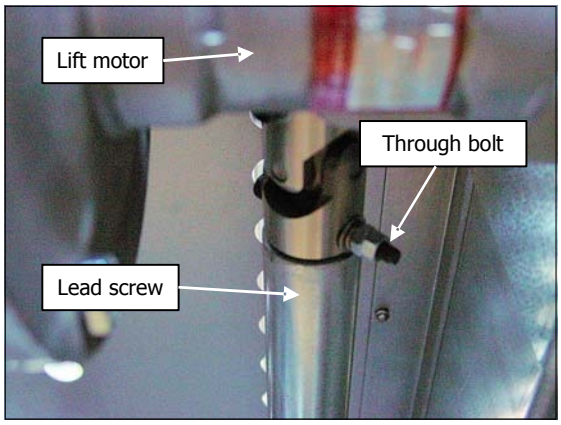


Figure 6.2.16b

4) Remove three bolts securing motor to bratt pan frame and remove motor.
5) Replace motor and reassemble in reverse order.

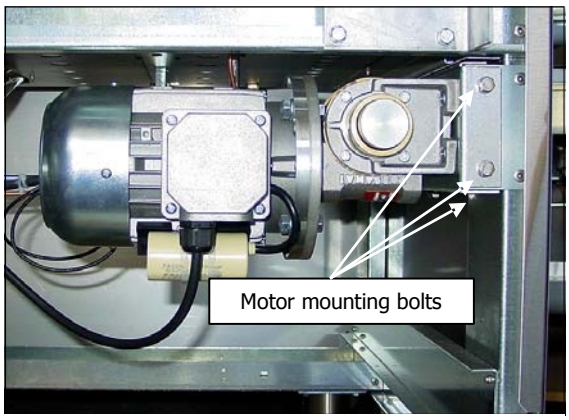


Figure 6.2.17

6.3 Adjustment

6.3.1 Pan microswitch adjustment
(Manual lift models)

1) Remove front control panel and left front panel (refer 6.1.1 and 6.1.2).
2) Bend lever on microswitch so that the switch clicks on when the pan is completely down in the cooking position.
3) Replace front panels.

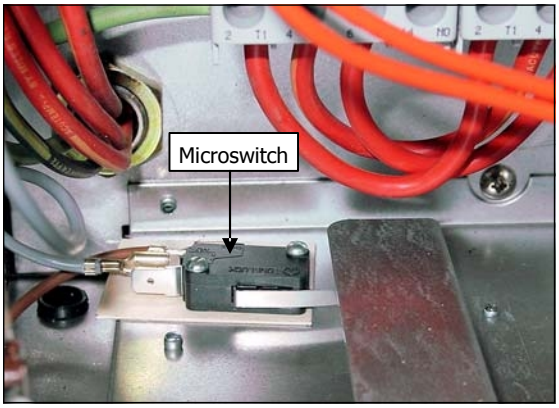


Figure 6.3.1

6.3.2 Pan microswitch adjustment
(Electric lift models)

1) Remove front control panel and left front panel (refer 6.1.1 and 6.1.2).
2) Bend lever on rear microswitch so that the switch clicks on when the pan is completely down in the cooking position.
4) Bend lever on front microswitch so that the switch clicks on when the pan is completely up in the lifted position.

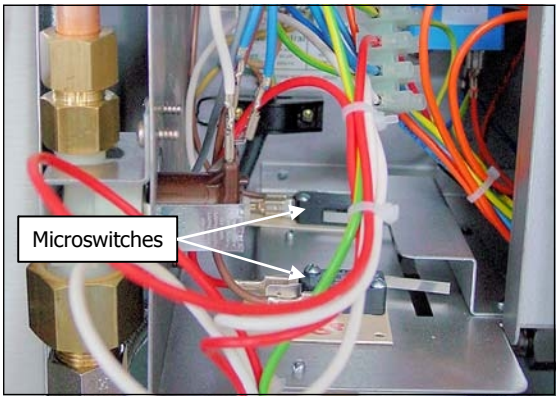


Figure 6.3.2

5) Replace front panels.

6.3.3 Water control microswitch

1) Remove left front and control panels (refer 6.1.1 and 6.1.2).
2) Remove gas valve cover panel (refer 6.4.4)
3) Bend lever on microswitch so that the switch clicks on when the water control is turned to the on position.
4) Replace all covers.

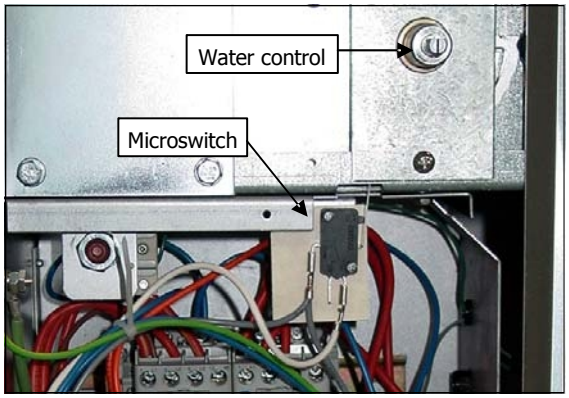


Figure 6.3.2

6.3.4 Tensioning the lid springs

1) Using a 3mm Allan key loosen grub screw in spring hinge tensioner barrel.
2) Take strain off grub screw by turning end boss, (19mm spanner) on hinge agaist spring tension (clockwise for RHS, anticlockwise for LHS).
3) While holding tension on spring remove grub screw from tensioner barrel.
4) Place the Allan key in the aligned holes of the tensioner barrel and end boss to support the spring tension.

Figure 6.3.3a

5) Reposition spanner, take tension off Allan key and remove Allan key.
6) Increase tension on spring by turning end boss (clockwise for RHS and anticlockwise for LHS) until the next hole in the end boss lines up with the grub screw hole in the tensioner barrel.

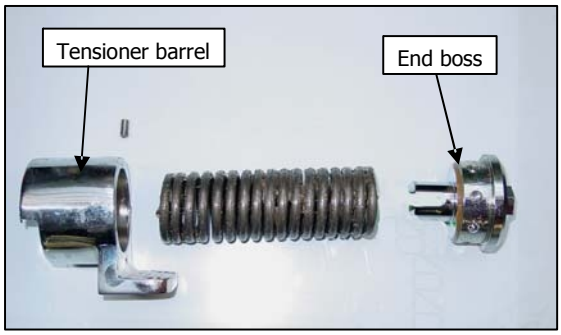


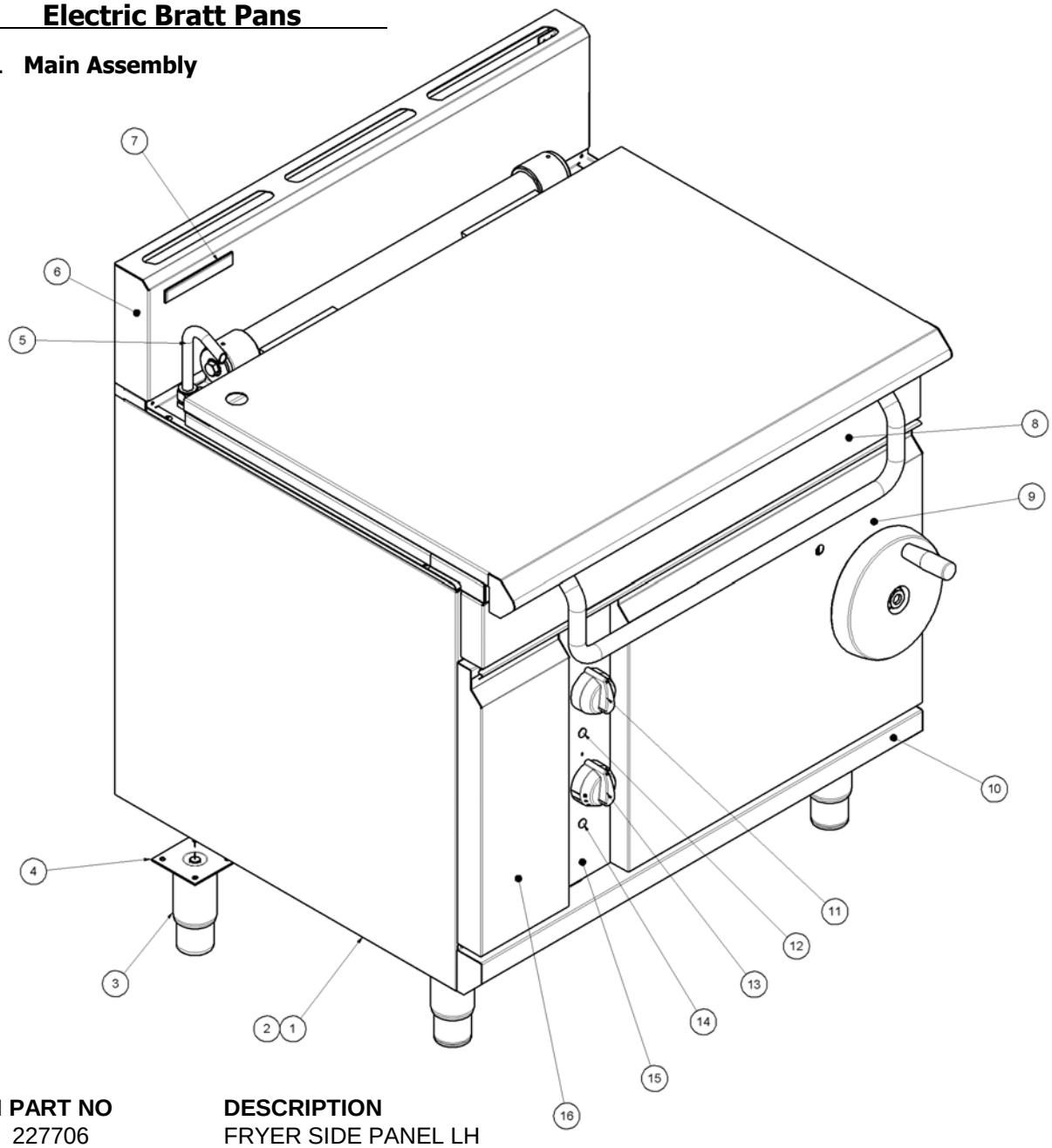
Figure 6.3.3b

7) Replace grub screw and repeat with other side.
8) Check lid tension - if correct the lid should hold in the vertical position when raised.

7 Accessories

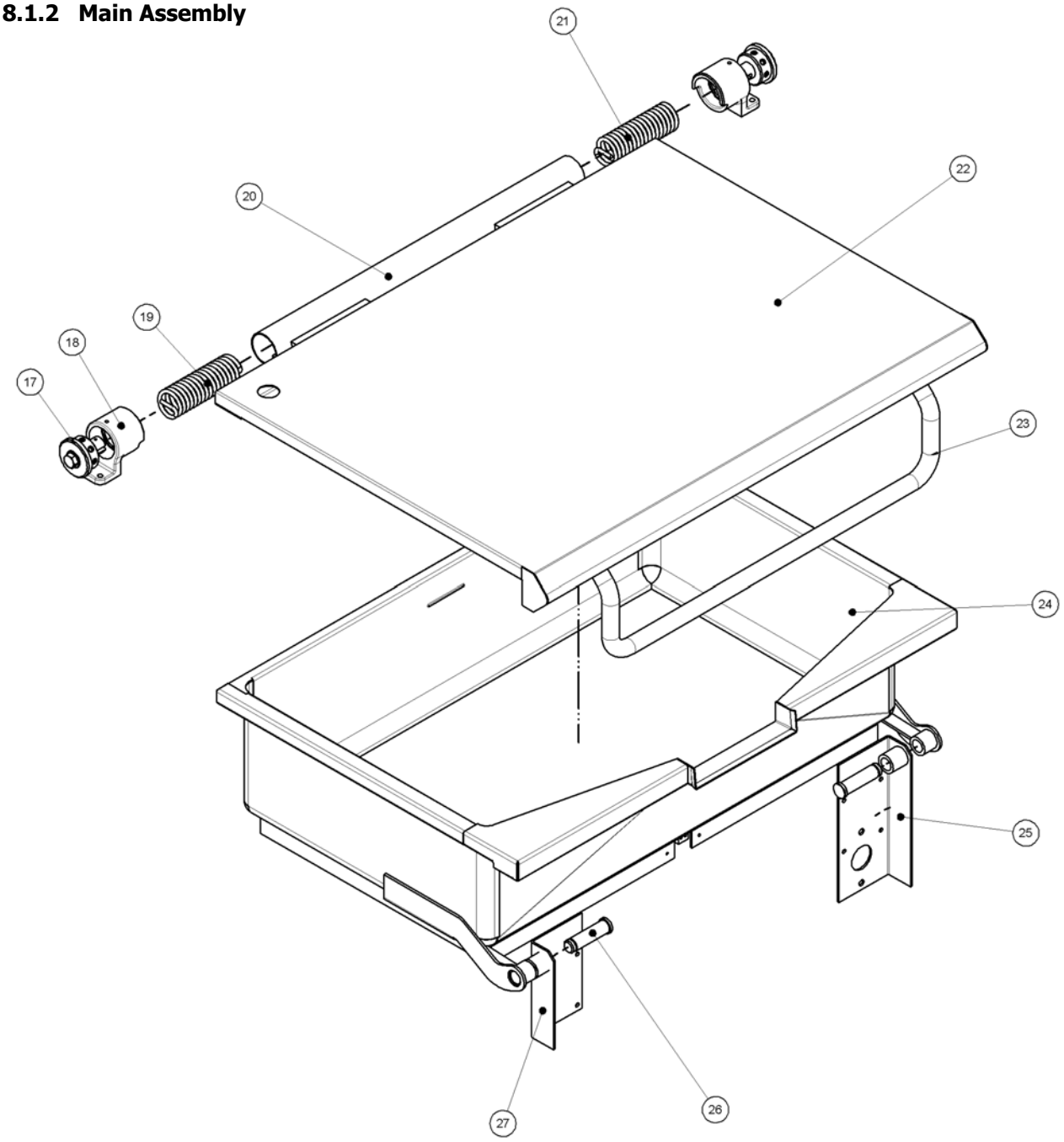
8.1 Electric Bratt Pans

8.1.1 Main Assembly



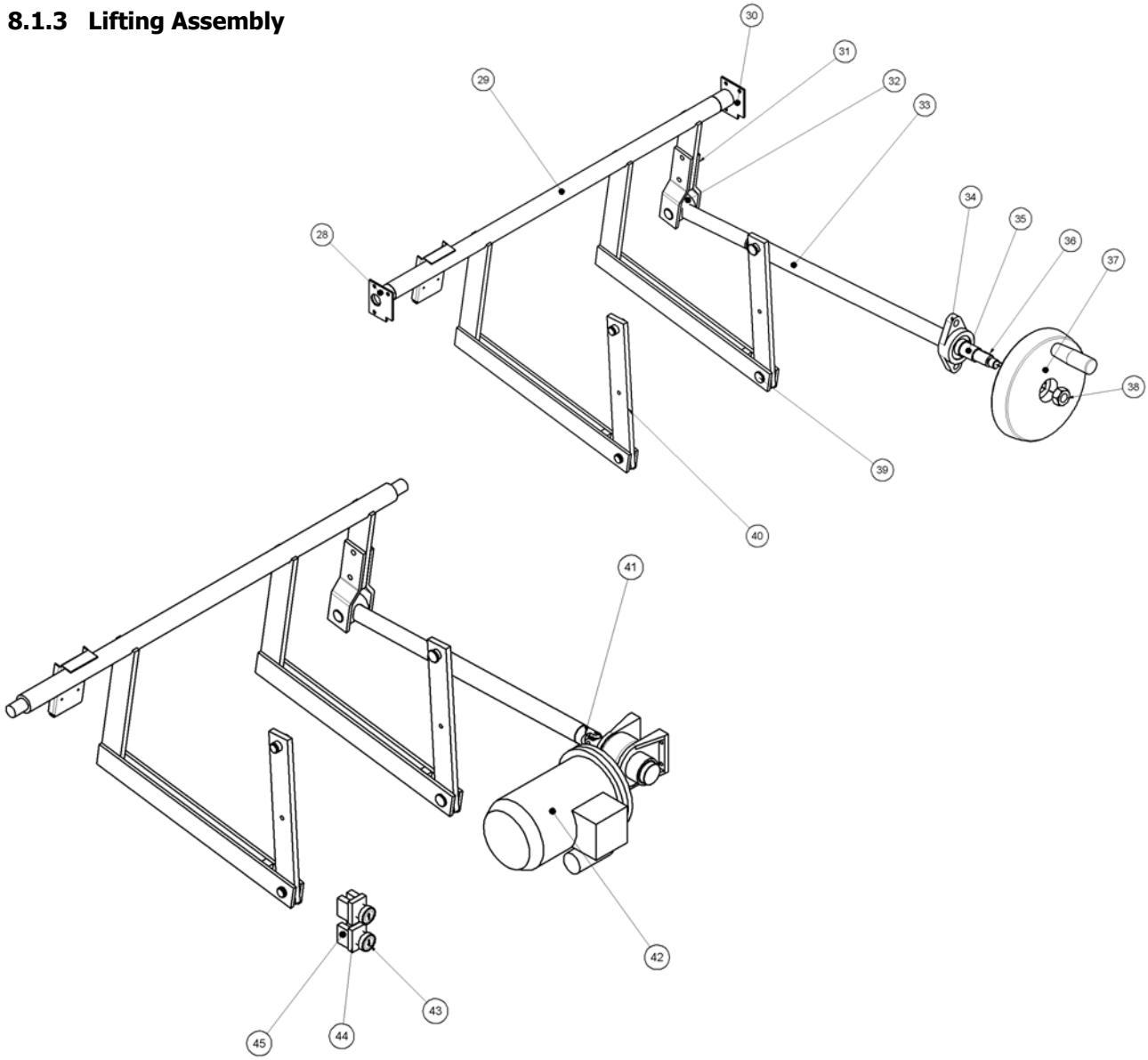
ITEM	PART NO	DESCRIPTION
1	227706	FRYER SIDE PANEL LH
2	227705	FRYER SIDE PANEL RH
3	227850	LEG 150mm (FLUSH STUD)
4	227852	LEG PLATE
5	228259	WATER SPOUT TUBE
6	228669	SPLASHBACK BLUESEAL
7	227960	BADGE BLUESEAL
8	227576	PAN FASCIA BLUESEAL
	227580	FRONT TRIM BLUESEAL
9	228848	FRONT COVER RH
10	228929	BOTTOM SILL WA
11	227382	KNOB BLUESEAL 8mm WATER
12	227963	NEON ORANGE
13	228824	KNOB BLUESEAL 8mm 1-10
14	228922	NEON CLEAR
15	228939	CONTROL PANEL
16	228844	FRONT COVER LH

8.1.2 Main Assembly



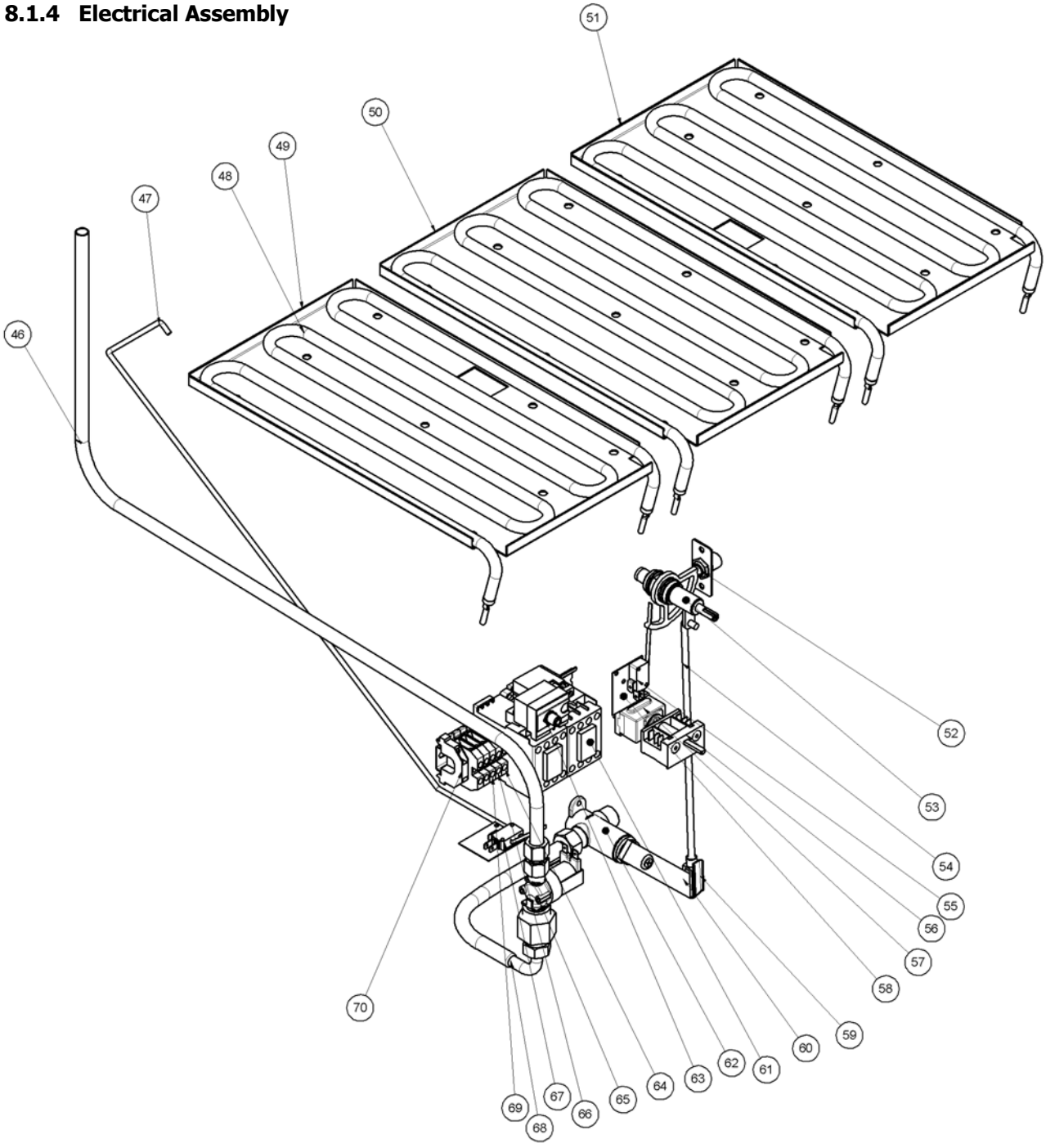
ITEM	PART NO	DESCRIPTION
17	227520	HINGE OUTER TENSION BOSS
18	227521	HINGE TENSIONER BARREL
19	227833	LID HINGE SPRING - LH
20	228814	LID HINGE BARREL WA
21	227832	LID HINGE SPRING - RH
22	227672	LID WA BLUESEAL
23	227841	LID HANDLE 650mm
	227847	LID HANDLE 830mm
24	227478	PAN WA
25	227738	HINGE PLATE RH WA
26	227741	PAN HINGE PIN
27	227736	HINGE PLATE WA

8.1.3 Lifting Assembly



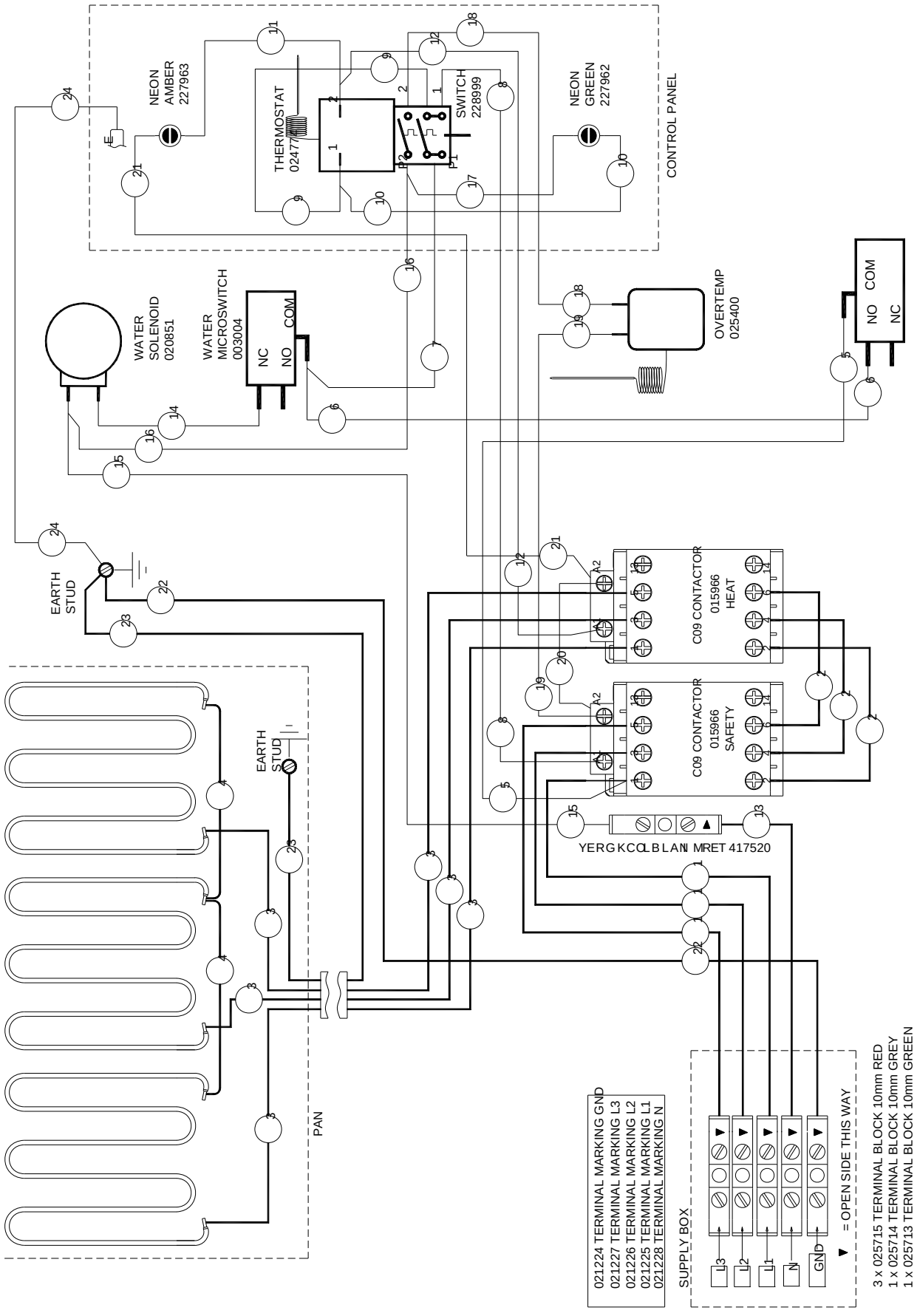
ITEM	PART NO	DESCRIPTION
28	228315	LIFTING BAR PIVOT LH WA
29	227722	LIFTING ARM WA
30	227734	LIFTING BAR PIVOT RH WA
31	227731	LIFTING BAR CLAMP
32	227739	PIVOT BUSH
33	228120	LEAD SCREW
34	020043	BEARING "ASSEMBLY" UCFL204
35	228117	HANDWHEEL SPACER BUSH
36	044400	KEY WOODRUFF
37	228123	HANDWHEEL MACHINED
38	044066	NUT M16 HEX MACHINE ZP
39	227740	LIFTING BAR HINGE PIN
40	227730	LINK ARM
41	228906	UNIVERSAL JOINT WORKED
42	227857	ELEC MOTOR & REDUCTION GEARBOX
43	020393	SWITCH CONTROL BUTTON
44	020394	SWITCH CONTACT BLOCK N/O
45	020395	SWITCH AUX CONTACT BLOCK

8.1.4 Electrical Assembly

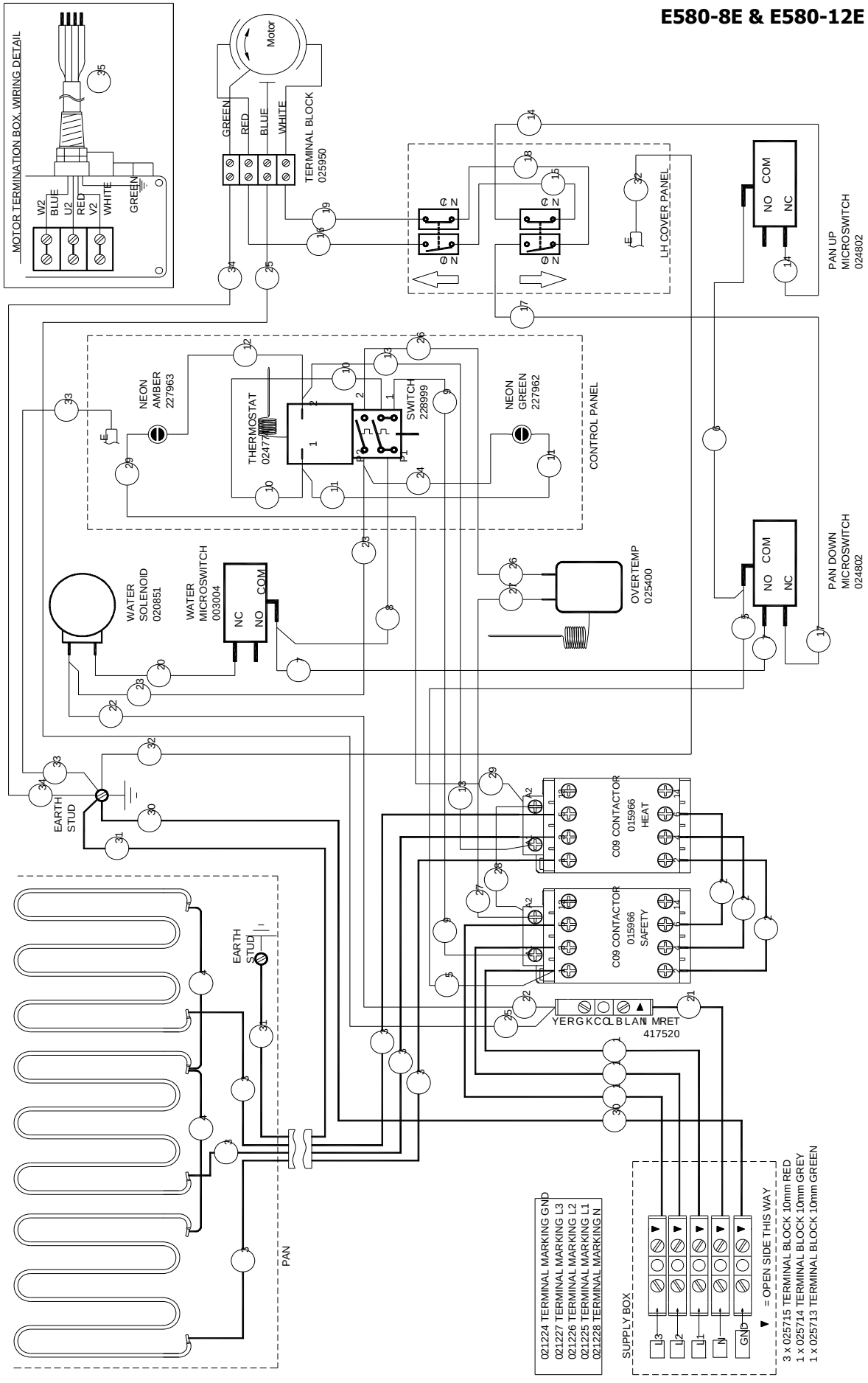


ITEM	PART NO	DESCRIPTION
46	227897	WATER OUTLET TUBE
47	228623	PUSH ROD MICROSWITCH
48	229084	ELEMENT 4000W 240V (900mm WIDE)
	229085	ELEMENT 4000W 240V (1200mm WIDE)
49	229090	ELEMENT RETAINING PLATE LH
50	229091	ELEMENT RETAINING PLATE CENTRE
51	229089	ELEMENT RETAINING PLATE RH
52	011005	BALL CATCH ASSY
53	228874	WATER SHAFT WA
54	227916	WATER VALVE LINK ARM
55	003004	MICROSWITCH
56	229355	SELECTOR SWITCH KIT
57	024774	THERMOSTAT 50-320 C
58	013977	MICROSWITCH INSULATOR
59	228948	CLEVIS 6mm
60	227915	WATER VALVE LEVER
61	015966	CONTACTOR 100C09VA10
62	020062	WATER VALVE HMC 454x15 CIRCOLA
63	025400	OVERTEMP THERMOSTAT 360C
64	025713	TERMINAL BLOCK 10mm GREEN
65	020851	WATER SOLENOID
66	025714	TERMINAL BLOCK 10mm GREY
67	024802	DOOR MICROSWITCH E32/G32
68	228933	BASIN CONNECTOR 300mm ELBOW
69	025715	TERMINAL BLOCK 10mm RED
70	020995	END ANCHOR

E580-8 & E580-12



E580-8E & E580-12E



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