REDFOX®

Instruction manual



Boiling kettle gas indirect 150 l
BI 90/150 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 gas [kW]
800	900	900	150.00	22.500

Basin volume [l]	Usable volume [l]	Gross depth [mm]	Gross Height [mm]	Maximum device temperature [°C]
150	134	840	1160	105

Gross Volume [m3]	Net Volume [m3]	Gross Weight [kg]	Gross Width [mm]	Worktop Thickness [mm]
0.945	0.648	173.00	970	1.50

3. 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

4. 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.

5. 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.

	G30/31 PROPAN/BUTAN 30mbar	G31 PROPAN 37mbar	G30/31 PROPAN/BUTAN 50 mbar	G20 natural gas 20mbar
nozzle of the burnerpr. 1/100mm	135	135	135	250
overpressure on nozzle - sporo (mbar)	23	23	23	9
overpressure on nozzle - sporo (mbar)	10	10	10	3
consumption	1,7 kg/h	1,7 kg/h	1,7 kg/h	2,4 m3/h

6. CHECK OF THE DEVICE SETTINGS FOR THE TYPE OF GAS

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. The nozzles for different types of gas are in a bag packed with the boiler and are marked in hundredths of mm (burner technical data table).

Replacement nozzles:

Proceed as follows: Remove the front panel and remove the nozzle holder. Replace the nozzles on it according to the technical data table of the burners. Refit the nozzle holder and adjust the nozzle overpressure on the gas valve to the appropriate values for the given gas. This is done by removing the screw at the overpressure control point on the nozzle and attaching a pressure gauge to it. Then you start the device at maximum power and with a 10mm wrench, the overpressure increases by tightening the nut and decreases by loosening it. After setting it to the prescribed value, you switch to the slow mode. Use a wrench to hold the nut against rotation and use a Phillips screwdriver to adjust the overpressure on the nozzle to the given value. Then you install the screw back and check for leaks.

Important:

After the appliance has been adjusted to a different type of gas, it is necessary to mark the gas change on appliance label.

Commissioning and operation check:

• after connecting the device to the power supply, the device, the entire installation and operation of the device must be checked

• in particular, it is necessary to check:

-Check that all connections have been made according to the installation instructions provided

-Check that all applicable standards and safety regulations and legal regulations and directives have been followed and met

- Check appliances for gas leaks

- Check the tightness of the water supply

- Check the ignition of the burners

- Check the stability of the flame

- In case of changing the device to a different type of gas, change the identification gas label always placed under the gas supply

7. INSTRUCTIONS FOR USE

Before every start-up of the boiler with indirect heating, check that the duplicator is filled with water. The water level must be at the height of the control cock (Fig. 4, note 8). If water does not flow from this open faucet, the duplicator needs to be refilled. Add water to the duplicator by pressing the button (Fig. 2) until water flows from the open tap. When the water stops flowing from it, close the tap.

Control

Set the energy regulator (Fig. 2, Note B) to „MAX“ and then turn the switch (Fig. 2, Note A) to the right or left by 90°. This is how the maximum power is set. Turn the switch another 90° to set the slow mode. The output can also be reduced with the energy regulator, where a lower set value = lower output. Use the energy regulator when the switch is set to maximum power.

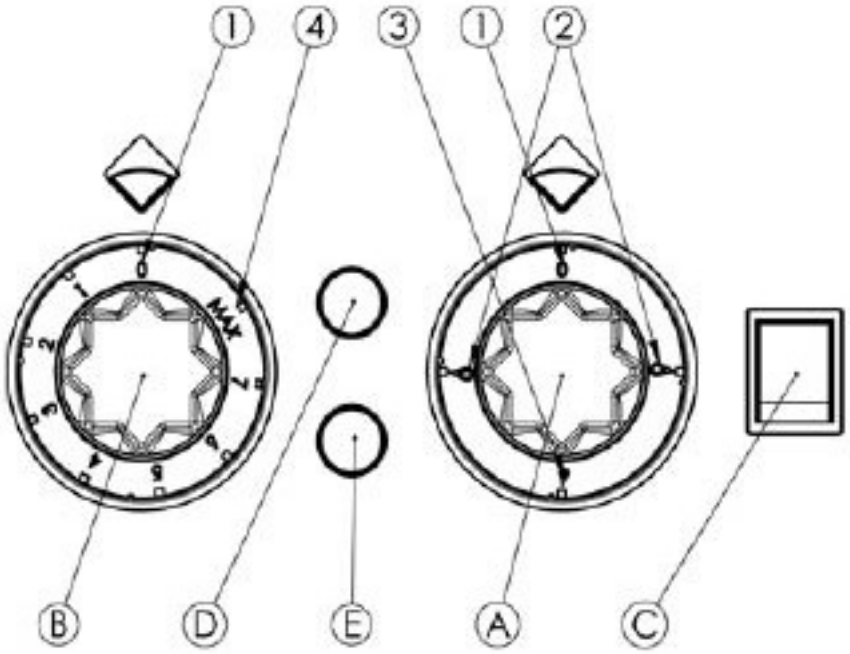
Ignite the burners

After turning the switch to maximum power or slow mode, the burners will ignite automatically. This is signaled by the lighting of the green light (Fig. 2, note D). If it fails to light them the first time, the red reset button lights up (Fig. 2, note C). Pressing it will re-ignite.

If the orange light is on (Fig. 2, note E), this indicates that the burners are running at full power. If it is not lit, it means that it is burning in slow mode. This can be caused by switching the switch to the slow position, setting the energy regulator to a position other than „MAX“.

Shutting down the boiler

The boiler is turned off by turning the switch to the „0“ position.



8. 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.**