REDFOX®

Instruction manual



High-capacity boiling kettle gas indirect 300 l 230 V / 1N
BIQ 90/140 300 G

2026-11-16

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1. DECLARATION OF CONFORMITY

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

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

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

2. TECHNICAL DATA

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

Net Width [mm]	Net Depth [mm]	Net Height [mm]	Net Weight [kg]	Power electric [kW]	Loading
1400	900	900	250.00	0.023	230 V / 1N - 50 Hz

Power gas [kW]	Basin volume [l]	Volume capacity of the container [l]	Usable volume [l]	Bottom thickness	Gross depth [mm]
40.000	300	300.00	280	2.50	1030

Gross Height [mm]	Maximum device temperature [°C]	Minimum device temperature [°C]	Number of power control stages	Gross Volume [m3]	Net Volume [m3]
1085	100	30	2	1.604	1.169

Gross Weight [kg]	Gross Width [mm]	Worktop Thickness [mm]
260.00	1435	2.00

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

3. TABLE OF GASES FOR WHICH THE PRODUCT IS INTENDED

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

Execution	Product Category	Connection overpressures (mbar)	Used gas	Country of destination
A1	I3+	28-30/37	G30/G31	BE, CH, CY, CZ, EE, ES, FR, GB, GR, IE, IT, LT, PT, SI, SK, TR
A1	II2E3B/P	20, 50	G20, G30	DE, PL, RO
A1	II2ELL3B/P	20, 20, 50	G20, G25, G30	DE
A1	II2E+3+	20/25, 28-30/37	G20/G25, G30/G31	BE, FR
A1	II2H3B/P	20, 30	G20, G30	BG, CZ, GB, DK, HR, EE, FI, GR, IT, LT, LV, NO, RO, SE, SI, SK, TR, CY, FR
A1	II2H3B/P	20, 50	G20, G30	AT, CH, CZ, FR, SK
A1	II2H3P	20, 37	G20, G31	CH, CZ, ES, GB, GR, IE, RO, SI, SK
A1	II2H3+	20, 28-30/37	G20, G30/G31	CH, CY, CZ, EE, ES, GB, GR, IE, IT, LT, PT, SK, SI, TR

4. LOCATION GAS

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

5. SAFETY MEASURES FOR FIRE PROTECTION

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

Fire protection in spaces with special risk or danger

Protection against the effects of heat

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

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

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

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

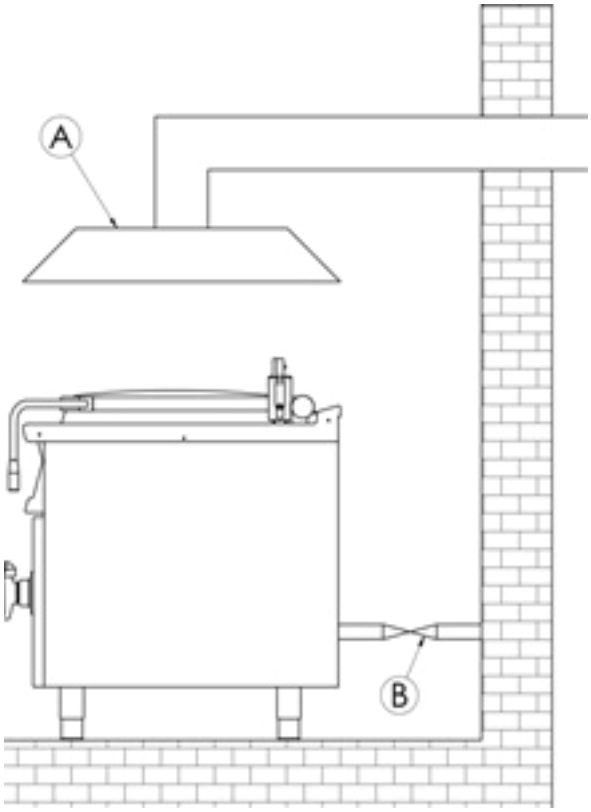
- information on the degree of flammability of common building materials is given in the table above. Appliances must be installed in a safe manner. During installation, the relevant design, safety and hygiene regulations must also be respected:
- fire safety of local appliances and heat sources
- fire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

6. INSTALLATION

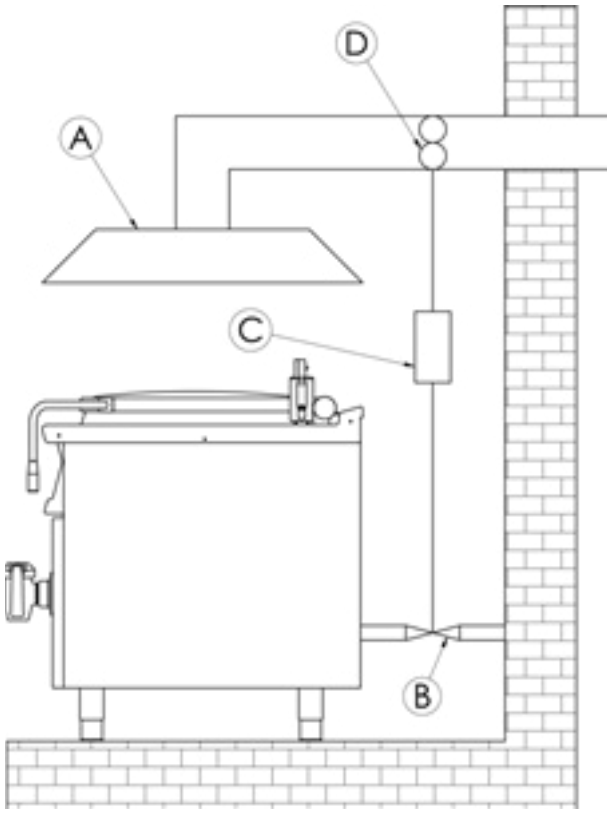
Important: The manufacturer does not provide any warranty for defects arising as a result of incorrect use, failure to follow the instructions contained in the attached user manual and mishandling of appliances. Installation, modification and repair of appliances for large kitchens, as well as their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

7. INSTRUCTIONS FOR GAS FLUE EXHAUST INSTALLATION

NATURAL DRAUGHT



FORCED EXHAUST



The cooker hood outlet is connected to a separate chimney (A). Flue gas extraction is ensured by the natural draught of the chimney.

The cooker hood outlet is not connected to a natural draught system. Flue gas extraction is ensured by a fan (D) (forced exhaust). In this case, it is essential to provide an interlock with the gas supply (B) to shut off the gas supply in the event of a fan failure.

8. THERMAL OUTPUT CHECK

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

9. CONNECTING GAS CONNECTION HOSE

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

10. LIQUID GAS CONNECTION

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

11. 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.

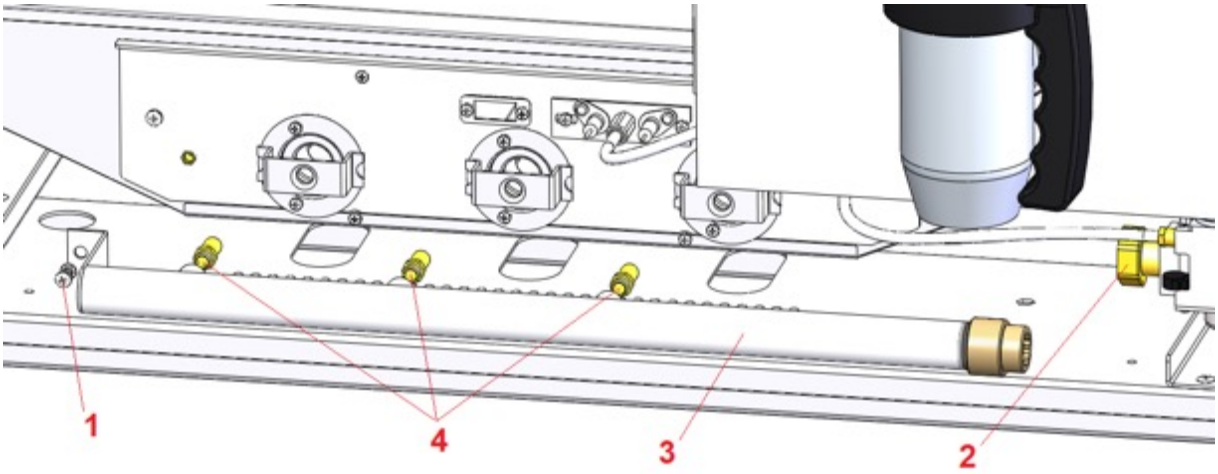
12. CHECK DEVICE SETTINGS FOR GAS TYPE

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

13. REPLACING NOZZLES

Main burner nozzles

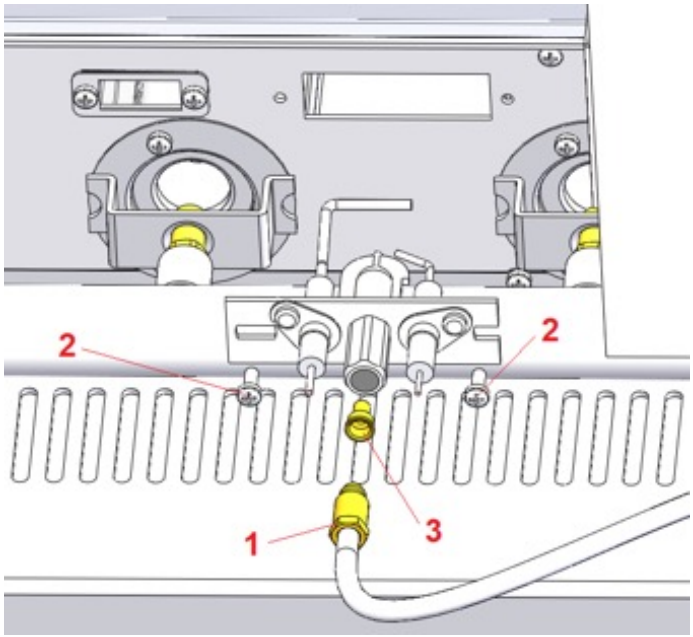
To replace the main burner nozzles, proceed as follows:
Remove the screw of the distribution pipe on the left (1) and loosen the union nut (2) on the gas valve on the right. Caution — do not lose the flat gasket located in the valve fitting (2)!
Remove the distribution pipe (3).
Remove and replace the nozzles (4). 90/100 boilers have three nozzles, while 90/140 size boilers have five nozzles.
Reassemble in the reverse order.



Pilot burner nozzle

To replace the pilot burner nozzle, proceed as follows:

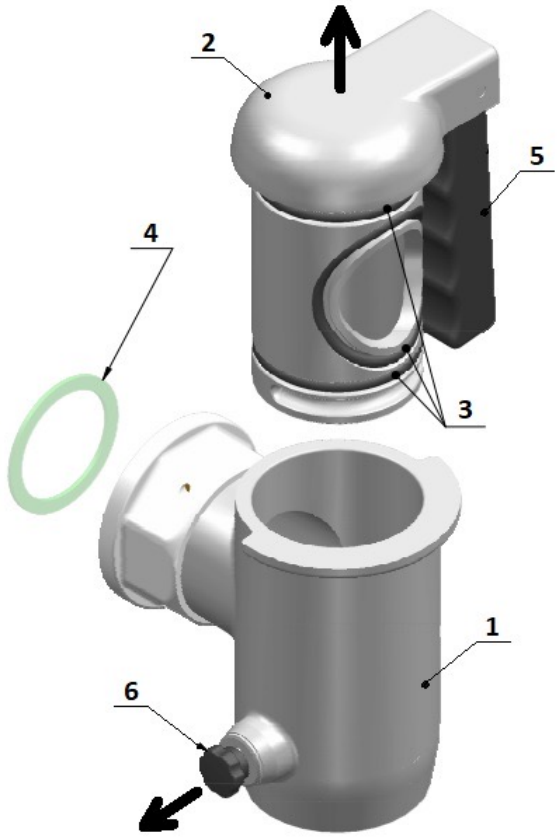
- Loosen and remove the flexible pipe of the pilot burner supply (1).
- Remove the pilot burner screws (2) and pull the pilot burner out of the chamber (be careful of the electrode cables).
- Tap out the nozzle (3) and replace it.
- Reassemble in the reverse order. Pay attention to the orientation of the pilot burner.



14. INFORMATION ON PARTS OF SQUARE (RECTANGULAR) BOILERS

Food discharge valve

The discharge valve is used to drain food from the boiler vessel. The lower edge of the valve is located at a minimum height of 280 mm (or higher, depending on the height adjustment of the appliance's feet).



Valve installation

Before installing the valve, place the flat gasket (4) into the groove of the union nut. Then fit the valve onto the boiler's 2" discharge pipe and tighten. While tightening, hold the valve so that it does not rotate and remains in the vertical position.

Using the valve

To drain food, take hold of the handle (5), lift it to the horizontal position and turn it clockwise (turn slowly — full opening is half a turn).

To close the valve, turn the handle back counterclockwise. In the closed position, the handle (5) can be lowered back down to the vertical position.

Beware of scalding from hot food! The metal parts of the valve may also be hot!

Valve maintenance

Valve maintenance should be carried out after each use (daily). Maintenance is performed as follows:

1) First make sure there are no liquid (food) residues in the vessel.
2) Open the valve.
3) Pull out the pin (6) in the indicated direction and remove the valve insert (2) upward and out of the body (1).
4) Clean all valve parts. In particular, the O-rings (3) must be lubricated with food-grade grease.

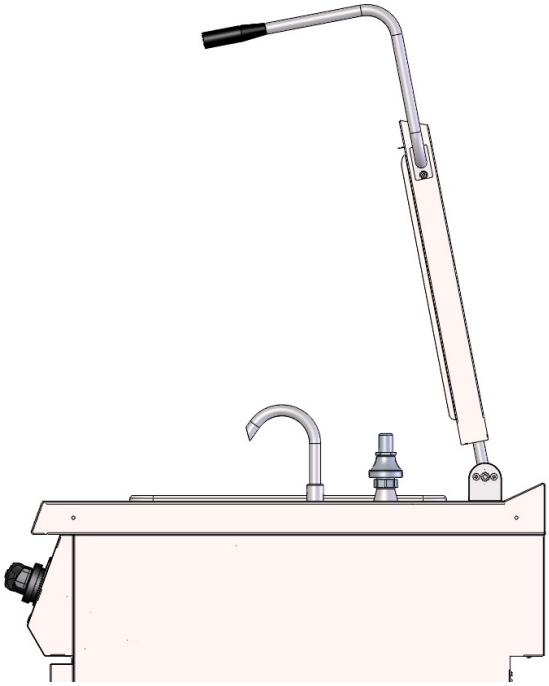
5) Insert the insert (2) back into the valve body (in the open position). Pull out the pin (6) again so that it engages in the groove in the insert.
6) Close the valve.

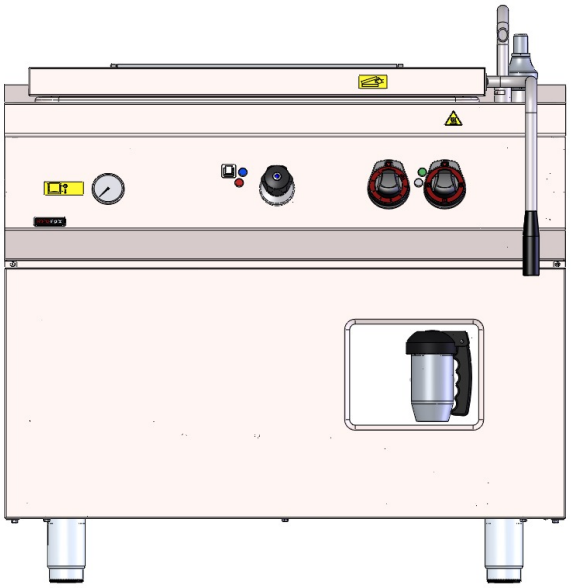
Boiler lid

The lid hinge is fitted with a spring that helps to lighten its weight. However, the lid is not adjustable and only holds in the fully open position (open at an angle of approx. 80°)!

The handle is positioned and bent to the right, away from the cooking vessel, so that rising steam does not cause scalding when the lid is opened during cooking. Nevertheless, it is recommended to be careful when opening the lid during operation.

The lid must be closed during cooking! Otherwise, too much heat escapes and the heating-up time is significantly extended.





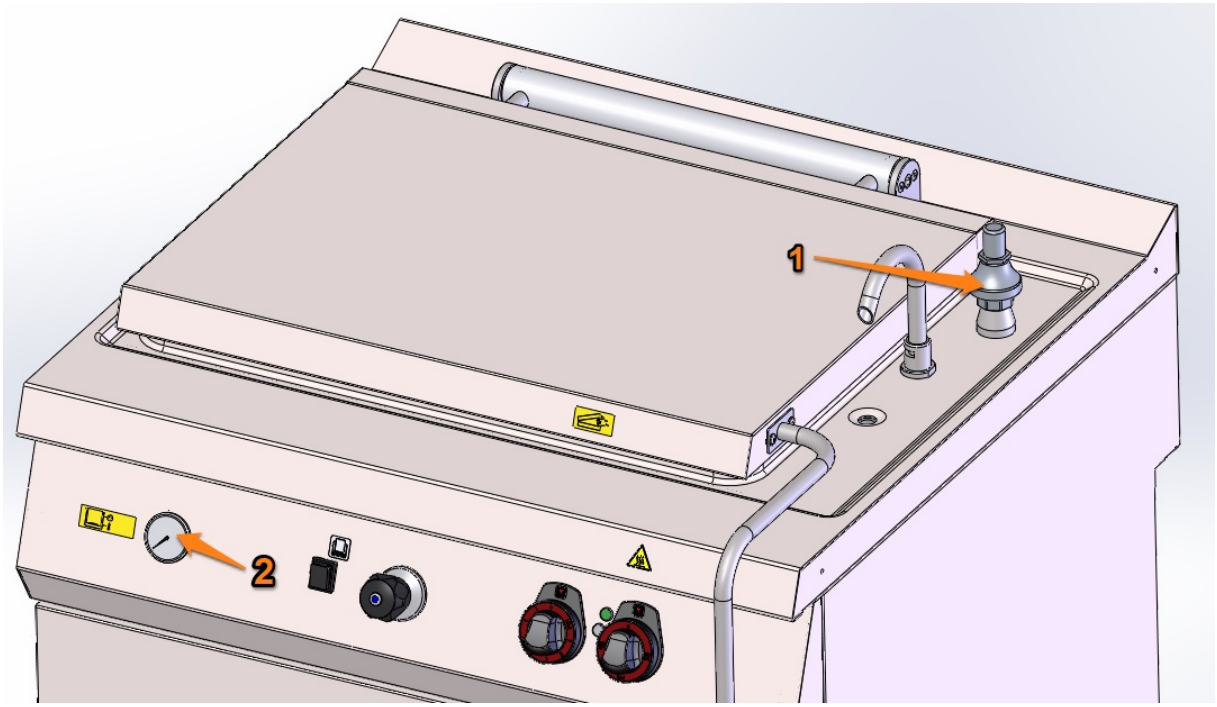
Working pressure

As standard, the boiler is fitted with a pressure switch that limits the working pressure to 0.45 bar +/- 10%. The pressure switch takes priority over all control functions and switches off the heating elements whenever this pressure would be exceeded. Heating resumes once the pressure drops.

The boiler is further equipped with a safety relief valve (1), calibrated to a pressure of 0.5 bar + 10%. In the event of a pressure switch failure, the safety valve releases steam and prevents dangerous pressure levels from occurring.

Pressure values in the jacket can be monitored on the pressure gauge (2), located on the front panel of the appliance.

Since the water in the jacket heats up at the same time as the water in the vessel (the food), steam actually only starts to form and pressure in the jacket only starts to rise once the food in the vessel reaches approximately 80 °C.

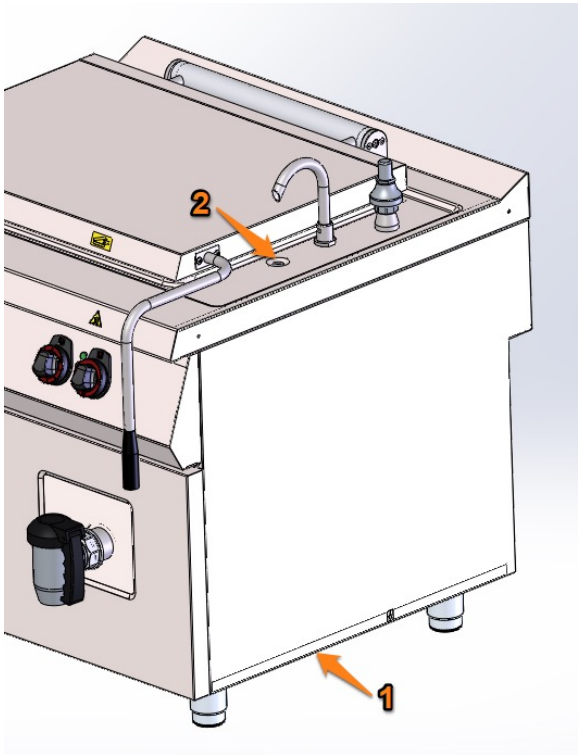


Jacket venting

The boiler is equipped with an automatic venting valve. As the boiler heats up toward boiling, excess air is pushed out by the steam being gradually generated. Once sufficiently warm air (and steam) starts to escape through the venting valve, it closes automatically. Only then does pressure begin to rise in the jacket. The operator therefore does not need to worry about venting at all.

After cooking ends, as the boiler cools, the venting valve opens again, letting air into the jacket and preventing a vacuum from forming.

Any condensate that may leak from the venting valve is drained into the waste pipe (1) together with the drainage from the worktop (2).



15. INSTRUCTIONS FOR USE

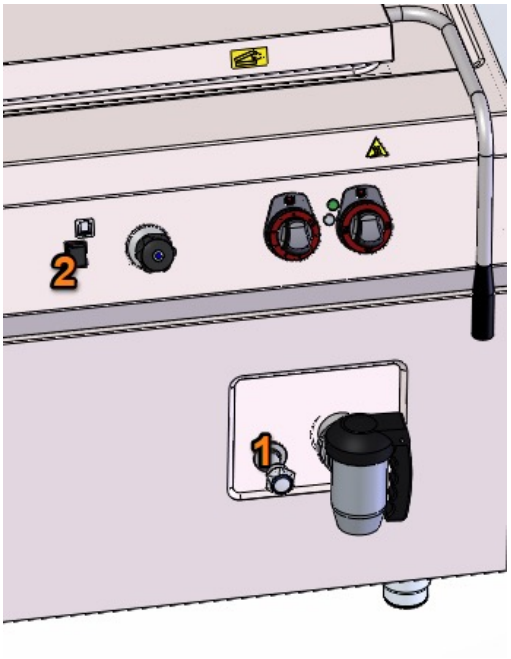
Filling the jacket

Semi-automatic (basic version)

The basic version of the appliance is equipped with semi-automatic jacket filling. An overflow cock (1) opens from the front part of the boiler jacket. A rocker switch for filling (2) is located on the front panel. For correct operation, the water level in the jacket must be checked and topped up daily before starting the appliance.

The procedure for topping up water in the jacket is as follows: Open the overflow cock (1); if no water flows out of it, press and hold the rocker switch for filling (2). Hold the switch until a thin stream of water starts to flow from the overflow cock. At that point, release the rocker switch and close the overflow cock.

Note: The semi-automatic filling system is equipped with a thermostat that prevents water from being filled into an overheated jacket. Filling is inactive at temperatures above 60 °C.



Automatic (AWF version)

Boilers in the AWF version are equipped with an automatic jacket-filling system. In this version, both level monitoring and topping-up take place automatically, even during operation.

The automatic filling system is active whenever the power selector knob is in the position  , or .

A blue indicator light (1) signals the automatic topping-up activity. It lights up whenever water filling is in progress.

For a boiler with automatic topping-up, the appliance must be connected to soft or softened water.



Filling water for cooking

Water filling arm

The arm (3) can rotate 90° and it is necessary to make sure that it does not collide with the boiler lid (1) when the lid is opened and closed. In the worktop, under the filling arm, there is an opening for draining water from the recessed area of the top plate (5).

Vessel water-filling cock

The cock (2) is located on the front panel near the controls. Turning the cock releases cold water into the filling arm (3).

Level marks in the vessel

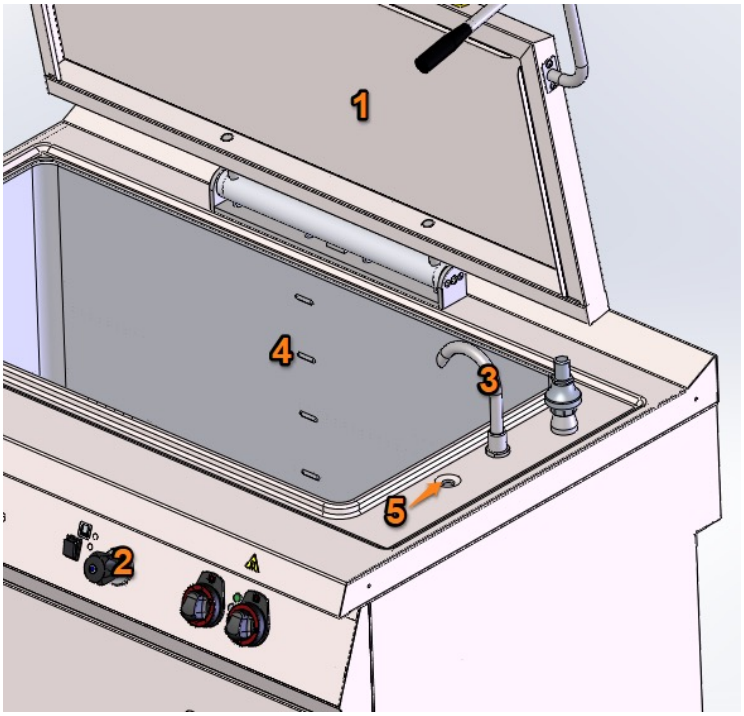
The level marks (4) are embossed on the rear wall of the vessel and indicate the volume of food in the vessel. The marks indicate the following volumes:

Mark (counted from the bottom)	BIQ 90/100-200 E (AWF) [l]	BIQ 90/140-300 E (AWF) [l]
Ryska 1	60	70
Ryska 2	120	140
Ryska 3	183	210
Ryska 4	-	280

Filling water into the vessel

Lift the boiler lid (1) to the upper position. Turn the water filling arm (3) toward the vessel. Turn the filling cock (2) and fill in the required amount of water (it is essential to monitor filling to avoid overflowing), then close the cock (2). Turn the filling arm (3) away from the vessel so that it does not collide with the lid (1). Close the lid (1).

Note: Filling the full volume of water takes approximately 20 minutes for 90/100-200 boilers and 30 minutes for 90/140-300 boilers, depending on the water pressure in the water supply system.



Use, commissioning

Before starting cooking, first check the water level in the jacket by opening the overflow cock. If no water flows out of it, water must be topped up by holding the rocker switch. Once water starts to flow out, close the overflow cock. Note: This step is skipped on AWF versions.

Put the appliance into operation by switching the power selector knob to the position . In this position, the green indicator light comes on, signalling that the appliance is switched on (the boiler is not yet heating). Note: If the boiler is the AWF version, this also activates jacket filling at the same time (and if the level in the jacket has not been reached, water will also be topped up). Turning the regulator knob to positions 1–MAX switches on the gas heating system. The state in which the burners are heating is indicated by the orange indicator light.

To achieve the fastest possible time to reach boiling, the lid must be closed and the regulator set to MAX. Even at maximum output, pressure regulation by the pressure switch remains active. Cycling of the heating may therefore occur once the working pressure is reached.

- For maximum service life of the jacket, it is necessary to maintain the correct water level in the jacket to avoid overheating and cracking.
- If the pressure switch fails and pressure exceeds 0.5 bar +10%, the safety valve located on the top plate opens and releases steam.
- Heat transfer is most efficient when using the full capacity of the cooking vessel, or at most up to the next level mark (210 l for 90/140-300 boilers and 120 l for 90/100-200 boilers). At lower fill levels, heat losses increase and cooking output decreases.
- To bring the food to the boil most efficiently, the lid must be closed.

Controls

Power selector knob

Knob (1) switches the appliance on/off. The switch has four positions:

Position 0 – appliance is switched off

Position  – only jacket filling is active. On the basic, semi-automatic version, water can be filled into the jacket using the button on the front panel. On the AWF version, the automatic jacket-filling system is active.

Position  – this position appears twice on the knob. Both jacket filling and the heating system are active. The pilot burner ignites automatically. The main burners are then ignited using the regulator knob (2).

Regulator knob

Output can be further finely regulated using the regulator knob (2), where:

Position 0 – heating system switched off. Only the pilot burner is lit.

Positions 1 to 7 – regulation in the range of 10–70% output. Regulation takes place by cycling the burners on/off at various interval lengths.

Position MAX – 100% output. This means the main burners heat continuously (except when switched off by the pressure switch due to the working pressure being reached).

Green indicator light

The green indicator light (3) signals that the appliance is switched on. The indicator lights up green after switching the power selector knob to the ,or . position. Once the green indicator lights up, automatic water top-up into the jacket is also activated (on AWF version appliances), and if the water level is low, water begins to be topped up.

White (orange) indicator light

The white indicator light (4) signals the state of the heating system. The indicator lights up orange whenever the main burners are heating.

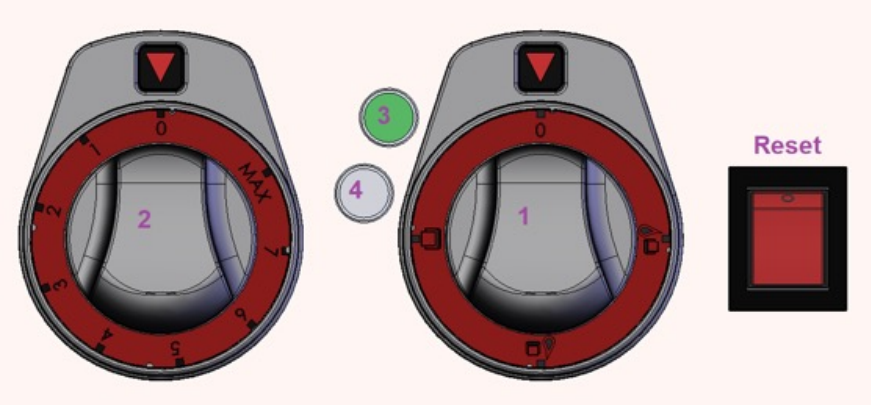
Reset button

If the pilot burner fails to ignite within a 10-second interval, the gas supply is shut off and the reset button lights up orange. Pressing and releasing the button starts a new ignition attempt.

Regulation

To set full output, switch the power selector knob (1) to the position and set the fine regulator knob (2) to the MAX position. Full output is used to bring food to the boil as quickly as possible.

To maintain the food temperature at approximately 95 °C (the recommended temperature for drawing out stock) – first bring the food to the boil, then reduce the fine regulator knob (2) to level 3 (the level may vary depending on the amount of food being cooked).



Fault indicator light

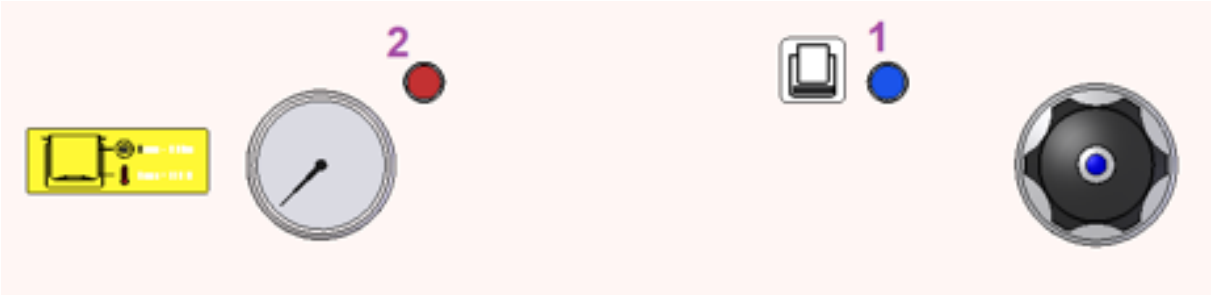
The red indicator light (2), located next to the pressure gauge, signals fault states of the appliance.

A red indicator light that stays continuously lit on its own indicates an increased temperature in the appliance's control cabinet and thus a risk of overheating the electronics.

On AWF versions with automatic filling, it also signals an emergency state in which the water level in the jacket has dropped below the critical level. In this emergency state, heating is blocked to prevent the jacket from overheating. Heating is automatically unblocked once the water reaches at least the minimum level again.

A lit red indicator light combined with the blue indicator light signals a lack of water in the jacket and a possible fault in one of the components of the filling system.

If the red indicator light comes on, call service as soon as possible!



16. 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.**

17. TROUBLESHOOTING

Problem	Possible cause	Recommended solution
The pilot burner does not ignite	After a long period of inactivity, shutdown or initial connection, air may be present in the gas supply line.	Repeat the ignition cycle several times to purge the air from the pipework and allow it to fill with gas.
The pilot burner goes out during the cycling process and has to be reignited after each cycle	Low gas inlet pressure; clogged pilot burner.	Check the gas inlet pressure; check the pilot burner for cleanliness and clean it.
The kettle takes a long time to heat up	Lid is open.	Always cook with the lid closed.
	Too small a quantity of food is being cooked.	Cook larger quantities – cooking small quantities is inefficient.
	The jacket is overfilled.	Drain water from the jacket to the correct level.
(Basic version) Water cannot be filled into the jacket	Water supply (WD) is shut off.	Ensure that the water supply is turned on.
	The kettle is too hot.	Wait – the thermostat prevents water from filling when the temperature exceeds 60 °C.
(AWF version) No water enters the jacket	Water supply (WD) is shut off.	Ensure that the water supply is turned on.
	The filling solenoid valve is not working.	Contact service – replacement required.
(AWF version) Water sprays out of the drain pipe or safety valve	The jacket has been overfilled.	Switch off the appliance and contact service – the level sensors must be cleaned.
		Switch off the appliance and contact service – the sensor sensitivity must be adjusted.

(AWF version) The red and blue indicator lights are on. Heating function is blocked.	Water has boiled away because the filling system is not working.	Check the water supply (WD).
		Contact service – filling system fault.
(All versions) The red indicator light is on. Heating is operating.	Excessive temperature in the electrical control cabinet.	Contact service – cooling fan fault.
No pressure builds up in the jacket	The jacket has not heated up sufficiently yet.	Wait – pressure starts to increase when the food temperature reaches approximately 80 °C.
	Faulty/damaged air vent valve.	Contact service – replacement required.
	Crack in the jacket.	Contact service – repair required.
The safety valve releases steam	Excessive pressure due to a faulty pressure switch.	Contact service – replacement required.