

Culinario Mistral Frontcooking with exhaust system



Operating instructions

Culinario Mistral

The Culinario Mistral conforms to the directives 89/336 and 73/23/EWG, low voltage. The respective documentation is located at the manufacturer's site.



Due to continuous development, the figures, functional steps and specifications can vary slightly.

Before using for the first time, please read these instructions carefully.

Contents

| | | |
|-----|---|----|
| 1 | General..... | 4 |
| 1.1 | Initial Notes..... | 4 |
| 1.2 | Symbols for user notes..... | 4 |
| 1.3 | Laws, standards and guidelines..... | 4 |
| 1.4 | Scope of delivery..... | 4 |
| 1.5 | Notes for the operator..... | 5 |
| 1.6 | Guarantee..... | 5 |
| 2 | Safety..... | 6 |
| 2.1 | Proper use..... | 6 |
| 2.2 | Use contrary to the intended purpose..... | 6 |
| 3 | Product description..... | 7 |
| 3.1 | Basic dimensions and specifications..... | 7 |
| 3.2 | General equipment..... | 7 |
| 3.3 | Electrical equipment..... | 7 |
| 3.4 | Illustration Equipment of Culinario Mistral..... | 8 |
| 4 | Transport / Setup / Assembly..... | 9 |
| 4.1 | Mechanical..... | 9 |
| 4.2 | Electrical..... | 9 |
| 5 | Operation..... | 10 |
| 5.1 | General notes on safety..... | 10 |
| 5.2 | Starting up the Culinario Mistral..... | 10 |
| 5.3 | Starting up the Smartline® cooking appliance components..... | 11 |
| 6 | Cleaning and care..... | 12 |
| 6.1 | General..... | 12 |
| 6.2 | Initial cleaning, regular cleaning and care of the Culinario Mistral..... | 12 |
| 6.3 | Regular cleaning and care of the Smartline® cooking appliance components..... | 16 |
| 7 | End of operation and breaks during operation..... | 18 |
| 8 | Errors and possible causes..... | 19 |
| 9 | Spare parts list to Culinario Mistral..... | 20 |
| 10 | After sales service..... | 21 |
| 11 | Wiring diagrams..... | 22 |

We reserve the right to make technical changes!

1 General

1.1 Initial Notes

The operating instructions were compiled specifically for the operating personnel of the Culinario Mistral. They contain important instructions for the assembly, setup, operation and cleaning of the system.



Please read the operating instructions thoroughly prior to the initial start-up and make sure that all operators read these instructions prior to using this system. These operating instructions must be accessible at all times.

1.2 Symbols for user notes

Attention!



Indicates a possibly dangerous situation. Failure to observe the instruction may result in injuries and/or damage to property.

Caution – hot surface!



Indicates a possibly dangerous situation due to hot surfaces. Failure to observe the instruction may result in burns and/or damage to property.

Tip!



Indicates user tips for an optimized use of the system and provides other useful information.

1.3 Laws, standards and guidelines

During the design and manufacturing of this product, the requirements stemming from the following guidelines and directives were adhered to:

- Directive 93/43/EWG: Hygiene rule
- Directives 89/336 and 73/23/EWG: Low voltage directive
- EN 60335-1: Safety of electrical household appliances for home use and general purposes.
- (based on) EN 60335-2-36
- (based on) EN 60335-2-99
- DIN 18869-1:
- TPS test programs for large kitchen appliances: (based on) equipment for the aeration and ventilation of commercial kitchens

1.4 Scope of delivery

The scope of delivery and execution of the elements can be taken from the respective shipping documents.

Please remove the packaging from the elements and dispose of it properly and according to environmental guidelines.

Check the elements for possible transport damage. Please note damages on the waybill of the forwarding agent and advise your supplier immediately.

1.5 Notes for the operator

As the operator, you are responsible for:

- the proper and intended use of all elements of the Culinario Mistral
- the compliance with the safety regulations and instructions
- the training of the operating personnel and their understanding of these operating instructions
- the proper function of existing safety measures
- the availability of the correct protection and work clothes
- the suitable conditions of use.

1.6 Guarantee

Basically, the “General business terms“ of Beer Grill AG, Allmendstrasse 7, CH-5612 Villmergen, Switzerland, apply, which include details regarding warranty issues.

Warranty claims can only be made if the appliance has been used properly and for its intended purpose (see next chapter “Safety“).

2 Safety

2.1 Proper use

The Culinario Mistral is an exhaust system that – in combination with adequate and similar-sized Salvis Smartline cooking appliances – removes cooking odors and expelled moisture. Please observe the respective operating instructions of the set cooking appliances for proper use.

Culinario Mistral does not replace ventilation equipment for kitchens as per VDI 2052.

The following functions can be performed in the Culinario Mistral:

- Frying, grilling, cooking, wok cooking and deep-fry in connection with adequate and dimensionally adapted Salvis Smartline cooking appliances.

A different use beyond this one is contrary to the intended purpose and can have unexpected consequences.

2.2 Use contrary to the intended purpose

The following are especially hazardous:

- Flambé,
- gas cookers,
- transporting persons on mobile Culinario Mistral,
- The use of the set cooking functions to heat rooms or to heat up other objects besides food.
- The use of external devices that cannot be set to the measurements of the Culinario Mistral. These can jeopardize the 100% functionality of the Culinario Mistral.

Attention!

Never use the appliance without supervision!

The safety and operation instructions in this manual do not replace the obligation to observe the legal and association directives (e.g. BGR 111 – working in kitchens). These must be adhered to independent of the instructions published here.

3 Product description

Culinario Mistral is an exhaust system that – in combination with adequate and similar-sized Salvis Smartline cooking appliances – removes cooking odours and expelled moisture at any location. Please observe the respective operating instructions of the set cooking appliances for proper use.

By resetting the elements, the operator can respond to special requirements and needs.

3.1 Basic dimensions and specifications

| Dimensions / Model | Culinario Mistral |
|--|--|
| Width | 1100 mm |
| Depth with closed panel | 720 mm |
| Height including splash-guard | 1150 mm |
| Height without splash-guard | 950 mm |
| Height of base without wheels and splash-guard | 780 mm |
| Connection output | 3N AC 230 V / 400 V, 50 Hz, 32 A, max. 22 KW |
| Electrical connection | Cable L 2m / Plug CEE32 (3LNPE) |
| Protection class IP | IP 40 |
| Weight | 115 kg |
| Air power based on DIN 61591 | Fan 1150m ³ per hour |
| Acoustics power | unit 71 dB operator side 60 dB customer side 55 dB |

3.2 General equipment

Culinario Mistral Models

- mobile model: equipped with 4 wheels, wheel diameter 125 mm. The wheels are equipped with complete stops on the operating side.
- stationary model: Equipped with 4 cast feet.

Standard equipment and components:

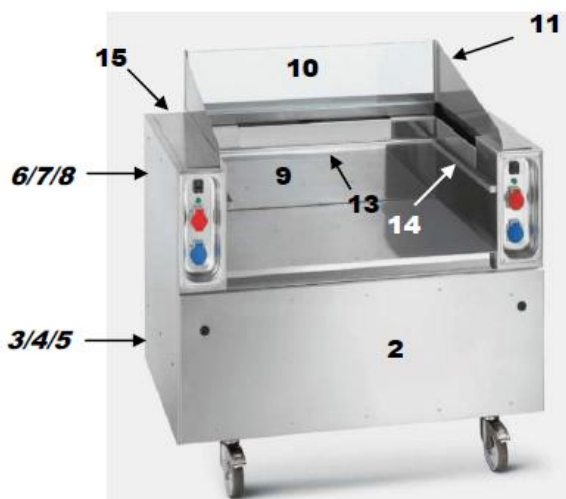
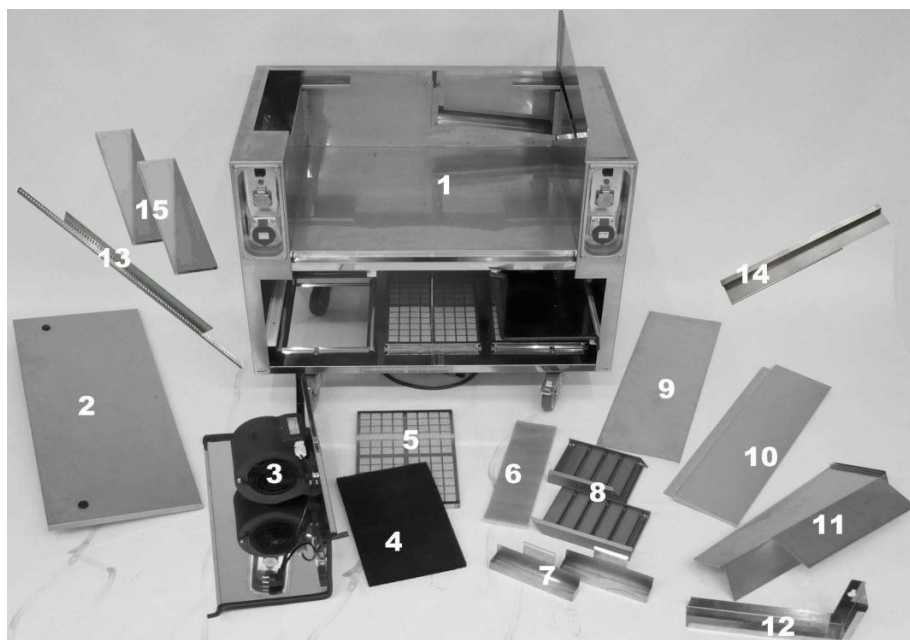
The standard Culinario Mistral is equipped with 4 chrome nickle steel wheels CNS 18/10 (WN 1.4301), of which the two on the operating side have full stops. Also included in the delivery are a three-part removable chrome nickel steel splash-guard CNS 18/10 (WN 1.4301), two separated aluminum-coated vortex filters (E-Zyclon), two separated grease traps, two ventilator motor units, three odour double cartridges filled with Zeolith and two wrenches.

3.3 Electrical equipment

| Model | Number of plugs |
|-------------------|--|
| Culinario Mistral | 2 x 230 V, plugs 2 x 400 V, receptacles |

3.4 Illustration Equipment of Culinario Mistral

- 1: Structure (CNA 18/20) with control panel left and right side
- 2: Service cover, demountable
- 3: 2 Fan- units with connecting cable
- 4: 3 Combined odour and emission filters / Item no: 211 152
- 5: Since 2016 No. 5 is included in the scope of delivery of No. 4
- 6: Fleece filter pad / Item no: 211 150
- 7: 2 Grease trap pans (2- parts) / Item no: 211 156
- 8: 2 Foucault current filter-E-cyclone (2-parts) / Item no: 211 153 + 211 154
- 9: Rear panel to niche, demountable
- 10: Splash guard/ front glass, demountable / Item no: 211 155
- 11: 2 Splash guard- side panel, demountable
- 12: 2 Suction channel on rear side, demountable
- 13: Rear equalisation frame
- 14: Lateral equalisation frame
- 15: 2 Storage bowls / Item no: 211 047



Parts with cursive printed numbers are not visible on this illustration.

4 Transport / Setup / Assembly

During the setup and installation phase, the applicable electro-technical regulations as well as the directives regarding fire protection and the local construction police rules must be observed. The appliance must be installed, operated and serviced properly according to this manual to warrant its flawless operation and operational safety.

Attention! Possible material damages



If the Culinario Mistral is moved to a different location, the stops on the wheels must be released. Also, all electrical couplings as well as possible mechanical attachments to surrounding furniture must be detached. Always make sure that the connection cable is attached (e.g. using adhesive tape) so that it cannot slip under the wheels.

4.1 Mechanical

Take the Culinario Mistral to the intended location. This location must be flat and clean. Keep a minimum distance of 5 cm from flammable components, except the electrical supply line for the Culinario Mistral.



When transporting the Culinario Mistral, do not travel over objects laying on the floor or protruding from it; this can cause damage to the connection cable at the bottom of the appliance.

Also ensure that the suction module is “horizontal”. Use a level to ensure the balance.

In order to fix the appliance to the location, step on the wheel stops on the operator’s side to lock them.

4.2 Electrical

Before starting the appliance up, check the mains supply and type of current. Especially check whether these conform with the data on the type plate.

The directives DIN / VDE 0100 ff. and the technical connection conditions (TAB) of the public utility must be adhered to.

The appliance is equipped with a connection cable with CEE plug to connect it to a facility receptacle. Make sure that the 400 V / CEE32 receptacle on site is fused. Please note that the appliance could be damaged if the neutral conductor is interrupted. The receptacle must be freely accessible in order to be able to separate the appliance from the mains at any time. As an appliance with protection class 1, it must always be connected to the protection conductor. The cable must be routed so that it cannot be crushed.

If in doubt, please consult an electrician.

If the connection cable of this appliance is damaged, it must be replaced by the manufacturer, his customer service or an electrician to avoid hazards.



Equipotential connection for the additional local protection potential equalisation on site. □
The symbol is located at the front and underneath the appliance bottom and shows the location of the connector.

5 Operation

5.1 General notes on safety



Attention! Rollover and tipover danger!

When transporting the Culinario Mistral across uneven terrain, you can lose control of it. Do not release or let the module roll alone during transport.



Attention! Danger of crushing!

When changing the location, make sure that no body parts get caught between the Culinario Mistral and surrounding object, specifically when moving the appliance into a niche. After parking the appliance at the work location, the wheels must be locked using the stops to prevent it from rolling away.

5.2 Starting up the Culinario Mistral

The suction module was checked for its functionality after its manufacture. Prior to the initial start-up, please ensure that there is no packaging residue or other objects inside the housing or the lateral air channels and that the filters and grease traps have been inserted in the correct positions.



The Culinario Mistral must never be used without correctly inserted and correctly placed filter components or without the grease trap.

The suction module is turned on by connecting the connecting cable to a properly installed and fused 400V CEE receptacle. As soon as this connection is made, the indicator lamp (1) will illuminate green. From this point on, the receptacles inside the operating panel will be supplied with power.

In order to start up the air circulation system, activate the switch for the circulation system on the left or right. If both sides of the air circulation system are turned on, the expelled moisture, which is contaminated with grease or odours, is routed into the suction channel and the filter system in three directions (left, right and rear).

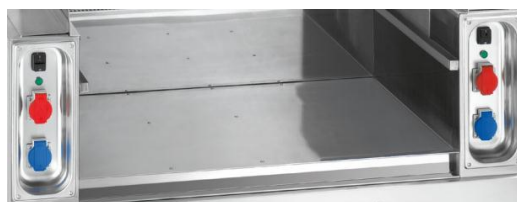
We recommended letting the ventilation system run an extra 10 minutes after the cooking process, so that the rising expelled moisture caused by the residual heat can dissipate into the environment.



Before opening the revision panel of the Culinario Mistral, both power switches for the air circulation system must be switched off. Otherwise, the ventilator of the exhaust system will pose a danger of injuries.

Operating panel:

- 1: 2 x switches ON/OFF for the air circulation system
- 2: 2 x pilot lights for the air circulation system
- 3: 2 x 230 V, Schuko/Typ 23 receptacles
- 4: 2 x 400 V, CEE16/Typ 25 receptacle;



5.3 Starting up the Smartline® cooking appliance components

Make sure that the exhaust channels at the interior front of the adjustment niche are anchored down properly in the attachments.

If using the Smartline® cooking appliance components, first adjust the system supports to the adjustment niche of the suction module.

After that, insert the Smartline® cooking appliance into the system support.



Attention! Danger of crushing!

During the insertion of the cooking appliance, there is a danger of crushing or pinching body parts. Also make sure, that the power cables of the Smartline® cooking appliances are not pinched!



Attention! Danger of burns and crushing!

When using cooking and frying appliances, such as deep fryers, there is a danger of burns from hot surfaces or other injuries. This danger remains after the appliance has been turned off, as the heated surfaces may take a long time to cool off.



Let the set cooking appliances cool off completely before you begin cleaning and removing the cooking appliances and the Culinario Mistral.

If you would like to move the Salvis Culinario Mistral to a different location, please remove the set cooking appliances or prevent them from moving.



Only one deep fryer at a time may be used inside the Culinario Mistral.

The basic filter rules and the basic rules of caring for grease must be adhered to, as the effectivity degree of the filter system may otherwise be compromised.



Risk of explosion! Risk of burns!

Never pour water into the deep fryer as long as it is filled with grease / oil – no matter if it is hot or cold. There must be no water extraction locations or devices with liquid contents, such as double boilers or water kettles in the vicinity of deep fryers. Here, a minimum distance of 90 cm must be kept.

6 Cleaning and care

6.1 General

For systems and appliances, in which food is prepared or offered, cleaning is of a high priority. Therefore, the operating personnel must follow the instructions in Chapter "Cleaning and Care" to maintain the proper hygienic conditions.

Attention! Danger of burns, cuts and crushing!



Wear gloves suitable for cleaning while cleaning the system; if skin is softened by exposure to cleaners, there is an increased risk of injury on metal edges. Let the set cooking appliances cool off completely before you begin cleaning and removing the cooking appliances and the Culinario Mistral (about 30 minutes for the grill plate).



Attention! Material damage!

Do not use acidic cleaners. Cleaners also may not contain hydrochloric or hydrofluoric acids, as these can discolour the surfaces or even must them corrode. Do not use sharp-edged cleaning objects.



Warning!

Pull the power plug before cleaning the appliance!



Attention!

Do not clean the appliance with a water jet!

Cleaner



Perform the cleaning of the housing parts only with the intended cleaners and small amounts of water. Use the cleaners as per the manufacturer's instructions. Tough contaminations should be worked on more intensively, e.g. with a soft plastic fleece. After that, rinse with water.

6.2 Initial cleaning, regular cleaning and care of the Culinario Mistral

Perform an initial cleaning prior to the first start-up to thoroughly remove possible contamination caused during packaging or shipping. The Culinario Mistral and the Smartline appliances must be checked for contamination daily and cleaned as needed. We recommend cleaning the Culinario Mistral following each use.



Disconnect power to the devices prior to cleaning. Components (plastic parts), which might react sensitively to the cleaners, must be protected. Before this, the splash-guard and the side cover must be removed. The appliances in the niche can remain in place.

Use a soft cloth and water to clean the housing parts. The water must be mixed with a mild, degreasing, but non-abrasive cleaner. Grease contamination and greasy pigment contamination can easily be removed with general purpose cleaners, neutral cleaners or alkaline cleaners.

With very persistent grease contamination (resined oils and greases) on housing parts, solvent cleaners and non-abrasive emulsions may be helpful. The foldable housing parts, the joints of the elements as well as bottom edges and undercuts must be cleaned very carefully. Food residue and dirt can accumulate in these areas.

Cleaning the filter area



Make sure that the Culinario Mistral is separated from the mains supply.

To clean the filter area, open the revision panel with a wide slot screwdriver by turning the locking knobs a fourth of a turn counter-clockwise.



Attention! Risk of injury!

Never open the door of the suction module while the appliance is turned on! Danger of injuries on the ventilator of the exhaust system. Always disconnect the appliance from the mains supply. If the cleaning is not carried out as per the following instructions, there is a risk of fire.

Ventilator motor unit (1)

The left and right ventilator motor units should only be removed for cleaning if heavily soiled, e.g. if grease stains are visible on or around the ventilator housing. For this, the respective connection cable plug must be removed from the receptacle above the ventilator unit. After that, the ventilator can be pulled from the plastic guide toward the front.



Attention!

You must make sure that no water enters the ventilator motor during the cleaning process. During a wet cleaning of the interior area, the ventilator motor units must be removed and the blue receptacle must be capped with a cover.

Odour filter double cartridge (Zeolite filter) (2)

The zeolite filter inserted into the bottom serves as an odour eliminator. Its effectiveness depends on the type of expelled moisture and their grease content. In order to achieve a constant optimised odour binding, we recommend cleaning the filter after approximately 24 operating hours, but at least 2 x per week (technically: "desorbing"). This procedure can be repeated as often needed throughout the life cycle of the Culinario Mistral, when the filter's effectiveness decreases. The cleaning or desorption of the odour filter cartridges is done in an oven or a hot air steamer. Remove the odour filter cartridges and place them in an oven or a hot air steamer. The desorption will take place exclusively using **hot air (not steam)** at approx. 220 °C over the period of about 1 hour.

After the desorption is complete, the odours of the filter are once again released and can be found inside the hot air steamer / oven. Before opening the door, turn on the exhaust above to suction off the released odour particles.



Attention! Risk of burns!

After heating the odour filter to 220 °C, let the filter components cool off with the hot air steamer door or the oven door open, as they are extremely hot. In order to prevent burns, please use special gloves to remove the odour filters!

If the zeolite filter cartridges are coated with grease, they can also be washed with a detergent. If you use water to clean, the zeolite filter must be dried thoroughly. The drying phase should also take place in the oven or the hot air steamer as described above.

After the cleaning, place the odour filters back into the Culinario Mistral and close the door. Please turn both locking knobs one fourth of a turn clockwise to lock the door.



Attention! Danger of crushing!

Please ensure that there are no power cables pinched between the doors and the housing and that the door seals are flush with the body.

If you would like to wet-clean the entire interior of the appliance after removing all filter components, the grease trap pan and the ventilator motor unit, the receptacles of the ventilator connectors must be capped with the blue cover.



The numbers in square brackets refer to the illustration on page 8.

Removing of storage bowls (15) (left + right)



Removing of glass shelf

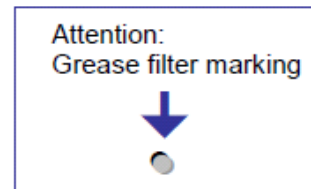
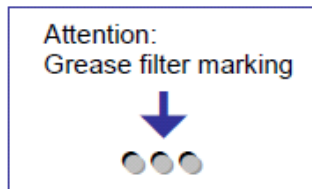


Lifting up front glass (10)



Removing of splash protection (11) left + right.
Incline slightly to the outside and lift it up.

Vortex filter (E-cyclone) (grease filter) / grease trap pan



vortex filters are located in the right and left side pan. They are lifted upward by the handle on the top. After that, they can be cleaned in the dishwasher. Please observe the legal requirements for greasy wastewater, which is generated by cleaning grease filters in the dishwasher. The cleaning intervals depend on the intensity of use and the degree of grease contamination; however, we recommend daily cleaning. The same applies to the grease trap pan.



After cleaning Culinario Mistral components or the separators in dishwashers, always replace water.



After the cleaning and complete drying, the grease filter and the grease trap pan are reinserted. Please make sure that both components fit properly into the respective recess and that the marking on the handle is correctly aligned with the side panel of the Culinario Mistral. The handle on the filter must point upward.

6.3 Regular cleaning and care of the Smartline® cooking appliance components

Please observe the respective operating instructions, specifically the tips for cleaning and care.



Attention! Danger of burns, cuts and crushing!

Wear gloves suitable for cleaning while cleaning the system; if skin is softened by exposure to cleaners, there is an increased risk of injury on metal edges.



Let the set cooking appliances cool off completely before you begin cleaning and removing the cooking appliances and the Culinario Mistral.



Grease trap pans (7) in the side parts
(2 x left, 2 x right) Cleaning daily!



Lift up grease trap pans (7)
(2 x left, 2 x right)



Take off lateral equalisation frames (14) by
lifting them up (left + right)



Take off rear equalisation frame (13) by lifting it up



Take off rear panel (9) by lifting it up



Take off suction channel (12) (2x) lift it up slightly and pull it out



Take out fleece filter pads (6) (left + right) and replace them if necessary

7 End of operation and breaks during operation

Prior to taking the Culinario Mistral out of service for an extended period of time, please remove the connection cables from the receptacle. All power-related functional elements will no longer receive electrical power. The Beer Culinario Mistral is turned off.

**Attention!**

Switch off all set cooking function elements after each use of the appliance independent of the Culinario Mistral.

**Attention! Risk of burns!**

The set cooking appliances also preserve the heat for a while after use and thus still pose a burning risk. For instance, the cooling off time for a grill plate is approx. 30 minutes.

**Attention! Danger of crushing!**

Secure the appliance as well as the set cooking functions against slipping.

**Attention! Keep children out of danger zone!**

Ensure that there are no children near the appliance or the cooking function elements and that they do not play with them.

8 Errors and possible causes



Check the air circulation components for damage at least twice a year.

If there are any malfunctions, the Culinario Mistral must be separated from power by pulling the CEE power plug.

Repairs on the Culinario Mistral or the used Smartline units must only be performed by a company specializing in this type of work.



Caution!

Independent of the respective manufacturer, an intervention into the housing and appliance system by anyone other than authorised personnel, will lead to immediately invalidity of all warranty claims.

With malfunctions that are not traceable to contamination or insufficient cleaning, we recommend contacting your supplier, who will in turn provide you with the address of an authorised specialty company.



Caution!

Only use the respective original manufacturer parts for any repair.



If the connection cable of the Culinario Mistral or the used cooking functions is damaged, the appliance must not be used any longer and must remain separated from power until the connection cable is replaced by an original spare part by the manufacturer or an authorised specialty company.

| Malfunction | Possible cause | Solution by / with |
|--------------------------------------|---|--|
| No power supply | Plug connections interrupted | User must check the plug connections |
| | Cable defective | Solve through customer service |
| Cooking appliances do not work | Plug not connected | Insert the plug |
| | Appliance defective | Repair by customer service |
| Heavy smoke and odour generation | Temperatures of cooking appliances set too high | Reduce the set temperature to a maximum of 230°C |
| | Filter components blocked | Clean the filters |
| Very difficult to move the appliance | Wheels are locked | Release stops |

9 Spare parts list to Culinario Mistral

| Designation | Pcs. / unit | Item. no. |
|---|-------------|-----------|
| Fleece filter pad blue/white | 2 | 211150 |
| Combined odour and emission filter 407x270x32mm | 3 | 211152 |
| Grease filter set E-cyclone part with one dot 245x190x50mm | 2 | 211153 |
| Grease filter set E-cyclone part with three dots 270x190x50mm | 2 | 211154 |
| Splash protection glass with brackets | 1 | 211155 |
| Grease collecting pan below E-cyclone filter | 4 | 211156 |
| Sealing to blower drawer 555mm | 2 | 211162 |
| Sealing to front cover 2825mm | 1 | 211162 |
| Radial blower unit | 2 | 211157 |
| Push button switch | 2 | 211158 |
| Pilot light yellow, dia 13mm, 230 V | 2 | 780612 |
| Receptacle type 25, 16A, 3LNPE/ 400V | 2 | 200681 |
| Receptacle type 23, 16A, NPE/ 230V | 2 | 200682 |
| Receptacle type CEE16 | 2 | 317041 |
| Plug type Schuko black, 230 V, 16 A | 2 | 317034 |
| Plug CEE 32, 3LNPE/ 400V | 1 | 780289 |
| Latch to front cover | 2 | 211159 |
| Castor with blocking device, height 170mm | 2 | 211160 |
| Castor, height 170mm | 2 | 211161 |
| Glass shelf | 1 | 211099 |
| Front glass, swing-up type, Top part height 345mm | 1 | 211090 |
| Front glass swing-up type, Top part height 400mm | 1 | 211085 |
| Rocker switch O-I to light channel | 1 | 2000413 |
| Cable fitting | 1 | 782024 |
| Holder 2G11 to fluorescent compact lamp PLL | 2 | 3306049 |
| Clip to fluorescent compact lamp PLL | 2 | 3306051 |
| Ballast 36W/ 230VAC | 2 | 3306072 |
| Starter-holder | 2 | 3306052 |
| Starter 18W/ 230VAC | 2 | 3306071 |
| PLL compact fluorescent lamp 36W/ 830 (warm white) | 2 | 2002617 |
| PLL compact fluorescent lamp 36W/ 860 (day light) | 2 | 3306203 |
| Storage bowls | 2 | 211047 |

10 After sales service

In case of faults on the electrical system you must contact service department. Please control feeder and fuse. Make sure you are aware of serial number and type (on power rating shield) once you call after sales service department.

Switzerland: Beer Grill AG
Allmendstrasse 7
CH-5612 Villmergen

Phone number ++41 (0)56 618 78 28

Ireland: Service Partner
Caterline Catering Equipment Ltd.
U1, Block G
Greenogue Business Park
IE-Rathcoole Co. Dublin

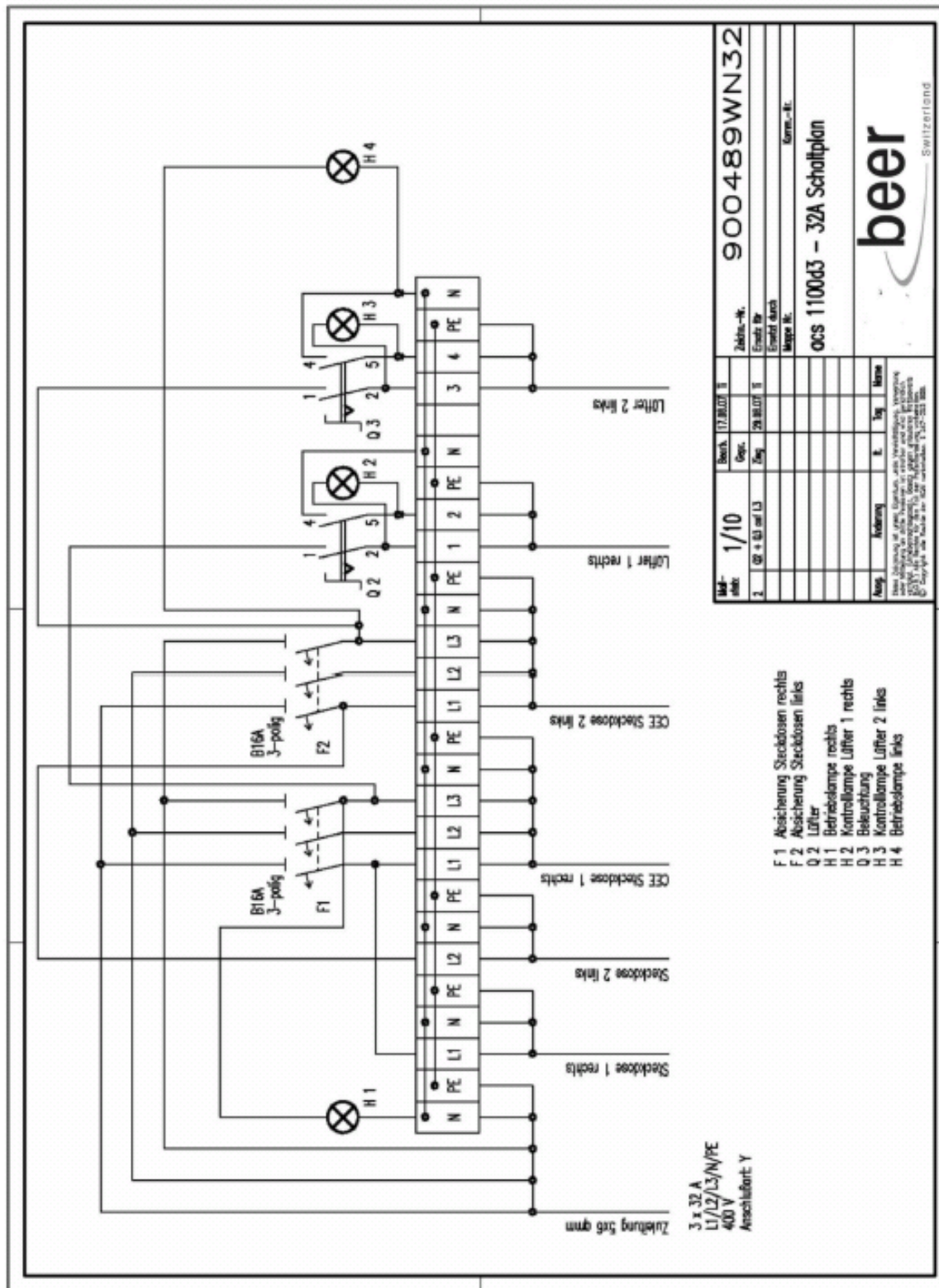
Tel. +353 (0)1 401 90 11

UK: Service Partner
Total Equipment
Servicing Limited
Crown Chambers
7 Market Place
GB-Melksham Wiltshire SN12 6ES

Tel. +44 1225 791 848

11 Wiring diagrams

Diagrams I Culinario Mistral

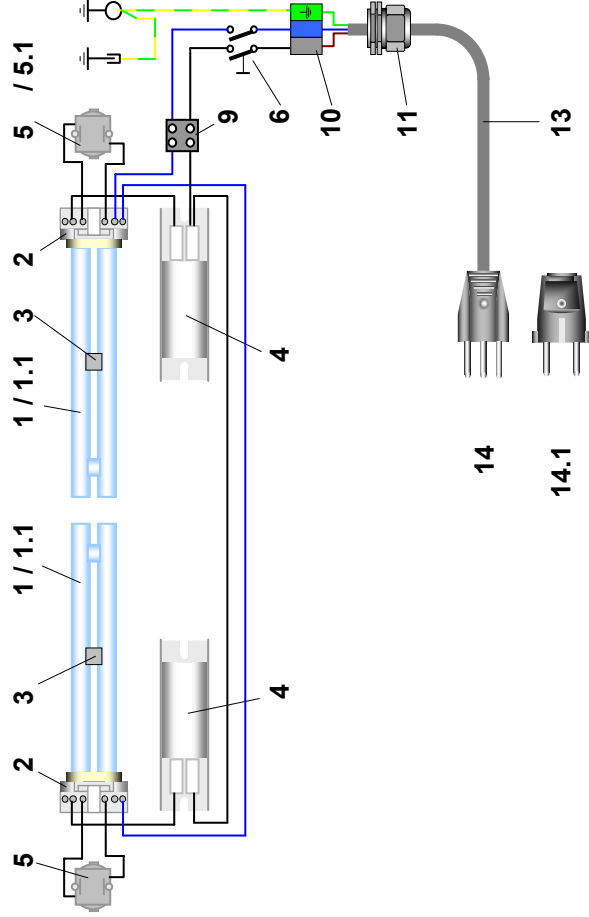


| | | | | | |
|--|------|---------------|--|-----------------|------------|
| Modell: | 1/10 | Bezeichnung: | | Art. Nr.: | 900489WN32 |
| 2. Q1 + Q2 mit L3 | | | | | |
| Zähler-Nr.: | | Erstellt für: | | Erstellt durch: | |
| Menge: | | Menge Nr.: | | Germ.-Nr.: | |
| OCS 1100d3 - 32A Schaltplan | | | | | |
| beer <small>Switzerland</small> | | | | | |

- F 1 Absicherung Steckdosen rechts
- F 2 Absicherung Steckdosen links
- Q 2 Lüfter
- H 1 Betriebslampe rechts
- H 2 Kontrolllampe Lüfter 1 rechts
- Q 3 Beleuchtung
- H 3 Kontrolllampe Lüfter 2 links
- H 4 Betriebslampe links

3 x 32 A
L1/L2/L3/N/PE
400 V
Anschlußart: Y

Verkabelungsschema / Schéma de câblage / Wiring diagram



***Pos. 1** Kompakt- Leuchtstofflampe mit Splitterschutz (Standardbestückung)
 Lampe fluocompacte sans protection éclat de verre (équipement standard)
 Compact fluorescent lamp with shatter protection (basic equipment)

****Pos. 1.1** Kompakt- Leuchtstofflampe ohne Splitterschutz (auf Bestellung)
 Lampe fluocompacte sans protection éclat de verre (sur commande)
 Compact fluorescent lamp without shatter protection (on request)

| | |
|-------------------|----------------------|
| Anschlussleistung | 230VAC / 180W |
| Puissance | |
| Power consumption | |

Ersatzteile/ Pièces détachées/ Spare parts

| Pos. | Geräte- Oberteil | Partie supérieure | Upper part | 330 6205 |
|-------|---------------------------|-----------------------------|--------------------------|----------|
| *1 | Kompakt- Leuchtstofflampe | Lampe fluocompacte | Compact fluorescent lamp | 36W/230V |
| **1.1 | Kompakt- Leuchtstofflampe | Lampe fluocompacte | Compact fluorescent lamp | 36W/230V |
| 2 | Lampenfassung 2G11 | Douille 2G11 | Lamp holder 2G11 | 330 6050 |
| 3 | Halter zu Kompaktlampe | Clips de fixation | Lamp clip | 330 6051 |
| 4 | Vorschaltgerät | Ballast ferromagnétique | Ballast | 330 6072 |
| 5 | Starterfassung | Porte starter | Starter holder | 330 6052 |
| 5.1 | Glimmstarter | Starter | Glow- starter | 200 2651 |
| 6 | Wippschalter O-I | Interrupteur basculante O-I | Rocker switch O-I | 200 0413 |
| 8 | | | | |
| 9 | Keramikklemme 2P | Bornes céramiques 2P | Ceramic terminal bloc | 910 297 |
| 10 | Klemmenblock 3P | Bornes 3P | Terminal bloc 3P | 330 6088 |
| 11 | Kabelverschraubung | Presse- étoupe | Cable connection | 782 024 |
| 12 | | | | |
| 13 | Anschlusskabel | Câble d'alimentation | Mains cable | 2000520 |
| 14 | Stecker T12 | Fiche T12 | Plug T12 | 317 032 |
| 14.1 | Schuko- Stecker | Fiche Schuko | Plug Schuko | 317 032 |
| 15 | | | | |
| 16 | | | | |
| 17 | | | | |
| 18 | | | | |
| 19 | | | | |
| 20 | Frontglas schwenkbar | Vitre frontale basculante | Swing-up front glass | 211 085 |
| 21 | Tablartglas | étagère en verre | Glass shelf | 211 099 |
| 22 | | | | |
| 23 | | | | |
| 24 | | | | |
| 25 | | | | |
| 26 | | | | |
| 27 | | | | |
| 28 | | | | |
| 29 | | | | |
| 30 | | | | |
| 31 | | | | |
| 32 | | | | |
| 33 | | | | |
| 34 | | | | |
| 35 | | | | |
| 36 | | | | |
| 37 | | | | |

Mistral Aufbau mit Beleuchtung
 Mistral structure supérieure avec éclairage
 Mistral superstructure with illumination

K- Kanal mit Fluoreszenz Kompaktlampen
 pont d'éclairage avec lampe fluorescence
 light bridge with fluorescent compact lamp

| | | | | | |
|---------------------------|-----------|-----------------|---------------|----------------|--|
| Verkabelungsschema | | Mistral | | Auslieferdatum | |
| Schéma de câblage | | Mistral | | von bis | |
| Wiring diagram | | Mistral | | von bis | |
| Datum | 10.7.2008 | Letzte Rev. | BEER GRILL AG | 10-E-08-020-00 | |
| Visum | gb | 5612 Villmergen | | 1.1.2008 | |