

Instructions for Multicooker (VMC)



Applicable to the following models:

Multicooker VMC		[VMC 2]
Multicooker VMC table top		[VMC-T]
3N400/415 V~	3N230 V~	1N240 V~



Your model:

Please quote the details on this label
on all orders.

List of spare parts: see page 7

Your agent:

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DECLARATION OF CONFORMITY

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hereby declare that these products comply with the following standards:

Low Voltage Directive: EN 60335-1.1988 and EN 60335-2-50.1991
EMC: EN 55014.1993, 50082-1.1992 and EN 55104.1995

and comply with the Low Voltage Directive 73/23
as well as Electromagnetic Compatibility Directive 89 / 336 modified by Directive 92 / 31

Ecublens, 16 October 1995

Valentine Fabrique SA

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Position: President

CEE Agent:

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Date de création: 11.12.95 par:LIE

Date de modif.: 10.09.03

Fichier DATA WORD IN

Valentine Fabrique SA

Doc. No.:

IN-VMCED

Page No.: 1 / 8

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Warning:

The information contained in these instructions for use may be modified without warning. Valentine Fabrique SA cannot be held liable for any errors contained in this document or for damage or injury resulting from use of this.

Dear Customer,

We congratulate you on your purchase of a Valentine Multicooker. This is a high quality product of renown that is both easy to use and reliable.

The instructions below take into account new legislation concerning product liability as well as EU and international safety standards.

1. Important notes

1.1 Warnings

Before using your Multicooker, please make sure you observe the following:

- ⇒ **study and strictly follow the instructions given below**
- ⇒ **notify personnel on how to use the Multicooker correctly and draw their attention to inherent risks**

Valentine Fabrique SA disclaims any liability for damage or injury caused by incorrect use of the Multicooker and failure to comply with the operating instructions.

1.2 Inherent risks



- The hot water contained in the pan and steam can cause serious burns
Avoid all direct contact with the body
- Lift the back of the lid first to allow steam to escape
- Do not touch the hot unit until the equipment is released and has cooled down

1.3 Periodic checks

- ◆ Check the unit for correct operation and electrical insulation at least once a year

2. Technical specifications

Model:		VMC2			VMC-T		
Voltages:		3N400	3N230	1N240	3N400	3N230	1N240
Rating	kW	6,6	6,6	7	6,6	6,6	7
3P+N+T	A	9,5	16,6	29	9,5	16,6	29
Frequency	Hz	50-60	50-60	50-60	50-60	50-60	50-60
Capacity in litres	l	35-40	35-40	35-40	35-40	35-40	35-40
Service thermostat	40-105 °C	1	1	1	1	1	1
Safety thermostat	max 200 °C	1	1	1	1	1	1
Leaktightness		IP X5	IP X5	IP X5	IP X5	IP X5	IP X5
Width	mm	350	350	350	350	350	350
Depth	mm	550	550	550	650	650	650
Standard height with foot of 100	mm	850	850	850			
Standard height with foot of 50	mm	800	800	800			
Standard height with foot of 150	mm	900	900	900			
Standard height table top	mm				370	370	370
Weight (without options)	kg	31	31	31	24	24	24
Drainage tube		3/4 "					
Ball drain valve		3/4 "					

3. Installation

3.1 Important precautions for installation

- ◆ The purchaser must have the Multicooker installed at his own cost by an approved dealer, in accordance with local regulations.
- ◆ The voltage, frequency and current should comply with the information given on the rating plate on the Multicooker.
- ◆ The Multicooker should in any case be connected to safety earth by the lead. The Multicooker is supplied with a hose cable 1,9 m in length (VMC - T = 1,4 m).

Conductor colours:

Earth : **yellow / green**

Neutral: **blue**

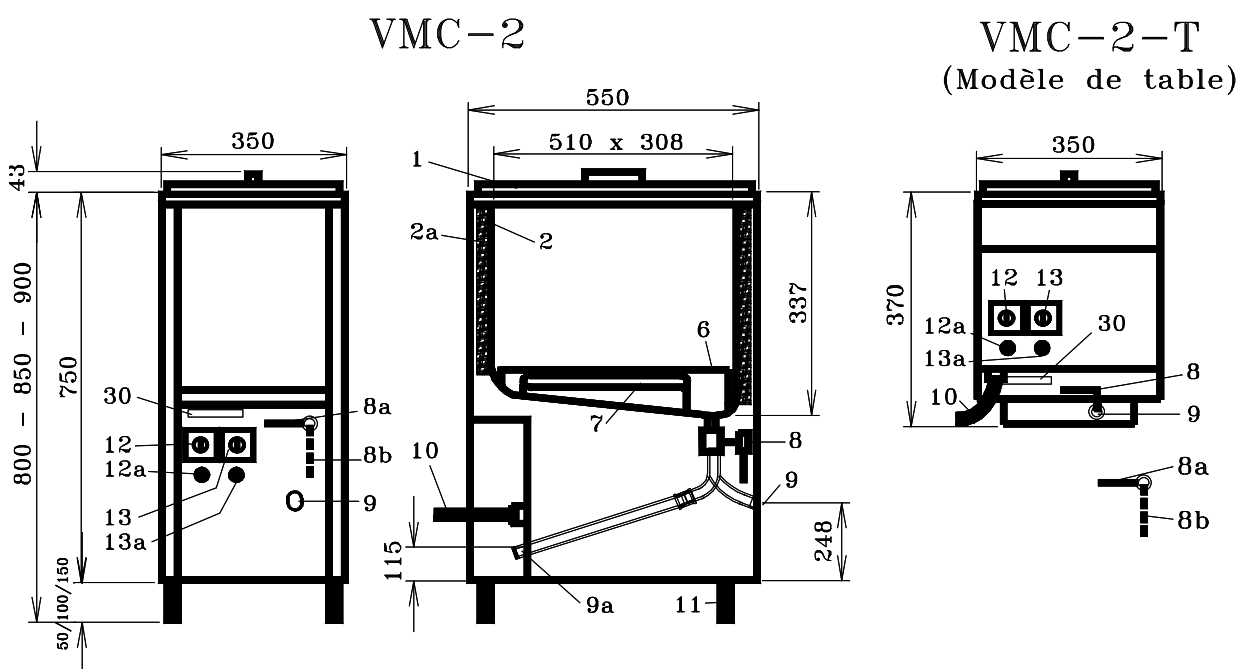
- ◆ Before connecting up, set switch [12] to « 0 »
- ◆ Never switch the Multicooker on without water, otherwise the elements can be damaged. Before switching on, make sure there is water in the pan at least up to the "MIN" level mark. Do not fill past the "MAX" mark to prevent overflow.

3.2 Connection of drainage tube

- ◆ The drainage tube fixed to the tap is normally at the back of the frame [9a]. It can also be passed through the panel or through the front [9] to drain off into a receptacle.

3.3 Height of the Multicooker

- ◆ The height of the VMC is 850 mm as standard. It can be supplied at 800 or 900 mm (by moving the feet) on request.



1	Cover	9	Drainage tube to front (Thread 3/4")
2	Pan	9a	Drainage tube to rear (Thread 3/4")
2a	Insulation	10	Connecting lead
6	Bottom of pan	11	Adjustable feet H = 100 (50 or 150 as option)
7	Heating element	12	Setting switch 0-4-3-2-1
8	Drainage valve:	12a	Clear lamp
8a	- closed	13	Thermostat
8b	- open	13a	Yellow pilot lamp
		30	Rating plate

4. Instructions for use

4.1 Filling with water

Fill the pan with water, depending on cooking method:

To cook, reheat, poach and boil-in-the-bag:

- ◇ Up to "MAX" mark (approx. 35 litres)
- ◇ For small quantities of food reduce volume of water accordingly

To steam:

- ◇ Fill to "VAP" mark
- ◇ As soon as the level drops to the "MIN" mark, water must be added to prevent damage to the heating elements

To use as a bain-marie:

- ◇ Adapt level to depth and content of GN dishes. Never let level fall below "MIN"

4.2 Switching on, cooking

Turn switch [12] and select the required position as for a hot plate

- ⇒ Position **0** unit off
- | | | | |
|---------------------|--------|-----|------------------------|
| Position 4 , | 6600 W | 1/1 | <i>initial heat up</i> |
| Position 3 , | 4400 W | 2/3 | <i>boil</i> |
| Position 2 , | 2200 W | 1/3 | <i>simmer</i> |
| Position 1 , | 1100 W | 1/6 | <i>steam</i> |

⇒ Clear lamp [12a] lights up

Turn the thermostat knob [13] to the required temperature between 40 and 100 °C

⇒ The orange pilot lamp [13a] comes on as soon as the unit heats up. The thermostat always regulates the temperature of the water independently of the position 1-2-3-4 of the switch

Warning:

To cook pasta, the water should be boiling fiercely. By turning the thermostat to maximum, it will not switch off



- To prevent excess steam, lower the power from 4 to 2 as soon as the water reaches boiling point with the pasta added
- Before removing the pasta from the pan when it is "al dente", reduce the thermostat to 90°C for example

4.3 Emptying the pan

At the end of the evening, after using, the pan should be emptied completely, removing the bottom plate covering the heating element. Clean the pan and the base thoroughly.

To drain, open valve by turning knob [8] downwards

⇒ Take care when draining the unit at the front: use a receptacle with insulated handle and grip

It is not advisable to leave water in the pan for days at a time, even if it contains stock !
If using salt water, sprinkle the salt into the boiling water over the whole surface. Never throw in handfuls of salt into the bottom of the pan, as too high a concentration of salt combined with the chlorine in the water may damage the special stainless steel.

4.4 Servicing the multicooker, cleaning

Apart from thorough cleaning for hygienic reasons, the VMC does not require any maintenance. Avoid letting the unit overflow. Do not splash water on the electrical parts, and clean the outside with a damp cloth only.

Do not damage the thermostat probe with sharp or pointed tools

Unique advantages of your Valentine Multicooker:

Pan size GASTRONORM GN 1/1 ⇒ You can use GN pans you already have

Single-pressed deep pans ⇒ Easy to clean
⇒ Resistant to salt water

Multi-function ⇒ Cook, blanch, poach
⇒ Reheat, defrost
⇒ Boil in the bag, steam, etc.

Adjustable thermostat and 4 position switch ⇒ Always at the right temperature for sausages, custards, etc.

5. Troubleshooting

5.1 Simple faults

Faults	Probable cause	Solutions
Multicooker does not heat up	* No power	◇ Check fuses, plug and socket carefully
Multicooker does not get hot enough	* One phase missing in power supply	◇ Check fuses
Clear pilot lamp does not come on or flashes	* Faulty bulb * One phase missing in power supply	◇ Change bulb ◇ Check fuses
Yellow pilot lamp does not come on or flashes	* Faulty bulb	◇ Change bulb

5.2 Complex faults

Faults	Probable cause	Solutions
Pilot lamps are on but the Multicooker does not heat up	* Faulty heating element	◇ Call After-Sales Service *
Multicooker does not get hot enough	* Phase failure * Faulty element	◇ Call After-Sales Service *
Fuses blow on switching on	* Short-circuit	◇ Call After-Sales Service *
Clear pilot lamp does not come on or flashes	* Faulty switch	◇ Call After-Sales Service *
Yellow pilot lamp does not come on or flashes	* Faulty thermostat	◇ Call After-Sales Service *

* **Important:** When calling the After Sales Service, please quote:

- **type of Multicooker, serial number, voltage, current and rating**

You will find this information on page No 1 of this manual or on the rating plate

You will save time and therefore additional costs.

5.3 Spare parts

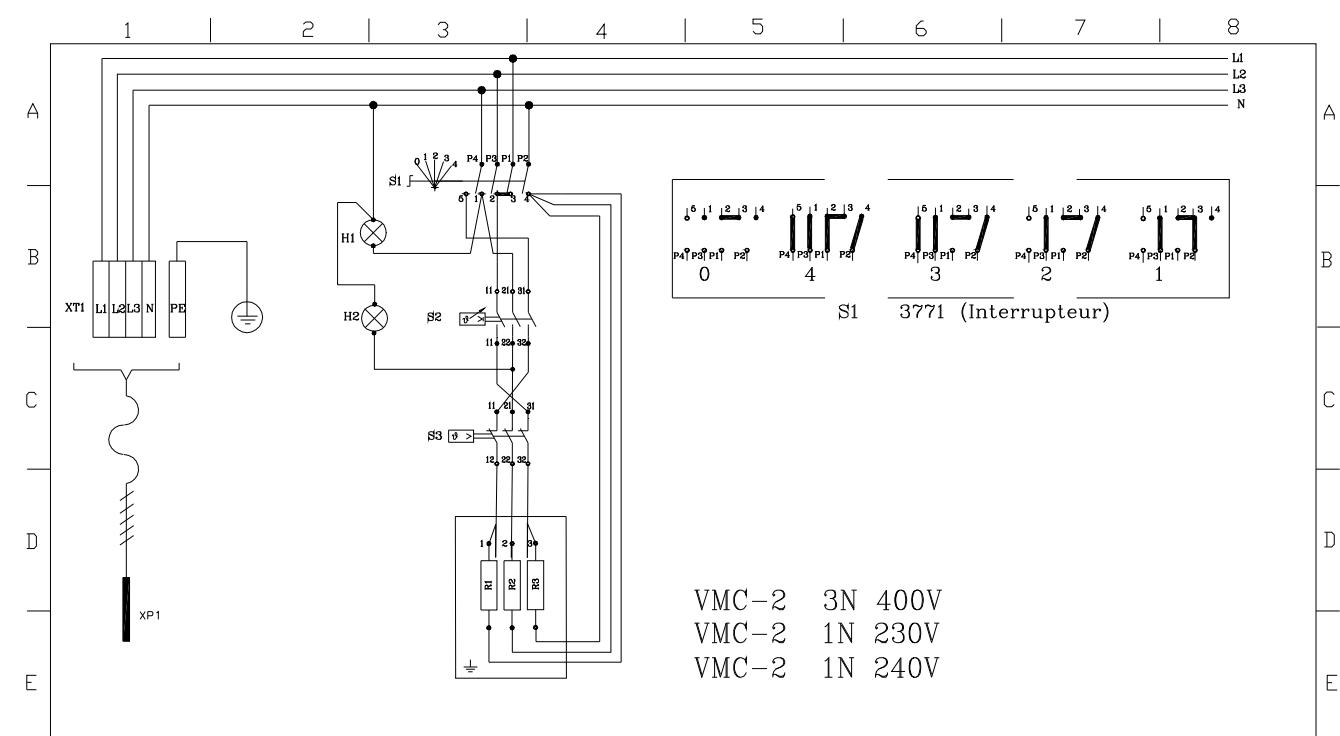
Only use original spare parts. When ordering spare parts, please quote the following in addition to the number from the list below :

You will find this information on page No 1 of this manual.

type of Multicooker	Type
serial number	No
voltage, current and rating	U, I, P

Description (LPGEN-01 \LP VMC)	VMC 2	VMC 2T	Item No	Drwg code	Feature	Man'r
Voltages	3 N 4 0 0	3 N 2 3 0	3 3 1 N N N N N N			
5-position switch 3N400/415 V	1	1	1	3771	S1	400 / 415 V
Operating thermostat	1	1	1	3769	S2	16 (4) A 400 V~
Security thermostat 46x50 probe 6x90/130	1	1	1	3201-06	S3	
Pilot lamp E10 + metal nut (no bulb)	2	2	2	3269 + 3273	H1,H2	
White lens	1	1	1	3270	H1	20 x 17 x 18 mm
Yellow lens	1	1	1	3271	H2	20 x 17 x 18 mm
Pilot lamp resistor	1	1	1	0742	R20	120K, 2W
Main terminal block 20EDS	1	1	1	3262	XT1	16 mm2
Heating element						
Heating element VMC 230 V 2,2 kW	3	3	3	3776-04	R1, R2, R3	230 V, 2200 W
Sundry						
Timer + button				6341+0712-02		
Button for thermostat, switch, timer				0712-02		
Ball drainage valve				3782		3/4"

5.4 wiring diagram



5.5 Layout

