GASTROFRIT®

TW-350 / TW-350 built-in

TW-400 / TW-400 built-in

operation manual   TW-Series

PASTACOOKER

Free-standing and built-in devices / electronics

English

Version 8.7

Thank you for choosing a Gastrofrit® product. Your product was made entirely in Switzerland. Your product has been subjected to a long-term test. Please note that incorrect commissioning can lead to damage. Before commissioning, check the exact requirements for power consumption, voltage and current to ensure that the device can be operated without any worries.

Contents

Models and variants

TW-350	**Item No. 110035**
TW-350 built-in	**Item No. 110135**
TW-400	**Item No. 110040**
TW-400 built-in	**Item No. 110140**

Installation and setting up

Floor standing devices

The following points must be observed when setting up the free-standing models:

- The distance from the rear wall of the devices to the next wall must be at least 100 mm.
- The pasta cooker must not stand on a flammable surface or be built into a flammable unit.
- The local safety, fire police and building regulations also apply.
- The requirements of the food inspectorate must also be observed.
- The pasta cooker is a fixed device. The roles are only intended to facilitate maintenance and cleaning work.
- These can be removed by simply notching them as required. The device must not be moved during operation.
- The standard height of the device is 850mm. This can be increased to 900mm with a substructure as required.
- The power plug must be accessible after setting up the device.

Stability (standing devices)

Due to insufficient stability, the TW-350 devices must not be set up freely. They must be fastened with the angle plate included in the scope of delivery. Self-tapping screws can be used for fastening in the sheet metal. For wall or floor mounting, we recommend using screws with dowels.

Assembly substructure

- Loosen hexagon nuts (6pcs) on the inside of the floor
- Slide in the substructure
- Tighten the hex nuts again.

Power connection and technical information

- The device may only be connected by trained specialists.
- After switching on the main switch, the device starts and an automatic calibration takes place.
- The software version (e.g. Gastro 8.67) can then be read on the display.
- The 3x400V (3L + N + PE) power connection is made with a standard-compliant CE plug.

Technical specifications

Pastacooker 2nd Gen

Telescope heating element, foil keyboard, precise temperature with SSR-Relais (pulsing) +/- 1°, with integrated strong scouring (water feed and connection to canalization)
4 programs with cooking timer and acoustics

Type	art.-nr. standing / built-in	volume	power/fuse	volt	fr
TW-350	110035 / 110135	15-20 L	9/13.5	3N400	
TW-400	110040 / 110140	20-25 L	10/15	3N400	

Prices including following parts:
TW-350: 2x portion basket left/right
TW-400: 2x baskets TW-400/2 (without 6 portion baskets angled)

Optional extra equipment for Pastacooker

Type	art.-nr.	description
☐ Automatic drain	200010	Automatic safety drain
☐ salt sensor inbuilt	505000.112	Measurement system fort he degree of salt in percent
☐ 2 pieces automatic lift	220011	Permanent quality at the push of a button
☐ Base frame 350 / 400	240035 / 240020	For working height 900mm (standard 850mm)
☐ Bridge single machine	240030	Bridge single machine
☐ Energy optimization light	210100	Pre-setting up energy optimization
☐ Energy optimization Sicotronic	210101	ABCD pre-setting
☐ Instruction course	801010.021	Specific instruction course

Baskets / accessoires

Type	art.-nr.	size LxWxH
☐ basket TW-300 wire for TW-350	303010.053	315x200x160
☐ basket TW-350 long stainless steel left	303010.062	300x100x188
☐ basket TW-350 long stainless steel right	303010.063	300x100x188
☐ basket TW-400 wire	303010.052	300x350x195
☐ basket TW-400 stainless steel	303010.057	300x350x195
☐ basket TW-400/2 wire	303010.058	300x150x195
☐ basket TW-400/2 stainless steel	303010.056	300x145x195
☐ portion basket left (only TW-350)	301080.073	328x110x216
☐ portion basket right (only TW-350)	301080.076	328x110x216
☐ portion basket wire	301080.069	135x90x185
☐ portion basket stainless steel	301080.070	135x90x185

Other versions on request

Pastamenge:

Type	Baskets per basin	h performance (Spaghetti a la minute)
TW-350	1 or 2	25 kg
TW-400	1, 2 or (6 or 9 Portion baskets)	30 kg

Support plate

The support plate is located inside the service door and includes three security items.

1. Cone stopper (Art. No. 305010.050): The cone stopper must be inserted so that no dirt can get into the heater lead through the plug-on heater. This allows the interior of the pans to be cleaned.

2. Protective cap (Art. No. 501000-812): Protection of the extended heater. The heater can be cleaned in the appliance or dishwasher.

3. O-ring (Article No. 503000.030): This seals the plug-in heater. The O-ring should be replaced every year.

Remove the old O-Ring with a screwdriver.

Pull on the new O-Ring by hand

Clues

Cover

Safety and over-foaming area

Keypad with display

Pasta basket

Korb Haltestange

Service door can be opened

Device can be rolled
(Only in the cold and currentless state)
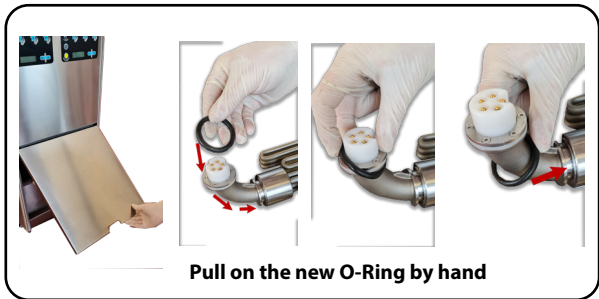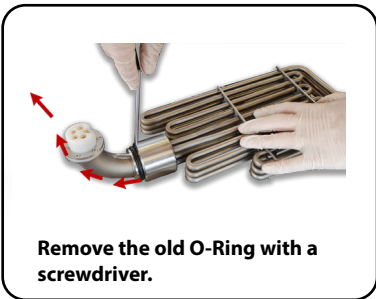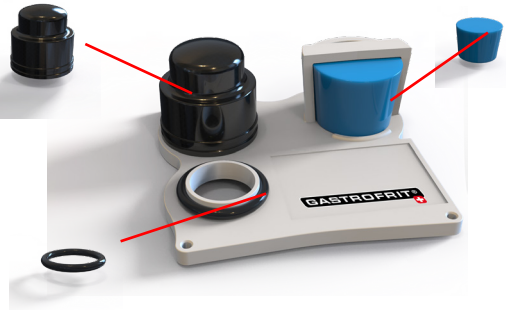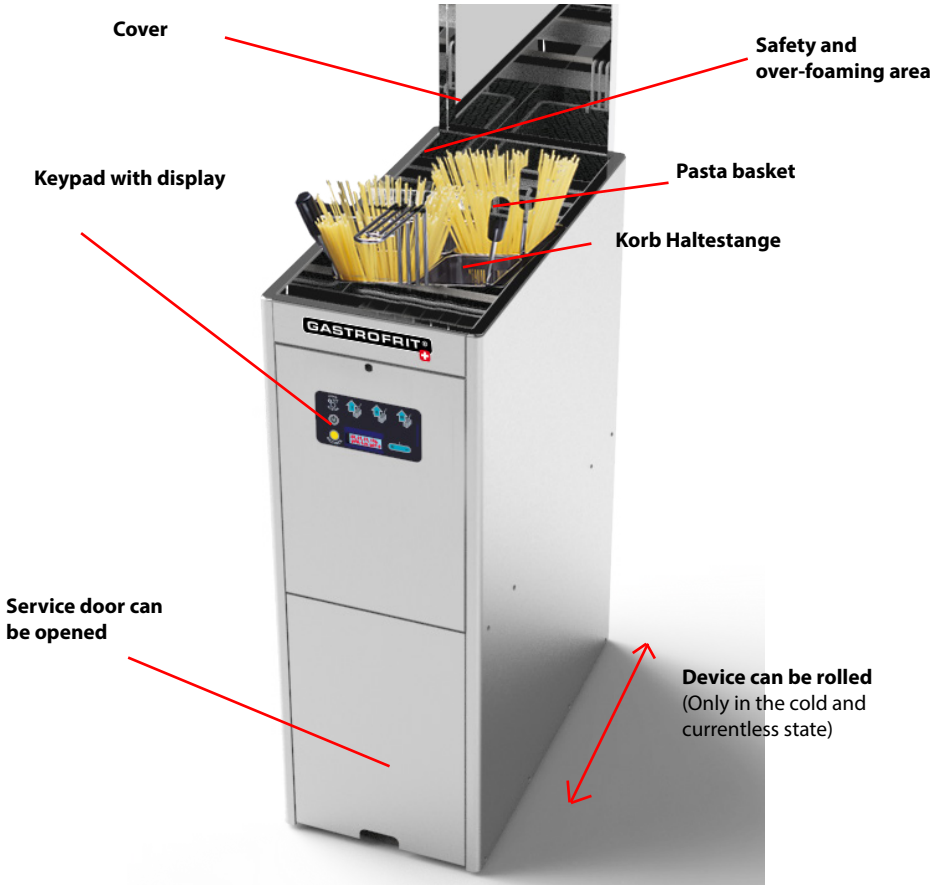
Keypad pasta cooker

Double basket or large basket
Automatic lift (optional) **or**
Acoustics timer function

Automatic basket lift (optional) **or**
Timer function with acoustics

Automatic water filling
optional

On / off switch

Wash-off
optional

Digial display

Temperature
or Menu control + / -
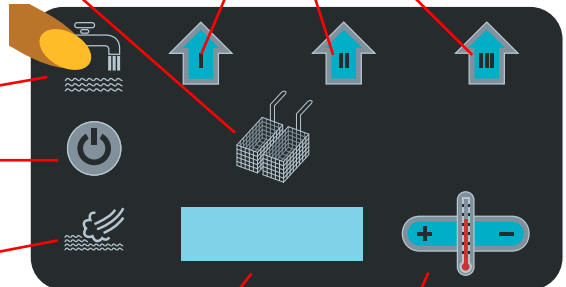
Operational readiness

- Check the existing voltage and current fuse protection with the type plate. If the security is sufficient, you can start the cooking process.
- Open the cover (fire protection) on the device and insert it at the back
- Remove the basket
- Close drain cock (safety drain cock closes automatically)
- Fill in water up to the filling mark

Operation

Call up the parameter menu
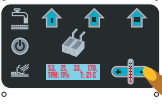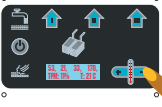

If the device is in the OFF state, you can switch to the parameter menu by pressing the „plus" or „minus" button for 10 seconds.

Change parameter pages

The various parameter pages can be called up with the „Water filling" button.

Change parameters

The parameters can be changed with the „plus" and „minus" buttons.

Quit the parameter menu and save the new values.

To exit the parameter menu, press the „ON / OFF" button. The changed values are saved and are retained even in the event of a power failure.

Example parameter menu

Sound-Level: 1
(10)high (0)off

Changeable parameters

1. Sound-Level
   The volume of the buzzer can be changed between 0 (off) and 10 (very loud).

2. Standby-time:
   The standby time for the TW can be set between 5

and 120 minutes. If the „-" button is pressed for 5 minutes, the standby mode is switched off.

3. Standby-temperature:
   The standby temperature of the TW can be changed between 30 and 80 ° C.

4. Monitoring drying cycle:
   After switching on, the temperature must not rise more than the set temperature difference (10-80 ° C) for the first 60 seconds. If the temperature rises more, an error message is issued (too little water) and the control goes into the off state.

5. Temperature limit for the clean function (only Deep fryer):
   The limit temperature of the deep fryer can be set between 30 and 170 ° C. If the temperature is higher than this set temperature, the clean function is blocked.

6. Automatic filtration (deep fryer only):
   Automatic filtration can be activated on the deep fryer. The programmed times are called up one after the other and the oil pump and ball valve are operated automatically. If the clean button is pressed again, the active time is canceled. When the On / Off button is pressed, the automatic filtration is canceled.

7. Time (Time 1) for automatic emptying (deep fryer only): During this time the ball valve is open and the oil flows out.

8. Time (Time 2) for automatic circulation (deep fryer only): During this time, the ball valve is open and the pump is active. The oil flows out and at the same time oil is pumped in.

9. Time (Time 3) for automatic filling (deep fryer only): During this time, the ball valve is closed and the pump is active. The tub fills with oil.

10. Monitoring oil quality (deep fryer only):
    The oil quality (TPM) of the deep fat fryer can be set between 10 and 40%. If this value is exceeded, a program (I-III) cannot be started. With the setting OFF, a program can always be started.

11. Monitoring salt water:
    With the TW, the monitoring of the salt content (salinity alarm) can be set between 1 ‰ and 30 ‰ (default values: low = 8 ‰ and high 12 ‰). If this value is not reached(too little salt), after the set time (Salinity-Alarm Time: 1-60 seconds) an acoustic alarm (Salinity-Alarm-Sound) occurs and the background color changes to purple. If there is too much salt, the background lighting changes to blue and an acoustic alarm (Salinity alarm sound) may sound. If the salt content changes back into the valid range, the background lighting changes to the normal color and the acoustic alarm is ended. Press the "+" and "-" key combination to display the salt content and press the "+" key

to reset the alarm . Interval of the acoustic alarm: 10s. Different tone sequences when exceeding or falling below the limit value.

12. Salinity-Alarm (Sound):

    a. Off: no acoustic alarm

    b. On: acoustic alarm when the TW is switched on

    c. Temp: acoustic alarm when the TW is switched on and the temperature is> 90 ° C

    d. Lift: acoustic alarm if TW is switched on, temp.> 90 ° C and a HUB is active.

13. Interval time for contactor control (only witht relay operation, not with SSR):
    The interval time can be set from 2 to 60 seconds. The following settings then apply:

    a. Interval time: 2-9 sec., If the temperature deviates by> 1 ° C, heating takes place.

    b. Interval time: 10-19 sec., If the temperature deviates by> 2 ° C, heating takes place.

    c. Interval time: 20-60 sec., If the temperature deviates by> 4 ° C, heating takes place.

14. Dry run monitoring:
    The drying cycle monitoring can be switched on or off.

15. Demo-Mode:
    If the demo mode is activated (20-240 seconds), a key press is simulated after the set time. First a key press „PROG1" and the next time a key press „PROG3" is simulated. The programmed time will run down normally and then the time (demo mode time) will be waited until the next key is simulated. A program can be canceled at any time. This demo mode is intended for a long-term test or for a demonstration during presentations.

16. ABCD-Bus (Sicotronic Energy management): The ABCD interface for energy management can be switched on or off via the menu (changeable para-meters) for controls that do not have a ball valve (SW2-3) or a lifting motor (SW1-8). If the control

has neither a ball valve nor a lift motor, the lift motor 2 OPEN relay is used as output A.

When the ABCD bus is activated (changeable parameters) it is not monitored whether a ball valve or lifting motor has been activated with the DIP switches or not.

17. Time for the HUB motor movement:
    The time can be set between 3:00 and 10:00 seconds. The 50/60 Hz DIP switch no longer has any function. This option is only possible from version 8.72

ABCD interface for Sicotronic EAM-N module::

A (Pin 2)	Relay ball valve (230VAC)	Gastro8 is switched on Relay lift motor 2 open (230VAC)
B (Pin 12)	Relay heating (230VAC)	Heating should be on
C(*)	Ext.relay/contactor (230VAC)	The relay contact must be the control line from the SSR or interrupt contactor
D (Pin 13)	Neutral conductor (N) PE (Pin 15)	Protective conductor

Parameter Matrix

Konfigurationsübersicht Parameter- Menü

TW	deep fr.	Text	Min. Wert	Max.	Default
X	X	Sound-Level	0 = Off	10	1
X	X	Standby-Time	Off / 5 min.	120 min.	45 min.
X		Standby-Temperature	30℃	80℃	50℃
	X	Standby-Temperature	30℃	150℃	130℃
X	X	Power-On Temperature diff.	10℃	80℃	15℃
	X	Level Clean-Temperatur	30℃	170℃	150℃
	X	Oillimit Hub OFF	Off / TPM 10	TPM =40	TPM =5%
	X	Auto. Filtrierung	Off	On	Off
	X	Auto. Emptying (Time 1)	5 sec.	500 sec.	180 sec.
	X	Auto. circulation (Time 2)	5 sec.	500 sec.	180 sec.
	X	Auto. Filling (Time 3)	5 sec.	500 sec.	180 sec.
X		Salinity-Alarm (Low)	1‰	30‰	8‰
X		Salinity-Alarm (High)	1‰	30‰	12‰
X		Salinity-Alarm (Time)	1 sec.	60 sec.	10 sec.
X		Salinity-Alarm (Sound)	Off	On	On
X	X	Relais-Time	2 sec.	60 sec.	20 sec.
X	X	Drying cycle	Off	On	On
X	X	Demo-Mode-Time	Off / 20 sec.	240 sec.	Off

Fill with water

1. Close the drain cock. (See emptying)
2. Attention with the option „electrical drain cock" the drain cock is always closed as soon as the device is de-energized. To operate the electrical drain valve, read chapter 7.4 Electrical ball valve (drain).
3. Press the „Water filling" button. Machine fills according to programming. Programming. Attention, do not exceed the maximum mark!

Programming the filling quantity

- •The machine must be switched off to program the filling.
- Press and hold the „Water filling" button for 10 seconds.
- The filling switches on. Water runs in.
- „Learn to fill" appears on the display. Now you have to wait until the pool is filled between the min. and max. Level.
- By pressing the «water filing» button again, the amount is set or the filling time is saved.

Switch on the pasta cooker

- Press the key . With pasta cookers, the contactor switches on audibly and the display shows 170 ° C and flashes every second.

Wash-off

The wash-off function continuously adds fresh water to reduce the starch and replace the water lost through the boiling process and evaporation.

Press the „wash away" button. On / Off rhythm wash-off runs on the factory setting level „medium" Switching off the wash-off function: Press the flush button again

Program the wash-off
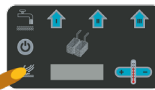
1. Press the „wash-off" button for 10 seconds.
2. Change intensity with +/- key
3. Levels: very weak; weak; medium; strong; very strong
4. To save, press the flushing button

Programming the parameters

Program the time (I, II, III und IV)

1. Press program buttons I / II / III for at least 10 seconds each.

   (Double basket button)
2. The time to be set appears on the display.
3. Set the time with the „plus" and „minus" buttons.
4. Press program buttons I / II / III again each time
5. The respective program is now programmed over time and can be used.

Temperature settings

- ° ° [3] The target value of the temperature can be increased with the „+" key and decreased with the „-" key.
- As long as the value is flashing, the specified temperature has not been reached.

Query current temperature
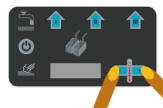
- Simultaneously press the „plus" and „minus" buttons
- The current measured temperature is displayed. The measurement is done with a PT-1000 and has an accuracy of +/- one degree Celsius.

Cooking pasta

1. Press the on / off button

2. Set the thermostat to the desired temperature

3. Target temperature flashes.

4. As soon as the temperature is reached, the flashing stops. For pasta cookers with the automatic basket lifting option, the program buttons 1, 2, 3 and double basket button insert are ready.

5. Place or pour the food into the basket.

6. Salt the water if necessary. Salt only hot water. Otherwise, the salt lies below the heater in the cold zone.

7. Place the basket in the water basin.

8. As soon as the cooking process is finished, lift the basket and hang it on the hanger to drain.

Warning: Avoid the risk of splashing and burns.

Reset

To restart the controller, the „on / off" and „clean system" buttons must be pressed simultaneously.

Options

Emptying / safety process

Electric ball valve
The water can be drained automatically with the electric ball valve. You will now be guided through a menu. Follow the instructions on the display:

1. Switch **off** the device.

2. Press the „filling" button.

-> **Open drain?**

„+" Yes = water flows off / tap opens. Interior *can be rinsed out.*
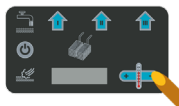
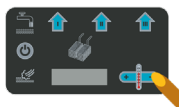„-" no = water stops. The End!

Fill?

3. Press the „filling" button again

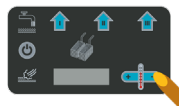**->->** **close the drain?**

„**-**" no = water stops. The End!

„**+**" ja = Yes = drain closes / filling starts.

->->-> **Stop water?**

„**-**" no = drain remains open

/ Water stays open

„**+**" Yes = drain remains open, The End!

GASTROFRIT®

Automatic basket lift

The automatic basket lifting function automatically lifts the pasta basket out of the water when the time has elapsed.

(The time is stored in which press the respective button for **10 seconds**) As soon as the time has been programmed, the respective program button can be pressed. With the pasta cooker there are 2 programs on the right and 1 program on the left and a common button for the right and left. By pressing the respective button, the corresponding stroke moves down and up again after the time has elapsed. For example, if you have pressed the Program 1 button once but wanted to press lift 2, you don't have to wait until it comes up again, simply press lift 1 again and the process is canceled.

When the pasta cooker is switched on, the lifting motor starts up. When it is switched off, it retracts accordingly to close the lid.

Energy optimization

There are two different types of energy optimization controls. Energy optimization light and energy optimization with ABCD interface.
With the energy optimization light, a relay (break contact) must be provided on site. You can request detailed documents from us.

Salt check

With this option the salt content of the water can be checked and the customer has a relief for a constant quality of the pasta.

With the TW, the monitoring of the salt content (salinity alarm) can be set between 1 ‰ and 30 ‰. (Default values: Low = 8 ‰ and High 12 ‰). If this value is exceeded or not reached, the display background color changes after the set time (time 1 - 60 seconds).

- If there is too little salt, after the set time (Salinity Alarm Time), the display background lighting changes to purple and an acoustic alarm (Salinity Alarm Sound) may sound.
- •If there is too much salt, after the set time (Salinity-Alarm-Time), the display background lighting changes to blue and an acoustic alarm may sound (Salinity-Alarm-Sound).
- •If the salinity changes back into the valid range, the background lighting changes to the normal color and the acoustic alarm is ended.

The salt content is displayed with the "+" and "-" key combination and the alarm is reset by pressing the "+" key.

A salt concentration of 1- 1.2% is perceived as optimal (10-12g per 1 liter of water)
The interval of the acoustic alarm is 10sec. When exceeding or falling below the limit values, different tone sequences sound ...

- **Off:**
  no acoustic alarm
- **On:**
  acoustic alarm when the TW is switched on.
- **Temp:**
  Acoustic alarm when the TW is switched on and the temperature is> 90 ° C
- **Lift:**
  Acoustic alarm when the TW is switched on, the temperature> 90 ° C and a HUB is active.

Service functions

Change O-rings on the attachable heater

Description and function
Please make sure, however, that the O-ring (black ring) cannot be damaged by knives or other sharp objects. A defective seal means that the heating is no longer tight and the water runs out and drips into the service room. The removable heating element is provided with an O-ring (see picture) which prevents water from leaking into the interior. The permanent heat load can cause the O-ring to become brittle and its function can only be of limited service. This sealing ring can be exchanged easily. Manufacturer recommendation: Replace this seal annually. With a maintenance contract LongLife or LongLifePlus, we as the company Gastrofrit®AG will carry out this measure. You can also instruct the manufacturer to have these replaced during a six-monthly check. You can order the O-ring or more detailed information on the maintenance contracts by calling +41 71 855 8070 or info.gastrofrit.ch.

Remove the old O-ring:

New O-ring :

"",by hand „
„Without force"

put over the plug:

Possible malfunctions

Safety thermostat / fire protection triggers mechanically

The device no longer heats up, but the display flashes. In addition to electronic temperature monitoring and electronic fire protection, our pasta cookers have mechanical fire protection. If the electronics do not work properly and the device overheats or the water level is too low, the safety thermostat responds at a temperature of> 230 ° C and automatically interrupts the heating circuit.

A red reset button is located on the cover on the fitting box in the interior of the control. To do this, an experienced person must unlock the control with the key. This can be pushed up and thus reset. If the safety thermostat switches off several times, service must be requested.

Machine has no function, display dark

- check the fuses of the electrical supply line.
- is the plug inserted?
- is the main switch switched on (on site and device)?
- is the safety thermostat activated?

If you are unsuccessful, call our service department 0041 71 855 8070, or email: info@gastrofrit.ch

Warning message Error 1, PT-100 / PT-1000

The machine does not receive any current temperature or has an interruption to the PT-1000 sensor and therefore cannot switch on. (Fire hazard)

- Check the plug contacts to the PT-1000
- Ohm measured value PT-1000 at 25 ° C -> R = 1.008 kΩ

Maintenance and customer service

In the event of malfunctions, contact Gastro-frit AG in Rorschach, Switzerland Tel. 0041 71 855 8070. The device may only be repaired and connected by trained specialists.

Note: (only for repair service with Gastrofrit® training):

⚠️ **Attention! All power circuits must be switched off before access to the connection terminals.**

Important: Please state the device type and number (inside of the door) with every report to the service point.

It is recommended to enter the type and the number below. Regular maintenance can extend the life of your device.

Maintenance

We recommend regular maintenance by our customer service. A distinction can be made between two maintenance models. More detailed information on the service contracts: 0041 71 855 8070 or www.gastrofrit.ch.

Cleaning

Devices

Heating standard

The heating element can be pulled out and rotated. The difference to the plug-in version is that these are not removed.

1. Turn off the device. Press:

2. Empty the interior. There must be no contents (baskets, pasta residues or cleaning water!) In the cooking basin.

3. Let the heating cool down to 35 ° C (hand warm).

4. Pull out the heater and turn it slightly to the left.

5. The pool can now be cleaned.

Note:

If the heater is not used or is not used correctly, the device cannot be switched on or operated.

Heaters plug in

1. Switch off the device, press the on / off button.

2. Open the drain cock (see Emptying) and drain the water. There must be no contents (baskets, pasta residues or cleaning water) in the cooking basin

3. Let the heating cool down to 35 ° C (hand warm).

4. Removal or insertion is easy, as shown in the sketch. Without great force. Don't try to force it!


The whole process takes place in a round, harmonious movement (due to the design). Press the heater lightly against the wall of the pan.

5. We recommend cleaning the heater in an appliance dishwasher. To do this, the protective cap supplied (item no. 501000-812) should be slipped over the plug head.

6. In order to clean the interior, the cone plug (Art. No. 305010.050) must be plugged into the heating duct.
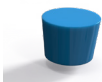
Please insert the cone plug in advance!

7. Remove dirt with a brush. (Do not use a steel brush or steel wool)

8. The interior is cleaned by boiling water with a grease-dissolving cleaning agent in the device. Rinse thoroughly and dry out.

9. Drain the dirty water from cleaning into the empty collecting tank / sewer system.

10. Remove the plug again. Dry the wet power plug well before using it again.

11. Place the heating element back in the device.

12. Filling: Only fill the water up to the maximum water level.

13. The device is ready for the next use again! All sheets are made of stainless steel and can be treated with a commercially available chrome steel cleaner.

Daily cleaning of the heater protects the device and the performance of the heater is maintained.

Note:
If the heater is not inserted or not inserted correctly, the device cannot be switched on.

DANGER:
After each cleaning, the white plug must be cleaned of possible water droplets and dried out.

Hazard warnings

- Under no circumstances should the pasta cooker be operated without water. If the level falls below the lowest level, the device can be damaged!

- The heater must not be removed during operation.

- Entering too large amounts will increase the frothing of the water and reduce the quality! Water that is too starchy must be replaced.

- If the drying cycle is unintentionally caused, the device cover must be used to control smoke. In the event of a smoke incident, put the lid on the basin immediately! Turn off the main switch and pull out the power plug!

- There is a risk of splashing and burns!

- The power plug must be accessible at all times in order to disconnect the machine from the power.

- If the connection cable is damaged, it must be replaced by the manufacturer.

- This device is not intended to be used by persons (including children) with limited physical, sensory or mental capabilities due to lack of experience and / or lack of knowledge. Unless they are supervised by someone responsible for your safety or have received instructions from them on how to use the device.

Moving devices

Moving the pasta cooker with hot water in the basin or in the collecting container is not permitted! Likewise, the removal of the hot water in the filled collecting container. The water must be allowed to cool to at least 60 ° C.

Extended display

This display is only intended for service cases and not for the customer!

With the extended display, the target and actual values of the temperature, calibration parameters and the heating power can be viewed on various display pages.

Switch to the extended display:
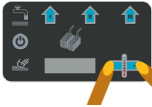
To switch to the extended display, the buttons, must be pressed simultaneously for a short time and the current temperature will appear on the display. During this display, the „plus" key must be held down and the first page of the extended display appears. If you want to view the data from the oil sensor or salt sensor, the „minus" key must be pressed. Change display pages: To select the other display pages, briefly press the „plus" button. Exiting the extended display: Press the „minus" key.

Target temperature: „>" means that the temperature has not yet been reached:

```
S:167°C  >I:164°C
H: 50 %    164.2°C
```
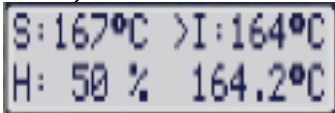
- "H:" Heating power   is temperature

Temperature and heating power:

```
31.6°C   160.9°C
T: 3265   Pt:7240
```
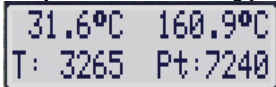
Temp. Circuit board   Temp. Pt1000-Sensor

Total of 8 measurements (max. 8192 -> 4.1 volts)

Temperature display:

```
62.0°C   195.0°C
1. 5559  2. 7800
```
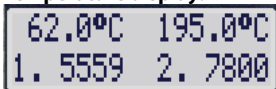
Ref. Resistor 1240R Ref. Resistor 1740R

Total of 8 measurements (max. 8192 -> 4.1 volts)

Display pages with the „minus" key:

```
53, 26, 33,152,
TPM:   5% T: 26°C
```
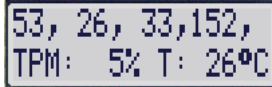
Data from the oil sensor are displayed.

Oil quality 3-30% temperature from the oil sensor

Oelsensor: (for deep fryers)

```
Salinity 95.2°C
10.35%.   0.56mS
```
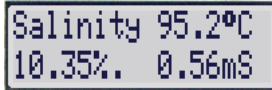
Sensor data are displayed.   Actual temperature
Salt content in per mille   Conductance

Key assignment in test mode

The various test states can be called up with the key. For some tests, entries can still be made, this is done
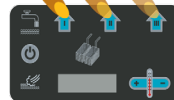
this is done with the buttons and buttons „plus" and „minus".
To exit test mode, press the „on / off" button.

Test pages:

keyboard test:

```
P1:X P2:X P3:X
P4:X OL:X UL:X
```
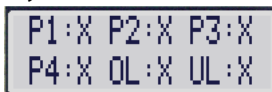
Buttons I-IV and the buttons CleanSystem /
 water filling and Oilcheck / flushing

Temperature test:

```
I.Temp:   Pt1000
 26.3°C    96.7°C
```
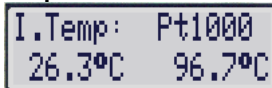
DIP switch and relay test:

GASTROFRIT®

```
XXXXXXXXXXXX
XXXXXXXXSwitch:0
```

DIP switch 1 (1-8) DIP switch 2 (1-8)
Relay 1 - Relay 7 - SSR output limit switch

Electric ball valve (safety drain valve) test:

```
Ball-valve:open
Time:    5.1 sec.
```

Open / Close with the „+" key
Stop the time with the „-" button

Oil sensor test (only for deep fryers):

```
53, 26, 33,152,
TPM:  5% T: 26°C
```

Data from the oil sensor are displayed.
Oil quality 3-30% temperature from the oil sensor

Salt sensor test:

```
Salinity 95.2°C
10.35%.  0.56mS
```

Sensor data are displayed.   Actual temperature
Salt content in per mille   Conductance

Buzzer and sound test:

```
Vol. Freque. Ton
* 0    4006Hz    1
```

Keys I - III: volume, frequency or tone sequence
Keys „+" and „-": To change the value.

LCD Backlight Test:

```
 ROT  GRUN  BLAU
* 8    10    10
```

Keys I – III: Choise diffent color.

Keys „+" and „-": Chance value.

Calibration test:

```
*5587  7840   Pt1
 5580  7800 6979
```

Keys I - III: Ref. Cons. Ref. Cons. PT1000
at 62 ° C at 195 ° C sensor

Dip Switch:

SW1
F Friteuse
P Pastakocher

		OFF	ON
1	Modell	Friteuse	Pasta
2	Standby	aus	ein
3	Sound	aus	ein
4 F	Oilcheck	aus	ein
4 P	Salzcheck	aus	ein
5 F	Fettschmelz	aus	ein
5 P	Wassermenge	15-20L	20-25L
6 F	Generation	Standart	2te
6 P	Generation	ohne Hub	mit Hub
7 F	Pumpe	aus	ein
7 P	Magnetventil	aus	ein
8	Hubmotoren	ein	aus

SW2

		OFF	ON
1	Englisch	aus	ein
2	Französisch	aus	ein
3	Kugelhahn	aus	ein
4	Netz 60Hz	aus	ein
5	SSR	aus	ein
6	Heizen WatchVolume	aus	ein
7	-	aus	ein
8	-	aus	ein

Gastrofrit AG

FittingBox V2 und V4

1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19

PT-1000
D-SUB
SAFETY_LIMIT_SWITCH
OIL_SENSOR
15pol

230V
SAEFTY_DRAIN
Oil Pump 230V
PUMP1
Hub Motor 1 230V
HUB1
Hub Motor 2 230V
HUB2

X1-1 ... X1-15
X1-11 Heating A1 extern
X1-12 Heating A2 extern
X1-13 Power IN (N) extern
X1-14 Power IN (L1) extern
X1-15 Power IN (PE) extern

S1
Schütz 3x400V/18kW
BEGRENZER

ST1/L1 ST1/L2 ST1/L3 ST1/N ST1/PE
ST2/L1 ST2/L2 ST2/L3 ST2N ST2/PE
HEIZUNG_1.1 HEIZUNG_1.2 HEIZUNG_1.3 HEIZUNG_2.1 HEIZUNG_2.2 HEIZUNG_2.3
POWER/L3 POWER/N POWER/PE HEIZUNG(N) HEIZUNG(P)

3x400V/32A
EINSPEISUNG
Poweroutput 3x400/16A
Circuit board Gastro 8

GASTROFRIT ®

Prinzipschaltbild für *SICOTRONIC*-Anschluss mit einem internen Geräteheizkreis
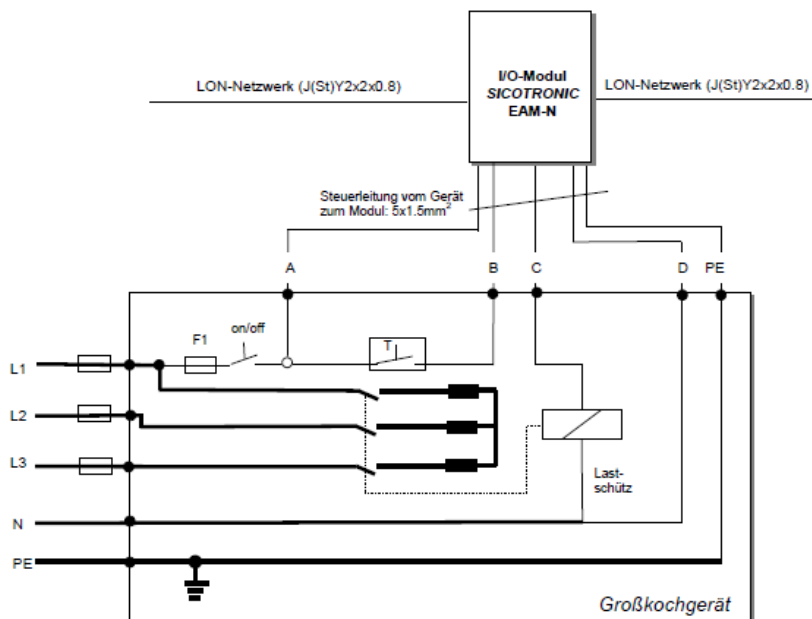
Funktionsprinzip: Ein Regelkreis des EAM-N
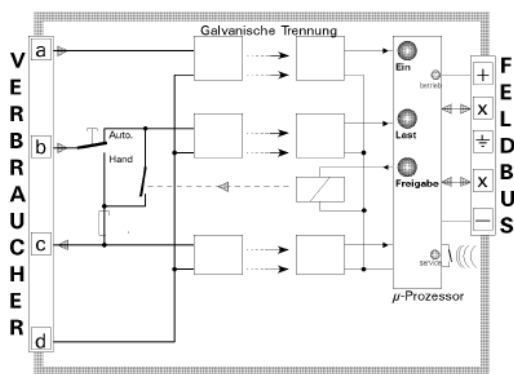
Beschreibung der Anschlüsse:

Klemme	Funktion	Signal	Typischer Anschluss
A	Eingang	Verbraucher ist eingeschaltet	Vom Verbraucher-Einschalter
B	Eingang	Verbraucher fordert Leistung	Vom Verbraucher-Thermostat
C	Ausgang	Zuteilung der Leistung (Signal "b" wird auf "c" wieder ausgegeben)	Zum Lastschütz
D	----------	Gegenpotential zu "a" und "b"	Null-Leiter

Anschlussschema Elektronik Gastro 8

DFK-MSTBVA 2,5/15-G-5,08

1	Kugelhahn (N)
2	Kugelhahn
3	Ölpumpe/Magnetventil (N)
4	Ölpumpe/Magnetventil
5	Hubmotor 2 Auf
6	Hubmotor 2 (N)
7	Hubmotor 2 Ab
8	Hubmotor 1 Auf
9	Hubmotor 1 (N)
10	Hubmotor 1 Ab
11	Heizung (N)
12	Heizung (Schütz)
13	230VAC (N)
14	230VAC (P)
15	Erde

MKDS1.5/2-5.08

2	Heizung (N)
1	Heizung (Schütz)

MKDS1.5/3-5.08

3	230VAC (N)
2	230VAC (P)
1	Erde

MKDS1/2-3,81

2	SSR (-)
1	SSR (+)

Kugelhahn
Ölpumpe/Magnetventil
Hubmotor 2 Auf
Hubmotor 2 Ab
Hubmotor 1 Auf
Hubmotor 1 Ab
Heizung

230 VAC & 230VAC-Aktoren

Salzsensor-Print
SENSOR

LED 24V-Power

D-SUB 15pol. Buchse mit «snap-in» Metallbolzen

1	Pt1000 (+)
2	Pt1000 (-)
3	-
4	SSR (+)
5	SSR (-)
6	Oil-Check (+)
7	Oil-Check (In)
8	Oil-Check (-)
9	Endschalter-Heizung (+)
10	Endschalter-Heizung (-)
11	Salt-Check (In+)
12	Salt-Check (In-)
13	Salt-Check (0V)
14	Salt-Check (D-)
15	Salt-Check (D+)

ST1 (20pol. Flachbandkabel)

1&2	GND
3	Kugelhahn
4	U_PT1000
5	Ölpumpe/Magnetventil
6	U_Temp
7	Hubmotor 2 (AUF)
8	Oilcheck
9	Hubmotor 2 (AB)
10	SSR
11	Hubmotor 1 (AUF)
12	Schalter_Heizung
13	Hubmotor 1 (AB)
14	Heizung
15	Ref_Temp1_On
16	PT1000_ON
17	Ref_Voltage_4V1
18	Ref_Temp2_On
19&20	+5V3

◎	ERDE
●	Durchmesser 3,2 mm
●	Siehe Datenblatt

Gastro8
Power

GRÖSSE	DATUM / VISUM 04.04.2011 / RoFo	ZEICHN.NR. 2011.04.04.01	REV. 08
MASSSTAB	1 : 1	BLATT 1 VON 3	

D-SUB 15pol. Buchse mit «snap-in» Metallbolzen

1	Pt1000 (+)
2	Pt1000 (-)
3	-
4	SSR (+)
5	SSR (-)
6	Oil-Check (+)
7	Oil-Check (In)
8	Oil-Check (-)
9	Endschalter-Heizung(+)
10	Endschalter-Heizung(-)
11	Salt-Check (In+)
12	Salt-Check (In-)
13	Salt-Check (0V)
14	Salt-Check (D-)
15	Salt-Check (D+)

160.00mm
144.00mm
134.00mm
46.00mm
68.00mm
5.00mm

230 VAC & 230VAC-Aktoren

DFK-MSTBVA 2,5/15-G-5,08

1	Kugelhahn (N)
2	Kugelhahn
3	Ölpumpe/Magnetventil (N)
4	Ölpumpe/Magnetventil
5	Hubmotor 2 Auf
6	Hubmotor 2 (N)
7	Hubmotor 2 Ab
8	Hubmotor 1 Auf
9	Hubmotor 1 (N)
10	Hubmotor 1 Ab
11	Heizung (N)
12	Heizung (Schütz)
13	230VAC (N)
14	230VAC (P)
15	Erde

Gastro8
Power

GRÖSSE	DATUM / VISUM 04.04.2011 / RoFo	ZEICHN.NR. 2011.04.04.01	REV. 08
MASSSTAB	1 : 1	BLATT 2 VON 3	

Modell (Friteuse)	Standby	Sound	Ölcheck	Fettschmelz	Generation (Standard / 2.Generation)	Pumpe (für CleanSystem)	Ohne Hubmotor (Korbhebeautomatik)	Englisch	Französisch	Kugelhahn (Entlerung mit Taste CleanSystem)	Netz 60Hz	SSR	Watch Volume: Wird erst gestartet, wenn Temp. ok	Watch Volume: Prog. Temp. wird übernommen	Timer statt Watch Volume Programm (Tasten 1-3)	Timer bei Taste Clean-System (J = Ja, N = Nein)	*Endschalter Heizung (J = Ja, N = Nein)	Abglühen der Heizung (J = Ja, N = Nein)	Programm bei Tasten I – III (J = Ja, N = Nein)	**Tasten-Layout (1-3)	Bezeichnung
1	2	3	4	5	6	7	8	1	2	3	4	5	6	7	8						
0	X	X	0	X	0	X	1	X	X	X	X	X	0	0	x	J	J	J	-	1	Fritteuse Standard
0	X	X	0	X	0	X	1	X	X	X	X	X	0	0	x	J	J	J	-	1	Fritteuse Electronic
0	X	X	0	X	1	0	1	X	X	X	X	X	X	X	0	N	J	J	J	2	Fritteuse Elektronik (ohne Clean System, ohne Korbhebeautomatik)
0	X	X	0	X	1	1	1	X	X	X	X	X	X	X	0	N	J	J	J	2	Fritteuse Elektronik (mit Clean System, ohne Korbhebeautomatik)
0	X	X	0	X	1	1	0	X	X	X	X	X	X	X	0	N	J	J	J	2	Friteuse Elektronik (mit Clean System, mit Korbhebeautomatik)
0	X	X	1	X	1	0	1	X	X	X	X	X	X	X	0	N	J	J	J	3	Friteuse Elektronik(ohne Clean System, ohne Korbhebeautomatik)
0	X	X	1	X	1	1	1	X	X	X	X	X	X	X	0	N	J	J	J	3	Fritteuse Elektronik (mit Ölsensor, mit Clean System, ohne Korbhebeautomatik)
0	X	X	1	X	1	1	0	X	X	X	X	X	X	X	0	N	J	J	J	3	Fritteuse Elektronik (mit Clean System, mit Korbhebeautomatik)

GASTROFRIT®

EU/UE KONFORMITÄTSERKLÄRUNG
DECLARATION OF CONFORMITY
DÉCLARATION DE CONFORMITÉ

www.gastrofrit.ch
info@gastrofrit.ch
Tel.: +41 71 855 80 70

Wir
We
Nous

(Name des Anbieters) (supplier's name) (nom du fournisseur)

GASTROFRIT AG, Weiherstrasse 11, CH-9400 Rorschach

(Anschrift) (address) (adresse)

erklären in alleiniger Verantwortung, dass das Produkt
declare under our sole responsibility that the product
déclarons sous notre seule responsabilité que le produit

Gastrofrit Pastacooker

TW-350 / TW-400

(Bezeichnung Typ oder Modell), Los-, Chargen- oder Serienummer, möglichst Herkunft und Stückzahl)
(title and/or number and dat of issue of the standard(s) or other normative document(s))
(titre et/ou no. et date de publication da la (des) norme(s) ou autre(s) document(s) normatif(s))

auf das sich diese Erklärung bezieht, mit der/den folgenden Norm(en) oder normativen
Dokument(en) übereinstimmt.
to which this declaration relates is in conformity with the following standard(s) or other
normative document(s)
auquel se référe cette déclaration est conforme à la (aux) norme(s) ou autre(s) document(s)
normatif(s)

IEC 60335-1: 2010;	EN 55014-1:2006+A1:09+A2:11;EN 61000-3-2: 2006+A1:09+A2:09
IEC 60335-2-15: 2012;	EN 55014-2:1997+A1:01+A2:08;EN 61000-3-3: 2013
IEC 60335-2-47: 2012;	

(Titel und/oder Nummer sowie Ausgabedatum der Norm(en) oder der anderen normativen Dokumente)
(title and/or number and date of issue of the standard(s) or other normative document(s))
(titre et/ou no et date de publication de la (des) norme(s) document(s) normatif(s))

Gemäss den Bestimmungen der Richtlinie(n);
Following the provisions of Directive(s);
Conformément aux dispositions de(s) Directive(s)
(falls zutreffend) (if applicable) (le cas échéant)

Richtlinie 2006/95/CE; Richtlinie 2006/42/CE; Richtlinie 2004/108/CE

(Ort und Datum der Ausstellung)
(Place and date of issue)
(Lieu et date)

(Name und Unterschrift oder gleichwertige
Kennzeichnung des Befugten)
(name and signature or aquivalent marking of
authorized person)
(nom et signature du signataire autorisé)

Rorschach, 01.01.2021

Alexander Schlegel
Geschäftsführer