





Instructions for Multicooker

Valentine[®]

SWISS MADE

Applicable to the following models:

	VMC-3	3N400/415 V~	
	Multicooker VMC-3	3N230 V~	
	Built in	1N240 V~	

Your agent:

DECLARATION OF CONFORMITY

We, manufacturer Valentine Fabrique SA

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hereby declare that these products comply with the following standards:

Low Voltage Directive 2014/35/UE
EMC Directive 2014/30/UE
ROHS Directive 2011/65/UE
Food contact 1935/2004/CE
WEEE 2012/19/UE

Standards: IEC 60335-1:2013 (ed.5.1) +am2 2016
IEC 60335-2-47:2002 (ed.4.0)
EN 60335-1:2012;+A11
IEC 60335-2-50 2017 (ed.4.2)
EMC: CISPR 14-1 (ed.5);am1 ;am2
CISPR 14-2 (ed.1);am1 ;am2
EN 55014-1 :2006 ;am1 ;am2 2011
EN 55014-2 :1997 ;am1 ;am2 2008
IEC61000-3-2 :2014 (ed.4)
IEC61000-3-3 :2013 (ed.3)
IEC62233 :2008

Romanel-sur-Morges, June 15th, 2017

Valentine Fabrique SA

B. Paris
President

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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 appliance

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.

Exclusively advantage on your Multicooker Valentine:

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
Revolve Heating element	◇ Easy to reach the bottom of the pan ◇ Easy to replace element and thermostat
Multi-function	◇ Cook, blanch, poach ◇ Reheat, defrost ◇ Boil in the bag, steam, etc
Adjustable thermostat from 40 to 105°	◇ Always at the right temperature for pasta, vegetables, etc.

Important notes

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.

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 emptied and has cooled down

Periodic checks

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

Technical specifications

Model		VMC-3			VMC-3 Turbo
Voltages	V	3N400	3N230	1N240	3N400
Rating	KW	6.6	6.6	7.2	10
Connection	A	9.5	28.7	30	14.45
Frequency	Hz	50/60			
Capacity in litres	L	35-40			
Principal switch		1			
Service thermostat 40-105°C		1			
Safety thermostat		1			
Protection factor		IP X4			
Pan		510 / 308 / 310			
Ball drain valve		G ³ / ₄ "			

Installation

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 mains lead. The Multicooker is supplied with a mains cable 1,9 m in length.
- ◆ Conductor colours:

Earth : yellow / green

Neutral : blue

- ◆ Before connecting up, set switch [2] 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.

Connection of drainage tube

The drain tube size is G3/4" [2]

Connector : nipple G3/4" x 60mm

Ways of draining

Container : under the tap

Connection with the waste system according to current regulations

Pipe with connection G3/4"

Flexible pipe Ø25 mm and clamp

In the even of connection with the flow use the overflow pipe [15] in the inside of the pan to maintain a constant level.

After Sales intervention

The box protecting [17] the connector block of the heating element must always remain in place.

Description of the appliance

Principal dimensions

Pan

Edge of the pan folded downwards
external dimensions 349 x 561 mm.

Build in

Opening in the work plan edge upwards
external dimensions 344 x 556 mm.

Location of the working plan

In the depth direction : (see drawing →)

In the front, minimum 155 mm to place the case of command delivered.

In the back, minimum 14 mm for the cleaning.

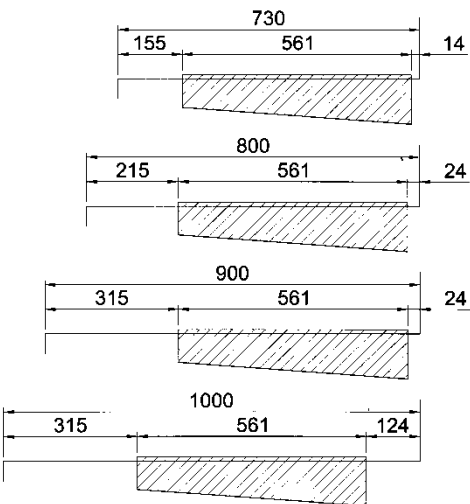
Attention Depth minimum for the working plan 730 due to connection box.

Depth minimum	730	ex.155 + 561 + 14 mm
Depth	800	ex.215 + 561 + 24 mm
	900	ex.315 + 561 + 24 mm
	1000	ex.315 + 561 + 124 mm

mm

Fixing of the pan:

Stick with a joint (Silicon, Sicaflex) between the plate and the edge of the pan



Description of the elements



Build in material

- [20] Removable control box
- [10] Pan
- [17] Protection block of the heating element
- [7] Tap drain 3/4"
- [26] Sheath connection
- [14] Mains cable



Layout of the working plan

- Working plan with cut out and raised edge
- Cut out panel for fixing the case

See drawing page 7



Equipment of the case of command

- [2] Switch 2 position 0-1
- [3] Security thermostat
- [8] Main thermostat 40-105°
- [2a / 8a / 3a] Pilot lamp

Functions description

[2] Main switch	Function	On / Off
[2a] Neutral lamp	Illuminated	The multicooker is on
[8] Main thermostat	Temperature adjustment of the water in the pan between 40° to 105°C	
[8a] Orange lamp	Illuminated	The Multicooker is in the process of heating
	Off	The Multicooker has gained set temperature
[3] Safety thermostat	Activates in case of overheating	
[3a] Red lamp	Off	Normal function
	On	Hi limit thermostat has activated

NOTE

To reset the safety thermostat [3]

- Switch off the main switch [2]
- Let the heating element cool down [5]
- Push the red button [3]
- Switch the unit back on [2]
- The red lamp [3a] should go out

If the problem persist see page 7

Positioning of control box:

You can cut out a window in your panel and pull the case from behind against your panel or fit the control equipment to your own panel. Make sure container is waterproof.

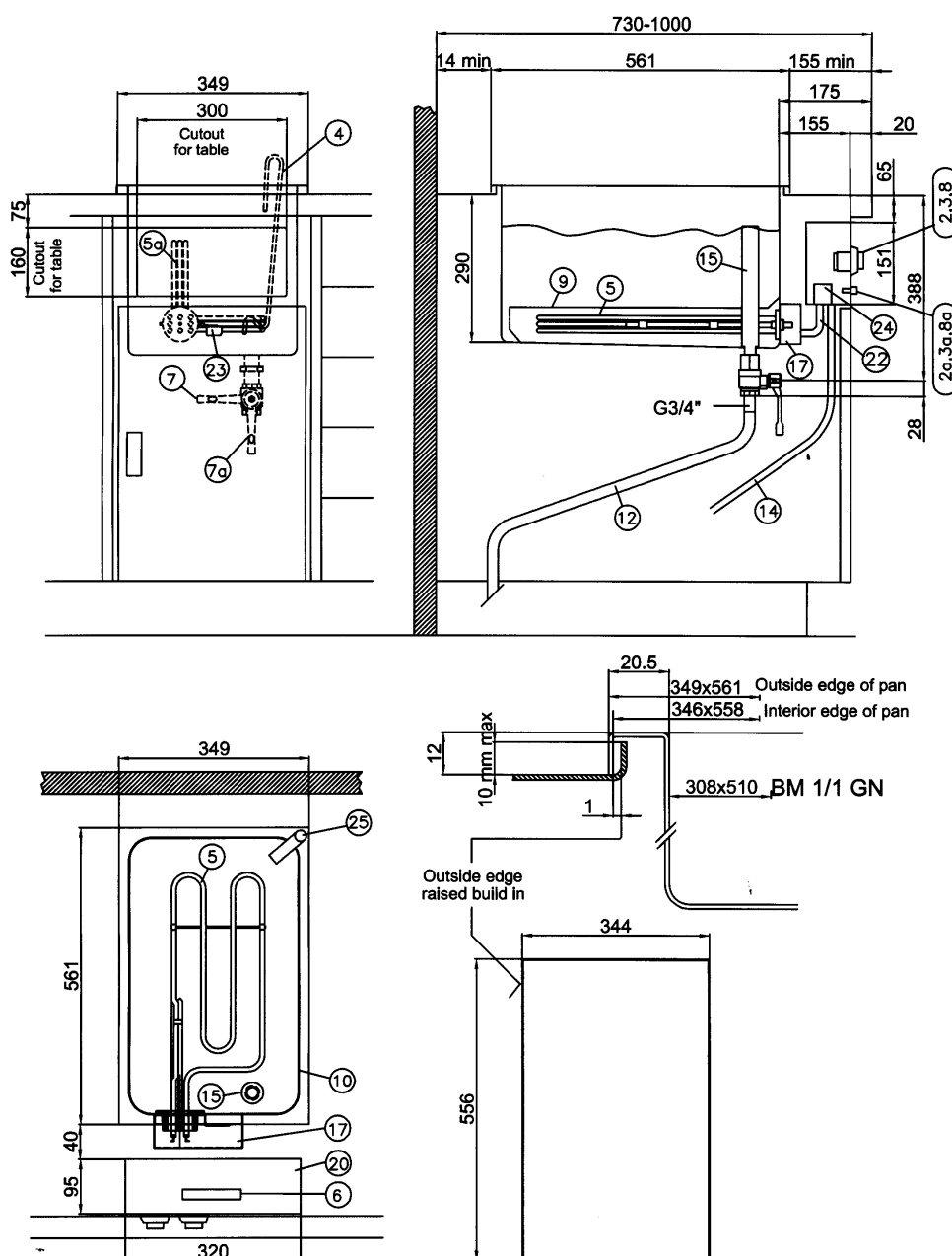
Accessories for the pan

The Multicooker VMC-3 is delivered without accessories

According to use, please order the accessories according to our price list

Identification of the principal elements

Rep.	Description	Rep.	Description	Rep.	Description
2	Switch	8	Thermostat 40-105°C	20	Control board
2a	Neutral lamp	8a	Orange lamp	22	Element connection
3	Security thermostat	9	Heating element protection	23	Microswitch heating element
3a	Red lamp	10	Pan depth 310	24	Contactor
4	Hook for turning heating	12	Threaded tube	25	Water tap (option)
5	Heating element (working)	14	Connecting lead		
5a	Heating element (cleaning)	15	Overflow pipe		
6	Rating plate	17	Protection connection		
7	Drainage valve G3/4" closed				
7a	Drainage valve G3/4" open				



Instruction for use

Filling with water

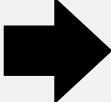
Fill the pan with water to correct level for cooking application:

- ◆ Never throw a handful of salt in the bottom of the pan. A high concentration of salt in combination with chlorine can attack the special stainless steel pan.
- ◆ If you need salty water, sprinkle the salt into the boiling water.

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"

Switching on, cooking

	◇ Position 0 Unit Off ◇ Position 1 Unit On The neutral lamp [2a] lights up
Turn the thermostat knob [8] to the required temperature between 40 and 105 °C	◇ The orange lamp [8a] lights up when the unit starts heating. ◇ The orange lamp goes out when the temperature is reached.

Warning: To cook pasta, the water should be boiling fiercely. By turning the thermostat to maximum, it will not switch off		Before removing the pasta from the pan when it is "al dente", reduce the thermostat to 90°C for example
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Emptying the pan

At the end of the evening or least once a day the pan should be emptied completely.

- ☑ Remove the bottom plate covering the heating element.
- ☑ To drain, open valve by turning the handle [7] downwards.
- ☑ Use the hook [4] to turn the heating element and put it in position shown in figure [5a].
- ☑ Clean the pan and the base thoroughly.

It is not advisable to leave water in the pan for days at a time.

Servicing the Multicooker, cleaning

Apart from thorough cleaning for hygienic reasons, the VMC-3 does not required 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.

Troubleshooting

Simple faults

Faults	Probable cause	Solutions
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Multicooker does not heat up	<ul style="list-style-type: none"> No power 	◇ Check fuses, plug and socket carefully
The Multicooker does not heat up and the red lamp is On	<ul style="list-style-type: none"> The security thermostat has activated 	◇ See NOTE page 6 / 10
Multicooker does not get hot enough	<ul style="list-style-type: none"> One phase missing in power supply 	◇ Check fuses
Clear pilot lamp does not come on or flashes	<ul style="list-style-type: none"> Faulty bulb One phase missing in power supply 	◇ Change bulb ◇ Check fuses
Yellow pilot lamp does not come on or flashes	<ul style="list-style-type: none"> Faulty bulb 	◇ Change bulb

Complex faults

Faults	Probable cause	Solutions
Pilot lamps are on but the Multicooker does not heat up	<ul style="list-style-type: none"> Faulty heating element 	◇ Call after-sales Service
Multicooker does not get hot enough	<ul style="list-style-type: none"> Phase failure Faulty element 	
Fuses blow on switching on	<ul style="list-style-type: none"> Short-circuit 	
The neutral lamp does not come on or flashes	<ul style="list-style-type: none"> Faulty switch 	
The orange lamp does not come on or flashes	<ul style="list-style-type: none"> Faulty thermostat 	

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 the Multicooker

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

Description (LPGEN-01 \ LP-VMC-3)				
VMC-3 Turbo				

VMC-3									
Voltages		3N400	3N230	1N240	3N400	Item No	Drwg code	Feature	Man'r
[2]	Switch ON / OFF				1	0718	S1	4 poles 25A	EGO
[2]	Switch ON / OFF	1	1	1		0719	S1	4 poles 10A	EGO
[8]	Work thermostat	1	1	1	1	3769-03	S2	Triphasé	EGO
[3]	Security thermostat	1	1	1	1	3761-04	S3	Triphasé	EGO
[23]	Microswitch	1	1	1	1	3772-57	S4	250V 16A	
[2a]	Neutral lamp	1	1	1	1	6324	H1	230V	ISC
[8a]	Orange lamp	1	1	1	1	6325	H2	230V	ISC
[3a]	Red lamp	1	1	1	1	6327	H5	230V	ISC
[19]	Contactor	1	1	1	1	6282-11	K1	3x25A	
Heating element									
[5]	Set heating element VMC-3 230 V 6.6kW	1	1	1		3772-20	R1, R2, R3		IRCA
	Set heating element VMC-3 230 V 10 kW				1	3773-20	R1, R2, R3		IRCA
Sundry									
[18]	Button for thermostat. Switch	2	2	2	2	0712-02			EGO
[7]	Ball drainage valve	1	1	1	1	3782		G3/4"	

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

Type of Multicooker, serial number, voltage, current and rating

You will find this information on the rating plate.
You will save time and therefore additional costs.

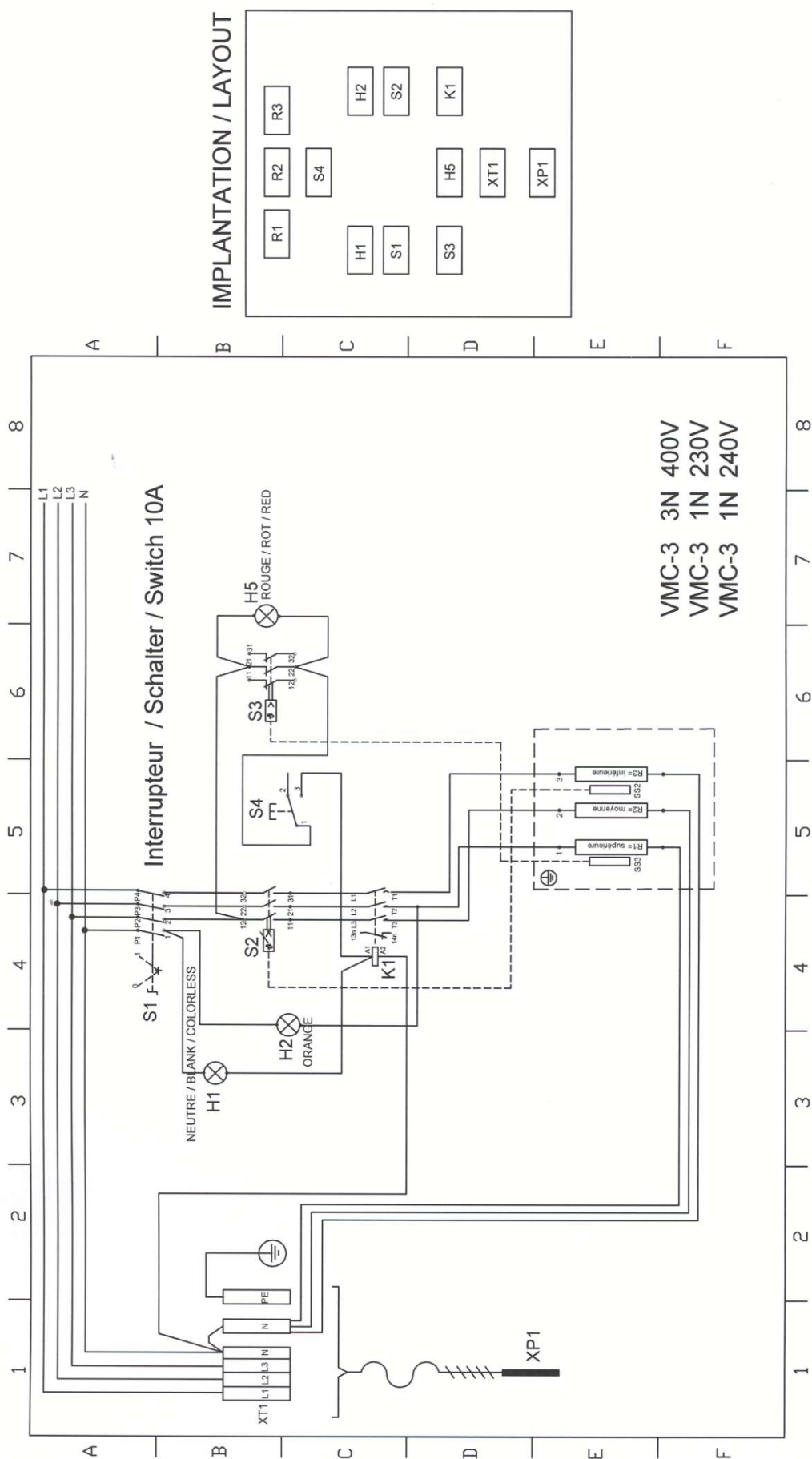
You can fax us a copy of next page

After Sales Service

In the case of a fault or if you need spare parts for your unit
Complete and **transmit** this page to receive the best service.

Your details	Company Name		
	Address	Telephone	
		Fax	
		email	
	Personal contact		
Your Multi-cooker	Type		
	Series N°		
	Voltages	Connection	Rating
What you need?	Spare parts (see page 10)		Troubleshooting (see page 9)
Our contact	Agent (see page 1)		

Wiring diagram VMC-3



Wiring diagram VMC-3 Turbo

