


# Instructions for Multicooker

# Valentine<sup>®</sup>

SWISS MADE

Applicable to the following models:

	<b>VMC-3</b> <b>VMC-3 TURBO</b> MULTICOOKER on feet <b>MARINE</b>	3x400/415 V~	○
			○
			○

Your agent:

## DECLARATION OF CONFORMITY

We, manufacturer Valentine Fabrique SA

Z.I. Moulin-du-Choc E

CH – 1122 Romanel-sur-Morges

Tél.: +41 21 637 37 40 Fax: +41 21 637 37 41

Mail : [info@valentine.ch](mailto:info@valentine.ch) Internet : [www.valentine.ch](http://www.valentine.ch)

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.

## Dear Customer

We congratulate you on your purchase of a Valentine Multicooker VMC-3 MARINE. 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.

### Exclusive advantages of your Multicooker Valentine:

<b>Pan size GASTRONORM GN 1/1</b>	⇒ You can use the GN pans you already have
<b>Single-pressed deep pans</b>	⇒ Easy to clean ⇒ Resistant to salt water
<b>Revolving heating element</b>	⇒ Easy to reach the bottom of the pan ⇒ Easy to replace it
<b>Multi-functions</b>	⇒ Cook, blanch, poach ⇒ Reheat, defrost ⇒ Boil in the bag, steam, etc
<b>Adjustable thermostat in continuous from 40 to 105°</b>	⇒ Always at the right temperature for sausages, custards, 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 is released and has cooled down

### Periodic checks


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

## Technical specifications

Model		VMC-3M		VMC-3M Turbo	
Voltages	V	3x400	3x415	3x400	3x415
Rating	KW	6.6	7.1	10	10.70
Connection	A	9.5	10	14.45	14.9
Frequency	Hz	50/60	50/60	50/60	50/60
Capacity in litres	L	35-40	35-40	35-40	35-40
Main switch		1	1	1	1
Main thermostat 40-105°C		1	1	1	1
Safety thermostat		1	1	1	1
Leak tightness		IP X4	IP X4	IP X4	IP X4
Width	mm	350	350	350	350
Depth	mm	600	600	600	600
Standard height with foot of 100	mm	850	850	850	850
Adjustment + 50 mm	mm	900	900	900	900
Weight (without options)	kg	31	31	31	31
Drainage tube		G $\frac{3}{4}$ "	G $\frac{3}{4}$ "	G $\frac{3}{4}$ "	G $\frac{3}{4}$ "
Ball drain valve		G $\frac{3}{4}$ "	G $\frac{3}{4}$ "	G $\frac{3}{4}$ "	G $\frac{3}{4}$ "

## 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 lead. The Multicooker is supplied with a hose cable 1,9 m in length.
- ◆ The Multicooker should be connected to the equipotentiality terminal [22] symbol 
- ◆ Conductor colours:

**Earth : yellow / green**

**Poles: brown / grey / black**

- ◆ 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 drainage tube fixed to the tap is normally at the back of the frame [12]. Connection G3/4".

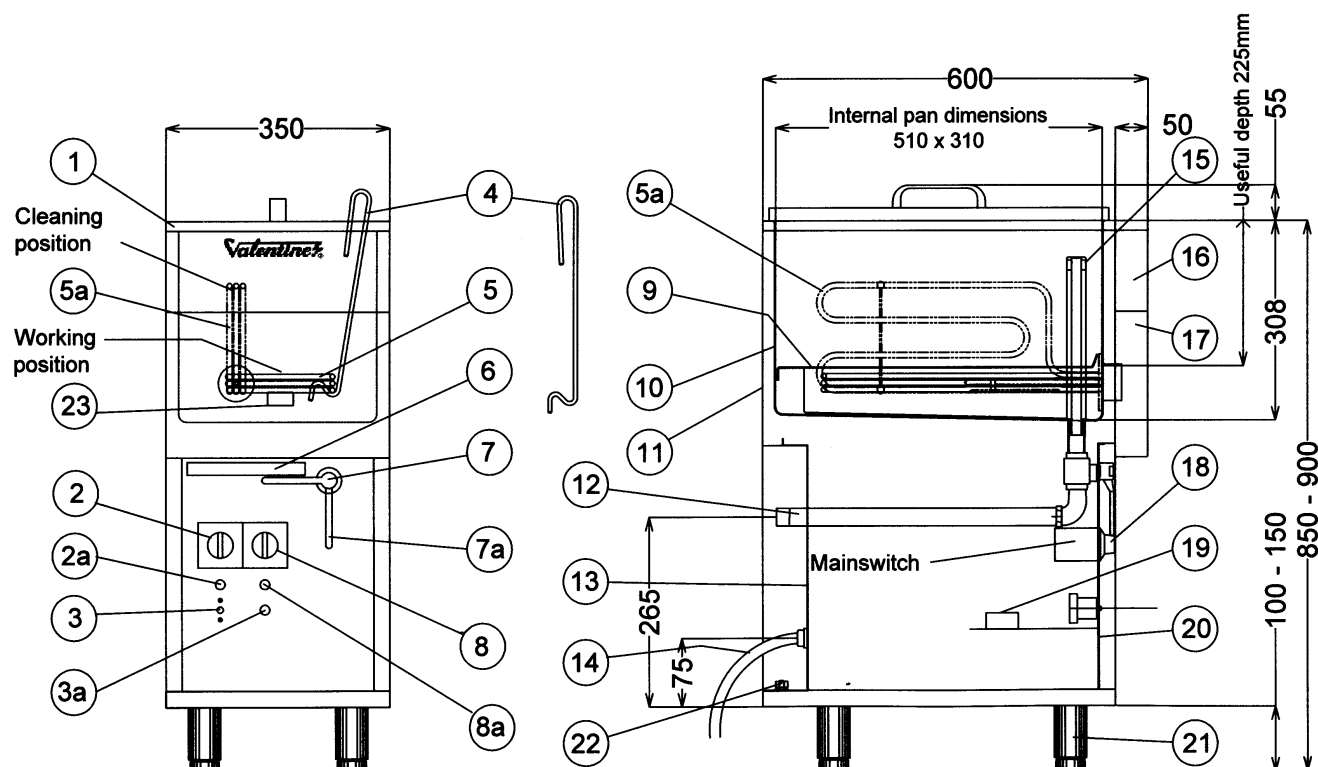
### Height of the Multicooker

The height of the VMC is 850 mm as standard. It can be supplied at 900 mm (by moving the feet) [21].

### Fixation

The fitter refers to the fixing dimensions specified on page 6/11. The fixation elements are in M8 maximum.

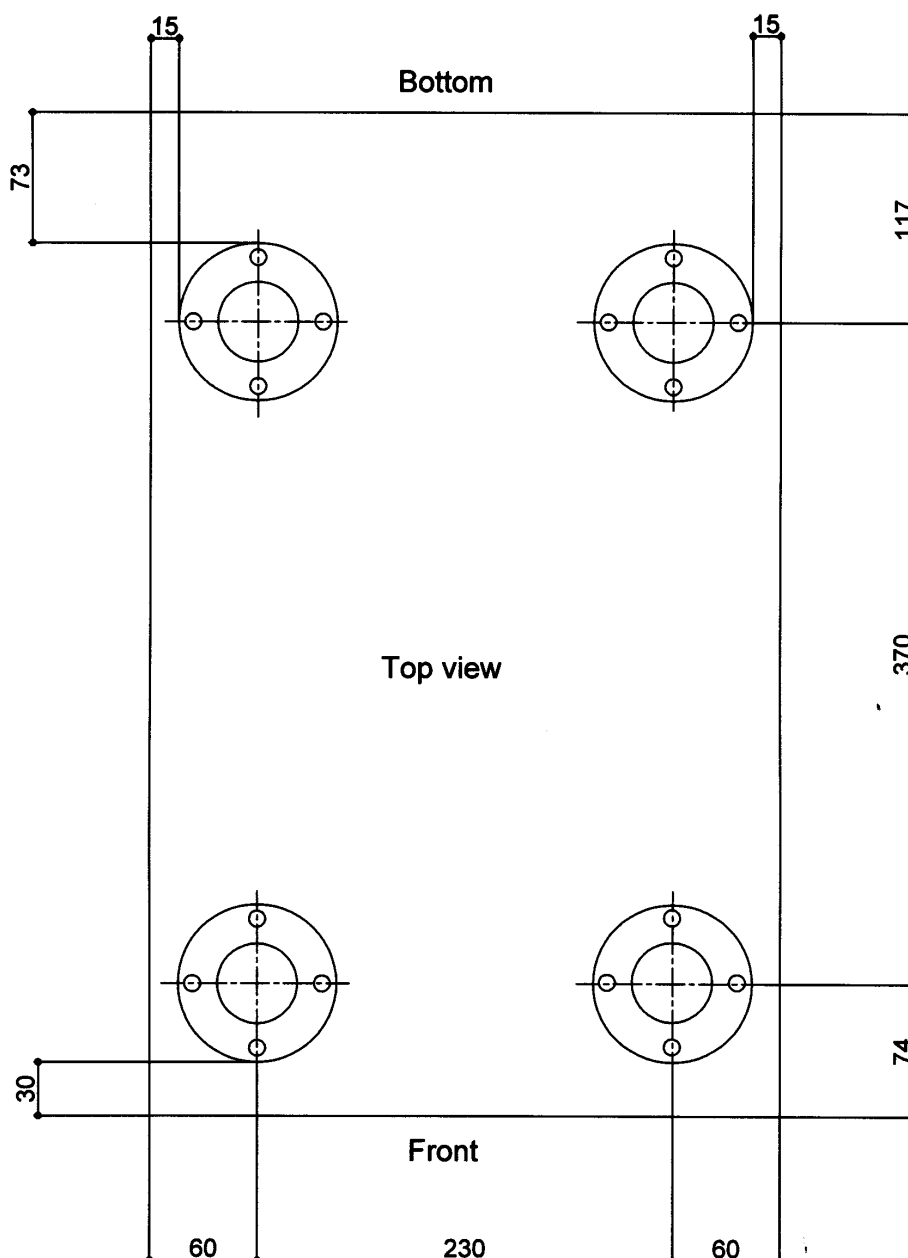
## Description of the appliance



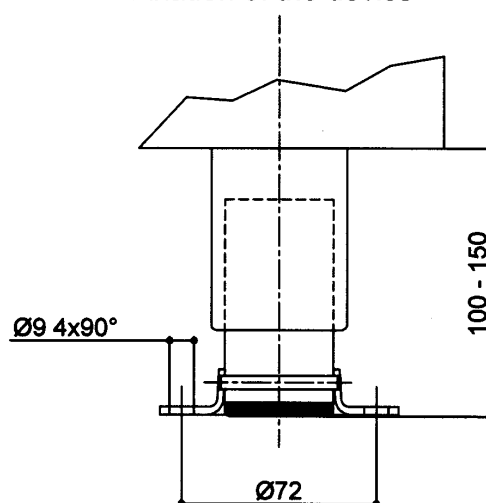
## Identification of the principal elements

Rep.	Description	Article	Rep.	Description	Article
1	Cover	3708-01	11	Back wall superior	3720-03
2	Switch	0718 / 0719	12	Threaded tube G3/4"	3794-03
2a	Neutral lamp	6324	13	Box	3706-03
3	Safety thermostat	3761-04	14	Connecting lead	
3a	Red lamp	6327	15	Overflow pipe	3762-01
4	Hook for increasing heating	3874	16	Front panel	3703-03
5	Heating element (working)		17	Protection connection	3819-03
5a	Heating element (cleaning)		18	Knob	0712-02
6	Rating plate		19	Contactor	6282-11
7	Drainage valve "closed"	3782	20	Control board	3833-03
7a	Drainage valve "open"		21	Adjustable feet. MARINE 100/150 mm	3710-03
8	Thermostat 40-105°C	3769-03	22	Equipotentiality terminal	
8a	Orange lamp	6325	23	Microswitch	
9	Heating element protection	3713-03			
10	Pan depth 310	3807-03			

## Fixation of the VMC-3 MARINE



## Fixation of the device



## Functions description

[2] Main switch	Function	Go / Stop
[2a] Neutral lamp	Switch On	The multicooker is under tension
[8] Main thermostat	Temperature adjustment of the water in the pan between 40° to 105°C	
[8a] Orange lamp	Switch On	The multicooker is heating
	Switch Off	The requested temperature is reached
[3] Safety thermostat	Stop the multicooker in case of defect or of an overheat from the work thermostat.	
[3a] Red lamp	Switch Off	Normal function
	Switch On	An anomaly is detected

NOTE	To rearm the safety thermostat [3]
	➤ STOP the main switch [2]
	➤ Leave the heating element cool down [5]
	➤ Push the red knob [3]
<i>If the problem persists see page 8/11</i>	➤ Switch ON the main switch [2]
	➤ The red lamp [3] should be away

## Instruction for use

### Filling with water

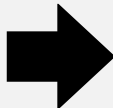
Fill the pan with water, depending on cooking method :

- ◆ Never throw a handle of salt in the bottom of the pan. Too much concentration of salt in combination with chlorine can attack the special stainless.
- ◆ If you work with salty water, you need to spread the salt in the boiling water on all the surface.

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

Turn the main switch [2] to 1	⇒ Position <b>0</b> Unit Off ⇒ Position <b>1</b> 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 lights down when the temperature is reached.

<b>Warning:</b> <b>To cook pasta, the water should be boiling fiercely. By turning the thermostat to maximum, it will not switch off</b>		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, at least once a day the pan should be emptied completely.

- ☑ Remove the bottom plate covering the heating element.
- ☑ To drain, open the valve by turning the knob [7] downwards.
- ☑ Use the hook [4] to lift up the heating element and put it as shows the number [5a] (page 5/11)
- ☑ Clean the pan and the base thoroughly.

It is not advisable to leave water in the pan for days at a time, even if it contains stock !

### **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
The Multicooker does not heat up	<ul style="list-style-type: none"> <li>No power</li> </ul>	<ul style="list-style-type: none"> <li>◇ Check fuses, plug and socket carefully</li> </ul>
The Multicooker does not heat up and the red lamp is On	<ul style="list-style-type: none"> <li>The safety thermostat is on</li> </ul>	<ul style="list-style-type: none"> <li>◇ See NOTE page 7 / 11</li> </ul>
Multicooker does not get hot enough	<ul style="list-style-type: none"> <li>One phase missing in power supply</li> </ul>	<ul style="list-style-type: none"> <li>◇ Check fuses</li> </ul>
Clear pilot lamp does not come on or flashes	<ul style="list-style-type: none"> <li>Faulty lamp</li> <li>One phase missing in power supply</li> </ul>	<ul style="list-style-type: none"> <li>◇ Change lamp</li> <li>◇ Check fuses</li> </ul>
Yellow pilot lamp does not come on or flashes	<ul style="list-style-type: none"> <li>Faulty lamp</li> </ul>	<ul style="list-style-type: none"> <li>◇ Change lamp</li> </ul>

### **Complex faults**

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



## 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	<b>Type</b>
serial number	<b>No</b>
voltage, current and rating	<b>U, I, P</b>

Description (LPGEN-01 \ LP-VMC-3)								
VMC-3 M Turbo								
VMC-3 M								
Voltages		3x400	3x415	3x400	3x415			
		Item No				Drwg code	Feature	
[2]	Switch ON / OFF			1	1	0718	S1	4 poles 25A
[2]	Switch ON / OFF	1	1			0719	S1	4 poles 10A
[8]	Main thermostat	1	1	1	1	3769-03	S2	Triphase
[3]	Safety thermostat	1	1	1	1	3761-04	S3	Triphase
[2a]	Neutral lamp	1	1	1	1	6324	H1	230V
[8a]	Orange lamp	1	1	1	1	6325	H2	230V
[3a]	Red lamp	1	1	1	1	6327	H5	230V
[19]	Contactor	1	1	1	1	6282-11	K1	3x25A
[5]	Set heating element VMC-3 230V 6.6kW	1	1			3772-20	R1, R2, R3	
	Set heating element VMC-3 230V 10 kW			1	1	3773-20	R1, R2, R3	
Sundry								
[18]	Knob for thermostat	2	2	2	2	0712-02		
[7]	Ball drainage valve	1	1	1	1	3782		G3/4"
[21]	Ajustable feet MARINE	4	4	4	4	3710-04		

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

Your coordinates	<div>Company Name</div> <div>Address<div>Telephone</div><div>Fax</div><div>email</div></div> <div>Personal contact</div>
Your Multi-cooker	<div>Type</div> <div>Serial Nr.</div> <div>Voltage<div>Connection</div>Rating</div>
What do you need?	<div>Spare parts (see page 9)</div> <div>Troubleshooting (see page 8)</div>
Your contact	Agent / saler (see page 1)

Wiring diagram VMC-3 MARINE

