

EAC

Convection steamers “Rubicon”

APK6-1/1

APK10-1/1



Operation and maintenance manual

ATESY®

Convection steamers

“Rubicon” APK6-1/1 and APK10-1/1

*Thank you for purchasing our product.
We believe that you have spent your money well.*

Technical details

Convection steamers «Rubicon» APK6-1/1 and APK10-1/1 (hereinafter referred to as the “article”), are designed to cook meals at public catering enterprises using different modes, both steaming and dry heating.

Casing of the article 1 comprises a rigid frame with lateral plates, providing mechanical strength and stability of the structure.

For safety purposes the working chamber 2 is divided into two compartments by a grid 6: protective and working. The protecting compartment comprises:

- Chamber heaters (tubular electric heaters) 14
- Chamber air circulation fan 16
- Thermocouple sensing element 15 for the chamber temperature control
- 320⁰C temperature limiter sensor 13 for protection of the chamber against overheating

Inside working chamber shelf holders 5 for food containers, which are easily dismountable for cleaning purposes, are situated.

The right wall of the chamber has lighting lamps, covered with protective glass. The chamber of the APK6-1/1 steamer has one lamp. The chamber of the APK-10 1/1 steamer has two lamps.

There is a drain hole in the bottom part of the working chamber. The door 3 has double-layered glass; the internal layer of the glass is hinged and can be opened for cleaning purposes.

Door handle 30 is made with single-pass opening mechanism. The tray 4 is a small metal box used for collecting condensed water from the door.

Supports 7 allow reliable installation of the article at any surface, in an accurate horizontal position.

Control system includes a controller 17 and a control panel 8.

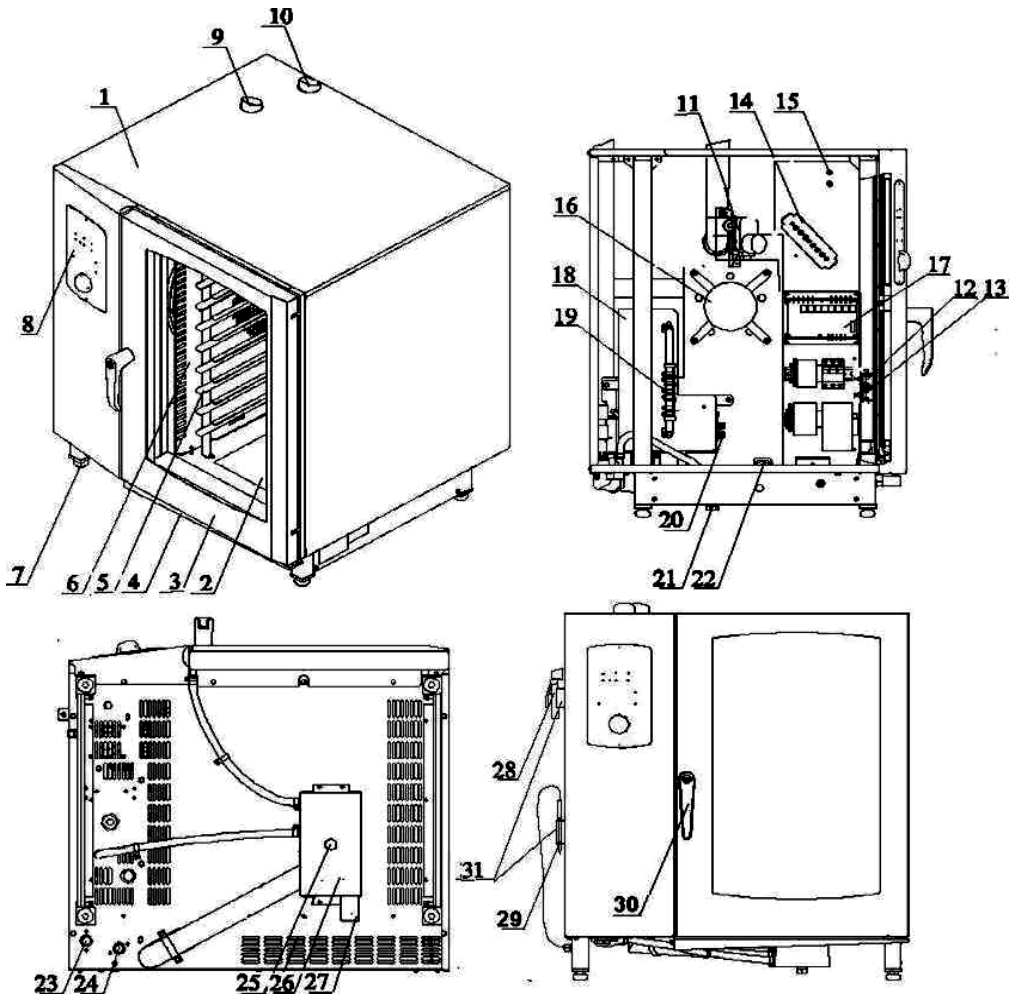


Fig. 1. Convection steamers “Rubicon” APK6-1/1 and APK10-1/1.

The controller controls operation of the article, automation system ensures four-mode operation, with controlled time and temperature in each of them.

The control panel is easy and convenient in operation. It includes buttons, indicators of temperature and time values, knob for setting parameters (encoder).

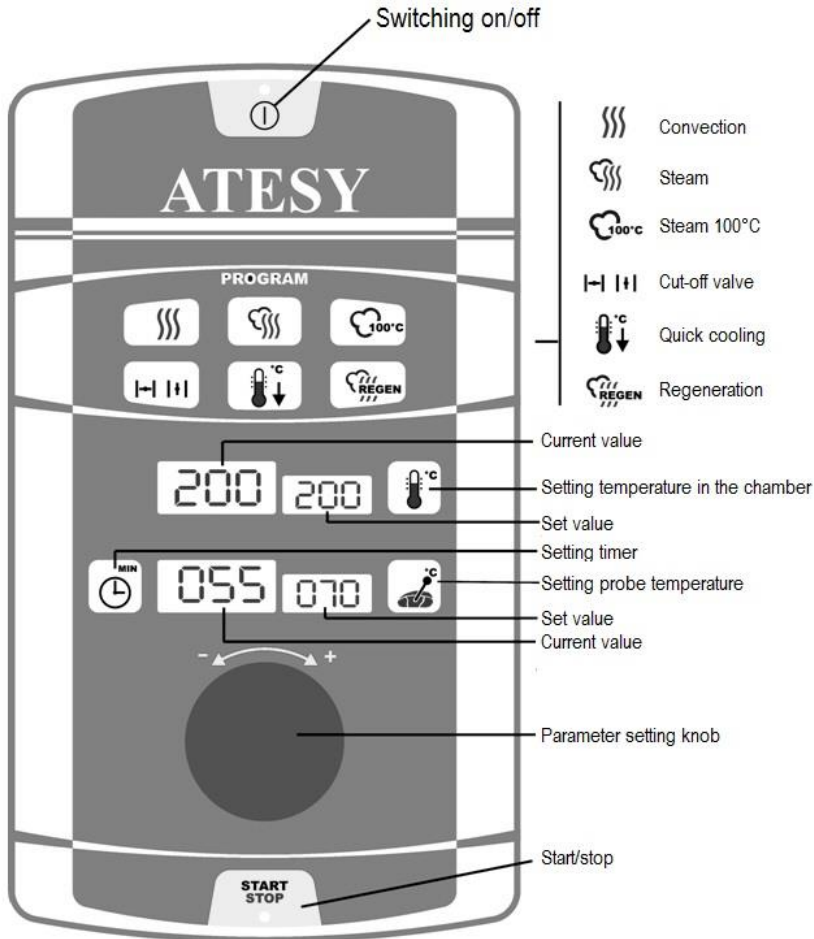


Fig. 2 Control panel.

The article provides the following operation modes of cooking:

- “Convection” (hot air treatment at the temperature within range 30°C to 250°C);
- “Steam” (steam treatment at the temperature within range 30°C to 250°C);
- “Steam 100°C” (steam treatment at the temperature 100°C);
- “Regeneration” (steam treatment at the temperature within range 120°C to 160°C);

All cooking modes provide possibility to choose one of parameters – “Timer” (end of cooking after a specified period of time) or “Food

temperature” (end of cooking after reaching of the specified temperature of a meal, control by a probe).

Timer is adjustable within range of 1 minute to 9 hours 59 minutes.

Temperature setting of the probe is adjustable within range of 50°C to 120°C.

There is a possibility to change set values during operation.

In “Convection” mode it is possible to remove excess moisture from the food by opening a cut-off valve (“Cut-off valve” button).

For quick cooling of the working chamber “Chamber cooling” mode is provided (chamber cooling with open door).

Water supply, ventilation and sewage system.

Purified water is supplied into boiler 18 through electromagnetic valve 24 with G3/4 thread, and then it is heated by tubular electric heaters 20 up to the steam generation temperature. Steam from the boiler is supplied to the chamber and in case of excessive amount is discharged through the ventilation pipe 10.

Forced ventilation of the steamer is carried out through the pipe 9; its position is controlled by a cut-off valve 11.

Condensate and excesses of water are collected in the collector 26, which is cooled by municipal water. Water is supplied to the collector by electromagnetic valve 23 with thread G3/4 and provides discharge to sewage system 27 with temperature not exceeding 70°C.

Water level in the boiler is maintained automatically by the system 19. In case the water level drops the electromagnetic valve 24 opens and fills the boiler up to the upper electrode.

Thermal limiter adjusted to temperature of 130°C 12 is installed in the boiler.

Water discharge from the boiler during technical maintenance is carried out through the plugged hole 21.

Collector cleaning is carried out through the plugged hole 25.

The article delivery set includes a showering device 28 for working chamber wet cleaning purposes, probe 29 for food temperature measurement.

When the probe and showering device are not in use they are put onto supporting arms 31, situated on the left lateral panel.

The working chamber, the front panel, and the door are made of materials, certified by the State epidemiologic controlling authority for contact with food products.

ATESY company is continuously expanding its product range, so appearance and technical characteristics of the article can differ from the ones specified herein without deterioration of consumer properties.

2. Safety and fire safety requirements

2.1. The article is provided with I class electric current protection under GOST MEK 60335-1. Protection degree is IP20 under GOST 14254.

2.2. All repair works should be carried out by personnel duly authorized for repair of devices after disconnection of the equipment from power supply mains.

2.3. It is prohibited:

2.3.1. To start operation without proper reading the operation manual.

2.3.2 To connect the article to a power supply mains without regard to power load and with defective wiring.

2.3.3. To connect the article to a power supply mains without input protection device.

2.3.4. To modify electric circuit, disconnect protective hardware in the article.

2.3.5. To turn the article on without protective earthing.

2.3.6. To leave the article under operation unattended.

2.3.7. To store flammable products in a close proximity to the article.

2.3.8. To use the article for room heating.

2.3.9. To operate the article without protective grid in the chamber.

2.3.10. To carry out sanitation of the article while operation and when the temperature inside the chamber is exceeding 60°C.

2.3.11. Use showering device for cooling the chamber. **At high temperatures the chamber can suffer deformation!**

ATTENTION! In “Operation” mode the chamber and doors have high temperature! Be careful not to get burned.

ATTENTION! To ensure hot air and steam have left the chamber crack open the door before opening it and keep it in such position for at least 30 seconds.

3. General provisions

3.1. The articles are designed for installation indoors at temperature within range of +10 to +35°C and relative humidity not exceeding 60% at 20°C.

3.2. After storage in a cold environment the equipment should be adapted at room temperature during 2-3 hours.

3.3. For installation of the article provide a place with possibility to connect to sewage and water supply. Sewage system should be made of pipes able to withstand temperatures at least 80°C.

3.4. Moisture excesses in a steam form are formed during operation of the article. It is recommended to install ZVN- 900PA hood manufactured by ATESY to discharge it (Fig. 3.).

3.5. In order to ensure steam generation and discharged condensate cooling systems connect the article to a municipal water supply system via both valves: 23 and 24 (Fig. 1). Water quality should comply with the requirements of SanPiN 2.1.4.1074-01.

3.6. Water used for steam (valve 24 G3/4 thread) should be treated (softened): water hardness should not exceed 1,7-2,5 °H (5-7 °dH; 85-125 ppm), electric conductivity — 100-340 µSm/cm, chlorine concentration 0.2 mg/l maximum, chlorides concentration 80 mg/l maximum, mechanical particles in the water (sand, iron and other suspended particles) should not exceed 15 µm.

It is recommended to use filtering system PURITY C 500 Quell ST manufactured by BRITA company, and to adjust water quality using a bypass. It is recommended to use HM Digital COM-100 conductivity gauge for measuring water quality

In case of any malfunction of the article due to use of hard or non-purified water the warranty should be void.

3.7. Water supply connection diagram can be **general** (Fig. 5a) and **separate** (Fig. 5b), the latter is used for filtering systems resource saving.


3.8. Connect cold municipal water supply to cool the collector (valve 23). **If water is not supplied to the valve 23 quality of the meals cooked using steam is not guaranteed!**

3.9. The article should be installed on a stable horizontal basement. Check horizontality with a level gauge in two planes. APK-6 1/1 steamer is recommended to install articles onto PDP-2/960 support, and APK-10 1/1 — onto PDP- 2/700 manufactured by ATESY (Fig. 4.)

3.10. Distance between rear wall of the article and a wall should not be less than 200 mm. The distance to heat sources (hotplates, cabinet ovens, etc.) and flammable materials should be at least 500 mm.

3.11. The article should be supplied with alternating current of 380 V \pm 10%, 50 Hz. Only qualified electricians, having necessary skills and having electrical safety access qualification level at least III should be entitled to connect wiring of the article.

3.12. The article should be connected to power supply network with regard to allowable electrical load. Power should be supplied from an electrical switchboard via protective switch having operating current 30 mA. Connect it with a flexible five-wired cable with wire cross-section at least 4 mm².

3.13. In order to equalize electrical potential during installation of the article into process line use terminal marked with  sign (“equipotentiality”).

3.14. Connect the steamer to sewage system with a flexible hose.

3.15. In order to connect showering device use valve at the left side of the article. Connect it with a flexible hose (Fig. 5).

3.16. Arms 31 are provided on the left panel of the steamer to install the showering device and the probe (Fig. 1.)

3.17. Remove protective film from all surfaces of the article before use.

3.18. After all operations of the installation process were carried out supply power, turn on the article, and check direction of rotation of the electric motor 16. **ATTENTION! Direction of rotation of the fan impeller should be counter clockwise when looking from the side of working chamber.** In case the direction is opposite change two of three phase wires of power supply.

3.19. Dry tubular electric heaters in “Convection” mode for 30 minutes at 100°C.

3.20. Protect the article against negligent attitude and mechanical stresses. Perform sanitation of the article on a daily basis at the end of the working day.

3.21. Check the delivery set when purchasing.

In case the customer fails to comply with the requirements listed herein the warranty should be void.

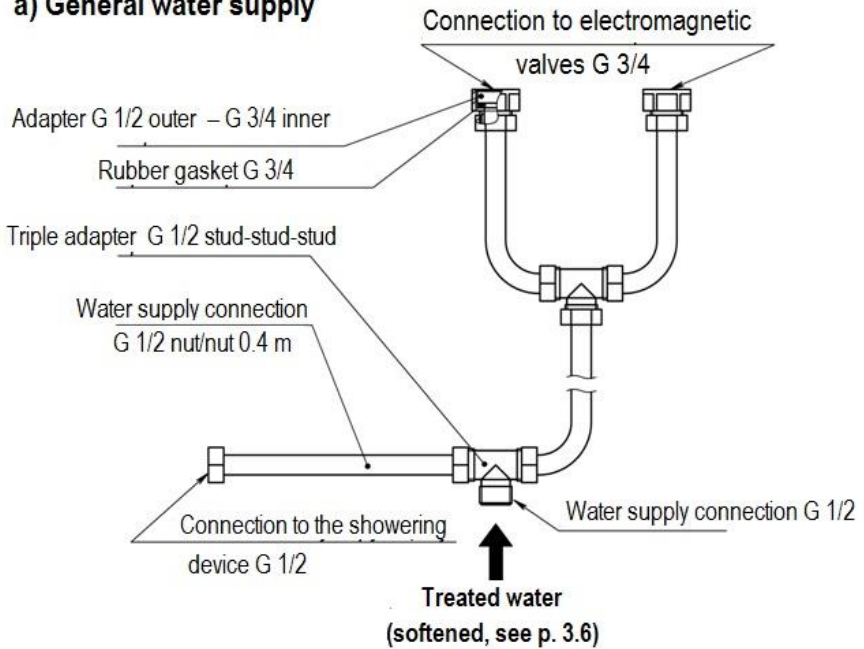


Fig. 3. ZVN 900PA hood



Fig. 4. Supports for the articles installation: a) PDP-2/700, b) PDP-2/960

a) General water supply



b) Separate water supply

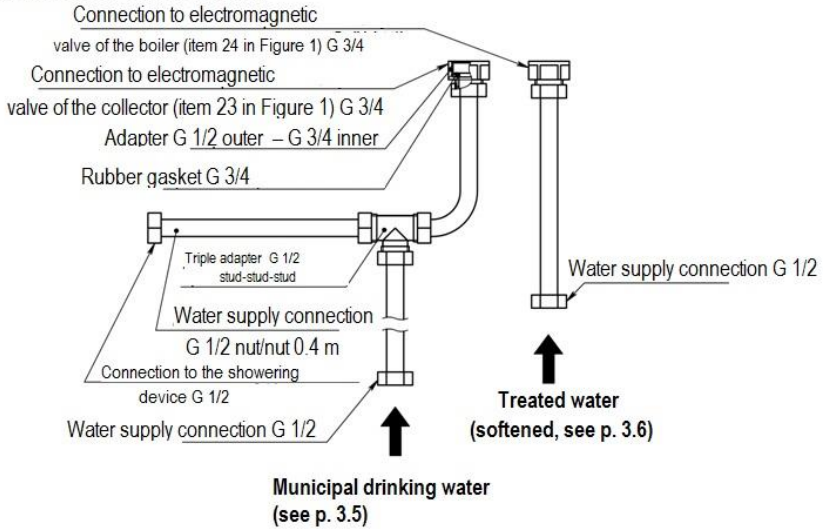


Fig. 5. Connection to a water supply system:
a — general connection; b — separate connection

4. Technical specifications

Table 1. Technical specifications

№	Specification	Unit	Value
1	Rated voltage	V	380
2	Rated voltage at a heater	V	220 ±10%
3	Type of current	-	AC 3-PH (+N)
4	Current frequency	Hz	50
5	Rated power consumption, maximum	kW	10 (APK6-1/1) 19 (APK10-1/1)
6	Rated power consumption of a chamber heater	kW	9 (APK6-1/1) 18 (APK10-1/1)
7	Rated power consumption of a boiler heater	kW	9 (APK6-1/1) 9 (APK10-1/1)
8	Maximum size of food storage containers	-	GN1/1
9	Number of levels	-	6 (APK6-1/1) 10 (APK10-1/1)
10	Distance between levels	mm	68
11	Maximum load on a food storage container	kg	5
12	Water pressure within the system	kgf/cm ²	1-6
13	Water consumption in steam mode, maximum	l/hr	4-6
14	Dimensions (length x depth x height)	mm	845(945**)x780(845*) x740 (APK6-1/1) 845(945**)x780(845*) x1000 (APK10-1/1)
15	Weight, maximum	kg	105 (APK6-1/1) 120 (APK10-1/1)

* - Dimensions include door handle.

** - Dimensions include showering device.

Note. The food storage containers (GN 1/1 – 20, GN 1/1 – 40, GN 1/1 - 65 GN 1/1 – 100, GN 1/1 – 150, GN 1/1 – 200) are to be ordered from ATESY company separately.

5. Preparing for operation and operation procedure

- 5.1. Check water connection and condition of connective hoses.
- 5.2. Ensure the drainage plugs 21, 25 are installed (Fig. 1.)
- 5.3. Wash working chamber using D-FOAM detergent manufactured by CIDLINES company. Cleaning with D-FOAM detergent should be carried out under the following procedure:
 - Turn the article on in “Steam” mode of operation for 15 minutes at $t^{\circ}=100^{\circ}\text{C}$;
 - cool the working chamber up to 60°C using “Cooling” mode;
 - apply foam to the inner surfaces of the chamber;
 - set temperature in the chamber to 60°C , switch “Operation” mode on for 3 minutes, switch the mode off;
 - wait 5 to 10 minutes with the door locked;
 - open the door, remove fat using a nylon sponge;
 - wash the chamber thoroughly using the showering device;Repeat the cleaning procedure if necessary.

ATTENTION! During cleaning procedure use protective goggles and gloves, wear protective clothes, and carry out all necessary safety measures, specified at the package of detergent.

- 5.4. Put the showering device, if not in use, to a supporting arm at the left wall of the article.
- 5.5. Before starting operation ensure that the protective grid 6 is in place and is fixed by the fixing device Fig. 6.

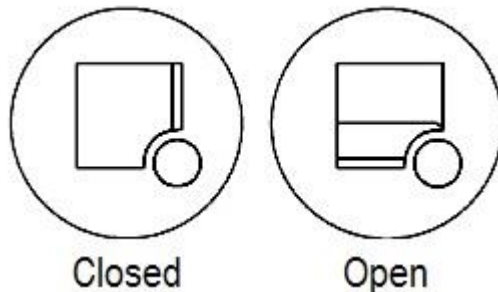


Fig. 6. Positions of the fan protective grid fixing devices

- 5.6. Switch on power.
- 5.7. A LED should light above ON/OFF button. After that control panel indicator and lighting of working chamber lamps are enabled.

5.8. Cooking mode selection is carried out by pressing appropriate button in “Program” group. Green LED lights above the selected mode button.

5.9. Parameters are set by pressing appropriate button (“Setting temperature in the chamber”, “Setting food temperature” or “Timer setting.”)

After the button was pressed the “Current value” indicator begins blinking. Select the required value by setting knob, and then press the button to confirm selection.

5.10. Cooking mode is started by the “Start/Stop” button.

5.11. In order to gain the best result it is recommended to heat the working chamber up to the required temperature before load of food products.

5.12. It is allowed to open the door of the working chamber during operation. The fan and the tubular electric heaters are disabled in this case. After the door is closed, cooking resembles.

ATTENTION! When chamber door is opened, hot air and steam are released from the chamber. Be careful not to get burned.

5.13. Predetermined parameters, such as temperature inside the chamber, food temperature, and time of treatment can be changed without stopping the products preparation process. Switching between control parameters (e.g. switch from the timer to the food temperature and vice versa) is available after the end of current cooking cycle.

5.14. It is possible to set up continuous operation mode of the article. In order to do this press the “Timer setting” button and hold it. As a result “-- --” sign will appear at the current and set time indicators, then start and stop the cooking process by pressing the “Start/Stop” button. To disable continuous mode of operation, press the “Timer setting” button and select the required timer value by rotating the parameter setting knob and confirm it.

5.15. When pre-set control parameter (whether it’s time or temperature) is reached, electrical tubular heaters and fan turn off. Sound alarm is triggered at that moment.

5.16. For quick cooling of the chamber Crack open the door and press “Chamber cooling” button, and then start cooling mode by pressing the “Start/Stop” button. If the door is closed during cooling procedure, the indicator will display “Opn” (Open), the control system will

disable the fan and interrupted sound alarm will be given until the door is opened or the cooling mode will be turned off (by repeated pressing of the “Start/Stop” button.)

Operation in the “Cooling” mode should not last more than 10 minutes or until 30 °C is reached.

ATTENTION! In order not to get burned be careful when using the “Chamber cooling” mode.

During the procedure hot air and steam are discharged from the chamber.

5.17. When using the probe lay its cable under the control panel. Do not allow sharp bends of the cable.

ATTENTION! In order not to get burned be careful when pulling the probe back.

Use gripper glove for this operation.

5.18. In order to remove excessive water from the food products open the cut-off valve of the exhaust pipe with the “Cut-off valve” button. The function is active in “Convection” mode only.

5.19. In modes of cooking with closed cut-off valve it is allowable that a certain amount of water vapors is discharged from the pipe 9 (Fig. 1.).

6. Technical maintenance

6.1. All technical maintenance works should be carried out after the article was disconnected from the power supply mains.

6.2. Perform the working chamber thorough cleaning daily, in the end of working shift (see p. 5.3).

6.3. Check the protective earthing up to the earthing device for damages and tightness of joints.

6.4. Check protective circuit breaker and wiring for the defects.

6.5 Clean the boiler monthly.

It is recommended to install a valve G1/2 instead of plug 21 (Fig. 1).

6.6. Boiler cleaning procedure is as follows:

6.6.1. Ensure there is water inside the steam generator.

After the power supply was disconnected remove the lateral wall, check the level tube for the water level. The water level should be at least as high as the middle electrode.

6.6.2. Remove the shelf holder and protective grid from the cham-

ber.

6.6.3. Prepare solution for scale deposit removal (for example Cil-lit-Kalkoser, “Cumcumite” etc.) In accordance with the data sheet of the cleaning agent calculate required amount of the scale deposit removal from the boiler. Boiler water capacity is 5 liters.

6.6.4. Pour the solution into the boiler through the hole for steam supply to the chamber,

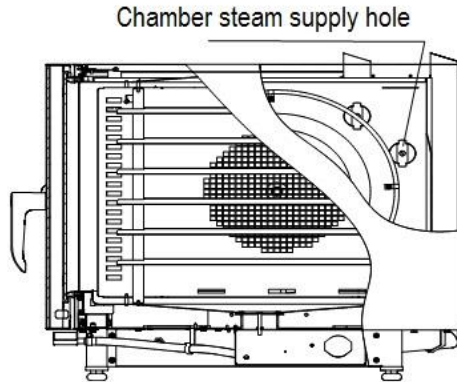


Fig .7. Position of the hole for steam supply.

6.6.5. Put the protecting grid in its place.

6.6.6. Supply power and enable “Steam 100°C” for 10 minutes.

6.6.7. Switch power off, drain water from the boiler through drain hole 21 (Fig. 1.), and put plug in its place.

The drain pipe can be jammed with scale, clear the jam with a piece of wire.

ATTENTION! Be careful not to get burned. The extremely hot water is drained from the boiler.

6.6.8. Rinse the boiler. In order to do this switch on the power supply, press On/Off button on the control panel and ensure the boiler is filled with water. Then switch off the power supply and drain water from the boiler.

6.6.9. Repeat procedure given in paragraph 6.6.8 for 3 times.

6.6.10. Wash the chamber thoroughly using the showering device

6.6.11. Dry the chamber at “Convection” mode, at 100°C during 15 minutes.

DO NOT use caustic alkali and concentrated acids for cleaning the article!

6.7. Clean the filter (as described in the manufacturer's maintenance manual).

In case the article is damaged due to irregular cleaning of the boiler and excessive scale deposits on the surfaces of the tubular electric heaters and inside the boiler the warranty will be void.

6.8. Once a month perform visual check of integrity of the earthing terminals and wiring, tighten contact joints of energized of the article; check light indicators operability, tighten heaters connecting terminals, thermocouple sensing elements, thermal limiters etc.

6.9. All issues with regard to warranty and further repair are to be addressed to the nearest service centers, which addresses can be found at our website, in the SERVICE section: <http://atesy.ru/service/>

7. Warranty.

7.1. ATESY company guarantees normal operation of the article during 12 months since commissioning or sale provided usage rules stipulated herein are complied with.

7.2. Warranty should be void in case the article is damaged due to the customer's fault, as a result of non-compliance with the requirements, provided herein.

7.3. Exchange and return of the article of proper quality is possible only in 15 days after purchase date provided the following requirements are met:

- Operation manual for the article is available;
- Payment document is available;
- Manufacturer's package is available;
- The article has clean appearance with no mechanical damage;
- No unauthorized repair was made.

7.4. Warranty storage term is 6 months after manufacture date.

8. Troubleshooting.

Only qualified electricians, having necessary skills and having electrical safety access qualification level at least III should be entitled to perform repair works to the article.

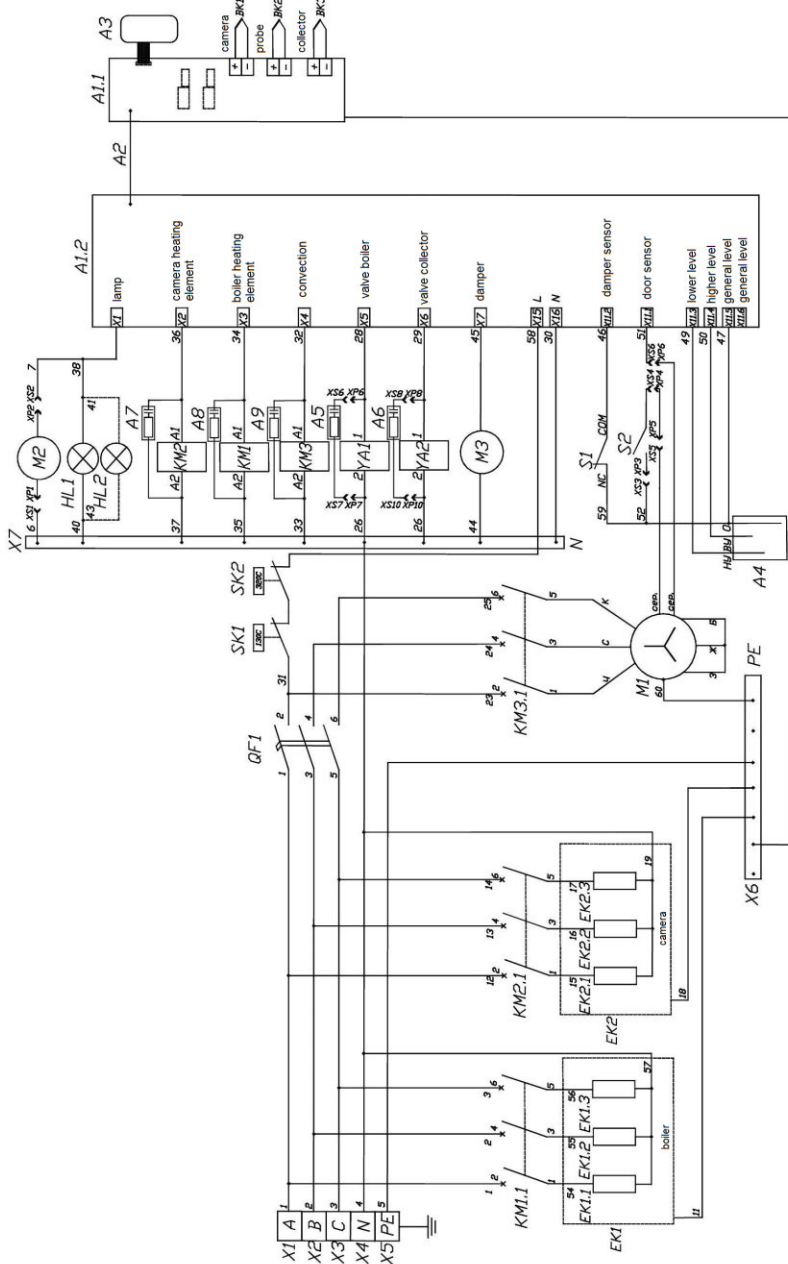
Table 2. Troubleshooting.

Problem	Possible reason	Solution
Convection steamer fails to turn on	<p>No voltage in the network.</p> <p>Film keyboard or a bus line between two circuit boards is not connected</p> <p>QF1 switch is off.</p> <p>A protective switch of the boiler or the chamber has tripped.</p> <p>Controller failure.</p>	<p>Check mains voltage.</p> <p>Connect the keyboard and the bus line.</p> <p>Switch QF1 on.</p> <p>Check the circuit breaker state.</p> <p>Find failed element and replace if necessary.</p>
Pressing buttons doesn't result in selection of modes and changing of parameters	<p>Film keyboard is not connected or failed.</p> <p>Controller failure</p>	<p>Check the keyboard bus line. Replace the controller.</p>
Chamber motor doesn't work.	<p>Motor failure.</p> <p>Overheat protecting device of the motor tripped.</p> <p>Door position sensor failure.</p> <p>Starter failure.</p> <p>No power at X4 output.</p>	<p>Check with a multimeter the motor, overheat protecting device, the door position sensor, the starter. Make a joint between X10 and X13 outputs, supply voltage, enable any working mode, check voltage at the X4 relay circuit board output.</p>
No chamber lighting.	<p>Unsatisfactory contact in the lamp holder.</p> <p>Lighting lamp burnt.</p> <p>No output voltage at controller X1.</p>	<p>Check tightness of contact joints.</p> <p>Check voltage at the controller output. Replace lamps or controller if necessary.</p>

<p>No steam generation.</p>	<p>Failure of:</p> <ul style="list-style-type: none"> - Power switch - Boiler heaters - Controller - Collector thermocouple sensing element 	<p>Check KM1 contactor, tubular electric heaters for integrity using multimeter; replace if necessary.</p> <p>Check correctness of the collector and the chamber thermocouple sensing element connection.</p> <p>Replace the controller.</p>
<p>The current temperature value indicator displays H2O</p>	<p>No water in water supply system. Water pressure is under 1 atm. Water supply valve failure.</p> <p>Controller failure.</p>	<p>Check water supply system, valve operability and relay output of the controller X6.</p> <p>Replace failed device.</p>
<p>The temperature doesn't reach the set value.</p>	<p>One or several tubular electric heater failed.</p>	<p>Replace the failed heater.</p>
<p>Continuous boiler filling, water gets to the chamber.</p>	<p>Unsatisfactory contacts at the water level electrodes of the boiler.</p> <p>Boiler valve or controller failure. Water hardness or electric conductivity doesn't meet the requirements.</p>	<p>Check the wiring integrity.</p> <p>Check contact pins and clean or tighten them.</p> <p>Check the valve. Measure voltage at X5 controller output.</p> <p>Replace the failed device.</p> <p>Check water hardness and electric conductivity with HM digital COM-100 device.</p>

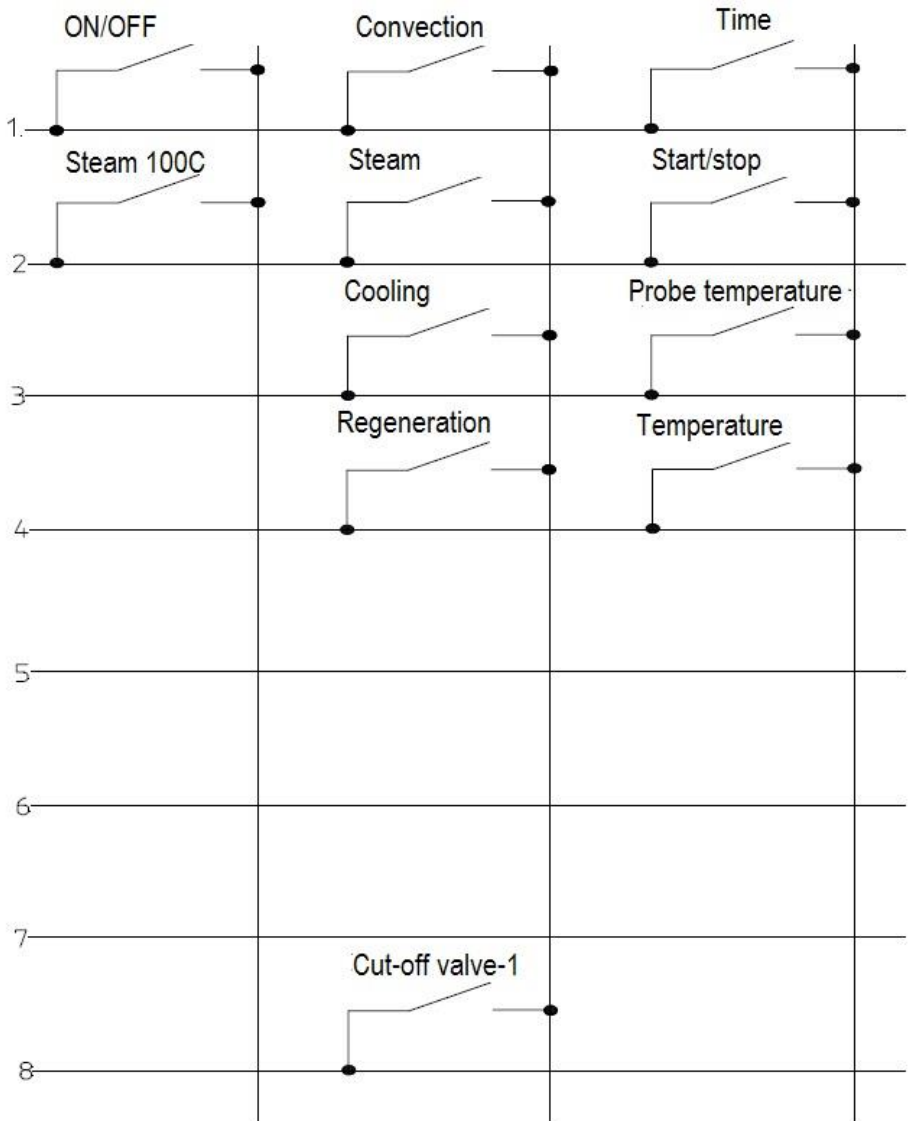
Water doesn't leave the chamber or the tray	Collector holes are jammed.	Clean the collector through drainage hole (25) (Fig. 1).
The indicator displays error obr	Chamber thermocouple sensing element failure.	Determine failed device and replace it. Observe the polarity while replacing!
The indicator displays error E2 .	Breakage of the collector thermocouple sensing element.	Check tightness of the wire connection in the socket.
The indicator displays error E3 .	Collector temperature is more than 150°C. Wrong rotation direction at the chamber motor. The collector thermocouple sensing element failure.	Check rotation direction at the chamber motor. Check the collector thermocouple sensing element with an insulation meter. Insulation resistance should be at least 100MΩ. Replace the thermocouple sensing element.
The indicator displays error E4 .	Chamber temperature is higher than 285°C.	Check chamber thermocouple sensing element. Check KM2 contactor. Check controller. Replace failed elements if necessary.
Both cut-off valve position LEDs are lighted.	The cut-off valve position can't be determined	Check S1 switch. Check the cut-off valve motor. Check power at the controller output. Replace failed elements as appropriate.

Electric circuit diagram APK 6-1/1, APK 10-1/1

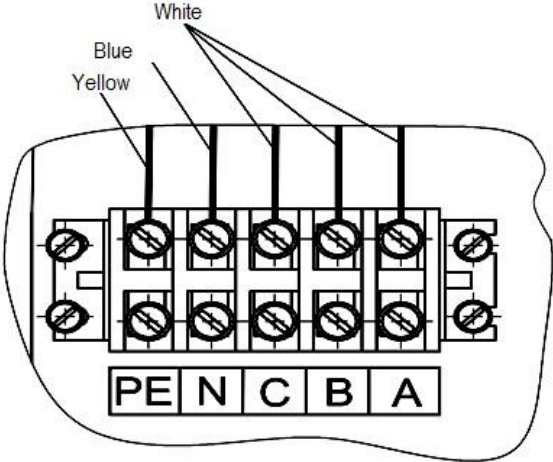
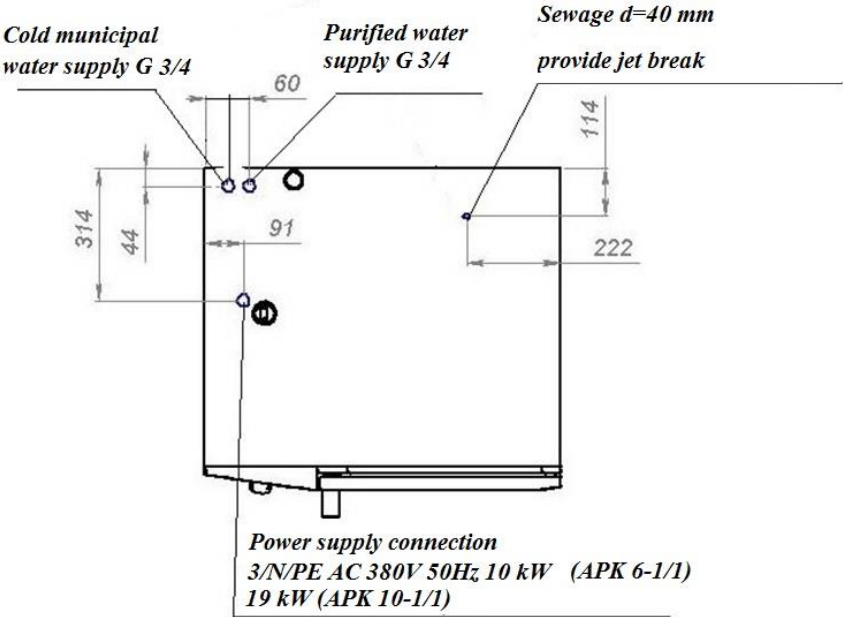


Index	Description	Note	APK 6-1/1	APK 10-1/1
A1	Power keys circuit board		1	1
A2	Controller circuit board		1	1
A3	Film keyboard		1	1
A4	Steam generator water level sensors		3	3
A5, A6	Voltage limiter OPN-113-220V		2	2
A7, A8, A9	Voltage limiter OPN-123-220V		3	3
BK1	TP2488/2	Working chamber thermo- couple sensing element	1	1
BK2	TP1740-K1	Probe	1	1
BK3	TP2488/2	Collector thermocouple sensing element	1	1
E1	Stud M5	Controller circuit board support fixation	1	1
EK2	Tubular electric heater	Working chamber heater array	1	1
HL1, HL2	Lamp casing 77.705U103.23	Working chamber lighting lamp	1	2
KM1	Power switch LC1E2510M5 (Schneider electric)	Chamber heaters switch	1	1
EK1	Tubular electric heater	Steam generator heater array	1	1
KM2	Power switch LC1E40M5 (Schneider electric)	Chamber heaters switch	1	-
KM2	Power switch LC1E40M5 (Schneider electric)	Chamber heaters switch	-	1
KM3	Power switch LC1E09100M5 (Schneider electric)	Fan motor switch	1	1
M1	Fan RBG 1532	Working chamber fan	1	1
M2	Fan SF 23080A2083HSL GN	Cooling system fan	1	1
QF1	VA47-29 3R	Automatic switch	1	1
SK1	E.G.O.55.13522.090	Thermal limiter 130°C	1	1
SK1	E.G.O.55.13569.070	Thermal limiter 320°C	1	1
SF1	Switch OMRON V-156-1C25	Cut-off valve sensor	1	1
SF2	IO 102-14*-FIAK 425212.006 TU	Door sensor	1	1
YA1	Electromagnetic valve for water	Steam generator valve	1	1
YA1	Electromagnetic valve for water	Collector cooling valve	1	1
X1-X5	Terminal board			
X6	Earthing wire	Yellow/green		
X7	Neutral wire	Blue		
X8	Wire coupling device tightening 0.5-1 mm (878100) QS-100		6	6
XP1- XP10	Wire tip RShI-P 15-4 RVT		10	10
XP1- XP10	Wire tip RShI-P 15-4 RVT		10	10

Film keyboard diagram



Electric, water and sewage supply connection diagram.



ACT
of commissioning

Article:

“Injector-type convection steamer “Rubicon” _____”

Serial No. _____

Date of manufacture: “ ___ ” _____ 20__

Installation site _____

(Company, address, telephone)

Date of commissioning “ ___ ” _____ 20__.

Entity, which carried out commissioning _____

(entity, telephone)

Officer, who carried out
commissioning

Article owner’s representative

(office)

(office)

(signature)

(signature)

(name)

(name)

“ ___ ” _____ 20__.

“ ___ ” _____ 20__.

9. Delivery set.

1	Delivery set	1
2	Left tray holder	1
3	Right tray holder	1
4	Showering device Monolith	1
5	Valve PKM.01.000.048	1
6	Locknut with flange. VTr.655	2
7	Coupling PP D40	1
8	Adaptor SER P-4237 fac.	2
9	Water supply unit Flexiline G . h/h 0.4 m	4
10	Rubber gasket G . (d=24 mm)	2
11	Screw 4.2x20	3
12	Triple adaptor SER T-327n G. b-b-b	2
13	Flexible pipe 40x40/50, K406 Ani Plast	1
14	Operation manual	1
15	Package	1

11. Acceptance details.

Injector-type convection steamer “Rubicon”:

- APK6-1/1 steamer []
- APK10-1/1 steamer []

Serial number _____ complies with the requirements of the set of design documents and is considered as applicable for use.

Manufacturing date _____ 20 _____.

QA check

L.S.

ATESY®

1 Krasnaya str., Lubertsy, Moscow region, Russia, 140000

Tel: +7 (495) 995-95-99

info@atesy.info

www.atesy.ru