



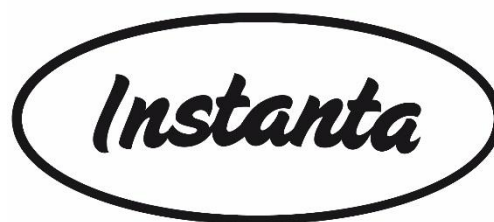
TECHNICAL **DIAGRAMS**



RB38

01706 353 633

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The Professional's Choice

RB38

Digital Regeneration Bath
for reheating food.

Installation and User Instructions



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CONTENTS

CONTENTS & INTRODUCTION.....	Section 1
WARNINGS, PRECAUTIONS & ENVIRONMENTAL INFORMATION.....	Section 2
DELIVERY CHECK-LIST.....	Section 3
TECHNICAL SPECIFICATION	Section 4
LOCATION	Section 5
OPERATING INSTRUCTIONS (Including use of timer).....	Section 6
EMPTYING WATERBATH	Section 7
CLEANING / DESCALING	Section 8
SERVICE WARNINGS & FAULT DIAGNOSTICS	Section 9
SERVICE & TECHNICAL SUPPORT	Section 10
SPARES PARTS & ACCESSORIES	Section 11
GUARANTEE	Section 12

1.0 INTRODUCTION

Dear Customer,

Thank you for purchasing this Instanta product.

The new Instanta digital Regeneration baths have been designed to provide chefs with the equipment they need for fast and efficient reheating of food for perfect results every time.

Instanta are the UK's leading manufacturer of quality beverage making equipment with over 50 years expertise in the field of hot water technology and accurate temperature control, essential ingredients for successful food cooking. Until now, chefs have had to rely upon baths that have been developed for scientific/medical use and adapted for food regeneration or sous vide cooking but the Instanta baths have been designed specifically for the chef. As with all Instanta products, the RB38 bath combines style with practicality, providing a product which is both reliable and simple to operate. Find out more about Instanta products at www.instanta.com

Your new RB38 Regeneration Bath is designed to give you years of trouble-free service provided that the instructions contained in this manual are followed.

2.0 - WARNINGS & PRECAUTIONS

Please read the following carefully before switching on this appliance.

- Always follow good safe kitchen practice.
- All personnel must be provided with sufficient and appropriate training in the safe use of this appliance.
- In line with Health and Safety requirements it is advisable that a risk assessment be carried out before the waterbath is commissioned.
- A warning notice displayed adjacent to the appliance may be helpful in notifying users that the bath may contain near-boiling water.
- Fill the bath with water prior to connection to power supply.
- NOTE: Use only water. Do not use any other medium.
- Use caution when topping up or draining the bath as the water in the tank may be very hot.
- Care should always be taken when placing food into the tank or removing it as the bath can operate at temperatures close to boiling,
- A CAUTION hot water label is affixed to the appliance warning users that the tank may contain hot water. The LCD display on front of the bath shows temperature of the water in degrees centigrade.
- Do not touch any electrical contacts or open any closure panels; RISK OF ELECTRIC SHOCK.
- This appliance is not intended for use by persons (Including Children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure they do not play with the appliance

Scale formation within the tank can be problematic in hard water areas. Damage to the appliance caused by excessive scale build up may invalidate the warranty. See notes on cleaning/de-scaling.

ENVIRONMENTAL - Information on Disposal for Users of Waste Electrical & Electronic Equipment

The “crossed out wheelie bin” symbol on this product means that discarded electrical and electronic products should not be mixed with general waste. Disposing of the product correctly will help to save valuable resources and prevent any potential negative effects on human health and the environment which could otherwise arise from inappropriate waste handling. For proper treatment, recovery and recycling of end-of-life products, please contact your dealer or supplier for further information, or local authority for details of your nearest designated collection point.

3.0 - DELIVERY CHECKLIST

Remove the waterbath from its packaging and inspect. If any damage is discovered, please notify immediately. Retain the packaging over the warranty period. Please check that you have the following parts;

1. Digital Regeneration bath
2. Drain coupling and hose
3. User instruction booklet
4. Set of 4 x stainless steel partition plates (for dividing tank)

4.0 – TECHNICAL SPECIFICATION

Outer casing and tank are constructed in Type-304 stainless steel. The tank is fully insulated for greater energy efficiency.

The bath temperature is constantly monitored and controlled precisely within given parameters. The circuit constantly monitors the operation of the appliance and warns the user via the LCD display if any abnormal circumstances have been detected.

Model: RB38

Description:	Digital Regeneration Bath
Voltage:	230V single-phase 50Hz
Supply:	AC
Rated Input:	3.0kW
Fill Type:	Manual
Bath capacity:	38 Litres
Maximum fill capacity:	31 Litres
Temperature:	Adjustable in 0.5°C increments between 30 & 98°C
Temperature Accuracy:	+or- 1°C

Dimensions/Weight:

Height:	360mm (368mm with partition plates in position)
Width:	375mm
Depth	588mm
Weight (empty):	19.0kg
Weight (full):	50.0kg

5.0 – LOCATION

The product is designed for use in a ventilated kitchen. Suitable for ambient temperatures of between 5°C and 40°C.

Place the bath on a smooth, level worktop capable of holding its weight when full of water (refer to section-4 for weights). It is preferable to locate near a sink or drain for convenience when emptying.

Important: NEVER block or restrict the ventilation slots in the case and DO NOT locate next to, or near to other hot heat sources. Ensure that there is sufficient space around and above the bath, to use it safely (refer to Section-2; precautions).

6.0– OPERATING INSTRUCTIONS

- a). Make sure that the perforated baffle plate (in bottom of tank) has not become dislodged in transit.
- b). Slide the four partition plates into the bath to divide into five separate compartments. There are indents in the side of the tank-wall which locate the plates and hold in position. A metal tab on the bottom of each plate also locates into a slot in the perforated tank baffle plate.
- c). Fill the tank with mains cold water
 - Minimum water level: must cover baffle plate by 70mm.
 - Maximum water level: must not go above embossed ridge in tank.

CAUTION: Always disconnect bath from mains electrical supply, before filling with water or emptying.

Power Supply and connection to Electrical Supply:

Before connecting regeneration bath to the electrical supply, check that the information on the rating label is compatible.

If in doubt, consult an electrician. **The product must be Earthed.** When the mains supply or plug connection differs, refer to local regulations or qualified electrician.

- c) With the bath primed, plug in to a suitable Electrical supply and switch on (LCD display on front of bath will illuminate).



- d) To set desired temperature, press the UP or DOWN arrow button and the display will show the last temperature used. To adjust, push & hold either the UP or DOWN button – the display will show the temperature changes in 0.5°C increments.

Push & hold button - adjusts temperature rapidly.

Push button but do not hold - adjusts in separate, 0.5°C steps.



Once the desired temperature is set, the display will revert back to showing “ACTUAL” water temperature again.

NOTE: To confirm SET temperature at any time, simply push the UP / DOWN arrow button – the display will briefly show the SET temperature before reverting back to ACTUAL temperature again.

- e) The Instanta regeneration bath is now ready and will heat and maintain the water at the set temperature.
- f) We recommend that the water level in the tank is checked periodically when in use. The waterbath has a LOW WATER indicator. When the water level in the tank drops below a predetermined level, the display will indicate LOW WATER.



TIMER OPERATION:

- g) To start timer, press START button. As soon as it is pressed, the time counts upwards displaying ***cooking time elapsed*** thus allowing the chef to see at a glance exactly how long a portion of food has been in the bath.



To reset timer, press STOP / RESET button and the LCD readout will show 00.00 (zero).

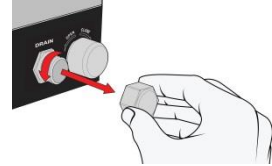
IN DAILY USE: Prime with water and switch on. Set desired temperature.

7.0 – EMPTYING BATH / CLEANING

The RB38 water bath has a drain facility and can be drained-down and replenished with fresh water:

SAFETY FIRST: NEVER attempt to move the regeneration bath, or empty water from it whilst it is switched on - Isolate power first.

a) Unscrew chromed cover-cap from drain coupling (front of bath).



b) Attach drain hose (supplied), and direct hose into sink or bucket etc.

c) Turn drain-knob to “OPEN” to empty contents of bath.



d) When empty, REMEMBER to turn drain-knob to “CLOSE” and disconnect drain-hose from coupling.

e) Replace chromed cover-cap.

f) Lift lid and fill bath with cold water to desired level.

8.0 – CLEANING / DE-SCALING

CLEANING:

If a vacuum sealed food bag bursts and soils the bath, it can be cleaned by draining down (as above), and sterilising using a “Milton” solution or similar.

DE-SCALING:

To de-scale your regeneration bath;

- first unplug appliance from the electrical power supply.
- Remove the 4 x partition plates and perforated baffle plate from tank.
- Remove as much loose scale as possible by hand from the tank. Any scale which is difficult to remove can be dissolved by using a suitable de-scaling solution (*available from Instanta*).
- Allow de-scaling solution to dissolve the lime-scale (CAUTION: follow safety measures as per de-scaling instructions). Once the solution has finished working, empty tank (as described in Section: 7 above).
- Ensure all traces of de-scaler are removed by flushing bath with clean cold water. Stubborn lime-scale on the level sensing probe can be removed using a non-metallic scourer.

9.0 - SERVICE WARNINGS & FAULT DIAGNOSIS

LOW WATER - When the water in the tank drops below a predetermined level, the LCD display flashes the message LOW WATER. This is a reminder to top-up the water level. In this condition, the water bath will continue to operate as normal whilst displaying the warning.

LOW WATER! – If this warning is ignored and the water level drops below the perforated tank baffle plate, the LCD display flashes the message “LOW WATER!” and an audible bleep can be heard approximately once every 30 seconds. This informs users that the water level in the bath has now dropped to a critical state. In this condition, the heater is shut-down for safety. As soon as sufficient water is added and the level within the bath increased to cover the baffle-plate, any warnings are cleared and the water bath continues to operate as normal.

Caution - Boil Dry: If the bath is misused e.g. left on unattended for long periods of time with water level not replenished, it is possible for the “boil-dry safety protection” device to operate. If the safety device has operated, power to the heating element will be isolated. This can be manually reset by pressing the small black “reset” button on the lower front panel.

OTHER ERROR CODES:

The RB38 regeneration bath is capable of diagnosing other fault conditions and will warn the user by displaying an ERROR message in the display. If this occurs contact our Service Technical Support (see below).

10.0 – SERVICE TECHNICAL SUPPORT

Tel: 01704 502911

To ensure your service enquiry is handled as efficiently as possible, please have the following information available:

- Brief description of problem
- Product Type (model)
- Serial Number (label on right-hand side of machine). This is essential.

11.0 – SPARE PARTS & ACCESSORIES

Tel: 01704 502905

A full range of spares and accessories are available from our spares department.

12.0 - GUARANTEE

Your RB38 digital regeneration Bath is covered by a 24 month Warranty against defects in materials and workmanship. In the event of a problem, contact our Service/Technical Support on the number above.

Our guarantee includes labour and parts for problems caused by fault of manufacture and component failure **with the following exclusions:**

- 1 Problems caused by hard water and lime scale. We regret that we cannot be held responsible for problems caused by hard water
- 2 Accidental damage, misuse or use not in accordance with these instructions and damage caused by incorrect installation.

The manufacturer disclaims any liability for incidental, or consequential damages.



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