



INSTRUCTION MANUAL

**PICARD KETTLE
MODEL
BK-25N, BK-25P, BK-45N, BK-45P**

SERIAL NUMBER

()

**This manual should remain with the oven.
It is the property of the end user.**



Intertek

WARNINGS

Purchaser must post, in a prominent location, instructions to be followed in the event the user smells gas. This information shall be obtained by consulting the local gas supplier.

WHAT TO DO IF YOU SMELL GAS?

1. IMMEDIATELY CLOSE THE MANUAL GAS VALVE.
2. DO NOT TRY TO TURN ON ANY APPLIANCES.
3. DO NOT TOUCH ANY ELECTRICAL SWITCHES; DO NOT USE A TELEPHONE IN YOUR LOCAL.
4. IMMEDIATELY CONTACT YOUR GAS SUPPLIER USING A NEIGHBOR'S PHONE.
5. IF YOU CANNOT REACH YOUR GAS SUPPLIER, CONTACT THE FIRE DEPARTMENT.

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE, FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

NOTE

THIS MANUAL SHOULD BE KEPT FOR FUTURE REFERENCE.
STORE IT SOMEWHERE EASILY ACCESSIBLE.

WARNING

DO NOT SPRAY LIQUIDS OR VAPORS ON OR NEAR ELECTRICAL EQUIPMENT. DO NOT USE THIS APPLIANCE IF ANY OF ITS PARTS HAVE BEEN UNDER WATER. IMMEDIATELY CONTACT A QUALIFIED SERVICE TECHNICIAN TO INSPECT THE APPLIANCE AND REPLACE ANY PARTS OF THE CONTROL SYSTEM AND GAS CONTROL SYSTEM WHICH WERE SUBMERGED UNDER WATER.

Do not obstruct the flow of combustion and ventilation air around the equipment.

REQUIREMENTS, WARNINGS AND RECOMMENDATIONS

WARNING!

All installation and / or service on this **PICARD KETTLE** must be performed by qualified, certified, licensed and / or authorized installation or technical service personnel. All electrical, gas and plumbing connections must be made by authorized technicians and in compliance with all electrical, gas, plumbing and safety requirements.

It is possible to obtain these services by contacting PICARD OVENS INC, customer service, a sales representative or a local service agency.

DEFINITIONS:

QUALIFIED AND/OR AUTHORIZED GAS TECHNICIAN:

Qualified or authorized operating personnel are those who have carefully read the information in this manual or those who have experience operating the type of equipment covered in this manual and are familiar with the equipment's functions

QUALIFIED INSTALLATION TECHNICIAN:

A qualified installation technician can be represented by; an individual, a firm, a corporation or a company which, either in person or through a representative is involved and is responsible for:

The installation of gas lines from the outlet side of the gas meter or service regulator when a meter is not present and the connection and installation of the gas appliance. The qualified installation technician must be experienced in such work, be familiar with all necessary precautions and have complied with all requirements of state or local authorities having jurisdiction. Reference in Canada: Canadian Standard CAN/CSA-B149.1 and Z223.1 / NFPA 54 (Natural and/or propane gas installation code)

The installation of electrical wiring from an electric meter, main control box or from the service outlet of an electrical appliance. A qualified installation technician must be experienced in such work, be familiar with all necessary precautions and have complied with all requirements of state or local authorities having jurisdiction.

The appliance, when installed, must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code ANSI/NFPA 70, or the Canadian Electrical code, CSAC22.2 or conform to UL STD 197. You will find the electrical diagrams in this manual or in the cover of the electrical panel.

LABELS YOU WILL FIND ON YOUR OVEN:

**ATTENTION BRÛLANT
CAUTION HOT**

WARNING

**DISCONNECT POWER
SUPPLY BEFORE SERVICING
AND MAINTENANCE.**

AVERTISSEMENT

**COUPER L'ALIMENTATION AVANT
L'ENTRETIEN ET LE DÉPANNAGE.**

ATTENTION

Cet appareil est muni d'une prise à trois branches (mise à la terre) pour une sécurité contre un danger de choc, il doit être branché dans une prise adéquate.

Ne pas couper ou retirer la branche de mise à la terre.

WARNING

This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.



PICARD

PICARD OVENS / FOURS PICARD
QUÉBEC, CANADA
TEL: +1 819 395 5151
FAX: +1 819 395 5343
WWW.PICARDOVENS.COM
INFO@PICARDOVENS.COM

MODEL / MODÈLE:		GAS / GAZ:	
SERIAL / SÉRIE:		MANIFOLD PRESSURE/ PRESSION D'ÉCHAPÉMENT:	
ELECTRICITY / ÉLECTRICITÉ:		LINE PRESSURE / PRESSION D'ENTRÉE:	
INPUT / DÉBIT (BTU / H):		NOZZLE / ORIFICE:	

CLEARANCES TO COMBUSTIBLES AND NON COMBUSTIBLE MATERIALS: 2" (50 mm)
DÉGAGEMENT AUX MATÉRIAUX COMBUSTIBLES ET NON COMBUSTIBLES: 2" (50 mm)

- INTENDED FOR OTHER THAN HOUSEHOLD USE.
- FOR INSTALLATION UNDER A VENTILATION HOOD ONLY.

- POUR UTILISATION AUTRE QUE DOMESTIQUE.
- POUR INSTALLATION SOUS UNE HOTTE DE VENTILATION SEULEMENT



CERTIFIED TO / CERTIFIÉ À
CSA Std. 1.8-2011

CONFORM TO / CONFORME À
ANSI Std. Z83.11-2011

GAS FOOD SERVICE EQUIPMENT
ÉQUIPEMENT DE RESTAURATION À GAZ
MADE IN CANADA / FAIT AU CANADA

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CONGRATULATIONS!

YOU ARE NOW THE OWNER OF A PICARD KETTLE

As a restaurant professional, you have made an excellent choice to meet your business needs.

Your new kettle was built using the latest technology and designed with production proven reliability. A team of experienced technicians, committed to excellence, completed the construction of this certified equipment.

MANUFACTURING OVENS USING STATE OF THE ART TECHNOLOGIE

Rugged, efficient and easy to use, the Picard Kettle is well known for its reliability. This kettle is perfect for a wide variety of products such as bagel.

The dedicated design of each Picard Ovens products gives you many years of use with a minimum maintenance.

FOR YOUR SAFETY, THIS KETTLE IS CERTIFIED

CSA Std 1.8-2011

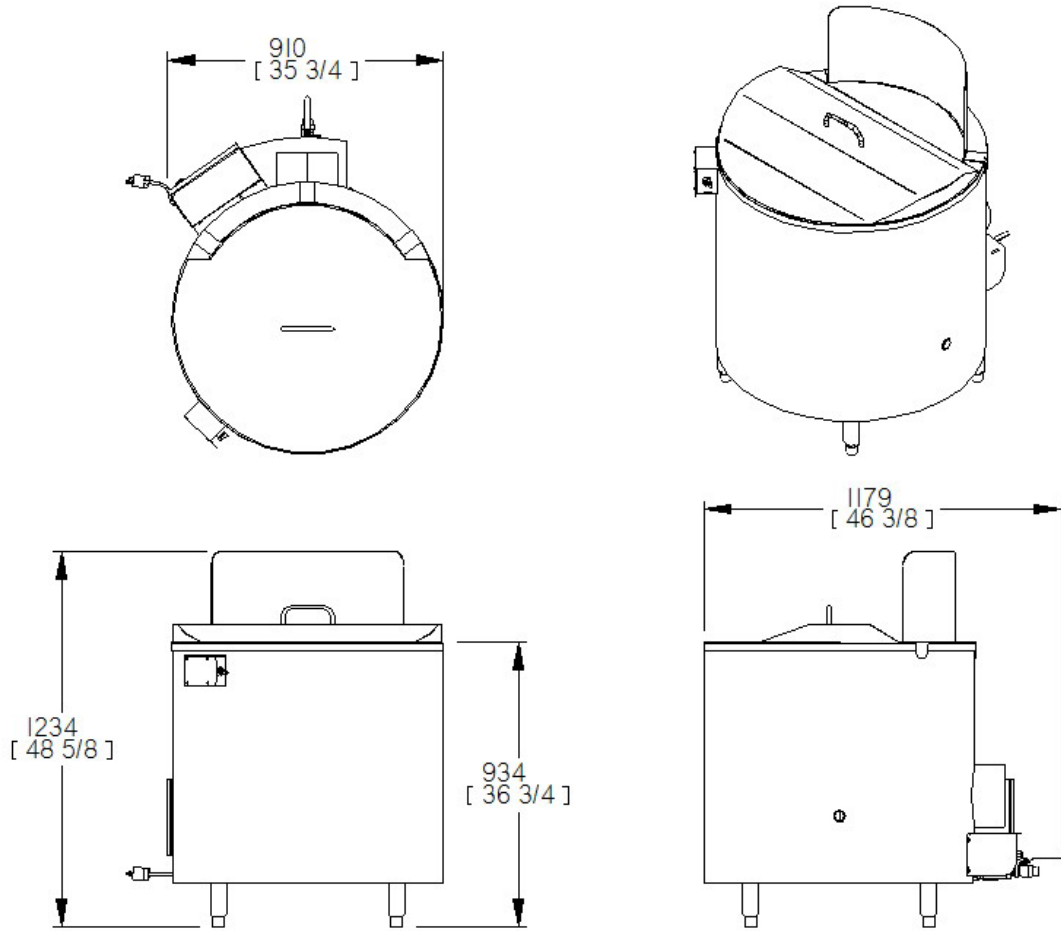
ANSI Std. Z83.11-2011



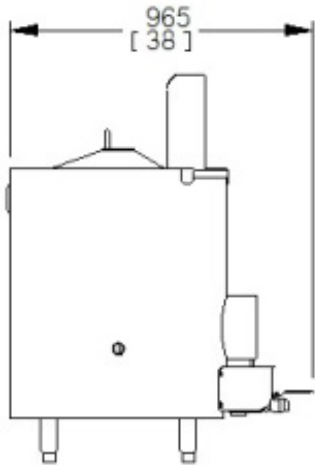
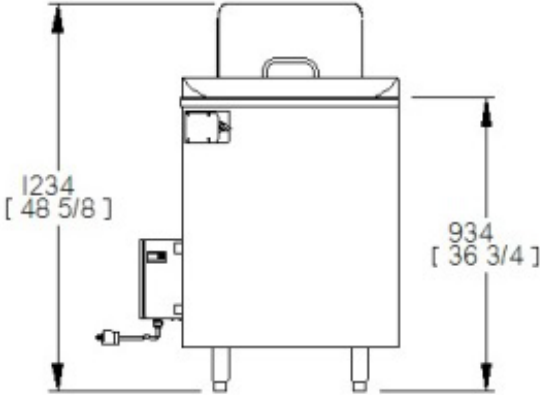
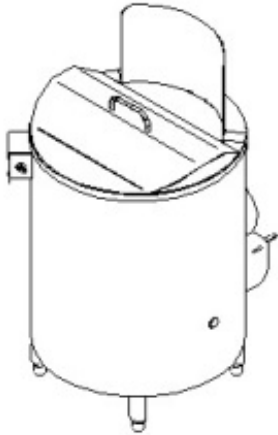
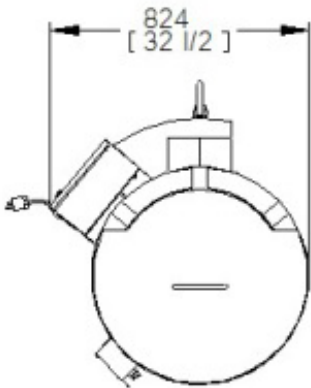
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SECTION: INSTALLATION

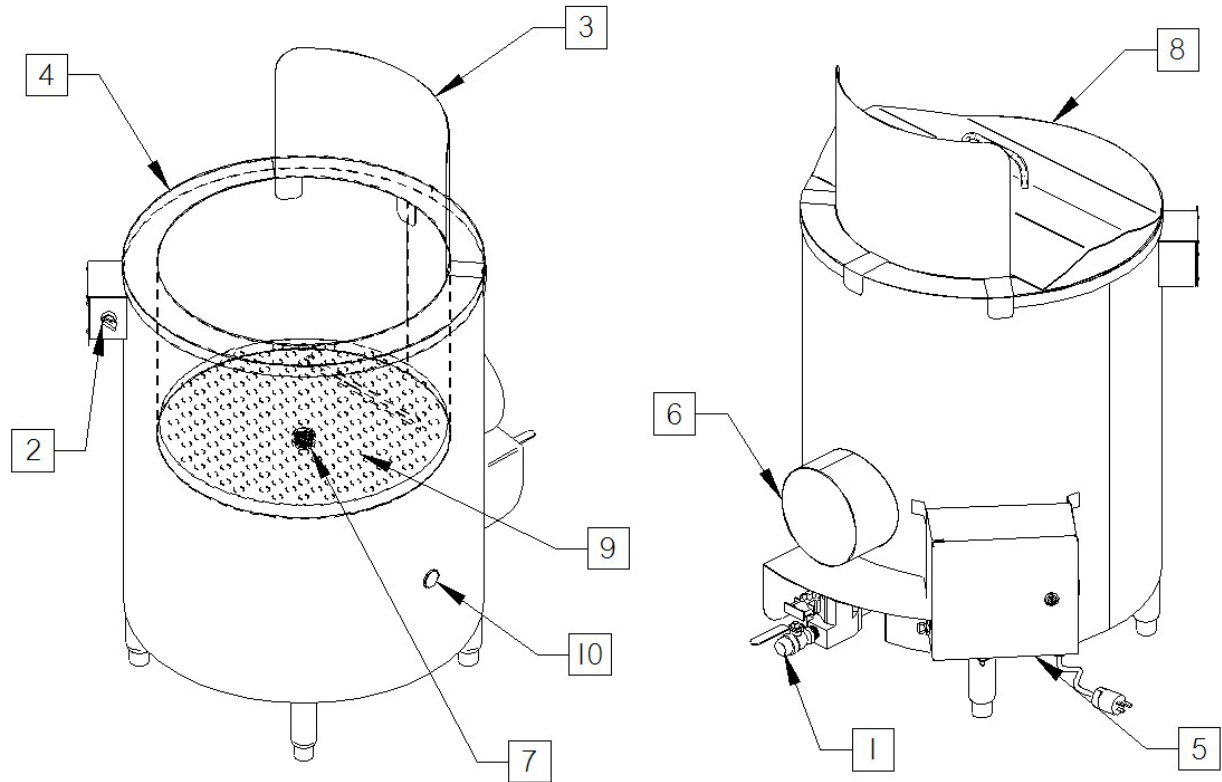
EXTERNAL DIMENSIONS (BK-45)



EXTERNAL DIMENSIONS (BK-25)



GENERAL COMPONENTS



1. Gas hook- up: $\frac{3}{4}$ inch NPT.
2. Control button.
3. Splash guard
4. Cauldron
5. Electrical panel
6. Exhaust: 8" OD (203 mm)
7. Drain: 2" NPT (BK-45) 1" NPT (BK-25)
8. Cover
9. Drain strainer
10. Flame verification hole

MINIMAL REQUIRED DISTANCE BETWEEN THE KETTLE AND FLAMMABLE MATERIAL

	COMBUSTIBLE AND NON-COMBUSTIBLE MATERIAL
Kettle side	2 inch of clearance
Kettle back (from flue riser)	24 inches of clearance
Kettle floor	0 inch of clearance non-combustible materiel only
Between units	4 inches or clearance

GAS CAPACITY AND PRESSURE

MODEL	ORIFICE	GAS TYPE	CAPACITY BTU	LINE PRESSURE	MANIFOLD PRESSURE
BK-25N	#65	Natural	62 000	4"-6" WATER COLUMN	LOW – 1.0" W.C. HI – 3.5" W.C.
BK-25P		Propane		12"-14" WATER COLUMN	LOW – W.C. HI – W.C.
BK-45N	#65	Natural	112 000	4"-6" WATER COLUMN	LOW – 1.0" W.C. HI – 3.5" W.C.
BK-45P		Propane		12"-14" WATER COLUMN	LOW – W.C. HI – W.C.

NOTE

Picard gas units are manufactured to only be used with the type of gas specified on the rating plates. The installation must conform to local codes, or in the absence of local codes, to the ANSI Z223.1 / NFPA 54 (National Fuel Gas Code) CAN/CSA-B149.1 (Natural and or propane gas installation code)

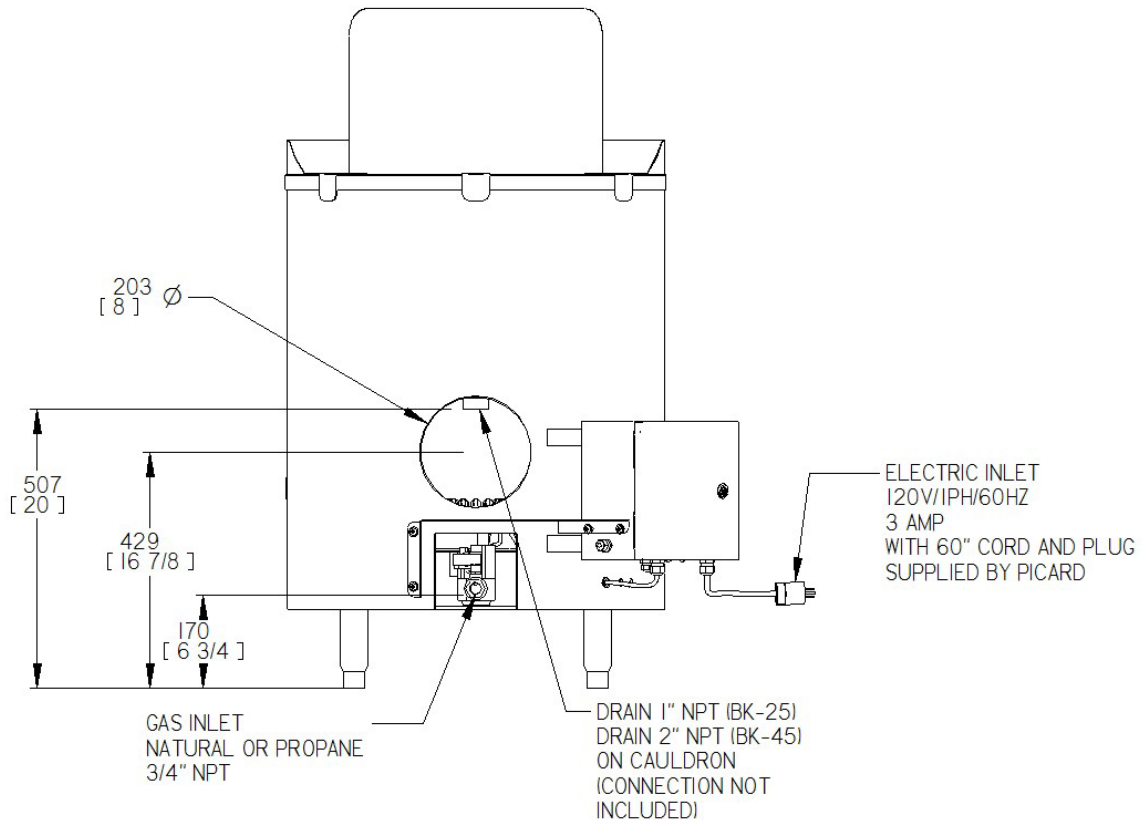
WARNING!

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE COULD RESULT IN PROPERTY DAMAGE, INJURY OR EVEN DEATH.

ATTENTION!

The temperature high limit alarm must always be adjusted to 800° Fahrenheit or 426° Celsius.

CONNECTIONS LOCATIONS



GAS ENTRY CONNECTION

The kettle must be connected to the gas line by flexible tubing. A gas pressure regulator that complies with ANSI Z21.18 is required and must be vented properly.

A « quick connect » type connection is recommended (furnished by the client). This will facilitate moving the kettle for cleaning the walls and floors and its long term maintenance.

NOTE

The diameter of the gas line is dependent on the ducts length; refer to your building codes.

WARNING

All venting, plumbing and electrical hook ups must be in accordance with federal, state or local code and are the responsibility and cost of the client.

This kettle must be installed with an adequate anti-air return that conforms to federal, state and local codes.

IMPORTANT

The gas line of the kettle must be accessible to be turned off manually. In case of emergency or for maintenance, a manual valve must be close to the equipment and reachable at all time.

VENTILATION INSTALLATION

IMPORTANT

All exhaust systems are required to have make-up air system that replaces 100% of the exhaust air. Windows, doors, or other openings into the establishment cannot be used for the purposes of providing make-up air. A separate duct providing air into the building is required.

WARNING

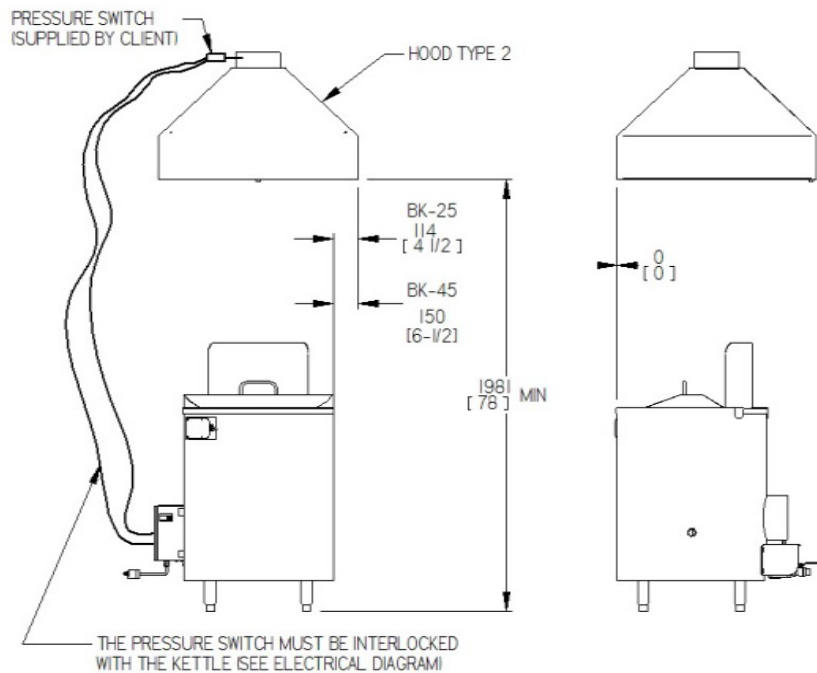
Negative pressure in the room or a faulty exhaust hood installation could damage the electrical components, these type of damages are not included covered by your warranty.

WARNING

The Picard kettle must be interlocked with a type 2 venting hood, using a pressure or a vacuum switch (refer to the electrical diagram on page: 26). A flue riser of 8" in diameter must be attached to the kettle exhaust. The top of the flue riser must be 2 feet below the hood.

WARNING

All ventilation connections must in installed to conform to national, provincial or municipal codes in effect. The type of ventilation hood must be chosen by a professional as this may vary depending on the distance and the routing between the oven and the ventilator and the number of elbows used.



WARNING

Plan ahead a 60" (or more) flexible tube for gas inlet (provided by the client) to avoid damages when moving the equipment.

SECTION: RECOMMENDED USAGE

USAGE INSTRUCTIONS



BEFORE OPERATING, smell for gas odors around the appliance. Be sure to include close to the floor because some gases, like propane, are heavier than air and will settle on the floor.

START UP

1. Connect kettle's electric plug to a commune plug of 120V/1ph/15A.
2. Fill the cauldron with water
3. Turn the selector button to the "HI" position.
4. Ensure that the burner has been ignited

SHUT DOWN INSTRUCTION

1. Turn the selector button to the "OFF" position

WHAT TO DO IF YOU SMELL GAS?

1. Close immediately the manual gas valve.
2. Do not try to turn on any appliances.
3. Do not touch any electrical switch; do not use any phone in your building.
4. Immediately contact your gas supplier using a neighbor's phone. Follow the supplier's instructions.
5. If you cannot reach your gas supplier, contact the fire department.

This appliance does not have a permanent pilot. It has an electronic sparking unit.
Never try to ignite the burner by hand

CONTROL PANEL OPERATION



“OFF” – Turns off the burner

“LOW” – Reduce the burner to low fire rate. Use this mode once the water is boiling.

“HI” – Increase the burner to maximum fire rate.

SECTION : GENERAL MAINTENANCE

FICHE D'ENTRETIEN

	IT IS VERY IMPORTANT TO DISCONNECT THE POWER SUPPLY BEFORE SERVICING AND MAINTENANCE	DAILY	MONTHLY	EVERY 6 MONTHS	YEARLY	TO BE MADE OUT BY:
A	Clean the kettle in general.	*				Client
B	Clean the burner pilot			*		Distributor / Certified technician
C	Change the burner pilot and wire				*	Distributor / Certified technician
D	Verify and clean the burner				*	Distributor / Certified technician

IMPORTANT

For repair or maintenance, contact the factory's customer service department, your sales representative or a local service agency.

www.picardovens.com

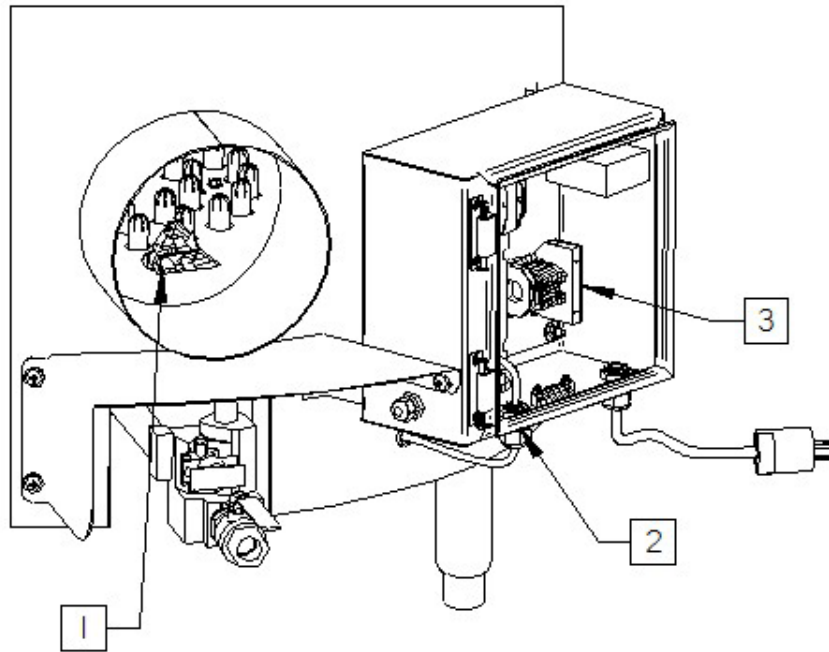
CLEANING THE KETTLE:

- All cleaning of the kettle must be made without hosing or spraying. A short damp clothe can be used with the cleaning product of your choice.
- Avoid liquids from dripping as they can infiltrate into the electrical and mechanical components causing short and long term problems.
- Avoid the use of scouring pads on stainless steel.
- Avoid water to enter the burner nozzle.

Important

Never light the burner during cleaning. You can damage the kettle or cause bodily injury to people in the area. For better security unplug the machine.

SPARE PARTS



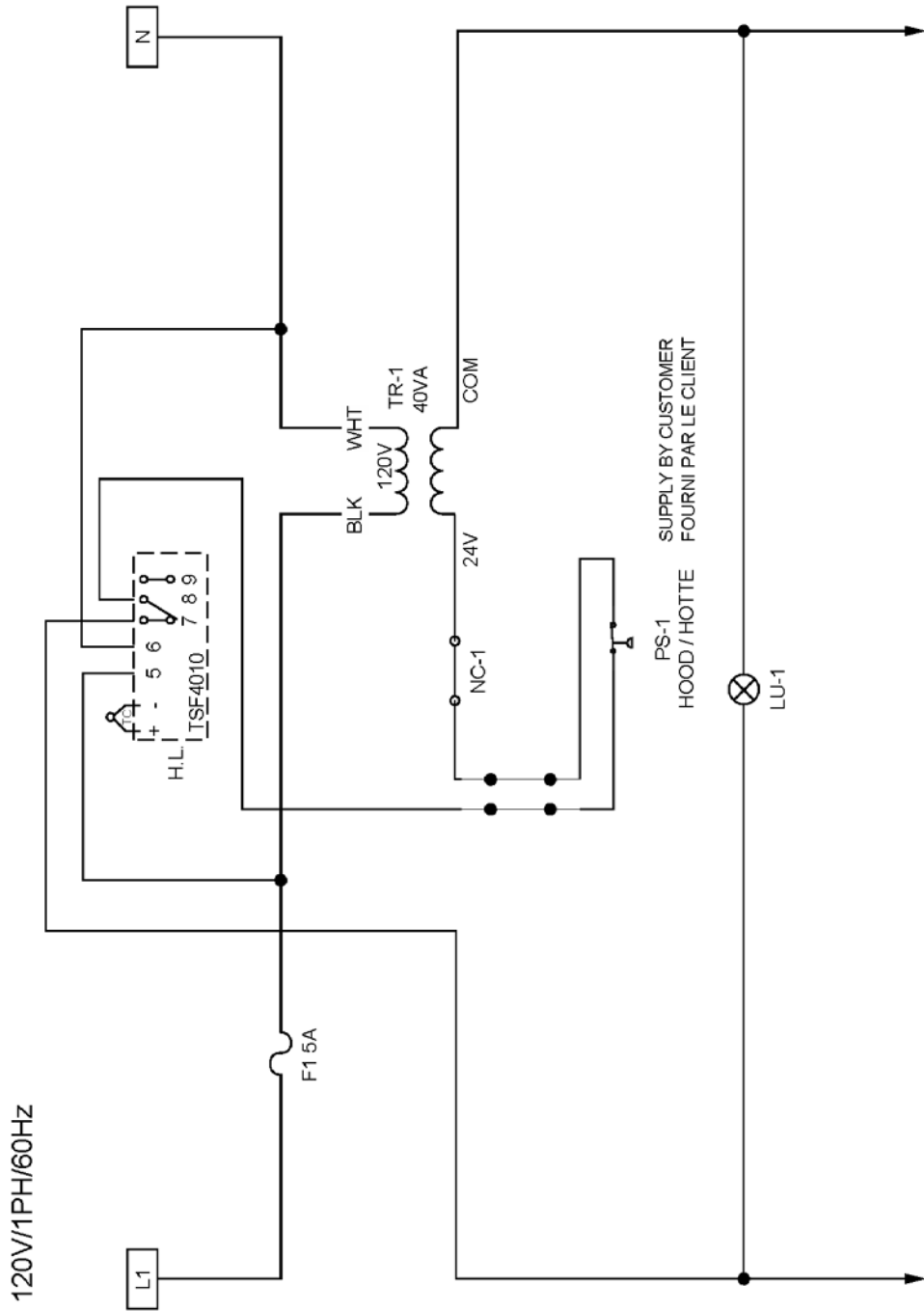
No	Quantity	Description	Part No	Maintenance Reference
1	1	Pilot	PL69-0017	
2	1	Ignition wire	EL35-0006	
3	1	Fuse 5 amps	EL36-0006	

TROUBLESHOOTING

Problem	Cause	Solution
The kettle hi limit controller won't turn on after plugging the main power cord	The kettle has no electricity.	-Verify that the kettle is plugged into a power source. -Verify the fuses in the electric box on the left side of the kettle .
The burner isn't lighting after a 30 second purge cycle.	The gas line may be cut.	-Verify that the gas valve on your gas line is in the open position. -Verify that the gas pressure is between 4 and 6 inches of water column for natural gas and 10 to 12 inches of water column for propane.
	The Igniter isn't functioning correctly	-Verify the fuses, in the electric box located on the left side of the oven. -Verify that the electrodes are clean. -Change the igniter. -Change the ignition wire.
The burner goes out when it set to "LOW" position	The low fire parameters adjustments are inadequate.	Communicate with Picard Ovens Customer Service department to schedule a readjustment of the burner's parameters.

Verification list		
Client:	Dealer	
Installation date:		
Model:		
Serial Number:	Circle one	
Gas connections already installed on site	Yes	No
Ventilation Hood Installed	Yes	No
Verify all buttons of control panel	Yes	No
Do you have a pressure Indicator (U tube)	Yes	No
Verify gas pressure is between 4 - 6 W.C for natural gas and 10 – 12 W.C. for propane	Yes	No
Note the gas line pressure:		
Verify the gas manifold pressure: 1.0" W.C. on "LOW" - 3.5" W.C. on "HI" (Natural gas) / " W.C. on "LOW" – " W.C. on "HI" (Propane gas)	Yes	No
Note the gas manifold pressure		
Verify that the burner works	Yes	No
Verify that there isn't negative pressure while all venting systems in the building are in operation.	Yes	No
Person in charge of the kettle		
Understands how to use the kettle the right way and safely	Yes	No
Understands maintenance	Yes	No
Understand who to contact for service.	Yes	No
Notes:		
Customer's name (print):	Signature:	
Installer's name (print):	Signature:	

ELECTRIC PLANS

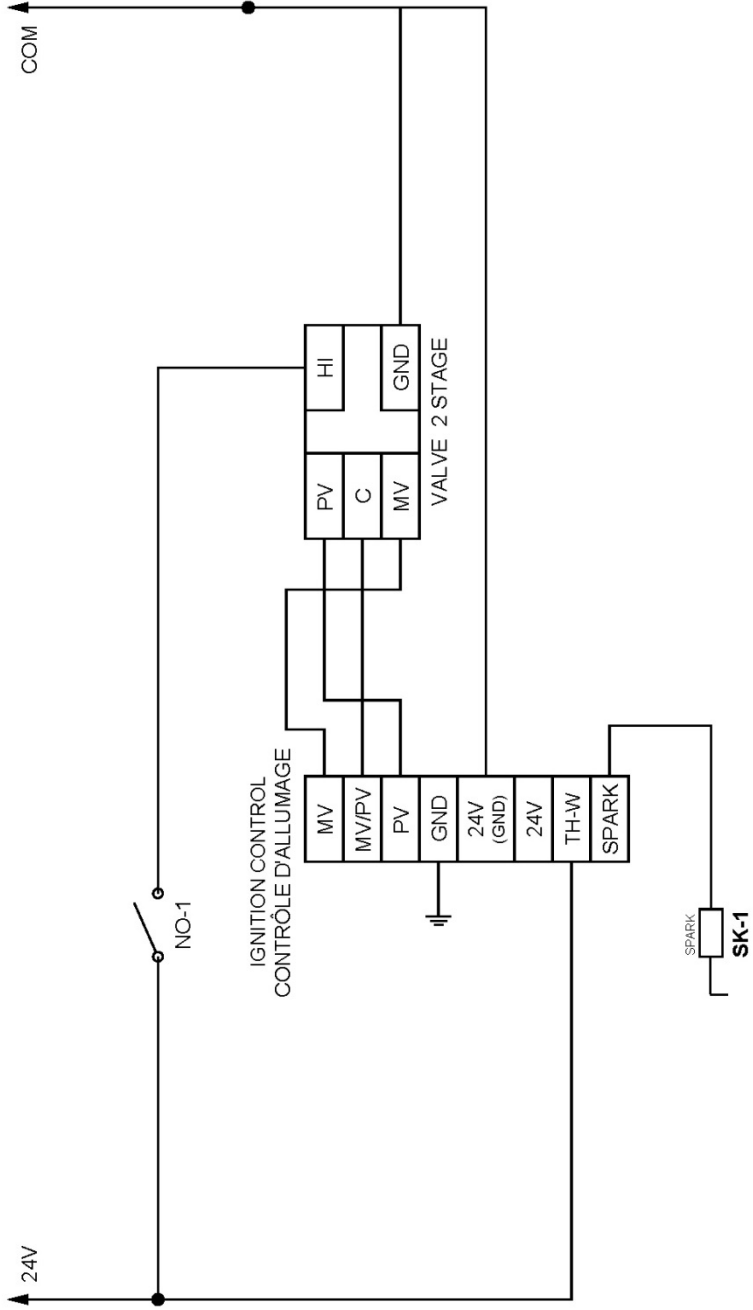


ELECTRICAL DIAGRAM DIAGRAMME ÉLECTRIQUE

BK00600 R00

14-09-17

PAGE 1 OF 2



ELECTRICAL DIAGRAM
DIAGRAMME ÉLECTRIQUE



USA & Canada Sales Conditions and Limited Warranty

Picard Ovens, inc. warrants its equipment to be free from defect in material and factory workmanship under normal use for (1) one year from the date of the original Installation at the end client location to the original client. All warranty service must be pre-approved by Picard Ovens and have service authorization number prior to the execution of any services. Please contact our service department at 1 819-395-5151 or toll free at 1 855-395-5252. Our business hours are 8 a.m. to 5 p.m. Monday through Friday, Eastern time zone. If calling during non business hours, follow the recorded instructions for emergency service and someone will promptly contact you.

Client Responsibilities:

All necessary utilities must be installed to code by a licensed contractor and ready at start up. The client must inspect the equipment and crates at their delivery. Damage during transportation must be reported directly to the transportation company and to Picard Ovens. When installation of Picard equipment is made by an authorized dealer or any other person than one of Picard' employees, even in the presence of a Picard supervisor, the dealer or person installing shall be the only person responsible of any faulty installation of the equipment, no warranty being given by Picard on an installation performed by any person other than one of Picard's own employees. No labor warranty applies in such cases.

All Installations must be made by authorized service technicians and in accordance to the instructions furnished with the unit. The client must supply proof of the installation and the initial startup by filling out the forms furnished at the back of the owners users guide, dually signed by both the client and the service technician as witness that all required steps and verifications were successfully carried out and the installation is acceptable to the client. The form may be faxed or mailed to Picard Ovens at the coordinates found at the bottom of the page.

Proper maintenance procedures are found in the operators guide.

Precisions and limitations of liability:

This warranty is conditioned upon the following terms:

- The successful registration of the installation and start up forms.
- Terms of payment have been met.
- The equipment has not been accidentally or intentionally damaged, altered, misused or abused.
- Warranty coverage is at the sole discretion and is the exclusive right of Picard Ovens.
- Warranty replacement parts will be sent out under the authority of Picard Ovens, prepaid freight, expedited in the most rapid manner possible. It is the responsibility of the client to return all defective parts to the factory prepaid for proper warranty credit to be reimbursed.

In the event of warranty claim or otherwise, the sole obligation of Picard Ovens shall be to repair and / or to replace equipment or equipment components, at their own discretion. Such repair or replacement shall be at the expense of Picard Ovens with the exception of travel over 100 miles or two hours, overtime and holiday charges which shall be at the clients expense. Any repairs or replacement of equipment or its parts, under this warranty does not constitute an extension of the original warranty for any period. Parts to be replaced under this warranty will be repaired or replaced with new or functionally operative parts at the option of Picard Ovens.

Picard Ovens liability on any claim of any kind, including claims based on warranty, expressed or implied, contract, negligence, strict liability or any other theories shall be solely and exclusively the repair or replacement of the product as stated herein, and such liability shall not include, and purchaser specifically renounces any rights to recover, special, incidental, consequential or other damages of any kind whatsoever, including, but not limited to, injuries to persons or damage to property, loss of profits or anticipated profits, or loss of use of the product.

Damages are limited to the original purchase price.

Warranty labor charges will be calculated and paid using reasonable normal business hours and rates. This is to say Picard will pay 8 hours labor at a regular (Monday through Friday 8a.m. to 5 p.m.) hourly rate and within a 100 miles distance. Any overtime or excess travel charges will be the client's responsibility.

Exclusions:

Any damage incurred during transportation.

Use of any high pressure cleaning equipment will void this warranty.

Normal cleaning and maintenance functions: including lubrication or greasing.

Parts that would normally wear or need replacement under normal use (example: light bulbs, fuses, thermo-couples, belts and filters).

In the event that:

- There is failure or malfunction of the equipment or any of its components caused by abnormal or improper use or the failure is otherwise not attributable to a material or manufacture defect.
- Any failure caused by improper use, including but not limited to improper shelf loading.
- The equipment has been altered from its original factory condition.
- The rating plate has been removed, altered or obliterated.
- The equipment has been improperly maintained, proper maintenance is the responsibility of the client.
- Any parts that become defective because of utility services (power surges, high or low voltages, high or low gas pressure of volume, contaminated fuel or improper utility connections).

This warranty shall not apply if the equipment or any part is damaged as a result of accident, casualty, alteration, misuse, abuse, improper cleaning, improper installation, improper operation (including improper tray loading resulting in shelf jams, natural or manmade disasters). In no event shall Picard Ovens be held liable for direct, incidental or consequential damages arising out of or resulting from the operation of this equipment.

Picard assumes no liability for any contingent or consequential damages incurred by the client, including but not limited to down time, loss of business, damage or product loss.

In the event that the client denies access to an authorized technician (whom has been scheduled to make a service call) upon their arrival, releases Picard Ovens from of any and all warranted obligations and all expenses incurred are the sole responsibility of the client.

Note: Oven facades, windows, light bulbs, granite or baking stones are not covered under this warranty.

In case of any litigation or claim whatsoever regarding this Limited Warranty, the only competent courts shall be the ones of the judicial district of Drummond, province of Quebec, Canada. This Limited Warranty and all sales agreements for the equipment shall be construed, interpreted and executed in accordance with the laws in force in the province of Quebec, Canada.

Handling claims:

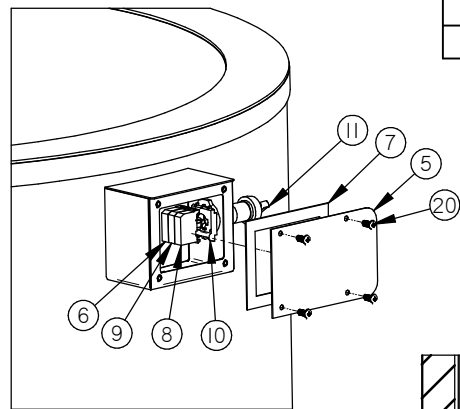
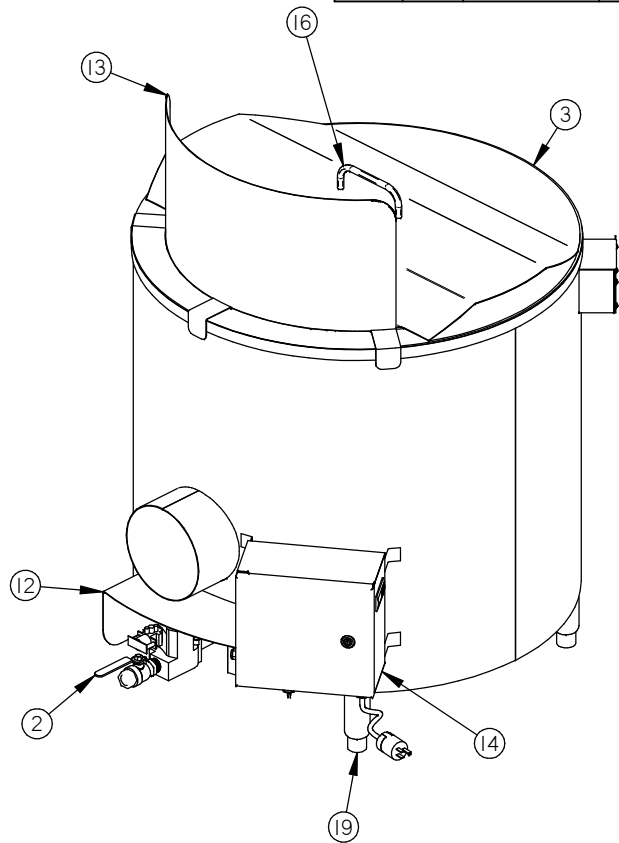
As soon as a defect is discovered, Picard Ovens must be notified. Our service manager will arrange for an authorized service agent to make the necessary repairs.

Call or email:

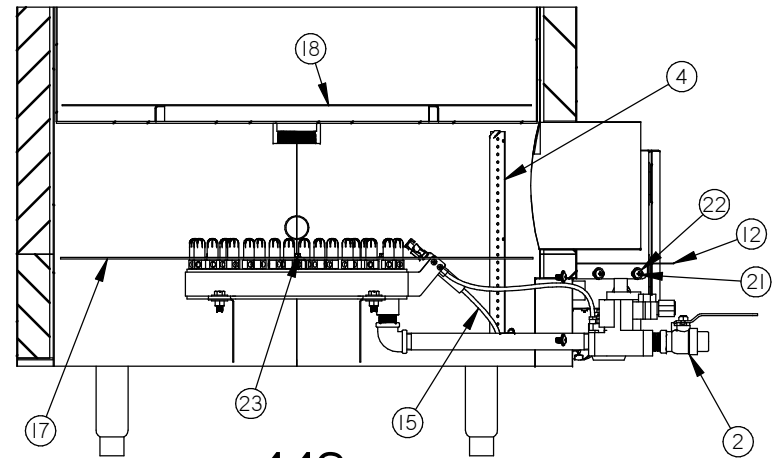
Telephone:	819 395-5151
Toll Free:	855 395-5252
Fax:	819 395-5343
Email:	info@picardovens.com

A P P E N D I X

No.	Qté	No de pièce	Description	Matériel	No.	Qté	No de pièce	Description	Matériel
15	1	EL35-0006	Fil d'allumage 36"		1	1	BK45008	Soudure du bidon	
16	1	BK45015	Assemblage soudé couvercle		2	1	BK45005	Assemblage du brûleur	
17	1	BK45115	Pare feu	S.S. 304 2B	3	1	BK45012	Soudure du chaudron	
18	1	BK45016	Grille du drain du chaudron		4	1	BK00130	Cache probe hi limit	S.S. 304 2B
19	4	ME41-0067	Patte ajustable 3/4-10 - 6" - acier inoxydable	S.S.	5	1	BK00109	Couvercle du boîti de contrôle	S.S. 304-4
20	4	QU28-0022	Vis machine ronde étoile 10-24 x 1/2 acier inoxydable	S.S.	6	1	EL01-0003	Bloc contact N.O pour bouton	
21	4	QU28-0093	Vis tête goutte de suif 1/4-20 x 1/2 18.8 ss		7	1	FO79-0010	Bande autocollante 1/2" x 1/8" épais	NEOPRÈNE
22	4	QU28-0054	Rondelles plates 1/4 ss	S.S.	8	1	EL01-0005	Bloc contacteur N.C pour bouton	
23	4	QU28-0030	Boulon 1/4 x 3/4 NC autotaraudeuse type f hexagone avec épaulement		9	1	EL37-0049	Lumière 24v ac pour bouton vert	
					10	1	EL01-0001	Support en plastique pour bouton	
					11	1	EL01-0048	Sélecteur 3 positions lumineux	
					12	1	BK45129	Garde valve	S.S. 304-4
					13	1	BK45014	Soudure du pare éclaboussure	
					14	1	BK00006	Assemblage du boîti électrique	



1:8



1:12



LES FOURS PICARD INC. / PICARDS OVENS INC. Internet: www.picardsoven.com

240, blvd Industriel
St-Germain de Grantham
(Qc) J0C 1K0
Tél: (819) 395-5151
Fax: (819) 395-5343

TITRE:

Bouilloir 45 gallons

(TITLE) QUANTITE:
(QUANTITY) 1

ÉCHELLE (SCALE) PROJET (PROJECT)
1:15 S-0001

NO° D'ASSEMBLAGE: (ASSEMBLY NO°)

TOLÉRANCES:
(TOLERANCES) FRAC. /32' XXX ±0.005'
xx ±0.01' XXX ±0.001'

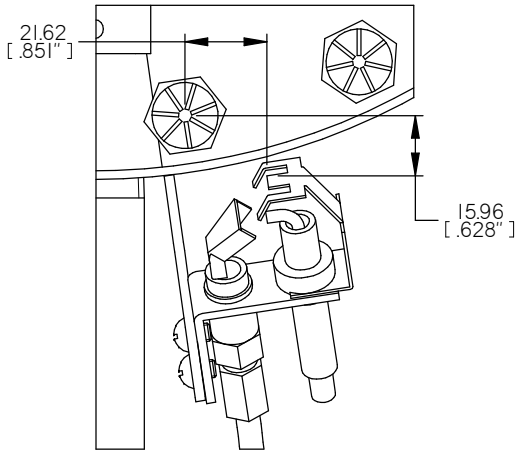
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(AA/MM/JJ) 14-08-19

N° DESSIN:
(DRAWING N°)

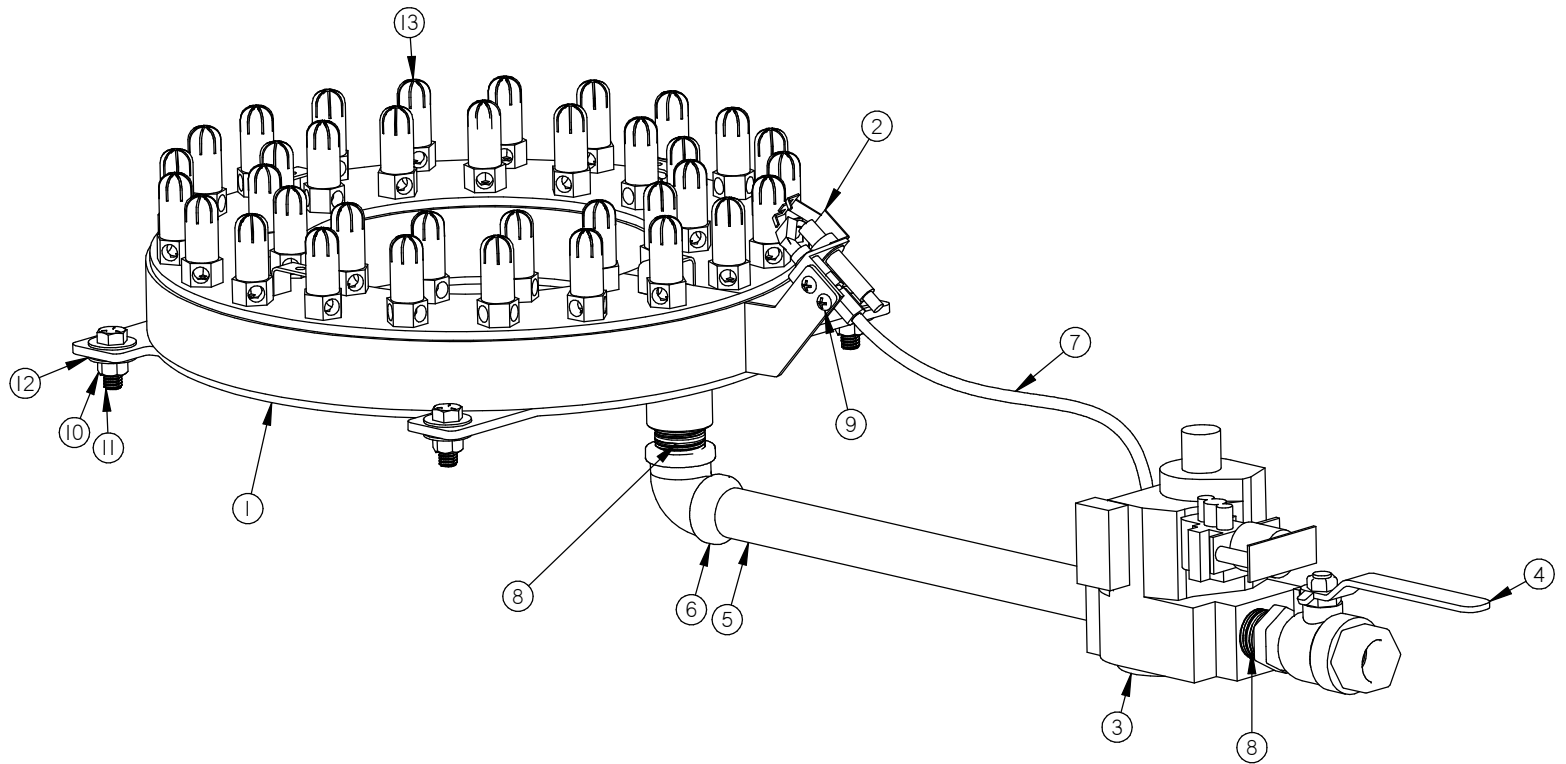
BK45002

RÉVISIONS:
(REVISION)

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1:2



No.	Quantité	No de pièce	DESCRIPTION	Matériel
1	1	BK45011	Assemblage soudé du brûleur	
2	1	PL69-0017	Étincelle d'allumage intermittent	
3	1	PL07-0024	Valve à gaz 2 stages 24V	
4	1	PL07-0011	Valve à bille 3/4 IPS NCI (gaz)	
5	1	BK45300	Tuyau d'admission de gaz du brûleur	ACIER
6	1	PL29-0025	Coude noir 3/4 x 90	ACIER
7	1		Tube d'admission de gaz du pilote	(None)
8	2	PL29-0209	Mamelon noir 3/4 x 1 1/2(cl)	ACIER
9	2	QU28-0084	Vis machine ronde carré 10-32 x 1/4 plaqué	Steel
10	4	QU28-0009	Écrou 3/8-16 hex nc plaqué gr2	ACIER
11	4	QU28-0059	Boulons 3/8 x 1 hex gr5 plaque	ACIER
12	8	QU28-0078	Rondelles plates 3/8 plaque	ACIER
13	36	PL70-0012	Buse #65 1/8"NPT	



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Fax: (819) 395-5343

TITRE:

Assemblage du brûleur

(TITLE) QUANTITE:
(QUANTITY) **1**

ÉCHELLE (SCALE) **1:4**

PROJET (PROJECT) **S-0001**

TOLÉRANCES:
(TOLERANCES) FRAC. /32' .XXX ±0.005'
xx ±0.01' .XXX ±0.001'

N° DESSIN:
(DRAWING N°)

RÉVISIONS:
(REVISION)

NO° D'ASSEMBLAGE:
BK45002

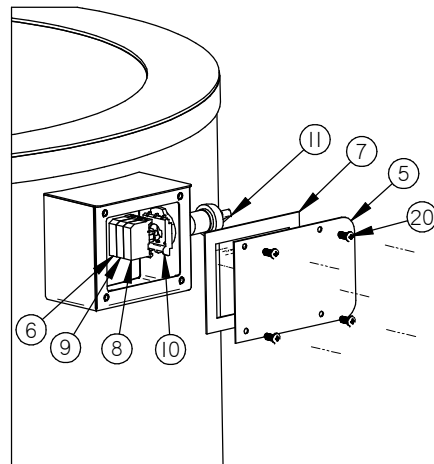
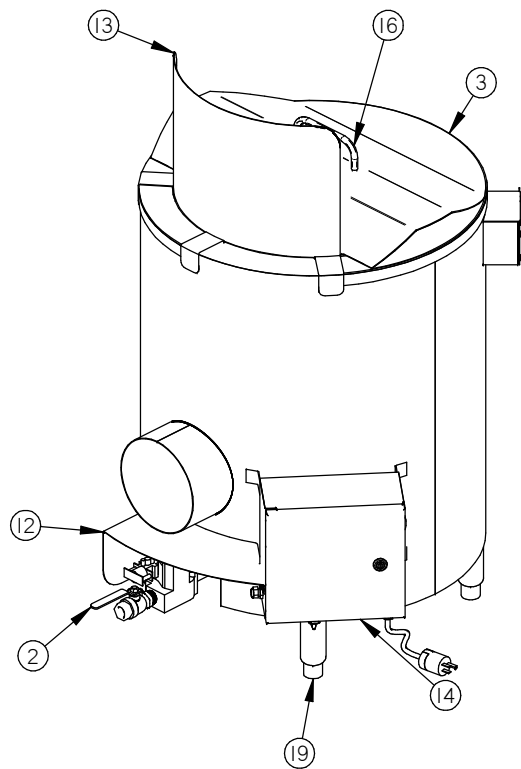
DATE:
(AA/MM/JJ) **14-08-14**

(YY/MM/DD)

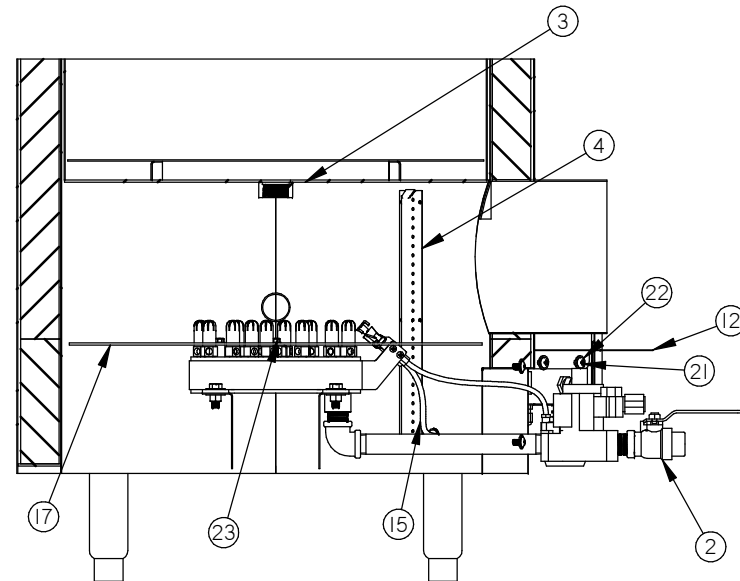
BK45005

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No.	Qté	No de pièce	Description	Matériel	No.	Qté	No de pièce	Description	Matériel
15	1	EL35-0006	Fil d'allumage 36"		1	1	BK25008	Soudure du bidon	
16	1	BK25015	Assemblage soudé couvercle		2	1	BK25005	Assemblage du brûleur	
17	1	BK25115	Pare feu	S.S. 304 2B	3	1	BK25012	Soudure du chaudron	
18	1	BK25016	Grille du drain du chaudron		4	1	BK00130	Cache probe hi limit	S.S. 304 2B
19	4	ME41-0067	Patte ajustable 3/4-10 - 6" - acier inoxydable	S.S.	5	1	BK00109	Couvercle du boîti de contrôle	S.S. 304-4
20	4	QU28-0022	Vis machine ronde étoile 10-24 x 1/2 acier inoxydable	S.S.	6	1	EL01-0003	Bloc contact N.O pour bouton	
21	4	QU28-0093	Vis tête goutte de suif 1/4-20 x 1/2 18.8 ss		7	1	FO79-0010	Bande autocollante 1/2" x 1/8" épais	NEOPRÈNE
22	4	QU28-0054	Rondelles plates 1/4 ss	S.S.	8	1	EL01-0005	Bloc contacteur N.C pour bouton	
23	4	QU28-0030	Boulon 1/4 x 3/4 NC autotaraudeuse type f hexagone avec épaulement		9	1	EL37-0049	Lumière 24v ac pour bouton vert	
					10	1	EL01-0001	Support en plastique pour bouton	
					11	1	EL01-0048	Sélecteur 3 positions lumineux	
					12	1	BK25129	Garde valve	S.S. 304-4
					13	1	BK25014	Soudure du pare éclaboussure	
					14	1	BK00006	Assemblage du boîti électrique	



1:7



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TITRE:

Bouilloir 25 gallons

(TITLE) QUANTITE:
(QUANTITY) 1

ÉCHELLE (SCALE) PROJET (PROJECT)
1:15 S-0001

NO° D'ASSEMBLAGE:

(ASSEMBLY NO°) TOLÉRANCES:
(TOLERANCES) FRAC. /32' XX ±0.005'
XX ±0.01' XX ±0.001'

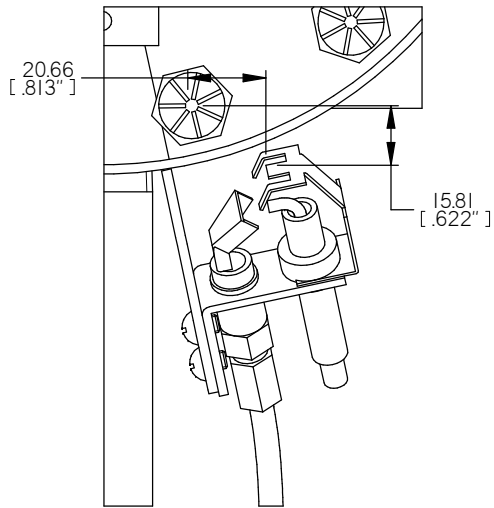
DATE: (YY/MM/DD)
(AA/MM/JJ) 14-08-19

N° DESSIN:
(DRAWING N°)

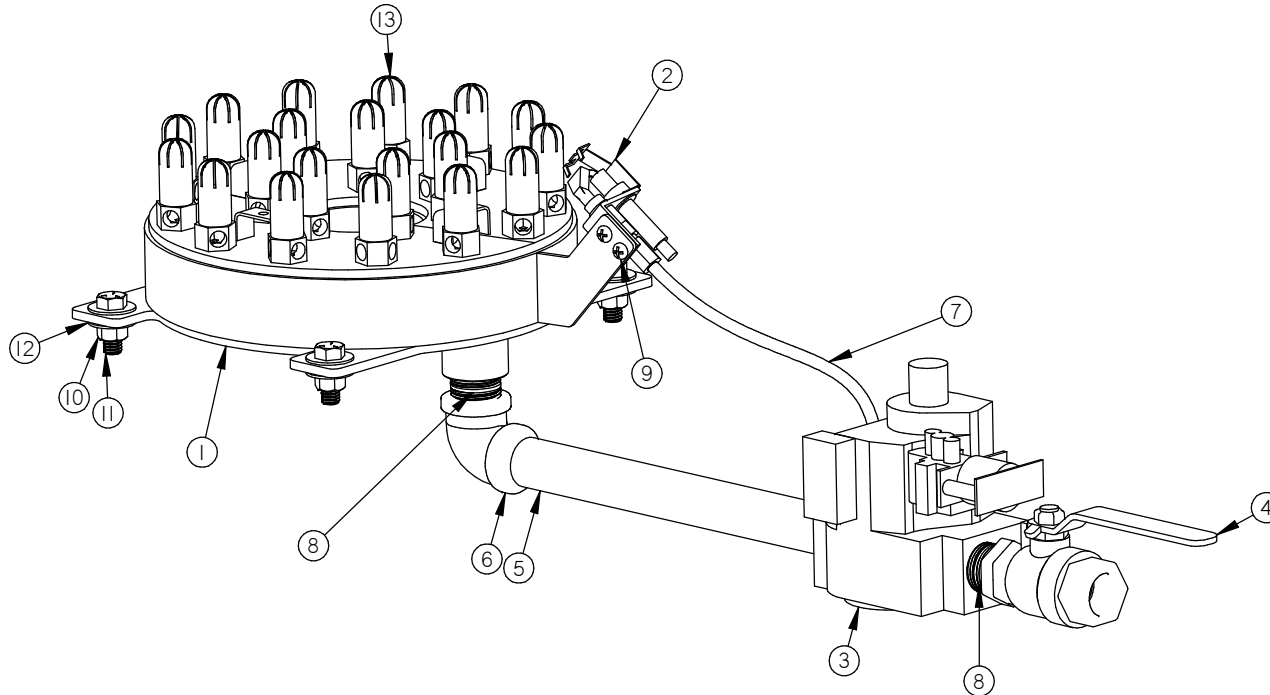
BK25002

RÉVISIONS:
(REVISION)

0



1:2



No.	Quantité	No de pièce	DESCRIPTION	Matériel
1	1	BK25011	Assemblage soudé du brûleur	
2	1	PL69-0017	Étincelle d'allumage intermittent	
3	1	PL07-0024	Valve à gaz 2 stages 24V	
4	1	PL07-0011	Valve à bille 3/4 IPS NCI (gaz)	
5	1	BK25300	Tuyau d'admission de gaz du brûleur	ACIER
6	1	PL29-0025	Coude noir 3/4 x 90	ACIER
7	1		Tube d'admission de gaz du pilote	(None)
8	2	PL29-0209	Mamelon noir 3/4 x 1 1/2(cl)	ACIER
9	2	QU28-0084	Vis machine ronde carré 10-32 x 1/4 plaqué	Steel
10	4	QU28-0009	Écrou 3/8-16 hex nc plaqué gr2	ACIER
11	4	QU28-0059	Boulons 3/8 x 1 hex gr5 plaque	ACIER
12	8	QU28-0078	Rondelles plates 3/8 plaque	ACIER
13	20	PL70-0012	Buse #65 1/8"NPT	



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TITRE:

Assemblage du brûleur

(TITRE) QUANTITE:
(QUANTITY) 1

ÉCHELLE
1:4

(SCALE) PROJET

S-0001

(PROJECT)

NO° D'ASSEMBLAGE:
BK25002

(ASSEMBLY NO°)

TOLÉRANCES:
(TOLERANCES) FRAC. /32° XXX ±0.005°
xx ±0.01° XXX ±0.001°
DATE:
(AA/MM/JJ) 14-08-14

(YY/MM/DD)

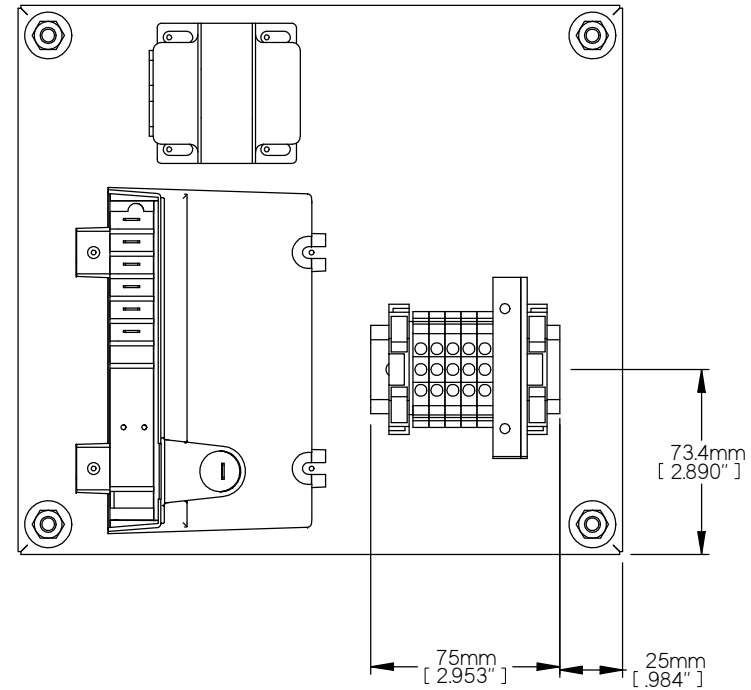
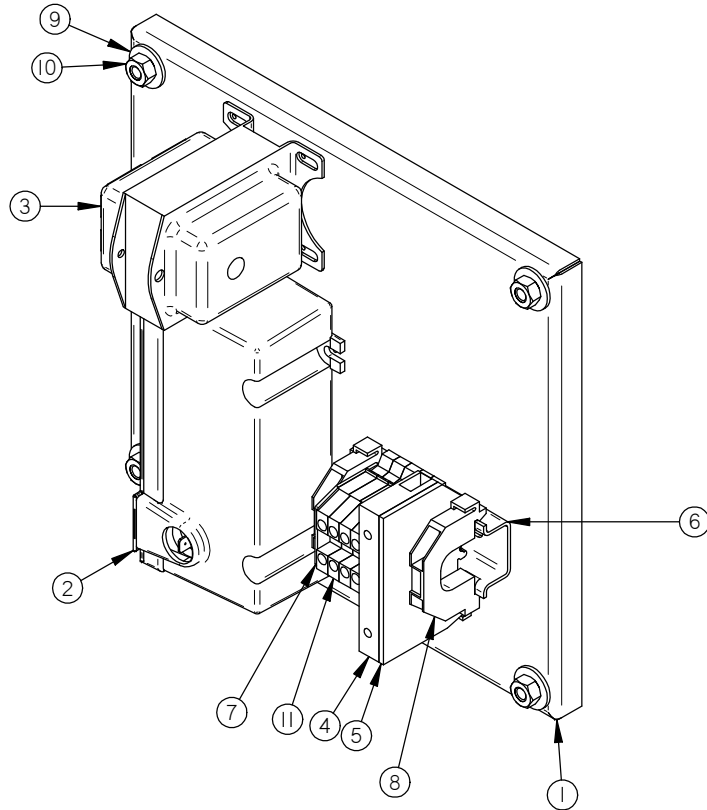
N° DESSIN:
(DRAWING N°)

BK25005

RÉVISIONS:
(REVISION)

0

No.	Quantité	No de pièce	DESCRIPTION	Matériel
1	1	BK00113	Plaque de fond du boîtié électrique	S.S. 304 2B
2	1	EL02-0008	Contrôle d'allumage électronique (special 60/50hz)	
3	1	EL40-0006	Transformateur 40VA 120/208/240V - 24VAC	
4	1	EL36-0012	Porte fusible sur rail	
5	1	EL05-0105	Plaquette d'extrémité pour porte fusible	
6	1	EL05-0036	Rail/2m barre de 2 mètre	GALVANISÉ
7	1	EL05-0081	Pièce d'embout pour bornier	
8	2	EL05-0002	Butées d'arrêt pour bornier	
9	4	QU28-0054	Rondelles plates 1/4 ss	S.S.
10	4	QU28-0155	Écrou 1/4 nc ss	S.S.
11	5	EL05-0001	Bornier 600V/32A	



NOTES: FIXER AVEC VIS TEK



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TITRE:

Assemblage plaque de fond du boîtié électrique

(TITLE) QUANTITE:
(QUANTITY) 1

ÉCHELLE (SCALE) 1:3
NO° D'ASSEMBLAGE: BK00006

PROJET (PROJECT) S-0001
(ASSEMBLY NO°)

TOLÉRANCES: (TOLERANCES) FRAC. /32' X.XX ±0.005'
XX ±0.01' X.XXX ±0.001'
DATE: (YY/MM/DD) 14-08-18
(AA/MM/JJ)

N° DESSIN: (DRAWING N°)

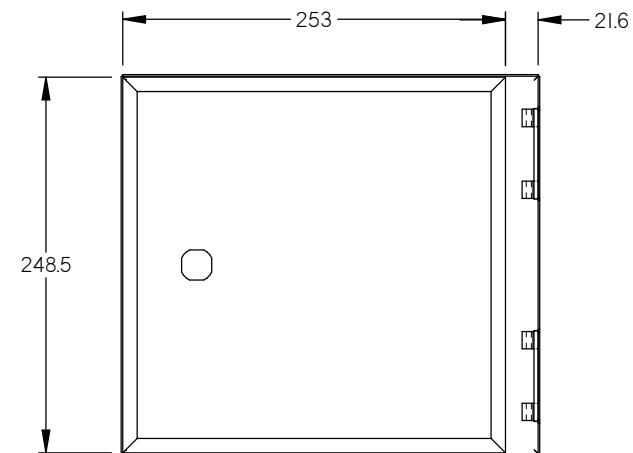
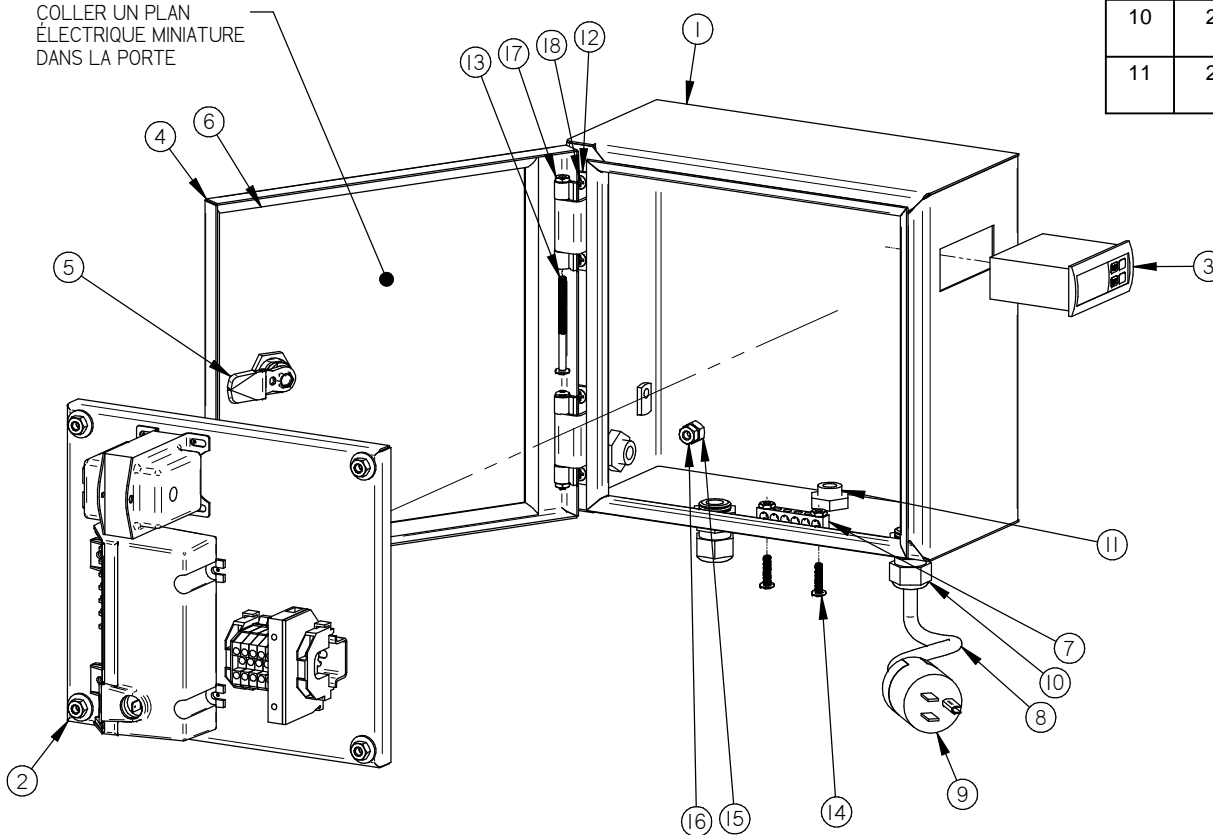
BK00007

RÉVISIONS: (REVISION)

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No.	Qté	No de pièce	DESCRIPTION	Matériel	No.	Qté	No de pièce	DESCRIPTION	Matériel
12	2	QU82-0015-1	Penture caché acier inoxydable 304 - male		1	1	BK00010	Soudure du boîtié électrique	
13	2	QU28-0486	Vis tête ronde 10-24 x 2-1/2" phillips acier inox.	S.S.	2	1	BK00007	Assemblage plaque de fond du boîtié électrique	
14	2	QU28-0446	Vis machine ronde étoile 10-24 x 3/4 acier inoxydable	S.S.	3	1	EL02-0104	Contrôle de température maximale 120V Fahrenheit	
15	4	QU28-0007	Écrou 5/16 hex nc ss	S.S.	4	1	BK00013	Soudure porte du boîtié électrique	
16	4	QU28-0155	Écrou 1/4 nc ss	S.S.	5	1	QU59-0058	Serrure quart de tour	
17	4	QU28-0055	Écrou hexagone 10-24 nc acier inoxydable	S.S.	6	1	FO79-0019	Bande autocollante en "D" EPDM 3/8" x 1/4"	
18	4	QU28-0021	Vis tête fraisé 10-24 x 1/2 phillips m/s 18.8 ss		7	1	EL80-0044	Barette de mise à la terre 6 trous	ALUMINIUM
					8	6'		Fil SWJOO 14/3	
					9	1	EL05-0052	Fiche mâle 15a 125v jaune	
					10	2	EL65-0050	Presse étoupe cd13 + o-ring + écrous (1/2" npt)	PLASTIQUE
					11	2	EL65-0049	Presse étoupe cd09 + o-ring + écrous (3/8" npt)	PLASTIQUE

COLLER UN PLAN ÉLECTRIQUE MINIATURE DANS LA PORTE



- NOTES:**
 1- INSTALLER LE BOITIÉ SUR LA MACHINE
 2- INSÉRER LE PANNEAU ÉLECTRIQUE
 3- INSTALLER LE CONTROLLEUR DE TEMPÉRATURE



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TITRE:

Assemblage du boîtié électrique

(TITLE) QUANTITE:
(QUANTITY) 1

ÉCHELLE (SCALE) 1:5
 NO° D'ASSEMBLAGE: BKXX002

PROJET (PROJECT) S-0001

TOLÉRANCES: (TOLERANCES) FRAC. /32' XX ±0.005' xx ±0.01' XX ±0.001'
 DATE: (AA/MM/JJ) 14-08-18

N° DESSIN: (DRAWING N°)

BK00006

RÉVISIONS: (REVISION)

0