

# Electric Boiling tops

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## ***AEROGAM Series:***

**Boiling plates 300 x 300 mm and 400 x 400 mm**



- ✓ **V01320 . 1374 : AEROGAM C-E400, C-E300**
- ✓ **V01321 . 1369 : ½AEROGAM C-E400, C-E300**

## ***Installation Instructions***



# Electric Boiling tops

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## 1. INSTALLATION

### 1.1. General points

Installation must be undertaken in compliance with the following instructions and with local codes and bylaws.

**The instruction manual must be given to the user after installation.**

### 1.2. Handling and installation

It is imperative to leave the appliance on its wooden pallet for handling on site until the final installation.

Unpack and check the apparatus for damage upon receipt.

In case of damage, mark delivery note accordingly and immediately notify Premier Ranges Ltd.

### 1.3. Installation

See technical notes

Note: This appliance must be installed under a suitable mechanical extraction hood.

If the apparatus is to be installed against a wall or partition, near a piece of furniture or decorative borders, it is recommended that these are made of fireproof material.

If this is not the case, they must be protected by an approved fireproof, insulating material.

*All local fire regulations must be adhered to.*

If in doubt about fireproof construction of adjacent walls, distance to combustible material shall be no less than 10cm.

- Remove all plastic protection
- Install the feet (they are delivered in a box to be found inside the appliance)
- Adjust height of feet to level the unit to an horizontal working height of 900mm

### 1.4. Electrical connections

The equipment must be connected in compliance with the rules and regulations listed in this notice and with local codes and bylaws.

#### ATTENTION :

NOTE: Use a standardized cable (245 IEC 57 or 245 IEC 66) or other approved cable with the same characteristics.

If the apparatus is permanently connected to a fixed electrical conduit, the socket should be equipped with an Earth Leakage Circuit Breaker.

If the apparatus is connected to a cable fitted with an electrical plug, the socket should be accessible at all times.

\*Before connection :

- Check that the electrical voltage of the supply is compatible with the voltage of the apparatus (see data plate).
- It is recommended that the supply is fitted with an earth leakage circuit breaker.

The apparatus is wired at the factory according to requirements notified at time of order.

For any change of voltage required during the lifetime of the apparatus consult the manufacturer.

### 1.5. Connection to voltage

#### MONITORING AND CHECKS

Before proceeding ensure that:

- the supply voltage is compatible
- the cable is fixed properly
- the connections are tight enough
- it is earth wired
- the section of the cable is suitable for the power
- the electrical equipment is properly insulated
- the electrical phasing of the supply is correct for the appliance.



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## OPERATION

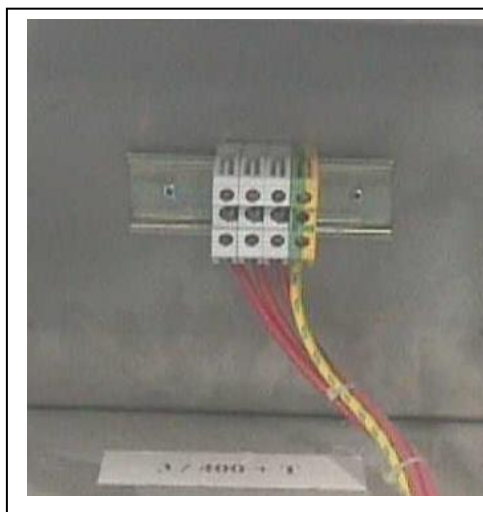
(See section relating to service for users)



**Never start operation without the accessories (drip tray etc...).**

**Make sure the solid tops are free of any debris.**

- Connection :
  - Dismantle front control panel to reach the terminal box,
  - Thread cable through right hand side panel of the frame, enter terminal box through back opening,
  - Connect supply cable to terminal by following diagrams below, making sure to follow instructions on the box,
  - Before reassembling inspect all cables for damage.
- Before reassembling inspect all cables for damage.



## WIRING DIAGRAMS :

Apparatus	Voltage	N° electrical diagram
½ C-E300, C-E400	3 ~ 400 V + T	SE0007 / 00
C-E300, C-E400	3 ~ 400 V + T	SE0008 / 00



**It is dangerous to connect the apparatus without earth connection.**

**We cannot be held responsible for accidents due to non-existent or incorrect earth link connection..**

# Electric Boiling tops

## 2. SERVICING AND MAINTENANCE

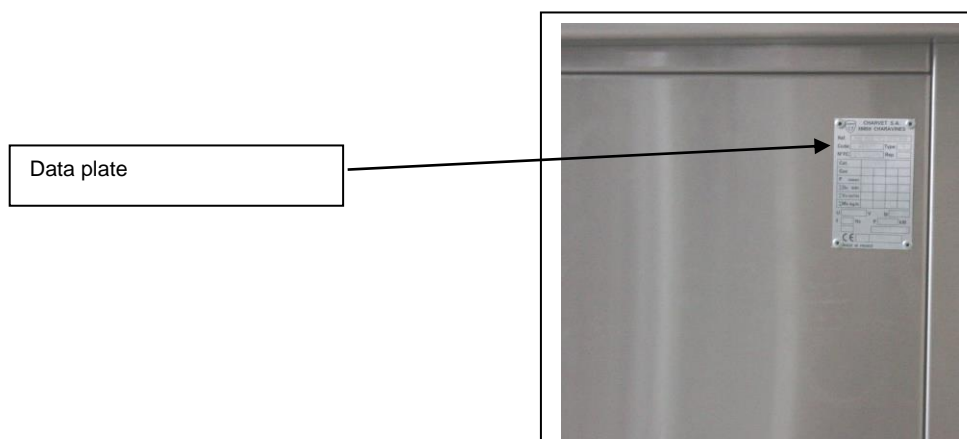


Any breakdown action on an apparatus must be undertaken by a qualified technician.

The apparatus will have to be isolated from the electrical supply for the duration of the work.

When the apparatus is ready for use, ensure the users know how to use it properly (see users information). Formerly give the person in charge all documentation needed.

Each apparatus has an identification data plate.  
Transfer informations on the data plate to the part of the instruction booklet reserved for this.

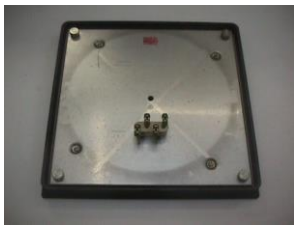





### WARRANTY:

The warranty is specified on the conditions of sale.

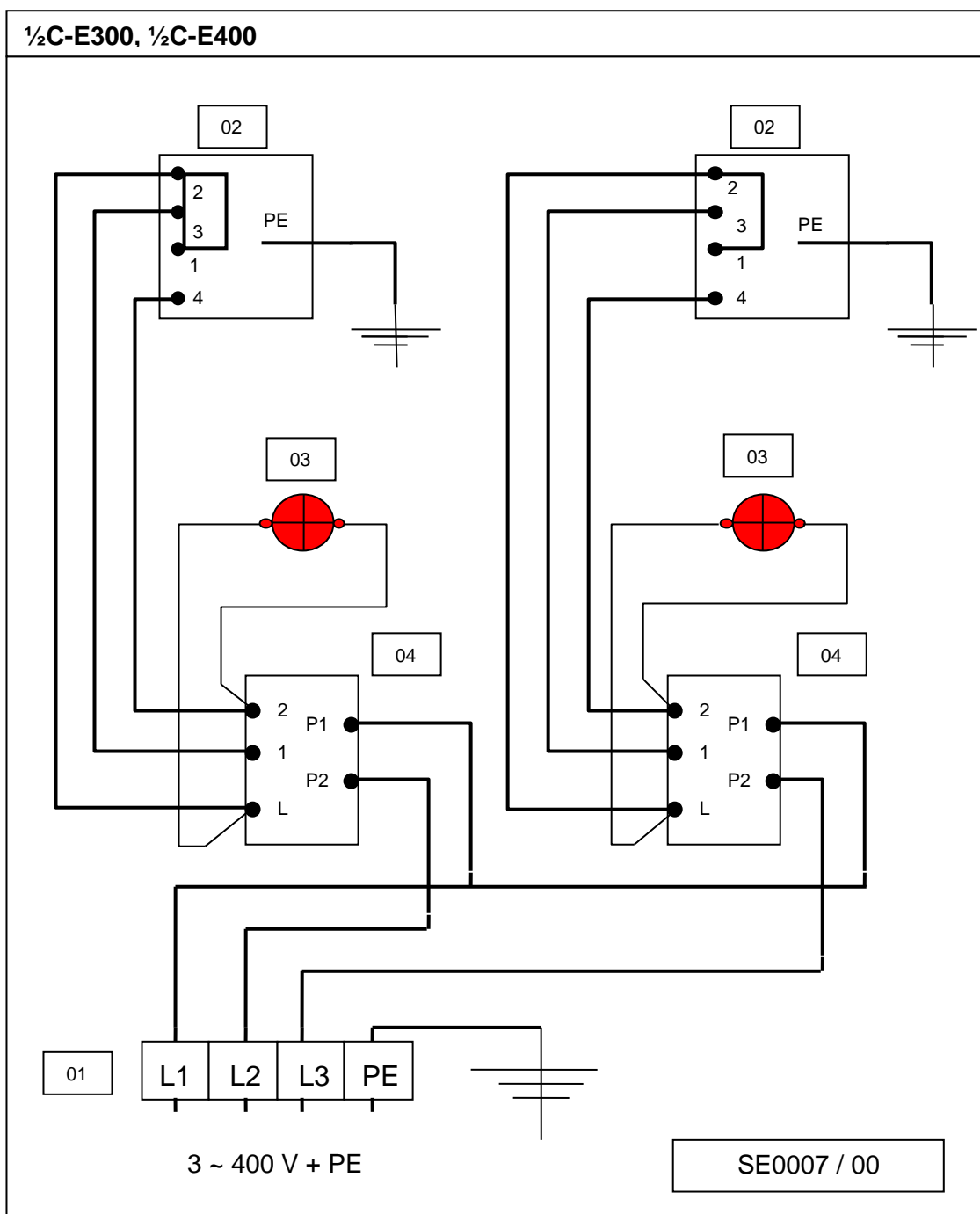
This warranty does not cover damage due to incorrect installation, misuse or inadequate maintenance.

## 3. BASIC SPARE PARTS LIST

Description	Code	Part	Description	Code	Part
Cooking surface 300 X 300 mm 3000 W 400 V	06048A		Switch	02093A	
Voyant blanc 230v	173641		Cooking surface 400 X 400 mm 5000 W 400 V	06129A	
Voyant orange 230v	173640				
Voyant vert 230v	173642				



# Electric Boiling tops

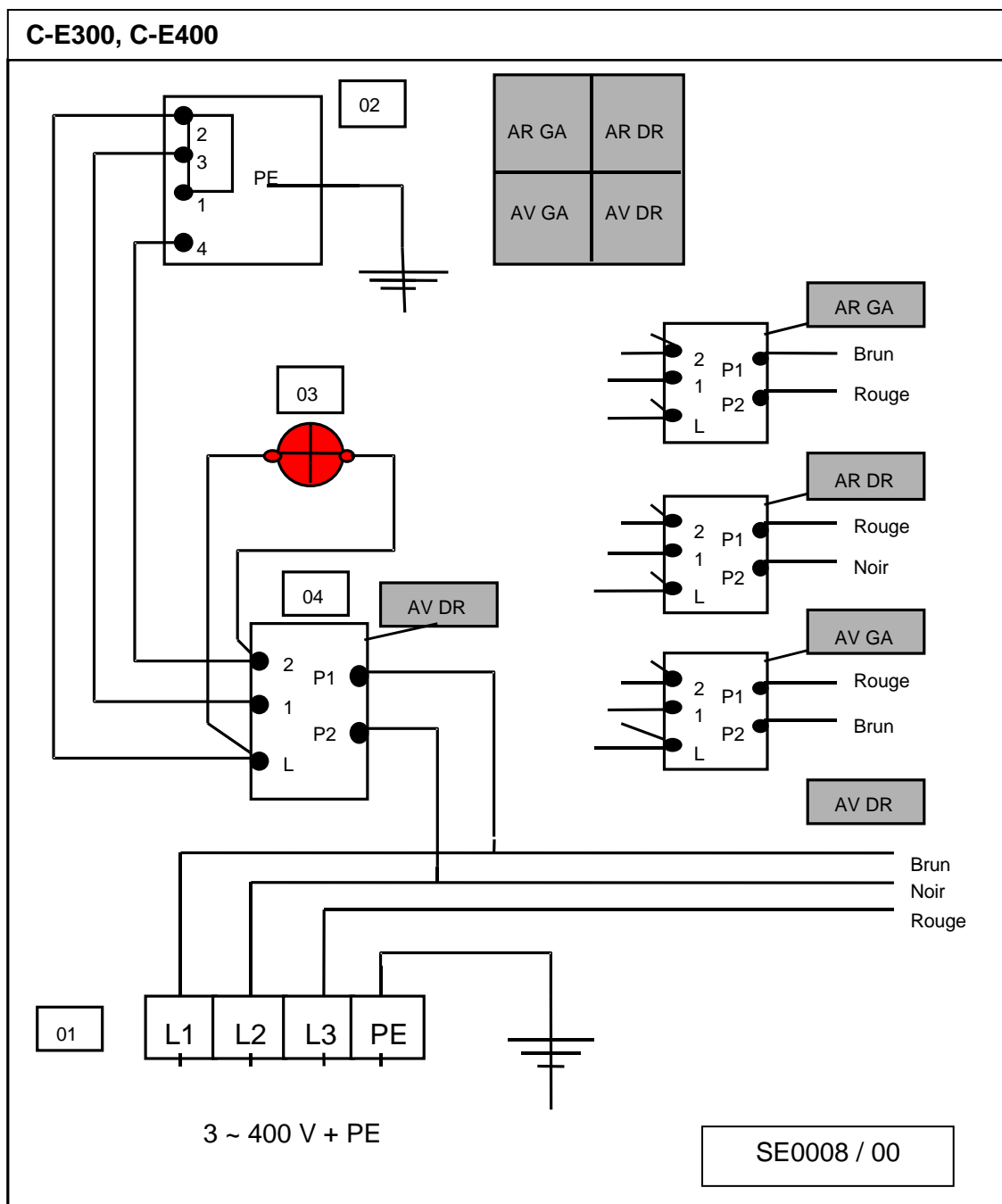


NOMENCLATURE : ½ BOILING TOPS (electric diagram : SE0007 / 00)

Marks	Code	Description	Quantity
01	02468A	10 mm <sup>2</sup> terminal box	3
01	03575A	10 mm <sup>2</sup> terminal box	1
02	06048A	Cooking surface 300 mm x 300 mm, 3000 W, 400 V	2
	06129A	Cooking surface 400 mm x 400 mm, 5000 W, 400 V	
03	02131A	Red indicator	2
03	02142A	Bulb 400 V	2
04	02093A	Switch	2



# Electric Boiling tops



## NOMENCLATURE : BOILING TOPS (electric diagram : SE0008 / 00)

Marks	Code	Description	Quantity
01	02468A	10 mm <sup>2</sup> terminal box	3
01	03575A	10 mm <sup>2</sup> terminal box	1
02	06048A	Cooking surface 300 mm x 300 mm, 3000 W, 400 V	4
	06129A	Cooking surface 400 mm x 400 mm, 5000 W, 400 V	
03	02131A	Red indicator	4
03	02142A	Bulb 400 V	4
04	02093A	Switch	4



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- ✓ **V01320 . 1374 : AEROGAM C-E400, C-E300**
- ✓ **V01321 . 1369 : 1/2 AEROGAM C-E400, C-E300**

## ***Operating Instruction***

# Electric Boiling tops

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Dear client,

Thank you for choosing **Charvet**.

We have compiled this users instruction leaflet to enable you to quickly become familiar with this equipment.

We would recommend that you read the instruction leaflet thoroughly before use.

This leaflet includes information, useful tips and advice to enable you to use your equipment to its full potential.

We are certain that by following these instructions you will be soon acquainted with your new **Charvet** equipment and that it will give you entire satisfaction for a very long time.

Yours faithfully,





# Electric Boiling tops

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## 1. INTRODUCTION

- A) Our equipment is for professional use only and must be used by qualified staff.
- B) The equipment must be installed in compliance with local codes and bylaws. It must be installed in a kitchen equipped with an adequately sized mechanical extraction system.
- C) Units may be installed side by side or against walls of non-combustible material. Distance to combustible material shall be no less than 10cm.
- D) It is imperative to use a qualified engineer for all new installations or modifications of existing equipment.
- E) This instruction manual must be given to the user after installation.
- F) WARRANTY: *The warranty is mentioned in our conditions of sale. It does not cover damage due to faulty installation, misuse or inadequate maintenance.*

## 2. PRIOR TO INITIAL START UP

- A) Before starting up it is advisable to clean the boiling plates in order to remove all dust and impurities that have accumulated during storage.

In order to do that heat up the boiling plate by selecting a first temperature of about 100 deg.C for about 10 min., then turn thermostat on to the maximum position for another 10 min. This will burn off the protective oil coating.

- B) Brush off all residues from the surface.



***Remember to switch off the boiling plates prior to cleaning.***

***Attention : the boiling plates remain hot for a long time.***

## 3. PRIOR TO STARTING UP

Position the knob of the selected cooking surface at the desired temperature, the amber light comes on (sign that it is connected).

The apparatus is heating up, it is necessary to wait about 10 min. to reach cooking temperature.

### **PRATICAL ADVICE :**

The surfaces allow a large variety of cooking, simmering ...

The cooking surfaces have a power of 3000 W on position 3 of the switch, if left switch on without pans an overheating security device will limit the temperature.

The heating potentials (C-E300) are as follow

- . position 1 power 750 W,
- . position 2 power 1500 W,
- . position 3 power 3000 W.

or (C-E400) :

- . position 1 power 1250 W,
- . position 2 power 2500 W,
- . position 3 power 5000 W.

The heating speed allows quickly attainment of working temperatures. We would advise to start the heating process with switch on position 1 and then move on to position 3 during service in order to extend and improve the life of the cooking surfaces.

Liquid overspills are collected in the drip tray.

### **Attention :**

***The grease collecting tray is very hot, wait or take precautions before emptying.***

***The side of the apparatus can be very hot after a long and intensive use.***



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## 4. SWITCHING OFF

Bring the thermostat back to 0 position.

Empty the drip tray and clean drawer after each use of the apparatus otherwise overflowing might occur in the cupboard underneath.

At the end of the day switch off electricity at the mains.

## 5. MAINTENANCE

### 5.1. Cleaning of stainless steel surface

Wash with a sponge in soapy water (or any other neutral cleaning product.)

*Do not use bleach or any other acidic product - even well diluted.*

For the tops, use a nylon-scouring pad if necessary, making sure to scrub following the grain of the polish.

After each cleaning rub with a greased cloth or kitchen paper.  
Finger marks can be removed with a cloth dabbed with alcohol .

### 5.2. Cleaning of the cooking surfaces

a) Set the thermostat to the off position.

Wait for cooling down before doing anything.

b) Brush with a metallic brush or scouring pad.

Debris and water leakage must be regularly cleaned.  
Lift the tops one by one and remove debris by scraping and cleaning. Let debris fall into the drip tray.



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- c) Refit the tops after cleaning making sure the outer covering of wiring system has not been pierced.( also mind fingers)
- d) Grease the top with cooking oil if unused for a long time.

This apparatus must not be cleaned with power jets or be subjected to too much water splashing.

Make sure the apparatus is not connected.

Make sure the apparatus is switched off.

***For better service, regular maintenance by qualified staff is recommended depending on the intensity of use.***

***Attention: Some parts of the apparatus, specifically the thermostats, guaranteed by the manufacturer, must not be adjusted either by the fitter or the user.***

## 6. POSSIBLE CAUSE OF BREAKDOWN

UNSATISFACTORY HEATING: Probable causes

- The light comes on , the cooking surface does not heat up:
  - . Elements have cut out.
- The light does not come on:
  - . the cooking surface heats up , pilot light fused.
  - . the cooking surface does not heat up, switch is faulty .

Contact the supplier to replace the switch or faulty cooking surface.




**Only a qualified electrician should replace the switch or the cooking surface.**

**The manufacturer and the fitter cannot be held responsible if the user neglects to ask for assistance in case of breakdown.**

# Electric Boiling tops

Transfer below information written on the data plate of your apparatus.


**CHARVET S.A.**  
**38850 CHARAVINES**

Réf.

Code:  Type:

N°FC:  Rep.

<b>Cat.</b>				
<b>Gaz</b>				
<b>P</b> (mbar)				
$\Sigma Q_n$ (kW)				
$\Sigma V_n$ (m <sup>3</sup> /h)				
$\Sigma M_n$ (kg/h)				

U  V      I<sub>p</sub>

f  Hz      P  kW

**CE**

**MADE IN FRANCE**

This will help you with maintenance problems and spare parts

