

Chrome electric griddles

AEROGAM Series :

COOKING PLATE MEASURING 400 X 600 mm

RIBBED E1CHR / N

SMOOTH E1CHR / L

½ SMOOTH ½ RIBBED

- √ **V01371 . V01376 : AEROGAM ½C-E1CHRN, C-E2CHRN**
- √ **V01373 . V01378 : AEROGAM ½C-E1CHRL, C-E2CHRL**
- √ **V01372 . V01377 : AEROGAM ½ C-E1CHRNL, C-E2CHRNL**

Installation Instructions



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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 a 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 specifications.

If the apparatus is permanently connected to a fixed electrical conduit, the supply 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).

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

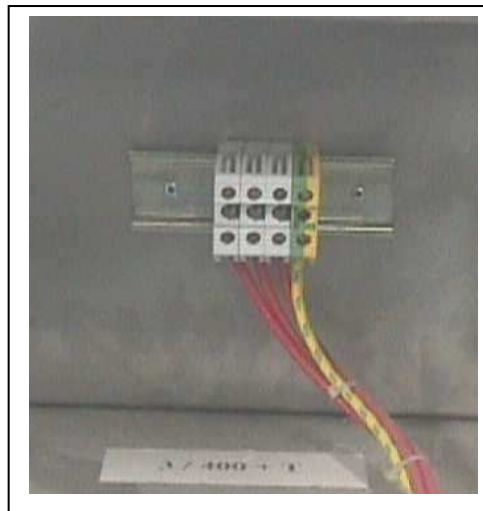
(See section relating to service operation for users.)



Never put apparatus into operation without the accessories (drip tray, etc...)
Make sure that solid tops are free of any debris.

2. CONNECTION

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



WIRING DIAGRAMS

Apparatus	Voltage	N° electrical diagram
E1CHR .. and E2CHR..	3 ~ 400 V + T	SE0014 / 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..

3. SERVICING AND MAINTENANCE



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

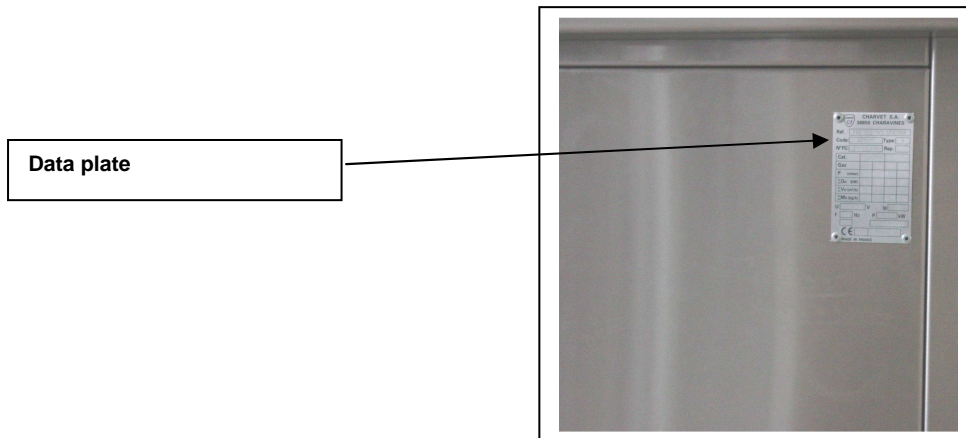
The apparatus will have to be isolated from the electrical supply for the duration of this work.

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

Each apparatus has a data plate.

Transfer the information on the data plate to the part of the instruction booklet reserved for it.







WARRANTY:

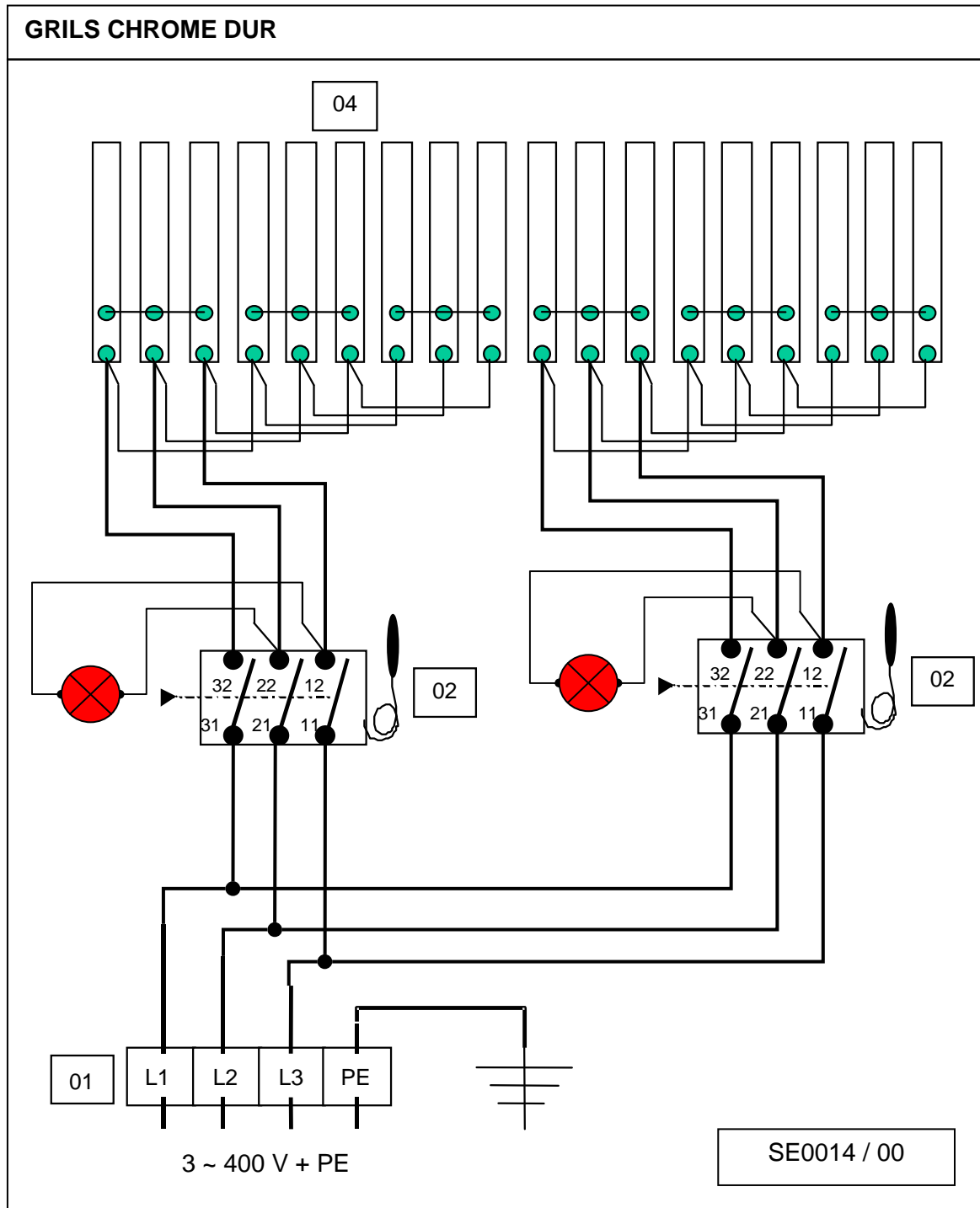
The warranty is specified on our conditions of sale.

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

4. BASIC SPARE PARTS LIST

Description	Code	Part	Description	Code	Part
Element 750 W 230 V	06875A		Bulb 400 V	02142A	
Regulating Thermostat 350 °C	01999A		Red indicator	02131A	

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NOMENCLATURE : Chrome griddles : E1CHR (Diagram : SE0014 / 00)

Mark	Code	Description	Quantity
01	02468A	10 mm ² terminal box	3
01	03575A	10 mm ² terminal box	1
02	01999A	Regulating Thermostat 350°C	1
03	02131A	Red indicator	1
03	02142A	Bulb 400 V	1
04	06875A	Element 750 W 230 V	9

NOMENCLATURE : Chrome griddles : E2CHR (Diagram : SE0014 / 00)

Mark	Code	Description	Quantity
01	02468A	10 mm ² terminal box	3
01	03575A	10 mm ² terminal box	1
02	01999A	Regulating Thermostat 350°C	2
03	02131A	Red indicator	2
03	02142A	Bulb 400 V	2
04	06875A	Element 750 W 230 V	18



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Operating Instruction



Chrome electric griddles

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.



Chrome electric griddles

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

Before starting up it is advisable to clean all surfaces in order to remove all dust and impurities that have accumulated during storage.

Cleaning should be undertaken with a wet cloth or sponge. Lemon juice or vinegar or a non-corrosive proprietary cleaning agent can be added to the water.

This cleaning should be undertaken without heating up the equipment.



Do not use abrasive agents when cleaning.

3. START UP

Position the regulating thermostat control knob to the desired temperature for grilling (depending on the nature of the product to grill), the amber light comes on (notifying that the appliance is connected to a live mains supply).

When set to full temperature, it is necessary to wait up to 20 min before cooking can start.

An even temperature will be achieved across the cooking plate and allows cooking over the entire surface.

TEMPERATURES, PRE HEAT TIMES, TYPE OF COOKING.

COOKING TEMPERATURES	PRE-HEATING TIMES	PRODUCTS
150° - 170°	15' - 20'	FISH
180° - 200°	20' - 25'	WHITE MEAT
220° - 250°	25' - 30'	RED MEAT

These temperatures are only a guideline.

PRATICAL ADVICE:

Chrome griddles allow a large variety of grilled dishes.

E1CHR / N & E2CHR / N – Ribbed Plates

The grooves allow the excess cooking juices to run to the front grease collection tray.

The ribbed griddle prints its mark on the product being cooked and gives a traditional branding mark chargrilled appearance to the food.

E1CHR / L & E2CHR / L – Smooth Plates

Can be used for homogenous cooking of products such as fish, mince meat, sausages, fried eggs without them being marked.



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The entire surface of the product being in contact with the griddle allows a more efficient heat transmission.

THE 1/2/ RIBBED, 1/2 SMOOTH GRIDDLE satisfies these both types of cooking.

Pointed cooking utensils must not be used under any circumstances as they could scratch the chrome coating of the griddle.

Do not overheat the cooking surfaces , as this may cause discolouration. Clean after each use to avoid caramelising of grease.

It is important to follow cleaning instructions between use.

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.

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.

5. MAINTENANCE

5.1. Cleaning of stainless steel surfaces:

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 rag dabbed with alcohol.

5.2. Cleaning of the cooking surface:

- a) Set the thermostat to the off position.

Cleaning while warm can be done by adding a small amount of water to the top, then , with a wet sponge wipe the surface gathering all debris into the drip tray.

Cleaning when cold can be done with any product on the market suitable for chrome.

- b) Scraping

If scraping is necessary it must be done while hot with a wooden spatula and then a nylon brush only when plate has cooled.

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

Make sure the apparatus is not switched on.

Do not pour water onto cooking surfaces whilst still at full temperature as this may cause cracking of the griddle plate.

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 does not come on:

- . breakdown of the regulating thermostat.



