



PRO800

AUTHENTIC KITCHEN EQUIPMENT

28 LITERS DEEP FAT FRYER

INSTALLATION MANUAL



INSTALLATION MANUAL
EN_PRO800_G1-FR-28-HR_REV. A
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APPLIES TO:

V01647				

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REVISION HISTORY

Revision n°	Revision author	Revision date	Revision content
A	ECE	01.08.2019	Remake of the original document

INTRODUCTION

1. FOREWORD

We would like to thank you for choosing Charvet for your installation. Our equipment is designed and manufactured in France by our team, engaged at the pursuit of five main objectives: Robustness, Performance, Hygiene, Ergonomics and Safety.

If despite our commitment, you encounter a problem with one of our products, our after-sales service is at your disposal.

2. CONTACTS

For any information, or commercial request, please contact:

✉ info@charvet.fr

☎ +33 (0) 4 76 06 64 22

For any assistance request, please contact our after-sales service:

✉ sav@charvet-sa.fr

☎ +33 (0) 4 76 06 64 22

3. WARRANTY



INFORMATION

Our warranty is discussed in our sale contract. For any new installation or repair work on an appliance under warranty, please contact an authorized retailer. Furthermore, we would like to remind you that CHARVET's warranty does not cover any deterioration consecutive to a bad installation, utilization or servicing of the appliance. Please read this manual in its entirety before any operation.

4. RESTRICTIONS OF USE



INFORMATION

This appliance must be used by qualified people only. It is mandatory that the installer provides training to the final user of the appliance once the installation has ended. This training must lead to the delivery of the user manual of the appliance to the final user.

CHARVET would remind that its devices are not designed to be used by people with reduced physical, sensory, or intellectual abilities, unless they are under the supervision of person who is liable and can guarantee their safety.

5. ABOUT EQUIPMENT DISPOSAL.



INFORMATION

The equipment's packaging shall be treated and recycled according to local rules of disposal.

At the end of its life, the equipment shall be eliminated and recycled in accordance with the local rules.

INSTALLATION

1. GENERAL INFORMATION

The installation must be performed by a qualified installer. This one will install the equipment in compliance with the instruction provided in this manual and with local installation standards.

A special attention must be paid to the local rules concerning fire prevention.

2. HANDLING

For any handling operation, please let the appliance on its wooden plate until the appliance is at its final location.

Upon receipt, unpack and check the appliance.



WARNING

In case any damage occurs during transportation of the equipment:

In case any damage has occurred during transportation, a claim must be sent to the carrier within 24 hours in written form by registered letter with acknowledgment of receipt. You should include every references / order numbers, and a copy of the delivery note.

3. INSTALLATION

The appliance must be installed under a suitable ventilation hood. In case the appliance must be placed close to a wall, a piece of furniture, or decorative borders, these elements must be made of the fireproof material.

If it is not the case, those elements must be coated with a fireproof material with good thermic insulation properties.

In case of doubt regarding nature and fireproof properties of the elements nearby, please let a minimum distance of 20 cm between the appliance and any wall or piece of furniture.

4. SPECIAL PRECAUTION AND LEVELLING

It is mandatory that the appliance is levelled before any use. To set the level of the appliance, it is possible to set each foot (Or bolt for concrete base) individually.

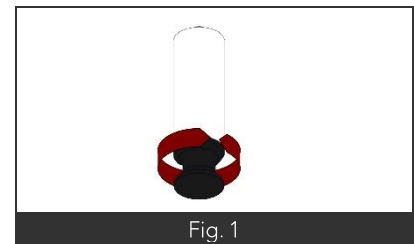


Fig. 1

5. INSTALL THE FLUE (GAS-POWERED APPLIANCES ONLY)

Our gas-powered appliances are A-type. Consequently, they must not be connected to an exhaust duct of combustion products.

As a matter of fact, a flue is delivered with any of our gas-powered appliances and must be mounted. To install the flue properly, please proceed as follows:

- Put the flue at its location (Most of the time behind the function, at the top of the appliance).
- Put the hooks at the bottom of the flue (Fig. 2 – Label 3), under the top of the appliance.
- Screw the two screws located at each side of the flue and accessible from the holes of the grid at the top of the flue (Fig. 2 – Label 4) to lock flue's position.

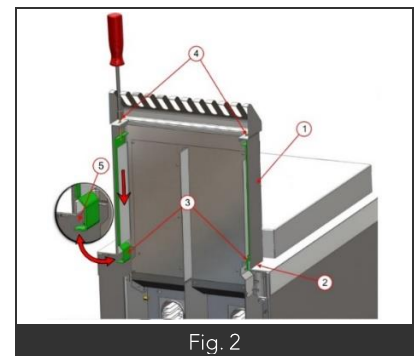


Fig. 2



WARNING

It is mandatory to install genuine flues delivered with the appliance.

Please also note that the flue's hanging system allows some tolerance. Consequently, it is necessary to check the alignment between the flue and the exhaust duct inside the appliance.

6. DATA PLATE

Each appliance is equipped with a data plate. The data plate contains precious information concerning the appliance. The data plate is located on at the front of the appliance.

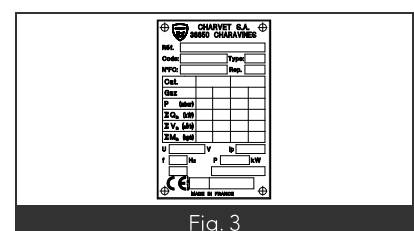


Fig. 3

ELECTRICAL CONNECTION



WARNING

Electrical connection safety rules:

- Do not work on power supplied cables.
- It is mandatory that the appliance is earthed.
- For connection, please use standardized cable like 245 IEC 57 or 245 IEC 66 (Or any other cable with the same characteristics).
- Make sure that the fixed electrical installation of the user includes an all-pole circuit breaker having a cross section in compliance with the European Standard EN 60335 – I.
- Cable section per phase should be at least 1.5 mm².
- In case of deterioration of the cable, please call a qualified installer in order to replace it.

Case of mobile device, connected to the electrical network using a power plug:

- The plug is dimensioned according to appliance's power consumption. In case of deterioration, please use a plug with the same characteristics.
- During the utilization of the appliance, it is mandatory that the power plug remains accessible permanently.

1. BEFORE ELECTRICAL CONNECTION

Before processing the electrical connection of the appliance, please:

- Locate the terminal box, and equipotential bonding pin (
- Make sure that the electric line dedicated to the appliance's power supply is off during the connection procedure.
- Make sure that the electric characteristics of the installation place's network meets appliance's requirements.

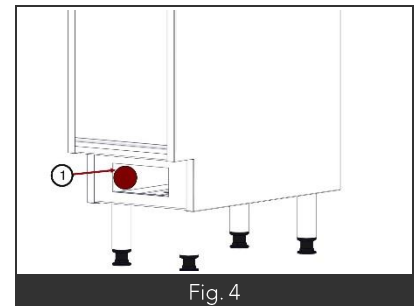


Fig. 4

2. ELECTRICAL CONNECTION

Connect the electric cable of the installation place to the appliance's electrical circuit using the terminal box (See Fig. 5).

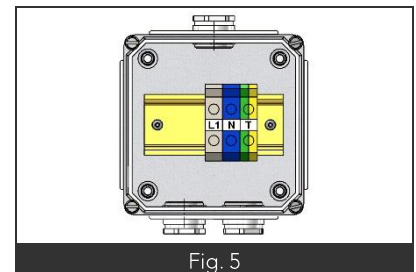


Fig. 5

Equipotentiality:

The appliance must be part of an equipotential system whose proper operation must be checked, accordingly to the rules in application in the installation country.

Please connect the equipotentiality bonding pin whose location is indicated by standardized symbol CEI60417-502 2002-10 (See Fig. 6).

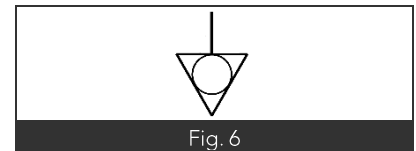


Fig. 6

3. AFTER ELECTRICAL CONNECTION

After the appliance has been connected to the installation place's electric network, please check the cables have been tightened correctly and that the appliance is properly grounded.

GAS CONNECTION



WARNING

Gas connection safety rules:

- The appliance must be connected to gas network in accordance with reference rules and standards in the installation country.
- This A-Type appliance must not be connected to a combustion gas exhaust duct.
- The installation place of the appliance must be ventilated enough and equipped a suitable ventilation hood.
- The input fresh air flow (expressed in m³/h) must be at least $2 \times P_n$ (Nominal gas power in kW).
- A gas valve must be installed between the appliance and the installation place's gas network. This valve must remain accessible permanently.

1. BEFORE GAS CONNECTION

Before processing the gas connection of the appliance, please:

- Check the gas pipe cleanliness.
- Check the dimension of the gas duct in order to minimize charge losses. Pipe's diameter is function of the appliance's power, gas pressure and route (Length, Number of elbows).
- The appliance is preset according to the gas type distributed at installation place (Nature/Pressure). This information is written on appliance's data plate. Please check that the appliance's setting complies with gas type.
- Check that the input fresh air flow is enough (See table below).

Appliance code	Appliance type	Power (kW)	Fresh airflow (m ³ /h)
V01647	PRO800-G1-FR-28-HR	27	54

2. GAS CONNECTION

Connect the appliance using the M1/2" threaded fitting at the back of appliance

Remark: It is possible to use a flexible pipe for gas connection under the condition that it is approved in the installation country and adapted to gas type. Length of a flexible pipe used for gas connection should not exceed 1.50 meters.

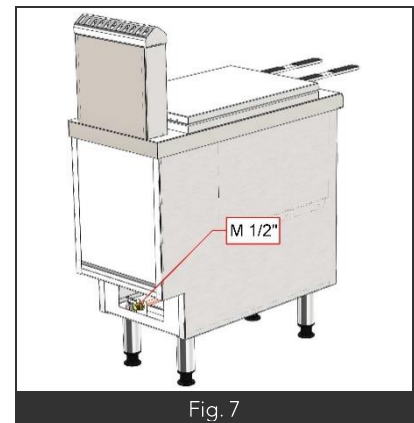


Fig. 7

3. AFTER GAS CONNECTION

After gas connection, please:

- Check that the gas circuit is airtight to the M1/2 threaded fitting at the back of the appliance.
- Check the gas pressure of the appliance during operation.
- Flame aspect.
- Overall good operation of the appliance.

FIRST OPERATION

1. GENERAL INFORMATION

Once the installation has been completed, please remove every protective plastic film from the stainless-steel surfaces. Then process a test of every function available on the appliance. Please refer to the paragraph "Function testing" below.

If the test is satisfying, please perform a complete cleaning of the appliance in accordance with "CLEANING & UPKEEP" section in the user manual before delivery to the final user of the installation.

At the end of the installation, a copy of the user manual should be given to the general manager for each appliance of the appliance.

2. COMMAND PANEL

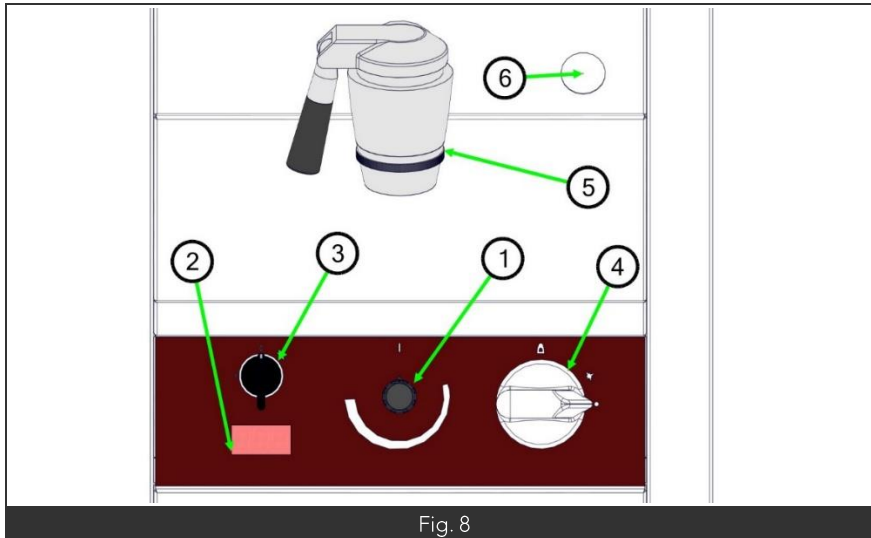


Fig. 8

Nomenclature	
Rep.	Description
1	Temperature adjustment knob
2	Temperature display
3	3 positions switch
4	Gas tap
5	Oil bath draining tap
6	Flame checking aperture
7	

3. FUNCTION TESTING

3.1. Standard configuration

 WARNING	Do not run an appliance with no supervision, especially under no-load conditions.
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Firstly, connect the appliance to its mains using the circuit breaker, then:

- 1- Put the gas tap (Fig. 8 – Label 4) to the ignition position (✱) and keep it pushed. In the same time, put the 3-positions switch (Fig. 8 – Label 3) to the ignition position (✱). Keep the gas tap pushed for at least 10 seconds, the cross-lighting burner lights up.
- 2- After 10 seconds, release the gas tap and make sure that the cross-lighting burner remains active. If not, please remake the operation. As soon as the cross-lighting burner remains active once the gas knob and the 3-positions switch have been released, put the gas tap to the full flame position (▲).
- 3- Ignite the main burner by positioning the 3-positions switch to "1" position. The main burner lights up and the electronic temperature regulation switches on (You can see the temperature display (Fig. 8 – Label 2) switches on).
- 4- Select the desired temperature using the temperature adjustment knob (Fig. 8 – Label 1). As long as the temperature adjustment knob is manipulated, the display (Fig. 8 – Label 2) shows the setting temperature. After a few seconds without using the temperature adjustment knob, the display shows the current temperature of the oil bath.

Please check that the bath is heating. If so, then bring the temperature adjustment knob, the 3-positions switch, and the gas tap to "0" or minimum position, then disconnect the appliance from its mains.

 INFORMATION	<p>The temperature control program includes a routine to liquify the oil after a certain period of inactivity of the device. This routine consists of turning on and off the burner over longer intervals. Thus, it is normal to note this sequence of ignition and extinguishment of the main burner, particularly during the first operation of the device, but also at the beginning of the day, when the device pre-heats.</p>
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3.2. Automatic lift option

In case the appliance is equipped with the automatic lift option, please set the desired cooking time using the knob located on the lifting system's frame, then push the chrome push-button above. The basket will sink into the oil bath. After the selected time is elapsed, then the basket will be lifted automatically.

SETTINGS – SERVICING



WARNING

Maintenance related safety rules for electricity-operated appliances:

Before any intervention:

- Disconnect the appliance from its power supply using the circuit breaker.
- Please check the absence of tension in the appliance using an appropriate device.

Rules enacted in the "Electrical connection" section of this manual remains applicable. Unless otherwise explicitly stated, the operation described below must be performed once the appliance has been disconnected from its mains only. Also, it is forbidden to perform a test following a part replacement before the appliance has been reassembled to its factory configuration.



WARNING

Maintenance related safety rules for gas-operated appliances:

Before any intervention:

- It is mandatory to interrupt gas distribution in the appliance (Use the gas valve upstream the appliance). This rule doesn't apply to operation for which gas is necessary (Gas pressure measurement for example).
- Although our appliances are preset in our premises accordingly with gas network's characteristics at the installation location.
- During the gas pressure measurement, please perform the measurement on the gas ramp instead of a gas tap.

Rules enacted in the "Gas connection" section of this manual remains applicable for the operation described below. Unless otherwise explicitly stated, the operation described below must be performed once the gas supply has been interrupted using the gas valve upstream the appliance. Also, it is forbidden to perform a test following a part replacement before the appliance has been reassembled to its factory configuration.

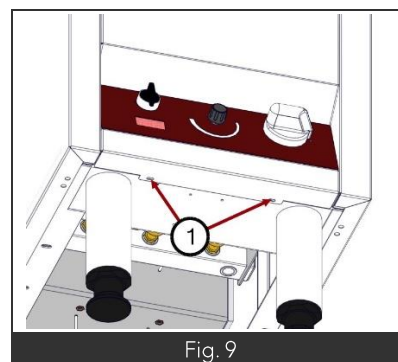
1. PERIODIC CHECKS

In normal use condition, it is recommended to revise the appliance once a year. This revision must, in addition to the control of the general operation of the appliance, include at least:

- A verification of the good general condition of electrical and mechanical components.
- A verification of cables and connections (Aspect, tightening).
- A verification of safety and regulation organs.
- The realization of gas valves greasing.

2. CONTROL PANEL REMOVAL

To remove the control panel, simply remove the two screw below it (Fig. 9 – Label 1). They fix the panel to the appliance's frame. Then, simply lift the panel to detach it from the appliance.



3. RESET THE SAFETY THERMOSTAT

The reset button of the safety thermostat is located on the right of the control panel's protective frame. Push this button to reset the safety thermostat.

4. GAS PRESSURE MEASUREMENT

Upon appliance's installation, a gas pressure measurement must be performed. Indeed, a weak gas pressure may result in bad performance of the appliance, and eventually a complete malfunction of the appliance (The burner doesn't light up).

Moreover, it is possible that our aftersales service asks for a gas pressure measurement in case you encounter a problem on the appliance.

The following paragraph describes the process to follow in order to perform a relevant gas pressure measurement.

Once the control panel has been removed, the gas ramp is accessible. The gas pressure outlet is located on the gas ramp (Fig. 10 – Label 1). Please remove the screw and install the manometer instead. Proceed to the measurement.

Once the measurement has been done, please put the screw back in place on the pressure outlet.

Remark: For a correct measurement, each appliance connected to the same gas pipe should be running at their nominal power.

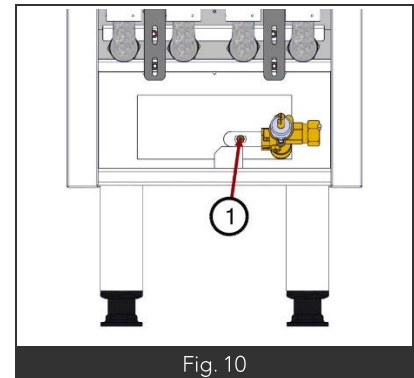


Fig. 10



INFORMATION

Tip:

The gas pressure outlet can also be used for purging the gas circuit of appliance before first operation of the appliance.

5. COMBUSTION SETTINGS (INJECTORS, AIR INTAKE)

5.1. Settings table

Reference gas under nominal pressure	Injector size		Air settings		Nominal power
	Main burner	Pilot burner	Main burner	Pilot burner	
G20-20	190	80	Max.	Max.	27kW
G31-37	130	50	Max.	Max.	27kW

5.2. Procedure – Replacing the injector and setting the air intake on main burner

Once the control panel has been removed, you can reach the main burner. The injectors may be removed for replacement or cleaning by unscrewing them. Injectors should be replaced in case of gas type change. A gas type change may also lead to an adjustment of the air ring.

In order to achieve the air ring adjustment, please screw or unscrew the air ring in order that the "D" distance as shown on Fig. 11 is equal to the air setting value available in the table above. Please select the correct value according to the gas type used in the installation.

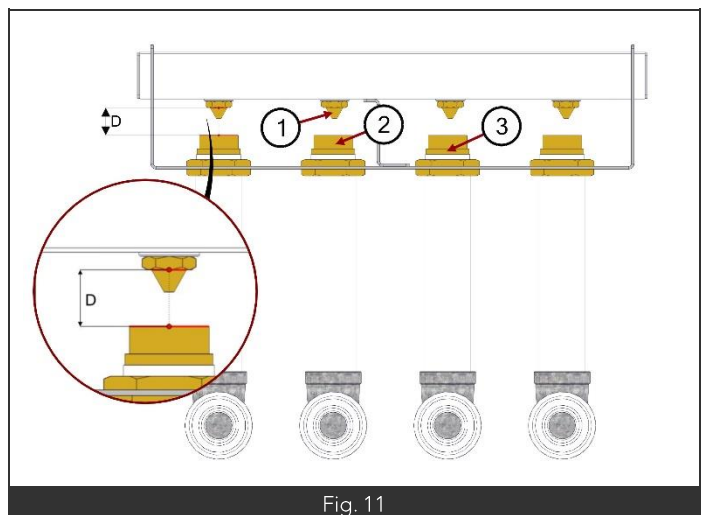


Fig. 11

5.3. Procedure – Replacing the injector and setting the air intake on pilot burner (cross-lighting burner)

Once the control panel has been removed, you can reach the cross-lighting burner on the right of the area. The injector may be removed for replacement or cleaning by unscrewing it. Injector should be replaced in case of gas type change. A gas type change may also lead to an adjustment of the air ring.

In order to achieve the air ring adjustment, please screw or unscrew the air ring in order that the "D" distance as shown on Fig. 12 is equal to the air setting value available in the table above. Please select the correct value according to the gas type used in the installation.

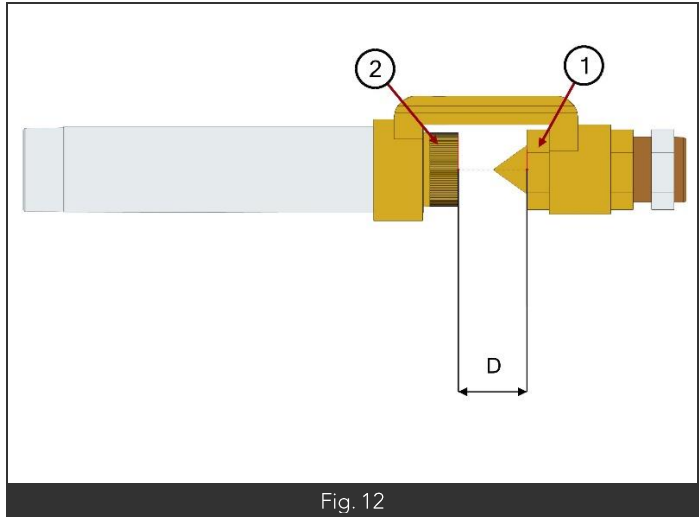
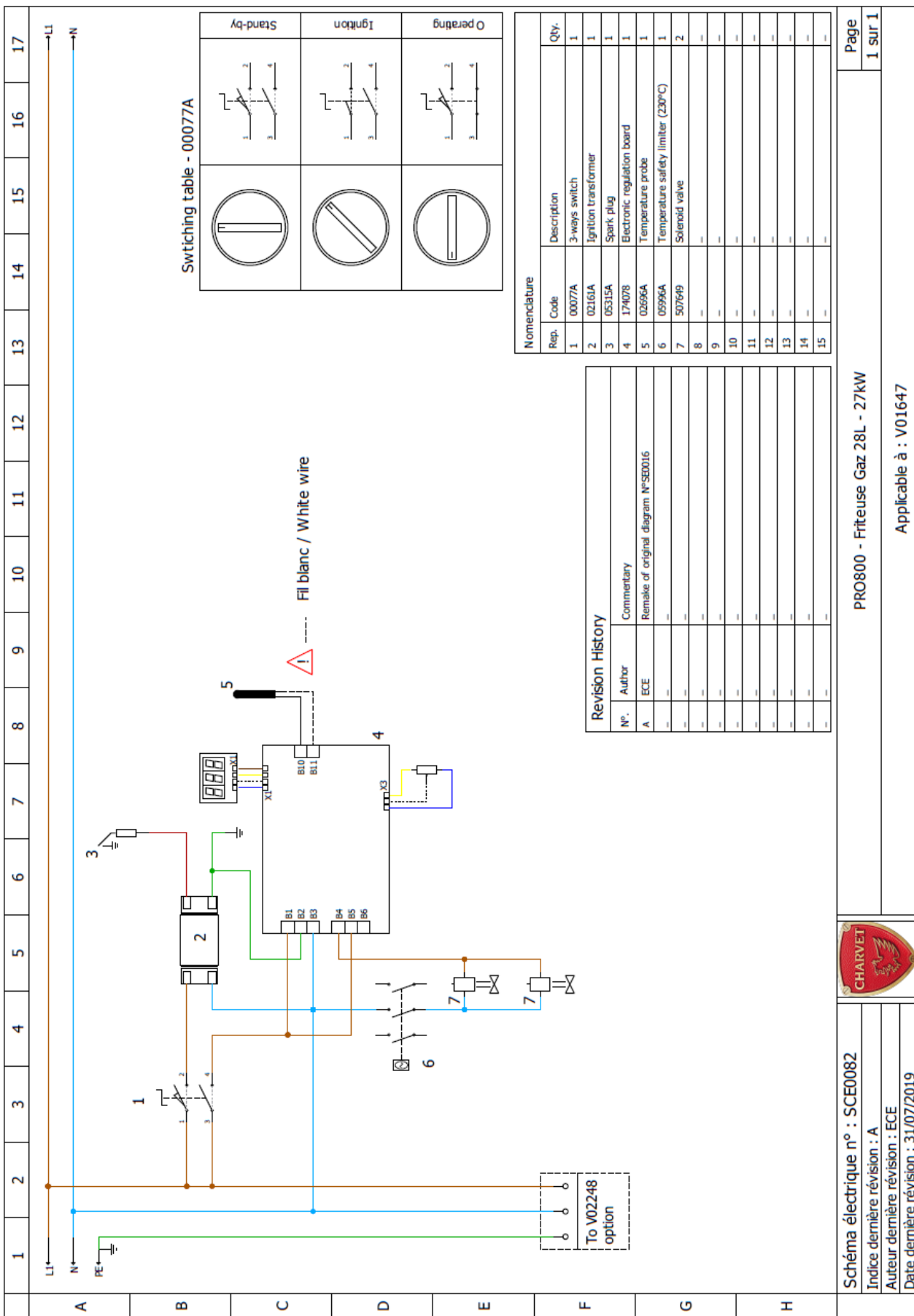
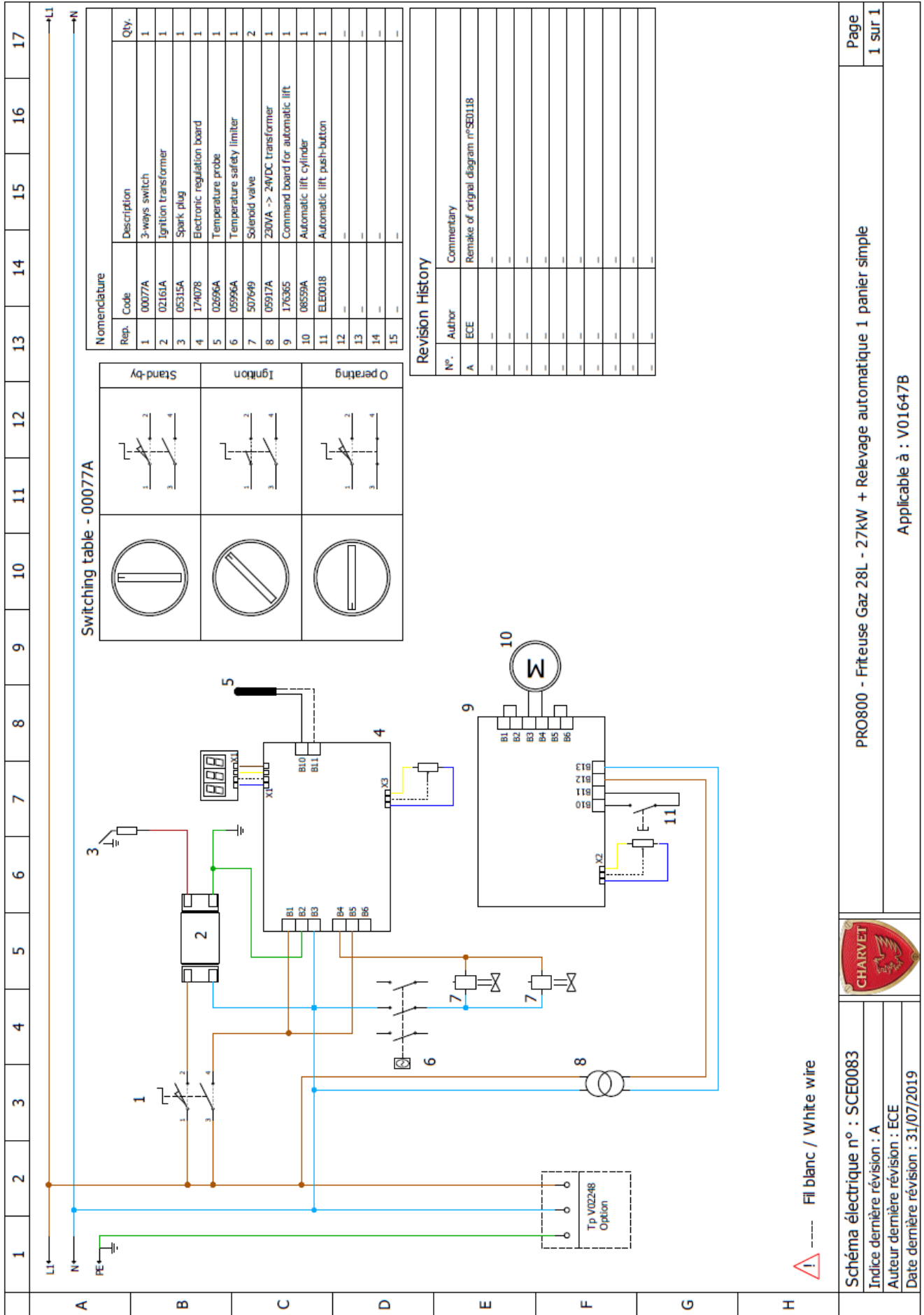


Fig. 12

ELECTRIC DIAGRAMS

1. STANDARD 28L GAS FRYER





! ----- Fil blanc / White wire

Schéma électrique n° : SCE0083
 Indice dernière révision : A
 Auteur dernière révision : ECE
 Date dernière révision : 31/07/2019



PRO800 - Friteuse Gaz 28L - 27kW + Relevage automatique 1 panier simple

Applicable à : V01647B

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3. 28L GAS FRYER WITH AUTOMATIC LIFT (TWO HALF-BASKETS)

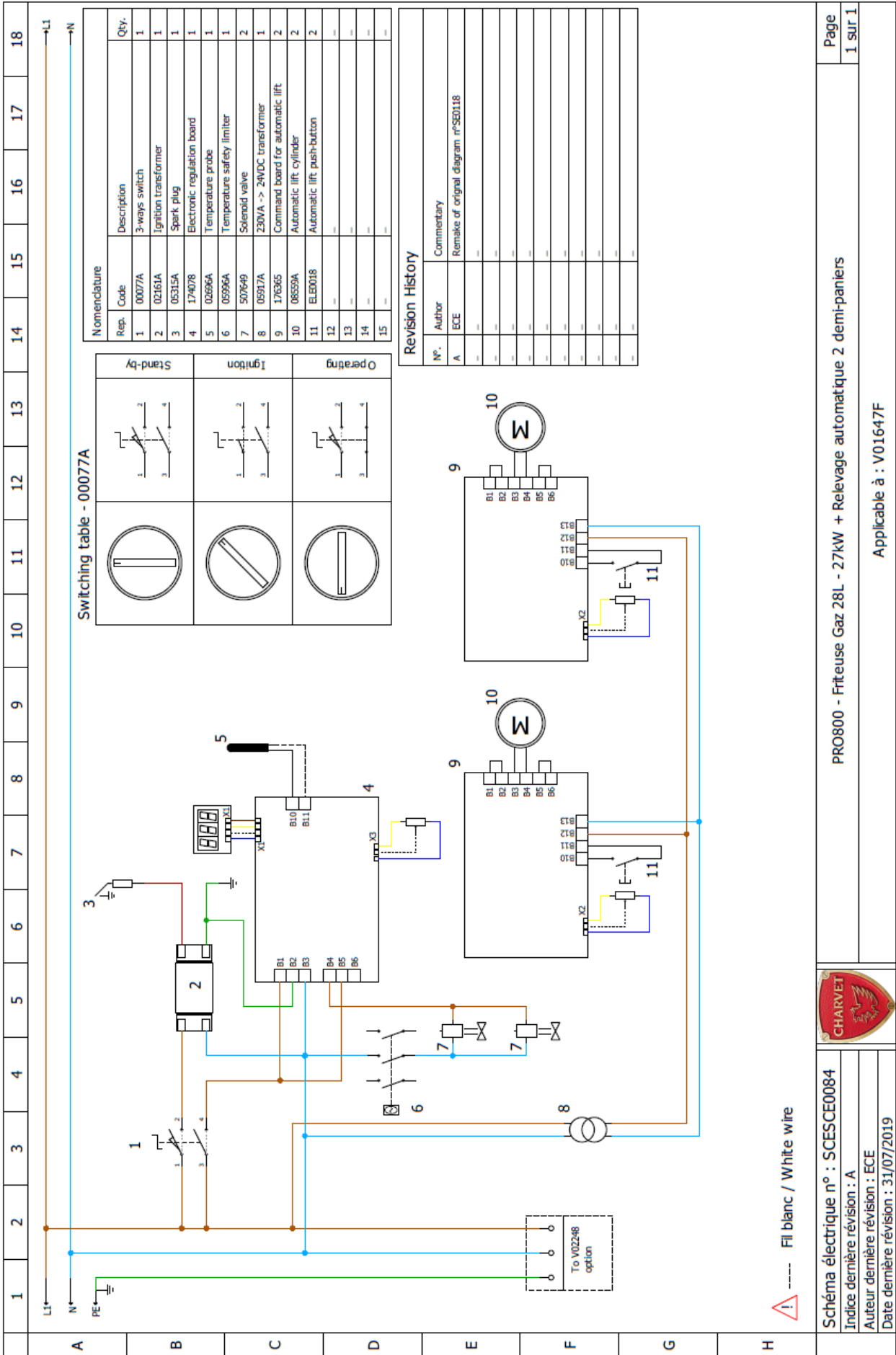


Schéma électrique n° : SCESCE0084
 Indice dernière révision : A
 Auteur dernière révision : ECE
 Date dernière révision : 31/07/2019

PRO800 - Friteuse Gaz 28L - 27kW + Relevage automatique 2 demi-paniers
 Applicable à : V01647F



GAS DIAGRAM

1. GAS TAP

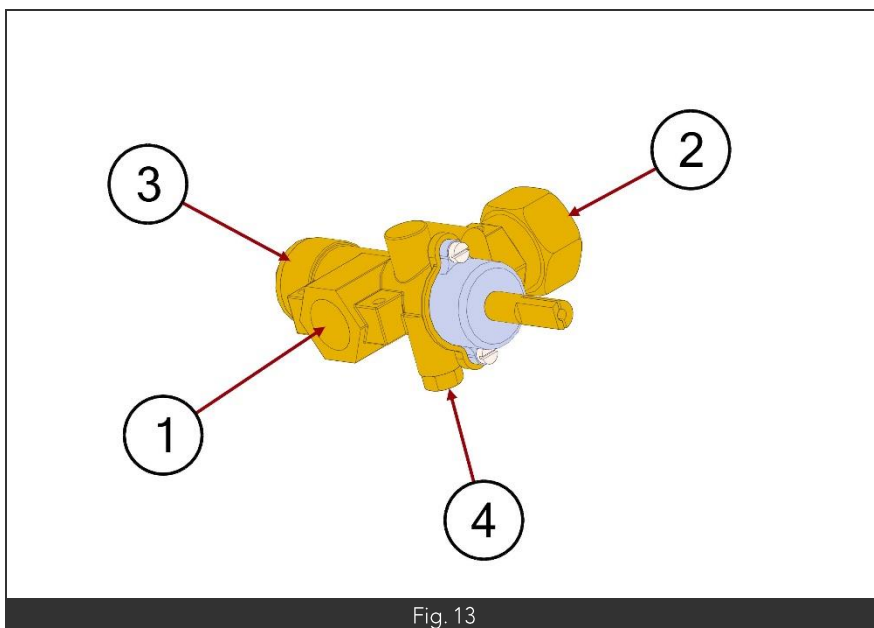


Fig. 13

Nomenclature	
Rep.	Description
1	Gas input
2	Main burner gas output
3	Thermocouple feedback
4	Cross-lighting burner gas output
5	
6	
7	

2. BURNER

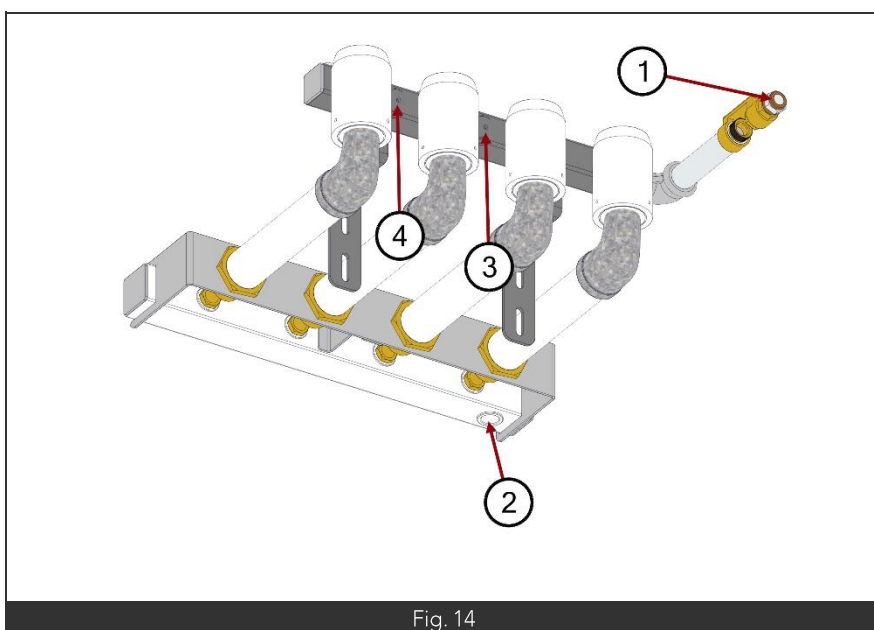

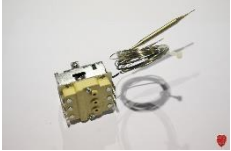













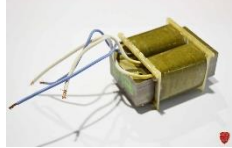


Fig. 14

Nomenclature	
Rep.	Description
1	Cross-lighting burner gas input
2	Main burner gas input
3	Spark plug
4	Thermocouple
5	
6	
7	

BASIC SPARE PARTS

Code	Description	Picture
174078	Electronic regulation board	
172955	Safety thermostat set	
172957	Temperature probe set	
507649	Gas solenoid valve	-
169771	Gas tap	-
07358A	Draining tap	
00078A	Full basket	
00079A	Half basket	
00291A	Thermocouple	
07825A	Bath's bottom grid	
00120A	Torch burner	

Code	Description	Picture
00077A	3-way switch	
02161A	Ignition transformer	
05315A	Spark plug	
174004	Spark plug wire	ND
05919A	Automatic lift - Potentiometer cap	
08559A	Automatic lift - Cylinder	
176365	Automatic lift - Control board	
05917A	Automatic lift - 230VAC -> 24VDC Transformer	





PRO800

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28 LITERS DEEP FAT FRYER

USER MANUAL



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REVISION HISTORY

Revision n°	Revision author	Revision date	Revision content
A	ECE	01.08.2019	Remake of the original document



INTRODUCTION

1. FOREWORD

We would like to thank you for choosing Charvet for your installation. Our equipment is designed and manufactured in France by our team, engaged at the pursuit of five main objectives: Robustness, Performance, Hygiene, Ergonomics and Safety.

If despite our commitment, you encounter a problem with one of our products, our after-sales service is at your disposal.

2. CONTACTS

For any information, or commercial request, please contact:

✉ info@charvet.fr

☎ +33 (0) 4 76 06 64 22

For any assistance request, please contact our after-sales service:

✉ sav@charvet-sa.fr

☎ +33 (0) 4 76 06 64 22

3. WARRANTY



INFORMATION

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4. RESTRICTIONS OF USE



INFORMATION

This appliance must be used by qualified people only. It is mandatory that the installer provides training to the final user of the appliance once the installation has ended. This training must lead to the delivery of the user manual of the appliance to the final user.

CHARVET would remind that its devices are not designed to be used by people with reduced physical, sensory, or intellectual abilities, unless they are under the supervision of person who is liable and can guarantee their safety.

5. ABOUT EQUIPMENT DISPOSAL.



INFORMATION

The equipment's packaging shall be treated and recycled according to local rules of disposal.

At the end of its life, the equipment shall be eliminated and recycled in accordance with the local rules.

1. WARNINGS



WARNING

This appliance is designed for professional use only. Consequently, it must be used by qualified staff accordingly with the instructions contained in this manual.
Any abnormal use of this appliance may result in a malfunction of the device, but also injuries on people or deterioration of the elements around.
This appliance is equipped with different safety devices. In case of malfunction, please disconnect the appliance from its supplies (gas, electricity, water, ...) and contact a qualified installer for repair work.

- Do not attempt to repair a malfunctioning appliance by yourself. In case of malfunction, please isolate the appliance from its mains, and allow the access to qualified people only. The installer must be called for repair work.
- Do not use the appliance in case a safety device triggers. It is forbidden to try to bypass the safety devices of the appliance.
- Do not run an appliance with no supervision, especially under no-load conditions.
- This appliance must be revised at least once a year by a qualified installer.
- Some parts of the appliance are factory sealed. In case of malfunction, please contact an authorized reseller for genuine replacement parts. Warranty doesn't apply if warranty sealers are broken.

Neither CHARVET, neither the installation company should be held for responsible of deterioration and/or injuries that may result of a bad upkeep, a bad use, or an unauthorized modification of this appliance.

Fryers-related specific precautions:

- Charvet recommends performing a pre-heating of the oil bath (60 ~ 100°C) before to set the appliance to the desired temperature.
- Do not try to fill the bath with oil while the fryer heats.
- Do not let oil to overheat. Do not use over-heated oil.
- Our fryers are designed for frying purpose only. Do not attempt to use it for another type of cooking.
- Do not use old oil. Old oil is subject to strong temperature rises that may result in swarming and overflowing of the oil bath.
- **Maximal load of a simple basket is 5 Kgs, for 2 half baskets, the maximum load is 2.5Kgs/basket.** An excessive load may result in oil projections or oil bath overflowing and injuries/material deteriorations.
- Do not put water inside the oil bath (Risk of fire).

2. CONTROL PANEL

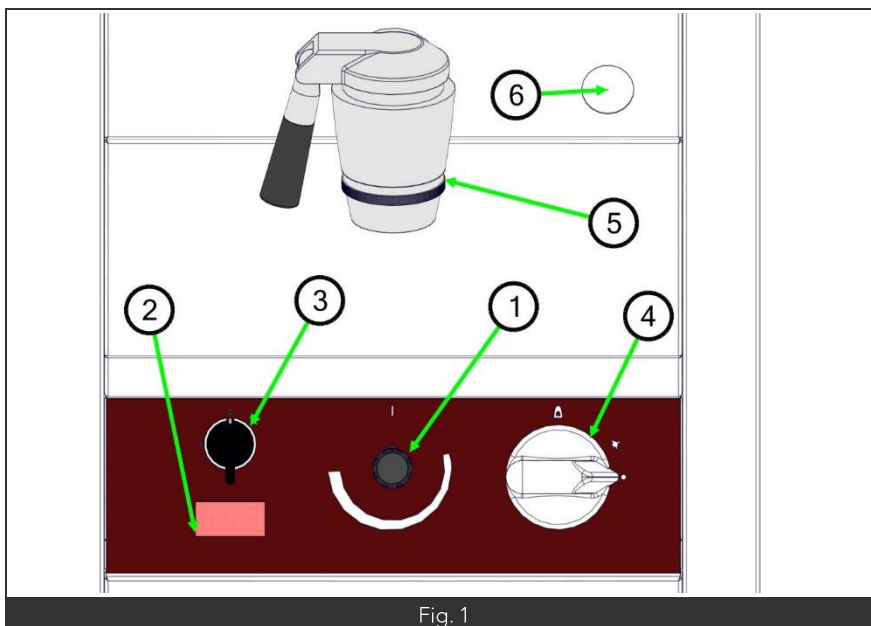


Fig. 1

Nomenclature	
Rep.	Description
1	Temperature adjustment knob
2	Temperature display
3	3 positions switch
4	Gas tap
5	Oil bath draining tap
6	Flame checking aperture
7	

3. NORMAL USE

Firstly, please fill the bath with oil. As shown on Fig. 2, there is a mark inside the bath. Label 1 shows minimum level, label 2 shows average level, label 3 shows maximum level. It is mandatory that the oil level inside the bath remains between minimum and maximum level. Once this requirement is met, it is possible to proceed to the ignition, and pre-heat of the bath before to use it. If you don't respect this requirement, the appliance may over-heat (Too low oil level) or the oil bath may swarm and overflow (Too high level).

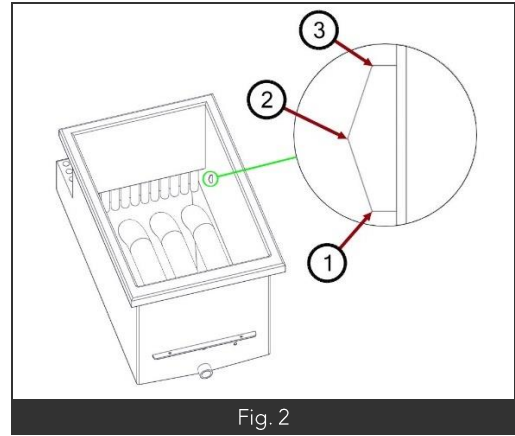


Fig. 2

3.1. Standard configuration



WARNING

Do not run an appliance with no supervision, especially under no-load conditions.

Firstly, connect the appliance to its mains using the circuit breaker, then:

- 1- Put the gas tap (Fig. 1 – Label 4) to the ignition position (✱) and keep it pushed. In the same time, put the 3-positions switch (Fig. 2 – Label 3) to the ignition position (✱). Keep the gas tap pushed for at least 10 seconds, the cross-lighting burner lights up.
- 2- After 10 seconds, release the gas tap and make sure that the cross-lighting burner remains active. If not, please remake the operation. As soon as the cross-lighting burner remains active once the gas knob and the 3-positions switch have been released, put the gas tap to the full flame position (▲).
- 3- Ignite the main burner by positioning the 3-positions switch to "I" position. The main burner lights up and the electronic temperature regulation switches on (You can see the temperature display (Fig. 1 – Label 2) switches on).
- 4- Select the desired temperature using the temperature adjustment knob (Fig. 8 – Label 1). As long as the temperature adjustment knob is manipulated, the display (Fig. 8 – Label 2) shows the setting temperature. After a few seconds without using the temperature adjustment knob, the display shows the current temperature of the oil bath.
- 5- Once the correct temperature is reached, you can start to cook. Immerse the basket in the oil bath manually, or automatically if the appliance is equipped with automatic lift option.



INFORMATION

The temperature control program includes a routine to liquify the oil after a certain period of inactivity of the device. This routine consists of turning on and off the burner over longer intervals. Thus, it is normal to note this sequence of ignition and extinguishment of the main burner, particularly during the first operation of the device, but also at the beginning of the day, when the device pre-heats.

3.2. Automatic lift option

In case the appliance is equipped with the automatic lift option, please set the desired cooking time using the knob located on the lifting system's frame, then push the chrome push-button above. The basket will sink into the oil bath. After the selected time is elapsed, then the basket will be lifted automatically.

4. SHUT DOWN THE APPLIANCE

At the end on the day, please put each command on "0" or ● position and proceed to a cleaning of the appliance, following the information contained in the "CLEANING & UPKEEP" section.

CLEANING & UPKEEP

1. WARNINGS



WARNING

Before to process the cleaning of the appliance, please make sur that appliance's temperature is supportable, please equip yourself with suitable protection equipment if necessary.
Prefer to clean this appliance once it has been disconnected from its mains.
This appliance must not be cleaned with water jet, water steam, or pressured water.
Use of bleach or acids, even greatly diluted is absolutely forbidden.

2. CLEAN THE STAINLESS-STEEL CASING

The cleaning should be performed using a wet sponge and soft detergent (Or any other neutral detergent product). For the appliance's top (excepted appliance active parts) and frame, it is possible to use a vegetal abrasive stamp, rubbing in the same direction that the polishing.

3. CLEAN THE OIL BATH

3.1. Upkeep the oil bath

After each service, it is recommended to let the oil decant from its water, this operation should be performed once oil has cooled down:

- Put a container large enough under the draining tap of the appliance (Fig. 2 – Label 5).
- Open the draining tap a bit.
- Water flows from the tap.
- When oil starts to flow from the tap instead of water, close the draining tap.
- If necessary, refill the bath with oil (The oil level should be between Min. and Max. label, as explained in the "Normal use" section).

Also, after each service, it is recommended to filter the oil from impurities:

- Using the optional CHARVET's mobile filtering unit. In this case, please refer to unit's user manual for proper procedure.
- By emptying the oil bath using the draining tap into the recovery box delivered with the appliance.
- that you may have equipped with a filter beforehand.
- Filtered oil should be put back in the oil bath of the appliance.

Remark: Take the opportunity that the oil bath is empty to clean it (See paragraphs below).

Regularly, check oil color. If it turns to brown, it means that it must be replace. Empty the oil bath into a large enough container, then get rid of it in accordance with local regulations.

3.2. Clean the bath

Firstly, remove the baskets from the bath. They can be cleaned in a dishwasher, then:

- Fill the bath with water added with soft detergent
- Heat the water using the appliance's heating system until water reaches its boiling point.
- Once the water has reached the boiling point, shut off the appliance, then drain the bath into a large enough container.
- Once the bath has cooled down, finish the cleaning of the bath by rubbing each of its wall with a sponge.
- Rinse greatly with clear water.
- Let the bath dry.
- Close the draining tap.
- Refill the bath with oil adding extra oil if necessary.