



PRO800-900

AUTHENTIC KITCHEN EQUIPMENT

ELECTRIC WATER GRIDDLE

INSTALLATION MANUAL



INSTALLATION MANUAL
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First release by ECE on 05/12/19
Last revision by ECE on 09/12/19

APPLIES TO:

V02785	V02801	V02802	V02803	V02820
V02821	V02822	V02823		

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REVISION HISTORY

Revision n°	Revision author	Revision date	Revision content
A	ECE	05.12.2019	First release



INTRODUCTION

1. CREDITS & MANUFACTURER'S INFORMATION

This appliance as well as this document is made by:



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/charvet-sas



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/charvetfrance



MADE IN FRANCE



2. LOCAL CONTACTS

Stamp of the importer:

Stamp of the installer (If different from the importer):

3. FOREWORD

Thank you for choosing Charvet.

Our equipment is designed and manufactured by our team, engaged at the pursuit of five main objectives: Robustness, Performance, Hygiene, Ergonomics and Safety.

Should you encounter a problem with any of our products, please contact with your local retailer (See "local contacts" above) for authorized service and genuine replacement parts.

4. WARRANTY



INFORMATION

Our warranty is discussed in our Terms of Warranty and Conditions of Sale document. For any new installation or repair work on an appliance under warranty, please contact an authorised retailer. Furthermore, we would like to remind you that CHARVET's warranty does not cover any deterioration as a result of poor installation, misuse, or lack of proper servicing of the appliance. Please read this manual in its entirety before any installing and operating.

5. RESTRICTIONS OF USE



INFORMATION

This appliance must be used by qualified personnel. The installer should provide training to the users of the appliance once the installation is complete. After the user training, the user manual (below), must be passed to the final user for their records.

CHARVET equipment should not be used by untrained personnel unless they are under the supervision of a person who is liable and can guarantee their safety.

6. ABOUT EQUIPMENT DISPOSAL.



INFORMATION

All packaging must be disposed of and recycled according to local regulations. As much packaging as possible should be recycled.

At the end of its life, the equipment must be disposed of and recycled according to local regulations.



INSTALLATION

1. GENERAL INFORMATION

The installation must be performed by a certified installer, who will install the equipment in compliance with the instructions provided in this manual and local regulations.

Attention must be paid to the local regulations concerning fire prevention.

2. HANDLING

Please leave the appliance on its wooden pallet until the appliance reaches its destination.

Upon receipt, check for any damage caused during transport, unpack and check the appliance.



WARNING

Damage caused during transport of the equipment:

Should damage occur during transportation, the delivery note must be signed "DAMAGED" and a claim should be sent to the carrier and CHARVET within 24 hours in writing with acknowledgement of receipt. Please include all references, order numbers, pictures of the whole unit, pictures of the damage, and a copy of the delivery note with your claim.

3. INSTALLATION

The appliance must be installed under a suitable ventilation hood which is compliant with local regulations.

The appliance should be only be placed close to fireproofed walls, furniture, and decorative borders. Should this not be possible, the elements must be coated with a fireproof material with thermic insulation.

Please leave a minimum distance of 20 cm between the appliance and any wall or piece of furniture if not fireproof.

4. SPECIAL PRECAUTION AND LEVELLING

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

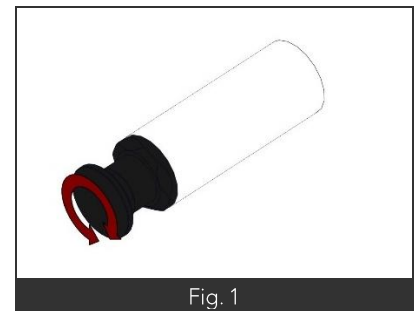


Fig. 1

5. DATA PLATE

Each appliance is equipped with a data plate. The data plate contains important information concerning the appliance. The position of the data plate depends on the appliance's configuration:

- **Open-base or cupboard configuration:**
The plate is located under the removeable base of the open-base or cupboard.
- **Bridge unit configuration:** The plate is located at the front of the appliance. It is also possible that it is installed at the burner's base or behind the control panel.
- **Oven base configuration**
The plate is located on the front of the appliance.

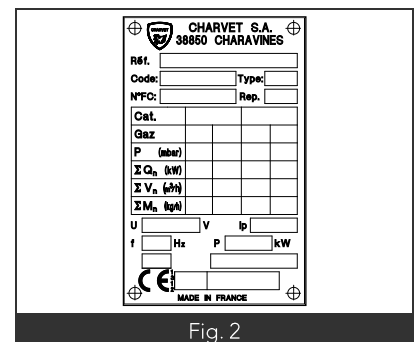


Fig. 2

ELECTRICAL CONNECTION



WARNING

Electrical connection safety rules:

- Do not work on live cables.
- It is mandatory that the appliance is earthed.
- For connection, please use standardised 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 2,5 mm².
- In case of deterioration of the cable, please call a qualified installer in order to replace it.

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. These are located in the bottom location for open base configurations or behind the appliance for bridge unit configuration.
- Make sure that the electric line dedicated to the appliance's power supply is off during the connection procedure.
- Make sure that the electric source being provided meet the appliance's requirements.

2. ELECTRICAL CONNECTION

Connect the electric cable of the installation place to the appliance's electrical circuit using the terminal box (See Fig. 3).

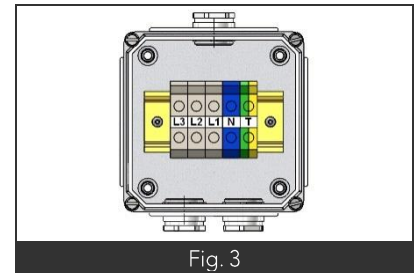


Fig. 3

Earthing:

The appliance must be earthed in accordance to the regulations in the installation country.

Please connect the earthing bonding pin whose location is indicated by standardized symbol CEI60417-502 2002-10 (See Fig. 4).

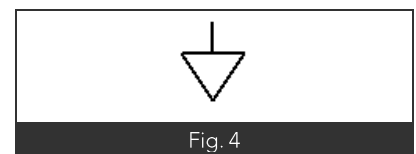


Fig. 4

3. AFTER ELECTRICAL CONNECTION

After the appliance has been connected to an electric source, please check the cables have been tightened correctly and that the appliance is properly earthed.

WATER CONNECTION

If the appliance is equipped with a tap (cold water only), please connect the water input at the back of the appliance.

If the appliance is equipped with a mixer tap (cold & hot water), please connect the water input at the back of the appliance.

Wastewater evacuation pipe should be connected to a dedicated pipe. CHARVET recommends using copper pipework for waste also.

FIRST OPERATION

1. GENERAL INFORMATION

Once the installation has been completed, please remove every protective plastic film from the stainless-steel surfaces and test all available functions on the appliance. Please refer to the paragraph "Function testing" below.

If the test is satisfactory, perform a complete cleaning of the appliance in accordance with "CLEANING & UPKEEP" section from the user manual before handing over the equipment to the final user.

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

2. COMMAND PANEL

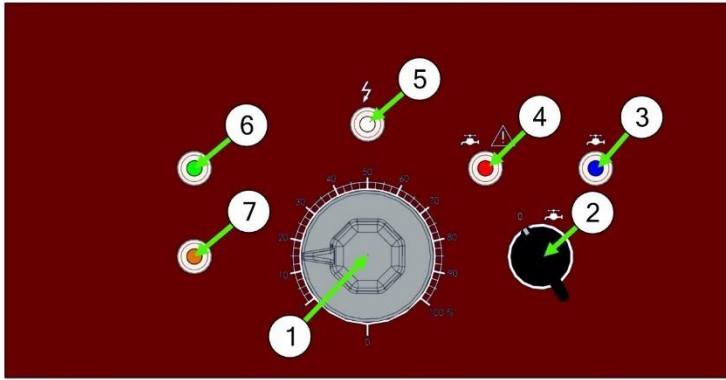


Fig. 5

Nomenclature	
Rep.	Description
1	Energy regulator (Settable 1~100%)
2	Water solenoid switch (ON/OFF)
3	Blue indicator (Open solenoid)
4	Red indicator (Missing water in water bath)
5	White indicator (Appliance powered)
6	Green indicator (Appliance operation)
7	Amber indicator (Griddle heating)

3. FUNCTION TESTING

- 1- Use the circuit breaker in order to connect the appliance to its mains.
- 2- The white indicator (Fig. 5 – Mark. 5) will light up.
- 3- Switch the water solenoid switch (Fig. 5 – Mark. 2) from "0" to "ON" position. Water should flow in the water bath. Because you have not put the overflow plug, the water level in the bath will not increase.
- 4- Switch off the water flow (Switch the water solenoid from "ON" to "0" position).
- 5- Turn the energy regulator to 50%. The green and amber indicator will light up. The green indicator shows that the appliance is running while the amber indicator shows that the griddle is heating. For information, the green indicator will remain lit as long as the energy regulator is set between 1 up to 100%.
- 6- Check that the griddle heats.
- 7- The function testing is done. Please turn the energy regulator back to "0" position. Green and amber indicators should go out except the white.

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 there is no residual energy in the appliance using an appropriate device.
- Wait that the appliance has cooled off.

Procedures in the “Electrical connection” section of this manual remain applicable. Unless explicitly stated, the operation described below must be performed once the appliance has been disconnected from the mains supply. It is also 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 service the appliance twice a year a year in low to medium use sites, and four times a year in high use sites. The service must (in addition to the general operation of the appliance) include the following:

- Check of the general condition of the electrical and mechanical components.
- Check of cables and connections.
- Check of safety and regulation components.

2. CONTROL PANEL REMOVAL

The control panel is clipped on the appliance’s frame. To remove it, simply pull it firmly.

3. REPLACE A HEATING ELEMENT

The heating elements are located under the griddle. To reach them, Pull the lever on the right side of the griddle. There is now enough space to catch the griddle with hands and pull the griddle up.

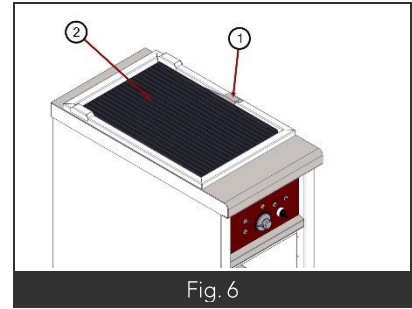


Fig. 6

- 1- Once you can reach the heating elements, loosen the three fixers that keep the heating elements against the griddle as shown on Fig. 7 – Mark. 1.
- 2- Also, loosen the finish cover of the connection area as shown on Fig. 7 – Mark. 2.
- 3- Using a sharp tool, scratch and remove the mastic located around the pins of the heating element to remove (Fig. 7 – Mark. 3). Unscrew the heating element from the grid (Fig. 7 – Mark.4).
- 4- To disconnect the element, remove the mastic around the electrical connection area's cover (Fig. 7 – Mark. 5), then remove the six screws around the cover to remove it (Fig. 7 – Mark. 6).
- 5- Disconnect the neutral of the resistance to replace. Heating elements are connected between them in the white porcelain connector, unscrew the wire of the heating element to replace (You can refer to electric diagrams on P7 & P8 if necessary).
- 6- On control panel's side, disconnect the phase corresponding to the heating element to remove. Remove the element (You can refer to electric diagrams P7 & P8 if necessary).
- 7- To install the new heating element, redo the previous steps in reverse.

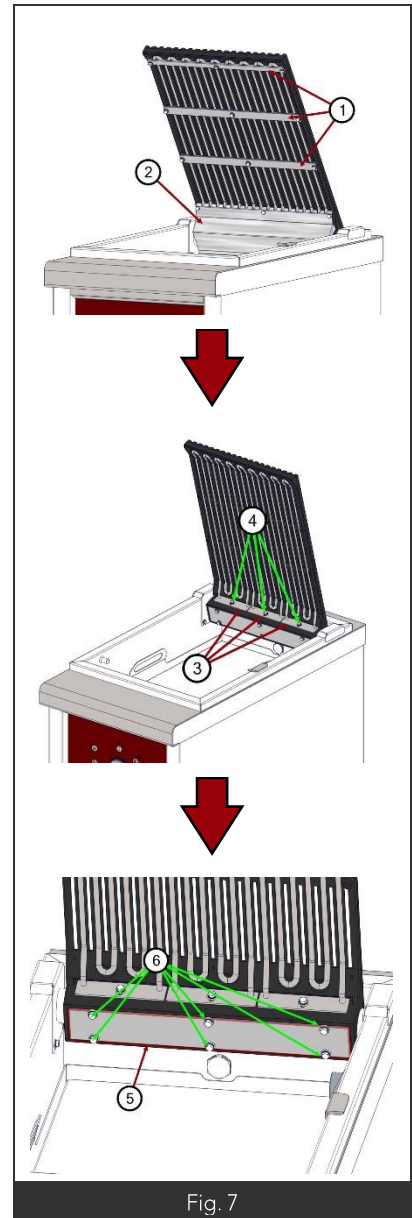


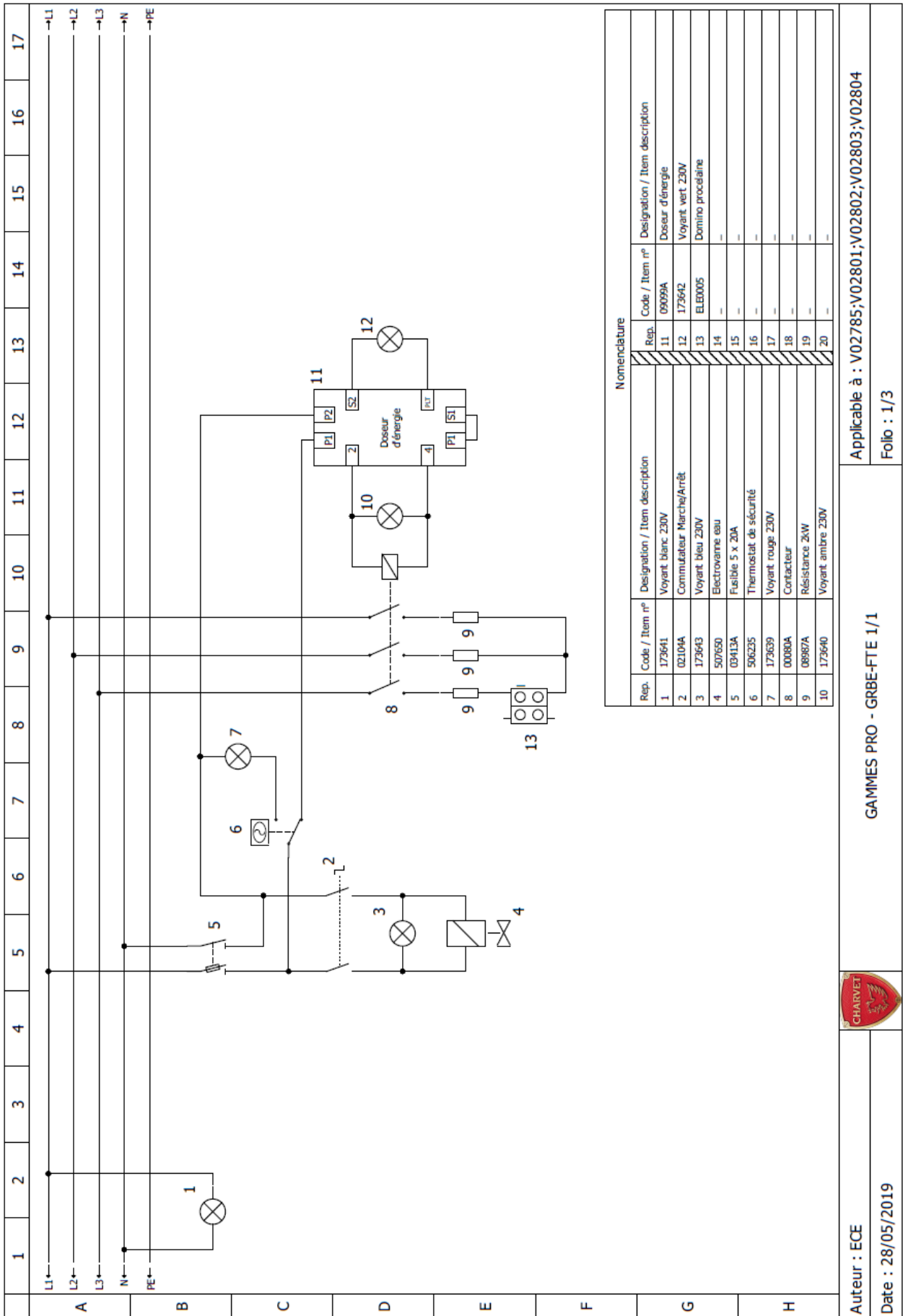
Fig. 7



WARNING

Apply heat resistant sheath around the heating element's cables.
Once the new heating element has been positioned and connected to the circuit, please apply some heat-resistant mastic at the junction between heating element's pins and griddle.
Once you had put and screwed the cover on the connection area back in place, apply the same mastic to prevent any water vapour infiltration during further use.
If you have a doubt about the mastic type to use, please check the basic spare parts list on P9 for the product used in our factory.

ELECTRIC DIAGRAMS



Nomenclature

Rep.	Code / Item n°	Designation / Item description	Code / Item n°	Designation / Item description
1	173641	Voyant blanc 230V	11	Doseur d'énergie
2	02104A	Commutateur Marche/Arrêt	12	Voyant vert 230V
3	173643	Voyant bleu 230V	13	Domino porcelaine
4	507650	Electrovanne eau	14	--
5	03413A	Fusible 5 x 20A	15	--
6	506235	Thermostat de sécurité	16	--
7	173639	Voyant rouge 230V	17	--
8	00080A	Contacteur	18	--
9	08967A	Résistance 2kW	19	--
10	173640	Voyant ambre 230V	20	--

Applicable à : V02785;V02801;V02802;V02803;V02804

Folio : 1/3

GAMES PRO - GRBE-FTE 1/1

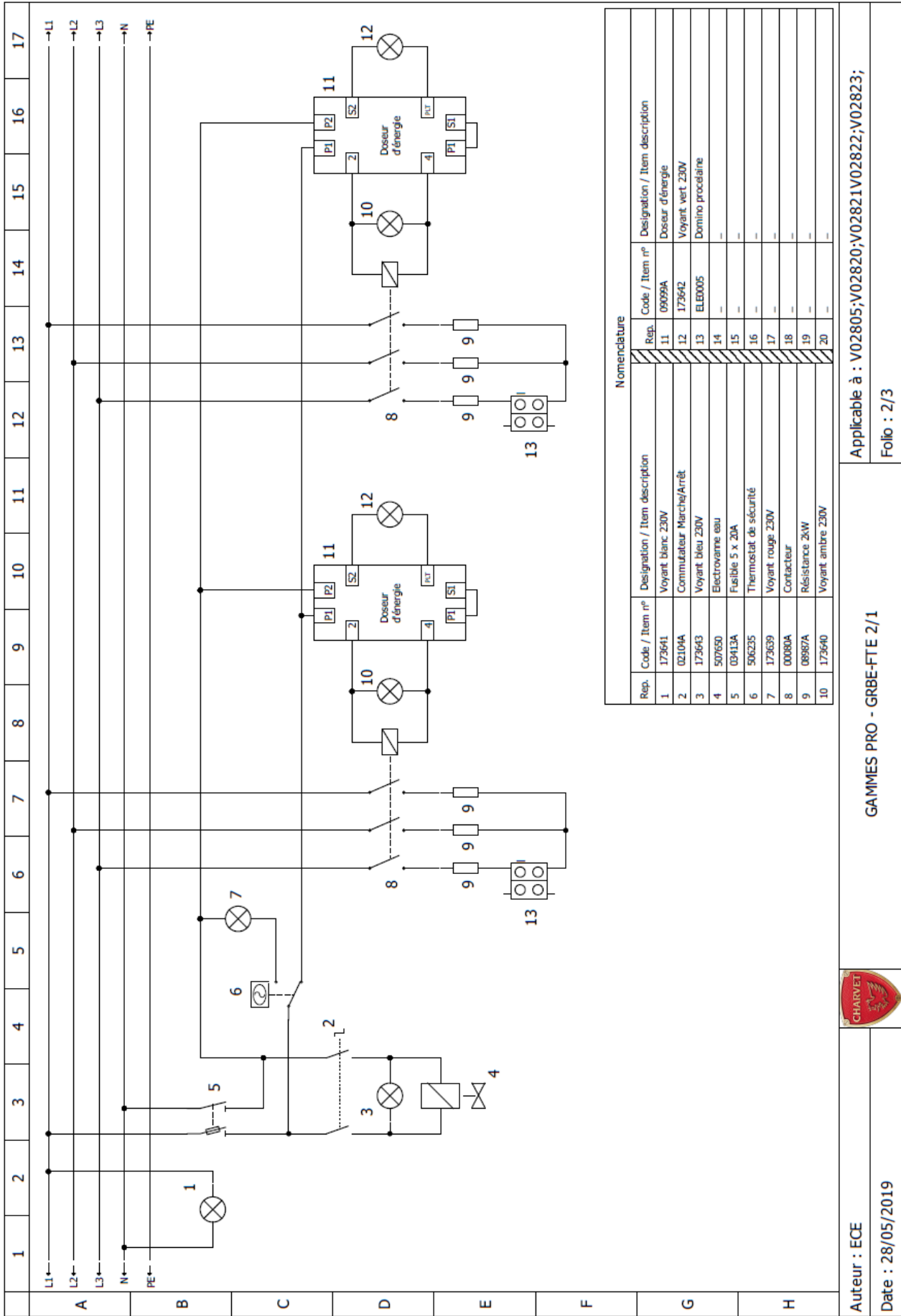


Auteur : ECE

Date : 28/05/2019



ELECTRIC DIAGRAMS



Nomenclature					
Rep.	Code / Item n°	Designation / Item description	Code / Item n°	Designation / Item description	
1	173641	Voyant blanc 230V	11	09099A	Doseur d'énergie
2	02104A	Commutateur Marche/Arrêt	12	173642	Voyant vert 230V
3	173643	Voyant bleu 230V	13	ELB0005	Domino proclaine
4	507650	Electrovanne eau	14	-	-
5	03413A	Fusible 5 x 20A	15	-	-
6	506235	Thermostat de sécurité	16	-	-
7	173639	Voyant rouge 230V	17	-	-
8	00080A	Contacteur	18	-	-
9	08887A	Résistance 2kW	19	-	-
10	173640	Voyant ambre 230V	20	-	-

Applicable à : V02805;V02820;V02821;V02822;V02823;

Folio : 2/3

GAMMES PRO - GRBE-FTE 2/1

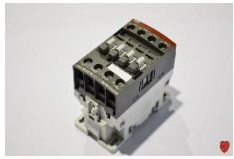






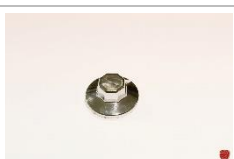



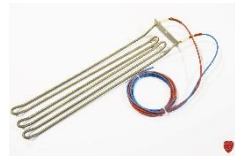







Auteur : ECE

Date : 28/05/2019



BASIC SPARE PARTS

Code	Description	Picture
00080A	Contacteur	
09099A	Energy regulator	
173639	230V Red indicator	
173640	230V amber indicator	
173641	230V white indicator	
173642	230V green indicator	
173643	230V blue indicator	
501146	Knob (For energy regulator)	
505602	Heat resistant mastic	

Code	Description	Picture
08987A	Heating element	
507650	Water solenoid valve	
172542	Griddle	
506235	Safety thermostat	
02104A	Switch (Water filling command)	
PRP1531	Overflow plug	
03413A	Fuse	
07879A	Insert	



PRO800-900

AUTHENTIC KITCHEN EQUIPMENT

ELECTRIC WATER GRIDDLE

USER MANUAL



USER MANUAL
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REVISION HISTORY

Revision n°	Revision author	Revision date	Revision content
A	ECE	05.12.2019	First release



INTRODUCTION

1. CREDITS & MANUFACTURER'S INFORMATION

This appliance as well as this document is made by:



CHARVET
1170 Rue Principale
BP3 – 38850 Charavines
FRANCE

Phone: +33 (0) 4 76 06 64 22
Mail: info@charvet.fr
Website: www.charvet.fr



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/charvet_france



/channel/UCpKsTrn6OOjQyQ39RBn8Wrg



/charvetfrance



MADE IN FRANCE



2. LOCAL CONTACTS

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Stamp of the installer (If different from the importer):

3. FOREWORD

Thank you for choosing Charvet.

Our equipment is designed and manufactured by our team, engaged at the pursuit of five main objectives: Robustness, Performance, Hygiene, Ergonomics and Safety.

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4. WARRANTY



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5. RESTRICTIONS OF USE



INFORMATION

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CHARVET equipment should not be used by untrained personnel unless they are under the supervision of a person who is liable and can guarantee their safety.

6. ABOUT EQUIPMENT DISPOSAL.



INFORMATION

All packaging must be disposed of and recycled according to local regulations. As much packaging as possible should be recycled.

At the end of its life, the equipment must be disposed of and recycled according to local regulations.



1. WARNINGS



WARNING

This appliance is designed for professional use only. Consequently, it must be used by trained staff in conjunction with the instructions contained in this manual.
Any abnormal use of this appliance may result in a malfunction of the equipment but can also cause injuries to people or damage to surroundings.
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 any repair work.
- Do not use the appliance in case a safety device triggers. It is prohibited to try to bypass the safety devices of the appliance.
- Do not run an appliance without supervision, especially under no-load conditions.
- This appliance must be serviced at least twice a year by a qualified installer.
- Some parts of the appliance are factory sealed. In case of malfunction, please contact an authorized retailer for certified CHARVET replacement spares. The warranty does not apply if warranty seals are broken.

Neither CHARVET or the installation company should be held responsible of deterioration and/or injuries that may result of a bad upkeep, incorrect usage, or an unauthorised modification of this appliance.

2. CONTROL PANEL

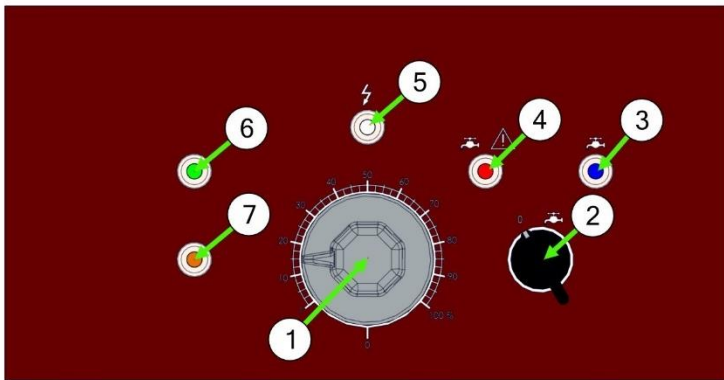


Fig. 1

Nomenclature	
Rep.	Description
1	Energy regulator (Settable 1~100%)
2	Water solenoid switch (ON/OFF)
3	Blue indicator (Open solenoid)
4	Red indicator (Missing water in water bath)
5	White indicator (Appliance powered)
6	Green indicator (Appliance operation)
7	Amber indicator (Griddle heating)

3. FIRST USE – SEASONING THE CAST IRON GRIDDLE



INFORMATION

The cast iron griddle of this appliance must be seasoned before its first use. Seasoning is a process that gives anti-corrosive and anti-adhesive properties to the griddle which are appreciable for direct cooking of the food. To season the griddle, please proceed as follows:

- Spread some vegetal oil on the griddle.
- Switch on the appliance, then set the energy regulator to 50% for some minutes. The oil will infiltrate the microscopic cavities of the griddle.
- Let the griddle cool down (Switch off the appliance, or set the energy regulator to 0), then wipe the oil excess.
- Repeat the operation three time.

Beware: The seasoning process does not apply systematically to cast iron griddles (It depends on the surface treatment or alloy composition). Please check the manual of the appliance to know if its griddle should be seasoned or not.

4. NORMAL USE



WARNING

Use restriction for electric water griddles:

Preheat time should not exceed ten minutes.
Cast iron griddles are sensitive to quick temperature changes. Consequently, it is forbidden to use a cast iron griddle with deep frozen food.

Before any use of the griddle, please put the overflow plug in place:

- Pull the lever on the right side of the griddle (Fig. 2 – Mark. 1).
- Lift the griddle with your hand after you made sure that the temperature is bearable.
- Put the overflow plug in the wastewater hole.

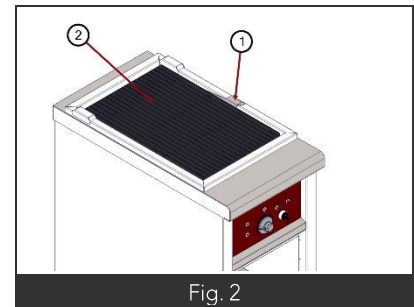



Fig. 2

As soon as the overflow plug is placed, you can connect the appliance to its mains. The white indicator (Fig. 1 – Mark. 1) lights on, indicating the appliance is power supplied, then:

- Switch the water solenoid switch (Fig. 1 – Mark. 2) on “” position, bath starts to be filled with water and the blue indicator (Fig. 1 – Mark. 3) lights on. As soon as water starts to flow through the overflow plug’s hole, it means that the water level inside the bath is correct. Switch off the water solenoid.
- Preheat the griddle: Turn the energy regulator (Fig. 1 - Mark. 1) into clockwise direction. As soon as the energy regulator’s cursor is between 1 and 100%, the green indicator (Fig. 1 – Mark. 6) lights on to indicate that the appliance is running. Bring the energy regulator’s cursor to 100% for a few minutes (Ten minutes maximum). The orange indicator (Fig. 1 – Mark. 7) lights on to indicates that the appliance’s heating elements are heating.
- Once the griddle is hot, it is possible to start cooking. Bring the energy regulator back to 80~90% to avoid heating elements to over-heat.



WARNING


During the cooking process, especially during a long and intense use of the appliance, it is possible that the water of the bath evaporates. In that case and to avoid inlaid burnt grease in the bath, a safety thermostat shut the heating off and a red indicator (Fig. 1 – Mark. 4) lights on on the control panel. In such a case, refill the bath with water as described above to make the bath cool. As soon as the bath temperature correct, heating will resume.



INFORMATION

In case food starts to stick to the griddle during operation, it means that the anti-adhesive and anti-corrosive layer brought by the seasoning process has fade. To solve the issue, simply season the griddle again as described in paragraph 3.

5. SHUT DOWN THE APPLIANCE

At the end of the day or if you will not use the appliance for a long time, turn each controller to “0” or “” position, then clean the appliance in compliance with the instructions given in the next section “Cleaning & Upkeep”.

Once the appliance has been cleaned, disconnect the appliance from the mains and water input.

CLEANING & UPKEEP

1. WARNINGS



WARNING

Before cleaning the appliance, please make sure that appliance has been turned off and allowed to cool. Equip yourself with suitable protective attire/equipment if necessary. It is preferable to clean the appliance once it has been disconnected from its mains. This appliance must not be cleaned with water jet, water steam, or pressurised water. Avoid as much as possible to wet a cast iron griddle. Use of bleach or acids (even heavily diluted) is prohibited.

2. CLEAN THE STAINLESS-STEEL CASING

Clean each stainless-steel panel with a sponge and soapy water (Or any other neutral detergent). Rinse thoroughly, then dry each panel with an oily rag in order to preserve their anti-corrosive properties longer.

In case of inlaid dirt, you can use a vegetable abrasive to rub the surface. However, please respect the polishing brush in order to avoid scratch.

3. CLEAN THE FUNCTION

At the end of each service, after you let the appliance cool down, rub the griddle (upside and downside) with a metallic brush or vegetal abrasive to remove burnt residues. Please pay a special attention to griddle interstices.

Lift the griddle, remove the overflow plug and the restrainer. Put the overflow plug and the restrainer to the dishwasher after you removed the largest residues with hand.



INFORMATION

For seasonal establishment or if the appliance has not to be used for a long period of time:

Cast iron is very sensitive to corrosion if it is not used or cleaned for a long period of time. So, if the appliance will not be used for a long period of time, Charvet recommends cleaning the cast iron griddle and to spread vegetal oil profusely on it to avoid corrosion.

When the appliance will be used again, please degrease the griddle accordingly with the following procedure:

- Rub the griddle with a rag soaked with white vinegar on the whole griddle (Upside, downside, griddle interstices).
- Heat the griddle for a few minutes to evaporate oil.

Once the griddle has been degreased, it is recommended to season the griddle as described in "First use – Seasoning the cast iron griddle".