

Electric full module PLANCHA

Description	AEROGAM SERIES
AEROGAM1000 B-E1PLANCHA	V02897



INSTALLATION MANUAL



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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. Ensure you have a suitable and sufficient risk assessment in place.

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

1.2. Handling

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

Unpack and check the appliance for damage upon receipt.

In case of damage, mark delivery note accordingly and immediately (within 48 hours) notify the carrier by registered mail with acknowledgement of receipt. Notify your installer.

1.3. Installation

All local fire regulations must be adhered to.

The appliance must be installed under a suitable mechanical extraction hood, close to the electric supply.

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.

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

Remove all plastic protection.

Install the appliance in the kitchen.

Warning



Fixed appliance:

- Check that the masonry plinth is well horizontally leveled.
- Adjust height to level the unit to a horizontal working plan of 900 mm.

**Any technical action on an appliance must be undertaken by a qualified technician.
The appliance will have to be isolated from the electrical supply for the duration of the work.**

When the appliance is ready for use, ensure the users know how to use it properly.
(Please see the user's manual).

Warranty: The warranty is mentioned in our conditions of sale.

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

1.4. **Data plate**

Each appliance has its own data plate. Transfer all this information on the last page of the user's manual.

This will ease the communication between you and your client for better service.



2. POWER CONNECTION



Warning

The appliance must be earth wired.
It is dangerous to connect the appliance unless it is earthed.
We cannot be held responsible for accidents due to non-existent or incorrect earth link connection.

Fixed appliance:

Check that the electric network is equipped with all-pole circuit breakers having a cross section of 3.5 mm at least. All electrical equipment must be in compliance with the standard EN 60335-1.

WARNING:

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

All controls and checks below are done when the appliance is switched off and cold.

2.1. **Checks before proceeding**

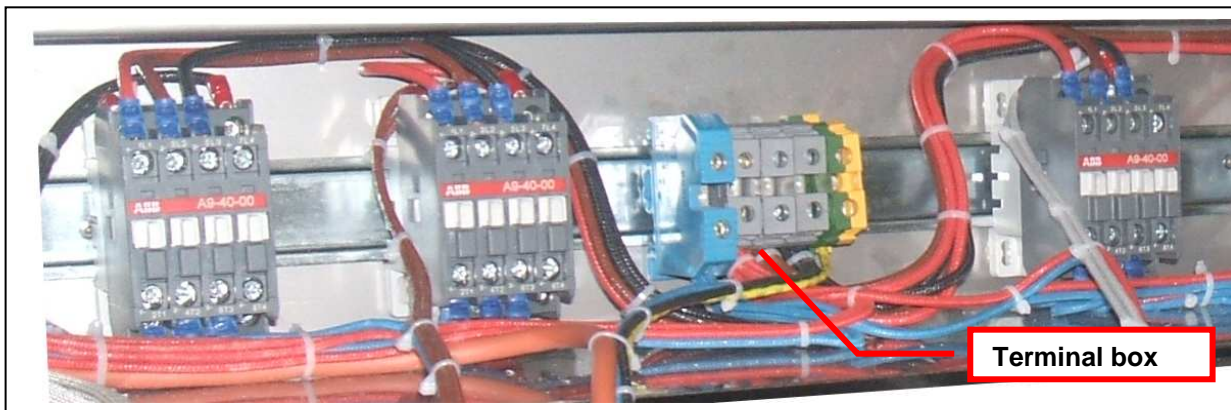
Check that:

- The electrical voltage of the supply is compatible with the voltage of the apparatus (see data plate and § 2.4).
- The cable is fixed properly,
- The connections are tight enough,
- The section of the cable is of correct size according to the voltage of the apparatus.

NEVER switch ON the appliance if the grease tank is not fitted in the base and/or if the appliance is not connected to the drainage system (for plancha fitted with the option V02437 – "Water flushing".) Remove all objects from the cooking plate.

2.2. **Power connection**

- Unscrew the front control panel to access the connection box, (screwed).
- Thread cable into the chassis, then into the connection box through the rear hole.
- Connect cable to the terminals as per the information written on the terminal box.



- Before reassembling the parts, check the electrical equipment is properly insulated (cable).

2.3. **Checks after connection**

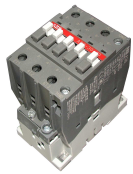
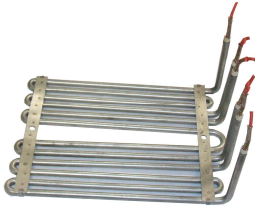



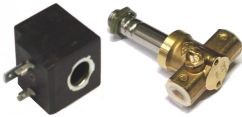

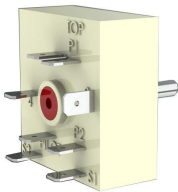

- The appliance is earth wired,
- The electric equipment is well isolated from the rest of the equipment,
- The appliance is in good working state (see the User's Operation and Maintenance Instructions).

STARTING UP: Please see the user's manual, section "Starting up"

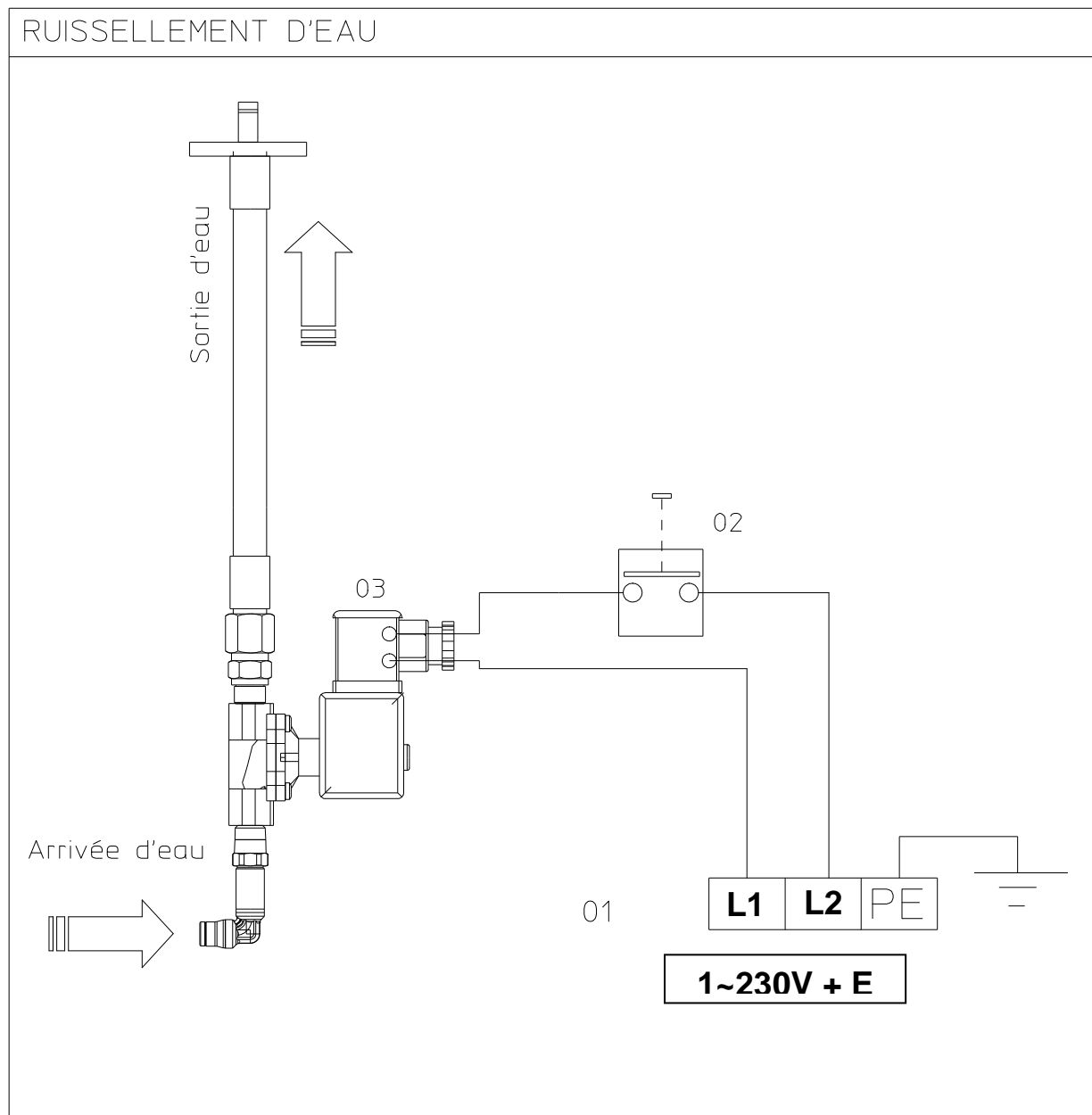
2.4. **Adapting the appliance to the various electrical supplies voltage**

		<i>Voltages available</i>		
		1~230V + E	3~230V + E	3~400V + E
<i>Various voltages</i>				
	Wiring diagrams #	S = standard coupling		
Aerogam 1000 B-E1plancha	SE0161/00	B	B	S
Water flushing	SE102/02	A	B	B
A → Coupling possible B→ Please consult Charvet C → Coupling impossible D → No voltage available				

3. BASIC SPARE PARTS LIST

Description	Code	Photograph	Description	Code	Photograph
			Contacteur 400V 230V	02200A 00551A	
Heating element 4000 W - 230V / 400 V	502290		Bulb 400 V 230V	02142A 02141A	
Thermostat thermostat 470°C	05563A		Red indicator	F14551	
Solenoid valve Water flushing	05405A		Yellow indicator	F14652	
Energy regulator 400V 230V	09088A 09099A		Switch Water flushing (option)	02105A	

4. WIRING DIAGRAMS

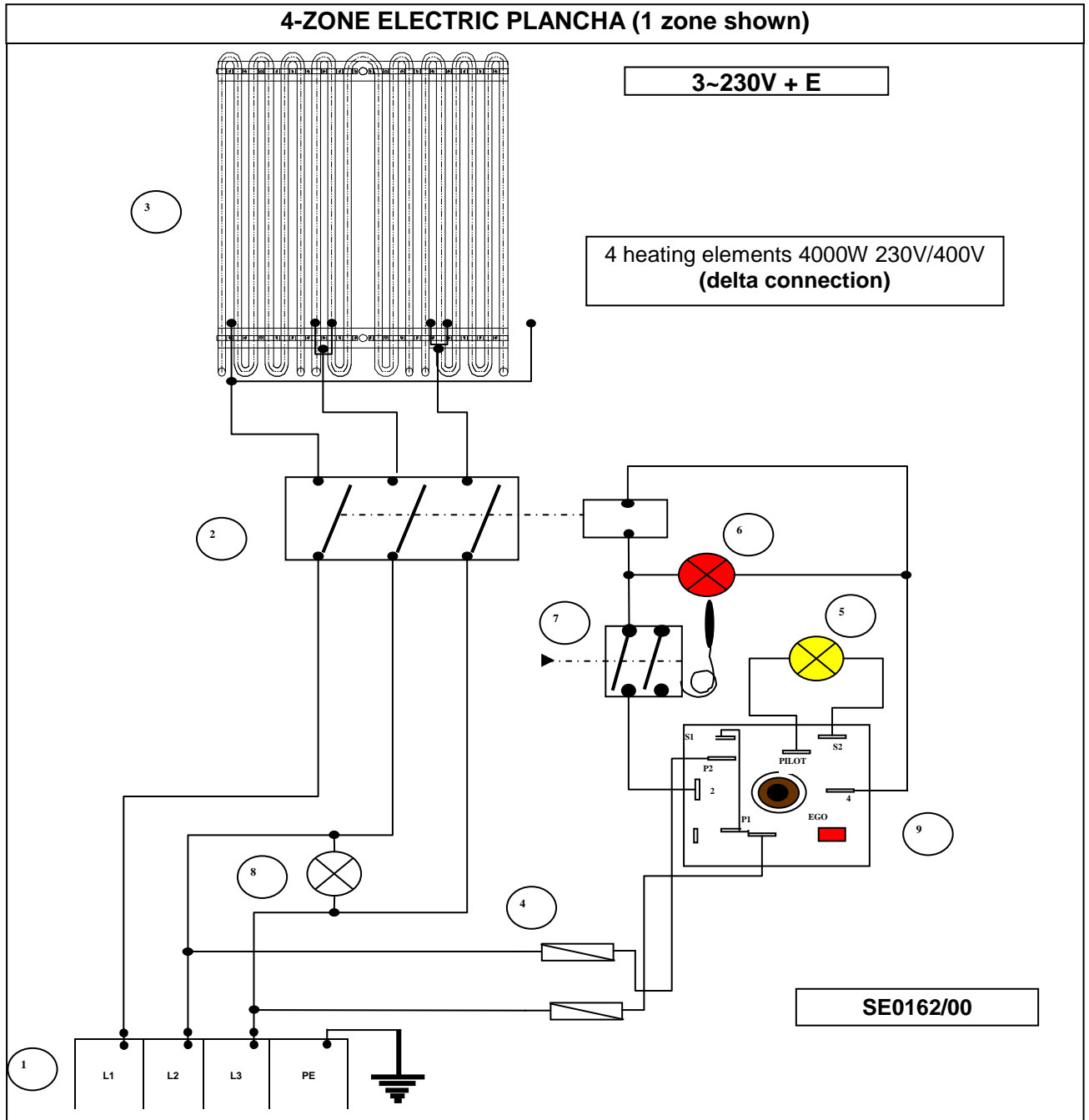


Rep	Code	Désignation	Quantité	Rep	Code	Désignation	Quantité
01	07069A	Bornes de raccordement	1				
01	02468A	Bornes de raccordement	2				
02	05405A	Electrovanne	1				
03	02105A	COMMUTATEUR	1				

	Date	Nom	RUISSELLEMENT D'EAU	Visa	
Dessiné	02.11.05	LA RIZZA		NUMERO PLAN	IND
Modif le:				SE/	0102 00

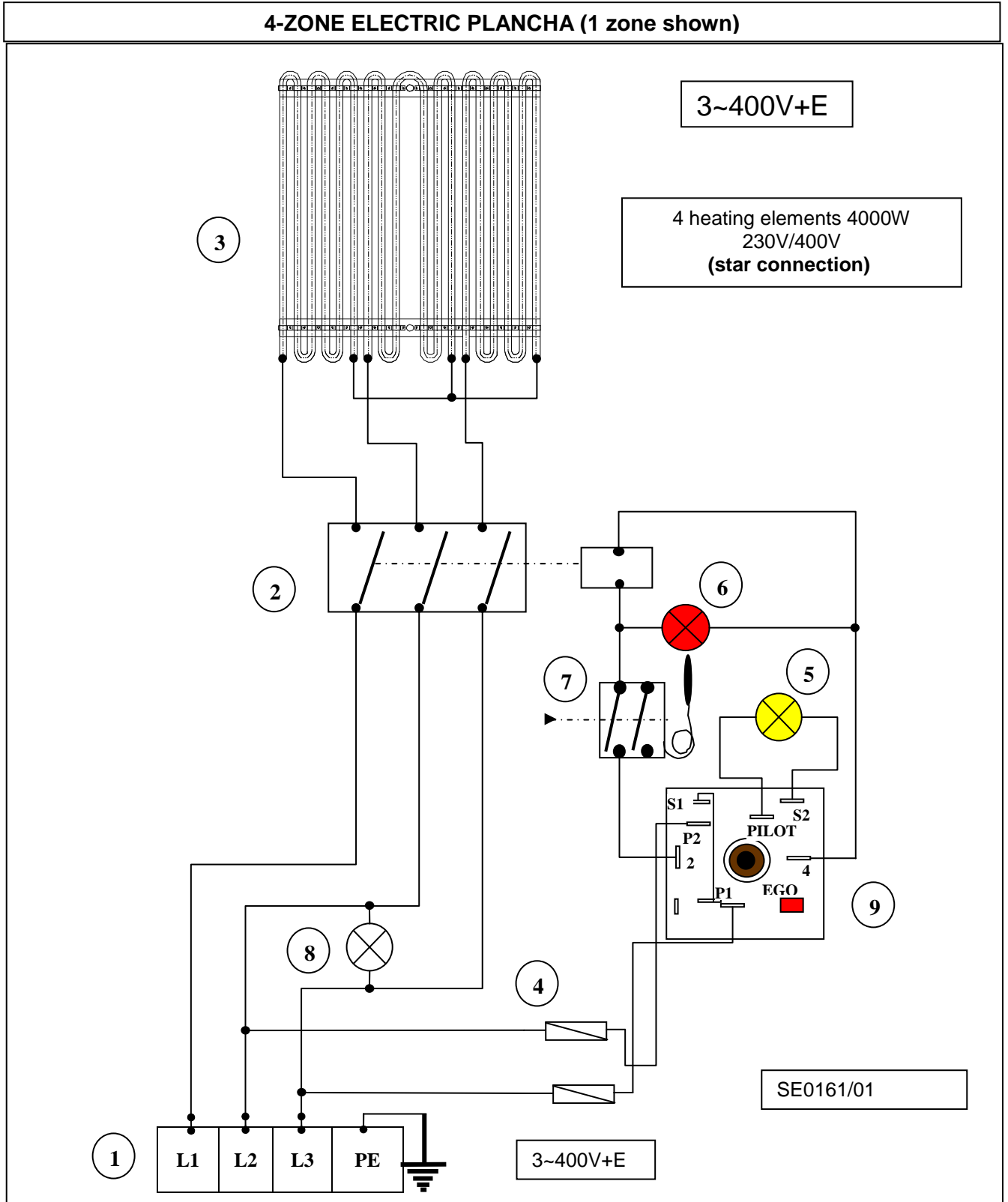
Ce plan est notre propriété. Il ne peut être copié, ni communiqué sans notre autorisation

Ruissellement d'eau	Water flushing
Sortie d'eau	Water OUT
Arrivée d'eau	Water IN
Bornes de raccordement	Terminals
Électrovanne	Solenoid valve
Commutateur	Switch



Mark	Code	Description	Quantity
01	02468A	10 mm ² terminal (brand: Viking)	3
01	03575A	10 mm ² Earth terminal (brand: Viking)	1
02	00551A	230V contactor	4
03	502290	Heating element 4000W 230V / 400V	4
04	02726A	Fuse	8
05	F14652	Yellow indicator	4
06	F14551	Red indicator	4
06	02141A	Bulb 230V	4
07	05567A	Thermostat 470°C	4
08	08153A	White indicator	4
09	09099A	Energy regulator 230V	4

4-ZONE ELECTRIC PLANCHA (1 zone shown)



AEROGAM1000 FR B-E1PLANCHA

Mark	Code	Description	Quantity
01	02468A	10 mm ² terminal (brand: Viking)	3
01	03575A	10 mm ² Earth terminal (brand: Viking)	1
02	02200A	Contactora 400V	4
03	502290	Heating element 4000W 400V	4
04	02726A	Fuse	8
05	F14652	Yellow indicator 400V	4
06	F14551	Red indicator 400V	4
06	02141A	Bulb 400V	4
07	05567A	Thermostat 470°C	4
08	08153A	White indicator	4
09	09088A	Energy regulator 400V	4

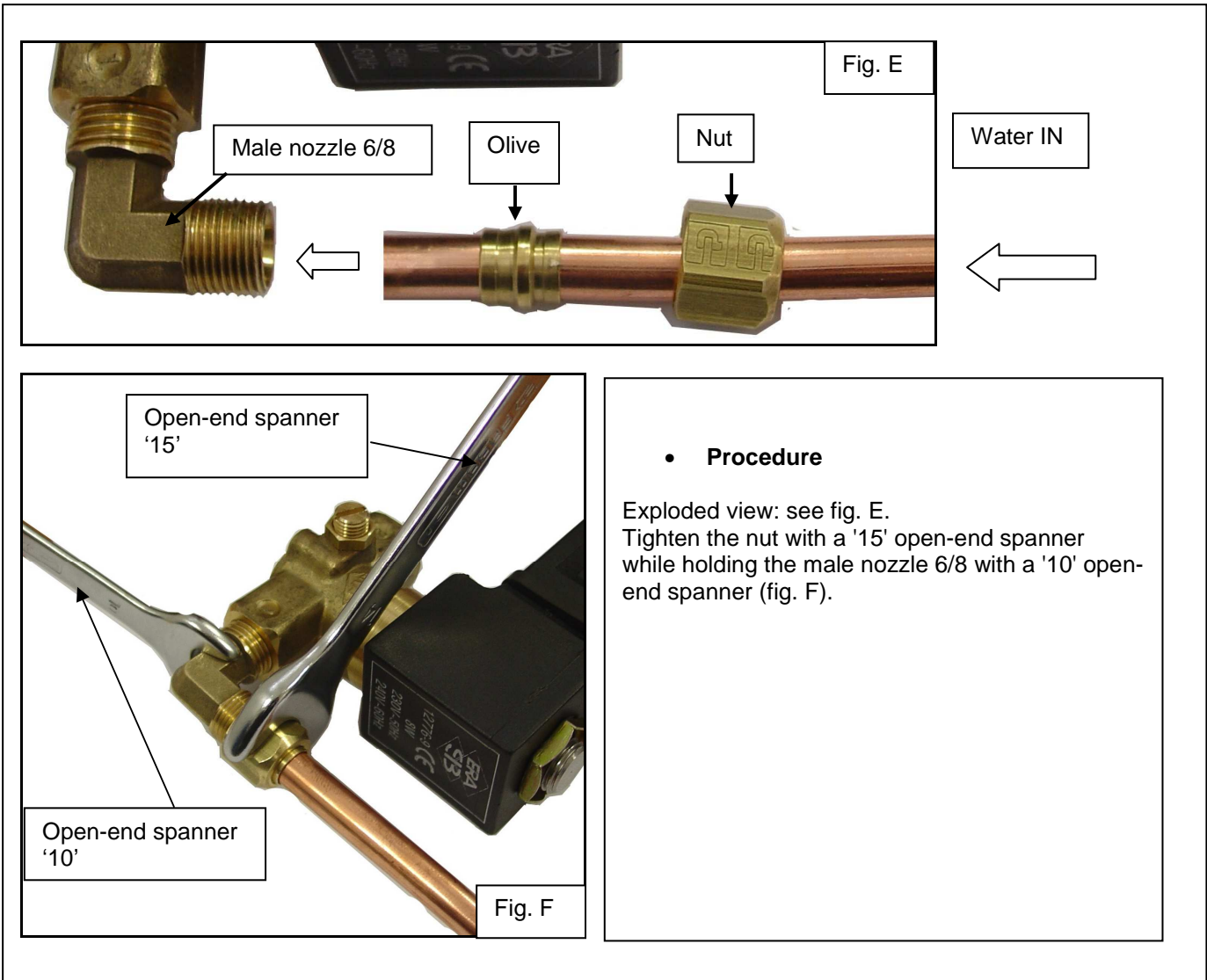
5. WATER CONNECTION (WATER FLUSHING IN OPTION)

5.1. Water connection

Connect on a male nozzle 6/8 located on the solenoid valve (see fig. 5 - § 4.1.).

5.2. Checks after connection

- Check:
 - The watertightness of the circuit,
 - The water circuit is in good working state,



Electric full module PLANCHA

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USER'S INSTRUCTIONS

CHARVET
F-38850 – CHARAVINES
Tel.: +33 4 76 06 64 22
Fax: +33 4 76 55 78 75
Email: info@charvet.fr
Email: sav@charvet-sa.fr



MANUAL: AERO1000 EN B-E1PLANCHA
Index A – Created on: 18/06/2010
Updated on:

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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) Appliances may be installed side by side or against walls of non combustible material. Distance to combustible material shall be no less than 10 cm.
- D) It is imperative to call for a qualified engineer for all new installations or modifications of existing equipment.
- E) **WARRANTY:** *The warranty is mentioned in our conditions of sale. Only a qualified engineer certifies the validity of the warranty. This warranty does not cover damage due to faulty installation, misuse or inadequate maintenance.*

2. PRIOR TO STARTING UP

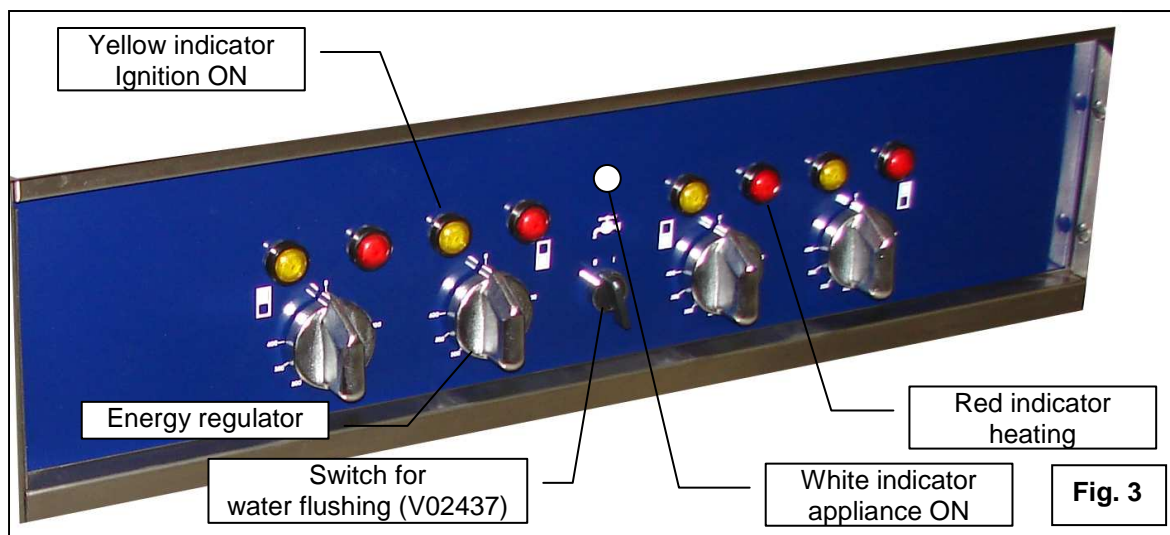
- a) Remove all plastic protection that wraps the stainless steel panels.
- b) Ensure the grease collection tank is in base of the appliance and/or the plancha is well connected to the drainage system (for plancha with the option "Water flushing" V02437).
- c) Prior to starting up, it is advisable to clean the appliance in order to eliminate all dust and impurities that have accumulated during storage.

To do so, switch on the plancha by setting the energy regulator to the 100°C position during 10 minutes about; then set the thermostat to the maxi position for 10 more minutes in order to burn oil that covers the cooking plate.

Brush the cooking plate to remove all remaining particles.

3. STARTING UP

3.1. Use of the 4-zone plancha




The appliance is ON: Set the energy regulator to the desired temperature (fig. 3); select the temperature according to the food to grill; the indicator is ON.

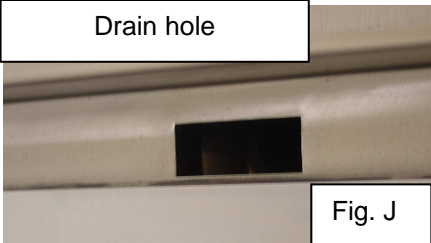
With the appliance heating: The preheating phase lasts 15 minutes about; you can start cooking after this period of time.

Temperature is evenly distributed on the cooking plate to allow grilling operations all over the surface.

3.2. Starting the water flushing

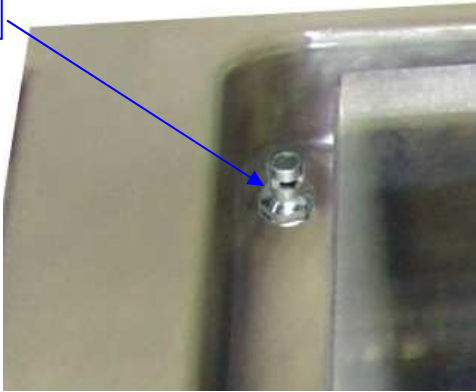


Water flushing



Drain hole

Fig. J



Water flushing

Either water flushing OR electric ignition	Electric ignition + water flushing
--	------------------------------------






Fig. I

• Procedure

Press the push button or turn the switch (fig. I). The water is flushing and flows into the peripheral channel to the drain hole (fig. J).

Note 1: Ensure the grease/water collection tank is in position (slide it between the runners, in the base of the appliance).

Note 2: The water flushing in function, ensure the watertightness of the water circuit/connections.



Grease collection tank to put in base of the plancha

PRACTICAL ADVICE

The plancha offers you the possibility to cook many different foods.
With a wood spatula, push all food particles to the peripheral channel.
It is possible to clean the chrome plancha plate with ice in order to remove all grease and/or caramelised particles.

USE SUITABLE grilling tools to grab and flip your foods (avoid sharp tools as they will scratch the hard-chrome surface).
Do not let the plate get overheated without using it (risk of chrome turning blue and deteriorating); clean carefully after each use.

WARNING:

The grease/water collection tank may be very hot; handle with care!

The top and the sides of the appliance may be very hot after a prolonged and intensive use.

4. SWITCHING OFF

Bring the energy regulator to the "0" mark.

Empty the tank after each use to avoid overflowing.

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

5. MAINTENANCE

5.1. Cleaning the 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. Always go with the grain.
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 plate

Clean the surface with ice then push all food particles to the drain hole with a sponge or other appropriate tool.

Note: clean on a regular basis the drain hole with a bottle-brush or a similar tool.

PLANCHA WITH HARD-CHROME SURFACE: If you need to scrape the cooking plate, use a wood spatula and a Tampico brush when it is still hot.

**This appliance must not be cleaned with mechanical water jets or be subject to a deluge of water under pressure.
Check that the appliance is well disconnected at the mains.**

For best results, have your equipment serviced and cleaned on a regular basis by a qualified installer.

WARNING: Certain parts of this appliance are protected by the manufacturer, and must not be handled by the installer or the user.

6. IN CASE OF BREAKDOWN

UNSATISFACTORY HEATING: Probable causes

The indicator is alight:

- . Breakdown of the regulation thermostat,
- . Heating elements are cut.

Contact the supplier to replace the faulty parts for further use.








Only a qualified electrician can replace the faulty electric parts (energy regulator, heating element).

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

TRANSFER below the information written on the DATA PLATE of your apparatus.

This will help you with maintenance problems and spare parts.

7. DATA PLATE

		CHARVET S.A. 38850 CHARAVINES	
Réf.		<input style="width: 100%;" type="text"/>	
Code:	<input style="width: 200px;" type="text"/>	Type:	<input style="width: 100px;" type="text"/>
N°FC:	<input style="width: 200px;" type="text"/>		<input style="width: 100px;" type="text"/>
N°OF:	<input style="width: 200px;" type="text"/>	Rep.	<input style="width: 100px;" type="text"/>
Cat.	<input style="width: 150px;" type="text"/>	<input style="width: 150px;" type="text"/>	<input style="width: 150px;" type="text"/>
Gaz	<input style="width: 150px;" type="text"/>	<input style="width: 150px;" type="text"/>	<input style="width: 150px;" type="text"/>
P (mbar)	<input style="width: 150px;" type="text"/>	<input style="width: 150px;" type="text"/>	<input style="width: 150px;" type="text"/>
ΣQ_n (kW)	<input style="width: 150px;" type="text"/>	<input style="width: 150px;" type="text"/>	<input style="width: 150px;" type="text"/>
ΣV_n (m ³ /h)	<input style="width: 150px;" type="text"/>	<input style="width: 150px;" type="text"/>	<input style="width: 150px;" type="text"/>
ΣM_n (kg/h)	<input style="width: 150px;" type="text"/>	<input style="width: 150px;" type="text"/>	<input style="width: 150px;" type="text"/>
U	<input style="width: 150px;" type="text"/>	V	<input style="width: 150px;" type="text"/>
		Hz Ip	<input style="width: 150px;" type="text"/>
P	<input style="width: 150px;" type="text"/>	kW	<input style="width: 150px;" type="text"/>
		<input style="width: 200px;" type="text"/>	
	MADE IN FRANCE		