



PRO800-900

AUTHENTIC COOKING EQUIPMENT

GAS CHROME PLANCHA

INSTALLATION MANUAL



INSTALLATION MANUAL
FR_PRO800-900_DÉSIGNATION-REV. ---
Written by LLA on 14/06/23
Revised by --- on

APPLICABLE TO:

V03509	V03510	V03525	V03526	V03507
V03508	V03523	V03524		

CONTENTS

INTRODUCTION	1
1. FOREWORD	1
2. USEFUL CONTACT DETAILS	1
3. WARRANTY	1
4. RESTRICTIONS ON USE	1
5. EQUIPMENT DISPOSAL	1
INSTALLATION	2
1. GENERAL POINTS	2
2. HANDLING	2
3. INSTALLATION	2
4. ASSEMBLY AND SPECIAL PRECAUTIONS	2
5. MOUNTING THE FLUE	3
6. DATA PLATE	3
ELECTRICAL CONNECTION	4
1. BEFORE ELECTRICAL CONNECTION	4
2. ELECTRICAL CONNECTION	4
3. AFTER CONNECTION	5
GAS CONNECTION	6
1. BEFORE CONNECTION	6
2. GAS CONNECTION	6
3. CHECKS AFTER CONNECTION	6
WATER CONNECTION	7
STARTING UP	8
1. GENERAL POINTS	8
2. CONTROL PANEL	8
3. USE OF THE PLANCHA	8
4. TURNING THE APPLIANCE OFF	8
ADJUSTMENTS – MAINTENANCE	9
1. PERIODIC CHECKS	9
2. CONTROL PANEL REMOVAL	10
3. PRESSURE CHECK	10
4. ADJUSTMENT OF THE WATER FLOW	11
5. COMBUSTION CONTROL (INJECTORS, AIR SUPPLY)	12
5.1. Plancha 700x500 adjustment tables	12
5.2. Plancha 300x500 adjustment tables	12
5.3. Pilot light adjustment tables	12
5.4. Procedure for replacing injectors and adjusting the air sleeve	12
5.5. Procedure for replacing the pilot light injectors	13
5.6. Adjusting the low output	13
5.7. Adjustment of low output	13
WIRING, WATER & GAS DIAGRAMS	14
1. WIRING DIAGRAM	14
2. WATER SUPPLY DIAGRAM	15
3. PLANCHA 700X500 BURNER DIAGRAM	16
4. GAS TAP MANIFOLD DIAGRAM	17
EXPLODED VIEW	18
SPARE PARTS	20



REVISION HISTORY

Revision index	Author of the revision	Date of the revision	Nature of the revision
A	JGD	03/07/2020	Update and addition of run-off as standard
B	LLA	15/09/2022	Image and list updated



INTRODUCTION

1. FOREWORD

Thank you for choosing Charvet equipment for your installation. Our equipment is designed and manufactured in France by our teams, who are committed to meeting five targets: Robustness, performance, hygiene, ergonomics, and safety. If, however, despite our commitment and effort, you encounter a problem with one of our products, please get in touch with our After-sales service.

2. USEFUL CONTACT DETAILS

For any information, or sales request:

✉ info@charvet.fr

☎ +33 (0)4 76 06 64 22

For all technical assistance requests, contact our After-sales service department:

✉ sav@charvet-sa.fr

☎ +33 (0)4 76 06 64 22

3. WARRANTY



INFORMATION

The warranty is part of the sale contract. For any installation or work carried out under the warranty, contact an authorised dealer. In addition, we would like to remind you that the CHARVET warranty does not cover damage caused by faulty installation, misuse or inadequate maintenance. Please read this manual in full.

4. RESTRICTIONS ON USE



INFORMATION

This appliance should only be used by qualified persons. The installer should provide training on how to use the appliance once it has been installed. 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.

5. EQUIPMENT DISPOSAL



INFORMATION

Exclusively for France:

In accordance with Decree No. 2014-928 of 19 August 2014, concerning the disposal of waste and electrical and electronic equipment, the Paul CHARVET company is responsible for the organisation and financing of the collection and processing of professional EEE placed on the market from 13.08.2005. As such, the CHARVET company is a member of ECOLOGIC, an eco-organisation approved by the state.

How WEEE is disposed of:

At the end of its life, the equipment must be palletised and made available to the carrier in an accessible place. Except in exceptional circumstances, the equipment shall not have been dismantled, even partially. Otherwise, the CHARVET company reserves the right to re-invoice the costs of processing and taking responsibility for the equipment.

In addition, all requests weighing less than 500 Kg shall either be dropped off by the end user at a collection point or collected from the end user's premises, in which case the end user will be liable to pay the cost of such collection.

For any request for collection:

www.e-dechet.com

+33 (0)1 30 57 79 14



INSTALLATION

1. GENERAL POINTS

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

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

2. HANDLING

For all handling, leave the appliance on its wooden pallet during the handling process until the final installation. Unpack and check the appliance for damage upon receipt.



WARNING

In the event of damage:

In case of damage, detail it immediately on the delivery note; notify the carrier by registered mail with acknowledgement of receipt within 48 hours.

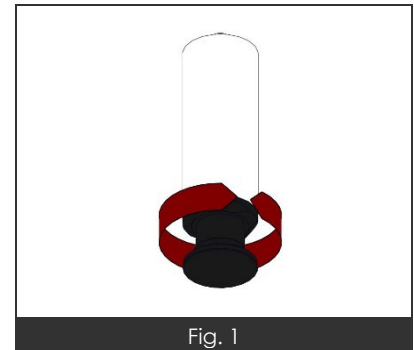
3. INSTALLATION

The appliance must be placed under a functioning extraction hood. If the appliance 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 there is any doubt about the nature of the materials in the vicinity of the appliance, place it at a minimum distance of 20 centimetres from the wall.

4. ASSEMBLY AND SPECIAL PRECAUTIONS

It is mandatory that the appliance be levelled before any use. To set the level it is possible to adjust each leg (or bolt if using a concrete plinth) individually.



5. MOUNTING THE FLUE

Our A-type gas appliances should not be connected to a flue gas pipe. This means a flue, which is supplied with the appliance, must be mounted. To do this, simply:

- Position the flue in place.
- Put the hooks at the bottom of the flue in place under the top.
- Tighten the two screws on the flue, which can be accessed through the holes in the grid at the top of the flue, until it is locked in place.

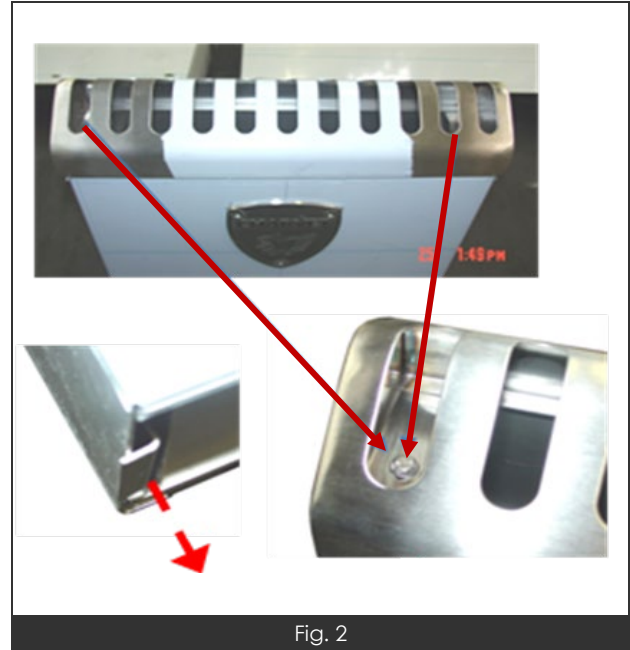


Fig. 2



WARNING

It is imperative that the original flue(s), supplied with the appliance, be mounted. Also, as the flue's hooking system allows a little movement, it is advisable to check its correct alignment with the appliance's internal flue gas pipe.

6. DATA PLATE

Each appliance has a data plate. Its location varies according to the configuration of the appliance:

- **The appliance is mounted in open cabinet or closed cabinet configuration:**
The data plate is underneath the removable bottom of the cabinet.
- **The appliance is mounted in warmer configuration:**
As a priority, the data plate is installed on the front of the appliance. It is also possible for it to be on the burner support or the protective casing of the appliance's control panel.
- **The appliance is mounted in (electric or gas) oven configuration:**
The data plate is on the front of the appliance.

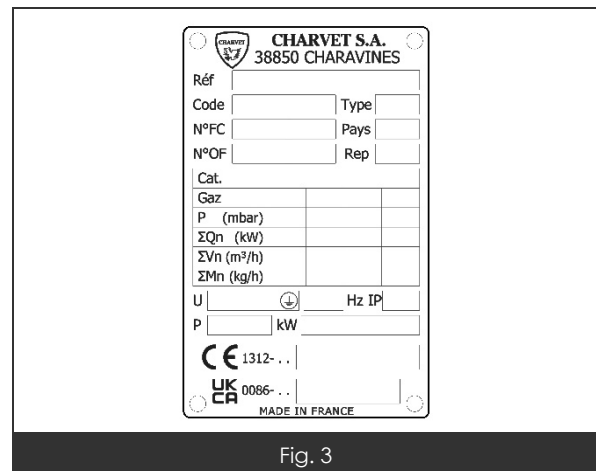


Fig. 3

ELECTRICAL CONNECTION



WARNING

Instructions for the electrical connection of the appliance:

- Do not work on live cables.
- The appliance must be earthed.
- Use 245 IEC 57 or 245 IEC 66 standard cables (or other cables with similar characteristics).
- Ensure that the user's fixed installation has an all-pole circuit breaker with point gap in compliance with standard EN 60335 – 1.
- If the cable is damaged, a qualified person must be called in to replace it.

In the case of a mobile appliance connected to the network via an electric socket:

- The size of the electric plug depends on the power of the appliance. If necessary, replace it with a socket with the same characteristics.
- During use, the electric socket must remain accessible at all times.

1. BEFORE ELECTRICAL CONNECTION

Before making the electrical connection of the appliance, you must:

- Locate the position of the electrical junction box and the equipotential bonding terminal.
- Check that the appliance's power supply is switched off while connecting the appliance.
- Ensure that the electrical voltage of the supply is compatible with the voltage and power required by the appliance.

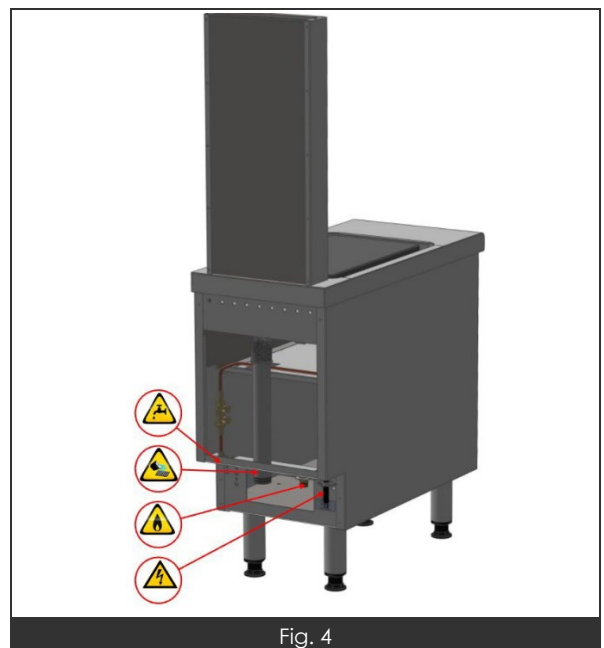


Fig. 4

2. ELECTRICAL CONNECTION

Connect the installation's fixed electrical supply to the appliance's electrical circuit via the junction box.

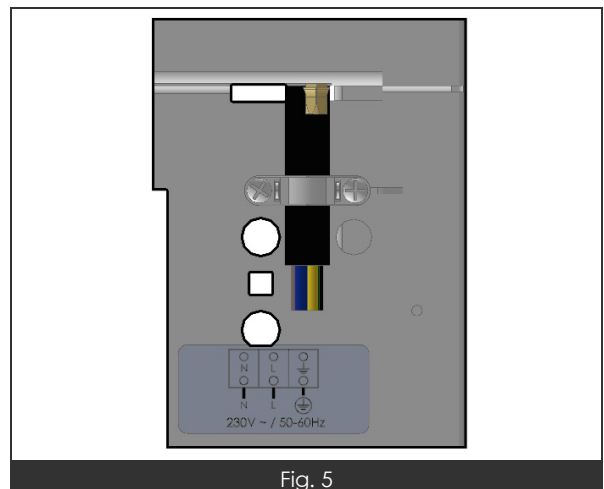


Fig. 5

Equipotential bonding:

The appliance must be included in an equipotential system, the operation of which must be verified in accordance with the regulations in force in the country of installation. Connect the equipotential terminal, the location of which is marked by the standard symbol IEC60417-502 2002-10 (shown in illustration).

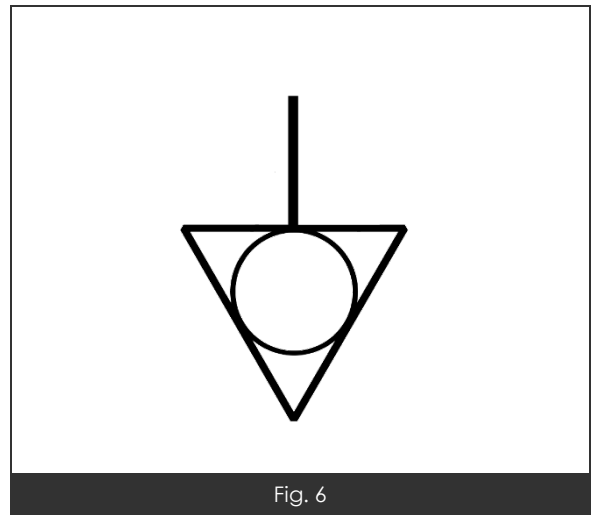


Fig. 6

3. AFTER CONNECTION

After connecting the appliance, ensure that the cable connections to the terminal block are sufficiently tight, and that the system is properly earthed.

GAS CONNECTION



WARNING

Instructions for the connection of the gas-powered appliance:

- The device must be installed according to best practice or else in accordance with the reference standards or the instructions in this manual.
- This appliance is an A-type and must not be connected to a flue gas pipe.
- The room in which this appliance is installed must be sufficiently ventilated and equipped with an air extraction system for the burnt gases.
- Pay attention to the required new air flow (in m³/h) which must be 2 x P_n (rated power in kW).
- Place a gas block valve between the appliance and the user's fixed supply. This valve must be accessible at all times.

1. BEFORE CONNECTION

Before connecting the appliance to the gas supply, you must check:

- The mains are free of obstructions, and clean.
- The gas supply pipe is of the correct size for minimum pressure drop. The diameter of the pipe depends on the capacity of the appliance, the gas pressure, and the path travelled (length, number of elbows).
- The type of gas used: Check that the appliance is set for the type of gas delivered to the installation (type/pressure). This information is marked on the label near the gas connection.
- That the new air flow to ensure combustion is sufficient (see table below).

Appliance code	Appliance type	Power (kW)	Required new air flow (in m ³ /h)
V03509	PRO800-B-G1-PLANCHA-70/50-CHR-RUISSELEAU	16.5	33
V03510	PRO800-R-G1-PLANCHA-70/50-CHR-RUISSELEAU	16.5	33
V03525	PRO900-B-G1-PLANCHA-70/50-CHR-RUISSELEAU	16.5	33
V03526	PRO900-R-G1-PLANCHA-70/50-CHR-RUISSELEAU	16.5	33
V03507	PRO800-1 / 2B-G1-PLANCHA-30/50-CHR-RUISSELEAU	10	20
V03508	PRO800-1 / 2R-G1-PLANCHA-30/50-CHR-RUISSELEAU	10	20
V03523	PRO900-1 / 2B-G1-PLANCHA-30/50-CHR-RUISSELEAU	10	20
V03524	PRO900-1 / 2R-G1-PLANCHA-30/50-CHR-RUISSELEAU	10	20

2. GAS CONNECTION

Connect the appliance to the gas supply, via the M1/2" threaded connector (Fig. 7 Item 1).

Note: A hose connection is possible provided that the hose is approved according to the conditions of the country of installation and is suitable for the type of gas used. The length of this hose is limited to 1.50m.

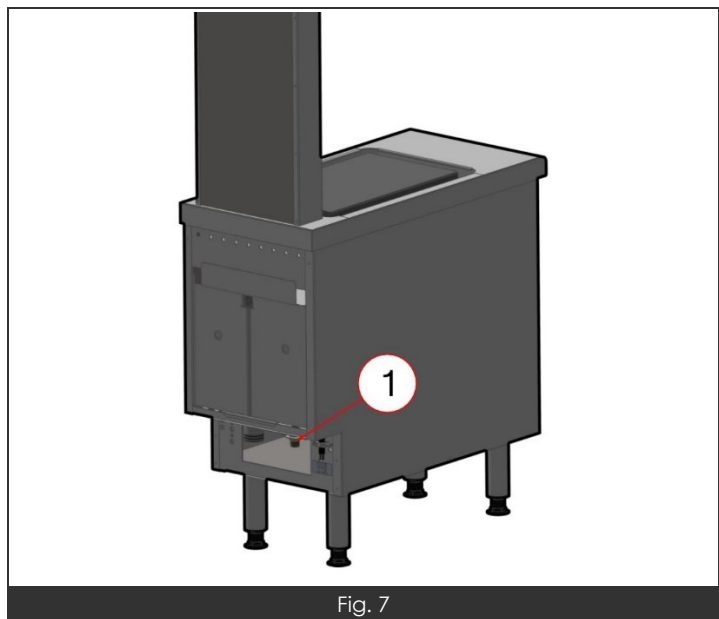


Fig. 7

3. CHECKS AFTER CONNECTION

After connecting, check:

- The gas-tightness of the circuit up to the gas tap manifold.
- The pressure of the appliance when in operation (see 'Adjustments – Maintenance' section below).
- That the flame pattern and colour is correct.
- The correct operation of the appliance.

WATER CONNECTION

If the appliance is fitted with a drain or a mixed water tap, the connection must be made at the connection point(s) on the appliance intended for this purpose. These are to be found at the location indicated on the plumbing drawing. The same is true for the water drains.

- Your water hose should be connected to the connector located underneath the plancha or inside the plancha's closed cabinet if fitted (Fig. 8).

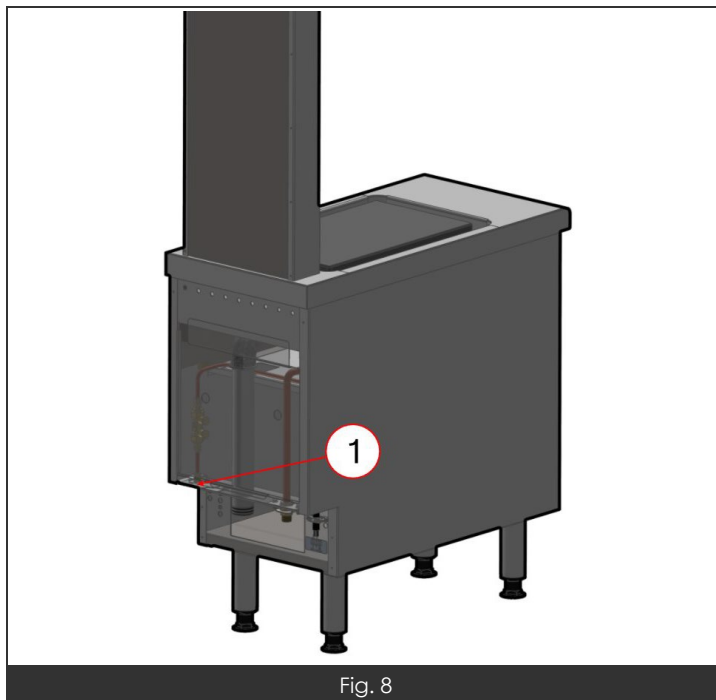


Fig. 8

STARTING UP

1. GENERAL POINTS

Once the appliance has been installed, remove all protective plastic wrapping, then test each function of the appliance; please refer to the paragraph on 'Normal use' in this user manual.

If the test is successful, the appliance should be fully cleaned, in accordance with the instructions given in the paragraph on 'Cleaning' in the user manual, before delivery from the site to the end customer.

When delivering from the site to the user, the user or person in charge should be given the user manual for each appliance.

2. CONTROL PANEL

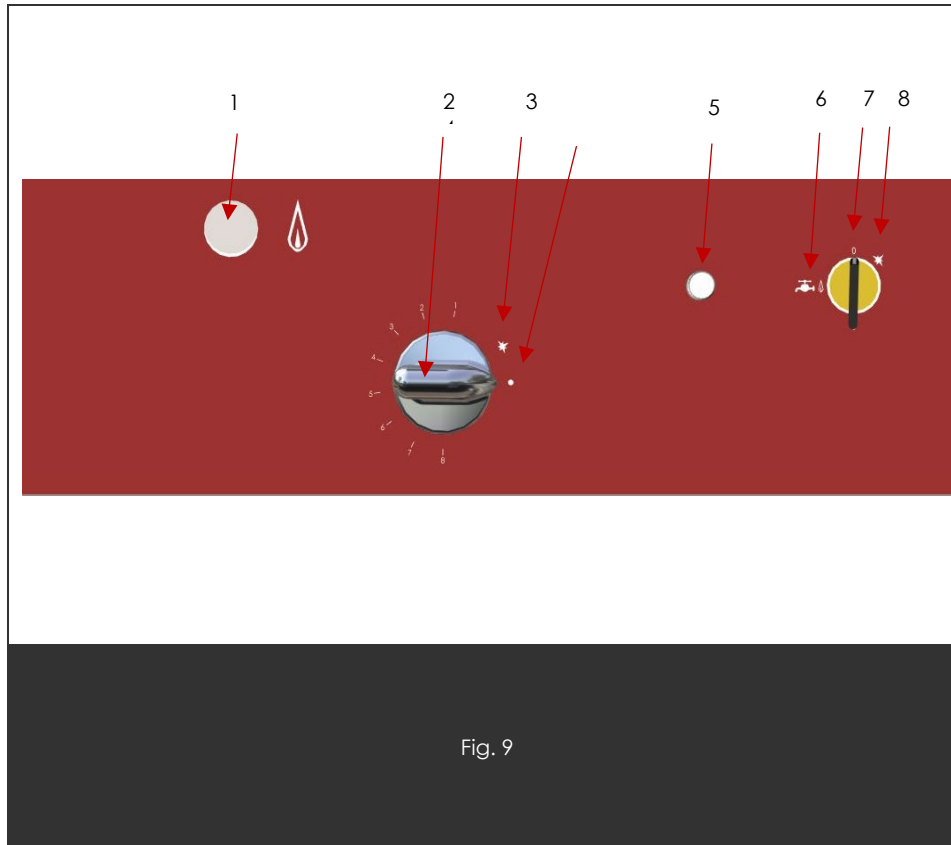



Fig. 9

Nomenclature	
Item	Description
1	Manual ignition
2	Gas control knob
3	Ignition/pilot light position
4	Off position
5	White 'voltage detector' light
6	Run-off burner ignition position
7	Off position
8	Pilot light/ignition position
Gas control knob graduated scale	
Position	Temperature in degrees
1	130°
2	160°
3	200°
4	230°
5	260°
6	290°
7	
8	

3. USE OF THE PLANCHA

- Switch on the appliance, the white light comes on (Fig. 9 Item 5)
- Press down the gas control knob (Fig. 9 Item 2) in the ignition/pilot light position (Fig. 9 Item 3) and at the same time turn the switch (Fig. 9 Item 8) to the ignition position (Fig. 9 Item 8).
- Sparking occurs, the pilot light should remain lit. Keep the knob pressed down for a few seconds before releasing it.
- Once the pilot light is lit, turn the switch to the desired position.
- Set the gas control knob (Fig. 9 Item 2) to the desired temperature (see table above).
- To circulate water in the groove around the edge, turn the switch to the  position (Fig. 9 Item 6).

4. TURNING THE APPLIANCE OFF

- Turn the knob(s) to the off position.
- At the end of the day shut off the gas supply and the electricity supply.

ADJUSTMENTS – MAINTENANCE



WARNING

Instructions for maintenance operations on an electric appliance or for implementing electric power:

Before any work:

- Disconnect the appliance from its power supply at the circuit breaker.
- Use a suitable checking device to check that there is no voltage present.

The rules laid down in the 'Electrical Connection' section remain applicable. In addition, all the maintenance operations listed below must be performed after the appliance has been powered off. Unless explicitly stated otherwise, tests following the replacement of a part must only be carried out once the appliance has been reassembled in its factory configuration.



WARNING

Instructions for maintenance or adjustment operations on a gas-powered appliance or for implementing gas power:

- It is essential to stop the gas supply to the appliance in the case of work on one of the parts of the appliance's gas circuit (use the block valve provided for this purpose). This instruction does not apply to work that requires the presence of gas in the system (e.g. pressure check).
- Although our appliances are pre-set to suit the characteristics of the gas supply at the place of installation (type of gas, expected gas pressure), adjustments to the air setting may be necessary during installation.
- When checking the pressure, please take your measurement at the pressure gauge outlets on the manifolds and not at the gas taps.

The rules laid down in the 'Gas Connection' section remain applicable. In addition, all the maintenance operations listed below must be performed after the block valve supplying the appliance has been shut off. Unless explicitly stated otherwise, tests following the replacement of a part must only be carried out once the appliance has been reassembled in its factory configuration.

1. PERIODIC CHECKS

Under normal conditions of use, it is recommended to service the appliance once a year. In addition to checking the general operation of the appliance, this service should, include as a minimum:

- A check that the electrical and mechanical elements are in good working order.
- A check of the appearance of cables and connections (appearance, tightness).
- A check of the regulatory and safety components.
- Greasing of the gas taps

2. CONTROL PANEL REMOVAL

- Remove the gas tap control knob.
- The panel can then be unclipped.



Fig. 10

3. PRESSURE CHECK

The gas pressure check must be performed after installation of the appliance. Indeed, too low a gas pressure may affect the operation of the appliance, which may result in degraded performance (actual power of the burner lower than the expected power, unsatisfactory performance, etc.), or, in some cases, the complete malfunction of the appliance (the burner does not ignite).

In the event of a malfunction in the gas part of an appliance, our after-sales service may ask you to take a gas pressure reading.

The following paragraph describes the correct way to measure the pressure on your appliance.

Note: To obtain a correct measurement, ensure that all gas appliances connected to the same pipeline are running at their nominal power during the measurement.

- Remove the control knob.
- Remove the control panel (Fig. 10 paragraph 2).
- Unscrew the pressure screw (Fig. 11).
- Connect the pressure gauge to the pressure screw.
- Turn on the appliance at max. output.
- Check your measurements.



Fig. 11




INFORMATION

Tip:

The pressure gauge outlet can also be used as a bleed port for the gas circuit before the appliance is put into service.

4. ADJUSTMENT OF THE WATER FLOW

- Remove the control cover (Fig. 10 paragraph 2)
- Turn the switch (Fig. 12 Item 1) to position  to operate the water run-off.
- Turn the screw clockwise (Fig. 12 item 2) to decrease the flow.

Note: The flames are reduced to $\frac{1}{4}$ of their size in the maximum position. The burner must not go out when changing from the maximum position to the minimum position.

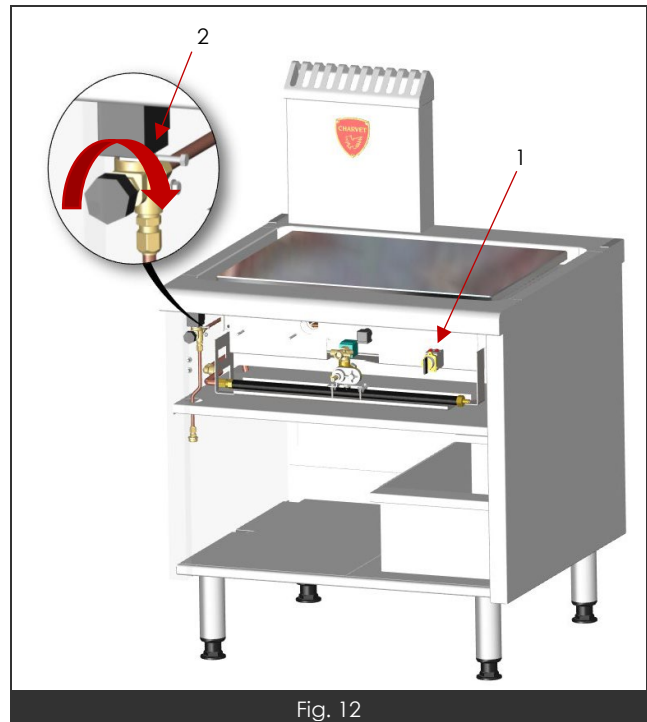


Fig. 12

5. COMBUSTION CONTROL (INJECTORS, AIR SUPPLY)

5.1. Plancha 700x500 adjustment tables

Setting	Gas type under nominal pressure	Number engraved on the injector	Air adjustment d (mm) *2	Nominal calorific output kW*1	Reduced flow
1	G20: Pn =20mbar	310	2	16.5	6.25
2	G25: Pn =20mbar	320	2	15.5	
3	G25: Pn =25mbar	300	2		
4	G30: Pn =29mbar	210	4		
5	G30: Pn =50mbar	180	4		
6	G31: Pn =37mbar	200	4	16.5	8.60
7	G31: Pn =50mbar	190	4		

5.2. Plancha 300x500 adjustment tables

Setting	Gas type under nominal pressure	Number engraved on the injector	Air adjustment d (mm) *2	Nominal calorific output
1	G20: Pn =20mbar	230	1	10
2	G25: Pn =20mbar	250	1	10
3	G25: Pn =25mbar	230	1	9
4	G30: Pn =29mbar	160	Max.	10
5	G30: Pn =50mbar	135	Max.	10
6	G31: Pn =37mbar	160	9	10
7	G31: Pn =50mbar	145	Max.	10
8	G20: Pn =15mbar	250	1	10

5.3. Pilot light adjustment tables

Adjustment	Gas type under nominal pressure	Number engraved on the injector	Air adjustment
1	G20: Pn =20mbar	0.4	1/2
2	G25: Pn =20mbar		
3	G25: Pn =25mbar		
4	G30: Pn =29mbar	0.2	1/1
5	G30: Pn =50mbar		
6	G31: Pn =37mbar		
7	G31: Pn =50mbar		

5.4. Procedure for replacing injectors and adjusting the air sleeve

- Release the air sleeve (Fig. 12 Item 3)
- Remove the injector (Fig.12 Item 2), replace it with the desired injector according to the table above (paragraph 4.1)
- Adjust the distance 'd' (Fig. 12) according to the data in the table above (paragraph 4.1)
- Lock the air sleeve in place, seal after adjustment

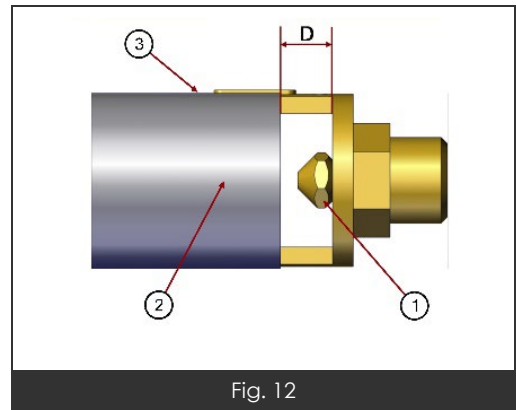


Fig. 12

5.5. Procedure for replacing the pilot light injectors

- Unscrew the pilot light support (Fig. 13 Item 1)
- Unscrew the pilot gas connection (Fig. 13 Item 2)
- Unscrew the nut (Fig. 13 Item 3) in order to change the injector (Fig. 13 Item 4)
- Adjust the air intake.

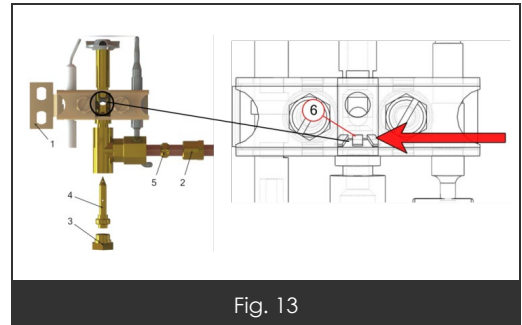


Fig. 13

5.6. Adjusting the low output

- Remove the control cover (paragraph 2, Fig10)
- Refit the control knob to the tap.
- Light the burner, preheat ~ 10 minutes at position 4.
- Switch to position 1 for low output.
- Adjust the screw (Fig.14 Item 1): tighten to decrease the low output and loosen to increase it.
- The pressure can be measured at the pressure gauge outlet (Fig. 14 Item 2).
- Act quickly before the heating restarts.

Note: The flames are reduced by a ¼ of their size in max. position. The burner must not go out when switching from max. position to min. position.

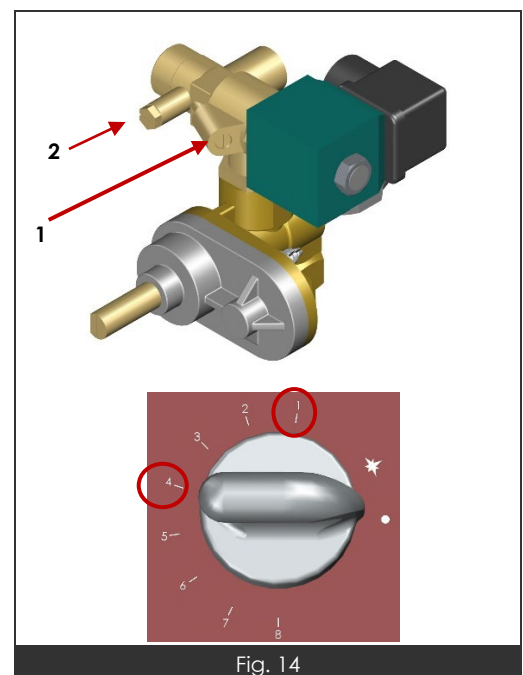


Fig. 14

5.7. Adjustment of low output

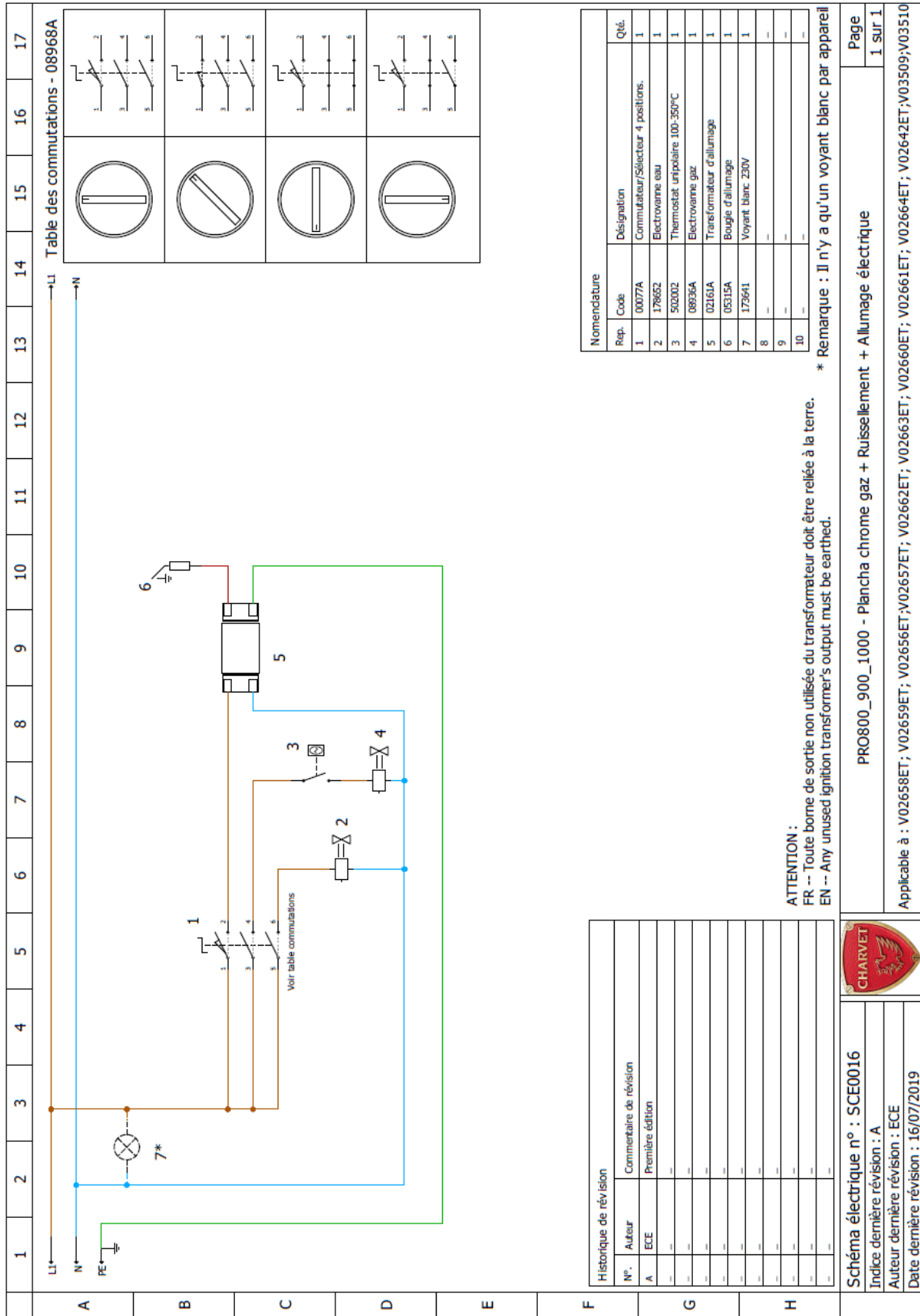


INFORMATION

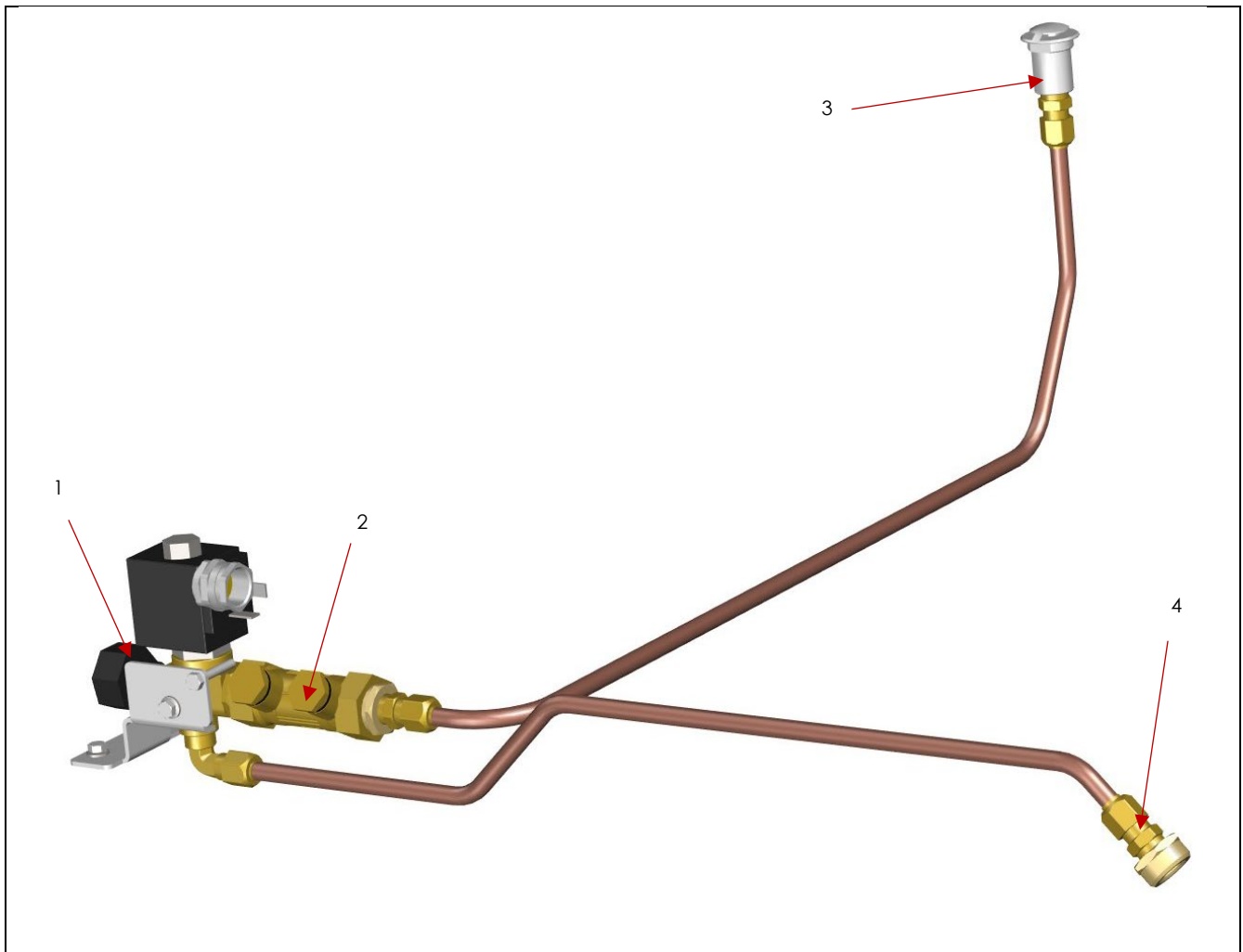
Output adjustment is performed in the factory. It may only be modified by qualified personnel. It may need to be adjusted.

WIRING, WATER & GAS DIAGRAMS

1. WIRING DIAGRAM

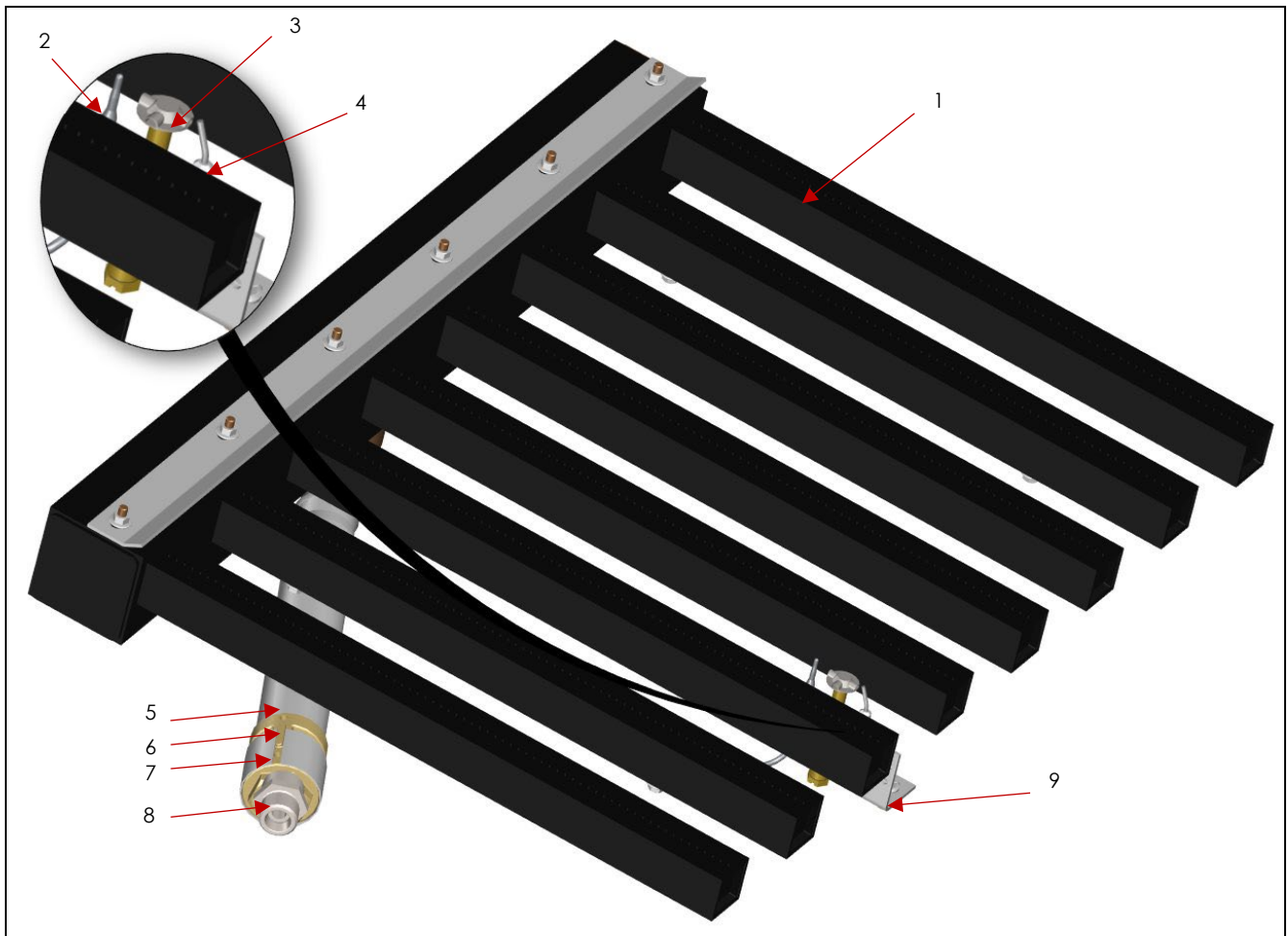


2. WATER SUPPLY DIAGRAM



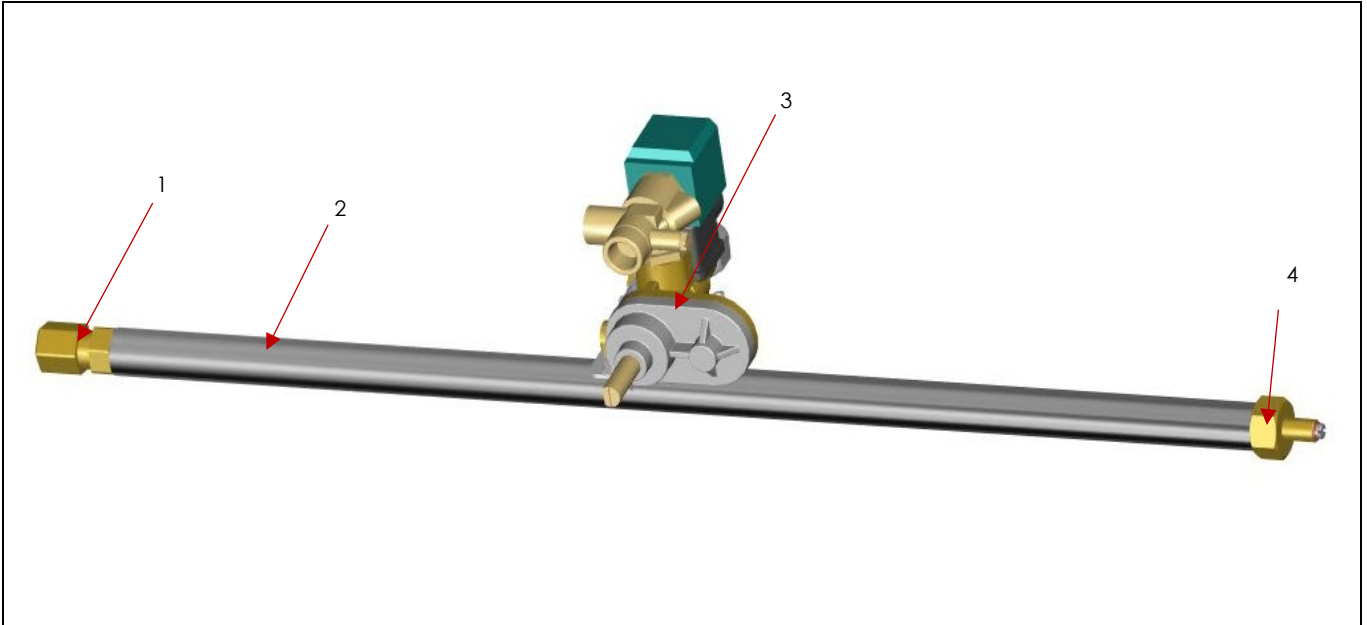
Item	Description	Code
01	Water solenoid valve	507650
02	Anti-pollution check valve	03935 A
03	Drain for plancha	505520
04	Male connector	07953 A

3. PLANCHA 700X500 BURNER DIAGRAM



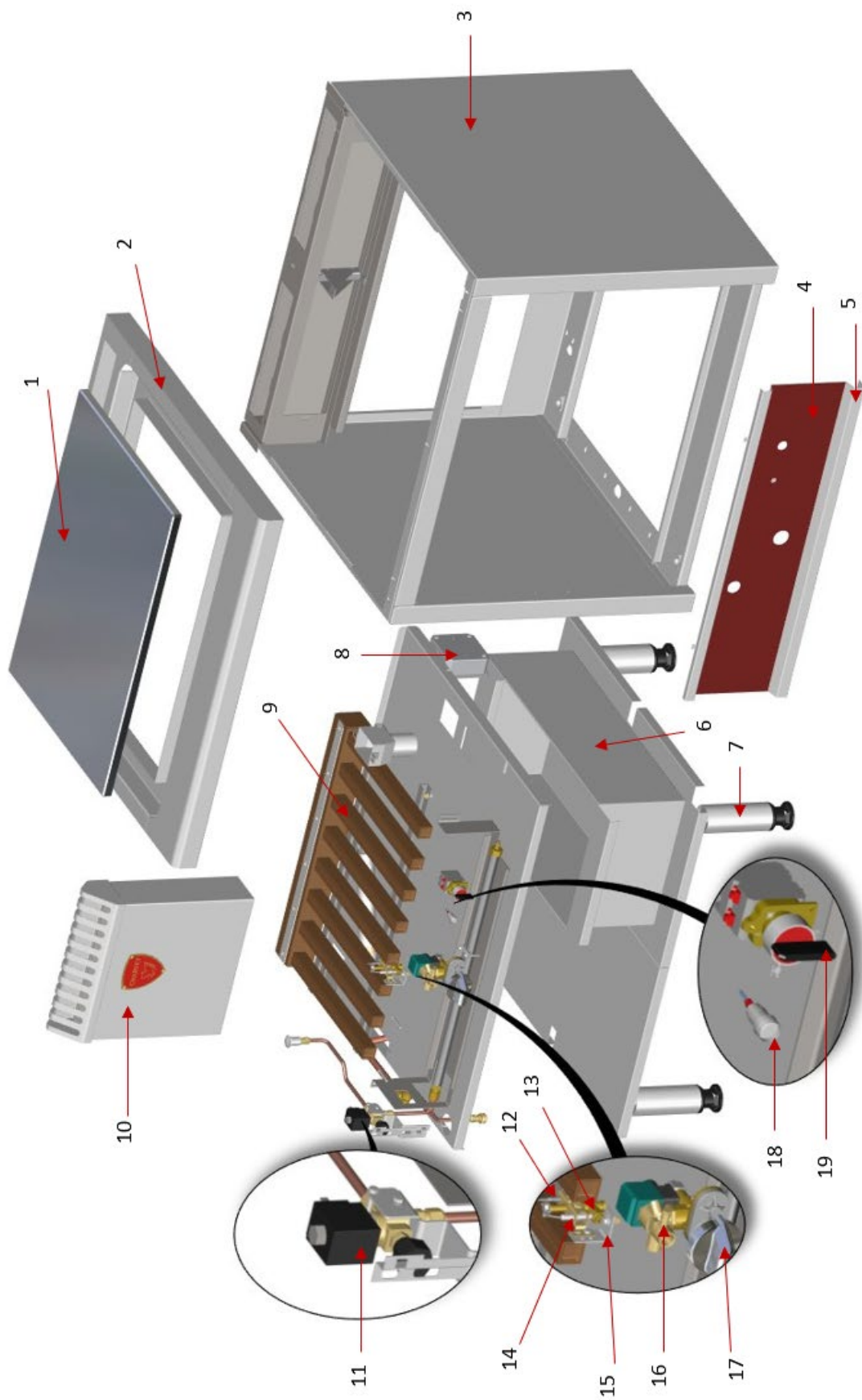
Item	Description	Code
01	Plancha burner	F14088
02	Thermocouple	00290 A
03	3-flame pilot light	07551A natural gas or 07550A propane gas
04	Ignition spark plug	05315 A
05	Venturi tube	07440 A
06	Mounting bracket	06910 A
07	Air sleeve	06990 A
08	Injector holder	07117 A
09	Pilot light support	F01316

4. GAS TAP MANIFOLD DIAGRAM




Item	Description	Code
01	Male connector	08996 A
02	Gas tap manifold	F14084
03	Gas tap	08425 A
04	Pressure gauge outlet plug	07417 A

EXPLODED VIEW



Item	Description	Code
01	Smooth chrome plancha plate 700x500	501042
02	Plancha top set	176112
03	Simple service plancha frame	F13360
04	Enamel Pro 700 chrome plancha with water run-off	F15876
05	Stainless steel control cover	169751
06	Bucket	F15597
07	Standard leg height 180/200mm	F11290
08	Sarel box	02452 A
09	Burner for plancha 700x500	F14088
10	Simple low wall-fitted flue	F14557
11	Water solenoid valve	507650
12	Thermocouple	00290 A
13	3-flame pilot light	07551A NG 07550A PG
14	Ignition spark plug	05315 A
15	Pilot light support	F01316
16	Thermostatic gas tap	08425 A
17	Gas tap control knob	505690
18	230v voltage detector white light	173641
19	Water run-off switch for chrome plancha	00077 A

SPARE PARTS

Code	Description	Photo
08425 A	Thermostatic valve	
505690	Gas tap control knob	
F14088	Burner for plancha 700X500	
F15378	Burner for plancha 300x500	
507650	Water solenoid valve	
00077 A	Water run-off switch for chrome plancha	
173641	White light 230v	
00214 A 00205 A	Burner injector NG ø3.0 Burner injector PG ø 2.1	
00290 A	Thermocouple	
02161 A	Electric ignition 2-point 240 V	

Code	Description	Photo
05315 A	Ignition spark plug	
174004	Spark plug wire	
07551 A 07550 A	Pilot light NG Pilot light PG	
04762 A	Scrappy scraper	
172122	Drain strainer	
505520	Plancha drain	
501042	Smooth chrome plancha plate 700x500	
501045	Ribbed chrome plancha plate 700x500	
501048 501061	Smooth chrome plancha plate 300x500 Ribbed chrome plancha plate 300x500	 
502002	Unipolar thermostat 100°-350°C. Capillary 2 metres	



PRO800-900

AUTHENTIC COOKING EQUIPMENT

GAS CHROME PLANCHA

USER MANUAL



USER MANUAL
FR_PRO800-900_DÉSIGNATION_REV. ---
Written by LLA on 14/06/23
Revised by --- on

APPLICABLE TO:				
V03509	V03510	V03525	V03526	V03507
V03508	V03523	V03524		

CONTENTS

INTRODUCTION _____ 1

1. FOREWORD _____	1
2. USEFUL CONTACT DETAILS _____	1
3. WARRANTY _____	1
4. RESTRICTIONS ON USE _____	1
5. EQUIPMENT DISPOSAL _____	1

USE _____ 2

1. WARNINGS _____	2
2. CONTROL PANEL _____	2
3. NORMAL USE _____	2
4. TURNING THE APPLIANCE OFF _____	3
5. STARTING THE RUN-OFF + IGNITION _____	3

CLEANING & MAINTENANCE _____ 4

1. WARNINGS _____	4
2. CLEANING THE OUTER SURFACES _____	4
3. CLEANING THE CHROME PLATE _____	4

SPARE PARTS _____ 5



REVISION HISTORY

Revision index	Author of the revision	Date of the revision	Nature of the revision
A	JGD	03/07/2020	Update and addition of run-off as standard
B	LLA	15/09/2022	Image and list updated



INTRODUCTION

1. FOREWORD

Thank you for choosing Charvet equipment for your installation. Our equipment is designed and manufactured in France by our teams, who are committed to meeting five targets: Robustness, performance, hygiene, ergonomics, and safety. If, however, despite our commitment and effort, you encounter a problem with one of our products, please get in touch with our After-sales service.

2. USEFUL CONTACT DETAILS

For any information, or sales request:

✉ info@charvet.fr ☎ +33 (0)4 76 06 64 22

For all technical assistance requests, contact our After-sales service department:

✉ sav@charvet-sa.fr ☎ +33 (0)4 76 06 64 22

3. WARRANTY



INFORMATION

The warranty is part of the sale contract. For any installation or work carried out under the warranty, contact an authorised dealer. In addition, we would like to remind you that the CHARVET warranty does not cover damage caused by faulty installation, misuse or inadequate maintenance. Please read this manual in full.

4. RESTRICTIONS ON USE



INFORMATION

This appliance should only be used by qualified persons. The installer should provide training on how to use the appliance once it has been installed. 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.

5. EQUIPMENT DISPOSAL



INFORMATION

Exclusively for France:

In accordance with Decree No. 2014-928 of 19 August 2014, concerning the disposal of waste and electrical and electronic equipment, the Paul CHARVET company is responsible for the organisation and financing of the collection and processing of professional EEE placed on the market from 13.08.2005. As such, the CHARVET company is a member of ECOLOGIC, an eco-organisation approved by the state.

How WEEE is disposed of:

At the end of its life, the equipment must be palletised and made available to the carrier in an accessible place. Except in exceptional circumstances, the equipment shall not have been dismantled, even partially. Otherwise, the CHARVET company reserves the right to re-invoice the costs of processing and taking responsibility for the equipment.

In addition, all requests weighing less than 500 Kg shall either be dropped off by the end user at a collection point or collected from the end user's premises, in which case the end user will be liable to pay the cost of such collection.

For any request for collection:

www.e-dechet.com

+33 (0)1 30 57 79 14



1. WARNINGS



WARNING

This appliance is intended for professional use, and should therefore be used by qualified personnel, as intended and as instructed in this document.

Any abnormal use of this equipment could have consequences on its operation, but also on the safety of property and persons.

This appliance is equipped with several safety devices. In case of malfunction, please cut off all supplies (electricity, gas, water, etc.) and contact a qualified installer for repair.

- **Do not attempt to repair a defective appliance by yourself, in case of malfunction, please isolate the device (cut off its supplies, and limit access to the appliance to authorised persons only), pending the work by the installer.**
- **Do not use an appliance when it has gone into safe mode, do not attempt to bypass its safety device(s).**
- **Never use an appliance, especially when empty, without supervision.**
- **This equipment should be revised at least once a year by a qualified installer.**
- **Some parts of this appliance are protected by the manufacturer, in case of a fault, contact the installer for replacement or repair.**

Neither the CHARVET company nor the installation company shall be liable for damage and/or injuries resulting from improper maintenance, misuse, or unauthorised modification of this appliance.

2. CONTROL PANEL

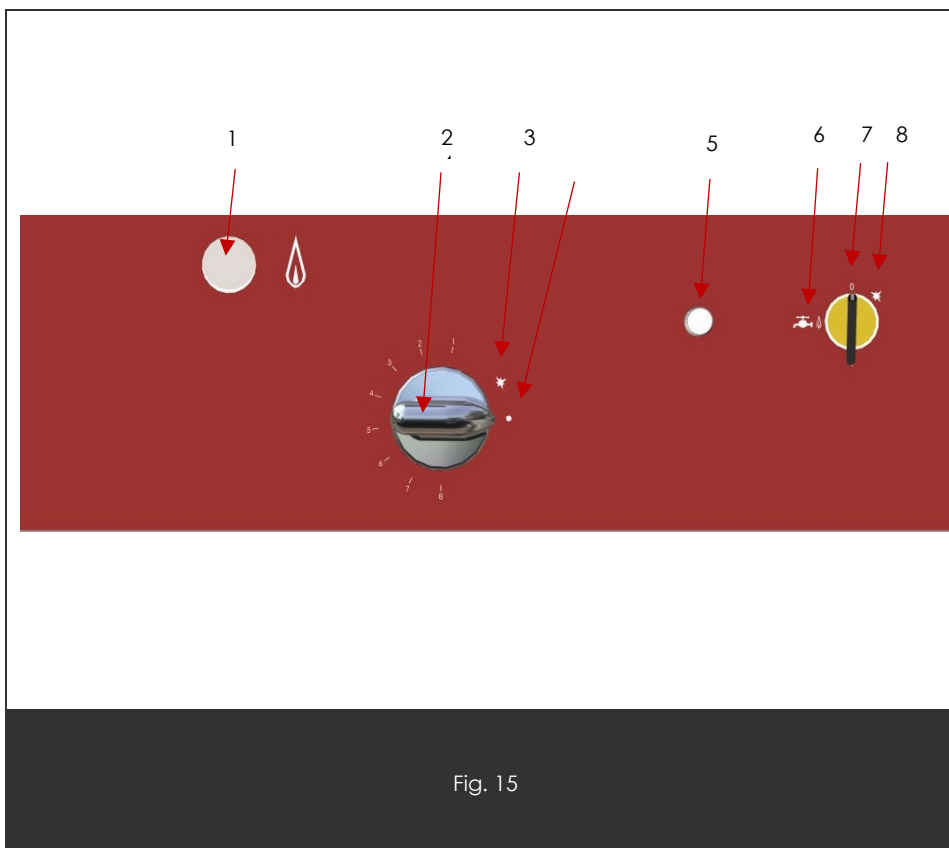



Fig. 15

Nomenclature	
Item	Description
1	Manual ignition
2	Gas control knob
3	Ignition/pilot light position
4	Off position
5	White 'voltage detector' light
6	Run-off burner ignition position
7	Off position
8	Pilot light/ignition position
Gas control knob graduated scale	
Position	Temperature in degrees
1	130°
2	160°
3	200°
4	230°
5	260°
6	290°
7	
8	

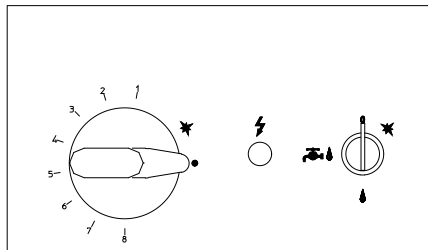
3. NORMAL USE

- Switch on the appliance, the white light comes on (Fig. 15 Item 5)
- Press down the gas control knob (Fig. 15 Item 2) in the ignition/pilot light position (Fig. 15 Item 3) and at the same time turn the switch (Fig. 9 Item 8) to the ignition position (Fig. 15 Item 8).
- Sparking occurs, the pilot light should remain lit.
- Once the pilot light is lit, turn the switch to the desired position.
- Set the gas control knob (Fig. 15 Item 2) to the desired temperature (see table above).
- To circulate water in the groove around the edge, turn the switch to the  position (Fig. 15 Item 6).

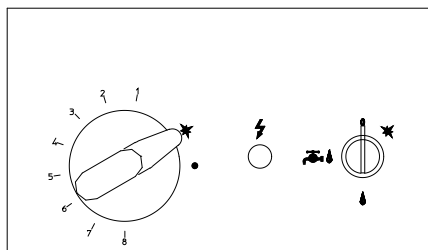
4. TURNING THE APPLIANCE OFF

- Turn the knob(s) to the off position.
- At the end of the day shut off the gas supply and the electricity supply.

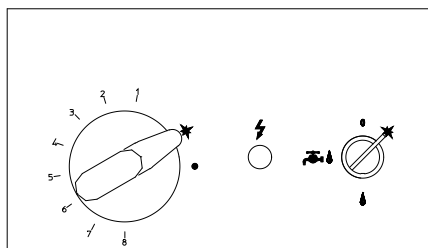
5. STARTING THE RUN-OFF + IGNITION



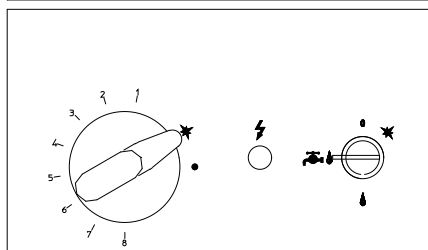
Switch on the appliance: white light on



Push and turn the burner control knob anticlockwise to the notch:



Press the knob down fully and at the same time turn the switch to the ignition position.

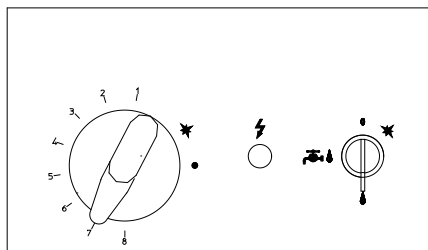


Keep the knob and the switch pressed down for a few seconds (approximately 5 to 20 s) before releasing them. The pilot light must remain lit. If not, repeat the operation.

The pilot light is lit. Move the switch to the burner ignition position,



This will also put the water run-off into operation.



Turn the control knob anti-clockwise to the desired position.



Selecting this position will stop the water run-off but will leave the burner on.

CLEANING & MAINTENANCE

1. WARNINGS



WARNING

Before cleaning the appliance, make sure that the parts to be handled have cooled down or equip yourself with suitable protection.

It is preferable to clean and maintain this equipment after switching it off.

This appliance must not be cleaned by means of water spray, water jets under pressure or steam. The use of bleach and/or acid, even heavily diluted, is absolutely prohibited.

2. CLEANING THE OUTER SURFACES

- Turn off and wait until the elements near the plate have cooled down.
- After each service and before cleaning, we strongly advise you to disconnect the gas supply and turn appliances off.
- Wash with a sponge in soapy water or any other neutral cleaning product.
- After each cleaning, rub with an oily rag.

3. CLEANING THE CHROME PLATE

The first part of the cleaning will be carried out before the appliance is disconnected from the mains, while warm:

- Remove the largest pieces of waste from the plate using a spatula.
- Proceed by deglazing the plate, then use the scraper provided to push the waste along the drainage groove.
- If necessary, it is also possible to clean the plate further using a wooden spatula and a Tampico brush.
- Empty the contents of the groove into the drain.

For the second part, disconnect the appliance from the mains:

- Remove the strainer and clean it, trying to remove as much burnt grease as possible from around it.
- Finish cleaning the drainage groove using a sponge and soapy water.
- For appliances equipped with one, remove the grease tank and empty out the larger pieces of waste.
- The tank can then be cleaned with a sponge and soapy water.
- If the drainage groove is blocked, clean it with a small cleaning brush.

4. USING THE SCRAPER

- To scrape the steel plate, position the scraper flat as in Figure 16 below.
- Dispose of the waste through the drain tube that will drain into the waste bucket.

Note: The groove around the edge collects residues of food and grease. We strongly recommend collecting larger pieces of waste using a spatula in order to limit the risks of blocking the appliance's drain.

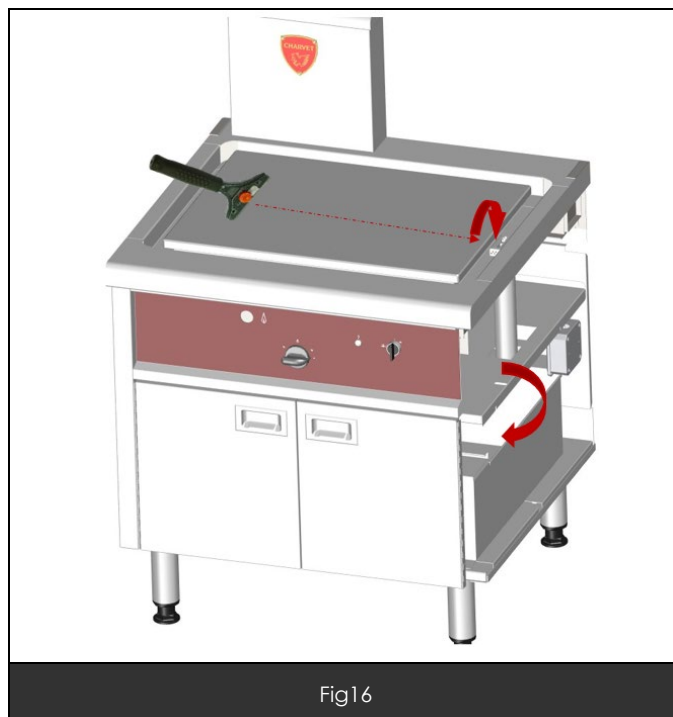


Fig16

SPARE PARTS

Code	Description	Photo
08425 A	Thermostatic valve	
505690	Gas tap control knob	
F14088	Burner for plancha 700X500	
F15378	Burner for plancha 300x500	
507650	Water solenoid valve	
00077 A	Water run-off switch for chrome plancha	
173641	White light 230v	
00214 A 00205 A	Burner injector NG ø3.0 Burner injector PG ø 2.1	
00290 A	Thermocouple	
02161 A	Electric ignition 2-point 240 V	

Code	Description	Photo
05315 A	Ignition spark plug	
174004	Spark plug wire	
07551 A 07550 A	Pilot light NG Pilot light PG	
04762 A	Scrappy scraper	
172122	Drain strainer	
505520	Plancha drain	
501042	Smooth chrome plancha plate 700x500	
501045	Ribbed chrome plancha plate 700x500	
501048 501061	Smooth chrome plancha plate 300x500 Ribbed chrome plancha plate 300x500	
502002	Unipolar thermostat 100°-350°C. Capillary 2 metres	