



PRO700

AUTHENTIC COOKING EQUIPMENT

OPEN BURNERS

INSTALLATION MANUAL



INSTALLATION MANUAL

FR_PRO700_G-FN-REV. C
Written by ECE on 28/10/19
Revised by JGD on 11/06/20

APPLICABLE TO:

V07000	V07001	V07006	V07007	V07123
V07124	V07125	V07126		

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	2
2. HANDLING	2
3. INSTALLATION	2
4. ASSEMBLY AND SPECIAL PRECAUTIONS	2
5. DATA PLATE	2
ELECTRICAL CONNECTION	3
1. BEFORE ELECTRICAL CONNECTION	3
2. ELECTRICAL CONNECTION	3
3. AFTER CONNECTION	3
GAS CONNECTION	4
1. BEFORE CONNECTION	4
2. GAS CONNECTION	4
3. CHECKS AFTER CONNECTION	4
STARTING UP	5
1. GENERAL	5
2. CONTROLS	5
2.1. Burner control - 'full or low' gas tap	5
2.2. Gas oven control – Thermostatic valve	5
2.3. Electric oven control (thermostat)	5
3. FUNCTIONAL TESTING	6
3.1. Open burners	6
3.2. Gas oven	6
3.3. Electric oven	6
ADJUSTMENTS – MAINTENANCE	7
1. PERIODIC CHECKS	7
2. CONTROL PANEL REMOVAL	7
3. PRESSURE CHECK	7
4. COMBUSTION CONTROL (INJECTORS, AIR SUPPLY)	8
4.1. Open burner 6.5kW - Adjustment table	8
4.2. Open flame burner 10kW - Adjustment table	8
4.3. Gas oven - Adjustment tables	8
4.4. Procedure for replacing injectors and adjusting air sleeves – Open burners	9
4.5. Procedure for replacing injectors and adjusting air sleeves – Gas oven	9
4.6. Low output setting – Open burners on all models	9
4.7. Low output setting – Gas oven	9
ELECTRIC & GAS DIAGRAMS	10
1. WIRING DIAGRAM	10
1.1. 1-2-point electric ignition	10
1.2. 3-5-point electric ignition	11
1.3. Electric oven	12
2. GAS DIAGRAMS	13
2.1. Open burner gas tap	13
2.2. Open burner	13
2.3. Oven gas tap	14
2.4. Oven burner	14



1. OPEN BURNERS	15
2. GAS OVEN	16



REVISION HISTORY

Revision index	Author of the revision	Date of the revision	Nature of the revision
A	ECE	28.10.2019	Use of original manual – Scope of application extended to other similar appliances
B	JGD	11 June 2020	New cast-iron griddles for open burners



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 68 14

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 must be used by qualified personnel. It is mandatory that the installer provides 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.

5. 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

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.



Fig. 1

5. DATA PLATE

Each appliance has a data plate. This is located on the/one of the burner support(s). For access to it, simply remove the pan holder, the burner cap, and the drip tray.

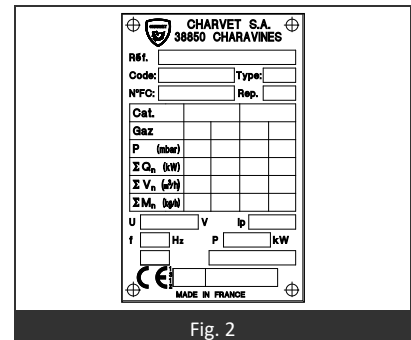


Fig. 2

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 – I.
- The section of the cable used to connect the appliance to the mains should be 1.5 mm² for all-gas appliances with electric ignition. In the case of an appliance above an electric oven, the cable section must be 2.5mm².
- 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, which are at the back of the appliance.
- 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.

2. ELECTRICAL CONNECTION

Connect the installation's fixed electrical supply to the appliance's electrical circuit via the junction box. The latter is located at the back of the appliance. Remove the junction box cover, then connect each cable to the appropriate potentials according to the labelling on each terminal block.

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).

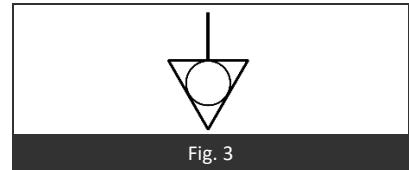


Fig. 3

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 $2 \times P_n$ (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 ref.	Appliance type	Power (kW)	Required new air flow (in m ³ /h)
V07006	G4FN	35	70
V07007	M4FN	26	52
V07001	R-G4FN	26	52
V07125/V07124	R-2FN+1FN / R-1FN+2FN	23	46
V07126	R-2FN	20	40
V07000	R-G2FN	13	26
V07123	R-G1FN	10	20

2. GAS CONNECTION

Connect the appliance to the gas supply, via the M1/2" threaded connector at the rear of the appliance.

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.

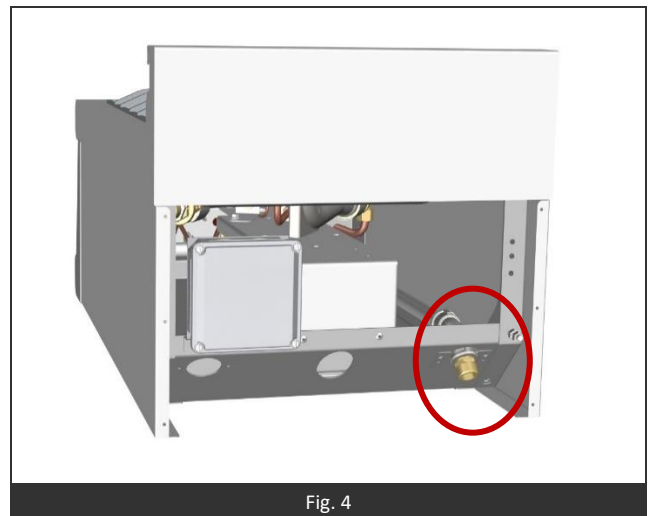


Fig. 4

3. CHECKS AFTER CONNECTION

After connecting, check:

- Gas-tightness of the circuit up to the gas tap manifold.
- Check the gas pressure of the appliance during operation. All other gas appliances in the suite should be running.
- Check flame pattern and colour is correct.
- Check correct operation of the appliance.

STARTING UP

1. GENERAL

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. CONTROLS

2.1. Burner control - 'full or low' gas tap

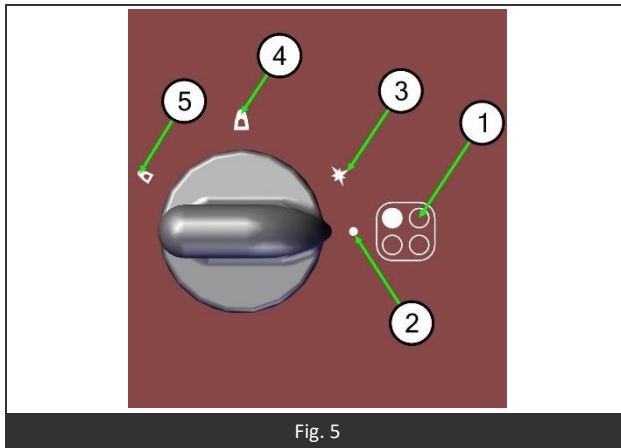


Fig. 5

Nomenclature	
Item	Description
1	Screen print showing the burner's position
2	Off position
3	Ignition position
4	Full output position
5	Low output position
6	
7	

2.2. Gas oven control – Thermostatic valve

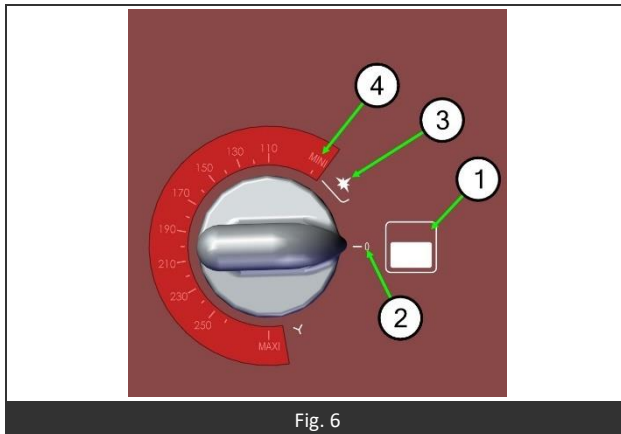


Fig. 6

Nomenclature	
Item	Description
1	'Oven' screen print
2	Off position
3	On position
4	Temperature range
5	
6	
7	

2.3. Electric oven control (thermostat)

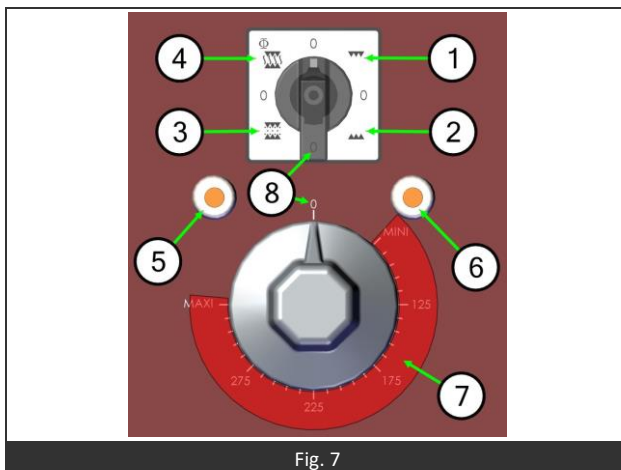


Fig. 7

Nomenclature	
Item	Description
1	Switch – Top
2	Switch – Base
3	Switch – Top + Base gentle
4	Switch – Top + Base intense
5	Heating-up light – Top
6	Heating-up light – Base
7	Temperature range
8	Off position (at the switch or at the thermostat)

3. FUNCTIONAL TESTING

Before carrying out the functional tests, supply the appliance with gas (open the upstream block valve), and electricity (if the appliance is equipped with an electrical function or option).

3.1. Open burners

- 1- Press down the gas tap of one of the burners, then turn it to the 'ignition' position (✖).
- 2- Proceed with the ignition of that burner:
 - If the appliance is equipped with an electric ignition, press the push-button.
 - If the appliance is not equipped with one, bring a flame close to the burner's pilot light.
- 3- The pilot light lights up, keep pressing the knob down for a few seconds and then release it. The pilot light should remain lit. If this is not the case, repeat the operation, gradually holding the knob down for a longer time.
- 4- Turn the knob to the maximum output or 'full flame' position (▲), the burner will be at its maximum intensity.
- 5- The knob also has a reduced output position (♥). To engage it, from the full flame position, push in the knob, then turn it anti-clockwise.

3.2. Gas oven

- 1- Press down the oven's gas tap control knob, then turn it to the 'ignition' position (✖).
- 2- Proceed with the ignition of the oven:
 - If the appliance is equipped with an electric ignition, press the push-button.
 - If the appliance is not equipped with one, open the oven door, then bring a flame close to the hole at the front of the base of the oven.
- 3- The pilot light ignites (it is possible to check the ignition via the hole in the base). Keep pressing the knob down for a few seconds and then release it. The pilot light should remain lit. If this is not the case, repeat the operation, gradually holding the knob down for a longer time.
- 4- Turn the knob to the minimum output position. The main burner is lit at its minimum intensity. It is then possible to increase the temperature by turning the knob anti-clockwise, according to the graduated scale on the enamel.

3.3. Electric oven

- 1- Set the switch to the desired position (Top, Base, Base + Top gentle, Base + Top intense).
- 2- Using the thermostat, adjust the temperature to a value between the minimum and maximum positions.
- 3- The amber lights indicate that the top and/or base elements in the oven are heating up.

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

To remove the control panel, proceed as follows:

- 1- Remove the knobs from all the gas valves.
- 2- Pull out the drip trays located under the control panel
- 3- Two mounting screws are now accessible under the control panel (one screw at each end – See illustration). Unscrew those two screws so that the control panel can be removed.

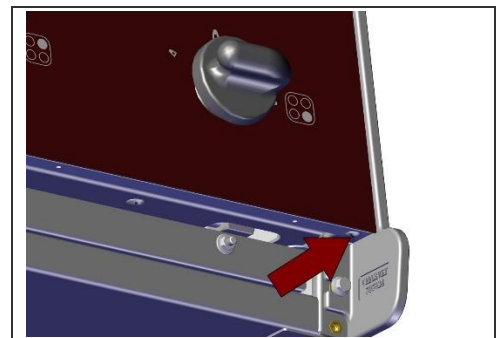


Fig. 8

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.

Once the control panel has been removed, it is then possible to access the gas manifold, this is the tube on which all of the appliance's gas valves are mounted, then:

- Locate the brass plug on the manifold and unscrew it.
- Connect your pressure gauge in its place.
- Switch on all appliances connected to the same gas supply.
- Take the pressure reading

After measuring, replace the brass plug on the manifold , and check the gas-tightness of the connection

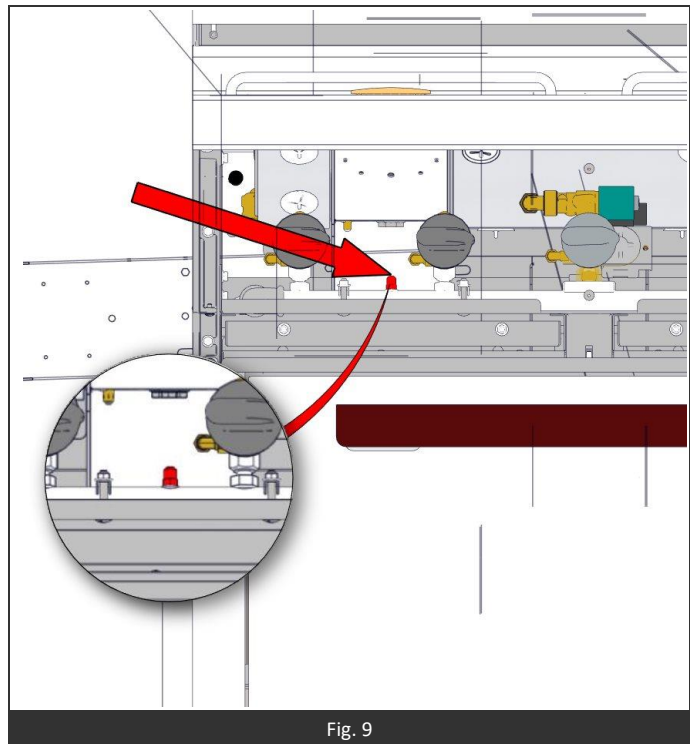


Fig. 9



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. COMBUSTION CONTROL (INJECTORS, AIR SUPPLY)

The information in the following paragraphs will be particularly useful if you have to change the type of gas supplying the appliance.

4.1. Open burner 6.5kW - Adjustment table

Gas type under nominal pressure	Number engraved on the injector		Air adjustment D (mm)		Nominal calorific output
	Main burner	Pilot light	Main burner	Pilot light	
G20-20	185	35	4mm	-	6.5kW
G31-37	125	20	Max.	-	6.5kW

4.2. Open flame burner 10kW - Adjustment table

Gas type under nominal pressure	Number engraved on the injector		Air adjustment D (mm)		Nominal calorific output
	Main burner	Pilot light	Main burner	Pilot light	
G20-20	230	35	3mm	-	10kW
G31-37	135	20	Max.	-	10kW

4.3. Gas oven - Adjustment tables

Gas type under nominal pressure	Number engraved on the injector		Air adjustment D (mm)		Nominal calorific output
	Main burner	Pilot light	Main burner	Pilot light	
G20-20	220	40	2mm	-	9kW
G31-37	150	20	4mm	-	9kW



4.4. Procedure for replacing injectors and adjusting air sleeves – Open burners

To access an open burner, proceed as follows:

- 1- Remove the pan holder, burner cap, and the drip tray. Once the drip tray has been removed, reposition the burner cap(s) on the safety blocks.
- 2- Access the air sleeve (Fig. 10 – Item 2), unscrew it (Fig. 10 – Item 3) then slide it so that the injector on the mounting bracket can be accessed.
- 3- Unscrew the injector (Fig. 10 – Item 1), then replace it with the appropriate injector for the type of gas used (see adjustment tables above).
- 4- After replacement, readjust the air sleeve opening (clearance D opposite) according to the information in paragraph 4.1 or 4.2 depending on the burner power.

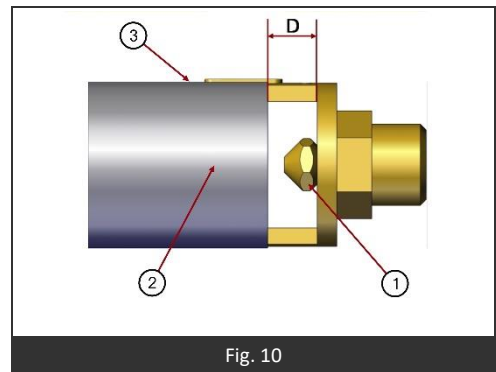


Fig. 10

4.5. Procedure for replacing injectors and adjusting air sleeves – Gas oven

To access the burner in a gas oven, proceed as follows:

- 1- Pull out the base of the oven to access a stainless steel cover underneath. Then simply remove that cover in order to access the venturi.
- 2- Access the air sleeve (Fig. 11 – Item 2), unscrew it (Fig. 11 – Item 3) then slide it so that the injector on the mounting bracket can be accessed.
- 3- Unscrew the injector (Fig. 11 – Item 1), then replace it with the appropriate injector for the type of gas used (see adjustment tables above).
- 4- After replacement, readjust the air sleeve opening (clearance D opposite) according to the information in paragraph 4.3.

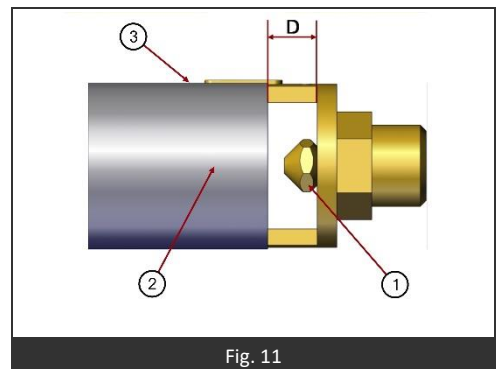


Fig. 11

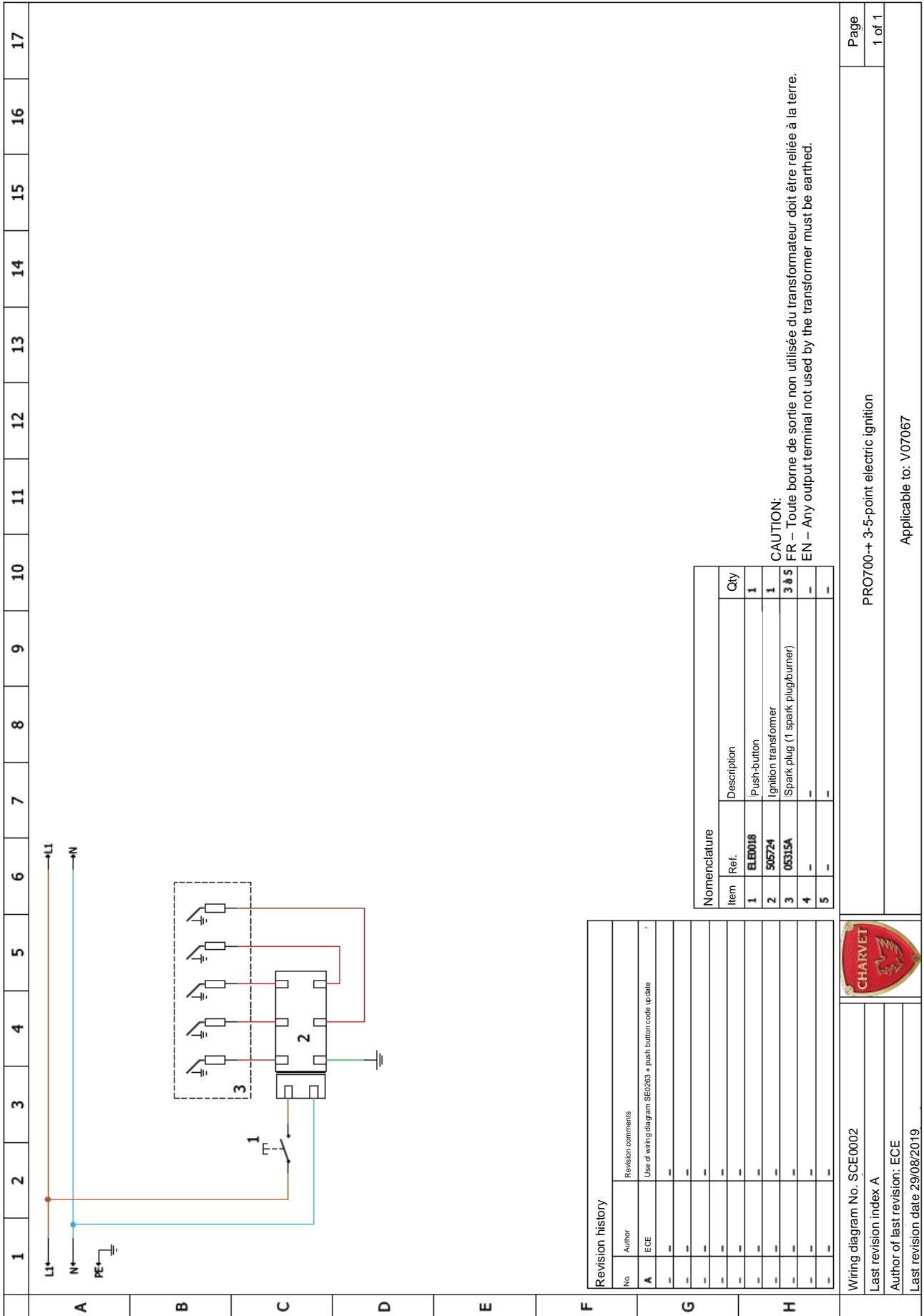
4.6. Low output setting – Open burners on all models

- 1- Remove the knob from the gas tap to be set to low output
- 2- Remove the control panel as described in paragraph 2 of this section (page 7).
- 3- Refit the control knob to the gas tap.
- 4- Put the burner to be adjusted into the 'slow' or low output position
- 5- Using a flat-blade screwdriver, adjust the regulator screw (Fig. 14 – Item 3).
The setting is correct when the burner does not go out when changing from maximum output to minimum output.

4.7. Low output setting – Gas oven

- 1- Remove the knob from the oven's gas tap.
- 2- Remove the control panel as described in paragraph 2 of this section (page 7).
- 3- Refit the control knob on the valve.
- 4- Remove the base of the oven so that the burner's flames can be seen.
- 5- Switch on the oven, at 225°C. Allow it to heat up for about 15 minutes with the oven door closed.
- 6- Turn the control knob to 150°C. The valve switches to minimum output.
- 7- Open the oven door, then, using a flat-blade screwdriver, adjust the low output by turning the regulator screw (Fig. 14 – Item 9).
The setting is correct when the flames are approximately $\frac{3}{4}$ smaller compared to their size in the minimum position. The burner must not go out when changing from maximum output to minimum output.

Note: During this operation, the adjustment must be carried out immediately after lowering the temperature at the gas tap. After too long a time, the thermostat will react and the valve will return to the maximum output position, invalidating the procedure at the same time.



Revision history

No.	Author	Revision comments
A	ECE	Use of wiring diagram SEB263 + push button code update
-	-	-
-	-	-
-	-	-
-	-	-
-	-	-
-	-	-
-	-	-
-	-	-

Nomenclature

Item	Ref.	Description	Qty
1	ELE0018	Push-button	1
2	505724	Ignition transformer	1
3	05315A	Spark plug (1 spark plug/burner)	3 à 5
4	-	-	-
5	-	-	-

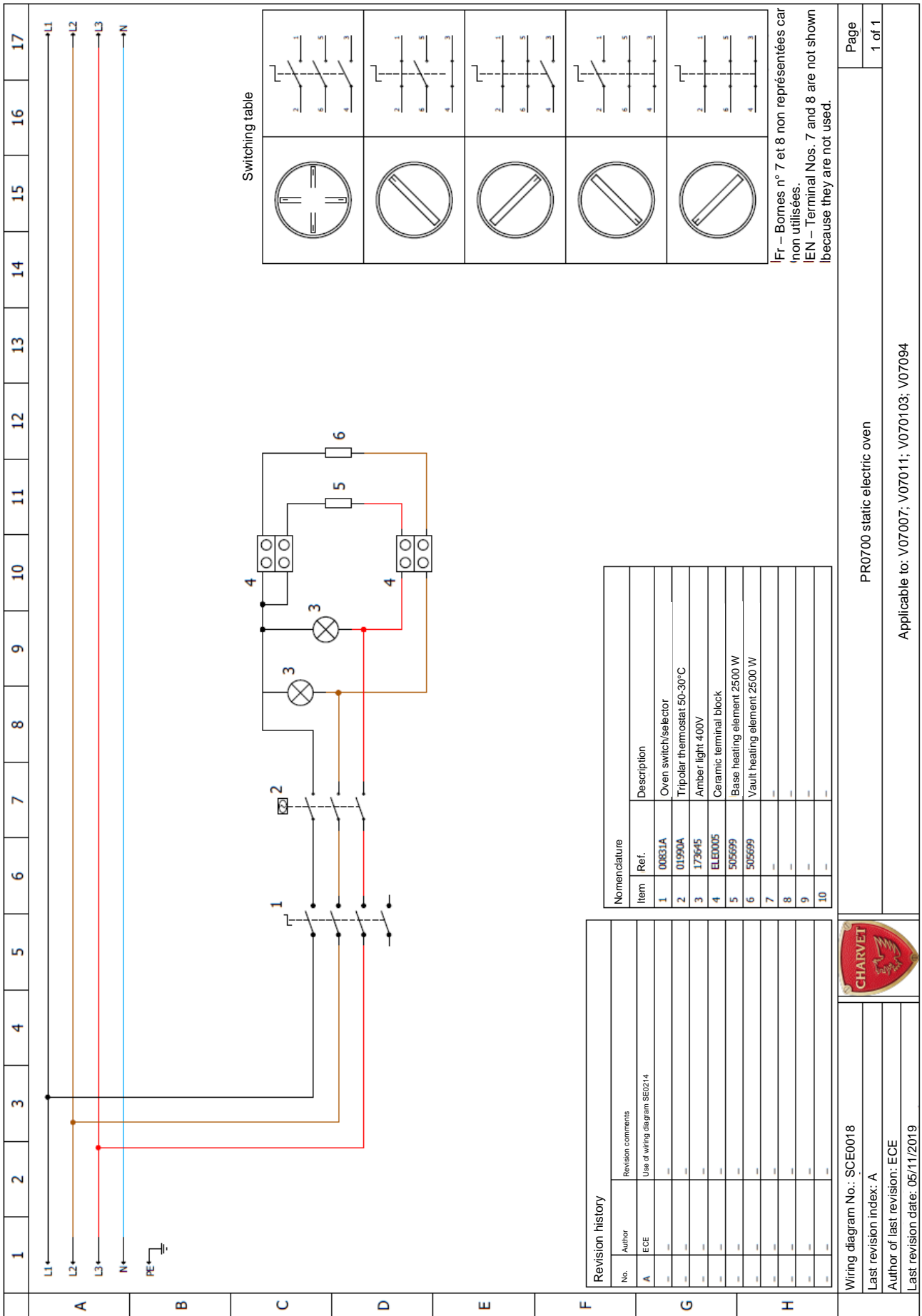
CAUTION:
 FR – Toute borne de sortie non utilisée du transformateur doit être reliée à la terre.
 EN – Any output terminal not used by the transformer must be earthed.



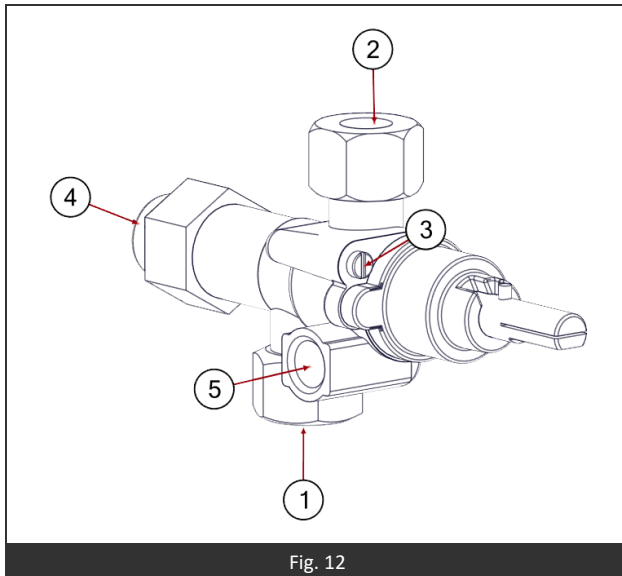
Wiring diagram No. SCE0002
 Last revision index A
 Author of last revision: ECE
 Last revision date 29/08/2019

PRO700→ 3-5-point electric ignition

Applicable to: V07067

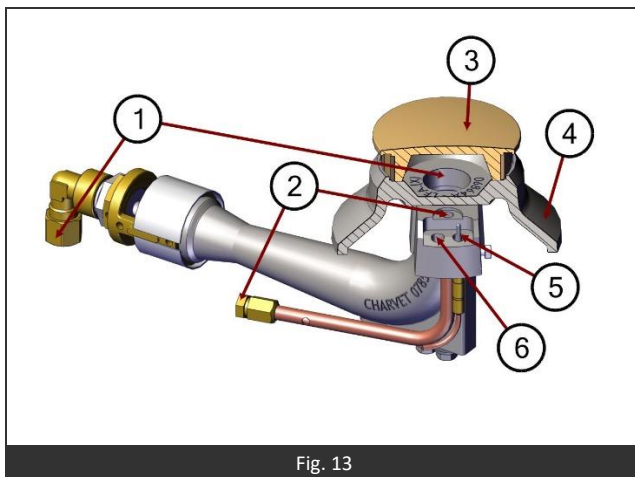


2.1. Open burner gas tap



Nomenclature	
Item	Description
1	Gas inlet
2	Burner gas outlet
3	Regulator adjustment screw
4	Thermocouple return
5	Pilot light gas outlet

2.2. Open burner



Nomenclature	
Item	Description
1	Main burner gas inlet
2	Pilot light gas inlet
3	Burner cap
4	Burner body
5	Thermocouple
6	Spark plug location (optional)

2.3. Oven gas tap

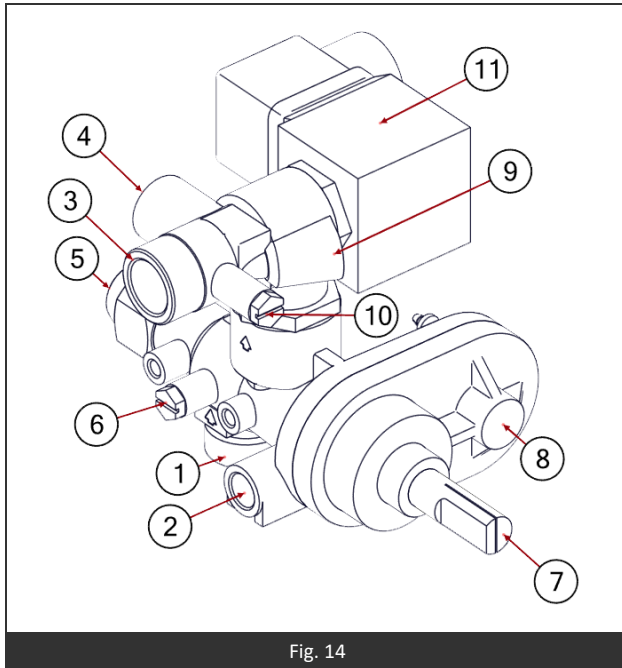


Fig. 14

Nomenclature

Item	Description
1	Gas inlet
2	Pilot light gas outlet
3	Main burner gas outlet
4	Max. output adjustment screw
5	Thermocouple return
6	Pressure gauge outlet at input stage (not used)
7	Gas tap axis
8	Thermostat axis control
9	Minimum output adjustment screw
10	Pressure gauge outlet at output stage (not used)
11	Solenoid valve

2.4. Oven burner

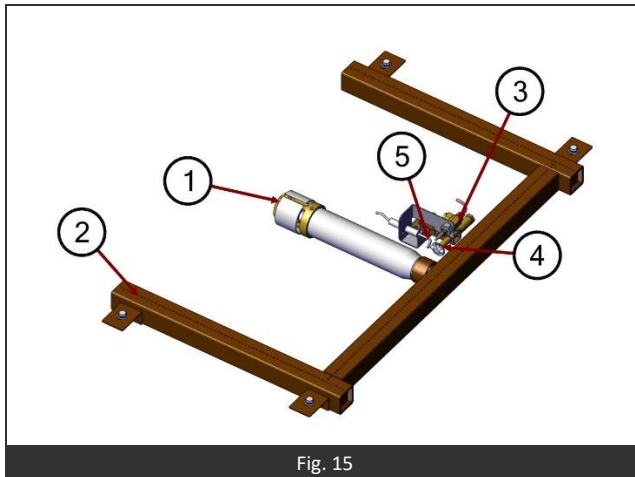







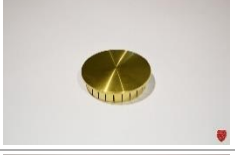


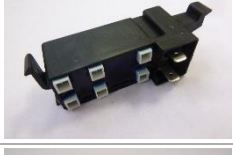







Fig. 15

Nomenclature

Item	Description
1	Main burner gas inlet
2	Micro-perforated burner
3	Thermocouple
4	Three-way pilot light
5	Spark plug






BASIC EMERGENCY SPARE PARTS

1. OPEN BURNERS



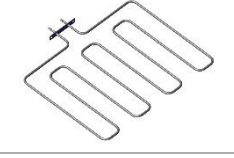
Ref.	Description	Photo	Ref.	Description	Photo
505722	Open burner valve		00290 A	Open burner thermocouple	
505690	Gas tap knob		501929	Thermocouple coil	
172094	Full burner ø80		06976 A	Burner cap ø80	
F12669	Full burner ø100		06977 A	Burner cap ø100	
505724	Ignition transformer		174004	Transformer > spark plug connecting cable	
05315 A	Spark plug		ELE0018	Ignition push button	
507772	Open burner cast-iron pan holder for two ø80 burners		505798	Open burner drip tray for two ø80 burners	
506207	Open burner pan holder for a ø100 burner		506208	Open burner drip tray for two ø100 burners	



2. GAS OVEN

Ref.	Description	Photo
08425 A	Thermostatic valve	
07550 A	Propane gas pilot light	
506245	Thermostat 0 ~ 300°C	
505690	Gas tap knob	
505724	Ignition transformer	

Ref.	Description	Photo
170846	Oven burner	
07551 A	Natural gas pilot light	
505957	Oven thermocouple	
05315 A	Spark plug	
174004	Transformer > spark plug connecting cable	

3. ELECTRIC OVEN

Ref.	Description	Photo
00831 A	Oven switch	
01990 A	Thermostat 50 ~ 300°C	
505699	Heating element for top and base of oven 2.5 kW	

Ref.	Description	Photo
173645	Amber light 400V	
501146	Thermostat knob	
ELE0005	Ceramic terminal block	



PRO700

AUTHENTIC COOKING EQUIPMENT

OPEN BURNERS

USER MANUAL



USER MANUAL

FR_PRO700_G-FN_REV. C
Written by ECE on 28/10/19
Revised by JGD on 11/06/20

APPLICABLE TO:

V07000	V07001	V07006	V07007	V07123
V07124	V07125	V07126		

CONTENTS

INTRODUCTION 1

1. FOREWORD	1
2. USEFUL CONTACT DETAILS	1
3. WARRANTY	1
4. RESTRICTIONS ON USE	1
5. END-OF-LIFE RECYCLING OF THE APPLIANCE	1

USE 2

1. WARNINGS	2
2. CONTROLS	2
2.1. Burner control - 'full or low' gas tap	2
2.2. Gas oven control – Thermostatic valve	2
2.3. Electric oven control (thermostat)	3
3. FUNCTIONAL TESTING	3
3.1. Open burners	3
3.2. Gas oven	3
3.3. Electric oven	3
4. TURNING THE APPLIANCE OFF	3

CLEANING & MAINTENANCE 4

1. WARNINGS	4
2. CLEANING THE OUTER SURFACES	4
3. CLEANING THE FEATURES	4



REVISION HISTORY

Revision index	Author of the revision	Date of the revision	Nature of the revision
A	ECE	28.10.2019	Use of original manual – Scope of application extended to other similar appliances
B	JGD	11 June 2020	New cast-iron griddles for open burners



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 68 14

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. At the end of this training, the end user should be given the user manual for the appliance.

The CHARVET company also reminds you that its appliances are not designed for use by persons with reduced physical, sensory, or mental capabilities unless they are under the supervision of a person who takes responsibility for them and can guarantee their safety.

5. END-OF-LIFE RECYCLING OF THE APPLIANCE



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



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. CONTROLS

2.1. Burner control - 'full or low' gas tap

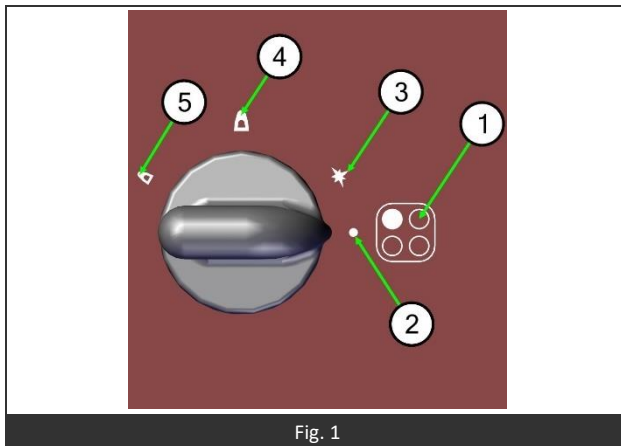


Fig. 1

Nomenclature	
Item	Description
1	Screen print showing the burner's position
2	Off position
3	Ignition position
4	Max. output position
5	Low output position
6	
7	

2.2. Gas oven control – Thermostatic valve

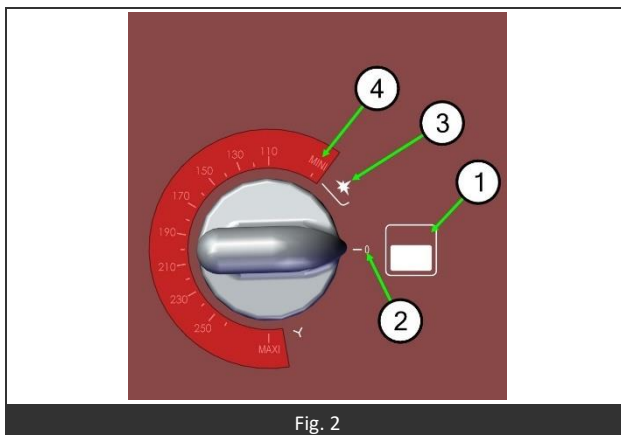
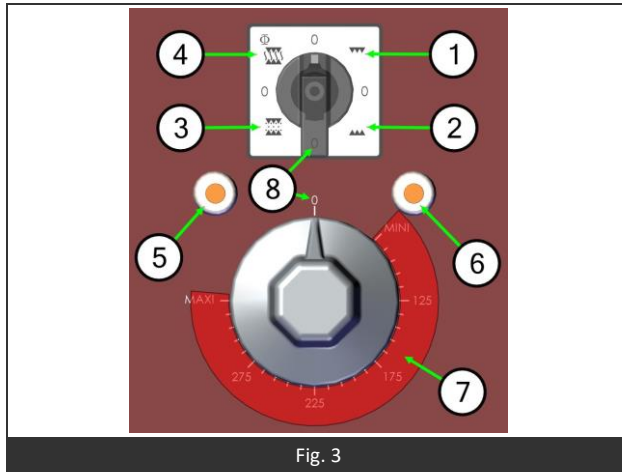


Fig. 2

Nomenclature	
Item	Description
1	'Oven' screen print
2	Off position
3	Ignition position
4	Settings range
5	
6	
7	

2.3. Electric oven control (thermostat)



Nomenclature

Item	Description
1	Switch – Top
2	Switch – Base
3	Switch – Top + Base gentle
4	Switch – Top + Base intense
5	Heating-up light – Top
6	Heating-up light – Base
7	Settings range
8	Off position (at the switch or at the thermostat)

Fig. 3

3. FUNCTIONAL TESTING

Before carrying out the functional tests, supply the appliance with gas (open the upstream block valve), and electricity (if the appliance is equipped with an electrical function or option).

3.1. Open burners

- 1- Press down the gas tap of one of the burners, then turn it to the 'ignition' position (✱).
- 2- Proceed with the ignition of that burner:
 - If the appliance is equipped with an electric ignition, press the push-button.
 - If the appliance is not equipped with one, bring a flame close to the burner's pilot light.
- 3- The pilot light lights up, keep pressing the knob down for a few seconds and then release it. The pilot light should remain lit. If this is not the case, repeat the operation, gradually holding the knob down for a longer time.
- 4- Turn the knob to the maximum output or 'full flame' position (▲), the burner will be at its maximum intensity.
- 5- The knob also has a low output position (▼). To engage it, from the full flame position, push in the knob, then turn it anti-clockwise.

3.2. Gas oven

- 1- Press down the oven's gas tap, then turn it to the 'ignition' position (✱).
- 2- Proceed with the ignition of the oven:
 - If the appliance is equipped with an electric ignition, press the push-button.
 - If the appliance is not equipped with one, open the oven door, then bring a flame close to the hole at the front of the base of the oven.
- 3- The pilot light comes on (it is possible to check the ignition via the hole in the base). Keep pressing the knob down for a few seconds and then release it. The pilot light should remain lit. If this is not the case, repeat the operation, gradually holding the knob down for a longer time.
- 4- Turn the knob to the minimum output position. The main burner is lit at its minimum intensity. It is then possible to increase the temperature by turning the knob anti-clockwise, according to the graduated scale on the enamel.

3.3. Electric oven

- 1- Set the switch to the desired position (Top, Base, Base + Top gentle, Base + Top intense).
- 2- Using the thermostat, adjust the temperature to a value between the minimum and maximum positions.
- 3- The amber lights indicate that the vault and/or base heating elements are heating up.

4. TURNING THE APPLIANCE OFF

At the end of the day, return all the appliance's controls to the 'Off' position (position 0 or ●), the light is white, and then clean the unit according to the instructions in the next section.

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

The outer surfaces should be cleaned with a sponge dampened with soapy water (or another neutral detergent). For the top, with the appliance turned off, it is possible to use a scouring sponge if necessary, taking care to scrub in the direction of polishing (risk of damage to the appearance of the appliance or the top).

3. CLEANING THE FEATURES

3.1. Open burners

Remove the pan holder, burner caps, and the drip trays. The latter can be cleaned with a sponge and soapy water. It is also possible to use a plant-based abrasive to remove stubborn stains.

These parts can also be cleaned in the dishwasher.

After cleaning the various parts, rinse them thoroughly with clean water, then dry them before refitting them in the reverse order to when they were removed.

3.2. Electric or gas oven

Electric and gas furnaces can be cleaned routinely using the same protocol:

- 1- Remove the oven shelves, as well as the shelf runners.
- 2- The latter can be put in the dishwasher or cleaned with a sponge and soapy water. It is also possible to use a plant-based abrasive to remove stubborn stains.
- 3- In the case of manual cleaning, rinse the various parts thoroughly.
- 4- When completely dry, put the components back into the oven for later use.

More occasionally, or in case of excessive soiling, the bottom of the oven can be cleaned. This cleaning should be carried out by means of a brass brush.

