

USER INSTRUCTION

APPLIANCE USE

This appliance is only for professional use and should only be used by qualified personnel. Ensure that the person responsible understands how to safely operate, shutdown and clean the appliance and is made aware of the position and operation of the electrical isolating switch in the event of an emergency.

HOB OPERATION

- Switch on the mains supply to the unit and the green neon will illuminate.
- Adjust the temperature to the desired level by means of the control knob 1 being low and 6 being high.
- Each plate incorporates a protection device that automatically reduces the power when the pan is removed or if a pan boils dry.

OVEN OPERATION

- Switch on the mains supply to the unit and the green neon will illuminate.
- Set the oven control knob (left hand side of unit) to the desired temperature in degrees Celsius. The oven fans run continuously whilst the oven is turned on. The orange light will illuminate indicating that power is being supplied to the elements.
- The orange light will go out when the oven has achieved the set temperature. Periodically the orange light will illuminate to indicate that the oven temperature has fallen and the elements have been turned on to raise the temperature.
- Allow 20 minutes from cold for the oven to heat and stabilise.



This unit is fitted with a thermal cut-out to protect the oven from overheating. If the oven is not heating then check, and press, the oven reset button, located above the cable inlet at the rear of the unit.



This unit has had the airflow optimised for the most even cooking on the second and fourth shelves using either 2 1/1 gastronorm trays or 4 1/2 gastronorm trays.

SHUT DOWN

To shut down the appliance rotate all control knobs anti-clockwise to the OFF position and isolate the electrical supply.

CLEANING

- Ensure the appliance is cool and the electricity supply is isolated before cleaning.
- Use only a warm mild detergent solution.
- Do not use abrasives on stainless steel or enamelled parts. Do not use any products containing chlorine or hydrochloric acid to clean stainless steel surfaces.
- The unit is fitted with a removable oven liner base to ease cleaning.
- Do not clean the appliance using a water jet.