

TECHNIQUE

Toque Blanche

ELECTRIC COOKING TOPS AND COOKING UNITS

ELECTRIC RINGS

GRIDDLE - FRENCH FRY STORE

BAIN-MARIE - NEUTRAL TOP

HEAT RADIATION HEARTH

on

OVEN or CUPBOARD

MANUFACTURER'S INSTRUCTIONS

Part C: User manual

- WARRANTY -

To ensure the warranty on this equipment, we recommend that you to comply with the MANUFACTURER INSTRUCTIONS in this manual.

If you can not undertake the required maintenance operations, our installation and service network is available to provide you with a personalized contract.

- WARNING -

- The product delivered to you complies with current standards. If any modifications are made the manufacturer can accept no responsibility whatsoever. The manufacturer can not be held responsible in the event of incorrect use of the appliance.
- These appliances are for professional use only and must be used by specialised personnel.
 - In case of a change of gas change or relocation, call an engineer approved by the manufacturer.
 - Read the manual carefully before installation.
 - Keep your manuals.

BONNET

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C: USER MANUAL

8. RECOMMENDATIONS

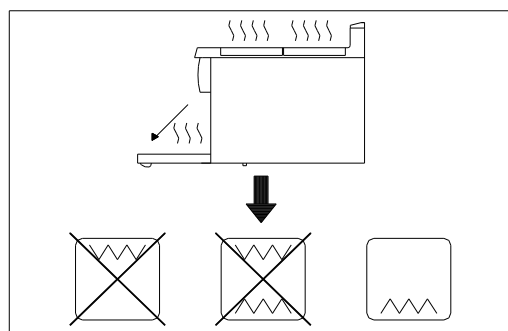
WARNING

- These appliances are for professional use, they must be used by qualified personnel.
- The appliance must be installed to current regulations and standards, in an area which is sufficiently ventilated.
- Cooking appliances and heating components reach high temperatures (500°C in the case of hot plates, 300°C for ovens...).

BE CAREFUL not to burn yourself when using or handling accessories (grills, plates...).

- For cleaning, never use jet or high-pressure spray.
- Never leave electric rings, electric solid tops, or electric hot plates continually on if they are not to be used in the immediate future.
- It is strictly forbidden to hose down electric rings or cast-iron electric solid tops.
- Never spray clean round electric plates either with hot or cold water when they are hot.
- The oven mustn't be used with the door permanently open (risk overheating the control board)

IN CASE OF FRÉQUENT OPENING OF THE DOOR, DO NOT USE THE ROOF HEAT THE HEARTH HEAT.

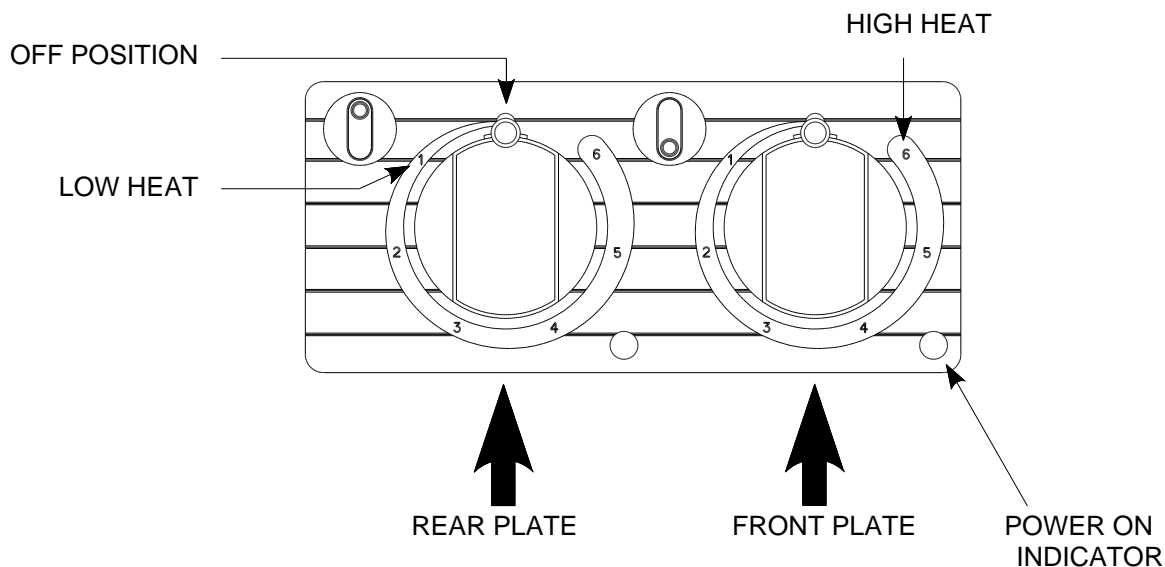


9. PRACTICAL TIPS FOR USE

9.1 BEFORE FIRST USE

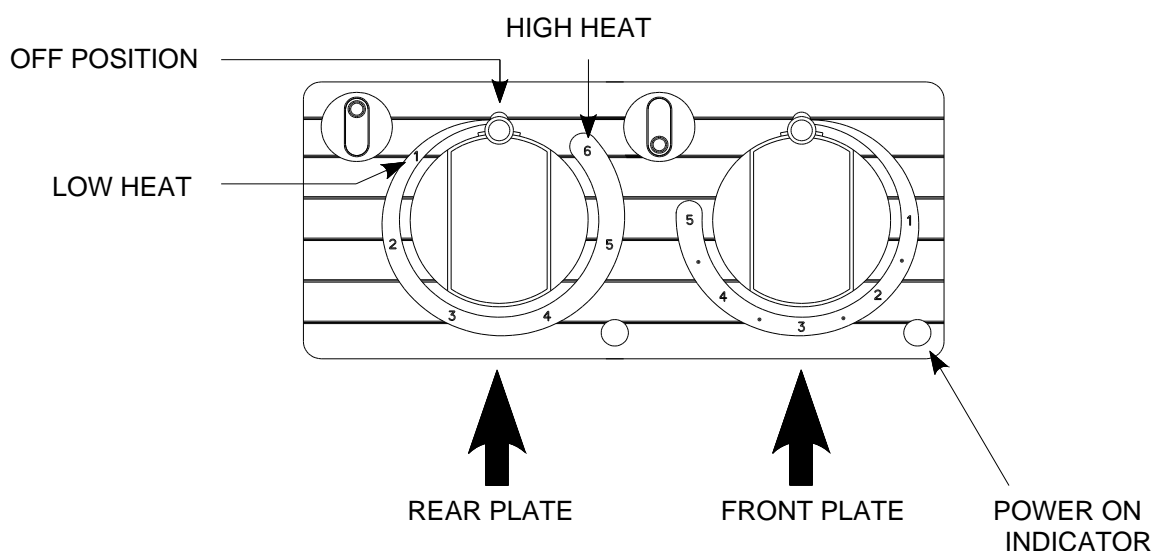
Remove the wrapping paper from the ovens. Clean the grills (a film of grease protects them from oxidising).

9.2 220 Ø ROUND PLATES



Electric round plates are control by 7-position switches. Switch gradually from position 6 (high heat) to position 1 (low heat).

9.3 GLASS-CERAMIC PLATES



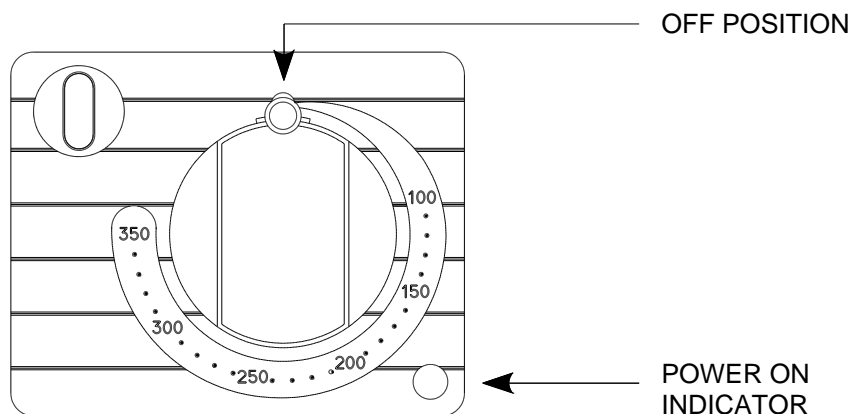
The rear hearth is control by 7-position switches. Switch gradually from position 6 (high heat) to position 1 (low heat).

The front hearth is controlled by a knob linked to a thermostat, enabling power to be switched on or off, or regulated from position 1 (low power) to position 5 (high power).

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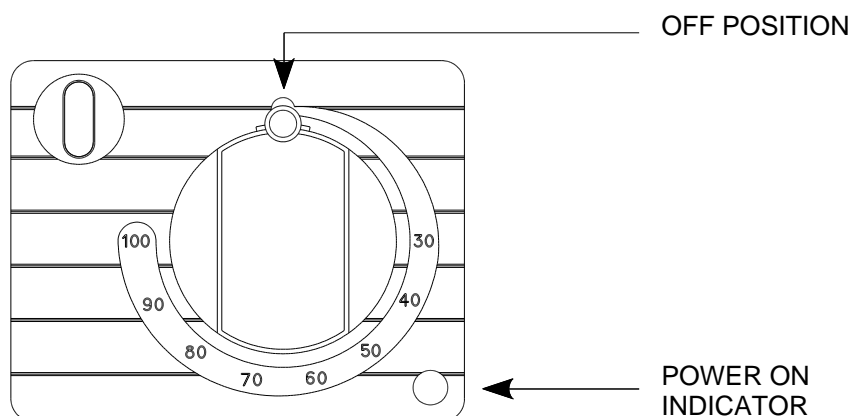
9.4 GRILL



They are controlled by a thermostat controlling the power from off up to 350°C.
They are fitted with one control on 400 width and with two controls on 800 width.

9.5 BAIN-MARIE

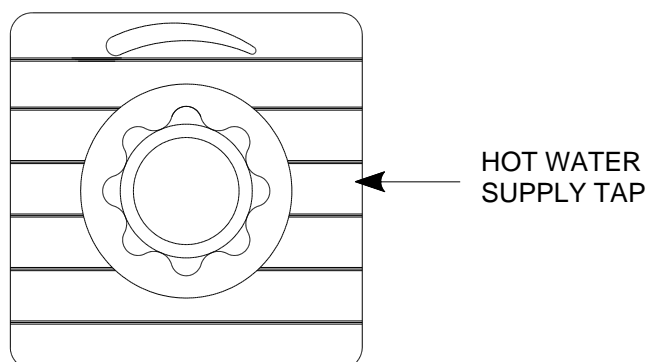
A) POWER SUPPLY



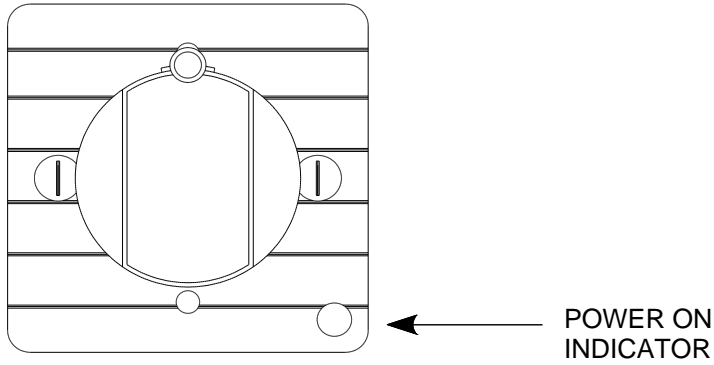
Whatever the model, they are controlled by a thermostat controlling the power supply from off up to a water temperature of 100°C.

WARNING: Never allow a Bain-Marie to heat without water (this may result in deformation of the well).

B) WATER SUPPLY (OPTION)

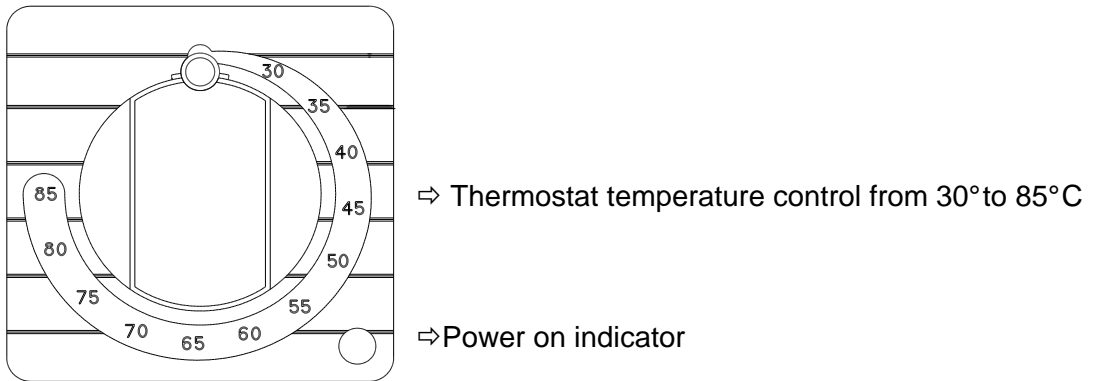


9.6 HEATED FRENCH FRY STORE

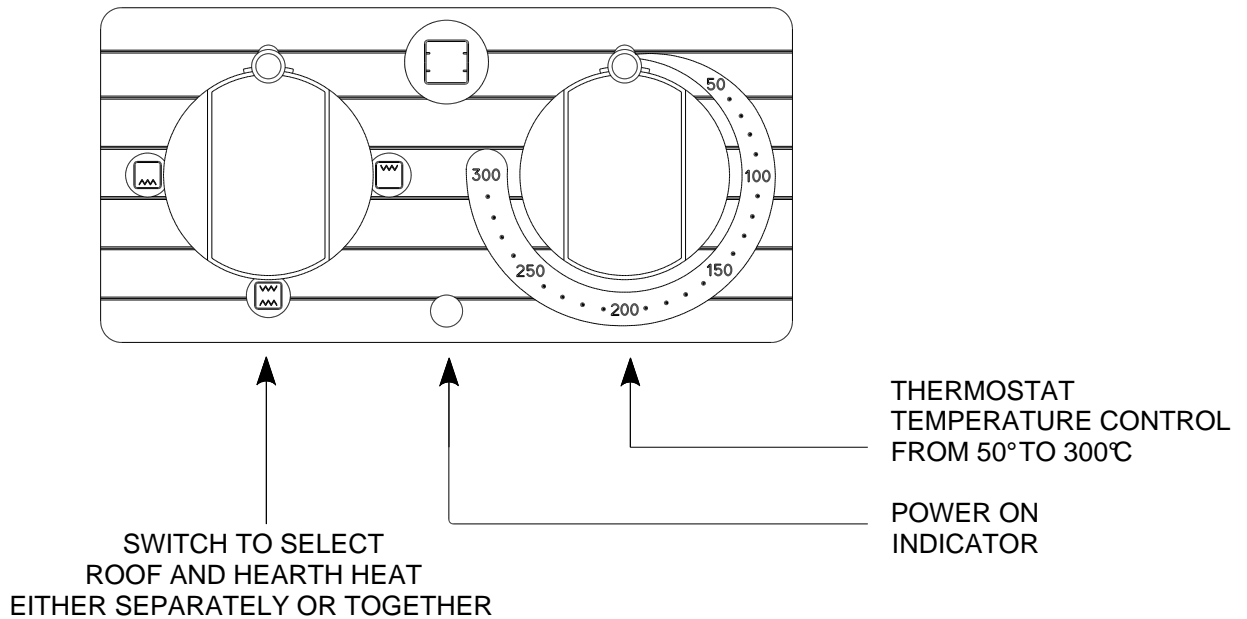


They are controlled by a simple on (I) off (0) switch.

9.7 HEATED CUPBOARD



9.8 ELECTRIC OVEN



The oven should be heated for 1 to 2 hours before using it for the first time. This ensures that the unpleasant odour of new equipment is not transferred to the cooking.

If the oven generates too much heat from the hearth when set to "roof and hearth" in certain cases, set knob to "roof" for part of the cooking time.

If products are cooked outside but insufficiently inside, the oven is too hot : using the thermostat, lower the temperature for the next cooking session.

The oven can take a GN2/1 pastry plate at the top (under the roof element)

Insert the pastry plate as a roof screen when maximum heat is required, but the product is not to be browned.

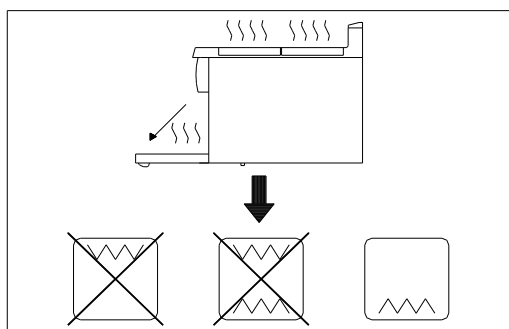
Remove pastry plate screen if product is to be browned or grilled.

IMPORTANT : Oven racks allow positioning in relation to cooking times and types of produce. NEVER COOK ON TWO LEVELS AT THE SAME TIME.

Uneven cooking usually means the cooking temperature is too high : gradually lower the thermostat position.

The oven mustn't be used with the door permanently open (risk of overheating the control board)

IN CASE OF FRÉQUENT OPENING OF THE DOOR, DO NOT USE THE ROOF HEAT USE THE HEARTH HEAT.



10. MAINTENANCE

10.1 ABOUT STAINLESS STEELS

- A **stainless steel** is a type of steel designed to allow a thin protective film to form on the metal surface and to protect it against corrosion (Oxide film resulting from the chemical reaction of oxygen on the metal surface).

Any element disturbing the formation of this film, or making its partial destruction easier (Food deposits, overflows, stagnant liquids...) affects stainless steel resistance to corrosion.

- If the composition of stainless steel allows it to resist certain chemical aggressions better than standard steel **do not imagine that stainless steel is indestructible**.

3 main factors of corrosion should be checked :

- The chemical environment. In general : * Diverse brines
(Salt concentration, Sauerkrauts ...)
* Chlorides, particularly in :
The cleaning products
Bleach
- Temperature : Any chemical environment has its aggressivity towards stainless steel considerably increased at higher temperature.
- Time : The more important the contact time between stainless steel and the chemical environment is, the more perceptible the consequences of the corrosion will be.

The combination of these three factors can lead to the destruction of interior surfaces, even those of high quality stainless steel.

Note: when a stainless steel corrodes, it is extremely rare that it comes from the steel itself. Generally, inappropriate or badly used cleaning products, bad maintenance or extreme conditions of use are often the cause of the problems encountered.

WARNING

The manufacturer can not be held responsible for cases of corrosion encountered in these conditions, and no warranty will then apply.

A list of the most frequent cases is given below, so that you can identify these possible causes and maintain your equipments' service life as long as possible.

10.2 THE MOST COMMON CASES OF CORROSION :

Floor cleaning

The cleaning of tiles (after work, or during regular service) is often carried out with very aggressive products. If the product is sprayed under pressure without caution, the splashes beneath the appliances cause corrosion of bottoms and panells,

Even worst, the vapour from these products, if the premises are not immediately and forcefully ventilated, fall on the equipment and can extend the corrosion to all surfaces.



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Inappropriate cleaning products (Bleach, Acids, Soda)

If products, such as Bleach, acids or soda dilutions,... (all products not especially designed use on stainless steels) are used, an irreversible attack occurs on the stainless steel surfaces.

Cleaning product applied at too high temperature

All cleaning products become more aggressive if applied to a hot surface. As a general rule, the temperature **must not be higher than 60 °C**, not to attack the stainless steel in an irreversible way (Blackening of surfaces...)

Cleaning product not properly rinsed

If the interior surfaces once cleaned are not thoroughly rinsed in order to eliminate any trace of cleaning product, the latter, with time, will carry on its action and risk provoking corrosion.

Even worst, if this interior surface reaches temperatures higher than 60°C (Inside an oven, a well, cooking-top...), the problems mentioned previously, will inevitably occur.

Stagnation of cleaning products

In the same way, any zone which can retain some cleaning products, particularly gutters, drains of combi ovens, taps,... must be rinsed thoroughly and abundantly. (Use a nylon brush to strenghten the rinse action with clear water).

Salt concentration

Salt, which is an ordinary element in cookery, often causes attacks (pin holes) in stainless steel. Spillage on the cooking surfaces must be cleaned immediately.

Special case of boiling in a boiling pan :

Salting the water by throwing cooking salt into the tank, presents risk: the cooking salt, by settling at the bottom of the tank, may well, before dissolving, corrode the bottom in an irreversible way, if the operation is frequent.

Water should be stirred until the salt has completely dissolved, or table salt should be used.

Intensive use in brined environment

Certain products such as sauerkraut (acid juices), seafood (presence of salt), and generally speaking, brine should be given particular attention. In case of occasional use and standard equipment this does not pose problem, if they are thoroughly and systematically cleaned after each use.

In case of intensive treatment, cooking equipment (Cooking ovens, boiling pans...) should be chosen with steel specifically designed for this type of operation.

Mains water too chlorinated

At times certain water supplies have too high a chlorine content. In these cases, it is not rare to find the corrosion problems mentioned above (particularly in tanks of boiling pans, frying pans, bain-marie ..)

Cleaning Aluminium or aluminized iron accessories

The presence of aluminium or aluminated iron in a chlorinated solution considerably increases attack against stainless steel.

Do not leave accessories such as basket filters or any aluminium ovenware in tanks of boiling pans, frying pans ... One night would be enough to attack stainless steel at the level of the contact points and on the surface of the product.

10.3 MAINTENANCE OF STAINLESS STEEL SURFACES

A minimum standard of cleanliness and maintenance is essential for metal surfaces to prevent dust, metallic particles and deposits of all kinds that may affect the surface.

Washing surfaces down with soapy water or a neutral non-abrasive detergent is all that is required. RINSE THOROUGHLY and wipe down.

Never rub stainless steel with wire wool. If necessary use scotch brite or equivalent product, following the polishing direction of the stainless steel surface.

10.4 GRILL

- After service, remove large spills with the scraper supplied with the appliance, and finish cleaning with a damp sponge.

- Clean the sauce saver in the sink together with the waste tray.

IT IS STRICTLY FORBIDDEN TO SPRAY THE PLATES CLEAN

10.5. GLASS-CERAMIC PLATES

- The cooking area must be regularly cleaned in order to avoid scaling with carbonised spills and other dirt.

- It is recommended to keep clear of the cooking area anything which is liable to melt (plastic, sugar, etc...)

- Small spills can be easily removed with a sponge or damp cloth.

- Hard or encrusted spills can be easily removed with the scraper delivered with the appliance.

- Traces of water and furring, finger-prints, grease and scratches can be easily removed with "ZIP" liquid stainless steel cleaner or glass-ceramic cleaners of "BULHER", "WK TOP", "SWISS CLEANER" and "CERAFIX" type, or similar products.

- If by accident a plastic utensil, sugar, or another product melts on the plate, it should be immediately cleaned (while the plate is still hot).

IMPORTANT

Detergent residues must always be completely removed, since they can have a corrosive effect during later cooking cycles.

Never use abrasive or corrosive detergents, aerosol sprays, scouring products or abrasive sponges to clean the plates.

10.6 BAIN MARIE - NEUTRAL TOP

The rounded shape of the Bain-Marie well allows quick, easy cleaning with a damp sponge.

10.7 NEUTRAL OR HEATED FRENCH FRY STORE

Clean the store with a cloth or wet sponge.



**IT IS STRICTLY PROHIBITED TO SPRAY WATER ONTO THE ENAMELLED CERAMIC EMITTERS WHEN THEY ARE ON.
IT IS ALSO STRICTLY FORBIDDEN TO CLEAN THE HEATING ASSEMBLY WITH A WATER SPRAY.**

IMPORTANT

For equipment used to cook corrosive products such as sea food, sauerkraut, etc.

Equipment regularly or heavily used for corrosive products should be fully and systematically cleaned **AFTER EACH USE**.

The combined action of brine, temperature and time will attack and corrode internal surfaces, even though made of high grade stainless steel.

The use of a high-pressure water jet is strictly forbidden : the appliance must never be washed with a water jet.

AVOID THE USE OF BLEACH AND CHLORINATED PRODUCTS even when highly diluted.

10.8 OVEN

- **Daily cleaning:**

Wipe the inside of the door with a sponge;

Also clean the door hinge with a sponge in order to remove particles of fat or grease which may burn during a subsequent cooking session and damage the hinge.

- **Complete clean :**

In addition to daily cleaning, avoid the accumulation of substances likely to concentrate in certain places, and change or become corrosive. To ensure this does not happen, clean the oven thoroughly if it is not to be reused immediately. This can be done using special cleaning solutions. We recommend our special Oven cleaner (sold in 5 litre drums, code 302.273, or 500 ml sprays, code 302.281).

Carefully rinse the inside of the oven in order to fully remove any trace or residue of cleaning product.

To allow access to the inner sides, remove the hearth, and remove the sides by pulling the bottom of the panel away from the side.

For re-assembly, reverse the order of operation.

Never clean the appliance when it is still warm (hotter than 60°C).

WARRANTY

WARNING ! NO WARRANTY IS UNCONDITIONAL

Our warranty only applies to normal usage, i.e in strict compliance with the recommendations indicated in our service and maintenance notices.

It is also only valid if the regular recommended service and/or inspection visits are carried out by our technicians.

Subject to the above reservations, our appliances are normally guaranteed for a period of one year, running from their date of manufacture. In the event of breakdowns due to defects or to constructional errors either apparent or hidden, throughout the period of warranty our appliances are repaired at our cost, parts and labour included.

For the warranty to be effective, our appliances should not have been modified nor repairs carried out with parts which are not original or approved by us, or by non-qualified personnel or those who have not been trained by us.

In the event of a breakdown or failure, the purchaser should inform us in writing as soon as possible of any defects attributed to our appliances. No attempt, should be made to remedy the defect directly or via a third party.

Regular service inspections and maintenance by our engineers are an essential condition for correct and reliable operation of our equipment. Such service and maintenance operations can and must only be carried out by our technicians, who are not only fully qualified but trained to do so. They have the right tooling, original spare parts and are given regular training updates on the appliances. Periodic servicing is essential, it is carried out at a cost but guarantees reliable operation of our appliances.

The timing of service and maintenance is relative to the conditions of use. In the event of heavier conditions, it will be necessary to carry out certain operations more frequently.

WARNING : Damage caused by the connection of our appliances to a power supply which does not comply with the instruction plate (voltage, phase/neutral cycles...) or with the phase order (particularly important for three-phase motors, direction of ventilation, jacks...) shall in no case be covered by our warranty.

This is why it is recommended to only connect the appliances when power is available and these things can be checked.