



TECHNIQUE

Toque Blanche TILTING BRATT PANS ELECTRIC

MANUFACTURER'S INSTRUCTIONS

Part C: User manual

- WARRANTY -

To ensure the warranty on this equipment, we recommend that you 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.
 - Read the manual carefully before installation.
 - Keep your manuals.

BONNET

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C: USER MANUAL

7. RECOMMENDATIONS

WARNING

- These appliances are for professional use and must be used by qualified personnel.
- The appliance must be installed to current with regulations and standards, in an area which is correctly ventilated.
- Cooking appliances and their heating components can reach high temperatures.
BE CAREFUL not to burn yourself when handling accessories (grills, plates...).
- For cleaning, never use high pressure sprays or hoses.
- All forms of cooking using water can be performed in bratt pans (stainless steel bottom).
- Always work with the well in the down position.
- Never heat the appliance with the well empty.
- Pay carefull attention when frying.
- The base of the well can reach temperatures of 350°C. BE CAREFUL NOT TO BURN YOURSELF.
- During deglazing operations take care to avoid splashes or spills.

8. PRACTICAL TIPS FOR USE

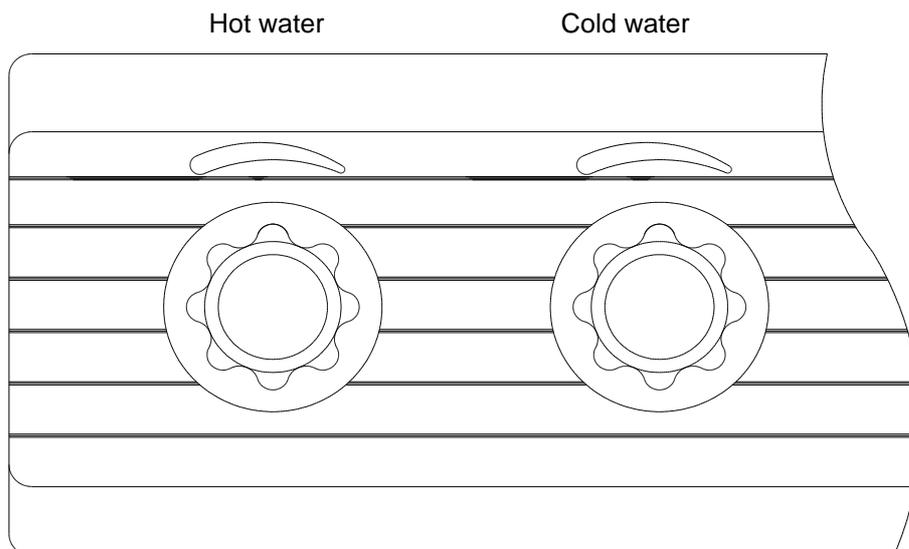
8.1 WELL SURFACE AND VOLUMES

Dimensions Models	Height x width x depth in mm	Effective area in dm ²	Nominal capacity in litres
SA 45	245 x 669 x 629	30	50

8.2 BEFORE FIRST USE

After manufacture, the tanks are tested for and protected against corrosion with paraffin oil. The appliances must be thoroughly cleaned before use. A liquid household detergent used with hot water ensures this to be done properly. Rinse thoroughly.

8.3 WATER SUPPLY FOR BRATT PANS (OPTION)



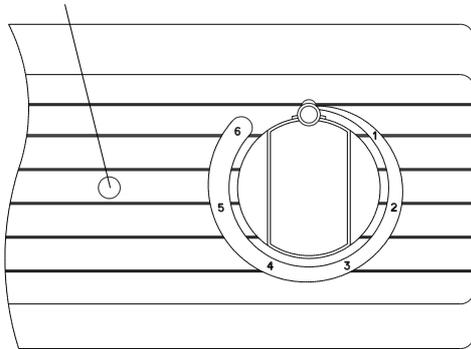
Remark :

On bratt pan, the water supply and heat settings are on the same label.

8.4 USE

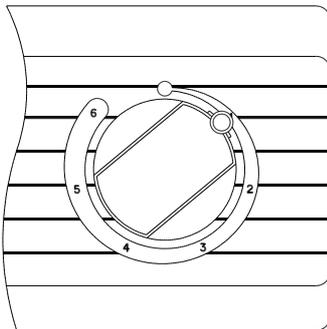
- Fill bratt pan with product to be cooked.
- Start heating.

INDICATOR OFF POSITION



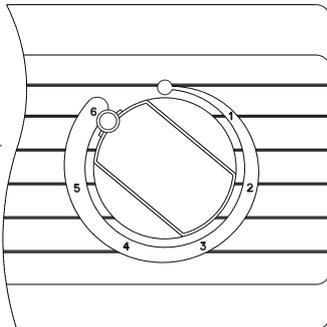
- Turn the temperature control to the requisite level. The On indicator lights up.

HIGH HEAT
POSITION



- To turn to high heat and low heat positions, turn control as indicated on the diagram.

LOW HEAT
POSITION



NOTE: A safety thermostat automatically limits the temperature of the well bottom to 350°C.

8.5 WELL TILT

•BRATT PAN WITH MANUAL TILT

- Lower the crank handle.
- Turn the crank clockwise to pivot the well into the drain position.

8.6 SOME EXAMPLES OF CAPACITIES AND COOKING TIMES

TIME		→		LOAD	PRACTICAL ADVICE
TEMPERATURE		→			
PRODUCTS		↓			
				SA 30	
Meats (1)	Omelette	180°	8'	2 litres 30	Cook, roll Fry on both sides
	Deep-frozen mince	190°	6'		
	Pork chops	170°	12'	15	Fry uncovered, cook uncovered
Fish (1)	Fish fingers	180°	12'	30	Fry at high heat and turn to cook uncovered. Fry without browning and finish uncovered
	Fish fillets	165°	7'	16	
Vege-ables)	Sauteed potatoes	180°	15'	10 kg 25 kg	Drain before cooking Brown and simmer
	Ratatouille	180°	60'		
			95°		
Meats (2)	Hot-pot	98°	120'	17 kg	Seal, cool, cook. Skim during cooking Desalt when cold, seal, poach
	Poultry	80°	70'	15	
	Loin of Veal or Venison	70°	150'	3	
Fish (2)	Tuna steaks	85°	30'	18 kg	Poach, skim
Green ve-getables (2)	Potatoes	98°	55'	32 kg	Cold start, skim, salt Cold start, skim Poach lid open
	Carrots	98°	65'	32 kg	
	Green beans	100°	45'	32 kg	
Dry vege-tables (2)	Dry beans	90°	90'	19 kg	Cold start Warm start, salted water, cool
	Creole rice	98°	15'	14 kg	
Pasta (2)		98°	10'	10 kg	Poach, stir, cool
Soup (2)	Broth	98°	55'	50 l 50 l	Poach, cook, mix (if necessary) Poach ground shells, skim, strain
	Bisque	80°	55'		
Meats (3)	Stewed beef	220° 98°	150'	39 kg	Brown and then simmer over a low heat Brown together with the vegetables Cook with the lid on and closed Brown and then simmer over a low heat
	Braised beef	180° 120°	150'	31 kg	
	Sauteed poultry	180° 80°	60'	39 kg	
Fish (3)	In sauce	180° 90°	30'	21 kg	Brown with garniture then cook lid closed
Vege-tables (3)	Endives (raw)	180°	16'	19 kg	Brown, and baste Reduce, baste, salt
		98°			
	Vichy carrots	180°	20'	21 kg	
		98°			
Pilaff rice	180° 90°	15'	14 kg	Reduce the shallots, Roll the rice baste volume twice	

- (1) Frying
(2) Cooking with water
(3) Stew

9. MAINTENANCE

9.1 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.

9.2 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.

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 strengthen 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.

9.3 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 alter the protective film mentioned.

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

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

9.4 BRATT PANS

Cleaning operations must always be carried out when the well is in the horizontal position. This means the heating system and the components are protected against spills and splashes.

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.