

CHAUFFE ASSIETTES

ETL001

SIMMER OVEN (OPTION)



The simmer oven has many uses such as plate warming, holding food, slow cooking, drying food etc. It offers great flexibility when organising your meals and cooking for large numbers. Its principle is straightforward and involves using a heating element to keep your simmer oven heated at the desired temperature.

Heating is obtained by means of a heating element located underneath the base plate.

Description :

Made of sheet steel with an acid-resistant enamel coating, the simmer oven have 4 shelf levels positions (125 mm spacing) allowing shelves and flarware to slide in easily, that can accommodate catering sized shelves GN1/1.

The simmer oven is supplied equipped with two oven racks. Others available separately.

The simmer oven is heated by a 950 W element

The heating element is controlled by a thermostatic switch on the control panel.

An indicator lamp next to the control knob indicates thermostat control of the heating element. It is lit or no longer lit depending on the programme temperature (see below).

Use :

The simmer oven should be pre-heated roughly one hour before plates or dishes are placed inside it.

Turn the thermostat switch clockwise to the selected mark. Indicator lamp (A) is lit and goes out when the desired temperature has been reached, at which point the simmer oven is ready to use.

In order to switch off, turn the thermostat control knob anticlockwise to the 0 position.

Although you can select any position for the simmer oven control knob, four positions are indicated on the control panel of the cooker. These represent approximately as follows :

Position	Temperature °C / Gas oven
1	35 °C
2	65 °C
3	90 °C
4	110 °C

Useful hint :

Before using the simmer oven for the first time, it is advisable to switch it on without anything in it at the maximum thermostat position for 1/2 hour in order to eliminate the smell of fumes due to the composition of the mineral wool used to insulate the oven and residues from greases applied during manufacture. These odours will disappear after the oven has been used a few times.

- Never place plates directly on the base, crockery may break due to the rapid increase in temperature.

- Your dishes or plates may be extremely hot depending on the temperature selected.

Take the necessary precautions before handling them.

Caution : Always ensure that food is correctly cooked, especially when the slow cooking using lower temperatures. Ensure that any food has reached its regulatory or advisable temperature during cooking to make it safe and suitable for consumption. Always be careful when re-heating food and consult advice as required.

Before any cleaning work, close the gas supply and/or isolate from the mains electricities supply

Do not use a steam cleaner to clean the range.

Enamelled surfaces :

Use a sponge soaked in soapy water or a window-cleaning product but never scouring powder. You can also use methylated spirit but only when the range is cold.

Ovens :

Be sure the power supply is disconnected and the ovens are cold.

Remove scales: Loosen the screw with your hand. Slide the brackets a small distance upwards to disengage the bracket from the lugs .

Caution : To remove the brackets, be sure the brackets are locked on the lugs before loosening the screw.

Clean the side panels with a non abrasive cleaning agent. Harsh cleaning agents should not be used. If you use such product, first remove the oven door seals and reinstall after cleaning.

Rinse and dry.

After cleaning, replace the back panel with the screws and the washers. Be sure you the screws are correctly screwed.