

## **Toque Blanche**

# **GAS COOKING TOPS AND COOKING UNITS**

### **OPEN BURNERS – SOLID TOPS GAS GRILLS**

on

### **GAS OVEN or CUPBOARD or ELECTRIC OVEN**

## **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 or relocation, call an engineer approved by the manufacturer.
  - Read the manual carefully before installation.
  - Keep your manuals.

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## **C: USER MANUAL**

### **1. RECOMMENDATIONS**

#### **CAUTION**

● These appliances are for professional use, they must be used by qualified personnel.

● Cooking appliances and heating components reach high temperatures.

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

● Gas appliances are fitted with burnt gases exhaust flue vents: **BE CAREFUL NOT TO OBSTRUCT THESE OUTLETS.**

● For cleaning, never use high pressure sprays or hoses.

● The appliance must be installed to current with regulations and standards, in an area which is correctly ventilated.

● The required fresh air flowrate for combustion is 2 m<sup>3</sup>/h per kW of calorific consumption.

● To ensure correct, long and safe operation of this appliance, maintenance should be carried out by qualified personnel twice a year (cleaning of injectors and venturi pipes, adjustment of air rings, gas leak inspection, greasing of gas taps...).

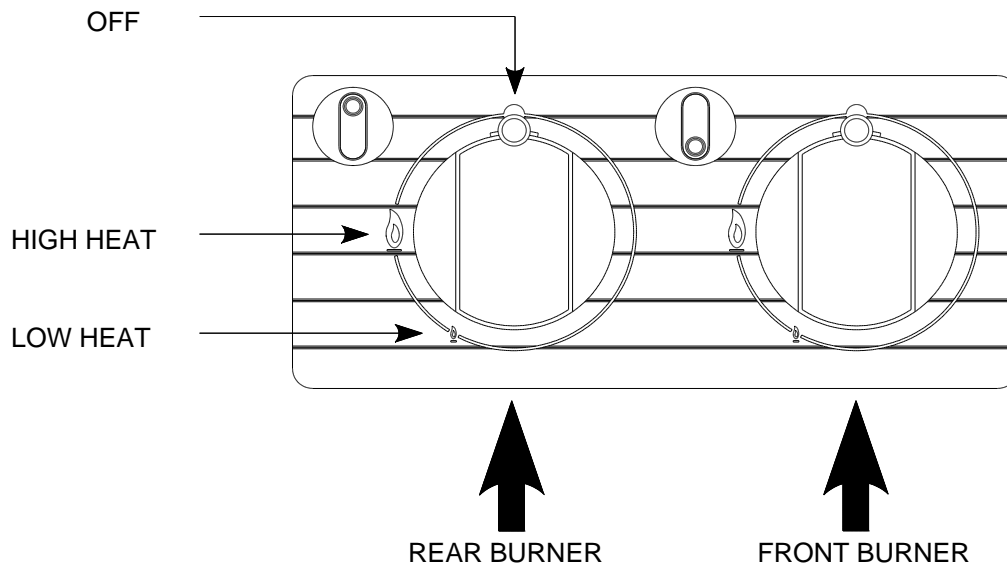
## 2. PRATICAL TIPS FOR USE

### 2.1 BEFORE FIRST USE

Remove the wrapping paper from under the open burners grates and from the ovens. Clean the solid tops (a film of grease protects them from oxidising).

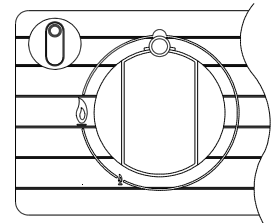
### 2.2 OPEN BURNERS

#### STANDARD OPEN BURNERS



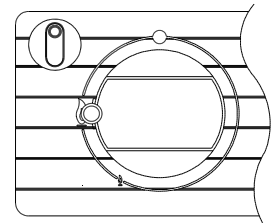
#### ◆ USE

OFF POSITION



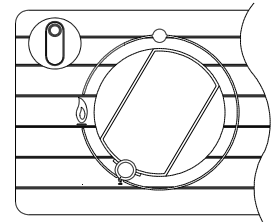
HIGH HEAT POSITION:

Press control lever and turn to ignition position. Holding the control lever down, light the pilot flame with the torch, wait at least 5 seconds before releasing. If the burner goes out, light repeat the operation increasing the hold time

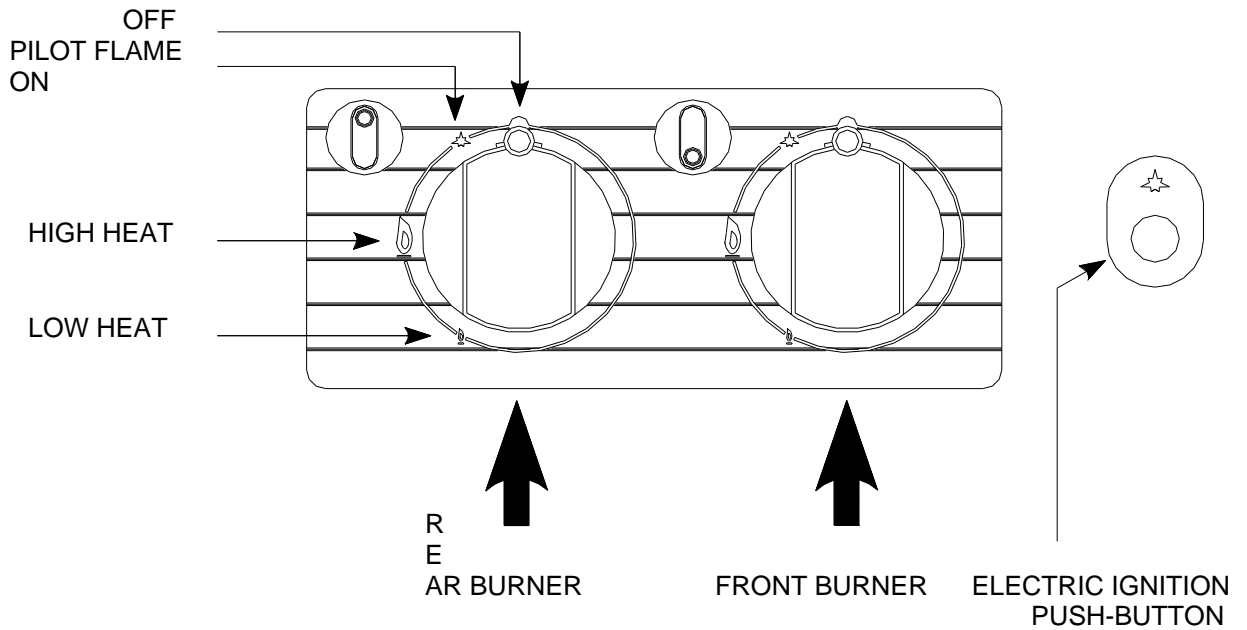


LOW HEAT POSITION:

To switch to low heat, press the control lever and adjust by turning it anti-clockwise.

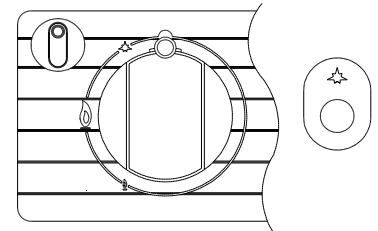


OPEN BURNERS WITH OPTIONAL ELECTRIC IGNITION WITH PILOT FLAME



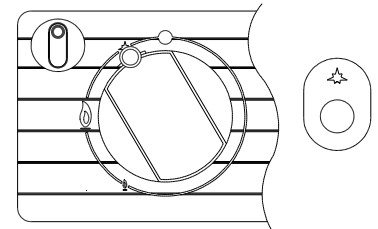
◆ **USE**

OFF POSITION



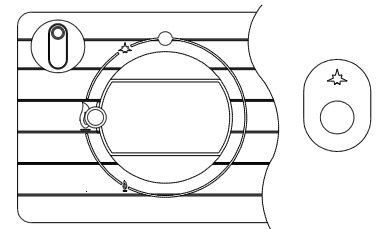
IGNITION POSITION:

Press control lever and turn to ignition position. Holding the control lever down, activate the push-button to ignite the pilot flame and wait at least 5 seconds before releasing.



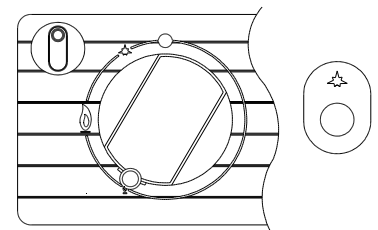
HIGH HEAT POSITION:

To ignite burner, turn control lever anti-clockwise to high heat position.



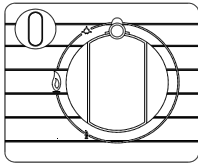
LOW HEAT POSITION:

To switch to low heat, press the control lever and adjust by turning it anti-clockwise.

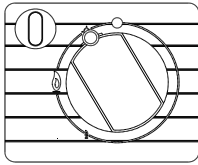


## 2.3 GRILLS and SOLID TOP

### TORCH IGNITION



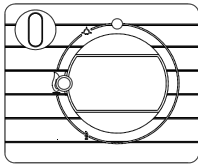
OFF POSITION



PILOT FLAME IGNITION POSITION:

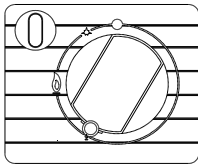
Press control lever and turn to pilot flame position. Holding the control lever down, light the pilot flame with the torch, through the hole in the front used for this purpose, wait at least 5 seconds before releasing.

If the pilot flame goes out, repeat the operation increasing the hold time (the pilot flame is visible through the hole in the front used for torch ignition).



HIGH HEAT POSITION:

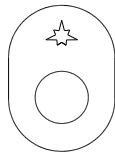
To ignite burner, turn control lever anti-clockwise to high heat position.



LOW HEAT POSITION:

To switch to low heat, press the control lever and adjust by turning it anti-clockwise.

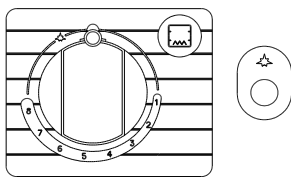
### OPTIONAL ELECTRIC IGNITION



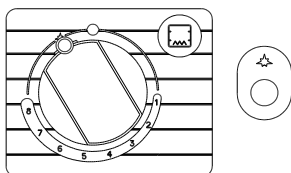
The electric ignition option avoids the use of a torch for ignition.

In pilot flame ignition position proceed as above, using the push-button for ignition instead of torch ignition.

## 2.4 GAS OVEN



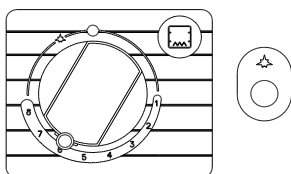
OFF POSITION



PILOT FLAME IGNITION POSITION:

Press the control lever and turn it to ignition position. Holding the control lever down, light the pilot flame with a torch, wait at least 5 seconds then release.

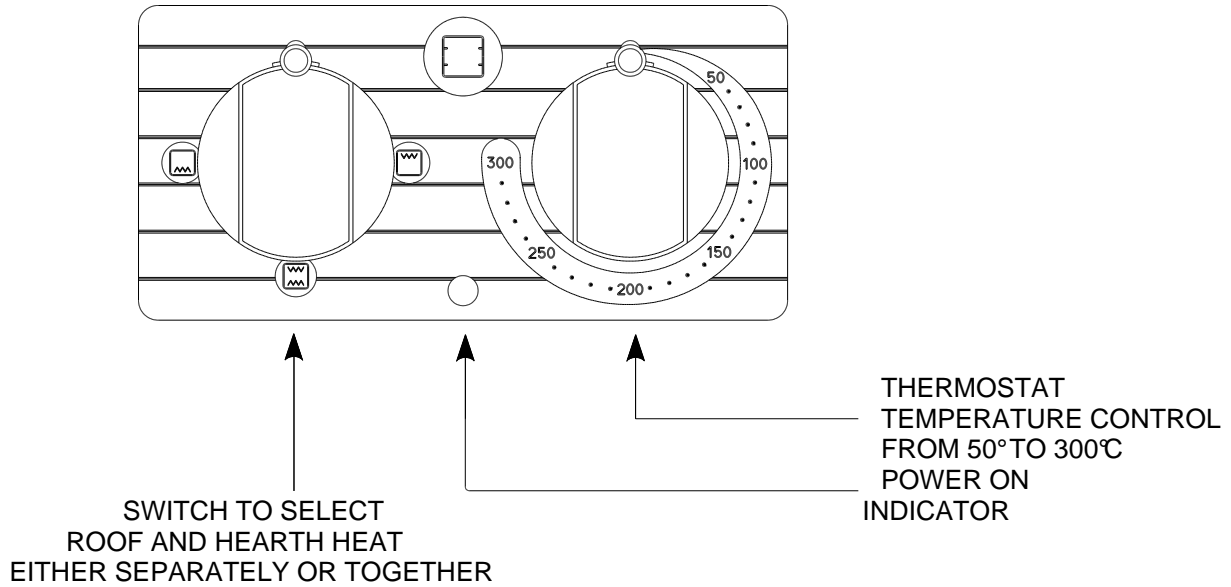
If the pilot flame goes out, repeat the operation increasing the hold time (the pilot flame is visible through the hole in the front used for torch ignition).



OVEN IGNITION POSITION WITH KNOB CONTROL:

Press lightly on control lever and turn it to position 8: the burner ignites. Now simply turn the control lever to the required position. Positions 1 to 8 are calibrated, and correspond to temperature increments from approximately 160 to 300°C.

## 2.5 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 tray at the top (under the roof element)

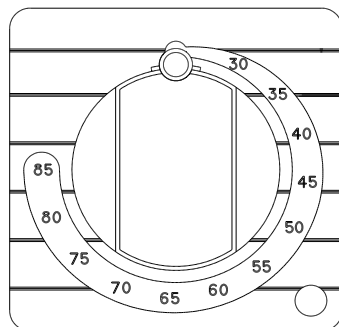
Insert the pastry tray as a roof screen when maximum heat is required, but the product is not to be browned. Remove pastry tray screen if product is to be browned or grilled.

### IMPORTANT:

The oven runners allow items to be positioned in relation to cooking times and types of product. NEVER COOK ON TWO LEVELS AT THE SAME TIME.

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

## 2.6 HEATING CUPBOARD



⇒ Thermostat temperature control from 30 to 85°C

⇒ Power on indicator

## 3. CLEANING

### **WARNING:**

- ◆ NEVER CLEAN THE APPLIANCE WHEN IT IS STILL WARM, HOTTER THAN 60°C. The warm tank will be attacked instantly (dark almost black colouration).
- ◆ Never use high pressure sprays or hoses: under no circumstances should the appliance be cleaned with a water jet.
- ◆ The warranty will not cover problems caused by failure to heed the above.

### **3.1 OPEN BURNERS**

Twin-burner modules are fitted with removable cast-iron grates, as well as stainless steel trays designed to recover water spills and cooking juices. The trays are designed so that accidental spills do not burn. To make cleaning easier; they can be filled with 5 mm of water before use. Since they are removable they can be cleaned either in a sink or in a dishwasher.

#### Dailt cleaning (after each service):

Remove cast-iron grate(s) and clean them with a metal brush.

Remove hobs from the open burners by lifting them out vertically and clean them.

Remove pressed trays and clean them. Carefully put these parts back into place, taking care not to damage the safety thermocouple, ignition electrode or pilot flame if included in option.

#### Complete clean (once per week):

After having completed the daily cleaning process, before putting the elements back into place, sponge clean the inside surfaces of the twin-burner module. (Warning : do not damage the safety thermocouple, ignition electrode or pilot flame if included in option).

Wipe the bottom of the twin-burner module clean with a sponge.

Put pressed tray(s) back into place.

Put open burner hobs back into place (Warning : do not damage the safety thermocouple, ignition electrode or pilot flame if included in option). Put cast-iron grates back into place.

### **3.2 HOTPLATE**

#### Dailt cleaning:

- After each service when plates are still warm, brush with a pad of scotch brite type under a damp cloth.

#### Complete clean:

- In addition to daily cleaning procedure, lift hotplate and wipe the inside of the module clean with a sponge.



### 3.3 GAS SMOOTH AND HALE GRILL

Dailt cleaning:

- After each service, when cast-iron grate is still warm, clean it with a metal brush.
- Clean the sauce saver.

Complete clean:

- In addition to daily cleaning procedure, lift the cast-iron grate and wipe the inside of the module clean with a sponge.

### 3.4 CHROME GRILL

Dailt cleaning:

- After each service, remove large spills with the blade scraper delivered with the appliance, and finish cleaning with a damp sponge.
- Clean the sauce saver.

Complete clean:

- In addition to the daily cleaning procedure, lift the chrome steel plate and wipe the inside of the module with a sponge.

**WARNING: It is prohibited to work on the chrome plate or to clean it with pointed or abrasive ustensils, in order not to damage the chrome surface of the plate.**

### 3.6 CAST IRON GAS GRATE

Dailt cleaning:

- After each service, when cast-iron grate is still warm, clean it with a metal brush.
- Clean the sauce saver.

Complete clean:

- In addition to daily cleaning procedure, lift the cast-iron grate and wipe the inside of the module clean with a sponge.

### 3.7 OVEN

Dailt cleaning:

- Wipe the inside door clean with a sponge;
- Also clean the door hinge with a sponge in order to remove particles of fat or grease which is likely to burn during the following 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 is not the case, fully clean the oven if it is not to be immediately reused. This can be done using special cleaning solutions. We recommend our special "Thirot 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 of residue or cleaning product.
- To free access to the inner sides, remove hearth from oven outwards, and remove racks towards inside of oven, by their low level.
- For re-assembly, reverse above order of operation.

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

## 4. MAINTENANCE

### 4.1 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:
    - Cleaning products
    - Bleach.
  
- Temperature: Any chemical environment has its aggression 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 equipment's service life as long as possible.

## 4.2 THE MOST COMMON CAUSES 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 panels.

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 for 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 that 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 (pinholes) 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 setting 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. (Notably in the well of boiling pans, bratt pans, bain-marie,...).

## **Cleaning Aluminium or aluminised iron accessories**

The presence of aluminium or aluminised 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.

## **4.3 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.

## **4.4 SERVICING OF GAS CONTROL**

To ensure correct, long and safe operation of the appliance, a service call should be carried out by qualified staff on a twice a year basis ( cleaning of injectors and venturi tubes, adjustment of air rings, leak inspection, greasing of gas taps, checking of controls and safety systems).

IN CASE OF GAS CHANGE, CALL A QUALIFIED FITTER.

## **4.5 INSPECTION AND MAINTENANCE**

Check the appliance is correctly operating after a new installation or after a routine service. It is recommended to have the overall operation of the appliance checked at least once every year.

## GUARANTEE

### 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 our technicians carry out the regular recommended service and/or inspection visits.

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 that the appliances are only connected when power is available and these things can be checked.