

Thermetic

TILTING RYING PANS, GAS HEATED (GP.....)



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US

OPERATING INSTRUCTIONS

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

POUR VOTRE SÉCURITÉ

Ne déposez pas ou n'employez pas l'essence ou d'autres vapeurs ou liquides inflammables à proximité de ceci ou d'aucun autre appareil.

WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

AVERTISSEMENT

L'installation inexacte, l'ajustement, le changement, le service ou l'entretien peuvent causer des blessures matériels, des dommages ou la mort. Lisez les instructions d'installation, d'opération et d'entretien complètement avant d'installer ou entretenir cet équipement.

INSTRUCTION

Post in a prominent location instructions to be followed if the user smells gas. Consult the local gas supplier to obtain the information.

Présentez dans des instructions en avant d'un endroit d'être suivi si l'utilisateur sent le gaz. Consultez le fournisseur local de gaz pour obtenir l'information.

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I. GENERAL INFORMATION

1. INSTRUCTIONS FOR SAFETY AND USE

1.1 INSTALLATION AND INITIAL OPERATION

- ▲ The installation, adjustment and initial operation of the appliance must be carried out according to the manufacturer's instructions and only by an authorised specialist.
- ▲ Installations for the supply of electricity and gas must be carried out by approved specialists in compliance with specific national and local regulations. They bear the responsibility.
- ▲ The installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, **ANSI Z223.1/NFPA 54**, or the Natural Gas and Propane Installation Code, **CSA B1 49.1**.
- ▲ The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at pressures in excess of 1/2 psi (3.5 kPa)
- ▲ The appliance must not be placed in operation until the user has become familiar with its operation. The operating instructions and the related safety precautions must be followed precisely. Follow strictly the attention and warning label indications on the appliances.



1.2 OWNER'S OBLIGATIONS

- ▲ The manager is responsible for ensuring that all components relevant for safety are in perfect working order at all times. The operating condition of these components must be examined by an authorized technician at least once a year and any defects remedied if required.
- ▲ Retain the manual for future reference.



1.3 USE AS PRESCRIBED

- ▲ The appliance must only be used for cooking food in commercial kitchens. The appliance has only been approved for supervised operation by trained persons.
- ▲ Closed containers (jars, cans, bottles, tubes, etc.) must not be heated owing to the danger of bursting and injuries.
- ▲ The appliance must not be filled above the level mark 4 cm below the boiler rim. Depending on the type of food to be cooked, filling must be less so as to prevent bubbling over.
- ▲ This appliance must not be used for deep fat frying purposes. Do not use large quantities of oil. The appliance must not be operated close to materials and vapours which constitute a fire hazard.
- ▲ During operation, no objects are to be placed on the lid
- ▲ Overheated oil can self-ignite. Never quench burning oil with water, but smother the flames with the cover or a wet cloth.



1.4 SAFETY-CONSCIOUS WORKING

- ▲ Spraying the appliance or parts of it with a **high-pressure cleaning device** may cause malfunctions and is not to be done.
- ▲ The escape of burnable gases represents a fire and explosion hazard. Action in the case of a gas leak and a smell of gas:
 - No smoking, no fire
 - Do not operate electric switches or bells.
 - Close gas cylinder valves and the main gas valve on the appliance.
 - Ventilate the room thoroughly
 - Place the leaking gas cylinders upright in the open with valves closed.
- ▲ The waste-gas outlets of the roasting and baking oven become hot. Avoid touching them.
- ▲ The waste-gas outlets of the roasting and baking oven are not to be covered by any objects.
- ▲ Keep the appliance area free and clear from combustibles
- ▲ Do not obstruct the flow of combustion and ventilation air.
- ▲ To avoid damage to the appliance, do not let water flow from the mixer tap onto the cooking plates.
- ▲ When putting oil, fat, water or ingredients in the preheated hot boiler, they may splash - **danger of burning!**
- ▲ Always use the handle to open the cover. Note that while doing so, hot air or steam may flow out or hot fat may spit out - **danger of burning!**
- ▲ Keep your distance from the lid closing area when closing the lid - **danger of injury!**
- ▲ To avoid damage to the appliance the mixer tap outlet must be to the front before the lid is opened or closed.
- ▲ Tilting is only to be carried out slowly to avoid the contents spilling over the rim.
- ▲ Hot steam can be expelled on opening the lid. Staff must take appropriate measures (stand well back) to avoid injuries.
- ▲ The area around the tilting boiling pan must be kept free. Tilting is only to take place with the lid fully open. - **danger of burning!**
- ▲ Devices on wheels set up in block configuration must be checked before each start-up whether the potential equalization is connected with the neighbour equipment. The connection may be done only by authorized technical personnel.
- ▲ Appliances on wheels must be fastened with the wall.



1.5 AFTER-SALES SERVICE AND REPAIR

▲ Braising pans of this design and operating mode do not require special acceptance tests. They are subjected to a pressure and operating test which meets the regulations on the manufacturer's premises. Recurrent pressure testing is not compulsory. To ensure the complete operating efficiency and safety of appliances, however, owners should arrange for personnel authorised by the manufacturer to check on all safety equipment and to conduct pressure tests at regular intervals.



▲ In the event of a permanent fault which interferes with operation, the appliance must be switched off and disconnected from the power supply.

▲ Repair, maintenance work and other adjustments are only to be carried out by an authorized specialist. The valid local and national regulations must be observed. This applies especially to burners, ignition, safety and control elements. Parts requiring replacement are only to be replaced by original spare parts. **Periodic tests for gas leaks must be carried out. A service contract is recommended.**

▲ Cleaning and maintenance must be done only when the heating surfaces are cold. Do not use inflammable liquids to clean the appliance.

▲ **An obligatory service check is required annually.**

2. TECHNICAL DATA

PNC Appliances	Appliance type	Width Depth Height		Power kW	Net weight kg	Pan size	
		inch	mm			gal	lt
9CHG583398	GP5BOEOOBO	47.2	1200	17	210	15.9	60
		35.4	900				
		35.4	900				
9CHG583399	GP5COEOOBO	55.2	1400	20	240	21.1	80
		35.4	900				
		35.4	900				
9CHG583400	GP5EOEOOBO	66.9	1600	26	270	26.4	100
		35.4	900				
		35.4	900				

3. GAS CONSUMPTION

Power	G20 (m ³ /h)	G25 (m ³ /h)	G30/31 (kg/h)
17	1.64	1.93	1.34
20	1.93	2.27	1.57
26	2.5	2.95	2.05

4. PACKAGING

All the packaging materials used are environmentally friendly. They may burnt at an incineration plant or sent for recycling.

5. TESTS / CERTIFICATES

All gas appliances are tested according to the standards ANSI/NSF 4 - 2002 of Commercial Cooking, Rethermalization, and Powered Hot Food Holding and Transport Equipment and ANSI Z83.11-2002 and CSA 1.8-2002 of Gas Food Service Equipment.

The appliance noise level is negligible. The statutory guidelines are fulfilled; the sound pressure level is less than 70 dB (A).

6. SPECIFICATION PLATE

The specification plate (E) is located in each case inside and outside on the right of the control panel (C).

7. SERIAL NUMBER YWWXXXXX

The serial number of the appliance is marked on the type plate. The 8 digits give following information:

- Y last digit of the year of production
- WW week of production
- XXXXX running number

8. FURTHER DOCUMENTS

- Installation instruction
- Service manual
- Wiring diagram
- Spare parts list

II. OPERATING INSTRUCTIONS

1. DESCRIPTION/ CONSTRUCTION

TILTING BRAISING PANS FET-E

The gas heated tilting braising pan with its polished steel bottom is used for browning, roasting, braising, and preparing sauces, etc. On request, the appliance is delivered with a chrome nickel steel plated bottom, which can be used for more differentiated cooking processes, such as sautéing, poaching, steaming, boiling, stewing, and preparing white sauces.

The exterior and interior of the entire appliance are made of stainless chrome nickel steel.

The pan is mounted in such a way that it can be tilted. Controlled pouring is possible by a motor-operated tilting mechanism. A precise, state-of-the-art electronic micro-processor control system with digital preselection of temperature and cooking time ensures perfect adherence to the pre-programmed cooking functions.

The support cover panels and the closed cover can be used as a convenient additional storage or working surface.

Technical data:

Type	Heating power	Cooking area	Capacity	
	kW		mm	lt
FET-060G	17	660 x 600	63	16.4
FET-080G	20	800 X 600	84	22.2
FET-100G	26	1000 x 600	104	27.5

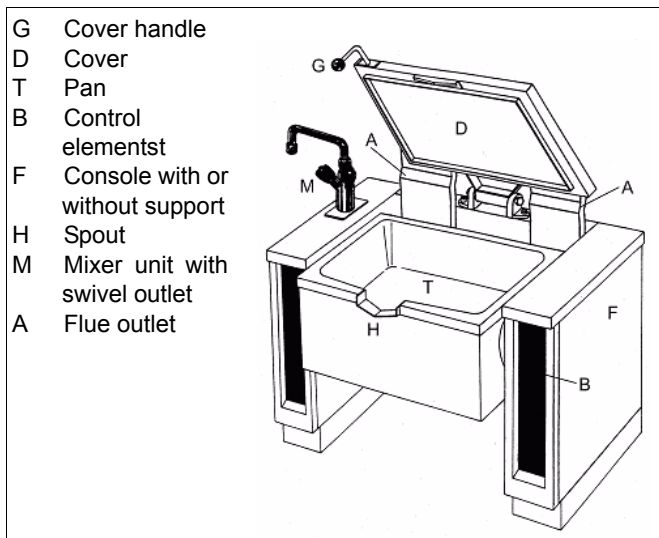


Fig. 1 Construction

2. INITIAL OPERATION

Thoroughly wash the entire pan with hot soapy water, rinse it with clean water and allow it to dry. The new pan should then be heated up at a temperature of 320°F (160°C) for about 30 minutes.

Tilting pans with polished steel bottoms should additionally be treated as follows: load the cold pan with good quality roasting fat (lard, butter) and about 5 mm thick raw potato slices. Then lightly roast the potato slices for about 60 minutes, turning them several times. As a result of this treatment, the bottom loses its metallic flavour. Empty the pan and rub it thoroughly with a dry cloth or absorptive paper.

Do not use oil or vegetable fat for the above procedure.

3. STANDBY

Check each time before use

Operating elements must not be damaged.

Heating up time

The lid should be kept closed during heating to reduce energy losses and heating time. Whilst full power is required for initial heating, this is not the case for further cooking. The power requirements for cooking with lid open is many times that with the lid closed. The lid should therefore always remain closed during cooking. The heating-up time for an empty pan from 68°F (20°) to 446°F (230°C) is 12 minutes.

4. AUTOMATIC CONTROL

The automatic controls can be fitted with more or fewer functions.

The following instructions explain all the possible functions.

4.1 Setting the clock

The clock time is shown on the **display (AZ)**.

Switch on the **power isolator (H)** (only available as an option) and the **control system switch (S)** by turning them from position 0 to I.

Then press and hold down **buttons (ZT)** and **(Q)**. After the second acoustic signal, the clock time can be set by turning the **knob (Z)**.

Turn right = increase

Turn left = reduction

Smallest change = 1 minute

After the time has been set, the **buttons (ZT)** and **(Q)** can be released again.

4.2 Starting

The pan must be in the horizontal position prior to starting, or the power supply must be disconnected.

Switch on the power isolator (H) (only available as an option).

Turn from position 0 to I.

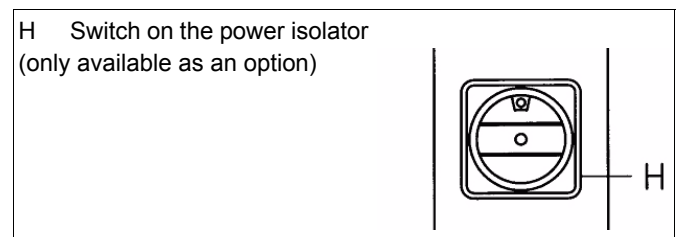


Fig. 2 Right-hand console (at the bottom)

4.3 Automatic cooking

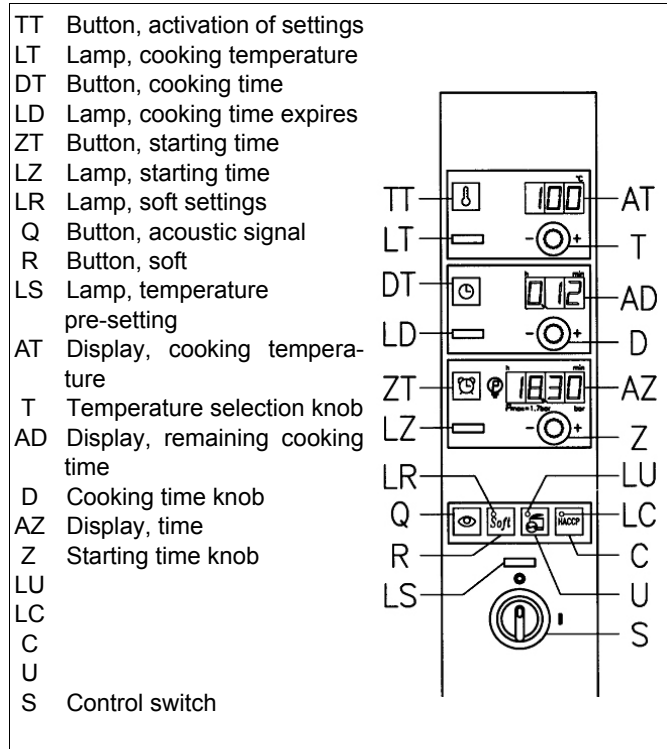


Fig. 3 Right console

Switching on

Switch on the control switch (S) turn from position 0 to I. This switches on the temperature pre-setting function. The lamp (LS) lights up.

0 = Off

I = On

Set the desired cooking temperature (flashing nominal value) with the temperature selection knob (T) on the display (AT).

Turn right = increase

Turn left = reduction

Smallest change = 1°F

Programming the cooking time and the starting time (or only one function).

Pressing the button (DT) switches on the programme for the cooking time (flashing nominal value). The desired cooking time is set with the cooking time knob (D) on the display (AD).

Turn right = increase

Turn left = reduction

Smallest change = 1 minute

The lamp (LD) only lights up when the desired temperature has been reached and the cooking time expires.

The following pre-programmed nominal functions

Cooking temperature

Cooking time

are all activated by pressing the button (TT).

The following displays

Cooking temperature (AT)

Remaining cooking time (AD)

indicate the current value.

The lamp (LT) will continue to flash until the nominal cooking temperature is reached. It then stays on permanently.

Observing the flames

The window in the front cladding wall of the pan can be used to determine whether the burner has ignited and the flames are evenly distributed.

4.4 Shutting down

An acoustic signal sounds when cooking is over. This is acknowledged by pressing the button (Q).

The power supply is then switched off.

All activated functions are subsequently switched off:

- Press the pre-set temperature button (TT) for some seconds.
Lamp (LT) goes out.
- Press the cooking time button (DT).
Lamp (LD) goes out.
- *Switch off the control switch (S).
Turn from position I to 0.
Lamp (LS) goes out.*
- *Switch off the power isolator (H) (only available as an option).*
- *Turn from position I to 0.*

0 = Off

After cooking has been completed, the control switch (S) is switched off.

- Turn from position I to 0.

0 = Off

- The lamp (LS) goes out.
- *Switch off the power isolator (H) (only available as an option).
Turn from position I to 0.*

0 = Off

The appliance can be switched off before cooking has been completed.

If the function buttons (TT), (DT) and (ZT) are switched on and switching off is only done by means of the control switch (S), all the functions and previously set data for temperature, cooking time and starting time remain saved and active when the switch (S) is turned on again.

If the appliance develops a fault, the electrical switch in the building must also be switched off and the gas valve must be closed.

4.5 Additional functions

SOFT

Pressing the Soft button (R) adapts the power supply to the food, i.e. reduces it.

The lamp (LR) on the button (R) lights up if the soft setting has been switched on.

The following functions are activated by pressing button (Q):

1. All displays
Food temperature (AT)
Cooking time (AD)
Starting time (AZ)
flash indicating the nominal value that has been programmed in.
2. Acknowledgement of the acoustic signal when cooking has been completed.
3. Acknowledgement of error messages (see section 12, Troubleshooting).

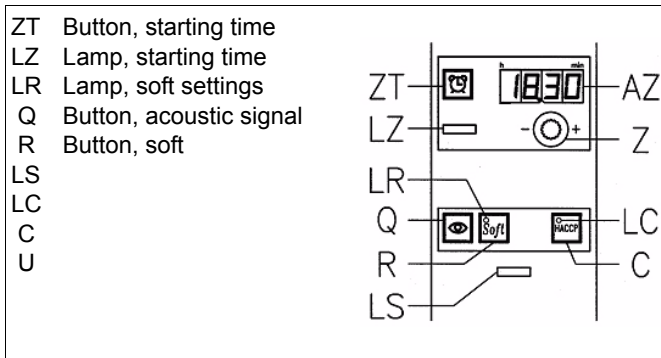


Fig. 4 Right console

Cooking using the SOFT setting

Normally (Soft setting deactivated), the food is heated up at maximum power and in the shortest possible heating-up time. This method of operation is suited to food with a high water content and which has good heat conductivity properties.

When maximum power is used to heat them up, viscous, pasty and difficult to heat food (dairy products) tends to dry out along the heated surface of the pan, to turn dark and to burn. When the Soft setting is activated, the heating power is automatically adapted via the temperature difference to the type of food. Heating-up times are extended a little although the pre-set temperature is reached without the food sticking or burning.

CLOCK TIME

Display (AZ) shows the **clock time** and **display (AT)** shows the actual temperature of the pan when the control switch (S) alone is switched on.

HACCP

Appliances can be optionally equipped with the program-linked cooking process procedure THERMACAM. Cooking processes can be programmed, analysed, logged and documented and are thus part of the HACCP system (HACCP = hazard analysis and critical control points).

- The program system is started by pressing the **HACCP button (C)**.
- The lamp (LC) lights up.
- The number of the cooking program appears on the **display (AZ)**: HP 00 to 99.
- The program number can be changed by turning the **knob (Z)**.
- After setting the desired program, the cooking process is started by pressing the **key (TT)**.
- The nominal temperature is shown on the **display (AT)** and the cooking time appears on the display (AD).
- The program-linked cooking process is switched off by pressing the **HACCP button (C)**. The appliance is then switched off according to 5.5.

A separate set of operating instructions contains information on the programming, analysing, logging and documenting of cooking processes using an external computer.

4.6 Altering the pan settings

Altering the nominal values while working

All the nominal values programmed in originally can be easily altered during the working process by setting the buttons for temperature (T), for the cooking time (D) and for the starting time (Z) to the new values. When the buttons are turned, the nominal value will appear flashing on the relevant display. If the nominal value is not altered for a few seconds, the display reverts to the actual value.

Altering the cooking programmes while working

Switching off the button (TT) will interrupt the heating/cooking process. Switching off the cooking time button (DT) reverts to continuous cooking. Switching off the starting time button (ZT) deletes the programmed-in starting time. The appliance can be started manually.

4.7 Tilting

MECHANICAL TILTING

The pan is tilted with the help of an electric motor. It only works when the **power isolator (H)** (only available as an option) and the **control switch (S)** are switched on by turning from position 0 to I.

Lamp (LS) will light up.

Tilting at variable speed by turning the **tilting knob (K)**:

Emptying the pan turn to the right

Tilting back turn to the left

Turning the knob further will accelerate the tilting function.

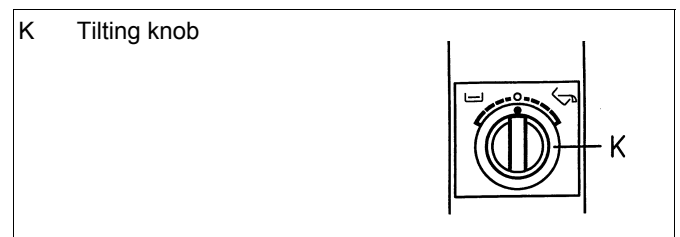


Fig. 5 Left-hand console (at the top)

Tilting is only to be activated with lid fully open and with the swivel outlet of the water mixing unit in the correct position (precisely towards the front) and where no object is present under the appliance in the tilting zone. The pan is tilted down by turning tilting switch clockwise (to the right) and tilted up by turning it anticlockwise (to the left). Tilting at variable speed will only take place as long as the tilting switch (K) is held in the tilting position. On being released, the switch returns to the neutral, centre position and due to the drive self-locking, the boiling pan immediately comes to rest, whatever the position and filling level. The tilting motor is automatically switched off in the extreme positions of the pan; the horizontal and fully tilted positions, so any further actuation of the tilting switch (K) has no effect.

The heating can no longer be operated with even the smallest degree of tilt from the horizontal.

Select the rate of tilting so that the produce is discharged in the region of the pouring lip. This is easy to do by varying the tilting speed. Avoid spillage of the contents over the rim of the boiling pan.

4.8 Temperature settings

Dependent on the cooking functions required, the temperature selection button (T) on the display (AT) is used to set the following recommended temperatures:

Cooking 68° - 212°F (20° - 100°C)

Braising 356° - 394 (180° - 250°C)

If the temperature setting is below 110°C (230°F) then the food sensor is decisive for the temperature control.

If the temperature setting is higher than 111°C (231°F) then the automatic switches to the bottom sensor, which is then decisive for the temperature control.

If the nominal temperature set on the display (AT) is below the boiling point of water, this temperature is attained on heating up and then maintained at this value by the electronic controls and the careful supply of energy. The nominal temperature is not exceeded in this process.

4.9 Switching off

The appliance is shut down by turning the power isolator (H) (available as an option) as well as the control switch (S) to zero. All lights will go out when this is done.

In the case of faults, the appliance must also be disconnected from the electric supply connection.

4.10 Power failure

The loss of mains electricity while a cooking pan is being used can result in cooking being halted or interrupted. Cooking staff are then required to make an additional intervention in the controls or to monitor further processing.

Power failure when:	The measure to be implemented to restart the cooking process after the mains supply has been restored
The cooking process is taking place	Press the key (TT)
The cooking process has been programmed with a starting time although this has not yet expired	After the mains supply has been restored, the starting time comes to an end and the heating process starts automatically without any intervention in the controls

5. WORKING RULES

Cooking process	Food	Temperature	Comments
Sautéing, brief roasting	Escalope, steaks, diced meat, shredded meat	374°F (190°C)	Cover opened
Roasting	Pieces of meat	initially 391°F (200°C) then 230-320°F (110-160°C)	Cover opened
Stewing, braising	White meat, poultry	initial roasting 392°F (200°C) glazing 392°F (200°C)	Cover opened Cover closed
Steaming, glazing	Vegetables	284-320°F (140-160°C)	Cover closed
Poaching, light browning	Poultry	initially (284-320°F (140-160°C) then 176°F (80°C)	Cover closed

Pay attention to the sensitivity of the temperature control system when placing food on the bottom plate of the braising pan. The heat will remain evenly distributed if the loading of the pan is started in the middle of the front half of its plate. This same zone should also be used when roasting small portions of food.

Loading the pan

The pan has a level indicator on its rear side. The maximum loading mark is situated about 1.6 inch (4 cm) below the pouring level of the spout. When being loaded with liquid substances in the horizontal position, the pan must be filled up to this maximum loading mark only.

For the "Cook" function (temperature setting up to 212°F (100°C)) to operate correctly, the pan must be filled with food to a depth of at least 1.2 - 1.6 inch (3 - 4 cm) to prevent the food from being burnt. The SOFT function should be activated if the pan is filled with less food.

Sticky food

To prevent the food from sticking to the bottom of the pan, the following procedure can be applied:

Mix about 2 kg of unpeeled, uncleaned slices of potatoes with about 2 kg of salt and spread out this mixture on the empty cold bottom of the pan. Afterwards, heat up the pan gradually to the maximum heat during one hour. Then let it slowly cool, without quenching it with water.

6. CLEANING

The pan should be cleaned after each use.

Before being cleaned, the appliance must be switched off and allowed to cool.

Pan with a polished steel bottom

Do not use water for cleaning. This would cause the food to stick to the pan, which in turn would necessitate a treatment as described in chapter 8. Clean the pan by rubbing it with a dry cloth or with absorptive paper.

Pan with a chrome nickel steel plated bottom

In general it suffices to clean the pan with hot water, a standard grease solvent, and a brush. Afterwards, rinse the pan with hot water and rub it dry with a cloth or absorptive paper.

Cover, lid and panels

The cover, lid and panels are made of stainless chrome nickel steel. Clean them with hot soapy water and a standard grease solvent and rub them dry.

In general

Do not clean the appliance with steel brushes, steel wool, copper cloths, abrasive products, etc., as these would destroy the metal surfaces and thus facilitate corrosion.

The appliance must not be cleaned with high pressure cleaners or water jets, owing to the danger of malfunctions.

7. TROUBLESHOOTING

Faults in the appliance are registered by the control electronics and shown on the display (AT) dependent on the type of fault by the letters A or E in combination with a double-digit number. When the fault occurs, an intermittent acoustic signal sounds, the power supply is interrupted and the lamp is switched off. Press button (Q) again to acknowledge the error message (acoustic signal).

Shut down the appliance if a continuous fault that prevents operation arises (see section 5.5 Shutting down). Summon the aftersales service to remedy the fault. Until this is done, the appliance must not be used and must be disconnected from the mains supply.

E1	Failure of produce temperature sensor	Summon service and report reading	agent
E2	Failure of bottom temperature sensor	Summon service and report reading	agent
E5	Failure of control circuit board temperature sensor	Summon service and report reading	agent
E6	Sensor J15 of produce temperature is too high	Summon service and report reading	agent
E7	Sensor J16 of bottom temperature is too high	Summon service and report reading	agent
E9	Failure of analogue/digital converter	Summon service and report reading	agent
E10	Safety thermostat for dry cycle protection has responded	Summon service and report reading	agent
E21	HACCP Master Personal Computer is not connected.	Discharge fault and signal by pressing button (Q).	display
E22	HACCP COP485.1 Interface is not connected.	Discharge fault and signal by pressing button (Q).	display
E23	HACCP EEPROM configuration; COP485.1 (memory chip) has found a reeding fault.	Discharge fault and signal by pressing button (Q) and repair fault.	display

E24	HACCP configuration; EEPROM COP485.1 (memory chip) has found a spelling fault.	Discharge fault display and signal by pressing button (Q) and repair fault.
a2	Malfunction at burner ignition	Acknowledge the warning by pressing the button (Q). Start again by pressing the button (TT). Consider the delay time of 30 to 60 seconds.

ing sand, etc. as such media destroy the surfaces and create the conditions for corrosion formation. Spraying appliances or parts of appliances with a water jet or high pressure cleaning equipment is harmful and can cause malfunction. This is therefore prohibited.

Note:

The **type** and **concentration** of solvents used for cleaning the surfaces must comply with the code of the Federal Regulations 21 CFR Part 178.1010.

8. TREATMENT OF COMMERCIAL KITCHEN APPLIANCES

Commercial kitchen appliances are executed in corrosion resistant chrome nickel steels, material numbers 1.4301 and 1.4404.

The corrosion resistance of these steels is based on a passive layer formed on the surface with access to atmospheric oxygen. Accelerated formation or reformation of the passivity occurs by treating surfaces with running water containing oxygen. Aggressive media with a reducing effect (oxygen consuming) such as substances containing hydrochloric acid, chlorides and seasoning concentrates, mustard, vinegar essence, seasoning or spice tablets, salt solutions, etc., depending on concentration and temperature, can result in chemical damage or the destruction of the passive layer. Damage can also result from foreign rust (iron particles) due to the formation of galvanic elements and lack of oxygen (no air access or low oxygen water).

Therefore the following principles should be observed when working with high grade steel equipment:

1. Surfaces of equipment of corrosion resistant steel are always to be kept clean and exposed to the air. Remove covers from utensils when not in use to provide free air access. Regularly remove limescale, grease, starch and egg white deposits by cleaning. Corrosion can occur under these layers due to the absence of air exposure. Limescale can be removed with 10% acetic acid, 10% phosphoric acid or with suitable limescale removers available on the market.

2. Corrosion resistant steel objects must not be kept in long-term contact with acids, spices and seasonings, salt, etc. Also promoters of corrosion are acid vapours as produced during floor cleaning. Contact surfaces are to be rinsed off with fresh water. This applies after use, especially after cooking potatoes, noodles, rice etc. in salt water. Dried-on cooking water residues form high concentration salt solutions which can cause point corrosion. So, immediately after use, rinse cooking utensils in fresh water or keep filled with cold water to cool them. It is not advisable to use one utensil exclusively for cooking e.g. potatoes in salt water. For stainless steel it is beneficial to use utensils for different produce, e.g. for soups containing fat or acid-containing vegetables (such as sauerkraut, for example).

3. Stainless steel surfaces should, where possible, be protected from mechanical damage, especially from other metals. Corrosion can occur if stainless steel comes into contact with iron (steel wool, chips from pipes, water containing iron). New corrosion locations can be removed with a mild abrasive or fine emery cloth. Heavier corrosion can be washed off with a warm 2-5% solution of oxalic acid. Treatment with 10% nitric acid is necessary if this proves ineffectual. Due to the associated hazards, this type of cleaning is only to be carried out by suitably trained staff in compliance with the valid regulations.

4. No bleaching or chlorine-containing cleaning agents are to be used for cleaning. Utensils are to be thoroughly rinsed with water and dried after cleaning. The surfaces of appliances are of corrosion resistant chrome nickel steel. They are to be washed down with hot soapy water with the addition of a standard grease solvent. Avoid cleaning with steel brushes, steel wool, copper scouring pads or cloths, products contain-