

Operating Instructions

ELRO Cooking Island Range 600



Anleitung vor
Gebrauch lesen!
Lire la notice d'utilisation
avant l'emploi!
Read instructions before use!

Originalanleitung
Notice originale
Original instructions



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1 Safety



Please observe WARNING and CAUTION guidelines and recommendations. Follow cleaning and maintenance instructions. These contribute to the flawless functioning of your ELRO Cooking Island Range 600 .
If problems occur, please contact ELRO After Sales Service.

1.1 General

Installation, connection and initial operation of the ELRO Cooking Island Range 600 may only be carried out by **concessioned experts** or **ELRO-instructed personnel**. This also applies to alterations, repairs, and maintenance work. Please read the **Installation and Initial Operating Instructions** beforehand.

Careless handling can cause burning or scalding due to:

- ⇒ hot surfaces
- ⇒ escaping steam
- ⇒ spilling food

WARNUNG = WARNING
VORICHT = CAUTION



WARNING

Fats and oils can self-ignite at temperatures above approx. 200°C!

The ELRO Cooking Island Range 600 may not be cleaned with high-pressure cleaners!

Caution hot surface! Careless handling of the ELRO Cooking Island Range 600 can cause burning or scalding.



CAUTION

Functional elements stay hot for a period of time after shutting off the appliance. Do not place plastic containers on the surface!



CAUTION

Do not use aluminium foil to cook or fry on the ceramic cooking field! Always allow functional elements to cool down before cleaning.

Cooking fields may not be used as a work or storage surface.



CAUTION

Do not stand or put body weight on the ceramic cooking plate. The ceramic cooking plate may not be used as a work or storage surface.

If a mixer tap has been installed, water pressure in the connecting line may not exceed 500 kPa (5 bar).

If the power connection of this range is damaged, it



must be replaced with the identical part. Please contact ELRO After Sales Service.
The ELRO Cooking Island Range 600 fulfils the requirements for protection against water jets according to IPx5. Water or dirt cannot get into the inside of the range.
The currently valid hygiene standards were taken into account in designing the various functional elements.

1.2 Grill / Griddle



Avoid damaging the frying surface with sharp objects.

1.3 Induction Ceramic Cooking Field



Users with cardiac pacemakers should consult the pacemaker manufacturer or physician.

Induction cooking fields must be overseen when in operation!

Use special cookware, suitable for induction, with a bottom diameter of at least 14 cm (e.g. Noser-INOX, Spring).



Do not use pans or GN containers made of stainless steel when cooking with induction!

Empty induction pans can overheat and be damaged permanently.

Do not use metal splashguards or other auxiliary equipment when working with the cooking unit. Make sure that there are no metal objects (cooking dishes, cutlery) on or near the induction surface. Do not wear metal jewellery such as rings, watches, or bracelets when working with the appliance. These can heat up when near the induction surface.



Turn off the cooking field when not in use (setting 0). This prevents unintentional heating, when pans have been left on the cooking field.



1.4 Bain-Marie



The water in the bain-marie should never boil. Do not cook food directly in the bain-marie. Do not heat the bain-marie without water! This will damage the bain-marie bottom.

1.5 Hot Cupboard



Danger of burning even when the hot cupboard is shut off (residual heat).

1.6 Gas Burner Unit



Installation, setting, and adjustment of the gas burner unit must be carried out by a concessioned engineer. All parts secured by the manufacturer may not be altered by the engineer.

A continuous cooking plate*) is only permitted for burners with over 3.5 kW. In order to avoid a mix-up, the mounting bolts of the open cooking field are slightly thicker so that the continuous cooking plate does not lock in. Misuse will lead to changed exhaust values.

The continuous cooking plate may not be used as a griddle.

Closing the gas trough drain on the gas burner unit is not permitted due to overflow safety requirements.

1.7 Manufacturer

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Contents

1	Safety	2
1.1	General	2
1.2	Grill / Griddle	3
1.3	Induction Ceramic Cooking Field.....	3
1.4	Bain-Marie.....	3
1.5	Hot Cupboard.....	3
1.6	Gas Burner Unit.....	4
1.7	Manufacturer	4
1.7.1	ELRO After Sales Service	4
2	ELRO Cooking Island Range 600.....	6
2.1	Area of Application	6
2.1.1	Intended Use	6
2.1.2	Nonintended Use.....	6
3	Operation Functional Elements	7
3.1	Superstructure.....	7
3.2	Substructure	7
3.3	Control and Operating Mode Display	7
3.4	Gas Burner Unit.....	7
4	Reference Values	8
4.1	Grill / Griddle	8
4.2	Bain-Marie.....	8
4.3	Hot Cupboard.....	8
4.4	Oven.....	8
5	Cleaning.....	9
5.1	Ceramic cooking field.....	9
5.2	Induction.....	9
5.3	Grill / Griddle	9
5.4	Bain-Marie.....	9
5.5	Hot Cupboard.....	9
5.6	Oven.....	9
5.7	Gas Hob	9
6	Maintenance	10
6.1	Ceramic Cooking Field	10
6.2	Hot Cupboard.....	10
6.3	Gas Hob	10

2 ELRO Cooking Island Range 600

Congratulations on your purchase of an ELRO Cooking Island Range 600.

We are sure that this appliance will full meet your requirements in daily kitchen operations. Please read these Operating Instructions carefully before using the appliance. Options are indicated with a footnote *) in this document.

2.1 Area of Application

The ELRO Cooking Island Range 600 is intended for use in the following customer segments:

- Homes, schools, boarding schools
- Retirement/nursing homes, senior residences
- Catering and delicatessen companies
- Regional hospitals, clinics and institutions
- Military barracks
- Company catering facilities, centralised kitchens
- Restaurants, hotels
- Cruise ships/cruise companies
- Airline catering

2.1.1 Intended Use

The ELRO Cooking Island Range 600 is intended for the preparation and processing of food. It is used to

- cook
- fry
- grill
- bake
- keep warm

The ELRO Cooking Island Range 600 is intended for operation in professional kitchens by ***instructed personnel***.

Utilisation in vehicles, on ships or planes requires the permission of the manufacturer.

2.1.2 Nonintended Use

All other uses are not compatible with the intended use, and can be hazardous to persons and/or things.

In particular, products which produce

- toxic fumes
- corrosive vapours

may not be used, in addition to products that can self-ignite at a temperature below 120°C.

The ELRO Cooking Island Range 600 may be used by children from the age of eight and over, as well as by persons with limited physical, sensory or mental capabilities, or lack of experience and know-how, if they are supervised, or have been instructed on the safe operation of the appliance, and have understood the possible dangers. Children may not play with the range. Cleaning and user maintenance may not be carried out by children without supervision.

3 Operation Functional Elements

The ELRO Cooking Island Range 600 can be equipped with the following functional elements:

3.1 Superstructure

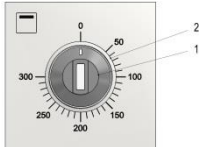
- ⇒ Radiant ceramic cooking field with 2 or 4 cooking plates and power control
- ⇒ Induction ceramic cooking field with 2 or 4 cooking plates and power control
- ⇒ Gas burner unit with 2 or 4 cooking plates and power control, burner output (3.5 / 6.0 / 8.5kW)
- ⇒ Grill/Griddle with 1 or 2 cooking plates and temperature control 50-320°C
- ⇒ Bain-marie GN1/1 or GN1/2 and temperature control 50-100°C

3.2 Substructure

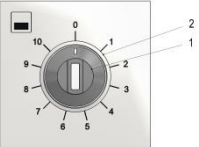
- ⇒ Oven GN2/1 temperature control, upper and lower heat 50-300°C
- ⇒ Hot cupboard GN2/1 or GN3/1 temperature control 30-80°C
- ⇒ Open compartment GN1/1 or GN2/1, one-sided or pass-through

3.3 Control and Operating Mode Display

All functional elements are equipped with control knobs. There are two types of controls for the ELRO Cooking Island Range 600:



Temperature control



Power control

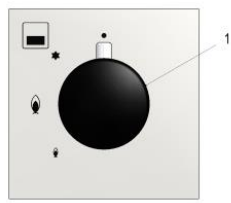
(1) Control knob
(2) Illuminated ring

Position of cooking field as seen by user:

Oven

- Upper heat
- Lower heat
- Cooking field back
- Cooking field front

Gas burner unit



- Setting 0
- ★ Ignition position
- 🔥 High
- 🔥 Low

Illuminated ring settings	Functional element	
OFF	All except gas burner unit	
ON	All except gas burner unit	
BLINKING STEADILY	Ceramic cooking field, induction	Pot sensor
BLINKING LONG-SHORT	Ceramic cooking field, induction	Error code ⇒ Contact ELRO After Sales Service
BLINKING	Oven	Heating, when temperature is reached ⇒ illuminated ring ON

Setting the desired temperature or power level is done by means of turning the control knob (1) for all the functional elements.

Functional elements are shut off when the control knob is in the 0 setting.

3.4 Gas Burner Unit

Before operating the gas burner unit, open the gas shut-off valve. Press the control knob in (1) at the 0 setting and turn to the ignition setting. Hold this setting for at least 10 seconds after ignition. By turning the control knob (1), you can control the power of the gas burner unit. If the flame goes out, repeat the ignition process. Turn off the gas burner unit by turning the control knob (1) to the 0 setting. Ignition electrodes are ignited simultaneously for all cooking plates in gas burner units with 2 and 4 burners. After operation, close the gas shut-off valve.

4 Reference Values

The table contains recommendations and indications for the use of the respective functional element.

4.1 Grill / Griddle

Continuous operation in restaurant	220°C
Fish	180-220°C

4.2 Bain-Marie

Keeping sauces and soups warm	80°C max. 95°C
↻ Heating time can be reduced by filling with hot water	

4.3 Hot Cupboard

Keeping porcelain dishes warm	60 - 80°C
Heating time	60 - 90 min.

4.4 Oven

Baking/Roasting	Upper heat [°C]	Lower heat [°C]	Baking, roasting time [min]	Rails from the bottom Special remarks
Swiss roll	200	220	15	1
Biscuits	180	200-220	20-35	1
Puff pastry	220	210	15-25	1
Fruit pies	200-220	200-220	30-45	Directly on oven bottom or wire rack
Cheese pies, Quiche Lorraine	170-180	200-210	40-50	Directly on oven bottom or wire rack
Cheese tarts	180-200	210-230	15-20	1
Raised pastry (Gugelhopf)	150-160	180	50-60	1
Braided yeast bread (Hefezopf)	160	180	60-90	1
Meat loaf	220 100	100 100	40 60	1 per cooking sheet
Roast beef	200	200	20-40	1
Roast	160-180	160-180	40-120	1
Chicken	210-220	200	30-45	1
Stuffed breast of veal	160-180	200	80-120	Directly on oven bottom or wire rack
Pastries	180/100	150	60-90	1

5 Cleaning

The ELRO Cooking Island Range 600 is made of high-grade, stainless steel. Please only use gentle, conventional cleaning agents, soft cloths, or brushes. Read cleaning agent manufacturer instructions. Do not use metal objects and other items that can scratch or corrode the appliance. Avoid using abrasive cleaning agents.

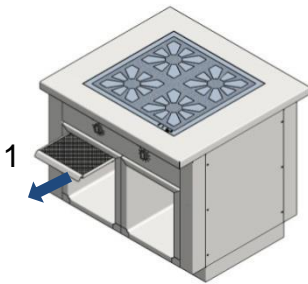
Remove lime scale with lemon juice or vinegar and rinse thoroughly. Let all functional elements cool off before cleaning!

5.1 Ceramic cooking field

Remove heavy dirt (e.g. caused by spills) after every cooking process.

Burned on sugar or melted plastic objects can be removed when the appliance is hot with conventional razor scrapers. If left on the surface, these materials can accumulate and damage the ceramic surface.

5.2 Induction



Clean the filter daily! Induction may not be operated without the filter.

If the temperature in the induction aggregate is too high, the illuminated ring blinks. This is due to a dirty filter (1) that must be cleaned.

The filter (1) is located in the ceiling of the open cabinet. Remove the filter by pulling it out in the direction of the arrow. The filter can be cleaned in the dishwasher. After cleaning and drying reinsert the filter.

5.3 Grill / Griddle

Clean the grill/griddle plate with a brush and cloth. During operation, clean the grill/griddle plate with a scraper or grill brush. Scrape frying and oil residue in the channel at the front, and then into the fat collecting drawer. At the end of the cooking process, clean the fat collecting drawer by pulling it out completely.

5.4 Bain-Marie

Clean the bain-marie after every use with conventional cleaning agents. Empty the bain-marie and dry with a soft cloth.

5.5 Hot Cupboard

Shut-off the hot cupboard before cleaning and let it cool off. Clean the hot cupboard inside and out on a weekly basis.

5.6 Oven

Cleaning the oven after every use. Use oven cleaner for heavy soiling or crusting. Read cleaning agent manufacturer instructions. Do not damage the heating elements!

Never pour water into the oven as this could enter electrical parts.

5.7 Gas Hob

Clean the gas hob after every use with a conventional cleaning agent.

When food residue has burned in, fill the gas trough with water up to the overflow plug. Let burned in residue soak and then pull the plug. Remove residue with a damp cloth.

Before cooking, fill the gas trough with water. In doing so you will prevent heavy soiling during operation. Make sure that the water level does not go over the overflow plug. Never close the safety drain!

6 Maintenance

Service and maintenance may only be performed by ELRO After Sales Service or a company authorised by ELRO. In other cases all guarantee and recourse claims are void.

This also applies to additions and alterations that have not been authorised by ELRO.

It is recommended, to have the ELRO Cooking Island Range 600 inspected for functionality by ELRO After Sales Service every 4 years, unless otherwise required (⇒ gas hob).

We recommend concluding an ELRO maintenance contract.

6.1 Ceramic Cooking Field

If cracks become visible in the ceramic cooking plate, immediately remove the range from power and contact ELRO After Sales Service!

6.2 Hot Cupboard

For basic cleaning remove the ventilation plate. Turn off and unplug the appliance. The hot cupboard may only be operated with the ventilation plate.

6.3 Gas Hob

Maintenance and inspection of the gas hob must take place according to local regulations and may only be carried out by specialists. All parts secured by the manufacturer may not be altered by the engineer.

Hot exhaust flows between the pans and the top and can cause brown discolouration. This type of discolouration is normal and has no negative impact on the functioning of the gas hob.

Have the gas hob inspected by a concessioned specialist once a year.