

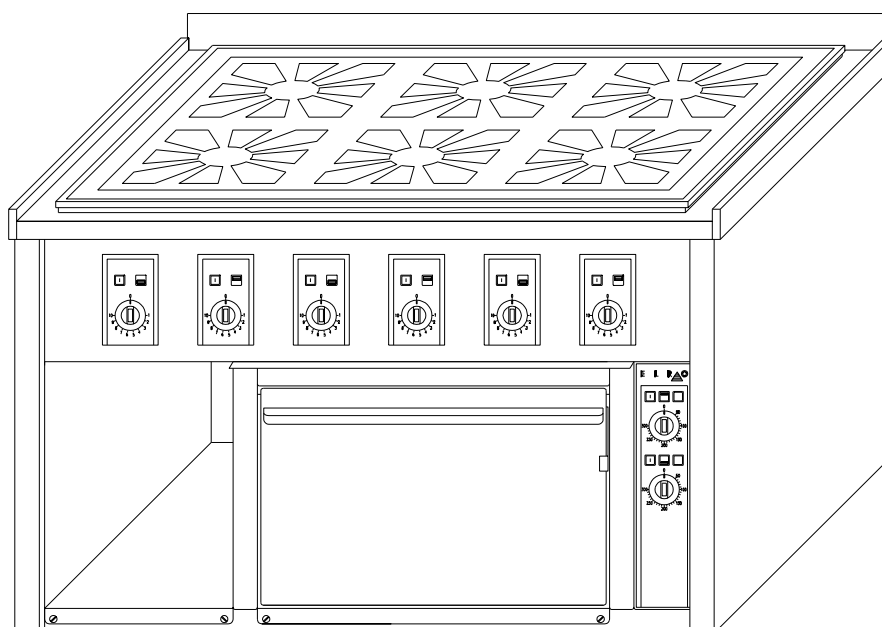
Operating instructions

Originalanleitung
 Notice originale
 Original instructions



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


ELRO Island Cooking System
 Series 500



Date	31.08.2015
Replaces	X100508E
Author	VAE
PL	VAE
Responsible	VAE
Doc. no.	X101789E
Revision	1
Pages	24

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 500 .
If problems occur, please contact ELRO After Sales Service.

1.1 General

Installation, connection and initial operation of the ELRO Cooking Island Range 500 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



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

The ELRO Cooking Island Range 500 may not be cleaned with high-pressure cleaners!

Caution hot surface! Careless handling of the ELRO Cooking Island Range 500 can cause burning or scalding.



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



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.

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

E L R O

Wohlerstrasse 47
CH-5620 Bremgarten
www.elro.ch

1.8 ELRO After Sales Service



+41 (0)56 648 94 11



cs@elro.ch

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.....	3
1.7	Manufacturer	4
1.8	ELRO After Sales Service.....	4
2	Types of appliances.....	6
3	Operating instructions.....	8
3.1	Ceramic hob	8
3.1.1	Heating system: Infrared ST	8
3.1.2	Heating system: Infrared with energy saving control STE	9
3.1.3	Heating system: Induction.....	9
3.1.3.1	Table of inductive loads	11
3.2	Steel hob	12
3.2.1	Heating system: output regulator	12
3.3	Gas range.....	13
3.4	Griddle (smooth/ribbed)	14
3.5	Bain-Marie	15
3.6	Hot cupboard.....	16
3.7	Oven.....	17
4	Operation of the mobile appliances on wheels.....	19
5	Cleaning and maintenance	20
5.1	Cleaning of the Ceramic range modules.....	20
5.1.1	Ceramic hob	20
5.1.2	Steel hob	20
5.1.3	Gas range.....	20
5.1.4	Griddle (smooth/ribbed)	21
5.1.5	Bain-Marie	21
5.1.6	Hot cupboard.....	21
5.1.7	Oven.....	21
5.2	Maintenance of the mobile appliances on wheels	21
6	General safety instructions	23
6.1	Remarks for mobile appliances on wheels	24
6.2	Safety instructions for the gas range.....	24

2 Types of appliances

Congratulations on your purchase of the new ELRO Island Cooking system series 500. We are convinced that these appliances will satisfy all your demands.

The ELRO ceramic hob, the modern cooking appliance equipped with infra-red and induction heat sources.

The ELRO steel hob, a high-quality cooking surface with individually adjustable temperature zones.

The ELRO gas range, a further asset to the Island Cooking System series 500, with built-in automatic electric ignition for easy one-handed operation.

The ELRO griddle (smooth/ribbed) with a continuously adjustable temperature control of each heat zone for grilling and frying.

The ELRO Bain-Marie as a modern water bath to keep your food warm, with a continuously adjustable temperature control.

Subject to your individual choice each above mentioned appliance can be equipped in the base unit with a hot cupboard or oven. This does not apply for hobs with induction heat sources.

These appliances may be used by specialists or instructed personnel only.

These appliances can be used in commercial kitchens, restaurants, hospitals, canteens, bakeries, butcher's and similar commercial enterprises for the preparation and treatment of food.

Every other use does not correspond to its purpose and can endanger persons and/or objects.

These appliances may not be used for the treatment of products which could cause toxic or corrosive vapours or which could ignite below 120°C.

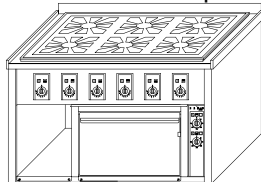
The use of these appliances in vehicles or on board ships or aircraft requires the authorisation of the manufacturer.

Please read this manual carefully in order to take advantage of all the possibilities the Island Cooking System is offering you.

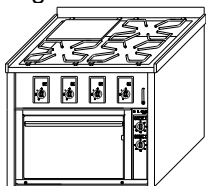
Appliances on plinth

Some of the many combination possibilities:

Ceramic hob with oven and open compartment

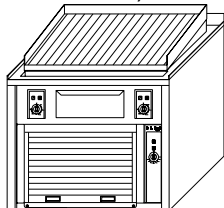


Gas range with electric oven



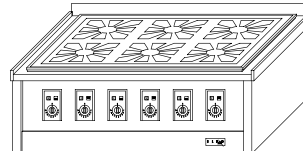
Appliances on plinth

Griddle (smooth/ribbed) with hot cupboard

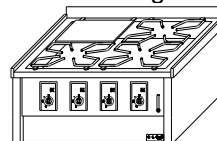


Wall mounted appliances

Ceramic hob

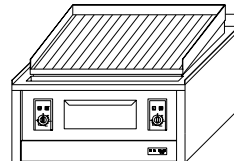


Gas range

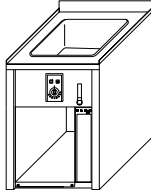


Wall mounted appliances

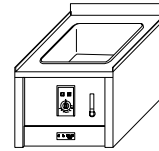
Grill/Griddle



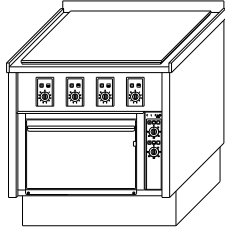
Bain-Marie with open compartment



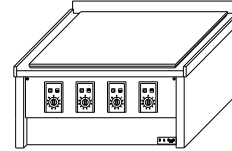
Bain-Marie



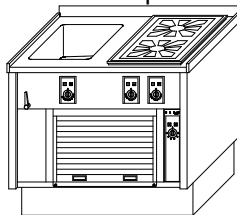
Steel hob with oven



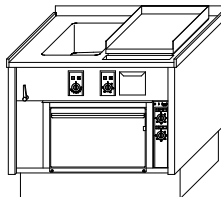
Steel hob



Bain-Marie GN 1/1 and Ceramic hob with hot cupboard

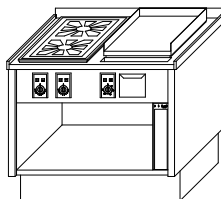


Bain-Marie GN 1/1 and Griddle with oven



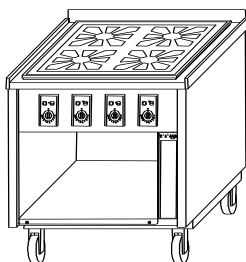
Appliances on plinth

Ceramic hob and Griddle with open compartment

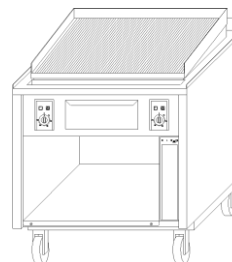


Mobile appliances

Ceramic hob with open compartment



Griddle with open compartment



3 Operating instructions

3.1 Ceramic hob

Caution:

The ceramic hob may neither be used as a work top nor as a put down area. Particularly do not put plastic containers on the ceramic hob as the cooking fields will remain hot long after switching them off.

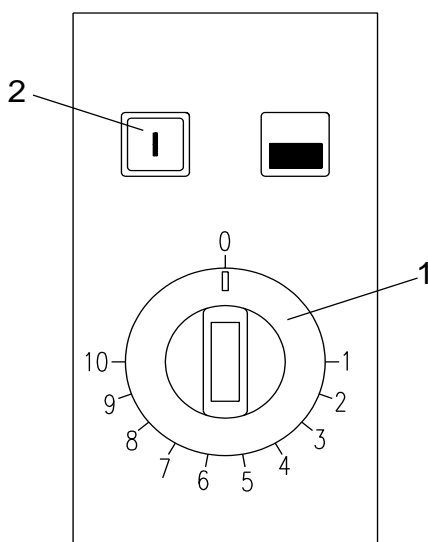
Do not put aluminium foils for cooking or frying on the ceramic hob.

As soon as the ceramic hob shows a crack, disconnect mains at once.

Important note:

If your hob is controlled by a power limiting switch (LBS), the heating output may momentarily fail. This applies for all heating systems with the exception of the induction heating system.

3.1.1 Heating system: Infrared ST

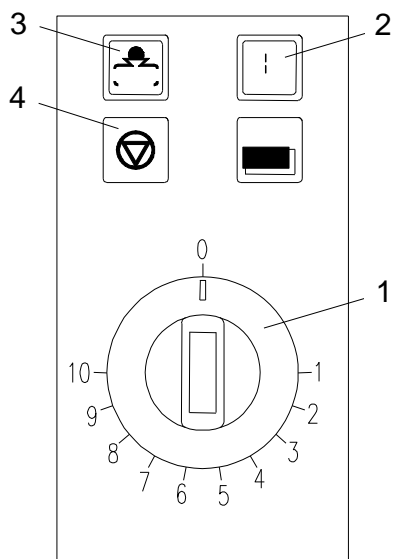


Set temperature control (1) to the desired step (signal lamp (2) will light up).

In order to switch off, set temperature control (1) back to 0 (signal lamp (2) will go out).

- 1 Temperature control
- 2 Signal lamp "in operation"

3.1.2 Heating system: Infrared with energy saving control STE



Set temperature control (1) to the desired step (signal lamps (2) and (3) will light up).

As soon as a pan is put on the cooking field the heating will switch on. If the pan is taken from the cooking field the heating will switch off after approx. 10 seconds.

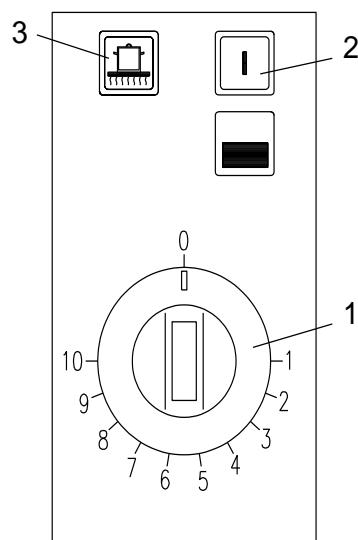
The energy saving control may be switched off with key (4) (the signal lamp (3) will go out). In this case the heating rings will continue to heat whether or not pan is on cooking field; they may be switched off by setting back the temperature control (1) to 0.

In order to reactivate the energy saving control, set temperature control (1) to 0 and back again to the desired step (signal lamps (2) and (3) will light up).

In order to switch off, set temperature control (1) back to 0 (signal lamps (2) and (3) will go out).

- 1 Temperature control
- 2 Signal lamp "in operation"
- 3 Signal lamp for energy saving control on
- 4 Key for energy saving control out

3.1.3 Heating system: Induction



Set energy control 1 to the desired step (signal lamp 2 will light up). If no saucepan is put on the cooking field in this position (stand-by) the heating remains switched off. If you turn the energy control over step 10 it switches back to 0.

As soon as you put a saucepan on the cooking field the heating switches on, i.e. the signal light (3) lights up. If you take the saucepan from the cooking field the heating switches off.

If you do not use the cooking field for a longer period we recommend to set the energy regulator back to step 0. In this position you can be sure that no energy will be supplied even if the pan is put on the cooking field unintentionally. Furthermore the ventilator is not running needlessly..

- 1 Energy regulator
- 2 Signal light "in operation"
- 3 Signal light "heating on"

Note:

In order to achieve a sufficient output transfer between saucepan and cooking field we recommend to use cooking appliances especially appropriate for induction cooking (e.g. made by Demeyere, Noser or Paderno). Do not use the usual appliances made from chrome nickel steel! For limited use only are appliances made of standard steel and cast iron. According to the construction material the minimal diameter of the saucepan has to amount to approximately 180 mm.

If the hob incorporates induction heating sources, metallic objects such as kitchen utensils made from chrome nickel steel, cutlery etc., shall not be placed on the hob surface, since they could get very hot within a very short time. Objects worn by the user on fingers or arms (rings, watches) could get hot during the operation when in close proximity to the hob surface. Users with heart pacemakers should consult with the manufacturer before using hobs with induction heating sources.

Malfunction indication:

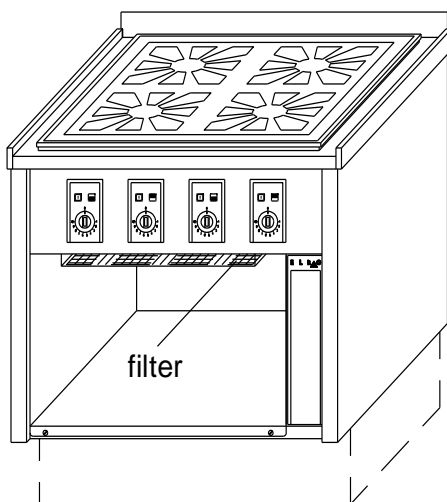
If the signal light (3) starts to blink during operation, this means that the temperature in the induction aggregate is too high.

This increased temperature usually results from a soiled filter. According to the make of the cooking range this filter is located on the ceiling (drawing 1) or on the inner left hand side of the open compartment (drawing 2). The filter for wall mounted appliances is located in the bottom plate. Remove the filter from its holding device by sliding it transversally to its longitudinal direction. This filter is made entirely from chrome nickel steel and can be put into the dishwasher.

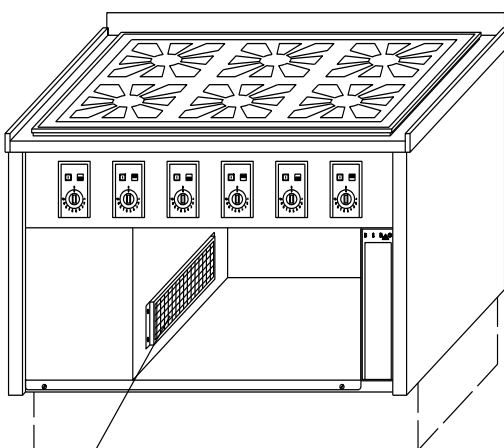
Reinsert the filter in reversed order. Do not operate the range without filter because of inside soiling.

Safety instructions:

These cooking plates may be operated under supervision only.



drawing 1



filter drawing 2

3.1.3.1 Table of inductive loads

Type	Heating system	Inductive load (kW)	Load without induction (kW)	Total load (kW)	Description
HE 520 • 105 • 106 • 107 • 108	IND	7	---	7	Range with 2 cooking zones, all heated with induction
HE 535 • 117 • 118 • 119	ST/IND STE/IND	7	8	15	Range with 4 cooking zones, 2 of them heated with induction
HE 535 • 120 • 121 • 122 • 123	IND/IND	14	---	14	Range with 4 cooking zones, all heated with induction
HE 540 • 823 • 824 • 825 • 826 • 827 • 828	IND & Bain-Marie	7	2	9	Range with 2 cooking zones, all heated with induction and Bain-Marie GN 1/1
HE 540 • 865 • 866 • 867 • 868 • 869 • 870	IND & Grill/Griddle	7	6	13	Range with 2 cooking zones, all heated with induction and Griddle (smooth/ribbed) 400 x 600mm)
HE 545 • 117 • 118 • 119	STE/ST/IND ST/ST/IND STE/STE/IND	7	16	23	Range with 6 cooking zones, 2 of them heated with induction
HE 545 • 120 • 121 • 122	ST/IND/IND STE/IND/IND	14	8	22	Range with 6 cooking zones, 4 of them heated with induction
HE 545 • 123 • 124 • 125 • 126	IND/IND/IND	21	---	21	Range with 6 cooking zones, all heated with induction

3.2 Steel hob

On the steel hob surface different temperatures can be adjusted. The excellent glide capability enables a simple shifting of the saucepan from a high temperature to a keeping warm area. The steel hob surface is flush and therefore many à la carte saucepans can be used simultaneously.

Caution:

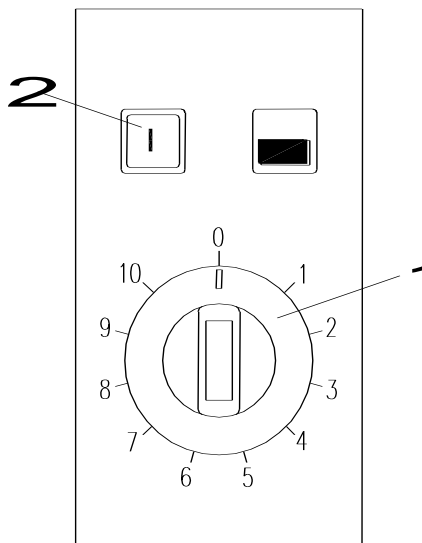
Do not use the steel hob surface as a working or storing top. Especially plastic containers should not be put on the surface as it stays hot long after switching off the energy supply.

When cooking or frying do not put aluminium foil on the steel hob surface.

Notice:

If your hob is connected to a power limitation (LBS), the heating output may momentarily be cut off.

3.2.1 Heating system: output regulator



- 1 Output regulator
- 2 Signal lamp for on position

With this regulator a continuous output is at your disposal, independently from the size of the saucepan, i.e. with the position of the regulator you can control the output and therefore e.g. the cooking intensity. If the steel hob is not used during a longer period and the output regulators are on step 10, the maximum temperature is limited to approx. 400°C.

Set output regulator (1) to the desired step (signal lamp (2) lights up). When turning the regulator over step 10 it switches back to step 0.

The range between step 5 and 10 is foreseen for the cooking operation. The range below can be used to finely dose the keeping warm of the food.

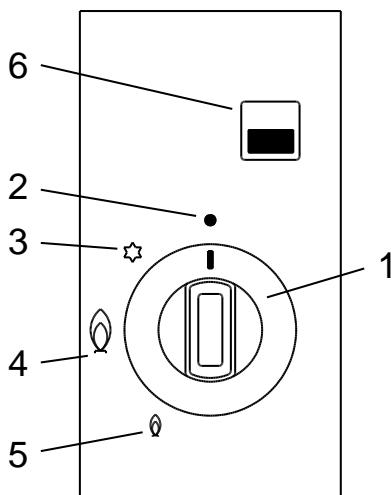
In order to save energy when the steel hob is not in use for a longer period we recommend to put the output regulator back to e.g. step 4.

3.3 Gas range

Caution:

The gas supply may only be installed by a licensed gas engineer. All indications in the installation and operating instructions have to be observed.

The gas range is equipped with an impulse spark ignition for each burner. With the appliances HG/HK-520 and HG/HK-535 the initiating electrodes will be ignited jointly for all burners. With the appliances HG/HK-545, depending on the burner to be used, either the initiating electrodes of all back burners or all front burners will be ignited jointly.



- 1 Cooking zone regulator
- 2 Closed position
- 3 Ignition position
- 4 High position
- 5 Low position
- 6 Position of burner

Before operating the gas range open the shut-off valve installed by you.

Push in gas valve control knob (1) when in closed position (2) and turn it anti-clockwise until at least to the ignition position (3). After the flame production, hold it in this position for approx. 10 seconds, then turn the gas valve control knob to the desired output. Should the burner go out repeat the igniting procedure.

The output regulation can be adjusted continuously between the high and low position.

In order to extinguish the burner turn gas valve control knob (1) clockwise into closed position (2) (flame will go out and gas supply will be stopped).

The presentation of the burner position (6) is such that the black area below indicates the burner in front and the area above the burner at the back.

Notes:

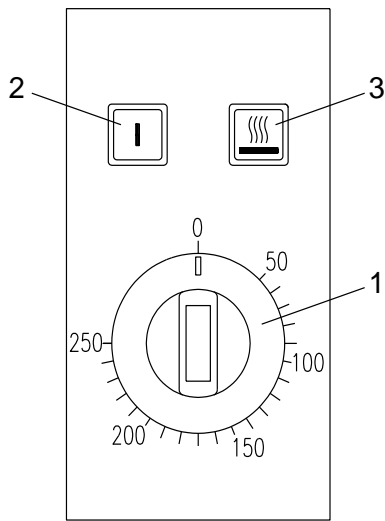
Besides the normal open burner there is a hot plate available as an option. This hot plate is only available for 3,5 kW burners. In order to avoid mixing up an open burner with a hot plate, the fixing bolts of the open burners have a slightly larger diameter. The holders for the hot plate will therefore not snap in and the hot plate will stay in an oblique position.

A misuse can lead to altered waste gas values.

Do not use the hot plate as a bratt plate.

The burner basin is waterproof. For cleaning purposes it can therefore be filled with water up to approx. 20 mm by putting in the plug delivered with the appliance. If the gas range is used very heavily we recommend to fill in water already during the cooking process. The plug has an overflow. The built-in drain in the burner basin may **by no means** be blocked by any other object than this plug as water may penetrate into the gas system and from there into the electric elements of the range.

3.4 Griddle (smooth/ribbed)



Set temperature control (1) to the desired temperature (signal lamps (2) and (3) will light up). As soon as the set temperature is reached, the signal lamp (3) will go out. (100°C will be reached after approx. 10 minutes.)

In order to switch off, set temperature control (1) back to 0 (signal lamps (2) and (3) will go out).

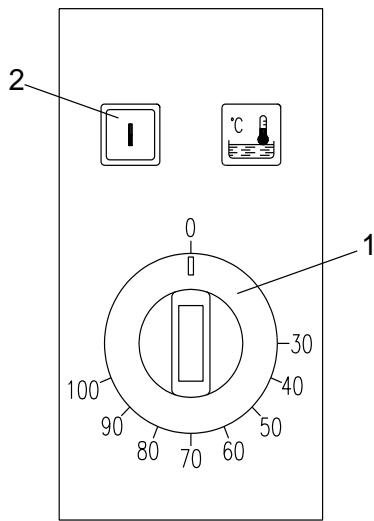
- 1 Temperature control
- 2 Signal lamp "in operation"
- 3 Signal lamp "heating on"

Temperature chart for Griddle (smooth/ribbed)

Continuous operation in catering business	180 - 200°C
Banqueting	200 - 230°C
Fish (when prepared with butter)	130 - 160°C
Preheating to desired temperature	duration approx. 10 - 20 min.

Warning: Fat and oil may ignite as from a temperature of approx. 200°C

3.5 Bain-Marie



Set temperature (1) to desired temperature (signal lamp (2) will light up).

In order to switch off, set temperature control (1) back to 0 (signal lamp (2) will go out).

Note:

If the optional mixing tap is mounted on the Bain-Marie the water pressure of the connection tube may not exceed 500 kPa (5 bar).

- 1 Temperature control
- 2 Signal lamp "in operation"

Temperature recommendation for Bain-Marie

To keep warm soups and sauces	80°C max. 95°C
Heating up time (may be reduced by filling up with hot water)	approx. 20 - 30 Min.

The water in the Bain-Marie should never boil briskly (energy saving effect).

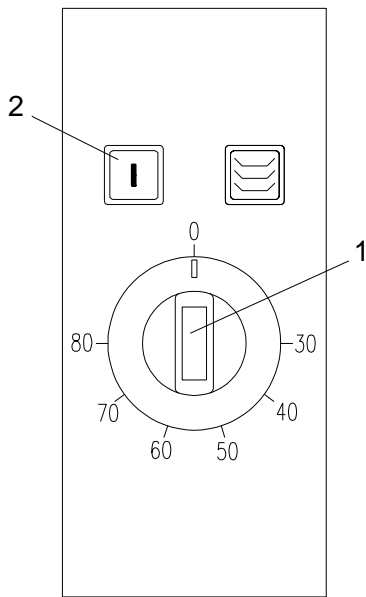
Warning:

Food may not be cooked directly in the Bain-marie. It must always be heated up in a separate recipient in the water bath.

3.6 Hot cupboard

Set temperature control (1) to the desired temperature (signal lamp (2) will light up).

In order to switch off, set temperature control (1) back to 0 (signal lamp (2) will go out).



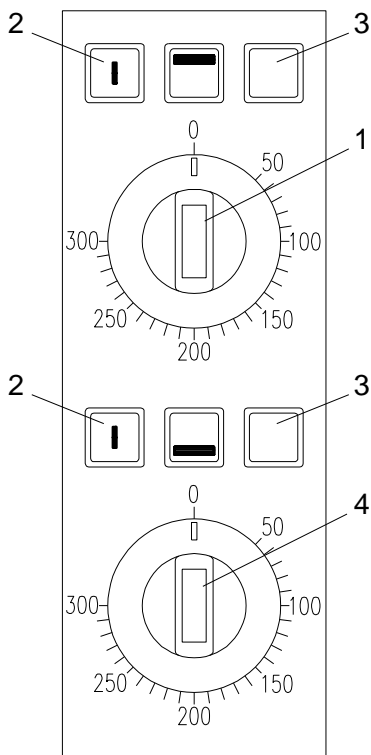
- 1 Temperature control
- 2 Signal lamp "in operation"

Temperature recommendation for hot cupboard

To keep warm dishes	60 - 80°C
Heating up time	60 - 90 min.

The hot cupboard may be switched off 1 hour before the end of serving time and it will still keep warm (energy saving effect).

3.7 Oven



Set temperature control (1) for upper and temperature control (4) for lower heat to the desired temperature (signal lamps (2) and (3) will light up).

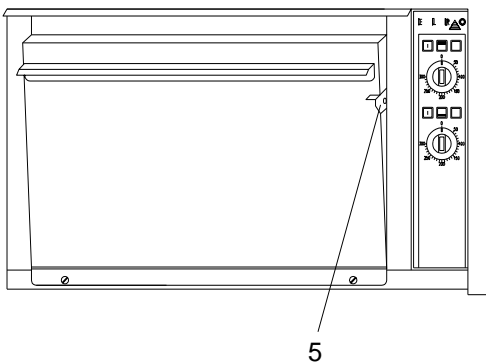
As soon as the two signal lamps (3) go out, the set temperatures are reached.

In order to switch off, set temperature controls (1) and (4) back to 0 (the signal lamps (2) and (3) go out).

Caution:

Do not pour water into the oven for cleaning or steaming purposes.

- 1+4 Temperature controls
- 2 Signal lamp "in operation"
- 3 Signal lamp "heating on"



When using the door catch (5) in order to keep the oven door open during operation, do not set the temperature controls (1) and (4) above 200°C.

- 5 Door catch

Temperature chart for Oven

Preheating: Lower heat 190°C
 Upper heat 190°C
 Heating up time approx. 25 minutes

Food to be baked or roasted	Upper heat °C	Lower heat °C	Cooking time in minutes	Rail from below	Special note
Biscuit roulade	200	220	15	1.	
Biscuits	180	200-220	20-35	1.	
Puff pastry	220-220	210	15-25	1.	
Fruit tart	200-220	240-250	30-45	directly on oven bottom	on grid
Cheese tart, Quiche Lorraine	170-180	200-210	40-50	directly on oven bottom	on grid
Cheese tartlets	200-220	210-230	15-20	1.	
Yeast pastry (Gugelhupf)	150-160	180	50-60	1.	
Plaited egg loaf	160	180	1-1½ h	1.	
Liver cheese (Fleischkäse)	220 100	100 100	20 90-120	1.	
Roast	200-220	200-220	40-120	1.	
Roast beef	220-250	200-220	40-50	1.	
Chicken	210-220	200	30-45	1.	
Filled veal breast	160-180	200	1,3-2 h	directly on oven bottom	in braisière on grid
Jellied pâté	180/100	150	60-90	1.	

4 Operation of the mobile appliances on wheels

When operating the mobile appliances some special features have to be observed compared to the fixed appliances:

- For an optimum appliance function (frying result) it is very important that the appliance is installed on a floor without gradient. If the floor where the appliance is placed is not horizontal, the appliance must be levelled out before the initial operation by underlying for instance a plate.
- As the appliances are mobile please check before the initial operation whether they are in the designated position in which cables and hoses can be coupled to the media without traction.
- Please fasten the locking device on the two wheels to prevent an unintentional displacement.
- The media connections of the appliance have to be linked to the mains supply. When linking the water mains please pay attention that the hoses which are not coded are connected to the corresponding warm and cold water fixtures for the mixing tap (optional).

Caution: If the connection cable is damaged, e.g. squashed or cut, the appliance may only be used again if the cable has been replaced.

When replacing the connection cable please pay attention that it corresponds to the original cable in respect of the number and the diameter of the conductor cross-section and the length. In addition the type of the cable has to be authorised for the use in professional kitchen (temperature, oil resistance). The strain relieve clamp and the screw connection have to be mounted in such a way that the function of the strain relieve and the water tightness are again guaranteed.

Before moving the appliance please pay attention that the cable and where applicable the water hoses are protected on the rear panel in such a way that they are not run over or pulled during the transport.

- When cleaning the appliance the plug may neither be plunged into nor sprinkled with water. After the cleaning the plug has to be dried

Caution: Do not move the appliance if the cooking or frying basins respectively the pots on the range are filled with liquids. Careless handling can lead to danger of burning. Please first empty the basins and wait until they have cooled down. Pots have to be taken off the range.

The plug may be pulled out only after the appliance has been switched off. Do not pull the power cable when unplugging the appliance. The appliance should never be pulled by means of the cable!

Please bring the pan body into the horizontal position and close the lid before unfastening the locking device of the wheels.

As the appliances are very heavy, please move them with great care and with precaution! When moving down a slope special attention has to be paid that neither persons nor objects are in the way. Always move the appliance with the help of a second person.

- For the initial operation of the control please consult chapter 3.

5 Cleaning and maintenance

The appliances should be washed down without pressure; do not use a water hose or a high pressure cleaner.

5.1 Cleaning of the Ceramic range modules

5.1.1 Ceramic hob

- Wait with the cleaning until the ceramic cooking surface has cooled down. Cleaning will be easy when the cooking surface is hand-hot.
- We recommend to remove soiling (e.g. if food has boiled over) after each cooking process. Use a special liquid cleaning product only. Do not use cleaning agents which could scratch or corrode the surface. Lime scum can be removed with lemon juice or vinegar. Before operating the ceramic hob again rinse surface thoroughly.
- Sugar and sugary food or plastic tools which melt on the hot cooking surface have to be removed at once in hot condition with a razor blade. Afterwards clean cooking surface thoroughly. Otherwise these materials may stick to the ceramic surface and damage it.

Caution:

- If the surface of glass-ceramic is cracked, immediately disconnect the appliance or the corresponding part of the appliance from the supply.

5.1.2 Steel hob

- Do not use aggressive chemicals in order to clean food remains on the steel surface. Even if the surface is afterwards rinsed thoroughly these chemicals could remain on the surface and with the high temperatures it could get rusty. We recommend to use a metal scraper instead.

5.1.3 Gas range

- Clean gas range after each use with an appropriate cleaning agent.
- In order to make the cleaning of burnt in food easy we recommend to fill the burner basin at the end of the cooking process with water up to the level of the overflow plug. Let the burnt in food soak before you pull out plug in order to drain the water. The residues can then easily be cleaned away with a damp cloth.
- For especially heavy use we recommend to fill water into the burner basin before starting the cooking process in order to avoid every burning in of spilt food. It is important that the water level reaches only the height of the overflow and that the safety overflow of the plug is not blocked.

Maintenance:

- Maintenance and inspection of the gas range has to be carried out according to the local regulations. It may only be carried out by specialists.
- We recommend a yearly inspection
- For this we can offer you a full service contract with our after-sales service.

5.1.4 Griddle (smooth/ribbed)

- During operation the Griddle surface can be cleaned with a scraper or a grill brush. Scrape frying and oil residues first into the front channel and from there into the drawer.
- When cold the Griddle can be cleaned with a brush or a cloth.
- When Griddle is not used for a longer period wipe surface with oil.

5.1.5 Bain-Marie

- Clean Bain-Marie after each use with a conventional cleaning agent, let out water and dry basin. When Bain-Marie is not used for a longer period, wipe basin with oil.

5.1.6 Hot cupboard

- The warming cupboard should be cleaned weekly inside and outside. When cleaning turn off heating. The shelves can be removed. In this case please be careful not to damage or bend the uncovered heating elements. Use gentle cleaning products only. Do not use cleaning agents which could scratch or corrode the appliance.

Caution:

- Even if the appliance has been switched off there is still danger of scalding on the heating elements by remaining heat.

5.1.7 Oven

- After each use wipe away possible fat splashes in the oven with a damp cloth. Oven should be switched off.
- An average use of the oven requires a weekly cleaning. Switch off the oven and wipe the inner parts with a slightly scratching cleaning agent. If the oven is heavily soiled we recommend to use an oven cleaner and to follow the operating instructions carefully.
- For a thorough cleaning it is possible to remove the thermo storage plate (steel plate). Please be aware that the steel plate is very heavy and needs careful handling.
- In order to clean the bottom basin use a damp cloth only.
- After cleaning let oven dry and replace thermo storage plate

5.2 Maintenance of the mobile appliances on wheels

- For a connection to the water supply for a mixing tap (optional) the appliances are already equipped with several bulkhead fittings. In order to connect them to the water supply, hoses preferably with quick couplings have to be mounted. The hoses and couplings have to be tested periodically for leaks.
- The cable of the electric connection is guided outward through the rear panel of the appliance with a metallic screw connection (metric EN). A plug has to be fixed to the cable

Caution: If the connection cable is damaged, e.g. squashed or cut, the appliance may only be used again after the cable has been replaced.

When replacing the connection cable please pay attention that it corresponds to the original cable in respect of the number and the diameter of the conductor cross-section and the length. In addition the type of the cable has to be authorised for the use in professional kitchen (temperature, oil resistance). The strain relieve clamp and the screw connection have to be mounted in such a way that the function of the strain relieve and the water tightness are again guaranteed.

- The appliances are delivered with mounted wheels (2 fixed castors and 2 steering castors). The locking devices have to be checked up periodically on soiling and operativeness. Furthermore please make sure that the wheels are attached safely to the frame.

6 General safety instructions

- Please keep off the ceramic plate. Do not climb on it or strain it with your own body weight.
- If the surface of glass-ceramic is cracked, immediately disconnect the appliance or appropriate part of the appliance from the supply.
- The surface of the ceramic and steel hob and the Griddle plate (smooth or ribbed) may not be used as a working surface or for storage. Plastic vessels may not be placed on these cooking zones since they remain hot long after switching off.
- Do not put aluminium foils for cooking and frying on the ceramic hob surface.
- If the hob incorporates induction heating sources, metallic objects such as kitchen utensils made from chrome nickel steel, cutlery etc., may not be placed on the hob surface, since they could get very hot within a very short time. Objects worn by the user on fingers or arms (rings, watches) could get hot during the operation when in close proximity to the hob surface.
- If the hob incorporates induction heating sources, splash guards or other additional devices installed by the customer must not be in metal or should be installed outside the ceramic hob surface.
- The users with heart pace makers should consult with the manufacturer before using hobs with induction heating sources.
- If the optional mixing tap is mounted on the Bain-Marie or on the ceramic hob the water pressure in the connection tube may not exceed 500 kPa (5 bar).
- Do not pour water into the oven as it may penetrate into the heating elements along the guide rails.
- When using the door catch in order to keep the oven door open during operation do not set the temperature on the two temperature controls (1) and (4) above 200°C.
- This is a thermal appliance. Careless handling can lead to danger of burning.
- Taking into account the machine noise information decree of 18th January 1991 this appliance is a technical working substance which does not cause noise or in special cases does not exceed a noise level of 70 dB (A).
- Please check regularly whether movable parts function correctly and whether these parts are not damaged. Broken parts have to be repaired or replaced immediately according to the instructions. For this please contact the ELRO after-sales service.

6.1 Remarks for mobile appliances on wheels

- Before moving the appliance please pay attention that the cable and where applicable the water hoses are protected on the rear panel in such a way that they are not run over or pulled during the transport.
- When cleaning the appliance the plug may neither be plunged into nor sprinkled with water. After the cleaning the plug has to be dried.

Caution: Do not move the appliance if the cooking or frying basins respectively the pots on the range are filled with liquids. Careless handling can lead to danger of burning. Please first empty the basins and wait until they have cooled down. Pots have to be taken off the range.

The plug may be pulled out only after the appliance has been switched off. Do not pull the power cable when unplugging the appliance. The appliance should never be pulled by means of the cable!

As the appliances are very heavy, please move them with great care and with precaution! When moving down a slope special attention has to be paid that neither persons nor objects are in the way. Always move the appliance with the help of a second person.

6.2 Safety instructions for the gas range

- Installation, adjustment and alteration of the gas range have to be carried out by a licensed engineer.
- All parts secured by the manufacturer may not be altered by the engineer.
- Should the gas range have a hot plate it may only be operated with a 3.5 kW burner. In order to avoid mixing up burner and hot plate the fixing bolts of the open burners have a slightly larger diameter. The holders for the hot plate will therefore not snap in. A misuse can lead to altered waste gas values. The hot plate may not be used as a bratt plate.
- Do not block the drain in the burner basin. Overflow safety is strictly necessary.
- In case of disturbances please contact the ELRO after-sales service.