MODULE GMC 850
ELECTRIC CHROMIUM STEEL/CAST IRON PLANCHA

DESCRIPTION	EXTEND CONCEPT
GMC0121	MODULE 850
GMC0124	
GMC0125	
GMC0128	

INSTALLATION MANUAL

CHARVET Paul s.a.
F-38850 – CHARAVINES
Tel.: +33 (0) 476 066 422
Fax: +33 (0) 476 557 875
Email: info@charvet.fr
Email: sav@charvet-sa.fr

MANUAL: EN - GMC 850 ELECT. CHR. STEEL/CAST IRON PLANCHA
Index A; Created on: 01/10/2009
Updated on:

SUMMARY

1. INSTALLATION ---------- 3

1.1. GENERAL POINTS ---------- 3
1.2. HANDLING ---------- 3
1.3. INSTALLATION ---------- 3
1.4. DATA PLATE ---------- 4

2. POWER CONNECTION ---------- 4

2.1. CHECKS BEFORE CONNECTION ---------- 5
2.2. CONNECTING THE APPLIANCE TO THE ELECTRIC NETWORK ---------- 6
2.3. CHECKS AFTER CONNECTION ---------- 6
2.4. ADAPTING THE APPLIANCE TO THE VARIOUS ELECTRICAL SUPPLY VOLTAGES ---------- 6

3. CONNECTING THE WATER FLUSHING ---------- 7

3.1. CHECKS BEFORE CONNECTION ---------- 7
3.2. CONNECTING THE APPLIANCE TO THE WATER MAINS ---------- 7
3.3. CHECKS AFTER CONNECTION ---------- 7

4. WIRING DIAGRAMS ---------- 8

5. BASIC SPARE PARTS LIST ---------- 11

6. MAINTENANCE ---------- 12

6.1. ELECTRIC OVEN: REMOVING THE HEATING ELEMENTS ---------- 12
6.2. HOT CUPBOARD: REMOVING THE HEATING ELEMENTS ---------- 12
6.3. CHANGING THE SOLENOID VALVE ---------- 13
6.4. CHANGING THE HEATING ELEMENTS OF THE ELECTRIC PLANCHA ---------- 13

1. INSTALLATION

1.1. General points

Installation must be undertaken in compliance with the following instructions and with local codes and bylaws. Ensure you have a suitable and sufficient risk assessment in place.

The user's manual must be given to the user after installation.

1.2. Handling

It is imperative to leave the appliance on its wooden pallet for handling on site until the final installation.

Unpack and check the appliance for damage upon receipt.

In case of damage, mark delivery note accordingly and immediately (within 48 hours) notify the carrier by registered mail with acknowledgement of receipt. Notify your seller.

1.3. Installation

All local fire regulations must be adhered to.

The appliance must be installed under a suitable mechanical extraction hood.

If the apparatus is to be installed against a wall or partition, near a piece of furniture or decorative borders, it is recommended that these are made of fireproof material.

If this is not the case, they must be protected by an approved fireproof, insulating material.

If in doubt of fireproof construction of adjacent walls, distance to combustible material shall be no less than 10 cm.

Remove all plastic protection.

Install the appliance in the kitchen.

Warning

Any technical action on an appliance must be undertaken by a qualified technician.
The appliance will have to be isolated from the electrical supply for the duration of the work.

When the appliance is ready for use, ensure the users know how to use it properly.
(Please see the user's manual).

Warranty: The warranty is mentioned in our conditions of sale.

This warranty does not cover damage due to faulty installation, misuse or inadequate maintenance.

1.4. Data plate

Each appliance has is own data plate. Transfer all the information written on the data plate to the part of the user's manual reserved for it.

This will ease the communication between you and your client for better service.

The data plate is on the cupboard door (GMC0124 and GMC0128)	**Appliance with oven: data plate in front (GMC0121 and GMC0125)**

2. POWER CONNECTION

Warnings

The appliance must be earth wired.
It is dangerous to connect the appliance unless it is earthed.
We cannot be held responsible for accidents due to non existent or incorrect earth link connection.

Fixed appliance:
Check that the electric network is equipped with all-pole circuit breakers having a cross section of 3.5 mm at least.
All electrical equipment must be in compliance with the standard EN 60335-1.

WARNING:
Use a standardized cable (245 IEC 57 or 245 IEC 66) or other approved cable with the same characteristics.

All controls and checks below are done when the appliance is switched off and cold.

2.1. Checks before connection

Check that:

- The electrical voltage of the supply is compatible with the voltage of the apparatus (see data plate and § 5).
- The cable is fixed properly,
- The connections are tight enough,
- The section of the cable is of correct size according to the voltage of the apparatus.

Fixed appliance:

- Check that the masonry plinth is well horizontally leveled.
- Adjust height to level the unit to a horizontal working plan of 900 mm.
- Remove the plinth (fixed with 2 screws) - see here under Fig. B (3).

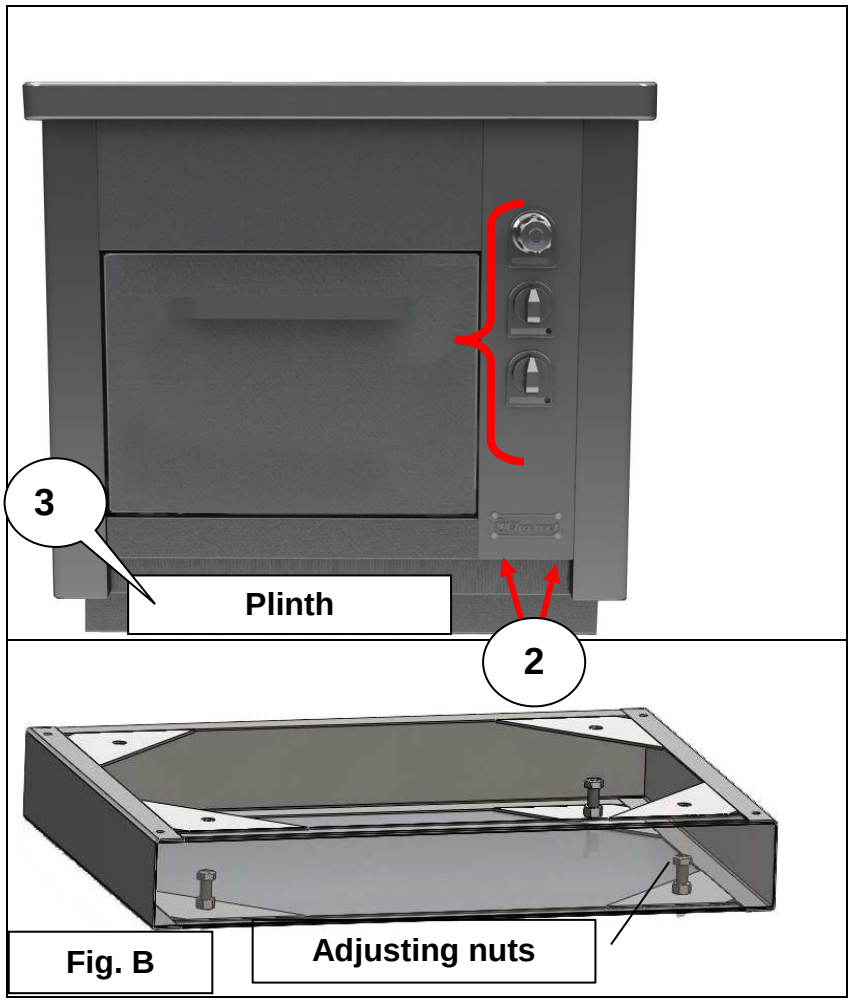


Fig. B

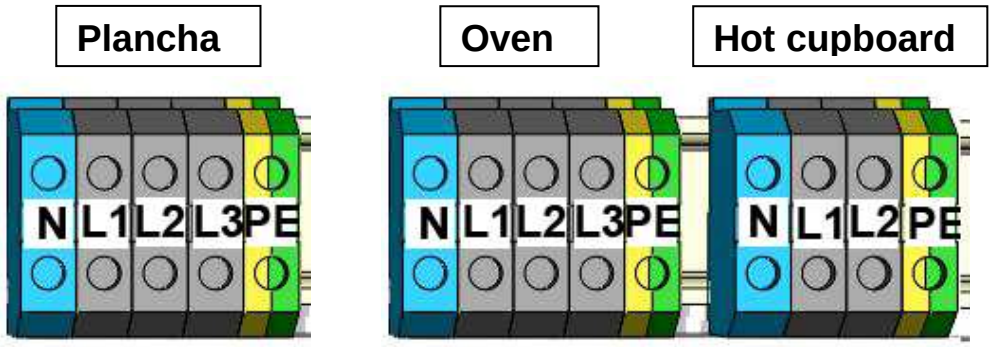
2.2. Connecting the appliance to the electric network

Electric ignition

- Unscrew the front control panel to access the connection box,
- Remove the control knobs (1) fixed with screws,
- Unscrew the 2 screws (2) located under the Charvet's logo. Unscrew (3) and pull the bottom of the panel up and out.

Note: the technical space is behind the control panel.

- Thread cable through the terminal box (fixed with 2 screws),
- Connect cable to the terminals, and follow the information written on the terminal box.
- Before reassembling the parts, check the electrical equipment is properly insulated (cable).



2.3. Checks after connection

- The appliance is earth wired (see the warnings),
- The electric equipment is well isolated from the rest of the equipment,
- The appliance is in good working order (ignition, thermostat, etc.).

STARTING UP: See the User's Manual

2.4. Adapting the appliance to the various electrical supply voltages

Voltages available ⇨ / *Various voltages* ⇩		1~230V + E	3~230V + E	3~400V + E
	Wiring diagrams #	**S = standard coupling**		
Hot cupboard	**TR0038**	**S**	**A**	**A**
Electric ignition	**TR0087**	**S**	**A**	**A**
A → Coupling possible B→ Please consult Charvet C → Coupling impossible D → No voltage available				

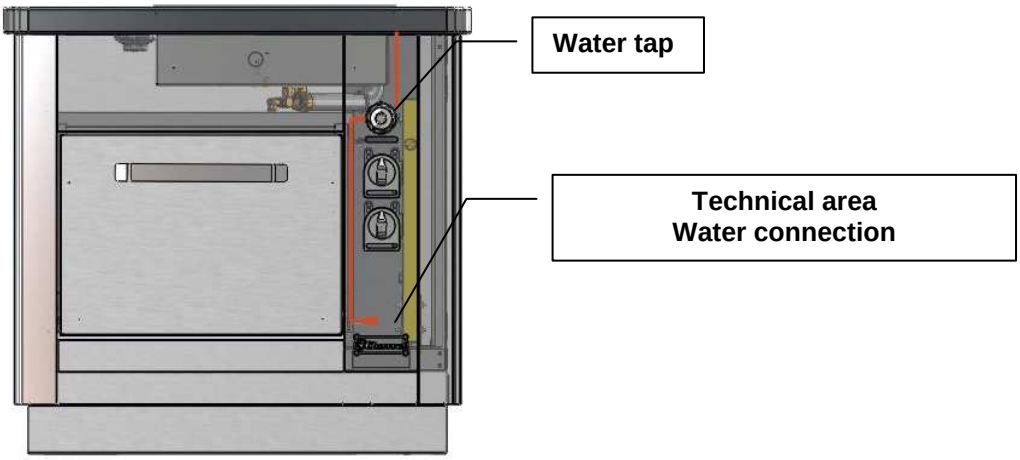
3. CONNECTING THE WATER FLUSHING

3.1. Checks before connection

- Purge the supply water pipe and clean the filter,
- Check that both siphon and waste pipe are free of obstructions.

3.2. Connecting the appliance to the water mains

- Remove the control panel (see § 2.2.),
- Connect the water supply pipe to the connection 15/21 of the water tap.



3.3. Checks after connection

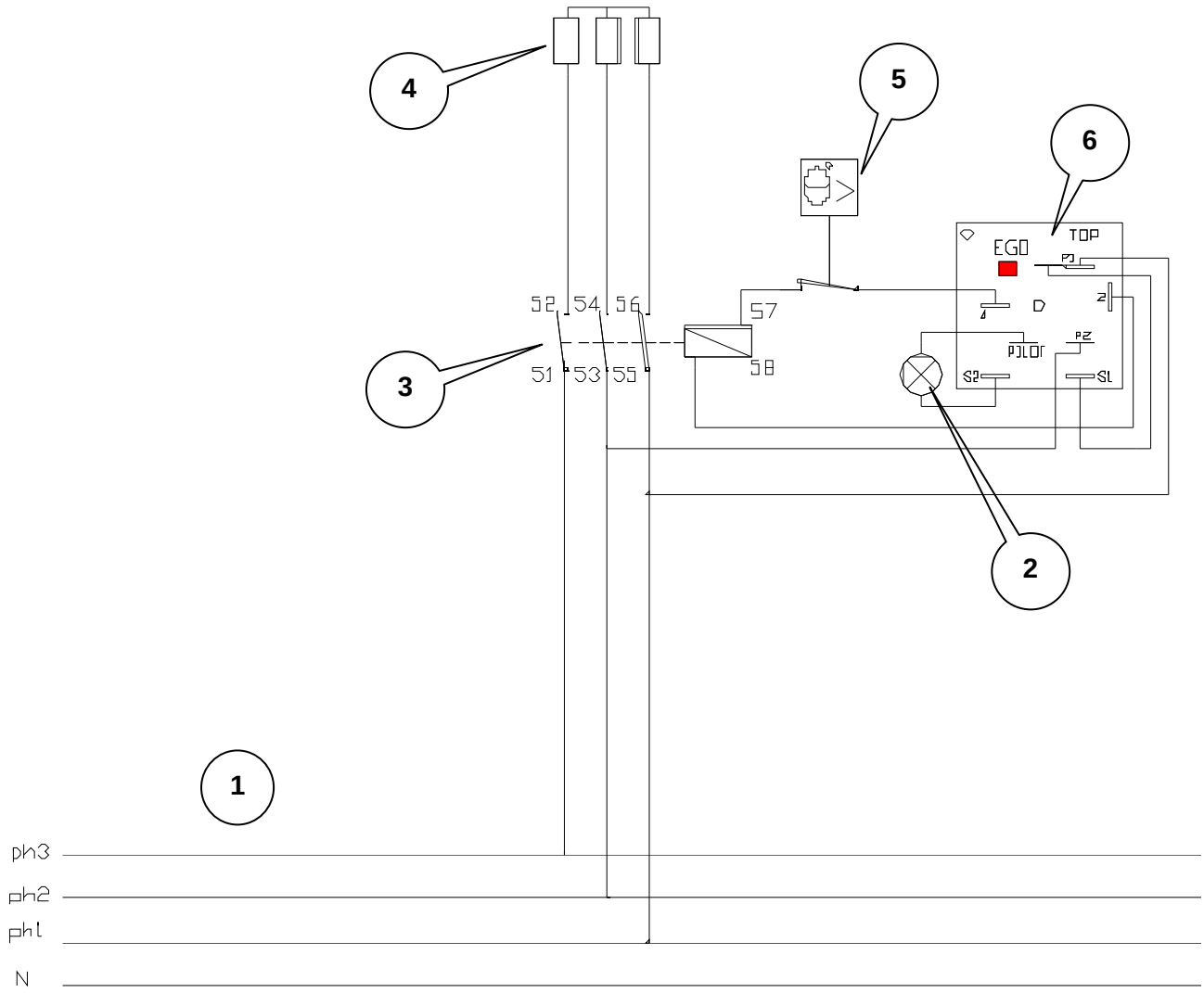
Check that:

- The water system is well watertight,
- The water circuit is in good working state,

Set the water flow to obtain a regular and low flow when the water tap is fully opened.

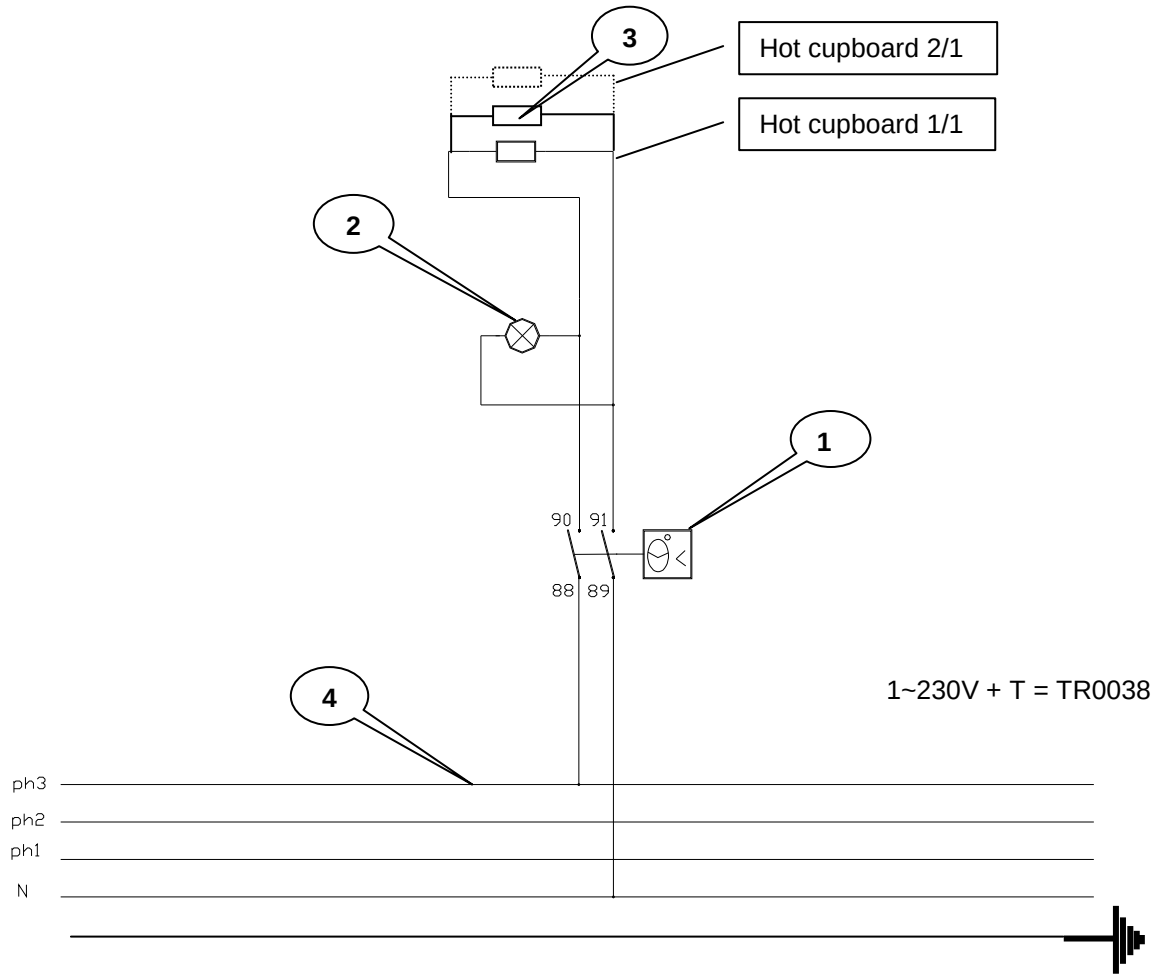
This can be done by reducing the flow at the water connection of the appliance.

4. WIRING DIAGRAMS



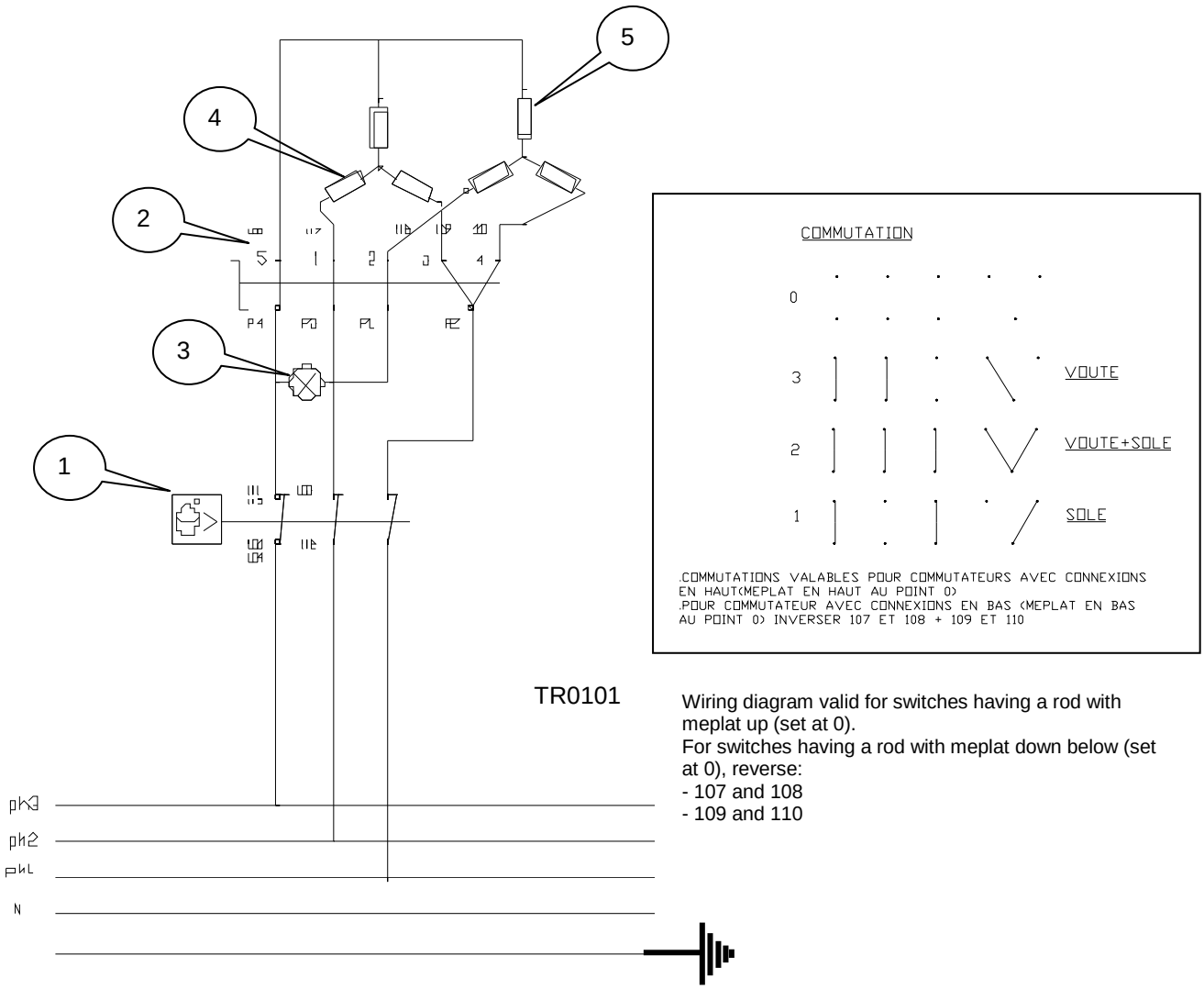
NOMENCLATURE: Electric chromium steel / cast iron plancha + thermostat _3~400V+E TR0040

Mark	Code	Description	Quantity
01	02468A	Terminal Vicking, 10mm²	3
01	03575A	Earth terminal Vicking	1
02	ELE1651	ON indicator 400V	1
03	00080A	Contactor (for regulation)	1
04	ELE0251	Heating element 2500W	3
05	05563A	Safety thermostat 470℃	1
06	09088A	Energy regulator	1



NOMENCLATURE: Hot cupboard – single phase 230 V

Mark	Code	Description	Quantity
01	ELE0304	Regulation thermostat	1
02	ELE0434	230V heating indicator	1
03	ELE0231	Heating element 230V 600W	2
04	02466A	Terminal	3
04	03575A	Viking earth terminal	1



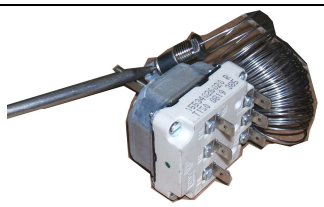
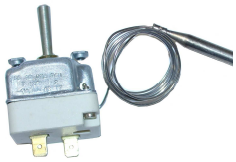
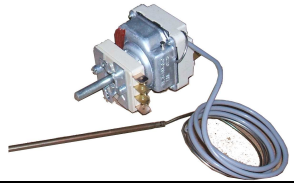
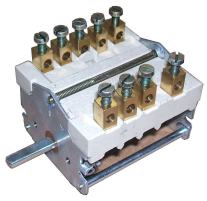
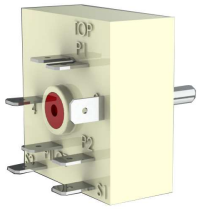
TR0101

Wiring diagram valid for switches having a rod with meplat up (set at 0).
For switches having a rod with meplat down below (set at 0), reverse:
- 107 and 108
- 109 and 110

NOMENCLATURE: Electric pass-through oven

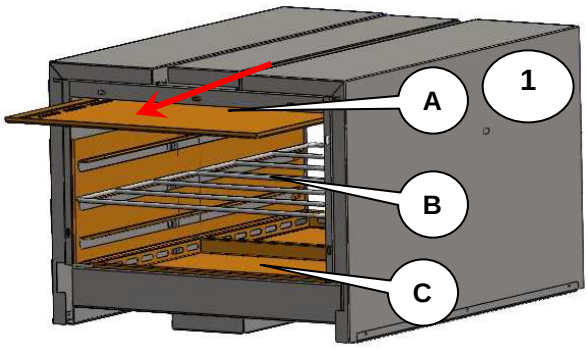
Mark	Code	Description	Quantity
01	08426A	Thermostat 350℃	1
02	Ele0074	4-position switch	1
03	Ele0435	400V heating indicator	1
04	502632	Vault heating element 1200W	3
05	502637	Mild steel base heating element 1800W	3

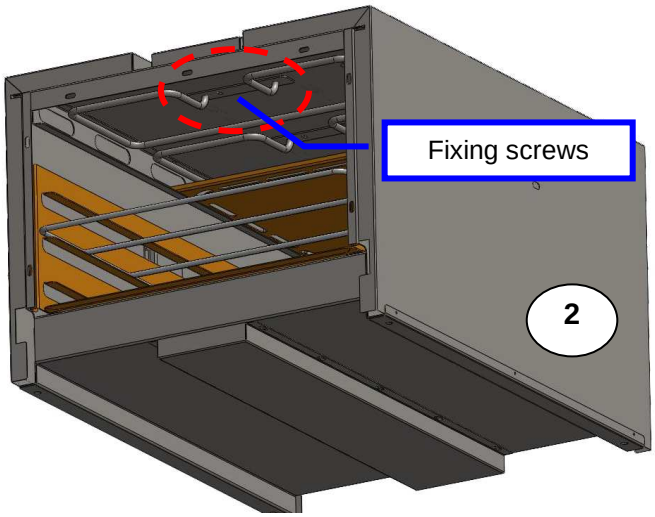
5. BASIC SPARE PARTS LIST

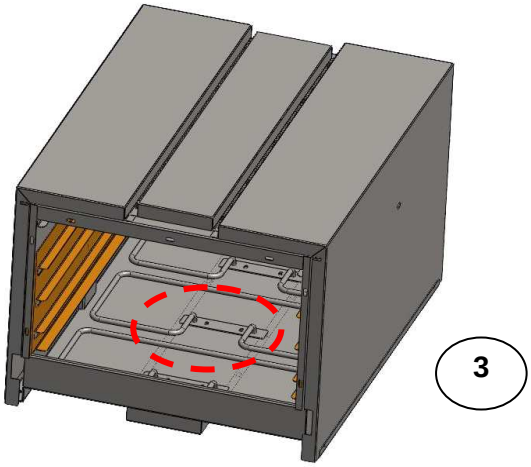
Description / Code	Photograph	Description / Code	Photograph
Plate Chrome steel 501042 Cast iron 07458A		Electric oven heating element Mild steel base 1200W 502632 Vault 1800W 502637	
Hot cupboard thermostat ELE0304		Plancha heating element 700x500 Ele0251	
Oven thermostat 350℃ 08426A		Hot cupboard heating element 230V ELE0231	
Plancha safety thermostat 470℃ 05563A		Orange indicator Ele0434 Red indicator Ele0435	
Oven switch Ele0074		Energy regulator 400V: 09088A	
		Contactor for coil 400V 00080A	

6. MAINTENANCE

6.1. Electric oven: Removing the heating elements



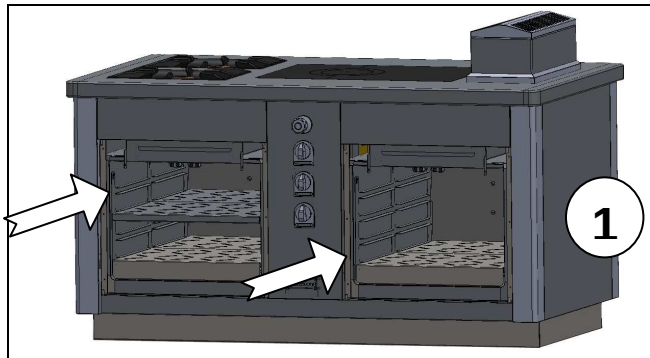


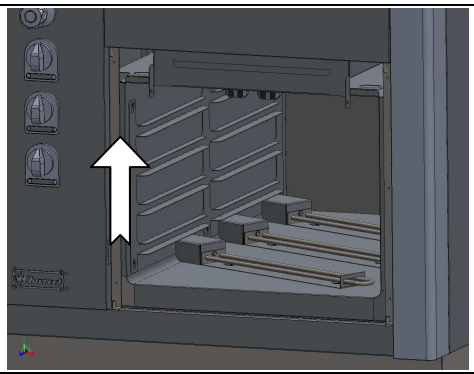


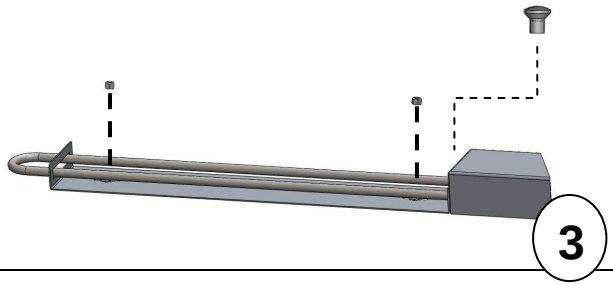
- **Removing the heating elements**

- Open the oven door,
- Remove the enameled vaults (A),
- Remove the grids (B) then the mild steel bases (C),
- Unscrew the fixing screws (2) and (3) of the heating element, vault and mild steel base.

6.2. Hot cupboard: Removing the heating elements



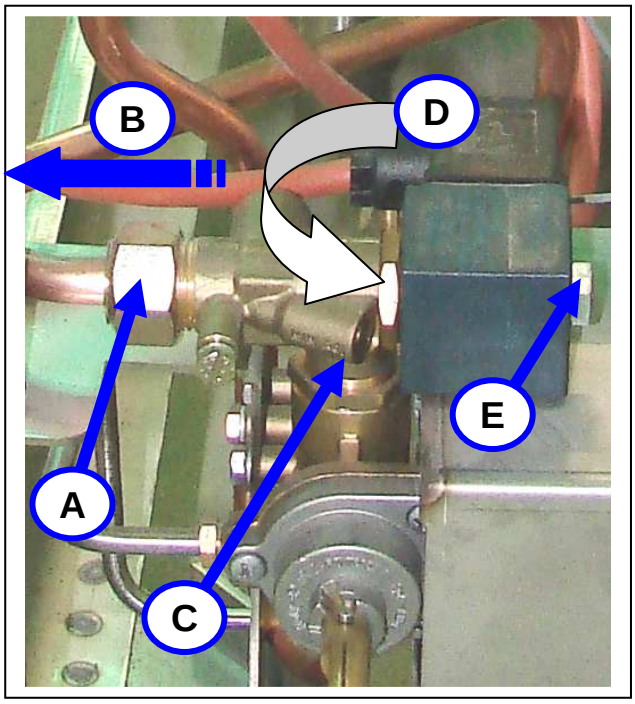




- **Remove the heating elements**

- Remove the shelves to reach the heating elements,
- Unscrew the nuts and screw,
- Remove the heating element,
- See § 5 “Basic spare parts list” for the reference.

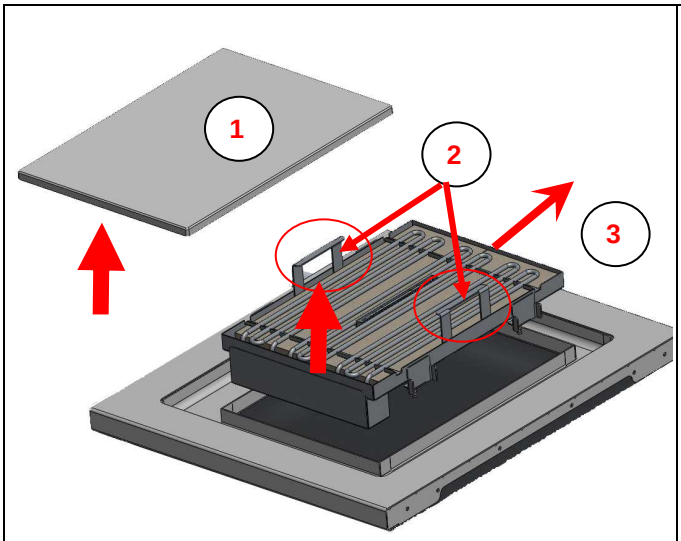
6.3. Changing the solenoid valve

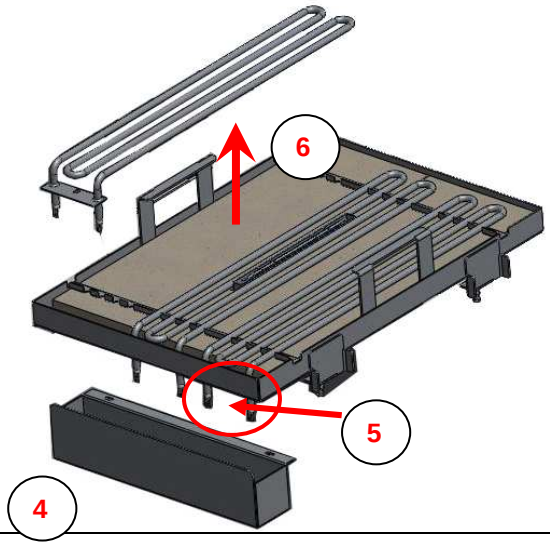


- **Changing the solenoid valve**

- Unscrew the nut (A) and pull the copper pipe (B) to the left very carefully,
- Unscrew the nut (C) and swivel (D),
- Unscrew the nut (E) to remove the solenoid valve.

6.4. Changing the heating elements of the electric plancha





- Remove the cooking plate* (1) (two persons are necessary to remove it),
- Take the 2 handles to remove the heating set (2),
- Put down the set at the rear of the appliance (3),
- Remove the protection cover from the heating elements (4),
- Disconnect the heating elements (5) then remove them (6).

Note: The cooking plate weights 71.4 kg; for your safety, handle with care the parts.

Warning: The cooking plate is heavy; it must handled and removed with care in order to avoid finger injuries (cuts, smashings, etc.).

MODULE GMC 850
ELECTRIC CHROMIUM STEEL/CAST IRON PLANCHA

DESCRIPTION	EXTEND CONCEPT
GMC0022	MODULE 850
GMC0081	
GMC0054	
GMC0089	

USER'S INSTRUCTIONS

CHARVET Paul s.a.
F-38850 – CHARAVINES
Tel.: +33 (0) 476 066 422
Fax: +33 (0) 476 557 875
Email: info@charvet.fr
Email: sav@charvet-sa.fr

MANUAL: EN - GMC 850 ELECT. CHR.STEEL/CAST IRON PLANCHA
Index A; Created on: 01/10/2009
Updated on:

SUMMARY

1. INTRODUCTION ---------- 3

2. PRIOR TO STARTING UP ---------- 3

3. STARTING UP ---------- 3

3.1. ELECTRIC CHROMIUM STEEL / CAST IRON PLANCHA ---------- 3
3.2. ELECTRIC OVEN ---------- 4
3.3. ELECTRIC HOT CUPBOARD ---------- 4
3.4. STARTING THE WATER FLUSHING ---------- 5

4. SWITCHING OFF ---------- 5

5. MAINTENANCE ---------- 5

5.1. CLEANING THE STAINLESS STEEL SURFACES ---------- 5
5.2. CLEANING THE OVEN ---------- 6
5.3. MAINTENANCE OF THE MILD STEEL BASE, OVEN SHELF AND SHELF RUNNERS (ELECTRIC OVEN) -------- 6
5.4. ELECTRIC HOT CUPBOARD ---------- 7

1. INTRODUCTION

A) Our equipment is for professional use only and must be used by qualified staff.

B) The equipment must be installed in compliance with local codes and bylaws. It must be installed in a kitchen equipped with an adequately sized mechanical extraction system.

C) Appliances may be installed side by side or against walls of non combustible material. Distance to combustible material shall be no less than 10 cm.

D) It is imperative to call for a qualified engineer for all new installations or modifications of existing equipment.

E) *WARRANTY: The warranty is mentioned in our conditions of sale. Only a qualified engineer certifies the validity of the warranty. This warranty does not cover damage due to faulty installation, misuse or inadequate maintenance.*

2. PRIOR TO STARTING UP

a) Prior to starting up, it is advisable to clean the appliance in order to eliminate all dust and impurities that have accumulated during storage.

b) Remove all plastic protection that wraps the stainless steel panels.

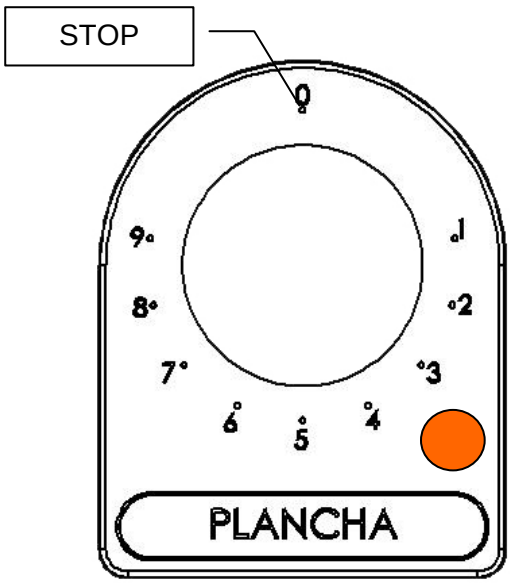
c) Make sure that all controls are in good working condition and put ON the appliance.

We recommend ovens are run empty for 1 or 2 hours to avoid an unpleasant taste of new material in food.

3. STARTING UP

3.1. Electric chromium steel / cast iron plancha

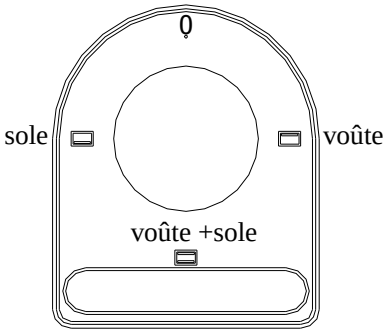
- The temperature regulation works with a front energy regulator and a limiting thermostat (to prevent very high temperature).
- When the appliance is ON, an indicator is illuminated.
- The adjustment is possible from 10 to 100% of the power: 1 = 10% and 9 =100% (locked position).

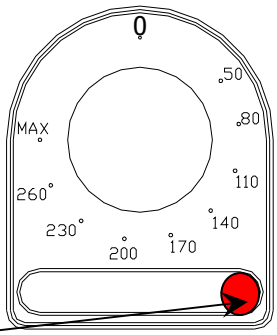


WARNING!
The peripheral channel and cooking plate are very hot; wait until they cool down or take all the necessary precautions when cleaning and emptying.
Side panels and surrounding surfaces may be extremely hot after a prolonged or intensive use.

3.2. Electric oven

- Turn control knob to the desired position (vault/vault-mild steel base/mild steel base); the heating indicator is alight.
- Turn thermostat to the desired temperature; the heating indicator is illuminated.
- When the desired temperature is reached, the regulation indicator is darkened. The regulation thermostat will constantly adjust the temperature of the oven.





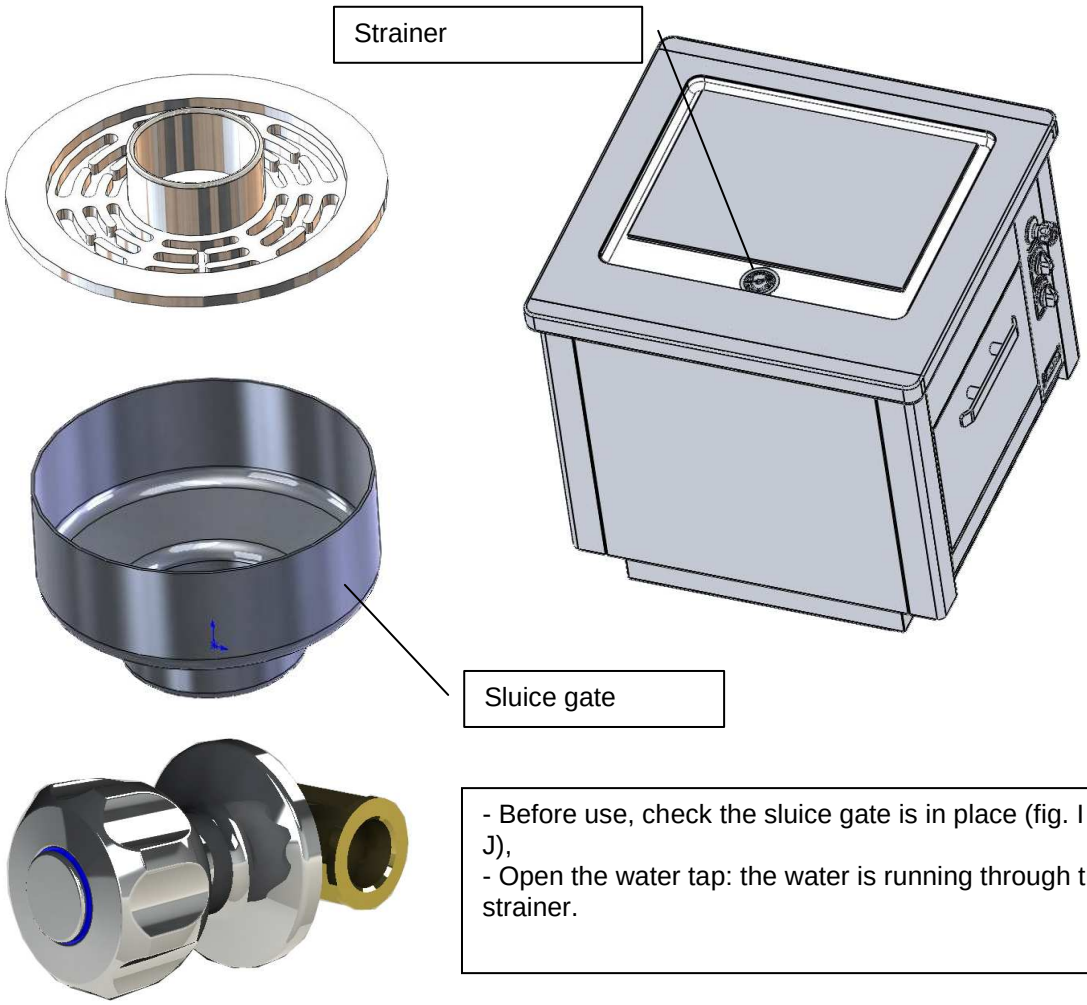
Red heating indicator

WARNING!
When opening the oven door in "wet" cooking mode, stay clear from the oven as vapours can escape and burn your skin very seriously!
Side panels and oven door may be extremely hot after a prolonged or intensive use. Be careful to open the door only with the handle, and stay clear from the door.

3.3. Electric hot cupboard

- Turn on the power,
- Turn the regulation thermostat knob to the desired temperature,
- The orange indicator remains illuminated until the desired temperature is reached.

3.4. Starting the water flushing



- Before use, check the sluice gate is in place (fig. I and J),
- Open the water tap: the water is running through the strainer.

4. SWITCHING OFF

When work is over for the day, cut power off at the mains.

5. MAINTENANCE

Before doing anything on the appliance, wait until cooking areas have cooled down.

5.1. Cleaning the stainless steel surfaces

- Turn off the apparatus: After each service and before each cleaning operation, we advise you to disconnect the appliances from the mains.
- Wash with a sponge in soapy water (or any other neutral cleaning product).
- *Do not use bleach or any other acidic product – even well diluted.*

Warning: Dry the cooking plate very carefully to avoid rusting. Then clean with a greasy cloth.

Note: Put back all the parts in correct position (sluice gate, etc.).

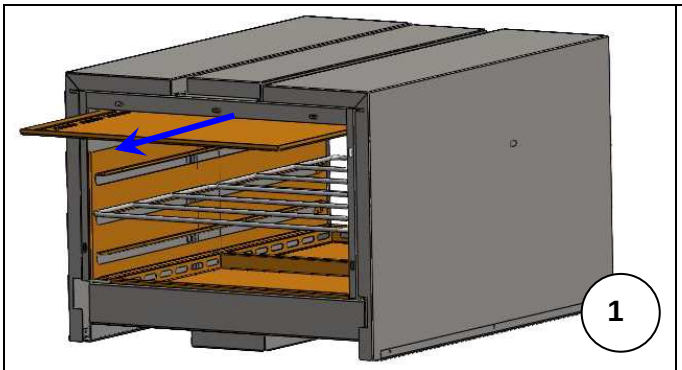
5.2. Cleaning the oven

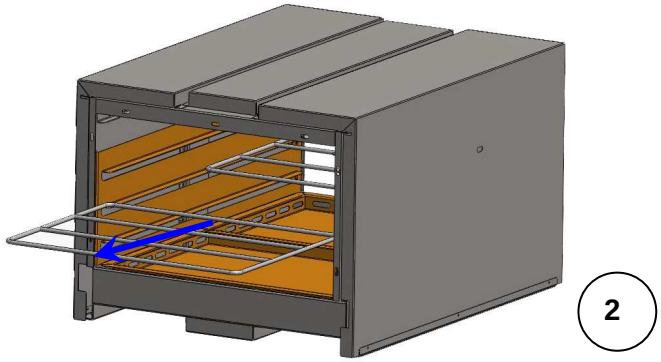
To avoid fumes due to greases, stains and food particles, we recommend you to clean all the oven internal sides every day.

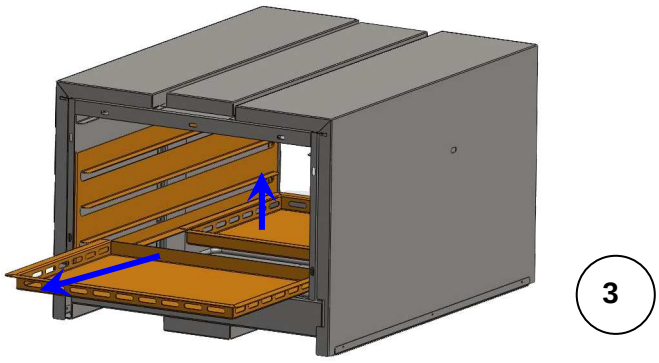
- The mild steel base can be removed to be cleaned.
- The shelf runners can also be removed to be cleaned,
- Wash the oven with a sponge in soapy water (or any other neutral cleaning product),
- After cleaning, rinse and dry carefully all the parts,
- Refit in order all the parts.

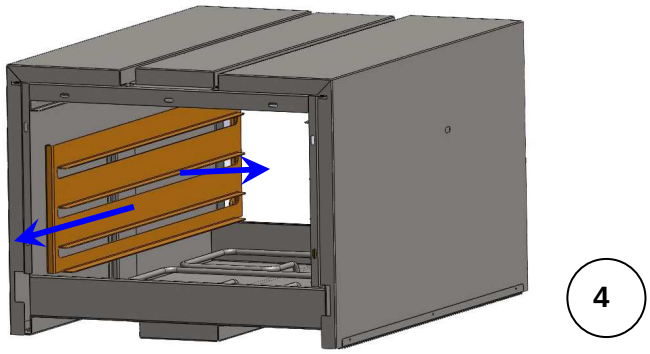
This appliance must not be cleaned with mechanical water jets or be subject to a deluge of water under pressure. Check that the appliance is well disconnected at the mains.

5.3. Maintenance of the mild steel base, oven shelf and shelf runners (electric oven)





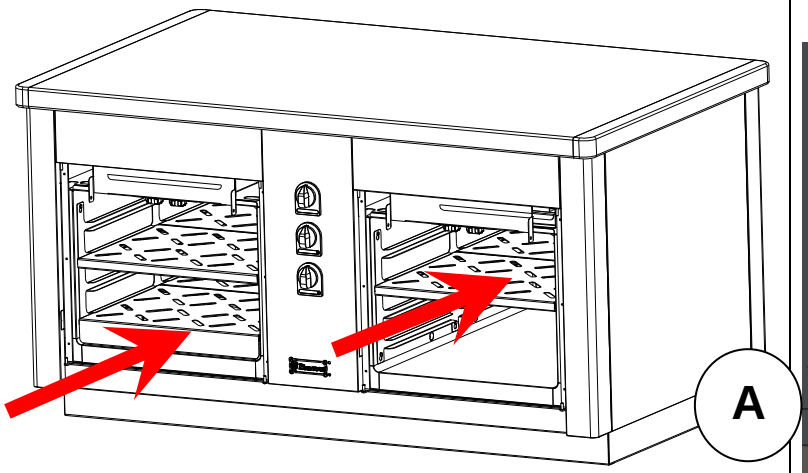


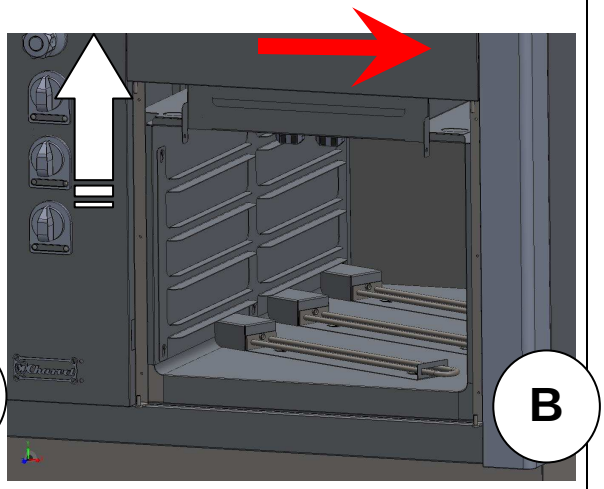


- **Cleaning the electric oven**

- Open the oven door,
- Remove the enameled vaults from the oven (1), the oven shelves (2) and the mild steel bases (3),
- Remove as well the enameled shelf runners (4),
- Clean the parts in hot soapy water.

5.4. Electric hot cupboard





- **Cleaning the electric hot cupboard**

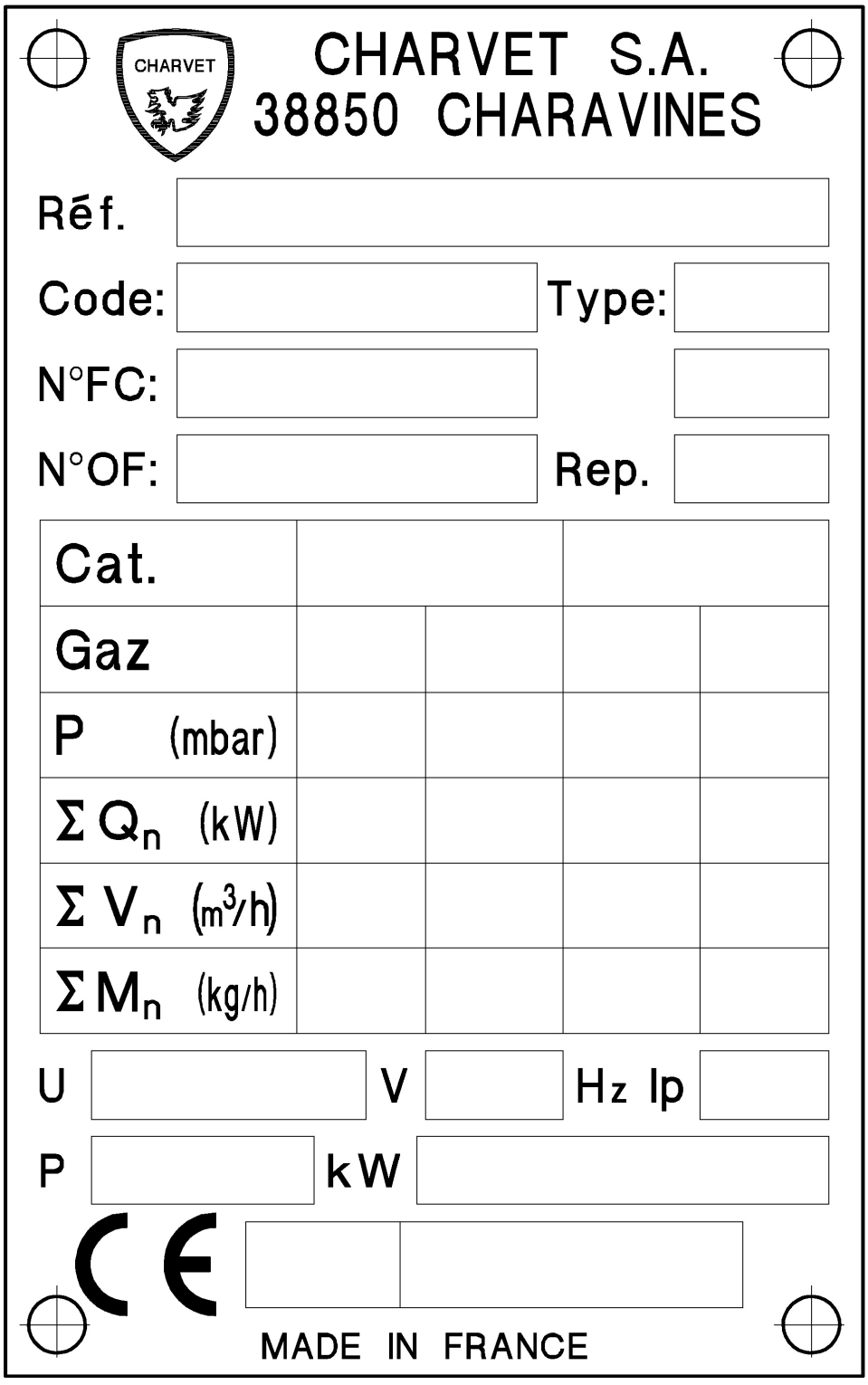
- Open the door and remove the removable shelves (A),
- Push them up before pulling them to the middle (B),
- Clean the parts in hot soapy water.

For best results, have your equipment serviced and cleaned on a regular basis by a qualified installer.
WARNING: Factory-sealed components must be serviced by neither installer nor user. Only a qualified electrician should replace the parts.

Call for your installer to replace the faulty electric components in preparation for a next use.

The manufacturer and the installer cannot be held responsible if the user neglects to ask for assistance in case of breakdown.

TRANSFER below the information written on the DATA PLATE of your apparatus.



This will ease the communication between you and your supplier, and will help you with maintenance problems and spare parts.