

OPERATING & SAFETY GUIDE

These appliances are only for professional use by a qualified operator



Gastronome Electric Ovens

Product Codes 601028, 601027 and 601001

240v 3.1kw 13amp
Net Vol 600 Ltr / 21.2 cu Ft

A full copy of the EHA Code of Practice
regarding the safe hire of Electrical Equipment
is available on request

GENERAL SAFETY ADVICE

Allens will have prepared, checked and delivered this appliance to you in accordance with the Event Hire Association (EHA) Code of Practice for Electrical Testing.

Electrical equipment is required to be properly maintained so as to prevent danger to the user.

It is our policy to inspect every electrical appliance before re-hire. This is done by an electrically qualified person trained in PAT Testing. This combined inspection and test includes:

- Visual Inspection
- Earth continuity tests (for Class I equipment)
- Insulation resistance testing (which can be replaced with protective conductor/touch current measurement)
- Flash Testing (or Hi-Pot testing)
- No load (run) test
- Polarity check (extension or detachable lead sets only), and
- Functional tests

The results of each test are recorded and are kept as records for future inspection.

OPERATING INSTRUCTIONS

Press to switch power on or off (Switch illuminates when power is on)

BAKING—Set thermostat to desired cooking temperature. The heating pilot light will illuminate whenever the elements are cycled on to maintain set temperature.

GRILLING—Turn thermostat fully clockwise until the GRILL position is reached. The GRILL pilot light will illuminate indicating that the GRILL function has been set. The HEATING pilot light will illuminate whenever the elements are on. It is recommended that the GRILL mode is only used with the oven door open as the oven fan is then automatically off. If however the grill mode is used with the door closed, the elements will cycle on/off when the oven temperature rises above 300°C/570°C to prevent damage to the oven. When the oven thermostat is set and the door is opened, the elements will continue to operate to minimise heating loss. Also when the door is opened, the oven lights will turn on automatically to provide good visibility for loading/unloading.

Caution—Do not leave the oven switched on with the door open for longer than is necessary or excess heat from the element may cause damage to the oven or lights.

BAKE TIMER—1 hour bake timer. (Indicator illuminates when “timeup” (0) is reached, and buzzer will sound).

ROAST AND HOLD—Depress switch to activate “Roast n Hold” function. (Switch illuminates when on).

ROAST TIMER—3 hour roast timer. (Indicator illuminates when “time up” is reached. Product is held at 75°C/167°F. Timer will not work unless “Roast n Hold” switch is on.

WATER INJECTION—To steam the oven while baking, push the water button on the control panel (where applicable). A 2-15 second injection period, according to product need for this oven, is recommended.

LIGHT SWITCH—Push switch to activate light. (Light illuminates while button is latched in the down position)

SAFE USE

The safe use of hire equipment is the sole responsibility for the hirer once the items are collected or arrive on site.

Allens staff are not allowed to install equipment on site, and you are not permitted to make any alterations to the appliance or its connectors in any way.

If in any doubt please ask an Allens advisor for advice on 020 8574 9600 or a qualified electrician.

- Never use the equipment in a poorly ventilated space or near combustible materials.
- Keep all children, animals and bystanders away from the appliances whilst in operation.
- Ensure the floor of the work area is flat, free from trip hazards and non-slip.
- Keep a bucket of water nearby to treat burns.
- Use CO₂ extinguisher to hand in case of and emergency.
- Wear suitable protective clothing, such as an apron, overall and hat. Use kitchen gloves for handling utensils to protect from burns.
- **Allow the appliance to cool fully before touching or cleaning.**