NOTICE
D'UTILISATION
ET D'ENTRETIEN

INSTRUCTIONS
FOR USE AND
MAINTENANCE

BEDIENUNGS-UND
WARTUNGSANLEITUNG

INSTRUCCIONES
DE USO Y
MANTENIMIENTO

ISTRUZIONI PER
L'USO E PER LA
MANUTENZIONE

HANDLEIDING MET
BETREKKING TOT
GEBRUIK EN
ONDERHOUD

FOURS «TRANS'THERM»
DE REMISE ET MAINTIEN EN TEMPERATURE

«TRANS'THERM» OVENS FOR REHEATING AND HOLDING TEMPERATURE

«TRANS'THERM» SYSTEM ZUM AUFWÄRMEN UND WARMHALTEN

«TRANS'THERM» HORNOS DE REGENERACIÓN Y MANTENIMIENTO DE LA TEMPERATURA

SISTEMA"TRANS'THERM" PER RISCALDARE E MANTENERE LA TEMPERATURA

"TRANS'THERM" SYSTEEM VOOR OPWARMING EN INSTANDHOUDING TEMPERATUUR

PAR AFNOR CERTIFICATION
NF
HYGIÈNE ALIMENTAIRE

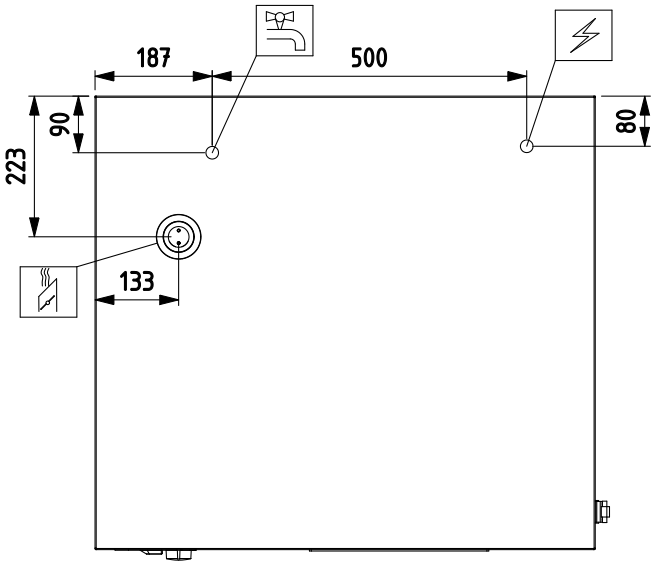
BOURGEAT

LA MOBILITÉ DU GOÛT

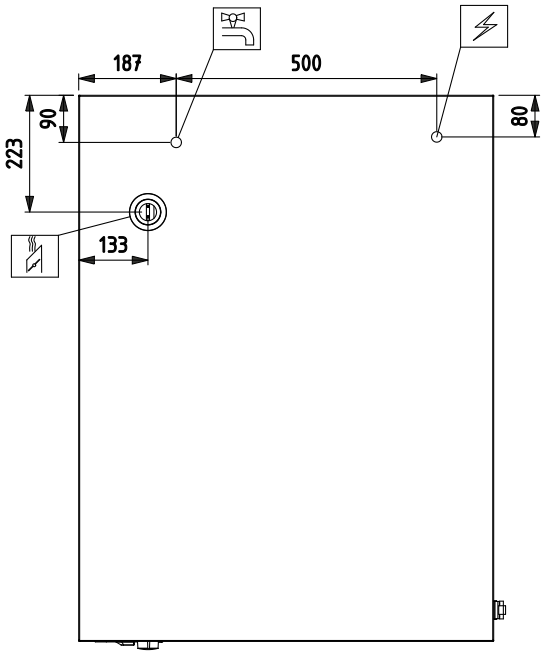
Schémas techniques de raccordement / Connection technical diagrams / Anschlusszeichnungen /Esquemas técnicos de conexión / Schemi tecnici di collegamento / Technische schema's voor de aansluiting

Fours avec chariots / Ovens with trolleys / Öfen mit Transportwagen / Hornos con carritos / Forni con carrelli / Ovens met wagens

10/15/20 GN1/1 à chariots

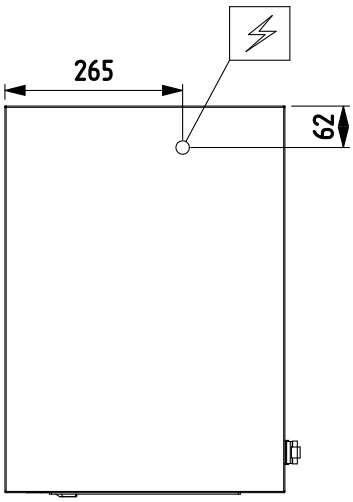


10 GN2/1 à chariots

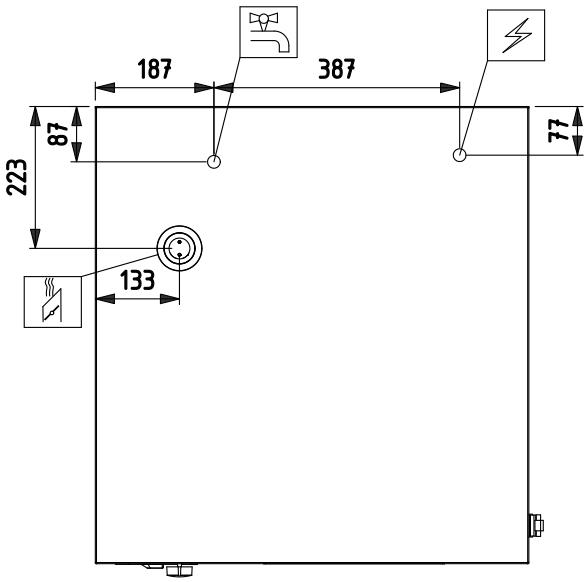


Fours sur pieds (avec glissières) / Ovens on legs (with slides) / feststehende Öfen (mit Gleitschienen) / Hornos sobre base (con guías) / Forni in piedi (con guide laterali) / Ovens op poten (met sleden)

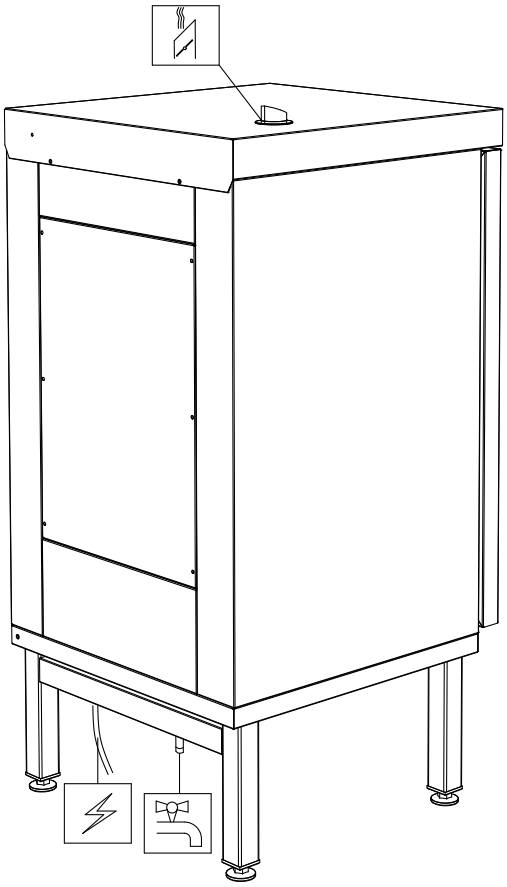
5 GN1/2



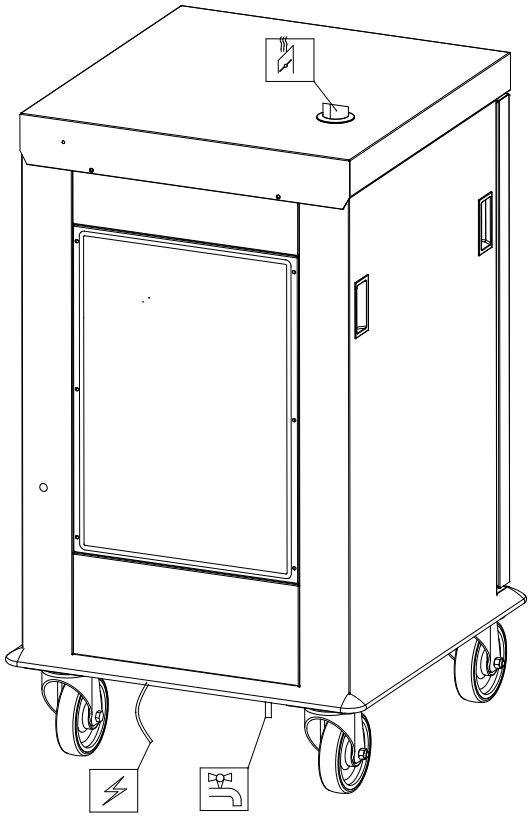
5/7/10/15 GN1/1



Schémas techniques de raccordement / Connection technical diagrams / Anschlusszeichnungen /Esquemas técnicos de conexión / Schemi tecnici di collegamento / Technische schema's voor de aansluiting



Fours fixes / Fixed ovens / Feststehender Schrank /
Hornos fijos / Forni fissi / Vaste kast



Fours mobiles / Mobile ovens / Beweglicher Schrank /
Hornos móviles / Forni carrellati / Verplaatsbare kast

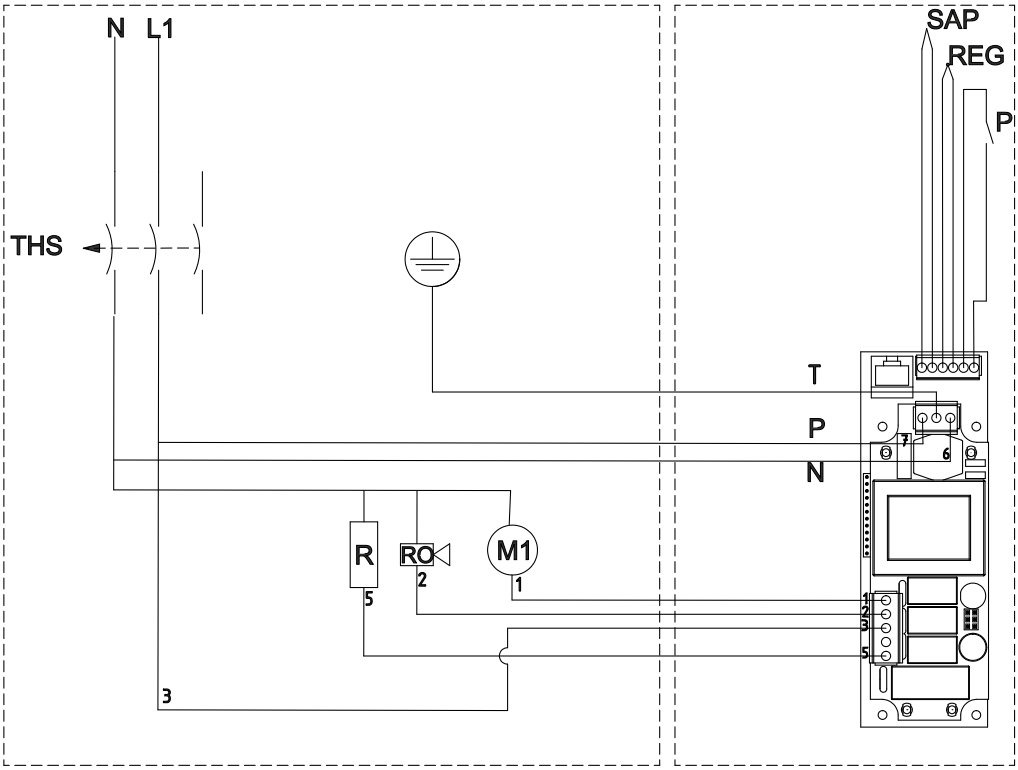
Event réglable d'évacuation de l'humidifcation en excès
Adjustable excess humidity evacuation event
Verstellbarer Feuchtigkeitsablaß
Respiradero regulable de evacuación del exceso de humidificación
Procedura di regolazione evacuazione umidificazione in eccesso
Afstelbare opening afvoer overtollige vochtigheid

Il n'est pas nécessaire de prévoir une hotte aspirante au-dessus du four.
There is no need for an extractor hood above the oven.
Eine Dunstabzugshaube über dem Ofen ist nicht erforderlich.
No es necesaria una campana extractora sobre el horno.
Non è necessaria una cappa aspirante sopra il forno.
Een afzuigkap boven de oven is niet nodig.

Entrée câble d'alimentation
Power cable inlet
Einführung Anschlußkabel
Entrada del cable de alimentación
Ingresso cavo alimentazione
Ingang voedingskabel

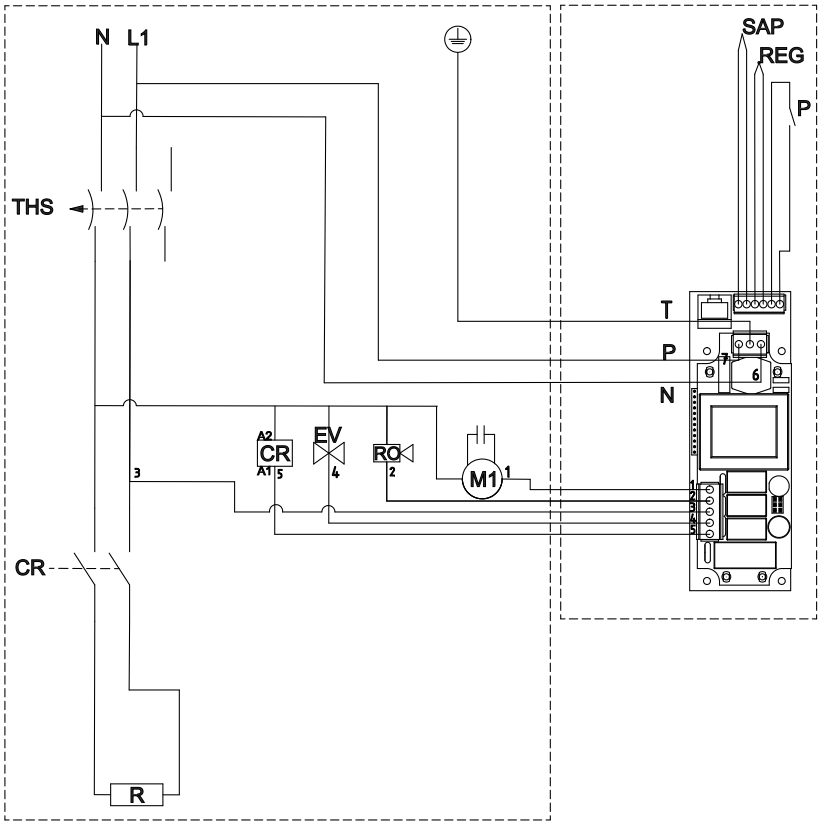
Arrivée d'eau adoucie ou filtrée 1/2'' (15/21)
Soft or filtered water inlet
Zuleitung f.enthärtete oder gefiltertes Wasser
Entrada de agua ablandda o filtrada
Arrivo acqua addolcita o filtrata
Toevoer van onthard of gefilterd water

5GN1/2



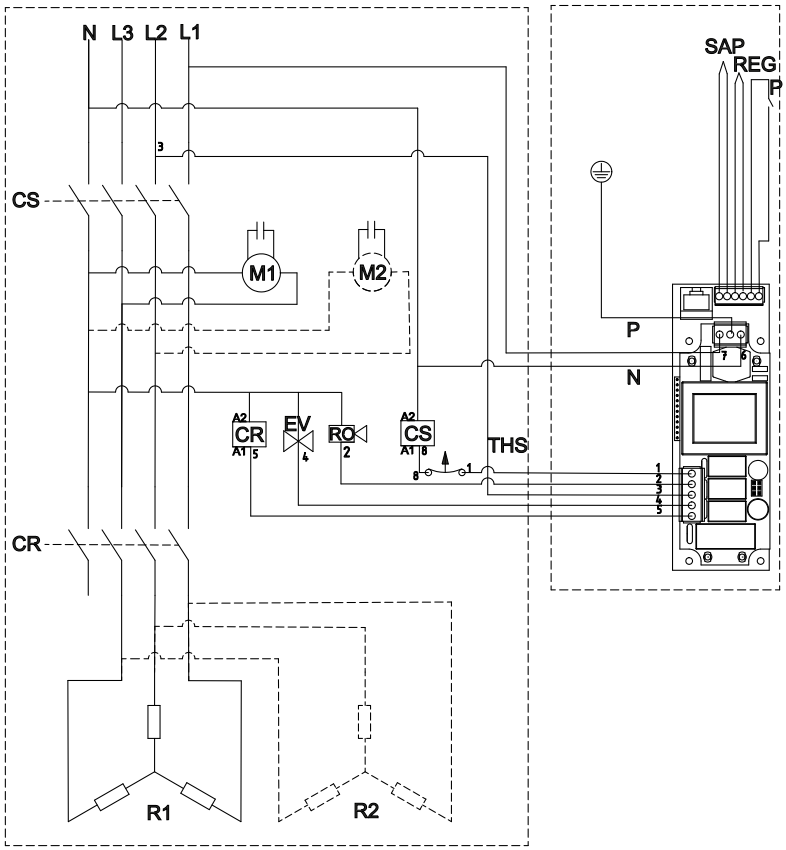
THS	Thermostat de sécurité / Safety thermostat /Sicherheitsthermostat / Termostato de seguridad / termostato di sicurezza / Veiligheidsthermostaat
SAP	Sonde à piquer / Probe option /Einstechsonde / Sonda para pinchar/Sonda / Steeksonde
REG	Sonde régulation / Regulation sensor / Regulierungssonde / Sonda de ajuste / Sonda di regolazione / Regelsonde
RO	Ronfleur / Buzzer /Summer / Dispositivo de zumbido/Vibratore / Zoemer
M1	Moteur 1 / Motor 1 / Motor 1 / Motor 1 / Motore 1 / Motor 1
P	Contact porte / Door contact/Türkontakt / contacto puerta/contatto porta/ Deurcontact
R	Résistance de chauffe / Heating element/Heizelement / Resistencia de calentamiento / Resistenza calore / (op)warmweerstand

5GN1/1



THS	Thermostat de sécurité / Safety thermostat /Sicherheitsthermostat / Termostato de seguridad / termostato di sicurezza / Veiligheidsthermostaat
CR	Contacteur résistance / Element contactor /Schalter f. Heizelemente / Contactor resistencias /Contattore resistenza / Contactsluiter weerstanden
SAP	Sonde à piquer / Probe option /Einstechsonde / Sonda para pinchar/Sonda / Steeksonde
REG	Sonde régulation / Regulation sensor / Regulierungssonde / Sonda de ajuste / Sonda di regolazione / Regelsonde
RO	Ronfleur / Buzzer /Summer / Dispositivo de zumbido/Vibratore / Zoemer
EV	Electro vanne / Electro valve/Magnetventil / Electroválvula/Elettro valvola / Elektroklep
M1	Moteur 1 / Motor 1 / Motor 1 / Motor 1 / Motore 1 / Motor 1
P	Contact porte / Door contact/Türkontakt / contacto puerta/contatto porta/ Deurcontact
R	Résistance de chauffe / Heating element/Heizelement / Resistencia de calentamiento/resistenza calore / (op)warmweerstand

7/10/15/20GN1/1 - 10 GN2/1



THS	Thermostat de sécurité / Safety thermostat /Sicherheitsthermostat / Termostato de seguridad / termostato di sicurezza / Veiligheidsthermostaat
Cs	Contacteur ventilation / Ventilation contact /Schalter f. Belüftung / Contactor de ventilación /contattore ventilazione / contactsluiter ventilatie
CR	Contacteur resistances / Element contactor /Schalter f. Heizelemente / Contactor resistencias /Contattore resistenza / Contactsluiter weerstanden
SAP	Sonde à piquer / Probe option /Einstechsonde / Sonda para pinchar/Sonda / Steeksonde
REG	Sonde régulation / Regulation sensor / Regulierungssonde / Sonda de ajuste / Sonda di regolazione / Regelsonde
RO	Ronfleur / Buzzer /Summer / Dispositivo de zumbido/Vibratore / Zoemer
EV	Electro vanne / Electro valve/Magnetventil / Electroválvula/Elettro valvola / Elektroklep
M1/M2	Moteurs 1 et 2 / Motors 1 and 2/Motor 1 und 2 / Motor 1 y 2/Motore 1 e 2 / Motor 1 en 2
P	Contact porte / Door contact/Türkontakt / contacto puerta/contatto porta/ Deurcontact
R1(R2)	Résistance de chauffe / Heating element/Heizelement / Resistencia de calentamiento/resistenza calore / (op)warmweerstand

USAGE

- This equipment is used to bring refrigerated products or thin frozen products up to temperature and to maintain them at hot-holding temperatures.
- According to the regulations that are in force, the preservation temperature for products is :
  - 0 to 3°C for refrigerated products
  - -18°C for frozen products.
- Reheating refrigerated foods should be effected in less than one hour and to a minimum temperature of 63°C.
- Any usage outside these parameters and any modification to the machine will automatically disengage the constructor's responsibility,and also annuls the right to use the NF Food Hygiene label. Obtaining the NF mark is a process decided by the company. This mark, recognising quality, is awarded to products by AFNOR based on their compliance with French and European technical standards and specifications. The NF mark guarantees that you are buying products that comply with regulatory requirements. Some of our products have been awarded the NF Food Hygiene mark, issued by AFNOR Certification 11, avenue Francis de Pressensé - 93571 Saint Denis La Plaine Cedex. www.marque-NF.com. This mark certifies compliance with standard NF 031. The certified characteristics are equipment cleaning and suitability for their intended use. The products awarded this mark are identified with the NF pictogram.

TECHNICAL FEATURES

	OVENS WITH TROLLEYS				REMOVABLE OVENS	
Models	10GN1/1	15GN1/1	20GN1/1	10GN2/1	10GN1/1	15GN1/1
Number of meals	80 / 120	120 / 180	160 / 250	160 / 150	80 / 120	120 / 180
Loading option	10GN1/1 H65mm	15GN1/1 H65mm	20GN1/1 H65mm	20GN1/1 H65mm or 10 GN2/1 H65 mm	10GN1/1 H65mm	15GN1/1 H65mm
Ext. L x P x H	795 x 720 x 1430 mm	795 x 720 x 1835 mm	795 x 720 x 1984 mm	795 x 1045 x 1430 mm	748 x 787 x 1331mm	748 x 787 x 1736mm
Int. L x P x H	535 x 330 x 832 mm	535 x 330 x 1207 mm	535 x 530 x 1407 mm	535 x 660 x 832 mm	535 x 330 x 877mm	535 x 330 x 1282 mm
Overall cubage	0,818 m3	1,050 m3	1,135 m3	1,188 m3	0,784 m3	1,022 m3
Capacity	0,147 m3	0,213 m3	0,399 m3	0,294 m3	0,155 m3	0,226 m3
Net weight	80 kg	95 kg	110 kg	105 kg	80 kg	95 kg
Maximum food load	40 kg	60 kg	75 kg	75 kg	40 kg	60 kg
Power	8,7 kw	13,5 kw	17,1 kw	17,1 kw	8,7 kw	13,5 kw
Voltage	400 V three-phase + neutral 50/60 Hz			400 V three-phase + neutral 50/60 Hz		
Amperage	12,5 A	19,5 A	25 A	25 A	12,5 A	19,5 A

Maximum load on the trolley: 120 kg

	OVENS ON LEGS				
Models	5GN1/2	5GN1/1	7GN1/1	10GN1/1	15GN1/1
Number of meals	20/30	40/60	60/80	80/120	120/180
Loading option	5GN1/2 H65mm	5GN1/1 H65mm	7GN1/1 H65mm	10GN1/1 H65mm	15GN1/1 H65mm
Ext. L x P x H	418 x 577 x 810 mm	682 x 720 x 845 mm	682 x 720 x 1004 mm	682 x 720 x 1430 mm	682 x 720 x 1835 mm
Int. L x P x H	270 x 330 x 475 mm	535 x 330 x 475 mm	535 x 330 x 634 mm	535 x 330 x 877 mm	535 x 330 x 1282 mm
Overall cubage	0,195 m3	0,415 m3	0,493 m3	0,702 m3	0,900 m3
Capacity	0,042 m3	0,084 m3	0,112 m3	0,155 m3	0,226 m3
Net weight	28 kg	48 kg	55 kg	80 kg	95 kg
Maximum food load	10 kg	20 kg	28 kg	40 kg	60 kg
Power	2,2 kw	3,5 kw	6,8 kw	8,7 kw	13,5 kw
Voltage	230 V - 50 Hz	230 V - 50/60 Hz	400 V three-phase + neutral 50/60 Hz		
Amperage	9,5 A	15 A	10 A	12,5 A	19,5 A

INSTRUCTIONS FOR JUNCTIONS

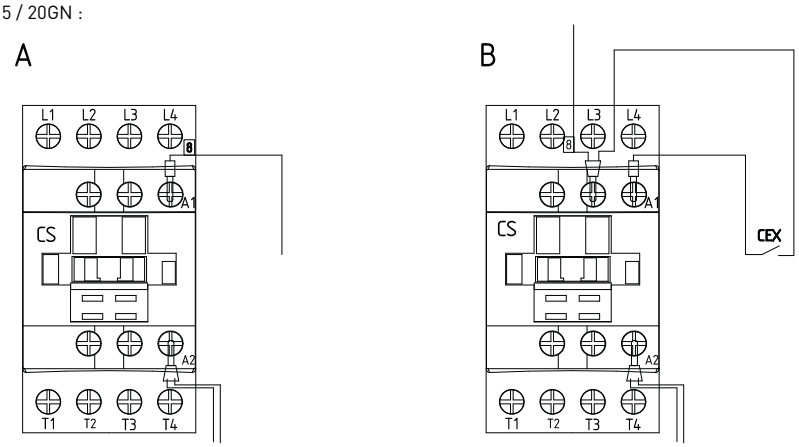
- The manufacturer declines all responsibility and warranty obligation for any damage caused by an installation which does not conform to the following instructions and norms in force.
- Leave a minimum of 50 cm around the appliance in order to access the area behind it.

POWER SUPPLY

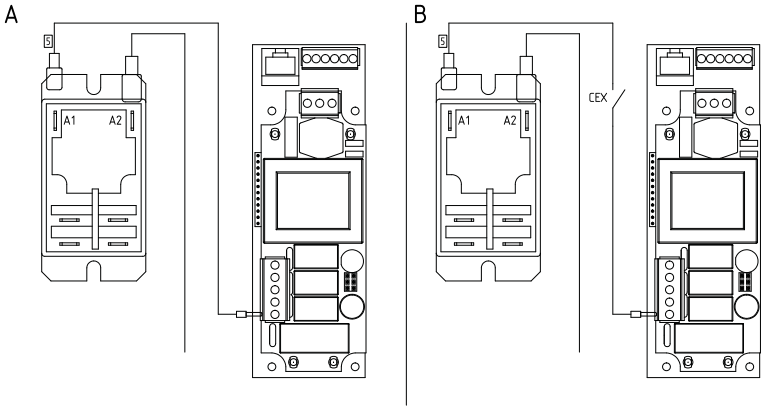
- Supplied by a H07RNF cable supplied.
- The appliance is to be connected:
  - to an omnipolar switch between the appliance and the electric grid, with a minimum distance of 3 mm between the contacts for each pole.
  - under the control of a high sensitivity separator and with a protection against power surges.
  - to an efficient earthing device conforming to norms in force.
  - to an equipotential earthing conductor not supplied with the equipment, to be connected to the 5 mm welded nut on the lower part close to the  symbol (fixed models).

- To connect the trolley to an energy optimiser:
  - remove the back door
  - remove the adhesive and the cut-out located on the rear left portion,
  - assemble a cable gland, a control cable connected to a contact of the optimiser, and modify the wiring of the trolley as hereinbelow:
    * A: original wiring
    * B: modified wiring
    * CEX: contact of the optimiser

  - Trolleys 7 / 10 / 15 / 20GN :



  - Trolley 5GN :



  - Remove the back door,
  - The connection is not possible for the 5GN1/2 trolley.

WATER SUPPLY

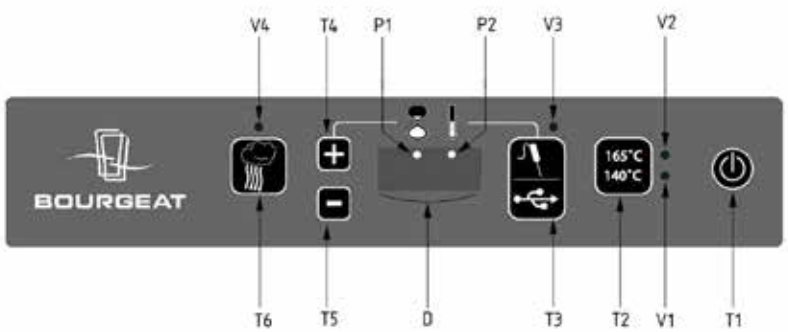
- The humidifier must be supplied with softened or filtered water. The water must have the following characteristics :
  - hardness between 3° and 6°TH
  - a PH higher than 7.5
  - a chlorine level lower than 30ppm

- Fixed cabinet :
  - Connect the cabinet to the water supply with a shut-off valve between the cabinet and the water pipework. Diameter of the supply connections 1/2'' (15/21).
  - Water pressure between 150 and 500 kPa (1.5 to 5 bar).

- Mobile cabinet :
  - Connect the cabinet to the water supply with a shut-off valve between the cabinet and the water pipework. Diameter of the supply connections 1/2'' (15/21). Provide a 2,5 m flexible connection.
  - Water pressure between 150 and 500 kPa (1.5 to 5 bar).
  - Exception: mobile cabinets can be fitted with a 3-litre container to act as a tank. The cabinet does not therefore need to be connected to the mains, but the canister will need to be refilled before each use.

INSTRUCTIONS FOR USE OF CONTROL PANEL

DESCRIPTION



Display	
D	Time display (when using the timer) or Probe temperature display (when using temperature probe)
V1	Reheating indicator
V2	Reheating indicator for fried products
V3	Temperature probe indicator (option)
V4	Humidifier indicator
P1	Operating light with the timer
P2	Operating light with the insertion probe (option)

Controls	
T1	Main run/stop key
T2	Temperature setting button
T3	Insertion probe (option) and USB (option) key
T4	Temperature timing increase key
T5	Temperature timing decrease key
T6	Humidification run / stop key

USE

- **Start -up :**
  - press key **T1**
  - lights **V1** and **P1** come on
  - the value "0" is displayed at **D**
- **Settings**

  Selecting heating mode :
  - when indicator light **V1** is lit this shows that the cabinet is in the "Bring to temperature» position.
  - when indicator light **V2** is lit this shows that the cabinet is in the "Bring fried product to temperature» position.
  - when indicator lights **V1** and **V2** are off this indicates that the cabinet is in the "Hold" position. Switchover to Hold occurs automatically at the end of the 'bring to temperature' cycle.
  - Press **T2** to select heating mode. Each time **T2** is pressed, the heating mode is changed. In case of error, continue to press until you have returned to the desired position.

  Use without temperature sensor. Timer setting.
  - In the "Bring to temperature" position (indicator light **V1** lit), the timer adjustment range is from 0 to 60 minutes.
  - In the reheating fried products mode (indicator light **V2** lit) the timer can be set from 0 to 75 minutes.

  The timer is set by pressing keys **T4** and **T5** :
  - pressing **T4** increases the value
  - pressing **T5** decreases the value

  Once one of these two keys has been pressed, the indicator light **V1** or **V2** and the display **D** begin to flash. You have 10 seconds in which to set the timer value. After 10 seconds the indicator light and display stop flashing. The timer value is set and the countdown commences. If you discover that you have made an error in setting, switch off the cabinet and re-start it immediately by pressing **T1**. You can then re-set the timer again.

  Operation with the insertion probe

  Your cabinet must be equipped with the insertion probe option.

  The timer is not used : remove the sensor.
  - Press key **T3**. The insertion probe temperature is shown on the display **D**. Indicator light **P1** goes off and **P2** comes on.
  - The indicator lights **V1** or **V2**, and **V3** flash.
  - The display **D** flashes.
  - After 10 seconds the indicator lights and display stop flashing.

  If you wish to continue operation without the insertion probe, switch off the cabinet and re-start it immediately by pressing **T1**. You will then be able to operate once more using the timer.

OPERATION

INTRODUCTION OF THE PRODUCTS

- Portions trays must be placed on supports:
  - for portions trays with a maximum height of 55 mm, use standard GN1/2, 1/1 or 2/1 grilles, depending on the model
  - for portions trays whose height is greater than 55mm, use the "support plate for trays of height 65mm".
- Pans GN1/2 (cabinet 5GN1/2) or GN1/1 (other models) can be placed directly on the slides in the formed walls or slides in the trolleys (depending on model). Supports must be used for trays of smaller dimensions:

  Slide cabinets :
  - standard grilles for trays with a maximum height of 55 mm
  - support plates for trays of height 65 mm

  Trolley cabinets :
  - standard grilles for trays with a maximum height of 65 mm

USE IN REHEATING

- When the cabinet is used for the first time, set the cabinet to 165°C, open the vent and run for 1 hour to ensure that any grease remaining on internal panels is completely burned off.
- Start up the appliance by pressing **T1**
- Select heating mode by pressing **T2**
- Preheat the appliance (approximately 20 minutes)

- Trolley cabinets :
  - place the products on the trolley.
  - open the door and insert the trolley.

- Slide cabinets :
  - open the door.
  - put the products in position

- Close the door.
- Press **T6** if you wish to use humidification.

Operation using the timer :
- Set the timer
- After 10 seconds the timer is locked and the timer countdown starts.
- When the timer reaches zero, the cabinet automatically switches over to the temperature hold (indicator lights **V1** and **V2** off) position and an alarm sounds for 10 seconds.
  After a few minutes your cabinet will stabilise at the holding temperature. It is not necessary to use the timer.
  If you do not want to use a holding temperature you can then take out the trays or baskets For another bring to temperature cycle, stop the cabinet by pressing **T1**. Press **T1** once again for another cycle.

Operation with the probe (option) :
- Take the probe from its support.
- Insert it into a tray or a pan within its reach - **CAUTION: the insertion sensor cable is not extensible**.
- Close the door.
- Press key **T3**. The temperature of the insertion probe is displayed. If the probe temperature reading is greater then 70°, an alarm sounds. Deactivate the insertion probe by pressing key **T3**. Wait a few seconds and press **T3** once again.
- When the products have reached the desired temperature, the cabinet automatically switches over to the temperature-hold position (indicator lights **V1** and **V2** go off) and an alarm sounds for 10 seconds.
  After a few minutes your cabinet will stabilise at the holding temperature. It is not necessary to use the timer.
  If you do not want to use a holding temperature you can then take out the trays or baskets For another bring to temperature cycle, stop the cabinet by pressing **T1**. Press **T1** once again for another cycle.

USE IN TEMPERATURE HOLDING

For direct use in temperature holding, the products must be inserted at a temperature above 63°C. In this case, the stick-in sensor :
- start the cupboard by pressing **T1**.
- press **T5**. The display flashes on «00».
- after 10 seconds, the timer is blocked. The cupboard stabilizes at the holding temperature after 10 mn preheating.
- load the cupboard as indicated in the «Reheating» chapter.

TRACEABILITY (OPTION)

Recording Data
- Your cabinet must be equipped with the traceability option.
- The recording capacity is 260 hours, with one recording per minute. That is, for example, 43 days with an average daily usage of 6 hours.
- Recording starts automatically once your cabinet is switched on. When the memory is full, the message "FUL" is displayed on the display **D**.
- Depending on whether the timer or insertion probe is in use, the recorded temperature will be that of the enclosure (timer) or that of the insertion probe.

Data transfer
- Transfer is carried out using the USB connector located on the top right hand side of the cabinet. In order to guarantee proper operation, use only the USB traceability key marked Bourgeat and supplied with the traceability module :
  - Press **T1**
  - fit a USB key into the connector
  - keep **T3** pressed until the message "USB" is displayed on the display **D**. This will flash during transfer. On completion the board memory is empty and you may remove the key.

Messages
- FUL : memory full. a transfer must be carried out
- USB : transfer underway
- CLE : no key in the USB connector or key not FAT formatted
- Err : transfer error. The data is lost and the memory is empty.

Transferred data files
- The created file format is .csv and it may be used in any Excel-type spreadsheet programme.
- The filename is generated automatically: Filename = "year+month+day+no."
  e.g. file from 15/10/08 no. 01 --> Filename = 08101501.csv
- If a second transfer is carried out on the same day, the filename will then be 08101502.csv
- Each record contains the following data :

	Date	Time	Enclosure temperature or probe option		Value
	↓	↓	↓	↓	↓
Exemple :	15/10/2008	12 :45	TREG	TSAP	140°C

EXCESS HUMIDITY EVACUATION VENT (OUTLET)

- The vent is operated using the plastic button located at the top left-hand side

- The vent must be used for products producing too much humidity (frozen products) or when reheating without a lid.

PRECAUTIONS IN USE

- This equipment is not intended for use by individuals (including children) with reduced physical, mental or sensory capacities, or by individuals lacking the necessary experience or knowledge, unless they have received supervision or prior instructions relating to the use of the equipment by an individual responsible for their safety.
- Children should be supervised in order to ensure that they do not play with the equipment.

CLEANING

BEFORE ALL CLEANING UNPLUG THE APPLIANCE FROM THE ELECTRIC SUPPLY

- Before using for the first time, clean and degrease all the inside surfaces of the cabinet, wipe dry and leave to air dry.
- Before cleaning, wait for the appliance to cool down or for the temperature to fall below 40°C.

- General information on stainless steel : The words «stainless steel» can be misleading. This is a steel that «resists» corrosion under certain conditions. Any type of stainless steel can become corroded :
  - austenitic. Example : «stainless steel 304» also called 18/10.
  - ferritic. Examples : «F17»or «F18TNb».

  The resistance to corrosion of stainless steels is linked to the existence of a passive layer of chromium oxide that is reconstituted spontaneously in contact with the air. Any phenomenon that is contrary to the creation of this layer can cause corrosion. It is for this reason that the surface of stainless steel must be periodically cleared of various grime that can be at the origin of a degradation in terms of the resistance of the passive layer and also ensure that the maintenance steps are properly complied with. (Preparation for cleaning / cleaning / rinsing / disinfection / rinsing / drying).
  Regular maintenance with prolonged rinsing with water is the best way to reconstitute and maintain the passive layer. Each of the steps linked to maintenance has risks of deteriorating the passive layer: using hard water / overdosing cleaning products / use of chlorinated detergents / food residue on the products / insufficient rinsing...
  For any case of corrosion, the element or the step that is the source of this must be identified.

  Recommendations :
  - keep stainless steel surfaces clean and dry. Allow the air to circulate.
  - at the end of service, switch off the cabinet, clean, wipe and open the doors to allow air to circulate to dry all surfaces completely.
  - Clean daily to remove scale, grease, and any food residue on the inside and outside. Corrosion can form under these layers due to a lack of air.
  - daily cleaning can be carried out with a damp cloth or in the event of heavy soiling or dripping, use a synthetic abrasive pad.
    * Use soapy water or suitable degreasing agents for stainless steel, degreasing agents for glass surfaces, non-chlorinated detergents, and low-chloride cleaning and disinfection products.
    * The water used for washing and rinsing must have a chloride content of less than 30 mg/l.
    * Caution: do not use floor cleaning products such as degreasers or disinfectants that are not suitable for cleaning stainless steel.
    * remove difficult grime with a non-metal brush (plastic material, natural silk or stainless steel wool).
  - do not scratch the surfaces with metals other than stainless steel. In particular, do not use iron brushes.
  - fresh rust stains can be removed with gentle abrasive agents or with a fine grade of emery cloth.
  - for larger stains, use hot oxalic acid at a concentration of 2-3%. If necessary, treat with nitric acid at a concentration of 10%.

  After any treatment, wash with plenty of water and wipe. The use of acid is reserved for those trained and in compliance with regulations.

  Products to be avoided :
  - bleach and chlorine derivatives
  - hydrochloric acid
  - abrasive powders with iron oxide

  Plastic and stratified parts: do not use ethyl alcohol, wine derivatives, bleach, pure, petrol, vinegar, sulphuric, nitric or hydrochloric acid, etc.

- The interior and exterior of the trolley can be cleaned with a low-pressure stream of water :
  - Cold water must be used for washing and rinsing (especially if chloride content is high) at a water point outside cleaning unit water circuits
  - Remove the air circuit using a 10 mm spanner.
  - Clean the inside of the trolley, the outside and the dismounted parts
  - **Put the air circuit back in place before reconnecting the electricity.**
  - Be careful to not strike the fan turbine. The latter could be deteriorated by an impact.

SERVICE

**BEFORE ALL SERVICING, UNPLUG THE APPLIANCE FROM THE ELECTRIC SUPPLY.
CHANGING THE POWER LEAD AND ANY OTHER MAINTENANCE WORK
MUST BE CARRIED OUT BY AN APPROVED AFTER SALES SERVICE.**

- Probe fault: In the event of a fault with the regulation probe or insertion probe, the cabinet will not operate, and three lines are displayed on the display D.
- Weight of removable components : Air circuit :

Cabinet 5GN1/2 : 0,8 kg
Cabinet 5GN1/1 : 1,6 kg
Cabinet 7GN1/1 : 3,1 kg
Cabinet 10GN1/1 with rails : 4,3 kg
Cabinet 15GN1/1 with rails : 6,2 kg
Cabinet 10GN1/1 with trolley : 5,3 kg
Cabinet 15GN1/1 with trolley : 7,7 kg
Cabinet 20GN1/1 with trolley : 8,8 kg
Cabinet 10GN2/1 with trolley : 5,3 kg

This equipment carries the recycling symbol in accordance with Directives 2002/95/CE and 2002/96/CE relating to Waste Electrical or Electronic Equipment (DEEE or WEEE) At the end of its working life the equipment should be recycled in accordance with the regulations that are in force in the country of its installation.

AVERAGE REHEATING TIME

- Average time when fully loaded. Temperature 140°C - compartments or stainless steels containers.

Products	GN1/3-GN1/4	GN1/2	With/Without lid
MEAT			
Meat in sauce	35	45	With
Roast	35	40	With
Roasted poultry	35	40	Without
Poultry in sauce	35	45	With
Sausage	35	45	Without
Minced beef	40	45	With
Beef bourguignon	40	45	With
FISH			
Fried, breaded, meuniere	40	45	Without
In sauce	40	45	With
Cod brandade	45	50	With
VEGETABLES			
Boiled vegetables	40	45	Without
Beans	40	45	With
Peas	30	40	With
Spinach	35	45	With
Salsify	40	45	Without
Cauliflower	40	45	With
OTHER			
Quenelles (dumplings)	35	45	Without
Pasta, rice	40	45	With
Couscous	35	40	With
Potato gratin	45	50	With
Quiche	30	40	Without
Lasagnes	40	45	With
Puree	40	50	With
Sauerkraut	40	45	With

- Temperature 165°C - stainless steel containers, evacuation outlet open. Do not use plastic trays at this temperature.

Products	GN1/3-GN1/4	GN1/2	GN1/1 chips tray	With/Without lid
French fries	30	35	60	Without
Fried fish	25	30	50	Without

The products cited in the first table above may be heated in a H65 mm stainless steel gastronorm tray. The above times are to be increased by 5 mins.

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