

Alpine Event Centre The Pavilion Kitchen Appliances

USER GUIDE

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BONN – Commercial Microwave Oven Instructions

To heat food manually using a specific heating time and power level

1. Open the door and place food in the oven. Close the door.
 - "HELLO" will show on the display
2. Press  button
 - When "HI" shows in the display, the power level is full power.
 - The % indicator will light if a lower power level is selected.
 - Power levels can be adjusted by pressing  button repeatedly.
3. Use number buttons 1-0 to enter desired heating time.
 - Default maximum heating time is 60 minutes.
4. Press START button
 - The oven lamp will turn on and heating will start.
 - The STAGE indicator will start to blink and heating time will count down.



WARNING: liquids and other foods must not be heated in sealed containers since they are liable to explode



WARNING: microwave heating of beverages can result in delayed eruptive boiling; therefore care must be taken when handling the container

Cleaning

Clean oven cavity and door with a warm soft damp cloth removing food spatters and spilled liquids. Use only a mild hand soap to remove stubborn grease and fat spatters.

Never use harsh abrasive pads or heavy chemicals, or oven cleaners.

Open Burners (Manually)

Lighting the burners

1. Select burner required, depress and turn the gas control knob anti-clockwise to "HIGH" position.
2. Hold gas control knob depressed and manually light main burner.
3. Release gas knob after approximately 10-20 seconds after lighting burner.
4. Burner should stay alight – if not, repeat Steps 1. to 3. above.
5. To adjust the temperature required, depress and rotate gas control knob between "HIGH" and "LOW" positions.

Turning "OFF" the open burners

1. Depress and turn gas control knob clockwise back to the "OFF" position.

Open Burners (Pilot Light)

Lighting the burners

1. Select burner required, depress and turn the gas control knob anti-clockwise to "PILOT" position.
2. Hold gas control knob depressed and manually light pilot burner.
3. Release gas knob after approximately 10-20 seconds after lighting burner.
4. Burner should stay alight – if not, repeat Steps 2. to 3. above.
5. To select "Full Flame", depress and rotate gas control knob anti-clockwise to first stop "HIGH" flame position.
6. To select "Low Flame", depress and rotate gas control knob anti-clockwise to first stop "LOW" flame position.
7. To adjust the temperature required, depress and rotate gas control knob between "HIGH" and "LOW" positions.

Turning "OFF" the open burners/ pilot

1. To turn "OFF" main burner, but keep pilot light burner alight, rotate gas control knob to "PILOT" position.
2. To Turn "OFF" the "PILOT", depress and turn gas control knob clockwise back to the "OFF" position



WARNING: do not spray aerosols in the vicinity of this appliances while in operation

Oven Pilot Ignition

1. Open oven door.
2. Depress oven gas control knob and rotate anti-clockwise to "PILOT" position.
3. While holding oven gas control knob depressed, press piezo ignition button to ignite pilot burner. Repeat Steps 1 and 2 until pilot burner is lit.
4. Release gas knob after approximately 10-20 seconds after lighting burner.
5. Pilot should stay alight – if not, repeat Steps 2. to 3. above.
6. Ensure pilot burner is alight by opening pilot burner inspection covers and looking through viewing holes inside oven.

Oven – Main Burner/ Thermostat

1. Ensure oven door is closed.
2. Turn "ON" electrical power at mains supply, (white) power indicator light will illuminate on oven control panel.
3. With pilot burner alight, depress and rotate oven gas control knob to "Main Flame" position.
4. Turn oven thermostat to desired oven temperature.
5. Oven fan will start, and oven main burner will ignite.

NB. Amber heating indicator will show that oven main burner is "ON" and oven is heating. When amber heating indicator light goes out, oven has reached pre-selected temperature

Turning Oven to Standby (Pilot "ON")

1. To Turn "OFF" main burner, but keep pilot light burner alight, set oven thermostat to "0"

Turning Oven "OFF"

Turn oven thermostat to "0"

Turn gas control valve to "OFF" position to extinguish pilot burner

Turn "OFF" electrical power at mains supply. White power indicator light will extinguish.

Cleaning

Clean burners with a warm soft damp cloth removing food spatters and spilled liquids. Baked on deposits can be removed with a scraper.

Clean oven with domestic oven cleaner.

Pilot Burners

Lighting the pilot burners.

1. Rotate gas control knob to the position marked “PILOT” and hold depressed.
2. Depress the piezo igniter until pilot ignites.
3. Continue holding the gas control knob depressed for approximately 10-15 seconds after igniting pilot burner.
4. Pilot should stay alight – if not, repeat Steps 1. to 3. above.
5. To ignite the second burner, repeat Steps 1. to 3. above for the second gas control valve.

Main Burners

Lighting the main burners.

1. Ensure the pilot burners are alight.
2. Depress and rotate gas control knob to “Full Flame” position.

Set the operating temperature

1. Rotate thermostat to the required temperature.



WARNING: this appliance must not be left “ON” unattended



WARNING: do not spray aerosols in the vicinity of this appliance while it is in operations

Turning Fryer to Standby (Pilot “ON”)

1. Depress and rotate gas control knob to “Pilot” position

Turning Fryer “OFF”

Depress and rotate gas control knob to “OFF” position


Draining and filtering


1. Screw drain extension pipe onto end of drain valve and position a suitable container and filter under drain extension pipe.
2. Lift locking slide on valve handle to release valve
3. While holding locking slide in withdrawn position, rotate handle anti-clockwise to open valve.
4. Once drained, close the valve by rotating the handle clockwise
5. Store frying medium in a suitable sealed receptacle

Cleaning

1. Drain and filter the fryer tank at end of each day.
2. Fill fryer with cold water to normal fill level and add cleaning solution.
3. Heat water to 80-90°C
4. Clean fryer baskets at the same time by immersing in cleaning solution. Allow fryer to soak for 5-10 minutes. Remove baskets and turn "OFF" main burners.
5. Empty fryer and rinse thoroughly with water. Use a 1-part vinegar to 15 parts water solution to rinse tank and neutralise cleaner residue.
6. Rinse tank thoroughly with water, drain and dry.
7. Refill tank with frying medium.


Do not use abrasive detergents, sharp scrapers, strong solvents or caustic detergents. Ensure that any detergent or cleaning material have been completely removed after each cleaning.

 **WARNING:** do not use flammable solvents and cleaning aids on or in close proximity to fryer whilst it is still hot

 **WARNING:** do not spray aerosols in the vicinity of this appliance while it is in operation

 **CAUTION:** always turn "OFF" gas supply before cleaning

Operate dishwasher

1. Ensure dishwasher is turned on at the power point
2. Lift up the door, move scrap tray to the side and put white, long handled plug into the plug hole with the skinniest end going into the plug hole and the larger end at the top. Press it in firmly to ensure it is secure. Place scrap tray back in place.
3. Press Power  button for 3 seconds to turn the machine on.
4. Select "Fill" cycle using Up/Down buttons.
5. Close the door and the dishwasher will start filling
6. Once it has finished filling, you can lift the door and start washing. Stack dishes and cutlery in the trays provided.
7. Place the tray into the dishwasher. Select the cycle of your choice using the Up/Down buttons. Pull down the door and the cycle will begin. You do not need to add detergent or rinse aid, this automatically feeds into the machine when required.
8. Cycle time will count down and once the machine reaches 00 you can lift the door and remove the tray. Remember – the dishes will be hot

Cleaning

1. Lift the door, remove the scrap try and pull out the plug. Be careful when doing this as the water and scrap tray may be hot
2. Select "Drain" cycle via Up/Down buttons
3. Close the door and the dishwasher will drain itself. Please rinse the scrap try to remove food scraps etc.
4. Switch dishwasher off using the power buttons

Dry Operation

1. Place pans in food bar and switch on heat lamps.
2. Set the energy regulator to the desired position (usually 2-2½) and allow food bar to pre-heat for approximately 15 minutes before placing any food in the pans.

Wet Operation

1. Fill tank with fresh clean water to a level where it just touches the bottom of the element.
2. Place pans in food bar and switch on heat lamps.
3. Set the energy regulator to "HIGH" and allow food bar to pre-heat for approximately 25 minutes to 65-70°C before placing any food in the pans.
 - Once the water has reached the desired temperature, the energy regulator can be returned to a lower position (usually 2-2½)

NB. It is recommended that the rear sliding doors are not fully closed during operation to avoid condensation build up.



WARNING: the food bar should not be operated wet without the heat lamps operating



CAUTION: when the food bar is being operated wet, only clean, fresh distilled or filtered water must be used.

Cleaning

Wipe the unit down with warm soapy water using a damp sponge or cloth