Power Ratings

ESLR9C	kW
Oven	6.0
Front hotplates	3 x 2.0
Rear hotplates	3 x 1.5
Total Rating 3N~+E	16.5kW @ L1 27A, L2 27A, L3 15A

ESLR9C/SPH	XVV
Oven	4.0
Front hotplates	3 x 1.5
Rear hotplates	3×1.5
Total Rating 1N~+E	13kW @ 56.5A
Total rating 2 supplies 1N~+E	7kW @ 30.5A and 6kW @ 26.1A

ESLR9C/SPH WIRING

This unit is designed so it can be wired either with a single 63A plug and lead or two 32A plug and leads. As supplied the unit is wired for a single 63A supply.

To wire it with two supplies, remove the back panel, knock out the second cable gland hole in the metalwork, next to the fitted gland, and fit the extra cable gland supplied. On the clear mains terminal block remove the 4mm² brown and blue cables linking the top and bottom live and neutral connections, discard these two cables. Connect the two supply cables, one to the top of the connector and one to the bottom connector. Do not crosslink the lives or neutrals.

OPERATING INSTRUCTIONS

Only qualified or trained personnel should use this appliance.

Before first use, burn off the protective coating on the hotplates by heating them on maximum for 3-5 minutes without a pan.

Hob operation

Switch on the mains supply - the green neon will illuminate.

Turn the relevant control knob to the required setting

Each plate incorporates a protection device that automatically reduces the power when the pan is removed or if a pan boils dry.

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Oven operation

Switch on the mains supply - the green neon will illuminate.

Set the oven control knob (LH side) to the desired temperature – the amber neon will illuminate.

The amber neon will extinguish when the set temperature is reached, and then operate as the element cycles.

Allow 20 minutes from cold for the oven to heat and stabilise

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This appliance has had the airflow optimised for the most even cooking on the second and fourth shelf positions using either $2 \times 1/1$ gastronorm containers or $4 \times 1/2$ gastronorm containers.

Safety thermostat

This appliance is fitted with a safety thermostat to protect the oven from overheating. If the oven is not heating, try resetting the safety thermostat by pressing the red button located above the cable inlet on the rear panel. The oven must be cool before the reset can be activated.

CLEANING



Do not use a water jet or steam cleaner, and do not immerse this appliance.

Clean all panels with warm water and mild detergent, do not use abrasive materials. Dry with a soft cloth.

The oven is fitted with a removable liner base to assist cleaning.

SERVICING, MAINTENANCE AND COMPONENT REPLACEMENT

Other than resetting the safety thermostat, all servicing, maintenance and component replacement on this appliance should be carried out by one of our recommended service engineers.

FAULT FINDING

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Please refer to the Service Help Desk number on the final page of this manual

SPARE PARTS LIST

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