

# Giorik Cooktop Operating Instructions

## BOILING TOP

### 4.1.1 Controller Configuration

#### Control Panel

Symbol	Description
	Front Boiling Plate Off
	Rear Boiling Plate Off
1	Initial Heat (Max 5-10 Minutes)
2	High Temperature Cooking
3	Medium Temperature Cooking
4	Continuous Cooking (Large Quantities)
5	Continuous Cooking (Small Quantities)
6	Food Holding
	Green Indicator Light

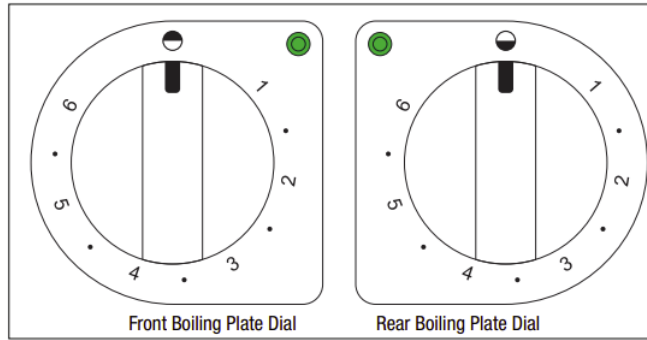


Fig.4.

### 4.1.2 Operation

1. Place appropriate pot/pan on the boiling plate
2. Turn the boiling plate dial to the required setting, the green indicator light will turn on
3. To generate maximum heat, turn the burner dial to position '1' for 5-10 minutes
4. After 5-10 minutes turn the dial to the required setting
5. To turn the unit off, turn both dials to the OFF position

## OVEN

### 4.2.1 Electric Oven Controls

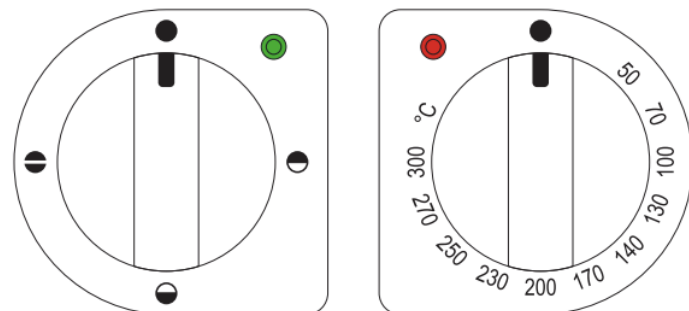
In the range models with an electric oven, the heating elements are located at the top and under the oven cavity base.

#### Element Dial

Symbol	Description
	Element OFF
	Upper Element
	Lower Element
	Upper and Lower Element
	Green Indicator Light

#### Thermostat Dial

Symbol	Description
	Oven OFF
°C	Temperature Range 50°C - 300°C
	Red Indicator Light



Element Dial

Fig.5.

Thermostat Dial

### 4.2.2 Electric Oven Operation

For first time use, run the oven on maximum for approximately 60 minutes (the oven cavity must be empty). Allow the unit to cool, once cooled, thoroughly clean the oven cavity with warm water and mild detergent

1. Select the required element setting using the element dial, the green indicator light will turn on
2. Adjust the thermostat dial to the required temperature, the red indicator light will turn on indicating that the oven is heating. When the set temperature is reached, the red indicator light will turn off
3. To turn the oven off, turn both dials to the OFF position

**Note:** Use heat resistant gloves when removing trays, grills and other items from the oven

# Giorik Cooktop Cleaning Instructions

## 5.1 Cleaning

### 5.1.1 Cleaning Schedule

- Daily cleaning is required for the appliance, to help maintain and prolong the appliance efficiency
- The appliance should be cleaned at the end of each service period
- **DO NOT USE:** Wire brushes, steel wool/sponges, scrapers or other abrasive materials
- Wait for the appliance to cool down before cleaning. Must be under 50°C

### 5.1.2 Materials Required

- Non Abrasive Cleaning pad
- Clean Sanitised Cloth
- Warm soapy water
- Appropriate PPE (Personal Protective Equipment)

### 5.1.3 General Information

- Cleaning is recommended for health and safety purposes and to prolong the life of the unit
- **DO NOT** use abrasive pads or cleaners on the stainless steel or any other metal parts of the unit
- **DO NOT** use industrial chemical cleaners, flammable cleaners, caustic based cleaners or bleaches and bleaching agents, as many will damage the metals and plastics used on this unit
- **DO NOT** remove any screws and/or panels for cleaning (unless directed)
- This unit is **NOT** waterproof, **DO NOT** hose, **DO NOT** pour water directly onto the unit, **DO NOT** immerse in water

### 5.1.4 Corrosion Protection

- Stainless steel exhibits good resistance to corrosion however, if not properly maintained stainless steel can rust and/or corrode
- Any sign of mild rust and/or corrosion should be thoroughly cleaned with warm soapy water and dried as soon as possible
- NEVER use abrasive pads or cleaners for cleaning
- All metal surfaces should be checked while cleaning for damage, scuffs or scrapes as these can lead to rust and further damage to the product
- Mild rust and/or corrosion can be treated with a commercial cleaning agent that contains citric/oxalic/nitric/phosphoric acid.  
**DO NOT** use cleaning agents with chlorides or other harsh chemicals as this can cause corrosion.  
After treatment, wash with warm (not hot) soapy water and dry thoroughly
- Thoroughly wipe the surfaces dry after cleaning. **DO NOT** let water pool on the unit. Check crevices and folds for pooling
- When using, ensure all liquids and moisture is cleaned up straight away.  
Food liquids such as juices from vegetables and fruits should not be left on preparation surfaces
- **DO NOT** leave items on the stainless steel such as cutting boards, rubber mats and bottles

### 5.1.5 Surface Finish

- To protect the polished surface of the stainless steel, it should be dried using a clean dry soft cloth. A light oil can be applied to enhance the stainless steel surface, using a clean cloth apply the oil in the same direction as grained polished finish
- Some commercial stainless steel cleaners can leave residue or film on the metal; this may trap fine particles of food on the surface, thus deeming the surfaces not food safe

### 5.1.6 Cleaning Procedure (Daily)

1. Isolate from the power supply
2. Clean the unit with warm (not hot) soapy water and a sponge. Scrub baked on soil using a non-abrasive cleaning pad in the same direction as grained polish
3. Using a clean sanitised cloth, thoroughly wipe the stainless steel and metal parts dry. Do NOT let water pool on the unit. Check crevices and folds