

**INSTRUCTIONS FOR USE AND INSTALLATION
BUN WARMER
CB 20**



Made in France

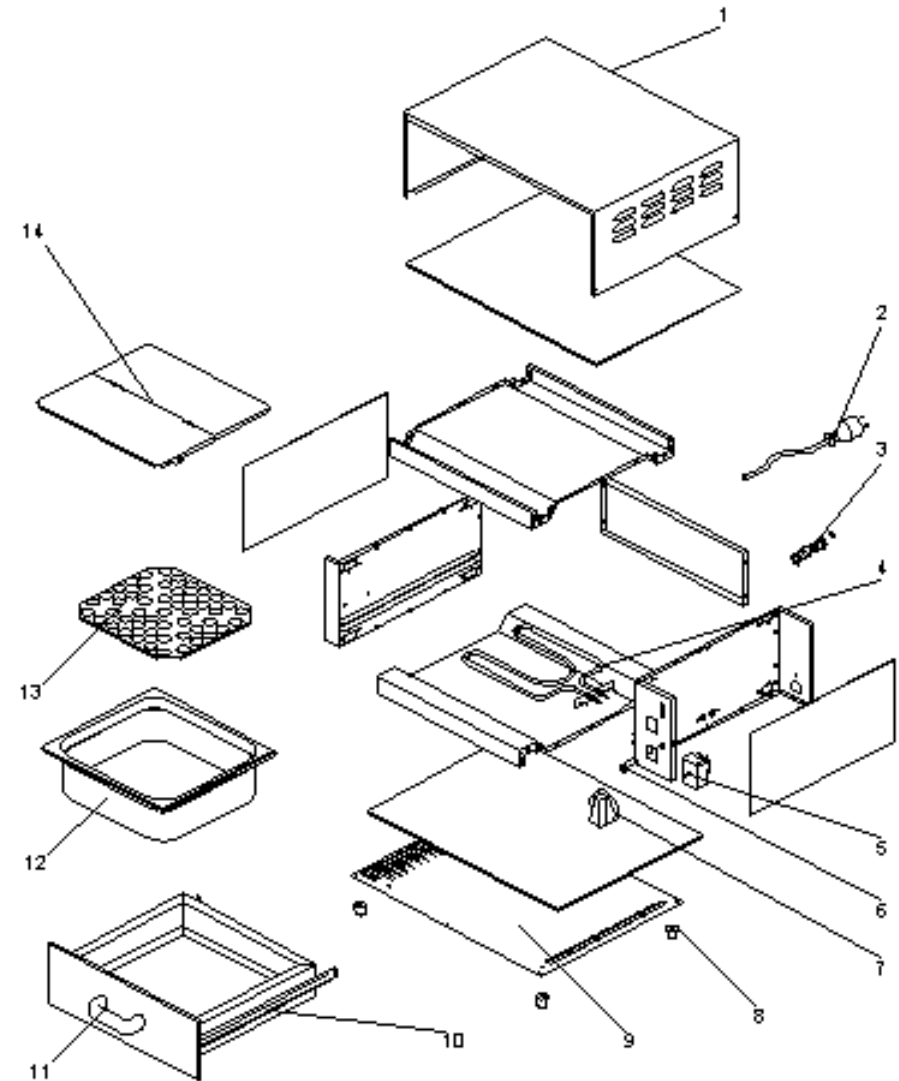
BUN WARMER CB 20

Congratulations for the acquisition of this upmarket appliance made in France. You chose an appliance which alloys the best technical qualities with a big user-friendliness. We wish you the biggest contentment

1. SECURITY INSTRUCTIONS

Please respect these instructions scrupulously to avoid any risk of fire, electric shock, scald or other wounds and damage. During the use of this appliance, fundamental circumspection of security must always be noticed, such as:

- Take into account the instructions to be systematically kept with the appliance.
- Install the appliance always in instructions respect. A 10 cm distance minimum with the partition or the wall is necessary.
- Protect the appliance from direct light of the sun, frost and humidity.
- Never leave the appliance within the reach of children or disabled persons without surveillance.
- Never move the appliance when it is working or when cooking surfaces are hot.
- Check that the appliance is definitely off before connecting it up or disconnecting it.
- Do not touch the hot surfaces of the appliance. The temperature of the hot surfaces can be very important when the appliance is working. Always use handles and control knobs.
- Do not use the appliance for other functions than determined use.
- Do not leave the cord of electrical feeding in the contact of hot surfaces.
- The appliance should not be used close to combustibile materials.
- During use, look after not to obstruct hearings of aeration of the appliance
- To avoid any electric shock, never plunge the appliance, the cord or plug in water or quite other liquid.
- If the cord is harmed, it must be replaced by the producer, his after sale service or persons of similar skills to avoid any risk.
- Entrust compensations only to a skilled person.
- Use only spare parts of origin.
- Before cleaning the appliance, do not forget to disconnect it.



Nomenclature CB 20
Spare parts CB 20

Rep	Code	Qty	Désignation	Spare part
1	58003	1	Ceinture	Casing
2	C03002	1	Cordon + Prise	Cord + Plug
3	A10002	1	Serre cable	Cord closer
4	D02148	1	Résistance	Heating element
5	A06049	1	Thermostat	Thermostat
6	A08003	1	Voyant orange	Orange pilot light
7	A14078	1	Bouton	Knob
8	A13003	4	Pied	Foot
9	58007	1	Fond de socle	Bottom inclosure
10	59000SE	1	S/Ensemble tiroir	Drawer
11	A15028	1	Poignée	Handle
12	F05050	1	Bac	Container
13	59004	1	Grille	Grid
14	59002SE	1	Couvercle	Lid

2. CONTENTS OF CARDBOARD PACKAGING

Device: A bun warmer

Accessories:- A removable drawer + lid + container grid

- A container GN 2/3 H100

- The present note

See exploded view for CB 20 at the end of the document

3. CONFORMITY OF USE

Use the device only to keep your breads warm.

4. WAY OF FUNCTIONING

The bun warmer CB 20 is a proofer which enable to keep small hot dogs loaves warm and moist.

To turn on and preheat you bun warmer, just turn on the thermostat control knob (n°1 on picture) on the wished position. The orange pilot light ignites (n°2 on picture) during heating. When orange pilot light switches off, the device is ready for use. Preheating is of about 20 mm.



1 Thermostat

2 Pilot light

5. FUNCTIONING / MANIPULATION

a) Installation / assembly:

- Unpack carefully the device of its packaging.
- Place the device on a plane and heatproof surface.
- Never place the device near a wall or near a partition made of combustible materials even if it is very well isolated.
- A distance of minimum 10 cm with the partition or the wall is necessary.
- Remove the protective film around the machine.

b) First starting:

When heating for the first time, set the thermostat to maximum for approximately one hour with the container empty. This may emit a slight smell and smoke for a few moments. This is to be expected because of the new insulator.

Be sure to keep water in the tray at all times. A volume of approximately 30 cl of water will be needed.

In order not to soak the small loaves when the drawer is opened, the tray has an anti-wave cross under the perforated plate.

When small loaves are added during operation, be sure to place the remaining loaves at the front so as to leave the new loaves sufficient time to warm up.

Do not heat the same loaf several times because it could cause it to take on a disagreeable taste.

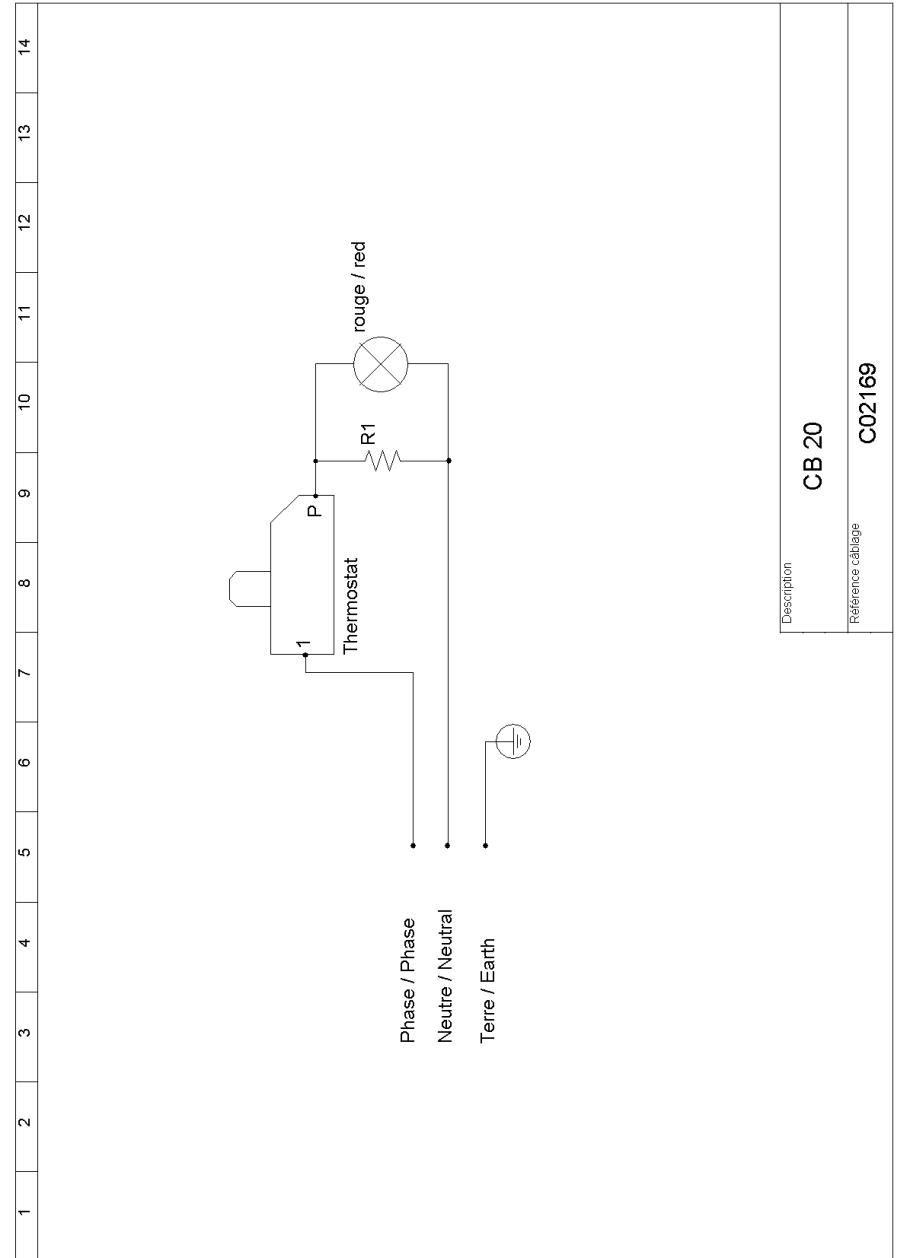
First cleaning

Clean the device before the first use. (See 6 Cleaning)

Connection of the device

- Check that the tension and the frequency of the electricity network suit to the values indicated on the descriptive plate.
- Make sure that every control knob is positioned on 0.
- Check that neither the cord nor the plug are damaged
- Unwind completely the electric power cable and connect it in a plug connected with the earth.
- The device is connected.

NB: in case of connection of the device in a plug without earth protection or directly on the electricity network, confide its connection to a qualified person .



Description

CB 20

Reference câblage

C02169

Exclusion clauses of the guarantee

Bad installation and bad maintenance, in particular if they do not respect current regulations or instructions appearing in this user guide.

Cannot benefit from the guarantee the repairs required as a result of false operations, of inappropriate use, of carelessness or of excess loads of the device, as well as those resulting from variations of the power supply, over tension or from defective installations.

The damage due to shocks, bad weather is not flatware by the guarantee. The material travels at the risks of the user; in case of delivery by carrier, the consignee has to have reservations towards the carrier before any delivery of the device.

The guarantee comes to an end in case of intervention, of repair, of modification by no qualified persons, or of use in inappropriate purposes.

c) Use of device :

Elements of command and display

Command/Display	Function
Thermostat (n°1 on picture)	Temperature setting
Orange pilot light (n°2 on picture)	Machine is heating (pilot light on) Temperature reached (pilot light off)

Putting on

Turn on the thermostat control knob (n°1 on picture) on the wished position: the orange pilot light (n°2 on picture) ignites.

Put 30cl of water in the drawer

Once orange pilot light (n°2 on picture) is off, the machine reached the wished temperature.

Temperature setting

Set the temperature by positioning the thermostat control knob (n°1 on picture) to the desired temperature. The orange pilot light (n°2 on picture) switches on if a higher level of temperature is required and switches off when the same is reached.

To keep the bread soft and attractive, it is advisable to maintain the temperature at an average level. The maximum temperature setting must only be used for short periods of time.

If the loaves are too dry, it will be necessary to reduce the temperature for better heating and to check water level.

Stopping the appliance

Set thermostat control knob (n°1 on picture) on 0: the appliance is no longer functioning.

Disconnect the power cable.

Clean the appliance. (see 6. Cleaning)

d) Breakdown / repair:

In case of breakdown or of damaged part, please call your after-sales service and confide any technical operation to qualified person.

When you contact the after-sales service of your distributor or your store, give him the complete reference of your device (commercial name, type and serial number). This information appears on the visible descriptive plate behind the device.

6. CLEANING AND MAINTENANCE

Disconnect the device.

- Let cool completely the device before any technical intervention or cleaning.
- Only use non-abrasive products, clean regularly the external walls of your device with warm water and wash liquid: avoid the abrasive towelling. Rinse your device with a wet sponge.
- It is advisable to clean the container after each use to guarantee its long life duration and to prevent unsightly scale from forming.
- To clean the tray, there is no need to disassemble the entire drawer. The tank is removable and it is simply necessary to pull the drawer out to the maximum position, remove the cover and take the tray out from the top. It is advisable to perform this operation when the oven is cold.
- However, it is recommended to remove the entire drawer once a week in order to clean the inside of the oven. To do this, open the drawer to its fully open position, grasp it in both hands and raise it by pulling it slightly forward. The slides will thus come free of the supporting rollers.
- To reassemble the drawer, perform the same operation in the opposite order.
- Never clean the device under a water jet, the infiltrations would risk to damage it in an irreparable way.
- Never immerse the device, the cord or the plug in the water or quite other liquid to avoid any electric shock.
- During a prolonged non-use, we recommend you strongly to keep the device shielded from the humidity.

7. TECHNICAL SPECIFICATIONS

Model	CB 20
Outside dimensions	545x460x220mm
Weight	17 Kg
Power	700 W
Bread capacity	30
Nb element	1
Current	3 A
Voltage	220-240 V N~

Wires colours correspondence

Phase
Neutral
Earth

Brown / Black / Grey
Blue
Yellow-Green

8. NORMS AND LEGALS DISPOSALS

The device is conform to :

IEC 60335-1
IEC 60335-2-36
EN 55014-1 + 55014-2
EN 61000-3-2 + 61000-3-3

9. ELIMINATION OF THE ELECTRIC AND ELECTRONIC WASTE

The device respects the directives:

2002 / 96 / CE (DEEE) N°34270064800021
2002 / 95 / CE (ROHS)
2066/95 CE
2004/108 CE



Never put the device among household waste.

The device must be put down in a centre of recycling for the electric equipments.

The materials of the device are indeed reusable. By eliminating correctly the electric and electronic wastes, the recycling and quite other shape of re-use of worn equipments, you participate in a significant way in the environmental protection.

For any information about the collection of electric and electronic waste, please contact your distributor.

10. GUARANTEE

Conditions of guarantee

The guarantee applicable to any device is the commercial guarantee of the distributor or the retailer. Please contact the store where you bought your device to know the precise conditions.

The guarantee grants no right for damages.

The dispositions which follow are not exclusive of the profit of the legal guarantee planned by articles 1641 and following ones of the Civil code relative to the defects and the latent defects.