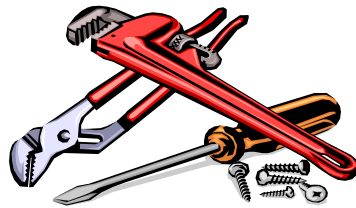


# Foodservice Equipment Handbook

A General Guide to Use, Safety and  
Care of your Catering Kitchen



This Document is for guidance only.

Always refer to your Equipment User Instructions.

Designed, Produced and Distributed by Cabbola Limited

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## After Sales Support

In the unlikely event any of your kitchen equipment fails to operate satisfactorily, we would ask that you follow the guidelines below to ensure speedy response for after sales support.

Our after sales support team are available to deal with all of your warranty service calls between 9am - 5pm Monday to Friday.

To request a warranty service call, go to the Service Repair Order Form on our website,

<http://cabbola.com/services/after-sales-support/>

- **Complete all parts of the form then click the 'send' button.**
- Using this method ensures the quickest possible response and the most accurate way to rectify defective equipment.
- Please ensure all boxes are completed otherwise delays due to clarification are possible.
- Once we receive the form, your request will be logged and tracked by our in house staff.

Note: All installations and Equipment supplied by Cabbola have a manufacturers One Year Parts and Labour warranty.

**“Thank you for using Cabbola and its services in your Kitchen. I hope that you find the equipment supplied is to your satisfaction.**

**We strive to provide only the best in Design, Supply and Service.”**

*Managing Director*

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## Warranty on new equipment

All new Foodservice Equipment supplied by Cabbola has a 12 month manufacturers warranty which covers failures due to component breakdown. Some equipment may only carry a limited warranty due to its nature or its operating conditions.

If you do not maintain your new equipment in-line with manufacturers recommended service intervals you may invalidate your warranty.

This booklet was developed to help you maintain your equipment on a daily basis.

Foodservice equipment that is in daily use should be serviced at least twice a year, including equipment still under warranty.

Some equipment may require more frequent service intervals. Read the manufacturers literature supplied with your new equipment carefully before use.

## Equipment requiring maintenance or testing every year.

- Food slicers
- Dishwashers
- Glasswashers
- Microwave ovens
- Gas fired appliances
- Refrigerated equipment
- Combination steam ovens
- Atmospheric and Pressure steamers
- Automatic and atmospheric water boilers
- Under counter pressure water boilers
- **Any piece of equipment that has a 'fail-safe' device fitted**

## Component parts not normally covered by manufacturers warranty.

- Glass doors
- Glass shelves
- Glass display cases (see special note on glass and safety page 31)
- Oven Door seals
- Toaster elements
- Fluorescent lamps
- Heat lamps and bulbs
- Refrigerator Door Seals
- Failure due to misuse or abuse

- Insect killers should be left switched on and operational 24 hours a day every day of the year.
  - The fluorescent purple tube(s) should be replaced every year to continue protection within the area.
  - The collection tray (normally at the bottom) should be emptied of flies and insects etc, on a regular basis.
  - Ensure the metal grids are clean and free of insect remains.
- 
- The purple light from the tubes emit ultraviolet light which attracts insects. The effectiveness of these tubes depends on how often they are changed and their wattage.
  - Even though they appear to be working correctly, that does not mean that the insect killer will be doing its job properly.

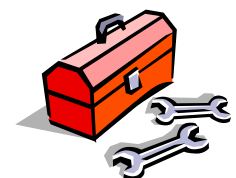


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## Service and Maintenance

- Clean metal grids every month (MAKE SURE THE APPLIANCE IS TURNED OFF) before attempting this procedure.
- DO NOT inset metal items through the grids while the appliance is turned on.
- Insect killers should be checked annually.
- Tubes should be replaced annually to ensure the device effective.

## Maintenance





## Using your dishwasher

- Before the dishwasher is used each day, ensure that the inside is clean and free of food particles, check that all the filters are in place and securely fitted.
- Check that the detergent and rinse-aid has sufficient levels for continued use.
- Fill the dishwasher and leave to heat up for at least one hour prior to use, or when the heater indicator (on the front of the dishwasher) tells you it is now ready for correct operation.

## Daily Use

- Before you place items into your dishwasher to be washed, scrape off or remove loose food particles from every item.
- Ensure crockery has been pre rinsed using either a pre rinse unit (recommended) or rinsing each item individually under a cold tap or soak.
- Stack the crockery in the basket in accordance with the manufacturers instructions.
- Finally place the prepared basket into the dishwasher and operate the start button.
- If the dishwasher is used for more than one service a day, it is essential that you empty the dishwasher and refill with fresh water ready for the next session (i.e. breakfast, lunch, evening meal, etc).
- At the end of the day drain down the dishwasher, rinse out and leave to drain.
- Make sure that the door or hood is left open overnight to allow air drying and to avoid bacteria build up.

## Weekly Maintenance

- Every week drain the dishwasher and thoroughly clean and sanitise the inside, including the door. Use a mild detergent and a mild scale deposit remover to clean
- Clean all filters and secure correctly afterwards.
- Remove the rotating wash and rinse arms\* (above and below) and rinse out with water.
- Make sure the jets are clean and free of food particles or scale deposits. Re-fit and check that the arms rotate freely.
- Make sure everything removed for cleaning is put back in the correct place and securely fixed into position. (refer to manufacturers instructions)
- Check the machine for any signs of wear and tear.
- Check that all switches, controls and lights operate correctly before re-using the machine.
- Check that the water softener has been regenerated.
- Check and top up detergent and rinse aid levels.

\* this does not apply to machines with fixed wash and rinse arms, consult manufacturers instructions

## Weekly Maintenance

- Every week drain the dishwasher and thoroughly clean and sanitise the hood, using a mild detergent and a mild scale deposit remover.
- Clean all filters and secure correctly afterwards.
- Remove the rotating wash and rinse arms (above and below) and rinse out with water. Make sure the jets are clean and free of food particles or scale deposits. Re-fit and check that the arms rotate freely.
- Make sure everything removed for cleaning is put back in the correct place and securely fixed into position.
- Check the machine for any signs of wear and tear.
- Check that all switches, controls and lights operate correctly before re-using the machine.
- Check that the water softener has been regenerated.
- Check and top up detergent and rinse aid levels.



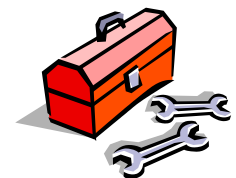
## Service and Maintenance

- Have your dishwasher serviced by a qualified service engineer at least twice a year.
- De-scale at least twice a year internally, i.e. (Clorifier, Rinse Tank, Hood etc.)



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## Maintenance





- Ensure that the inside is clean and free of debris from the day before, check that all the filters are in place and securely fitted.
- Check that the Glasswasher detergent and rinse aid has sufficient levels for continued use.
- Turn on and allow the Glasswasher to fill up. Leave it to heat up for at least one hour prior to use. The heater indicator (on the front of the glasswasher) tells you it is ready to operate. (consult manufacturers instructions)



## Getting the best results from your Glasswasher

### Beer Glasses

- If you find that the head of the beer seems to disappear very quickly or there is not a head to the beer at all, then reduce the amount of rinse aid being injected into the rinse water. This will also **help to produce a cleaner looking glass. But don't adjust the level too much otherwise the glasses may appear to be smeary.** (consult the manufacturers instructions before making any adjustment)
- Make sure that the rinse tank and water tank temperatures are correct, this will produce the best possible finish to the glass. (approx. temperature, 85-90°C rinse water and 55 to 60°C wash water)
- Make sure that the water softener has been fully regenerated (see page 10) before reusing your Glasswasher.

### Wet Glasses

- Wet glasses appearance can be caused by an incorrect level of rinse aid.
- If the appearance of the glass seems to be wet and runny, then the rinse aid level may be too low.
- If the appearance is of water spotting, then the rinse aid level may be too high.

### Shading or Spots on Glasses

- Detergent deposits appear smeary can be caused by poor rinsing.
- Calcium or water hardness gives a white appearance due to hard water or irregular regeneration of your water softener.
- If the glass appears to have a milky and squeaky film, and cannot be removed, this is normally due to washing with caustic detergents in hot water over a long period of time.
- Deposits on the glass can be caused by particles left in the water supply. These can be removed by fitting an in line particle filter.

### Condensation on Glasses

- This can be caused by lack of detergent or hard water which kills the detergent in the water.
- Check the wash and rinse jets are not blocked and the cavity is free of pink bacteria.

## Weekly Maintenance

- Every week drain the Glasswasher and thoroughly clean and sanitise the inside as well as the door, using a mild anti bacterial detergent and a mild scale deposit remover.
- Clean all filters and secure correctly afterwards.
- Remove the rotating wash and rinse arms\* (above and below) and rinse out with water. Make sure the jets are clean and free of debris or scale deposits. Re-fit and check that the arms rotate freely.
- Make sure everything removed for cleaning is put back in the correct place and tightened up.
- Check the machine for any signs of wear and tear.
- Check that all switches, controls and lights operate correctly before re-using the machine.

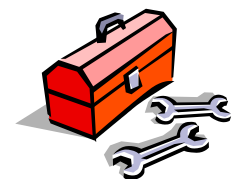
\* this does not apply to machines with fixed wash and rinse arms, consult manufacturers instructions



## Service and Maintenance

- Have your Glasswasher serviced by a qualified service engineer at least twice a year.
- De-scale at least twice a year internally including clarifier, rinse tanks etc.

## Maintenance



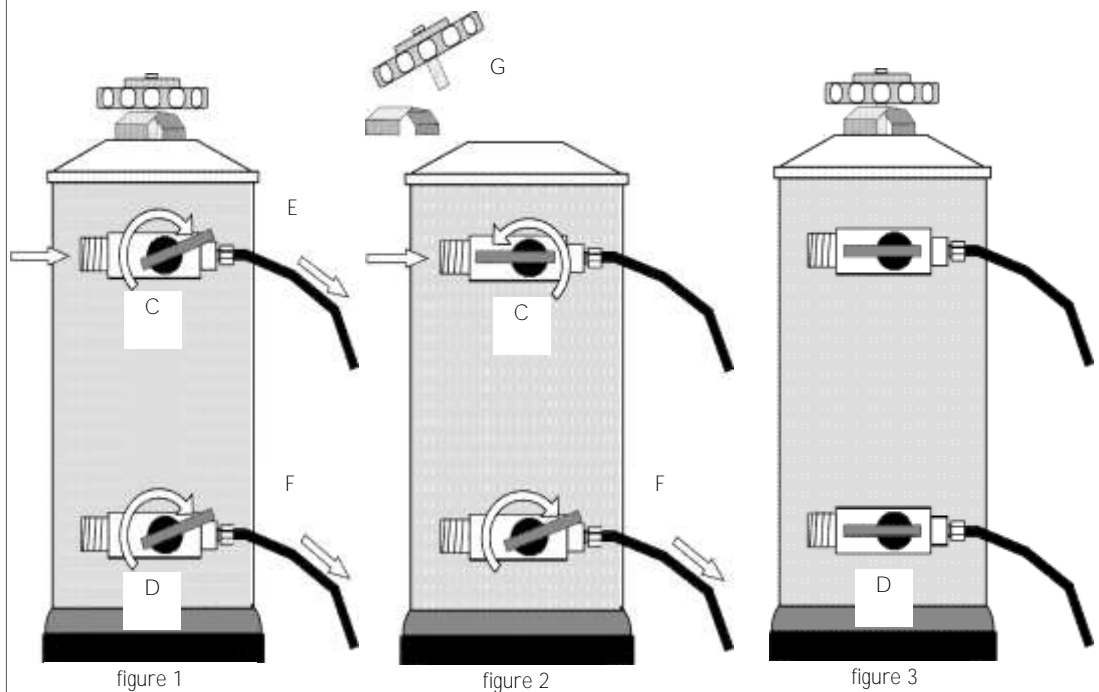


- If you use a manual water softener, you must regenerate it weekly to ensure that the Glasswasher, Dishwasher, Oven etc continues to receive softened water.
- Consult the instructions on the correct procedure for regeneration.
- This process should be done regular basis.



## Regeneration of simple water softeners

- Make sure tubes E and F can drain into drain or appropriate container.
- Push levers C and D in a clockwise direction to position shown in figure 1. Approximately 2 pints of water will be discharged releasing the cylinders pressure through tube E.
- Undo large black nut G, withdraw metal bridge, remove lid and pour approximately 2 pints of granular salt into the golden brown resin within the softener, shown in figure 2.
- Replace lid, making sure the gasket is clean and free from salt. Tighten and seal lid.
- Push lever C back to position shown in fig 2. Water will flow from tube F. Allow to run for approximately 30 Minutes. You can also check to see if the water is free of salt by taste, if you wish.
- Push lever D back to position shown in fig 3. *Regeneration is now complete.*



- Make sure that after regeneration the taps on the water softener are returned to their correct positions in order that the softener and the dishwasher / Glasswasher continue to work correctly.

Note

- This type of water softener is designed for cold water supplies only

## Auto Water Softener

- Automatic water softeners need virtually no maintenance, but should be topped up regularly with softening salt. (consult manufacturers recommendations).



## Pre-Rinse Units

- For best results use only cold or warm water to remove food deposits. DO NOT use hot water.
- Pre-rinse units are used to wash away food deposits from crockery / cutlery prior to dishwashing.
- Pre-rinse units are one of the most important items used for successful dishwashing in a busy kitchen.
- Pre-rinse units **don't generally have** any problems, but it is important that the head is kept clean and that the armoured hose is periodically inspected for signs of damage.
- DO NOT attempt to stretch the hose further than it will go naturally.

A pre-rinse unit by its nature is designed to be used in conjunction with a dishwasher.

With correct use it will improve the reliability and efficiency of your dishwashing machine.





Sink mounted unit



Trough mounted unit

## Description

- Waste disposal units are designed to dispose of waste food in a safe and hygienic manner.
- Available in 'sink mounted', free standing or as an integral part of dishwasher table handling, commonly known as trough mounted.

## Use

- A waste disposal unit (W.D.U. is designed to macerate food waste only.
- Waste disposal units are dangerous and should only be used by trained personnel.
- It is essential that there is a continual flow of water while food waste is fed into the throat of the unit.

## Do's

- Always keep plenty of water flowing while running the W.D.U.
- Always keep the W.D.U clean and wash down after use.
- Only use the W.D.U for food waste.
- Remove cutlery from the plates etc before disposing of food.
- Allow food to be gradually fed into the W.D.U.
- Do not try to override safety devices.

## Don'ts

- Never run the W.D.U without water flowing.
- Never attempt to override the safety devices fitted to the W.D.U.
- Never put metal, wood, string, rope, plastic, polythene, paper or bones into the unit for disposal.
- Never force food waste into the W.D.U, as it will overload the motor.
- Never allow spoons, forks and knives to fall into the W.D.U.
- Always isolate from the power prior to cleaning or servicing.

## If the W.D.U. jams.

- If the W.D.U jams while in use, it is almost certain that an object has jammed in side. In some cases the W.D.U has a reverse switch which may free the W.D.U up and release the jammed object.
- NEVER put your hand in to the waste disposal unit
- All W.D.U are supplied with some sort of tool to release the W.D.U if it becomes jammed. Consult the manufacturers instructions for precise details of its use.

## If the W.D.U. becomes blocked

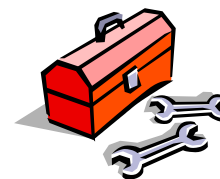
- If the W.D.U is blocked, first try and flush with plenty of water. Try to remove any obstructions; take extra care as this device is dangerous. Make sure the power is fully isolated. If this fails contact Cabbola or a qualified plumber for help.



## Service and Maintenance

- The W.D.U should be checked at least once a year and inspected for safety.
- All fail safe devices should be tested at least twice a year

## Maintenance





## Description

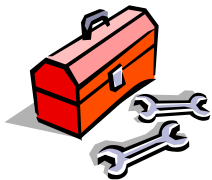
- An independent power unit drives an abrasive rotor plate in an abrasive chamber. A constant flow of water washes the waste peelings away through a filter and into a drain.

## Use

- To prepare potatoes and root vegetables.

- Never overload the unit.
- If the unit is not directly connected to a water supply, ensure that there is a good flow of water into the chamber while in operation.
- The chamber generally has an abrasive lining and it should be checked periodically for wear.
- The abrasive rotor plate should be replaced as soon as there are signs of wear.
- The abrasive rotor plate should be removed once a week for cleaning.
- The area beneath the base should be thoroughly washed out and cleaned prior to refitting the plate.

## Maintenance



## Service and Maintenance

- The Peeler should be checked for wear and lubricated, It should be inspected for safety at least once a year.

## Description

Water boilers are classified into three types: -

- Atmospheric Boilers.
  - Automatic Atmospheric Boilers.
  - Pressure Boilers.
- 
- Atmospheric boilers are counter top mounted and rely on gravity to dispense the water.
  - Automatic water boilers are plumbed directly to a conditioned water supply and automatically keep the water chamber topped up with water and at the correct temperature. They rely on gravity to dispense water, some include pumps to enhance operation.
  - Pressure boilers are generally undercounter and produce steam as well as boiling water. They are more convenient as they free up valuable counter top space. They are plumbed directly to a conditioned water supply and automatically keep the water chamber topped up with water and at the correct temperature. Water is forced up to counter level through a faucet by means of steam pressure.
- 
- Make sure the boilers are regularly serviced.
  - Report leaks of any kind to your superiors.
  - Report any malfunctions.
  - We recommend that you have a water conditioner is installed on all hot water dispensers.
  - Check that it is operating correctly as this may well impair the water quality.



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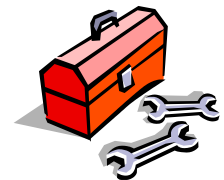
## Service and Maintenance

- [Atmospheric and Pressure boilers should be serviced and de-scaled at least twice a year.](#)

### Pressure or Under Counter Pressure Boilers

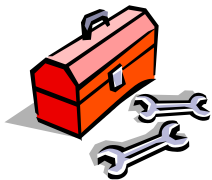
- [An agent for your insurance company will want to inspect your pressure boiler once a year. This would be done when the boiler is dismantled for de-scaling.](#)

## Maintenance





## Maintenance



## Description

- Microwave ovens are designed to cook or re-heat food rapidly. The food is heated by microwave energy vibrating water molecules within the food. This produces heat due to friction which cooks the food. Power output varies (depending on model) from 900 to 2000 watts.

## Use

- Primarily used for fast food finishing; re-heating of pre-prepared snacks, main courses, sweets and drinks. They are also widely used for de-frosting.
- Do not operate the oven empty.
- Do not open door until end of cook cycle.
- Do not slam the oven door
- Do not cook with metal containers unless you are using a Combi Microwave Oven. (see manufacturers instructions)
- Carefully place dishes in to oven. Most ovens have a ceramic floor and this can break!
- Most commercial microwave ovens are fitted with a removable filter. Be sure to wash it with mild degreaser each week.
- Clean the microwave inside and out each day. Pay particular attention to the roof of the oven, this should be clean and free of any food particles.
- Make sure the vents underneath are not obstructed, and are free from grease, dust and fluff.
- Get into a routine of cleaning at the end of service with mild soapy water and a soft cloth. Use an abrasive pad to remove stubborn marks only.
- Always cover your food prior to heating.
- Cook with microwave approved cookware only.
- Do not use metal containers to either re-heat or cook, as the process of heating up will take much longer, and may put undue load on the magnetron.

## Combi Microwave

- Microwave ovens are now available with the addition of a grill and or a fan assisted hot air. These additions greatly enhance a microwaves use, enabling you to not only cook rapidly, but to brown food as well.

## Service and Maintenance

- Microwave ovens should be serviced at least once a year for safety by a professional
- Your microwave oven should be tested for leakage and power output ONCE A YEAR

## Wall Sinks

- Catering sinks and benches should be cleaned with mild detergent and soft cloth. Make sure that the surfaces are dried afterwards.
- Report leaks or dripping and loose taps immediately.
- Most under-shelves are generally made from a different grade of stainless steel to the top, it is therefore important that these surfaces do not come in contact with bleach based chemicals and certain detergents.  
Note: The surface will rust if these precautions are not made.
- **Never leave items soaking in bleach or detergent over night.**
- Always observe the manufacturers instructions on correct use.



## Wall Shelves

- Catering shelves should be cleaned with mild detergent and soft cloth. Make sure that the surfaces are dried afterwards.
- Wall shelves are designed to take small carrying loads, the loads will depend on shelf size as well as the construction of the walls they are attached to. (use common sense)
- **Never put large amounts of crockery on wall shelves, crockery is heavy. As a consequence the shelf may come away from its fixings. The end result may be someone badly injured and a lot of broken crockery.**
- **Always use a floor standing racks to store crockery. Its better to be safe than sorry!!**



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## Wall and Center Benches

- Benches should be cleaned with mild detergent and soft cloth. Make sure that the surfaces are dried afterwards.
- Ensure that the legs are adjusted so that the bench is level and stable.
- Most under-shelves are generally made from a different grade of stainless steel to the top, it is therefore important that these surfaces do not come in contact with caustic chemicals and certain detergents.  
Note: The surface will rust if these precautions are not made.
- Always observe the manufacturers instructions on correct use.





## Gas Range

- Keep your oven clean inside and out.
- **Clean spillage's as they take place, don't leave them to burn on.**
- Check the burners are burning with a blue flame. Yellow flames indicate the burners are burning incorrectly.
- Check that the pilot lights are burning with a blue to yellow flame.
- Periodically check that all controls move easily and knobs are not loose or damaged.
- Report to your superiors any defects or operational problems immediately.

## Gas Connection Hoses

Flexible gas hoses used with Foodservice equipment have to comply to British Standard safety standards, BS669 Part 2.

- **The regulations state that the exterior of the hose should be finished in either a yellow or white 'heat shrink' sleeving for easy cleaning.**
- The interior should be convoluted in stainless steel and be welded at either end.
- The hose should have a simple disconnection and reconnection fitting that also automatically shuts the gas off the moment it is disconnected.
- Make sure there is always a safety chain or wire restrainer attached to the wall and appliance respectively. This required to protect the Gas Hose.

**Care should be taken when re-connecting the appliance. Make sure that the hose has been fully reconnected, (generally you will hear a snap sound when it is reconnected).**

When you reconnect a gas hose, it may take a few minutes before you are able to re-establish the pilot lights or re-light the gas. This is due to a small amount of air being introduced into the system when the appliance was disconnected.

## Gas Sense

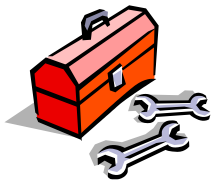
- Before lighting gas fired equipment ensure that your Extraction / Ventilation system is turned on and working.
- Gas and gas appliances should be treated with respect and care as improper use and negligence could result in injury.

## Service and Maintenance

- **All gas fired restaurant equipment, should be serviced regularly, (at least twice a year).**
- **Servicing should be done by a qualified catering engineer who is registered with the Gas Safe Register.**



### Maintenance





# Temperature Conversion

## Gas and Temperature Conversion Chart

Gas mark 1/4	<b>95°C</b>	<b>200°F</b>
Gas mark 1/3	<b>105°C</b>	<b>225°F</b>
Gas mark 1/2	<b>120°C</b>	<b>250°F</b>
Gas mark 1	<b>135°C</b>	<b>275°F</b>
Gas mark 2	<b>150°C</b>	<b>300°F</b>
Gas mark 3	<b>165°C</b>	<b>325°F</b>
Gas mark 4	<b>175°C</b>	<b>350°F</b>
Gas mark 5	<b>190°C</b>	<b>375°F</b>
Gas mark 6	<b>205°C</b>	<b>400°F</b>
Gas mark 7	<b>220°C</b>	<b>425°F</b>
Gas mark 8	<b>230°C</b>	<b>450°F</b>
Gas mark 9	<b>245°C</b>	<b>475°F</b>
Gas mark 10	<b>260°C</b>	<b>500°F</b>

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# Electric Oven Range



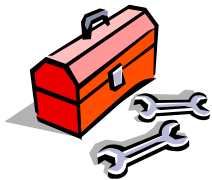
## Description

- Available as 4, 5 or 6 rings or a solid heat top, with an integral oven below that is a regular convection oven, heated from the sides or the bottom. Also available as fan assisted models for faster cooking and more efficient power use. Oven doors can be drop down or side opening.



- Keep your oven clean.
- Clean spillage's as they take place, don't leave them to burn on.
- Inspect your appliance regularly.
- Check that all parts are working correctly.
- Check knobs, controls and thermostats.
- Report to your superiors any defects or operational problems immediately.

## Maintenance



## Service and Maintenance

- Generally electric ranges are very reliable and as such need very little servicing.
- These appliances should be checked for electrical safety and correct operating conditions once a year. This should be carried out by a qualified catering engineer.



# Combination Steam Ovens

## Description

- Combination Ovens are convection fan assisted ovens with steam or water injection. Electronic and Manual types allow you to cook, roast, regenerate and reheat many food types.

### Benefits

- Faster Cooking times.
- Less expensive to operate.
- Mixed products can be cooked without cross contamination.

## Use

- It is important that the steam generation tank within the oven is drained EVERY DAY in order to maintain reliability. If the tank is not drained regularly then the tank will scale up internally. Note: Some makes of ovens will do this operation automatically. (consult your instructions)
- Clean the oven cavity every day with a mild oven cleaner and if needed, a mild scale reducing solution.
- Thoroughly wash and dry off the oven cavity once you have finished cooking.
- **If the oven employs a wash down 'spray hose' then this should be used in conjunction with the above cleaning.**
- If the oven has a fat filter, then remove it and wash it in the dishwasher. If this is not possible, then soak overnight in a mild degreasing solution.
  
- Check every week that the water treatment equipment used with the oven is working and maintained properly.
- It is very important that the oven is connected to treated water. Failure to abide by manufacturers recommendations might result in invalidating your warranty.
- If the steam generator within the Combination oven becomes scaled up the Combination oven will not function efficiently, and may result in damaged heating elements.

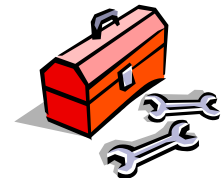


## Service and Maintenance

- Clean inside the oven every day.
- Every week check the door seals are free of food particles and are in good condition.
- Check the safety door catch works correctly and that the fail safe catch works.
- These appliances should be serviced as least twice a year.

Regenerate the water softener weekly to ensure that the steam generator is conditioned. (consult the manufacturers instructions for more details)

## Maintenance



## Forced Air Convection Ovens & Ranges

### Description



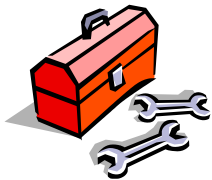
- Available in table top, free standing or with a hob top.
- Heat from a gas or electric element is thermostatically controlled with a fan to assist to assist even distribution of heat throughout the oven cavity. This enables faster cooking times, making it more efficient.
- Designed for most baking tasks.
- Even cooking throughout the oven cavity ensures quicker cooking and more efficient use.



- Load the oven evenly.
- Save power, cook with a full load.
- Keep the oven cavity clean.
- Check door seals regularly .



### Maintenance



### Service and Maintenance

- Clean inside the oven every day.
- Every week check the door seals are free of food particles and are in good condition.
- Check the safety door catch works correctly and that the fail safe catch works.
- These appliances should be serviced as least twice a year.

## Description

- Available in either Table or Floor standing models.
- Tanks are either stainless steel or mild steel with one, two or three sections.
- Manual or electronic operation.
- Heated by either gas or electricity.
- Heating methods are by electric, with elements immersed within the oil, or directly heated by gas flame and the most efficient being tube fired.
- All fryers are controlled by an operating thermostat in conjunction with a safety over temperature thermostat.
  
- Frying small and often will provide better results than frying large loads in one go.
- Regularly clean your fryer.
- **Clean spillage's as they take place, don't let oil burn on.**
- Change the cooking oil regularly.
- Use HIGH GRADE cooking oils only .
- Drain and filter your oil regularly, this will prolong the oils life.
- Cooking oil is expensive, look after it.
- Skim particles from the oil.
- Do not over load your fryer baskets.
- Never use solid shortening in your fryer unless it is designed for it. (consult manufacturers instructions)
- **Never allow water to mix with cooking oil; this will cause the oil to 'spit'**
- Avoid running the fryer at too higher temperature; this can burn the oil.
- Report to your superiors any defects or operational problems immediately.

## Service and Maintenance

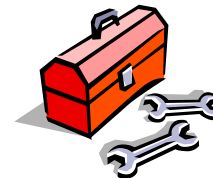
- **Never run the fryer without oil.**
- **Filter the cooking oil every week.**
- **All gas and electric Deep fat Fryers, should be serviced regularly, (at least twice a year).**
- **Servicing should be done by a qualified catering engineer who is registered with the Gas Safe Register.**



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## Maintenance





## Description

- Available in bench or wall mounted versions.
- Generally supplied with a toasting rack and a brander for cooking steaks etc.
- Heating elements are either gas or electric and can be regulated by means of a control. Some grills have two elements for additional controlled cooking.

## Use

- For grilling meat, fish, vegetables, toast and for browning food.



## Infra-Red Grill

### Description

- As above but faster cooking and energy saving with even heat distribution.

### Use

- For general purpose grilling of meat, fish, and for browning food.



## Char-grill or Lava Rock Grill

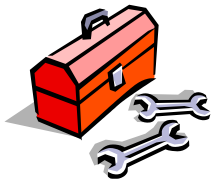
### Description

- Food is placed directly on top of the char-grill grid. It can be angled to vary the effect of heat; hotter at the front, cooler at the back.
- Heat is applied to the Lava rock, and produces the similar cooking effects as charcoal did.
- Note: Good ventilation is required for this item.

### Use

- Used to grill meat, e.g. steaks, chicken, sausages, burgers, fish etc.
- Char-grills need to be cleaned after every service to ensure clean and efficient cooking. (consult manufacturers cleaning instructions)

## Maintenance



## Service and Maintenance

- All gas and electric Grills, should be serviced regularly, (at least twice a year).
- Gas Grills should be serviced by a qualified catering engineer who is registered with the Gas Safe Register.

## Food Mixer

### Description

- Available in sizes from 4 to 60+ litres for either table top or floor standing use.
- Fitted with variable speed drive and supplied with a compliment of attachments.

### Use

- For general purpose mixing dough, beating and whisking of batched food.



## Food Processor

### Description

- An all purpose single chamber machine.

### Use

- Mixing cake mix, pastry, chopping meat, vegetables, fruit, pate. Slicing, and grating of cheese and vegetables.



## Food Slicer

### Description

- Generally available with a 8", 10", and 12" slicing blade.
- Designed to slice meats, bread, cheese etc.

### Safety

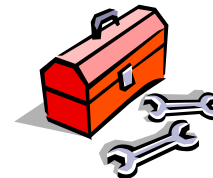
- Slicers are DANGEROUS and must not be used or cleaned without permission.
- Never try to use it while the blade guard has been removed.
- NEVER override safety devices.
- You may not operate a Food Slicer unless you are over 18 YEARS of age and have been trained by a supervisor.



### Service and Maintenance

- Before cleaning make sure that the mains plug is removed from the socket.  
(refer to the manufacturers operating instructions)
- Attachments and removable parts should not be washed in a dishwasher or soaked in a soap solution. They should be cleaned and dried as quickly as possible.
- These appliances should be checked for electrical safety and correct operating conditions once a year. This should be carried out by a qualified catering engineer.

### Maintenance



## CARE IN USE



## Refrigeration

Ensure that the appliance is operating at the correct temperature before putting in to daily operation. Run the appliance for 24 hours prior to storing food.

Refrigeration equipment is designed to hold food at the temperature set on the thermostat and not to cool food down. It is a holding cabinet for storing food at a low temperature. Cool hot food prior to cold storage, use a blast chiller if possible.

## Use

- Most refrigerators are fitted with a automatic defrost. Usually set to operate early morning (typically 1am.) this makes the refrigerator operate more efficiently.
- If your refrigerator has frozen up internally, set to manual defrost or switch off the unit, leave the door open and allow to defrost naturally.
- If you find a pool of water under your refrigerator, it generally indicates that the defrost drip tray has overflowed. *This is generally not a fault.* Mop up excessive water and monitor for more water over the following days. If excessive water persists consult Cabbola Service.
- DO NOT attempt to remove ICE build up inside your refrigerator with a sharp object, under any circumstances.

Diagnosing why the temperature in your Refrigerator has gone up ?

- The fridge might be overloaded.
- The door might have been left open.
- The fridge may be in auto-defrost.
- The fridge may be frosted up.

Cooling down food

- Refrigerators work better when you load them with pre-cooled food. Hot food will raise the fridge temperature abnormally and may cause operational problems.
- Use a fridge thermometer in the coldest part of the fridge, generally near the bottom unless it is fan assisted, in which case it can be placed in any convenient place.

Is the refrigerator cold enough ?

- Close the fridge door and leave for several hours, preferably overnight to allow the temperature time to settle down.
- **If the temperature still isn't right, try again. Don't forget to wait several hours between each thermostat adjustment and temperature reading.**
- The fridge temperature is controlled by a thermostat. To change the fridge temperature you must either adjust a dial or adjust a digital control panel. (consult manufacturers instructions on the correct procedure)

## HANDY TIPS



Never overload your Refrigerator this will impair its performance

- Unlike freezers which work more efficiently when packed with food, Refrigerators should not be overloaded as this can block the circulation of the cooling air.
- If the cabinet is over loaded, i.e., stacking the shelves such that air flow from within the cabinet is restricted, then there will not be an even temperature within the cabinet. The result will be pockets of warmer air within the cabinet.
- If the cabinet has restricted air flow, it is possible that the compressor would be overworked and fail. The result, at the very least would be loss of goods and possibly loss of warranty.

Make sure you read the instructions that came with the appliance. In **particular check "loading of the goods" in your (Refrigerator or Freezer).**

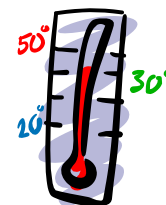
If the temperature gauge too high:-

- First check that the thermostat is set at the correct temperature.
- Check that the unit is not on auto defrost (if applicable).
- Check that the appliance is plugged in and switched on.
- Check to see if the door had not been left open for too longer period.
- Check to see if someone has put something warm into the fridge to cool down.
- Check the core temperature of the food to be sure that the temperature gauge is not giving you a false reading.
- Has the refrigerator been loaded with warm food.
- Is the refrigerator working in a high ambient temperature?
- Finally check that vents or grills are not obstructed causing the appliance to suffocate.

If this does not help to solve your problem then contact Cabbola who may be able to give you more specific advice.



HANDY TIPS



HANDY TIPS

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## Chest Freezer

- Always keep the inside clean
- Ensure the lid and seal free from ICE.
- Always rotate your frozen food, i.e. bring the older goods to the top.
- Never leave the top open in a warm environment for more than a few moments, otherwise once closed, any attempt to re-open it again will be difficult or impossible, due to a vacuum, formed by warm air cooling inside the freezer.
- If you have to leave the top open for long periods, before you close the lid, place a couple of matchsticks or similar between the lid seal and the freezer top to prevent the lid from completely sealing.
- **If the freezer lid wont open, but isn't locked, do not attempt to force the lid open. This could result in damage.**



CARE IN USE



## Ice makers

- Available as cubers or flakers depending on application.
- Ice makers are identified by capacity, their output varies upon water temperature and electrical loading.
- Available in single or three phase.

## Use

- Clear out and bag -used ice and store for future use. This will always give you a backup if required.
- Make sure you keep the storage bin and associated components clean and sterilised to prevent bacteria and ICE CONTAMINATION.
- Ice should be stored and handled carefully to protect it from contamination.
- Ensure that the ice makers filters are cleaned regularly and are not obstructed.
- Ensure the ice maker has plenty of ventilation on all sides.
- If a water filter is used, make sure the filter unit is replaced according to manufacturers recommendations.

## Refrigerators / Freezers

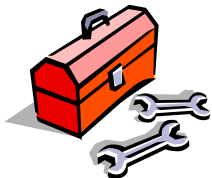
- Always check the lid/door seals for signs of splitting. Make sure that they are clean and free from food particles.
- Keep the inside of your appliance clean and free of food deposits
- Keep a record of the core temperatures of food stored in refrigerators at least 3 times a day.
- Your appliance should be serviced by a qualified engineer at least twice a year. This applies to servery counters and display cabinets as well.

## Ice Maker

- Ice Makers should be checked by a qualified Refrigeration Engineer at least twice a year.



## Maintenance





# Gastronorm Containers

## Container Sizes

Size	Internal in mm	Exterior in mm
1/1	530 x 325	503 x 298
2/3	352 x 325	325 x 298
1/2	265 x 162	238 x 298
1/4	265 x 162	238 x 135
1/3	325 x 176	298 x 149
1/6	162 x 176	135 x 149
1/9	108 x 176	81 x 149

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Common depths

40mm, 65mm, 100mm, and 150mm



Toaster



Food Processor



## Portable Appliances

### Information

Any appliance attached to a 13 amp plug top, requires by law, to be tested for electrical safety by a qualified engineer. If you are unsure contact Cabbola and ask for advice. We are able to perform these tests on your behalf if you needed.

## Mobile Equipment

Equipment fitted with castors are far more convenient for cleaning purposes, but can be dangerous to move and use. Its worthwhile to note these points:-

- Make sure that the brakes to the front castors are applied when the appliance is in use.
- When moving equipment out of position for cleaning, first check that there is nothing restricting you moving it.
- This includes; flexible gas hoses, wire or chain restraints, water or waste pipes and electric cables. Take great care not to damage them as you move the equipment.
- Remember that equipment set on castors are generally less stable than the same with legs.
- Equipment on castors generally cannot be adjusted to compensate for uneven floors, consequently the equipment may rock. Try to position the equipment on an even floor whenever possible.

## Health and Safety

The Health and Safety Executive (HSE) is responsible for enforcing commercial catering health and safety regulations which covers a wide range of businesses including pubs, hotels, restaurants, cafes, fast food outlets, bistros, contract caterers and others where food and drink is prepared and served for the general public.

**Many accidents occur in kitchens every day and it is the HSE's responsibility to ensure that regulations are adhered to in order to minimise those risks.**

Hygiene in the kitchen is also an integral part of kitchen workplace safety but that is the responsibility of the Environment Health Department which will be covered in a separate article contained on this web-site.

## Accidents in the Commercial Kitchen

Likely causes of injury in a commercial kitchen are from slips, trips and falls, manual handling which can result in serious injuries and exposure to hot or harmful substances.

### Slips, Trips and Falls

- **Most slips, trips and falls in kitchens occur due to wet floors so it's important to wipe up any spillages that occur immediately and to dry the floor.**
- Warning signs saying '**wet floor**' and even cordoning off certain areas are actions which should also be taken after spillages or after mopping the floor during cleaning until it is dry.
- **Uneven floor or loose or damaged floor tiles can be responsible for slips and trips so it's necessary to keep floors well maintained as well as clean and passageways and any areas where staff might walk should be kept free from any obstructions or obstacles.**

### Exposure to Hot and Harmful Substances

- **Oil and other fluids such as water are commonplace in kitchens and it's important that you take extreme care when working with or in close proximity to hot liquids.**
- Always ensure they are covered when not directly working with them and be careful when carrying any pans or containers with hot liquids in which could splash and scald either yourself or fellow workers.
- Other substances which can be harmful are cleaning materials which, if handled incorrectly, can cause skin rashes and conditions such as dermatitis. Handling certain foods can also cause dermatitis and other skin conditions such as eczema.

### Manual Handling

- Pay great attention to things which you lift in the kitchen, especially as certain items can be extremely heavy and/or difficult to manoeuvre.
- Never push, pull or drag heavy items as you might suffer from a serious injury. Ask a colleague to **help you with heavy items and, if it's still too heavy, use a lifting device.**
- Following basic health & safety guidelines on how to lift objects.

### Cuts

- In the unlikely event you cut your self, immediately seek first aid assistance.
- Take great care when using knives in the kitchen and also beware of glass objects.
- Follow safe procedures when using knives and other sharp kitchen utensils and when handling items made of glass as both can cause severe damage in the form of cuts.
- If you cut you fingers or hands, immediately stop work, seek help from a first aider. They will dress the injury or advise that trip to the hospital is required.
- Before returning to duty ensure you are wearing protective gloves until the injury has healed.



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## Health and Safety

### Food Machinery

- Ensure machinery is properly guarded, especially food slicers, planetary mixers, vegetable cutting machines and catering attachments.

### Fire and Explosion

- Ensure gas-fired equipment is fitted with flame failure devices (only applicable to Gas Fired equipment manufactured prior to Jan 1996). So far as reasonably practicable institute safe systems of work, training and supervision over lighting procedures clean fat deposits off vents and ductwork etc.
- Have appliances serviced regularly in accordance with manufacturers instructions, and with due regard to safe working procedures.

### Electric shock

- Examine particularly electric heated trolleys - ensure equipment does not have to be plugged/unplugged with wet hands and that sockets will not get wet. Maintain, examine and test electrical apparatus and try to identify deterioration in cable insulation.

## Gas Safety and the **CE** mark

- All equipment manufactured after January 1996 supplied for use in Britain conforms to new CE standards. These have been introduced to bring higher levels of safety as well as many features to help improve the environment, such as tighter standards on the burning of gas. The net result is your appliance will be: Safer to use, be more fuel efficient, cheaper to operate and give off less carbon monoxide.

## Areas of Concern



- **The risk of fire is never that far away in a kitchen, so it's important that all electrical and gas appliances are fully maintained and are fit and suitable for the job.**
- Proper ventilation is also be a major consideration as well as issues like climbing ladders.
- It is imperative that you carry out a full risk assessment of your kitchen facilities and ensure that they meet the requirements under the provision and use of work equipment regulations, and that all equipment used is authorised, bears a British Standards Institute Kitemark or an alternative equivalent.
- And that the staff who are using the equipment have been fully trained and are competent in using it.

## Glass Safety

### Toughened Glass

As used on many hot & cold display cases

- Maximum operating temperature = 300 deg C
- Bow = some bow can be expected
- Strength = 4 times that of annealed glass
- Fracture characteristics = breaks into small harmless fragments
- Resistance to thermal stress = 4 time that of annealed glass

### Spontaneous Fracture

- One of the effects of the fracture characteristics of toughened glass is the occurrence of what are known as "spontaneous fracture". These are fractures of toughened glass due to no immediately obvious reason.
- Reasons are usually edge damage, poor glazing, impact damage or foreign particles in the glass. In reality, toughened glass is less susceptible to spontaneous fracture than any other form of glass, but the fracture propagates with a loud bang which may be accompanied by falling particles.
- Toughened glass thus becomes associated with unexplained, but noticeable, breakages and these have been labelled "spontaneous fractures", whereas breakages from similar causes in other types of glass are merely referred to as "cracks".
- Of the various causes of "spontaneous fracture", only that associated with the presence of foreign particles in the glass is more likely to cause fracture in toughened glass than in other forms of glass, because they can disturb the very high built in stresses in toughened glass.
- Always report damaged or chipped glass.
- Do not attempt to remove damaged glass yourself.
- If you need to remove glass for cleaning, always wear protective gloves.



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## Food Safety

### Food Safety (General Food Hygiene) regulations 1995

*Anyone who owns or manages a food business is affected by these regulations.*

The basic requirements of the regulations require that:-

- No person shall keep any food which is likely to support the growth of pathogenic micro organisms or the formation of toxins at a temperature above +8°C

No person shall in the course of their activities of a food business keep foodstuffs which are :-

- Raw materials, ingredients, intermediate products or finished products that are likely to support the growth of pathogenic micro organisms or the formation of toxins at temperatures which would result in a risk to health.



### Exemptions

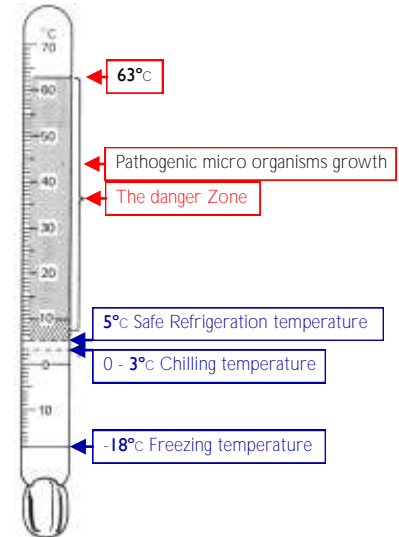
- Food for Service or display may be kept at a temperature higher than +8°C for a period not exceeding four hours, providing it has not previously been kept for service or display at a temperature above +8°C.
- For a limited time food may be allowed to rise above +8°C for the purpose of transferring to or from a vehicle, or handling during preparation, or defrosting of equipment, or temporary breakdown of equipment.

### Cooked Foods

- Cooked foods have to be held at a temperature at or above +63°C, however there is a two hour exemption for service or display, provided it has not previously been kept for service or display below +63°C.

### Frozen Foods

- It is recommended that frozen foods be held at or below -18°C.



## Hygiene

- Always use the wash basins provided for washing your hands.
- Always wash your hands prior to preparing food.
- Always wash your hands when you go from preparing cooked foods to preparing un-cooked foods.
- Always wash your hands when you go on to prepare other foods.
- Always wash your hands after going to the bathroom.
- Water above 80°C can be used to disinfect utensils after hand washing. they should be left in soak for at least two minutes.

## Extraction Canopies and Filters

- Extraction canopy filters should be removed from the plenum and washed at least once a month, in some cases once a week depending on use.
- Most extraction filters will wash in a dishwasher.
- Do Not soak aluminium filters in any kind of caustic solution as this will dissolve the aluminium mesh.
- Always wash down the the canopy with a mild detergent and non abrasive cloths.
- Only wash aluminium or stainless steel filters. Disposable filters must only be replaced.

## Emergency knock off buttons & gas interlock systems

If your kitchen cooking appliances are gas fired, then your kitchen will have an emergency gas knock off button and your extraction canopy will be linked to a gas interlock system. Both of these systems will be connected to an electronic gas valve (gas solenoid) which will only allow the flow of gas if the extraction is running and the emergency stop button is released.

In the event that you have no gas to your cooking appliance then there are some trouble shooting tips to follow.

- Has the gas emergency knock off button been pressed?
- Check the button is not been pressed. If it has been pressed it can normally be released by a key operation or by a quarter turn of the button. Release the button and check to see if you now have gas to your appliances.
- Is the extraction system running?
- Check the extraction canopy and supply air system is switched on and working.

If the extraction system is working but you still do not have gas then the fault may be with the gas solenoid valve or the air flow sensors in the ductwork system.

Within the ductwork of the ventilation system to your kitchen there are sensors that check that you have the necessary fresh air coming into your kitchen and the correct extraction rate to remove heat, smells and fumes. If the extraction and supply air system are not running then the electronic gas valve will not allow gas to pass. This ensures that you will never get a build up of Carbon Monoxide in your kitchen and ensure the air you breath is clean and that there is enough oxygen for the gas to burn at the correct levels.

## Service and Maintenance

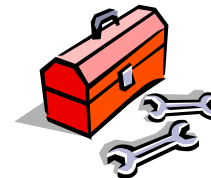
- If you have no gas to your kitchen you will need to arrange for a Gas Safe Register Engineer to investigate further.
- NEVER attempt to override any of the safety systems installed on your extraction and ventilation system. They are there for your safety.
- Extraction ducting should be cleaned professionally every two years.



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## Maintenance



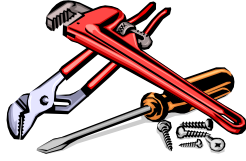


# Cleaning Routine

CLEANING ROUTINE (example only)					
Area	Product	Method of Use	Protective Clothing	Frequency	To be Cleaned by
Floors	Heavy Duty Degreaser	Using Degreaser:- Prepare a hot solution, i.e. 1/2 a full cup per full bucket of water. (2oz per Gallon) Using a clean mop apply solution to 12 to 15 sqft. Allow a short while for the solution to work before mopping over with fresh clean water and allow to dry.	Always wear protective gloves and suitable footwear.	Daily	
Deep Fat Fryers	Heavy Duty Degreaser	Drain off fat when slightly warm. Fill with water then add degreaser. (1 full cup per bucket of water, 4oz per gallon). Boil tank(s) for approximately 20 minutes. Brush or scrape the surround with solution. Empty, rinse with clean fresh water and allow to air dry.	Always wear protective gloves and plastic apron.	Every Day	
Slicers, Mixers, Mincers and peelers	Cleansing & Sanitising powder	Use powder:- Prepare a hot solution (1/2 cup per bucket of water) Place removable parts into the solution and soak for 5 minutes. Brush or sponge all soaked parts. Rinse with clean fresh water and allow to air dry.	Always wear protective gloves and plastic apron.	After every use	
Food preparation on stainless steel benches & chopping blocks	Cleansing & Sanitising powder	Use powder in a shaker if possible and sprinkle on to the moistened surface and scrub. Leave for a few minutes for the powder to act. Wipe surface clean with clean damp cloth, and allow to air dry.	Always wear protective gloves and plastic apron.	After every use	



# Arranging a Service Call

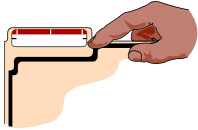
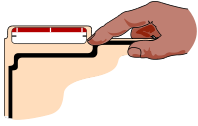


## Warranty Service Call

Collect the following information:-

- An order reference that can be attached to the service call .....
- Company Name.....
- Equipment Invoice Number .....
- Your Telephone Number .....
- Make.....
- Model.....
- Serial No.....
- Date of purchase.....
- Details of fault .....
- Contact name on site .....
- Site Telephone Number .....
- Convenient times that the engineer can attend
- Go to [www.cabbola.com/services/after-sales-support](http://www.cabbola.com/services/after-sales-support) enter all the above information.

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## Cabbola Contact Information

Office

Tel 0116 238 8810 - Fax 0116 239 3546

Email

[service@cabbola.com](mailto:service@cabbola.com)

[enquiries@cabbola.com](mailto:enquiries@cabbola.com)

[sales@cabbola.com](mailto:sales@cabbola.com)

Web

[www.cabbola.com](http://www.cabbola.com)

## Manufacturers Telephone Numbers

- Electrolux 0121 220 2800 fax 0121 220 2801
- Falcon 01324 554221 fax 0132 455 2211
- Lincat 01522 875500 fax 01522 875530
- Enodis 01142 570100 fax 0114 257 0251
- Foster 01553 691122 fax 01553 691447
- Williams 01553 765244 fax 01553 766816
- Alan Nuttall Ltd 01455 638300 fax 01455 638302
- Counterline 0151 548 2211 fax 0151 546 6666

## Emergency: What to do if you smell Gas

- Extinguish all naked flames.
- Check the appliance has been fully turned off.
- Check that the gas hose has been properly connected to the gas supply.
- If there is no obvious reason for the leak, immediately isolate the main kitchen gas supply and contact either of the numbers below.

## Emergency Contact Numbers

- National Gas Emergency Services: 0800 111 999
- Gas Safety Register Contact details: 0800 408 5500 or [www.gassaferegister.co.uk](http://www.gassaferegister.co.uk)

