



LA DISTRIBUTION QUI
DONNE DE L'APPÉTIT

MAINTENANCE AND CLEANING GUIDE

WE RECOMMEND YOU TO CLEAN YOUR EQUIPMENT DAILY.
**AFTER THE SERVICE, TURN OFF THE LIGHTING,
AND REMOVE THE UNDISTRIBUTED DISHES.
ALWAYS TURN OFF YOUR EQUIPMENT BEFORE THE CLEANING.**

EVERY DAY

STAINLESS STEEL

Stainless steel have to be cleaned with **warm soapy water** or a specific product of good quality for metallic surfaces.

Only use a hand shower or a water container.

In the cas of a **flat-bottomed well**, at the end of the service, use a squeegee to sweep the water to the drain hole and avoid water stagnancy and limescale deposit.

If using an **evaporation tray for the defrost water (option)**, do not use a hand shower on the cooled contact top to avoid an overflowing of the evaporation tray.

STONE

The stones (reconstituted stone, granite, Corian®) have to be cleaned with a classic **dishwashing liquid** (non concentrate formula) or **classic soap**. Use a tablemat for very hot heavy shells and plates, fryers and containers heated on the induction plates.

A very hot plat can definitively damage the surface appearance of your top.

More information:
<http://www.vauconsant.com/site/Echanges/Pierredeplan-Entretien-2019.pdf>
<http://www.vauconsant.com/site/Echanges/Corian-routine-care.pdf>



Plancieram / Pierredeplan
maintenance recommendation



Corian
maintenance recommendation

ENAMELLED LAVA STONE

Particular precautions have to be taken for the cutting module which is impact sensitive.

Stone has to be **cleaned in a cold state** and immersed in water.

GLASS

Glass surfaces have to be cleaned by using a window cleaner of good quality and a clean rag.

SEALS

For the upkeep of the door seals, it is highly recommended to follow the supplier's recommendations by cleaning the seals with **specific wipes** (Gasket line PRO-850) or with a **diffuser (Linum PRO-802)** which will also be usable for the inside of the refrigerated units. A cleaning with any other product can quickly deteriorate the state of the seals.

DE-ICING WATER RECOVERY TRAY

Check the water level and empty it regularly.

EVERY WEEK

CONDENSING UNIT

Attention, make sure to switch off the circuit breaker before any maintenance operation.

Remove the grid placed on the front, in front of the condensing unit.

Vacuum the condenser and brush the blades to eliminate dust (every 4 months or more frequently if very dusty environment).

Without regular cleaning of the condenser, you reduce the performances of your refrigerated equipment and may damage it.

NEVER USE A WATER JET TO CLEAN THE INSIDE OR OUTSIDE OF YOUR EQUIPMENT

Never use **abrasive sponge, steel wool, strippers** as they can mark surfaces (stainless steel, glass, fronts...).

Never use **chlorinated products, white vinegar, acids (even diluted), floor cleaning products** likely to cause stainless steel corrosion.

Never use **products made from very aggressive components for the stone** : for ex. very alkaline products like ammonia (high basic Ph), **solvents, strippers** and other very aggressive industrial/chemical products (such as trichloroethane and methylene chloride), as this may damage definitively your top.

Also avoid **violent impacts** or the fall of blunt objects which be likely to do slivers (the most sensitive parts of a top are the **edges**). Moreover, be wary of **hard impacts nearby the sink and the dish-washer**.