

MOD: E9/2PQA4-N

Production code : DIPQ94A

INSTALLATION INSTRUCTIONS FOR THE USE OF THE SPECIALISED TECHNICIAN



01/2019 - Ed. 5 - Cod.n° 183932

ELEKTRYCZNY
ELECTRIC
ELEKTRISCH
ELECTRIQUE
ELÉCTRICO





Description of pictograms

<u> </u>	Danger indications Immediate hazardous situation which could result in serious injury or death. Possibly dangerous situation that could cause serious injury or death.
4	High voltage! Caution! Danger of death! Non-observance can cause serious injury or death
<u>M</u>	Risk of high temperatures, non-compliance may result in serious injury or death.
A	Danger of leakage of high-temperature materials, non-observance can cause serious injury or death.
	Danger of crushing of limbs during handling and/or positioning, non-compliance may result in serious injury or death.
(L)	Prohibition indications Unauthorised persons (including children, disabled individuals and people with limited physical, sensory and mental abilities) are prohibited from performing any procedures. Children being supervised not to play with the appliance. Cleaning and user maintenance shall not be made by children without supervision. Prohibition for the heterogeneous operator to perform any type of operation (maintenance and/ or other) that should instead be carried out by a qualified and authorised technician. Prohibition for the homogeneous operator to perform any type of operation (maintenance and/or other) without having first read the entire documentation.
TĪ.	Obligation indications Obligation to read the instructions before carrying out any work.
	Obligation to exclude the power supply upstream of the appliance whenever it is necessary to operate safely.
	Obligation to use safety goggles.
	Obligation to use protective gloves.
	Obligation to use a protective helmet.
	Obligation to use safety shoes.
\triangle	Other indications Indications to implement the correct procedure, non-compliance may cause a dangerous situation.
X B	Advice and suggestions to ensure the correct usage procedure
	"Homogeneous" Operator (Qualified Technician) Expert operator authorised for handling, transporting, installing, servicing, repairing and scrapping the appliance.
	"Heterogeneous" operator (Operator with limited skills and tasks) Person authorised and employed to operate the appliance with guards active, capable of performing simple tasks.
=	Earthing symbol
4	Symbol for attachment to the Equipotential system
	Obligation to respect the regulations for waste disposal
I HE PRESENT	MANUAL IS PROPERTY OF THE MANUFACTURER. ANY REPRODUCTION, EVEN PARTIAL, IS PROHIBITED.

0. DOCUMENT IDENTIFICATION

0.1 STANDARDS OF REFERENCE

1. INFORMATION FOR OPERATORS

Foreword - Purpose of document - How to read the document
Keeping the document - Addressees - Operator training program
Pre-arrangements depending on customer - Contents of supply - Intended use
Allowed operational and environmental conditions - Test inspection and warranty

2. GENERAL SAFETY INFORMATION

General safety indications - Tasks and qualifications - Working areas and dangerous areas - Equipment necessary for installation - Indications concerning residual risks Operating mode in case of smell of gas in the room

3. POSITIONING AND HANDLING

Obligations/Prohibitions/Advice/Recommendations

Safe handling - Foreword - Handling/Transport - Storage - Removal of protection materials

Levelling and fixing - "Series" assembly - Insertion of "optional" terminal

4. CONNECTION TO ENERGY SOURCES

Connection of water supply - Connection to grey water drainage system - Electrical connection - Connection to "Equipotential" system

5. INSTRUCTIONS FOR USE

Description of stop modes - Stoppage due to faulty operations - Emergency stop - Stoppage during a work phase - Commissioning - Daily activation Daily and prolonged deactivation

6. MAINTENANCE

Obligations/Prohibitions/Advice/Recommendations
Cleaning at commissioning
Cleaning for prolonged deactivation
Qualification/Operation/Frequency
Troubleshooting

7. WASTE DISPOSAL

Deactivation and scrapping of appliance

8. TECHNICAL DATA STOVE and SOLID TOP (from page A)

TECHNICAL DATA PAGE - INSTALLATION DIAGRAMS - ELECTRICAL WIRING DIAGRAMS

Foreword

This document has been drawn up in the mother language of the manufacturer (Italian). The information it contains is for the sole use of the operator authorised to use the appliance in question.

Operators must be trained concerning all aspects regarding functioning and safety. Special safety prescriptions (Obligations-Prohibitions-Dangers) are carried in a specific chapter concerning these issues. This document cannot be handed over to third parties to take vision of it without written consent by the manufacturer. The text cannot be used in other publications without the written consent of the manufacturer. The use of: Figures/Images/Drawings/Layouts inside the document, is purely indicative and can undergo variations. The manufacturer reserves the right to modify it, without being obliged to communicate his acts.

Purpose of the document

Every type of interaction between the operator and the appliance during its entire life cycle has been carefully assessed both during designing and while drawing up this document. We therefore hope that this documentation can help to maintain the characteristic efficiency of the appliance. By strictly keeping to the indications it contains, the risk of injuries while working and/or of economical damage is limited to a minimum.

How to read the document

The document is divided into chapters which gather by topics all the information required to use the appliance in a risk-free way. Each chapter is divided into paragraphs; each paragraph can have titled clarifications with subtitles and descriptions.

Keeping the document

This document is an integral part of the initial supply. It must therefore be kept and used appropriately during the entire operational life of the appliance.

Addressees

This document is structured for the exclusive use of the homogeneous operator (Specialised and authorised technician), that is to say, for all the operators authorised to handle, transport, install, service, repair and scrap the appliance. The homogeneous operators should read the service manual, in order to achieve an overall view of the information.

Operator training program

Upon specific demand by the user, a training course can be held for operators in charge of using the appliance, following the modalities provided in the order confirmation.

Depending on the demand, preparation courses can be held at the site of manufacturer or of the user, for:

- Homogeneous operator in charge of electric/electronic maintenance (Specialised technician).
- · Homogeneous operator in charge of mechanical maintenance (Specialised technician).
- · Generic operator for simple operations (Operator Final user).

Pre-arrangements depending on customer

Unless different contractual agreements were made, the following normally depend on the customer:

- · setting up the rooms (including masonry work, foundations or channelling that could be requested);
- smooth, slip-proof floor;
- pre-arrangement of installation place and installation of equipment respecting the dimensions indicated in the layout (foundation plan);
- pre-arrangement of auxiliary services adequate for requirements of the system (electrical mains, waterworks, gas network, drainage system);
- · pre-arrangement of electrical system in compliance with regulatory provisions in force in the place of installation;
- sufficient lighting, in compliance with standards in force in the place of installation;
- safety devices upstream and downstream the energy supply line (residual current devices, equipotential earthing systems, safety valves, etc.) foreseen by legislation in force in the country of installation;
- · earthing system in compliance with standards in force;
- · pre-arrangement of a water softening system, if needed (see technical details).

Contents of the supply

Appliance

Lid/s

Metallic rack/s

Rack support grid

Pipes and/or wires for connections to energy sources (only when indicated in work order).

The supply may vary depending on the order.

Intended use

Original instructions. This device is intended for professional use. The use of the appliance treated in this document must be considered "Proper Use" if used for cooking or regeneration of goods intended for alimentary use; any other use is to be considered "Improper use" and therefore dangerous. The appliance must be used according to the foreseen conditions stated in the contract within the prescribed capacity limits mentioned in the respective paragraphs.

Only use original accessories and spare parts supplied by the manufacturer to maintain regulatory compliance.

Allowed operational and environmental conditions

The appliance has been designed to operate only inside rooms within the prescribed technical and capacity limits. The following indications must be observed in order to attain ideal operation and safe work conditions.

The appliance must be installed in a suitable place, namely, one which allows normal running, routine and extraordinary maintenance operations. The operating area for maintenance must be set up in such a way that the safety of the operator is not endangered.

The room must also be provided with the features required for installation, such as:

- maximum relative humidity: 80%;
- minimum cooling water temperature > + 10 °C;
- the floor must be anti-slip, and the positioned appliance must lay perfectly flat;
- the room must be equipped with a ventilation system and lighting as prescribed by standards in force in the country of the user;
- the room must be set up for draining grey water, and must have switches and gate valves which cut all types
 of supply upstream the appliance when needed;
- The walls/surfaces around the appliance must be fireproof and/or insulated against possible heat sources.

Test inspection and warranty

Testing: the equipment has been tested by the manufacturer during the assembly stages at the site of the production plant. All certificates relating to the testing carried out we will be delivered to the customer.

Warranty: The guarantee is of 12 months from invoice date and it covers the faulty parts only. Carriage and installation charges are for the buyer's account. Electric components, accessories as well as other removable parts are not covered by the guarantee.

Labor costs relating to the intervention of authorized by the manufacturer at the customer's premises, for removal of defects under warranty are charged to the dealer, except in cases where the nature of the defect is such that it can be easily removed on site by the customer.

Excluded are all tools and supplies, possibly supplied by the manufacturer together with the machines.

Damage occurred in transit or due to incorrect installation or maintenance can't be considered. Guarantee is not transferable and replacement of parts and appliance is at the final discretion of our company. The manufacturer is responsible for the device in its original setting.

The manufacturer declines all responsibility for improper use, for damages caused as a result of operations not covered in this manual or not authorized in advance by the manufacturer.

The warranty terminates in case of:

- Damage caused by transportation and/or handling. Should this occur, the customer must inform the dealer and carrier via fax or RR and must write what has happened on the copies of the transportation documents. The specialised technician installing the appliance will assess whether it can be installed depending on the damage. The warranty also terminates in the presence of :
- Damage caused by incorrect installation;
- Damage caused by parts worn due to improper use;
- Damage caused by use of not recommended or non-original spare parts;
- Damage caused by incorrect maintenance and/or lack of maintenance;
- Damage caused by failure to comply with the procedures described in this document.

Authorisation

Authorisation refers to the permission to operate an activity intrinsic to the appliance.

Authorisation is given to anyone who is responsible for the appliance (manufacturer, purchaser, signer, dealer and/or location owner).

General safety indications

	Each technical modification affects the machine functioning or safety, therefore, it must be carried out by the manufacturer technical staff or by technicians who has been formally authorized by the same manufacturer. Otherwise, the manufacturer refuses all responsibility concerning modifications or damages which could be consequently rise.
B	On arrival of the delivery, check the integrity of the appliance and of its components (eg. Supply cable), before use, if any fault should arise, do not start the appliance and contact the nearest customer service.
	Before performing the connections check the technical data mentioned on the appliance plate, as well as the technical data mentioned on this manual.
\wedge	On the supply lines (Electrical-Water-Gas) upstream the machine, install interlock devices which cut out the supply each time the user must operate in safe conditions.
<u>^</u>	Connect the appliance, in order, to the waterworks and to the drainage system, then to the gas network, make sure there are no leaks then go on with the connections to the electric network.
<u>^</u>	The appliance has not been designed for the operation in an explosive atmosphere, therefore it mustn't absolutely be installed and used in such environments.
	Position the whole structure following the installation characteristics mentioned in the specific chapters of this manual.
	 Note! The equipment has not been designed for an embedding installation. The equipment must operate in thoroughly ventilated rooms. The equipment drains must be free (not obstructed or blocked by foreign matters).
\triangle	The gas appliance must be placed under a suction hood, which system must be endowed with the technical features complying with the standards in force in the country of the user.
\wedge	Once the equipment has been connected to the energy and drain sources, it must remain static (not movable) in the area which has been foreseen for use and maintenance. An improper connection may give rise to a dangerous situation.
	If necessary, for the connection to the electrical line use a flexible cable which characteristics comply with those of the cable with rubber insulation, model H07RN-F. The supply voltage supported by the cable, with the appliance on, must not diverge from the rated voltage value \pm 15%, mentioned at the bottom of the technical data table.
<u> </u>	The equipment must be included in an "Equipotential" earth unload system.
Zigg.	The appliance drain must be conveyed into the grey water drainage system, with a "spigot and socket" pipe with no trap.
<u>^</u>	The equipment must be used only for the indicated purposes. Any other use must be considered as "IMPROPER" and therefore the manufacturer refuses all responsibility for possible consequent damages to persons or things.
	Special safety prescriptions (Obligations-Prohibitions-Dangers) are mentioned in detail in a specific chapter concerning these issues.
<u> </u>	Do not obstruct the heat extraction and/or dissipation openings.

Tasks and qualifications required for the operators



"Homogeneous" Operator (SKILLED OPERATOR)

Learned operator, authorized to carry out the handling, transport, installation, maintenance, repair and demolition of the equipment.



The homogeneous operator can not carry out any type of operation (installation, maintenance and/or other) without having first examined the whole documentation.



The information reported in this manual must be used only by the qualified technical operator, authorized to perform: handling, installation and maintenance of the equipments in hand.



The technical operators must be trained in all the aspects concerning functioning and safety. The technical operators must interact following all required safety rules.

Working zones and dangerous zones

The following classification has been established for a better definition of the intervention field and of the corresponding working zones:

- Dangerous zones: any zone inside and/or near a machine, where the presence of an exposed person represents a risk for the safety and health of said person.
- Exposed person: any person completely or partly in a dangerous zone.



During operation, keep a minimum distance from the appliance, in order not to jeopardize the operator safety if anything unexpected should happen.



The generic operator must have gone through this document. Such operator is not authorized in any case to perform check or maintenance operations pertaining to skilled and authorized personnel (Homogeneous operator).

The dangerous zones are also:

- · All the working areas inside the machine
- All the areas protected by special protection and safety systems, such as photocells photoelectric barriers, protection panel, interlocked doors, protection guard.
- All the zoned inside control units, electrical panels and connector blocks.
- All zones around the functioning machine, when the minimum safety sistances are not complied with.

Equipment necessary for installation

For the correct execution of the installation operations, the authorized technical operator must provide himself with the tools provided, such as:

3 and 8 mm slot screwdriver	Gas leaks detector.	Tools for gas use (pipes, gaskets etc.)				
Fixed spanners from 7 mm to 24 mm	Tools for electrical use (cables, terminal boards, industrial outlets etc.)	Tools for water use (pipes, gaskets etc.)				
Electrician shears	Self-locking pliers	Kit for gas type changeover, supplied from the manufacturer				



In addition to the tools indicated, a device for the equipment lifting will also be necessary: it must comply with all the in force standards concerning the hoisting equipments.

Indications concerning residual risks

Though the rules for "good manufacturing practice" and the provisions of law which regulate manufacturing and marketing of the product have been implemented, "residual risks" still remain which, due to the very nature of the appliance, could not be eliminated. These risks include:

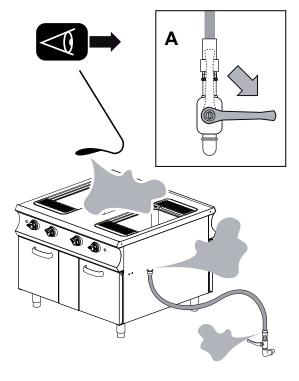
4	Residual risk of electrocution: This risk remains when intervening on live electrical and/or electronic devices.
	Residual risk of burning: This risk remains when unintentionally coming into contact with materials at high temperatures.
À	Residual risk of burning for spillage of material: This risk remains when unintentionally coming into contact with materials being spilled at high temperatures. Containers too full of liquids, or solids, changing their state while they are being heated (from a solid state to a liquid state), if incorrectly used, can cause burning. During processing phase, the containers being used must be placed on clearly visible levels.
	Residual risk of limb crushing: This risk remains when unintentionally coming into contact with any part being positioned, transported, stored, assembled.

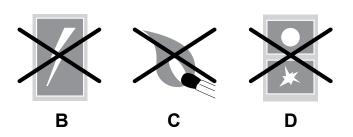
Operating mode in case of smell of gas in the room



In case of gas smell in the room, immediately execute with the utmost haste the procedures described below.

- Immediately interrupt gas supply (Close the network, detail A).
- Immediately aerate the room.
- Do not operate any electrical device in the room (Detail B-C-D).
- Do not operate any electrical device that could produce sparks or flames (Detail B-C-D).
- To inform the institutions in charge (electric company and/ or fire brigade), use a communication means placed outside the room where gas smell has been noticed.





Obligations - Prohibitions - Suggestions - Recommendations

<u> </u>	On reception, open the packaging and make sure that the appliance and accessories have not been damaged during transportation. If damage is found, report it promptly to the carrier and do not install the appliance. Contact qualified and authorised personnel to report the problem detected. The manufacturer is not liable for damage caused during transportation
	Prohibition for unauthorised personnel to perform any interventions (included children, disabled and persons with limited physical, sensory and mental skills).
Ţį	Read the instructions before performing any type of operation.
	Wear a protection outfit, suitable to the operations to be performed. For what concerns the personal protection devices, the European Community has issued the directives which the operators must follow.
<u>^</u>	Absolute prohibition to damage or remove the plates and pictograms applied to the machine.
	Interrupt every form of supply (electrical - gas - water) upstream the machine each time it's necessary to operate in safety conditions.
<u>^</u>	Do not leave objects or inflammable material next to the machine.
B	Special safety prescriptions (Obligations-Prohibitions-Dangers) are mentioned in detail in a specific chapter concerning these issues.

Safe handling

	The noncompliance with the instructions described below exposes the operator to the danger of serious injuries.
	Installation operations must be performed by qualified and authorized technical operators, in keeping with the in force standards concerning thus issue, using the suitable materials described here.
	Wear personal protection clothing, which must comply with the requirements of the EC directive concerning the individual protection devices.
<u>^</u>	The operator authorized to appliance handling and installation operations must arrange, if necessary, a "safety plan", in order to safeguard the safety of the persons involved in the operations. Moreover, the operator must keep to and strictly and scrupulously apply the laws and standards concerning mobile yards.
<u>^</u>	Make sure that the employed lifting means have a carrying capacity suitable to the loads to be lifted and that they are kept in good conditions.
\triangle	Perform handling operations using lifting means with a carrying capacity suitable to the appliance weight, increased by the 20%.
<u> </u>	Follow the indications written on the package and/or on the same appliance before going on with the handling.
<u> </u>	Check the barycentre of the load before lifting the appliance.
<u>^</u>	Lift the appliance from the floor, enough to allow its handling.
<u> </u>	Do not wait or pass under the equipment while it is being lifted and handled.

Foreword

Depending on the cases, the appliance is shipped in the following configuration:

Blocked on the wooden base, with lining in a material suitable for packaging (detail A).

The type of packaging is chosen according to transport distance, to the customer prescriptions and to how long the appliance will remain in the package.

The following data will be applied on the package:

- destination
- possible codes
- safety pictograms
- instruction pictograms

The machines can be transported with two means:

with truck

with container.

The same type of package is foreseen in both cases.

Handling - Transport



The packed appliance must be positioned in order to keep to the indications given in the pictograms and in the writings on the package outer wrap.



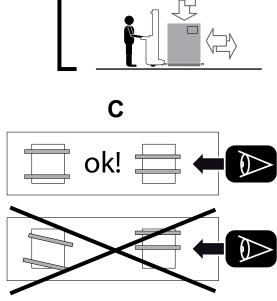
Do not wait or pass under the equipment while it is being lifted and handled. The noncompliance with these instructions exposes the operator to the danger of serious injuries.

- Position the hoisting equipment: take care to the barycentre of the load to be lifted (detail B C).
- Lift the appliance enough to allow its handling.
- Position the appliance in its standing place.

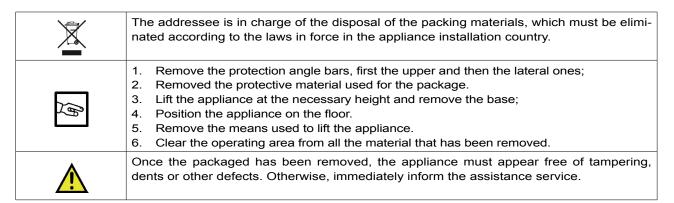
Storage

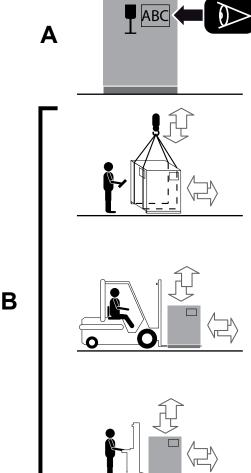
Material storage methods must envisage pallets, containers, conveyors, vehicles, lifting tools and devices, which can prevent any damage caused by vibrations, bumps, abrasions, corrosions, temperature or any other possible conditions.

The stored parts must be checked periodically to identify any possible damage.



Package removal





Removal of protection materials

The outer surfaces of the appliance are protected by a coating of adhesive film, which must be manually removed once positioning phase is over.

Clean the appliance manually removing all the material used to protect its parts.



Make sure not to damage the stainless steel surfaces, and remember especially not to use corrosive products, abrasive material or sharp tools.



Do not clean the appliance with pressurized and/or direct water jets.



Do not use aggressive materials such as solvents to clean the appliance. Carefully read the indications on the label of the detergent products being used, wear a protective equipment suitable to the operations to be carried out (See protection means indicated on the label of the packaging)



Rinse the surfaces with tap water and dry them with an absorbent cloth or other non abrasive material.

Levelling and fixing

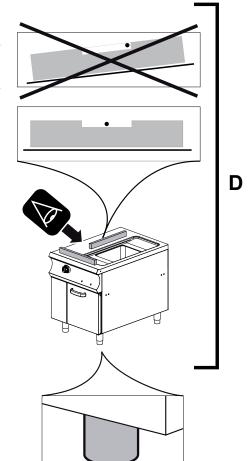
Position in the working area (see allowed operational and environmental conditions), with the different equipments already made suitable.

Levelling and fixing envisage: the equipment adjustment as an individual independent unit or, if foreseen, its fixing in a "series".



The series positioning sequence for the different equipments is strictly connected to the purchaser (user) requirements.

Position a level on the structure (detail D).



Adjust the levelling feet (detail E) according to the indications shown by the level.



The appliance is perfectly levelled when level and feet are adjusted on the same width and depth of the appliance.

"Series" assembly

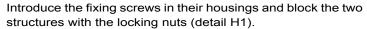
Remove the knobs and unscrew the screws for the fixing of the panel on both appliances (detail F).



The minimum distance of the appliance from the wall must be 10 cm, if this should be lower, the walls immediately close to the appliance should be insulated with fire-retardant and/or insulating treatments.

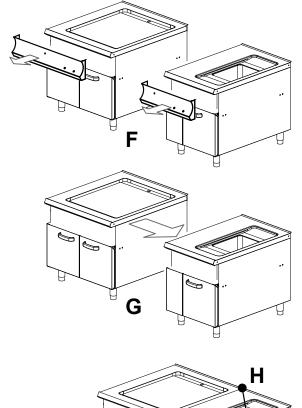
Place the equipments in order to make their sides perfectly adhere (detail G).

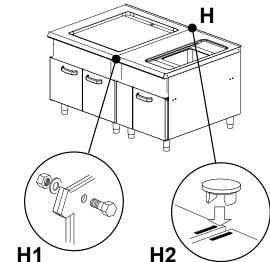
Carry out the appliance levelling as previously described (detail E).



Introduce the supplied fixing cap between the two appliances (detail H2)

If necessary, repeat levelling and fixing operation sequence for the remaining equipments.

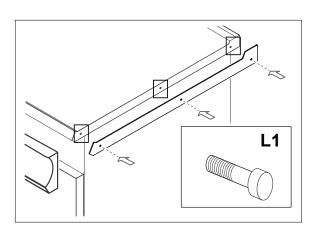




Introduction of terminal (optional)

In order to introduce the terminal, position it and fix it with the equipped screws provided (detail L1).

Once the described operations have been carried out, position again the panels and knobs of the different appliances in the respective housings.



4.1 ELECTRICAL CONNECTION



On the power supply line upstream of the appliance, a locking device must be installed that shuts off the power whenever it is necessary to operate in safe conditions, such as:

- · manual switch of suitable capacity, equipped with fuse valves
- circuit breaker with relevant thermal-magnetic and differential relays.



Obligation to exclude the power supply upstream of the appliance whenever it is necessary to operate in safe conditions

Electrical connection should be performed in compliance with the IEC regulations, only by authorised and competent per-sonnel. In the first instance, examine the data shown on the technical data table of this manual, on the serial plate and on the electrical diagram. The envisaged connection is of the fixed type.



Ahead of each unit it is necessary to install an omnipolar main breaker, having a spacing among contacts of at least 3mm; example:

- manual breaker of appropriate capacity, complete with fuse valves
- automatic breaker with respective magnetothermal relays.

Earthing 🖳

It is essential to earth the unit. To this purpose, it is necessary to connect to an efficient earthing system the terminals marked with the symbols placed on the line-receiving terminal box. The earthing system should comply with the law in force.

Specific warnings

The electrical safety of this unit is assured only when it is correctly connected to an efficient earthing system as stated in the electrical safety regulations in force; the Manufacturer declines any responsibility for the non-compliance with these safety regulations. It is necessary to verify this fundamental safety requisite and, in case of doubt, ask for an accurate testing of the system by professionally qualified personnel. The Manufacturer cannot be deemed responsible for any damages caused by the lack of unit earthing.



Never interrupt the earth wire (Yellow-Green).

Connections to various electrical distribution networks

The appliances are delivered to operate with the voltage indicated in the diagram below. Any other use is considered inappropriate and therefore dangerous.



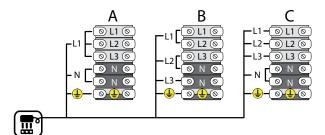
It is absolutely forbidden to change and/or modify the wiring set by the manufacturer visible on the product identification plate.



Connection of the wiring that is different from that indicated must be authorised by the manufacturer.

Electrical connection of the cable to the terminal block

Connect the power cable to the terminal block as described in: "Electrical connection attachment". The diagram and the table (see "Technical Data") indicate possible connections in relation to the mains voltage.



A: PHASES: 220/240 V ~ 1N 50-60 Hz

B: PHASES: 220/240 V ~ 3 50-60 Hz /

380/415 V ~ 3 50-60 Hz

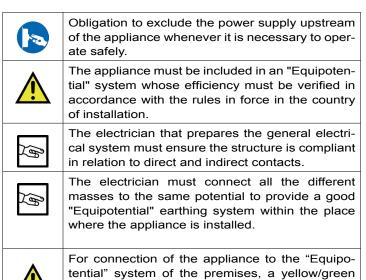
C: PHASES: 380/415 V ~ 3N 50-60 Hz

4.2 CONNECTION THE "EQUIPOTENTIAL" SYSTEM

The protective earthing consists of a series of measures designed to ensure the electrical masses the same earth potential avoiding a situation where these may be in tension. The purpose of earthing is therefore to ensure that the masses of the appliances are at the same earth potential.

Earthing also facilitates automatic differential switch intervention.

The protection earthing does not only concern the electrical system but all the other systems and metal parts of the building, from the pipes to the plumbing system, from the beams to the heating system and so on, such that the entire building is secured, also in relation to a possible lightning strike that could affect the building.

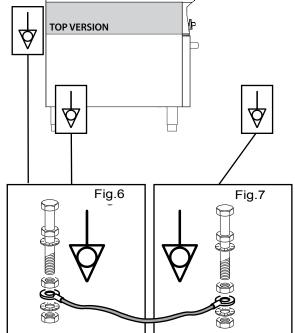


The "Equipotential" plate of the appliance is typically located on the panel of the appliance, in the vicinity of the system used for attachment. Once identified (see schematic digram for the correct location), proceed with the connection.

power of the installed devices.

power cord is required that is appropriate to the

- Connect one end of the electric earthing cable (the cable should be marked with double yellow/green) to the system used for the "Equipotential" connection of the appliance (see schematic diagram Fig. 6).
- Connect the opposite end of the electric earthing cable to the system used for the "Equipotential" connection of the place where the appliance is installed Fig. 7).



Description of stop modes



In stoppage conditions caused by faults and emergencies, in the event of imminent danger, it is mandatory to close all the locking devices on the supply lines upstream the appliance (Electrical-Water-Gas).



The drawing illustrates the various positions the knobs take on during an emergency stop (A1-B1-C1-D1-E1) and stoppage during a working phase (A2-B2-C2-D2-E2).

Stoppage due to faulty operations

Safety component

Standard supply with following models:

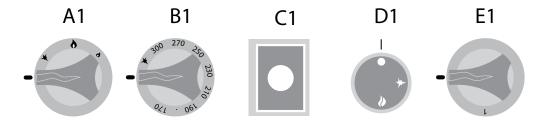
- Fryer (present on all models)
- Tilting Pan (present on all models)
- Pot (present on all models)
- Pasta cooker (present on all models)
- Stove (present on all models with electric oven. Only for 900-980: present on all models with standard electric oven)
- Frytop present on all electric models (only for 900-980)
- Lava stone (not present)
- Bain-marie (not present)
- Solid top (only for 900-980: present on all models with standard gas oven)
- Induction (present on all models)

Stop: In situations or circumstances which can be dangerous, a safety thermostat is triggered, automatically stopping heat generation. The production cycle is interrupted until the cause of the fault is resolved.

Restarting: After the problem that triggered the safety thermostat is resolved, the authorised technician can restart the appliance by means of the specific controls.

Emergency stop

In situations or circumstances which can be dangerous, turn the knob to "Zero" depending on the model (A-B-C-D-E-1). See knobs, keys and indicator light modes and functions.



Stoppage during a work phase

In situations or circumstances which require temporary stop of heat generation, act as follows:

- Gas Appliance: Turn the knobs to the piezoelectric position (A-B-C-2), the pilot flame remains lit as the gas flow in the burner is not interrupted.
- Electric Appliance: Turn the knobs "D2-E2" to "Zero" to stop heat generation. (See knobs, keys and indicator light modes and functions).

A2 B2 C2 D2 E2

Commissioning



When commissioning the appliance and when starting it after a prolonged stop, it must be thoroughly cleaned to eliminate all residue of extraneous material (See Routine Maintenance).

When the operations have been successfully performed, go on with the ordinary use of the appliance, see "Daily activation".

Daily activation

- 1. Open the network locks upstream the appliance (Gas Water Electric).
- 2. Make sure that the water drain (if present) is not clogged.
- 3. Make sure that the room local exhaust system works properly
- 4. Check the cleanliness and hygiene of the appliance.

When the operations have been successfully performed, go on with "Start for cooking" operations, described in the use manual: operating instructions issued for each appliance.

Daily deactivation

Perform the operations according to the procedure described for each appliance. Once the above mentioned operations for each appliance are over, it is necessary to:

- 1. Close the network locks upstream the appliance (Gas Water Electric).
- 2. Make sure that the drain cocks (if present) are positioned to "Close".
- 3. Check the cleanliness and hygiene of the appliance see "Cleaning".

Prolonged deactivation in time

In the event of prolonged inactivity, carry out all the procedures described for the daily deactivation and protect the parts mostly exposed to oxidation as described in "Maintenance" chapter.



If the appliance is connected to a flue, the exhaust pipe must be cleaned according to that foreseen by specific regulatory provisions of the country (contact your installer for information).



To make sure that the appliance is in perfect technical conditions, have it serviced at least once a year by an authorised technician of the assistance service.

	Obligations - Prohibitions - Suggestions - Recommen-									
MH.	dations									
للنا	Before performing any of the cleaning operations described hereafter, the operator must have had a look at the whole document, carefully read:									
	 General and safety warnings Indications concerning residual risks Safety for a correct use Safety for the appliance cleaning 									
<u> </u>	Prohibition for unauthorised personnel to perform any interventions (included children, disabled and persons with limited physical, sensory and mental skills). Prohibition for generic operators to perform operations reserved for qualified and authorised technicians.									
<u>^</u>	If the appliance is connected to a flue, the exhaust pipe must be cleaned according to what foreseen by specific regulatory provisions of the country (Contact your installer for information).									
X app	To make sure that the appliance is in perfect technical conditions, have it serviced at least once a year by an authorised technician of the assistance service.									
<u>^</u>	Filth deposit built up near heat sources can burn during normal use of the appliance and create dangerous situations. The appliance must be cleaned regularly and every incrustation and/or food deposit removed.									
B	In order to eliminate every residual of moisture on the electrical plates, to ward off any early wear, once routine cleaning operations are over, switch the appliance on, make it work for approximately 10' and switch it off.									
<u>^</u>	Whenever you access the cooking area, always remember that the danger of being burnt persists. It is therefore mandatory to take appropriate measures for personal protection.									
la l	Disconnect electrical power upstream the appliance whenever you need to work in safe conditions to perform cleaning or maintenance.									
	Wear a protection outfit, suitable to the operations to be performed. For what concerns the personal protection devices, the European Community has issued the directives which the operators must follow.									
<u> </u>	The appliance is used to prepare food products. Keep the appliance and the surrounding area constantly clean. Failure to keep the appliance in ideal hygienic conditions could cause it to deteriorate quickly and create dangerous situations.									
<u> </u>	The chemical effect of salt and/or vinegar or other acid substances can in the long run cause the inside of the cooking compartment to corrode during cooking. At the end of the cooking cycle of such substances, the appliance must be washed thoroughly with detergent, abundantly rinsed and carefully dried.									
<u>^</u>	The liquid detergent for cleaning the cooking compartment must have certain chemical features: pH higher than 12, without chlorides/ammonia, viscosity and density similar to water. Use non-aggressive products for cleaning the inside and outside of the appliance (Use detergents on the market for cleaning steel, glass and enamel).									
<u>^</u>	Carefully read the indications on the label of the products being used, wear a protective equipment suitable to the operations to be carried out (See protection means indicated on the label of the packaging)									
∑®	Make sure not to damage the stainless steel surfaces, and remember especially not to use corrosive products, abrasive material or sharp tools.									
	Do not clean the appliance with pressurized and/or direct water jets.									
B	Rinse the surfaces with tap water and dry them with an absorbent cloth or other non abrasive material.									
Top .	In the event of prolonged inactivity, besides disconnecting the supply lines, you must thoroughly clean all the inside and outside parts of the appliance.									

Qualification - Operation - Frequency



"Generic" Operator

Person authorised and in charge of appliance operation with active guards and capable of performing simple tasks.



"Homogeneous" Operator

Learned operator, authorized to carry out the handling, transport, installation, maintenance, repair and demolition of the equipment.

OPERATION	FREQUENCY
Cleaning at commissioning	Upon arrival after installation
Appliance cleaning	Daily
Cleaning parts in contact with foodstuff	Daily
Flue cleaning	Yearly
Checking thermostat	Upon arrival after installation - Yearly
Checking microswitch	Upon arrival after installation - Yearly
Checking supply cable	Upon arrival after installation - Yearly
Checking safety valve	Upon arrival after installation - Every six months
Top cleaning (chrome-plated, cast iron)	Daily

<u> </u>	If the supply cable should be damaged, contact authorized customer service for replacement
) ab	Should a problem occur, the generic operator performs the first search and, if qualified, eliminates the cause of the problem and restores the appliance correct operation.
	If the problem cannot be resolved, turn the appliance off, disconnect it from the electrical mains and shut all the supply valves. Then contact authorized customer service.
) And of the state	The authorized maintenance technician intervenes when the generic operator was not able to pinpoint the cause of the problem, or whenever restoration of correct operation of the appliance entails executing operations for which the generic operator is not qualified.

Troubleshooting



Notes! Whenever the appliance does not work properly, try to solve the less serious problems using this table.

FAULT	POSSIBLE CAUSE	OPERATION				
The appliance does not turn on.	 The master switch is not connected. The residual current device or circuit breaker has tripped. 	Connect the master switch. Restore the residual current device and/or circuit breaker.				
The inner walls of the tank are covered with limestone.	The water is too hard; the softener is finished.	 Connect the appliance to a water softener. Regenerate the water softener. Descale the cooking compartment. 				
The cooking compartment is stained.	Quality of the water.Ineffective detergent.Insufficient rinsing.	 Filter the water (see water softener). Use the recommended detergent. Rinse once again. 				
The light indicators do not turn on.	 The master switch is not connected. The residual current device or circuit breaker has tripped 	Connect the master switch Restore the residual current device and/or circuit breaker				



Notes! If the problem cannot be resolved, turn the appliance off, and shut all the supply valves. Then contact authorized customer service.



Deactivation and scrapping of appliance



OBLIGATION OF DISPOSING OF MATERIALS USING THE LEGISLATIVE PROCEDURE IN FORCE IN THE COUNTRY WHERE THE APPLIANCE IS SCRAPPED

In compliance with Directives (see Section n. 0.1) relating to the reduction of use of hazardous substances in electrical and electronic equipment, as well as waste disposal. The symbol of the barred waste bin carried on the appliance or its packaging indicates that the product at the end of its useful life must be disposed of separately from other waste.

Differentiated waste collection of this appliance at the end of its life is organised and implemented by the manufacturer. The user who wishes to get rid of this appliance must contact the manufacturer and follow the instructions received to separately dispose of the appliance at the end of its life.

An appropriate collection and dispatching of exhausted appliances to environmentally compatible recycling, treatment and disposal plants helps to prevent damaging effects on health and environment and also guarantees that the component parts of exhausted appliances are effectively recycled and/or reused. Holders of exhausted appliances who dispose of them illegally will be prosecuted according to the in force standards.



Appliance deactivation and scrapping are entrusted to skilled electrical and mechanical personnel, who must wear the individual protection devices provided, such as clothing with characteristics suitable to the operations to be performed, protective gloves, accident prevention shoes, helmets and goggles.



Before starting disassembly, create a space around the appliance, wide and tidy enough to allow the operator movements in safety conditions.

It is necessary to:

- Clear the electric network.
- Disconnect the appliance from the electric network.
- Remove the appliance exit electrical cables.
- Close water entry cock (network valve) from the waterworks.
- Disconnect and remove the waterworks' pipes from the appliance.
- Disconnect and remove the pipe for grey water drain exit.



After disassembly, there could be a wet area around the appliance, therefore, dry these zones before proceeding further.

When the operating area has been reset through this procedure, it is necessary to:

- Remove the protection panels.
- · Strip down the appliance in its main parts.
- Separate the appliance parts according to their typology (eg. metallic materials, electric materials etc.) and dispatch them to waste separation centres.





DATI TECNICI - TECHNICAL DATA - DONNEES TECHNIQUES - DATOS TÉCNICOS -TECHNISCHE DATEN

					Alim. e	lettrica	Alim. e	lettrica	Alim. e	lettrica	Alim. e	lettrica			
MODELLO		Dimensioni (cm)	Dimensioni forno (cm)	Potenza (kW)	380/415 V ~ 3N 50-60 Hz		380/415 V ~ 2N 50-60 Hz		220/240 V ~ 3AC 50-60 Hz		220/240 V ~ 1N 50-60 Hz*		Forno elettrico (kW)	Grill (kW)	Peso (kg)
					Ass A/F	n. cavi x mm²	Ass A/F	n. cavi x mm²	Ass A/F	n. cavi x mm²	Ass A/F	n. cavi x mm²	(((()))		
					Power	supply	Power	supply	Power	supply	Power	supply			
MODEL		Dimensions (cm)	Dimensions oven (cm)	Power (kW)	380/415 V ~ 3N 50-60 Hz		380/415 V ~ 2N 50-60 Hz		220/240 V ~ 3AC 50-60 Hz		220/240 V ~ 1N 50-60 H		El. oven (kW)	Grill (kW)	Weigth (kg)
					Ass A/F	n. cavi x mm²	Ass A/F	n. cavi x mm²	Ass A/F	n. cavi x mm²	Ass A/F	n. cavi x mm²			
SU ARMADIO / ON CABINET															
*	E298AQ	40x90x85	-	6	9	5x2,5	13	4x2,5	15	4x2,5	26	3X4	-	-	78
#	E2A8	40x90x85	-	6	9	5x2,5	13	4x2,5	15	4x2,5	26	3X4	-	-	78
M	E2AP8	40x90x85	-	5	8	5x2,5	12	4x2,5	15	4x2,5	26	3X4	-	-	83
N.	E498AQ	80x90x85	-	13	19	5x4	28	4x4	33	4x6	56	3X10	-	-	102
*	E4A8	80x90x85	-	13	19	5x4	28	4x4	33	4x6	56	3X10	-	-	102
#	E4AP8	80x90x85	-	10	14	5x2,5	22	4x4	26	4x6	44	3X6	-	-	107
<u> </u>	E698AQ	120x90x85	-	20	29	5x4	44	4x6	50	4x6	87	3x10	-		126
⊢`	ETA99	90x90x85	-	14	21	5x4	30,4	4x4	37	6x4	-	-	-	-	143
Ì						SU	FORNO /	ON OVE	N						
*	E4F98Q	80x90x85	54x69,5x32	19	19	5x4	41	4x6	48	4x6	83	3x12	3,8	2,2	142
M	E4F8	80x90x85	54x69,5x32	19	19	5x4	41	4x6	48	4x6	83	3x12	3,8	2,2	142
*	E4FP8	80x90x85	54x69,5x32	16	23	5x4	35	4x6	40	4x6	70	3x10	3,8	2,2	142
*	E6FA98Q	120x90x85	54x69,5x32	26	29 -stove	5x4	44-stove	4x6	50-stove	4x10	87-stove	3x10	20	2,2	187
*	n.2 cables	120090000	54809,5852	20	9 -oven	5x2,5	13-oven	4x2,5	15-oven	4x2,5	27-oven	3x4	3,8		107
*	E6FA8 n.2 cables	120x90x85	54x69,5x32	26	29 -stove 9-oven	5x4 5x2,5	44-stove 13-oven	4x6 4x2,5	50-stove 15-oven	4x10 4x2,5	87-stove 27-oven	3x10 3x4	3,8	2,2	187
1	E6FM8	120x90x85	54x69,5x32	30	29 -stove	5x4	44-stove	4x6	50-stove	4x10	87-stove	3x10	10		171
Ļ	n.2 cables	0,00,00	5 .NOO,ONOE	- 00	25-oven	5x2,5	22-oven	4x4	25-oven	4x4	44-oven	3x6			
							TOF	•							
N.	E298Q	40x90x25	-	6	9	5x2,5	13	4x2,5	15	4x2,5	26	3X4	-	-	68
*	E498Q	80x90x25	-	10.4	15	5x2.5							-	-	92
#	E698Q	120x90x25	-	20	29	5x4	44	4x6	50	4x6	87	3x10	-	-	115
¥	ET99	90x90x25	-	14	21	5x4	30,4	4x4	37	6x4	-	-	-	-	121

TENSIONE DI ALIMENTAZIONE NOMINALE: A) 230 V \sim 1N 50/60 Hz. **N.B.:** La potenza assorbita con 220 V \sim 1N 50/60 Hz è circa 8% inferiore. La potenza assorbita con 240 V \sim 1N 50/60 Hz è circa 8% superiore B) 400 V \sim 3N 50/60 Hz. **N.B.:** La potenza assorbita con 380 V \sim 3N 50/60 Hz è circa 8% inferiore. La potenza assorbita con 415 V ~ 3N 50/60 Hz è circa 8% superiore.

RATED SUPPLY VOLTAGE: A) 230 V \sim 1N 50/60 Hz. N.B.: The power absorbed with 220 V \sim 1N 50/60 Hz is about 8% lower. The power absorbed with 240 V \sim 1N 50/60 Hz is about 8% lower B) 400 V \sim 3N 50/60 Hz. N.B.: The power absorbed with 380 V \sim 3N 50/60 Hz is about 8% lower. The power absorbed with 415 V

~ 3N 50/60 Hz is about 8% lower.

CARATTERISTICHE TECNICHE

- STRUTTURA portante in acciaio INOX, piani di lavoro in acciaio INOX, montato su piedini regolabili in altezza
- Piastre in ghisa a riscaldamento rapido
- MANOPOLE COMANDI in materiale atermico

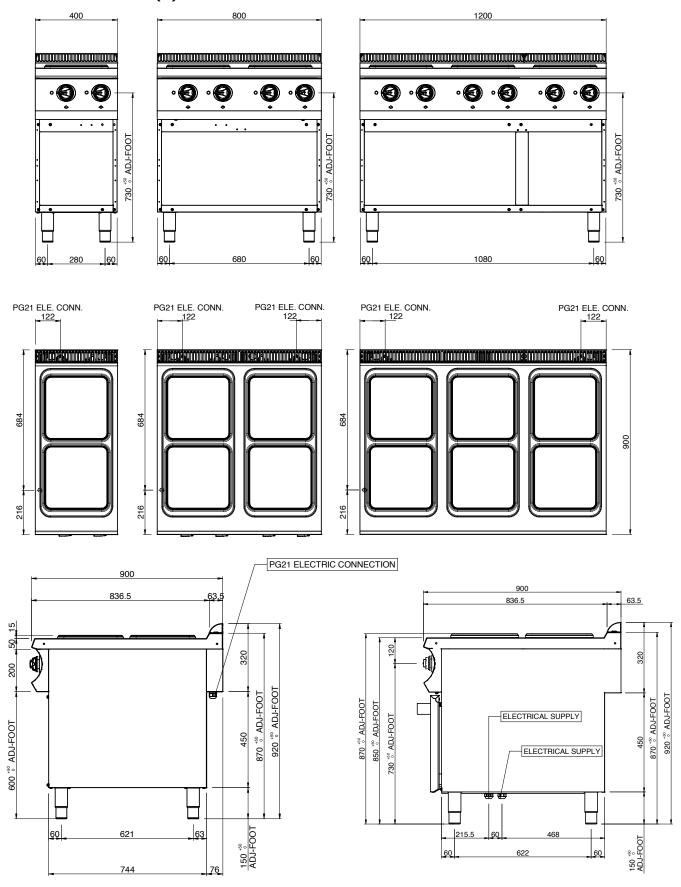
TECHNICAL CHARACTERISTICS

- STRUCTURE Structural support made of stainless steel, stainless steel worktop, mounted on height-adjustable feet.
- Cast iron fast heating hot plates
- CONTROL KNOBS in athermal material



SCHEMI D'INSTALLAZIONE - INSTALLATION DIAGRAM - SCHEMAS D'INSTALLATION - INSTALLATIONSPLÄNE - ESQUEMAS DE INSTALACIÓN

E2...A - E4...A - E6(F)...A

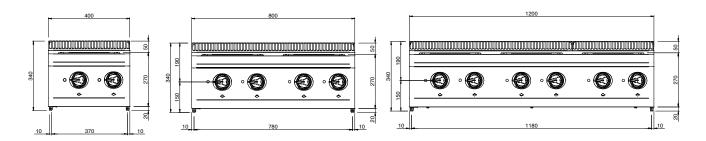


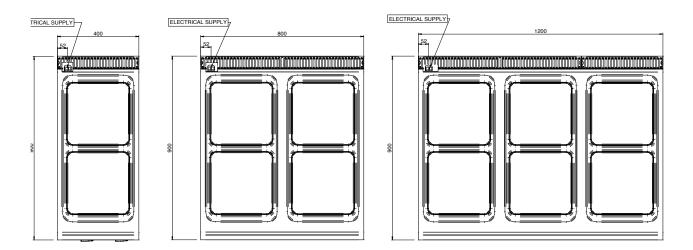
THE PRESENT MANUAL IS PROPERTY OF THE MANUFACTURER. ANY REPRODUCTION, EVEN PARTIAL, IS PROHIBITED.

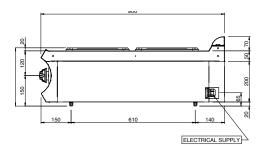


SCHEMI D'INSTALLAZIONE - INSTALLATION DIAGRAM - SCHEMAS D'INSTALLATION - INSTALLATIONSPLÄNE - ESQUEMAS DE INSTALACIÓN

E2... - E4... - E6...









SCHEMI D'INSTALLAZIONE - INSTALLATION DIAGRAM - SCHEMAS D'INSTALLATION - INSTALLATIONSPLÂNE - ESQUEMAS DE INSTALACIÓN

