

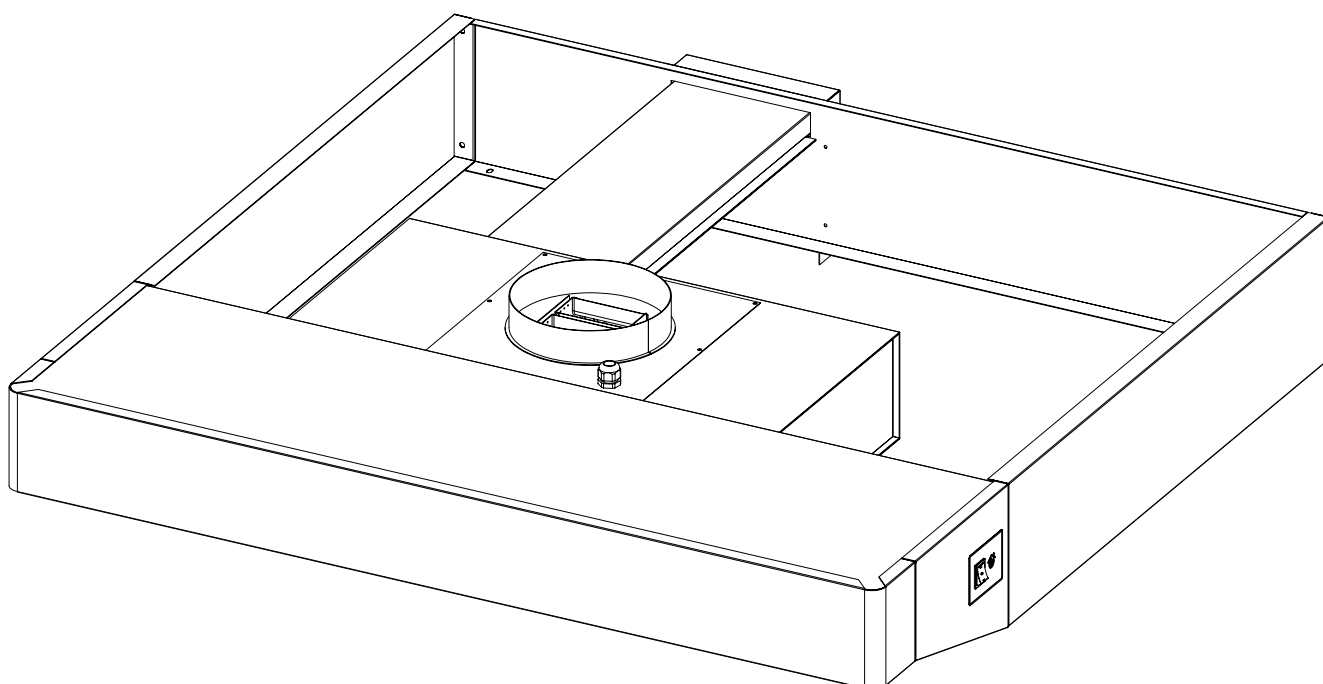
08/2012

Mod: HVT3

Production code: T3POLISCVM



Diamond
catering equipment



HOOD

TEOREMA POLIS PW

Installation, use and maintenance manual

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1 IDENTIFYING THE PRODUCT

This manual refers to ventilation hoods with and without extractor fan for ovens in the TEOREMA POLIS PW, STANDARD (ST) and DELUXE (DL) versions.

2 CONFORMITY TO EUROPEAN DIRECTIVES

The hoods for the series listed above carry the following obligatory mark:



guaranteeing their conformity to the following European directives:

2004/108/CE electromagnetic compatibility

2006/95/CE low current

3 TECHNICAL SPECIFICATIONS

The following table shows the technical specifications for the hoods.

	2/CA	2S/CA	3/CA	4/CA	6/CA	8/CA	UNIT of measure ment
Weight	47	46	53	52	58	61	Kg
HEIGHT	200	200	200	200	200	200	mm
LENGTH	1250	1020	1660	1250	1660	1660	mm
DEPTH	1220	1420	1220	1820	1820	2230	mm
WATER VAPOUR TUBE (ø)	200	200	200	200	200	200	mm
Electricity supply*	Single phase						
Voltage*	230						Vac
Frequency*	50 o 60						Hz
Current*	1						A
Electrical power*	0.3						kW
Environmental conditions							
Temperature*	0-40						°C
Maximum humidity*	95% without condensate						%
Noise level *	< 70						decibel

* For hoods with extractor fan on request.

3.1 Installation

Position the hood above the oven and fix with the screws supplied.

Connect the water vapour vent by means of the hood conduit.

- ⊘ Avoid extending the conduit horizontally over long tracts as this could cause the accumulation of condensation.
- ⊘ Do not connect extractors above the oven as this would create too high a difference in pressure, taking heat away from the cooking chamber even with the valves completely closed.

4 Control Panel

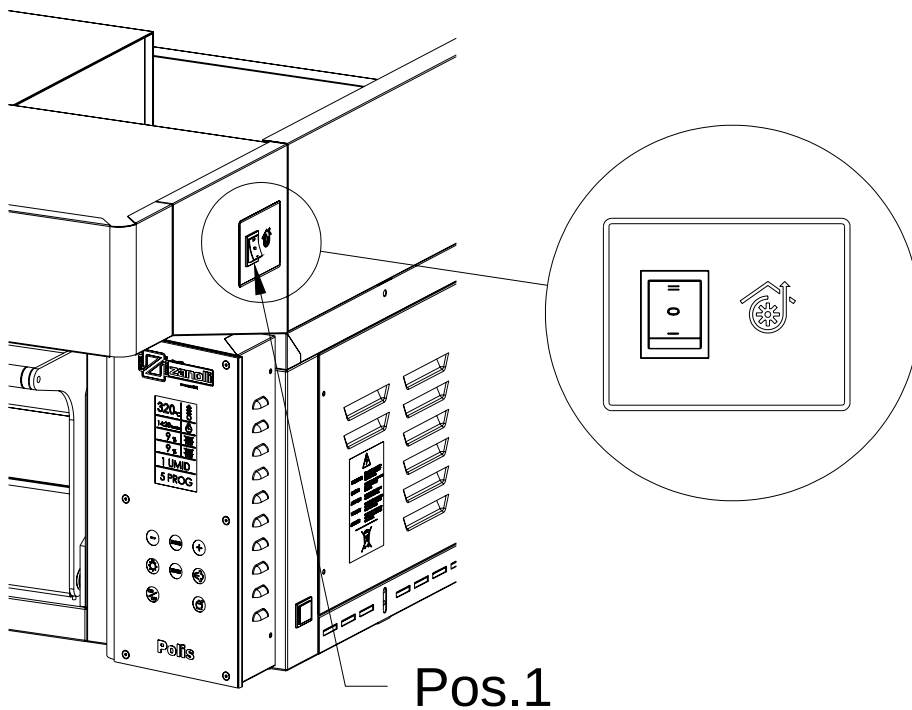


Fig. 10.1 Control panel

5 FUNCTIONING

The Fig.10.1 shows the control for the hood consisting of a switch Pos.1.

5.1 Turning on

The switch is located on the top right part of the hood (see Fig. 10.1 Pos.1). When switching to position “I” , one of the two suction motors is started. When switching to position “II” , both suction motors are working.

5.2 Turning off

To turn off the motors, put the switch in the position "0" .

If the equipment is not used for an extended period (for example, over the holidays), it is recommended to disconnect it from the main supply.

6 CLEANING

Clean the external surfaces of the hood at least once a month using a damp cloth and neutral liquid detergent. During cleaning the equipment must be switched off

⚠ Do not use abrasive or corrosive detergents because these will cause the stainless steel to become opaque.

⚠ Do not direct jets of water onto the equipment for cleaning as these can penetrate through and damage electrical parts with the consequent risk of electrocution and the equipment starting up unexpectedly.

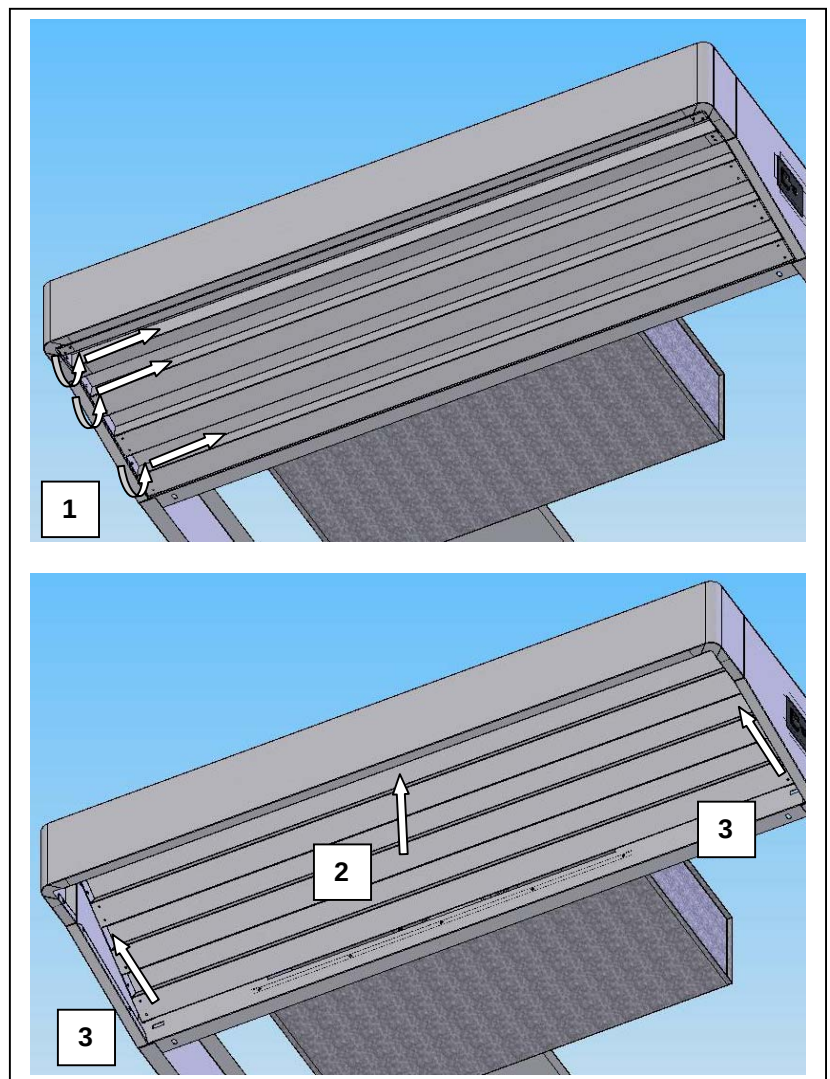
6.1 Cleaning the grid and inside area

Disassemble the grid as described below:

- Unscrew the screws fixing the grid on the right and left side (1)
- Push the grid up (2) and slide it out of its seating (3)
- Guide the grid down for clearing

Clean the grid and the area inside using a cloth dampened with a neutral detergent.

Remount the grid by following the steps above in reverse order.



7 MAINTENANCE



ATTENTION: these maintenance instructions are to be used exclusively by personnel qualified to install and maintain electrical and gas appliances. Maintenance work carried out by non qualified personnel could cause damage to the oven, to persons, animals or property.



To carry out repairs and routine checks it will be necessary, in most cases, to remove the safety panel. This gives access to parts conducting electricity. **Before removing any protective housing ensure that the plug supplying current to the cooking unit is disconnected from the electrical system. Put the plug to one side in a place where the service engineer can easily ensure that it has been unplugged during the entire duration of any work carried out with any safety covers removed.**

7.1 Wiring diagram

Fig.10.2 shows the wiring diagram for a 230 Vac single phase.

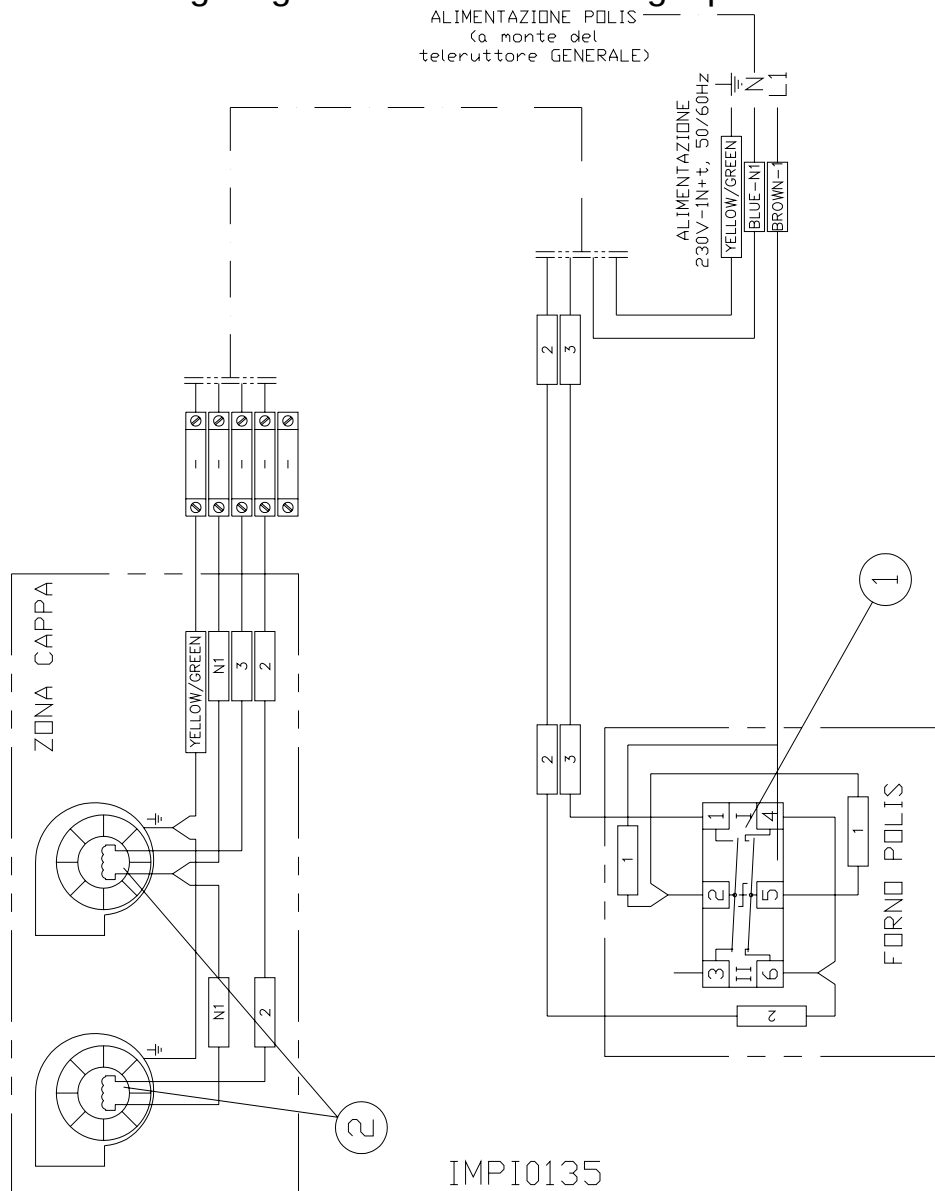


Fig. 10.2 Wiring diagram 230 Vac single phase

N°	Description	Code
1	Switch I-0-II	INTE0020
2	Extraction ventilator	MOTO0068

7.2 Exploded drawing and list of replacement parts

For more complex interventions and in the event of breakdowns please contact us. However to make it easier to find the cause of the problem and replace broken parts here is a list of spare parts and exploded drawing with reference to each listed part.

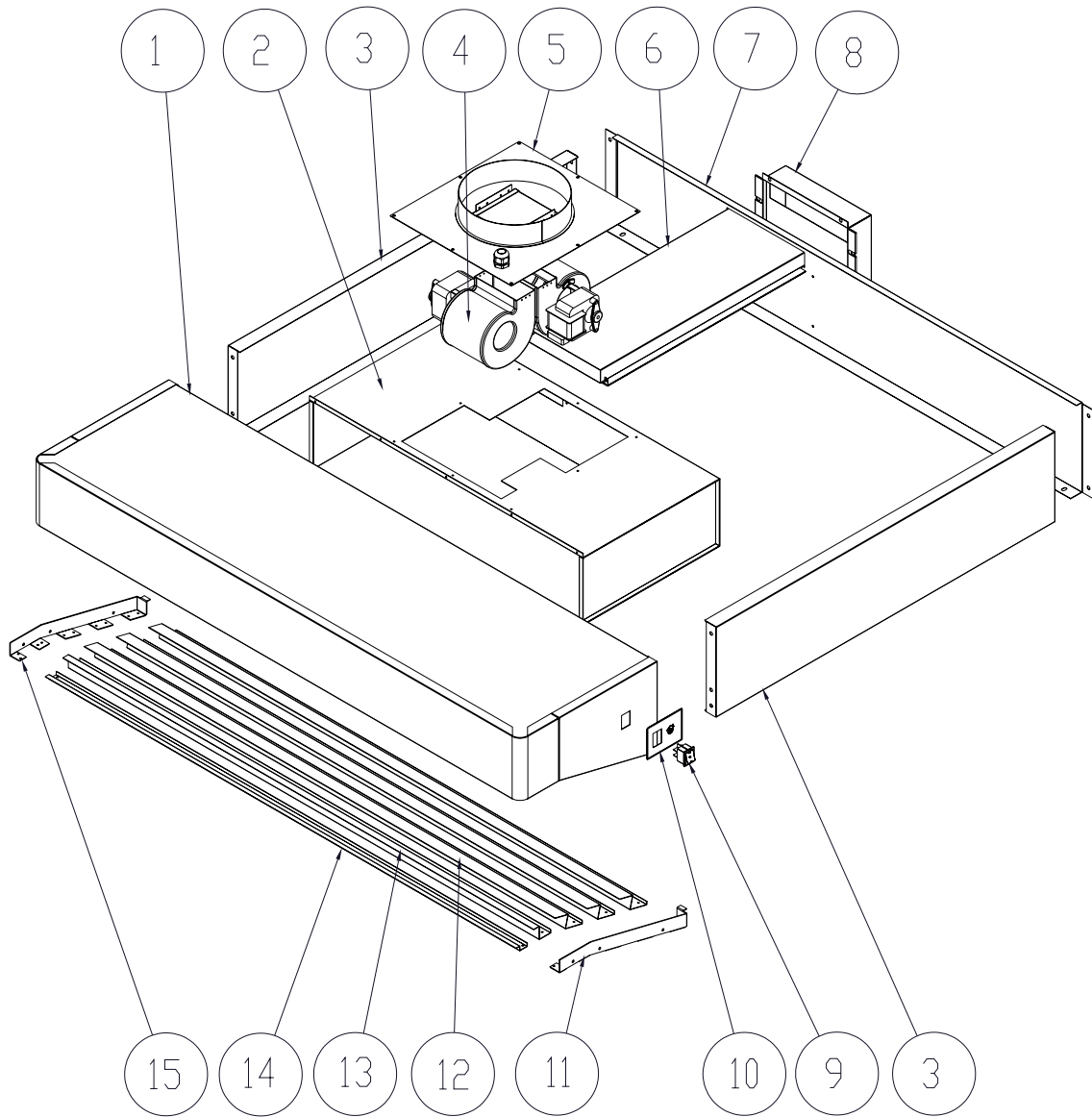
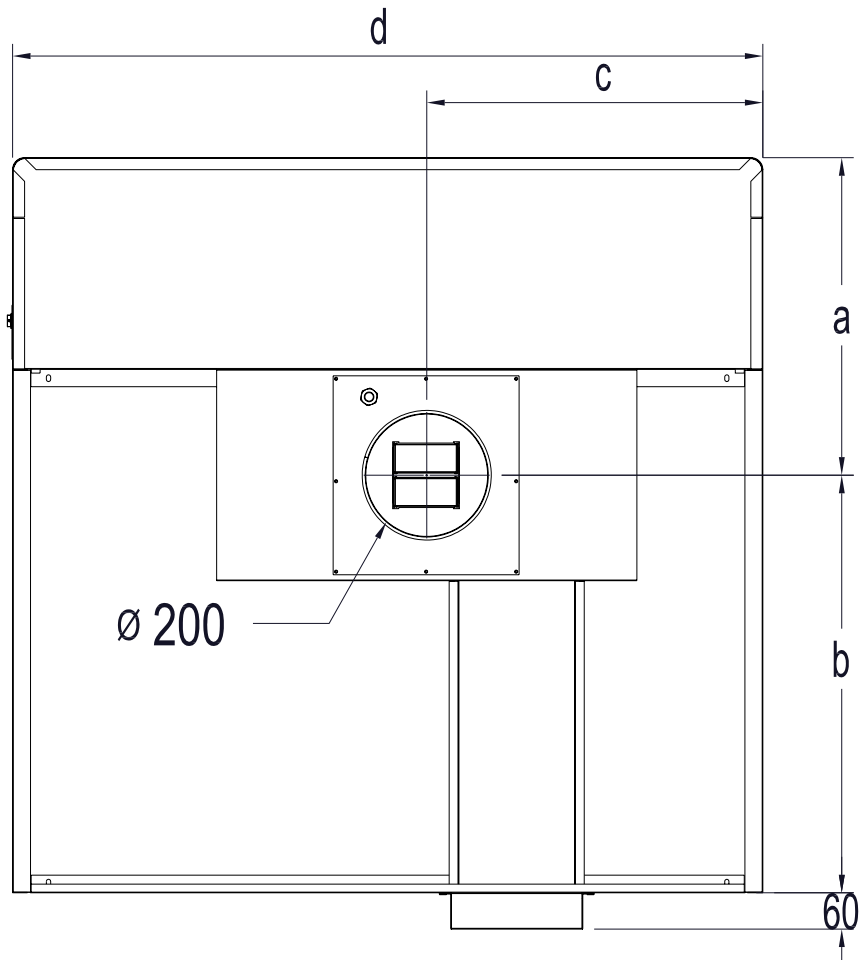


Fig.10.3 Exploded drawing

N°	Description	Code					
		2/CA	2S/CA	3/CA	4/CA	6/CA	8/CA
1	FRONT HOOD	CARP1625	CARP1627	CARP1626	CARP1625	CARP1626	CARP1626
2	HOOD BODY EXTRACTOR	CARP0843	CARP0856	CARP0844	CARP0843	CARP0844	CARP0844
3	HOOD SIDE BRACKET	CARP0851	CARP0857	CARP0851	CARP0852	CARP0852	CARP1895
4	HOOD VORTEX MOTOR	MOTO0068	MOTO0068	MOTO0068	MOTO0068	MOTO0068	MOTO0068
5	HOOD EXTRACTOR SUPPORT PLATE	CARP0855	CARP0855	CARP0855	CARP0855	CARP0855	CARP0855
6	HOOD TUBE	TUBO0078	TUBO0081	TUBO0078	TUBO0079	TUBO0079	TUBO0194
7	HOOD BACK BRACKET	CARP0853	CARP0860	CARP0854	CARP0853	CARP0854	CARP0854
8	HOOD CHIMNEY	TUBO0080	TUBO0080	TUBO0080	TUBO0080	TUBO0080	TUBO0080
9	BLACK I-O-II SWITCH	INTE0020	INTE0020	INTE0020	INTE0020	INTE0020	INTE0020
10	ADHESIVE MEMBRANE	PANN0337	PANN0337	PANN0337	PANN0337	PANN0337	PANN0337
11	RIGHT GRID SIDE	CARP1629	CARP1629	CARP1629	CARP1629	CARP1629	CARP1629
12	THIRD GRID SPAN	CARP1632	CARP1638	CARP1633	CARP1632	CARP1633	CARP1633
13	SECOND GRID SPAN	CARP1631	CARP1637	CARP1634	CARP1631	CARP1634	CARP1634
14	FIRST GRID SPAN	CARP1630	CARP1636	CARP1635	CARP1630	CARP1635	CARP1635
15	LEFT GRID SIDE	CARP1628	CARP1628	CARP1628	CARP1628	CARP1628	CARP1628

TAB.10.4 List of replacement parts

	a	b	C	d
2/CA	527	693	560	1250
2S/CA	527	893	445	1020
3/CA	527	693	764	1660
4/CA	527	1293	560	1250
6/CA	527	1293	764	1660
8/CA	527	1703	764	1660



Source separation for recycling. This product must not be disposed of together with normal domestic waste. Depending on local standards and conditions, services for collecting separated waste may be available at centers provided by the local council.

8 DECLARATION OF CONFORMITY



DECLARATION OF CONFORMITY

We: Dr. ZANOLLI s.r.l. via Casa Quindici, 22
37066 Caselle di Sommacampagna VR
declare under our sole responsibility that the equipment:

Manufactured by Dr. ZANOLLI s.r.l.

Model

Serial number

Year of construction

is in conformity with the following European Directives:

- Electromagnetic Compatibility Directive 2004/108/CE
- Low Tension Directive 2006/95/CE

and with the compulsory regulations of the Directives.

Caselle di Sommacampagna

Dr. Zanolli s.r.l.
Tester

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Capitale sociale € 93.600,00
Reg. Imprese N. 3367
Cod. Fisc./Part. IVA 00213620230
Codice Comunitario IT 00213620230
R.E.A. VERONA N. 57706
Export M. VR005011



Azienda con sistema di qualità certificato
UNI EN ISO 9001:2000