

03/2010

Mod: E17/PLCD8T(230/3)-N

Production code: 373194 - SPECIALE (230V/3)

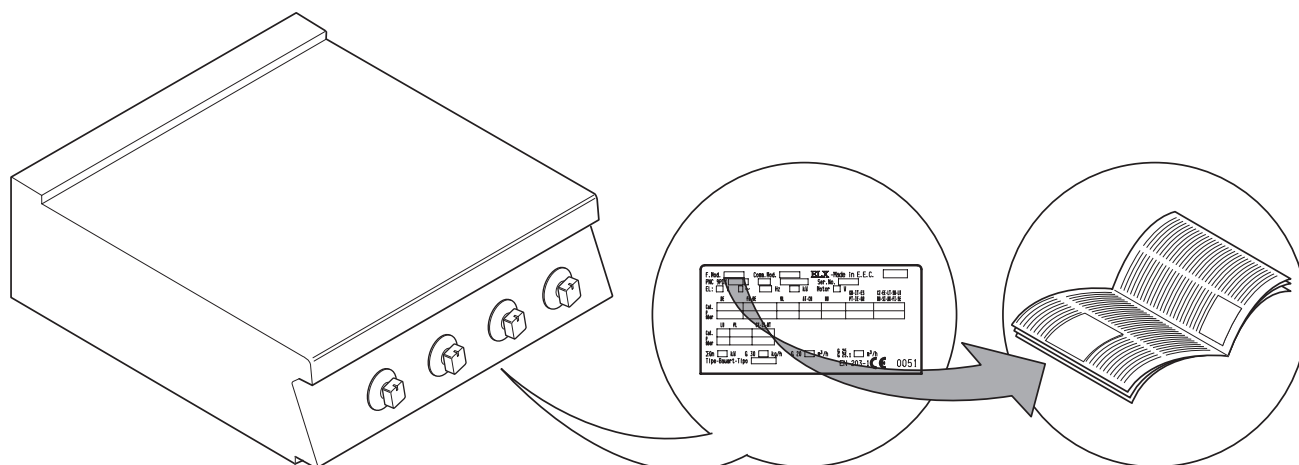


Diamond
catering equipment

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II. DATAPLATE and TECHNICAL DATA



Important

This manual contains information relevant to various appliances. See the appliance dataplate located under the control panel in order to identify the appliance (see fig. above).

TABLE A - Gas appliance technical data

MODELS		+R/G1FL 400 mm	+R/G1FR 400 mm	+R/G1CL 400 mm	+R/G2FL 800 mm	+R/G2FM 800 mm	+R/G2CL 800 mm
TECHNICAL DATA		KRG400	KRG401	KRG400C	KRG800	KRG813	KRG800C
		QRG400	QRG401	QRG400C	QRG800	QRG813	QRG800C
ISO 7/1 connection	Ø	1/2"	1/2"	1/2"	1/2"	1/2"	1/2"
Nominal heat output kW	Max.	7	7	7	14	14	14
	Min.	3,2	3,2	3,2	6,4	6,4	6,4
Type of construction		A1	A1	A1	A1	A1	A1

TABLE A - Electrical appliance technical data

MODELS		+R/E1FL 400 mm	+R/E1FR 400 mm	+R/E1CL 400 mm	+R/E2FL 800 mm	+R/E2FM 800 mm	+R/E2CL 800 mm
TECHNICAL DATA							
Power supply voltage	V	400	400	400	400	400	400
Phases	No.	3N	3N	3N	3N	3N	3N
Frequency	Hz	50/60	50/60	50/60	50/60	50/60	50/60
Nominal max. Power	kW	4,5	4,5	4,5	9	9	9
Power cable section	mm ²	1,5	1,5	1,5	2,5	2,5	2,5

TABLE A - Gas appliance technical data

MODELS		+RV/G1FL 400 mm KRGV400 QRGV400	+RV/G1FR 400 mm KRGV401 QRGV401	+RV/G1CL 400 mm KRGV400C QRGV400C	+RV/G2FL 800 mm KRGV800 QRGV800	+RV/G2FM 800 mm KRGV813 QRGV813	+RV/G2CL 800 mm KRGV800C QRGV800C	+RV/G2CM 800 mm KRG813C QRG813C
TECHNICAL DATA								
ISO 7/1 connection	Ø	1/2"	1/2"	1/2"	1/2"	1/2"	1/2"	1/2"
Nominal heat output kW	Max.	7	7	7	14	14	14	14
	Min.	3,2	3,2	3,2	6,4	6,4	6,4	6,4
Type of construction		A1	A1	A1	A1	A1	A1	A1

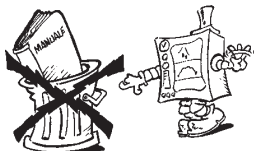
TABLE A - Electrical appliance technical data

MODELS		+RV/E1FL 400 mm	+RV/E1FR 400 mm	+RV/E1CL 400 mm	+RV/E2FL 800 mm	+RV/E2FR 800 mm	+RV/E2CL 800 mm	+RV/E2CM 800 mm
TECHNICAL DATA								
Power supply voltage	V	400	400	400	400	400	400	400
Phases	No.	3N	3N	3N	3N	3N	3N	3N
Frequency	Hz	50/60	50/60	50/60	50/60	50/60	50/60	50/60
Nominal max. Power	kW	4,5	4,5	4,5	9	9	9	9
Power cable section	mm ²	1,5	1,5	1,5	2,5	2,5	2,5	2,5

III. GENERAL INSTRUCTIONS



- Carefully read the instruction handbook before using the appliance.



- After installation keep the instruction handbook for future consultation.



- **FIRE HAZARD** - Keep the area around the appliance clear and free from combustible materials. Do not keep flammable materials in the vicinity of the appliance.



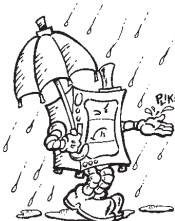
- Install the appliance in a well-ventilated place to avoid the creation of dangerous mixtures of unburnt gases in the room.
- Air recirculation must take in account the air necessary for combustion, 2 m³/h/kW gas power, and also the “well-being” of those working in the kitchen.

Inadequate ventilation causes asphyxia. Do not obstruct the ventilation system of the place where the appliance is installed. Do not obstruct the vents or ducts of this or other appliances.



- Place emergency telephone numbers in a visible position.

- Installation, maintenance and conversion to another type of gas must only be carried out by qualified personnel authorised by the manufacturer. For assistance, contact an authorised technical centre. Demand original spare parts.
- This equipment is designed for cooking food. It is intended for industrial use. Any other use is to be considered **improper**.
- This appliance is not intended for use by people (including children) with limited physical, sensory or mental abilities or without experience and knowledge of it, unless they are supervised or instructed in its use by a person responsible for their safety.
- The appliance must be used by **trained personnel**. Do not leave the appliance unattended when operating.
- Turn the appliance off in case of fault or poor operation.



- Do not use products (even if diluted) containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the appliance or the floor under it. Do not use metal tools to clean steel parts (wire brushes or Scotch Brite type scouring pads).
- Do not allow oil or grease to come into contact with plastic parts.
- Do not allow dirt, fat, food or other residuals to form deposits on the appliance.

- Do not clean the appliance with direct jets of water.

- The symbol **L** given on the product indicates that it should **not** be considered domestic waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and the health of persons. For further information regarding the recycling of this product, contact the product agent or local dealer, the after-sales service or the local body responsible for waste disposal.

• Warnings:

- Do not store or use gasoline or other flammable vapours, liquids or items in the vicinity of this or any other appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Never check for leaks with an open flame
- The appliance is not suitable for a marine environment.

Failure to observe the above can compromise the safety of the appliance. Failure to observe the above invalidates the warranty.

IV. THE ENVIRONMENT

1. PACKING



Packing materials are environment friendly and can be stored without risk, or burned in a special waste incineration plant.

Recyclable plastic components are marked with:



Polyethylene: outer wrapping, instruction booklet bag, gas nozzle bag.



Polypropylene: roof packing panels, straps.



Polystyrene foam: corner protectors.

2. USE

Our appliances offer high performance and efficiency. To reduce consumption of electricity, water or gas, do not use the appliance empty or in conditions that compromise optimal efficiency (e.g. with doors or lids open, etc.); the appliance is used in a well-ventilated place to avoid the creation of dangerous mixtures of unburnt gases in the room. Whenever possible, pre-heat only before use.

3. CLEANING

In order to reduce the emission of pollutants into the environment, clean the appliance (externally and when necessary internally) with products that are more than 90% biodegradable (for further information, see chap. V "CLEANING").

4. DISPOSAL



Do not disperse in the environment. Our appliances are manufactured using more than 90% (in weight) recyclable metals (stainless steel, iron, aluminium, galvanised sheet, copper, etc.).

Make the appliance unusable by removing the power cable and any compartment or cavity closing mechanisms (when present) in order to avoid the risk of someone becoming closed inside.

V. INSTALLATION

- Carefully read the installation and maintenance procedures given in this instruction manual before installing the appliance.



- Installation, maintenance and conversion to another type of gas must only be carried out by qualified personnel authorised by the manufacturer.
- Failure to observe the correct appliance installation, conversion and modification procedures can cause damage to the appliance, danger to persons and invalidates the Manufacturer's warranty.

1. REFERENCE STANDARDS

- Install the appliance in accordance with the local safety regulations and laws in the country of use.
- AUSTRALIA:** this appliance shall be installed only by authorised persons and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, local water supply regulations, AS5601-gas installation, health authorities and any other statutory regulations.

2. UNPACKING

IMPORTANT!

Immediately check for any damage caused during transport.

- The forwarder is responsible for the goods during transport and delivery.
- Inspect the packing before and after unloading.
- Make a complaint to the forwarder in case of visible or hidden damage, reporting any damage or shortages on the dispatch note at the time of delivery.
- The driver must sign the dispatch note: the forwarder can reject the claim if the dispatch note is not signed (the forwarder can provide the necessary form).
- Unpack, taking care not to damage the equipment. Wear protective gloves.
- Carefully remove the protective film from metal surfaces and clean any traces of glue with a suitable solvent.
- For hidden damage or shortages becoming apparent only after unpacking, request the forwarder for inspection of the goods within and not later than 15 days of delivery.
- Keep all the documentation contained in the packing.



3. POSITIONING

- Handle the equipment with care in order to avoid damage or danger to persons. Use a pallet for handling and positioning.
- The installation diagram given in this instruction manual gives the appliance dimensions and the position of connections (gas, electricity, water). Check that they are available and ready for making all the necessary connections.
- The appliance can be installed separately or combined with other appliances of the same range.
- The appliances are not suitable for built-in installation. Leave at least 10 cm between the appliance and a side wall and 15cm to the rear wall.
- Suitably insulate surfaces that are at distances less than those recommended.

- Maintain an adequate distance between the appliance and any combustible walls. Do not store or use flammable materials and liquids near the appliance.
- Leave an adequate space between the appliance and any side walls in order to enable subsequent servicing or maintenance operations.
- Check and if necessary level the appliance after positioning. Incorrect levelling can cause appliance malfunctioning.

3.1. COMBINING APPLIANCES

- (Fig.1A) Undo the 4 fixing screws and remove the control panels of the appliances.
- (Fig.1B) Remove the fixing screw nearest the control panel, from each side to be joined.
- (Fig.1D) Bring the appliances together and level them by turning the feet until the tops match.
- (Fig.1C) Turn one of the two plates inside the appliances 180°.
- (Fig.1E) From inside the control panel of the same appliance, join them at the front side, screwing one TE M5x40 screw (supplied) on the opposite insert.

3.2. FLOOR FIXING

To avoid accidental tipping of built-in half-module appliances installed separately, fix them to the floor carefully following the instructions enclosed with the corresponding accessory (F206136).

3.3. INSTALLATION ON BRIDGE, CANTILEVER FRAME OR CEMENT PLINTH

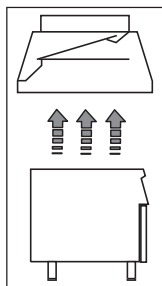
Carefully follow the instructions enclosed with the corresponding accessory.

Follow the instructions supplied with the optional product chosen.

3.4. SEALING GAPS BETWEEN APPLIANCES

Follow the instructions supplied with the optional sealing paste pack.

4. FUME EXHAUST AND VENTILATION



- Only install the appliance in a well-ventilated place.
- Do not obstruct the ventilation system in any way.
- Do not obstruct the vent and discharge holes of this appliance or others present in the room.

WARNING! Inadequate ventilation causes appliance malfunction and can cause asphyxia and danger for persons.

For Australia, ventilation must be in accordance with Australian building codes and kitchen exhaust hoods must comply with AS/NZS1668.1 and AS 1668.2

4.1. TYPE "A1" APPLIANCES

Type "A1" appliances must be positioned under an extractor hood.

Make sure the hood removes the steam and fumes generated by the equipment during cooking.

4.2. TYPE "B" APPLIANCES

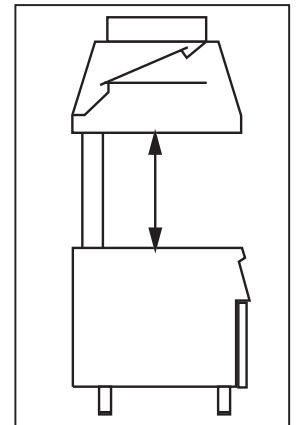
Equip type "B" appliances with a fume exhaust system conforming to current regulations.

4.2.1 CONNECTION FLUE

- Remove the grill from the fume exhaust.
- Install the connection flue, following the instructions supplied with the accessory (optional).

4.2.2 INSTALLATION UNDER AN EXTRACTOR HOOD

- Place the appliance under the extractor hood (fig. opposite).
- Raise the fume exhaust pipe without altering the section.
- Do not install dampers.
- The correct height of the exhaust pipe and the relative distance from the extractor hood must comply with current standards.
- The end of the exhaust pipe must be at least 1.8 m from the support surface of the appliance.



4.2.3 INSTALLATION WITH FUME EXHAUST DUCTED TO THE OUTSIDE OR TO A FLUE

- In the absence of an extractor hood, fit the fume exhauster (optional).
- Fit the damper on the connection flue exhaust (optional).
- Fit the upward section of the damper into the connection flue sleeve.
- Continue towards the outside or into a flue having a duct of adequate dimensions, resistant to 300°C.

NB! The system must ensure that: a) the fume exhaust is not blocked; b) the length of the exhaust pipe does not exceed 3 m. Use the adapter for connecting fume ducts of different diameters.

IMPORTANT! Delete the "Type" of installation not carried out from the appliance dataplate, so that only the "Type" of installation performed appears.

- **SUB CLAUSES 4.1/4.2 are not relevant for Australian standard.**

5. CONNECTIONS



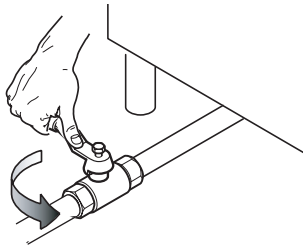
- Any installation or maintenance work on the feed system (gas, electricity) must only be carried out by the utility company or an authorised installation technician.
- See the appliance dataplate for the product code.
- See the installation diagram for the type and position of appliance connections.

5.1. GAS APPLIANCES

IMPORTANT! Ensure that the available gas supply matches the data label; to convert the gas type, follow the instructions in par. 5.1.6. in this chapter.

5.1.1 BEFORE CONNECTING

- Make sure the appliance is arranged for the type of gas to be used. Otherwise, carefully follow the instructions given in the chapter: "Gas appliance conversion / adjustment".
- Fit a rapid gas shut-off cock/valve ahead of each appliance. Install the cock/valve in an easily accessed place.



- Clean the pipes to remove any dust, dirt or foreign matter which could block the supply.
- The gas supply line must ensure the gas flow necessary for full operation of all the appliances connected to the system. A supply line with insufficient flow will affect correct operation of the appliances connected to it.
- Caution!** Incorrect levelling of the appliance can affect combustion and cause malfunctioning.

5.1.2 CONNECTION

- See the installation diagram for the position of the gas connection on the bottom of the appliance.
- Remove the plastic protection cover (if present) from the appliance gas union before connecting.
- After installation, use soapy water to check connections for leaks.
- The Gas Connection is male ½" BSP

5.1.3 SUPPLY PRESSURE CHECK (all versions)

Make sure the appliance is suitable for the type of gas available, according to that given on the dataplate (otherwise, follow the instructions given in par. "Conversion to another type of gas"). The supply pressure must be measured with the appliance operating, using a manometer (min. 0.1 mbar).

- Remove the control panel.
- Remove retaining screw "N" from the pressure point and connect the manometer "O" (fig. 2A-2B).
- Compare the value read on the manometer with that given in table B (see handbook Appendix)
- If the manometer gives a pressure outside the range of values in table B, do not start the appliance, and consult the gas company.

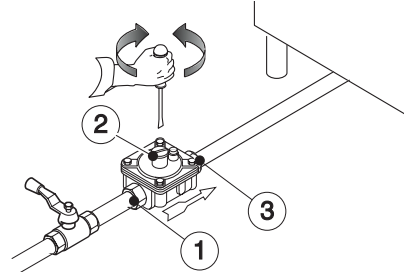
5.1.4 GAS PRESSURE REGULATOR

Install the gas pressure regulator supplied with the appliance in an easily accessible location close to the appliance gas inlet.

The pressure regulator should preferably be fitted horizontally, to ensure the right outlet pressure:

- "1" connection side gas from mains.
- "2" pressure regulator;
- "3" connection side gas towards the appliance;

The arrow on the regulator () shows the gas flow direction.



AUSTRALIA: the gas pressure regulator supplied with the appliance must be fitted to the appliance inlet. Adjust the test point pressure with one burner operating at maximum setting as follow:

- 1.0 KPa for Natural gas
- 2.65 KPa for Propane gas

NB! These models are designed and certified for use with natural or propane gas.

5.1.5. CHECKING THE PRIMARY AIR SUPPLY (all versions)

When the primary air supply is correctly adjusted, the flame does not "float" with burner cold and there is no flareback with burner hot.

- Undo screw "A" and position aerator "E" at distance "H" given on the Table B, retighten screw "A" and seal with paint (fig. 3B - pag. 5).

5.1.6 CONVERSION TO ANOTHER TYPE OF GAS

Table B "technical data/gas nozzles" gives the type of nozzles to be used when replacing those installed by the manufacturer (the number is stamped on the nozzle body).

At the end of the procedure, carry out the following check-list:

Check	Ok
• burner nozzle/s replacement	
• correct adjustment of primary air supply to burner/s	
• pilot nozzle/s replacement	
• minimum flame screw/s replacement	
• correct adjustment pilot/s if necessary	
• correct adjustment of supply pressure (see technical data/gas nozzles table)	
• apply sticker (supplied) with data of new gas type used	

5.1.6.1 REPLACING THE MAIN BURNER NOZZLE

(all versions)

- Unscrew nozzle “C” and replace it with the corresponding nozzle for the selected gas (Table B, fig.3B) complying with that given in the following table B.
- The nozzle diameter is given in hundredths of mm on the nozzle body.
- Fully retighten nozzle “C”.

5.1.6.2 REPLACING THE PILOT BURNER NOZZLE

(all versions)

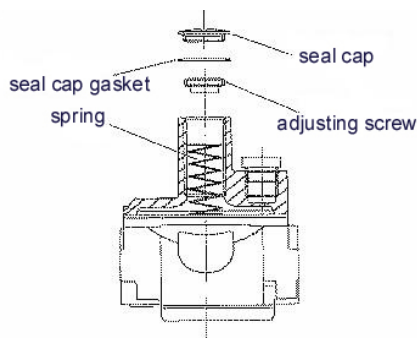
- Undo screw coupling “H” and replace nozzle “G” with one suitable for the type of gas (Table B, fig.3A).
- The nozzle identification number is given on nozzle body.
- Retighten screw coupling “H”.

5.1.6.3 MINIMUM FLAME SCREW (all versions)

- Unscrew minimum flame screw “M” from the cock/valve and replace it with the one suitable for the type of gas (screw down fully) (Table B, fig.2A).

5.1.6.4 REPLACING THE ADJUSTMENT SPRING OF THE PRESSURE REGULATOR

- Replace the spring of the pressure regulator with one suitable for the gas pressure type given in table B (see handbook Appendix) as follows:
 - Remove the seal cap, seal cap gasket, adjusting screw and the spring.
 - Insert the new spring and replace the adjusting screw.
 - Connect a pressure gauge to the appliance's test point pressure (fig. 2A/2B).
 - Ignite the appliance's burners so to have the maximum gas consumption.
 - Regulate the adjustment screw until the pressure gauge shows the working pressure value (section 5.1.4 Gas pressure regulator).
 - Replace the seal cap and gasket and screw tightly closed.
 - Remove the pressure gauge and close the test point pressure.
 - Prior to operation, test the gas pressure regulator for leaks.



5.2. ELECTRIC APPLIANCES

5.2.1. ELECTRICAL CONNECTION (Fig. 4A-Table C).

IMPORTANT! Before making the connection, check the compatibility of the dataplate specifications with the mains voltage and frequency.

- To access the terminal board, remove the control panel of the appliance by removing the fixing screws (fig. 4A 1-2).
- Connect the power supply cable to the terminal board as shown in the wiring diagram enclosed with the appliance.
- Secure the power supply cable with a cable clamp.

IMPORTANT! The manufacturer declines any responsibility if the safety regulations are not respected.

5.2.2. POWER SUPPLY CABLE

Unless otherwise specified, our appliances do not come equipped with a power supply cable. The installer must use a flexible cable having characteristics at least equivalent to H05RN-F rubber-insulated type cables. Protect the cable section outside the appliance with a metal or rigid plastic pipe.

5.2.3. CIRCUIT BREAKER

Install a circuit breaker ahead of the appliance. Contact opening distance and maximum leakage current must comply with current regulations.

5.3. EQUIPOTENTIAL NODE AND EARTH CONNECTION

The appliance must be earthed; it must be included in an equipotential node by means of the screw located under the appliance frame at the front right. The screw is marked with the symbol .

6. SAFETY THERMOSTAT

Some of our appliance models use a safety thermostat, which cuts in automatically when temperatures exceed a preset value, shutting off the gas supply (gas appliances) or the electricity supply (electric appliances).

6.1. RESET

- Wait until the appliance has cooled down: a suitable temperature for resetting is approx. 90°C.
- Press the red button on the safety thermostat body.

IMPORTANT! If resetting entails the removal of a protective part (e.g. control panel) this must be carried out by a qualified technician. Tampering with the safety thermostat invalidates the warranty.

7. BEFORE LEAVING

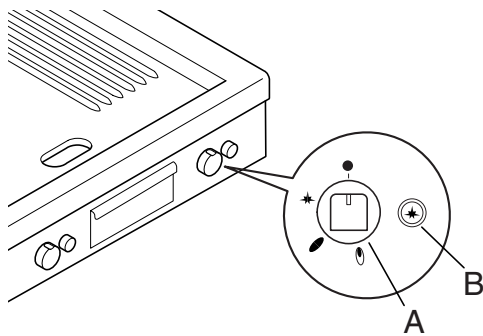
Check all connection for gas leaks with soap and water. Do not use a naked flame for detecting leaks. Ignite all burners both individually and combined to ensure correct operation of gas valves, burners and ignition. Turn gas taps to low flame for each burner, individually and separately, when satisfied with the appliance, please, instruct the user on the correct method of operation. In case the appliance fails to operate correctly after all checks have been carried out, refer to the authorised service provider in your area.

VI. INSTRUCTIONS FOR THE USER

1. USE OF THE FRY TOP AND COOKING PLATE

- The appliance is intended for industrial use and must be used by trained personnel.
- Do not use the appliance empty or in conditions that compromise its optimum efficiency. Also, if possible, pre-heat the appliance immediately before use.
- The fry-top is designed for direct cooking of food on the hot-plate (hamburgers, chops, eggs, sausages, fish, vegetables, etc.). Any other use is to be considered improper.
- The cooking plate is designed for cooking food in containers (pots, pans).
- Every day before use, empty the oil collection tray with the appliance cold.
- Do not use the fry-top to warm pots or pans.
- **Fry-top 400mm:** it consists of a single cooking zone controlled by a thermostatic gas valve (gas version) or a thermostat (electric version). The bulb for measuring the temperature is located in the middle of the plate;
- **Fry-top 800mm:** it consists of two cooking zones (left side and right) controlled by two thermostatic gas valves (gas version) or by two thermostats (electric version), one for each zone. The bulbs for measuring the temperature are located in the middle of the plate (left and right side respectively).

1.1. GAS MODELS WITH COCK



The gas control knob "A" for all burners has 4 positions:

- off
- ★ pilot on
- max
- min

Switching on

Lighting the pilot flame

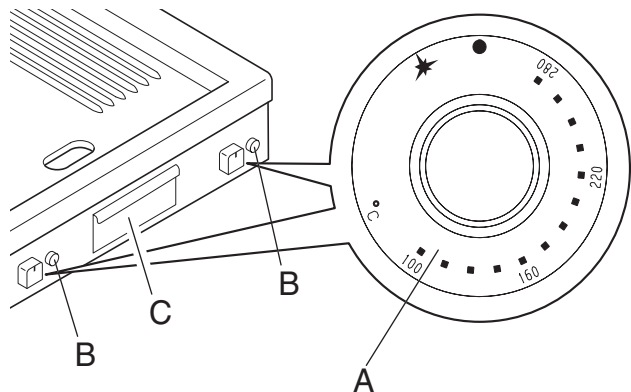
- Press and turn knob "A" from "off" to "pilot on".
- Press down knob "A" and at the same time press piezoelectric switch "B" repeatedly, which will light the pilot flame. Check lighting of the pilot flame through the holes in the control panel. When knob "A" is released, the flame must remain alight; otherwise, repeat the operation.

In case of emergency the pilot burner can be lit by bringing a flame to it after removing the juice collection drawer and keeping knob "A" pressed in the "pilot ignition" position.

Lighting the main burner

- Turn knob "A" from "pilot on" to "max".
- For a minimum flame, turn knob "A" to "min".

1.2. GAS MODELS WITH VALVE



Switching on

Control knob "A" has the following positions:

- off
- ★ pilot ignition
- temperatures

Turn knob "A" anticlockwise from "off" to "pilot ignition" and hold it down. At the same time press button "B" repeatedly until the pilot burner lights. About 20" after lighting, release knob "A" and the pilot flame must stay alight. Check lighting through sight hole "C".

If not lit, repeat the operation.

In case of emergency the pilot burner can be lit by bringing a flame to it after removing the juice collection drawer and keeping knob "A" pressed in the "pilot ignition" position.

- To light the main burner, press knob "A" lightly and turn it anticlockwise to the required temperature.

The appliance is equipped with a thermostatic valve that automatically keeps the tank temperature level constant.

Switching off Fry top with cock

Switching off the main burner

- Turn knob "A" from "max or min" to "pilot on".

Switching off the pilot flame

- Press and turn knob "A" to "off";
- At the end of the day, close the gas supply cock located ahead of the appliance.

Switching off the fry-top with valve

- Turn knob "A" to "pilot ignition" to turn off the main burner.
- To shut off the pilot, press the knob "A" lightly and turn it to "off".

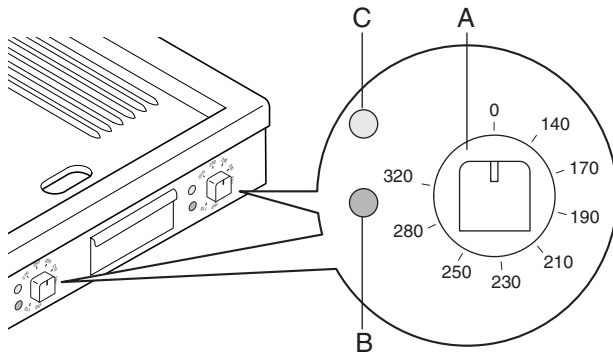
At end of service:

- Turn knob "A" to "off".
- Close the gas shut-off cock.

1.2.1. INTERLOCK

The valve is equipped with a thermal device (called interlock) that prevents re-lighting for about 40 seconds (sufficient time for the safety thermocouple to cool) if the pilot burner goes out.

1.3. ELECTRIC MODELS



Switching on

- Turn on the main switch located ahead of the appliance.
- Turn thermostat knob "A" to the required temperature.
- Lighting up of green indicator "C" signals that the power is on.
- Lighting up of indicator "B" signals that the heating elements are on. The indicator goes off when the set temperature is reached.

Switching off

- Turn the control knobs to "0".

VII. CLEANING

IMPORTANT!

Before carrying out any cleaning operation, disconnect the appliance from the power supply.

Do not use ice or water to quickly cool the cooking plate: do not use ice or water for cleaning when the cooking plate is hot since, this will permanently deform it and compromise appliance operation.

Improper cleaning automatically invalidates the warranty.

1. EXTERNAL PARTS

SATIN-FINISH STEEL SURFACES (daily)

- Clean all steel surfaces: dirt can be easily removed as soon as it forms.
- Remove dirt, fat and food residuals from steel surfaces when cool, using soapy water, applied with or without detergent with a cloth or sponge. Dry the surfaces thoroughly after cleaning.
- With stubborn dirt, fat or food residuals, wipe the cloth/sponge with the grain of the satin finish and rinse often: rubbing in a circular motion, combined with the particles of dirt deposited on the cloth/sponge, could damage the steel's satin finish.
- Iron objects could ruin or damage the steel: damaged surfaces become dirty more easily and are more liable to corrode.
- Have the satin finish repaired if necessary.

SURFACES BLACKENED BY HEAT (when necessary)

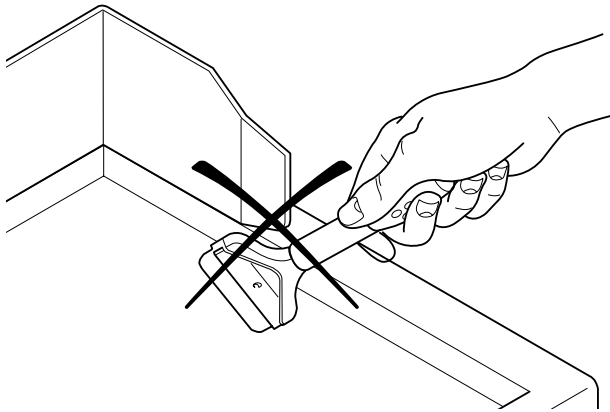
Exposure to high temperatures can cause the formation of dark marks. These do not constitute damage and can be removed by following the instructions given in the previous paragraph.

2. OTHER SURFACES

SURFACES IN SOFT IRON OR CAST IRON (daily)

Remove dirt using a damp cloth or, in the event of stubborn deposits, the accessories (optional or supplied) specified in the list. After cleaning, switch the appliance on to dry the surface quickly, then coat the surface with a thin layer of cooking oil.

Important: do not use the edge scraper (see figure)



as it will scratch the plate, permanently compromising its functionality and cleanability. Replace the blade whenever it is not perfectly sharp.

TANKS AND COLLECTION DRAWERS (even several times a day)
Remove any grease, oil, food residuals, etc., from trays, drawers and containers in general used for collection. Always clean these containers at the end of the day. While using the appliance, empty them when they are nearly full.

3. PERIODS OF DISUSE

If the equipment is not going to be used for some time, take the following precautions:

- Close any cocks or main switches installed ahead of the appliances.
- Rub all stainless-steel surfaces vigorously with a cloth moistened with vaseline oil in order to form a protective film.
- Periodically air the premises.
- Have the appliance checked before using it again.
- In order to avoid too rapid evaporation of accumulated moisture and consequent breaking of the element, when starting up again leave electric appliances on minimum for at least 45 minutes.

4. INTERNAL PARTS (every 6 months)

IMPORTANT! Operations to be carried out only by specialised technicians.

- Check the condition of internal components.
- Remove any deposits of dirt inside the appliance.
- Check and clean the discharge system.

NB! In particular ambient conditions (e.g. intensive use of the appliance, salty environment, etc.) the above cleaning should be more frequent.

VIII. MAINTENANCE

1. MAINTENANCE

All the components requiring maintenance are accessible from the front of the appliance, after removing the control panel and front panel. Disconnect the power supply before opening the appliance

1.1 BRIEF TROUBLESHOOTING GUIDE

Even with normal appliance use, malfunctions can occasionally occur.

The pilot burner does not light

Possible causes:

- The igniter is not properly fixed or connected.
- The ignition or igniter cable are damaged.
- Insufficient pressure in gas pipes.
- Blocked nozzle.
- Faulty gas valve.
- Faulty gas cock.

The pilot burner goes out when the igniter knob is released

Possible causes:

- The pilot burner is not heating the thermocouple sufficiently.
- Faulty thermocouple.
- The gas valve knob is not being pressed enough.
- Lack of gas pressure at the valve.
- Faulty gas valve.
- Faulty gas cock.

The pilot burner is still lit but the main burner does not light

Possible causes:

- Loss of pressure in gas supply pipe.
- Blocked nozzle or faulty gas valve.
- Gas outlet holes on burner clogged.

The fry-top temperature cannot be adjusted.

Possible causes:

- Faulty thermostat bulb.
- Faulty gas valve.

ABNORMAL OPERATION

Any of the following are considered to be abnormal operation and may require servicing:

- incomplete ignition of the burner;
- yellow tipping of the burner flame;
- burner failing to remain alight;
- gas valves are difficult to turn;

In case the appliance fails to operate correctly, contact the authorised service provider in your area.

INSTRUCTIONS FOR REPLACING COMPONENTS

(to be carried out only by a specialised installer)

GAS VALVE/COCK

- Remove the knobs and control panel.
- Unscrew the pilot and thermocouple pipe.
- Unscrew the gas inlet and outlet connections.
- Lift the cooking plate at the front and remove the thermostat bulb.
- For installation carry out the same procedure in reverse order.

PILOT BURNER, THERMOCOUPLE, IGNITER ASSEMBLY FRYTOP

- Remove the knobs and control panel.
- Replace the component.

FRYTOP MAIN BURNER

- Remove the knobs and control panel.
 - Remove the cooking plate, firstly removing the thermostat bulbs.
 - Remove the clamp fixing the burner to the gas pipe and nozzle holder.
 - Remove the burner and replace it.
- For installation carry out the same procedure in reverse order.

1.2 MAINTENANCE SCHEDULE

- It is recommended the appliance is inspected and serviced by an authorized person at least every 12 months. For this purpose it is recommended to draw up a maintenance contract.

2. MAIN COMPONENTS

- Gas cock
Type "PINTOSSI", PEL 21S, bridle fitting
Type "COPRECI", Model CPMM 18700, bridle fitting
- Gas valve
Type "EUROSIT", Model 0.630 (with valve, chrome)
- Main burner
Type "CELX", in AISI 430.
- Pilot burner
Type "SIT", Model 0.140
- Thermocouple
Type "SIT", Model 0.290 thread M8x1 (with cock)
Type "SIT", Model 0.270 thread M9x1 (with valve, chrome)
- Piezoelectric lighter
Type "INECO", Model PZ610
- Safety thermostat (with valve, chrome)
Type "EGO" Model 55.325.
- Sealant
"PARALIQ PM 35 VLIES" type tape.
Loctite 511