

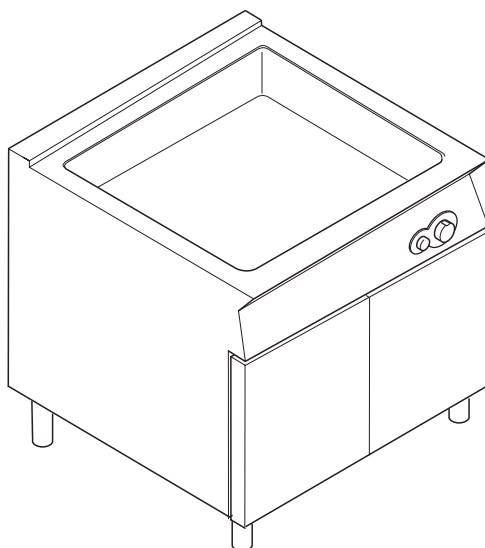
05/2012

Mod: E17/SCEA4-N

Production code: 373109



Diamond
catering equipment



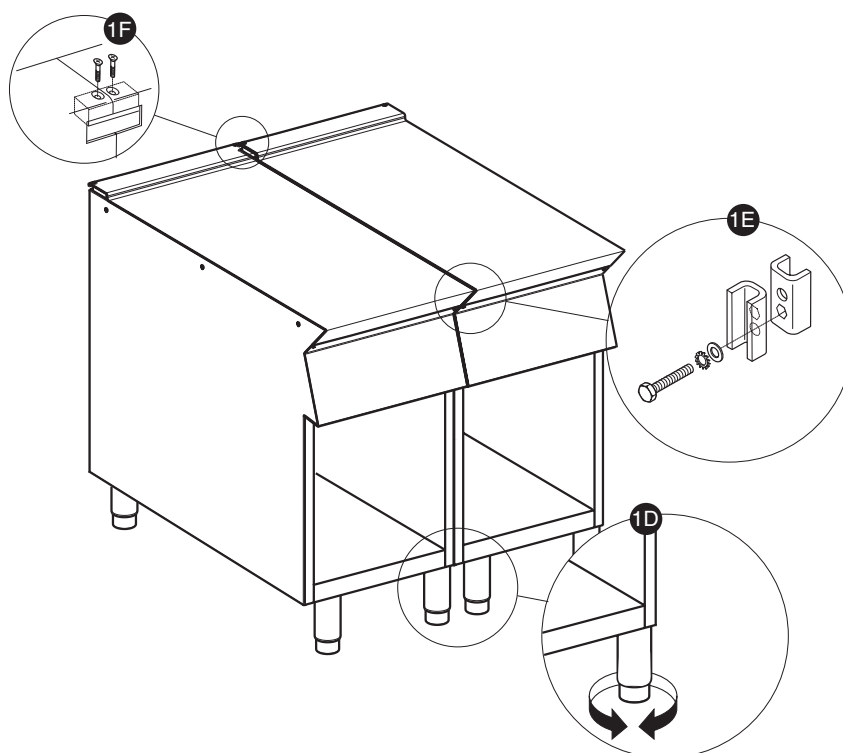
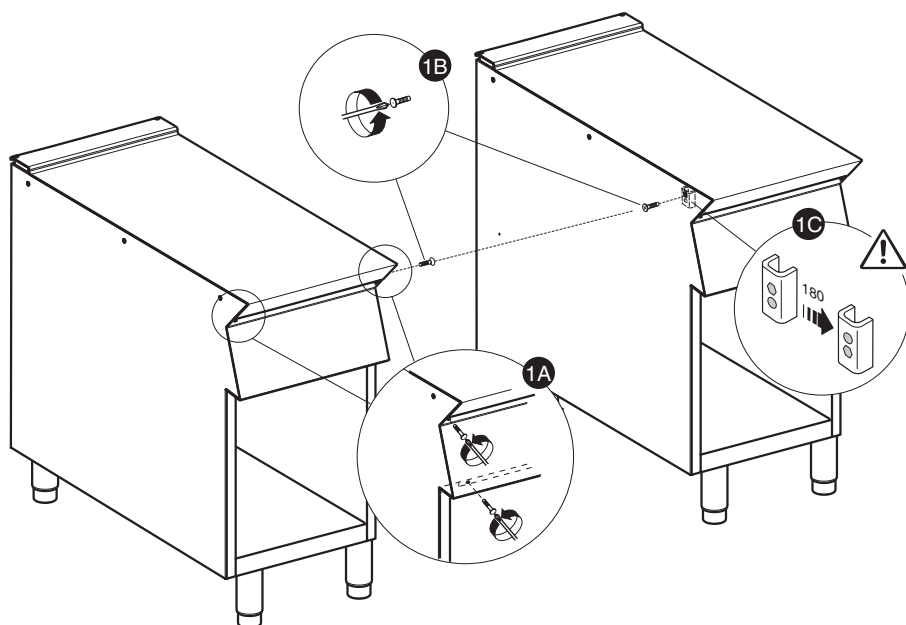
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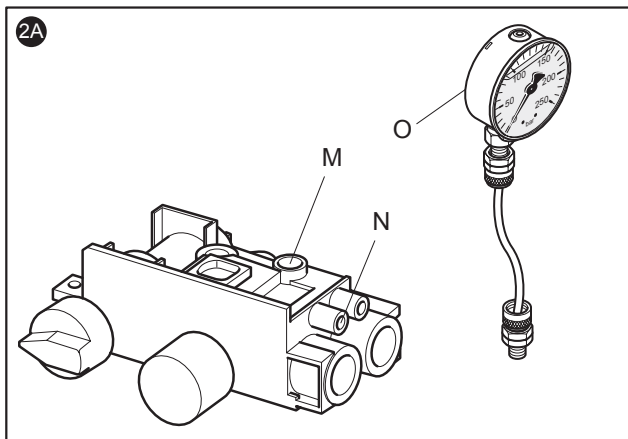
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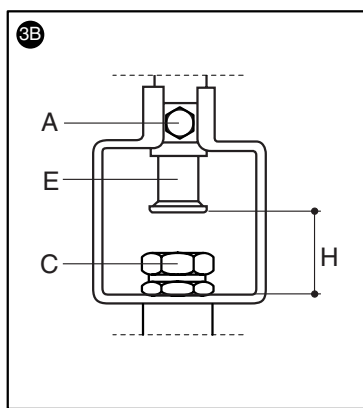
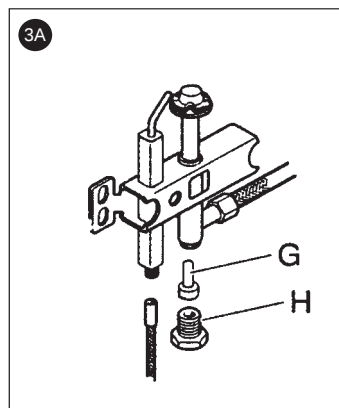


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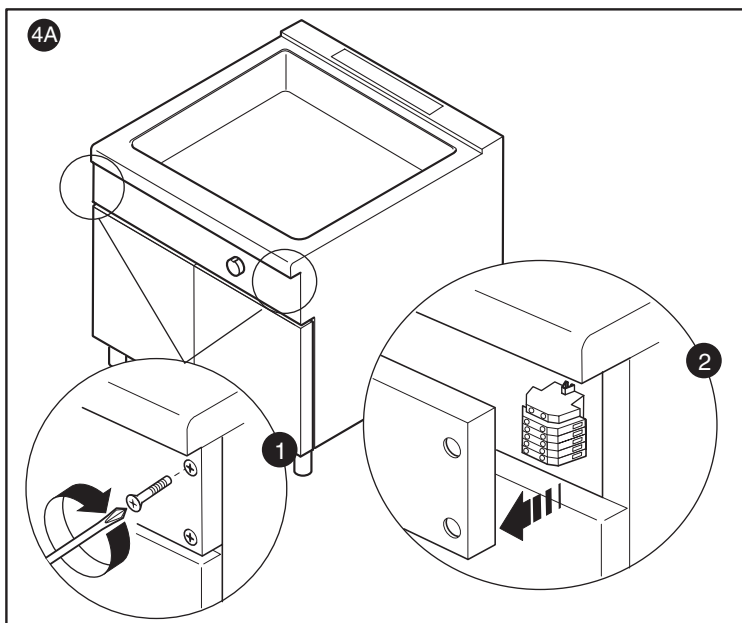
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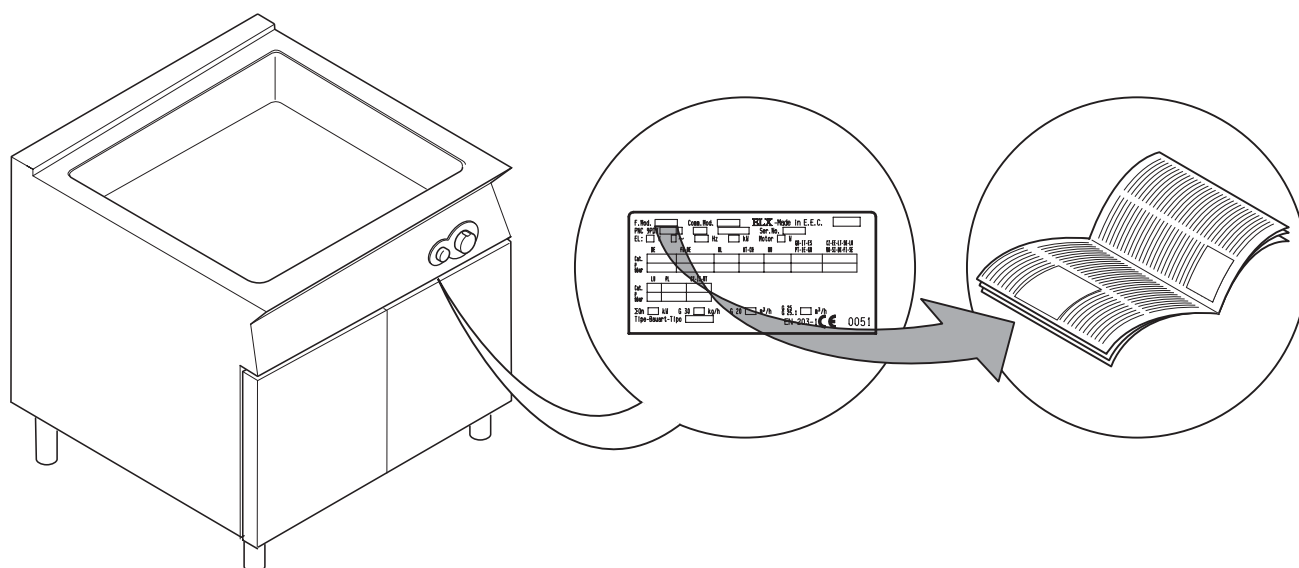
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II. DATAPLATE and TECHNICAL DATA



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).

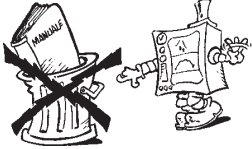
TABLE A - Gas/electric appliance technical data

MODELS		+7M FGDD00	+7M FGHDD00	+7M FEDDD00	+7M FEHDD00
TECHNICAL DATA		400 m m	800 m m	400 m m	800 m m
Tank capacity (filling level)	Lt.	11	22	11	22
ISO 7/1 connection	Ø	1/2"	1/2"	-	-
Nominal heat output	kW	7	14	-	-
Type of construction		A1	A1	-	-
Power supply voltage	V	-	-	400	400
Phases	N°	-	-	3N	3N
Frequency	Hz	-	-	50/60	50/60
Max. Power	kW	-	-	5	10
Power cable section	mm ²	-	-	1,5	1,5

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 safety regulations and local laws of the country where used.

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 on 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 provided 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 designed for built-in installation. Leave at least 10 cm between the appliance and side or rear walls.
- 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

4.1. TYPE “A1” APPLIANCES

Position type “A1” appliances under an extractor hood to ensure removal of fumes and steam produced by cooking.

4.2. TYPE “B” APPLIANCES

(in conformity with the definition given in the Installation Technical Regulations DIN-DVGW G634: 1998)

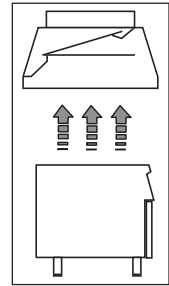
Whenever the appliance dataplate specifies only type Axx, such appliances are not designed for being directly connected to a flue or fume exhaust pipe run to the outside. However, the same appliance can be installed under an extractor hood or similar forced extraction system for fumes.

4.2.1. CONNECTION FLUE

- Remove the grille 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 distance from the extractor hood must comply with the current regulations.
- The end of the exhaust pipe must be at least 1.8 m from the support surface of the appliance.



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

5. CONNECTIONS



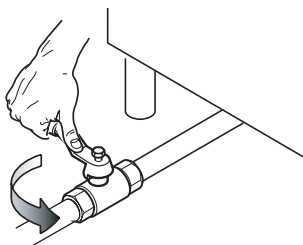
- Any installation work or maintenance to the supply system (gas, electricity, water) must only be carried out by the utility company or an authorised installation technician.
- Refer to the appliance dataplate for the product code.
- See the installation diagram for the type and position of appliance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

5.1. GAS APPLIANCES

IMPORTANT! This appliance is arranged and tested to operate with G20 gas 20mbar; to convert it to another type of gas, follow the instructions in par. 5.1.6. of this chapter

5.1.1. BEFORE CONNECTING

- Make sure that 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.
- Important!** 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.

5.1.3. SUPPLY PRESSURE CHECK

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).
- 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.

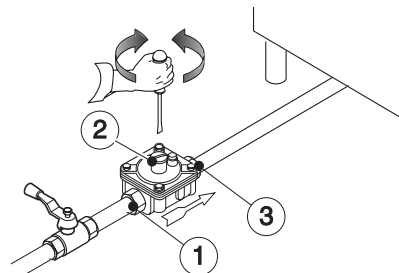
5.1.4 GAS PRESSURE REGULATOR

If the gas pressure is higher than that specified or is difficult to regulate (not stable), install a gas pressure regulator (accessory code 927225) in an easily accessed position ahead of the appliance.

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.



NB! These models are designed and certified for use with natural or propane gas. For natural gas, the pressure regulator on the header is set to 8" w.c. (0.1 mbar).

5.1.5. CHECKING THE PRIMARY AIR SUPPLY

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. 3A).

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/nozzles table)	
• apply sticker (supplied) with data of new gas type used	

5.1.6.1 REPLACING THE MAIN BURNER NOZZLE (fig.3B)

- Loosen screw "A" and unscrew nozzle "C".
- Replace nozzle "C" with one suitable for the type of gas, according to that given in table B.
- The nozzle diameter is given in hundredths of mm on the nozzle body.
- Screw down nozzle "C"

5.1.6.2 REPLACING THE PILOT BURNER NOZZLE

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

5.1.6.3 MINIMUM FLAME SCREW

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

5.2. ELECTRIC APPLIANCES

5.2.1. ELECTRICAL CONNECTION (Fig. 4A - TableA).

IMPORTANT! Before connecting, make sure the mains voltage and frequency match that given on the dataplate.

- To access the terminal block, remove the appliance control panel by undoing the fixing screws (fig. 4A 1-2).
- Connect the power cable to the terminal block as shown in the wiring diagram attached to the appliance.
- The power cable must pass through a protection pipe (when provided for) and secured with the special cable gland at the pipe entry.
- Secure the power cable with the cable gland.

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

5.2.2. POWER CABLE

Unless otherwise specified, our appliances are not equipped with a power 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

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



5.4. WATER CONNECTION

The appliance must be supplied with drinking water at a pressure of 1.5 - 3 bar.

Important! If the water pressure is higher than that specified, use a pressure reducer to avoid damaging the appliance.

For correct installation, the water inlet pipe must be connected to the mains by means of a mechanical filter and a shut-off cock. Before connecting the filter, allow a certain amount of water to flow in order to clear the pipe of any waste matter.

5.5. DISCHARGE

Discharge water must be removed by means of a suitable receptacle resistant to a temperature of at least 100°C. The steam produced during the discharge phases must not involve the appliance.

6. SAFETY THERMOSTAT

Some of our appliance models use a safety thermostat that cuts in automatically when temperatures exceed a set value, shutting off the gas supply (gas appliances) or the electricity (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 requires the removal of a protective part (e.g. control panel) this must be done by a specialised 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.

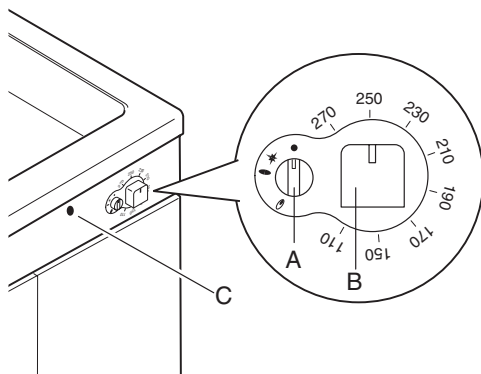
VI. INSTRUCTIONS FOR THE USER

1. MULTIFUNCTIONAL COOKER USE

General precautions

- The appliance is intended for industrial use by trained personnel.
- This appliance must only be used for its expressly designed purpose; i.e. for cooking meats, with sauce, braised and stewed, sauces, light fries, omelettes and stewed foods in general. Any other use is to be considered improper.
- Do not use the appliance as a frier; the temperature of the bottom of the tank exceeds 230°C with risk of fire;
- Before use, carefully clean any industrial greases from the tank, proceeding as follows:
 - Fill the tank with water and normal detergent and bring to boil for a few minutes.
 - empty and carefully rinse with clean water. Also, if possible, pre-heat the appliance immediately before use.

1.1. GAS MODELS



Switching on

The thermostatic valve control knobs have the following positions:

Knob A:

- "Off" position
- ★ "Pilot ignition" position
- "Pilot on" position
- "On" position

- Turn knob "A" anticlockwise from position ● to position ★.
- Press down knob "A" and turn it to position ● to light the pilot. If the pilot does not light, repeat the operation until it does.

Then, hold knob "A" down for about 20 seconds, release it and check that the pilot flame remains lit; otherwise, repeat the entire operation.

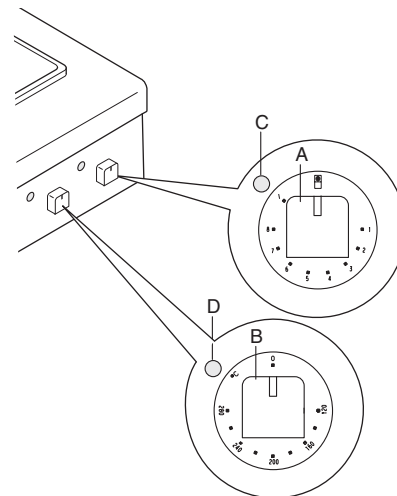
Important: whenever turning the knob to "Off", shutting off the pilot burner, wait 60 seconds (knob release) before relighting it.

- To light the main burner, turn knob "A" anticlockwise from position B to position ●.
- To adjust the temperature, turn knob "B" to the required value.

Switching off

- Turn knob "A" clockwise from position A to position ★.
- Press the knob down and turn it to position ★; release and turn it to position ●.

1.2. ELECTRIC MODELS



1.3.1 DRY COOKING

- Turn on the main switch located ahead of the appliance.
 - Turn the knob of thermostat "B" clockwise to the value corresponding to the required cooking temperature of between 120 and 280 °C.
 - Turn the knob of energy regulator "A" clockwise until reaching the "infinity" position.
- Lighting up of the green indicator signals that the power is on.

Lighting up of yellow indicator "C" signals operation of the heating elements; it goes off when the oven reaches the set temperature.

1.3.2. STEWING

For stewing (e.g. gravies, braised meats, sauces, etc.) carry out the following operations:

- Turn thermostat knob "B" to the required temperature.
- Turn energy regulator knob "A" to a position that maintains the food boiling point, remembering that position "1" corresponds to minimum power and position "8" maximum power.

Caution! The cooking surfaces are very hot during operation.

NB:

The plug is used to close the drain hole obtained on the front of the tank whenever the appliance is used for stewing. Juices are collected by means of the container placed under the control panel

At end of service

- Turn the control knobs to the off position "0".
- Turn off the electrical switch installed ahead of the appliance.

VII. CLEANING

IMPORTANT!

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

1. EXTERNAL PARTS

SATIN-FINISH STEEL SURFACES (daily)

- Clean all steel surfaces: dirt can be easily removed as soon as it forms.
- Remove grime, fat and other cooking residuals from steel surfaces when cool using soapy water, with or without detergent, and a cloth or sponge. Dry the surfaces thoroughly after cleaning.
- In case of encrusted grime, fat or food residuals, go over with a cloth or sponge, wiping with the grain of the satin finish and rinsing often: rubbing in a circular motion combined with the particles of dirt on the cloth/sponge could ruin the steel's satin finish.
- Metal objects can ruin or damage the steel: ruined surfaces become dirty more easily and are more subject to corrosion.
- Restore the satin finish 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

HEATED TANKS/CONTAINERS (daily)

Clean the appliance tanks or containers using boiled water, adding soda (degreasing) if necessary. Use the accessories (optional or supplied) specified in the list to eliminate encrustations or food deposits.

IMPORTANT – With electric appliances, make sure no water comes into contact with electrical components: water penetration can cause short circuiting and dissipation, tripping the appliance's protection devices.

3. SCALE

STEEL SURFACES (when necessary)

Remove any scale (stains or marks) left by hard water on steel surfaces using suitable natural (e.g. vinegar) or chemical (e.g.: "STRIPAWAY" produced by ECOLAB) detergents.

BOILERS OR CAVITIES (at least monthly)

- Descale the devices used for collecting and heating water (e.g. cavities of indirect pots) by filling them with pure vinegar or a chemical detergent (1/3) and water (2/3).

VINEGAR

- Heat for about 5 minutes
- Allow the vinegar to work for at least 20 minutes.
- Rinse with plenty of water.

CHEMICAL DETERGENT

- Heat for about 3 minutes
- Allow the solution to work for at least 10 minutes.
- Rinse with plenty of water.

4. IDLE PERIODS

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

- Close cocks or main switches ahead of the appliance.
- Go over all stainless-steel surfaces vigorously with a cloth moistened with paraffin oil in order to spread a protective film.
- Periodically air the room.
- Have the appliance checked before using it again.
- To prevent too rapid evaporation of accumulated moisture with consequent breakage of elements, switch electric appliances on at minimum heat for at least 45 minutes before reuse.

5. INTERNAL PARTS (every 6 months)

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

- Check the condition of internal components.
- Remove any built-up grime 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. Disconnect the power supply before opening the appliance

1.1 BRIEF TROUBLESHOOTING GUIDE

Even with correct use, malfunctions can occur.

- *The pilot burner does not light.*

Possible causes:

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

- *The pilot burner goes out.*

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.

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.
- Valve knob not open.

The temperature cannot be adjusted.

Possible causes:

- Faulty thermostat bulb.
- Faulty gas valve.

INSTRUCTIONS FOR REPLACING COMPONENTS

(to be carried out only by an authorised installer).

Remove the front panel to access:

GAS VALVE

- Remove the knobs and control panel.
- Unscrew the pilot and thermocouple pipe.
- Unscrew the gas inlet and outlet connections.
- Remove the thermostat bulb under the tank.
- For installation carry out the same procedure in reverse order.

PILOT BURNER, THERMOCOUPLE, IGNITER ASSEMBLY

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

MAIN BURNER

- Remove the knobs and control panel.
- Remove the clamp fixing the burner to the gas pipe and nozzle holder.
- Remove the front panel of the combustion chamber
- 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.

GB-IE. GREAT BRITAIN - IRELAND (category II2H3+)

TABLE B - Gas pressure and nozzle data

GAS TYPE			G20						G30/G31						
			Nom inal			M in.		M ax.	Nom inal			M in.		M ax.	
GAS PRESSURE		(mbar)	20		17		25		28-30/37			20/25		35/45	
MODELS	Ø (mm)	kW	Aerator	MAX nozzle		MIN nozzle		Pilot	Aerator	MAX nozzle		MIN nozzle		Pilot	
			mm	mm	Stamp.	mm	Stamp.	no.	mm	mm	Stamp.	mm	Stamp.	no.	
Model 1/2M	-	-	15	1,95	195	1,50	150	35	16	1,30	130	1,00	100	25	
Model 1M	-	-	15	2,80	280	2,25	225	35	17	1,90	190	1,50	150	25	
Lower heating power (Hi)			34.02 MJ/m3						45.65 MJ/kg (G30 gas)						
Total gas consumption (w ith low er heating pow er (Hi) at 15°C and 1013mbar)															
+7M FGDDD00		kW 7	0.74 m3/h						0.55 kg/h						
+7M FGHDD00		kW 14	1.48 m3/h						1.10 kg/h						