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Production code: 65/40PVE-D



Diamond
catering equipment



UK

ELECTRIC HEATED SOLID TOP RANGES - CERAN HOBS RANGES

Installation-Use-Maintenance



MOD.

_60/30 PVE...
_60/60 PVE...

_65/40 PVE
_65/70 PVE

_70/40 PVE...
_70/70 PVE...
_70/70 CFVE
_70/80 TPE...
_70/80 TPFE

_90/40 PVE
_90/80 PVE
_90/80 CFVE
_90/80 TPE
_90/80 TPEFE

_60/40 PVE-D
_60/60 PVE-D

_65/40 PVE-D
_65/70 PVE-D

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UK - INSTALLATION – USE - MAINTENANCE

I. GENERAL PRESCRIPTIONS



READ THIS MANUAL CAREFULLY. IT PROVIDES IMPORTANT INFORMATION FOR SAFE INSTALLATION, USE AND MAINTENANCE OF THE APPLIANCE. FAILURE TO COMPLY WITH WHAT IS PRESENTED BELOW MAY COMPROMISE THE SAFETY OF THE EQUIPMENT.



THE MANUFACTURER WILL NOT BE LIABLE FOR ANY DAMAGE OR INJURY RESULTING FROM FAILURE TO OBSERVING THE FOLLOWING RULES.



TRANSLATION OF THE ORIGINAL INSTRUCTIONS.



APPLIANCES NEED PRECAUTIONS FOR INSTALLATION, PLACING AND/OR FIXATION AND CONNECTION TO THE MAINS. SEE SECTION "INSTALLATION INSTRUCTIONS".



THE APPLIANCES NEED PRECAUTIONS FOR CLEANING. SEE THE SECTION " INSTRUCTION FOR CLEANING".



THE SYMBOL " HIGH VOLTAGE" IS PLACED ON A PANEL THAT GIVES ACCESS TO A PART WITH HIGH VOLTAGE.



Keep this manual in a safe place, known to all users, so that it can be consulted throughout the working life of the appliance.

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.

Do not leave the appliance unattended in presence of children and ensure that the latter do not have access to the appliance.

The appliance must be used by trained personnel. Do not leave the appliance unattended when operating.



DO NOT STORE " AMMABLE MATERIALS IN CLOSE PROXIMITY TO THE APPLIANCE. FIRE HAZARD.

The appliance must be installed in a well-ventilated room.

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.

In the event of an appliance fault or malfunction, shut the gas shut-off valve and/or switch the appliance off at the main switch installed upline.

Installation and conversion to a different type of gas must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.

Appliance maintenance and conversion to a different type of gas must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.

Clean the appliance following the instructions given in Chapter " INSTRUCTIONS FOR CLEANING".

1. DISPOSAL OF PACKING AND OF THE APPLIANCE

PACKING

The packing is made using environmentally friendly materials. The plastic recyclable components are:

- the transparent cover, the bags containing the instructions manual and nozzles (made of Polyethylene - PE).
- the straps (in Polypropylene - PP).

APPLIANCE

The appliance is manufactured 90% from recyclable metals (stainless steel, aluminium sheet, copper... ..).

The appliance must be scrapped in compliance with current regulations governing such disposal. Make the appliance unusable before scrapping. It must be disposed of properly.



THE SYMBOL SHOWING A CROSSED-OUT WASTE CONTAINER ON THE UNIT OR PACKAGE INDICATES THAT, AT THE END OF ITS LIFE CYCLE, THE PRODUCT MUST BE COLLECTED SEPARATE FROM OTHER WASTE.

THE DIFFERENTIATED COLLECTION OF THIS EQUIPMENT IS ORGANISED AND MANAGED BY THE PRODUCER.

THE USER WHO INTENDS TO GET RID OF THIS EQUIPMENT SHALL CONTACT THE PRODUCER AND FOLLOW THE SYSTEM THAT THE LATTER HAS USED IN ORDER TO COLLECT THE EQUIPMENT SEPARATELY AT THE END OF ITS LIFE. PROPER SEPARATE COLLECTION HELPS PREVENT POSSIBLE NEGATIVE IMPACTS ON THE ENVIRONMENT AND HEALTH, AND FAVOURS THE REUSE AND/OR RECYCLING OF THE UNIT'S MATERIALS.

ABUSIVE DISPOSAL OF THE PRODUCT BY THE HOLDER WILL RESULT IN THE APPLICATION OF PENALTIES AS PER CURRENT STANDARDS.

2. SAFETY DEVICES

SOLID TOP (900 SERIES)/ELECTRIC OVEN

SAFETY THERMOSTAT



THE MANUFACTURER WILL NOT BE LIABLE FOR ANY DAMAGE OR INJURY RESULTING FROM FAILURE TO OBSERVING THE FOLLOWING RULES.

The appliance is equipped with a manual reset safety thermostat that interrupts heating when the operating temperature exceeds the maximum permitted value.

To restore appliance operation, remove the control panel and press the thermostat reset button. This procedure must only be carried out by a qualified, authorized technician.

SOLID TOP (700 SERIES)

The red indicator light (located on the control panel next to the yellow indicator light) switches on in the event of a fan fault: in this case immediately switch off the appliance and call the technical service centre.

This indicator light comes on when the thermal fuse trips. The thermal fuse must be replaced together with the fan.

II. INSTRUCTIONS FOR INSTALLATION

3. REMINDERS FOR THE INSTALLER



READ THIS MANUAL CAREFULLY. IT PROVIDES IMPORTANT INFORMATION FOR SAFE INSTALLATION, USE AND MAINTENANCE OF THE APPLIANCE. FAILURE TO COMPLY WITH WHAT IS PRESENTED BELOW MAY COMPROMISE THE SAFETY OF THE EQUIPMENT.



THE MANUFACTURER WILL NOT BE LIABLE FOR ANY DAMAGE OR INJURY RESULTING FROM FAILURE TO OBSERVING THE FOLLOWING RULES.



Identify the specific appliance model. The model number is detailed on the packing and on the appliance dataplate.

The appliance must be installed in a well-ventilated room.

Installation and conversion to a different type of gas must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.

Appliance maintenance and conversion to a different type of gas must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual. Do not obstruct any air vents or drains present on the appliance.

Do not tamper with appliance components.

4. REFERENCE STANDARDS AND LAWS

Install the appliance in accordance with the safety standards in force in the country.

5. UNPACKING

Check the state of the packing and in the event of damage, ask the delivery person to inspect the goods.

Remove the packing.

Remove the protective film from the outer panels. Use a suitable solvent to remove any residual adhesive from the panels.

6. POSITIONING

The overall dimensions of the appliance and the position of connections are given on the installation diagram at the end of this manual.

The appliance can be installed singly or in combination with other appliances in the same product range.

The appliance is not suitable for integrated installation.

Position the appliance at least 10 cm from adjacent walls.

If the appliance is to be placed near walls, dividers, kitchen furniture, decorative elements etc. this must be made of non-combustible materials

Otherwise, they must be covered with suitable non-combustible heat insulating materials.

Level the appliance by means of the height-adjustable feet

APPLIANCE ASSEMBLY WITH BASE AND BRIDGE

Follow the instructions provided with the type of support utilized.

FUMES EXHAUST SYSTEM

Create a fumes exhaust system based on the "Type " of appliance. The "Type " is stated on the appliance dataplate.

" A1 " TYPE APPLIANCE

Position the "A1" type appliance below an extractor hood to ensure smoke and fumes generated by cooking are removed.

" B21 " TYPE APPLIANCE

Position the "B21" type appliance below an extractor hood.

" B11 " TYPE APPLIANCE

Fit the "B11" type appliance with a suitable flue, available from the appliance manufacturer. Follow the assembly instructions provided with the flue.

Connect the flue to a 150/155 mm diameter hose, heat resistant to 300°C.

Vent to the outside or into an efficient flue. The hose length must not exceed 3 metres.

7. CONNECTIONS

The position and dimensions of connections are given in the installation diagram at the end of this manual.

CONNECTION TO THE GAS SUPPLY

Check that the appliance is designed to operate with the type of gas supply present on site. Check the information given on the decals on the packing and appliance.

Convert the appliance to the local gas type, if necessary. Follow the instructions at the next paragraph "Conversion to a different type of gas". On top appliances a rear connection is also available. Remove the plug present and screw it tightly onto the front connector.

A rapid-action gas shut-off valve must be fitted upstream of the appliance in an easily accessible position.

Do not use connection pipes having a diameter smaller than that of the appliance's gas connector.

Once the appliance has been installed, check for gas leaks at the connection points.

ELECTRICAL CONNECTIONS

Check if the appliance is designed to operate at the voltage and frequency of the power supply present on site. Check the details given on the appliance dataplate and plaque near the terminal board.

Install upstream of the equipment in an easily accessible place, an all-pole disconnecting device with a contact gap of allowing full disconnection under the conditions of overvoltage category III.

A flexible rubber cable with insulation specifications not lower than type H05 RN-F must be used for connection.

Connect the power supply cable to the terminal board as shown in the wiring diagram supplied with the appliance.

Secure the power supply cable with the cable clamp.

Protect the power supply cable on the outside of the appliance with a rigid plastic or metal pipe.

If the power supply cable is damaged, it must be replaced by the manufacturer or his service centre or by a person with similar qualifications to prevent any risk.



THE SYMBOL " HIGH VOLTAGE" IS PLACED ON A PANEL THAT GIVES ACCESS TO A PART WITH HIGH VOLTAGE.

PROTECTIVE EARTH AND EARTH BONDING CONNECTIONS

Connect the appliance to an efficient ground circuit. Connect the earth conductor to the

terminal with the symbol  next to the main terminal board.

Connect the metal structure of the appliance to the equipotential node. Connect the conductor to

the terminal with the symbol  on the outside part of the bottom.

CONNECTION TO THE WATER SUPPLY

The appliance must be connected to a potable water supply. The water inlet pressure must be between 150 kPa and 300 kPa. Use a pressure reducer if the inlet pressure is above the maximum permitted level.

Install a mechanical filter and a shut-off valve upstream of the appliance in an easily accessible point.

Make sure the water circuit is free of ferrous particles before connecting the filter and the appliance.

Seal any unused connectors with a plug.

Once the appliance has been installed, check for gas leaks at the connection points.

CONNECTION TO THE WATER DRAIN

The water drainage system must be made using materials resistant to temperatures of 100 °C. The bottom of the appliance must not be subjected to steam produced by drainage of hot water.

Install a siphoned floor drain with grating below the water drain cock of Boiling pans and in front of Bratt pans.

8. COMMISSIONING

Following installation, conversion to a different type of gas or any maintenance operations, check appliance operation. In the event of any malfunction, consult the next Paragraph " Troubleshooting " .

ELECTRIC EQUIPMENT

Switch on the appliance as directed in the instructions and reminders for use given in Chapter " INSTRUCTIONS FOR USE " and check:

- the current values of each phase.
- the correct operation of the heating elements.

III. INSTRUCTIONS FOR USE

9. REMINDERS FOR THE USER



READ THIS MANUAL CAREFULLY. IT PROVIDES IMPORTANT INFORMATION FOR SAFE INSTALLATION, USE AND MAINTENANCE OF THE APPLIANCE. THE MANUFACTURER WILL NOT BE LIABLE FOR ANY DAMAGE OR INJURY RESULTING FROM FAILURE TO OBSERVING THE FOLLOWING RULES.

For after-sales service, contact technical assistance centres authorized by the manufacturer and demand the use of original spare parts.
Have the appliance serviced at least twice a year. The manufacturer recommends taking out a service contract.

The appliance is designed for professional use and must be operated by trained personnel.

The appliance is to be used for cooking food as specified in the prescriptions for use. Any other use is considered to be improper.

Do not allow the appliance to operate empty for prolonged periods. Only pre-heat the oven just before use.

Do not leave the appliance unattended while in operation.

In the event of an appliance fault or malfunction, shut the gas shut-off valve and/or switch the appliance off at the main switch installed upline.

Clean the appliance following the instructions given in Chapter "INSTRUCTIONS FOR CLEANING".



DO NOT STORE " AMMABLE MATERIALS IN CLOSE PROXIMITY TO THE APPLIANCE. FIRE HAZARD.

Do not obstruct any air vents or drains present on the appliance.

Do not tamper with appliance components.

Keep this manual in a safe place, known to all users, so that it can be consulted throughout the working life of the appliance.

Installation and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.

Appliance maintenance and conversion to a different type of gas must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.

10. USING THE GLASS CERAMIC HOB

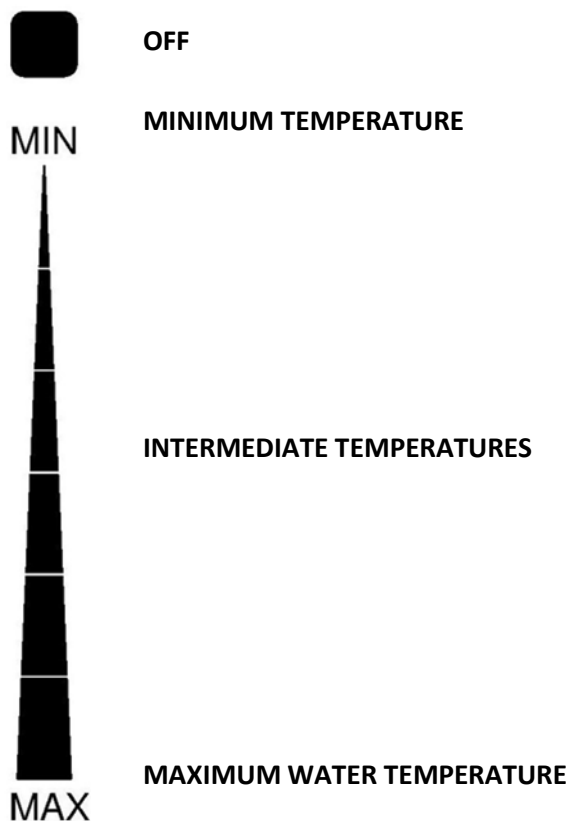
Use flatbottomed pots and pans having a diameter that is suitable for the cooking zone. The bottom of pots and pans must be clean, smooth and dry in order to avoid scratching the surface of the glass ceramic hob.

Do not place aluminium foil or plastic containers on the hot surface of the glass ceramic hob.

In any case, the glass ceramic hob must not be used as rest surface.

SWITCHING ON AND OFF

The thermostat control knob has the following positions:



SWITCHING ON

Turn the thermostat knob to the chosen temperature setting for cooking.



ATTENTION. THE INDICATOR LIGHT ON THE CONTROL PANEL TURNS ON WHEN THE TEMPERATURE OF THE COOKING ZONE IS ABOVE 50°C.

TURNING OFF

Turn the thermostat knob to position "0".

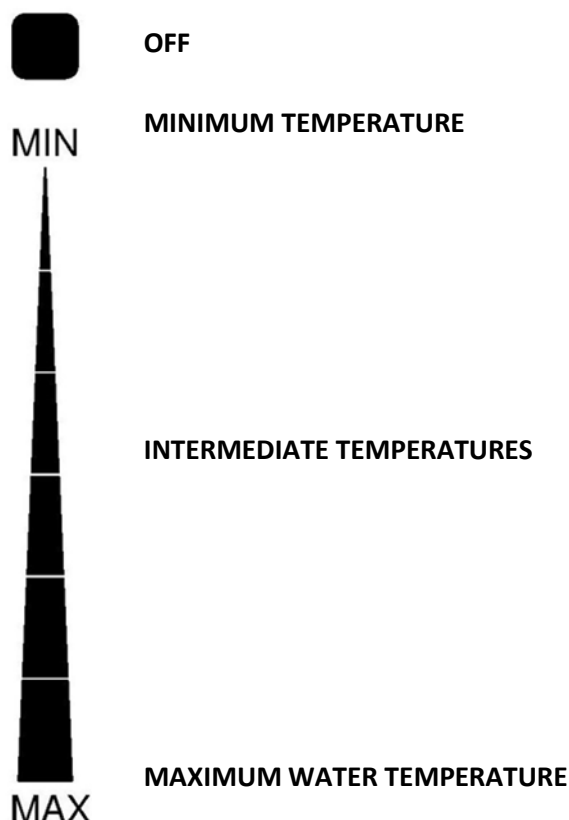
11. SOLID TOP 700 SERIES USE

The appliance is designed for cooking foods contained in pots and pans.

Use flat bottomed pans.
 Do not leave the hotplates switched on with no pan or an empty pan in place.
 Do not pour cold liquids onto the hot hotplate.
 Do not install the appliance on hot elements.

SWITCHING ON AND OFF

The thermostat control knob has the following positions:



SWITCHING ON

Turn the knob to the chosen temperature setting for cooking.
 The yellow indicator light switches on.

TURNING OFF

Turn the thermostat knob to position " 0 ".
 The yellow indicator light switches off when all the hotplates are switched off.

12. SOLID TOP 900 SERIES USE

The appliance is designed for cooking foods contained in pots and pans.
 Use flat bottomed pans.
 Do not leave the hotplates switched on with no pan or an empty pan in place.
 Do not pour cold liquids onto the hot hotplate.
 Do not install the appliance on hot elements.

SWITCHING ON AND OFF

The thermostat control knob has the following positions:

- 0** **OFF**
- 1** **MINIMUM TEMPERATURE**
- 2** **INTERMEDIATE TEMPERATURES**
- 3** **MAXIMUM WATER TEMPERATURE**

SWITCHING ON

Press and turn the knob from position " 1 " to position " 3 ".
 The yellow indicator light switches on.

TURNING OFF

Turn the thermostat knob to position " 0 ".
 The yellow indicator light switches off when all the hotplates are switched off.

13. ELECTRIC CONVECTION OVEN USE

The appliance is designed for cooking foods placed on the grilles provided.
 Do not leave the door even partially open during use.
 The appliance is equipped with a manual reset safety thermostat that interrupts heating when the operating temperature exceeds the maximum permitted value.

SWITCHING ON AND OFF

The thermostat control knob has the following positions:

0	OFF
50	MINIMUM TEMPERATURE
100	INTERMEDIATE TEMPERATURES
150	
200	
250	
300	MAXIMUM WATER TEMPERATURE

SWITCHING ON

Turn the control knob to the chosen position.
Turn the thermostat knob to the chosen temperature setting for cooking.
the yellow and the green indicator lamp turn on.
The yellow indicator light switches off when the oven reaches the set temperature.

TURNING OFF

Turn the thermostat knob to position " 0 " .
the yellow and the green indicator lamp turn off.

14. ELECTRIC STATIC OVEN USE (900 SERIES)

The appliance is designed for cooking foods placed on the grilles provided.
Do not leave the door even partially open during use.
The appliance is equipped with a manual reset safety thermostat that interrupts heating when the operating temperature exceeds the maximum permitted value.

SWITCHING ON AND OFF

The electric oven is controlled by two knobs (for selecting the type of heating and the cooking temperature). A yellow indicator light indicates operation of the heating elements.

The control knob has the following positions:

0	OFF
	UPPER HEATING ELEMENT
	LOWER HEATING ELEMENT
	UPPER AND LOWER HEATING ELEMENTS

The thermostat control knob has the following positions:

0	OFF
50	MINIMUM TEMPERATURE
100	INTERMEDIATE TEMPERATURES
150	
200	
250	
300	MAXIMUM WATER TEMPERATURE

SWITCHING ON

Turn the control knob to the chosen position.
Turn the thermostat knob to the chosen temperature setting for cooking.
The green indicator light switches on.
The yellow indicator light switches off when the oven reaches the set temperature.

TURNING OFF

Turn the thermostat knob to position " 0 " .
Turn the knob to position " 0 " .

15. PROLONGED DISUSE

Before any prolonged disuse of the appliance, proceed as follows:

- Clean the appliance thoroughly.
- Rub stainless steel surfaces with a cloth soaked in vaseline oil to create a protective film.
- Leave pot lids open.
- Close cocks or main switches ahead of the appliances.

Following prolonged disuse, proceed as follows:

- Inspect the appliance thoroughly before using it again.
- Allow electric appliances to operate at the lowest temperature for at least 60 minutes.

IV. INSTRUCTIONS FOR CLEANING

16. REMINDERS FOR CLEANING



READ THIS MANUAL CAREFULLY. IT PROVIDES IMPORTANT INFORMATION FOR SAFE INSTALLATION, USE AND MAINTENANCE OF THE APPLIANCE.



THE MANUFACTURER WILL NOT BE LIABLE FOR ANY DAMAGE OR INJURY RESULTING FROM FAILURE TO OBSERVING THE FOLLOWING RULES.



DISCONNECT THE APPLIANCE ELECTRIC SUPPLY, IF PRESENT, BEFORE CARRYING OUT ANY OPERATION.

Clean the satin finish stainless steel exterior surfaces, the cooking wells and the surface of the hotplates every day.

At least twice a year, have an authorized technician clean the internal parts of the appliance.

Do not use corrosive products to clean the floor beneath the appliance.

Do not use direct or high pressure water jets to clean the appliance.

SATIN FINISH STAINLESS STEEL SURFACES

Clean the surfaces with a cloth or sponge using water and proprietary non-abrasive detergents. Follow the direction of the satin finish lines. Rinse repeatedly and dry thoroughly.

Do not use pan scourers or other iron items.

Do not use chemical products containing chlorine.

Do not use sharp objects which might scratch and damage the surfaces.

CHROMED HOTPLATE (SOLID TOP RANGE)

Clean the cooking surface while it is still moderately hot (approx. 80-100 °C). Use a cloth or sponge soaked in water and vinegar. Rinse repeatedly and dry thoroughly.

Do not use pan scourers or abrasive powder detergents.

Do not use chemical products containing chlorine.

Do not use sharp objects which might scratch and damage the surfaces.

V. INSTRUCTIONS FOR MAINTENANCE

17. REMINDERS FOR THE MAINTENANCE TECHNICIAN



THE MANUFACTURER WILL NOT BE LIABLE FOR ANY DAMAGE OR INJURY RESULTING FROM FAILURE TO OBSERVING THE FOLLOWING RULES.

Identify the specific appliance model. The model number is detailed on the packing and on the appliance dataplate.

The appliance must be installed in a well-ventilated room.

Do not obstruct any air vents or drains present on the appliance.

Do not tamper with appliance components.

Appliance maintenance and conversion to a different type of gas must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.

18. CONVERSION TO ANOTHER TYPE OF GAS

See Chapter “ Instructions for installation “.

19. COMMISSIONING

See Chapter “ Instructions for installation “.

20. TROUBLESHOOTING

GLASS CERAMIC HOB

THE RADIANT HOTPLATE DOES NOT HEAT.

Possible causes:

- Check the fuses.
- Power supply main switch disconnected.
- Insufficient voltage or incorrect electric connection of the appliance.
- Temperature thermostat defective.
- Element defective or not properly connected (burnt internal heating element).

HEATING CANNOT BE ADJUSTED.

Possible causes:

- Temperature thermostat defective.

SOLID TOP RANGE HOB

THE RADIANT HOTPLATE DOES NOT HEAT.

Possible causes:

- Check the fuses.
- Power supply main switch disconnected.
- Insufficient voltage or incorrect electric connection of the appliance.
- Temperature thermostat defective.
- Element defective or not properly connected (burnt internal heating element).

HEATING CANNOT BE ADJUSTED.

Possible causes:

- Temperature thermostat defective.

ELECTRIC OVEN

THE APPLIANCE DOES NOT HEAT.

Possible causes:

- Temperature thermostat defective.
- Heating elements defective.
- Safety thermostat tripped.

HEATING CANNOT BE ADJUSTED.

Possible causes:

- Temperature thermostat defective.

21. REPLACING COMPONENTS

REMINDERS FOR REPLACING COMPONENTS



SHUT THE GAS SHUT-OFF VALVE AND/OR SWITCH THE APPLIANCE OFF AT THE MAIN SWITCH INSTALLED UPSTREAM.



AFTER REPLACING A GAS SYSTEM COMPONENT, CHECK FOR GAS LEAKS AT CONNECTION POINTS.



DISCONNECT THE APPLIANCE ELECTRIC SUPPLY, IF PRESENT, BEFORE CARRYING OUT ANY OPERATION.



AFTER REPLACING AN ELECTRICAL SYSTEM COMPONENT, CHECK IT IS CORRECTLY WIRED.

GLASS CERAMIC HOB

REPLACING THE RADIANT HOTPLATES

- Remove the control panel.
- Remove the tray by tilting it downwards and pulling it out.
- Replace the faulty component.
- Reassemble all parts. For assembly, proceed in reverse order.

REPLACING THE THERMOSTAT

- Remove the control panel.
- Remove the tray by tilting it downwards and pulling it out.
- Remove the bulb from its seat and replace the faulty part.

- Reassemble all parts. For assembly, proceed in reverse order.

GLASS CERAMIC HOB

In the event the glass ceramic hob is broken, contact our company to have it replaced.

SOLID TOP RANGE HOB

REPLACING THE RADIANT HOTPLATES

- Remove the control panel.
- Remove the tray by tilting it downwards and pulling it out.
- Replace the faulty component.
- Reassemble all parts. For assembly, proceed in reverse order.

REPLACING THE THERMOSTAT

- Remove the control panel.
- Remove the tray by tilting it downwards and pulling it out.
- Remove the bulb from its seat and replace the faulty part.
- Reassemble all parts. For assembly, proceed in reverse order.

FAN AND THERMAL CUTOFF SUBSTITUTION (700 SERIES)

- Remove the control panel.
- Remove the fan lid.
- Remove and replace the component.
- Reassemble all parts. For assembly, proceed in reverse order.

ELECTRIC OVEN

REPLACING THE KNOB AND INDICATOR LIGHT

- Remove the control panel.
- Remove and replace the component.
- Reassemble all parts. For assembly, proceed in reverse order.

REPLACING THE WORKING THERMOSTAT AND SAFETY THERMOSTAT

- Remove the control panel.
- Remove the bulb from its seat on the side of the oven.
- Remove and replace the component.
- Reassemble all parts. For assembly, proceed in reverse order.

REPLACING THE HEATING ELEMENT

- Remove the oven floor (only for lower heating elements).
- Undo the screw securing the element to the oven and pull the element out by approx. 10 cm.
- Reassemble all parts. For assembly, proceed in reverse order.

22. CLEANING THE INTERIOR

Check the condition of the inside of the appliance.

Remove any built-up dirt.

Check and clean the fumes exhaust system.

23. MAIN COMPONENTS

SOLID TOP RANGE HOB

- Indicator light
- Fan
- Cooking zone heating element

GLASS CERAMIC HOB

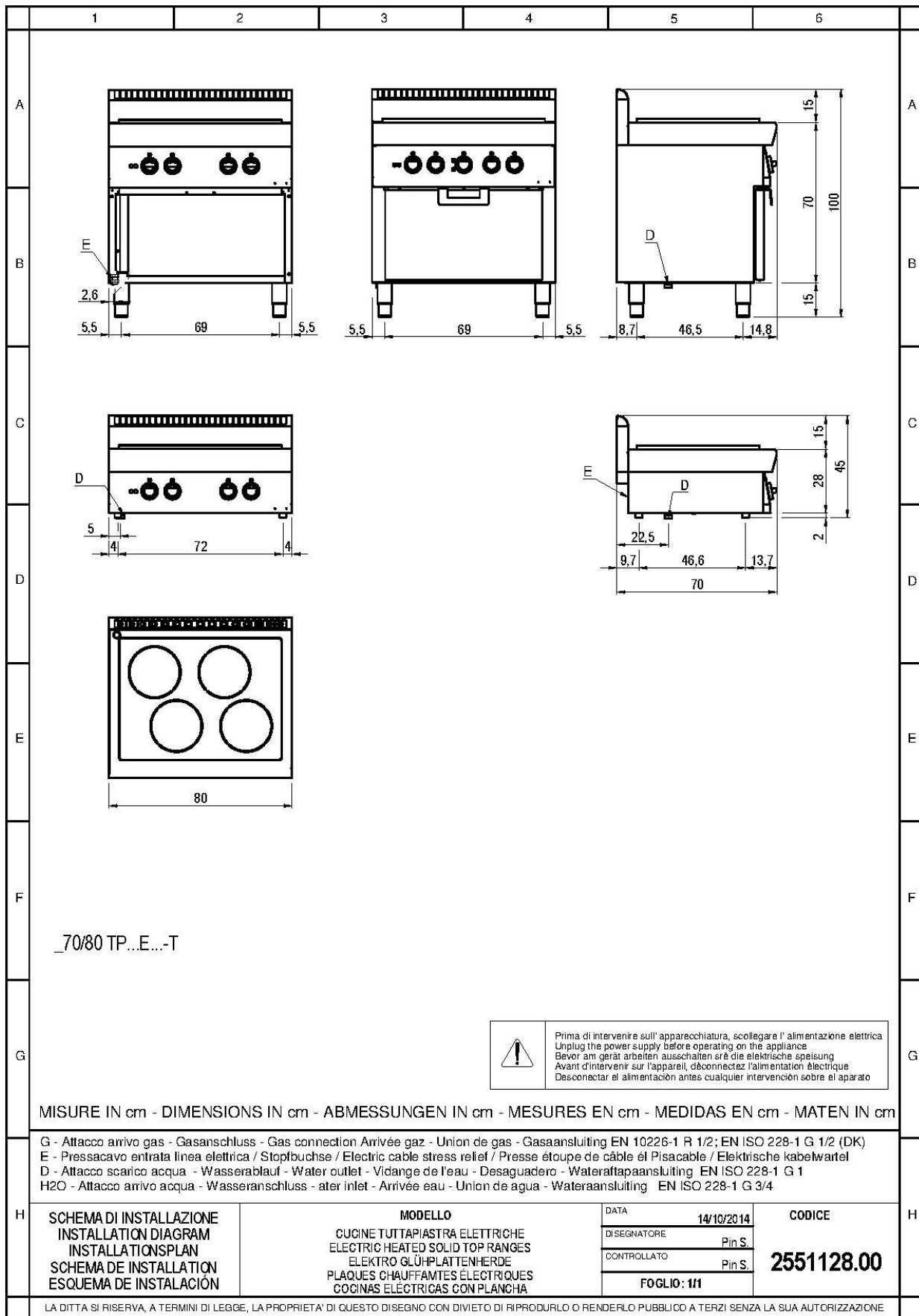
GLASS CERAMIC HOB

- Indicator light
- Radiant hotplates
- Working thermostat

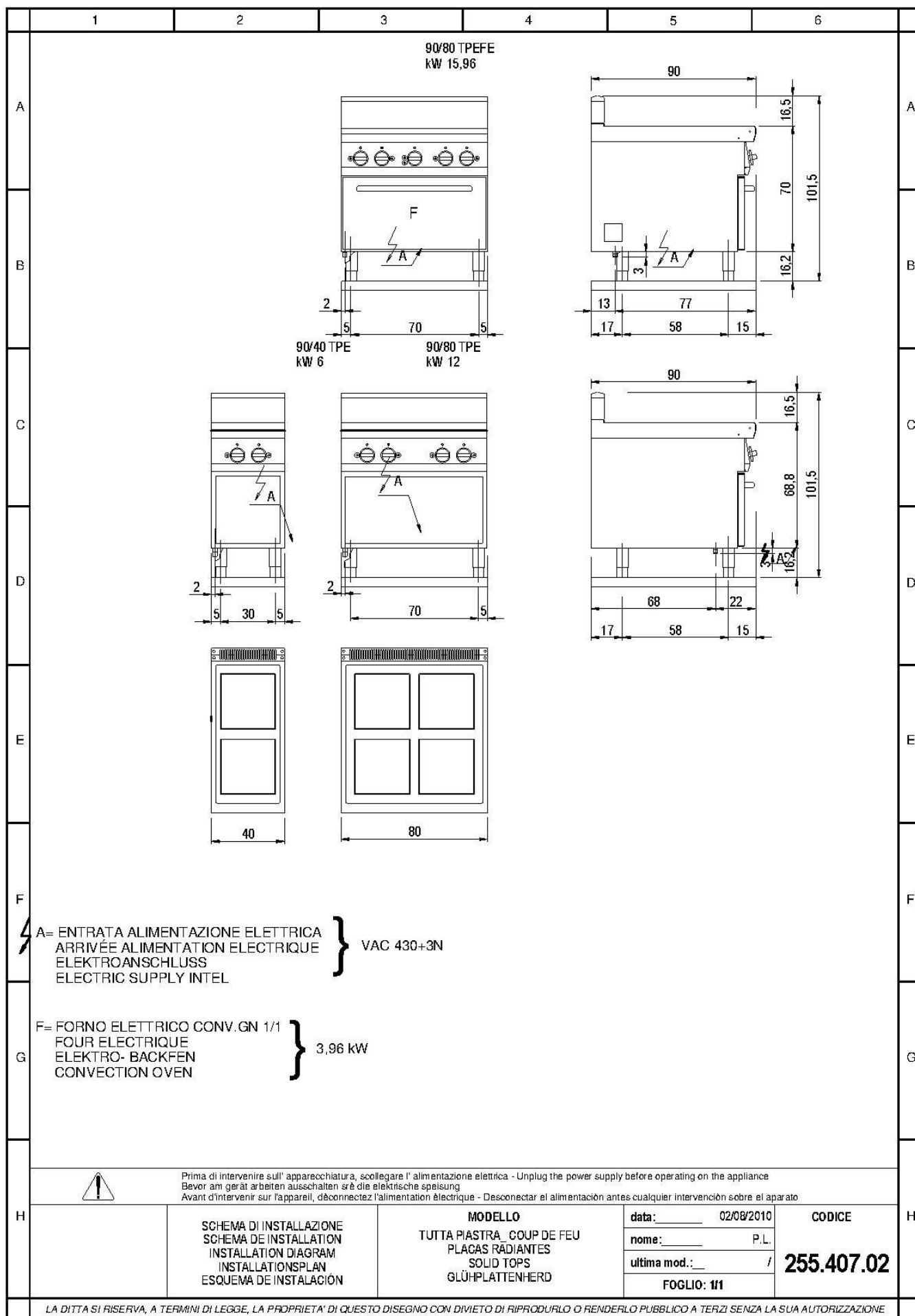
ELECTRIC OVEN

- Control knob
- Working thermostat
- Safety thermostat
- Heating element
- Indicator light

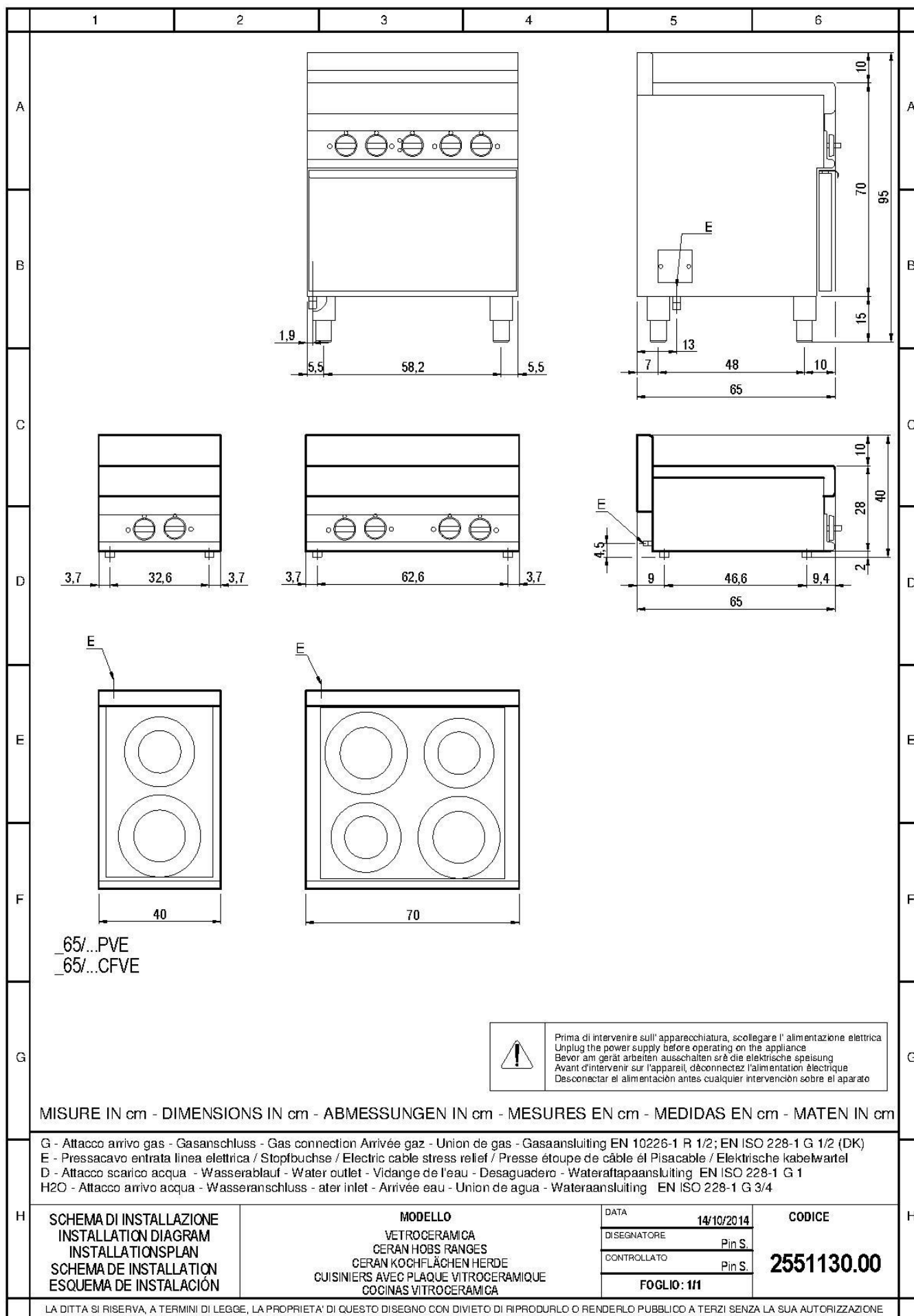
VI. SCHEMI DI INSTALLAZIONE – INSTALLATIONS PLAN - INSTALLATION DIAGRAM – SCHEMA D'INSTALLATION – ESQUEMA DE INSTALACION - INSTALLATIESCHEMA'S

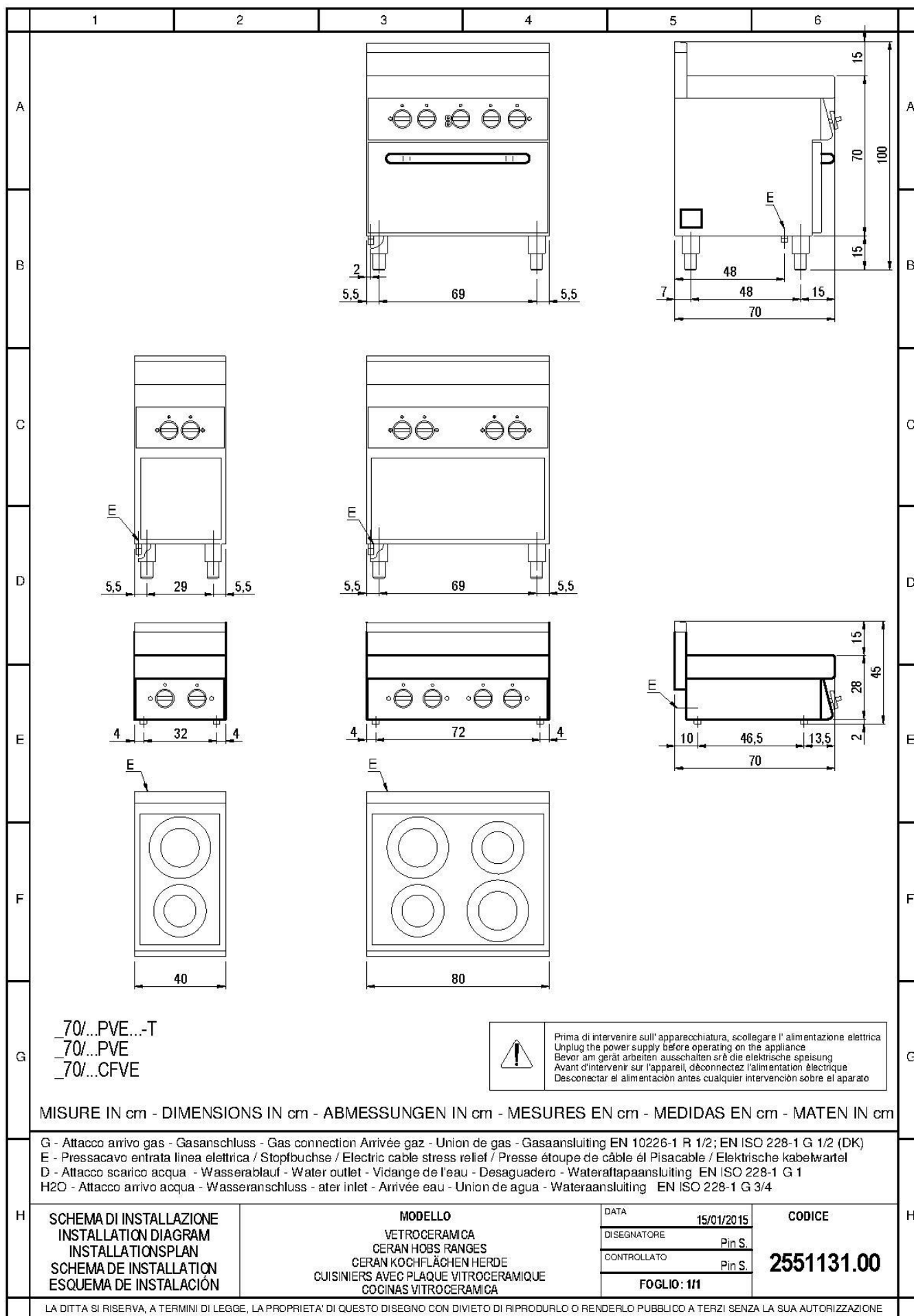


LA DITTA SI RISERVA, A TERMINI DI LEGGE, LA PROPRIETÀ DI QUESTO DISEGNO CON DIVIETO DI RIPRODURLO O RENDERLO PUBBLICO A TERZI SENZA LA SUA AUTORIZZAZIONE

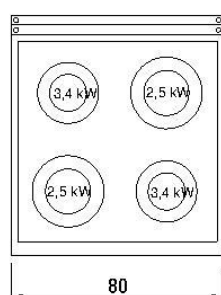
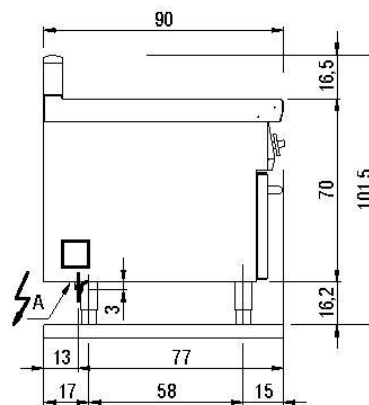
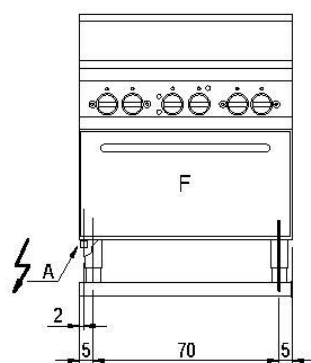


	1	2	3	4	5	6												
A							A											
B							B											
C							C											
D							D											
E							E											
F							F											
G	<u>60/...PVE</u> Prima di intervenire sull'apparecchiatura, scollegare l'alimentazione elettrica Unplug the power supply before operating on the appliance Bevor am gerät arbeiten ausschalten srê die elektrische speisung Avant d'intervenir sur l'appareil, déconnectez l'alimentation électrique Desconectar el alimentación antes cualquier intervención sobre el aparato						G											
H	MISURE IN cm - DIMENSIONS IN cm - ABMESSUNGEN IN cm - MESURES EN cm - MEDIDAS EN cm - MATEN IN cm G - Attacco arrivo gas - Gasanschluss - Gas connection Arrivée gaz - Union de gas - Gasaansluiting EN 10226-1 R 1/2; EN ISO 228-1 G 1/2 (DK) E - Pressacavo entrata linea elettrica / Stopfbuchse / Electric cable stress relief / Presse étoupe de câble él Pisacable / Elektrische kabelwartel D - Attacco scarico acqua - Wasserablauf - Water outlet - Vidange de l'eau - Desaguadero - Wateraftapaansluiting EN ISO 228-1 G 1 H2O - Attacco arrivo acqua - Wasseranschluss - ater inlet - Arrivée eau - Union de agua - Wateraansluiting EN ISO 228-1 G 3/4 <table><tr><td rowspan="4">SCHEMA DI INSTALLAZIONE INSTALLATION DIAGRAM INSTALLATIONSPLAN SCHEMA DE INSTALLATION ESQUEMA DE INSTALACIÓN</td><td rowspan="4">MODELLO VETROCERAMICA CERAN HOBS RANGES CERAN KOCHFLÄCHEN HERDE CUISINIERS AVEC PLAQUE VITROCERAMIQUE COCINAS VITROCERAMICA</td><td>DATA</td><td>14/10/2014</td><td rowspan="4">CODICE 2551129.00</td></tr><tr><td>DISEGNATORE</td><td>Pin S.</td></tr><tr><td>CONTROLLATO</td><td>Pin S.</td></tr><tr><td colspan="2">FOGLIO: 111</td></tr></table> LA DITTA SI RISERVA, A TERMINI DI LEGGE, LA PROPRIETÀ DI QUESTO DISEGNO CON DIVIETO DI RIPRODURLO O RENDERLO PUBBLICO A TERZI SENZA LA SUA AUTORIZZAZIONE						SCHEMA DI INSTALLAZIONE INSTALLATION DIAGRAM INSTALLATIONSPLAN SCHEMA DE INSTALLATION ESQUEMA DE INSTALACIÓN	MODELLO VETROCERAMICA CERAN HOBS RANGES CERAN KOCHFLÄCHEN HERDE CUISINIERS AVEC PLAQUE VITROCERAMIQUE COCINAS VITROCERAMICA	DATA	14/10/2014	CODICE 2551129.00	DISEGNATORE	Pin S.	CONTROLLATO	Pin S.	FOGLIO: 111		H
SCHEMA DI INSTALLAZIONE INSTALLATION DIAGRAM INSTALLATIONSPLAN SCHEMA DE INSTALLATION ESQUEMA DE INSTALACIÓN	MODELLO VETROCERAMICA CERAN HOBS RANGES CERAN KOCHFLÄCHEN HERDE CUISINIERS AVEC PLAQUE VITROCERAMIQUE COCINAS VITROCERAMICA	DATA	14/10/2014	CODICE 2551129.00														
		DISEGNATORE	Pin S.															
		CONTROLLATO	Pin S.															
		FOGLIO: 111																





Mod. 90/80 CFVES
kW 17,8



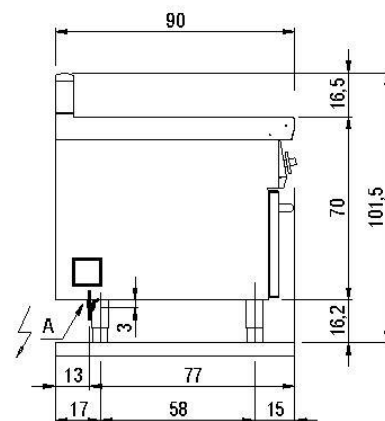
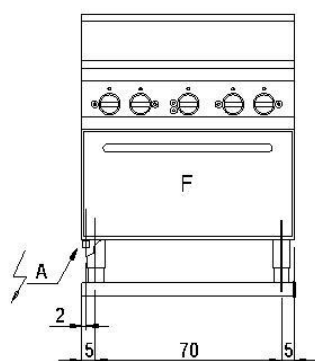
F= FORNO ELETTRICO.STATICO GN 2/1, 6 kW

⚡ A= ENTRATA ALIMENTAZIONE ELETTRICA
ARRIVÉE ALIMENTATION ELECTRIQUE
ELEKTROANSCHLUSS
ELECTRIC ENERGY CONNECTION } VAC 400+3N

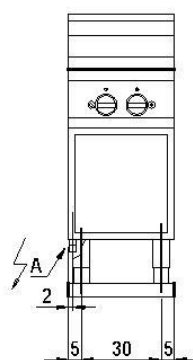
	SCHEMA DI INSTALLAZIONE SCHEMA DE INSTALLATION INSTALLATION DIAGRAM INSTALLATIONSPLAN ESQUEMA DE INSTALACIÓN	MODELLO PIANO COTT. VETROC. _ PLAN DE CUIS. VITROCÉ CERAMIC GLASS COOK GLASER. KOCHFLÄCHE COCINA VETROCCERÁMICAS	data: 06/08/2007	CODICE 255.286.01
			nome: D. Duso	
			ultima mod.: /	
			FOGLIO: 1/1	

LA DITTA SI RISERVA, A TERMINI DI LEGGE, LA PROPRIETÀ DI QUESTO DISEGNO CON DIVIETO DI RIPRODURLO O RENDERLO PUBBLICO A TERZI SENZA LA SUA AUTORIZZAZIONE

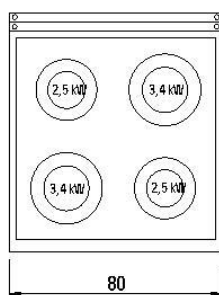
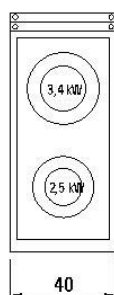
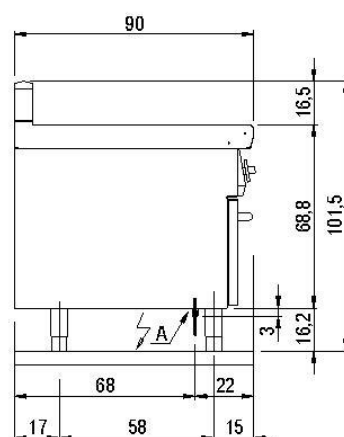
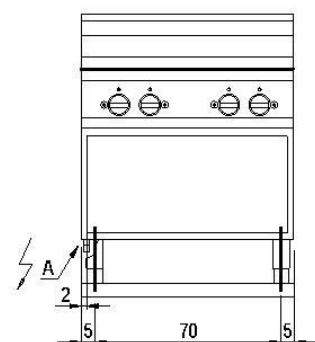
Mod. 90/80 CFVE
kW 15,76



Mod. 90/40 PVE
kW 5,9



Mod. 90/80 PVE
kW 11,8

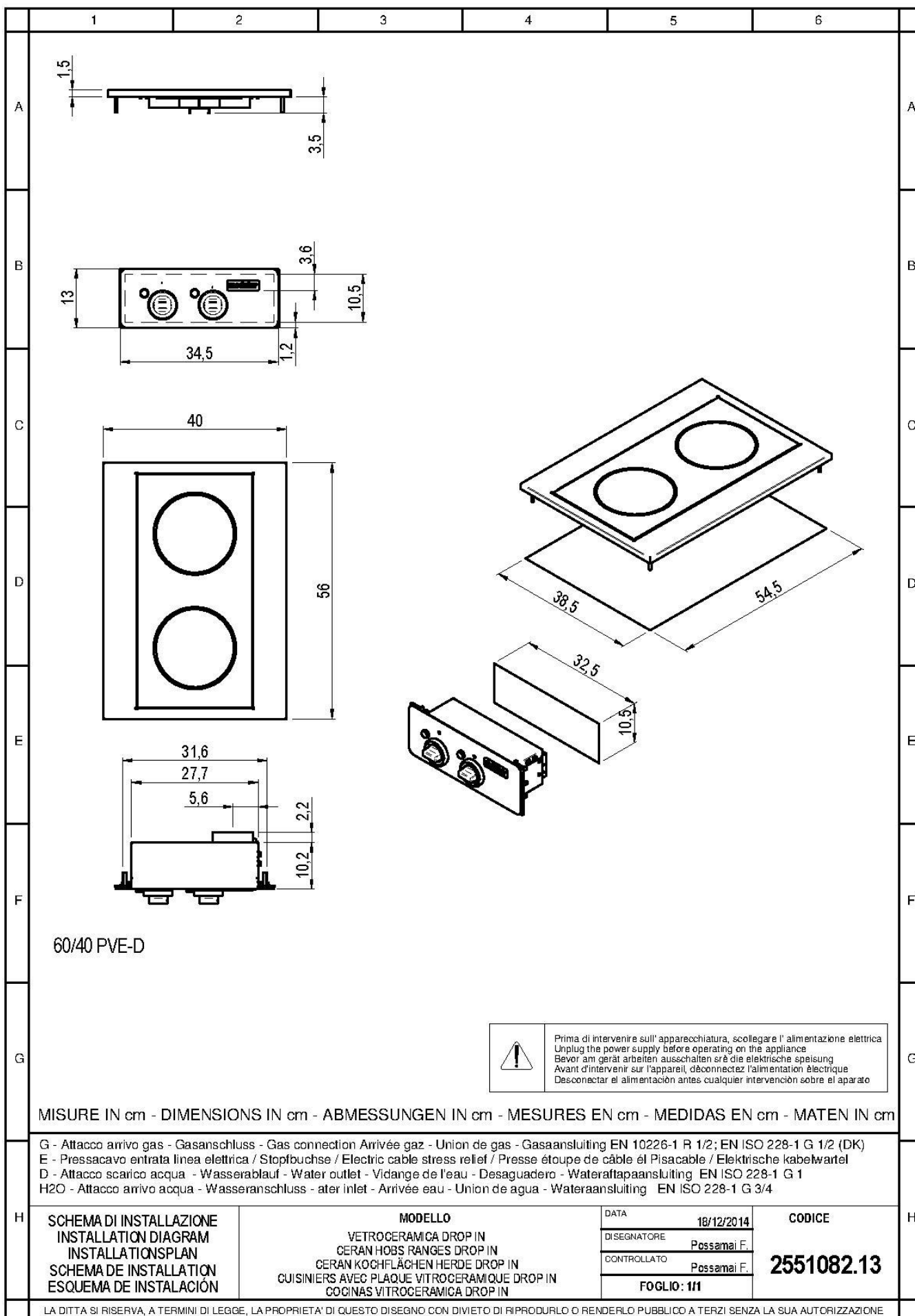


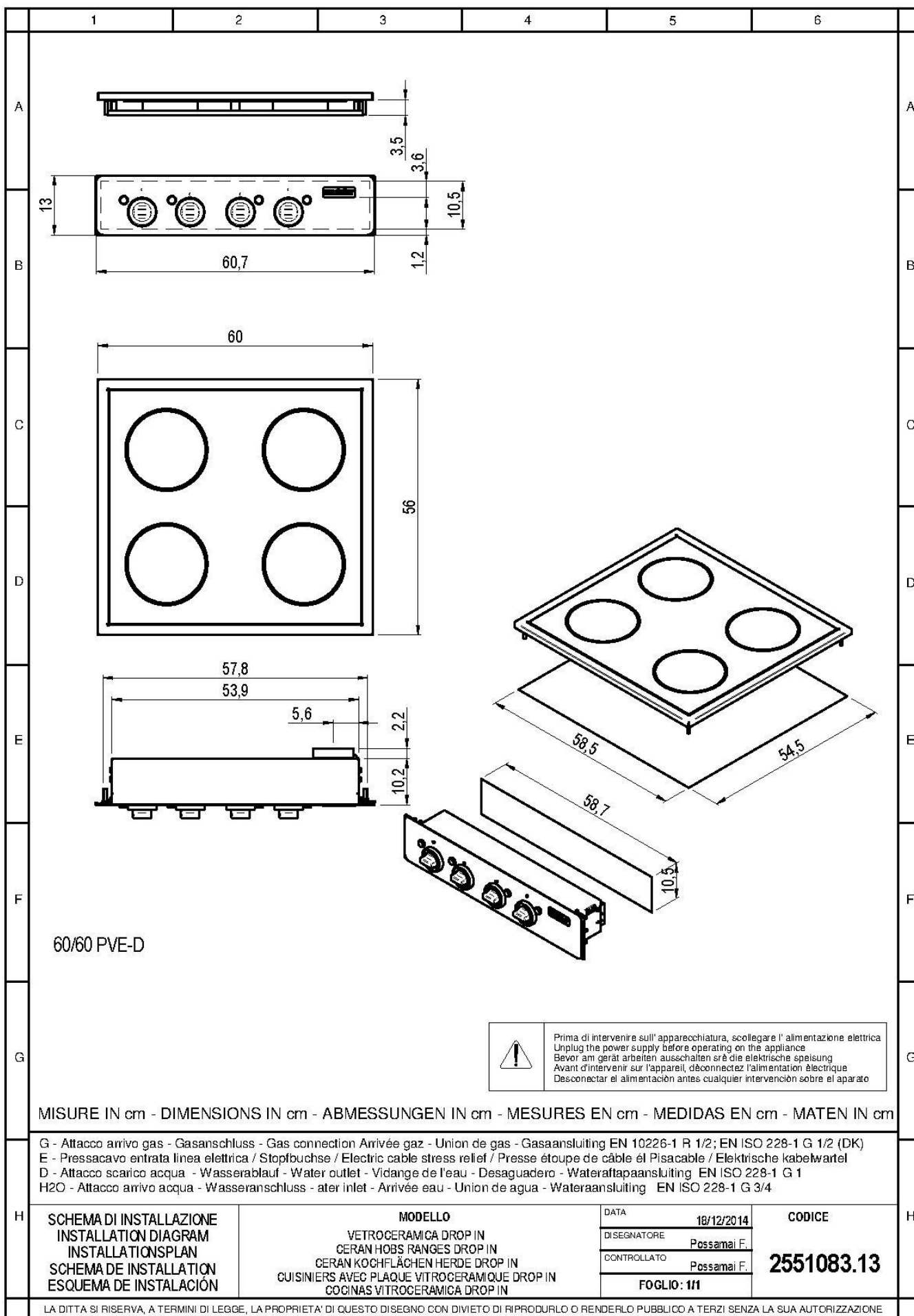
F= FORNO ELETTRICO CONV. GN 1/1
FOUR ELECTRIQUE
ELEKTRO- BACKFEN
CONVECTION OVEN } 3,96 kW

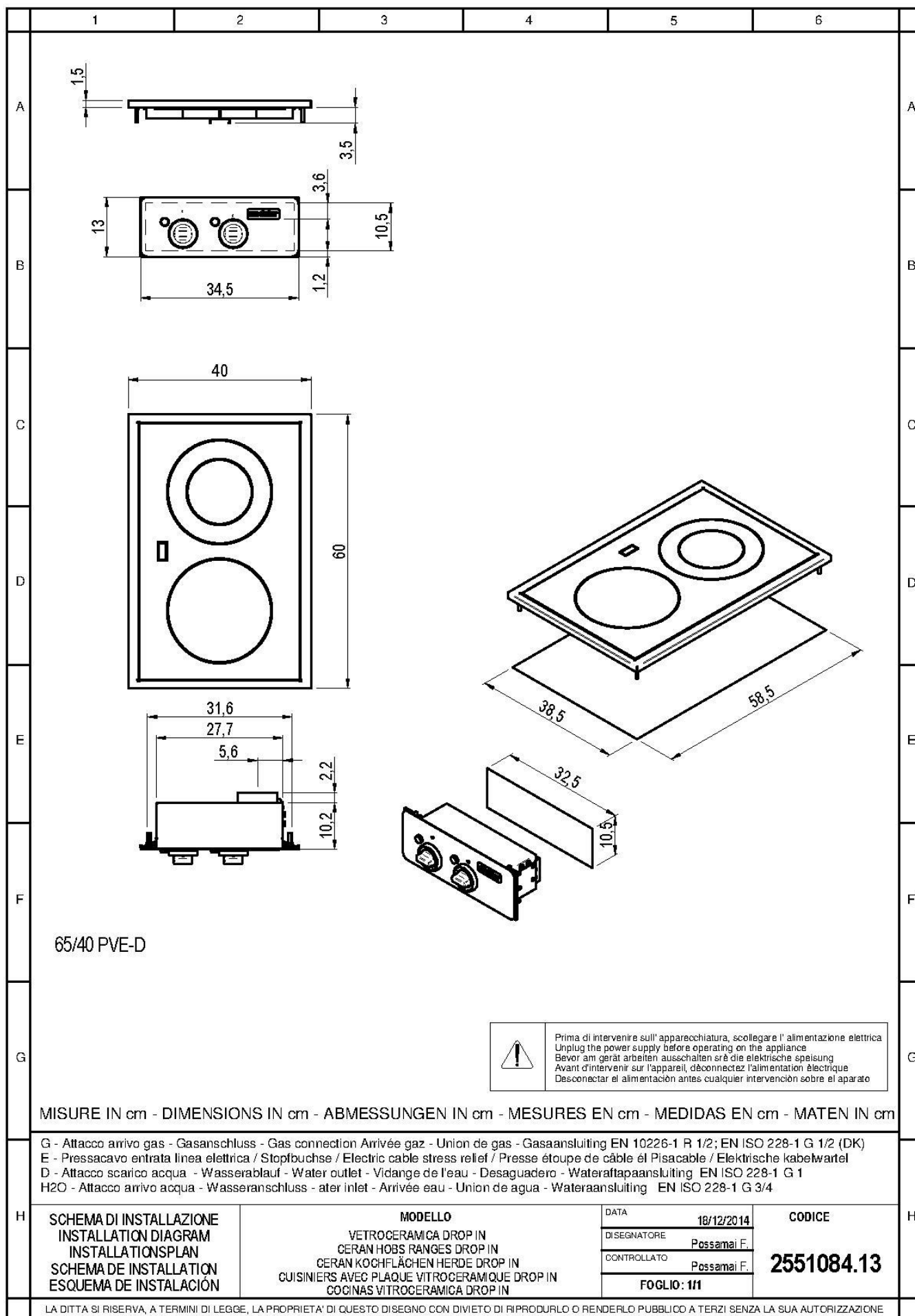
A= ENTRATA ALIMENTAZIONE ELETTRICA
ARRIVÉE ALIMENTATION ELECTRIQUE
ELEKTROANSCHLUSS
ELECTRIC ENERGY CONNECTION } VAC 400+3N

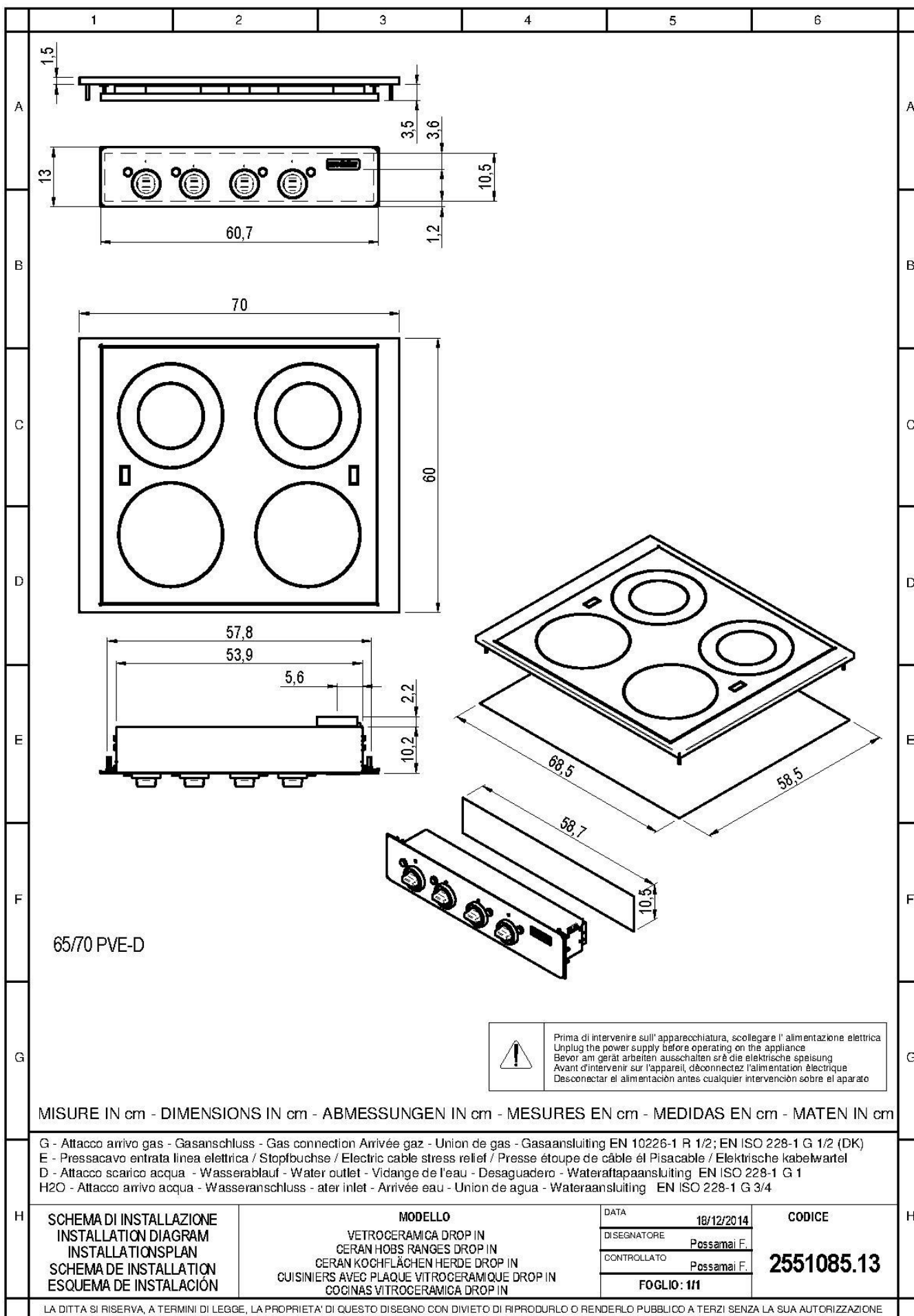
	SCHEMA DI INSTALLAZIONE SCHEMA DE INSTALLATION INSTALLATION DIAGRAM INSTALLATIONSPLAN ESQUEMA DE INSTALACIÓN	MODELLO PIANO COTT. VETROC. _ PLAN DE CUIS. VITROCE CERAMIC GLASS COOK GLASER. KOCHFLÄCHE COGINA VETROCCERÁMICAS	data: 05/08/2007	CODICE 255.131.01
			nome: D. Duso	
			ultima mod.: 27/11/2007	
			FOGLIO: 1/1	

LA DITTA SI RISERVA, A TERMINI DI LEGGE, LA PROPRIETÀ DI QUESTO DISEGNO CON DIVIETO DI RIPRODURLO O RENDERLO PUBBLICO A TERZI SENZA LA SUA AUTORIZZAZIONE









VII. TAB1 - DATI TECNICI - TECHNICAL DATA - TECHNISCHE DATEN - CARACTERISTIQUES TECHNIQUES - DATOS TECNICOS- TECHNISCHE GEGEVENS Dati tecnici apparecchiature elettriche - Dati tecnici aTechnical data of electric appliances - Caractéristiques techniques des appareils électriques - Technische Daten Elektrogeräte - Datos técnicos de los equipos eléctricos - Technische gegevens elektrische apparatuur

TAB1						
Modelli Modelle Models Modeles Modelos Modellen	Larghezza Breite Width Largeur Anchura Breedte	Tensione di alimentazione Netzspannung Power supply voltage Tension d'alimentation Tension de alimentacion Voedingsspanning	Fasi Phasen Phases Fases Fasen	Frequenza Frequenz Frequency Fréquence Frecuencia Frequentie	Potenza totale massima Max. gesamtleistung Max. total power Puissance totale maximum Potencia maxima total Max totaal vermogen	Sezione cavo alimentazione Querschnitt netzkabel Power supply cable section Section du cable de alimentation Section del cable de alimentacion Doorsnede elektrisch snoer
	mm	V	Nr. No. Nbre N. A ant.	Hz	kW	-
_60/30 PVE...	300	380-415	3N	50-60	3.6	5G1.5
		220-240	1N	50-60	3.6	3G2.5
_60/60 PVE...	600	380-415	3N	50-60	8.6	5G1.5
		220-240	1N	50-60	8.6	3G6
_60/40 PVE-D	400	380-415	3N	50-60	3.6	5G1.5
_60/60 PVE-D	600	380-415	3N	50-60	8.6	5G1.5
_65/40 PVE	400	380-415	3N	50-60	4.6	5G1.5
_65/70 PVE	700	380-415	3N	50-60	9.2	5G2.5
_65/40 PVE-D	400	380-415	3N	50-60	4.6	5G1.5
		220-240	3	50-60	4.6	4G2.5
_65/70 PVE-D	700	380-415	3N	50-60	9.2	5G2.5
_70/40 PVE...	400	380-415	3N	50-60	5	5G1.5
_70/80 PVE...	700	380-415	3N	50-60	10	5G2.5
_70/80 CFVE	700	380-415	3N	50-60	13.96	5G4
_90/40 PVE	400	380-415	3N	50-60	6.8	5G2.5
_90/80 PVE	800	380-415	3N	50-60	13.6	5G4
_90/80 CFVE	800	380-415	3N	50-60	17.56	5G4
_90/80 CFVES	800	380-415	3N	50-60	17.56	5G4
_70/80 TPE	400	380-415	3N	50-60	10	5G2.5
_70/80 TPFE	800	380-415	3N	50-60	13.96	5G4
_90/80 TPE	400	380-415	3N	50-60	12	5G2.5
_90/80 TPEFE	800	380-415	3N	50-60	15.96	5G4