

11/2010

Mod: G17/CPA4-N

Production code: 373090

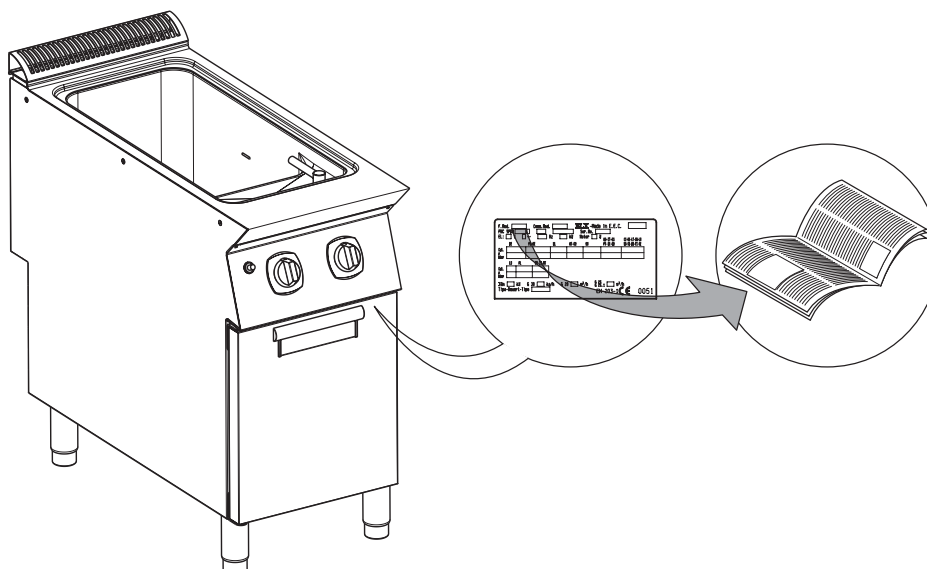


Diamond
catering equipment

CONTENTS

I. JOINING APPLIANCES / TABLES	2
II. DATAPLATE and TECHNICAL DATA	19
III. GENERAL INSTRUCTIONS	20
IV. THE ENVIRONMENT	21
1. PACKING	21
2. USE	21
3. CLEANING	21
4. DISPOSAL	21
V. INSTALLATION	21
1. REFERENCE	21
2. UNPACKING	21
3. POSITIONING	21
4. FUME EXHAUST AND VENTILATION	22
5. CONNECTIONS	23
6. SAFETY THERMOSTAT	24
7. BEFORE COMPLETING INSTALLATION OPERATIONS	24
VI. INSTRUCTIONS FOR THE USER	25
1. PASTA COOKER USE	25
VII. CLEANING	28
1. EXTERNAL PARTS	28
2. OTHER SURFACES	28
3. IDLE PERIODS	28
4. INTERNAL PARTS	28
VIII. MAINTENANCE	28
1. MAINTENANCE	28

II. DATAPLATE and TECHNICAL DATA



ATTENTION

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

TABLE A - Gas appliance technical data - N9E

MODELS		+9PCGD1M F0 400m m	+9PCGD2M F0 800m m
TECHNICAL DATA			
Connection ISO 7/1	Ø	1/2"	1/2"
Nominal heat output kW	Max.	16,5	33
	Min.	-	-
Type of construction		A1	A1

TABLE A - Electrica appliance technical data - N9E

MODELS		+9PCED1M F0 400m m	+9PCED2M F0 800m m
TECHNICAL DATA			
Power supply voltage	V	400	400
Phases	No.	3+N	3+N
Frequency	Hz	50/60	50/60
Tank capacity	L	40	40+40
Nominal heat output	kW	10	20
Power cable section	mm ²	1,5	1,5

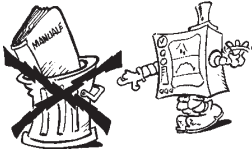
TABLE A - Gas/electric appliance technical data - N7E

MODELS		+7PCGD1KF0 400mm	+7PCGH2KF0 800mm	+7PCED1KF0 400mm	+7PCB2KF0 800mm	+7PCED1KFP 400mm
TECHNICAL DATA						
Tank capacity (filling level)	L	25	25+25	25	25+25	25
ISO 7/1 connection	Ø	1/2"	1/2"	-	-	-
Nominal heat output	kW	10,5	21	-	-	-
Type of construction		A1	A1	-	-	-
Power supply voltage	V	-	-	380-400	380-400	380-400
Phases	No.	-	-	3N	3N	3N
Frequency	Hz	-	-	50/60	50/60	50/60
Max. Power	kW	-	-	5,4-6	10,8-12	8,2-9
Power cable section	mm ²	-	-	1,5	4	2,5

III. GENERAL INSTRUCTIONS



- Read the instruction manual carefully before using the appliance.



- Keep the instruction manual for future reference..



- **RISK OF FIRE** - Keep the area around the appliance free and clear of combustibles. 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.

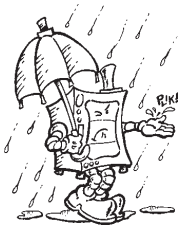
- Air recirculation must take into account the air necessary for combustion 2 m³/h/kW of gas power, as well as the well-being of persons working in the kitchen.

- Inadequate ventilation causes asphyxia. Do not obstruct the ventilation system in the place where this 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 replacements parts.
- This appliance is designed for cooking food. It is intended for industrial use. Any use different from that indicated is **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.
- Personnel using the appliance must be **trained**. Do not leave the appliance unattended when in use.
- Turn the appliance off in case of a 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 implements 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  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 people. 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.

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



The packing materials are environmentally friendly and can be stored without risk or burned in an appropriate 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 electricity, water or gas consumption, do not use the appliance empty or in conditions that compromise optimum efficiency (e.g. with doors or lids open, etc.); the appliance must be used in a well-ventilated place, to avoid the creation of dangerous mixtures of unburnt gases in the room.

When possible, preheat 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 refer to section 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 devices (when present) in order to avoid the risk of someone becoming trapped 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 installation, conversion and modification procedures can result in damage to the appliance, danger to people, 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.
- **ITALY:** install the appliance in compliance with UNI-CIG 8723 safety standards, Law No. 46 of 5 March 1990 and Min. Decree 12-4-96.

2. UNPACKING

ATTENTION!

Immediately check for any damage caused during transport.

- The forwarder is responsible for the safety of the goods during transport and delivery.
- Inspect the packs 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 upon 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 appliance.

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 appliance with care in order to avoid damage or danger to people. Use a pallet for handling and positioning.
- The installation diagram provided in this instruction manual gives the appliance overall 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 recess-mounting. 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 M5x40 Hex Head 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 extraction 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)

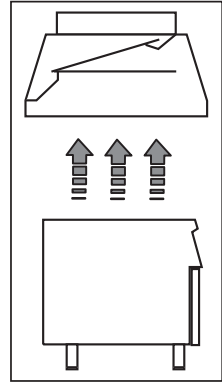
Whenever the appliance dataplate specifies only type Axx, such appliances are not designed for being directly connected to a flue or fume exhaust pipe run to the outside. However, the same appliance can be installed under an extractor hood or similar forced extraction system for fumes.

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 relative distance from the extraction 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.



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.

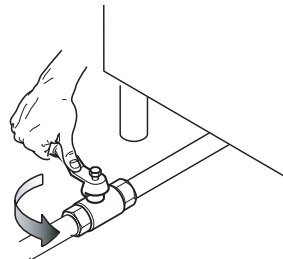
- Refer to the appliance dataplate for the product code.
- See the installation diagram for the type and position of appliance connections.

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 section

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 section: "Gas appliance conversion / adjustment".
- Fit a rapid gas shutoff 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.
- Attention!** 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 (if present) from the gas union before connecting.
- After installation, use soapy water to check connections for leaks.

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 the section "Conversion to another type of gas"). The supply pressure must be measured with the appliance operating, using a pressure gauge (min. 0.1 mbar).

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

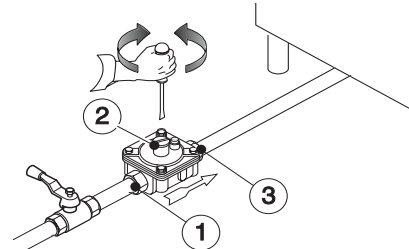
5.1.4 GAS PRESSURE REGULATOR

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 (→) indicates the gas flow direction.



NOTE! 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. (20mbar).

5.1.5. PRIMARY AIR CHECK

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

- Undo screw "A" and position aerator "E" at distance "H" given in table B; retighten screw "A" and seal with paint (fig. 3C).

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

5.1.6.1 MAIN BURNER NOZZLE REPLACEMENT (fig.3C)

- Loosen screw "A" and unscrew nozzle "C".
- Remove the nozzle and aerator.
- 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.
- Insert nozzle "C" in aerator "E", refit the two assembled components in their place, screwing down nozzle "C", and position aerator "E" at distance H according to that indicated in Table B (fig. 3C).
- Retighten screw "A".

5.1.6.2 PILOT BURNER NOZZLE REPLACEMENT

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

5.1.6.3 MINIMUM FLAME SCREW REPLACEMENT

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

5.2. ELECTRICAL APPLIANCES

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

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
- 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. The 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 connected to the water system in compliance with the current national regulations and EN1717.

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

Attention! 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 shutoff 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 stages must not come into contact with the appliance.

6. SAFETY THERMOSTAT

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

6.1. RESET

- Wait until the appliance has cooled: 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 protection part (e.g. control panel) this must be done by a specialised technician. Tampering with the safety thermostat invalidates the warranty.

7. BEFORE COMPLETING THE INSTALLATION OPERATIONS

Use soapy water to check all gas connections for leaks. DO NOT use a naked flame to check for gas leaks. Light all the burners separately and also together, to check correct operation of the gas valves, rings and lighting. For each burner, adjust the flame regulator to the lowest setting, individually and together; after completing the operations, the installer must instruct the user on the correct method of use. If the appliance does not work properly after carrying out all the checks, contact the local after-sales service centre.

VI. OPERATING INSTRUCTIONS

1. GENERAL PRECAUTIONS

- The appliance is intended for industrial use by trained personnel.
- If possible, preheat the appliance immediately before use.
- This appliance must only be used for its specifically designed purpose, i.e. for cooking foods such as pasta, rice and similar products in water. Any other use is improper.
- The appliance must not be used as a fryer.
- Fill the water tank at least up to the reference mark.
- Do not use the appliance dry.
- Before use, carefully clean any industrial greases from the tank and baskets, proceeding as follows:
- Fill the tank with water and normal detergent and bring to boil for a few minutes.
- Empty the tank by means of the special cock and rinse it thoroughly with clean water.

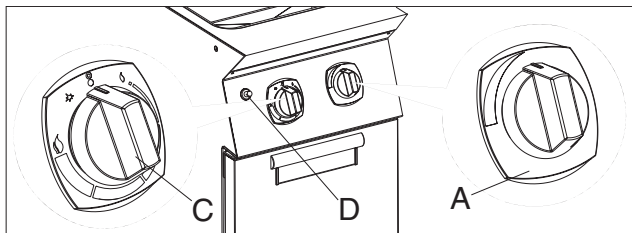
1.1. FILLING THE TANK WITH WATER

- Fill the tank with water up to the marked level, by operating the knob of cock "A" (fig. below).

1.2. TANK HEATING (GAS MODEL)

The control knob of cock "C" has the following positions:

- "Off"
- ★ "Pilot ignition"
- 🔥 "Max. flame" (reaching temperature or boiling)
- "Min. flame" (standby stage with water kept at approx. 90°C)



1.3. SWITCHING ON

1.3.1. PILOT BURNER

Note: Do not light the pilot burner or leave it on without water in the tank.

- Press knob "C" and turn it to position "★".
- Press the knob down fully and at the same time press piezoelectric igniter button "D" until the flame lights.
- Keep knob "C" pressed for about 20 seconds; when released, the pilot flame must stay alight. Otherwise, repeat the operation.

The pilot burner can be lit manually by bringing a flame to it.

1.3.2. MAIN BURNER

Important: Do not light the main burner or leave it on if the water level is below the reference mark on the tank wall. Failure to observe the above can cause serious damage to the cooking tank and the functional parts of the appliance.

With the pilot flame lit:

- Turn knob "C" to position "🔥".

1.4. COOKING

When the water in the tank is boiling:

- Add salt, (only use pan salt, to avoid corrosive deposits on the tank bottom; if only coarse salt is available dissolve it in a separate container).
- Place the baskets with food to be cooked in the tank. The overflow pipe ensures control of the maximum water filling level and the removal of cooking froth.
- Use knob "C" to adjust tank heating according to the quantity and type of food being cooked.

1.5. SWITCHING OFF

- Turn knob "C" to "★" to turn off the main burner.
- Turn the knob to "●" to shut off the pilot burner.

1.6. TANK HEATING (ELECTRIC MODEL)

The switch control knob has the following positions:

- 0 Power off (green indicator off)
- 1 Low power
- 2 - 3 Medium power
- 4 High power

Important: Do not activate tank heating or leave it on if the water level is below the reference mark on the right wall of the tank.

Failure to observe the above can cause serious damage to the cooking tank and the functional parts of the appliance.

1.7. COOKING

When the water in the tank is boiling:

- Add salt, (only use pan salt, to avoid corrosive deposits on the tank bottom; if only coarse salt is available dissolve it in a separate container). Therefore it is advisable to use salt in the proportion of 1% with respect to the water in the tank (e.g. cooking 1kg of pasta=10 litres of water+100g of salt. Attention: Water with hardness below 5°F requires a higher percentage of salt (1.5 instead of 1%) for better cooking).
- Place the baskets with food to be cooked in the tank. The overflow pipe ensures control of the maximum water filling level and the removal of cooking froth.
- Operate the switch according to the quantity and quality of food to be cooked.

1.8. SWITCHING OFF

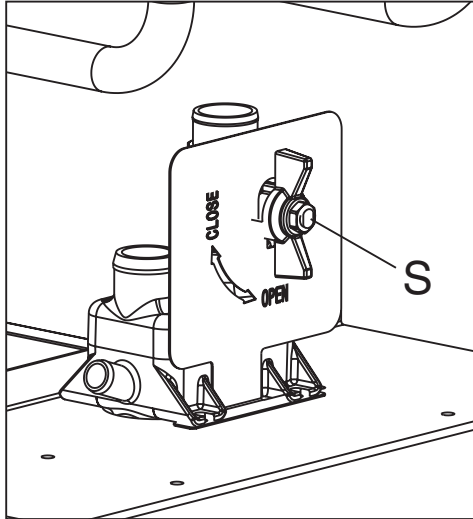
- To switch the appliance off, turn the energy regulator knob to "0".

1.9. AT THE END OF COOKING

- Empty the water from the tank by operating discharge valve "S" located inside the compartment, to prevent the depositing of corrosive inside the tank.

- Wash any residuals of food from the tank and baskets.

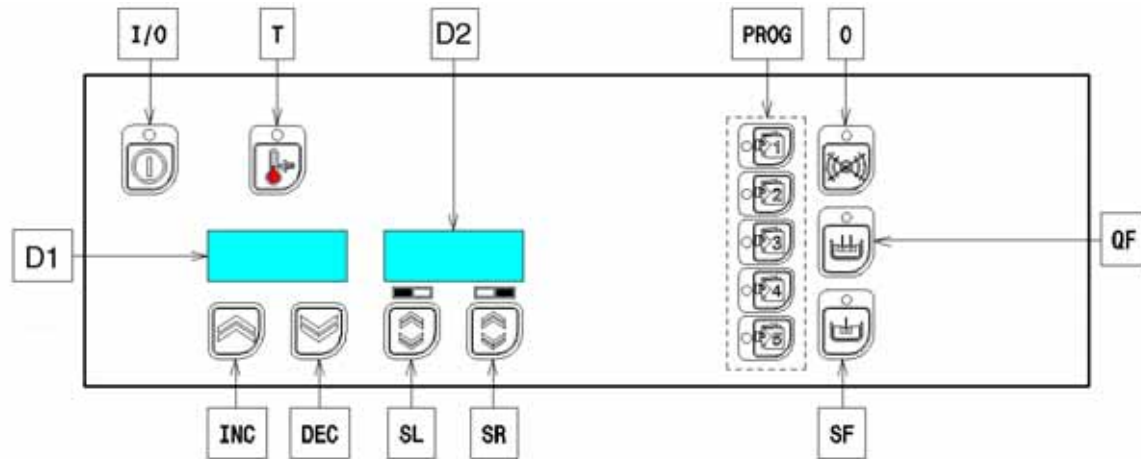
Note: The appliance must be provided with the accessory kit (code BDUFQ928) for measuring the max. water temperature at the drain (max. 60°C/140°F).



ATTENTION! It is advisable to carry out this operation after the appliance has cooled (the inertia of heating, even if deactivated, can damage the tank if without water). If this is not possible, fill the tank with cold water at the same time as emptying the cooking water.

fill the tank with cold water at the same time as emptying the cooking water.

1.10. ELECTRIC MODEL WITH ELECTRONIC CONTROL (N7E)



- I/O** - ON/OFF button
- T** - Temperature real time visualization button
- INC** - Temperature increasing setting buttons (standard mode) / Time increasing setting buttons (programming mode only)
- DEC** - Temperature decreasing setting button (standard mode) / Time increasing setting button (programming mode only)
- SL** - Left side basket start/stop button
- SR** - Right side basket start/stop button
- PROG** - Resume program buttons
- 0** - Free button (factory operations)
- QF** - Quick water filling start/stop button
- SF** - Slow water filling start/stop button
- D1** - Temperature display up to 99°C - Energy level display over 99°C (standard mode)/Time display (programming mode only)
- D2** - Active program display

SWITCH ON AND TEMPERATURE CONTROL

Press button **I/O** to switch ON: lamp test and tank water filling will run automatically; when the tank has been filled the appliance will start heating, depending on the temperature set by the operator.

The heating is controlled as follows:

- from 50°C up to 99°C push buttons **INC/DEC** to increase/decrease the temperature (each pressing increase/decrease by 1°C; holding on one of the buttons **INC/DEC** will make increasing/decreasing faster);
- over 99°C push buttons **INC/DEC** to increase/decrease the energy level (o=50%; oo=75%; ooo=90%; oooo=100%);
- visualize real time temperature in the tank for a couple of seconds: push button **T**.

The appliance will automatically set the temperature/energy level at the value working when switched OFF (factory deliveries at 50°C).

AUTOMATIC LIFTING PROGRAMS

This appliance is equipped with 2 or 4 (depending on the model) lifting motors controlled by a user friendly electronic. It is possible to program different cooking cycles and store up to 5 different cooking times, easy to resume for a quick swap from a recipe to another.

SET A TIME (programming mode)

Press and hold one of the buttons **PROG** (buttons **PROG** are called respectively: p1, p2, p3, p4, p5) until the relevant name is displayed on **D2**, the relevant time is displayed on **D1** and the pushed button is backlit.

Push buttons **INC/DEC** to increase/decrease the time (with steps of 5 seconds) from 15 seconds up to 20 minutes of cooking time.

Swap to another time program just pushing on another of the buttons **PROG** and store new time (active button is always backlit).

Push and hold the backlit button **PROG** until escaping from the programming mode.

ASSIGN PROGRAMS TO LIFTER

Push one of the buttons **PROG** to resume one of the pre-set time; the button will be backlit. Push the button **SL** to assign the time of the backlit program to the left side lifter; push the button **SR** to assign the time of the backlit program to the right side lifter.

Push the backlit button **PROG** for escaping from the assignment mode.

START/STOP A COOKING CYCLE

Push one of the buttons **SL/SR**: the lifter will go down and count down will start in hidden mode; last 10 seconds of the program will be displayed on **D2**.

Stop the cooking cycle at need by pushing on the button of the relevant lifter.

MANUAL WATER FILLING

Start/Stop quick water filling at need by pushing button **QF**. Start/Stop slow water filling at need by pushing button **SF**.

SWITCH OFF

Push button **I/O** to switch OFF the appliance.

WATER DRAIN

Always empty the tank for avoiding corrosive deposits.

Always wait the water cools down till 60°C before emptying the tank.

Empty the tank by operating on the knob "10" (Fig. 4A) of the draining valve.

AT THE END OF WORK

- Make sure the power is switched off.
- Drain the water from the tank by opening drain valve "10", fig. 4A.
- Wash any residuals of food from the tank and baskets.
- Turn off the main switch and the water valve upstream the appliance.

VII. CLEANING

1. EXTERNAL PARTS

SATIN-FINISH STEEL SURFACES (daily)

- Clean all steel surfaces: dirt is easily removed when it has just formed.
- 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 in the direction of the satin finish and rinsing often: rubbing in a circular motion combined with the particles of dirt on the cloth/sponge could spoil the steel's satin finish.
- Metal objects can spoil or damage the steel: damaged 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 section.

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.

3. SCALE

STEEL SURFACES (when necessary)

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

4. IDLE PERIODS

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

- Close cocks ahead of the appliances.
- Go over all stainless steel surfaces vigorously with a cloth moistened with paraffin oil in order to create a protective film.
- Periodically air the premises.
- Have the appliance checked before using it again.

5. INTERNAL PARTS (every 6 months)

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

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

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

VIII MAINTENANCE

1. MAINTENANCE

All components requiring maintenance are accessible from the front of the appliance, after removing the control panel and front panel.

1.1 BRIEF TROUBLESHOOTING GUIDE

Even with normal use, malfunctions can occur.

- *The pilot burner does not light.*

Possible causes:

- Insufficient pressure in gas pipes,
- Blocked nozzle,
- Faulty gas cock.

- *The pilot burner goes out.*

Possible causes:

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

- *The main burner does not light*

Possible causes:

- Loss of pressure in gas pipe
- Blocked nozzle or faulty gas cock
- Burner with gas outlet holes clogged.

INSTRUCTIONS FOR REPLACING COMPONENTS (to be carried out only by an authorised installer).

Remove the front panel to access:

GAS COCK

- Unscrew the pilot and thermocouple pipe, unscrew the gas inlet and outlet unions.
- For installation carry out the same procedure in reverse order.

PILOT BURNER, THERMOCOUPLE ASSEMBLY,

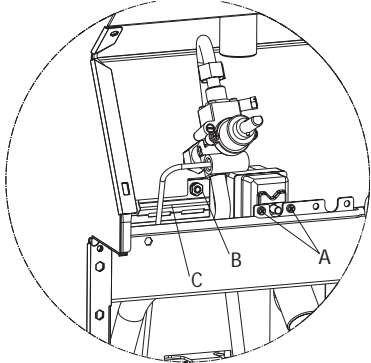
- To replace the thermocouple, loosen the fixing screws and remove the components.
- To replace the pilot burner, unscrew the gas pipe and remove the pilot burner assembly
- Replace the components, proceeding in reverse order to refit the parts.

MAIN BURNER

- Unscrew the gas connection from the nozzle holder
- Undo the screws fixing the burner to the support
- Remove the pilot burner assembly by undoing the screws
- For installation, carry out the same procedure in reverse order, making sure that when positioning the burner, the centring pins located at the back of the burner enter their special seats.

SAFETY THERMOSTAT

- Remove the control panel.
- To replace the thermostat, undo screws "A" fixing the body to the flap.
- Loosen nut "B" to remove the bulb in contact with the tank behind plate "C".
- To refit, carry out the same procedure in reverse order.



1.2. MAINTENANCE SCHEDULE

- It is advisable to have the appliance inspected by an authorised person at least every 12 months. For this purpose, it is advisable to stipulate a servicing contract.