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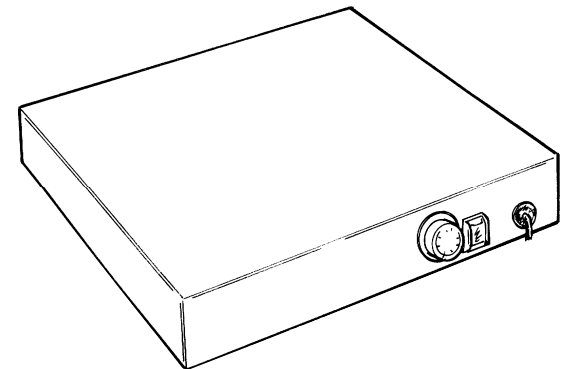
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Diamond
catering equipment

**OPERATING AND MAINTENANCE
MANUAL**



Ed. 01/2009

PIZZA HEATER

INTRODUCTION

- This manual is meant to provide **customers** with information on the machine and its specifications and the necessary operating and maintenance instructions in order to guarantee the best possible use of the machine and preserve its efficiency in the long term .
- This manual is to be used by qualified and skilled people well informed about the use of the machine and its periodical maintenance .

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- 6.1 - INTRODUCTION

CHAP. 1 - INFORMATION ON THE MACHINE

1.1 - GENERAL PRECAUTIONS

- The machine must be operated only by highly qualified people who are fully aware of the safety measures described in this manual.
- In case of a personnel turn over, training is to be provided in advance.
- Before starting cleaning and maintenance operations, disconnect the plug from the supply socket.
- Assess the residual risks carefully to carry out cleaning and maintenance.
- Cleaning and maintenance require great concentration.
- A regular control of the electric supply cord is absolutely necessary; a worn-out or damage cord is very dangerous.
- If the machine shows malfunctions, it is recommended not to use it and to abstain from trying to repair it; please call the “Service Centre”.
- The PIZZA HEATER is used to heat pizzas. Do not use the machine for other uses or for any products other than foodstuff .
- The manufacturer is not liable in the following cases:
 - ⇒ if the machine has been tampered by non-authorized personnel;
 - ⇒ if some parts have been substituted by non original spare parts;
 - ⇒ if the instructions contained in this manual are not followed **accurately**;
 - ⇒ if the machine surface is not cleaned with the right product.

1.2 - SAFETY DEVICES INSTALLED ON THE MACHINE

The mechanical safety devices installed on the machine, described in this manual, comply with **EC 2006/42**.

The electrical safety devices installed on the machine, described in this manual, comply with **EC 2006/95, 2004/108** and regulations **EC EN 60335-1, EN 55014**.

Even though the PIZZA HEATER is provided with electrical and mechanical protections (when the machine is working and for maintenance and cleaning operations), there are still **RESIDUAL RISKS** that cannot be eliminated completely, these risks are mentionned in this manual under **WARNING**. These risks are scalds caused by the loading and unloading of the product, or other kind of injuries due to the maintenance operations.

1. 3 - DESCRIPTION OF THE MACHINE

1.3.1 - General description

Our firm has designed and manufactured the PIZZA HEATER to heat pizzas and to guarantee:

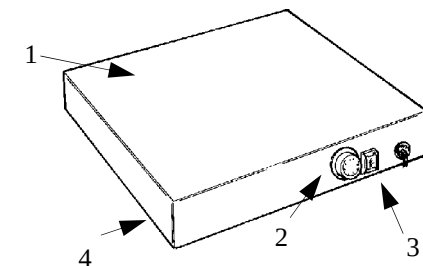
- the highest degree of safety in functioning, cleaning and maintenance;
- the highest hygienic standard due to an accurate choice of materials which come into contact with the foodstuffs;
- the lowest loss of heat produced by the resistances;
- solidity and stability of all the elements;
- great handiness.

1.3.2 - Manufacturing features

The PIZZA HEATER is completely made of stainless steel AISI 430. The cooking plate is made of chromium plate cast iron. This material guarantees the contact with the food (hygienic) and high resistance to acids, salts and oxidation processes.

1.3.3 - machine components

FIG. n°1 - General view of the machine



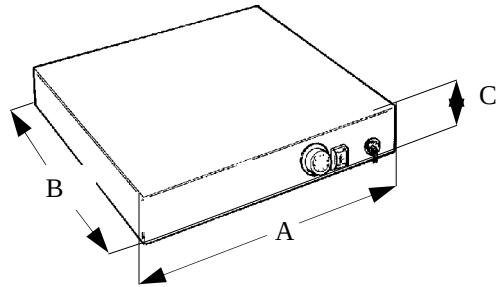
LEGEND:

PIZZA HEATER	
1	Heating plate
2	Thermostat
3	Pushbutton ON-OFF - functioning pilot lamp
4	Feet

CHAP. 2 - TECHNICAL DATA

2.1 - OVERALL DIMENSIONS, WEIGHT, CHARACTERISTICS ...

FIG. n° 2 - Overall dimensions drawing



TAB. n°1 - Overall dimensions and technical features of the PIZZA HEATER.

Model	M.u.	PIZZA HEATER
Length A	mm	500
Width B	mm	500
Height C	mm	90
Timer	°C	0÷60
Power supply		230V/50Hz
Power	W	430
Net weight	Kg	13,4

WARNING: The electrical characteristics for which the appliance is designed are indicated on the reference plate applied on the side of the machine; before connecting to power supply, please read paragraph 4.2.

CHAP. 3 - THE ARRIVAL OF THE MACHINE

3.1 - DESPATCH OF THE MACHINE (see FIG. n°3)

The PIZZA HEATER is accurately packed and then despatched from our warehouse.

The package includes:

- a) a strong cardboard box + protections;
- b) the machine;
- c) this manual;
- d) EC conformity declaration.

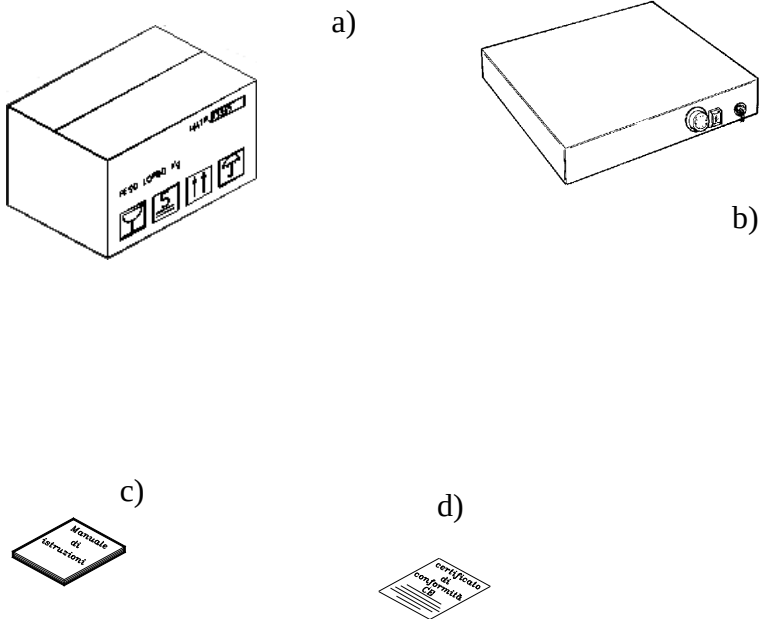


FIG. n°3 - Package description

3.2 - PACKAGE CHECK UPON RECEIPT

If no external damage is evident on the package upon its arrival, open it and check that all the components are inside (see FIG. n°3). If the package has suffered rough handling, bumps or crashes, the carrier must be informed about any damage; moreover a detailed report on the extent of the damage caused to the machine must be filled within three days from the delivery date shown in the shipping documents.. **Do not overturn the package!!** When the package is transported, make sure the box is lifted by the 4 corners (parallel to the ground).

3.3 - PACKAGING DISPOSAL

The components of the packaging (cardboard, eventual pallets, plastic straps and polyurethane) are urban solid waste; therefore they can be easily disposed. If the machine has to be installed in countries where specific regulations are in force, packaging must be disposed in compliance with them.

CHAP. 4 - INSTALLATION

4.1 - SETTING UP OF THE MACHINE

The machine must be installed on a working table suitable for its overall dimensions shown in Tab. 1, therefore it must be adequately large, well levelled, dry, smooth, resistant, stable and placed at a height of 80 cm from the ground. Moreover the machine must be installed in a room with max. 75% not saline humidity at a temperature between +5°C and +35°C; that is to say in a place that does not provoke the machine failure.

4.2 - ELECTRICAL CONNECTIONS

The machine is equipped with a power supply cord which section is adequate to the absorb power with plug .

To connect the machine, follow the indication of the rating plate - serial number (see FIG. n°4).

Check that the earthing is fully operational.

Moreover check that the features on the rating plate - serial number (see FIG. n°4) correspond to the features shown in the consignment and delivery note, and that the disconnecting plug and control knobs are easy to reach when the machine is functioning.

Mod.			
Matr.			Watt.
	H.p.	A.	Hz.
○	Volts.		Kg. ○
Anno			

FIG.n°4 - Rating plate-serial number

4.3 - ELECTRIC DIAGRAM OF THE PIZZA HEATER (see figure n° 5)

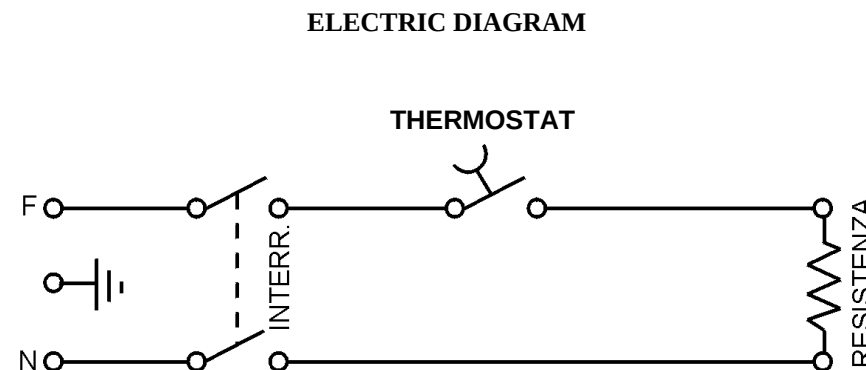


FIG. n°5 - Electric diagram of the PIZZA HEATER

4.5 - FUNCTIONING CHECK

To check the functioning, just turn the “start” knob **clockwise** (standing in front of the knob) starting from the end, the pilot lamp on the side of the appliance turns on.

When the pilot lamp turns on, it means that **the machine is functioning**.

CHAP. 5 - USE OF THE MACHINE

5.1 - CONTROLS

The controls are placed on the appliance as shown in the figure below.

1. The thermostat
2. Pilot lamp, indicating that the resistor is on.

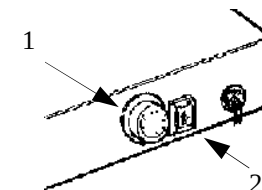


FIG. n° 6 - Position of the controls on the HEATER

5.2 - FIRST USE OF THE MACHINE

When the machine is delivered, the steel surfaces are protected with a nylon anti-scratch film. This film has to be removed accurately before starting the machine and pay attention to remove eventual residuals of glue.

To perform this operation, do not use sharpening tools, inflammable or abrasive substances.

The insulating materials used during the manufacturing and the residuals of grease due to the mechanical installation of single parts, heat and produce smoke, **for this reason, it is necessary to start the machine outside, putting it at the maximum for 15-20 minutes and let it function without product.**

5.3 - PRODUCT LOADING

WARNING: When you pour the product on the plate to cook it, this must be hot, so pay attention to residual risks due to burning dangers.

To load the product follow this procedure:

1. place yourself in a correct position (**FIG. n°7**), **avoiding any contact with the machine;**
2. turn on the appliance by means of the thermostat knob and regulate the heating intensity;
3. when the plate is hot, place the pizza and start to heat it;
4. at the end of the cooking, remove the residuals from the grid;
5. if the appliance is inactive for a long period (f.i. 1 or 2 hours), turn the thermostat knob to 0°C.
6. la manopola termostato a 0°C.

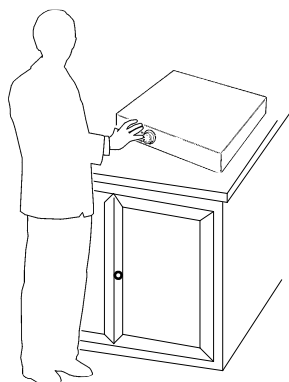


FIG. n°12 - Correct position to use the machine

CHAP. 6 - GENERAL CLEANING

6.1 - INTRODUCTION

- the cleaning of the machine is an operation that has to be performed at least once a day and, if necessary more often.
- All the machine parts, that are in contact with the product, must be cleaned accurately .
- Never clean the machine by means of compressed water or water jets.
- It is also possible to clean the plate when it is hot, using a wet cloth and cleaning several times the plate, paying the maximum **ATTENTION** because **the cooking surface could cause dangerous burns.**
- It is advisable to perform these cleaning operations when the PIZZA HEATER temperature is at the minimum so that the residual grease which sticks to the grid can melt.

It is absolutely forbidden to pour water or other liquids on the grid when it is hot.

- **WARNING:** Before performing any cleaning operation, **disconnect the machine from the power supply and insulate it completely from the rest of the system .**

CHAP. 7 - MAINTENANCE

7.1 - INTRODUCTION

Before performing any maintenance operations, it is necessary to **disconnect the plug from the socket to insulate completely the machine from the rest of the system.**

7.2 - POWER SUPPLY CORD

Periodically check whether the power supply cord is worn-out and, if this is the case, please call the “SERVICE CENTRE” to have it replaced.

CHAP. 8 - DISPOSAL OF THE MACHINE

8.1 - PUTTING THE MACHINE OUT OF SERVICE

If for some reason, you decide to put the machine out of service, make sure nobody can use it: **disconnect it from the mains and eliminate the electrical connections.**

8.2 - WEEE Waste of Electric and Electronic Equipment



Directive 2002/95/EC, 2002/96/EC and 2003/108/EC on the restriction of the use of certain hazardous substances in electrical and electronic equipment, and waste electrical and electronic equipment .

This symbol, crossed out wheelie bin, on the product or on its packaging indicates that this product must not be disposed of with your other household waste.

Separate waste collection of this appliance is organised and managed by the manufacturer. It is the user's responsibility to contact the manufacturer and follow the waste treatment system the manufacturer has adopted for separate waste collection.

The separate collection and recycling of your waste equipment at the time of disposal will help to conserve natural resources and ensure that it is recycled in a manner that protects human health and the environment.

