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DESCRIPTION OF PICTOGRAMS



Danger indications. Immediate hazardous situation which could result in serious injury or death. Possibly dangerous situation that could cause serious injury or death.



High voltage! Caution! Danger of death! Non-observance can cause serious injury or death



Pericolo Risk of high temperatures, non-compliance may result in serious injury or death.



Danger of leakage of high-temperature materials, non-observance can cause serious injury or death.



Danger of crushing of limbs during handling and / or positioning, non-compliance may result in serious injury or death.



Prohibition indications. Unauthorised persons (including children, disabled individuals and people with limited physical, sensory and mental abilities) are prohibited from performing any procedures. Children being supervised not to play with the appliance. Cleaning and user maintenance shall not be made by children without supervision. Prohibition for the heterogeneous operator to perform any type of operation (maintenance and/or other) that should instead be carried out by a qualified and authorised technician. Prohibition for the homogeneous operator to perform any type of operation (maintenance and/or other) without having first read the entire documentation specifics.



Obligation indications. Obligation to read the instructions before carrying out any work.



Obligation to exclude the power supply upstream of the appliance whenever it is necessary to operate safely.



Obligation to use safety goggles.



Obligation to use protective gloves.

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Obligation to use a protective helmet.


Obligation to use safety shoes.


Other indications. Indications to implement the correct procedure, non-compliance may cause a dangerous situation.


Advice and suggestions to ensure the correct usage procedure.


"Homogeneous" Operator (Qualified Technician). Expert operator authorised for handling, transporting, installing, servicing, repairing and scrapping the appliance.


"Heterogeneous" Operator (Operator with limited skills and tasks). Person authorised and employed to operate the appliance with guards active, capable of performing simple tasks.


Earthing symbol


Symbol for attachment to the Equipotential system


Obligation to respect the regulations for waste disposal.

GENERAL AND SAFETY INFORMATION 1.

FOREWORD / This document has been drawn up in the mother language of the manufacturer (Italian). The information it contains is for the sole use of the operator authorised to use the appliance in question.
Operators must be trained concerning all aspects regarding functioning and safety. Special safety prescriptions (Obligations-Prohibitions-Dangers) are carried in a specific chapter concerning these issues. This document cannot be handed over to third parties to take vision of it without written consent by the manufacturer. The text cannot be used in other publications without the written consent of the manufacturer.
The use of: Figures/Images/Drawings/ Layouts inside the document, is purely indicative and can undergo variations. The manufacturer reserves the right to modify it, without being obliged to communicate his acts.

PURPOSE OF THE DOCUMENT / Every type of interaction between the operator and the appliance during its entire life cycle has been carefully assessed both during designing and while drawing up this document. We therefore hope that this documentation can help to maintain the characteristic efficiency of the appliance.
By strictly keeping to the indications it contains, the risk of injuries while working and/or of economical damage is limited to a minimum.

HOW TO READ THE DOCUMENT / The document is divided into chapters which gather by topics all the information required to use the appliance in a risk-free way. Each chapter is divided into paragraphs; each paragraph can have titled clarifications with subtitles and descriptions.

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KEEPING THE DOCUMENT / This document and the rest of the contents of the envelope, are an integral part of the initial supply. It must therefore be kept and used appropriately during the entire operational life of the appliance.
ADDRESSEES / This document is drawn up as follows:
- **Homogeneous operator / Expert op**erator authorised for handling, transporting, installing, servicing, repairing and scrapping the equipment.
- **Generic operator** / Person authorised and employed to operate the appliance with guards active, capable of performing routine tasks.

OPERATOR TRAINING PROGRAM / By specific request, it is possible to carry out a training course for users, installers and technicians, following the procedures indicated in the order confirmation.

PRE-ARRANGEMENTS DEPENDING ON CUSTOMER /
Unless different contractual agreements were made, the following normally depend on the customer:
• setting up the rooms (including masonry work, foundations or channelling that could be requested);
• smooth, slip-proof floor;
• pre-arrangement of installation place and installation of equipment respecting the dimensions indicated in the layout (foundation plan);
• pre-arrangement of auxiliary services adequate for requirements of the system (e.g. electrical mains, gas network, drainage system);
• pre-arrangement of electrical system in compliance with regulatory provisions in force in the place of installation;
• sufficient lighting, in compliance with standards in force in the place of installation;
• safety devices upstream and downstream the energy supply line (residual current devices, equipotential earthing systems, safety valves, etc.) foreseen by legislation in force in the country of installation;
• earthing system in compliance with standards in force;
• pre-arrangement of a water softening system, if needed (see technical details).

CONTENTS OF THE SUPPLY / The supply vary depending on the order. • Appliance • Lid/s • Metallic rack/s • Rack support grid • Pipes and/or wires for connections to energy sources (only when indicated in work order).
• Gas type change kit supplied by yhe manufacturer

INTENDED USE / This device is intended for professional use. The use of the appliance treated in this document must be considered “Proper Use” if used for cooking or regeneration of goods intended for alimentary use; any other use is to be considered “Improper use” and therefore dangerous.
These appliances are intended for commercial activities (e.g. restaurant kitchens, canteens etc) and in commercial companies (e.g. bakeries etc.) but not for the continuous food production.
The appliance must be used according to the foreseen conditions stated in the contract within the prescribed capacity limits carried in the respective paragraphs.

Only use original accessories and spare parts supplied by the manufacturer to maintain regulatory compliance.

ALLOWED OPERATING CONDITIONS / The appliance has been designed to operate only inside of rooms within the prescribed technical and capacity limits. The following indications must be observed in order to attain ideal operation and safe work conditions.

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The appliance must be installed in a suitable place, namely, one which allows normal running, routine and extraordinary maintenance operations. The operating area for maintenance must be set up in such a way that the safety of the operator is not endangered. The room must also be provided with the features required for installation, such as:

- maximum relative humidity: 80%;
- minimum cooling water temperature > + 10 °C ;
- the floor must be anti-slip, and devices positioned perfectly level;
- the room must be equipped with a ventilation system and lighting as prescribed by standards in force in the country of the user;
- the room must be set up for draining greywater, and must have switches and gate valves which cut all types of supply upstream the appliance when needed;
- The walls/surfaces immediately close/contact to the appliance must be fireproof and/or isolated from possible source of heat

TEST INSPECTION AND WARRANTY / Testing: the equipment has been tested by the manufacturer during the assembly stages at the site of the production plant. All certificates related to the testing performed will be delivered to the customer upon request. **Guarantee: the warranty is 12 months from the date of invoicing of the equipment, this period cannot be extended.** It covers the faulty parts only. Carriage and installation charges are for the buyer's account. Electric components, accessories as well as other removable parts are not covered by the guarantee. Labor costs relating to the intervention of authorized by the manufacturer at the customer's premises, for removal of defects under warranty are charged to the dealer. Excluded are all tools and supplies, possibly supplied by the manufacturer together with the machines. Damage occurred in transit or due to incorrect installation or maintenance can't be considered. Guarantee is not transferable and replacement of parts and appliance is at the final discretion of our company. The Manufacturer is responsible for the equipment in its original configuration and only for original spare parts replacement. The manufacturer declines all responsibility for improper use, for damages caused as a result of operations not covered in this manual or not authorized in advance by the manufacturer.consideration in this manual or without prior authorisation of the manufacturer himself.

THE WARRANTY TERMINATES IN CASE OF / • Damage caused by transport "ex works" (EXW) and / or by handling, should this event occur, the customer must inform the retailer and the carrier (eg. via e-mail and / or website) and write down on the copies of the transport documents what It's happened. The technician authorized to install the appliance will evaluate the damage and decide if the installation can be carried out.
The warranty also terminates in the presence of: • Damage caused by incorrect installation. / • Damage caused by parts worn due to improper use. /• Damage caused by use of non-original spare parts. / • Damage caused by incorrect maintenance and/or lack of maintenance. / • Damage caused by failure to comply with the procedures described in this document.

AUTHORISATION / Authorisation refers to the permission to operate an activity intrinsic to the appliance. Authorisation is given to anyone who is responsible for the appliance (manufacturer, purchaser, signer, dealer and/ or location owner).

TECHNICAL DATA and IMAGES / The section is at the ending of this manual.

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Every technical change has an effect on the operation or safety of the appliance and must therefore be performed by technical personnel of the manufacturer or by technicians who are formally authorised by the same. Failure to do so exempts the manufacturer from any liability for for any possible resulting modifications or damage.



Upon arrival, check the integrity of the appliance and its components (e.g. power cord), prior to use. In the presence of faults do not start the appliance and contact the nearest service centre.



Read the instructions before acting.



Wear protective equipment suitable for the operations to be performed. As far as personal protective equipment is concerned, the European Community has issued Directives which the operators must comply with. **Noise ≤ 70 dB.**



It is forbidden the installation of stand alone equipment WITHOUT anti-tip kit (ACCESSORY). TOP versions excluded.



Before making the connections check the technical data shown on the rating plate of the appliance and the technical data in this manual. **It is strictly forbidden to tamper with or remove the plates and pictograms applied to the equipment.**



Disconnect all supplies, if present (e.g. water - gas - electrical) upstream the appliance whenever you need to work in safe conditions.



Connect the appliance if present, in the sequence of the water, then to the gas network. Ensure there are no leaks then proceed with the connections to the mains.



The appliance is not designed to work in an explosive atmosphere and as such its installation and use is categorically prohibited in such environments.



Position the entire structure, respecting the installation dimensions and characteristics indicated in the specific chapters of this manual.



The appliance is not intended for recessed installation. / The appliance must be used in a well ventilated area. / The appliance must have free drainage (not hindered or impeded by foreign bodies).



The gas equipment must be installed beneath an extraction hood whose system must have specifications in compliance with the current regulations in the country of use.



Once the appliance is connected to the power and drain sources, it must remain static (fixed) in the place of use and maintenance. Incorrect connection may cause danger.



Use where appropriate flexible cable for connection to the mains electricity supply with characteristics not inferior to the model H07RN-F. The supply voltage supported by the cable with the appliance working must not differ from the nominal voltage value ± 15% shown at the bottom of the technical data table.

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The appliance must be included in an “Equipotential” ground discharge system.

Drainage of the appliance must be conveyed into the grey water discharge network in an open “glass” unsiphoned formation.

The appliance must only be used for the purposes indicated. Any other use must be considered “IMPROPER” and therefore the manufacturer declines all liability for any consequent damage to persons or property.

Particular safety prescriptions (obligation-prohibitions-danger) are detailed in the specific chapter concerning these issues.

Do not obstruct the heat extraction and/or dissipation openings.

Do not leave flammable objects or material near the appliance.

Disconnect all supplies if present (e.g gas - electrical) upstream the appliance whenever you need to work in safe conditions.

Whenever it is necessary to operate inside the appliance (connections, commissioning, checking operations, etc.) prepare for the necessary operations (removal of panels, elimination of supply) in compliance with the safety conditions.

The appliance has to be installed and used in such a way that any water cannot contact the fat or oil.

DUTIES AND QUALIFICATIONS REQUIRED OF OPERATORS

Prohibition for the homogeneous operator to perform any type of operation (maintenance and/or other) without having first read the entire documentation.

The information contained in this document is for the use of the qualified technical operator who is authorised for: handling, installation and maintenance of the appliance in question.

The operating instructions have been drawn up for the “Generic” operator (Operator with limited responsibilities and tasks). Person authorised and employed to operate the appliance with guards active and capable of performing routine maintenance (cleaning the appliance).

The operators who use the appliance must be trained in all aspects concerning its functioning and safety features. They must therefore interact using appropriate methods and instruments, complying with required safety standards.

The “Generic” operator must operate on the appliance after the technician has completed installation (transportation, fixing electrical, water, gas and drain connections).

WORK AREAS AND HAZARDOUS ZONES /

To better define the scope of intervention and the relevant work zones, the following classification is provided:

• **Dangerous zone**: any zone within and/or in proximity to a machine in which the presence of an exposed person constitutes a risk in terms of the health and safety of

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such a person;
• **Exposed person**: any person that is found wholly or partly in a dangerous zone.

Maintain a minimum distance from the appliance when operating in such a way as to avoid endangering the safety of the operator in case of unexpected circumstances.

The following are also danger zones / • All the work areas within the appliance
• All the areas protected by appropriate safety and protection systems such as safety photocell photoelectric curtains, protective panels, interlocked doors, protective casing.
• All the zones within the control units, electrical cabinets and junction boxes.
• All the zones around the appliance in operation when the minimum safety distances are not being respected.

EQUIPMENT REQUIRED FOR INSTALLATION /

The authorised technical operator, in order to perform the installation operations correctly, must respect the following requirements:
- 3 and 8 mm screwdriver
- Adjustable pipe wrench
- Gas use tools (hoses, gaskets etc.)
- Electrician's scissors
- Water use tools (hoses, gaskets...)
- 8 mm hex socket wrench
- Gas leak detector
- Tools for electric use (cables, terminal blocks, industrial sockets etc.)
- 8 mm nut driver
- Complete installation set (ele, gas etc.)

In addition to the tools listed, an equipment lifting device is required. This equipment must comply with all the regulations relating to lifting equipment.

INDICATION ON RESIDUAL RISK / Even though the rules for "good manufacturing practice" and the provisions of law which regulate manufacturing and marketing of the product have been implemented, "residual risks" still remain which, due to the very nature of the appliance, it has not been possible to eliminate. These risks include:



RESIDUAL RISK OF ELECTROCUTION / This risks remains when intervening on live electrical and/or electronic devices.



RESIDUAL RISK OF BURNING / This risks remains when unintentionally coming into contact with materials at high temperatures.



RESIDUAL RISK OF BURNS DUE TO LEAKING OF MATERIAL /
This risks remains when unintentionally coming into contact with materials at high temperatures. Containers that are too full of liquids or solids that during warming change morphology (changing from a solid to a liquid), can, if used incorrectly, cause burns. During operations, the containers used must be placed on easily visible levels.



RESIDUAL RISK OF CRUSHING LIMBS / This risk exists where there is accidental contact between the parts during positioning, transportation, storage and assembly.



RESIDUAL RISK OF EXPLOSIONS / This risk remains when:
• there is smell of gas in the room;
• appliance used in an atmosphere

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containing substances which risk exploding;
• using food in closed containers (such as jars and cans), if they are not suitable for the purpose.

RESIDUAL RISK OF FIRE / This risk exists by flammable liquids / material flammable.

Before proceeding with the operations, see “General safety information”.

OBLIGATIONS - PROHIBITIONS - ADVICE

Upon receipt, open the machine packaging and ensure that the machine and accessories have not been damaged during transportation. Where this is found to be the case, notify the carrier immediately and do not proceed with installation but contact the qualified and authorised personnel.
The manufacturer is not liable for damage caused during transportation.

HANDLING SAFETY /

Failure to follow the instructions reported below could result in exposure to the risk of serious injury.

The operator authorised for the handling and installation operations of the appliance must prepare, if necessary, a “safety plan” in order to ensure the safety of the persons involved in the operations. In addition, they must follow and strictly and scrupulously implement the laws and regulations relating to mobile sites.

Ensure that the lifting means adopted have capacity that is adequate for the loads to be lifted and are in a good state of maintenance.

Perform the handling operations using lifting means with a capacity appropriate to the weight of the appliance increased by 20%.

Follow the directions on the packaging and/or on the same appliance before handling.

Check the centre of gravity of the load before lifting the appliance.

Lift the appliance to a minimum height from the ground in order to ensure its handling.

Do not stand or pass under the appliance during lifting and handling.

HANDLING - TRANSPORTATION / - see SECT. IMAGES - REF. a).

The orientation of the packed appliance must be maintained according to the instructions given by the pictograms and lettering on the outer packaging.

1. Position the lifting means paying attention to the centre of gravity of the load to be lifted (detail B-C).
2. Lift the appliance enough to move it.
3. Place the appliance on the site chosen for final positioning.

STORAGE / The storage methods of the materials must include pallets, containers, conveyors, vehicles, tools and lifting devices that are suitable to prevent damage due to vibration, impact, abrasion, corrosion, temperature or other conditions that might arise. The parts stored should be periodically checked to detect possible deterioration.

DISPOSAL OF PACKAGING

Disposal of the packing materials is the responsibility of the recipient that should proceed in accordance with the laws in force in the country of installation of the appliance.
1. Remove in sequence the upper and lower corner protectors;

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2. Remove the protective material used for packaging;
3. Lift the appliance as necessary and remove the pallet;
4. Place the appliance on the ground;
5. Remove the means used for lifting;
6. Clean the area of operations from all the material removed;

Having removed the packaging, there should not be any signs of tampering, dents or other anomalies. Where evidence of these is found, immediately notify the customer service.

REMOVAL OF PROTECTIVE MATERIALS / The appliance is protected on the exterior surfaces with a covering of adhesive film which must be removed manually after positioning of the appliance. Carefully clean the appliance, externally and internally, manually removing all the material used to protect the parts.

Be careful not to damage stainless steel surfaces. No not use corrosive products, abrasive material or sharp tools.

Do not use pressurised direct water or steam cleaners jets for cleaning operations

Carefully read the indications contained on the labels of the products used. Wear protective equipment suitable for the operations to be performed (see the protection information shown on the package label).

Rinse the surfaces with tap water and dry them with an absorbent cloth or other non-abrasive material.

CLEANING AT COMMISSIONING /
Apply the cleaning liquid using normal spray over the entire surface of the cooking chamber and manually thoroughly clean the entire surface using a non-abrasive sponge.
Afterwards rinse the cooking chamber with drinking water.
Let the liquid containing detergent and/or other impurities flow off into the drain hole.
Having successfully completed the operations described, carefully wipe the cooking chamber with a non-abrasive cloth. If necessary, repeat the operations described above for a new cleaning cycle.

Also clean with detergent and water the parts removed and clean them.
With the operations completed, place the parts removed in the appropriate housings of the various pieces of equipment.

LEVELLING AND SECURING - see SECTION IMAGES - REFERENCES b).
Position in the work place (see operation and environmental limit conditions permitted), previously made suitable, of the appliance.

The tasks of levelling and securing include: adjustment of the appliance as a single independent unit. Place a spirit level on the structure (detail D).
Adjust the levelling feet (detail E) according to the indications provided by the level.

Perfect levelling is achieved by adjusting level and feet on the width and depth of the appliance.

“SERIES” ASSEMBLY / see SECT. IMAGES - REF. c).
In the models provided, remove the knobs and unscrew the screws for the fixing of the panel (detail F).

Flammable walls / The minimum distance of the appliance from the side walls must be 10 cm and from the rear wall must be 20 cm. If it is lower, insulate the walls close to the appliance with fireproof and /

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or insulating treatments.

To place the equipment adherent each other perfectly (part G). Level the equipment as described above (detail E).
Insert the screws in their housings and lock the two structures with the locking nuts (part H1-H3).
Replace the protective caps between the devices (part H2).
Repeat, if necessary, the sequence of leveling and fixing operations for the remaining equipment.

INTRODUCTION OF TERMINAL (OPTIONAL) see SECT. IMAGES - REF. c) / In order to introduce the terminal, position it and fix it with the equipped screws provided (detail L1).

Once the described operations have been carried out, position again the panels and knobs of the different appliances in the respective housings.

POWER SUPPLY CONNECTIONS 4.

Before proceeding with the operations, see “General safety information”.

These operations must be performed by qualified and authorised operators, in accordance with the laws in force and using the appropriate materials described.

Generally, the appliance is delivered without electric mains supply cable, without pipes for connection to the water, drainage and gas networks.

ELECTRICAL CONNECTION

Electrical connection should be performed in compliance with the local regulations in force, only by authorised and competent personnel. In the first instance, examine the data shown on the technical data table of this manual, on the serial plate and on the electrical diagram.

Connect the equipment to an overvoltage category III omnipolar device.

EARTHING / It is essential to earth the unit.To this purpose, it is necessary to connect to an efficient earthing system the terminals marked with the symbols placed on the line-receiving terminal box. The earthing system should comply with the local law in force.

SPECIFIC WARNINGS / The electrical safety of this unit is assured only when it is correctly connected to an efficient earthing system as stated in the electrical local safety regulations in force; the Manufacturer declines any responsibility for the non-compliance with these safety regulations.It is necessary to verify this fundamental safety requisite and, in case of doubt, ask for an accurate testing of the system by professionally qualifi ed personnel. The Manufacturer cannot be deemed responsible for any damages caused by the lack of unit earthing.

Never interrupt the earth wire (Yellow-Green).

CONNECTION TO THE DIFFERENT ELECTRIC DISTRIBUTION NETWORKS - see SECT.

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IMAGES - REF. d)

If necessary, remove the terminal box protection panel located on the back of the machine.

The equipment is delivered to work with the voltage indicated on the technical label attached on the appliance. Any other connection is to be considered improper and therefore dangerous.

It is mandatory to respect the connection provided by the manufacturer, visible on the connection label near the terminal board.

It is forbidden to modify the wiring inside the equipment

ELECTRICAL CONNECTION OF THE CABLE TO THE TERMINAL BOARD / Connect the power cable to the terminal board as described in: "Power supply connection" and indicated on the connection plate.
The diagram and the table (see Technical data) indicate the possible connections according to the mains voltage.

CONNECTION TO "EQUIPOTENTIAL" SYSTEM - see SECT. IMAGES - REF. e) / The protective earthing consists of a series of contrivances, which ensure the same earth potential in the electrical earths, thus preventing the same earths from being tensioned. The earthing has the aim to ensure that the earths of the household appliances have the same potential of the earth. Earthing also makes the automatic intervention of the residual current device easier. Protection earthing involves not only the electrical system, but also all the other systems and metallic parts of the building, including piping, beams, heating system and so on, so that the whole building turns out to be under safety conditions, also in case a lightning should hit the building.

Before proceeding with the operations, see "General safety info".

The appliance must be included in an "Equipotential" system, which efficiency must be tested, according to the rules in force in the installation country.

The electrician preparing the general electrical system must guarantee a system in conformity with the regulations, for what concerns the direct and indirect contacts.

The electrician must connect all the different earths to the same potential, in order to achieve a good "Equipotential" earthing system in the area where the different appliances will be installed.

For what concerns the connection of the appliance to the room Equipotential system, use an electrical yellow/green cable, suitable to the power of the devices installed.

The appliance plate "Equipotential" is usually on its panel, near the system used for the connection; carry out the connection after having recognized the same plate (see schematic drawing for the correct location).

Connect an edge of the earth electric cable (the cable must be characterized by the double colour yellow/green) to the system used for the appliance "Equipotential" connection (see schematic drawing Fig. 1).

Connect the opposite edge of the earth electrical cable to the system used for the "Equipotential" connection of the area where the appliance will be installed (Fig. 2).

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GENERAL WARNINGS

Operators have a duty to familiarise themselves adequately, using this manual before performing any intervention, adopting the specific safety requirements to make every kind of human-computer interaction safe.

Any technical modification that affects the operation or safety of the machine must only be carried out by the technical personnel of the manufacturer or by technicians that are formally authorised by the manufacturer. Failure to do so exempts the manufacturer from any liability for for any possible resulting modifications or damage.

Even after appropriate familiarisation, upon the first use of the appliance, in any case simulate a number of test operations to save more rapidly the main functions of the appliance, e.g. start-up, shut-down, etc.

The appliance is provided already tested by the manufacturer and fitted with the type of gas and electrical supply specified on the rating plate applies.

FIRST COMMISSIONING START UP / Upon completion of the operations of positioning and connection to the power sources, perform a series of operations such as:
1. Cleaning away of the protective materials (oils, grease, silicones, etc.) inside and outside of the cooking chamber (see section 3 / Removal of protective materials).
2. General checks and controls such as: Check opening of switches & network gate valves (e.g. water, electricity, gas when applicable); Checking of drains; Checking and monitoring of the external fumes/vapour extraction; Checking and monitoring of the protection panels (all the panels must be fitted correctly).

DESCRIPTION OF STOP MODES

Generally, in stoppage conditions caused by faults and emergencies, in the event of imminent danger, it is mandatory to close all the locking devices on the supply lines upstream the appliance (Water-Gas-Ele).

STOPPAGE DUE TO FAULTY OPERATIONS

Safety component / STOP: In situations or circumstances which can be dangerous, a safety thermostat is triggered, automatically stopping heat generation. The production cycle is interrupted until the cause of the fault is resolved.
RESTARTING: After the problem that triggered the safety thermostat is resolved, the authorised technician can restart the appliance by means of the specific controls.

COMMISSIONING FOR INITIAL START-UP

When commissioning the appliance and when starting it after a prolonged stop, it must be thoroughly cleaned to eliminate all residue of extraneous material (see chapter 3 / Removal of protective materials).

DAILY ACTIVATION

1. Check the cleanliness and hygiene of the appliance.
2. Make sure that the room exhaust system works properly.
3. When necessary, plug the appliance into the appropriate socket.
4. Open the network locks upstream the appliance (e.g. Gas - Water - Electric).
5. Make sure that the water drain (if present) is not clogged.

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Proceed with the operations described in “Starting production”.

In order to free air in the pipes, open the network lock, turn the knob of the appliance while pressing it in the piezoelectric position, place a flame (match or the likes) on the pilot light and wait for it to ignite.

DAILY DECOMMISSIONG / Upon completion of the operations described above:
1. Close the network locks upstream the appliance (e.g. Water - Gas - Electric).
2. Make sure that the drain cocks (if present) are “Closed”.
3. Check the cleanliness and hygiene of the appliance.

PROLONGED DECOMMISSIONING / In case of prolonged inactivity, perform all the procedures described for daily putting out of service and protect the parts most exposed to oxidation as indicated below:
1. Use lukewarm water with a bit of soap to clean the parts;
2. Rinse the parts thoroughly, without using pressurised and/or direct water jets;
3. Dry the surfaces carefully using non-abrasive material;
4. Wipe a non-abrasive cloth lightly soaked with food-safe Vaseline oil over all of the stainless steel surfaces in order to create a protective film.

For appliances with doors and rubber gaskets, leave the door slightly ajar to let it air out and spread protective talcum powder on the rubber gasket surfaces.

Periodically air the appliances and rooms.

To make sure that the appliance is in perfect technical conditions, arrange for service at least once a year by an authorised technician of the assistance service.

REPLACING COMPONENTS 6.

CONTACT AUTHORIZED TECHNICAL ASSISTANCE AND CONSULT THE TECHNICAL MANUAL.

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LOCATION OF MAIN COMPONENTS - SEE SECT. IMAGES - REF. f). The layout of the figures is purely indicative and can vary.
1. Switch-on knob / 2. Indicator light / 3. Gate valve for draining oil from cooking compartment / 4. Basket / 5. Lid / 6. Cooking compartment / 7. Container for collecting waste oil / 8. Selection Knob / 9. Functions Knob / 10. Display

KNOBS, KEYS AND INDICATOR LIGHT MODES AND FUNCTIONS - SEE SECT. IMAGES - REFERENCE g).
The description is purely indicative and can vary

(1) SWITCH-ON KNOB AND THERMOSTAT. It performs three functions: 1. Switches electricity inside circuit On/Off.
2. Adjusts the cooking temperature /
3. Starts/Stops the heating phase.

(2) RED INDICATOR LIGHT: When present, the indicator is subordinated to use of the thermostat knob. Lighting of the indicator signals the heating phase.

(3) SELECTION KNOB. It performs three functions : 1.Adjusts the cooking temperature / 2. Adjusts the time / 3. Selects the programs

(4) FUNCTIONS KNOB. It performs four different functions: 1. Switches electricity inside circuit On/Off / 2. Starts the TEMPERATURE function /3. Starts the TIMER function /4. Starts the PROGRAMS function

(5) DISPLAY. Displays the temperature, timer and programs

STARTING PRODUCTION /
Before proceeding with the operations, see “General safety information” and “Residual Risk”

Before proceeding see “Daily activation”

Start the appliance only after having filled the cooking compartment with oil/grease at the proper level. Any other use is considered improper and therefore dangerous.

Too much oil/grease inside the cooking compartment can cause it to spill over and the residual risk of being burnt remains. **While filling, respect the Min and Max level carried in the cooking compartment.**

If there is no oil inside the cooking compartment while the appliance is on, there is the residual risk of fire. While operating, the oil/grease level inside the cooking compartment must remain within the indicated limits.

During use, we recommend:
not pouring salt or seasoning into the cooking department. Not covering the cooking compartment with lids or anything else to avoid condensation from dripping inside of it.

Don’t use old fat or oil (Danger flash-point and surge boiling)

LOADING OIL/GREASE IN COOKING COMPARTMENT - See SECT. IMAGES - REF h).
The appliance can have one or two gate valves. Open the door and make sure the oil/grease drain gate valve is at “Closed” (Fig. 1).
Pour the product used for cooking (oil or grease) into the cooking compartment, respecting the minimum/maximum level shown inside of it (Fig. 2).

The level of the oil increases approximately 1 cm at the maximum temperature compared to the cold level.

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When using grease (lard or the likes) in the solid state, the thermostat must be set at minimum to allow it to melt slowly and gradually inside the cooking compartment.

The maximum amount of oil / fat (lard or the like) inside the container must be: - for example FRBE77A about 12kg / FRE...A(T)2V about 6,5 kg / FRBE74AHP about 15 kg / FR(B)E94A about 16 kg / FRBE94HP about 17,5kg

SWITCHING ON/OFF

The appliance must be switched on after having filled the cooking compartment with oil/grease. Do not switch it on when the cooking compartment is empty. Do not top up the oil/grease level while the appliance is running.

During use, do not leave the equipment unattended

When the operations described have been performed successfully, do as follows to begin cooking

MODEL WITHOUT DISPLAY **- See SECT. IMAGES - REF i).**

The minimum temperature is approximately 100°C and the maximum temperature it can reach is approximately 190°C.

Start the cooking procedure as follows:
1.Turn the knob to the desired position (Fig. 3A). The indicator light “G” indicate an operating phase.
2.Turn the knob to “Zero” (Fig. 3B) to stop heat generation and to switch the appliance off at the end of the work cycle.

MODEL WITH DISPLAY - **see ILL sect. - REF o)**

The temperature can be set from 0°C to 180°C

Start the cooking procedure as follows:
1. Turn the Functions Knob to the Temperature symbol (Fig. 1A), the green LED indicates a heating phase (Fig. 1B).
2. Turn and press the Selection Knob to choose the desired temperature (Fig. 1C).

The MELTIN function (Slow heating) is activated up to 50°C. The letters MEL are displayed alternately with the set temperature (Fig. 1D).

To display the current temperature, press the Selection Knob (Fig. 1C)

3. Turn the Functions Knob to “Zero” (Fig. 1E) to switch the appliance off.

OTHER DISPLAY FUNCTIONS / **TIMER FUNCTION** / see ILL sect. - REF o)
To activate this option: 1. Turn the Functions Knob to the Time symbol (Fig. 1F)
2. Turn and press the Selection Knob to set the desired temperature (from 01 to 99 minutes - Fig. 1C).

The countdown begins (Fig. 1D).

When the time is up, the word “END” is displayed and three beeps can be heard

Press the Selection Knob to reset the time set

3. Turn the Functions Knob to “Zero” (Fig. 1E) to switch the appliance off.

PROGRAMS FUNCTION / see ILL sect. - REF o)
- NEW PROGRAM / To save a program:
1. Turn the Functions Knob to the Programs symbol (Fig. 1G)
2. Turn the Selection knob (Fig. 1C) to new program and press for 5 seconds (see Fig. 1H). A beep will confirm the selection.
3. Turn and press the Selection knob to set: 1. Temperature / 2. Timer / 3.

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Shaking Time (basket) / 4. Load compensation (lowest cooking temperature / Fig. 1D).


To save the program, press the Selection Knob for 5 seconds. A beep will confirm that it has been saved


Up to 100 programs can be saved (from P00 to P99)

Turn the Functions Knob to “Zero” and exit the function (Fig. 1E).

- CHANGING PROGRAMS /
1. Turn the Functions Knob to the Programs symbol (Fig. 1G)
2. Turn and press the Selection Knob for 5 seconds to choose the program to be changed
3. Turn and press the Selection Knob to enter the following parameters: 1. Temperature / 2. Timer / 3. Shaking Time (basket) / 4. Load compensation (lowest cooking temperature / Fig. 1D).
4. To change the values, turn and press the Selection Knob on the desired parameter.


To save the changes, press the Selection Knob for 5 seconds. A beep will confirm the change

Turn the Functions Knob to “Zero” and exit the function (Fig. 1E).

- START PROGRAM / see ILL sect. - REF o) To activate this option:
1. Turn the Functions Knob to the Programs symbol (Fig. 1G)
2. Turn and press the Selection Knob (Fig. 1C) to choose and start the desired program (e.g. P04). A beep will confirm the selection.
3. Turn and press the Selection knob to the set time. The program selected starts and the cooking cycle begins.

When the time is up, the word “END” is displayed and three beeps can be heard. To stop/exit the program, turn the Functions Knob to “Zero” (Fig. 1E).
- CANCEL PROGRAM / To activate this option: 1. Turn the Functions Knob to the Programs symbol (Fig. 1G)
2. Turn and press the Selection Knob (Fig. 1C) for 5 seconds to choose the program to be cancelled (e.g. P04). A beep will confirm.
3. Select the Timer parameter and set it on 0.00 (Fig. 1D), press the Selection Knob for 5 seconds to confirm cancellation of the program.
To exit the function, turn the Functions Knob to “Zero” (Fig. 1E).

To exit the function, turn the Functions Knob to “Zero” (Fig. 1E).


For diagnostics and troubleshooting, contact an authorised customer support service

LOADING/UNLOADING THE PRODUCT See SECT. IMAGES - REF i)


The amount of the product inside the container must not exceed 3/4 the capacity of the recipient (rack Fig.4). For example: **french friers/chips (6x6 mm) 1.5 kg for tilting model 700, 1 kg for rotative model 2V 700 (1 basket), 2.5 kg for -HP model 700, 2.5 kg for model 900, 1 kg for model 2V 900/ 2.5 kg for model -HP900**


Wait for the desired temperature to be reached before placing the rack in the cooking compartment.


The product being cooked must be fully dipped into the oil in the cooking compartment.


The use of over-wet food and too large are prohibited **(Danger of surge boiling)**


MOD.TILTING 700: The maximum load is 1.5 kg and the Expansion volume is 5,3 liters. / **MOD. ROTATIVE 2V 700**: The maximum load is 1 kg (1 basket) and the Expansion vo-

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lume is 2,6 liters (1 tank). / **MOD. -HP 700**: The maximum load is 2.5 kg and the Expansion volume is 15 liters / **MOD. ROTATIVE 2V 900**: The maximum load is 1 kg (1 basket) and the Expansion volume is 7,7 liters (1 tank) / **MOD 900:** The maximum load is 2.5 kg and the Expansion volume is 9,3 liters/ MOD. -HP 900: The maximum load is 2.5 kg and the expansion volume is 24 liters

The products to be cooked must be placed in the specific containers and positioned correctly in the cooking compartment.

When the rack has been filled away from the appliance, introduce it slowly into the cooking compartment, positioning it in the specific housing (Fig. 5).

When cooking is over, remove the container from the cooking compartment (Fig.6) and put it in a place prepared beforehand.

After the product has been unloaded, load it once again or else perform the operations described in “Deactivation”.

DEACTIVATION - see SECT. IMAGES - REF m) / n)

If present, the light indicators must stay off.

The appliance must be cleaned regularly and every incrustation or food deposit removed. See chapter: “Maintenance”.

If needed, close the cooking compartment with the specific lids or else proceed with the following operations in order: Burnt oil drain / Routine maintenance.

BURNT OIL DRAIN - see SECT. IMAGES - REF l)

While draining burnt oils, the risk of being burnt remains. This risk can occur by unintentional contact with oil processed at high temperatures.

Before operating, wait for the oil inside the cooking compartment to cool off.

Top version / Insert the extension pipe supplied into the oil drain pipe as far as it will go (Fig. 12)

Free the cooking compartment from containers used during cooking.

The burnt oil collection container has a limited capacity. Keep an eye on the container as it fills while oil is emptied from the cooking compartment.

Do not fill the oil collection container beyond 3/4 its capacity to handle it safely.

Open the door of the appliance and make sure the collection container is underneath the drainage gate valve (Fig. 7).

Top version / Place a container (appropriate for the material and capacity) under and drain.

After having made sure that the container is in its housing (empty), open the drainage gate valve (Fig. 8) and let exhaust oil empty from the cooking compartment into the container.

Fill the container no more than 3/4 its capacity to handle it safety. Close the gate valve (Fig. 9).

Remove the container from its seat and empty it in compliance with waste disposal procedures in force in the country of use (Fig.10). Then reposition the empty container in its seat.

Repeat the aforementioned operations until the cooking compartment is empty. Close the door of the appliance.

Close the network locks upstream the appliance (e.g. Gas - Water - Electric).

Check the cleanliness and hygiene of the appliance and of the cooking containers. See “Maintenance”.

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OBLIGATIONS - PROHIBITIONS - ADVICE

Before proceeding see chapters 2 and 5

If the appliance is connected to a flue, the exhaust pipe must be cleaned according to that foreseen by specific regulatory provisions of the country (contact your installer for information).

The appliance is used to prepare food products. Keep the appliance and the surrounding area constantly clean. Failure to keep the appliance in ideal hygienic conditions could cause it to deteriorate quickly and create dangerous situations.

Filth deposit built up near heat sources can burn during normal use of the appliance and create dangerous situations. The appliance must be cleaned regularly and every incrustation or food deposit removed.

The chemical effect of salt and/or vinegar or other acid substances can in the long run cause the inside of the hob to corrode during cooking. At the end of the cooking cycle of such substances, the appliance must be washed thoroughly with detergent, abundantly rinsed and carefully dried.

Be careful not to damage stainless steel surfaces. No not use corrosive products, abrasive material or sharp tools.

The liquid detergent for cleaning the hob must have certain chemical features: pH greater than 12, without chlorides/ammonia, viscosity and density similar to water. Use non-aggressive products for cleaning the inside and outside of the appliance (use detergents on the market for cleaning steel, glass and enamel).

Carefully read the indications carried on the labels of the products used. Wear protective equipment suitable for the operations to be performed (see the protective equipment carried on the package label).

In the event of prolonged inactivity, besides disconnecting the supply lines, you must thoroughly clean all the inside and outside parts of the appliance.

Wait for the temperature of the appliance and all its parts to cool off, so that the operator is not burnt.

Once these operations have been completed, put the removed and cleaned parts back in place

DAILY CLEANING / TILTING MODEL see SECT. IMAGES - REF m)



Remove everything from the cooking compartment. Empty oil from the cooking compartment (see burnt oil drain procedure).

TILTING MODEL700

1. Lift the resistance box lever in a vertical position until it locks onto the fixing pin (“Click” to confirm - Fig. 1 / A).
2. Use a standard sprayer to apply the specific liquid detergent on the whole surface (cooking compartment, heating coil, lid and all exposed surfaces) and using a non-abrasive sponge, clean the entire appliance thoroughly by hand.
3. When finished, rinse abundantly with tap water the cooking compartment and all exposed surfaces (do not use pressurised direct water or steam cleaners jets for cleaning operations).

Have water flow out of the cooking compartment using the drainage gate valve

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(see burnt oil drainage procedure).
4. When these operations have been done successfully, close the drainage gate valve. Carefully dry all exposed surfaces with a non-abrasive cloth.

If necessary, repeat the operations described above for a new cleaning cycle.

5. With the right hand take the handle of heating box and push it lightly. With the left hand unlock the lock system (Fig. 2/B).

6. Relocate slowly the heating box on horizontal position.

TILTING HP700 / 900

1. Manually lift the lever on the heating elements' box into a vertical position until the clamping bracket is on the edge of the worktop (Fig.3).

See previous points 2-3-4

5. Hold the lever on the heating elements' box with your right hand and push gently. Unlock the clamping bracket from the worktop with your left hand (Fig. 4)

6. Relocate slowly the heating box on horizontal position.

MODEL TILTING HP900

1. Manually raise the resistances vertically, using the appropriate accessory, until the locking bracket is positioned on the edge of the top (Fig. 5)**.**

See previous points 2-3-4

5. With your right hand, hold the appropriate accessory and push the resistance lightly. With your left hand, release the locking bracket from the top (Fig. 6)
6. Relocate slowly the heating box on horizontal position.

/ ROTATIVE MODEL
see SECT. IMAGES - REF n)

Remove everything from the cooking compartment. Empty oil from the cooking compartment (see burnt oil drain procedure).
1.Turn the heating coil 90° by hand to the vertical position (Fig. 1).
2. Use a standard sprayer to apply the specific liquid detergent on the whole surface (cooking compartment, heating coil, lid and all exposed surfaces) and using a non-abrasive sponge, clean the entire appliance thoroughly by hand.
3. When finished, rinse abundantly with tap water the cooking compartment and all exposed surfaces (do not use pressurised direct water or steam cleaners jets for cleaning operations). Have water flow out of the cooking compartment using the drainage gate valve (see burnt oil drainage procedure).
4. When these operations have been done successfully, close the drainage gate valve. Carefully dry all exposed surfaces with a non-abrasive cloth.

If necessary, repeat the operations described above for a new cleaning cycle.

5. Put the heating coil back in the horizontal position (Fig. 2).

CLEANING FOR PROLONGED DEACTIVATION / See chapter 5 / Daily decommissioning / Prolonged decommissioning.

Air out the appliances and rooms regularly

SUMMARISED TABLE: QUALIFICATION - OPERATION - FREQUENCY

Before proceeding with the operations, see chap. 2 "Duties and qualifications"

Should a problem occur, the generic operator performs the first search and, if qualified, eliminates the cause of the problem and restores the appliance correctly.

If the problem cannot be resolved, turn the appliance off, disconnect it from the electrical

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mains and shut all the supply valves. Then contact authorized customer service.

The authorized maintenance technician intervenes when the generic operator was not able to pinpoint the cause of the problem, or whenever restoration of correct operation of the appliance entails executing operations for which the generic operator is not qualified.

If the supply cable should be damaged, contact authorized customer service for replacement.

OPERATION		FREQUENCY
	Cleaning appliance / Cleaning parts in contact with foodstuff	Daily
	Cleaning containers and filters	Daily / As required
	Cleaning at commissioning	Upon arrival after installation
	Cleaning flue	Yearly
	Checking thermostat / microswitch	Upon arrival after installation / Yearly
	Bulb capillary fixing control	As required
	Checking supply cable	Upon arrival after installation / Yearly
	Checking heating box	Yearly
	Check display functions	Yearly / As required
	Check Selection Knob	Every 6 months / As required

TROUBLESHOOTING

Whenever the appliance does not work properly, try to solve the less serious problems using this table.

FAULT	POSSIBLE CAUSE	INTERVENTION
The appliance does not turn on.	- The master switch is not connected. - The residual current device or circuit breaker has tripped. - Microswitch not working	- Connect the master switch. - Contact authorized technical assistance
The cooking compartment is stained.	Quality of the water. Ineffective detergent. Insufficient rinsing.	Filter the water (Contact authorized technical assistancer). Use the recommended detergent. Rinse once again.
The light indicators do not turn on.	• The master switch is not connected. • The residual current device or circuit breaker has tripped	• Connect the master switch • Contact authorized technical assistancer

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FAULT	POSSIBLE CAUSE	INTERVENTION
The fryer does not heats	• No power supply • Safety thermostat • Heating element broken • Contactor switch broken • Working thermostat broken • Heating element not positioned correctly • Heating element microswitch broken • Incorrect circuit board configuration (on applicable models)	• Check power supply inlet • Contact authorized technical assistance
The fryer don't cooks correctly	• Heating element broken • Contactor switch broken	- Contact authorized technical assistance
Display problems (on applicable models)	• Connection cable damaged / • Functions Knob not working	• Contact an authorised customer support service
Error message / e.g . EFr / ESa (on applicable models)	- Probe fault - Tank over-temperature -Damaged resistance microswitch	- Turn the Selection knob to "Zero" (see ILL sect. - REF g) Fig.3) to restart and wait for the tank to cool down (T <120°C)
Oil drainage problems (top versions)	Extension pipe not inserted correctly	Push the pipe in as far as it will go

If the problem cannot be resolved, turn the appliance off and shut all the supply valves. Then contact authorized customer service.

LIST OF MESSAGES / On applicable models, the following messages are displayed during operation.

DISPLAY MESSAGES	DESCRIPTION
MAn	Manual cooking mode
MEL	Slow heating
SHA	Shake basket
end	Timer ended
P00 - P99	Program saved / from 00 to 99
YES	yes
no	no
E...	Error messages

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DEACTIVATION AND SCRAPPING OF APPLIANCE



Obligation of disposing of materials using the legislative procedure in force in the country where the appliance is scrapped

In compliance with Directives (see n. 0.1 Section), relating to the reduction of use of hazardous substances in electrical and electronic equipment, as well as waste disposal. The symbol of the barred waste bin carried on the appliance or its packaging indicates that the product at the end of its useful life it must be disposed of separately from other waste.
Differentiated waste collection of this appliance at the end of its life is organised and implemented by the manufacturer. The user who wishes to get rid of this appliance must contact the manufacturer and follow the instructions received to separately dispose of the appliance at the end of its life. An appropriate collection and dispatching of exhausted appliances to environmentally compatible recycling, treatment and disposal plants helps to prevent damaging effects on health and environment and also guarantees that the component parts of exhausted appliances are effectively recycled or reused. Holders of exhausted appliances who dispose of them illegally will be prosecuted. Specialised personnel is in charge of deactivation and scrapping of the appliance.

The decommissioning and dismantling of the appliance must be carried out by qualified personnel, either mechanical or electrical, that must wear appropriate personal protective equipment such as protective clothing appropriate to the operations to be performed, protective gloves, safety shoes, head gear and goggles.

Before commencing dismantling of the appliance, ensure around the appliance a space that is large enough and arranged in such a way as to allow all movements without risk.

The following are necessary:
• Disconnect the power supply.
• Disconnect the appliance from the mains.
• Remove the electrical cables exiting the appliance.
• Close the water inlet tap (mains valve) from the mains supply.
• Disconnect and remove the pipes from the appliance water system .
• Disconnect and remove the grey water discharge pipe.

After this operation, a wet area around the appliance may form and therefore, before continuing with operations, dry these wet areas.

After restoring the operational area as described:
• Remove the protective panels.
• Disassemble the appliance in its main parts.
• Separate the parts of the appliance according to their nature (e.g. metals, electrical parts etc.) and deliver them to recycling centres.

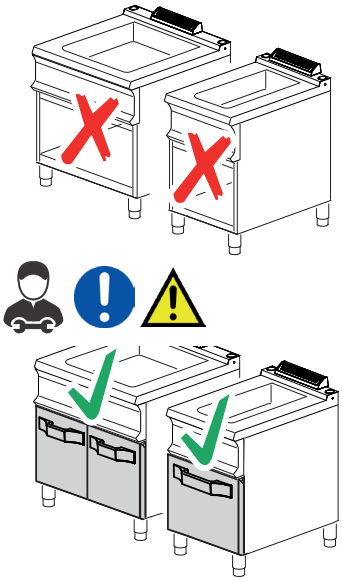
WASTE DISPOSAL

During operation and maintenance, do not disperse pollutants (oils, grease, etc.) into the environment and perform differentiated waste disposal depending on the composition of the different materials and in compliance with relevant laws in force.

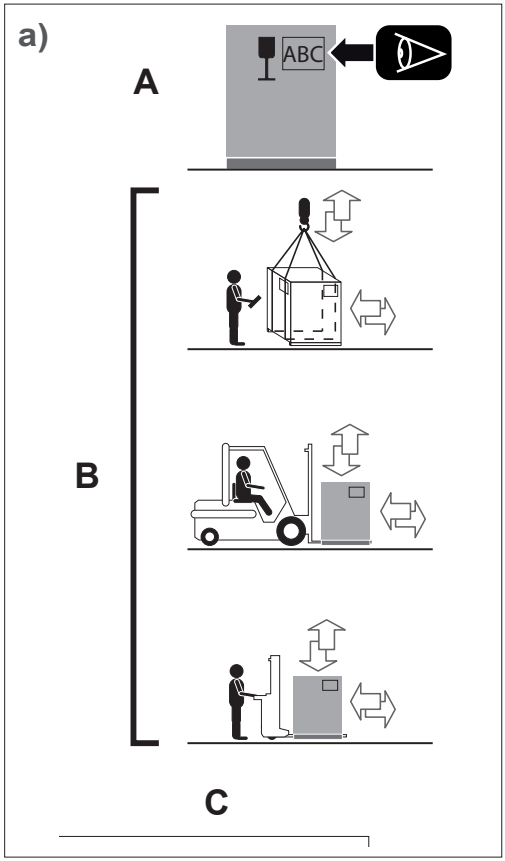
Illegal waste disposal will be prosecuted by laws in force in the territory where the violation has been ascertained.

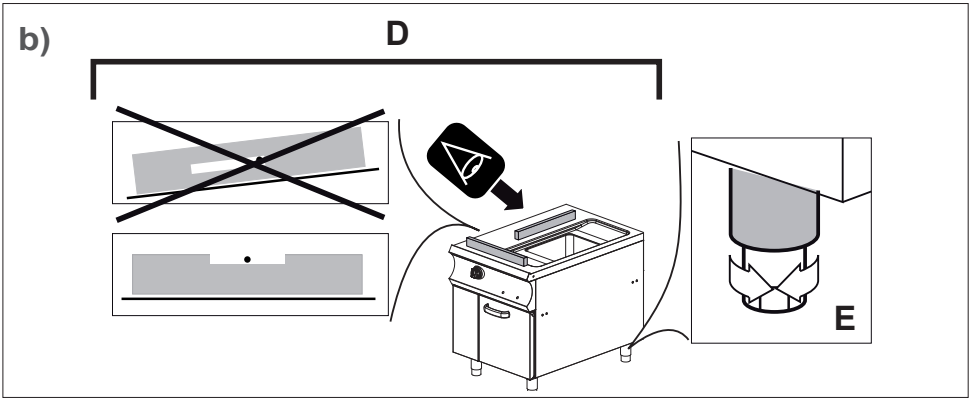
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INSTALLAZIONE / INSTALLATION



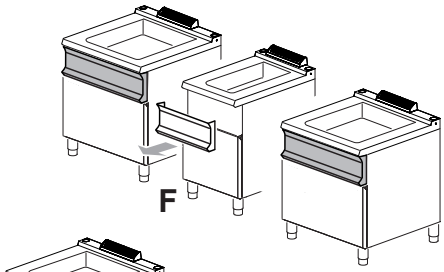
! OBBLIGO MONTAGGIO PORTE
! MANDATORY DOOR ASSEMBLY
! MONTAGE OBLIGATOIRE DES PORTES
! MONTAJE OBLIGATORIO DE LAS PUERTAS
! VERPFLICHTUNG TÜRENMONTAGE
! MONTAGEM OBRIGATÓRIA DAS PORTAS
! VERPLICHTE MONTAGE VAN DE DEUREN
! OBOWIĄZKOWY MONTAŻ DRZWI
! ОБЯЗАТЕЛЬНАЯ СБОРКА ДВЕРЕЙ
! OBLIGATORISK MONTERING AV DØRENE

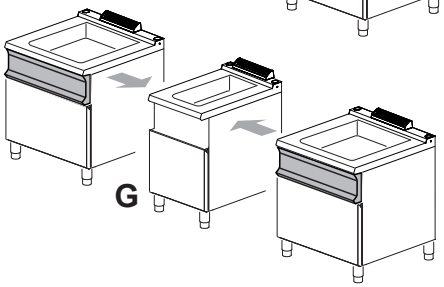


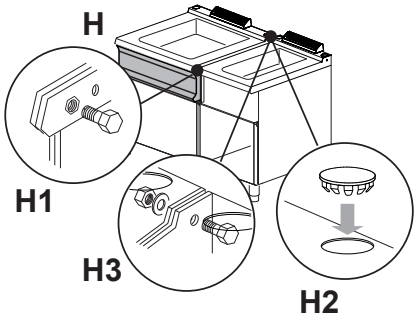


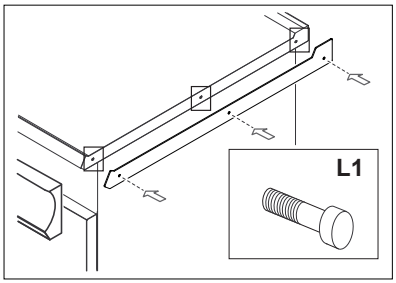
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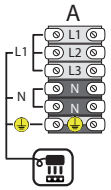




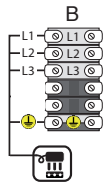




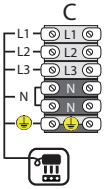
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A: FASI
220/240 V ~
1N 50-60 HZ

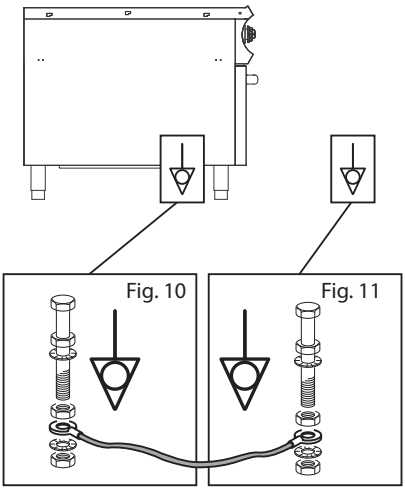


B: FASI
220/240 V ~
3 50-60 HZ



C: FASI
380/415 V ~
3N 50-60 HZ

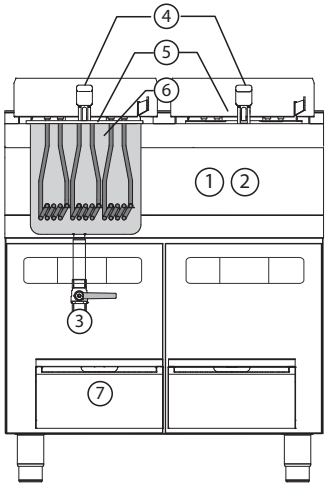
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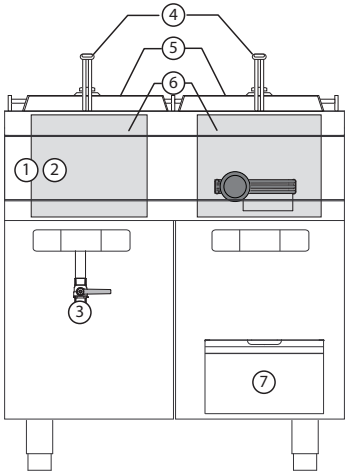
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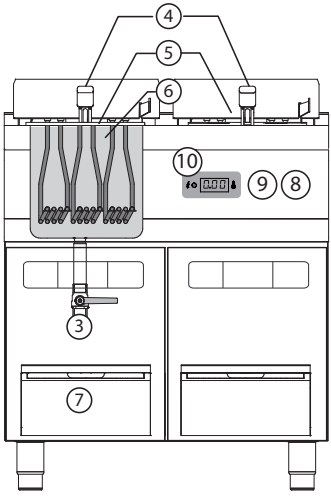
USO / USER

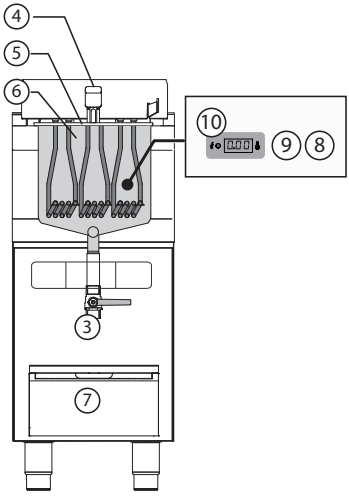
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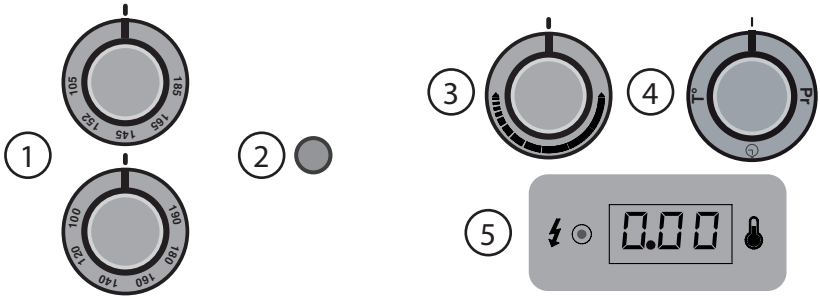






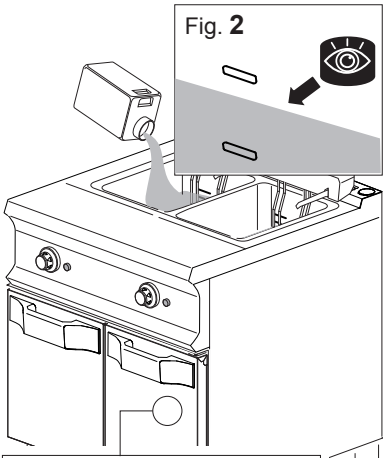
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g)



h)

Fig. **2**



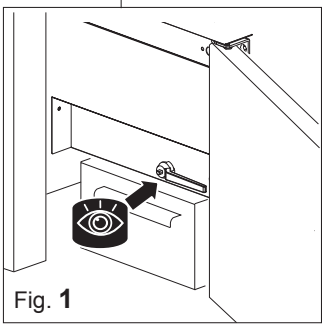
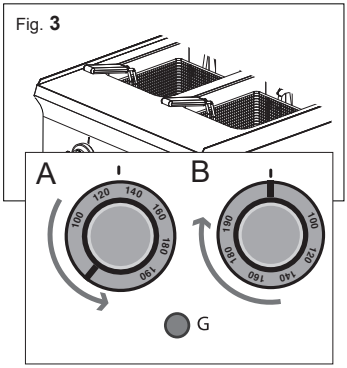


Fig. **1**

i)

Fig. **3**



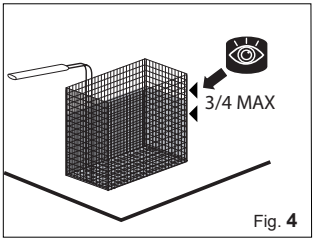


Fig. **4**

Fig. **5**

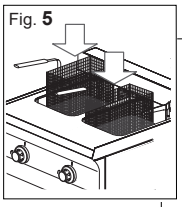
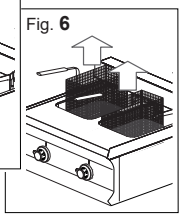


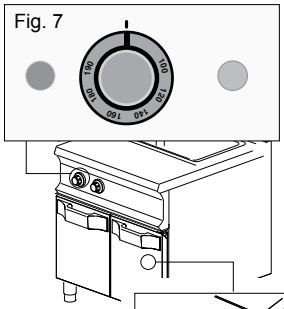
Fig. **6**



IL PRESENTE MANUALE È DI PROPRIETÀ DEL FABBRICANTE E OGNI RIPRODUZIONE ANCHE PARZIALE È VIETATA.

l)

Fig. 7



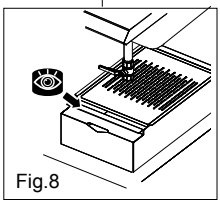


Fig.8

Fig. 9

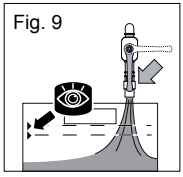


Fig.10

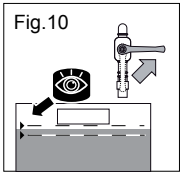


Fig.11

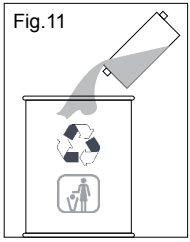
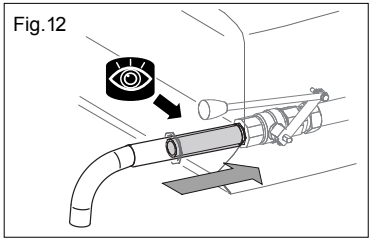


Fig.12



m)

Fig. **1**

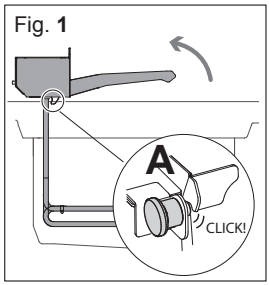
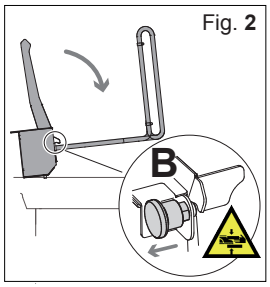


Fig. **2**



MODELLI / MODELS
FRBE9... / FRBE74AHP

Fig. **3**

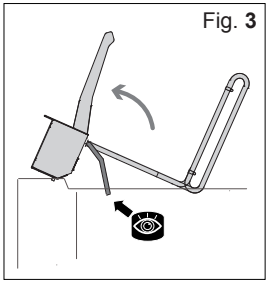
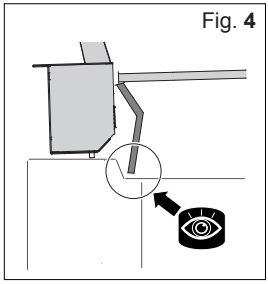


Fig. **4**



IL PRESENTE MANUALE È DI PROPRIETÀ DEL FABBRICANTE E OGNI RIPRODUZIONE ANCHE PARZIALE È VIETATA.

m) MODELLO / MODEL
FRBE94AHP

Fig. **5**

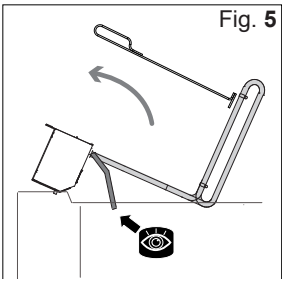
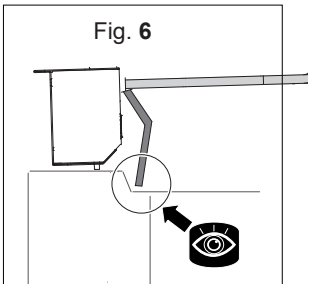


Fig. **6**



n)

Fig. **1**

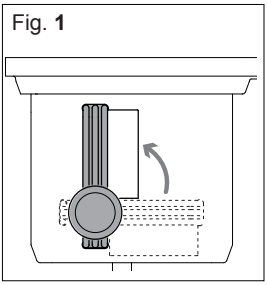
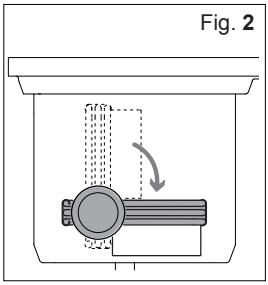


Fig. **2**



o)

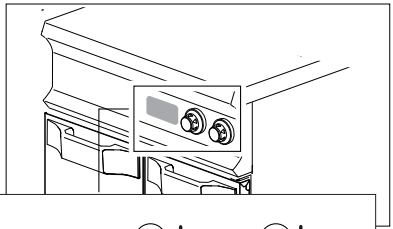
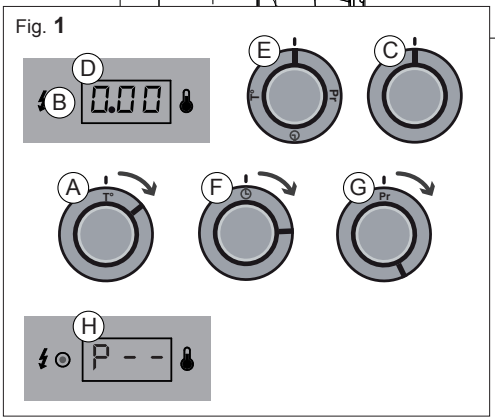


Fig. **1**



IL PRESENTE MANUALE È DI PROPRIETÀ DEL FABBRICANTE E OGNI RIPRODUZIONE ANCHE PARZIALE È VIETATA.