



MOD: E9/BRI12-N

Production code : DIBRE912A

03/2024

BRE912A

BRG912A

BRAISING PAN
INSTALLATIONS AND USE INSTRUCTIONS

EN



10/2023 - Ed 0 - Cod. n° 207295



ELE





DESCRIPTION OF PICTOGRAMS

 **Danger indications.** Immediate hazardous or possibly hazardous situation which could result in serious injury or death.

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

 **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 limbs,** 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. Prohibition for the generic 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. Children shall not play with the appliance. Cleaning and maintenance of the appliance must not be carried out by children without supervision.

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

 **Obligation to exclude the power supply upstream of the appliance to operate safely.**

 **Obligation to wear safety goggles.**

 **Obligation to wear protective gloves.**

 **Obligation to wear a protective helmet.**

 **Obligation to wear safety shoes.**

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

 **Advice and suggestions to ensure the correct procedure**

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

 **“Generic” 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.**



SUMMARY

- | | |
|-------------------------------------|-----------------------------|
| 1-2. GENERAL AND SAFETY INFORMATION | 6. REPLACING COMPONENTS |
| 3. POSITIONING AND HANDLING | 7. INSTRUCTIONS FOR USE |
| 4. POWER SUPPLY CONNECTIONS | 8. MAINTENANCE |
| 5. OPERATIONS FOR COMMISSIONING | 9. DISPOSAL |
| | 10. TECHNICAL DATA / IMAGES |



GENERAL AND SAFETY INFORMATION

1.

FOREWORD / Original instructions.

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.

KEEPING THE DOCUMENT /

This document and the rest of the documents in the envelope are an integral part of the initial supply and must therefore be kept and used appropriately during the entire operational life of the appliance.

ADDRESSEES / This document is designed for:

- **“Homogeneous” operator** (Trained and authorised technician) i.e. all the operators authorised to handle, transport, install, maintain, repair and scrap the appliance.
- **“Generic” operator** (Operator with limited skills and tasks). Person authorised and employed to operate the appliance with guards active and capable of performing routine maintenance (cleaning the appliance).

OPERATOR TRAINING PROGRAM /

Upon specific demand, a training course can be held for operators in charge of using the appliance, installing and performing maintenance on the appliance, following the modalities provided 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 channeling that could be requested);
- smooth, slip-proof floor;
- pre-arrangement of installation place and installation of appliance respecting the dimensions indicated in the layout (foundation plan);
- pre-arrangement of auxiliary services adequate for requirements of the system (electrical mains, waterworks, gas network, drainage system);
- pre-arrangement of the electrical system in compliance with the regulatory provisions in force in the place of installation;
- sufficient lighting, in compliance with the standards in force in the place of installation
- safety devices upstream and downstream of the energy supply line (residual current devices, equipotential earthing systems, safety valves, etc.)

foreseen by the legislation in force in the country of installation;

- earthing system in conformity with the regulations in force in the place of installation
- pre-arrangement of a water softening system, if needed (see technical details).

CONTENTS OF SUPPLY / The supply may vary depending on the order.

- Appliance • Lid(s) • Metal rack(s) • Rack support grid
- Pipes and/or wires for connections to energy sources (only when indicated in work order)

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 standard continuous production of food.

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. 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 $> + 10^{\circ}\text{C}$;
- the floor must be anti-slip, and the positioned appliance must lay perfectly flat;
- 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 of the appliance when needed;
- 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 appliance 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. **Warranty: the warranty is for 12 months from the date of invoice of the appliance, this duration will not 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.

Labour costs relating to the intervention of authorised by the manufacturer at the customer's premises, for re-

moval 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 appliance 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.

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 via fax / mail or RR and write down on the copies of the transport documents what it's happened. The technician authorised to install the appliance will assess whether it can be installed depending on the damage. 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 means the permission to undertake an activity related to the appliance. Authorisation is given by the entity who is responsible for the

appliance (manufacturer, purchaser, signatory, dealer and/or owner of the premises.

TECHNICAL DATA and IMAGES /
The section can be found at the end of this manual.



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 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**



Do not install the single appliance WITHOUT the anti-tipping kit (ACCESSORY) / Excluding TOP versions.



For stand alone installation of the cooking appli-

ance, it is mandatory to assemble the supplied anti-tip kit.



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 appliance.**



Locking devices must be installed on the supply lines (Water-Gas-Electric) upstream of the appliance that exclude the power whenever it is necessary to operate safely.



Connect the appliance if present, in the sequence of the water, then to the gas network.



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).

 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 model H07RN-F. The supply voltage supported by the cable with the appliance working must not differ from the nominal voltage value $\pm 15\%$ shown at the bottom of the technical data table.

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

 If present, drainage of the appliance must be conveyed into the grey water discharge network in an open "glass" with no trap 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 (water-gas-electric) upstream of the appliance whenever you need to work in safe conditions.

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

 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.

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 information in this document are to be used by 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).



Operators must be trained concerning all aspects regarding functioning and safety. They must interact while respecting the 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 DANGER ZONES / To better define the scope of intervention and the relevant work zones, the following classification is provided:

- **Danger zone:** any zone within and/or around machinery in which a person is subject to a risk to his health or safety.
- **Exposed person:** any person wholly or partially in a danger 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 be equipped with the following appropriate tools:

- 3 mm and 8 mm screwdriver
- Adjustable pipe wrench
- Gas use tools (hoses, gaskets etc.)
- Electrician's scissors
- Water use tools (hoses, gaskets etc.)
- 8 mm hex socket wrench
- Gas leak detector
- Tools for electric use (cables, terminal blocks, industrial sockets etc.)
- 8 mm spanner
- Full installation kit (electrical, gas, etc.)



In addition to the tools indicated, a device for the appliance lifting will also be necessary: it must comply with all the regulations in force concerning the hoisting equipment.

INDICATION ON RESIDUAL RISKS

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 risk remains when intervening on live electrical and/or electronic devices.



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

**RESIDUAL RISK OF BURNS FROM MATERIAL LEAKS**

This risk remains when unintentionally coming into contact with materials at high temperatures. Containers too full of liquids and/or solids which when heated change morphology (passing from a solid state to a liquid state) can cause burning if used improperly. During work, the containers which are used must be positioned at easily visible levels.

**RESIDUAL RISK OF CRUSHING LIMBS**

This risk remains when unintentionally coming into contact with any part being positioned, transported, stored, assembled.

**RESIDUAL RISK OF EXPLOSION**

This risk remains when:

- there is a smell of gas in the room;
- appliance used in an atmosphere containing substances which risk exploding;
- using food in closed containers (such as jars and cans), if they are not suitable for the purpose;
- using with flammable liquids (such as alcohol).

**RESIDUAL RISK OF FIRE**

This risk remains when: used with liquids / flammable materials, the appliance is used as a fryer.

OPERATIONAL MODE FOR THE SMELL OF GAS IN THE ENVIRONMENT - SEE ILL SECT. - REF. a).

If there is a smell of gas in the environment, it is mandatory to urgently implement the procedures described below.

- Immediately stop the gas supply (Close the network tap, detail A).
- Ventilate the room immediately.
- Do not operate any electrical device in the environment (Detail B-C-D).
- Do not operate any device which could produce sparks or flames (Detail B-C-D).
- Use a means of communication that is external to the environment where there is a smell of gas to warn the relevant entities (electricity operator and/or fire-fighters).



POSITIONING AND HANDLING

3.



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

OBLIGATIONS - PROHIBITIONS - ADVICE - RECOMMENDATIONS

On reception, open the packaging and make sure that the appliance and accessories have not been damaged during transportation. If damage is found, report it promptly to the carrier and do not install the appliance. Contact qualified and authorised personnel to report the problem detected. 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 AND TRANSPORT - SEE ILL SECT. - REF b).



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

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.
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 care 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. Do not use corrosive products, abrasive material or sharp tools.



Do not use pressurised or direct water jets or steam cleaners to clean the appliance.



Do not use harsh materials (PH<7) such as solvents to clean the appliance. 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).



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 ILLUSTRATIONS SECT. - REF. c)

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 ILLUSTRATIONS SECT. - REF. d)

On the models provided, remove the knobs and unscrew the control panel fixing screws (detail F).



Flammable walls / The minimum distance of the appliance from the side walls must be 10 cm and 20 cm from the back wall. If this should be lower, the walls immediately close to the appliance should be insulated with fire-retardant and/or insulating treatments.



Install the machines so as to exclude any accidental contact with hot surfaces, including hot combustion fumes coming out of the chimney (see identification with High temperatures pictogram and description on page 2), to people passing through and/or working in the work environment.

Place the appliances in order to make their sides perfectly adhere (detail G). Level the appliance as previously described (detail E).

Insert the screws into their housings and lock the two structures with the locking nuts (details H1-H3).

Put the protective caps back in place between the appliances (detail H2).

If necessary, repeat levelling and fixing operation sequence for the remaining appliances.

INTRODUCTION OF TERMINAL (OPTIONAL) SEE ILL SECT. - REF. D)

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 control 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



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

WATER SUPPLY CONNECTION - SEE ILL. SECT. - REF e)

To perform a correct installation, it is essential that:

1. The equipment must be supplied with tap water with a working pressure included from 200 kPa up to 400 kPa and it must also ensure a minimum flow rate of 1.5 l/min. For the countries “Denmark, Sweden, Norway and Finland” installation is required upstream of the appliance, of a reducer pressure from 1MPa to 400 kPa.
2. The water inlet pipe is connected to the distribution network by means of a shut-off valve (easily identifiable and accessible by the operator) to be shut off when the appliance is not operating or for the purposes of maintenance (Fig. 1).
3. Between the shut-off valve and the pipe that connects the appliance is

installed a mechanical filter to prevent entry of any ferrous slag that, oxidising, may affect and result in oxidation over time of the tank.



It is advisable before connecting the last section of the attachment to allow the outflow of a certain amount of water to flush the pipe of any ferrous slag

- Connect one end of the supply pipe to the attachment of the appliance (Fig. 2);
- Connect the other end of the pipe provided with filter to the shut-off valve (Fig. 3-3F).
- Open the shut-off valve and visually check the tightness of the connection (Fig. 4).

Install in accordance with EN 1717:2000 for appliances designed to be supplied with gas and EN 61770:2009 for appliances designed to be supplied with auxiliary electricity



**WATER CHARACTERISTICS / see technical data table
GREY WATER DRAINAGE SYSTEM CONNECTION - SEE ILLUSTRATIONS SECT. - REF. d)**

To perform a correct installation, it is essential that:

- The connection to the drain into the system must be “OPEN, WITH NO TRAP” and the material for pipe fit-

ting and containment must support high temperatures of approximately 70°C in the appliance outlet area.

- To perform a correct disposal of the waters in the drainage system, make sure there are no obstructions and no type of hindrances on the whole line length.
- Check the correct inclination of the device for grey water containment and downflow. The device must let the grey water easily drain away into the system drain.



Increase the angle of incidence (from 3° to 5° approximately) of the drain into the system whenever any backwater occurs).

- Connect an edge of the drain pipe to the appliance connection;
- Convey the opposite edge of the pipe to the open drain (with no trap).
- Make a visual check of the connection seal and of the drain water downflow.

See schematic drawing (Fig. 5).

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. The envisaged connection is of the fixed type.



Connect the appliance 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 block. The earthing system should comply with the local regulations 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 safety regulations in force; the Manufacturer declines any responsibility for the noncompliance 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 qualified personnel. The manufacturer cannot be deemed responsible for any damages caused by the lack of unit earthing.



Never interrupt the earth wire (Yellow-Green).

CONNECTIONS TO VARIOUS ELECTRICAL DISTRIBUTION NETWORKS - SEE ILLUSTRATIONS SECT. - REF. f).

The appliances are delivered to operate with the voltage indicated in the diagram. Any other use is considered inappropriate and therefore dangerous.



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



It is forbidden to modify the wiring inside the appliance ELECTRICAL CONNECTION OF THE CABLE TO THE TERMINAL BLOCK



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

Connect the power cable to the terminal block as described in: "Electrical connection". The diagram and the table (see TECHNICAL DATA) indicate possible connections in relation to the mains voltage.

“EQUIPOTENTIAL” SYSTEM CONNECTION - SEE ILLUSTRATIONS SECT. - REF. g).

The protective earthing consists of a series of measures designed to ensure the electrical masses the same earth potential avoiding a situation where these may be in tension. The purpose of earthing is therefore to ensure that the masses of the appliances are at the same earth potential. Earthing also facilitates automatic differential switch intervention. The protection earthing does not only concern the electrical system but all the other systems and metal parts of the building, from the pipes to the plumbing system, from the beams to the heating system and so on, such that the entire building is secured, also in relation to a possible lightning strike that could affect the building.



Before proceeding, see “General safety information”.



The appliance must be included in an “Equipotential” system whose efficiency must be verified in accordance with the rules in force in the country of installation.



The electrician that prepares the general electrical system must

ensure the structure is compliant in relation to direct and indirect contacts.



The electrician must connect all the different masses to the same potential to provide a good “Equipotential” earthing system within the place where the appliance is installed.



For connection of the appliance to the “Equipotential” system of the premises, a yellow/green power cord is required that is appropriate to the power of the installed devices.

The “Equipotential” plate of the appliance is typically located on the panel of the appliance, in the vicinity of the system used for attachment. Once identified (see schematic diagram for the correct location), proceed with the connection.

1. Connect one end of the electric earth wire (the wire should be marked with double yellow/green) to the system used for the “Equipotential” connection of the appliance (see schematic diagram Fig. 1).

2. Connect the opposite end of the electric earth wire to the system used for the “Equipotential” connection of the place where the appliance is installed Fig. 2).

GAS CONNECTION SEE ILLUSTRATIONS SECT. - REF. h **Features of the installation site /**

The premises for installation of the appliance (under hood type A1) must be equipped with features such as: Air premises according to the provisions required by the local regulations in force. The extraction hood above the appliance must be in operation during use of the appliance itself. The distance between the appliance and the filter of the extraction hood must be at least 20 cm.

 **Once the appliance is connected to the power and drain sources, it must remain static (fixed) in the place of use and maintenance**

 A safety valve must be installed on the network upstream of the main supply line. It must be easily identifiable and accessible by the operator (Fig. 3).

 A pipe is required to connect to the network in accordance with the local regulations in force and with the characteristics specified in EN ISO 228-1 or EN 10226-1/-2.

 The gas supply pipe must be periodically reviewed and/or replaced in accordance with local conformities in force, by authorised personnel.

 If a flexible pipe is used, it must comply with the local regulations in force; it must not exceed 2 m in length and must not touch parts of the appliance that are subject to high temperatures.

 The outlet from the appliance is “male” type and 1/2”G. The connection pipe must be of “female” type and 1/2 “G as described by local standards

 The pipes must be screwed firmly to their attachment points

 Conduct a test to ensure that there are no gas leaks once the network gate valve is open (Fig. 4)

 Do not connect appliances to networks containing gas with carbon monoxide or other toxic components

Upon completion of the operations describe, close the network gate valve (Fig. 3).

 If it is necessary to replace the nozzle to conform to another type of gas supply, see the procedure described in the Operations for commissioning (see Chap. 5).

GAS TYPE CHANGE - SEE ILLUSTRATIONS SECT. - REF i).

 The appliance comes from the factory with setting to the type of power indicated on the plate. Any other configuration that changes the parameters set must be authorised by the manufacturer or by its representative

 The transformation from one type of power to another must be performed by qualified technical personnel authorised to perform the operation in question. The correct procedure to be implemented for the transformation is described in the relevant manual

 Injectors - By Pass - Pilot injectors - Apertures - and anything necessary for any gas transformation must be requested directly from the manufacturer



At the end of the transformation from one type of power to another, change the label on the appliance with new the parameters reported on the adhesive document provided



Two plates may need to be replaced in certain cases, one outside near the gas attachment and one inside / see ILLUSTRATIONS sect. i).



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/machine 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 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.

 **When supplied with LPG gas (Butane or Propane), a 50 mbar pressure stabiliser must be installed upstream of the appliance.**

FIRST COMMISSIONING START-UP /

Upon completion of the operations of positioning and connection to the power sources including those relating to the drainage network, 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 chap. 3 / Removal of protective materials)

2. General checks and controls such as:

- Checking opening of switches & network gate valves (water, electricity, gas when applicable);
- Checking drains (when applicable);

- Checking and monitoring of the external fumes/vapour extraction (when applicable);

- Checking and monitoring of the protection panels (all the panels must be fitted correctly)

CONTROL AND REGULATION OF THE GAS SUPPLY UNITS

 **With the connection operations described in the previous sections completed, the appliance, even if correctly calibrated during the testing phase, requires partial verification of the parameters set directly at the place of final destination.**

 **The first parameter to be checked allows verification via the type of power supplied by the body dispensing the correct pressure present.**

GAS INLET PRESSURE DETECTION

 **If the measured pressure is lower than the 20% compared to the nominal pressure (e.g. G20 $20 \text{ mbar} \leq 17 \text{ mbar}$) suspend the installation and contact the gas distribution service**

 **If the measured pressure is higher than the 20% compared to the nominal pressure (ex. G20 $20 \text{ mbar} \geq 25 \text{ mbar}$) suspend the installation and contact the gas distribution service**



The constructor firm does not recognise the machines warranty in case the gas pressure is lower or higher than the values above described



Make sure there are no gas leaks



After controlling the pressure and type of gas supply intervention may be required, such as: 1. Replacement of the nozzle (in the case where the type of network gas is different from that for which the appliance is preset- see chap. 6)

DESCRIPTION OF STOP MODES



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 of the appliance (e.g. Water-Gas-Electric)

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.

RESTART: After the problem that triggered the safety thermostat is resolved, the authorised technician can restart the appliance by means of the specific controls.

COMMISSIONING



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 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 of the appliance (Gas - Water - Electric).
5. Make sure that the water drain (if present) is not clogged.

When these operations have been done successfully, follow the "Starting production" procedure.



In order to eliminate air from in the pipes, open the network lock, turn the two knobs (thermostat and energy regulator) and follow the ignition procedure, without using a match or anything else.

DAILY DEACTIVATION / Upon completion of the operations described above:

1. Close the network locks upstream of the appliance (Gas - Water - Electric).
2. Make sure that the drain cocks (if present) are "Closed".
3. Check the cleanliness and hygiene of the appliance (see Maintenance)

PROLONGED DEACTIVATION / In case of prolonged inactivity, perform all the procedures described for daily deactivation 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 or direct water jets or steam cleaners.
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.

GAS TYPE CHANGE

UPSTREAM DYNAMIC PRESSURE CONTROL / See Gas inlet pressure detection.

INJECTOR PRESSURE CONTROL



If the measured pressure is lower than the 20% compared to the entry pressure, suspend the installation and contact the authorised customer care service



If the measured pressure is higher than the entry pressure, suspend the installation and contact the authorised customer care service

REPLACING THE PILOT BURNER INJECTOR - SEE ILLUSTRATIONS SECT. - REF. L)

1. Close the shut-off valve upstream of the appliance.
2. Disassemble the spark plug to avoid damaging it while replacing the injector (Fig. 2).

3. Unscrew the nut and remove the pilot injector (the injector is attached to the double cone - Fig. 2).

4. Replace the pilot injector (Fig. 1) with that which corresponds to the selected gas (see Reference table).

5. Tighten the nut with the new injector (Fig. 2).

6. Refit the spark plug (Fig. 2).

7. Ignite the pilot burner to make sure there are no gas leaks.



Check the gas seal with the special tools

REPLACING THE BURNER INJECTOR - SEE ILL SECT. - REF. m)

1. Close the shut-off valve upstream of the appliance. / 2. Unscrew the injector (Fig. 3). / 3. Replace the injector with the one for the gas / see Reference table. / 4. Screw the new injector into its seat.



Check the gas seal with the special tools

MAIN BURNER REGULATION - SEE ILL SECT. - REF. n) / For primary air regulation:

1. Unscrew the locking screw (Fig. 1).
2. Where required, set the distance (X) mm of the bushing for the selected gas (see reference Gas table).



Lock the bushing with the screw and affix a tamper-evident seal over it



REPLACING COMPONENTS

6.



IF NECESSARY, CONTACT YOUR AUTHORISED TECHNICAL SERVICE AND REFER TO THE TECHNICAL MANUAL(FOR MODEL BRE912A).

FOR MODEL BRG912A



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

1. Remove the control panel and the knobs
2. Open the appliance door(s)
3. Empty the tanks (see Chap. 8 / Oil drainage) and remove the oil container, if present, to facilitate operations.

REPLACING THE SPARK PLUG /

1. Disconnect the high voltage spark plug cable
2. Disassemble the pilot unit
3. Unscrew the nut
4. Fit the new spark plug
5. Refit the pilot unit
6. Connect the high voltage cable

REPLACING THE VALVE (SEE ILLUSTRATIONS SECT. - REF. o)

1. Unscrew the gas inlet/outlet connections
2. Remove the valve fixing screws
3. Unscrew the flow rate adjustment cap (fig.1)
4. Tighten the inner screw completely (fig.2)
5. Screw on end cap (fig.1)
6. Fit the new valve and the removed parts
7. Restore the connections

REPLACING THE SAFETY THERMOSTAT

1. Remove the valve bulb from the tank
2. Remove the lid
3. Unscrew the thermostat from the lid and remove it
4. Disconnect the wiring
5. Screw the new thermostat to the lid and restore all connections
6. Fit the new bulb in the tank

REPLACING THE WORK THERMOSTAT

1. Remove the valve bulb from the tank /
2. Remove the lid / 3. Remove the thermostat from the switch / 4. Fit the new thermostat and restore all connections
5. Fit the new bulb in the tank

REPLACING THE BULB

1. Remove the control panel
2. Disconnect the electrical connections
3. Fit the new bulb
4. Reconnect the wiring

REPLACING THE CONTROL UNIT

1. Remove the control unit cover
2. Disconnect the electrical connection.
3. Disassemble the control unit
4. Install the new control unit
5. Reconnect the electrical connection
6. Refit the control unit cover.

REPLACING THE BURNER

 Follow the safety rules. Read carefully before carrying out operations

1. Lift the lid of the braising pan
2. Press the black lift button and move the tank to a vertical position
3. Unscrew the tilter extension fastener
4. Unscrew the pilot body bracket and burner fasteners
5. Pull out the burner
6. Fit the new burner
7. Tighten and restore the connections
8. Return the tank to a horizontal position



Check the gas seal with the special tools and refit the removed parts in the correct order



If necessary, contact the authorised customer care service and refer to the Technical Manual

**LOCATION OF MAIN COMPONENTS - SEE ILLUSTRATIONS SECT. - REF. p).**

The layout of the figures is purely indicative and can undergo variations.

1. Knob for filling cooking compartment with water
2. Thermostat knob
3. Ignition knob and energy regulator
4. Red indicator light (see Knobs, buttons and indicator light modes and functions).
5. Tank lowering button
6. Tank lifting button
7. Nozzle for introducing water in cooking compartment
8. Cover opening/closing handle
9. Cooking compartment

KNOBS, BUTTONS AND INDICATOR LIGHT MODES AND FUNCTIONS / SEE ILLUSTRATIONS SECT. - REF. q).

The description is purely indicative and can undergo variations.

- ① **WATER FILLING KNOB**
It performs three functions: supplies hot, cold or mixed water depending on the position of the knob
- ② **THERMOSTAT KNOB** It performs one function: 1. Adjusts the cooking temperature.
- ③ **IGNITION KNOB AND ENERGY REGULATOR.**
It performs two different functions:
 1. Starts/Stops the heating phase. /
 2. Based on the position, it adjusts the time for reaching the operating temperature previously set in the thermostat knob.

④ **RED INDICATOR LIGHT:** When present, the indicator works when the thermostat knob is used. Lighting of the indicator signals the heating phase.

⑥ **TANK LIFTING BUTTON:** while holding the button down, wait a few seconds for the lifting mechanism to start. Make sure the lid is open.

⑤ **TANK LOWERING BUTTON:** holding the button down immediately starts lowering the tank; continue holding the button down until it is fully lowered.

⑦ **WATER FILLING NOZZLE.**
Functions:

1. Water supply shut-off.
2. Opens hot water flow
3. Opens cold water flow
4. Opens mixed water flow

STARTING PRODUCTION

Before proceeding with the operations, see "General safety information / Residual risks"



Before proceeding with these operations, see "Daily activation".



It is strictly forbidden to use the appliance as a fryer.



It is strictly forbidden to open the water tap when the tank is tilted or the lid is closed.

FILLING THE COOKING COMPARTMENT- see ILLUSTRATIONS sect. - REF. r)

- Make sure the cooking compartment is in the horizontal position (Fig.2-3).
- Lift the lid of the braising pan (Fig. 2)



The cooking compartment must be moved with the lid up (Open) Fig.1.



When filling the cooking compartment, respect the maximum level indicated by the notch on the inside (Fig. 4A).



Water may be added to the cooking compartment using the water filling knob: open, set hot-cold water as required and close.



To fill the cooking compartment with water:

- lift the lid of the cooking compartment,
- Use the water filling knob, (see operation on previous page).



Do not use kitchen salt rocks as they settle at the bottom of the tank and do not completely dissolve. Do not put salt into cold water.

- Load the product to be cooked inside the cooking compartment.
- When it has been loaded, lower the lid (Fig. 3) and switch the appliance on.

SWITCHING ON / OFF / see ILL. sect. - REF. s)

Start the cooking procedure as follows:

1. Turn the ignition knob and energy regulator to the required position: lighting of the red indicator signals the heating phase (Fig. 7).
2. Turn the thermostat knob to adjust the cooking temperature, lighting of the red indicator signals the heating phase (Fig. 8).

3. Turn the thermostat knob to "Zero" (Fig. 8A) to stop heat generation.

4. Turn the ignition knob and energy regulator to "Zero" (Fig. 7A) to switch the appliance off at the end of the work cycle.

If necessary, check the level of the water inside the cooking compartment during operation and bring it to the correct level as needed with the water filling knob. Be careful of the residual risk of being burnt while topping up the water. Use adequate prevention and protection equipment.

UNLOADING THE PRODUCT - see ILL. sect. - REF. t)

Move the cooking compartment only after having put a container (made of suitable material and appropriately sized) under the product outlet.



When unloading the product, fill the collection container halfway for safe handling.



Take appropriate measures for personal protection. Wear protective equipment suitable for the operations to be performed.

When cooking is over, position and block a container (made of suitable material and appropriately sized) under the cooking compartment (Fig. 10 A/B).

Unloading the product from the cooking compartment:

- Lift the cooking compartment lid all the way up (Fig.11);
- Stand to the side of the appliance and start unloading using the two lifting/lowering buttons (Fig.12); the cooking compartment will move so that the product can slide towards the container;
- Use one of the two buttons to increase or decrease the tilt of the tank and consequently the unloading speed.
- Keep an eye on the filling level of the recipient.



The material inside the collection container must not overflow.

When the cooking compartment has been unloaded, put the cooked product in a place prepared beforehand. If necessary, repeat the aforementioned operations until the cooking compartment is empty.

After the product has been unloaded, load it once again (see "Filling the cooking compartment" or else perform the operations described in "Deactivation").



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



If present, the indicator lights must be off at the end of the work cycle.

Check the cleanliness and hygiene of the appliance; see "Maintenance".

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

DEACTIVATION

At the end of the work cycle, turn the knobs on the appliance to "Zero".



OBLIGATIONS - PROHIBITIONS - ADVICE - RECOMMENDATIONS



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 substances containing chloride can in the long run cause the inside of the cooking compartment to corrode. If the appliance is in contact with such substances, it must be washed thoroughly with a specific detergent, abundantly rinsed and carefully dried.



Be careful not to damage stain-less steel surfaces. Do 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.

DAILY CLEANING



Remove everything from the cooking compartment. Use a standard sprayer to apply the liquid detergent on the whole surface (cooking compartment, lid and all exposed surfaces) and using a non-abrasive sponge, clean the entire appliance thoroughly by hand.

When finished, rinse abundantly with tap water (do not use pressurised and/or direct water jets or steam cleaners). Empty the water with the drainage gate valve.

Open the pot drainage gate valve only after having placed an appropriate recipient below it.

Fill the recipient halfway to handle it safely. Empty the container in compliance with waste disposal procedures in force in the country where the appliance is used and reposition the emptied recipient in its housing.

Repeat the aforementioned operations until the cooking compartment is empty.

Having successfully completed the operations described, carefully wipe the cooking chamber with a non-abrasive cloth.

In order to eliminate all humidity, once routine cleaning has been finished, turn the appliance on and run it at minimum for approximately 2/3' and then turn it back off (see procedure part 3 Instructions for use: Switching On/Off).

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

CLEANING FOR PROLONGED DE-ACTIVATION

See Chap. 5 / Operations for Deactivation / Prolonged deactivation

Periodically air the appliances and rooms.

SUMMARISED TABLE / QUALIFICATION - OPERATION - FREQUENCY



Before proceeding with the operations, see chapter 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 mains and shut all the supply valves. Then contact authorised customer care service.



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



If the wiring is damaged, contact authorised customer care service for replacement.

OPERATIONS TO BE CARRIED OUT		FREQUENCY OF THE OPERATIONS
	Cleaning appliance and parts in contact with food	Daily
	Cleaning at commissioning	Upon arrival after installation
	Cleaning flue / Checking thermostats (work and safety ones) and microswitch	Yearly
	Checking safety valve	Every 6 months

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 main switch is not connected - The residual current device or circuit breaker has tripped	- Connect the main switch - Contact / Call an authorised customer care service
The inner walls of the tank are covered with limestone	The water is too hard; the softener is finished.	Contact an authorised customer care service / Connect the appliance to a water softener. / Regenerate the water softener. / Descale the cooking compartment
The cooking compartment is stained	- Water quality - Poor cleanser - Insufficient rinse	- Filter the water (Contact an authorised customer care service see Technical Manual) - Use the recommended detergent - Rinse again
The light indicators do not turn on.	- The main switch is not connected. - The residual current device or circuit breaker has tripped.	- Connect the main switch. - Contact / Call an authorised customer care service
Tank tilting blocked	Tilting system damaged	Contact / Call an authorised customer care service

FAULT	POSSIBLE CAUSE	INTERVENTION
The gas appliance does not turn on	Gas valve shut / Air inside pipes	Open the gas valve / Repeat the ignition operations
The pilot does not ignite	Pilot is obstructed / Gas valve or thermostat damaged	Replace wiring, spark plug or piezo / Replace - Clean pilot nozzle / Open gas valve / Replace valve or thermostat (see Replacing components chapter)
The pilot turns on but the flame does not stay lit	Thermocouple damaged / Safety thermostat tripped / Gas valve damaged	Open gas supply valve / Check efficiency of safety thermostat (see Technical Manual) or thermocouple / Clean nozzle hole or replace / Replace pilot nozzle / Check ignition consent contacts / Replace gas valve
The appliance does not cook properly	Gas pressure problems / Gas valve gas thermostat bulb position / Gas valve /	Open the gas valve / Repeat the ignition operations
The burner flame goes out during operation	Gas pressure problems / Inadequate primary air / Wrong nozzles	Check dynamic gas pressure (all machines switched on) / Adjust primary air / Replace nozzles
Water is not delivered to tank	Water supply gate valve is closed	Open water supply gate valve



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



DEACTIVATION AND SCRAPPING OF APPLIANCE



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

PURSUANT TO the directives (see Section 0.1) relating to the reduction of use of the hazardous substances in the 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.



Appliance deactivation and scrapping are entrusted to skilled electrical and mechanical personnel, who must wear the individual protection devices provided, such as clothing with characteristics suitable to the operations to be performed, protective gloves, accident prevention shoes, helmets and goggles.



Before starting disassembly, create a space around the appliance, wide and tidy enough to allow the operator movements in safety conditions

It is necessary to:

- 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.