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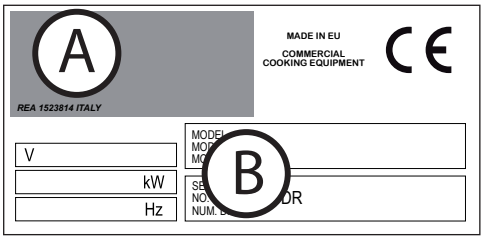

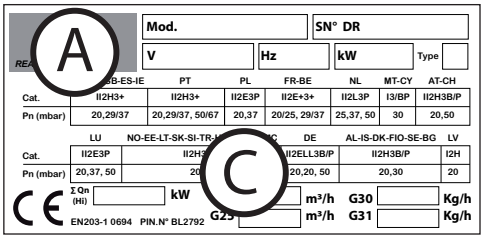

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GAS-GÁS-GAZ GAZOWY-ГАЗ ELETTRICO ELECTRIC ELECTRIQUE ELÉCTRICO ELEKTRISCH ELÉTRICO ELEKTRYCZNY ЭЛЕКТРИЧЕСКАЯ ELEKTRISK	EN 437 EN 203-1 EN 203-2-10 EN 203-3			DIRETTIVA 2011/65/EU (ROHS II) DIRETTIVA 2012/19/EU (WEEE) IRÁNYELV 2012/19/EU

CHARCOAL GRID
OPERATING INSTRUCTIONS

EN

GAS
GAZ
GÁS
GAZOWY
ГАЗОВОЕ ИЗДЕЛИЕ

01/2019 - Ed 11 - Cod. n° 177309

TABLE OF CONTENTS

1. INFORMATION FOR USERS

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.

Keeping the document

This document is 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 structured for the exclusive use of 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).

Operator training program

Upon specific demand by the user, a training course can be held for operators in charge of using the appliance, following the modalities provided in the order confirmation.
Depending on the demand, preparation courses can be held at the site of manufacturer or of the user, for:
• Homogeneous operator in charge of electric/electronic maintenance (Specialised technician).
• Homogeneous operator in charge of mechanical maintenance (Specialised technician).
• Generic operator for simple operations (Operator - Final user).

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, perfectly level 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 (electrical mains, waterworks, 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

• Appliance
• Lid/s
• Metallic rack/s
• Rack support grid
• Pipes and/or wires for connections to energy sources (only when indicated in work order).
The supply may vary depending on the order.

1. INFORMATION FOR USERS

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. 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:

- minimum cooling water temperature > + 10 °C ;
- the floor must be anti-slip, and devices positioned perfectly level;
- the floor must be perfectly level, flat and slip-proof;
- 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 around the appliance must be fireproof and/or insulated against possible heat sources.

Test inspection and warranty

Test inspection: the appliance was inspected by the manufacturer during assembly at the production site. All certificates related to the testing performed will be delivered to the customer upon request.
Warranty: the appliance is covered by a 12-month warranty, according to the details carried on the sales contract. If during the period covered by the warranty, defective operations occur or faulty equipment parts are found which are included in the warranty conditions, after proper verifications, the faulty parts will be repaired or replaced.
The faulty parts covered by the warranty will be repaired or replaced free of charge. The customer will take care of transportation and/or shipping expenses, as well as 2-way trip expenses relative to the interventions of the manufacturer's technicians at the customer's site.
Labour costs relative to the intervention of the manufacturer's technicians at the customer's site for repairing defects covered by the warranty are at the customer's expenses, unless the nature of the defect can easily be taken care of by the customer.
All expendable equipment and materials supplied by the manufacturer together with the unit are excluded from the warranty.
The Manufacturer is liable for the equipment in its original configuration.
The manufacturer will not be held liable for improper use of the appliance, for damage caused ensuing operations not taken into consideration in this manual or without prior authorisation of the manufacturer himself.

The warranty terminates in case of:

• Damage caused by transportation and/or handling. Should this occur, the customer must inform the dealer and carrier via fax or RR and must write what has happened on the copies of the transportation documents. The specialised technician installing 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 unadvised or 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).

2. GENERAL SAFETY INFORMATION

Foreword

	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.
	This document does not include information regarding transportation, installation and extraordinary maintenance which must be performed by technicians qualified for the relevant operation.
	The "Generic" operator to whom this document is intended must operate on the appliance after the technician has completed installation (transportation, fixing electrical, water, gas and drain connections).
	This document does not include information regarding every modification or variation on the appliance. The manufacturer reserves the right to modify it, without being obliged to communicate his acts.

Obligations - Prohibitions - Advice - Recommendations

	Upon reception, open the packaging and make sure that the appliance and accessories have 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.
	Unauthorised persons (including children, disabled individuals and people with limited physical, sensory and mental abilities) are prohibited from performing any procedures. Generic operators are prohibited from performing any procedures reserved for qualified and authorised technicians. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
	Read the instructions before acting.
	Disconnect all supplies (electrical - gas - water) upstream the appliance whenever you need to work in safe conditions.
	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.
	Do not leave flammable objects or material near the appliance. Do not obstruct the heat extraction and/or dissipation openings.
	Refer to standards in force for disposal of special waste.
	When loading the product into the appliance and unloading it, there is a residual risk of being burnt; this risk can occur coming into unintentional contact with: surfaces, trays, processed material.
	Use the cooking vessels in such a way that while the product is cooking, they are in the operator's sight. Liquid containers can spill during cooking, thus creating dangerous situations.
	Failure to keep the appliance in hygienic conditions could cause it to deteriorate quickly, influencing operation and creating dangerous situations.
	It is strictly forbidden to tamper with or remove the plates and pictograms applied to the equipment.
	Store this document carefully, so that it is available for whoever uses the appliance, consulting it when needed.
	The controls on the appliance can only be switched by hand. Damage caused by sharp objects or the likes terminate all and any warranty rights.
	In order to minimise the risk of shocks or fire, do not connect or disconnect the unit with wet hands.
	Whenever you access the cooking area, always remember that the danger of being burnt persists. It is therefore mandatory to take appropriate measures for personal protection.

Indications concerning residual risks

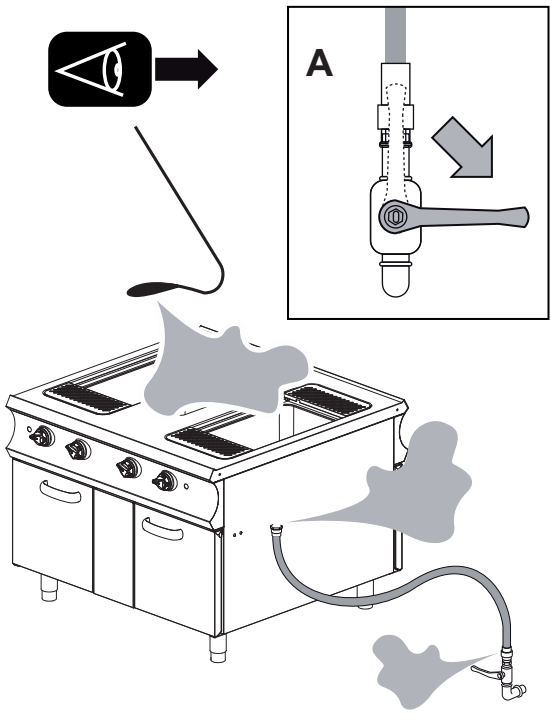
Though the rules for "good manufacturing practice" and the provisions of law which regulate manufacturing and marketing of the product have been implemented, "residual risks" still remain which, due to the very nature of the appliance, were not possible to eliminate. These risks include:

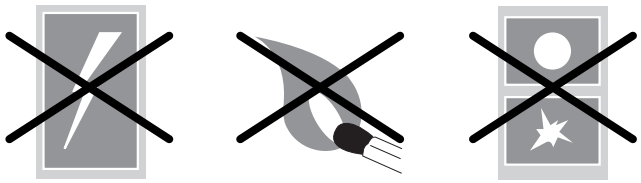
	Residual risk of electrocution: This risks remains when intervening on live electrical and/or electronic devices.
	Residual risk of burning: This risks remains when unintentionally coming into contact with materials at high temperatures.
	Residual risk of burning due to leaking material This risks remains when coming into contact unintentionally with leaking 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 explosions This risk remains when: • there is 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).

What to do if you smell gas in the room

	**If you detect the smell of gas in the room, it is mandatory to implement the following procedures urgently.**

- Immediately cut the gas supply (shut the gas valve, detail A).
- Ventilate the room immediately.
- Do not activate any electrical device in the room (Detail B-C-D).
- Do not activate any device that can produce sparks or flames (Detail B-C-D).
- Use a communication device outside of the room where the smell of gas has occurred to inform the responsible bodies (electrical company and/or fire department).



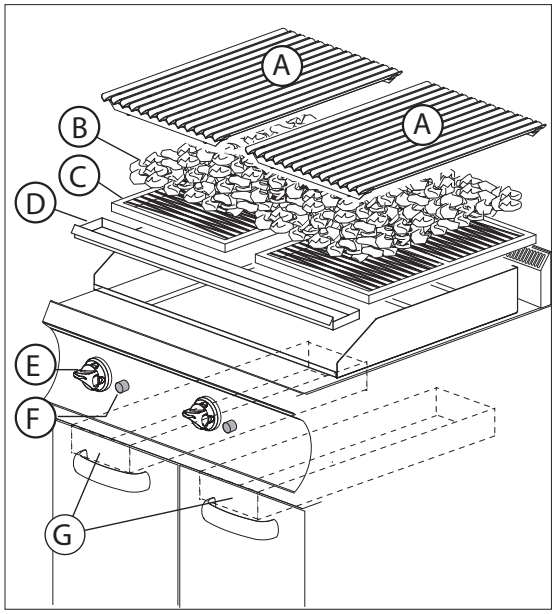


3. INSTRUCTIONS FOR USE

Location of main components

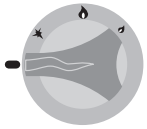
The layout of the figures is purely indicative and can undergo variations.

A) Hotplate.
B) Lava stone.
C) Lava stone grid.
D) Burnt oil-grease recovery container.
E) Burner adjustment knob (see Knobs, keys and indicator light modes and functions).
F) Piezoelectric button.
G) Ash collection container.



Knobs, keys and indicator light modes and functions

The layout of the keys in the figures is purely indicative and can be subject to variations.

	Piezoelectric button (GAS). It performs one function: 1. When pressed, it produces the spark to ignite pilot light.
	Burner regulation knob (GAS). It performs three different functions: 1. Igniting the pilot light and burner. 2. Adjusting the flame (minimum - maximum). 3. Turning the appliance off.

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 the appliance (Electrical-Water-Gas).
☞	The drawing illustrates the various positions the knobs take on during an emergency stop (A1-B1-C1-D1-E1) and stoppage during a working phase (A2-B2-C2-D2-E2).

Stoppage due to faulty operations

Safety thermostat

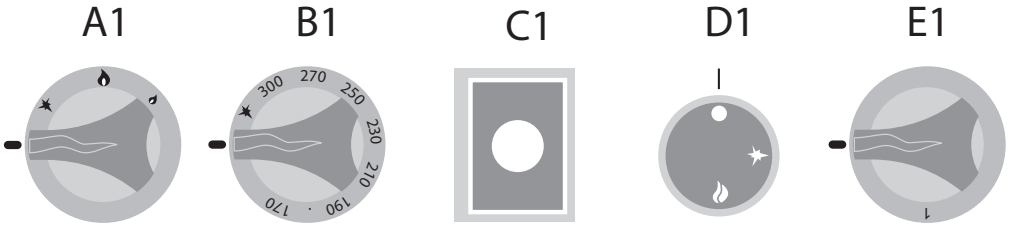
Standard supply with following models:

- Fryer (present on all models)
- Tilting Pan (present on all models)
- Pot (present on all models)
- Pasta cooker (only with Electric model)
- Stove (present on all models with electric oven)
- Frytop present on all electric models (only for 900-980)
- Lava stone (not present)
- Bain-marie (not present)
- All hotplate (only for 900-980: present on all models with gas oven)

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.

Emergency stop

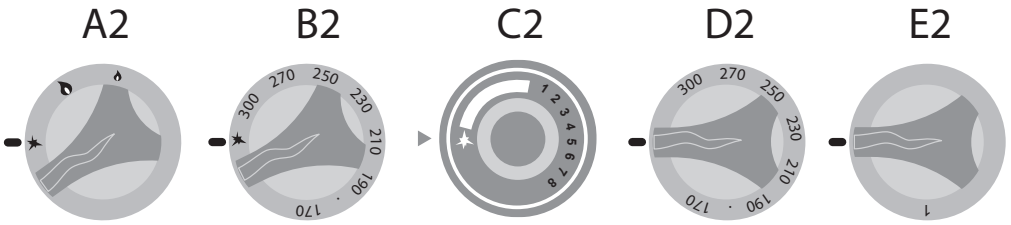
In situations or circumstances which can be dangerous, turn the knob to “Zero” depending on the model (A-B-C-D-E-1). See knobs, keys and indicator light modes and functions.



Stoppage during a work phase

In situations or circumstances which require temporary stop of heat generation, act as follows:

- Gas Appliance: Turn the knobs to the piezoelectric position (A-B-C-2), the pilot light remains lit as the gas flow in the burner is not interrupted.
- Electric Appliance: Turn the knobs “D2-E2” to “Zero” to stop heat generation.
- (See knobs, keys and indicator light modes and functions).



3. INSTRUCTIONS FOR USE

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 Routine Maintenance).
	**Cleaning at commissioning** Do not use pressurised or direct water jets to clean the appliance. Remove the outer protective film by hand and thoroughly clean all the outside parts of the appliance. At the end of the operations described for cleaning the outside parts, proceeded as instructed in “Daily Cleaning” (See Routine Maintenance).

Daily activation

Procedure:

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 (Gas - Water - Electric).
5. Make sure that the water drain (if present) is not clogged.
6. Proceed with the operations described in “Starting production”.

	Air bubbles may form inside the gas supply network (if never used or used every now and then). The plant must be set so as to eliminate this problem.
	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.
	When the pilot light has been lit, turn the knob to "maximum" for a few seconds in order to stabilise the flame. Afterwards reposition the knob at “Zero” and, if needed, close the network gate valve.

Daily and prolonged deactivation

Procedure:

1. Close the network locks upstream 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 Routine Maintenance).

	In the event of prolonged inactivity, protect the parts more exposed to oxidation as described in the specific chapter (See Routine Maintenance).

Starting production

	Before proceeding with these operations, see "Daily activation".
	When loading the product into the appliance and unloading it, there is a residual risk of being burnt; this risk can occur coming into unintentional contact with: hob - cooking compartment - recipients or material processed.
	Take appropriate measures for personal protection. Wear protective equipment suitable for the operations to be performed.
	When lighting for the first time, wait for the possible formation of air inside the gas circuit to fully escape from the duct.
	During the heat-up phase, lubricate the hotplate with vegetable oil in order to facilitate cooking operations.

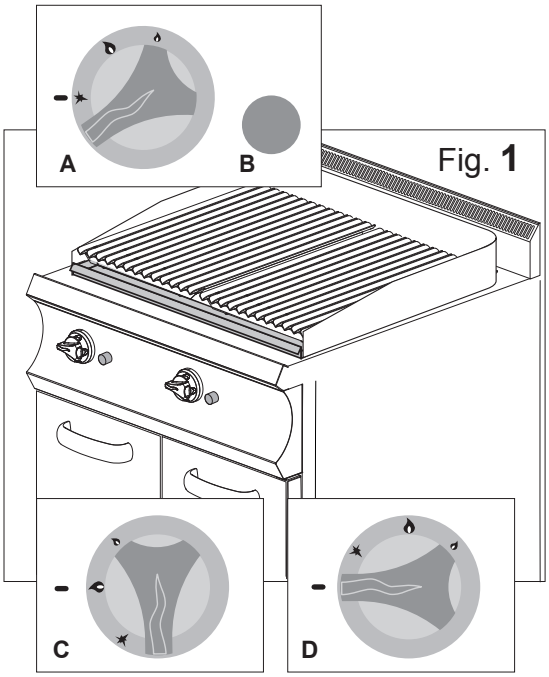


Fig. **1**

Switching on

Turn the knob while holding it in the piezoelectric position (Fig.1 Detail A), and simultaneously press the piezoelectric button several times (Fig. 1 Detail B) until the pilot light is lit.

Release the knob after about 20” and check to make sure the pilot light remains lit.

The pilot light can be seen through the hole on the panel.

When the pilot light has been lit, turn the thermostat knob to the desired temperature (Fig. 1 Detail C).

	The temperature acts on the entire surface of the plate when there is only one thermostat knob. With the dual control (2 thermostat knobs) the temperature acts on half the surface of the plate for each control (See layout Fig.2).

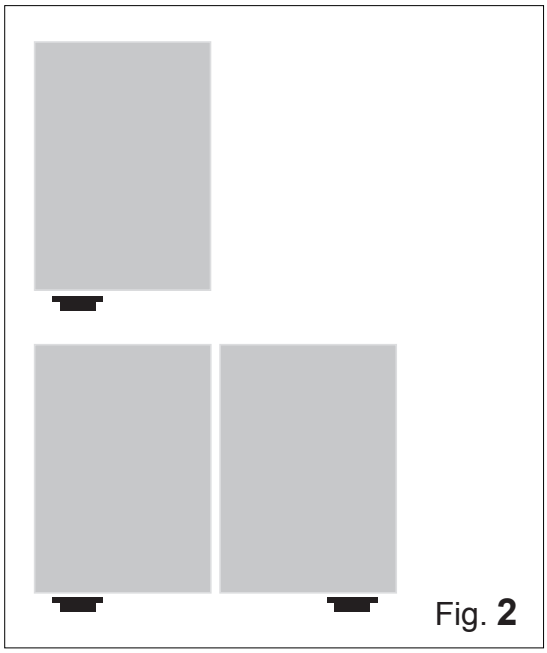


Fig. **2**

Loading-Unloading the product

	Do not use pans or other containers to cook on the hotplate.

Place the product onto the hotplate of the hob (Fig. 3).

When cooking is over, remove the item from the appliance using the specific cookware and put it in a place prepared beforehand.

	During cooking, check the level of liquid inside the burnt oil-grease collection container frequently. See deactivation, burnt oil drainage.

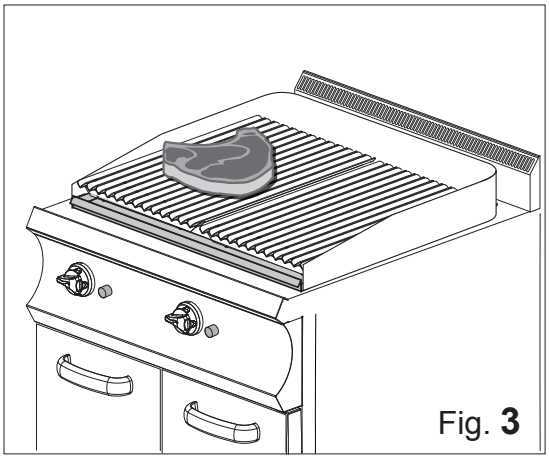


Fig. **3**

Deactivation

At the end of the work cycle, turn the thermostat knob to "Zero" (Fig.1 Detail D).

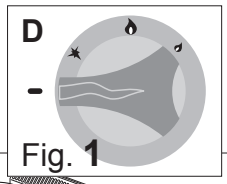


Fig. 1

	The appliance must be cleaned regularly and every incrustation or food deposit removed. See chapter: “Maintenance”.
	If present, the indicator lights must be off at the end of the work cycle.

Received with the following operations in order:
- Burnt oil drainage (container Fig. 6 Detail D).
- Ash discharge (container Fig. 6 Detail F).
- Routine maintenance.

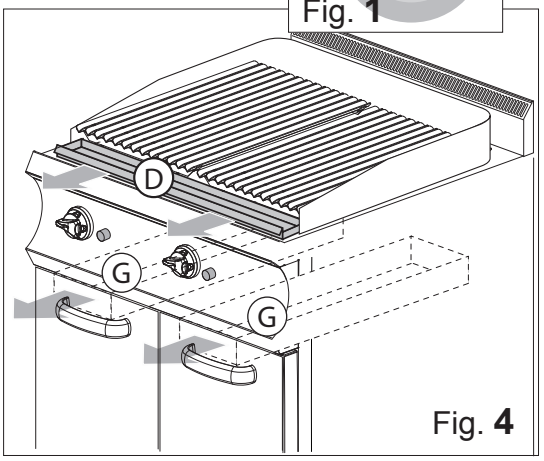


Fig. 4

Burnt oil drain

	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 burnt oil to cool off.
	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.

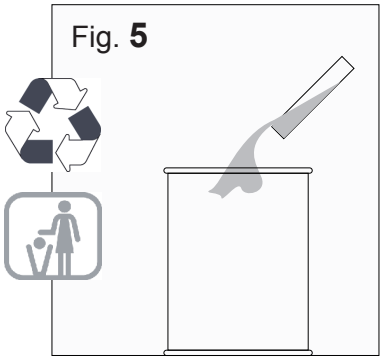


Fig. 5

- Wait for the temperature of the hotplate to cool off so that the operator is not burnt.
- Remove the container from its seat and empty it in compliance with waste disposal procedures in force in the country of use (Fig. 4 Detail D. Fig. 5).
  Then reposition the empty container in its seat.
- Close the network locks upstream the appliance (Gas - Water - Electric).
- Check the cleanliness and hygiene of the appliance and of the cooking containers. See "Maintenance".
- Check the level of the ash container (Fig. 4 Detail G). Empty it when necessary and put it back in place.

Replacing Lava stone

- Wait for the temperature of the hotplate to cool off so that the operator is not burnt.
- Lift the cooking plates and remove them (Fig. 6 Detail A).
- Removed the worn stones (Fig. 6 Detail B).
- Clean the housing of the stones (Fig. 6 Detail C) and the ash containers, pulling them from their seat inside the appliance (Fig. 4 Detail G).
- Reposition the past containers in their housing.
- Insert the new stones into the specific housing.
- Reposition the cooking plates which were removed.

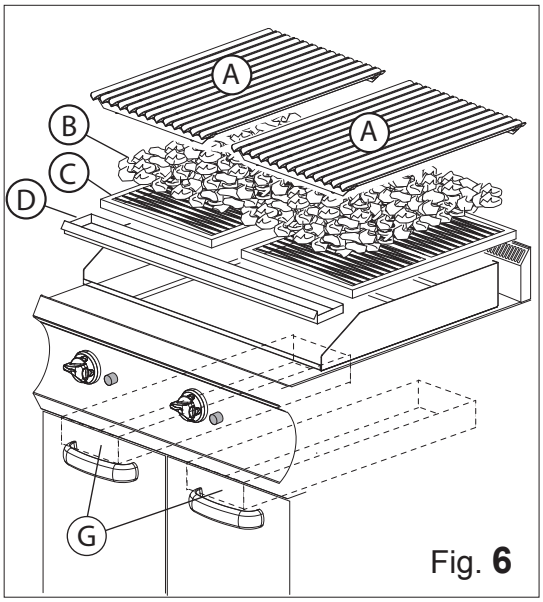


Fig. 6

4. ROUTINE MAINTENANCE

Obligations - Prohibitions - Advice - Recommendations

	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).
	To make sure that the appliance is in perfect technical conditions; have it serviced at least once a year by an authorised technician of the assistance service.
	Unauthorised persons (including children, disabled individuals and people with limited physical, sensory and mental abilities) are prohibited from performing any procedures. Performing any procedures without first having read all the documentation is strictly prohibited.
	Whenever you access the cooking area, always remember that the danger of being burnt persists. It is therefore mandatory to take appropriate measures for personal protection.
	Disconnect electrical power upstream the appliance whenever you need to work in safe conditions to perform cleaning or maintenance.
	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.
	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).
	Do not use pressurised or direct water jets to clean the appliance. Rinse the surfaces with tap water and dry them with an absorbent cloth or other non-abrasive material.
	In the event of prolonged inactivity, besides disconnecting the supply lines, you must thoroughly clean all the inside and outside parts of the appliance.
	Before performing any of the cleaning operations described hereafter, the operator must have had a look at the whole document.
	Refer to standards in force for waste disposal.
	Wait for the temperature of the appliance and all its parts to cool off, so that the operator is not burnt

Daily cleaning

- Wait for the temperature of the hotplate to cool off so that the operator is not burnt.

Do not use pressurised or direct water jets.

1- Lift the cooking plates, and using a non-abrasive sponge, clean the entire surface thoroughly with soapy lukewarm water.
2- Rinse the parts and carefully dry all the surfaces using non-abrasive material;
3- Remove the burnt oil collection container, empty it and wash it. Afterwards dry it thoroughly and put it back in place.
4- If necessary, open the doors and check the ash collection container. If needed empty it and reposition it after having carefully washed and dried it.
5- Carefully reposition all of the parts removed in their housing, making sure not to invert the assembly sequence.

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

CHROMED HOTPLATES: Use a resistant plastic scraper to remove incrustations. Clean the hotplate with a moist cloth. Turn the appliance on to dry it (See Daily activation). When the operations described are finished, lubricate it with a light coating of Vaseline.

Cleaning for prolonged deactivation

In the event of prolonged inactivity, carry out the procedure described in daily cleaning and protect the parts more exposed to oxidation as described hereafter.
Therefore:

- 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.

Air out the appliances and rooms regularly.

Cleaning for replacing lava stones

When replacing the lava stones due to wear, you must:

- Wait for the temperature of the hotplate to cool off so that the operator is not burnt.
- Carry out the procedure described in daily cleaning at points 1-2-3.

- Removed the worn stones (Fig. 6 Detail B). Clean the housing of the stones.
- Insert the new stones into the specific housing.

- Carry out the procedure described in daily cleaning at points 4-5.

Summarised table: qualification - operation - frequency

	Generic operator Person authorised and employed to operate the appliance with guards active, capable of performing routine tasks.
	Homogeneous operator Expert operator authorised for handling, transporting, installing, servicing, repairing and scrapping the equipment.

	OPERATION	FREQUENCY
	Cleaning at commissioning	Upon arrival after installation
	Cleaning appliance	Daily
	Cleaning parts in contact with foodstuff	Daily
	Cleaning flue	Yearly
	Checking thermostat	Yearly
	Checking micro switch	Yearly
	Cleaning hotplates (chromed, cast-iron)	Daily

	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 customer service.
	The 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.

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.	• Connect the master switch. • Restore the residual current device or circuit breaker.
Water does not reach the pasta cooker tank.	• The waterworks gate valve is shut.	• Open the waterworks gate valve.
Water does not drain from the cooking compartment.	• The drain is clogged.	• Clean the drain filter. • Free the drain from residues.
The inner walls of the tank are covered with limestone.	The water is too hard; the softener is finished.	• Connect the appliance to a water softener. • Regenerate the water softener. • Descale the cooking compartment.
The cooking compartment is stained.	• Quality of the water. • Ineffective detergent. • Insufficient rinsing.	• Filter the water (see water softener). • Use the recommended detergent. • Rinse once again.
The gas appliance does not turn on.	• Gas valve shut. • Air inside pipes.	• Open the gas valve. • Repeat the ignition operations.
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. • Restore the residual current device or circuit breaker.

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

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.

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.