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DESCRIPTION OF PICTOGRAMS



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



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



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



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



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



Prohibition indications. Unauthorised persons (including children, disabled individuals and people with limi-

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



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



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



Obligation to use safety goggles.



Obligation to use protective gloves.



Obligation to use a protective helmet.



Obligation to use safety shoes.



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



Advice and suggestions to ensure the correct usage procedure.



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

appliance.



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



Earthing symbol



Symbol for attachment to the Earth potential system



Obligation to respect the regulations for waste disposal.



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 contents

of the envelope, are an integral part of the initial supply. It must therefore be kept and used appropriately during the entire operational life of the appliance.

ADDRESSEES / This document is drawn up as follows:

- **Homogeneous operator / Expert operator** authorised for handling, transporting, installing, servicing, repairing and scrapping the equipment.

- **Generic operator** / Person authorised and employed to operate the appliance with guards active, capable of performing routine tasks.

OPERATOR TRAINING

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

PRE-ARRANGEMENTS DEPENDING ON CUSTOMER /

Unless different contractual agreements were made, the following normally depend on the customer:

- setting up the rooms (including masonry work, foundations or channelling that could be requested);
- smooth, slip-proof floor;
- pre-arrangement of installation place and installation of equipment respecting the dimensions indicated in the layout (foundation plan);
- pre-arrangement of auxiliary services adequate for requirements of the system (electrical mains, gas network, drainage system);
- pre-arrangement of electrical system in compliance with regulatory provisions in force in the place of installation;
- sufficient lighting, in compliance with standards in force in the place of installation;
- safety devices upstream and downstream the energy supply line (residual current devices, equipotential earthing systems, safety valves, etc.) foreseen by legislation in force in the country of

installation;

- earthing system in compliance with standards in force;
- pre-arrangement of a water softening system, if needed (see technical details).

CONTENTS OF THE SUPPLY /

The supply vary depending on the order. • Appliance • Lid/s

- Metallic rack/s • Rack support grid
- Pipes and/or wires for connections to energy sources (only when indicated in work order).
- Gas type change kit supplied by the manufacturer

INTENDED USE / This device is intended for professional use. The use of the appliance treated in this document must be considered "Proper Use" if used for cooking or regeneration of goods intended for alimentary use; any other use is to be considered "Improper use" and therefore dangerous.

These appliances are intended for commercial activities (e.g. restaurant kitchens, canteens etc) and in commercial companies (e.g. bakeries etc.) but not for the continuous food production. The appliance must be used according to the foreseen conditions stated in the contract within the prescribed capacity limits carried in the respective paragraphs.

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

ALLOWED OPERATING

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

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 devices positioned perfectly level;
- the room must be equipped with a ventilation system and lighting as prescribed by standards in force in the country of the user;
- the room must be set up for draining greywater, and must have switches and gate valves which cut all types of supply upstream the appliance when needed;
- The walls/surfaces immediately close/contact to the appliance must be fireproof and/or isolated from possible source of heat

TEST INSPECTION AND WARRANTY / Testing:

the equipment has been tested by the manufacturer during the assembly stages at the site of the production plant. All certificates related to the testing performed will be delivered to the customer upon request.

Guarantee: the warranty is 12 months from the date of invoicing of the equipment, this period cannot be extended. It covers the faulty parts only.

Carriage and installation charges are for the buyer's account. Electric components, accessories as well as other removable parts are not covered by the guarantee. Labor costs relating to the intervention of authorized by the manufacturer at the customer's premises, for removal of defects under warranty are charged to the dealer. Excluded are all tools and supplies, possibly supplied by the manufacturer together with the machines. Damage occurred in transit or

due to incorrect installation or maintenance can't be considered. Guarantee is not transferable and replacement of parts and appliance is at the final discretion of our company. The Manufacturer is responsible for the equipment in its original configuration and only for original spare parts replacement. The manufacturer declines all responsibility for improper use, for damages caused as a result of operations not covered in this manual or not authorized in advance by the manufacturer. consideration in this manual or without prior authorisation of the manufacturer himself.

THE WARRANTY TERMINATES IN CASE OF /

• Damage caused by transport "ex works" (EXW) and / or by handling, should this event occur, the customer must inform the retailer and the carrier (eg. via e-mail and / or website) and write down on the copies of the transport documents what it's happened. The technician authorized to install the appliance will evaluate the damage and decide if the installation can be carried out.

The warranty also terminates in the presence of: • Damage caused by incorrect installation. / • Damage caused by parts worn due to improper use. / • Damage caused by use of non-original spare parts. / • Damage caused by incorrect maintenance and/or lack of maintenance. / • Damage caused by failure to comply with the procedures described in this document.

AUTHORISATION /

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

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



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



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



Read the instructions before acting.



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



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



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



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



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

there are no leaks then proceed with the connections to the mains.



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



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



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



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



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



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



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



Drainage of the appliance must be conveyed into the grey water discharge network in an open

“glass” unsiphoned formation.



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



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



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



Do not leave flammable objects or material near the appliance.



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



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

DUTIES AND QUALIFICATIONS REQUIRED OF OPERATORS



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



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



The operating instructions have been

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



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



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

WORK AREAS AND HAZARDOUS ZONES /

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

- **Dangerous zone:** any zone within and/or in proximity to a machine in which the presence of an exposed person constitutes a risk in terms of the health and safety of such a person;
- **Exposed person:** any person that is found wholly or partly in a dangerous zone.



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

The following are also danger zones /

- All the work areas within the appliance
- All the areas protected by appropriate safety and protection systems such as safety photocell photoelectric curtains, protective panels, interlocked doors, protective casing.
- All the zones within the control units, electrical cabinets and junction boxes.

- All the zones around the appliance in operation when the minimum safety distances are not being respected.

EQUIPMENT REQUIRED FOR INSTALLATION /

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



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

INDICATION ON RESIDUAL RISK

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



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



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



RESIDUAL RISK OF BURNS DUE TO LEAKING OF MATERIAL /

This risks remains when unintentionally coming into contact with materials at high temperatures. Containers that are

too full of liquids or solids that during warming change morphology (changing from a solid to a liquid), can, if used incorrectly, cause burns. During operations, the containers used must be placed on easily visible levels.



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



RESIDUAL RISK OF EXPLOSIONS / This risk remains when:

- there is smell of gas in the room;

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



RESIDUAL RISK OF FIRE / This risk exists by flammable liquids / material flammable. use of the appliance as a fryer.

OPERATIONAL MODE FOR A SMELL OF GAS IN THE ENVIRONMENT - see SECTION IMAGES - REFERENCES 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).



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

OBLIGATIONS - PROHIBITIONS - ADVICE



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

The manufacturer is not liable for damage caused during transportation.

HANDLING SAFETY /



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



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



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



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



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



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



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



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

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



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

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

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

DISPOSAL OF PACKAGING



Disposal of the packing materials is the responsibility of the recipient that should proceed in accordance with the laws in force in the country of installation of the appliance.

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



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

REMOVAL OF PROTECTIVE MATERIALS

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



Be careful not to damage stainless steel surfaces. Do not use corrosive products, abrasive material or sharp tools.



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



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



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

CLEANING AT COMMISSIONING

Apply the cleaning liquid using normal spray over the entire surface of the cooking chamber and manually thoroughly clean the entire surface using a non-abrasive sponge.

Afterwards rinse the cooking chamber with drinking water.

Let the liquid containing detergent and/or other impurities flow off into the drain hole.

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

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

Also clean with detergent and water the parts removed and clean them.

With the operations completed, place the parts removed in the appropriate housings of the various pieces of equipment.

LEVELLING AND SECURING - see SECTION IMAGES - REFERENCES 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 SECT. IMAGES - REF. d).

In the models provided, remove the knobs and unscrew the screws for the fixing of the panel (detail F).



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



Install the appliances so as to exclude any accidental contact with high temperature surfaces, including hot combustion fumes coming

out of the chimney (see identification with High temperatures warning label and description on page 2), to people who transit and / or operate within the work environment.

To place the equipment adherent each other perfectly (part G). Level the equipment as described above (detail E). Insert the screws in their housings and lock the two structures with the locking nuts (part H1-H3).

Replace the protective caps between the devices (part H2).

Repeat, if necessary, the sequence of leveling and fixing operations for the remaining equipment.

INTRODUCTION OF TERMINAL (OPTIONAL) see SECT. IMAGES - REF. 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 panels and knobs of the different appliances in the respective housings.



POWER SUPPLY CONNECTIONS

4.



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



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



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

CONNECTION OF THE WATER SUPPLY / see SECT. IMAGES - REF. e).



You must fit an approved double check valve to conform to your local water regulations. It is imperative to connect it to the water solenoid valve before connecting the appliance to the water supply (WRAS)



Add the process for the install testing (WRAS)

To perform a correct installation, it is essential that:

1. The appliance is supplied with drinking water with an operating pressure of minimum 200 kPa to a maximum of 400 kPa. In addition, a flow rate of 1.5 l/min must be ensured and the ability to withstand a temperature below 25°.
2. The water inlet pipe is connected to the distribution network by means of a check 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 check 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 check valve (Fig. 3-3F).
- Open the check valve and visually check the tightness of the connection (Fig. 4).



WATER SPECIFICS / see technical data table

CONNECTION TO GREY WATER DRAINAGE SYSTEM /

A correct installation requires the following conditions: 1. The connection to the drain into the system must be "OPEN, WITH NO TRAP" and the material for pipe fitting and containment must support high temperatures of approximately 70°C in the appliance outlet area.

2. 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.

3. 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).

GASPOWER CONNECTIONS -

see **SECT. IMAGES - REF. f).**

Features of the installation site /

The premises for installation of the appliance (type A1 under hood) 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)



To make the connection to the mains, it is necessary to have a hose conforming to the local law in force and with the characteristics specified in EN ISO 228-1 or EN 10226-1 / -2.



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



If the hose is used, it must comply with the local regulations; they must not be longer than 2 meters and must not touch parts of the equipment 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 the appliances to networks containing gas with carbon monoxide or other toxic components

Upon completion of the operations described, 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 chapter 5).

GAS TYPE CHANGE - see SECT. IMAGES - REF. g)



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 au-

thorized by the manufacturer or by its representative.



The transformation from one type of power to another must be performed by qualified technical personnel authorized 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 (oven equipment), one outside near the gas attachment and one inside (see image reference g).



GENERAL WARNINGS

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

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

 In case of supply with LPG gas (Butane or Propane) at 50 mbar, a pressure stabilizer 50 mbar must be installed upstream of the appliance.

FIRST COMMISSIONING START UP / Upon completion of the operations of positioning and connection to the power sources, perform a series of operations such as:

1. Cleaning away of the protective materials (oils, grease, silicones, etc.) inside and outside of the cooking chamber (see section 3 / Removal of protective materials).
2. General checks and controls such as:

Check opening of switches & network gate valves (water, electricity, gas when applicable); Checking of drains; Checking and monitoring of the external fumes/vapour extraction; Checking and monitoring of the protection panels (all the panels must be fitted correctly).

CONTROL AND REGULATION OF THE GROUPS GAS SUPPLY

 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.

PRESSURE DETECTION GAS INLET

 If the measured pressure is lower than the 20% compared to the nominal pressure (ex. G20 20 mbar $\leq$ 17 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 mbar $\leq$ 25 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. Re-

placement of the nozzle (in the case where the type of network gas is different from that for which the appliance is pre-set- see chapter 6).

DESCRIPTION OF STOP MODES

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

STOPPAGE DUE TO FAULTY

OPERATIONS - Safety component /

STOP: In situations or circumstances which can be dangerous, a safety thermostat is triggered, automatically stopping heat generation. The production cycle is interrupted until the cause of the fault is resolved.

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

COMMISSIONING FOR INITIAL START-UP

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

 **Remove the rubber ring of the jacket safety valve / See SECT. IMAGES - REF. g) / part. K)**

DAILY ACTIVATION

1. Check the cleanliness and hygiene of the appliance.
2. Make sure that the room exhaust system works properly.
3. When necessary, plug the appliance into the appropriate socket.
4. Open the network locks upstream the appliance (e.g. Gas - Water - Electric).
5. Make sure that the water drain (if

present) is not clogged.

Proceed with the operations described in "Starting production".



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

DAILY DECOMMISSIONING / Upon completion of the operations described above:

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

PROLONGED DECOMMISSIONING

/ In case of prolonged inactivity, perform all the procedures described for daily putting out of service and protect the parts most exposed to oxidation as indicated below:

1. Use lukewarm water with a bit of soap to clean the parts;
 2. Rinse the parts thoroughly, without use pressurised direct water or steam cleaners jets for cleaning operations;
 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.



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 authorized customer care service

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

REPLACEMENT OF PILOT BURNER INJECTOR - see SECT. IMAGES - REF. I)

Close the shut-off valve upstream of the equipment.

MODEL 700

1. Remove the lower panel
2. Disassemble the burner body
3. Disassemble the plug to avoid damaging it while replacing the injector (Fig. 1/B).
4. Unscrew the nut and remove the pilot injector (the injector is attached to the double cone).
5. Replace the pilot injector (Fig.1/A) with that which corresponds to the selected gas as indicated in the Reference table.
6. Tighten the nut with the new injector.
7. Reassemble the plug.
8. Ignite the pilot burner to make sure there are no gas leaks.

MODEL 900 /

- Remove the insulation protection panel.
- Unscrew the nut and the pilot injector.
- Replace the pilot injector (Fig.1/A) with that which corresponds to the selected gas as indicated in the Reference table.
- Tighten the nut with the new injector.
- Ignite the pilot burner to make sure there are no gas leaks.

REPLACEMENT OF BURNER INJECTOR - see SECT. IMAGES

- REF. m) / 1. Close the cut-off cock upstream the machine.

2. Unscrew the injector (Fig. 3)

3. Replace the injector with the one corresponding to the selected gas according to what reported in the reference Table.

4. Screw the new injector.

 **Make sure there are no gas leaks**

ADJUSTMENT OF MINIMUM THERMAL RANGE - see SECT. IMAGES - REF. n)

In the provided models, the reduced thermal range is obtained with the "sized" by-pass minimum screw (Fig. 2), screwed hard (see Gas Table).

Open the cut-off cock upstream the machine

 **In case of screw replacement put a tampering detecting seal on it at the end of the detection process**



Before proceeding see chap. 2

Before proceeding remove the knobs and the panel

REPLACING THE TAP

1. Unscrew the gas inlet and outlet connections
2. Unscrew the supply of the pilot burner
3. Unscrew the thermocouple
4. Reassemble the new tap
5. Retighten all the connections



Check the gas seal with the special tools

REPLACING VALVE (INDIRECT)

1. Unscrew the gas inlet and outlet connections and the electrical connections
2. Unscrew the supply of the pilot burner
3. Unscrew the thermocouple
4. Reassemble the new tap
5. Retighten all the connections



Check the gas seal with the special tools

REPLACING THERMOCOUPLE

1. Unscrew the thermocouple from the tap
2. Unscrew the thermocouple from the pilot
3. Reassemble the new thermocouple and tighten the connections

REPLACING PLUG

1. Disconnect the high voltage cable of the plug
2. Unscrew the nut
3. Reassemble the new plug
4. Connect the high voltage cable

REPLACING PIEZOELECTRIC

1. Remove the pot drain taps, cavity load and cavity level
2. Remove the central panel
3. Disconnect the cable from the piezo-electric igniter
4. Remove the igniter to be replaced
5. Reassemble the new piezo igniter



When placing the removed parts back, do not invert their position



If necessary, contact the authorized assistance and refer to the Technical Manual.



LOCATION OF MAIN COMPONENTS - see SECT. IMAGES - REF. o)

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

1. Cavity pressure safety valve.
2. Cold water tap for introducing water in cooking compartment.
3. Hot water tap for introducing water in cooking compartment.
4. Cavity water level control visual display
5. Gate valve for filling and controlling water in the cavity.
6. Gate valve draining foodstuff from cooking compartment.
7. Piezoelectric button (see Knobs,

keys and indicator light modes and functions).

8. Gate valve filling water into cavity.
9. Burner adjustment knob (see Knobs, keys and indicator light modes and functions).
10. Pilot light control (inside appliance).
11. Cover opening/closing handle.
12. Pipe for introducing water in cooking compartment.
13. Cooking compartment.
14. Water cavity drainage tap (inside the appliance).

KNOBS, KEYS AND INDICATOR LIGHT MODES AND FUNCTIONS see SECT. IMAGES - REF. p).

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

① **BURNER REGULATION KNOB (GAS).** It performs three different functions:

1. Igniting the pilot light and burner.
2. Adjusting the flame (min - max).
3. Turning the appliance off.

② **PIEZOELECTRIC BUTTON (GAS).** It performs one function:

1. When pressed, it produces the spark to ignite pilot light.

③ ④ **HOT AND COLD WATER FILLING KNOBS.**

Functions: 1. Open water flow. / 2. Close water flow.

⑤ **WATER FILLING GATE VALVE**
Functions: 1. Open water flow inside cavity to level it.

2. Close water flow inside cavity.

⑥ **WATER CAVITY GATE VALVE.** In the models provided. Functions: 1. Gate valve to control and adjust the level of water in cavity

to the drain position (Open) to drain water from the cavity (Fig. 1 A).

- Turn the gate valve to the filling position (Open) to fill the cavity with water (Fig. 2 A) within the minimum level indicated by the display (REF. IMG. s) - Fig. 10).



Check daily for water in the cavity, and if necessary, act on the filling gate valve and on the control drain.



The cavity holds approximately 8.5 litres for the 700. While the cavity for the 900 holds 13 or 17 litres, according to the model.



You will know the cavity is completely full when water comes out of the control drain (Fig. 1 B1).

When filling is complete, simultaneously close the filling gate valve and the water control drain in the cavity (Fig. 1-2 B).

Having successfully filled the cavity with water, proceed filling the pot.

FILLING THE POT - see SECT. IMAGES - REF. q) / Make sure that the cooking compartment drainage gate valve is at the "Closed" position (Fig. 3).



The drainage gate valve opens by lifting the handle and turning it 90°/180° (Fig. 3A -3B) respect to the closed position (Fig. 3).

Lift the lid of the pot and fill the cooking compartment with the material to be processed.



When filling the cooking compartment, respect the level indicated on the inside (see IMG REF.q)



Do not introduce large pieces of kitchen salt into the cooking compartment as it deposits at the bottom and does not completely dissolve. Do not introduce salt in cold water.

STARTING PRODUCTION



Before proceeding see chapters 2 / Residual Risk and 5 / Daily Activation



Is strictly forbidden to use the appliance as a fryer.



The appliance must be used with tap water inside the cavity and the cooking compartment. Any other use is improper and therefore dangerous.



When lighting for the first time, wait for the possible formation of air inside the gas circuit to fully escape from the duct.

FILLING CAVITY WITH WATER / see SECT. IMAGES - REF. q)

- In the models provided: turn the knob

SEE. SECT. IMAGES - REF. r)



Hot or cold water can be introduced into the cooking compartment by acting on the 2 knobs (Fig.4).

- In order to fill the cooking compartment with water, you must: Lift the lid of the cooking compartment if necessary.
- Turn the pipe in the direction of the cooking compartment (Fig. 5).
- Open the water filling knob at the desired position (hot-cold-both) (Fig. 4A) and fill the tank as needed.
- Close the knob/s when filling is complete (Fig.4B).
- Reposition the pipe so it does not get in the way of the lid when it closes (Fig. 5).

SWITCHING ON/OFF / see SECT. IMAGES - REF. r)



The appliance must be switched on after having filled the cavity with water. Do not switch it on when empty (see previous page).



The appliance must be switched on after having filled the cooking compartment with water. Do not switch it on when the cooking compartment is empty.



During operation, check the level of the water inside the cooking compartment and bring it to the correct level as needed by acting on the water filling knobs.

- Turn the burner control knob while holding it in the piezoelectric position (Fig.7D).
- At the same time you turn the knob, press the button (Fig.6) to generate the spark which ignites the pilot light.
- When the pilot light has been lit (seen through the lower inspection hole of the appliance) turn the knob (Fig.7E) to minimum or maximum to adjust the flame.
- Turn the switch-on knob to “Zero”

(Fig. 7C) to switch the appliance off.

OPERATING CONTROL CAVITY - vd. sez. ILLUSTRAZ - RIF s) / In the models provided



During operation, the level of cavity water is recorded by a visual display (Fig.10).



The pressure inside the cavity is detected by the pressure gauge placed on the valve (Fig. 11 C). If it exceeds kPa 50, the pressure release valve is activated automatically (Fig.11 A).



The pressure safety valve can be activated manually by turning the knob on top of it (Fig. 11 B), thus decreasing pressure inside the circuit.



During operation, check the temperature and add water to the cavity as needed acting on the water filling gate valve.

When the proper operating pressure has been reached (highlighted by the pressure release of the safety valve), turn the burner control knob to minimum. During operation, check the level of the water using the visual display (Fig.10), and bring it to the correct level as needed by acting on the water filling knobs.



Be careful of the residual risk of being burnt while topping up the water. Use adequate prevention and protection equipment.

When cooking has finished, turn the burner control knob to “Zero” to switch the appliance off.

UNLOADING THE PRODUCT / see SECT. IMAGES - REF. s)

Turn the burner control knob to “Zero” (Fig. 10B).



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



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

1. Place a recipient (appropriate for the material and capacity) underneath the drainage gate valve (Fig. 11).
2. Lift the handle and begin rotation; the handle can rotate 180° (see Fig. 12).
3. Keep an eye on the filling of the recipient. Once it is filled 3/4 its full capacity, close the gate valve.
4. Put the recipient in a place prepared beforehand to store the cooked product.

Repeat operations 1-2-3-4 until the cooking compartment is empty.

DEACTIVATION / see SECT. IMAGES - REF. r)



At the end of the work cycle, turn the burner control knob to "Zero".



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



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

1. Check the cleanliness and hygiene of the appliance. See "Maintenance".

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



MAINTENANCE

OBLIGATIONS - PROHIBITIONS - ADVICE



Before proceeding see chapters 2 and 5.



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



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



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



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



Be careful not to damage stainless steel surfaces. 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 direct water or steam cleaners jets for cleaning operations).

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 local in force in the country where the appliance is used and reposition the emptied recipient in its housing.

Repeat the aforementioned operations until the pot is empty.

When these operations have been performed successfully, dry the cooking compartment carefully using a non-abrasive cloth.

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

CLEANING FOR PROLONGED DEACTIVATION

See chapter 5 / Daily decommissioning / Prolonged decommissioning.

In the models provided. When the appliance remains idle for a long time, perform all the described daily cleaning procedures. When operations have finished, wait for the machine to cool down and empty the water cavity using the tap located under the cavity (see chap. Instructions for use / Location of main components).

Unscrew the drainage tap after positioning a suitable container (material and capacity) under the cavity.

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 water cavity is empty.

Air out the appliances and rooms regularly

SUMMARISED TABLE / OPERATION - FREQUENCY



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



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



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



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

OPERATION		FREQUENCY
	Cleaning appliance and parts in contact with foodstuff	Daily
	Cleaning at commissioning	Upon arrival after installation
	Cleaning flue	Yearly
	Checking thermostat	In case of need - Yearly
	Greasing the gas taps	In case of need
	Checking / Replacing gas supply pipes	In case of need

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 / Restore the residual current device or circuit breaker
The water is not discharged	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	Water quality / Poor cleanser / Insufficient rinse	Filter the water (see Technical Manual) / Use the recommended detergent / Rinse again
The gas appliance does not turn on	Gas valve shut / Air inside pipes / Faulty piezoelectric igniter	Open the gas valve / Repeat the ignition operations / Replace the piezoelectric
The pilot does not go on	No Gas / The pilot does not remain on / Clogged pilot nozzle / Pilot nozzle not suitable / The valve does not emit gas to the pilot	Open the Gas supply valve / Check the safety thermostat efficiency (see Technical Manual) or the thermocouple / Clean or replace the nozzle hole / Replace the pilot nozzle / Check the ignition consent contacts / Replace the gas valve
The main burner does not go on (indirect)	No water inside the cavity / Damaged cavity pressure switch	Fill the cavity / Replace the pressure switch
Excessive bleeding of the safety valve	Water level too high / Limescale inside the cavity	With the machine not in use, open the overflow valve and drain the excess water / Descale the cavity (see Technical Manual)
The cavity is not loaded (indirect)	No water / Damaged valve / Pipes clogged with limescale	Open the mains tap / Replace the cavity filling valve / Remove limescale from the pipes or replace them
No hot/cold water comes out of the pot load spout	No water / Damaged water valve / Pipes clogged with limescale	Open the mains tap / Replace the filling tap / Remove the limescale from the pipes or replace them



If the problem cannot be resolved, turn the appliance off, disconnect it from the electrical mains and shut all the supply valves. Then contact authorized 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.

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

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

The following are necessary:

- Disconnect the power supply.
- Disconnect the appliance from the mains.
- Remove the electrical cables exiting the appliance.
- Close the water inlet tap (mains valve) from the mains supply.
- Disconnect and remove the pipes from the appliance water system.
- Disconnect and remove the grey water discharge pipe.

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

After restoring the operational area as described:

- Remove the protective panels.
- Disassemble the appliance in its main parts.
- Separate the parts of the appliance according to their nature (e.g. metals, electrical parts etc.) and deliver them to recycling centres.

WASTE DISPOSAL

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

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