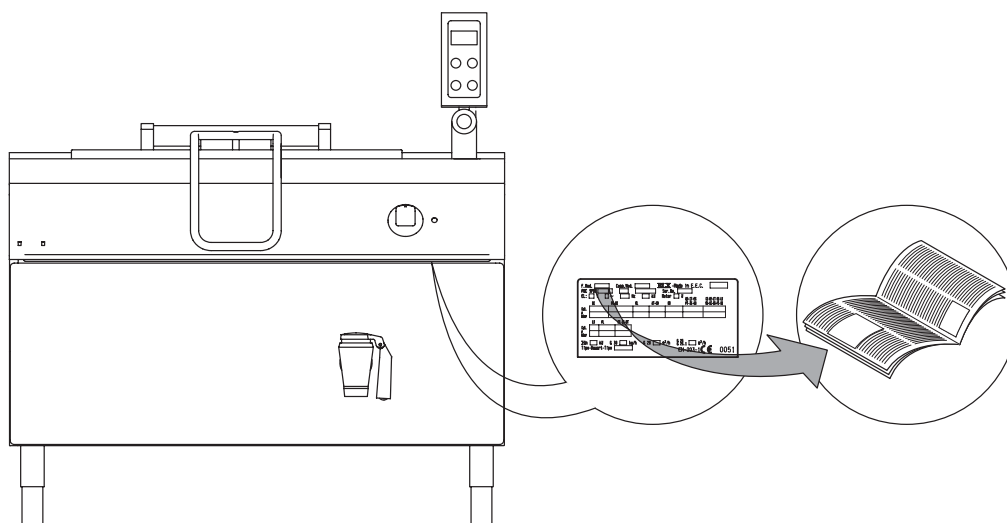


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II. DATAPLATE and TECHNICAL DATA



ATTENTION

This handbook contains instructions relevant to various appliances. See the dataplate located under the control panel to identify the appliance (see fig. above).

TABLE A - Gas/electric appliance technical data					
MODELS		+9PCGH1RF0 800mm	+9PCGP2RF0 1600mm	+9PCGL1SF0 1200mm	+9PCGL1SF2 1200mm
TECHNICAL DATA					
Tank capacity (filling level)	L	150	150+150	190	190
Power supply voltage	V	230	230	230	230
Phases	No.	1N	1N	1N	1N
Frequency	Hz	50	50	50	50
Absorbed power	kW	0,3	0,5	0,3	0,3
Power cable section	mm ²	3x1,5	3x1,5	3x1,5	3x1,5
ISO 7/1 GAS connection	Ø	3/4"	3/4"	3/4"	3/4"
Burners	No.	1	2	2	2
nominal heat output	kW	23	46	30	30

III. FOREWORD



The installation, use and maintenance Manual (hereinafter Manual) provides the user with information necessary for correct and safe use of the machine (hereinafter “machine” or “appliance”). The following must not be considered a long and exacting list of warnings, but rather a set of instructions suitable for improving machine performance in every respect and, above all, preventing injury to persons and animals and damage to property due to improper operating procedures. All persons involved in machine transport, installation, commissioning, use and maintenance, repair and disassembly must consult and carefully read this manual before carrying out the various operations, in order to avoid wrong and improper actions that could compromise the machine’s integrity or endanger people. Make sure to periodically inform the appliance user regarding the safety regulations. It is also important to instruct and update personnel authorised to operate on the machine, regarding its use and maintenance. The manual must be available to operators and carefully kept in the place where the machine is used, so that it is always at hand for consultation in case of doubts or whenever required. If, after reading this manual, there are still doubts regarding machine use, do not hesitate to contact the Manufacturer or the authorised after-sales service centre, to receive prompt and precise assistance for better operation and maximum efficiency of the machine. During all stages of machine use, always respect the current regulations on safety, work hygiene and environmental protection. It is the user’s responsibility to make sure the machine is started and operated only in optimum conditions of safety for people, animals and property.

The manufacturer declines any liability for operations carried out on the appliance without respecting the instructions given in this manual. No part of this manual may be reproduced.

IV. INSTALLATION

1. GENERAL INFORMATION

1.1 INTRODUCTION

Given below is some information regarding the machine's intended use, its testing, and a description of the symbols used (that identify the type of warning), the definitions of terms used in the manual and useful information for the appliance user.

1.2. INTENDED USE AND RESTRICTIONS

Install the appliance in compliance with the current regulations and laws regarding installation of electric and gas appliances.

Our appliances are designed and optimised in order to obtain high performance and efficiency. This appliance is designed for cooking food. Any other use is deemed improper.

The appliance is not intended for use by people (including children) with limited physical, sensory or mental abilities or without experience and knowledge of it, unless they are supervised or instructed in its use by a person responsible for their safety.

ATTENTION: The machine is not suitable for installation outdoors and/or in places exposed to atmospheric agents (rain, direct sunlight, etc.).

The manufacturer declines any liability for improper use of the product.

1.3. TESTING AND INSPECTION

Our appliances are designed and optimised, with laboratory testing, in order to obtain high performance and efficiency. The product is shipped ready for use. Passing of the tests (visual inspection - electrical/gas test - functional test) is guaranteed and certified by the specific enclosures.

1.4. DEFINITIONS

Listed below are the definitions of the main terms used in the manual. Carefully read them before use of the same.

Operator

machine installation, adjustment, use, maintenance, cleaning, repair and transport personnel.

Manufacturer

Electrolux Professional SPA or any other service centre authorised by Electrolux Professional SPA.

Operator for normal machine use

an operator who has been informed and trained regarding the tasks and hazards involved in normal machine use.

Technical assistance or specialised technician

an operator instructed/trained by the Manufacturer and who, based on his professional and specific training, experience and knowledge of the accident-prevention regulations, is able to appraise the operations to be carried out on the machine and recognise and prevent any risks. His professionalism covers the mechanical, electrotechnical and electronics fields.

Danger

source of possible injury or harm to health.

Hazardous situation

any situation where an operator is exposed to one or more hazards.

Risk

a combination of probabilities and risks of injury or harm to health in a hazardous situation.

Protection devices

safety measures consisting of the use of specific technical means (guards and safety devices) for protecting operators against risks.

Guard

an element of a machine used in a specific way to provide protection by means of a physical barrier.

Safety device

a device (other than a guard) that eliminates or reduces the risk; it can be used alone or in combination with a guard.

Customer

the person who purchased the machine and/or who manages and uses it (e.g. company, entrepreneur, firm).

Electrocution

an accidental discharge of electric current on a human body.

1.5. TYPOGRAPHICAL CONVENTIONS

For best use of the manual, and therefore the machine, it is advisable to have good knowledge of the terms and typographical conventions used in the documentation. The following symbols are used in the manual to indicate and identify the various types of hazards:



**ATTENTION!
RISK FOR THE HEALTH AND SAFETY
OF OPERATORS.**



**ATTENTION!
DANGER OF ELECTROCUTION -
DANGEROUS VOLTAGE.**



**ATTENTION!
RISK OF DAMAGE TO THE MACHINE.**

Words further explaining the type of hazard are placed next to the symbols in the text. The warnings are intended to guarantee the safety of personnel and prevent damage to the machine or the product being worked. The drawings and diagrams given in the manual are not in scale. They supplement the written information with an outline, but are not intended to be a detailed representation of the machine supplied.

The numerical values given on the machine installation diagrams refer to measurements expressed in mm.

1.6. MACHINE AND MANUFACTURER'S IDENTIFICATION DATA

A reproduction of the marking or dataplate on the machine is given below:

GAS

F.Mod.	Comm.Mod.	Ser.No.	999999999	ELX	Made in EU	99-9999
PNC	99 A99AAA	EL:		Hz	kW	A
EL: _____ AB N						
Cat.						
P mbar						
Cat.						
P mbar						
Σ Qn	kW	G 30	kg/h	Lb1	kg/h	Lb2
	G 25/G 25.1		m³/h	G 110		m³/h
Tipa-Bauart-Tipo		G 120				
F.Mod.			F.Mod.			
PNC			PNC			
SPECIAL No.			SPECIAL No.			
Ser.No.			Ser.No.			
999999999			999999999			

EL.

F.Mod.	Comm.Mod.	Ser.No.	999999999	ELX	Made in EU	99-9999
PNC	99 A99AAA	EL:		Hz	kW	A
EL: _____ AB N						
MVI freq						
BU						
L						
I						
F.Mod.			F.Mod.			
PNC			PNC			
SPECIAL No.			SPECIAL No.			
Ser.No.			Ser.No.			
999999999			999999999			

The meaning of the various information given on it is listed below:

F.Mod. factory description of product
 Comm. Model commercial description
 PNC production number code
 Ser. No. serial number
 El:.....~ power supply voltage+phase
 Hz power supply frequency
 kW max. power input
 A current absorption
 Power unit El power
 I dust and water protection rating
 CE CE marking
 AB gas safety certificate number
 N certification group
 0051 notified Body
 EN 203-1 EU standard
 L Logo IMQ/GS
 Cat. Gas category
 Pmbar Gas pressure

Electrolux Professional SPA
 Viale Treviso, 15
 33170 Pordenone
 (Italy).....Manufacturer

When installing the appliance, make sure the electrical connection is carried out in compliance with that specified on the dataplate.



ATTENTION!

Do not remove, tamper with or make the machine "CE" marking illegible.



ATTENTION!

Refer to the data given on the machine "CE" marking for relations with the Manufacturer (e.g. when ordering spare parts, etc.).



ATTENTION!

When scrapping the machine, the "CE" marking must be destroyed.

1.7. APPLIANCE IDENTIFICATION

This manual contains instructions relevant to various appliances.

See the appliance dataplate located under the control panel to identify the appliance product code.

1.8. COPYRIGHT

This manual is intended solely for consultation by the operator and can only be given to third parties with the permission of Electrolux Professional SPA.

1.9. RESPONSIBILITY

The Manufacturer declines any liability for damage and malfunctioning caused by:

- non-compliance with the instructions contained in this manual;
- repairs not carried out in a workmanlike fashion, and replacements with parts different from those specified in the spare parts catalogue (the fitting and use of non-original spare parts and accessories can negatively affect machine operation and invalidates the warranty);
- operations by non-specialised technicians;
- unauthorised modifications or operations;
- inadequate maintenance;
- improper machine use;
- unforeseeable extraordinary events;
- use of the machine by personnel who are uninformed, not instructed and not trained;
- non-application of the current provisions in the country of use, concerning safety, hygiene and health in the workplace.






The Manufacturer declines any liability for damage caused by arbitrary modifications and conversions carried out by the user or the Customer. The employer, workplace manager or service technician are responsible for identifying and choosing adequate and suitable personal protection equipment to be worn by operators, in compliance with regulations in force in the country of use.

Electrolux Professional SPA declines any liability for any inaccuracies contained in the manual, if due to printing or translation errors.




Any supplements to the installation, use and maintenance manual the Customer receives from the Manufacturer will form an integral part of the manual and therefore must be kept together with it.

1.10. PERSONAL PROTECTION EQUIPMENT

Given below is a summary table of the Personal Protection Equipment (PPE) to be used during the various stages of the machine's service life.

Stage	Protective garments	Safety footwear	Gloves	Glasses	Safety helmets
Transport					
Handling					
Unpacking					
Assembly					
Normal use					
Adjustments					
Routine cleaning					
Extraordinary cleaning					
Maintenance					
Dismantling					
Scrapping					

Key:

	PPE REQUIRED
	PPE AVAILABLE OR TO BE USED IF NECESSARY
	PPE NOT REQUIRED

During **Normal use**, gloves protect hands from contact with hot food or hot parts of the appliance.

1.11. KEEPING THE MANUAL

The manual must be carefully kept for the entire life of the machine, until scrapping.

The manual must stay with the machine in case of transfer, sale, hire, granting of use or leasing.

1.12. RECIPIENTS OF THE MANUAL

This manual is intended for:

- the carrier and handling personnel;
- installation and commissioning personnel;
- the employer of machine users and the workplace manager;
- operators for normal machine use;
- specialised technicians - After-Sales Service.

2. TRANSPORT, HANDLING AND STORAGE

2.1. INTRODUCTION

Transport (i.e. transfer of the machine from one place to another) and handling (i.e. transfer inside workplaces) must occur with the use of special and adequate means.



ATTENTION!

Given their size, the machines can be stacked on top of each other during transport, handling and storage by complying with that specified on the slip placed on the packing.

The machine must only be transported, handled and stored by qualified personnel, who must:

- have specific technical training and experience in the use of lifting systems;
- have knowledge of the safety regulations and applicable laws in the relevant sector;
- have knowledge of the general safety rules;
- ensure the use of personal protection equipment suitable for the type of operation carried out;
- be able to recognise and avoid any possible hazard.

2.2 TRANSPORT: INSTRUCTIONS FOR THE CARRIER



ATTENTION!

Do not stand under suspended loads during loading/unloading operations. Unauthorised personnel must not enter the work area.



ATTENTION!

The machine's weight alone is not sufficient to keep it steady. The transported load can shift:

- when braking;
- when accelerating;
- in corners;
- on rough roads.

2.3 HANDLING

Arrange a suitable area with flat floor for machine unloading and storage operations.

2.4 PROCEDURES FOR HANDLING OPERATIONS

For correct and safe lifting operations:

- use the type of equipment most suitable for characteristics and capacity (e.g. electric pallet truck or lift truck);
- cover sharp edges;

Before lifting:

- send all operators to a safe position and prevent people from entering the handling area;
- make sure the load is stable;
- make sure no material can fall during lifting. Manoeuvre vertically in order to avoid impacts;
- handle the machine, keeping it at minimum height from the ground.



ATTENTION!

For machine lifting and anchoring, do not use movable or weak parts such as: casings, electrical raceways, pneumatic parts, etc.

2.5. SHIFTING

The operator must:

- have a general view of the path to be followed;
- stop the manoeuvre in case of hazardous situations.



ATTENTION!

Do not push or pull the appliance to move it, as it may tip over.

2.6. PLACING THE LOAD

Before placing the load, make sure the way is free and that the floor is flat and can take the load. Remove the appliance from the wooden pallet, move it to one side, then slide it onto the floor.

2.7. STORAGE

The machine and/or its parts must be stored and protected from damp, in a non-aggressive place, free of vibrations and with room temperatures between -10°C and 50°C. The place where the machine is stored must have a flat support surface in order to avoid deformation of the machine or damage to the support feet.



ATTENTION!

Machine positioning, installation and disassembly must be carried out by a specialised technician.



ATTENTION!

Do not make modifications to the parts supplied with the machine. Any missing or faulty parts must be replaced with original parts.

3. INSTALLATION AND ASSEMBLY

To ensure correct operation of the appliance and maintain safe conditions during use, carefully follow the instructions given below in this section.



ATTENTION!

The operations described below must be carried out in compliance with the current safety regulations, regarding the equipment used and the operating procedures.



ATTENTION!

Before moving the appliance make sure the capacity of the lifting equipment used is suitable for its weight.

3.1 CUSTOMER'S RESPONSIBILITIES

The Customer must:

- prearrange a high-sensitivity manual-reset differential thermal-magnetic switch. For information regarding the electrical connection, refer to par. 5.2 "Electrical connection";
- check the flatness of the surface on which the machine is placed.
- provide a device lockable in the open position for the connection to the power supply.
- ensure the connection to a suitable earthing system (par. 5.2.3)
- install a rapid gas shutoff cock/valve ahead of each individual appliance. Install the cock/valve in an easily accessed place.

3.2. MACHINE SPACE LIMITS

A suitable space must be left around the machine (for operations, maintenance, etc.). This space must be increased in case of use and/or transfer of other equipment and/or means or if exit routes are necessary inside the workplace.



RISK OF FIRE - Keep the area around the appliance free and clear of combustibles.

Do not keep flammable materials in the vicinity of this appliance.

Install the appliance in a well-ventilated place to avoid the creation of dangerous mixtures of unburnt gases in the same room.

Air recirculation must take into account the air necessary for combustion, 2 m³/h/kW of gas power, and also the "well-being" of persons working in the kitchen.

Inadequate ventilation causes asphyxia. Do not obstruct the ventilation system in the place where this appliance is installed.

Do not obstruct the vents or ducts of this or other appliances.

Place emergency telephone numbers in a visible position.

3.3. POSITIONING

The installation diagram provided in this instruction manual gives the appliance overall dimensions and the position of connections (gas, electricity, water).

The appliance can be installed separately or combined with other appliances of the same range.

The appliances are not suitable for recess-mounting. Leave at least 10 cm between the appliance and side or rear walls.

Suitably insulate surfaces that are at distances less than that indicated.

Maintain an adequate distance between the appliance and any combustible walls. Do not store or use flammable materials and liquids near the appliance.

Install the appliance, taking all the safety precautions required for this type of operation, also respecting the relevant fire-prevention instructions.

If the machine is installed in places where there are corrosive substances (chlorine, etc.), it is advisable to go over all the stainless steel surfaces with a rag soaked in paraffin oil to create a protective film.

The machine must be taken to the place of installation and the packing base removed only when being installed.

Arranging the machine:

- position the machine in the required place;
- adjust the height and levelling with the adjustable feet.



NOTE

PERMANENT CONNECTION: The device lockable in the open position must be accessible even after the appliance is installed in its place.

- wear protective gloves and unpack the machine, carrying out the following operations:
 - cut the straps and remove the protective film, taking care not to scratch the surface if scissors or blades are used;
 - remove the polystyrene corners and the vertical protection pieces. For appliances with stainless steel cabinet, remove the protective film very slowly without tearing it, to avoid leaving glue stuck to the surface. Should this happen, remove the traces of glue with a non-corrosive solvent, rinsing it off and drying thoroughly; it is advisable to go over all the stainless steel surfaces with a rag soaked in paraffin oil in order to create a protective film.

3.4. DISPOSAL OF PACKING

The packing must be disposed of in compliance with the current regulations in the country where the appliance is used. All the packing materials are environmentally friendly. They can be safely kept, recycled or burned in an appropriate waste incineration plant. Recyclable plastic parts are marked as follows:



PE polyethylene: outer wrapping, instruction booklet bag



PP polypropylene: straps



PS polystyrene foam: corner protectors

The parts in wood and cardboard can be disposed of, respecting the current regulations in the country where the machine is used.

3.5. SECURING TO THE FLOOR

To avoid accidental tipping of built-in half-module appliances installed separately, fix them to the floor. The instructions are enclosed with the corresponding accessory (F206210).

3.6. INSTALLATION AND JOINING COUNTERTOP APPLIANCES ON BASE, OVEN, BRIDGE, CANTILEVER FRAME

Follow the instructions enclosed with the optional product chosen.

3.7. SEALING GAPS BETWEEN APPLIANCES

Follow the instructions enclosed with the optional sealing paste pack.

4. FUME EXHAUST

4.1. TYPE "A1" APPLIANCES

Position type "A1" appliances under an extractor hood to ensure removal of fumes and steam produced by cooking.

4.2. TYPE "B" APPLIANCES

(in conformity with the definition given in the Installation Technical Regulations DIN-DVGW G634: 1998)

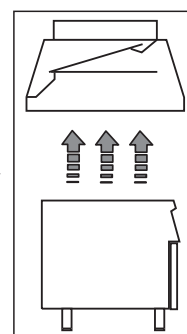
Whenever the appliance dataplate specifies only type Axx, such appliances are not designed for being directly connected to a flue or fume exhaust pipe run to the outside. However, the same appliance can be installed under an extractor hood or similar forced extraction system for fumes.

4.2.1 CONNECTION FLUE

- Remove the grille from the fume exhaust.
- Install the connection flue, following the instructions supplied with the accessory (optional).

4.2.2 INSTALLATION UNDER AN EXTRACTOR HOOD

- Place the appliance under the extractor hood (fig. opposite).
- Raise the fume exhaust duct without altering the section.
- Do not install dampers.
- The correct height of the exhaust pipe and the distance from the extractor hood must comply with current regulations.
- The end of the exhaust pipe must be at least 1.8 m from the appliance support surface.



Note! The system must ensure that: a) the fume exhaust is not blocked; b) the exhaust pipe is not more than 3 m long. Use the adapter to join exhaust pipes of different widths.

5. CONNECTIONS



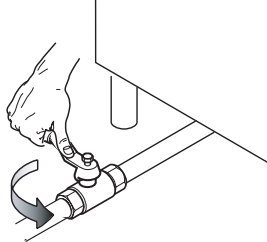
- Any installation work or maintenance on the supply system (gas, electricity, water) must only be carried out by the utility company or an authorised installation technician.
- See the appliance dataplate for the product code.
- See the installation diagram for the type and position of appliance connections.

5.1. GAS APPLIANCES

IMPORTANT! This appliance is arranged and tested to operate on G20 gas 20mbar; to convert it to another type of gas, follow the instructions in par. 5.1.6. of this section

5.1.1. BEFORE CONNECTING

- Make sure the appliance is arranged for the type of gas to be used. Otherwise, carefully follow the instructions given in the section: "Gas appliance conversion / adjustment".
- Fit a rapid gas shutoff cock/valve ahead of each appliance. Install the cock/valve in an easily accessed place.



- Clean the pipes to remove any dust, dirt or foreign matter which could block the supply.
- The gas supply line must ensure the gas flow necessary for full operation of all the appliances connected to the system. A supply line with insufficient flow will affect correct operation of the appliances connected to it.
- **Attention!** Incorrect levelling of the appliance can affect combustion and cause malfunctioning.

5.1.2. CONNECTION

- See the installation diagram for the position of the gas connection on the bottom of the appliance.
- Remove the plastic protection (if present) from the gas union before connecting.
- After installation, use soapy water to check connections for leaks.

5.1.3. CONNECTION PRESSURE CHECK (all versions)

Make sure the appliance is suitable for the type of gas available, according to that given on the dataplate (otherwise, follow the instructions given in the section "Conversion to another type of gas"). The connection pressure must be measured with the appliance operating, using a pressure gauge (min. 0.1 mbar).

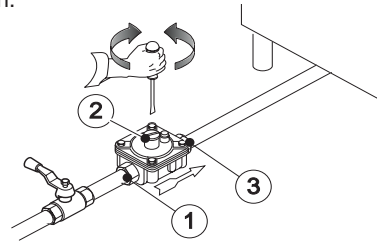
- Remove the control panel.
- Remove screw "N" from the pressure point and connect the pressure gauge "O" (fig. 2A).
- Compare the value read on the pressure gauge with that given in Table B (see handbook Appendix)
- If the pressure gauge gives a reading outside the range of values in Table B, do not switch the appliance on. Consult the gas company.

5.1.4. GAS PRESSURE REGULATOR

If the gas pressure is higher than that specified or is difficult to regulate (not stable), install a gas pressure regulator (accessory code 927225) in an easily accessed position ahead of the appliance.

The pressure regulator should preferably be fitted horizontally, to ensure the right outlet pressure:

- "1" connection side gas from mains.
 - "2" pressure regulator;
 - "3" connection side gas towards the appliance;
- The arrow on the regulator (→) shows the gas flow direction.



NOTE! These models are designed and certified for use with natural or propane gas. For natural gas, the pressure regulator on the header is set to 8" w.c. (20mbar).

5.1.5. PRIMARY AIR CHECK

The primary air is correctly adjusted when the flame does not "float" with the burner cold and there is no flareback with the burner hot.

- Undo screw "A" and position aerator "E" at distance "H" given in Table B; retighten screw "A" and seal with paint (fig. 3A).

5.1.6. CONVERSION TO ANOTHER TYPE OF GAS

Table B "Technical data/gas nozzles" gives the type of nozzles to be used when replacing those installed by the manufacturer (the number is stamped on the nozzle body). At the end of the procedure, carry out the following check-list:

Check	Ok
• burner nozzle/s replacement	
• correct adjustment of primary air supply to burner/s	
• pilot nozzle/s replacement	
• minimum flame screw/s replacement	
• correct adjustment pilot/s if necessary	
• correct adjustment of supply pressure (see technical data/gas nozzles table)	
• apply sticker (supplied) with data of new gas type used	

5.1.6.1. MAIN BURNER NOZZLE REPLACEMENT

- Unscrew nozzle "C" and replace it with one suitable for the type of gas (Table B, fig.3A) according to that given in the following table.
- The nozzle diameter is given in hundredths of mm on the nozzle body.
- Retighten nozzle "C".

5.1.7. PILOT BURNER NOZZLE REPLACEMENT

- Undo screw coupling "H" and replace nozzle "G" with one suitable for the type of gas (Table B, fig. 3B).
- The nozzle identification number is given on nozzle body.
- Retighten screw coupling "H".

6. WATER CONNECTION

The appliance must be supplied with drinking water at a pressure of 1.5 - 3 bar.

Attention! If the water pressure is higher than that specified, use a pressure reducer to avoid damaging the appliance. For correct installation, the water inlet pipe must be connected to the mains using a mechanical filter and a shutoff cock. Before connecting the filter, allow a certain amount of water to run in order to clear the pipe of any waste matter.

7. ELECTRIC APPLIANCES

7.1. ELECTRICAL CONNECTION



ATTENTION!

Work on the electrical systems must only be carried out by a qualified electrician.



Before carrying out any cleaning or maintenance operation, disconnect the appliance from the power supply and carefully unplug it.

IMPORTANT! Before connecting, **make sure:**

- the mains voltage and frequency match that given on the dataplate and that there is an efficient earth contact.
- the system power supply is arranged and able to take the actual current absorption and that it is correctly executed according to the regulations in force in the country of use;
- a differential thermal-magnetic switch suitable for the input specified on the dataplate, with contact gap enabling complete disconnection in category III overvoltage conditions and complying with the regulations in force, is installed between the power cable and the electric line. For the correct size of the switch, refer to the absorbed current specified on the appliance dataplate.
- To access the terminal block, remove the front panel (3 screws located under the appliance).
- Remove the electrical panel box protection cover (4 screws).
- Connect the cable to the terminals marked L1-L2-L3N-PE and secure it with the cable gland.
- If present, eliminate the cable supplied, freeing the terminals L1-N-PE

IMPORTANT! The manufacturer declines any liability if the accident-prevention regulations are not respected.

- After making the connection, check that the supply voltage, with the machine working, does not fluctuate by $\pm 10\%$ the rated voltage.
- Installation requires the inclusion of a device lockable in the "open" position during maintenance

7.2. POWER CABLE

Unless otherwise specified, our appliances are not equipped with a power cable. The installer must use a flexible cable having characteristics not lower than the H05RN-F rubber insulated type. Protect the section of cable outside with appliance with a metal or rigid plastic tube.

If the power cable is damaged, it must be replaced by the service centre or in any case by qualified personnel, in order prevent any risk.


The manufacturer declines any liability for damage or injury resulting from breach of the above rules or non-compliance with the electrical safety regulations in force in the country where the machine is used.

7.3. ACCESSING THE ELECTRICAL BOX

To access the electrical box

- Remove the front panel, loosening the screws located under the appliance.
- Remove the right side panel of the appliance (loosen the 3 screws located under the panel);
- Remove the electrical box cover (undo the 4 fixing screws).

8. EQUIPOTENTIAL

The appliance must be included in an equipotential system. This is carried out on the terminal marked by the symbol  located near the cable gland. The equipotential wire must have a section of at least 10mm².

9. DISCHARGE

The discharge water must be removed by means of a suitable receptacle resistant to a temperature of at least 100°C. The steam produced during the discharge phases must not involve the appliance.

V. INSTRUCTIONS FOR OPERATOR FOR NORMAL MACHINE USE

1. PASTA COOKER USE

- The appliance is intended for industrial use by trained personnel.
- This appliance must only be used for its specifically intended purpose; i.e. for cooking foods such as pasta, rice and similar products in water; any other use is deemed improper.
- Do not use the appliance empty or in conditions that compromise its optimum efficiency. Also, if possible, preheat the appliance immediately before use.
- The appliance must not be used as a fryer.

1.1. FILLING THE TANK WITH WATER

Make sure the tank drain cock is closed.

Open the water cock.

Turn on the electrical switch located ahead of the appliance

- Turn the switch "G" (lit up green) to position (I) on the control panel (fig. 5A-5B).
- Turn the selector "F" to position (Auto) and leave it there to allow filling and automatic control of the water, which stops on reaching the max. work level ("SL" fig. 4).
- Alternatively, turn the selector "F" to position (Man) to manage a manual level control.

Note: As a reference for the level, choose a height between the positions of the safety probe "SS" and work probe "SL", in the tank (Fig. 4).

On reaching the required level, turn the selector back to the middle position.

- Also, along with the automatic device the tank can be filled with water using knob "P", whose function is to ensure a minimum and balanced flow of water to eliminate froth during cooking.
- The overflow pipe "M" guarantees control of maximum filling of the tank and the removal of cooking froth.

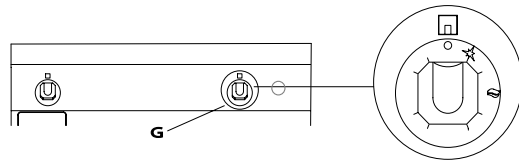
NOTE! The use of slow water filling (knob "P") guarantees constant replenishment of the water evaporated or absorbed by the food during cooking, in case of continuous use of the appliance.

ATTENTION! Always make sure the water level inside the tank is correct, if necessary restoring the optimum level (the minimum level for cooking is indicated by the reference mark). If there is a water level well below the minimum, the heating function may not switch on or off during cooking.

1.2. SWITCHING ON

The gas valve control knob "G" has 3 positions:

- V off
- C pilot ignition
- A max. power



1.2.1. PILOT BURNER LIGHTING

After filling water in the tank, light the pilot assembly.

- Press and turn knob "G" anticlockwise from "V" to "C"
- Press down knob "G" fully to activate the electric igniter and light the pilot flame.

About 20 seconds after lighting, release knob "G"; the pilot flame must remain lit, otherwise repeat the operation.

1.2.2. MAIN BURNER LIGHTING

Important: The safety device activates heating only when the water in the tank exceeds the position level of probe "SS" (fig. 4A).

With the pilot burner lit:

- Turn knob "G" to the max. flame position "A"

1.2.3. FIRST USE

Before carrying out first cooking, carefully clean the tank of any industrial greases, proceeding as follows:

- Fill the tank with water and normal detergent and bring to boil for a few minutes.
- Empty and rinse the tank thoroughly with clean water.

1.3. COOKING

When the water in the tank is boiling:

- Pour the salt in the cooking basket (to prevent corrosive deposits on the bottom of the tank, make sure to use refined salt and if this is not possible dissolve it in water in a separate container).

Set:

- The required cooking time by pressing "SET" on the timer "T" and the up or down arrow to select the time (Fig. 5A-5B).

Using selector "B", lift the basket until it is completely out of the water.

- Place the food to be cooked in the basket.
- Turn selector "B" to the right (icon depicting dipped basket) until the basket stops in the fully immersed position.

Press button "F" of timer "T" to start the set cooking cycle.

The timer LED blinks for the entire cooking time.

During cooking, the froth produced can be eliminated through the overflow drain by constantly introducing a small flow of water in the tank controlled by the selector "P".

It is advisable to keep the replenishing activated with selector "P" only during the cooking phase.

When the timer is reset, a LED on the bottom of the timer lights up and the basket is automatically lifted to the "draining" position, where the bottom of the basket emerges from the water in the tank.

After this phase, to unload the food into the trolley next to the machine, turn selector "B" to the left and keep it turned until tipping is completed.

- On repeating a subsequent cycle, after topping-up water in the tank by operating the selector F (Fig.5A-B), load the food to be cooked in the basket and lower the baskets in the tank by operating selector "B" (fig.5/A-B), and press the cycle START/STOP button again.

ATTENTION! During cooking, keep the lids open to prevent serious damage to the appliance during automatic lifting of the baskets at the end of the cooking cycle.

ATTENTION! At the end of cooking, the lid opens automatically, if closed. Therefore, for this operation it is advisable to firstly open the lid and not to lean against the appliance.

1.4 EMERGENCY STOP

Under each control panel there is a red **emergency stop button "C"**. Pressing this button immediately stops appliance operation. The stop order is maintained even after pressing the button. **Reset** is done **intentionally** by **turning the button** in the direction indicated on the ring. This situation does not restart the machine, but simply prearranges it for operation; therefore the restart procedure occurs by pressing the cooking cycle start button "P".

2. SWITCHING OFF (Fig. 5A-5B)

- To switch off the main burner, turn knob "G" to the "pilot ignition" position "C".
- Then switch off the pilot flame by pressing and turning knob "G" to "off". "V"
- Turn the selectors "F" and "G" to "0".

At the end of work

- Make sure to have switched off the burners and the power.
- Drain the water from the tank by opening the drain cock.
- Clean the tank and basket of any food residuals, in particular near the level probes "SL" and "SS" (Fig. 4A). Close the main gas and water cocks ahead of the appliance.

3. SWITCHING OFF IN CASE OF A FAULT

Deactivate the appliance in case of a fault:

- Turn off the automatic power switch located ahead of the appliance and close the water and gas cocks.
- Contact an After-Sales Service Centre with trained personnel, authorised by the manufacturer.

4. SWITCHING OFF IN CASE OF A FAULT

Deactivate the appliance in case of a fault:

- Turn off the automatic power switch located ahead of the appliance and close the water and gas cocks.
- Contact an After-Sales Service Centre with trained personnel, authorised by the manufacturer.

5. WATER DRAINING

After cooking, to reduce the possibility of any corrosive deposits inside the tank, empty the cooking water tank by operating the drain lever "S" (Pages 2-6).

ATTENTION! It is advisable to carry out this operation after the appliance has cooled (the inertia of heating, even if switched off, can damage the tank if empty). If this is not possible, fill the tank with cold water at the same time as emptying the cooking water.

6. INSTRUCTIONS

- Do not clean the appliance with jets of water. Any water entering could limit safety.
- Do not use products containing chlorine (chlorine bleach, hydrochloric acid, etc.), even if diluted, to clean the steel parts.
- Rinse all the parts thoroughly after using alkaline detergents.
- Do not make any modifications to the ventilation capacity for combustion.

VI. CLEANING AND MAINTENANCE

1. GENERAL SAFETY RULES



ATTENTION!

Machine maintenance operations must only be carried out by specialised Technicians provided with suitable personal protection equipment (safety shoes, gloves, glasses, overalls, etc.), tools, utensils and ancillary means.



ATTENTION!

Never operate the machine, removing, modifying or tampering with the guards, protection or safety devices.



ATTENTION!

Before carrying out any operation on the machine, always consult the manual which gives the correct procedures and contains important information on safety.

1.1. INTRODUCTION

The machines are provided with electric and/or mechanical safety devices for protecting workers and the machine itself. Therefore the user must not remove or tamper with such devices.

The Manufacturer declines any liability for damage due to tampering or their non-use.

1.2. PROTECTION DEVICES INSTALLED ON THE MACHINE

1.2.1. Guards

The guards on the machine are:

- fixed guards (e.g. casings, covers, side panels, etc.), fixed to the machine and/or frame with screws or quick-release connectors that can only be removed or opened with tools;
- machine electrical equipment access doors made from hinged panels openable with tools, with the machine disconnected from the power supply.



ATTENTION!

Several illustrations in the manual show the machine, or parts of it, without guards or with guards removed. This is purely for explanatory purposes. Do not use the machine without the guards or with the protection devices deactivated.

1.2.2. SAFETY SIGNS TO BE PLACED ON THE MACHINE OR NEAR ITS AREA

RISK	MEANING
	BURN HAZARD
	RISK OF ELECTRIC SHOCK



ATTENTION!

Do not remove, tamper with or make illegible the safety, danger and instruction signs and labels on the machine.

1.2.3. CEASED USE

When the appliance is no longer to be used, make it unusable by removing the mains power supply wiring.

1.2.4. INSTRUCTIONS FOR USE AND MAINTENANCE

Risks mainly of a mechanical, thermal and electrical nature are present in the machine.

Where possible the risks have been neutralised:

- directly, by means of adequate design solutions,
 - indirectly by using guards, protection and safety devices.
- During maintenance several risks remain, as these could not be eliminated, and must be neutralised by adopting specific measures and precautions. Do not carry out any checking, cleaning, repair or maintenance operations on moving parts. Workers must be informed of the prohibition by means of clearly visible signs. To guarantee machine efficiency and correct operation, periodical maintenance must be carried out according to the instructions given in this manual. In particular, make sure to periodically check correct operation of all the safety devices and the insulation of electrical cables, which must be replaced if damaged.

1.2.5 REASONABLY FORESEEABLE IMPROPER USE

Improper use is any use different from that specified in this manual. During machine operation, other types of work or activities deemed improper and that in general can involve risks for the safety of operators and damage to the appliance are not allowed.

Reasonably foreseeable improper use includes:

- lack of machine maintenance, cleaning and periodical checks;
- structural changes or modifications to the operating logic;
- tampering with the guards or safety devices;
- failure to use personal protection equipment by operators, specialised technicians and personnel for normal use;
- failure to use suitable accessories (e.g. use of unsuitable equipment or ladders);
- keeping combustible or flammable materials, or in any case materials not compatible with or pertinent to the work, near the machine;
- wrong machine installation;
- climbing on the machine;
- non-compliance with the requirements for correct machine use;
- other actions that give rise to risks not eliminable by the Manufacturer.



ATTENTION!
The previously described actions are prohibited!

1.2.6. RESIDUAL RISKS

The machine has several risks that were not completely eliminated from a design standpoint or with the installation of adequate protection devices.

Nevertheless, through this manual the Manufacturer has taken steps to inform operators of such risks, carefully indicating the personal protection equipment to be used by them. Sufficient spaces are provided for during the machine installation stages in order to limit these risks.

To preserve these conditions, the areas around the machine must always be:

- kept free of obstacles (e.g. ladders, tools, containers, boxes, etc.);
- clean and dry;
- well lit.

For the Customer's complete information, the residual risks remaining on the machine are indicated below: such actions are deemed improper and therefore strictly forbidden.

RESIDUAL RISK	DESCRIPTION OF HAZARDOUS SITUATION
Slipping or falling	The operator can slip due to water or dirt on the floor.
Burns/abrasions (e.g. heating elements)	The operator deliberately or unintentionally touches some components inside the machine without using protective gloves.
Electrocution	Contact with live parts during maintenance operations carried out with the electrical panel powered.
Tipping of loads	When handling the machine or the packing containing it, using unsuitable lifting systems or accessories or with the load unbalanced.

2. NORMAL MACHINE USE

2.1. CHARACTERISTICS OF PERSONNEL TRAINED FOR NORMAL MACHINE USE

The Customer must make sure the personnel for normal machine use are adequately trained and skilled in their duties, as well as ensuring their own safety and that of other persons. The Customer must make sure his personnel have understood the instructions received and in particular those regarding work hygiene and safety in use of the machine.

2.2. CHARACTERISTICS OF PERSONNEL QUALIFIED TO OPERATE ON THE MACHINE

The Customer is responsible for ensuring that persons assigned to the various duties:

- read and understand the manual;
- receive adequate training and instruction for their duties in order to perform them safely;
- receive specific training for correct machine use.

2.3 OPERATOR FOR NORMAL USE

He must have at least:

- knowledge of the technology and specific experience in operating the machine;
 - adequate general basic education and technical knowledge for reading and understanding the contents of the manual;
 - including correct interpretation of the drawings, signs and pictograms;
 - sufficient technical knowledge for safely performing his duties as specified in the manual;
 - knowledge of the regulations on work hygiene and safety.
- In case of a significant anomaly (e.g. short circuits, wires coming out of the terminal block, motor breakdowns, worn electrical cable sheathing, etc.) the operator for normal machine use must:
- immediately deactivate the machine.

3. MACHINE CLEANING AND MAINTENANCE



ATTENTION!

Before carrying out any cleaning or maintenance operation, disconnect the appliance from the power supply by means of the device lockable in open position.



ATTENTION!

During maintenance, the cable and plug must be kept in a visible position by the operator carrying out the work.



ATTENTION!

Do not touch the appliance with wet hands or feet or when barefoot. DO NOT remove the safety guards.



ATTENTION!

Use suitable personal protection equipment (protective gloves).

3.1. ROUTINE MAINTENANCE

Frequently check the state of the power cable and, if necessary, request the assistance of the specialised technician to replace it; have the appliance checked periodically (at least once a year).



ATTENTION!
Disconnect the power supply before cleaning the appliance.

3.2. PRECAUTIONS FOR MAINTENANCE

Routine maintenance operations can be carried out by non-specialised personnel, carefully following the instructions given below. **The manufacturer declines any liability for operations carried out on the machine without following these instructions.**

3.3. CLEANING THE APPLIANCE AND ACCESSORIES



Before using the appliance, clean all the internal parts and accessories with lukewarm water and neutral soap or products that are over 90% biodegradable (in order to reduce the emission of pollutants into the environment), then rinse and dry thoroughly. Do not use solvent-based detergents (e.g. trichloro-ethylene) or abrasive powders for cleaning. It is advisable to go over the stainless steel surfaces with a rag moistened with paraffin oil in order to create a protective film.



ATTENTION!
Do not clean the machine with jets of water.

3.4. PRECAUTIONS IN CASE OF LONG IDLE PERIODS

If the appliance is not going to be used for some time, take the following precautions:

- Close the cocks or main switches ahead of the appliances.
- Go over all the stainless steel surfaces vigorously with a rag moistened with paraffin oil in order to create a protective film.
- Have the appliance checked before using it again.
- To prevent too rapid evaporation of accumulated moisture with consequent breakage of elements, switch electric appliances on at minimum heat for at least 45 minutes before reuse.



ATTENTION!
Put the machine in safe conditions before starting any maintenance operation.

After carrying out maintenance, make sure the machine is able to work safely and, in particular, that the protection and safety devices are efficient.



ATTENTION!
Respect the requirements for the various routine and extraordinary maintenance operations. Non-compliance with the instructions can create risks for personnel.

3.5. EXTERNAL PARTS

SATIN-FINISH STEEL SURFACES (daily)

- Clean all the steel surfaces: dirt is easily removed when it has just formed.
- Remove grime, fat and other cooking residuals from steel surfaces when cool using soapy water, with or without detergent, and a cloth or sponge. Dry the surfaces thoroughly after cleaning.
- In case of encrusted grime, fat or food residuals, go over with a cloth or sponge, wiping in the direction of the satin finish and rinsing often: rubbing in a circular motion combined with the particles of dirt on the cloth/sponge could spoil the steel's satin finish.
- Metal objects can spoil or damage the steel: damaged surfaces become dirty more easily and are more subject to corrosion.
- Restore the satin finish if necessary.

SURFACES BLACKENED BY HEAT (when necessary)

Exposure to high temperatures can cause the formation of dark marks. These do not constitute damage and can be removed by following the instructions given in the previous section.

3.6. OTHER SURFACES

HEATED TANKS/CONTAINERS (daily)

Clean the appliance tanks or containers using boiled water, adding soda (degreaser) if necessary. Use the accessories (optional or supplied) specified in the list to eliminate encrustations or food deposits.

CAUTION - With electric appliances, make sure no water comes into contact with electrical parts: water can cause short circuiting and leakage, tripping the appliance's protection devices.

3.7. INTERNAL PARTS (every 6 months)

IMPORTANT! Operations to be carried out only by specialised technicians.

- Check the internal parts.
- Remove any deposits of grime inside the appliance.
- Check and clean the discharge system.

NOTE ! In particular ambient conditions (e.g. **intensive** appliance use, salty environment, etc.) it is advisable to carry out the above-mentioned cleaning more often.

3.8. SCALE

STEEL SURFACES (when necessary)

Remove any scale (stains or marks) left by hard water on steel surfaces using suitable detergents, natural (e.g. vinegar) or chemical (e.g. "STRIPAWAY" produced by ECOLAB).

BOILERS OR CAVITIES (at least monthly)

- Descale the devices used for holding and heating water (e.g. cavities of pans with indirect heating) by filling them with pure vinegar or a solution of chemical detergent (1/3) and water (2/3).

VINEGAR

- Heat for about 5 minutes
- Allow the vinegar to work for at least 20 minutes.
- Rinse with plenty of water.

CHEMICAL DETERGENT

- Heat for about 3 minutes
- Allow the solution to work for at least 10 minutes.
- Rinse with plenty of water.

3.9. IDLE PERIODS

If the appliance is not going to be used for some time, take the following precautions:

- Close the cocks or main switches ahead of the appliances.
- Go over all the stainless steel surfaces vigorously with a rag moistened with paraffin oil in order to create a protective film.
- Periodically air the premises.
- Have the appliance checked before using it again.
- To prevent too rapid evaporation of accumulated moisture with consequent breakage of elements, switch electric appliances on at minimum heat for at least 45 minutes before reuse.

3.10. INTERNAL PARTS (every 6 months)

IMPORTANT! Operations to be carried out only by specialised technicians.

- Check the internal parts.
- Remove any deposits of grime inside the appliance.
- Check and clean the discharge system.

NOTE ! In particular ambient conditions (e.g. intensive appliance use, salty environment, etc.) it is advisable to carry out the above-mentioned cleaning more often.

3.11. EXTRAORDINARY MAINTENANCE.



ATTENTION!
USE SUITABLE PERSONAL PROTECTION EQUIPMENT WHEN CARRYING OUT ANY EXTRAORDINARY MAINTENANCE OPERATION.

Extraordinary maintenance must be carried out by specialised personnel, who can ask the manufacturer to supply a servicing manual.

There must be free air circulation above the appliance. There must be no obstructions caused by trays, cardboard boxes, jars or other materials; otherwise they must be immediately removed.

3.11.1 QUICK TROUBLESHOOTING GUIDE

In some cases, faults can be eliminated easily and quickly by following a brief troubleshooting guide:

- THE PILOT BURNER DOES NOT LIGHT

Possible causes:

- The ignition electrode leaks,
- The electric igniter or electrode cable are damaged.
- Insufficient pressure in gas pipes,
- Blocked pilot nozzle,
- the gas shutoff valve is faulty,
- Faulty water level control device,

- THE PILOT BURNER GOES OUT WHEN THE IGNITER KNOB IS RELEASED

Possible causes:

- The pilot burner is not heating the thermocouple sufficiently.
- Faulty thermocouple,
- The gas valve knob is not being pressed enough,
- Lack of gas pressure at the valve,
- Dirt in pilot gas feed pipe,
- faulty gas valve.

- THE PILOT BURNER IS STILL LIT BUT THE MAIN BURNER DOES NOT LIGHT.

Possible causes:

- Loss of pressure in gas pipe
- Blocked nozzle or faulty gas valve.
- Burner with gas outlet holes clogged.
- Faulty water level control device.
- Faulty gas valve.

- BASKET DRAINING LEVEL ADJUSTMENT

• A timing device "T" (fig.5A-5B) at end of cooking activates automatic lifting of the basket to allow draining of the product. In the electrical box, located on the right side, there is a timer that controls the lifting of the basket to the draining position; it has a ring with pointer set to 10 seconds.

3.11.2. INSTRUCTIONS FOR REPLACING COMPONENTS

(to be carried out only by a specialised installer).

- GAS VALVE:

- Remove the knobs and control panel.
- Unscrew the pilot burner pipe and thermocouple.
- Unscrew the gas inlet and outlet connections.
- Remove the connection fixing the valve to the support.
- Replace the component, proceeding in reverse order to refit.

- PILOT BURNER, THERMOCOUPLE, PLUG, ELECTRIC IGNITER ASSEMBLY

- To replace the igniter plug, thermocouple and igniter (contained in a box under the front panel), loosen the fixing screws and remove the components.
- To replace the pilot burner, disconnect the gas pipe, thermocouple and ignition wire and undo the two bracket fixing screws.
- Remove the pilot burner assembly
- Replace the components, proceeding in reverse order to refit the parts.

Note: The thermocouple must be screwed to the valve body with a tightening torque of 0.25 to 0.3 Kgm.

- MAIN BURNER AND GAS SOLENOID VALVE

- Remove the bottom front panel.
- Remove the burner clamping from the nozzle holder.
- Remove the combustion chamber closure protection.
- Remove the screws fixing the burner to the support.
- For installation, carry out the same procedure in reverse order, making sure that when positioning the burner, the centring pins located at the back of the burner enter their special seats.

- OTHER COMPONENTS

- To access the tank water level control probes "SL", "SS" (fig.4A), remove the right side panel.
- The water level control device and the basket draining timer are located inside the electrical box.
- Tank water filling solenoid valve, accessible from the rear right part.

ATTENTION:

When emptying the tank water, the cock and the liquid may be at a temperature of around 100°C; use protective gloves and take the necessary precautions.

3.11.3 MAINTENANCE INTERVALS

The inspection and maintenance intervals depend on the actual machine operation conditions and ambient conditions (presence of dust, damp, etc.), therefore precise time intervals cannot be given. In any case, careful and periodical machine maintenance is advisable in order to minimise interruptions of the service.

It is advisable to stipulate a preventive and scheduled maintenance contract with the after-sales service.

3.11.4 MAINTENANCE FREQUENCY

In order to guarantee constant machine efficiency, it is advisable to carry out the checks with the frequency given in the following table:

MAINTENANCE, INSPECTIONS, CHECKS AND CLEANING	FREQUENCY
Routine cleaning	Daily
General cleaning of machine and surrounding area	
Cleaning internal parts	Every six months
Check condition, and for any deformation, loosening or removed parts.	
Control	Yearly
Check mechanical part, for any breakage or deformation, tightening of screws. Check readability and condition of words, stickers and symbols and restore if necessary.	
Machine structure	Yearly
Tightening of main bolts (screws, fixing systems, etc.) of machine.	
Safety signs	Yearly
Check readability and condition of safety signs.	
Electrical connection cable and plug	Yearly
Check the connection cable (replace it if necessary).	
Extraordinary machine maintenance	Yearly
Check all gas components	

The machine is designed and built for a duration of about 10 years. After this period of time (from machine commissioning) the machine must undergo a general overhaul. Some examples of checks to be carried out are given below.

- check for any oxidised electrical components or parts; if necessary, replace them and restore the initial conditions;
- check the structure and welded joints in particular;
- check and replace bolts and/or screws, also checking for any loose components;
- check the electrical and electronic system;
- check the functionality of safety devices;
- check the general condition of protection devices and guards.



ATTENTION!

Machine maintenance, checking and overhaul operations must only be carried out by a specialised Technician or the After-Sales Service, provided with suitable personal protection equipment (safety shoes and gloves), tools and ancillary means.



ATTENTION!

Work on the electrical equipment must only be carried out by a specialised electrician or the After-Sales Service.

3.11.5. DISASSEMBLY

If the appliance has to be disassembled and then reassembled, make sure the various parts are assembled in the correct order (if necessary mark them during disassembly).

Before disassembling the machine, make sure to carefully check its physical condition, and in particular any parts of the structure that can give or break. Before starting disassembly:

- remove all the pieces (if present) in the machine;
- disconnect the power supply;
- enclose the work area;
- display a sign indicating that the machine is undergoing maintenance and not to carry out manoeuvres;
- carry out the disassembly operations.



ATTENTION!

All scrapping operations must occur with the machine stopped and cold and all the energy sources (water, gas electricity) disconnected.



ATTENTION!

To carry out these operations, appropriate PPE must be used.



ATTENTION!

During disassembly and handling of the various parts, the minimum height from the floor must be maintained.

3.11.6. DECOMMISSIONING

If the machine cannot be repaired, carry out the decommissioning operations, signalling the failure with a suitable sign, and request assistance of the manufacturer's after-sales service.

4. MACHINE DISPOSAL



ATTENTION!

DISMANTLING OPERATIONS MUST BE CARRIED OUT BY QUALIFIED PERSONNEL.



ATTENTION!

WORK ON THE ELECTRICAL EQUIPMENT MUST ONLY BE CARRIED OUT BY A QUALIFIED ELECTRICIAN, WITH THE POWER SUPPLY DISCONNECTED.

4.1. WASTE STORAGE


At the end of the product's life-cycle, make sure it is not dispersed in the environment.

Special waste materials can be stored temporarily while awaiting treatment for disposal and/or permanent storage. In any case, the current environmental protection laws in the country of use must be observed.

4.2. PROCEDURE REGARDING APPLIANCE DISMANTLING MACRO OPERATIONS

Before disposing of the machine, make sure to carefully check its physical condition, and in particular any parts of the structure that can give or break during scrapping.

The machine's parts must be disposed of in a differentiated way, according to their different characteristics (e.g. metals, oils, greases, plastic, rubber, etc.). Different regulations are in force in the various countries, therefore comply with the provisions of the laws and competent bodies in the country where scrapping takes place. In general, the appliance must be taken to a specialised collection/scrapping centre. Dismantle the appliance, grouping the components according to their chemical characteristics, remembering that the compressor contains lubricant oil and refrigerant fluid which can be recycled, and that the refrigerator components are special waste assimilable with urban waste.

The symbol  placed on the product indicates that it should **not** be considered as domestic waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and the health of people. For further information on the recycling of this product, contact the local dealer or agent, the after-sales service or the local body responsible for waste disposal.



ATTENTION!

Make the appliance unusable by removing the power cable.



ATTENTION!

When scrapping the machine, the "CE" marking, this manual and other documents concerning the appliance must be destroyed.

5. ENCLOSED DOCUMENTS

- Set of test and inspection documents
- Wiring diagram
- Installation diagram