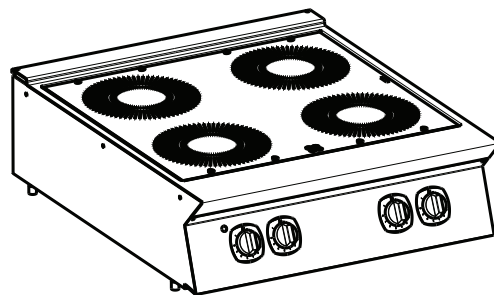


Infrared and induction cooktops

N7E/N9E



EN Installation and operating manual *



*Original instructions

59589FJ01- 2018.04

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 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 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.



IMPORTANT

- The manufacturer declines any liability for operations carried out on the appliance without respecting the instructions given in this manual.
- The manufacturer reserves the right to modify the appliances presented in this publication without notice.
- No part of this manual may be reproduced.
- This manual is available in digital format by:
 - contacting the dealer or reference customer care;
 - downloading the latest and up to date manual on the web site;
- The manual must always be kept in an easily accessed place near the machine. Machine operators and maintenance personnel must be able to easily find and consult it at any time.

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A WARNING AND SAFETY INFORMATION

A.1 General information

To ensure safe use of the machine and a proper understanding of the manual it is necessary to be familiar with 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:



WARNING

Danger for the health and safety of operators.



WARNING

Danger of electrocution - dangerous voltage.



CAUTION

Risk of damage to the machine or the product.



WARNING

Danger of magnetic fields.



IMPORTANT

Important instructions or information on the product



Read the instructions before using the appliance








Clarifications and explanations

- Only specialised personnel are authorised to operate on the machine.
- This appliance must not be used by minors and adults with limited physical, sensory or mental abilities or without adequate experience and knowledge regarding its use.
 - Do not let children play with the appliance.
 - Keep all packaging and detergents away from children.
 - Cleaning and user maintenance shall not be made by children without supervision.
- Do not store explosive substances, such as pressurized containers with flammable propellant, in this appliance or close to the appliance
- Do not remove, tamper with or make the machine “CE” marking illegible.
- Refer to the data given on the machine’s data plate “CE” marking for relations with the Manufacturer (e.g. when ordering spare parts, etc.).
- When scrapping the machine, the “CE” marking must be destroyed.

A.2 Personal protection equipment

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 helmet 
Transport	—	●	○	—	○
Handling	—	●	○	—	—
Unpacking	—	●	○	—	—
Installation	—	●	○	—	—
Normal use	●	●	● ¹	—	—
Adjustments	○	●	—	—	—
Routine cleaning	○	●	○	○	—
Extraordinary cleaning	○	●	○	○	—
Maintenance	○	●	○	—	—
Dismantling	○	●	○	○	—
Scrapping	○	●	○	○	—
Key:					
●	PPE REQUIRED				
○	PPE AVAILABLE OR TO BE USED IF NECESSARY				
—	PPE NOT REQUIRED				

1. During Normal use, gloves must be heatproof to protect hands from contact with hot food or hot parts of the appliance and/or when removing hot items from it. Failure to use the personal protection equipment by operators, specialised personnel or users can involve exposure to chemical risk and possible damage to health (depending on the model).

A.3 General safety

- The machines are provided with electric and/or mechanical safety devices for protecting workers and the machine itself.
- Never operate the machine, removing, modifying or tampering with the guards, protection or safety devices.
- Do not make any modifications to the parts supplied with the appliance.
- 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.
- Do not remove, tamper with or make illegible the safety, danger and instruction signs and labels on the machine.
- 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.
- The A-weighted emission sound pressure level does not exceed 70 dB(A).
- Turn the appliance off in case of fault or poor operation.
- Do not use products (even if diluted) containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the appliance or the floor under it.
- Do not use metal tools to clean steel parts (wire brushes or Scotch Brite type scouring pads).
- Do not allow oil or grease to come into contact with plastic parts. Do not allow dirt, fat, food or other residuals to form deposits on the appliance.
- Do not spray water or use steam to clean the equipment.
- Do not store or use gasoline or other flammable vapours, liquids or items in the vicinity of this or any other appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Never check for leaks with an open flame.

A.4 Wok Induction general safety

- The hot-plate cannot be cooled with direct jets of water, intentional or accidental (e.g. when filling pots with water from a side pourer or spill onto the hot-plate).
- The glass-ceramic top (6mm thickness) could be damaged due to punctiform impacts (e.g. falling of metal object on the surface) or hard handling of the pots.
- If the surface is damaged or cracked, immediately disconnect the appliance or appropriate part of the appliance from the supply.
- During every normal cooking process the glass-ceramic top is very hot and therefore must not be touched (burns danger).
- During every normal cooking process must not be left empty pans onto the glass-ceramic top (overheating danger).
- During every normal cooking process do not place paper, cardboard, cloths, etc., between the pot and the glass-ceramic top (risk of fire).
- During every normal cooking process no other object (e.g. plastic vessels, closed tinned foods, aluminium foil, cutlery or other metal objects) except pots, must be placed on the cooktop (burns danger). This surface is not to be used for storage.
- If a splashguard device is used for cooking, it must not have a metal surface.
- During every normal cooking process, objects such as rings, watches, etc., worn by the user can become very hot if brought near the surface of the appliance (burns danger).
- Persons wearing pacemakers should see a doctor to know if their safety is guaranteed near this type of appliance.
- Every kind of objects that react to magnetisation (e.g. credit cards, telephone cards, etc.) must not be placed near or above the glass-ceramic top.
- The induction cooker has internal air cooling. The air intake and outlet openings located under the appliance must not be blocked with objects or cloths (overheating danger).

A.5 General safety rules

Protection devices installed on the machine

- 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. 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.

Instructions for use and maintenance

- Risks mainly of a mechanical, thermal and electrical nature exist 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 this 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.
- Make sure to periodically check correct operation of all the safety devices and the insulation of electrical cables, which must be replaced if damaged.
- Repair and extraordinary Maintenance have to be carried out by specialised authorised personnel provided with all the appropriate personal protection equipment, tools, utensils and ancillary means.
- Never operate the machine, removing, modifying or tampering with the guards, protection or safety devices.
- Before carrying out any operation on the machine, always consult the manual which gives the correct procedures and contains important information on safety.

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. In order to reduce the risks, provide for sufficient spaces while installing the unit.

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 situations 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
Sudden closing of the lid/door/oven door (if present, depending on the appliance type)	The operator for normal machine use could suddenly and deliberately close the lid/door/oven door (if present, depending on the appliance type)
Tipping of loads	When handling the machine or the packing containing it, using unsuitable lifting systems or accessories or with the unbalanced load

Mechanical safety characteristics, hazards

- The appliance does not have sharp edges or protruding parts. The guards for the moving and live parts are fixed to the cabinet with screws, to prevent accidental access.



IMPORTANT

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 must immediately deactivate the machine.

A.6 Safety signs to be placed near the machine area

Prohibition	Meaning
	Do not remove the safety devices
	Do not use water to extinguish fires (placed on electrical parts)
	Keep the area around the appliance clear and free from combustible materials. Do not keep flammable materials in the vicinity of the appliance
	Install the appliance in a well-ventilated place to avoid the creation of dangerous mixtures of unburnt gases in the same room

Danger	Meaning
	caution, hot surface
	danger of electrocution (shown on electrical parts with indication of voltage)
	risk of electromagnetic fields
	Access forbidden to wearers of electrical stimulator (pacemakers)

End of use

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

A.7 Transport, handling and storage

- Due to 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.
- Do not stand under suspended loads during loading/unloading operations. Unauthorised personnel must not enter the work area.
- The weight of the appliance alone is not sufficient to keep it steady.
- For machine lifting and anchoring, do not use movable or weak parts such as: casing, electrical raceways, pneumatic parts, etc.
- Do not push or pull the appliance to move it, as it may tip over.
- Machine transport, handling and storage personnel must be adequately instructed and trained regarding the use of lifting systems and personal protection equipment suitable for the type of operation carried out (e.g. overalls, safety shoes, gloves and helmet).
- When removing the anchoring systems, make sure the stability of the machine parts does not depend on the anchoring and, therefore, that this operation does not cause the load to fall off the vehicle. Before unloading the machine components, make sure all the anchoring systems are removed.
- Machine positioning, installation and disassembly must be carried out by specialised personnel.

A.8 Installation and assembly

- The operations described must be carried out by personnel qualified (refer to D.1 *Characteristics of personnel trained for normal machine use*) in compliance with the current safety regulations, regarding the equipment used and the operating procedures.
- The plug, if present, must be accessible after positioning the appliance in the place of installation.
- Disconnect the appliance from the power supply before carrying out any installation procedure.

A.9 Electrical connection

Before connecting, make sure the mains voltage and frequency match those indicated on the appliance data plate.

- Work on the electrical systems must only be carried out by specialised personnel.
- Connection to the power supply must be carried out in compliance with the regulations and provisions in force in the country of use.
- If the power cable is damaged, it must be replaced by the Customer Care Service or in any case by specialised personnel, in order to prevent any risk.
- Verify that a safety circuit breaker is installed between the power cable of the appliance and the mains electric line. The contact opening max. distance and leakage current must comply with the local safety regulations.
- Be sure to power the equipment with systems that are protected against overvoltage; the manufacturer declines all responsibility for effects due to anomalies induced by the electrical supply system.

A.10 Machine space limits

- A suitable space must be left around the appliance (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.

A.11 Operating limits

Induction appliances: to guarantee continuous operation at maximum power, the room temperature must be below 40 °C.

A.12 Positioning

- Install the appliance, taking all the safety precautions required for this type of operation, also respecting the relevant fire-prevention measures.
- Handle the appliance with care in order to avoid damage or danger to people. Use a pallet for handling and positioning.
- The installation diagram gives the appliance overall dimensions and the position of connections (gas, electricity, water). Check that they are available and ready for making all the necessary connections.
- Prevent the areas where the machine is installed to be polluted with corrosive substances (chlorine, etc.). In case such prevention cannot be guaranteed, the entire stainless steel surface has to be coated by a paraffin protective film spread by using a rag soaked with paraffin. The manufacturer declines any liability for corrosive effects due to external causes.
- The appliance can be installed separately or combined only with other appliances of the same range.
- The appliances are not suitable for recess-mounting. Leave a space of at least 10 mm between the appliance and side walls and 10 mm from the rear wall, or in any case an adequate space to enable subsequent servicing or maintenance operations.
- Suitably insulate surfaces that are at distances less than that indicated.
- Maintain a distance of at least 10 mm between the appliance and any combustible walls. Do not store or use flammable materials and liquids near the appliance.
- Check and, if necessary, level the appliance after positioning. Incorrect levelling can cause appliance malfunctioning.
- 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 cardboard top, 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;
 - go over all stainless steel surfaces vigorously with a cloth moistened with paraffin oil in order to create a protective film.
- In case of permanent connection: the device lockable in the open position must be accessible even after the appliance is installed in its place.

A.13 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 personnel and maintenance personnel;
- 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;
- placing in the machine any objects or things not compatible with its use, or that can damage the machine, cause injury or pollute the environment;
- 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.
- The previously described actions are prohibited!



IMPORTANT

- In case of a significant anomaly (e.g. short circuits, wires coming out of the terminal block, motor breakdowns, worn electrical cable sheathing, smell of gas indicating possible leakage, etc.) the operator must:
 - immediately deactivate the machine and disconnect all the supplies (electricity, gas, water)

A.14 Machine cleaning and maintenance

- Before carrying out any cleaning or maintenance, disconnect the appliance from the power supply and carefully unplug it (if present).
- During maintenance, the cable and plug must be kept in a visible position by the operator carrying out the work.
- Do not touch the appliance with wet hands or feet or when barefoot.
- Do not remove the safety guards.
- Use a ladder with suitable protection for work on appliances with high accessibility (depending on the appliance type).
- Use suitable personal protection equipment (protective gloves). Refer to “A.2 *Personal protection equipment*” for suitable personal protection equipment.

Ordinary maintenance

- Disconnect the power supply before cleaning the appliance.
- Do not clean the machine with jets of water.

Precaution in case of long periods

- Machine maintenance, checking and overhaul operations must only be carried out by specialised personnel or the Customer Care Service, provided with adequate personal protection equipment (safety shoes and gloves), tools and ancillary means.
- Work on the electrical equipment must only be carried out by a specialised electrician or the Customer Care Service
- Put the machine in safe conditions before starting any maintenance operation.
- Respect the requirements for the various routine and extraordinary maintenance operations. Non-compliance with the instructions can create risks for personnel.

Preventive maintenance

- Preventive Maintenance reduces downtime and maximizes machines efficiency. Customer Care Service can provide advice on the best maintenance plan to be purchased based on the intensity of use and the age of the equipment.

Repair and extraordinary maintenance

- Repair and extraordinary Maintenance have to be carried out by specialised authorised personnel. The manufacturer declines any liability for any failure or damage caused by the intervention of an unauthorised technician by the Manufacturer and the original manufacturer warranty will be invalidated.

Parts and accessories

- Use only original accessories and/or spare parts. Failure to use original accessories and/or spare parts will invalidate the original manufacturer warranty and may render the machine not compliant with the safety standard.

A.15 Machine disposal

- Dismantling operations must be carried out by specialised personnel.
- Work on the electrical equipment must only be carried out by specialised personnel, with the power supply disconnected.
- Make the appliance unusable by removing the power cable and any compartment closing devices, to prevent the possibility of someone becoming trapped inside.

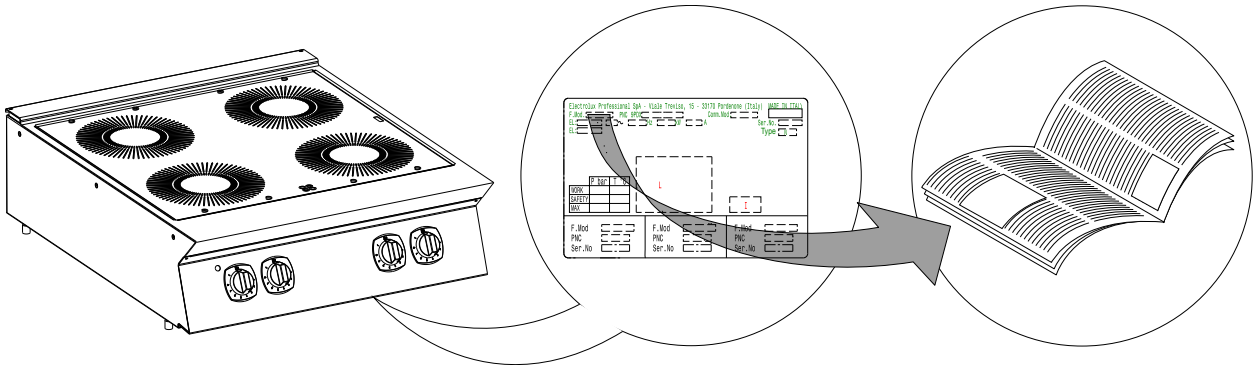
B TECHNICAL DATA

B.1 Dataplate position



IMPORTANT

This instruction manual contains information relevant to various appliances. See the dataplate located under the control panel to identify the appliance (see fig. below).



IMPORTANT

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

B.2 Appliance and manufacturer's identification data

An example of the marking or dataplate on the machine is given below:

Electrolux Professional SpA - Viale Treviso, 15 - 33170 Pordenone (Italy) MADE IN ITALY														
F.Mod. <input type="text"/>	PNC <input type="text"/>	Comm.Mod. <input type="text"/>												
EL: <input type="text"/>	~ <input type="text"/> Hz <input type="text"/> kW <input type="text"/> A	Ser.No. <input type="text"/>												
EL: <input type="text"/>		Type <input type="text"/>												
	L													
<table border="1"> <tr> <td></td> <td>P bar</td> <td>T °C</td> </tr> <tr> <td>WORK</td> <td></td> <td></td> </tr> <tr> <td>SAFETY</td> <td></td> <td></td> </tr> <tr> <td>MAX</td> <td></td> <td></td> </tr> </table>		P bar	T °C	WORK			SAFETY			MAX			I	EAC CE
	P bar	T °C												
WORK														
SAFETY														
MAX														
F.Mod. <input type="text"/>	F.Mod. <input type="text"/>	F.Mod. <input type="text"/>												
PNC <input type="text"/>	PNC <input type="text"/>	PNC <input type="text"/>												
Ser.No. <input type="text"/>	Ser.No. <input type="text"/>	Ser.No. <input type="text"/>												

The dataplate gives the product identification and technical data. 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
Type	family type
EI	power supply voltage + phase
Hz	power supply frequency
kW	max. power input
A	current absorbed
Power unit EI.	power
I	dust and water protection rating
CE	CE marking
N	certification group
L	logo IMQ/GS
Electrolux Professional SpA Viale Treviso 15 33170 Pordenone Italy	manufacturer

B.3 Infrared appliance

Models		N7E				
		+7IRED2000	+7IREH4000	+7IREH40E0	+7IRED200N	+7IREH400N
		400mm	800mm	800mm	400mm	800mm
Power supply voltage	V	380-400			230	
Frequency	Hz.	50/60				
Phases	Nr.	3+N			3	
Hotplates	Nr.	2	4	4	2	4
Cooktop hotplates	kW	4,4	8,8	8,8	4,4	8,8
Oven	kW	—	—	4,95	—	—
Max total power	kW	4,4	8,8	13,75	4,4	8,8
Power supply cable section	mm ²	1,5	2,5	6	1,5	2,5

Models		N9E			
		+9IRED2000	+9IREH4000	+9IRED200N	+9IREH400N
		400mm	800mm	400mm	800mm
Power supply voltage	V	380-400		230	
Frequency	Hz.	50/60			
Phases	Nr.	3+N		3	
Hotplates	Nr.	2	4	2	4
Cooktop hotplates	kW	6,8	13,6	6,8	13,6
Oven	kW	—	—	—	—
Max total power	kW	6,8	13,6	6,8	13,6
Power supply cable section	mm ²	1,5	2,5	3	6

B.4 Induction appliance

Models		N7E	
		+7INED200N	+7INEH400N
		400mm	800mm
Power supply voltage	V	230	
Frequency	Hz.	50/60	
Phases	Nr.	3	
Hotplates	Nr.	2	4
Cooktop hotplates	kW	3,5	
Max total power	kW	7	14
Power supply cable section	mm ²	4	10

Models		N9E	
		+9INED200N	+9INEH400N
		400mm	800mm
Power supply voltage	V	230	
Frequency	Hz.	50/60	
Phases	Nr.	3	
Hotplates	Nr.	2	4
Cooktop hotplates	kW	5	
Max total power	kW	10	20
Power supply cable section	mm ²	4	10

C GENERAL INFORMATION



WARNING

Refer to “*WARNING and Safety Information*”

C.1 Law requirements only for Australia

This appliance shall be installed only by authorised persons and in accordance with the manufacturer’s installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, local water supply regulations, AS5601-gas installation, health authorities and any other statutory regulations.

C.2 Introduction

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

C.3 Intended use and restrictions

This appliance is designed for cooking food. It is intended for commercial use.

This appliance must not be used by minors and/or adults with limited physical, sensory or mental abilities or without adequate experience and knowledge regarding its use.

Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.



CAUTION

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

C.4 Testing and inspection

Our appliances have been designed and optimized, with laboratory testing, in order to obtain high performance and efficiency.

Passing of the tests (visual inspection - gas/electrical test - functional test) is guaranteed and certified by the specific enclosures.

C.5 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.

C.6 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.

C.7 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 personnel - Customer Care service (see service manual).

C.8 Definitions

Listed below are the definitions of the main terms used in the manual. It is advisable to read them carefully before use.

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.
Customer Care service or specialised personnel	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 etc.
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.

C.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 original manufacturer warranty);
- operations carried out by non-specialised personnel;
- unauthorized modifications or operations;
- missing, lack or inadequate maintenance;
- improper machine use;
- unforeseeable extraordinary events;
- use of the machine by uninformed and untrained personnel;
- 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 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.

D NORMAL USE



WARNING

Refer to “*WARNING and Safety Information*”

D.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.

D.2 Characteristics of personnel enabled 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.

D.3 Operator qualified for normal machine use

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 and disconnect all the supplies (electricity, gas, water).

E INSTALLATION AND ASSEMBLY



WARNING

Refer to “*WARNING and Safety Information*”

E.1 Introduction

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



CAUTION

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



WARNING

The appliance is marked with the induction generator frequency or frequency range in kHz.



WARNING

The appliance generates magnetic fields; frequency range: 10-100 kHz.

- install a rapid gas shutoff valve ahead of each individual appliance (depending on the model). Install the valve in an easily accessed place.
- for information regarding the electrical connection, refer to E.7.1 *Electrical appliances* paragraph;

E.3 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:



Polyethylene

- Outer wrapping
- Instructions bag



Polypropylene

- Straps



Polystyrene foam

- Corner protectors

E.2 Customer's responsibilities

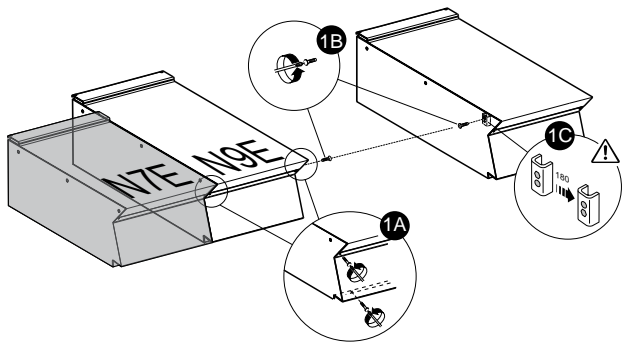
The tasks and works required of the Customer are:

- prearrange a high-sensitivity manual-reset magneto-thermal circuit-breaker;
- prearrange a device lockable in the open position for the connection to the power supply.
- check the floor planarity on which the machine is placed.

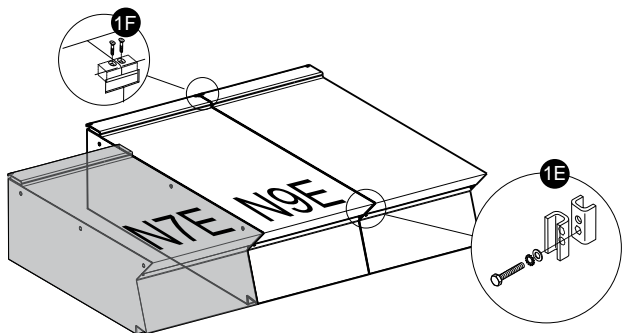
E.4 Joining Appliances

1. Undo the 4 fixing screws;
2. Remove the control panels of the appliances (Fig.1A);
3. Remove the fixing screw nearest the control panel, from each side to be joined (Fig.1B);
4. Bring the appliances together;
5. Turn the feet to level them until the tops match (Fig.1D);

6. Turn one of the two plates inside the appliances 180° (Fig.1C);



7. From inside the control panel of the same appliance, join them at the front side, screwing one M5x40 Hex Head screw (supplied) on the opposite insert (Fig.1E);
8. From the rear of the appliances, insert the coupling plate (provided) in the side slots on the back panels;
9. Secure the plate with two flat head M5 screws provided (Fig.1F).



E.4.1 Installation On Bridge or Cantilever Frame (only infrared appliances)

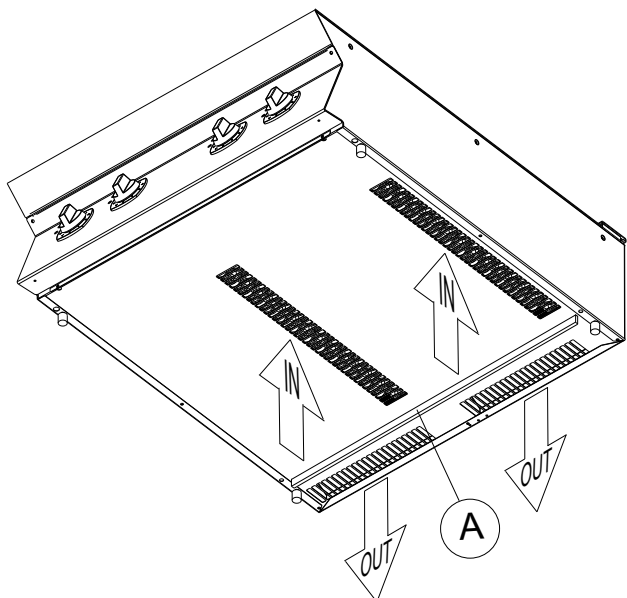
- Carefully follow the instructions enclosed with the corresponding accessory.
- Follow the instructions supplied with the optional product chosen.

E.4.2 Sealing Gaps Between Appliances (only N9E)

Follow the instructions supplied with the optional sealing paste pack.

E.5 Installation limits

- In case of installation on a counter position a baffle ("A") to separate the cooling air inflow (IN) and outflow (OUT). The baffle must close the space between the bottom and the counter.



IMPORTANT

The machine is not suitable for installation outdoors and/or in places exposed to atmospheric agents (rain, direct sunlight, etc.) at altitudes exceeding 2000 m above sea level.

E.6 Gas, electricity and water connections (if present, depending on the appliance and/or model)

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

E.7 Electrical connection

E.7.1 Electrical appliances



WARNING

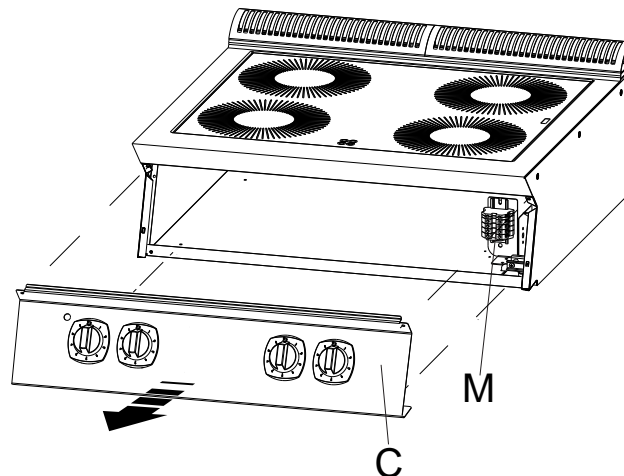
Work on the electrical systems must only be carried out by specialised personnel.

Before connecting, make sure that:

- the mains voltage and frequency match those indicated on the appliance data plate;
 - there is an efficient earth contact;
 - the power supply is arranged and able to take the actual current absorption and that it is correctly executed according to the regulations and provisions 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.

E.7.2 To access the terminal block

- Remove the appliance control panel "C" by undoing the fixing screws.
- Connect the power cable to the terminal block "M" according to the wiring diagram provided with the appliance.
- Secure the power cable with the cable clamp.



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


E.7.3 Circuit breaker

Verify that a safety circuit breaker is installed between the power cable of the appliance and the mains electric line.

The contact opening max. distance and leakage current must comply with the local safety regulations.

E.7.4 Equipotential node and Earth connection

Connect the appliance to an earth; it must be included in an equipotential node by means of the screw located under the appliance frame at the front right hand side.

The screw is marked with the symbol .

E.7.5 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 H07RN-F rubber insulated type.

Protect the cable section outside the appliance with a metal or rigid plastic pipe.



WARNING

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



WARNING

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

F INSTRUCTION FOR THE USER



IMPORTANT

In case of accidental breaking of the glass-ceramic surface, immediately unplug the equipment

F.1 Infrared models

The 1/2 module cooktops have two 2,2 kW (N7E)/3,4 kW (N9E) radiating zones. The 1 module cooktops have four 2,2 kW (N7E)/ 3,4kW (N9E) radiating zones.

All the radiating zones have a temperature limiter that cuts off the electrical power when the temperature reaches the max. value.

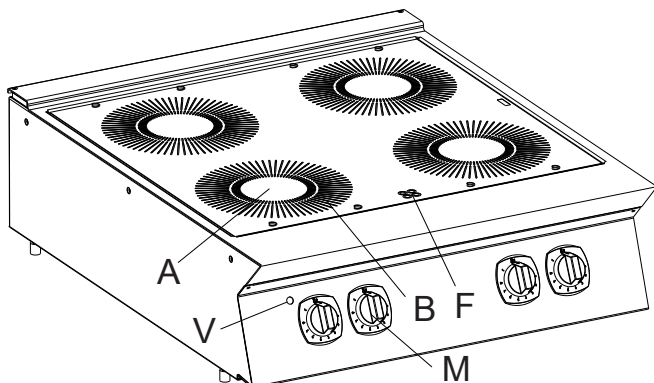
The limiter resets automatically. For correct use and to obtain energy-saving, observe the following:

- turn on the hotplate only after positioning the pot;
- do not leave the hotplate turned on without pots or with empty pots;
- do not allow cold liquids to spill on the hotplate when hot.

F.1.1 Choice of pots

- All types of metal containers with a smooth bottom that does not scratch the glass-ceramic can be used.
- The bottom of the containers must be clean and dry before use.
- The diameter of the bottom of containers must coincide with that of the cooking zone. The optimum thickness of s/steel containers is 4 - 6 mm.
- The bottoms of containers must be perfectly flat in order to offer better energy transmission.

F.1.2 Switching on



- Turn on the switch installed ahead of the appliance.

- To turn on central zone "A" of the relevant hotplate, turn knob "M" to the desired power. The knob has the following positions:
 - "0": radiating zones A-B off;
 - "1"... "5": minimum power;
 - "6"... "8": medium power;
 - "I": maximum power.
- Lighting up of green indicator "V" signals that the power is on.
- To turn on the two concentric zones "A" and "B" of each cooking area at the same time, turn the knob to pos. "6", then turn it the other way to the desired power.
- To have only one heating zone (central area "A") again, turn the knob pointer to "0" then turn it to the desired power.
- When the temperature of the radiating zone exceeds 50° C the corresponding red light "F" comes on. It goes off only when the zone temperature falls below 50° C.

F.1.3 Switching off

- Turn the control knobs "M" to "0".

F.2 Induction models

The 1/2 module cooktops have two 3.5 kW (N7E)/5 kW (N9E) heating zones. The 1 module cooktops have four 3.5 kW (N7E)/ 5 kW (N9E) heating zones.

All the heating zones are independent and can be adjusted separately.



NOTE!

The induction cooking plate (in glass-ceramic) is ready to use; a pre-heat phase is not necessary.

F.2.1 Choice of pots

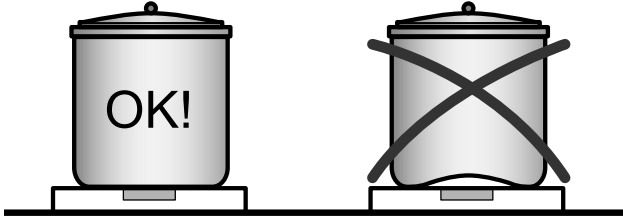
The induction cooking system is equipped with a pot recognition system.

If the pot is removed from a turned on cooking area, that area switches off automatically.

When the pot is put back on the zone, the zone comes on again.

- It is advisable to use pots specially designed for induction, and in particular multilayer-type pots.
- Use pots with bottom in iron, iron plate, enamelled iron, cast iron, special multilayer metals.
- Do not use pots in layered metal with aluminium body and open edge.

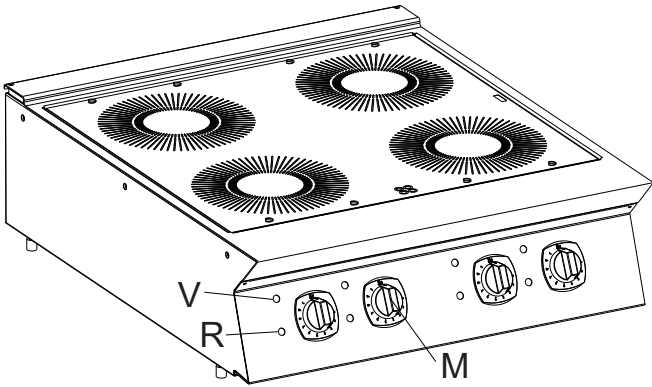
- This heating system does not work with unsuitable materials; these are: nickel-chromium s/steel, aluminium, copper, brass, glass, porcelain.
- Pots of diameter less than approx. **12 cm** are not recognized by the system; heating remains off.
- It is also advisable to use pots with **MAXIMUM diameter 28 cm** in order to obtain maximum heating efficiency.
- To avoid compromising inductor functionality, never **use pots with bottoms that are not perfectly flat**: the temperature may not be measured correctly, damaging the appliance.



- Do not use empty pots or pans on the appliance as they can quickly reach very high temperatures.

F.2.2 Switching on

Each heating zone is controlled by a knob "M":



- Turn on the switch installed ahead of the appliance.
- To turn on the relevant heating zone turn knob "M" to the desired power; the knob has the following positions:
 - "0": off;
 - "1"... "4": minimum power;
 - "5"... "8": medium power;
 - "9": maximum power.
- When the switch is turned on and a suitable pot is positioned on the appliance, green On indicator "V" lights up.
- If there are no pots or an unsuitable pot on the appliance, the light flashes at 2-second intervals.
- Lighting up of red lamp "R" signals a serious problem in the inductor. In this case, call the authorized technical assistant.

F.2.3 Cooking advice

- Optimum even heating is achieved with pots properly centred on the circular serigraphy.
- Never place more than one pot on the same circular area.
- Never allow two or more pots to touch on the top when switched on.
- Induction has a very low inertia in transferring electric energy from the source to the food: if the energy value is changed the reaction on the food occurs immediately.
- Heating is very rapid: at max. power, bottoms of empty pots and pans reach approximately 200°C.
- Shifting the pot on the glass-ceramic plate causes uneven conduction of heat on the bottom and therefore food sticking

to a part of it: the pot must always remain in the middle of the cooking zone.

- When heating oil or fat, watch the pot constantly because these substances can quickly overheat and burn.

F.2.4 Switching off

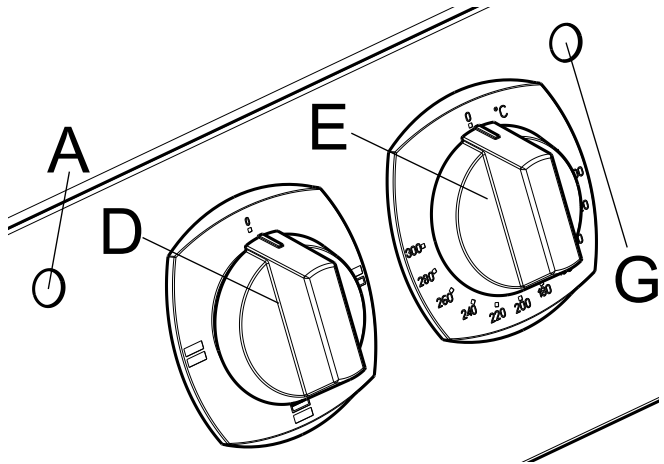
- Turn the control knobs "M" to "0".

F.3 Electric oven use (only for infrared N7E model)

The heating elements are controlled by a 4-position selector knob "D", whereas the oven temperature is controlled by a thermostat "E".

The selector knob allows the most suitable type of heating to be chosen, switching on the heating elements in an appropriate way:

0	"Off"
1	"Appliance On"
	"Upper and lower heating elements"
	"Upper heating elements"
	"Lower heating elements"



NOTE!

The oven door must be closed for all types of cooking.

F.3.1 Switching On



IMPORTANT

The oven door must be closed for all types of cooking.

- Turn heating element control knob "D" to the required setting.
- Lighting up of green indicator "A" signals that the power is on.
- Turn thermostat knob "E" to the required cooking temperature (between 140 and 320 °C).
- Lighting up of yellow indicator "G" signals that the heating elements are on; it goes off when the oven reaches the set temperature.

F.3.2 Switching Off

- Turn the control knobs to the off position 0. Turn off the electrical switch installed ahead of the appliance.

G MACHINE CLEANING AND MAINTENANCE



WARNING

Refer to “*WARNING and Safety Information*”.

G.1 Ordinary maintenance

G.1.1 Informations for maintenance

Routine maintenance operations can be carried out by non-specialised personnel, carefully following the instructions given below.



NOTE!

The manufacturer declines any liability for operations carried out on the machine without following these instructions.

G.1.2 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.



IMPORTANT

Do not use solvent-based detergents (e.g. trichloro-ethylene) or abrasive powders for cleaning.

G.1.3 External parts

SATIN-FINISH STEEL SURFACES (daily)

- Clean all 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, wipe in the direction of the satin finish and rinse 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.

G.1.4 Other surfaces

Glass-ceramic surfaces

- Clean the glass-ceramic top using a paper serviette soaked in a specific detergent for glass; rinse the top, then dry with a clean and dry cloth.
- Do not clean the top when hot.

Infrared:

Use a razor blade scraper (supplied) to clean the top;

- Using the scraper, immediately remove any pieces of plastic or spots of sugary food from the cooking zone: on melting due to the high temperature, these ruin the glass-ceramic

Induction:

- Immediately remove any pieces of aluminium foil from the cooking zone, to avoid damaging the induction device.



IMPORTANT

Make sure no water comes into contact with electrical components: water penetration can cause short circuiting and dissipation, tripping the appliance's protection devices.

G.1.5 Filters

Induction air filters

- To avoid breakage and damaging the application, check and clean the filter at least once a month; this operation must be carried out by an authorized technician

G.1.6 Internal parts (every year)



IMPORTANT

Operations to be carried out only by specialised personnel.

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



IMPORTANT

In particular conditions (e.g. intensive use of the appliance, salty environment, etc.) the above cleaning should be more frequent.

G.1.7 Idle periods

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

- Close the valves or main switches ahead of the appliances
- Go over all stainless steel surfaces vigorously with a cloth 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.



CAUTION

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.



CAUTION

Respect the requirements for the various routine and extraordinary maintenance operations; non-compliance with the instructions can create risks for personnel.

G.1.8 Warnings

Red light on and green light flashing between two longer lighting phases requires an initial action by the user and, if necessary, a more thorough check by the after-sales service, (see the table given below).

Each cooking zone has an internal temperature control device that activates before any overheating, reducing the cooking zone power.

- If overheating persists, the cooking zone is temporarily turned off.
- Cooling is quicker if the pot is taken off the glass-ceramic plate.
- It is advisable to turn the zone off with the control knob and wait a while.

When cooled, the cooking zone can be switched on again by turning the control knob from "0" to the desired setting.

G.1.9 Table of warnings

Nr. LAMP GREEN LED	IMPORTANT	CAUSE	CORRECTIVE ACTION (USER)	CORRECTIVE ACTION (AFTER-SALES SERVICE)
1	Overcurrent in hardware	Material of pot unsuitable	Use a pot made from appropriate material	-
2	Inductor not fed	Inductor not connected to generator	Disconnect the appliance from the mains and call the after-sales service	Correctly connect the inductor
3	IGBT temperature (power terminals) too high	Dirty air filters	Disconnect the appliance from the mains and call the after-sales service	Clean the air filters
		Cooling duct obstructed		Make sure the cooling air inlet and outlet are not
		Ingestion of hot air from the cooling inlets		Check the cooling air path
		Cooling fan blocked or faulty		Clean or replace the cooling fan
		Temperature sensor of power terminals faulty		Replace the temperature sensor
4	Inductor temperature too high or too low	The pot is empty	Remove the pot, switch the unit off and wait until the cooking zone has cooled	-
		Inductor temperature sensor faulty	-	Replace the inductor temperature sensor
5	Control interface interruption	control interface faulty	Disconnect the appliance from the mains and call the after-sales service	Check or replace the control interface
6	Power electronics temperature too high or too low	Dirty air filters	Disconnect the appliance from the mains and call the after-sales service	Clean the air filters
		Cooling duct obstructed		Make sure the cooling air inlet and outlet are not blocked
		Ingestion of hot air from the cooling inlets		Check the cooling air path
		Cooling fan blocked or faulty		Clean or replace the cooling fan
		Power electronics temperature sensor		Replace the temperature sensor
7	Cooking zone temperature sensor	The cooking zone temperature sensor is faulty	Disconnect the appliance from the mains and call the after-sales service	Check or replace the inductor temperature sensor
8	Mains phase fault	A phase is lacking or phases not synchronised	Disconnect the appliance from the mains and call the after-sales service	Check the main power supply
9	External temperature	Temperature too high/low; faulty sensor	Disconnect the appliance from the mains and call the after-sales service	Check/replace the sensor
10	Communication error	Error on CAN-Bus or LIN line	Disconnect the appliance from the mains and call the after-sales service	Check the internal connections
		Disconnection between the generator and controls		
11	Initialisation error	Error during hardware initialisation	Disconnect the appliance from the mains and call the after-sales service	Wait for the generator to reset after 30s

12	Error in mains current	Error in mains current measurement	Disconnect the appliance from the mains and call the after-sales service	Check the main power supply
13	Error in mains voltage	Mains voltage too high or too low	Disconnect the appliance from the mains and call the after-sales service	Check the main power supply
14	Voltage error in a phase	Voltage of a phase too high or too low	Disconnect the appliance from the mains and call the after-sales service	Check the main power supply
15	Empty pot protection	Mains error	Disconnect the appliance from the mains and call the after-sales service	Disconnect the appliance, wait a few seconds and switch it on again
		Pot empty		Disconnect the appliance, remove the pot and wait a few minutes until the cooktop has cooled completely
		Coil sensor fault		Replace the sensor

G.1.10 Inefficiencies detected during cooking

INEFFICIENCY	CAUSE	CORRECTIVE ACTION
Insufficient heating of cooking zone	Material of pot unsuitable	Use a pot made from appropriate material
	A mains phase is lacking	Check the mains connections
Continuous heating of cooking zone at max. power	Control interface faulty	Check or replace the control interface
A free cooking zone starts working	Pot detection sensor faulty	Repair or replace the generator
Small metal objects are heated	Pot detection sensor faulty	Repair or replace the generator
No heating of cooking zone	Pot bottom less than 12 cm wide	Use a pot of suitable size
	A phase is lacking	Check the mains connections
The appliance does not respond	Main fuse blown	Check the mains connections
	Supply line faulty	
The fuses blow when switching the appliance on	Short circuit in generator	Repair or replace the generator
Failed heating of a single cooking zone	Generator faulty	Repair or replace the generator

G.2 Repair and extraordinary maintenance



NOTE!

Repair and extraordinary maintenance have to be carried out by specialised authorised personnel, who can ask the manufacturer to supply a servicing manual.

G.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, to minimise interruptions of the service, careful and periodical machine maintenance is advisable.

It is advisable to stipulate a preventive and scheduled maintenance contract with the Customer Care service.

G.4 Maintenance and schedule

All the components requiring maintenance are accessible from the front or the rear panel of the appliance.

Maintenance frequency

- Machine maintenance, checking and overhaul operations must only be carried out by a specialised Technician or the Customer Care Service, provided with adequate personal protection equipment (safety shoes and gloves), tools and ancillary means.
- Work on the electrical equipment must only be carried out by a specialised electrician or the Customer Care Service.
- To ensure 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	Responsibility
Ordinary cleaning • general cleaning of machine and surrounding area.	Daily	Operator
Mechanical protection devices • check their condition and for any deformation, loosening or removed parts.	Yearly	Service

Maintenance, inspections, checks and cleaning	Frequency	Responsibility
<ul style="list-style-type: none"> Control check the mechanical part, for cracks or deformation, tightening of screws: check the readability and condition of words, stickers and symbols and restore if necessary. 	Yearly	Service
Machine structure <ul style="list-style-type: none"> tightening of main bolts (screws, fixing systems, etc.) of machine. 	Yearly	Service
<ul style="list-style-type: none"> Safety signs check the readability and condition of safety signs. 	Yearly	Service
<ul style="list-style-type: none"> Electrical control panel check the electrical components installed inside the electrical control panel. Check the wiring between the electrical panel and machine parts. 	Yearly	Service
<ul style="list-style-type: none"> Electrical connection cable and plug check the connection cable (replace if necessary) and plug. 	Yearly	Service
<ul style="list-style-type: none"> Extraordinary machine maintenance check all gas components (if present). 	Yearly	Service
General machine overhaul <ul style="list-style-type: none"> check all components, electrical equipment, corrosion, pipes... 	Every 10 years ¹	Service

1. the machine is designed and built for a duration of about 10 years. After this period of time (from commissioning) the machine must undergo a general inspection and 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.



NOTE!

It is advisable to stipulate a preventive and scheduled maintenance contract with the Customer Care Service.

Disassembly

- All scrapping operations must occur with the machine stopped and cold and the electrical power supply disconnected.
- Work on the electrical equipment must only be carried out by a qualified electrician, with the power supply disconnected.
- To carry out these operations it is necessary to use: overalls, safety shoes and gloves.
- During disassembly and handling of the various parts, the minimum height from the floor must be maintained.

H MACHINE DISPOSAL



WARNING

Refer to “*WARNING and Safety Information*”

H.1 Waste storage

At the end of the product's life-cycle, make sure it is not dispersed in the environment. The doors must be removed before scrapping the appliance.

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 user's country must be observed.

H.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 on the product indicates that this product should not be treated as domestic waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and human health. For further information on the recycling of this product, contact the local dealer or agent, the Customer Care service or the local body responsible for waste disposal.



NOTE!

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

I ENCLOSED DOCUMENTS

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

CE

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