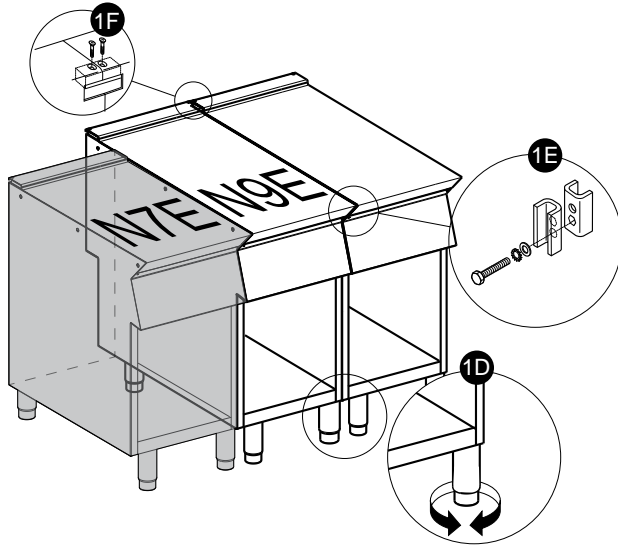


- From inside the control panel of the same appliance, join them at the front side, screwing one M5x40 Hex Head screw (supplied) on the opposite insert (Fig. 1E);
- From the rear of the appliances, insert the coupling plate (provided) in the side slots on the back panels;
- Secure the plate with two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



E.4.1 Floor Fixing (depending on the appliance and/or model)

To avoid accidental tipping of built-in half-module appliances installed separately, fix them to the floor carefully following the instructions enclosed with the corresponding accessory (F206136).

E.4.2 Installation On Bridge, Cantilever Frame Or Cement Plinth (depending on the appliance and/or model)

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

E.4.3 Sealing Gaps Between Appliances

Follow the instructions supplied with the optional sealing paste pack.

E.5 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.6 Gas Connections

E.6.1 Introduction



CAUTION

This appliance is arranged and tested to operate with G20 gas 20 mbar;

To convert it to another type of gas, follow the instructions in E.6.6 *Conversion to another type of gas* paragraph of this section.

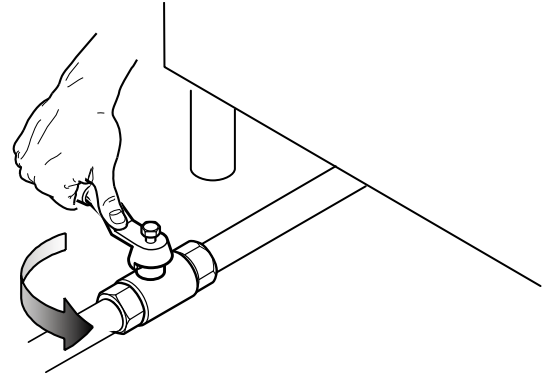
E.6.2 Fume exhaust

- “A1” type appliances have to be positioned under an extraction hood to ensure removal of fumes and steam produced by cooking; (not relevant for Australian standard).

For **AUSTRALIA**: the ventilation must be in accordance with Australian building codes and kitchen exhaust hoods must comply with AS/NZS1668.1 and AS 1668.2.

E.6.3 Before connecting

- Make sure the appliance is arranged for the type of gas to be used. Otherwise, carefully follow the instructions given in E.6.6 *Conversion to another type of gas* paragraph of this section.
- Fit a rapid gas shutoff tap/valve ahead of each appliance.
- Install the tap/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.



IMPORTANT

Incorrect levelling of the appliance can affect combustion and cause malfunctioning.

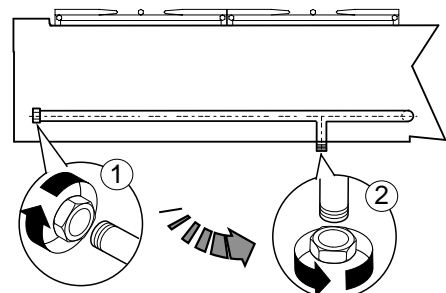
E.6.4 Connection

Monoblock models

- See the installation diagram for the position of the gas connection on the bottom of the appliance.
- Remove the plastic cap protection (if present) from the gas manifold before connecting.

Countertop models

- See the installation diagram for the position of the gas connection on the bottom of the appliance.
- Remove the plastic cap protection (if present) from the gas manifold before connecting.
- Countertop models can be connected to the gas supply also using the rear connection:
 - operate at the back appliance;
 - unscrew the metal closing plug of the rear connection;
 - screw it tightly onto the bottom connection.



After installation, use soapy water to check connections for leaks.

**NOTE!**

Only for Australia: The gas connection is male 1/2 BSP.

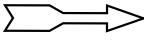
E.6.5 Gas pressure regulator

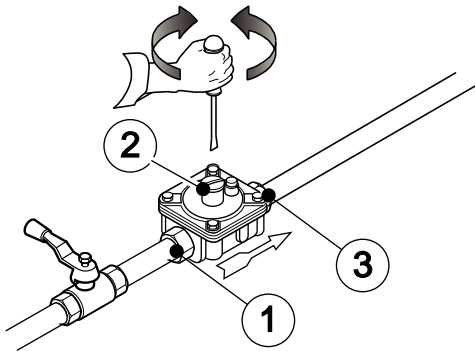
The section of the gas supply line must be sufficient to ensure the gas flow necessary for full operation of all the appliances connected to the system.

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  indicates the gas flow direction.



For Australia: Adjust the test point pressure with burners operating at maximum setting (see Appendix, Table "B")

E.6.6 Conversion to another type of gas

Nozzle Table "B" (see Appendix) gives the type of nozzles to be used when replacing those installed by the manufacturer (the number is engraved on the nozzle body).

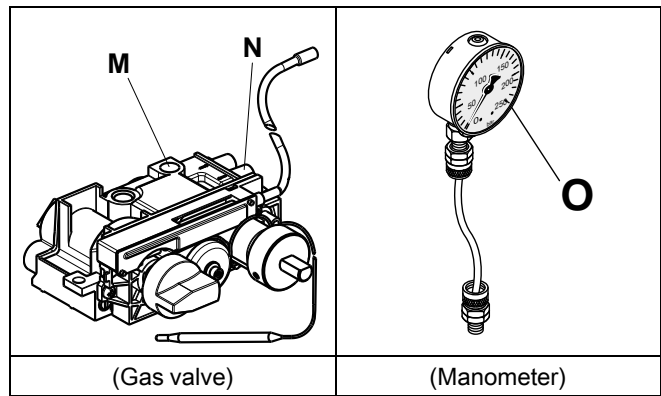
At the end of the procedure, carry out the following check-list:

1. burner nozzle/s replacement
2. correct adjustment of primary air supply to burner/s
3. pilot nozzle/s replacement
4. minimum flame screw/s replacement
5. correct adjustment pilot/s if necessary
6. correct adjustment of supply pressure (see technical data/gas nozzles table)
7. apply sticker (supplied) with data of new gas type used

E.7 Gas appliances regulations**E.7.1 Supply pressure check**

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 E.6.6 *Conversion to another type of gas* paragraph of this section).

The supply pressure must be measured with the appliance operating, using a pressure gauge (min. 0.1 mbar).



1. Remove the control panel;
2. Remove retaining screw "N" from the pressure point;
3. Connect the pressure gauge "O".
4. Compare the value read on the pressure gauge with that given in Table "B" (see Appendix);
If the pressure gauge gives a reading outside the range of values in Table "B" (see Appendix), do not switch the appliance on.
Consult the gas company.

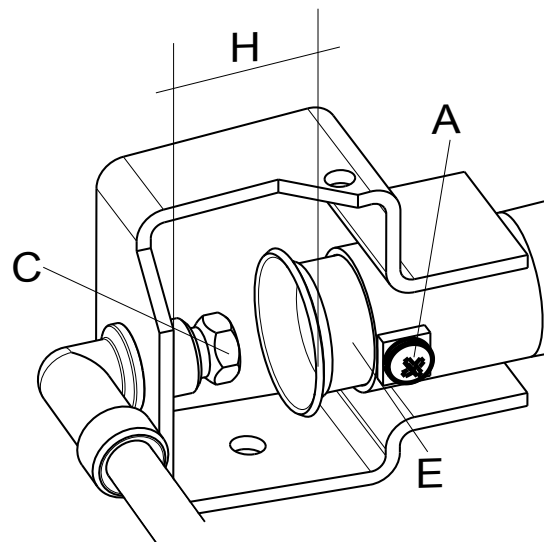
E.7.2 Minimum flame screw

- Unscrew minimum flame screw "M" from the gas valve.
- Replace it with one suitable for the type of gas and screwing it down fully (table "B", see Appendix).

E.7.3 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.

1. Undo screw "A";
2. Position aerator "E" at distance "H" given in Table "B" (see Appendix);
3. Retighten screw "A" and seal with paint.

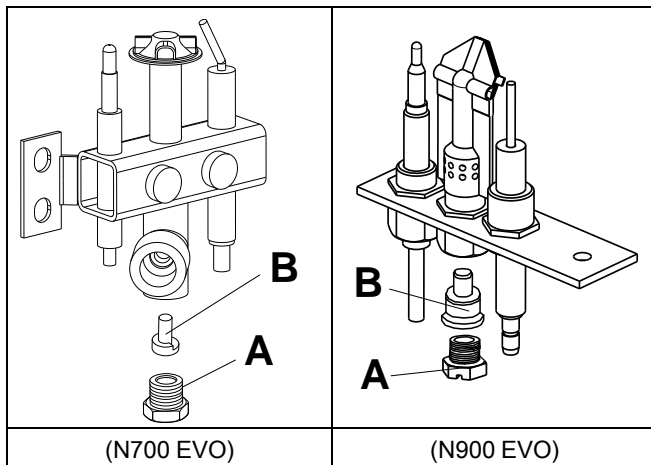
**E.7.4 Replacing the main burner nozzle**

1. Loosen screw "A";
2. Unscrew nozzle "C";
3. Replace nozzle "C" with one suitable for the type of gas, according to that given in table "B" (see Appendix);
The nozzle diameter is given in hundredths of mm on the nozzle body;
4. Screw down nozzle "C".

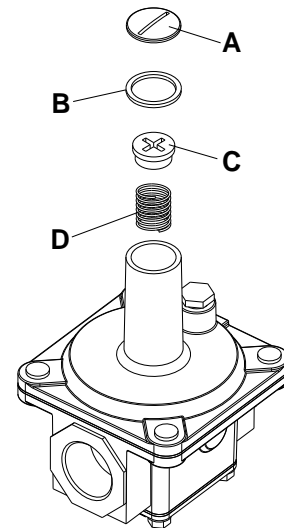
E.7.5 Pilot burner nozzle replacement

1. Undo screw coupling "A";

- Replace nozzle "B" with one suitable for the type of gas (table "B", see Appendix);
The nozzle identification number is indicated on nozzle body.
- Retighten screw coupling "A".



- Prior to operation, test the gas pressure regulator for leaks.



E.8 Before completing the installation operations

- Use soapy water to check all gas connections for leaks.
- DO NOT use a naked flame to check for gas leaks.
- Light all the burners separately and also together, to check correct operation of the gas valves, rings and lighting.
- For each burner, adjust the flame regulator to the lowest setting, individually and together.
- After completing the operations, the installer must instruct the user on the correct method of use.

If the appliance does not work properly after carrying out all the checks, contact the local Customer Care service centre.

E.9 Replacing the adjustment spring of the pressure regulator (Only for Australia)

To replace the spring "D" of the pressure regulator with one suitable for the gas pressure type indicated in table "B" (see Appendix) proceed as follows:

- Remove the seal cap "A", the seal cap gasket "B", the adjusting screw "C" and the spring "D" (see picture);
- Insert the new spring (blue colour = propane gas; silver colour = natural gas) and replace the adjusting screw;
- Connect a pressure gauge to the appliance's test point pressure – (see paragraph E.7.1 *Supply pressure check*);
- Ignite the appliance's burners so to have the maximum gas consumption;
- Regulate the adjustment screw until the pressure gauge shows the working pressure value (see paragraph E.6.5 *Gas pressure regulator*);
- Replace the seal cap and gasket and screw tightly closed;
- Remove the pressure gauge and close the test point pressure;

E.10 Electrical connection



WARNING

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

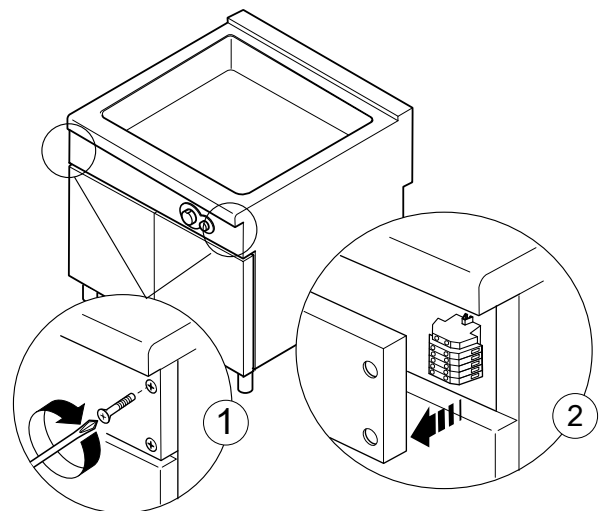


WARNING

The mains voltage and frequency MUST match those indicated on the appliance data plate.

To access the terminal block:

- Undo and remove the fixing screws "A";
- Remove the front panel of the appliance;



- Connect the power cable to the terminal block as shown in the wiring diagram attached to the appliance;
- Secure the power cable with the cable clamp;

E.10.1 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 section of cable outside the appliance with a metal or rigid plastic tube.



WARNING

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




IMPORTANT

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.

E.10.2 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 maximum distance and leakage current must comply with the local safety regulations.

E.10.3 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 at the front right under the frame.
- The screw is marked with the symbol .

E.11 Safety thermostat

Appliances equipped with safety thermostat (overheating safety thermostat) that cuts in automatically when

temperatures exceed a set value, shutting off the gas supply (gas appliances) or the electricity (electric appliances).



IMPORTANT

Resetting of the safety thermostat must be carried out by specialised personnel; contact the Service Centre.



IMPORTANT

“Positive trip“ effect safety thermostat (used on some equipment type as per norms prescriptions) interrupts the unit operability (heating) even in case the capillary is cut.

Similar effect, but with no damage for the safety thermostat, can happen if the machine body temperature drops below -10°C: in such cases, it is required to reset the safety thermostat while installing the machine, hence before connecting it to the mains.



IMPORTANT

On electric heated machines, only reset safety thermostat after disconnecting from the mains. Failure to disconnect from the mains causes the safety thermostat to brake and the unskilled person to risk electrocution.

Tampering with the safety thermostat invalidates the original manufacturer warranty.

F INSTRUCTION FOR THE USER

F.1 Multifunctional cooker use (N7E/N9E)

General precautions

- The appliance is intended for industrial use by trained personnel.
- This appliance must only be used for its expressly designed purpose; i. e. for cooking or preparing meats with sauce, braised and stewed, sauces, light fries, omelettes and stewed food in general.
Any other use is deemed improper.
- Do not use the appliance as a fryer; the temperature of the tank bottom exceeds 230°C with risk of the oil burning.
- Before use, carefully clean any industrial greases from the tank, proceeding as follows:
 - fill the tank with water and normal detergent
 - bring to boil for a few minutes.
 - empty and rinse thoroughly with clean water.
- Close the tank drain hole with the plug whenever the appliance is used for stewing.

The juices are collected by means of the container placed under the control panel.



IMPORTANT

Using the appliance when empty or in conditions that compromise its optimal efficiency can damage it.

F.2 Gas models

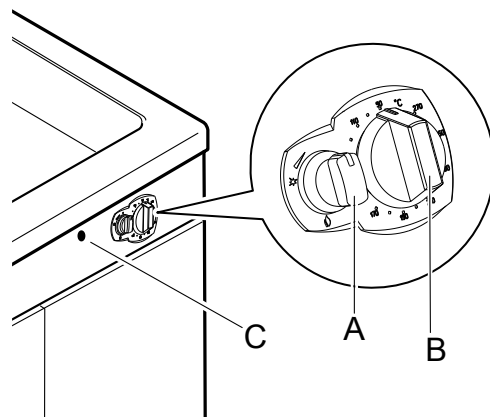
F.2.1 Switching on

The control panel has the following elements:

A Thermostatic valve control knob

B Temperature adjusting knob

C Sight hole



The thermostatic valve control knob “A“ has the following positions:

● Off

★ Pilot ignition

🔥 Burner

The adjusting temperature knob "B" has the following positions:

°C	Temperature range
----	-------------------

To switch the appliance on:

1. Press knob "A" lightly and at the same time turn it anticlockwise a few degrees to release it.
2. Press down fully and turn it to position * . A click will indicate sparking.
3. Keeping knob "A" pressed, turn it to 🔥 position.
4. Hold it there for about 15/20 seconds to allow the gas to reach the pilot burner and the thermocouple to heat. Lighting of the pilot burner can be seen through the sight hole located behind the grease tray "C".
5. Use knob "B" to select the required temperature.



NOTE!
In case of emergency the pilot burner can be lit by bringing a flame to it and keeping knob "A" pressed in the * position.

F.2.2 Switching off

1. Turn knob "A" to * position;
2. Turn knob "A" to ● position to turn off the pilot burner.

F.2.3 At the end of the service

- Turn the knob "A" to ● position.
- Close the gas shut-off tap.

F.3 Interlock

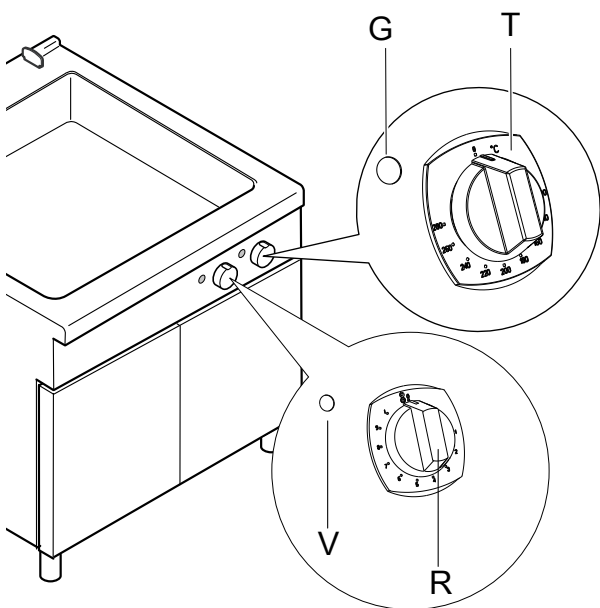
The valve features a thermal re-light locking device enabled until the thermocouple is hot.

Such device, called interlock, keeps engaged for about 40 seconds in case of accidental pilot flame shut off, hence allowing accumulated gas to flow out through the chimney prior to light any spark again.

Forcing the interlock leads to a valve damage which is not covered by the original manufacturer warranty.

F.4 Electric models

F.4.1 Switching on



The control panel has the following knobs and indicators:

R	Power regulator - knob
V	Power on indicator
T	Thermostat - knob
G	Set temperature indicator

The power regulator knob "R" has the following positions:

⊙	Heating switched off;
1 ... 5	Low to medium power;
6 ... 8	Medium to high power;
I	Maximum power;

The thermostat knob "T" has the following positions:

°C	Temperature range;
----	--------------------

Dry cooking

1. Turn on the main switch located ahead of the appliance.
2. Turn the knob of thermostat "R" clockwise to the value corresponding to the required cooking temperature of between 120 and 280°C
3. Turn the knob of energy regulator "T" clockwise until reaching the "infinity" position
4. Lighting up of the green indicator "V" signals that the power is on.
5. Lighting up of yellow indicator "G" signals operation of the heating elements.
6. It goes off when the oven reaches the set temperature.

Steaming

For stewing (e.g. gravies, braised meats, sauces, etc.) carry out the following operations:

1. Turn thermostat knob "R" to the required temperature
2. Turn energy regulator knob "T" to a position that maintains the food boiling point, remembering that position "1" corresponds to minimum power and position "8" maximum power.



NOTE!
The choice of a different power level to "I" on regulator "R" involves turning heating off and on again, guaranteeing energy saving without compromising cooking.



CAUTION
The cooking surfaces are very hot during operation.



NOTE!
The plug is used to close the drain hole obtained on the front of the tank whenever the appliance is used for stewing; juices are collected by means of the container placed under the control panel.

F.4.2 Switching off

- When cooking is over, bring the thermostat "T" and the regulator "R" to the "Heating switched off" position to turn the electric power off.
- Turn off the electrical switch installed ahead of the appliance

G MACHINE CLEANING AND MAINTENANCE

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

Heated tanks/containers (daily)

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

G.2 Brief Troubleshooting guide

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



IMPORTANT

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

G.1.5 Scale

Steel surfaces (when necessary)

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

Boilers or cavities (every 3–4 months)

- Descale the devices used for holding and heating of water (e.g. cavities of indirect pans) 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 demineralised water.

Chemical detergent

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

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;
- For the electric heated models: switch the machine On at the minimum rate of heat for at least 45 minutes; this will allow moisture/humidity accumulated into the heating elements to evaporate without damaging the elements.

Malfunction	Possible causes:
The pilot burner does not light	<ul style="list-style-type: none"> • The igniter is not properly fixed or connected; • Lighting: piezoelectric lighter or igniter cable are damaged; • Insufficient pressure in gas pipes; • Nozzle blocked; • Faulty thermostatic gas valve.
The pilot burner goes out when the igniter knob is released	<ul style="list-style-type: none"> • The gas valve knob is not being pressed enough; • The thermocouple is faulty; • The thermocouple is not heated sufficiently by the pilot burner; • Lack of gas pressure at the valve; • Faulty gas valve.
The pilot burner is still lit but the main burner does not light	<ul style="list-style-type: none"> • Insufficient pressure in gas pipes; • Blocked nozzle; • Faulty thermostatic gas valve; • Burner with gas outlet holes clogged.
The temperature cannot be adjusted.	<ul style="list-style-type: none"> • Thermostat bulb damaged; • Faulty gas valve.
In case the appliance fails to operate correctly, contact the authorised service provider in your area.	

Instructions for replacing components (to be carried out only by a specialised technician)

Thermostatic gas valve	<ul style="list-style-type: none"> • Remove the bottom panel by undoing the fixing screws. • Unscrew the pilot burner pipe and thermocouple. • Unscrew the gas inlet and outlet connections. • Remove the gas valve thermostat bulb from the tank seat. • Remove the gas valve fastener from the appliance. • Replace the component, refitting in reverse order.
Thermocouple, main and pilot nozzle, pilot burner, safety thermostat	<ul style="list-style-type: none"> • Remove the bottom panel and replace the components. <p> NOTE! When refitting the thermostatic gas valve and safety thermostat, make sure to position the capillary tubes and bulbs in their seats.</p>
Main burner	<ul style="list-style-type: none"> • Remove the front control panel. • Remove the fastener fixing the nozzle holder to burner. • Lift the tank by means of the special handwheel. • Undo the combustion chamber front panel fixing screws. • Loosen the combustion chamber fixing screws. • Push the combustion chamber back and remove the burner. • Replace the component, refitting in reverse order.

G.3 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 <ul style="list-style-type: none"> • general cleaning of machine and surrounding area. 	Daily	Operator
Mechanical protection devices <ul style="list-style-type: none"> • check their condition and for any deformation, loosening or removed parts. 	Yearly	Service
<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

Maintenance, inspections, checks and cleaning	Frequency	Responsibility
<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.

G.4 Extraordinary maintenance



NOTE!

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

- Electrolux - Tom Stoddart Pty Ltd — 39 Forest Way, Karawatha QLD 4117 — call 1-300-307-289
- Zanussi - Procook Australia Pty Ltd — 23 Rothesay Street, Kenmore, Queensland 4069 — call 07-3868-4964
- Diamond - Semak Food Service Equipment — 18, 87-91 Hallam South Road, Hallam VIC 3803 — call 03 9796 4583

G.5 Maintenance contacts (only for Australia)

For service and spare parts, please contact:

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.

CE

Electrolux Professional SPA
Viale Treviso 15
33170 Pordenone
www.electrolux.com/professional