

Electric fryer

14 litres

23 litres



therma*line*

EN Installation and operating manual *



*Original instructions

599A5BK00 - 82.8210.01- 2021.11

Foreword



Read the following instructions, including the warranty terms before installing and using the appliance.

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The installation, use and maintenance manual (hereinafter Manual) provides the user with information necessary for correct and safe use of the appliance.

The following must not be considered a long and exacting list of warnings, but rather a set of instructions suitable for improving appliance 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 appliance 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 appliance'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 appliance, regarding its use and maintenance.

The manual must be available to operators and carefully kept in the place where the appliance 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 appliance 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 appliance. During all stages of appliance use, always respect the current regulations on safety, work hygiene and environmental protection. It is the user's responsibility to make sure the appliance 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 www.electroluxprofessional.com;
- The manual must always be kept in an easily accessed place near the appliance. Appliance 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 appliance 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 appliance or the product.



IMPORTANT

Important instructions or information on the product



Equipotentiality



Read the instructions before using the appliance








Clarifications and explanations

- Only specialised personnel are authorised to operate on the appliance.
- This appliance is to be intended for commercial and collective use, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., not for continuous mass production of food. Any other use is deemed improper.
- 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.
- For your safety do not store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance.
- Do not store explosive substances, such as pressurized containers with flammable propellant, in this appliance.
- Refer to the data given on the appliance's data plate for relations with the Manufacturer (e.g. when ordering spare parts, etc.).
- When scrapping the appliance, the marking must be destroyed.
- Save these instructions carefully for further consultation by the various operators.

A.2 Personal protection equipment

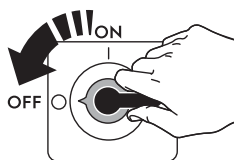
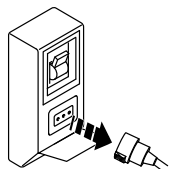
Summary table of the Personal Protection Equipment (PPE) to be used during the various stages of the appliance's service life.

Stage	Protective garments 	Safety footwear 	Gloves 	Glasses 	Safety helmet 
Transport	—	●	○	—	○
Handling	—	●	●	—	—
Unpacking	○	●	●	—	—
Installation	—	●	● ¹	—	—
Normal use	○	○	○	○	—
Adjustments	—	○	—	—	—
Routine cleaning	○	●	● ¹⁻²	○	—
Extraordinary cleaning	○	●	● ¹⁻²	○	—
Maintenance	○	●	●	—	—
Dismantling	○	●	●	—	—
Scrapping	○	●	●	—	—
Key:					
●	PPE REQUIRED				
○	PPE AVAILABLE OR TO BE USED IF NECESSARY				
—	PPE NOT REQUIRED				

1. During these operations, gloves must be cut-resistant. Failure to use the personal protection equipment by operators, specialized personnel or users can involve exposure to damage to health (depending on the model).
2. During these operations, gloves must be suitable for contact with chemical substances used (refer to the safety data sheet of the substances used for information regarding the required PPE). Failure to use the personal protection equipment by operators, specialized personnel or users can involve exposure to chemical risk and cause possible damage to health (depending on the model).

A.3 General safety

- The appliances are provided with electric and/or mechanical safety devices for protecting workers and the appliance itself.
- Never operate the appliance, 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 appliance, or parts of it, without guards or with guards removed. This is purely for explanatory purposes. Do not use the appliance without the guards or with the protection devices deactivated.



Disconnect the appliance from the power supply before carrying out any installation, assembly, cleaning or maintenance procedure.

- Do not remove, tamper with or make illegible the marking and safety, danger and instruction signs and labels on the appliance.
- 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 spray aerosols in the vicinity of this appliance while it is in operation.
- The following operations have to be carried out by specialised authorised personnel or Customer Care Service provided with all the appropriate personal protection equipment (A.2 *Personal protection equipment*), tools, utensils and ancillary means, who can ask the manufacturer to supply a servicing manual:
 - Installation and assembly
 - Positioning
 - Electrical connection
 - Appliance cleaning, repair and extraordinary maintenance
 - Appliance disposal
 - Work on electrical equipment




A.4 Protection devices installed on the appliance



Guards

The appliance has:

- fixed guards (e.g. casings, covers, side panels, etc.), fixed to the appliance 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;
- interlocked movable guards (door) for access inside the appliance;
- appliance electrical equipment access doors, made from hinged panels openable with tools. The door must not be opened when the appliance is connected to the power supply.

A.5 Safety signs to be placed on the appliance or near its 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

Danger	Meaning
	caution hot surface
	danger of electrocution (shown on electrical parts with indication of voltage)

A.6 Reasonably foreseeable improper use

Improper use is any use different from that specified in this manual. During appliance 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 appliance 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 appliance;
- wrong appliance installation;
- placing in the appliance any objects or things not compatible with its use, or that can damage the appliance, cause injury or pollute the environment;
- climbing on the appliance;
- non-compliance with the requirements for correct appliance use;
- other actions that give rise to risks not eliminable by the Manufacturer.



WARNING

The previously described actions are prohibited!

A.7 Residual risks

The appliance 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 appliance 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 appliance are indicated below: such actions are deemed improper and therefore strictly forbidden.

Residual risk	Description of hazardous situation
Slipping or falling	The operator can slip due to water, any liquid or dirt on the floor
Burns/abrasions (e.g. heating elements, cold pan, cooling circuit plates and pipes)	The operator deliberately or unintentionally touches some components inside the appliance without using protective gloves.
Electrocution	Contact with live parts during maintenance operations carried out with the electrical panel powered
Crushing or injury	The specialised personnel may not correctly fix the control panel when accessing the technical compartment. The panel could close suddenly.
Tipping of loads	When handling the appliance or the packing containing it, using unsuitable lifting systems or accessories or with the unbalanced load
Chemical	Contact with chemical substances (e.g. detergent, rinse aid, scale remover, etc.) without taking adequate safety precautions. Therefore always refer to the safety cards and labels on the products used.
Sudden closing of the door/ drawers (if present, depending on the appliance type)	<p>The operator for normal appliance use could suddenly and deliberately close (if present, depending on the appliance type):</p> <ul style="list-style-type: none"> • door/s • drawers

A.8 Transport, handling and storage

- Please refer to indications on packaging for stackability during transport, handling and storage.
- Do not stand under suspended loads during loading or unloading operations. Unauthorized personnel must not enter the work area.
- The weight of the appliance alone is not sufficient to keep it steady.
- For appliance lifting and anchoring, do not use movable or weak parts such as: casings, electrical raceways, pneumatic parts, etc.
- Do not push or pull the appliance to move it, as it may tip over. Use proper tool to lift the appliance.
- Arrange a suitable area with flat floor for appliance unloading and storage operations.
- Appliance transport, handling and storage personnel must be adequately instructed and trained regarding the safely use of lifting systems and personal protection equipment suitable for the type of operation carried out.
- When removing the anchoring systems, make sure the stability of the appliance 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 appliance components, make sure all the anchoring systems are removed.

A.9 Installation and assembly

- The operations described must be carried out in compliance with the current safety regulations and provisions in force in the country of use.
- The plug, if present, must be accessible after positioning the appliance in the place of installation.

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

A.10 Electrical connection

- The power supply system must be suitable for the rated current of the connected appliance; the connection must be carried out in compliance with the regulations and provisions in force in the country of use.
- The information regarding the appliance power supply voltage is given on the dataplate.
- Install between the power cable and the electric line a differential thermal-magnetic switch suitable for the absorption specified on the data plate, with contact gap enabling complete disconnection in category III overvoltage conditions and complying with the regulations in force.
- If the power cable is damaged, it must be replaced by the Customer Care Service or in any case by specialised personnel, in order prevent any risk.
- The manufacturer declines any liability for damage or injury resulting from breach of the above rules or non-compliance with the electrical safety regulations in force in the country where the appliance is used.
- 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.

A.11 Positioning

- Install the appliances, taking all the safety precautions required for this type of operation, also respecting the relevant fire-prevention measures.
- Prevent the areas where the appliance 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.

A.12 Appliance space limits

- Maintain a distance of at least 50 mm between the appliance and any combustible walls. Do not store or use flammable materials and liquids near the appliance.

A.13 Appliance cleaning

- Do not touch the appliance with wet hands or feet or when barefoot.
- Put the appliance in safe conditions before starting any cleaning operation.
- 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.
- Respect the requirements for the various routine and extraordinary maintenance operations. Non-compliance with the instructions can create risks for personnel.
- Do not spray water or use water jets, steam cleaner or high pressure cleaner.

A.14 Preventive Maintenance

In order to ensure the safety and performance of your equipment, it is recommended that service is undertaken by Electrolux Professional authorised engineers every 12 months, in accordance with Electrolux Professional Service Manuals. Please contact your local Electrolux Professional Service Centre for further details.

A.15 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 appliance not compliant with the safety standard.

A.16 Precautions for use and maintenance

- Risks mainly of a mechanical, thermal and electrical nature exist in the appliance. Where possible the risks have been neutralised:
 - directly, by means of adequate design solutions.
 - indirectly by using guards, protection and safety devices.
- Any anomalous situations are signalled on the control panel display.
- 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.
- Make sure to periodically check correct operation of all the safety devices and the insulation of electrical cables, which must be replaced if damaged.

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 appliance use must:

- immediately deactivate the appliance and disconnect all the supplies (electricity, gas, water).

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

A.17 Appliance maintenance

- The inspection and maintenance intervals depend on the actual appliance operating conditions and ambient conditions (presence of dust, damp, etc.), therefore precise time intervals cannot be given. In any case, careful and periodical appliance maintenance is advisable in order to minimise service interruptions.
- It is advisable to stipulate a preventive and scheduled maintenance contract with the Customer Care Service.
- Put the appliance in safe conditions before starting any maintenance operation.
- To guarantee appliance efficiency and correct operation, periodical maintenance must be carried out according to the instructions given in the manual.

A.18 Appliance disposal

- Make the appliance unusable by removing the power cable and any compartment closing devices, to prevent the possibility of someone becoming trapped inside.

B WARRANTY

B.1 Warranty terms and exclusions

If the purchase of this product includes warranty coverage, warranty is provided in line with local regulations and subject to the product being installed and used for the purposes as designed, and as described within the appropriate equipment documentation. Warranty will be applicable where the customer has used only genuine spare parts and has performed maintenance in accordance with Electrolux Professional user and maintenance documentation made available in paper or electronic format.

Electrolux Professional strongly recommends using Electrolux Professional approved cleaning, rinse and descaling agents to obtain optimal results and maintain product efficiency over time.

The Electrolux Professional warranty does not cover:

- service trips cost to deliver and pick up the product;
- installation;

- training on how to use/operate;
- replacement (and/or supply) of wear and tear parts unless resulting from defects in materials or workmanship reported within one (1) week from the failure;
- correction of external wiring;
- correction of unauthorized repairs as well as any damages, failures and inefficiencies caused by and/or resulting from;
 - insufficient and/or abnormal capacity of the electrical systems (current/voltage/frequency, including spikes and/or outages);
 - inadequate or interrupted water supply, steam, air, gas (including impurities and/or other that does not comply with the technical requirements for each appliance);
 - plumbing parts, components or consumable cleaning products that are not approved by the manufacturer;
 - customer's negligence, misuse, abuse and/or non-compliance with the use and care instructions detailed within the appropriate equipment documentation;
 - improper or poor: installation, repair, maintenance (including tampering, modifications and repairs carried out by third parties not authorized) and modification of safety systems;
 - Use of non-original components (e.g.: consumables, wear and tear, or spare parts);
 - environment conditions provoking thermal (e.g. overheating/freezing) or chemical (e.g. corrosion/oxidation) stress;
 - foreign objects placed in- or connected to- the product;
 - accidents or force majeure;
 - transportation and handling, including scratches, dents, chips, and/or other damage to the finish of the product, unless such damage results from defects in materials or workmanship and is reported within one (1) week of delivery unless otherwise agreed;
- product with original serial numbers that have been removed, altered or cannot be readily determined;
- replacement of light bulbs, filters or any consumable parts;
- any accessories and software not approved or specified by Electrolux Professional.

Warranty does not include scheduled maintenance activities (including the parts required for it) or the supply of cleaning agents unless specifically covered within any local agreement, subject to local terms and conditions.

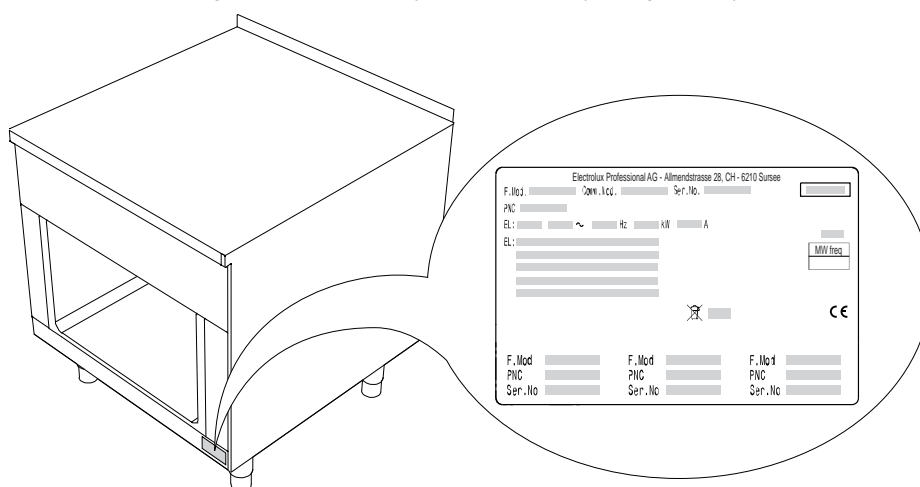
Check on Electrolux Professional website the list of authorized customer care.

C TECHNICAL DATA

C.1 Data plate position

This instruction manual contains information relevant to various appliances. The product images in this guide are only an example, are not in scale and vary from the base of the model.

See the data plate located in the lower right corner 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.

C.2 Appliance and manufacturer's identification data

The data plate gives the product identification and technical data.

An example of the marking or data plate on the appliance is given below:

Electrolux Professional AG - Allmendstrasse 28, CH - 6210 Sursee

F.Mod. _____ Comm.Mod. _____ Ser.No. _____

PNC _____

EL: _____ ~ _____ Hz _____ kW _____ A

EL: _____

MW freq _____

IPX

CE

F.Mod. _____ PNC _____ Ser.No. _____ Type.ref. _____

F.Mod. _____ PNC _____ Ser.No. _____ Type.ref. _____

F.Mod. _____ PNC _____ Ser.No. _____ Type.ref. _____

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

F.Mod.	factory description of product
Comm.Mod.	commercial description
PNC	production number code
Ser.No.	serial number
Type ref.	certification group of the appliance
V	power supply voltage
Hz	power supply frequency
kW	power input
A	absorbed current
CE	CE marking
WEEE symbol	WEEE symbol
IPX5	dust and water protection rating

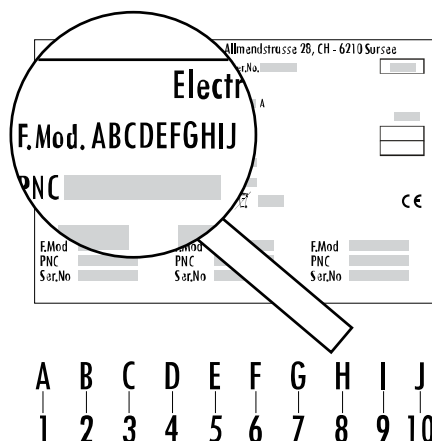
C.3 Technical data

Certification group: THFE.

	Holding capacity	Electrical power	Voltage / Phases	Frequency	Power supply cable section	Amperage
	Litres per tank	kW	V / Nr	Hz	mm ²	A
M * F G * * * D D M	14	10	440 V / 3 ~	50-60	2,5	13,2
M * F C * * * D D M	23	18	440 V / 3 ~	50-60	4	24

C.4 How to interpret the factory description

The factory description on the data plate has the following meaning:



1 - Product line

M	Modular
---	---------

2 - Family (depth)

A	800 mm
B	850 mm
C	900 mm

3 - Machine type

F	Deep fat fryer
---	----------------

4 - Zones

C	1 medium tank, 23 litres
G	1 medium tank, 14 litres

5 - Module type (height)

E	700 mm, glass front panel
F	800 mm, glass front panel

6 - User operating

A	one side
B	one side with splashback

7 - Width

D	400 mm
E	500 mm

8 - Base combination

D	drain with door compartment
---	-----------------------------

9 - Power supply

D	440 V / 3 ~ 50-60 Hz
---	----------------------

10 - Option

M	Marine
---	--------

D GENERAL INFORMATION

D.1 Introduction

The drawings and diagrams given in the manual are not in scale. They supplement the written information with an outline, but are not intended to be a detailed representation of the appliance supplied.

The numerical values given on the appliance installation diagrams refer to measurements in millimeters and/or inches.

D.2 Intended use and restrictions

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

Any other use is deemed improper.



NOTE!

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

D.3 Testing and inspection

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

The appliance is shipped ready for use.

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

To ensure protection class compliance, all seals must remain in perfect condition and all components must be properly assembled after installation, repairs and maintenance work.

D.4 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 company.

D.5 Keeping the manual

The manual must be carefully kept for the entire life of the appliance, until scrapping. The manual must stay with the appliance in case of transfer, sale, hire, granting of use or leasing.

D.6 Recipients of the manual

This manual is intended for:

- the carrier and handling personnel;
- installation and commissioning personnel;
- the employer of appliance users and the workplace manager;
- operators for normal appliance use;
- specialised personnel - Customer Care service (see service manual).

D.7 Definitions

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

Operator	appliance 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 appliance use	an operator who has been informed and trained regarding the tasks and hazards involved in normal appliance 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 appliance 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 appliance 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 appliance and/or who manages and uses it (e. g. company, entrepreneur, firm).
Electrocution	an accidental discharge of electric current on a human body.

D.8 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 appliance operation and invalidates the original manufacturer warranty);
- operations carried out by non-specialised personnel;
- unauthorized modifications or operations;
- missing, lack or inadequate maintenance;
- improper appliance use;
- unforeseeable extraordinary events;
- use of the appliance by uninformed and / or 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.




The Manufacturer 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.9 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 <ul style="list-style-type: none">• Outer wrapping• Instructions bag
	Polypropylene <ul style="list-style-type: none">• Straps• Top packaging panels
	Polystyrene foam <ul style="list-style-type: none">• Corner protectors

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

D.10 Characteristics of personnel enabled to operate on the appliance

The Customer must make sure the personnel for normal appliance use are adequately trained and skilled in their duties.

The operator must:

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



IMPORTANT

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 appliance.

D.11 Basic requirements for appliance use

- Knowledge of the technology and specific experience in operating the appliance.
- 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.

E TRANSPORT, HANDLING AND STORAGE



WARNING

Refer to “**WARNING AND SAFETY INFORMATION**”.

E.1 Introduction

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



CAUTION

The appliance must only be transported, handled and stored by specialised personnel, who must have:

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

E.2 Handling

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

E.2.1 Procedures for handling operations

Before lifting:

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

For correct and safe lifting operations:

- use the type of equipment most suitable for characteristics and capacity (e.g. electric pallet truck or lift truck);
- cover sharp edges;
- check the forks and lifting procedures according to the instructions given on the packing.

E.2.2 Shifting

The operator must:

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

E.2.3 Placing the load

- Before placing the load, make sure the way is free and that the floor is flat and can take the load.
- For more information please refer to the installation chapter.

E.3 Unpacking



IMPORTANT

Immediately check for any damage caused during transport.
Inspect the packaging before and after unloading.

1. Remove the packaging.

Take care when unpacking and handling of the appliance to not cause any shocks on itself.

2. Keep all the documentation contained in the packaging.

Note

- The forwarder is responsible for the goods during transport and delivery.
- Make a complaint to the forwarder in case of visible or hidden damage.
- Specify any damage or shortages on the dispatch note.
- The driver must sign the dispatch note: the forwarder can reject the claim if the dispatch note is not signed (the forwarder can provide the necessary form).
- For hidden damage or shortages becoming apparent only after unpacking, request the forwarder for inspection of the goods within and no later than 15 days after delivery.

E.4 Storage

The appliance and/or its parts must be stored and protected from damp, in a non-aggressive place, free of vibrations and with room temperatures between 5°C and 50°C.

The place where the appliance is stored must have a flat support surface to avoid deforming the appliance or damage to the support feet.



CAUTION

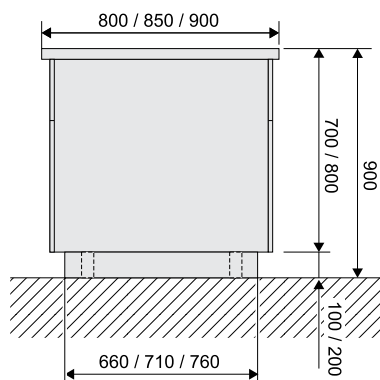
Do not make modifications to the parts supplied with the appliance. Any missing or faulty parts must be replaced with original parts.

F INSTALLATION DIAGRAMS

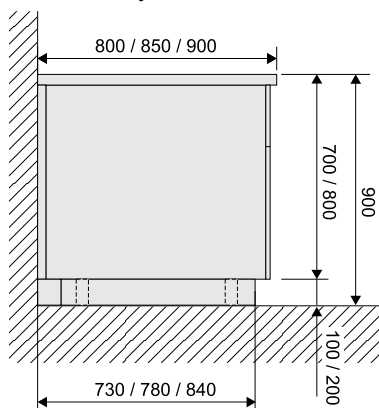
F.1 Dimension drawings for floor installations

Floor installation options:

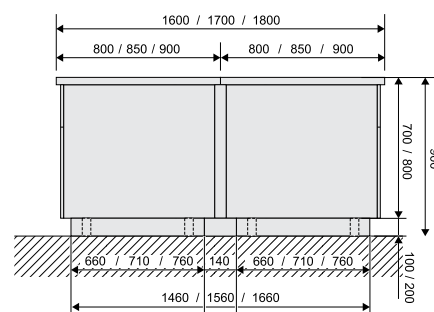
1. On steel plinth or adjustable feet



2. Against the wall on steel plinth or adjustable feet



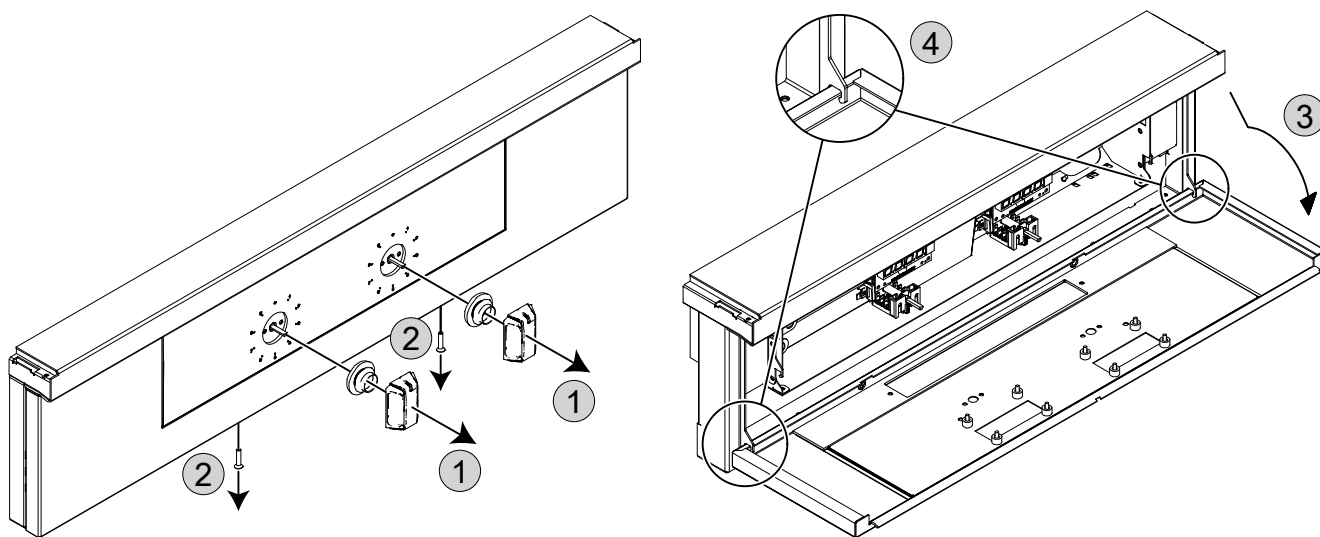
3. Back to back



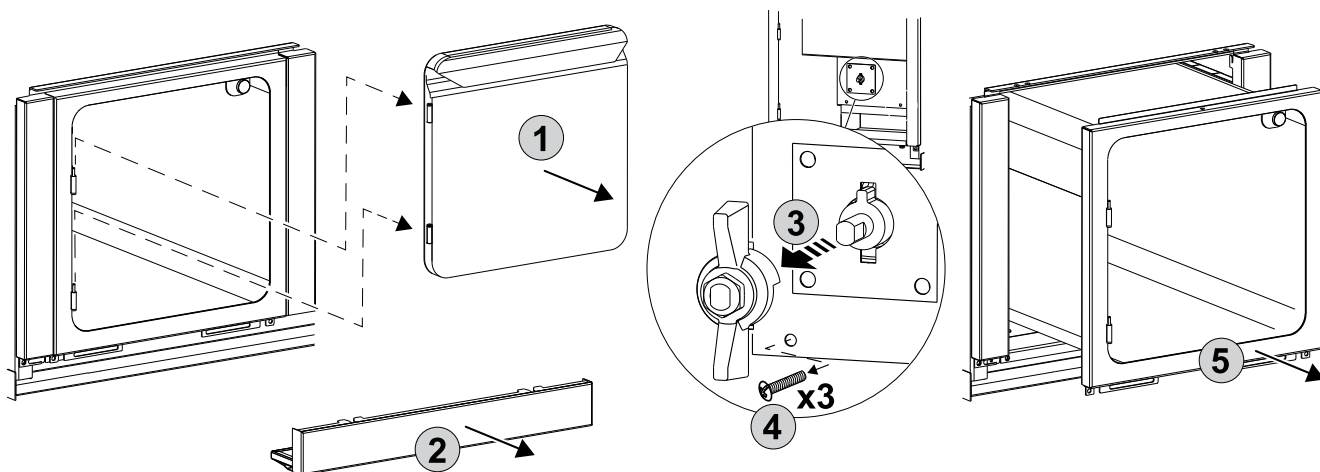
NOTE!

Please note that not all models are available in the depths shown on the diagram.

F.2 Accessing the appliance's internal components



Access to the main power supply



G INSTALLATION AND ASSEMBLY

G.1 Introduction



WARNING

Refer to “**WARNING AND SAFETY INFORMATION**”.

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

G.2 Customer's responsibilities

The tasks and works required of the Customer are:

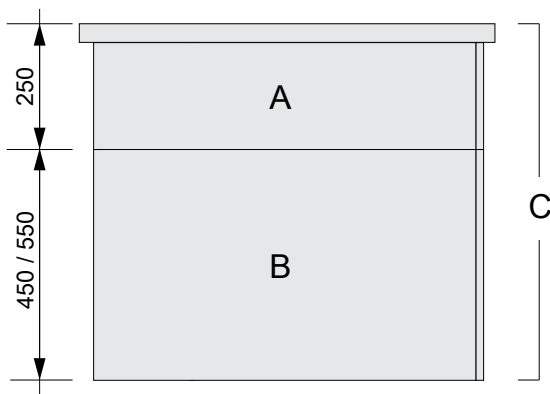
- check the floor planarity on which the appliance is placed;
- arrange an earthed power socket of suitable capacity for the input specified on the data plate;
- prearrange a high-sensitivity manual-reset magneto-thermal circuit-breaker;
- prearrange a device lockable in the open position for the connection to the power supply.



NOTE!

For information regarding the electrical connection, refer to “A.10 *Electrical connection*”.

G.3 Appliance type



When describing our appliances, we distinguish between top modules **A**, base modules **B** and factory-assembled units **C**. Top and base modules can be set up together or as individual units.

G.6 Installing on feet or plinth

G.6.1 Installation

To transport the appliance to the final location, see E *TRANSPORT, HANDLING AND STORAGE*.

Packaging should only be removed immediately before the unit is installed. To do so, take away all side and top parts of the packaging in turn, as well as the fixing elements.

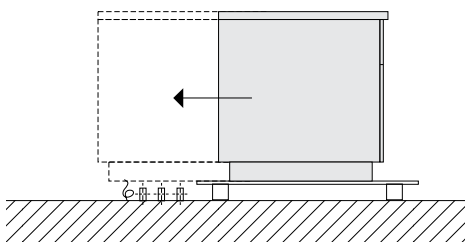
The unit remains on the transport pallet until it is at its final location.

G.6.2 Positioning on steel plinth or adjustable feet



NOTE!

If installing on a steel plinth or adjustable feet, always make sure these are attached to the appliance beforehand. There are no tools for taking the unit down from the transport pallet and putting it in place; all you need is manpower, with two to four men required depending on the size of the unit.



The appliance must always be installed in its intended location according to the relevant installation and connection diagrams (F *INSTALLATION DIAGRAMS*). The appliance should be connected to fixed cables.

Installation options:

1. **Wall mounted** (not available for all appliances)
2. **Standing against the wall**
 - on adjustable feet
 - on steel plinth
 - on concrete plinth
3. **Free standing**
 - on adjustable feet
 - on steel plinth
 - on concrete plinth

The appliances are suitable for setting up as single appliances or as a group of appliances.

They can be positioned freely in the space provided, side by side, against a wall or back-to-back. When installing side by side, appliances are connected to a rail.

Different wall frames are used when setting up against a wall.

The ventilation engineer is responsible for assessing/planning a technically correct ventilation.

G.4 Distances / walls

The appliance must not be installed on flammable walls. If an appliance is set up next to or against temperature-sensitive furniture or similar, keep a safety-distance of approximately 50 mm or fit some form of heat shield.

When installing the unit in the immediate vicinity of walls, partitions, kitchen units, decorative panels, etc., we recommend that these are either made from non-combustible materials or coated/tiled in suitable, non-flammable materials.

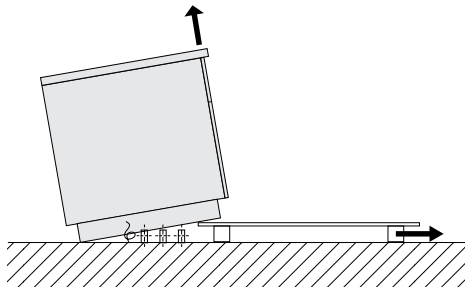
The local fire protection regulations must be fully complied with.

G.5 Before installation

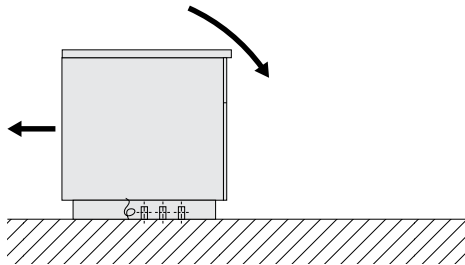
Depending on your model, prepare the following before the appliance is installed and positioned correctly:

- Fastening elements, i.e. drill holes and insert dowels.
- Prepare water, gas and electrical connections and install a shut-off valve, if necessary.

1. Transport the appliance on its pallet to directly in front of the point of installation. The installation connections that are sticking out of the floor should be as close as possible to the side of the transport pallet.
2. Remove the pre-cut plate at the bottom of the appliance. (for access, see F *INSTALLATION DIAGRAMS*).



3. Shift the appliance onto the transport pallet such that all of the installation connections lie within the appliance.



4. Tip the appliance until it is standing on the floor. Then lift at the front and remove the transport pallet.

5. Carefully lower the appliance and then move it into the correct position.

6. Remove the outer protective film and the edge covers, taking care not to scratch the surface of the appliance. Very slowly pull off the protective film on the stainless steel surfaces, without ripping, to prevent any adhesive residue. Remove any adhesive residue with a non-corrosive solvent. Then rinse and dry the spot thoroughly.

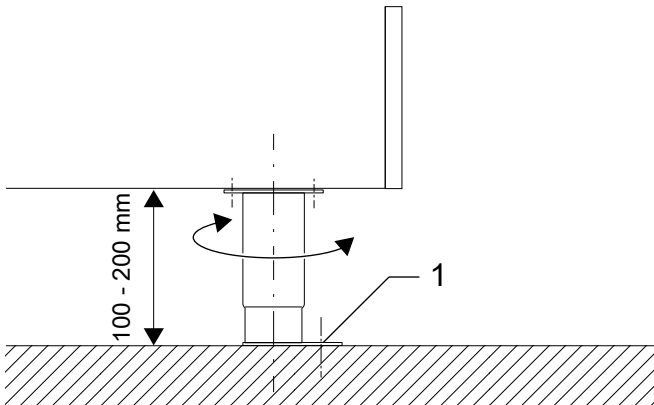
G.6.3 Securing or adjusting to the floor (optional)

If you need to secure it to the floor, the appliance comes with compatible adjustable feet.

We recommend you adjust the feet so you end up with a working height of 900 mm. Level the unit with a spirit level.

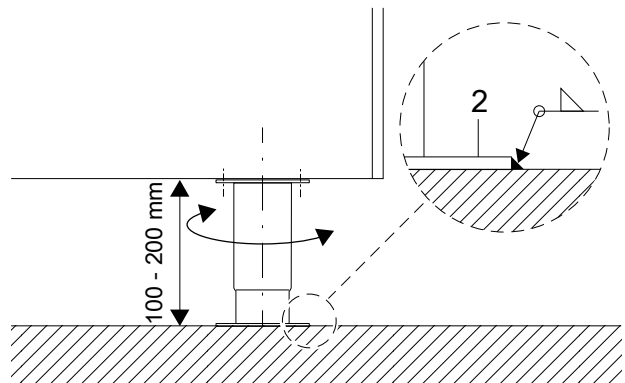
Attaching the unit with screws

The feet have metal plates which may be secured to the floor using screws.



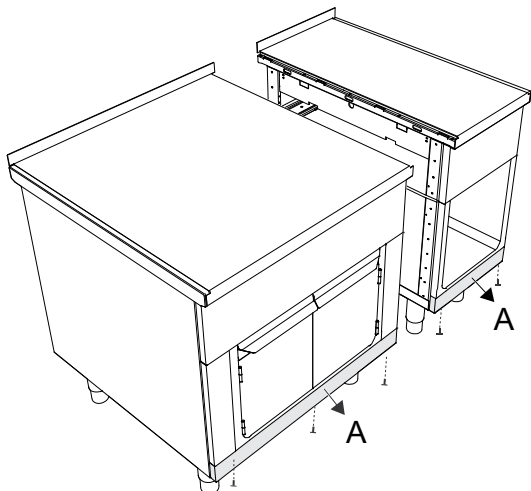
Attaching the unit by welding

The metal plate underneath the feet must be welded to the floor with a continuous weld around the outer edge.

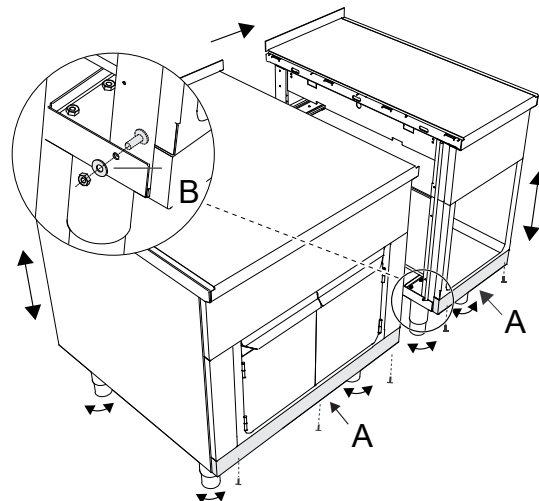


G.7 Fastening multiple appliances together

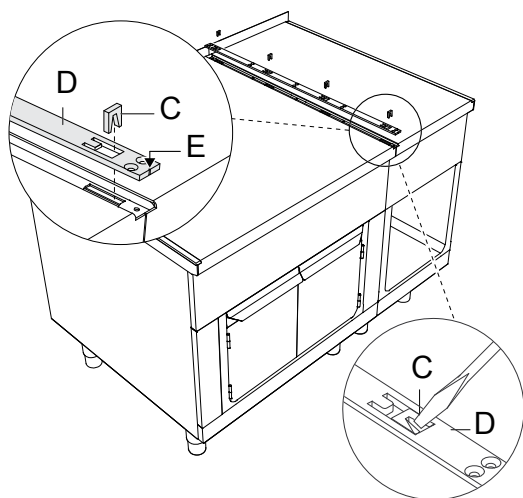
- 1 Remove lower panel **A** by undoing the screws.



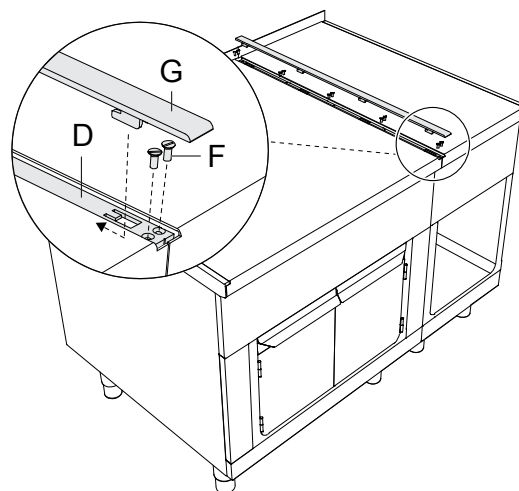
- 2 Push the units together. Use the adjusting screws on the feet to bring the appliances to the same height, then level them.
Screw the appliances together at the base using the screw, washer and nut **B**. Replace panel **A** using the screws.



- 3 Using a solid tool, break nuts **C** from connecting rail **D**. Insert connecting rail **D** into the gap between the top, making sure marking **E** is pointing forwards. Connect the appliances by hammering nuts **C** into the dedicated cut out.



- 4 Seal the whole length of the joint with long lasting silicone (we recommend grey junction sealing, code: 059611). Attach the rail **D** using the supplied screws **F**.
Insert the hook on the underside of cover **G** into the eyelets in the connecting rail and slide cover **G** backwards until it aligns to the front.



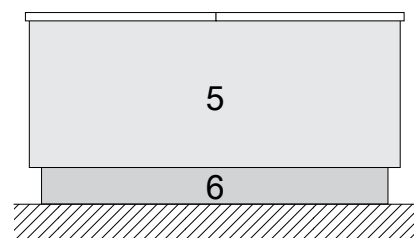
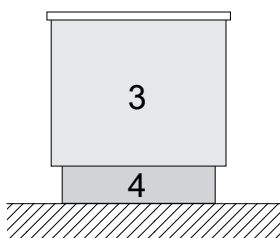
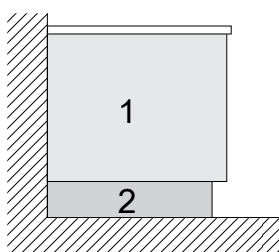
G.8 Side panels and base models

All side panels are available in two different versions:

- **Side panel with an overhang of 12,5 mm** for individual mounting on walls.
- **Side cover without overhang** to mount on covered sides.

Mount the faceplates onto the unit cladding when setting up. The faceplates suitable for your type of installation are available as optional accessories.

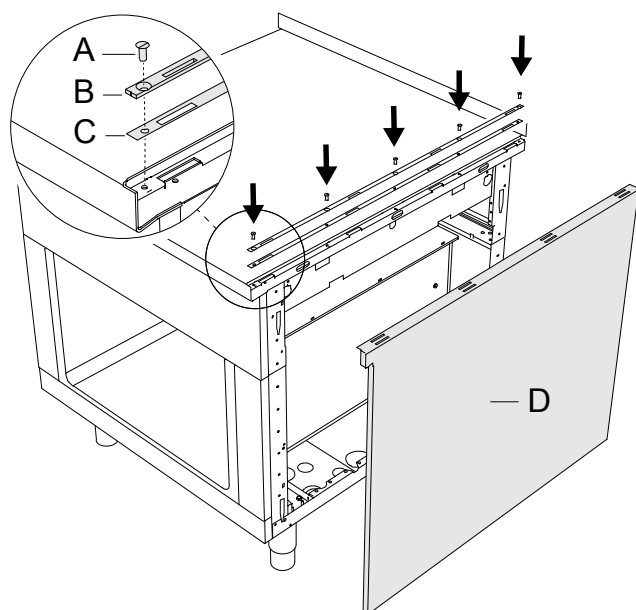
	Height mm	Width mm	Available for appli- ance depth (mm)		
			800	850	900
1 Side panels for wall installation	400			●	●
	700		●	●	●
	800		●		●
2 Base panel or stainless steel base for wall mounting	100	300 – 2500	●		●
	200	300 – 2500	●	●	●
3 Side panels for free-standing appliances	700		●	●	●
	800		●		●
4 Base panel or stainless steel base for free-standing appliances	100	300 – 2500	●		●
	200	300 – 2500	●	●	●
5 Side panels for back-to-back setup	700		●	●	●
	800		●		●
6 Base panel or stainless steel base for mounting back-to-back	100	300 – 2500	●		●
	200	300 – 2500	●	●	●



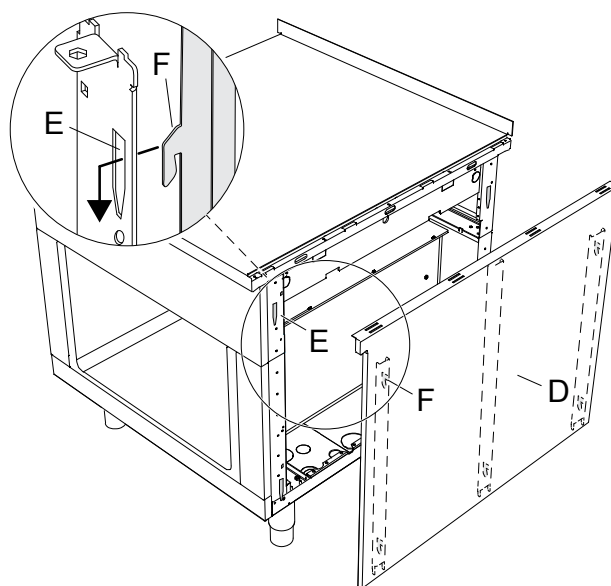
G.9 Fixing the side panels

G.9.1 Panels with a 12,5 mm overhang

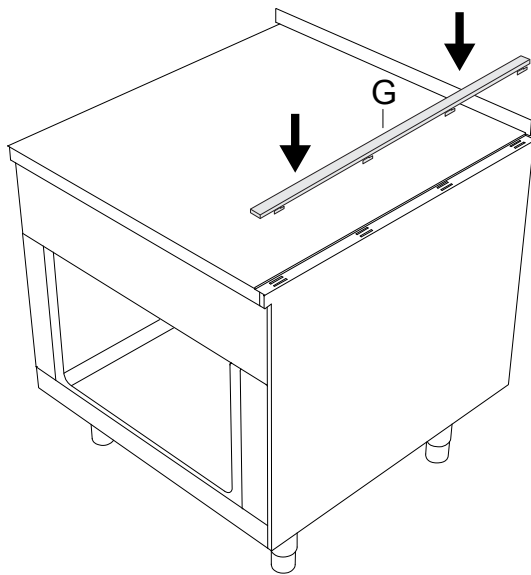
- ① Attach connecting rails **B** and **C** with the supplied screws **A**. Make sure marking on part **B** on the rail is pointing forwards.



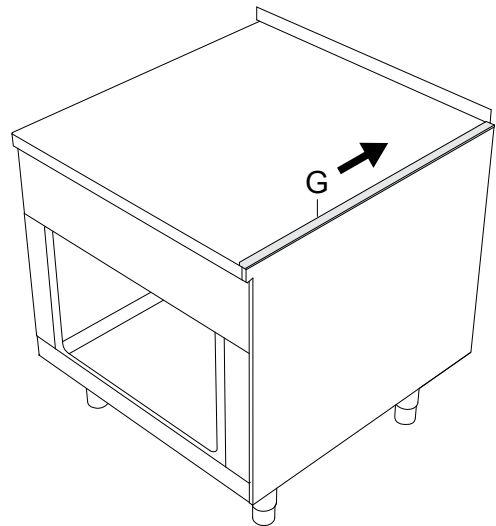
- ② Bring the side panel **D** into position. Put the 5 hooks of the panel **F** into the slots **E**.



- ③ Insert the hooks on the bottom of end rail **G** into the eyelets of the connecting rail.



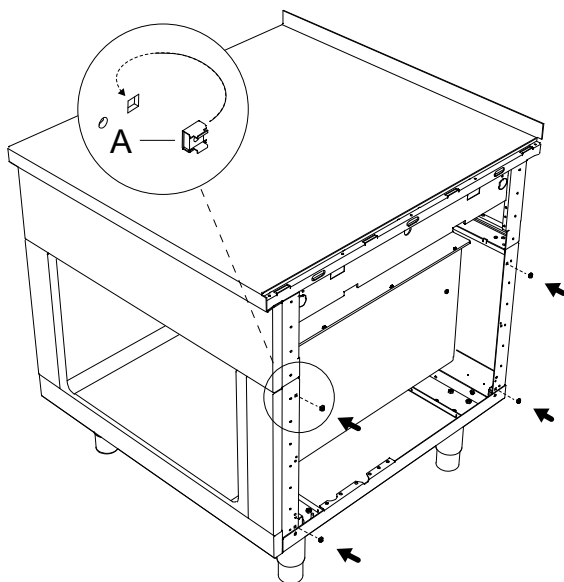
- ④ Slide end rail **G** in the direction of the arrow to align it to the front.



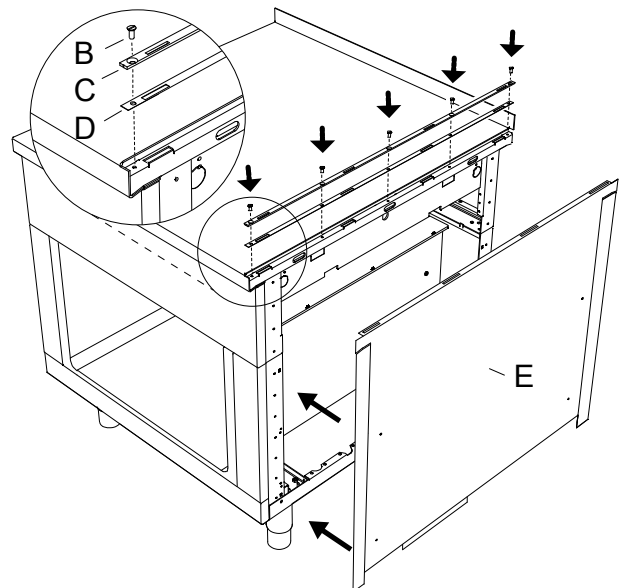
G.9.2 Side cover without overhang

The side cover should only be used as a closing off against the wall, against a niche and in between appliances (provided that these have the same dimensions). Standard cover has pre-cuts that you can adapt to the appliances according to the left/right side.

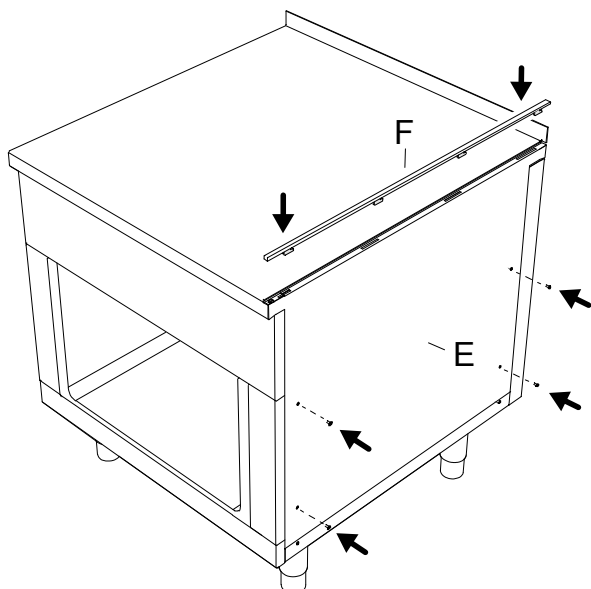
- ① Fit the 4 cage nuts **A** into the dedicated slots on the frame.



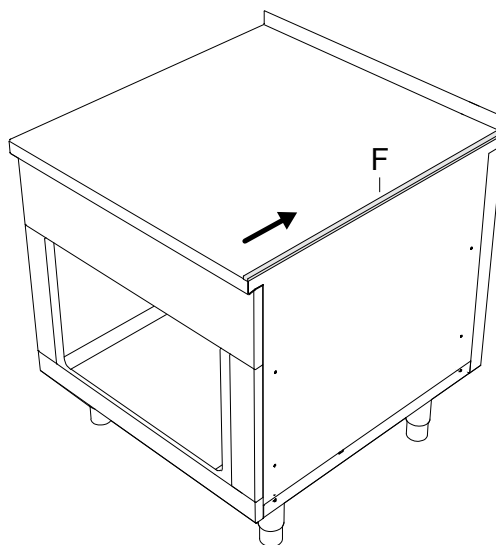
- ② Attach connecting rails **C** and **D** with the supplied screws **B**.
Make sure marking on part **C** on the rail is pointing forwards.
Bring the side panel **E** into position.



- 3 Insert the hooks on the bottom of end rail **F** into the eyelets of the connecting rail.
Attach the side of side cover **E** using the 4 flathead screws supplied.



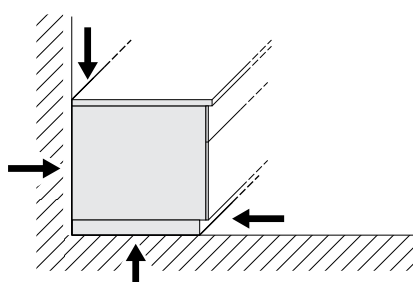
- 4 Slide end rail **F** in the direction of the arrow to align it to the front.



G.9.3 Sealing

For hygiene reasons, to prevent water and other substances from running under the appliance, seal all around the joints

between the appliance and the wall or floor with permanently elastic silicone.



H ELECTRICAL INSTALLATION



WARNING

Refer to “**WARNING AND SAFETY INFORMATION**”.

H.1 Mains connection

Each appliance has a specific wiring diagram. It contains the technical specifications (electrical rating, voltage, amperage etc.).

The Installation and Connection Diagram (F *INSTALLATION DIAGRAMS*) shows the position of the main terminal board.

It must be possible to block the system in an open position for maintenance purposes, to prevent it from being switched on unintentionally.

The mains supply is connected via cable installed during assembly, which protrudes approximately 1,5 m out of the floor or wall.

In case of marine installations: the fluctuation of the voltage must not be higher than $\pm 6\%$.

H.2 Power cable

Unless otherwise specified, our appliances are not equipped with a power cable. The installer must use a flexible cable having characteristics not lower than the H05RN-F rubber insulated type.



WARNING

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.

Connect the AC power cord to the main terminal board using a cable relief, in accordance with the electrical wiring diagram.

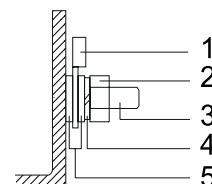
H.3 Potential equalisation



The appliance must be connected to a point indicated on a potential equalisation system with a minimum conductor cross section of 10 mm².

When installing multiple appliances, connect them all together through potential equalisation.

1. 6 mm lug
2. M6 nut
3. M6 threaded bolt
4. M6 spring washer
5. M6 washers



**NOTE!**

You need a potential-free contact to indicate on an external circuit chart, whether the appliance is switched on or not. The terminals are labelled 21 and 22.

I OPERATING INSTRUCTIONS

I.1 Use

The appliance is intended for industrial use by trained personnel.

This appliance must only be used for its expressly designed purpose; i.e. for frying foods in oil or solid fat.

Any other use is considered improper.

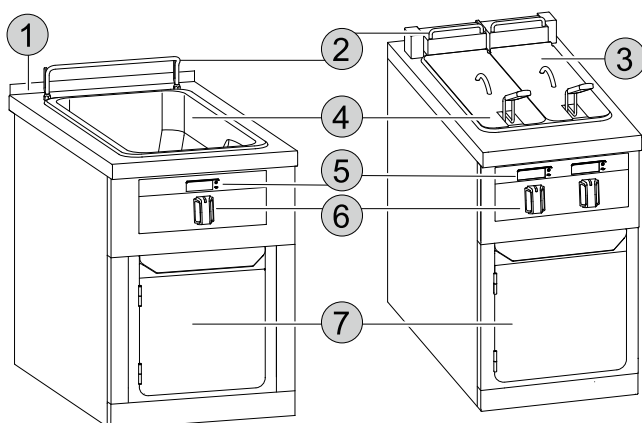
- Before introducing oil in the tank, make sure it does not contain water and is completely dry.
Residual water in the tank may cause the oil to spit and can lead to serious injuries.
- When using solid fat, melt the fat separately and then pour in the tank.
Do not leave fat in the tank at the end of cooking.
- Particularly bulky and wet foods can cause sprays of hot oil.
- Place the basket with food to be cooked, slowly in the boiling oil, making sure that the froth formed does not spill over the edge of the tank.
If this occurs, stop dipping the basket for a few seconds.
- After prolonged use the flash point of the oil/fat lowers and it is quicker to bubble up.
- Overheated oil/fat can self-ignite. Never put water on burning oil or fat but put out the flames with a lid or a damp cloth.
- Do not use the appliance for long periods when empty or in conditions that compromise its optimum efficiency.



WARNING

- Top-up the oil bath whenever it falls below the minimum level, marked by the special reference notch (danger of fire).
- Tank emptying must be done when the oil is cold.
- Heating many times the oil and reuse it, will knock down the burning oil point and increase the risk of fire.

I.2 Features



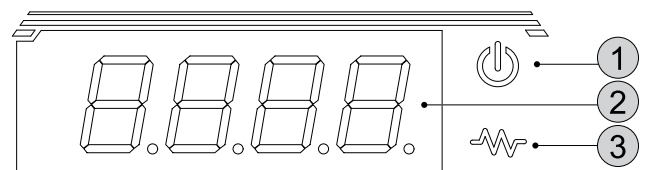
1. Splashback (optional)

2. Mounting brackets for baskets
3. Cover for the heating coils
4. Deep frying tank (with lid and baskets for 2x5 litres models)
5. Glass display only for 800 mm or 900 mm deep appliances
6. Temperature controls
7. Door

I.3 Glass display

Appliances with a depth of 800 mm or 900 mm are equipped with a glass display.

Use the controls to show the relevant settings in the display.



1. **On / Off**
lights up when the appliance is switched on
2. **Digital display**
shows the temperature or heat setting
3. **Heat On / Off**
lights up until the operating temperature is reached

I.4 Main switch (optional)

This appliance has a ventilation system that protects electronic components from overheating.

In case of cutting off the main power supply, this ventilation system can't work, causing serious damage to the appliance.



CAUTION

After switching off the appliance, wait at least 30 minutes before cutting off the power with the main switch.

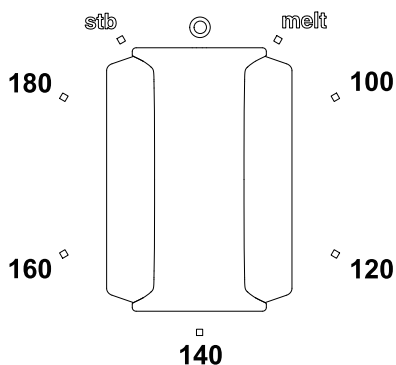
I.5 First use

Clean off any industrial protection grease from all parts of the appliance and accessories before first use.

To properly perform basic cleaning, note and follow the instructions in *J APPLIANCE CLEANING*.

1. Fill up the tank to the max. level mark and add a non-foaming detergent suitable for use with food.
2. Place the baskets in the tank and let the water boil for a few minutes.
3. Switch off the appliance and let it cool down completely.
4. Empty the tank and rinse thoroughly with clean water.
5. Dry the machine. You can do this either manually with a cloth or allow to dry naturally.

I.6 Temperature control



○	Off
100°C – 180°C	Temperature selection
melt	Melting mode
stb	Standby

I.7 Filling up the tank



IMPORTANT

Before filling the tank with oil, make sure that no water is present.

Fill with oil up to the maximum level mark.

Use the melt function to make sure any solid fat is liquefied:

- Chop up the solid fat block;
- Spread the pieces as evenly as possible in the tank;
- Set temperature control to **melt** ;
- Wait until the fat is completely melted.

I.8 Switching on-off

Switch on the appliance:

- Once the tank is filled with oil and/or the solid fat is completely melted, you can set the cooking temperature.
- You can set the temperature from 100°C to 180°C.
- In the case of multiple deep frying pans, they can be individually controlled.



NOTE!

A safety thermostat prevents unacceptably high temperatures from being reached.

Recommended temperature settings:

Type of dish	Temperature
Food that will not leave crumbs/ deposits in the oil	180°C [355°F]
Battered food	175°C [347°F] – 180°C [355°F]
Food rolled in flour	170°C [338°F]

To switch off the appliance

- To switch off the heat to the tank, turn temperature control to position ○.



CAUTION

If the main switch is present, refer to I.4 *Main switch (optional)*.

I.9 Deep frying process



IMPORTANT

Refer to I.1 *Use*

- Pour the oil in the tank up to the maximum level indicated.
- Switch on the appliance.
- Place the basket with food to be cooked, slowly in the boiling oil, making sure that the froth formed does not spill over the edge of the tank.
- Give the basket a shake every so often during the frying process.
- After frying, lift the basket, give it a shake and hang it on the mounting brackets to drain.

I.10 Stand-by mode

When preparing individual dishes, every so often there is a short break in the cooking process. You can save energy by turning control to **stb**.

In standby mode, the appliance stands at a preset default temperature.

You can start the cooking process again in a few minutes.

For prolonged downtimes, switch off the appliance to avoid unnecessary energy consumption.



WARNING

The appliance's heat surfaces and cooking pan can be very hot even in standby mode.

I.11 Draining the frying oil



WARNING

Hands may come into contact with hot oil; always let the oil cool down before you drain it.

I.11.1 Filtering the oil

Filtering the oil can prolong its useful life and improve cooking results.

Filter the oil at least once a day (more often for heavy use) as follows:

1. Switch off the fryer and let the oil cool down.
2. Open the door to the bottom section.
3. Only for 14 and 23 litres models: attach the oil inlet extension to the tap and place the collecting tray with the filter under the drain hole.

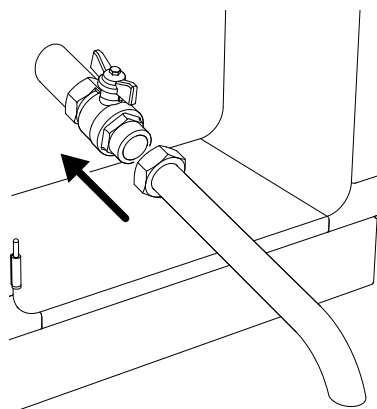


Fig. 1 Oil inlet extension

- Slowly open the outlet tap with a quarter turn anticlockwise.

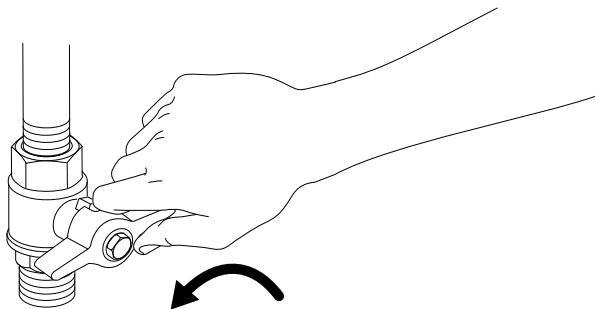


Fig. 2 Opening outlet tap

- Let around a third of the oil flow through the filter into the collecting tray. In the case of heavy use, let all the oil flow through.
- Turn off the tap.
- Now return the filtered oil to the basin or cover it with a lid for later use.

I.11.2 Changing the oil

The oil must be changed as soon as it becomes dark brown with use.

Heating many times the oil and reuse it, will knock down the burning oil point and increase the risk of fire.

- Switch off the fryer and let the oil cool down.
- Open the door to the bottom section.
- Only for 14 and 23 litres models: attach the oil inlet extension to the tap and place the collecting tray with the filter under the drain hole.

Refer to Fig. 1 *Oil inlet extension*

- Slowly open the outlet tap with a quarter turn anticlockwise.

Refer to Fig. 2 *Opening outlet tap*

- Let the oil flow into the collecting tray.
- Turn off the tap.
- Respect our environment: dispose of the frying oil responsibly.

I.11.3 Special safety alerts (for marine models only)



WARNING

For marine appliances the oil must be changed after every function test of safety thermostat, because it has a high risk of catching fire (refer to the Service Manual).

If the temperature inside the tank exceeds 230°C [446°F], a safety thermostat will automatically interrupt the heating circuit.

In this case you will be acoustically alerted with a buzzer sound and a red LED indicator lamp lights up on the glass panel.

- Switch of the appliance immediately by turning the knob to position .
- Let the appliance cool down.
- Check whether the tank is filled with liquid oil up to the minimum level mark.
- Call authorized service technicians or trained personnel.

The following steps must only be done by authorized service technicians or trained personnel:

- Check the position of the capillary tube.
- Check if the capillary tube is kinked or broken.
- If necessary, replace the broken limiter.
- Reset the safety thermostat.



CAUTION

Do not reset the safety thermostat until the reason for the safety shut down has been identified and fixed otherwise you risk serious damage to the components.

- To reset the limiter open the door and unscrew four screws located in the upper part of the corpus.

Remove the service cover and reset the safety thermostat by pressing the red knob.

I.12 Handrail (optional)

For correct assembly/disassembly of the handrail, refer to the dedicated installation instructions.



CAUTION

If the handrail is present, do not place on it more than 25 kg per meter of structure.

J APPLIANCE CLEANING



WARNING

Refer to “**WARNING AND SAFETY INFORMATION**”.

J.1 Care information

Care operations have to be carried out by the owner and/or user of the appliance.



IMPORTANT

Problems resulting from poor or lack of care as hereinafter described will not be covered by the warranty.

J.2 Cleaning introduction

In order to reduce the environmental impact of pollutants it is advisable to clean the appliance (externally and, where necessary, internally) with products that are more than 90% biodegradable.

Use lukewarm water, a neutral detergent/cleaner if necessary, and a soft brush or sponge. If another type of detergent is used, carefully follow the producer's instructions and observe the safety rules given in the information sheets provided with the product or substance.

Rinse and dry thoroughly.



CAUTION

- Do not use solvent-based detergents (e. g. trichloro-ethylene) or abrasive powders for cleaning.
- Do not use steel brushes, steel wool, copper cloths, sand-based or similar products for cleaning.
- Only start cleaning once the appliance has cooled.

Accessories such as baskets and containers, if present, must be cleaned outside of the appliance.



WARNING

When using chemicals, comply with the safety notes and dosage recommendations printed on the packaging. Refer to the chapter *A.2 Personal protection equipment* for handling chemical products.

J.3 Stainless steel surfaces

The reason stainless steel can resist corrosion and rust is its passive layer which builds up when oxygen hits the metal surface. There is sufficient oxygen in the air to do this.

If this passive layer is physically broken or damaged by chemical substances, leaving it unable to regenerate itself, even rust-free stainless steel can be subject to corrosion.

It is possible to develop or regenerate the passive layer by treating it with running, oxygen-rich water.

Oxygen-starving abrasives such as hydrochloric acid, chlorides and spice concentrates, mustard, vinegar essences, spice cubes and cooking salt solutions can lead to chemical damage or rupture of the passive layer, depending on the concentration and temperature.

Extraneous rust (iron particles), the formation of galvanic elements and lack of oxygen could cause more damage.

If the appliance is kept in an environment with corrosive substances (e.g. chlorine), it is advisable to apply a thin layer of Vaseline oil to its cleaned stainless steel surfaces.



IMPORTANT

Keep stainless steel surfaces clean at all times and make sure they are well ventilated.

Please follow these instructions:

- 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.
- Do not let stainless steel parts come into prolonged contact with acids, spices, salts, etc. Even acid fumes which build up from cleaning tiled surfaces can promote corrosion.
Rinse off work surfaces with fresh water. This applies especially after cooking potatoes, pasta or rice in salted water.

J.4 Colored surfaces

- Clean all colored surfaces on a daily basis.
- Use soapy water and a cloth to remove food particles and grease
- Metal objects can spoil or damage the surface: damaged surfaces become dirty more easily and are more subject to corrosion.
- Do not let colored surfaces come into prolonged contact with acids, spices, salts, etc. Even acid fumes which build up from cleaning tiled surfaces can promote corrosion.

J.5 Surfaces blackened by heat

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 paragraph J.3 *Stainless steel surfaces*.

J.6 Heated tanks/containers

- Remove any residuals of food, grime, fat, other cooking residuals and starch from the tank and baskets using boiled water on a daily basis adding a degreasing cleaning agent if necessary.
- Carefully dry the tank and baskets to avoid the stagnation of liquids.



WARNING

With electrical equipment, make sure no water comes into contact with electrical components.

J.7 Cleaning the fryer

Turn off the appliance after service and let the appliance/oil cool.

If you plan to use the oil again, when the oil has cooled, drain it from the fryer into a container for storage (if you will be reusing it) or dispose of it properly according to local authorities regulations.

Clean the tank:



CAUTION

When cleaning the tank be careful to not damage the tank temperature probe located in the lower front part of the tank.

- Use damp, but not dripping, paper towels or a sponge to wipe away oil residue and bits of food from inside the appliance tank;



NOTE!

Cleaning it every day will help prevent a buildup of grime.

- Using warm water and soap (or other specific detergents) to clean the tank, fill it with as much water as you normally would oil and no more, this to avoid water infiltrations into the appliance/surrounding devices;
- Once clean, rinse the tank and ensure that all of the cleaning products have been removed;
- Blot off remaining water with a paper towel, to avoid that any water residuals could remain in the tank and mix up in the oil poured into the tank;



WARNING

Water in hot oil could create a mixture that can become dangerous at high temperatures.

- If some residue or sticky layer of oil cannot be removed with warm water and soap, try mixing a little bit of baking soda with warm water to create a thick paste:
 - put on to a sponge and use this to scrub off the area with a circular motion until it is removed;
 - once clean, rinse the tank to remove any residuals and dry it.

Baskets, accessories, utensils



IMPORTANT

Do not use water jets for cleaning

- They can be washed separately or inserted into a dish washing machine;
- Dry carefully or leave to dry on a dish rack or towel;

J.8 Tank with internal heating coils

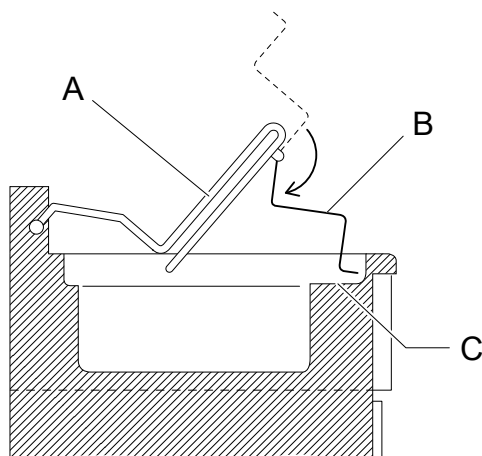
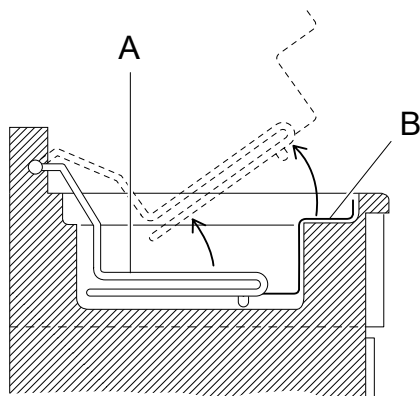
Drain the tank before clean it.

- Use bracket **B** to lift heater **A**.
- Flip bracket **B** over and rest it on shelf **C** of the tank.



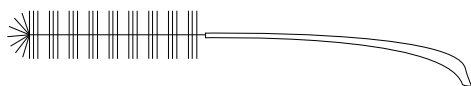
NOTE!
This position stops the power supply to the heating elements.

- Carefully and thoroughly clean the tank and heater with hot water, adding a degreasing agent if necessary.
- Rinse off.
- Allow the tank to dry naturally or rub completely dry with a cloth.



J.9 Drain and overflow openings

After each use clean the drain and overflow openings.
Therefore use hot soapy water and a round brush.



J.10 Descaling



WARNING

Refer to A.2 *Personal protection equipment*



IMPORTANT

Remove limescale, fat, starch and protein layers with regular cleaning to avoid corrosion.

- De-scale the appliance with a solution of 10% vinegar, 10% phosphoric acid or a suitable de-scaling solution available for purchase.
- Never use steel wool or other abrasive materials which can scratch the surface of the stainless steel.

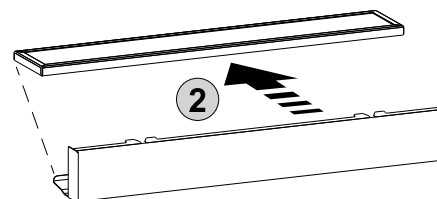
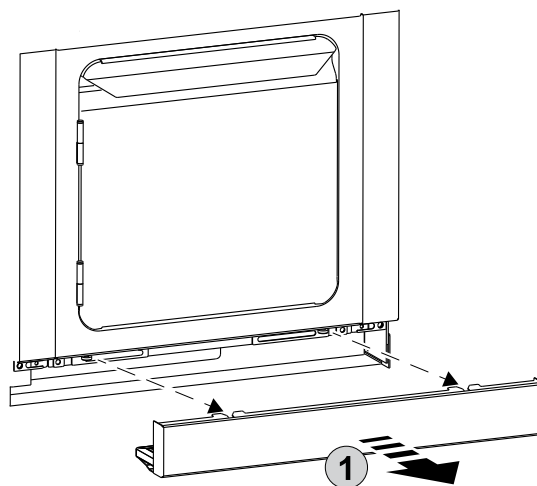
J.11 Air filter

Remove the air filter at least once a month from under the lower front panel and clean with water and detergent used for manual dishes cleaning.



IMPORTANT

Non-compliance with the above instruction will result in filter inefficiency and may lead to malfunctioning of the appliance.



K MAINTENANCE AND CUSTOMER SERVICE



WARNING

Refer to “*WARNING AND SAFETY INFORMATION*”.

K.1 Informations for maintenance

During service, repair and maintenance work, distractions and stress factors must be avoided.

As such, unauthorised persons must be kept away from the appliance.



IMPORTANT

- Repairs and service on the appliances must be carried out when heating elements have cooled down.
- Any internal electrical wiring in the appliance and the connections to the earth cable are in accordance with the respective wiring diagrams and must not be modified.

All metal parts which have electrical connections on them must remain earthed.

The electric wiring diagram can be found inside the appliance inside of a plastic envelope.

- After completion of the maintenance and repair work, the service technician must carry out checks to ensure all operating modes of all functional and safety components are in accordance with the operating instructions.

K.2 Periods of non-use

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

- close the water supply tap(s), if present;
- disconnect the power supply or remove the plug from the power socket, if present;
- carefully clean the internal parts of the appliance;
- clean the cabinet, going over all the stainless steel surfaces vigorously with a rag moistened with paraffin oil to create a protective film;
- leave the door or drawers, if present, open so that air can circulate inside, preventing the formation of unpleasant odours;
- for the electric heated models: switch on the appliance 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;
- periodically air the premises.

L TROUBLESHOOTING

L.1 Introduction

Certain faults may occur during normal use of the appliance. In some cases, faults can be eliminated easily and quickly by following the indication below.

The display, if present, always shows a warning message or alarm describing the occurring fault.

If the fault persists, contact the Customer Care Service:

- disconnect the appliance from the main power supply;
- switch off the safety circuit breaker ahead of the appliance;
- close the gas and water tap(s), if they are present;
- Remember to specify:
 - the type of fault
 - the appliance PNC (product number code)
 - the Ser. No. (appliance serial number).



IMPORTANT

The appliance PNC and serial number are essential for identifying the type of appliance and date of manufacture.

L.2 Troubleshooting

Anomaly	Possible causes	Actions
Cannot use the appliance	No power from local mains	Switch on the main fuse
E_13	<ul style="list-style-type: none"> Overheating fault Display Ventilator 	<ul style="list-style-type: none"> Allow to cool Clean/unblock vents Clean the filter Ensure flow of clean air If the problem persists, please inform Customer Care Service

M APPLIANCE DISPOSAL



WARNING

Refer to “**WARNING AND SAFETY INFORMATION**”.

M.1 Procedure regarding appliance disposal

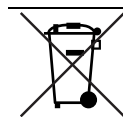
At the end of the product's life-cycle, make sure it is not dispersed in the environment.

Different regulations are in force in the various countries, therefore comply with the provisions of the laws and competent bodies in the country where appliance disposal takes place.

The appliance's parts must be disposed of in a differentiated way, according to their different characteristics (e.g. metals, oils, greases, plastic, rubber, etc.).

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

Depending on the model, the doors must be removed before dismantling the appliance.



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 dismantling the appliance, any marking, this manual and other documents concerning the appliance must be destroyed.

