OPERATING INSTRUCTIONS ELECTRICAL GRIDDLE - *(Original instructions)*
Warning: Read the instructions before putting the unit into operation.

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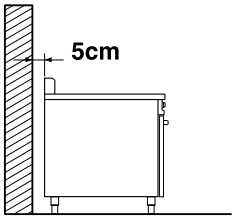
- This type of apparatus is to be used for commercial applications, for example restaurant kitchens, canteens, hospitals and commercial businesses, such as bakeries, butchers, etc., but not for continual mass production of food.
- Pay some caution when the units are being installed, positioned, fixed and connected to the electric network. See the paragraphs "COMMISSIONING" and "ELECTRICAL CONNECTION".
- The units need to be used and operated with some caution. See the paragraph "INSTRUCTIONS FOR USE".

- The unit must not be cleaned with jets of water or steam cleaners.

1



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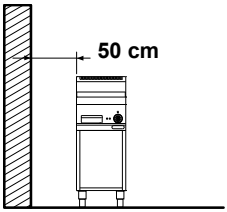

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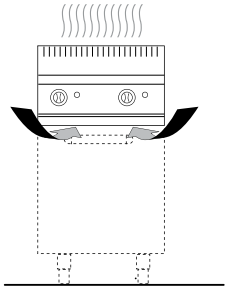

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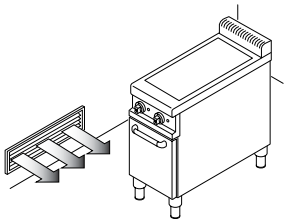

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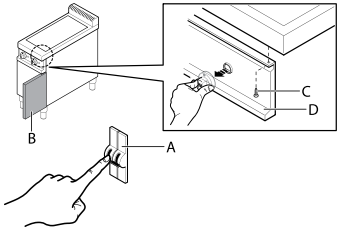

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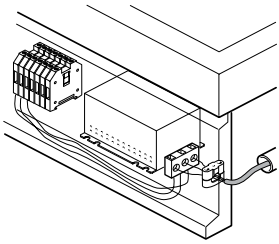

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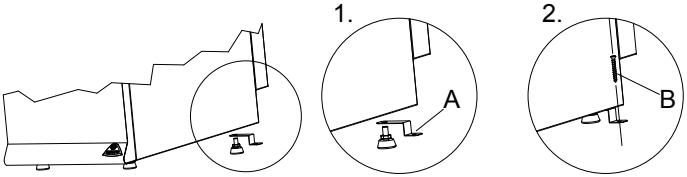

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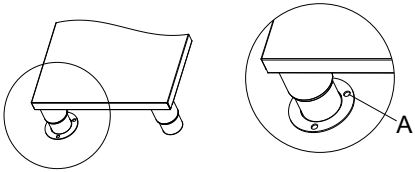
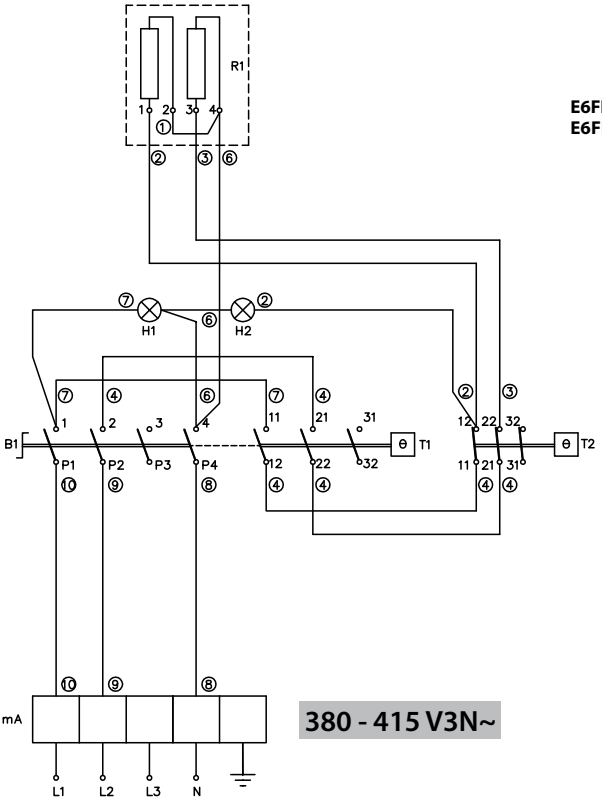


Electrical wiring diagrams

E6FL3B • E6FR3B
E6FL3M • E6FR3M



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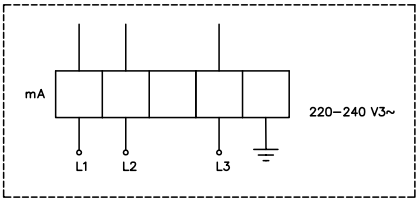
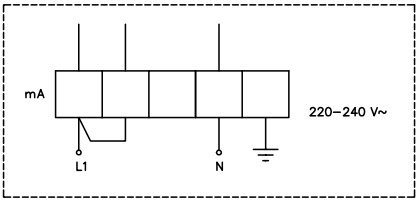
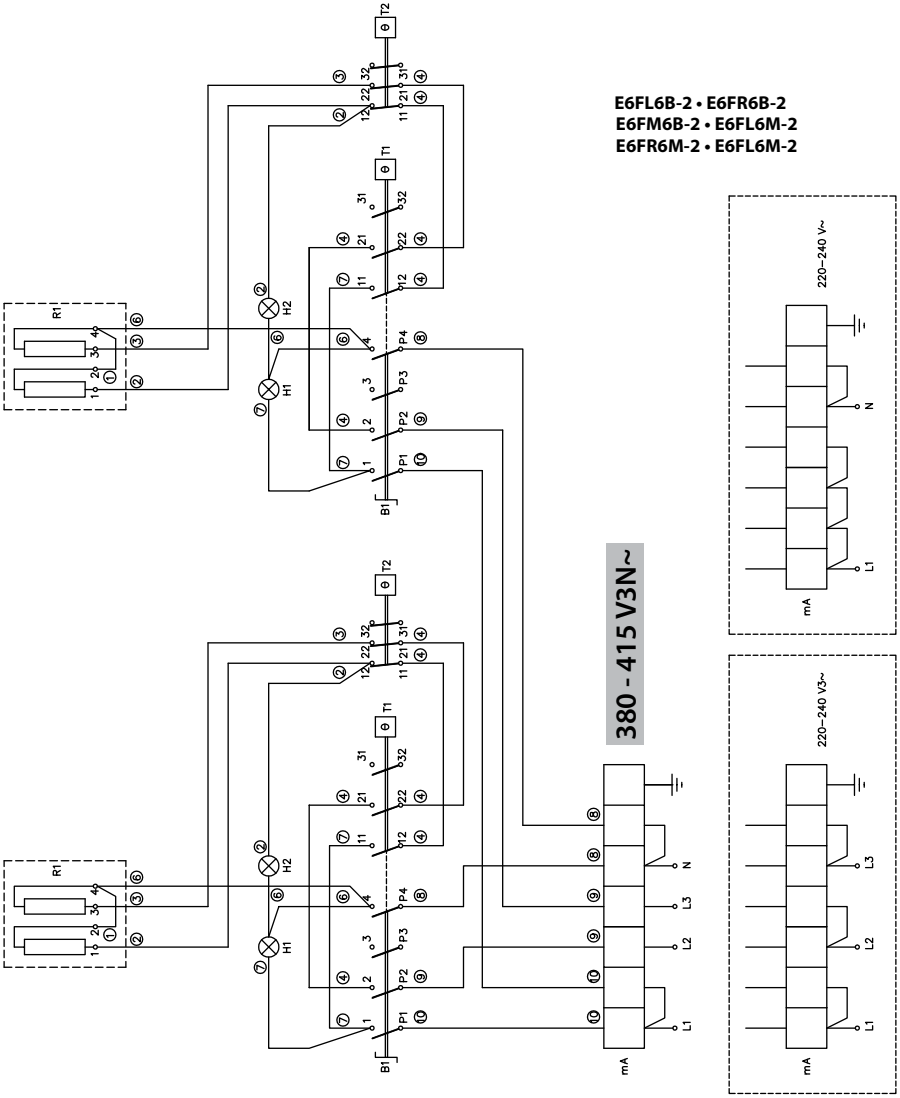
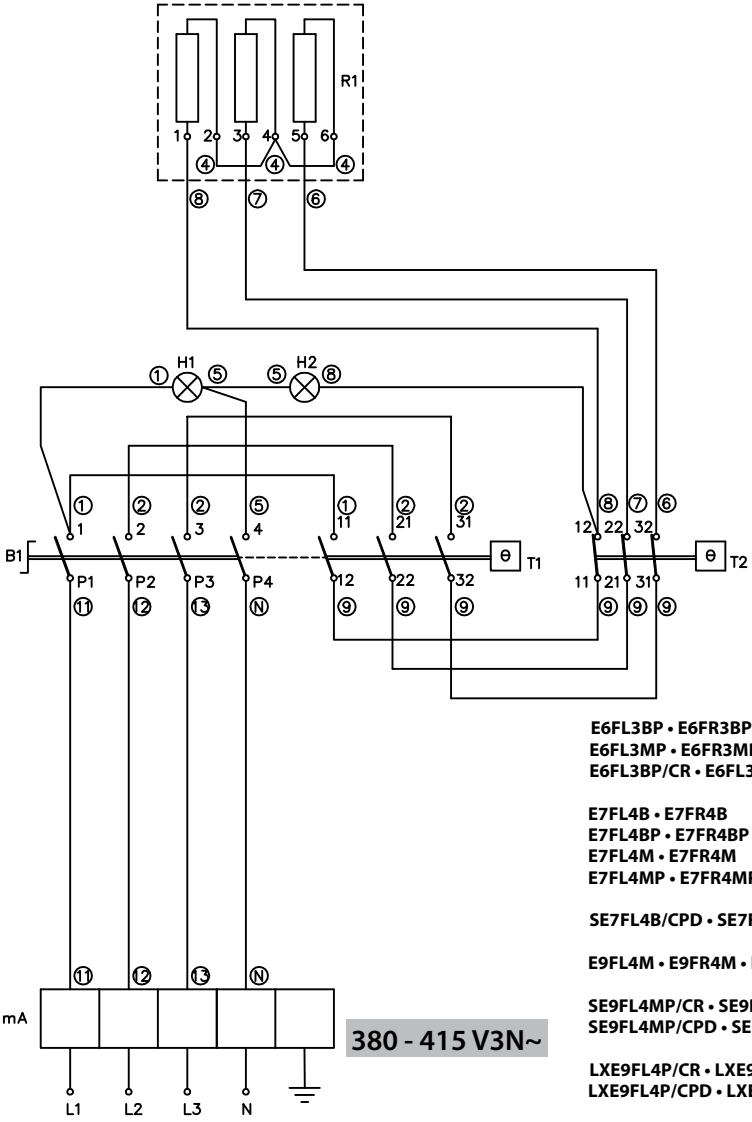




E6FL6B-2 • E6FR6B-2
E6FM6B-2 • E6FL6M-2
E6FR6M-2 • E6FL6M-2





E6FL3BP • E6FR3BP
E6FL3MP • E6FR3MP
E6FL3BP/CR • E6FL3MP/CR

E7FL4B • E7FR4B
E7FL4BP • E7FR4BP • E7FL4BP/CR
E7FL4M • E7FR4M
E7FL4MP • E7FR4MP • E7FL4MP/CR

SE7FL4B/CPD • SE7FR4B/CPD

E9FL4M • E9FR4M • E9FL4M/CR

SE9FL4MP/CR • SE9FR4MP/CR
SE9FL4MP/CPD • SE9FR4MP/CPD

LXE9FL4P/CR • LXE9FR4P/CR
LXE9FL4P/CPD • LXE9FR4P/CPD

E6FL6BP-2 • E6FR6BP-2 • E6FM6BP-2
E6FL6MP-2 • E6FR6MP-2 • E6FM6MP-2
E6FL6BP-2/CR • E6FL6MP-2/CR

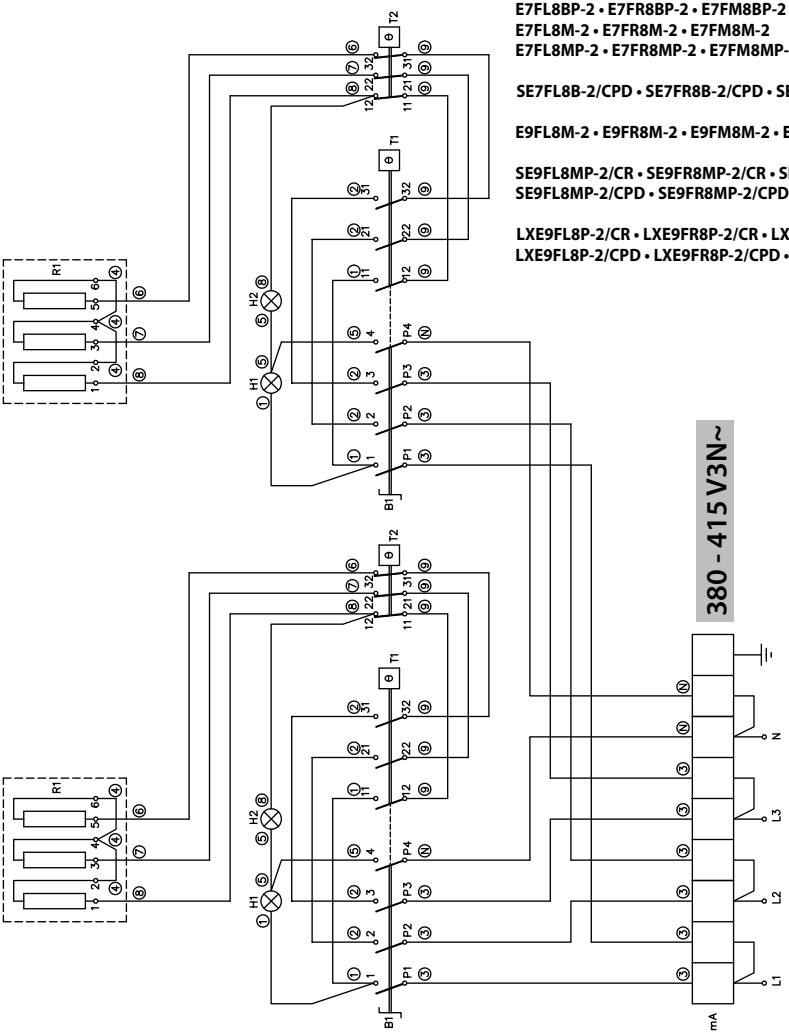
E7FL8B-2 • E7FR8B-2 • E7FM8B-2
E7FL8BP-2 • E7FR8BP-2 • E7FM8BP-2 • E7FL8BP-2/CR
E7FL8M-2 • E7FR8M-2 • E7FM8M-2
E7FL8MP-2 • E7FR8MP-2 • E7FM8MP-2 • E7FL8MP-2/CR

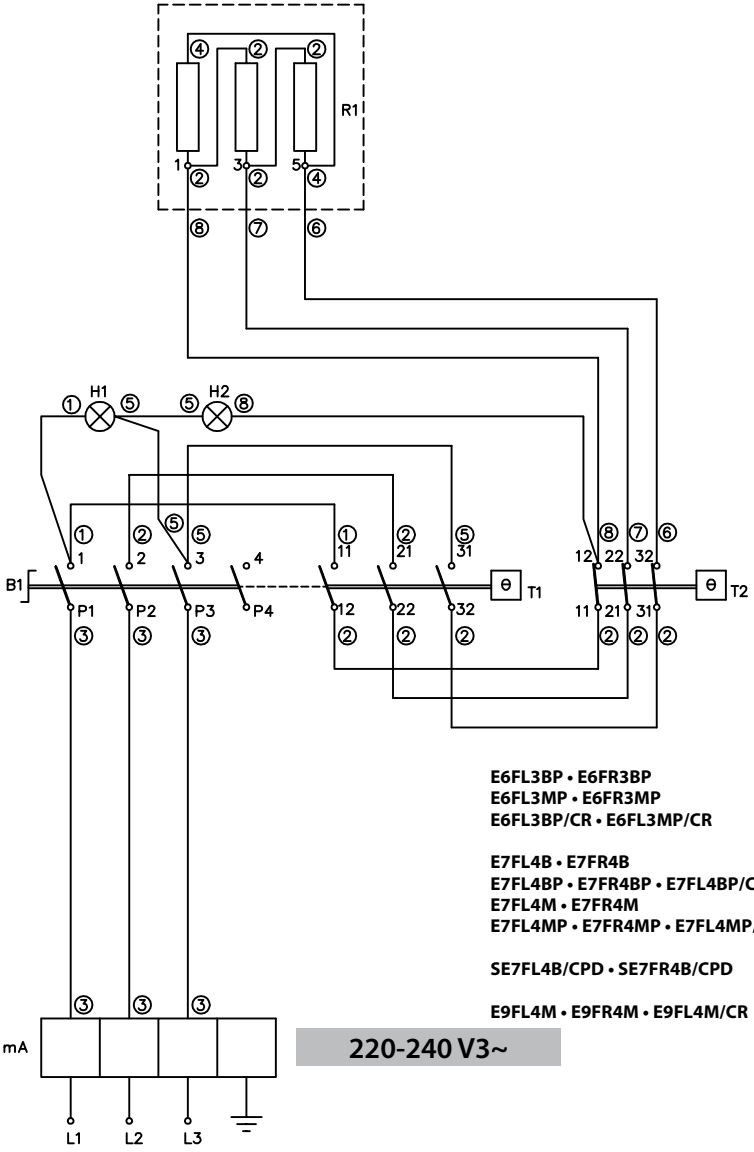
SE7FL8B-2/CPD • SE7FR8B-2/CPD • SE7FM8B-2/CPD

E9FL8M-2 • E9FR8M-2 • E9FM8M-2 • E9FL8M-2/CR

SE9FL8MP-2/CR • SE9FR8MP-2/CR • SE9FM8MP-2/CR
SE9FL8MP-2/CPD • SE9FR8MP-2/CPD • SE9FM8MP-2/CPD

LXE9FL8P-2/CR • LXE9FR8P-2/CR • LXE9FM8P-2/CR
LXE9FL8P-2/CPD • LXE9FR8P-2/CPD • LXE9FM8P-2/CPD





E6FL3BP • E6FR3BP
E6FL3MP • E6FR3MP
E6FL3BP/CR • E6FL3MP/CR

E7FL4B • E7FR4B
E7FL4BP • E7FR4BP • E7FL4BP/CR
E7FL4M • E7FR4M
E7FL4MP • E7FR4MP • E7FL4MP/CR

SE7FL4B/CPD • SE7FR4B/CPD

E9FL4M • E9FR4M • E9FL4M/CR

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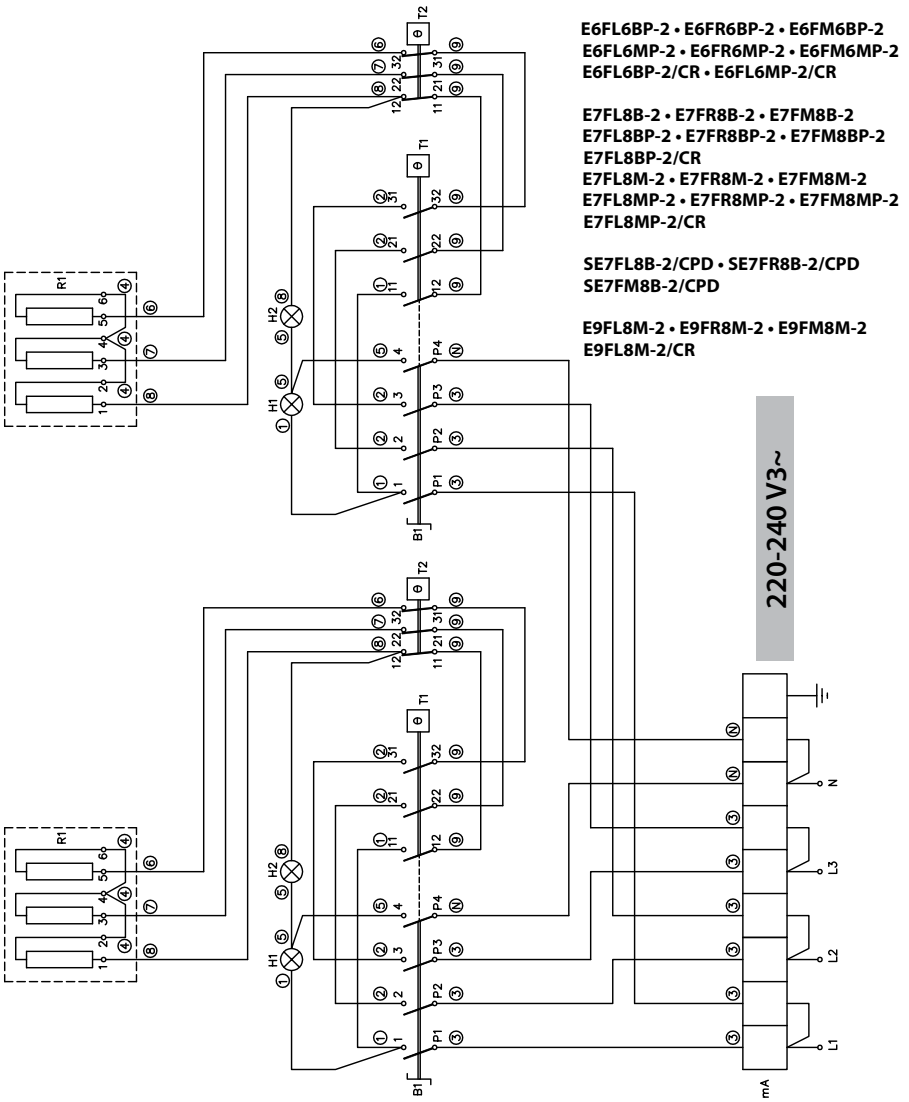
E6FL6BP-2 • E6FR6BP-2 • E6FM6BP-2
E6FL6MP-2 • E6FR6MP-2 • E6FM6MP-2
E6FL6BP-2/CR • E6FL6MP-2/CR

E7FL8B-2 • E7FR8B-2 • E7FM8B-2
E7FL8BP-2 • E7FR8BP-2 • E7FM8BP-2
E7FL8BP-2/CR
E7FL8M-2 • E7FR8M-2 • E7FM8M-2
E7FL8MP-2 • E7FR8MP-2 • E7FM8MP-2
E7FL8MP-2/CR

SE7FL8B-2/CPD • SE7FR8B-2/CPD
SE7FM8B-2/CPD

E9FL8M-2 • E9FR8M-2 • E9FM8M-2
E9FL8M-2/CR



SE9FL12MP-3/CPD - SE9FR12MP-3/CPD -
SE9FM12MP-3/CPD
LXE9FL12MP-3/CPD - LXE9FR12MP-3/CPD -
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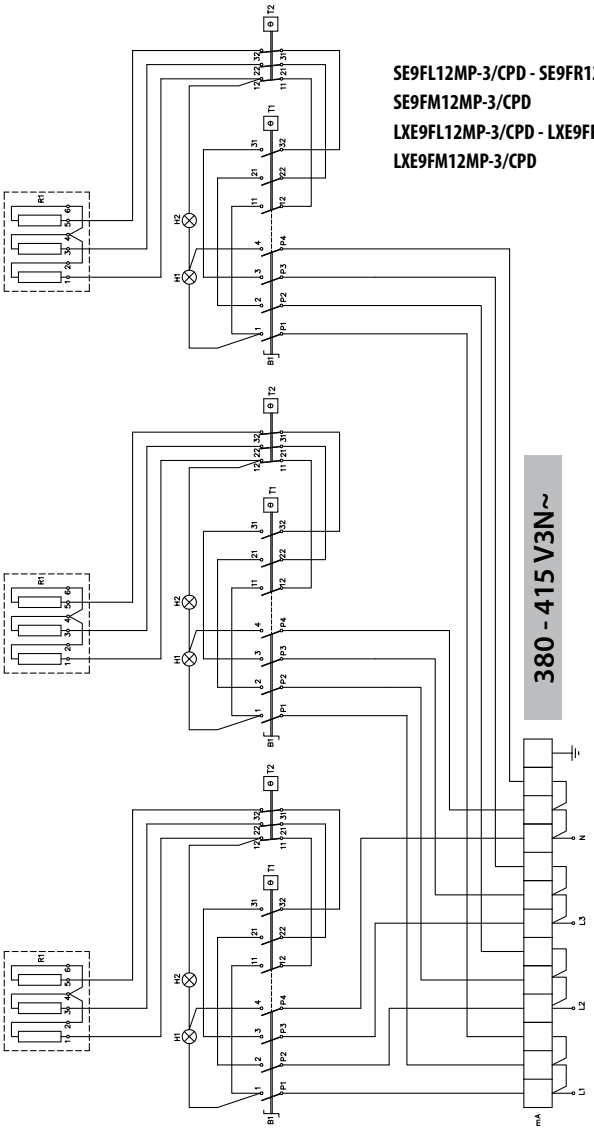
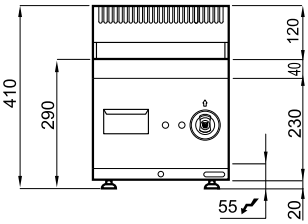
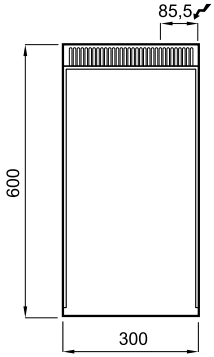
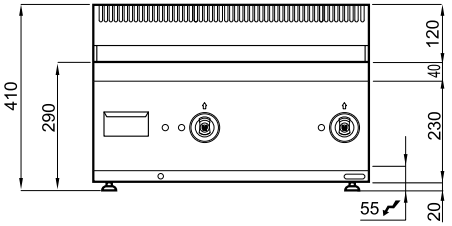


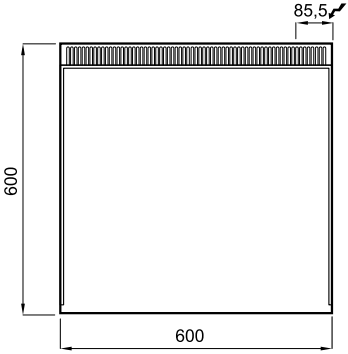
E6FL3B · E6FR3B · E6FL3BP · E6FR3BP · E6FL3BP/CR



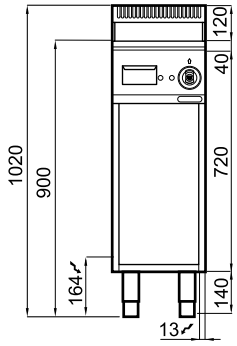


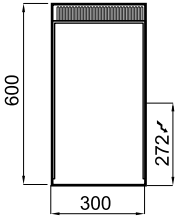
E6FL6B-2 · E6FR6B-2 · E6FM6B-2 · E6FL6BP-2 · E6FR6BP-2 · E6FM6BP-2 · E6FL6BP-2/CR



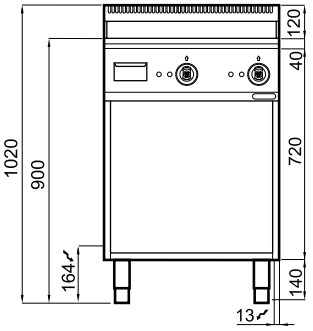


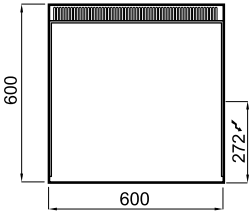
E6FL3M · E6FR3M · E6FL3MP · E6FR3MP · E6FL3MP/CR



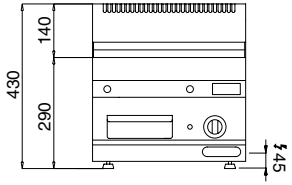


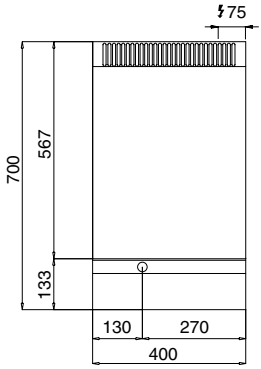
E6FL6M-2 · E6FR6M-2 · E6FM6M-2 · E6FL6MP-2 E6FR6MP-2 · E6FM6MP-2 · E6FL6MP-2/CR



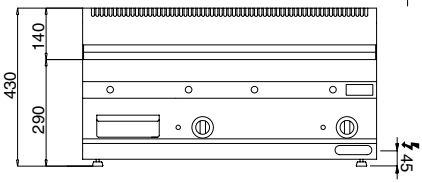


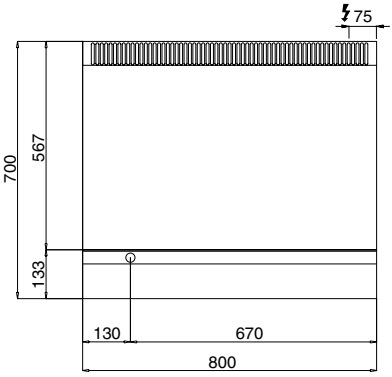
E7FL4B · E7FR4B · E7FL4BP · E7FR4BP · E7FL4BP/CR



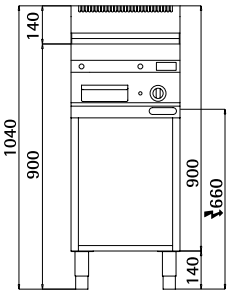


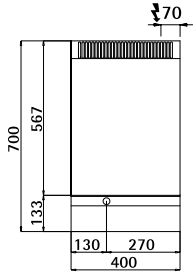
E7FL8B-2 · E7FR8B-2 · E7FM8B-2 · E7FL8BP-2 · E7FR8BP-2 · E7FM8BP-2 · E7FL8BP-2/CR



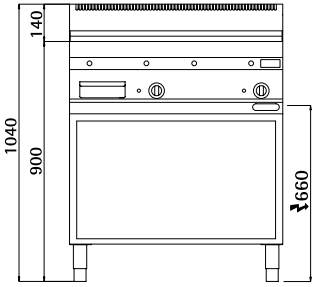


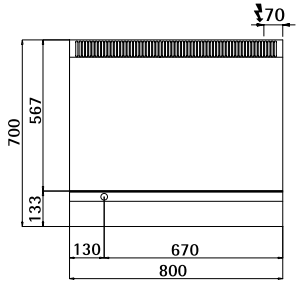
E7FL4M · E7FR4M · E7FL4MP · E7FR4MP · E7FL4MP/CR



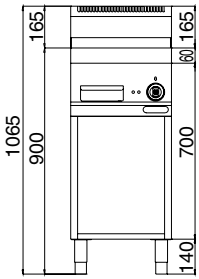


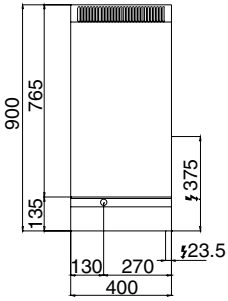
E7FL8M-2 · E7FR8M-2 · E7FM8M-2 · E7FL8MP-2 · E7FR8MP-2 · E7FM8MP-2 · E7FL8MP-2/CR



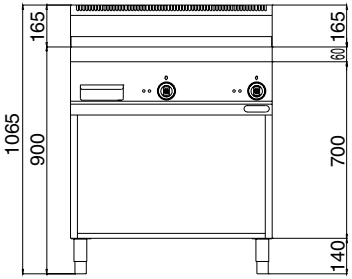


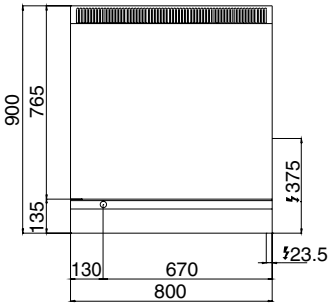
E9FL4M · E9FR4M · E9FL4M/CR



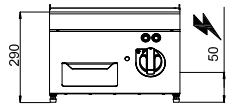


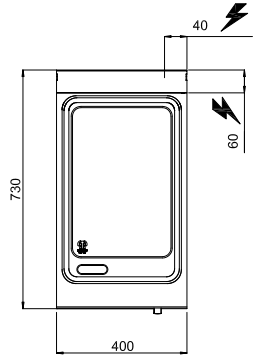
E9FL8M-2 · E9FR8M-2 · E9FM8M · E9FL8M-2/CR



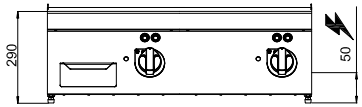


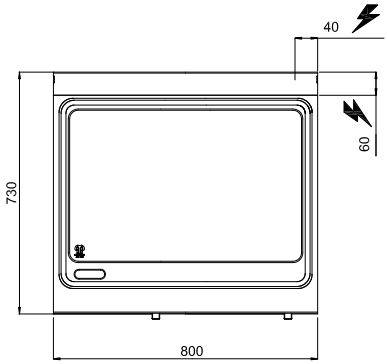
SE7FL4B/CPD · SE7FR4B/CPD



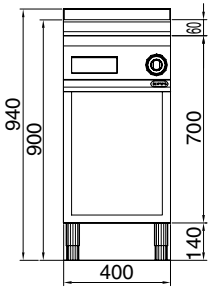


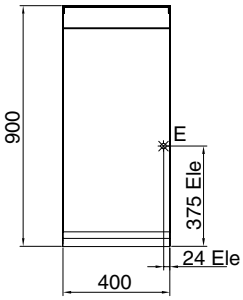
SE7FL8B-2/CPD · SE7FM8B-2/CPD · SE7FR8B-2/CPD



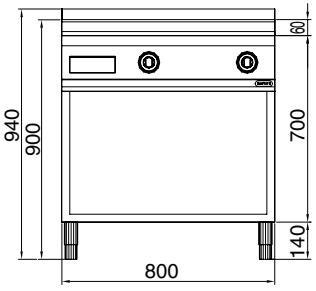


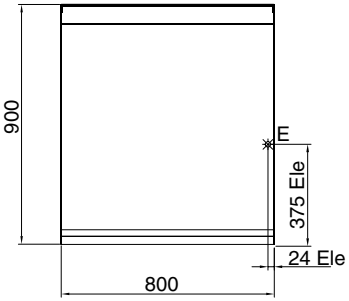
SE9FL4MP/CR · SE9FR4MP /CR · SE9FL4MP/CPD · SE9FR4MP/CPD





SE9FL8MP-2 /CR · SE9FM8MP-2/CR · SE9FR8MP-2/CR SE9FL8MP-2/CRD · SE9FR8MP-2/CPD · SE9FM8MP-2/CPD





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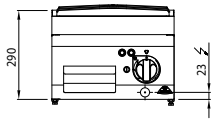

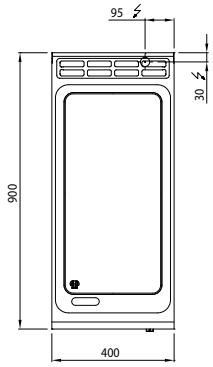

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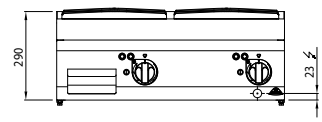
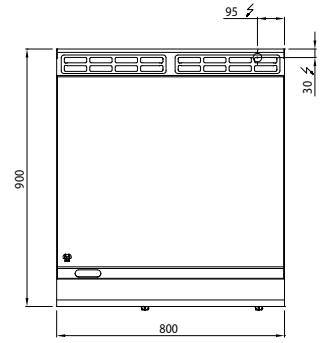
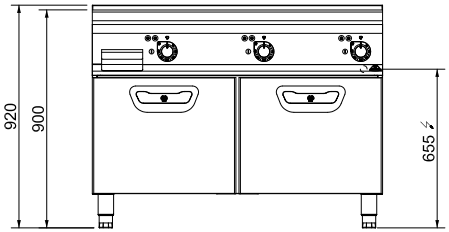
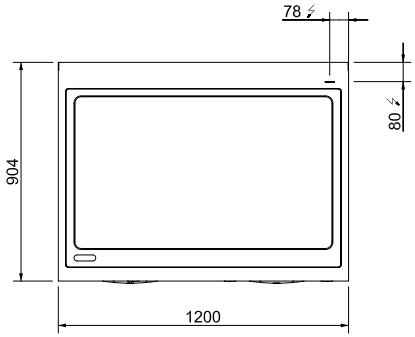


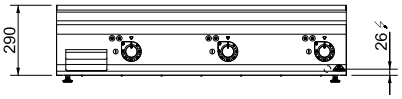


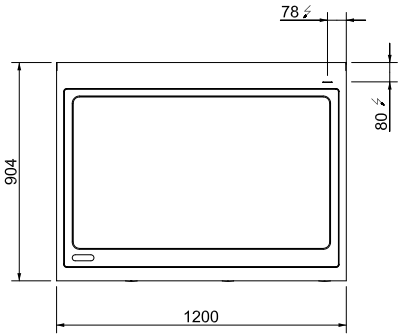
SE9FL12MP-3/CPD • SE9FR12MP-3/CPD • SE9FM12MP-3/CPD





LXE9FL12P-3/CPD • LXE9FR12MP-3/CPD • LXE9FM12MP-3/CPD





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SERIES PLUS 600 ELECTRICAL GRIDDLE

Appliance type	Description	Dim.: (L x W x H) Work top (total h)
E6FL3B	Smooth griddle	mm 300x600x290 (410)
E6FR3B	Ribbed griddle	mm 300x600x290 (410)
E6FL3BP	Smooth powered griddle	mm 300x600x290 (410)
E6FR3BP	Ribbed powered griddle	mm 300x600x290 (410)
E6FL3M	Smooth griddle with cabinet	mm 300x600x900 (1020)
E6FR3M	Ribbed griddle with cabinet	mm 300x600x900 (1020)
E6FL3MP	Smooth powered griddle with cabinet	mm 300x600x900 (1020)
E6FR3MP	Ribbed powered griddle with cabinet	mm 300x600x900 (1020)
E6FL3BP/CR	Smooth powered chromium-plated griddle	mm 300x600x290 (410)
E6FL3MP/CR	Smooth powered chromium-plated griddle with cabinet	mm 300x600x900 (1020)
E6FL6B-2	2-area smooth griddle	mm 600x600x290 (410)
E6FR6B-2	2-area ribbed griddle	mm 600x600x290 (410)
E6FM6B-2	2-area mixed smooth/ribbed griddle	mm 600x600x290 (410)
E6FL6BP-2	2-area smooth powered griddle	mm 600x600x290 (410)
E6FR6BP-2	2-area ribbed powered griddle	mm 600x600x290 (410)
E6FM6BP-2	2-area mixed smooth-ribbed powered griddle	mm 600x600x290 (410)
E6FL6M-2	2-area smooth griddle with cabinet	mm 600x600x900 (1020)
E6FR6M-2	2-area ribbed griddle with cabinet	mm 600x600x900 (1020)
E6FM6M-2	2-area mixed smooth/ribbed griddle with cabinet	mm 600x600x900 (1020)
E6FL6MP-2	2-area smooth powered griddle with cabinet	mm 600x600x900 (1020)
E6FR6MP-2	2-area ribbed powered griddle with cabinet	mm 600x600x900 (1020)
E6FM6MP-2	2-area mixed smooth/ribbed powered griddle with cabinet	mm 600x600x900 (1020)
E6FL6BP-2/CR	2-area smooth powered chromium-plated griddle	mm 600x600x290 (410)
E6FL6MP-2/CR	2-area smooth powered chromium-plated griddle with cabinet	mm 600x600x900 (1020)

SERIES MACROS 700 ELECTRICAL GRIDDLE

Appliance type	Description	Dim.: (L x W x H) Work top (total) h)
E7FL4B	Smooth griddle	mm 400x700x290 (430)
E7FR4B	Ribbed griddle	mm 400x700x290 (430)
E7FL4MP/CR	Smooth powered chromium-plated griddle	mm 400x700x900 (1040)
E7FL4M	Smooth griddle with cabinet	mm 400x700x900 (1040)
E7FR4M	Ribbed griddle with cabinet	mm 400x700x900 (1040)
E7FL4BP	Smooth powered griddle with cabinet	mm 400x700x290 (430)
E7FR4BP	Ribbed powered griddle with cabinet	mm 400x700x290 (430)
E7FL4BP/CR	Smooth powered chromium-plated griddle	mm 400x700x290 (430)
E7FL4MP	Smooth polished powered griddle with cabinet	mm 400x700x900 (1040)
E7FR4MP	Ribbed powered chromium-plated griddle	mm 400x700x900 (1040)
E7FL8B-2	2-area smooth griddle	mm 800x700x290 (430)
E7FR8B-2	2-area ribbed griddle	mm 800x700x290 (430)
E7FM8B-2	2-area mixed smooth/ribbed griddle	mm 800x700x290 (430)
E7FL8BP-2	2-area smooth powered griddle	mm 800x700x290 (430)
E7FR8BP-2	2-area ribbed powered griddle	mm 800x700x290 (430)
E7FM8BP-2	2-area mixed smooth-ribbed powered griddle	mm 800x700x290 (430)
E7FL8BP-2/CR	2-area smooth powered chromium-plated griddle	mm 800x700x290 (430)
E7FL8M-2	2-area smooth griddle with cabinet	mm 800x700x900 (1040)
E7FR8M-2	2-area ribbed griddle with cabinet	mm 800x700x900 (1040)
E7FM8M-2	2-area mixed smooth/ribbed griddle with cabinet	mm 800x700x900 (1040)
E7FL8MP-2	2-area smooth powered griddle with cabinet	mm 800x700x900 (1040)
E7FR8MP-2	2-area powered ribbed griddle with cabinet	mm 800x700x900 (1040)
E7FM8MP-2	2-area mixed smooth/ribbed powered griddle with cabinet	mm 800x700x900 (1040)
E7FL8MP-2/CR	2-area smooth chromium-plated powered griddle with cabinet	mm 800x700x900 (1040)

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SERIES MAXIMA 900 ELECTRICAL GRIDDLE

Appliance type	Description	Dim.: (L x W x H) Work top (total h)
E9FL4M	Smooth griddle with cabinet	mm 400x900x900 (960)
E9FR4M	Ribbed griddle with cabinet	mm 400x900x900 (960)
E9FL4M/CR	Smooth chromium-plated griddle with cabinet	mm 400x900x900 (960)
E9FL8M-2	2-area smooth chromium-plated griddle with cabinet	mm 400x900x900 (960)
E9FR8M-2	2-area griddle polished griddle with cabinet	mm 400x900x900 (960)
E9FM8M-2	2-area smooth/ribbed griddle with cabinet	mm 400x900x900 (960)
E9FL8M-2/CR	2-area smooth chromium griddle with cabinet	mm 400x900x900 (960)

SERIES S700 ELECTRICAL GRIDDLE

Appliance type	Description	Dim.: (L x W x H) Work top (total) h)
SE7FL4B/CPD	Smooth compound griddle	mm 400x730x290 (300)
SE7FR4B/CPD	Ribbed compound griddle	mm 400x730x290 (300)
SE7FL8B-2/CPD	2-area smooth compound griddle	mm 400x730x290 (300)
SE7FM8B-2/CPD	2-area smooth / ribbed compound griddle	mm 800x730x290 (300)
SE7FR8B-2/CPD	2-area ribbed compound griddle	mm 800x730x290 (300)

SERIES S900 ELECTRICAL GRIDDLE

Appliance type	Description	Dim.: (L x W x H) Work top (total) h)
SE9FL4MP/CR	Smooth powered chromium-plated griddle with cabinet	mm 400x900x900 (960)
SE9FR4MP/CR	Ribbed powered chromium-plated griddle with cabinet	mm 400x900x900 (960)
SE9FL4MP/CPD	Smooth compound powered griddle with cabinet	mm 400x900x900 (960)
SE9FR4MP/CPD	Smooth compound chromium-plated griddle with cabinet	mm 400x900x900 (960)
SE9FL8MP-2/CR	2-area smooth powered chromium-plated griddle with cabinet	mm 800x900x900 (960)
SE9FM8MP-2/CR	2-area mixed smooth/ribbed powered chromium-plated griddle with cabinet	mm 800x900x900 (960)
SE9FR8MP-2/CR	2-area ribbed powered chromium-plated griddle with cabinet	mm 800x900x900 (960)
SE9FL8MP-2/CPD	2-area smooth compound powered griddle with cabinet	mm 800x900x900 (960)
SE9FR8MP-2/CPD	2-area mixed ribbed powered chromium-plated griddle with cabinet	mm 800x900x900 (960)
SE9FM8MP-2/CPD	2-area mixed smooth/ribbed powered chromium-plated griddle with cabinet	mm 800x900x900 (960)
SE9FL12MP-3/CPD	3-area smooth compound powered griddle with cabinet	mm 1200x900x900 (920)
SE9FR12MP-3/CPD	3-area mixed ribbed powered chromium-plated griddle with cabinet	mm 1200x900x900 (920)
SE9FM12MP-3/CPD	3-area mixed smooth/ribbed powered chromium-plated griddle with cabinet	mm 1200x900x900 (920)

SERIES LX900 TOP ELECTRICAL GRIDDLE

Appliance type	Description	Dim.: (L x W x H) Work top (total) h)
LXE9FL4P/CR	Smooth powered chromium-plated griddle	mm 400x900x290
LXE9FR4P/CR	Ribbed powered chromium-plated griddle	mm 400x900x290
LXE9FL4P/CPD	Smooth compound powered griddle	mm 400x900x290
LXE9FR4P/CPD	Ribbed compound powered griddle	mm 400x900x290
LXE9FL8P-2/CR	2 area-smooth chromium-plated griddle	mm 800x900x290
LXE9FM8P-2/CR	2-area smooth/ribbed powered chromium-plated griddle	mm 800x900x290
LXE9FR8P-2/CR	2 area-ribbed chromium-plated griddle	mm 800x900x290
LXE9FL8P-2/CPD	2 area-smooth compound chromium-plated griddle	mm 800x900x290
LXE9FR8P-2/CPD	2 area-ribbed compound chromium-plated griddle	mm 800x900x290
LXE9FM8P-2/CPD	2-area mixed smooth/ribbed powered chromium-plated griddle	mm 800x900x290
LXE9FL12MP-3/CPD	3 area-smooth compound chromium-plated griddle	mm 1200x900x290
LXE9FR12MP-3/CPD	3 area-ribbed compound chromium-plated griddle	mm 1200x900x290
LXE9FM12MP-3/CPD	3-area mixed smooth/ribbed powered chromium-plated griddle	mm 1200x900x290

SERIES 600 ELECTRICAL GRIDDLE TECHNICAL DATA

MODEL	Cooking areas		Rated output	Voltage rating	Connection cable	Weight
	n°	kW	kW	V	mm²	kg
E6FL3B - E6FR3B	1	2,7	2,7	220 - 240 ~ 220 - 240 3 ~ 380 - 415 3N ~	3 x 2,5 mm² 4 x 1,5 mm² 5 x 1,5 mm²	24
E6FL3M - E6FR3M	1	2,7	2,7	220 - 240 ~ 220 - 240 3 ~ 380 - 415 3N ~	3 x 2,5 mm² 4 x 1,5 mm² 5 x 1,5 mm²	32
E6FL3BP - E6FR3BP - E6FL3BP/CR	1	4	4	220 - 240 3 ~ 380 - 415 3N ~	4 x 2,5 mm² 5 x 2,5 mm²	24
E6FL3MP - E6FR3MP - E6FL3MP/CR	1	4	4	220 - 240 3 ~ 380 - 415 3N ~	4 x 2,5 mm² 5 x 2,5 mm²	32
E6FL6B-2 - E6FR6B-2 - E6FM6B-2	2	2,7	5,4	220 - 240 ~ 220 - 240 3 ~ 380 - 415 3N ~	3 x 4 mm² 4 x 2,5 mm² 5 x 2,5 mm²	43
E6FR6M-2 - E6FL6M-2 - E6FM6M-2	2	2,7	5,4	220 - 240 ~ 220 - 240 3 ~ 380 - 415 3N ~	3 x 4 mm² 4 x 2,5 mm² 5 x 2,5 mm²	53
E6FL6BP-2 - E6FR6BP-2 - E6FM6BP-2 - E6FL6BP-2/CR	2	4	8	220 - 240 3 ~ 380 - 415 3N ~	4 x 2,5 mm² 5 x 2,5 mm²	43
E6FL6MP-2 - E6FR6MP-2 - E6FM6MP-2 - E6FL6MP-2/CR	2	4	8	220 - 240 3 ~ 380 - 415 3N ~	4 x 2,5 mm² 5 x 2,5 mm²	53

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SERIES MACROS 700/S700 ELECTRICAL GRIDDLE TECHNICAL DATA

MODEL	Cooking areas		Rated output	Voltage rating	Connection cable	Weight
	n°	kW	kW	V	mm²	kg
E7FL4B - E7FR4B	1	4	4	220 - 240 3 ~ 380 - 415 3N ~	4 x 1,5 mm² 5 x 1 mm²	37
E7FL4M - E7FR4M	1	4,8	4,8	220 - 240 3 ~ 380 - 415 3N ~	4 x 1,5 mm² 5 x 1 mm²	48
E7FL4BP - E7FR4BP - E7FL4BP/CR	1	4,8	4,8	220 - 240 3 ~ 380 - 415 3N ~	4 x 1,5 mm² 5 x 1 mm²	37
E7FL4MP - E7FR4MP - E7FL4MP/CR	1	4,8	4,8	220 - 240 3 ~ 380 - 415 3N ~	4 x 1,5 mm² 5 x 1 mm²	48
E7FL8B-2 - E7FR8B-2 - E7FM8B-2	2	4	8	220 - 240 3 ~ 380 - 415 3N ~	4 x 2,5 mm² 5 x 1,5 mm²	71
E7FL8M-2 - E7FR8M-2 - E7FM8M-2	2	4	8	220 - 240 3 ~ 380 - 415 3N ~	4 x 2,5 mm² 5 x 1,5 mm²	87
E7FL8BP-2 - E7FR8BP-2 - E7FM8BP-2	2	4,8	9,6	220 - 240 3 ~ 380 - 415 3N ~	4 x 4 mm² 5 x 1,5 mm²	87
E7FL8BP-2/CR	2	4,8	9,6	220 - 240 3 ~ 380 - 415 3N ~	4 x 4 mm² 5 x 1,5 mm²	71
E7FL8MP-2 - E7FR8MP-2 - E7FM8MP-2	2	4,8	9,6	220 - 240 3 ~ 380 - 415 3N ~	4 x 4 mm² 5 x 1,5 mm²	87
E7FL8MP-2/CR	2	4,8	9,6	220 - 240 3 ~ 380 - 415 3N ~	4 x 4 mm² 5 x 1,5 mm²	87
SE7FL4B/CPD - SE7FR4B/CPD	1	4,8	4,8	220 - 240 3 ~ 380 - 415 3N ~	4 x 1,5 mm² 5 x 1 mm²	40
SE7FL8B-2/CPD - SE7FR8B-2/CPD - SE7FM8B-2/CPD	2	4,8	9,6	220 - 240 3 ~ 380 - 415 3N ~	4 x 4 mm² 5 x 1,5 mm²	80

SERIES MAXIMA 900 ELECTRICAL GRIDDLE TECHNICAL DATA

MODEL	Cooking areas		Rated output	Voltage rating	Connection cable	Weight
	n°	kW	kW	V	mm^2	kg
E9FL4M - E9FR4M - E9FL4M/CR	1	5,7	5,7	220 - 240 3 ~ 380 - 415 3N ~	4 x 1,5 mm^2 5 x 1 mm^2	63
E9FL8M-2 - E9FR8M-2 - E9FM8M-2 - E9FL8M-2/CR	2	5,7	11,4	220 - 240 3 ~ 380 - 415 3N ~	4 x 4 mm^2 5 x 2,5 mm^2	109

SERIES S900 ELECTRICAL GRIDDLE TECHNICAL DATA

MODEL	Cooking areas		Rated output	Voltage rating	Connection cable	Weight
	n°	kW	kW	V	mm^2	kg
SE9FL4MP/CR - SE9FR4MP/CR - SE9FL4MP/CPD - SE9FR4MP/CPD	1	6,6	6,6	380 - 415 3N ~	5 x 1 mm^2	69
SE9FL8MP-2/CR - SE9FM8MP-2/CR - SE9FR8MP-2/CR - SE9FL8MP-2/CPD - SE9FR8MP-2/CPD - SE9FM8MP-2/CPD	2	6,6	13,2	380-415 3N ~	5 x 2,5 mm^2	120
SE9FL12MP-3/CPD - SE9FR12MP-3/CPD - SE9FM12MP-3/CPD	3	6,6	19,8	380-415 3N ~	5 x 6 mm^2	210

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SERIES LX900 TOP ELECTRICAL GRIDDLE TECHNICAL DATA

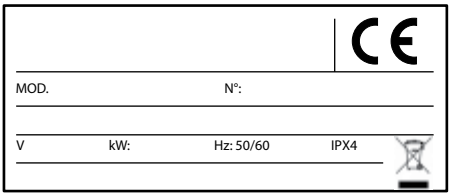
MODEL	Cooking areas		Rated output	Voltage rating	Connection cable	Weight
	n°	kW	kW	V	mm^2	kg
LXE9FL4P/CR - LXE9FR4P/CR - LXE9FL4P/CPD - LXE9FR4P/CPD	1	6,6	6,6	380 - 415 3N ~	5 x 1 mm^2	63
LXE9FL8P/-2CR - LXE9FM8P-2/CR - LXE9FR8P-2/CR - LXE9FL8P-2/CPD - LXE9FR8P-2/CPD - LXE9FM8P-2/CPD	2	6,6	13,2	380-415 3N ~	5 x 2,5 mm^2	108
LXE9FL12MP-3/CPD - LXE9FR12MP-3/CPD - LXE9FM12MP-3/CPD	3	6,6	19,8	380-415 3N ~	5 x 6 mm^2	240

The units are in conformity with the European directives:

2014/35/UE	Low voltage
2014/30/UE	EMC (electromagnetic compatibility)
2011/65/EU	Restriction of the use of certain hazardous substances in electrical and electronic equipment
2006/42/EC	Machine regulations and particular reference regulations
EN 60335-1	General Standard on the safety of household and similar electrical appliances
EN 60335-2-38	Particular Requirements for commercial ELECTRIC GRIDDLES and GRIDDLE GRILLS

Unit features

The serial number plate is positioned on the front side of the unit and contains all the connection data.



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INFORMATION FOR USERS OF PROFESSIONAL APPLIANCES

Pursuant to Article 24 of Legislative Decree no. 49 of 14 March 2014,
"The Implementation of EU Directive 2012/19 on Waste Electrical and Electronic Equipment (WEEE)".

The crossed out wheelie bin on the appliance or its packaging indicates that the end-of- life product must be collected separately from other waste, in order to ensure proper treatment and recycling.
In particular, the separate collection of professional end-of- life appliances is organised and managed:

a) directly by the user, if the appliance was placed on the market under past WEEE systems and the user decides to dispose of it without replacing it with another similar appliance with the same functions;
b) by the manufacturer, i.e. the party who first introduced and commercialised in EU countries, or sold in EU countries, under its own brand, the new appliance that replaced the previous one, when, after making the decision to dispose of an end-of- life appliance placed on the market under past WEEE systems, the user purchases a similar appliance with the same functions. In this case, the user may ask the manufacturer collect the old appliance no later than 15 consecutive calendar days after the delivery of the new appliance;
c) by the manufacturer, i.e. the party who first introduced and commercialised in EU countries, or sold in EU countries, under its own brand, the appliance, when the appliance was placed on the market under new WEEE systems.

The proper separate waste collection for the subsequent forwarding of the decommissioned product for recycling, treatment and environmentally compatible disposal, helps prevent negative impact on the environment and health, and promotes the reuse and / or recycling of the materials that the appliance is made of.

The user's illegal disposal of the product will result in the application of sanctions set out in current regulations.

INSTALLATION INSTRUCTIONS

ATTENTION!
Please refer to the initial pages of this manual for the figures mentioned in this chapter.

APPLIANCE DESCRIPTION

Sturdy stainless steel structure with 4 adjustable feet that can be adjusted in height. External coating made in 18/10 chromium-nickel steel. The special steel plate has a smooth or ribbed surface and pyroceram plates all equipped with side and back steel splashguards. It is also fitted with a stainless steel gravy collection tray. The steel plates are heated by armoured heating elements whilst the pyroceram tops are heated by infrared heating elements.

PREPARATION

Before initialising operation, remove all packaging. A few pieces are protected by adhesive film, remove these carefully.
If some glue remains on the surface, clean with suitable substances, for example petrol, never use abrasive substances. Assemble the feet of the appliance, the appliance must be levelled; small levelling adjustments may be made by regulating the feet. The main switch or the socket must be close to the appliance and with easy access.
The appliance should be installed under a range hood for fast steam evacuation.
Install at a distance of no less than 5 cm from the rear wall (Fig. 1) and no less than 50 cm from the side walls (Fig. 1.1). As the power cable is attached to the back of the appliances, they must be installed at a distance of at least 50 cm from the rear wall to make it easier for the installer to insert the power cable.
Stand-alone units that weigh less than 40 kg must be installed by means of the supplied kit in accordance with the described method (see fig. 6).
Unscrew one of the legs and insert the pin in the largest hole of the bracket "A", screw in the leg again and fix the unit to the supporting surface with a "B" screw.
All of the appliances with a single unit (including those weighing less than 40 kg) are equipped with an anti-tip device (see Fig. 6a).

Room ventilation
The room where the appliance is installed, must be fitted with air intakes to guarantee the correct operation of the unit and air exchange.
The air intakes must have proper dimensions, be protected by grids and they must be positioned free from obstructions. (See Fig. 2 – Fig. 3).

Caution – Warning
Do not install the appliance close to other units that can reach high temperature: the electrical components might be damaged.
During installation, make sure the air suction and evacuation ways are free from any obstacles.

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INSTALLATION

The appliance must be put in operation and serviced by a qualified person.
All the installation works must be carried out according to the regulations in force. The manufacturer declines any responsibility in the event of wrong operation due to an improper, or non compliant installation.

Warning!
Disconnect mains before any intervention.

For a direct network connection, it is necessary to provide a device that ensures the disconnection from the network with an opening distance from the contacts that allows for a complete disconnection under the conditions of overvoltage category III, in accordance to the rules of installation.
If the power supply cord is damaged, have it cord replaced by the manufacturer or their Technical Assistance or by a qualified person.

Attention!
The yellow-green ground cable must never be broken.

ELECTRICAL CONNECTION

Connect the appliance to the mains as shown (see Fig.4 – Fig.5):

1) install, if not present, an isolator switch (A) close to the appliance with an overcurrent trip and earth-leakage contact breaker.

2) Open, if present, the doors (B) and loosen the screws (C) to disassemble the panel (D).
3) Connect the isolator switch (A) to the terminal board (H) as shown in the figures and in the electrical diagrams at the end of the manual. The chosen connection cable must have features similar to the H07RN-F type with an operating temperature of at least 80°C and have a section suitable to the unit (see technical data on the tables).
4) Pass the cable through the passage and tighten the cable stopper, connect the conductors in their corresponding position to the terminal board and fix them. The yellow-green ground conductor must be longer than the others so that in the event that the cable stopper breaks, it disconnects itself after the voltage cables.

Equipotential

EN

The appliance must be connected to an equipotential system. The connection terminal is positioned close to the supply cable input.
It is marked by the symbol: ⏚

Attention!
The manufacturer is not responsible and will not reimburse, under guarantee, damages due to improper installation and installation which does not conform with these instructions.

APPLIANCE TEST

Important
Before putting in operation, test the equipment to evaluate the operational conditions of each component and single out any possible anomalies.
During this phase, it is important that safety and hygiene conditions are strictly followed.

Carry out the following controls to perform the test:

1) check that the mains voltage is in conformity with the appliance voltage
2) use the automatic isolator switch to check the electrical connection
3) check the proper operation of safety devices

After testing, if necessary, train the users in order that they understand all necessary skills in order to operate the equipment in safe conditions, according to the regulations in force in the country in which the equipment is to be used.

USE INSTRUCTIONS

ATTENTION !
Use the appliances under supervision and never operate whilst empty.
Lights indicate if every unit is on or off.

The appliance does not need particular adjustment interventions by specialized persons except for the regulations made during the operation by the user.

Use only the accessories recommended by the manufacturer.
The appliances are designed to cook directly on the griddle. Do not use the appliances to cook food using pans or other containers.

For better performance and reduced energy consumption, defrost frozen food at room temperature before cooking.
During the initial uses of the appliance, an acrid or burning smell may be detected. This will disappear after two or three uses.

After use, the areas are hot for a certain amount of time (residual heat). Do not rest your hands and keep children away from them !

These are very important regulations, if they are neglected, the appliance may not perform properly or the user may be placed at risk.

This appliance cannot be used by people (including children) with impaired skills or without experience and knowledge unless under the supervision of a person responsible for their safety who provides precise instructions about the use of the unit.
Keep children under supervision to make sure that they don't play with the unit.

GRIDDLE OPERATION STEEL PLATE

Initial use of the griddle
Important!
Before using the unit for the first time, clean the surface properly with warm water and detergent and use a soft cloth to eliminate all traces of anti-rust applied in the workshop; dry with a clean cloth (see the paragraph "Care of the appliance").

Make sure the gravy collecting tray is positioned correctly.
Activate the main switch before the appliance.
Before switching on the unit, rotate the handle from the position ●/○ to the desired temperature included between 50°C and 300°C; the lights will switch on: the green light indicates the unit is under operation, the orange light indicates the heating elements are working. As soon as the desired temperature is reached, the orange light will switch off.
The whole griddle area is heated.

The models with double griddles are equipped with two cooking areas with separate controls to adjust temperature independently.
To switch the unit off, rotate the handle to the ●/○ position.

GRIDDLE OPERATION
PYROCERAM GRIDDLE

Make sure the gravy collecting tray is positioned correctly.
Activate the main switch before the appliance.
To switch on the unit, rotate the handle of the chosen cooking area, the light will switch on to indicate the unit is operating.
The whole griddle area is heated.
We recommend switching on the plate to the maximum temperature, and as soon as it is reached, rotate the handle to the desired position. Each area is switched off by rotating the handle to the ●/○ position.

GLASS CLEANING
Glass must be cleaned with liquid degreasing detergents based on vinegar or lemon and suitable to clean china and glass. During this operation, we recommend the glass is not completely cold, so that food residue, burnt fat and other, can be softened by a damp cloth and removed by a scraper in order to preserve the surface.
Do not use abrasive or corrosive detergents.

WARNING
The cooking surface is resistant but not unbreakable and might be damaged by hard or sharp objects that might fall onto it. If there are cracks, dents or cuts, do not use the unit and contact Service Assistance immediately.
Do not pour water on the pyroceram surface especially when it is still hot, it may damage the surface.

MAINTENANCE

CARE OF THE APPLIANCE

ATTENTION!
- Before cleaning, switch off the unit and let it cool down.
- In the event of electrically supplied units, use the isolator switch to disconnect the mains.

Carefully clean daily the appliance to guarantee its proper operation and long life.
Steel surfaces must be cleaned with a dish washer detergent diluted in very hot water by using a soft cloth; for the toughest dirt, use ethylic alcohol, acetone or another non-halogenated solvent; **do not use abrasive powder detergents or corrosive substances such as hydrochloric acid, muriatic or sulphuric acid. The use of acids can affect the unit's operation and safety.** Do not use brushes, steel cottons or abrasive disks made with other metals or alloys that might cause rust stains due to contamination. For the same reason, avoid contact with iron objects. Do not use steel cottons or stainless steel brushes because whilst they will not contaminate surfaces, they can cause damaging scratches.
If dirt is tough, do not use sandpaper or rough paper, but use synthetic sponges (for example Scotchbrite sponges).
Do not use substances for cleaning silver and be careful with hydrochloric or sulphuric vapours coming from floor washing products, for example. **Do not aim water jets directly on the appliance, it might be damaged.** After cleaning, rinse properly with clean water and dry carefully with a cloth.

IMPORTANT
To use the pyroceram tops at their best, follow the recommendations and instructions:
1) after cooking remove all dirt and food residuals from the surface by using a proper scraper.
2) pour a few drops of a detergent suitable for pyroceram surfaces on the cold surface and rub with kitchen paper or a soft cloth. **Do not use sponges or any type of abrasive products. As well as corrosive detergents such as oven spray or stain removers.**
3) Rinse the surface well and dry with a soft cloth or kitchen paper.

We recommend cleaning after every use.

COMPONENT REPLACEMENT (SPARE PARTS)

Use only original spare parts supplied by the manufacturer.
All maintenance must be carried out by a qualified person. Complete appliance service at least once a year. We recommend subscription to our maintenance agreement.

LONG PERIODS OF INACTIVITY OF THE APPLIANCE

If the appliance is not used for long periods of time, please observe the following:

1) switch off the isolator switch to disconnect the mains.
2) clean the equipment and the surrounding areas properly
3) pour a small quantity of cooking oil on the stainless steel surfaces and on the griddle
4) carry out all maintenance operations
5) cover all appliances with a suitable material and leave few openings to allow air to circulate

WHAT TO DO IN THE EVENT OF FAILURE

In the event of a failure, disconnect the appliance immediately from the mains and contact for Service Assistance.

EN

WARRANTY CERTIFICATE

COMPANY NAME: _____

ADDRESS: _____

POSTAL CODE : _____ TOWN: _____

PROVINCE: _____ **INSTALLATION DATE**: _____

MODEL. _____

PART NUMBER: _____

ATTENTION!

The manufacturer declines all responsibility for any inaccuracies in this handbook due to typing or printing errors.
The manufacturer reserves the right to make any changes that may be required without altering the basic features of the product. The manufacturer declines all responsibility in the event that the instructions given in this handbook are not fully observed. The manufacturer declines all responsibility for any direct or indirect damage caused by incorrect installation, tampering, poor maintenance and negligent use.

WARRANTY CERTIFICATE

COMPANY NAME: _____

ADDRESS: _____

POSTAL CODE : _____ TOWN: _____

PROVINCE: _____ **INSTALLATION DATE**: _____

MODEL. _____

PART NUMBER: _____

INOX-bázis
Rozsdamentes KONYHATECHNOLÓGIA