

cod. 31876900



## EN

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.

**Warning!**

**Before performing any operations, cut off the main power supply.**

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 cord is damaged, it must be replaced by the manufacturer's technicians or by a person with similar qualifications.

**Equipotential**

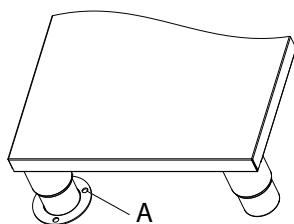
The appliance must be connected to a equipotential system. The connection terminal is located near the power supply cable input. It is marked with the following symbol:



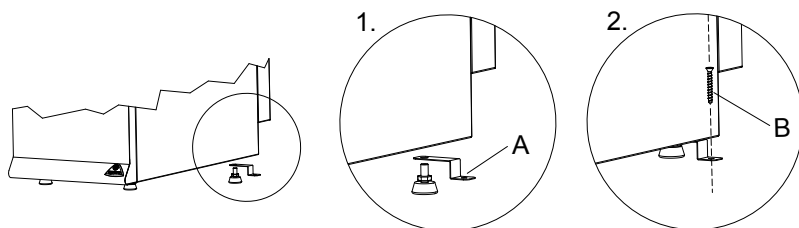
**Maintenance must be carried out by qualified personnel.**

**Do not aim water jets directly on the appliance, it might be damaged.**

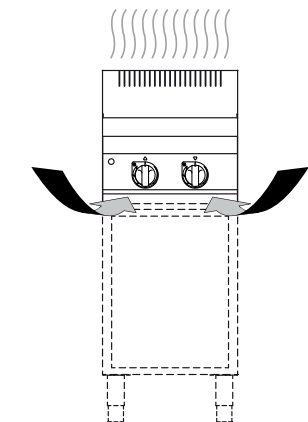
## 1a



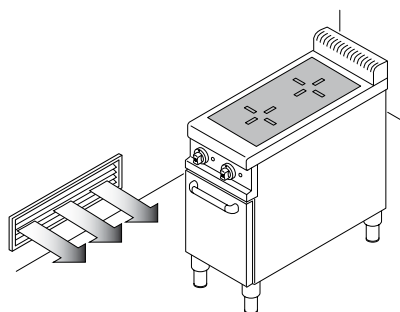
## 1b



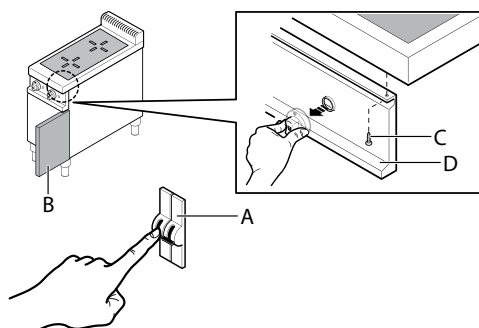
## 2



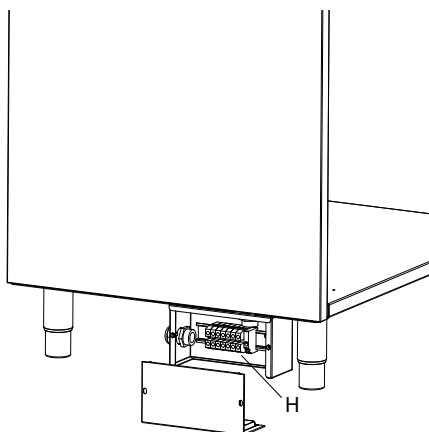
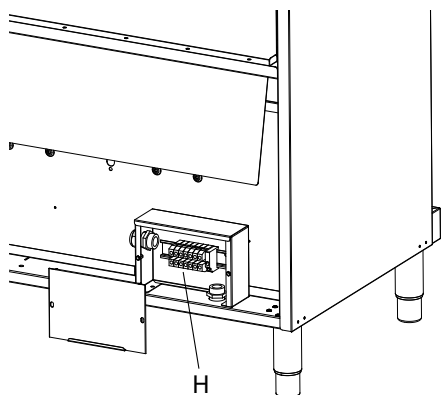
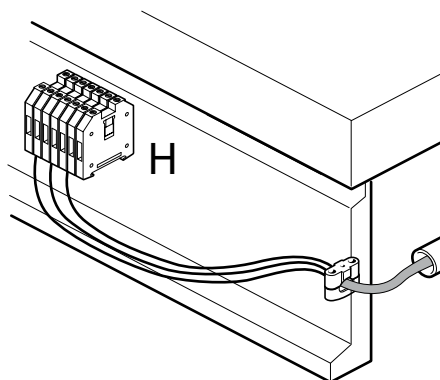
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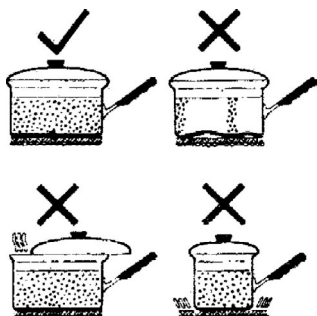
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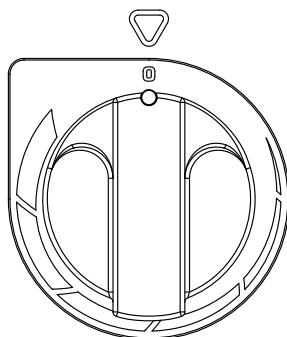
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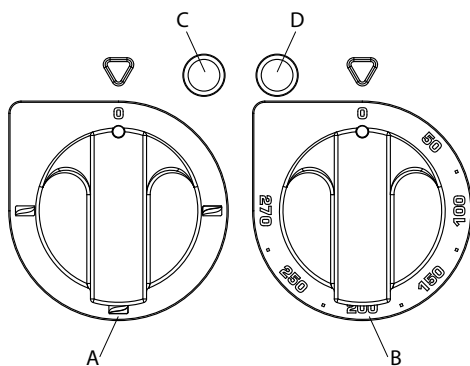
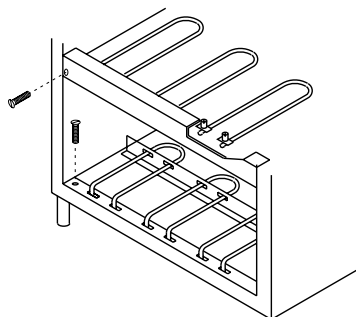
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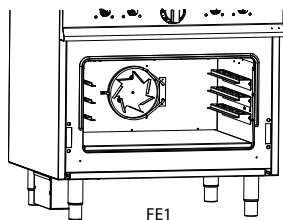
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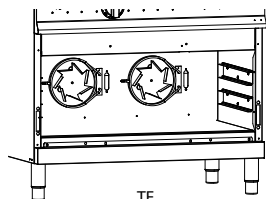
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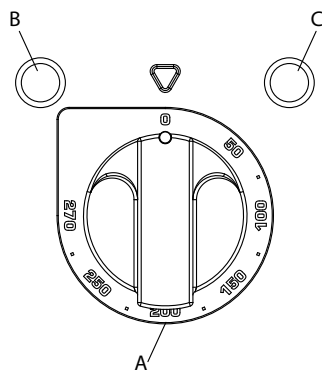
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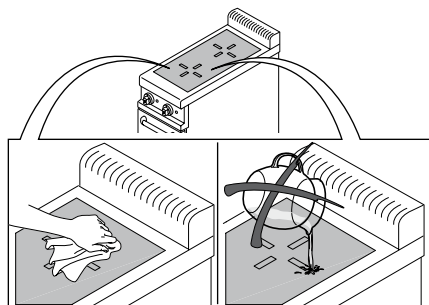
FE1



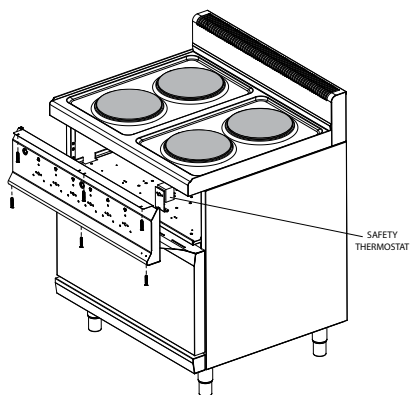
TE



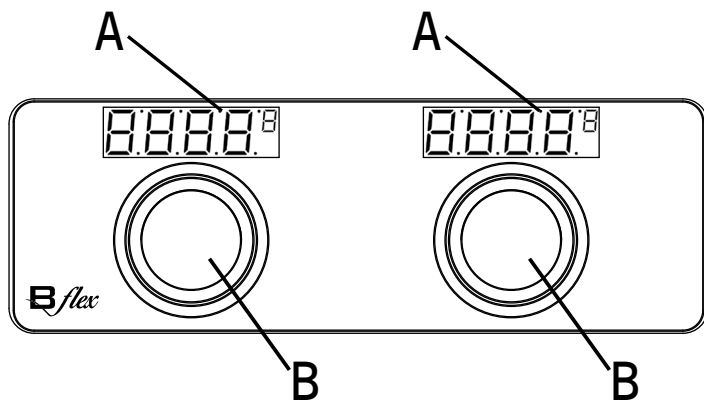
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11

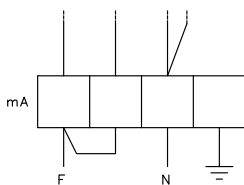
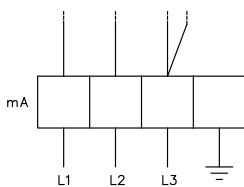
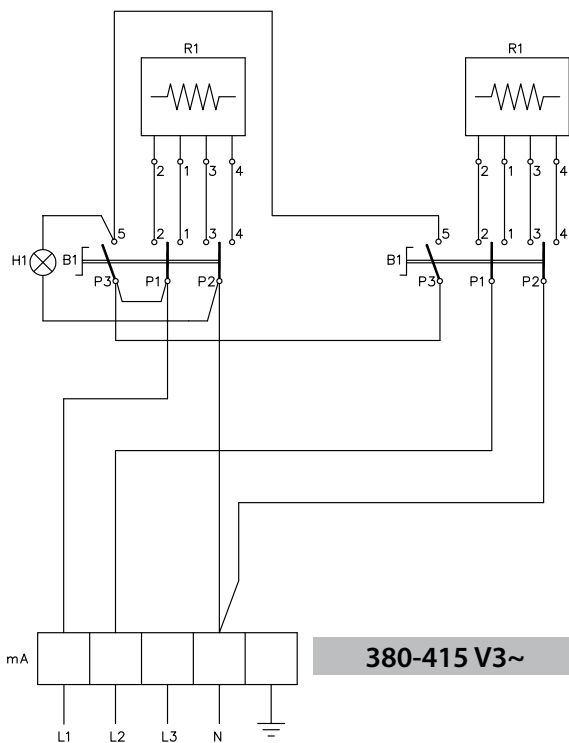


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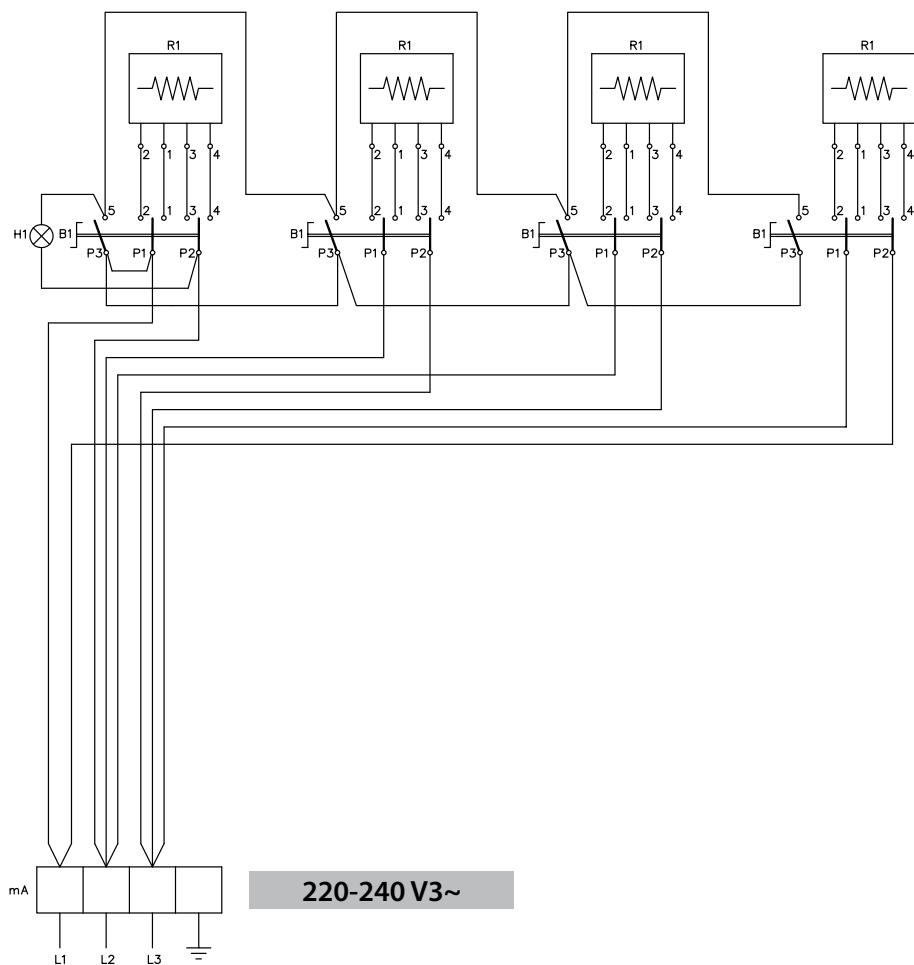




# E6P2B · E6P2M · E7P2B · E7PQ2B · E7P2M · E7PQ2M · E9PQ2M



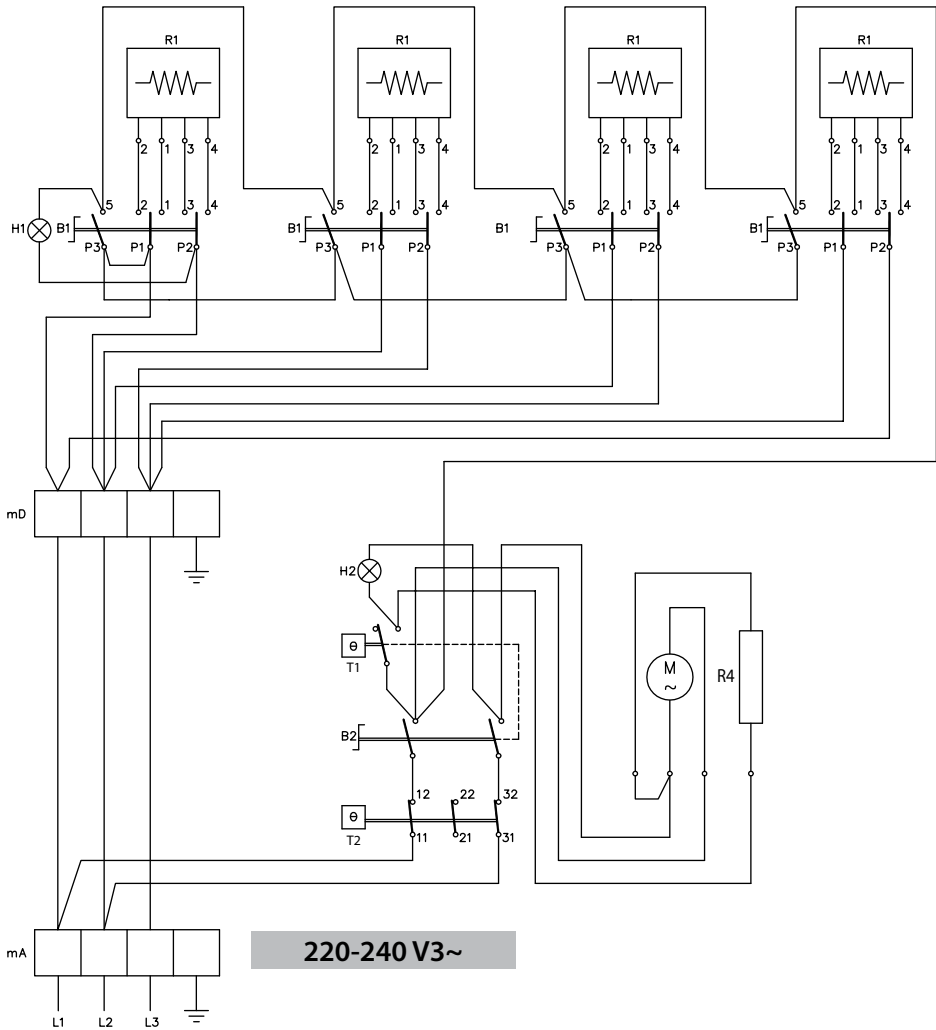


**E6P4B · E6P4M · E7P4B · E7PQ4B · E7P4M · E9PQ4M**



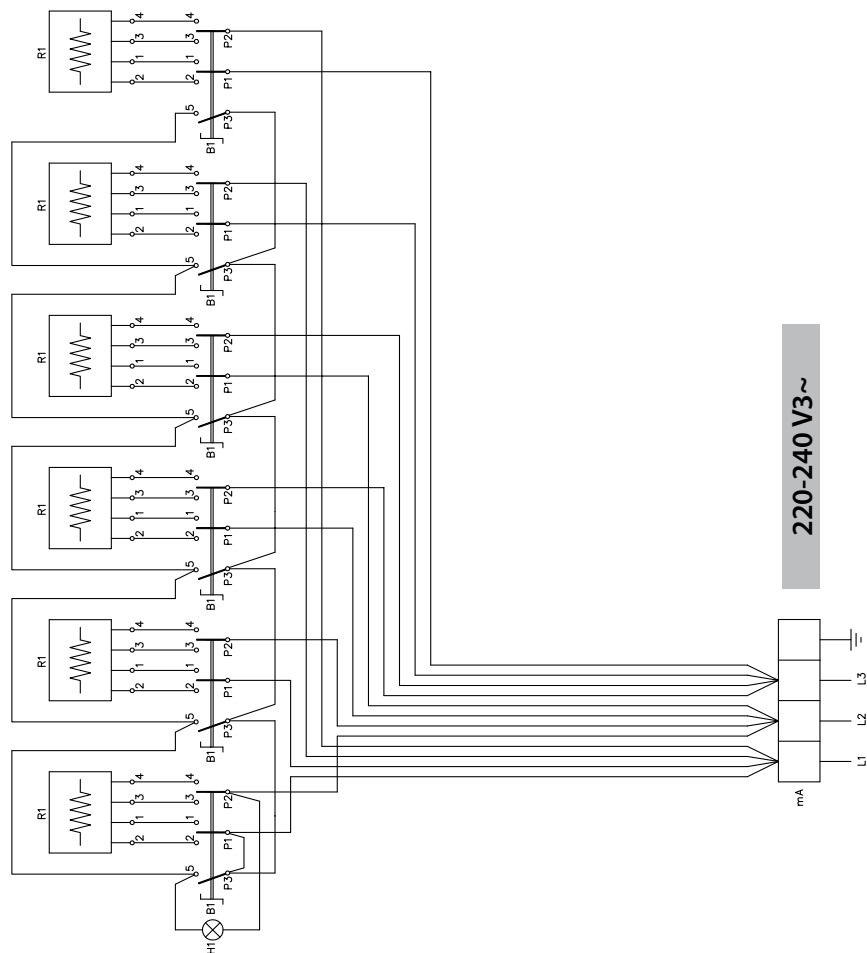


E6P4+FE1



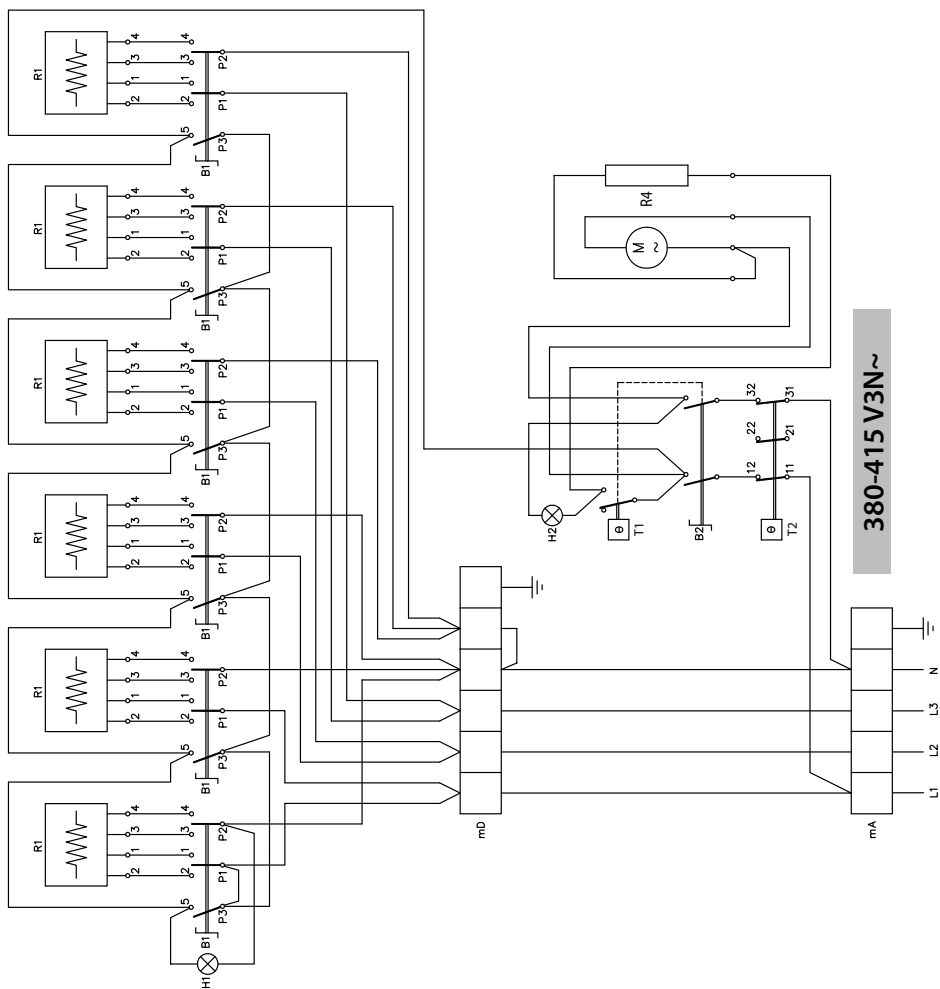


## E7P6B · E7P6M · E7PQ6M · E9PQ6M



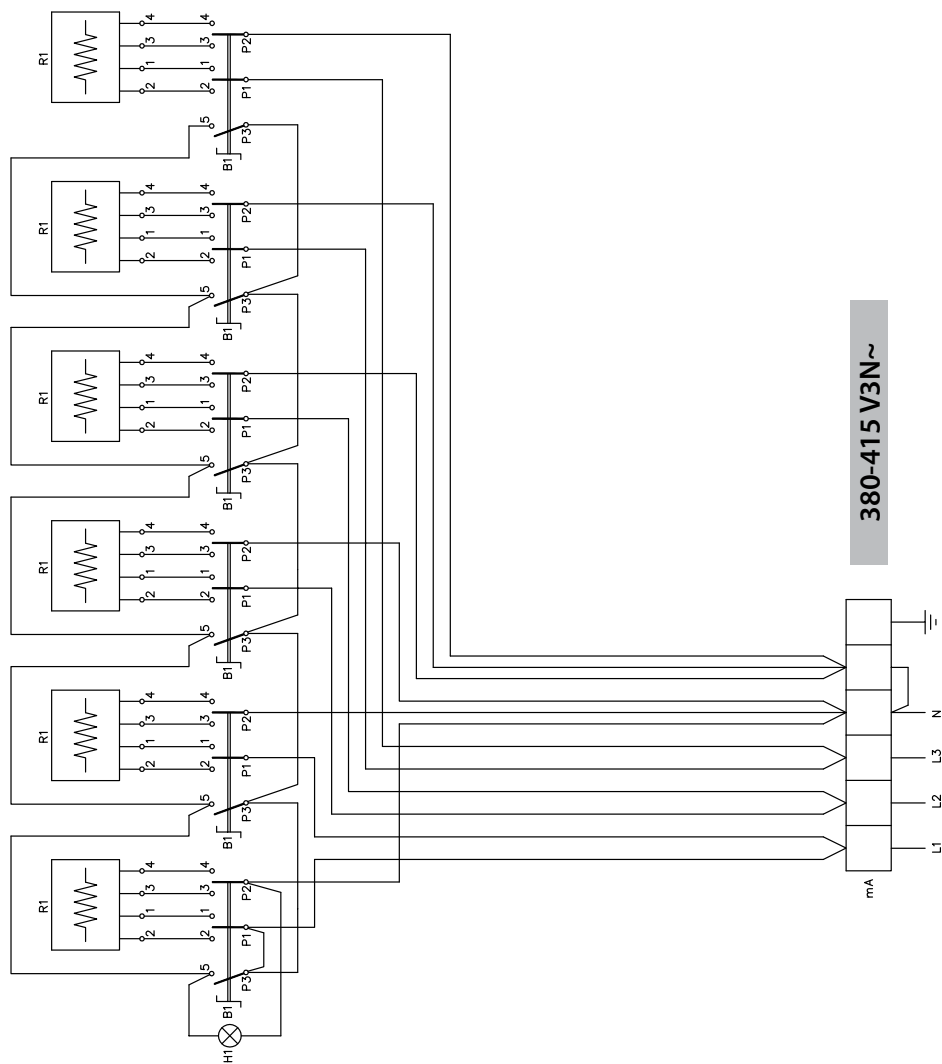


## E6P6+FE1



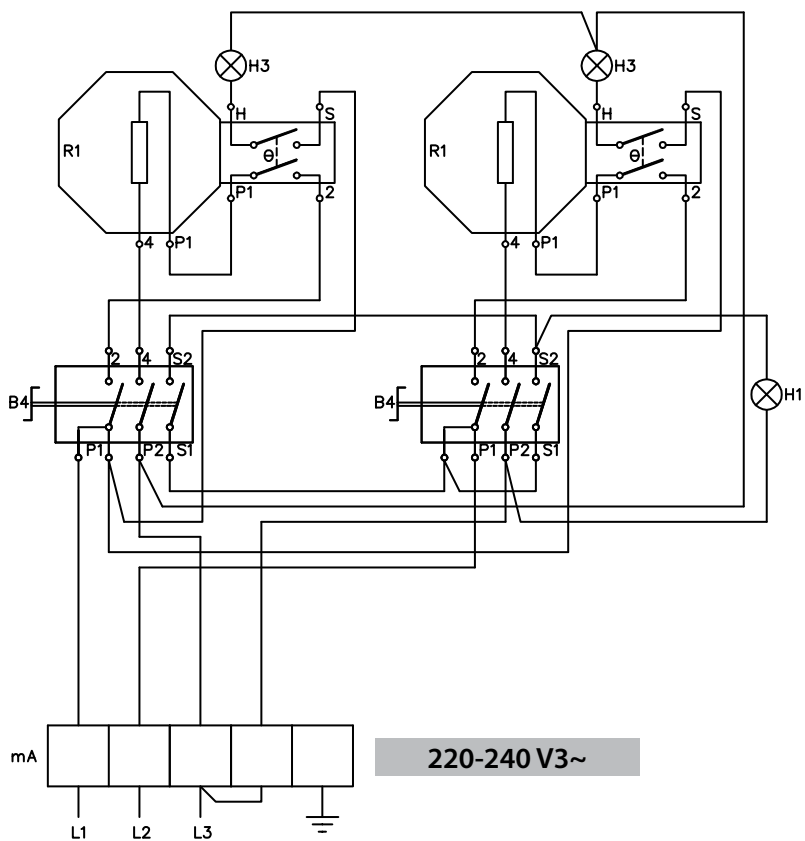


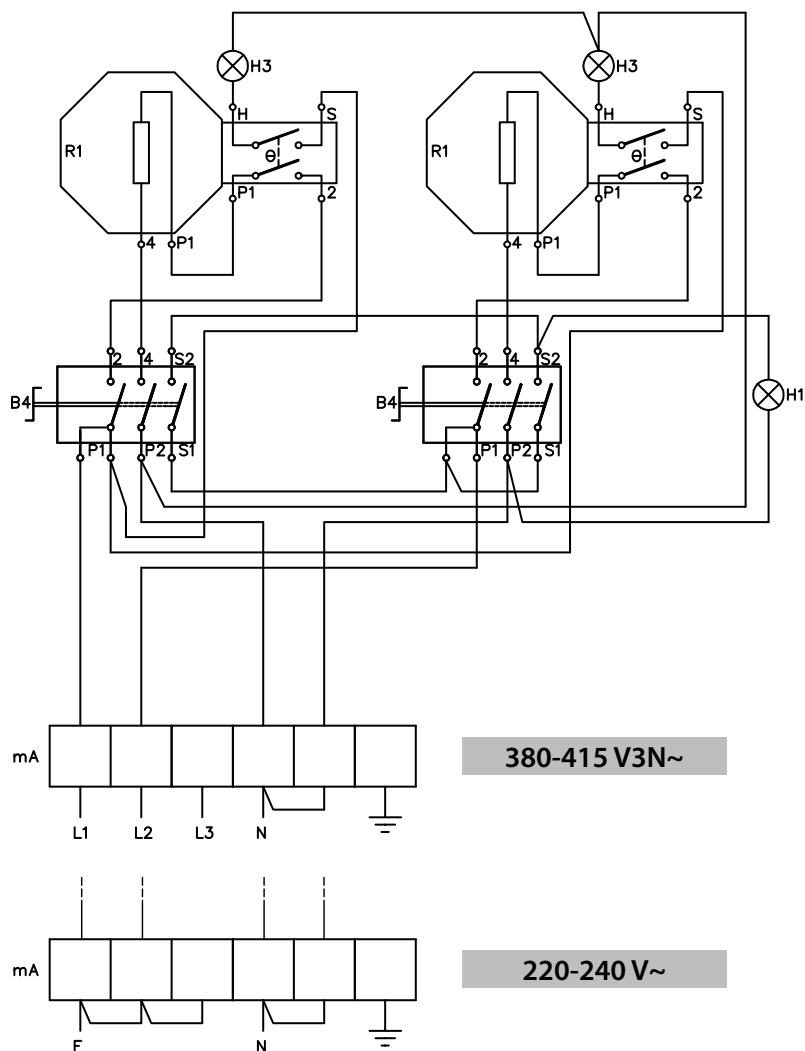
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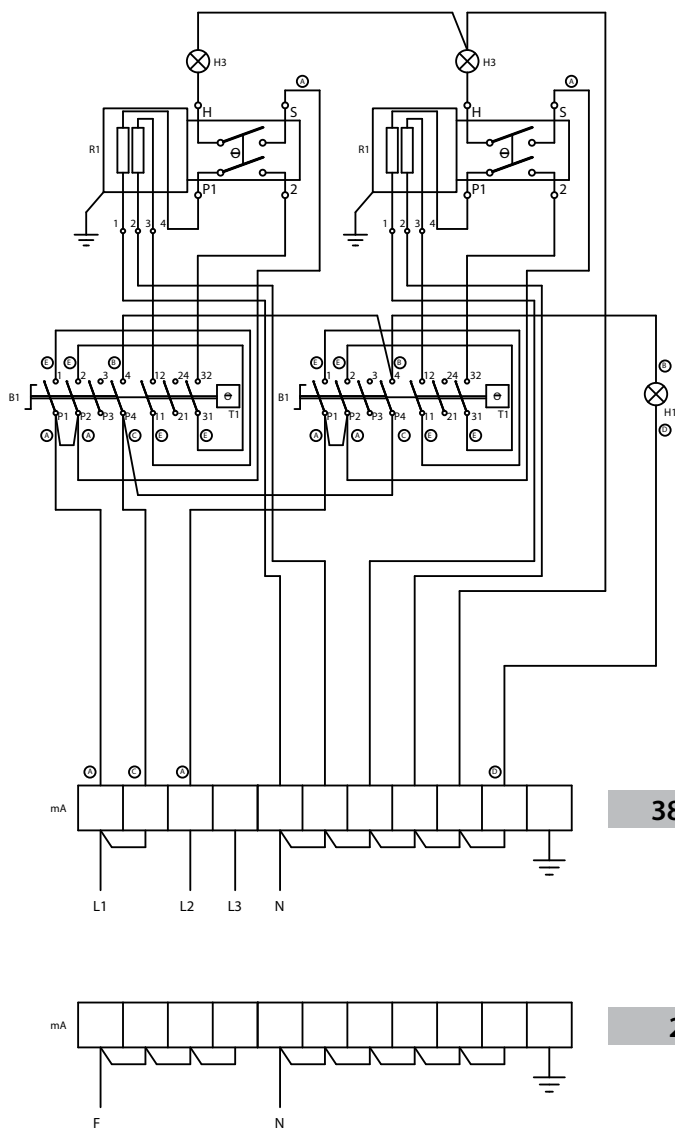
## E6P2B/VTR · E6P2M/VTR



**E6P2B/VTR · E6P2M/VTR**



# E7P2B/VTR · E7P2M/VTR · SE7P2B/VTR

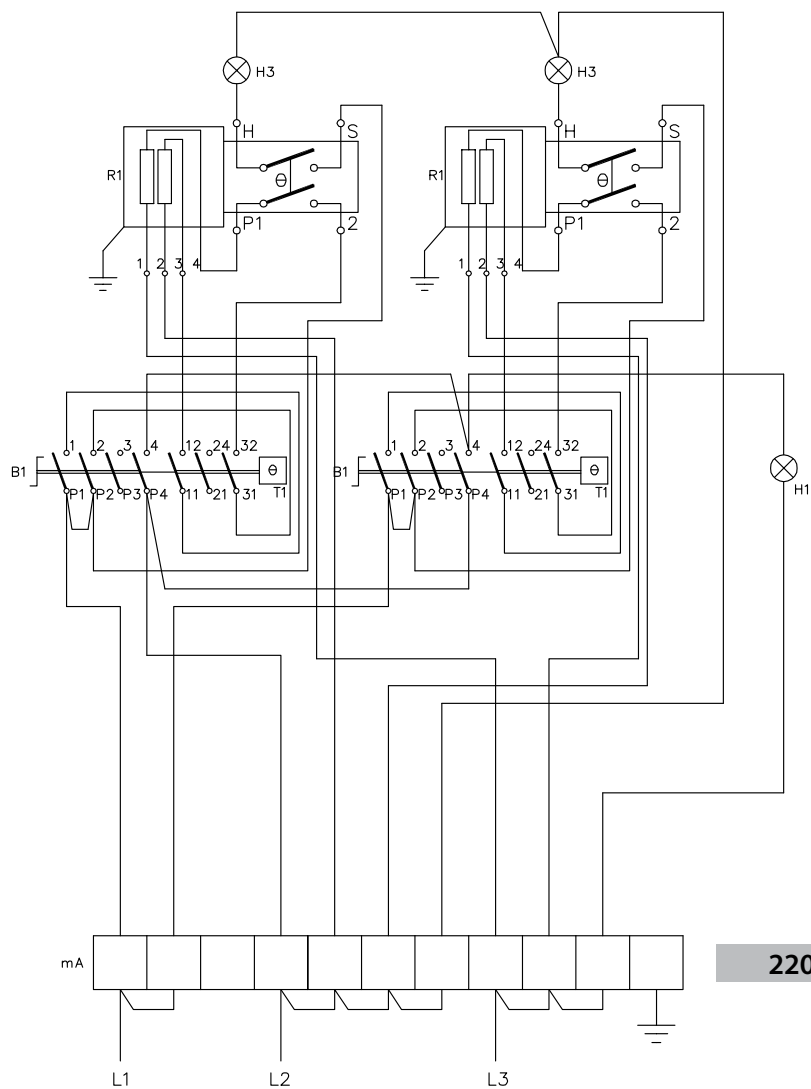


380-415 V3N~

220-240 V~

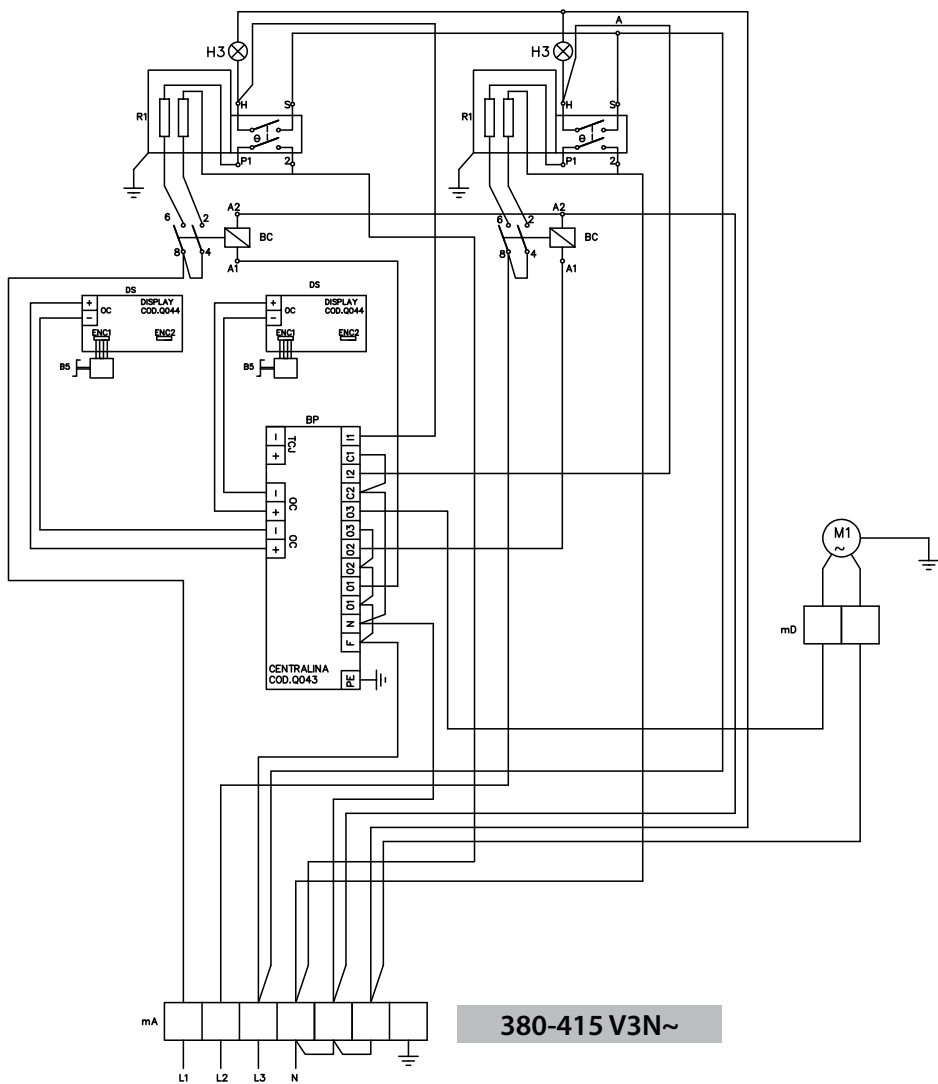


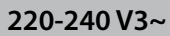
## E7P2B/VTR · E7P2M/VTR · SE7P2B/VTR





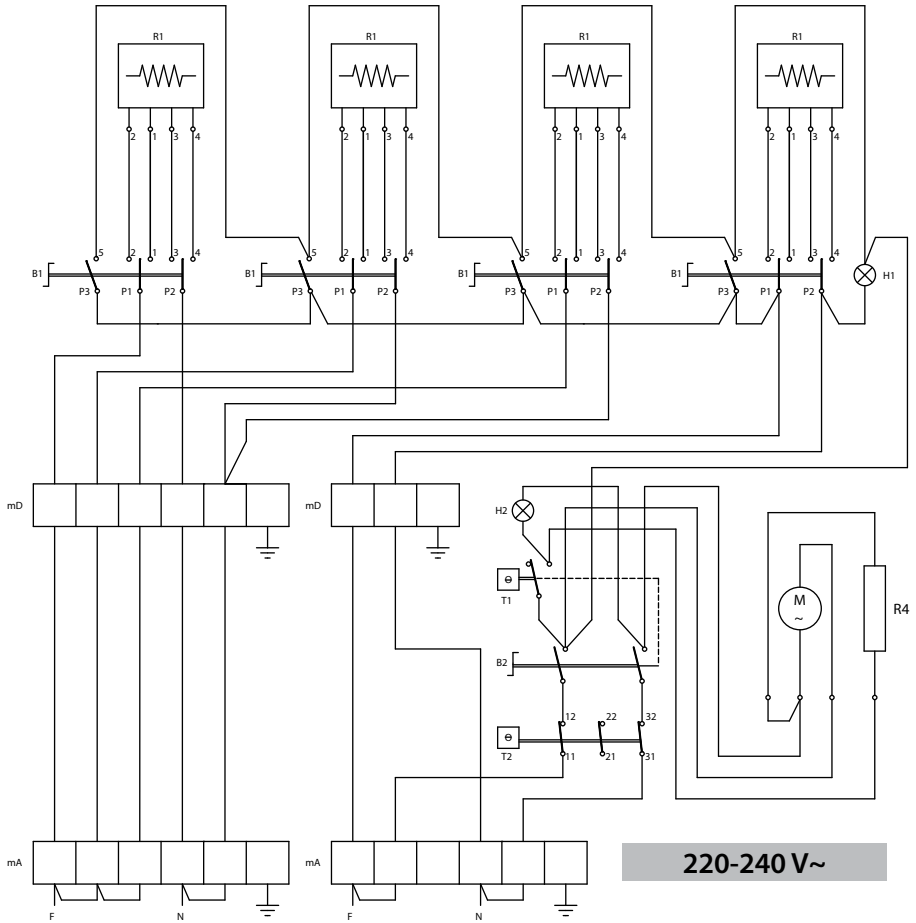
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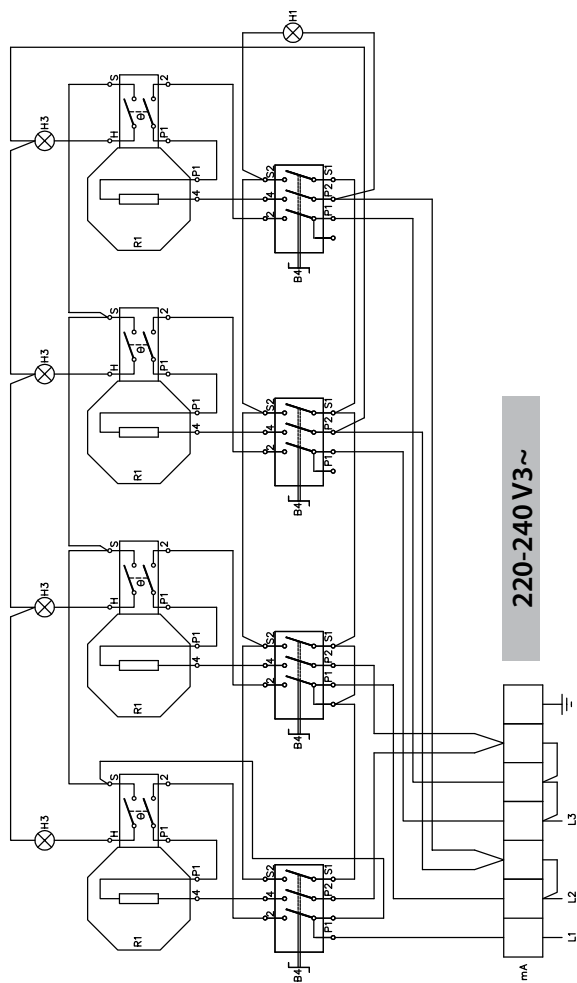


## E6P4+FE1



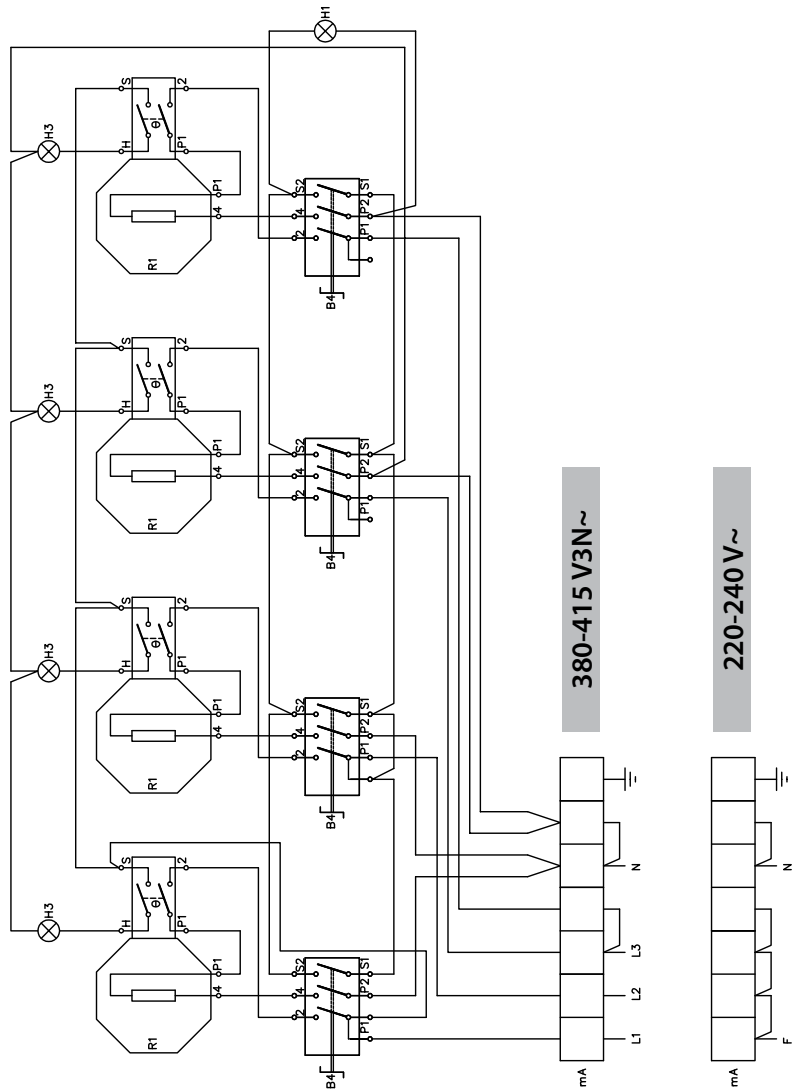


## E6P4B/VTR · E6P4M/VTR



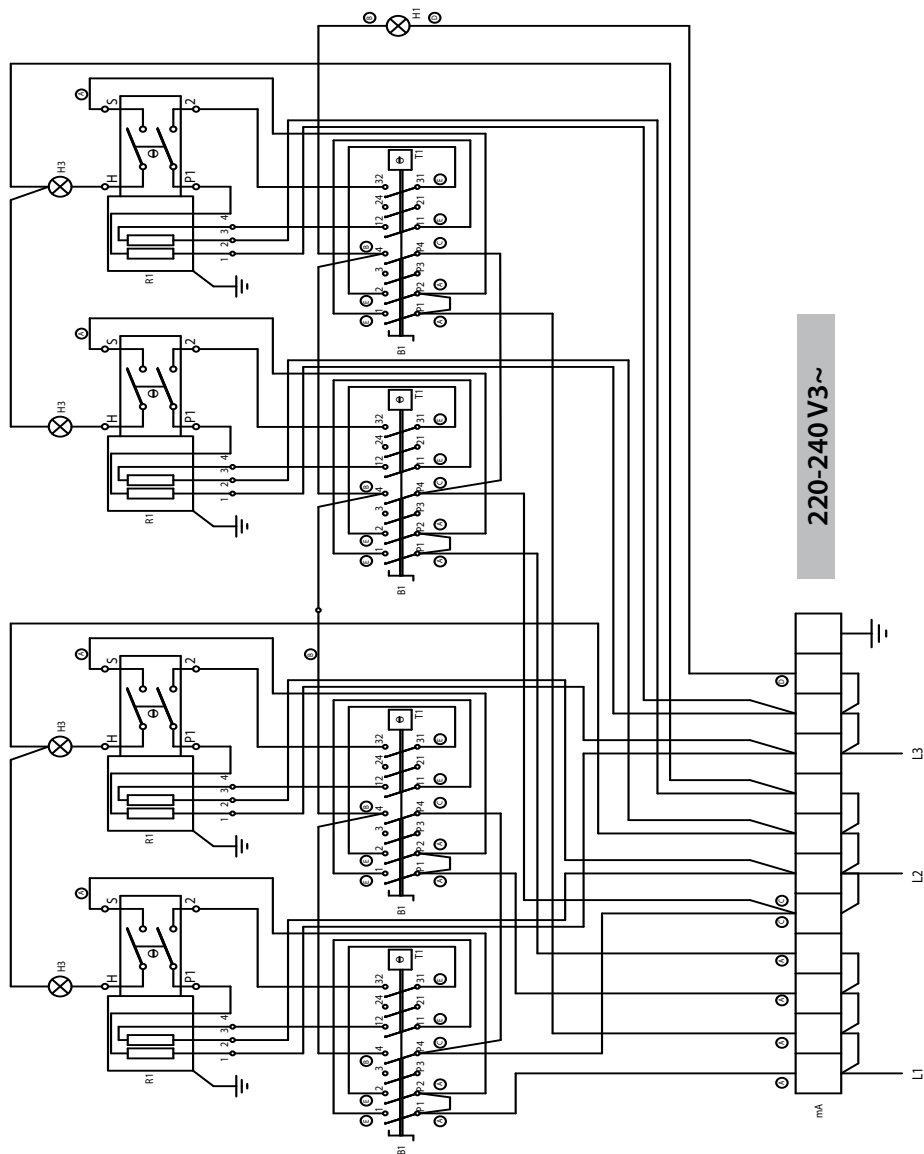


E6P4B/VTR · E6P4M/VTR



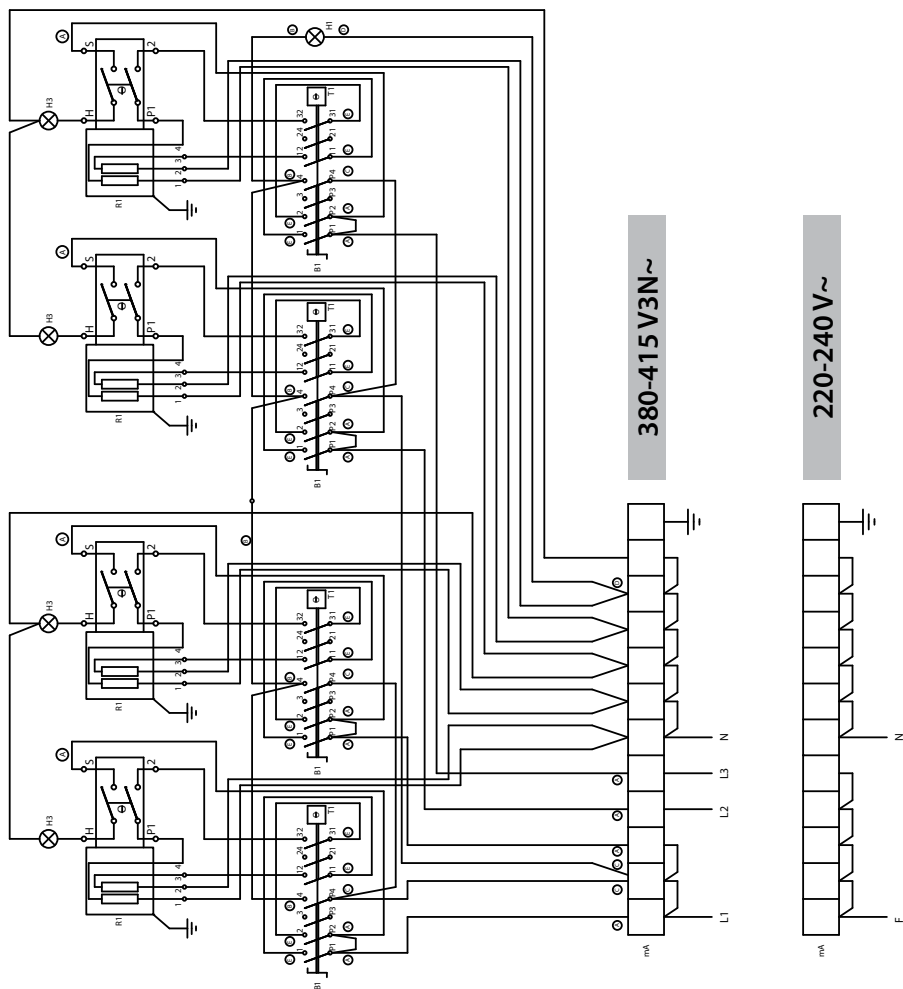


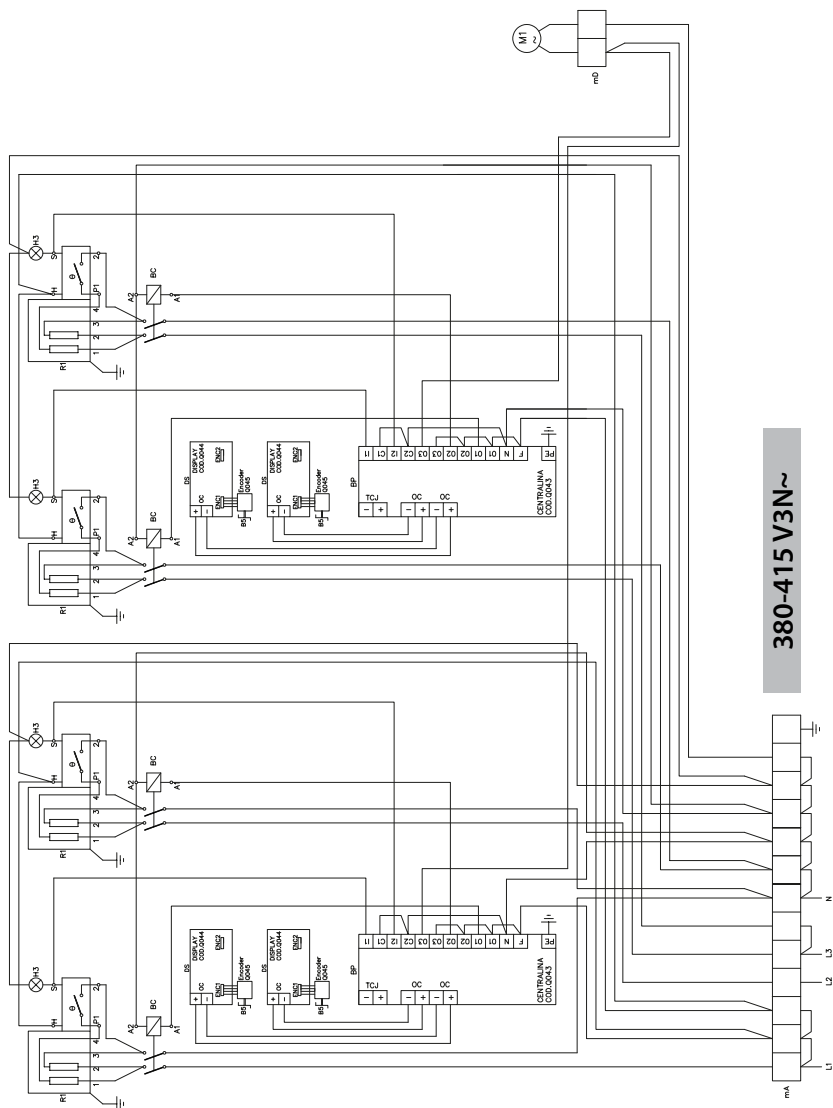
220-240V3~





# E7P4B/VTR · E7P4M/VTR · SE7P4B/VTR

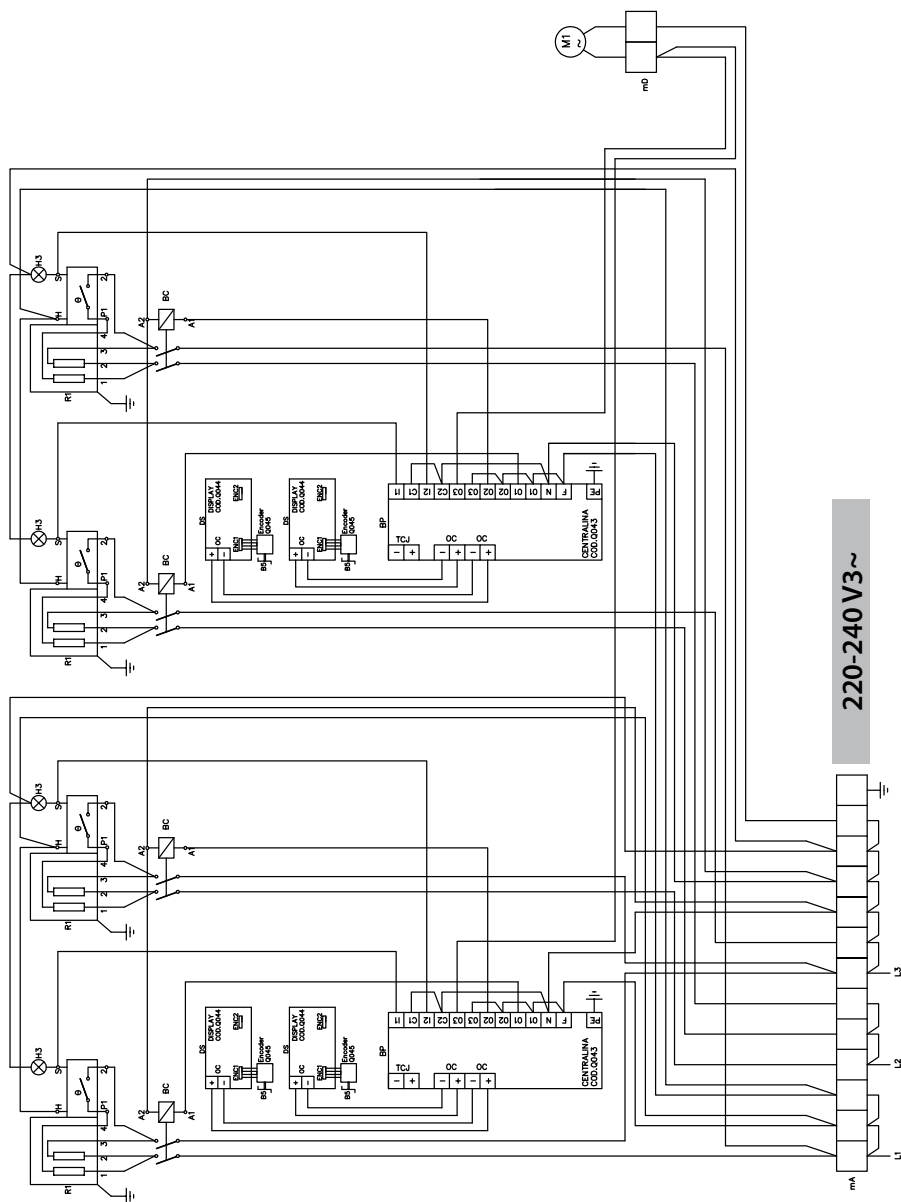




380-415 V3N~



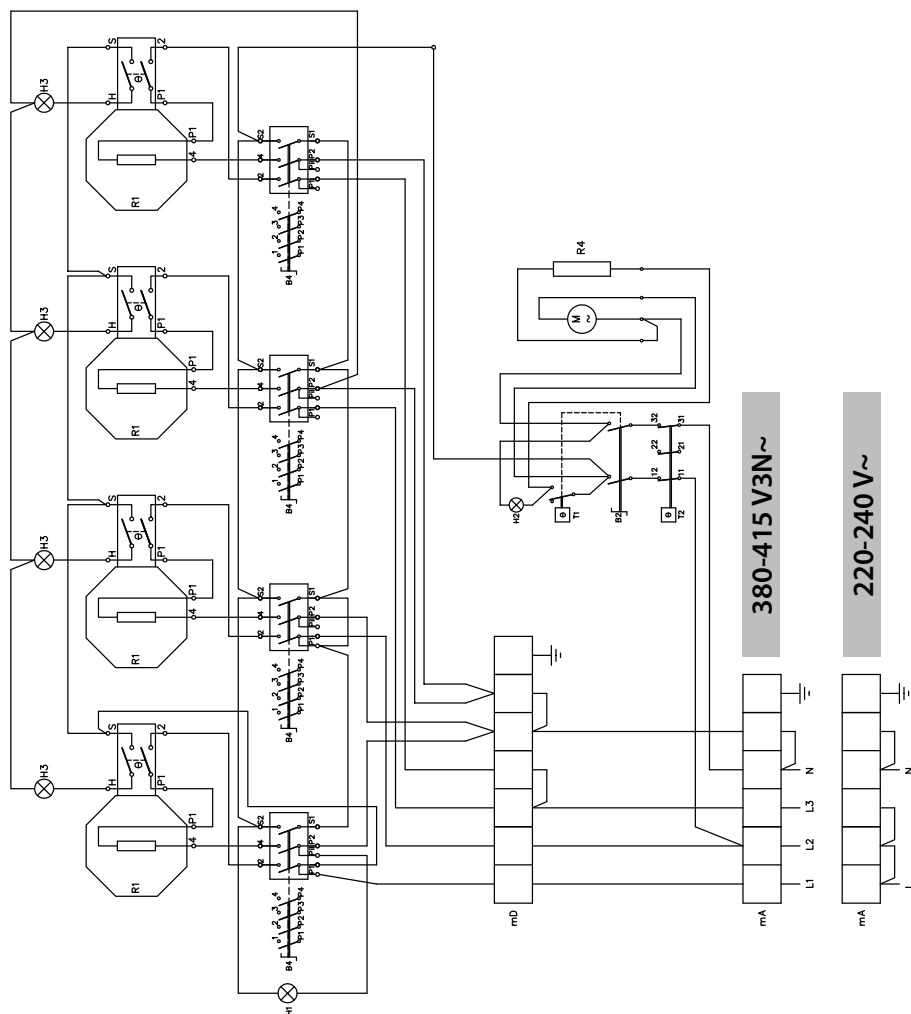
## SE7P4B/VTR-BF



220-240 V3~

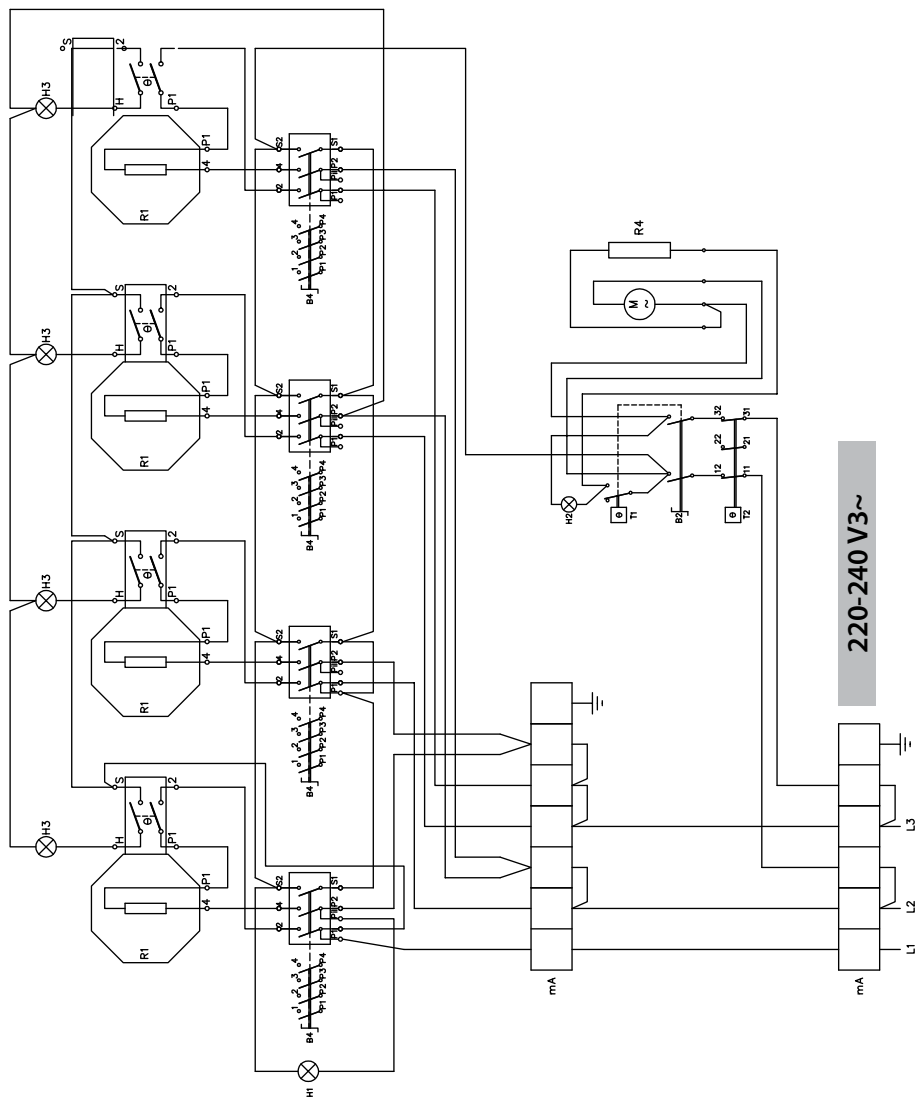


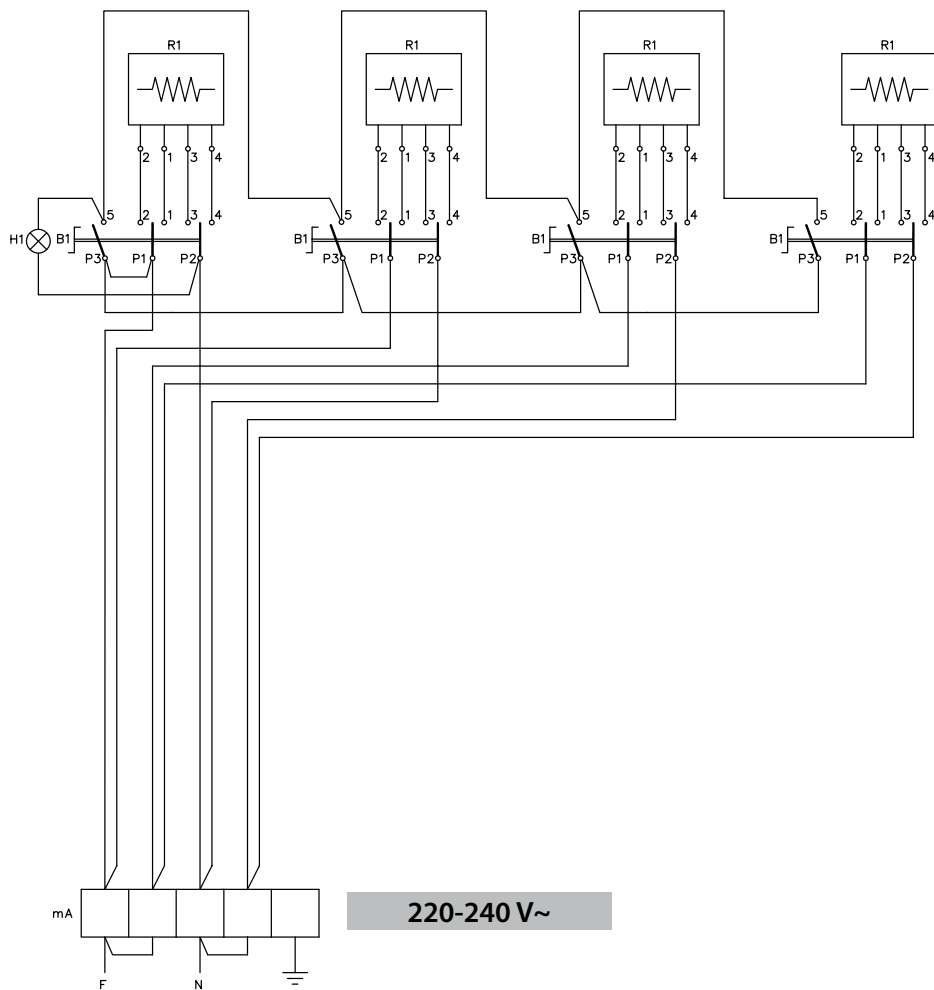
## E6P4/VTR+FE1





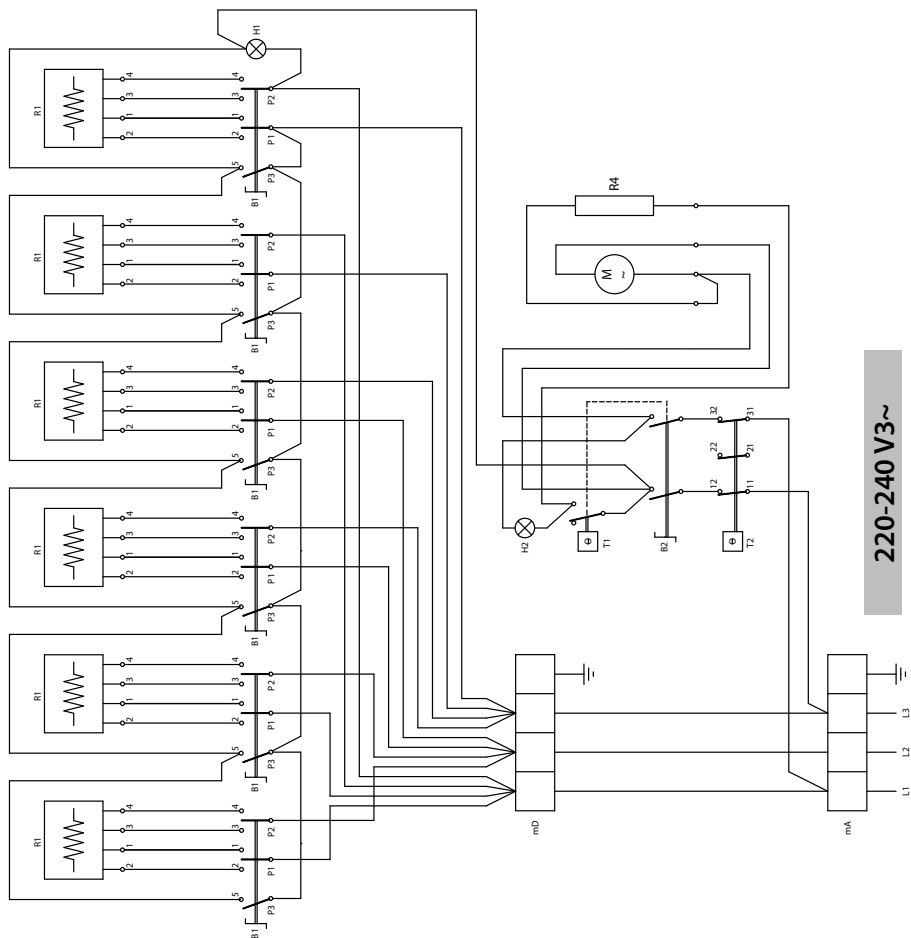
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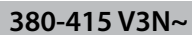


**E6P4B · E6P4M · E7P4B · E7PQ4B · E7P4M · E7PQ4M**

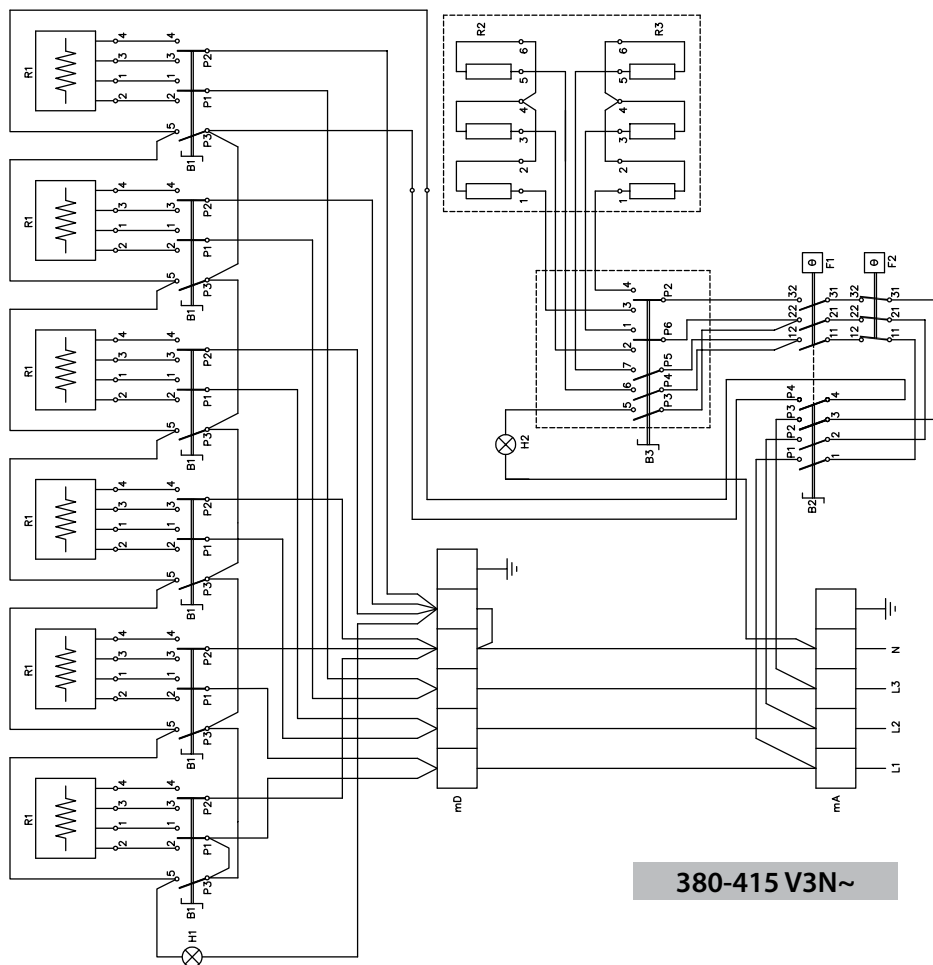


## E6P6+FE1



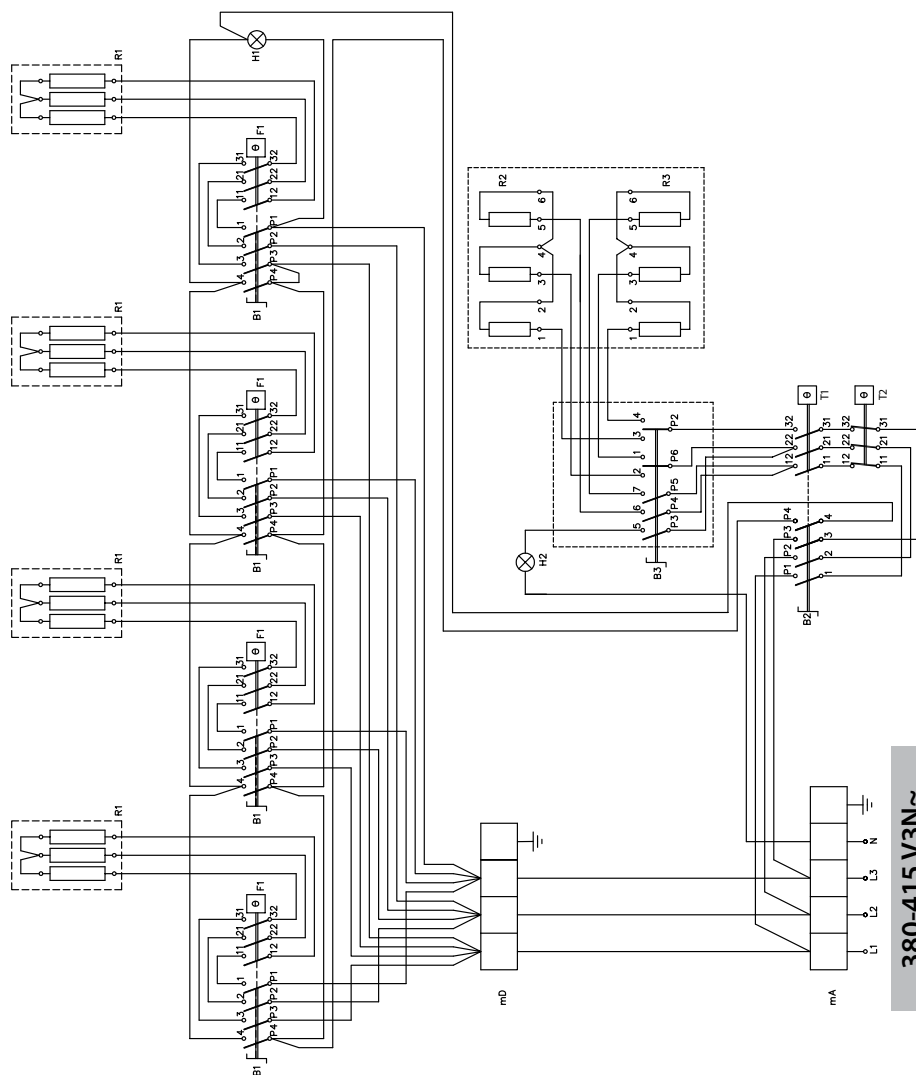


## 380-415 V3N~





## E7TP+FE · SE9TP+FE

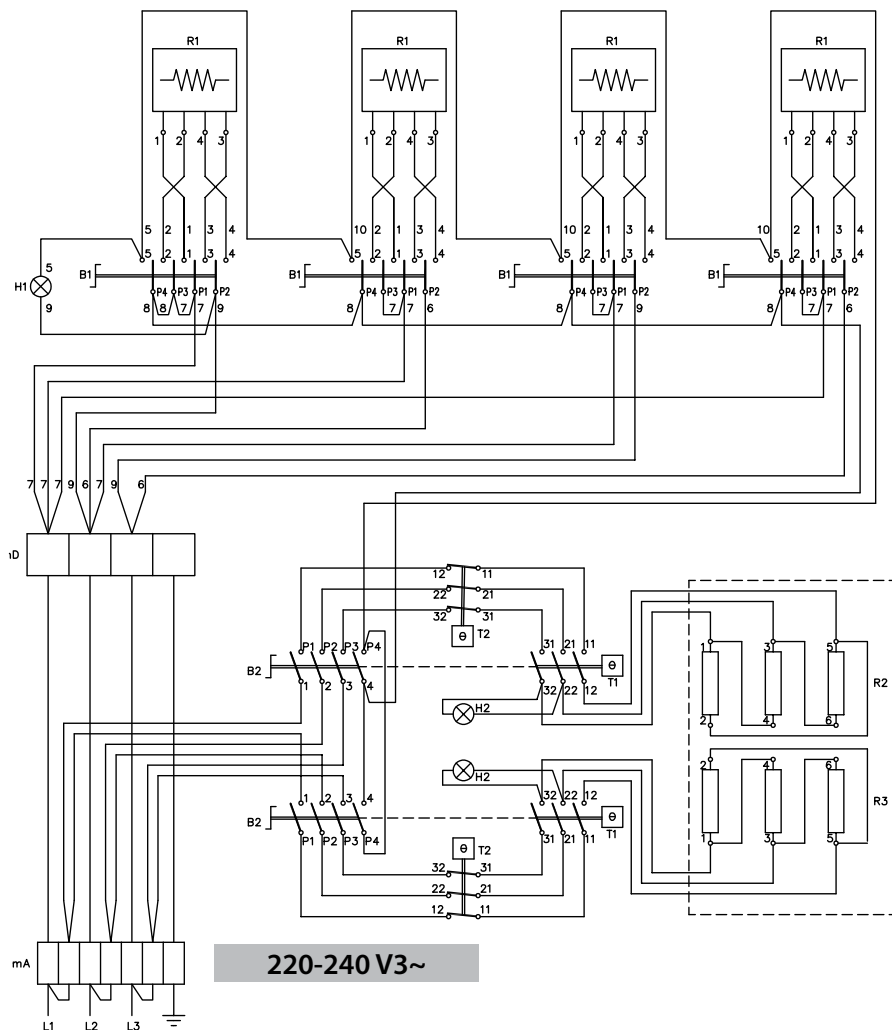


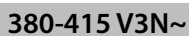
380-415 V3N~





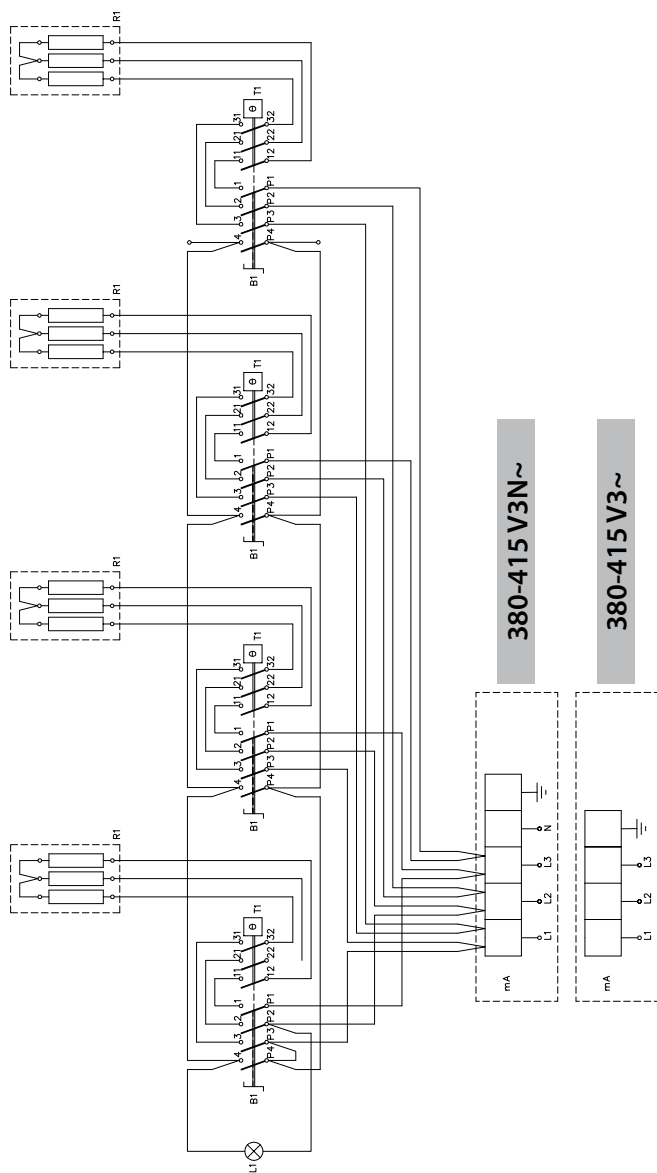
# E7P4+FE · E7PQ4+FE

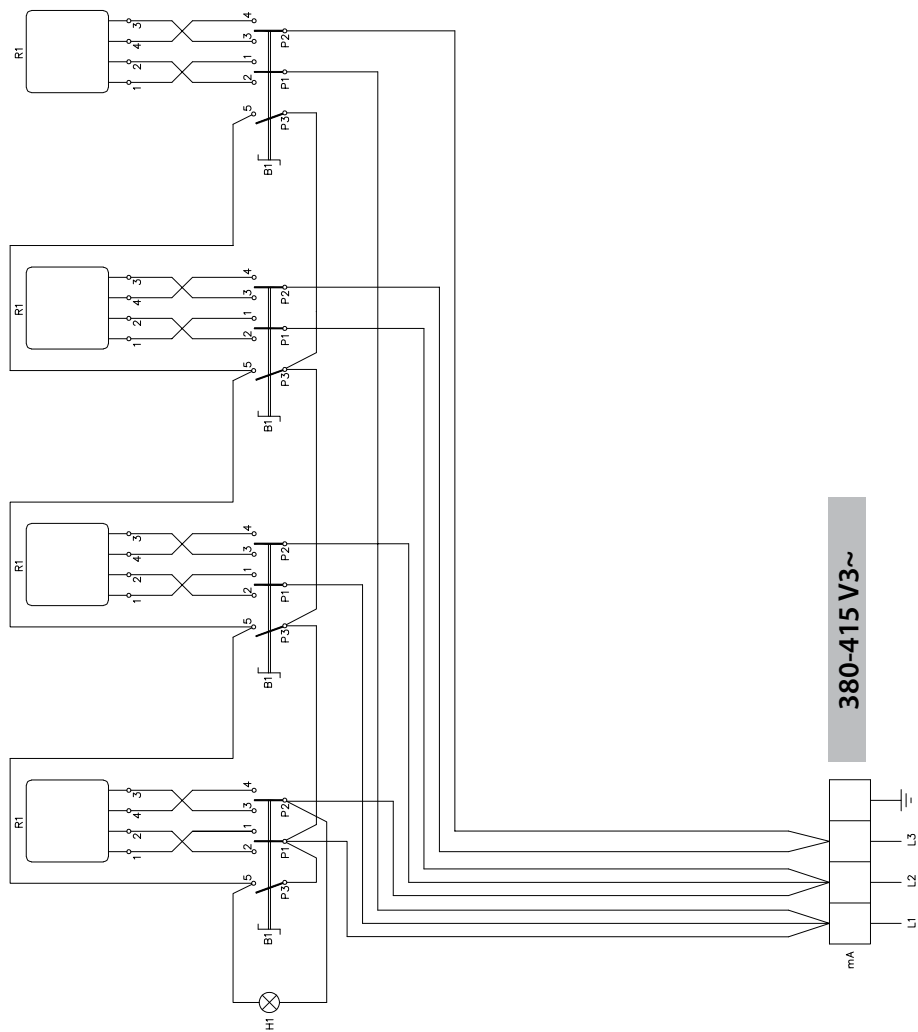






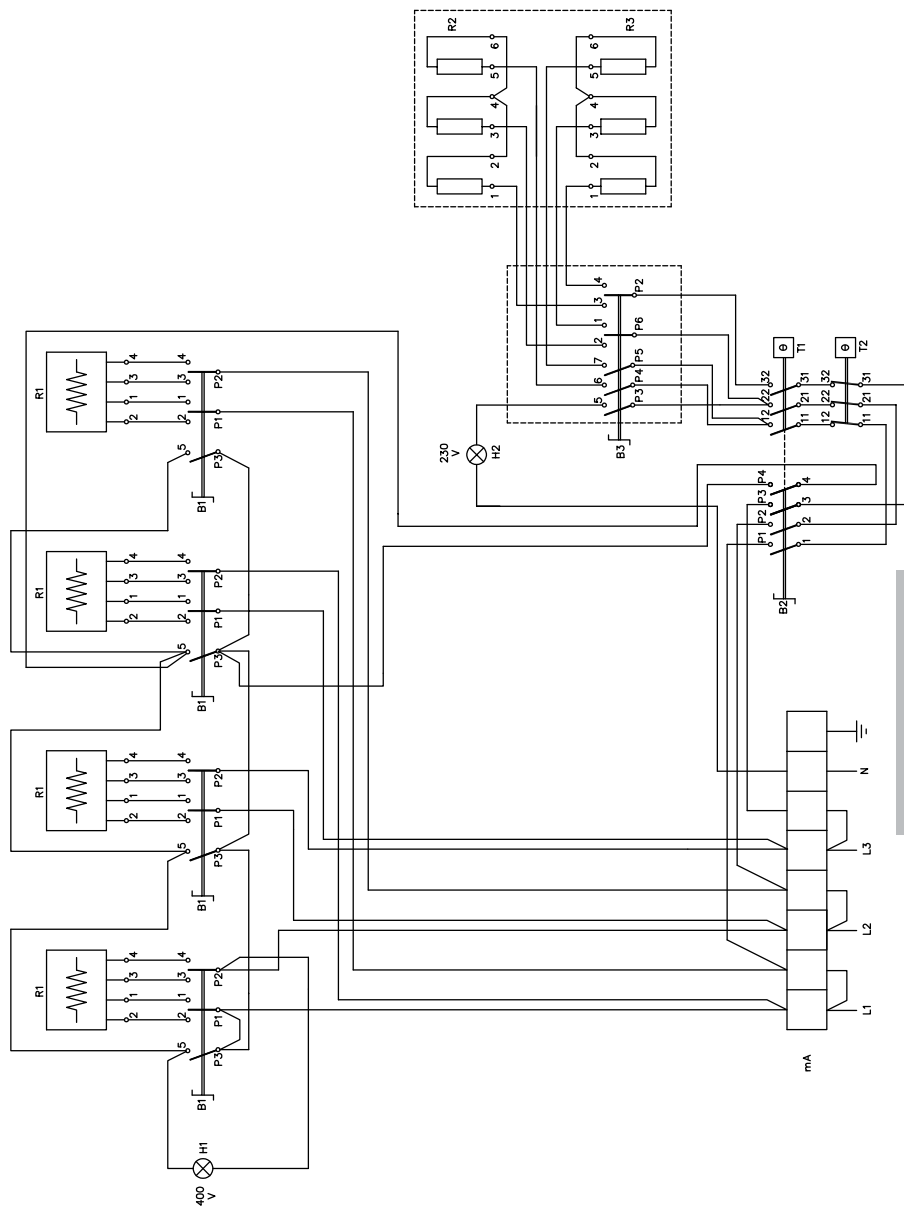
**E7TPB • E7TPM • SE7TPB • SE9TPM • LXE9TP**



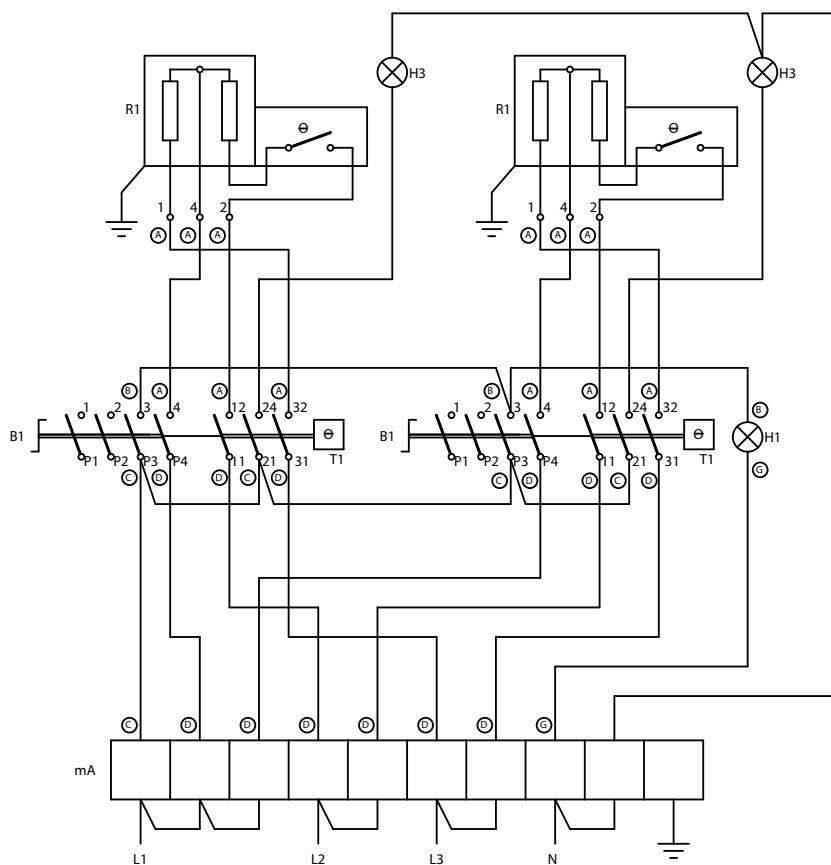




## E7TPQ4+FE



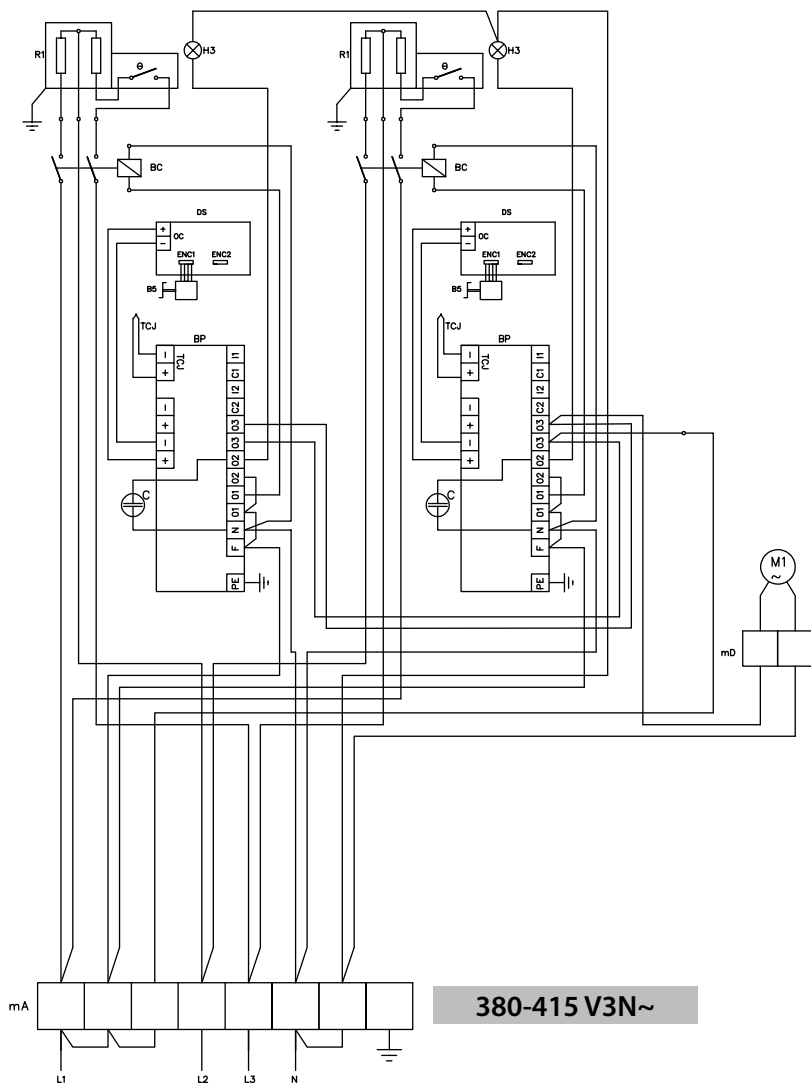
380-415 V3N~



380-415 V3N~

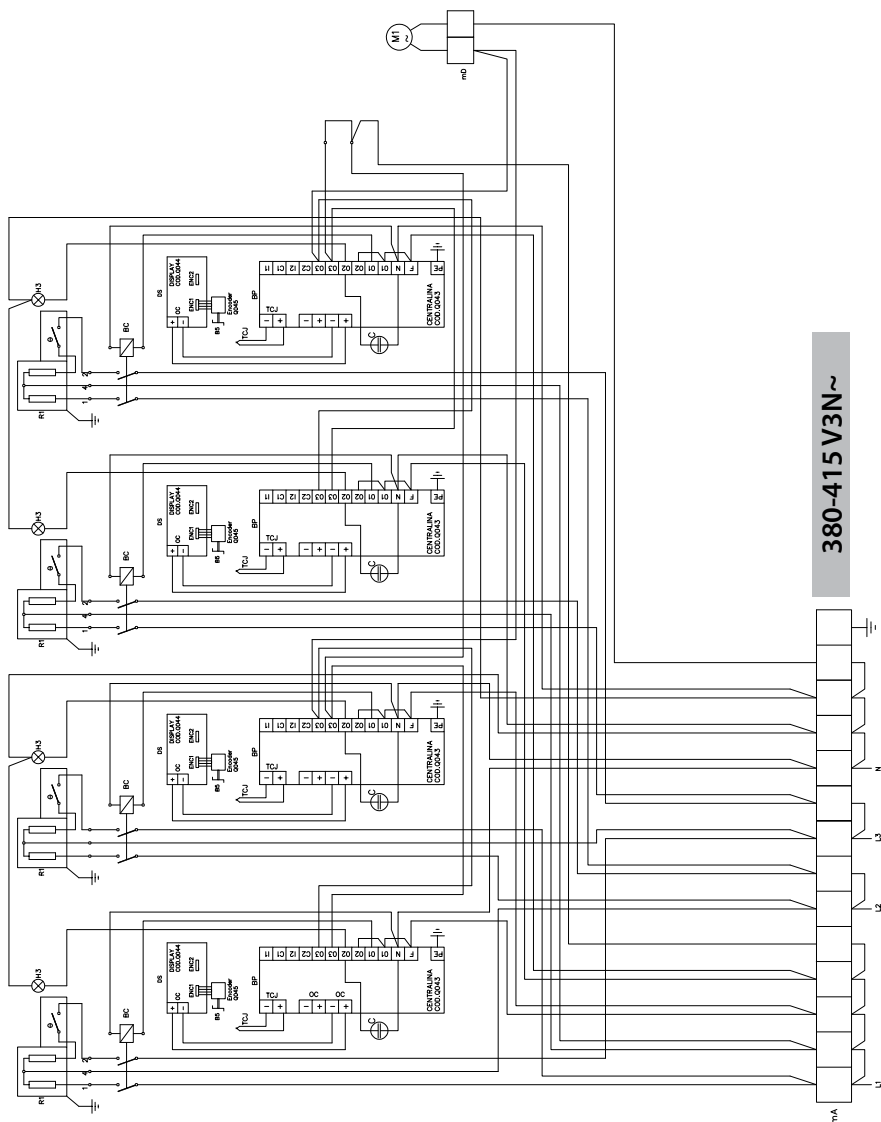


# SE9P2MP/VTR-BF · LXE9P2P/VTR-BF



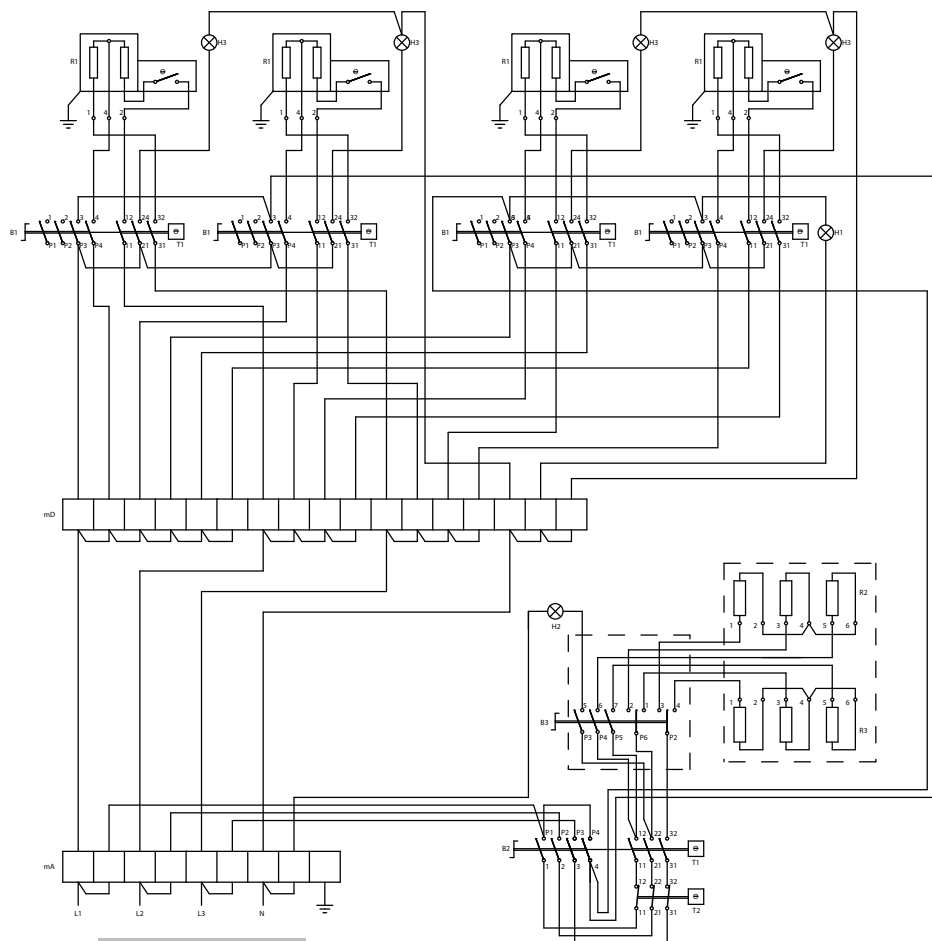


## SE9P4MP/VTR-BF · LXE9P4P/VTR-BF





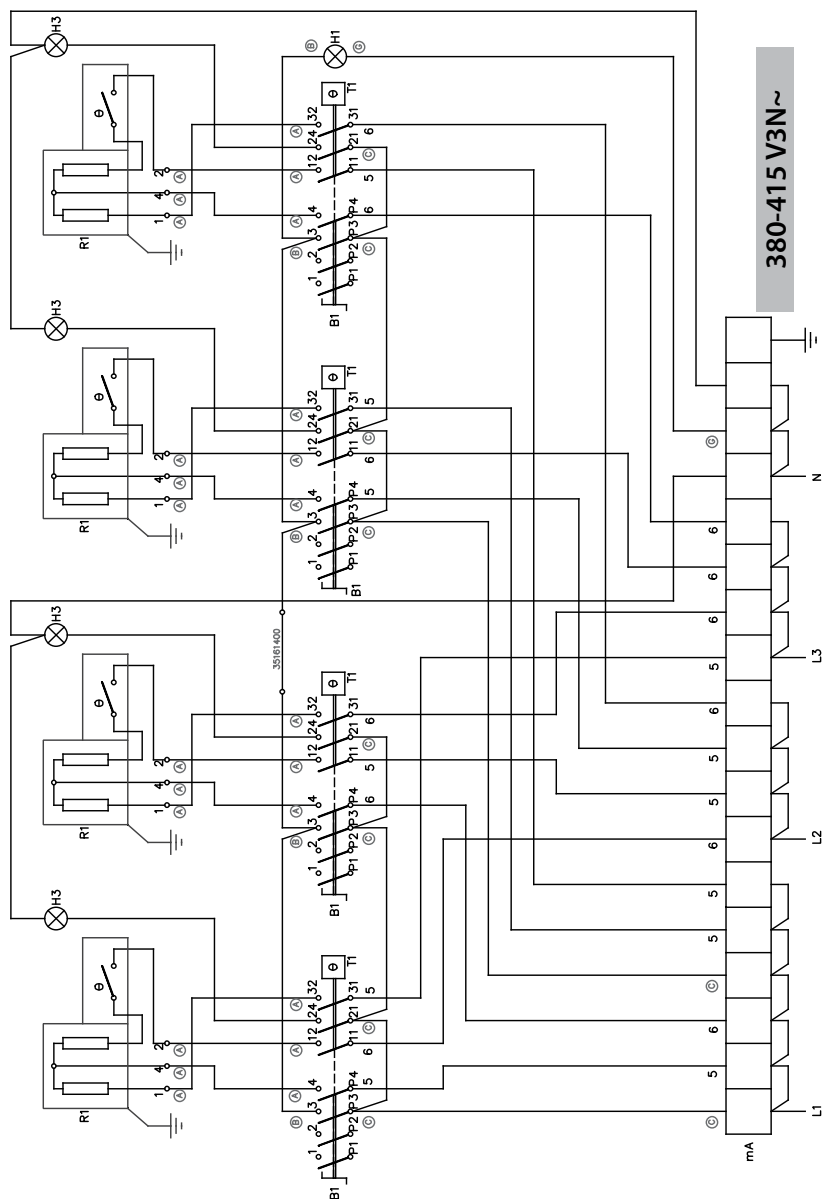
# E9P4P/VTR+FE · SE9P4P/VTR+FE



380-415 V3N~

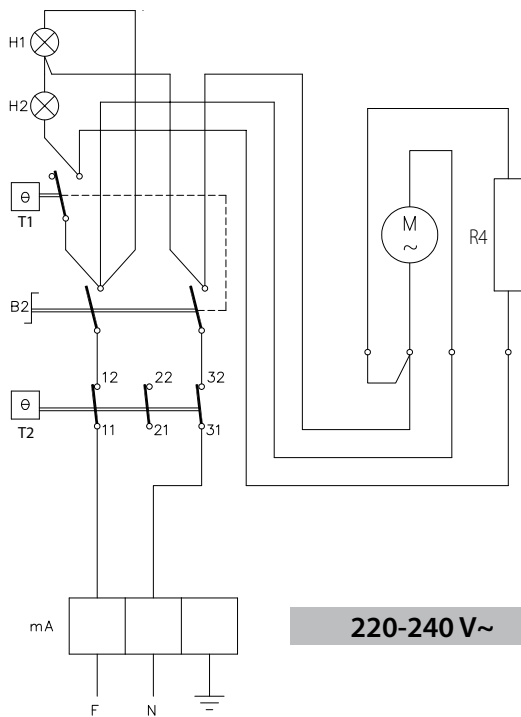


## E9P4MP/VTR · SE9P4MP/VTR · LXE9P4P/VTR

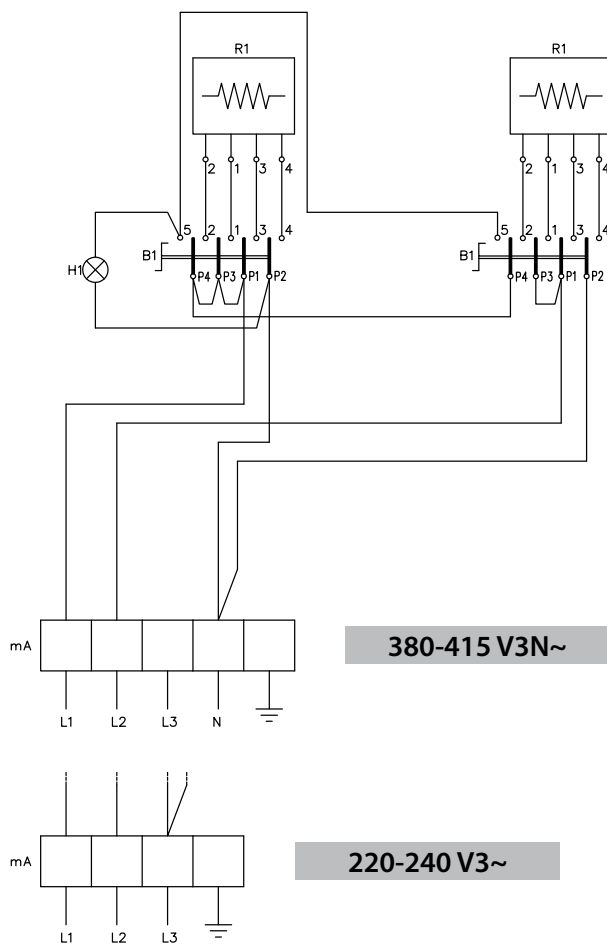


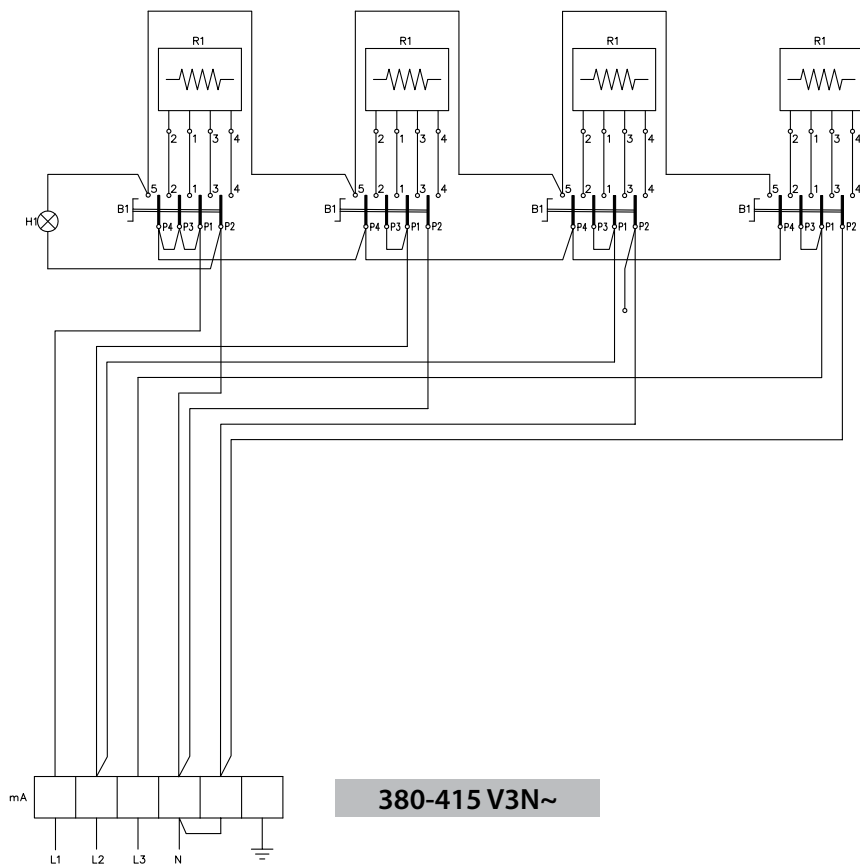


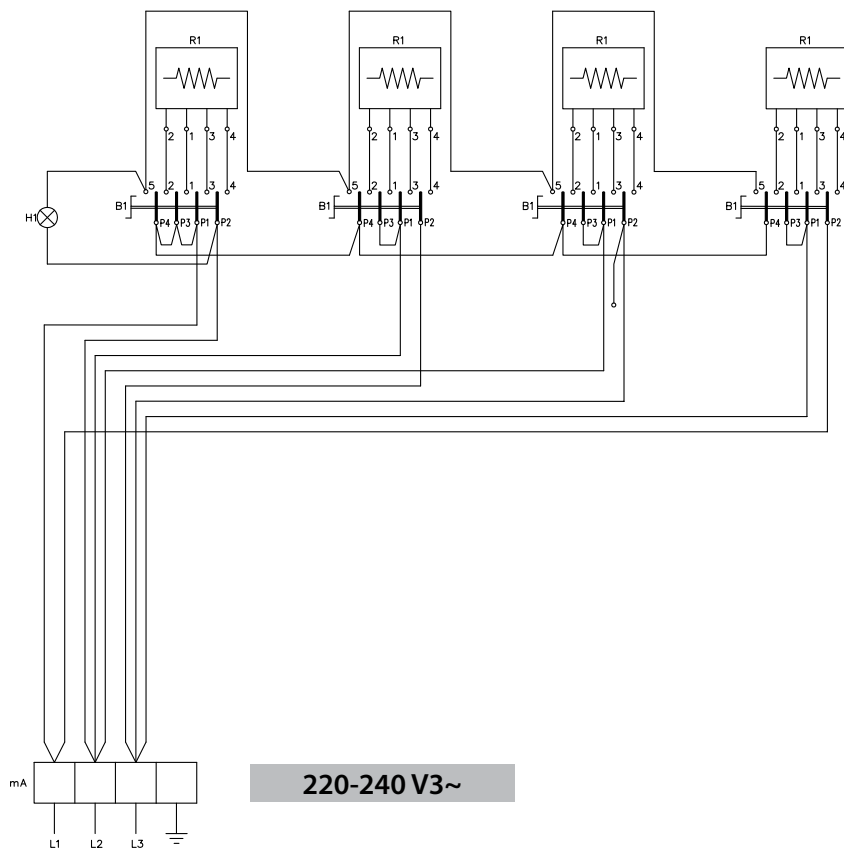
## FE1



220-240 V~

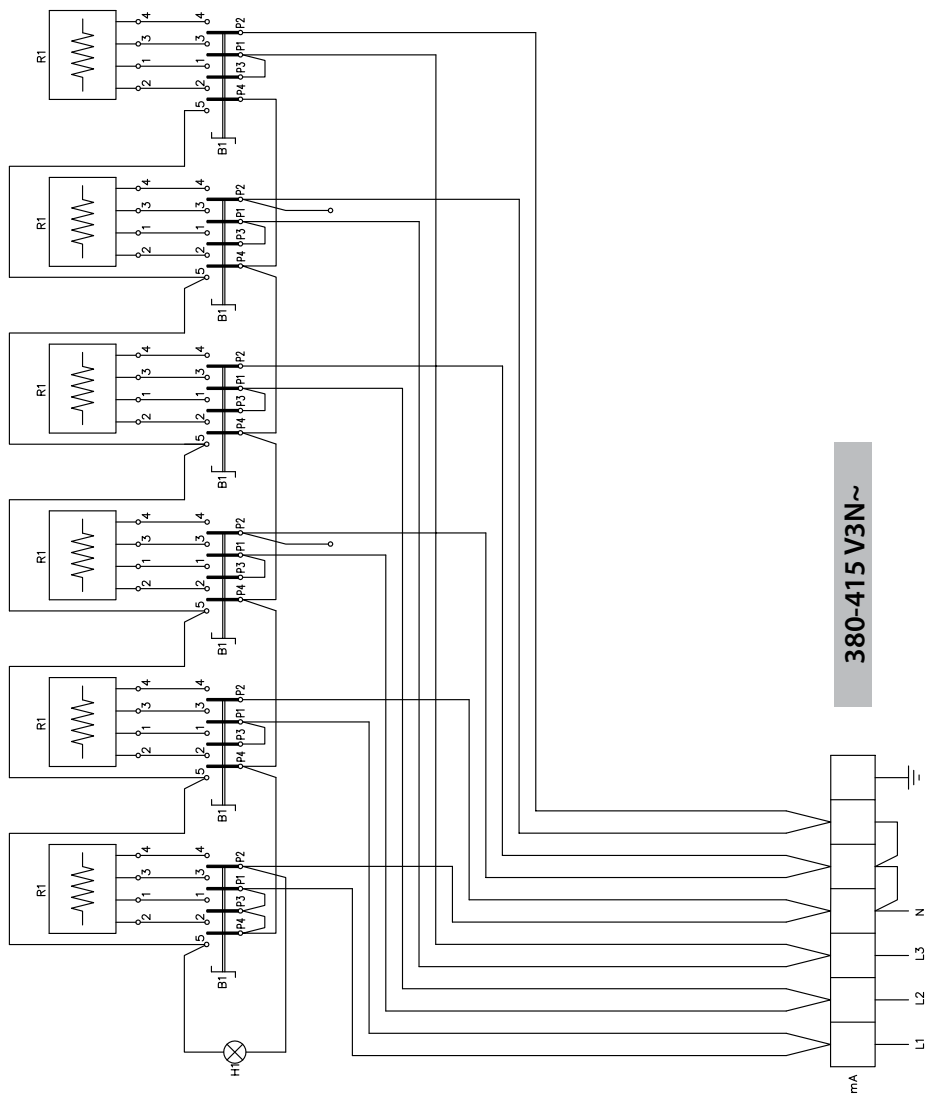
**E9PQ2M · E9PQ2M-P4/2**

**E9PQ4M · E9PQ4M-P4/4****380-415 V3N~**

**E9PQ4M · E9PQ4M-P4/4**

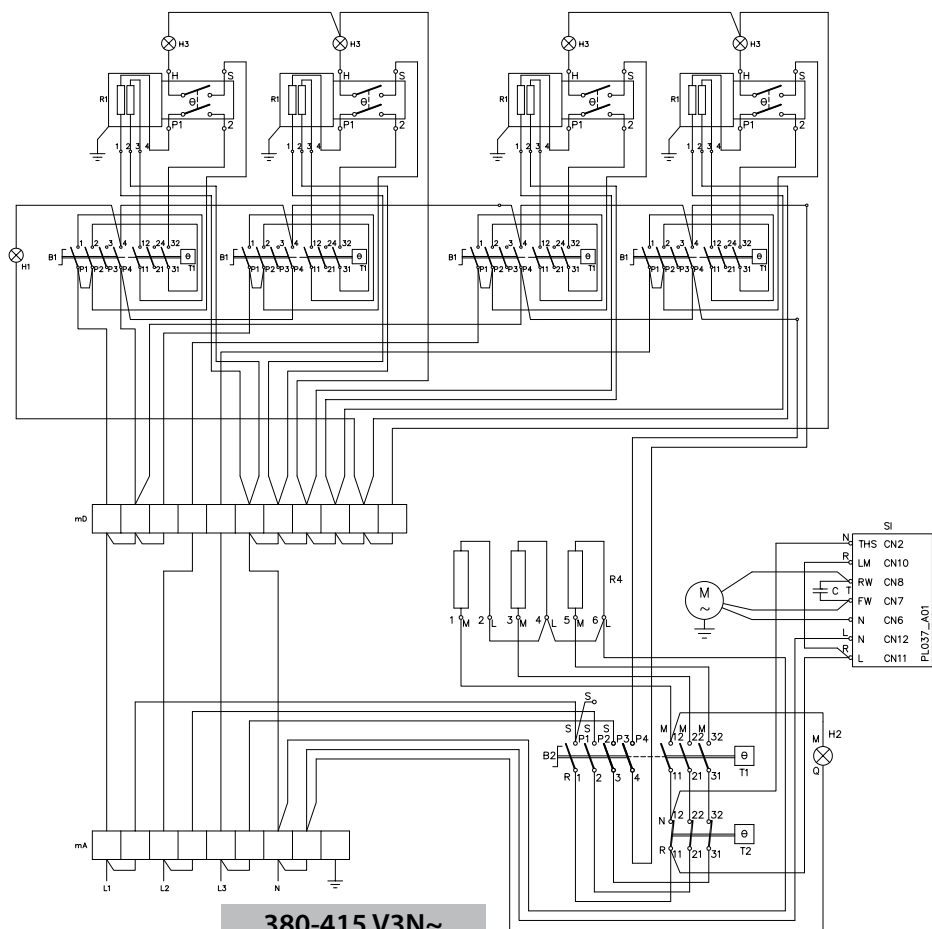


## E9PQ6M-P4/6



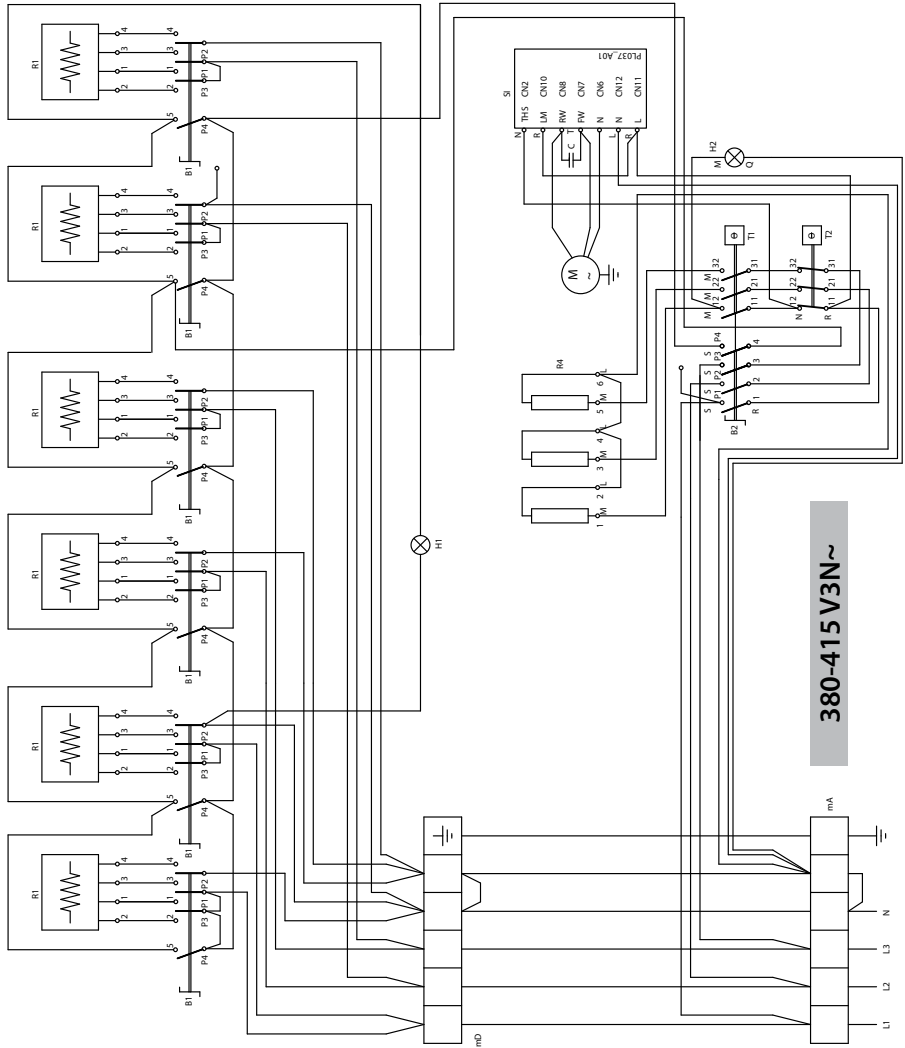


## SE7P4/VTR+FE2



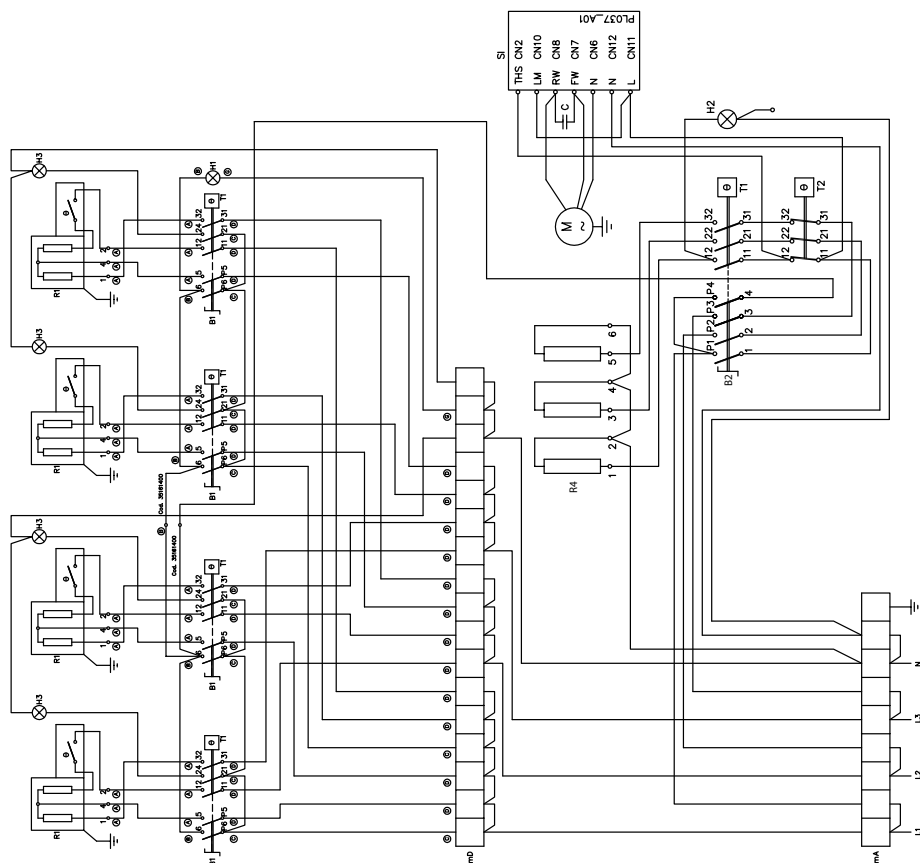


## SE9PQ6+FE2





## SE9P4P/VTR+FE2

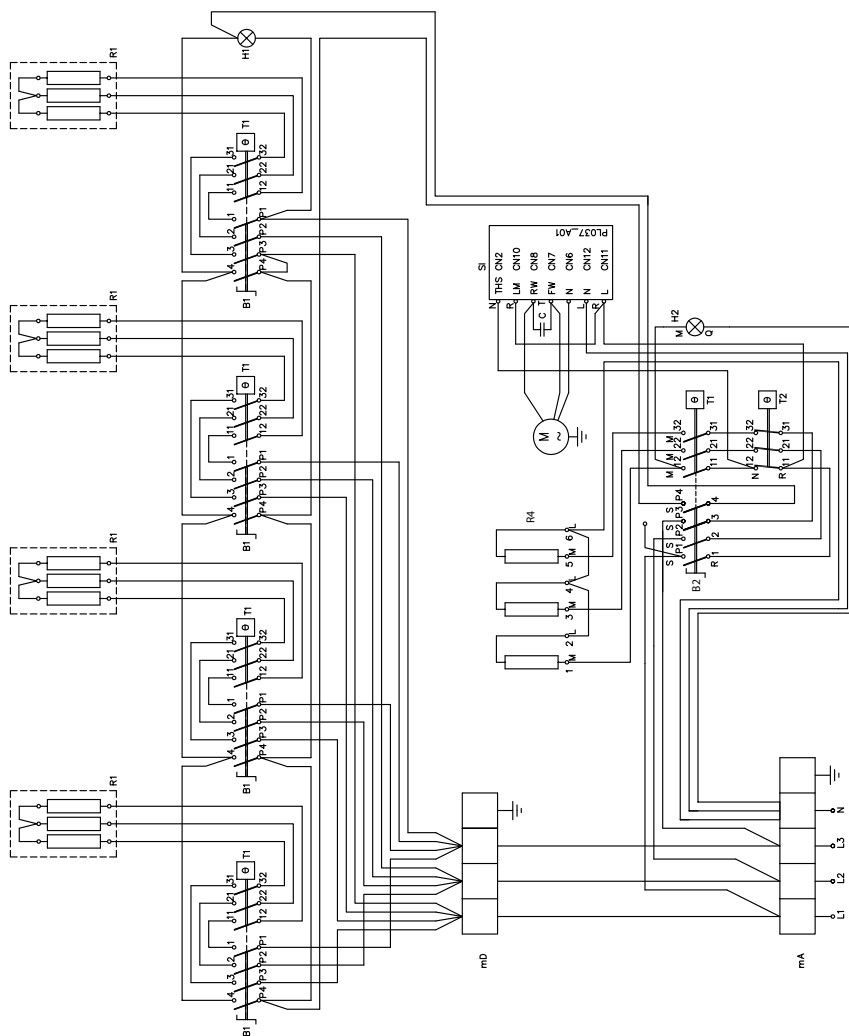


380-415 V3N~





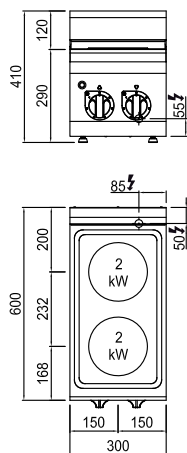
## SE9TP+FE2



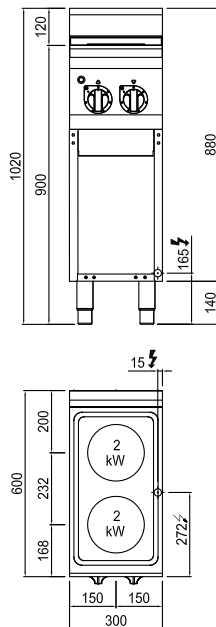
380-415 V3N~



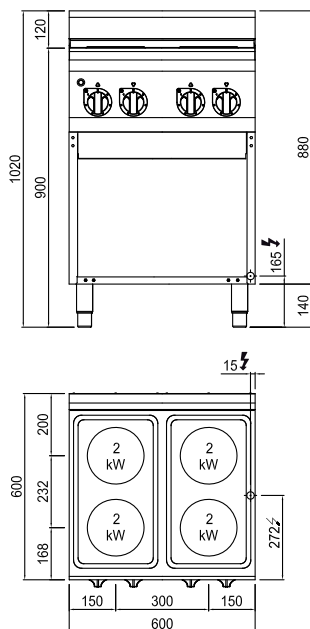
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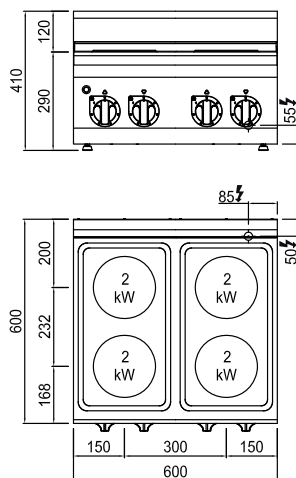
## E6P2M



## E6P4M

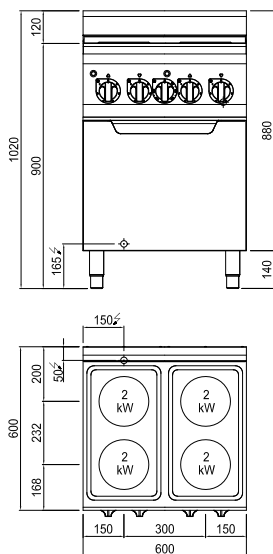


## E6P4B

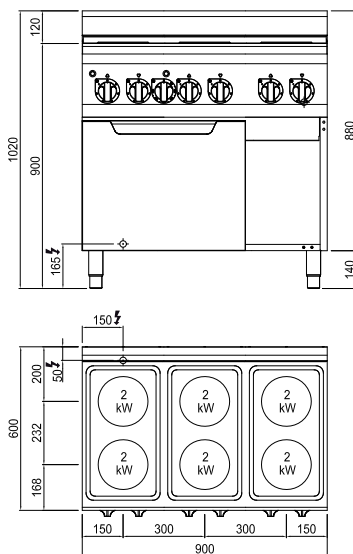




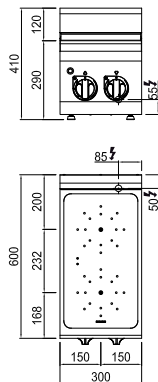
E6P4 + FE1



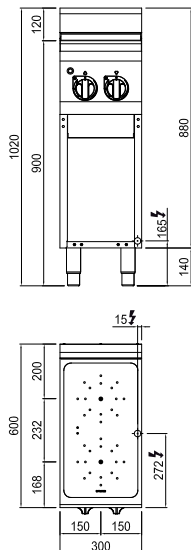
E6P6 + FE1



E6P2B/VTR

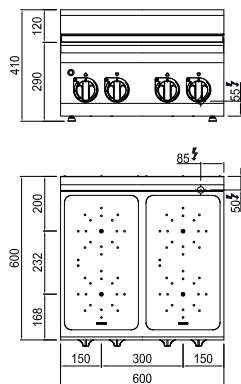


E6P2M/VTR

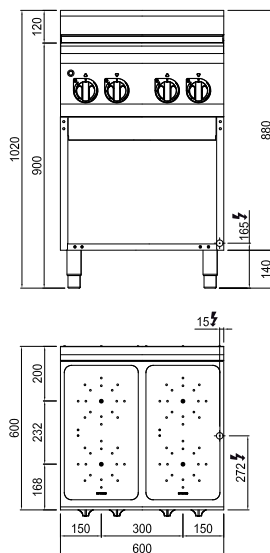




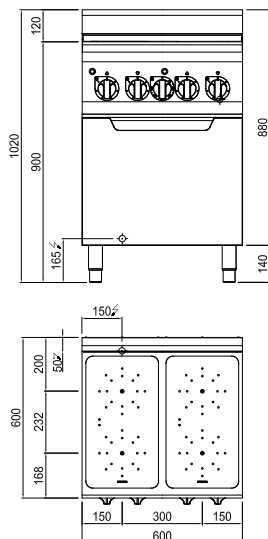
## E6P4B/VTR



## E6P4M/VTR

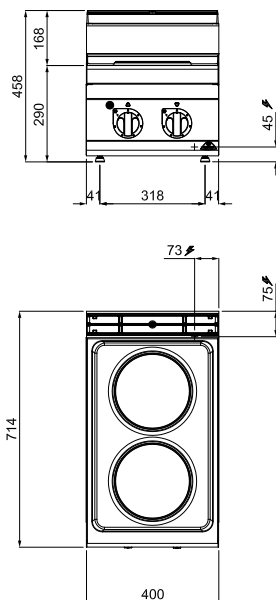


## E6P4/VTR + FE1

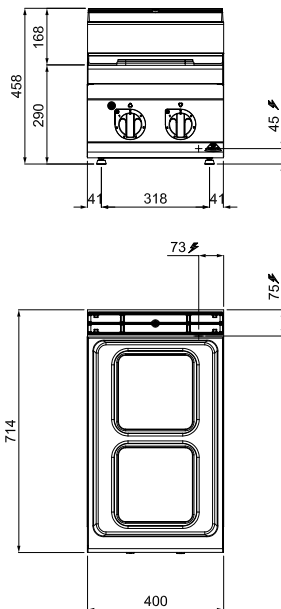




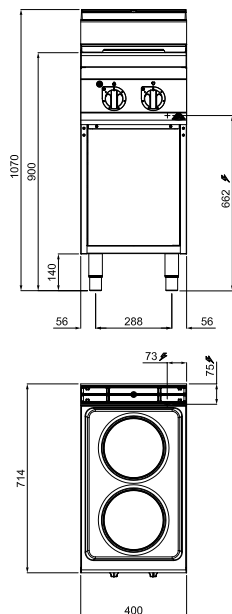
E7P2B



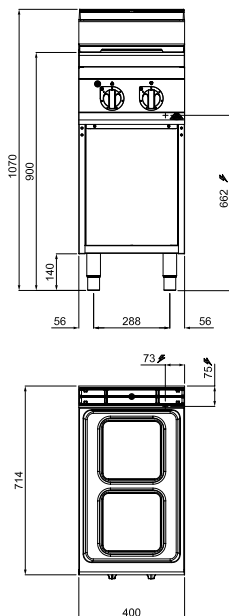
E7PQ2B



E7P2M

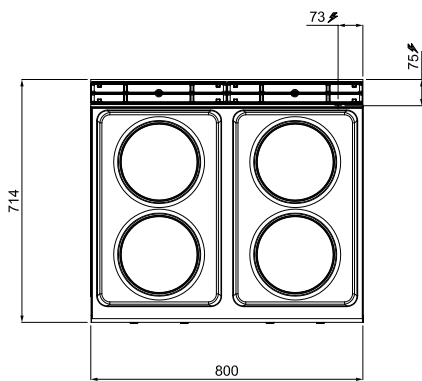
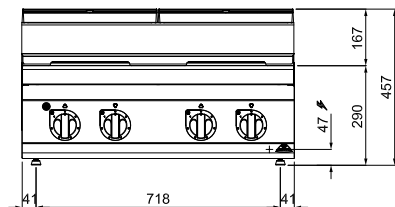


E7PQ2M

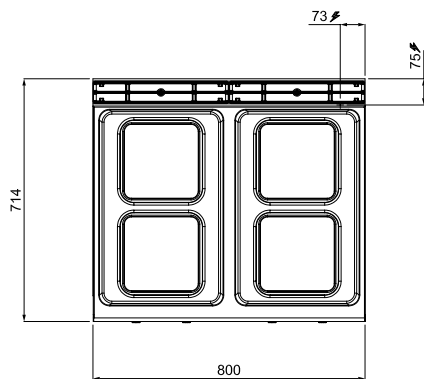
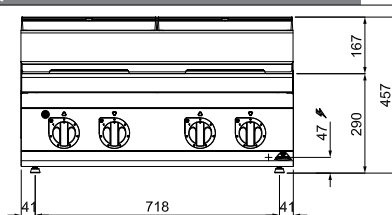




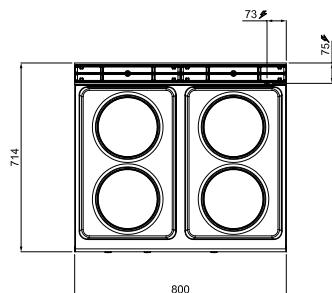
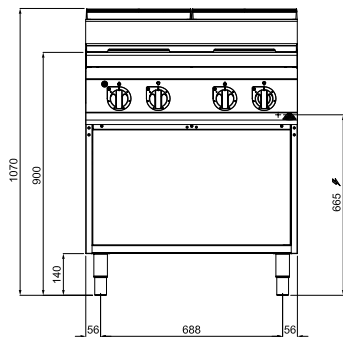
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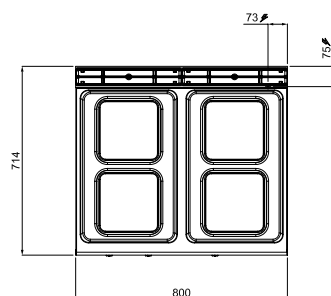
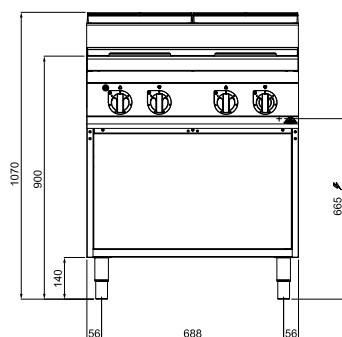
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E7P4M

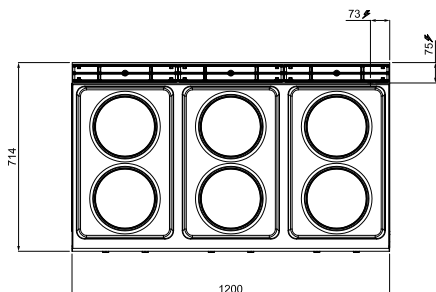
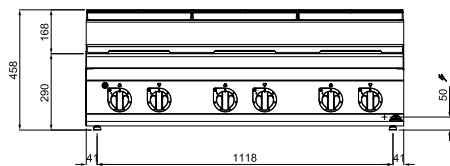


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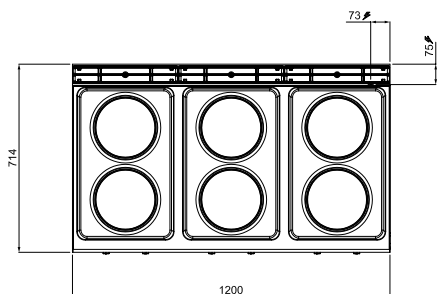
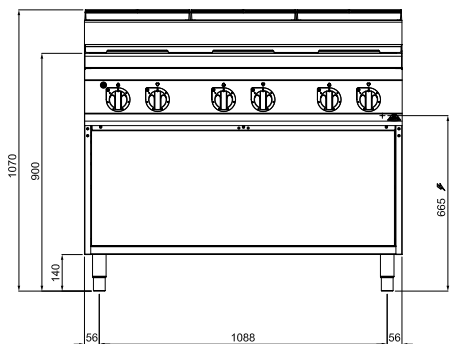




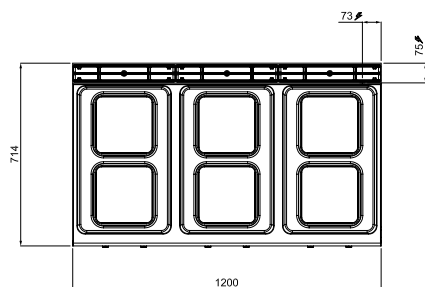
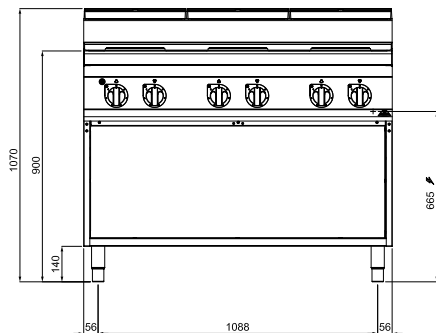
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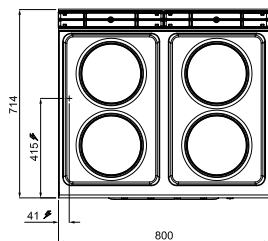
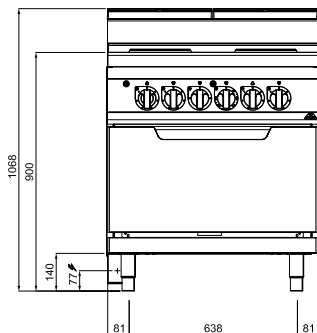
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E7PQ6M

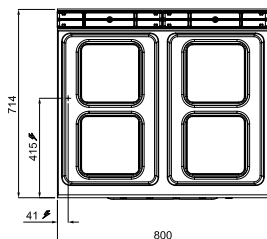
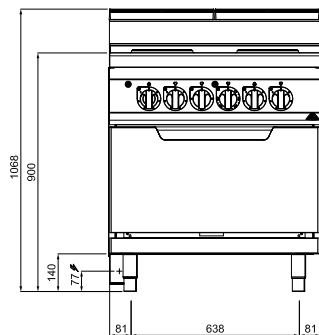


E7P4+FE

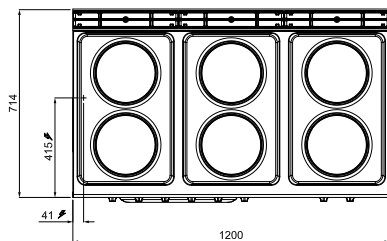
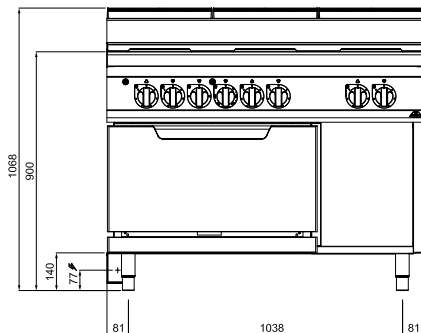




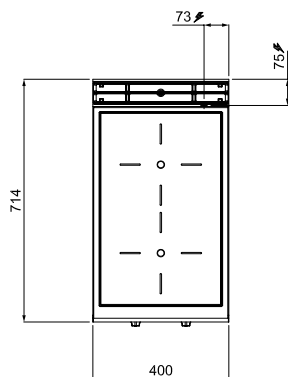
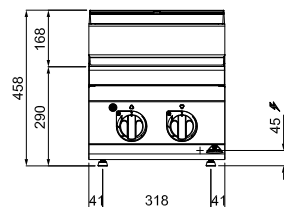
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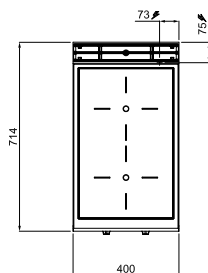
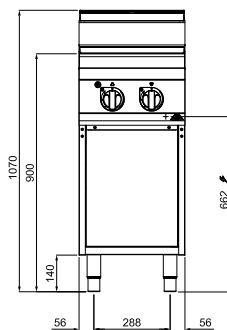
E7P6+FE



E7P2B/VTR

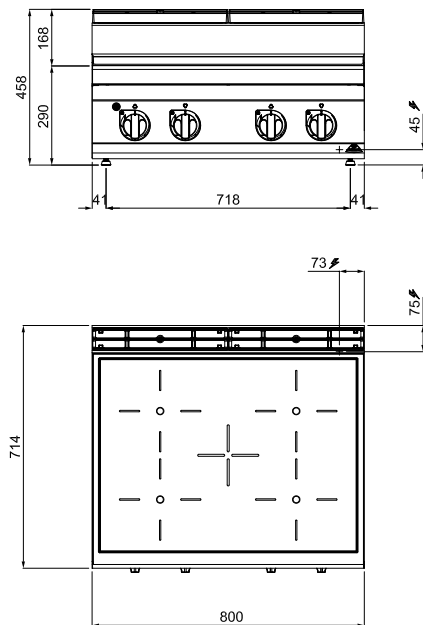


E7P2M/VTR

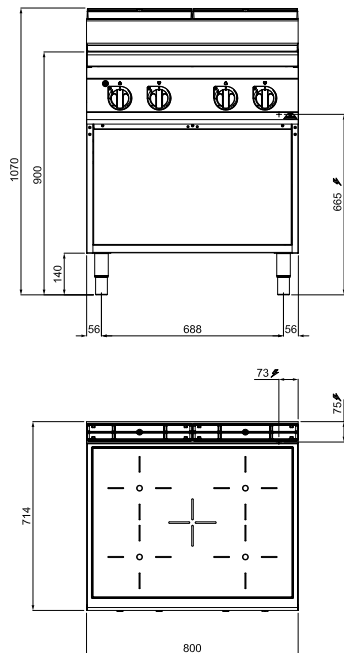




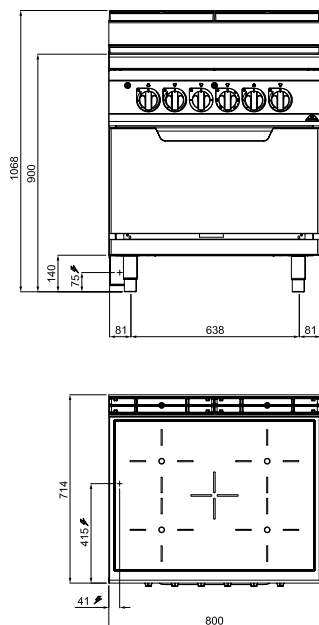
E7P4B/VTR



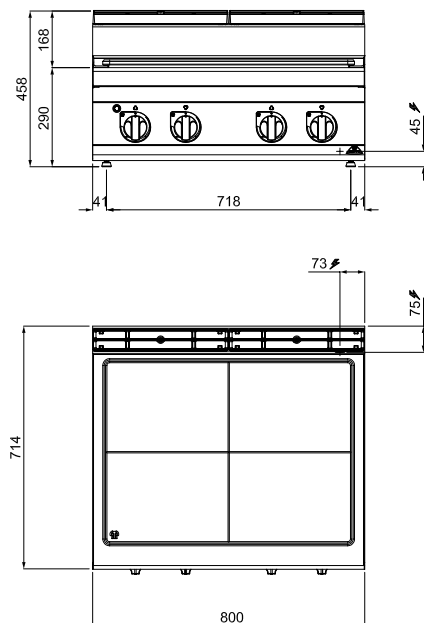
E7P4M/VTR



E7P4/VTR+FE

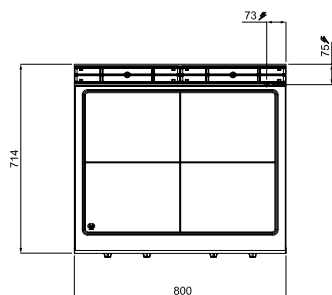
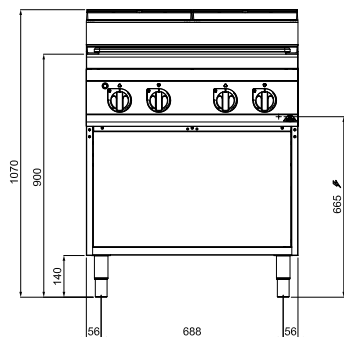


E7TPB

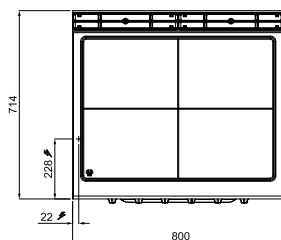
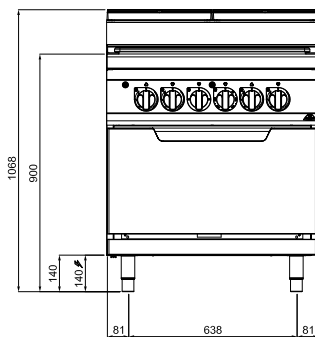




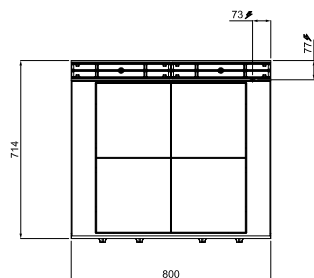
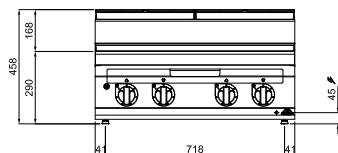
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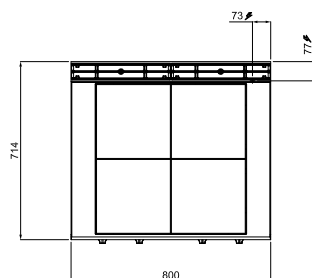
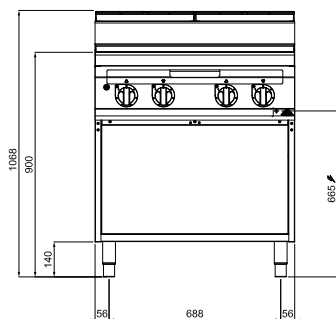
## E7TP+FE



## E7TPQ4B

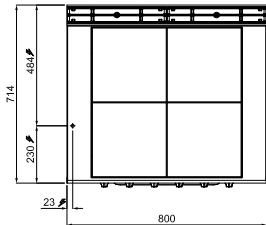
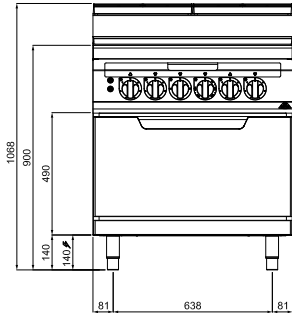


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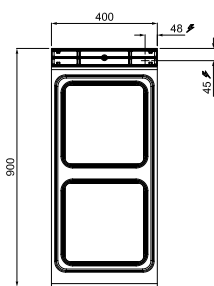
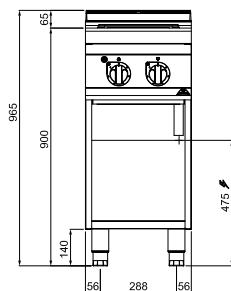


E7TPQ4+FE

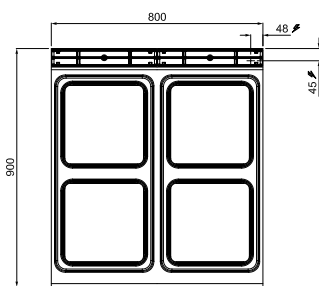
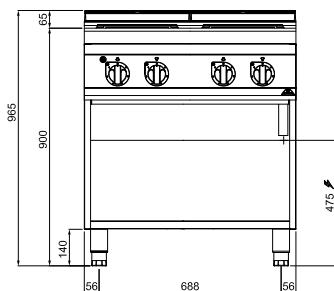




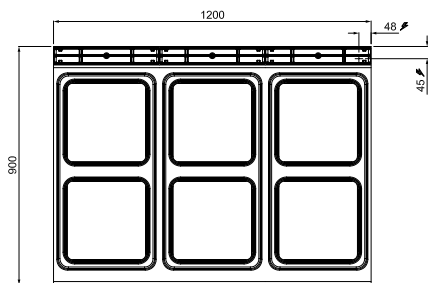
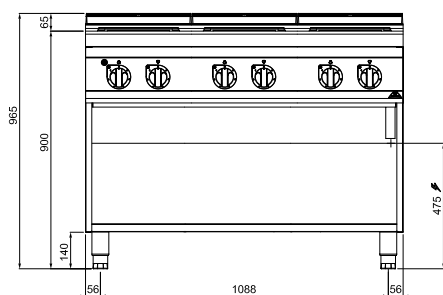
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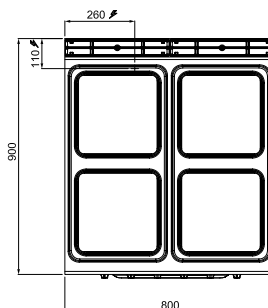
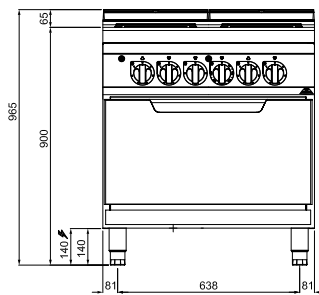
E9PQ4M



E9PQ6M

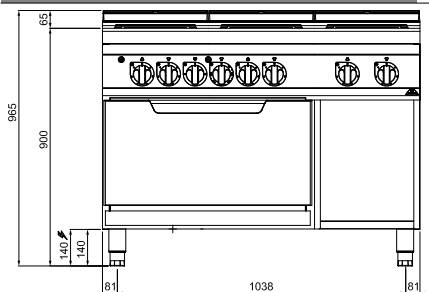


E9PQ4+FE

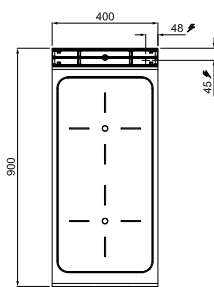
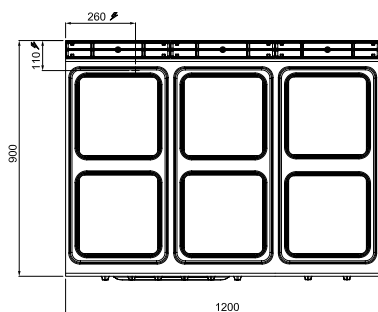
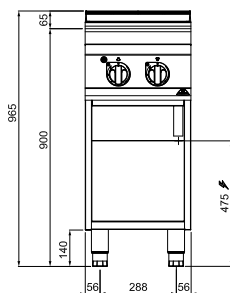




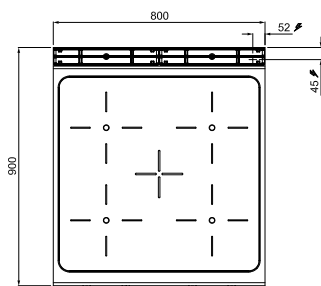
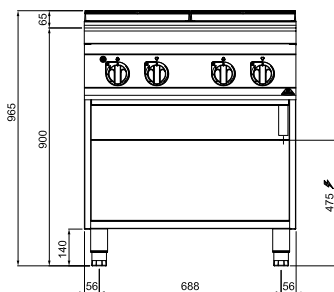
E9PQ6+FE



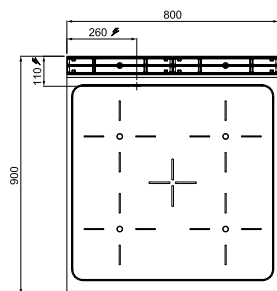
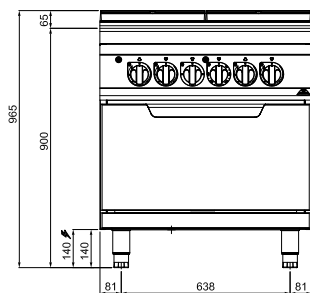
E9P2MP/VTR



E9P4MP/VTR

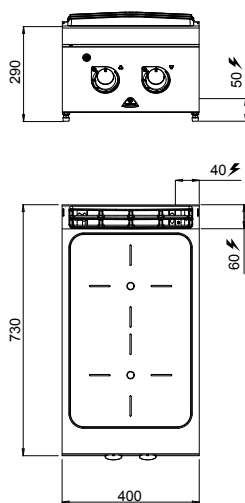


E9P4P/VTR+FE

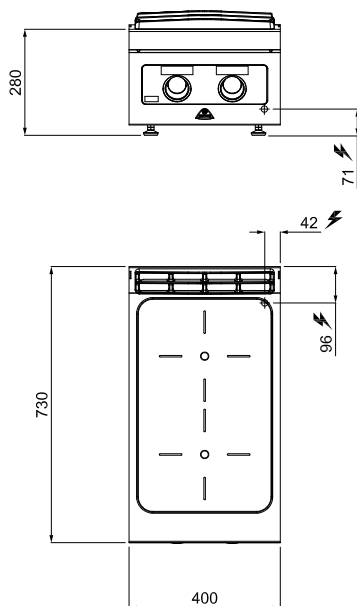




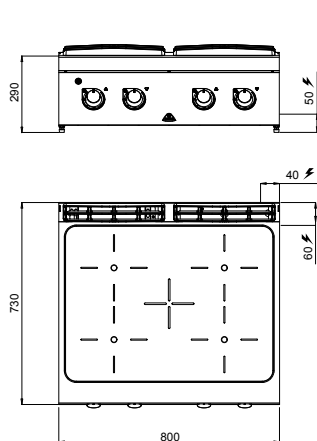
SE7P2B/VTR



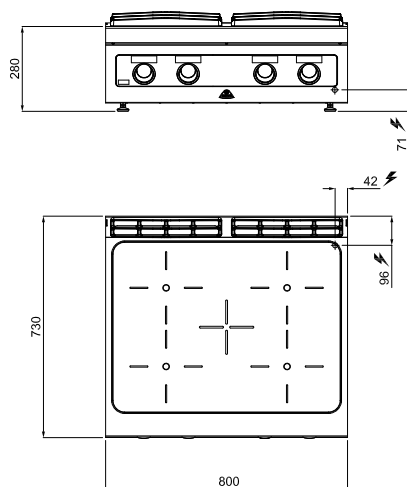
SE7P2B/VTR-BF



SE7P4B/VTR

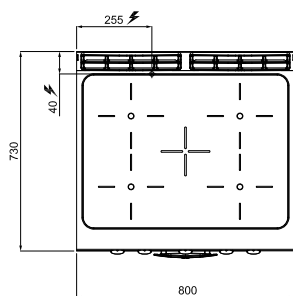
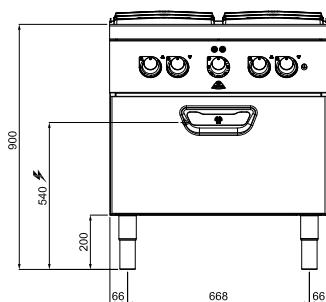


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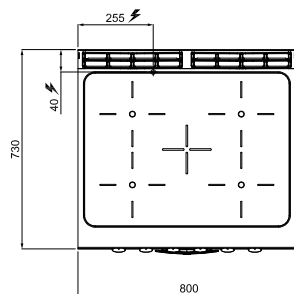
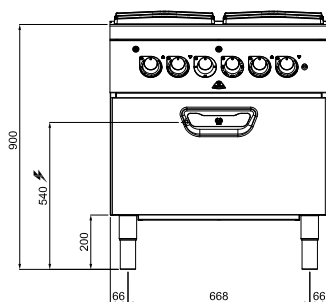




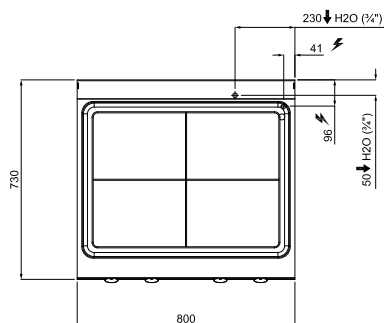
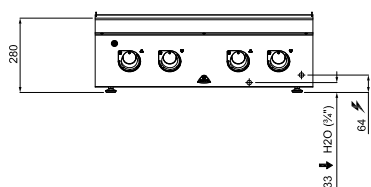
## SE7P4/VTR+FE2



## SE7P4/VTR+FE

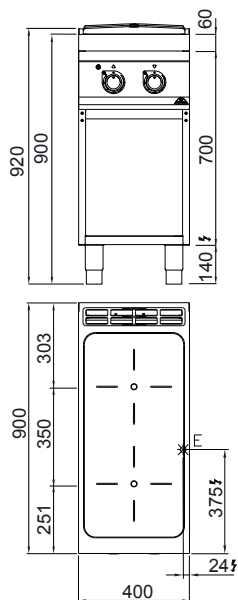


## SE7TPB

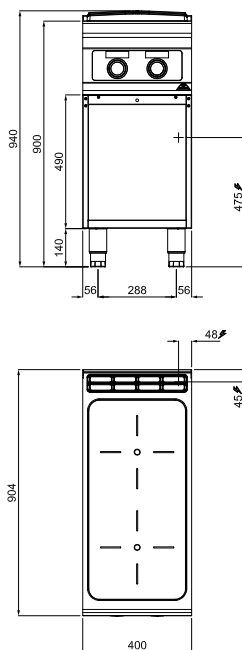




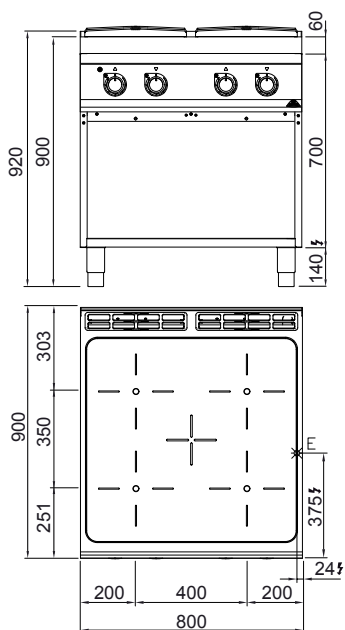
SE9P2MP/VTR



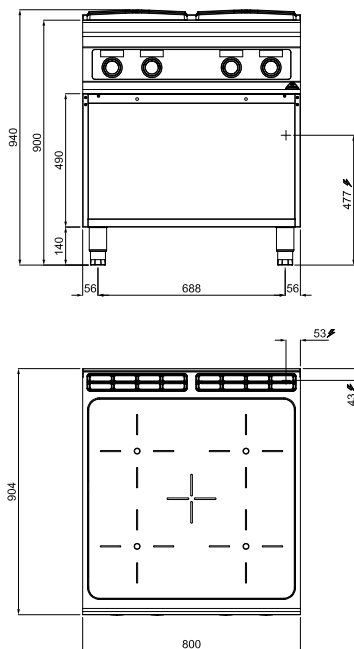
SE9P2MP/VTR-BF



SE9P4MP/VTR

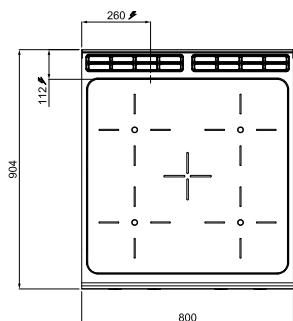
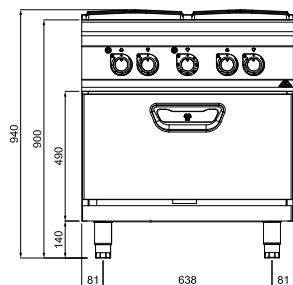


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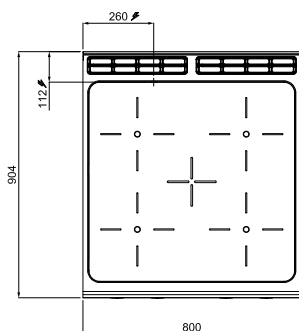
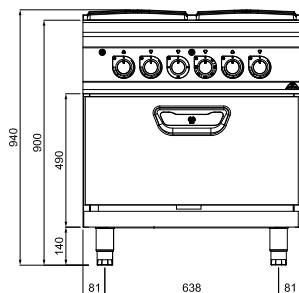




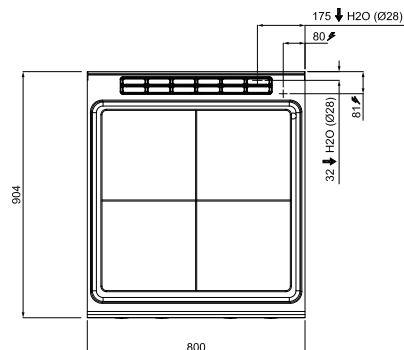
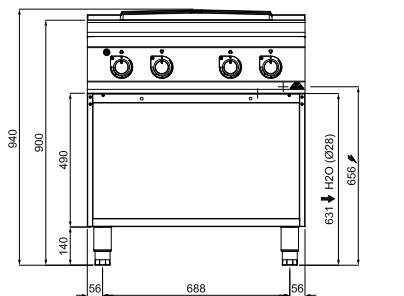
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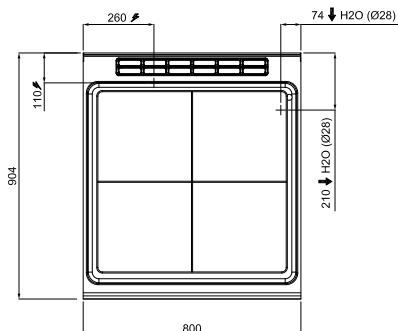
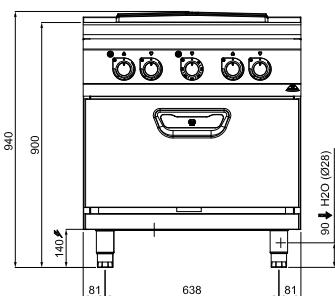
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SE9TPM

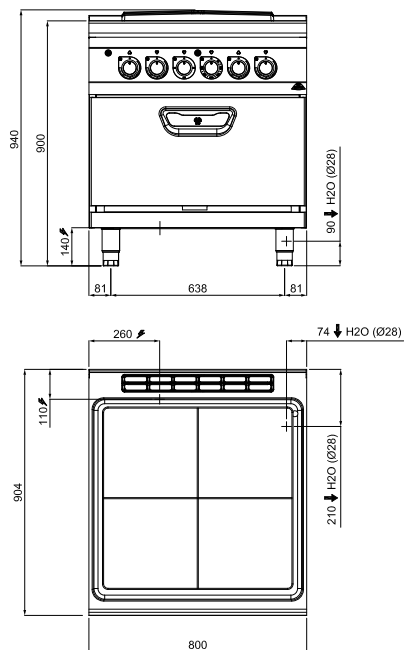


SE9TP+FE2

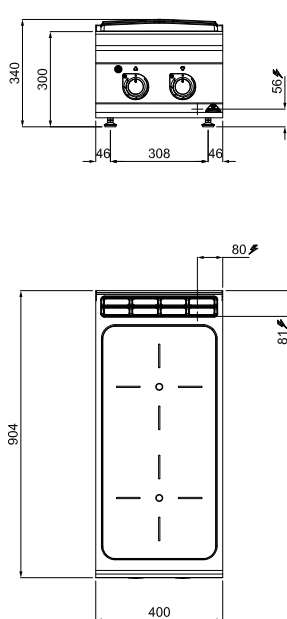




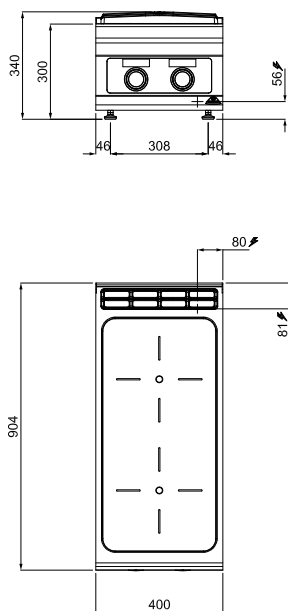
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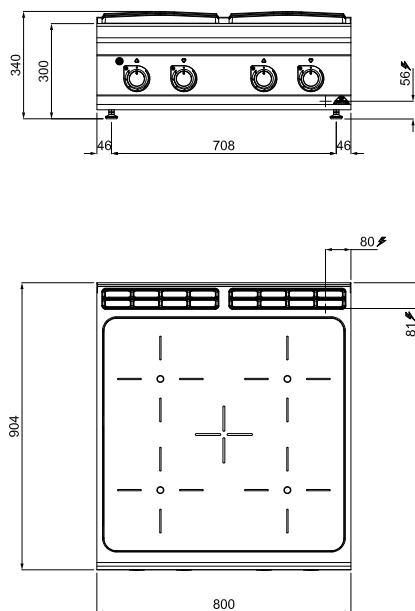
## LXE9P2P/VTR



## LXE9P2P/VTR-BF

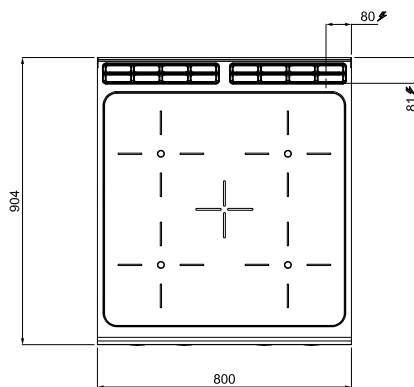
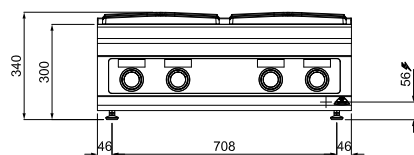


## LXE9P4P/VTR

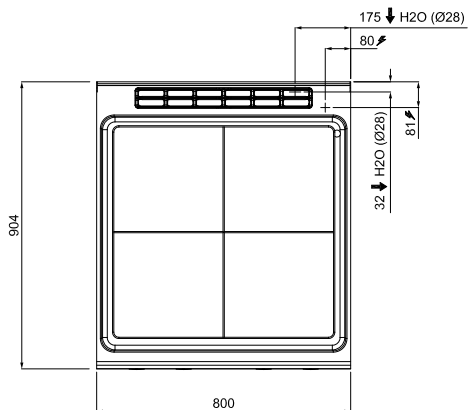
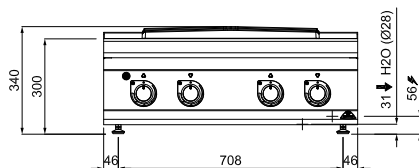




LXE9P4P/VTR-BF



LXE9TP



## Instruction manual

|                       |           |
|-----------------------|-----------|
| Dimensions            | <b>73</b> |
| Technical data        | <b>75</b> |
| Specific instructions | <b>80</b> |

## ELECTRIC STOVES - SERIES PLUS 600

| Model        | Description                                | Dim.: (LxWxH) of work surface (h total) |
|--------------|--------------------------------------------|-----------------------------------------|
| E6P2B        | 2 round plates                             | mm 300 x 600 x 290 (430)h               |
| E6P2M        | 2 round plates with compartment            | mm 300 x 600 x 900 (1040)h              |
| E6P4B        | 4 round plates                             | mm 600 x 600 x 290 (430)h               |
| E6P4M        | 4 round plates with compartment            | mm 600 x 600 x 900 (1040)h              |
| E6P4+FE1     | 4 round plates + 1/1 GN electric oven      | mm 600 x 600 x 900 (1040)h              |
| E6P6+FE1     | 6 round plates + 1/1 GN electric oven      | mm 900 x 600 x 900 (1040)h              |
| E6P2B/VTR    | 2-zone infrared hob                        | mm 300 x 600 x 290 (430)h               |
| E6P4B/VTR    | 4-zone infrared hob                        | mm 600 x 600 x 290 (430)h               |
| E6P2M/VTR    | 2-zone infrared hob with compartment       | mm 300 x 600 x 900 (1040)h              |
| E6P4M/VTR    | 4-zone infrared hob with compartment       | mm 600 x 600 x 900 (1040)h              |
| E6P4/VTR+FE1 | 4-zone infrared hob + 1/1 GN electric oven | mm 900 x 600 x 900 (1040)h              |

## EN

## ELECTRIC STOVES - SERIES MACROS 700

| Model       | Description                                   | Dim.: (LxWxH) of work surface (h total) |
|-------------|-----------------------------------------------|-----------------------------------------|
| E7P2B       | 2 round plates                                | mm 400 x 714 x 290 (430)h               |
| E7PQ2B      | 2 square plates                               | mm 400 x 714 x 290 (430)h               |
| E7P2M       | 2 round plates with compartment               | mm 400 x 714 x 900 (1040)h              |
| E7PQ2M      | 2 square plates with compartment              | mm 400 x 714 x 900 (1040)h              |
| E7P4B       | 4 round plates                                | mm 800 x 714 x 290 (430)h               |
| E7PQ4B      | 4 square plates                               | mm 800 x 714 x 290 (430)h               |
| E7P4M       | 4 round plates with compartment               | mm 800 x 714 x 900 (1040)h              |
| E7PQ4M      | 4 square plates with compartment              | mm 800 x 714 x 900 (1040)h              |
| E7P6B       | 6 round plates                                | mm 1200 x 714 x 290 (430)h              |
| E7P6M       | 6 round plates with compartment               | mm 1200 x 714 x 900 (1040)h             |
| E7PQ6M      | 6 square plates with compartment              | mm 1200 x 714 x 900 (1040)h             |
| E7P4+FE     | 4 round plates + 2/1 GN electric oven         | mm 800 x 714 x 900 (1040)h              |
| E7PQ4+FE    | 4 square plates + 2/1 GN electric oven        | mm 800 x 714 x 900 (1040)h              |
| E7P6+FE     | 6 round plates + 2/1 GN electric oven         | mm 1200 x 714 x 900 (1040)h             |
| E7P2B/VTR   | 2-zone infrared hob                           | mm 400 x 714 x 290 (430)h               |
| E7P4B/VTR   | 4-zone infrared hob                           | mm 800 x 714 x 290 (430)h               |
| E7P2M/VTR   | 2-zone infrared hob with compartment          | mm 400 x 714 x 900 (1040)h              |
| E7P4M/VTR   | 4-zone infrared hob with compartment          | mm 800 x 714 x 900 (1040)h              |
| E7P4/VTR+FE | 4-zone infrared hob + 2/1 GN electric oven    | mm 800 x 714 x 900 (1040)h              |
| E7TPB       | 4-zone Solid top plate                        | mm 800 x 714 x 290 (430)h               |
| E7TPM       | 4-zone Solid top plate with compartment       | mm 800 x 714 x 900 (1040)h              |
| E7TP+FE     | 4-zone Solid top plate + 2/1 GN electric oven | mm 800 x 714 x 900 (1040)h              |
| E7TPQ4B     | 4-zone Solid top plate                        | mm 800 x 714 x 290 (460)h               |
| E7TPQ4M     | 4-zone Solid top plate with compartment       | mm 800 x 714 x 900 (1070)h              |
| E7TPQ4+FE   | 4-zone Solid top plate + 2/1 GN electric oven | mm 800 x 714 x 900 (1070)h              |

## ELECTRIC STOVES - SERIES MAXIMA 900

| Model                  | Description                                         | Dim.: (LxWxH) of work surface (h total) |
|------------------------|-----------------------------------------------------|-----------------------------------------|
| E9PQ2M                 | 2 square plates with compartment                    | mm 400 x 900 x 900 (960)h               |
| E9PQ2M (4 kW plates)   | 2 upgraded plates with compartment                  | mm 400 x 900 x 900 (960)h               |
| E9PQ4M                 | 4 square plates with compartment                    | mm 800 x 900 x 900 (960)h               |
| E9PQ4M (4 kW plates)   | 4 upgraded square plates with compartment           | mm 800 x 900 x 900 (960)h               |
| E9PQ6M                 | 6 square plates with compartment                    | mm 1200 x 900 x 900 (960)h              |
| E9PQ6M (4 kW plates)   | 6 square plates with compartment                    | mm 1200 x 900 x 900 (960)h              |
| E9PQ4+FE               | 4 square plates + 2/1 GN electric oven              | mm 800 x 900 x 900 (960)h               |
| E9PQ4+FE (4 kW plates) | 4 upgraded square plates + electric oven 2/1 GN     | mm 800 x 900 x 900 (960)h               |
| E9PQ6+FE               | 6 square plates + 2/1 GN electric oven              | mm 1200 x 900 x 900 (960)h              |
| E9PQ6+FE (4 kW plates) | 6 upgraded square plates + 2/1 GN electric oven     | mm 1200 x 900 x 900 (960)h              |
| E9P2MP/VTR             | 2-zone upgraded infrared hob with compartment       | mm 400 x 900 x 900 (960)h               |
| E9P4MP/VTR             | 4-zone upgraded infrared hob with compartment       | mm 800 x 900 x 900 (960)h               |
| E9P4P/VTR+FE           | 4-zone upgraded infrared hob + 2/1 GN electric oven | mm 800 x 900 x 900 (960)h               |

## ELECTRIC STOVES - SERIES S700

| Model         | Description                                | Dim.: (LxWxH) of work surface (h total) |
|---------------|--------------------------------------------|-----------------------------------------|
| SE7P2B/VTR    | 2-zone infrared hob                        | mm 400 x 730 x 290 (330)                |
| SE7P4B/VTR    | 4-zone infrared hob                        | mm 800 x 730 x 290 (330)                |
| SE7P2B/VTR-BF | 2-zone infrared hob – Bflex controls       | mm 400 x 730 x 290 (330)                |
| SE7P4B/VTR-BF | 4-zone infrared hob – Bflex controls       | mm 800 x 730 x 290 (330)                |
| SE7P4/VTR+FE2 | 4-zone infrared hob + 1/1 GN electric oven | mm 800 x 730 x 900 (950)                |
| SE7P4/VTR+FE  | 4-zone infrared hob + 2/1 GN electric oven | mm 800 x 730 x 900 (950)                |
| SE7TPB        | 4-zone Solid top plate                     | mm 800 x 730 x 290 (295)                |

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## ELECTRIC STOVES - SERIES S900

| Model          | Description                                           | Dim.: (LxWxH) of work surface (h total) |
|----------------|-------------------------------------------------------|-----------------------------------------|
| SE9P2MP/VTR    | 2-zone infrared hob with compartment                  | mm 400 x 900 x 900 (960)h               |
| SE9P4MP/VTR    | 4-zone infrared hob with compartment                  | mm 800 x 900 x 900 (960)h               |
| SE9P2MP/VTR-BF | 2-zone infrared hob with compartment – Bflex controls | mm 400 x 900 x 900 (960)h               |
| SE9P4MP/VTR-BF | 4-zone infrared hob with compartment – Bflex controls | mm 800 x 900 x 900 (960)h               |
| SE9P4P/VTR+FE  | 4-zone infrared hob + 2/1 GN electric oven            | mm 800 x 900 x 900 (960)h               |
| SE9P4P/VTR+FE2 | 4-zone infrared hob + 1/1 GN electric oven            | mm 800 x 900 x 900 (960)h               |
| SE9TPM         | 4-zone Solid top plate with compartment               | mm 800 x 900 x 900 (960)h               |
| SE9TP+FE       | 4-zone Solid top plate + 2/1 GN electric oven         | mm 800 x 900 x 900 (960)h               |
| SE9TP+FE2      | 4-zone Solid top plate + 1/1 GN electric oven         | mm 800 x 900 x 900 (960)h               |

## ELECTRIC STOVES - SERIES LX900 TOP

| Model          | Description                          | Dim.: (LxWxH) of work surface (h total) |
|----------------|--------------------------------------|-----------------------------------------|
| LXE9P2P/VTR    | 2-zone infrared hob                  | mm 400 x 900 x 300 (340)h               |
| LXE9P4P/VTR    | 4-zone infrared hob                  | mm 800 x 900 x 300 (340)h               |
| LXE9P2P/VTR-BF | 2-zone infrared hob – Bflex controls | mm 400 x 900 x 300 (340)h               |
| LXE9P4P/VTR-BF | 4-zone infrared hob – Bflex controls | mm 800 x 900 x 300 (340)h               |
| LXE9TP         | 4-zone Solid top plate               | mm 800 x 900 x 300 (340)h               |

## ELECTRIC STOVES – SERIES PLUS 600

## TECHNICAL DATA

| MODEL        | Rated power |    | Round plates |    | Square plates |    | Cooking areas |    | FE1 oven | FE oven | TE Oven | Power supply                            | H07RNLF connection cable | Maximum weight of the unit |
|--------------|-------------|----|--------------|----|---------------|----|---------------|----|----------|---------|---------|-----------------------------------------|--------------------------|----------------------------|
|              | kW          | n. | kW           | n. | kW            | n. | kW            | n. | kW       | kW      | kW      |                                         |                          |                            |
| EGP2B        | 4           | 2  | 2            |    |               |    |               |    |          |         |         | 220-240 V~ / 220-240 V3~ / 380-415 V3N~ | 3x2.5 - 4x1.5 - 5x1      | 21                         |
| EGP2M        | 4           | 2  | 2            |    |               |    |               |    |          |         |         | 220-240 V~ / 220-240 V3~ / 380-415 V3N~ | 3x2.5 - 4x1.5 - 5x1      | 29                         |
| EGP4B        | 8           | 4  | 2            |    |               |    |               |    |          |         |         | 220-240 V~ / 220-240 V3~ / 380-415 V3N~ | 3x4 - 4x2.5 - 5x2.5      | 29                         |
| EGP4M        | 8           | 4  | 2            |    |               |    |               |    |          |         |         | 220-240 V~ / 220-240 V3~ / 380-415 V3N~ | 3x4 - 4x2.5 - 5x2.5      | 47                         |
| EGP4+FE1     | 11          | 4  | 2            |    |               |    |               |    | 3        |         |         | 220-240 V~ / 220-240 V3~ / 380-415 V3N~ | 3x10 - 4x6 - 5x2.5       | 68                         |
| EGP6+FE1     | 15          | 6  | 2            |    |               |    |               |    | 3        |         |         | 220-240 V3~ / 380-415 V3N~              | 4x10 - 5x4               | 87                         |
| EGP2B/VTR    | 3,6         |    |              |    |               | 2  | 1,8           |    |          |         |         | 220-240 V~ / 220-240 V3~ / 380-415 V3N~ | 3x2.5 - 4x1.5 - 5x1      | 19                         |
| EGP4B/VTR    | 7,2         |    |              |    |               | 4  | 1,8           |    |          |         |         | 220-240 V~ / 220-240 V3~ / 380-415 V3N~ | 3x6 - 4x2.5 - 5x2.5      | 36                         |
| EGP2M/VTR    | 3,6         |    |              |    |               | 2  | 1,8           |    |          |         |         | 220-240 V~ / 220-240 V3~ / 380-415 V3N~ | 3x2.5 - 4x1.5 - 5x1      | 27                         |
| EGP4M/VTR    | 7,2         |    |              |    |               | 4  | 1,8           |    |          |         |         | 220-240 V~ / 220-240 V3~ / 380-415 V3N~ | 3x6 - 4x2.5 - 5x2.5      | 52                         |
| EGP4/VTR+FE1 | 10,2        |    |              |    |               | 4  | 1,8           |    | 3        |         |         | 220-240 V~ / 220-240 V3~ / 380-415 V3N~ | 3x10 - 4x6 - 5x2.5       | 70                         |

| MODEL       | Rated power |    | Round plates |    | Square plates |    | Cooking areas |    | FE1 oven | FE oven | T/E Oven | Power supply                              | H07RNLF connection cable | Maximum weight of the unit |
|-------------|-------------|----|--------------|----|---------------|----|---------------|----|----------|---------|----------|-------------------------------------------|--------------------------|----------------------------|
|             | kW          | n. | kW           | n. | kW            | n. | kW            | n. |          |         |          |                                           |                          |                            |
| E7P2B       | 5,2         | 2  | 2,6          |    |               |    |               |    |          |         |          | 220-240V ~ / 220-240 V3 ~ / 380-415 V3N~  | 3x2,5 - 4x2,5 - 5x1,5    | 24                         |
| E7PQ2B      | 5,2         |    |              | 2  | 2,6           |    |               |    |          |         |          | 220-240V ~ / 220-240 V3 ~ / 380-415 V3N~  | 3x2,5 - 4x2,5 - 5x1,5    | 28                         |
| E7P2M       | 5,2         | 2  | 2,6          |    |               |    |               |    |          |         |          | 220-240V ~ / 220-240 V3 ~ / 380-415 V3N~  | 3x2,5 - 4x2,5 - 5x1,5    | 37                         |
| E7PQ2M      | 5,2         |    |              | 2  | 2,6           |    |               |    |          |         |          | 220-240V ~ / 220-240 V3 ~ / 380-415 V3N~  | 3x2,5 - 4x2,5 - 5x1,5    | 41                         |
| E7P4B       | 10,4        | 4  | 2,6          |    |               |    |               |    |          |         |          | 220-240V ~ / 220-240 V3 ~ / 380-415 V3N~  | 3x10 - 4x4 - 5x2,5       | 41                         |
| E7PQ4B      | 10,4        |    |              | 4  | 2,6           |    |               |    |          |         |          | 220-240V ~ / 220-240 V3 ~ / 380-415 V3N~  | 3x10 - 4x4 - 5x2,5       | 49                         |
| E7P4M       | 10,4        | 4  | 2,6          |    |               |    |               |    |          |         |          | 220-240V ~ / 220-240 V3 ~ / 380-415 V3N~  | 3x10 - 4x4 - 5x2,5       | 59                         |
| E7PQ4M      | 10,4        |    |              | 4  | 2,6           |    |               |    |          |         |          | 220-240V ~ / 220-240 V3 ~ / 380-415 V3N~  | 3x10 - 4x4 - 5x2,5       | 67                         |
| E7P6B       | 15,6        | 6  | 2,6          |    |               |    |               |    |          |         |          | 220-240V3 ~ / 380-415 V3N~                | 4x10 - 5x2,5             | 58                         |
| E7PQ6M      | 15,6        | 6  | 2,6          |    |               |    |               |    |          |         |          | 220-240 V3 ~ / 380-415 V3N~               | 4x10 - 5x2,5             | 83                         |
| E7PQ6M      | 15,6        |    |              | 6  | 2,6           |    |               |    |          |         |          | 220-240 V3 ~ / 380-415 V3N~               | 4x10 - 5x2,5             | 95                         |
| E7P4+FE     | 17,9        | 4  | 2,6          |    |               |    |               |    | 7,5      |         |          | 220-240 V3 ~ / 380-415 V3N~               | 4x10 - 5x6               | 100                        |
| E7PQ4+FE    | 17,9        |    |              | 4  | 2,6           |    |               |    | 7,5      |         |          | 220-240 V3 ~ / 380-415 V3N~               | 4x10 - 5x6               | 106                        |
| E7P6+FE     | 23,1        | 6  | 2,6          |    |               |    |               |    | 7,5      |         |          | 380-415 V3N~                              | 5x6                      | 129                        |
| E7P2B/VTR   | 6,4         |    |              |    |               | 2  | 3,2           |    |          |         |          | 220-240 V ~ / 220-240 V3 ~ / 380-415 V3N~ | 3x4 - 4x4 - 5x1,5        | 22                         |
| E7P4B/VTR   | 12,8        |    |              |    |               | 4  | 3,2           |    |          |         |          | 220-240 V ~ / 220-240 V3 ~ / 380-415 V3N~ | 3x10 - 4x10 - 5x4        | 42                         |
| E7P2M/VTR   | 6,4         |    |              |    |               | 2  | 3,2           |    |          |         |          | 220-240 V ~ / 220-240 V3 ~ / 380-415 V3N~ | 3x4 - 4x4 - 5x1,5        | 42                         |
| E7P4M/VTR   | 12,8        |    |              |    |               | 4  | 3,2           |    |          |         |          | 220-240 V ~ / 220-240 V3 ~ / 380-415 V3N~ | 3x10 - 4x10 - 5x4        | 65                         |
| E7P4/VTR+FE | 20,3        |    |              |    |               | 4  | 3,2           |    |          |         |          | 380-415 V3N~                              | 5x10                     | 100                        |
| E7P8        | 9           |    |              |    |               | 4  | 2,25          |    |          |         |          | 380-415 V3N~                              | 5x1,5                    | 80                         |
| E7P8        | 9           |    |              |    |               | 4  | 2,25          |    |          |         |          | 380-415 V3N~                              | 5x1,5                    | 100                        |
| E7P+FE      | 16,5        |    |              |    |               | 4  | 2,25          |    |          |         |          | 380-415 V3N~                              | 5x4                      | 140                        |
| E7PQ4B      | 12          |    |              |    |               | 4  | 3             |    |          | 7,5     |          | 380-415 V3~                               | 4x2,5                    | 60                         |
| E7PQ4M      | 12          |    |              |    |               | 4  | 3             |    |          |         |          | 380-415 V3~                               | 4x2,5                    | 80                         |
| E7PQ4+FE    | 19,5        |    |              |    |               | 4  | 3             |    |          | 7,5     |          | 380-415 V3~                               | 4x6                      | 120                        |

## ELECTRIC STOVES - SERIES MAXIMA 900

## TECHNICAL DATA

| MODEL          | Rated power |    | Round plates |    | Square plates |    | Cooking areas |    | FE1 oven | TE Oven | Power supply               | H07RNF connection cable | Maximum weight of the unit |
|----------------|-------------|----|--------------|----|---------------|----|---------------|----|----------|---------|----------------------------|-------------------------|----------------------------|
|                | kW          | n. | kW           | n. | kW            | n. | kW            | n. | kW       | kW      |                            | mm <sup>2</sup>         | kg                         |
| EPQ2M          | 7           |    |              |    |               |    |               |    |          |         | 220-240 V3~ / 380-415 V3N~ | 4x4 - 5x1,5             | 56                         |
| EPQ2M (P4/2)   | 8           |    |              |    |               |    |               |    |          |         | 220-240 V3~ / 380-415 V3N~ | 5x4 - 5x2,5             | 56                         |
| EPQ4M          | 14          |    |              |    |               |    |               |    |          |         | 220-240 V3~ / 380-415 V3N~ | 4x10 - 5x6              | 87                         |
| EPQ4M (P4/4)   | 16          |    |              |    |               |    |               |    |          |         | 220-240 V3~ / 380-415 V3N~ | 4x10 - 5x6              | 87                         |
| EPQ6M          | 21          |    |              |    |               |    |               |    |          |         | 220-240 V3~ / 380-415 V3N~ | 4x10 - 5x6              | 136                        |
| EPQ6M (P4/6)   | 24          |    |              |    |               |    |               |    |          |         | 380-415 V3N~               | 5x6                     | 136                        |
| EPQ4+FE        | 21,5        |    |              |    |               |    |               |    | 7,5      |         | 380-415 V3N~               | 5x10                    | 138                        |
| EPQ4+FE (P4/4) | 23,5        |    |              |    |               |    |               |    | 7,5      |         | 380-415 V3N~               | 5x6                     | 113                        |
| EPQ6+FE        | 28,5        |    |              |    |               |    |               |    | 7,5      |         | 380-415 V3N~               | 5x10                    | 189                        |
| EPQ6+FE (P4/6) | 31,5        |    |              |    |               |    |               |    | 7,5      |         | 380-415 V3N~               | 5x10                    | 179                        |
| EP2MP/VTR      | 8           |    |              |    |               |    | 2             | 4  |          |         | 380-415 V3N~               | 5x2,5                   | 40                         |
| EP4MP/VTR      | 16          |    |              |    |               |    | 4             | 4  |          |         | 380-415 V3N~               | 5x4                     | 68                         |
| EP4P/VTR+FE    | 23,5        |    |              |    |               |    | 4             | 4  | 7,5      |         | 380-415 V3N~               | 5x6                     | 118                        |

## ELECTRIC STOVES - SERIES S700

## TECHNICAL DATA

| MODEL                      | Rated power |    | Round plates |    | Square plates |    | Cooking areas |     | FE2 oven | TE Oven | Power supply                            | H07RNF connection cable | Maximum weight of the unit |
|----------------------------|-------------|----|--------------|----|---------------|----|---------------|-----|----------|---------|-----------------------------------------|-------------------------|----------------------------|
|                            | kW          | n. | kW           | n. | kW            | n. | kW            | n.  | kW       | kW      |                                         | mm <sup>2</sup>         | kg                         |
| SE7P2B/VTR - SE7P2B/VTR-BF | 6,4         |    |              |    |               |    | 2             | 3,2 |          |         | 220-240 V~ / 220-240 V3~ / 380-415 V3N~ | 3x4 - 4x4 - 5x1,5       | 20                         |
| SE7P4B/VTR - SE7P4B/VTR-BF | 12,8        |    |              |    |               |    | 4             | 3,2 |          |         | 220-240 V~ / 220-240 V3~ / 380-415 V3N~ | 3x10 - 4x10 - 5x4       | 40                         |
| SE7P4/VTR+FE2              | 17,48       |    |              |    |               |    | 4             | 3,2 | 4,68     |         | 380-415 V3N~                            | 5x6                     | 90                         |
| SE7P4/VTR+FE               | 20,3        |    |              |    |               |    | 4             | 3,2 | 7,5      |         | 380-415 V3N~                            | 5x10                    | 90                         |
| SE7TPB                     | 10          |    |              |    |               |    | 4             | 2,5 |          |         | 380-415 V3~                             | 5x1,5                   | 70                         |

## ELECTRIC STOVES – SERIES S900

## TECHNICAL DATA

| MODEL                        | Rated power | Round plates |    | Square plates |    | Cooking areas |     | FE2 oven | FE oven | TE Oven | Power supply | H07RNLF connection cable | Maximum weight of the unit |
|------------------------------|-------------|--------------|----|---------------|----|---------------|-----|----------|---------|---------|--------------|--------------------------|----------------------------|
|                              | kW          | n.           | kW | n.            | kW | n.            | kW  | kW       | kW      | kW      |              | mm <sup>2</sup>          | kg                         |
| SE9P2MP/VTR - SE9P2MP/VTR-BF | 8           |              |    |               |    | 4             | 2   |          |         |         | 380-415 V3N~ | 5x2,5                    | 40                         |
| SE9P4MP/VTR - SE9P4MP/VTR-BF | 16          |              |    |               |    | 4             | 4   |          |         |         | 380-415 V3N~ | 5x4                      | 87                         |
| SE9P4P/VTR+FE                | 23,5        |              |    |               |    | 4             | 4   |          | 7,5     |         | 380-415 V3N~ | 5x6                      | 113                        |
| SE9P4P/VTR+FE2               | 20,68       |              |    |               |    | 4             | 4   | 4,68     |         |         | 380-415 V3N~ | 5x6                      | 133                        |
| SE9TPM                       | 14          |              |    |               |    | 4             | 3,5 |          |         |         | 380-415 V3N~ | 5x2,5                    | 110                        |
| SE9TP+FE                     | 21,5        |              |    |               |    | 4             | 3,5 |          | 7,5     |         | 380-415 V3N~ | 5x6                      | 150                        |
| SE9TP+FE2                    | 18,68       |              |    |               |    | 4             | 3,5 | 4,68     |         |         | 380-415 V3N~ | 5x6                      | 150                        |

## ELECTRIC STOVES – SERIES LX900 TOP

## TECHNICAL DATA

| MODEL                        | Rated power | Round plates |    | Square plates |    | Cooking areas |     | FE1 oven | FE oven | TE Oven | Power supply | H07RNLF connection cable | Maximum weight of the unit |
|------------------------------|-------------|--------------|----|---------------|----|---------------|-----|----------|---------|---------|--------------|--------------------------|----------------------------|
|                              | kW          | n.           | kW | n.            | kW | n.            | kW  | kW       | kW      | kW      |              | mm <sup>2</sup>          | kg                         |
| LXE9P2P/VTR - LXE9P2P/VTR-BF | 8           |              |    |               |    | 2             | 4   |          |         |         | 380-415 V3N~ | 5x2,5                    | 30                         |
| LXE9P4P/VTR - LXE9P4P/VTR-BF | 16          |              |    |               |    | 4             | 4   |          |         |         | 380-415 V3N~ | 5x4                      | 83                         |
| LXE9TP                       | 14          |              |    |               |    | 4             | 3,5 |          |         |         | 380-415 V3N~ | 5x2,5                    | 90                         |

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 60335-2-36 | Safety of commercial electrical equipment for heavy duty stoves, ovens, hobs and cooktops     |

### Unit features

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

|      |     |           |                                                                                   |
|------|-----|-----------|-----------------------------------------------------------------------------------|
|      |     | <b>CE</b> |                                                                                   |
| MOD: | N°: |           |                                                                                   |
| Σ Qn |     |           |                                                                                   |
| V    | kW: | Hz: 50/60 | IP                                                                                |
|      |     |           |  |

EN

### 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 wheeled 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:

- 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;
- 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;
- 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 legs (adjustable in height).

Oven chamber made in stainless steel with glass wool insulation.

The double-lined, heat insulated door has a handle and a hinge with a balanced spring.

Cooking tops with electric plates made of cast iron, radiant hotplates made of stainless steel, infrared tops made of glass ceramic.

Control knobs in synthetic material, manual reset safety devices, 7-position switches and thermostats.

### Legal and technical requisites

The manufacturer declares that the appliances are made in conformity with the EEC directives and requires that the installation is performed in accordance with the regulations in force.

During the assembly, the following requisites should be adhered to:

- building regulations and local fire prevention provisions
- health and safety regulations
- current CEI regulations
- current Fire Brigade regulations

### INSTALLATION

#### Handling and transportation

The units are placed on wooden pallets to facilitate transportation and handling by a forklift or trolley either on the premises or when they are loaded and unloaded.

Units are packed in 3-layer sturdy cardboard boxes with stickers and prints applied onto them for providing advice relevant to handling. The symbols give information about their handling, forbid the lifting the units with hooks and storing outdoors.

It also warns operators that the packaging contains fragile objects and indicates the vertical position that the box must keep. It also directs the operator on opening the packaging from downwards to upwards.

Before beginning the installation, remove the packaging. A few parts are protected with an adhesive film, which should be removed carefully.

Remove any glue residual with the proper substances, never use abrasive substances.

The unit must be leveled. Small differences of height can

be solved by adjusting the legs. The main switch or the socket must be close to the unit and easy to reach.

We recommend placing the unit under a suction hood so that vapor can quickly evacuate.

#### 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 be of adequate dimensions, be protected by grids and be positioned free of any obstruction (See Fig. 2 – Fig. 3).

#### Caution - Warning

**Do not install the appliance near any other units that can reach high temperatures: the electrical components might be damaged. During installation, make sure that the air suction and the means of evacuation are free of any obstacles.**

## INSTALLATION

The installation, start-up and maintenance of the unit must be performed by qualified personnel. All installation operations must be carried out in conformity with the regulations in force. The manufacturer declines all liabilities in the event that the unit works incorrectly because of an incorrect installation or because it does not comply with the regulations in force.

The installation of the models with a side terminal board must be carried out while keeping the unit 5 cm from the back wall and 50 cm from the side walls. In models with a back terminal board or with back cable input, the installation must be carried out while keeping the unit 50 cm from the back wall and 50 cm from the side walls.

**In any case the unit must be installed/fixated in order it is possible to replace the power supply cable after the unit is installed. The walls near the appliance (walls, decorations, kitchen cabinets, decorative finishes, etc.) must be made of non-flammable material.**

#### Water drain

In the SE9TPM and LXE9TP units, connect the pipe on the back of the unit to the wastewater drainage system.

**WARNING:****If the following models:**

**E6P2M - E7P2M - E7PQ2M - E7P2M/VTR - E9PQ2M - E9P2MP/VTR - SE9P2MP/VTR - SE9P2MP/VTR-BF** are installed as a single unit (not in a row), fix the anti-tilt bracket to the floor by using the proper anchor screws (see Fig. 1a); consider the minimum installation distances described above. The free-standing appliances that weigh less than 40 kg, must be fixed to the surface where they rest by using the supplied fixing kit (see Fig. 1b). Unscrew one of the legs and insert the pin in the largest hole of the bracket "A", screw in the leg again with a "B" screw. Always consider the minimum distance of installation.

**Before performing any operation, cut off the main power supply.**

**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.**

**For the LX models, the power supply cable can be connected/replaced after installing the unit.**

**On the back of the unit, there is a compartment that the technician can easily reach to perform the connection.**

**Attention!**

**Never interrupt the yellow-green ground cable.**

## ELECTRICAL CONNECTION

Connect the unit to the mains, following the provided instructions (see Fig. 4 – Fig. 5):

- 1) Install, if not present, a disconnecting switch (A) close to the appliance with a thermal magnetic release and differential locking.
- 2) Open the doors (B), if present, and loosen the screws (C) to disassemble the control panel (D).
- 3) Connect the disconnecting switch (A) to the terminal board (H) as shown in the figure and in the electrical diagrams at the end of this manual. The chosen connection cable must have features similar to the H07RN-F type cable with an operating temperature of at least 80°C and have a section suitable to the unit (see the Technical Data table).
- 4) Pass the cable through the passage and tighten the cable stopper, connect the conductors in their corresponding position to the terminal board and attach 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.

- 5) If the power supply cord is damaged, replace it with a special cable of H05RNF or H07RNF type: to prevent any risk, have the cord replaced by the manufacturer or their Technical Assistance or by a qualified person.

### EQUIPOTENTIAL

The appliance must be connected to an equipotential system. The connection terminal is close to the entrance of the power supply cord.

It is marked by the following symbol:

**Attention!**

**The manufacturer is not responsible and will not reimburse, under the guarantee, damages due to the improper installation and installation that does not conform to these instructions.**

### APPLIANCE TEST

**Important**

**Before putting the unit 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 the safety and hygiene conditions are strictly followed.**

Carry out the following controls to perform the test:

- 1) Check that the main voltage is in conformity with the appliance voltage
- 2) Use the automatic disconnecting switch to check the electrical connection
- 3) Check the proper operation of safety devices

After testing, if necessary, train the users so that they understand all the necessary skills 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

**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.**

**ATTENTION!**

**Use the appliances under supervision and never operate while empty.**

**Pilot lights indicate if every unit is on or off.**

**The appliance does not need particular adjustment interventions by specialized people except for the regulations made during the user's operation.**

**Use only the accessories recommended by the manufacturer.**

**Do not use the equipment to cook food directly.**

**For obtaining a good performance and energy savings, use cookware suitable for electric cooking (check the labels on the bottom): their bottom must be thick and flat (see Fig. 6).**

**The diameters of the cooking vessels should be as big as the cooking area you have chosen; if the diameter is smaller, energy will be wasted; therefore, it is better that the diameter is bigger. (See fig. 6)**

**The bottom of the cooking vessel must be clean and dry as well as the cooking area.**

**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 glass ceramic hobs are hot for a certain amount of time. The residual heat indicators remain lit until the glass is cool. Avoid touching and keep children away until the residual heat indicator lights go off.**

**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.**

**Pay attention to the floor around the unit as it might be slippery.**

**Attention: the panels marked with the symbol  protect the user from accessing parts with voltage higher than 230 V.**

**Attention: the panels marked with the symbol  warn of hot potentially dangerous surfaces.**

**The A weighed noise pressure level is lower than 70 dB (A).**

## STARTING UP THE ELECTRIC PLATES

Turn on the switch upstream from the appliance.

To turn on the appliance, rotate the knob corresponding

to the cooking area you have chosen and select a position from 1 to 6. The pilot light switches on to show which appliance is operating.

Turn on the knob to the highest position (position no. 6) and, when the maximum temperature is reached, turn the knob to a lower position.

To turn off the plate, turn the knob to the "O" position.

**6** to start cooking for maximum of 5/10 minutes

**5** to cook at high temperature

**4** to cook at average temperature

**3** to continue cooking large quantities of food

**2** to continue cooking small quantities of food

**1** to keep food warm or melt butter

**0** plate turned off.

## STARTING UP THE ELECTRIC RADIANT HOTPLATE

Turn on the switch upstream the appliance.

To turn on the appliance, rotate the knob corresponding to the cooking area you have chosen and the pilot light switches on to show the appliance is operating.

Turn the knob again to set the cooking temperature you prefer.

The appliance has 4 cooking areas; the whole surface is heated.

We recommend that you turn the knob to the highest position and, when the maximum temperature is reached, turn the knob to a lower position.

To turn off each cooking area, turn the knob to the "O" position.

## STARTING UP INFRARED HOB

Turn on the switch upstream from the appliance.

To turn on the appliance, rotate the knob corresponding to the cooking area that you have chosen and the pilot light will switch on to show that the appliance is operating (see Fig. 7). The relevant area will start becoming incandescent.

Turn the knob again to set the cooking temperature that you prefer.

To turn off each heating element, turn the knob to the "O" position.

The cooking areas are shown by 2 or 4 indicator lights on the hob.

These lights indicate high temperatures and operate even when the appliance is off.

The lights are on until the temperature is low enough to be safe for the user.

## STARTING THE INFRARED COOKTOPS WITH B-FLEX CONTROLS (see Fig. 12)

When the glass ceramic cooktop is switched off and the power cord is connected to the mains, the "A" display will show "OFF".

To switch the glass ceramic cooktop ON, keep the "B" knob pressed for a few seconds and the display will show 0.

To change the cooking temperature, quickly press down

the "B" knob and rotate it. Once the display shows the temperature you want, press the "B" knob again to memorize the new value or wait a few seconds: the system will memorize the last value shown on the display.

For example, a value set of 50 corresponds to a cyclical adjustment of 50% of the power and the system will switch on and off continuously.

To turn off the glass ceramic cooktop, hold the "B" knob down for a few seconds and the "A" display will show the word "OFF".

Attention: when the glass is hot, the display will show the word "HOT"; once it cools down, the display will show "OFF".

### CLEANING THE GLASS

We recommend that you clean the cookers regularly, possibly after each use. Do not use abrasive sponges or abrasive clearing products. Avoid aggressive chemical products such as oven cleaning sprays, stain removers, bathroom cleaning products or all-in-one cleaning products.

We recommend that you to remove rough residuals of food with a proper cleaning pad or a sponge suitable for glass ceramic hobs, then pour a few drops of the recommended cleaning product on the hob, once cool, and wipe it with a clean cloth.

Finally, rub a wet cloth on the cooker and then dry it off with a clean cloth.

### GENERAL WARNING (INFRARED HOBS)

The cooking surface is resistant but not unbreakable and it might be damaged if a hard or sharp object falls on it. If the surface is broken or cracked, do not use the unit. Call for Technical Assistance.

- The size of the cooking vessel must be suitable for the cooking area.
- The bottom of the cooking vessel must be smooth.
- The bottom of the cooking vessel must rest perfectly on the cooking area so that thermal energy transmits better.
- We recommend that you use a cooking vessel with a bottom thickness of 2-3 mm if it is made of enameled steel or 4-6 mm if it is made of stainless steel.
- If you use the cooking area as a working area, don't forget to clean it after you have used it; cleaning will prevent the glass from being scratched by crumbles or other.
- "Cooktops must not be used for resting objects".
- When you move a cooking vessel on the cooking area, lift it up to avoid scratching the surface.

### ATTENTION!

If, when hot, the hob is in contact with plastic, foil, sugar or food containing sugar, remove these materials immediately by using the proper cleaning spatula since these substances can damage the surface if they melt.

- "ATTENTION: if the surface shows any cracks, immediately disconnect the unit or the damaged part from the power supply network."

- "ATTENTION: do not rest plastic containers on hot surfaces."

- **ATTENTION: Never leave the unit on without any pans on it.**

### IMPORTANT!

**Do not pour water on the cooking area when it is still hot since the glass could become damaged or weakened.**

### STARTING UP ELECTRIC OVENS

Ovens are equipped with a safety thermostat with manual reset positioned behind the control panel.

To reset it, unscrew the fixing screws as shown in the Fig. 1.1 and remove the control panel.

### FE Electric oven (see Fig. 8)

- The heating elements are on the upper side (upper heat) and under the bottom (lower heat) of the oven chamber.
- The temperature may be regulated by a thermostat connected to a three-pole switch.
- The upper or lower heating elements can be activated together or separately.
- The pilot lights indicate the unit is operating.
- The cooking chamber is made of stainless steel
- The stove with an electric oven does not fit a flue-gas collector.

### Switching on and off the FE electric oven

Turn on the switch upstream of the appliance.

For turning on the appliance, rotate the knob (A) and select the upper or lower heating elements or both of them, depending on the type of cooking you prefer.

The pilot light (C) switches on to indicate that the oven is operating but the heating elements are not yet heating. Rotate the knob (B) to activate the heating elements and the light (D) switches on. Rotate the knob again to set the temperature you prefer.

The light (D) switches off when the set temperature is reached, the heating elements are off.

When the temperature goes below the set value, the light (D) switches on and the heating elements are on again.

To switch off the oven, rotate both knobs to the "O" position.

### Electric oven - FE1, FE2, and TE type (with fan) (see Fig. 9)

- In these types of ovens, the heat comes from the rear of the chamber and the fans distribute it evenly.
- The motor fans are positioned at the rear of the oven in the centre of the circular heating elements.
- The temperature may be regulated by a thermostat connected to a two-pole switch.
- The pilot light indicates that the unit is operating.
- The cooking chamber is made of stainless steel.
- The stove with electric oven does not fit a flue-gas collector.

### Switching the FE1, FE2 and TE electric oven on and off.

Turn on the switch upstream of the appliance.

For turning on the appliance, rotate the knob (A) to the set temperature; the pilot light (B) switches on to indicate the oven is operating; the pilot light (C) switches on to indicate that the heating elements is ON.

The light (C) switches off when the set temperature is reached; the heating element is off and the fan continues working.

When the temperature goes below the set value, the light (C) switches on and the heating element is on again.

To switch off the oven, rotate both knobs to the "O" position. The first position of the knob activates the fan (only the green light (B) is on); this is used for cooling or defrosting operations.

### WARNING!

**Never use the oven without the bottom of the chamber. Pay attention to hot steam coming out from the oven when the oven door is open.**

## 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 the appliance daily to guarantee its proper operation and long life.

Steel surfaces must be cleaned with a dish washer detergent diluted in very hot water and 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 thile 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 vapors coming from washing products, for example.

**Don't clean the unit with direct water jets or steam cleaners.**

After cleaning, rinse it properly with clean water and carefully dry it with a cloth.

### (SPARE PARTS)

**Use only original spare parts supplied by the manufacturer.**

All maintenance must be carried out by qualified personnel. The appliance should be serviced at least once a year, which is why we recommend signing our maintenance agreement. **Replacing the heating elements of electric ovens**

Disconnect the switch upstream of the appliance so that the unit will be disconnected from the mains. In the FE oven, the lower heating elements are positioned under the bottom and the upper heating elements are positioned on the upper side of the cooking chamber. In the FE1, FE2, TE oven, the heating element is positioned behind the conveyor on the rear of the cooking chamber. To remove the heating elements, loosen the screws fixing them; pay attention to the connection leads. Use a screwdriver to disconnect the connection leads and mount a new heating element following the sequence in reverse.

### LONG PERIODS OF APPLIANCE INACTIVITY

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

- 1) Switch of the disconnecting switch to disconnect unit from the mains
- 2) Clean the equipment and the surrounding areas properly
- 3) Pour a small quantity of cooking oil on the stainless steel surfaces
- 4) Carry out all maintenance operations
- 5) Cover the appliance with a suitable material and leave a few openings to allow air to circulate.

### WHAT TO DO IN THE EVENT OF A FAILURE

In the event of a failure, immediately disconnect the unit from the mains and call for the Technical Assistance.

### REPLACEMENT OF THE COMPONENTS

**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.



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