



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:

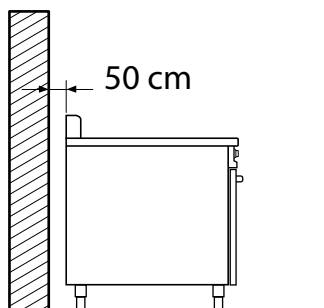


Attention: opening the drain tap makes the hot liquid inside the unit flow out.

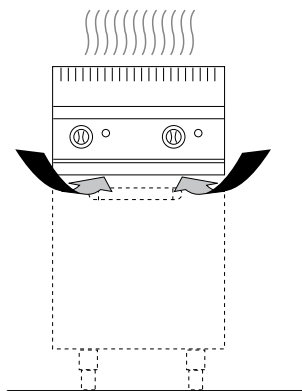
Maintenance must be carried out by qualified personnel.

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

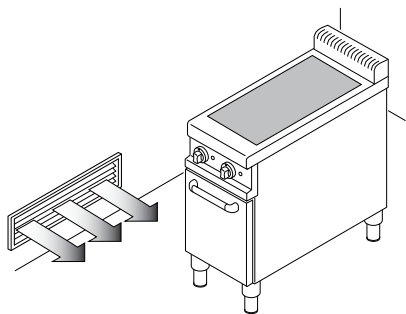
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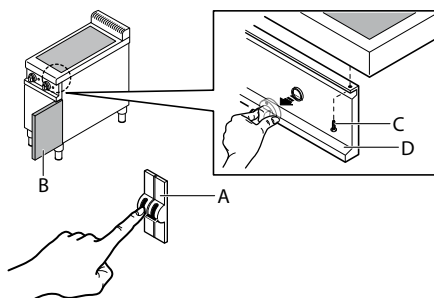
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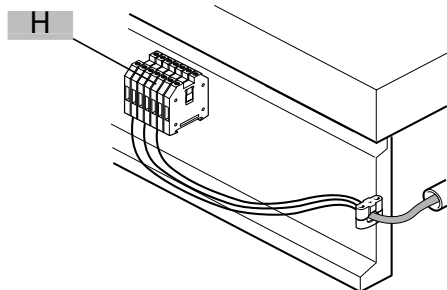
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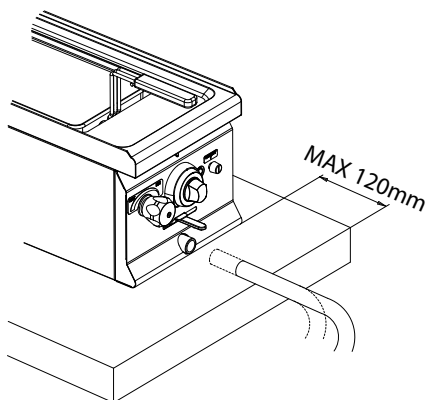
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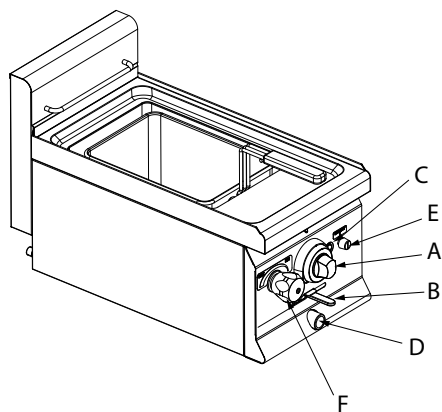
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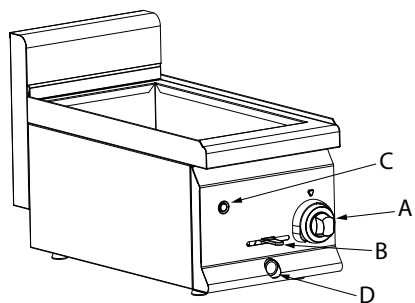
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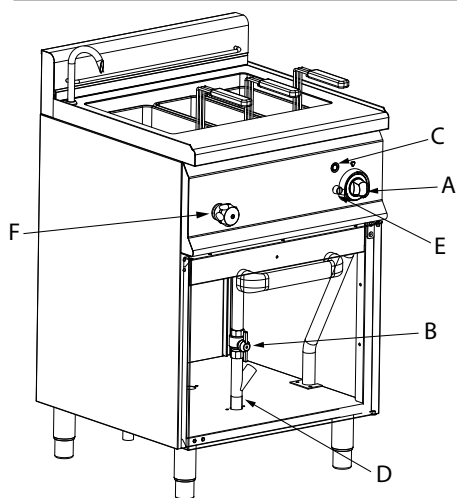
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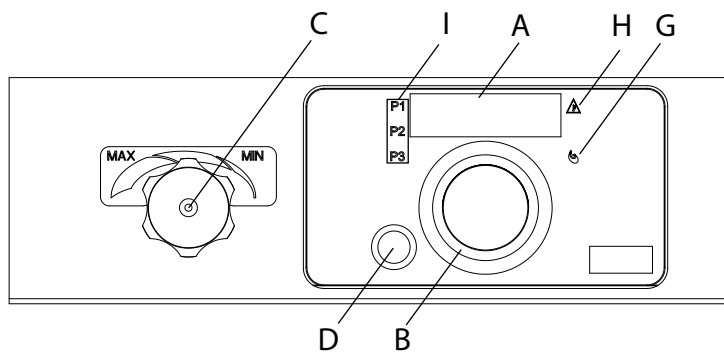
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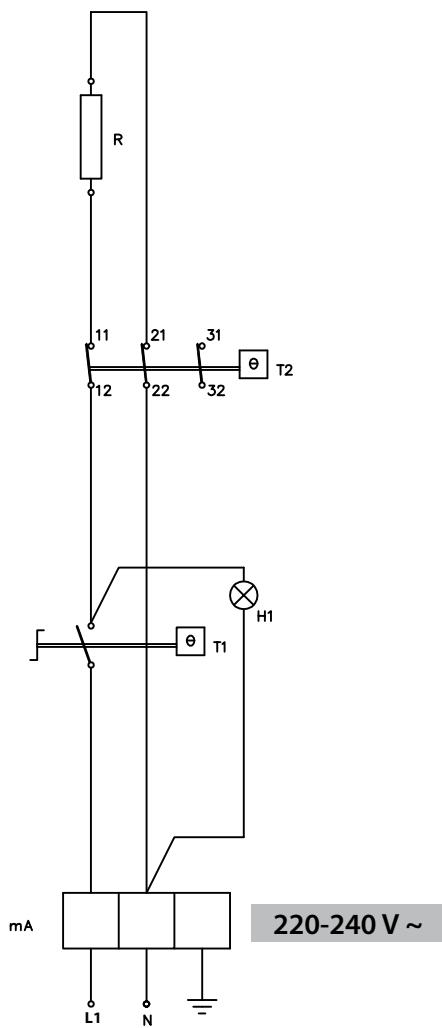


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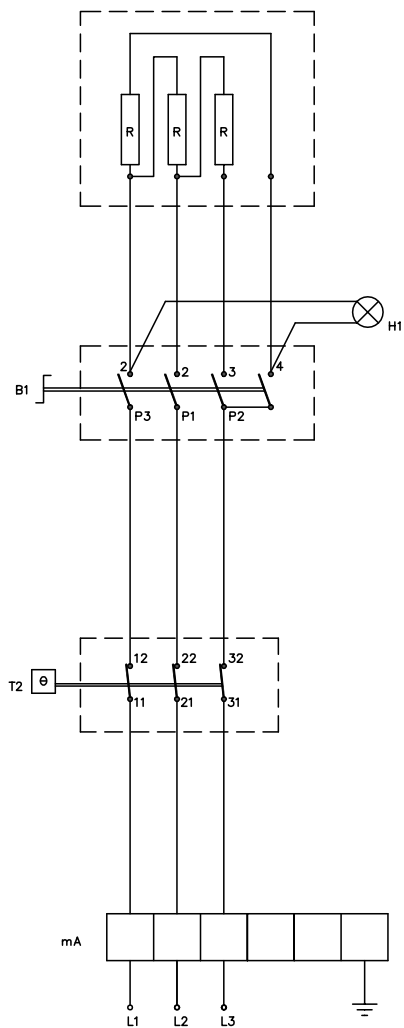




E6CP3B



E6CP6B · E6CP6M

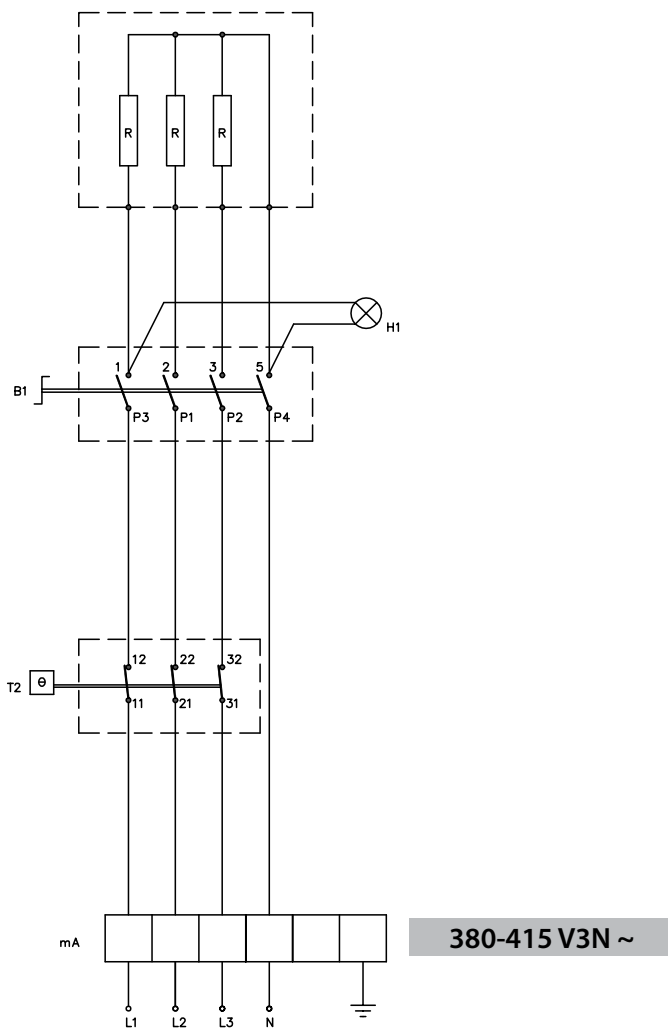


B2

POS.1	P3-1	P2-4			2750W
POS.2	P3-1	P2-4	P1-2		5500W
POS.3	P3-1	P2-4	P1-2	P2-3	8250W



E6CP6B · E6CP6M

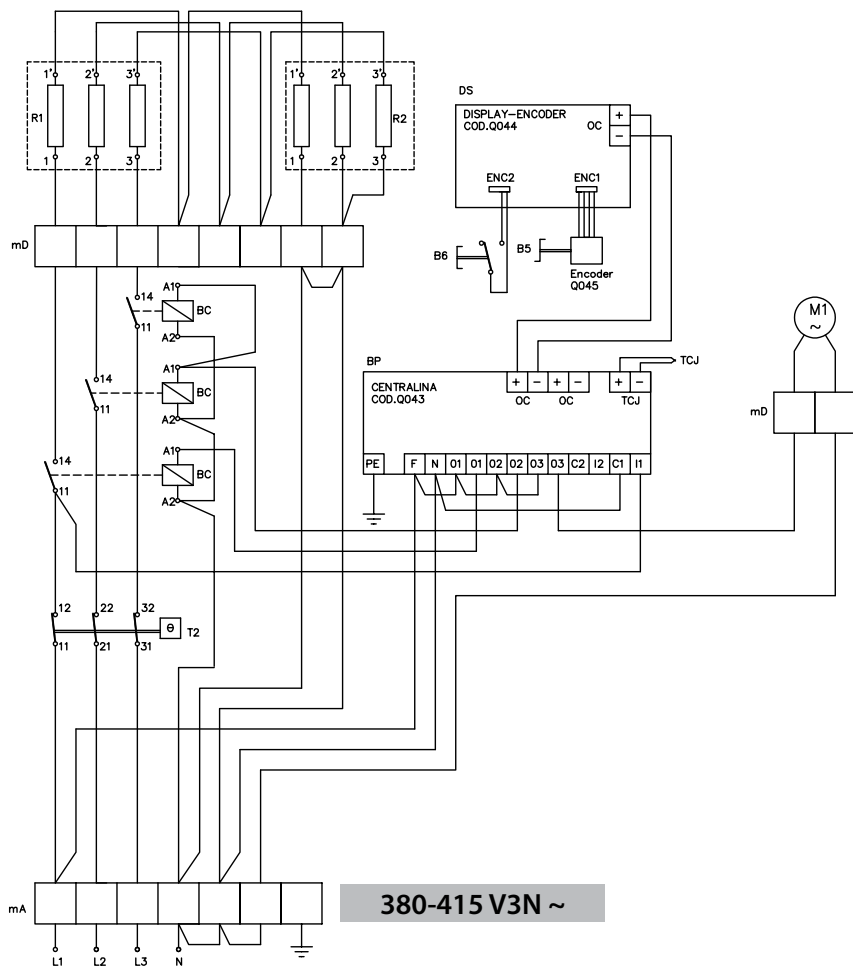


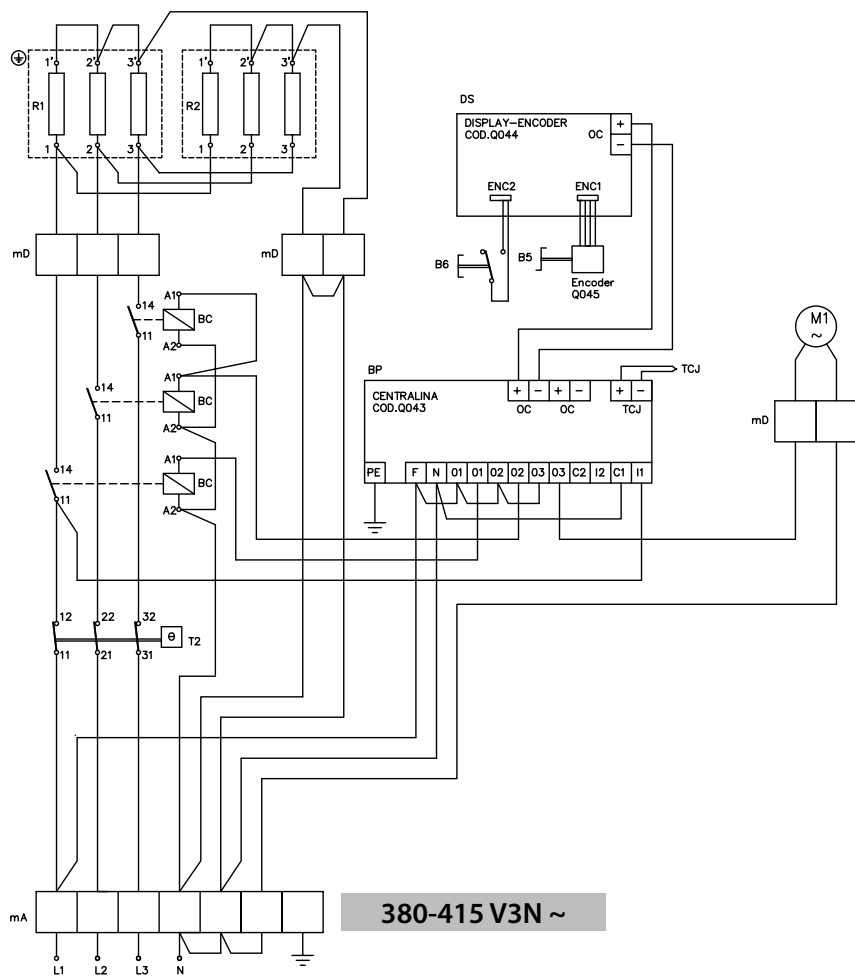
B2

POS.1	P3-1	P4-5			2750W
POS.2	P3-1	P4-5	P1-2		5500W
POS.3	P3-1	P4-5	P1-2	P2-3	8250W



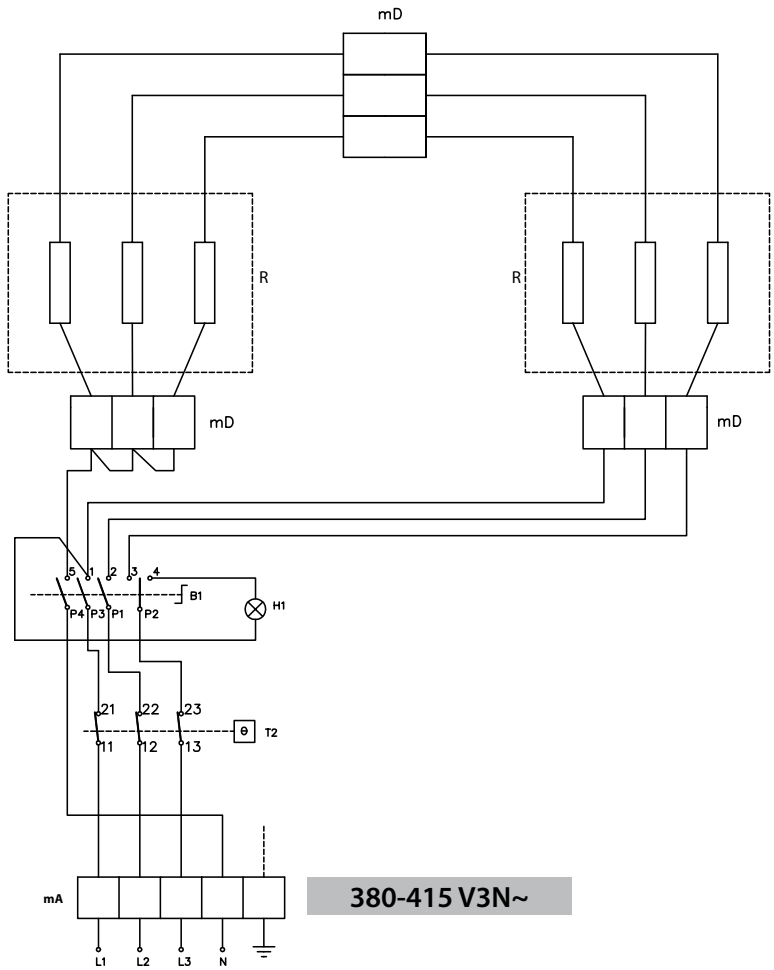
SE9CP40-BF • SE7CP40M-BF



**LXE9CP40-BF****380-415 V3N ~**

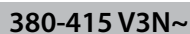


SE7CP40M • SE9CP40



SE7CP40M		P1 2	P2 3	P3 4	P4 1	P4 5
POS.0	0					
POS.1	2 kW		●	●	●	
POS.2	4 kW	●		●	●	●
POS.3	6 kW	●	●	●	●	●

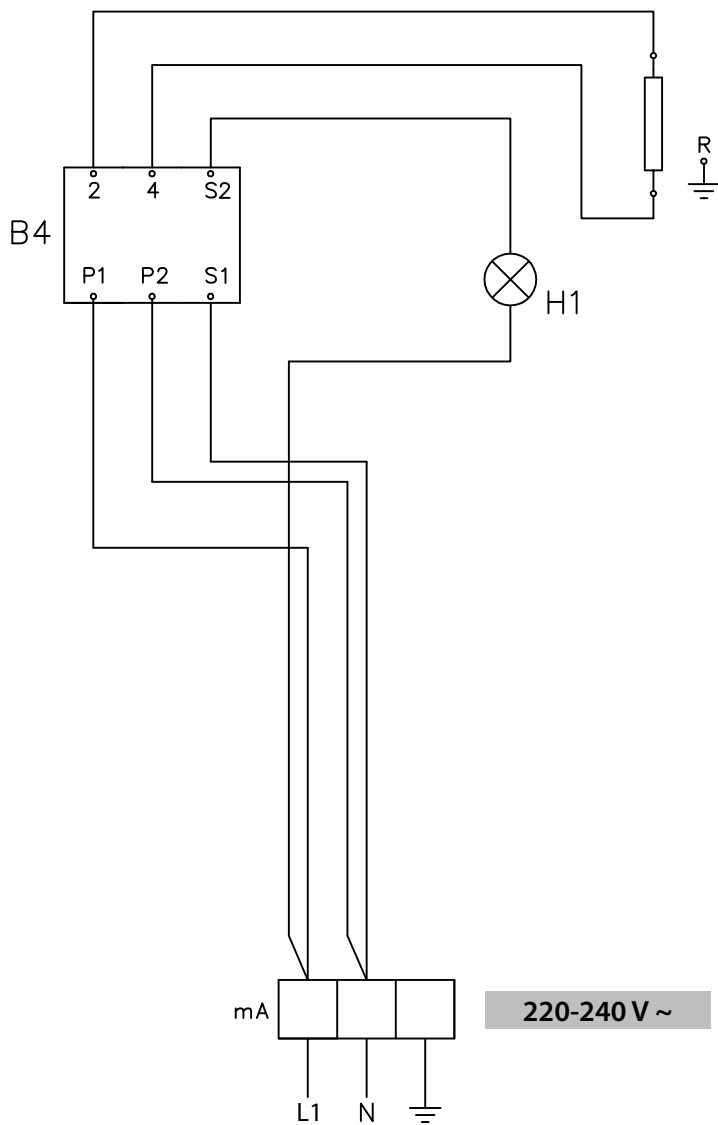
SE9CP40 - LXE9CP40		P1 2	P2 3	P2 4	P3 1	P4 5
POS.0	0					
POS.1	3.3 kW		●	●	●	
POS.2	6.6 kW	●		●	●	●
POS.3	10 kW	●	●	●	●	●



E9CP40		P1 2	P2 3 4	P3 1	P4 5
POS.0	0				
POS.1	3.3 kW		●	●	●
POS.2	6.6 kW	●	●	●	●
POS.3	10 kW	●	●	●	●

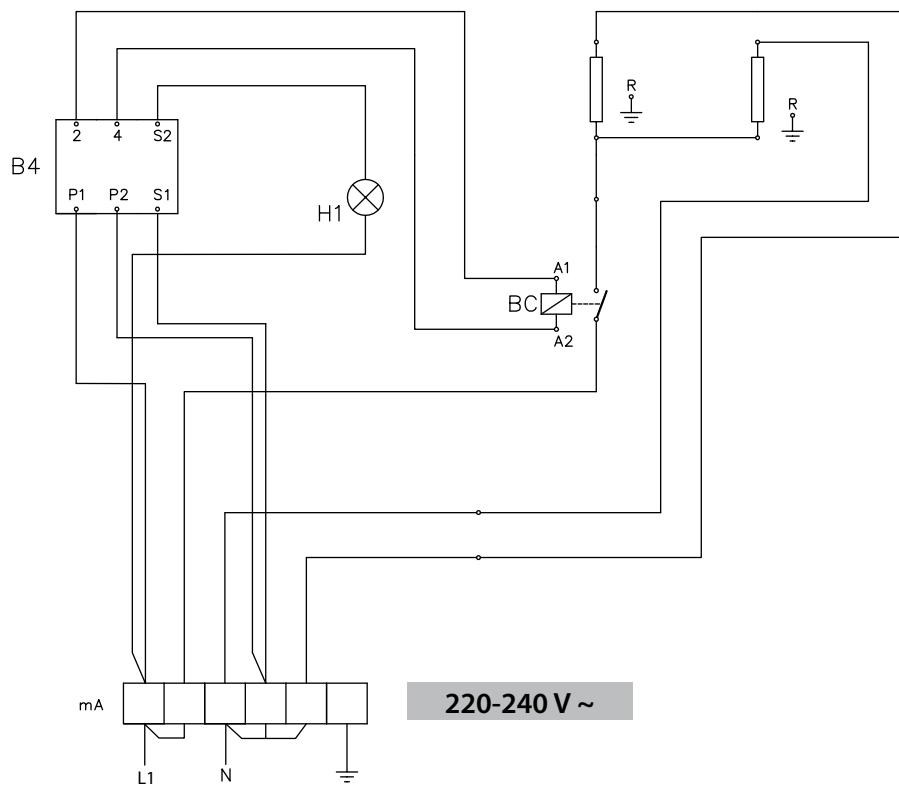


E6BM3B • E6BM3M • E6BM6B • E6BM6M • E7BM4B • E7BM4M •
E9BM4M • SE7BM4B • SE7BM4M • SE9BM4M • LXE9BM4



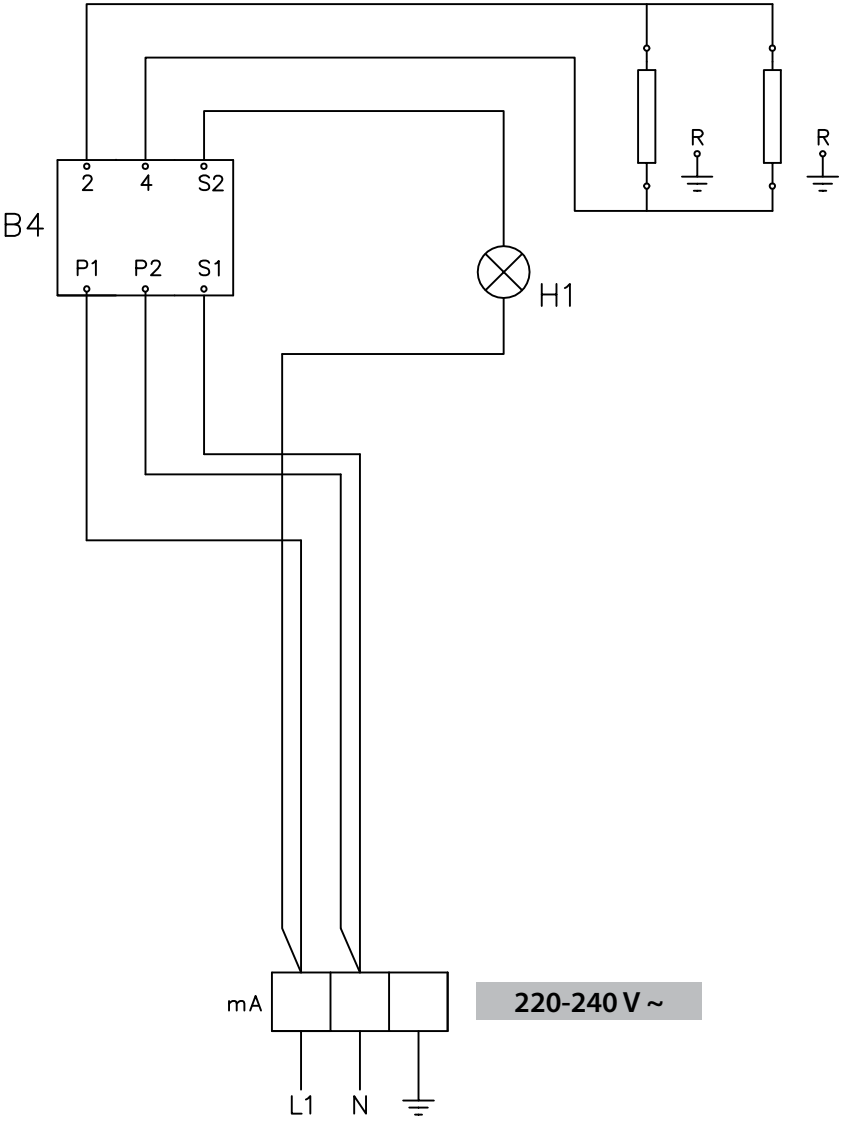


E9BM8M • SE9BM8M





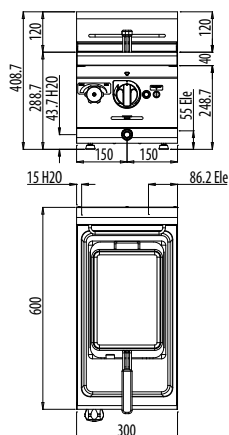
E7BM8B • E7BM8M



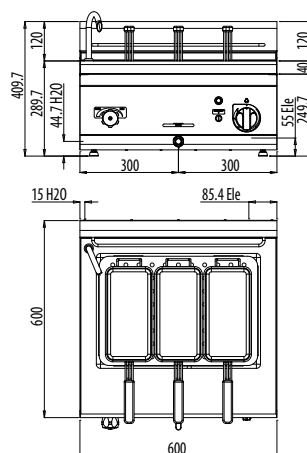
220-240 V ~



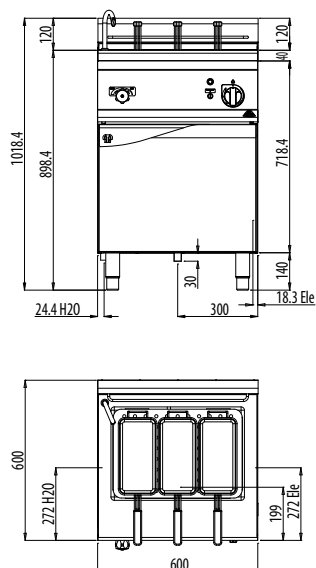
E6CP3B



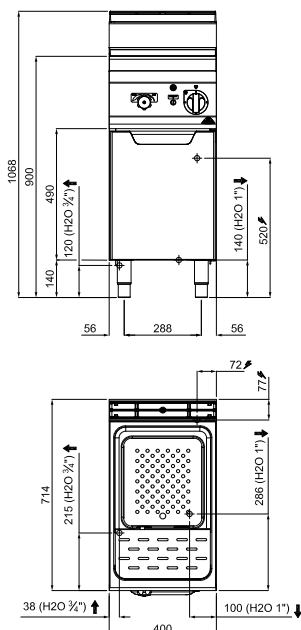
E6CP6B



E6CP6M

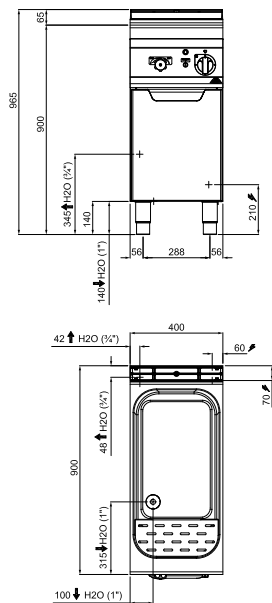


CPE40

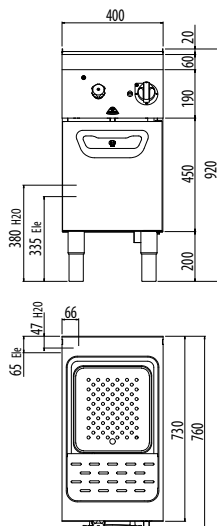




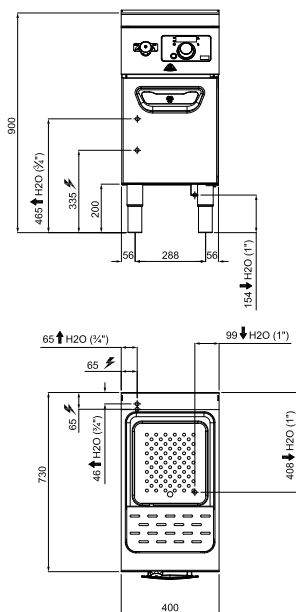
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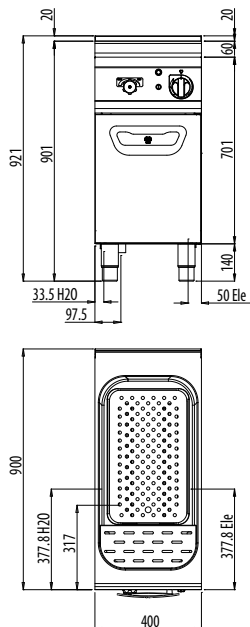
SE7CP40M

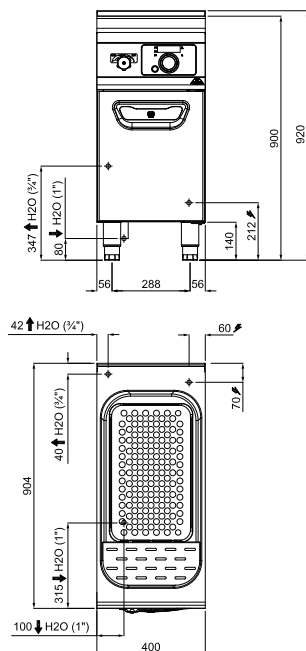
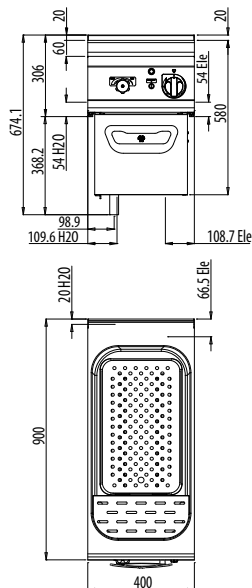
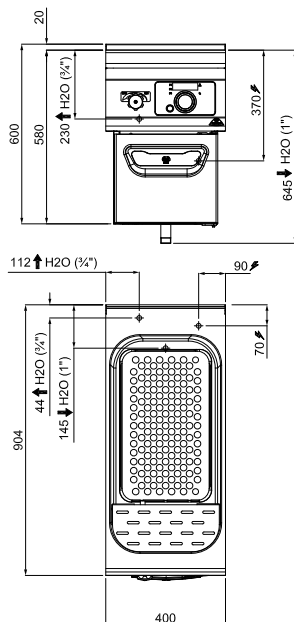
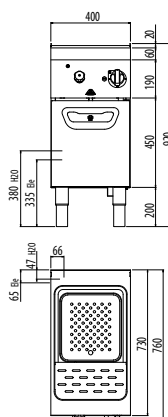


SE7CP40M-BF



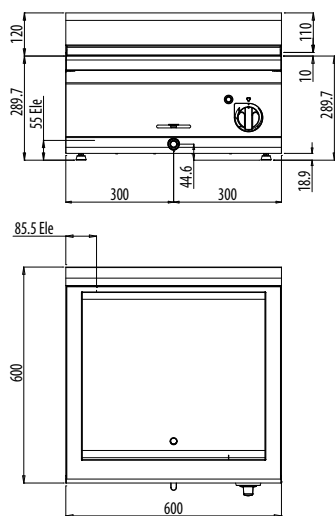
SE9CP40



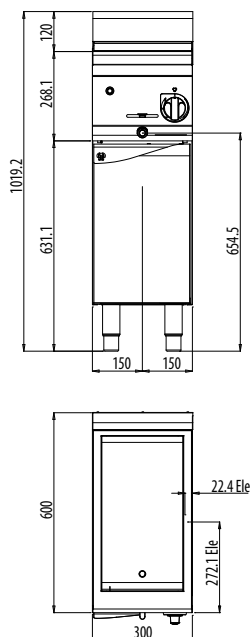
**SE9CP40-BF****LXE9CP40****LXE9CP40-BF****E6BM3B**



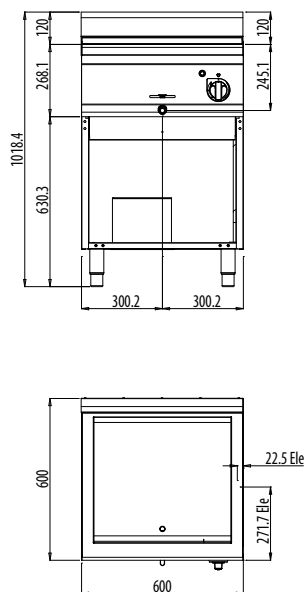
E6BM6B



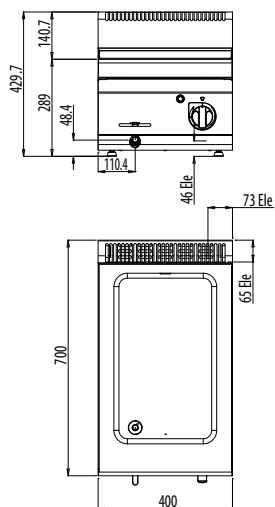
E6BM3M



E6BM6M

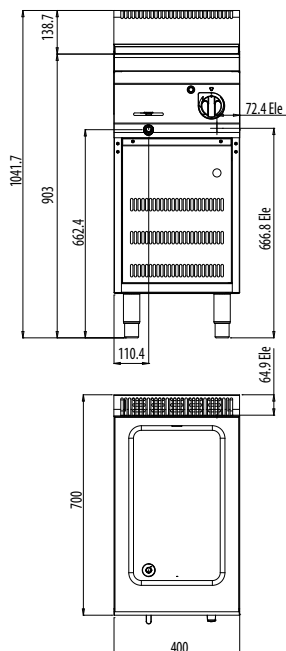


E7BM4B

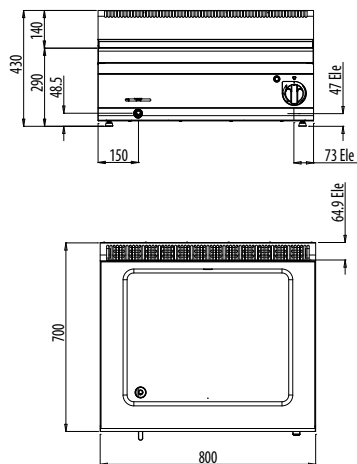




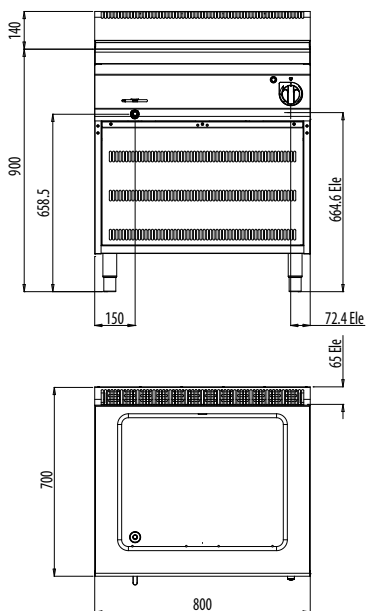
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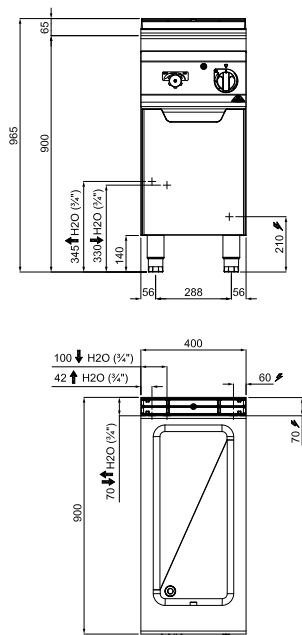
E7BM8B



E7BM8M

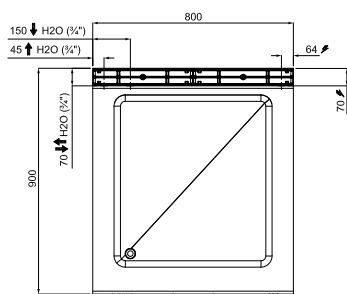
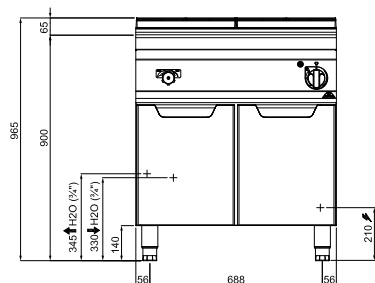


E9BM4M

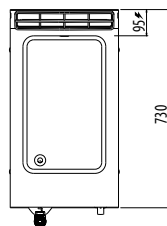
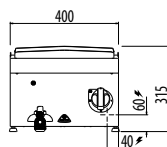




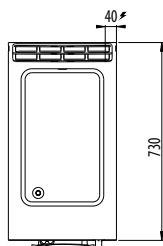
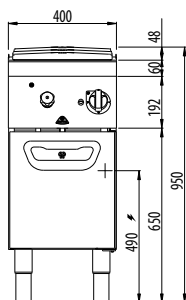
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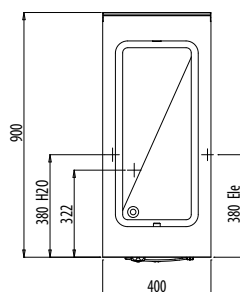
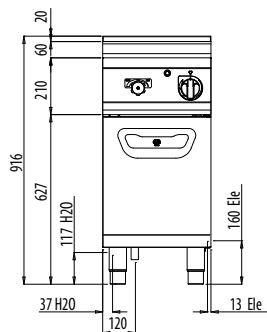
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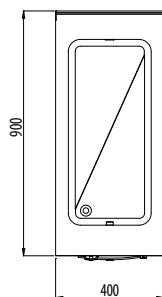


SE7BM4M



SE9BM4M







Instruction Manual

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Technical data	25
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SERIES PLUS 600 ELECTRIC PASTA COOKER

Model	Description	Dim.: (LxWxH) Worktop (total H)
E6CP3B	Electric table top pasta cooker	mm 300x600x290 (410)
E6CP6B	Electric table top pasta cooker	mm 600x600x290 (410)
E6CP6M	Electric pasta cooker with cabinet	mm 600x600x900 (1020)

SERIES MACROS 700 ELECTRIC PASTA COOKER

Model	Description	Dim.: (LxWxH) Worktop (total H)
CPE40	Electric pasta cooker with cabinet	mm 400x700x900 (1040)

SERIES MAXIMA 900 ELECTRIC PASTA COOKER

Model	Description	Dim.: (LxWxH) Worktop (total H)
E9CP40	Electric pasta cooker with cabinet	mm 400x900x900 (970)

SERIES S700 ELECTRIC PASTA COOKER

Model	Description	Dim.: (LxWxH) Worktop (total H)
SE7CP40M - SE7CP40M-BF	Electric pasta cooker with cabinet	mm 400x730x900 (920)

SERIES S900 ELECTRIC PASTA COOKER

Model	Description	Dim.: (LxWxH) Worktop (total H)
SE9CP40 - SE9CP40-BF	Electric pasta cooker with cabinet	mm 400x900x900 (920)

SERIES LX900 TOP ELECTRIC PASTA COOKER

Model	Description	Dim.: (LxWxH) Worktop (total H)
LXE9CP40 - LXE9CP40-BF	Electric cantilever pasta cooker	mm 400x900x580 (600)



SERIES PLUS 600 ELECTRIC BAIN-MARIE

Model	Description	Dim.: (LxWxH) Worktop (total H)
E6BM3B	Electric top table bain-marie	mm 300x600x290 (410)
E6BM6B	Electric top table bain-marie	mm 600x600x290 (410)
E6BM3M	Electric bain-marie with cabinet	mm 300x600x990 (1020)
E6BM6M	Electric bain-marie with cabinet	mm 600x600x900 (1020)

SERIES MACROS 700 ELECTRIC BAIN-MARIE

Model	Description	Dim.: (LxWxH) Worktop (total H)
E7BM4B	Electric top table bain-marie	mm 400x700x290 (430)
E7BM4M	Electric bain-marie with cabinet	mm 400x700x900 (1040)
E7BM8B	Electric top table bain-marie	mm 800x700x290 (430)
E7BM8M	Electric bain-marie with cabinet	mm 800x700x900 (1040)

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SERIES MAXIMA 900 ELECTRIC BAIN-MARIE

Model	Description	Dim.: (LxWxH) Worktop (total H)
E9BM4M	Electric bain-marie with cabinet	mm 400x900x900 (965)
E9BM8M	Electric bain-marie with cabinet	mm 800x900x900 (965)

SERIES S700 ELECTRIC BAIN-MARIE

Model	Description	Dim.: (LxWxH) Worktop (total H)
SE7BM4B	Electric top table bain-marie	mm 400x730x265 (315)
SE7BM4M	Electric bain-marie with cabinet	mm 400x730x900 (950)

SERIES S900 ELECTRIC BAIN-MARIE

Model	Description	Dim.: (LxWxH) Worktop (total H)
SE9BM4M	Electric bain-marie with cabinet	mm 400x900x900 (920)

SERIES LX900 TOP ELECTRIC BAIN-MARIE

Model	Description	Dim.: (LxWxH) Worktop (total H)
LXE9BM4	Electric cantilever bain-marie	mm 400x900x580 (600)

**SERIES PLUS 600 ELECTRIC PASTA COOKER****TECHNICAL DATA**

MODEL	Rated power	Rated voltage	Connection cable	Weight
	kW	V	mm ²	kg
E6CP3B	3,5	220-240 V ~	3 X 2,5 mm ²	19
E6CP6B	8,25	380-415 V3N ~ 220-240 V3 ~	5 X 1,5 mm ² 4 X 4 mm ²	27
E6CP6M	8,25	380-415 V3N ~ 220-240 V3 ~	5 X 1,5 mm ² 4 X 4 mm ²	53

SERIES MACROS 700 ELECTRIC PASTA COOKER**TECHNICAL DATA**

MODEL	Rated power	Rated voltage	Connection cable	Weight
	kW	V	mm ²	kg
CPE40	8	380-415 V3N ~	5 X 1,5 mm ²	49

SERIES MAXIMA 900 ELECTRIC PASTA COOKER**TECHNICAL DATA**

MODEL	Rated power	Rated voltage	Connection cable	Weight
	kW	V	mm ²	kg
E9CP40	10	380-415 V3N ~	5 X 1,5 mm ²	54

SERIES S700 ELECTRIC PASTA COOKER**TECHNICAL DATA**

MODEL	Rated power	Rated voltage	Connection cable	Weight
	kW	V	mm ²	kg
SE7CP40M - SE7CP40M-BF	6	380-415 V3N ~	5 X 1,5 mm ²	50

SERIES S900 ELECTRIC PASTA COOKER**TECHNICAL DATA**

MODEL	Rated power	Rated voltage	Connection cable	Weight
	kW	V	mm ²	kg
SE9CP40 - SE9CP40-BF	10	380-415 V3N ~	5 X 1,5 mm ²	57

SERIES S900 ELECTRIC PASTA COOKER**TECHNICAL DATA**

MODEL	Rated power	Rated voltage	Connection cable	Weight
	kW	V	mm ²	kg
LXE9CP40 - LXE9CP40-BF	10	380-415 V3N ~	5 X 1,5 mm ²	50



SERIES PLUS 600 ELECTRIC BAIN MARIE

TECHNICAL DATA

MODEL	Rated power	Rated voltage	Connection cable	Weight
	kW	V	mm ²	kg
E6BM3B	0,8	220-240 V ~	3 X 1,5 mm ²	10
E6BM6B	1,2	220-240 V ~	3 X 1,5 mm ²	19
E6BM3M	0,8	220-240 V ~	3 X 1,5 mm ²	18
E6BM6M	1,2	220-240 V ~	3 X 1,5 mm ²	29

SERIES MACROS 700 ELECTRIC BAIN-MARIE

TECHNICAL DATA

MODEL	Rated power	Rated voltage	Connection cable	Weight
	kW	V	mm ²	kg
E7BM4B	1,2	220-240 V ~	3 X 1,5 mm ²	17
E7BM4M	1,2	220-240 V ~	3 X 1,5 mm ²	28
E7BM8B	2,4	220-240 V ~	3 X 1,5 mm ²	28
E7BM8M	2,4	220-240 V ~	3 X 1,5 mm ²	46

SERIES MAXIMA 900 ELECTRIC BAIN-MARIE

TECHNICAL DATA

MODEL	Rated power	Rated voltage	Connection cable	Weight
	kW	V	mm ²	kg
E9BM4M	1,6	220-240 V ~	3 X 1,5 mm ²	33
E9BM8M	3,2	220-240 V ~	3 X 1,5 mm ²	48

SERIES S700 ELECTRIC BAIN-MARIE

TECHNICAL DATA

MODEL	Rated power	Rated voltage	Connection cable	Weight
	kW	V	mm ²	kg
SE7BM4B	1,2	220-240 V ~	3 X 1,5 mm ²	20
SE7BM4M	1,2	220-240 V ~	3 X 1,5 mm ²	31

SERIES S900 ELECTRIC BAIN-MARIE

TECHNICAL DATA

MODEL	Rated power	Rated voltage	Connection cable	Weight
	kW	V	mm ²	kg
SE9BM4M	1,6	220-240 V ~	3 X 1,5 mm ²	33
SE9BM8M	3,2	220-240 V ~	3 X 1,5 mm ²	48

SERIES S900 ELECTRIC BAIN-MARIE

TECHNICAL DATA

MODEL	Rated power	Rated voltage	Connection cable	Weight
	kW	V	mm ²	kg
LXE9BM4	1,6	220-240 V ~	3 X 1,5 mm ²	33



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 60335-2-47	Particular requirements for commercial ELECTRIC BOILING PANS
EN 60335-2-50	Particular requirements for commercial ELECTRIC BAINS- MARIE

Unit features

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

		CE	
MOD. _____		N°: _____	
V _____	kW: _____	Hz: 50/60	IPX4
			

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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 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.



INSTRUCTION MANUAL

ATTENTION!

The figures mentioned in the chapters “GENERAL WARNINGS” and “ELECTRIC MODEL INSTRUCTIONS” are shown on the initial pages of this manual.

UNIT DESCRIPTION

Sturdy steel structure with 4 adjustable feet. External chrome-nickel steel layer. Pressed tanks with large rounded borders completely made from AISI 316 stainless steel. High performance guaranteed by external radiating elements for the Series S700 and S900 pasta cookers, Incoloy stainless steel for the other models of pasta cookers, and efficient silicone elements for the bain-marie.

INSTALLATION

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 levelled; small differences of height can be solved by adjusting the feet. In the Top versions, make sure that the bench or the cabinet you have chosen can bear the unit. 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 vapour can quickly evacuate. “During installation, check if the appliance has a plate meaning it must be fixed and installed in a fixed position. In this case use the supplied stabilization device and install the appliance at more than 50 cm from the back or side walls.

Those appliances which do not have this plate can be positioned without being fixed at the distance specified above” (see Fig. 1).

Attention!

For the Top versions, pay attention to the unit’s distance from the external border of the top (Fig. 6).

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 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 evacuation ways 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 responsibility for improper operations due to the incorrect or improper installation.

Warning!

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

Attention!

Never interrupt the yellow-green ground cable.

ELECTRICAL CONNECTION

To prevent any risk, replace the power supply cable if it is damaged. The cable must be replaced by the manufacturer or by its technical assistance or by a qualified technician.

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 panel (D). (In the E6CP6B and E6CP6M models, the terminal board is positioned on the rear side. Remove the back to reach it.)



In models E9BM4M, E9BM8M, SE9BM4M, SE9BM8M the terminal board is situated in the line-arrival box inside the appliance compartment. Open the doors (B), if present, to reach the box.

- 3) Connect the circuit breaker switch (A) to the terminal board (H) as shown in the figure and the wiring diagrams at the beginning 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 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.

Equipotential

The appliance has to be connected to an equipotential system. The connection terminal is on the bottom or the back of the appliance and marked with the following symbol:



Connection to the water network

The appliance must be connected permanently to the water network; never use a flexible pipe connection set. If possible, connect the water inlet pipe to the water network by a mechanical filter and a shut-off tap. Before connecting the filter, allow the water to flow for a short time to eliminate any possible ferrous residuals from the duct.

Water discharge

Connect the overflow discharge pipe to the sewage network.

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 it 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 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 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

ATTENTION!

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.

Use the appliances under supervision and never operate while empty. The maximum resistance pressure of the pasta cookers and bain-marie is 700 kpasal.

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. 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). Avoid resting your hands on them and allowing children to get too close!

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

OPERATION

Before using the unit for the first time, clean the tank properly (see the paragraph "Care of the appliance"). Check the appliance connection and put it into service following the instructions.

Pasta cooker ignition (Fig. 7, 8 and 9)

Check the water outlet tap is closed (B). In models mounted on units the tap is beneath the tank. Fill the tank with water to the overflow hole, by turning the knob (F). Turn on the main switch upstream from the appliance. Turn the knob (A) to 1 or 2 if you want partial power output, or to 3 for maximum power output. On model E6CP3B you can regulate the water temperature by turning the knob (A) to the required position.

When the knob "A" is turned, the light "C" comes on, which indicates the elements are operative.

To turn the appliance off turn the knob (A) to "0" and turn on the main switch.



Switching on the pasta cooker with the Bflex electronic controls (Fig. 10)

When the pasta cooker is turned off, the power supply cable is connected and the main switch is on, the display (A) will show the word "OFF".

Check that the water drain cock is closed.

Press and hold the knob (B) for a few seconds until the display shows the letters "H2O".

Rotate the knob (C) to fill the tank with water up to the overflow hole.

When the tank is full, lightly press the knob (B) and an acoustic signal will be emitted; the display shows 30 °C. Rotate the knob (B) to regulate temperature from 30° to 100 °C, then press the knob (B) again to set the value or wait a few seconds until the acoustic signal is emitted.

When the Led (G) is on, it means that the resistances are active.

The unit will start at the maximum power (i.e. P3).

Once the water is boiling, the power can be regulated by using the button (D). 3 power levels are available: P3 (maximum power), P2 (medium power) and P1 (minimum power).

The display (I) shows the selected power (P1 or P2 or P3). Keep the knob (B) pressed for few seconds to switch off the pasta cooker; the display (A) will show the word "HOT" for as long as the water temperature is over 40 °C; when water temperature drops below 40° C, the display will show the word "OFF".

Turn off the pasta cooker's main switch at the end of the working day.

Attention:

The appliance is fitted with the following safety devices:

- If the signal light "H" is on, it means the safety thermostat has triggered (see the paragraph PASTA COOKER SAFETY DEVICES).

In this case, the pasta cooker does not work until the safety device is reset.

Ignition of bain-marie (Fig. 8)

Check that the water outlet tap (B) is closed. Fill the tank with water up to the marked level. Activate the main switch upstream from the appliance. Using the knob (A), position the power regulator to the largest part of the serigraphy to increase the power levels. To decrease the power, rotate the knob to the smallest part of the serigraphy.

To switch the appliance off, rotate the knob (A) to position 0 and switch off the main switch.

Pasta cooker safety device (Fig. 7)

The appliance is equipped with a safety thermostat that intervenes in the event of an anomalous operation of the pasta cooker (for example, the pasta cooker is ignited without having filled the tank with water). To restart the appliance, disconnect the power supply by means of the disconnecting switch placed before the appliance, let the unit cool down and press the Reset button (E). Later, to restart the appliance, follow the instructions in the

paragraph OPERATION.

Draining the tank

For the Top version, the operator has to use a proper container to drain the tank. Connect a draining pipe with a bayonet connection as shown in Fig. 6. Open the drain tap (B) (Fig. 7-8). For the version with cabinet, the drain tap is connected to the network and, therefore, it is sufficient to open the drain tap (B) placed inside the compartment (Fig. 9).

Attention: opening the drain tap makes the hot liquid inside the unit flow out.

RECOMMENDATIONS AND PRECAUTIONS FOR THE USE OF THE PASTA COOKER BASKETS

The pasta cooker's baskets are made of austenitic stainless steel; this material is the most suitable for the construction of the baskets but, in some conditions, it may be affected by corrosion caused by chloride ions (sodium chloride= cooking salt) that are normally present in water where the baskets are immersed.

Therefore, it is essential to follow a few easy precautions to avoid this problem.

- 1) Never let the baskets dry without having rinsed them first with lukewarm water.
- 2) After each use, properly rinse the baskets with lukewarm water or suitable products.
- 3) Never pour salt directly inside the baskets.
- 4) Do not use abrasive products or accessories.

Warning: while washing the baskets, pay attention to the areas where there are some gaps (i.e. welding, area attaching to the supporting structure, etc.) because, in these areas, salt water can stagnate and later cause corrosion.

To clean the steel parts, refer to the paragraph "CARE OF THE APPLIANCE".

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.

Metal powder, metal shavings from working and iron material in general, when in contact with stainless steel surfaces, can cause rust stains. Superficial rust stain might be present on new appliances and they can be removed with a detergent diluted in water and a Scotch Brite sponge. 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.

REPLACEMENT OF THE COMPONENTS (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 subscribing our maintenance agreement.

LONG PERIODS OF APPLIANCE INACTIVITY

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

- 1) Switch off the disconnecting 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
- 4) Carry out all maintenance operations
- 5) Cover all appliances 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, disconnect the appliance immediately from the main power supply by means of the device positioned before the appliance and contact the Technical Assistance Service.

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: _____



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