INSTRUCTION MANUAL GAS AND ELECTRIC BOILING PANS SERIES 900 - *(Original instructions)*
Warning: Read the instructions before putting the unit into operation.

EN

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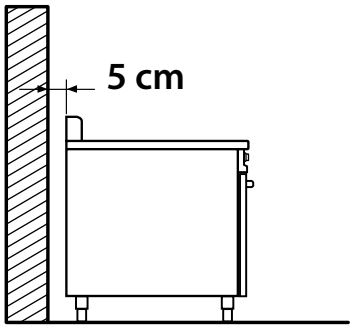

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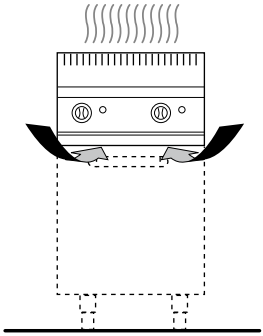

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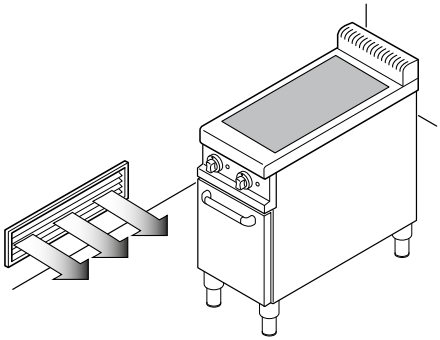

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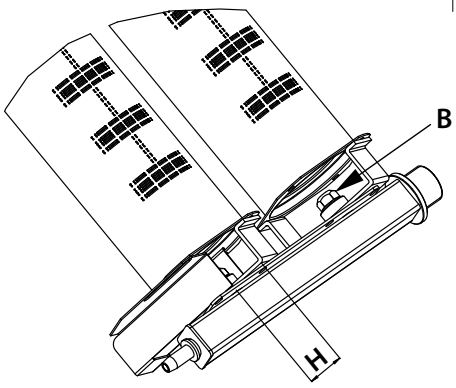

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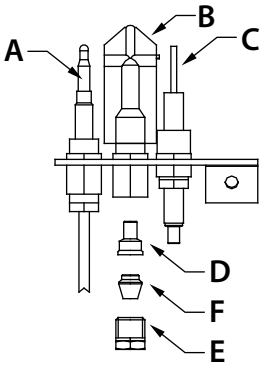

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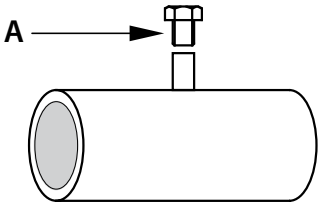

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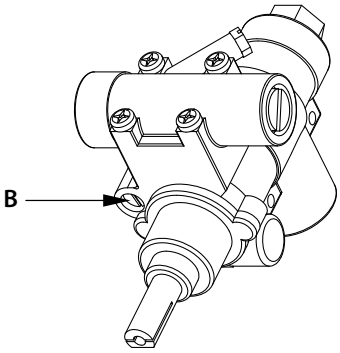

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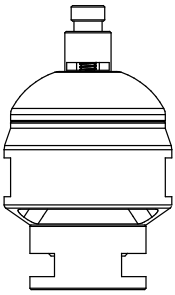

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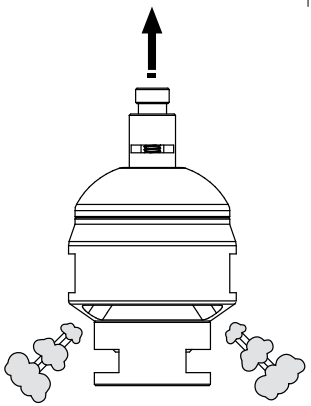

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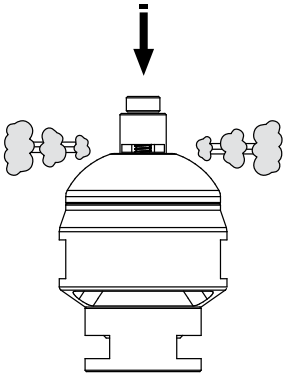

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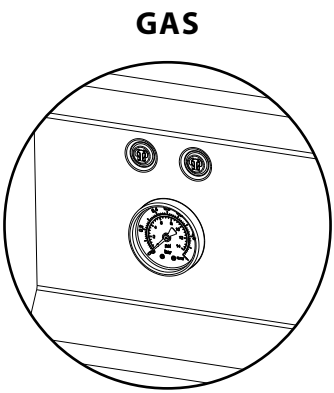
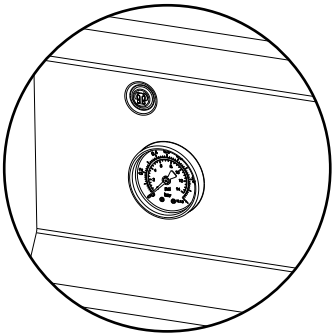




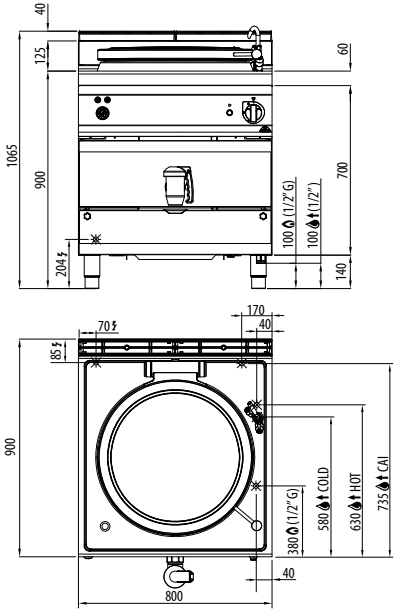
BURNERS

EN

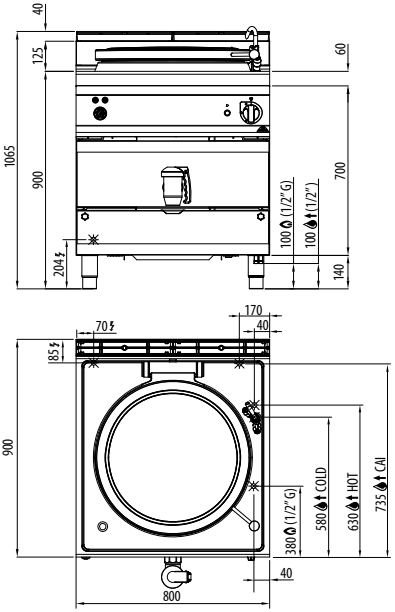
		LXG9P15I - LXG9P15I+AE - LXG9P15I+CAI - LXG9P15I+AE+CAI - SG9P10I - SG9P10I+AE - SG9P10I+CAI - SG9P10I+AE+CAI - SG9P10IA - SG9P10IA+AE - SG9P10IA+CAI - SG9P10IA+AE+CAI - SG9P15I - SG9P15I+AE - SG9P15I+CAI - SG9P15I+AE+CAI - SG9P15IA - SG9P15IA+AE - SG9P15IA+CAI - SG9P15IA+AE+CAI - G9P10D - G9P10D+AE - G9P10DA - G9P10DA+AE - G9P10I - G9P10I+AE - G9P10I+CAI - G9P10I+AE+CAI - G9P10IA - G9P10IA+AE - G9P10IA+CAI - G9P10IA+AE+CAI - G9P15D - G9P15D+AE - G9P15DA - G9P15DA +AE - G9P15I - G9P15I+AE - G9P15I+CAI - G9P15I+AE+CAI - G9P15IA - G9P15IA+AE - G9P15IA+CAI - G9P15IA+AE+CAI - G9P10DA - G9P15D - G9P15DA - SG9P10D - SG9P10DA - SG9P15D - SG9P15DA
Rated output per burner	kW	10.45
Reduced power per burner	kW	3.75
Rated output per burner G110 / G120	kW	3.25
Reduced power per burner G150,1 8 mbar	kW	3.25

Gas name		Ø Main nozzles	Ø By Pass	Primary air reg.	Ø Pilot nozzles
GAS G20 20mbar	**METHANE**	240	Adjustable	1 mm	27.2
GAS G30/G31 28-30/37mbar	**LPG**	160	135	8 mm	22

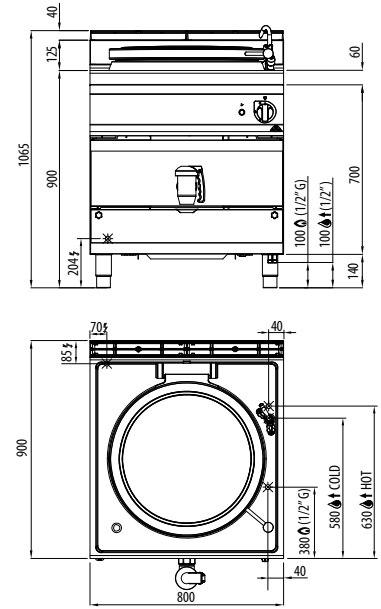
G9P10I · G9P15I



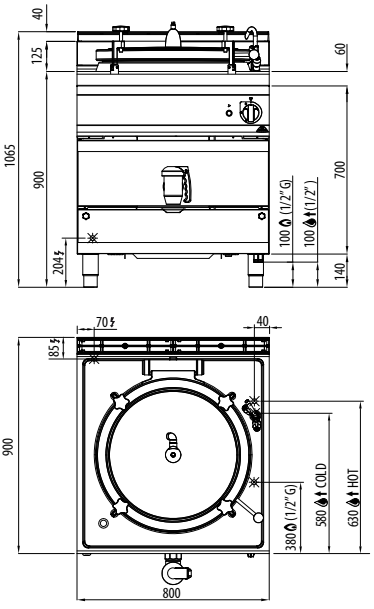
G9P10I+AE · G9P10I+CAI · G9P10I+AE+CAI · G9P15I+AE · G9P15I+CAI · G9P15I+AE+CAI



G9P10D · G9P15D · G9P10D+AE · G9P15D+AE



G9P10DA · G9P15DA · G9P10DA+AE · G9P15DA+AE



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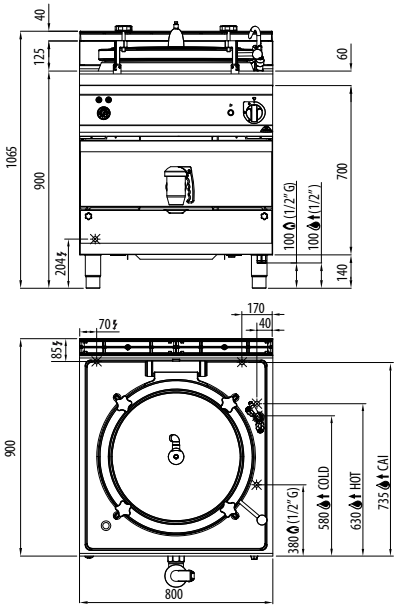

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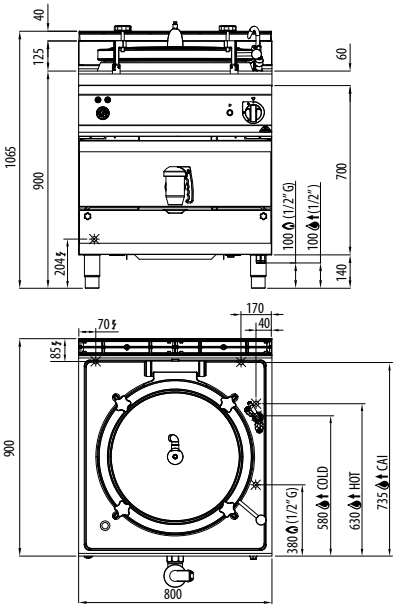

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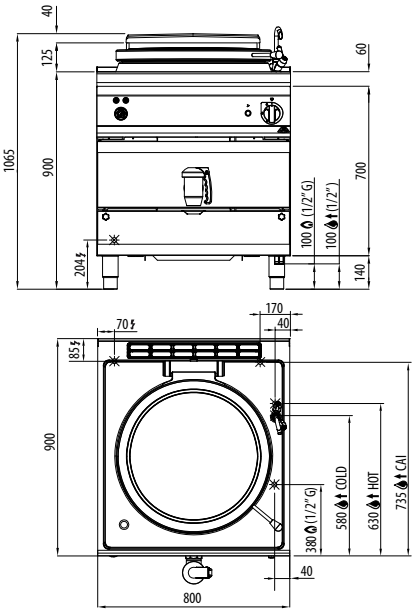

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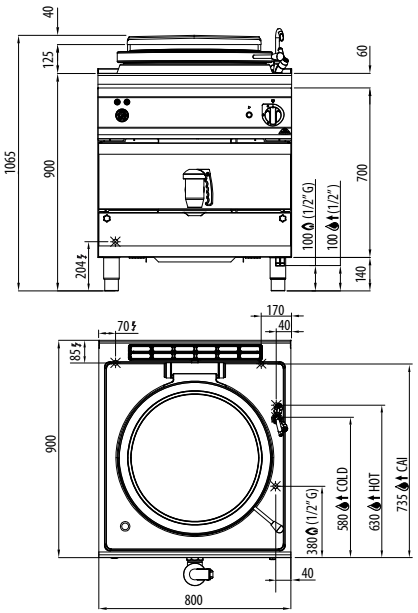

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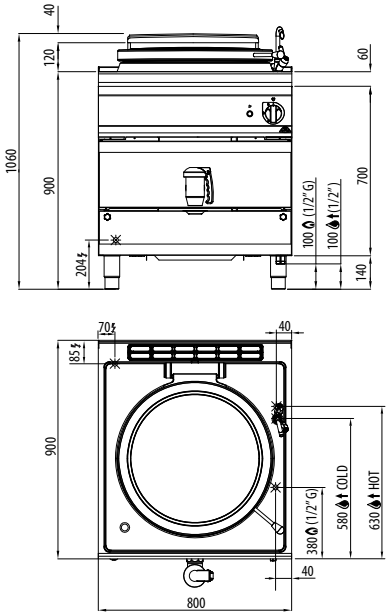

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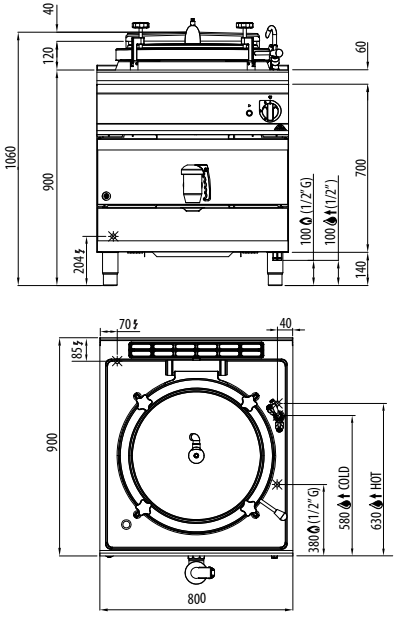

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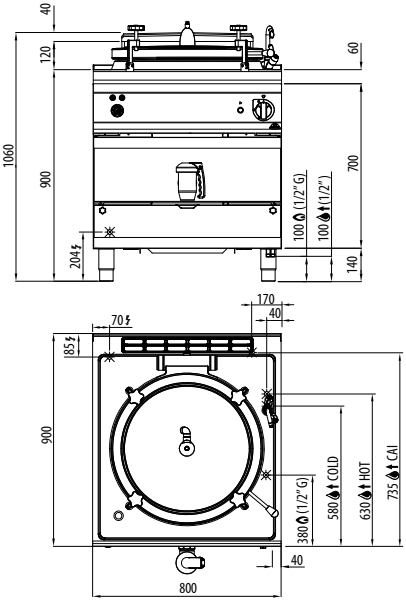

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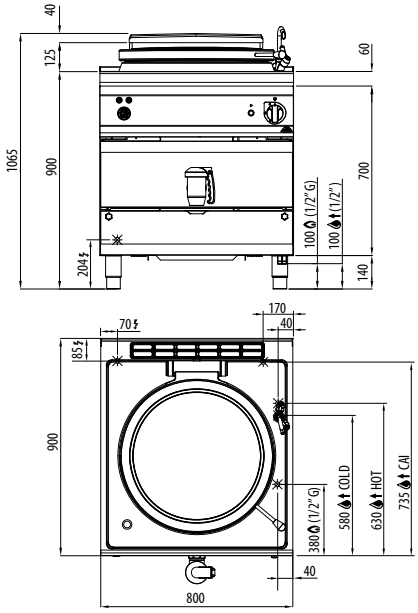
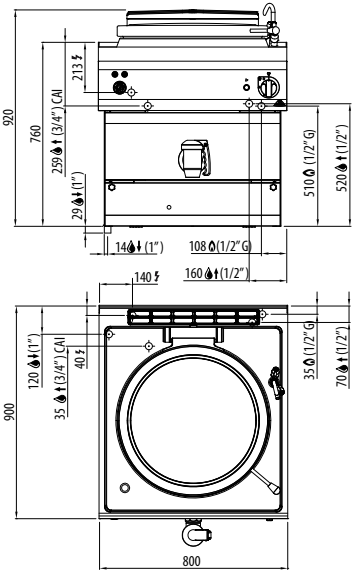


LXG9P15I · LXG9P15I+AE · LXG9P15I+CAI · LXG9P15+AE+CAI



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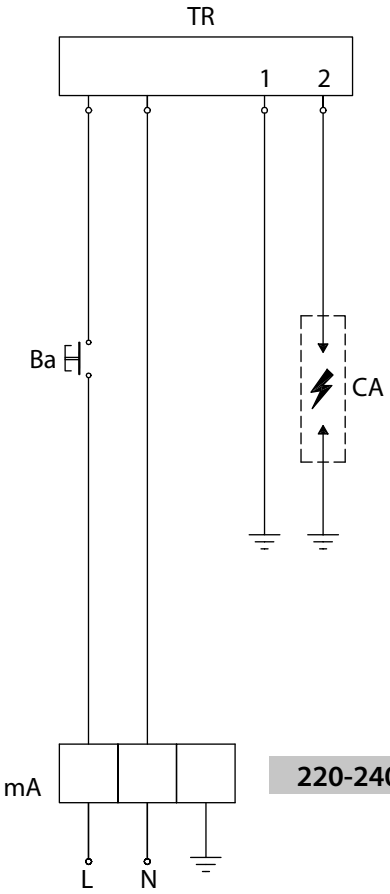
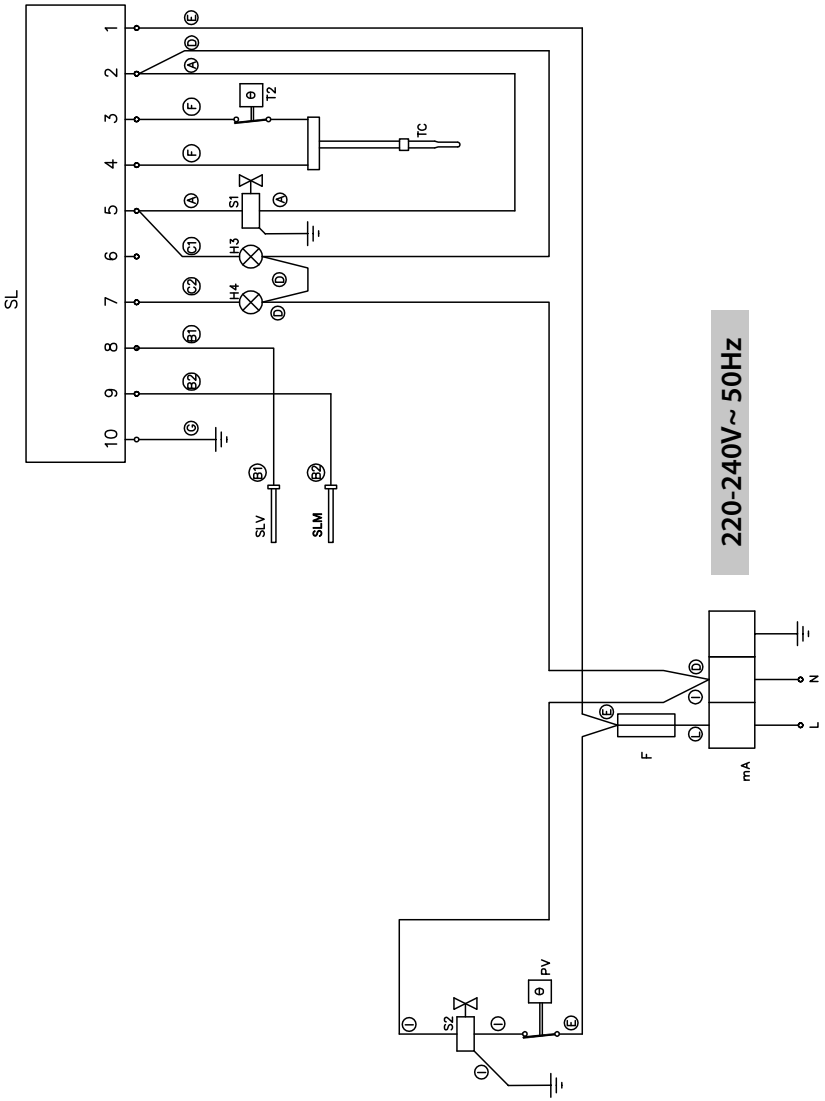


220-240V~ 50Hz

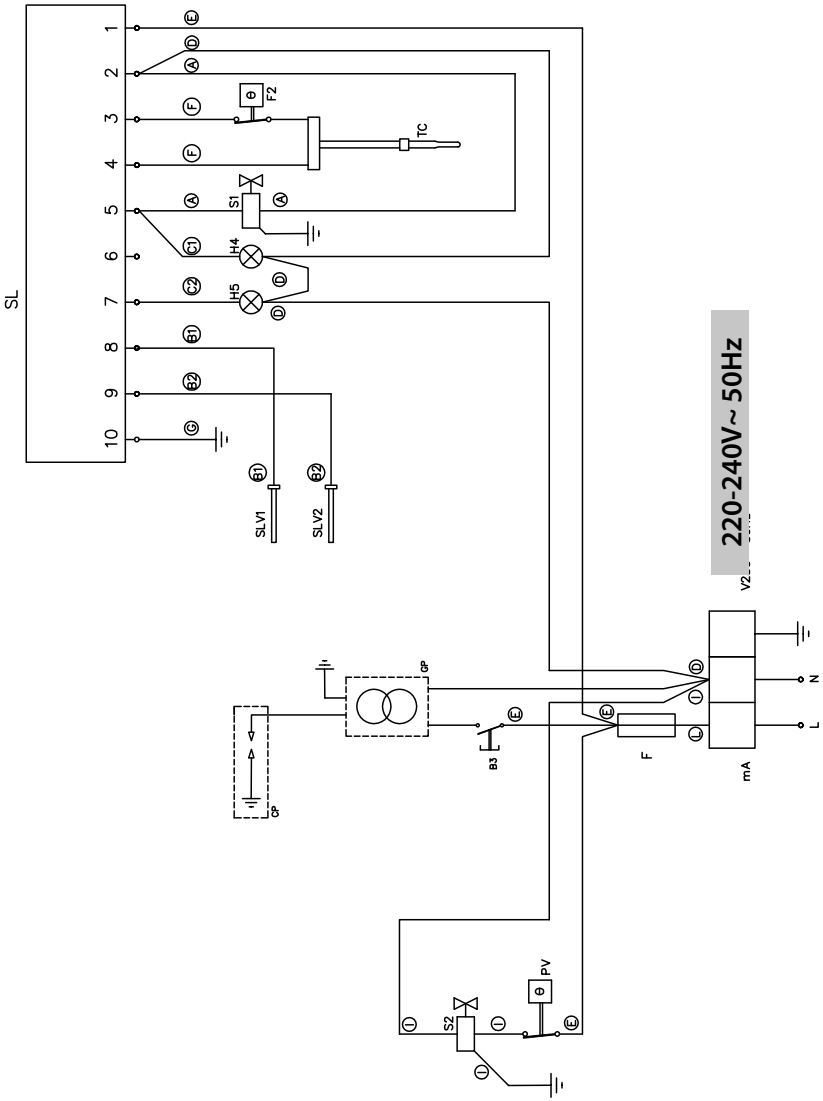
Legend for wiring diagrams on page 28/29/30

G9P10I+CAI · G9P15I+CAI · G9P10IA+CAI · G9P15IA+CAI · SG9P10I+CAI · SG9P15I+CAI · SG9P10IA+CAI · SG9P15IA+CAI · LXG9P15I+CAI



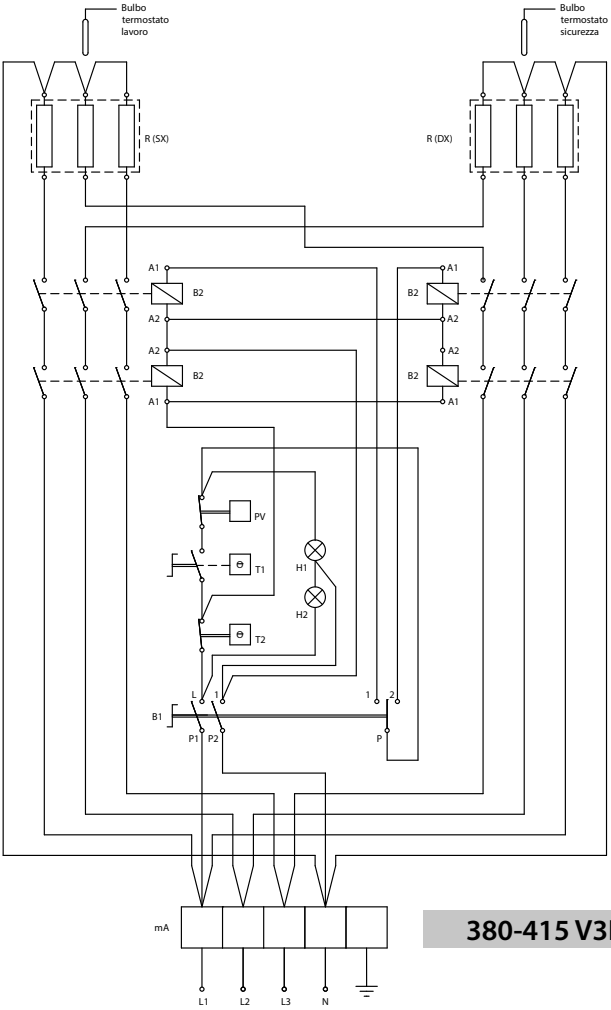
Legend for wiring diagrams on page 28/29/30

G9P10I+AE+CAI · G9P15I+AE+CAI · G9P10IA+AE+CAI · G9P15IA+AE+CAI · SG9P10I+AE+CAI · SG9P15I+AE+CAI · SG9P10IA+AE+CAI · SG9P15IA+AE+CAI · LXG9P15I+AE+CAI



Legend for wiring diagrams on page 28/29/30

E9P10I · E9P15I · E9P10IA · E9P15IA · SE9P10I · SE9P15I · SE9P10IA · SE9P15IA · LXE9P15I



380-415 V3N~

Legend for wiring diagrams on page 28/29/30

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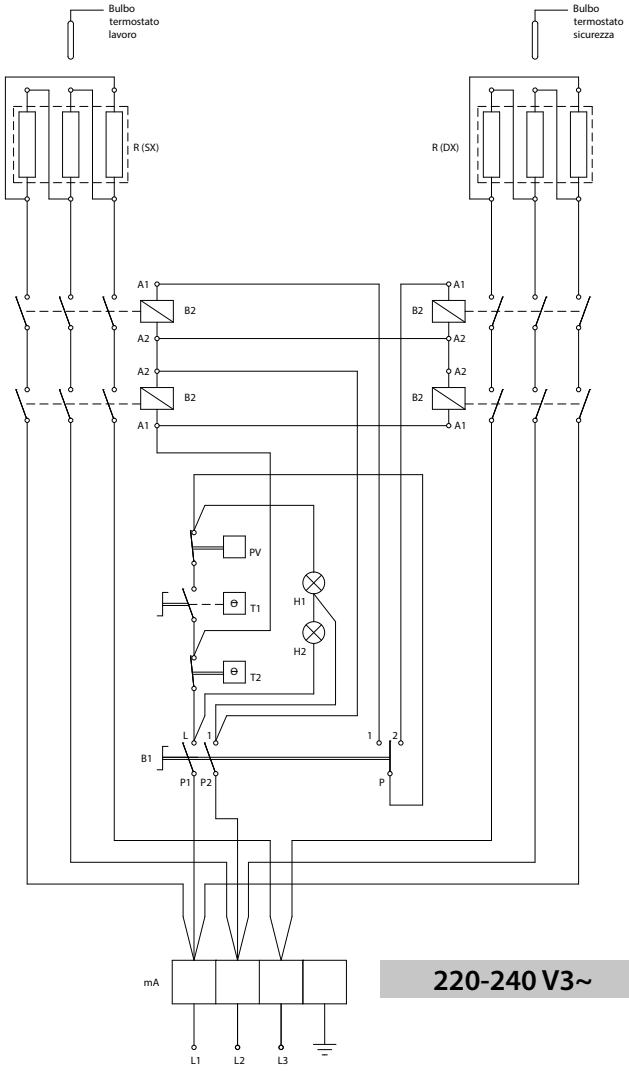

220-240 V3~

Legend for wiring diagrams on page 28/29/30

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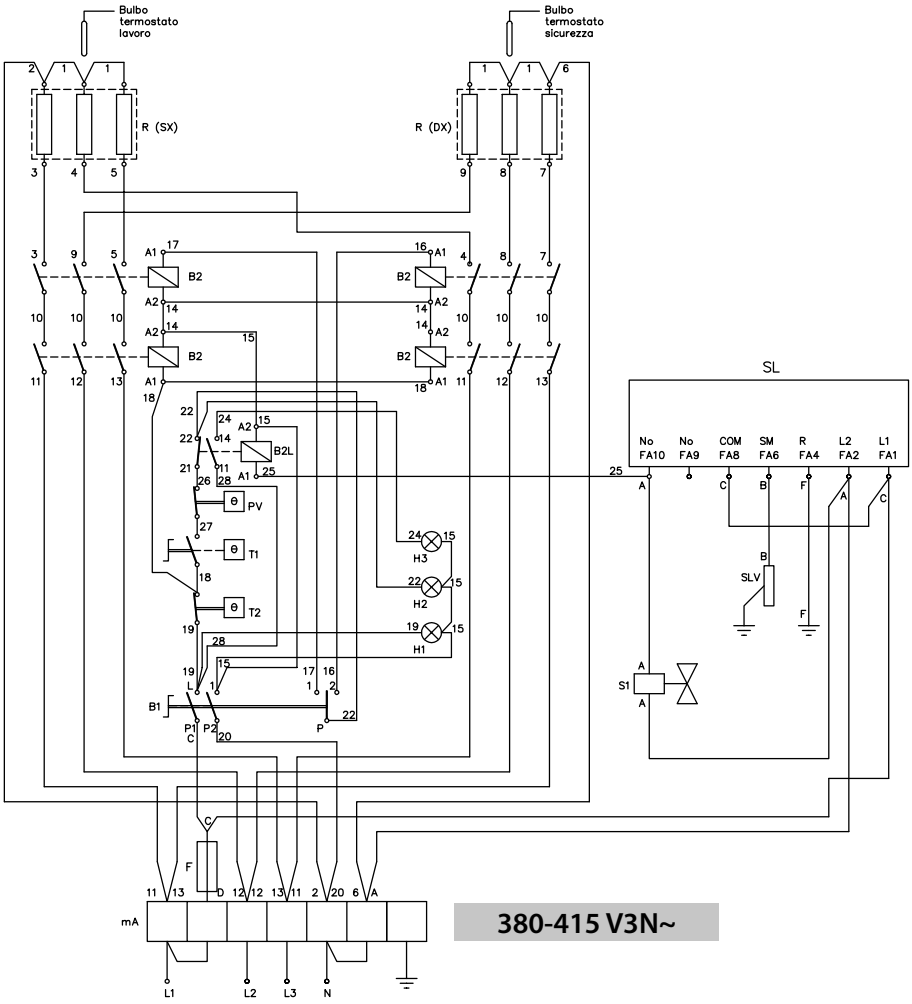
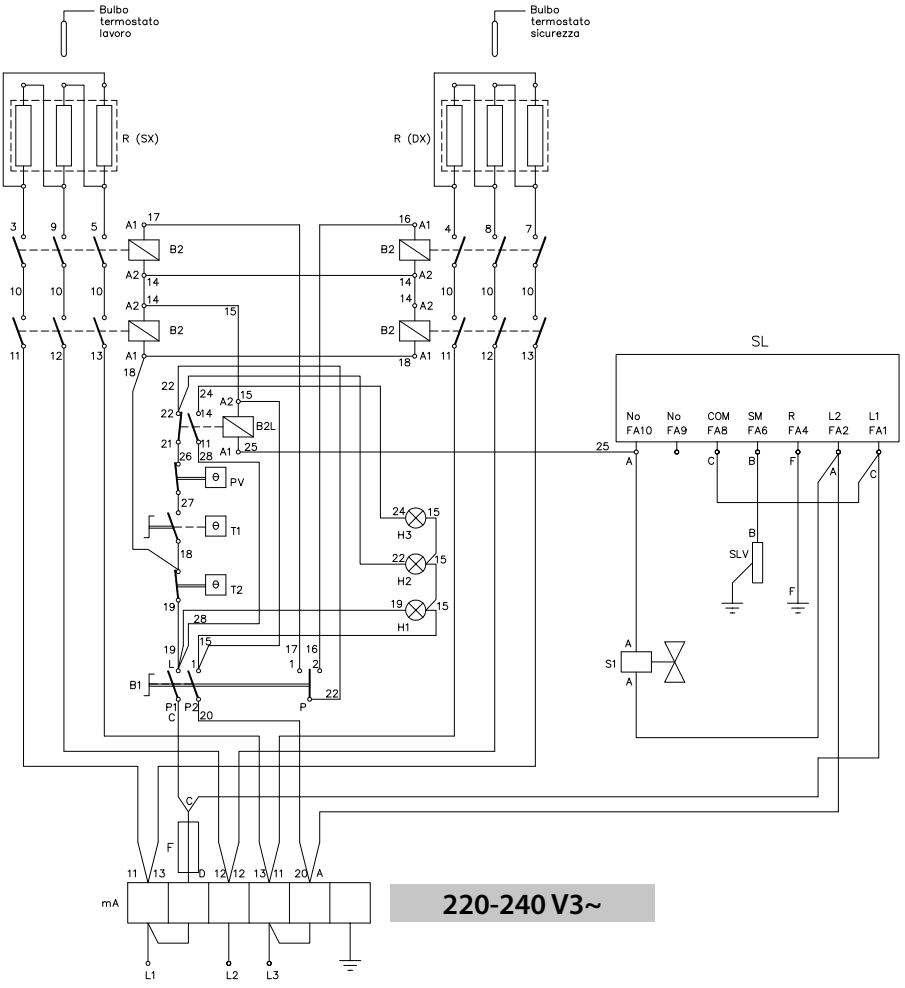


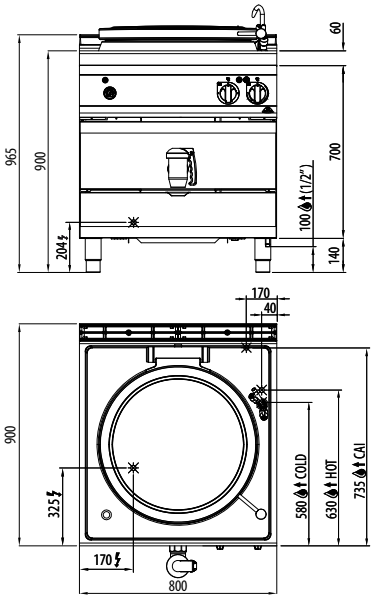
Legend for wiring diagrams on page 28/29/30

E9P10I+CAI · E9P15I+CAI · E9P10IA+CAI · E9P15IA+CAI · SE9P10I+CAI · SE9P15I+CAI · SE9P10IA+CAI · SE9P15IA+CAI · LXE9P15I+CAI

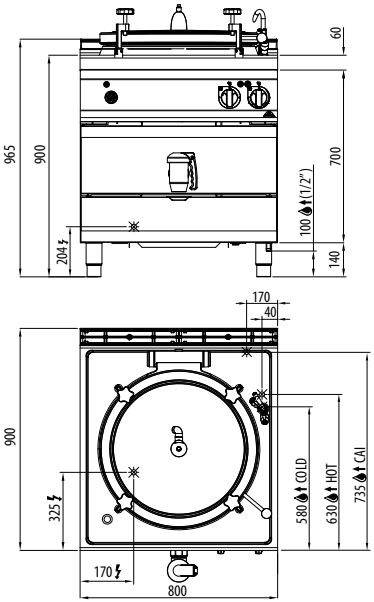


Legend for wiring diagrams on page 28/29/30

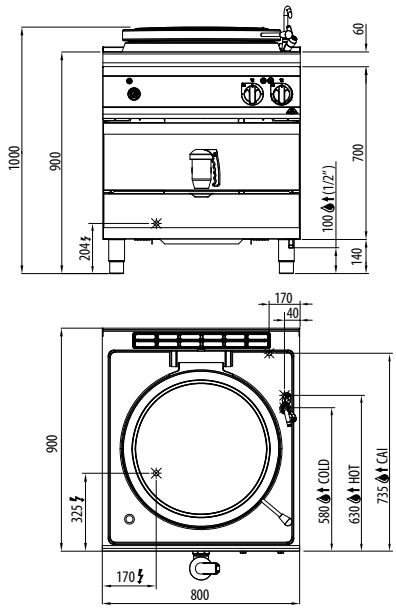
E9P10I · E9P15I · E9P10I+CAI · E9P15I+CAI



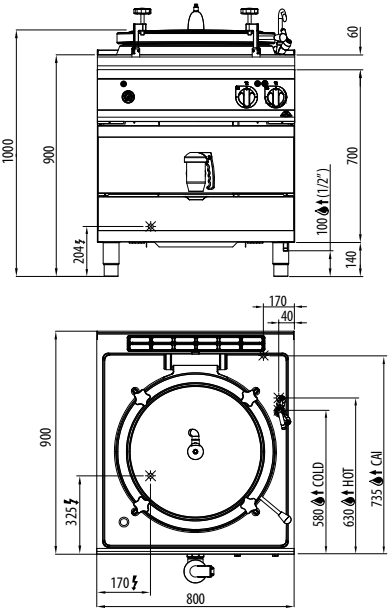
E9P10IA · E9P15IA ·E9P10IA+CAI · E9P15IA+CAI



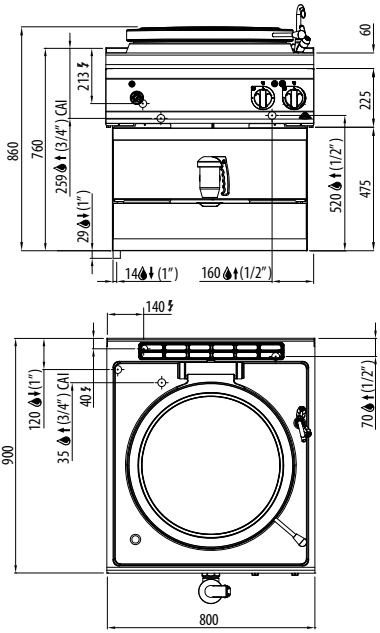
SE9P10I · SE9P15I ·SE9P10I+CAI ·SE9P15+CAI



SE9P10IA · SE9P15IA ·SE9P10IA+CAI ·SE9P15IA+CAI



LXE9P15I · LXE9P15I+CAI



Instruction manual

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GENERAL WARNINGS

ATTENTION!
The figures mentioned in the chapters **"GENERAL WARNINGS"**, **"GAS MODEL INSTRUCTIONS"** and **"ELECTRIC MODEL INSTRUCTIONS"** are shown on the initial pages of this manual.

Before using the appliance, carefully read the instructions provided in this booklet. The appliance is strictly for professional use and must be used by qualified personnel. The installation, start-up and maintenance of the appliance must be carried out by qualified personnel. All installation works must be carried out according to the law in force. The manufacturer is not responsible for damages due to an incorrect installation, bad maintenance or incorrect use. 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.

LAW PROVISIONS, TECHNICAL REGULATIONS AND DIRECTIVES

The manufacturer declares that the appliances comply with the EEC directives and the particular reference regulations. The manufacturer requires the installation to be performed according to the regulations in force. Before installing, check that the following provisions are met:

- building regulations and local fire prevention measures;
- accident prevention regulations in force;
- local Gas Board regulations;
- local electric energy supply Board regulations.

APPLIANCE DESCRIPTION

Sturdy steel structure with 4 feet that can be adjusted in height.
External coating made in 18/10 chromium-nickel steel.
The serial number plate is located on the front of the appliance and contains all the data necessary for the connection.

PREPARATION

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, such as petrol; never use abrasive substances. Mount the unit feet; the unit must be levelled; small differences of height can be solved by adjusting the feet.
The connections to the gas and/or electric network must be close to the appliance and easy to reach.
We recommend placing the unit under a suction hood so that vapour can quickly evacuate.
Install the unit at least 5 cm from the wall if the wall does not bear a minimum temperature of 150 °C (see fig. 1). If the unit is placed very closely to the wall, partition walls, kitchen cabinets, decorative walls, etc., we recommend that they are made with a non-combustible material with a proper thermal insulation.
Pay a lot of attention to regulations concerning fire prevention.

ATTENTION:
Air necessary for the burner combustion is equal to 2 cu m/h per each kW of installed power.

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.
Air necessary for the burner combustion is equal to 2 cu m/h per each kW of installed power.
The air intakes must be of adequate dimensions, be protected by grids and positioned free of any obstruction. (See Fig. 2 – Fig. 3).

Attention!
For the Top versions, pay attention to the unit's distance from the external border of the top.

Make sure that the bench or the cabinet you have chosen can bear the unit.

Do not install the appliance close to other units that can reach high temperature: the electrical components might be damaged.

During installation, make sure the air suction and evacuation ways are free from any obstacles.
In the event that a "FGP" gas oven is to be installed, the floor must be made of heat and fire resistant materials.

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WARNINGS

Always supervise the appliance while being used and never let it run while empty.

The appliances do not require special adjustment assistance from specialized personnel if the adjustments are carried out by the user during the use of the appliance.

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!

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

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.

MAINTENANCE

The appliances are made in a way that little maintenance is necessary. Despite this, we recommend that the user subscribes to a maintenance agreement to have the appliance checked at least once a year by the specialized personnel of our assistance service or by a specialized technician.

ATTENTION !
Before carrying out any maintenance or repair, disconnect the appliance from the gas network or cut off the mains.

Use only original spare parts supplied by the manufacturer.

LONG PERIODS OF APPLIANCE INACTIVITY

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

- Clean the equipment and the surrounding areas properly (see the paragraph "CARE OF THE APPLIANCE")
- Pour a small quantity of cooking oil on the stainless steel surfaces
- Carry out all maintenance operations
- Cover all appliances with a suitable material and leave a few openings to allow air to circulate
- Completely empty out the cavity between the indirect boiling pans.

CONNECTIONS

GAS CONNECTION

The 3/8" G or 1/2" G gas pipe union can either be permanently fixed or detached, using a standard adaptor. If a flexible hose is used, it must be of stainless steel and in conformity with regulations. After completing the connection, check for leaks by using a special leak-detector spray.

ELECTRIC CONNECTION

Before connecting the appliance to the network, check the following:

- network voltage corresponds to the data written on the plate
- grounding is efficient
- the connection cable is suitable to the power absorbed by the appliance.

Position a differential with characteristics suitable to

the rated output of the unit (1mA for power kW) and an omnipolar switch between the unit and the electric line so that the switch can interrupt power if the conditions for a category III overvoltage should occur.
Safety switches can be used.
The omnipolar switch must be close to the appliance, be approved and have a section suitable to the appliance. (See TECHNICAL DATA table).
The cable must have features similar to the H07 RN-F type.
The YELLOW-GREEN ground cable must be longer than the others in the event that, if the cable stopper breaks, the cable will disconnect after the tension cables.
The YELLOW-GREEN cable must never be broken.

Equipotential
The appliance should be connected to an equipotential system. The foreseen terminal is located at the front lower area of the machine. It is marked by a label:

CONNECTION TO THE WATER SUPPLY NETWORK

For the correct operation of the unit, the supply water should have the following characteristics:

- hardness between 3° fH and 6 °fH;
- pH higher than 7,5;
- chlorides lower than 30 ppm;
- conductivity higher than 50 µS/cm;
- inlet pressure between 100 and 300 kPa.

Insert the shut-off valve into the water supply pipe.
If the inlet pressure exceeds 300 kPa, install a pressure reducer. We recommend using a water softener and a mechanical filter. Before connecting the parts, let some water to flow out to clean the pipe of any residuals.

DRAIN WATER

Connect the appliance drain pipe to the network.
ATTENTION. Don't open the drain valve until the pressure is reduced to atmospheric pressure.

EXHAUST SYSTEM

The appliances must be positioned in suitable areas for the discharge of the combustible products in respect to how much is prescribed by the installation's norms. Our appliances are classified as type "A" gas units (see the "TECHNICAL DATA" table).
They are not designed to be connected to an evacuation duct for the discharge of combustible products.
These appliances must discharge the combustible products into appropriate hoods, or similar devices, connected to a flue of proven efficiency, or they may be connected directly to an outdoor vent.
If such an arrangement is not possible, the unit may be connected to an air exhaust system that leads directly outdoors, having a capacity no lower than required; see the "TECHNICAL DATA" table, plus the air exchange necessary, in order to make operators comfortable.

GAS MODEL INSTRUCTIONS

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GAS BOILING PANS SERIES MAXIMA 900

Model	Description	Dim.: (LxWxH) Worktop (total H)
G9P10D - G9P10D+AE	100 L direct heating gas boiling pan	mm 800x900x900 (1065)
G9P10I - G9P10I+AE - G9P10I+CAI - G9P10I+AE+CAI	100 L indirect heating gas boiling pan	mm 800x900x900 (1065)
G9P10DA - G9P10DA+AE	100 L direct heating gas boiling pan with autoclave	mm 800x900x900 (1065)
G9P10IA - G9P10IA+AE - G9P10IA+CAI - G9P10IA+AE+CAI	100 L indirect heating gas boiling pan with autoclave	mm 800x900x900 (1065)
G9P15D - G9P15D+AE	150 L direct heating gas boiling pan	mm 800x900x900 (1065)
G9P15I - G9P15I+AE - G9P15I+CAI - G9P15I+AE+CAI	150 L indirect heating gas boiling pan	mm 800x900x900 (1065)
G9P15DA - G9P15DA +AE	150 L direct heating gas boiling pan with autoclave	mm 800x900x900 (1065)
G9P15IA - G9P15IA+AE - G9P15IA+CAI - G9P15IA+AE+CAI	150 L indirect heating gas boiling pan with autoclave	mm 800x900x900 (1065)

GAS BOILING PANS SERIES S900

Model	Description	Dim.: (LxWxH) Worktop (total H)
SG9P10D	100 L direct heating gas boiling pan	mm 800x900x900 (1060)
SG9P10I - SG9P10I+AE - SG9P10I+CAI - SG9P10I+AE+CAI	100 L indirect heating gas boiling pan	mm 800x900x900 (1060)
SG9P10DA	100 L direct heating gas boiling pan with autoclave	mm 800x900x900 (1060)
SG9P10IA - SG9P10IA+AE - SG9P10IA+CAI - SG9P10IA+AE+CAI	100 L indirect heating gas boiling pan with autoclave	mm 800x900x900 (1060)
SG9P15D	150 L direct heating gas boiling pan	mm 800x900x900 (1060)
SG9P15I - SG9P15I+AE - SG9P15I+CAI - SG9P15I+AE+CAI	150 L indirect heating gas boiling pan	mm 800x900x900 (1060)
SG9P15DA	150 L direct heating gas boiling pan with autoclave	mm 800x900x900 (1060)
SG9P15IA - SG9P15IA+AE - SG9P15IA+CAI - SG9P15IA+AE+CAI	150 L indirect heating gas boiling pan with autoclave	mm 800x900x900 (1060)

GAS BOILING PANS SERIES LX900 TOP

Model	Description	Dim.: (LxWxH) Worktop (total H)
LXG9P15I - LXG9P15I+AE - LXG9P15I+CAI - LXG9P15I+AE+CAI	150 L indirect heating gas boiling pan	mm 800x900x760 (920)

GAS BOILING PANS - SERIES MAXIMA 900

TECHNICAL DATA

MODEL	Rated power	Reduced power	Reduced power G110 G120 - G150	LPG Consumption G30/31	Methane consumption G20	Methane consumption G25	Methane consumption G25,1	Town gas consumption G27	Town gas consumption G2,350	Methane consumption G110	Methane consumption G120	Methane consumption G150,1	Primary combustion air	Construction	Tank pressure	Boiler pressure	Burner	
	kW	kW	kW	kg/h	m^3/h	m^3/h	m^3/h	m^3/h	m^3/h	m^3/h	m^3/h	m^3/h	m^3/h		bar	bar	n°	kW
G9P10D - G9P15D - G9P10D+AE - G9P15D+AE	20,9	7,5	6,5	1,6	2,2	2,6	2,6	2,7	3,1	5,4	4,8	3,9	42	A	/	/	2	10,45
G9P10I - G9P10I+AE - G9P10I+CAI - G9P10I+AE+CAI - G9P15I - G9P15I+AE - G9P15I+CAI - G9P15I+AE+CAI	20,9	7,5	6,5	1,6	2,2	2,6	2,6	2,7	3,1	5,4	4,8	3,9	42	A	/	0,5	2	10,45
G9P10DA - G9P15DA - G9P10DA+AE - G9P15DA+AE	20,9	7,5	6,5	1,6	2,2	2,6	2,6	2,7	3,1	5,4	4,8	3,9	42	A	0,05	/	2	10,45
G9P10I - G9P10I+AE - G9P10I+CAI - G9P10I+AE+CAI - G9P15I - G9P15I+AE - G9P15I+CAI - G9P15I+AE+CAI	20,9	7,5	6,5	1,6	2,2	2,6	2,6	2,7	3,1	5,4	4,8	3,9	42	A	0,05	0,5	2	10,45

GAS BOILING PANS - SERIES S900

TECHNICAL DATA

MODEL	Rated power	Reduced power	Reduced power G110 G120 - G150	LPG Consumption G30/31	Methane consumption G20	Methane consumption G25	Methane consumption G25,1	Town gas consumption G27	Town gas consumption G2,350	Methane consumption G110	Methane consumption G120	Methane consumption G150,1	Primary combustion air	Construction	Tank pressure	Boiler pressure	Burner	
	kW	kW	kW	kg/h	m^3/h	m^3/h	m^3/h	m^3/h	m^3/h	m^3/h	m^3/h	m^3/h	m^3/h		bar	bar	n°	kW
SG9P10D - SG9P15D - SG9P10D+AE - SG9P15D+AE	20,9	7,5	6,5	1,6	2,2	2,6	2,6	2,7	3,1	5,4	4,8	3,9	42	A	/	/	2	10,45
SG9P10I - SG9P10I+AE - SG9P10I+CAI - SG9P10I+AE+CAI - SG9P15I - SG9P15I+AE - SG9P15I+CAI - SG9P15I+AE+CAI	20,9	7,5	6,5	1,6	2,2	2,6	2,6	2,7	3,1	5,4	4,8	3,9	42	A	/	0,5	2	10,45
SG9P10DA - SG9P15DA - SG9P10DA+AE - SG9P15DA+AE	20,9	7,5	6,5	1,6	2,2	2,6	2,6	2,7	3,1	5,4	4,8	3,9	42	A	0,05	/	2	10,45
SG9P10I - SG9P10I+AE - SG9P10I+CAI - SG9P10I+AE+CAI - SG9P15I - SG9P15I+AE - SG9P15I+CAI - SG9P15I+AE+CAI	20,9	7,5	6,5	1,6	2,2	2,6	2,6	2,7	3,1	5,4	4,8	3,9	42	A	0,05	0,5	2	10,45

GAS BOILING PANS - SERIES LX900 TOP

TECHNICAL DATA

MODEL	Rated power	Reduced power	Reduced power G110 G120 - G150	LPG Consumption G30/31	Methane consumption G20	Methane consumption G25	Methane consumption G25,1	Town gas consumption G27	Town gas consumption G2,350	Methane consumption G110	Methane consumption G120	Methane consumption G150,1	Primary combustion air	Construction	Tank pressure	Boiler pressure	Burner	
	kW	kW	kW	kg/h	m^3/h	m^3/h	m^3/h	m^3/h	m^3/h	m^3/h	m^3/h	m^3/h	m^3/h		bar	bar	n°	kW
LXG9P15I - LXG9P15I+AE - LXG9P15I+CAI - LXG9P15I+AE+CAI	20,9	7,5	6,5	1,6	2,2	2,6	2,6	2,7	3,1	5,4	4,8	3,9	42	A	/	0,5	2	10,45

ATTENTION!
The figures mentioned in the chapters **"GENERAL WARNINGS"**, **"GAS MODEL INSTRUCTIONS"** and **"ELECTRIC MODEL INSTRUCTIONS"** are shown on the initial pages of this manual.

START-UP

Before starting the appliance, make sure that its specifications (category and type of gas used) match those of the family and group of the gas available locally.
If not, adapt the appliance to the gas family or group required (see paragraph "Running the appliance on other types of gas"). Carry out the start-up according to the User's Instructions.

Testing power rating
Use the nozzles for rated output on the appliances.
Capacity can be of two types:
- rated output, as given on the data plate;
- reduced.

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These nozzles are shown in the table "BURNERS".
The pressure of the gas supply must be within the following fields:
- from 18 to 22.5 mbar for gases of the second family (methane)
- from 27 to 37 mbar for gases of the third family (butane-propane).

The appliance will not work outside the above pressure thresholds.
To adjust the power to minimum necessary, check the data of the "BURNERS" TABLE.
If you wish to check the rated output further, you may do so by using a gas meter according to the so-called "volumetric method".
However, it is normally enough to simply check that the nozzles are functioning correctly.

Checking input pressure (Figs. 6-7)
The input pressure should be measured by using a gauge (min. resolution 0.1 mbar).
Remove the screw (A) from the pressure socket and connect the gauge; after measuring, retighten the screw so that it's absolutely airtight (A).
IMPORTANT: The pressure must be checked with all gas equipment connected and operating.

Check the power according to the volumetric method
Using a gas counter and a stopwatch, you can measure the gas consumption in a given unit of time. This value will be compared with the value **E**, which is calculated as follows:

$$\mathbf{E} = \frac{\text{Burner power}}{\text{Gas heating power}}$$

It's important that the power is measured when the appliance is in a state of inertia.

Both rated and reduced powers, calculated at the rated pressure value, are obtained by referring to the "BURNERS" table. The value of gas heating power can be requested from the local gas company.

Checking the operation
Ensure that the type of used nozzles corresponds to that shown in the "BURNERS" table. Check whether the pressure reducer has a flow rate greater than the sum of the consumption flow rate of all connected equipment. Check that the gas supply pipes are adequate.

Checking the pilot light
When correctly adjusted, the pilot light will completely surround the thermocouple; if it does not, check to see if the used injector is suitable for the type of gas.

Checking primary air
The air flow is correctly adjusted when there is adequate protection from the flame rising when the burner is cold or flame returns when the burner is hot. See the "BURNERS" table for the measurement of primary air for combustion.

Checking the functions
- Start the appliance;
- Check the gas pipes for leaks;
- Check the burner flame, even at the minimum.

Notes for the installer
Explain and demonstrate how the appliance works to the user according to the instructions, and hand him the user's manual.
Remind the user that, in the event of any structural alterations or modifications to the room that houses the appliance, the appliance functions must be rechecked

Running the appliance on other types of gas
To change over to another type of gas, for example from methane to liquid, use the correct type of nozzles for the burner in accordance to the "BURNERS" table.
The burner nozzles for different types of gas, marked in 100ths of a mm, are in a case supplied with the appliance.
When the appliance has been transformed or adapted, recheck its functions as described in the "Checking the functions" paragraph.
After the appliance has been transformed or adapted, specify the new gas type on the plate.

Minimum flow rate adjustment (Fig.7)
Referring to the "BURNER" table, adjust the minimum flow adjustment screw "B" as follows:
- when using liquid gas, tighten the minimum adjustment screw all the way down

- when using methane:
  1. Ignite the burner and move the knob to the minimum position.
  2. Adjust the minimum flow rate with screw "B" (Fig. 7). Unscrew to increase the flow rate and tighten to decrease it.
  3. Once the flame is judged as suitable for a minimum setting, check that it corresponds to the minimum flow indicated in the "BURNERS" table. The check must be carried out according to the "volumetric method", described above, as follows:
  4. Read the gas counter and, at the same time, start the stopwatch.
  5. After quite long time, for example 10 minutes, stop the stopwatch and read the gas counter again.
  6. Calculate how much gas has passed in 10 minutes (the difference between the two readings), for example 1st reading - 2nd reading = 30 liters (0,03m^3).
  7. Now calculate the minimum power by applying the volumetric method formula (previous paragraph). Power (kw) = consumption (m^3/h) for heating power of methane.
  8. If the power is less than the table value, loosen the low flame screw again and check again.
  9. If the power is higher than the table value, tighten the low flame screw again and check again.

INSTRUCTIONS FOR USE

Before using the appliance, carefully clean the internal side of the cooking tank.

Attention!
The cooking tank should be filled to a maximum level up to 40 mm beneath the overflowing edge, following the maximum level notch and with the food to be cooked included.
Before filling the tank, check the drain faucet is closed.
Periodically clean the discharge valve, and grease it using a specific food grade grease.

Indirect heating
Models with indirect heating are fitted with a cavity, and once the connections have been made to the water and electricity, a totally automatic system triggers to constantly maintain the right amount of water in the cavity.
Should the water level in the cavity be too low for the appliance to work safely, the red signal light (see fig. 9) comes on, and blocks the main heating system to the pan.

Attention!
The red signal light (yellow on gas models) comes on for a few seconds during normal functions, when the automatic system is topping up the water.
The maximum steam pressure reached in the cavity is 0.5 bar; if large quantities of liquid are being heated, the pressure could stabilize at much lower levels (0.2/0.3 bar).
To avoid excessive use and waste of water in the cavity, an automatic pressure switch is fitted that limits the pressure and directly turns off/on the main heating system.

It is advisable to put soft water in the cavity.

Ignition of the pilot burner
Open the gas tap at the front of the appliance.
Rotate the thermostat knob to the left from position "●" to position "✱". While keeping the thermostat knob pressed, press the electric ignition button. Keep the thermostat knob pressed in for few seconds after the ignition. Release the thermostat knob and make sure that the pilot burner is lit. If the pilot flame goes out, repeat the operation.

By request, the unit can be equipped with an electric ignition.

Ignition of the principal burner
After igniting the pilot flame, rotate the thermostat knob to the left toward the highest setting until you reach the position or rotate it further to the minimum setting.

When the thermostat knob is rotated to the right up to the "✱", position, the main burner is constantly off.

Switching off the pilot burner
To switch the pilot burner off, and prevent the main burner from switching on, push in the thermostat knob and rotate it to the "●" position.

Autoclave operation
Before switching the unit on, close the lid and screw on the 4 clamps.
Make sure the valve is in stand-by (see fig. 8 "A").
Start cooking at the highest setting. When stream starts coming out from the valve, reduce the heating power.
Steam should come out continuously and lightly.
Now the valve is in the operating position (see fig. 8 "B").
Pressure in the cooking tank may reach a maximum value of 0.05 bar.

After cooking, switch the unit off.
Before opening the lid, discharge the internal pressure completely by activating the lever of the air valve (see figure 8 "C").

Attention!
Do not leave the product in the tank at the end of cooking with the lid hermetically closed for long periods. This could damage the lid.

PART REPLACEMENT (SPARE PARTS)

Use only original spare parts supplied by the manufacturer. The parts must be replaced solely by authorized personnel!

Main burner nozzle (fig.4)
The nozzles can be reached after opening the lower front panel. Use a SW 11 fixed wrench to unscrew nozzle "B" and

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replace it with the correct one.
Check the "burner table" to know the correct distance "H" for primary air.

Pilot flame regulation (fig.5)
The pilot flame is by nozzles and fixed air.
The only required operation is the replacement of the nozzles according to the gas type, by performing the following: open the lower front panel.
The pilot burner is located on the lower left side of the combustion chamber.

Ignition spark plug (fig. 5)
Open the lower front panel. The ignition spark plug "C" is to pulled from below. Unplug the ignition cable, unloosen the fixing nut and insert a new plug.

Gas tap/ valve
Loosen the nipples of the gas pipes and thermocouple, then loosen the fixing screws of the supply to the gas pipe and insert a new tap.

Thermocouple (Fig. 5)
Loosen the nipples that fix the thermocouple "A" to the case (taps, valves) of the gas and to the pilot burner "B" and insert the new piece. After the replacement, assemble the front panel and the relevant parts in correct order.

WARNING
Every time a replacement involving gas input parts is made, recheck all the functions and test for leakage.

The units are in conformity with the European regulations, directives and standards:

Reg. 1935/2004/CE	Regulations governing materials and items in contact with food products
Reg. 2016/426/UE	Regulation on appliances burning gaseous fuels
2014/35/UE	Low voltage
2014/30/UE	EMC (electromagnetic compatibility)
2011/65/UE	Restriction of the use of certain hazardous substances in electrical and electronic equipment
2006/42/CE	Machine regulations and particular reference regulations
EN 203-1	General safety standard for GAS appliances for domestic and similar use.
EN 203-3	Standard governing materials and parts in contact with food and other health issues.
EN 203-2-3	Particular Standard for Gas PANS for collective multi-purpose
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 60335-2-102	Special standard on the safety of gas appliances with electrical connections.
EN 62233	Methods for measuring electromagnetic fields in household and similar appliances regarding human exposure
EN 61000-3-2	Requirements for electromagnetic compatibility - (EMC) - Part 3-2: Limits for harmonic current emissions…
EN 61000-3-3	Requirements for electromagnetic compatibility - (EMC) - Part 3-3. Limitation of voltage fluctuations and flicker…
EN 55014-1	Requirements for electromagnetic compatibility - Part 1: Emissions
EN 55014-2	Requirements for electromagnetic compatibility - Part 2: Immunity

Unit features

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

NAME:
MANUFACTURER'S ADDRESS:

TYPE/MOD: ...../..... Serial: ...../.....

kW: ..... TYPE: A1
Cert: 51.....

Hz: 50/60
kW: .....
V: .....
IPX: .....

0051-.....

Made in Italy

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INFORMATION FOR USERS OF PROFESSIONAL APPLIANCES

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

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

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

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

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

ELECTRIC MODEL INSTRUCTIONS

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ELECTRIC BOILING PANS SERIES MAXIMA 900

Model	Description	Dim.: (LxWxH) Worktop (total H)
E9P10I	100 L indirect heating electric boiling pan	mm 800x900x900 (1000)
E9P10IA	100 L indirect heating pot electric boiling pan with autoclave	mm 800x900x900 (1000)
E9P15I	150 L indirect heating electric boiling pan	mm 800x900x900 (1000)
E9P15IA	150 L indirect heating pot electric boiling pan with autoclave	mm 800x900x900 (1000)
E9P10I+CAI	100 L indirect heating electric boiling pan + auto-filling water cavity	mm 800x900x900 (1000)
E9P10IA+CAI	100 L indirect heating pot electric boiling pan with autoclave + auto-filling water cavity	mm 800x900x900 (1000)
E9P15I+CAI	150 L indirect heating electric boiling pan + auto-filling water cavity	mm 800x900x900 (1000)
E9P15IA+CAI	150 L indirect heating pot electric boiling pan with autoclave + auto-filling water cavity	mm 800x900x900 (1000)

ELECTRIC BOILING PANS SERIES S900

Model	Description	Dim.: (LxWxH) Worktop (total H)
SE9P10I	100 L indirect heating pot electric boiling pan	mm 800x900x900 (1000)
SE9P10IA	100 L indirect heating pot electric boiling pan with autoclave	mm 800x900x900 (1000)
SE9P15I	150 L indirect heating pot electric boiling pan	mm 800x900x900 (1000)
SE9P15IA	150 L indirect heating pot electric boiling pan with autoclave	mm 800x900x900 (1000)
SE9P10I+CAI	100 L indirect heating electric boiling pan + auto-filling water cavity	mm 800x900x900 (1000)
SE9P10IA+CAI	100 L indirect heating pot electric boiling pan with autoclave + auto-filling water cavity	mm 800x900x900 (1000)
SE9P15I+CAI	150 L indirect heating electric boiling pan + auto-filling water cavity	mm 800x900x900 (1000)
SE9P15IA+CAI	150 L indirect heating pot electric boiling pan with autoclave + auto-filling water cavity	mm 800x900x900 (1000)

ELECTRIC BOILING PANS SERIES LX900 TOP

Model	Description	Dim.: (LxWxH) Worktop (total H)
LXE9P15I	150 L indirect heating pot electric boiling pan	mm 800x900x760 (860)
LXE9P15I+CAI	150 L indirect heating pot electric boiling pan + auto-filling water cavity	mm 800x900x760 (860)

ELECTRIC BOILING PANS - SERIES MAXIMA 900 TECHNICAL DATA

MODEL	Technical data	Rated voltage	H07RN-F connection cable	Tank pressure	Boiler pressure
	kW	V	mm^2	bar	bar
E9P10I - E9P10I+CAI	16	380-415 V3N~ 220-240 V3 ~	5 x 4 4 x 10	/	0,4
E9P15I - E9P15I+CAI	18	380-415 V3N~ 220-240 V3 ~	5 x 4 4 x 10	/	0,4
E9P10IA - E9P10IA+CAI	16	380-415 V3N~ 220-240 V3 ~	5 x 4 4 x 10	0,05	0,4
E9P15IA - E9P15IA+CAI	18	380-415 V3N~ 220-240 V3 ~	5 x 4 4 x 10	0,05	0,4

ELECTRIC BOILING PANS - SERIES S900 TECHNICAL DATA

MODEL	Technical data	Rated voltage	H07RN-F connection cable	Tank pressure	Boiler pressure
	kW	V	mm^2	bar	bar
SE9P10I - SE9P10I+CAI	16	380-415 V3N~ 220-240 V3 ~	5 x 4 4 x 10	/	0,4
SE9P15I - SE9P15I+CAI	18	380-415 V3N~ 220-240 V3 ~	5 x 4 4 x 10	/	0,4
SE9P10IA - SE9P10IA+CAI	16	380-415 V3N~ 220-240 V3 ~	5 x 4 4 x 10	0,05	0,4
SE9P15IA - SE9P15IA+CAI	18	380-415 V3N~ 220-240 V3 ~	5 x 4 4 x 10	0,05	0,4

ELECTRIC BOILING PANS - SERIES LX900 TOP TECHNICAL DATA

MODEL	Technical data	Rated voltage	H07RN-F connection cable	Tank pressure	Boiler pressure
	kW	V	mm^2	bar	bar
LXE9P15I - LXE9P15I+CAI	18	380-415 V3N~ 220-240 V3 ~	5 x 4 4 x 10	/	0,4

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ATTENTION!
The figures mentioned in the chapters **"GENERAL WARNINGS"**, **"GAS MODEL INSTRUCTIONS"** and **"ELECTRIC MODEL INSTRUCTIONS"** are shown on the initial pages of this manual.

ELECTRICAL CONNECTION

Attention: the appliance is delivered with the tension specified on the technical plate.

- As already said, an omnipolar switch must be placed between the appliance and the electrical line; this switch must allow the complete disconnection in the event of that the conditions listed within the overcharging category III and with a differential with the suitable characteristics suitable for the appliance's rated power (1mA per kW of power).
- Make sure the grounding system is efficient
- This appliance is of a Y type (delivered without cable and plug); therefore, the cable and other accessories for the connection must be provided by the installer.
- The connection cable to the mains must have the characteristics specified by the "Technical data" table and must be of the H07RN-F type, resistant to oil.
- If the power supply cable is damaged, it must be replaced by a qualified technician.

To reach the power supply terminal board, carry out the following:

- Cut off the power by turning off the switch the appliance.
- Remove the front panel by unscrewing the fixing screws.
- Insert the cable thought the cable stopper.
  Connect the two wires to the two corresponding terminals of the terminal board.
  The ground wire must be longer than the other wires so that it will be the last to be disconnected in the event that the cable is pulled strongly or that the cable stopper breaks. Tighten the cable stopper.
- The appliance must be integrated to an equipotential system.
- The connection is made with the prepared terminal in the right lower side and marked by the international symbol and a wire with a nominal section <10 mm^2. This connection is made among all the installed appliances and the grounding installation of the building.

OPERATING INSTRUCTIONS

Before using the appliance, carefully clean the internal side of the cooking tank.

Attention!
The cooking tank should be filled to a maximum level up to 40 mm beneath the overflowing edge, following the maximum level notch and with the food to be cooked included.
Before filling the tank, check the drain faucet is closed.

Periodically clean the discharge valve, and grease it using a specific food grade grease.

Indirect heating
Models with indirect heating are fitted with a cavity, and once the connections have been made to the water and electricity, a totally automatic system triggers to constantly maintain the right amount of water in the cavity.
Should the water level in the cavity be too low for the appliance to work safely, the red signal light (see fig. 9) comes on, and blocks the main heating system to the pan.

Attention!
The red signal light (yellow on gas models) comes on for a few seconds during normal functions, when the automatic system is topping up the water.
The maximum steam pressure reached in the cavity is 0.5 bar; if large quantities of liquid are being heated, the pressure could stabilize at much lower levels (0.2/0.3 bar).
To avoid excessive use and waste of water in the cavity, an automatic pressure switch is fitted that limits the pressure and directly turns off/on the main heating system.
It is advisable to put soft water in the cavity.

Switching on
Fill the tank with warm or cold water by means of the supplied faucets.
Switch on the main switch, which is located upstream of the unit.
The unit is equipped with a thermostat to set the operating temperature and a three-position selector to start cooking.
Set the temperature by means of the thermostat knob and rotate the selector from the "0" position to one of the heating positions.
The light will switch on automatically.
Usually cooking starts when the selector is in position "2."
When the tank reaches the desired temperature or when the gauge reaches a pressure of 0.4 bar, rotate the selector to "1" to maintain the temperature. The orange light indicates that the resisters are working.
For the correct operation of the pan, use position "2" for heating from cold only: the temperature must be maintained without using the safety valve. The operation without releasing steam also causes a lower consumption of energy and water in the cavity.

Autoclave operation
Before switching the unit on, hermetically close the lid and screw on the 4 clamps.
Make sure the valve is in stand-by (see fig. 8 "A").
Start cooking at the maximum position. When steam begins coming out from the valve, reduce the heating power. Steam must come out continuously and lightly.
Now the valve is in the operating position (see fig. 8 "B")

Pressure in the cooking tank can reach a maximum value of 0.05 bar.

When cooking is completed, switch the unit off.
Before opening the lid, discharge internal pressure completely by activating the lever of the air valve (see figure 8 "C").

Attention!
Do not leave the product in the tank at the end of cooking with the lid hermetically closed for long periods. This could damage the lid.

Switching off
Position the thermostat to position "●" and the commutator to position"●".

PART REPLACEMENT (SPARE PARTS)

Only qualified technicians can perform the operations mentioned below!
Cut the power off from the unit (remove the fuses).

Replace the resistors
The resistors can be reached after disassembling the front panel.

- disconnect the cables that power supply the resistor/s
- remove the resistor
- re-assemble the new resistor following the sequence in reverse.

Replacing the lights

- Disconnect the power supply cables.
- Remove the lamp.
- Assemble the new lamp by following the sequence in reverse.

Replacement of the operating thermostat or the safety thermostat
The safety thermostat can be reached after disassembling the front panel.

- After removing the front panel, disconnect the power supply cables.
- Remove the bulb, located at the tank bottom, from the front side.
- Remove the thermostat by unscrewing the support fixing screws.
- Assemble the new thermostat by following the sequence in reverse.

Replacement of the switch/selector
Remove the instrument board to reach the internal side.

- Disconnect the power cable.
- replace the switch/selector by unscrewing the blocking screws to the support and after having pulled out the operation coaxial thermostat.
- Assemble the new switch by following the sequence in reverse.

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 damaged 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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