

11/2016

# **Mod: E22/ST4T-N**

**Production code: 393046**

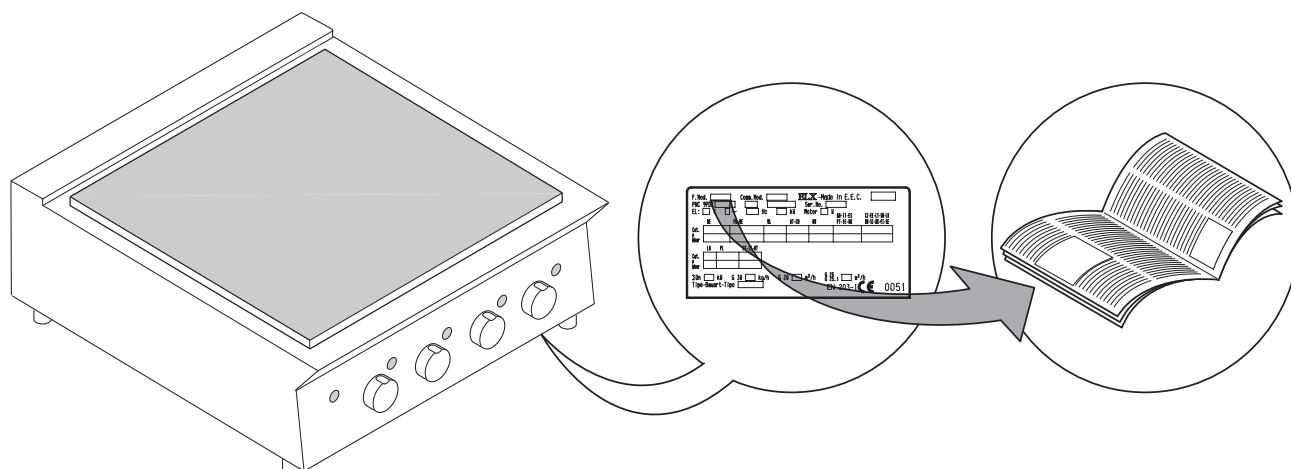


**Diamond**  
catering equipment

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## II. DATAPLATE and TECHNICAL DATA



### ATTENTION

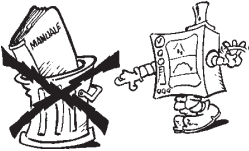
This instruction manual contains information relevant to various appliances. See the dataplate located under the control panel to identify the appliance (see fig. above).

TABLE A - Technical data			
MODELS		+9HOED2000 400m m	+9HOEH4000 800m m
TECHNICAL DATA			
Power supply voltage	V	400	400
Frequency	Hz	50/60	50/60
Phases	Nr.	3+ N	3+ N
3.5Kw cooktop hotplates	Nr.	2	4
Max. total power	kW	7	14
Power supply cable section	m m <sup>2</sup>	1,5	2,5

### III. GENERAL INSTRUCTIONS



- Read the instruction manual carefully before using the appliance.



- Keep the instruction manual for future reference..



- **RISK OF FIRE** - Keep the area around the appliance free and clear of combustibles. Do not keep flammable materials in the vicinity of the appliance.

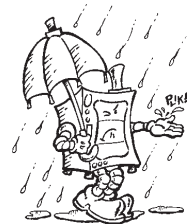



- Install the appliance in a well-ventilated place to avoid the creation of dangerous mixtures of unburnt gases in the room.
- Air recirculation must take into account the air necessary for combustion 2 m<sup>3</sup>/h/kW of gas power, as well as the well-being of persons working in the kitchen.
- Inadequate ventilation causes asphyxia. Do not obstruct the ventilation system in the place where this appliance is installed. Do not obstruct the vents or ducts of this or other appliances.



- Place emergency telephone numbers in a visible position.

- Installation, maintenance and conversion to another type of gas must only be carried out by qualified personnel authorised by the manufacturer. For assistance, contact an authorised technical centre. Demand original replacements parts.
- This appliance is designed for cooking food. It is intended for industrial use. Any use different from that indicated is **improper**.
- This appliance is not intended for use by people (including children) with limited physical, sensory or mental abilities or without experience and knowledge of it, unless they are supervised or instructed in its use by a person responsible for their safety.
- Personnel using the appliance must be **trained**. Do not leave the appliance unattended when in use.
- Turn the appliance off in case of a fault or poor operation.



- Do not use products (even if diluted) containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the appliance or the floor under it. Do not use metal implements to clean steel parts (wire brushes or Scotch Brite type scouring pads).
- Do not allow oil or grease to come into contact with plastic parts.
- Do not allow dirt, fat, food or other residuals to form deposits on the appliance.
- Do not clean the appliance with direct jets of water.
- The symbol  given on the product indicates that it should **not** be considered domestic waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and the health of people. For further information regarding the recycling of this product, contact the product agent or local dealer, the after-sales service or the local body responsible for waste disposal.

**Failure to observe the above can compromise the safety of the appliance. Failure to observe the above invalidates the warranty.**

## IV. THE ENVIRONMENT

### 1. PACKING



The packing materials are environmentally friendly and can be stored without risk or burned in an appropriate waste incineration plant.

Recyclable plastic components are marked with:



**Polyethylene:** outer wrapping, instruction booklet bag, gas nozzle bag.



**Polypropylene:** roof packing panels, straps.



**Polystyrene foam:** corner protectors.

### 2. USE

Our appliances offer high performance and efficiency. To reduce electricity, water or gas consumption, do not use the appliance empty or in conditions that compromise optimum efficiency (e.g. with doors or lids open, etc.); the appliance must be used in a well-ventilated place, to avoid the creation of dangerous mixtures of unburnt gases in the room.

When possible, preheat only before use.

### 3. CLEANING

In order to reduce the emission of pollutants into the environment, clean the appliance (externally and when necessary internally) with products that are more than 90% biodegradable (for further information refer to section V "CLEANING").

### 4. DISPOSAL



Do not disperse in the environment. Our appliances are manufactured using more than 90% (in weight) recyclable metals (stainless steel, iron, aluminium, galvanised sheet, copper, etc.).

Make the appliance unusable by removing the power cable and any compartment or cavity closing devices (when present) in order to avoid the risk of someone becoming trapped inside.

## V. INSTALLATION



• Carefully read the installation and maintenance procedures given in this instruction manual before installing the appliance.

- Installation, maintenance and conversion to another type of gas must only be carried out by qualified personnel authorised by the manufacturer.
- Failure to observe the correct installation, conversion and modification procedures can result in damage to the appliance, danger to people, and invalidates the Manufacturer's warranty.

### 1. REFERENCE STANDARDS

- Install the appliance in accordance with the safety regulations and local laws of the country where used.
- **ITALY:** install the appliance in compliance with UNI-CIG 8723 safety standards, Law No. 46 of 5 March 1990 and Min. Decree 12-4-96.

### 2. UNPACKING

#### ATTENTION!

**Immediately check for any damage caused during transport.**

- The forwarder is responsible for the safety of the goods during transport and delivery.
- Inspect the packs before and after unloading.
- Make a complaint to the forwarder in case of visible or hidden damage, reporting any damage or shortages on the dispatch note upon delivery.
- The driver must sign the dispatch note: the forwarder can reject the claim if the dispatch note is not signed (the forwarder can provide the necessary form).



- Unpack, taking care not to damage the appliance. Wear protective gloves.
- Carefully remove the protective film from metal surfaces and clean any traces of glue with a suitable solvent.
- For hidden damage or shortages becoming apparent only after unpacking, request the forwarder for inspection of the goods within and not later than 15 days of delivery.
- Keep all the documentation contained in the packing.

### 3. POSITIONING

- Handle the appliance with care in order to avoid damage or danger to people. Use a pallet for handling and positioning.
- The installation diagram provided in this instruction manual gives the appliance overall dimensions and the position of connections (gas, electricity, water). Check that they are available and ready for making all the necessary connections.
- The appliance can be installed separately or combined with other appliances of the same range.
- The appliances are not suitable for recess-mounting. Leave at least 10 cm between the appliance and side or rear walls.
- Suitably insulate surfaces that are at distances less than those recommended.
- Maintain an adequate distance between the appliance and any combustible walls. Do not store or use flammable materials and liquids near the appliance.
- Leave an adequate space between the appliance and any side walls in order to enable subsequent servicing or maintenance operations.
- Check and if necessary level the appliance after positioning. Incorrect levelling can cause appliance malfunctioning.

### 3.1. COMBINING APPLIANCES

- (Fig.1A) Undo the 4 fixing screws and remove the control panels of the appliances.
- (Fig.1B) Remove the fixing screw nearest the control panel, from each side to be joined.
- (Fig.1D) Bring the appliances together and level them by turning the feet until the tops match.
- (Fig.1C) Turn one of the two plates inside the appliances 180°.
- (Fig.1E) From inside the control panel of the same appliance, join them at the front side, screwing one M5x40 Hex Head screw (supplied) on the opposite insert.

### 3.2. INSTALLATION ON BRIDGE, CANTILEVER FRAME OR CEMENT PLINTH

Carefully follow the instructions enclosed with the corresponding accessory. Follow the instructions supplied with the optional product chosen.

### 3.3. SEALING GAPS BETWEEN APPLIANCES

Follow the instructions supplied with the optional sealing paste pack.

## 4. CONNECTIONS

### 4.1. ELECTRIC APPLIANCES

#### 4.1.1. ELECTRICAL CONNECTION (Fig. 2A-Table A)

**IMPORTANT!** Before making the connection, check the compatibility of the dataplate specifications with the mains voltage and frequency.

- To access the terminal board, remove the control panel of the appliance by removing the fixing screws (fig. 2A 1-2).
- Connect the power supply cable to the terminal board as shown in the wiring diagram enclosed with the appliance.
- Secure the power supply cable with the cable clamp.

**IMPORTANT!** The manufacturer declines any responsibility if the safety regulations are not respected.


#### 4.1.2. POWER SUPPLY CABLE

Unless otherwise specified, our appliances do not come equipped with a power supply cable. The installer must use a flexible cable having characteristics at least equivalent to H05RN-F rubber-insulated type cables. Protect the cable section outside the appliance with a metal or rigid plastic pipe.

#### 4.1.3. CIRCUIT BREAKER

Install a circuit breaker ahead of the appliance. Contact opening distance and maximum leakage current must comply with current regulations.

### 4.2. EQUIPOTENTIAL NODE AND EARTH CONNECTION

The appliance must be earthed; it must be included in an equipotential node by means of the screw located under the appliance frame at the front right. The screw is marked with the symbol .

## VI INSTRUCTIONS FOR USE

### 1. ELECTRIC HOB USE

- The 1/2 module (400 mm) cooking top features two 3500 W hot plates. The 1 module (800 mm) cooking top features four 3500 W hot plates. Each plate comprises two concentric heating elements (1750w each);
- The wide temperature range of the plates (80°C to approx. 400°C) makes the appliance particularly versatile:
  - Maintenance: low temperatures 80-100°C;
  - Cooking (with recipients, such as pots and pans): up to 400°C as necessary.

**WARNING:** Do not cook foods directly on hot plates (e.g. meat).

- To ensure correct, energy-saving operation, observe the following rules:
  - position the pot/pan before switching on the hot plate;
  - do not leave the hot plate on when the pot/pan is empty or has been removed;
  - do not allow wet the plate with cold liquids when it is hot.

**NB:** All plates are equipped with an overtemperature limiter, which automatically cuts off the electricity supply when maximum temperature is reached, then restores it when the plate begins to cool.

#### 1.1. CHOOSING POTS/PANS

- Make sure that the bottom of the pot/pan is clean and dry before use.
- Optimal thickness for stainless steel recipients is 4-6 mm.
- The bottom of cooking recipients should be perfectly flat to ensure even distribution of heat.



### 1.2. SWITCHING ON THE APPLIANCE

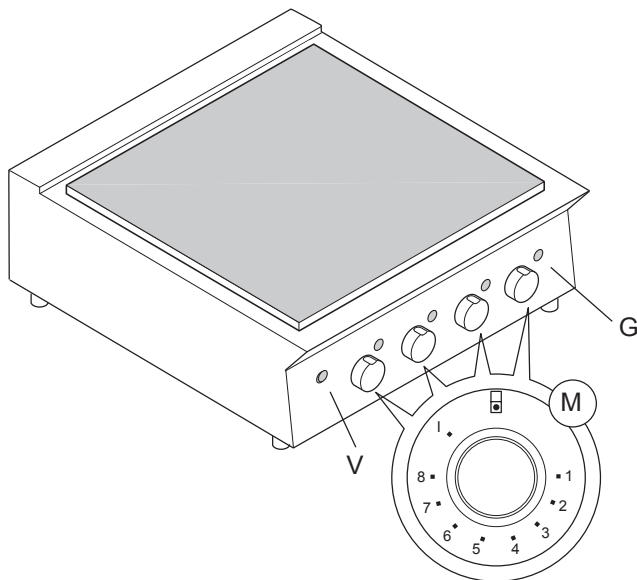
- Turn the appliance on at the main switch.
- To switch on a hot plate, rotate the relative knob "M" to the required setting.

The knob may be set to the following positions:

- "0": plate off;
- "1": minimum heating;
- "2"... "8": medium heating;

In this way the first of the two concentric heating elements of each plate is switched on.

NB: The appliance is powered up when the green indicator lamp "V" is on.



### 1.3. SWITCHING THE APPLIANCE OFF

- Set knob "M" to position "0".
- Turn off the appliance at the main switch.

NB: plates may remain hot for some time after the appliance has been switched off.

- Note that metal utensils can damage the steel surface, making it more subject to grime and eventual corrosion.
- Restore the satin finish as necessary.

### SURFACES BLACKENED BY HEAT (as necessary)

High temperatures may lead to the appearance of black stains. Stains of this type are not permanent and can be removed by following the instructions given below.

### STEEL HOT PLATE

Remove stains with a damp cloth. After wiping down the plate, switch on the appliance to dry the surface, then lubricate the plate surface with a little food-grade oil.

**Important: Never use metal scrapers or other objects that could damage the surface.** Scratches on the plate will permanently impair operating efficiency and cleaning.

## 2. PERIODS OF DISUSE

Before periods of disuse, proceed as follows:

- Close all valves and turn off appliance switches;
- Apply a protective layer of lubricant to all stainless steel surfaces by rubbing them with a cloth moistened with vaseline;
- Periodically air the room;
- Have the appliance checked before using it again.
- To prevent damage to the elements, switch the plates on at minimum heat for at least 45 minutes to allow any accumulated moisture to evaporate.

## 3. INTERIOR COMPONENTS (every six months)

**WARNING! These operations should be performed by specialised technicians only.**

- Check the condition of interior components.
- Remove any built-up grime inside the appliance.
- Check and clean the drainage system.

**NB!** In extreme conditions (e.g. intensive use of the appliance, use in seaside locations), increase the frequency of the above cleaning operations.

## VII CLEANING

### WARNING!

Before cleaning the appliance, always disconnect it from the power supply first.

Do not use ice or water to quickly cool the cooking plate: ice or water must not be used for cleaning when the cooking plate is hot since this will permanently deform it and compromise appliance operation.

Improper cleaning automatically invalidates the warranty.

## 1. EXTERIOR COMPONENTS

MAT STEEL SURFACES (every day)

- Steel surfaces can be cleaned quickly and easily.
- Remove grime, grease and other cooking residues from steel surfaces (when cool) with soapy water, with or without detergent, and a cloth or sponge. After cleaning, wipe down the surfaces to dry.
- In the case of stubborn grime, wipe down surfaces in the grain of the satin finish with a cloth or sponge, rinsing often. Rubbing the surfaces in a circular direction could damage the satin finish of the steel.

## VIII MAINTENANCE

### 1. MAINTENANCE SCHEDULE

- It is recommended the appliance is inspected and serviced by an authorized person at least every 12 months. For this purpose it is recommended to draw up a maintenance contract.