04/2018

Mod: E7/GVQA8

Production code: BBAQE777

Diamond
catering equipment

INSTALLATION INSTRUCTIONS
FOR THE USE OF THE SPECIALISED TECHNICIAN

EN

AQE477
AQE777

05/2016 - Ed. 1 - Cod.n° 184905

ELEKTRYCZNY
ELECTRIC
ELEKTRISCH
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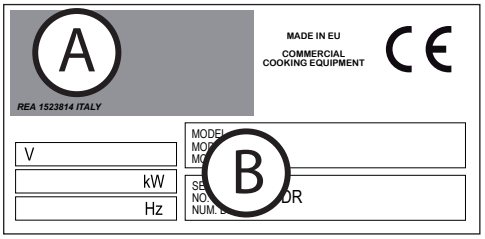
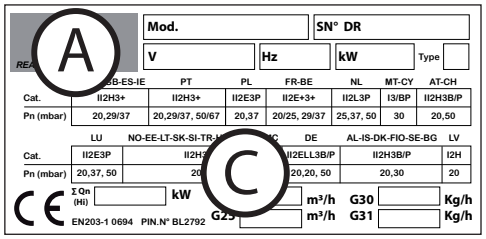
Targa di identificazione - Identification plate - Plaque d'identification - Placa de identificación - Typenschild - Placa de identificação - Tabliczka identyfikacyjna - Identificatielabel - Паспортная табличка.

A - Indirizzo Costruttore - Manufacturer's Address - Adresse du Fabricant - Dirección del fabricante - Anschrift des Herstellers - Endereço do fabricante - Adres Producenta - Adres Fabrikant - Адрес изготовителя.

B - Apparecchiatura Elettrica - Electrical Appliance - Appareil Electrique - Sistema eléctrico - Elektrogerät - Aparelhagem elétrica - Urządzenie Elektryczne - Elektrisch Apparaat - Электрооборудование.

C - Apparecchiatura Gas - Gas Appliance - Appareil à Gaz - Sistema de gas - Gasgerät - Aparelhagem a gás - Urządzenie Gazowe - Gasapparaat - Газовое оборудование.





0.1 QUADRO NORMATIVO DI RIFERIMENTO - STANDARDS OF REFERENCE TABLEAU NORMATIF DE REFERENCE - MARCO REGLAMENTARIO DE REFERENCIA - REFERENZNORMEN - QUADRO NORMATIVO DE REFERÊNCIA - RAMY REGULACYJNE ODNIESIENIA - TABEL MET NORMREFERENTIES - СПРАВОЧНЫЕ НОРМАТИВНЫЕ СТАНДАРТЫ

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1. INFORMATION FOR OPERATORS

Foreword

This document has been drawn up in the mother language of the manufacturer (Italian). The information it contains is for the sole use of the operator authorised to use the appliance in question.
Operators must be trained concerning all aspects regarding functioning and safety. Special safety prescriptions (Obligations-Prohibitions-Dangers) are carried in a specific chapter concerning these issues. This document cannot be handed over to third parties to take vision of it without written consent by the manufacturer. The text cannot be used in other publications without the written consent of the manufacturer. The use of: Figures/Images/Drawings/Layouts inside the document, is purely indicative and can undergo variations. The manufacturer reserves the right to modify it, without being obliged to communicate his acts.

Purpose of the document

Every type of interaction between the operator and the appliance during its entire life cycle has been carefully assessed both during designing and while drawing up this document. We therefore hope that this documentation can help to maintain the characteristic efficiency of the appliance. By strictly keeping to the indications it contains, the risk of injuries while working and/or of economical damage is limited to a minimum.

How to read the document

The document is divided into chapters which gather by topics all the information required to use the appliance in a risk-free way. Each chapter is divided into paragraphs; each paragraph can have titled clarifications with subtitles and descriptions.

Keeping the document

This document is an integral part of the initial supply. It must therefore be kept and used appropriately during the entire operational life of the appliance.

Addressees

This document is structured for the exclusive use of the homogeneous operator (Specialised and authorised technician), that is to say, for all the operators authorised to handle, transport, install, service, repair and scrap the appliance. The homogeneous operators should read the service manual, in order to achieve an overall view of the information.

Operator training program

Upon specific demand by the user, a training course can be held for operators in charge of using the appliance, following the modalities provided in the order confirmation.
Depending on the demand, preparation courses can be held at the site of manufacturer or of the user, for:
• Homogeneous operator in charge of electric/electronic maintenance (Specialised technician).
• Homogeneous operator in charge of mechanical maintenance (Specialised technician).
• Generic operator for simple operations (Operator - Final user).

Pre-arrangements depending on customer

Unless different contractual agreements were made, the following normally depend on the customer:
- setting up the rooms (including masonry work, foundations or channelling that could be requested);
- smooth, slip-proof floor;
- pre-arrangement of installation place and installation of equipment respecting the dimensions indicated in the layout (foundation plan);
- pre-arrangement of auxiliary services adequate for requirements of the system (electrical mains, waterworks, gas network, drainage system);
- pre-arrangement of electrical system in compliance with regulatory provisions in force in the place of installation;
- sufficient lighting, in compliance with standards in force in the place of installation;
- safety devices upstream and downstream the energy supply line (residual current devices, equipotential earthing systems, safety valves, etc.) foreseen by legislation in force in the country of installation;
- earthing system in compliance with standards in force;
- pre-arrangement of a water softening system, if needed (see technical details).

Contents of the supply

Appliance
Lid/s
Metallic rack/s
Rack support grid
Pipes and/or wires for connections to energy sources (only when indicated in work order).
The supply may vary depending on the order.

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1. INFORMATION FOR OPERATORS

Intended use

Original instructions. This device is intended for professional use. The use of the appliance treated in this document must be considered "Proper Use" if used for cooking or regeneration of goods intended for alimentary use; any other use is to be considered "Improper use" and therefore dangerous. The appliance must be used according to the foreseen conditions stated in the contract within the prescribed capacity limits mentioned in the respective paragraphs.

Allowed operational and environmental conditions

The appliance has been designed to operate only inside rooms within the prescribed technical and capacity limits. The following indications must be observed in order to attain ideal operation and safe work conditions.
The appliance must be installed in a suitable place, namely, one which allows normal running, routine and extraordinary maintenance operations. The operating area for maintenance must be set up in such a way that the safety of the operator is not endangered.
The room must also be provided with the features required for installation, such as:

- maximum relative humidity: 80%;
- minimum cooling water temperature > + 10 °C;
- the floor must be anti-slip, and the positioned appliance must lay perfectly flat;
- the room must be equipped with a ventilation system and lighting as prescribed by standards in force in the country of the user;
- the room must be set up for draining grey water, and must have switches and gate valves which cut all types of supply upstream the appliance when needed;
- The walls/surfaces around the appliance must be fireproof and/or insulated against possible heat sources.

Test inspection and warranty

Testing: the equipment has been tested by the manufacturer during the assembly stages at the site of the production plant. All certificates relating to the testing carried out we will be delivered to the customer.
Warranty: The guarantee is of 12 months from invoice date and it covers the faulty parts only. Carriage and installation charges are for the buyer's account. Electric components, accessories as well as other removable parts are not covered by the guarantee.
Labor costs relating to the intervention of authorized by the manufacturer at the customer's premises, for removal of defects under warranty are charged to the dealer, except in cases where the nature of the defect is such that it can be easily removed on site by the customer.
Excluded are all tools and supplies, possibly supplied by the manufacturer together with the machines.
Damage occurred in transit or due to incorrect installation or maintenance can't be considered. Guarantee is not transferable and replacement of parts and appliance is at the final discretion of our company. The manufacturer is responsible for the device in its original setting.
The manufacturer declines all responsibility for improper use, for damages caused as a result of operations not covered in this manual or not authorized in advance by the manufacturer.

The warranty terminates in case of:

• Damage caused by transportation and/or handling. Should this occur, the customer must inform the dealer and carrier via fax or RR and must write what has happened on the copies of the transportation documents. The specialised technician installing the appliance will assess whether it can be installed depending on the damage.
The warranty also terminates in the presence of:
• Damage caused by incorrect installation;
• Damage caused by parts worn due to improper use;
• Damage caused by use of not recommended or non-original spare parts;
• Damage caused by incorrect maintenance and/or lack of maintenance;
• Damage caused by failure to comply with the procedures described in this document.

Authorisation

Authorisation refers to the permission to operate an activity intrinsic to the appliance.
Authorisation is given to anyone who is responsible for the appliance (manufacturer, purchaser, signer, dealer and/or location owner).

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Description of pictograms

	Danger signals Immediate danger situations that could cause serious injuries or death. Potentially dangerous situation that could cause serious injuries or death.
	High voltage! Caution! Danger of death! Any noncompliance can cause serious injuries or death
	Danger of high temperatures, any noncompliance can cause serious injuries or death.
	Danger of spillage of materials at high temperatures, any noncompliance can cause serious injuries or death.
	Danger of limb crushing during movement and/or positioning, any noncompliance can cause serious injuries or death.
	Prohibition signals Prohibition for unauthorised personnel to perform any interventions (included children, disabled and persons with limited physical, sensory and mental skills). Prohibition for generic operators to perform operations (maintenance and/or other) reserved for qualified and authorised technicians. The homogeneous operator can not carry out any type of operation (installation, maintenance and/or other) without having first examined the whole documentation.
         	Obligation signals Obligation to read the instructions before performing any intervention. Obligation to interrupt the electrical input upstream the appliance each time it's necessary to operate in safety conditions. Obligation to use goggles. Obligation to use protective gloves. Obligation to use protective helmet. Obligation to use accident prevention shoes.
	Other signals Indications on how performing the correct procedure, any noncompliance can cause a dangerous situation.
	Advices and suggestions on how performing a correct use procedure
	“Homogeneous” Operator (Qualified Technician) Learned operator, authorized to carry out the handling, transport, installation, maintenance, repair and demolition of the equipment.
	“Generic” operator (Operator with limited responsibilities and tasks) Person authorised and in charge of appliance operation with active guards and capable of performing simple tasks.
	Earthing symbol
	Symbol for connection to Equipotential system
	Obligation to keep to the in force standards concerning waste disposal.

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General safety indications

	Each technical modification affects the machine functioning or safety, therefore, it must be carried out by the manufacturer technical staff or by technicians who has been formally authorized by the same manufacturer. Otherwise, the manufacturer refuses all responsibility concerning modifications or damages which could be consequently rise.
	On arrival of the delivery, check the integrity of the appliance and of its components (eg. Supply cable), before use, if any fault should arise, do not start the appliance and contact the nearest customer service.
	Before performing the connections check the technical data mentioned on the appliance plate, as well as the technical data mentioned on this manual.
	On the supply lines (Electrical-Water-Gas) upstream the machine, install interlock devices which cut out the supply each time the user must operate in safe conditions.
	Connect the appliance, in order, to the waterworks and to the drainage system, then to the gas network, make sure there are no leaks then go on with the connections to the electric network.
	The appliance has not been designed for the operation in an explosive atmosphere, therefore it mustn't absolutely be installed and used in such environments.
	Position the whole structure following the installation characteristics mentioned in the specific chapters of this manual.
	Note! • The equipment has not been designed for an embedding installation. • The equipment must operate in thoroughly ventilated rooms. • The equipment drains must be free (not obstructed or blocked by foreign matters).
	The gas appliance must be placed under a suction hood, which system must be endowed with the technical features complying with the standards in force in the country of the user.
	Once the equipment has been connected to the energy and drain sources, it must remain static (not movable) in the area which has been foreseen for use and maintenance. An improper connection may give rise to a dangerous situation.
	If necessary, for the connection to the electrical line use a flexible cable which characteristics comply with those of the cable with rubber insulation, model H07RN-F. The supply voltage supported by the cable, with the appliance on, must not diverge from the rated voltage value ± 15%, mentioned at the bottom of the technical data table.
	The equipment must be included in an “Equipotential” earth unload system.
	The appliance drain must be conveyed into the grey water drainage system, with a "spigot and socket" pipe with no trap.
	The equipment must be used only for the indicated purposes. Any other use must be considered as “IMPROPER” and therefore the manufacturer refuses all responsibility for possible consequent damages to persons or things.
	Special safety prescriptions (Obligations-Prohibitions-Dangers) are mentioned in detail in a specific chapter concerning these issues.
	Do not obstruct the heat extraction and/or dissipation openings.

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Tasks and qualifications required for the operators

	"Homogeneous" Operator (SKILLED OPERATOR) Learned operator, authorized to carry out the handling, transport, installation, maintenance, repair and demolition of the equipment.
	The homogeneous operator can not carry out any type of operation (installation, maintenance and/or other) without having first examined the whole documentation.

	The information reported in this manual must be used only by the qualified technical operator, authorized to perform: handling, installation and maintenance of the equipments in hand.
	The technical operators must be trained in all the aspects concerning functioning and safety. The technical operators must interact following all required safety rules.

Working zones and dangerous zones

The following classification has been established for a better definition of the intervention field and of the corresponding working zones:
• **Dangerous zones:** any zone inside and/or near a machine, where the presence of an exposed person represents a risk for the safety and health of said person.
• **Exposed person:** any person completely or partly in a dangerous zone.

	During operation, keep a minimum distance from the appliance, in order not to jeopardize the operator safety if anything unexpected should happen.
	The generic operator must have gone through this document. Such operator is not authorized in any case to perform check or maintenance operations pertaining to skilled and authorized personnel (Homogeneous operator).

The dangerous zones are also:
• All the working areas inside the machine
• All the areas protected by special protection and safety systems, such as photocells photoelectric barriers, protection panel, interlocked doors, protection guard.
• All the zoned inside control units, electrical panels and connector blocks.
• All zones around the functioning machine, when the minimum safety sistances are not complied with.

Equipment necessary for installation

For the correct execution of the installation operations, the authorized technical operator must provide himself with the tools provided, such as:

3 and 8 mm slot screwdriver	Gas leaks detector.	Tools for gas use (pipes, gaskets etc.)
Fixed spanners from 7 mm to 24 mm	Tools for electrical use (cables, terminal boards, industrial outlets etc.)	Tools for water use (pipes, gaskets etc.)
Electrician shears	Self-locking pliers	Kit for gas type changeover, supplied from the manufacturer

	In addition to the tools indicated, a device for the equipment lifting will also be necessary: it must comply with all the in force standards concerning the hoisting equipments.

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Indications concerning residual risks

Though the rules for "good manufacturing practice" and the provisions of law which regulate manufacturing and marketing of the product have been implemented, "residual risks" still remain which, due to the very nature of the appliance, could not be eliminated. These risks include:

	Residual risk of electrocution: This risk remains when intervening on live electrical and/or electronic devices.
	Residual risk of burning: This risk remains when unintentionally coming into contact with materials at high temperatures.
	Residual risk of burning for spillage of material: This risk remains when unintentionally coming into contact with materials being spilled at high temperatures. Containers too full of liquids, or solids, changing their state while they are being heated (from a solid state to a liquid state), if incorrectly used, can cause burning. During processing phase, the containers being used must be placed on clearly visible levels.
	Residual risk of limb crushing: This risk remains when unintentionally coming into contact with any part being positioned, transported, stored, assembled.

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Obligations - Prohibitions - Suggestions - Recommendations

	On reception, open the packaging and make sure that the appliance and accessories have not been damaged during transportation. If damage is found, report it promptly to the carrier and do not install the appliance. Contact qualified and authorised personnel to report the problem detected. The manufacturer is not liable for damage caused during transportation
	Prohibition for unauthorised personnel to perform any interventions (included children, disabled and persons with limited physical, sensory and mental skills).
	Read the instructions before performing any type of operation.
	Wear a protection outfit, suitable to the operations to be performed. For what concerns the personal protection devices, the European Community has issued the directives which the operators must follow.
	Absolute prohibition to damage or remove the plates and pictograms applied to the machine.
	Interrupt every form of supply (electrical - gas - water) upstream the machine each time it's necessary to operate in safety conditions.
	Do not leave objects or inflammable material next to the machine.
	Special safety prescriptions (Obligations-Prohibitions-Dangers) are mentioned in detail in a specific chapter concerning these issues.

Safe handling

	The noncompliance with the instructions described below exposes the operator to the danger of serious injuries.
	Installation operations must be performed by qualified and authorized technical operators, in keeping with the in force standards concerning thus issue, using the suitable materials described here.
	Wear personal protection clothing, which must comply with the requirements of the EC directive concerning the individual protection devices.
	The operator authorized to appliance handling and installation operations must arrange, if necessary, a "safety plan", in order to safeguard the safety of the persons involved in the operations. Moreover, the operator must keep to and strictly and scrupulously apply the laws and standards concerning mobile yards.
	Make sure that the employed lifting means have a carrying capacity suitable to the loads to be lifted and that they are kept in good conditions.
	Perform handling operations using lifting means with a carrying capacity suitable to the appliance weight, increased by the 20%.
	Follow the indications written on the package and/or on the same appliance before going on with the handling.
	Check the barycentre of the load before lifting the appliance.
	Lift the appliance from the floor, enough to allow its handling.
	Do not wait or pass under the equipment while it is being lifted and handled.

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Foreword

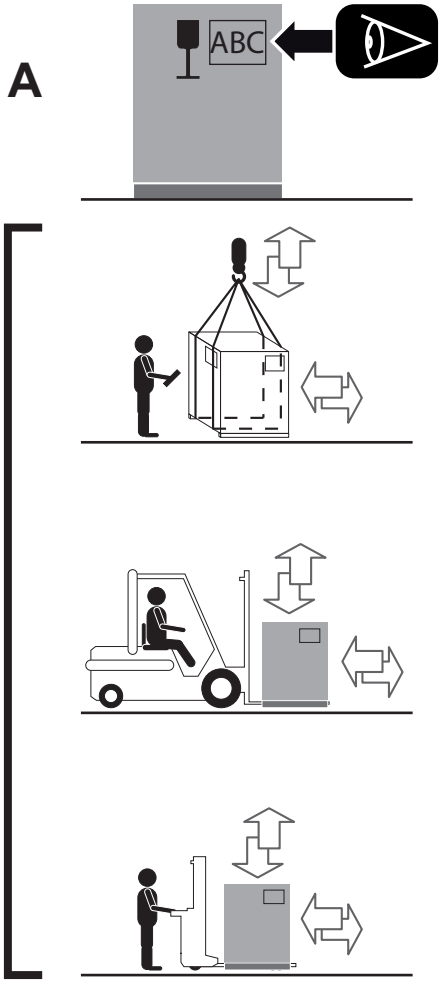
Depending on the cases, the appliance is shipped in the following configuration:

1. Blocked on the wooden base, with lining in a material suitable for packaging (detail A).

The type of packaging is chosen according to transport distance, to the customer prescriptions and to how long the appliance will remain in the package.
The following data will be applied on the package:

- destination
- possible codes
- safety pictograms
- instruction pictograms

The machines can be transported with two means:
with truck
with container.
The same type of package is foreseen in both cases.



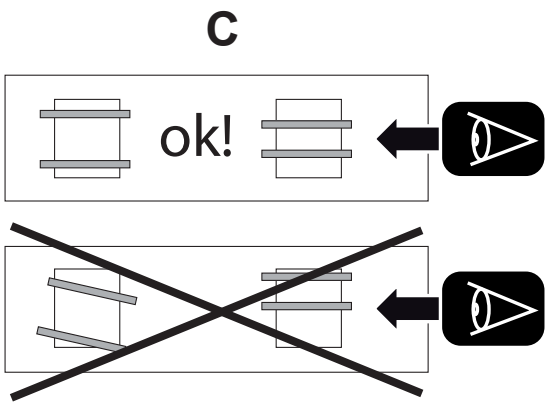
Handling - Transport

⚠	The packed appliance must be positioned in order to keep to the indications given in the pictograms and in the writings on the package outer wrap.
⚠	Do not wait or pass under the equipment while it is being lifted and handled. The noncompliance with these instructions exposes the operator to the danger of serious injuries.

- Position the hoisting equipment: take care to the barycentre of the load to be lifted (detail B - C).
- Lift the appliance enough to allow its handling.
- Position the appliance in its standing place.

Storage

Material storage methods must envisage pallets, containers, conveyors, vehicles, lifting tools and devices, which can prevent any damage caused by vibrations, bumps, abrasions, corrosions, temperature or any other possible conditions.
The stored parts must be checked periodically
to identify any possible damage.



Package removal

	The addressee is in charge of the disposal of the packing materials, which must be eliminated according to the laws in force in the appliance installation country.
	1. Remove the protection angle bars, first the upper and then the lateral ones; 2. Removed the protective material used for the package. 3. Lift the appliance at the necessary height and remove the base; 4. Position the appliance on the floor. 5. Remove the means used to lift the appliance. 6. Clear the operating area from all the material that has been removed.
⚠	Once the packaged has been removed, the appliance must appear free of tampering, dents or other defects. Otherwise, immediately inform the assistance service.

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Removal of protection materials

The outer surfaces of the appliance are protected by a coating of adhesive film, which must be manually removed once positioning phase is over.
Clean the appliance manually removing all the material used to protect its parts.

	Make sure not to damage the stainless steel surfaces, and remember especially not to use corrosive products, abrasive material or sharp tools.
	Do not clean the appliance with pressurized and/or direct water jets.
	Do not use aggressive materials such as solvents to clean the appliance. Carefully read the indications on the label of the detergent products being used, wear a protective equipment suitable to the operations to be carried out (See protection means indicated on the label of the packaging)
	Rinse the surfaces with tap water and dry them with an absorbent cloth or other non abrasive material.

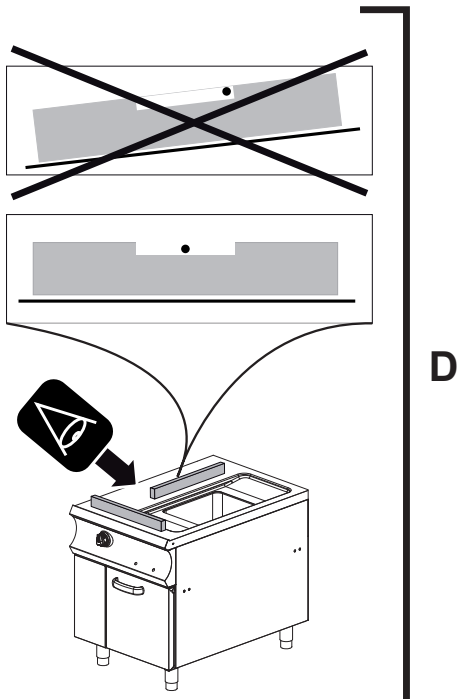
Levelling and fixing

Position in the working area (see allowed operational and environmental conditions), with the different equipments already made suitable.

Levelling and fixing envisage: the equipment adjustment as an individual independent unit or, if foreseen, its fixing in a "series".

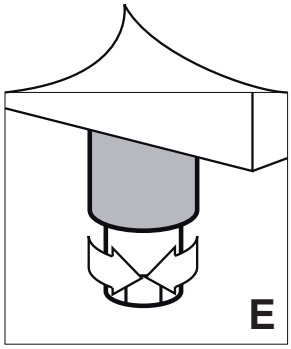
	The series positioning sequence for the different equipments is strictly connected to the purchaser (user) requirements.

Position a level on the structure (detail D).



Adjust the levelling feet (detail E) according to the indications shown by the level.

	The appliance is perfectly levelled when level and feet are adjusted on the same width and depth of the appliance.



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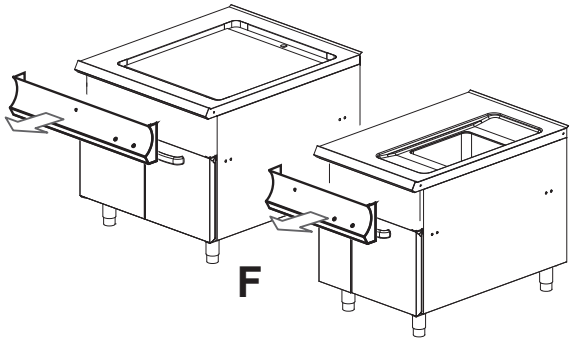
"Series" assembly

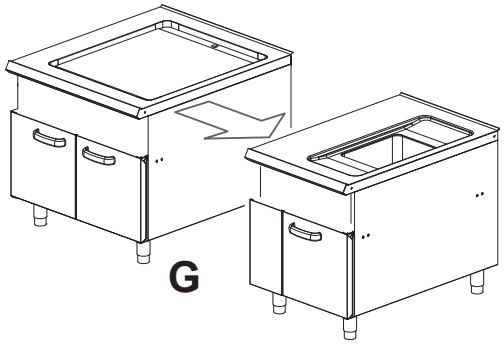
Remove the knobs and unscrew the screws for the fixing of the panel on both appliances (detail F).



⚠	The minimum distance of the appliance from the wall must be 10 cm, if this should be lower, the walls immediately close to the appliance should be insulated with fire-retardant and/or insulating treatments.

Place the equipments in order to make their sides perfectly adhere (detail G).

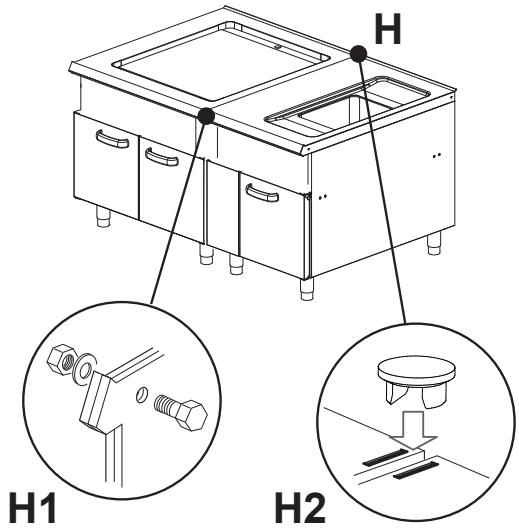
Carry out the appliance levelling as previously described (detail E).



Introduce the fixing screws in their housings and block the two structures with the locking nuts (detail H1).

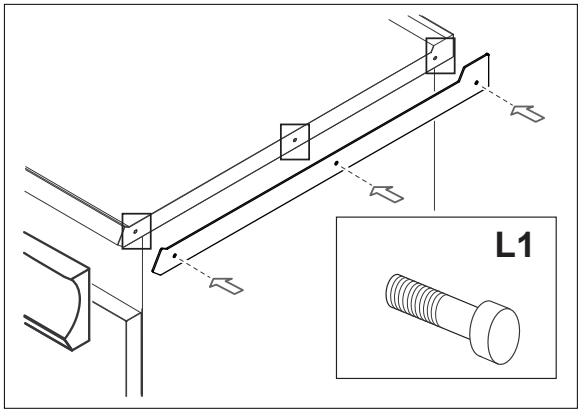
Introduce the supplied fixing cap between the two appliances (detail H2)

If necessary, repeat levelling and fixing operation sequence for the remaining equipments.



Introduction of terminal (optional)

In order to introduce the terminal, position it and fix it with the equipped screws provided (detail L1).



Once the described operations have been carried out, position again the panels and knobs of the different appliances in the respective housings.

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Description of stop modes

⚠	In stoppage conditions caused by faults and emergencies, in the event of imminent danger, it is mandatory to close all the locking devices on the supply lines upstream the appliance (Electrical-Water-Gas).
☞	The drawing illustrates the various positions the knobs take on during an emergency stop (A1-B1-C1-D1-E1) and stoppage during a working phase (A2-B2-C2-D2-E2).

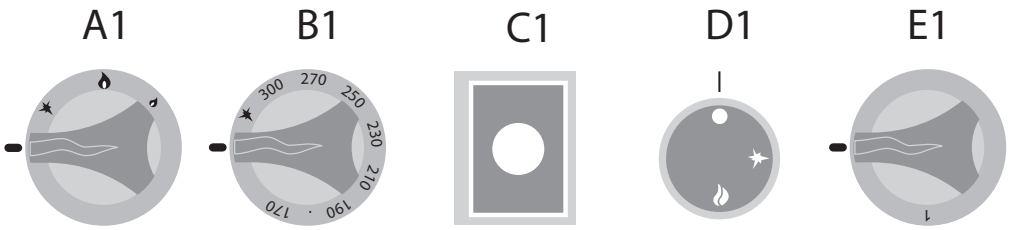
Stoppage due to faulty operations

Safety component
Standard supply with following models:
- Fryer (present on all models)
- Tilting Pan (present on all models)
- Pot (present on all models)
- Pasta cooker (present on all models)
- Stove (present on all models with electric oven. Only for 900-980: present on all models with standard electric oven)
- Frytop present on all electric models (only for 900-980)
- Water grill (present on all models)
- Lava stone (not present)
- Bain-marie (not present)
- Solid top (only for 900-980: present on all models with standard gas oven)
- Induction (present on all models)

Stop: In situations or circumstances which can be dangerous, a safety thermostat is triggered, automatically stopping heat generation. The production cycle is interrupted until the cause of the fault is resolved.
Restarting: After the problem that triggered the safety thermostat is resolved, the authorised technician can restart the appliance by means of the specific controls.

Emergency stop

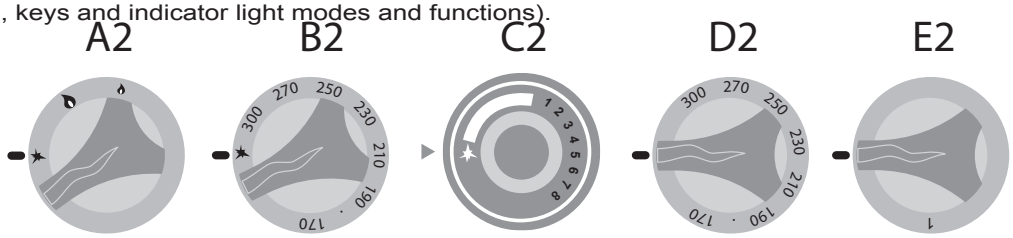
In situations or circumstances which can be dangerous, turn the knob to “Zero” depending on the model (A-B-C-D-E-1). See knobs, keys and indicator light modes and functions.



Stoppage during a work phase

In situations or circumstances which require temporary stop of heat generation, act as follows:
- Gas Appliance: Turn the knobs to the piezoelectric position (A-B-C-2), the pilot flame remains lit as the gas flow in the burner is not interrupted.
- Electric Appliance: Turn the knobs “D2-E2” to “Zero” to stop heat generation.

(See knobs, keys and indicator light modes and functions).



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5. INSTRUCTIONS FOR USE

Commissioning

	When commissioning the appliance and when starting it after a prolonged stop, it must be thoroughly cleaned to eliminate all residue of extraneous material (See Routine Maintenance).

When the operations have been successfully performed, go on with the ordinary use of the appliance, see “Daily activation”.

Daily activation

1. Open the network locks upstream the appliance (Gas - Water - Electric).
2. Make sure that the water drain (if present) is not clogged.
3. Make sure that the room local exhaust system works properly
4. Check the cleanliness and hygiene of the appliance.

	For an ideal cooking be sure to have 5,5 liters of water in each container. Refill in case of needed.

When the operations have been successfully performed, go on with "Start for cooking" operations, described in the use manual: operating instructions issued for each appliance.

Daily deactivation

Perform the operations according to the procedure described for each appliance.
Once the above mentioned operations for each appliance are over, it is necessary to:

1. Close the network locks upstream the appliance (Gas - Water - Electric).
2. Make sure that the drain cocks (if present) are positioned to “Close”.
3. Check the cleanliness and hygiene of the appliance see “Cleaning”.

Prolonged deactivation in time

In the event of prolonged inactivity, carry out all the procedures described for the daily deactivation and protect the parts mostly exposed to oxidation as described in "Maintenance" chapter.

	If the appliance is connected to a flue, the exhaust pipe must be cleaned according to that foreseen by specific regulatory provisions of the country (contact your installer for information).
	To make sure that the appliance is in perfect technical conditions, have it serviced at least once a year by an authorised technician of the assistance service.

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	Obligations - Prohibitions - Suggestions - Recommendations **Before performing any of the cleaning operations described hereafter, the operator must have had a look at the whole document, carefully read:** • **General and safety warnings** • **Indications concerning residual risks** • **Safety for a correct use** • **Safety for the appliance cleaning**
	Prohibition for unauthorised personnel to perform any interventions (included children, disabled and persons with limited physical, sensory and mental skills). Prohibition for generic operators to perform operations reserved for qualified and authorised technicians.
	If the appliance is connected to a flue, the exhaust pipe must be cleaned according to what foreseen by specific regulatory provisions of the country (Contact your installer for information).
	To make sure that the appliance is in perfect technical conditions, have it serviced at least once a year by an authorised technician of the assistance service.
	Filth deposit built up near heat sources can burn during normal use of the appliance and create dangerous situations. The appliance must be cleaned regularly and every incrustation and/or food deposit removed.
	In order to eliminate every residual of moisture on the electrical plates, to ward off any early wear, once routine cleaning operations are over, switch the appliance on, make it work for approximately 10' and switch it off.
	Whenever you access the cooking area, always remember that the danger of being burnt persists. It is therefore mandatory to take appropriate measures for personal protection.
	Disconnect electrical power upstream the appliance whenever you need to work in safe conditions to perform cleaning or maintenance.
	Wear a protection outfit, suitable to the operations to be performed. For what concerns the personal protection devices, the European Community has issued the directives which the operators must follow.
	The appliance is used to prepare food products. Keep the appliance and the surrounding area constantly clean. Failure to keep the appliance in ideal hygienic conditions could cause it to deteriorate quickly and create dangerous situations.
	The chemical effect of salt and/or vinegar or other acid substances can in the long run cause the inside of the cooking compartment to corrode during cooking. At the end of the cooking cycle of such substances, the appliance must be washed thoroughly with detergent, abundantly rinsed and carefully dried.
	The liquid detergent for cleaning the cooking compartment must have certain chemical features: pH higher than 12, without chlorides/ammonia, viscosity and density similar to water. Use non-aggressive products for cleaning the inside and outside of the appliance (Use detergents on the market for cleaning steel, glass and enamel).
	Carefully read the indications on the label of the products being used, wear a protective equipment suitable to the operations to be carried out (See protection means indicated on the label of the packaging)
	Make sure not to damage the stainless steel surfaces, and remember especially not to use corrosive products, abrasive material or sharp tools.
	Do not clean the appliance with pressurized and/or direct water jets.
	Rinse the surfaces with tap water and dry them with an absorbent cloth or other non abrasive material.
	In the event of prolonged inactivity, besides disconnecting the supply lines, you must thoroughly clean all the inside and outside parts of the appliance.

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Daily cleaning

- Wait for the temperature of the grill to cool off so that the operator is not burnt.

Do not use pressurised or direct water jets.

1- Lift the cooking grill, and using a non-abrasive sponge, clean the entire surface thoroughly with soapy lukewarm water.

2- Rinse the parts and carefully dry all the surfaces using non-abrasive material;

Afterwards dry it thoroughly and put it back in place.

3- Remove, drain and carefully wash the drawers, after the cleaning operations dry it and put it back in its seat.

4- Carefully reposition all of the parts removed in their housing, making sure not to invert the assembly sequence.

If necessary, repeat the operations described above for a new cleaning cycle.

GRILL: For cleaning operation use a non-abrasive sponge and a neutral liquid detergent. Clean the grill with a moist cloth. Turn the appliance on to dry it (See Daily activation).

Cleaning for prolonged deactivation

In the event of prolonged inactivity, carry out the procedure described in daily cleaning and protect the parts more exposed to oxidation as described hereafter.

Therefore:

- Pass over all the stainless steel surfaces using a non-abrasive cloth slightly moistened with Vaseline to create a protective coating.

Air out the appliances and rooms regularly.

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6. MAINTENANCE

Qualification - Operation - Frequency

	Generic operator Person authorised and employed to operate the appliance with guards active, capable of performing routine tasks.
	Homogeneous operator Expert operator authorised for handling, transporting, installing, servicing, repairing and scrapping the equipment.

	OPERATION	FREQUENCY
	Cleaning at commissioning	Upon arrival after installation
	Cleaning appliance	Daily
	Cleaning parts in contact with foodstuff	Daily
	Cleaning internal parts	Every six months/Annually
	Checking thermostat	Yearly
	Cleaning grill	Daily

	If the supply cable should be damaged, contact authorized customer service for replacement
	Should a problem occur, the generic operator performs the first search and, if qualified, eliminates the cause of the problem and restores the appliance correctly.
	If the problem cannot be resolved, turn the appliance off, disconnect it from the electrical mains and shut all the supply valves. Then contact authorized customer service.
	The authorized maintenance technician intervenes when the generic operator was not able to pinpoint the cause of the problem, or whenever restoration of correct operation of the appliance entails executing operations for which the generic operator is not qualified.

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Troubleshooting

Whenever the appliance does not work properly, try to solve the less serious problems using this table.

FAULT	POSSIBLE CAUSE	INTERVENTION
The appliance does not turn on.	• The master switch is not connected. • The residual current device or circuit breaker has tripped.	• Connect the master switch. • Restore the residual current device or circuit breaker.
The cooking compartment is stained.	• Quality of the water. • Ineffective detergent. • Insufficient rinsing.	• Filter the water (see water softener). • Use the recommended detergent. • Rinse once again.
The light indicators do not turn on.	• The master switch is not connected. • The residual current device or circuit breaker has tripped.	• Connect the master switch. • Restore the residual current device or circuit breaker.
The orange lamp remains turned off	• Working thermostat is broken.	• Replace working thermostat
Temperature is not adjustable/ Equipment doesn't heat	• Working thermostat is broken.	• Replace working thermostat/ heating elements.
Surface working temperature is not enough for cooking / Orange lamp turn on and off continuosly	• No water into drawer	• Refill the drawer.

If the problem cannot be resolved, turn the appliance off and shut all the supply valves. Then contact authorized customer service.

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Deactivation and scrapping of appliance

	OBLIGATION OF DISPOSING OF MATERIALS USING THE LEGISLATIVE PROCEDURE IN FORCE IN THE COUNTRY WHERE THE APPLIANCE IS SCRAPPED

In compliance with Directives (see Section n. 0.1) relating to the reduction of use of hazardous substances in electrical and electronic equipment, as well as waste disposal. The symbol of the barred waste bin carried on the appliance or its packaging indicates that the product at the end of its useful life must be disposed of separately from other waste.
Differentiated waste collection of this appliance at the end of its life is organised and implemented by the manufacturer. The user who wishes to get rid of this appliance must contact the manufacturer and follow the instructions received to separately dispose of the appliance at the end of its life.
An appropriate collection and dispatching of exhausted appliances to environmentally compatible recycling, treatment and disposal plants helps to prevent damaging effects on health and environment and also guarantees that the component parts of exhausted appliances are effectively recycled and/or reused. Holders of exhausted appliances who dispose of them illegally will be prosecuted according to the in force standards.

	Appliance deactivation and scrapping are entrusted to skilled electrical and mechanical personnel, who must wear the individual protection devices provided, such as clothing with characteristics suitable to the operations to be performed, protective gloves, accident prevention shoes, helmets and goggles.
	Before starting disassembly, create a space around the appliance, wide and tidy enough to allow the operator movements in safety conditions.

It is necessary to:
• Clear the electric network.
• Disconnect the appliance from the electric network.
• Remove the appliance exit electrical cables.
• Close water entry cock (network valve) from the waterworks.
• Disconnect and remove the waterworks' pipes from the appliance.
• Disconnect and remove the pipe for grey water drain exit.

	After disassembly, there could be a wet area around the appliance, therefore, dry these zones before proceeding further.

When the operating area has been reset through this procedure, it is necessary to:
• Remove the protection panels.
• Strip down the appliance in its main parts.
• Separate the appliance parts according to their typology (eg. metallic materials, electric materials etc.) and dispatch them to waste separation centres.

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1. TECHNICAL DATA

1.1 WATER GRILL

MODEL	DIMENSIONS in mm.		POWER INPUT TOTAL*	WEIGHT NET
	esternal	grid		
	WxDxH/H max.	WxD	kW	kg
AQE477	40x73x85	(17,5x47,5)x2	6	50
AQE777	80x73x85	(17,5x47,5)x4	12	82

***SUPPLY VOLTAGE:** 3N AC 415 V; 3 AC 240 V; 1N 240 V 50/60 Hz.
N.B.: The input power with 3N AC 380 V; 3 AC 220 V; 1N 220 V 50/60 Hz is approximately 16% lower.
The input power with 3N AC 400 V; 3 AC 230 V; 1N 230 V 50/60 Hz is approximately 8% lower.

1.2 TECHNICAL CHARACTERISTICS

Frame made of steel, mounted on height-adjustable feet and with a rubber platform with splash guard made of AISI 304 stainless steel, C version.
GRID enamelled cast iron.
DRIP TRAY: made of AISI 304 stainless steel cooking water/oil/grease collection container.
ELECTRIC HEATING with armoured electrical heating elements.
INDEPENDENT CONTROLS with knobs different for each cooking area (no. 2 grids)

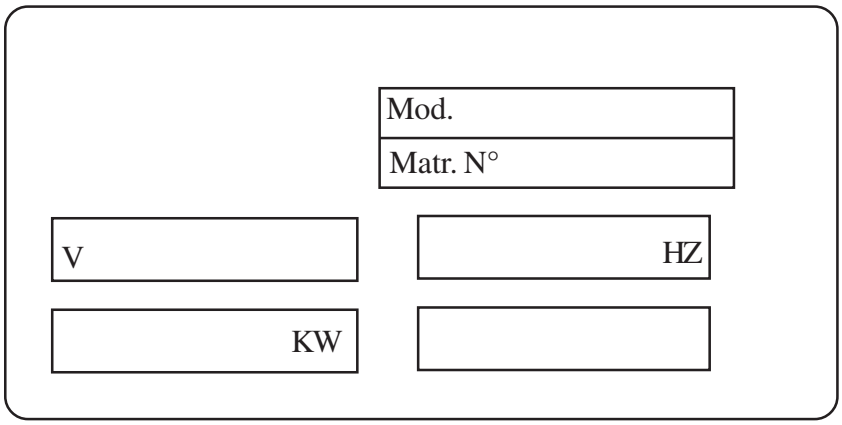
2. INSTALLATION INSTRUCTIONS

Installation must be performed by qualified persons in accordance with current regulations.

WARNINGS:
If the oven is installed against a wall, the wall needs to withstand temperatures of 100°C and must be fireproof.
Before proceeding with the installation, remove the protective plastic film and eliminate any adhesive residues by means of a suitable product for cleaning stainless steel.
Install the oven horizontally, correct positioning is obtained by turning the levelling feet.

2.1 ELECTRIC DATA PLATE

The technical data plate is under the bottom edge of the instrument panel.



2.2 LAWS, REGULATIONS AND TECHNICAL DIRECTIVES

The following regulations must be observed during installation:

- Current accident and fire regulations.
- The regulations of the electric power supply company.
- Local Health regulations.
- Electrical systems standards.

2.3 PLACE OF INSTALLATION

- The unit should be installed in a room with adequate ventilation.
- Install the unit in compliance with the local safety regulations.

2.4 POSITIONING

- The various units may be installed separately or combined with other units in the range.
- This unit is not suitable for encasing.
- The distance from the side walls must be at least 10 cm.; should the distance be less or the material of the walls or floor be flammable, it is vital to install heat insulation.

2.5 ELECTRICAL CONNECTION

The electrical connection must be made in compliance with CEI standards, only by authorized and skilled personnel. Firstly, check the data given in the technical data table of this manual, on the data plate and in the wiring diagram. The envisaged connection is of the fixed type.

IMPORTANT: A multi-polar mains cut-off device must be provided upstream from each oven, with a contact gap of at least 3 mm., for example:

- a manual switch of suitable capacity, equipped with fuses
- circuit breaker with relevant miniature circuit breakers.

2.5.1 EARTHING

It is vital to earth the oven.
Connect the terminals marked by the symbols (⏚) positioned on the line-in terminal block to an efficient grounding complying with the local regulations in force.

SPECIFIC WARNINGS
The electrical safety of this unit is assured only when it is connected correctly to an effective earthing system as stated in the current electrical safety standards; the manufacturer accepts no liability if these safety standards are not met.
It is necessary to verify this fundamental safety requisite and, in case of doubt, ask for the system to be tested thoroughly by professionally qualified personnel.
The manufacturer cannot be deemed responsible for any damage caused by failure to earth the system.

CAUTION: NEVER CUT THE EARTH WIRE (yellow-green).

2.5.2 EQUIPOTENTIAL SYSTEM

The oven must be included in an equipotential system whose efficiency must be checked according to the standards in force. The screw marked with the ”Equipotential” label is on the back near the cable clamp.

2.5.3 POWER SUPPLY CABLE

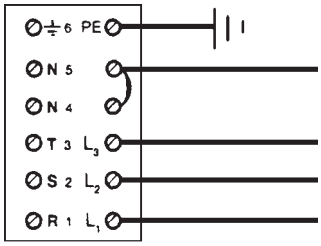
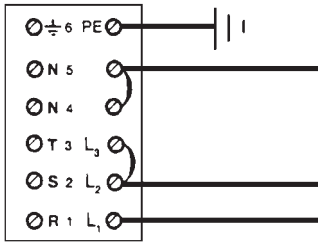
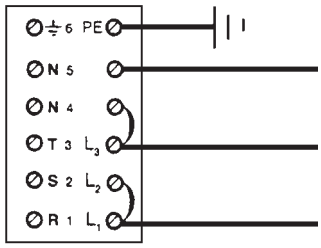
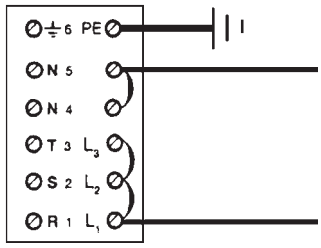
The unit is delivered fitted for one of the following voltages:

3N AC 380...415 V; 3 AC 220...240 V;1N AC 220...240 V 50/60 Hz.

The specifications of the power supply connection flexible cable must match or be superior to those of the cable with rubber insulation H07RN-F. Introduce the cable through the cable clamp and secure it firmly. During operation, the power supply voltage should not differ from the voltage rating by +/-10%.
To access the terminal block in order to connect the unit to a supply mains with different characteristics to the ones envisaged, or to replace the supply cable, you need to:

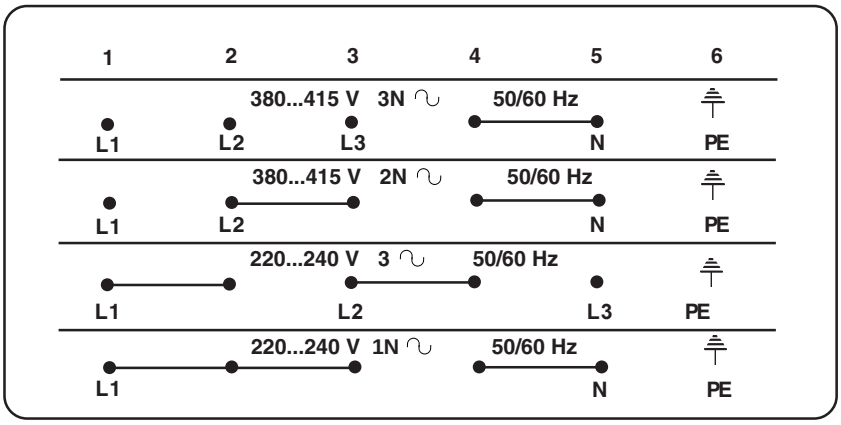
- remove the front panel
- connect the supply cable to the terminal block according to need, following the instructions given on the label located near the terminal block and in this handbook.

2.5.4 CONNECTIONS TO THE VARIOUS ELECTRIC MAINS

3N AC 380...415 V 50/60 Hz. Elements 240 V		PE (Earth) N (NP) L_3 (T) L_2 (S) L_1 (R)	yellow-green blue black black brown
2N AC 380...415 V 50/60 Hz. Elements 240 V		PE (Earth) N (NP) L_2 (S) L_1 (R)	yellow-green blue black brown
3 AC 220...240 V 50/60 Hz. Elements 240 V		PE (Earth) L_3 (T) L_2 (S) L_1 (R)	yellow-green black black brown
1N AC 220...240 V 50/60 Hz. Elements 240 V		PE (Earth) N (NP) L_1 (R)	yellow-green blue brown

Tab. 2

The electrical connection plate is placed near the terminal board.

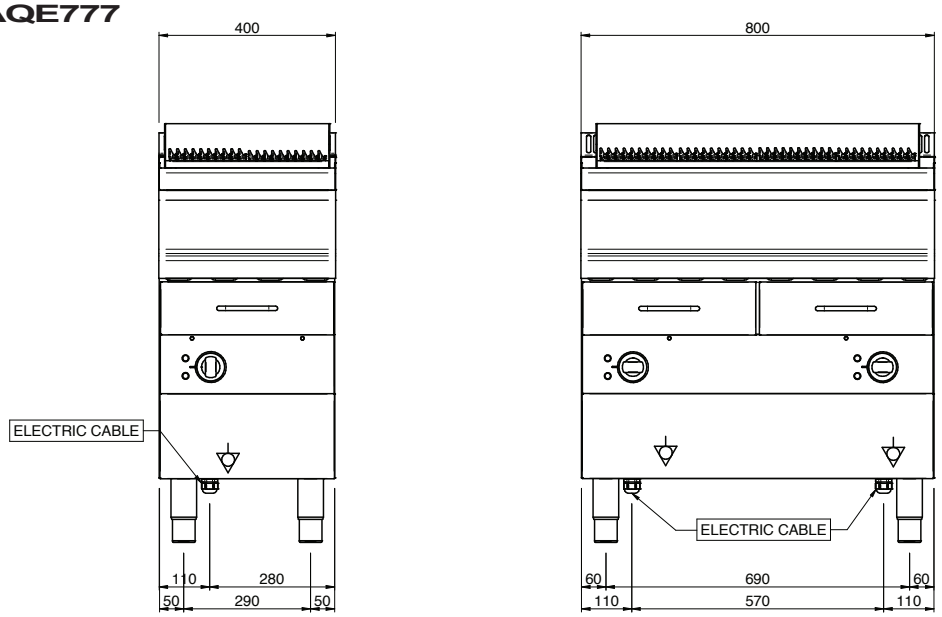


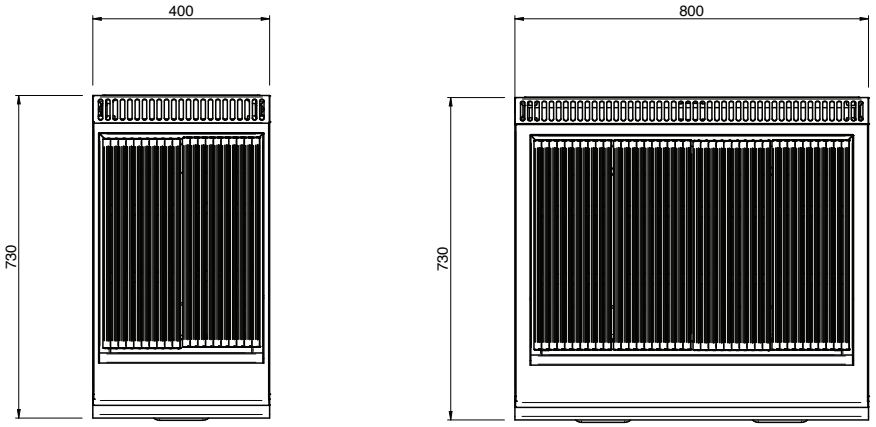
MODEL	AQE477		AQE777	
TYPE OF SUPPLY	Mass. A/f.	N° cables mm²	Mass. A/f.	N° cables mm²
3N AC 380...415 V 50/60 Hz.	9	5 x 2.5	18	5 x 2.5
2N AC 380...415 V 50/60 Hz.	13	4 x 2.5	26	4 x 6
3 AC 220...240 V 50/60 Hz.	15	4 x 2.5	30	4 x 4
1N AC 220...240 V 50/60 Hz.	26	3 x 4	52	3 x 10

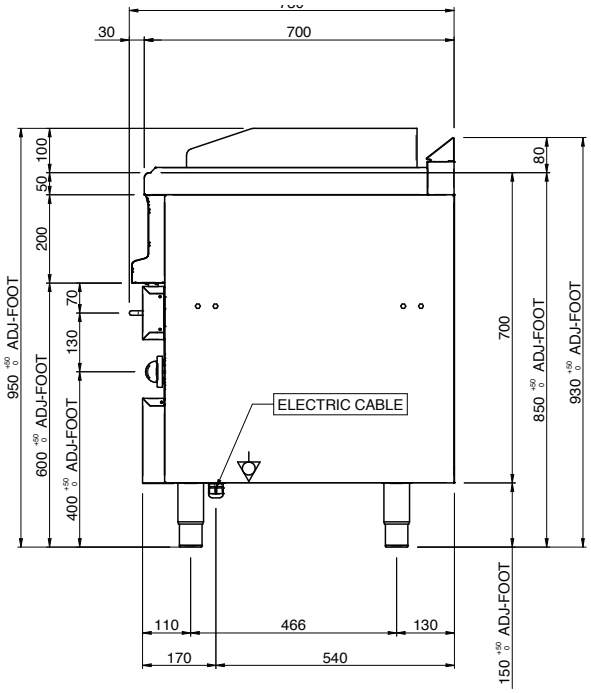
Tab. 3

SCHEMI D'INSTALLAZIONE - INSTALLATION DIAGRAM - SCHEMAS D'INSTALLATION - INSTALLATIONSPLÄNE - ESQUEMAS DE INSTALACIÓN

AQE477 / AQE777







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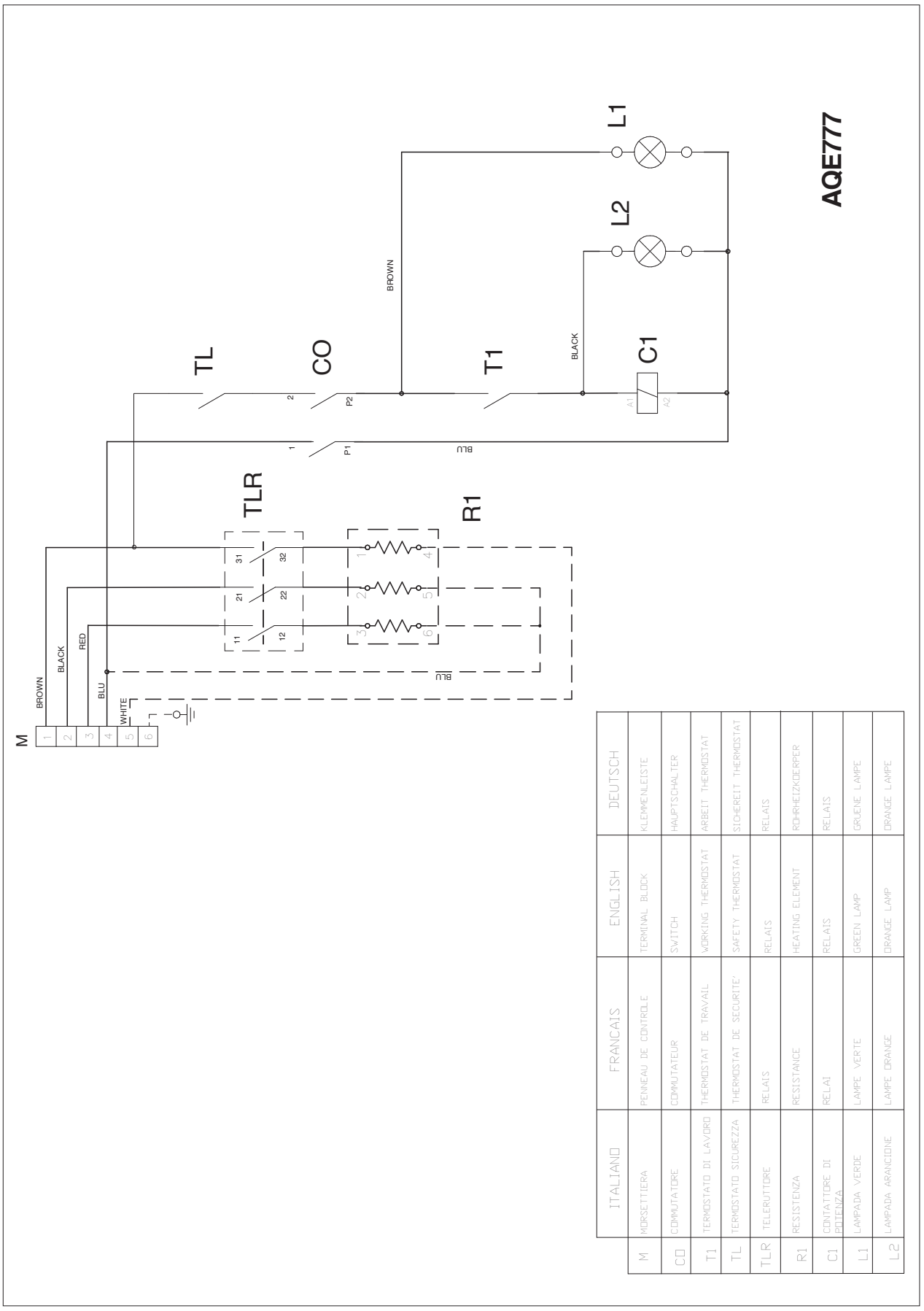
SCHEMA ELETTRICO - WIRING DIAGRAM - SCHEMA ELECTRIQUE - SCHALTPLAN - ESQUEMA ELECTRICO



	ITALIANO	FRANCAIS	ENGLISH	DEUTSCH
M	MORSETTIERA	PENNEAU DE CONTROLE	TERMINAL BLOCK	KLEMMENLEISTE
CO	COMMUTATORE	COMMUTATEUR	SWITCH	HAUPTSCHALTER
T1	TERMOSTATO DI LAVORO	THERMOSTAT DE TRAVAIL	WORKING THERMOSTAT	ARBEIT THERMOSTAT
TL	TERMOSTATO SICUREZZA	THERMOSTAT DE SECURITE'	SAFETY THERMOSTAT	SICHEREIT THERMOSTAT
TLR	TELERUTTORE	RELAIS	RELAIS	RELAIS
R1	RESISTENZA	RESISTANCE	HEATING ELEMENT	ROHRHEIZKOERPER
C1	CONTATTORE DI POTENZA	RELAI	RELAIS	RELAIS
L1	LAMPADA VERDE	LAMPE VERTE	GREEN LAMP	GRUENE LAMPE
L2	LAMPADA ARANCIONE	LAMPE ORANGE	ORANGE LAMP	ORANGE LAMPE

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