09/2018

Mod: E9/4IDA8

Production code: BBEA998I

Diamond
catering equipment

INSTALLATION INSTRUCTIONS
FOR THE USE OF THE SPECIALISED TECHNICIAN

EN

E477I/498I
EA477I/2A8I/411I

E777I/998I
EA777I/4A8I/911I

EWA477

ELEKTRYCZNY
ELECTRIC
ELEKTRISCH
ELECTRIQUE
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07/2015 - Ed. 0 - Cod.n° 183970

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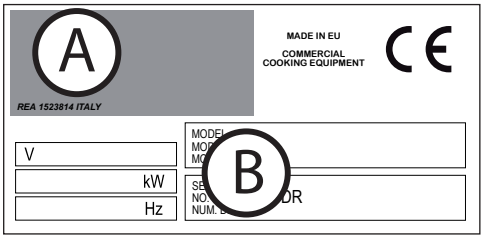
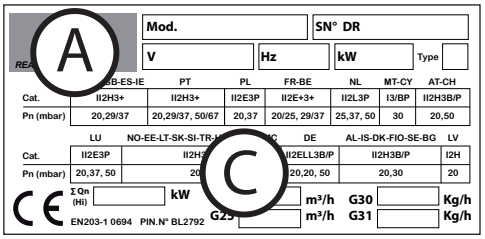
Targa di identificazione - Identification plate - Plaque d'identification - Placa de identificación - Typenschild - Placa de identificação - Tabliczka identyfikacyjna - Identificatielabel - Паспортная табличка.

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.





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CONTENTS

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.

1. INFORMATION FOR OPERATORS

Intended use

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 around the appliance must be fireproof and/or insulated against possible heat sources.

Test inspection and warranty

Test inspection: the appliance was inspected by the manufacturer during assembly at the production site. All inspection certificates will be delivered to the customer.
Warranty: the appliance is covered by a 12-month warranty, according to the details carried on the sales contract. If during the period covered by the warranty, defective operations occur or faulty equipment parts are found which are included in the warranty conditions, after proper verifications, the faulty parts will be repaired or replaced.
The faulty parts covered by the warranty will be repaired or replaced free of charge. The customer will take care of transportation and/or shipping expenses, as well as 2-way trip expenses relative to the interventions of the manufacturer's

technicians at the customer's site.
Labour costs relative to the intervention of the manufacturer's technicians at the customer's site for repairing defects covered by the warranty are at the customer's expenses, unless the nature of the defect can easily be taken care of by the customer.
All expendable equipment and materials supplied by the manufacturer together with the unit are excluded from the warranty.
The Manufacturer is liable for the equipment in its original configuration.
The manufacturer will not be held liable for improper use of the appliance, for damage caused ensuing operations not taken into consideration in this manual or without prior authorisation of the manufacturer himself.

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).

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.

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.
	Do not use the equipment with empty pots. Risk of burning

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.

2. GENERAL SAFETY INFORMATION

Obligations - Prohibitions - Advice - Recommendations

	Store this document carefully, so that it is available for whoever uses the appliance, consulting it when needed.
	The controls on the appliance can only be switched by hand. Damage caused by sharp objects or the likes terminate all and any warranty rights.
	In order to minimise the risk of shocks or fire, do not connect or disconnect the unit with wet hands.
	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.

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, were not possible to eliminate. These risks include:

	**Residual danger of electromagnetic interference:** the equipment use can damage the correct working of cardiac stimulator (pacemaker).
	**Residual risk of danger to magnetic components:** this risk subsists in case of objects equipped with magnetic components (mobile phone, credit cards etc.) which are placed near the working equipment. They could suffer alterations and be damaged.
	**Residual risk of electrocution:** This risks remains when intervening on live electrical and/or electronic devices.
	**Residual risk of burning:** This risks remains when unintentionally coming into contact with materials at high temperatures.
	**Residual risk of burning due to leaking material** This risks remains when coming into contact unintentionally with leaking materials at high temperatures. Containers too full of liquids and/or solids which when heated change morphology (passing from a solid state to a liquid state) can cause burning if used improperly. During work, the containers which are used must be positioned at easily visible levels.
	**Residual risk of explosions** This risk remains when: • there is smell of gas in the room; • appliance used in an atmosphere containing substances which risk exploding; • using food in closed containers (such as jars and cans), if they are not suitable for the purpose.
	**Residual risk of fire** This risk remains when: • using with flammable liquids (such as alcohol).

3. POSITIONING AND HANDLING

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.

Foreword

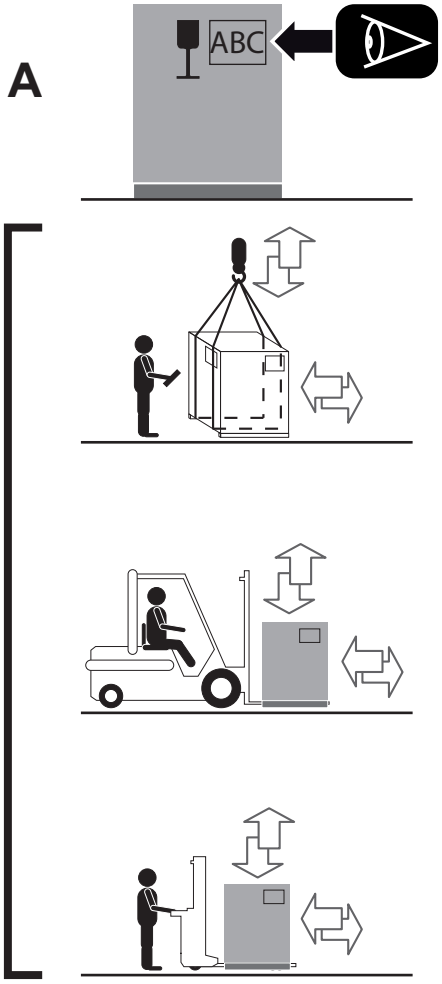
Depending on the cases, the appliance is shipped in the following configuration:

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.



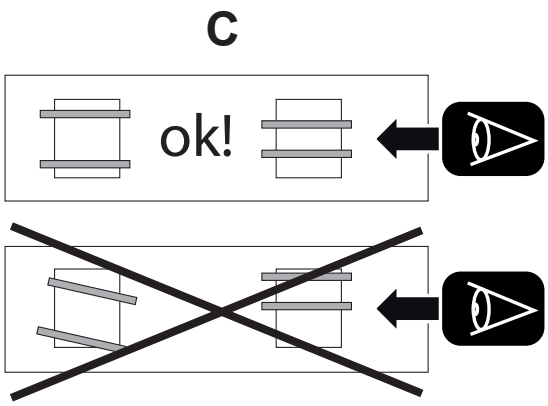
Handling - Transport

⚠	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.

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.

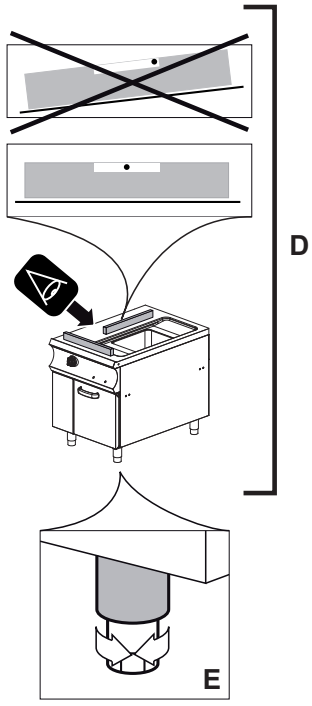
Levelling and fixing envisage: the equipment adjustment as an individual independent unit or, if foreseen, its fixing in a "series".

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

Position a level on the structure (detail D).

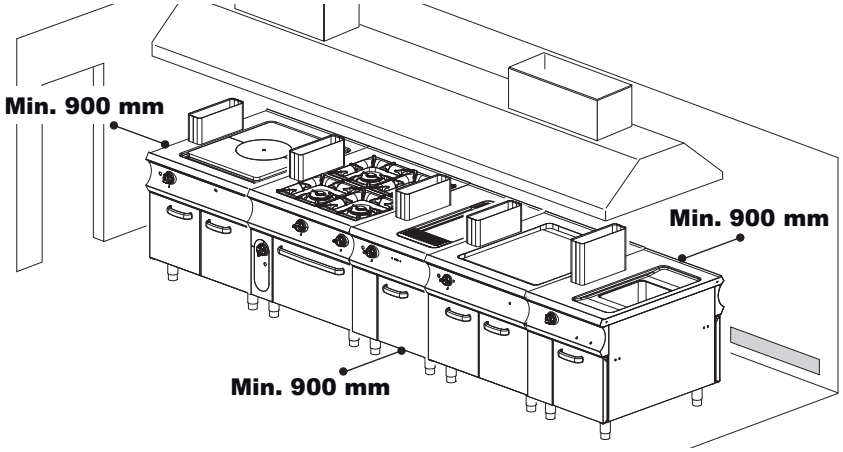
Adjust the levelling feet (detail E) according to the indications shown by the level.

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



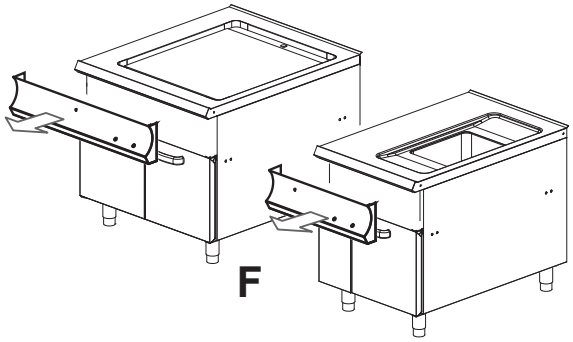
1100 - Assembly equipment

	Installation minimum distances



"Series" assembly

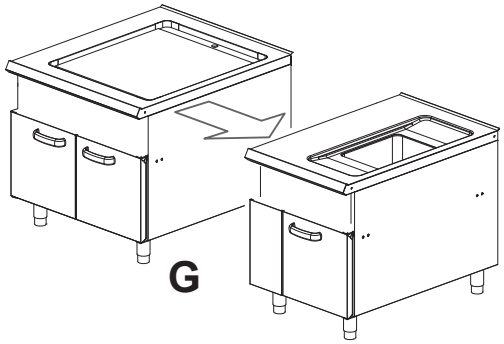
Remove the knobs and unscrew the screws for the fixing of the panel on both appliances (detail F).



⚠	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).

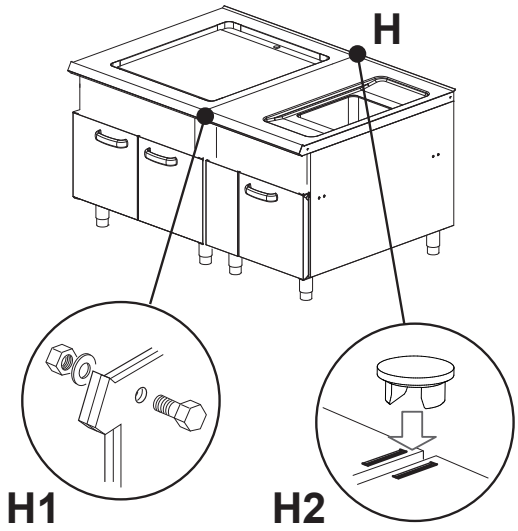
Carry out the appliance levelling as previously described (detail E).



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

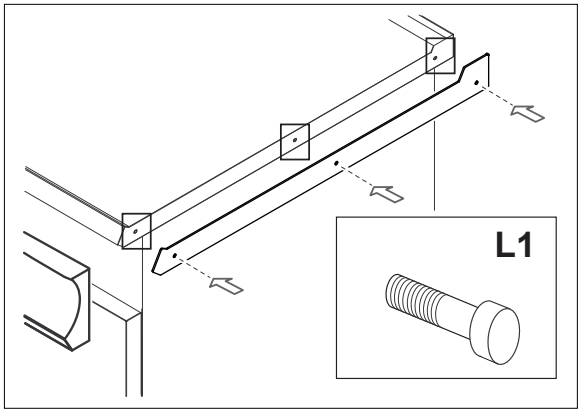
Introduce the supplied fixing cap between the two appliances (detail H2)

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.

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).

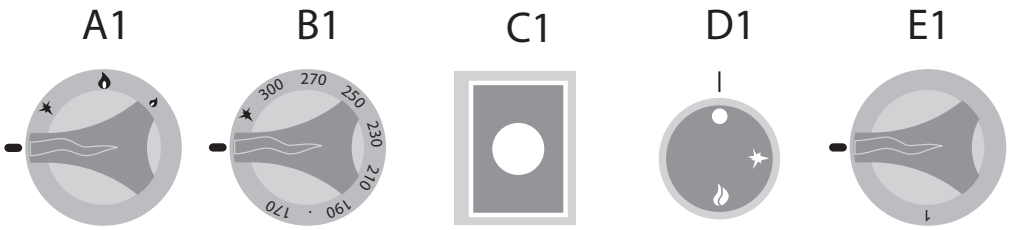
Stoppage due to faulty operations

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)
- 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

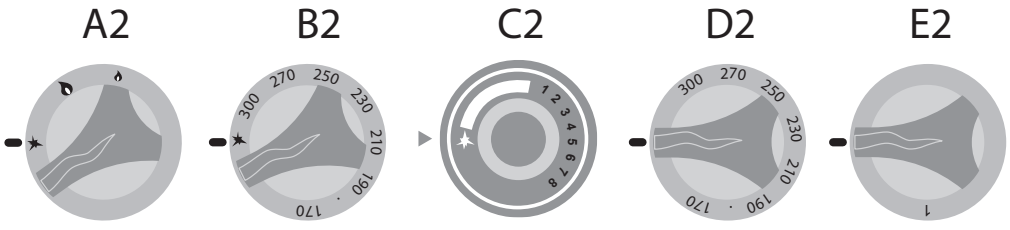
In situations or circumstances which can be dangerous, turn the knob to “Zero” depending on the model (A-B-C-D-E-1). See knobs, keys and indicator light modes and functions.



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).



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.

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.

	**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.

Cleaning at commissioning

Remove the outer protective film by hand and thoroughly clean all the outside parts of the appliance.
At the end of the operations described for cleaning the outside parts, carefully clean the cooking compartment.

Use a standard sprayer to apply the specific detergent liquid on the whole surface of the cooking compartment, and using a non-abrasive sponge, clean the entire surface thoroughly by hand.

When the operations have been successfully performed, carefully dry the cooking compartment with a non-abrasive cloth. If necessary, repeat the operations described above for a new cleaning cycle.

Clean with detergent and tap water also the parts that have been removed (grids, pans, racks, wall baffles, or any other object that can be removed from the cooking compartment). Carefully dry also the components that have been removed.
Once these operations are over, position the removed parts in the housings provided.

When repositioning the parts removed, do not invert positions.

Cleaning for prolonged deactivation

In the event of prolonged inactivity, carry out all the procedures described in "Daily deactivation", and for each appliance, apply
the procedure described in “Maintenance” (See cleaning).
When the operations are over, protect the parts mostly exposed to oxidation
doing as follows.
Therefore:
• Use a specific detergent to clean the parts;
• Dry the surfaces carefully using non-abrasive material;
• Go over all the stainless steel surfaces with a non-abrasive cloth slightly moistened with Vaseline to create a protective coating.

For appliances with doors and rubber gaskets, leave the door slightly ajar to let it air out and spread protective talcum powder
on the rubber gasket surfaces.

• Air out the appliances and rooms regularly.

Qualification - Operation - Frequency

“Generic” Operator
Person authorised and in charge of appliance operation with active guards and capable of performing simple tasks.

“Homogeneous” Operator
Learned operator, authorized to carry out the handling, transport, installation, maintenance, repair and demolition of the equipment.

OPERATION	FREQUENCY
Cleaning at commissioning	Upon arrival after installation
Appliance cleaning	Daily
Cleaning parts in contact with foodstuff	Daily
Flue cleaning	Yearly
Checking thermostat	Upon arrival after installation - Yearly
Checking microswitch (models predisposed)	Upon arrival after installation - Yearly
Checking exhaust gases (models predisposed)	Upon arrival after installation - Yearly
Checking supply cable	Upon arrival after installation - Yearly
Oil filter cleaning (Only for fryers)	Weekly
Top cleaning (chrome-plated, cast iron, glass)	Daily

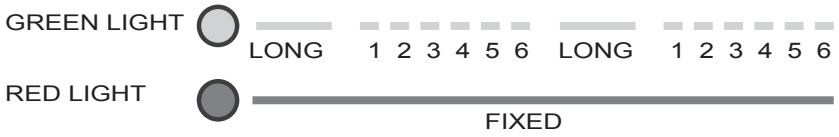
	If the supply cable should be damaged, contact authorized customer service for replacement
	Should a problem occur, the generic operator performs the first search and, if qualified, eliminates the cause of the problem and restores the appliance correct operation.
	If the problem cannot be resolved, turn 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.

4. ROUTINE MAINTENANCE

Troubleshooting

Red indicator's fixed lighting and shining green light (see 2. Safety general information – knobs and keys tasks). A different kind of trouble is connected to the green light's frequency and length of time.
Exemple:

TROUBLE 06



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

TROUBLE	ISSUE	CAUSE	SOLUTION
1	The inductor is not powered	Improper pot (e.g. aluminium)	Use a proper pot (e.g. in 430 steel)
2	High current on the inductor	Improper pot (e.g. aluminium)	Use a proper pot (e.g. in 430 steel)
3	High temperature on the cooling unit	Choked air ducts / Blocked fan	Check and free the ducts / Clean the fan
4	High temperature of the cooking area	Empty pot	Remove the pot and turn off the top
5	Knob interrupted	Faulty knob	Check / replace switch
6	High temperature inside the generator	Obstructed air pipelines/ blocked fan	Check and free the ducts / Clean the fan
7	Temperature sensor of the cooking area	Sensor short circuit	Check / replace sensor
10	Connection error	Connection between control panel and generator is missing	Disconnect the top from the supply and check the connections

	For the all other issues please contact costumer service.

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 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

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

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.

1. TECHNICAL DATA

1.1 INDUCTION COOK TOPS

SUPPLY VOLTAGE 380-415 3 50/60 Hz

Tab. 1

MODEL	DIMENSIONS in mm			ELECTRIC INPUT POWER (*)	NET WEIGHT
	EXTERNAL	PLATE			
	W x D x H/max.H	kW	kW	kW	kg.
E477I/A477I	40x73x25/85	2	3,5	7	38/53
E777I/A777I	70x73x25/85	4	3,5	14	61/76
E498I/998I	40/80x90x25	2/4	5	10/20	58/83
E2A8I/4A8I	40/80x90x85	2/4	5	10/20	100/200
E411I/911I	45/90x110x85	2/4	5	10/20	80/120
EWA477	40x73x85	1	5	5	50

1.2 TECHNICAL CHARACTERISTICS

STRUCTURE

Very thick stainless steel framework mounted on levelling feet adjustable in height.

COOK TOP

AISI 18/10 satin stainless steel with insert in airtight pyroceram.

- Pilot light indicating hob working.
- Athermic handle controls.
- Power regulators for controlling the cooking areas and for an excellent temperature regulation.
- Short heating time: the bottom of the pot is heated directly, without any transfer through the cook top.
- No further supply of power after removing the pot from the cooking unit. The set power is immediately reached by placing the pot back on the heater. Quick reaction to changes in power setting.
- The pyroceram surface does not heat through heat transmission. The light heating derives exclusively from the contact with the bottom of the pot. No power supply without the pot. “Cold” cooking areas, no danger of fire.
- maximum operating safety thanks to the different safety functions, in particular:
- controlling the “cooking with empty pot” condition
- pot detection
- controlling the temperature of the cooking areas.

2. INSTALLATION INSTRUCTIONS

Before installing, remove the plastic protective film and eliminate any adhesive residues with a proper stainless steel cleaning product.

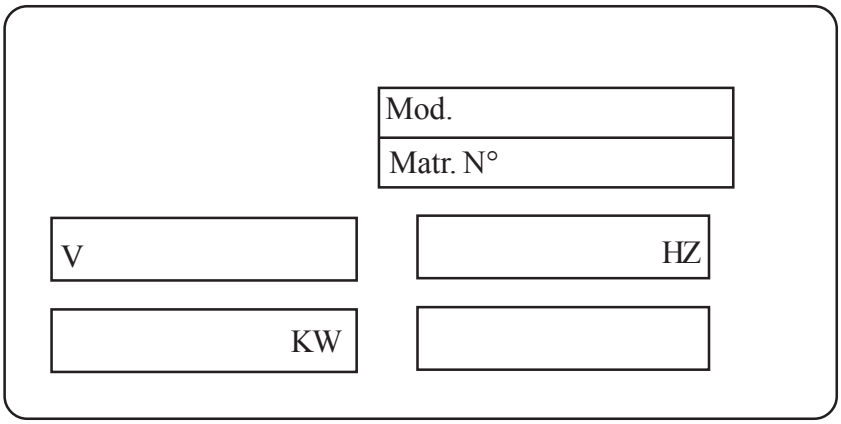
Install the appliance in a horizontal position and check the proper positioning by means of a level; the proper position is obtained by turning the levelling feet.

The equipment can be installed individually or in a group of different elements. Take care not to place it near combustible material.

N.B. “If the equipment must be placed near walls, panel walls, kitchen furniture, decorated borders, etc..., they must not be combustible material; otherwise, they must be covered by a non-inflammable insulating material, and a great care must be given to fire-prevention regulations”.

2.1 INDUCTION COOK TOPS DATA PLATE

The rating plate is placed on top of the low front 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 AND ASSEMBLY

The assembly must not obstruct air circulation. The fan must draw only fresh air. Provide a good issue of the run-down air.

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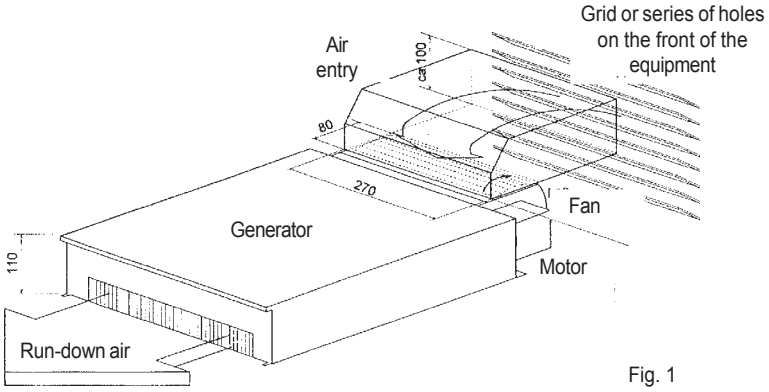


Fig. 1

- The non-observance of the following recommendations causes a loss of power, efficiency and pot recognition capacity.

2.4.1 VENTILATION

- The dissipator of the power part must be cooled with a fan.
- The cooling fan is positioned in the lower side of the equipment.
- The outlet of the run-down air must be completely free. The ejected hot air must not enter into recirculation.
- It is also advisable to ventilate the inductors in order to prevent the heat to accumulate on them

2.5 ELECTRICAL CONNECTION

The electric connection must be carried out only by authorised and qualified personnel in compliance with the local standards.
First examine the data indicated in the table of specifications of this handbook, in the rating plate and in the wiring diagram. Check and make sure that the mains voltage complies with the one indicated on the label of the different types.
Electric installations must comply with local regulations on installation in buildings. The national regulations in force of the local electric companies must be observed.
The generator must be equipped with a special power grid filter. If glitch protections are used, the power grid filter used must have a mass current ground connection. If several generators are used in the same kitchen, each generator must be connected to its own separate mains protection device. If case of breakdowns of one generator, the other generators continue to work.
IMPORTANT:

- Be sure that equipment is connected to a differential switch with safety intervention curve specific for inductive loads

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 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 POWER SUPPLY CABLE

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%.

2.5.3 EQUIPOTENTIAL SYSTEM 

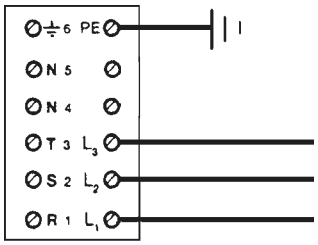
The unit must be included in an equipotential system whose efficiency must be checked according to the standards in force. The screw with the equipotential plate is near the terminal block.

THE MANUFACTURER DISCLAIMS ALL RESPONSIBILITY IF THESE SAFETY STANDARDS ARE NOT COMPLIED WITH.

After installation, check that the unit works in accordance with the user instructions.

2.5.5 CONNECTIONS TO THE VARIOUS ELECTRIC MAINS

380-415 3 50/60 Hz



PE (Earth) yellow - green

L_3 (T) black

L_2 (S) blue

L_1 (R) brown

Tab. 2

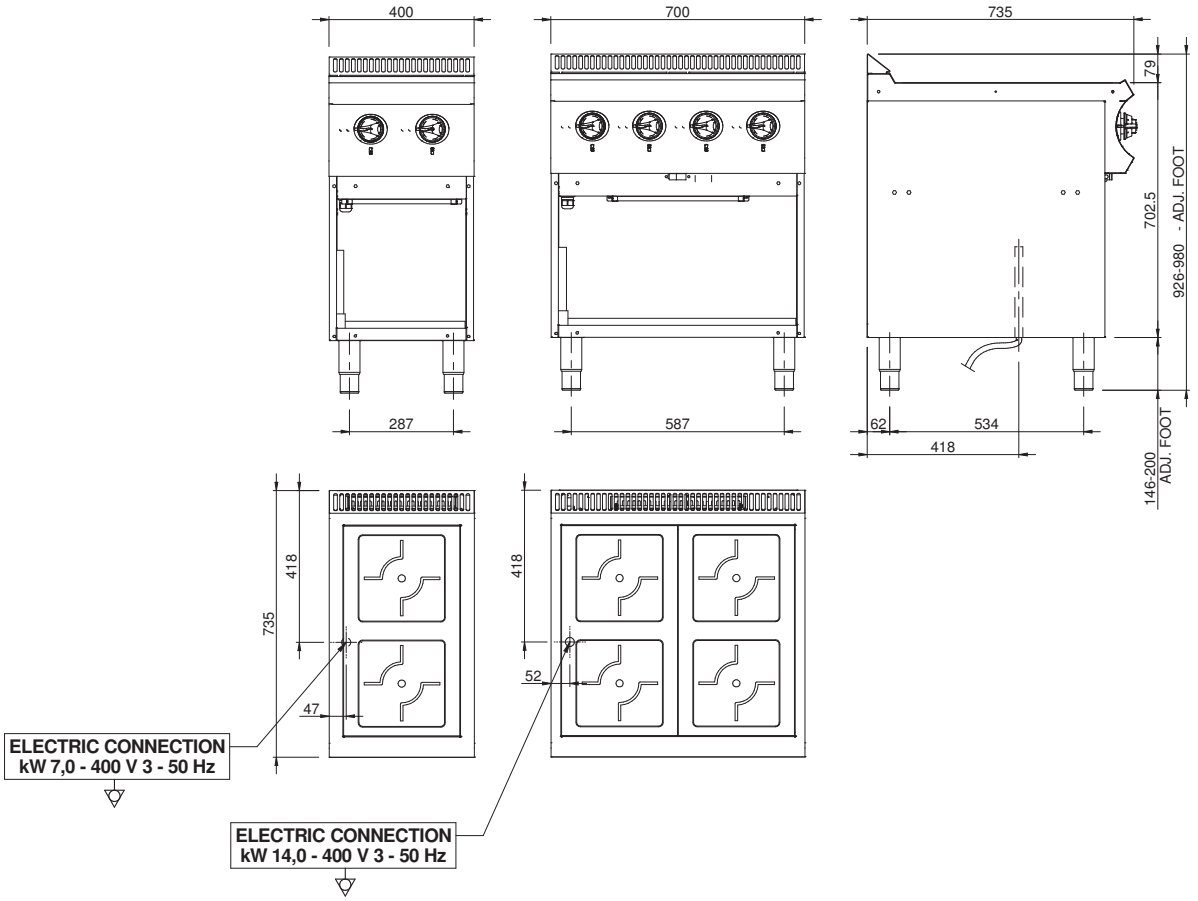
MODEL	E477I/A477I		E777I/A777I	
TYPE OF VOLTAGE	Max. A/f	No. cables mm^2	Max. A/f	No. cables mm^2
380-415 3 50/60 Hz	10	4 x 4	21	4 x 4

MODEL	E498I/E2A8I E411I		E998I/E4A8I E911I	
TYPE OF VOLTAGE	Max. A/f	No. cables mm^2	Max. A/f	No. cables mm^2
380-415 3 50/60 Hz	15	4 x 4	29	4 x 4

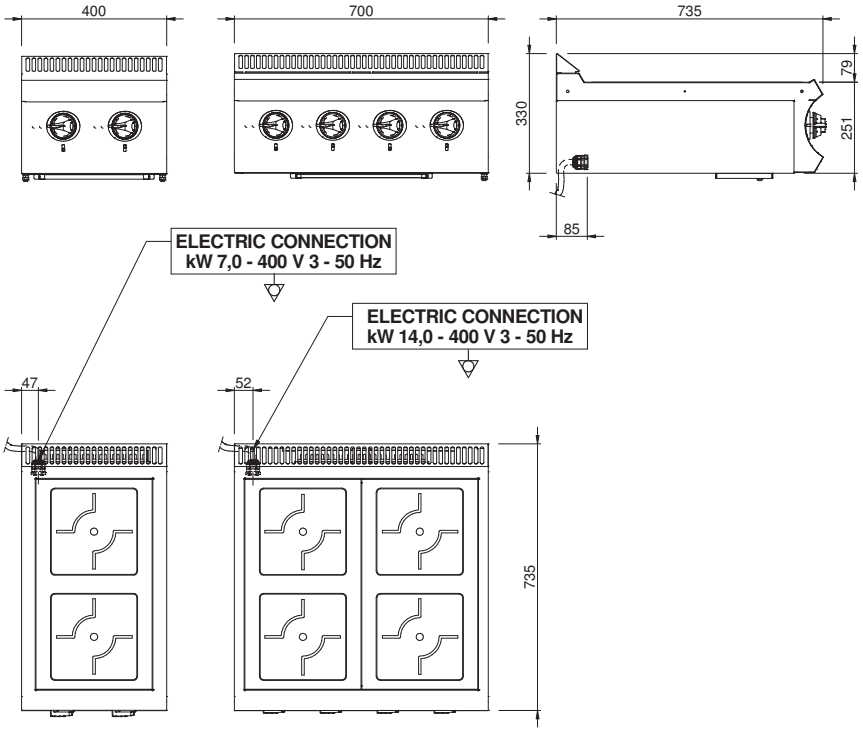
MODEL	EWA477	
TYPE OF VOLTAGE	Max. A/f	N° cavi mm^2
380-415 3 50/60 Hz	8	4 x 4

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

EA477I / EA777I

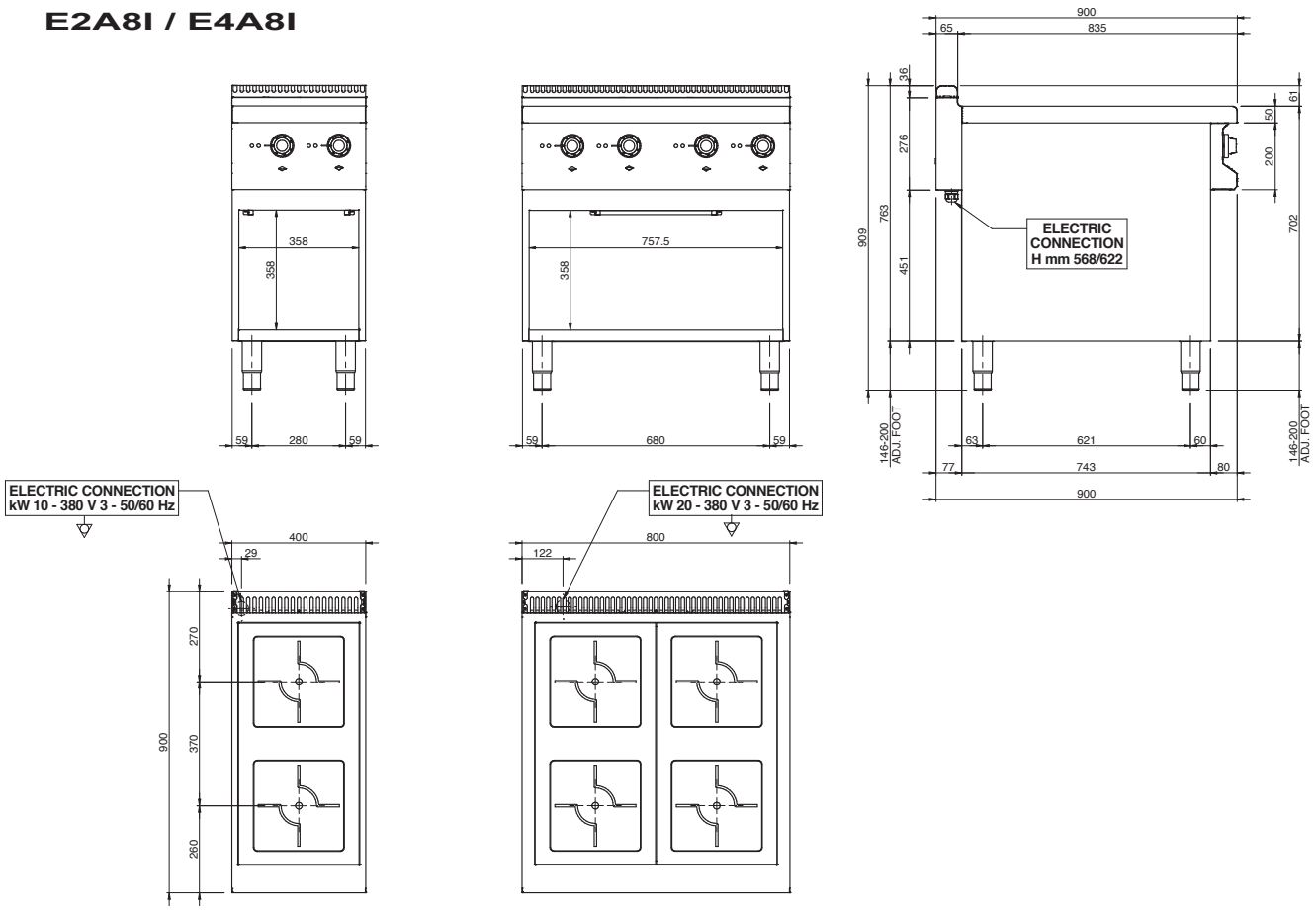


E477I / E777I

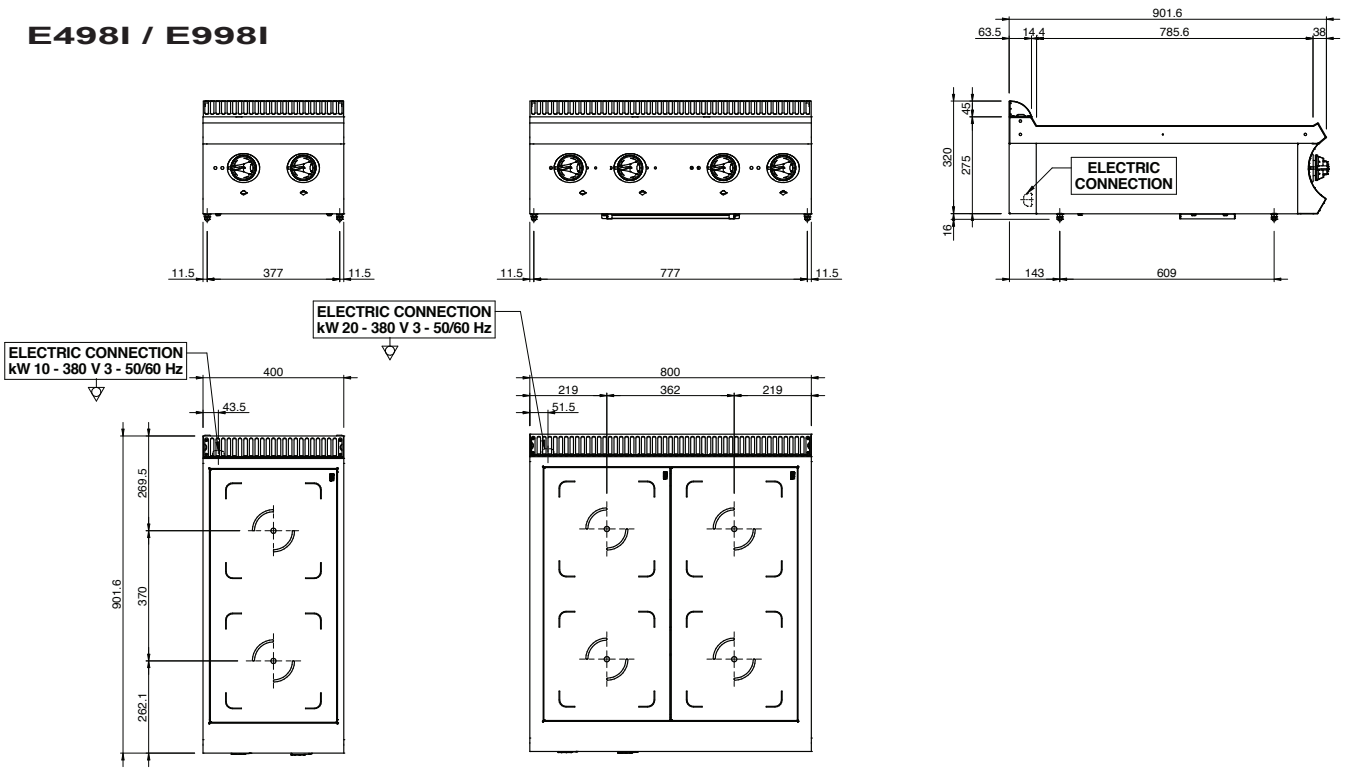


SCHEMI D'INSTALLAZIONE - INSTALLATION DIAGRAM - SCHEMAS D'INSTALLATION - INSTALLATIONSPLÄNE - ESQUEMAS DE INSTALACIÓN

E2A8I / E4A8I

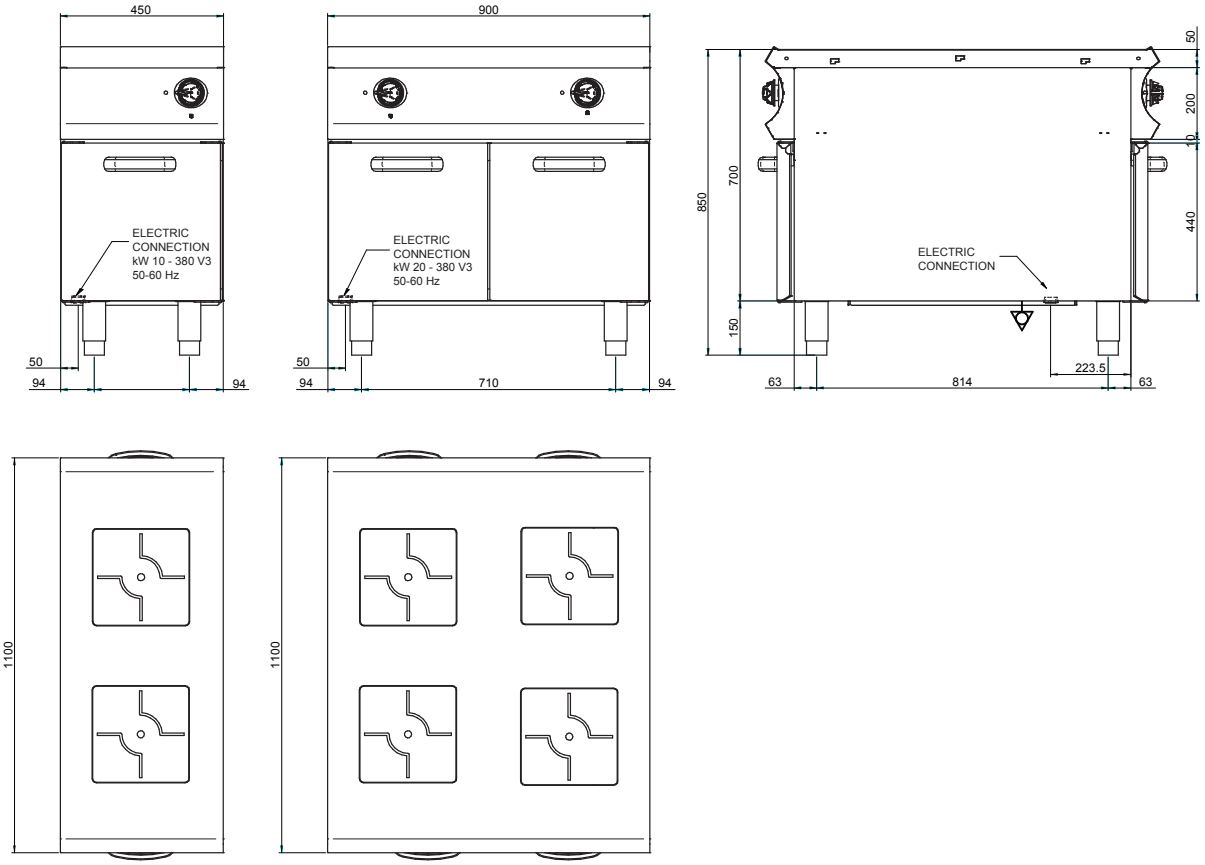


E498I / E998I

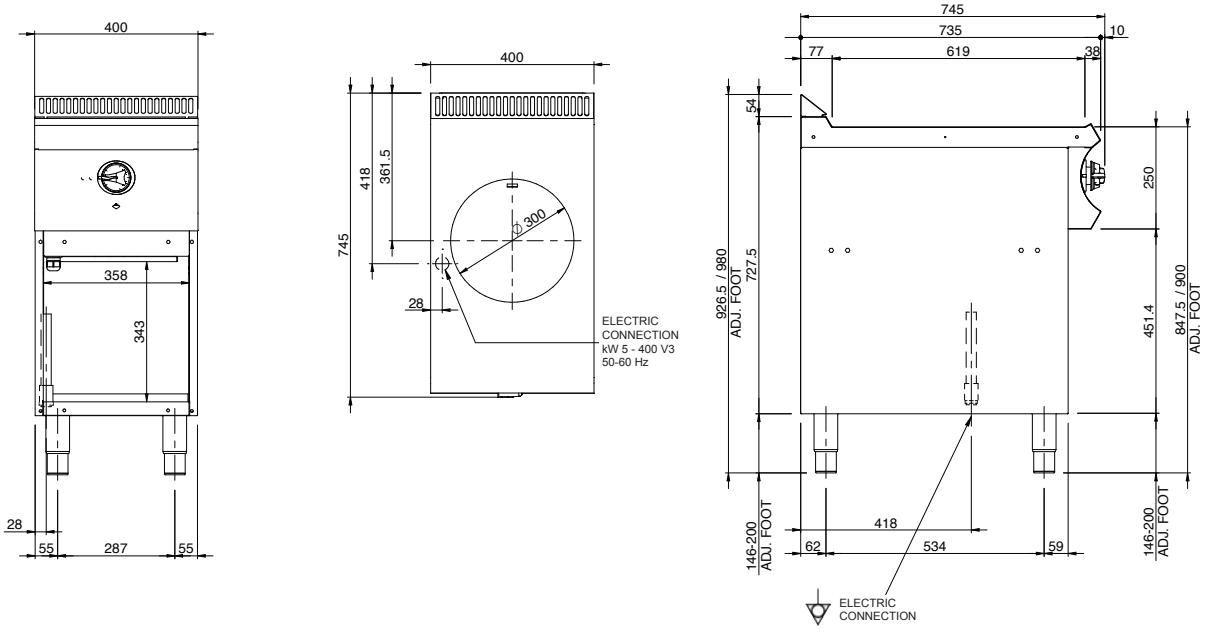


SCHEMI D'INSTALLAZIONE - INSTALLATION DIAGRAM - SCHEMAS D'INSTALLATION - INSTALLATIONSPLÄNE - ESQUEMAS DE INSTALACIÓN

E411I / E911I

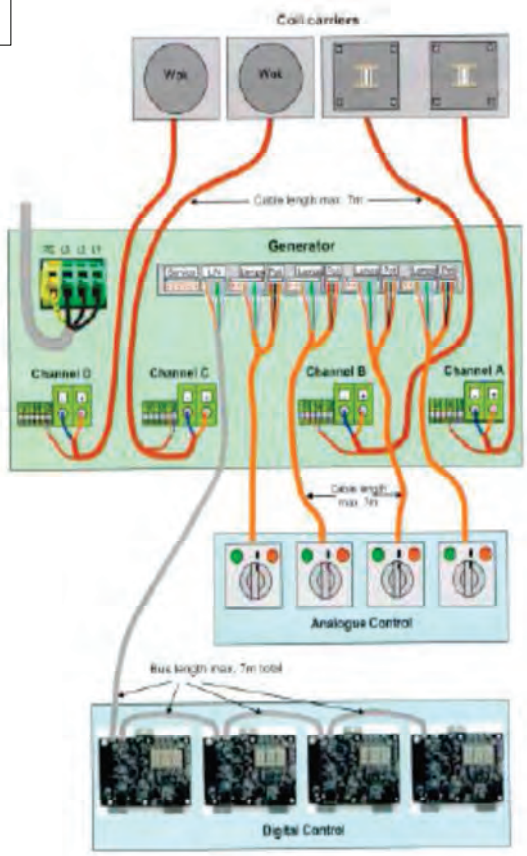


EWA477



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

181703



KIT CAVI COLLEGAMENTO GENERATORE-- PIATTO METALLICO