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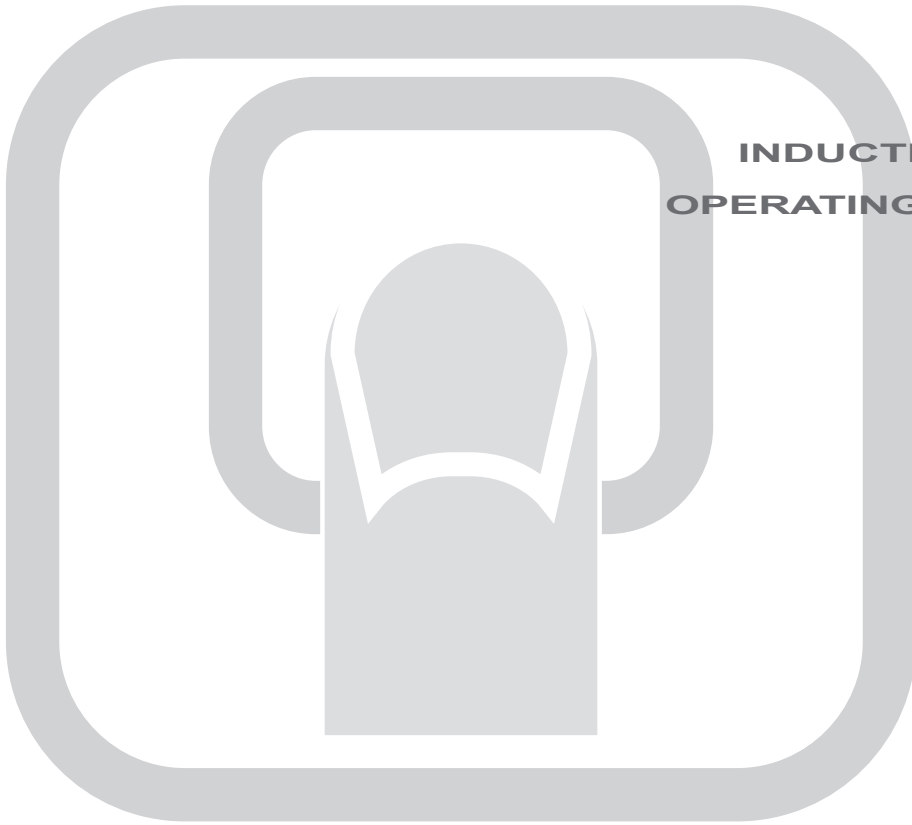
Production code: BBEA498I



Diamond
catering equipment

**INDUCTION COOK TOPS
OPERATING INSTRUCTIONS**

EN



**E477I/498I
EA477I/2A8I/411I**

**E777I/998I
EA777I/4A8I/911I**

EWA477

05/2016 - Ed 6 - Cod.n° 181655



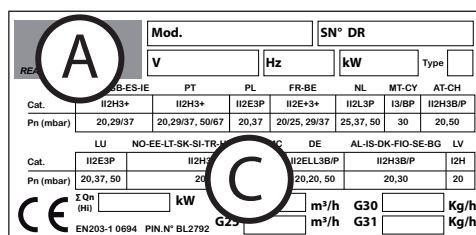
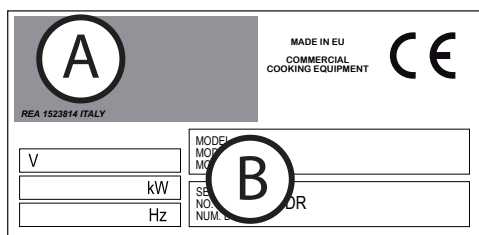
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Targa di identificazione - Identification plate - Plaque d'identification - Placa de identificación - Typenschild - Placa de identificação - Tabliczka identyfikacyjna - Identificatielabel - Паспортная табличка - ID-skilt - Identifieringsskylt.

- A - Indirizzo Costruttore - Manufacturer's Address - Adresse du Fabricant - Dirección del fabricante - Anschrift des Herstellers - Endereço do fabricante - Adres Producenta - Adres Fabrikant - Адрес изготовителя - Adresse produsent - Tillverkarens adress.
- B - Apparechiatura Elettrica - Electrical Appliance - Appareil Electrique - Sistema eléctrico - Elektrogerät - Aparelhagem elétrica - Urządzenie Elektryczne - Elektrisch Apparaat - Электрооборудование - Elektrisk apparat - Elektrisk Utrustning.
- C - Apparechiatura Gas - Gas Appliance - Appareil à Gaz - Sistema de gas - Gasgerät - Aparelhagem a gás - Urządzenie Gazowe - Gasapparaat - Газовое оборудование - Gassdrevet apparat - Gas Utrustning.



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1. INFORMATION FOR USERS

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 "Generic" operator (Operator with limited responsibilities and tasks). Person authorised and employed to operate the appliance with guards active and capable of performing routine maintenance (cleaning the appliance).

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 USERS

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 carried in the respective paragraphs.

Allowed operating conditions

The appliance has been designed to operate only inside of 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 devices positioned perfectly level;
- 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 greywater, and must have switches and gate valves which cut all types of supply upstream the appliance when needed;
- The walls/surfaces immediately close/contact to the appliance must be fireproof and/or isolated from possible source of heat

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 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 unadvised 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).

2. GENERAL SAFETY INFORMATION

Foreword







	The operating instructions have been drawn up for the "Generic" operator (Operator with limited responsibilities and tasks). Person authorised and employed to operate the appliance with guards active and capable of performing routine maintenance (cleaning the appliance).
	The operators who use the appliance must be trained in all aspects concerning its functioning and safety features. They must therefore interact using appropriate methods and instruments, complying with required safety standards.
	This document does not include information regarding transportation, installation and extraordinary maintenance which must be performed by technicians qualified for the relevant operation.
	The "Generic" operator to whom this document is intended must operate on the appliance after the technician has completed installation (transportation, fixing electrical, water, gas and drain connections).
	This document does not include information regarding every modification or variation on the appliance. The manufacturer reserves the right to modify it, without being obliged to communicate his acts.

Obligations - Prohibitions - Advice - Recommendations

	Upon reception, open the packaging and make sure that the appliance and accessories have 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 (including children, the disabled and people with reduced physical, sensory or mental). Prohibition to perform any type of intervention without first having read the whole documentation
	Read the instructions before acting.
	Disconnect all supplies (electrical - gas - water) upstream the appliance whenever you need to work in safe conditions.
	Wear protective equipment suitable for the operations to be performed. As far as personal protective equipment is concerned, the European Community has issued Directives which the operators must comply with. Noise ≤ 70 dB
	Do not leave flammable objects or material near the appliance. Do not obstruct the heat extraction and/or dissipation openings.
	Refer to standards in force for disposal of special waste.
	In case of people holding cardiac stimulator like pacemaker and/or metal prosthesis, please contact your doctor or the product manufacturer before the use of the equipment.
	Metal objects, like kitchen utensils, cutlery etc. must be placed far from the cooking area. Fire and burn danger persists.
	During the use of the equipment, nobody is allowed to use personal objects (i.e. rings, watches etc.) near the cooking area. Burn danger.
	The material which is used to contain cooking products can produce irregular noises during the equipment working, such as crackling, whistles and hissing.
	When loading the product into the appliance and unloading it, there is a residual risk of being burnt; this risk can occur coming into unintentional contact with: surfaces, trays, processed material.
	Use the cooking vessels in such a way that while the product is cooking, they are in the operator's sight. Liquid containers can spill during cooking, thus creating dangerous situations.
	Failure to keep the appliance in hygienic conditions could cause it to deteriorate quickly, influencing operation and creating dangerous situations.
	It is strictly forbidden to tamper with or remove the plates and pictograms applied to the equipment.









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.
	Do not use the equipment with empty pots. Risk of burning.
	Do not use machine is glass is broken.

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:

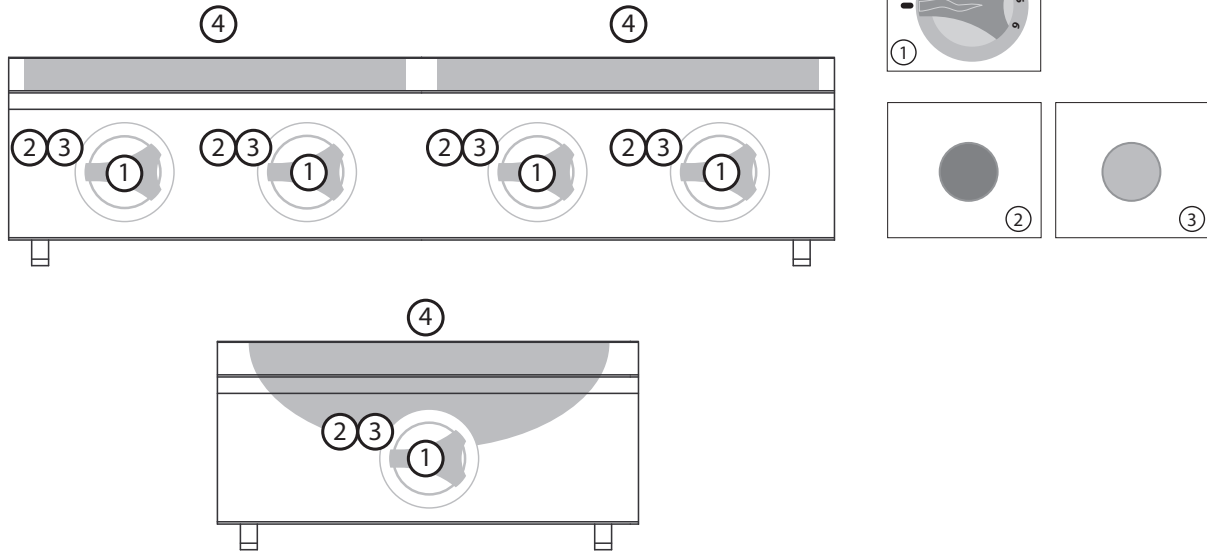
	Residual danger of electromagnetic interference: the equipment use can damage the correct working of cardiac stimulator (pacemaker).
	Residual risk of danger to magnetic components: this risk subsists in case of objects equipped with magnetic components (mobile phone, credit cards etc.) which are placed near the working equipment. They could suffer alterations and be damaged.
	Residual risk of shortcircuit: This risk exists in case are in direct contact two or more pots during cooking. Danger of overheating and possible welding between the parts.
	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: <ul style="list-style-type: none"> • 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: <ul style="list-style-type: none"> • using with flammable liquids (such as alcohol).

3. INSTRUCTIONS FOR USE

Location of main components

The layout of the figures is purely indicative and can undergo variations.

1. Hotplate switch-on and temperature control knob;
2. Green indicator light;
3. Yellow indicator light;
4. Hotplate / Cooking compartment



Knobs, keys and indicator light modes and functions

The layout of the figures is purely indicative and can undergo variations.

	<p>Switch-on and thermostat knob (ELECTRIC). It performs three different functions:</p> <ol style="list-style-type: none"> 1. Switches electricity inside circuit on and off. 2. Adjusting cooking temperature. 3. Heating phase Start/Stop.
	<p>Green shining light (ELECTRIC): the indicator is connected to the use of thermostat's knob. There are three different types of signal:</p> <ol style="list-style-type: none"> 1. Fixed lighting showing the correct operation. 2. Regular frequency light indicates that the equipment is waiting for the container positioning, in order to proceed to the running. 3. Irregular frequency light signals a working mistake (see 4. ordinary maintenance – alarms list).
	<p>Red shining light (ELECTRIC): the indicator is connected to the use of thermostat's knob. Fixed light shows a phase of mistake (see 4. Ordinary maintenance – alarms list).</p>

3. INSTRUCTIONS FOR USE

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 thermostat

Standard supply with following models:

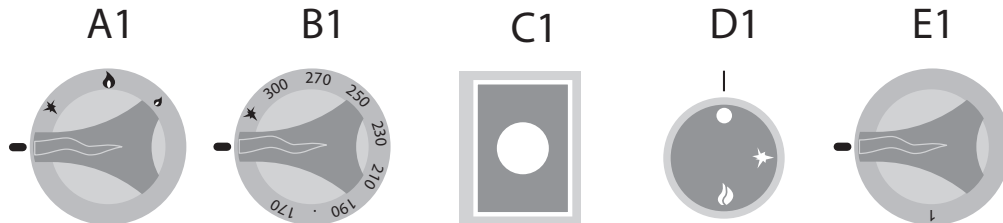
- Fryer (present on all models)
- Tilting Pan (present on all models)
- Pot (present on all models)
- Pasta cooker (only with Electric model)
- Stove (present on all models with electric oven)
- Frytop present on all electric models (only for 900-980)
- Lava stone (not present)
- Bain-marie (not present)
- All hotplate (only for 900-980: present on all models with gas oven)
- Induction (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.

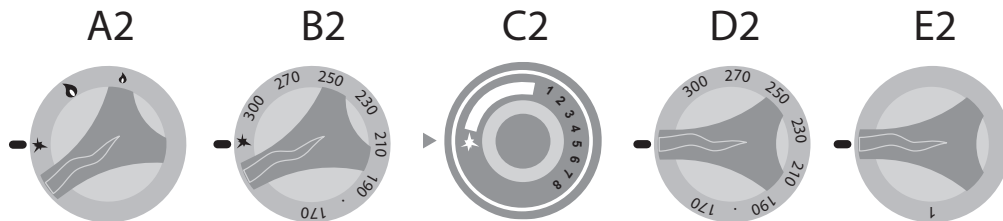


Stoppage during a work phase

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 light 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).



3. INSTRUCTIONS FOR USE

Commissioning

	<p>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).</p>
    	<p>Cleaning at commissioning</p> <p>Do not use pressurised or direct water jets to clean the appliance.</p> <p>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, proceeded as instructed in "Daily Cleaning" (See Routine Maintenance).</p>

Daily activation


Procedure:

1. Check the cleanliness and hygiene of the appliance.
2. Make sure that the room exhaust system works properly.
3. When necessary, plug the appliance into the appropriate socket.
4. Open the network locks upstream the appliance (Gas - Water - Electric).
5. Make sure that the water drain (if present) is not clogged.
6. Proceed with the operations described in "Starting production".





Daily and prolonged deactivation

Procedure:

1. Close the network locks upstream the appliance (Gas - Water - Electric).
2. Make sure that the drain cocks (if present) are "Closed".
3. Check the cleanliness and hygiene of the appliance (See Routine Maintenance).

	<p>In the event of prolonged inactivity, protect the parts more exposed to oxidation as described in the specific chapter (See Routine Maintenance).</p>
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Starting production


	<p>Before proceeding with these operations, see "Daily activation".</p>
	<p>When loading the product into the appliance and unloading it, there is a residual risk of being burnt; this risk can occur coming into unintentional contact with: hob - cooking compartment - recipients or material processed.</p>
	<p>Take appropriate measures for personal protection. Wear protective equipment suitable for the operations to be performed.</p>
	<p>The products must be placed in the specific cooking containers and positioned correctly on the hotplates and/or in the cooking compartment of the oven.</p>

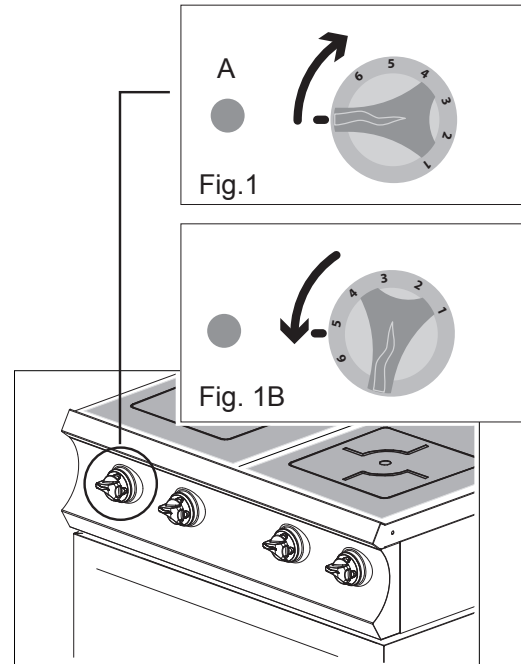
3. INSTRUCTIONS FOR USE

Switching On/Off







To begin cooking operations, follows the below instruction

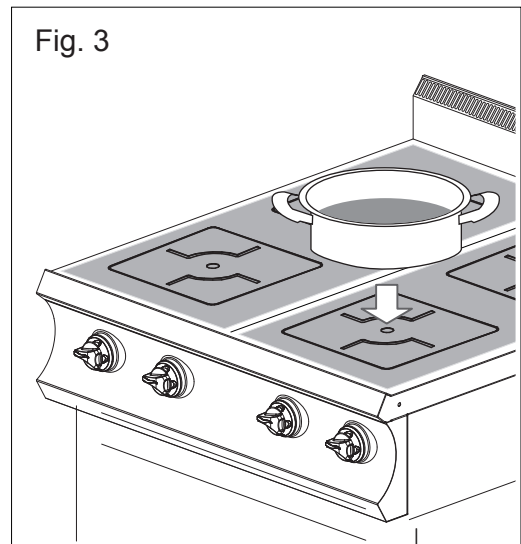
1. Turn the knob to set the correct temperature (Fig.1).
2. Green indicator switch-on and blinks regularly (Fig.1 A).
3. Put the pot on the centre of the cooking area (see operating instruction - Product's Loading/unloading).
4. Green indicator always ON, means working phase (Fig. 1 A).
5. Turn the knob in "Zero" position (Fig. 1 B) to switch-off the heating generator .

	Hotplate heating speed is set by turning the knob (Position 0-6). Position 6 is the maximum heating speed.
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Loading-Unloading the product

	Containers used for induction cooking must be made of cast iron, stainless steel, enameled steel, multilayer bottom (where precisely state).
	The containers' bottom must be flat and magnetizable (a magnet has to stay stucked to the bottom). Use appropriate wok pots, specific for induction machines.
	Containers used for cooking on plates must have a diameter of at least 120 mm.
	Forbidden during use of the machine to create areas of contact between the pots
	The amount of the product inside the container must not exceed 3/4 its capacity.
	Products to be cooked must be put into suitable containers outside the equipment area. They have to be correctly placed in the middle of cooking area.





Place the container in the middle of the hotplate (Fig. 3).

When cooking is over, remove the container from the hotplate and put it in a place prepared beforehand.

After the product has been unloaded, load it once again or else perform the operations described in "Deactivation".

Deactivation


























At the end of the work cycle, turn the knobs on the appliance to "Zero".

	The appliance must be cleaned regularly and every incrustation or food deposit removed. See chapter: "Maintenance".
	If present, the indicator lights must be off at the end of the work cycle.


Check the cleanliness and hygiene of the appliance; see "Maintenance".
Close the network locks upstream the appliance (Gas - Water - Electric).
Make sure that the drain cocks (if present) are "Closed".

4. ROUTINE MAINTENANCE

Obligations - Prohibitions - Advice - Recommendations



	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.
	Prohibition for unauthorised personnel to perform any interventions (including children, the disabled and people with reduced physical, sensory or mental). Prohibition for generic operators to perform operations reserved for qualified and authorised technicians.
 	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 protective equipment suitable for the operations to be performed. As far as personal protective equipment is concerned, the European Community has issued Directives which the operators must comply with.
	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.
	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 or food deposit removed.
	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.
	Be careful not to damage stainless steel surfaces. Do not use corrosive products, abrasive material or sharp tools.
	The liquid detergent for cleaning the cooking compartment must have certain chemical features: pH greater 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 carried on the labels of the products used. Wear protective equipment suitable for the operations to be performed (see the protective equipment carried on the package label).
	Do not use pressurised or direct water jets to clean the appliance. Rinse the surfaces with tap water and dry them with an absorbent cloth or other non-abrasive material.
	Food containing sugar which casually fell into the cooking area have to be immediately removed by a suitable tool (scraper for glass). This will avoid to jeopardize the equipment working.
	Move aluminum sheets and plastic containers from the cooking area. This will allow to compromise the equipment conditions.
	Be careful when using the equipment: glass cooktop. Do not use the induction top as supporting surface.
	Use containers with clean bottom, in order to do not damage the plates' surface and do not jeopardize the use.
	In the event of prolonged inactivity, besides disconnecting the supply lines, you must thoroughly clean all the inside and outside parts of the appliance.
	Before performing any of the cleaning operations described hereafter, the operator must have had a look at the whole document.
   	Refer to standards in force for waste disposal.









4. ROUTINE MAINTENANCE




	<p>Daily cleaning of all steel components</p> <p>Use a standard sprayer to apply the liquid detergent on the whole surface of the cooking compartment and, using a non-abrasive sponge, clean the entire surface thoroughly by hand.</p> <p>When finished, rinse the cooking compartment abundantly with tap water (do not use pressurised and/or direct water jets).</p> <p>When these operations have been performed successfully, dry the cooking compartment carefully using a non-abrasive cloth. If necessary, repeat the operations described above for a new cleaning cycle.</p>
	<p>Daily cleaning of all glass components</p> <p>Wait for the equipment cooling.</p> <p>Do not use pressure and/or direct water jets.</p> <p>Put a pyroceramic specific detergent on the concerned surface and carefully clean it by a damp cloth.</p> <p>Wipe the cooking area by a not abrasive cloth.</p> <p>Repeat this operation, if necessary.</p>
	<p>Cleaning for prolonged deactivation</p> <p>When the appliance remains idle for a long time, perform all the described daily cleaning procedures.</p> <p>For steel components. When the operations are over, protect the parts more exposed to oxidation doing as follows.</p> <ul style="list-style-type: none">• Use lukewarm water with a bit of soap to clean the parts;• Rinse the parts thoroughly, without using pressurised and/or direct water jets;• Dry the surfaces carefully using non-abrasive material;• Pass over all the stainless steel surfaces using a non-abrasive cloth slightly moistened with Vaseline to create a protective coating. <p>For glass components, apply with a soft cloth a layer of protective wax specific for the material.</p> <p>Air out the appliances and rooms regularly.</p>

4. ROUTINE MAINTENANCE

Summarised table: 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 flue	Yearly
	Checking thermostat (models predisposed)	Yearly
	Checking micro switch (models predisposed)	Yearly
	Checking safety valve	Every 6 months
	Cleaning hotplates (chromed, cast-iron, glass)	Daily

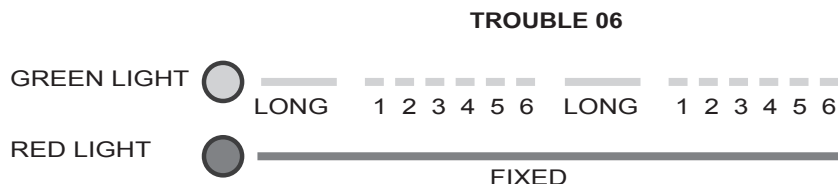
	Should a problem occur, the generic operator performs the first search and, if qualified, eliminates the cause of the problem and restores the appliance correctly.
	If the problem cannot be resolved, turn the appliance off, disconnect it from the electrical mains and shut all the supply valves. Then contact the 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:



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 the authorized customer 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 the authorized customer service.



5. WASTE DISPOSAL

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 n. 0.1 Section) 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 it 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 or reused. Holders of exhausted appliances who dispose of them illegally will be prosecuted.



Specialised personnel is in charge of deactivation and scrapping of the appliance.

Waste disposal



During operation and maintenance, do not disperse pollutants (oils, grease, etc.) into the environment and perform differentiated waste disposal depending on the composition of the different materials and in compliance with relevant laws in force.

Illegal waste disposal will be prosecuted by laws in force in the territory where the violation has been ascertained.



REMARKS
