MOD : G9/4BF8-N

Production code : DIFB98FGXL

09/2023

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DESCRIPTION OF PICTOGRAMS

Danger indications. Immediate hazardous situation which could result in serious injury or death. Possibly dangerous situation that could cause serious injury or death.

High voltage! Caution! Danger of death! Non-observance can cause serious injury or death

Risk of high temperatures, non-compliance may result in serious injury or death.

Danger of leakage of high-temperature materials, non-observance can cause serious injury or death.

Danger of crushing of limbs during handling and / or positioning, non-compliance may result in serious injury or death.

Prohibition indications. Unauthorised persons (including children, disabled individuals and people with limited physical, sensory and mental abilities) are prohibited from performing any procedures. Children being supervised not to play with the appliance. Cleaning and user maintenance shall not be made by children without supervision. Prohibition for the heterogeneous operator to perform any type of operation (maintenance and/or other) that should instead be carried out by a qualified and authorised technician. Prohibition for the homogeneous operator to perform any type of operation (maintenance and/or other) without having first read the entire documentation specifics.

Obligation indications. Obligation to read the instructions before carrying out any work.

Obligation to exclude the power supply upstream of the appliance whenever it is necessary to operate safely.

Obligation to use safety goggles.

Obligation to use protective gloves.

Obligation to use a protective helmet.

Obligation to use safety shoes.

Other indications. Indications to implement the correct procedure, non-compliance may cause a dangerous situation.

Advice and suggestions to ensure the correct usage procedure.

"Homogeneous" Operator (Qualified Technician). Expert operator authorised for handling, transporting, installing, servicing, repairing and scrapping the appliance.

"Heterogeneous" Operator (Operator with limited skills and tasks). Person authorised and employed to operate the appliance with guards active, capable of performing simple tasks.

Earthing symbol

Symbol for attachment to the Equipotential system

Obligation to respect the regulations for waste disposal.

GENERAL AND SAFETY INFORMATION 1.

FOREWORD /
Original instructions.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, and the rest of the

contents of the envelope, are 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 drawn up as follows:

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

OPERATOR TRAINING PROGRAM / By specific request, it is possible to carry out a training course for users, installers and technicians, following the procedures indicated in the order confirmation.

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 (e.g. 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 / The supply vary depending on the order. • Appliance • Lid/s • Metallic rack/s • Rack support grid
• Pipes and/or wires for connections to energy sources (only when indicated in work order).
• Gas type change kit supplied by the manufacturer

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.
These appliances are intended for commercial activities (e.g. restaurant kitchens, canteens etc) and in commercial companies (e.g. bakeries etc.) but not for the continuous food production.
The appliance must be used according to the foreseen conditions stated in the contract within the prescribed capacity limits carried in the respective paragraphs.
Only use original accessories and spare parts supplied by the manufacturer to maintain regulatory compliance.

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 ope-

rating 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 related to the testing performed will be delivered to the customer upon request. **Guarantee: the warranty is 12 months from the date of invoicing of the equipment, this period cannot be extended.** 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. 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 equipment in its original configuration and only for original spare parts replacement. 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.consideration in this manual or without prior authorisation of the manufacturer himself.

THE WARRANTY TERMINATES IN CASE OF / • Damage caused by transport "ex works" (EXW) and / or by handling, should this event occur, the customer must inform the retailer and the carrier (eg. via e-mail and / or website) and write down on the copies of the transport documents what It's happened. The technician authorized to install the appliance will evaluate the damage and decide if the installation can be carried out. 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 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).

FLEX BURNER / The indication "Flex Burner" refers to the option of changing the position of the open-flame burners inside the equipment. **This operation can only be performed by the authorised technical assistance service (see Chapter 7 – Flex burner).**

TECHNICAL DATA and IMAGES / The section is at the ending of this manual.

Every technical change has an effect on the operation or safety of the appliance and must therefore be performed by technical personnel of the manufacturer or by technicians who are formally authorised by the same. Failure to do so exempts the manufacturer from any liability for for any possible resulting modifications or damage.

Upon arrival, check the integrity of the appliance and its components (e.g. power cord), prior to use. In the presence of faults do not start the appliance and contact the nearest service centre.

Read the instructions before acting.

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.**

It is forbidden the installation of stand alone equipment WITHOUT anti-tip kit (ACCESSORY). TOP versions excluded.

Before making the connections check the technical data shown on the rating plate of the appliance and the technical data in this manual. **It is strictly forbidden to tamper with or remove the plates and pictograms applied to the equipment.**

Disconnect all supplies (water - gas - electrical) upstream the appliance whenever you need to work in safe conditions.

Connect the appliance when present, in the sequence of the water, then to the gas network. Ensure there are no leaks then proceed with the connections to the mains.

The appliance is not designed to work in an explosive atmosphere and as such its installation and use is categorically prohibited in such environments.

Position the entire structure, respecting the installation dimensions and characteristics indicated in the specific chapters of this manual.

The appliance is not intended for recessed installation. / The appliance must be used in a well ventilated area. / The appliance must have free drainage (not hindered or impeded by foreign bodies).

The gas equipment must be installed beneath an extraction hood whose system must have specifications in compliance with the current regulations in the country of use.

Once the appliance is connected to the power and drain sources, it must remain static (fixed) in the place of use and maintenance. Incorrect connection may cause danger.

Use where appropriate flexible cable for connection to the mains electricity supply with characteristics not inferior to model H07RN-F. The supply voltage supported by the cable with the appliance working must not differ from the nominal voltage value ± 15% shown at the bottom of the technical data table.

The appliance must be included in an “Equipotential” ground discharge system.

Drainage of the appliance must be conveyed into the grey water discharge network in an open

"glass" unsiphoned formation.

The appliance must only be used for the purposes indicated. Any other use must be considered "IMPROPER" and therefore the manufacturer declines all liability for any consequent damage to persons or property.

Particular safety prescriptions (obligation-prohibitions-danger) are detailed in the specific chapter concerning these issues.

Do not obstruct the heat extraction and/or dissipation openings.

Do not leave flammable objects or material near the appliance.

Disconnect all supplies if present (e.g gas - electrical) upstream the appliance whenever you need to work in safe conditions.

Whenever it is necessary to operate inside the appliance (connections, commissioning, checking operations, etc.) prepare for the necessary operations (removal of panels, elimination of supply) in compliance with the safety conditions.

DUTIES AND QUALIFICATIONS REQUIRED OF OPERATORS

Prohibition for the homogeneous / generic operator to perform any type of operation (maintenance and/or other) without having first read the entire documentation.

The information contained in this document is for the use of the qualified technical operator who is authorised for: handling, installation and maintenance of the appliance in question.

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.

The "Generic" operator must operate on the appliance after the technician has completed installation (transportation, fixing electrical, water, gas and drain connections).

WORK AREAS AND HAZARDOUS ZONES /

To better define the scope of intervention and the relevant work zones, the following classification is provided:

• **Dangerous zone**: any zone within and/or in proximity to a machine in which the presence of an exposed person constitutes a risk in terms of the health and safety of such a person;

• **Exposed person**: any person that is found wholly or partly in a dangerous zone.

Maintain a minimum distance from the appliance when operating in such a way as to avoid endangering the safety of the operator in case of unexpected circumstances.

The following are also danger zones /

• All the work areas within the appliance

• All the areas protected by appropriate safety and protection systems such as safety photocell photoelectric curtains, protective panels, inter-

locked doors, protective casing.
• All the zones within the control units, electrical cabinets and junction boxes.
• All the zones around the appliance in operation when the minimum safety distances are not being respected.

EQUIPMENT REQUIRED FOR INSTALLATION /
The authorised technical operator, in order to perform the installation operations correctly, must respect the following requirements:
- 3 and 8 mm screwdriver / medium size Philips-head screwdriver
- Adjustable pipe wrench
- Gas use tools (hoses, gaskets etc.)
- Electrician's scissors
- Water use tools (hoses, gaskets etc.)
- 8 mm hex socket wrench
- Gas leak detector
- Tools for electric use (cables, terminal blocks, industrial sockets etc.)
- 8 mm nut driver
- Complete installation set (ele, gas etc.)

In addition to the tools listed, an equipment lifting device is required. This equipment must comply with all the regulations relating to lifting equipment.

INDICATION ON RESIDUAL RISK /
Even 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, it has not been possible to eliminate. These risks include:

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 BURNS DUE TO LEAKING OF MATERIAL / This risks remains when unintentionally coming into contact with materials at high temperatures. Containers that are too full of liquids or solids that during warming change morphology (changing from a solid to a liquid), can, if used incorrectly, cause burns. During operations, the containers used must be placed on easily visible levels.

RESIDUAL RISK OF CRUSHING LIMBS / This risk exists where there is accidental contact between the parts during positioning, transportation, storage and assembly.

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 exists by flammable liquids / material flammable

OPERATIONAL MODE FOR A SMELL OF GAS IN THE ENVIRONMENT - see SECTION IMAGES - REFERENCES a).

If there is a smell of gas in the environment, it is mandatory to urgently implement the procedures described below.
- Immediately stop the gas supply (Close the network tap, detail A).
- Ventilate the room immediately.
- Do not operate any electrical device in the environment (Detail

B-C-D).
- Do not operate any device which could produce sparks or flames (Detail B-C-D).
- Use a means of communication that is external to the environment where there is a smell of gas to warn the relevant entities (electricity operator and/or fire-fighters).

NEW! REMOVABLE BOTTOM / VD. SECT. ILL - REF. q)

In the models provided (free cupboard bottom), it is possible to remove the lower surface for installation and maintenance operations (eg inspections, connections, cleaning etc). To remove the bottom, unscrew and remove it (Part A). To reposition the bottom, insert and screw again (Part B).

In case of doors, need to disassembled before (hinges and fixing).

POSITIONING AND HANDLING 3.

Before proceeding with the operations, see “General safety information”.

OBLIGATIONS - PROHIBITIONS - ADVICE

Upon receipt, open the machine packaging and ensure that the machine and accessories have not been damaged during transportation. Where this is found to be the case, notify the carrier immediately and do not proceed with installation but contact the qualified and authorised personnel. The manufacturer is not liable for damage caused during transportation.

HANDLING SAFETY /

Failure to follow the instructions reported below could result in exposure to the risk of serious injury.

The operator authorised for the handling and installation operations of the appliance must prepare, if necessary, a “safety plan” in order to ensure the safety of the persons involved in the operations. In addition, they must follow and strictly and scrupulously implement the laws and regulations relating to mobile sites.

Ensure that the lifting means adopted have capacity that is adequate for the loads to be lifted and are in a good state of maintenance.

Perform the handling operations using lifting means with a capacity appropriate to the weight of the appliance increased by 20%.

Follow the directions on the packaging and/or on the same appliance before handling.

Check the centre of gravity of the load before lifting the appliance.

Lift the appliance to a minimum height from the ground in order to ensure its handling.

Do not stand or pass under the appliance during lifting and handling.

HANDLING - TRANSPORTATION / - see SECT. IMAGES - REF. b).

The orientation of the packed appliance must be maintained according to the instructions

given by the pictograms and lettering on the outer packaging.

1. Position the lifting means paying attention to the centre of gravity of the load to be lifted (detail B-C).
2. Lift the appliance enough to move it.
3. Place the appliance on the site chosen for final positioning.

STORAGE / The storage methods of the materials must include pallets, containers, conveyors, vehicles, tools and lifting devices that are suitable to prevent damage due to vibration, impact, abrasion, corrosion, temperature or other conditions that might arise. The parts stored should be periodically checked to detect possible deterioration.

DISPOSAL OF PACKAGING

Disposal of the packing materials is the responsibility of the recipient that should proceed in accordance with the laws in force in the country of installation of the appliance.
1. Remove in sequence the upper and lower corner protectors;
2. Remove the protective material used for packaging;
3. Lift the appliance as necessary and remove the pallet;
4. Place the appliance on the ground;
5. Remove the means used for lifting;
6. Clean the area of operations from all the material removed;

Having removed the packaging, there should not be any signs of tampering, dents or other anomalies. Where evidence of these is found, immediately notify the customer service.

REMOVAL OF PROTECTIVE MATERIALS / The appliance is protected on the exterior surfaces with a covering of adhesive film which must be removed manually after positioning of the appliance. Carefully clean the appliance, externally and internally, manually removing all the material used to protect the parts.

Be careful not to damage stainless steel surfaces. No not use corrosive products, abrasive material or sharp tools.

Do not use pressurised direct water or steam cleaners jets for cleaning operations

Carefully read the indications contained on the labels of the products used. Wear protective equipment suitable for the operations to be performed (see the protection information shown on the package label).

Rinse the surfaces with tap water and dry them with an absorbent cloth or other non-abrasive material.

CLEANING AT COMMISSIONING /
Apply the cleaning liquid using normal spray over the entire surface of the cooking chamber and manually thoroughly clean the entire surface using a non-abrasive sponge.
Afterwards rinse the cooking chamber with drinking water.
Let the liquid containing detergent and/or other impurities flow off into the drain hole.
Having successfully completed the operations described, carefully wipe the cooking chamber with a non-abrasive cloth. If necessary, repeat the operations described above for a new cleaning cycle.

Also clean with detergent and water the parts removed and clean them.
With the operations completed, place the parts removed in the appropriate housings of the various pieces of equipment.

LEVELLING AND SECURING - see SECTION IMAGES - REFERENCES c).
Position in the work place (see operation and environmental limit conditions

permitted), previously made suitable, of the appliance.

The tasks of levelling and securing include: adjustment of the appliance as a single independent unit.
Place a spirit level on the structure (detail D).
Adjust the levelling feet (detail E) according to the indications provided by the level.

Perfect levelling is achieved by adjusting level and feet on the width and depth of the appliance.

"SERIES" ASSEMBLY / see SECT. IMAGES - REF. d)
In the models provided, remove the knobs and unscrew the screws for the fixing of the panel (detail F).

Flammable walls / The minimum distance of the appliance from the side walls must be 15 cm and from the rear wall must be 20 cm. If it is lower, insulate the walls close to the appliance with fireproof and / or insulating treatments.

Install the appliances so as to exclude any accidental contact with high temperature surfaces, including hot combustion fumes coming out of the chimney (see identification with High temperatures warning label and description on page 2), to people who transit and / or operate within the work environment.

To place the equipment adherent each other perfectly (part G). Level the equipment as described above (detail E).
Insert the screws in their housings and lock the two structures with the locking nuts (part H1-H3).
Replace the protective caps between the devices (part H2).
Repeat, if necessary, the sequence of leveling and fixing operations for the remaining equipment.

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

INTRODUCTION OF TERMINAL (OPTIONAL) see SECT. IMAGES - REF. d). / 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.

POWER SUPPLY CONNECTIONS 4.

Before proceeding with the operations, see "General safety information".

These operations must be performed by qualified and authorised operators, in accordance with the laws in force and using the appropriate materials described.

Generally, the appliance is delivered without electric mains supply cable, without pipes for connection to the water, drainage and gas networks.

GASPOWER CONNECTIONS - see SECT. IMAGES - REF. e). Features of the installation site /
The premises for installation of the appliance (type A1 under hood) must be equipped with features such as:
Air premises according to the provisions required by the local regulations

in force. The extraction hood above the appliance must be in operation during use of the appliance itself.
The distance between the appliance and the filter of the extraction hood must be at least 20 cm.

Once the appliance is connected to the power and drain sources, it must remain static (fixed) in the place of use and maintenance.

A safety valve must be installed on the network upstream of the main supply line. It must be easily identifiable and accessible by the operator (Fig. 3)

To make the connection to the mains, it is necessary to have a hose conforming to the local law in force and with the characteristics specified in EN ISO 228-1 or EN 10226-1 / -2.

The gas supply pipe must comply with local regulations in force and must be periodically reviewed and/or replaced in accordance with local conformities in force, by authorized personnel.

If the hose is used , it must comply with the local regulations ; they must not be longer than 2 meters and must not touch parts of the equipment subject to high temperatures.

The outlet from the appliance is “male” type and 1/2”G. The connection pipe must be of “female” type and 1/2 “G as described by local standards.

The pipes must be screwed firmly to their attachment points.

Conduct a test to ensure that there are no gas leaks once the network gate valve is open (Fig. 4).

Do not connect the appliances to networks containing gas with carbon monoxide or other toxic components

Upon completion of the operations describe, close the network gate valve (Fig. 3).

If it is necessary to replace the nozzle to conform to another type of gas supply, see the procedure described in the Operations for commissioning (see chapter 5).

GAS TYPE CHANGE - see SECT. IMAGES - REF. f)

The appliance comes from the factory with setting to the type of power indicated on the plate. Any other configuration that changes the parameters set must be authorized by the manufacturer or by its representative.

The transformation from one type of power to another must be performed by qualified technical personnel authorized to perform the operation in question. The correct procedure to be implemented for the transformation is described in the relevant chapiter.

Injectors - By Pass - Pilot injectors - Apertures - and anything necessary for any gas transformation must be requested directly from the manufacturer.

At the end of the transformation from one type of power to another, change the label on the appliance with new the parameters reported on the adhesive document provided.

Two plates may need to be replaced in certain cases (oven equipment), one outside near the gas attachment and one inside (see image ref. f).

ELECTRICAL CONNECTION

Electrical connection should be performed in compliance with the local regulations in force, only by authorised and competent personnel. In the first instance, examine the data shown on the technical data table of this manual, on the serial plate and on the electrical diagram.

Connect the equipment to an overvoltage category III omnipolar device.

EARTHING / It is essential to earth the unit.To this purpose, it is necessary to connect to an efficient earthing system the terminals marked with the symbols placed on the line-receiving terminal box. The earthing system should comply with the local law in force.

SPECIFIC WARNINGS / The electrical safety of this unit is assured only when it is correctly connected to an efficient earthing system as stated in the electrical local safety regulations in force; the Manufacturer declines any responsibility for the non-compliance with these safety regulations.It is necessary to verify this fundamental safety requisite and, in case of doubt, ask for an accurate testing of the system by professionally qualifi ed personnel.The Manufacturer cannot be deemed responsible for any damages caused by the lack of unit earthing.

Never interrupt the earth wire (Yellow-Green).

CONNECTION TO THE DIFFERENT ELECTRIC DISTRIBUTION NETWORKS - see SECT. IMAGES - REF. g)

The equipment is delivered to work with the voltage indicated on the technical label attached on the appliance. Any other connection is to be considered improper and therefore dangerous.

It is mandatory to respect the connection provided by the manufacturer, visible on the connection label near the terminal board.

It is forbidden to modify the wiring inside the equipment

ELECTRICAL CONNECTION OF THE CABLE TO THE TERMINAL BOARD / Connect the power cable to the terminal board as described in: “Power supply connection” and indicated on the connection plate.. The diagram and the table (see Technical data) indicate the possible connections according to the mains voltage.

CONNECTION TO “EQUIPOTENTIAL” SYSTEM - see SECT. IMAGES - REF. h)

If necessary, remove the terminal box protection panel located on the back of the machine.

The protective earthing consists of a series of contrivances, which ensure the same earth potential in the electrical earths, thus preventing the same earths from being tensioned.

The earthing has the aim to ensure that the earths of the household appliances have the same potential of the earth. Earthing also makes the automatic intervention of the residual current device easier. Protection earthing involves not only the electrical system, but also all the other systems and metallic parts of the building, including piping, beams, heating system and so on, so that the whole building turns out to be under safety conditions, also in case a lightning should hit the building.

Before proceeding with the operations, see “General safety info”.

The appliance must be included in an “Equipotential” system, which efficiency must be tested, according to the rules in force in the

installation country.

The electrician preparing the general electrical system must guarantee a system in conformity with the regulations, for what concerns the direct and indirect contacts.

The electrician must connect all the different earths to the same potential, in order to achieve a good “Equipotential” earthing system in the area where the different appliances will be installed.

For what concerns the connection of the appliance to the room Equipotential system, use an electrical yellow/green cable, suitable to the power of the devices installed.

The appliance plate “Equipotential” is usually on its panel, near the system used for the connection; carry out the connection after having recognized the same plate (see schematic drawing for the correct location).
Connect an edge of the earth electric cable (the cable must be characterized by the double colour yellow/green) to the system used for the appliance “Equipotential” connection (see schematic drawing Fig. 1).

Connect the opposite edge of the earth electrical cable to the system used for the “Equipotential” connection of the area where the appliance will be installed (Fig. 2).

OPERATIONS FOR COMMISSIONING 5.

GENERAL WARNINGS

Operators have a duty to familiarise themselves adequately, using this manual before performing any intervention, adopting the specific safety requirements to make every kind of human-computer interaction safe.

Any technical modification that affects the operation or safety of the machine must only be carried out by the technical personnel of the manufacturer or by technicians that are formally authorised by the manufacturer. Failure to do so exempts the manufacturer from any liability for for any possible resulting modifications or damage.

Even after appropriate familiarisation, upon the first use of the appliance, in any case simulate a number of test operations to save more rapidly the main functions of the appliance, e.g. start-up, shut-down, etc.

The appliance is provided already tested by the manufacturer and fitted with the type of gas and electrical supply specified on the rating plate applies.

In case of supply with LPG gas (Butane or Propane) at 50 mbar,a pressure stabilizer 50 mbar must be installed upstream of the appliance.

FIRST COMMISSIONING START UP / Upon completion of the operations of positioning and connection to the power sources, perform a series of operations such as:
1. Cleaning away of the protective materials (oils, grease, silicones, etc.) inside and outside of the cooking chamber (see section 3 / Removal of protective materials).
2. General checks and controls such as: Check opening of switches & network gate valves (water, electricity, gas when applicable); Checking of drains; Checking and monitoring of the external fumes/vapour extraction; Checking and monitoring of the protection panels (all the panels must be fitted correctly).

CONTROL AND REGULATION OF THE GROUPS GAS SUPPLY /

With the connection operations described in the pre-

vious sections completed, the appliance, even if correctly calibrated during the testing phase, requires partial verification of the parameters set directly at the place of final destination.

The first parameter to be checked allows verification via the type of power supplied by the body dispensing the correct pressure present.

PRESSURE DETECTION GAS INLET

If the measured pressure is lower than the 20% compared to the nominal pressure (ex. G20 20 mbar ≤ 17 mbar) suspend the installation and contact the gas distribution service.

If the measured pressure is higher than the 20% compared to the nominal pressure (ex. G20 20 mbar ≤ 25 mbar) suspend the installation and contact the gas distribution service.

The constructor firm does not recognise the machines warranty in case the gas pressure is lower or higher than the values above described.

Make sure there are no gas leaks

After controlling the pressure and type of gas supply intervention may be required, such as: 1. Replacement of the nozzle (in the case where the type of network gas is different from that for which the appliance is preset- see chapter 6).

DESCRIPTION OF STOP MODES

Generally 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 (e.g. Water-Gas-Electrical).

STOPPAGE DUE TO FAULTY OPERATIONS

Safety component / 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.

COMMISSIONING FOR INITIAL START-UP

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 chapter 3 / Removal of protective materials).

DAILY ACTIVATION

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.

Proceed with the operations described in “Starting production”.

In order to free air in the pipes, open the network lock, turn the knob of the appliance while pressing it in the piezoelectric position, place a flame (match or the likes) on the pilot light and wait for it to ignite.

DAILY DECOMMISSIONG / Upon completion of the operations descri-

bed above:
1. Close the network locks upstream the appliance (Water - Gas - Electric).
2. Make sure that the drain cocks (if present) are “Closed”.
3. Check the cleanliness and hygiene of the appliance.

PROLONGED DECOMMISSIONING / In case of prolonged inactivity, perform all the procedures described for daily putting out of service and protect the parts most exposed to oxidation as indicated below:
1. Use lukewarm water with a bit of soap to clean the parts;
2.Rinse the parts thoroughly, without using pressurised and/or direct water jets;
3. Dry the surfaces carefully using non-abrasive material;
4. Wipe a non-abrasive cloth lightly soaked with food-safe Vaseline oil over all of the stainless steel surfaces in order to create a protective film.
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.

Periodically air the appliances and rooms.

To make sure that the appliance is in perfect technical conditions, arrange for service at least once a year by an authorised technician of the assistance service.

GAS TYPE CHANGEOVER 6.

UPSTREAM DYNAMIC PRESSURE CONTROL / See gas inlet pressure detection.

INJECTOR PRESSURE CONTROL

If the measured pressure is lower than the 20% compared to the entry pressure, suspend the installation and contact the authorized customer care service

If the measured pressure is higher than the entry pressure, suspend the installation and contact the authorized customer care service

REPLACEMENT OF PILOT BURNER INJECTOR - see SECT. IMAGES - REF. i)
1. Close the cut-off cock upstream the machine.
2. Demount if necessary, the plugs in order to avoid to damage it during the injector replacement (Fig. 2).
3. Unscrew the nut and demount the pilot injector (the injector is hooked to the compression fitting).
4. Replace the pilot injector (Fig. 1) with the one corresponding to the selected gas according to what reported in the reference Table.
5. Screw the nut with the new injector. (Fig. 2).
6. Reassemble the plug (Fig. 2).
7. Turn on the pilot burner to check whether there are no gas leakages.

Make sure there are no gas leaks

REPLACEMENT OF BURNER INJECTOR - see SECT. IMAGES - REF. l) / 1. Close the cut-off cock upstream the machine.
2. Unscrew the injector (Fig. 3)
3. Replace the injector with the one corresponding to the selected gas according to what reported in the reference Table.

4. Screw the new injector.

Make sure there are no gas leaks

ADJUSTMENT OF MAIN BURNER - see SECT. IMAGES - REF. m)
For primary air adjustment:
1. Unscrew the locking screw (Fig. 1).
2. Where required set the distance (X) mm of the bushing corresponding to the selected gas (see Gas reference Table).

Block the bushing with the screw and put a tampering detecting seal on it

ADJUSTMENT OF MINIMUM THERMAL RANGE - see SECT. IMAGES - REF. n)
In the provided models, the reduced thermal range is obtained with the "sized" by-pass minimum screw (Fig. 2), screwed hard (see Gas Table).
Open the cut-off cock upstream the machine.

In case of screw replacement put a tampering detecting seal on it at the end of the detection process

PILOT BURNER ADJUSTMENT - see SECT. IMAGES - REF. o)
For primary pilot air adjustment:
1. Close the cut-off cock upstream the machine;
2. Remove the pilot;
With the appropriate tools, adjust the opening of the pilot hole (Fig. 1) to set the following :
- 1 mm for LPG
- 2 mm for METHANE gas

Place the parts removed in the correct position and order.

FLEX BURNER 7.

Whenever it is necessary to operate inside the machine (inspections, replacements, etc), prepare it for the necessary operations in relation to the safety conditions

"FLEX BURNER" refers to the option of changing the position of the open-flame burners inside the equipment.

This operation can only be performed by the authorised technical assistance service

SEE SECT. IMAGES - REF. p)
Proceed as follows to change the position of the burners:

1. Disassemble the panel and the knobs
2. Remove the grilles, burner caps and burners (Fig. 1/A burner 5.5 / 7 kW - Fig. 1/B burner 11 kW)

CHANGING THE POSITION OF THE BURNERS 700 (7KW ⇄ 5,5KW)
1. Adjust the minimum by-pass screw (Fig. 2/A)
2. Unscrew the nozzles (Fig. 2/B) and screw them in the chosen position
3. Remove the power plate (Fig. 2/C) and place it on the corresponding burner

Place the pieces in the right order and positions

Check the gas setting and seal with the special tools

Before proceeding with the operations, see “General safety information”.

see SECT. IMAGES - REF. q)
1. Remove the panel and knobs (Fig. 1/A)
2. **Stove**: remove the grills and burner-caps (Fig. 1/B)
Cooking plate stove: remove the plate.
Oven: open the door (Fig. 1/D).

CUT-OFF COCK REPLACEMENT
1. Unscrew the gas inlet (e.g. Fig. 2/E) and outlet (Fig. 2/A and B) connections.
2. Unscrew the thermocouple (Fig. 2/D).
3. Fit the new cut-off cock
4. Check the minimum screw (see section chapiter 6 and Technical Tables)

THERMOCOUPLE REPLACEMENT / 1. Unscrew the thermocouple from the cut-off cock (Fig. 2/D)
2. Unscrew the thermocouple from the pilot (Fig. 3/A)
3. Fit the new thermocouple and tighten the connections again

PLUG REPLACEMENT
1. Disconnect the high voltage cable from the plug (Fig. 3/B)
2. Unscrew the nut (Fig. 3/C)
3. Fit the new plug.
4. Connect the high voltage cable (Fig. 3/B)

PIEZOELECTRIC / ELECTR IGNITION (optional) REPLACEMENT
1. Disconnect the cable from the piezoelectric igniter (Fig. 3/D)
2. Dismantle the igniter to be replaced
3. Fit the new piezoelectric igniter

BURNER REPLACEMENT
Stove: Remove the burner/ Extract the burner body/ Position the new burner

Solid top 700: Unscrew the retaining nut at the crosspiece and the pilot group (Fig. 4/A) / Remove the burner/Position the new burner/ Tighten the burner at the crosspiece and the pilot group

Cooking plate stove: 1. Loosen the retaining screws and the power supply connection (Fig. 6/A+B)
2. Remove the burner
3. Position the new burner
4. Rescrew and restore the connections

Gas oven: 1. Remove, in sequence, the grills, tray holders and oven base 2. Loosen the retaining screws (Fig. 7/A) 3. Remove the burner 4. Position the new burner and tighten the retaining screw again

HEATER REPLACEMENT
1. Remove, in sequence, the grills, tray holders and oven base
2. Loosen the retaining screws (Fig. 7/B) and disconnect the electrical connections
3. Dismantle the heater
4. Fit the new heater and restore the connections

GAS THERMOSTAT REPLACEMENT
1. Remove the bulb from the support (Fig. 8/A)
2. Unscrew the gas inlet and outlet connections (e.g. Fig. 8/B)
3. Unscrew the thermocouple
4. Install the new THERMOSTAT
5. Check the minimum screw (see section chap. 6 and Technical Tables)

ELECRICAL THERMOSTAT REPLACEMENT
1. Remove the bulb from the support (Fig. 9/A)
2. Install the new thermostat and secure it to the switch
3. Insert the new bulb into the support

SAFETY THERMOSTAT REPLACEMENT

1. Unscrew the thermostat from the support (
2. Remove the bulb from the support
3. Screw the new thermostat and insert the new bulb into the support

BULB REPLACEMENT

1. Disconnect the electrical connections
2. Fit the new bulb
3. Reconnect the cables

Check the gas seal with the appropriate instruments and replace the parts removed in the correct order.

LOCATION OF MAIN COMPONENTS - see SECT. IMAGES - REF. r)

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

1. Open burners adjustment knob
2-3. Thermostat adjustment knob (gas / ele)
4. Piezoelectric button / Electronic ignition (optional)
7. Cooking compartment (oven)
8. Hob (gas range - hotplates)
9. Pilot light control

KNOBS, KEYS AND INDICATOR LIGHT MODES AND FUNCTIONS see SECT. IMAGES - REF. s). The layout of the keys in the figures is purely indicative and can be subject to variations.

(1) BURNER REGULATION KNOB (GAS). It performs three different functions:
1. Igniting the pilot light and burner.
2. Adjusting the flame (minimum - maximum).
3. Turning the appliance off.

(2) THERMOSTAT KNOB (GAS). It performs three different functions:
1. Igniting the pilot light and burner.
2. Temperature regulation.
3. Turning the appliance off.

(3) THERMOSTAT KNOB (ELE). It performs three different functions:
1. Temperature regulation / 2. Heating phase Start/Stop / 3. Grill function

(4) PIEZOELECTRIC BUTTON / ELECTRONIC IGNITION (optional). It performs one function:
1. When pressed, it produces the spark to ignite pilot light.

(5) GREEN INDICATOR LIGHT (GAS/ELECTRIC): The indicator is subordinated to use of the switch-on knob. Lighting of the indicator signals the operating phase.

(6) YELLOW INDICATOR LIGHT (GAS/ELECTRIC): When present, the indicator is subordinated to use of the thermostat knob. Lighting of the indicator signals the heating phase.

STARTING PRODUCTION

Before proceeding see chapters 2 and 5.

The products must be placed in the specific cooking containers and positioned correctly on the burners and/or in the cooking compartment of the oven.

Diameter Pots / Burner 5.5-7-11 kW Ø mm 200-375

1. Solid top: T ≤ 250 ° C / Lower temperature at the hottest point 2. Mijotage: T ≤ 150 ° C / Lower temperature at the hottest point

Do not obstruct the burner flange eyelets - see seCT. IMAGES - REF. t)

Before using the oven for the firs time, it is advisable to pre-heat it at the highest setting for 30-40 minutes with the door closed. This burns any oily residue that could release unpleasant odours.

LIGHTING OPEN BURNERS - see SECT. IMAGES - REF. u)
Turn the knob while holding it in the piezoelectric position (Detail A Fig.1).
Position a flame (match or something else) on the pilot light and wait for it to ignite (Fig. 1).
Release the knob after about 20" and check to make sure the pilot light remains lit.
When the pilot light has been lit, turn the knob (Detail B Fig.1) to minimum or maximum to adjust the flame.

HOTPLATE IGNITION - see SECT. IMAGES - REF. u)
Turn the knob while holding it in the piezoelectric position (Fig. 2 Detail A), and simultaneously press the piezoelectric button several times (Fig. 2 Detail B) until the pilot light is lit.
Release the knob after about 20" and check to make sure the pilot light remains lit (Fig. 2).
The pilot light can be seen through the hole on the panel.
When the pilot light has been lit, turn the thermostat knob to the desired temperature (Fig. 2 Detail C).

LIGHTING GAS OVEN - see SECT. IMAGES - REF. u)
Turn the knob while holding it in the piezoelectric position (Fig.3 Detail A). Simultaneously press the piezoelectric button several times (Fig.3 Detail B) until the pilot light is lit.
Release the knob after about 20" and check to make sure the pilot light remains lit (Fig.3).
The pilot light can be seen through the hole on the oven top.
When the pilot light has been lit, turn the thermostat knob to the desired temperature (Fig. 3 Detail C).

SWITCHING ELECTRIC OVEN ON - see SECT. IMAGES - REF. u)

When necessary, plug the appliance into the appropriate socket.

Turn the thermostat knob to the desired position (Fig. 4 A -B). The indicator lights "G" and "H" indicate an operating phase.

Green indicator light: The indicator is subordinated to use of the switch-on knob. Lighting of the indicator signals the operating phase.

Yellow indicator light: The indicator is subordinated to use of the thermostat knob. Lighting of the indicator signals the heating phase.

NEW! ELECTRONIC IGNITION (OPTIONAL) / IGNITION OPEN BURNERS - vd. sect. ILL - REF s) /
In the models provided, press and rotate the knob in the piezoelectric position (Part 1), at the same time press the button (Part 4) until the pilot flame light on. Release the knob after 20 "and visually check that the pilot light is on. Once the pilot flame ignition procedure is completed, turn the burner adjustment knob to the desired temperature (Part 1).

LOADING / UNLOADING THE PRODUCT - see SECT. IMAGES - REF. v) Load the product to be cooked in the specific container and place it in

the cooking compartment/hob (Fig. 5). For the oven appliance, open the door of the cooking compartment and place the container in the specific housing.

When opening the doors, step to the side of the appliance to avoid direct heat.

When the product is cooked, unload it and put it in a place prepared beforehand.

DEACTIVATION / At the end of the work cycle, turn the knobs on the appliance to “Zero”. The light indicators must stay off.

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”.

MAINTENANCE 10.

OBLIGATIONS - PROHIBITIONS - ADVICE

Before proceeding see chapters 2 and 5.

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).

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 hob 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. No not use corrosive products, abrasive material or sharp tools.

The liquid detergent for cleaning the hob 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).

In the event of prolonged inactivity, besides disconnecting the supply lines, you must thoroughly clean all the inside and outside parts of the appliance.

Wait for the temperature of the appliance and all its parts to cool off, so that the operator is not burnt.

DAILY CLEANING OF HOB

Remove the burner grills from the cooking compartment.

Then remove, in order: burner cap and body.

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. When finished, rinse the cooking compartment abundantly with tap water (do not use pressurised direct water or steam cleaners jets for cleaning operations).

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.

Clean the burner cap and body with detergent and tap water and dry them thoroughly. When these operations are over, reposition the removed parts in their specific housings.

When putting these parts back, do not invert the position of the burners and burner caps.

DAILY CLEANING OF SOLID TOP

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. When finished, rinse the cooking compartment abundantly with tap water (do not use pressurised direct water or steam cleaners jets for cleaning operations).

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.

Humidity residue deposited on the hotplate/s can damage the appliance and cause the hotplate/s to wear quickly.

In order to eliminate all humidity, once routine cleaning has been finished, turn the appliance on and run it at minimum for approximately 2/3' and then turn it back off. (see chapter 9).

DAILY OVEN CLEANING

Depending on the appliance, remove: grills, trays or other objects removed from the cooking compartment.

Heat up the cooking compartment for about 20'.

Open the door to let the cooking compartment cool off for a few seconds.

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.

When finished, rinse the cooking compartment abundantly with tap water (do not use pressurised direct water or steam cleaners jets for cleaning operations). 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. Clean the parts previously removed from the cooking compartment (grills, trays and other removable objects) with detergent and tap water, rinse them carefully and dry them before putting them back.

Replace the parts removed in the correct order.
In order to eliminate all humidity, once routine cleaning has been finished, turn the appliance on and run it at minimum for approximately 20' and then turn it back off (see chapter 9).

CLEANING FOR PROLONGED DEACTIVATION / See chapter 5 / Daily decommissioning / Prolonged decommissioning.

Air out the appliances and rooms regularly

SUMMARISED TABLE / OPERATION - FREQUENCY


Before proceeding with the operations, see chap.2 "Duties and qualifications"


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.

OPERATION		FREQUENCY
	Cleaning appliance	Daily
	Cleaning parts in contact with foodstuff / hotplates	Daily
	Cleaning at commissioning	Upon arrival after installation
	Cleaning flue	Yearly
	Checking thermostat	In case of need - Yearly
	Greasing the gas taps	In case of need
	Checking / Replacing gas supply pipes	In case of need

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 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. • Contact authorized customer service
The gas appliance does not turn on	• Gas cock closed. • Air in the piping	• Open the gas cock • Repeat switching on operations
Abnormal flame	• Incorrect position of the burner	• Place the burner in the correct position (see chapter Flex Burner)
Pilot light goes out	• Burner flange blocked	• Free the flange from any blockage that prevents air circulation (see chapter / Daily Start of Operations)

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

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.

The decommissioning and dismantling of the appliance must be carried out by qualified personnel, either mechanical or electrical, that must wear appropriate personal protective equipment such as protective clothing appropriate to the operations to be performed, protective gloves, safety shoes, head gear and goggles.

Before commencing dismantling of the appliance, ensure around the appliance a space that is large enough and arranged in such a way as to allow all movements without risk.

The following are necessary:
• Disconnect the power supply.
• Disconnect the appliance from the mains.
• Remove the electrical cables exiting the appliance.
• Close the water inlet tap (mains valve) from the mains supply.
• Disconnect and remove the pipes from the appliance water system .
• Disconnect and remove the grey water discharge pipe.

After this operation, a wet area around the appliance may form and therefore, before continuing with operations, dry these wet areas.

After restoring the operational area as described:
• Remove the protective panels.
• Disassemble the appliance in its main parts.
• Separate the parts of the appliance according to their nature (e.g. metals, electrical parts etc.) and deliver them to recycling centres.

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.