

**ISTRUZIONI PER IL TECNICO QUALIFICATO
INSTRUCTIONS FOR THE TECHNICAL EXPERT
INSTRUCTIONS POUR LE TECHNICIEN COMPETENT
INSTRUCCIONES PARA EL TECNICO EXPERTO
ANLEITUNGEN FÜR DEN FACHINSTALLATEUR
AANWIJZINGEN VOOR DE VAKINSTALLATEUR
INSTRUÇÕES PARA O TÉCNICO QUALIFICADO
FAGINSTALLATIONSVEJLEDNING**

60SM

39B4600

GB - IE

**GB
IE**

The appliance is supplied with two manuals:

- 1) Instructions for the Technical Expert;
- 2) Instructions for the User.

The installer must keep scrupulously to the instructions of these manuals
consign them to the User and advise the latter to keep them.

The Manufacturer is entitled to carry out changes in this manual without any notice or liability.

**DE
AT**

Das Gerät ist mit zwei Anleitungen ausgestattet:

- 1) Anleitungen für den Fachinstallateur
- 2) Anleitungen für den Benutzer.

Der Fachinstallateur muß sich genauestens an die in dieser Anleitung gegebenen
Anweisungen halten und diese anschließend zur Aufbewahrung an den Benutzer aushändigen.

Technische Änderungen vorbehalten.

IT

L'apparecchio è corredato di due manuali:

- 1) Istruzioni per il Tecnico Qualificato;
- 2) Istruzioni per l'Utente.

L'installatore dovrà seguire scrupolosamente tutte le istruzioni contenute nei due manuali,
consegnandoli poi all'Utente con la raccomandazione di conservarli.

Il costruttore si riserva il diritto di apportare modifiche al presente manuale, senza preavviso e responsabilità alcuna.

**FR
BE**

L'appareil est livré avec deux notices:

- 1) une pour l'installateur;
- 2) une pour l'utilisateur.

L'installateur devra suivre à la lettre les instructions contenues dans ces deux notices;
il devra les remettre à l'utilisateur en lui recommandant de les ranger en lieu sûr.

Sous réserve de modifications techniques.

ES

El aparato viene con dos manuales:

- 1) Instrucciones para el técnico calificado;
- 2) Instrucciones para el usuario.

El instalador deberá seguir escrupulosamente todas las instrucciones que se hallan contenidas
en los dos manuales, y luego los entregará al usuario con la recomendación de conservarlos.

El fabricante se reserva el derecho de modificar el presente manual sin necesidad de previo aviso
y sin ninguna responsabilidad por parte del fabricante mismo.

PT

O aparelho é fornecido com dois manuais:

- 1) Instruções para o Técnico Qualificado;
- 2) Instruções para o Utilizador.

O instalador deverá seguir rigorosamente todas as instruções contidas nos dois manuais,
e estes últimos deverão ser entregues ao Utilizador com a recomendação de conservá-los.

O construtor reserva-se o direito de efectuar modificações neste manual,
sem aviso prévio e sem nenhuma responsabilidade

NL

Het apparaat is voorzien van twee handleidingen t.w.:

- 1) Aanwijzingen voor de vakinstallateur;
- 2) Aanwijzingen voor de gebruiker.

De vakinstallateur dient alle aanwijzingen die in beide handleidingen vermeld staan nauwkeurig op te volgen,
waarna hij deze aan de gebruiker dient te overhandigen met het advies deze goed te bewaren.

De fabrikant behoudt zich het recht voor zonder voorafgaand bericht
en enige aansprakelijkheid wijzigingen in deze handleidingen aan te brengen.

DK

Apparatet leveres med to vejledninger:

- 1) Faginstallationsvejledning;
- 2) Brugervejledning.

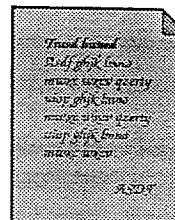
Faginstallatøren må nøje følge alle anvisninger i disse to vejledninger og derefter
give dem til brugeren, som anbefales at opbevare dem.

Fabrikanten forbeholder sig ret til at foretage ændringer i denne
vejledning uden forudgående varsel eller nogen form for ansvar

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2. REGULATIONS - STANDARDS

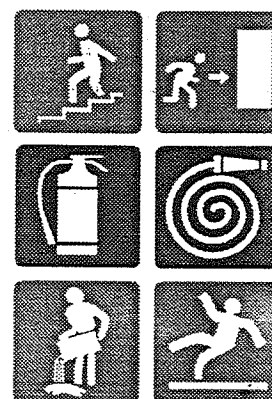
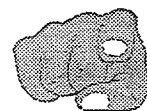
- Any licences and permits prescribed (fitness, work authorization, etc.) must be applied for and obtained beforehand.
- Technological plants and the installation of the equipment must be carried out by professionally skilled personnel authorized to issue a conformity certificate according to current standards.



2.1 Buildings and work environment

All laws, standards and regulations in force on the installation spot must be observed, regarding:

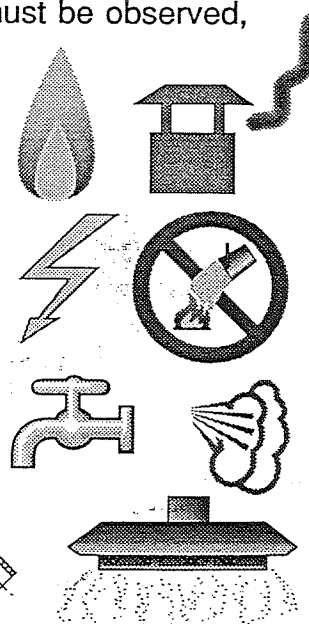
- correct work station illumination;
- work safety and accident prevention regulations;
- signals indicating obligation or prohibition;
- hygiene;
- work areas and partitions for hygienic reasons;
- firefighting;
- ventilation;
- flue gas exhaust of reduced pollution.



2.2 Plants and installation

All laws, standards and regulations in force on the installation spot must be observed, regarding:

- gas and flues;
- electricity;
- water, steam;
- drains and waste disposal;
- ventilation/forced air intake;
- air inlet and any air conditioning.



In item 3.1 of section B of this manual, the main specific standards for the installation of the equipment are indicated.

2.3 Liability

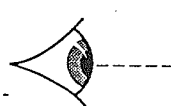
The installation must be carried out and certified according to current standards.

THE MANUFACTURER DECLINES ANY LIABILITY DERIVING FROM INCORRECT INSTALLATION OR USE.

3. INSTALLATION

3.1 Preliminary operations

Make sure the equipment is supplied complete and free from any transport damage.

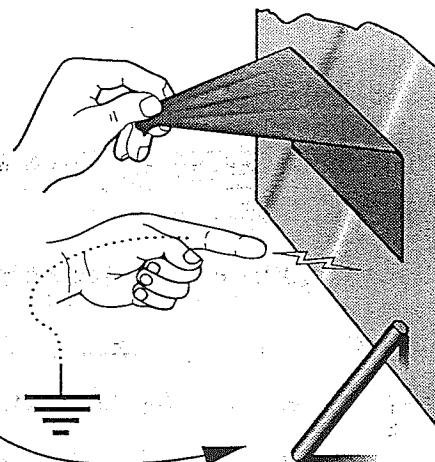


Remove protective films and rubber-paper plates.



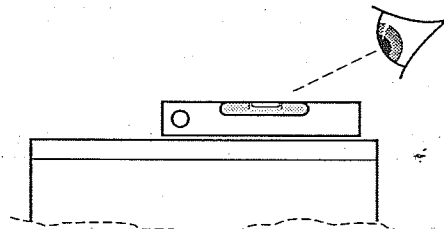
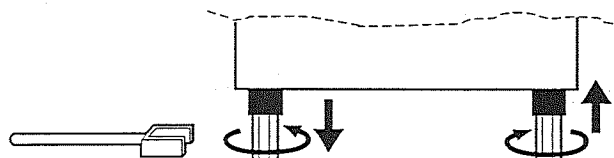
This operation may cause disagreeable but harmless shocks (static electricity).

The trouble is reduced and eliminated by keeping one hand continuously in contact with the equipment or by earthing the external casing.



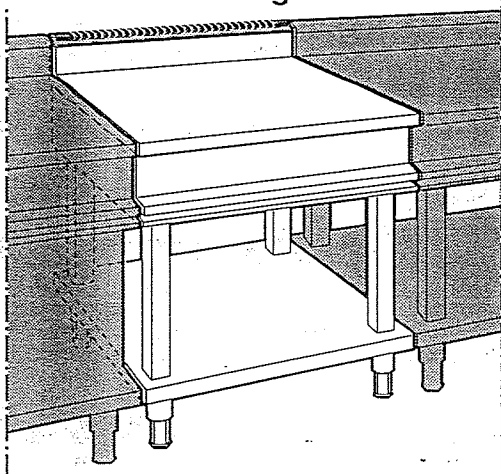
Immediately eliminate any traces of adhesive with petrol or other solvents that do not etch the plastic parts.

3.2 Levelling

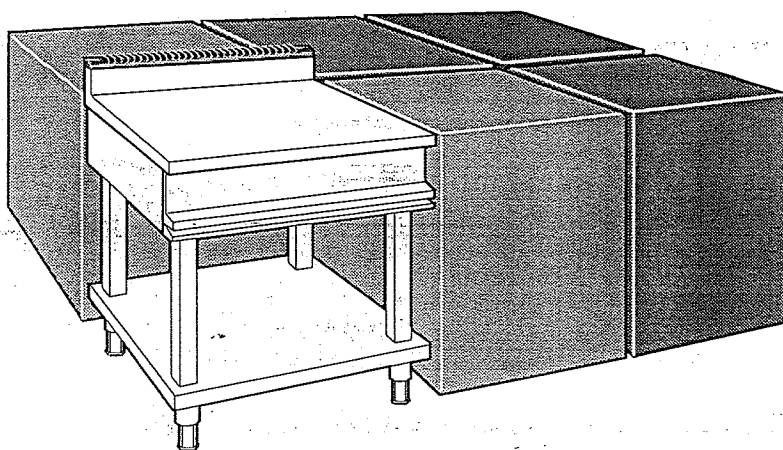


3.3 Installation of modular equipment

Installation along the walls



Installation in the middle of the room.

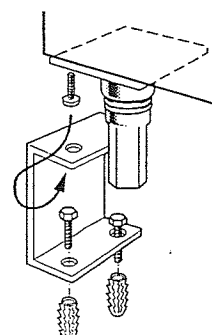


Observe the distances indicated in the technical installation charts in section B.



Keep to the instructions regarding the linking together of various pieces of equipment by means of accessories or regarding fastening to the ground or to the wall.

Any half-module equipment installed individually must be fastened to the floor to prevent overturning (see relevant instructions)



4. GAS

1.1 Test gas

Mod	031FT04	XXXXXXX	CE	051	Type	A	Mat	XXXXXXX	Kat	I1abc2EL13B/P	GB
G110-6	5.5	11 kW	2.84 m ³ /h	G20-20	20	11 kW	1.16 m ³ /h	G31-50	50	11 kW	8.85 m ³ /h
G120-8	5.5	11 kW	2.53 m ³ /h	G20-20	20	11 kW	1.16 m ³ /h	G31-50	50	11 kW	8.85 m ³ /h
G140-8	5.5	11 kW	2.53 m ³ /h	G20-20	20	11 kW	1.16 m ³ /h	G31-50	50	11 kW	8.85 m ³ /h

- 1) Gas type and network pressure
- 2) Injector pressure
- 3) Nominal power
- 4) Gas consumption
- 5) Test gas indicator



Check on the data plate if the appliance has been tested for the type of gas available. If this is not so, see **to the relevant conversion** and change the data on the plate itself as indicated on **section B** of this manual.

1.2 Gas pressure

Always check the pressure of the the gas supplied. For this purpose use the pressure gauge supplied with the equipment and follow the procedure explained on **section B** of his Instruction Manual.

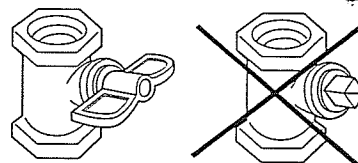
1.3 Gas connection

For the exact position and height of attachments, see the technical gas connection chart enclosed with **section B** of this manual.

Carry out the connections as according to standards and use the fittings and materials prescribed.

An ON/OFF valve (of type clearly showing its OPEN or CLOSED position) must **always** be installed upstream the appliance in an easily accessible position.

Exclude any removable key types.



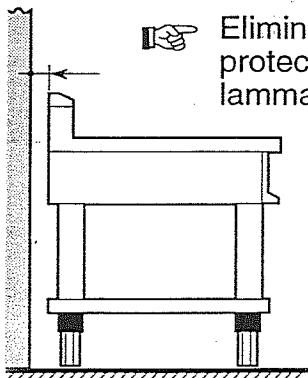
A fitting allowing for the disconnection of the equipment must be installed **downstream** the solator valve.

1.4 Precautions

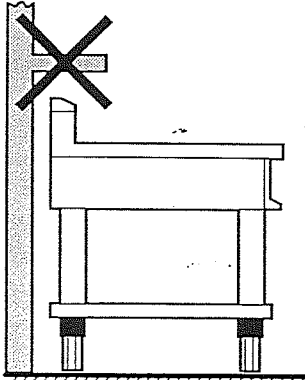
Walls with inflammable coating

Eliminate the coating or protect it with non-inflammable panels.

Observe the distances indicated in the technical chart (**section B**). Consult an expert if you have any doubts regarding firefighting measures.



Walls with niches and shelves



Never create any hindrances to the regular exhaust of flue gas.



1.5 Checking of gas plant tightness

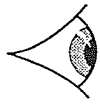
Check the plant tightness as according to current regulations and to the instructions indicated. The regulations also indicate how to locate any leaks.

NEVER USE FLAMES TO TRACE LEAKS!

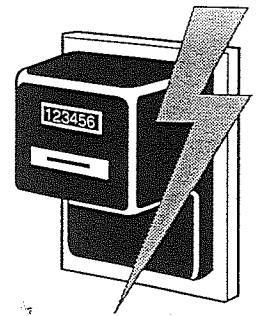


5. ELECTRICITY

5.1 Operating voltage



Mod	XXXXXX	0000	XXXXXX	DATA TO O.G. OWNER	CE	95	XXXXXXXXXX	IPX5	XX
400V/3N~	A	50 Hz	KW						
220V/3~	A	50 Hz	KW						



- Check the technical specification plate to make sure the operating voltage and frequency of the equipment correspond to those of mains.
- If an instrument can be transformed to a different voltage, carefully keep to the instructions indicated in **section B** of the Installation Manual and change the data on the technical specification plate.

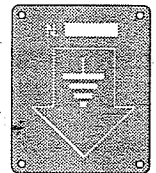
5.2 Safety devices



Make sure the electric installations conform with the standards and that all mandatory protection and safety devices are installed.



Mandatory earthing must be carried out according to current standards.



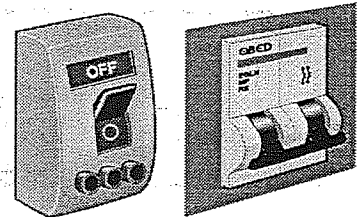
Use the special terminals marked by the relevant symbol to carry out the unipotential connection of the equipment whenever prescribed.



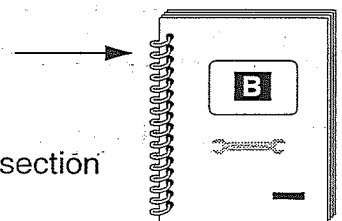
5.3 Electric connection



Always install a general switch with fuses upstream the equipment so that it can be isolated from the rest of the system.



Rigorously keep to the instructions in the technical chart and in the electric diagram, as well as to the instructions contained in **section B** of this manual.



Use connection cables with suitable insulation and cross section features as according to current standards.

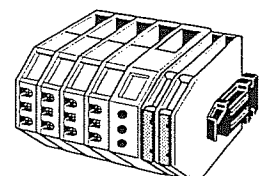
Check the absorption indicated on the specification plate to determine the cable cross section.



Mod	XXXXXX	0000	XXXXXX	DATA TO O.G. OWNER	CE	95	XXXXXXXXXX	IPX5	XX
400V/3N~	A	50 Hz	KW						
220V/3~	A	50 Hz	KW						



In general the equipment must be fixed-connected by means of a terminal board. For equipment connected with plugs, use quality components approved to standards.



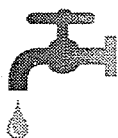
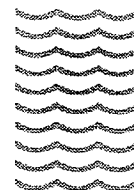
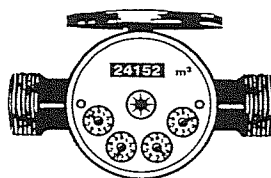
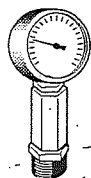
6. HOT AND COLD WATER

6.1 Water pressure



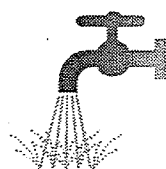
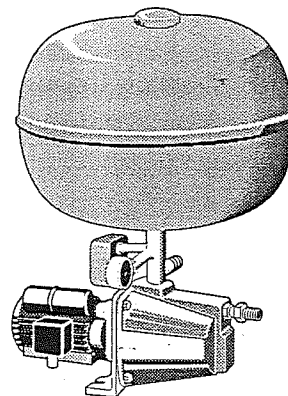
Make sure the water pressure lies within the limits of use indicated in the instruction manual of the equipment.

Too high pressure may cause a decline in performance (dishwashing machine, mixed stoves, pasta-cookers, etc.) On the other hand, too high pressure not only means an increase in consumption but this may also cause damage to solenoid valves or other control components.



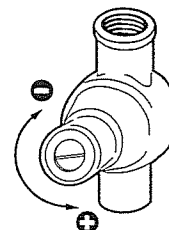
If the pressure is too low:

Install a device for increasing the pressure.



If the pressure is too high:

Check the instruction manual to see whether a pressure reducer is already installed in the equipment, otherwise install one and regulate the pressure.



6.2 Water connection



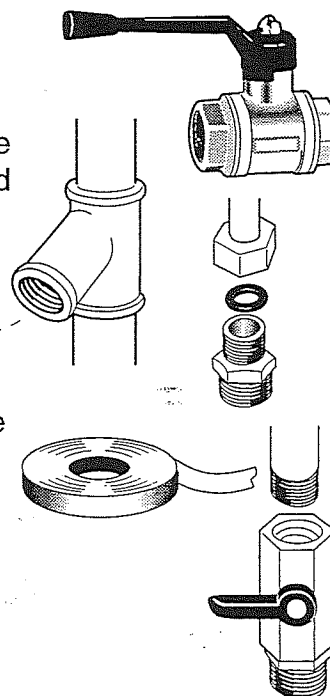
Always install an ON/OFF cock upstream the equipment.



Besides appropriate fittings for easy disconnection of the equipment, it is necessary to install easily inspectionable and cleanable filters downstream the ON/OFF cock.



Use materials, seals and fittings approved according to standards. Use suitable pipes properly treated in order to prevent them from letting out iron oxides into the water (which may alterate the taste of the food and stain the stainless steel).



6.3 Water treatment

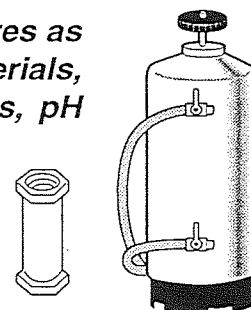
The kitchen water, used abundantly for preparation and washing, is also a basic element in many types of cooking and its quality must therefore be carefully controlled.



Special care must be taken to prevent corrosion (both physical and electrochemical) by taking the necessary measures as the case may be, i.e. by using homogeneous metal materials, cathode protection, weldings without slags, air relief devices, pH correction devices, etc.



Make sure the water hardness is kept within the limits of use indicated in **section B** of the equipment manual. If necessary, install a suitable water softening device.



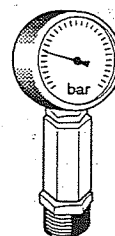
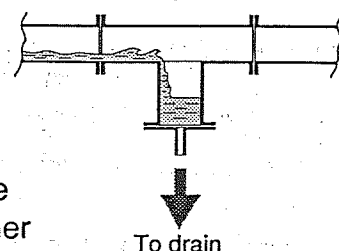
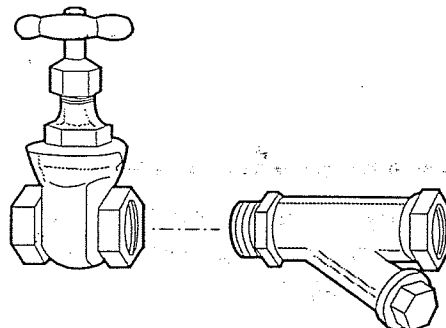
7. STEAM

N.B. The following indications do not concern equipment with internal steam generation, for which connection to water mains is sufficient.



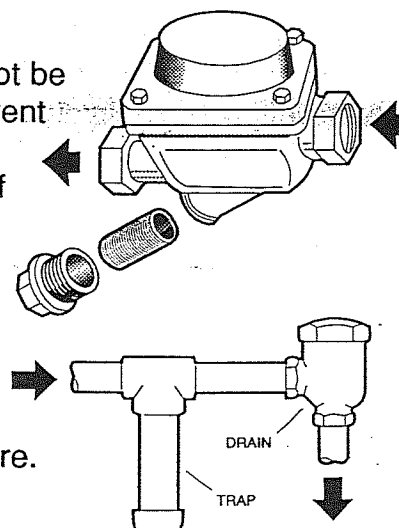
7.1 Steam delivery

- ➡ Install a steam ON/OFF valve upstream the equipment, and install an easily inspectionable and cleanable filter downstream the equipment, as well as appropriate fittings allowing for easy disconnection whenever necessary.
- ➡ Dimension the steam plant according to the length and hourly capacity of the equipment to be fed (check consumption on the technical chart in **section B**).
- ➡ The plant must be a state-of-the-art construction with coated and insulated pipes to prevent any condensation. In the lowest points upstream the users, special water-traps and other condensate drains must be installed.
- ➡ See to it that long sections are provided with special expansion joints.
- ➡ Thermostatic valves must be installed in appropriate positions for automatic pressure relief.
- ➡ The user pressure must not exceed the operating value prescribed, otherwise a reducer must be installed.



7.2 Condensate outlet

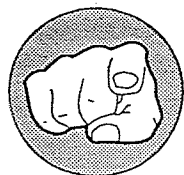
- ➡ The condensate outlet from the equipment must be connected to a low pressure drain of the mechanical, thermostatic or thermodynamic type (not included in the equipment). When choosing the type, consider the following factors: location, pressure, flow rate, water hammering, etc.
- ➡ The section between the equipment and the drain must not be insulated, which is to favour condensation and prevent reevaporation. See to it that the devices for preventing the invasion of steam or air are installed.
- ➡ If the drain is not supplied with a filter, this must be installed upstream the drain (or as an alternative, an inspectionable impurity trap).
- ➡ The drain pipe must be sloping and free from back-pressure.



3. ROOM VENTILATION AND SMOKE EXHAUST

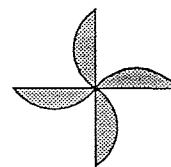
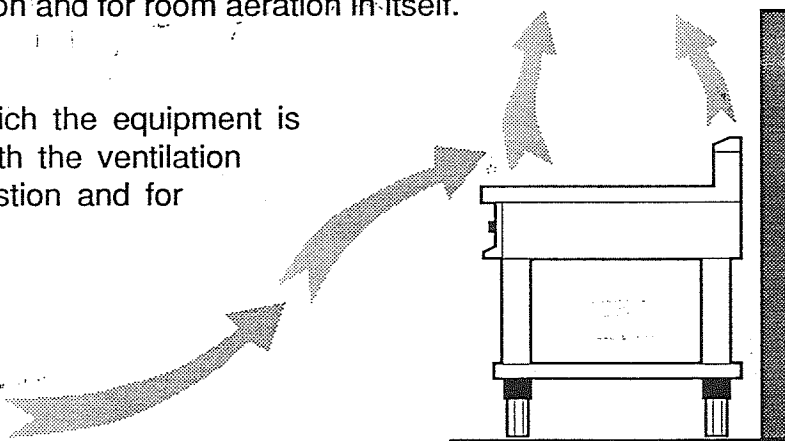
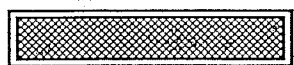
Observe current regulations, standards and laws.

8.1 Natural ventilation



The ventilation of the room in which the equipment is installed must be in conformity with the ventilation mandatory for regular gas combustion and for room aeration in itself.

The ventilation of the room in which the equipment is installed must be in conformity with the ventilation mandatory for regular gas combustion and for room aeration in itself.



8.2 Combustion product exhaust

- ☞ The combustion product exhaust must be ensured by means of exhaust hoods connected to a flue with natural draught of guaranteed efficiency or, in default of this, by means of forced ventilation.

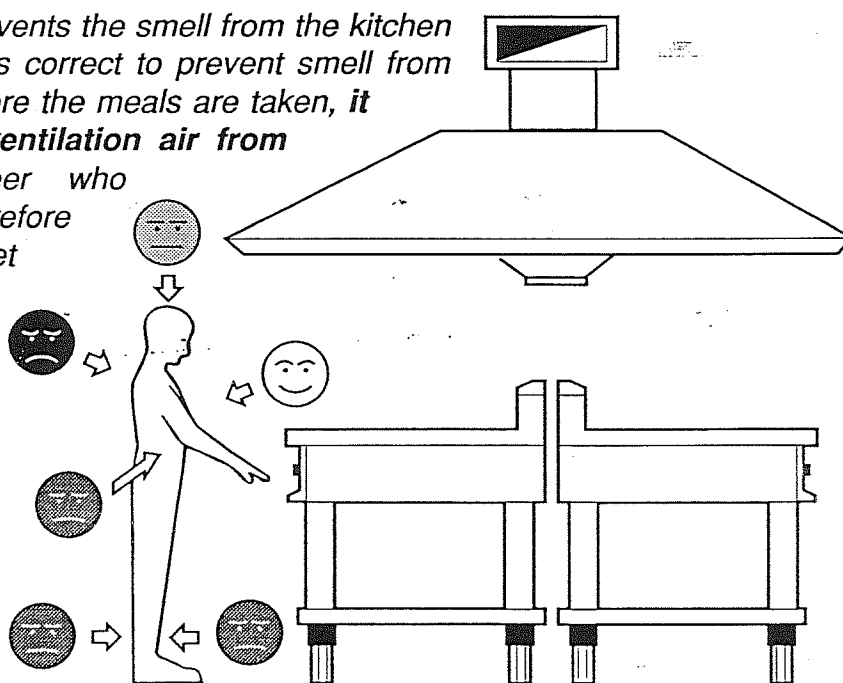
N.B.: For equipment of **Type A** installed under a hood with forced ventilation and of a total capacity above **35 kW**, the gas feed must be fitted to a pressure scavenging system.

- ☞ An efficient ventilation system requires accurate design by a skilled expert and must be carried out in compliance with the distances indicated in the regulations, and a conformity certificate must be issued.

The forced air exhaust also prevents the smell from the kitchen to penetrate outside. While it is correct to prevent smell from invading the rooms nearby where the meals are taken, it is not correct to take the ventilation air from these rooms. The engineer who designs the system must therefore also provide for an air inlet system, possibly with conditioned air.



The air speed and direction must be adjusted so that the combustion is not disturbed and so that it is not harmful to the operators' health.



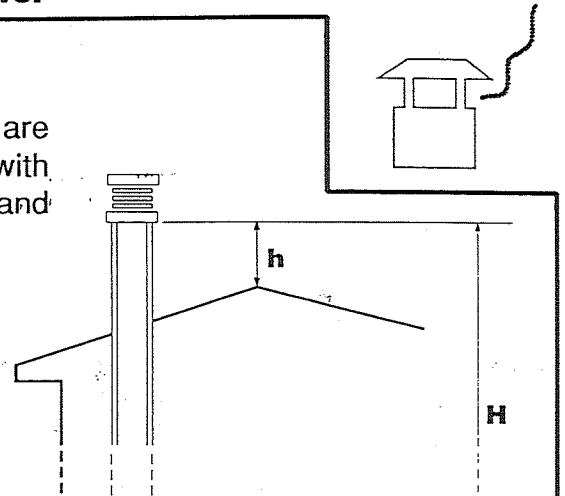
9. FLUES

Observe current regulations, standards and laws.

9.1 Exhaust flues

It is extremely important that the flues are dimensioned according to current standards, with proper draught (check with a vacuumeter) and without throttles or regulation dampers.

The attachment between equipment and flue must be supplied with bent fittings and its diameter must not be smaller than that of the outlet pipes from the equipment, while its length must comply with the indications of the technical chart relating to the equipment.



9.2 Equipment with smoke exhaust of type B

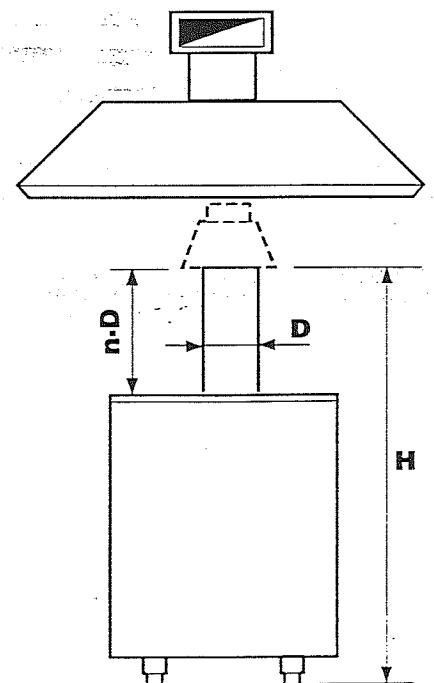
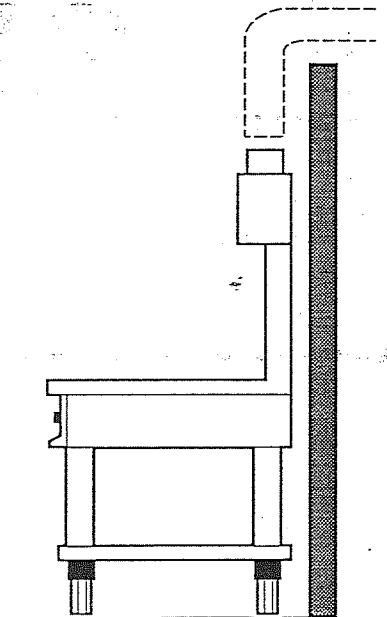
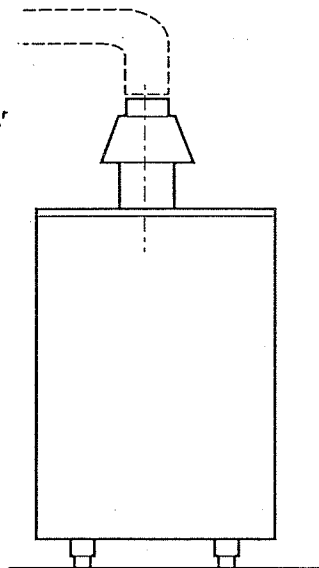
Gas equipment of **type B** must be connected to a flue with natural draught of guaranteed efficiency (for fitting diameter and length, see the technical chart of the equipment in **Section B** of this manual); it is **absolutely forbidden** to remove the wind-dampening device in the smoke exhaust whenever this is installed.

For all equipment of the **B type**, regular cleaning of the smoke exhaust ducts must be carried out as according to current local regulations.

.....

As an alternative, the equipment can be installed under a forced air suction hood if connection to the flue is avoided and the wind-dampening device can be avoided. The measures indicated in the technical chart relating to the equipment in **section B** of this manual must be complied with.

N.B.: In this case the gas feed must be fitted to a pressure exhaust system.






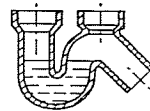
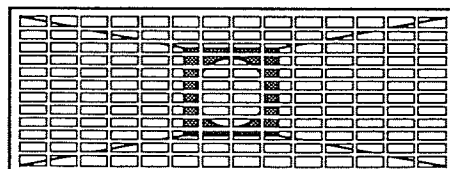
10. DRAINS

10.1 Grids - floor drain - traps

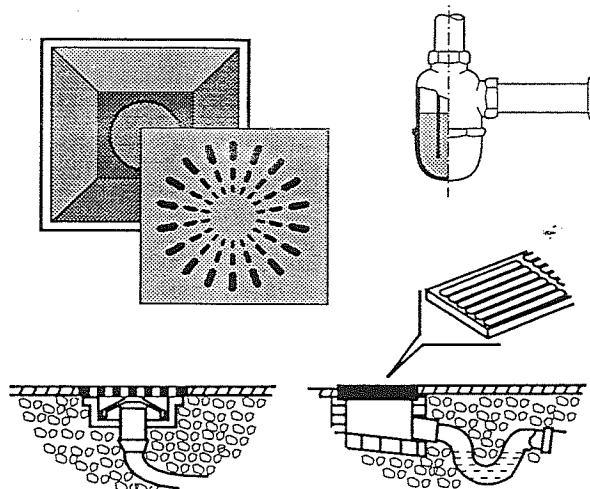
The draining of industrial waste water produced in big kitchens must be implemented according to the current local regulations regarding conveyance, treatment and dispersion into the environment.

The premises must be equipped with appropriate drains of the trap type near the following equipment:

-  Pans, overturning devices, pasta-cookers, etc. (cooking area).
-  Cisterns, dishwashing machines, pan-washing machines etc. (washing area).
-  Sinks, peelers, vegetable-washers, etc. (preparation area).



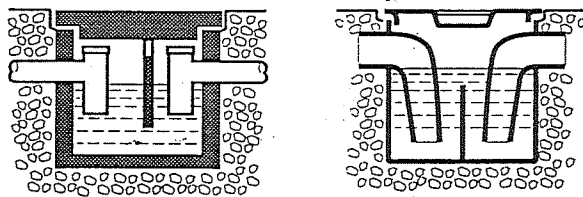
Besides being helpful for the cleaning of equipment and floors, the drains may be necessary for the functionality of the equipment itself. The technical chart in **section B** of this manual supplies the relevant information with the features of the various types.




10.2 Waste disposal

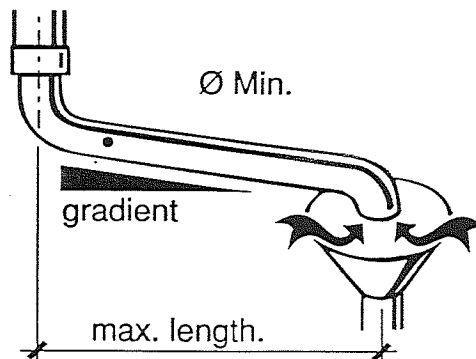
Consult the current local regulations regarding the following mandatory regulations:

- inspectionable grease condensate water traps in brick or in metal;
- collection, decantation, oxygen cisterns, etc.



10.3 Ventilated drains






-  Certain equipment requires drain communicating with the atmosphere. It is important that all instructions indicated in the technical chart in **section B** of this manual are observed to prevent any damage to the equipment.



11. TESTING

IMPORTANT: Any testing must be carried out by qualified personnel in full compliance with current regulations!

11.1 Testing of plants

-  **GAS PLANT:** Open doors and windows before starting the testing and avoid sparks and free flames. Bleed the pipes after testing (with compressed air or inert gas).
-  **ELECTRIC PLANT:** Check all components and the correct operating of differential and magnetothermal switches, earthing, insulation and anything else prescribed.
-  **STEAM PLANT:** Check the operating of the steam generator, control components and safety devices, as well as the correct operating of relief valves, condensate traps and operating pressures.
-  **WATER PLANT - DRAINS:** Check the tightness of the system and the correct disposal.
-  **FLUE GAS EXHAUST - AERATION:** Check the vacuumeter to make sure of the correct draught of any flues and the correct air ventilation. Any **mechanical suction hoods and exhaust** assemblies must be checked to make sure no back-up flue gas is formed and that the air flow-rate and speed do not cause dangerous currents for the combustion and for the operators' health.

11.2 Testing of equipment

- 1) **GAS EQUIPMENT:** Open doors and windows and avoid sparks or flames; and then check the following:
 - attachment tightness (with ON/OFF cock open and equipment off);
 - the correspondence between the gas of utilization and the gas indicated on the specification plate (if necessary, carry out the conversion as according to the instructions in **section B**);
 - regular ignition and combustion (blue flame);
 - minimum and maximum gas pressure and flow rate;
 - safety device operation in the event of flame failure;
 - correct thermostat operating (any safety thermostats included).

N.B.: If the testing gas is changed, seal the gas flow-rate regulation devices and change the data on the specification plate.

- 2) **ELECTRIC EQUIPMENT:** Check equipotential connections, dispersion absence (insulation), control devices, the correct thermostat operating (any safety thermostats included), and absorptions.

N.B.: If the voltage is transformed to a different voltage from that of the testing, change the data on the specification plate.

- 3) **STEAM EQUIPMENT:** Check the operating of equipment, of relief and safety valves and of their settings, and control interspace levels and consumptions.
- 4) **MIXED EQUIPMENT:** See the relevant items above.

11.3 Final operations - User training

- 1) REASSEMBLE ANY PARTS REMOVED FOR TESTING.
- 2) REMOVE ANY INSTALLATION DEPOSITS OR REMAINS.
- 3) CLEAN THE EQUIPMENT AND PREPARE IT FOR USE.
- 4) MAKE SURE THERE IS NO DANGER FOR THE USER.
- 5) INSTRUCT THE FINAL USER ON THE OPERATING OF THE EQUIPMENT AND ON THE SAFETY MEASURES TO BE OBSERVED.
- 6) CONSIGN THE MANUALS SUPPLIED WITH THE EQUIPMENT TO THE USER AND ADVISE THE LATTER TO KEEP THEM FOR EVER AND TO CONSULT THEM WHENEVER NECESSARY.

2. MAINTENANCE

2.1 Maintenance contract

- ☞ The User must be advised to stipulate a maintenance contract with companies specialized in all the following operations:

2.2 Maintenance of plants

The following checks must be carried out regularly at fixed dates by technical experts:

- **GAS:** Duct tightness, cutoff components and their efficiency;
- **ELECTRICITY:** the state of wires, earthings, the operating and set points of safety devices;
- **STEAM:** Generator operating, duct tightness and insulation, cutoff and safety components, condensate traps and their efficiency;
- **FLUES:** Correct draught and regular cleaning.



Whenever the plants are extended due to the addition of new equipment, the testing must be repeated.

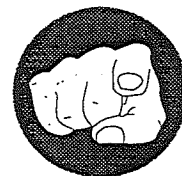
2.3 Regular control of equipment

The following checks must be carried out regularly at fixed dates:

- **GAS EQUIPMENT:** Cleaning of burners, combustion chambers and smoke pipes; checking of combustions, safety thermocouples or the like, checking of pressure drops in the equipment (cocks, gas circuit); checking of the operating of components and structures and possible replacement of worn or faulty parts.
- **ELECTRIC EQUIPMENT:** Checking and possible replacement of wires with defective insulation, replacement of worn or faulty parts, checking of motor overload cutouts.
- **STEAM EQUIPMENT:** regulation components, levels, pressure, operating of components (especially of relief valves) and any replacement of worn or defective parts.
- **ALL EQUIPMENT IN GENERAL:** Rated power and consumption, the correct operating of cutoff control components or thermostats, the efficiency of safety devices and their set points.

2.4 Transformation

Any transformation carried out after the testing of the equipment (adaptation to different type of gas or change of operating voltage) must be indicated on the specification plate and on the technical data tables of the installation manual. A completely new testing must be carried out.



2.5 Repair

The replacement of defective parts must be carried out with original spare parts. Only the Manufacturer of the equipment is authorized to supply parts for replacement and to carry out disassembling and reassembling of components, either directly or through his Service Centres.



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INSTALLATION AND TESTING

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- 1.2 Setup
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- 3.1 Conformity with standards
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USING DIFFERENT TYPES OF GAS

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TECHNICAL SERVICE

6. TECHNICAL SERVICE NOTES

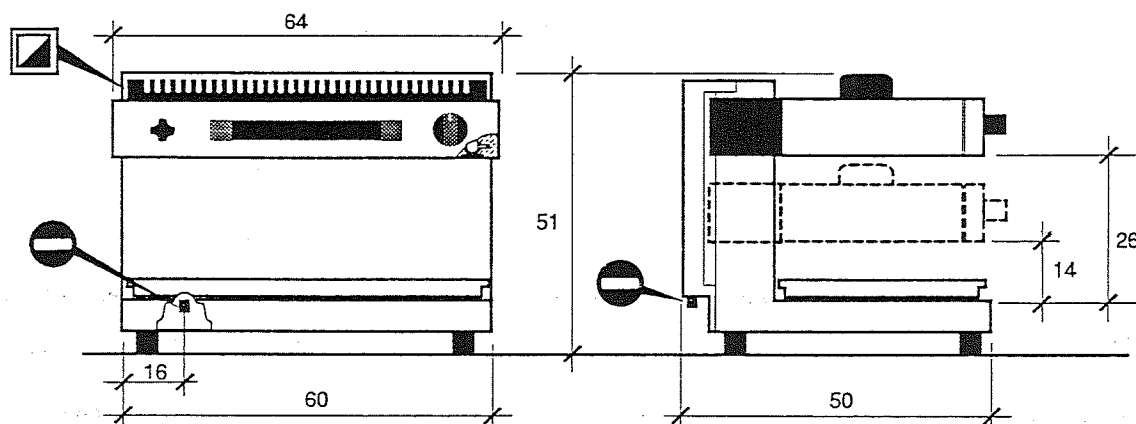
- 6.1 Gas valve greasing
- 6.2 Pilot flame disassembling

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1. INSTALLATION

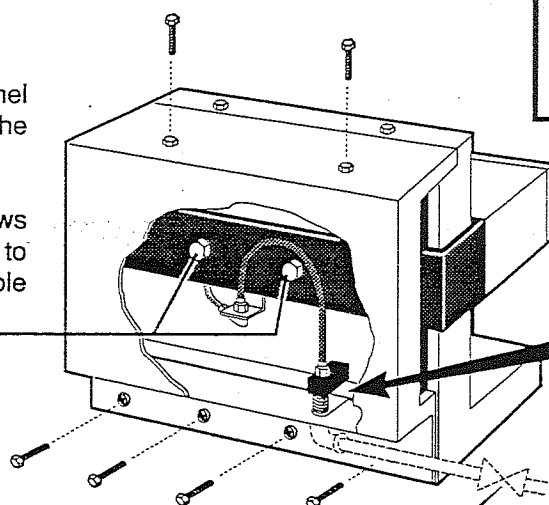
1.1 Installation chart

60SM



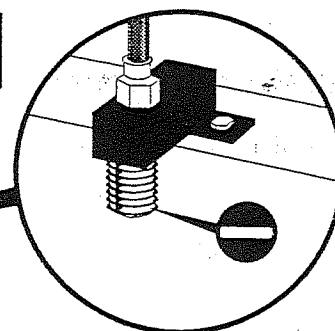
1.2 Setup

- Remove the rear panel by backing off the fastening screws
- Remove these screws and related spacers to unlock the movable radiant unit



Gas inlet $\varnothing 1/2"$

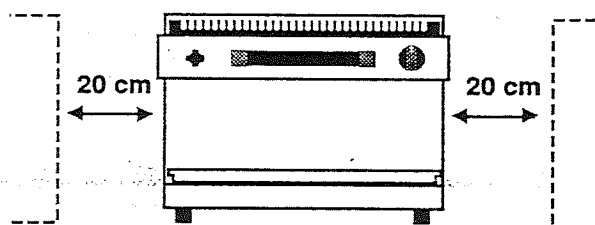
Exhaust grid - type A



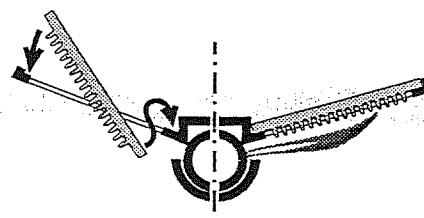
Always install a quick-closing ON/OFF valve (not supplied)



Install the equipment under a suction hood or other exhaust system to extract flue gas and steam emitted during use.



Leave at least 20 cm side clearance. The back of the equipment can be placed against the wall.



Place the refractory tiles very carefully inside the guides on the burner sides. The tapered ends must turn downward so that they are licked by the burner flames.

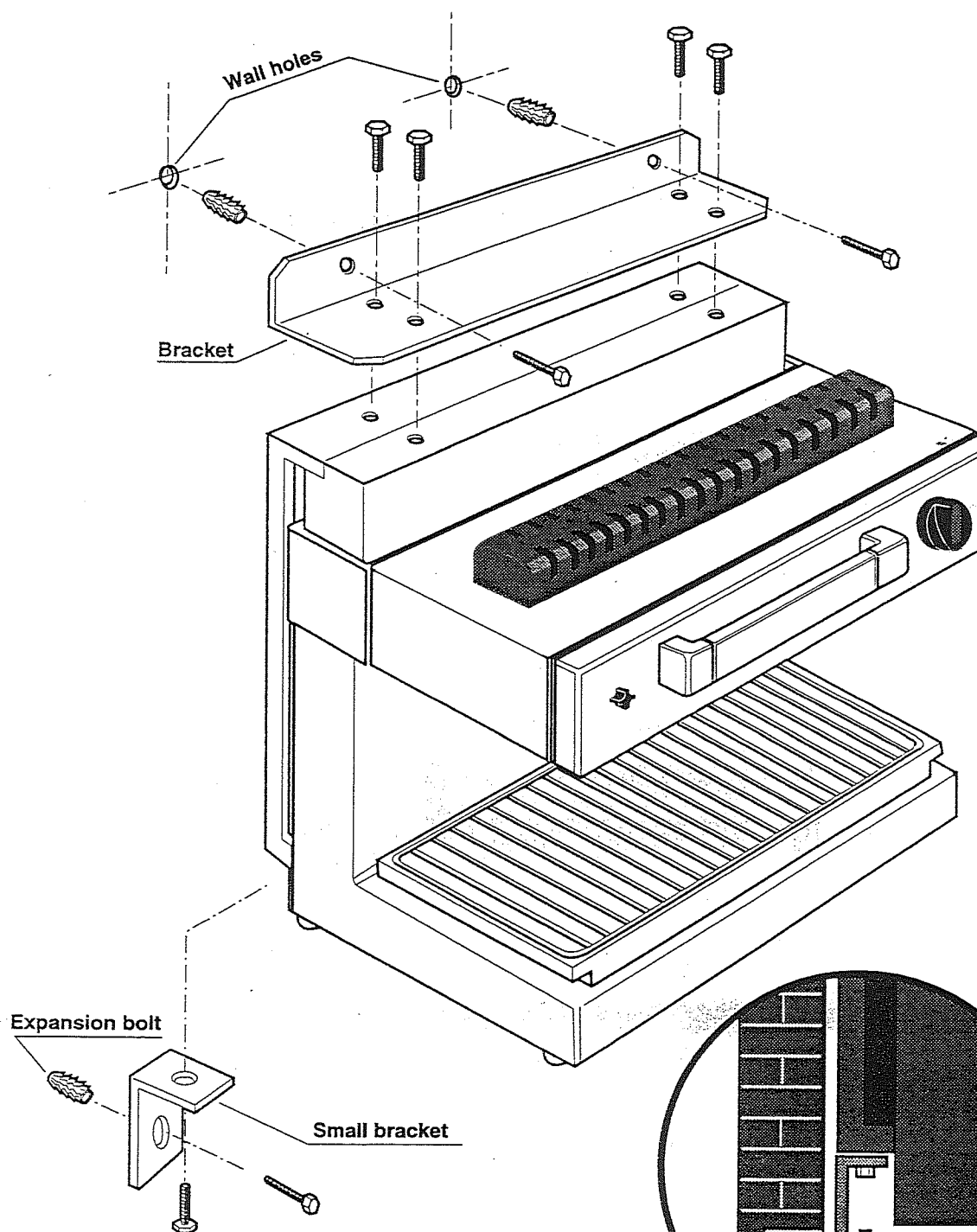
1.3 Technical data

GAS	CAPACITY		CONSUMPTION
G20 (natural gas) ➔	MAX. 5,5 kW	min. 2,5 kW	0,58 m ³ /h
G30 (butane) ➔	MAX. 5,5 kW	min. 2,5 kW	0,43 kg/h
G31 (propane) ➔	MAX. 5,5 kW	min. 2,5 kW	0,43 kg/h

1. INSTALLATION

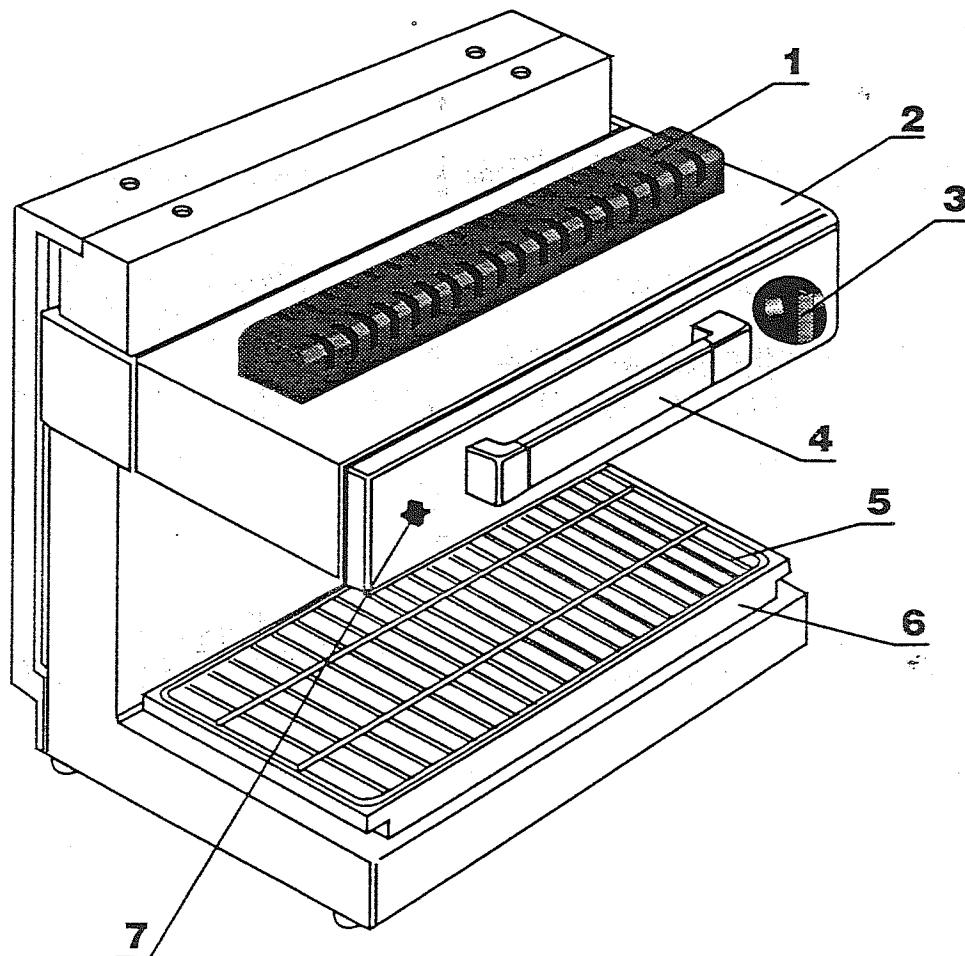
1.4 Wall installation

- Wall installation can be carried out by means of the **KSM** kit available on request.
- Before proceeding, connect a fitting to the gas inlet of the equipment. This fitting must be long enough to favour a later connection to main.



2. FEATURES

2.1 Construction details




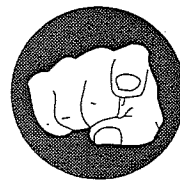
60SM

- 1) Exhaust grid
- 2) Movable radiant unit
- 3) Burner control knob
- 4) Radiant unit handle
- 5) Grille
- 6) Grease tray
- 7) Piezoelectric ignition


3. STARTING

3.1 Conformity with standards

 Make sure the plant and the equipment is installed according to current standards (EEC regulations, etc.) and that the relevant conformity certificates are issued.




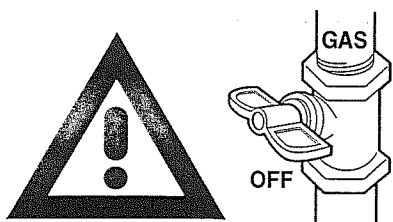
3.2 Operating gas


 Check the data plate to make sure the equipment has been tested for the type of gas available. If this is not so, **carry out the conversion** indicated in chapters 4 and 5 in this manual and change the data on the data plate itself (see item 5.2).

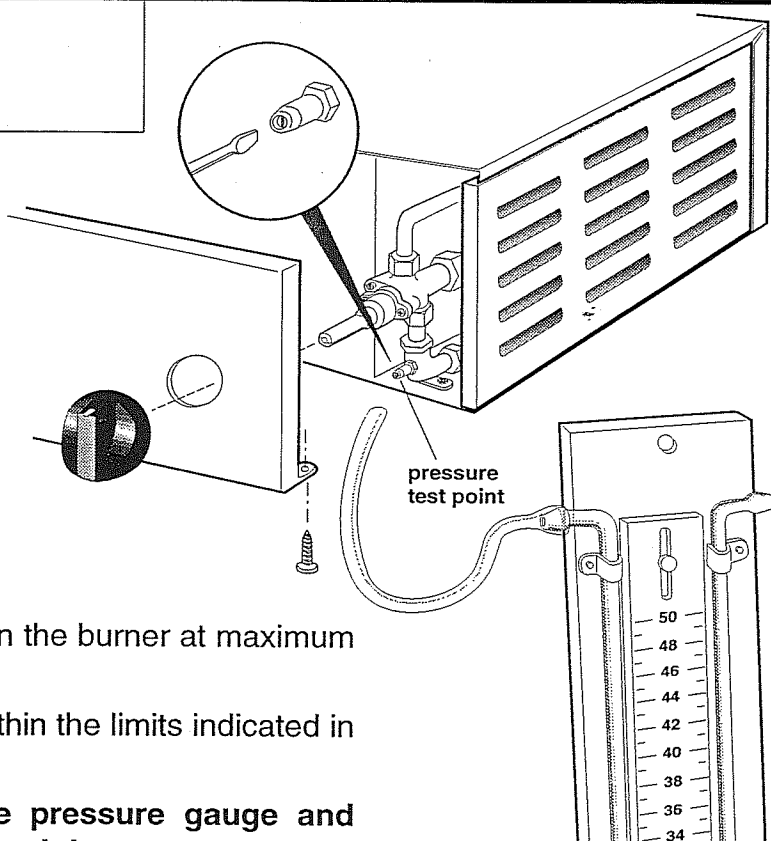
Mod	60SM	XXXXXXXXXX	CE ₀₅₁	Type	A	Mat	XXXXXXXXXX	Cat	II 2H3+	GB									
G110-9	max	5,5	min	11 kW	2,84 m³/h	G20-20	max	20	min	11 kW	1,16 m³/h	G31-50	max	50	min	11 kW	0,85 kg/h		
G120-8	max	5,5	min	11 kW	2,53 m³/h	G25-20	max	20	min	11 kW	1,16 m³/h	230V1N	50	Hz	400 W				
G140-9	max	5,5	min	11 kW	2,96 m³/h	G30-50	max	50	min	11 kW	0,87 kg/h	400V3N	50	Hz	400 W	400V3N	50	Hz	400 W

3.3 Gas pressure check

 Close the main gas valve!




-  - Extract the knob and remove the panel by backing off the two lower fastening screws;
- Unscrew the pressure test point cap and connect a pressure gauge.
- Open the gas valve and turn on the burner at maximum capacity (see User's Manual).
- Make sure the pressure lies within the limits indicated in the table below.



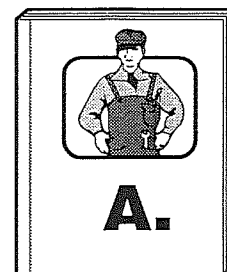
 After this check, remove the pressure gauge and close the pressure test point again!

Family	Type of gas	Wobbe index net Wi (MJ/m³)	Net calorific value Hi						Pressure in mbar		
			kcal/m³	MJ/m³	kW/m³	kcal/kg	MJ/kg	kW/kg	nominal	minimum	maximum
II	G20 (Natural gas)	45.67	8127	34.02	9.45	—	—	—	20	17	25
III	G30 (L.P.G./but.)	80.58	—	—	—	10906	45.65	12.68	28	20	35
	G31 (L.P.G./prop.)	70.69	—	—	—	11071	46.34	12.87	37	25	45

3.4 Testing and User training

 See **section A.** of this manual under the following items:

- **11.2 Testing of equipment** (part 1: gas equipment);
- **11.3 Final operations, User training**

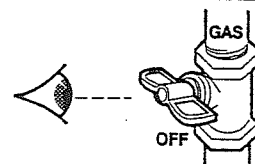


4. CONVERSIONS

ATTENTION: Operation to be carried out only if the gas used is of a different type from that indicated in the data plate!



 Make sure the main gas ON/OFF valve is closed!





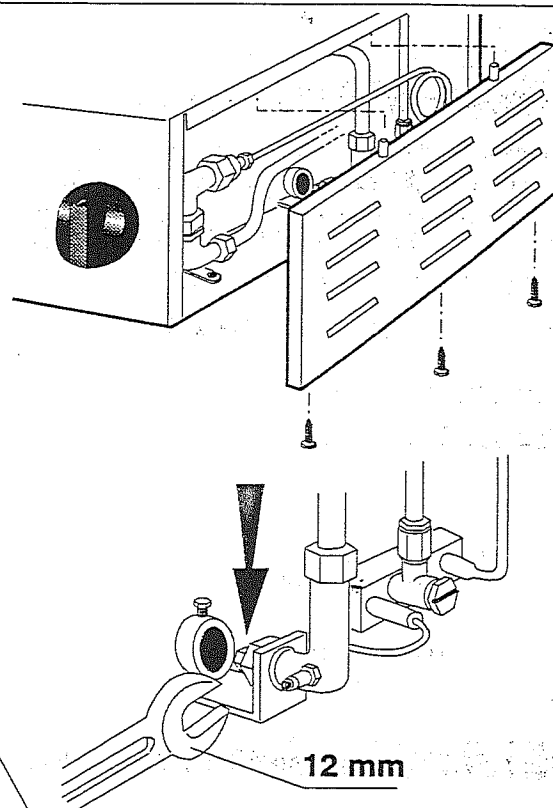
- Remove the side panel by backing off the three lower fastening screws.

Replacement of BURNER injector

- Unscrew the injector and replace it by one suitable for the type of gas indicated in the table below:

G20 (natural gas)	G30 (butane)	G31 (propane)
180	115	115

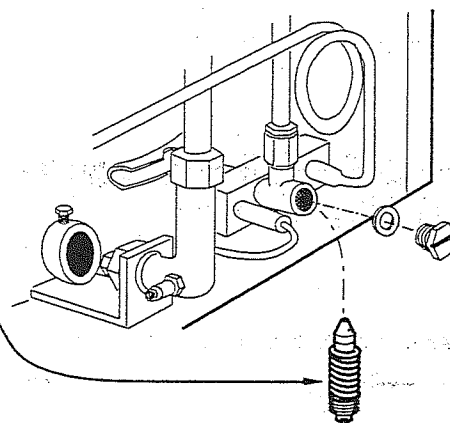





Replacement of PILOT FLAME injector

- Unscrew cap, unscrew injector and replace it as indicated in the table below:

G20 (natural gas)	G30 (butane)	G31 (propane)
35	25	25



N.B.: The injector must be thoroughly tightened.

5. SETTINGS

5.1 Setting of minimum power

ATTENTION: The following regulations must be carried out only when a gas type different from the one indicated on the data plate is utilized and after having carried out the conversions indicated in chapter 4 above.



NATURAL GAS AND L.P.G.

- To set the minimum power, change the calibrated gas valve by-pass that determines the minimum flow-rate.

Replacement of minimum BY-PASS

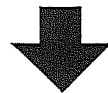
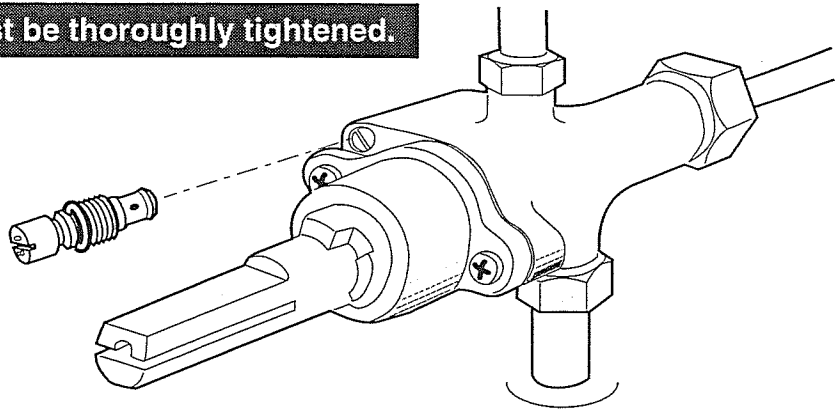
- Remove the control panel as indicated in **item 3.3** above.
- Replace the by-pass as according to the table below:

G20 (natural gas)	G30 (butane)	G31 (propane)
135	85	85




N.B.: The BY-PASS must be thoroughly tightened.

- Seal the by-pass with lacquer.



5.2 Final operations

Remove the old frame indicating the testing gas from the data plate and attach a new self-adhesive frame (supplied with the equipment) on the gas data to which the equipment has been converted.

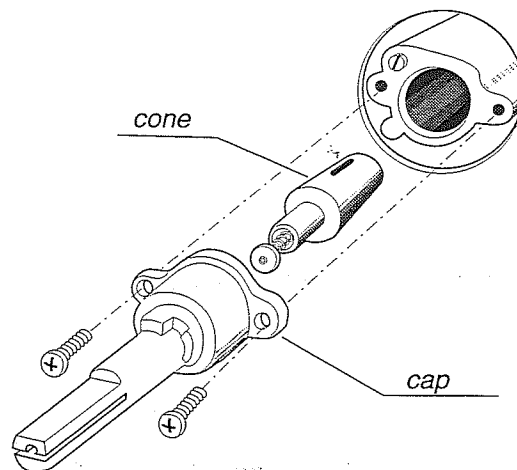
Mod	60SM	XXXXXXXXXX	CE 051	Type A	Mat XXXXXXXXXXXXX	Cat II 2H3+	GB				
G110-8 mbar	5,5 mbar	11 kW	2,84 m³/h	G20-20 mbar	20 mbar	11 kW	1,16 m³/h	G31-37 mbar	37 mbar	11 kW	0,85 kg/h
G120-8 mbar	5,5 mbar	11 kW	2,53 m³/h	G25-20 mbar	20 mbar	11 kW	1,16 m³/h				
G140-8 mbar	5,5 mbar	11 kW	2,96 m³/h	G30-30 mbar	30 mbar	11 kW	0,87 kg/h				
400 Hz 400 W											

6. TECHNICAL SERVICE NOTES

6.1 Gas valve greasing

This operation must be carried out by skilled personnel approximately every 6 months according to the use of the equipment. Close the main gas on/off-valve before starting the operation.

- Remove the knob and extract the valve cap by backing off the two fastening screws. Then extract the valve cone and clean the cone and its seat accurately.
- Spread grease of a suitable type on the cone (Molikote TG3, Staburgas N 32), insert it in its seat and rotate it a few times.
- Extract it again, eliminate any superfluous grease, and make sure the orifices are not obstructed.

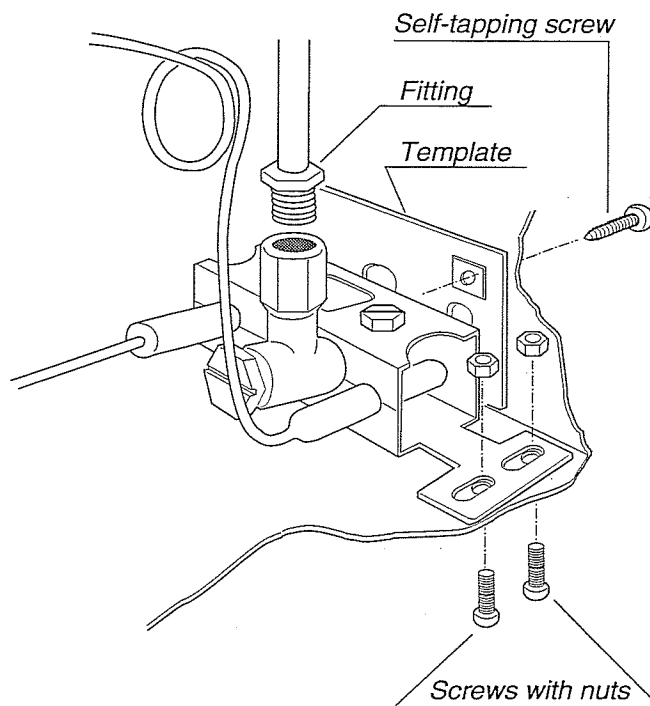


6.2 Pilot flame disassembling

Remove the right side panel (as according to **item 3.3** in this manual), unscrew and move the gas infeed pipe upward.

Then back off the two screws with nuts to free the pilot flame/plug/thermocouple assembly.

Unscrew the self-tapping screw from the inside of the burner chamber and lift the template upward. At this point the whole pilot flame assembly can be extracted





ISTRUZIONI PER L'UTENTE
INSTRUCTIONS FOR THE USER
INSTRUCTIONS POUR L'UTILISATEUR
INSTRUCCIONES PARA EL USUARIO
ANLEITUNGEN FÜR DEN BENUTZER
AANWIJZINGEN VOOR DE GEBRUIKER
INSTRUÇÕES PARA O UTILIZADOR
BRUGERVEJLEDNING

60SM

39B4610

GB - IE - AUS

**GB
IE**

We remind the user that installation, maintenance and any repair must be carried out by qualified personnel according to our instructions and in conformity with current regulations.

The user must preserve both this manual and the one for the qualified installer together with any components and accessories supplied with the equipment.

The Manufacturer is entitled to carry out changes in this manual without any notice or liability.

DE

Wir erinnern daran, daß die Installation, die Wartung und eventuelle Reparaturen unter Befolgung unserer Anweisungen von qualifizierten und zu diesen Aufgaben befähigten Personen unter Beachtung der geltenden Vorschriften zu erfolgen haben.

Sowohl die vorliegende Anleitung, als auch jene für den Fachinstallateur müssen vom Benutzer zusammen mit eventuell mit dem Gerät mitgelieferten Komponenten und Zubehörteilen aufgehoben werden.

Technische Änderungen vorbehalten.

IT

Vi rammentiamo che l'installazione, la manutenzione e le eventuali riparazioni dovranno essere effettuate, seguendo le nostre istruzioni, da personale qualificato ed abilitato a tali incarichi in ottemperanza con le normative vigenti.

Sia il presente manuale che quello per l'Installatore qualificato dovranno essere conservati dall'Utente, insieme ad eventuali componenti ed accessori forniti con l'apparecchio.

Il costruttore si riserva il diritto di apportare modifiche al presente manuale, senza preavviso e responsabilità alcuna.

FR

Nous vous rappelons que l'installation, l'entretien et les réparations ne peuvent être effectués que selon nos instructions et confiés à des professionnels agréés, conformément à la réglementation en vigueur.

La notice réservée à l'utilisateur, de même que la notice réservée à l'installateur, devra être conservée par l'acheteur et rangée avec les composants et accessoires accompagnant la livraison de l'appareil.

Sous réserve de modifications techniques.

ES

Les recordamos que la instalación, el mantenimiento y las eventuales reparaciones deberán ser realizadas, siguiendo nuestras instrucciones, por personal cualificado y habilitado para dichas tareas, de acuerdo con las normativas vigentes.

El usuario deberá conservar tanto el presente manual como el del instalador, así como las piezas y accesorios suministrados con el aparato.

El fabricante se reserva el derecho de modificar el presente manual sin necesidad de previo aviso y sin ninguna responsabilidad por parte del fabricante mismo.

PT

Recordamos que a instalação, manutenção e eventuais reparações deverão ser efectuadas, de acordo com as nossas instruções, por pessoal qualificado e habilitado para estas tarefas em cumprimento às normas vigentes.

Tanto este manual, como o manual para o instalador qualificado, deverão ser conservados pelo utilizador, junto com os eventuais componentes e acessórios fornecidos com o aparelho.

O construtor reserva-se o direito de efectuar modificações neste manual, sem aviso prévio e sem nenhuma responsabilidade

NL

Wij herinneren u eraan dat installatie-, onderhouds- en eventuele reparatiewerkzaamheden door vakmensen gedaan dienen te worden die daartoe overeenkomstig de geldende wettelijke normen bevoegd zijn en die daarbij onze aanwijzingen dienen op te volgen.

De gebruiker dient zowel deze aanwijzingen als de aanwijzingen voor de vakinstallateur zorgvuldig te bewaren bij de eventuele met het apparaat meegeleverde onderdelen en toebehoren.

De fabrikant behoudt zich het recht voor zonder voorafgaand bericht en enige aansprakelijkheid wijzigingen in deze handleidingen aan te brengen.

DK

Vi minder om at installation, vedligeholdelse og eventuelle reparationer skal udføres af kvalificeret fagpersonale, ifølge vores vejledninger og i henhold til gældende normer.

Både denne vejledning, samt faginstallationsvejledningene, skal opbevares af brugeren sammen med de dele og det tilbehør, der leveres med apparatet.

Fabrikanten forbeholder sig ret til at foretage ændringer i denne vejledning uden forudgående varsel eller nogen form for ansvar.

2. Dangers in work environment

- 2.1 Fire
- 2.2 Accidents
- 2.3 Electricity
- 2.4 Gas

Page 2

3. Correct use

- 3.1 Work in safety
- 3.2 Behaviour in case of breakdown
- 3.3 Long standstill
- 3.4 Definitive disconnection of the equipment

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4. Malfunctions

- 4.1 Problems, causes and remedies

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5. Maintenance

- 5.1 Maintenance contract
 - 5.1.1 Parts that can be changed by the user
- 5.2 Advice

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6. Cleaning

- 6.1 Cleaning of equipment
- 6.2 Cleaning of stainless steel
 - 6.2.1 Ordinary daily maintenance

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- 6.2.2 Precautions during use

- 6.2.3 Protecting the stainless steel

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7. Observance of regulations

- 7.1 Standards and regulations
- 7.2 Liability

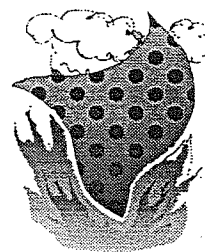
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2. DANGERS IN WORK ENVIRONMENT

1 FIRE

trains, cloths, chopping-boards or other wooden objects must be kept far from gas hot-plates and sources of heat, and so also vessels containing alcohol, vents or inflammable cleaning agents, etc. **The risk of fire in a kitchen is very high.**

Usually fire starts in a certain point and its extension can be prevented if it is ended without panic. Rash reactions may worsen the situation. We absolutely advise against using water in trying to extinguish an incipient fire of an electric kind. Use suitable extinguishing agents or proper extinguishers **after having cut off the electric current!**



2 ACCIDENTS

Due to the risk of **accidents to people** (burns, falls) is very high. Make sure the handles of pans do not protrude from the cooking table, and frying-pans and other frying-equipment must always be surveilled. Any oil or grease drops on the floor must be cleaned immediately to prevent slipping.



3 ELECTRICITY

One of the most dangerous risks deriving from electricity are fires and explosions.

Regarding electric installations and general behaviour the following is recommended:

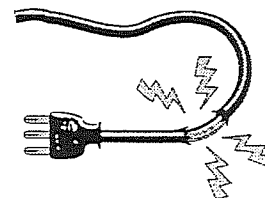


Electric installations: Let all installations and maintenance be carried out by a skilled electrician according to current safety standards. The general switch must be easily accessible for any requirement. Loose wires, plugs and sockets must always be kept in perfect conditions.

Behaviour: Always turn off the general switch before carrying out any cleaning or any other operation on the equipment.

Never pull a wire to cut out a plug.

If a wire is deteriorated, do not try to adjust it with insulating tape or the like, have it replaced by skilled personnel.

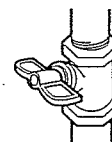


4 GAS

The smell of gas is a signal of a probable leak. In this case, close the gas isolator valve, open doors and windows, and do not create any sparks or flames.

Call expert personnel whenever the cause of the gas leak cannot be found.

A high percentage of accidents happen because the gas equipment does not undergo regular controls. It is essential that the equipment is **kept perfectly efficient to work with gas in complete safety** (see chapter 5).



Mandatory precautions with gas

When turning on a gas burner, first bring the flame near to the burner and then open the gas. It is important that the gas burns properly without any malfunction (blue flame) and that the flames are not throttled. The latter might cause the creation of dangerous carbon monoxide gases (which are even more insidious and dangerous than the gas itself, because they are odourless and give poisoning symptoms that may be confused with harmless disorders). It is advisable to let experts install electronic sensors.



3. CORRECT USE

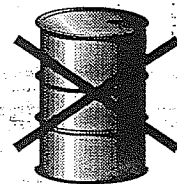
- 👉 Keep scrupulously to the instructions supplied in **section B** of this manual and do not tamper with the equipment's safety devices, which would mean the jeopardizing of any guarantee and liability on the part of the manufacturer.
 - 👉 The equipment may be utilized only for the use for which it is explicitly intended (as indicated in **section B** of this manual).
- Any different use is considered improper and hence hazardous.**

THE MANUFACTURER DOES NOT ACCEPT ANY RESPONSIBILITY DERIVING FROM NON-CONFORMING INSTALLATION OR USE AND IN THIS CASE DOES NOT GUARANTEE THE CORRECT OPERATING OF THE EQUIPMENT

3.1 WORK IN SAFETY

Not to know or underestimate the risks deriving from the **wrong or inappropriate** use of the equipment may be very dangerous. Certain habits in the daily use of the equipment are very important:

- 👉 learn the **correct use** of the various instruments making up the equipment;
- 👉 when you have finished to use the equipment, always **make sure that all gas-rings are off** and then close the ON/OFF valve and the general switch;
- 👉 **do not use inflammable cleaning agents** and do not leave containers with these substances near the equipment;
- 👉 the equipment is intended for professional use and must be used by **skilled personnel only!**
- 👉 **check the operating of the equipment every 6 months.** In equipment of the B type, also the smoke exhaust duct must be controlled.



Inexperience, negligence or hurry may cause emergencies which could have been avoided by paying a little attention.

Prevention is the first rule for operating in safety. Be sure of the perfect efficiency of the electric installations and that the gas equipment is regularly checked. Always think beforehand of what you are about to do and how to do it, and behave so as to mind your own safety and that of your work-mates.

3.2 BEHAVIOUR IN CASE OF BREAKDOWN

Do not intervene in any manner and do not try to repair.

As the case may be, turn off the general switch, gas valves, water taps, etc. and call a skilled expert.

We advise you to apply to our Service Centre in your area, which has the necessary preparation and equipment and is supplied with **original spare parts**.



3.3 LONG STANDSTILL

If you have to leave the equipment unused for a rather long period of time, close the gas isolator valve or turn off the general switch. Clean all the equipment thoroughly as indicated in **section B** of this manual, and protect it from dust with a cover allowing for free air circulation.

3.4 DEFINITIVE DISCONNECTION OF THE EQUIPMENT

In this case too, apply to skilled experts.



1. MALFUNCTIONS

1.1 Problems, causes and remedies

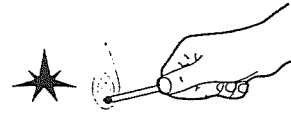
The information below will help the User to solve very simple problems. In any other cases our Technical Service Centre must be called, the sole personnel authorized to intervene on the equipment.

SMELL OF GAS

This may be an occasional leak: Boiling water has extinguished a flame, but in this case the safety device intervenes and locks the gas outlet before a dangerous gas concentration is reached in the room. **Close the gas cock and aerate the room.** If this is not the cause, have the equipment checked by skilled personnel.

THE PILOT FLAME DOES NOT TURN ON

Make sure that all spark ignition devices (whether electric, piezoelectric or electronic) work properly. Possibly check with the help of a match.



There may be air in the piping, especially after a period of inactivity.

so, insist somewhat longer on the ignition operation.

THE PILOT FLAME DOES NOT REMAIN ON

The safety device control is released too soon and the thermocouple is not sufficiently heated. **insist somewhat longer on the ignition operation.**

THE PILOT FLAME TURNS ON BUT THE BURNER REMAINS OFF

Check if the thermostat is set on a temperature value and **activate any ignition consent device.**



If the gas passage is controlled by an electric or electronic system, **make sure the current arrives** (any displays or telltales must be ON).



DEFECTIVE COMBUSTION (YELLOW FLAME)

This may be caused by dirt in the burner or clogging in the smoke pipes. It may also depend on condensate drops created by clogging or dirt in the flue. Call a competent expert.



MALFUNCTION OF ELECTRIC EQUIPMENT

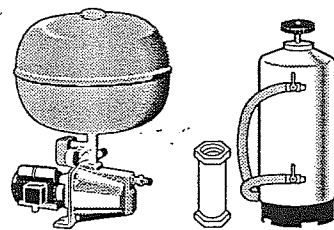
This may depend on lack of phase (frequent overload cutout intervention): **check the general switch fuses** and if necessary, have them replaced.



If the magnetothermal switch or the differential safety cutout intervenes continuously, call an authorized expert.

PROBLEMS WITH WASHING EQUIPMENT

Insufficient washing (dish-washing machine, vegetable washer, etc.) may be due to lack of phase (see above) or to too little water pressure. If so, **a device for increasing the pressure** must be installed. It may also be necessary to install a **decalcification device** if the crockery is stained after washing.



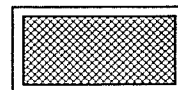
INSUFFICIENT COOLING IN REFRIGERATING EQUIPMENT

This may depend on wrong positioning (near to heat sources), or it may depend on excessive formation of ice on the evaporator (equipment without automatic defroster). If so, defrost manually.



INSUFFICIENT AIR SUCTION IN EXHAUSTING PLANTS

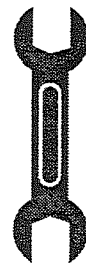
Always keep all antigrease filters perfectly clean.







5. MAINTENANCE

5.1 MAINTENANCE CONTRACT

It is advisable to have the equipment regularly checked by an expert so as always to keep it perfectly efficient and to guarantee maximum working safety. For this purpose it is recommended that **a maintenance contract is made** with specialized companies capable of guaranteeing the following operations:

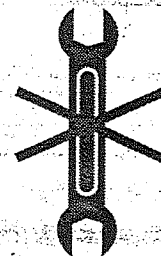


-  Maintenance of plants
-  Regular check of equipment
-  Any transformation (change of gas type or voltage)
-  Repair (see also chapter 12 of the Technical Expert's Manual).

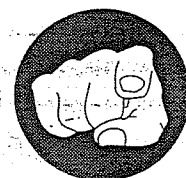
5.1.1 Parts that can be replaced by the user

The user is entitled to replace any deteriorated parts of the equipment as far as service elements are concerned (handles, removable basins, grids, etc.), but he **is not authorized to replace functional elements in the equipment or in any way to tamper with it.**

The parts that may possibly be replaced by the user are **explicitly listed in section B of this manual together with useful instructions for their replacement.** If this information is missing, **always apply to an expert.**

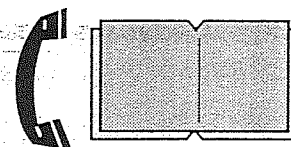


N.B.: Intentional damage, or damage due to disattention or negligence or to non-observance of the regulations, instructions and standards or due to wrong connections or non-authorized tampering with the equipment, cancels any guarantee or liability on the manufacturer's part.



5.2 ADVICE

Take note of the emergency phone number of the maintenance experts.

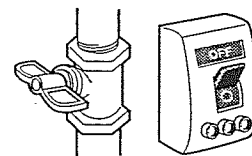


B. CLEANING

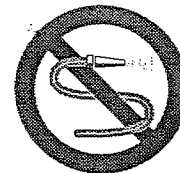
.1 CLEANING OF EQUIPMENT

Before starting, close the gas isolator valve or the general switch and allow to cool.

To clean any stainless steel, chromium-plated, glazed, plastic, duraluminium or painted parts, use lukewarm water and use non-abrasive and non-corrosive detergents available on the market. Rinse and dry after the cleaning operations.



Never use water jets for cleaning as these could cause infiltration to internal parts. See also the detailed cleaning instructions indicated in **section B** of this manual.



For the proper preservation of stainless steel parts, keep accurately to the advice supplied in the item below.

.2 CLEANING OF STAINLESS STEEL

Stainless steel is so called because it is not affected by oxidation; this is due to a thin molecular layer of oxide on the surface which protects against further oxidation.

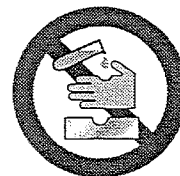
There are, however, substances which can modify or destroy this layer, giving rise to corrosion; besides preventing the protective film of oxide from reforming, these substances corrode the stainless steel itself and can cause irreparable damage.

It is therefore necessary to prevent this by choosing correct cleaning products and by complying with the following simple recommendations: never forget that when using these appliances, the most and fundamental rule is to **guarantee that the treated products are both non-toxic and hygienic**.


Before using any detergent to clean either the stainless steel or the immediate and surrounding area, always ask your supplier for the most suitable product which does not cause corrosion to the steel itself; the onset of rust is most commonly caused by the use of unsuitable cleaning materials (strongly acid chlorate based detergents) or on inadequate maintenance.

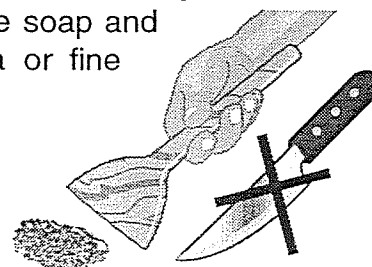
.2.1 Ordinary daily maintenance


Carefully and frequently clean the surfaces using a damp cloth; use soap and water or normal detergents, **so long as these do not contain abrasives or chlorine based substances** such as sodium hypochlorite (bleach), hydrochloric acid or other such solutions. These products quickly and irreparably corrode stainless steel. When cleaning floors underneath or near the appliances, never use the above mentioned products as vapours or splashes could subject the steel to similar destructive effects.





Always rub in the direction of the satining, then thoroughly rinse with clean water and carefully dry.

 **Spots of baked food:** wash spots of baked food with hot water before they have time to harden. If the residues have already hardened, use soap and water or detergents without chlorate, using a wooden spatula or fine stainless steel wool if necessary; thoroughly rinse and dry.



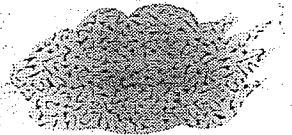
 **Scale deposits:** scale deposits at the bottom of tanks, pans, etc., must be removed with commercial descaling products applied according to the relative instructions.


 **Scoring:** scratches on the surfaces must be smoothed with very fine stainless steel wool, or synthetic fibrous abrasive pads, by rubbing in the direction of the satining; rinse well and dry. Never use wire wool on stainless steel surfaces since very small iron deposits could remain there and create the formation of rust by contamination.

 **Rust:** water supply pipe, inevitably convey particles of rust dissolved in the water especially in new installation plants or when taps are opened after a period of inactivity. These iron deposits must not be allowed to remain on the stainless steel since they produce rust by contamination.

Use suitable products to remove any rust marks, from companies which produce detergents for industrial use.


After application, thoroughly rinse with clean water, neutralizing the action of the product with an alkaline detergent normally used to clean such appliances or with another specific product.



 **Burns:** to eliminate burns or scorch marks from the steel, use soft stainless steel wool or abrasive latex soap, carefully rub in the direction of the grain of satin finish and take care to prevent the surface from becoming scratched; thoroughly rinse and dry.



6.2.2 Precautions during use

 **Sauces and condiments:** all stainless steel vessels used to hold acid ingredients (vinegar, salt, lemon juice, tomato, etc.) must be thoroughly cleaned.

Use only fine grain salt as an additive to cooking procedures.

Do not allow any salt deposits to remain in pans or containers after use.

Store containers uncovered.

6.2.3 Protecting the stainless steel










When not in daily use, stainless steel is best treated with a thin film of oil, vaseline or similar oil based product.

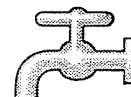
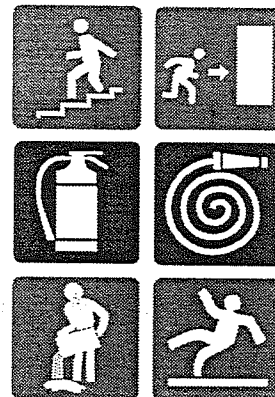


7. OBSERVANCE OF REGULATIONS

7.1 Standards and regulations

All laws, standards and regulations in force on the installation spot must be observed, such as:

-  work safety and accident prevention regulations;
-  obligation or prohibition indicator signals;
-  firefighting standards;
-  ventilation and reduced pollution emission;
-  safety and maintenance of plants and flues;
-  drainages and treatments;
-  production areas and department partitions to comply with sanitary health regulations;
-  correct waste disposal;
-  environment hygiene, personal hygiene, food product hygiene.



7.2 Liability

The owner or manager of the plant is liable for the following:

- the conformity of the above regulations during the implementation stage and the observance on the part of the workforce;
- the kitchen personnel's training and behaviour.



Section B.

LEARN TO USE THE APPLIANCE

1. SUMMARY

Page 1

2. EQUIPMENT FEATURES

2.1 Construction details

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3. INSTRUCTIONS FOR USE

3.1 Set up

3.1.1 Safety devices

3.1.2 Ignition of the pilot flame

3.1.3 Ignition of the main burner

3.1.4 Extinction

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4. CORRECT USE AND CLEANING

4.1 Correct use

4.1.1 What to do if the equipment does not work

4.2 Cleaning

4.2.1 Cleaning of structure and of stainless steel parts

4.2.2 Cleaning before long standstill of equipment

Page 4

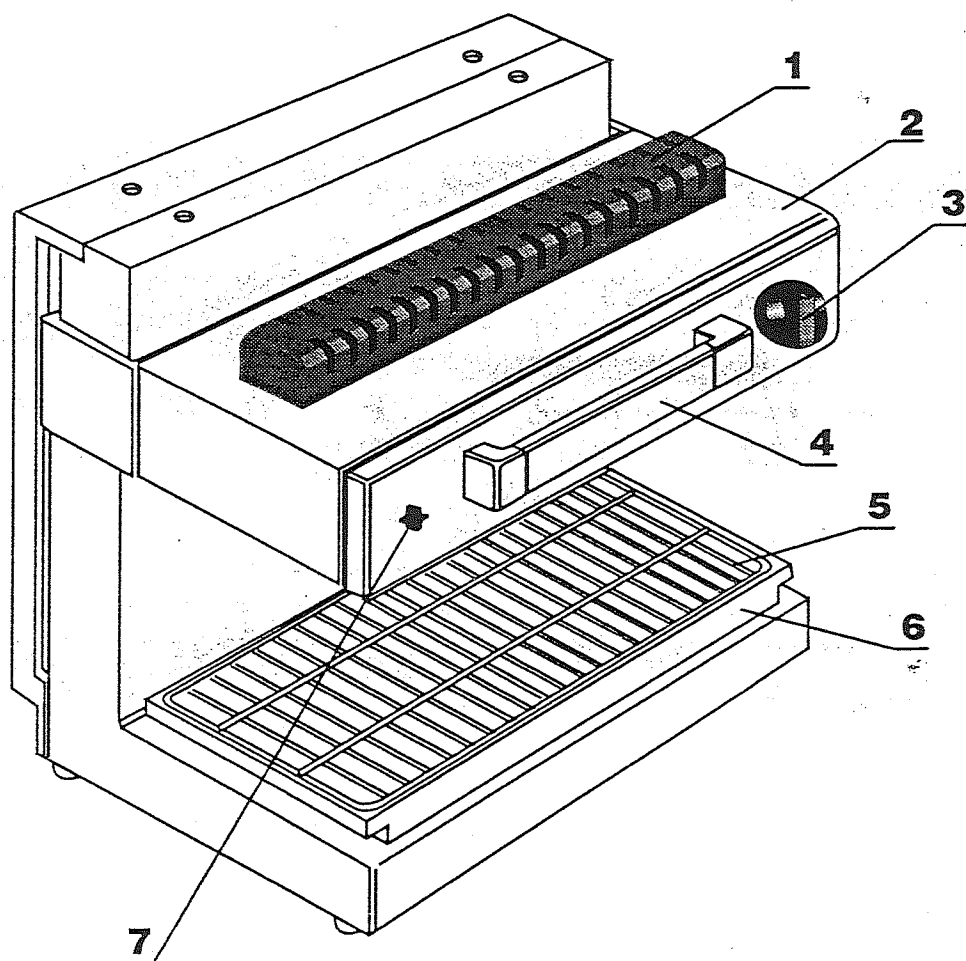
5. MAINTENANCE

5.1 Maintenance contract

Page 4

2. FEATURES

2.1 Construction details



60SM

- 1) Exhaust grid
- 2) Movable radiant unit
- 3) Burner control knob
- 4) Radiant unit handle
- 5) Grille
- 6) Grease tray
- 7) Piezoelectric ignition

3. INSTRUCTIONS FOR USE

3.1 Setup



WARNING:

Keep strictly to the instructions in the chapter on "CORRECT USE".

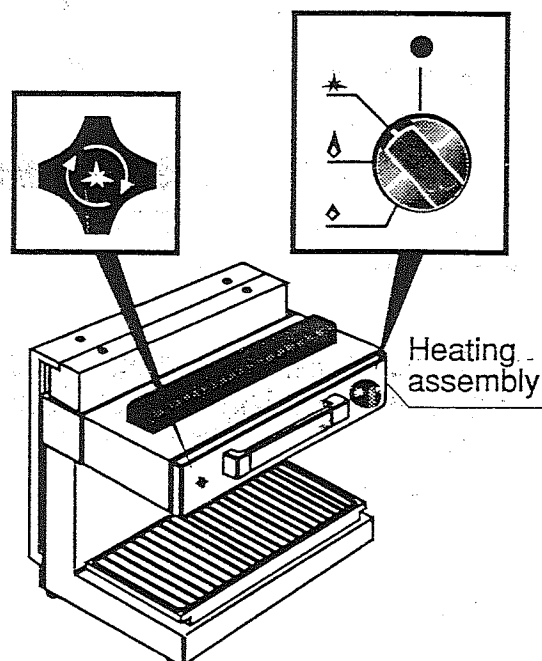
3.1.1 Safety devices

A thermocouple device locks the gas outlet if the flame is extinguished.



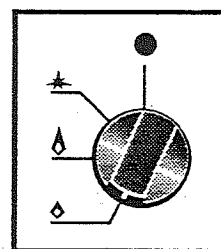
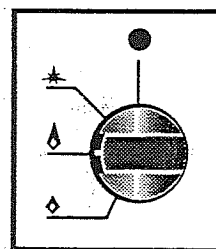
3.1.2 Ignition of the pilot flame

- Depress the knob completely and turn it anticlockwise to position ★.
- While the knob is kept depressed, the piezoelectric ignition is turned a few times while it is checked under the *heating assembly* whether the pilot flame has turned on.
- Keep the knob depressed for a few seconds so as to enable the safety device to be triggered. Let go of the knob. If the flame turns off, the operation must be repeated and the knob kept depressed a little longer.



3.1.3 Ignition of the main burner

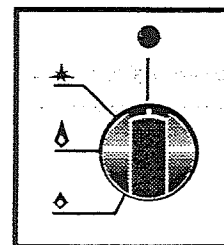
- When the pilot flame has been switched on, depress the knob and turn it anticlockwise to position ◇;
- To use the minimum burner power, turn the knob to its end stop to position ◇.



3.1.4 Extinction

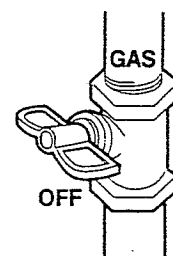
Turn the knob to position ★; in this position the burner is switched off and the pilot flame alone remains on.

To switch off this too, depress the knob and turn it to position ●.



ATTENTION:

AT THE END OF THESE OPERATIONS ALWAYS CLOSE THE GENERAL ON/OFF VALVE.



4. CORRECT USE AND CLEANING

4.1 Correct use

- The food to be grilled must be placed on the grill-plate and adjusted to the suitable height when the heating element is hot.
- **CAUTION!** Do not leave any inflammable foreign matter on the equipment or immediately around it.

4.1.1 What to do if the equipment does not work

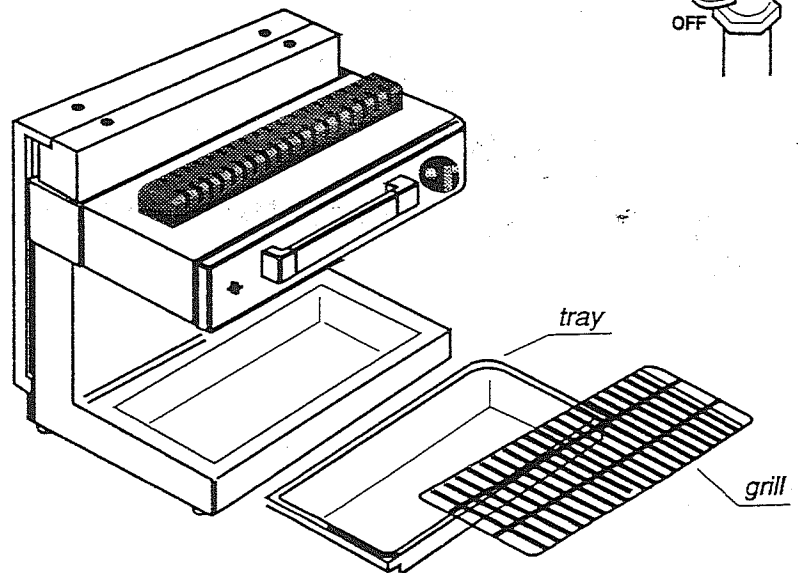
Consult **chapter 4** in **section A** of this manual. In the event of actual breakdown **close the gas ON/OFF valve** and **call an authorized serviceman**.



4.2 Cleaning

Close the main gas valve; switch off the equipment and let it cool before starting the cleaning operations.

- Empty the grease tray regularly and clean the tray and the grill with hot water and a non-etching detergent.



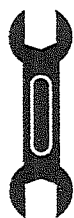
4.2.1 Cleaning of structure and of stainless steel parts

See **chapter 6, section A** of this User's Manual.

4.2.2 Cleaning before long standstill of equipment

See **section A, item 3.3** of this User's Manual.

5. MAINTENANCE



5.1 Maintenance contract

See **chapter 5** of **section A** of this User's Manual.

