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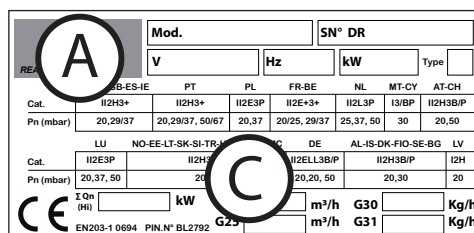
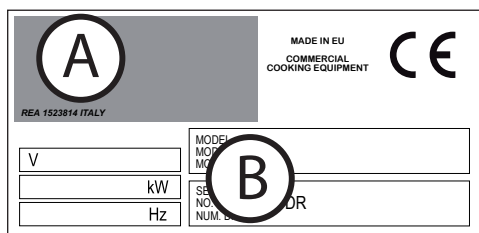


Diamond
catering equipment

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

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



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POT

EN

OPERATING INSTRUCTIONS



G1008/98/9
G1508/98/9
G50I77/G100I8/98/9
G150I8/98/9

GAS
GAZ
GÁS
GAZOWY
ГАЗОВОЕ ИЗДЕЛИЕ



0.	DOCUMENT IDENTIFICATION
0.1	STANDARDS OF REFERENCE
1.	INFORMATION FOR USERS
	Foreword - Purpose of document - How to read the document
	Keeping the document - Addressees - Operator training program
	Pre-arrangements depending on customer - Contents of supply - Intended use
	Allowed operational and environmental conditions
	Test inspection and warranty
2.	GENERAL SAFETY INFORMATION
	Foreword - Obligations - Prohibitions - Advice - Recommendations
	Indications concerning residual risks
	What to do if you smell gas in the room
3.	INSTRUCTIONS FOR USE - 700
	Location of main control components
	Knobs, keys and indicator light modes and functions
3.	INSTRUCTIONS FOR USE - 900-980
	Location of main control components
	Knobs, keys and indicator light modes and functions
3.	INSTRUCTIONS FOR USE
	Description of stop modes
	Stoppage due to faulty operations
	Emergency stop
	Stoppage during a work phase
	Commissioning
	Cleaning at commissioning
	Daily and prolonged deactivation
	Starting production
	Filling Cavity with Water
	Filling the Pot
	Switch On/Off, Operating Control, Unloading the Product - 700
	Switch On/Off, Operating Control, Unloading the Product - 900-980
	Deactivation
4.	ROUTINE MAINTENANCE
	Obligations - Prohibitions - Advice - Recommendations
	Daily cleaning
	Cleaning for prolonged deactivation
	Summarised table: qualification - operation - frequency
	Troubleshooting
5.	WASTE DISPOSAL
	Deactivation and scrapping of appliance
	Waste disposal

Foreword

This document has been drawn up in the mother language of the manufacturer (Italian). The information it contains is for the sole use of the operator authorised to use the appliance in question.

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

Purpose of the document

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

How to read the document

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

Keeping the document

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

Addressees

This document is structured for the exclusive use of the "Generic" operator (Operator with limited responsibilities and tasks). Person authorised and employed to operate the appliance with guards active and capable of performing routine maintenance (cleaning the appliance).

Operator training program

Upon specific demand by the user, a training course can be held for operators in charge of using the appliance, following the modalities provided in the order confirmation.

Depending on the demand, preparation courses can be held at the site of manufacturer or of the user, for:

- Homogeneous operator in charge of electric/electronic maintenance (Specialised technician).
- Homogeneous operator in charge of mechanical maintenance (Specialised technician).
- Generic operator for simple operations (Operator - Final user).

Pre-arrangements depending on customer

Unless different contractual agreements were made, the following normally depend on the customer:

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

Contents of the supply

- Appliance
- Lid/s
- Metallic rack/s
- Rack support grid
- Pipes and/or wires for connections to energy sources (only when indicated in work order).

The supply may vary depending on the order.

1. INFORMATION FOR USERS

Intended use

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

Is absolutely forbidden to use as fryer.

Allowed operating conditions

The appliance has been designed to operate only inside of rooms within the prescribed technical and capacity limits. The following indications must be observed in order to attain ideal operation and safe work conditions.

The appliance must be installed in a suitable place, namely, one which allows normal running, routine and extraordinary maintenance operations. The operating area for maintenance must be set up in such a way that the safety of the operator is not endangered.

The room must also be provided with the features required for installation, such as:

- maximum relative humidity: 80%;
- minimum cooling water temperature $> + 10^{\circ}\text{C}$;
- 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 around the appliance must be fireproof and/or insulated against possible heat sources.

Test inspection and warranty

Test inspection: the appliance was inspected by the manufacturer during assembly at the production site. All inspection certificates will be delivered to the customer.

Warranty: the appliance is covered by a 12-month warranty, according to the details carried on the sales contract. If during the period covered by the warranty, defective operations occur or faulty equipment parts are found which are included in the warranty conditions, after proper verifications, the faulty parts will be repaired or replaced.

The faulty parts covered by the warranty will be repaired or replaced free of charge. The customer will take care of transportation and/or shipping expenses, as well as 2-way trip expenses relative to the interventions of the manufacturer's technicians at the customer's site.

Labour costs relative to the intervention of the manufacturer's technicians at the customer's site for repairing defects covered by the warranty are at the customer's expenses, unless the nature of the defect can easily be taken care of by the customer.

All expendable equipment and materials supplied by the manufacturer together with the unit are excluded from the warranty.

The Manufacturer is liable for the equipment in its original configuration.

The manufacturer will not be held liable for improper use of the appliance, for damage caused ensuing operations not taken into consideration in this manual or without prior authorisation of the manufacturer himself.

The warranty terminates in case of:

- Damage caused by transportation and/or handling. Should this occur, the customer must inform the dealer and carrier via fax or RR and must write what has happened on the copies of the transportation documents. The specialised technician installing the appliance will assess whether it can be installed depending on the damage. The warranty also terminates in the presence of:
- Damage caused by incorrect installation.
- Damage caused by parts worn due to improper use.
- Damage caused by use of unadvised or non-original spare parts.
- Damage caused by incorrect maintenance and/or lack of maintenance.
- Damage caused by failure to comply with the procedures described in this document.

Authorisation

Authorisation refers to the permission to operate an activity intrinsic to the appliance.

Authorisation is given to anyone who is responsible for the appliance (manufacturer, purchaser, signer, dealer and/or location owner).

Foreword

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

Obligations - Prohibitions - Advice - Recommendations

	Upon reception, open the packaging and make sure that the appliance and accessories have been damaged during transportation. If damage is found, report it promptly to the carrier and do not install the appliance. Contact qualified and authorised personnel to report the problem detected. The manufacturer is not liable for damage caused during transportation.
	Unauthorised persons (including children, disabled individuals and people with limited physical, sensory and mental abilities) are prohibited from performing any procedures. Generic operators are prohibited from performing any procedures reserved for qualified and authorised technicians.
	Read the instructions before acting.
	Disconnect all supplies (electrical - gas - water) upstream the appliance whenever you need to work in safe conditions.
	Wear protective equipment suitable for the operations to be performed. As far as personal protective equipment is concerned, the European Community has issued Directives which the operators must comply with.
	Do not leave flammable objects or material near the appliance. Do not obstruct the heat extraction and/or dissipation openings.
	Refer to standards in force for disposal of special waste.
	When loading the product into the appliance and unloading it, there is a residual risk of being burnt; this risk can occur coming into unintentional contact with: surfaces, trays, processed material.
	Use the cooking vessels in such a way that while the product is cooking, they are in the operator's sight. Liquid containers can spill during cooking, thus creating dangerous situations.
	Failure to keep the appliance in hygienic conditions could cause it to deteriorate quickly, influencing operation and creating dangerous situations.
	It is strictly forbidden to tamper with or remove the plates and pictograms applied to the equipment.
	Store this document carefully, so that it is available for whoever uses the appliance, consulting it when needed.
	The controls on the appliance can only be switched by hand. Damage caused by sharp objects or the likes terminate all and any warranty rights.
	In order to minimise the risk of shocks or fire, do not connect or disconnect the unit with wet hands.A
	Whenever you access the cooking area, always remember that the danger of being burnt persists. It is therefore mandatory to take appropriate measures for personal protection.

2. GENERAL SAFETY INFORMATION

Indications concerning residual risks

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

	Residual risk of electrocution: This risks remains when intervening on live electrical and/or electronic devices.
	Residual risk of burning: This risks remains when unintentionally coming into contact with materials at high temperatures.
	Residual risk of burning due to leaking material This risks remains when unintentionally coming into contact with containers too full of liquids and/or solids which when heated change morphology (passing from a solid state to a liquid state) and can cause burning if used improperly. During work, the containers which are used must be positioned at easily visible levels.
	Residual risk of explosions This risk remains when: • there is smell of gas in the room; • appliance used in an atmosphere containing substances which risk exploding; • using food in closed containers (such as jars and cans), if they are not suitable for the purpose; • using with flammable liquids (such as alcohol).
	Residual risk of fire This risk remains when: • the pot is used as a fryer.

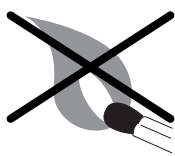
What to do if you smell gas in the room

	If you detect the smell of gas in the room, it is mandatory to implement the following procedures urgently.
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- Immediately cut the gas supply (shut the gas valve, detail A).
- Ventilate the room immediately.
- Do not activate any electrical device in the room (Detail B-C-D).
- Do not activate any device that can produce sparks or flames (Detail B-C-D).
- Use a communication device outside of the room where the smell of gas has occurred to inform the responsible bodies (electrical company and/or fire department).



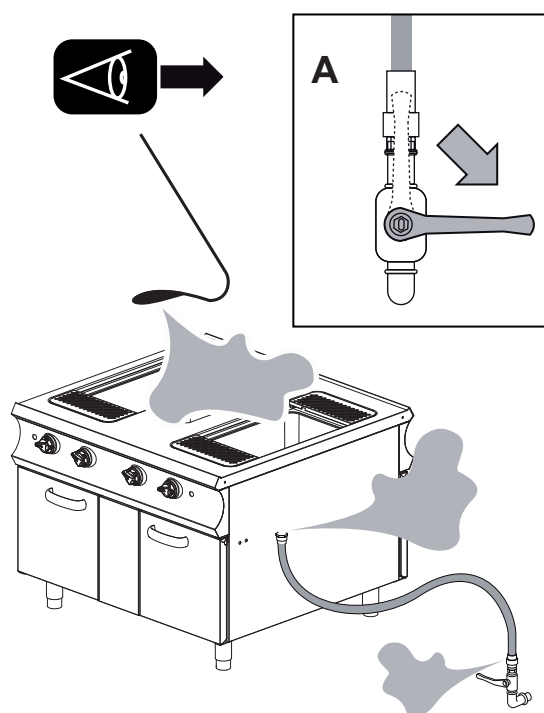
B



C



D

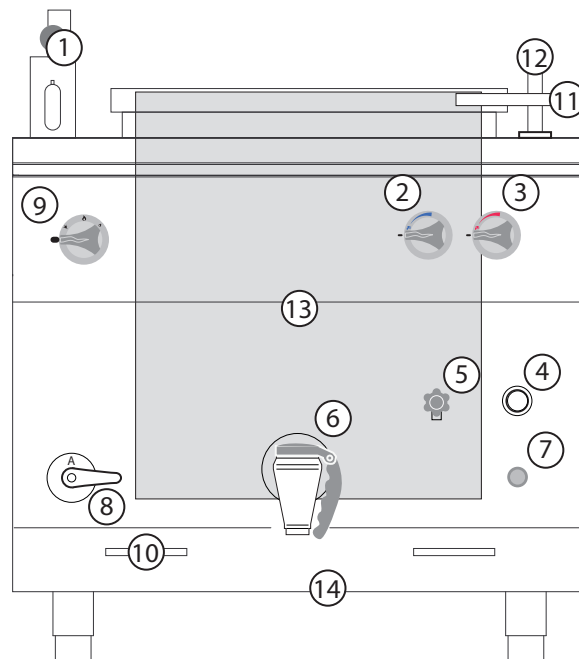


3. INSTRUCTIONS FOR USE - 700

Location of main components

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

1. Cavity pressure safety valve.
2. Cold water tap for introducing water in cooking compartment.
3. Hot water tap for introducing water in cooking compartment.
4. Cavity water temperature control thermometer.
5. Gate valve for filling and controlling water in the cavity.
6. Gate valve draining foodstuff from cooking compartment.
7. Switch-on valve (see Knobs, keys and indicator light modes and functions).
8. Gate valve filling water into cavity.
9. Thermostat knob (see Knobs, keys and indicator light modes and functions).
10. Pilot light control (inside appliance).
11. Cover opening/closing handle.
12. Pipe for introducing water in cooking compartment.
13. Cooking compartment.
14. Water cavity drainage tap (inside the appliance).



Knobs, gate valves, buttons and indicator light modes and functions

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

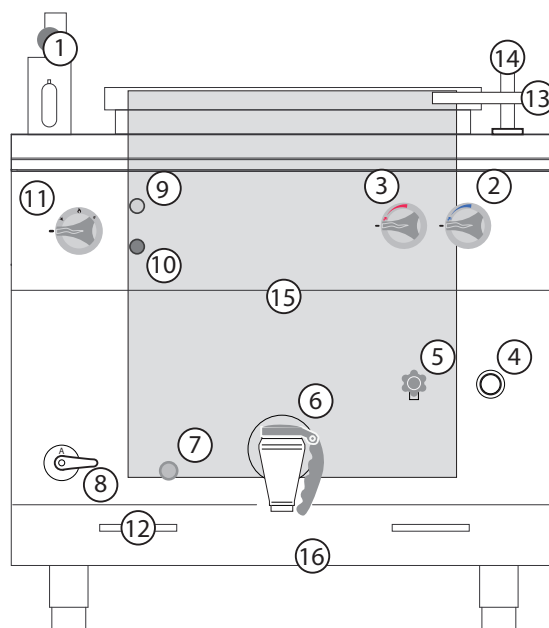
	Burner regulation knob (GAS). It performs three different functions: 1. Igniting the pilot light and burner. 2. Adjusting the flame (minimum - maximum). 3. Turning the appliance off.
	Piezoelectric button (GAS). It performs one function: 1. When pressed, it produces the spark to ignite pilot light.
	Hot and cold water filling knobs (GAS/ELECTRIC). Functions: 1. Open water flow. 2. Close water flow.
	Water filling gate valve (GAS/ELECTRIC). Functions: 1. Open water flow inside cavity to level it. 2. Close water flow inside cavity.
	Water cavity gate valve (GAS/ELECTRIC). Functions: 1. Gate valve to control and adjust the level of water in cavity.

3. INSTRUCTIONS FOR USE - 900-980

Location of main components

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

1. Cavity pressure safety valve.
2. Cold water tap for introducing water in cooking compartment.
3. Hot water tap for introducing water in cooking compartment.
4. Cavity water temperature control thermometer.
5. Gate valve for filling and controlling water in the cavity.
6. Gate valve draining foodstuff from cooking compartment.
7. Switch-on valve (see Knobs, keys and indicator light modes and functions).
8. Gate valve filling water into cavity.
9. Yellow indicator light (see Knobs, keys and indicator light modes and functions).
10. Green indicator light (see Knobs, keys and indicator light modes and functions).
11. Thermostat knob (see Knobs, keys and indicator light modes and functions).
12. Pilot light control (inside appliance).
13. Cover opening/closing handle.
14. Pipe for introducing water in cooking compartment.
15. Cooking compartment.
16. Water cavity drainage tap (inside the appliance).



Knobs, gate valves, buttons and indicator light modes and functions

The layout of the keys in the figures is purely indicative and can be subject to variations.

	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 of
	Cavity water temperature control knob (GAS). It performs two different functions: 1. Adjusting water temperature in the cavity. 2. Stops the heating of water in the cavity.
	Piezoelectric button (GAS). It performs one function: 1. When pressed, it produces the spark to ignite pilot light.
	Gas ignition and shut-off valve.. It performs three different functions: 1. Piezoelectric ignition: Emits gas and produces the spark to ignite pilot light. 2. Burner ignition: Emits gas into heating circuit. 3. Zero position: Stops the gas flow to the pilot light.
	Hot and cold water filling knobs (GAS/ELECTRIC). Functions: 1. Open water flow. 2. Close water flow.
	Water filling gate valve (GAS/ELECTRIC). Functions: 1. Open water flow inside cavity to level it. 2. Close water flow inside cavity.
	Water cavity gate valve (GAS/ELECTRIC). Functions: 1. Gate valve to control and adjust the level of water in cavity.
1. 2.	Indicator light 1. Lighting of the indicator signals the heating phase. - 2. Lighting of the indicator signals the operating phase.

3. INSTRUCTIONS FOR USE

Description of stop modes

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

Stoppage due to faulty operations

Safety thermostat

Standard supply with following models:

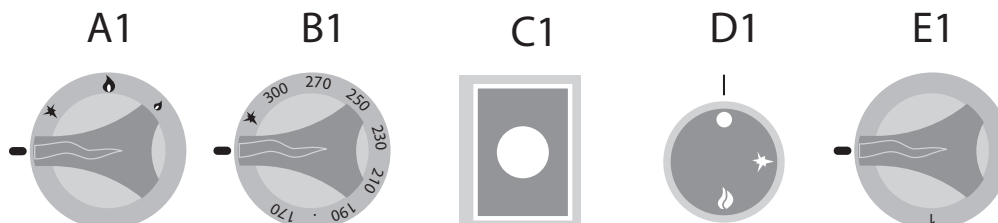
- Fryer (present on all models)
- Tilting Pan (present on all models)
- Pot (present on all models)
- Pasta cooker (only with Electric model)
- Stove (present on all models with electric oven)
- Frytop present on all electric models (only for 900-980)
- Lava stone (not present)
- Bain-marie (not present)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

Stop: In situations or circumstances which can be dangerous, a safety thermostat is triggered, automatically stopping heat generation. The production cycle is interrupted until the cause of the fault is resolved.

Restarting: After the problem that triggered the safety thermostat is resolved, the authorised technician can restart the appliance by means of the specific controls.

Emergency stop

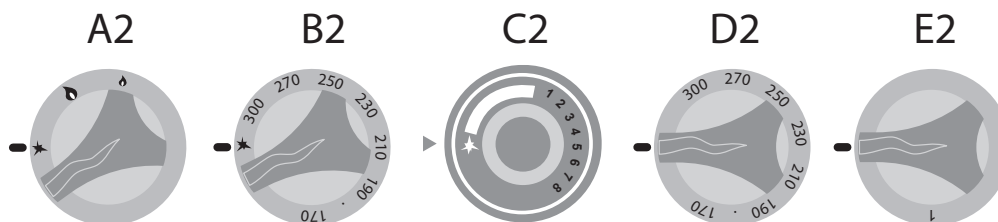
In situations or circumstances which can be dangerous, turn the knob to “Zero” depending on the model (A-B-C-D-E-1). See knobs, keys and indicator light modes and functions.



Stoppage during a work phase

In situations or circumstances which require temporary stop of heat generation, act as follows:

1. Gas Appliance: Turn the knobs to the piezoelectric position (A-B-C-2), the pilot light remains lit as the gas flow in the burner is not interrupted.
 2. Electric Appliance: Turn the knobs “D2-E2” to “Zero” to stop heat generation.
- (See knobs, keys and indicator light modes and functions).



3. INSTRUCTIONS FOR USE

Commissioning

	When commissioning the appliance and when starting it after a prolonged stop, it must be thoroughly cleaned to eliminate all residue of extraneous material (See Routine Maintenance).
	Cleaning at commissioning Do not use pressurised or direct water jets to clean the appliance. Remove the outer protective film by hand and thoroughly clean all the outside parts of the appliance. At the end of the operations described for cleaning the outside parts, proceeded as instructed in "Daily Cleaning" (See Routine Maintenance).

Daily activation

Procedure:

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

	Air bubbles may form inside the gas supply network (if never used or used every now and then). The plant must be set so as to eliminate this problem.
	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.
	When the pilot light has been lit, turn the knob to "maximum" for a few seconds in order to stabilise the flame. Afterwards reposition the knob at "Zero" and, if needed, close the network gate valve.

Daily and prolonged deactivation

Procedure:

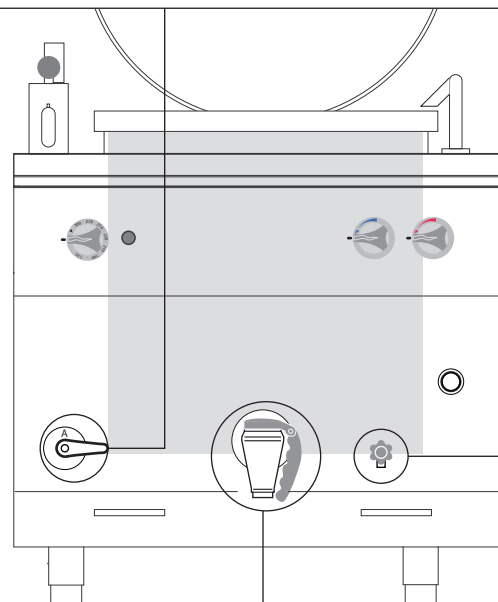
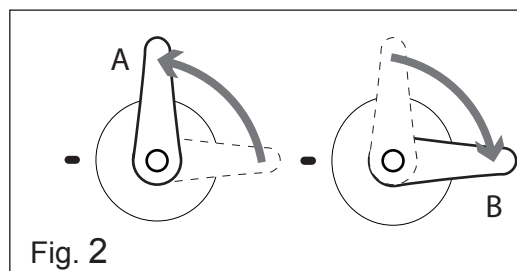
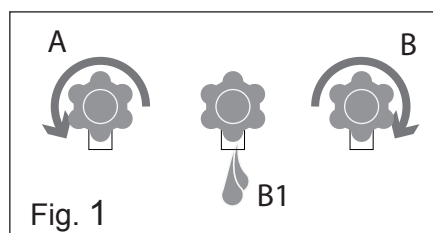
1. Close the network locks upstream the appliance (Gas - Water - Electric).
2. Make sure that the drain cocks (if present) are "Closed".
3. Check the cleanliness and hygiene of the appliance (See Routine Maintenance).

	In the event of prolonged inactivity, protect the parts more exposed to oxidation as described in the specific chapter (See Routine Maintenance).
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3. INSTRUCTIONS FOR USE

Starting production

	Before proceeding with these operations, see "Daily activation".
	When loading the product into the appliance and unloading it, there is a residual risk of being burnt; this risk can occur coming into unintentional contact with: cooking compartment - hob - recipients or material processed.
	Take appropriate measures for personal protection. Wear protective equipment suitable for the operations to be performed.
	It is strictly forbidden to use the pot as a fryer.
	The appliance must be used with tap water inside the cavity and the cooking compartment. Any other use is improper and therefore dangerous.
	When lighting for the first time, wait for the possible formation of air inside the gas circuit to fully escape from the duct.



Filling Cavity with Water

Turn the knob to the drain position (Open) to drain water from the cavity (Fig. 1 A).

Turn the gate valve to the filling position (Open) to fill the cavity with water (Fig. 2 A).

	Check daily for water in the cavity, and if necessary, act on the filling gate valve and on the control drain.
	The cavity holds approximately 8.5 litres for the 700. While the cavity for the 900-980 holds 13 or 17 litres, according to the model.
	You will know the cavity is completely full when water comes out of the control drain (Fig. 1 B1).

When filling is complete, simultaneously close the filling gate valve and the water control drain in the cavity (Fig. 1-2 B).

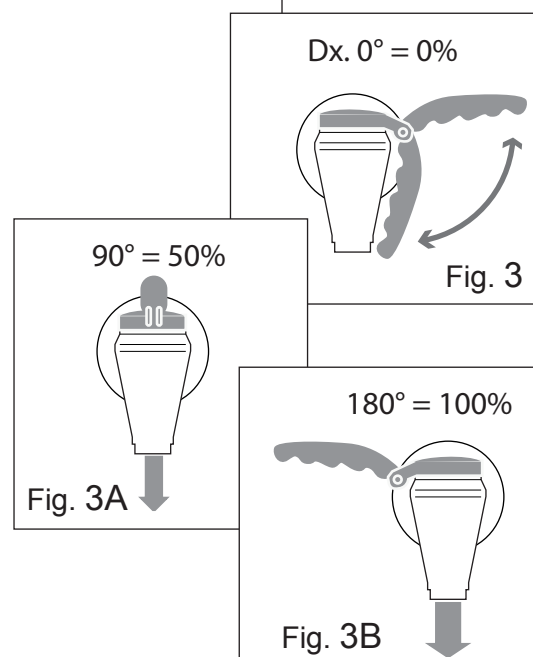
Having successfully filled the cavity with water, proceed filling the pot.

Filling the Pot

Make sure that the cooking compartment drainage gate valve is at the "Closed" position (Fig. 3).

	The drainage gate valve opens by lifting the handle and turning it 90°/180° (Fig.3A -3B) respect to the closed position (Fig.3).
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Lift the lid of the pot and fill the cooking compartment with the material to be processed.



3. INSTRUCTIONS FOR USE - 700

	When filling the cooking compartment, respect the maximum level indicated on the inside.
	Do not introduce large pieces of kitchen salt into the cooking compartment as it deposits at the bottom and does not completely dissolve.
	Hot or cold water can be introduced into the cooking compartment by acting on the 2 knobs (Fig.4).

In order to fill the cooking compartment with water, you must:

- Lift the lid of the cooking compartment if necessary.
- Turn the pipe in the direction of the cooking compartment (Fig. 5).
- Open the water filling knob at the desired position (hot-cold-both) (Fig. 4A) and fill the tank as needed.
- Close the knob/s when filling is complete (Fig.4B).
- Reposition the pipe so it does not get in the way of the lid when it closes (Fig. 5).

Switching On/Off

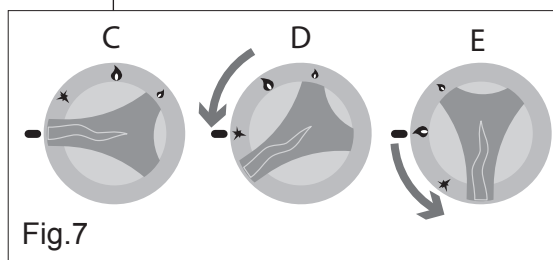
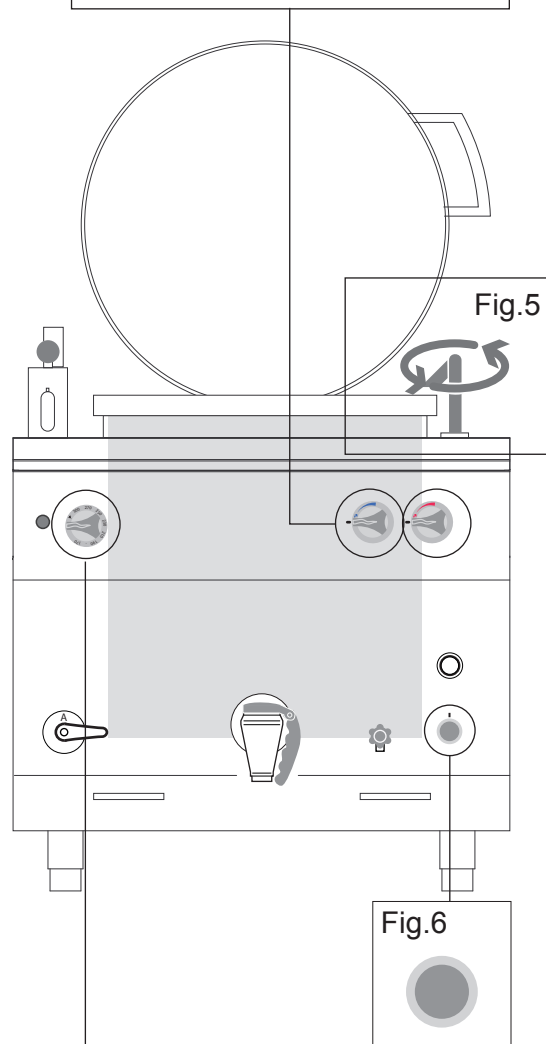
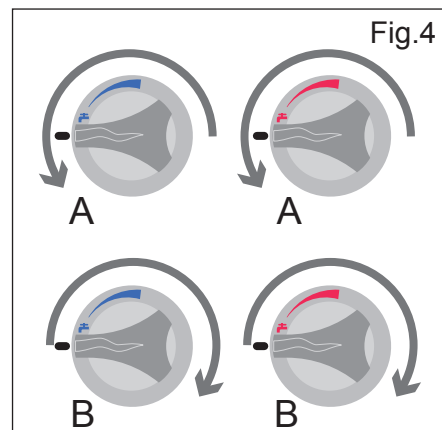
	The appliance must be switched on after having filled the cavity with water. Do not switch it on when empty (see previous page).
	The appliance must be switched on after having filled the cooking compartment with water. Do not switch it on when the cooking compartment is empty.

Turn the burner control knob while holding it in the piezoelectric position (Fig.7B).

At the same time you turn the knob, press the button (Fig.6) to generate the spark which ignites the pilot light.

When the pilot light has been lit (seen through the lower inspection hole of the appliance) turn the knob (Fig.7C) to minimum or maximum to adjust the flame.

Turn the switch-on knob to "Zero" (Fig. 7A) to switch the appliance off.



Operating Control

	While the appliance is operating, the temperature inside the cavity is detected by the thermometer (Fig.9).
	The pressure inside the cavity is detected by the pressure gauge placed on the valve (Fig. 8C). If it exceeds kPa 50, the pressure release valve is activated automatically (Fig. 8A).
	The pressure safety valve can be activated manually by turning the knob on top of it (Fig. 8B), thus decreasing pressure inside the circuit.
	During operation, check the temperature and add water to the cavity as needed acting on the water filling gate valve.

When the proper operating pressure has been reached (highlighted by the pressure release of the safety valve), turn the burner control knob to minimum.

During operation, check the level of the water inside the cooking compartment and bring it to the correct level as needed by acting on the water filling knobs.

	Be careful of the residual risk of being burnt while topping up the water. Use adequate prevention and protection equipment.
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When cooking has finished, turn the burner control knob to "Zero" to switch the appliance off.

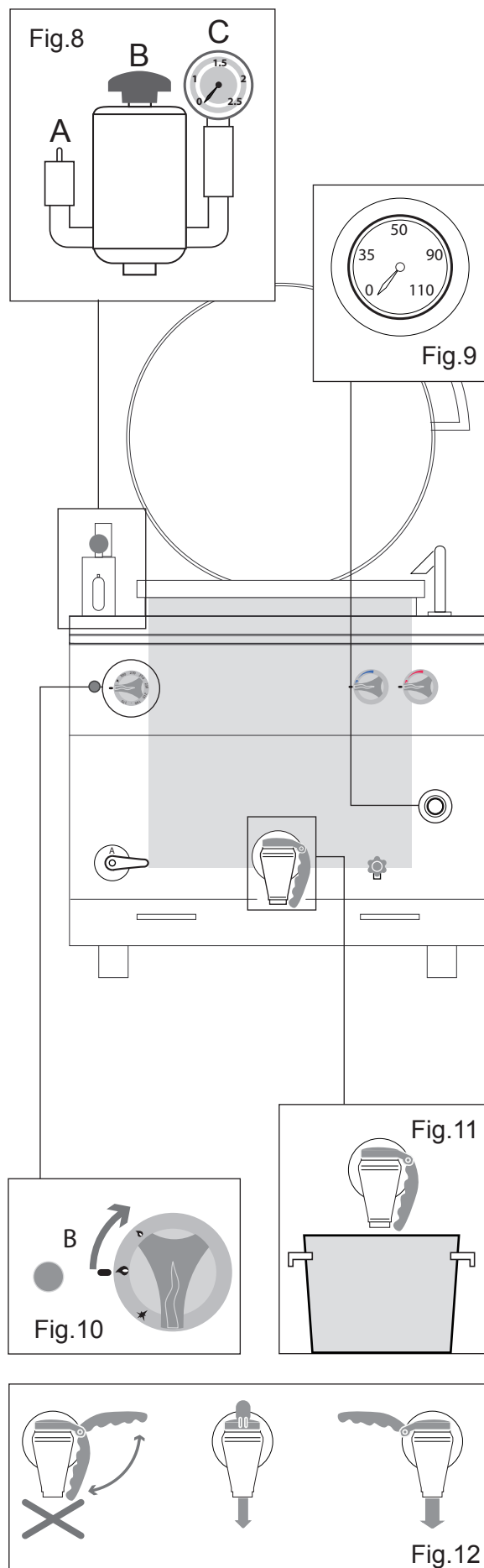
Unloading the product

Turn the burner control knob to "Zero" (Fig. 10B).

	When unloading the product, fill the collection recipient halfway for safe handling.
	Take appropriate measures for personal protection. Wear protective equipment suitable for the operations to be performed.

1. Place a recipient (appropriate for the material and capacity) underneath the drainage gate valve (Fig. 11).
2. Lift the handle and begin rotation; the handle can rotate 180° (see Fig. 12).
3. Keep an eye on the filling of the recipient. Once it is filled 3/4 its full capacity, close the gate valve.
4. Put the recipient in a place prepared beforehand to store the cooked product.

Repeat operations 1-2-3-4 until the cooking compartment is empty.



3. INSTRUCTIONS FOR USE - 900-980

	When filling the cooking compartment, respect the maximum level indicated on the inside.
	Do not introduce large pieces of kitchen salt into the cooking compartment as it deposits at the bottom and does not completely dissolve.
	Hot or cold water can be introduced into the cooking compartment by acting on the 2 knobs (Fig.4).

In order to fill the cooking compartment with water, you must:

- Lift the lid of the cooking compartment if necessary.
- Turn the pipe in the direction of the cooking compartment (Fig. 5).
- Open the water filling knob at the desired position (hot-cold-both) (Fig. 4A) and fill the tank as needed.
- Close the knob/s when filling is complete (Fig.4B).
- Reposition the pipe so it does not get in the way of the lid when it closes (Fig. 5).

	Be careful of the residual risk of being burnt while topping up the water. Use adequate prevention and protection equipment.
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Switching On/Off

	The appliance must be switched on after having filled the cavity with water. Do not switch it on when empty (see previous page).
	The appliance must be switched on after having filled the cooking compartment with water. Do not switch it on when the cooking compartment is empty.

Model with cavity (indirect)

Turn the valve while holding it in the piezoelectric position (Fig. 6 D) until the pilot light is on. After approximately 20" the pilot light stays lit (Fig. 6). Release the button.

Open the lower inspection door of the appliance and look to see if the pilot light remains lit.

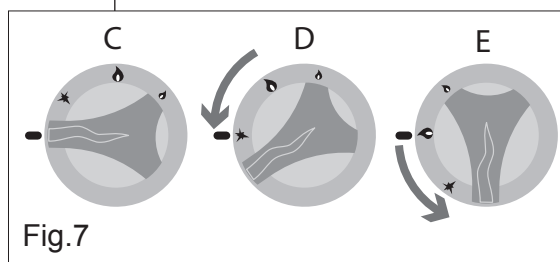
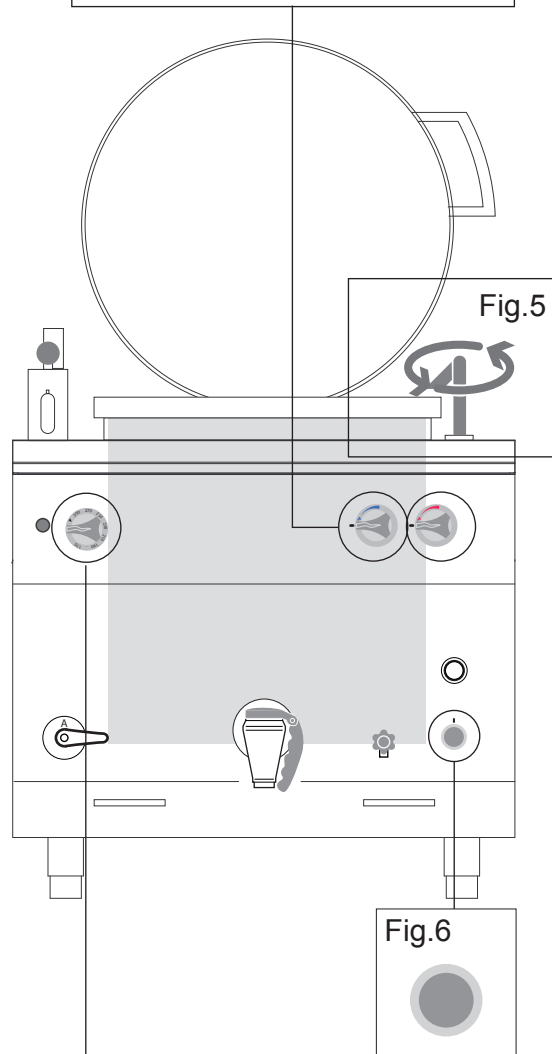
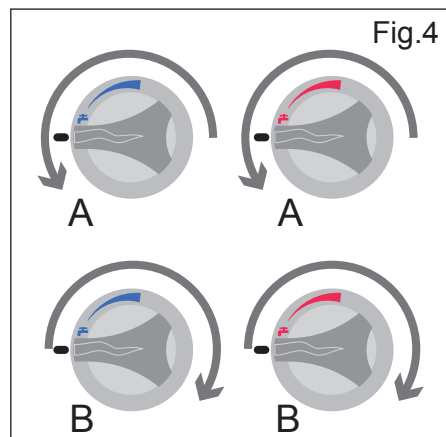
	Repeat the operation if after 20" the pilot light is not yet lit. If the pilot light does not ignite, contact the technical assistance Centre.
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Then turn it to the burner ignition position (Figure 6 E).

After the pilot light has been turned on, turn the knob to set the temperature of the water in the cavity (Fig. 7 F).

	When the work phase is over, the burner can be switched off while leaving the pilot light on by turning the valve to piezoelectric position (Fig. 6 D)
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Turn the valve to "Zero" to switch the burner off and stop the appliance (Fig. 6 C).



3. INSTRUCTIONS FOR USE - 900-980

Model without cavity (direct)

Turn the knob while holding it in the piezoelectric position (Fig.9 H).

At the same time, press the button (Fig.8) to generate the spark which ignites the pilot light.

After approximately 20", the pilot light remains lit; release the button.



Repeat the operation if after 20" the pilot light is not yet lit. If the pilot light does not ignite, contact the technical assistance Centre.

When the pilot light has been lit (seen through the lower inspection door of the appliance) turn the knob (Fig.9 I) to minimum or maximum to adjust the flame.



When the work phase is over, in anticipation of a new cycle of production, the burner can be switched off while leaving the pilot light on by turning the knob to piezoelectric position (Fig. 9 H)

Turn the knob to "Zero" (Fig. 9 G) to switch the appliance off.

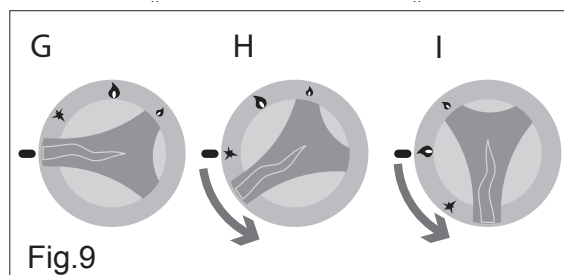
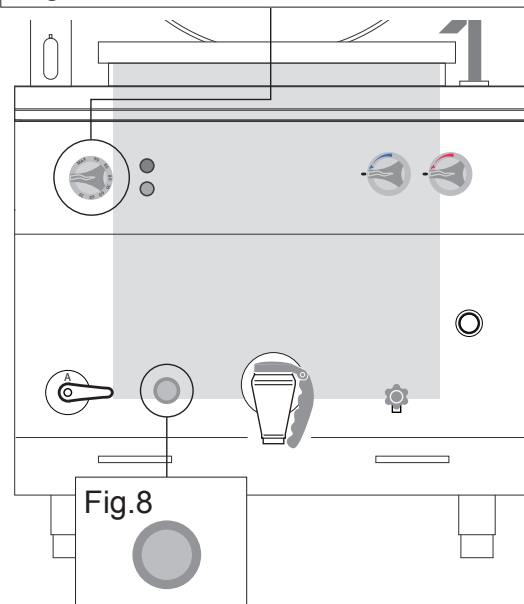


Fig.9



Operating Control Cavity



During operation, the level of cavity water is recorded by a visual display (Fig.10).



The pressure inside the cavity is detected by the pressure gauge placed on the valve (Fig. 11 C). If it exceeds kPa 50, the pressure release valve is activated automatically (Fig. 11 A).

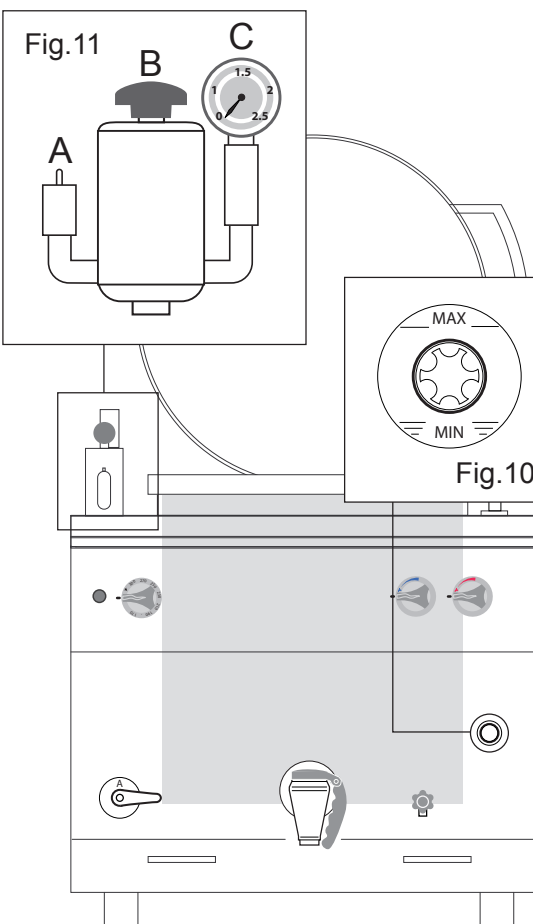


The pressure safety valve can be activated manually by turning the knob on top of it (Fig. 11 B), thus decreasing pressure inside the circuit.

During operation, check the level of the water using the visual display (Fig.10), and bring it to the correct level as needed by acting on the water filling knobs.



Be careful of the residual risk of being burnt while topping up the water. Use adequate prevention and protection equipment.



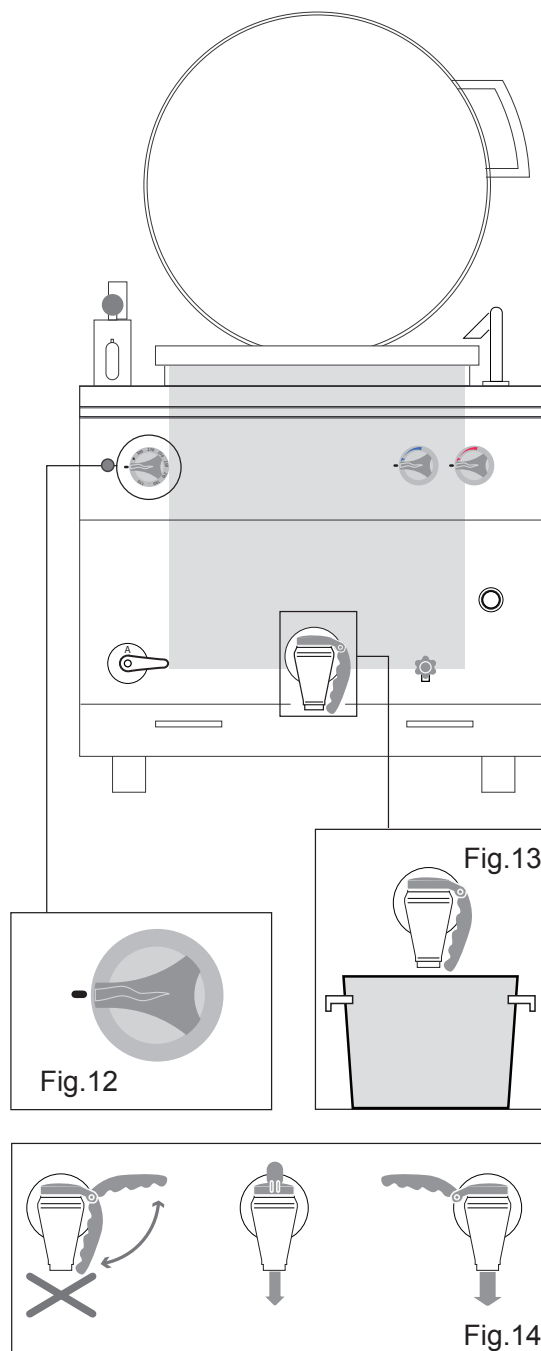
Unloading the product

Turn the thermostat knob to “Zero” (Fig. 12).

	When unloading the product, fill the collection recipient halfway for safe handling.
	Take appropriate measures for personal protection. Wear protective equipment suitable for the operations to be performed.

1. Place a recipient (appropriate for the material and capacity) underneath the drainage gate valve (Fig. 13).
2. Lift the handle and begin rotation; the handle can rotate 180° (see Fig. 14).
3. Keep an eye on the filling of the recipient. Once it is filled 3/4 its full capacity, close the gate valve.
4. Put the recipient in a place prepared beforehand to store the cooked product.

Repeat operations 1-2-3-4 until the cooking compartment is empty.



3. INSTRUCTIONS FOR USE

Deactivation

At the end of the work cycle, turn the burner control knob to "Zero".

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

Check the cleanliness and hygiene of the appliance. See "Cleaning instructions".

Close the network locks upstream the appliance (Gas - Water - Electric).

4. ROUTINE MAINTENANCE

Obligations - Prohibitions - Advice - Recommendations

	If the appliance is connected to a flue, the exhaust pipe must be cleaned according to that foreseen by specific regulatory provisions of the country (contact your installer for information).
	To make sure that the appliance is in perfect technical conditions; have it serviced at least once a year by an authorised technician of the assistance service.
	Unauthorised persons (including children, disabled individuals and people with limited physical, sensory and mental abilities) are prohibited from performing any procedures. Performing any procedures without first having read all the documentation is strictly prohibited.
 	Whenever you access the cooking area, always remember that the danger of being burnt persists. It is therefore mandatory to take appropriate measures for personal protection.
 	Disconnect electrical power upstream the appliance whenever you need to work in safe conditions to perform cleaning or maintenance.
	Wear protective equipment suitable for the operations to be performed. As far as personal protective equipment is concerned, the European Community has issued Directives which the operators must comply with.
	The appliance is used to prepare food products. Keep the appliance and the surrounding area constantly clean. Failure to keep the appliance in ideal hygienic conditions could cause it to deteriorate quickly and create dangerous situations.
	Filth deposit built up near heat sources can burn during normal use of the appliance and create dangerous situations. The appliance must be cleaned regularly and every incrustation or food deposit removed.
	The chemical effect of salt and/or vinegar or other acid substances can in the long run cause the inside of the cooking compartment to corrode during cooking. At the end of the cooking cycle of such substances, the appliance must be washed thoroughly with detergent, abundantly rinsed and carefully dried.
	Be careful not to damage stainless steel surfaces. Do not use corrosive products, abrasive material or sharp tools.
	The liquid detergent for cleaning the cooking compartment must have certain chemical features: pH greater than 12, without chlorides/ammonia, viscosity and density similar to water. Use non-aggressive products for cleaning the inside and outside of the appliance (use detergents on the market for cleaning steel, glass and enamel).
	Carefully read the indications carried on the labels of the products used. Wear protective equipment suitable for the operations to be performed (see the protective equipment carried on the package label).
	Do not use pressurised or direct water jets to clean the appliance. Rinse the surfaces with tap water and dry them with an absorbent cloth or other non-abrasive material.
	In the event of prolonged inactivity, besides disconnecting the supply lines, you must thoroughly clean all the inside and outside parts of the appliance.
	Before performing any of the cleaning operations described hereafter, the operator must have had a look at the whole document.
   	Refer to standards in force for waste disposal.

4. ROUTINE MAINTENANCE



Daily cleaning

Remove everything from the cooking compartment.

Use a standard sprayer to apply the liquid detergent on the whole surface (cooking compartment, lid and all exposed surfaces) and using a non-abrasive sponge, clean the entire appliance thoroughly by hand.

When finished, rinse abundantly with tap water (do not use pressurised and/or direct water jets). Empty the water with the drainage gate valve.

Open the pot drainage gate valve only after having placed an appropriate recipient below it.

Fill the recipient halfway to handle it safely.

Empty the container in compliance with waste disposal procedures in force in the country where the appliance is used and reposition the emptied recipient in its housing.

Repeat the aforementioned operations until the pot is empty.

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.



Cleaning for prolonged deactivation

When the appliance remains idle for a long time, perform all the described daily cleaning procedures.

When operations have finished, wait for the machine to cool down and empty the water cavity using the tap located under the cavity (see sec. 3. Instructions for use - Location of main components).

Unscrew the drainage tap after positioning a suitable container (material and capacity) under the cavity.

Fill the recipient halfway to handle it safely.

Empty the container in compliance with waste disposal procedures in force in the country where the appliance is used and reposition the emptied recipient in its housing.

Repeat the aforementioned operations until the water cavity is empty.

When the operations are over, protect the parts more exposed to oxidation doing as follows. Therefore:

- Use lukewarm water with a bit of soap to clean the parts;
- Rinse the parts thoroughly, without using pressurised and/or direct water jets.
- Dry the surfaces carefully using non-abrasive material;
- Pass over all the stainless steel surfaces using a non-abrasive cloth slightly moistened with Vaseline to create a protective coating.

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

Air out the appliances and rooms regularly.

4. ROUTINE MAINTENANCE

Summarised table: qualification - operation - frequency

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

	OPERATION	FREQUENCY
	Cleaning at commissioning	Upon arrival after installation
	Cleaning appliance	Daily
	Cleaning parts in contact with foodstuff	Daily
	Cleaning flue	Yearly
	Checking thermostat	Yearly
	Checking micro switch	Yearly
	Checking safety valve	Every 6 months
	Cleaning hotplates (chromed, cast-iron)	Daily

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

4. ROUTINE MAINTENANCE

Troubleshooting



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

FAULT	POSSIBLE CAUSE	INTERVENTION
The appliance does not turn on.	• The master switch is not connected. • The residual current device or circuit breaker has tripped.	• Connect the master switch. • Restore the residual current device or circuit breaker.
Water does not reach the pasta cooker tank.	• The waterworks gate valve is shut.	• Open the waterworks gate valve.
Water does not drain from the cooking compartment.	• The drain is clogged.	• Clean the drain filter. • Free the drain from residues.
The inner walls of the tank are covered with limestone.	• The water is too hard; the softener is finished.	• Connect the appliance to a water softener. • Regenerate the water softener. • Descale the cooking compartment.
The cooking compartment is stained.	• Quality of the water. • Ineffective detergent. • Insufficient rinsing.	• Filter the water (see water softener). • Use the recommended detergent. • Rinse once again.
The gas appliance does not turn on.	• Gas valve shut. • Air inside pipes.	• Open the gas valve. • Repeat the ignition operations.
The light indicators do not turn on.	• The master switch is not connected. • The residual current device or circuit breaker has tripped.	• Connect the master switch. • Restore the residual current device or circuit breaker.



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



5. WASTE DISPOSAL

Deactivation and scrapping of appliance



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

In compliance with Directives (see n. 0.1 Section), relating to the reduction of use of hazardous substances in electrical and electronic equipment, as well as waste disposal. The symbol of the barred waste bin carried on the appliance or its packaging indicates that the product at the end of its useful life it must be disposed of separately from other waste.

Differentiated waste collection of this appliance at the end of its life is organised and implemented by the manufacturer. The user who wishes to get rid of this appliance must contact the manufacturer and follow the instructions received to separately dispose of the appliance at the end of its life. An appropriate collection and dispatching of exhausted appliances to environmentally compatible recycling, treatment and disposal plants helps to prevent damaging effects on health and environment and also guarantees that the component parts of exhausted appliances are effectively recycled or reused. Holders of exhausted appliances who dispose of them illegally will be prosecuted.



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

Waste disposal



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

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