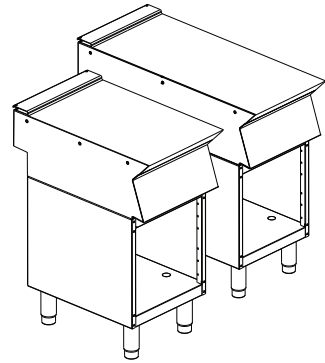


Ambient Top appliances and Open Bases

N7E/N9E



EN Installation and operating manual *



*Original instructions

59589FM00- 2018.09

Foreword



The installation, use and maintenance manual (hereinafter Manual) provides the user with information necessary for correct and safe use of the machine (hereinafter “machine” or “appliance”).

The following must not be considered a long and exacting list of warnings, but rather a set of instructions suitable for improving machine performance in every respect and, above all, preventing injury to persons and animals and damage to property due to improper operating procedures.

All persons involved in machine transport, installation, commissioning, use and maintenance, repair and disassembly must consult and carefully read this manual before carrying out the various operations, in order to avoid wrong and improper actions that could compromise the machine's integrity or endanger people. Make sure to periodically inform the user regarding the safety regulations. It is also important to instruct and update personnel authorised to operate on the machine, regarding its use and maintenance.

The manual must be available to operators and carefully kept in the place where the machine is used, so that it is always at hand for consultation in case of doubts or whenever required.

If, after reading this manual, there are still doubts regarding machine use, do not hesitate to contact the Manufacturer or the authorised Service Centre to receive prompt and precise assistance for better operation and maximum efficiency of the machine. During all stages of machine use, always respect the current regulations on safety, work hygiene and environmental protection. It is the user's responsibility to make sure the machine is started and operated only in optimum conditions of safety for people, animals and property.



IMPORTANT

- The manufacturer declines any liability for operations carried out on the appliance without respecting the instructions given in this manual.
- The manufacturer reserves the right to modify the appliances presented in this publication without notice.
- No part of this manual may be reproduced.
- This manual is available in digital format by:
 - contacting the dealer or reference customer care;
 - downloading the latest and up to date manual on the web site;
- The manual must always be kept in an easily accessed place near the machine. Machine operators and maintenance personnel must be able to easily find and consult it at any time.

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A WARNING AND SAFETY INFORMATION

A.1 General information

To ensure safe use of the machine and a proper understanding of the manual it is necessary to be familiar with the terms and typographical conventions used in the documentation. The following symbols are used in the manual to indicate and identify the various types of hazards:



WARNING

Danger for the health and safety of operators.



WARNING

Danger of electrocution - dangerous voltage.



CAUTION

Risk of damage to the machine or the product.



IMPORTANT

Important instructions or information on the product



Read the instructions before using the appliance








Clarifications and explanations






- Only specialised personnel are authorised to operate on the machine.
- This appliance must not be used by minors and adults with limited physical, sensory or mental abilities or without adequate experience and knowledge regarding its use.
 - Do not let children play with the appliance.
 - Keep all packaging and detergents away from children.
 - Cleaning and user maintenance shall not be made by children without supervision.
- Do not store explosive substances, such as pressurized containers with flammable propellant, in this appliance or close to the appliance
- Do not remove, tamper with or make the machine “CE” marking illegible.
- Refer to the data given on the machine’s data plate “CE” marking for relations with the Manufacturer (e.g. when ordering spare parts, etc.).
- When scrapping the machine, the “CE” marking must be destroyed.

A.2 Personal protection equipment

Summary table of the Personal Protection Equipment (PPE) to be used during the various stages of the machine's service life.

Stage	Protective garments 	Safety footwear 	Gloves 	Glasses 	Safety helmet 
Transport	—	●	○	—	○
Handling	—	●	○	—	—

Summary table of the Personal Protection Equipment (PPE) to be used during the various stages of the machine's service life. (cont'd.)

Stage	Protective garments 	Safety footwear 	Gloves 	Glasses 	Safety helmet 
Unpacking	—	●	○	—	—
Installation	—	●	○	—	—
Normal use	●	●	● ¹	—	—
Adjustments	○	●	—	—	—
Routine cleaning	○	●	○	○	—
Extraordinary cleaning	○	●	○	○	—
Maintenance	○	●	○	—	—
Dismantling	○	●	○	○	—
Scrapping	○	●	○	○	—
Key:					
●	PPE REQUIRED				
○	PPE AVAILABLE OR TO BE USED IF NECESSARY				
—	PPE NOT REQUIRED				

1. During Normal use, gloves must be heatproof to protect hands from contact with hot food or hot parts of the appliance and/or when removing hot items from it. Failure to use the personal protection equipment by operators, specialised personnel or users can involve exposure to chemical risk and possible damage to health (depending on the model).

A.3 General safety

- The machines are provided with electric and/or mechanical safety devices for protecting workers and the machine itself. Therefore the user must not remove or tamper with such devices. The Manufacturer declines any liability for damage due to tampering or their non-use.
- Never operate the machine, removing, modifying or tampering with the guards, protection or safety devices.
- Do not make any modifications to the parts supplied with the appliance.
- Several illustrations in the manual show the machine, or parts of it, without guards or with guards removed. This is purely for explanatory purposes. Do not use the machine without the guards or with the protection devices deactivated.
- Do not remove, tamper with or make illegible the safety, danger and instruction signs and labels on the machine.
- Air recirculation must take into account the air necessary for combustion, 2 m³/h/kW of gas power, and also the “well-being” of persons working in the kitchen.
- Inadequate ventilation causes asphyxia. Do not obstruct the ventilation system in the place where this appliance is installed. Do not obstruct the vents or ducts of this or other appliances.
- Place emergency telephone numbers in a visible position.
- The measured sound level emitted “A” does not exceed 70 dB (“A”).

- Turn the appliance off in case of fault or poor operation.
- Do not use products (even if diluted) containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the appliance or the floor under it.
- Do not use metal tools to clean steel parts (wire brushes or Scotch Brite type scouring pads).
- Do not allow oil or grease to come into contact with plastic parts. Do not allow dirt, fat, food or other residuals to form deposits on the appliance.
- Do not spray water or use steam to clean the equipment.
- Do not store or use gasoline or other flammable vapours, liquids or items in the vicinity of this or any other appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Never check for leaks with an open flame.

A.4 General safety rules

Protection devices installed on the machine

- The guards on the machine are:
 - fixed guards (e.g. casings, covers, side panels, etc.), fixed to the machine and/or frame with screws or quick-release connectors that can only be removed or opened with tools.

Instructions for use and maintenance

- Risks mainly of a mechanical, thermal and electrical nature exist in the machine. Where possible the risks have been neutralised:
 - directly, by means of adequate design solutions.
 - indirectly by using guards, protection and safety devices.
- During maintenance several risks remain, as these could not be eliminated, and must be neutralised by adopting specific measures and precautions.
- Do not carry out any checking, cleaning, repair or maintenance operations on moving parts. Workers must be informed of this prohibition by means of clearly visible signs.
- To guarantee machine efficiency and correct operation, periodical maintenance must be carried out according to the instructions given in this manual.
- Make sure to periodically check correct operation of all the safety devices and the insulation of electrical cables, which must be replaced if damaged.
- Repair and extraordinary Maintenance have to be carried out by specialised authorised personnel provided with all the appropriate personal protection equipment, tools, utensils and ancillary means.
- Never operate the machine, removing, modifying or tampering with the guards, protection or safety devices.
- Before carrying out any operation on the machine, always consult the manual which gives the correct procedures and contains important information on safety.

Residual risks

- The machine has several risks that were not completely eliminated from a design standpoint or with the installation of adequate protection devices. Nevertheless, through this manual the Manufacturer has taken steps to inform operators of such risks, carefully indicating the personal protection equipment to be used by them. In order to reduce the risks, provide for sufficient spaces while installing the unit.

To preserve these conditions, the areas around the machine must always be:

- kept free of obstacles (e.g. ladders, tools, containers, boxes, etc.);
- clean and dry;

– well lit.





For the Customer's complete information, the residual risks remaining on the machine are indicated below: such situations are deemed improper and therefore strictly forbidden.

Residual risk	Description of hazardous situation
Slipping or falling	The operator can slip due to water or dirt on the floor
Burns/abrasions (e.g. heating elements)	The operator deliberately or unintentionally touches some components inside the machine without using protective gloves
Electrocution	Contact with live parts during maintenance operations carried out with the electrical panel powered
Sudden closing of the lid/door/oven door (if present, depending on the appliance type)	The operator for normal machine use could suddenly and deliberately close the lid/door/oven door (if present, depending on the appliance type)
Tipping of loads	When handling the machine or the packing containing it, using unsuitable lifting systems or accessories or with the unbalanced load

Mechanical safety characteristics, hazards

- The appliance does not have sharp edges or protruding parts. The guards for the moving and live parts are fixed to the cabinet with screws, to prevent accidental access.

A.5 Safety signs to be placed near the machine area

Prohibition	Meaning
	do not remove the safety devices
	do not use water to extinguish fires (placed on electrical parts)
	Keep the area around the appliance clear and free from combustible materials. Do not keep flammable materials in the vicinity of the appliance
	Install the appliance in a well-ventilated place to avoid the creation of dangerous mixtures of unburnt gases in the same room

A.6 Transport, handling and storage

- Due to their size, the machines can be stacked on top of each other during transport, handling and storage by complying with that specified on the slip placed on the packing.
- Do not stand under suspended loads during loading/unloading operations. Unauthorised personnel must not enter the work area.
- The weight of the appliance alone is not sufficient to keep it steady.
- For machine lifting and anchoring, do not use movable or weak parts such as: casing, electrical raceways, pneumatic parts, etc.
- Do not push or pull the appliance to move it, as it may tip over.
- Machine transport, handling and storage personnel must be adequately instructed and trained regarding the use of lifting systems and personal protection equipment suitable for the type of operation carried out (e.g. overalls, safety shoes, gloves and helmet).
- When removing the anchoring systems, make sure the stability of the machine parts does not depend on the anchoring and, therefore, that this operation does not cause the load to fall off the vehicle. Before unloading the machine components, make sure all the anchoring systems are removed.
- Machine positioning, installation and disassembly must be carried out by specialised personnel.

A.7 Installation and assembly

- The operations described must be carried out by personnel qualified (refer to C.2 *Characteristics of personnel trained for normal machine use*) in compliance with the current safety regulations, regarding the equipment used and the operating procedures.
- The plug, if present, must be accessible after positioning the appliance in the place of installation.
- Disconnect the appliance from the power supply before carrying out any installation procedure.

A.8 Machine space limits

- A suitable space must be left around the appliance (for operations, maintenance, etc.).
- The passages enabling personnel to operate on the appliance must be at least 200 mm wide.
- This space must be increased in case of use and/or transfer of other equipment and/or means or if exit routes are necessary inside the workplace.

A.9 Positioning

- Install the appliance, taking all the safety precautions required for this type of operation, also respecting the relevant fire-prevention measures.
- Handle the appliance with care in order to avoid damage or danger to people. Use a pallet for handling and positioning.
- The installation diagram gives the appliance overall dimensions and the position of connections (gas, electricity, water). Check that they are available and ready for making all the necessary connections.
- Prevent the areas where the machine is installed to be polluted with corrosive substances (chlorine, etc.). In case such prevention cannot be guaranteed, the entire stainless steel surface has to be coated by a paraffin protective film spread by using a rag soaked with paraffin. The manufacturer declines any liability for corrosive effects due to external causes.
- The appliance can be installed separately or combined only with other appliances of the same range.

- The appliances are not suitable for recess-mounting. Leave a space of at least 100 mm between the appliance and side walls and 100 mm from the rear wall, or in any case an adequate space to enable subsequent servicing or maintenance operations.
- Suitably insulate surfaces that are at distances less than that indicated.
- Maintain a distance of at least 200 mm between the appliance and any combustible walls. Do not store or use flammable materials and liquids near the appliance.
- Check and, if necessary, level the appliance after positioning. Incorrect levelling can cause appliance malfunctioning.
- Wear protective gloves and unpack the machine, carrying out the following operations:
 - cut the straps and remove the protective film, taking care not to scratch the surface if scissors or blades are used;
 - remove the cardboard top, the polystyrene corners and the vertical protection pieces;
 - for appliances with stainless steel cabinet, remove the protective film very slowly without tearing it, to avoid leaving glue stuck to the surface;
 - should this happen, remove the traces of glue with a non-corrosive solvent, rinsing it off and drying thoroughly;
 - go over all stainless steel surfaces vigorously with a cloth moistened with paraffin oil in order to create a protective film.
- In case of permanent connection: the device lockable in the open position must be accessible even after the appliance is installed in its place.

A.10 Reasonably foreseeable improper use

Improper use is any use different from that specified in this manual. During machine operation, other types of work or activities deemed improper and that in general can involve risks for the safety of operators and damage to the appliance are not allowed. Reasonably foreseeable improper use includes:

- lack of machine maintenance, cleaning and periodical checks;
- structural changes or modifications to the operating logic;
- tampering with the guards or safety devices;
- failure to use personal protection equipment by operators, specialised personnel and maintenance personnel;
- failure to use suitable accessories (e.g. use of unsuitable equipment or ladders);
- keeping combustible or flammable materials, or in any case materials not compatible with or pertinent to the work, near the machine;
- wrong machine installation;
- placing in the machine any objects or things not compatible with its use, or that can damage the machine, cause injury or pollute the environment;
- climbing on the machine;
- non-compliance with the requirements for correct machine use;
- other actions that give rise to risks not eliminable by the Manufacturer.
- The previously described actions are prohibited!



IMPORTANT

- In case of a significant anomaly (e.g. short circuits, wires coming out of the terminal block, motor breakdowns, worn electrical cable sheathing, smell of gas indicating possible leakage, etc.) the operator must:
 - immediately deactivate the machine and disconnect all the supplies (electricity, gas, water)

A.11 Machine cleaning and maintenance

- Before carrying out any cleaning or maintenance, disconnect the appliance from the power supply and carefully unplug it (if present).
- During maintenance, the cable and plug must be kept in a visible position by the operator carrying out the work.
- Do not touch the appliance with wet hands or feet or when barefoot.
- Do not remove the safety guards.
- Use a ladder with suitable protection for work on appliances with high accessibility (depending on the appliance type).
- Use suitable personal protection equipment (protective gloves). Refer to “A.2 *Personal protection equipment*” for suitable personal protection equipment.

Ordinary maintenance

- Disconnect the power supply before cleaning the appliance.
- Do not clean the machine with jets of water.

Precaution in case of long periods

- Machine maintenance, checking and overhaul operations must only be carried out by specialised personnel or the Customer Care Service, provided with adequate personal protection equipment (safety shoes and gloves), tools and ancillary means.
- Work on the electrical equipment must only be carried out by a specialised electrician or the Customer Care Service
- Put the machine in safe conditions before starting any maintenance operation.
- Respect the requirements for the various routine and extraordinary maintenance operations. Non-compliance with the instructions can create risks for personnel.

Preventive maintenance

- Preventive Maintenance reduces downtime and maximizes machines efficiency. Customer Care Service can provide advice on the best maintenance plan to be purchased based on the intensity of use and the age of the equipment.

Repair and extraordinary maintenance

- Repair and extraordinary Maintenance have to be carried out by specialised authorised personnel. The manufacturer declines any liability for any failure or damage caused by the intervention of an unauthorised technician by the Manufacturer and the original manufacturer warranty will be invalidated.

Parts and accessories

- Use only original accessories and/or spare parts. Failure to use original accessories and/or spare parts will invalidate the original manufacturer warranty and may render the machine not compliant with the safety standard.

A.12 Machine disposal

- Dismantling operations must be carried out by specialised personnel.
- Work on the electrical equipment must only be carried out by specialised personnel, with the power supply disconnected.
- Make the appliance unusable by removing the power cable and any compartment closing devices, to prevent the possibility of someone becoming trapped inside.

B GENERAL INFORMATION



WARNING

Refer to “**WARNING AND Safety Information**”.

B.1 Introduction

Given below is some information regarding the intended use of this appliance, its testing, and a description of the symbols used (that identifies the type of warning), the definitions of terms used in the manual and useful information for the appliance user.

B.2 Intended use and restrictions

This appliance is designed for cooking food. It is intended for commercial use.

This appliance must not be used by minors and/or adults with limited physical, sensory or mental abilities or without adequate experience and knowledge regarding its use.

Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.



CAUTION

The machine is not suitable for installation outdoors and/or in places exposed to atmospheric agents (rain, direct sunlight, etc.).

B.3 Testing and inspection

Our appliances have been designed and optimized, with laboratory testing, in order to obtain high performance and efficiency.

Passing of the tests (visual inspection - gas/electrical test - functional test) is guaranteed and certified by the specific enclosures.

B.4 Copyright

This manual is intended solely for consultation by the operator and can only be given to third parties with the permission of Electrolux Professional SpA.

B.5 Keeping the manual

The manual must be carefully kept for the entire life of the machine, until scrapping. The manual must stay with the machine in case of transfer, sale, hire, granting of use or leasing.

B.6 Recipients of the manual

This manual is intended for:

- the carrier and handling personnel;
- installation and commissioning personnel;
- the employer of machine users and the workplace manager;
- operators for normal machine use;
- specialised personnel - Customer Care service (see service manual).

B.7 Definitions

Listed below are the definitions of the main terms used in the manual. It is advisable to read them carefully before use.

Operator	machine installation, adjustment, use, maintenance, cleaning, repair and transport personnel.
Manufacturer	Electrolux Professional SpA or any other service centre authorised by Electrolux Professional SpA.

Operator for normal machine use	an operator who has been informed and trained regarding the tasks and hazards involved in normal machine use.
Customer Care service or specialised personnel	an operator instructed/trained by the Manufacturer and who, based on his professional and specific training, experience and knowledge of the accident-prevention regulations, is able to appraise the operations to be carried out on the machine and recognise and prevent any risks. His professionalism covers the mechanical, electrotechnical and electronics fields etc.
Danger	source of possible injury or harm to health.
Hazardous situation	any situation where an operator is exposed to one or more hazards.
Risk	a combination of probabilities and risks of injury or harm to health in a hazardous situation.
Protection devices	safety measures consisting of the use of specific technical means (guards and safety devices) for protecting operators against risks.
Guard	an element of a machine used in a specific way to provide protection by means of a physical barrier.
Safety device	a device (other than a guard) that eliminates or reduces the risk; it can be used alone or in combination with a guard.
Customer	the person who purchased the machine and/or who manages and uses it (e. g. company, entrepreneur, firm).
Electrocution	an accidental discharge of electric current on a human body.

B.8 Responsibility

The Manufacturer declines any liability for damage and malfunctioning caused by:

- non-compliance with the instructions contained in this manual;
- repairs not carried out in a workmanlike fashion, and replacements with parts different from those specified in the spare parts catalogue (the fitting and use of non-original spare parts and accessories can negatively affect machine operation and invalidates the original manufacturer warranty);
- operations carried out by non-specialised personnel;
- unauthorized modifications or operations;
- missing, lack or inadequate maintenance;
- improper machine use;
- unforeseeable extraordinary events;
- use of the machine by uninformed and untrained personnel;
- non-application of the current provisions in the country of use, concerning safety, hygiene and health in the workplace.

The Manufacturer declines any liability for damage caused by arbitrary modifications and conversions carried out by the user or the Customer.

The employer, workplace manager or service technician are responsible for identifying and choosing adequate and suitable personal protection equipment to be worn by operators, in compliance with regulations in force in the country of use.

Electrolux Professional SpA declines any liability for inaccuracies contained in the manual, if due to printing or translation errors.

Any supplements to the installation, use and maintenance manual the Customer receives from the Manufacturer will form an integral part of the manual and therefore must be kept together with it.

C NORMAL USE

C.1 Law requirements only for Australia

This appliance shall be installed only by authorised persons and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, local water supply regulations, AS5601-gas installation, health authorities and any other statutory regulations.

C.2 Characteristics of personnel trained for normal machine use

The Customer must make sure the personnel for normal machine use are adequately trained and skilled in their duties, as well as ensuring their own safety and that of other persons. The Customer must make sure his personnel have understood the instructions received and in particular those regarding work hygiene and safety in use of the machine.

C.3 Characteristics of personnel enabled to operate on the machine

The Customer is responsible for ensuring that persons assigned to the various duties:

- read and understand the manual;

- receive adequate training and instruction for their duties in order to perform them safely;
- receive specific training for correct machine use.

C.4 Operator qualified for normal machine use

Must have at least:

- knowledge of the technology and specific experience in operating the machine;
- adequate general basic education and technical knowledge for reading and understanding the contents of the manual, including correct interpretation of the drawings, signs and pictograms;
- sufficient technical knowledge for safely performing his duties as specified in the manual;
- knowledge of the regulations on work hygiene and safety.

In case of a significant anomaly (e. g. short circuits, wires coming out of the terminal block, motor breakdowns, worn electrical cable sheathing, etc.) the operator for normal machine use must:

- immediately deactivate the machine and disconnect all the supplies (electricity, gas, water).

D INSTALLATION AND ASSEMBLY



WARNING

Refer to “*WARNING AND Safety Information*”

D.1 Introduction

To ensure correct operation of the appliance and maintain safe conditions during use, carefully follow the instructions given below in this section.



CAUTION

Before moving the appliance make sure the load bearing capacity of the lifting equipment used is suitable for its weight.

D.2 Customer's responsibilities

The tasks and works required of the Customer are:

- prearrange a high-sensitivity manual-reset differential thermal-magnetic switch;
- prearrange a device lockable in the open position for the connection to the power supply.
- check the floor planarity on which the machine is placed.
- install a rapid gas shutoff valve ahead of each individual appliance (depending on the model). Install the valve in an easily accessed place.

D.3 Disposal of packing

The packing must be disposed of in compliance with the current regulations in the country where the appliance is used. All the packing materials are environmentally friendly.

They can be safely kept, recycled or burned in an appropriate waste incineration plant. Recyclable plastic parts are marked as follows:



PE

Polyethylene

- Outer wrapping
- Instructions bag



PP

Polypropylene

- Straps



PS

Polystyrene foam

- Corner protectors

D.4 Joining Appliances

MONOBLOCK / TOP APPLIANCE

1. Undo the 4 fixing screws and remove the control panels of the appliances (Fig. “A”);
2. Remove the fixing screw nearest the control panel, from each side to be joined (Fig. “B”);
3. Bring the appliances together and turn the feet to level them until the tops match (Fig. “D”);

- Turn one of the two plates inside the appliances 180°C (Fig. "C");

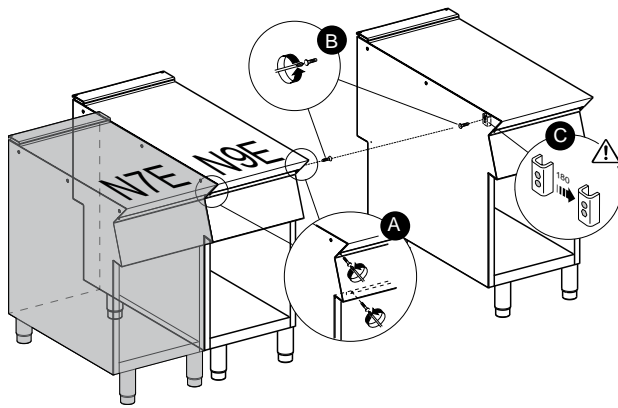


Fig. 1 Monoblock front side

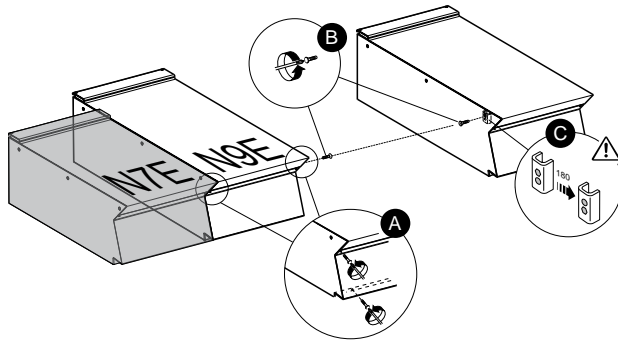


Fig. 2 Top appliances front side

- From inside the control panel of the same appliance, join them at the front side, screwing one M5x40 Hex Head screw (supplied) on the opposite insert (Fig. "E");
- From the rear of the appliances, insert the coupling plate (provided) in the side slots on the back panels;

- Secure the plate with two flat head M5 screws provided (Fig. "F");

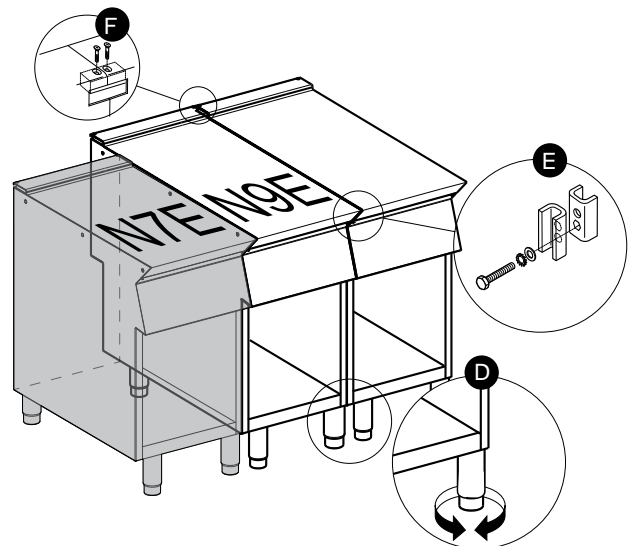


Fig. 3 Monoblock rear side

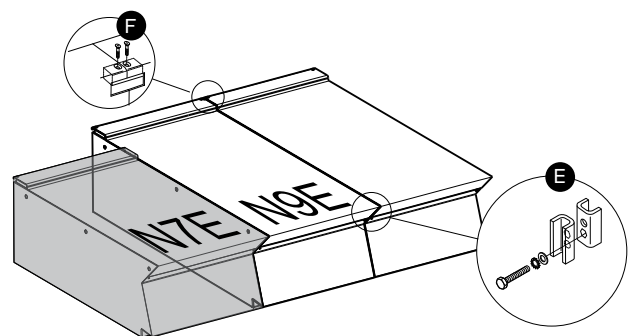


Fig. 4 Top appliances rear side

OPEN BASES

- Position the plate "P" at the four inserts "L" on the front side of the compartment bases;
- Secure it with the four M5 screws (supplied) to keep the bases together and aligned (Fig. "G").

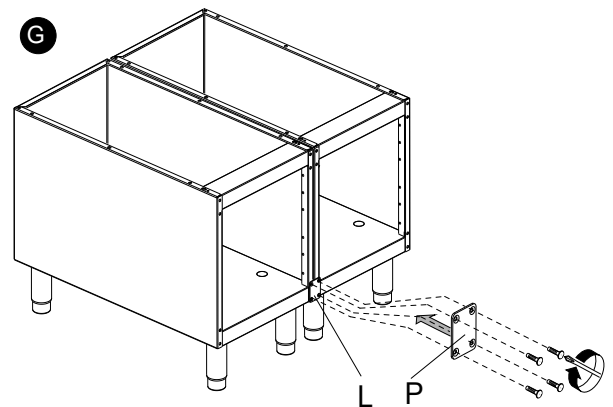


Fig. 5 Open bases front side



NOTE!

If the open bases are provided with the door accessory:

- remove the same and the lower hinges from the two bases
- position the plate as described in fig. "1G"
- screw the hinges back on using the countersunk screws of the accessory
- then refit the door (see specific accessory instructions).

D.4.1 Floor Fixing (depending on the appliance and/or model)

To avoid accidental tipping of built-in half-module appliances installed separately, fix them to the floor carefully following the instructions enclosed with the corresponding accessory (F206136).

D.4.2 Installation On Bridge, Cantilever Frame Or Cement Plinth

Carefully follow the instructions enclosed with the corresponding accessory.

D.4.3 Assembly and joining of counter top appliances on base

1. Unscrew the feet "PI" from the counter top appliance;

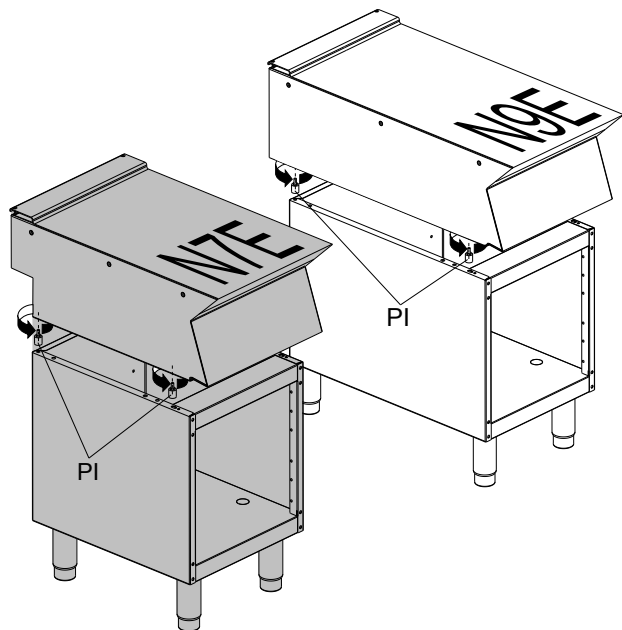


Fig. 6 Unscrew feet

2. Screw the two "M6" pins "PE" supplied in place of the two rear feet;

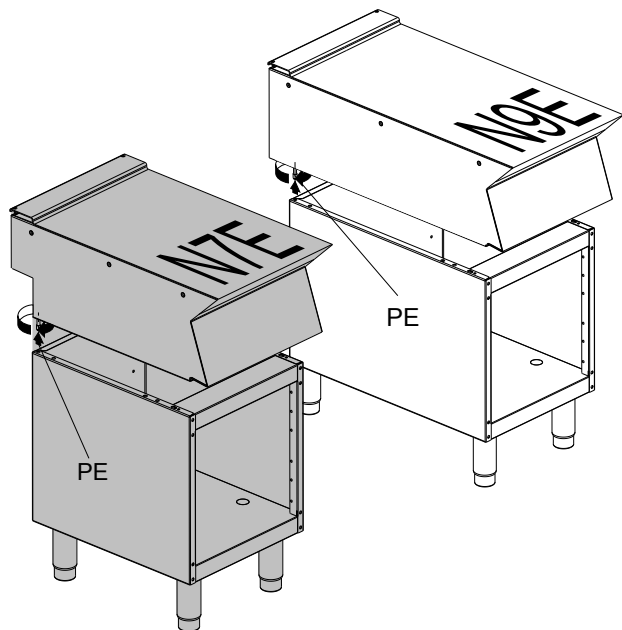


Fig. 7 Screw rear side pins

3. Place the counter top appliance "T" on the base "V", inserting the two pins "PE" in the corresponding holes in the base;
4. Use the previously unscrewed feet "PI" or "M6" screws to secure the counter top appliance to the base;

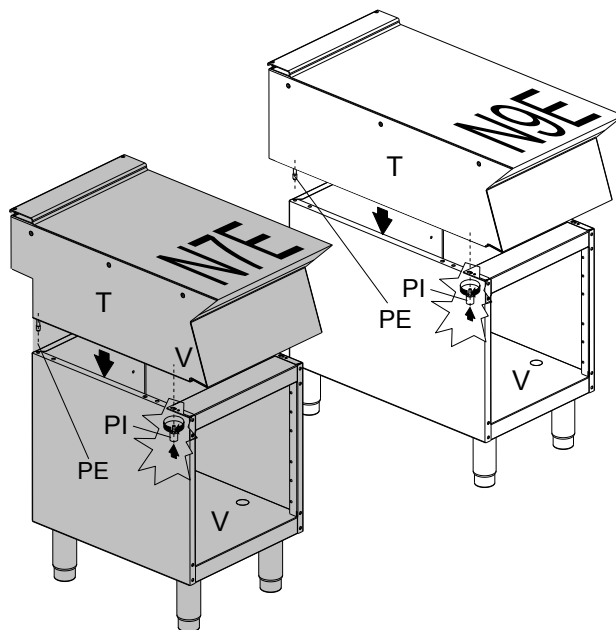


Fig. 8 Place the counter top and screw front feet

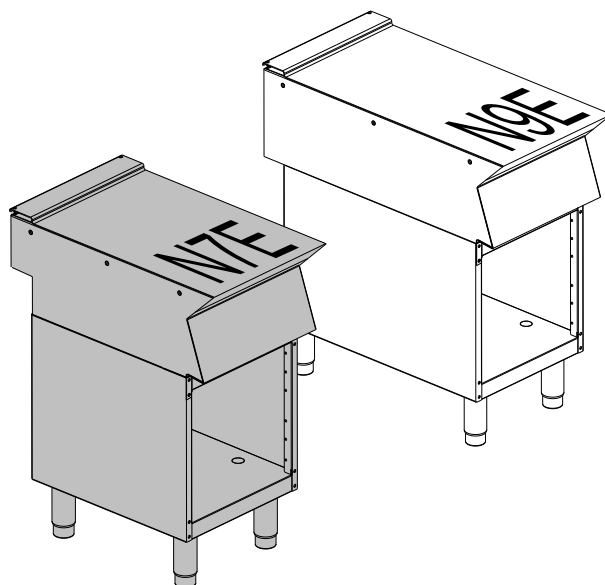


Fig. 9 Counter top placed

If the base is a half module and individually installed, it is advisable to fix it to the floor to ensure better stability (see Accessory).

D.4.4 Sealing gaps between appliances

Follow the instructions supplied with the optional sealing paste pack.

E MACHINE CLEANING AND MAINTENANCE

E.1 Ordinary maintenance

E.1.1 Informations for maintenance

Routine maintenance operations can be carried out by non-specialised personnel, carefully following the instructions given below.



NOTE!

The manufacturer declines any liability for operations carried out on the machine without following these instructions.

E.1.2 Cleaning the appliance and accessories

Before using the appliance, clean all the internal parts and accessories with lukewarm water and neutral soap or products that are over 90% biodegradable (in order to reduce the emission of pollutants into the environment), then rinse and dry thoroughly.



IMPORTANT

Do not use solvent-based detergents (e.g. trichloro-ethylene) or abrasive powders for cleaning.

E.1.3 External parts

SATIN-FINISH STEEL SURFACES (daily)

- Clean all steel surfaces: dirt is easily removed when it has just formed.
- Remove grime, fat and other cooking residuals from steel surfaces when cool using soapy water, with or without detergent, and a cloth or sponge.

Dry the surfaces thoroughly after cleaning.

- In case of encrusted grime, fat or food residuals, go over with a cloth or sponge, wipe in the direction of the satin finish and rinse often:

Rubbing in a circular motion combined with the particles of dirt on the cloth/sponge could spoil the steel's satin finish.

- Metal objects can spoil or damage the steel: damaged surfaces become dirty more easily and are more subject to corrosion.
- Restore the satin finish if necessary.

SURFACES BLACKENED BY HEAT (when necessary)

- Exposure to high temperatures can cause the formation of dark marks.

These do not constitute damage and can be removed by following the instructions given in the previous section.

E.1.4 Idle periods

If the appliance is not going to be used for some time, take the following precautions:

- Go over all stainless steel surfaces vigorously with a cloth moistened with paraffin oil in order to create a protective film;
- Periodically air the premises;

E.2 Repair and extraordinary maintenance



NOTE!

Repair and extraordinary maintenance have to be carried out by specialised authorised personnel, who can ask the manufacturer to supply a servicing manual.

E.3 Maintenance contacts (only for Australia)

For service and spare parts, please contact:

- Electrolux - Tom Stoddart Pty Ltd — 39 Forest Way, Karawatha QLD 4117 — call 1-300-307-289
- Zanussi - Procook Australia Pty Ltd — 23 Rothesay Street, Kenmore, Queensland 4069 — call 07-3868-4964
- Diamond - Semak Food Service Equipment — 18, 87-91 Hallam South Road, Hallam VIC 3803 — call 03 9796 4583

F MACHINE DISPOSAL



WARNING

Refer to “*WARNING AND Safety Information*”

F.1 Waste storage

At the end of the product's life-cycle, make sure it is not dispersed in the environment. The doors must be removed before scrapping the appliance.

SPECIAL waste materials can be stored temporarily while awaiting treatment for disposal and/or permanent storage. In any case, the current environmental protection laws in the user's country must be observed.

F.2 Procedure regarding appliance dismantling macro operations

Before disposing of the machine, make sure to carefully check its physical condition, and in particular any parts of the structure that can give or break during scrapping.

The machine's parts must be disposed of in a differentiated way, according to their different characteristics (e.g. metals, oils, greases, plastic, rubber, etc.).

Different regulations are in force in the various countries, therefore comply with the provisions of the laws and competent bodies in the country where scrapping takes place.

In general, the appliance must be taken to a specialised collection/ scrapping centre.

Dismantle the appliance, grouping the components according to their chemical characteristics, remembering that the compressor contains lubricant oil and refrigerant fluid which can be recycled, and that the refrigerator components are special waste assimilable with urban waste.



The symbol on the product indicates that this product should not be treated as domestic waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and human health. For further information on the recycling of this product, contact the local dealer or agent, the Customer Care service or the local body responsible for waste disposal.



NOTE!

When scrapping the machine, any marking, this manual and other documents concerning the appliance must be destroyed.

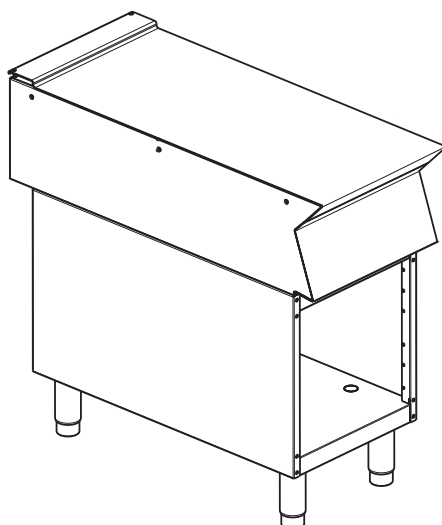
G ENCLOSED DOCUMENTS

- Set of test and inspection documents.

- Wiring diagram.

- Installation diagram.





N9E

IT - TOP NEUTRI E BASI VANO
INSTALLAZIONE, USO E MANUTENZIONE

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GB - AMBIENT TOP APPLIANCES AND COMPARTMENT BASES
INSTALLATION, USE AND MAINTENANCE

Page 7

DE - NEUTRALE ELEMENTE
INSTALLATION, BEDIENUNG UND WARTUNG

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FR-BE - HAUTS NEUTRES ET BASES
INSTALLATION, UTILISATION ET ENTRETIEN

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ES - TOP NEUTROS Y BAJOS HUECO
INSTALACIÓN, USO Y MANTENIMIENTO

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NL - NEUTRALE TOPS EN LEGE ONDERKASTEN
INSTALLATIE, GEBRUIK EN ONDERHOUD

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SE - NEUTRALA BORDSMODELLER OCH ÖPPET UNDERSKÅP
INSTALLATION, ANVÄNDNING OCH UNDERHÅLL

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DK - BORDPLADER OG UNDERSKABE
INSTALLATION, BRUG OG VEDLIGEHOLDELSE

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PT - TAMPOS NEUTROS E BASES COM COMPARTIMENTO
INSTALAÇÃO, USO E MANUTENÇÃO

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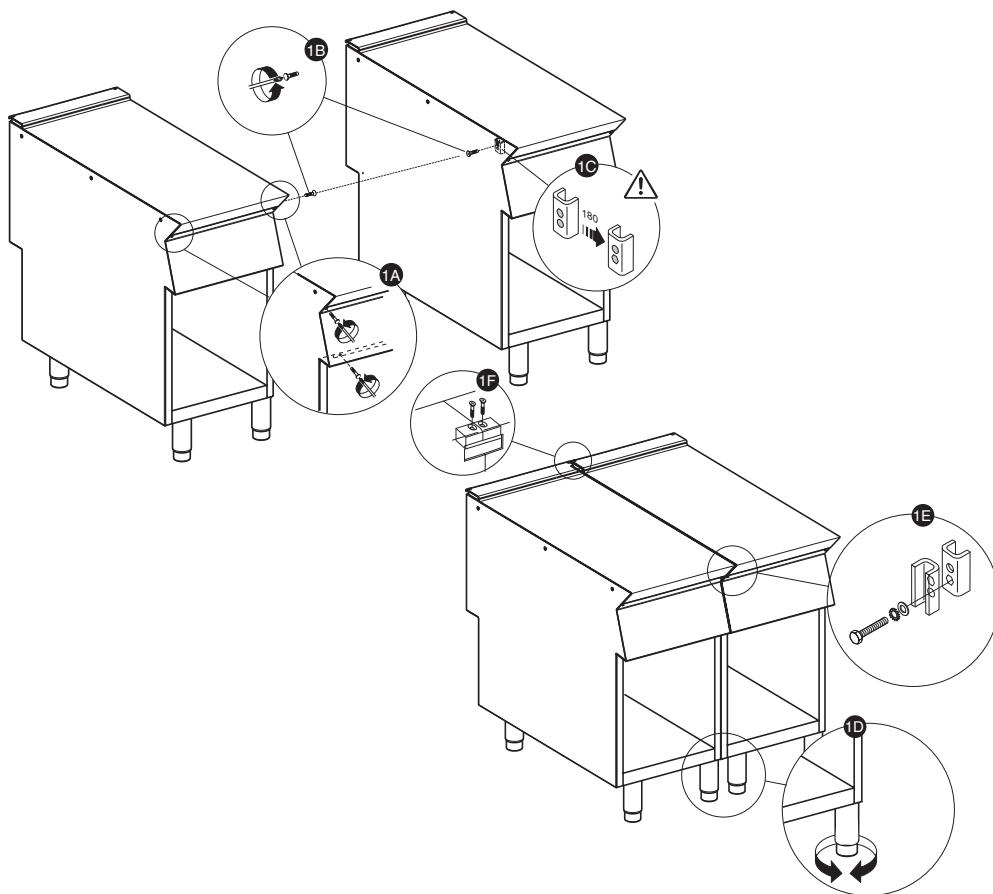
GR - ΠΛΑΤΟΚΑΙ ΒΑΣΕΙΣ ΜΕ ΕΡΜΑΡΙΑ
ΕΓΚΑΤΑΣΤΑΣΗ, ΧΡΗΣΗ ΚΑΙ ΣΥΝΤΗΡΗΣΗ

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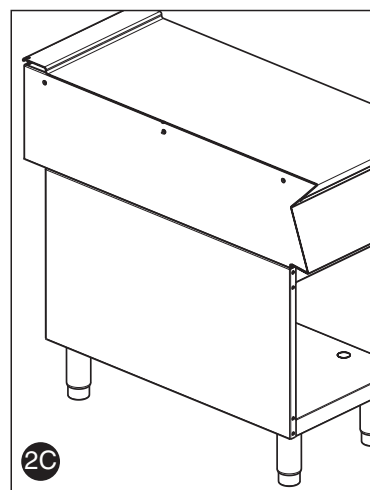
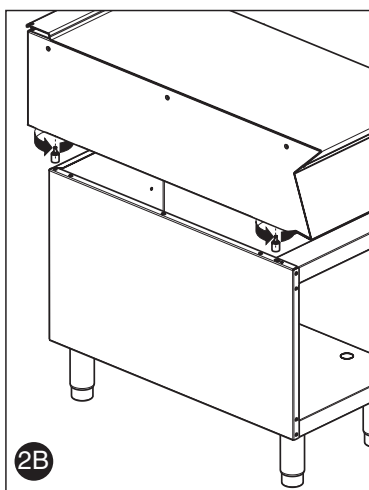
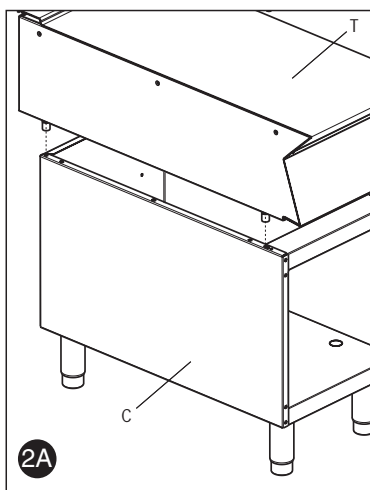
1.

DISEGNI PER LIBRETTO / DRAWINGS FOR INSTALLATION MANUAL - ZEICHNUNGEN FÜR ANLEITUNG - DESSINS POUR LE LIVRET - DIBUJOS PARA MANUAL - TEKENINGEN VOOR BOEKJE - RITNINGAR FÖR HANDBOKEN - TEGNINGER TIL BRUGERVEJLEDNINGEN - DESENHOS PARA MANUAL - ΣΧΕΔΙΑ ΕΓΧΕΙΡΙΔΙΟΥ



2.

UNIONE TOP SU BASE/ JOINING COUNTER TOP APPLIANCES ON BASE - ZUSAMMENSCHLUSS DES ELEMENTS AUF UNTERBAU - UNION DE HAUTS SUR BASE - UNIÓN TOP EM BASE - VERBINDING TOP OP ONDERKAST - HOPBYGGNAD AV BORDSMODELLER PÅ UNDERREDE (UNDERSKÅP) - SAMLING AF BORDPLADE PÅ UNDERSKAB - UNIÃO DE TAMPOS NA BASE - ΣΥΝΔΕΣΗ ΕΣΤΙΩΝ ΣΕ ΒΑΣΗ



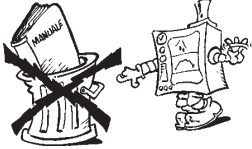
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III. GENERAL INSTRUCTIONS



- Carefully read the instruction handbook before using the appliance.



- After installation keep the instruction handbook for future consultation.



- **FIRE HAZARD** - Keep the area around the appliance clear and free from combustible materials. Do not keep flammable materials in the vicinity of the appliance.



- Install the appliance in a well-ventilated place to avoid the creation of dangerous mixtures of unburnt gases in the room.
- Air recirculation must take in account the air necessary for combustion, 2 m³/h/kW gas power, and also the “well-being” of those working in the kitchen.

Inadequate ventilation causes asphyxia. Do not obstruct the ventilation system of the place where the appliance is installed. Do not obstruct the vents or ducts of this or other appliances.




- Place emergency telephone numbers in a visible position.

- Installation, maintenance and conversion to another type of gas must only be carried out by qualified personnel authorised by the manufacturer. For assistance, contact an authorised technical centre. Demand original spare parts.
- This equipment is designed for cooking food. It is intended for industrial use. Any other use is to be considered **improper**.
- This appliance is not intended for use by people (including children) with limited physical, sensory or mental abilities or without experience and knowledge of it, unless they are supervised or instructed in its use by a person responsible for their safety.
- The appliance must be used by **trained personnel**. Do not leave the appliance unattended when operating.
- Turn the appliance off in case of fault or poor operation.



- Do not use products (even if diluted) containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the appliance or the floor under it. Do not use metal tools to clean steel parts (wire brushes or Scotch Brite type scouring pads).
- Do not allow oil or grease to come into contact with plastic parts.
- Do not allow dirt, fat, food or other residuals to form deposits on the appliance.

- Do not clean the appliance with direct jets of water.

- The symbol  given on the product indicates that it should **not** be considered domestic waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and the health of persons. For further information regarding the recycling of this product, contact the product agent or local dealer, the after-sales service or the local body responsible for waste disposal.

• **Warnings:**

- Do not store or use gasoline or other flammable vapours, liquids or items in the vicinity of this or any other appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Never check for leaks with an open flame
- The appliance is not suitable for a marine environment.

Failure to observe the above can compromise the safety of the appliance. Failure to observe the above invalidates the warranty.

III. THE ENVIRONMENT

1. PACKING



Packing materials are environment friendly and can be stored without risk, or burned in a special waste incineration plant.

Recyclable plastic components are marked with:



Polyethylene: outer wrapping, instruction booklet bag, gas nozzle bag.



Polypropylene: roof packing panels, straps.



Polystyrene foam: corner protectors.

2. USE

Our appliances offer high performance and efficiency. To reduce consumption of electricity, water or gas, do not use the appliance empty or in conditions that compromise optimal efficiency (e.g. with doors or lids open, etc.); the appliance is used in a well-ventilated place to avoid the creation of dangerous mixtures of unburnt gases in the room. Whenever possible, pre-heat only before use.

3. CLEANING

In order to reduce the emission of pollutants into the environment, clean the appliance (externally and when necessary internally) with products that are more than 90% biodegradable (for further information, see chap. V "CLEANING").

4. DISPOSAL



Do not disperse in the environment. Our appliances are manufactured using more than 90% (in weight) recyclable metals (stainless steel, iron, aluminium, galvanised sheet, copper, etc.).

Make the appliance unusable by removing the power cable and any compartment or cavity closing mechanisms (when present) in order to avoid the risk of someone becoming closed inside.

IV. INSTALLATION

- Carefully read the installation and maintenance procedures given in this instruction manual before installing the appliance.



- Installation, maintenance and conversion to another type of gas must only be carried out by qualified personnel authorised by the manufacturer.
- Failure to observe the correct appliance installation, conversion and modification procedures can cause damage to the appliance, danger to persons and invalidates the Manufacturer's warranty.

1. REFERENCE STANDARDS

- Install the appliance in accordance with the safety regulations and local laws of the country where used.

2. UNPACKING

IMPORTANT!

Immediately check for any damage caused during transport.

- The forwarder is responsible for the goods during transport and delivery.
- Inspect the packing before and after unloading.
- Make a complaint to the forwarder in case of visible or hidden damage, reporting any damage or shortages on the dispatch note on delivery.
- The driver must sign the dispatch note: the forwarder can reject the claim if the dispatch note is not signed (the forwarder can provide the necessary form).
- Unpack, taking care not to damage the equipment. Wear protective gloves.
- Carefully remove the protective film from metal surfaces and clean any traces of glue with a suitable solvent.
- For hidden damage or shortages becoming apparent only after unpacking, request the forwarder for inspection of the goods within and not later than 15 days of delivery.
- Keep all the documentation contained in the packing.



3. POSITIONING

- Handle the equipment with care in order to avoid damage or danger to persons. Use a pallet for handling and positioning.
- The installation diagram given in this instruction manual gives the appliance dimensions and the position of connections (gas, electricity, water). Check that they are available and ready for making all the necessary connections.
- The appliance can be installed separately or combined with other appliances of the same range.
- The appliances are not designed for built-in installation. Leave at least 10 cm between the appliance and side or rear walls.
- Suitably insulate surfaces that are at distances less than those recommended.
- Maintain an adequate distance between the appliance and any combustible walls. Do not store or use flammable materials and liquids near the appliance.
- Leave an adequate space between the appliance and any side walls in order to enable subsequent servicing or maintenance operations.
- Check and if necessary level the appliance after positioning. Incorrect levelling can cause appliance malfunctioning.

3.1. COMBINING APPLIANCES

- (Fig.1A) Undo the 4 fixing screws and remove the control panels of the appliances.
- (Fig.1B) Remove the fixing screw nearest the control panel, from each side to be joined.
- (Fig.1D) Bring the appliances together and level them by turning the feet until the tops match.
- (Fig.1C) Turn one of the two plates inside the appliances 180°.
- (Fig.1E) From inside the control panel of the same appliance, join them at the front side, screwing one TE M5x40 screw (supplied) on the opposite insert.

3.2. FLOOR FIXING

To avoid accidental tipping of built-in half-module appliances installed separately, fix them to the floor carefully following the instructions enclosed with the corresponding accessory (F206136).

3.3 INSTALLATION ON BRIDGE, CANTILEVER FRAME OR CEMENT PLINTH

Carefully follow the instructions enclosed with the corresponding accessory.

3.4 ASSEMBLY AND JOINING OF COUNTER TOP APPLIANCES ON BASE (fig. 2A, 2B, 2C)

- Position the counter top appliance "T" on the support base "C".
- Fix the counter top appliance to the base by screwing the screws in the special seats
- For half-module and individually installed appliances, securing to the floor is advisable in order to guarantee better stability (see Accessory).

3.5 SEALING GAPS BETWEEN APPLIANCES

Follow the instructions supplied with the optional sealing paste pack.

V CLEANING

1. EXTERNAL PARTS

SATIN-FINISH STEEL SURFACES (daily)

- Clean all steel surfaces: dirt is easily removed when just formed.
- Remove dirt, fat and food deposits from steel surfaces when cool, using soapy water, with or without detergent, applied with a cloth or sponge. Dry the surfaces thoroughly after cleaning.
- For stubborn dirt, grease or food residuals, wipe the cloth/sponge with the grain of the satin finish and rinse often: rubbing in a circular motion, combined with the particles of dirt deposited on the cloth/sponge, could damage the steel's satin finish.
- Iron objects could ruin or damage the steel: damaged surfaces become dirty more easily and are more liable to corrode.
- Have the satin finish repaired if necessary.

SURFACES BLACKENED BY HEAT (when necessary)

Exposure to high temperatures can cause the formation of dark marks. These do not constitute damage and can be removed by following the instructions in the previous paragraph.

2. IDLE PERIODS

If the appliance is not going to be used for some time, rub all stainless-steel surfaces vigorously with a cloth moistened with vaseline oil in order to form a protective film.

Periodically air the premises.