

07/2012

Mod: E60/2VC3T

Production code: 60/30 PVE



Diamond
catering equipment

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NOTE: The pyroceram electric tops are made in compliance with the essential requirements established by the EEC directives in agreement with the “EEC 73/23 Low Voltage Directive, with the “EEC 89/336 EMC Directive, supplemented by the “CE” mark according to the EEC Directive 93/68.

1.3 ELECTRICAL DATA

MODEL	60/30 PVE	60/60 PVE
RATED VOLTAGE	400V +3N~	50/60 Hz
TOTAL POWER kW	3.6	8.6
No. HOTPLATES TIMES POWER	2 x 1.8	2 x 1.8 2 x 2.5
CABLE TYPE	H05RN-F	H05RN-F
POWER CABLE CROSS SECTION	5 x 1.5 mm ²	5 x 1.5 mm ²
DIMENSIONS mm		
WIDTH	300	600
DEPTH	600	600
HEIGHT	280 (410)	280 (410)

The data plate contains all data which is required for installation and is located on the back of the left-hand side.

2

PREPARING FOR INSTALLATION

The appliance must be located in a well-ventilated location, preferably under an aspiration hood. This is to ensure complete removal of vapours generated during cooking. Before using the appliance for the first time, remove all the protection sheets, clean all the surfaces with a soft cloth, warm water and soap to remove all traces of the antirust products applied during production.

To install the appliance close to walls, partitions, kitchen units, decorative claddings, etc., they ought to be made with non flammable materials or leave a gap of at least 100 mm between them and the appliance.

It is essential to comply with the fire prevention rules.

The appliances can be positioned, depending on the model, as top appliances or in series together with others in our range on bases or stands.

The main switch and outlet must be near the appliance and easy to reach.

Level the appliance, adjust its height and stability by turning the levelling feet.

2.1

LAWS, TECHNICAL REGULATIONS AND GENERAL RULES

Comply with the following rules during installation:

- 1) accident prevention standards;
- 2) the laws in force in the country where the appliance is installed;
- 3) read all the indications given in this handbook carefully as they provide important information for safe installation, use and maintenance;
- 4) keep this handbook in a safe place for future reference by those who use the appliance.

2.2

INSTALLATION

Only specialised personnel must install, start and service the appliance.

Installation must be carried out in compliance with the laws in force in the country where the appliance is installed.

The manufacturer declines all responsibility if the appliance malfunctions due to incorrect installation, tampering, improper use, bad maintenance, failure to comply with the local laws and inexperience in using the appliance.

INSTRUCTIONS FOR THE QUALIFIED INSTALLER

APPLIANCE WEIGHING MORE THAN 40 Kg

CONNECT THE POWER CABLE
TO THE TERMINAL BOARD BEFORE PUTTING
THE APPLIANCE IN ITS FINAL POSITION

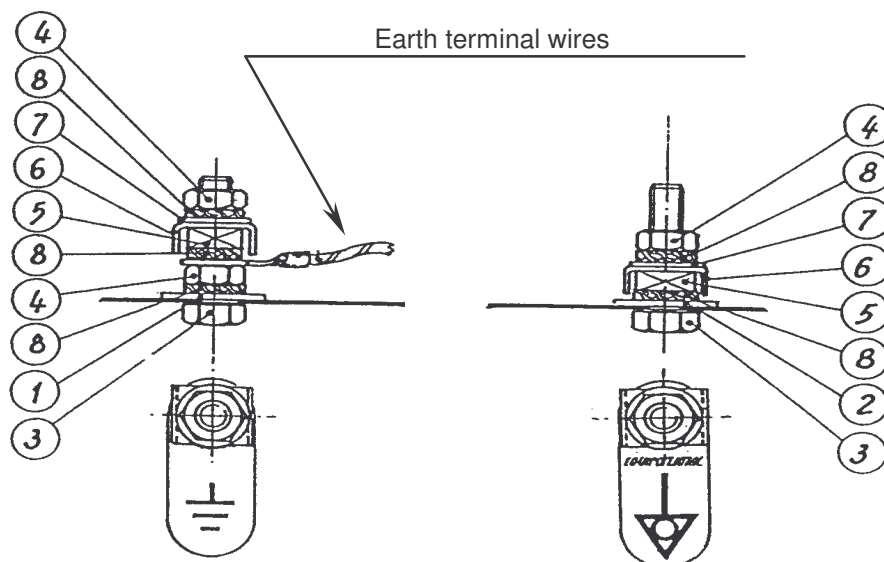
2.2.1 ELECTRICAL CONNECTION

- 1) The pyroceram hobs are delivered set up for operation with a voltage of VAC 400 + 3N.
- 2) Connect to the electricity line, interposing a suitably rated automatic circuit breaker, where the opening distance between the contacts must be at least 3 mm. Furthermore, the supply voltage must not deviate from the voltage value by $\pm 10\%$.
- 3) The characteristics of the flexible cable chosen for connection to the electricity line must not be inferior to the type with rubber insulation H05RN-F and it must have a nominal cross section suitable to absorb maximum current; hence, as indicated in table 1.1, it must have the same minimum cross section indicated relative to the cooker model.
- 4) On the “top” hobs, cable input and the terminal board are at the back and in order to connect up you have to unscrew the screws and unhook the protection cover.
- 5) It is essential that the appliance is connected to an effective earth plug. For this purpose, near the connection terminal board there is a terminal marked with a plate with the $\perp$ symbol on it and to which the earth wire must be connected (yellow-green). This wire must be long enough so that, if the cable relief strain slackens, it can only be stressed after the power wires have been disconnected.

NOTE: earthing must comply with current laws.

2.2.1.1 EQUIPOTENTIAL CONNECTION

If you are installing several appliances in a row, the kitchen must be connected to an equipotential system whose effectiveness must be verified in accordance with the relative current laws. The connection is on the back of the “top” appliances and marked with the “EQUIPOTENTIAL” plate.



NOTE: the manufacturer declines all responsibility if the above described accident prevention rules are not complied with!

USER INSTRUCTIONS

3 GETTING READY TO WORK

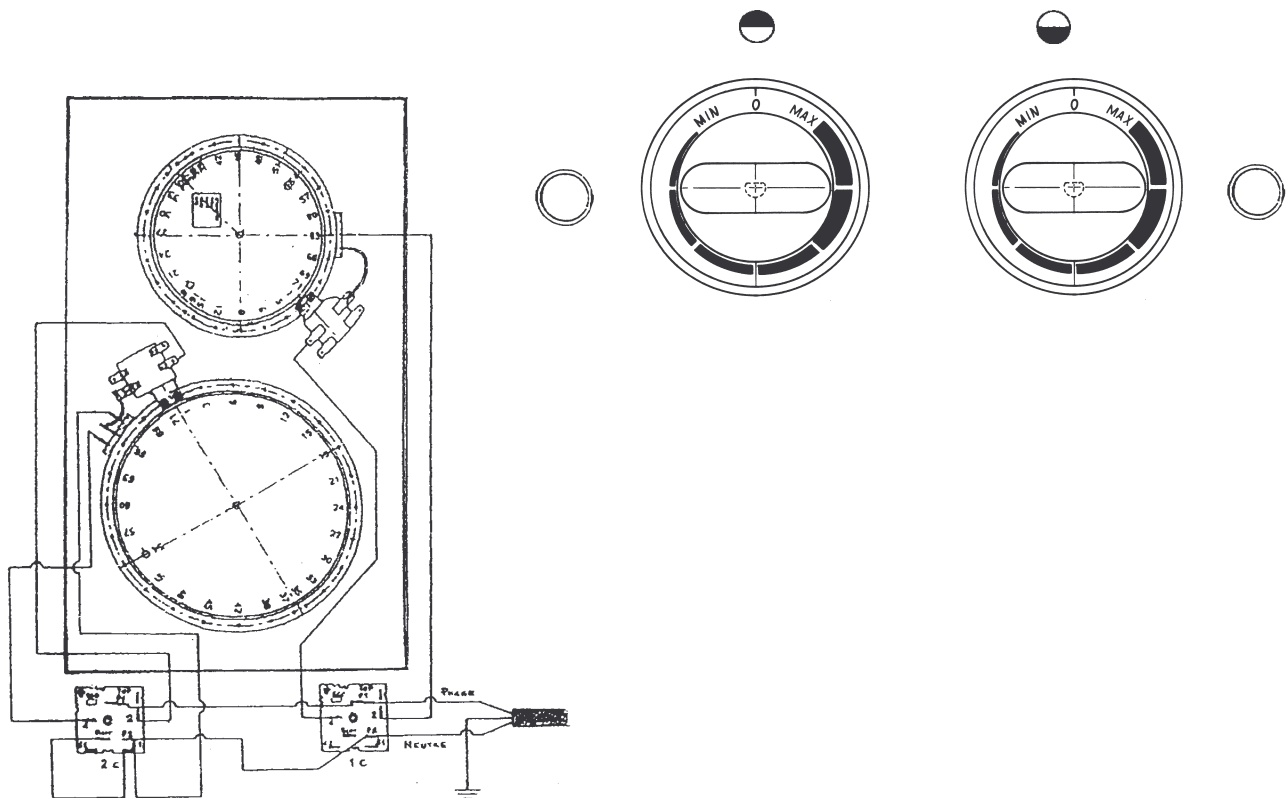
The cookers with pyroceram tops are appliances for cooking food and must only be used by professionally qualified personnel in the way indicated in this instruction manual. Any other improper use can be dangerous.

3.1 INSTRUCTIONS FOR USE: STARTING AND SHUTTING OFF

Each cooking hotplate can be set to various positions. Turn the switch of the hotplate from "0" to the desired position. The indicator light will come on.

The green indicator light indicates that electricity is being supplied to the appliance. To turn off the hotplates, turn the switch to "0".

Above the knob, there is a symbol which marks the position of the hotplate. When turned on, the hotplate will operate which corresponds to the symbol of the knob which is turned.



To turn on the 1-circuit heating element, you can turn the mono-circuit thermostat knob (1C) both clockwise (starting from the minimum) and counter-clockwise (starting from the maximum).

To turn on the 2-circuit heating element, you need to turn the double-circuit thermostat knob (2C) clockwise only for 310° thus turning on the central heating element. Forcing the spring, continue turning clockwise until the micro-switch is activated which will turn on the outer heating element.

To turn off, turn the thermostat knob counter-clockwise to zero.

4. MAINTENANCE, CLEANING AND CARE

ATTENTION: you must never spray the appliance with direct jets of water nor use a water cleaner!

Before you start cleaning the appliance it must be disconnected from the electricity.

The hobs must be cleaned only after they have cooled off.

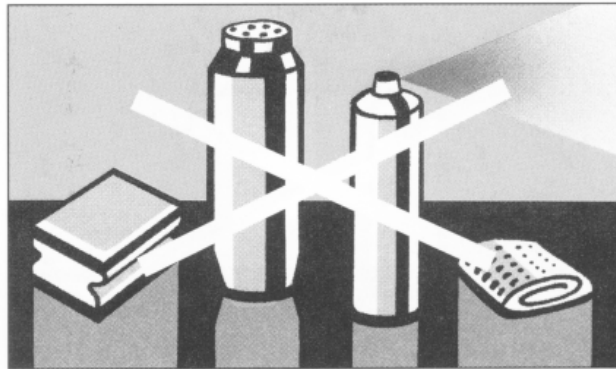
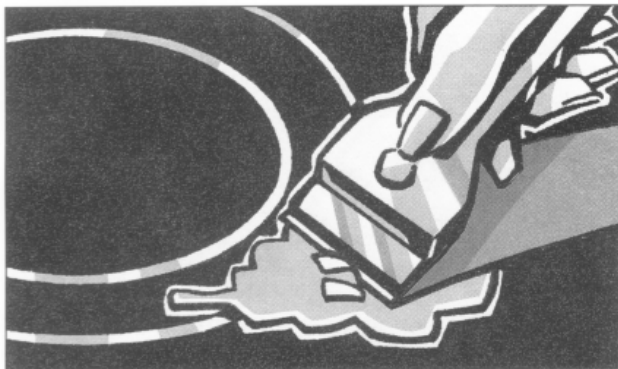
Clean the steel parts with a soft cloth, water and detergent. The detergent used must not contain chlorine or abrasives as they can damage the steel surfaces.

After it has been cleaned, rinse with water and dry with a dry cloth.

- **What to do if the appliance is going to be out of use for long periods of time.**
First of all disconnect it from the electricity. Clean it thoroughly, following the instructions, and dry it.
- **What to do in the case of malfunctions.**
In the case of malfunctions turn the appliance off and notify the assistance service.
- **Maintenance.**
Only specialised personnel must be allowed to service the appliance. Before starting, disconnect the appliance from the mains socket.
We advise you to have the appliance checked at least once a year by a qualified installer. We also advise you to stipulate an assistance contract.

**It is very easy to clean
the hobs in
CERAN® pyroceram**

Important:



For more satisfying use of the CERAN® top, it is important to follow some suggestions and instructions.

- First of all, remove all food residues from the CERAN® top with a scraper.
- Then pour a few drops of a suitable detergent onto the CERAN® top and wipe with a paper towel or a soft cloth.
- Rinse the CERAN® top and dry it with a clean cloth or paper towel.

Suggestion: it is a good idea to clean the CERAN® top regularly after every use.

- If pieces of aluminium foil or plastic, sugar or foods that contain sugar should melt on the surface of the hob, they need to be removed immediately from the hot cooking area with a scraper. This will avoid possible damage to the surface.

Before cooking foods with a high sugar content (for example, jam) apply a protective product to the cooking surface to avoid damage to the surface if anything should spill out of the cooking pan.

Do not use abrasive sponges or cleaning materials of any type. Likewise, corrosive detergents such as oven cleaners or stain removers must not be used.

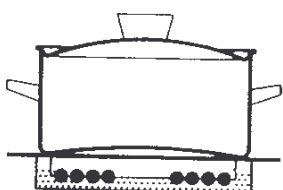
KITCHENWARE

For years now, it has been suggested to use pans with a suitable bottom diameter.

PAN	Ø	mm 120 - 160 - 200 - 240
BOTTOM	Ø	mm 120 - 140 - 180 - 220

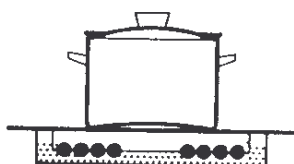
All of the pans have a bottom which is more or less curved towards the inside; in this way the bottom touches the pyroceram only with the outer parts. In the middle there remains an empty space of various dimensions depending on the quality of the pan and in direct contact with the pyroceram when it is hot.

This means: the greater the curve of the bottom, the less power you have available during cooking and the more often the temperature monitor cuts in.

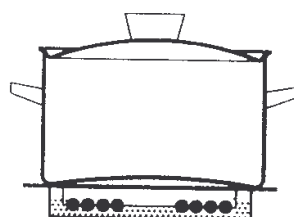


The radiating heating elements must be suited to pans which are normally on the market.

The heated Ø must correspond to the Ø of the bottom.



With heating elements which are too large, energy is wasted. Also, any food which might spill out ends up on the very hot surfaces, where it burns and forms stains which are difficult to remove.



If the heating elements are too small, the contact between the bottom of the pan and the pyroceram is in the cold area, thus increasing the cooking times substantially.