

06/2012

# Mod: E60/4P6T

Production code: 60/60 PCE



**Diamond**  
catering equipment

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**NOTE:** The cookers 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 PCE	60/60 PCE	60/60 CFE
<b>RATED VOLTAGE</b>	400V – 3N~ 50/60 Hz		
<b>OVEN POWER kW</b>	/	/	2.245
<b>TOTAL POWER kW</b>	3	6	8.245
<b>No. HOTPLATES TIMES POWER</b>	2 x 1.5	4 x 1.5	4 x 1.5
<b>CABLE TYPE</b>	H05RN-F	H05RN-F	H05RN-F
<b>POWER CABLE CROSS SECTION</b>	5 x 1.5 mm <sup>2</sup>	5 x 1.5 mm <sup>2</sup>	5 x 2.5 mm <sup>2</sup>
<b>DIMENSIONS mm</b>			
<b>WIDTH</b>	300	600	600
<b>DEPTH</b>	600	600	600
<b>HEIGHT</b>	280 (410)	280 (410)	850 (960)

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 positioned in a well aerated place, if possible under a suction hood to ensure complete evacuation of the steam created when 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. floor-standing 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 should 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

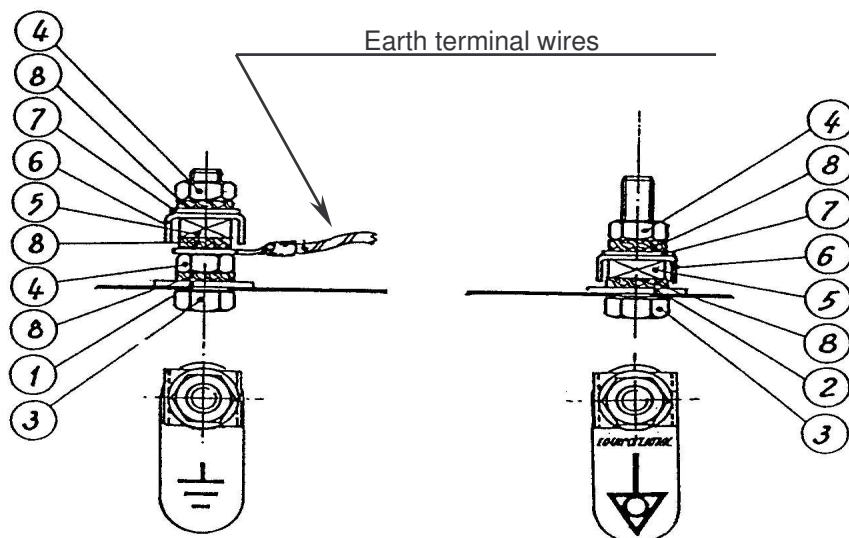
CONNECT THE POWER CABLE  
TO THE TERMINAL BOARD BEFORE PUTTING  
THE APPLIANCE IN ITS FINAL POSITION

## 2.2.1 ELECTRICAL CONNECTION

- 1) The hobs with electric hotplates and the cookers are delivered set up for operation at 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. To connect up: put the flexible cable through the grommet and cable relief strain, connect the single wires to their corresponding terminals.
- 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  $\equiv$  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 found on the rear part of top appliances, and on the left-hand side of the base for floor-standing appliances. It is marked with the tag "EQUIPOTENTIAL".



**NOTE:** The manufacturer declines all responsibility if safety regulations are not complied with as described above.

## USER INSTRUCTIONS

### 3 GETTING READY TO WORK

Cookers 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 USE INSTRUCTIONS. TURNING ELECTRIC HOTPLATES ON AND OFF

Each cooking hotplate can be set to 6 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.



## 3.2 VENTILATED ELECTRICAL OVEN

### 3.2.1 OVEN CHARACTERISTICS

#### DIMENSIONS:

Height	59.6 cm
Width	59.6 cm
Depth	54 cm
Usable volume	l. 50

#### HEATING ELEMENTS AND COMPONENTS

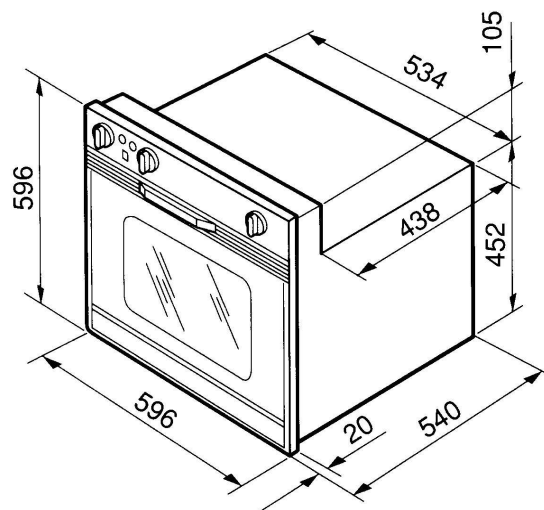
Grill heating element	1400 W
Top heating element	900 W
Base heating element	1300 W
Oven light	15 W
Fan motor	30 W

Maximum absorbed power 2.2 kW

Power supply voltage 230 V (50/60 Hz)

Oven accessories:

Drip pan	1
Oven rack	1



#### IMPORTANT:

grease used in manufacturing and thermal insulation of the oven may cause smoke and unpleasant odours at first lighting. For this reason, it is advisable at first use to heat the empty oven for about an hour at the maximum temperature, so as to eliminate this small inconvenience.





### 3.2.2 CONTROL SELECTOR KNOBS AND THERMOSTAT

To use the electric oven, you must use the both selector knob which makes it possible to select the type of heating which is most suitable for the various cooking need, as well as the thermostat knob which must be set to the desired temperature.

The various kinds of heating are indicated by symbols which will be described below. The thermostat will keep the set temperature constant during cooking.

### 3.2.3

### VENTILATED OVEN SELECTOR KNOB SYMBOLS

	Fan only operation (rapid defrost)	The use of the fan only without any heating makes it possible to defrost foods quickly and efficiently.
	Multiple ventilated cooking	The simultaneous action of the two heating elements and of the fan make it possible to cook different kinds of foods on more than one level without mixing aromas.
	Ventilated grill	The combined action of the grill and the fan ensures uniform cooking. Even large pieces of meat and especially high-volume foods can be grilled perfectly.
	Operation with only traditional grill heating element	With the operation of only the upper heating element excellent results are obtained in the cooking of meats of low to medium thickness. Perfect for toasting bread, for baked pasta and vegetables.

### 3.2.4

### INDICATOR LIGHTS

The ovens are equipped with 2 indicator lights, one green and one orange. The green light indicates that any single component, whereas the orange one is connected to the thermostat and operates intermittently whenever the thermostat cuts in to keep the temperature constant.

### 3.2.5

### SAFETY THERMOSTAT

In order to avoid dangerous overheating due to improper use of the appliance or defective components, the oven is equipped with a safety thermostat which disconnects the electrical power supply in case of abnormal operation. When the oven temperature lowers, the thermostat resets automatically. Therefore, if the thermostat cuts in, to use it again it is sufficient to wait for the oven to cool and eliminate the cause. If however the thermostat has cut in due to a component defect, it is necessary to contact technical service.

**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 via the main switch.

The cooking hotplates 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.

#### **4.1 Cleaning of oven interior**

Wash the enamelled parts with lukewarm water, detergent, and a soft sponge.

Do not use steel wool or abrasive substances, to avoid damaging the enamel.

Rinse well and dry with a soft cloth. If there are food residues after cooking it is advisable to clean the oven, so that the food residue does not burn and become more difficult to clean after the next use.

For accurate cleaning inside the door glass panels, it is advisable to remove the inner glass panel;

Completely open the door and unscrew the two screws that hold the inner glass panel.

Clean both glass panels with warm water and a soft cloth.

Re-assemble all after cleaning.

- 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 failures, 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.

## 4.2

### INFORMATION ON ELECTRICITY AND ITS USE

#### - USE OF ELECTRIC HOTPLATES AND SUITABLE COOKWARE

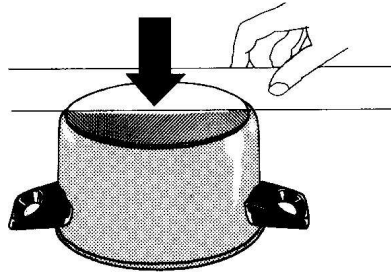
Good cookware must be used on the hotplates which is suitable for cooking with electricity.

Said cookware has a solid bottom, slightly rounded inwards, so that the bottom of the pan has the widest possible contact with the hotplate that is in operation. In this way you will make the best possible use of the heat. In accordance with standards DIN44904 the maximum cold curvature must not exceed 6% of the  $\varnothing$  of the bottom (including any curvature which may already be present).

With a ruler or on a perfectly straight board, you can easily check the bottom of the pan.

Pans with excessive inward rounding are not suitable.

Never use pans with outward rounding. When buying, select pans in accordance with DIN44904.

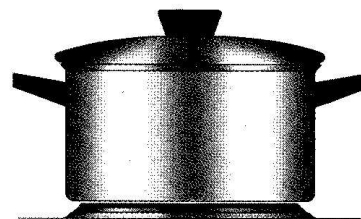
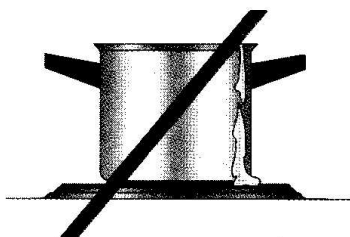


$\varnothing$ of pan bottom	acceptable curvature
$\varnothing$ 145 mm	0.8 mm
$\varnothing$ 180 mm	1.1 mm
$\varnothing$ 220 mm	1.3 mm

If pans are too small, energy will be needlessly wasted. Any food which spills may land on the hotplate and burn. Burned food may cause oxidization if not removed immediately.

Use cookware that is large enough. The bottom of the pan must be at least as large as the hotplate. In this way you will make good use of the heat, and also any food that spills will not land on the hotplate.

If possible use pans with a lid. In this way the heat is held in the pan.



## PROPER TREATMENT OF THE HOTPLATES

Only place dry pans on the hotplates. Do not set wet objects on them, such as lids.

### CARE:

Before first use, run the hotplates without pans (3-5 minutes; in maximum position for 7-position hotplates; in position 5-6 for automatic hotplates). In this way, the protective layer increases its resistance. In the future, clean the hotplates every now and then with a damp cloth.

Very dirty hotplates must be cleaned with damp cloths and commercially available detergents.

Also the chromed pan supports rings can be cleaned.

### IMPORTANT:

After each cleaning, the hotplate must be free of detergent and dried by lighting it briefly.

After cleaning the hotplate, from time to time place a thin coat of oil on it. In this way the hotplate will stay like new.

