

07/2012

Mod: E60/SF3T

Production code: 60/30 SPE



Diamond
catering equipment

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NOTE: the hot containers 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 SPE	65/40 SPE	70/40 SPE	90/40 SPE
RATED VOLTAGE	230V +1~ 50/60 Hz			
POWER kW	1	1	1	1
CABLE TYPE	H05RN-F	H05RN-F	H05RN-F	H05RN-F
POWER CABLE CROSS SECTION	3 x 1 mm ²	3 x 1 mm ²	3 x 1 mm ²	3 x 1 mm ²
DIMENSIONS mm				
WIDTH	300	400	400	400
DEPTH	600	650	700	900
HEIGHT	280 (410)	280 (400)	850 (980)	850 (1000)

The data plate has all the data on it necessary for installation and you will find it on the left at the bottom, near where the electrical cable is connected.

MODEL	70/40 SPE
RATED VOLTAGE	230V +1 ~ 50/60 Hz
POWER kW	1
CABLE TYPE	H05RN-F
POWER CABLE CROSS SECTION	3 x 1 mm ²
DIMENSIONS mm	
WIDTH	400
DEPTH	700
HEIGHT	280 (430)

The data plate contains all necessary information with installation and it is located on the left side of the unit, near the terminal block.

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 starting the appliance, 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 put on when it was made. Dry with a clean cloth.

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 carefully all the indications given in this handbook as they give important information for a 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, get ready to work and service the appliance.

Installation must be done complying with the laws in force in the country where the appliance is installed.

The manufacturer declines all responsibility if the appliance malfunctions due to an incorrect installation, if it is tampered with, if it is used improperly, bad maintenance, failure to comply with the local laws and inexperience in using the appliance.

2.2.1

ELECTRICAL CONNECTION

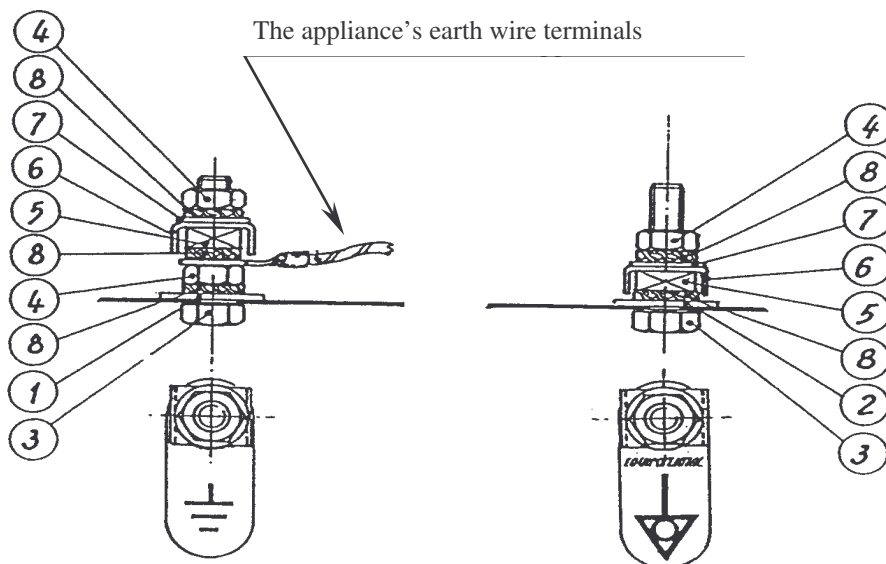
- 1) The hot electrical containers are delivered ready to work with a voltage of 230 ± 1 Vac.
- 2) Connect to the electricity line, interposing a suitably rated automatic circuit breaker, where the opening distance between the contacts must be at least 3 mm. Furthermore, supply voltage must not deviate 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 hot electric container model.
- 4) On the "top" hot containers, cable input and terminal board are on the back panel and in order to connect up you have to unscrew the screws and unhook the protection cover.
In order to access the terminal board where the line leads to on the "floor" hot containers, you have to remove the terminal board protection which is on the left inside the compartment. So to connect up: put the flexible cable through the grommet and cable relief strain, connect the single wires to their corresponding terminals, following the wiring diagram.
- 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 only 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!

INSTRUCTIONS FOR THE USER AND GETTING READY TO WORK

The hot containers are appliances for keeping fried food at a certain temperature and must only be used by professionally qualified personnel in the way indicated in this instruction manual. Any other improper use can be dangerous.

Before putting the fried food inside the container, it should be cleaned thoroughly, washing the inside with hot water and detergent and rinsing with plenty of water.

3 GETTING READY TO WORK

ATTENTION: when the appliance is working the operator must keep it under constant supervision!!!

3.1 STARTING

Fill the bowl with fried food (such as chips, chicken, cutlets, etc), turn the main switch on, turn the switch knob round and the pilot light will come on. The green ON light means that the appliance is powered and the heating element is working.

4. MAINTENANCE, CLEANING AND CARE

Always disconnect the appliance from the electricity mains before embarking on any maintenance work.

Have a specialised technician check the condition of the appliance at least twice a year, with particular emphasis on the effectiveness of the control and safety devices.

Clean daily all the steel parts with warm soapy water and then rinse well with plenty of water and dry thoroughly.

If the appliance is not going to be used for a long time, rub all steel parts briskly with a cloth soaked in Vaseline oil, leaving a protective layer on. Also aerate the premises periodically.

Any contact with ferrous materials, both continuous and occasional, must be avoided at all costs as such materials can corrode. This means that ladles, slices, spoons, etc., must be in stainless steel.

For the same reason, avoid cleaning the stainless steel parts with steel wool, brushes or scrapers made of ordinary steel. Stainless steel wool can be used, rubbing it in the direction of the grain.

Never put kitchen salt in the tub.

When the tub is empty of food, clean it thoroughly, removing all food deposits preferably using a nylon brush.

ATTENTION:

Do not wash the hot container with direct jets of water or water at high pressure as some of the water could infiltrate through to the electric components and both the appliance and safety devices could malfunction.
