



**MOD : CF/2FW**

**Production code : 1160W**

**10/2025**

## WOOD TROLLEYS - FLAMBÉ

Art. 1160  
Art. 1160S  
Art. 1160D

Art. 1160W  
Art. 1160SW  
Art. 1160DW

Art. 6400  
Art. 6402  
Art. 6404

Art. 6400W  
Art. 6402W  
Art. 6404W



Art. 1160 D



Art. 6400

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## EC Declaration of Conformity

The EC Declaration of Conformity attached to this manual refers to the serial number of the equipment. Its content complies with what is indicated below.

## EC Declaration of Conformity

The company Diamond Europe S.A. - N.V. based in Chaussee De Vilvorde, 92 - 1120 Brussels - Belgium, VAT no. BE0436355290, declares under the sole responsibility of its legal representative, that the following appliance:

Denomination	WOOD TROLLEY - FLAMBÉ
Model	_____
Serial number	_____
Year of manufacture	_____

complies, where applicable, with the essential safety and health requirements of the following European Directives:

- 2009/142/CEE Directive on the approximation of the laws of the Member States relating to appliances burning gaseous fuels.
- 10/2011(EU) Regulation on plastic materials and articles intended to come into contact with food.
- 1935/2004(EC) Regulation on materials and articles intended to come into contact with food.

## Introduction and Warranty

We thank you for purchasing one of our products manufactured in compliance with the strictest standards and according to technical principles aiming at ensuring an easy and safe use in professional work environments.

The manufacturer guarantees its products for 12 months, in compliance with the legislation in force.

Electrical parts and consumables are not covered under the warranty.

All interventions under warranty will be carried out at Manufacturer's premises only.

Any transport and delivery costs will be at the Customer's charge.

In order to activate the warranty, the original purchasing invoice or any other mandatory document shall be produced.

## Structure of the documentation

The documentation related to the built-in cooktop is an integrant part of this Installation, Use and Maintenance Manual.

The mentioned documentation includes:

USE INSTRUCTIONS

INSTALLATION INSTRUCTIONS

for a proper use of the cooktop.

The documentation of the cooktops also includes a copy of label of the plate data with the features, on the lower part of the cooktop, containing instructions about food conditions and adjustment of the gas equipments.

## Safety warnings



Read carefully the warnings included in this INSTALLATION, USE AND MAINTENANCE MANUAL, because they provide important information regarding a safe installation, use and maintenance.

Keep this manual for any further consultation by the operators. The manual must be kept during the whole lifespan of the equipment and it must also be available for the users for any possible consultation. It is necessary to read it for any information regarding the installation, the use and the maintenance of the equipment.

The machinery is intended for the food cooking: do not tamper or change the features of the machine neither use for different purpose from those the machine is intended for. Keep the machine away from children.

Before connecting the machine make sure that the data on the label correspond to those of the gas supply employed by the user of the machine.

- Use the machine only in well-ventilated rooms.
- The connection to the gas cylinder must be performed by qualified technical personnel.
- Check the machine safety periodically.
- Do not place the machine near potentially inflammable materials.
- Do not place the machine near electric power cables.
- Do not use acid substances or chemical weapons for the machine cleaning.

Keep always the gas cylinder in upright position, with the tap on top. The cylinder replacement must be performed with the gas flow stopped. Do not replace the cylinder nearby flames, sparks or electric devices turned on. Replace the hoses every 5 years. Do not throw away or abandon the empty cylinder: give it back to the supplier which will sell you the new one.

## Environmental Notes

### NOISE

The Machine presents a  $L_{ep,d}$  value of less than 70 dB(A).

If positioned in areas with a noise value of more than 80 dB(A), the employer must form and inform the operator of the risks from exposure to the noise and he must take the necessary precautions according to the authorized doctor.

### PACKAGING

The packaging materials (plastic bags, polystyrene, cardboard, etc.) must be kept away from children, because they may be dangerous. Collect and select the materials according to the type of material (e.g. cardboard, wood, plastic materials, etc.) and dispose of them in compliance with the norms in force.

### OUT OF ORDER

At the end of the Machine's working life it is necessary to disconnect the machine from the gas supply, disassemble the parts and select them according to their type.

### DISPOSAL

At the end of the Machine's working life, it is necessary to dispose the parts, select them according to their type in compliance with the local and national laws in force. In particular the Manufacturer recommends:

- Not to dispose the parts as urban waste and make the differentiated waste collection.
- Send the parts, disassembled and selected, to the scrapping in compliance with the local and national norms in force.

To comply with the provisions about the waste management, to make a proper differentiated waste collection and to convey them to a proper collection contribute to avoid possible negative effects for the environment and human health and at the same.



## Purpose of the Product

The Flambè Trolleys, object of this manual, are designed and built according to the technical directive norms pertaining to them in order to be used in snack bars, to cook food quickly near the service point keeping unchanged and respecting the hygienic and safety conditions.

The Manufacturer recommends not to use the Flambè Trolleys, object of this manual, for different use from those they are intended for.

## Technical features




- Structure in melamine or in solid steamed beechwood. Cutlery drawer.
- Stainless steel burners, equipped with safety thermocouple, EC standards
- Usable gasses: Butane (G30) and Propane (G31)
- Folding cutlery drawer
- Gas cylinder compartment.
- Folding side edge
- Bottle rack in chrome stainless steel finish
- Stainless steel knives rack
- Swiveling castors Ø cm 12,5 – two with brakes (art. 1160).
- Swiveling castors Ø cm 10 (art. 6400).

Upon request:

single pressure regulator (A80-A81), double pressure regulator (A82-A83) availables

Technical features						
Cherry colour	<b>1160</b>	<b>1160S</b>	<b>1160D</b>	<b>6400</b>	<b>6402</b>	<b>6404</b>
Wengè colour	<b>1160W</b>	<b>1160SW</b>	<b>1160DW</b>	<b>6400W</b>	<b>6402W</b>	<b>6404W</b>
No. burners	2 united	1	2 separate	2 united	2 separate	1
Basement structure	in melamine			in solid steamed beechwood.		
Width (open) cm	123	123	123	133	133	136
Width (closed) cm	95	95	95	118	118	118
Depth cm	50	50	50	55	55	55
Height cm	87	87	86	81	81	81

## Plate Data

				
Codice/Code				
Matricola/Serial Nr.			Anno/Year	
V	ph	Hz	W	A

## Installation



The Flambé Trolleys, object of this manual, are delivered in a single packaging, already assembled. After removing the packaging, make sure of the completeness of the equipments and the presence of the specific burner manual (cooker).

In order to be used, the Flambé Trolleys, object of this manual, must be connected to the supply source (cylinder): Gas Butane (G30) or Gas Propane (G31), through the proper pressure adjuster, **not included**. The burners of the cookers are set for the use of Butane gas (G30).

The installation of the pressure adjuster and the connection to the gas, must be performed by qualified and skilled personnel, according to the following scheme, being sure to set a pressure adjuster between the gas cylinder and each burner.

All the used equipment must comply to the local safety rules.

While connecting the equipment to the gas cylinder, comply to the following rules: UNI EN 14800:2007, for hoses and UNI EN 12864:2010 for the pressure adjusters.

Remove the protection films of the sheet, if present, to avoid any surface damage, due to the metal sheet heating. Before connecting the device to the gas cylinder, make sure that the supply condition ( type and pressure of the gas ) and the setting of the machine, are compatibles. The adjustment condition are described in the "PLATE DATA" of this manual

The Flambè trolleys are tested with butane gas, are tested with butane gas (G30) at a pressure of 30 mbar. If the appliance has to be adjusted to suit a gas pressure of 50mbar, the installer has to fix new nozzles in the burner and regulate the minimum flame in the (see the section "burner's substitution").

Flambè with two separated burners



Flambè with one burner  
Flambè with two burners



## Changing the nozzles

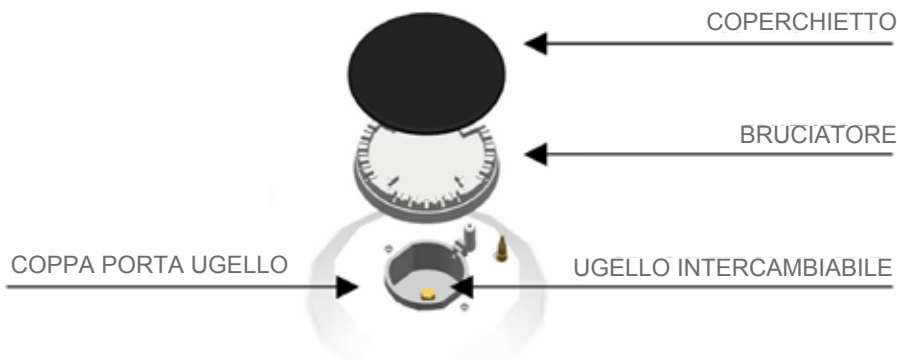
If the appliance has to be adapted to a gas type different from the original one, as for instance with a gas network with a pressure of 50mbar, simply substitute the nozzles and adjust the minimum



This activity must be performed by a qualified installer and conform to local codes, following the table here below

### Changing the nozzle in every single burner:

1. Remove the rungs, burners covers and burner.



2. Using a spanner remove the nozzle present in each burner.
3. Proceed changing the nozzle.
4. Position the burner in their right place.



### Regulating the minimum:

1. To adjust the hob burner minimum, light the burners and turn them down to minimum.
2. Take the knob off (it simply pulls off) and insert the screwdriver (provided with the appliance) in the screw in the side of the knob holder pin.
3. turn this screw to the right to make the flame smaller or to the left to make it bigger until you reach the minimum wanted.
4. If the appliance is working on liquid gas (G30/G31 the minimum adjustment screw must be screwed down completely.
5. After these conversions and adjustments use soapy water to check for gas leaks and make sure the burners are working properly
6. Turn quickly the knob from maximum to minimum, the flame mustn't extinguish,
7. In case it comes, adjust the minimum again repeating the point above mentioned



## Functioning and use

- FIRST USE:** Remove the plastic protection that cover the steel.  
Connect the device to the power supply (Gas cylinder) with the help of authorized and qualified technician according to what recommended in this MANUAL FOR INSTALLATION AND USE OF COOKTOPS.
- NORMAL USE:** Open the taps on the cylinder and on the pressure reducer.  
To switch on the burners of the cook top, turn the knob corresponding to the burner you need to the maximum and push it completely.  
Then push the button of the piezo-electric ignition until the flame originates.  
Keep the burner knob pressed for at least 10 seconds and then release it slowly.  
If during the use the flame extinguishes accidentally, the safety valve blocks the gas supply for approximately 40 seconds.
- END OF USE:** When finishing to use the device close the gas knob on the cooktop.  
Before cleaning the machine, disconnect it from the gas supply source (cylinder) by closing the tap placed on the pressure reducer or the tap placed on the cylinder itself, **WAIT FOR THE MACHINE TO BE COLD**, then clean it properly and accurately following the instructions outlined in the chapters "TROLLEY CLEANING" and "BURNER CLEANING".

## Instructions for users



Before moving the trolley make sure that the burners are switched off and, if present, the wheel brakes are blocked.

Do not move it on uneven grounds because the trolley may be damaged. Do not stop and leave the trolley on a steep ground. If the machine is equipped with wheels with brakes, block them when you finish to move the trolley.

The Falmbè Trolleys, object of this manual, are intended to be used in snack bars, to cook food quickly near the service point keeping unchanged and respecting the hygienic and safety conditions.

For this reason, the Machine's are not equipped with food (raw or cooked) conservation systems. Before using the machine for a second time after a period longer than a week during which it remained unused, clean it properly following the instructions outlined in the chapters "TROLLEY CLEANING" and "BURNER CLEANING".

## Maintenance and cleaning



Every maintenance operation performed on the machine must be made only by a qualified technician.

### TROLLEY CLEANING

Use a soft cloth and a neutral cleaning product. Never use products like chlorine and bleach etc. that may corrode or eat the inoxidizable steel or the wood.

Avoid absolutely to clean inoxidizable steel or the wood with a steel wool, brush or steel scraper.

Do not clean the machine using jets of water.

### BURNER CLEANING:

Clean the burners regularly using warm water and liquid detergent following the instructions outlined in the COOKTOP INSTALLATION AND USE MANUAL attached to this manual.

### MAINTENANCE:

Before every use check that the CONNECTION HOSE TO THE CYLINDER is in good conditions, if it is not, change it with a similar hose.

Before every use check that the wheels are not blocked by dust or other materials. If they are blocked, clean the wheels properly removing all the impurities.

### BAD FUNCTIONING:

If the machine breaks or does not function properly or the performance deteriorate, contact the Dealer's Technical Assistance.

## Diagnosics and troubleshooting

PROBLEM	POSSIBLE CAUSES	POSSIBLE SOLUTIONS
THE GAS BURNER OF THE COOKTOP DOES NOT SWITCH ON	The knob of the cooktop and/or the taps on the cylinder or on the pressure reducer are closed	Open all the present taps
	The fire burner of the cooktop is clogged	Clean the burner checking that there are no clogged holes with impurities
	Bad functioning and/or faulty piezo-electric ignition	Contact the Dealer's Technical Assistance
	Bad functioning and/ or breakage of the cooktop	Contact the Dealer's Technical Assistance
	Bad functioning and/ or breakage of the pressure reducer	Contact the installer of the trolley
THE GAS BURNER DOES NOT SWITCH ON AFTER IT EXTINGUISHES ACCIDENTALLY	The safety valve blocks the gas supply	Wait for 40 seconds before trying to light the fire again
	Bad functioning and/or breakage of the safety valve	Contact the Dealer's Technical Assistance
PRESENCE OF GAS ODOUR	Gas leakages from the cylinder and/or from the pressure reducer and/or from the connection hose	Contact the installer of the trolley
	Gas leakages from the burner of the cooktop	Contact the Dealer's Technical Assistance
THE TROLLEY DOES NOT SLIDE ON THE FLOOR	The wheels are blocked by dust or other materials	Clean the wheels properly removing all the impurities
	The brake of the braked wheels is blocked and/or broken in the block position	Replace the wheels equipped with brake
	The wheels are out of their axis	Replace the wheels

## Spare parts

Pos.	Code	Description	1160 1160W	1160D 1160DW	1160S 1160SW	6400 6400W	6402 6402W	6404 6404W
1	009540650002	One-burner stove		x	x		x	x
1	009540650001	Two-burner stove	x			x		
2	005001250014	Castors Ø. 12.5 cm	x	x	x			
3	005001250015	Castors Ø 12.5 cm with brake	x	x	x			
2	005101000001	Castors Ø 10 cm				x	x	x
3	005101000004	Castors Ø 10 cm with brake				x	x	x
2	005101000006	Resilient castors Ø 10 cm				x	x	x
3	005101000007	Resilient castors Ø 10 cm with brake				x	x	x

