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**INSTALLATION, OPERATING AND MAINTENANCE MANUAL:
“DROP-IN” GLASS-CERAMIC HOTPLATE
MOD. ELEGANCE - COMPACT**



EN Installation, operating and maintenance manual 13

* *Original instructions*

Table of contents

1.	WARNINGS	14
1.1	Appliance description	14
1.2	Transportation and handling	15
1.3	Operating conditions and technical specifications	15
1.4	Installation	15
1.5	Electrical connections	16
1.6	Reasonably foreseeable misuse	16
1.7	Operation/use	16
1.8	Total shutdown	17
1.9	Routine cleaning and maintenance	17
1.10	Unplanned maintenance	18
1.11	Disposal	18
2.	INTRODUCTION	19
3.	APPLIANCE DESCRIPTION	19
4.	TRANSPORTATION AND HANDLING	19
5.	OPERATING CONDITIONS AND TECHNICAL SPECIFICATIONS	19
5.1	Rating plate	20
5.2	Commands and controls	20
6.	INSTALLATION	20
6.1	Controlling the appliance upon receipt	20
6.2	Positioning	20
6.3	Preparations to be made by the client	20
6.4	Electrical connections	20
7.	OPERATION/USE	20
7.1	Intended use and restrictions	20
7.2	Commissioning the appliance	21
7.3	Digital thermostat	21
7.4	Total shutdown	21
8.	CLEANING AND MAINTENANCE	22
8.1	Routine maintenance	22
8.2	Unplanned maintenance	22
8.3	Possible malfunctions	22
9.	DISPOSAL	22
10.	ATTACHED DOCUMENTATION	22
11.	DIAGRAMS AND TECHNICAL FEATURES	43
11.1	ELEGANCE	46
11.2	COMPACT	46




INSTALLATION, OPERATING AND MAINTENANCE MANUAL: “DROP-IN” GLASS-CERAMIC HOTPLATE


1. WARNINGS


Read this manual carefully before commencing installation.

The manual has been designed to provide the user with all the information required to use the appliance safely, from its transportation right through to its disposal. In order to properly understand the document, you must be familiar with the terms and symbols used; these are summarised below:

 WARNING – Health and safety hazard for the persons involved

 WARNING - Electrical hazard - Dangerous voltage

 WARNING - Danger of burns - hot surface


 Read the instruction manual before using the appliance.


The manual must be stored carefully so that it can be used for future reference. If the appliance changes hands, the manual must also be handed over to the new user.

This documentation is also made available by the manufacturer in digital format.

In order to use the appliance correctly:

- Do not remove or tamper with the safety devices;
- It is prohibited to perform any checks, cleaning operations or maintenance works on moving parts;
- Only use the appliance for the purposes for which it was specifically designed;
- Keep unauthorised personnel away from the appliance;
- It is prohibited for people under the age of 18 or adults with limited physical or mental abilities to use the appliance;
- Have maintenance performed exclusively by qualified personnel;
- Switch off the appliance in the event of a fault or malfunction;
- Only use the spare parts supplied or indicated by the Manufacturer;
- The A-weighted emission sound pressure level is below 70 dB (“A”).

 Attention: only qualified personnel are authorised to access the main control board and any other electrical parts, whether for installation or maintenance purposes.

 Attention: if the surface of the tempered glass top is cracked, disconnect the unit from the power mains without delay and contact service.

The Manufacturer declines all responsibility for damage to property or bodily injury caused by the failure to follow the instructions and warnings contained in the manual.

If in any doubt, and whenever the need arises, contact the Dealer.


1.1 Appliance description

Our elements with glass heating top consist of a tempered glass top. The maximum operating temperature is about 120 ° C. The 4 and 5 GN models are equipped with 2 heating plates with independent temperature regulation.

The equipment conforms to the EEC Directives 2004/108 CEE e 2006/95 CEE.

In addition, the following standards have also been applied: EN 60335-1, EN 60335-2-36, EN 60335-2-48, EN 55014, EN 61000-3-2 and EN 61000-3-3.

1.2 Transportation and handling

 If the appliance is transported on a pallet, it must be unloaded by trained personnel using a forklift or other suitable lifting equipment. During loading and unloading operations, it is prohibited to stand under suspended loads. Any manoeuvring errors could cause crushing injuries.

Any blows to the surfaces of the appliance could result in immediate damage.

During this phase, anyone not directly involved in the operation must not be allowed to remain in the area.


The personnel handling, positioning, assembling or disassembling the appliance, must be qualified and wearing suitable personal protective equipment (e.g. work gloves, safety shoes).


1.3 Operating conditions and technical specifications


Our glass ceramic hotplate have been designed solely for displaying foods contained in pots and pans and for keeping them warm, for use in rooms used for group catering. Any other use shall be considered improper.


The max operating temperature of the heating surface is 120 ° C.

ELEMENTS WITH TEMPERED GLASS HEATING TOP are available according to the configurations shown in Table A.

 Warning: the appliances are not suitable for outdoor installations and/or environments subjected to the weather (rain, direct sunlight, etc.).

 Warning: do not store explosive substances such as pressurised containers or items containing a flammable propellant inside these appliances.


 Warning: before installing the appliance, make sure that the electrical connection preparations comply with the information indicated on the rating plate. It is prohibited to remove or modify the rating plate or any other warning label.

 Warning: high temperature glass ceramic hotplate. We recommend the use of pot holders or gloves due to the temperature that can be reached from the food containers or heated dishes.

1.4 Installation

Before unpacking the appliance, check that the outer protective casing is fully intact.


Any damage must be promptly reported to the courier. In any case, no damaged appliance can be returned to the manufacturer without prior notice and without prior written authorisation.

 The described operations must be carried out by qualified personnel. Before performing any installation procedure, disconnect the appliance from the power mains.

Set down the appliance where desired using a pallet truck. If the unit is moved after it has been unpacked, protect the surfaces from knocks. Once the installation has been carried out, the protective film can be removed. This operation should be performed very slowly to prevent the glue from remaining on the surfaces.



Use an earthed socket with an adequate capacity for the absorption indicated on the rating plate.


1.5 Electrical connections

 They must be carried out in accordance with the local regulations in force. Before performing the electrical connection, make sure that the voltage and frequency correspond to the information indicated on the appliance's rating plate. The electrical connection is carried out by connecting the appliance's plug to a socket in the room; this socket must still remain accessible after the installation.

The cable must have the minimum properties of a type H05 RNF cable and an efficient, appropriately-sized earthing conductor based on the total power of the appliance and any other appliances or accessories connected on the same terminal board (see the rating plate).

If the power cable is damaged, it must be replaced by the customer service or qualified personnel. The appliance's electrical supply system must be equipped upstream with an appropriately-sized automatic omnipolar circuit breaker that ensures a gap of at least 3 mm between the contacts. There must not be any breaks in the earth cable.

 The electrical safety of this appliance is only guaranteed when the above-mentioned conditions are met and if the system's equipotential situation is also compliant (use the connection screw located near the power cable input and the symbol sticker). 

 Any operations carried out on electrical systems must be performed by qualified personnel. The manufacturer declines all responsibility in the event that these safety standards are not complied with.


1.6 Reasonably foreseeable misuse

Any use other than what is specified in this manual is considered improper. When using the machine, work or activities that may pose risks to the safety of the workers or cause damage to the appliance are not permitted. Improper use includes:

- Placing the appliance in a weather-exposed outdoor area.
- Incorrectly installing the machine.
- Changing or tampering with the safety devices.
- Making changes or tampering with the appliance's electronic elements.
- Not complying with the deadlines for periodic checks, maintenance and cleaning.
- Placing or storing flammable or explosive materials in the immediate vicinity of the machine.

1.7 Operation/use

- Before using the equipment for the first time, clean the safety glass top with a suitable product and kitchen towel. Avoid using abrasive detergents or scouring powders. Lastly, wipe the top with a damp cloth and dry thoroughly.
- The appliances have been designed solely for displaying foods contained in pots and pans and for keeping them warm, for use in rooms used for group catering. Any other use shall be considered improper.
- The machines have not been designed for use in unsupervised environments. Furthermore, the appliances are not suitable for outdoor installations and/or environments subjected to the weather (rain, direct sunlight, etc.).
- In order to avoid scratching the safety glass top, you are recommended to use pots and pans with smooth, flat bottoms. If the safety glass top is used as a worktop (when cold), it must be cleaned thoroughly before it is next switched on. If pans are placed on top of abrasive residues, the safety glass top may be scratched.

 Should any anomalies occur (short circuits, mechanical failures, electric cable deterioration, a smell of gas indicating a possible leak, etc.), the person in charge of normally using the machine must immediately switch off the appliance, unplug it from the power mains and secure the work area.

1.8 Total shutdown

- Turn the unit off via the digital heat regulator B, and the main switch A (fig.1).
- Turn off the circuit breaker upstream from the equipment .

In the event the unit is to be left off for a lengthy period:

- a) switch off the electrical power supply;
- b) clean the top thoroughly;
- c) protect the stainless steel surfaces by covering them with Vaseline oil, rubbing vigorously with a cloth soaked in the oil;

In models equipped with a mechanical thermoregulator:

- Turn the unit off by turning the knob B (plate) all the way around counter-clockwise, and check that indicator light C goes off, place switch A in pos. 0.
- Turn off the circuit breaker upstream from the equipment .

In the event the unit is to be left off for a lengthy period:

- a) switch off the electrical power supply;
- b) clean the top thoroughly;
- c) protect the stainless steel surfaces by covering them with Vaseline oil, rubbing vigorously with a cloth soaked in the oil;



Warning: if the surface of the tempered glass top has cracks, immediately disconnect the appliance from the power supply and call the after-sales service.

1.9 Routine cleaning and maintenance

The appliance must only be cleaned after the power supply upstream from the appliance has been disconnected.

During the maintenance operations, the cable and the plug must be always visible and accessible for the operator who is performing the operations.

The routine and preventive maintenance essentially entails cleaning the stainless steel parts with warm water and mild soap on a weekly basis, and then rinsing and drying these thoroughly. Do not use direct jets of water. We recommend cleaning the fins of the refrigerating unit's condenser at least every three months. These operations must be performed by qualified personnel.

In order to get the most out of the safety glass top, it is essential you bear in mind a number of tips and instructions:

- Before starting, remove any dirt or food left on the safety glass top with a special scraper.
- Next, pour a few drops of a suitable neutral detergent (compatible with foodstuff) onto the COLD safety glass top and rub with kitchen towel (or a soft cloth).
- Rinse the safety glass top and dry with a clean cloth or kitchen towel.

Important:

- In the event sheets of aluminium or plastic, sugar or food containing sugar melt onto the surface of the safety glass top, they must be removed from the hot cooking area immediately with a scraper. This will prevent possible damage to the surface.

Before cooking food with a high sugar content (e.g. jams), apply a protective product on the tops surface to prevent damage from spills from the cooking receptacle.

Do not use abrasive sponges or products of any kind, or detergents such as oven cleaning sprays or stain-removers.

Attention:

- Under no circumstances should you use abrasive or corrosive detergents and utensils such as steel wool, brushes or metal scrapers.
- Bleach, hydrochloric acid and other compounds containing chlorine will damage the stainless steel.
- The floor under the unit must not be washed with corrosive substances that might generate vapours damaging the equipment.
- During cleaning, do not wash the equipment with jets of water.

WARNING:

- Under no circumstances should you use abrasive or corrosive cleaning products.
- Bleach, hydrochloric acid and other compounds containing chlorine will damage the stainless steel.
- The coloured parts must be cleaned with silicone wax.
- The floor under the appliance must not be washed with corrosive substances that could produce appliance-damaging vapours.
- When cleaning, do not wash the appliance with jets of water.
- It is forbidden to remove the safety guards.
- Smoking is prohibited.

1.10 Unplanned maintenance

Before carrying out any maintenance work, put the appliance in a safe condition. Unplanned maintenance is carried out in the event of a fault or malfunction. It must only be performed by qualified personnel and with the appliance disconnected from the power mains. In this case, repairs or replacements might be required. The faulty parts must only be replaced with materials and components that are identical to the originals or have been specified by the Supplier. The use of unsuitable materials can make the machine non-compliant with the safety standards. The manufacturer declines all responsibility for damage resulting from work carried out by unqualified or unauthorised technicians.



Should any anomalies occur (short circuits, mechanical failures, electric cable deterioration, a smell of gas indicating a possible leak, etc.), the person in charge of normally operating the



machine must immediately switch off the appliance, unplug it from the power mains and secure the work area.

If the user replaces components or modifies the appliance without written permission from the Manufacturer, or uses unauthorised spare parts, the guarantee will immediately become null and void.

1.11 Disposal

At the end of its service life, the appliance must be disconnected from the power mains before the various components are disassembled. Special care must be taken to avoid the risk of injury related to the shape and weight of each component.




The symbol on the product indicates that it should not be considered as domestic waste. The appliance must be disposed of in accordance with the laws in force, most especially in regards to the disposal of the refrigerant. The various parts (electrical components, rubber hoses, cable sheaths, etc.) must be sorted for recycling in order to make the best possible contribution whilst protecting the environment and complying with the laws in force.


2. INTRODUCTION


Read this manual carefully before commencing installation.

The manual has been designed to provide the user with all the information required to use the appliance safely, from its transportation right through to its disposal. In order to properly understand the document, you must be familiar with the terms and symbols used; these are summarised below:

 WARNING – Health and safety hazard for the persons involved

 WARNING - Electrical hazard - Dangerous voltage


 WARNING - Danger of burns - hot surface

 Read the instruction manual before using the appliance.

The manual must be stored carefully so that it can be used for future reference. If the appliance changes hands, the manual must also be handed over to the new user.

In order to use the appliance correctly:

- Do not remove or tamper with the safety devices;
- It is prohibited to perform any checks, cleaning operations or maintenance works on moving parts;
- Only use the appliance for the purposes for which it was specifically designed;
- Keep unauthorised personnel away from the appliance;
- It is prohibited for people under the age of 18 or adults with limited physical or mental abilities to use the appliance;
- Have maintenance performed exclusively by qualified personnel;
- Switch off the appliance in the event of a fault or malfunction;
- Only use the spare parts supplied or indicated by the Manufacturer;
- The A-weighted emission sound pressure level is below 70 dB ("A").

 Attention: only qualified personnel are authorised to access the main control board and any other electrical parts, whether for installation or maintenance purposes.

The Manufacturer declines all responsibility for damage to property or bodily injury caused by the failure to follow the instructions and warnings contained in the manual.

If in any doubt, and whenever the need arises, contact the Dealer.

The equipment conforms to the EEC Directives 2004/108 CEE e 2006/95 CEE.


In addition, the following standards have also been applied: EN 60335-1, EN 60335-2-36, EN 60335-2-48, EN 55014, EN 61000-3-2 and EN 61000-3-3.

3. APPLIANCE DESCRIPTION

Our elements with glass heating top consist of a tempered glass top.

The maximum operating temperature is about 120 ° C. The 4 and 5 GN models are equipped with 2 heating plates with independent temperature regulation.

4. TRANSPORTATION AND HANDLING

 If the appliance is transported on a pallet, it must be unloaded by trained personnel using a forklift or other suitable lifting equipment. During loading and unloading operations, it is prohibited to stand under suspended loads. Any manoeuvring errors could cause crushing injuries.


Any blows to the surfaces of the appliance could result in immediate damage.


During this phase, anyone not directly involved in the operation must not be allowed to remain in the area.

The personnel handling, positioning, assembling or disassembling the appliance, must be qualified and wearing suitable personal protective equipment (e.g. work gloves, safety shoes).

5. OPERATING CONDITIONS AND TECHNICAL SPECIFICATIONS




Our glass ceramic hotplate have been designed solely for displaying foods contained in pots and pans and for keeping them warm, for use in rooms used for group catering. Any other use shall be considered improper.

 Warning: the appliances are not suitable for outdoor installations and/or environments subjected to the weather (rain, direct sunlight, etc.).


 Warning: high temperature glass ceramic hotplate. We recommend the use of pot holders or gloves due to the temperature that can be reached from the food containers or heated dishes.

5.1 Rating plate

The rating plate contains the product's identification and technical data. The information it contains is listed below:

	Valvasone - PN Made in Italy		1					
MOD.	2	N°	3					
V	4	5	6	A	7	Hz	8	kW max
								

- Manufacturer
- 1. Appliance's year of manufacture
- 2. Item Model
- 3. Serial number
- 4. Electrical data: supply voltage (V)
- 5. Electrical data: number of phases (~),
- 6. Electrical data: absorbed current (A)
- 7. Electrical data: supply frequency (Hz)
- 8. Electrical data: maximum absorbed power (kW)

 Warning: before installing the appliance, make sure that the electrical connection preparations comply with the information indicated on the rating plate. It is prohibited to remove or modify the rating plate or any other warning label

5.2 Commands and controls

The appliance is controlled by the control board connected via a 2.5 metre-long cable which can be positioned by the user according to the assembly needs, or inside the display case itself.


6. INSTALLATION

6.1 Controlling the appliance upon receipt

Before unpacking the appliance, check that the outer protective casing is fully intact.

Any damage must be promptly reported to the courier. In any case, no damaged appliance can be returned to the manufacturer without prior notice and without prior written authorisation.

6.2 Positioning


 The described operations must be carried out by qualified personnel. Before performing any installation procedure, disconnect the appliance from the power mains.

Set down the appliance where desired using a pallet truck. If the unit is moved after it has been unpacked, protect the surfaces from knocks. Once the installation has been carried out, the protective film can be removed. This operation should be performed very slowly to prevent the glue from remaining on the surfaces.

6.3 Preparations to be made by the client

Use an earthed socket with an adequate capacity for the absorption indicated on the rating plate.



6.4 Electrical connections


 They must be carried out in accordance with the local regulations in force. Before performing the electrical connection, make sure that the voltage and frequency correspond to the information indicated on the appliance's rating plate. The electrical connection is carried out by connecting the appliance's plug to a socket in the room; this socket must still remain accessible after the installation.

The cable must have the minimum properties of a type H05 RNF cable and an efficient, appropriately-sized earthing conductor based on the total power of the appliance and any other appliances or accessories connected on the same terminal board (see the rating plate).

If the power cable is damaged, it must be replaced by the customer service or qualified personnel.

The appliance's electrical supply system must be equipped upstream with an appropriately-sized automatic omnipolar circuit breaker that ensures a gap of at least 3 mm between the contacts. There must not be any breaks in the earth cable.

 The electrical safety of this appliance is only guaranteed when the above-mentioned conditions are met and if the system's equipotential situation is also compliant (use the connection screw located near the power cable input and the symbol sticker). 

 Any operations carried out on electrical systems must be performed by qualified personnel. The manufacturer declines all responsibility in the event that these safety standards are not complied with.

7. OPERATION/USE

7.1 Intended use and restrictions

- Before using the equipment for the first time, clean the safety glass top with a suitable product and kitchen towel. Avoid using abrasive detergents or scouring powders. Lastly, wipe the top with a damp cloth and dry thoroughly.
- The appliances have been designed solely for displaying foods contained in pots and pans and for keeping them warm, for use in rooms used for group catering. Any other use shall be considered improper.
- The machines have not been designed for use in unsupervised environments. Furthermore, the appliances are not suitable for outdoor installations and/or environments subjected to the weather (rain, direct sunlight, etc.).
- In order to avoid scratching the safety glass top, you are recommended to use pots and pans with smooth, flat bottoms. If the safety glass top is used as a worktop (when cold), it must be cleaned thoroughly before it is next switched on. If pans are placed on top of abrasive residues, the safety glass top may be scratched.

 Warning: high temperature glass ceramic hotplate. We recommend the use of pot holders or gloves due to the temperature that can be reached from the food containers or heated dishes.

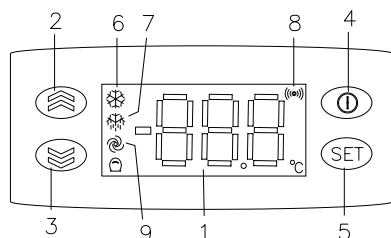
7.2 Commissioning the appliance

- Turn on the circuit breaker located upstream from the equipment.
- Turn on the main switch A of Fig. 1.
- Turn on the digital heat regulator B of fig. 1 by pressing the button 4 at least 5 seconds (see thermostat picture)
- If the temperature in the glass top is lower than the set value, the heating elements and the pilot light 6 of the digital thermostat B turn on.
- Adjust the digital heat regulator B to the desired temperature (the heat adjuster set to 110°C).
- The digital heat regulator B indicates the temperature to the glass top.

IN MODELS EQUIPPED WITH A MECHANICAL THERMOREGULATOR:

- Turn on the circuit breaker located upstream from the equipment.
- To power the glass top place switch A in pos. 1 (Fig.2) , adjust the thermostat B to the desired temperature, when the plate is in operation, indicator light C will be on. The graduated scale is meant as a rough guide only

7.3 Digital thermostat



Key

- 1- Display
- 2- "Increase value" button
- 3- "Decrease value" button
- 4- Press at least 5" to activate the stand-by function , "Exit function" button
- 5- "Enter setpoint" button, enter controls confirmation menu and alarms view menu
- 6- Red led alight (fix), heating element on working
- 8- Red led alight, active alarm; if blinking, silenced alarm

USE

During the usual working the instrument shows the temperature pointed out by the feeler which is in contact with the glass cooktop.

To visualize the present setpoint value: (value of established temperature) push and release set button, the word "set" appears, push again "set" button. To modify the setpoint value push and release set button, the word "set" appears, push again "set" button and the set value appears. To modify it push by 15 seconds the ▲(2) ▼(3) buttons to increase or decrease the value. After the change push set button to save the new value. The setpoint can be set by settled limits of the highest and lowest temperature.


WARNINGS AND ALARMS

"E1" on the display indicates damaged thermostat feeler and there could be one of the following anomaly: basin feeler type not correct, basin feeler defective, connection defect. Check if the feeler is intact and if connection between instrument and feeler is correct.

"AH1" high temperature alarm on display indicates that the reading value is higher then the pre-set max. value; it causes no effect to the regulation, the alarm stops when the temperature decreases under the pre-set max. value.

"AL1" low temperature alarm on display indicates that the reading value is lower then the pre-set minimum value, it causes no effect to the regulation, the alarm stops when the temperature rises over the pre-set minimum value.

Only qualified personnel can modify the CONFIGURATION PARAMETERS of the thermostat, established by the Manufacturer, using the instructions of the instrument.

 Should any anomalies occur (short circuits, mechanical failures, electric cable deterioration, a smell of gas indicating a possible leak, etc.), the person in charge of normally operating the machine must immediately switch off the appliance, unplug it from the power mains and secure the work area.

7.4 Total shutdown

- Turn the unit off via the digital heat regulator B, and the main switch A (fig.1).
- Turn off the circuit breaker upstream from the equipment .

In the event the unit is to be left off for a lengthy period:

- a) switch off the electrical power supply;
- b) clean the top thoroughly;
- c) protect the stainless steel surfaces by covering them with Vaseline oil, rubbing vigorously with a cloth soaked in the oil;

IN MODELS EQUIPPED WITH A MECHANICAL THERMOREGULATOR:

- Turn the unit off by turning the knob B (plate) all the way around counter-clockwise, and check that indicator light C goes off, place switch A in pos. 0.
- Turn off the circuit breaker upstream from the equipment .

In the event the unit is to be left off for a lengthy period:

- a) switch off the electrical power supply;
- b) clean the top thoroughly;
- c) protect the stainless steel surfaces by covering them with Vaseline oil, rubbing vigorously with a cloth soaked in the oil.

8. CLEANING AND MAINTENANCE

8.1 Routine maintenance

The appliance must only be cleaned after the power supply upstream from the appliance has been disconnected.

During the maintenance operations, the cable and the plug must be always visible and accessible for the operator who is performing the operations.

The routine and preventive maintenance essentially entails cleaning the stainless steel parts with warm water and mild soap on a weekly basis, and then rinsing and drying these thoroughly. Do not use direct jets of water. We recommend cleaning the fins of the refrigerating unit's condenser at least every three months. These operations must be performed by qualified personnel.

WARNING:

- Under no circumstances should you use abrasive or corrosive cleaning products.
- Bleach, hydrochloric acid and other compounds containing chlorine will damage the stainless steel.
- The coloured parts must be cleaned with silicone wax.
- The floor under the appliance must not be washed with corrosive substances that could produce appliance-damaging vapours.
- When cleaning, do not wash the appliance with jets of water.
- The polycarbonate doors must only be cleaned with alcohol and a soft cloth.
- It is forbidden to remove the safety guards.
- Smoking is prohibited.

8.2 Unplanned maintenance

Before carrying out any maintenance work, put the appliance in a safe condition. Unplanned maintenance is carried out in the event of a fault or malfunction. It must only be performed by qualified personnel and with the appliance disconnected from the power mains. In this case, repairs or replacements might be required. The faulty parts must only be replaced with materials and components that are identical to the originals or have been specified by the Supplier. The use of unsuitable materials can make the machine non-compliant with the safety standards. The manufacturer declines all responsibility for damage resulting from work carried out by unqualified or unauthorised technicians.



Should any anomalies occur (short circuits, mechanical failures, electric cable deterioration, a smell of gas indicating a possible leak, etc.), the person in charge of normally operating the machine must immediately switch off the appliance, unplug it from the power mains and secure the work area.

If the user replaces components or modifies the appliance without written permission from the Manufacturer, or uses unauthorised spare parts, the guarantee will immediately become null and void.

8.3 Possible malfunctions

If the glass top does not heat up, check the electrical power supply, that switch A is not in pos. 0 and that the plate regulation thermostat is not set to the minimum.

If, after performing the checks indicated, correct operation is still not achieved, switch off the equipment and contact the supplier without delay.

9. DISPOSAL

At the end of its service life, the appliance must be disconnected from the power mains before the various components are disassembled. Special care must be taken to avoid the risk of injury related to the shape and weight of each component.



The symbol on the product indicates that it should not be considered as domestic waste. The appliance must be disposed of in accordance with the laws in force, most especially in regards to the disposal of the refrigerant. The various parts (electrical components, rubber hoses, cable sheaths, etc.) must be sorted for recycling in order to make the best possible contribution whilst protecting the environment and complying with the laws in force.

10. ATTACHED DOCUMENTATION

- Test sheet
- Wiring diagram
- Thermostat instruction booklet