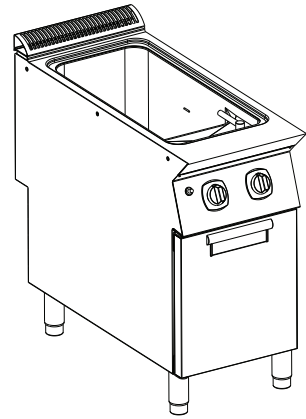


Pasta Cooker

N7E/N9E



EN Installation and operating manual *

*Original instructions



59589FN00- 2018.06

Foreword



The installation, use and maintenance manual (hereinafter Manual) provides the user with information necessary for correct and safe use of the machine (hereinafter “machine“ or “appliance“).

The following must not be considered a long and exacting list of warnings, but rather a set of instructions suitable for improving machine performance in every respect and, above all, preventing injury to persons and animals and damage to property due to improper operating procedures.

All persons involved in machine transport, installation, commissioning, use and maintenance, repair and disassembly must consult and carefully read this manual before carrying out the various operations, in order to avoid wrong and improper actions that could compromise the machine's integrity or endanger people. Make sure to periodically inform the user regarding the safety regulations. It is also important to instruct and update personnel authorised to operate on the machine, regarding its use and maintenance.

The manual must be available to operators and carefully kept in the place where the machine is used, so that it is always at hand for consultation in case of doubts or whenever required.

If, after reading this manual, there are still doubts regarding machine use, do not hesitate to contact the Manufacturer or the authorised Service Centre to receive prompt and precise assistance for better operation and maximum efficiency of the machine. During all stages of machine use, always respect the current regulations on safety, work hygiene and environmental protection. It is the user's responsibility to make sure the machine is started and operated only in optimum conditions of safety for people, animals and property.



IMPORTANT

- The manufacturer declines any liability for operations carried out on the appliance without respecting the instructions given in this manual.
- The manufacturer reserves the right to modify the appliances presented in this publication without notice.
- No part of this manual may be reproduced.
- This manual is available in digital format by:
 - contacting the dealer or reference customer care;
 - downloading the latest and up to date manual on the web site;
- The manual must always be kept in an easily accessed place near the machine. Machine operators and maintenance personnel must be able to easily find and consult it at any time.

Contents

A	WARNING AND SAFETY INFORMATION	5
A.1	General information	5
A.2	Personal protection equipment	5
A.3	General safety	6
A.4	General safety rules	7
A.5	Transport, handling and storage	8
A.6	Installation and assembly	9
A.7	Electrical connection	9
A.8	Water connection	9
A.9	Machine space limits	9
A.10	Positioning	9
A.11	Reasonably foreseeable improper use	10
A.12	Machine cleaning and maintenance	11
A.13	Machine disposal	11
B	TECHNICAL DATA	12
B.1	Dataplate position	12
B.2	Appliance and manufacturer's identification data	12
B.3	Technical data	13
C	GENERAL INFORMATION	13
C.1	Law requirements only for Australia	13
C.2	Introduction	13
C.3	Intended use and restrictions	13
C.4	Testing and inspection	13
C.5	Copyright	14
C.6	Keeping the manual	14
C.7	Recipients of the manual	14
C.8	Definitions	14
C.9	Responsibility	14
D	NORMAL USE	14
D.1	Characteristics of personnel trained for normal machine use	14
D.2	Characteristics of personnel enabled to operate on the machine	14
D.3	Operator qualified for normal machine use	14
E	INSTALLATION AND ASSEMBLY	15
E.1	Introduction	15
E.2	Customer's responsibilities	15
E.3	Disposal of packing	15
E.4	Joining Appliances	15
E.4.1	Floor Fixing (depending on the appliance and/or model)	15
E.4.2	Installation On Bridge, Cantilever Frame Or Cement Plinth (depending on the appliance and/or model)	15
E.4.3	Sealing Gaps Between Appliances	16
E.5	Gas, electricity and water connections (if present, depending on the appliance and/or model)	16
E.6	Gas Connections	16
E.6.1	Introduction	16
E.6.2	Fume exhaust	16
E.6.3	Before connecting	16
E.6.4	Connection (depending on the appliance and/or model)	16
E.6.5	Gas pressure regulator	16
E.6.6	Conversion to another type of gas	17
E.7	Gas appliances regulations	17
E.7.1	Supply pressure check (all versions)	17
E.7.2	Primary air checking	17
E.7.3	Replacing the main burner nozzle	17
E.7.4	Pilot burner nozzle replacement	17
E.8	Before completing the installation operations	17
E.9	Replacing the adjustment spring of the pressure regulator (Only for Australia)	17
E.10	Electrical connections	19
E.10.1	Electric appliances	19
E.10.2	Power cable	20
E.10.3	Earth leakage circuit breaker	20
E.10.4	Equipotential node and earth connection	20
E.11	Water connection	21
E.11.1	Drain	21
E.12	Safety thermostat	21
F	INSTRUCTION FOR THE USER	21
F.1	General precautions	21
F.2	Water filling	21
F.3	GAS MODELS – Tank heating	21
F.3.1	Lightning on	21
F.3.2	Pilot burner	21
F.3.3	Main burner	21
F.3.4	Cooking	22
F.3.5	Switching off	22

F.4	ELECTRIC MODELS – Tank heating	22
	F.4.1 Lightning on	22
	F.4.2 Cooking	22
	F.4.3 Switching off	22
F.5	At the end of work	22
F.6	ELECTRIC MODELS with ELECTRONIC CONTROL	22
	F.6.1 Switch on and temperature control	23
	F.6.2 Automatic Lifting programs	23
	F.6.3 Set a time (programming mode)	23
	F.6.4 Assign programs to lifter	23
	F.6.5 Start/stop a cooking cycle	23
	F.6.6 Manual water filling	23
	F.6.7 SWITCH OFF	23
F.7	Water drain	23
F.8	At the end of work	23
G	MACHINE CLEANING AND MAINTENANCE	23
	G.1 Informations for maintenance	23
	G.2 External parts	24
	G.3 Internal parts (every year)	24
	G.4 Tank cleaning (daily)	24
	G.5 Scale	24
	G.6 Idle periods	24
	G.7 Brief Troubleshooting guide	24
	G.8 Maintenance and schedule	25
	G.9 Repair and extraordinary maintenance	26
	G.10 Maintenance contacts (only for Australia)	26
H	MACHINE DISPOSAL	26
	H.1 Waste storage	26
	H.2 Procedure regarding appliance dismantling macro operations	26

A WARNING AND SAFETY INFORMATION

A.1 General information

To ensure safe use of the machine and a proper understanding of the manual it is necessary to be familiar with the terms and typographical conventions used in the documentation. The following symbols are used in the manual to indicate and identify the various types of hazards:



WARNING

Danger for the health and safety of operators.



WARNING

Danger of electrocution - dangerous voltage.



CAUTION

Risk of damage to the machine or the product.



IMPORTANT

Important instructions or information on the product



Read the instructions before using the appliance








Clarifications and explanations






- This appliance is to be intended for commercial and collective use, not for continuous mass production of food. Any other use is deemed improper.
- Only specialised personnel are authorised to operate on the machine.
- This appliance must not be used by minors and adults with limited physical, sensory or mental abilities or without adequate experience and knowledge regarding its use.
 - Do not let children play with the appliance.
 - Keep all packaging and detergents away from children.
 - Cleaning and user maintenance shall not be made by children without supervision.
- Do not store explosive substances, such as pressurized containers with flammable propellant, in this appliance or close to the appliance
- Do not remove, tamper with or make the machine “CE” marking illegible.
- Refer to the data given on the machine’s data plate “CE” marking for relations with the Manufacturer (e.g. when ordering spare parts, etc.).
- When scrapping the machine, the “CE” marking must be destroyed.

A.2 Personal protection equipment

Summary table of the Personal Protection Equipment (PPE) to be used during the various stages of the machine's service life.

Stage	Protective garments 	Safety footwear 	Gloves 	Glasses 	Safety helmet 
Transport	—	●	○	—	○
Handling	—	●	○	—	—

Summary table of the Personal Protection Equipment (PPE) to be used during the various stages of the machine's service life. (cont'd.)

Stage	Protective garments 	Safety footwear 	Gloves 	Glasses 	Safety helmet 
Unpacking	—	●	○	—	—
Installation	—	●	○	—	—
Normal use	●	●	● ¹	—	—
Adjustments	○	●	—	—	—
Routine cleaning	○	●	○	○	—
Extraordinary cleaning	○	●	○	○	—
Maintenance	○	●	○	—	—
Dismantling	○	●	○	○	—
Scrapping	○	●	○	○	—
Key:					
●	PPE REQUIRED				
○	PPE AVAILABLE OR TO BE USED IF NECESSARY				
—	PPE NOT REQUIRED				

1. During Normal use, gloves must be heatproof to protect hands from contact with hot food or hot parts of the appliance and/or when removing hot items from it. Failure to use the personal protection equipment by operators, specialised personnel or users can involve exposure to chemical risk and possible damage to health (depending on the model).

A.3 General safety

- The machines are provided with electric and/or mechanical safety devices for protecting workers and the machine itself.
- Never operate the machine, removing, modifying or tampering with the guards, protection or safety devices.
- Do not make any modifications to the parts supplied with the appliance.
- Several illustrations in the manual show the machine, or parts of it, without guards or with guards removed. This is purely for explanatory purposes. Do not use the machine without the guards or with the protection devices deactivated.
- Do not remove, tamper with or make illegible the safety, danger and instruction signs and labels on the machine.
- Air recirculation must take into account the air necessary for combustion, 2 m³/h/kW of gas power, and also the “well-being“ of persons working in the kitchen.
- Inadequate ventilation causes asphyxia. Do not obstruct the ventilation system in the place where this appliance is installed. Do not obstruct the vents or ducts of this or other appliances.
- Place emergency telephone numbers in a visible position.
- The A-weighted emission sound pressure level does not exceed 70 dB(A).
- Turn the appliance off in case of fault or poor operation.

- Do not use products (even if diluted) containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the appliance or the floor under it.
- Do not use metal tools to clean steel parts (wire brushes or Scotch Brite type scouring pads).
- Do not allow oil or grease to come into contact with plastic parts. Do not allow dirt, fat, food or other residuals to form deposits on the appliance.
- Do not spray water or use steam to clean the equipment.
- Do not store or use gasoline or other flammable vapours, liquids or items in the vicinity of this or any other appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Never check for leaks with an open flame.

A.4 General safety rules

Protection devices installed on the machine

- The guards on the machine are:
fixed guards (e.g. casings, covers, side panels, etc.), fixed to the machine and/or frame with screws or quick-release connectors that can only be removed or opened with tools. Therefore the user must not remove or tamper with such devices. The Manufacturer declines any liability for damage due to tampering or their non-use.

Instructions for use and maintenance

- Risks mainly of a mechanical, thermal and electrical nature exist in the machine. Where possible the risks have been neutralised:
 - directly, by means of adequate design solutions.
 - indirectly by using guards, protection and safety devices.
- During maintenance several risks remain, as these could not be eliminated, and must be neutralised by adopting specific measures and precautions.
- Do not carry out any checking, cleaning, repair or maintenance operations on moving parts. Workers must be informed of this prohibition by means of clearly visible signs.
- To guarantee machine efficiency and correct operation, periodical maintenance must be carried out according to the instructions given in this manual.
- Make sure to periodically check correct operation of all the safety devices and the insulation of electrical cables, which must be replaced if damaged.
- Repair and extraordinary Maintenance have to be carried out by specialised authorised personnel provided with all the appropriate personal protection equipment, tools, utensils and ancillary means.
- Never operate the machine, removing, modifying or tampering with the guards, protection or safety devices.
- Before carrying out any operation on the machine, always consult the manual which gives the correct procedures and contains important information on safety.

Residual risks

- The machine has several risks that were not completely eliminated from a design standpoint or with the installation of adequate protection devices. Nevertheless, through this manual the Manufacturer has taken steps to inform operators of such risks, carefully indicating the personal protection equipment to be used by them. In order to reduce the risks, provide for sufficient spaces while installing the unit.

To preserve these conditions, the areas around the machine must always be:

- kept free of obstacles (e.g. ladders, tools, containers, boxes, etc.);
- clean and dry;

– well lit.

For the Customer's complete information, the residual risks remaining on the machine are indicated below: such situations are deemed improper and therefore strictly forbidden.

Residual risk	Description of hazardous situation
Slipping or falling	The operator can slip due to water or dirt on the floor
Burns/abrasions (e.g. heating elements)	The operator deliberately or unintentionally touches some components inside the machine without using protective gloves
Electrocution	Contact with live parts during maintenance operations carried out with the electrical panel powered
Sudden closing of the lid/door/oven door (if present, depending on the appliance type)	The operator for normal machine use could suddenly and deliberately close the lid/door/oven door (if present, depending on the appliance type)
Tipping of loads	When handling the machine or the packing containing it, using unsuitable lifting systems or accessories or with the unbalanced load

Mechanical safety characteristics, hazards

- The appliance does not have sharp edges or protruding parts. The guards for the moving and live parts are fixed to the cabinet with screws, to prevent accidental access.



CAUTION

In case of a significant anomaly (e.g. short circuits, wires coming out of the terminal block, motor breakdowns, worn electrical cable sheathing, smell of gas indicating possible leakage, etc.) the operator must: immediately deactivate the machine and disconnect all the supplies (electricity, gas, water).

A.5 Transport, handling and storage

- Due to their size, the machines can be stacked on top of each other during transport, handling and storage by complying with that specified on the slip placed on the packing.
- Do not stand under suspended loads during loading/unloading operations. Unauthorised personnel must not enter the work area.
- The weight of the appliance alone is not sufficient to keep it steady.
- For machine lifting and anchoring, do not use movable or weak parts such as: casing, electrical raceways, pneumatic parts, etc.
- Do not push or pull the appliance to move it, as it may tip over.
- Machine transport, handling and storage personnel must be adequately instructed and trained regarding the use of lifting systems and personal protection equipment suitable for the type of operation carried out (e.g. overalls, safety shoes, gloves and helmet).
- When removing the anchoring systems, make sure the stability of the machine parts does not depend on the anchoring and, therefore, that this operation does not cause the load to fall off the vehicle. Before unloading the machine components, make sure all the anchoring systems are removed.
- Machine positioning, installation and disassembly must be carried out by specialised personnel.

A.6 Installation and assembly

- The operations described must be carried out by personnel qualified (refer to D.1 *Characteristics of personnel trained for normal machine use*) in compliance with the current safety regulations, regarding the equipment used and the operating procedures.
- The plug, if present, must be accessible after positioning the appliance in the place of installation.
- Disconnect the appliance from the power supply before carrying out any installation procedure.

A.7 Electrical connection

Before connecting, make sure the mains voltage and frequency match those indicated on the appliance data plate.

- Work on the electrical systems must only be carried out by specialised personnel.
- Connection to the power supply must be carried out in compliance with the regulations and provisions in force in the country of use.
- If the power cable is damaged, it must be replaced by the Customer Care Service or in any case by specialised personnel, in order to prevent any risk.
- Verify that a safety circuit breaker is installed between the power cable of the appliance and the mains electric line. The contact opening max. distance and leakage current must comply with the local safety regulations.
- Be sure to power the equipment with systems that are protected against overvoltage; the manufacturer declines all responsibility for effects due to anomalies induced by the electrical supply system.

A.8 Water connection

(depending on the appliance and/or model)

The appliance must be connected to the water system in compliance with the current national regulations (and EN1717 for Italy).

- The appliance must be supplied with drinking water at a pressure of 1.5 – 3 bar.



WARNING

The manufacturer declines any liability if the **safety regulations** are not respected.



NOTE!

Only for Australia: The appliance shall be installed in accordance with AS / NZS 3500.1 and AS / NZS 3500.2 standards.

A.9 Machine space limits

- A suitable space must be left around the appliance (for operations, maintenance, etc.).
- This space must be increased in case of use and/or transfer of other equipment and/or means or if exit routes are necessary inside the workplace.

A.10 Positioning

- Install the appliance, taking all the safety precautions required for this type of operation, also respecting the relevant fire-prevention measures.
- Handle the appliance with care in order to avoid damage or danger to people. Use a pallet for handling and positioning.
- The installation diagram gives the appliance overall dimensions and the position of connections (gas, electricity, water). Check that they are available and ready for making all the necessary connections.

- Prevent the areas where the machine is installed to be polluted with corrosive substances (chlorine, etc.). In case such prevention cannot be guaranteed, the entire stainless steel surface has to be coated by a paraffin protective film spread by using a rag soaked with paraffin. The manufacturer declines any liability for corrosive effects due to external causes.
- The appliance can be installed separately or combined only with other appliances of the same range.
- The appliances are not suitable for recess-mounting. Leave a space of at least 100 mm between the appliance and side walls and 100 mm from the rear wall, or in any case an adequate space to enable subsequent servicing or maintenance operations.
- Suitably insulate surfaces that are at distances less than that indicated.
- Maintain a distance of at least 250 mm between the appliance and any combustible walls. Do not store or use flammable materials and liquids near the appliance.
- Check and, if necessary, level the appliance after positioning. Incorrect levelling can cause appliance malfunctioning.
- Wear protective gloves and unpack the machine, carrying out the following operations:
 - cut the straps and remove the protective film, taking care not to scratch the surface if scissors or blades are used;
 - remove the cardboard top, the polystyrene corners and the vertical protection pieces;
 - for appliances with stainless steel cabinet, remove the protective film very slowly without tearing it, to avoid leaving glue stuck to the surface;
 - should this happen, remove the traces of glue with a non-corrosive solvent, rinsing it off and drying thoroughly;
 - go over all stainless steel surfaces vigorously with a cloth moistened with paraffin oil in order to create a protective film.
- In case of electrical permanent connection: the device must be lockable in the open position and accessible even after the appliance is installed in its place.

A.11 Reasonably foreseeable improper use

Improper use is any use different from that specified in this manual. During machine operation, other types of work or activities deemed improper and that in general can involve risks for the safety of operators and damage to the appliance are not allowed. Reasonably foreseeable improper use includes:

- lack of machine maintenance, cleaning and periodical checks;
- structural changes or modifications to the operating logic;
- tampering with the guards or safety devices;
- failure to use personal protection equipment by operators, specialised personnel and maintenance personnel;
- failure to use suitable accessories (e.g. use of unsuitable equipment or ladders);
- keeping combustible or flammable materials, or in any case materials not compatible with or pertinent to the work, near the machine;
- wrong machine installation;
- placing in the machine any objects or things not compatible with its use, or that can damage the machine, cause injury or pollute the environment;
- climbing on the machine;
- non-compliance with the requirements for correct machine use;
- other actions that give rise to risks not eliminable by the Manufacturer.

The previously described actions are prohibited!

A.12 Machine cleaning and maintenance

- Before carrying out any cleaning or maintenance, disconnect the appliance from the power supply and carefully unplug it (if present).
- During maintenance, the cable and plug must be kept in a visible position by the operator carrying out the work.
- Do not touch the appliance with wet hands or feet or when barefoot.
- Do not remove the safety guards.
- Use a ladder with suitable protection for work on appliances with high accessibility (depending on the appliance type).
- Use suitable personal protection equipment (protective gloves). Refer to “A.2 *Personal protection equipment*” for suitable personal protection equipment.

Ordinary maintenance

- Disconnect the power supply before cleaning the appliance.
- Do not clean the machine with jets of water.

Precaution in case of long periods

- Machine maintenance, checking and overhaul operations must only be carried out by specialised personnel or the Customer Care Service, provided with adequate personal protection equipment (safety shoes and gloves), tools and ancillary means.
- Work on the electrical equipment must only be carried out by a specialised electrician or the Customer Care Service
- Put the machine in safe conditions before starting any maintenance operation.
- Respect the requirements for the various routine and extraordinary maintenance operations. Non-compliance with the instructions can create risks for personnel.

Preventive maintenance

- Preventive Maintenance reduces downtime and maximizes machines efficiency. Customer Care Service can provide advice on the best maintenance plan to be purchased based on the intensity of use and the age of the equipment.

Repair and extraordinary maintenance

- Repair and extraordinary Maintenance have to be carried out by specialised authorised personnel. The manufacturer declines any liability for any failure or damage caused by the intervention of an unauthorised technician by the Manufacturer and the original manufacturer warranty will be invalidated.

Parts and accessories

- Use only original accessories and/or spare parts. Failure to use original accessories and/or spare parts will invalidate the original manufacturer warranty and may render the machine not compliant with the safety standard.

A.13 Machine disposal

- Dismantling operations must be carried out by specialised personnel.
- Work on the electrical equipment must only be carried out by specialised personnel, with the power supply disconnected.
- Make the appliance unusable by removing the power cable and any compartment closing devices, to prevent the possibility of someone becoming trapped inside.

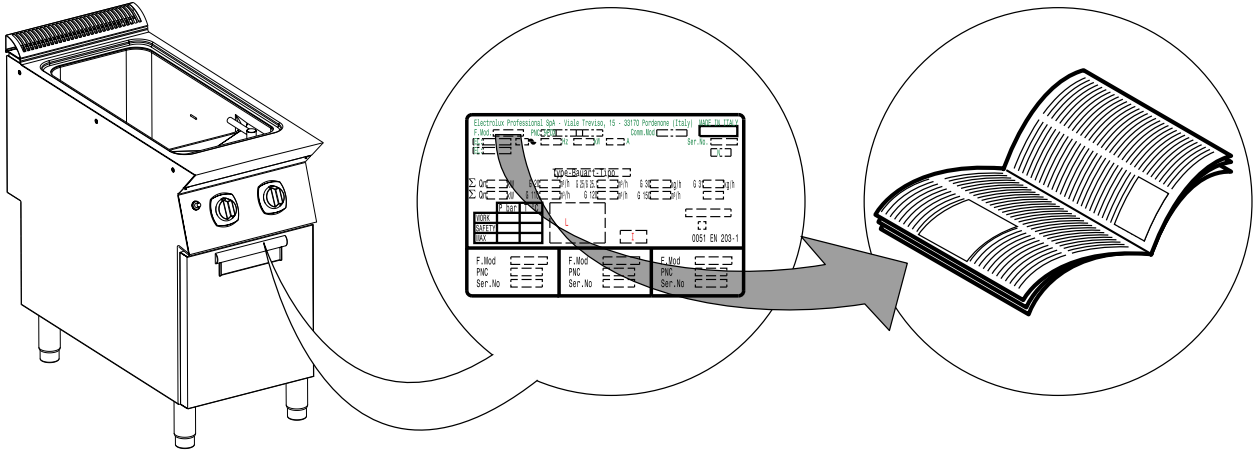
B TECHNICAL DATA

B.1 Dataplate position



IMPORTANT

This instruction manual contains information relevant to various appliances. See the dataplate located under the control panel to identify the appliance (see picture below).



IMPORTANT

When installing the appliance, make sure the electrical connection is carried out in compliance with that specified on the dataplate.

B.2 Appliance and manufacturer's identification data

An example of the marking or dataplate on the machine is given below:

GAS appliances

Electrolux Professional SpA - Viale Treviso, 15 - 33170 Pordenone (Italy) MADE IN ITALY							
F.Mod. <input type="text"/>	Comm.Mod. <input type="text"/>						
EL: <input type="text"/> Hz <input type="text"/> kW <input type="text"/> A	Ser.No. <input type="text"/>						
EL: <input type="text"/>	<input type="text"/>						
Type-Bauart-Tipo <input type="text"/>							
Σ Qr <input type="text"/> kW G 20 <input type="text"/> m ³ /h G 25/G 25 <input type="text"/> m ³ /h G 30 <input type="text"/> kg/h G 3 <input type="text"/> kg/h							
Σ Qr <input type="text"/> kW G 110 <input type="text"/> m ³ /h G 120 <input type="text"/> m ³ /h G 150 <input type="text"/> m ³ /h							
<table border="1"> <tr><th>WORK</th><th>P bar</th><th>T °C</th></tr> <tr><td> </td><td> </td><td> </td></tr> </table>	WORK	P bar	T °C				<input type="text"/>
WORK	P bar	T °C					
<table border="1"> <tr><th>SAFETY</th><td> </td></tr> </table>	SAFETY		<input type="text"/>				
SAFETY							
<table border="1"> <tr><th>MAX</th><td> </td></tr> </table>	MAX		<input type="text"/>				
MAX							
0051 EN 203-1							
F.Mod. <input type="text"/>	F.Mod. <input type="text"/>						
PNC <input type="text"/>	PNC <input type="text"/>						
Ser.No. <input type="text"/>	Ser.No. <input type="text"/>						

ELECTRICAL appliances

Electrolux Professional SpA - Viale Treviso, 15 - 33170 Pordenone (Italy) MADE IN ITALY							
F.Mod. <input type="text"/>	Comm.Mod. <input type="text"/>						
EL: <input type="text"/> Hz <input type="text"/> kW <input type="text"/> A	Ser.No. <input type="text"/>						
EL: <input type="text"/>	Type <input type="text"/>						
<input type="text"/>							
<table border="1"> <tr><th>WORK</th><th>P bar</th><th>T °C</th></tr> <tr><td> </td><td> </td><td> </td></tr> </table>	WORK	P bar	T °C				<input type="text"/>
WORK	P bar	T °C					
<table border="1"> <tr><th>SAFETY</th><td> </td></tr> </table>	SAFETY		<input type="text"/>				
SAFETY							
<table border="1"> <tr><th>MAX</th><td> </td></tr> </table>	MAX		<input type="text"/>				
MAX							
F.Mod. <input type="text"/>	F.Mod. <input type="text"/>						
PNC <input type="text"/>	PNC <input type="text"/>						
Ser.No. <input type="text"/>	Ser.No. <input type="text"/>						

The dataplate gives the product identification and technical data. The meaning of the various information given on it is listed below:

F.Mod.	factory description of product
Comm.Model	commercial description
PNC	production number code
Ser.No.	serial number
Type	family type
El	power supply voltage + phase
Hz	power supply frequency
kW	max. power input
A	current absorbed
Power unit El.	power
I	dust and water protection rating
CE	CE marking
AB	gas safety certificate number
N	certification group
0051	notified body
EN 203-1	EU standard
L	logo IMQ/GS
Cat	gas category

Pmbar	gas pressure
Electrolux Professional SpA Viale Treviso 15 33170 Porde- none Italy	manufacturer

B.3 Technical data

Gas appliances N9E

Data		MODELS	
		+9PCGD1MF0	+9PCGH2MF0
		400mm	800mm
Connection ISO 7/1	∅	1/2"	1/2"
Nominal heat output	kW – Max	16,5	33
	kW – Min.	-	-
Type of construction		A1	

Electric appliances N9E

Data		MODELS	
		+9PCED1MF0	+9PCEH2MF0
		400mm	800mm
Power supply voltage	V	400	400
Phases	No.	3+N	3+N
Frequency	Hz	50/60	50/60
Tank capacity (filling level)	L	40	40+40
Max Power	kW	10	20
Power supply cable section ¹	mm ²	2,5	6

1. Minimum recommended.

Gas/Electric appliances N7E

Data		MODELS				
		+7PCGD1KF0	+7PCGH2KF0	+7PCED1KF0	+7PCEH2KF0	+7PCED1KFP
		400mm	800mm	400mm	800mm	400mm
Tank capacity (filling level)	L	25	25+25	25	25+25	25
Connection ISO 7/1	∅	1/2"	1/2"	-	-	-
Nominal heat output	kW	11,5	23	-	-	-
Type of construction		A1	A1	-	-	-
Power supply voltage	V	-	-	380–400	400	400
Phases	No.	-	-	3+N	3+N	3+N
Frequency	Hz	-	-	50/60	50/60	50/60
Max Power	kW	-	-	5,4 – 6	10,8 – 12	8,2 – 9
Power supply cable section ¹	mm ²	-	-	1,5	4	2,5

1. Minimum recommended.

C GENERAL INFORMATION



WARNING

Refer to “Warning and Safety Information”.

C.1 Law requirements only for Australia

This appliance shall be installed only by authorised persons and in accordance with the manufacturer’s installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, local water supply regulations, AS5601-gas installation, health authorities and any other statutory regulations.

C.2 Introduction

Given below is some information regarding the intended use of this appliance, its testing, and a description of the symbols used (that identifies the type of warning), the definitions of terms used in the manual and useful information for the appliance user.

C.3 Intended use and restrictions

This appliance is designed for cooking food. It is intended for commercial use.

This appliance must not be used by minors and/or adults with limited physical, sensory or mental abilities or without adequate experience and knowledge regarding its use.

Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.



CAUTION

The machine is not suitable for installation outdoors and/or in places exposed to atmospheric agents (rain, direct sunlight, etc.).

C.4 Testing and inspection

Our appliances have been designed and optimized, with laboratory testing, in order to obtain high performance and efficiency.

Passing of the tests (visual inspection - gas/electrical test - functional test) is guaranteed and certified by the specific enclosures.

C.5 Copyright

This manual is intended solely for consultation by the operator and can only be given to third parties with the permission of Electrolux Professional SpA.

C.6 Keeping the manual

The manual must be carefully kept for the entire life of the machine, until scrapping. The manual must stay with the machine in case of transfer, sale, hire, granting of use or leasing.

C.7 Recipients of the manual

This manual is intended for:

- the carrier and handling personnel;
- installation and commissioning personnel;
- the employer of machine users and the workplace manager;
- operators for normal machine use;
- specialised personnel - Customer Care service (see service manual).

C.8 Definitions

Listed below are the definitions of the main terms used in the manual. It is advisable to read them carefully before use.

Operator	machine installation, adjustment, use, maintenance, cleaning, repair and transport personnel.
Manufacturer	Electrolux Professional SpA or any other service centre authorised by Electrolux Professional SpA.
Operator for normal machine use	an operator who has been informed and trained regarding the tasks and hazards involved in normal machine use.
Customer Care service or specialised personnel	an operator instructed/trained by the Manufacturer and who, based on his professional and specific training, experience and knowledge of the accident-prevention regulations, is able to appraise the operations to be carried out on the machine and recognise and prevent any risks. His professionalism covers the mechanical, electrotechnical and electronics fields etc.
Danger	source of possible injury or harm to health.
Hazardous situation	any situation where an operator is exposed to one or more hazards.

Risk	a combination of probabilities and risks of injury or harm to health in a hazardous situation.
Protection devices	safety measures consisting of the use of specific technical means (guards and safety devices) for protecting operators against risks.
Guard	an element of a machine used in a specific way to provide protection by means of a physical barrier.
Safety device	a device (other than a guard) that eliminates or reduces the risk; it can be used alone or in combination with a guard.
Customer	the person who purchased the machine and/or who manages and uses it (e. g. company, entrepreneur, firm).
Electrocution	an accidental discharge of electric current on a human body.

C.9 Responsibility

The Manufacturer declines any liability for damage and malfunctioning caused by:

- non-compliance with the instructions contained in this manual;
- repairs not carried out in a workmanlike fashion, and replacements with parts different from those specified in the spare parts catalogue (the fitting and use of non-original spare parts and accessories can negatively affect machine operation and invalidates the original manufacturer warranty);
- operations carried out by non-specialised personnel;
- unauthorized modifications or operations;
- missing, lack or inadequate maintenance;
- improper machine use;
- unforeseeable extraordinary events;
- use of the machine by uninformed and untrained personnel;
- non-application of the current provisions in the country of use, concerning safety, hygiene and health in the workplace.

The Manufacturer declines any liability for damage caused by arbitrary modifications and conversions carried out by the user or the Customer.

The employer, workplace manager or service technician are responsible for identifying and choosing adequate and suitable personal protection equipment to be worn by operators, in compliance with regulations in force in the country of use.

Electrolux Professional SpA declines any liability for inaccuracies contained in the manual, if due to printing or translation errors.

Any supplements to the installation, use and maintenance manual the Customer receives from the Manufacturer will form an integral part of the manual and therefore must be kept together with it.

D NORMAL USE



WARNING

Refer to "*Warning and Safety Information*"

D.1 Characteristics of personnel trained for normal machine use

The Customer must make sure the personnel for normal machine use are adequately trained and skilled in their duties, as well as ensuring their own safety and that of other persons. The Customer must make sure his personnel have understood the instructions received and in particular those regarding work hygiene and safety in use of the machine.

D.2 Characteristics of personnel enabled to operate on the machine

The Customer is responsible for ensuring that persons assigned to the various duties:

- read and understand the manual;
- receive adequate training and instruction for their duties in order to perform them safely;
- receive specific training for correct machine use.

D.3 Operator qualified for normal machine use

Must have at least:

- knowledge of the technology and specific experience in operating the machine;

- adequate general basic education and technical knowledge for reading and understanding the contents of the manual, including correct interpretation of the drawings, signs and pictograms;
- sufficient technical knowledge for safely performing his duties as specified in the manual;
- knowledge of the regulations on work hygiene and safety.

In case of a significant anomaly (e. g. short circuits, wires coming out of the terminal block, motor breakdowns, worn electrical cable sheathing, etc.) the operator for normal machine use must:

- immediately deactivate the machine and disconnect all the supplies (electricity, gas, water).

E INSTALLATION AND ASSEMBLY



WARNING

Refer to “Warning and Safety Information“

E.1 Introduction

To ensure correct operation of the appliance and maintain safe conditions during use, carefully follow the instructions given below in this section.



CAUTION

Before moving the appliance make sure the load bearing capacity of the lifting equipment used is suitable for its weight.

E.2 Customer's responsibilities

The tasks and works required of the Customer are:

- prearrange a high-sensitivity manual-reset magneto-thermal circuit-breaker;
- prearrange a device lockable in the open position for the connection to the power supply.
- check the floor planarity on which the machine is placed.
- install a rapid gas shutoff valve ahead of each individual appliance (depending on the model). Install the valve in an easily accessed place.
- for information regarding the electrical connection, refer to E.10.1 *Electric appliances* paragraph;

E.3 Disposal of packing

The packing must be disposed of in compliance with the current regulations in the country where the appliance is used. All the packing materials are environmentally friendly.

They can be safely kept, recycled or burned in an appropriate waste incineration plant. Recyclable plastic parts are marked as follows:

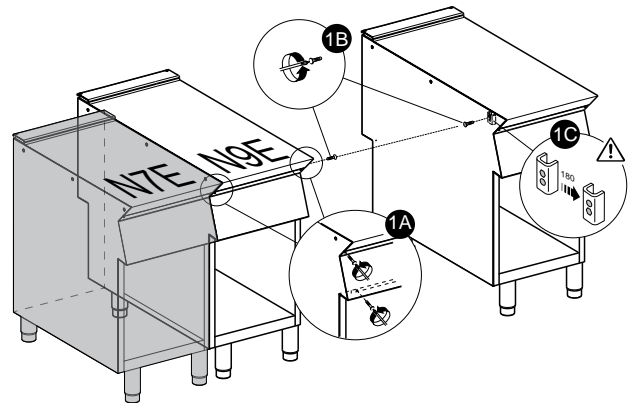
 PE	Polyethylene <ul style="list-style-type: none"> • Outer wrapping • Instructions bag
 PP	Polypropylene <ul style="list-style-type: none"> • Straps
 PS	Polystyrene foam <ul style="list-style-type: none"> • Corner protectors

The parts in wood and cardboard can be disposed of, respecting the current regulations in the country where the machine is used.

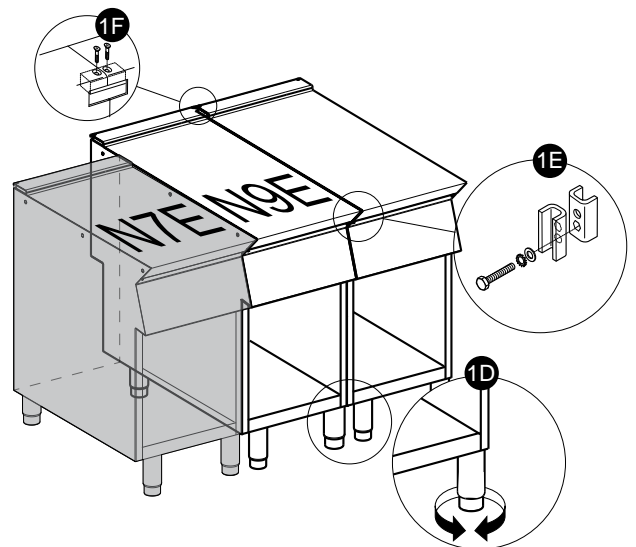
E.4 Joining Appliances

1. Undo the 4 fixing screws and remove the control panels of the appliances (Fig.1A);
2. Remove the fixing screw nearest the control panel, from each side to be joined (Fig.1B);

3. Bring the appliances together and turn the feet to level them until the tops match (Fig.1D);
4. Turn one of the two plates inside the appliances 180°C (Fig.1C);



5. From inside the control panel of the same appliance, join them at the front side, screwing one M5x40 Hex Head screw (supplied) on the opposite insert (Fig.1E);
6. From the rear of the appliances, insert the coupling plate (provided) in the side slots on the back panels;
7. Secure the plate with two flat head M5 screws provided (Fig.1F).



E.4.1 Floor Fixing (depending on the appliance and/or model)

To avoid accidental tipping of built-in half-module appliances installed separately, fix them to the floor carefully following the instructions enclosed with the corresponding accessory (F206136).

E.4.2 Installation On Bridge, Cantilever Frame Or Cement Plinth (depending on the appliance and/or model)

Carefully follow the instructions enclosed with the corresponding accessory. Follow the instructions supplied with the optional product chosen.

E.4.3 Sealing Gaps Between Appliances

Follow the instructions supplied with the optional sealing paste pack.

E.5 Gas, electricity and water connections (if present, depending on the appliance and/or model)

- Any installation work or maintenance to the supply system (gas, electricity and/or water, if present) must only be carried out by the utility company or an authorised installation technician.
- Refer to the appliance dataplate for the product code.
- See the installation diagram for the type and position of appliance connections.

E.6 Gas Connections

E.6.1 Introduction



CAUTION

This appliance is arranged and tested to operate with G20 gas 20 mbar;

To convert it to another type of gas, follow the instructions in E.6.6 *Conversion to another type of gas* paragraph of this section.

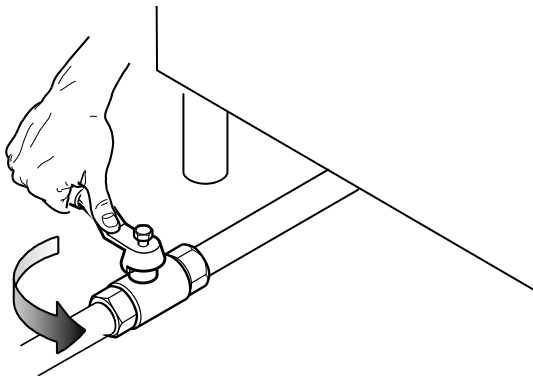
E.6.2 Fume exhaust

- “A1” type appliances have to be positioned under an extraction hood to ensure removal of fumes and steam produced by cooking; (not relevant for Australian standard).

For **AUSTRALIA**: the ventilation must be in accordance with Australian building codes and kitchen exhaust hoods must comply with AS/NZS1668.1 and AS 1668.2.

E.6.3 Before connecting

1. Make sure the appliance is arranged for the type of gas to be used. Otherwise, carefully follow the instructions given in E.6.6 *Conversion to another type of gas* paragraph of this section.
2. Fit a rapid gas shutoff tap/valve ahead of each appliance.
3. Install the tap/valve in an easily accessed place.



4. Clean the pipes to remove any dust, dirt or foreign matter which could block the supply.

The gas supply line must ensure the gas flow necessary for full operation of all the appliances connected to the system.

A supply line with insufficient flow will affect correct operation of the appliances connected to it.



IMPORTANT

Incorrect levelling of the appliance can affect combustion and cause malfunctioning.

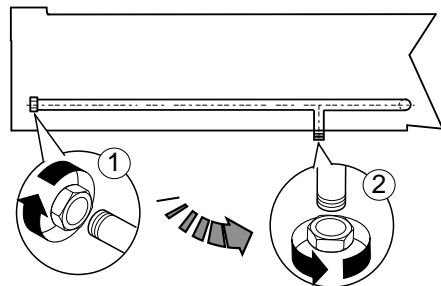
E.6.4 Connection (depending on the appliance and/or model)

Monoblock models

1. See the installation diagram for the position of the gas connection on the bottom of the appliance.
2. Remove the plastic cap protection (if present) from the gas manifold before connecting.

Countertop models (Only for N9E range)

1. See the installation diagram for the position of the gas connection on the bottom of the appliance.
2. Remove the plastic cap protection (if present) from the gas manifold before connecting.
3. Countertop models can be connected to the gas supply also using the rear connection:
 - a. operate at the back appliance;
 - b. unscrew the metal closing plug of the rear connection;
 - c. screw it tightly onto the bottom connection.



After installation, use soapy water to check connections for leaks.



NOTE!

Only for Australia: The gas connection is male 1/2 BSP.

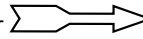
E.6.5 Gas pressure regulator

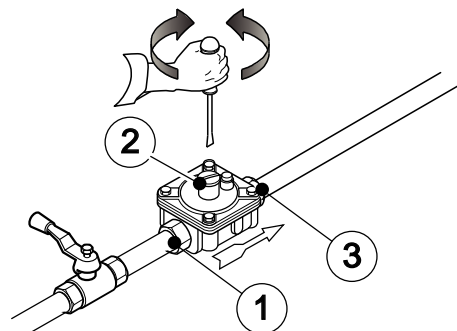
- The section of the gas supply line must be sufficient to ensure the gas flow necessary for full operation of all the appliances connected to the system.

If the gas pressure is higher than that specified or is difficult to regulate (not stable), install a gas pressure regulator (accessory code 927225) in an easily accessed position ahead of the appliance.

The pressure regulator should preferably be fitted horizontally, to ensure the right outlet pressure.

- | | |
|---|-------------------------------------------|
| 1 | connection side gas from mains |
| 2 | pressure regulator |
| 3 | connection side gas towards the appliance |

The arrow on the regulator  indicates the gas flow direction.





CAUTION

These models are designed and certified for use with natural or propane gas. For natural gas, the pressure regulator on the header is set to 8" w.c. (20 mbar).

For Australia: the gas pressure regulator supplied with the appliance must be fitted to the appliance inlet.

Adjust the test point pressure with one burner operating at maximum setting as follow:

Models N9E

- 0.95 KPa for Natural gas
- 2.65 KPa for Propane gas.

Models N7E

- 1.0 KPa for Natural gas
- 2.65 KPa for Propane gas.

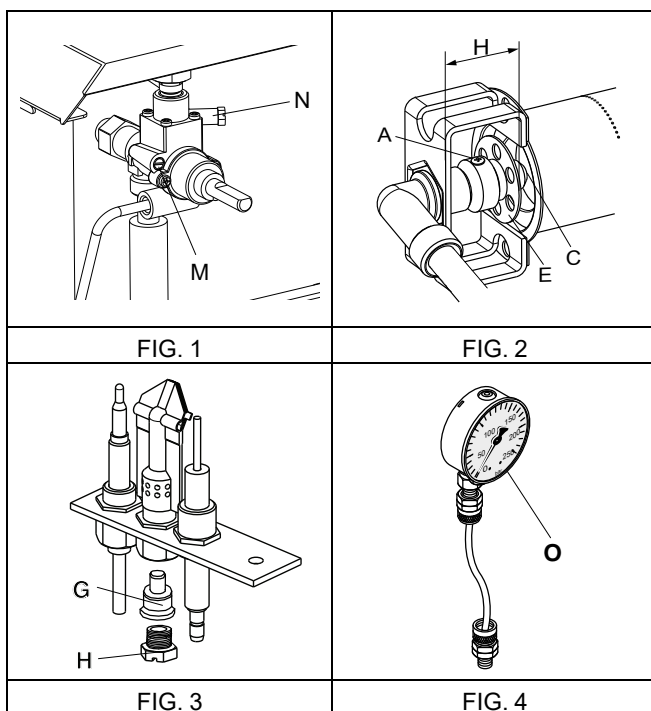
E.6.6 Conversion to another type of gas

Nozzle Table "B" (see Appendix) gives the type of nozzles to be used when replacing those installed by the manufacturer (the number is stamped on the nozzle body).

At the end of the procedure, carry out the following check-list:

1. burner nozzle/s replacement
2. correct adjustment of primary air supply to burner/s
3. pilot nozzle/s replacement
4. minimum flame screw/s replacement
5. correct adjustment pilot/s if necessary
6. correct adjustment of supply pressure (see technical data/ gas nozzles table)
7. apply sticker (supplied) with data of new gas type used

E.7 Gas appliances regulations



E.7.1 Supply pressure check (all versions)

Make sure the appliance is suitable for the type of gas available, according to that given on the dataplate (otherwise, follow the instructions given in E.6.6 *Conversion to another type of gas* paragraph of this section).

The supply pressure must be measured with the appliance operating, using a pressure gauge (min. 0.1 mbar).

1. Remove the control panel;
2. Remove screw "N" from the pressure point (see FIG. 1);
3. Connect the pressure gauge "O" (see FIG. 4).

4. Compare the value read on the pressure gauge with that given in Table "B" (see Appendix);
If the pressure gauge gives a reading outside the range of values in Table "B" (see Appendix), do not switch the appliance on.
Consult the gas company.

E.7.2 Primary air checking

The primary air is correctly adjusted when the flame does not float with the burner cold and there is no flareback with the burner hot.

1. Undo screw "A" (see FIG. 2);
2. Position aerator "E" at distance "H" given in Table "B" (see Appendix);
3. Retighten screw "A" and seal with paint.

E.7.3 Replacing the main burner nozzle

1. Loosen screw "A" (see FIG. 2);
2. Unscrew nozzle "C";
3. Remove the nozzle and aerator;
4. Replace nozzle "C" with one suitable for the type of gas, according to that given in table "B" (see Appendix);
The nozzle diameter is given in hundredths of mm on the nozzle body.
5. Insert nozzle "C" in aerator "E";
6. Then fit the two assembled components in their position;
7. Screw the nozzle "C" down and position aerator "E" at distance "H" according to that indicated in table "B", (see Appendix).
8. Retighten screw "A".

E.7.4 Pilot burner nozzle replacement

1. Undo screw coupling "H" (see FIG. 3);
2. Replace nozzle "G" with one suitable for the type of gas (see table "B", Appendix);
The nozzle identification number is indicated on nozzle body.
3. Retighten screw coupling "H".

E.8 Before completing the installation operations

- Use soapy water to check all gas connections for leaks.
- DO NOT use a naked flame to check for gas leaks.
- Light all the burners separately and also together, to check correct operation of the gas valves, rings and lighting.
- For each burner, adjust the flame regulator to the lowest setting, individually and together.
- After completing the operations, the installer must instruct the user on the correct method of use.

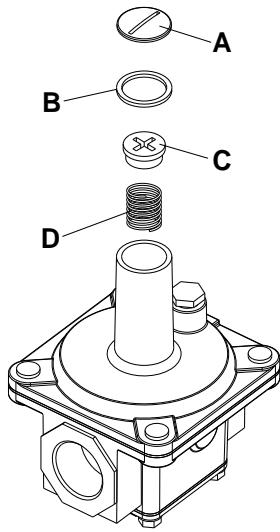
If the appliance does not work properly after carrying out all the checks, contact the local Customer Care service centre.

E.9 Replacing the adjustment spring of the pressure regulator (Only for Australia)

To replace the spring "D" of the pressure regulator with one suitable for the gas pressure type indicated in table "B" (see Appendix) proceed as follows:

1. Remove the seal cap "A", the seal cap gasket "B", the adjusting screw "C" and the spring "D" (see image);
2. Insert the new spring (blue colour = propane gas; silver colour = natural gas) and replace the adjusting screw;
3. Connect a pressure gauge to the appliance's test point pressure – (see paragraph E.7.1 *Supply pressure check (all versions)*);
4. Ignite the appliance's burners so to have the maximum gas consumption;
5. Regulate the adjustment screw until the pressure gauge shows the working pressure value (see paragraph E.6.5 *Gas pressure regulator*);

6. Replace the seal cap and gasket and screw tightly closed;
7. Remove the pressure gauge and close the test point pressure;
8. Prior to operation, test the gas pressure regulator for leaks.



E.10 Electrical connections

E.10.1 Electric appliances



WARNING

Before connecting, make sure the mains voltage and frequency match those indicated on the appliance dataplate.

N7E / N9E

1. Open the module door to access the terminal board (see detail 1 — FIG. 1).

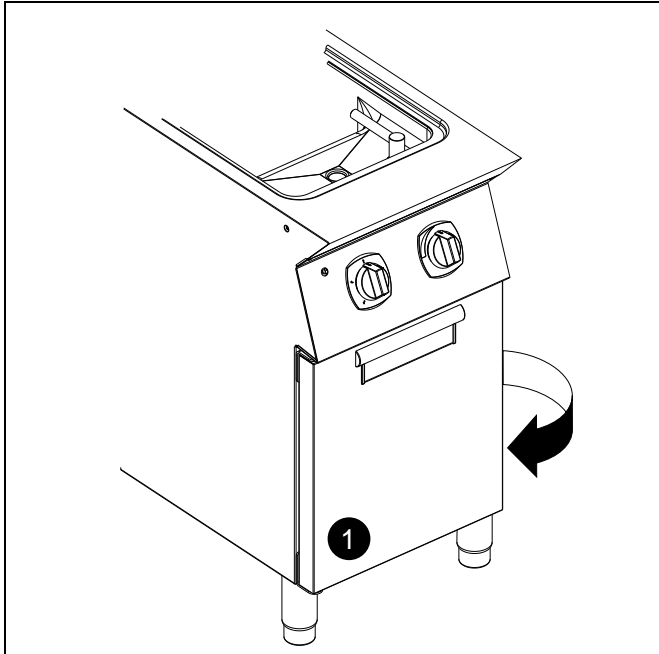


FIG. 1

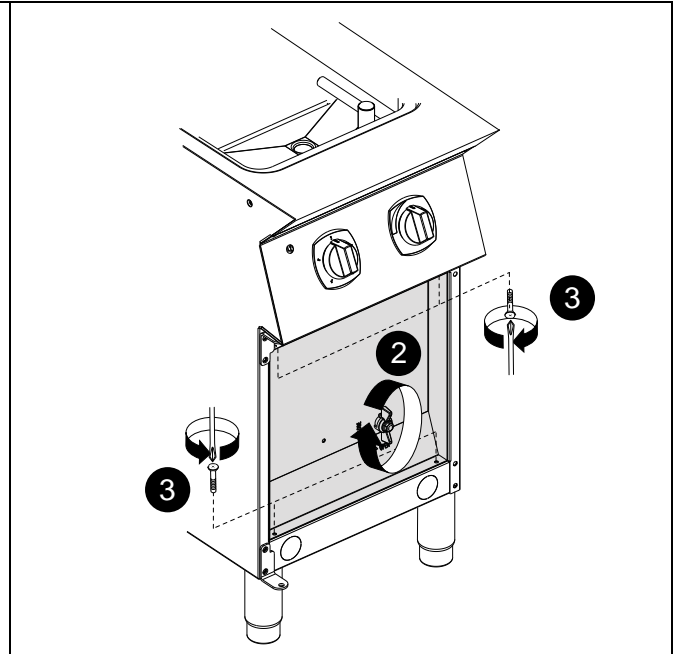


FIG. 2

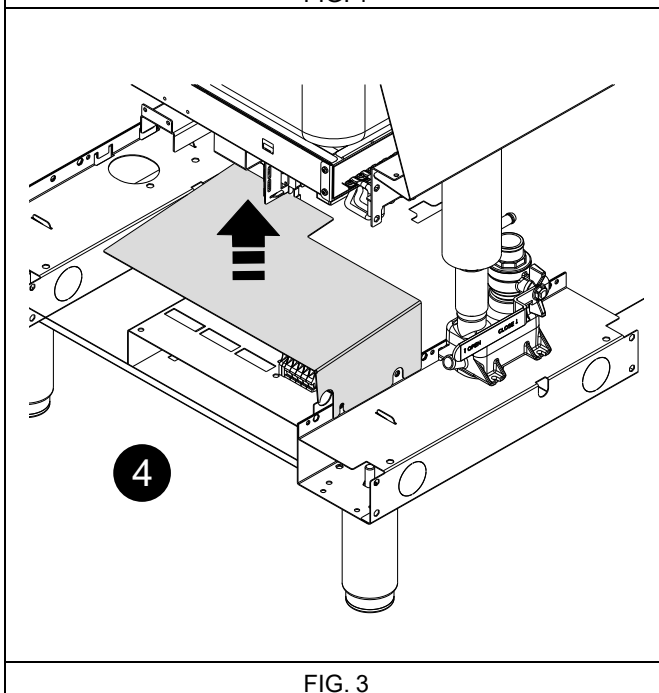


FIG. 3

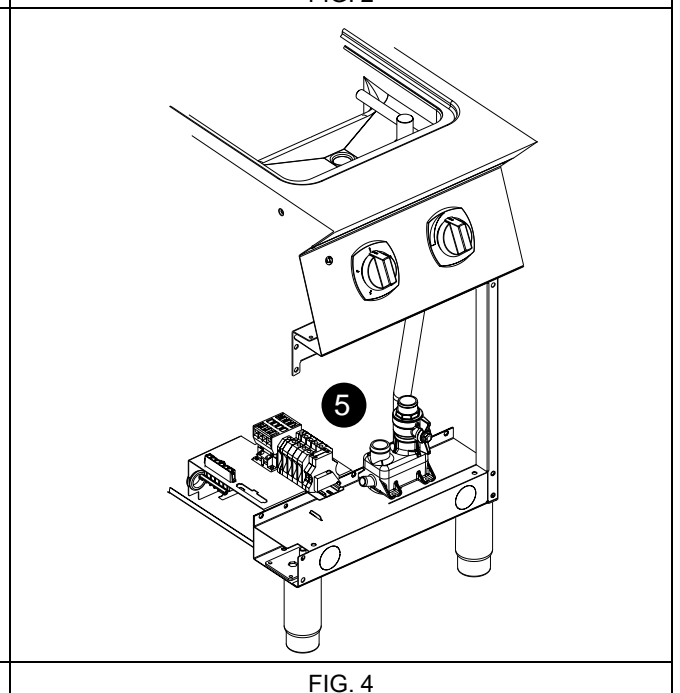


FIG. 4

2. Unscrew the knob of the drain valve (see detail 2 —FIG. 2).
3. Undo the four fixing screws to remove the front panel (see detail 3 —FIG. 2).
4. Loosen the screws of the terminal block protection panel to shift it upwards (see detail 4 —FIG. 3).
5. Connect the power cable to the terminal block according to the wiring diagram provided with the appliance (see detail 5 —FIG. 4).
The power cable must pass through a protection pipe (when provided for) and be secured with the special cable clamp at the pipe entry.
6. Secure the power cable with the cable clamp.
7. Refit the protection panel into its seat.

N7E with electronic control

In these models the power cable is already connected to the terminal block by factory setting (see FIG. 5 and FIG. 6).

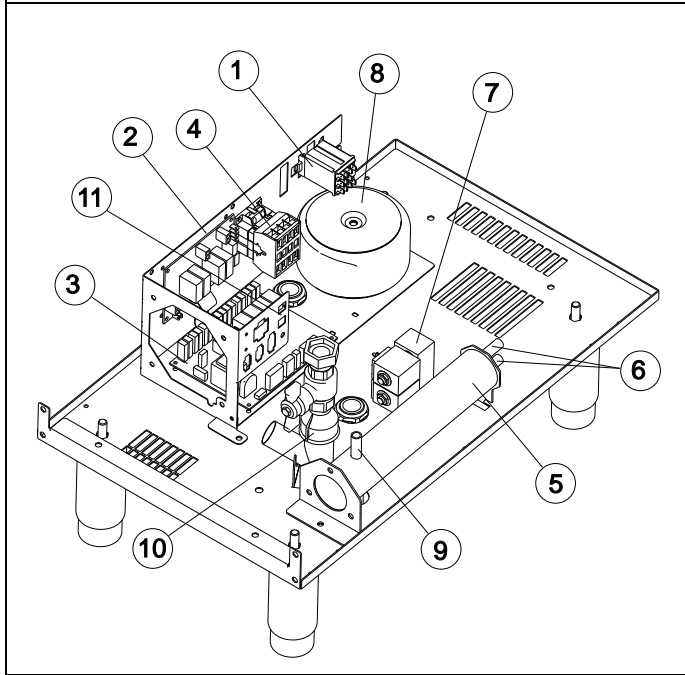


FIG. 5 — view from above

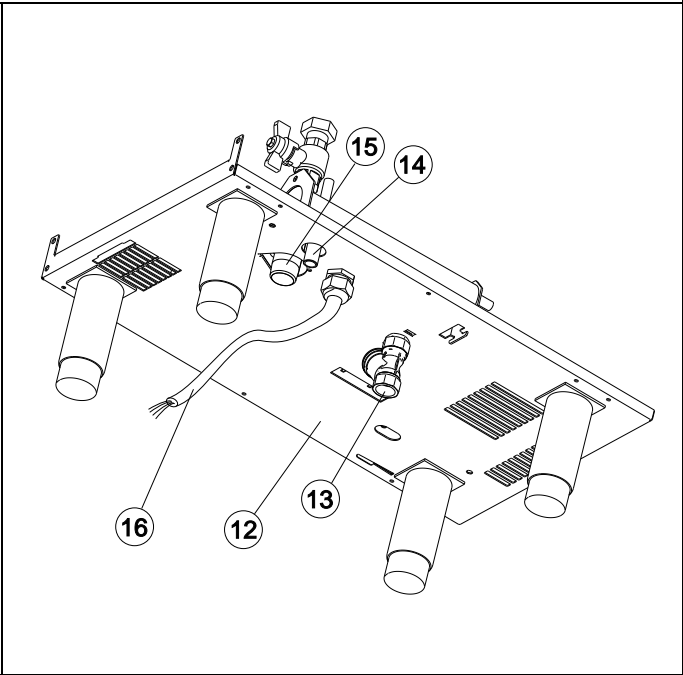


FIG. 6 — bottom view

1	Relay boiler
2	Relay board
3	Main Board
4	Power contactor
5	Boiler
6	Boiler inlet
7	Water solenoid valve
8	Auto transformer
9	Boiler outlet
10	Drain valve
11	Fuses

12	Cable clip
13	Drain
14	Boiler drain
15	Tank drain
16	Supply cable cord



IMPORTANT

The manufacturer declines any liability if the safety regulations are not respected.

E.10.2 Power cable

Unless otherwise specified, our appliances are not equipped with a power cable.

The installer must use a flexible cable having characteristics not lower than the H07RN-F rubber insulated type.

Protect the section of cable outside the appliance with a metal or rigid plastic tube.



WARNING

If the power cable is damaged, it must be replaced by the Customer Care service or in any case by specialised personnel, in order prevent any risk.



WARNING

The manufacturer declines any liability for damage or injury resulting from breach of the above rules or non-compliance with the electrical safety regulations in force in the country where the machine is used.

E.10.3 Earth leakage circuit breaker

Install a circuit breaker between the power cable of the appliance and the mains electric line.

The contact opening maximum distance and leakage current must comply with the local safety regulations.

E.10.4 Equipotential node and earth connection

Connect the appliance to an earth; it must be included in an equipotential node by means of the screw located under the appliance frame at the back right hand side.

The screw is marked with the symbol .

E.11 Water connection



CAUTION

The appliance must be connected to the water system in compliance with the current national regulations (and EN1717 per l'Italia).

The appliance must be supplied with drinking water at a pressure of 1.5 – 3 bar.



IMPORTANT

If the water pressure is higher than that specified, use a pressure reducer to avoid damaging the appliance.

For correct installation, the water inlet pipe must be connected to the mains using a mechanical filter and a shutoff valve. Before connecting the filter, allow a certain amount of water to run in order to clear the pipe of any waste matter.

E.11.1 Drain

The discharge water must be removed by means of a suitable receptacle resistant to a temperature of at least 100°C. The steam produced during the discharge stages must not come into contact with the appliance.

E.12 Safety thermostat

Appliances equipped with safety thermostat (overheating safety thermostat) that cuts in automatically when

temperatures exceed a set value, shutting off the gas supply (gas appliances) or the electricity (electric appliances).



IMPORTANT

Resetting of the safety thermostat must be carried out by specialised personnel; contact the Service Centre.



IMPORTANT

“Positive trip” effect safety thermostat (used on some equipment type as per norms prescriptions) interrupts the unit operability (heating) even in case the capillary is cut.

Similar effect, but with no damage for the safety thermostat, can happen if the machine body temperature drops below -10°C: in such cases, it is required to reset the safety thermostat while installing the machine, hence before connecting it to the mains.



IMPORTANT

On electric heated machines, only reset safety thermostat after disconnecting from the mains. Failure to disconnect from the mains causes the safety thermostat to brake and the unskilled person to risk electrocution.

Tampering with the safety thermostat invalidates the original manufacturer warranty.

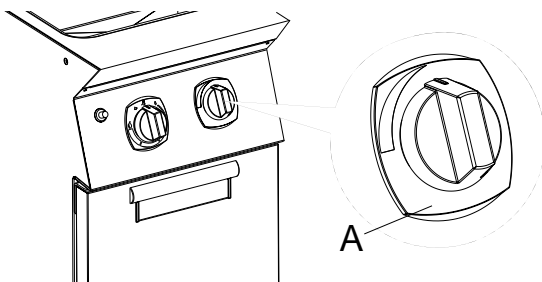
F INSTRUCTION FOR THE USER

F.1 General precautions

- The appliance is intended for industrial use by trained personnel.
- If possible, preheat the appliance immediately before use.
- This appliance must only be used for its specifically designed purpose, i. e. for cooking foods such as pasta, rice and similar products in water.
- Any other use is improper.
- The appliance must not be used as a fryer.
- Fill the water tank at least up to the reference mark.
- Do not use the appliance dry.
- Before use, carefully clean any industrial greases from the tank and baskets, proceeding as follows:
 - Fill the tank with water and normal detergent;
 - Bring to boil for a few minutes;
 - Empty the tank by means of the special tap;
 - Rinse it thoroughly with clean water.

F.2 Water filling

1. Open the water tap;
2. Turn the knob of tap “A” to fill the tank with water up to the marked level.



F.3 GAS MODELS – Tank heating

F.3.1 Lighting on

The control knob of tap “C” has the following positions:

●	= Off
★	= Pilot ignition
🔥	= Max. Flame (reaching temperature or boiling)
💧	= Min. Flame (standby stage with water kept at approximately 90°C)

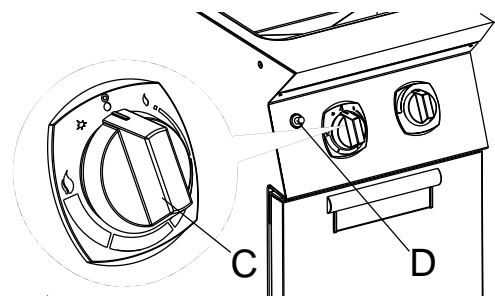
F.3.2 Pilot burner



NOTE!

Do not light the pilot burner or leave it on without water in the tank.

- Press knob “C” and turn it to position ★.
- Press the knob down fully and at the same time press piezoelectric igniter button “D” until the flame lights.



- Keep knob “C” pressed for about 20 seconds; when released, the pilot flame must stay alight. Otherwise, repeat the operation.

The pilot burner can be lit manually by bringing a flame to it.


F.3.3 Main burner



IMPORTANT

Do not light the main burner or leave it on if the water level is below the reference mark on the tank wall. Failure to observe the above can cause serious damage to the cooking tank and the functional parts of the appliance.

With the pilot flame lit:

- Turn knob “C” to position .

F.3.4 Cooking

When the water in the tank is boiling:

- Add salt, (only use pan salt, to avoid corrosive deposits on the tank bottom; if only coarse salt is available dissolve it in a separate container).
- Place the baskets with food to be cooked in the tank. The overflow pipe ensures control of the maximum water filling level and the removal of cooking froth.
- Use knob “C” to adjust tank heating according to the quantity and type of food being cooked.

F.3.5 Switching off

- Turn knob “C” to * to turn off the main burner.
- Turn the knob to ● to shut off the pilot burner.

F.4 ELECTRIC MODELS – Tank heating

F.4.1 Lightning on

The switch control knob has the following positions:

0	= Power Off (green indicator off)
1	= Low Power
2 – 3	= Medium Power
4	= High power



IMPORTANT

Do not activate tank heating or leave it on if the water level is below the reference mark on the right wall of the tank. Failure to observe the above can cause serious damage to the cooking tank and the functional parts of the appliance.

F.4.2 Cooking

When the water in the tank is boiling:

- Add salt, (only use pan salt, to avoid corrosive deposits on the tank bottom; if only coarse salt is available dissolve it in a separate container).

Therefore it is advisable to use salt in the proportion of 1% with respect to the water in the tank (e.g. cooking 1 kg of pasta = 10 litres of water +100 g of salt).



NOTE!

Water with hardness below 5 °F requires a higher percentage of salt (1.5 instead of 1%) for better cooking.

- Place the baskets with food to be cooked in the tank. The overflow pipe ensures control of the maximum water filling level and the removal of cooking froth.
- Operate the switch according to the quantity and quality of food to be cooked.

F.4.3 Switching off

- Turn the control knob to “0” to switch the appliance off.

F.5 At the end of work

- Make sure the power is switched off.
- Drain the water from the tank (see previous paragraph F.7 *Water drain*).
- Wash any residuals of food from the tank and baskets (see paragraph G.4 *Tank cleaning (daily)*).
- Turn off the main switch and the water valve upstream the appliance.

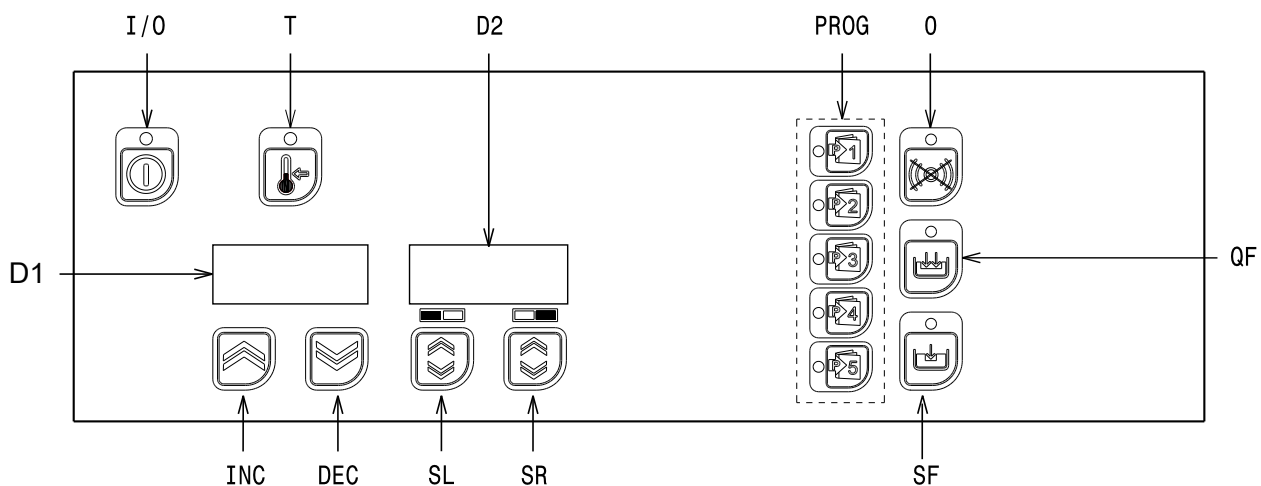


CAUTION

It is advisable to carry out this operation after the appliance has cooled (the inertia of heating, even if deactivated, can damage the tank if without water).

If this is not possible, fill the tank with cold water at the same time as emptying the cooking water.

F.6 ELECTRIC MODELS with ELECTRONIC CONTROL



I/O	ON/OFF button
T	Temperature real time visualization button
INC	Temperature increasing setting buttons (standard mode) / Time increasing setting buttons (programming mode only)
DEC	Temperature decreasing setting button (standard mode) / Time increasing setting button (programming mode only)
SL	Left side basket start/stop button
SR	Right side basket start/stop button

PROG	Resume program buttons
0	Free button (factory operations)
QF	Quick water filling start/stop button
SF	Slow water filling start/stop button
D1	Temperature display up to 99°C - Energy level display over 99°C (standard mode)/Time display (programming mode only)
D2	Active program display

F.6.1 Switch on and temperature control

- Press button **I/O** to switch ON: lamp test and tank water filling will run automatically.

When the tank has been filled the appliance will start heating, depending on the temperature set by the operator; The heating is controlled as follows:

- from 50° C up to 99°C push buttons "INC/DEC" to increase/decrease the temperature (each pressing increase/decrease by 1°C; holding on one of the buttons "INC/DEC" will make increasing/decreasing faster);
- over 99°C push buttons "INC/DEC" to increase/decrease the energy level (o=50%; oo=75%; ooo=90%; oooo=100%);
- visualize real time temperature in the tank for a couple of seconds: push button "T".

The appliance will automatically set the temperature/energy level at the value working when switched OFF (factory deliveries at 50°C).

F.6.2 Automatic Lifting programs

This appliance is equipped with 2 or 4 (depending on the model) lifting motors controlled by a user friendly electronic.

It is possible to program different cooking cycles and store up to 5 different cooking times, easy to resume for a quick swap from a recipe to another.

F.6.3 Set a time (programming mode)

- Press and hold one of the buttons "PROG" (buttons PROG are called respectively: p1, p2, p3, p4, p5) until the relevant name is displayed on D2, the relevant time is displayed on D1 and the pushed button is backlit.
- Push buttons "INC/DEC" to increase/decrease the time (with steps of 5 seconds) from 15 seconds up to 20 minutes of cooking time.
- Swap to another time program just pushing on another of the buttons "PROG" and store new time (active button is always backlit).
- Push and hold the backlit button "PROG" until escaping from the programming mode.

F.6.4 Assign programs to lifter

- Push one of the buttons "PROG" to resume one of the pre-set time; The button will be backlit.
- Push the button "SL" to assign the time of the backlit program to the left side lifter;
- Push the button "SR" to assign the time of the backlit program to the right side lifter;
- Push the backlit button "PROG" for escaping from the assignment mode.

F.6.5 Start/stop a cooking cycle

- Push one of the buttons "SL/SR": the lifter will go down and count down will start in hidden mode; last 10 seconds of the program will be displayed on "D2".

- Stop the cooking cycle at need by pushing on the button of the relevant lifter.

F.6.6 Manual water filling

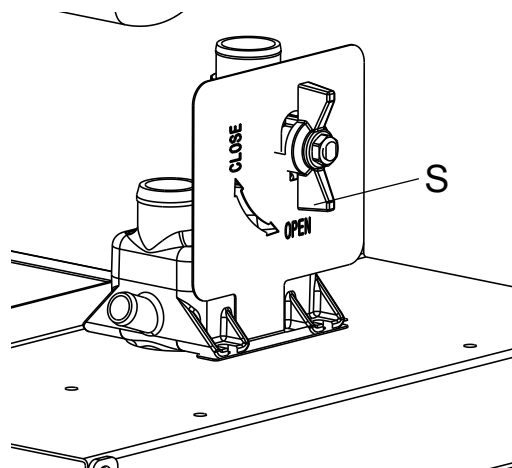
- Start/Stop quick water filling at need by pushing button "QF".
- Start/Stop slow water filling at need by pushing button "SF".

F.6.7 SWITCH OFF

Push button "I/O" to switch OFF the appliance.

F.7 Water drain

- At the end of the cooking always empty the tank for avoiding corrosive deposits.
- Always wait the water cools down till 60 °C before emptying the tank.
- Empty the tank by operating on the knob "S" of the draining valve.



F.8 At the end of work

- Make sure the power is switched off.
- Drain the water from the tank (see previous paragraph F.7 *Water drain*).
- Wash any residuals of food from the tank and baskets (see paragraph G.4 *Tank cleaning (daily)*).
- Turn off the main switch and the water valve upstream the appliance.



CAUTION

It is advisable to carry out this operation after the appliance has cooled (the inertia of heating, even if deactivated, can damage the tank if without water). If this is not possible, fill the tank with cold water at the same time as emptying the cooking water.

G MACHINE CLEANING AND MAINTENANCE

G.1 Informations for maintenance

Routine maintenance operations can be carried out by non-specialised personnel, carefully following the instructions given below.



NOTE!

The manufacturer declines any liability for operations carried out on the machine without following these instructions.

G.2 External parts

SATIN-FINISH STEEL SURFACES (daily)

- Clean all steel surfaces: dirt is easily removed when it has just formed.
- Remove grime, fat and other cooking residuals from steel surfaces when cool using soapy water, with or without detergent, and a cloth or sponge.
Dry the surfaces thoroughly after cleaning.
- In case of encrusted grime, fat or food residuals, go over with a cloth or sponge, wipe in the direction of the satin finish and rinse often:
Rubbing in a circular motion combined with the particles of dirt on the cloth/sponge could spoil the steel's satin finish.
- Metal objects can spoil or damage the steel: damaged surfaces become dirty more easily and are more subject to corrosion.
- Restore the satin finish if necessary.

SURFACES BLACKENED BY HEAT (when necessary)

- Exposure to high temperatures can cause the formation of dark marks.
These do not constitute damage and can be removed by following the instructions given in the previous section.

G.3 Internal parts (every year)



IMPORTANT

Operations to be carried out only by specialised personnel.

- Check the condition of the internal parts.
- Remove any deposits of dirt inside the appliance.
- Check and clean the discharge system.



IMPORTANT

In particular conditions (e.g. intensive use of the appliance, salty environment, etc.) the above cleaning should be more frequent.

G.4 Tank cleaning (daily)



WARNING

It is advisable to carry out this operation after the appliance has cooled (the inertia of heating, even if switched off, can damage the tank if empty).

If this is not possible, fill the tank with cold water at the same time as emptying the cooking water.

G.7 Brief Troubleshooting guide

All components requiring maintenance are accessible from the front of the appliance, after removing the control panel and front panel.

Even with normal use, malfunctions can occur.

Malfunction	Possible causes:
The pilot burner does not light.	<ul style="list-style-type: none"> • Insufficient pressure in gas pipes • Nozzle blocked. • Faulty gas valve.
The pilot burner goes out.	<ul style="list-style-type: none"> • The pilot burner is not heating the thermocouple sufficiently. • The gas valve knob is not being pressed enough. • Lack of gas pressure at the valve. • Faulty gas valve.



WARNING

Do not use steel wool, metal object and / or products containing chloride which could damage the stainless steel surface.

- Drain completely the water from the tank (see paragraph F.7 *Water drain*).
- Remove any residuals of food, grime, fat, other cooking residuals and starch from the tank and baskets, using soapy water, with or without detergent, applied with a cloth or sponge, when cool.
- Rinse carefully tank and baskets removing any residual of detergent.
- **Carefully dry the tank and baskets to avoid the stagnation of liquids.**

G.5 Scale

Steel surfaces (when necessary)

- Remove any scale (stains or marks) left by water on steel surfaces using suitable natural detergents (e.g. vinegar) or chemical (e.g. "STRIPAWAY" produced by ECOLAB).

Vinegar

- Heat for about 5 minutes.
- Allow the vinegar to work for at least 20 minutes.
- Rinse with plenty of demineralised water.

Chemical detergent

- Heat for about 3 minutes.
- Allow the solution to work for at least 10 minutes.

G.6 Idle periods

If the appliance is not going to be used for some time, take the following precautions:

- Close the valves or main switches ahead of the appliances;
- Go over all stainless steel surfaces vigorously with a cloth moistened with paraffin oil in order to create a protective film;
- Periodically air the premises;
- Have the appliance checked before using it again;
- For the electric heated models: switch the machine On at the minimum rate of heat for at least 45 minutes; this will allow moisture/humidity accumulated into the heating elements to evaporate without damaging the elements.

The main burner does not light	<ul style="list-style-type: none"> • Loss of pressure in gas pipe. • Blocked nozzle or faulty gas valve. • Burner with gas outlet holes clogged.
INSTRUCTIONS FOR REPLACING COMPONENTS (to be carried out only by specialised personnel) Remove the front panel to access:	
Gas valve	<ul style="list-style-type: none"> • Unscrew the pilot and thermocouple pipe, unscrew the gas inlet and outlet unions. • For installation carry out the same procedure in reverse order.
Pilot burner, thermocouple, igniter assembly	<ul style="list-style-type: none"> • To replace the igniter and thermocouple loosen the fixing screws and remove the components. • To replace the pilot burner undo the gas pipe, remove the pilot burner assembly. • Replace the components, proceeding in reverse order to refit the parts.
Main burner	<ul style="list-style-type: none"> • Unscrew the gas connection from the nozzle holder. • Undo the screws fixing the burner to the support. • Remove the pilot burner assembly by undoing the screws. • For installation carry out the same procedure in reverse order, making sure that when positioning the burner the centring pins, located at the back of the burner, enter their special seats.

G.8 Maintenance and schedule

All the components requiring maintenance are accessible from the front or the rear panel of the appliance.

Maintenance frequency

- Machine maintenance, checking and overhaul operations must only be carried out by a specialised Technician or the Customer Care Service, provided with adequate personal protection equipment (safety shoes and gloves), tools and ancillary means.
- Work on the electrical equipment must only be carried out by a specialised electrician or the Customer Care Service.
- To ensure constant machine efficiency, it is advisable to carry out the checks with the frequency given in the following table:

Maintenance, inspections, checks and cleaning	Frequency	Responsibility
Ordinary cleaning • general cleaning of machine and surrounding area.	Daily	Operator
Mechanical protection devices • check their condition and for any deformation, loosening or removed parts.	Yearly	Service
• Control check the mechanical part, for cracks or deformation, tightening of screws: check the readability and condition of words, stickers and symbols and restore if necessary.	Yearly	Service
Machine structure • tightening of main bolts (screws, fixing systems, etc.) of machine.	Yearly	Service
• Safety signs check the readability and condition of safety signs.	Yearly	Service
• Electrical control panel check the electrical components installed inside the electrical control panel. Check the wiring between the electrical panel and machine parts.	Yearly	Service
• Electrical connection cable and plug check the connection cable (replace if necessary) and plug.	Yearly	Service
• Extraordinary machine maintenance check all gas components (if present).	Yearly	Service
General machine overhaul • check all components, electrical equipment, corrosion, pipes...	Every 10 years ¹	Service

1. the machine is designed and built for a duration of about 10 years. After this period of time (from commissioning) the machine must undergo a general inspection and overhaul. Some examples of checks to be carried out are given below.

- Check for any oxidised electrical components or parts; if necessary, replace them and restore the initial conditions;
- Check the structure and welded joints in particular;
- Check and replace bolts and/or screws, also checking for any loose components;
- Check the electrical and electronic system;
- Check the functionality of safety devices;
- Check the general condition of protection devices and guards.

**NOTE!**

It is advisable to stipulate a preventive and scheduled maintenance contract with the Customer Care Service.

Disassembly

- All scrapping operations must occur with the machine stopped and cold and the electrical power supply disconnected.
- Work on the electrical equipment must only be carried out by a qualified electrician, with the power supply disconnected.
- To carry out these operations it is necessary to use: overalls, safety shoes and gloves.
- During disassembly and handling of the various parts, the minimum height from the floor must be maintained.

G.9 Repair and extraordinary maintenance**NOTE!**

Repair and extraordinary maintenance have to be carried out by specialised authorised personnel, who can ask the manufacturer to supply a servicing manual.

- Electrolux - Tom Stoddart Pty Ltd — 39 Forest Way, Karawatha QLD 4117 — call 1-300-307-289
- Zanussi - JL Lennard Pty Ltd — 42 Giffard Street, Silverwater NSW 2128 — call 1-800-777-440
- Diamond - Semak Food Service Equipment — 18, 87-91 Hallam South Road, Hallam VIC 3803 — call 03 9796 4583

G.10 Maintenance contacts (only for Australia)

For service and spare parts, please contact:

H MACHINE DISPOSAL**WARNING**

Refer to “*Warning and Safety Information*”

H.1 Waste storage

At the end of the product's life-cycle, make sure it is not dispersed in the environment. The doors must be removed before scrapping the appliance.

SPECIAL waste materials can be stored temporarily while awaiting treatment for disposal and/or permanent storage. In any case, the current environmental protection laws in the user's country must be observed.

H.2 Procedure regarding appliance dismantling macro operations

Before disposing of the machine, make sure to carefully check its physical condition, and in particular any parts of the structure that can give or break during scrapping.

The machine's parts must be disposed of in a differentiated way, according to their different characteristics (e.g. metals, oils, greases, plastic, rubber, etc.).

Different regulations are in force in the various countries, therefore comply with the provisions of the laws and competent bodies in the country where scrapping takes place.

In general, the appliance must be taken to a specialised collection/ scrapping centre.

Dismantle the appliance, grouping the components according to their chemical characteristics, remembering that the compressor contains lubricant oil and refrigerant fluid which can be recycled, and that the refrigerator components are special waste assimilable with urban waste.



The symbol on the product indicates that this product should not be treated as domestic waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and human health. For further information on the recycling of this product, contact the local dealer or agent, the Customer Care service or the local body responsible for waste disposal.

**NOTE!**

When scrapping the machine, any marking, this manual and other documents concerning the appliance must be destroyed.

CE

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