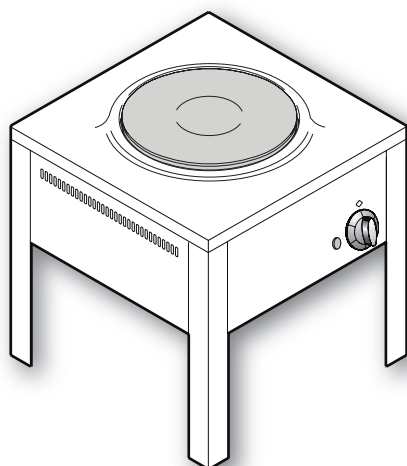


ELECTRIC STOVE

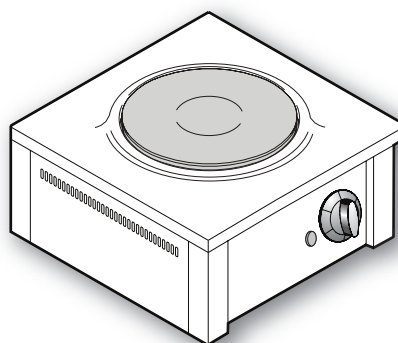
Series 650

Models: FOE/30 , FOE/31 , FOE/32L , FOE/32C

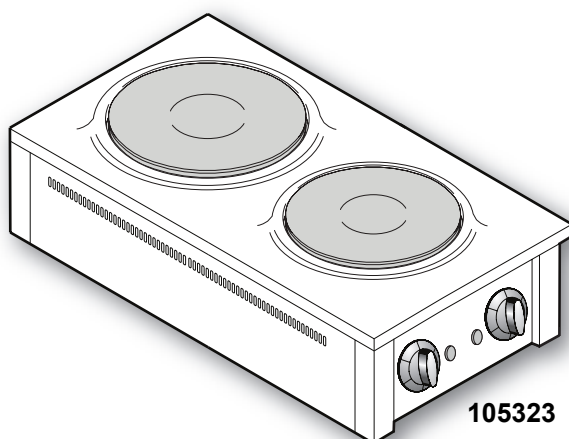
Installation and Operation Manual



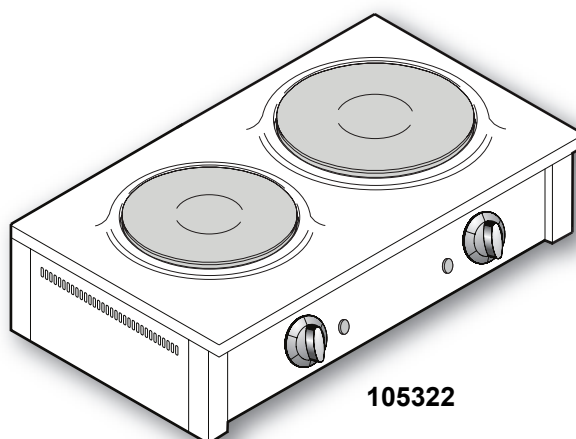
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1. General

Read the instructions in this handbook carefully: they contain important information regarding proper, efficient and safe installation, operation and maintenance of the appliance.

Keep this handbook in a safe place where it is readily available for consultation by other users of the appliance.

This appliance must be installed in accordance with the manufacturer's instructions and local regulations, and it must be connected to the electrical supply exclusively by a licensed electrician.

Persons responsible for using this appliance must be specifically trained in its operation.

Switch off the appliance in the case of faults or incorrect operation. The periodical function checks prescribed in this handbook must be carried out in compliance with the relevant instructions. The appliance must be serviced by a technically qualified person authorized by the manufacturer and using exclusively genuine original spare parts when replacements are necessary.

Failure to comply with the foregoing prescriptions may compromise the safety of the appliance.

1.1 Symbols used in the manual



This symbol indicates situations associated with imminent safety hazards. Compliance with the instructions provided is mandatory in order to prevent injury.



This symbol indicates the correct procedures to adopt to avoid unacceptable cooking results, damage to the appliance, and hazardous situations.



This symbol denotes recommendations designed to allow the user to obtain the maximum possible performance from the appliance.

1.2 Symbols affixed to the appliance



This symbol indicates the presence of electrical terminals behind the component to which it is affixed. The component in question may be removed exclusively by qualified personnel.

1.3 Checking correspondence between the handbook and the appliance

The appliance serial number is shown on the rating plate. If the handbooks are misplaced, new copies may be ordered from the manufacturer or the local dealer. When ordering new handbooks always quote the serial number shown on the rating plate.

2. Safety

2.1 Using the appliance safely



Being designed for professional use, this appliance should be used by qualified personnel only.

Never leave the appliance unattended while in use!

Do not move the appliance while hot!



IF OIL SHOULD CATCH FIRE, NEVER USE WATER TO EXTINGUISH IT.

2.2 Safety instructions in case of malfunction

If oil should catch fire, use a fire extinguisher or an extinguishing blanket to smother the fire.

In the event of failure or malfunction, disconnect power to the appliance. Call service.

In an emergency, use the main switch to disconnect power to the appliance.

2.3 Disposing of the appliance

This appliance has been made of recyclable raw materials and it does not contain any hazardous or toxic substances. Dispose of the appliance in full compliance with applicable local regulations in force where the appliance is being used. Packaging materials should be sorted according to their types and delivered to specific collection sites. Please abide by environmental protection regulations.

3. Descrizione funzionale

3.1 Intended use

This electric range is intended to cook food in pots and pans placed on the cooking plates.

3.1.1 Prohibited use

This electric range is not designed to cook food directly on the cooking plates.

3.2 Construction

Stainless steel bearing structure resting on four height-adjustable feet. Outer covering and worktop are all stainless steel (AISI 304).

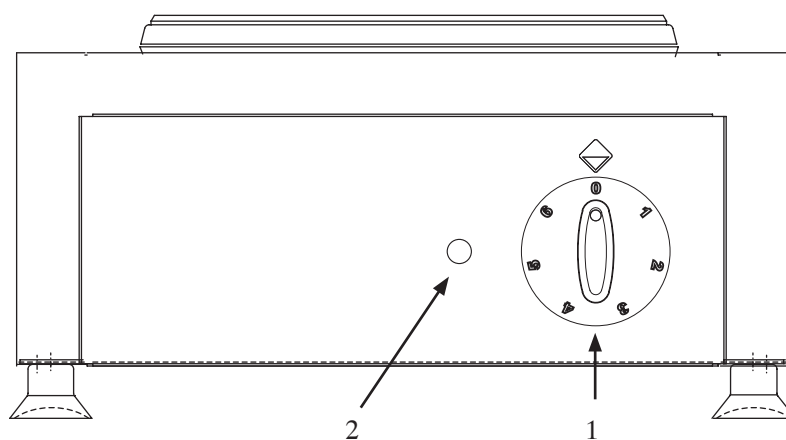
3.3 Operating principle

The heating elements underneath the cooking plates heat their surface to the desired temperature.

When cooking food, any energy savings will depend on the quality of pots and pans, and in particular of their bottom.

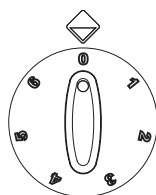
Pots and pans should have a diameter slightly larger than the cooking plate and be suitable for electric cooking plate cooking.

3.3.1 Operating switches and pilot lights



1. 7-position selector switch
2. "Power on" pilot light

By turning the selector switch to the desired setting, the pilot light will go on and the cooking plate will start heating. Heating is effected by means of conductive heat provided by electric cast-iron cooking plates. Cooking plate temperature can be controlled by a 7-position switch.



1



2



3

1. OFF position
2. Lowest effect
3. Highest effect

4. Operating instructions

4.1 Before using the appliance

4.1.1 Preparing the use

Remove all packaging materials and adhesive films from the range very carefully. Remove the protective plastic film from the panels, being careful not to leave any traces of glue on the steel surface; if necessary, remove any glue traces left by using non-flammable solvents.

Before cooking food for the first time, we recommend cleaning the appliance --and especially the cooking plates-- thoroughly.

Before cleaning the stainless steel parts, make sure that the detergent you intend to use does not contain any abrasive substances and is suitable for stainless steel surfaces.

After cleaning the appliance, rinse it with clean water and wipe it dry with a cloth.

Before using the cooking plates for the first time, you should heat them to the highest temperature for about 4 minutes, without placing any pots on them. During this first stage, the protective coating will harden and reach its highest strength.



Never place the appliance under a jet of water to clean it!

4.2 Using the appliance

4.2.1 Turning on the appliance

Turn on the appliance using the safety switch located outside the appliance.

By turning the knob to the desired effect setting, the pilot light will go on and the cooking plate will start heating. Heating is effected by means of conductive heat provided by electric cast-iron cooking plates.

4.2.2 Cooking

1. Select the desired cooking effect using the selector switch
2. When cooking food, any energy savings will depend on the quality of pots and pans, and in particular of their bottom.
3. Pots and pans should have a diameter slightly larger than that of the cooking plate and be suitable for electric cooking.
4. Always place lids on pots while cooking
5. Use the HIGHEST setting to reach the desired cooking temperature, and then turn effect down and keep it as low as required to continue cooking.



Never leave the appliance unattended while in use!



In the everyday use, only perfectly dry pots and pans should be used. Never place any wet containers or any objects on which water may have condensed (such as pot lids) on the cooking plates.

4.2.3 Turning off the appliance

Turn the electric range off by turning the selector switch to the “0” position. Now, the green pilot light will also go off.



The cooking plates may still be burning hot!

4.3 After-use care

4.3.1 Cleaning



Before carrying out any cleaning or maintenance operations, turn the appliance off and disconnect it from the electricity supply.



The main causes for stainless steel wear or corrosion are:

- using abrasive or acid detergents, especially chlorine-based products such as hydrochloric acid or sodium hypochlorite (bleach). Therefore, before buying a detergent, make sure that it does not cause stainless steel corrosion;
- stagnation of ferrous deposits (such as those created by rust dissolved in the water flowing through the piping, especially after the appliance has remained idle for some time). Therefore, avoid such stagnation. Do not use wire wool pads to remove the most stubborn food stains. Use, rather, wool or spatulas made of stainless steel or softer, non-ferrous materials;
- stagnation of substances having acid components such as vinegar, lemon juice, sauces, salt, etc. Avoid prolonged contact of the stainless steel surfaces of the appliance with those substances. The evaporation of saline solutions over the surfaces of the appliance is particularly harmful to them.

Cleaning the appliance thoroughly on a daily basis (switch power off!) is the best way to keep it in excellent working condition and increase its lifetime.



Never use direct water jets to clean the appliance, as this could cause water to enter the appliance and damage it.

4.3.2 Routine cleaning

Clean the appliance with a damp cloth and soapy water or detergent, but avoid acid or abrasive detergents as discussed above. Those detergents should not even be used to clean the floor near the appliance, as their vapours may deposit on the steel surfaces and damage them. Rinse the appliance off with clean water and wipe it dry.

Carry out routine cleaning using a damp cloth. To remove the most stubborn food stains, pour a small quantity of regular detergent on the cloth. Finally, eliminate any residue of detergent from the cooking plate and dry it by heating it for a few seconds. After completing this operation, apply a thin film of vegetable oil.

Scratches and dark stains

Scratches and dark stains may be smoothed or removed by using stainless steel wool pads or synthetic abrasive sponges, rubbing always in the same direction as the satin finish.

Rust

If you need to remove rust stains, contact manufacturers of industrial detergents to find a suitable product. Industrial descaling products can also be used for this purpose. After using the cleaner and rinsing off the appliance with clean water, an alkaline detergent may be required to neutralize any acid compounds left on the surface.



In order to prevent any corrosion spots from forming or any bad smells from building up as a result of the burning of food residue, you should make sure that the cooking plates have been thoroughly cleaned before each cooking cycle.

Idle period

If the appliance remains idle for some time or in the event of a failure, abnormal operation, etc., disconnect power to it; clean the appliance and wipe it dry, and then protect it by applying a film of a suitable product (such as vaseline oil spray or similar products).

If the appliance fails to work, contact the service.

4.3.3 Periodic maintenance

The following maintenance operation should be performed at least once a year:

- checking for proper operation of all control devices.

We strongly recommend concluding a maintenance agreement with the supplier, providing for at least one check-up per year.

Only qualified personnel are allowed to carry out service and maintenance procedures.

5. Installation

5.1 General information



The manufacturer cannot be held liable for any damage to property or injury to persons due to installation errors or inappropriate use of the appliance.

Check that the appliance is preset to use the voltage rating available at the location where it is installed. Should the available voltage rating be different, do not install the appliance.

5.2 Storage

If the appliance is stored in a warehouse where room temperature is below 0°C, it should be warmed up to at least +10°C prior to use.

5.3 Unpacking the appliance

Prior to installation, remove all packaging materials from the range. Some parts are wrapped in adhesive film, which should be thoroughly removed. Remove any glue traces left on the surfaces of the appliance by using suitable non-flammable substances. Absolutely avoid using abrasive substances.

5.4 Disposing of packaging materials

All packaging materials should be disposed of in compliance with the local regulations in force where the appliance is installed. Packaging materials should be sorted according to their types and delivered to specific collection sites. Please abide by environmental protection regulations.

5.5 Installation



If the range is installed near other electrical appliances, ensure that they do not interfere with each other. Each appliance should have an independently used power supply. Before turning on any heating element, make sure that all packaging materials and protective films have been removed.

Level the appliance using a bubble level. The appliance can be height-adjusted by means of its adjustable feet (height can be adjusted from 860 to 900 mm, while only small adjustments can be made to countertop appliances). In this way, the appliance will be firmly secured.

Ensure compliance with all workplace fire and safety regulations.



The appliance should be installed, serviced and connected to the power supply as well as started up only by an authorised installer that must ensure full compliance with the safety regulations in force in the place where the appliance is installed.



For your information, we remind you that all appliances installed in premises open to public must meet the following requirements:

The appliance must be both installed and serviced in compliance with all applicable rules and legal regulations in force, namely:

- Safety regulations on fire hazard and panic in premises open to public.
- General regulations valid for all appliances:
- Heating, ventilation, refrigeration, air-conditioning, and generation of steam and hot water for sanitary use.
- Installation of professional cooking appliances.
- Specific regulations applicable to each type of premises open to public (hospitals, shops, etc.).



If the appliance is installed with its sides next to flammable walls (made of wood or similar materials) or to heat-sensitive walls (made of plasterboard or similar materials), suitable protective measures should be taken to keep such walls undamaged. Apply a coating to insulate the walls from radiating heat or keep a minimum clearance of 50 mm (2") from the side of the appliance.



The manufacturer cannot be held liable for any damage to property or injury to persons due to installation errors or inappropriate use of the appliance.

5.6 Electrical connection



Connecting a Y-type power cord.

Follow the installation instructions and the information on the rating plate when connecting the unit.



Comply with all local regulations and standards!

Each appliance requires an independent fused power supply line.

On-site installation: provide accessible all-pole disconnection device with a minimum of a 3 mm contact gap.

The cross-section of the connecting cables must be based on the current consumption and on local regulations.

We recommend you use an earth leakage circuit breaker.

5.6.1 Connecting the connection cable to the terminal block

To access the power connection terminal block, proceed as follows:

- Disconnect power;
- Remove the control knobs of the countertop range;
- Unscrew the 4 screws securing the front panel of the appliance;
- The terminal block is in the compartment below.



The connection cable should be locked by using the strain relief clamp fitted on the appliance to avoid any damage caused by stress.



The length of the earth (ground) wire should be such as to allow it to resist any possible mechanical stress after the live leads.

5.7 Air conditioning

The appliance should be installed in a well-ventilated area, if possible under a hood, in compliance with applicable regulations in force.

5.8 Staff training

Instruct the personnel in the use of this appliance by referring to the user's manual and hand out the manual to them.

6. Troubleshooting

If the appliance fails to work, check the fuse box for blown fuses (overload protection).
Have the overload protection device checked by a qualified technician.



Users are not allowed to perform any maintenance operations on any parts of this appliance.
Maintenance should be carried out by an authorized technician.

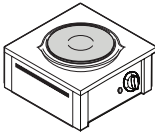
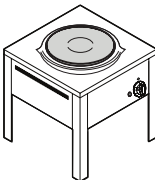
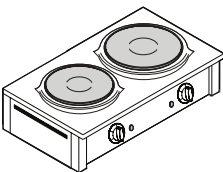
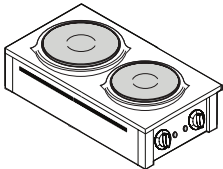
TROUBLE	POSSIBLE CAUSE	SOLUTION	
		FOR THE USER	FOR THE INSTALLER

COOKTOP

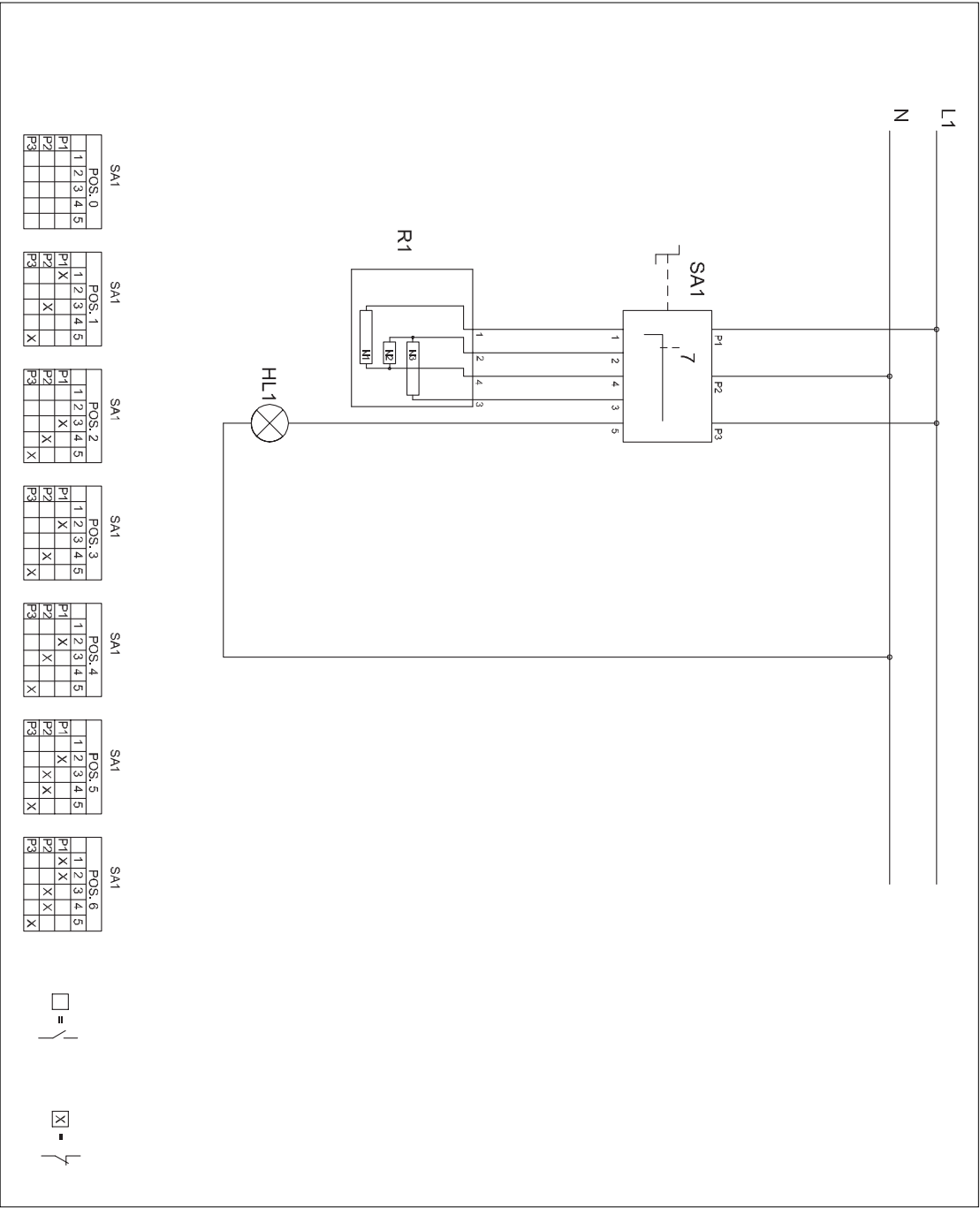
Cooking plate won't heat:	No power;	Check that the appliance is getting power;	
	Cooking plate heating element is broken;		Replace the cooking plate (see chapter "Replacing the cooking plate").
	Faulty switch;		Replace the switch (see chapter "Replacing the cooking plate switch").

7. Spare parts

7.1 Product codes

Serie 650		
Product code	Full name	
1008310	FOE30	
1008300	FOE31	
1008330 1/N/PE 1008335 3/N/PE	FOE32L	
1008320 1/N/PE 1008325 3/N/PE	FOE32C	

6LE00267 FOE30 1/N/PE~230V 50-60Hz

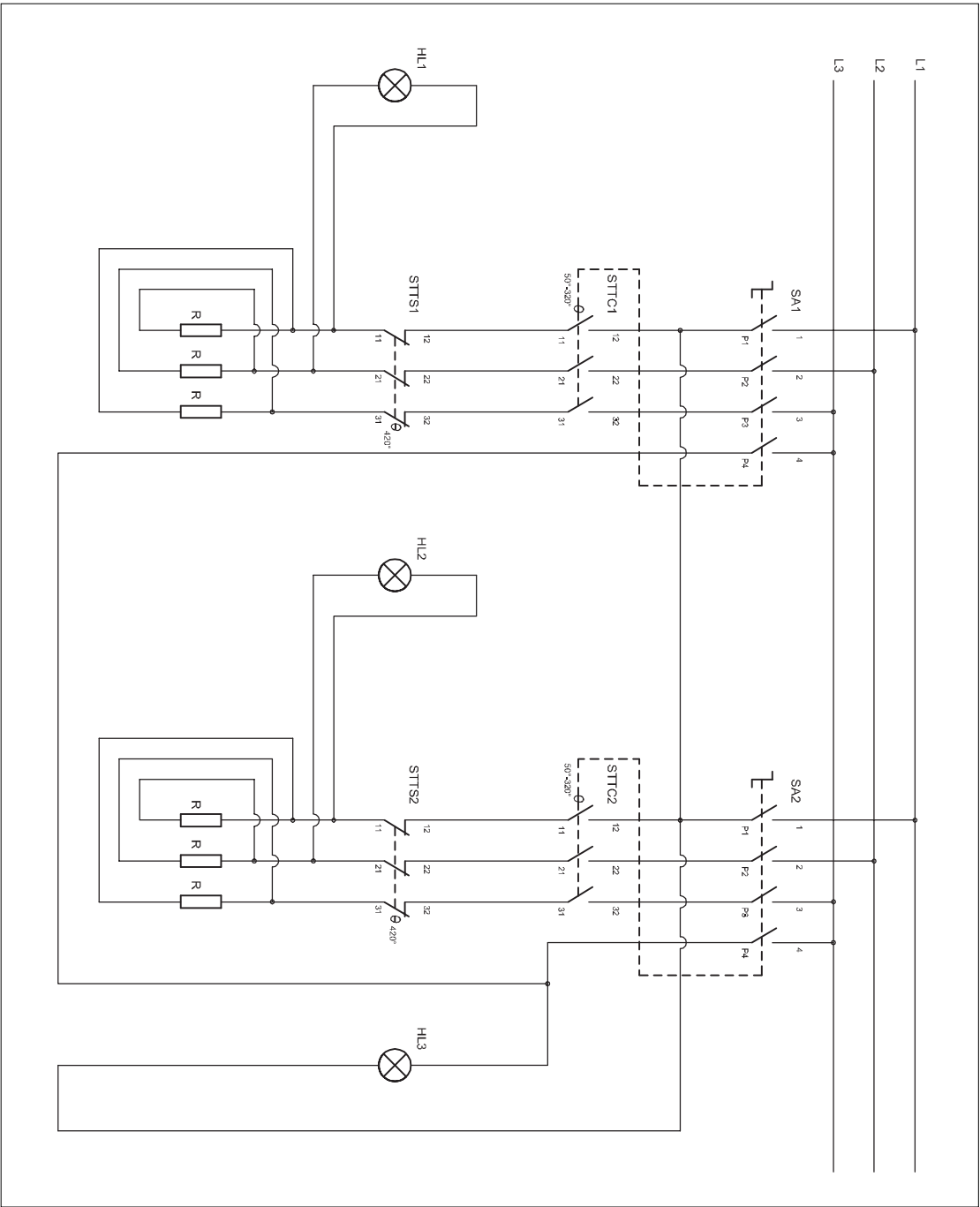


Codice	Sigla	Descrizione	Caratteristiche elettriche
6A038506	HL1	Lampada di funzionamento piastra	400V - 150 C
6A045301	R1	Elemento riscaldante	2000W - 230V
MA1616100	SA1	Commutatore	7 POS.

[illegible]

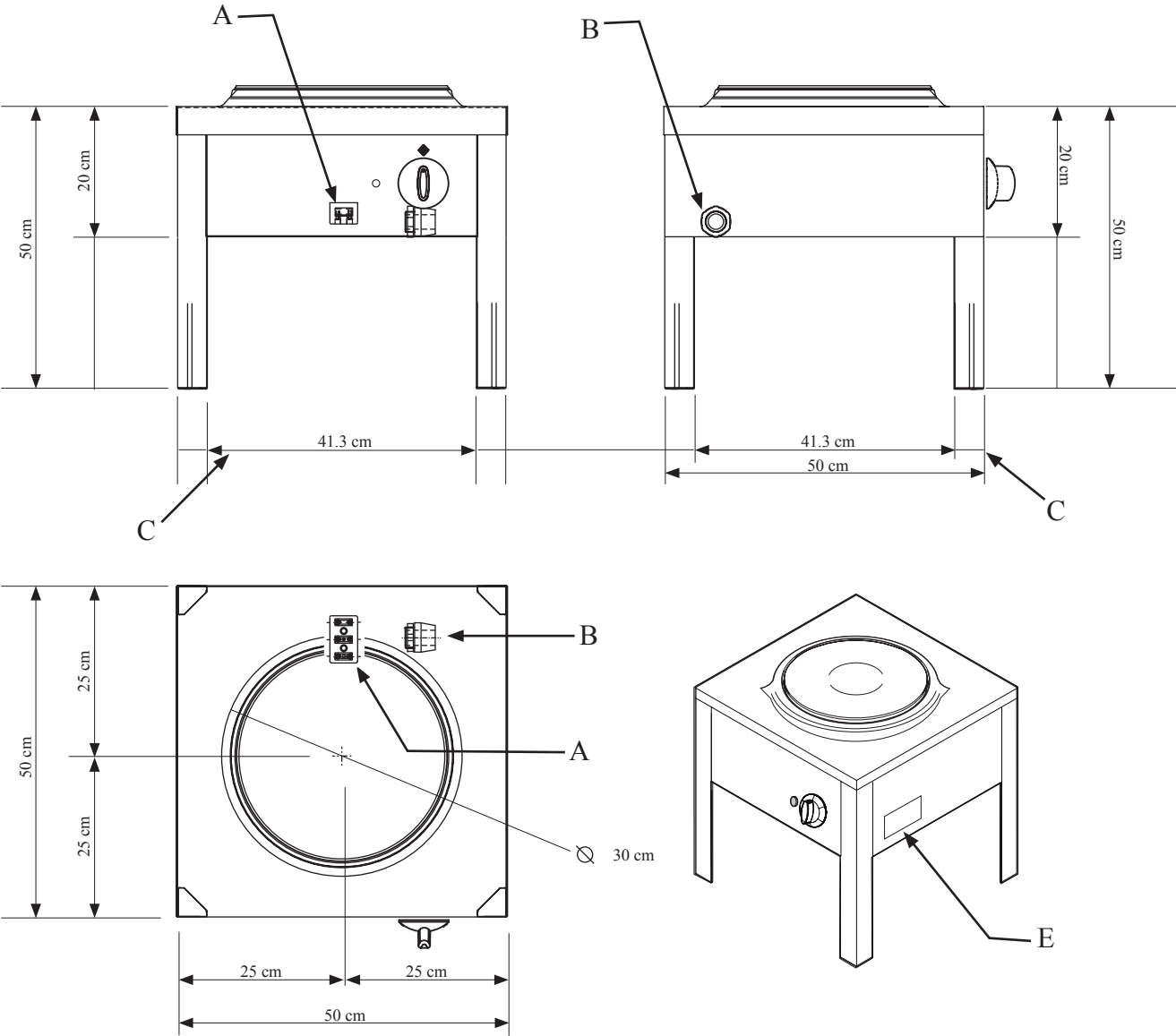
Codice	Sigla	Descrizione	Caratteristiche elettriche
6A038506	HL1	Lampada di funzionamento piastra	400V - 150 C
6A036500	R1	Elemento riscaldante	3500W 400V D.300mm
MA1937800	SA1	Commutatore	7 POS.

6LE00268 FOE32L-C 3/PE-400V 50-60Hz



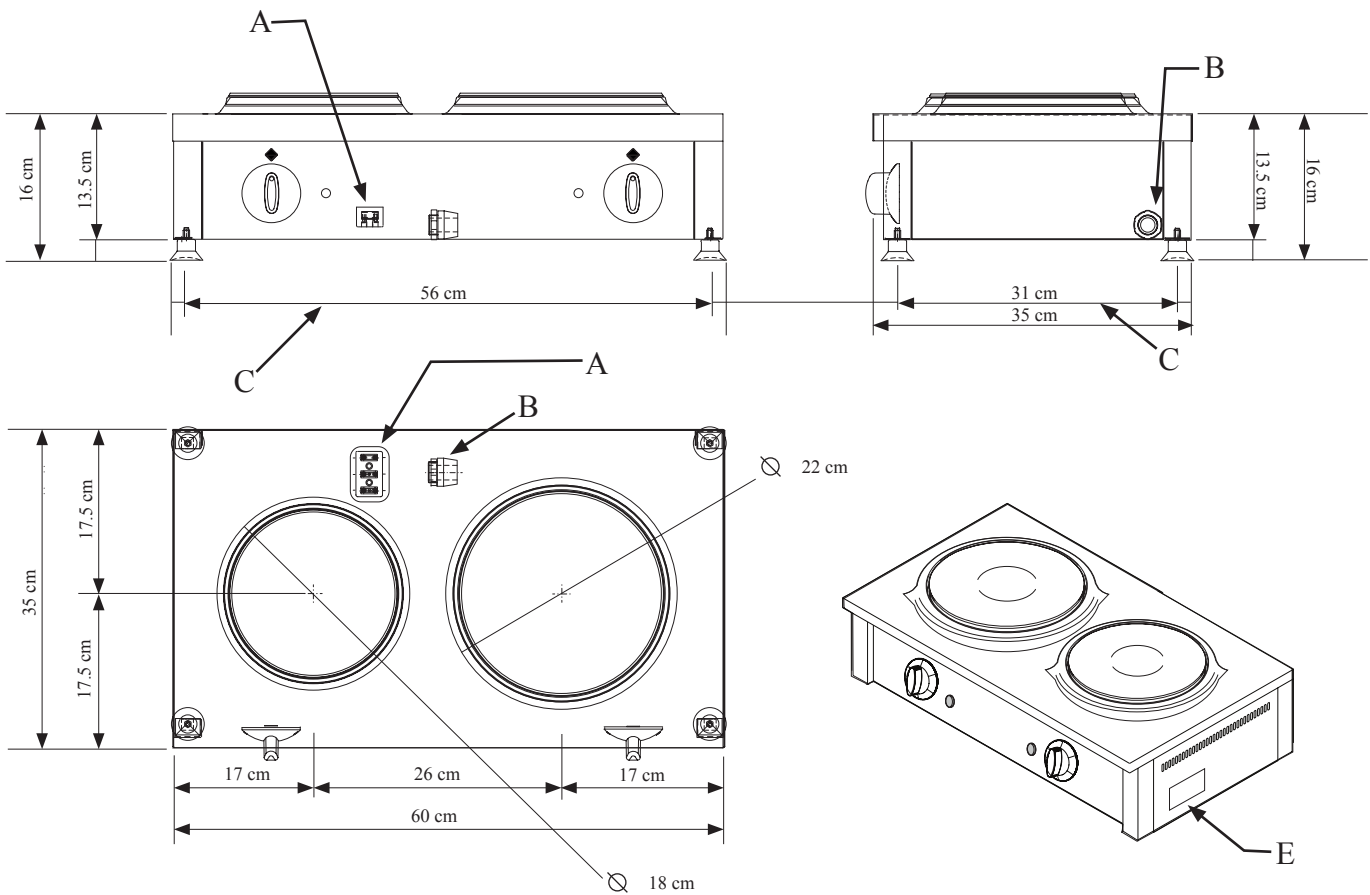
Codice	Sigla	Descrizione	Caratteristiche elettriche
6A038506	HL1-2	Lampada di funzionamento piastra	400V - 150 C
6A045600	R2	Elemento riscaldante	2600W - 400V D. 220mm
6A048910	R1	Elemento riscaldante	2000W - 400V D. 180mm
MA1616100	SA1-2	Commutatore	7 POS.

Installation and connection drawings FOE/31



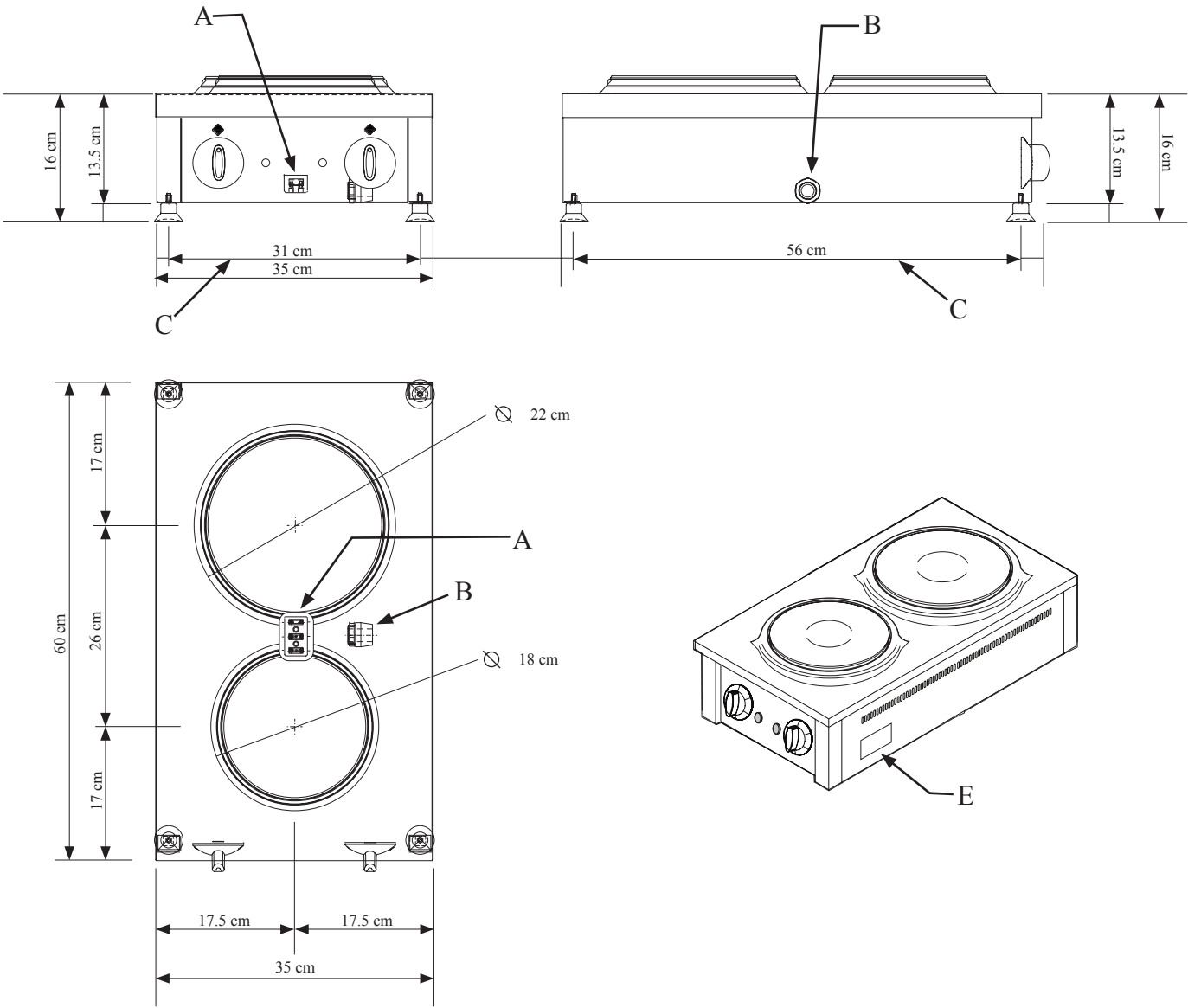
	DESCRIPTION
B	Connection cable entry
C	Distance between feet
E	Rating plate
A	Power connection terminals

Installation and connection drawings FOE/32L



	DESCRIPTION
B	Connection cable entry
C	Distance between feet
E	Rating plate
A	Power connection terminals

Installation and connection drawings FOE/32C



	DESCRIPTION
B	Connection cable entry
C	Distance between feet
E	Rating plate
A	Power connection terminals

Technical specifications

Articolo	Modello	Specifiche
N° e power plate	FOE 30	1 x 2 kw
N° e power plate	FOE 31 (400V)	1 x 3,5 kw
N° e power plate	FOE 32/L FOE 32/C (230V)	1 x 2 kw / 1 x 2,6 kw
N° e power plate	FOE 32/L FOE 32/C (400V)	1 x 2 kw / 1 x 2,6 kw
Total nominal power	FOE 30	2 kw
Total nominal power	FOE 31 (400V)	3,5 kw
Total nominal power	FOE 32/L FOE 32/C (230V)	4,6 kw
Total nominal power	FOE 32/L FOE 32/C (400V)	4,6 kw
Tension of feeding	FOE 30	1/N/PE 50-60Hz
Tension of feeding	FOE 31 (400V)	3/N/PE 50-60Hz
Tension of feeding	FOE 32/L FOE 32/C (230V)	1/N/PE 50-60Hz
Tension of feeding	FOE 32/L FOE 32/C (400V)	3/N/PE 50-60Hz
Current nominal total	FOE 30	8,7 A
Current nominal total	FOE 31 (400V)	
Current nominal total	FOE 32/L FOE 32/C (230V)	11,5 A
Current nominal total	FOE 32/L FOE 32/C (400V)	17,3 A
Section least conductors	FOE 30	
Section least conductors	FOE 31 (400V)	
Section least conductors	FOE 32/L FOE 32/C (230V)	
Section least conductors	FOE 32/L FOE 32/C (400V)	
Type I extract feeding	FOE 30	5 x 1,5
Type I extract feeding	FOE 31 (400V)	5 x 2,5
Type I extract feeding	FOE 32/L FOE 32/C (230V)	5 x 1,5
Type I extract feeding	FOE 32/L FOE 32/C (400V)	5 x 2,5