

**INSTRUCTION MANUAL
FOR INSTALLATION,
MAINTENANCE
AND USE**

ELECTRIC KETTLES 55LT.

286811

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1.1. GENERAL REMINDERS

- Read the warnings contained in this manual carefully as they provide important information concerning safety during the installation, use and maintenance of the appliance.
- Keep these instructions carefully!
- Only personnel trained for its specific use should use the equipment.
- Keep the appliance under control during use.
- The appliance should be used only for the purpose for which it has been specifically designed; other uses are improper and hence dangerous.
- During operation surfaces can become hot and require special operation.
- Unplug the appliance in case of failures or improper operation.
- Apply exclusively to a service centre for repairs or maintenance.
- Any important information about the appliance required for technical service is contained in the technical data plate (see figure “View of appliance”).
- If technical assistance is required, the trouble must be described in as much detail as possible, so that a service technician will be able to understand the nature of the problem.
- Gloves should be worn to protect the hands during installation and maintenance operations.

Warning! : Follow the fire prevention regulations very carefully.

1.2. TECHNICAL DATA

Specifications		
Description	Unit of measurement	286811
Width (A)	mm	800
Depth (B)	mm	700
Height (C)	mm	900
Vat diameter	mm	400
Vat height	mm	450
Total volume	l	58
Usable volume	l	50
Voltage/Input		3N AC 400V / 50 Hz
Power	kW	9
Power cable	mm ²	
Hot water connection	mm	10
Cold water connection	mm	10
Water pressure	kPa	50 – 300
Pressure	bar	0,5

1.3. CONSTRUCTION

- Main structure in AISI 430 with 4 adjustable height feet.
- Panels in stainless steel AISI 304, thickness 10-12/10.
- Cooking vat in stainless steel AISI 316, thickness 20/10.
- Chrome-plated brass drainage tap.
- Lid in stainless steel, hinged and spring balanced in all opening positions.
- Jacket and lining in stainless steel AISI 304, thickness 15-20/10.
- Heating system comprising shielded heating elements made from “Incoloy-800” alloy with boiler and steam circulation.
- Jacket pressure is controlled by a safety valve set at 0.5 bar; the appliance is equipped with an analogue pressure gauge.
- The cold water connection is 10 mm.
- The hot water connection is 10 mm.
- Safety thermostat to interrupt operation automatically in case of failures.
- The appliance is equipped with a three-position selector with three heating functions:
 - position “0” Heating not activated
 - position “1” Reduced power 50%
 - position “2” Full power 100%
- Operating thermostat.

1.4. LAWS, TECHNICAL PRESCRIPTIONS AND DIRECTIVES

When installing the appliance it is necessary to follow and comply with the following regulations:

- current regulations on the matter;
- any hygienic-sanitary regulations concerning cooking environments;
- municipal and/or territorial building regulations and fire prevention prescriptions;
- current accident prevention guidelines;
- electricity board regulations concerning safety;
- the regulations of the electrical power supply company or agency;
- any other local prescriptions.

1.5. SPECIAL REQUIREMENTS FOR THE INSTALLATION SITE

- The room in which the appliance is to operate must be well ventilated.
- In addition, it is good policy to locate the appliance under an extractor hood so that cooking vapours can be removed rapidly and continuously.
- Current regulations require the installation of a multiple pole switch between the appliance and the electrical power supply; the switch must have a contact gap of least 3 mm on each pole.
- This appliance requires two water connections: one for hot and one for cold water. Each line must be fitted with an on-off valve.

Warning! : **The electrical isolating switch and the water shutoff valves must both be located near to the appliance, within easy reach for the user.**

2.1. POSTIONING

- Remove all the packaging and check that the appliance is in perfect conditions. In case of visible damage, do not connect the appliance and notify the sales point immediately.
- Remove the PVC protection from the panels.
- Dispose of packaging according to regulations. Generally material is divided according to composition and should be delivered to the waste disposal service.
- There are no special instructions regarding distances from other appliances or walls, however it is advisable to maintain a sufficient distance to allow any servicing operations to be performed. In the event the appliance should be installed in direct contact with inflammable walls, it is advisable to fit suitable heat insulation.
- The appliance must stand level. Small differences in level can be eliminated by screwing or unscrewing the adjustable feet: A significantly uneven or sloping stance can affect the operation of the appliance adversely.

2.2. INSTALLATION

Warning! : Only qualified technicians must perform the installation, maintenance and test of the appliance.

Warning! : Before connecting any parts of the appliance to supplies, make sure that the latter is equivalent the requirements stated in the technical data plate, if the appliance has been designed for these supplies.

2.2.1. ELECTRICAL CONNECTIONS AND EQUIPOTENTIAL BONDING

Warning! : The appliance is supplied to operate according to the power supply indicated on the data plate.

- As mentioned, the appliance must be connected to the power supply by way of a multiple pole main isolating switch and protection device that must be proportioned to the power of the appliance (1 mA per kW of rated power).
- The earthing system must be efficient.
- As this appliance is type X equipment (delivery without power cable and plug), the cable and other hardware needed to make the connection to the electrical power supply must be provided by the installer.
- The power cable shall be of the kind described in the paragraph "*Technical data*" and shall be resistant to oil.
- The power terminal board can be reached by removing the lower front panel (unloose the screws). The cable fastener is on the lower right-hand side.
- The cable must be fed in from beneath the clamp. The individual wires are then fastened to the corresponding terminals of the terminal board. The earth wire must be longer than the other wires, so that in the event of the cable being jerked or the clamp broken, the live wires will disconnect first. Lock the cord fastener.
- The appliance must incorporate an equipotential system.
- Connect the terminal on the lower right-hand side marked with the international symbol a connector with a nominal cross section $<10 \text{ mm}^2$. All the appliances installed and the earth system of the building shall be connected like this.

2.2.2. CONNECTION TO WATERWORKS

- Water inlet pressure must be between 50 and 300 kPa, otherwise install a pressure regulator on the line before the appliance.
- Install a cut-off valve for each supply on the line before the appliance.
- Water connections to 10 mm are fitted in the lower part on the right-hand side of the appliance.
- Make connections according to regulations currently in force.

2.3. COMMISSIONING AND TESTING

- Once all the connections have been made, the appliance and the overall installation must be checked following the directions given in this manual.
- Check in particular:
 - that the protective film has been removed from the external surfaces;
 - that the lower front panel removed for the electrical connection of the appliance has been fitted back into position;
 - that connections have been made in accordance with the requirements and directions indicated in this manual;
 - that all safety requirements in current standards, statutory regulations and directives have been met;
 - that the water connections are leak-free;
 - that the electrical connection has been performed according to standards.
- In addition, check that once the appliance has been installed, the power cord is neither subject to stretch nor in contact with hot surfaces.
- Now proceed to light the appliance as directed in the instructions for use.
- While the appliance is in use, voltage should not differ from the nominal voltage more than +/- 10%.
- The test report must be completed in full and submitted to the customer who should then sign in acceptance. With effect from this moment, the appliance is covered by the manufacturer's warranty.

2.4. MAINTENANCE OF THE APPLIANCE

Warning! : **All maintenance operations shall only be performed by a technically qualified service centre!**

- To ensure correct and safe operation, the appliance must be inspected and serviced at least once a year only. Maintenance includes also controlling the components and tear of pipes, feeding pipes, electrical components etc.
- It is advisable to replace worn components during maintenance operations to avoid the need for other maintenance calls and unexpected failures.
- It is also advisable to apply for a maintenance contract with the customer.

2.4.1. POSSIBLE FAILURES AND THEIR ELIMINATION

Warning! : Only technically qualified service centres can perform the operations described below!

Warning! : Before resetting the safety thermostat, it is always necessary to eliminate the problem causing its activation!

Problem and possible cause	Access to components and operation
The content of the vat does not heat up: – the safety thermostat has been activated; – the heating elements have a failure; – selector/switch failure.	Safety thermostat Remove the lower, right front panel, unloose the screws and remove the support of the connector-block. The safety thermostat can be reached once the lid of the connector-block has been removed. Heating elements The heating elements can be reached once the lower front panel has been removed. Selector/switch To reach the selector/switch, remove the upper front panel. Ignition plug and thermocouple Remove the lower front panel.

3.1. WARNINGS AND HINTS FOR USER

- This manual contains all the instructions required for a proper and safe use of our appliances.

Keep the manual in a safe place for future consultation!

- This appliance is for catering use, hence they must be used only by trained kitchen staff.
- The appliance must always be kept under control during use.

Warning! : The manufacturer shall not be held responsible for injuries or damage due to the non-compliance with safety rules or an improper use of the appliance by the operator.

- Some improper operating conditions may even be caused by an improper use of the appliance, therefore it is important to train personnel properly.
- **All the installation and maintenance operations must be performed by fitters who are members of an official register.**
- Respect the periods required for maintenance. With this in mind, customers are recommended to sign a service agreement.
- In case of failures concerning the appliance, all outputs (electrical power supply and water) must be cut off instantly.
- In case of recurrent failures, contact a service technician.

3.2. INSTRUCTIONS FOR USE

- Before cooking with the appliance for the first time, wash the interior of the cooking vat thoroughly.

Warning! : Fill the cooking vat up to a maximum of 40 mm under the overflow border, according to the maximum level mark, including the food to be cooked.

Warning! : Before filling the vat, always check that the drainage tap is closed.

3.2.1. FILLING THE JACKET

Warning! : The water level in the jacket must be checked each time before lighting.

Warning! : It is advisable to use softened water to fill the jacket!

- Open the level tap on the front of the appliance.
- Unscrew the filling cap on the safety valve unit. The latter is on the right of the appliance surface (see figure “Size of appliance and position of connections”).
- Fill with softened water (the capacity of the jacket is stated in the paragraph “Technical data”).
- When water flows out of the level tap, close it and screw back on the safety unit cap.

3.2.2. SWITCHING ON, START COOKING AND SWITCHING OFF

- Fill the vat with hot or cold water, according to need, using the tap that the appliance is equipped with.
- The appliance has a three-position selector to start cooking functions (see figure “Controls”).
- Here is a list of the procedures for a safe and correct use of the appliance.

Energising the unit:

- Connect the appliance by turning on the main switch installed before it.

Start of cooking:

- Turn the selector from position “0” to one of the heating positions according to cooking requirements.
- The green light turns on automatically.
- Generally cooking is started with the selector in position “2”; once the vat has reached cooking temperature, turn the selector to “1” to maintain it.
- Set the operating thermostat knob on the desired temperature between 40 and 100°C.
- Heating will start and the orange light will turn on automatically.
- The orange light will turn off as soon as the set temperature has been reached.
- To make water boil quickly, turn the knob over the temperature of 100°C.
- Heating elements operate continuously.
- By turning the selector from position “2” to “1”, it is possible to keep the water boiling and use less power.

3.3. CLEANING AND CARE OF THE APPLIANCE

- Do not use aggressive substances or abrasive detergents when cleaning the stainless steel components.
- Avoid using metal pads of the steel parts as they may cause rust. For the same reason, avoid contact with materials containing iron.
- Do not use sandpaper or abrasive paper for cleaning; in special cases use a powder pumice stone.
- In case of particularly resistant dirt, it is advisable to use abrasive sponges (e.g. Scotch-Brite).
- It is advisable to clean the appliance only once it has cooled down.

3.3.1. DAILY CLEANING

Warning! : When cleaning the appliance never use direct jets of water to prevent infiltration of the liquid and damage to components.

- Clean the cooking vat with water and a detergent, rinse thoroughly and dry well with a soft cloth.
- External surfaces should be washed down using a sponge, and hot water with a suitable proprietary cleaner addend.
- Rinse always thoroughly and dry with a soft cloth.

3.4. SPECIAL PROCEDURES IN CASE OF PROLONGED INACTIVITY

- If the appliance is to stand idle for any length of time (e.g. holidays or seasonal closing), it must be cleaned thoroughly, leaving not traces of food or dirt.
- Leave the lid open so that air can circulate inside the vat.
- For added care after cleaning, the external surfaces can be protected by applying a proprietary metal polish.
- Be absolutely sure to shut off all utilities (electrical power supply and water).
- Air the room appropriately.

3.5. SPECIAL PROCEDURES IN CASE OF FAILURES

- If the appliance should not work properly during use, turn it off immediately and close or cut off all supplies (electrical power supply and water).
- Apply to a service centre for help.

The manufacturer shall not be held responsible nor has any warranty commitments for damage caused by non-compliance with prescriptions or by installation not in conformity with instructions.

The same applies in case of improper use or different application by the operator.

3.6. HOW TO PROCEED, IF ...

Warning! : Problems and failures may occur even when the appliance is used properly. Here is a list of the most probably situations and controls that the operator should perform to avoid applying to a service centre unnecessarily.

If the problem is not solved after the necessary controls, turn off the appliance immediately, unplug it, cut off any supplies and apply to a service centre.

... the vat contents do not heat up:	– check that the power ON/OFF switch installed before the appliance is on; – otherwise turn off the appliance and apply to a service centre, as the safety thermostat may have been activated due to an excess of temperature in the cooking vat. This occurs especially when the appliance is turned on and the vat and/or the jacket is/are empty.
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4.1. SCHEMA ELETTRICO MOD. 50 LT. 3N/PE AC 400V

LEGENDA:			
mA	Morsettiera arrivo linea	SL	Centralina controllo livello
F1	Fusibile 3,15 A-T	TS	Termostato di sicurezza
SE	Selettore riscaldamento min-max	TL	Termostato di lavoro
L1	Lampada spia verde presenza tensione	C1	Teleruttore minimo
L2	Lampada spia arancione riscaldamento	RM	Relè di massimo
LR	Lampada led spia arancione riserva acqua	R1	Resistenza trifase (230V)
LA	Lampada led spia rossa mancanza acqua	B	Bulbo termostato di sicurezza

4.1. WIRING DIAGRAM MOD. 50 LT. 3N/PE AC 400V

LEGEND:			
mA	End line terminal board	SL	Level control device
F1	Fuse 3,15 A-T	TS	Safety thermostat
SE	Selector	TL	Operating thermostat
L1	Green warning light	C1	Electromagnetic switch min.
L2	Heating on signal-lamp	RM	Relay for max.
LR	Orange lamp warning light failing water in the jacket	R1	Heating element (230V)
LA	Red lamp warning light in the jacket	B	Sensor for safety thermostat

4.1. SCHEMA ELECTRIQUE MOD. 50 LT. 3N/PE AC 400V

LEGENDE:			
mA	Bornier arrivée ligne	SL	Fiche niveau
F1	Fusible 3,15 A-T	TS	Thermostat de sécurité
SE	Sélecteur	TL	Thermostat de travail
L1	Lampe témoin verte de tension	C1	Télerupteur minimum
L2	Témoin lumineux chauffage	RM	Relais pour maximum
LR	Lampe témoin orange réserve H2O double paroi	R1	Résistance (230V)
LA	Lampe témoin rouge alarme manque H2O doubler paroi	B	Bulbe pour thermostat securite'

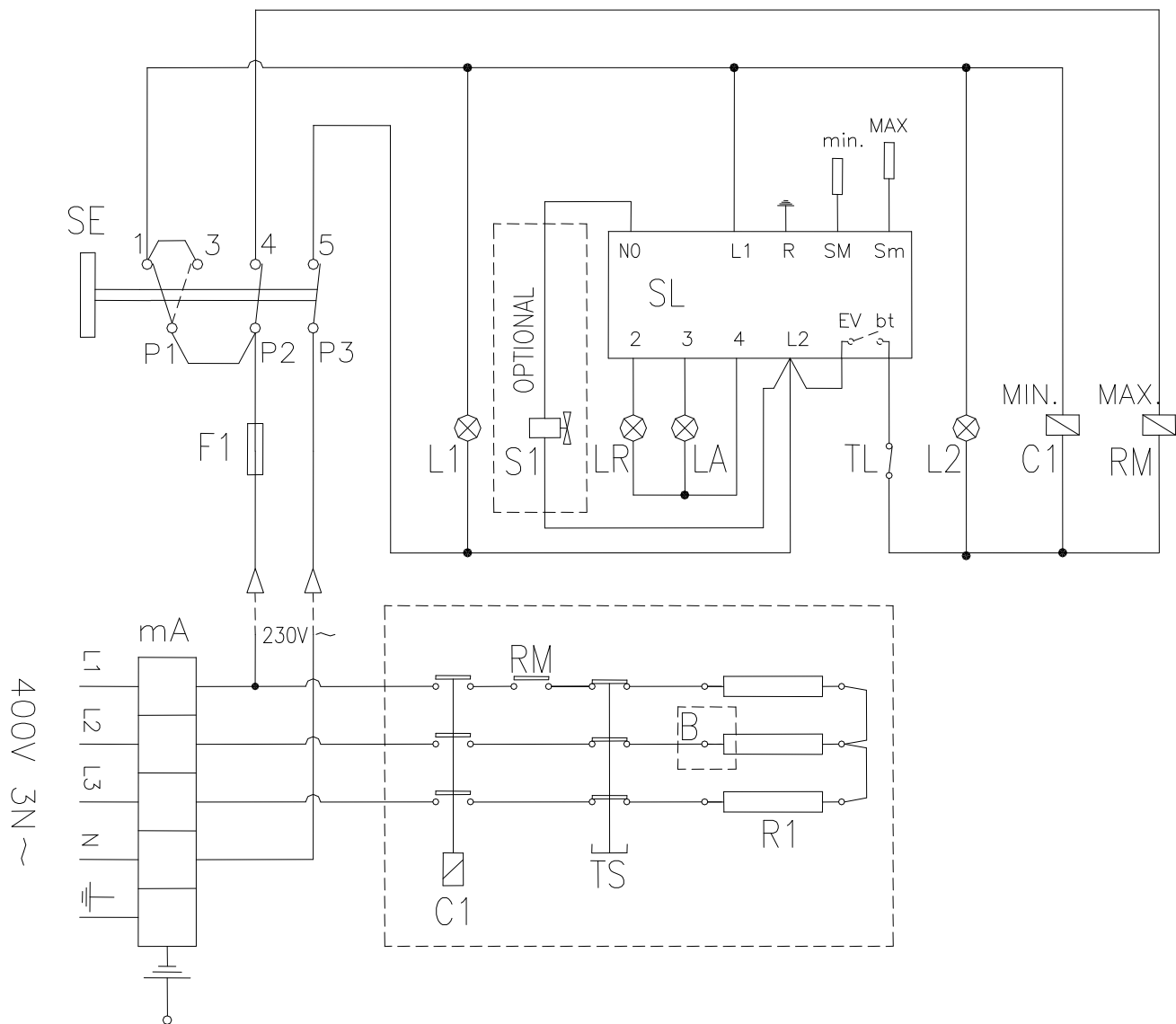
4.1. ELEKTRISCHER SCHALTPLAN MOD. 50 LT. 3N/PE AC 400V

LEGENDE:			
mA	Netzanschlußklemme	SL	Platine für Niveaueontrolle
F1	Schmelzsicherung 3,15 A-T	TS	Sicherheitstemperaturbegrenzer
SE	Stellen	TL	Thermostat
L1	Grüne Signalleuchte der Spannung	C1	Schalterschütz min.
L2	Signalleuchte Heizung in Betrieb	RM	Relais max.
LR	Wasser-reserve Orange Signalleuchte	R1	Heizelement (230V)
LA	Rot Signalleuchte Alarm Mangel H2O im Zwischenraum	B	Sensor für sicherheitstemp.

4.1. ESQUEMA ELÉCTRICO MOD. 50 LT. 3N/PE AC 400V

LEYENDA:			
mA	Tablero de bornes	SL	Tarjeta control nivel
F1	Fusible 3,15 A-T	TS	Termostato de seguridad
SE	Selector	TL	Termostato de funcionamiento
L1	Luz testigo verde de tension	C1	Telerruptor min.
L2	Luz testigo calentamiento	RM	Relé por max.
LR	Luz testigo anaranjada reserva H2O doble pared	R1	Resistencia (230V)
LA	Luz testigo roja alarma falta H2O doble pared	B	Bulbo x termostato de seguridad

dis.90100500



4.1.1. MOD. 50 LT. OPTIONAL PAAR1014 3N/PE AC 400V (carico automatico intercap.)

LEGENDA:			
mA	Morsettiera arrivo linea	S1	Elettrovalvola carico intercapedine (OPTIONAL)
F1	Fusibile 3,15 A-T	TS	Termostato di sicurezza
SE	Selettore riscaldamento min-max	TL	Termostato di lavoro
L1	Lampada spia verde presenza tensione	C1	Teleruttore minimo
L2	Lampada spia arancione riscaldamento	RM	Relè di massimo
LR	Lampada led spia arancione riserva acqua	R1	Resistenza trifase (230V)
LA	Lampada led spia rossa mancanza acqua	B	Bulbo termostato di sicurezza
SL	Centralina controllo livello		

4.1.1. WIRING DIAGRAM MOD. 50 LT. OPTIONAL PAAR1014 3N/PE AC 400V

LEGEND:			
mA	End line terminal board	S1	Jacket filling solenoid valve
F1	Fuse 3,15 A-T	TS	Safety thermostat
SE	Selector	TL	Operating thermostat
L1	Green warning light	C1	Electromagnetic switch min.
L2	Heating on signal-lamp	RM	Relay for max.
LR	Orange lamp warning light failing water in the jacket	R1	Heating element (230V)
LA	Red lamp warning light in the jacket	B	Sensor for safety thermostat
SL	Level control device		

4.1.1. SCHEMA ELECTRIQUE MOD. 50 LT. OPTIONAL PAAR1014 3N/PE AC 400V

LEGENDE:			
mA	Bornier arrivée ligne	S1	Electrovanne chargement double paroi
F1	Fusible 3,15 A-T	TS	Thermostat de sécurité
SE	Sélecteur	TL	Thermostat de travail
L1	Lampe témoin verte de tension	C1	Télerupteur minimum
L2	Témoin lumineux chauffage	RM	Relais pour maximum
LR	Lampe témoin orange réserve H2O double paroi	R1	Résistance (230V)
LA	Lampe témoin rouge alarme manque H2O doubler paroi	B	Bulbe pour thermostat securite'
SL	Fiche niveau		

4.1.1. ELEKTRISCHER SCHALTPLAN MOD. 50 LT. OPTIONAL PAAR1014 3N/PE AC 400V

LEGENDE:			
mA	Netzanschlußklemme	S1	Magnetventil Zwischenraums
F1	Schmelzsicherung 3,15 A-T	TS	Sicherheitstemperaturbegrenzer
SE	Stellen	TL	Thermostat
L1	Grüne Signalleuchte der Spannung	C1	Schalterschütz min.
L2	Signalleuchte Heizung in Betrieb	RM	Relais max.
LR	Wasser-reserve Orange Signalleuchte	R1	Heizelement (230V)
LA	Rot Signalleuchte Alarm Mangel H2O im Zwischenraum	B	Sensor für sicherheitstemp.
SL	Platine für Niveauekontrolle		

4.1.1. ESQUEMA ELÉCTRICO MOD. 50 LT. OPTIONAL PAAR1014 3N/PE AC 400V

LEYENDA:			
mA	Tablero de bornes	S1	Elettrov.carga autom.intercambiador
F1	Fusible 3,15 A-T	TS	Termostato de seguridad
SE	Selector	TL	Termostato de funcionamiento
L1	Luz testigo verde de tension	C1	Telerruptor min.
L2	Luz testigo calentamiento	RM	Relé por max.
LR	Luz testigo anaranjada reserva H2O doble pared	R1	Resistencia (230V)
LA	Luz testigo roja alarma falta H2O doble pared	B	Bulbo x termostato de seguridad
SL	Tarjeta control nivel		

4.1.2. SCHEMA ELETTRICO MOD. 50 LT. 3/PE AC 230V

LEGENDA:			
mA	Morsettiera arrivo linea	RM	Relè di massimo
F1	Fusibile 3,15 A-T	TS	Termostato di sicurezza
C1	Teleruttore minimo	R1	Resistenza trifase (230V)

4.1.2. WIRING DIAGRAM MOD. 50 LT. 3/PE AC 230V

LEGEND:			
mA	End line terminal board	RM	Relay for max.
F1	Fuse 3,15 A-T	TS	Safety thermostat
C1	Electromagnetic switch min.	R1	Heating element (230V)

4.1.2. SCHEMA ELECTRIQUE MOD. 50 LT. 3/PE AC 230V

LEGENDE:			
mA	Bornier arrivée ligne	RM	Relais pour maximum
F1	Fusible 3,15 A-T	TS	Thermostat de sécurité
C1	Télerupteur minimum	R1	Résistance (230V)

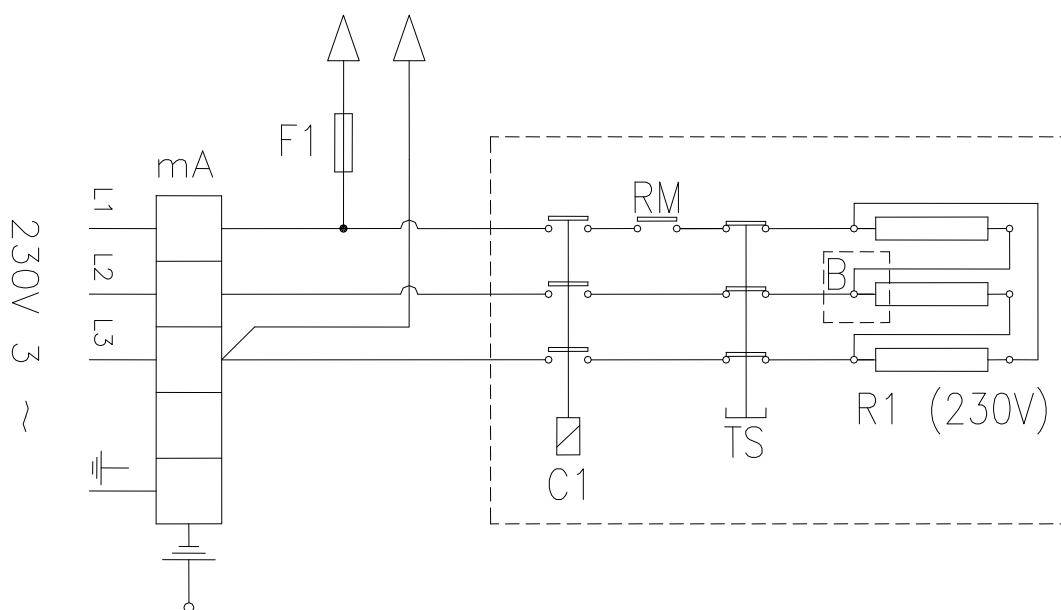
4.1.2. ELEKTRISCHER SCHALTPLAN MOD. 50 LT. 3/PE AC 230V

LEGENDE:			
mA	Netzanschlußklemme	RM	Relais max.
F1	Schmelzsicherung 3,15 A-T	TS	Sicherheitstemperaturbegrenzer
C1	Schalterschütz min.	R1	Heizelement (230V)

4.1.2. ESQUEMA ELÉCTRICO MOD. 50 LT. 3/PE AC 230V

LEYENDA:			
mA	Tablero de bornes	RM	Relé por max.
F1	Fusible 3,15 A-T	TS	Termostato de seguridad
C1	Telerruptor min.	R1	Resistencia (230V)

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4.1.3. SCHEMA ELETTRICO MOD. 50 LT. 3/PE AC 440V

LEGENDA:			
mA	Morsettiera arrivo linea	RM	Relè di massimo
TR	Trasformatore 440-480/230V	TS	Termostato di sicurezza
F1	Fusibile 3,15 A-T	R1	Resistenza trifase (254V)
C1	Teleruttore minimo	B	Bulbo termostato di sicurezza

4.1.3. WIRING DIAGRAM MOD. 50 LT. 3/PE AC 440V

LEGEND:			
mA	End line terminal board	RM	Relay for max.
TR	Transformer 440-480/230V	TS	Safety thermostat
F1	Fuse 3,15 A-T	R1	Heating element (254V)
C1	Electromagnetic switch min.	B	Sensor for safety thermostat

4.1.3. SCHEMA ELECTRIQUE MOD. 50 LT. 3/PE AC 440V

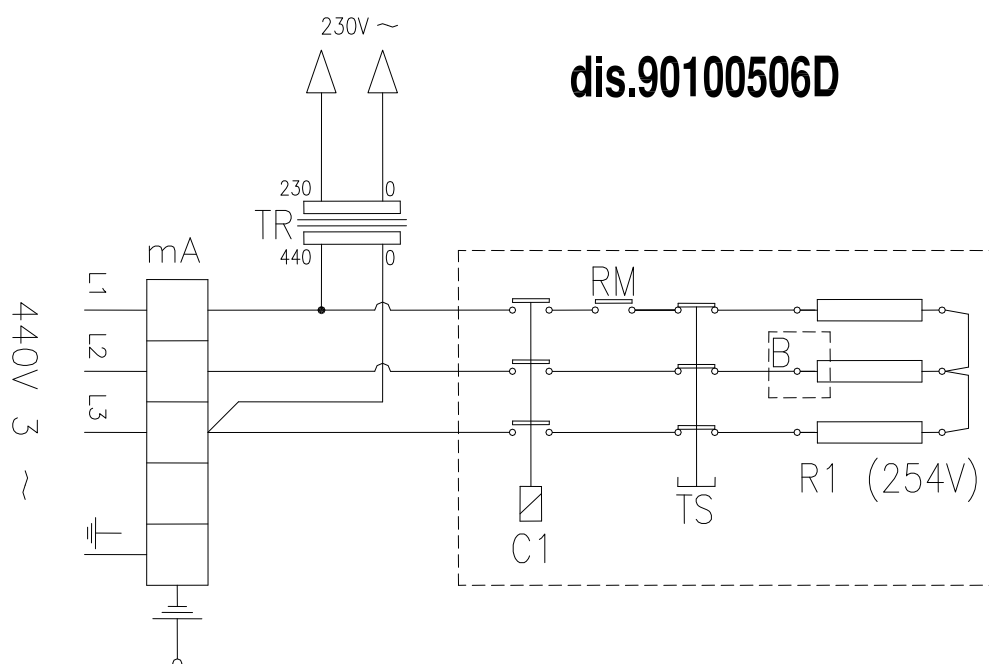
LEGENDE:			
mA	Bornier arrivée ligne	RM	Relais pour maximum
TR	Transformateur 440-480/230V	TS	Thermostat de sécurité
F1	Fusible 3,15 A-T	R1	Résistance (254V)
C1	Télerupteur minimum	B	Bulbe pour thermostat securite'

4.1.3. ELEKTRISCHER SCHALTPLAN MOD. 50 LT. 3/PE AC 440V

LEGENDE:			
mA	Netzanschlußklemme	RM	Relais max.
TR	Transformator 440-480/230v	TS	Sicherheitstemperaturbegrenzer
F1	Schmelzsicherung 3,15 A-T	R1	Heizelement (254V)
C1	Schalterschütz min.	B	Sensor für sicherheitstemp.

4.1.3. ESQUEMA ELÉCTRICO MOD. 50 LT. 3/PE AC 440V

LEYENDA:			
mA	Tablero de bornes	RM	Relé por max.
TR	Trasformador 440-480/230V	TS	Termostato de seguridad
F1	Fusible 3,15 A-T	R1	Resistencia (254V)
C1	Telerruptor min.	B	Bulbo x termostato de seguridad



4.1.4. SCHEMA ELETTRICO MOD. 50 LT. 3/PE AC 480V

LEGENDA:			
mA	Morsettiera arrivo linea	RM	Relè di massimo
TR	Trasformatore 440-480/230V	TS	Termostato di sicurezza
F1	Fusibile 3,15 A-T	R1	Resistenza trifase (277V)
C1	Teleruttore minimo	B	Bulbo termostato di sicurezza

4.1.4. WIRING DIAGRAM MOD. 50 LT. 3/PE AC 480V

LEGEND:			
mA	End line terminal board	RM	Relay for max.
TR	Transformer 440-480/230V	TS	Safety thermostat
F1	Fuse 3,15 A-T	R1	Heating element (277V)
C1	Electromagnetic switch min.	B	Sensor for safety thermostat

4.1.4. SCHEMA ELECTRIQUE MOD. 50 LT. 3/PE AC 480V

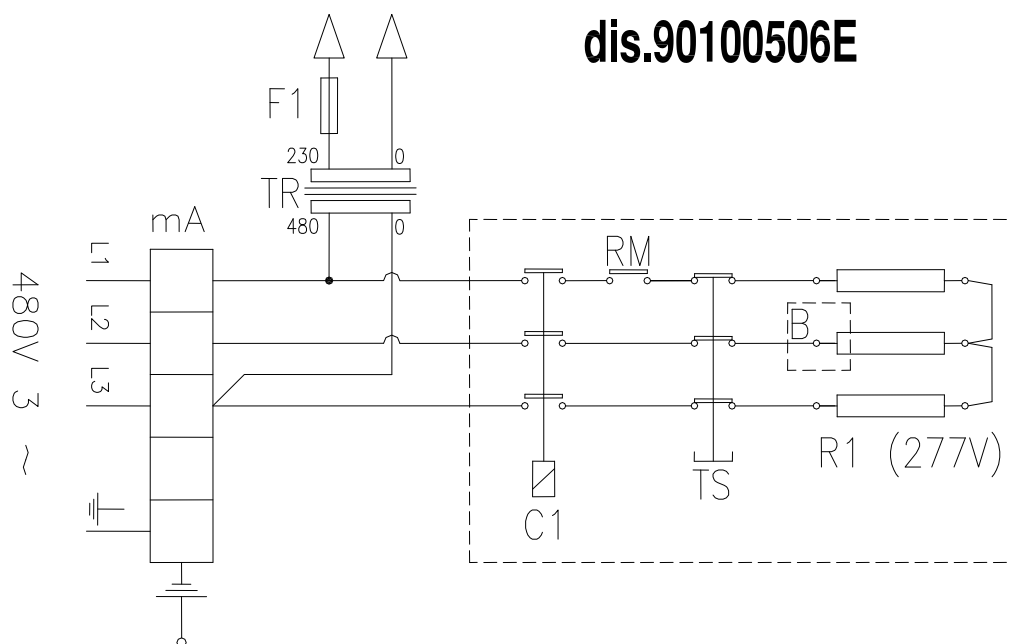
LEGENDE:			
mA	Bornier arrivée ligne	RM	Relais pour maximum
TR	Transformateur 440-480/230V	TS	Thermostat de sécurité
F1	Fusible 3,15 A-T	R1	Résistance (277V)
C1	Télerupteur minimum	B	Bulbe pour thermostat securite'

4.1.4. ELEKTRISCHER SCHALTPLAN MOD. 50 LT. 3/PE AC 480V

LEGENDE:			
mA	Netzanschlußklemme	RM	Relais max.
TR	Transformator 440-480/230v	TS	Sicherheitstemperaturbegrenzer
F1	Schmelzsicherung 3,15 A-T	R1	Heizelement (277V)
C1	Schalterschütz min.	B	Sensor fur sicherheitstemp.

4.1.4. ESQUEMA ELÉCTRICO MOD. 50 LT. 3/PE AC 480V

LEYENDA:			
mA	Tablero de bornes	RM	Relé por max.
TR	Trasformador 440-480/230V	TS	Termostato de seguridad
F1	Fusible 3,15 A-T	R1	Resistencia (277V)
C1	Telerruptor min.	B	Bulbo x termostato de seguridad



**4.2. VISTA DELL'APPARECCHIATURA – VUE DE HAUT DE L'APPAREIL – ANSICHT DES GERÄTS -
VIEW OF APPLIANCE - VISTA DEL APARATO**

LEGENDA – LEGENDE - LEGEND - LEYENDA:

E - Allacciamento elettrico–Raccordement électrique-Elektrischer Anschluß-Electrical connection-Conexión eléctrica

1 - Selettore–Sélecteur-Wahlschalter-Selector

2 - Lampada spia –Témoin lumineux - Signalleuchte- Warning light-Luz testigo

3 - Manometro–Manomètre-Manometer-Pressure gauge- Manómetro

C - Attacco acqua calda–Raccord eau chaude-Warmwasseranschluß-Hot water connection-Empalme agua caliente

F - Attacco acqua fredda–Raccord eau froide-Kaltwasseranschluß-Cold water connection-Empalme agua fría

4 - Rubinetto di scarico vasca di cottura – Robinet de vidange eau de cuisson-Kochgutablaßhahn-Cooking vat drainage tap-Grifo de descarga de la cuba de cocción

5 - Rubinetteria carico acqua in vasca – Robinet de charge eau en cuve-Wasserzulaufhahn Kesselfüllung-Vat water feed tap-Grifo de carga del agua en la cuba

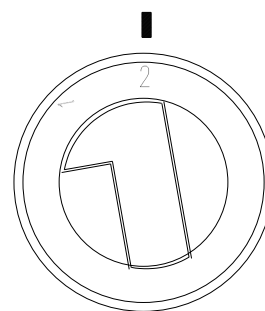
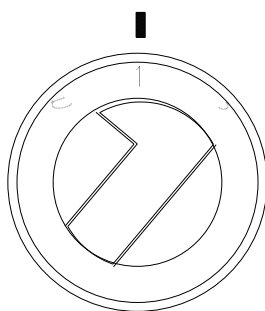
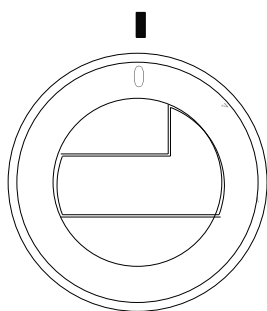
6 - Livello acqua intercapedine – Robinet de niveau pour boyler-Probierhahn Zwischenraum-Jacket level tap-Grifo de nivel para el calentador de agua

7 - Lampada spia arancione – Témoin lumineux orange-Orange Signalleuchte-Orange warning light-Luz testigo anaranjada

8 - Termostato di lavoro – Thermostat de travail-Thermostat-Operating thermostat-Termostato de funcionamiento

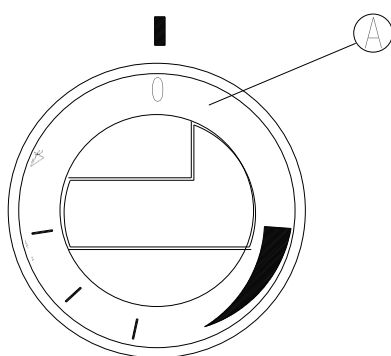
4.3. COMANDI – TABLEAU DES COMMANDES – SCHALTELEMENTE – CONTROLS - MANDOS

Posizione "0" = Spento	Posizione "I" = 50 % della potenza	Posizione "II" = 100 % della potenza
Position "0" = Eteint	Position "I" = 50 % de la puissance	Position "II" = 100 % de la puissance
Position "0" = Aus	Position "I" = 50 % -ige	Position "II" = 100 % -ige
Position "0" = Off	Position "I" = 50 % power	Position "II" = 100 % power
Posición "0" = Apagado	Posición "I" = 50 % de la potencia	Posición "II" = 100 % de la potencia

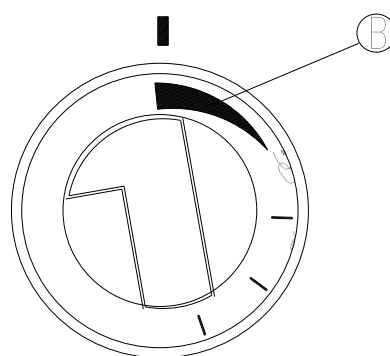


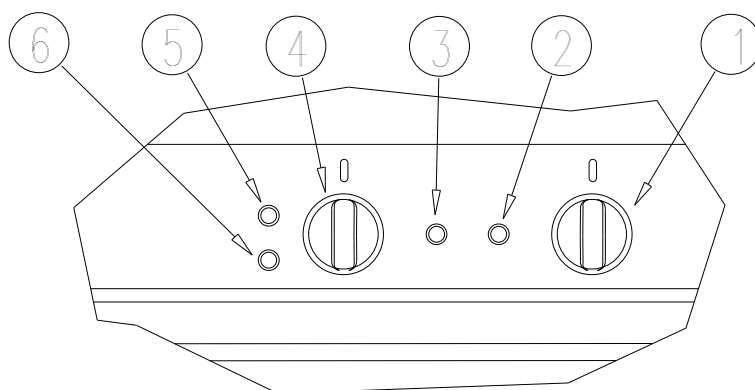
MANOPOLA TERMOSTATO DI LAVORO – POIGNEE THERMOSTAT DE TRAVAIL – KNOPF DES THERMOSTAT – OPERATING THERMOSTAT - TERMOSTATO DE FUNCIONAMIENTO

A - OFF



B - MAX





LEGENDA-LEGEND-LEGENDE- LEGENDE-LEYENDA:

1- Selettore - Selector – Sélecteur– Wahlschalter - Selector	2- Lampada spia verde di tensione– Green warning light – Lampe témoin verte de tension – Grüne Signalleuchte der Spannung - Luz testigo verde de tension
3- Lampada spia arancione di funzionamento– Orange warning light – Lampe témoin orange de fonctionnement– Orange Signalleuchte vom Betriebsgang - Luz testigo anaranjada de funcionamiento	4- Termostato di lavoro -Operating thermostat – Thermostat de travail – Thermostat –Termostato de funcionamiento
5- Lampada spia arancione riserva H2O intercapedine - Orange lamp warning light failing water in the jacket - Lampe témoin orange riserve H2O double paroi -Wasser riserve Orange Signalleuchte -Luz testigo anaranjada reserva H2O doble pared	6- Lampada spia rossa allarme mancanza H2O intercapedine – Red lamp warning light in the jacket –Lampe témoin rouge alarme manque H2O double paroi– Rot Signalleuchte Alarm Mangel H2O im Zwischenraum - Luz testigo roja alarma falta H2O doble pared