



Leggere attentamente le istruzioni prima di installare e utilizzare l'apparecchiatura.  
Read the instructions carefully before installing and using the appliance.  
Vor der Installation und Nutzung des Geräts müssen die Anleitungen aufmerksam durchgelesen werden.  
Lire attentivement les instructions avant d'installer et d'utiliser l'appareil.  
Léanse atentamente las instrucciones antes de instalar y utilizar el aparato.



Il mancato rispetto delle istruzioni fa decadere la garanzia del fabbricante.  
In the event of failure to comply with the instructions, the manufacturer's warranty shall cease to apply.  
Die Missachtung der Anleitungen hat den Verfall der vom Hersteller gewährten Garantie zur Folge.  
Le non respect des instructions entraîne l'invalidation de la garantie du fabricant.  
La inobservancia de las instrucciones provoca la invalidación de la garantía otorgada por el fabricante.

**PIASTRE ELETTRICHE + FORNO**  
ELECTRIC PLATES + OVEN  
PLATTEN-ELEKTROKUCHHERD + BACKOFEN  
PLAQUES ÉLECTRIQUES + FOUR  
PLANCHAS ELÉCTRICAS + HORNO

**1G1PE1EV - 1G1PE2EV**  
**2G1PE1EV - 2G1PE2EV**

**MANUALE D'USO E INSTALLAZIONE**

USE AND INSTALLATION MANUAL  
BEDIEN- UND INSTALLATIONSHANDBUCH  
MANUEL D'UTILISATION ET D'INSTALLATION  
MANUAL DE USO E INSTALACIÓN



Italiano **IT**

English **GB**

Deutsch **DE**

Français **FR**

Español **ES**

Rev. 1 03/2018

 **Important**

Make a daily check that the safety devices are properly installed and in good working order. Make a daily check that the safety devices are properly installed and in good working order.

 **Caution - warning**

The floor, near the appliance, could be slippery.

 **Important**

The necessary connections (water, electricity and gas) must be set up exclusively by suitably specialised staff, in accordance with local requirements.

 **Important**

Do not dump pollutant material in the environment. Dispose of it in compliance with the relevant laws.

 **Important**

Before carrying out any servicing procedure, activate all the safety devices provided and decide whether staff at work and those in the vicinity should be informed.

 **Important**

Before starting any cleaning operation, always turn off the gas supply tap, cut off the electricity supply using the master switch and allow the appliance to cool.

 **Caution - warning**

When using detergents, rubber gloves, protective mask and safety goggles must be worn in accordance with the relevant safety regulations.

 **Caution - warning**

Never use products containing substances harmful or hazardous for health (solvents, petroleum spirits, etc.).

 **Caution - warning**

Before doing any work, cut off the mains electricity supply.

 **Important**

Before it is put into service, the system must be tested to check the operating conditions of every single component and identify any malfunctions. In this stage, it is important to check that all health and safety requirements have been complied with in full.

 **Important**

Before making any type of adjustment, activate all the safety devices provided and decide whether staff at work and those in the vicinity should be informed.

 **Important**

Before carrying out any replacement procedure, activate all the safety devices provided and decide whether staff at work and those in the vicinity should be informed.

 **Caution - warning**

Do not obstruct the flue to avoid the temperature of the combustion components and products from increasing excessively over the admissible limits.

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**INSTRUCTIONS AND WARNINGS FOR THE READER**

To find the specific topics of interest to you quickly, refer to the index at the start of the manual. This manual is subdivided into two parts.



**1st part:** contains all information necessary for general readers, i.e. for users of the appliance.



**2nd part:** contains all the information necessary for special categories of reader, i.e. all skilled operators authorised to handle, transport, install, service, repair and scrap the appliance.

While users are instructed to refer to the 1st part only, the 2nd part is addressed to skilled operators. They may also read the 1st part for a more complete picture of the information provided if necessary.

**PURPOSE OF THE MANUAL**

The manufacturer has produced this manual, which forms an integral part of the appliance, to provide the necessary information for those authorised to interact with it during its working life.



As well as adopting good practices for use, the manual's intended readers must read it thoroughly and apply its instructions to the letter.



This information is provided by the manufacturer in the original language (Italian) and is translated into other languages to meet legal and/or business requirements.

Reading this information will avoid health and safety risks to people and financial losses.

Keep this manual in a clearly identified safe place throughout the working life of the appliance, so that it will always be available when required for consultation.

The manufacturer reserves the right to make changes without any obligation to provide any prior notice.

A number of symbols have been used to highlight particularly important parts of the text or important specifications. Their meaning is as defined below.



**Caution - warning**

Indicates that suitable procedures must be adopted to avoid putting people's health and safety at risk or causing economic losses.



**Important**

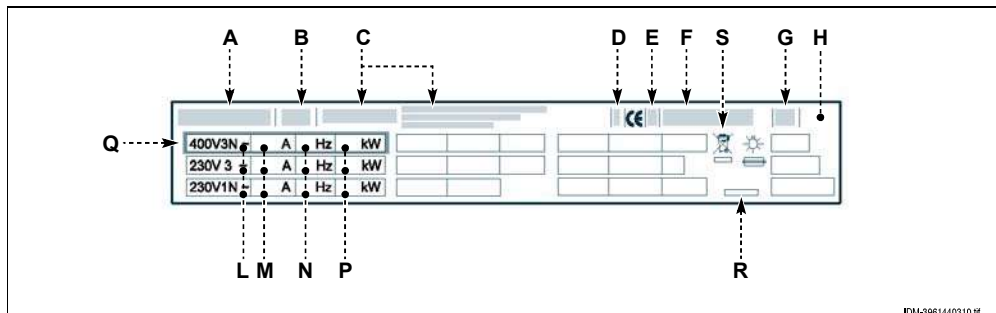
Indicates particularly important technical information which must not be overlooked.

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**IDENTIFICATION OF MANUFACTURER AND APPLIANCE**

The nameplate shown here is fitted directly to the appliance. It contains references and all essential information for operating safety.

- A) Appliance model
- B) Type of customisation
- C) manufacturer identification
- D) Insulation class



- E) Year of construction
- F) Serial number
- G) Protection rating
- H) Country of destination
- L) Voltage (V)
- M) Absorption (A)

- N) Frequency (Hz)
- P) Rated power (kW)
- Q) Test voltage indicator
- R) Date of construction
- S) WEEE Symbol

**PROCEDURE FOR REQUESTING SERVICE**

For all requirements contact the agents or the headquarters of Angelo Po which can be found in the contacts section of the website [http:// www.angelo-po.com](http://www.angelo-po.com).

When requesting service, state the data provide on the nameplate and provide a description of the fault.

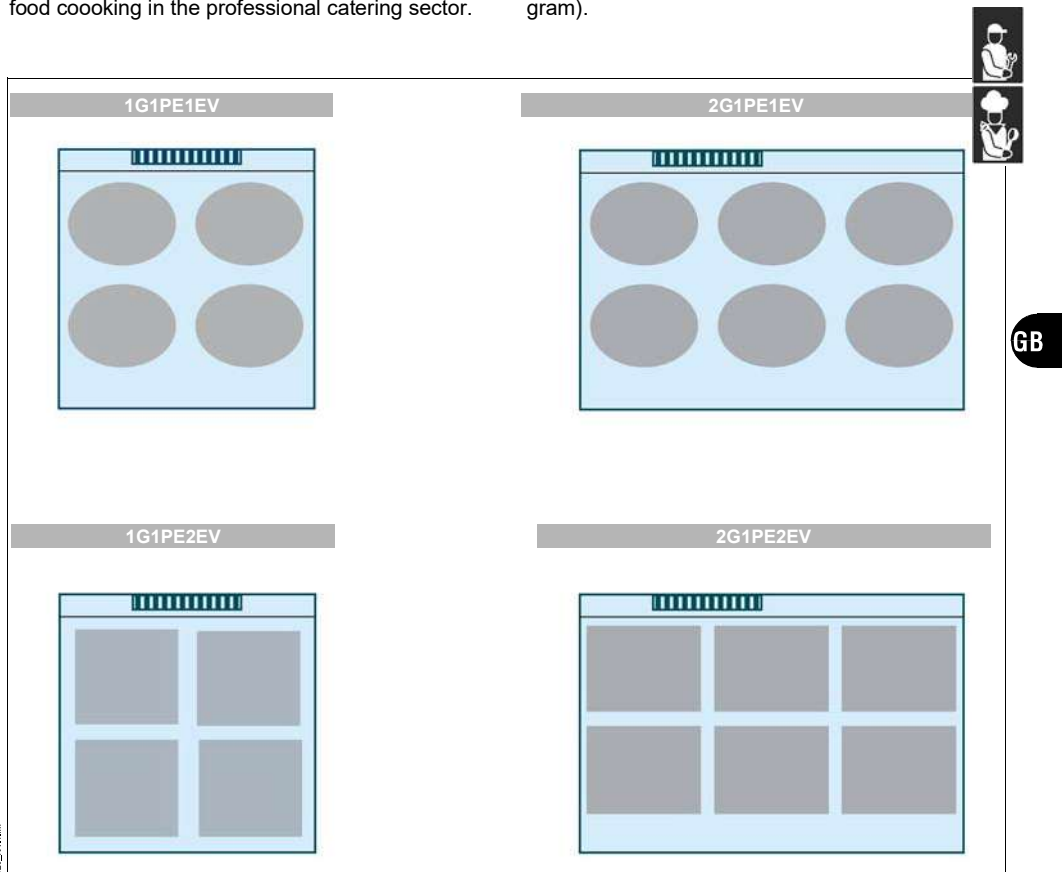
**TECHNICAL INFORMATION**

2

**GENERAL DESCRIPTION OF APPLIANCE**

The electric plates, referred to from now on as the appliance, is designed and produced for indirect food cooking in the professional catering sector.

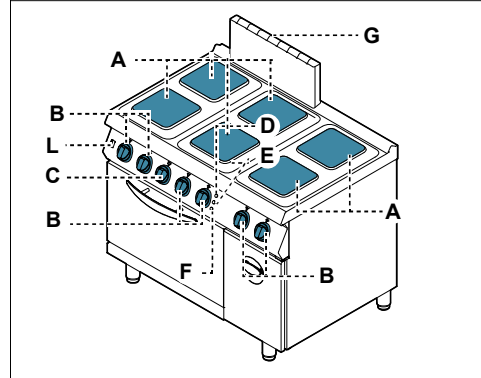
The appliance is produced in several versions to meet varying user requirements (see diagram).



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### Main Parts

- A) Cooking plate:** constructed in cast iron.
- B) Plate control knob:** sets the heating power.
- C) Heating element control knob:** for turning the oven heating elements on and off (For version 191PE4E only).
- D) Thermostat light:** indicates that the safety thermostat has tripped.
- E) Temperature light:** indicates that heating of the oven is in progress.
- F) Mains light:** indicates that the appliance is receiving electrical power.
- G) Fume exhaust vent:** evacuates the heat generated by the heating elements.
- L) Oven fan switch:** switches the oven fan system on and off.



### TECHNICAL DATA



See tables and "Connection chart" at the back of the manual.

### SAFETY DEVICES

Although the appliance is complete with all safety devices, during installation and connection additional devices must be added if necessary to comply with the relevant legal requirements.

**GB**

The illustration shows the position of the devices.

- A) Safety thermostat:** cuts off the electricity supply to the oven in case of overheating.
- B) Auto-resetting thermostat:** each plate is equipped with this device, which halves its power output in case of overheating. Once the problem has been resolved and the temperature has returned to normal, operation is automatically restored.



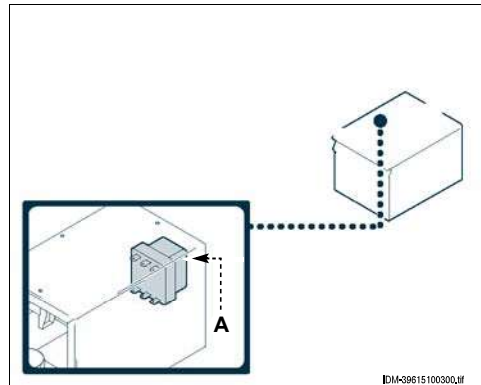
#### Important

**There are no indicator devices to signal that the thermostat with automatic reset has been tripped**



#### Caution - warning

**Make a daily check that the safety devices are properly installed and in good working order.**



## SAFETY AND INFORMATION SIGNS

The illustration shows the position of the signs provided.

**A) Nameplate with manufacturer and appliance data.**

**B) Burn hazard:** watch out for hot surfaces.

**C) General hazard:** read the manual carefully before carrying out any procedure.

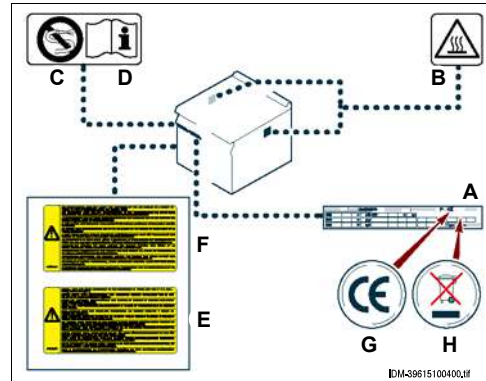
**D) General hazard:** when washing the appliance do not point pressurised water jets at internal parts.

**E) General hazard:** all relevant regulations must be complied with. "Install in compliance with the relevant regulations and use in well ventilated premises only".

**F) General hazard:** all relevant regulations must be complied with. "No liability is accepted in case of failure to comply with the installation and commissioning instructions".

**G) CE marking:** indicates that the equipment is compliant with all relevant laws applicable to the product.

**H) WEEE symbol:** indicates that the appliance is subject to specific waste disposal regulations.



## OPTIONAL ACCESSORIES

The appliance can be equipped with the following accessories on request ("see general catalogue").

GB

## INSTRUCTIONS AND WARNINGS FOR SAFETY

During design and construction, the manufacturer has paid special attention to factors which may cause risks to the health and safety of the people interacting with the appliance. As well as complying with the relative legal requirements, he has adopted all the "rules of good construction practice". This information is provided to encourage users to take special care in order to prevent all risks. However, there is no replacement for care and attention. Safety also depends on all the operators who interact with the appliance.

Read the instructions provided in the manual supplied and those applied to the appliance itself with care, paying special attention to those relating to safety.


**i Important**

**Do not modify the equipment in any way.**



Never tamper with, elude, eliminate or bypass the safety devices installed. Failure to comply with this rule may cause serious risks to health and safety. Any change and/or tampering with the equipment or the security devices will invalidate the CE marking and entail the forfeiture of the guarantee offered by the manufacturer.

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Even after you have read all the appropriate documentation, if necessary on first use carry out a few trial operations to get to know the controls, especially those used for switching on and off.

Use the appliance only for the functions intended by the manufacturer. Improper use of the equipment could result in risks to the health and safety of people, damage to nearby goods and financial losses.

All maintenance work that requires precise, technical expertise or particular skills or qualifications for legal reasons, should be carried out by suitably trained and/or qualified staff and in any case with recognised experienced gained in the specific field of intervention.

To maintain hygiene and protect the food processed from all forms of contamination, all elements

in direct or indirect contact with foodstuffs and all surrounding zones must be cleaned thoroughly. For these operations, use only food-approved detergents, and never use flammable products or products which contain substances harmful to health. Clean only when reasonably necessary and at the end of each session of use.

After each session of use, make sure that the control knobs have been turned off and the power supply lines disconnected.

In case of lengthy downtimes, as well as disconnecting all supply lines it is also essential to clean all internal and external parts of the appliance and the surrounding environment thoroughly, complying with the manufacturer's instructions and the relevant legal requirements.

During routine use of the appliance, the Operator's constant presence is required.

When washing the appliance do not point pressurised water jets at internal parts.

Do not leave flammable objects or materials close to the appliance.


**Caution - warning**

**The floor, near the appliance, could be slippery.**


**i Important**

**The necessary connections (water, electricity and gas) must be set up exclusively by suitably specialised staff, in accordance with local requirements.**


**Caution - warning**

**Do not obstruct the flue to avoid the temperature of the combustion components and products from increasing excessively over the admissible limits.**



## SAFETY WARNINGS AND INSTRUCTIONS CONCERNING ENVIRONMENTAL IMPACT

Every organisation is obliged to apply procedures to identify and monitor the effects of its operations (products, services, etc.) on the environment.

The procedures for identifying significant environmental impacts must consider the factors listed below.

- Atmospheric emissions
  - Discharge of liquid effluents
  - Waste management
  - Soil contamination
  - Use of raw materials and natural resources
  - Local problems relating to environmental impact.
- For this purpose, the manufacture supplies information which must be considered by all those authorised to interact with the appliance during its expected lifetime, in order to prevent environmental impact.
- All packaging materials must be disposed of in accordance with the relevant laws in the country of use.
  - During use and maintenance, do not dump pollutants (oils, fats, etc.) in the environment; implement separate disposal as appropriate to the composition of the various materials and in compliance with the relevant laws.
  - If the appliance is scrapped, sort all components by characteristics and dispose of them separately.

**The Safe Disposal of Waste from Electrical and Electronic Equipment (WEEE Directive 2002/96/EC)**

### Important

**Do not dump pollutant material in the environment. Dispose of it in compliance with the relevant laws.**

Under the WEEE (Waste Electrical and Electronic Equipment) Directive 2002/96/EC, when scrapping equipment the user must dispose of it at the specific authorised disposal centres, or reassign it, still installed, to the original seller on purchase of new equipment.

All equipment which must be disposed of in accordance with the WEEE Directive 2002/96/EC is marked with a special symbol (see page 5).

### Important

**The improper disposal of Waste Electrical and Electronic Equipment is liable to punishment under the relevant laws in the countries where the offence is committed.**



**Waste electrical and Electronic Equipment may contain hazardous substances with potential harmful effects on the environment and human health. You are urged to dispose of them properly.**

GB

## USE AND OPERATION

4

### INSTRUCTIONS AND WARNINGS FOR USE AND OPERATION

#### Important

**Besides being authorised and appropriately documented, and if necessary, instructed and trained, users, on first usage, have to simulate several operations to identify the controls and main functions.**

**Use only as intended by the manufacturer and never tamper with any device to obtain performance levels outside the rated specifications.**

**Before use, check that the safety devices are properly installed and in good working order.**

**As well as taking care to meet these requirements, users must also implement all safety regulations and read the description of the controls and the start-up procedure carefully.**

## DESCRIPTION OF CONTROLS

The appliance is fitted with the controls for use of its main functions.

**A) Plate control knob:** turns the plates on and off and sets their level.

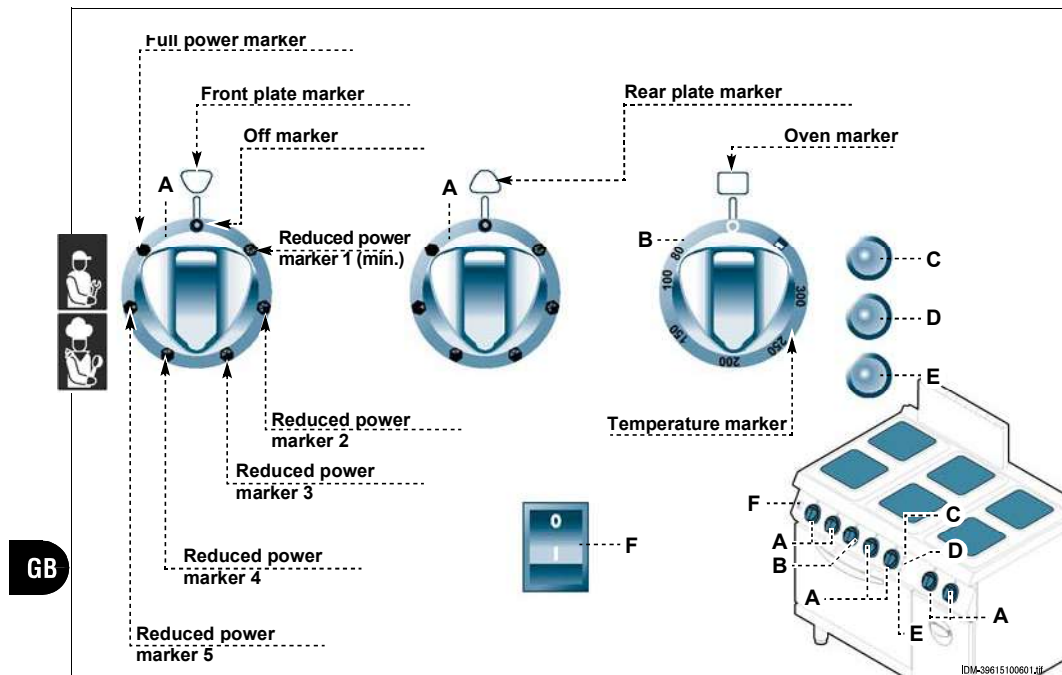
**B) Oven control knob:** for turning the oven heating elements on and off and for regulating the temperature inside the oven.

**C) Thermostat light:** indicates that the safety thermostat has tripped.

**D) Temperature light:** indicates that heating of the oven is in progress, goes out when the set temperature is reached.

**E) Mains light:** indicates that the appliance is receiving electrical power.

**F) Oven fan switch;** switches the oven fan system on and off.



## PLATE ON AND OFF

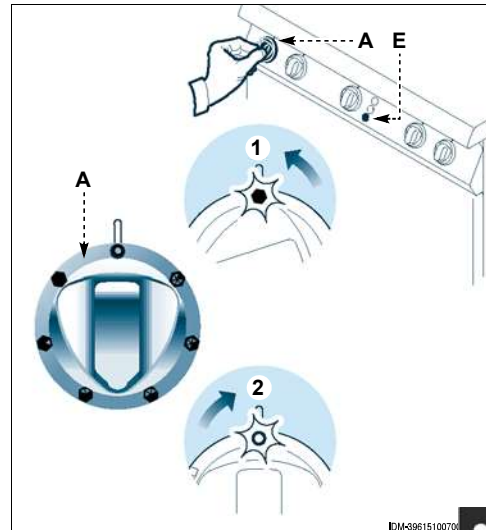
### Lighting

When first using the plate, pre-heat it at full power without a pan for around 4 minutes.

- 1 - Turn on the appliance's circuit breaker to connect it to the electrical mains.
- 2 - Turn the knob (A) to position 1 to turn the plate to full power.  
The mains light (E) comes on
- 3 - Once the plate has pre-heated, turn the knob (A) to one of the other settings, to reduce power to a lower level.

### Turning off

- 1 - Turn the knob (A) to setting 2 to switch off the plate.  
The mains light (E) goes out.
- 2 - Turn off the appliance's circuit breaker to disconnect it from the electrical mains.



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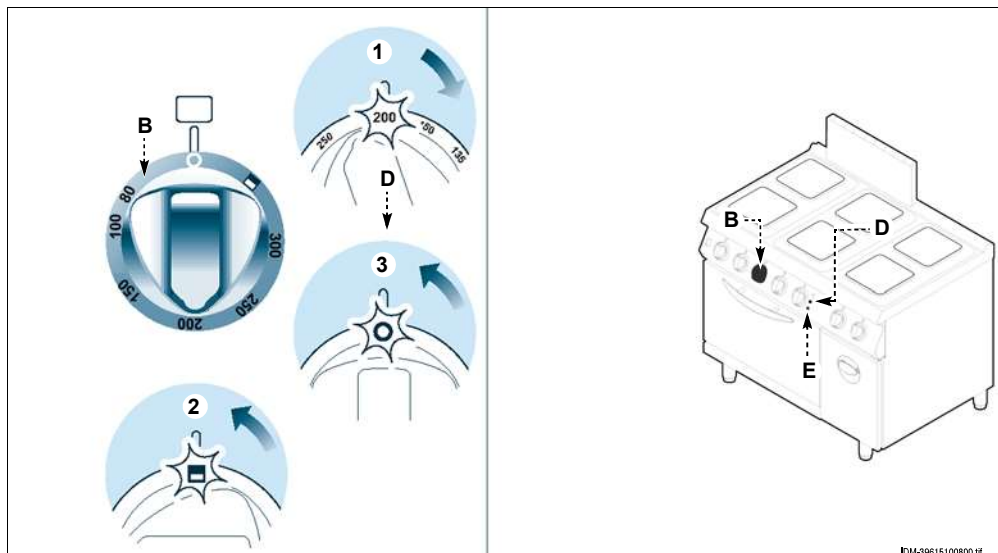


## SWITCHING THE OVEN ON AND OFF

### Lighting

**i Important**  
At first switch-on, preheat as appropriate.

- 1 - Turn on the appliance's circuit breaker to connect it to the electrical mains.



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GB

- Turn the knob **(B)** to **1**, between the minimum and maximum temperature, and wait for the warm-up time before using the oven (See table). The mains light **(E)** and temperature **(D)** comes on to indicate that the oven is not at the working temperature. The temperature light goes out once the temperature is reached.

	Min						Max
Temperature °C	100	135	170	200	235	270	300
Time in minutes	2'45"	4'50"	6'50"	9'45"	13'	16'	18'45"

- Turn the knob **(B)** anti-clockwise (pos. **2**) to turn on the top heating element, depending on the cooking mode required.

#### Turning off

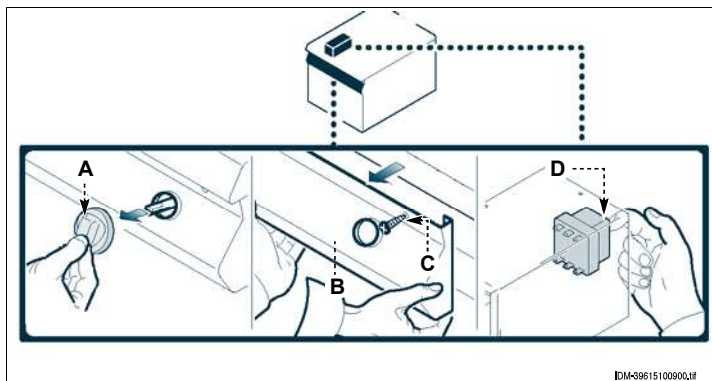
- Turn the knob **(B)** to setting **3**, to switch off the heating elements. The mains **(E)** and temperature **(D)** lights go out.
- Turn off the appliance's circuit breaker to disconnect it from the electrical mains.

### RESETTING THE APPLIANCE

If the safety thermostat is tripped, the appliance has to be restored to the initial working conditions as follows.



- Pull off the knob **(A)**.
- Undo the screws **(C)** and remove the control panel **(B)**.
- Press the button **(D)** of the safety thermostat to restore the electricity supply.
- Replace the control panel **(B)** and the knobs **(A)** on completion of the operation.



**GB**

### LENGTHY DOWNTIMES OF APPLIANCE

If the appliance is to be out of use for a lengthy period, proceed as follows.

- Cut off the mains electricity supply using the appliance's master switch.
- Clean the appliance and the surrounding areas thoroughly.
- Spread a film of edible oil over the stainless steel surfaces.
- Carry out all the servicing procedures.
- Cover the appliance and leave a few gaps to allow air to circulate.

### INSTRUCTIONS AND WARNINGS FOR USE

To ensure correct use of the appliance, the following rules should be adopted.

- Use only the accessories recommended by the manufacturer.
- Do not use the plate for cooking food directly without a pan.
- Only use the plates to heat pans.
- To save energy, use thick-base, flat pans with a base slightly larger than the plate itself.

- Check that the oven bottom plate is positioned correctly.
- Allow the oven to warm up before using it.
- Do not use the oven with the door part open.
- When cooking in the oven, use the top guides for cakes and the bottom guides for roasts.
- To brown the surface of a dish, turn on the top heating element and cook on the top runners for a few minutes.
- Always keep the appliance and the surrounding areas clean.
- When cleaning, use only food-approved detergents.



### Caution - warning

**Do not use the plates without pans; switch them off when not in use.**

## SERVICING

5

### INSTRUCTIONS AND WARNINGS FOR SERVICING

Keep the appliance at peak efficiency by carrying out the scheduled servicing procedures recommended by the manufacturer. Proper servicing will allow the best performance, a longer working life and constant maintenance of safety requirements.



### Caution - warning

**Before carrying out any servicing procedure, activate all the safety devices provided and decide whether staff at work and those in the vicinity should be informed. In particular, turn off the electricity supply using the circuit-breaker and prevent access to all devices which might people's health and safety at risk if activated.**

At the **end of each session** of use and whenever necessary, clean:

- The plate (see page 12)
- The oven (see page 12)
- The accessories (see page 11)
- The appliance and the surrounding environment (see page 11)



Every **100 working hours** have skilled, authorised personnel carry out the following operations.

- Check that the safety thermostat is working correctly
- check that the electrical system is in good working order

GB

### CLEANING INSTRUCTIONS

Since the appliance is used for preparing foods for human consumption, special care must be paid to everything relating to hygiene, and the appliance and the entire surrounding environment must constantly be kept clean



### Important

**Before starting any cleaning procedure, disconnect the electricity supply using the circuit-breaker and allow the appliance to cool.**

The precautions which follow are also important.



### Caution - warning

**When using detergents, rubber gloves, protective mask and safety goggles must be worn in accordance with the relevant safety regulations.**

- 1 - Clean all parts of the appliance with warm water, food-approved detergents and non-abrasive materials only.
- 2 - Thoroughly clean all parts which come into direct or indirect contact with foods and all surrounding areas.

3 - After use, clean the accessories with a suitable grease-remover product. If possible, wash in the dishwasher.



**Caution - warning**

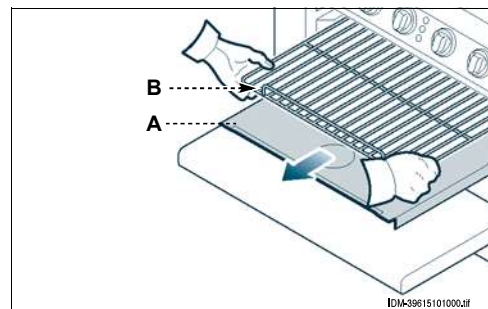
**Never use products containing substances harmful or hazardous for health (solvents, petroleum spirits, etc.).**

- 4 - Rinse surfaces with drinking water and dry.
- 5 - Take special care not to damage stainless steel surfaces. In particular, avoid the use of corrosive products and do not use abrasive materials or sharp tools.
- 6 - Remove the limescale deposits which may form on some of the appliance's surfaces.

**CLEANING OVEN**

To carry out this operation, proceed as follows.

- 1 - Remove the bottom plate (A) and the grid (B) from the oven and clean them thoroughly.
- 2 - Clean the inside parts of the oven to remove any deposits which may impair its operation.
- 3 - Dry the surfaces and reassemble the components.



**CLEANING THE PLATE**

To carry out this operation, proceed as follows.

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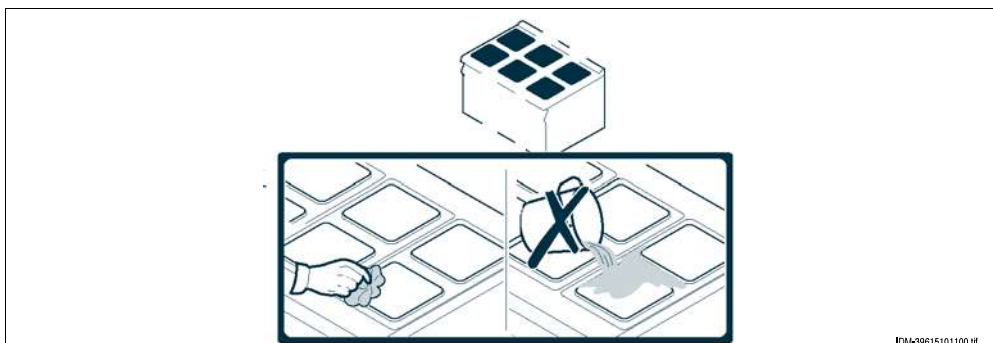
- 1 - Switch the appliance off and leave it to cool.
- 2 - Turn off the circuit-breaker to disconnect it from the electrical mains.
- 3 - Clean the plate thoroughly with a sponge and normal detergent, rinse with plenty of water and dry.



**Important**

**Do not spray water onto the plates when still hot as this can damage them.**

- 4 - From time to time, after cleaning the plates, apply a small amount of linseed oil or a similar product.



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**TROUBLESHOOTING**

The appliance has been tested before being put into service. The information provided below is intended to assist in the identification and correction of any anomalies and malfunctions which might occur during use.

The user can solve some of these problems himself, but for others specific technical knowledge or skill is required, and so they must only be carried

out by qualified staff with recognised experience acquired in the specific sector of operation.

**i Important**  
**For all requirements contact the agents or the headquarters of Angelo Po which can be found in the contacts section of the website <http://www.angelopo.com>.**

Faults	Causes	Remedies
The plates do not turn on	Electrical connection not made correctly	Check the connection of the electrical wires <b>i Important</b> Contact the after-sales service
	Safety thermostat tripped	Wait for the thermostat to automatically reset appliance operation (this takes around 30 minutes). <b>i Important</b> Contact the after-sales service 
	Switch faulty	Replace the switch <b>i Important</b> Contact the after-sales service
The plates do not turn off	Component fault	<b>i Important</b> Contact the after-sales service 
The heating elements do not come on	Electrical connection not made correctly	Check the connection of the electrical wires <b>i Important</b> Contact the after-sales service
	Safety thermostat tripped	Carry out the appliance reset (see page 10) <b>i Important</b> Contact the after-sales service
	Switch faulty	Replace the switch <b>i Important</b> Contact the after-sales service
The appliance does not heat up to the set temperature	Thermostat faulty	Replace the thermostat <b>i Important</b> Contact the after-sales service

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INSTRUCTIONS AND WARNINGS FOR HANDLING AND INSTALLATION

**i Important**

All handling and installation operations should be carried out in accordance with current legislation on health and safety at work.

If necessary, the person authorised to carry out these operations must organise a "safety plan" to protect the people directly involved.

PACKAGING AND UNPACKING

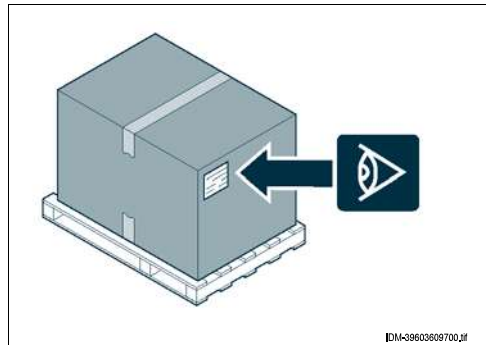
The packaging is designed to reduce space and as appropriate to the type of transport used. To simplify transport, some components may be removed and suitably protected and packed for transport.



The packaging carries all information necessary for loading and unloading.

When unpacking, check that all components are present in the correct quantities and are undamaged.

The packaging material must be properly disposed of in accordance with legal requirements.



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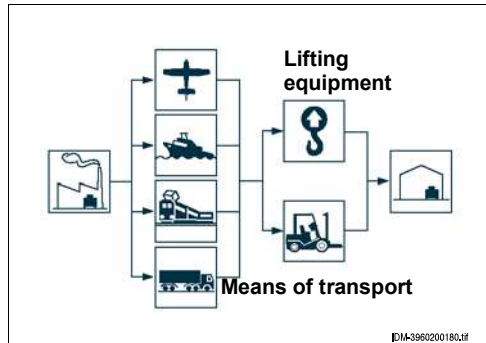


TRANSPORT

Different means of transport may be used, depending partly on the destination.

The chart shows the most commonly used alternatives.

During transport, fix the packaging to the means of transport securely to prevent undesirable shifting.

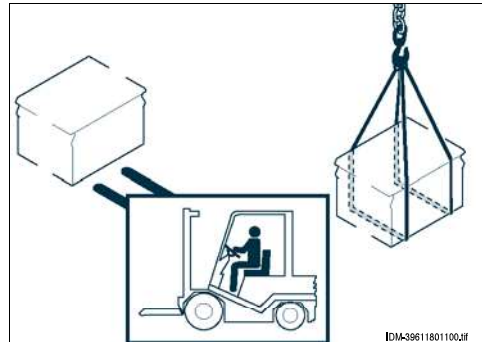


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## HANDLING AND LIFTING

The appliance can be handled using fork-lift or hook equipment of suitable load-carrying capacity. Before lifting, check the position of the load's centre of gravity.

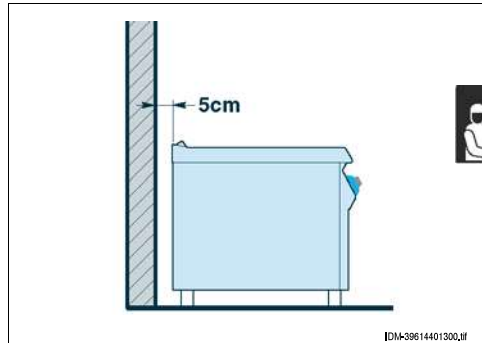


## INSTALLATION OF THE APPLIANCE

All installation stages must be considered right from production of the general layout. Before starting these stages, as well as deciding the place of installation, if necessary, the person authorised to carry out these operations must organise a "safety plan" to protect the people directly involved, and he must also ensure strict compliance with all legal requirements, especially those relating to mobile work-sites.

The place of installation must have all the connections needed to supply the appliance and dispose of the production residues, must be suitably lit and must meet all legal health and hygiene requirements to prevent the contamination of the foods.

If necessary, fix the exact position of each individual appliance or subassembly by mark coordinates to locate them correctly.



Appliances must be at some distance from the wall (at least 5 cm if the wall is not designed to be resistant to a temperature of at least 150°C)

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Install in accordance with the relevant legislation, regulations and specifications in the country of use.

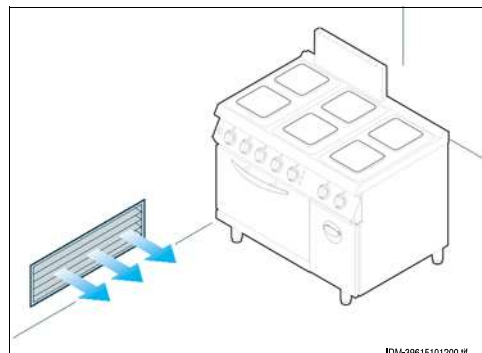
## ROOM VENTILATION

### Important

The room where the appliance is installed must have air inlets to ensure that the appliance can operate correctly and provide the necessary air exchange in the room itself.

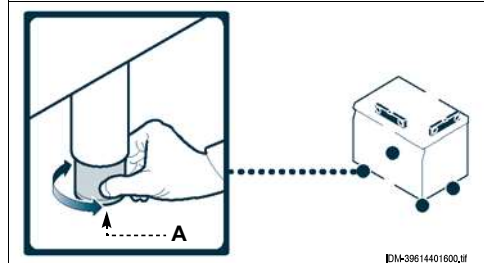
### Important

The air inlets must be of appropriate size and must be protected by gratings and placed so that they cannot be obstructed.



## LEVELLING

Adjust the floor-mounted feet (A) to level the appliance.



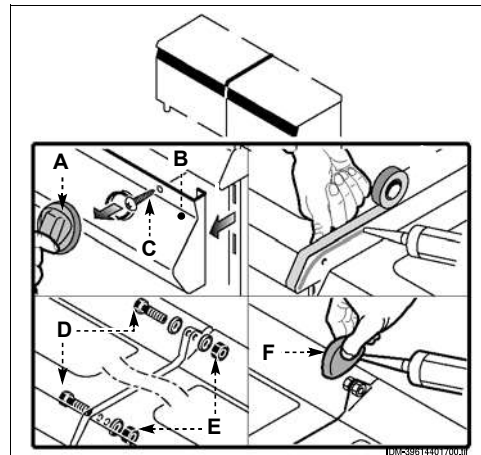
## ASSEMBLY APPLIANCES IN BANKS

To assemble appliances in banks (side by side) proceed as described below.

- 1 - Pull off the knob (A).
- 2 - Undo the screws (C) and remove the control panels (B).
- 3 - Apply masking tape to the edges to be placed side by side.
- 4 - Apply food-approved sealant to the edges to be placed side by side.
- 5 - Place the appliances side by side.
- 6 - Connect the appliance using the screws and nuts (D-E).
- 7 - Remove the excess sealant and the masking tape.
- 8 - Apply the sealant to the inside of the lid (F), and fit it to cover the fixing zone.
- 9 - Replace the control panels (B) and the knobs (A) on completion of the operation.

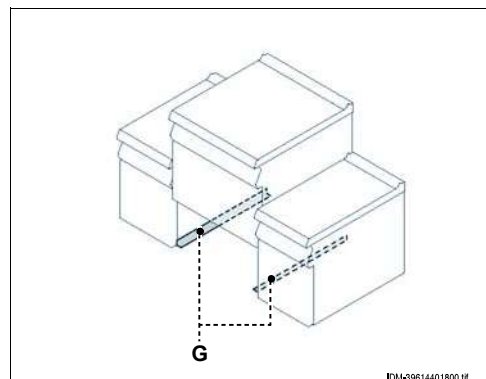


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A variety of optional installation kits are available for arranging appliances in banks:

**G)** "Bridge" installation kit



## ELECTRICAL CONNECTION

### **i** Important

The connection must be made by authorised, skilled personnel, in accordance with the relevant legal requirements, using appropriate and specified materials. The appliance is supplied with operating voltage 400V/3N (230V/3 available on request) (see attached wiring diagrams). Specify the correct voltage for your device; it cannot be modified after purchase.

### **⚠** Caution - warning

Before doing any work, cut off the mains electricity supply.

Connect the appliance to the mains electricity supply as follows.

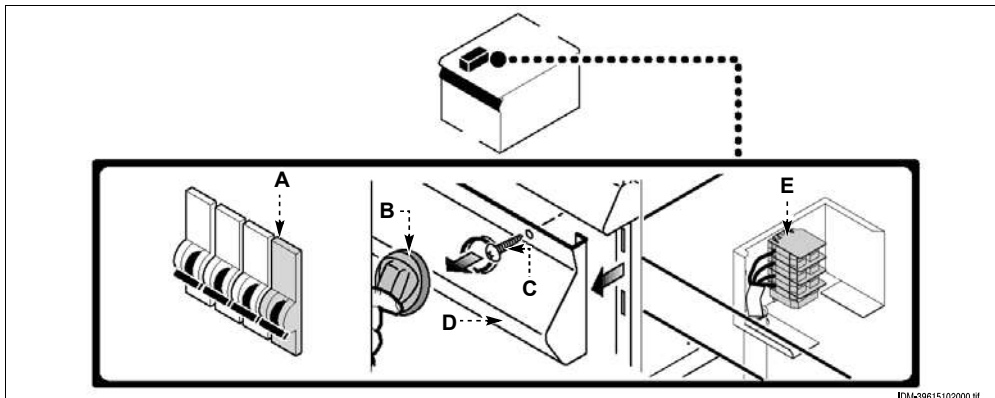
- 1 - If not already present, install a circuit-breaker (A) with overload cutout and differential safety breaker close to the appliance.

- 2 - Pull off the knob (B).
- 3 - Undo the screws (C) and remove the control panel (D).
- 4 - Connect the circuit-breaker (A) to the terminal board (E) of the appliance as shown in the diagram and in the electrical system diagram at the back of the manual.  
Use a flexible cable with at least type H07RN-F characteristics, rated for an operating temperature of at least 80°C.

### **i** Important

When connecting, take care to connect the neutral and earth lines.

- 5 - Replace the control panel (D) and the knobs (B) on completion of the operation.



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## TESTING OF THE APPLIANCE

### **i** Important

Before it is put into service, the system must be tested to check the operating conditions of every single component and identify any malfunctions. In this stage, it is important to check that all health and safety requirements have been complied with in full.

To test the system, make the following checks.

- 1 - Check that the mains voltage is the same as that of the appliance.
- 2 - Operate the appliance's circuit-breaker to check the electrical connection.
- 3 - Check that the safety device is operating correctly.

After testing, if necessary instruct the user in all the skills necessary for putting the appliance into operation in conditions of safety, in accordance with legal requirements.

## INSTRUCTIONS AND WARNINGS FOR ADJUSTMENTS

The appliance's main functions do not require any special adjustments by specialist staff except the settings made during use by the user.

## REPLACING PARTS

## INSTRUCTIONS AND WARNINGS FOR REPLACING PARTS

Before carrying out any replacement procedure, activate all the safety devices provided and decide whether staff at work and those in the vicinity should be informed. In particular, turn off the gas supply tap and prevent access to all devices which might cause unexpected health and safety hazards if turned on. If work parts have to be replaced, use original spare parts only.

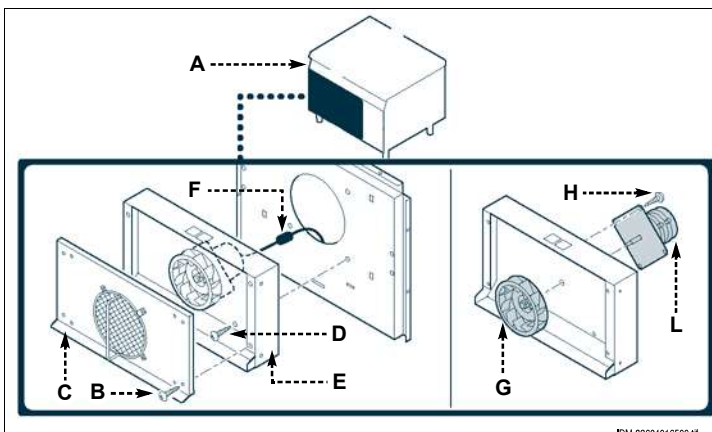
The manufacturer declines all responsibility for injury or damage to components due to the use of non original parts, or extraordinary work on the appliance which may modify the safety requirements without the manufacturer's authorisation. When ordering components, follow the instructions provided in the parts catalogue.



## REPLACING THE FAN MOTOR

To carry out this operation, proceed as follows.

- 1 - Turn off the gas supply tap.
- 2 - Open the oven door (A).
- 3 - Undo the screws (B) and remove the casing (C).
- 4 - Undo the screws (D).
- 5 - Pull off and extract the motor support (E) without pulling the electric cable (F).
- 6 - Disconnect the connector (F).
- 7 - Remove the fan (G).
- 8 - Undo the screws (H), remove the motor (L) and replace it.
- 9 - Return the appliance to its initial configuration.



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## EQUIPMENT DECOMMISSIONING, DEMOLITION AND DISPOSAL



## Important

This operation must be carried out by skilled operatives in compliance with the legal requirements with regard to safety at work. Never dump non-biodegradable materials, lubricating oils and non-metallic components (rubber, PVC, resins, etc.) in

the environment. Dispose of them in accordance with the relevant legal requirements.