

*OPERATION AND MAINTENANCE MANUAL
FOR ELECTRIC SALAMANDERS*



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1. INSTALLATION

1.1 IMPORTANT NOTICES

Please read this booklet carefully because it contains important information concerning installation, operating and maintenance safety for this appliance. Keep the booklet in a safe place so that it can be consulted by other operators.

- Installation must be effected by professionally qualified personnel following the manufacturer's instructions.
- The appliance can be operated only by personnel trained on how to use it.
- Turn the appliance off in case of failure or faulty operation. If repairs are necessary, contact an After-Sales Service Centre authorised by the manufacturer and ask for original spare parts only.
- The safety of the appliance may be jeopardised if the above directions are not followed.

The appliance complies with the following standards:

- electromagnetic compatibility E.M.C directive CEE89/336 regarding the limitation of disturbances,
- accident-prevention and fire-prevention prescriptions in force,
- standards for the installation of electric systems,
- hygiene standards

1.2 POSITIONING

Remove the appliance from its packaging and check that it is in perfect condition.

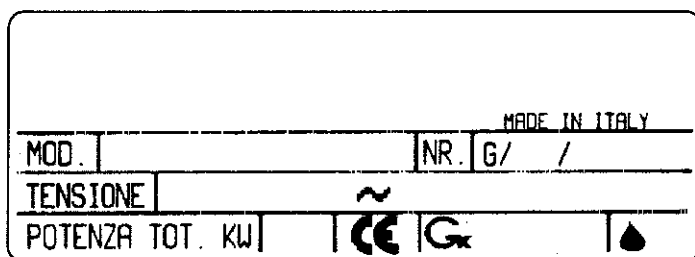
Place it where it will be used taking care not to locate it against a wall, partition, kitchen unit or claddings in inflammable material. Place the salamander below an extractor hood to ensure complete extraction of fumes formed during cooking.

Remove the protective film from the exterior of the panels slowly and carefully in order to avoid leaving traces of adhesive on the surface.

Do not obstruct extractor openings, vents or heat discharge outlets.

1.3 CONNECTING TO THE POWER SUPPLY

Fig. 1



- Before connecting the appliance to the mains, make sure that the voltage and frequency indicated on the data plate correspond to those of the actual supply system.
- The appliance is set up to function as indicated in the data plate located at the rear or on the hand side that the appliance.
- To connect the appliance, simply connect a standardised plug suitable for the absorbed load to the supply cable and plug it into a

- suitable socket that must be fitted with an efficient earthing system in compliance with the standards in force .
- To connect the appliance directly to the mains, it will be necessary to install an omnipolar cut out suitable for the load with a minimum distance between contacts of 3mm
- The feed voltage, when the machine is operating, must not differ from the rated voltage by more than $\pm 10\%$
- The appliance must be included in an unipotential system whose efficiency is checked in compliance with the standards in force.

Before delivering the appliance to the user:

- check that it operates correctly,
- instruct the user on how to use it

2. OPERATING INSTRUCTIONS

The appliance must be used only for the purpose for which it was designed. Any other use is improper. During operation, supervise the appliance.

2.1 STARTING UP FOR THE FIRST TIME

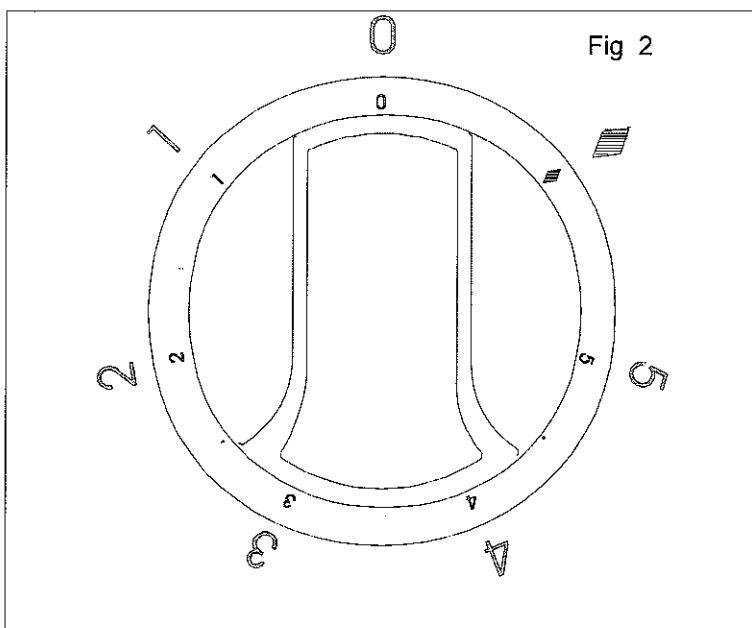
The appliance has been designed to cook, heat and grill food by means of infrared rays at a very high temperature produced by a heat source at the top of the appliance. The system for adjusting cooking height and changing the position of the tray or shelf enables the intensity of the heat to be adjusted to which the food is exposed.

The greater the distance between the irradiating source and the food, the lesser the intensity of the heat absorbed. Before using the appliance for the first time, it is necessary to remove all the packaging and accurately clean the appliance of the protective industrial grease :

- clean the appliance using a sponge dampened with water and a neutral detergent,
- rinse the grill with clean water.

2.2 SETTING

SALAMANDER WITH ENERGY ADJUSTMENT



START-UP

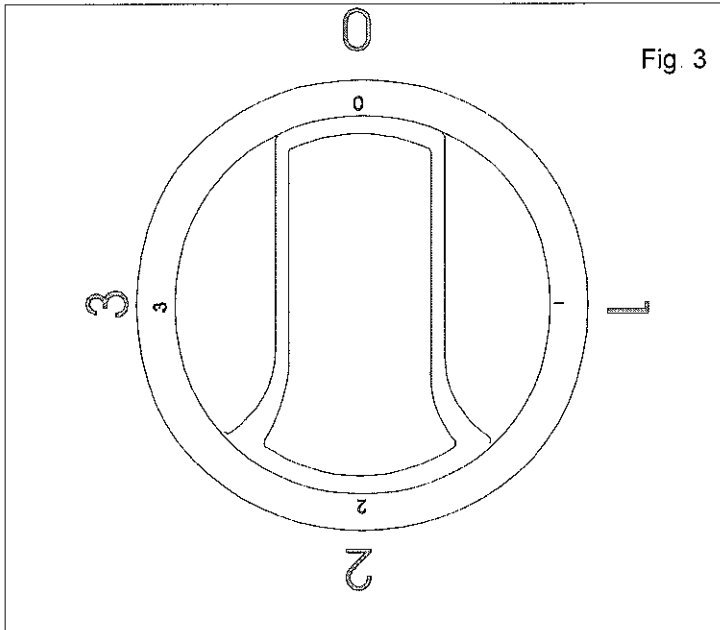
- Use main switch to start up
- Turn the knob (Fig 2) round to the position wanted, keeping in mind that in position "1" heating element ignition time is shorter and rest time is longer compared to position "2", and so on.
- By positioning the knob on the wording "♦" the heating elements will stay on all the time at maximum temperature

The ON pilot light signals that the appliance is warming up

SWITCH-OFF

- Turn the knob (Fig. 2) back to position "0"
- If the appliance is not used, switch off the circuit breaker.

SALAMANDER WITH SWITCH



START-UP

- Use main switch to start up.
- Turn the knob (Fig 3) round to the position wanted, keeping in mind that:
 - position 1: continuous functioning of 1 heating element,
 - position 2: continuous functioning of 2 heating elements,
 - position 3: continuous functioning of 3 heating elements.

The ON pilot light signals that the appliance is warming up.

SWITCH-OFF

- Turn the knob (Fig 2) back to position "0"
- If the appliance is not used, switch off the circuit breaker.

3.

CLEANING AND MAINTENANCE

3.1 ROUTINE MAINTENANCE

At the end of the working day, clean the appliance, both for reasons of hygiene and to prevent operating faults. Do not clean the appliance with direct or high-pressure jets of water and do not use metal pads, brushes or scrapers in normal steel. If necessary, use stainless steel pads, but do not rub them against the grain of the metal of the appliance.

Use warm soapy water on steel surfaces and then rinse in plenty of water and dry with a soft cloth. Maintain the shine by regular polishing with a normal liquid polish.

Do not wash the work top or floor with hydrochloric acid.

3.2 SPECIAL MAINTENANCE

At regular intervals (at least once a year or more often in cases of frequent use), service the appliance thoroughly. Contact a specialised and experienced technician. A maintenance contract should be taken out with a centre approved by the company.

THE MANUFACTURER ACCEPTS NO RESPONSIBILITY FOR HARM CAUSED BY INCORRECT INTERVENTIONS, TAMPERING WITH THE APPLIANCE, MISUSE, POOR MAINTENANCE, NON-COMPLIANCE WITH CURRENT REGULATIONS AND INEXPERT USE.

THE MANUFACTURER RESERVES THE RIGHT TO WITHOUT NOTICE MODIFY THE FEATURES OF THE APPLIANCES DESCRIBED IN THIS MANUAL.