

Electric cookers

MODULE 1000 Series

Cookers with 300 X 300 hot-plates



Cookers with 400 X 400 hot-plates



- ✓ **V00713 . V00725: MODULE 1000 E400, B-E400**
- ✓ **V00711 . V00724: MODULE 1000 E300, B-E300**
- ✓ **V02017 . V02018: ½ MODULE 1000 B-E400, B-E300**

Installation Manual

Electric cookers

1. INSTALLATION

1.1. General instructions

The installation must be done according to professional standards and in accordance with the instructions contained in this manual as well as the relevant rules and standards applicable in the country of installation.

The user must be supplied with the manual once the machine has been installed.

1.2. Handling – Positioning of the machine

The machine **must** remain on its wooden base during handling, until it has been put in its final position.

Remove packaging and make sure that the machine is in good condition.

In the event of damage, please indicate the reservations on the delivery note, to be confirmed by registered post with acknowledgement of receipt to the carrier within a maximum of 48 hours.

1.3. Positioning of the machine

SEE technical sheets.

The machine **must** be installed underneath an extractor fan.

If this machine must be installed close to a wall, a partition, a piece of furniture or decorative borders, it is recommended that these should be made of non-flammable materials.

If this is not the case, they must be coated with an appropriate material, a good, non-flammable thermal insulator.

Special attention must be given to the fire safety regulations applicable at the relevant site (see E.R.P. regulations)

In case of any doubts about the materials, we recommend that you install the machine, leaving a space of 10 cm.

Remove all plastic protective covers of the packaging and from the accessories (drawer).

- Put on feet (which come in a box inside the cabinet of the machine).
- Adjust height of the machine by adjusting height of feet to obtain a horizontal work surface height at 900 mm.

1.4. Electrical connections

The installation must be done according to professional standards and in accordance with the instructions contained in this manual as well as the relevant rules and standards applicable in the country of installation.

IMPORTANT NOTE:

Use standardized cable (245 IEC 57 or 245 IEC 66) or any other type of cable with the same characteristics.

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- **Fixed installation:**

If the machine is permanently connected to a fixed electrical supply, then this network must be equipped with an appropriate insulation in order to prevent leakage currents.

- **Mobile installation:**

If the machine is connected by a cable with a connecting plug which is appropriate for the power, this plug must be accessible at all times.

- **Checks to be carried out before making the connection:**

- Check that the voltage of the circuit is compatible with the voltage and the power of the machine (see identification number plate).
- Check that the fixed installation has an all-pole circuit-breaker with an opening distance of the contacts of 3 mm.

The machine is factory-wired according to the voltage ordered.

CHANGING VOLTAGE:

- The coupling of resistances must be done for this voltage.
- . For a change in voltage please contact manufacturer.

1.5. Live-putting

1.5.1. Checks and Verifications

Please ensure before live-putting:

- that the network voltage is in accordance,
- that the cable is properly fixed,
- that the connections are properly tightened,
- that the earthing is done properly,
- that the section of the cable is appropriate for the power of the machine,
- the insulation of the electrical installation,
- the conformity of voltages per phase.

1.5.2. Adjustments

No adjustments should normally be necessary on the electrical part.

1.5.3. Putting into operation

(Please refer to the section 'Putting into Operation' of the User Manual part)



**Never put the machine into operation without accessories (collection drawer).
Remove any object from the hot-plates.**

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2. CONNECTION

The electrical connection is used for the operation of the hot-plates, for the oven and for the optional GN1/1 or 800 mm x 600 mm heating insert.

2.1. Base: open bay

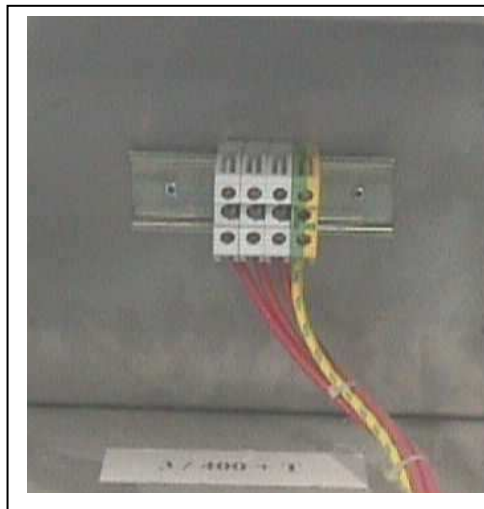
- Open door of cabinet.
- Remove cover of the electrical connection cabinet located on the right-hand wall. (fixing with 4 screws).
- Pass the cable through the right-hand orifice of the bottom of the cabinet, introduce it into the cabinet through a cable grommet at the "rear".
- Connect the main supply cable to the terminals according to the figures below, in accordance with the indications on the plate fixed on the electrical connection cabinet.

2.2. Base: electric oven

- Remove the side panel on the side of the control panel (fixing with 2 screws under the panel).
 - Position control panel (fixing with 2 screws under the control panel).
 - Lead the main power supply cable through the hole at the bottom and behind the electrical connection cabinet.
 - Connect the main power supply cable to the terminals according to the figures below, in accordance with the indications on the plate fixed on the electrical connection cabinet.
- Before re-assembling, please make sure that the machine is fitted with appropriate electrical insulation (condition of cables)



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The machine **must** be earthed.
There is a danger in putting the machine into operation without earthing.
We assume no liability in the event of accidents as a result of an incorrect or inexistent earthing.

WIRING DIAGRAMS:

Machine	Voltage	Ref. no. of wiring diagram
Heating insert GN1/1	1 ~ 230 V + T	SE0005 / 00
Heating insert 800 mm x 600 mm	3 ~ 400 V + T	SE0006 / 00
½E300, ½E400	3 ~ 400 V + T	SE0007 / 00
E300, E400	3 ~ 400 V + T	SE0008 / 00
OVEN 600 mm x 800 mm	3 ~ 400 V + T	SE0011 / 00

3. INTERVENTIONS



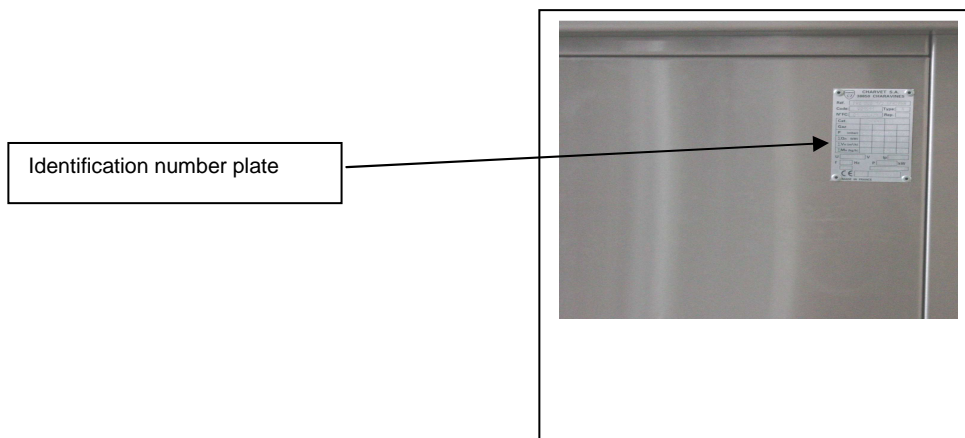
Any operation or repair on a machine must be carried out by a qualified installation engineer.
The machine must be disconnected from the electrical circuit or be technically secured (i.e. disconnected from all supplies etc.), either physically or by means of communication. for the entire length of the operation.

When the machine is ready, its users must be trained in the appropriate use (see user manual).
The documents must be formally handed over to the kitchen manager.

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Every machine carries an identification number plate.

Every machine has a number plate. Please copy the data from this plate into the part of this manual for this purpose.



This will make it easier for you to communicate with your client to ensure better service.

Warranty: Details of the warranty are indicated in the sales contract.

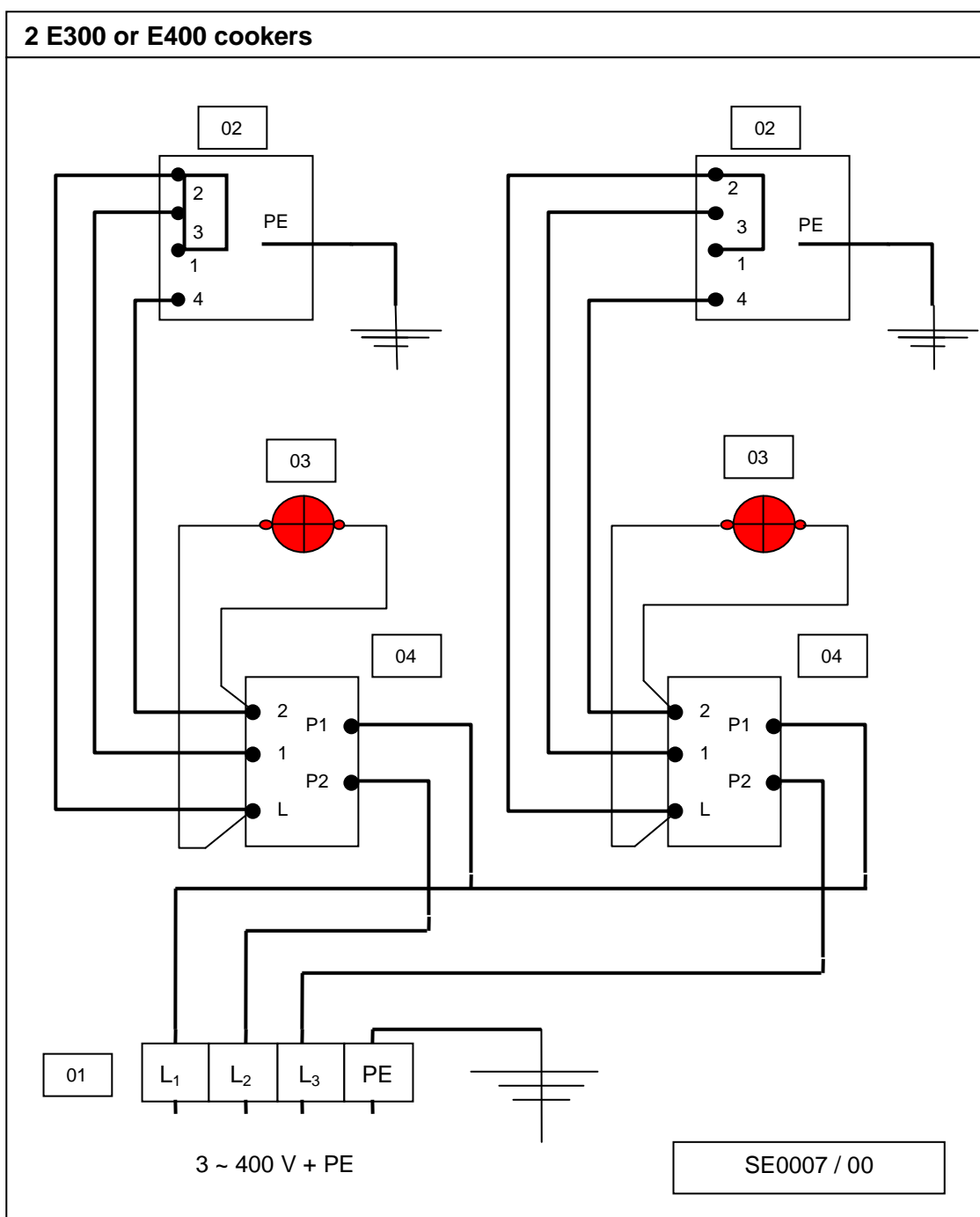
This warranty does not cover any damage as a result of wrong or inappropriate installation, use or poor maintenance.

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4. LIST OF EMERGENCY PARTS

Designation	Code	Photograph	Designation	Code	Photograph
Hot-plate 300 X 300 3000 W 400 V	06048A		Hot-plate switch	02093A	
Light bulb (400V) Light bulb (230V)	02142A 02141A		Hot-plate 400 x 400 5000 W, 400 V	06129A	
Red indicator	02131A		Oven thermostat 50 – 300 °C	01990A	
Resistance 3000 W 400 V	02066A		Thermostat 30 – 110 °C	01995A	

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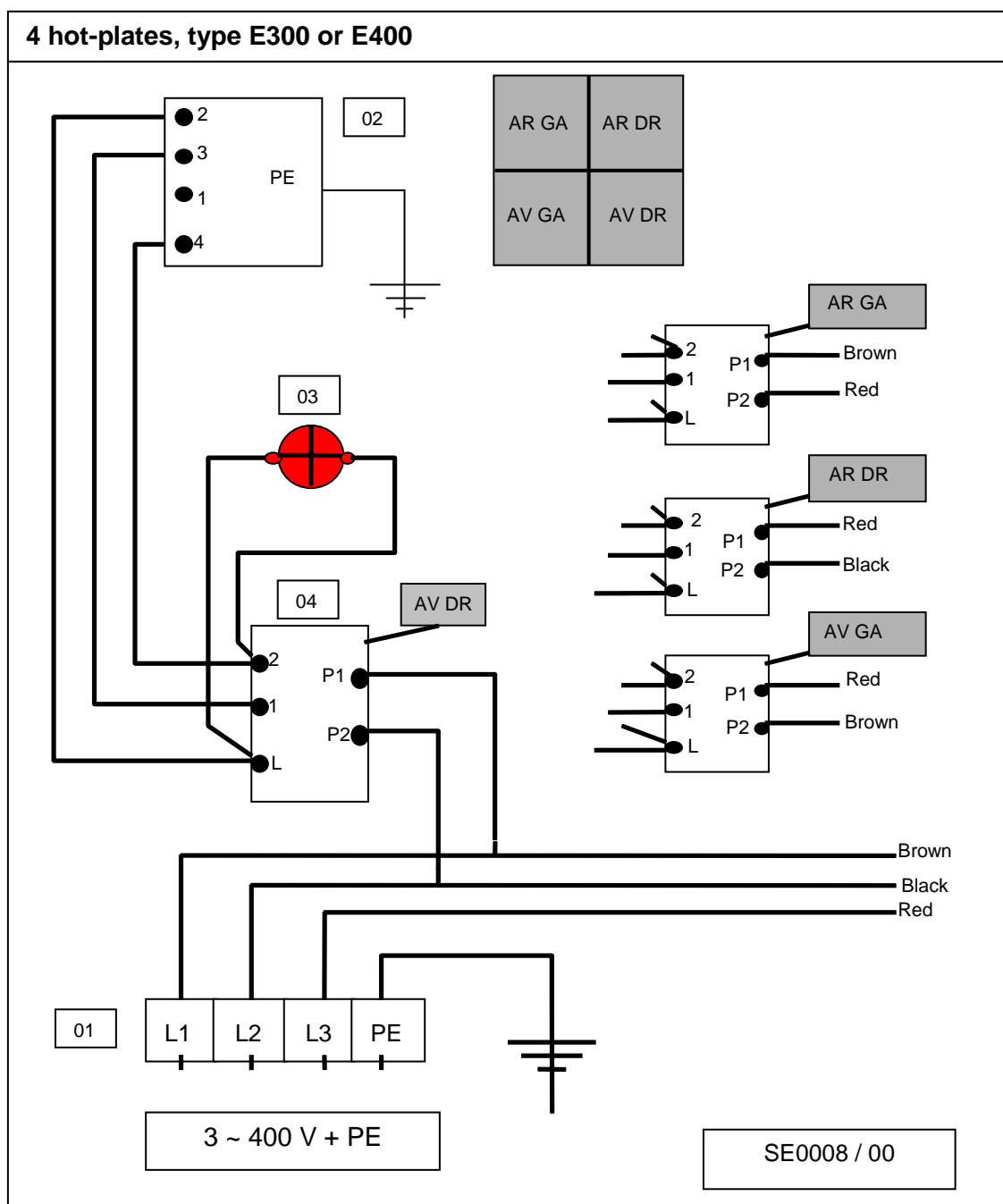


NOMENCLATURE DIAGRAM SE0007 / 00

Number	Reference no.	Designation	Quantity
01	02468A	Viking terminal, 10 mm ²	3
01	03575A	Viking terminal, 10 mm ²	1
02	06048A	300 mm x 300 mm hot-plate, 3000 W, 400 V	2
	06129A	400 mm x 400 mm hot-plate, 5000 W, 400 V	
03	02131A	High-temperature indicator (red)	2
03	02142A	Indicator light bulb (400V)	2
04	02093A	Change-over switch	2
04	02095A	Handle of change-over switch	2



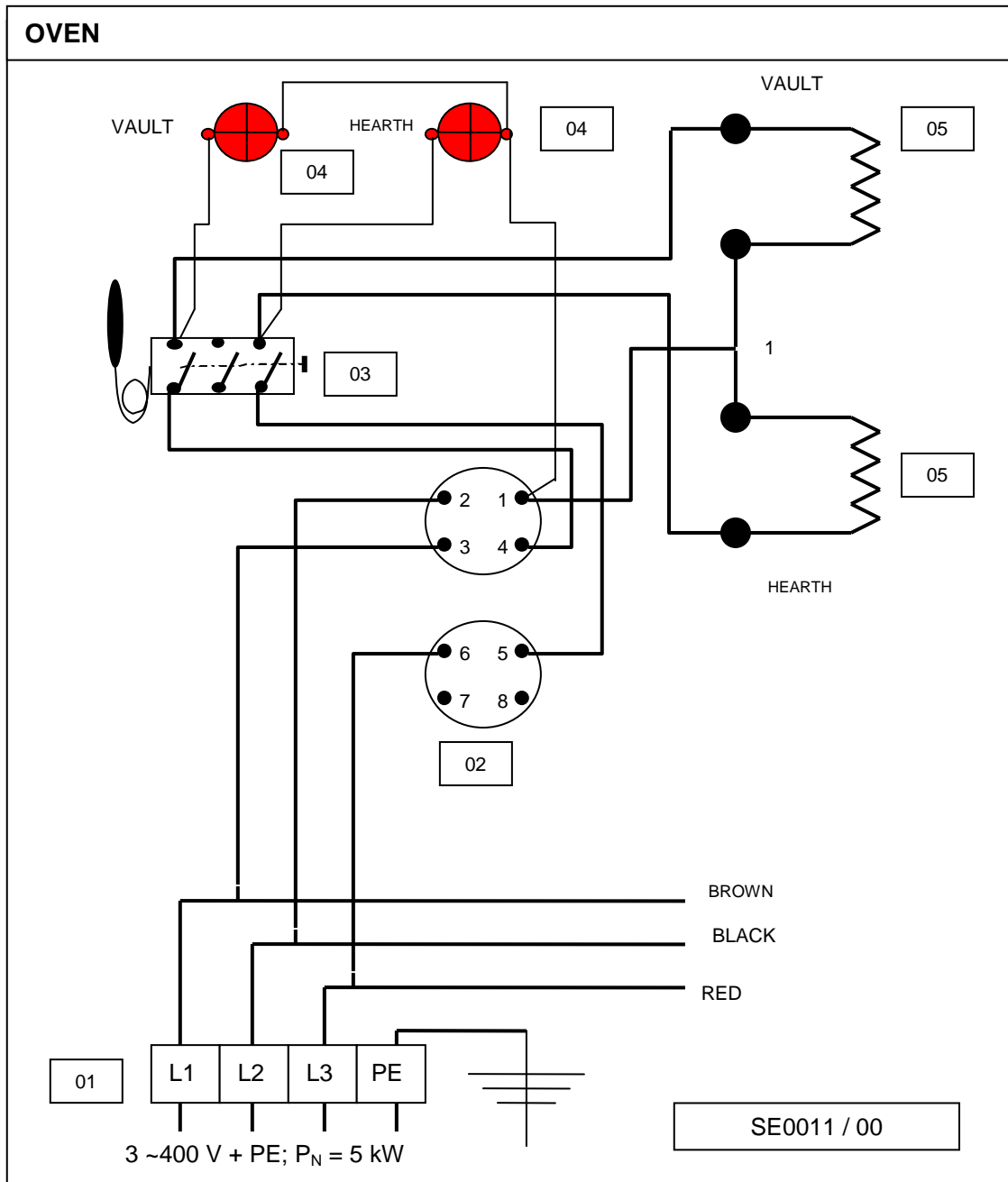
Electric cookers



NOMENCLATURE DIAGRAM SE0008 / 00

Number	Reference no.	Designation	Quantity
01	02468A	Viking terminal, 10 mm ²	3
01	03575A	Viking terminal, 10 mm ²	1
02	06048A	Hot-plate 300 mm x 300 mm, 3000 W, 400 V	4
	06129A	Hot-plate 400 mm x 400 mm, 5000 W, 400 V	
03	02131A	High-temperature indicator (red)	4
03	02142A	Indicator light bulb (400 V)	4
04	02093A	Change-over switch	4
04	02095A	Handle of change-over switch	4

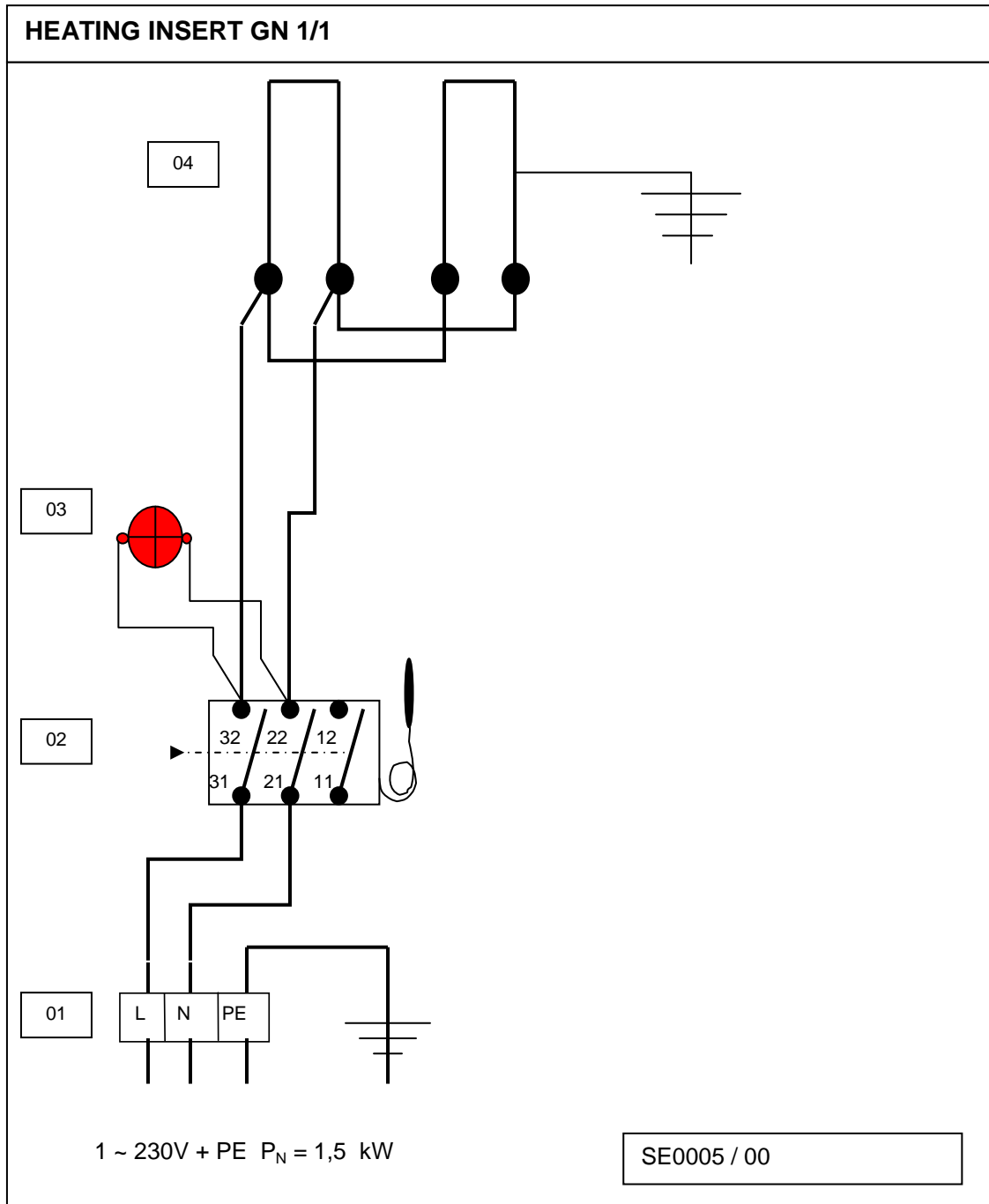
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NOMENCLATURE: OVEN (Diagram: SE0011 / 00)

Number	Reference no.	Designation	Quantity
01	02468A	Viking terminal, 10 mm ²	3
01	03575A	Viking terminal, 10 mm ² green/yellow	1
02	00831A	Oven change-over switch	1
03	01990A	Oven thermostat 50° - 300°C	1
04	02131A	High-temperature indicator (red)	2
04	02142A	Indicator light bulb (400 V)	2
05	02066A	Oven resistance, 3000 W 400 V	2

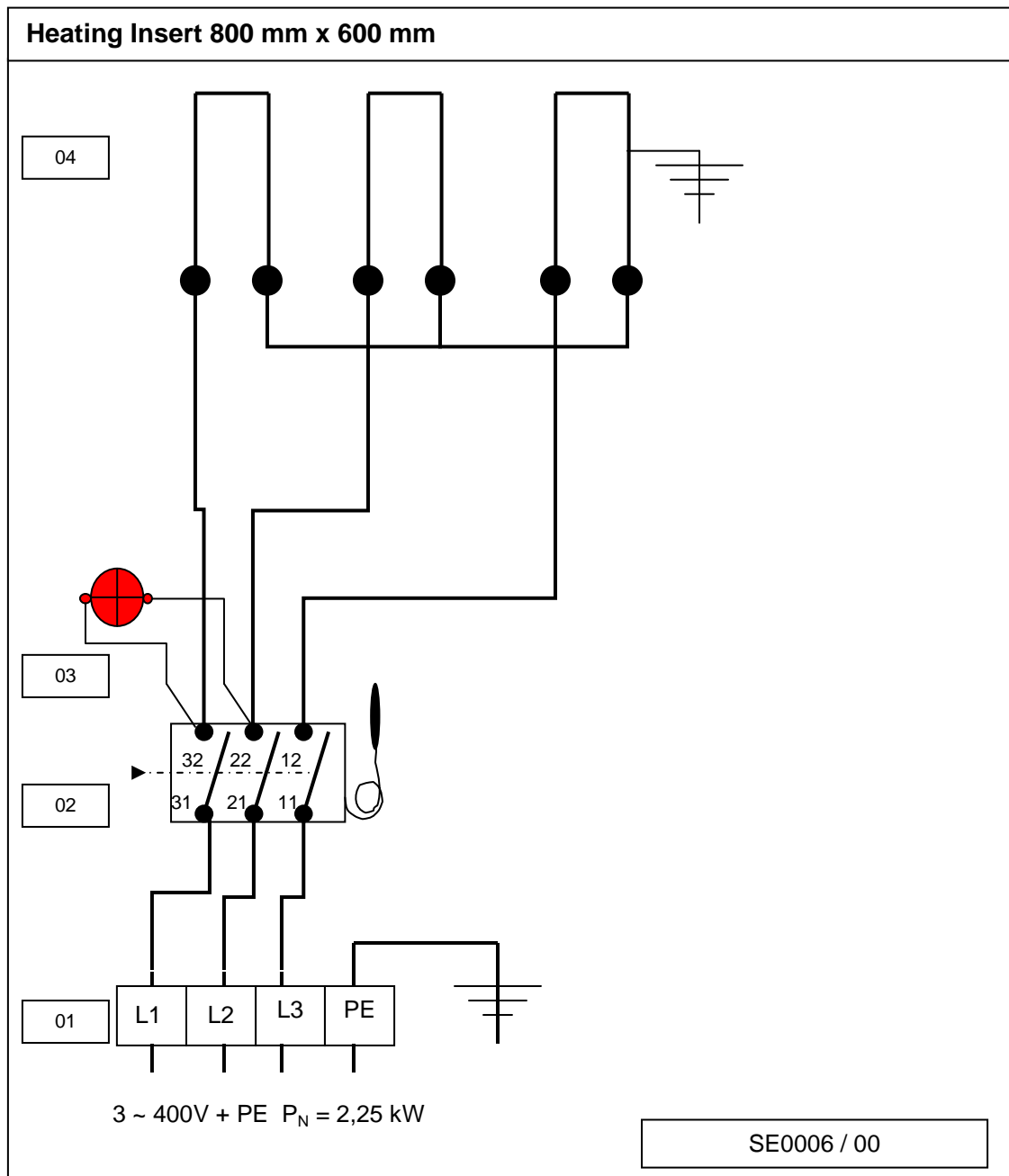
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NOMENCLATURE: Heating insert GN1/1 (Diagram: SE0005 / 00)

Number	Reference no.	Designation	Quantity
01	02468A	Viking terminal, 10 mm ²	1
01	07069A	Viking terminal, blue	1
01	03575A	Viking earthing terminal, 10 mm ²	1
02	01995A	Thermostat (30 – 110 °C)	1
03	02141A	Light bulb (230 V)	1
03	02131A	Red indicator	1
04	02060A	Needle resistance (750 W, 230 V)	2

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NOMENCLATURE: Heating Insert 800 mm x 600 mm (Diagram: SE0006 / 00)

Number	Reference no.	Designation	Quantity
01	02468A	Viking terminal, 10mm ²	3
01	03575A	Viking earthing terminal	1
02	01995A	Thermostat (30 – 110 °C)	1
03	02142A	Light bulb (400 V)	1
03	02131A	Red indicator	1
04	02060A	Needle resistance (750 W, 230 V)	3

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MODULE 1000 Series

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User Manual

Electric cookers

1. INTRODUCTION

- A) Our machines are destined for commercial use and must be operated by qualified personnel.
- B) The machines must be installed in a room with adequate ventilation, underneath an extractor fan, in accordance with the relevant standards and regulations in the country of installation.
- c) The machine may be positioned next to others or placed against non-flammable partitions. However, under no circumstances must it be placed at less than 10 cm from any flammable object.
- D) Any changes with respect to the materials in place or any new installation must be carried out by a qualified technician.
- E) This manual is a contractual document to be handed over to the user on completion of the installation.

***WARRANTY:** The warranty is indicated in the sales contract. For any warranty operation, please contact an approved reseller. This warranty does not cover any damage as a result of inadequate or wrong installation or use, or poor maintenance.*

Dimensions:

Simple operation:

Length: 1000 mm.
Depth: 1000 mm.
Height: 900 mm.

Extension:

Length: 500 mm.
Depth: 1000 mm.
Height: 900 mm.

Construction:

18-10 stainless steel single-piece supporting base-frame, thickness 1 to 3 mm, assembled through electrical welding.

Top (frame) made of 18-10 stainless steel, thickness 3 mm with dropped front edge of 55 mm (upper angle radius of 18 mm) and counter-fold.

Vertical parts (visible faces) made of 18-10 stainless steel, thickness of 1 mm, mounting without visible screws.

Control panel made of enamelled steel sheet, mounted in retreat of the front, with serigraphic marking.

Feet: height of 200 mm, made of stainless steel tube of a diameter of 60.3 mm with adjustable bases to adjust the height (+10 / -20 mm), placed at the ends and at the assemblies of the machines.

Top:

400 mm x 400 mm hot-plates:

Units of 2 hot-plates.
Fixed protected cast-iron hot-plates (400 mm x 400 mm).
Power of 2 x 5 kW, voltage 3 ~ 400 V + earthing.
Change-over switches with three 3 heating levels, with indicators.
Built-in temperatur limiter.

300 mm x 300 mm hot-plates:

Units of 2 hot-plates.



Electric cookers

Fixed protected cast-iron hot-plates of 300 mm x 300 mm.
Power of 2 x 3 kW, voltage 3 ~ 400 V + earthing.
Change-over switches with 3 heating levels, with indicators.
Built-in temperature indicator.

18/10 stainless steel collection drawer at the front.

Base:

Static electric oven:

Dimensions: length: 600 mm, height: 300 mm, depth: 800 mm.
Heating hearth and vault through tri-phased resistances of 400 V + earthing (3 ~400V + PE), power: 6 kW.
Change-over switch with 8 positions "vault - 0 - hearth - 0 - v+h low - 0 v+h high - 0 -" and regulating thermostat (50 - 300 °C) with indicators.
Steel hearth: thickness 6 mm.
Stainless steel muffle with insulation and stainless-steel mechanical protection.
Detachable parabols made of enamelled steel with 3 levels of slides spaced at 70 mm.
Stainless steel 18/10 door and counter-door, with insulation; handle made of enamelled steel with aluminium supports (spacing and thermal breakage).

Open bay:

Open bay with detachable 18/10 stainless steel bottom in 2 parts for simple operations and in one piece for the extensions.

Optional:

Heating Insert 800 mm x 600 mm or GN1/1.

1. FIRST LAUNCH

- a) Before the first launch, it is recommended to clean the hot-plates in order to remove the protective oil film which had been applied for storage.
- b) To do this, turn on the hot-plates by selecting the first position of the change-over switch, which corresponds to approx. 10 minutes, then put it on the highest position for another 10 minutes; this will burn the protective oil film.
- c) Switch off hot-plates.
- d) Use an abrasive sponge to remove any remaining particles from the surface.



Remember to switch the cooker off before each cleaning.

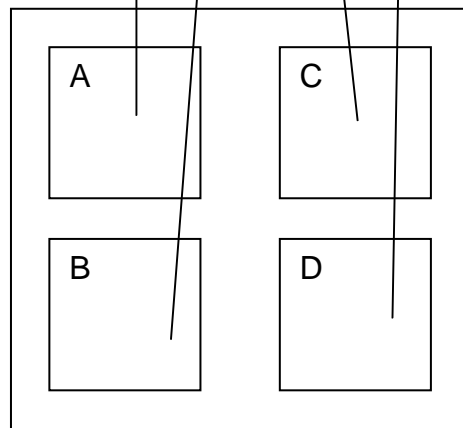
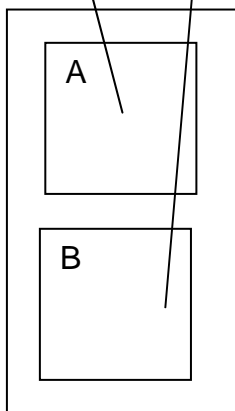
WARNING! The hot-plates remain hot through thermal inertia.

2. PUTTING INTO OPERATION



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2.1. Hot-plates



When the machine is live:

Put the handle of the change-over switch of the selected stove on the position you want; then the yellow indicator will come on. (sign that it is live).

The machine is heating up; therefore, you will need to wait some minutes before you get the right cooking temperatures.

2.2. Electric oven

When the machine is live:

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Put the handle of the oven switch (No. 1) on the position you want to heat it up (VAULT, VAULT HEARTH, HEARTH), then the indicator will come on, showing that it is 'ON'.

Indicate the desired temperature on the thermostat (No. 2), depending on the type of cooking to be done; then the regulating indicator will come on.

When the temperature shown on the thermostat has been reached, the regulating indicator will go off.

The thermostat intervals will constantly adjust the oven temperature.

When the machine is heating up, you will need to wait for approx. 15 minutes before you get your cooking temperatures.

PRACTICAL ADVICE:

This model is suitable for any type of cooking / simmering.

The hot-plates have a power of 3000 W or 5000 W on position 3 of the switch; in the event that the hot-plates are heated up without being used, an overheating safety mechanism will automatically reduce the temperature.

Quick heating up helps to obtain your working temperatures quickly. We recommend that you put the switch on position 1 and that you change over to position 3 only during use (this helps to ensure a longer working life of the hot-plates).

Over-spilling liquids are collected in a collection drawer.

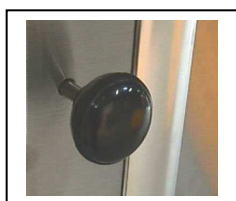
The oven is suitable for any type of cooking on plates (roasting, baking), in dishes (braising) by using 'VAULT / HEARTH (HIGH)', it allows the browning and glazing in VAULT position.

The wire racks allow the positioning of the dishes to be made, depending on the use.

Quick heating up helps to obtain your working temperatures quickly. We recommend that you put the switch on 'VAULT / HEARTH (LOW)' during an interruption (this saves energy!).

This position may also be used for delicate types of cooking (baking)

The "OURA" handle above the oven door allows the evacuation of any steams from cooking, depending on its position.



OPEN

CLOSED



WARNING!

The collection drawer may be hot; wait or take all the necessary precautions before draining.

The top and the walls of the machine may be very hot after intense and prolonged use.

The door may be hot - please use handle to handle it.

3. PUTTING THE MACHINE OUT OF OPERATION

Put the switch back on position 0.

Drain collection drawer after each use of the machine if there has been a spillage, otherwise there may be a risk of spilling on the insulator of the cabinet.

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At the end of the day the machine must be disconnected from the electrical circuit.

4. MAINTENANCE

4.1. Cleaning of stainless steel parts

Wash, using a sponge and water with some soap (or any other *neutral* detergent).

Do not use water with bleach and any other acid product, even very diluted.

For the tops, use a scourer if necessary, making sure that you always rub **in polishing direction**.

Wipe down with an oily rag after each use.

Finger prints may be removed, using a cloth drenched with some alcohol.

4.2. Cleaning the hot-plates

- a) Switch off hot-plates.

Wait until they have cooled down before you start cleaning.

- b) Brush down with a metal brush or a metal scourer

The refuse and the water running into the supporting frame of the hot-plates of the top must be regularly removed.

Lift hot-plates one after the other
(see figure)

Scratch, clean, to let them fall into the collection drawer.

Reposition the hot-plates, taking care that you do not pierce or damage the protective sheaths of the power supply leads (WARNING! Be careful that your fingers don't get caught!).

- c) Grease the hot-plate, using cooking oil, if it is no longer going to be used for a longer period of time.

4.3. Cleaning the oven

Switch off oven.

Wait until it has cooled down before you start cleaning.

In order to avoid any fumes to be released as a result of grease build-up, it is recommended that you frequently clean all the oven walls. This can be done with a sponge and water with a liquid detergent to remove any dirt or other particles, etc..

Take out the wire rack, the hearth and the lateral parts to clean them. The housing of the resistance should also be cleaned by removing any burnt-on residues.

The hearth should be oiled after moist cleaning.



This machine must not be exposed to major water splashes or be cleaned with high-pressure water jets. Make sure that the machine is disconnected.

For better service, it is recommended to have the machine serviced by a qualified service engineer at regular intervals, according to the intensity of use.

Warning: Some parts of the machine are covered by the manufacturer. In the event of a failure or defect, please call a qualified service engineer.

6. POTENTIAL FAULTS

