



Bartscher

ELEKTROHERDE

ELECTRIC STOVE

FOURNEAU ELECTRIQUE

CUCINA ELETTRICA

COCINA ELÉCTRICA

FORNO ELÉTRICO

KOOKTOESTEL ELEKTRISCH

KUCHNIA ELEKTRYCZNA

DE

GB

FR

IT

ES

PT

NL

PL

296215 / PE092M01

296325 / PEE92M01

296217 / PEE93M01



INSTALLATIONS-, BEDIENUNGS-
UND WARTUNGSANWEISUNGEN

INSTALLATION, OPERATING
AND MAINTENANCE INSTRUCTIONS

MANUEL D'INSTALLATION,
D'UTILISATION ET D'ENTRETIEN

MANUALE DI INSTALLAZIONE,
USO E MANUTENZIONE

MANUAL DE INSTALACIÓN,
USO Y MANTENIMIENTO

MANUAL DE INSTALAÇÃO,
UTILIZAÇÃO E MANUTENÇÃO

HANDLEIDING VOOR INSTALLATIE,
GEBRUIK EN ONDERHOUD

WSKAZÓWKI DOTYCZĄCE INSTALACJI,
UŻYTKOWANIA I KONSERWACJI



Rev.-Nr.: 01-2017

DE TECHNISCHE ÄNDERUNGEN VORBEHALTEN!

GB TECHNICAL CHANGES RESERVED!

FR SOUS RÉSERVE DE MODIFICATIONS TECHNIQUES !

IT CI RISERVIAMO LA POSSIBILITÀ DI INTRODURRE MODIFICHE TECNICHE!

ES ¡SE RESERVA EL DERECHO A INTRODUCIR MODIFICACIONES TÉCNICAS!

PT SUJEITO A ALTERAÇÕES TÉCNICAS!

NL TECHNISCHE WIJZIGINGEN VOORBEHOUDEN!

PL WPROWADZANIE ZMIAN TECHNICZNYCH ZASTRZEŻONE!

1. TABLE OF CONTENTS

1. TABLE OF CONTENTS	1
2. INDEX	2
3. SAFETY	3
4. GENERAL INFORMATION AND WARNINGS	4
4.1. General guidelines	4
4.2. Description of the appliance	4
4.3. Index plate	5
4.4. Exchange of components (service technician)	5
4.5. Protection devices	5
5. USE AND OPERATION	6
5.1. Description of the controls	6
5.2. Heating plate switching on and off	6
5.3. Oven switching on and off	7
5.4. Guidelines on how to use the appliance	7
6. CLEANING AND MAINTENANCE	8
6.1. Guidelines on cleaning and maintenance	8
6.2. Correct maintenance	8
6.3. Cleaning of the heating plate	8
6.4. Cleaning of the oven	9
7. PROBLEMS DURING OPERATION	9
8. INSTALLATION	10
8.1. Packaging and unpacking	10
8.2. Installation (service technician)	10
8.3. Installation of the appliance in a line	11
8.4. Connection to the mains (service technician)	11
8.5. Check-up (service technician)	14
9. APPLIANCE DISPOSAL	14
ATTACHMENTS	I

Bartscher GmbH
 Franz-Kleine-Str. 28
 33154 Salzkotten
 Germany

phone: +49 (0) 5258 971-0
 fax: +49 (0) 5258 971-120

2. INDEX**A**

APPLIANCE DISPOSAL 14

C

Check-up 14

Cleaning of the heating plate 8

Cleaning of the oven 9

Connection to the mains 11

Correct maintenance 8

D

Description of the appliance 4

Description of the controls 6

E

Exchange of components 5

G

General guidelines 4

Guidelines on cleaning 8

Guidelines on how to use the appliance 7

Guidelines on regular use of the appliance 7

H

Heating plate switching on and off 6

Heating plates - safety thermostat 5

I

Index plate 5

Installation 10

Installation of the appliance in a line 11

L

Longer interval in the use of the appliance 7

M

Maintenance 8

O

Oven - safety thermostat 5

Oven switching on and off 7

P

Packaging 10

PROBLEMS DURING OPERATION 9

Protection devices 5

S

SAFETY 3

U

Unpacking 10

3. SAFETY



Read carefully the guidelines and instructions in the instruction manual before you use the appliance.

The instruction manual contains general information on how to safely use and maintain the appliance. Retain the manual for future reference.



Electric installation conforms to CEI EN 60335-1 and 60335-2-36 regulation.



To prevent any hazard, the damaged mains power cable may be replaced by the manufacturer or service personnel only.

The manufacturer took extra care when designing and manufacturing to prevent any safety or health hazard to the personnel operating the appliance.

Please read carefully the guidelines in the instruction manual and instructions placed directly onto the appliance. Above all, observe all the safety instructions.

Do not intervene in or remove the protective devices installed in the appliance. Non-compliance may lead to severe safety and health hazard against people. We recommend to perform a few tests to know the layout and main functions of the control panel, particularly those to switch the appliance on and off.

The appliance is intended only for the use it has been designed for and any other use is considered as the use not in compliance with the intended use.

The manufacturer is not liable for material damage or damage to person caused by misapplication or incorrect application of the appliance.

Any maintenance work that requires special technical license or special skills may be performed by qualified personnel only.

To provide hygiene and protect foods from dirt, all the elements that have direct or indirect contact with the foods and all border areas must be thoroughly cleaned. Use only the cleaning agents intended for use in contact with food and avoid using flammable agents or harmful to health.

After each use of the appliance make sure that all the heating elements and control elements have been switched off and the cable unplugged.

In case of prolonged interval in using the appliance disconnect all power supply cables and thoroughly clean the inside and outside elements of the appliance.



In direct connection to the mains the safety switch should be supplied where wire joints dilation is large enough to secure disconnection in category III overvoltage, which is in accordance with the installation rules.



The device requires some safety measures during installation, positioning, fixing, and connecting to the power supply (section 8 "INSTALLATION").



Do not clean the device with direct stream of water.

4. GENERAL INFORMATION AND WARNINGS

4.1. General guidelines

The manual has been edited by the manufacturer to provide the authorized personnel with the information necessary to work with the appliance. We recommend the intended readers to read the manual carefully and comply with the information. By reading the information contained in the manual, hazards against people health and safety may be prevented.

Retain the manual in an easily available place throughout the time of use of the appliance to have access and refer to the required information at any time.

Special symbols, described below, have been used to stress important information or draw attention to essential data:

Warning



Indicate important safety instructions. You should acquire the proper conduct to prevent hazard against people health and safety or not to cause any damage.

Caution

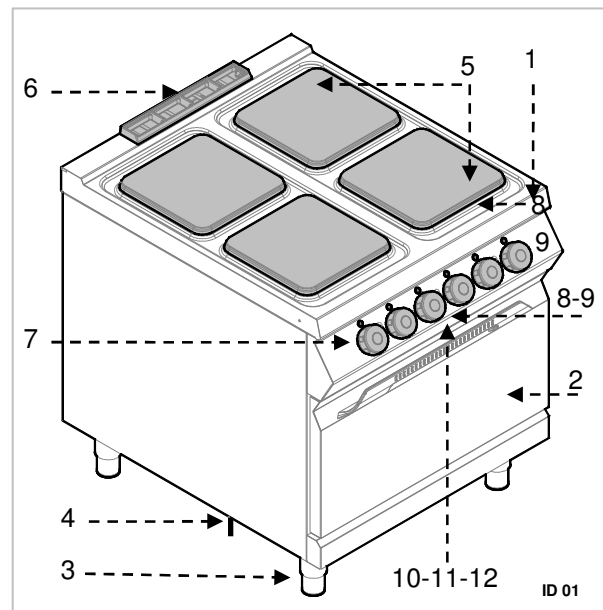


Indicate essentials technical data that you cannot ignore.

4.2. Description of the appliance

Electric cooker with oven, hereinafter referred to as the device, was designed and produced for preparing food products in the area of professional gastronomy.

- 1) Cooking top;
- 2) Electric oven (static);
- 3) Feet of adjustable height;
- 4) Power cord;
- 5) Heating plate;
- 6) Oven smoke extraction;
- 7) Temperature controller: Adjusts power of electric heating plate;
- 8) Oven thermostat controller: it adjusts the temperature of electric oven
- 9) Oven switch: Turns on or off the oven heating coils.
- 10) Thermostat – lighting: indicates activation of safety thermostats.
- 11) Power supply indicator: it indicates activation of power supply.
- 12) Temperature indicator light: Indicates heating of the oven.



4.3. Index plate

The index plate indicated in the drawing is mounted directly onto the appliance. There are all guidelines and information on the plate required for safe use.

- 1) EAN-No.
- 2) Code-No. / Model-No.
- 3) Connection: power / supply frequency / supply voltage
- 4) Date of production
- 5) Serial-No.
- 6) WEEE symbol
- 7) CE-marking



4.4. Exchange of components (service technician)



Before exchange of the component switch on all the existing protection devices.



In particular, switch off the electric supply with the electrical potential switch. If necessary, exchange the used components to the original spare parts.



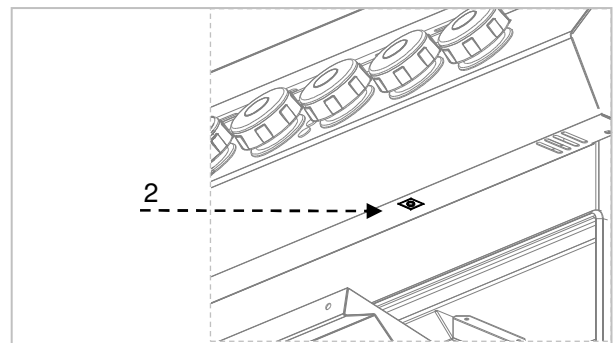
We are not liable for personal injury or damage to the components that arise due to application of other spare parts than original or intervention into the appliance without the manufacturer's consent that may have altered the safety requirements.

4.5. Protection devices

The device is equipped with the following protection systems:

1. **Heating plates - safety thermostat:** It is the device inside each heating plate which reduces power in case of overheating. When the reason is removed and temperature drops, the operation is automatically restored.
2. **Oven - safety thermostat:** Cuts off the oven power supply in case of overheating.

Safety thermostat activation is indicated by appropriate indicator light. Figure shows position (2) of oven safety thermostats.



Check every day that the protection devices are mounted correctly and operational.

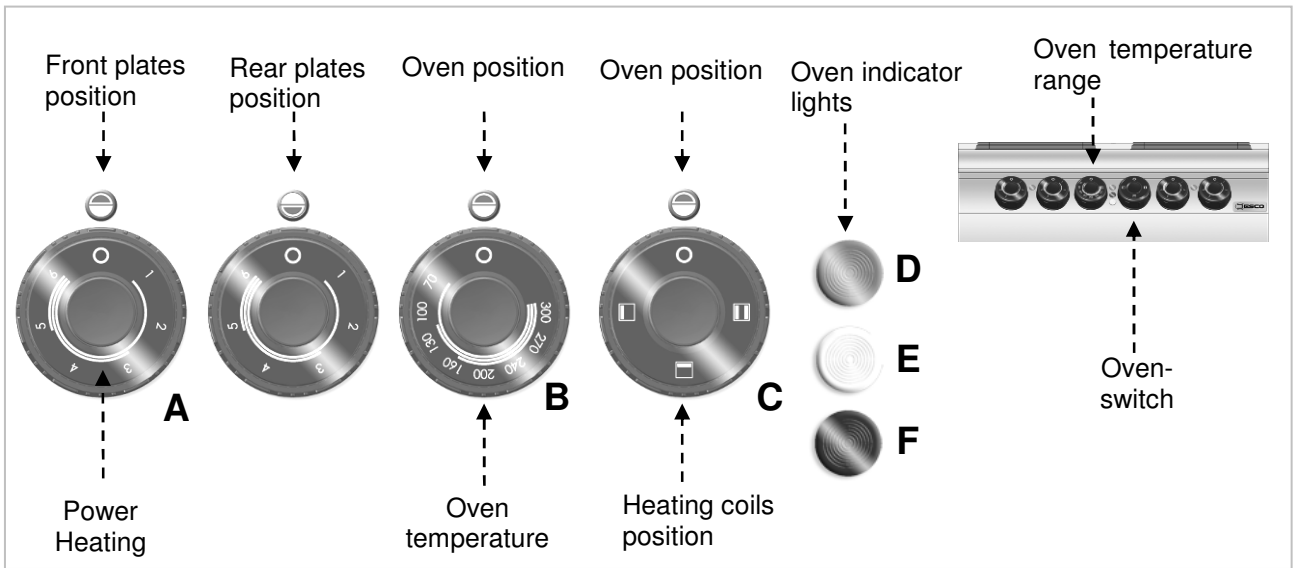
5. USE AND OPERATION

5.1. Description of the controls.

The elements controlling the essential functions are located on the control panel of the device.

- A) Temperature controller:** adjusts power of electric heating plates
- B) Oven thermostat controller:** adjusts temperature of the electric oven
- C) Oven switch:** activates upper, lower, or both heating coils.

- D) Green indicator light:** indicates activated power supply
- E) White indicator light:** indicates oven heating
- F) Red indicator light:** indicates activation of safety thermostats.



5.2. Heating plate switching on and off

During the first activation leave the heating plates for heating without pots.

- A)** Start the automatic switch-off to turn on the electrical connection.
- B)** Turn the temperature controller to position **1** to set the heating plate to minimum power. The green control light (V) will come on.
- C)** Turn the temperature controller right to position **0** to switch off the heating plate.

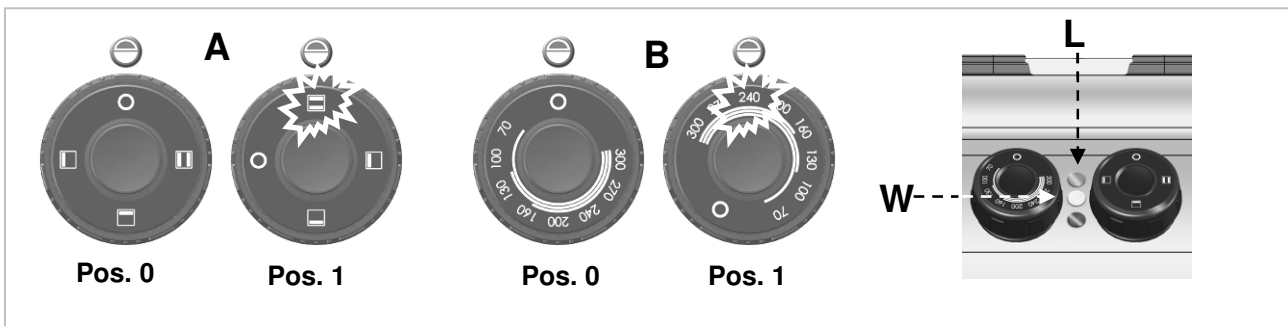
- D)** Then turn the temperature controller to desired position. Position **“6”** corresponds to the highest power.
- E)** Turn the temperature controller to position **0** to switch off the heating plate. The green control light (V) will go off.
- F)** Start the automatic switch-off to turn off the electrical connection, when needed.



5.3. Oven switching on and off

- A)** Start the automatic switch-off to turn on the electrical connection.
- B)** Turn switch **A** to activate the oven heating coils. The green control light (**L**) will come on.
- C)** Turn the oven thermostat controller and set to the temperature between 70 °C and 300 °C. When the heating coils are activated, the white indicator light will come on (**W**). When the oven reaches required temperature the white indicator light goes off.
- D)** Turn switch (**A**) to activate or deactivate the upper, lower, or both heating coils.
- E)** To switch the oven off turn the switch (**A**) to position **0**. Then turn the thermostat controller (**B**) to position **0**.

Temperature °C	70	100	130	160	200	240	270	300
Time in minutes	1' 30"	3'	4' 30'	6'	8'	11'	14'	17'



GB

5.4. Guidelines on how to use the appliance

Longer interval in the use of the appliance

When you plan not to use the appliance for the prolonged time, follow the instructions below:

1. Turn on the automatic switch-off to disconnect from the mains;
2. Thoroughly clean the appliance and surrounding areas;
3. Apply the vaseline oil on the stainless steel surfaces;
4. Perform all maintenance works.

Guidelines on regular use of the appliance

To ensure correct use of the device follow the guidelines below:

- Use only accessories provided by the manufacturer;

- Use the heating plates only for heating pots, do not heat food products directly on the plates.
- To save energy, use pots with appropriate bottom of the higher diameter than the heating plate.
- Check if the oven door is properly installed.
- Heat the oven before use.

i Do not use the oven with partially opened door.

i In order to brown the product surface put in on the upper grill and switch the upper coil on.

- The device and its vicinity should be always kept clean.
- Use only food grade cleaning agents.

6. CLEANING AND MAINTENANCE

6.1. Guidelines on cleaning and maintenance



Before you start maintenance works, turn on all the mounted protective devices.

In particular, disconnect the electric power supply by means of the automatic switch-off.

6.2. Correct maintenance

Proper maintenance includes daily cleaning of all components which have contact with food products, and regular maintenance of drain pipes.

Careful maintenance ensures the best performance, longer life of the appliance and proper operation of the protective devices.

Never direct the water stream or high pressure jet towards the appliance.

To clean the stainless steel, do not use iron wool or iron brush as they may leave iron particles on the surface that form rust in result of oxidation.

In the case of prolonged intervals in the use of the appliance, apply the vaseline oil onto all the stainless steel surfaces.



Do not use any clearing agents that contain substances hazardous or harmful to health (solvents, petrol. etc.).

At the end of the working day clean:

- heating plates and oven (when used)
- device.

Regularly instruct the specialist personnel to perform the following maintenance works:

- check the electric installation;
- check the safety thermostats.

6.3. Cleaning of the heating plate

Follow the instructions below.

- Turn off the heating plates and leave to cool down.
- Start the automatic switch-off to turn off the electrical connection.
- Thoroughly clean the heating plates with use of sponge and neutral cleaning agent.
- Wash the cooking surface with clean water and dry.



Do not direct the water jet on the heating plate, particularly when it is still hot.



Do not pour water directly on the heating plate.



Do not use any abrasive cleaning agents as they may scratch the surface.

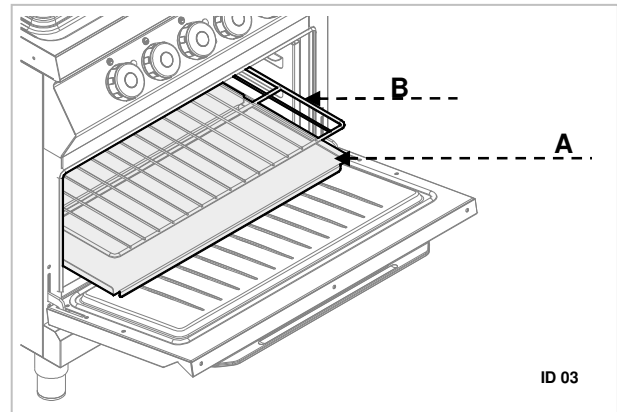
- If necessary, apply appropriate quantity of grease on the heating plate surface.

6.4. Cleaning of the oven

When the oven is cold remove bottom and guides. After cleaning switch the empty oven to avoid corrosion.

Follow the instructions below:

- Remove the oven bottom (A) and grill (B) and clean them thoroughly.
- Clean the oven interior from any burnt residuals which may disturb correct operation.
- Clean the surface and replace the oven elements.



7. PROBLEMS DURING OPERATION

The information below is provided to recognize and repair any failures that may occur when operating the appliance.

Some of the failures can be repaired by the user, others require thorough specialist knowledge. Such problems may be solved exclusively by the qualified personnel.

GB

Problem	Cause	Solution
The heating plates do not work.	The electrical connection is not correct.	Check connection of supply cable. ✘ Contact the service company.
	Activation of temperature limiter.	Wait until the thermostat in the heating plates restores normal operation.
	Damaged switch.	Replace the part. ✘ Contact the service company.
The heating plates remain hot.	Disturbance of the heating plate operation	✘ When problem persists contact the service company.
The oven heating coils do not work.	The electrical connection is not correct.	Check connection of supply cable. ✘ Contact the service company.
	Activation of temperature limiter.	Wait for the oven to cool down. Then reset the thermostat (see special section).
	Damaged switch.	Replace the part. ✘ Contact the service company.
The oven does not reach the preset temperature.	Damaged operational thermostat.	Replace the part. ✘ Contact the service company.

8. INSTALLATION

8.1. Packaging and unpacking

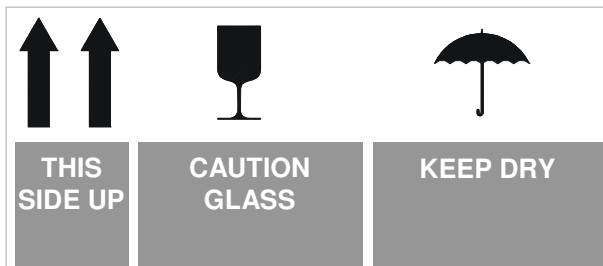
During unloading and when installing the appliance follow the information from the manufacturer placed directly on the packaging and in this manual.

To lift and transport the product plan to use a fork lift or stacker, and pay attention to even weight distribution to avoid a risk of tilting of the packaging (avoid excessive incline!).



When using the lifting equipment pay attention to the mains cable and feet position.

The packaging consists of the carton packaging and wooden pallet. There are symbols printed on the carton packaging that according to the international agreements inform about the regulations to follow when loading and unloading, transporting and storing the appliance.



When collecting the goods check if the packaging is complete and has not been damaged during transport.

Any damage should be immediately reported to the shipping company.

Unpack the appliance as soon as possible to check if the appliance is not damaged.

Do not use a sharp object to cut the carton box. It may damage the stainless steel inside the box.

Remove the carton packaging from bottom to top.

When unpacked check if the appliance is according to the order.

In case of any difference inform the sales agent immediately.



Do not store the packaging materials (nylon bags, polystyrene foam, clips ...) in the reach of children!

Remove the protective PVC layer from the out and inner surfaces. If possible, do not use any metal tools.

8.2. Installation (service technician)

All the stages of the installation must be carefully planned.

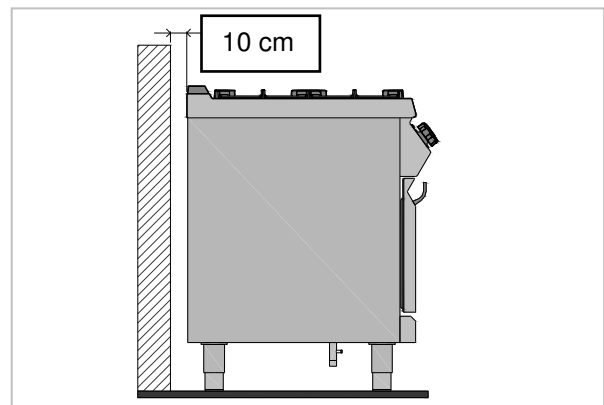
The location should be equipped with all supply connections and production waste outlet. The location should also be properly lit and comply with all hygiene and sanitary requirements according to the binding regulations.

The appliance should be installed with the minimum 10 cm clearance from the wall.



The devices with the oven must be installed at least 50 cm from the wall.

Locate the device in the horizontal position by adjusting the individual feet.



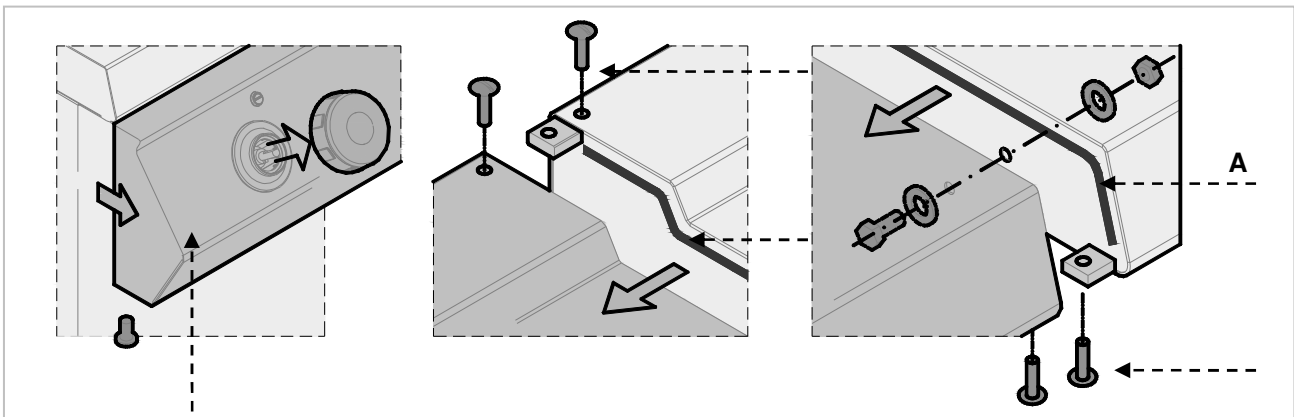
! When the device is to be installed near the walls, partitions, kitchen cabinets, decorative elements, etc., they must be made from non-flammable materials or covered with suitable non-flammable materials.

! To ensure the correct operation of the appliance, the appliance must be installed and operated in the thoroughly ventilated room only.

8.3. Installation of the appliance in a line

To fix the appliance in a line (neighboring) follow the steps:

1. Dismantle the control panel, and remove the cast iron frame from the chimney if necessary.
2. Apply the sealing tape (A) onto the joining sides.
3. Place the appliances next to each other and in a horizontal position (by adjusting the feet).
4. Connect the appliances with the joining elements.



GB

8.4. Connection to the mains (service technician)

The device may be connected to the power supply only by the authorized and qualified personnel, when the valid regulations are followed and when appropriate material is used in accordance to the regulations.

Depending on the model the devices are designed for connection to the following networks:

380-415 V 3N~ 50-60 Hz

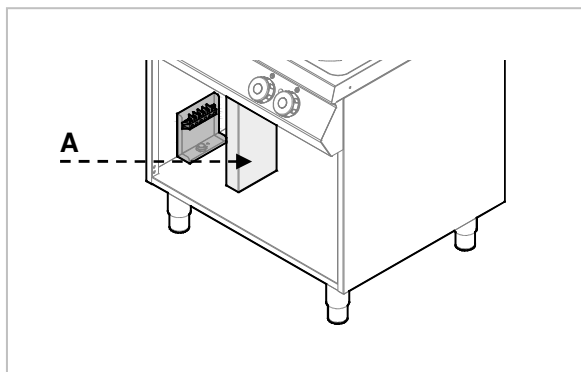
During the installation follow the data on the rating plate.

! For direct connection to the network install the device assuring disconnection from the network, having spacing of contact large enough for disconnection in conditions of over-voltage category III, which conforms to the installation principles.

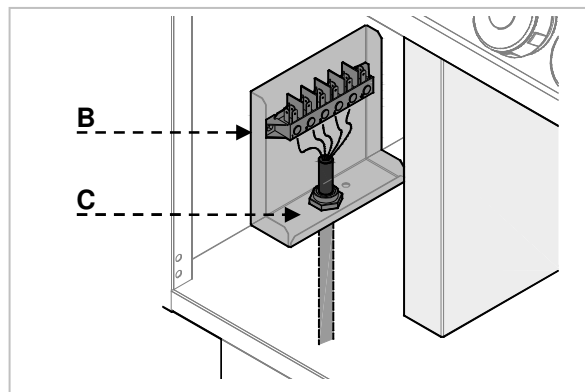
To correctly connect the device, follow the guidelines below.

Version without the oven

- Remove the cover from the terminal strip (A).



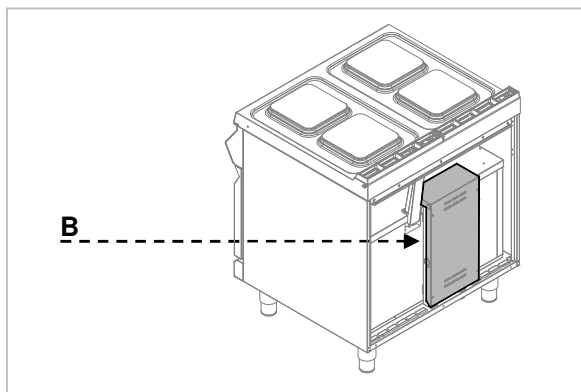
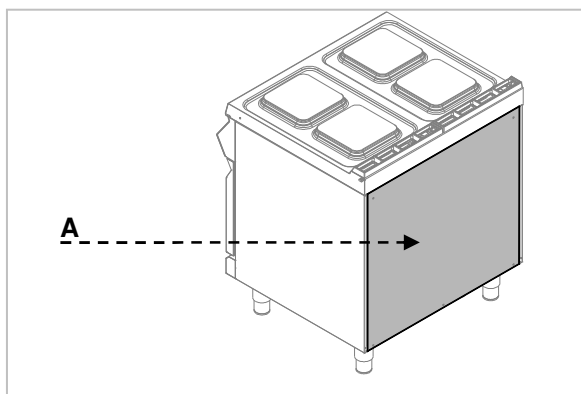
- Tighten the cable endings (C).
- Replace the terminal strip cover.



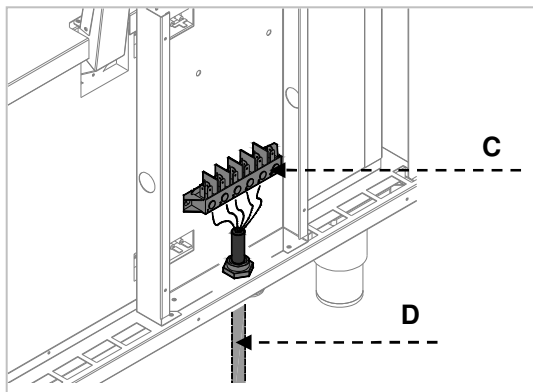
- Connect the switch-off to the terminal strip (B) of the device, as shown in the drawing and block diagram (see the attachment). Use the H07RN-F cable or better.

Version with the oven

- Remove the cover from the terminal strip (A) (B).




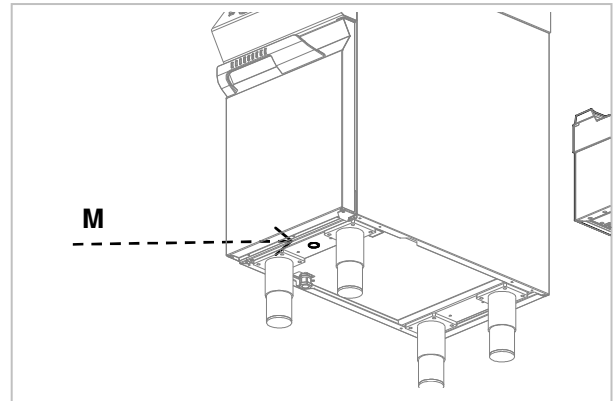
- Connect the switch-off to the terminal strip (C) of the device as shown in the drawing and block diagram (see the attachment). Use the H07RN-F cable or better.
- Tighten the cable ending (D).
- Replace the terminal strip cover.



Equipotential terminal

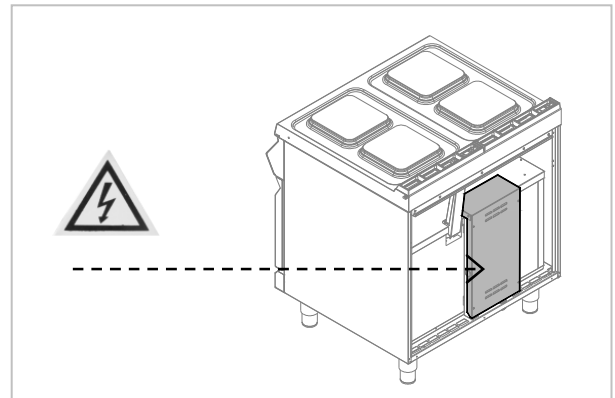
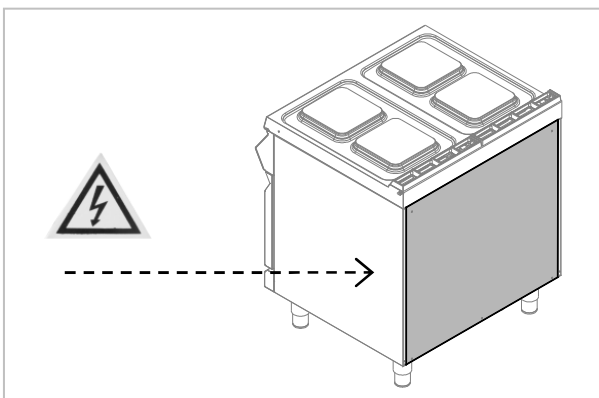
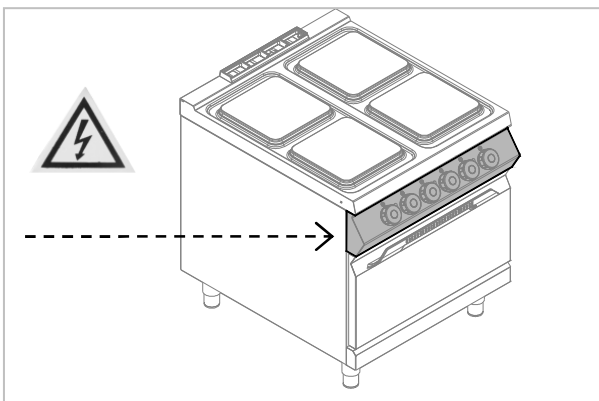
The device is equipped with the equipotential clamp (M). The terminal is marked with

appropriate sticker:  .



Designation

The following symbol “Electric voltage hazard” indicates that there are live elements under the cover.



8.5. Check-up (service technician)


Before starting the appliance the installation check-up should be run to evaluate the working conditions of every single component and recognize any errors.

It is recommended to run the following check-ups:

1. Check that the energy supply voltage is the same as of the appliance voltage.
2. Turn on the automatic switch-off to check the electrical connections.

Check that the protection devices work correctly.


9. APPLIANCE DISPOSAL

 The appliance is marked in conformity with the European Directive 2002/96/EG WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE).



By disposing the appliance in accordance with the regulations the user contributes towards prevention of adverse effects on environment and health.



The  symbol on the product or attached manual indicates that the product cannot be considered as ordinary household waste and should be transferred to a special collection point for electrical and electronic appliances for recycling.

Local waste management regulations should be observed.

Further information on procedure, reusing and recycling of the product is available in local offices, waste management unit or with the product sales agent.

ANLAGEN

ATTACHMENTS

ANNEXES

ALLEGATI

ANEXOS

ANEXOS

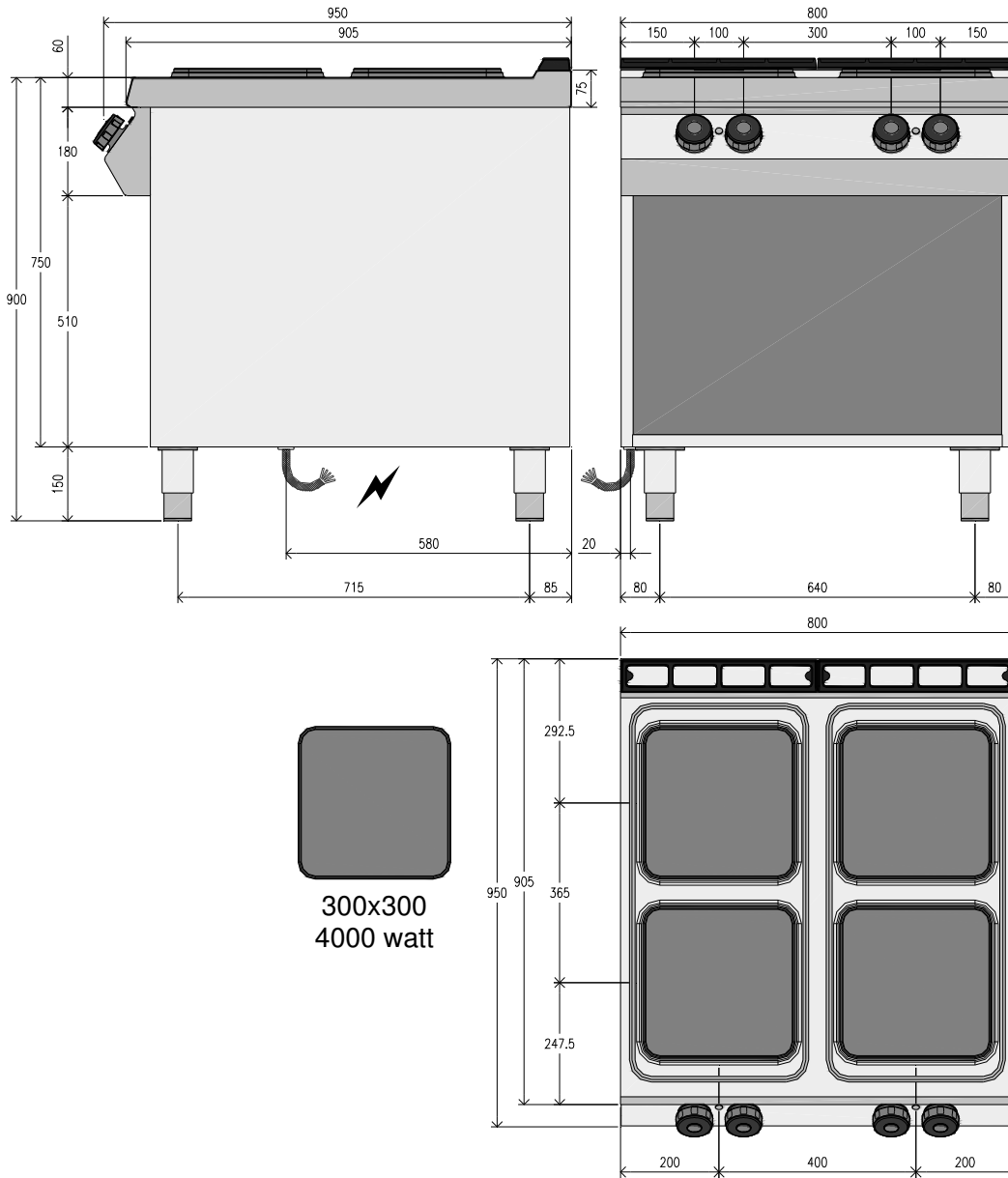
BIJLAGEN

ZAŁĄCZNIKI

Modell	Kochplatte	Backofen	Leistung	Daten zu Elektrik			Gewicht
Model	Hob	Oven	Power	Electrical connection			Weight
Modèle	Plaque de cuisson	Four	Puissance	Raccordement électrique			Poids
Modello	Piastra scaldante	Forno	Potenza	Dati relativi all'impianto elettrico			Peso
Modelo	Placa de cocción	Horno	Potencia	Datos de instalación eléctrica			Peso
Modelo	Placa de cozedura	Forno	Potência	Dados para a instalação elétrica			Peso
Model	Verwarmingsplaat	Oven	Vermogen	Gegevens van de elektrische installatie			Gewicht
Model	Płyta grzewcza	Piekarnik	Moc	Dane dot. instalacji elektrycznej			Ciężar
	4 kW / 300 x 300 mm	5,6 kW	kW	V	Hz	Supply cable	kg
PE092M01	4	-	16	380-415V 3N~	50-60	5x6 mm ²	84,2
PEE92M01	4	1	21,6	380-415V 3N~	50-60	5x6 mm ²	125,2
PEE93M01	6	1	29,6	380-415V 3N~	50-60	5x6 mm ²	172,6

PE092M01

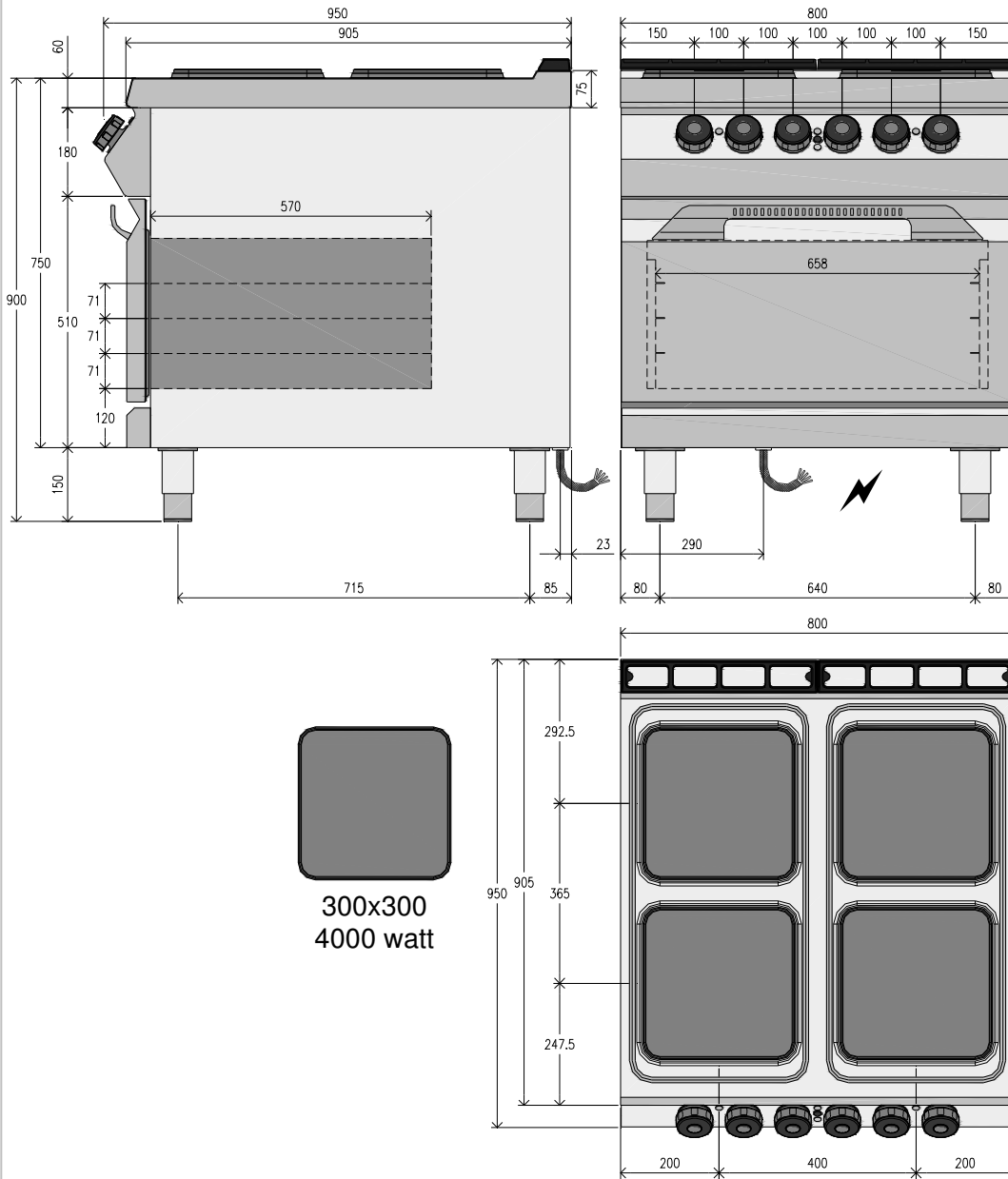
ANSCHLUSSSCHEMA - CONNECTION CARD - FICHE DES RACCORDEMENTS -
 SCHEDA ALLACCIAMENTI - FICHA DE ENLACES - ESQUEMA DAS CONEXÕES -
 PLAN AANSLUITINGEN - SCHEMAT PODŁĄCZENIA




⚡	Elektroanschluss	16 kW
	Electric Connection	
	Branchement Electrique	
	Allacciamento Elettrico	
	Conexiòn elètrica	
	Ligação Elétrica	
	Elektrische aansluiting	
Przyłącze elektryczne		

PEE92M01

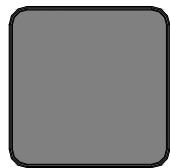
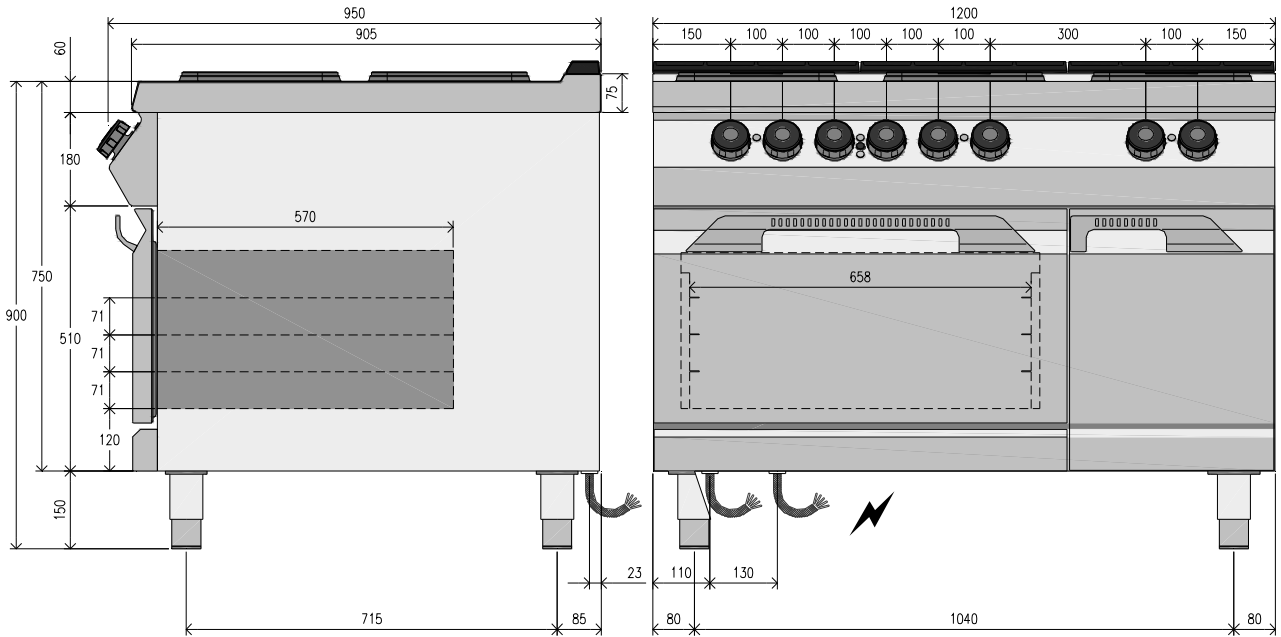
ANSCHLUSSSCHEMA - CONNECTION CARD - FICHE DES RACCORDEMENTS -
 SCHEDA ALLACCIAMENTI - FICHA DE ENLACES - ESQUEMA DAS CONEXÕES -
 PLAN AANSLUITINGEN - SCHEMAT PODŁĄCZENIA



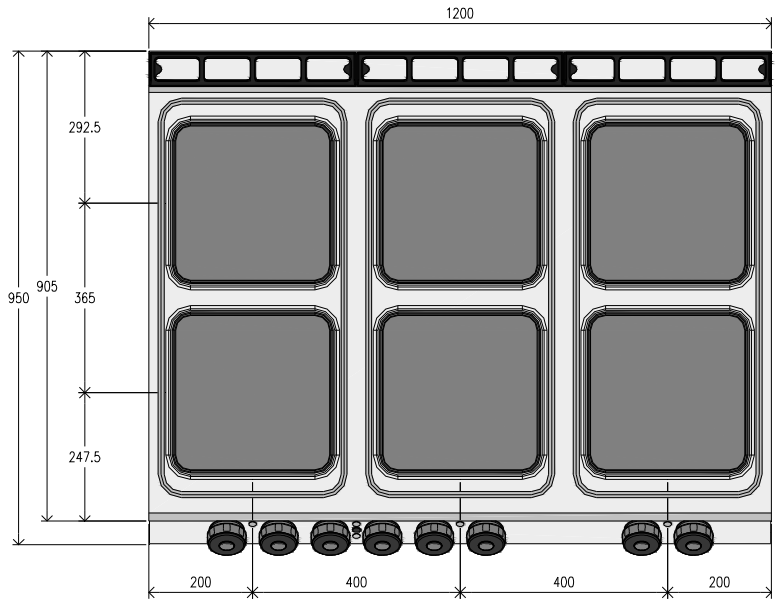
	Elektroanschluss	21,6 kW
	Electric Connection	
	Branchement Electrique	
	Allacciamento Elettrico	
	Conexiòn elètrica	
	Ligação Elétrica	
	Elektrische aansluiting	
Przyłącze elektryczne		

PEE93M01

ANSCHLUSSSCHEMA - CONNECTION CARD - FICHE DES RACCORDEMENTS - SCHEDA ALLACCIAMENTI - FICHA DE ENLACES - ESQUEMA DAS CONEXÕES - PLAN AANSLUITINGEN - SCHEMAT PODŁĄCZENIA



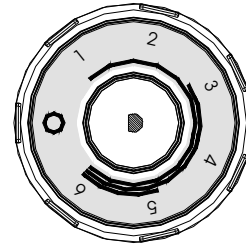
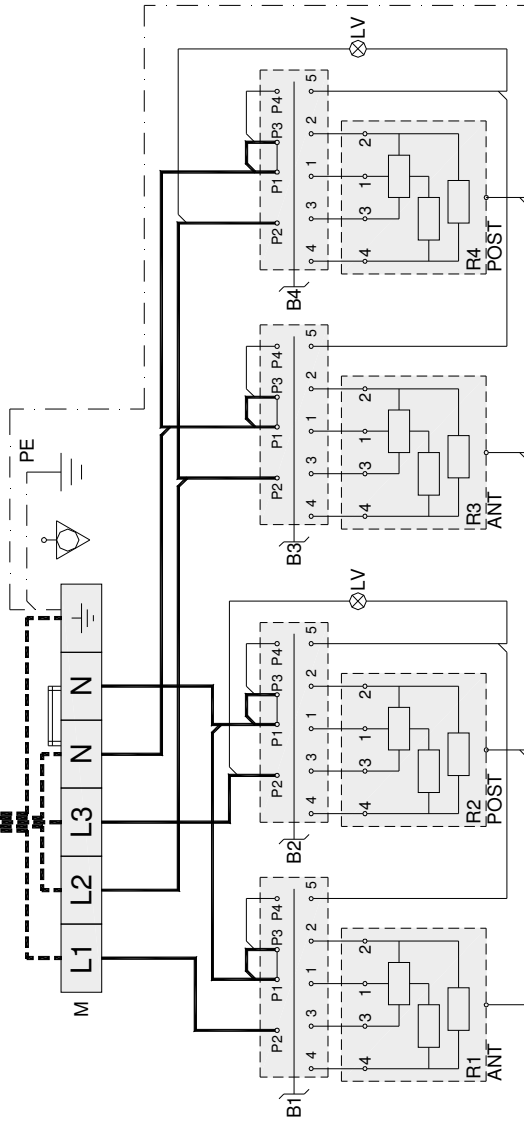
300x300
4000 watt



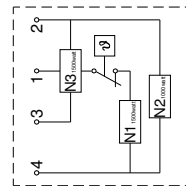
	Elektroanschluss	29,6 kW
	Electric Connection	
	Branchement Electrique	
	Allacciamento Elettrico	
	Conexiòn elètrica	
	Ligação Elétrica	
	Elektrische aansluiting	
Przyłącze elektryczne		

380-415V 3N~ 50/60Hz

PE94 : 5G x 6 mm² In=34.8 A



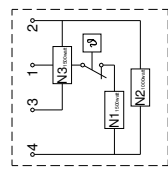
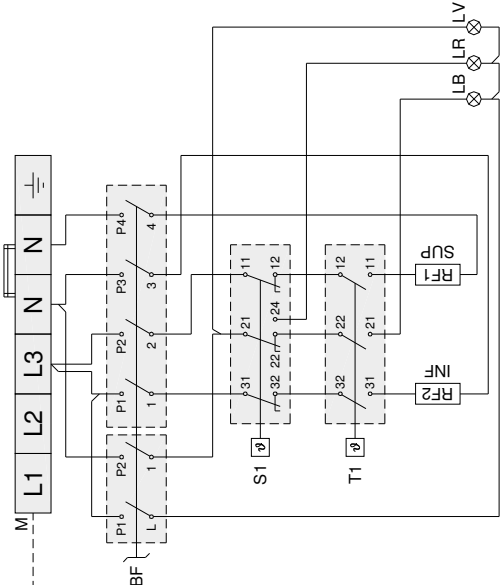
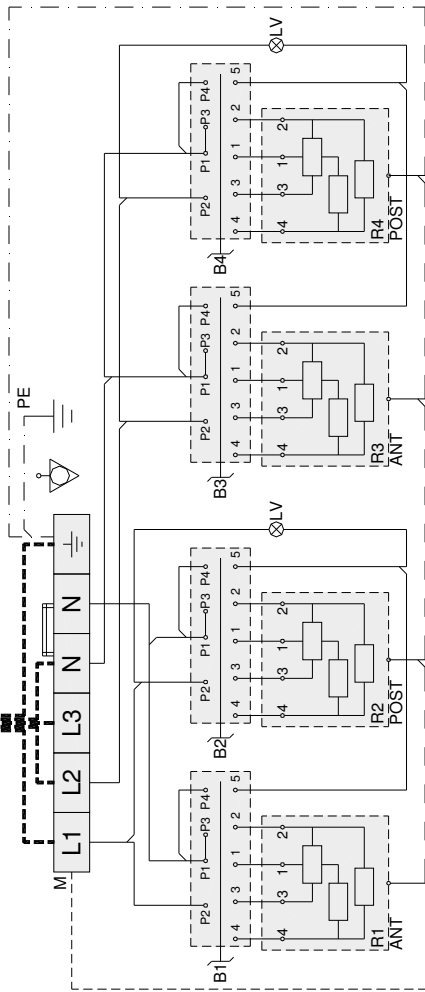
Position	300 x 300 PE
1	11.33454.246
2	430 watt
3	600 watt
4	1000 watt
5	1500 watt
6	2500 watt
	4000 watt



900
HOTPLATE 300x300
4000 watt

ALIMENTAZIONE FIELD	380-415V 3N~ 50/60Hz	900
M=INORSETTIERA TERMINAL	FV122 6 POLI - 40 A - 450 V	
B1,B2,B3,B4 = COMMUTATORE SWITCH	43.27232.801	
LV = LAMPADA VERDE GREEN LIGHT	7 POS 32A,250V T150 SIGNAL LUX Mod 21.3 230V (T120) Silicon Leads	
R1,R2,R3,R4,R5,R6 = RESISTENZE HEATER	300x300 4000 watt 230V 17.4A	
CABLAGGIO CABLE	CAVO H05SJK Section 2.5 mm ²	
CABLAGGIO LAMPADA LIGHT CABLE	CAVO H05SJK Section 0.75 mm ²	

PEE94*FE...5Gx6 mm² I_n=34.8 A - 380-415V 3N~ 50/60Hz



900
HOTPLATE 300x300
4000 watt

Position	300 x 300 PE
1	11.33454.246
2	430 watt
3	600 watt
4	1000 watt
5	1500 watt
6	2500 watt
	4000 watt

ALIMENTAZIONE	900
M=MOVIMENTO FEDERAZIONE	380-415V 3N~ 50/60Hz
B1, B2, B3, B4 = COMMUTATORE TERMINAL SWITCH	FV122 6 FOLI - 40 A - 450 V 43.27232.801
BF = COMMUTATORE FORNO OVER SWITCH	7 POS 32A 250V 49.44215.700+49.21015.705
ST = LIMITATORE DI TEMPERATURA TEMPERATURE LIMITING THERMOSTAT	EGO 55.32574.110 T-360°C-25K 20(4)A 400V
T1 = TERMOSTATO THERMOSTAT	EGO 55.34052.811 16A 250V T150 I60°C - 235°C
LV = LAMPADA VERDE GREEN LIGHT	SIGNAL LUX Med 21.3.230V 230V 17.4A
LR = LAMPADA ROSSA RED LIGHT	SIGNAL LUX Med 21.3.230V 230V 17.4A
LB = LAMPADA BIANCA WHITE LIGHT	SIGNAL LUX Med 21.3.230V 230V 17.4A
RF1 = RESISTENZE FORNO SUP. OVER HEATER	300x300 4000 watt 230V 17.4A
RF2 = RESISTENZE FORNO INF. OVER HEATER	3300 watt 230 V 14.5 A
CABLO CAVO CABLE	2300 watt 220 V 10.5 A
CABLAGGIO LAMPADE LIGHT CABLE	CAVO H06SJK Scheda CAVO H06SJK Section 0,75 mm ²

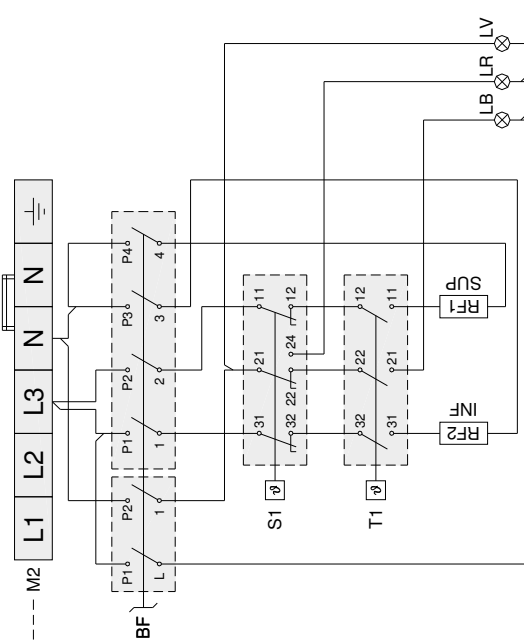
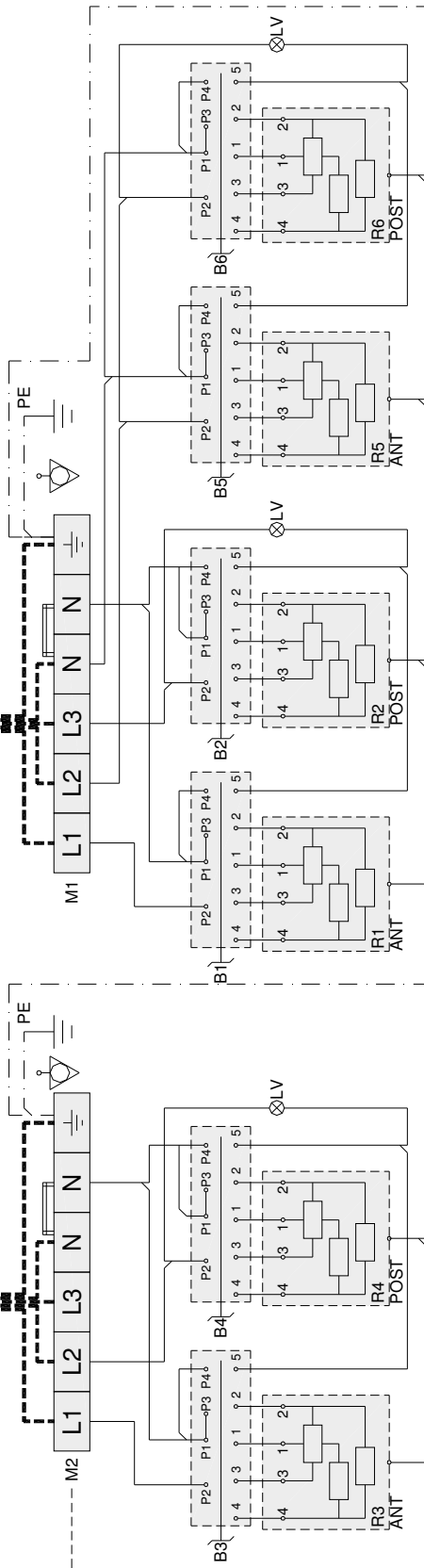
380-415V 3N~ 50/60Hz

60853 Rev. 08

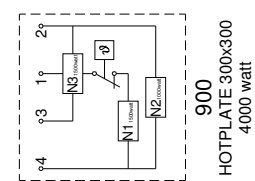
PE96+FE 2/1 : 5Gx6 mm² In=34.8 A
 PE96+FE 3/1 : 5Gx6 mm² In=34.8 A

PE96+FE 2/1 : 5Gx4 mm² In=24.3 A
 PE96+FE 3/1 : 5Gx4 mm² In=31.3 A

380-415V 3N~ 50/60Hz



900	
ALIMENTAZIONE FEED	380-415V 3N~ 50/60Hz
M1=MORSE TERMINAL	FV122 6 POLI - 40 A - 450 V
M2=MORSE TERMINAL (2P+FE)	FV122 6 POLI - 40 A - 450 V
B1, B2, B3, B4, B5, B6 = COMMUTATORE SWITCH	43.27232.801
BF = COMMUTATORE FORNO	7 POS 32A 250V TT150
S1 = LIMITATORE DI TEMPERATURA SUPERIORE LIMITING THERMOSTAT	49.44215.700+49.21015.705
T1 = TERMOSTATO THERMOSTAT	0.1.2.3 POS. 16A 250V TT150
LV = LAMPADA VERDE GREEN LIGHT	EGO 55.32574.110
LR = LAMPADA ROSSA RED LIGHT	T=360°C -25K 20/4A 400V
LB = LAMPADA BIANCA WHITE LIGHT	EGO 55.34052.811
R1, R2, R3, R4, R5, R6 = RESISTENZE HEATER	16A 250V TT150 (60°C - 295°C)
FORNO OVEN	SIGNAL LUX Mod 21.3 230V (TT20) Silicon Leads
RF1 = RESISTENZA SUPERIORE FORNO SUPERIOR OVEN HEATER	SIGNAL LUX Mod 21.3 230V (TT20) Silicon Leads
RF2 = RESISTENZA INFERIORE FORNO INFERIOR OVEN HEATER	SIGNAL LUX Mod 21.3 230V (TT20) Silicon Leads
CABLAGGIO CABLE	300x300 4000 watt 230V 17.4A
CABLAGGIO LAMPADA LIGHT CABLE	2/1
	3/1
	3000 watt (1x) 1800 watt (2x)
	230V 14.5 A 230V 8+8 A
	2500 watt (1x) 1800 watt (2x)
	230V 10.5 A 230V 8+8 A
	CAVO H05SLJK
	Section 1.5 mm ²
	CAVO H05SLJK
	Section 0.75 mm ²



900	
Position	300 x 300
	PE
	11.39454.246
1	430 watt
2	600 watt
3	1000 watt
4	1500 watt
5	2500 watt
6	4000 watt

60853 Rev. 08

DE

LAUT GESETZLICHER VORSCHRIFT STEHT DIESES HANDBUCH UNTER EIGENTUMS-
VORBEHALT UND DARF AUS DIESEM GRUND NICHT OHNE UNSERE GENEHMIGUNG
VERVIELFÄLTIGT UND/ODER IN JEDLICHER FORM AN DRITTE WEITERGEGEBEN WERDEN!

GB

IN COMPLIANCE WITH THE LAW IN FORCE, IT IS PROHIBITED TO REPRODUCE AND/OR
DISTRIBUTE THIS MANUAL IN ANY WAY WITHOUT THE AUTHORISATION OF THE PROPRIETOR!

FR

AUX TERMES DE LA LOI, LA PROPRIETE DE CETTE NOTICE EST RESERVEE. IL EST DONC
INTERDIT DE LA REPRODUIRE ET/OU DE LA DISTRIBUER SOUS QUELQUE FORME QUE CE SOIT
SANS NOTRE AUTORISATION!

IT

A TERMINI DI LEGGE È RISERVATA LA PROPRIETÀ DI QUESTO MANUALE CON DIVIETO DI
RIPRODURLO E/O DISTRIBUIRLO IN QUALSIASI FORMA SENZA NOSTRA AUTORIZZAZIONE!

ES

DE ACUERDO CON LOS TÉRMINOS DE LA LEY ESTÁ RESERVADA LA PROPIEDAD DE ESTE
MANUAL CON EXPRESA PROHIBICIÓN DE REPRODUCIRLO Y /O DISTRIBUIRLO EN CUALQUIER
FORMA SIN NUESTRA AUTORIZACIÓN!

PT

A PROPRIEDADE DESTE MANUAL É RESERVADA POR LEI, SENDO PROIBIDA A SUA
REPRODUÇÃO E/OU DISTRIBUIÇÃO EM QUALQUER FORMA SEM A NOSSA AUTORIZAÇÃO!

NL

DE FABRIKANT BEHOUDT ZICH HET RECHT VOOR OM DE KENMERKEN VAN DE
TOESTELLEN DIE IN DEZE PUBLICATIE WORDEN VOORGESTELD TE WIJZIGEN ZONDER
VOORAF TE VERWITTIGEN!

PL

ZGODNIE Z PRZEPISAMI PRAWNYMI NINIEJSZA INSTRUKCJA JEST NASZĄ WŁASNOŚCIĄ
I Z TEGO POWODU NIE MOŻE BYĆ BEZ NASZEJ ZGODY POWIELANA I / LUB PRZEKAZYWANA
W JAKEJKOLWIEK FORMIE OSOBOM TRZECIM!