



SNACK 115111 / 115112

BAGNOMARIA, SCALDAPATATE

ISTRUZIONI PER L'INSTALLAZIONE, USO E MANUTENZIONE

Leggere subito le informazioni generali!

IT – CH

BAINMARIE, FRITTENWANNE

ANWEISUNGEN FÜR INSTALLATION, GEBRAUCH UND WARTUNG

Die Hinweise sollen sofort gelesen werden!

DE – AT – IT – BE – LU – CH

* **BAIN MARIE, POTATO WARMER**

INSTRUCTIONS FOR INSTALLATION, OPERATION AND MAINTENANCE

Read the general informations immediately!

GB – IE – MT

BAIN MARIE, CHAUFFE-POMMES DE TERRE

INSTRUCIONS POUR INSTALLATION, EMPLOI ET ENTRETIEN

Lire tout de suite avertissements!

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BAÑO MARIA, CONSERVADOR DE PATATAS

INSTRUCCIONES PARA INSTALACION, USO Y MANTENIMIENTO

¡En primer lugar leer las advertencias!

ES

BAIN-MARIE, VERWARMDE FRITESBAK

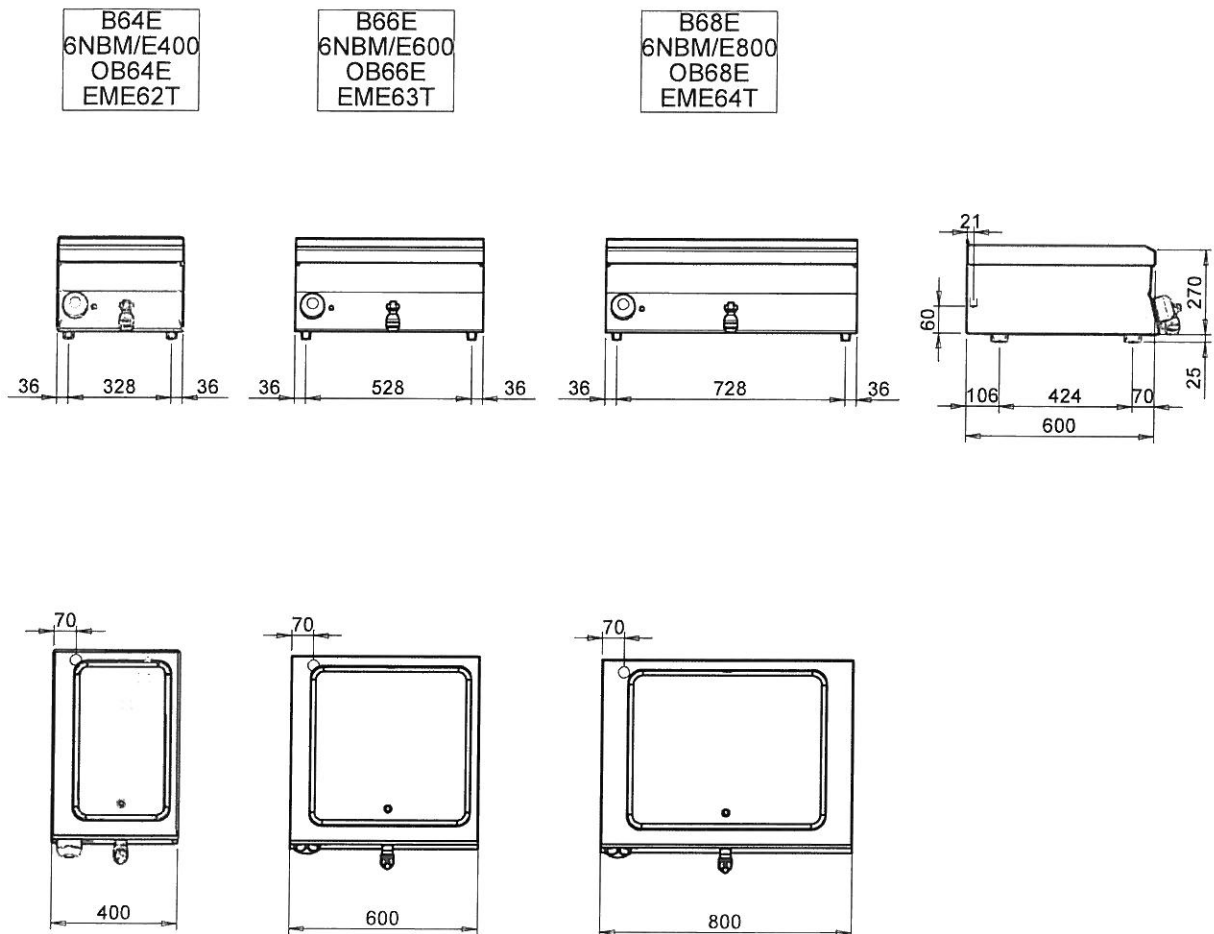
ISTRUCTIES VOOR INSTALLATIE, GEBRUIK EN ONDERHOUD

Lees de waarschuwingen onmiddellijk!

NL – BE

SCHEMA DI INSTALLAZIONE - INSTALLATION DIAGRAM - INSTALLATIONSPLAN - SCHÉMA D'INSTALLATION -
 ESQUEMA DE INSTALACION -INSTALLATIESCHEMA - IINSTALLATIONSRTNINGAR

MISURE IN mm - DIMENSIONS IN mm - ABMESSUNGEN IN mm
 MESURES EN mm - MEDIDAS EN mm - MATEN IN mm



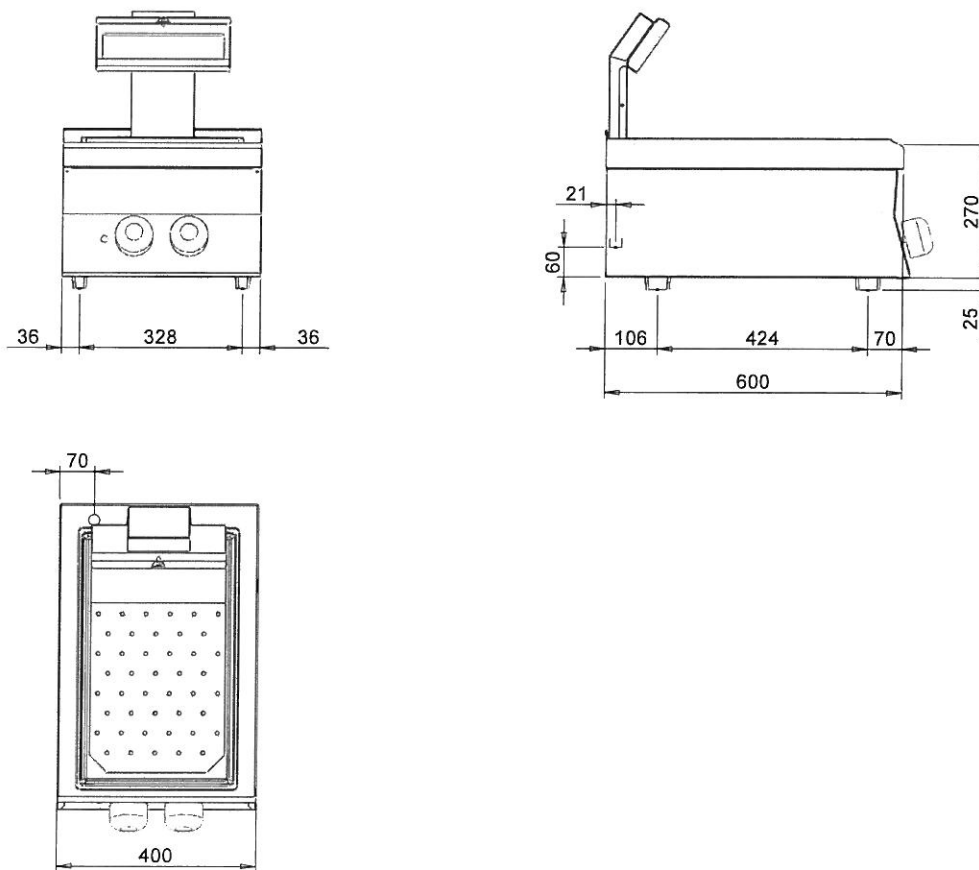
LEGENDA - LEGENDE - KEY - LEGENDE - LEYENDA - LEGENDA

E Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief - Presse etoupr de cable el Pisacable - Elektrische kabelwarterl

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MISURE IN mm - DIMENSIONS IN mm - ABMESSUNGEN IN mm
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SP64E
 6NSP/E400
 OSP64E
 ERP62T



LEGENDA - LEGENDE - KEY - LEGENDE - LEYENDA - LEGENDA

- E Pressacavo entrata linea elettrica - Stopfbuchse - Electric cable stress relief - Presse etoupe de cable el Pisacable - Elektrische kabelwartel

DATI TECNICI - TECHNICAL DATA - TECHNISCHE DATEN - CARACTERISTIQUES TECHNIQUES - DATOS TECNICOS - TECHNISCHE GEVEGENS

T4

Dati tecnici apparecchiature elettriche - Technische Daten Elektrogeräte - Technical data of electric appliances - Caractéristiques techniques des appareils électriques - Datos técnicos de los equipos eléctricos - Technische gegevens elektrische apparaten

Modelli Modelle Models Modèles Modelos Modellen A	Modelli Modelle Models Modèles Modelos Modellen B	Modelli Modelle Models Modèles Modelos Modellen C	Modelli Modelle Models Modèles Modelos Modellen D	Larghezza Breite Width Largeur Anchura Breedte	Capacità vasca Fassungsvermögen der wanne Tank capacity Capacité de la cuve Capacidad de la cuba Bakinhoud (Max.)	Tensione di alimentazione Netzspannung Power supply voltage Tension d'alimentation Tensión de alimentación Voedingsspanning	Fasi Phasen Phases Fases Fasen	Frequenza Frequenz Frequency Fréquence Frecuencia Frequentie	Potenza totale massima Max. gesamtleistung Max. total power Puissance totale maximum Potencia máxima total Max. totaal vermogen	Sezione cavo alimentazione Querschnitt netzkabel Power supply cable section Section du câble de alimentation Sección del cable de alimentación Doorsnede elektrisch snoer
B64E	EME62T	OB64E	6NBM/E400	400	4,5	230	1+N	50/60	1	3 G 1
B66E	EME63T	OB66E	6NBM/E600	600	6,5	230	1+N	50/60	1,8	3 G 1
B68E	EME64T	OB68E	6NBM/E800	800	9	230	1+N	50/60	2	3 G 1
SP64E	ERP62T	OSP64E	6NSP/E400	400	-	230	1+N	50/60	2	3 G 1

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GENERAL INFORMATION

This chapter contains general information which all users of the manual must be familiar with. Specific information for individual users of the manual is provided in subsequent chapters (" INSTRUCTIONS FOR ").

1 APPLIANCE SPECIFICATIONS

- The appliance data plate is located inside the control panel.
- The appliance model and serial number are also detailed on decals under the brand logo and on the packing.

2 GENERAL PRESCRIPTIONS

The manufacturer will not be liable for any damage or injury resulting from failure to observe the following rules

REMINDERS FOR THE INSTALLER

- Read this manual carefully. It provides important information for safe installation, use and maintenance of the appliance.
- Installation, conversion to a different type of gas and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.
- Identify the specific appliance model. The model number is detailed on the packing and on the appliance data plate.
- The appliance must be installed in a well-ventilated room.
- Do not obstruct any air vents or drains present on the appliance.
- Do not tamper with appliance components.

REMINDERS FOR THE USER

- Read this manual carefully. It provides important information for safe installation, use and maintenance of the appliance.
- Keep this manual in a safe place known to all users so that it can be consulted throughout the working life of the appliance.
- Installation, conversion to a different type of gas and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.
- For after-sales service, contact technical assistance centers authorized by the manufacturer and demand the use of original spare parts.
- Have the appliance serviced at least twice a year. The manufacturer recommends taking out a service contract.
- The appliance is designed for professional use and must be operated by trained personnel.
- The appliance is to be used for cooking food as specified in the reminders for use. Any other use must be considered improper
- Do not allow the appliance to operate empty for prolonged periods. Only pre-heat the oven just before use.
- Do not leave the appliance unattended while in operation.
- In the event of an appliance fault or malfunction, shut the gas shut-off valve and/or switch the appliance off at the main switch installed upline.
- Clean the appliance following the instructions given in Chapter " INSTRUCTIONS FOR CLEANING".
- Do not store flammable materials in close proximity to the appliance. FIRE HAZARD.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

- Do not obstruct any air vents or drains present on the appliance.
- Do not tamper with appliance components.

REMINDERS FOR THE MAINTENANCE TECHNICIAN

- Read this manual carefully. It provides important information for safe installation, use and maintenance of the appliance.
- Installation, conversion to a different type of gas and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.
- Identify the specific appliance model. The model number is detailed on the packing and on the appliance data plate.
- The appliance must be installed in a well-ventilated room.
- Do not obstruct any air vents or drains present on the appliance.
- Do not tamper with appliance components.

REMINDERS FOR CLEANING

- Clean the satin finish stainless steel exterior surfaces, the cooking wells and the surface of the hotplates every day.
- At least twice a year, have an authorized technician clean the internal parts of the appliance.
- Do not use direct or high pressure water jets to clean the appliance.
- Do not use corrosive products to clean the floor beneath the appliance.

3 DISPOSAL OF PACKING AND THE APPLIANCE

3.1 PACKING

The packing is made using environmentally friendly materials. The plastic recyclable components are:

- the transparent cover, the bags containing the instructions manual and nozzles (made of Polyethylene - PE).
- the straps (in Polypropylene - PP).

3.2 APPLIANCE

The appliance is manufactured 90% from recyclable metals (stainless steel, aluminium sheet, copper....).

The appliance must be scrapped in compliance with current regulations governing such disposal.

- It must be disposed of properly.
- Make the appliance unusable before scrapping.

INSTRUCTIONS FOR INSTALLATION

REMINDERS FOR THE INSTALLER

The manufacturer will not be liable for any damage or injury resulting from failure to observe the following rules

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- Installation, conversion to a different type of gas and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.
- Identify the specific appliance model. The model number is detailed on the packing and on the appliance data plate.
- The appliance must be installed in a well-ventilated room.
- Do not obstruct any air vents or drains present on the appliance.
- Do not tamper with appliance components.

Appliances in the DROP-IN series

- The appliance must be installed in strict compliance with the directions given in the attached drawings.
- Appliances should only be installed on units made of metal (and not wood and/or other flammable materials).
- Take particular care with the power lead: the channelways must be perfectly smooth with no sharp corners and/or edges. The lead must not, at any point, be subjected to temperatures of more than 50°C above normal room temperature.

4 REFERENCE STANDARDS AND LAWS

Install the appliance in compliance with current safety standards.

Install the appliance in compliance with the prescriptions of EN1717 and the water pollution regulations in force in your country.

5 UNPACKING

Check the state of the packing and in the event of damage, ask the delivery person to inspect the goods.

- Remove the packing
- Remove the protective film from the external panels. Use a suitable solvent to remove any residual adhesive from the panels

6 POSITIONING

- The overall dimensions of the appliance and the position of connections are given on the installation diagram at the start of this manual.
- The appliance can be installed singly or in combination with other appliances in the same product range.
- The appliance is not suitable for integrated installation.
- Position the appliance at least 10 cm from adjacent walls. This distance can be reduced in the presence of non-combustible walls or heat-insulated walls.

6.1 APPLIANCE ASSEMBLY WITH BASE

Follow the instructions provided with the type of support utilized.

6.2 JOINING APPLIANCES TOGETHER IN LINE

- Place the appliances side by side and adjust the tops to the same height.
- Unite the appliances using the special unionjoint-coverings supplied upon request

7 CONNECTIONS

The position and dimensions of connections are given in the installation diagram at the start of this manual.

7.1 ELECTRICAL CONNECTIONS

Check that the appliance is designed to operate at the voltage and frequency of the power supply present on site. Check the details given on the appliance data plate.

- At an easily accessible point upline of the appliance, fit an all-pole disconnect switch of suitable capacity with a contact breaking distance of at least 3 mm, and a highly sensitive differential protection device. The maximum permitted leakage current is 1 mA/kW.
- A flexible rubber cable with insulation specifications not lower than type H05 RN-F must be used for connection.
- Connect the power supply cable to the terminal board as shown in the wiring diagram supplied with the appliance.

- Secure the power supply cable with the cable clamp.
- Protect the power supply cable on the outside of the appliance with a rigid plastic or metal pipe.

7.2 PROTECTIVE EARTH AND EARTH BONDING CONNECTIONS

Connect the appliance to an efficient ground circuit. Connect the earth conductor to the terminal with the symbol \perp located next to the main terminal board.

Connect the metal structure of the appliance to the equipotential node. Connect the conductor to the terminal with the symbol ∇ on the outside part of the bottom.

7.3 CONNECTION TO THE WATER SUPPLY

The appliance must be connected to a potable water supply. The water inlet pressure must be between 150 kPa and 300 kPa. Use a pressure reducer if the inlet pressure is above the maximum permitted level.

- Install a mechanical filter and a shut-off valve upstream of the appliance in an easily accessible point.
- Make sure the water circuit is free from ferrous particles before connecting the filter and the appliance.
- Seal any unused connectors with a plug.
- Once the appliance has been installed, check for gas leaks at the connection points.

7.4 CONNECTION TO THE WATER DRAIN

The water drainage system must be provided using materials resistant to temperatures of 100 °C. The bottom of the appliance must not be subjected to steam produced by drainage of hot water.

8 COMMISSIONING

See Chapter " INSTRUCTIONS FOR MAINTENANCE "

INSTRUCTIONS FOR USE

REMINDERS FOR THE USER

The manufacturer will not be liable for any damage or injury resulting from failure to observe the following rules

- Read this manual carefully. It provides important information for safe installation, use and maintenance of the appliance.
- Keep this manual in a safe place known to all users so that it can be consulted throughout the working life of the appliance.
- Installation, conversion to a different type of gas and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.
- For after-sales service, contact technical assistance centers authorized by the manufacturer and demand the use of original spare parts.
- Have the appliance serviced at least twice a year. The manufacturer recommends taking out a service contract.
- The appliance is designed for professional use and must be operated by trained personnel.
- The appliance is to be used for cooking food as specified in the reminders for use. Any other use must be considered improper
- Do not allow the appliance to operate empty for prolonged periods. Only pre-heat the oven just before use.
- Do not leave the appliance unattended while in operation.

- In the event of an appliance fault or malfunction, shut the gas shut-off valve and/or switch the appliance off at the main switch installed upline.
- Clean the appliance following the instructions given in Chapter " INSTRUCTIONS FOR CLEANING".
- Do not store flammable materials in close proximity to the appliance. FIRE HAZARD.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Do not obstruct any air vents or drains present on the appliance.
- Do not tamper with appliance components.

9 USING THE ELECTRIC BAIN MARIE

REMINDERS FOR USE

- The appliance is designed for indirect cooking of foods in cooking receptacles and for keeping food warm in a bain marie.
- Do not activate the heating system when there is no water in the well.
- While the appliance is on, the water level must be maintained level with or above the minimum level indicated on the wall of the well.
- At the end of each day, clean the well thoroughly in order to prevent the formation of corrosive deposits.

FILLING AND EMPTYING THE WELL

Filling

- Close the water drainage tap on the control panel.
- Fill the well until the water is level with the maximum level indicated on the wall of the well. Do not use the appliance with the water level above the maximum indicated level.

Emptying

- Open the well drain tap (knob on front panel).

SWITCHING ON AND OFF

The thermostat control knob has the following positions:

0 Off

30 Minimum water temperature

90 Maximum water temperature

Switching on

- Turn the thermostat knob to the chosen temperature setting for cooking.
- The yellow indicator light switches on.
- The yellow indicator light switches off when the oven reaches the set temperature.

Switching off

- Turn the thermostat knob to position "0".

10 USING THE POTATO WARMER

REMINDERS FOR USE

- Appliance works without water. Foods are heated directly in the removable container supplied with the appliance.

Beware of the appliance's hot surfaces! 

- The capability of the lamp to store and even out the heat also keeps it hot for a long time after switching it off.

Operation of well

The thermostat control knob has the following positions:

● Off

30 Minimum water temperature

90 Maximum water temperature

Switching on

- Turn the knob to the chosen temperature setting.

Operation of infrared heating

The control knob has the following positions:

0 Off

1 On

Switching on

- Turn the knob to position "1" .
- Lighting up of indicator (if present) signals that the appliance is on and heating is by an infrared lamp (heating element).

Switching off

- Turn the thermostat knob to position "0".
- Turn the knob to position " 0 ".

EMPTYING OF CONTAINER

- Take off container from appliance.
- To do this follow this indications: protect hands from heat (for example using suitable gloves); protect body from accidental hot sprinkles during lifting, transport and emptying of container.
- The container where hot foods are emptied must be large enough and of heat resistant material.

11 PROLONGED DISUSE

Before any prolonged disuse of the appliance, proceed as follows:

- Clean the appliance thoroughly.
- Rub stainless steel surfaces with a cloth soaked in Vaseline oil to create a protective film.
- Leave lids open.
- Shut off taps and main switches upline of appliances.

Following prolonged disuse, proceed as follows:

- Inspect the appliance thoroughly before using it again.
- Allow electric appliances to operate at the lowest temperature for at least 60 minutes.

INSTRUCTIONS FOR CLEANING

REMINDERS FOR CLEANING

The manufacturer will not be liable for any damage or injury resulting from failure to observe the following rules

- Disconnect the appliance electric supply, if present, before carrying out any operation.
- Clean the satin finish stainless steel exterior surfaces, the cooking wells and the surface of the hotplates every day.

- At least twice a year, have an authorized technician clean the internal parts of the appliance.
- Do not use direct or high pressure water jets to clean the appliance.
- Do not use corrosive products to clean the floor beneath the appliance.

SATIN FINISH STAINLESS STEEL SURFACES

- Clean the surfaces with a cloth or sponge using water and proprietary non-abrasive detergents. Follow the direction of the satin finish lines. Rinse repeatedly and dry thoroughly.
- Do not use pan scourers or other iron items.
- Do not use chemical products containing chlorine.
- Do not use sharp objects which might scratch and damage the surfaces.

COOKING WELLS

- Clean the wells by bringing the water to the boil, with the addition of grease remover detergent if necessary
- Remove any limescale deposits with a proprietary limescale remover

INSTRUCTIONS FOR MAINTENANCE

REMINDERS FOR THE MAINTENANCE TECHNICIAN

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- Read this manual carefully. It provides important information for safe installation, use and maintenance of the appliance.
- Installation, conversion to a different type of gas and appliance maintenance must be carried out by qualified technicians authorized by the manufacturer, in compliance with current safety standards and the instructions in this manual.
- Identify the specific appliance model. The model number is detailed on the packing and on the appliance data plate.
- The appliance must be installed in a well-ventilated room.
- Do not obstruct any air vents or drains present on the appliance.
- Do not tamper with appliance components.

12 COMMISSIONING

Following installation, conversion to a different type of gas or any maintenance operations, check appliance operation. In the event of any malfunction, consult the next Paragraph "Troubleshooting".

12.1 ELECTRICAL APPLIANCES

Switch on the appliance as directed in the instructions and reminders for use given in Chapter " INSTRUCTIONS FOR USE " and check:

- the current values of each phase.
- the correct operation of the heating elements.

13 TROUBLESHOOTING

13.1 ELECTRIC BAIN MARIE

The appliance does not heat.

Possible causes:

- Temperature thermostat defective.
- Heating elements defective.

Heating cannot be adjusted

Possible causes:

- Temperature thermostat defective.

13.2 POTATO WARMER

The appliance does not heat.

Possible causes:

- Temperature thermostat defective.
- Heating elements defective.

Heating cannot be adjusted

Possible causes:

- Temperature thermostat defective.

14 REPLACING COMPONENTS

REMINDERS FOR REPLACING COMPONENTS.

- Disconnect the appliance electric supply, if present, before carrying out any operation.
- After replacing a gas system component, check for gas leaks at connection points.
- After replacing an electrical system component, check it is correctly wired.

14.1 ELECTRIC BAIN MARIE

Replacing the heating element and the indicator light

- Remove the control panel.
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order.

Working thermostat replacement

- Remove the control panel.
- Remove the bulb from its seat on the well.
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order.

14.2 POTATO WARMER

Replacing the infrared heating

- Remove the heating support.
- Remove and replace the component.
- Re-assemble all parts. For assembly, proceed in reverse order.

Replacing the heating element

- Pull out the control knobs , remove control panel and the container.
- Disconnect the faulty heating element, remove and replace it. Have care to fit in right position the fixing flange seal (better replace it).

15 CLEANING THE INTERIOR

- Check the condition of the inside of the appliance.
- Remove any built-up dirt.
- Check and clean the fumes exhaust system.

16 MAIN COMPONENTS

16.1 ELECTRIC BAIN MARIE

- Working thermostat
- Heating element
- Indicator light
- Control knob

16.2 POTATO WARMER

- Working thermostat
- Indicator light
- Control knob
- Infrared heating element
- Heating element