



- **IT** - MANUALE D'INSTALLAZIONE ED USO
 - **GB** - INSTALLATION AND OPERATING INSTRUCTIONS
 - **DE** - INSTALLATIONS UND BETRIEBSANLEITUNG
 - **FR** - INSTRUCTIONS D'INSTALLATION ET D'EMPLOI
 - **ES** - MANUAL DE INSTALACIÓN Y FUNCIONAMIENTO
-

HI LITE / HI TOUCH

**SALAMANDRE ELETTRICHE
ELECTRIC SALAMANDERS
ELEKTRISCHE SALAMANDER
SALAMANDRES ELECTRIQUES
SALAMANDRAS ELÉCTRICAS**

SH20D / 101552

SH31D / 101546

SH40D / 101554

SFH31D / 101548

ST30D / 101547

THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR DAMAGE DUE TO INCORRECT INSTALLATION, TAMPERING, IMPROPER USE, FAULTY MAINTENANCE, FAILURE TO OBSERVE THE CURRENT REGULATIONS AND INCOMPETENCE.

THE MANUFACTURER RESERVES THE RIGHT TO MODIFY WITHOUT NOTICE THE APPLIANCE CHARACTERISTICS DESCRIBED IN THIS HANDBOOK.

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1. INSTALLATION

1.1 IMPORTANT INFORMATION

Read this handbook through carefully as it provides important information about safely installing, using and servicing the unit. Keep the handbook in a safe place for future reference by the various operators.

- The unit must be installed by professionally qualified personnel in accordance with the manufacturer's instructions.
- The unit must be used only by people who have been trained to use it.
- Do not leave the unit unattended during use.
- Do not allow children near the equipment.
- During operation the equipment reaches high temperatures. Be careful, BURN HAZARD!
- Turn the unit off in the event of a failure or malfunction. Repairs should only be carried out by an authorised repair centre using original parts.
- Failure to do so could compromise unit safety.

The unit conforms to the following standards:

- low voltage directive 2006/95/EC;
- E.M.C. directive 89/336/EEC concerning electromagnetic compatibility;
- current accident prevention and fire regulations;
- current regulations on installation of electrical systems;
- hygiene standards.

1.2 POSITIONING

Remove the unit from the packaging and make sure it is in perfect condition.

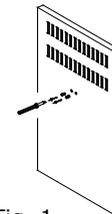


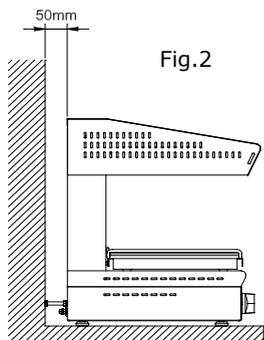
Fig. 1

Before installing the appliance, remove the two screws blocking the heating element from the back (Fig. 1)

Place the unit where it is going to be used, keeping it away from walls, flammable cladding materials or other flammable parts. Position the salamander under an exhaust hood to guarantee complete aspiration of the steam produced when cooking. Do not install the appliance above hot surfaces.

Level and adjust the height of the unit by means of the levelling feet.

Take the protective film off the outer panels, pulling it away slowly so no traces of glue are left.



Do not obstruct the aspiration or heat vents.

If you put the unit on a table, leave at least 50 mm between the back of the unit and the rear wall (Fig. 2).

To wall mount the salamander use the wall-mounting brackets and screws and inserts suitable for the type of wall and unit weight.

1.1 CONNECTING TO THE MAINS

| | | | |
|--------------|--|----|--|
| MOD | | NR | |
| POWER SUPPLY | | | |
| TOT.POWER kW | | CE | |

- Before connecting the unit to the mains check that both the voltage and frequency on the rating plate are the same as those of the electrical supply system you are using.

- The unit is delivered ready for use indicated on the rating plate located on the side of the appliance.
- To connect the unit to the mains, thread the cable type H07RN-F (cut down to the right length) through the hole on the back of the appliance and connect to the junction box on the right side following the guidelines in the electric table (page 52). Then fit a standard plug rated for the load absorbed onto the power cable and plug into a suitable socket after making sure that the socket is properly earthed in accordance with current standards.
- For a direct connection to the mains it is necessary to interpose a 4-pole switch between the unit and the mains, rated for the load and with contacts that have a minimum opening distance of 3 mm.
- When the unit is running check that the supply voltage is $\pm 10\%$ of the rated voltage value.
- In addition, the unit must be connected to an equipotential system which must be checked following the guidelines of the current regulations.

2. INSTRUCTIONS FOR HI-LITE MODELS

The unit should only be used for the designated purpose. Any other use is improper. Do not leave appliance unattended when in use.

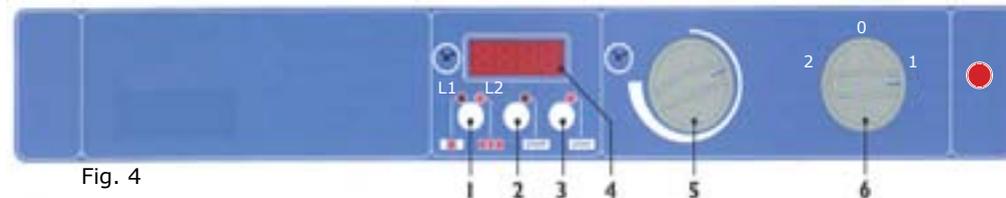


Fig. 4

2.1 STARTING

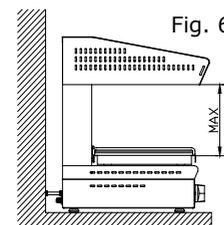


Fig. 6

This unit is designed for cooking, warming, grilling and keeping food hot with high temperature infrared rays produced by a heat source located in the top of the unit. By adjusting the grill hood height, it is possible to regulate the heat on the food to be cooked. The greater the distance between the food and the heating element the lower the heat intensity.

Before turning the salamander on for the first time, remove all the packaging material and clean the unit thoroughly, removing all the protective industrial grease as follows:

- clean the unit with a damp sponge and a mild detergent;
- rinse the grill with clean water.

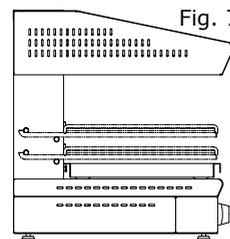


Fig. 7

2.2 SETTING Key Fig. 4

1. Heating elements selection:

units with two resistances: if the L1 LED is on the two resistances are working at maximum power, if the right L2

LED is on the two resistances operate alternately;

units with three and four resistances: if the left L1 LED is on only central resistances are working, if the right L2 LED is on the unit is working at maximum power and the central resistances operate alternately.

- 2. START** button
- 3. STOP** button. It can also be used to stop the buzzer.
- 4. Set time display**
- 5. Timer**
- 6. Main switch** (units without holding): 0= OFF ; 1 = ON
Main switch (units with holding): 0= OFF ; 1 = Preheat/holding ; 2 = ON

SALAMANDER WITH THREE HEATING ELEMENTS

SWITCHING ON:

- Switch on main switch upstream of appliance.
- Turn knob (6) to position 1.
- Set the cooking time (15 sec. to 20 min) by rotating knob (5). The set time will be shown on display (4).
- Select the heating element by pressing button (1).

In the version with 3 heating elements, if light (2) is on, the central resistance goes on and off at regular intervals during cooking.

In the version with 4 heating elements, if light (2) is on, the two central resistances go on and off at regular intervals during cooking. This system for switching on and off central resistances guarantees even heat distribution over the entire appliance surface.

- Press button (2) to start the cooking session.
- At the end of the set cooking time the salamander will switch off automatically and the buzzer will go off. Press button (3) to switch it off.

N.B.:

- By pressing button (2) again, the salamander will start a new cooking session just like the one previously set.
- The salamander will switch off with no buzzer by pressing button (3) during the cooking session.

SWITCHING OFF

- Press button (3).
- Set knob (6) to position 0.
- Switch off the switch upstream of the appliance.

3. INSTRUCTIONS FOR MODELS WITH PLATE (fitted with plate)

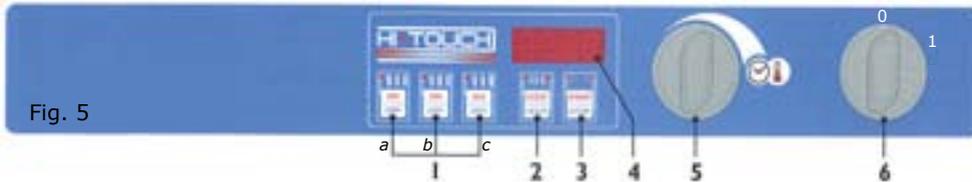


Fig. 5

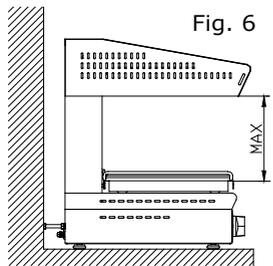


Fig. 6

The unit should only be used for the designated purpose. Any other use is improper. Do not leave appliance unattended when in use.

3.1 STARTING

COOKING mode:

By adjusting the grill hood height, it is possible to regulate the heat on the food to be cooked. The greater the distance between the food and the heating element the lower the heat intensity.

In appliances with fixed grill hood (SFH..) adjust the intensity of the heat through the positioning of the tray on different levels as shown in Fig 7.



ATTENTION: The grill may be hot! Be careful while handling it.

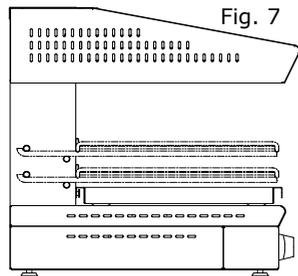


Fig. 7

HOLD mode:

movement of the salamander must be at maximum height above hob level (Fig. 6).

Thanks to the side heating elements turning on and off, the food on the tray will maintain the cooking temperature reached during the previous cooking cycle.

3.2 SETTING

Before turning the salamander on for the first time, remove all the packaging material and clean the unit thoroughly, removing all the protective industrial grease as follows:

- clean the unit with a damp sponge and a mild detergent;
- rinse the grill with clean water.

Key Fig. 5

- 1a Left heating element selection
- 1b Central heating element/s selection
- 1c Right heating element selection
- 2 Cooking (COOK) or hold (HOLD) mode selection
- 3 START button and STOP button
- 4 Display
- 5 Encoder for setting cooking time or hold mode
- 6 Main switch

COOKING MODE

SWITCHING ON:

- Switch on main switch upstream of appliance.
- Turn knob (6) to position 1.
- Display (4) flashes showing the last setting.
- Start the COOK function by pressing button (2): the corresponding LED will come on.
- Set cooking time by turning the encoder (5): the time is shown on the display (4).
- Turn on the heating elements you wish to use by pressing the corresponding buttons (1). The element is on when the corresponding LED is on. If all three (or four) heating elements are selected, the centre one switches on and off at regular intervals to ensure even distribution of heat all over tray surface.
- There are two ways of starting the cycle:

MANUALLY:

press button (3) activating the START function (the corresponding LED will come on).

AUTOMATICALLY (WITH THE PLATE):

Put the tray with the food to be cooked towards the back of the hob to trigger the detection mechanism.

The unit will automatically go to the START mode and the cooking cycle will begin.

SWITCHING OFF:

- The cooking cycle stops automatically giving an acoustic signal when the set time is finished. If no time has been set, the system stays in the START mode until the tray is taken off the hob or button (3) is pressed causing the corresponding STOP LED to come on.
- Turn knob (6) to position 0.
- Switch off the switch upstream of the salamander.

N.B.: the operator can STOP-START the unit or turn the heating elements on or off at any time by pressing buttons on the panel (1) or by using the encoder (5) to set the cooking time.

HOLD MODE**SWITCHING ON:**

- Switch off the mains switch upstream of the appliance.
- Turn knob (6) to position 1.
- Display (4) flashes showing the last setting.
- Start the HOLD function by pressing button (2): the corresponding LED will come on.
- Set the intensity (1 to 8) by turning the encoder (5). The set value will be shown on display (4).
- There are two ways of starting the cycle:

MANUALLY:

press button (3) activating the START function (the corresponding LED will come on).

AUTOMATICALLY (WITH THE PLATE):

put the tray with the food to be cooked towards the back of the hob to trigger the detection mechanism.

The unit will automatically go to the START mode and the cooking cycle will begin.

SWITCHING OFF:

- The hold cycle will only finish when the tray is taken off the hob or when key (3) is pressed causing the corresponding STOP LED to come on.
- Turn knob (6) to position 0.
- Switch on the switch upstream of the appliance.

**4. INSTRUCTIONS FOR HI TOUCH MODELS
(fitted with plate)**

The unit should only be used for the designated purpose. Any other use is improper. Do not leave appliance unattended when in use.

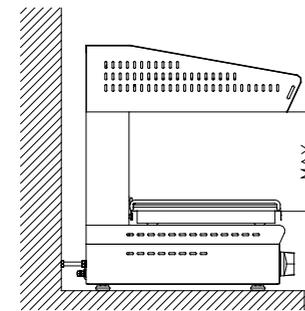
**4.1 FUNCTIONING**

Fig. 6

COOKING mode:

By adjusting the grill hood height, it is possible to regulate the heat on the food to be cooked. The greater the distance between the food and the heating element the lower the heat intensity.

HOLD mode:

The grill hood must be at the maximum height above hob level (Fig. 7). The alternating side heating elements keep food on the tray at the cooking temperature reached during the cooking cycle.

4.2 SETTING

Before turning the salamander on for the first time, remove all the packaging material and clean the unit thoroughly, removing all the protective industrial grease as follows:

- clean the unit with a damp sponge and a mild detergent;
- rinse the grill with clean water.

4.3 USER INTERFACE



On/off button; when the appliance is switched off all the functions are switched off as well.



This button allows you to start or stop cooking and hold modes;



This button allows you to select either cooking or hold modes in case of manual cooking; in case of program selection you can pass from cooking mode to hold mode and viceversa;



These buttons increase or decrease cooking time and/or heat intensity of the hold mode



This button allows you to set the cooking session with all resistances or just the central resistances;



These buttons cannot be used when the appliance is in START mode; thus the following instructions only refer to ON or STOP mode; you can select a program by briefly pressing the corresponding button. You can enter the program selection mode by holding down the button; you can then save current settings and go back to normal functioning by briefly pressing the same button again;

4 MANUAL MODE

Switch on the salamander by pressing the ON/OFF button

Press the MODE SELECT button to select the type of mode (cooking or hold – the corresponding LED above the display will come on)

Set time and intensity and then press START or place the plate on the plate detection device to start the session (cooking mode will terminate once the time set ends and a buzzer will sound); pressing the START/STOP button or removing the plate (the plate detection device switches appliance off) will cause the HOLD mode to switch off.

AUTOMATIC MODE

Switch on the salamander by pressing the ON/OFF button

Select the desired program by pressing the P1 or P2 or P3 button

Press START or place the plate on the plate detection device as in the manual mode.

SETTING A PROGRAM

Switch on the appliance by pressing the ON/OFF button

Hold down the desired program button (P1 or P2 or P3) until the display starts flashing

Set the cooking or hold mode by pressing the SELECT/MODE button, then set the time using the + and - buttons

If the cooking mode has been selected it is possible to set a hold mode session at the end of the cooking session by pressing the SELECT/MODE button immediately after setting the time and then setting the heat intensity from 1 to 8. You can save the program by pressing the button again. If you press the program button again without setting a hold mode session first, the cooking session only will be saved.

SWITCHING OFF

After use switch off appliance using ON/OFF switch and omnipolar switch upstream of appliance.

5. CLEANING AND MAINTENANCE

5.1 ROUTINE MAINTENANCE

At the end of each working day the unit must be cleaned both for reasons of hygiene as well as to prevent malfunctions.

Disconnect the unit from the electricity supply before starting.

Clean all stainless steel parts with warm, soapy water, rinse thoroughly and dry with care. Do not use products containing chlorine (e.g. bleach).

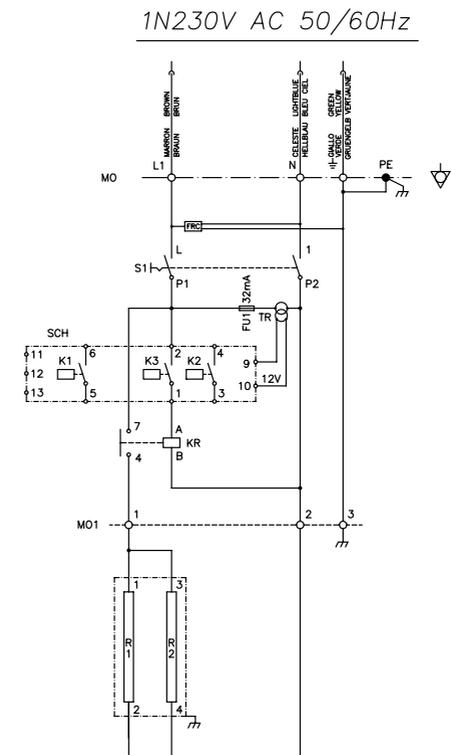
Do not clean the unit with jets of water or high pressure water. Do not use metal cleaning pads, brushes or scrapers made of ordinary steel. If necessary, use stainless steel wool, rubbing in the direction of the satin finish.

If the unit is left unused for any length of time, apply a thin protective layer of Vaseline oil over all stainless steel parts with a cloth; ensure that the room is regularly aired as well.

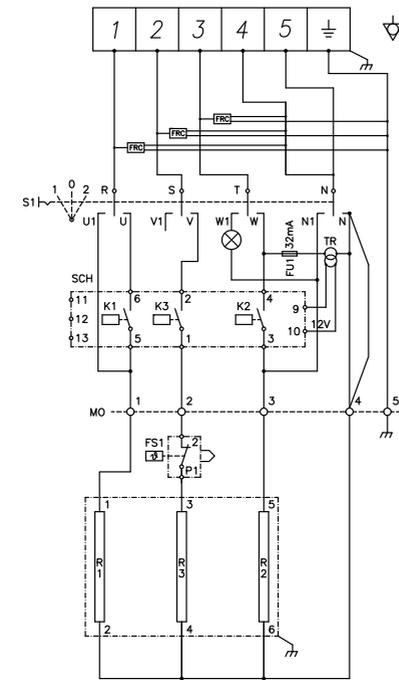
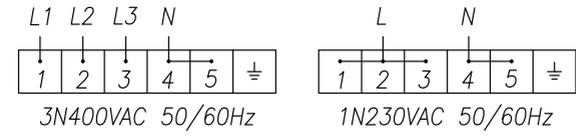
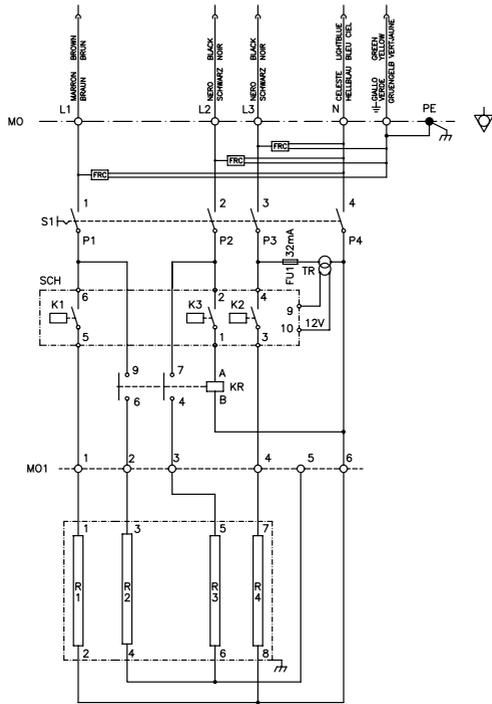
**6. TABELLA TECNICA
TECHNICAL CHART
TECHNISCHE DATEN
FICHE TECHNIQUE
FICHA TÉCNICA**

| Codice Code Code Code Código | Potenza kW Power kW Leistung kW Puissance kW Potencia kW | Alimentazione Power supply Stromversorgung Tension Alimentación | Sezione del cavo Cable section Kabelquerschnitt Section du câble Sección del cable |
|--|--|---|--|
| SH3..... | 4.5 | 1N 230V AC 50 Hz 3N 400V AC 50 Hz | 3x2.5 5x1.5 |
| SHF3..... | 4.5 | 1N 230V AC 50 Hz 3N 400V AC 50 Hz | 3x2.5 5x1.5 |
| ST3..... | 4.5 | 1N 230V AC 50 Hz 3N 400V AC 50 Hz | 3x2.5 5x1.5 |
| SHP4... | 6.0 | 1N 230V AC 50 Hz 3N 400V AC 50 Hz | 3x4 5x1.5 |
| ST4... | 6.0 | 1N 230V AC 50 Hz 3N 400V AC 50 Hz | 3x4 5x1.5 |
| SH4... | 5.3 | 3N 400V AC 50 Hz | 5x1.5 |
| SH2... | 3 | 1N 230V AC 50Hz | 3X1.5 |

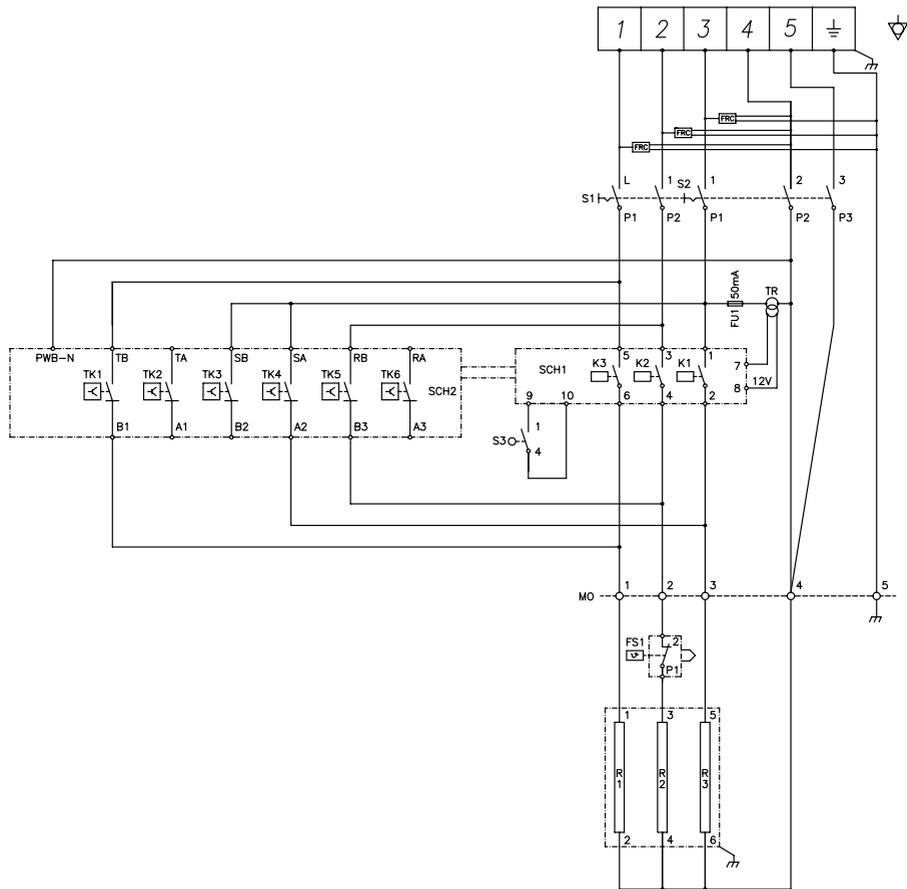
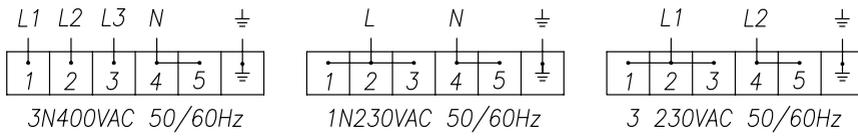
SH2..



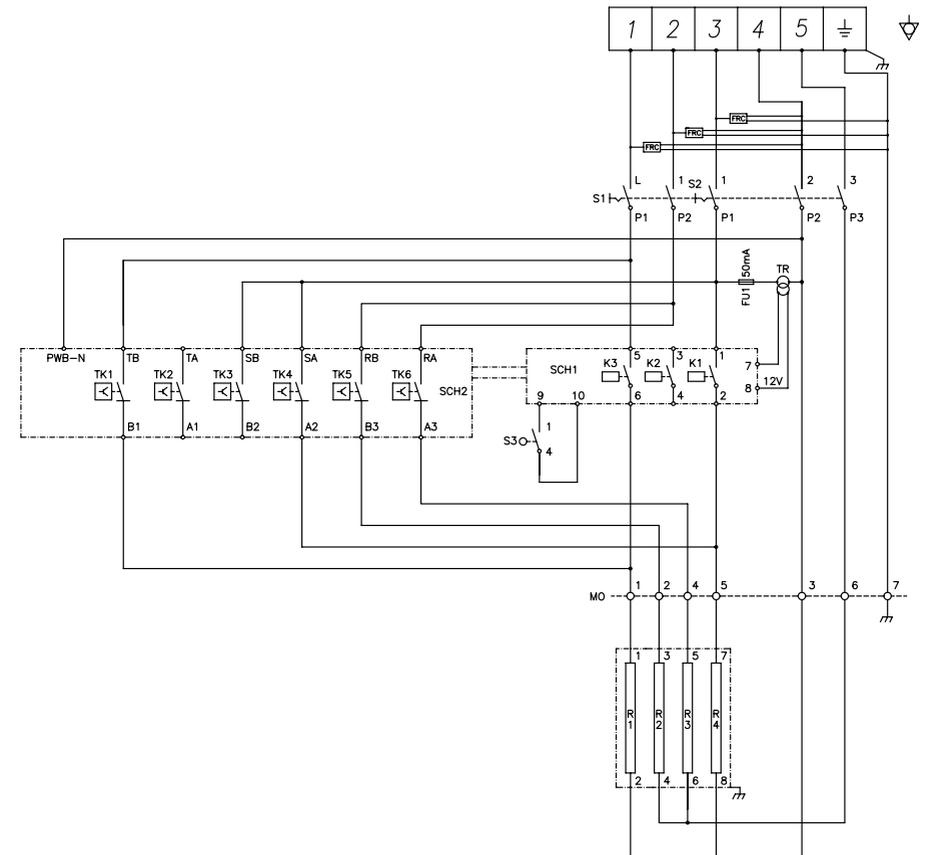
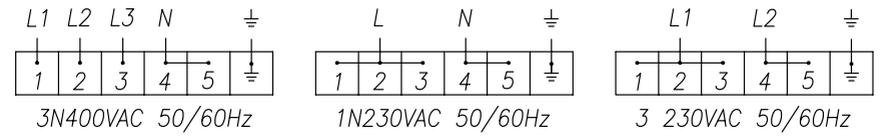
3N400V AC 50/60Hz



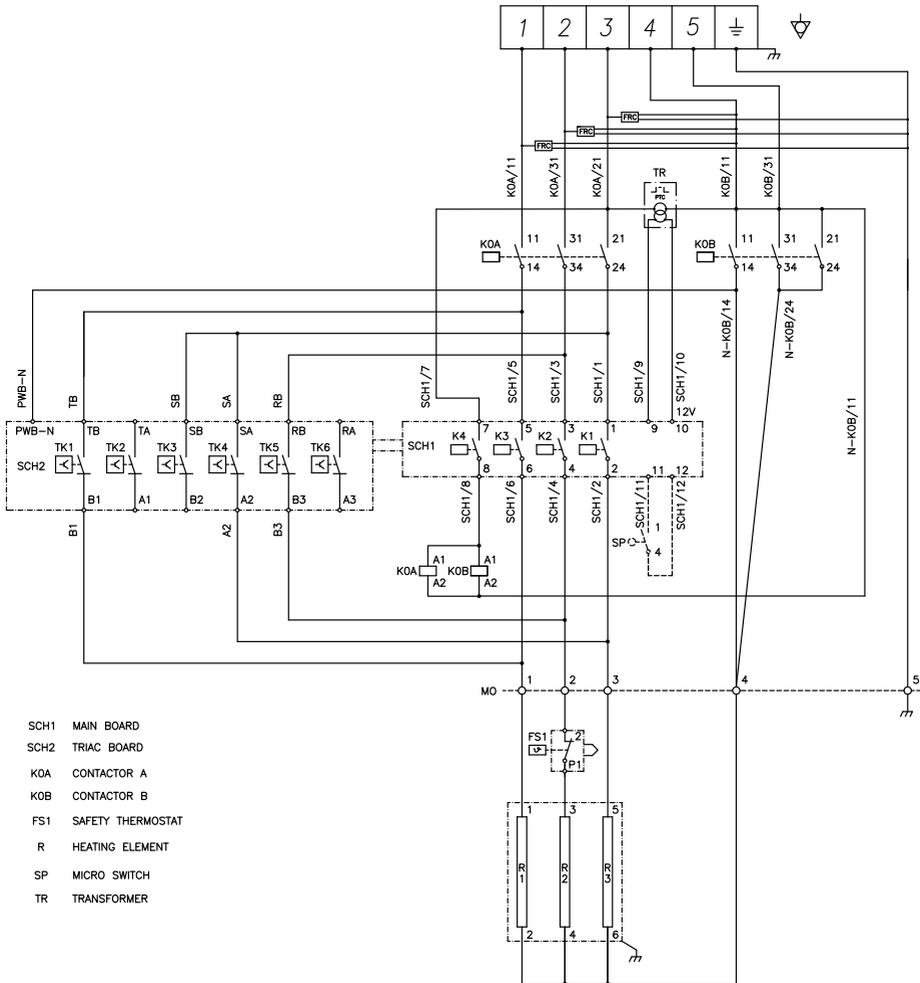
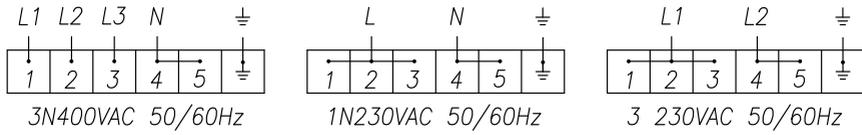
SHP3..



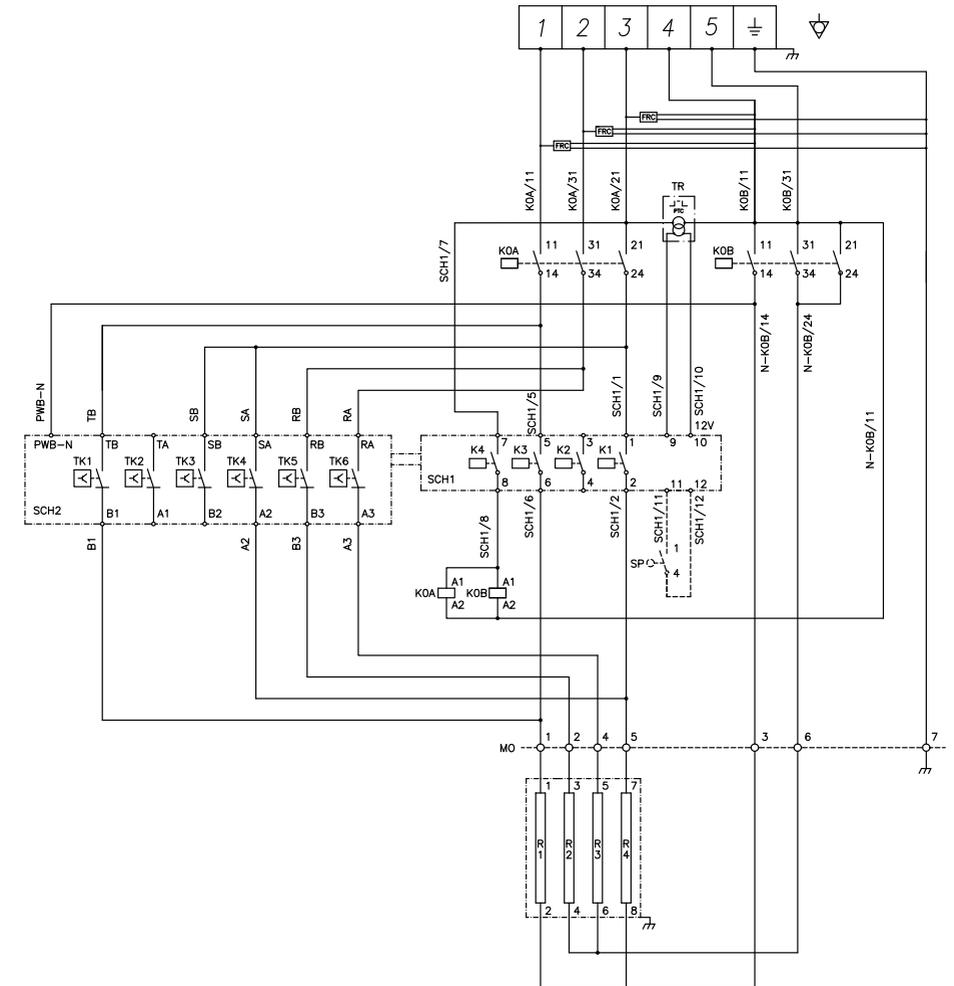
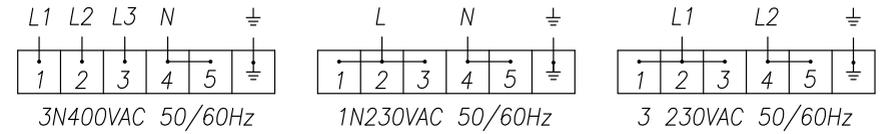
SHP4...



ST3...



ST4...



SH3...

