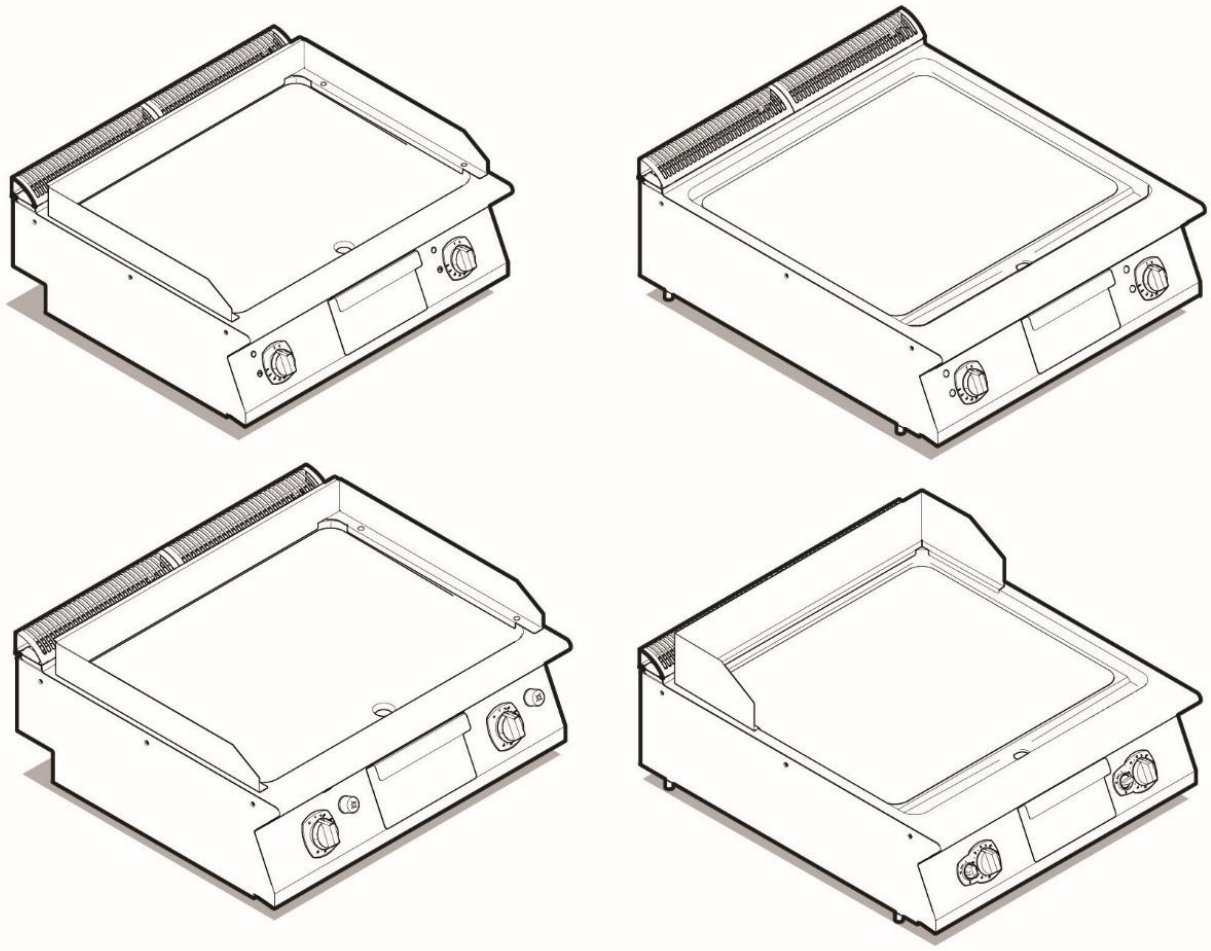
SERVICE MANUAL

COATED STEEL FRY TOP 700/900 EL/GAS



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Foreword

The service manual (here in after Manual) provides the engineer with information necessary for correct and safe care of the machine (here in after “machine“, “appliance“ or “unit”).

The following instructions are intended to maintain the machine performance and to preventing injury to persons and animals and damage to property due to improper operating procedures.

All persons involved in machine transport, installation, commissioning and maintenance, repair and disassembly must refer to the content of this manual before carrying out the various operations. This, in order to avoid wrong and improper actions that could compromise the machine's integrity or endanger people.

If, after reading this manual, there are still doubts regarding machine use, do not hesitate to contact the Manufacturer or the Customer Care to receive prompt and precise assistance for better operation and maximum efficiency of the machine. During all stages of machine assessment, always respect the current regulations on safety, work hygiene and environmental protection. It is the user's responsibility to make sure the machine is started and operated only in optimum conditions of safety for people, animals and property.

IMPORTANT

- The manufacturer declines any liability for operations carried out on the appliance without respecting the instructions given in this manual as well as for operations carried out by the user without respecting the instructions given in the user manual.
- The manufacturer reserves the right to modify the appliances presented in this publication without notice; manufacturer’s relevant technical bulletins should be used as integration(s)/addendum(s).
- No part of this manual may be reproduced without the consent of the manufacturer
- This manual is available in digital format by:
  - contacting the reference customer care;
  - downloading the latest and up to date manual/technical bulletin(s) on the web site: “www.electrolux.com/professional“.
  -

The manual must always be part of the documentation available when servicing the machine.

PNC'S & MODELS COVERED BY THE SERVICE MANUAL (PAGE 1)

This manual is made for the "coated steel" appliances, it can also be used for the "old" fry top PNC'S (indicated in **BLUE** filling).

700mm

PNC CODE	MODEL - DESCRIPTION
371037	E7FTGDCS00 - GAS FRY TOP-SMOOTH CHROME PLATE 400 MM
371038	E7FTGHCS00 - GAS FRY TOP-SMOOTH CHROME PLATE 800MM
371041	E7FTGHCP00 - GAS FRYTOP-SMOOTH+RIBB.CHR.PLATE 800MM
371193	E7FTEDCSI0 - EL. FRY TOP-SMOOTH CHROME PLATE 400MM
371194	E7FTEHCSI0 - EL. FRY TOP-SMOOTH CHROME PLATE 800MM
371197	E7FTEHCPI0 - EL. FRY TOP-SMOOTH+RIBB.CHR.PLATE 800MM
371201	E7FTEHCPIN -EL.FRY TOP-SMOOTH+RIBB.CHR.PL.800MM-230V
371320	**E7IIKAAOMCA - GAS FRY TOP-SMOOTH 400 MM-COATED STEEL**
371321	**E7IIKIAOMCA - EL. FRY TOP-SMOOTH 400 MM-230V- COATED STEEL**
371322	**E7IIKIAOMEA - EL. FRY TOP-SMOOTH 800 MM-230V- COATED STEEL**
371323	**E7IILAAOMCA - GAS FRY TOP-RIBBED 400 MM- COATED STEEL**
371325	**E7IIKDAOMCA - EL. FRY TOP-SMOOTH 400 MM- COATED STEEL**
371328	**E7IINDAOMCA - EL. FRY TOP SMOOTH HORIZ. 400MM- COATED STEEL**
371329	**E7IIMIAOMEA - EL. FRY TOP-SM+RIBB.800 MM-230V- COATED STEEL**
371330	**E7IIKAAOMEA - GAS FRY TOP-SMOOTH 800 MM- COATED STEEL**
371332	**E7IILDAOMCA - EL. FRY TOP-RIBBED 400 MM- COATED STEEL**
371335	**E7IIMAAOMEA - GAS FRY TOP-SMOOTH+RIBB.800 MM- COATED STEEL**
371340	**E7IIKDAOMEA - EL. FRY TOP-SMOOTH 800 MM- COATED STEEL**
371344	**E7IILDAOMEA - ELEC.FRY TOP-RIBBED 800MM- COATED STEEL**
371347	**E7IIMDAOMEA - EL. FRY TOP-SMOOTH+RIBB.800 MM- COATED STEEL**

PNC CODE	MODEL - DESCRIPTION
372037	Z7FTGDCS00 - GAS FRY TOP-SMOOTH CHROME PLATE 400MM
372038	Z7FTGHCS00 - GAS FRY TOP-SMOOTH CHROME PLATE 800MM
372039	Z7FTGDCSO0 - GAS FRY TOP-SMOOTH CHR.PLATE+BASE 400MM
372040	Z7FTGHCSO0 - GAS FRY TOP-SMOOTH CHR.PLATE+BASE 800MM
372041	Z7FTGHCP00 - GAS FRYTOP-SMOOTH+RIBB.CHR.PLATE 800MM
372193	Z7FTEDCSI0 - EL. FRY TOP-SMOOTH CHROME PLATE 400MM
372194	Z7FTEHCSI0 - EL. FRY TOP-SMOOTH CHROME PLATE 800MM
372195	Z7FTEDCSQ0 - EL. FRY TOP-SMOOTH CHR.PLATE+BASE 400MM
372196	Z7FTEHCSQ0 - EL. FRY TOP-SMOOTH CHR.PLATE+BASE 800MM
372197	Z7FTEHCPI0 - EL. FRY TOP-SMOOTH+RIBB.CHR.PLATE 800MM
372201	Z7FTEHCPIN - EL.FRY TOP-SMOOTH+RIBB.CHR.PL.800MM-230V
372320	**Z7IIKAAOMCA - GAS FRY TOP-SMOOTH 400 MM- COATED STEEL**
372321	**Z7IIKIAOMCA - EL. FRY TOP-SMOOTH 400 MM-230V- COATED STEEL**
372322	**Z7IIKIAOMEA - EL. FRY TOP-SMOOTH 800 MM-230V- COATED STEEL**
372323	**Z7IILAAOMCA - GAS FRY TOP-RIBBED 400 MM- COATED STEEL**
372324	**Z7IIKABLMEA - GAS FRY TOP-SMOOTH+BASE 800MM- COATED STEEL**
372325	**Z7IIKDAOMCA - EL. FRY TOP-SMOOTH 400 MM- COATED STEEL**
372328	**Z7IINDAOMCA - EL. FRY TOP SMOOTH HORIZ. 400MM- COATED STEEL**
372329	**Z7IIMIAOMEA - EL. FRY TOP-SM+RIBB.800 MM-230V- COATED STEEL**
372330	**Z7IIKAAOMEA - GAS FRY TOP-SMOOTH 800 MM- COATED STEEL**
372331	**Z7IIMDBLMEA - EL. FRY TOP-SM+RIBB.+BASE800MM- COATED STEEL**
372332	**Z7IILDAOMCA - EL. FRY TOP-RIBBED 400 MM- COATED STEEL**

PNC CODE	MODEL - DESCRIPTION
373037	A7FTGDCS00 - GAS FRY TOP-SMOOTH CHROME PLATE 400MM
373038	A7FTGHCS00 - GAS FRY TOP-SMOOTH CHROME PLATE 800MM
373041	A7FTGHCP00 - GAS FRYTOP-SMOOTH+RIBB.CHR.PLATE 800MM
373193	A7FTEDCSI0 - EL. FRY TOP-SMOOTH CHROME PLATE 400MM
373194	A7FTEHCSI0 - EL. FRY TOP-SMOOTH CHROME PLATE 800MM
373197	A7FTEHCPI0 - EL. FRY TOP-SMOOTH+RIBB.CHR.PLATE 800MM
373201	A7FTEHCPIN - EL.FRY TOP-SMOOTH+RIBB.CHR.PL.800MM-230V
373320	**N7IIKAAOMCA - GAS FRY TOP-SMOOTH 400 MM- COATED STEEL**
373321	**N7IIKIAOMCA - EL. FRY TOP-SMOOTH 400 MM-230V- COATED STEEL**
373322	**N7IIKIAOMEA - EL. FRY TOP-SMOOTH 800 MM-230V- COATED STEEL**
373323	**N7IILAAOMCA - GAS FRY TOP-RIBBED 400 MM- COATED STEEL**
373325	**N7IIKDAOMCA - EL. FRY TOP-SMOOTH 400 MM- COATED STEEL**
373328	**N7IINDAOMCA - EL. FRY TOP SMOOTH HORIZ. 400MM- COATED STEEL**
373329	**N7IIMIAOMEA - EL. FRY TOP-SM+RIBB.800 MM-230V- COATED STEEL**
373330	**N7IIKAAOMEA - GAS FRY TOP-SMOOTH 800 MM- COATED STEEL**
373332	**N7IILDAOMCA - EL. FRY TOP-RIBBED 400 MM- COATED STEEL**
373335	**N7IIMAAOMEA - GAS FRY TOP-SMOOTH+RIBB.800 MM- COATED STEEL**
373340	**N7IIKDAOMEA - EL. FRY TOP-SMOOTH 800 MM- COATED STEEL**
373344	**N7IILDAOMEA - ELEC.FRY TOP-RIBBED 800MM- COATED STEEL**
373347	**Z7IIMDAOMEA - EL. FRY TOP-SMOOTH+RIBB.800 MM- COATED STEEL**

PNC'S & MODELS COVERED BY THE SERVICE MANUAL (PAGE 2)

This manual is made for the "coated steel" appliances, it can also be used for the "old" fry top PNC'S (indicated in **BLUE** filling).

900mm

PNC CODE	MODEL - DESCRIPTION
391053	ETGDCS00 -GAS FRYTOP CHR.SMOOTH SLOPED PLATE 400MM
391054	ETGHCS00 - GAS FRYTOP CHR.SMOOTH SLOPED PLATE 800MM
391055	ETGHCS00 -GAS FRYTOP CHR.SMOOTH SLOPED PLATE 800MM
391072	ETEDCS00 - EL.FRYTOP CHR.SMOOTH SLOPED PLATE 400 MM
391073	ETEHCS00 - EL.FRYTOP CHR.SMOOTH SLOPED PLATE 800 MM
391074	ETEHCP00 - EL.FRYTOP CHR.SMOOTH+RIBBED SLOPED 800MM
391175	ETEDCS0NEL.FRYTOP CHR.SMOOTH SLOPED 400 MM-230V
391176	ETEHCS0N EL.FRYTOP CHR.SMOOTH SLOPED 800 MM-230V
391177	ETEHCP0NEL.FRYTOP CHR.SMOOTH+RIB.SLOP.800MM-230V
391354	**E9IILAAOMCA - GAS FRYTOP RIBB SLOPED 400 MM- COATED STEEL**
391356	**E9IILDAOMCA - EL.FRYTOP RIBB.SLOPED 400 MM- COATED STEEL**
391357	**E9IINDAOMCA - EL.FRYTOP SMOOTH HORIZ. 400 MM- COATED STEEL**
391358	**E9IIMDAOMEA - EL.FRYTOP SMOOTH+RIB. SL.800MM- COATED STEEL**
391359	**E9IIMIAOMEA -EL.FRYTOP SM+RIBB.SL.800MM-230V- COATED STEEL**
391395	**E9IILIAOMCA - EL.FRYTOP RIBB.SLOPED 400MM-230V-COATED STEEL**
391398	**E9IINIAOMCA-EL.FRYTOP SMOOTH HORIZ.400MM-230V- COATED STEEL**
391399	**E9IINIAOMEA - EL.FRYTOP SM HORIZ. 800MM-230V- COATED STEEL**
391400	**E9IINDAOMEA - EL.FRYTOP SMOOTH HORIZ. 800 MM- COATED STEEL**
391401	**E9IINAAOMEA - GAS FRYTOP SMOOTH HORIZ.800MM- COATED STEEL**
391402	**E9IINAAOMCA - GAS FRYTOP SMOOTH HORIZ. 400MM- COATED STEEL**
391403	**E9IIMAAOMEA - GAS FRYTOP SMOOTH+RIBB.SL. 800MM COATED STEEL**
391408	**E9IILDAOMEA - ELECTRIC FRYTOP FULL RIBB.SL.800 M- COATED STEEL**

PNC CODE	MODEL - DESCRIPTION
392053	ZTGDCS00 - GAS FRYTOP CHR.SMOOTH SLOPED PL 400MM
392054	ZTGHCS00 - GAS FRYTOP CHR.SMOOTH SLOPED PL800MM
392055	ZTGHCP00 -GAS FRYTOP CHR.SMOOTH RIBB.SLOPED 800MM
392072	ZTEDCS00 EL.FRYTOP CHR.SMOOTH SLOPED PALTE 400MM
392073	ZTEHCS00 EL.FRYTOP CHR.SMOOTH SLOPED PLATE 800MM
392074	ZTEHCP00 EL.FRYTOP CHR.SMOOTH+RIBBED SLOPED 800M
392175	ZTEDCS0N EL.FRYTOP CHR.SMOOTH SLOPED 400MM 230V
392176	ZTEHCS0N EL.FRYTOP CHR SMOOTH SLOPED 800MM 230V
392177	ZTEHCP0N EL.FRYTOP CHR.SMOOTH+RIB.SLOP800MM 230V
392354	**Z9IILAAOMCA - GAS FRYTOP RIBB SLOPED 400 MM- COATED STEEL**
392356	**Z9IILDAOMCA - EL.FRYTOP RIBB.SLOPED 400 MM- COATED STEEL**
392357	**Z9IINDAOMCA - EL.FRYTOP SMOOTH HORIZ. 400 MM- COATED STEEL**
392358	**Z9IIMDAOMEA - EL.FRYTOP SMOOTH+RIBBED SL.800MM-COATED STEEL**
392359	**Z9IIMIAOMEA -EL.FRYTOP SM+RIBB.SL.800MM-230V- COATED STEEL**
392395	**Z9IILIAOMCA - EL.FRYTOP RIBB.SLOPED 400MM-230V-COATED STEEL**
392398	**Z9IINIAOMCA-EL.FRYTOP SMOOTH HORIZ.400MM-230V- COATED STEEL**
392399	**Z9IINIAOMEA - EL.FRYTOP SM.HORIZ. 800MM-230V- COATED STEEL**
392400	**Z9IINDAOMEA - EL.FRYTOP SMOOTH HORIZ. 800 MM- COATED STEEL**
392401	**Z9IINAAOMEA - GAS FRYTOP SMOOTH HORIZ. 800MM- COATED STEEL**
392402	**Z9IINAAOMCA - GAS FRYTOP SMOOTH HORIZ. 400MM- COATED STEEL**
392403	**Z9IIMAAOMEA - GAS FRYTOP SMOOTH+RIBB.SL. 800MM COATED STEEL**
392408	**Z9IILDAOMEA - ELECTRIC FRYTOP FULL RIBB.SL.800 M- COATED STEEL**

PNC CODE	MODEL - DESCRIPTION
393053	ATGDCS00 -GAS FRYTOP CHR.SMOOTH SLOPED PLATE 400 MM
393054	ATGHCS00 -GAS FRYTOP CHR.SMOOTH SLOPED PLATE 800 MM
393055	ATGHCP00 - GAS FRYTOP CHR.SMOOTH+RIBB.SLOPED 800 MM
393072	ATEDCS00 - EL.FRYTOP CHR.SMOOTH SLOPED PLATE 400 MM
393073	ATEHCS00 - EL.FRYTOP CHR.SMOOTH SLOPED PLATE 800 MM
393074	ATEHCP00 - EL.FRYTOP CHR.SMOOTH+RIBBED SLOPED 800 MM
393175	ATEDCS0N - EL.FRYTOP CHR.SMOOTH SLOPED 400MM-230V
393176	ATEHCS0N - EL.FRYTOP CHR.SMOOTH SLOPED 800 MM-230V
393177	ATEHCP0N - EL.FRYTOP CHR.SMOOTH+RIB.SLOP.800MM-230V
393354	**N9IILAAOMCA - GAS FRYTOP RIBB SLOPED 400 MM- COATED STEEL**
393356	**N9IILDAOMCA - EL.FRYTOP RIBB.SLOPED 400 MM- COATED STEEL**
393357	**N9IINDAOMCA - EL.FRYTOP SMOOTH HORIZ. 400 MM- COATED STEEL**
393358	**N9IIMDAOMEA - EL.FRYTOP SMOOTH+RIB. SL.800MM- COATED STEEL**
393359	**N9IIMIAOMEA -EL.FRYTOP SM+RIBB.SL.800MM-230V- COATED STEEL**
393395	**N9IILIAOMCA - EL.FRYTOP RIBB.SLOPED 400MM-230V-COATED STEEL**
393398	**N9IINIAOMCA-EL.FRYTOP SMOOTH HORIZ.400MM-230V- COATED STEEL**
393399	**N9IINIAOMEA - EL.FRYTOP SM.HORIZ. 800MM-230V- COATED STEEL**
393400	**N9IINDAOMEA - EL.FRYTOP SMOOTH HORIZ. 800 MM- COATED STEEL**
393401	**N9IINAAOMEA - GAS FRYTOP SMOOTH HORIZ. 800MM- COATED STEEL**
393402	**N9IINAAOMCA - GAS FRYTOP SMOOTH HORIZ. 400MM- COATED STEEL**
393403	**N9IIMAAOMEA - GAS FRYTOP SMOOTH+RIBB.SL. 800MM COATED STEEL**
393408	**N9IILDAOMEA - ELECTRIC FRYTOP FULL RIBB.SL.800 M- COATED STEEL**

INDEX

1 GENERAL INFORMATION

1.1 GENERAL INFORMATION

To ensure safe use of the machine and a proper understanding of the manual it is necessary to be familiar with the terms and typographical conventions used in the documentation. The following symbols are used in the manual to indicate and identify the various types of hazards:

WARNING
Danger for the health and safety of operators.

WARNING
Danger of electrocution - dangerous voltage.

CAUTION
Risk of damage to the machine or the product.

WARNING
Danger of magnetic fields.

IMPORTANT
Important instructions or information on the product

Read the instructions before using the appliance

Clarifications and explanations

- Only specialised personnel are authorised to operate on the machine.
- This appliance must not be used by minors and adults with limited physical, sensory or mental abilities or without adequate experience and knowledge regarding its use.
  – Do not let children play with the appliance.
  – Keep all packaging and detergents away from children.
  – Cleaning and user maintenance shall not be made by children without supervision.
- Do not store explosive substances, such as pressurized containers with flammable propellant, in this appliance or close to the appliance
- Do not remove, tamper with or make the machine “CE“ marking illegible.
- Refer to the data given on the machine’s data plate “CE“ marking for relations with the Manufacturer (e.g. when ordering spare parts, etc.).
- When scrapping the machine, the “CE“ marking must be destroyed.

1.2 SAFETY INFORMATION/PRECAUTIONS

• Risks mainly of a mechanical, thermal and electrical nature exist in the machine. Where possible the risks have been neutralised:
– directly, by means of adequate design solutions.
– indirectly by using guards, protection and safety devices.
• During maintenance several risks remain, as these could not be eliminated, and must be neutralised by adopting specific measures and precautions.
• Do not carry out any checking, cleaning, repair or maintenance operations on moving parts. Workers must be informed of this prohibition by means of clearly visible signs.
• To guarantee machine efficiency and correct operation, periodical maintenance must be carried out according to the instructions given in this manual.
• Make sure to periodically check correct operation of all the safety devices and the insulation of electrical cables, which must be replaced if damaged.
• Extraordinary machine maintenance operations must only be carried out by specialized Technicians provided with all the appropriate personal protection equipment (safety shoes, gloves, glasses, overalls, etc.), tools, utensils and ancillary means.
• Never operate the machine, removing, modifying or tampering with the guards, protection or safety devices.
• Before carrying out any operation on the machine, always consult the manual which gives the correct procedures and contains important information on safety.

1.2.1 PERSONAL PROTECTION EQUIPMENT

Summary table of the **P**ersonal **P**rotection **E**quipment (PPE) to be used during the various stages of the machine's service life.

Stage	Protective garments 	Safety footwear 	Gloves 	Glasses 	Safety helmet 
Transport	—	●	○	—	○
Handling	—	●	○	—	—
Unpacking	—	●	●	—	—
Installation	—	●	●[2]	●	—
Normal use	●	●	●[1]	○	—
Adjustments	○	●	○	○	—
Routine cleaning	○	●	●[1 or 2]	○	—
Extraordinary cleaning	○	●	●[1 or 2]	○	—
Maintenance	○	●	○	○	—
Dismantling	○	●	○	○	—
Scrapping	●	●	●	●	—
Key:					
●	**PPE REQUIRED**				
○	**PPE AVAILABLE OR TO BE USED IF NECESSARY**				
—	**PPE NOT REQUIRED**				

1. During these operations, the worn gloves must be heatproof to protect hands from contact with hot food or hot parts of the appliance and/or when removing hot items from it. Failure to use the personal protection equipment by operators, specialized personnel or users can involve exposure to chemical risk and possible damage to health (depending on the model).
2. During these operations, the worn gloves must be cut-resistant. Failure to use the personal protection equipment by operators, specialized personnel or users can involve exposure to damage to health (depending on the model).

1.2.2 GENERAL INFORMATION

- The machines are provided with electric and/or mechanical safety devices for protecting workers and the machine itself. Therefore the user must not remove or tamper with such devices. The Manufacturer declines any liability for damage due to tampering or their non-use.
- Never operate the machine, removing, modifying or tampering with the guards, protection or safety devices.
- Do not make any modifications to the parts supplied with the appliance.
- Several illustrations in the manual show the machine, or parts of it, without guards or with guards removed. This is purely for explanatory purposes. Do not use the machine without the guards or with the protection devices deactivated.

- Do not remove, tamper with or make illegible the safety, danger and instruction signs and labels on the machine.
- Air recirculation must take into account the air necessary for combustion, 2 $m^3/h/kW$ of gas power, and also the "well-being" of persons working in the kitchen.
- Inadequate ventilation causes asphyxia. Do not obstruct the ventilation system in the place where this appliance is installed. Do not obstruct the vents or ducts of this or other appliances.
- Place emergency telephone numbers in a visible position.
- The measured sound level emitted “A“ does not exceed 70 dB (“A“).
- Turn the appliance off in case of fault or poor operation.
- Do not use products (even if diluted) containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the appliance or the floor under it.
- Do not use metal tools to clean steel parts (wire brushes or Scotch Brite type scouring pads).
- Do not allow oil or grease to come into contact with plastic parts. Do not allow dirt, fat, food or other residuals to form deposits on the appliance.
- Do not spray water or use steam to clean the equipment.
- Do not store or use gasoline or other flammable vapours, liquids or items in the vicinity of this or any other appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Never check for leaks with an open flame.

1.2.3 RESIDUAL RISKS

- The machine has several risks that were not completely eliminated from a design standpoint or with the installation of adequate protection devices. Nevertheless, through this manual the Manufacturer has taken steps to inform operators of such risks, carefully indicating the
personal protection equipment to be used by them. Sufficient spaces are provided for during the machine installation stages in order to limit these risks.

To preserve these conditions, the areas around the machine must always be:
– kept free of obstacles (e.g. ladders, tools, containers, boxes, etc.);
– clean and dry;
– well lit.

For the Customer's complete information, the residual risks remaining on the machine are indicated below: such actions are deemed improper and therefore strictly forbidden.

Residual risk	Description of hazardous situation
Slipping or falling	The operator can slip due to water or dirt on the floor
Burns/abrasions (e.g. heating elements)	The operator deliberately or unintentionally touches some components inside the machine without using protective gloves
Electrocution	Contact with live parts during maintenance operations carried out with the electrical panel powered
Sudden closing of the lid/ door/oven door (if present, depending on the appliance type)	The operator for normal machine use could suddenly and deliberately close the lid/door/oven door (if present, depending on the appliance type)
Tipping of loads	When handling the machine or the packing containing it, using unsuitable lifting systems or accessories or with the load unbalanced

Mechanical safety characteristics, hazards

- The appliance does not have sharp edges or protruding parts. The guards for the moving and live parts are fixed to the cabinet with screws, to prevent accidental access.

Protection devices installed on the machine

- The guards on the machine are:
  – fixed guards (e.g. casings, covers, side panels, etc.), fixed to the machine and/or frame with screws or quick-release connectors that can only be removed or opened with tools

Safety signs to be placed near the machine area

Prohibition	Meaning
	do not remove the safety devices
	do not use water to extinguish fires (placed on electrical parts)
	Keep the area around the appliance clear and free from combustible materials. Do not keep flammable materials in the vicinity of the appliance
	Install the appliance in a well-ventilated place to avoid the creation of dangerous mixtures of unburnt gases in the same room

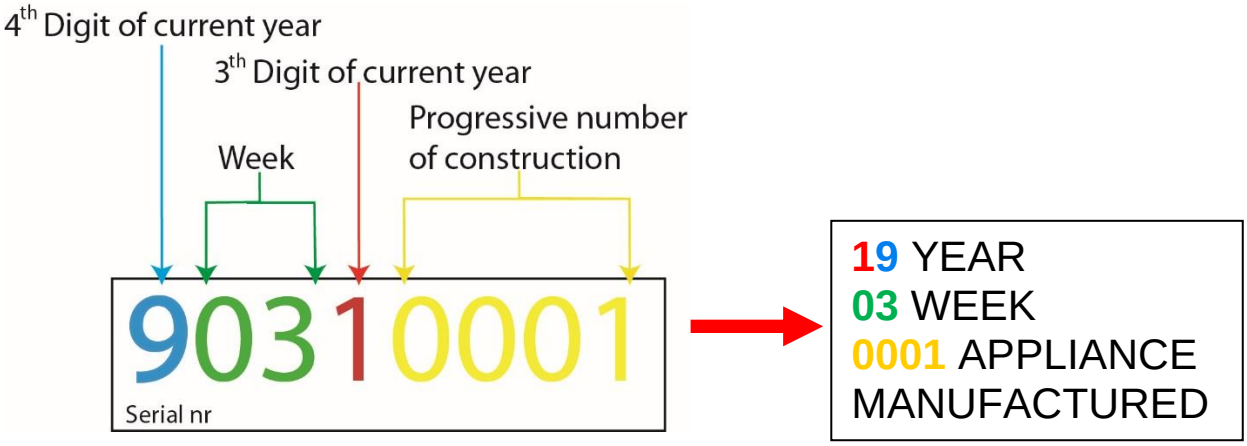
Danger	Meaning
	danger of burns
	danger of electrocution (shown on electrical parts with indication of voltage)
	risk of electromagnetic fields
	Access forbidden to wearers of electrical stimulator (pacemakers)

End of use
When the appliance is no longer to be used, make it unusable by removing the mains power supply wiring.

1.3 DATA PLATE (IDENTIFICATION STICKER)

The identification sticker is located on the side panel. The meaning of the various information is listed below:

SERIAL NUMBER (PRODUCTION DATE) is necessary to find the correct spare part or to ask tech. support.
EXAMPLE: Serial Number 9 03 1 0001



1.4 TECHNICAL DATA

ELECTRIC 700 MODELS

Models	Power supply voltage	Phases	Frequency	Nominal max. Power	Power supply cable section[1]
	V		Hz	kW	mm²
400mm	380 – 400	3	50/60	4,1 - 4,5	1.5
	230				
800mm	380 – 400	3	50/60	8,2 - 9	2.5
	230				

ELECTRIC 900 MODELS

Models	Power supply voltage	Phases	Frequency	Nominal max. Power	Power supply cable section[1]
	V		Hz	kW	mm²
400mm	380 – 400	3	50/60	7.5	1.5
	230				2.5
800mm	380 – 400	3	50/60	15	1.5
	230				6

GAS 700 MODELS

Models	ISO 7/1 connection SP connection	Nominal heat output	
	Ø	Max. kW	Min. kW
400mm	1/2”	7	3.2
800mm	1/2”	14	6.4

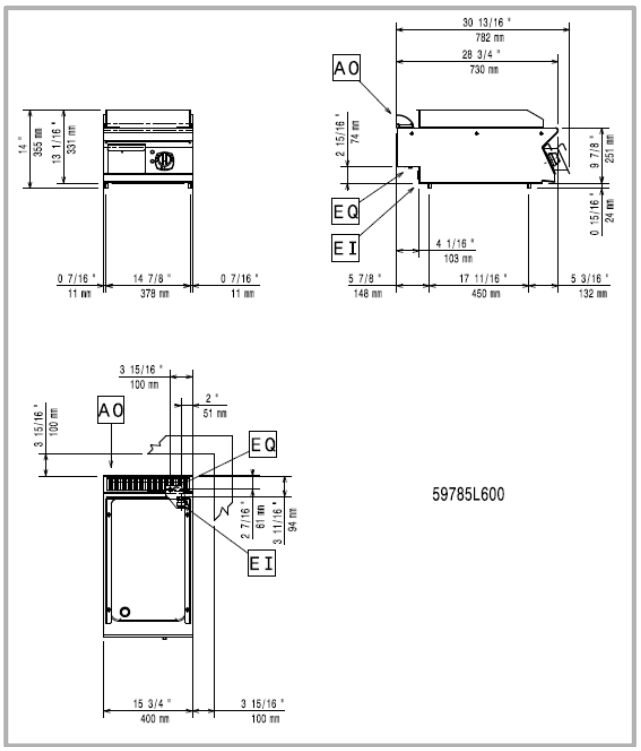
GAS 900 MODELS

Models	ISO 7/1 connection SP connection	Nominal heat output
	Ø	Frytop — kW
400mm	1/2”	10
800mm	1/2”	20

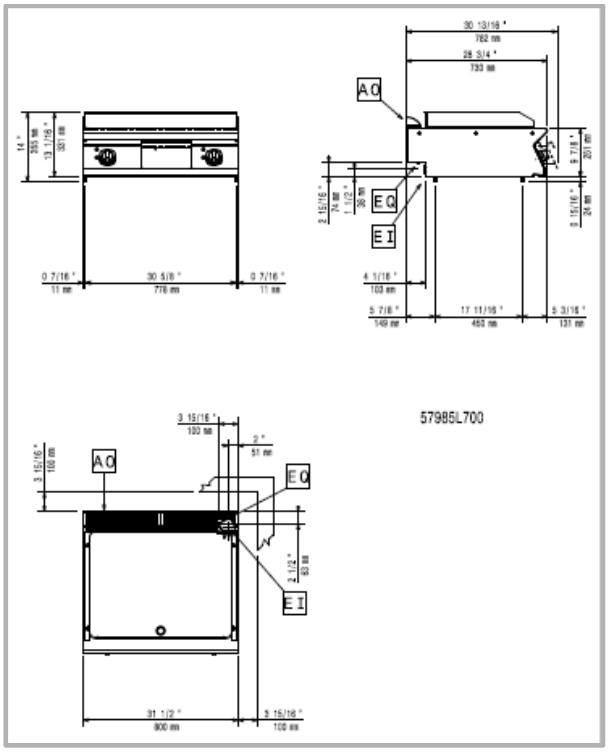
1.5 OVERALL DRAWINGS WITH MEASUREMENTS

ELECTRIC APPLIANCE:

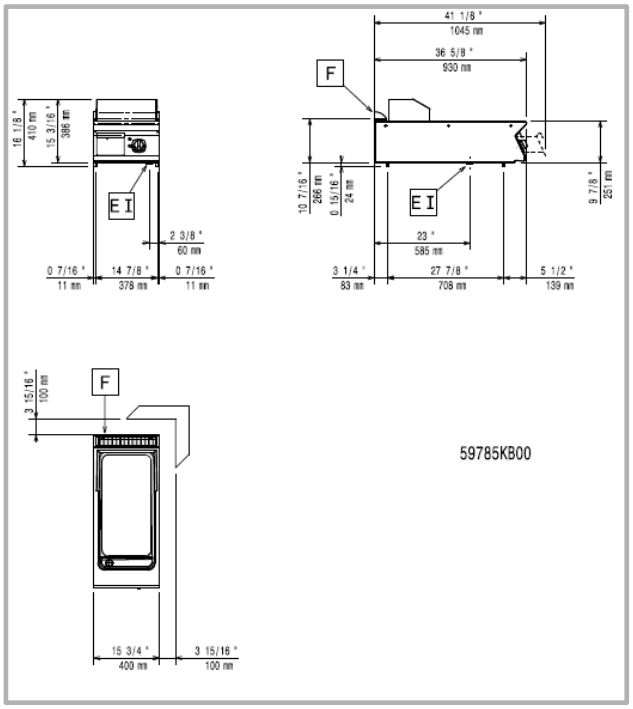
700 x 400mm



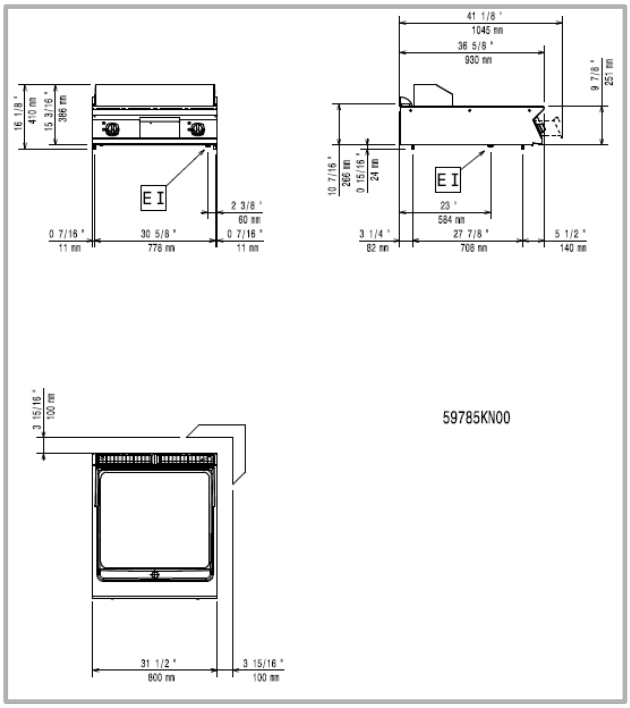
700 x 800mm



900 x 400mm

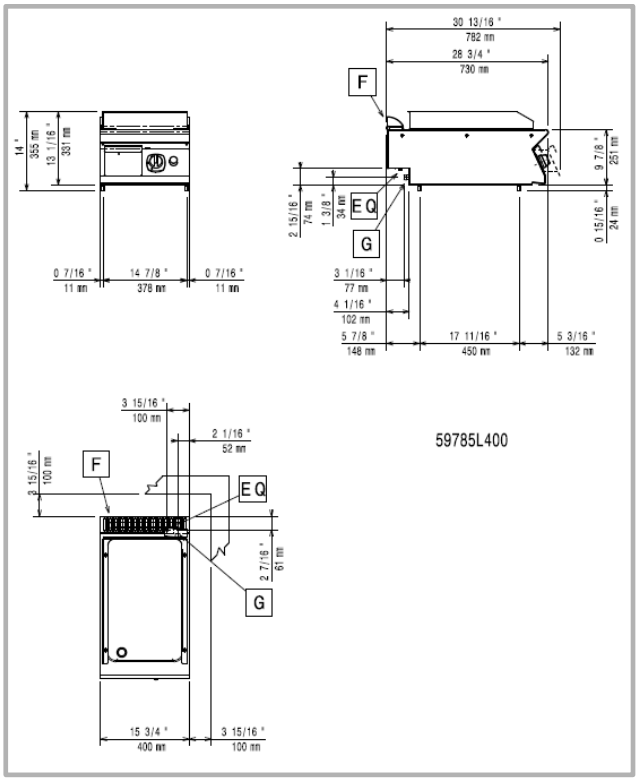


900 x 800mm

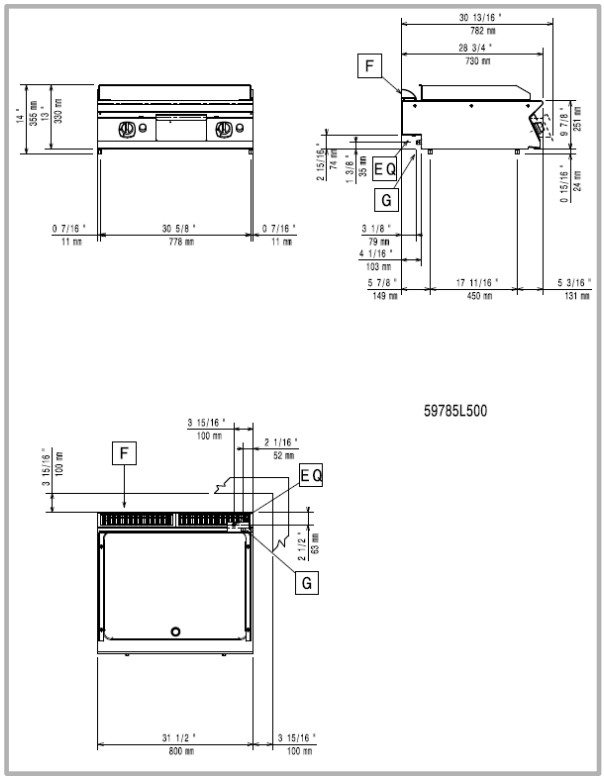


GAS APPLIANCES

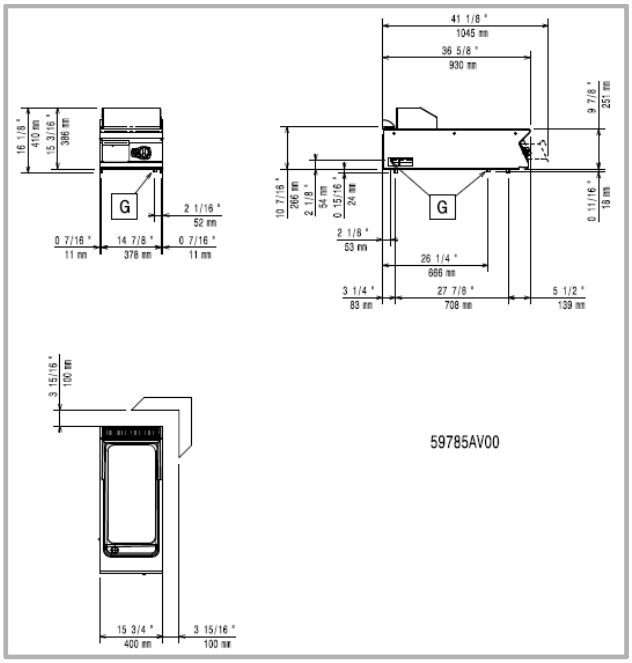
700 x 400mm



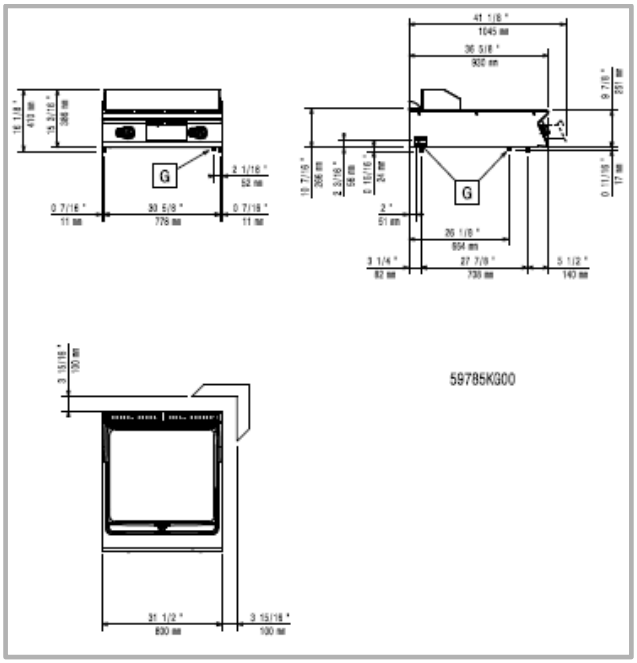
700 x 800mm



900 x 400mm



900 x 800mm



2 INSTALLATION AND COMMISSIONING

2.1 INSTALLATION

The following chapters are intended only for authorized technicians / engineers

2.1.1 UNPACKING AND POSITIONING THE EQUIPMENT

WARNING / CAUTION !

Before any operation on the machine read Chapter SAFETY INFORMATION/PRECAUTIONS. We recomand for any phase involving the removal of the packaging to use cut-resistant gloves

2.1.1.1 ROOM REQUIREMENTS

To guarantee continuous operation, the room temperature range must be between 5°C and 40°C.
Outdoor functioning is strictly allowed only if the machine can be protected against any conditions being out of the above temperature range and against any atmospheric agents.
On a hot cupboard base take precaution to install a baffle for preventing hot air to reach the oven fresh air intake; this could create malfunctioning.
High room humidity may cause water to condensate on electric components hence causing short circuit.

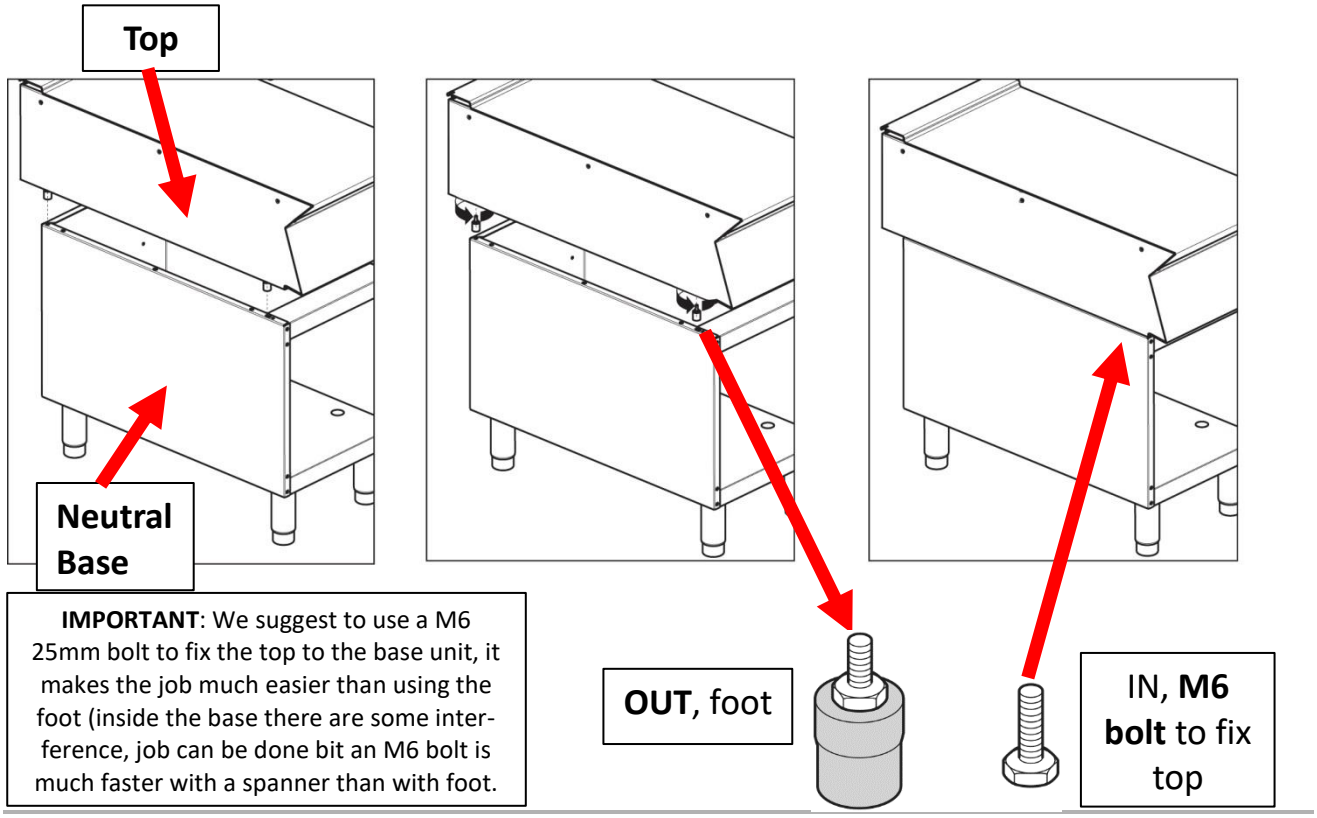
2.1.2 LIMITATIONS

2.1.3 LIST OF POSSIBLE INSTALLATION SOLUTIONS

Hereinafter, the instructions for the main installation possibilities. The different accessories have a dedicated I.M; please refer also to these documents provided with the accessories or available on PRIDE.

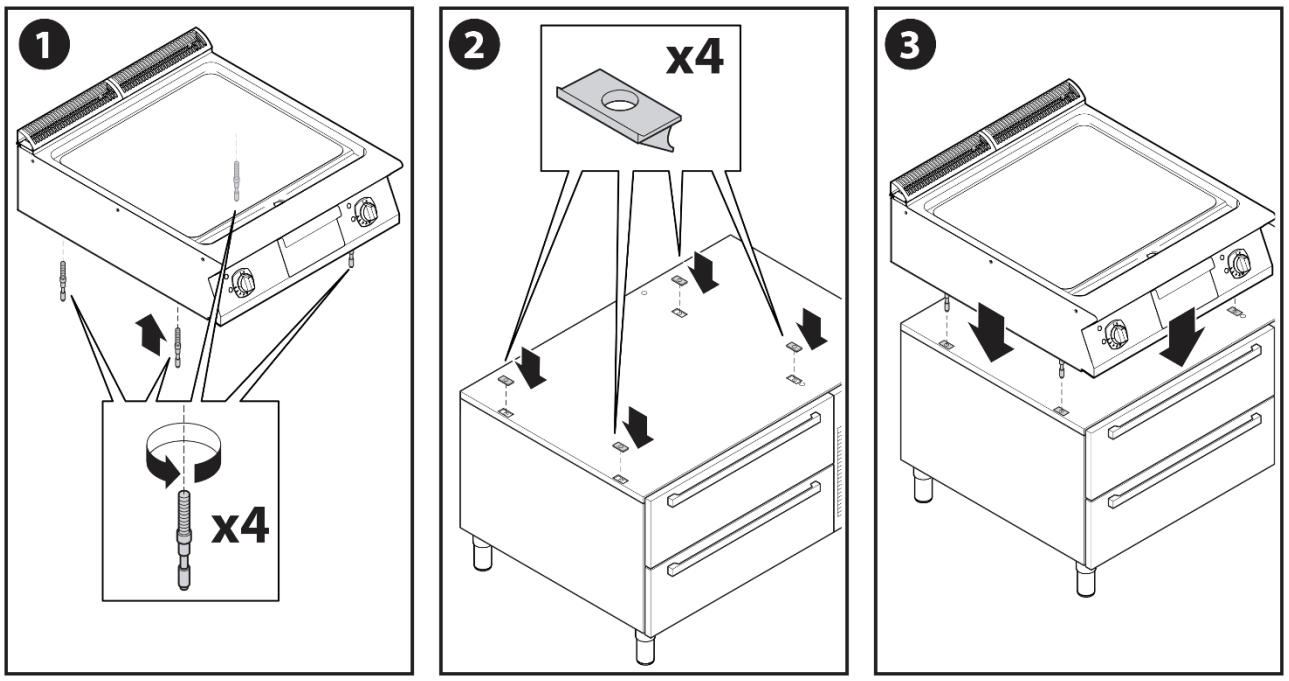
2.1.3.1 ON BASE

All top appliances can be fixed onto **neutral bases**.



2.1.3.2 ON REFRIGERATED COUNTER

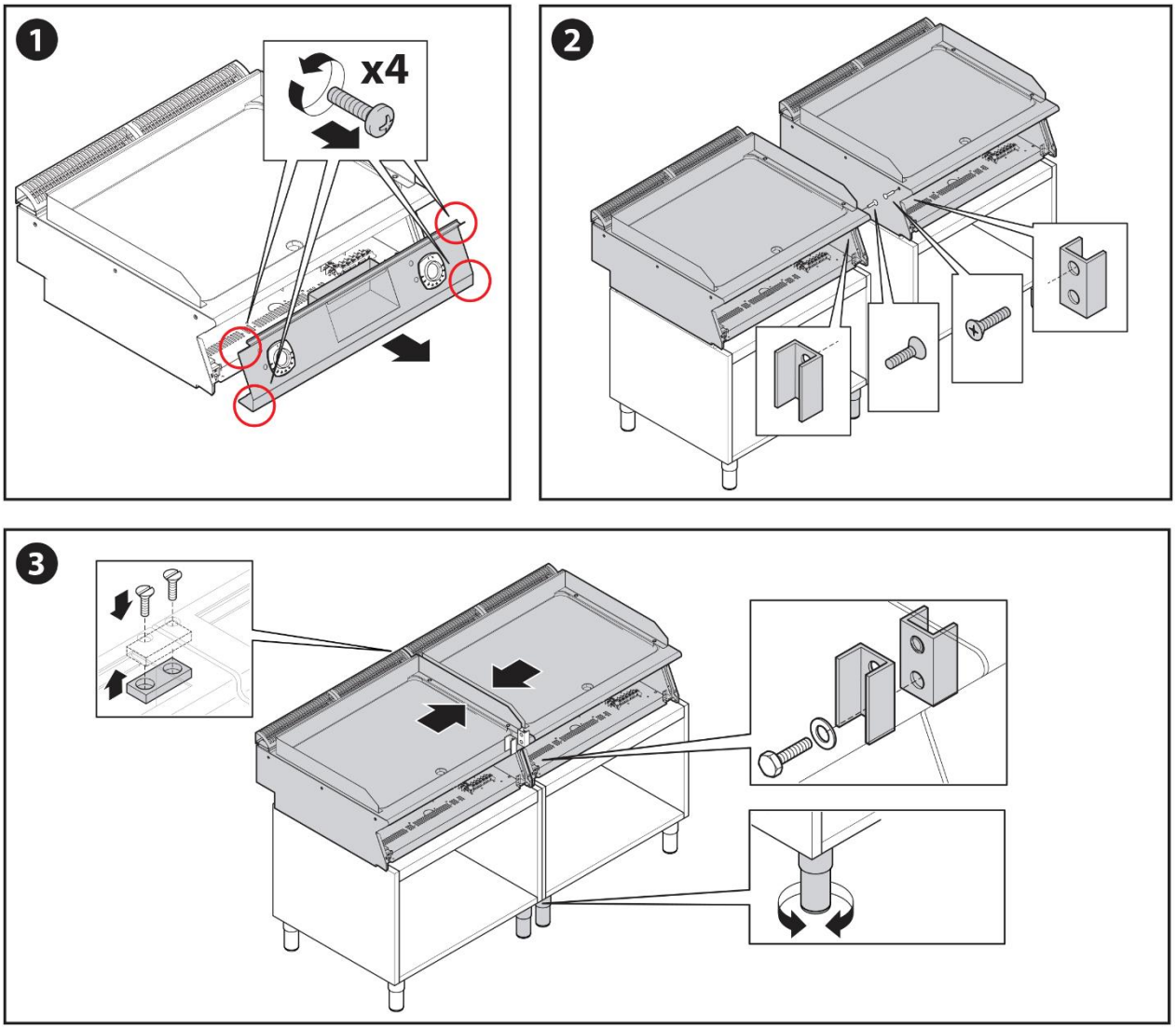
The top appliances can be installed on the predisposed refrigerated base counters.
With the counter are supplied the indicated fixing pins and spring catches (to be fixated on counter)
The pins replace the original feet of the top then the top can be positioned on the counter.



IMPORTANT= the illustration represents a 1200mm refrigerated counter. For appliances with this dimension are predisposed 12 pins and catches, this because it could be possible to fit on top of the counter different size appliances that would have their feet meet different positions on top of the counter. The 800mm Fry top would be able to fit on top of the refrigerated counter and to its side would be possible to install a 400mm element.

2.1.3.3 SIDE BY SIDE

If desired, once that the top appliance has been fixed to a base unit it can be fixed to similar dimension appliances.



2.1.4 APPLIANCE REQUIREMENTS

2.1.4.1 POWER (VOLTS)

Refer to the volts range data indicated in the tech specs table § TECHNICAL DATA

2.1.4.2 GAS

CAUTION !

The gas pressure must have a costant value, fluctuating pressure may cause malfunctions or incorrect functioning of the ignition / performance.

Appliance category	Gas type	(mbar) NOMINAL	(mbar) MIN	(mbar) MAX
2nd family **2H**	**G20**	20	17	25
2nd family **2L**	**G25**	25	20	30
2nd family **2E**	**G20**	20	17	25
2nd family **2N**	**G20/G25**	20	17	30
	G25	25	20	30
3rd family **3B/P**	**G30/G31**	29	25	35
	G30/G31	50	42,5	57,5
3rd family **3P**	**G31**	37	25	45
	G31	50	42,5	57,5
3rd family **3Bc**	**G30/G31**	29	20	35

2.2 ELECTRIC CONNECTION

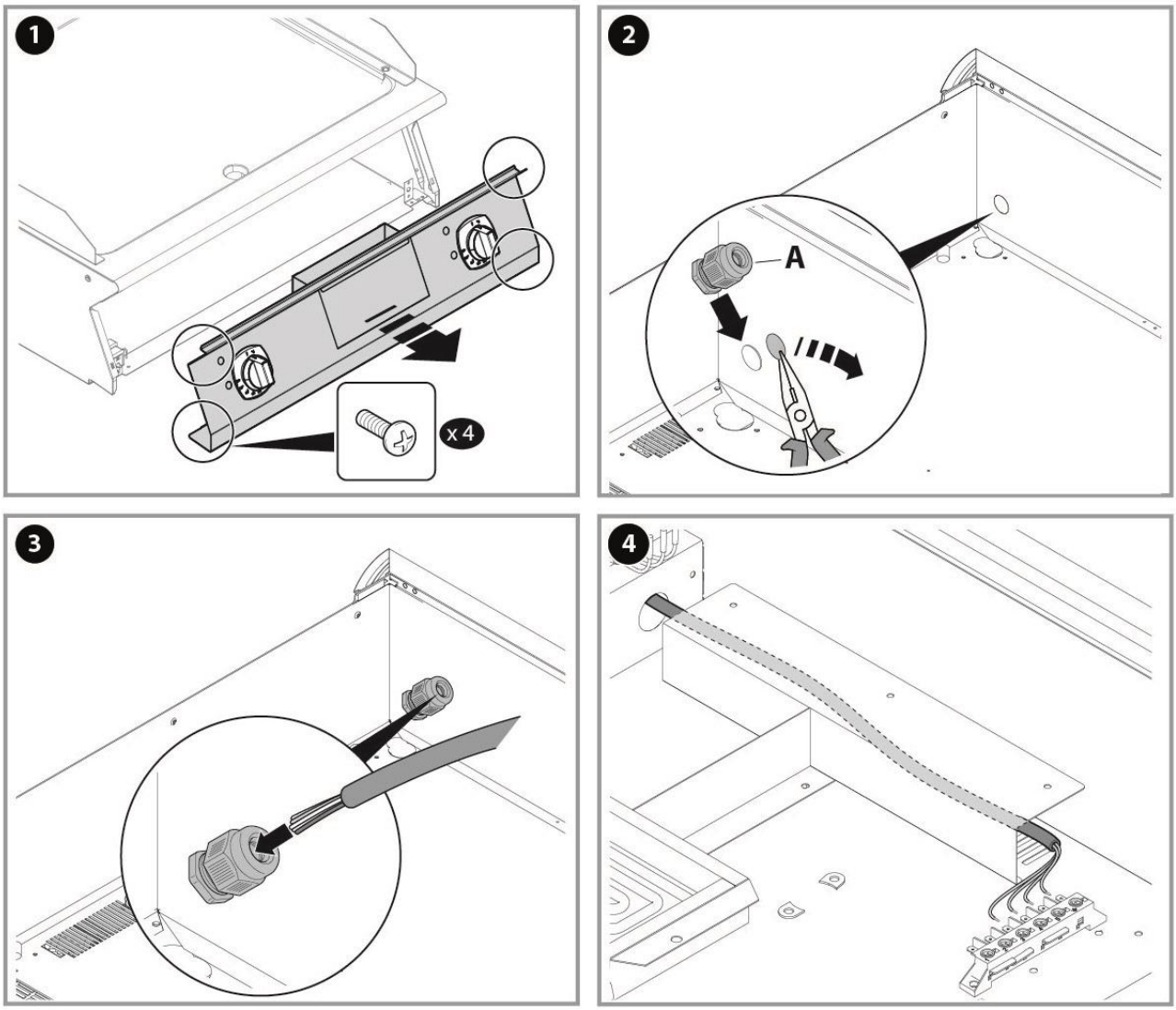
WARNING !
Take GREAT CARE when connecting / testing anything with live current, if you are unsure what you are doing and how to use your equipment safely, then **DON'T DO IT.**

IMPORTANT !

The connection to the electrical power supply must be in compliance with the current national and local regulations

Before connecting, make sure the voltage and frequency match that given on the dataplate. Connect the appliance to the power supply in a permanent way with an H07 RN-F type cable.
Install the power cable in a metal or rigid plastic cable guard pipe without any sharp parts exposed that could damage to the cable (cuts).
Install ahead of the appliance an omnipolar switch of suitable capacity with contact opening distance of at least 3 mm. Insert the plug into the building's electrical system, in the immediate vicinity of the appliance.
Appliance max. leakage current is 5 mA.
Install ahead of the appliance a device (interlocked plug,lockable switch or similar devices) lockable in the open position during maintenance. Connect the appliance to an efficient earthing system.

For that purpose, the connection terminal block has a terminal with the symbol  for connecting the earth wire. Include also the appliance into an equipotential system. The equipotential wire must have a section of at least 10 mm2; this connection is made with the setscrew marked  ,located externally near the power cable entry.



CAUTION / IMPORTANT !

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. The manufacturer declines any liability if the current national and local regulations and possible safety regulations are not respected

2.2.1 HOW TO RECOGNIZE PHASE AND NEUTRAL

WARNING!

Take GREAT CARE when testing anything with live current and always use you personal protective equipment; if you are unsure what you are doing and how to use your equipment safely then **DON'T DO IT**

Normally this job is up to a skilled electric engineer that carries out his work before ours, however; in case of need, some basic tips on how to check the supply wires before our main terminal board.

GAS appliances are NOT power supplied.
ELECTRIC appliances are three phase supplied **(L1+L2+L3)**

Put your meter in AC Volts setting. Connect supply to the main terminal board **MA** but do not turn on the appliance. Connect the meter test leads to the terminal board contacts; the readings should be:

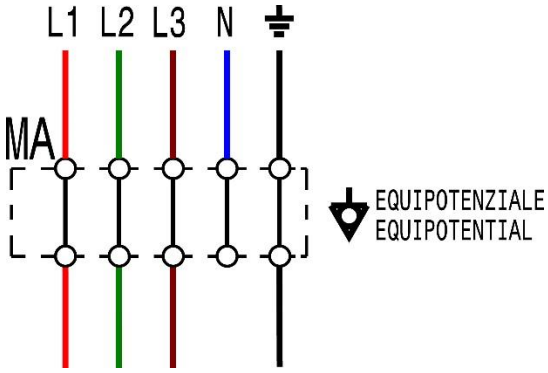
L1 / L2 / L3 + N* (Phase and Neutral) = **230 Volts**
(+/- 6% based on European standards)

L1 / L2 / L3 + ⏚ (Phase and Earth) = **230 Volts**

L1 and/or L2 + L3 (Phase and Phase) = **400 Volts**

N + ⏚ (Neutral and Earth) = **0 Volts**
(or approx. zero V)

The combination and results obtained will permit you to find all wires: PHASE, NEUTRAL and EARTH.



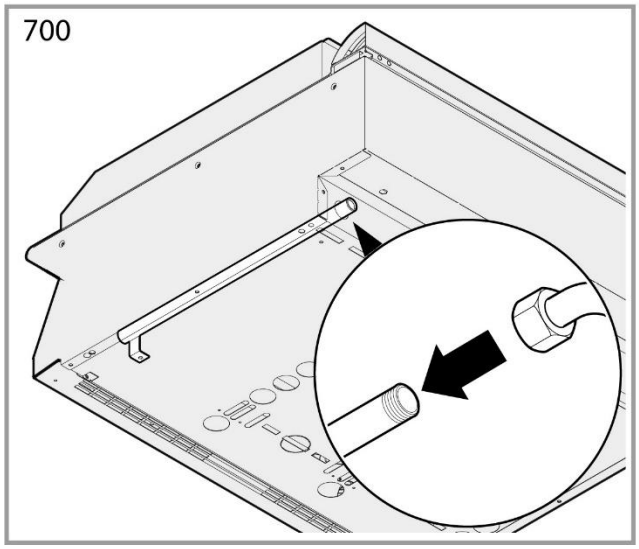
2.3 GAS CONNECTION

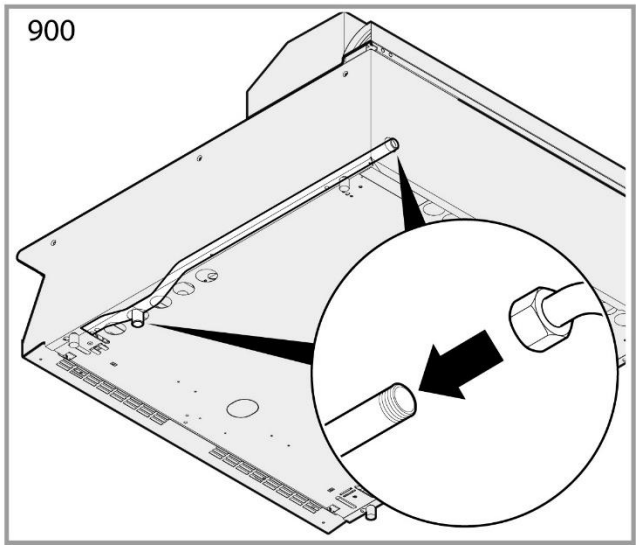
CAUTION! The following pictures are ILLUSTRATIVE. The connection to gas mains must be in-compliance with the current national and local regulations.

Make sure the appliance is suitable for the type of gas available.
Observe all local gas company regulations!
Connecting incorrectly may result in injury / burns.

Refer to the § TECHNICAL DATA AND OVERALL DRAWINGS WITH MEASUREMENTS for the tech data specifications of the appliance.

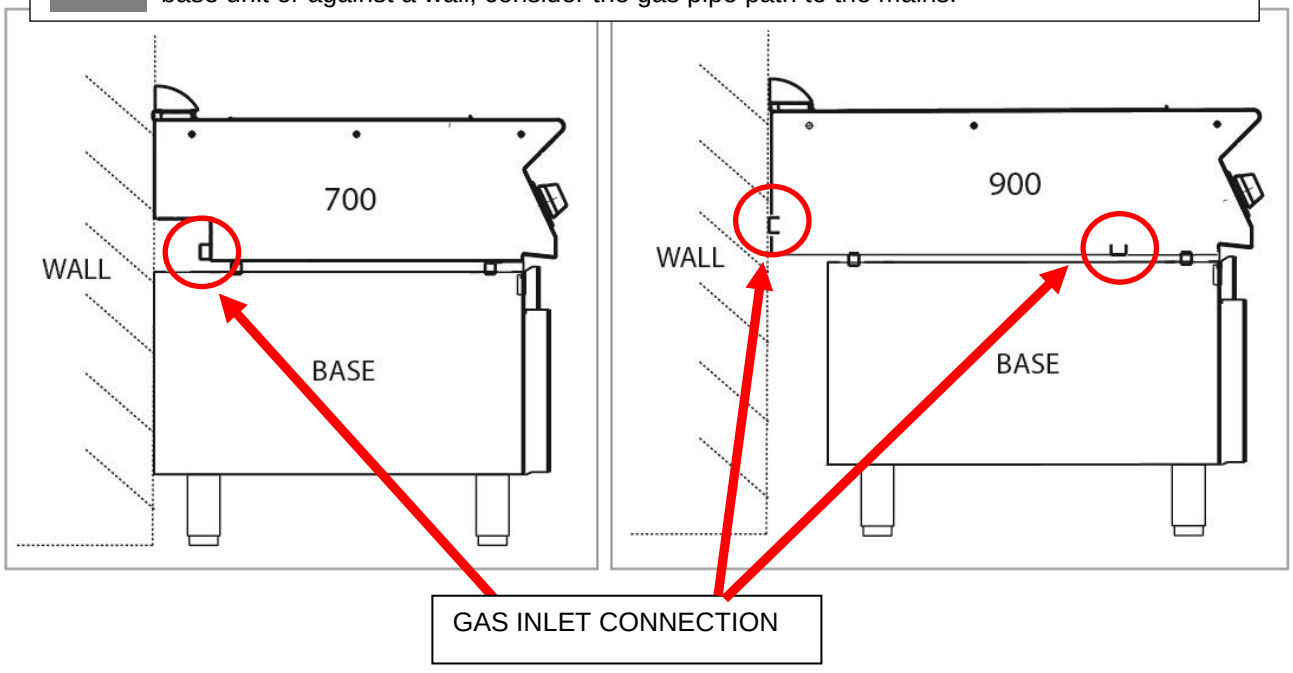
The appliance can have one ore two predisposed gas connections.





NOTES

Take in consideration the layout of the appliance/inlet and gas pipe before positioning on a base unit or against a wall, consider the gas pipe path to the mains!



2.3.1 NOMINAL GAS PRESSURE CHECK

The appliances are equipped with thermostatic valveS. The tech features of this valve are specially manufactured for Electrolux.

Min/max tech specs tables:.

GAS / Appliance category	Gas type	(mbar) NOMINAL	(mbar) MIN	(mbar) MAX
2nd family **2H**	**G20**	20	17	25
2nd family **2L**	**G25**	25	20	30
2nd family **2E**	**G20**	20	17	25
2nd family **2N**	**G20/G25**	20	17	30
	G25	25	20	30
3rd family **3B/P**	**G30/G31**	29	25	35
	G30/G31	50	42,5	57,5
3rd family **3P**	**G31**	37	25	45
	G31	50	42,5	57,5
3rd family **3Bc**	**G30/G31**	29	20	35

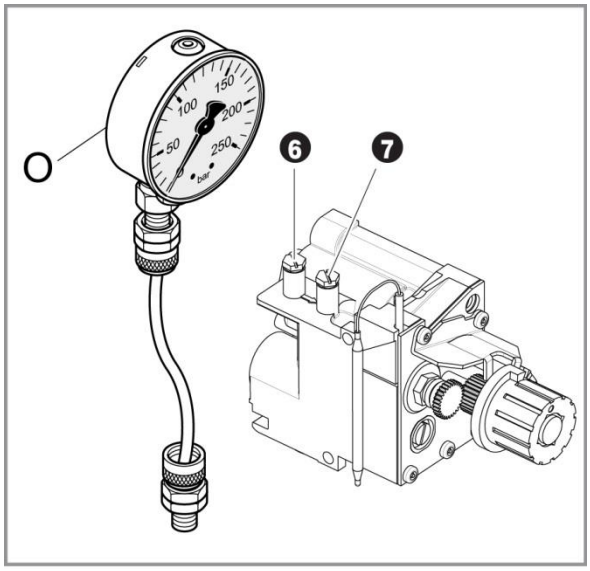
2.3.1.1 700 GAS APPLIANCES

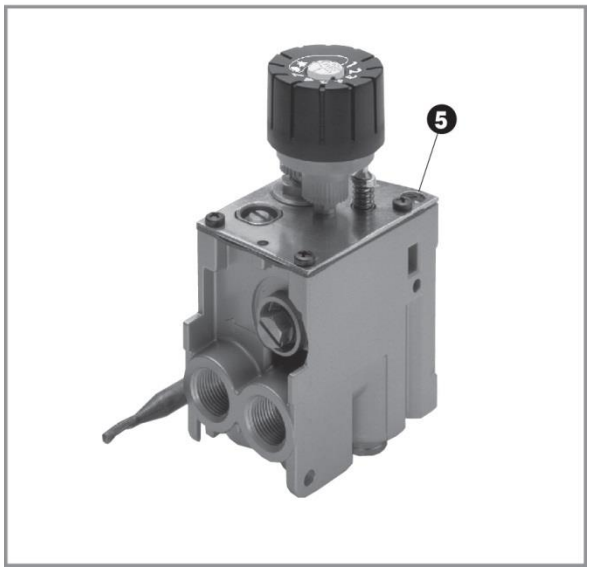
The 700 appliances have a different valve than the 900. The Igniter of the burner for the 700 appliances is external to the valve (piezo push button).

NOMINAL SUPPLY PRESSURE CHECK: The nominal valve inlet pressure check must be measured while the appliance operates, using a manometer (min 0,1 mbar).
Remove the pressure access point screw " 6 "; connect a monometer " O "; compare the value read on the manometer to the value to the data given in the tech specs tables (Refer to § **TECHNICAL CHARACTERISTICS**). Fit back the access point screw " 6 "after finishing the checking.

CAUTION!

If the manometer gives a reading outside the range value indicated in the tech specs (high pressure or low pressure), do not terminate the commissioning of the appliance and inform the customer/gas company.





GAS VALVE OUTLET PRESSURE CHECK:

Remove the pressure access screw " 7 "

Connect the manometer " O " to the access "7" the outlet pressure to the burner can be measured.

NO ADJUSTMENTS ARE REQUIRED.

Supply the appliance with the correct pressure as indicated in tech specs tables (Refer to § **TECHNICAL CHARACTERISTICS**) according also to the type of gas. Turn on the frytop to check dynamic pressure on both access "6" and " 7 ".

PILOT BURNER ADJUSTMENT (gas flow):

The adjustment of the pilot flame is obtained and set in the factory, however, in case of need: turn the screw " **5** " clockwise to reduce flow, counter-clockwise to increase.

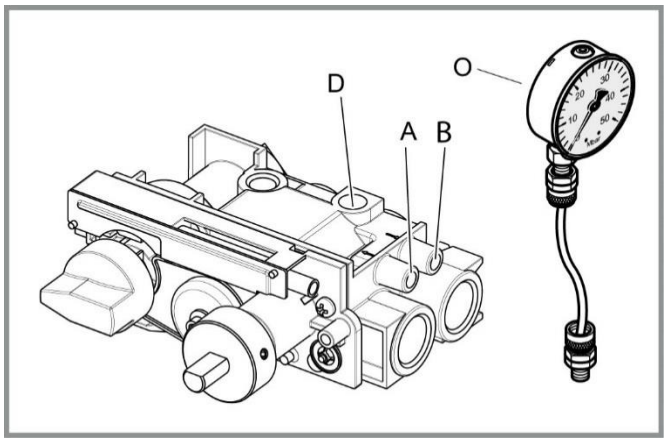
2.3.1.2 900 GAS APPLIANCES

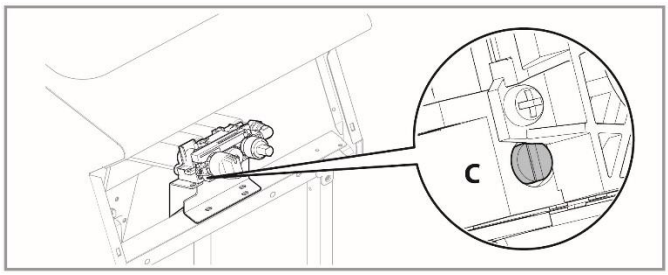
The 900 appliances have a different valve than the 700.

NOMINAL INLET VALVE SUPPLY PRESSURE CHECK: must be measured while the appliance operates, using a manometer (min 0,1 mbar).
Remove the pressure access point screw " A "; connect a monometer " O "; compare the value read on the manometer to the value to the data given in the Min/Max tech specs table. Fit back the access point screw " A "after finishing the checking.

CAUTION!

If the manometer gives a reading outside the range value indicated in the tech specs (high pressure or low pressure), do not terminate the commissioning of the appliance and inform the customer/gas company.





GAS VALVE OUTLET PRESSURE CHECK :

The outlet pressure is the pressure that will go from the valve towards the main burner. This pressure is not the nominal valve supply pressure (ex. 20mbar G20) but should be approximately the same value.

Remove the pressure access screw " **B** "

Connect the manometer " **O** " to the access "**B**"

Supply the appliance with the correct pressure as indicated in tech specs table and according also to the type of gas. Turn on the fry top to measure correctly.

PILOT BURNER ADJUSTMENT (gas flow):

The adjustment of the pilot flame is obtained and set in the factory, however, in case of need: turn the screw " **C** " clockwise to reduce flow, counter-clockwise to increase

A= Inlet pressure access screw

B= Outlet pressure access screw

C= Pilot adjustment screw

D= Minimum screw for modulating or ON/OF function of the main burner . See § MODULATING & ON/OFF for a detaild explaination of this particular function.

2.3.2 GAS CONVERSION

All standard appliances are set G20 (natural gas) configuration (nozzles mounted); the G30/31 nozzle are delivered with the appliance packed in a separate plastic bag.

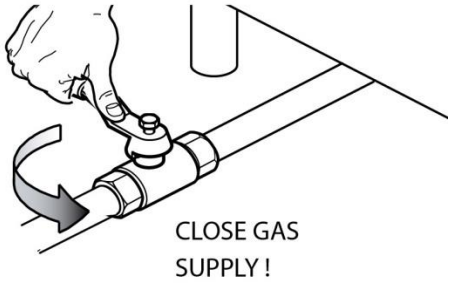
WARNING!

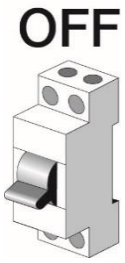
At the end of all setting and adjustment operations, check gas seals and the efficiency of the appliance. After carrying out all adjustments, fit the provided seals and/or block the setting screws with paint.

In the nozzle table (see § NOZZELS) you will find indicated the type of nozzles to be used when replacing those installed by the manufacturer (the number is engraved on the nozzle body

WARNING!

Take GREAT CARE when testing anything with gas and live current, if you are unsure what you are doing and how to use your equipment safely then **DON'T DO IT**





2.3.2.1 NOZZELS

Example nozzels table for 700 GAS APPLIANCES

Category 2H;2E+

Gas pressure and nozzle data

GAS TYPE		G20								G30/G31							
		Nominal		Min.		Max.				Nominal		Min.		Max.			
GAS PRESSURE	(mbar)	20		17		25				28-30/37		20/25		35/45			
BURNERS	Ø (mm)	Aerator	MAX nozzle		TYPE	MIN nozzle		TYPE	Pilot	TYPE	Aerator	MAX nozzle		TYPE	MIN nozzle		TYPE	Pilot	TYPE
		mm	mm	Stamp.		mm	Stamp.		no.		mm	mm	Stamp.		mm	Stamp.		no.	
FRYTOP BURNER		15	2,00	200	1	1,60	160	13	27	11	15	1,35	135	1	1,10	110	13	14	11

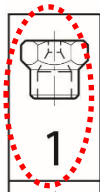
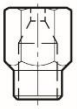
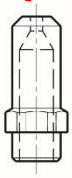
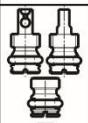
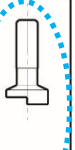
Example nozzels table for 900 GAS APPLIANCES

Category 2H;2E+

Gas pressure and nozzle data

GAS TYPE		G20								G30/G31							
		Nominal		Min.		Max.				Nominal		Min.		Max.			
GAS PRESSURE	(mbar)	20		17		25				28-30/37		20/25		35/45			
BURNERS	Ø (mm)	Aerator	MAX nozzle		TYPE	MIN nozzle		TYPE	Pilot	TYPE	Aerator	MAX nozzle		TYPE	MIN nozzle		TYPE	Pilot	TYPE
		mm	mm	Stamp.		mm	Stamp.		no.		mm	mm	Stamp.		mm	Stamp.		no.	
FRYTOP BURNER		15	2,40	240	1	1,90	190	13	27	11	21	1,60	160	1	1,25	125	13	14	11

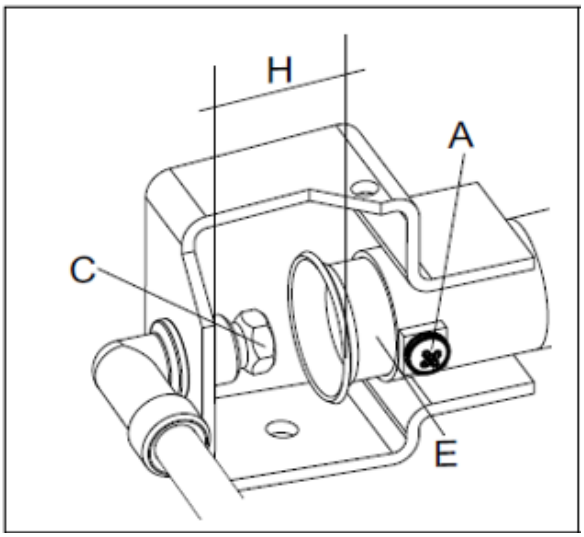
TYPE OF NOZZLES / MINIMUM SCREWS

 1	 2	 6	 7	Main burner nozzle
 3				Oven main burner nozzle
 4	 5	 8	 13	Minimum flame screw
 9	 10	 11	 12	Pilot burner nozzle

2.3.2.2 BURNER

The primary air (aerator) is correctly adjusted when the flame does not float with the burner cold and there is no flareback with the burner hot.

1. Undo screw " **A** ";
2. Position aerator " **E** "at distance " **H** "Refer to indicated distance at § NOZZELS
3. Retighten screw " **A** " to fix in place



700 BURNER

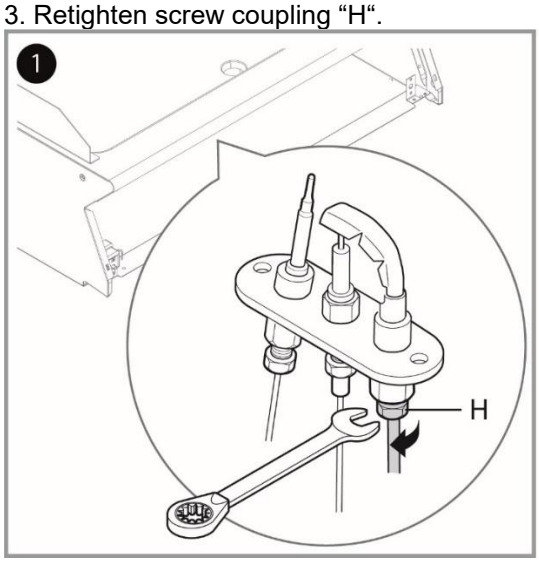
900 BURNER

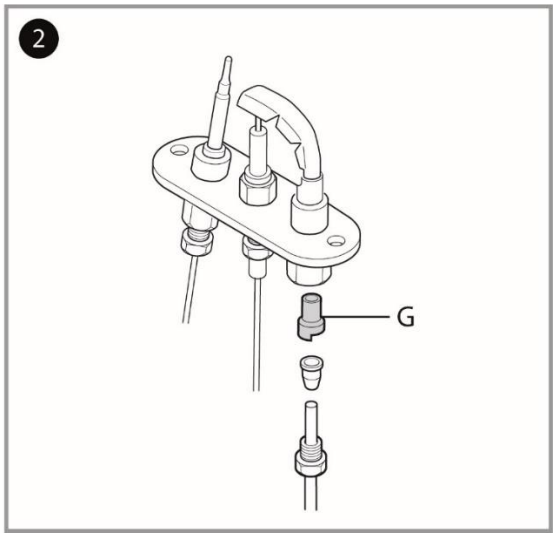
Replacing the main burner nozzle.

1. Loosen nut "**A**";
2. Unscrew nozzle "**C**"; for a more comfortable operation loosen the aerator "E" in such way you will have more space to operate.
3. Replace nozzle "**C**" with one suitable for the type of gas according to that given in table (Refer to § NOZZELS), the nozzle diameter is given in hundredths of mm and engraved onto the nozzle body.
4. Insert nozzle "**C**" into its housing and tighten it.
5. Adjust the aerator "**E**"at distance "**H**" and fix it in place with the adjustment screw "**A**".

2.3.2.3 PILOT

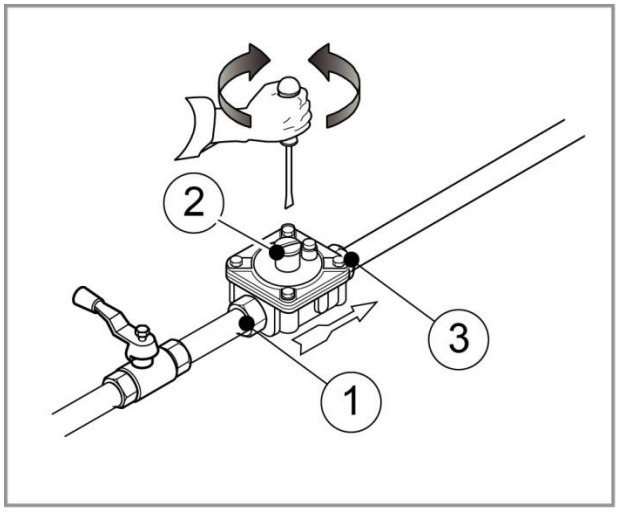
1. Undo screw coupling "H";
2. Replace nozzle "G" with one suitable for the type of gas. Refer to § NOZZELS; The identification number is engraved on nozzle body.
3. Retighten screw coupling "H".





2.3.2.4 GAS PRESSURE REGULATOR

All models instructions.

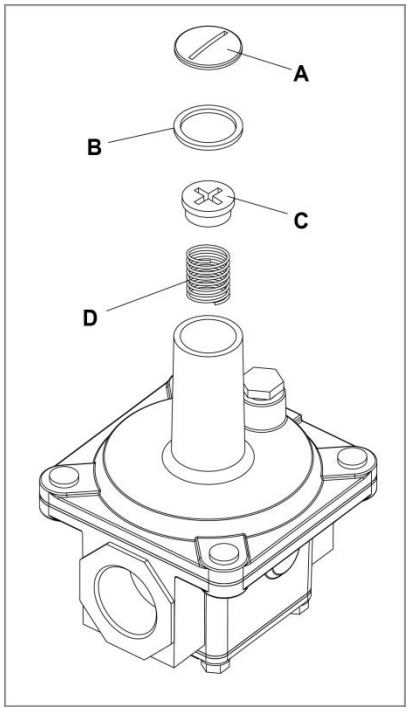


The section of the gas supply line must be sufficient to ensure the gas flow necessary for full operation of all the appliances connected to the system; If the gas pressure is higher than that specified or is difficult to regulate (not stable), install a gas pressure regulator (accessory code 927225) in an easily accessed position ahead of the appliance. The pressure regulator should preferably be fitted horizontally, to ensure the right outlet pressure

Inside the package of the accessory pressure regulator can be found a BLUE spring (for propane gas).

Installed in the device is a SILVER spring for natural gas!.

1 = Connection side gas pipe mains
2 = Pressure regulator
3 = connection side towards the appliance
NOTE: the “arrow” indicates the correct gas flow



Replace the spring “ **D** “ of the pressure regulator with one suitable for the gas pressure type indicated at § GAS PRESSURE CHECK as follows:

Remove the seal cap “ **A** “, seal cap gasket “ **B** ”, adjusting screw “ **C** “ and the spring “ **D** “

Insert the new spring and replace the adjusting screw.

Connect a pressure gauge to the appliance’s test point pressure (see dedicated chapters) and check the pressure supply.

Ignite the appliance’s burners so to have the maximum gas consumption.

Regulate the adjustment screw until the pressure gauge shows the correct working pressure value.

Refit the seal cap gasket “ **B** ” and seal cap “ **A** “,screw tightly closed.

Remove the pressure gauge and close the test point pressure.

Prior to operation, test the gas pressure regulator for leaks.

2.4 INSTALLATION ACCESSORIES

All documentation for each PNC is available for authorized technicians on the web sites (PRIDE-SERVICE PORTAL- AGELUX etc..) and can be downloaded in file. For those that do not have access to the web sites, refer to your local country customer care.

2.5 FIRST START UP

Once that all the supplies connections have been carried out it's time to startup the appliance.
Remove the entire protective film from all the panelings and door; the protective film can be easily removed when the appliance has not been heated up. If the appliance is run for a long period without removing the protective film the film could melt and then be difficult to remove / damage the panellings finishing.

The top cooking surface must be cleaned from any protective oil residuals, refer to the cleaning instructions at § CLEANING .

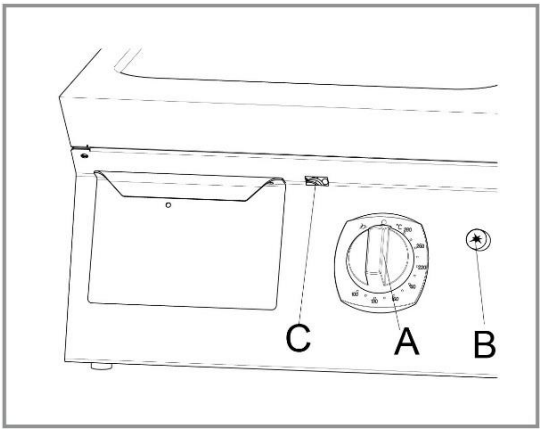
2.5.1 DAILY STARTUP OF GAS APPLIANCE

All standard appliances can be set **G20 (natural gas)** or **G30/G31 (liquid gas)** configuration (nozzels mounted). Before you turn on the appliance make sure that the power supply or gas type and pressure match those indicated on the appliance data plate at § DATA PLATE (IDENTIFICATION STICKER).

2.5.1.1 700 GAS SUPPLIED APPLIANCES

The 700 appliances have a different valve than the 900 and the ignition procedure is different.
To turn on (start) the appliance:
The gas control knob "A" is located on the control panel and has the following positions:

●	Off
✸	Pilot ignition
100 - 280C°	Temperature



Ignition (turning ON the appliance)

1. Press and turn knob "A " lightly and turn it counterclockwise to release it from the ● position

2. Press fully the "A " knob and turn it into pilot ignition ✸ position; at the same time press the igniter button "B" repeatedly until the pilot burner ignites. About 20" seconds after lighting, release knob "A"; the pilot flame must stay alight.

3 Check the correct ignition of the pilot burner through the sight hole "C". If not lit, repeat the operation.

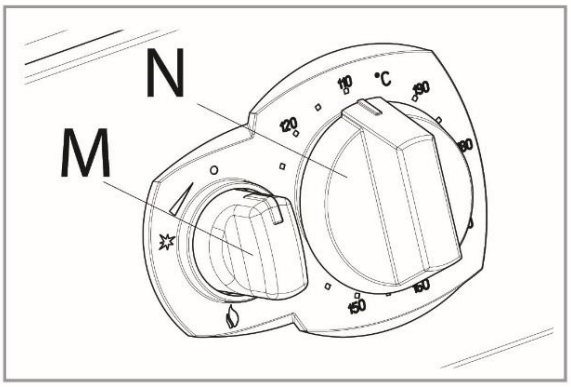
4. Once the pilot is lit, start the appliance by rotating the valve knob to the position "Temperature"

2.5.1.2 900 GAS SUPPLIED

The 900 appliances have a different valve than the 700 and the ignition procedure is different.

To turn on (start) the appliance:
The gas control knob is located on the control panel and has the following positions:

●	Off
✸	Pilot ignition
🔥	Burner ignition



Ignition (turning ON the appliance)

1. Press and turn knob “M “ lightly and turn it counterclockwise to release it from the ● position

2. Press fully the “M “ knob and turn it into pilot ignition ✸ position; a click will indicate that a spark has been generated. Repeat the sparking process (keeping pressed the knob "M") a few times until the pilot has been lit.

3. Keep knob “M“ pressed for about 20 seconds in such manner the thermocouple can heat up and give consents to the valve to deliver gas.

4. When knob “M“ is released in ✸ position , make sure that the pilot flame remains alight; otherwise, repeat the operation.

5. Once the pilot is lit, start the appliance by rotating the “M” valve knob to the position “Burner ignition”. 🔥

6. Regulate the desired temperature of top by rotating the temperature knob “N “.

NOTE!

The valve features a thermal re-light locking device enabled until the thermocouple is hot. Such device, called interlock, keeps engaged for about 40 seconds in case of accidental pilot flame shut off, hence allowing accumulated gas to flow out through the chimney prior to light any spark again.

Forcing the interlock leads to a valve damage which is not covered by the original manufacturer warranty. .

Switching off burner / turning off the appliance

1. To turn off the burner partially press knob “M“ and turn it from 🔥 to ✸ position to keep the pilot flame lit for subsequent cooking;

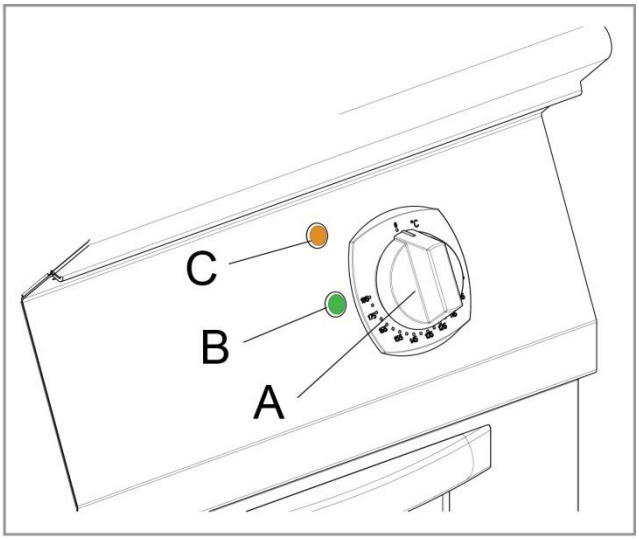
2. to turn off pilot partially press knob “M“ and turn it from the ✸ position into the ● to switch off the appliance.

2.5.2 DAILY STARTUP OF ELECTRIC APPLIANCE

Before you turn on the appliance make sure that:

ELECTRIC SUPPLIED APPLIANCES: the mains voltage and frequency match those indicated on the appliance data plate at § DATA PLATE (IDENTIFICATION STICKER)

Fasten all terminals in the control box, check if all of them are tightened, visual test for all the electrical equipment if they are in good condition, (for example: switches, cables, motor shell, etc.), and test all the functions of power switch.



To turn on (start) the appliance:

1. First of all the top cooking surface must be cleaned from any protective oil residuals

2. To switch ON and OFF the appliance rotate the knob “A” of the control panel and set the desired temperature to cook.

NOTE:

A, temperature knob selector.

B, Green lamp lit = unit is currently ON (knob indicator is not set at 0)

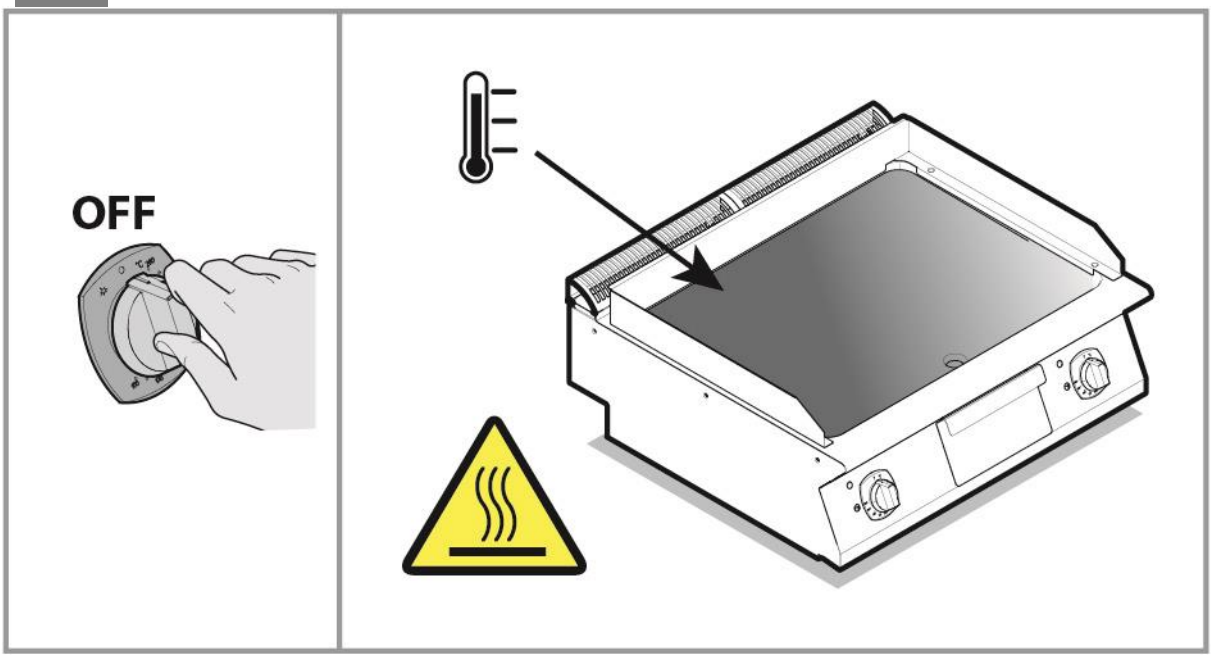
C, Orange lamp lit = electric heating elements are currently ON (heating).

C, Orange lamp OFF = temperature equal to the knob set

2.5.3 PRECAUTIONS WHEN TURNING OFF THE APPLIANCE

CAUTION!

The top my be hot for a long period after turning off!!



2.6 COMMISSIONING

Please refer to the Commissioning form; the document is available for authorized technicians on the web sites (PRIDE-SERVICE PORTAL- AGELUX etc..) In case of any doubt, refer to your local country customer care.

3 USE OF APPLIANCE

3.1 OPERATING INSTRUCTIONS

Please refer to the Installation and Operating Manual of the appliance; the document is available for authorized technicians on the web sites (PRIDE-SERVICE PORTAL- AGELUX etc..) In case of any doubt, refer to your local country customer care.

3.2 PREVENTIVE ROUTINES/MAINTENANCE FOR THE OPERATOR

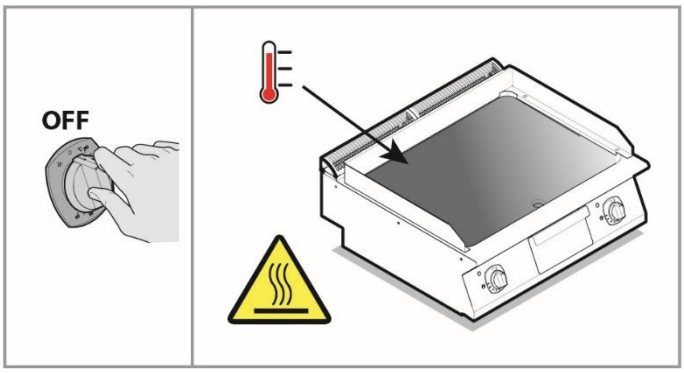
Please refer to the dedicated document available for authorized technicians on the web sites (PRIDE-SERVICE PORTAL- AGELUX etc..) In case of any doubt, refer to your local country customer care.

3.2.1 CLEANING

CAUTION!

All operations must be carried out following indications at § PERSONAL PROTECTION EQUIPMENT and/or referring to the safety data sheet of detergents/products involved during this phase.

The top my be hot for a long period after turning off!!



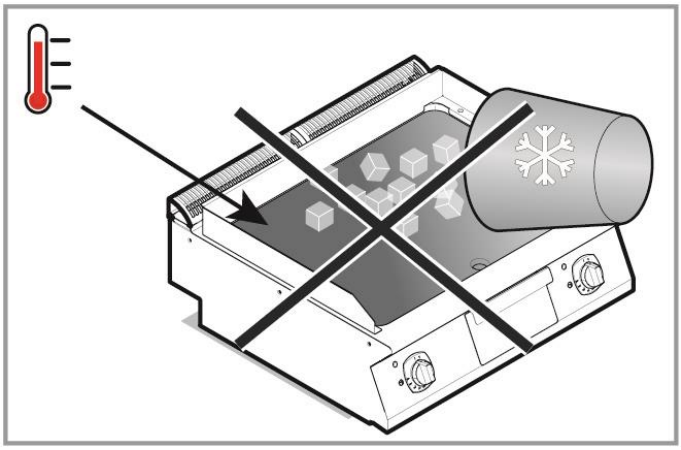
Turn off the appliance after service and let the appliance cool down.

Clean the top (gridding surface) once that the appliance has been turned off and only when the temperature of the cooking surface has dropped to 180±5C°; the cleaning can be carried out:
- With a dedicated specific cleaning detergent (ex. Rapid Grease C41) follow the procedure instructions of the detergent.
- With of other detergents for carbonized foodstuff, follow the instructions contained in the safety data sheet relative to that product.

Do not use abrasive or not specific detergents as they could damage the surfaces by mechanical aggression (scratches) or chemical aggression (corrosion/stains).

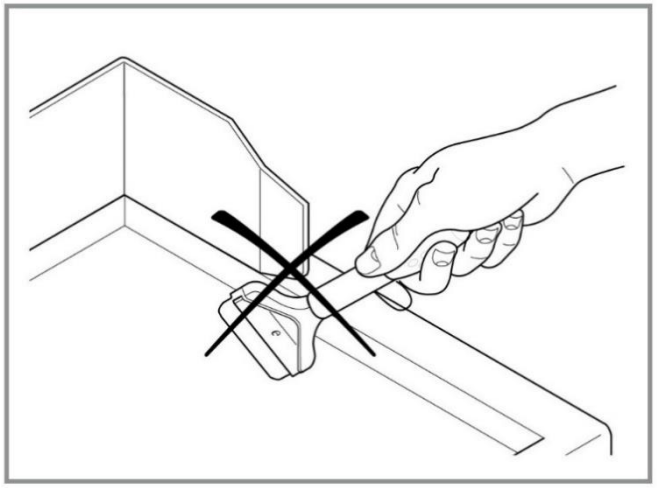
CAUTION! Risk of damage to the machine

Do not pour ice / cold liquids etc onto a heated appliance, the thermal shock could cause damage to the appliance

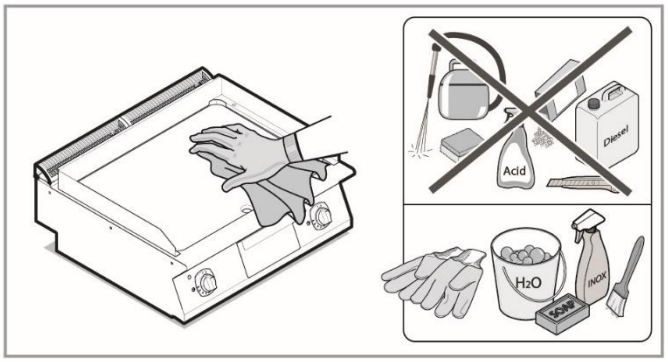


CAUTION! Risk of damage to the machine

Remove the grease and burned deposit with the scraper ,the scraper must be perfectly flat agains the top surface, do not press the edge of the scraper onto the top surface the sharp edges could cause damage to the finishing.



Clean the appliance, in presence of encrusted dirt or grease use a damp cloth, do not use abrasive or corrosive detergents as they could damage the surfaces by mechanical aggression (scratches) or chemical aggression (corrosion/stains). Rub the cloth/sponge following the grain of the satin finish and rinse often; rubbing in a circular motion combined with the particles of dirt on the cloth/sponge could damage the top satin finish.



Grease tray collector – splash guard : can be washed separately or inserted into a dish washing machine, dry carefully or leave to dry on a dish rack or towel.

4 DETAILED APPLIANCE AND COMPONENTS DESCRIPTION/FUNCTIONING

The following chapters are intended only for authorized technicians / engineers

WARNING !

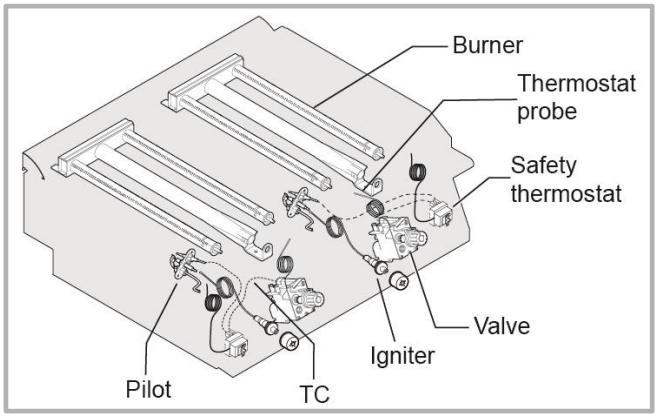
Take GREAT CARE when connecting / testing anything with live current, if you are unsure what you are doing and how to use your equipment safely, then **DON'T DO IT.**

4.1 EQUIPMENT FUNCTIONING

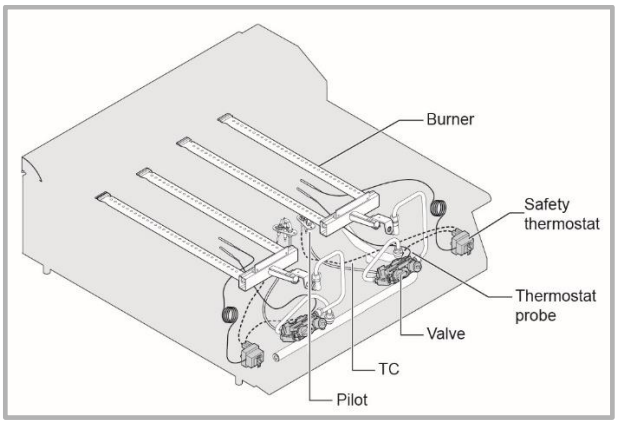
4.1.1 GAS SYSTEM

A scheme of the gas components

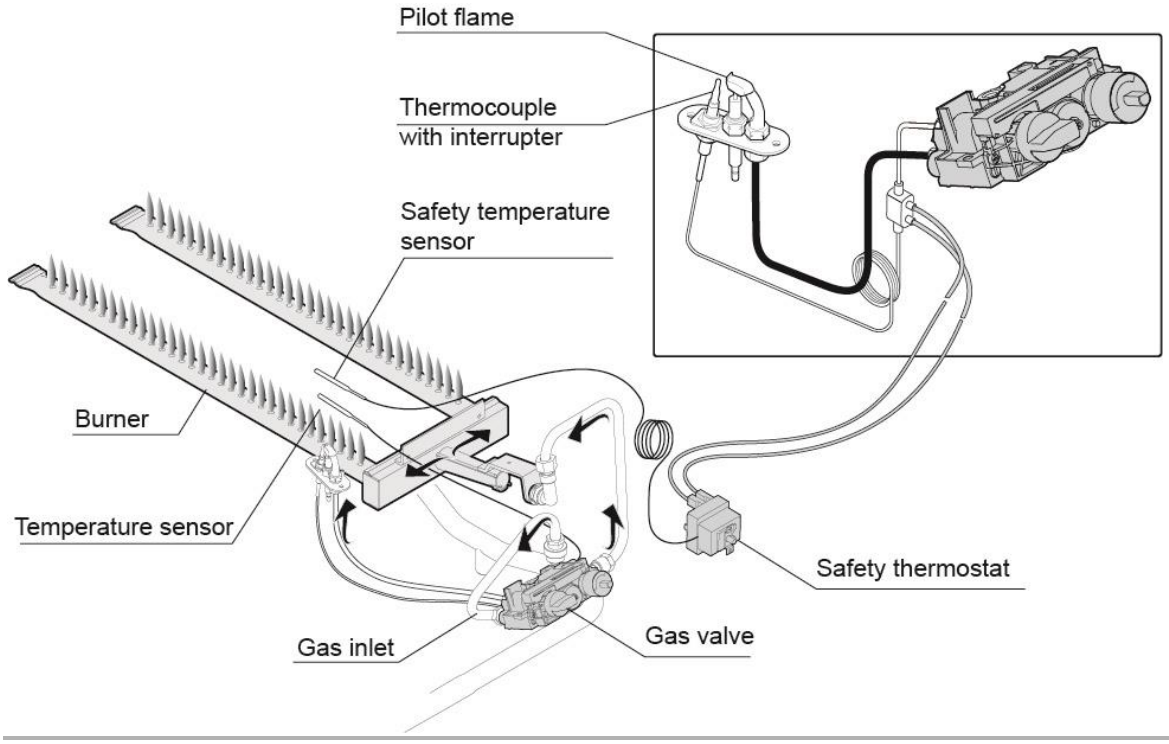
700



900

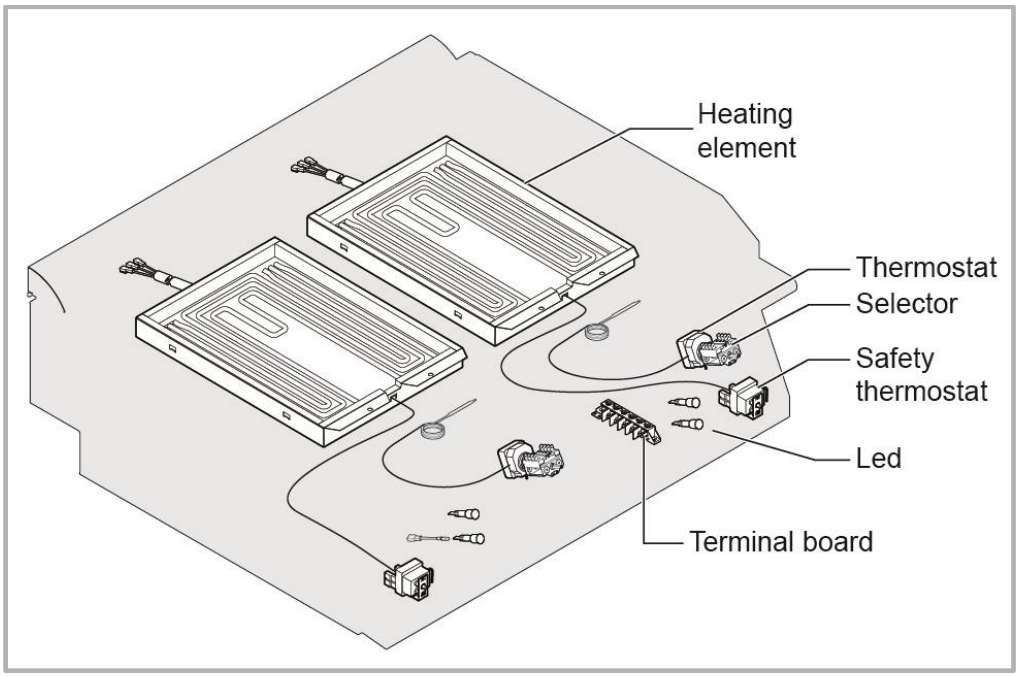


GAS SYSTEM 900

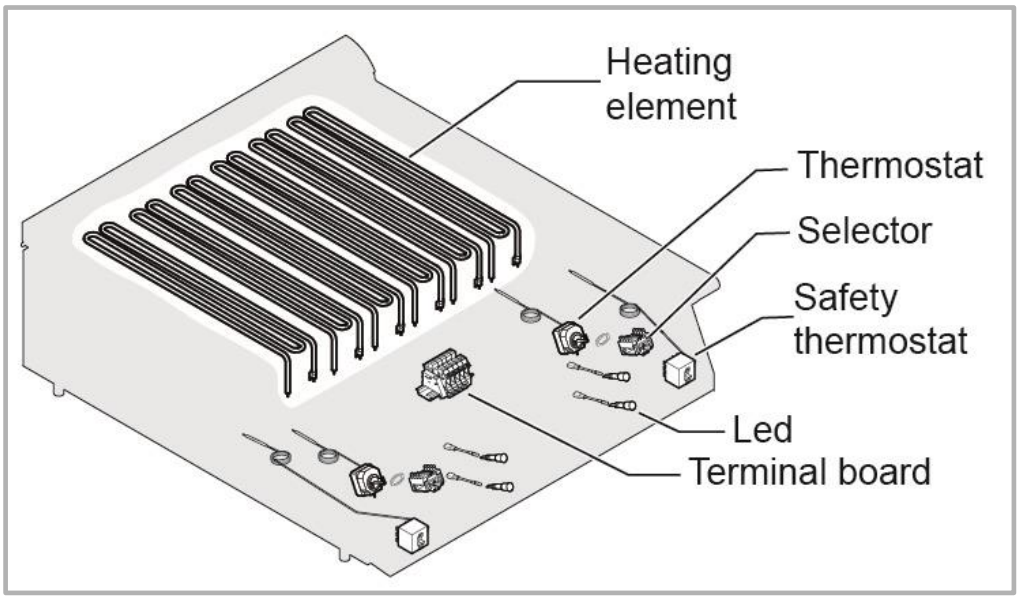


4.1.2 ELECTRIC SYSTEM

700



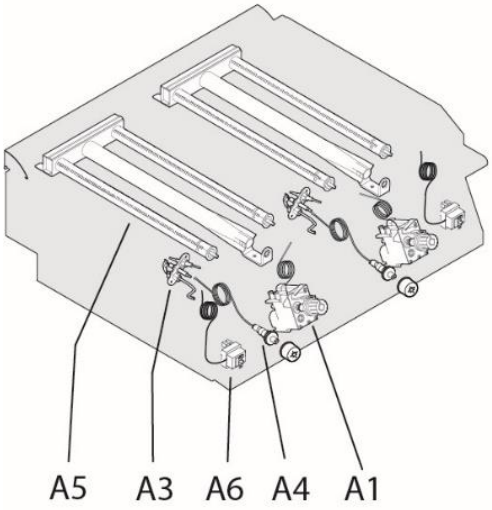
900



4.2 COMPONENTS TECHNICAL DESCRIPTION/FUNCTIONING

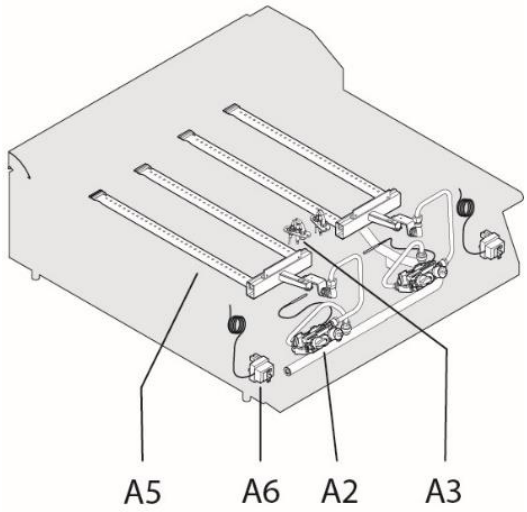
4.2.1 GAS SUPPLIED APPLIANCES

700



Pos.	Component 700	§.
A1	Gas Valve	GAS VALVE 700
A3	Pilot, Thermocouple	PILOT & THERMO-COUPLE INTER-RUPTED
A4	Igniter	700
A5	Burner	BURNER
A6	Safety thermostat	SAFETY THERMO-STAT

900



Pos.	Component 900	§.
A2	Gas Valve/igniter	GAS VALVE 900
A3	Pilot, Thermocouple	PILOT & THERMO-COUPLE INTER-RUPTED
A5	Burner	BURNER
A6	Safety thermostat	SAFETY THERMO-STAT

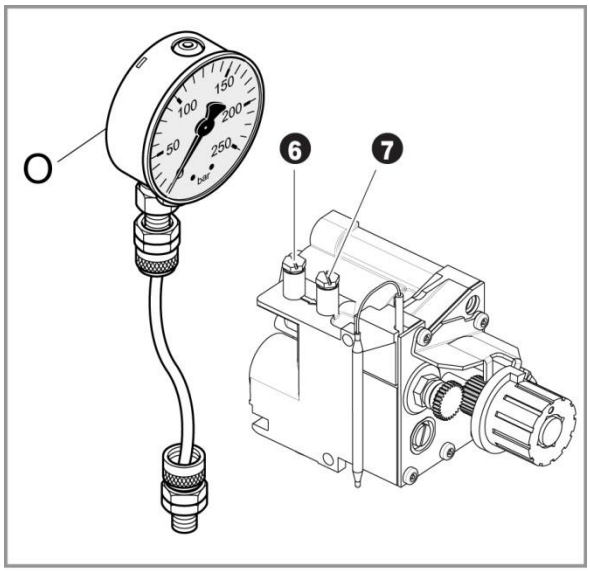
4.2.1.1 GAS VALVE 700

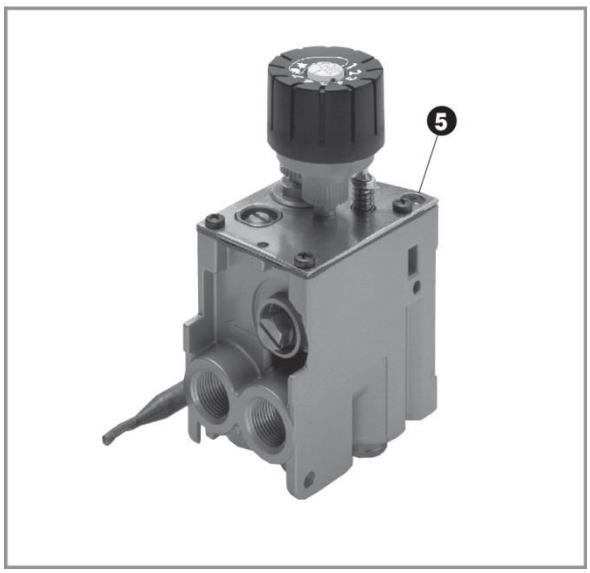
The 700 appliances have a different valve than the 900. These appliances are equipped with a specific thermostatic valve (EUROSIT). The tech features of this valve are specially manufactured for Electrolux.

IMPORTANT!

NO NOZZLE REPLACEMENT, PRESSURE OUTLET ADJUSTMENTS ARE REQUIRED!

Note that: the igniter is external to the valve, on the control panel you will find a piezo igniter (external component).





PRESSURE CHECK:

The nominal valve inlet pressure check must be measured while the appliance operates, using a manometer (min 0,1 mbar).
The access “6” is the inlet pressure to the valve. Remove the screw “ 6 ”; connect a monometer “ O “; compare the value read on the manometer to the value to the data given in the tech specs tables (Refer to § **TECHNICAL CHARACTERISTICS**). Fit back the access point screw “ 6 ”after finishing the checking.
The access “7” is the outlet pressure to the burner.

NO VALVE ADJUSTMENTS ARE REQUIRED.

CAUTION!

If the manometer “O”gives a reading outside the range value indicated in the tech specs (high pressure or low pressure), do not terminate the commissioning of the appliance and inform the customer/gas company.

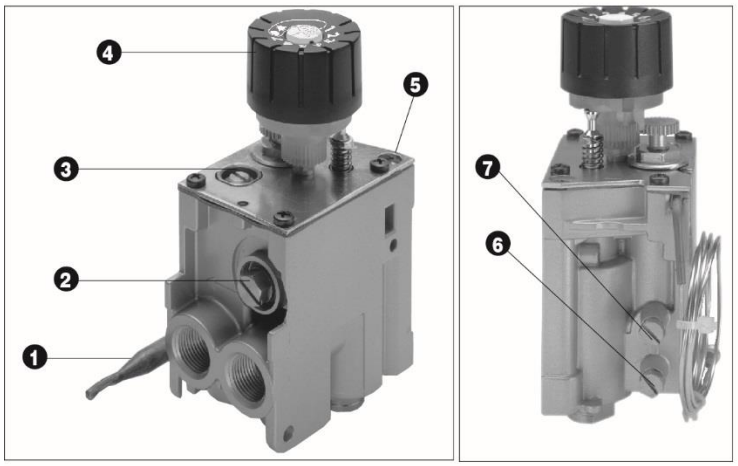
PILOT BURNER ADJUSTMENT (gas flow):

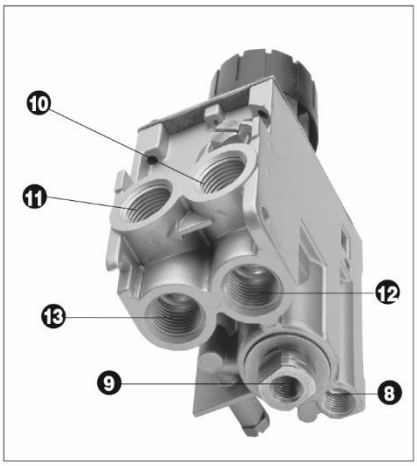
The pilot can be adjusted if necessary; the adjustment of the pilot flame is obtained and set in the factory, however, in case of need: turn the screw “ **5** “ clockwise to reduce the pilot gas flow, counterclockwise to increase.

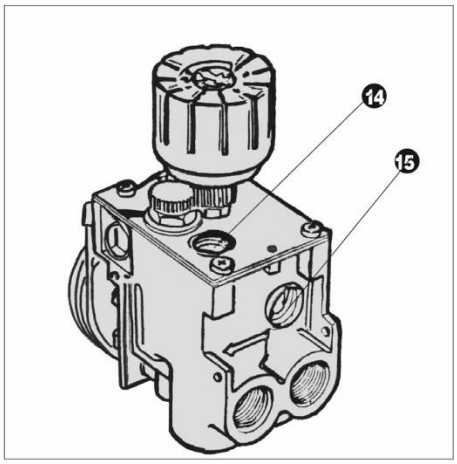
Valve description:

Manual thermostatic gas valve (EUROSIT), the pipes can be loosened with a wrench while the thermostat capillary need to be loosened from its housing.

Please note that the igniter is external to the valve, on the control panel you will find a piezo igniter (external component).







1 Valve capillary and thermostat probe

2 Maximum gas flow adjustment screw

3 Minimum gas flow adjustment screw

4 Knob

5 Pilot flow adjustment screw

6 nominal inlet pressure access

7 outlet pressure (from valve to burner) access

8 Pilot burner connection outlet

9 Thermocouple connection / magnetic coil (flame failure device requires 1,5MilliVolt to engage)

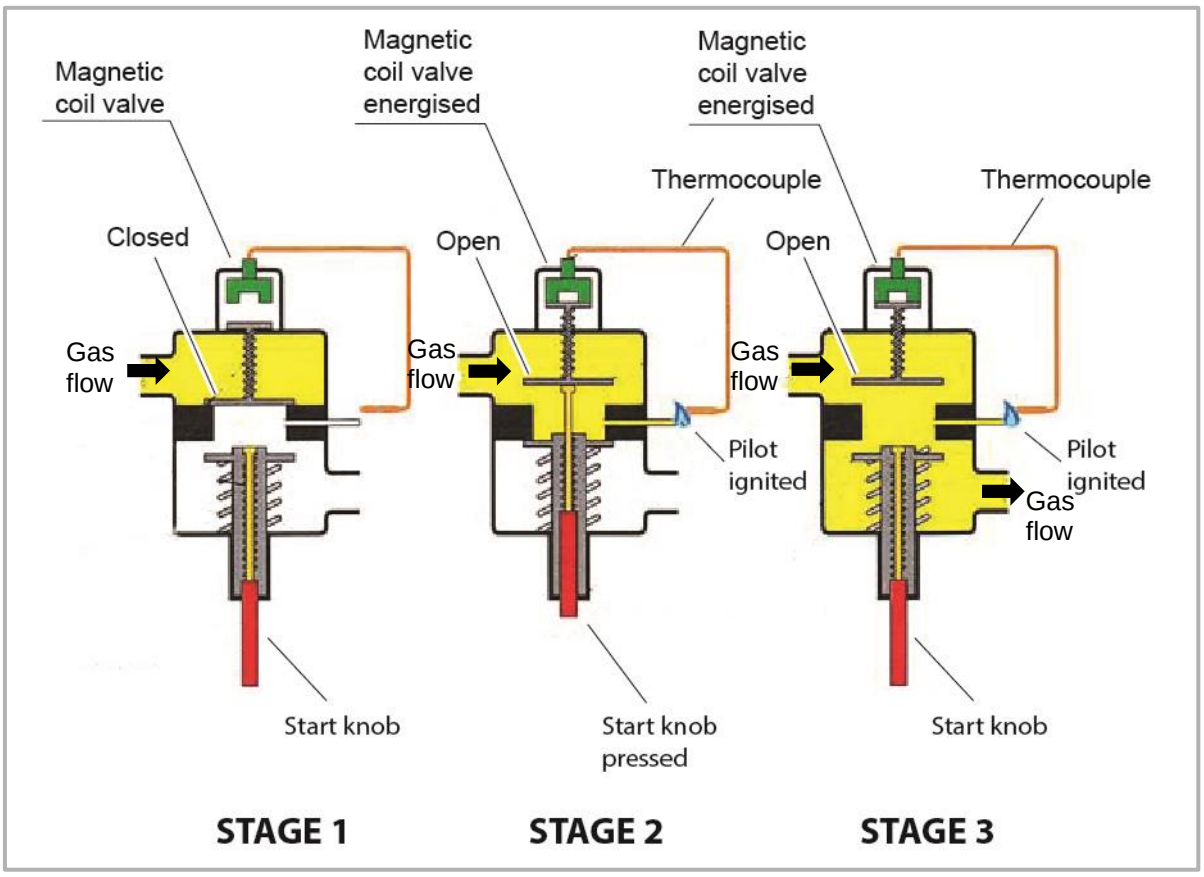
10/12 Main gas inlets

11/13 Main gas outlets

14 Minimum screw / adjustment port

15 Maximum screw / adjustment port

FUNCTIONING OF THE FLAME FAILURE DEVICE / MAGNETIC VALVE COIL



STAGE 1: Appliance is gas supplied, pilot turned off.

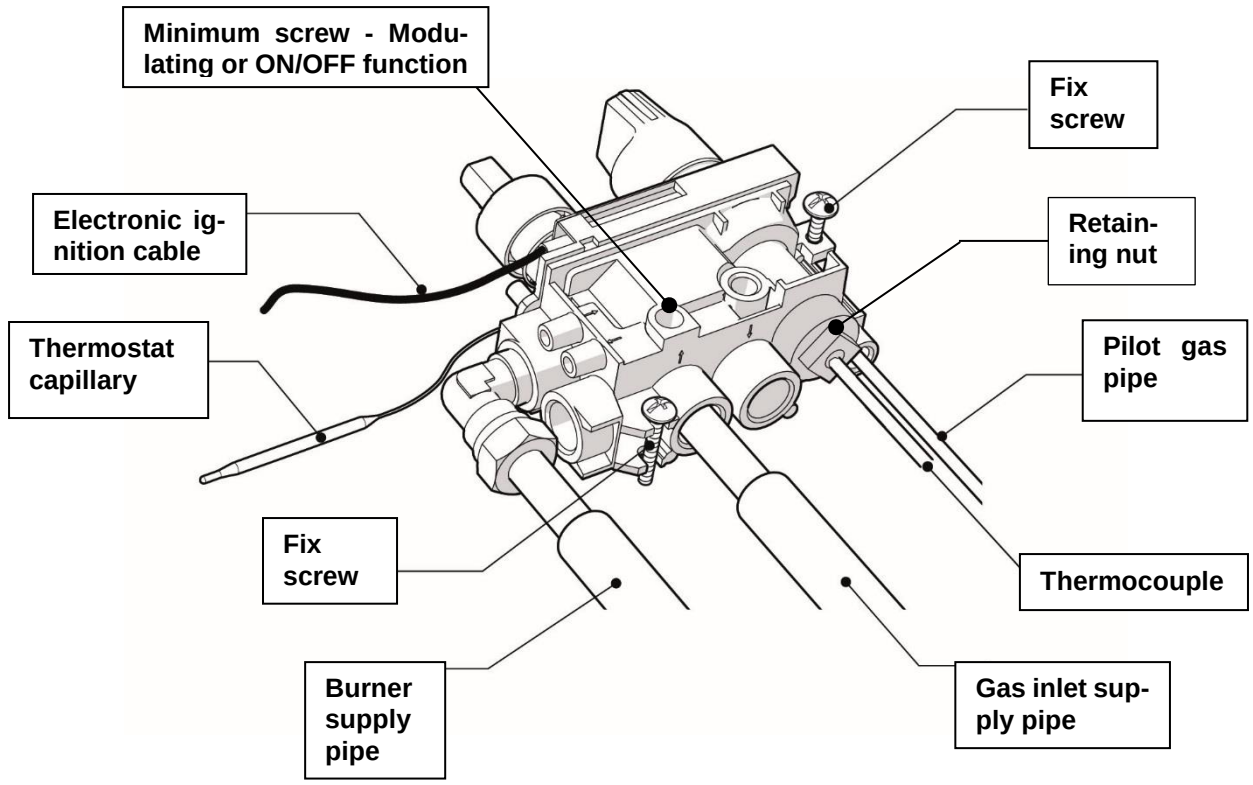
STAGE 2: Press the knob, strike the igniter, once that the TC has engaged onto the magnetic coil the valve will remain open but not gas will flow towards the burner.

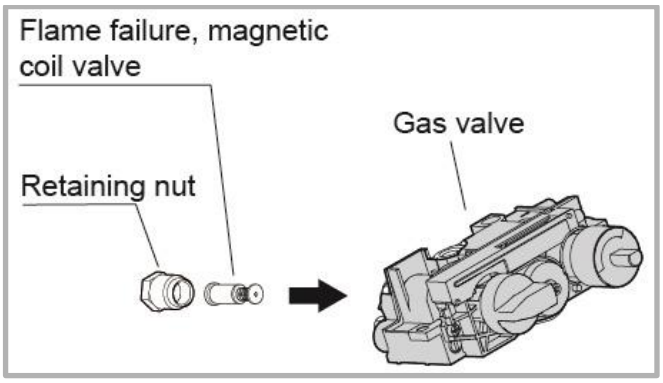
STAGE 3: when TC is engaged, coil open, if the knob is released the gas flow can go towards the burner.

4.2.1.2 GAS VALVE 900

The 900 appliances have a different valve than the 700.

The manual thermostatic gas valve (MERTIK), is fixed on both sides with a screw, the pipes can be loosened with a wrench while the thermostat capillary and electronic ignition cable need to be loosened from their housing.





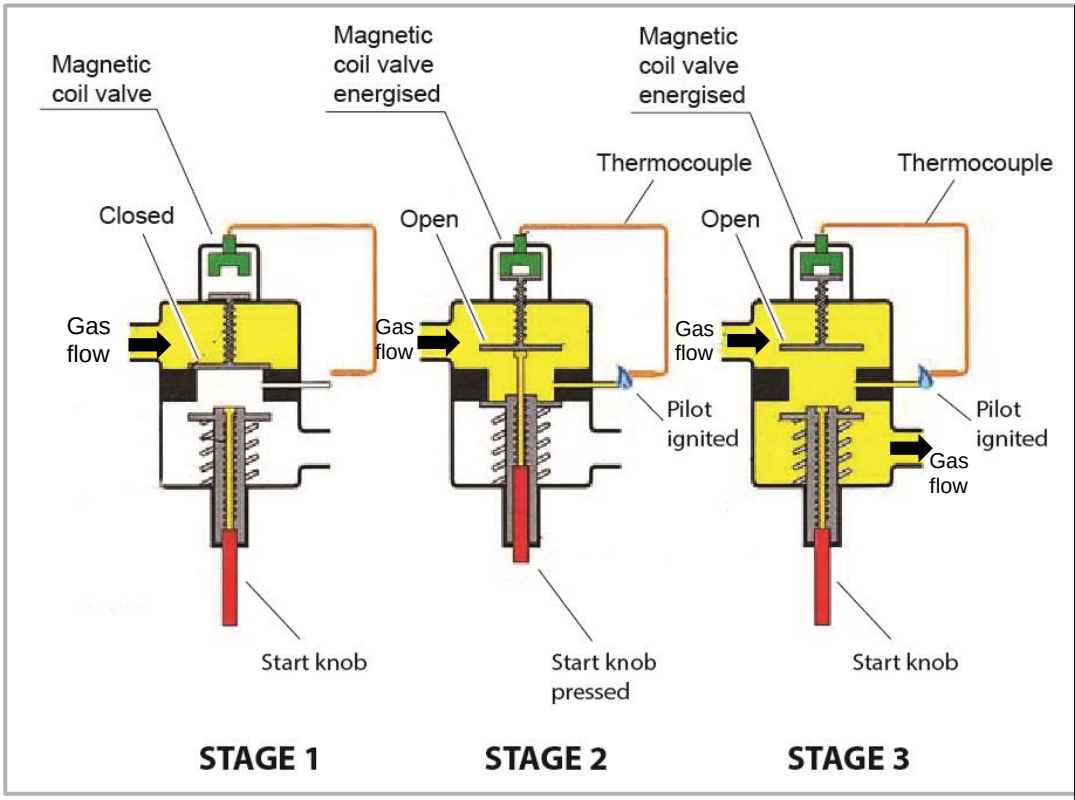
The magnetic coil is part of the valve; it can be accessed by loosening the retaining nut of the TC

NOTE!

The valve features a thermal re-light locking device enabled until the thermocouple is hot. Such device, called interlock, keeps engaged for about 40 seconds in case of accidental pilot flame shut off, hence allowing accumulated gas to flow out through the chimney prior to light any spark again. During this period of time, if the device is active the know will not turn!.

Forcing the interlock leads to a valve damage which is not covered by the original . .

FUNCTIONING OF THE FLAME FAILURE DEVICE / MAGNETIC VALVE COIL



STAGE 1:
Appliance is gas supplied, pilot turned off.

STAGE 2:
Press the knob, strike the igniter, once that the TC has engaged onto the magnetic coil the valve will remain open but not gas will flow towards the burner..

STAGE 3:
when TC is engaged, coil open, if the knob is released the gas flow can go towards the burner.

4.2.1.2.1 MODULATING & ON/OFF

The " **Minimum screw - Modulating or ON/OFF function"** access port**,** see the picture of § GAS VALVE ,is a screw, this screw acts as the "minimum" flow to the main burner. The screw is normally set by the factory in an **ON/OFF** mode, this means that in the factory the screw is completley tightened (turned clock wise till the end).

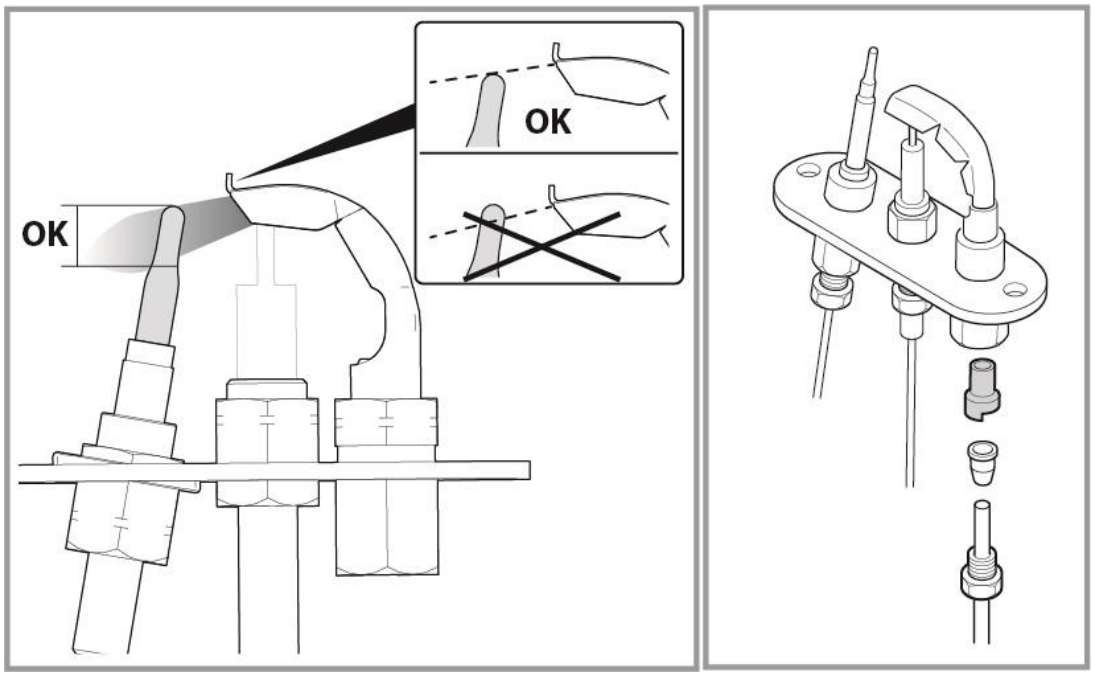
How does **ON/OFF** mode work?
Conditions are: The minimum screw § GAS VALVE is completely tightened (all in / turn clockwise). When the appliance is in function the valve will output "max power", once that the valve senses the set point temperature it will close (OFF) the gas supply to the burner / once that the valve senses that the temperature is cooling (out of set pont) then it will turn ON the gas supply to the burner in "max power" . This is called **ON/OFF function.**

How does **Modulating** work?
Conditions are: The minimum screw § GAS VALVE , is loosened two and a half turns upwards from the end. Only if loosened then the modulating function will be active!!
When the appliance is in function the valve will output max power, once that the valve senses that the set point temperature is getting near it will close (OFF) the "max power"gas supply to the burner but a minimum amount of gas will continue to supply the main burner. The minimum gas is supplied through the minimum screw that therfore will keep present a small flame on the burner.
The final set point temeprature will be gained trhough the main burner with "minimum power" / once that the valve senses that the temperature is cooling (out of set pont) then it will turn ON the gas supply to the burner but depending if the cooling curve is high or small the rearming of the burner could be granted with a "max power" or "minimum" function. This is called **Modulating.**

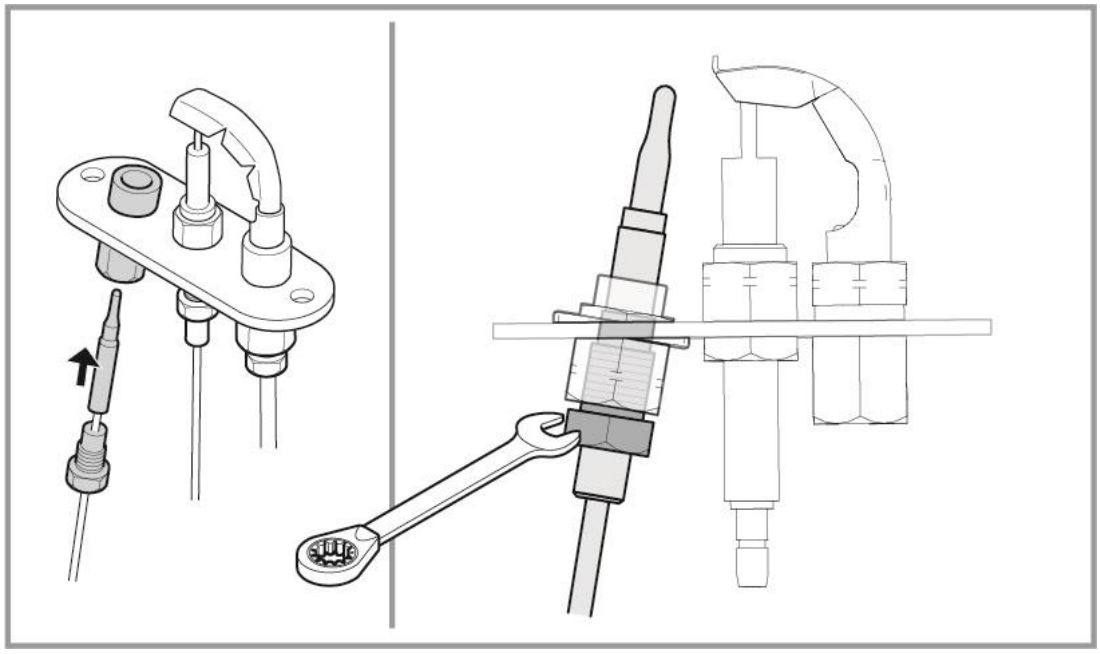
4.2.1.3 PILOT & THERMOCOUPLE INTERRUPTED 700 & 900

700 and 900 appliances use different TC's but the functioning is the same.

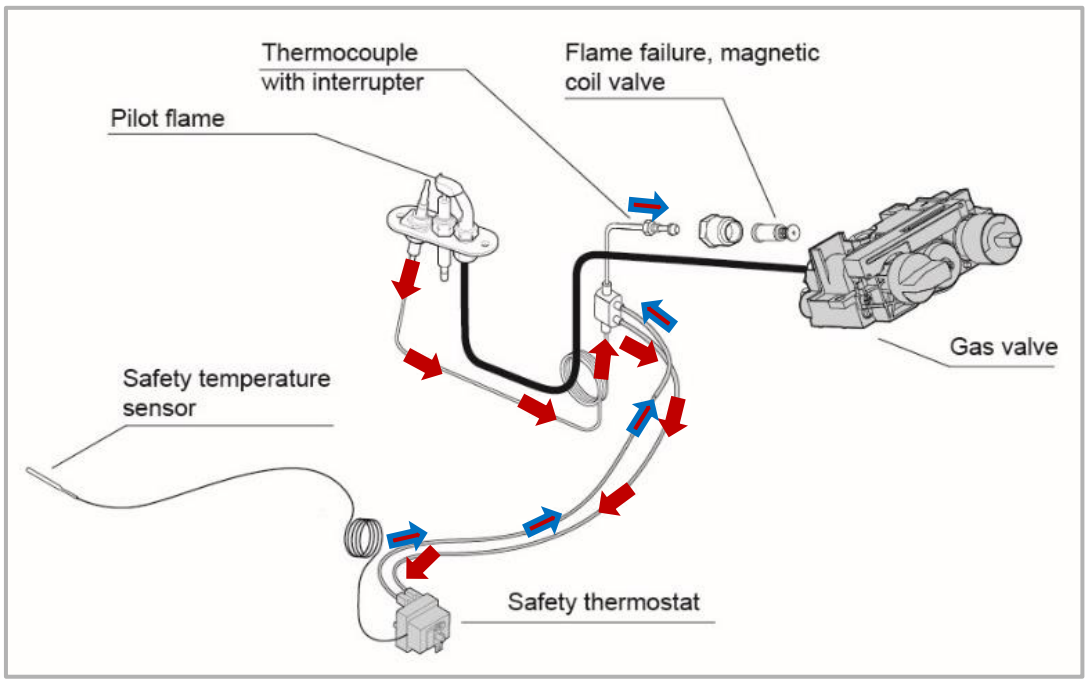
The TC, if correctly aligned with the pilot flame, will generate approx 8/10 MilliVolt, that can keep the magnetic coil of the valve opened (coil of valve requires approx 1,5MilliVolt to keep engaged)



The TC must be inserted completley into the pilot bracket and then fixted in place by tightening the nut.



FUNCTIONNG OF THE INTERRUPTED TC AND SAFETY THERMOSTAT



When the pilot is lit and the TC is producing sufficient millivolts to keep engaged the flame failure magnetic coil of the valve ; approx 8/10 MilliVolt produced from TC / Magnetic coil requires approx 1,5MilliVolt to keep engaged.

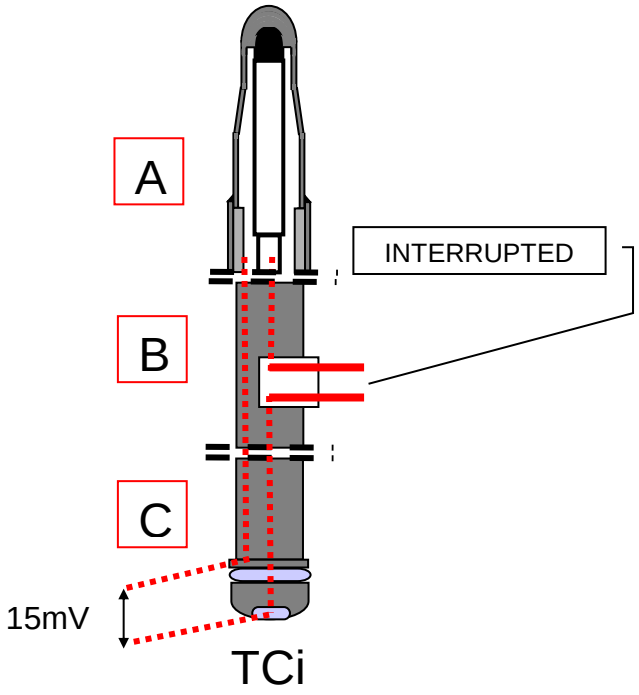
When the system is in function: gas will flow freely to the burner and the working cycle will be lead by the work thermostat set point.

The only way to shut down the system is to disengage the magnetic coil of the valve, this can happen if the safety temperature thermostat will trip, or in case that the TC will not generate sufficient millivolts (flame of pilot shut down).

The TC is called interrupted because its wiring/voltage is not going directly from the pilot to the valve, if first will flow through the safety thermostat that in case of need can cut out the circuit.

The thermocouple (TC) is an electrical device consisting of two dissimilar conductors forming electrical junctions at differing temperatures. A thermocouple produces a temperature-dependent voltage as a result of the thermoelectric effect.

Safety TCi, the tip of the thermocouple is placed in the pilot flame, generating a voltage which operates the supply valve which feeds gas to the pilot. So long as the pilot flame remains lit, the thermocouple remains hot, and the pilot gas valve is held open. If the pilot light goes out, the thermocouple temperature falls, causing the voltage across the thermocouple to drop and the valve to close.



TCi= thermocouple with interrupter

A= side exposed to the flame (or **junction end**)

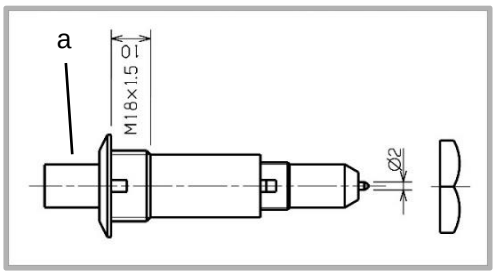
B= copper tube

C= end side (or **button end**)

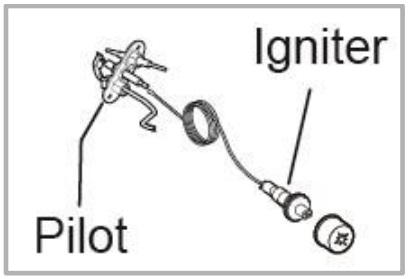
4.2.1.4 IGNITER 700 & 900

700

The igniter for the 700mm appliances is not incorporated on the valve, its an outside press button device.

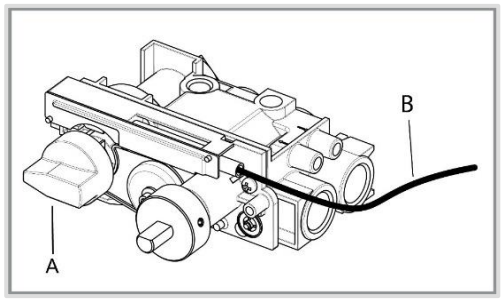


A = igniter press button



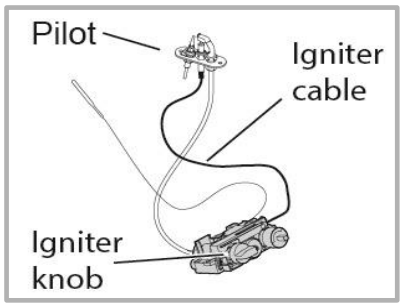
900

The igniter for 900mm appliances is built in the gas valve; its activated with a knob. The cable can be disconnected from the valve/igniter, this because it has two faston endings.

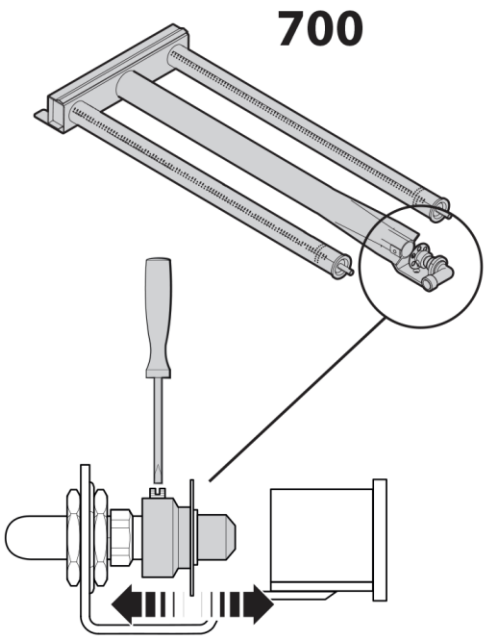


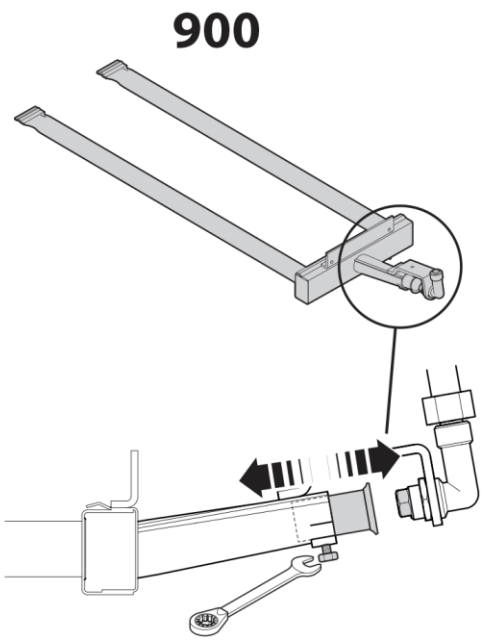
A= igniter knob switch built in the gas valve

B= ignition cable to pilot candle/spark plug



4.2.1.5 BURNER & AERATOR 700 & 900



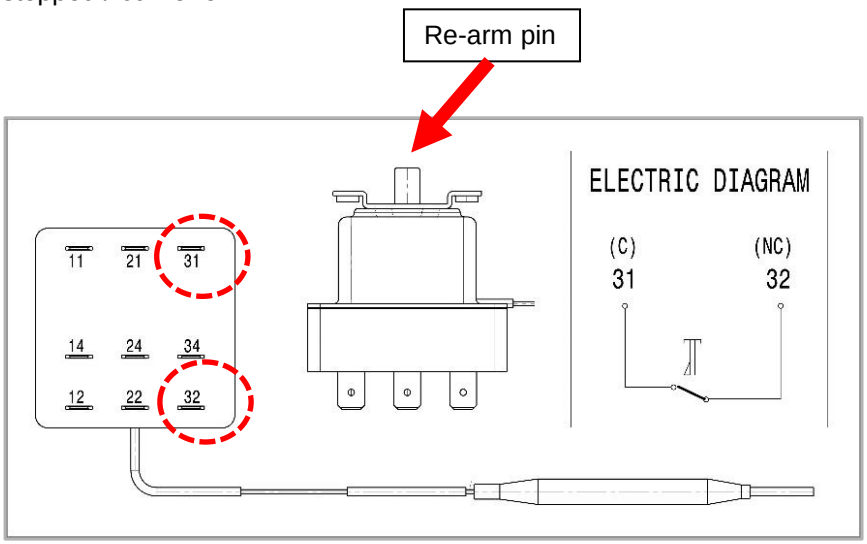


Aerator adjustment Refer to § BURNER

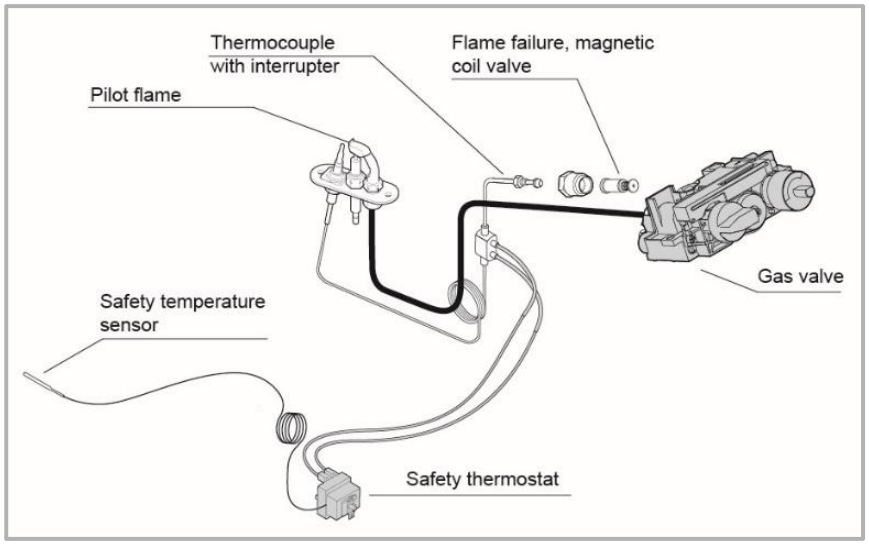
4.2.1.6 SAFETY THERMOSTAT 700 & 900

Gas appliances do not have and electric wiring, the only “electric” device onboard gas appliances is the interrupted thermocouple, this is the only device that can be cut out by the safety thermostat.

Once that the TC has been excluded the magnet of the gas valve will be released and the gas supply will be stopped / burner off.

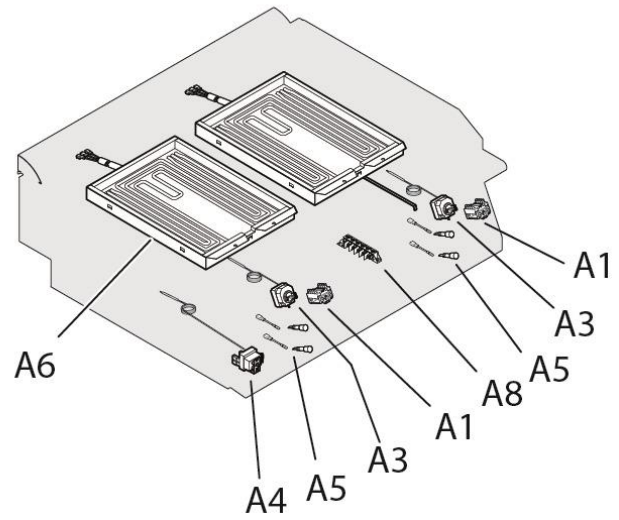


TYPE	INTERVENTION SET
700 GAS	360 C°
900 GAS	360 C°



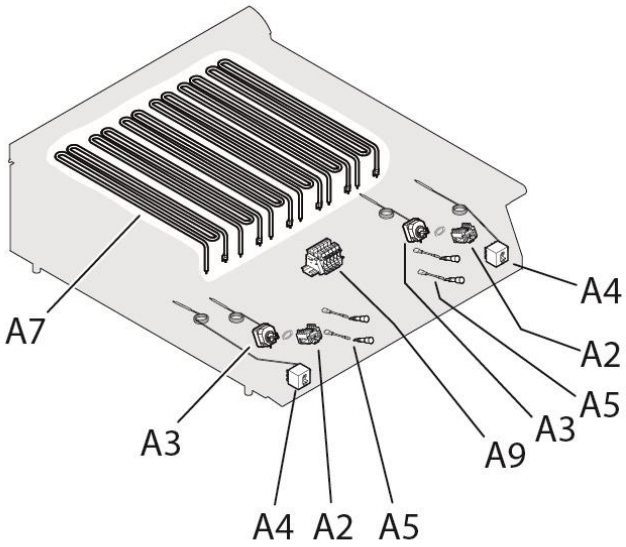
4.2.2 ELECTRIC SUPPLIED APPLIANCES

700



Pos.	Component 900	§.
A1	Selector	700
A3	Thermostat	THERMOSTAT
A4	Safety thermostat	SAFETY THER-MOSTAT
A5	Led	LEDS
A6	Heating element	700
A8	Terminal board	700

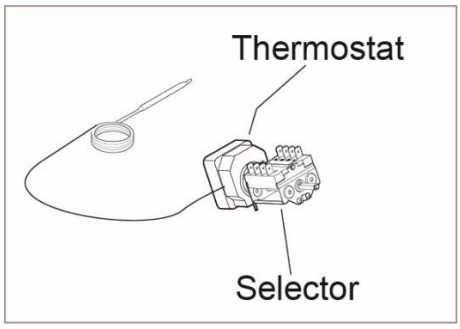
900



Pos.	Component 900	§.
A2	Selector	900
A3	Thermostat	THERMOSTAT
A4	Safety thermostat	SAFETY THER-MOSTAT
A5	Led	LEDS
A7	Heating element	900
A9	Terminal board	900

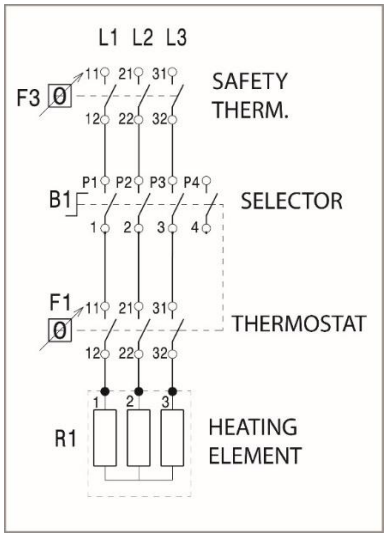
4.2.2.1 SELECTOR 700 & 900

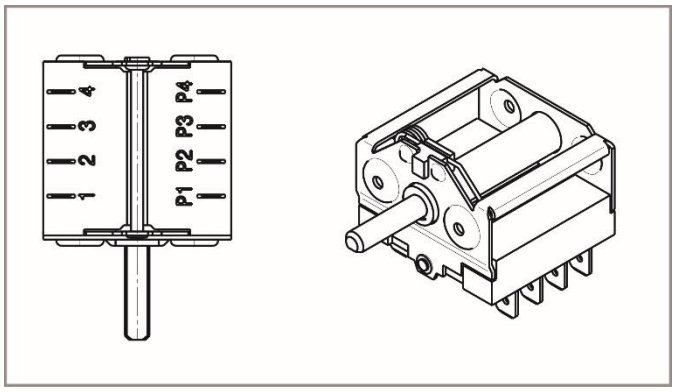
700 and 900 appliances use different selectors. In the electric appliances the selector is attached to the work thermostat.



700

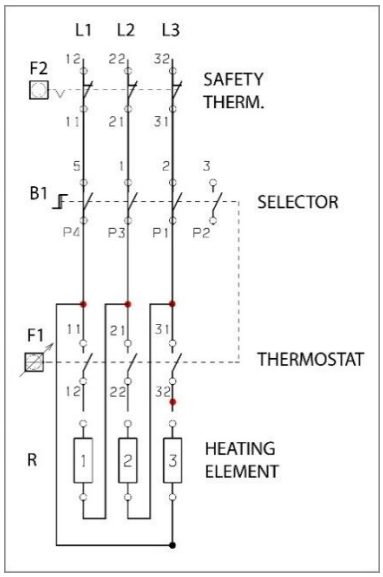
400V 3F 4.2 KW 6,1 A

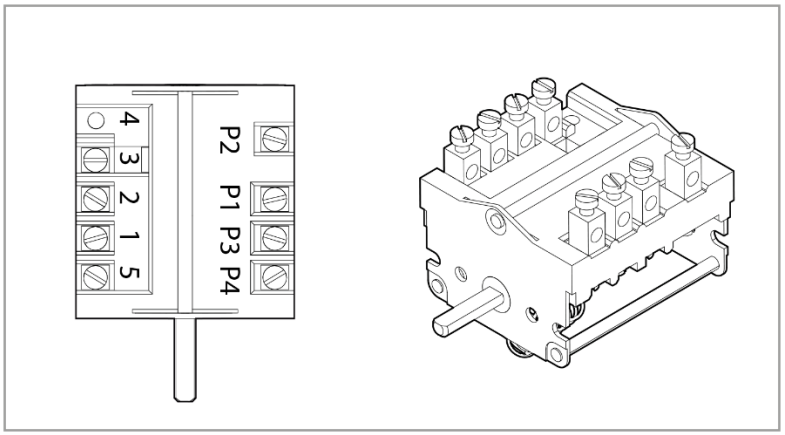




900

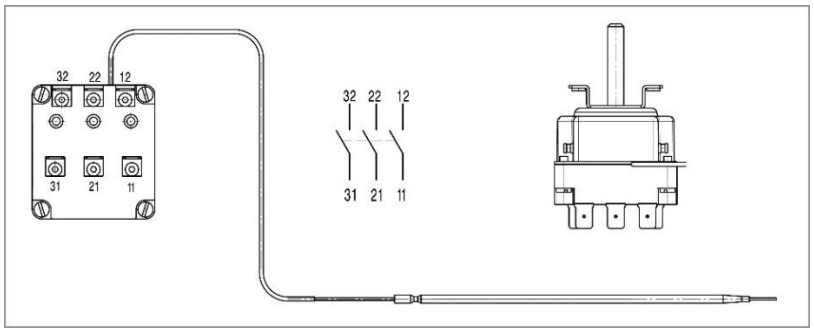
400v 3F - 10A

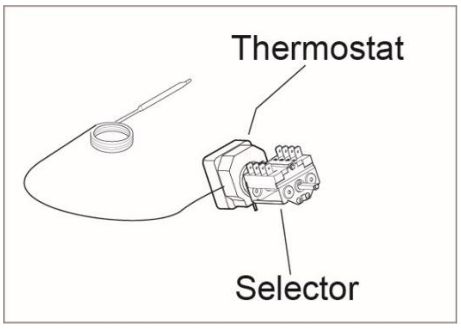




4.2.2.2 WORK THERMOSTAT 700 & 900

700 and 900 appliances use the same thermostat that is connected directly onto the rear of the selector.

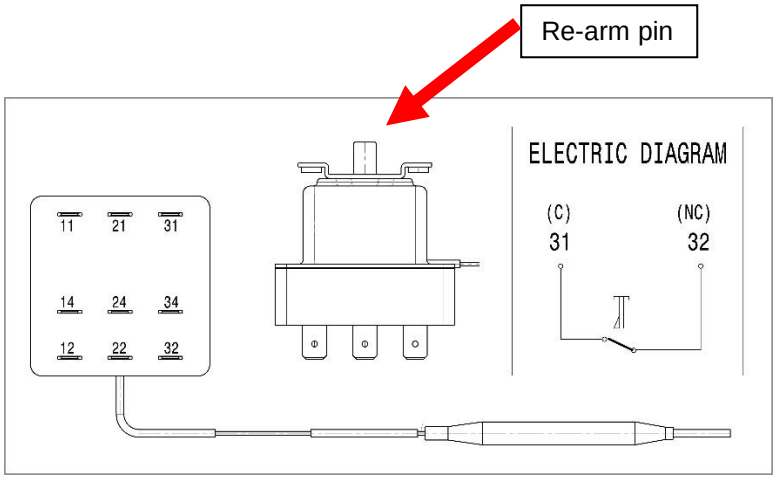




4.2.2.3 SAFETY THERMOSTAT 700 & 900

700 and 900 appliances use the same thermostat MODEL, but with different temp setting/ production code.

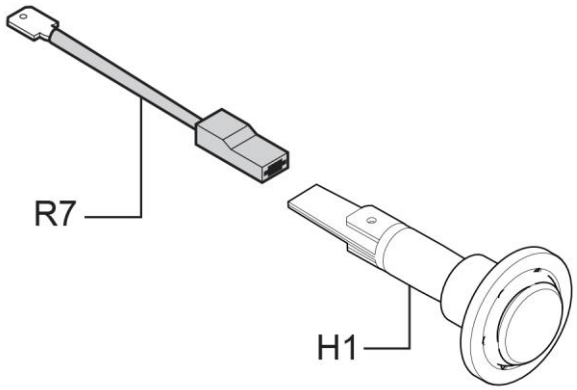
In the caballing of the appliances the safety thermostat is interposed between the work thermostat and the heating elements.



TYPE	INTERVENTION SET
700 EL.	325 C°
900 EL	360 C°

4.2.2.4 LEDS 700 & 900

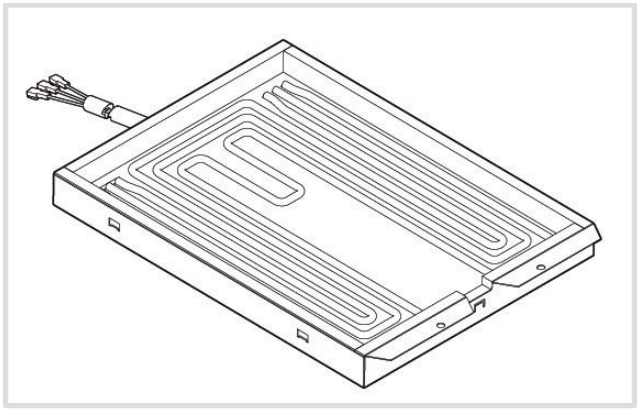
700 and 900 appliances use the same LEDs



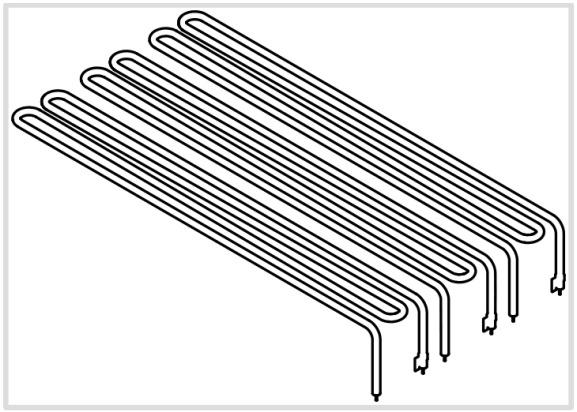
4.2.2.5 HEATING ELEMENT 700 & 900

700 and 900 appliances use different H.E.

700 INFRARED



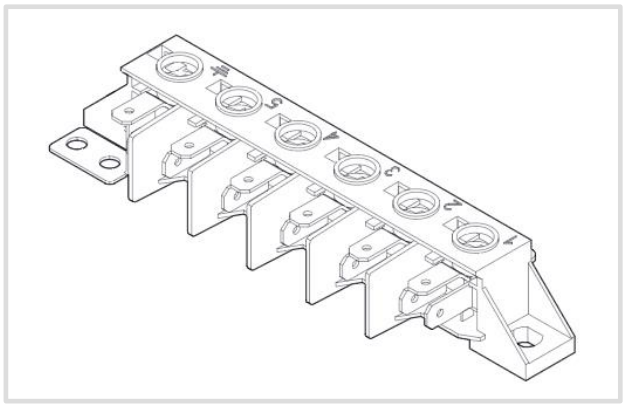
900 STANDARD



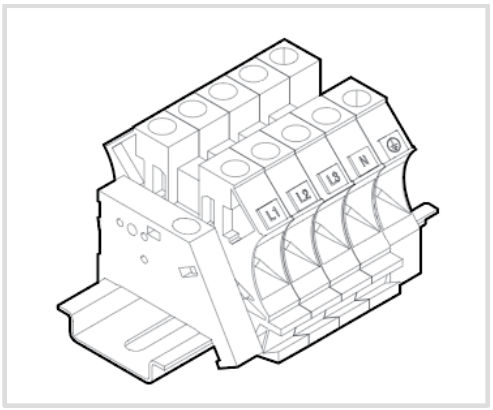
4.2.2.6 TERMINAL BOARD 700 & 900

700 and 900 appliances use different terminals.

700



900



5 TROUBLESHOOTING

WARNING !

Take GREAT CARE when connecting / testing anything with live current, if you are unsure what you are doing and how to use your equipment safely, then **DON'T DO IT.**

5.1 INTRODUCTION

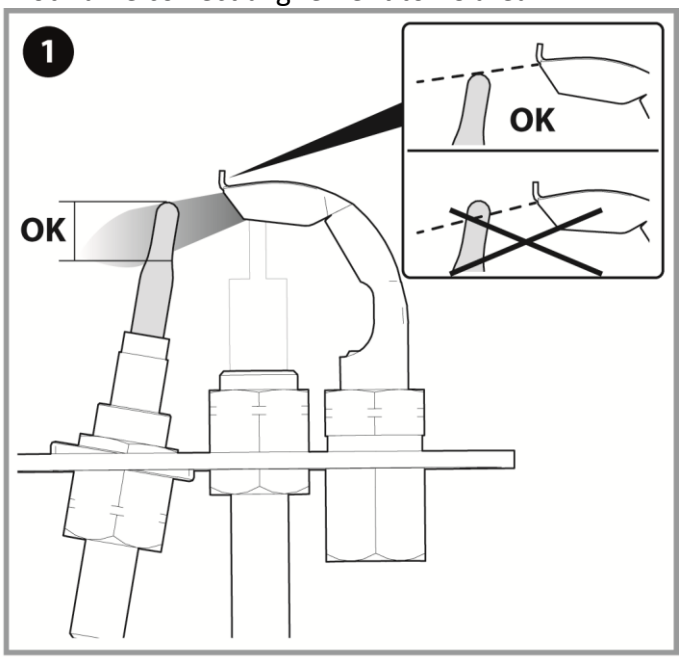
The following chapters are intended only for authorized technicians / engineers.

	PROBLEM	DESCRIPTION	WHAT TO DO	CHAPTER REFERENCE
1-	does not ignite / remain lit	Gas pressure supply	- there's no gas supply - gas pressure is low - nozzles are obstructed	§ NOMINAL GAS PRESSURE CHECK §GAS PRESSURE REGULATOR
		Burner	-dirty/blocked aerator -set aerator as indicated on the booklet	§ BURNER
		Pilot	Flame position / flame adjustment	§ THERMOCOUPLES FLAME POSITION Pilot flame adjustment: § GAS VALVE 700 GAS VALVE 900
		Electrical supply	(only on models with electrical connection) there's no electrical supply	§ ELECTRICAL WIRING DIAGRAM § TECHNICAL DATA
		Electronic ignition cable igniter	no spark - cable is broken or disconnected (between electronic ignition cable and spark plug)	§ IGNITER 700 § GAS VALVE 900
		Spark plug	spark plug is broken or wrong positioned	§ PILOT ASSEMBLY 700 & 900
		Thermocouple	tension is not sufficient to open magnetic coil (gas valve)	§ PILOT & THERMOCOUPLE INTERRUPTED 700 & 900 § AGING OF THERMOCOUPLES
		Safety thermostat	-reset the thermostat when at room temperature -check thermostat intervention by measuring electrical contact continuity -oil capillary is broken -thermostat bulb is not correctly inserted into the top groove -make temporary jumper to check if the PROBLEM has resolved	Probe positioning : § THERMOSTAT & SAFETY THERMOSTAT BULB - 700 & 900 Rearm pin: § SAFETY THERMOSTAT 700 & 900
		Knob	check the knob correctly controls the gas valve	§ 900 GAS SUPPLIED
		Gas valve, inlet/ outlet pressure	Outlet gas valve pressure check only on models using gas solenoid MERTIK (900mm appliances)	Appliance requirements: § GAS § NOMINAL GAS PRESSURE CHECK § 900 GAS APPLIANCES
2-	does not switch on	Electrical supply	electrical supply	§ ELECTRICAL WIRING DIAGRAM § TECHNICAL DATA
		Safety thermostat	-reset the thermostat when oil is at room temperature -check thermostat intervention by measuring electrical contact continuity -oil capillary is broken -thermostat bulb is not correctly inserted into the top groove	Probe positioning : § THERMOSTAT & SAFETY THERMOSTAT BULB - 700 & 900 Rearm: § SAFETY THERMOSTAT 700 & 900
		Electrical connections	electrical connection continuity (thermostat-safety thermostat-heating elements)	§ ELECTRICAL WIRING DIAGRAM § TECHNICAL DATA
		Heating elements	compare resistance values of all heating element electrical branches	§ HEATING ELEMENT 700 & 900
		Thermostat	contact continuity	§ WORK THERMOSTAT 700 & 900
		Selector	contact continuity or loose connections	§ SELECTOR

	PROBLEM	DESCRIPTION	WHAT	CHAPTER REFERENCE
3-	wrong temperature (GAS)	Gas supply (if heat up takes long time)	-gas pressure is low/high -check nozzles (right size/obstructed)	Appliance requirements: § GAS § NOMINAL GAS PRESSURE CHECK § 900 GAS APPLIANCES
		Gas valve	capillary is broken or bent	
		Gas valve	thermostat bulb is placed in the wrong way	Probe positioning : § THERMOSTAT & SAFETY THERMOSTAT BULB - 700 & 900
		Gas set (if heat up takes long time)	Only on models using manual thermostatic gas valve MERTIK: check pressure setting	§ MODULATING & ON/OFF
4-	wrong temperature (EL)	Knob	check temperature setting on the knob	§ DAILY STARTUP OF ELECTRIC APPLIANCE
		Thermostat	capillary is broken or bent	§ WORK THERMOSTAT 700 & 900
		Thermostat	thermostat bulb is placed in the wrong way	Probe positioning : § THERMOSTAT & SAFETY THERMOSTAT BULB - 700 & 900
5-	does not switch off (GAS)	Gas valve	capillary is broken or bent	
		Gas valve	thermostat bulb is placed in the wrong way	Probe positioning : § THERMOSTAT & SAFETY THERMOSTAT BULB - 700 & 900
		Gas supply	gas pressure must not exceed the limit indicated	Appliance requirements: § GAS § NOMINAL GAS PRESSURE CHECK
6-	does not switch off (EL)	Thermostat	capillary is broken or bent	
		Thermostat	thermostat bulb is placed in the wrong way	Probe positioning : § THERMOSTAT & SAFETY THERMOSTAT BULB - 700 & 900
		Thermostat	short circuit / siezed	§ WORK THERMOSTAT 700 & 900
7-	wrong burning (GAS)	Gas supply	-gas pressure is low/high -check nozzles (right size/obstructed) -check aerator adjustment	Appliance requirements: § GAS § NOMINAL GAS PRESSURE CHECK § 900 GAS APPLIANCES § BURNER
		Burner	broken burner / obstructions of dirt on burner	§ BURNER 700 & 900
		Gas	gas supplier / gas type correct?	§ GAS

5.2 THERMOCOUPLES FLAME POSITION

Pilot flame correct alignement to TC area



Correct «bend» / flame alignement to TC

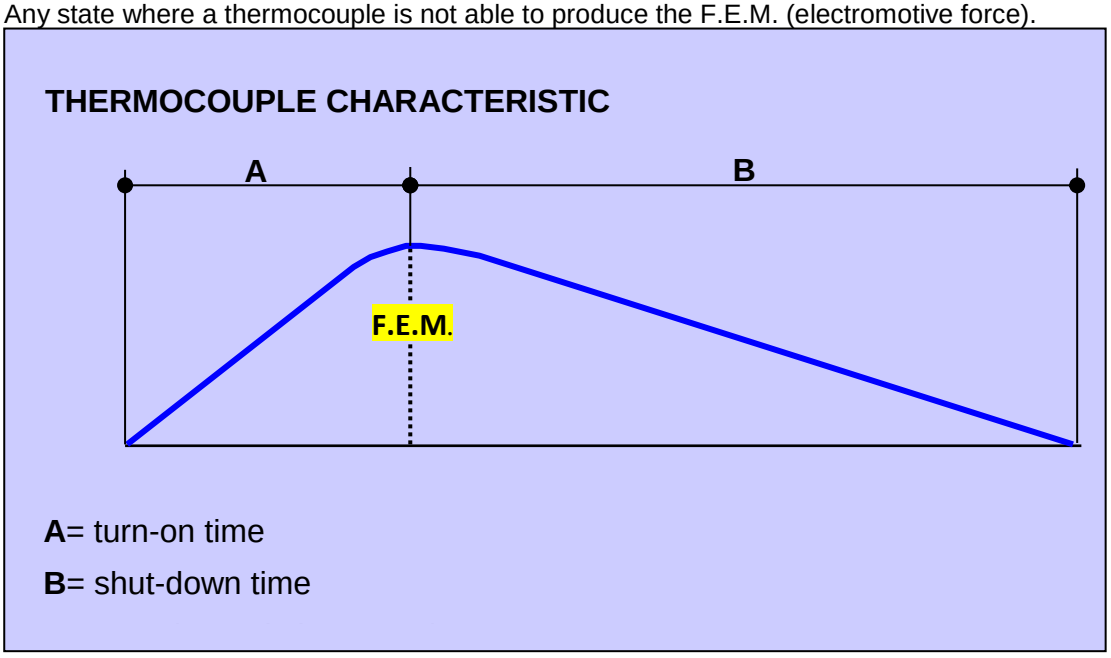
Wrong «bend» / flame alignement to TC

5.3 AGING OF THERMOCOUPLES

Thermocouples are often used at high temperatures and in reactive furnace atmospheres. In this case, the practical lifetime is limited by thermocouple aging. The thermoelectric coefficients of the wires in a thermocouple that is used to measure very high temperatures may change with time, and the measurement voltage accordingly drops

DEFINITION OF THERMOCOUPLE MALFUNCTION

Any state where a thermocouple is not able to produce the F.E.M. (electromotive force).

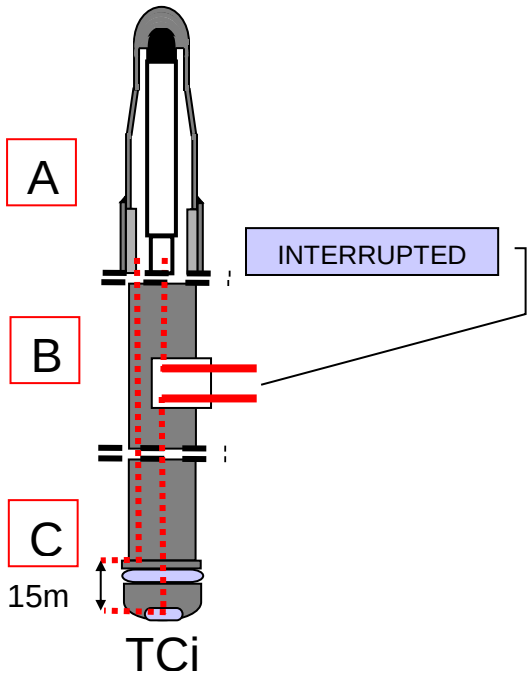


Malfunction causes:
upon the definition right given, there are only three malfunction causes

cause type	description
1	Lack of thermal energy (pilot burner) for producing the F.E.M.
2	Exhaustion of the electric potential / breaking.
3	Circuit breaking / short-circuit.

Considering a thermocouple in three parts:
A= side exposed to the flame
B= copper tube
C= end side
it's possible to sum the thermocouple malfunction:

PART	CAUSE	MALFUNCTION TYPE
A	over heating exposure	less lasting for exhaustion or breaking
A	accidental tip damage	breaking
A	dirty condition	bad thermal exchange
A	Improper cleaning	corrosion or breaking
B	copper tube bent with angles <15°	bad conduction
B – TCi	faulty welding	bad conduction
B – TCi	junction elements oxidised	3) – bad conduction
C (*)	lack of the split nut tightening on the magnetic device	3) – bad conduction
C (*)	over-tightening of the split nut on the magnetic device	3) – insulation deformation and short-circuit
C	insulator deteriorated	3) – short-circuit
C	end side connection oxidisation	3) – bad conduction



TCi= thermocouple with interrupter

A= side exposed to the flame (or **junction end**)

B= copper tube

C= end side (or **button end**)

6 SERVICING THE APPLIANCE

The following chapters are intended only for authorized technicians / engineers

WARNING !

Take GREAT CARE when connecting / testing anything with live current, if you are unsure what you are doing and how to use your equipment safely, then **DON'T DO IT.**

6.1 LIST OF NEEDED TOOLS

Complete Soket & Wrench set (from 6 to 24)

Compelete allen key set

Bent long nose pliers

Screwdrivers Philips "small / medium / large"

Screwdrivers flat "small / medium / large"

Clamp amp meter

Multimeter (voltage reader)

Pascalimeter (gasp pressure measurer)

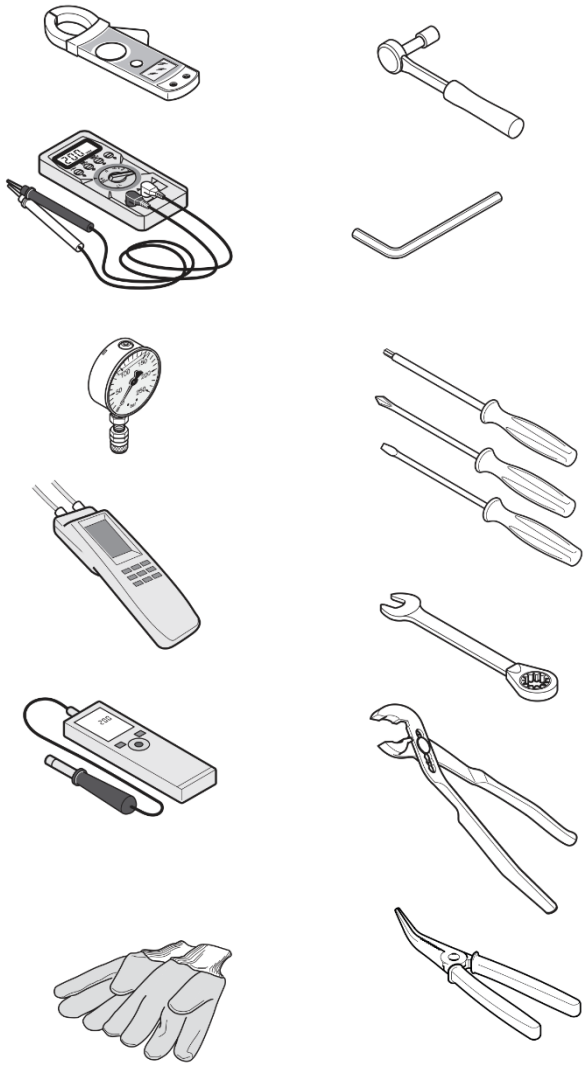
Tongue groove pliers (water & gas pipes)

Grip lock plier

Protective gloves (heatproof / cut proof)

Refer also to the §

PERSONAL PROTECTION EQUIPMENT



6.2 REPLACING EQUIPMENT COMPONENTS

Integral explanation according to the systems reported in section FUNCTIONAL/TECHNICAL DESCRIPTION

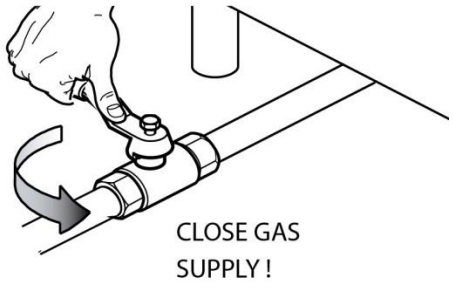
6.3 DISASSEMBLY/REASSEMBLE OF COMPONENTS

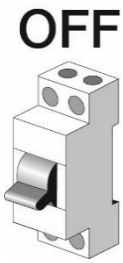
This chapter explains how to remove various parts of the equipment to access its functional components: please always refer to this guide to access various parts.

To locate the component of interest, please refer to the "GAS AND HYDRAULIC COMPONENTS " and "ELECTRIC COMPONENTS AND PROBES" illustrations.
Each component is marked with a number / name which explains in detail how to take it apart. Depending on the component to reach, you may need to remove some panels: in this case, in the disassembly of the component, refer to the figures "A" below first.

WARNING / CAUTION !

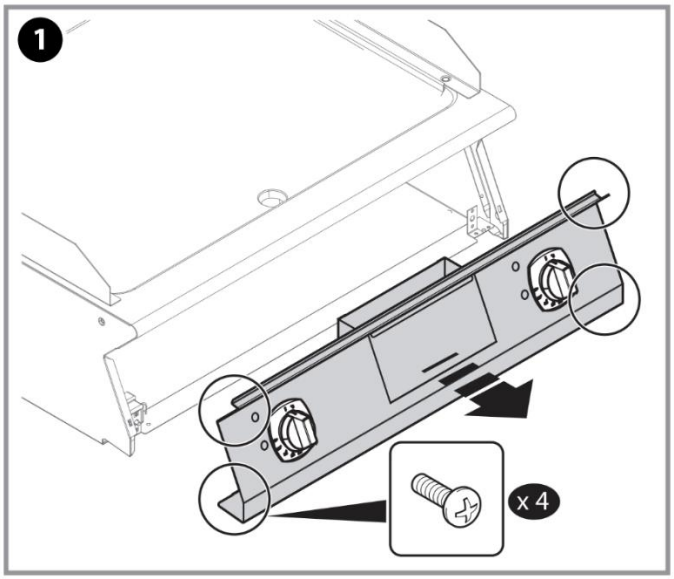
Before any operation on the machine read Chapter SAFETY INFORMATION/PRECAUTIONS. We recomand for any phase involving the removal of the components to use cut-resistant gloves





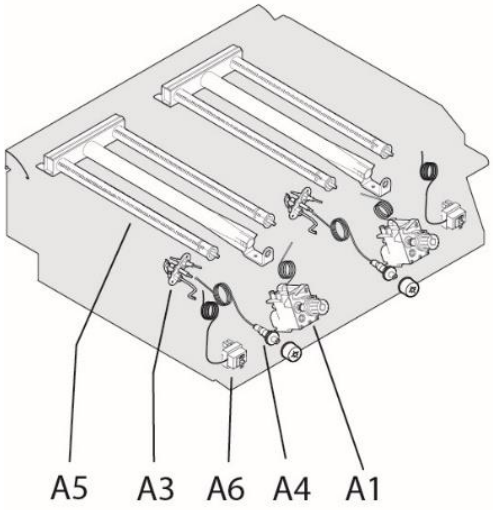
6.3.1 CONTROL PANEL

700 and 900 appliances have the same type of fixing.



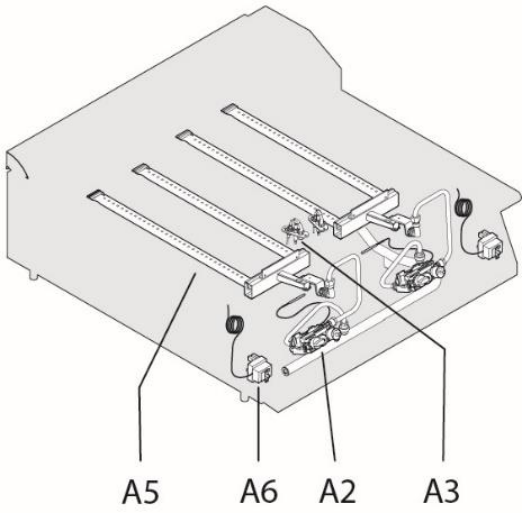
6.3.2 GAS COMPONENTS

700



Pos.	Component 700	§.
A1	Gas Valve	700
A3	Pilot assembly	PILOT ASSEMBLY 700 & 900
A4	Igniter	IGNITER 700
A5	Burner	BURNER 700 & 900
A6	Safety thermostat	SAFETY THERMOSTAT 700 & 900

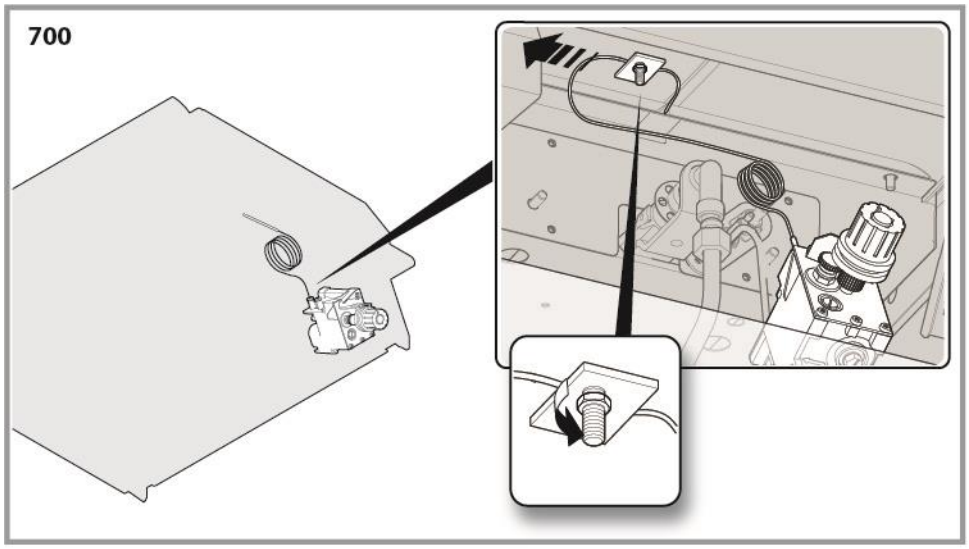
900



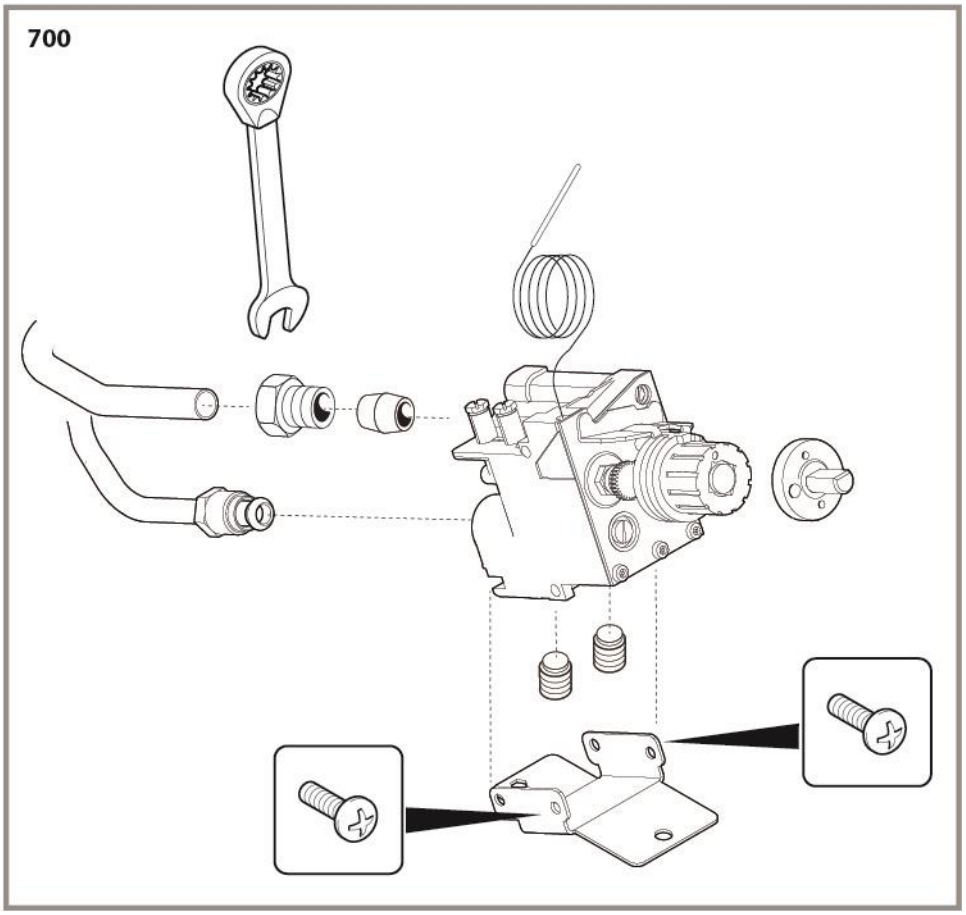
Pos.	Component 900	§.
A2	Gas Valve/igniter	900
A3	Pilot assembly	PILOT ASSEMBLY 700 & 900
A5	Burner	BURNER 700 & 900
A6	Safety thermostat	SAFETY THERMOSTAT 700 & 900

6.3.2.1 GAS VALVE

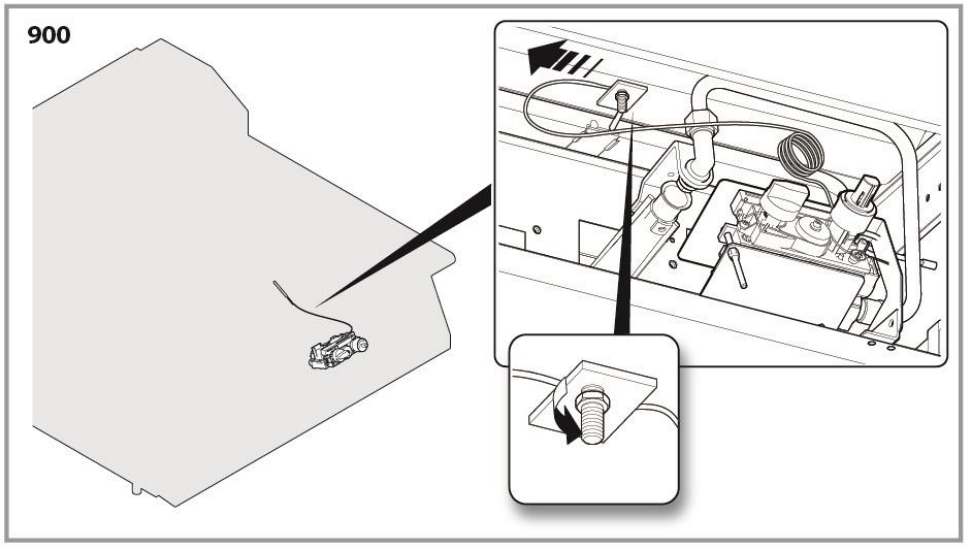
6.3.2.1.1 700



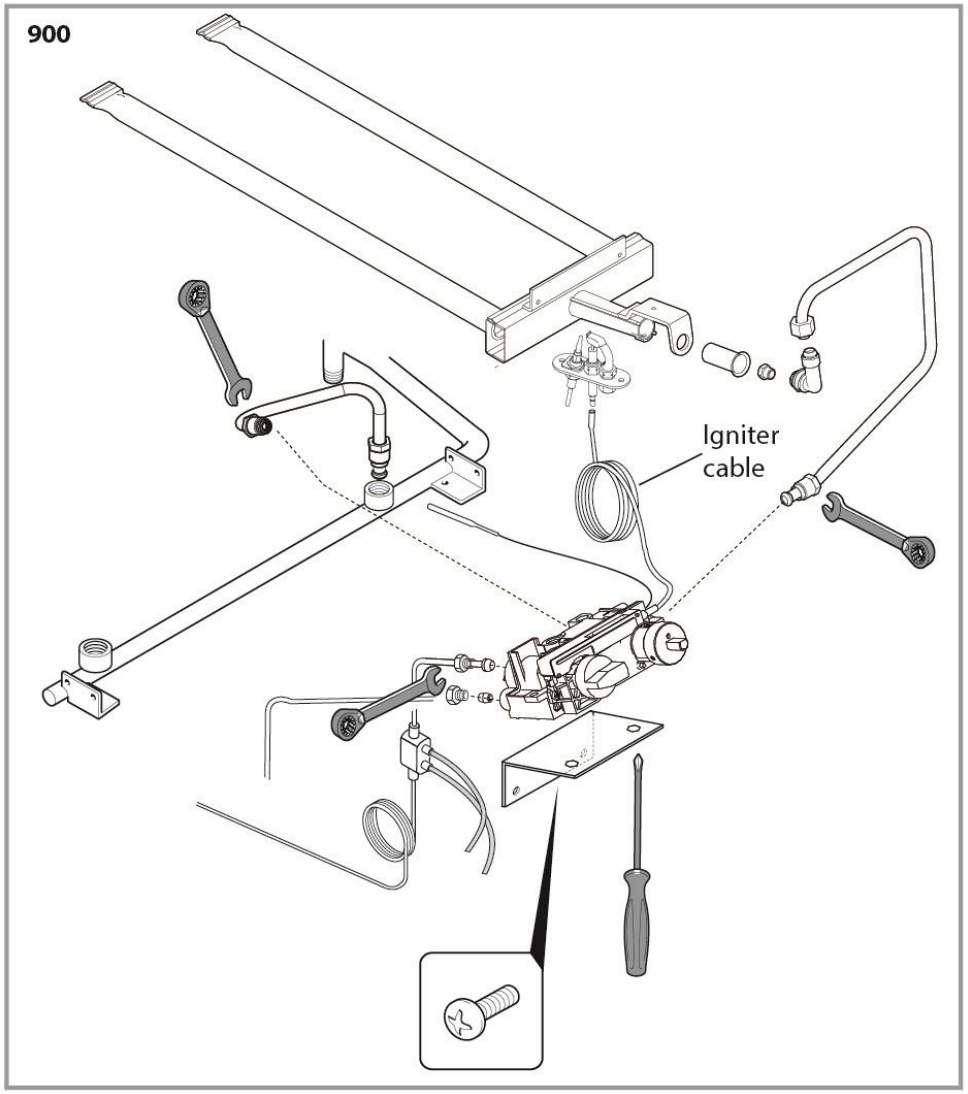
The temperature probe of the 700 gas valve



6.3.2.1.2 900



The temperature probe of the 900 gas valve



Igniter cable, TC and tubes of the 900 gas valve

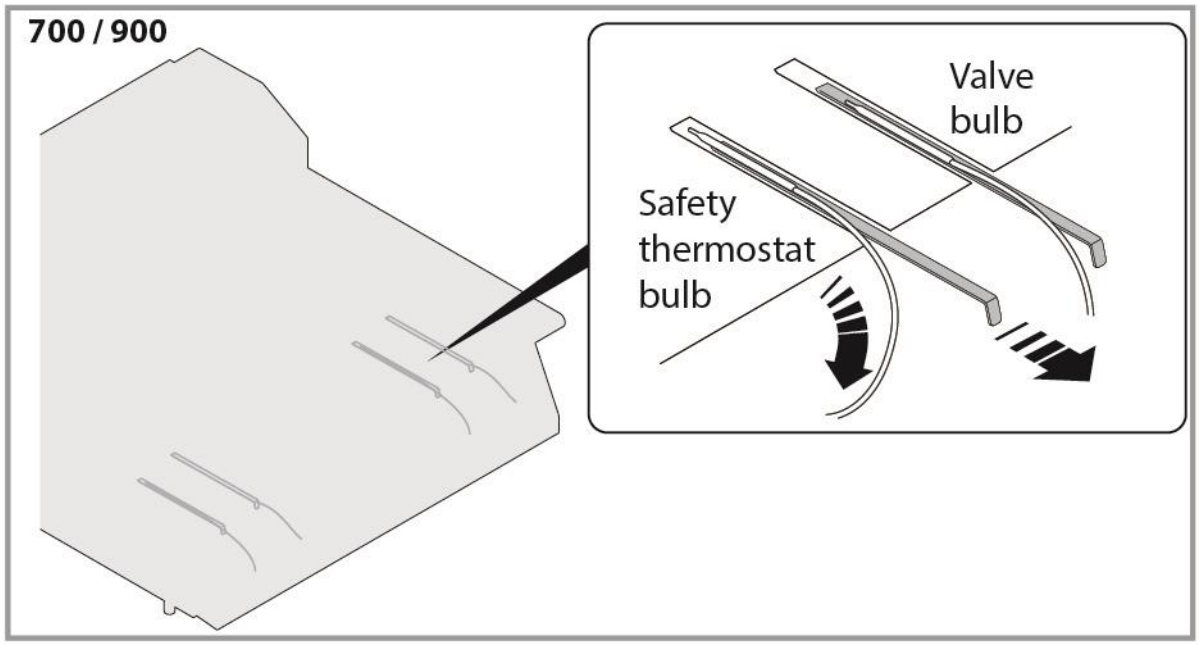
6.3.2.2 THERMOSTAT & SAFETY THERMOSTAT BULB - 700 & 900

Depending on the wideness of an appliance there can be several temperature/safety bulb probes.

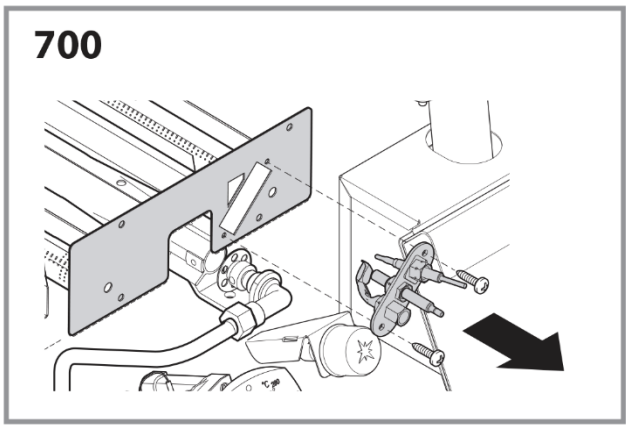
Every 400mm (half of a module), there will be a temperature bulb (of a gas valve) and a safety temperature bulb.

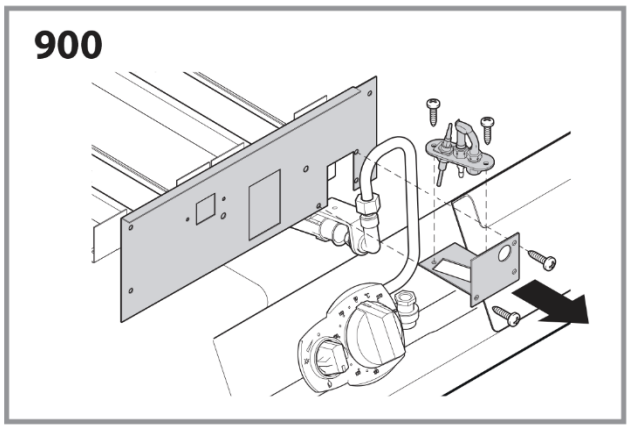
NOTE!

The valve bulb (work thermostat) and the safety thermostat bulb are not inserted in the same groove and are not inserted at the same depth!!, this is important for the correct temperature detection. The depth of the grooves can be different so the two bulbs cannot be exchanged of position!!!.

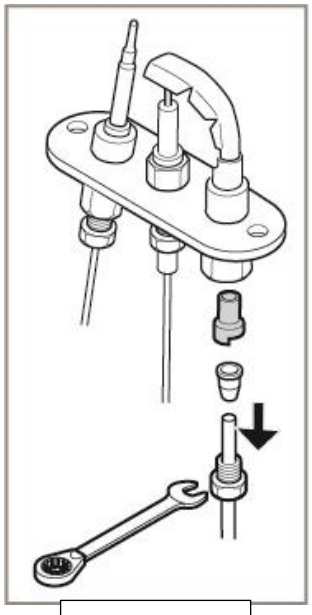


6.3.2.3 PILOT ASSEMBLY 700 & 900

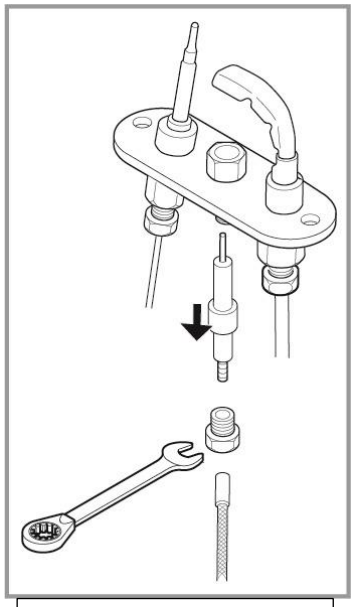




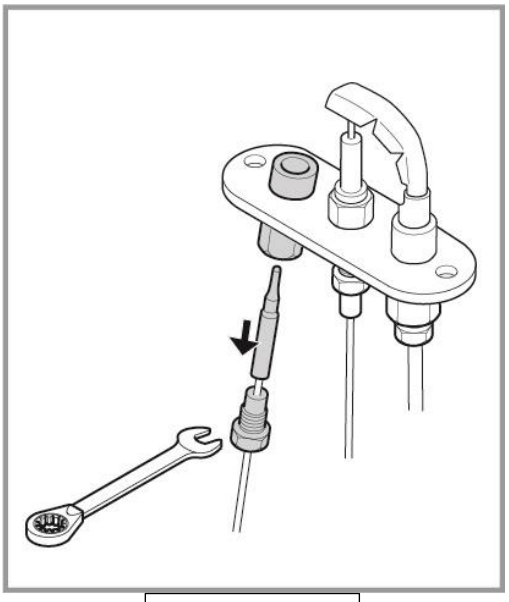
700 & 900 MODELS DISSASSEMBLY.



Pilot & nozel

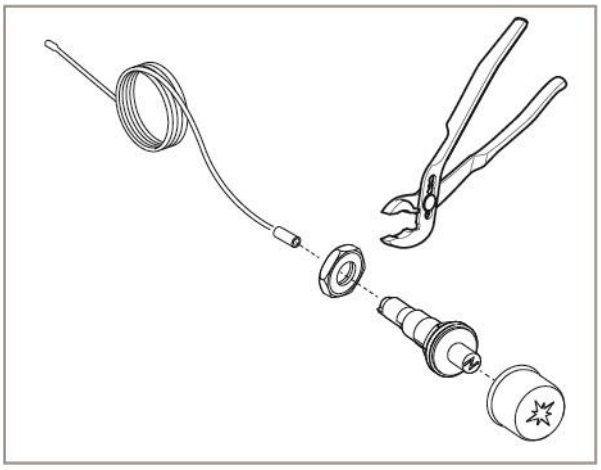


Igniter / candle / spark rod



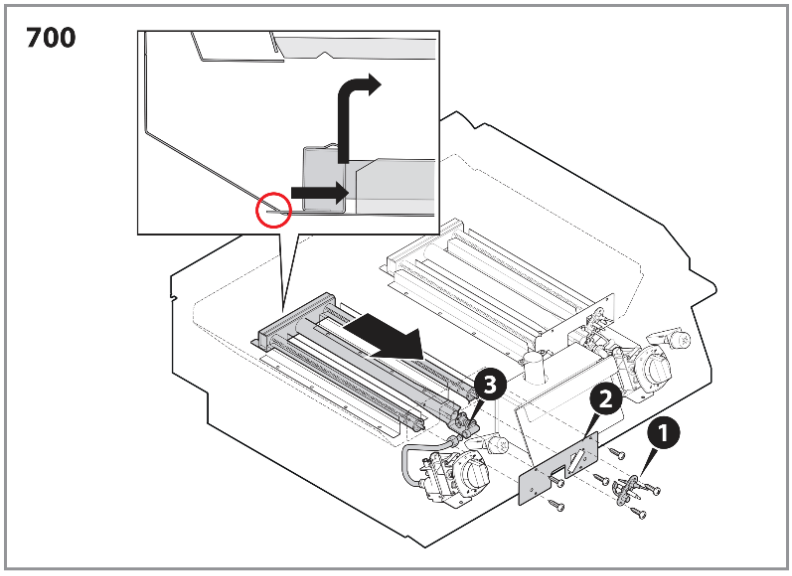
Thermocouple

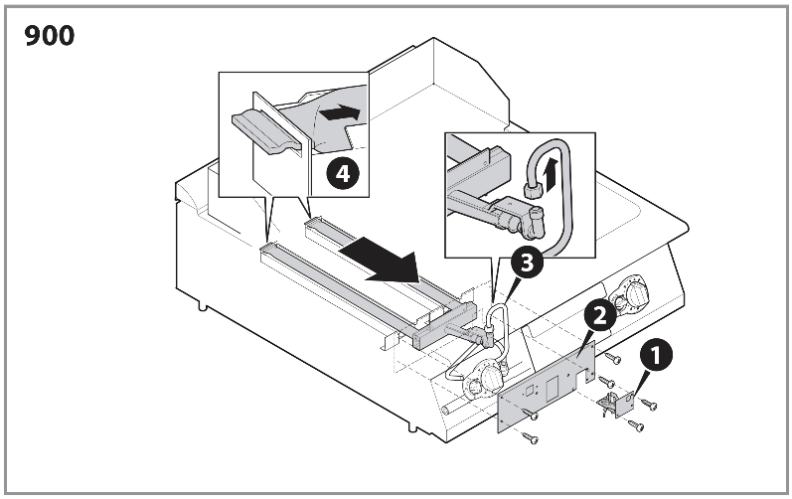
6.3.2.4 IGNITER 700



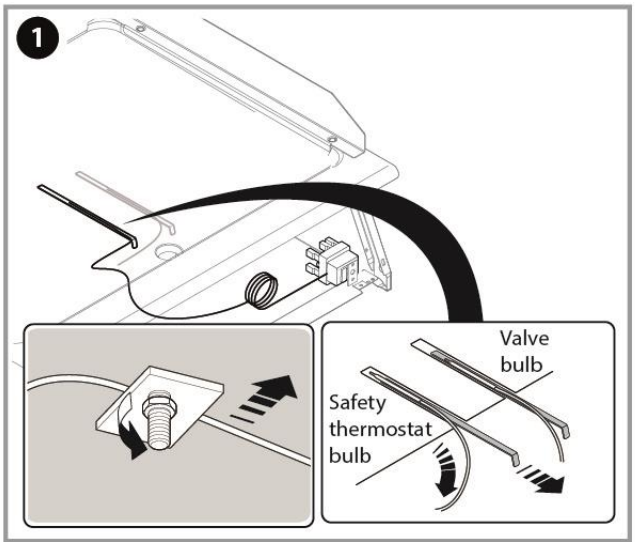
The external igniter is used only on 700 gas appliances. Once disconnected the spark rod cable and loosened the retaining nut the piezo can be easely removed from the front panel.

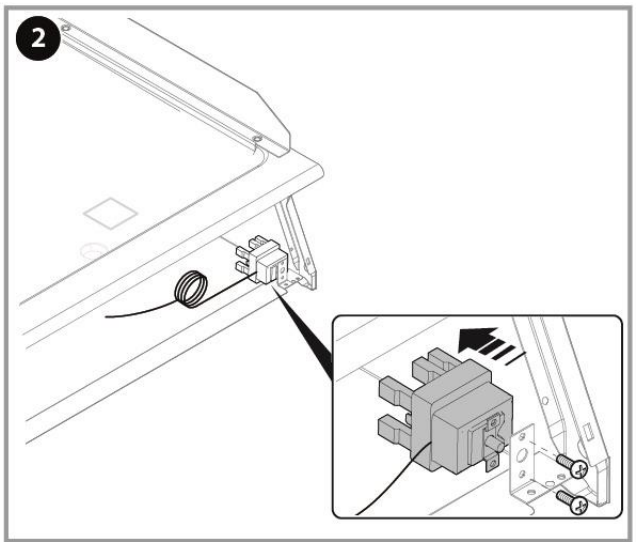
6.3.2.5 BURNER 700 & 900





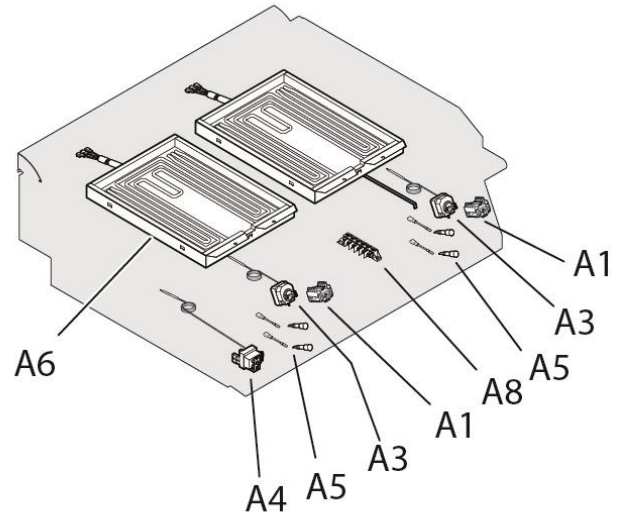
6.3.2.6 SAFETY THERMOSTAT 700 & 900





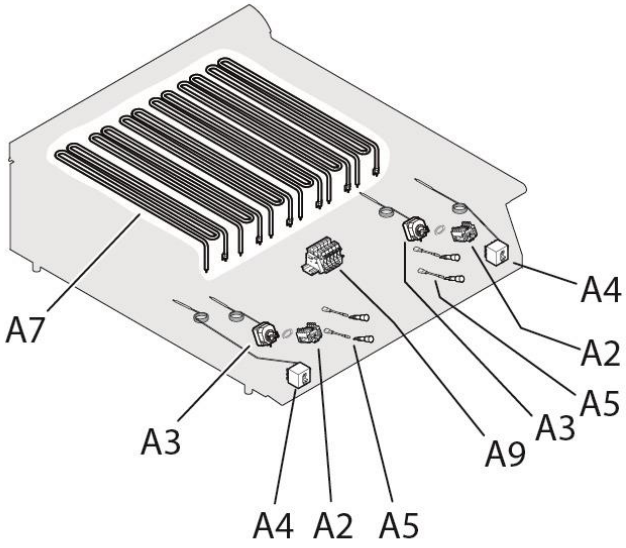
6.3.3 ELECTRIC COMPONENTS

700



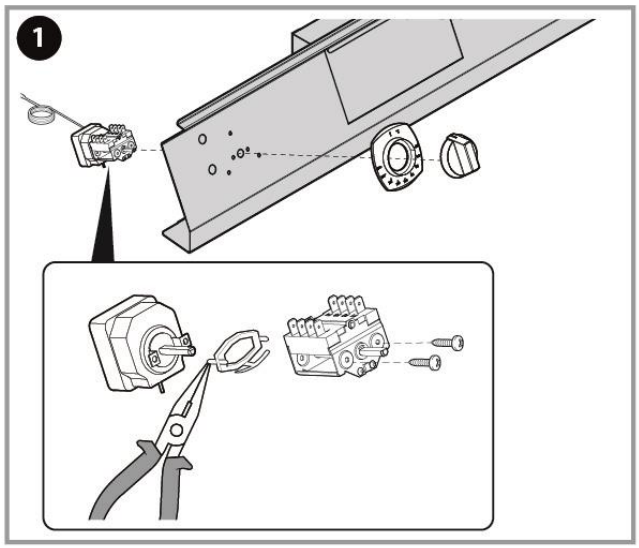
Pos.	Component 900	§.
A2	Selector	
A3	Thermostat	
A4	Safety thermostat	
A5	Led	
A7	Heating element	
A9	Terminal board	

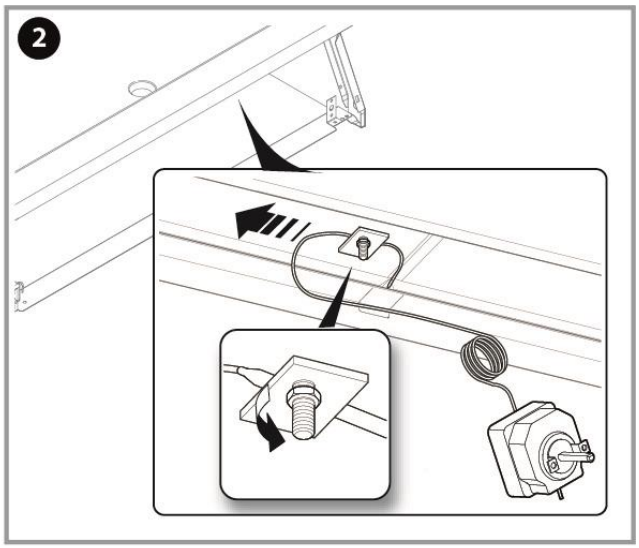
900

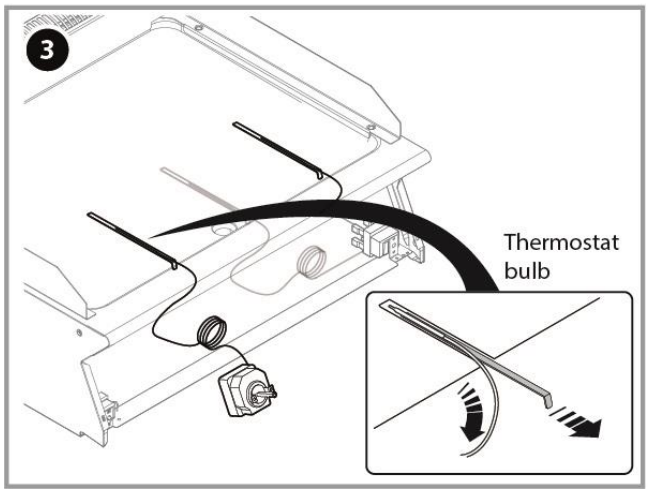


Pos.	Component 900	§.
A1	Selector	
A3	Thermostat	
A4	Safety thermostat	
A5	Led	
A6	Heating element	
A8	Terminal board	

6.3.3.1 SELECTOR AND TERMOSTAT 700 & 900







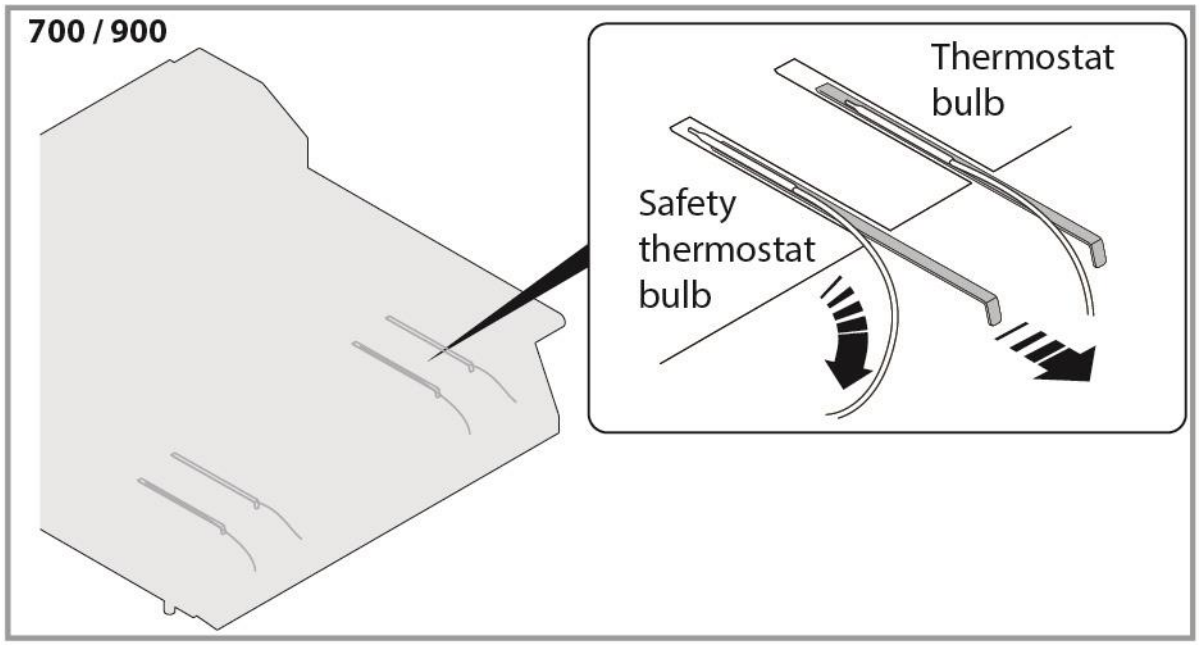
6.3.3.2 THERMOSTAT & SAFETY THERMOSTAT BULB - 700 & 900

Depending on the size (400/800 etc) of an appliance there can be several temperature/safety temp. bulb probes.

Every 400mm (half of a module), there will be a temperature bulb and a safety temperature bulb.

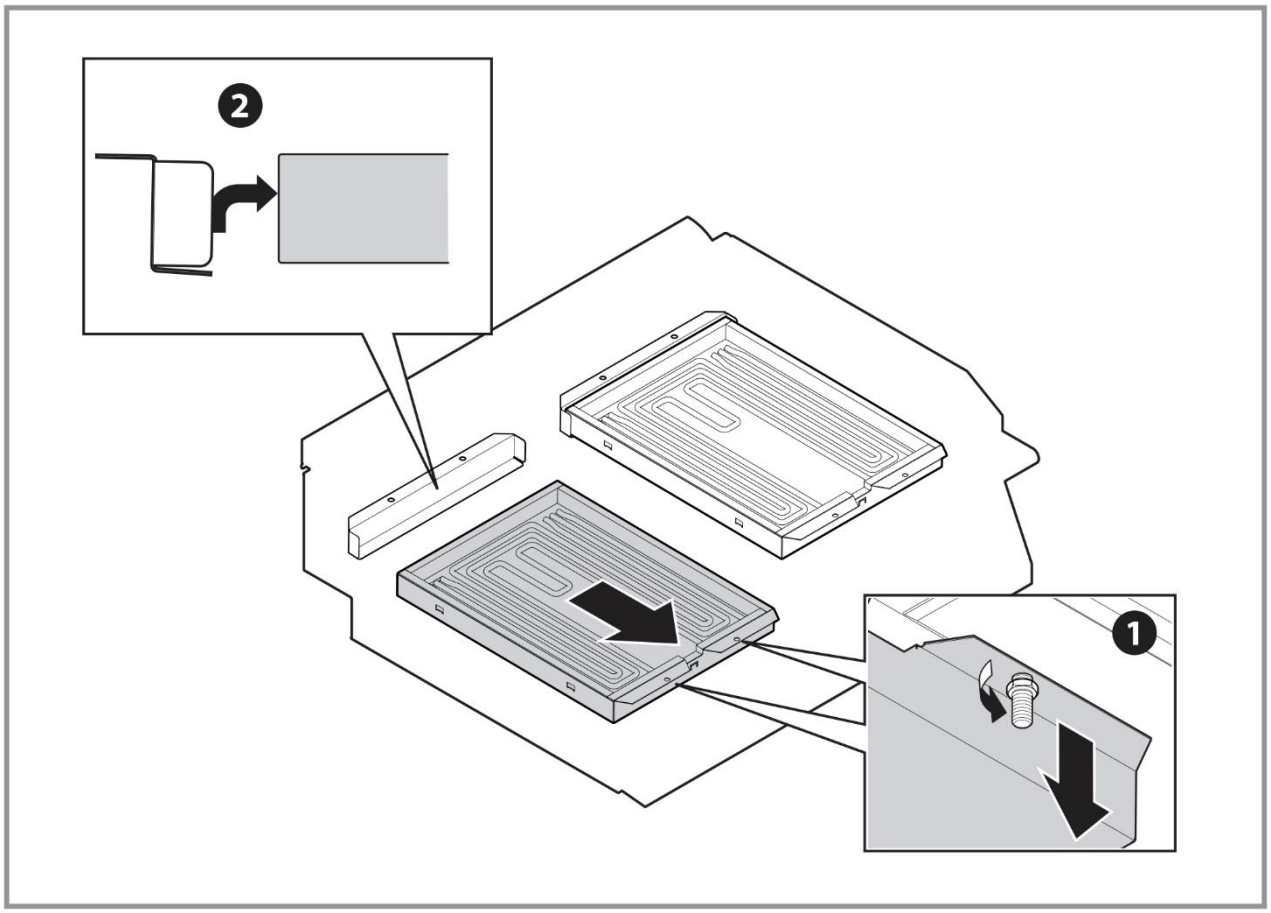
NOTE!

The thermostat and the safety thermostat bulbs are not inserted in the same groove and are not inserted at the same depth!!, this is important for the correct temperature detection. The depth of the grooves can be different so the two bulbs cannot be exchanged of position!!!.

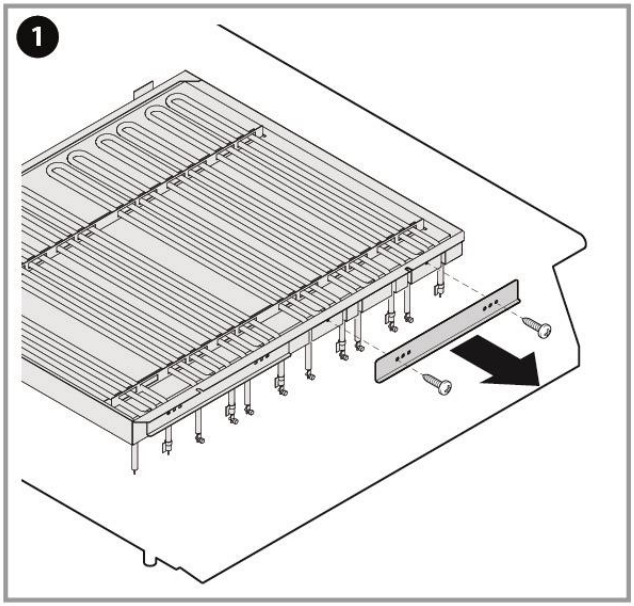


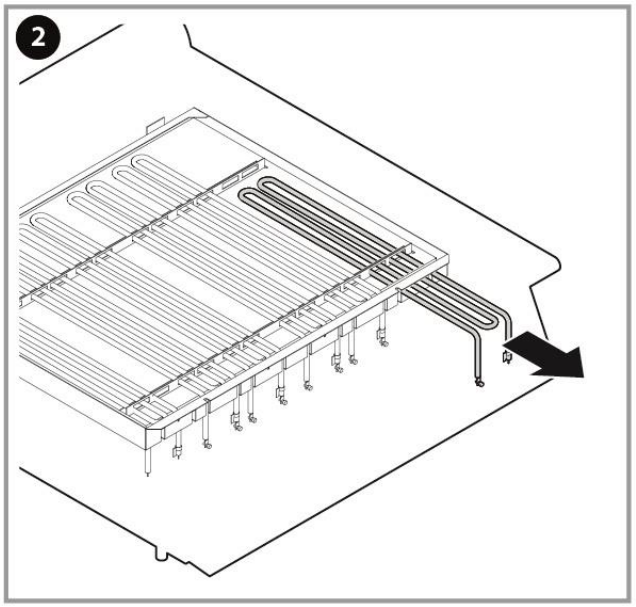
6.3.3.3 HEATING ELEMENT 700 & 900

700

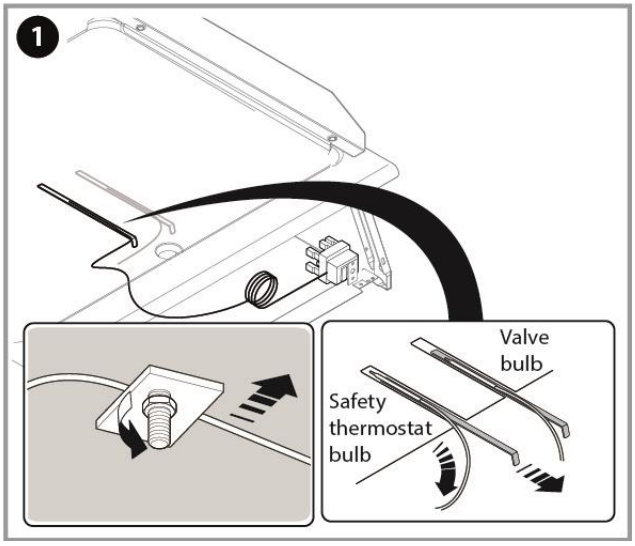


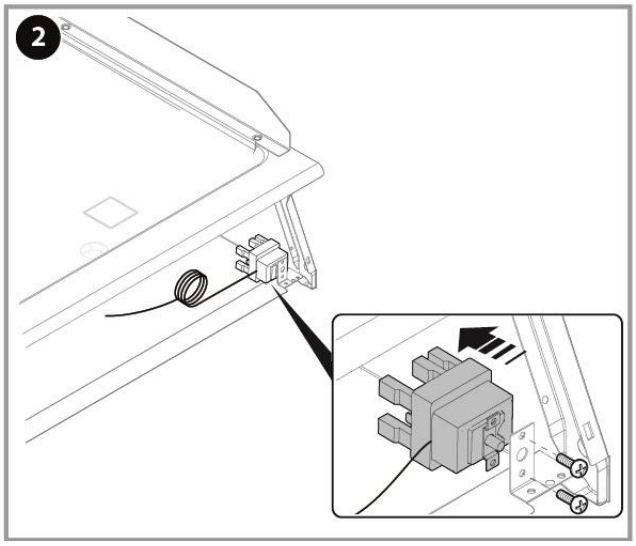
900





6.3.3.4 SAFETY THERMOSTAT 700 & 900





6.4 PREVENTIVE MAINTENANCE

All documentation for each PNC is available for authorized technicians on the web sites (PRIDE-SERVICE PORTAL- AGELUX etc..) and can be downloaded in file. For those that do not have access to the web sites, refer to your local country customer care.

7 RELATED DOCUMENTS

7.1 EXPLODED VIEW

All documentation for each PNC is available for authorized technicians on the web sites (PRIDE-SERVICE PORTAL- AGELUX etc..) and can be downloaded in file. For those that do not have access to the web sites, refer to your local country customer care.

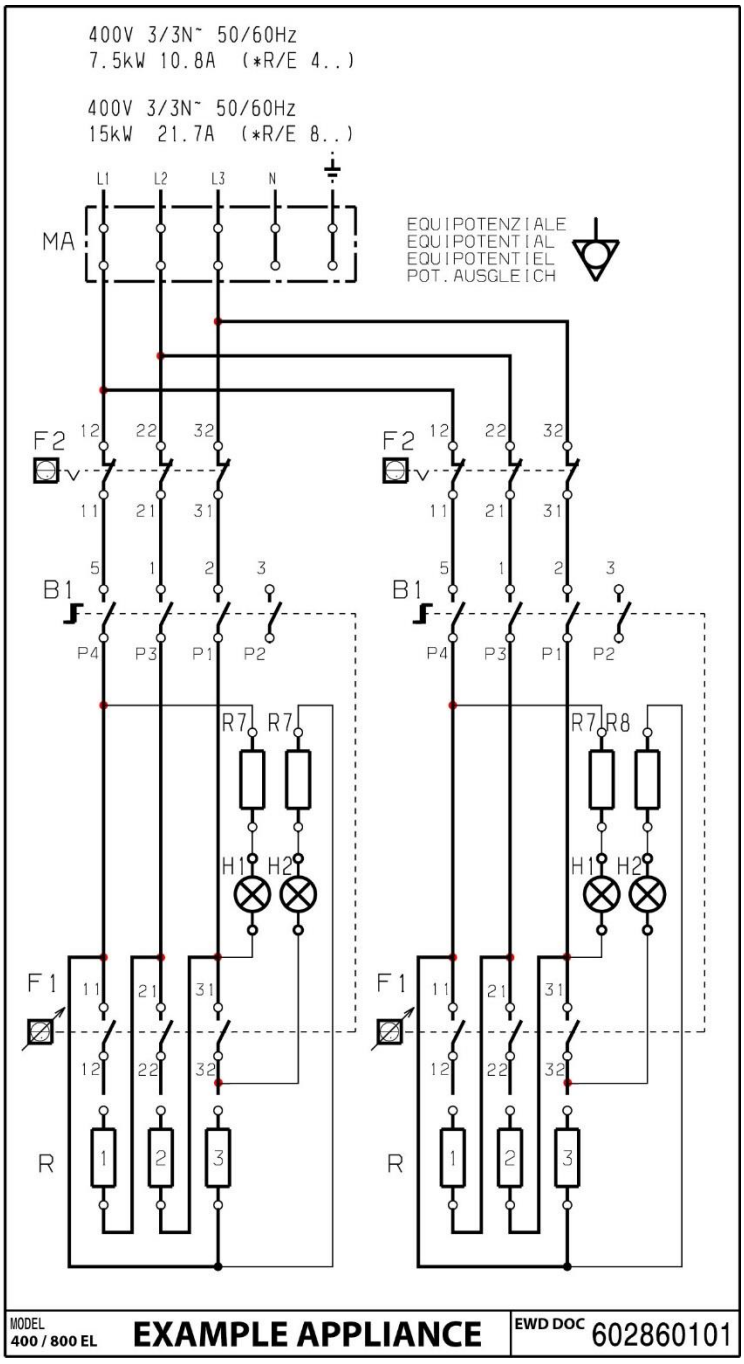
7.1.1 LIST OF THE VITAL PARTS / CONSUMABLES / WEAR AND TEAR

All documentation for each PNC is available for authorized technicians on the web sites (PRIDE-SERVICE PORTAL- AGELUX etc..) and can be downloaded in file. For those that do not have access to the web sites, refer to your local country customer care.

7.2 ELECTRICAL WIRING DIAGRAM

All documentation for each PNC is available for authorized technicians on the web sites (PRIDE-SERVICE PORTAL- AGELUX etc..) and can be downloaded in file. For those that do not have access to the web sites, refer to your local country customer care. The following EWD is a generic scheme for an electric appliance

F2	TEMPERATURE LIMITING THERMOSTAT
R7/R8	RESISTANCE
H2	THERMOSTAT LAMP
R1-3	HEATING ELEMENTS
H1	POWER ON LAMP
F1	THERMOSTAT
B1	MAIN SWITCH
MA	MAIN TERMINAL BOARD
400 / 800 EL EWD DOC	**EXAMPLE APPLIANCE** 602860101



7.3 GAS TABLES

Prease refer to the chart included in chapter § NOZZELS, see also § GAS CONVERSION

7.4 CERTIFICATES OF CONFORMITY

All documentation for each PNC is available for authorized technicians on the web sites (PRIDE-SERVICE PORTAL- AGELUX etc..) and can be downloaded in file. For those that do not have access to the web sites, refer to your local country customer care.

7.5 LIST OF AVAILABLE ACCESSORIES

A complete list of all accessory codes can be found, for each PNC, available for authorized technicians on the web sites (PRIDE-SERVICE PORTAL- AGELUX etc..) and can be consulted. For those that do not have access to the web sites, refer to your local country customer care.
Hese is a little part of codes as example to accessory codes available:

EXAMPLE OF ACCESSORY LIST AVAILABLE ONLINE:

	Int.code	Description	Status	C
	164255	SCRAPER FOR SMOOTH PL. FRY TOP	✓	
	206086	JUNCTION SEALING KIT	✓	
	206137	SUPPORT FOR "BRIDGE" SYSTEM 800 MM	✓	
	206138	SUPPORT FOR "BRIDGE" SYSTEM 1000 MM	✓	
	206139	SUPPORT FOR "BRIDGE" SYSTEM 1200 MM	✓	
	206140	SUPPORT FOR "BRIDGE" SYSTEM 1400 MM	✓	
	206141	SUPPORT FOR "BRIDGE" SYSTEM 1600 MM	✓	
	206308	BACK HANDRAIL 800 MM - MARINE	✓	
	206309	BACK HANDRAIL 1200 MM - MARINE	✓	
	206346	GREASE/OIL CONTAINER KIT FOR FRYTOPS	✓	
	206400	CHIMNEY GRID NET, 400MM-700&900LINE	✓	
	216044	SIDE HANDRAIL-RIGHT/LEFT HAND-900 LINE	✓	
	216047	FRONTAL HANDRAIL 800 MM	✓	
	216049	FRONTAL HANDRAIL 1200 MM	✓	
	216050	FRONTAL HANDRAIL 1600 MM	✓	
	216153	WATER DRAIN FOR FRY TOP FULL MODULE	✓	
	216186	LARGE HANDRAIL(PORTIONING SHELF)800 MM	✓	
	216278	2 SIDE COVERING PANELS H=250-D=900-ELUX	✓	

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