

metos

ELECTRIC GRIDDLE

OFTE 40B
OFTE 40C
OFTE 60B
OFTE 60BR

Installation and Operation Manual



INDEX

INSTALLATION INSTRUCTIONS ----- page --- 11

WARNINGS ----- page --- 11

INSTALLATION ----- page --- 11

Positioning

Assembly

In line union of the appliances

Electrical connection

Earth and unipotential connections

Important information specifically relating to appliances in the DROP-IN series

START-UP ----- page --- 11

Function check

Nominal heat input check

ANALYSIS OF SEVERAL FAILURES ----- page --- 11

Cooking plate does not heat up

Difficult or lacking temperature adjustment

REPLACEMENT OF PARTS SUBJECT TO CHANGE ----- page --- 12

Heating elements

Regulation thermostat

Safety thermostat

USE AND MAINTENANCE ----- page --- 12

WARNINGS ----- page --- 12

Safety devices

USE ----- page --- 12

Operation

Switching off heating

CLEANING AND MAINTENANCE ----- page --- 12

Cleaning chromed radiant plate

LIST OF PARTS SUBJECT TO CHANGE ----- page --- 12

INSTALLATION INSTRUCTIONS

WARNINGS

*Installation, adjustments and maintenance of the appliances must be done by authorized installers, in accordance with the safety standards in force. **The manufacturer declines any responsibility if such obligation is not observed.***

INSTALLATION

Positioning

- The overall/connection dimensions and the technical data are stated in the pages in the appendix.
- Install the appliances only in sufficiently aired rooms.
- Position appliances at least 5 cm from the nearby walls.
- The appliances are not suitable for built-in installation.

Assembly

- Remove the film which protects the external panels. Any glue remaining on these is to be removed with a suitable solvent.
- Assemble the spacer (if foreseen) by following the instructions enclosed with the spacer itself.

In line union of the appliances

- Put the appliances next to each other and level them at the same height.
- Unite the appliances using the special union joint-coverings supplied upon request.

Electrical connections

- Appliances are designed to operate at the voltage indicated on the rating plate.
- Each appliance must be connected to an independent mains supply of suitable capacity (total power indicated in “Technical data” table) with supplied flexible cable (features of which are indicated in table **T1**).
- Make sure that the cables length allows for the live wires to disconnect from terminal block before the yellow/green ground wire, in case of simultaneous pull.
- Automatic cutout omnipolar switches of suitable capacity (with contacts opening to at least 3 mm) and highly sensitive automatic differential protective devices must be fitted. These must ensure that there is no direct or indirect contact between live components and fault currents and the ground, in accordance with current regulations (maximum admissible leakage current 1 mA/kW).

Earth and unipotential connections

- Appliances must be earthed on terminals marked with the symbol \perp .
- Connect the metallic structure of every electrical appliance installed to the terminals, marked by

the symbol \perp (unipotential system).

Important information specifically relating to appliances in the DROP-IN series

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

START-UP

Function check electrical system

- Start-up the appliance following the instructions given; check function regularity and make sure that the controls and heating elements are in good working order, testing them with the various function positions.
- Appliances are provided with a safety thermostat which cuts off power supply to heating elements if regulation thermostat is faulty.

Nominal heat input check

- After installation and at each maintenance intervention check the heat input of the appliance.
- The nominal heat input is stated in the “Technical data” table.
- The appliance operates at the nominal heat input when the electrical power is the one stated in Table T1.

ATTENTION If the power supply value is not within the limits indicated in Table T1, interrupt the operation of the appliance and contact the electricity delivery body.

ANALYSIS OF SEVERAL FAILURES

Cooking plate does not heat up

- Check fuse valves
- Main switch off
- Insufficient power or wrong electrical connection
- Regulation thermostat faulty
- Wrong connection or elements faulty
- Safety thermostat activated or faulty

Difficult or lacking temperature adjustment

- Insufficient power or wrong electrical connection
- Regulation thermostat faulty
- Wrong connection or elements faulty

REPLACEMENT OF PARTS SUBJECT TO CHANGE

IMPORTANT Before carrying out repairs, unplug appliance from mains disconnecting the main switch. **Sealed components must not be tampered with.**

To reach electrical components, i.e. controls and

safety devices, remove drip collecting drawer and control panel.

Heating elements

- Pull out the control knobs and remove control panel. Disconnect and replace the faulty heating element.

Regulation thermostat

- Pull out the control knobs. Remove the front control panel. Remove the thermostat and disconnect it. Extract the bulb (thermostat) from its seat. Change the faulty component.

Safety thermostat

- Pull out the control knobs. Remove the front control panel. Remove the thermostat and disconnect it. Extract the bulb (thermostat) from its seat. Change the faulty component.

USE AND MAINTENANCE

WARNINGS

Caution , appliance with hot surfaces!



The appliance is for professional use and must be used by trained personnel. The appliance has to be used only for direct cooking of food, laying the food to be cooked (meat, hamburger, fish, vegetables, etc.) directly on the hot surface of the plate. Any other use of the appliance is considered improper.

It is absolutely forbidden to use the plate for indirect cooking of food, laying pots casseroles or pans containing food on the plate.

The installation and adaptation to other voltage must be done by qualified and authorized installers. In case of breakdown disconnect the main switch. Sealed components must not be tampered with.

For repairs consult only authorized service centres and ask for original spare parts only.

The manufacturer declines any responsibility if such obligations are not observed.

Carefully read this booklet and keep it in a safe place. Before using the appliance carefully clean all the surfaces that will come in contact with food.

Safety devices

The appliance is equipped with an additional manually-reset safety thermostat which automatically cuts off the electrical supply to the heating elements when the temperature of the plate exceeds the maximum working temperature (operating thermostat faulty). If this should occur, disconnect the appliance from the mains electrical supply and contact your nearest customer service centre.

USE

Operation

To switch on heating of cooking plate (green and orange pilot lamps on) turn the thermostat knob on the desired working position.

0 off

50 °C minimum temperature

100÷200 °C intermediate temperatures

300 °C maximum temperature

Switching off heating

- Turn thermostat knob on position **0**.

CLEANING AND MAINTENANCE

- Before any cleaning operation disconnect the electrical supply (if present).
- Clean stainless steel surfaces daily with water and non abrasive common detergents, rinse and dry thoroughly.
- Do not use iron scouring pads or chlorate products.
- Never use sharp tools to handle the food during cooking or to clean the chromed radiant plate, as these may damage or ruin the finished surface.
- Do not use sharp objects which can scratch and ruin the steel surface.
- Do not use corrosive products to clean the floor under the appliance.
- Do not wash the appliance with water jets.
- Before a long period of inactivity disconnect the main switch. Proceed to its thorough cleaning.
- At least twice a year, ask for the intervention of an authorized technician authorized for checking the appliance. It is advisable in any case to stipulate a maintenance contract.

Cleaning chromed radiant plate

- Never use abrasive materials or detergents.
- Never use chemical agents (e.g. oven cleaner).
- The plate should be kept clean at all times and any food residue left on the surface must always be removed immediately after use. This type of encrustation can be removed more easily when the plate reaches a temperature of 140°C, pouring over ice flakes or cubes and easing off the residue with the help of a suitable scraper.
- Once the plate has cooled down (to 80-100°C), wipe over the surface with a cloth soaked in water or vinegar.
- Once the plate has cooled completely, clean the surface with a non-scratch cleaning cream/fluid to bring back its original shine.
- Rinse and wipe over the plate with a damp cloth. Dry.

LIST OF PARTS SUBJECT TO CHANGE

- Heating element for cooking plate
- Cooking plate
- Thermostat
- Safety thermostat
- Knob for thermostat
- Knob for safety thermostat
- Pilot lamps
- Switch

TECHNICAL DATA

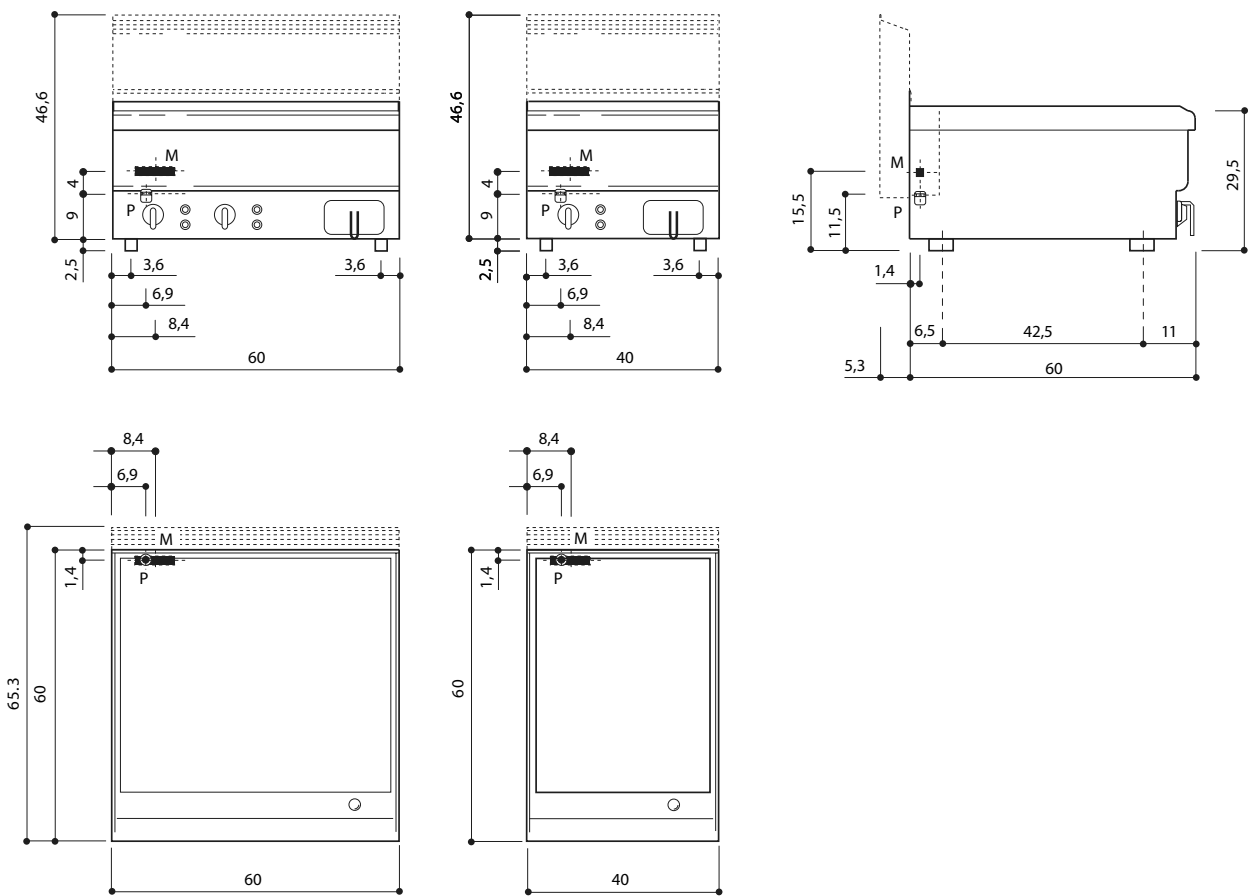
T1

MOD.	Total power			H 07	Ø			H 07	Ø
	kW	V	A	RN-F	MIN MAX mm	V	A	RN-F	MIN MAX mm
OFTE40B	3,9	3NAC 400V	5,6	5 x 1	9+14	-	-	-	-
OFTE40C	3,9	3NAC 400V	5,6	5 x 1	9+14	-	-	-	-
OFTE-60B, OFTE-60BR	7,8	3NAC 400V	11,3	5 x 1,5	9+14	-	-	-	-

OFTE-40...
OFTE-60...

ASENNUSKUVA - INSTALLATIONS-BILD - INSTALLATION DIAGRAM

(Mitat cm - Mått cm - Measurements cm)



M Verkkoliitin - Nätanslutning - El. power connection blocks

P Sähkökaapelin vedonpoisto - Dragavlastare - Electric cable stress relief

OFTE-40...

BE62TL.

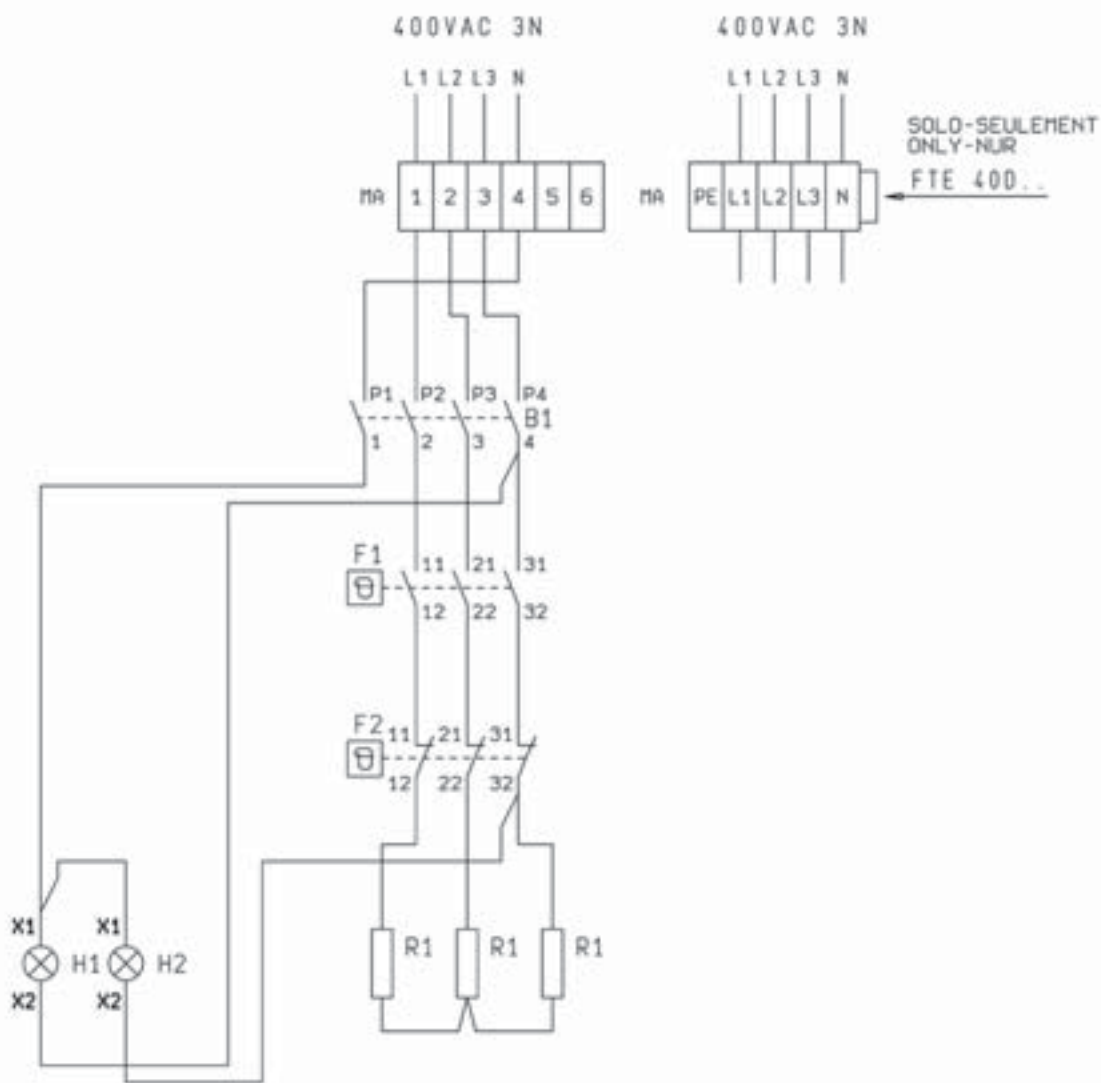
8IE-40...

DIS.N. 1049121200

DATA 17-10-1996

MOD. FTE-40...

DESCRIZIONE MODIFICA	DATA	FIRMA	MOD.	DESCRIZIONE MODIFICA
AGGIUNTA MA PER MODELLI OROP-IN	22-02-81	NARDINI		
AGGIUNTO MODELLI SILKO	30-04-84	NARDINI		
AGGIUNTO MODELLO OLIS	27-07-85	NARDINI		
DISegnato Da:	PA5000T	APPROVATO Da:		



SOLO-SEULEMENT ONLY-NUR
FTE 400...

B1	INTERRUTTORE	INTERRUPTEUR	CUT-OFF SWITCH	KYTKIN
F1	TERMOSTATO DI LAVORO	THERMOSTAT	THERMOSTAT	TERMOSTAATTI
F2	TERMOSTATO DI SICUREZZA	THERMOSTAT DE SECURITE'	SAFETY THERMOSTAT	TURVATERMOSTAATTI
H1	SPIA VERDE	LAMPE VERT	GREEN PILOTLIGHT	VIHREÄ MERKKILAMPPU
H2	SPIA ARANCIO	LAMPE ORANGE	ORANGE PILOTLIGHT	ORANSSI MERKKILAMPPU
MA	MORSETTIERA ARRIVO LINEA	BORNES ARRIVEE LIGNE	TERMINAL BLOCK	VERKKOLIITIN
R1	RESISTENZA	RESISTANCE	HEATING ELEMENT	LÄMMITYSVASTUS

POTENZA TOTALE-PUISSANCE TOTALE
HEAT INPUT-ANSCHLUSSWERT

3.9 KW	400 VAC 3N	5.6 A	
	XX VAC XX	XX A	50-60Hz
	XX VAC XX	XX A	

OFTE-60...

8E63TL.

8IE-60...

DIS.N. 1049121400

DATA 17-10-1996

MOD. FTE-60...

DESCRIZIONE MODIFICA

DATA

FIRMA

MOD.

DESCRIZIONE MODIFICA
 AGGIUNTA MA PER MODELLI OROP-IN
 AGGIUNTO MODELLI SILKO
 AGGIUNTO MODELLO OLIS

DATA

FIRMA

MOD.

DISEGNATO DA:
PAS900T

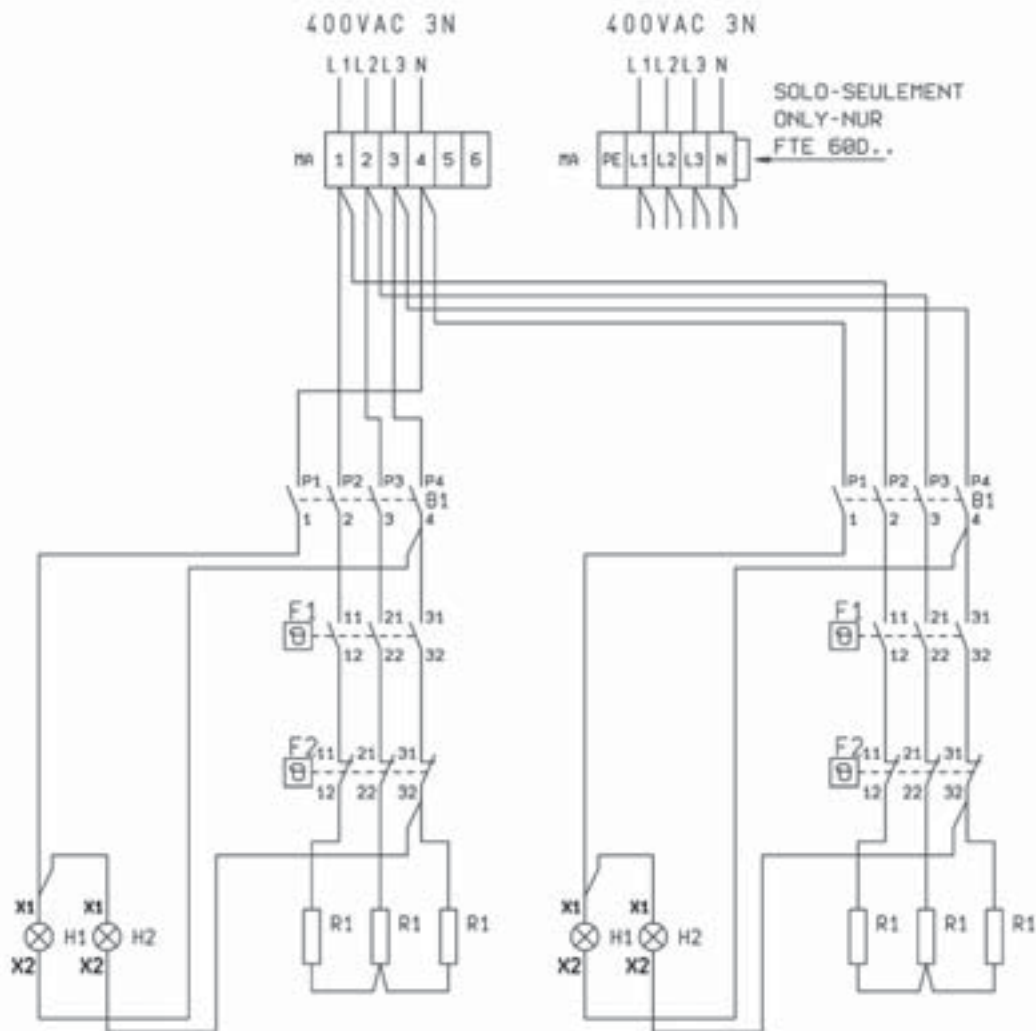
APPROVATO DA:
-

B1 INTERRUTTORE
 F1 TERMOSTATO DI LAVORO
 F2 TERMOSTATO DI SICUREZZA
 H1 SPIA VERDE
 H2 SPIA ARANCIO
 MA MORSETTIERA ARRIVO LINEA
 R1 RESISTENZA

INTERRUPTEUR
 THERMOSTAT
 THERMOSTAT DE SECURITE'
 LAMPE VERT
 LAMPE ORANGE
 BORNES ARRIVEE LIGNE
 RESISTANCE

CUT-OFF SWITCH
 THERMOSTAT
 SAFETY THERMOSTAT
 GREEN PILOTLIGHT
 ORANGE PILOTLIGHT
 TERMINAL BLOCK
 HEATING ELEMENT

KYTKIN
 TERMOSTAATTI
 TURVATERMOSTAATTI
 VIHREÄ MERKKILAMPPI
 ORANSSI MERKKILAMPPI
 VERKKOLIITIN
 LÄMMITYSVASTUS



POTENZA TOTALE-PUISSANCE TOTALE
 HEAT IMPUT-ANSCHLUSSWERT

7.8 KW 400 VAC 3N 11.2 A 50-60Hz
 XX VAC XX XX A
 XX VAC XX XX A

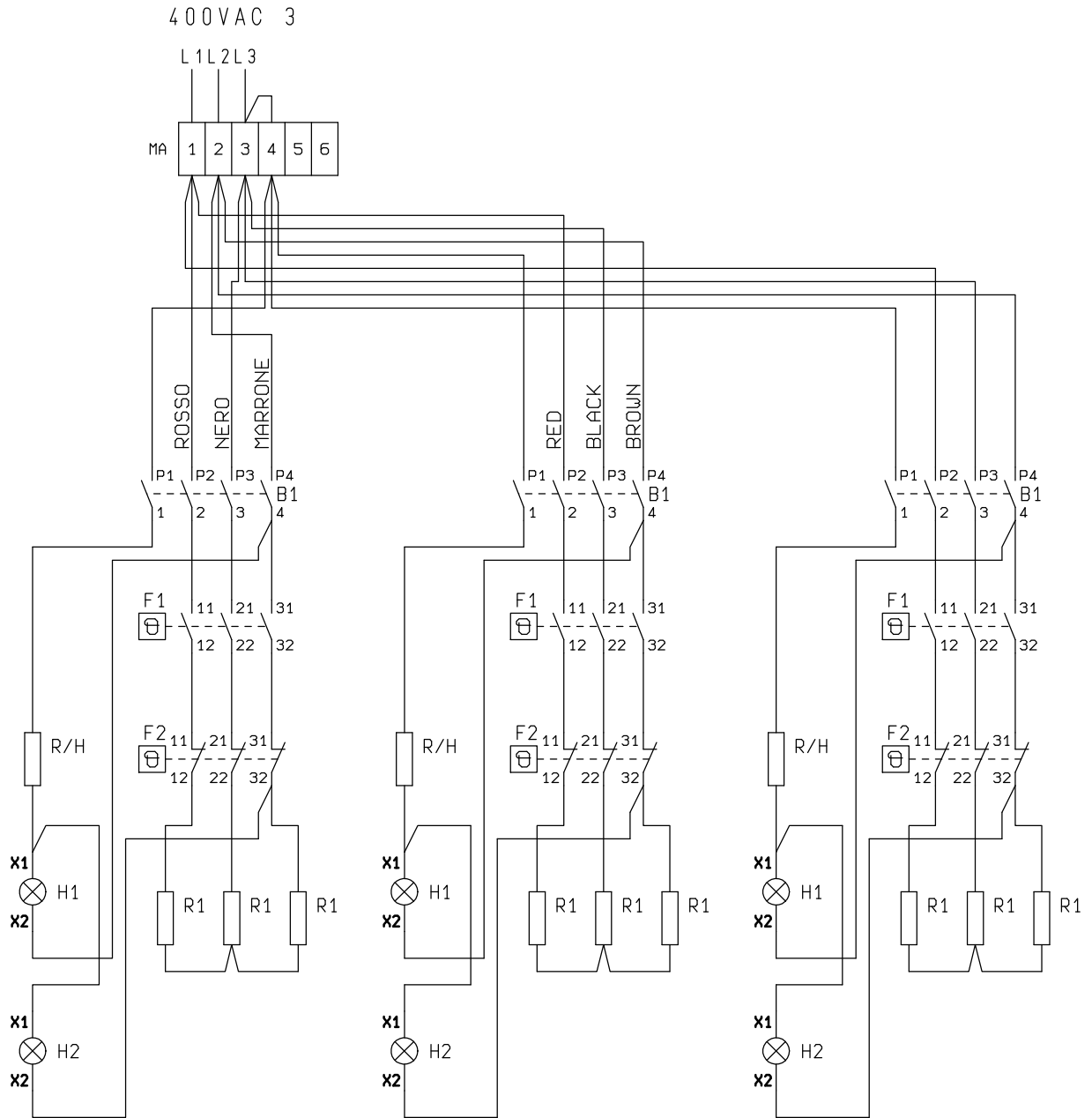
BE65T...
 FTE-100CRL
 FTE-100BR

DIS.N. FS1049121600

DATA 24-11-2004

MOD. FTE-100B

DESCRIZIONE MODIFICA	DATA	FIRMA	MOD.	DESCRIZIONE MODIFICA	DATA	FIRMA	MOD.
DESCRIZIONE MODIFICA	DATA	FIRMA	MOD.	DESCRIZIONE MODIFICA	DATA	FIRMA	MOD.
DISEGNATO DA: NARDINI							
APPROVATO DA:							



B1	INTERRUTTORE	INTERRUPTEUR	CUT-OFF SWITCH	EIN-AUS SCHALTER
F1	TERMOSTATO DI LAVORO	THERMOSTAT	THERMOSTAT	THERMOSTAT
F2	TERMOSTATO DI SICUREZZA	THERMOSTAT DE SICURITE'	SAFETY THERMOSTAT	TEMPERATURBEGRENZER
H1	SPIA VERDE	LAMPE VERT	GREEN PILOTLIGHT	GRUENE LAMPE
H2	SPIA ARANCIO	LAMPE ORANGE	ORANGE PILOTLIGHT	ORANGE LAMPE
MA	MORSETTIERA ARRIVO LINEA	BORNES ARRIVEE LIGNE	TERMINAL BLOCK	ANSCHLUSSKLEMME
R1	RESISTENZA	RESISTANCE	HEATING ELEMENT	HEIZKORPER
R/H	RESISTENZA	RESISTANCE	HEATING ELEMENT	HEIZKORPER

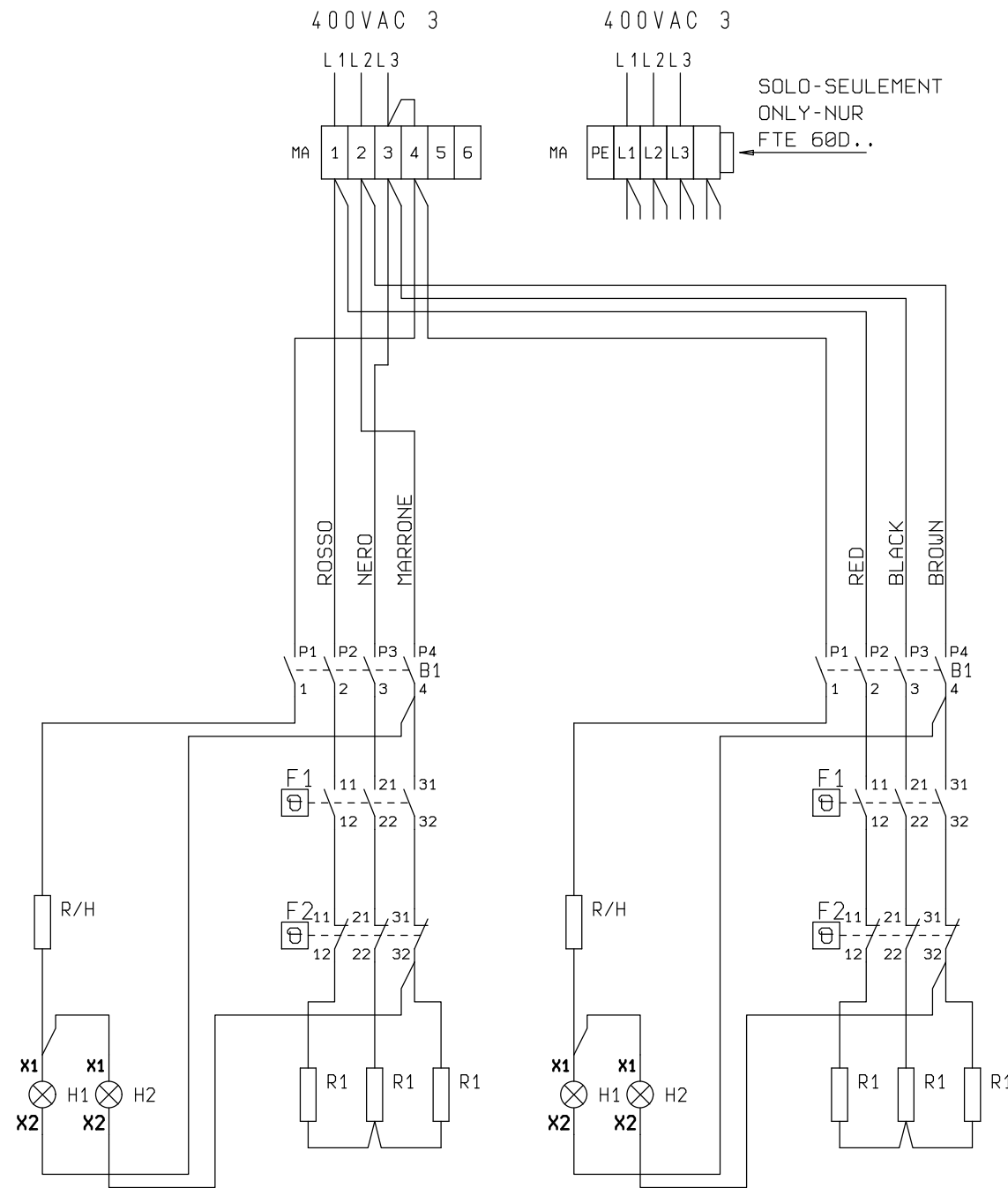
POTENZA TOTALE-PUISSANCE TOTALE
 HEAT IMPUT-ANSCHLUSSWERT

400 VAC 3 16.8 A
 11.7 KW XX VAC XX XX A 50-60Hz
 XX VAC XX XX A

OFTE-60...
BE63TL..
BIE-60...

DIS.N. FS 1049121400
DATA 04-09-07
MOD. FTE-60...

DESCRIZIONE MODIFICA	DATA	
	FIRMA	
	MOD.	
	DESCRIZIONE MODIFICA	
DESCRIZIONE MODIFICA	DATA	
	FIRMA	
	MOD.	
	DESCRIZIONE MODIFICA	
DISEGNATO DA: NARDINI	DATA	
	FIRMA	
APPROVATO DA:	DATA	
	FIRMA	



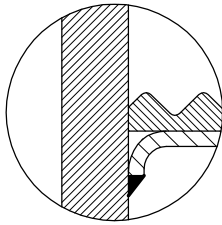
SOLO-SEULEMENT
ONLY-NUR
FTE 60D..

B1	INTERRUTTORE	INTERRUPTEUR	CUT-OFF SWITCH	EIN-AUS SCHALTER
F1	TERMOSTATO DI LAVORO	THERMOSTAT	THERMOSTAT	THERMOSTAT
F2	TERMOSTATO DI SICUREZZA	THERMOSTAT DE SICURITE'	SAFETY THERMOSTAT	TEMPERATURBEGRENZER
H1	SPIA VERDE	LAMPE VERT	GREEN PILOTLIGHT	GRUENE LAMPE
H2	SPIA ARANCIO	LAMPE ORANGE	ORANGE PILOTLIGHT	ORANGE LAMPE
MA	MORSETTIERA ARRIVO LINEA	BORNES ARRIVEE LIGNE	TERMINAL BLOCK	ANSCHLUSSKLEMME
R1	RESISTENZA	RESISTANCE	HEATING ELEMENT	HEIZKORPER
R/H	RESISTENZA	RESISTANCE	HEATING ELEMENT	HEIZKORPER

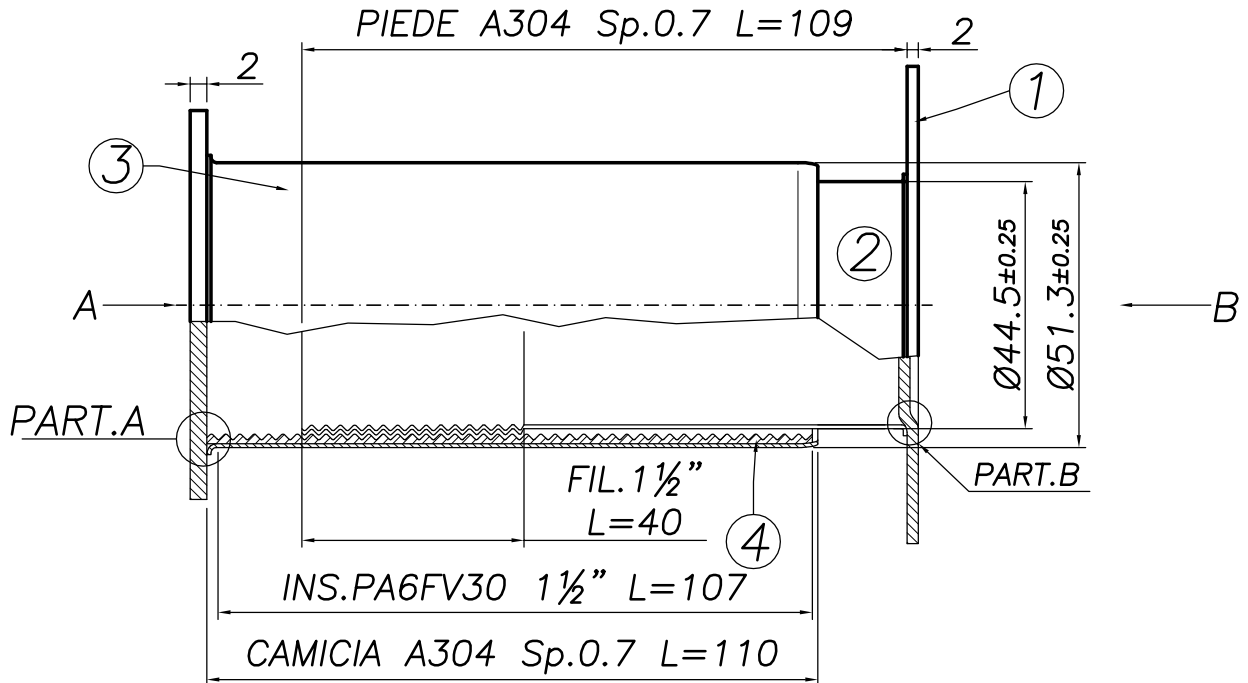
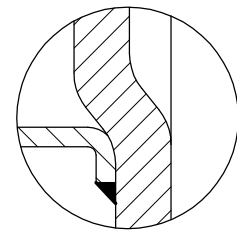
POTENZA TOTALE-PUISSANCE TOTALE 7.8 KW 400 VAC 3 11.2 A
HEAT IMPUT-ANSCHLUSSWERT XX VAC XX XX A 50-60Hz

N. rev	Nota di revisione	Data	Firma	Controllo

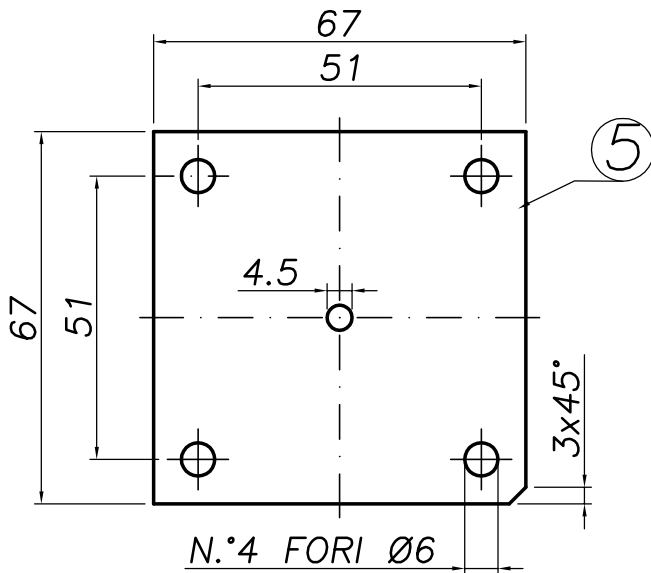
PART.A
SALD.CONTINUA TIG.
SCALA 5:1



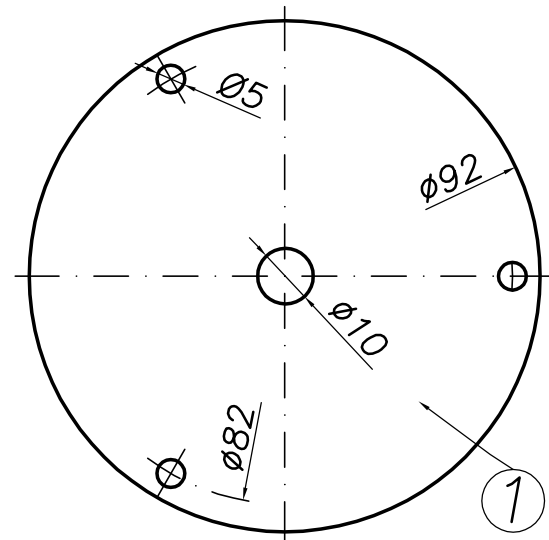
PART.B
SALD.CONTINUA TIG.
SCALA 5:1



VISTA DA A



VISTA DA B



5	1	PIASTRA 67x67 Sp.2 A304 N.°4 FORI Ø6	Q56
4	1	INS.FILETTATO NYLON 30% F.V.	IN107FN
3	1	CAMICIA A304 Sp.0.7 SAT. S.B. Ø51.3	CA113G07C
2	1	PIEDE REG. A304 Sp.0.7 SAT. S.B. Ø44.5	PA109C07C
1	1	PIASTRA A304 Ø92X2	C3
RIF.		QUANTITA'	TITOLO, NOME, DESIGN., MAT., DIMENSIONE, ETC.
RIF.		QUANTITA'	N.° ARTICOLO/RIFERIMENTO
Nome file OLIS_AA109GCNQ56CA3C3_0115119110		Foglio 1/1	CLIENTE OLIS
Approvato da - data ODORICO A. - 17.05.04		Scala A.D.	TITOLO: ASS. PIEDE 1"1/2 REG.115-198mm
Disegnato da SIMONATO A.		Modifica 00	DISEGNO AA109GCNQ56CA3C3
Via Petrarca ,45 - 33050 RIVIGNANO (UD)		CODICE ARTICOLO 0115119110	
LA STEELFORM S.r.l. SI RISERVA A TERMINI DI LEGGE LA PROPRIETA' DI QUESTO DISEGNO CON DIVIETO DI RIPRODURLO O RENDERLO NOTO A TERZI SENZA LA SUA AUTORIZZAZIONE			

TOLLERANZE GENERALI

LUNGHEZZE: ± 1/2 IT15 UNI-ISO 286/2	ANGOLI: 30°	TEORICO Kg.	PRATICO Kg. 00
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PESO

Nome file: OLIS_AA109GCNQ56CA3C3_0115119110

Foglio: 1/1

STEELFORM S.R.L.
Via Petrarca ,45 - 33050 RIVIGNANO (UD)