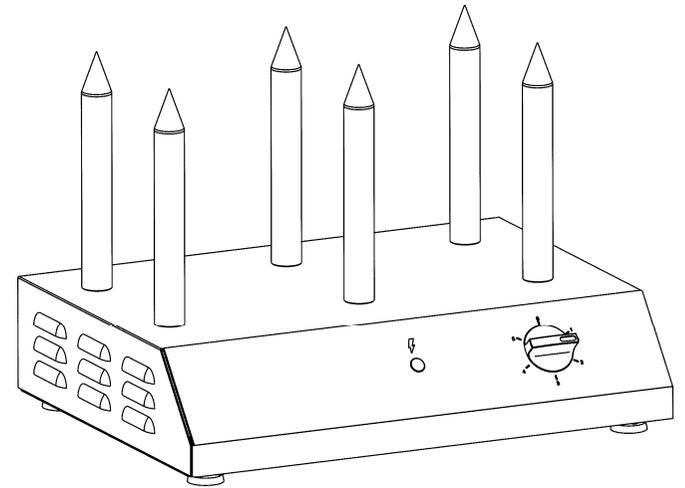


**SERVICE CENTRE
AUTHORISED RESELLER**

USE AND MAINTENANCE MANUAL



Ed. 07/2008

BREAD WARMER

INTRODUCTION

- This manual is meant to provide the client with all of the information regarding the appliance and the related safety norms, together with the instructions for use and maintenance that allow the best use of the hot-dog grill, keeping its optimal efficiency over the years.
- This manual should be supplied to the users of the appliance as well as to the maintenance personnel.

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CHAP. 7 - MAINTENANCE

7.1 - GENERAL

Before starting maintenance:

- Unplug the appliance and completely isolate it from the rest of the system.
- Turn the power regulator to "0".

7.2 - LEVELING FEET

Over the years, the leveling feet may deteriorate or lose their elasticity, thus reducing the stability of the appliance. They should be then replaced periodically.

7.3 - POWER CORD

Periodically check that the power cord is not worn out; if so, please contact our "SERVICE CENTRE" to have it replaced.

7.4 - FAILURES

In the event of failures or defects, please call our "SERVICE CENTRE".

CHAP. 8 - DISPOSAL OF THE MACHINE

8.1 - PUTTING THE MACHINE OUT OF SERVICE

If for some reason, you decide to put the machine out of service, make sure nobody can use it: **disconnect it from the mains and eliminate the electrical connections.**

8.2 - WEEE Waste of Electric and Electronic Equipment



Directive 2002/95/EC, 2002/96/EC and 2003/108/EC on the restriction of the use of certain hazardous substances in electrical and electronic equipment, and waste electrical and electronic equipment

This symbol, crossed out wheeled bin, on the product or on its packaging indicates that this product must not be disposed of with your other household waste.

Separate waste collection of this appliance is organised and managed by the manufacturer. It is the user's responsibility to contact the manufacturer and follow the waste treatment system the manufacturer has adopted for separate waste collection.

The separate collection and recycling of your waste equipment at the time of disposal will help to conserve natural resources and ensure that it is recycled in a manner that protects human health and the environment.

5.2 - LOADING AND COOKING OF THE PRODUCT

Follow the procedure indicated below:

2. turn the graded knob to heat the element;
5. load the bread rolls onto the bread heating bars;
6. **WARNING!** do not make the Bread Warmer work without loading it before;
7. once cooking has been completed, turn the power regulator to "0";
8. do not use the Bread Warmer on the "indefinite" position for over 20-30 minutes (in this operating mode, the element remains continuously active).

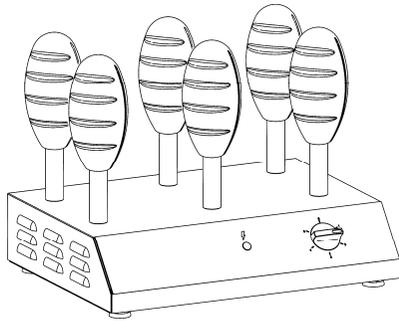


FIG. n°7 - View of the appliance during processing

CHAP. 6 - ORDINARY CLEANING

6.1 - GENERAL

Before carrying out maintenance:

- 1) turn the power regulator to "0";
unplug the appliance and completely isolate it from the rest of the system
- The appliance should be cleaned at least once a day or more frequently, if necessary.
 - Cleaning should be extremely accurate for those parts of the Bread Warmer that come into direct or indirect contact with bread.
 - The Bread Warmer should never be cleaned by means of water-cleaners and high-pressure jets of water (so as to prevent water to penetrate and damage the inside of the machine); brushes and tools likely to damage the appliance should not be used.

CHAP. 7 - MAINTENANCE

- 7.1 - GENERAL
- 7.2 - LEVELING FEET
- 7.3 - POWER CORD

page 11

CHAP. 8 - DISPOSAL OF THE MACHINE

- 8.1 - PUTTING THE MACHINE OUT OF SERVICE
- 8.2 - WEEE Waste of Electric and Electronic Equipment

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CHAP. 1 - INFORMATION ON THE APPLIANCE

1.1 - GENERAL PRECAUTIONS

- The Bread Warmer grill should be used by experienced personnel only, who should be informed of the safety norms contained in this manual.
- In case of personnel turnover, training is to be provided in advance.
- Before starting cleaning and maintenance, disconnect the appliance plug from power supply.
- Carefully assess the residual risks when removing the safety devices to carry out cleaning and maintenance on the Bread Warmer.
- Cleaning and maintenance require great concentration.
- A regular inspection of the power supply cords is absolutely necessary; a worn-out damaged cord can expose users to serious electric shock hazard.
- Should the hot-dog and/or the hot-dog grill show malfunctions, it is recommended not to use them and to abstain from trying to repair them; please contact the "SERVICE CENTRE".
- It is recommended not to use these appliance for purposes other than the ones listed above and for non-alimentary products.
- The manufacturer is not liable in the following cases:
 - ⇒ if the machine has been tampered by non-authorized personnel;
 - ⇒ if some parts have been substituted by non original spare parts;
 - ⇒ if the instructions contained in this manual are not followed **accurately**;
 - ⇒ if the machine surface is not cleaned with the right product.

1.2 - APPLIANCE DESCRIPTION

1.2.1 - general description

The Bread Warmer was entirely designed and constructed in order to guarantee:

- the maximum safety of use, cleaning and maintenance;
- the most hygienic use, thanks to an accurate selection of the materials that come into contact with food and to the elimination of corners in the parts that come into contact with the Bread Warmer, in order to allow easy and complete cleaning and disassembly;
- sturdy and stable components;
- great handiness.

1.2.2 - construction characteristics

The Bread Warmer is made of the following materials:

- body in steel;
- anodized aluminium Bread heaters.

4.4 - OPERATION CONTROL

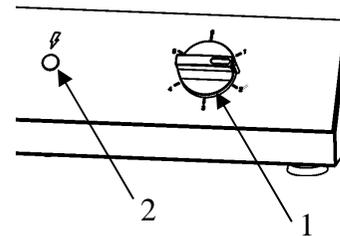
Before starting the testing procedure, make sure the Bread Warmer is plugged in and then test the appliance following the procedure below:

1. turn the power regulator from position "0" to "2";
2. the pilot light will switch on after the heating element has been activated;
3. check the temperature increase of the bread heating bars by approaching the hand without directly touching them;
4. once the test has been completed, switch the power regulator back to "0";
5. the pilot light will switch off after the heating element has been disactivated;
6. wait for the heat on the bread heating bars .

CHAP.5 - USE OF THE MACHINE

5.1 - CONTROLS

The controls are placed on the machine as shown in the figure below.



1. Power regulator from "0" (appliance turned off) to "indefinite" (max power).
2. Pilot light signalling that the heating element has been switched on.

FIG. n°6 - Location of controls

CHAP. 4 - INSTALLATION

4.1 - APPLIANCE POSITIONING

Once the Bread Warmer has been taken out of the package, remove the plastic film before operating the appliance (make sure the film has been completely removed and never use abrasive substances).

The top on which the appliance is to be located should cover the entire supporting area (see Tab. no. 1 Technical Data on page 6), and therefore large enough, well leveled, dry, smooth, sturdy and stable.

4.2 - ELECTRIC CONNECTIONS

4.2.1 - electric connections of the Bread Warmer

The Bread Warmer is provided with a power supply cord; length 1.5 m and a "SHUKO" plug.

Connect the Bread Warmer at 230 Volt 50 Hz, installing a 15A, $\Delta I = 0.03A$ magnetothermal switch. Now make sure that the earthing device is perfectly functioning.

Also check that the data on the reference - code no. plate (FIG. no. 4) correspond to the data on the consignment and delivery documents.

Mod.	_____
Matr.	_____ Watt.
_____	H.p. _____ A. _____ Hz.
○	_____ ~ Volts. _____ Kg. ○
Anno	_____

FIG. n°4 - Reference - code no. plate

4.3 - ELECTRIC CONNECTIONS

4.3.1 - electric connections of the system (see FIG. n.°5)

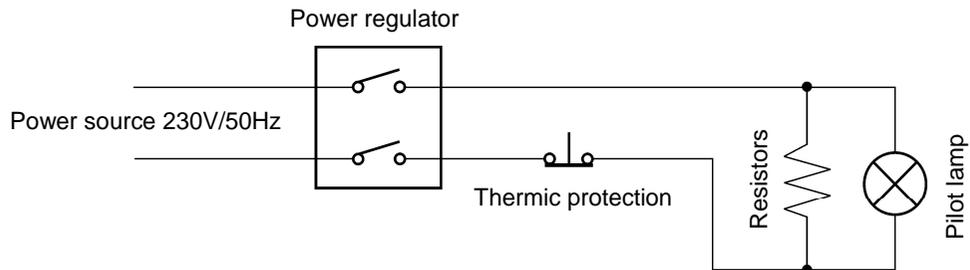
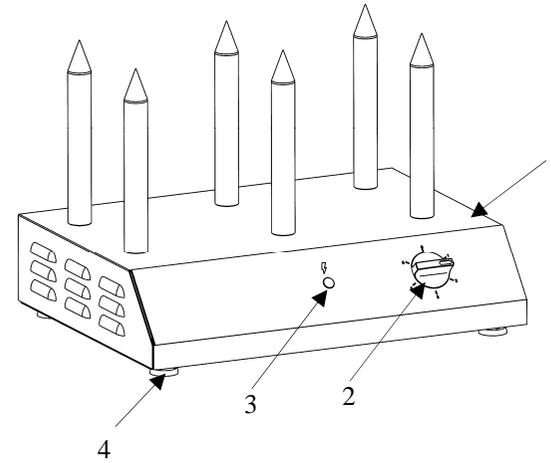


FIG. n°5 - Electric system

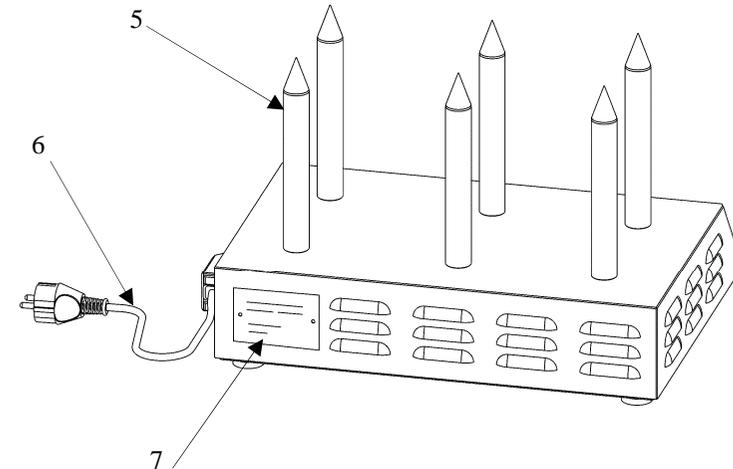
1.2.3 - appliance configuration

FIG. n°1 - Overall view of the Bread Warmer



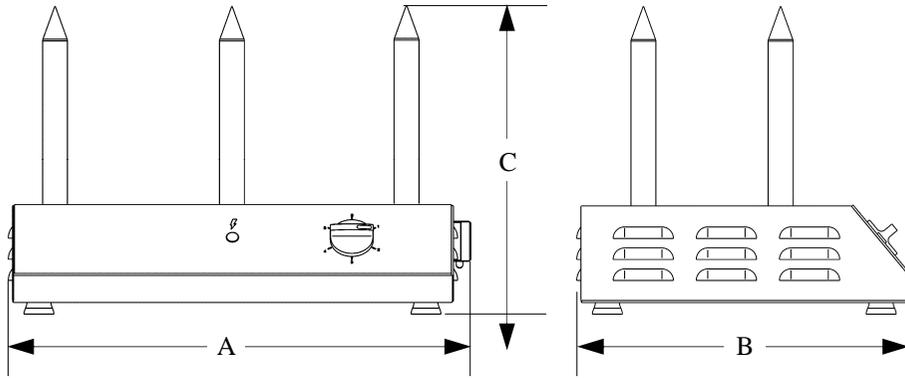
LEGEND:

1. Body
2. Power regulator
3. Pilot light
4. Feet
5. Bread heating bars
6. Power supply cord
7. Reference - code no. plate



CHAP. 2 - TECHNICAL DATA

FIG. n°2 - General view of the machine



TAB. n°1 - OVERALL DIMENSIONS AND TECHNICAL CHARACTERISTICS.

Model		Bread Warmer
A x B x C	mm	450x320x365
Power source	mm	230V 50/60Hz F+N
Ppwer	watt	875
Bread heaters	n.	6
Net weight	kg	8

WARNING: The electrical characteristics for which the appliance is designed are indicated on the reference plate applied on the side of the appliance; before connecting to power supply, please read par. 4.2.

CHAP. 3 - APPLIANCE RECEIPT

3.1 - APPLIANCE SHIPMENT (see FIG. n°3)

Our Bread Warmer leaves the warehouse after it has been carefully packed; the packaged is composed of:

- a strong cardboard box + inside protections;
- the machine;
- this manual;
- EC conformity declaration.

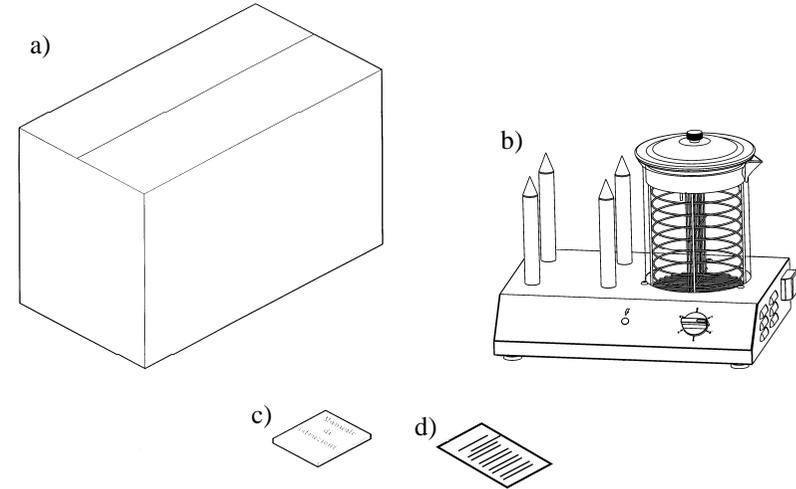


FIG. n°3 - Package description

3.2 - PACKAGE CHECK UPON RECEIPT

Upon receipt of the package, make sure it does not show any damage on the outside and open it, checking that all the material is inside (see FIG. no° 3). If the package has suffered from rough handling, shocks or crashes, contact the courier and file a detailed report on the possible damages to the appliance within 3 days after the delivery date.

3.3 - PACKAGE DISPOSAL

The package components (box, pallets, plastic straps and polyurethane foam blocks) can be disposed of as ordinary urban solid waste. Should the appliance be installed in Countries where specific regulations apply, the package will have to be disposed of accordingly.