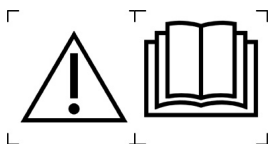

INDUCTION COOKERS



CI720G - CI740G - CI720T - CI740T
CI920G - CI940G - CI920T - CI940T

ENGLISH: Installation, Use and Maintenance Manual



03/2017



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Dear Customer,

Thank you for purchasing one of our products.

This appliance is part of a full range of equipment specifically designed for the food & beverage industry. They are appliances that combine ease of use and ergonomics in a pleasant and modern design.

The appliance has a 12 month warranty against any manufacturing defects which is effective as of the date indicated on the sales invoice. The warranty covers normal operation of the appliance and does not include consumable materials (light bulbs, etc.) and failures due to installation, maintenance, incorrect repairs and cleaning, tampering and improper use.

The manufacturer reserves the right to make changes at any time it deems necessary or useful.

1. INSTALLATION

1.1 General and safety warnings

- Read this manual thoroughly before installation and use of the oven, as it provides important instructions regarding its safe installation, use and maintenance.
- Keep the manual in a location that can be easily accessed by the operators for further consultation.
- Always include the manual if the appliance is transferred; if necessary, request a new copy from the authorised dealer or directly from the manufacturer.
- As soon as the packaging is removed, make sure the appliance is in good condition and there is no damage caused during transportation. Never install or use a damaged appliance; if in doubt, contact the after-sales technical assistance or your local dealer immediately.
- Before connecting the appliance, check that the power cable supplied is not damaged. If damaged, the cable must be replaced by a service technician or qualified personnel.
- For direct connection to the mains, a device, sized according to the load, must be placed between the appliance and the mains itself, which ensures disconnection. Its contacts should have a minimum opening distance that enables complete disconnection under the conditions of category III overvoltage, according to installation rules.
- As the packaging material is potentially dangerous, it must be kept out of reach of children or animals and disposed of correctly in compliance with local regulations.

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- Before installing the equipment, check that the systems are compliant with the regulations in force in the country of use and with that stated on the information plate.
 - Installation or maintenance different to those indicated in the manual can cause damage, injury or fatal accidents.
 - Installation, extraordinary maintenance and repair operations on the equipment must only be performed by professionally qualified personnel and following the manufacturer's instructions.
 - During assembly of the equipment, those not involved with the installation should not pass through or stay in the working area.
 - The appliance was designed to cook foodstuffs in indoor environments and must only be used for this function. Any different use must therefore be avoided as it is considered improper and dangerous.
 - The appliance must only be used by personnel who have been appropriately trained in its use. To avoid the risk of accidents or damage to the equipment, it is essential that the staff is constantly trained with regard to safe operation.
 - The appliance must not be used by persons with reduced physical, sensory or mental capacities or by those who do not have the necessary experience or knowledge unless they are supervised or instructed in the use of the equipment by a person who is responsible for their safety.
 - Users of pacemakers or other medical electronic devices must use the apparatus with care. Consult a doctor and/or the manufacture of the medical device regarding the suitability for use near the hob.

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- The appliance must be placed in a suitably ventilated room to prevent the excessive accumulation of harmful substances in the air.
 - Children must be supervised to ensure they neither play with nor use the appliance.
 - During operation, pay attention to the hot areas on the exterior surfaces of the equipment which, during operation, can exceed 60°C.
 - Do not place metallic objects other than pots and pans (utensils, cutlery, etc.) as they could heat up.
 - Take care during use of the appliance with rings, watches, bracelets, etc. which may become hot.
 - The use of hearing protection is not necessary as the sound pressure level of the oven is lower than 70 dB(A).
 - In the event of failure or malfunctioning, the equipment must be deactivated; any repairs must only be performed by an assistance centre authorised by the manufacturer and original spare parts must be used.
 - Disconnect the appliance from the electric power supply before performing any installation or maintenance intervention.
 - If the glass surface breaks or is chipped, stop use immediately and disconnect the plug. Never touch any internal part of the hob; seek assistance from a qualified technician for glass replacement.
 - Interventions, tampering or modifications not expressly authorised, which do not respect that stated in this manual, will make the warranty null and void.
 - Do not deposit or use flammable substances near the equipment.
 - In the event of prolonged lack of use, the electricity must be turned off.

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- Before commissioning the appliance, make sure that all parts of the packaging have been removed, making sure they are disposed of in compliance with current legislation.
 - Any changes to appliance installation that become necessary must be approved and performed by authorised technicians.
 - Any electrical repair must be performed by highly qualified personnel.
 - Attention! In case of damage to power cables, it will not be possible to use the appliance.
 - The appliance is intended for professional use only.
 - No changes of any kind are permitted to the wiring of the equipment.
 - Failure to comply with the previous warnings can compromise both your safety and the safety of the equipment.
 - ATTENTION: the floor near to the oven could be slippery.
 - The information plate provides important technical information: these are essential if interventions must be requested for maintenance or repairs of the appliance; therefore, it must not be removed, damaged or modified.
 - The equipment complies with the essential requirements of the Machinery Directive 2006/42/EC.
 - The equipment complies with the essential requirements of the Electromagnetic Compatibility Directive 2014/30/EU.
 - The equipment complies with the essential requirements of the Low Voltage Directive 2014/35/EU.



1.2 Positioning

The appliance was designed to be installed in enclosed spaces. It cannot be used outdoors and must be exposed to atmospheric agents.

The place designated for the installation must have a rigid, level and horizontal surface, which must be able to safely support the weight of the appliance and the load at maximum capacity.

The appliance must be transported to the place of installation packaged and handled using precautions to prevent over-turning.

The appliance must be installed at a minimum distance of 100 mm from the side wall and 50 mm from the rear wall (**Fig 1**).

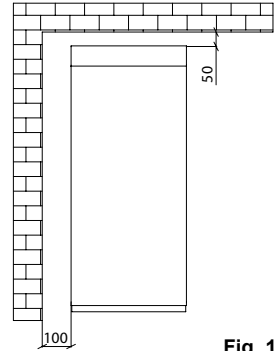


Fig. 1

The appliance must be level: to adjust the height of the levelling feet use a spirit level, as indicated in **Fig.2**.

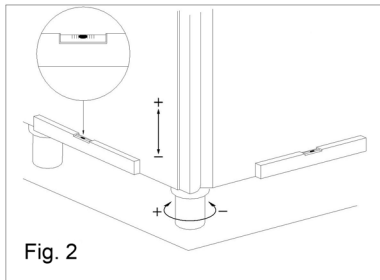


Fig. 2

Make sure that all openings and holes designed for heat intake/discharge are not obstructed.

Remove the protective film from the outer panels, pulling it off slowly to ensure that no glue remains on the surfaces.

The appliance must be positioned in an area in which there cannot be accidental contact with water.

We recommend installing underneath an extractor fan.

1.3 Electrical connection

Removing the elements indicated with the symbol in **Fig. 3** is for accessing the appliance's electrical connections. This operation must be carried out by qualified personnel.



Fig. 3

As prescribed, the electrical system must have an efficient earth system, as required by the regulations in force. The electrical safety of the appliance can only be ensured when the electrical system is conform.

Before wiring, check the voltage and frequency of the power grid to ensure that they comply with appliance rated values given on the technical data plate (**Fig. 4**), affixed to the inside of the cupboard door.

For direct connection to the mains, you should place between the appliance and the network a device, sized according to the load, which ensures disconnection. Its contacts should have a minimum opening distance that enables complete disconnection under the conditions of **overvoltage category III**, according to installation rules; this device should also be located so that it can be easily used by the operator at any time.




MOD	CIXXXX	S/N	000000/00/00	
COD	CIXXXX			
POWER SUPPLY		xxx V AC xN xx HZ		
TOT. POWER kW			IP	

Fig. 4

Turn the master switch, to which the power plug will be connected, to position **0** (zero). Have the socket cable section checked by qualified personnel to make sure it sufficiently absorbs power to the device.

The machine is usually supplied with a connected electric power supply cable. In some machine configurations, this is not fitted. The cable must be of at least type **H05 RN F** and be of a suitable thickness for the appliance (see **tab. I**).

To access the wire clamps, the dashboard of the machine must be removed. The wire clamps are inside the compartment to the left.

The earth wire must be longer than the others so that, if the cable holder breaks, the earth cable detaches after the voltage cables.

The supply voltage of the appliance in operation must not deviate from the nominal voltage by $\pm 10\%$.

1.4 Equipotential

The appliance must be included within an equipotential system whose efficiency is checked in compliance with the standards in force. For the connection use the clamp situated on the frame marked with the symbol in **fig. 5**, to which a cable with the minimum thickness of 10 mm² must be connected.



Fig. 5

WARNING:

THE MANUFACTURER IS NOT RESPONSABLE AND WILL NOT COVER UNDER GUARANTEE DAMAGE CAUSED BY INCORRECT INSTALLATION NOT FOLLOWING THE INSTRUCTIONS.

2. TECHNICAL CHARACTERISTICS

	INDUCTION COOKERS 700 AND 900 SERIES			
S. 700	CI720G/T	CI740G/T	CI920G/T	CI940G/T
Power supply	3N 400V			
Frequency	50/60 Hz			
Number of hobs	2	4	2	4
Power KW	7	14	12	14
Minimum power cable thickness in mm ²	5 × 2.5	5 × 4	5 × 2.5	5 × 4

Tab. I

3. GENERAL INSTRUCTIONS FOR USE

3.1 Commissioning

The appliance must be used only for the purpose for which it was designed: food preparation. Any other use is improper and dangerous.

With this appliance it is possible to cook, maintain, grill, etc. all foods using pots and pans suitable for use with induction cookers. Only use professional pots and pans. The entire base of the pan must be magnetic. If in doubt, try attaching a magnet to the base of the pan. If it sticks, it's suitable.

Before putting the appliance into operation, you should carefully carry out all the necessary checks to ascertain the conformity of the equipment, of the installation of the appliance as provided by law and according to the technical and safety instructions given in this manual.

It is also necessary to remove all of the packing material, including the protective film applied on the walls of the machine.

The vents and air slots must be open and free of obstructions.

The induction hob has an air filter on the input. Ensure that air with a high level of grease cannot be drawn into the unit, for example from any nearby deep fat fryers, frying pans or rôtisserie units. The input air temperature must be less than +35°C.

Never cover the air vents with any object, not even temporarily, as it may cause the hob to overheat and switch off.

Clean the appliance from residues of protective industrial grease by using water and detergent for steel parts and specific products for cleaning the cooking surface of the induction hob. Then rinse and dry with a soft, clean cloth.

Any pieces of that were removed for installation must be replaced.

Move the switch to the "OFF" position (**Fig. 6**) before connecting the appliance to the electrical supply.

Do not cover the cooking areas as they may overheat, catch fire or break.

Do not use safety guards or other similarly inappropriate devices that could cause accidents.

The hob is not suitable for use with remote controls or external timers.

It is recommended not to load the hob top with excessive weight and to avoid impacts with metal objects.

Falling hard or sharp objects may damage the hob.

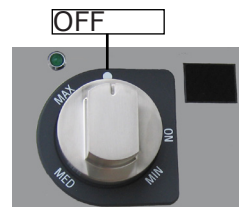


Fig. 6

Check, at each use, that the bottom of the cookware and the cooking zone on the surface are clean and dry.

Pots and pans, especially those which are not completely flat, may scratch and damage the surface of the hob when moved.

Never place empty pans on the hob.

Only use suitable pans with a minimum base diameter of 12 cm. Smaller diameters may not be detected by the hob sensor and therefore may not switch on.

Take care when handling pots and pans during cooking, hot food or liquid may splash out.

Never touch the hot zones of the hob, risk of burns.

Avoid placing inflammable substances or spray cans on the cooking zone or in the immediate vicinity.

Do not leave any type of container on the surface that could melt with heat, such as plastic, aluminium, paper, card, textiles or other.

Avoid cleaning fruit and vegetables directly on the surface because it could be scratched.

Never heat empty pans and turn off the hob if pans are removed for long periods of time, by moving the switch to the off position. Do not simply remove the pan and wait for automatic switch-off in order to avoid inadvertent reactivation.

Grease and oils catch fire quickly, do not leave them to heat unattended. In the event of fire, do not extinguish with water, but switch off the unit and remove the power supply. Suffocate the flames with a cover or fire blanket.

Avoid under all circumstances water entering the hob or liquid and food spillages on the cooking zones. Never clean the hob with a jet of water, pressure washer or steam cleaner.

Penetrating humidity, defects or breakages of the hob may lead to electric shocks.

Modifications or repairs to the hob must only be carried out by qualified personnel. To guarantee safety, only use original replacement parts and accessories.

Unauthorised work and non-original replacement parts invalidate the guarantee.

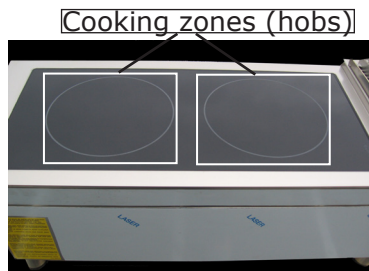


Fig. 7

3.2 Use

The induction hob of the appliance is divided into 2 or 4 cooking zones (depending on the model).

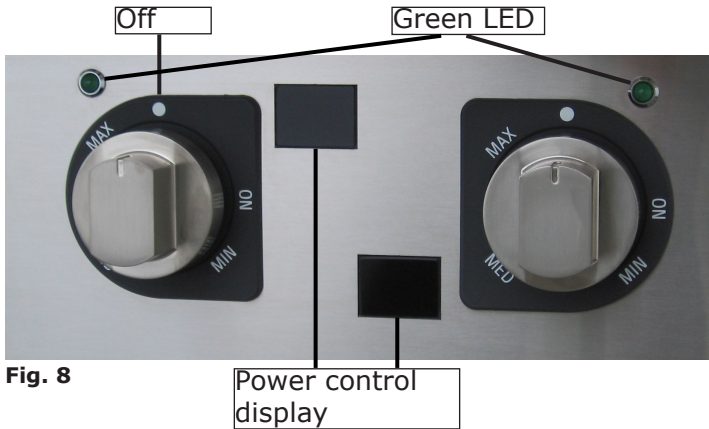


Fig. 8

Power On

Power the machine from the main switch.

Position an NON-empty pan on the cooking zone to be switched on.

Rotate the knob (**Fig. 8**) to the "ON" position.

The green LED illuminates solid. With no pan or no suitable pan present, the LED flashes; by replacing the pan on the cooking zone, the LED stops flashing.

By rotating the knob between the MIN and MAX positions, the power control display activates, showing values from 1 to 9: 1 minimum power, 9 maximum power and the hob starts to heat.

If the pan is removed, without returning the knob to the "OFF" position, the relevant symbol will appear on the display (see paragraph 3.3 errors) signalling missing pan.

Power Off

Turn the knob to position "0" (**Fig. 6**), the control display and the green LED turns off and hob heating stops.

If the appliance is not used for long periods of time, disconnect the plug or turn off the main switch.

Even after disconnecting the appliance, ensure that liquids cannot penetrate below the hob.

Operation

Take extra care when using induction, more so than as if using a traditional cooking system.

Each power level variation (1-9) has immediate consequences on food, therefore it must be continuously supervised.

Empty pans heat up very quickly, therefore we discourage putting empty pans on the cooking zone; always add oil or liquids before starting cooking. The knob (between MIN and MAX) allows for precise setting of the cooking conditions required.

The pan should always be placed in the centre of the cooking zone, otherwise food may not be cooked evenly.

The diameter of the pan must be entirely placed within the cooking zone. Pans that have too large a diameter may compromise the seal of the hob, causing gas or liquid infiltration inside the hob; furthermore pans that are too large may touch one another, causing them to "weld" together.

When heating oils and fats, constantly check the pan to avoid overheating and/or inflammation of the contents. We recommend heating them at the maximum power setting.

The induction hob only transfers energy if the pan is on the cooking zone, regardless of the power level selected. If the pan is removed from the cooking zone, energy between the zone and the pan stops immediately. Replacing the pan on the cooking zone restarts energy transfer at the set level again.

3.3 Errors and Troubleshooting



Short circuit inductance sensor, induction temperature too low (lower than -50°C) (shown every 5" if the hob is off)



Induction temperature too high, temperature sensor off $>260^{\circ}\text{C}$



Pan seek, pan missing or pan too small



Unsuitable pan, inductance short circuit (μh value too low)



Dissipater temperature $> 100^{\circ}\text{C}$ or dissipater sensor short circuit



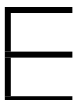
Dissipater temperature $< -15^{\circ}\text{C}$ or dissipater sensor short circuit



Potentiometer missing or defective: value error ($>10.75\text{ k}\Omega$)



With the knob in the OFF position, residual temperature indicator (temp. Cooking zone $>45^{\circ}\text{C}$)



External display missing (off or SW1/3 on) or inductance temperature too high, temperature sensor interruption $> 260^{\circ}\text{C}$



Switch on after power failure phase L1 and L3 to 0 <150V
(the hob works with limited power if phase L2 is absent)



IO DEVICE 1 or 2 missing (possible display breakage)



Caution: DC current >350 mA (too many fans or fan error)



Caution: fan blocked or disconnected (5" after switching
on, then every 10" for 1')



Overvoltage on inductance. Switch the hob off and then on
again.

Error	Possible cause	Operator resolution or by technical assistance personnel
No heating Indicator light OFF	No mains power	Check that the hob is connected to mains power (plugged in), relevant mains switch ON.
	Knob in OFF position.	Rotate the knob to the ON position
	Mains switch OFF	Switch to the ON position
	Pan too small (Ø base < 12cm)	Use suitable pan with a larger diameter
	Pan not placed in the centre of the cooking zone (not detected)	Place the pan in the centre of the zone
	Unsuitable pan	Use a suitable pan for induction *1
	Hob defective	Connect the reseller for technical assistance. Disconnect the hob from the mains.
Weak heating Indicator light ON (illuminated)	Pan used has poor inductive qualities	Use a pan with better inductive qualities Compare the results with "your" pan.
	The aeration system is impeded/blocked	Check that the air vents are free from obstruction.
	Dirty air filter	Clean or replace the filter
	Ambient temperature too high (the aeration system cannot guarantee the standard use temperature *2	Check that hot air is not being drawn in again. Reduce ambient temperature. Ambient temperature must not be greater than 40°C / 110 °F.
	Phase missing	Check the fuses on the mains input
	Hob defective	Connect the reseller for technical assistance. Disconnect the hob from the mains
Turning the knob has no effect	Knob defective	Connect the reseller for technical assistance. Disconnect the hob from the mains
The power is supplied in alternate The fans work	The aeration system is impeded/blocked	Check that the air vents are free from obstruction.
	Fans dirty	Clean the fans
The power is supplied in alternate. The fans DO NOT work	Defective fans or fan sensors defective	Connect the reseller for technical assistance. Disconnect the hob from the mains.

The power is supplied in alternate, after prolonged and continuous use.	Inductance overheating, cooking zone too hot	Switch off the hob, remove the pan, and wait for the cooking zone to cool down.
	Empty pan	
	Overheated oil in pan	
Small metallic objects heat up (e.g. knives, spoons) on the cooking zone.	Defective pan detected	Connect the reseller for technical assistance. Disconnect the hob from the mains.

- *1) To check if the pan is suitable for use for induction, apply a magnet to the base. If the magnet sticks lightly to the base, the pan is suitable, otherwise the pan cannot be used.
- *2) The fans start when the dissipater temperature is $>45^{\circ}\text{C}$. If the temperature rises above 70°C , the power drawn starts to decrease, to allow the power board to dissipate heat and maintain a normal working temperature. The hob continues to operate with reduced nominal power.

4. MAINTENANCE and CLEANING

Disconnect the appliance from the electric power supply before performing any cleaning or maintenance intervention.

At the end of the working day, clean the appliance, both for reasons of hygiene and to prevent operating faults.

The appliance must never be cleaned with direct or high pressure jets of water. Moreover, the appliance should not be cleaned with wire sponges, ordinary steel brushes or scrapers; eventually, and only for the steel parts, you can use stainless steel wool, wiping the appliance in the direction of the sheet metal grain.

The glass must be cleaned of any stains and deposits, done after **complete cooling** and before each new usage; with the exception for the deposits of sugary substances which, being particularly harmful, must be removed before the surface cools; be careful to avoid burns!

It is recommended that you only specific products designed for induction hobs.

For the **stains that are easy to remove**, it is sufficient to use a soft, dry cloth.

For **more abundant stains**, use water and a neutral detergent, soft sponge, rinse and dry.

For **tough stains**, use a specific product for induction hobs and a non-abrasive sponge, then rinse and dry.

For **persistent stains**, use a scraper with blade designed for induction hobs, then wash the surface and dry.

Liquids must not penetrate the inside of the hob!

5. DISPOSAL OF THE APPLIANCE

At the end of its life span, the appliance must be disposed of in accordance with legal obligations.

The symbol in Fig. 13 specifies that, at the end of its life span, the appliance must be disposed of according to the indications of the European Parliament Directive 2012/19/EU dated 04/06/2012.



Fig. 13

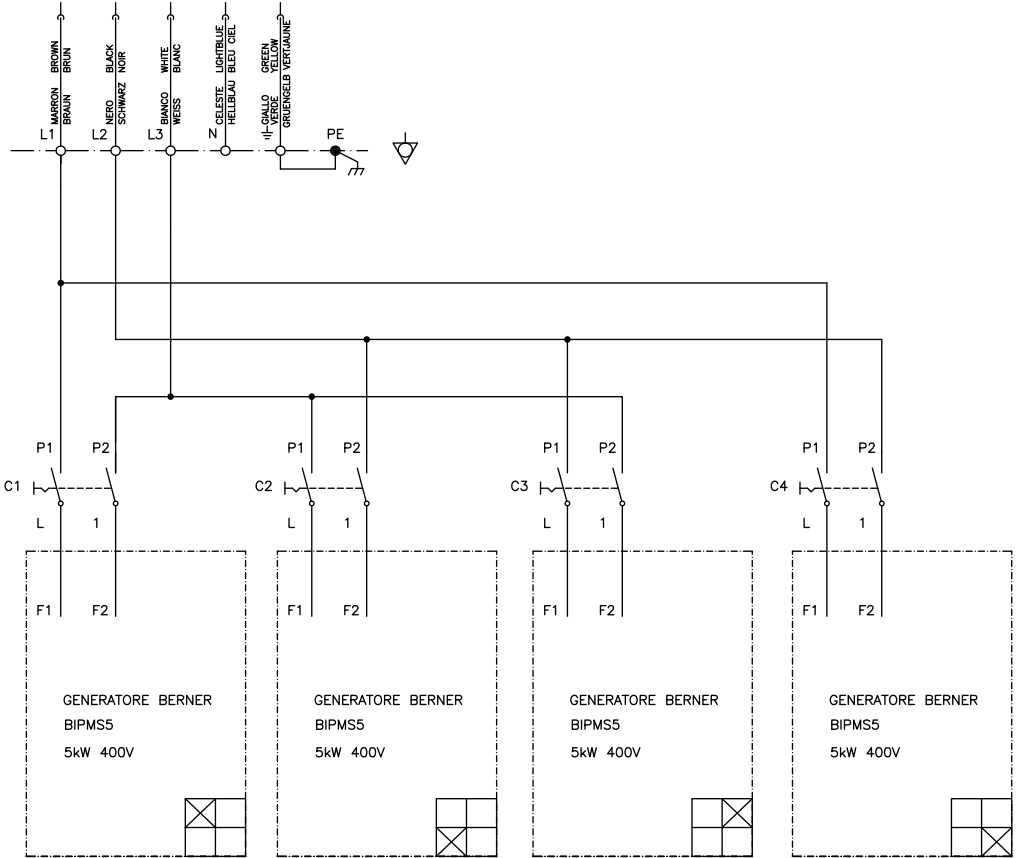
Information regarding disposal in nations of the European Union

The European Community Directive regarding WEEE equipment has been implemented differently by each nation, therefore if his appliance is to be disposed of, we suggest you contact the local authorities or the dealer to find out the correct method of disposal.

6. ELECTRICAL DIAGRAMS

6.1 CI940 ZSE3052

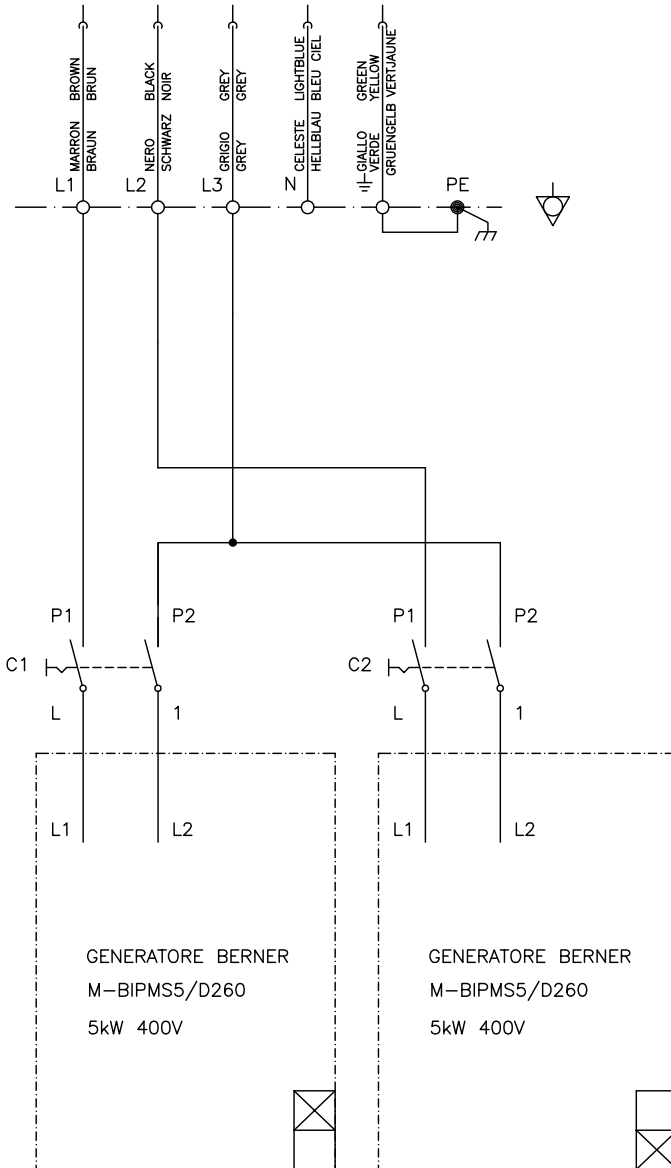
3 400V AC 50/60Hz



CAVO ALIMENTAZIONE 4x4mmq (alternativa 5x4mmq)

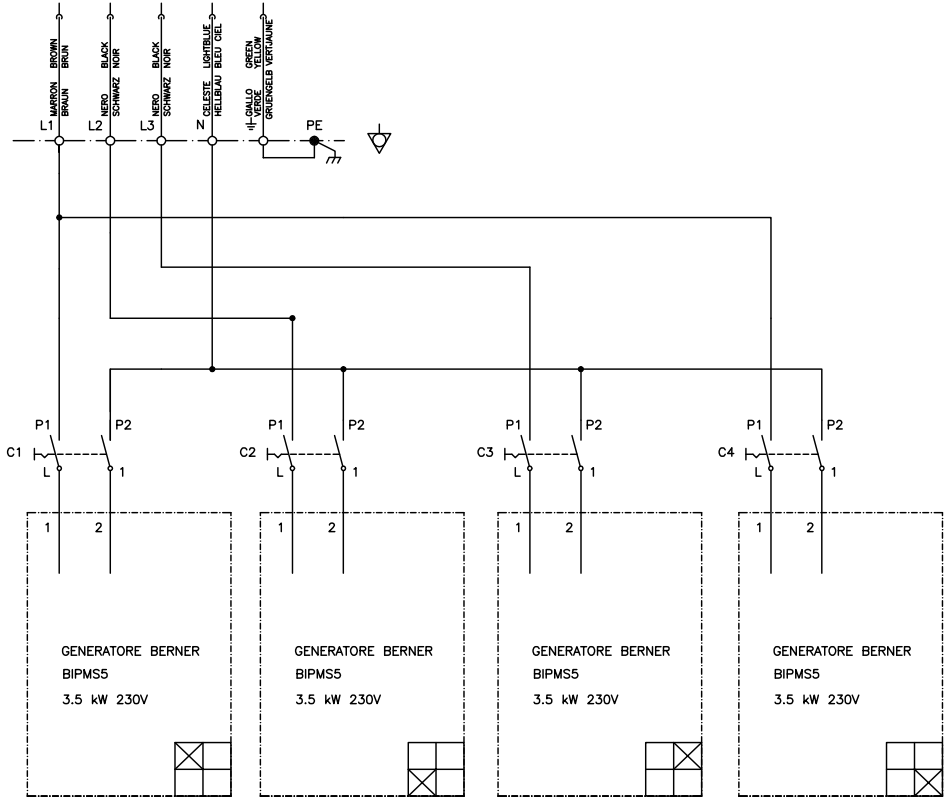
6.2 CI920 ZSE3057

3F 400V AC 50/60Hz



CAVO ALIMENTAZIONE 4x2.5mmq (alternativa 5x2.5mmq)

3N 400V AC 50/60Hz

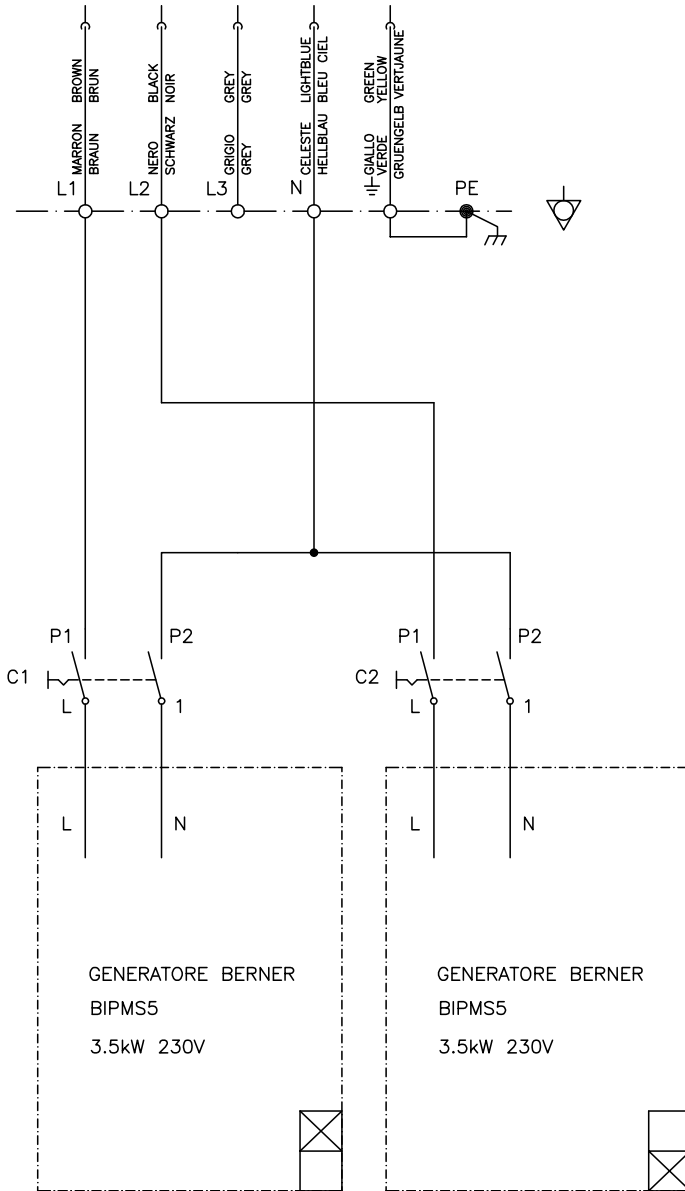


CAVO ALIMENTAZIONE 5x4mmq

NOTA: il blocco arriva con morsetteria su barra DIN cablata: scollegare e ricondurre le singole unità agli interruttori C1 C2 C3 e C4 posti sul cruscotto

6.4 CI720 ZSE3060

2N 400V AC 50/60Hz



CAVO ALIMENTAZIONE 4x2.5mmq (alternativa 5x2.5mmq)







THE MANUFACTURER SHALL NOT BE HELD LIABLE FOR ANY DAMAGES DUE TO IMPROPER INSTALLATION, TAMPERING WITH THE APPLIANCE, MISUSE, IMPROPER MAINTENANCE, FAILURE TO COMPLY WITH APPLICABLE STANDARDS AND INTENDED USE.

THE MANUFACTURER RESERVES THE RIGHT TO MAKE CHANGES TO THE PRODUCT AT ANY TIME IT DEEMS NECESSARY OR USEFUL.