

MASTRO[®] Service



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Code 252.103.11

RANGES WITH GLASS-CERAMIC TOP

Mod.	65/40 PVE	90/40 PVE	110/40 PVE
	65/70 PVE	90/80 PVE	110/80 PVE
	65/70 CFVE	90/80 CFVE	
	70/40 PVE	70/40 PVE-T	90/80 CFVES
	70/70 PVE	70/70 PVE-T	90/40 PVET
	70/70 CFVE	90/80 PVET	

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INSTALLATION INSTRUCTIONS

1. CONFORMITY WITH EEC DIRECTIVES

REMARK: The electric ranges are made in compliance with the basic requirements envisaged by EEC directives, in accordance with “EEC Directive 73/23 on low voltage”, “EEC Directive 89/336 on electromagnetic compatibility” and are marked “CE” according to the EEC Directive 93/68.

1.3 ELECTRICAL SPECIFICATIONS:

Model	65/40 PVE	65/70 PVE	65/70 CFVE
Rated voltage		400V – 3N~ 50 Hz	
Total power kW	4,6	9,2	13,16
Power cable	H05RN-F	H05RN-F	H05RN-F
Cross section	5 x 1,5 mm ²	5 x 2,5 mm ²	5 x 4 mm ²
Dimensions mm			
Width	400	700	700
Depth	650	650	650
Height	300 (400)	300 (400)	850 (950)

The data plate shows all the necessary data for the installation and can be found on the rear of the left-hand side panel in the models 65/40 PVE and 65/70 PVE and on the left-hand side panel in the model 65/70 CFVE.

Model	70/40 PVE	70/70 PVE	70-40 PVE-T	70-70 PVE-T	70/70 CFVE	110/40 PVE	110/80 PVE
Rated voltage	400V – 3N~ 50 Hz						
Total power kW	4,6	9,2	4,6	9,2	13,16	5,9	11,8
Power cable	H05RN-F						
Cross section	5 x 1,5 mm ²	5 x 1,5 mm ²	5 x 1,5 mm ²	5 x 1,5 mm ²	5 x 4 mm ²	5 x 1,5 mm ²	5 x 2,5 mm ²
Dimensions mm							
Width	400	700	400	700	700	400	800
Depth	700	700	700	700	700	1100	1100
Height	850 (980)	850 (980)	280 (430)	280 (430)	850 (980)	850	850

The data plate contains all necessary information with installation and it is located on the left side of the unit, near the terminal block on models 70/40 PVE, 70/70 PVE, 70-40 PVE-T, 70-70 PVE-T and on the left-hand side panel in the models 70/70 CFVE, 110/40 PVE, 110/80 PVE.

Model	90/40 PVE	90/80 PVE	90/80 CFVE	90/80 CFVES	90/40 PVET	90/80 PVET
Rated voltage	400V – 3N~ 50 Hz					
Total power	5,9	11,8	15,76	17,8	5,9	11,8
Power cable	H05RN-F	H05RN-F	H05RN-F	H05RN-F	H05RN-F	H05RN-F
Cross section	5 x 1,5 mm ²	5 x 2,5 mm ²	5 x 4 mm ²	5 x 4 mm ²	5 x 1,5 mm ²	5 x 2,5 mm ²
Dimensions						
Width	400	800	1200	800	400	800
Depth	900	900	900	900	900	900
Height	850 (1000)	850 (1000)	850 (1000)	850 (1000)	300 (450)	300 (450)

The data plate shows all necessary data for installation and can be found on the terminal block cover, inside the compartment, in the models 90/40 PVE and 90/80 and on the left-hand side panel in the models. 90/80 CFVE, 90/80 CFVES, 90/40 PVET and 90/80 PVET.

2. PRELIMINARY INSTALLATION INSTRUCTIONS

The appliance must be positioned in a well-aired room, if possible under a hood to remove cooking steam thoroughly.

Before starting the appliance, remove all protective film; thoroughly clean the surfaces with a soft cloth, lukewarm water and detergent, so as to remove all anti-rust products applied during the manufacturing stage, then dry with a clean cloth.

If the appliance is installed near walls, partition walls, kitchen furniture, decorative panelling, etc., these should be constructed with fireproof materials or a space of at least 100 mm should be left free.

Make sure that fire prevention rules are strictly respected.

The appliances can be positioned - according to the models - as top or ground appliances, or linked together with others of the series.

The main switch and the socket must be near the appliance and easily accessible.

Using the levelling feet lay the appliance flat, adjust the height and ensure its stability.

2.1 Regulations, technical rules and general specifications

Comply with the following rules during assembly:

- 1) accident prevention rules;
- 2) rules in force in the country where the appliance is installed;
- 3) carefully read this booklet as it contains important instructions about installation safety, use and maintenance;
- 4) keep this booklet for further reference.

2.2 Installation

Installation, setting up and maintenance must be carried out by qualified personnel only.

Installation must be carried out in accordance with the rules in force in the country where the appliance is installed.

The manufacturer declines all responsibility for incorrect functioning resulting from defective installation, tampering, improper use, bad maintenance, non-observance of the local rules and use by unskilled persons.

INSTALLATION INSTRUCTIONS

APPLIANCE WITH WEIGHT GREATER THAN 40 Kg

**BEFORE POSITIONING THE APPLIANCE CONNECT THE POWER CABLE TO THE
TERMINAL BLOCK.**

2.2.1 Electrical connection

- 1) The electric ranges are designed to operate off 400 VAC+3N voltage.
- 2) The connection to the mains must be carried out through a suitably rated trip switch which has at least 3 mm between the contacts. Moreover, the mains voltage - when the appliance is working - must not exceed $\pm 10\%$ of the voltage value.
- 3) The power cable to connect the appliance to the mains must be at least equal to the H05RN-F rubber insulated type, with cross section suitable to the max. power consumption; therefore, its lowest cross section must comply to the data stated in the electrical specifications table for each type of appliance.
- 4) On top appliances the cable inlet and the terminal block are on the rear side. To carry out the connection, unscrew and remove the protective cover.
To gain access to the terminal block on ground appliances with an oven, the protective cover on the left-hand side of the appliance must be removed; on the ranges with a cabinet underneath the protective cover of the terminal block on the inner left-hand side of the cabinet has to be removed; to carry out the connection, insert the cable through the inlet gland and the cable-clamp and connect the wires to the relative binding posts.
- 5) The appliance must be provided with an efficient earth connection.

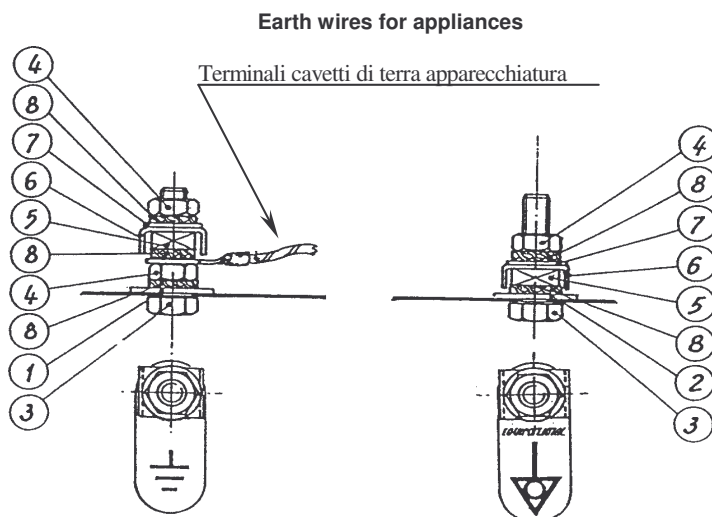
For this purpose, near the terminal block there is a binding post marked with the symbol  to which the earth wire (yellow-green) must to be connected.

The above-mentioned cable must be long enough so that – if the cable clamp loosens - it can be stressed only after the feed wires have been disconnected .

NB: Earthing must be carried out according to the local standards and regulations in force.

2.2.1.1 Equipotential connection

When interconnecting multiple appliances together, the electric range must be included in an equipotential system, whose efficiency has to be checked according to the rules in force. The connection is on the rear panel in top appliances, and on the left-hand side of the bottom frame in ground appliances, marked with "EQUIPOTENTIAL".



NB: The manufacturer declines all responsibility for damage resulting from non-compliance with accident prevention rules as described above.

2.3 AVAILABLE SAFETY DEVICES

In addition to the thermostat the appliance is equipped with a temperature limit switch, which switches off the oven in case of failure by the main thermostat. When failure occurs, contact the after sales service.

USER OPERATING INSTRUCTIONS

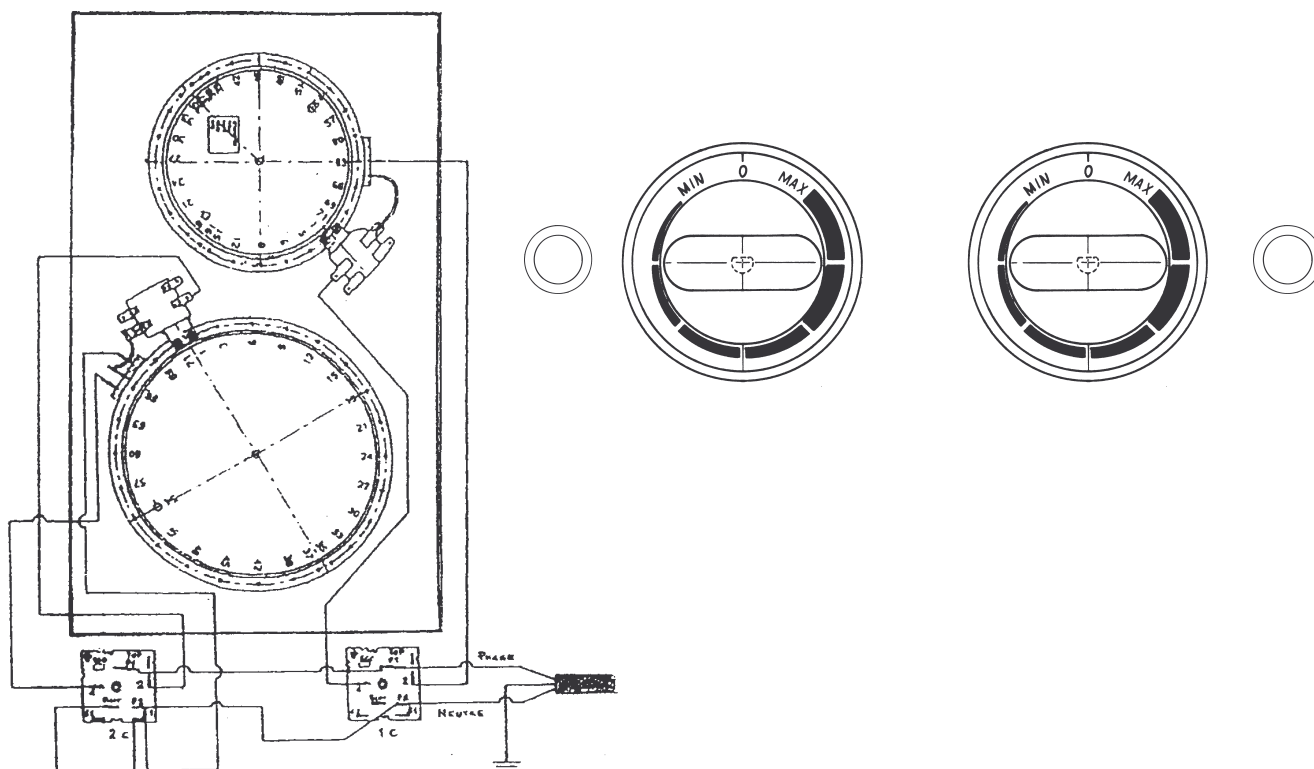
3 PUTTING INTO OPERATION

Ranges with glass-ceramic top are appliances designed for cooking food and should be exclusively used by trained personnel following these operating instructions. Any other use of the appliance is to be considered improper and therefore dangerous.

3.1 OPERATING INSTRUCTIONS, SWITCHING ON AND SWITCHING OFF

Each hot plate can be turned through six positions. Turn the hot plate selector switch from "0" to the desired position (pilot lamp on). The green pilot lamp indicates that the appliance is on. Turn the hot plate selector switch to position "0" to switch off.

Above the selector switch there is a symbol which indicates the cooking position of the plate. When you switch on, the plate corresponding to the symbol will be heated.

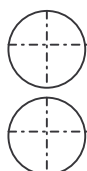


To switch on the single circuit heating element the single circuit energy regulator (1C) can be turned both clockwise (starting from minimum) or anti-clockwise (starting from maximum). To switch on the double circuit heating element the double circuit energy regulator (2C) is to be turned 310° clockwise to switch on the central heating element; by forcing the spring you should turn further clockwise until the microswitch trips. This will switch on the peripheral heating element.

To switch off turn the energy regulator to position "0".

3.2 OPERATING INSTRUCTIONS: CONVECTION OVEN

Turn the main switch on. Turn the thermostat knob from "0" to the desired position between 50°C and 300°C (both pilot lamps lit). The green pilot lamp indicates that the appliance is on, the yellow pilot lamp indicates that the heating element of the ventilated oven is functioning. As soon as the desired temperature has been reached, the yellow pilot lamp switches off. Turn the thermostat to the "0" position to switch off the oven. The oven is heated by forced air.



3.3 OPERATING INSTRUCTIONS: ELECTRIC STATIC OVEN

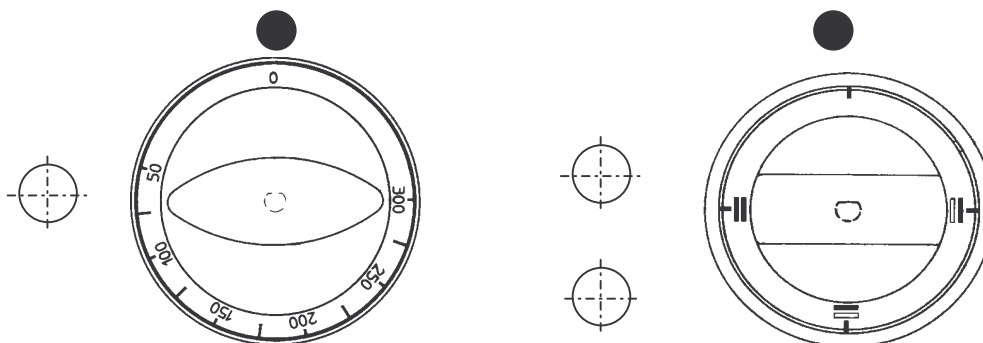
By turning the knob scaled from 0 to 300 °C clockwise the main switch switches on, the green pilot lamp indicates that the appliance is on and the desired temperature - from 50 °C to 300 °C can be set by means of the thermostat.

By turning the knob with the stroke symbols (upper and lower heating elements) clockwise the following functions can be set:

- a) Position "0": = oven and yellow pilot lamps turned off.
- b) Position  = total/complete heating of the oven by means of the upper and lower heating elements, the two yellow pilot lamps are turned on.
- c) Position  = Only the lower part of the oven is heated and the lower yellow pilot lamp is turned on.
- d) Position  = Only the upper part of the oven is heated and the upper yellow pilot lamp is turned on.

As soon as the set temperature has been reached the yellow pilot lamps turn off and turn on again in cycles on how the oven is cooking.

The oven is heated by static air.



4 MAINTENANCE, CLEANING AND CARE

ATTENTION: Do not wash the appliance with direct water jets or with a high-pressure cleaner!

Before carrying out any cleaning operations disconnect the power at the mains.

The cooking top must be allowed to cool before it can be cleaned.

The steel parts must be cleaned using a smooth cloth, water and common detergents. The detergents must not contain corrosive or abrasive substances as they could damage the steel surface. After cleaning rinse well and dry thoroughly.

Before a long period of inactivity:

Disconnect the power at the mains. Clean the appliance thoroughly and dry well.

What to do in case of failure:

Turn off the appliance and contact the after sales service.

Maintenance

Maintenance has to be exclusively carried out by trained personnel. Switch off the power before proceeding with any maintenance operation.

It is recommended that the installation be checked by an authorised technician at least once a year. We suggest that you undersign a technical assistance contract.

Cleaning the CERAN® glass-ceramic cooking tops is very easy

Important note:

To get the best out of the CERAN® cooking top it is important that you follow the instructions.

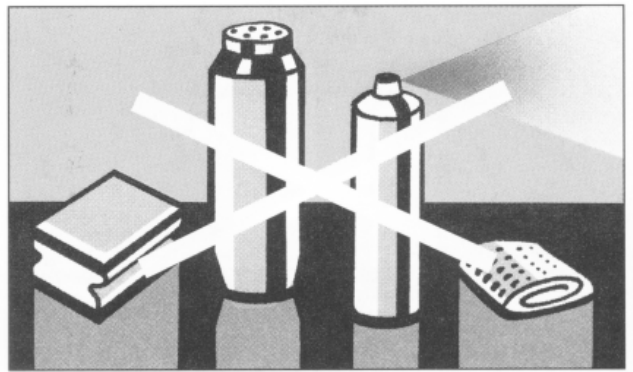
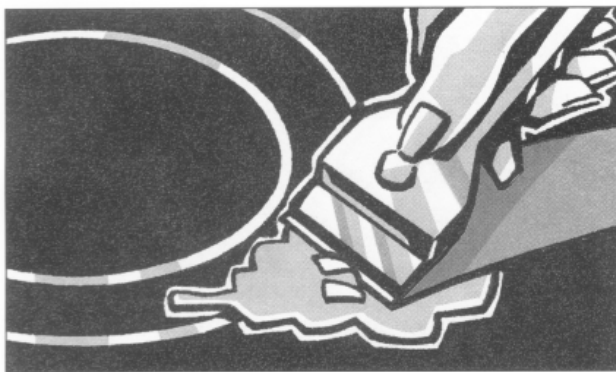
- First of all remove all residual food from the CERAN® cooking top using a scraper
- Then, when the CERAN® cooking top is cold, pour on a few drops of detergent and rub down using cooking paper (or a soft cloth)
- Rinse the CERAN® cooking top and dry using a clean cloth or cooking paper.

Suggestion: you should clean the CERAN® cooking top every time it is used

- If aluminium or plastic sheets, sugar or products containing sugar melt on the cooking top surface they should be immediately removed using a scraper. This will avoid possible damage to the surface.

Before cooking foodstuff that has a high sugar content (eg. marmalade) a protective product should be applied to the cooking surface to avoid possible damage should the cooking container overflow.

Never use sponges or abrasive products. Corrosive detergents such as oven spray should also never be used.



PANS

For electric cooking you are advised to use pans with the following diameters:

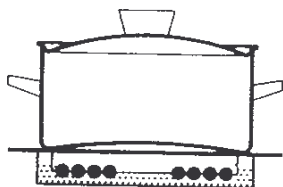
PAN BOTTOM

Ø 120 – 160 – 200 – 240 mm

Ø 120 – 140 – 180 – 220 mm

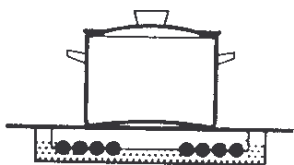
All pans have bottoms which more or less curve towards the inside. In this way only the external part of the pan bottom remains in contact with the glass ceramics. An empty space (of different dimensions depending on the quality of the pan) remains in the central area and has direct contact with the glass ceramics when it is hot.

This means that a greater bottom curve leads to less available heating power during cooking and more frequent intervention of the temperature trip switch.

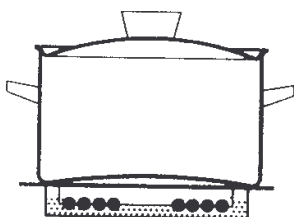


The heating elements are suitable for pans which are normally available on the market.

The diameter of the heated area must correspond to the pans bottom



Over large heating elements waste energy and eventual overflow will end up on the very hot surface burning and forming stains which are difficult to clean.



If the heating elements are too small the contact between the pan and the glass ceramics will occur in the cool area notably increasing the cooking time.