

MASTRO[®] Service



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Cod. 252.156.10

ELECTRIC FRY – TOP

MOD. 60/30 FTE	60/30 FTE-CR
MOD. 60/30 FTRE	60/30 FTRE-CR
MOD. 60/60 FTE	60/60 FTE-CR
MOD. 60/60 FTRE	60/60 FTRE-CR
MOD. 60/60 FTRRE	60/60 FTRRE-CR

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NOTE: The fry-tops are made in compliance with the essential requirements established by the EEC directives in agreement with the “EEC 73/23 Low Voltage Directive, with the “EEC 89/336 EMC Directive, supplemented by the “CE” mark according to the EEC Directive 93/68.

1.3

ELECTRICAL DATA

MODEL	60/30 FTE 60/30 FTRE	60/60 FTE 60/60 FTRE 60/60 FTRRE	60/30 FTE-CR 60/30 FTRE-CR	60/60 FTE-CR 60/60 FTRE-CR 60/60 FTRRE-CR
RATED VOLTAGE	400V – 3N~ 50/60 Hz			
POWER kW	3	6	3	6
CABLE TYPE	H05RN-F	H05RN-F	H05RN-F	H05RN-F
POWER CABLE CROSS SECTION	5 x 1.0 mm ²	5 x 1.5 mm ²	5 x 1.0 mm ²	5 x 1.5 mm ²
DIMENSIONS mm WIDTH DEPTH HEIGHT	300 600 280 (410)	600 600 280 (410)	300 600 280 (410)	600 600 280 (410)

The data plate contains all data which is required for installation and is located on the back of the left-hand side.

PREPARING FOR INSTALLATION

The appliance must be located in a well-ventilated location, preferably under an aspiration hood. This is to ensure complete removal of vapours generated during cooking. Before using the appliance for the first time, remove all the protection sheets, clean all the surfaces with a soft cloth, warm water and soap to remove all traces of the antirust products applied during production.

To install the appliance close to walls, partitions, kitchen units, decorative claddings, etc., they ought to be made with non flammable materials or leave a gap of at least 100 mm between them and the appliance.

It is essential to comply with the fire prevention rules.

The appliances can be positioned, depending on the model, as top appliances or in series together with others in our range on bases or stands.

The main switch and outlet must be near the appliance and easy to reach.

Level the appliance, adjust its height and stability by turning the levelling feet.

2.1 LAWS, TECHNICAL REGULATIONS AND GENERAL RULES

Comply with the following rules during installation:

- 1) accident prevention standards;
- 2) the laws in force in the country where the appliance is installed;
- 3) read all the indications given in this handbook carefully as they provide important information for safe installation, use and maintenance;
- 4) keep this handbook in a safe place for future reference by those who use the appliance.

2.2 INSTALLATION

Only specialised personnel must install, start and service the appliance.

Installation must be carried out in compliance with the laws in force in the country where the appliance is installed.

The manufacturer declines all responsibility if the appliance malfunctions due to incorrect installation, tampering, improper use, bad maintenance, failure to comply with the local laws and inexperience in using the appliance.

INSTRUCTIONS FOR THE QUALIFIED INSTALLER

APPLIANCE WEIGHING MORE THAN 40 Kg

CONNECT THE POWER CABLE TO
THE TERMINAL BOARD BEFORE PUTTING
THE APPLIANCE IN ITS FINAL POSITION

2.2.1

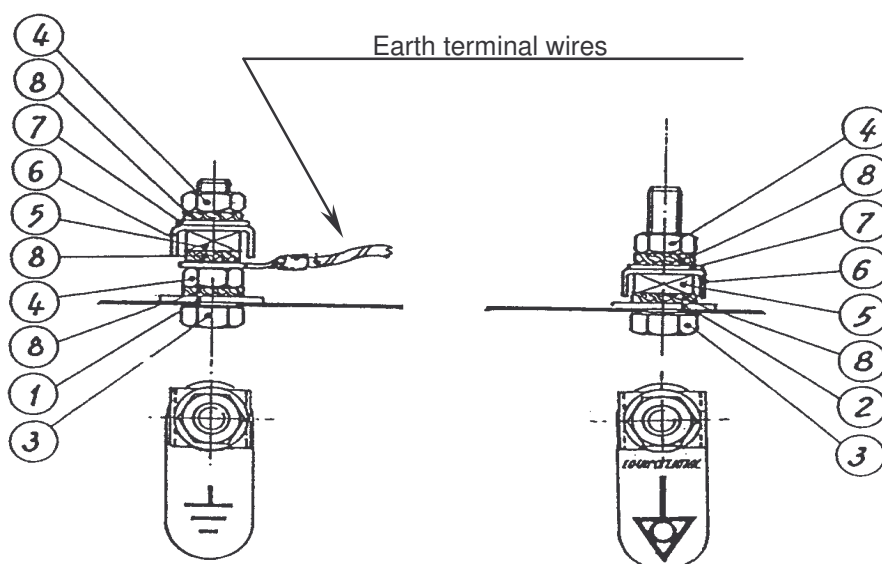
ELECTRICAL CONNECTION

- 1) The fry-tops are delivered set up for operation with a voltage of VAC 400 + 3N.
 - 2) Connect to the electricity line, interposing a suitably rated automatic circuit breaker, where the opening distance between the contacts must be at least 3 mm. Furthermore, supply voltage must not deviate from the voltage value by $\pm 10\%$.
 - 3) The characteristics of the flexible cable chosen for connection to the electricity line must not be inferior to the type with rubber insulation H05RN-F and it must have a nominal cross section suitable to absorb maximum current; hence, as indicated in table 1.1, it must have the same minimum cross section indicated relative to the cooker model.
 - 4) On the fry-tops, cable input and terminal board are on the back panel and in order to connect up you have to unscrew the screws and unhook the protection cover.
 - 5) It is essential that the appliance is connected to an effective earth plug. For this purpose, near the connection terminal board there is a terminal marked with a plate with the $\perp$ symbol on it and to which the earth wire must be connected (yellow-green). This wire must be long enough so that, if the cable relief strain slackens, it can only be stressed after the power wires have been disconnected.
- NOTE: earthing must comply with current laws.

2.2.1.1

EQUIPOTENTIAL CONNECTION

If you are installing several appliances in a row, the kitchen must be connected to an equipotential system whose effectiveness must be verified in accordance with the relative current laws. The connection is on the back of the “top” appliances and marked with the “EQUIPOTENTIAL” plate.



NOTE: the manufacturer declines all responsibility if the above described accident prevention rules are not complied with!

USER INSTRUCTIONS

3 GETTING READY TO WORK

The fry-tops are appliances for cooking food and must only be used by professionally qualified personnel in the way indicated in this instruction manual. Any other improper use may be dangerous.

Before grilling for the first time, we advise thorough cleaning of the plates. Start the appliance following the instructions for use and let it work empty for at least 15 minutes.

3.1 INSTRUCTION FOR USE

ATTENTION: when the appliance is working the operator must keep it under constant supervision!!!

STARTING

Turn on the main switch.

The appliances with a width of 60 cm are equipped with two independently operating cooking areas.

Turn the switch of the appliance from "0" to 300 °C. Both indicator lights will come on. The green indicator light shows that electricity is being supplied to the appliance, while the yellow indicator light shows that the heating elements are operating. The yellow light goes off when the temperature has been reached.

To turn off the appliance, turn the switch to "0".

SPECIAL INSTRUCTIONS

Once the plates are cold they must be cleaned. Leftovers of food must be removed with a spatula or damp cloth. This will stop fumes from forming.

INSTRUCTIONS FOR CLEANING THE PLATE OF THE CHROMED FRY-TOP

- Do not use metal blades or spatulas to clean the chromed plate as they could scratch the cooking surfaces and undermine, over time, plate reliability.
- Clean the cooking plate often, using a damp cloth or soap and water.
- To remove food that has hardened use a plastic spatula when cold.
- If detergents are used they must not contain chlorate or abrasive substances.
- Lastly wash with water all the chromed fry-top parts (plate – conveyor channel and oil drip tray) and dry thoroughly.

4. MAINTENANCE, CLEANING AND CARE

Always disconnect the appliance from the electricity mains before embarking on any maintenance work.

Have a specialized technician check the condition of the appliance at least every six months.

To clean the appliance each day extract the oil collection tray, empty it, remove food leftovers with a spatula or damp cloth, cleaning thoroughly.

Clean the steel parts with water, detergent and a wet cloth. The detergent used must not contain any corrosive or abrasive substance as it can damage the steel surfaces.

After washing, rinse with clean water and dry with a dry cloth.

Frequent and thorough cleaning of the plates, fat collection channels and oil collection trays will guarantee perfect working order of the appliance.

- What to do if the appliance is going to be out of use for long periods of time
First of all, unplug the appliance from the electrical power supply, clean it thoroughly in accordance with the instructions and dry it. Oil the plate with cooking oil.
In the case of malfunctions turn the appliance off and notify the assistance service.

ATTENTION!!

Do not wash the fry-top with direct or high pressure jets of water because any infiltration of water into the electrical might compromise normal operation of the appliance and the safety systems.