

## CHAP. 7 - MAINTENANCE

### 7.1 - GENERAL FEATURES

**WARNINGS:** Before performing any maintenance operations, it is necessary to **disconnect the plug from the socket to insulate completely the machine from the rest of the system.**

### 7.2 - POWER SUPPLY CORD

Periodically check whether the power supply cord is worn-out and, if this is the case, please call the "SERVICE CENTRE" to have it replaced.

### 7.3 - QUARZ TUBES

Periodically check whether the quartz tubes of the Fixed/Basic Salamandra are worn-out, because the moving of the machine from one place to another, could provoke the breakage of the tubes. In this case, please call the "SERVICE CENTRE" to have them replaced.

### 7.4 - FEET

Feet may deteriorate and loose elasticity, thus reducing the stability of the machine. In this case, please call the "SERVICE CENTRE" to have them replaced.

## 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 wheelie bin, on the product or on its packaging indicates that this product must not be disposed of with your other household waste.*

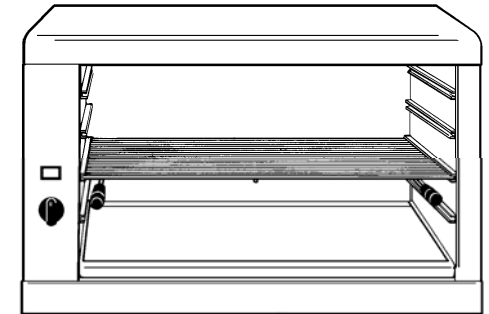
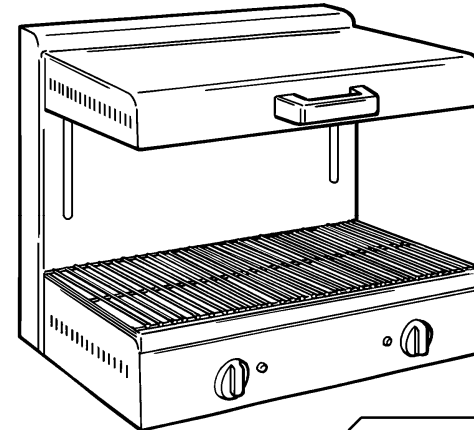
*Separate waste collection of this appliance is organised and managed by the manufacturer. It is the user's responsibility to contact the manufacturer and follow the waste treatment system the manufacturer has adopted for separate waste collection.*

*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.*



**SERVICE CENTRE  
AUTHORIZED DEALER**

## INSTRUCTION MANUAL FOR USE AND MAINTENANCE



Ed. 01/2014

**Basic Salamandra  
Fissa Salamandra  
Movable Salamandra**

## INTRODUCTION

- This manual is meant to provide **customers** with information on the machine and its specifications and the necessary operating and maintenance instructions in order to guarantee the best possible use of the machine and preserve its efficiency in the long term.
- This manual is to be used by qualified and skilled people well informed about the use of the machine and its periodical maintenance.

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- minute;
- place the product on the grid and adjust the heating intensity, according to the necessity, with the temperature regulator;
- at the end of the cooking, remove the residuals from the grid;
- if the machine is inactive for a long period (f.e. one or two hours), place the temperature regulator on 0°C.

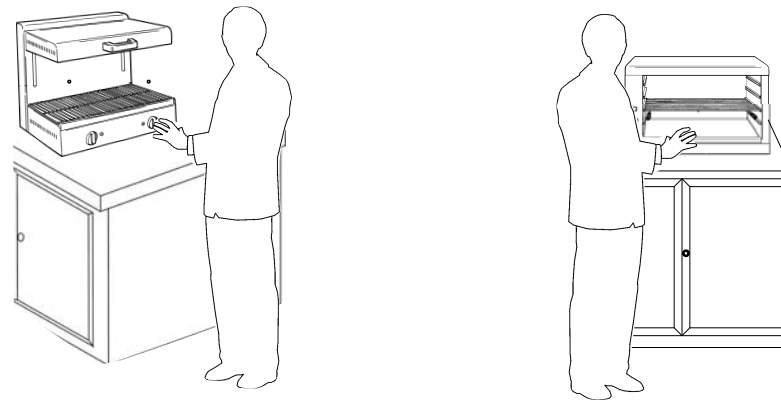


FIG. n°10 - Correct position for cooking

### CHAP. 6 - GENERAL CLEANING

#### 6.1 - INTRODUCTION

**WARNING:** before performing any cleaning operation, disconnect the machine plug from the mains to isolate it completely from the rest of the installation; wait that the machine cools

- the machine cleaning is an operation that has to be performed at least once a day and, if necessary more often.
- The machine must be washed with a wet cloth and some neutral detergent (PH7) at a normal temperature.
- All the machine parts, that are in contact with the product, must be cleaned accurately .
- Never clean the machine by means of compressed water or water jets.
- To clean the Salamandra Fissa, it is necessary to remove the protection grids and pass the quartz lamps with a cotton flock soaked in neutral detergent (PH7).
- Take the same care to empty the crumb collecting tray.

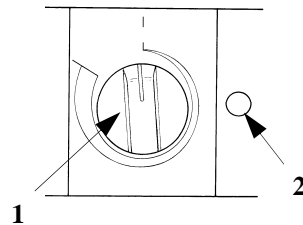
## CHAP. 5 - USE OF THE MACHINE

### 5.1 - CONTROLS

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

- 1 Temperature regulator.
- 2 Pilot lamp, it indicates that the resistances are on.

FIG. n°8 - Controls position



On the Fixed Salamandra, there is a second pilot lamp that indicates the supply mains.

### 5.2 - FIRST USE OF THE MACHINE

When the machine is delivered, the steel surfaces are protected with a nylon anti-scratch film, this film has to be removed accurately before starting the machine and pay attention to remove eventual residuals of glue.

To perform this operation, do not use sharpening tools, inflammable or abrasive substances. At this stage, it is necessary to start the machine outside, putting it at the maximum for 15-20 minutes.

In this way the insulating materials used during the manufacturing and the residuals of grease due to the mechanical installation of single parts, heat and produce smoke.

**N.B.:** For the Movable Salamandra, the first time, it is necessary to loosen the screw placed on the rear part (see FIG. n°10) which locks the **bilanciere** inside the machine.

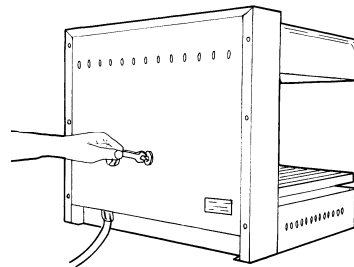


FIG. n°9 - retainer of the equalizer

### 5.3 - LOADING OF THE PRODUCT

**WARNING:** When you place the product on the grid to cook, this must be hot, so pay attention to **RESISUAL RISKS** due to burning dangers. **Therefore use the necessary protections.**

The procedure below is to be followed:

- 1 place yourself correctly to avoid accidents (see FIG. n°10): the body must be perpendicular to the working table; the hands must not press on the machine. **However do not lean on the machine and avoid positions where members of your body could enter in contact with the machine.**
- 2 turn on the temperature regulator to start the machine and place it to the MAX. for about a

## CHAP. 1 - INFORMATION ON THE MACHINE

### 1.1 - GENERAL PRECAUTIONS

- The machine must be operated only by highly qualified people who are fully aware of the safety measures described in this manual.
- In case of a personnel turn over, training is to be provided in advance.
- Before starting cleaning and maintenance operations, disconnect the plug from the supply socket.
- Assess the residual risks carefully to carry out cleaning and maintenance.
- Cleaning and maintenance require great concentration.
- A regular control of the electric supply cord is absolutely necessary; a worn-out or damage cord is very dangerous.
- If the machine shows malfunctions, it is recommended not to use it and to abstain from trying to repair it; please call the "Service Centre".
- The machine is used for cooking, heating, toasting, and cooking au gratin foodstuffs. Do not use the machine for other uses or for any products other than foodstuffs.
- 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 clean with the right product

### 1.2 - SAFETY DEVICES INSTALLED ON THE MACHINE

The electrical safety devices installed on the machine, described in this manual, complies with **EC 2006/95, 2004/108** and to standards **EEC EN 60335-1, EN 55014**.

Even though the Salamandra is provided with electrical and mechanical protections (when the machine is working and for maintenance and cleaning operations), there are still **RESIDUAL RISKS** that cannot be eliminated completely, these risks are mentioned in this manual under **WARNING**. They are scalds caused by the loading and unloading of the product, or other kind of injuries due to the maintenance operations.

### 1.3 - DESCRIPTION OF THE MACHINE

#### 1.3.1 - General description

Our firm has designed and manufactured the Salamandra to cook, heat, toast, cook au gratin foodstuffs (as pizza, sandwiches, cakes, etc.) and to guarantee:

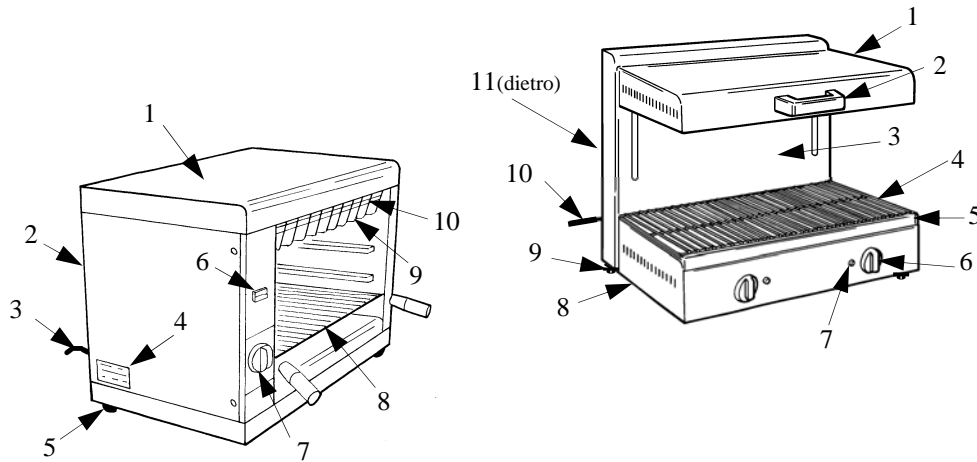
- the highest degree of safety in functioning, cleaning and maintenance;
- the highest hygienic standard due to an accurate choice of materials which come into contact with the foodstuffs;
- the lowest loss of heat produced by the resistances;
- solidity and stability of all the elements;
- great handiness.

#### 1.3.2 - manufacturing features

The Salamandra is completely made of stainless steel AISI 430. This material guarantees the contact with the food (hygienic) and high resistance to acids, salts and oxidation processes.

### 1.3.3 - Machine components

FIG. n°1 - General view of the machine



#### LEGEND:

	FISSA/BASIC SALAMANDRA	MOVABLE SALAMANDRA
1	Cover	Movable cover
2	Shell	Handle
3	Power supply cord	Supports
4	Rating plate-serial number	Gridiron
5	Feet	Crumb collecting tray
6	Pilot lamp	Temperature regulator
7	Temperature regulator	Pilot lamp
8	Lower gridiron	Supporting base
9	Upper protection grid	Feet
10	Quartz tubes	Power supply cord
11	.....	Rating plate-serial number

### 4.4 - ELECTRICAL CIRCUIT DIAGRAM OF THE MOVABLE SALAMANDRA

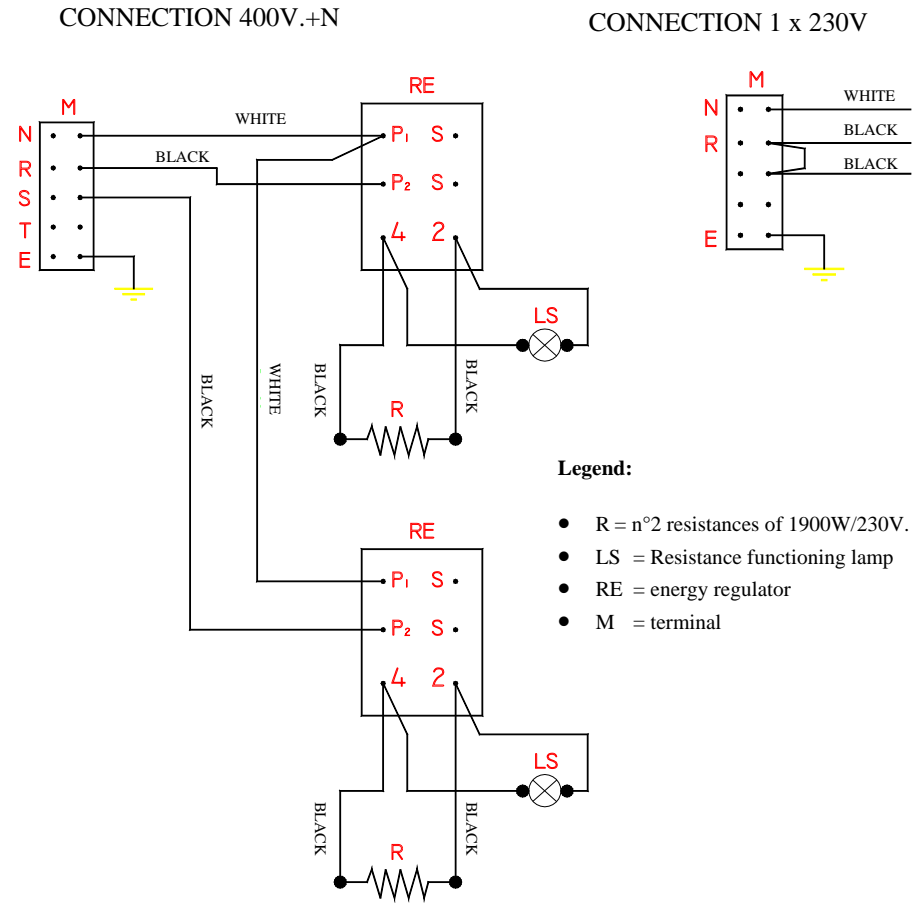


FIG. n°7 - Electrical diagram of the Movable Salamandra mod. PRO/PRO I

### 4.5 - FUNCTIONING CHECK

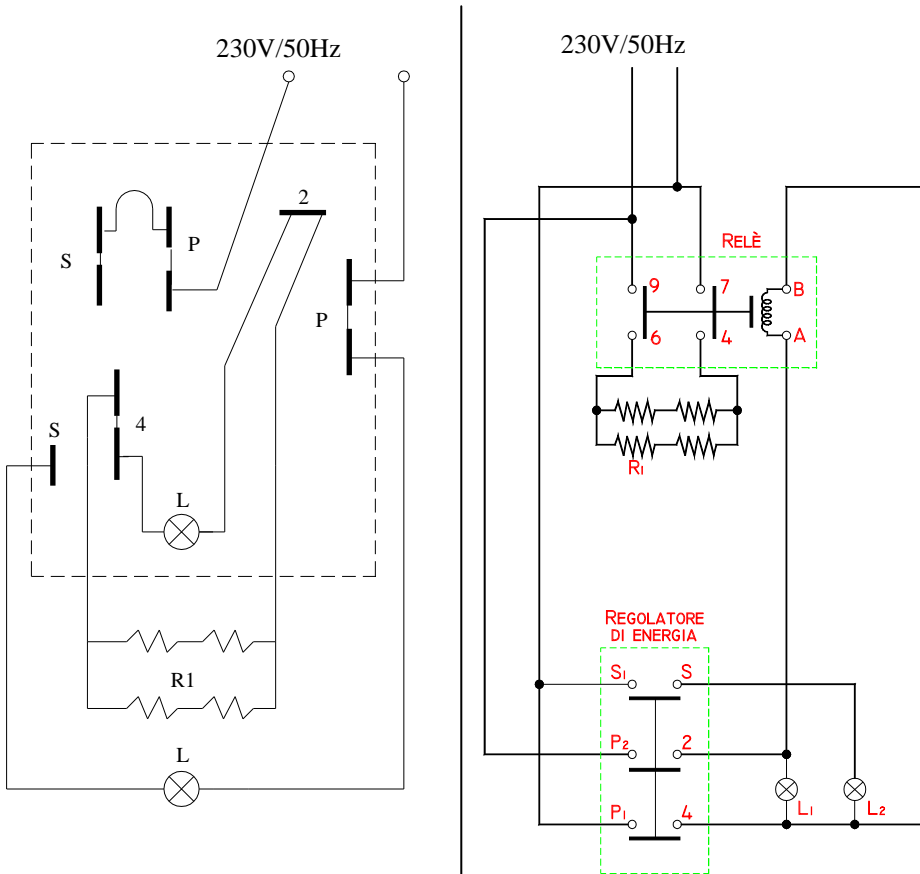
To check the machine functioning, just turn the temperature regulator knob **clockwise** (placing yourself in front of the knob), and starting from the minimum, observe if the pilot lamp turns on .

When the pilot lamp is on, it means that **the resistances are functioning.**

The Fixed Salamandra is provided with a second pilot lamp to indicate the mains voltage.

Check also that the pilot lamp turns on **when the machine is working.**

### 4.3 - ELECTRICAL CIRCUIT DIAGRAM OF THE BASIC/FISSA SALAMANDRA



P1 - P2 Supply 230V/50Hz  
 2 - 4 Resistances + resistance functioning lamp  
 P1 - S2 Resistance functioning lamp  
 R1 N° 4 resistances of 500W/115V

Three-phases supply 230V/50Hz.  
 (phase + neutral)  
 R1 = n°4 resistances of 700W/115V  
 L1 = resistance functioning lamp  
 L2 = lamp indicating that the machine is on

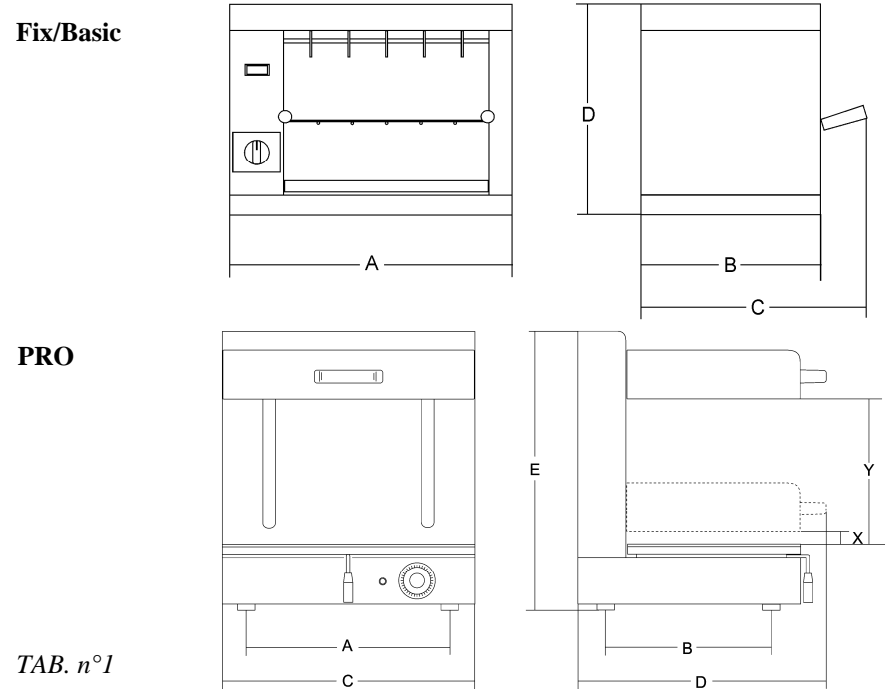
FIG. n°5 - Electrical circuit of the Basic Salamandra

FIG. n°6 - Electrical circuit of the Fissa Salamandra

### CHAP. 2 - TECHNICAL DATA

#### 2.1 - OVERALL DIMENSIONS, WEIGHT, CHARACTERISTICS ...

FIG. n°2 - Overall dimensions drawing



TAB. n°1

Model		FISSA	BASIC	PRO I/2	PRO I/I
Power	watt	2800	2800	1700	3400
Power source		230V 50/60Hz F+N			
Heating areas	n.	1	1	1	2
Cooking department dim.	mm	480x330 h.320	480x330 h.320	385x350	585x350
AxBxD	mm	620x350x430	620x350x430	-	-
C	mm	445	445	-	-
AxB	mm	-	-	330x400	510x400
CxDxE		-	-	400x545x510	600x545x510
X / Y	mm	-	-	30 / 240	30 / 240
Net weight	kg	18,5	16	45	56

## CHAP. 3 - THE ARRIVAL OF THE MACHINE

### 3.1 - DESPATCH OF THE MACHINE (see FIG. n°3)

The Salamandra is accurately packed and then despatched from our warehouses. The package includes:

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

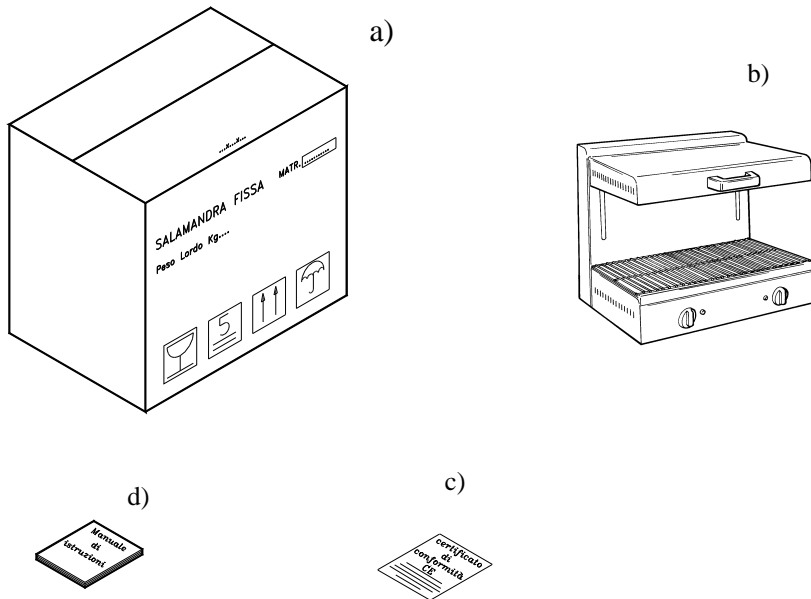


FIG. n°3 - Package description

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

### 3.2 - PACKAGE CHECK UPON RECEIPT

If no external damage is evident on the package upon its arrival, open it and check that all the components are inside (see FIG. n°3). If the package has suffered rough handling, bumps or crashes, the carrier must be informed about any damage; moreover a detailed report on the extent of the damage caused to the machine must be filled within three days from the delivery date shown in the shipping documents.. **Do not overturn the package!!** When the package is transported, make sure the box is lifted by the 4 corners (parallel to the ground).

### 3.3 - PACKAGING DISPOSAL

The components of the packaging (cardboard, eventual pallets, plastic straps and polyurethane) are urban solid waste; therefore they can be easily disposed. If the machine has to be installed in countries where specific regulations are in force, packaging must be disposed in compliance with them.

## CHAP. 4 - INSTALLATION

### 4.1 - SETTING UP OF THE MACHINE

The Salamandra must be installed on a working table suitable for its overall dimensions shown in Tab. 1, therefore it must be adequately large, well levelled, dry, smooth, resistant, stable and placed at a height of 80 cm from the ground have at least 10 cm space from the walls, objects and shelves that must in any case be resistant to heat and fire.

Moreover the machine must be installed in a room with max. 75% not saline humidity at a temperature between +5°C and +35°C; that is to say in a place that does not provoke the machine failure.

### 4.2 - ELECTRICAL CONNECTIONS

The machine is equipped with a power supply cord which section is adequate to the absorb power and an EC plug.

To connect the machine, follow the indication of the rating plate - serial number (see FIG. n°4).

Check that the earthing is fully operational.

Moreover check that the features on the rating plate - serial number (see FIG. n°4) correspond to the features shown in the consignment and delivery note, and that the disconnecting plug and the socket are easy to reach when the machine is functioning.

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

FIG. n°4 - Rating plate-serial number