

ELECTRIC RANGES CERAMIC GLASS

900 Series

TYPE: 9NPC/VCE400, 9NPC/VCE800, 9NPCV/VCE400, 9NPCV/VCE800,
9NPCF/VCE800

User Manual



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1. General information

Read the instructions in this manual carefully, as they contain important information on how to install, use and service the appliance safely, properly, and effectively.

Keep this manual in a safe place so that it can be used as reference by other operators of the appliance.

This appliance should be installed following the instructions provided by the manufacturer and in compliance with all applicable local regulations. Electricity and water connections to the appliance must be performed by qualified technicians.

The operators who will use the appliance have to be specifically trained beforehand.

In the event of failure or malfunction, switch off the appliance. The periodic functional checks requested in this manual have to be carried out according to the instructions. Have the appliance serviced by a technically qualified person duly authorized by the manufacturer that uses genuine spare parts.

Failure to comply with the above may jeopardise the appliance's safety.

1.1 Symbols used in the manual



This symbol informs us about a potentially hazardous situation. The instructions provided are mandatory in order to prevent injury.



This symbol informs us about the right way to act in order to prevent bad results, damage to the appliance, or hazardous situations.



This symbol informs about tips and hints that help the user to get the best performance from the appliance.



This symbol informs about a function that should be taken into account for self-control purposes.

1.2 Symbols used on the appliance



This symbol on a part warns the user that there are electrical terminals behind it. Therefore, the concerned part should only be removed by qualified personnel.

1.3 Checking correspondence between the appliance and the manual

The serial number for the appliance is given on the rating plate. If the manuals are missing, it is possible to order new ones from the manufacturer or your local representative. When ordering new manuals, it is essential to quote the serial number shown on the rating plate.

2. Safety

2.1 Using the appliance safely



Being an appliance designed for professional use only, it should be operated exclusively by qualified personnel.

Never leave the appliance unattended while in use!

Do not move the appliance while hot!



Personnel who wear pacemakers or metal prostheses must take care when using the appliance. When the appliance is operating, keep the part with the prosthesis or pacemaker away from the work surface.

For safe use, make sure to consult the specialist medical service for wearers of prostheses or pacemakers.

2.2 Safety instructions in the event of a fault

In the event of failure or malfunction, disconnect the appliance from the power supply. Call the technical support service.

If an emergency occurs, use the main switch to disconnect power to the appliance.

2.3 Disposing of the appliance

This appliance was built using recyclable raw materials and contains neither hazardous nor toxic substances. To dispose of the appliance, strictly follow all local regulations in force in the place where it is installed. Packaging materials have been separated according to their types and delivered to the pertinent collection sites. Please abide by environmental protection regulations.



A crossed-out wheeled bin symbol means that the appliance, at the end of its useful life, has to be disposed of separately from other waste. At such time, therefore, bring this specific appliance to a collection point specialising in recycling electric and/or electronic equipment; or, bring it to the local representative when purchasing a similar type of appliance. Proper separate waste collection promotes recycling and contributes to preventing possible negative effects on both the environment and on human health. Users ridding themselves of the appliance in an unlawful manner are punishable by law.

3. Functional description

3.1 Appliance application

The electric induction cooker is designed for cooking products in suitable pots or pans placed on the ceramic glass top.

The electric cooker was designed to cook products in suitable pots or pans placed on the ceramic glass top.

3.1.1 Prohibited use/Improper use

The appliance is not designed for cooking directly on the glass surface, like a fry-top.



The Manufacturer declines any liability for faults due to incorrect installation or unsuitable use of the appliance. In these cases, the warranty is invalid.

3.2 Construction

Stainless-steel support structure placed on 4 height-adjustable feet. Outer covering and top entirely in stainless steel.

Unbreakable ceramic glass top, fixed "watertight" on the top.

Light indicating possible residual heat still present on the ceramic glass top.

Functional description

3.3 Cooking tops

3.3.1 Ceramic glass

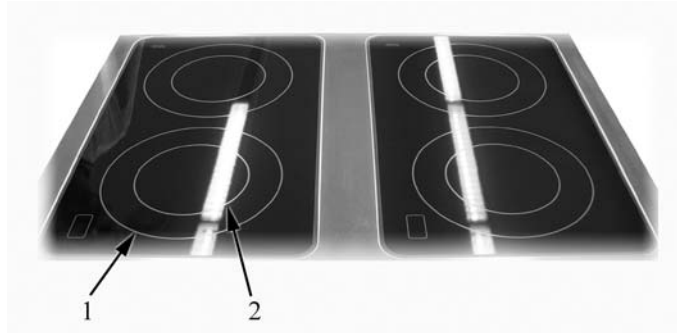


Fig. 1a

1. Cooking zone, 180 mm diameter (1.3 kW)
2. Cooking zone, 270 mm diameter (2.1 kW)

- Each cooking zone is marked by silkscreened concentric circles, indicating the various heating levels;
- power adjustment from minimum to maximum;

3.4 Electric oven

- Static oven in stainless steel, with adjustable temperature control from 50° to 300°C (122°-572°F);
- two sets of heating elements (one on upper and one on lower side) adjustable separately through a selector and a sole thermostat;
- safety thermostat against any overtemperature;
- knobs fitted with watertight gasket;
- rack support structure featuring a non-tip device and two loading positions;
- removable high-radiance ribbed cast iron floor.

3.5 Cooking top operating principle

3.5.1 Ceramic glass

The heating elements installed under the ceramic glass top heat the surface to the required temperature, and a max. of 550 °C can be reached in just a few minutes.

The pot absorbs the heat by means of contact and radiance.

When cooking food, energy saving depends on the quality of the pots and, in particular, their bottoms.

The pot diameter must match that of the cooking zone. Use pots suitable for electric hot-plates.

3.5.2 Operating switches and indicator lights

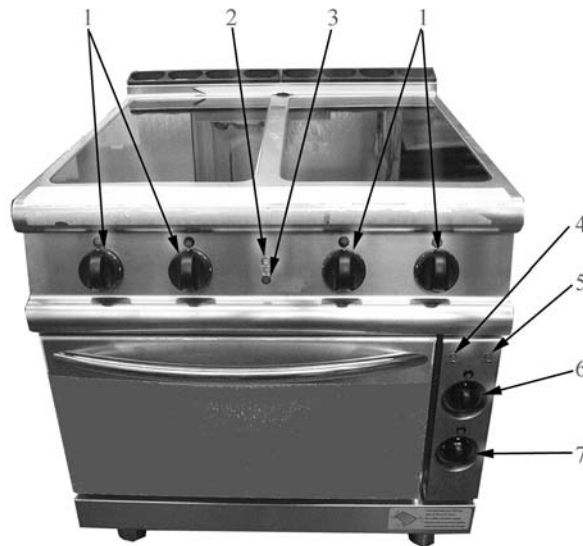


Fig. 2

1. Cooking zone temperature adjustment knob
2. Line lamp
3. Safety trip indicator lamp
4. Oven on light (model with oven)
5. Oven line lamp (model with oven)
6. Oven heating direction knob (model with oven)
7. Oven thermostat knob (model with oven)

Functional description

4. Operating instructions

4.1 Before use



If the glass breaks, the appliance cannot be used due to the risk of electric shocks.

4.1.1 Preparazione al funzionamento

Remove all packaging materials and adhesive films very carefully. Remove the protective film from the panels, ensuring no traces of glue are left on the steel surface; if necessary, use a non-flammable solvent to remove the glue.

Before cooking for the first time, it is advisable to carefully clean the appliance, and in particular the ceramic glass top, using hot water and a sponge.

To clean the stainless steel parts, ensure the detergent is non-abrasive and suitable for use with stainless steel.

After cleaning the appliance, rinse it well with clean water and wipe it dry with a clean cloth.



Never use a water jet to clean the appliance!

4.2 Using the appliance

4.2.1 Switching on the cooking top

Vetroceramica

Turning the knob (pos. 1 in Fig. 2) to the desired position switches on the power indicator light (pos. 2 in Fig. 2). This means that the appliance is on and the selected cooking zone is beginning to heat up. This type of heating takes place when the heating elements are enabled and heat spreads through radiation. The heating elements temperature can be adjusted through a power regulator.

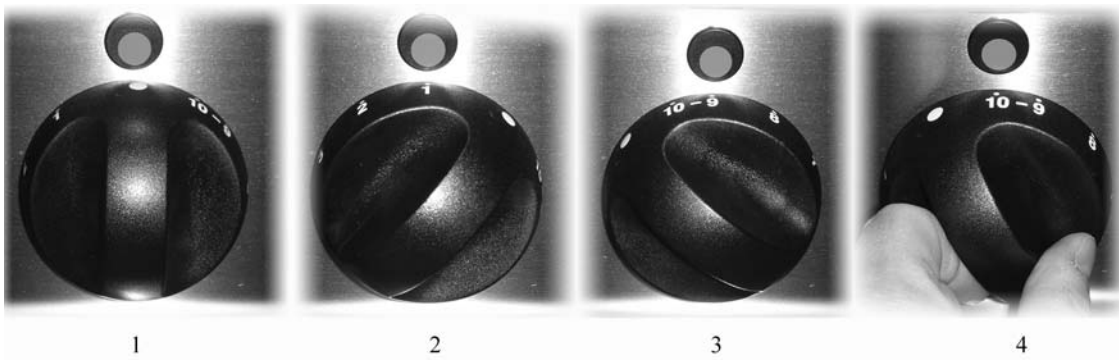


Fig. 3

1. OFF position
2. Minimum temperature
3. Maximum temperature
4. Switching on the second heating element

By turning the knob further, for a few seconds, until it reaches (pos. 4 in Fig. 3), the selected zone reaches maximum heat thanks to the second heating element switching on.



To bring the appliance back to its normal operating status -with only one heating element switched on-, turn the knob to the 0 position; if additional heat is needed, select the desired temperature.

Operating instructions

4.2.2 Cooking

- Select the cooking temperature by means of the energy regulator.
- When cooking food, energy saving depends on the quality of the pots and, in particular, their bottoms.
- The pot diameter must match that of the cooking zone. Use pots suitable for electric hot-plates.
- During cooking always use the lid.
- Use the maximum temperature to reach the cooking temperature, then lower it enough to continue cooking.



Never leave the appliance unattended when switched on!



In daily use, only use perfectly dry pots. Do not place wet containers or objects with condensate, e.g. lids, on the ceramic glass top.

4.2.3 Switching off

Switch the cooker off by turning the knob to position 0; the green light also goes off.



The cooking hob may still be red hot! In any case, the appliance has another warning light indicating any residual heat present on each cooking zone.

4.2.4 Lighting the electrical oven

Choose the heating direction on the knob indicated as (pos. 3 in Fig. 6). Set the cooking chamber temperature by turning the oven operating thermostat knob in clockwise direction (pos. 4b e pos. 4c in Fig. 6), the heating elements start to operate and the line pilot lamp (pos. 2 in Fig. 6) lights up together with the oven indicator lamp (pos. 1 in Fig. 6). When the selected temperature has been reached, the indicator lamp turns off. The oven temperature can be set between 50° and 300°C and to intermediate values.



A bad smell during the first ignition is considered within the norm and it is due to the overheating of the oil residues used for the metal processing and to insulating materials. During the first ignition, without putting food into the chamber, set the oven to a temperature of 300°C until the smell disappear.

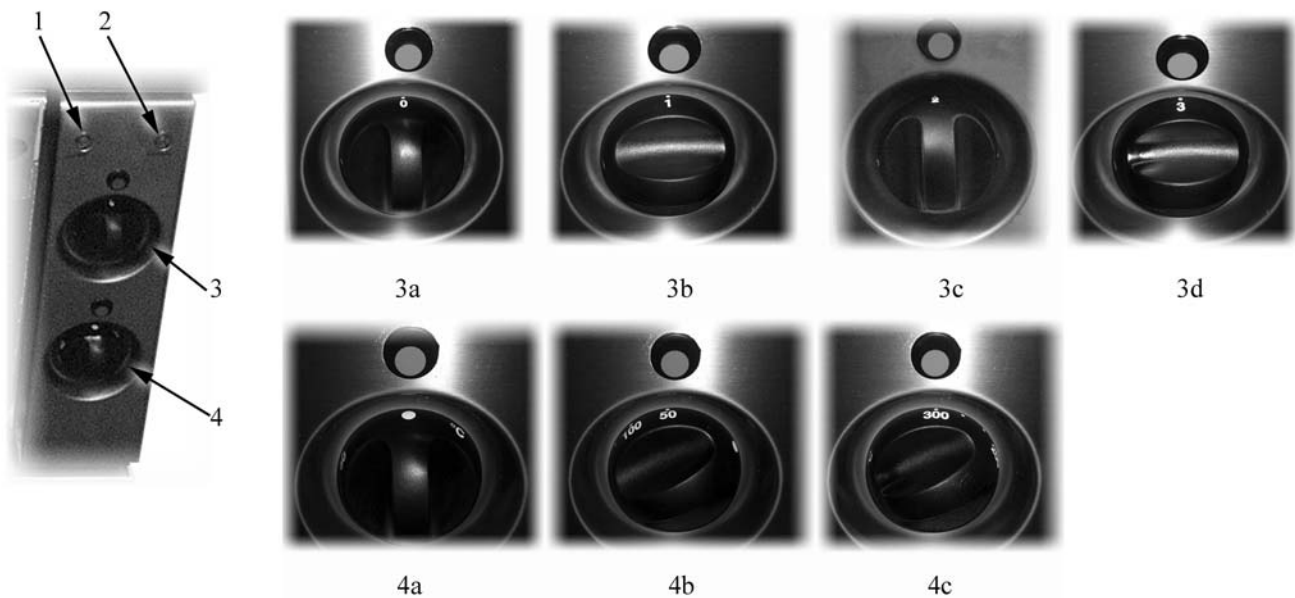


Fig. 6

1. Electrical oven indicator lamp
2. Line pilot lamp
3. Heating direction knob
4. Electrical oven thermostat knob
- 3a. OFF heating position
- 3d. Heating direction of the top heating element
- 3c. Heating direction of the bottom heating element
- 3b. Heating direction of both heating elements (top and bottom)
- 4a. OFF position
- 4b. 50°C position (minimum temperature)
- 4c. 300°C position (maximum temperature)

4.3 After having used the appliance

4.3.1 Cleaning



Before cleaning, switch the appliance off and disconnect its power supply.

General information

The main causes for stainless steel wear or corrosion are:

- using abrasive or acid detergents especially chlorine-based products, such as hydrochloric acid or sodium hypochlorite (bleach). Therefore, before buying a cleaning product, make sure it does not corrode stainless steel (also see paragraph "Routine cleaning" below);
- ferrous deposits (such as rust dissolved in the water through the pipe system, especially after a long time without being used), therefore have to be avoided; do not use wire wool to remove stubborn food deposits. Use, instead, pads or spatulas made of stainless steel or softer, non-ferrous materials;
- Do not use abrasive steel wool pads to clean the ceramic-glass top; it could get scratched.
- stagnation of substances having acid components such as vinegar, lemon juice, sauces, salt, etc. Avoid prolonged contact of the stainless steel parts of the appliance with those substances. The evaporation of saline solutions over the appliance surfaces is particularly harmful to them.



Routine cleaning

Cleaning the appliance thoroughly on a daily basis is the key to keeping it in perfect working condition and to prolong its life. Clean the appliance with a damp cloth using water and soap or detergents, provided that they are not acid or abrasive as discussed above. Such detergents should not even be used to wash the floor near the appliance, as their fumes may deposit on the steel surfaces and damage them. If the appliance is very dirty, use a Scotch-Brite™ type synthetic sponge. Rinse it well with clean water and wipe it dry with a clean cloth. Do not rub the appliance with steel wool pads as they could leave rust stains. For the same reason, avoid touching the appliance with ferrous objects.



Never use direct water jets to clean the appliance because this could result in water entering into it and damaging it.



Do not use abrasive steel wool pads to clean the ceramic-glass top; it could get scratched.

Stains and abrasions on the steel surface

Scratches and dark stains may be smoothed or removed using stainless steel wool pads or synthetic abrasive sponges, which should always be rubbed in the same direction as the satin finish.

Rust

If you need to remove rust stains, contact manufacturers of industrial detergents to find a suitable product. Industrial descaling products can also be used to that end. After removing stains and rinsing off the appliance with clean water, an alkaline detergent may be required to neutralize any acid compounds left on the surface.

Cleaning the ceramic glass top

To ensure best use of the appliance, make sure to follow this advice :

- firstly, remove any residual grime and food from the top with a special scraper (NON-ABRASIVE);
- pour a few drops of suitable detergent on the top when cold and rub with a paper towel or soft cloth;
- rinse the top and dry with a clean cloth or paper towel;



It is advisable to regularly clean the top whenever it is used.



If aluminium foil, plastic wrap, sugar or foods containing sugar melt on the hob surface they must be immediately removed from the hot cooking zone with a non-abrasive scraper. This will prevent damage to the surface.



Before cooking foods with high sugar content (e.g. jam) apply a suitable protective product on the cooking surface to prevent damaging it in case of spilling from the cooking container.

4.3.2 Idle period

If the appliance will be idle for some time, clean it and wipe it dry first, and then apply a film of a suitable product (such as vaseline oil spray or similar) to protect it. Switch the power off fitted upstream from the appliance.



In order to prevent corrosion spots from forming, ensure that any salt residues are carefully removed from the sides, internally and externally.

4.3.3 Periodic maintenance

Only qualified personnel are allowed to carry out service and maintenance operations.

The following maintenance operations have be carried out at least once a year:

- checking that all control and safety devices operate correctly;



We recommend signing a service agreement providing for at least one check-up a year.

4.3.4 Cleaning air filter

The following cleaning operations have to be done on a weekly basis:

- Pull downward the filter fixing frame (pos. 2 of Fig. 6a);

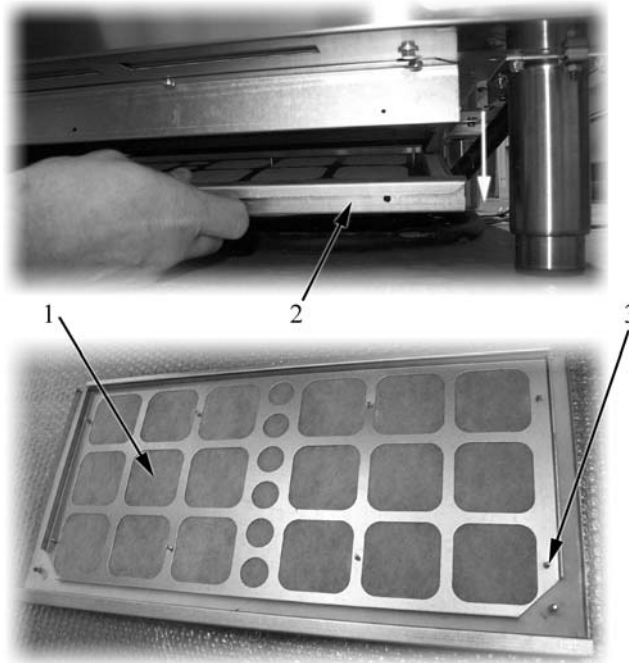


Fig. 6a

1. Filter
2. Filter fixing frame
3. Filter fixing screws

- Take out the filter fixing frame;
- Clean the filter using compressed air and replace the frame in its housing.



When the filter is very dirty, replace it by unscrewing the fixing screws (pos. 3 of Fig. 6a).

5. Installazione

5.1 General information



The manufacturer cannot be held liable for any injuries to persons or damage to property resulting from installation errors or from inappropriate use of the appliance and is not responsible for any faults caused by defective installation. In such cases, the warranty shall be null and void.

Installation, maintenance, connection to power supply, and start-up have all to be performed by an authorised installer who must ensure compliance with all applicable safety regulations in force in the location where the appliance is being installed.

5.1.1 Regulatory installation conditions

We remind you that all appliances installed in public assembly buildings must meet the requirements specified below. The appliance has to be both installed and serviced in compliance with all applicable rules and legal regulations in force, namely:

- safety regulations on fire hazard and panic in public assembly buildings;
- general regulations applicable to all appliances;

5.2 Exhausting fumes

The appliance should be installed in a well-ventilated area, if possible under an exhaust hood, in compliance with all applicable regulations in force, in order to ensure that steam and cooking fumes are effectively exhausted.

5.3 Possible environmental interference



If the appliance is installed in the immediate vicinity of other electric units, ensure that they do not interfere with each other. They should all have independent power supplies.

If the appliance is installed with its sides next to flammable walls (made of wood or similar materials) or to heat-sensitive walls (made of plasterboard or similar materials), suitable protective measures have to be taken to keep such walls undamaged. Either apply a coating over the wall to insulate it from irradiative heat or keep a minimum clearance of 300 mm (4") from the sides and 300 mm (4") from the rear of the appliance.

5.4 Storage

If the appliance is stored in a warehouse where room temperature is below 0° (32°F), it should be warmed up to at least +10° (50°F) before switching it on.

5.5 Unpacking the appliance

Remove all packaging materials before installing the appliance. Some parts are wrapped in adhesive film, which have to be thoroughly removed. Remove all packaging materials and adhesive films very carefully. Remove the protective film from the panels, ensuring no traces of glue are left on the steel surface; if necessary, use a non-flammable solvent to remove the glue.

5.6 Disposal of packaging materials

All packaging materials have to be disposed of in compliance with the local regulations in force where the appliance is installed. Packaging materials have to be separated according to their types and delivered to the pertinent collection sites. Please abide by environmental protection regulations.

5.7 Positioning



Switch the power off before performing any type of repair on the appliance.

Level the appliance using a spirit level. The feet can be adjusted from 840 to 880 mm (900 mm with alternative feet). In this way the appliance will remain stable and securely anchored.

Ensure that all the fire-prevention and safety regulations for the workplace are observed.

If the appliance is installed with its sides next to flammable walls (made of wood or similar materials) or to heat-sensitive walls (made of plasterboard or similar materials), suitable protective measures have to be taken to keep such walls undamaged. Either apply a coating over the wall to insulate it from irradiative heat or keep a minimum clearance of 350 mm from the sides and 250 mm from the rear of the appliance.



If the appliance is installed in proximity of a wall, the vertical opening created on the rear of the appliance has to clear of obstacles in the downward direction.



The holes on the rear have to be left clear.

5.8 Electrical connections

5.8.1 General information



The appliance must always be connected to an earthing (grounding) system while in operation.

The appliance is pre-set to be connected to the electrical control board. Before connecting the appliance to the power supply network, check:

- that distribution network voltage matches the voltage shown on the appliance's rating plate;
- that the grounding (earthing) system is effective;
- that the power lead is made of rubber and is of at least the same quality as cable type H07RN-F, with conductors having a cross section suited to the maximum load they will carry (refer to "*Technical specifications table*" at the end of this manual);
- that an effective multi-pole breaker having a contact gap of at least 3 mm should be fitted upstream from the appliance when it is installed. Automatic thermal-magnetic circuit breakers may be used for this purpose. The multi-pole breaker should be installed in the immediate vicinity of the appliance and be readily accessible. We recommend fitting a thermal-magnetic circuit breaker with built-in fuse protection;
- the power lead of the appliance should not be exposed to direct heat.

5.8.2 Connection requirements



IMPORTANT: The mains supply line that the appliance is to be connected to must comply with the following specifications:

Maximum resistance phase conductors: $R_A \max = 0,108 \Omega$.

Inductive reactance of phase conductors: $X_{A\max} = J 0,066 \Omega$ at 50 Hz.

Maximum resistance of neutral wire: $R_N \max = 0,072 \Omega$.

Inductive reactance neutral wire: $X_{N\max} = J 0,045 \Omega$ at 50 Hz.

5.8.3 Connecting the cable for Y-type electrical connection to the appliance terminal block (ceramic glass top and sides).



Only the manufacturer's service centre or similarly trained individual may replace the power cable.

To access the power terminal block, proceed as follows:

- Disconnect the power supply.
- Remove the knobs (pos. 2 Fig. 7).
- Loosen the fixing screws to remove the control panel (pos. 1 Fig. 7).

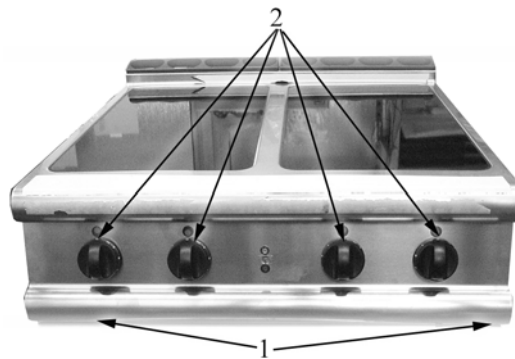


Fig. 7

1. Fixing screws
2. Knobs

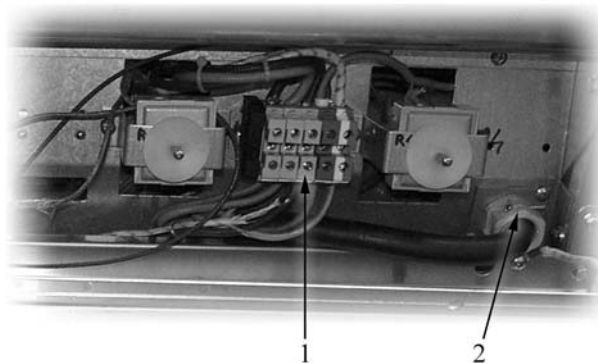


Fig. 7a

1. Terminal block
2. Cable clamp

The terminal block is mounted on the lower compartment as shown in Fig.7a.



The power cable must be secured with the cable clamp fitted to the appliance (pos.2 in Fig. 7a) to prevent it from being damaged.

The earth cable must be long enough to withstand any potential mechanical strain after the live wires.

5.8.4 Connecting the cable for Y-type electrical connection to the appliance terminal block [model with electric oven].



Only the manufacturer's service centre or similarly trained individual may replace the power cable.

To access the power terminal block, proceed as follows:

- Disconnect the power supply.
- Remove the angle bar (pos. 2 in Fig. 8), loosening the fixing screws (pos. 1 Fig. 8).
- Remove the lower front panel (pos. 4 in Fig. 8), loosening the fixing screws (pos. 3 Fig. 8).

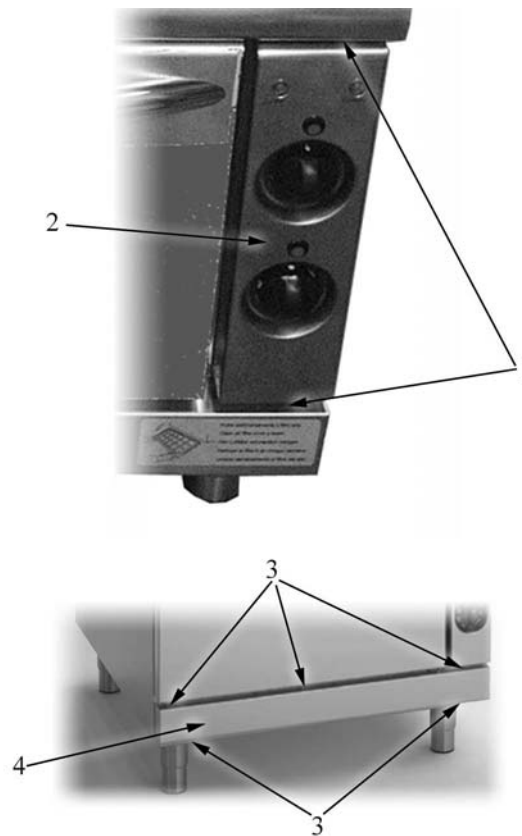
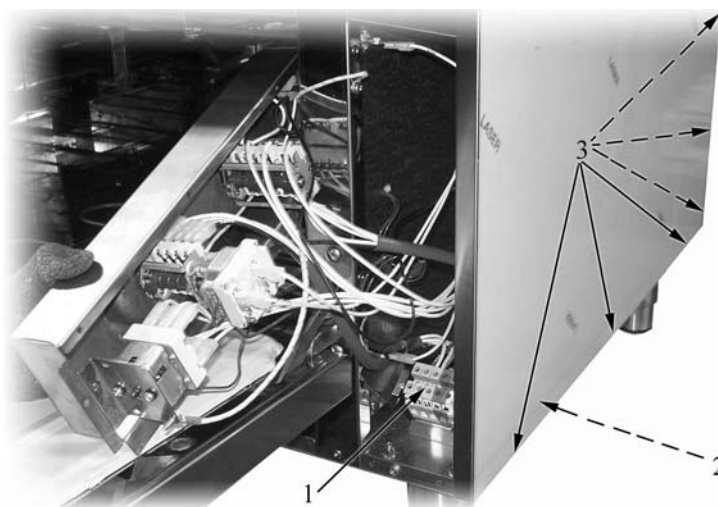


Fig. 8

1. Fixing screws
2. Angle bar
3. Front panel fixing screws
4. Lower front panel

**Fig. 9**

1. Terminal block
2. Cable clamp
3. Side panel fixing screws
4. Side panel

The terminal block is mounted on the lower compartment as shown in Fig.9.



The power cable must be secured with the cable clamp fitted to the appliance (pos.2 in Fig. 9) to prevent it from being damaged.

The earth cable must be long enough to withstand any potential mechanical strain after the live wires.

If this proves difficult, loosen the lower and rear fixing screws (pos. 3 in Fig.9) to take the right side panel off the appliance too (pos. 4 in Fig. 9).

5.8.5 Equipotential terminal



The appliance must be connected to an equipotential system. A connecting terminal has been provided on the lower right of the appliance for this purpose.

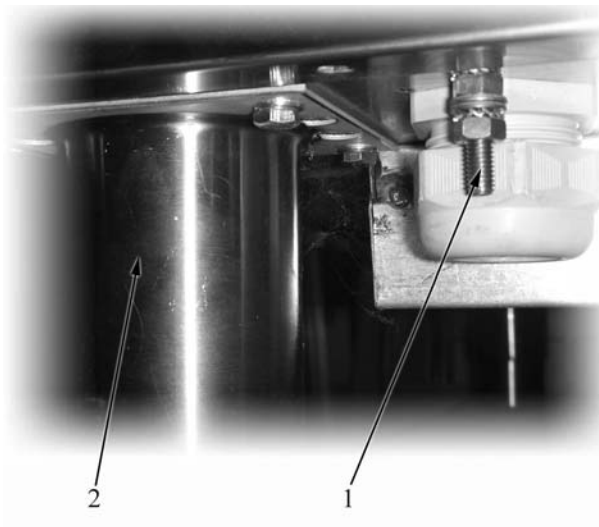


Fig. 9a

1. Equipotential terminal
2. Right front foot

5.9 Training of personnel

Train personnel in use of the appliance, making reference to and giving them the instruction manual.



Personnel who wear pacemakers or metal prostheses must take care when using the appliance. When the appliance is operating, keep the part with the prosthesis or pacemaker away from the work surface.

For safe use, make sure to consult the specialist medical service for wearers of prostheses or pacemakers.

5.10 Rating plate

The rating plate showing the specifications of the corresponding model is applied in the position shown in the installation and connection drawings and includes the data listed below:

Manufacturer:	
Model:	(see front page)
Serial number:	
Year of manufacture:	
Category:	(see "Technical specifications table")
Heating power:	(see "Technical specifications table")
Natural gas consumption:	(see "Technical specifications table")
Liquid gas consumption:	(see "Technical specifications table")
Supply pressure:	
natural gases: G20	(see "Table of gas categories and pressure values" above)
liquid gases (butane/propane): G30/ G31	(see "Table of gas categories and pressure values" above)
town gas: G110/G120	(see "Table of gas categories and pressure values" above)
Gas supply:	(see "Technical specifications table")
Supply voltage:	(see the label on the packaging and on the appliance)
Appliance adjusted to use:	

6. Ricerca guasti

If the appliance fails to work, first of all check for blown fuses (overload protection) in the fuse box. Have the overload protection device checked by a qualified technician.



The operator is not to do maintenance work on any parts of this appliance. Maintenance has to be carried out by an authorized technician.

PROBLEM	POSSIBLE CAUSES	ADVICE	
		FOR THE USER	FOR THE AUTHORISED INSTALLER
CERAMIC GLASS COOKTOP			
The heating element does not heat:	No power;	Make sure the appliance is powered;	
	Heating element broken;		Replace it (see the relevant section).
	Faulty energy regulator;		Replace it (see the relevant section).
The hob heating element temperature cannot be adjusted:	Faulty energy regulator;		Replace it (see the relevant section).
ELECTRIC OVEN			
A temperature has been set but the oven does not turn on:	no electrical power;	check the power supply;	
The oven temperature cannot be adjusted;	Operating thermostat faulty;		replace;
A temperature has been set but the oven does not turn on:	no electrical power;	check the power supply;	reset the thermostat.

Ricerca guasti

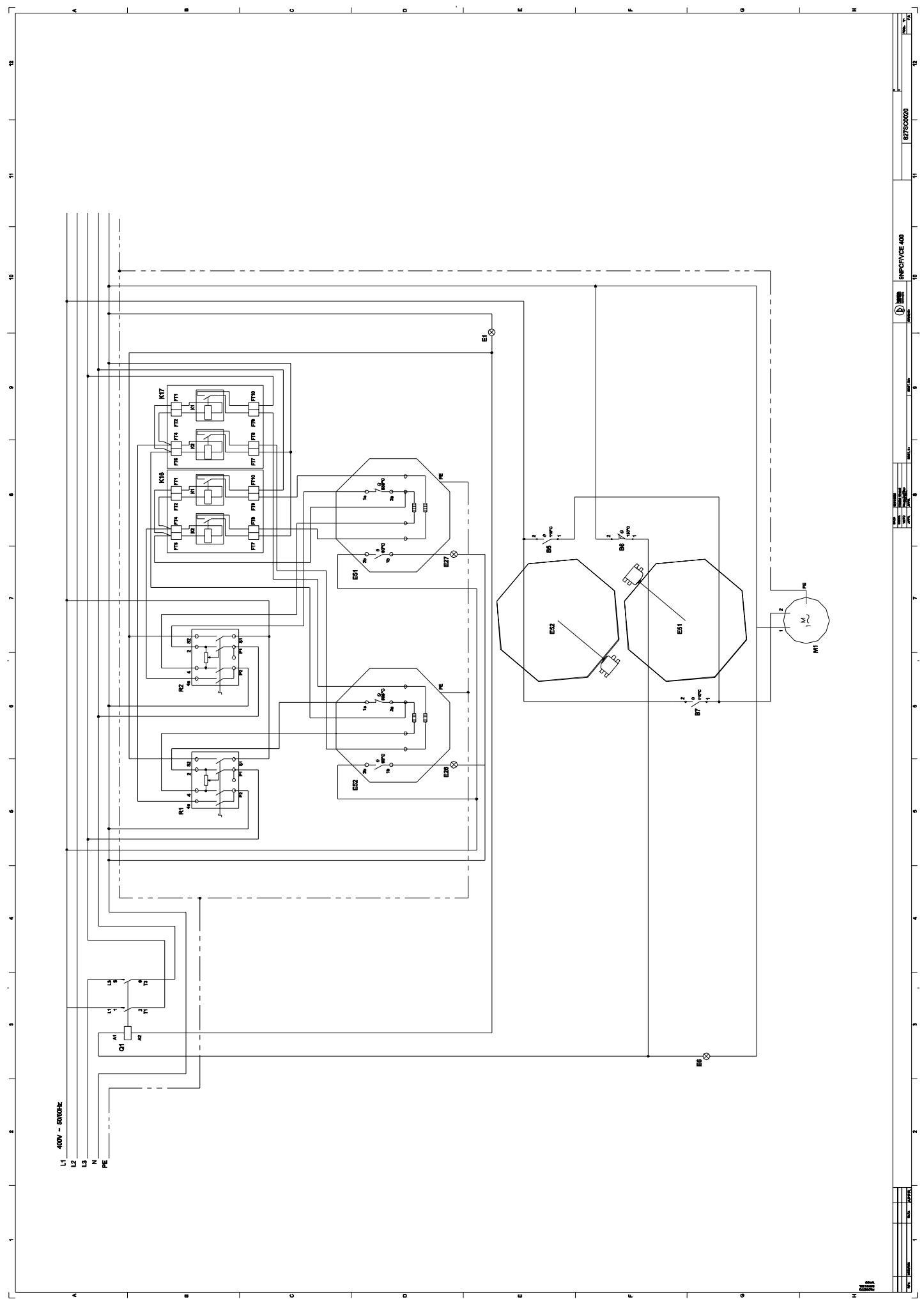
PROBLEM	POSSIBLE CAUSES	ADVICE	
		FOR THE USER	FOR THE AUTHORISED INSTALLER
Uneven cooking (pronounced difference in the product colouring):	Improper selector position or position not suitable to the type of cooking	Place the selector so that heat is generated by both the bottom and the top of the oven according to the type of cooking to be performed;	
	different product size or thickness;	in order to obtain an even cooking, the product has to be distributed uniformly on each pan. In case of solid food, the size, the layers and the thickness must be as uniform as possible;	
	non-horizontal racks;	level the appliance and check that the racks are horizontal using the adjustable feet: this operation is fundamental for an even cooking;	
	one of the two heating elements is faulty;		Replace it (see the chapter on Replacing the heating element).
COOKTOP AND ELECTRIC OVEN			
The appliance stops working normally and resultant malfunction is indicated by the red emergency light.	Air filter clogged.	Clean the filter (see the relevant section).	
	Cooking fan(s) not working.	Check the filter. If it is clean, call the service centre.	Check if the fans are working. If they are not, replace them (see relevant section).
	Electrical safety circuit auxiliary components are not working.		Check if the thermostats responsible for starting the fans are working.
	Used air outlet holes blocked as appliance has not been installed correctly.		Check if the appliance has been installed as instructed in the "installation" section.
The line indicator lamp lights up but the area controlled by the knob does not heat up.	Electrical safety circuit auxiliary components are not working.		Check that the electrical circuit and the overheating safety contactor that cuts off power to the heating elements are working properly.

7. Technical specifications

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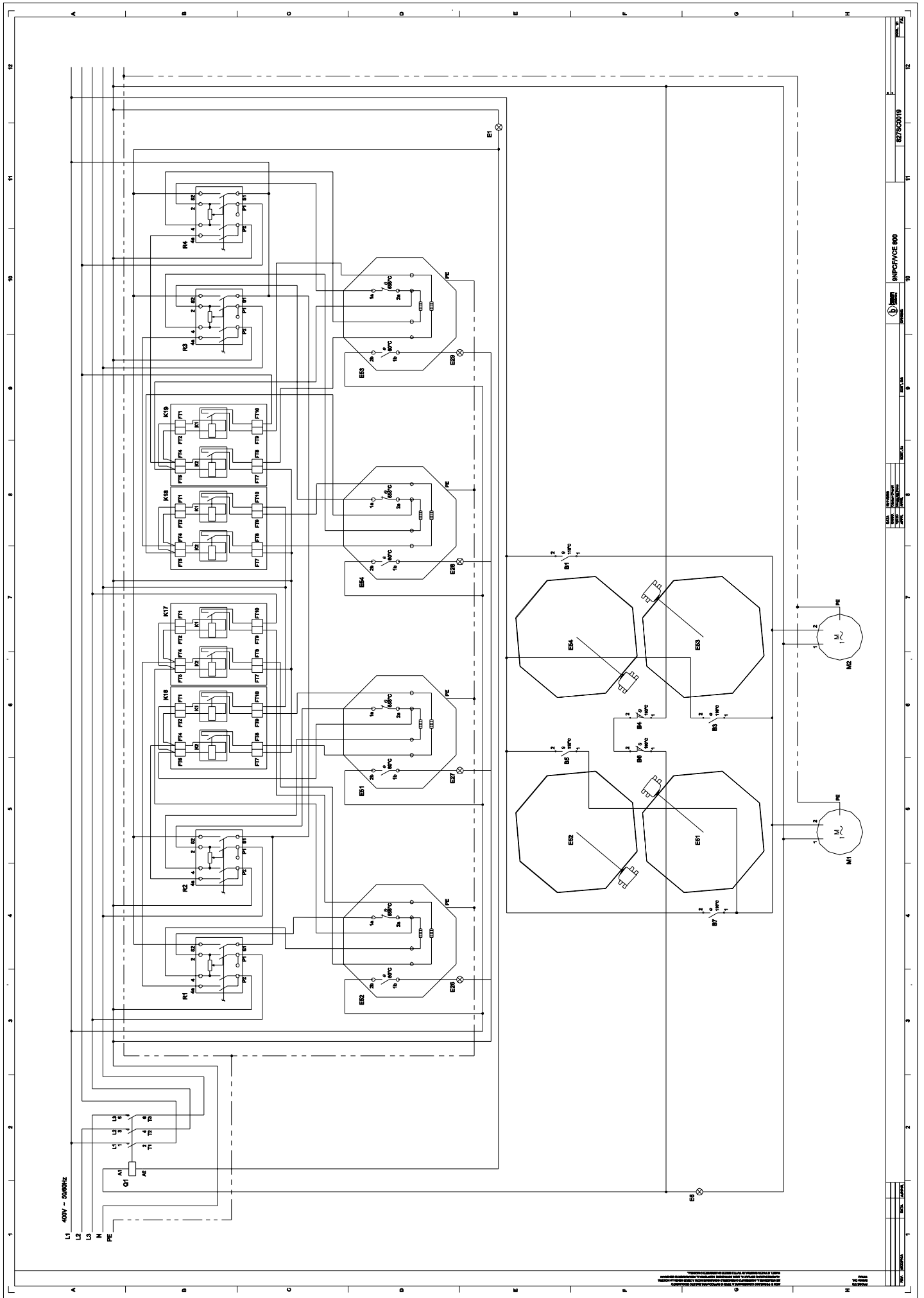


827SC0020: Wiring diagram 9NPCV/VCE400-9NPC/VCE400 3/N/PE 400V ~ 50/60 Hz

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Rev.	01
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Product	9NPCV/VCE400
Doc. No.	827SC0020
Page	1 of 1

Technical specifications

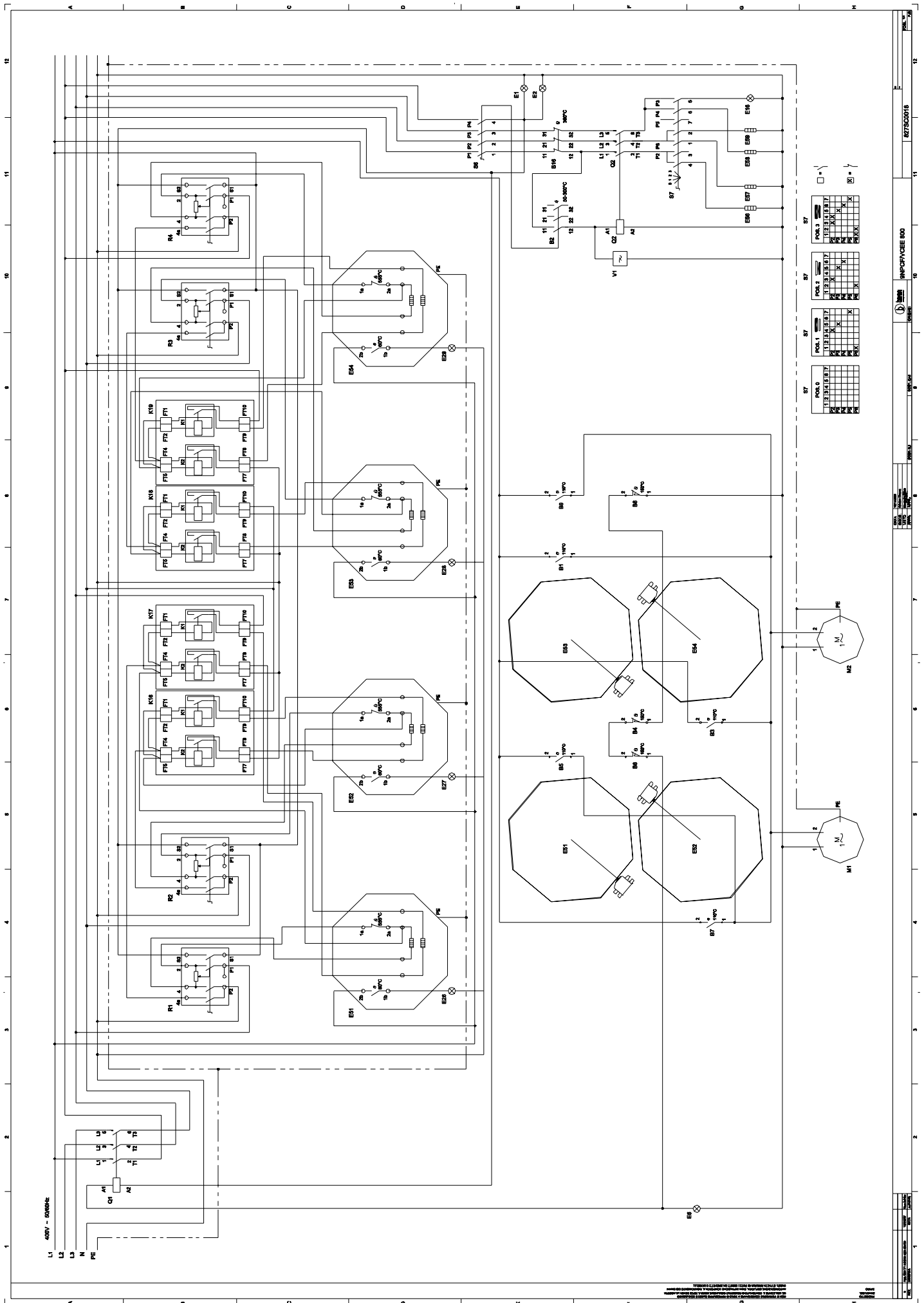
827LE0020: legend of the wiring diagram 827SC0020			
9NPCV/VCE400-9NPC/VCE400 - 3/N/PE~400V 50-60 Hz			
Letter code	Codes	Descriptions	Specifications
6A035200	B5-7	Control thermostat	110°C - 1F
6A035210	B6	Control thermostat	150°C - 1F
826650050	E1	Power indicator light	230V - 120°C
826650060	E6	Safety indicator light	230V - 120°C
6A001404	E26-27	Residual heat indicator light	230V
6A001405	E51-52	Heating element	1300W + 2100W -230V
6A036420	M1	Cooling fan	230V - 1F - 16W
6A047036	Q1	Contacteur	230V - 32A
6A001402	R1-2	Power regulator	230V - 13A
6A001408	K16-17	Relay card	230V 50-60Hz



827SC0019: Wiring diagram 9NPCV/VCE800-9NPC/VCE800 3/N/PE 400V ~ 50/60 Hz

Technical specifications

827LE0019: legend of the wiring diagram 827SC0019			
9NPCV/VCE800-9NPC/VCE800 - 3/N/PE~400V 50-60 Hz			
Letter code	Codes	Descriptions	Specifications
6A035200	B1-3-5-7	Control thermostat	110°C - 1F
6A035210	B4-6	Control thermostat	150°C - 1F
826650050	E1	Power indicator light	230V - 120°C
826650060	E6	Safety indicator light	230V - 120°C
6A001404	E26-27-28-29	Residual heat indicator light	230V
6A001405	E51-52-53-54	Heating element	1300W + 2100W -230V
6A036420	M1-2	Cooling fan	230V - 1F - 16W
6A047033	Q1	Contacteur	230V - 45A
6A001402	R1-2-3-4	Power regulator	230V - 13A
6A001408	K16-17-18-19	Relay card	230V 50-60Hz



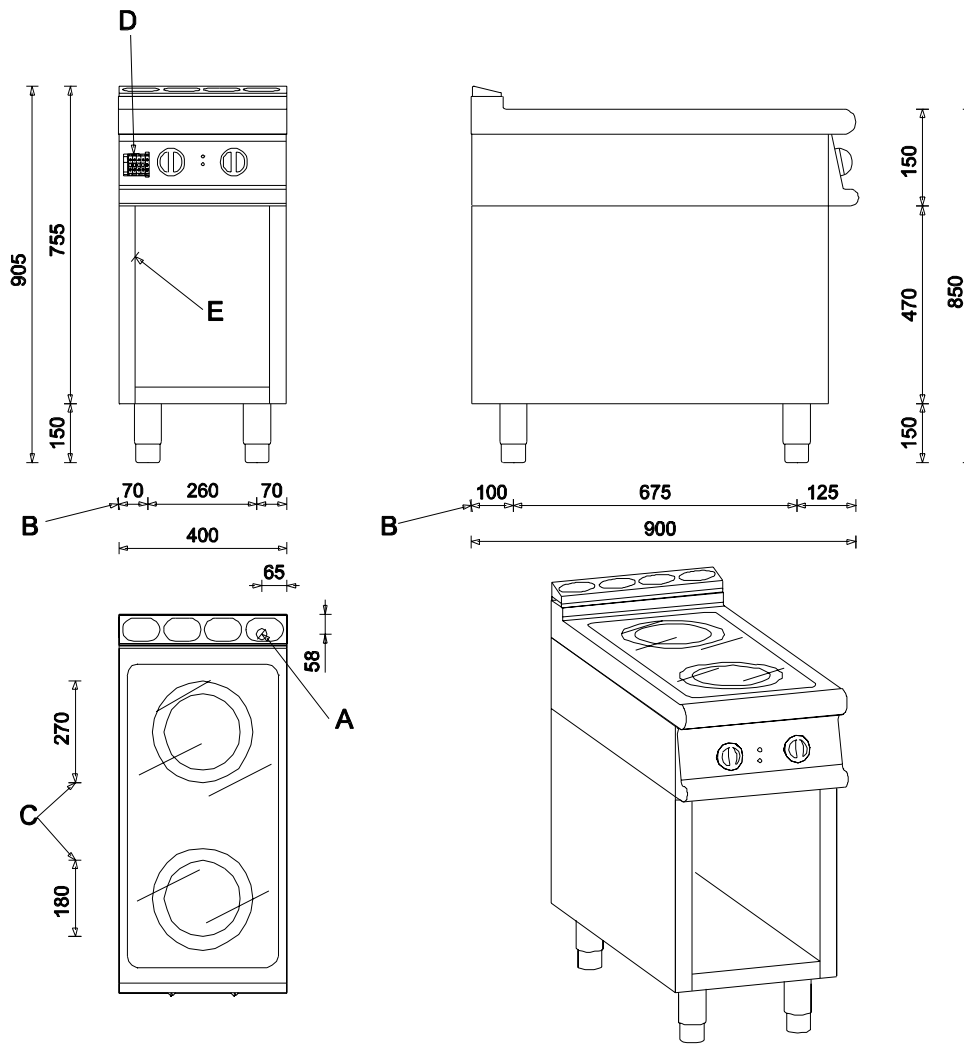
827SC0018: Wiring diagram 9NCPF/VCE 800 3/N/PE 400V ~ 50/60 Hz

Technical specifications

827LE0018: legend of the wiring diagram 8276SC0018			
9NPCF/VCE 800 - 3/N/PE~400V 50-60 Hz			
Letter code	Codes	Descriptions	Specifications
826630123	B2	Control thermostat	50-300°C - 3F
826630130	B16	Safety thermostat	360°C - 3F
6A035200	B1-3-5-7-9	Control thermostat	110°C - 1F
6A035210	B4-6-8	Control thermostat	150°C - 1F
826650050	E1-E2	Power indicator light	230V - 120°C
6A038506	E6	Safety indicator light	230V - 120°C
6A038506	E16	Operation indicator light	230V - 120°C
6A001404	E26-27-28-29	Residual heat indicator light	230V
6A001405	E51-52-53-54	Heating element	1300W + 2100W -230V
826620041	E56-57-58-59	Heating element	1500W -230V
6A036420	M1-2	Cooling fan	230V - 1F - 16W
6A047033	Q1	Contacteur	230V - 45A
6A001402	R1-2-3-4	Power regulator	230V - 13A
6A046001	S6	Switch	3F
6A046750	S7	Switch	4 POS.
6A047031	Q2	Contacteur	230V - 20A
6A001408	K16-17-18-19	Relay card	230V 50-60Hz
826630270	V1	Mains filter	500Vac

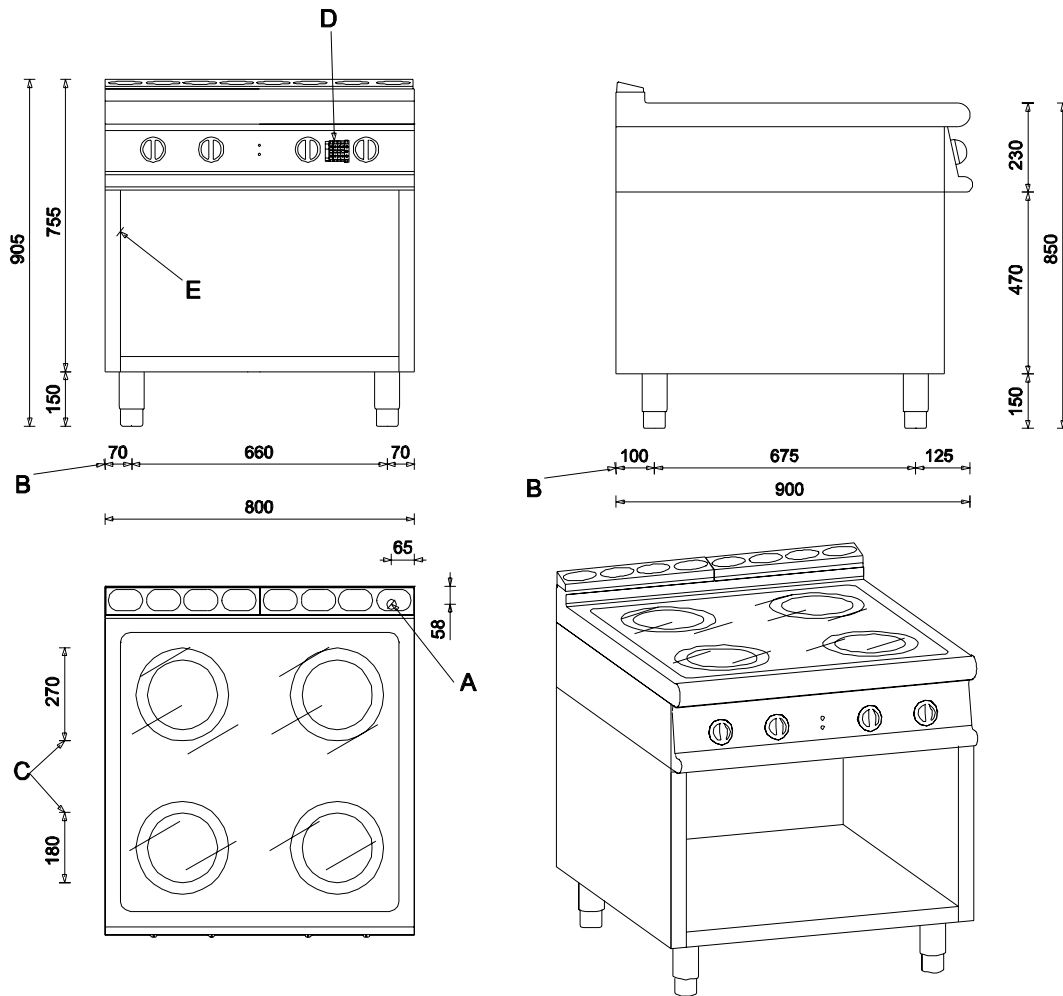
Technical specifications

Installation drawing 9NPCV/VCE400



	DESCRIPTION
A	Fitting electric connection cable
B	Distance between feet
C	Cooking zone diameter
D	Terminal block
E	Plate

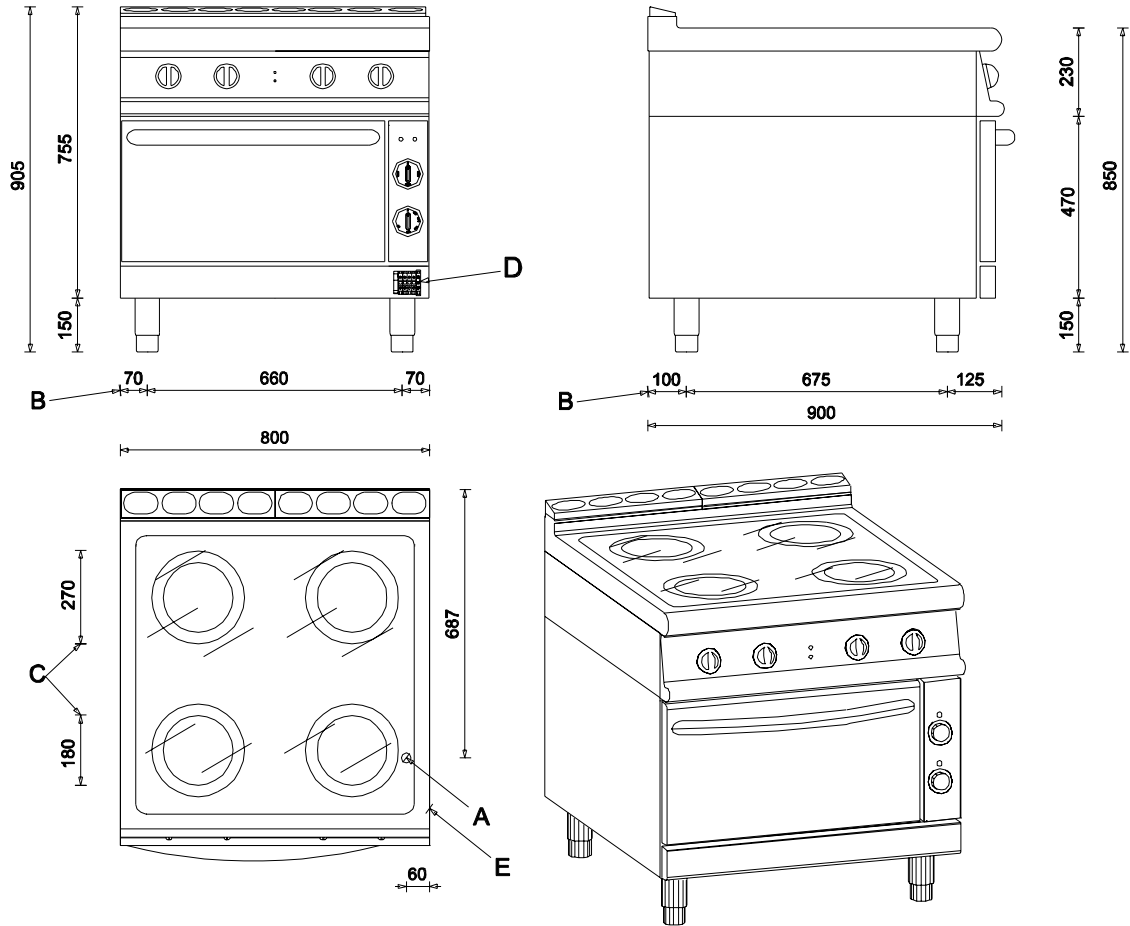
Installation drawing 9NPCV/VCE800



	DESCRIPTION
A	Fitting electric connection cable
B	Distance between feet
C	Cooking zone diameter
D	Terminal block
E	Plate

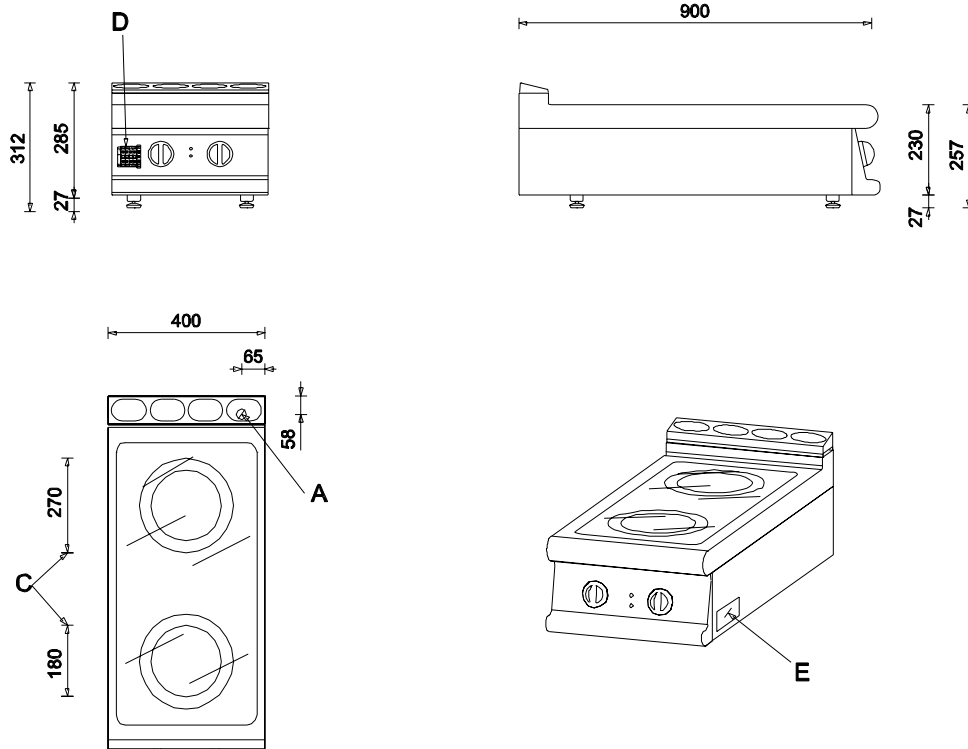
Technical specifications

Installation drawing 9NPCF/VCE800



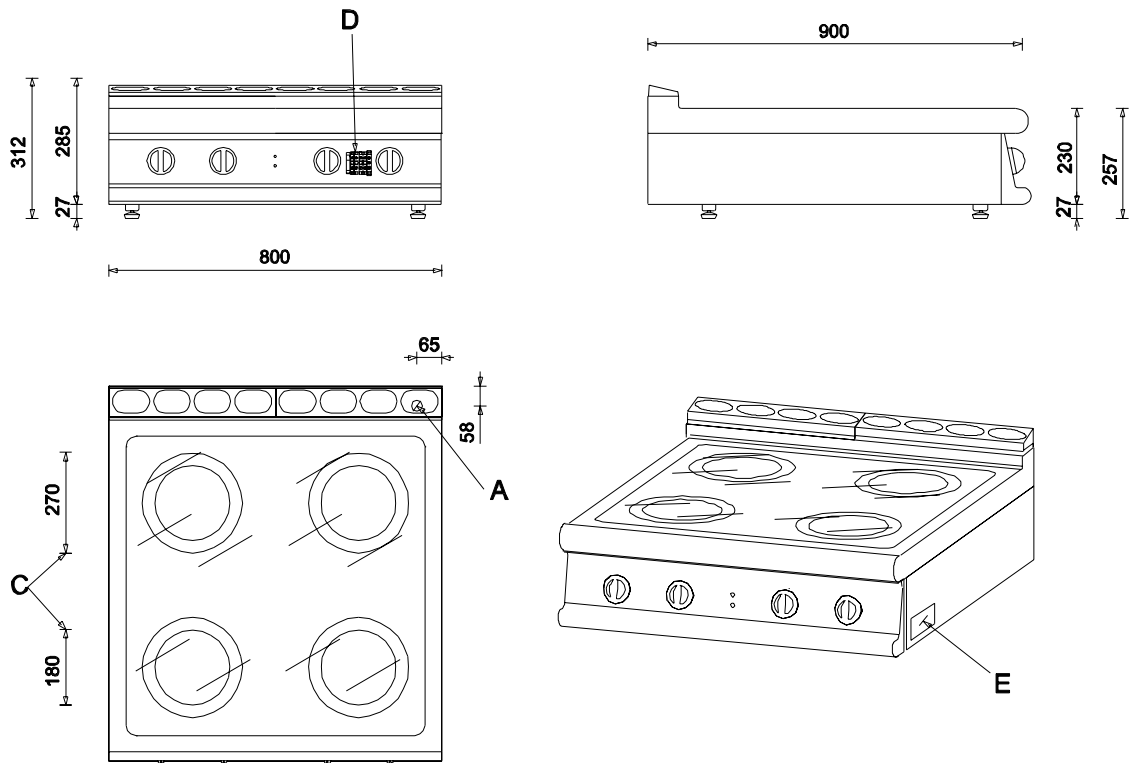
	DESCRIPTION
A	Fitting electric connection cable
B	Distance between feet
C	Cooking zone diameter
D	Terminal block
E	Plate

Installation drawing 9NPC/VCE400



	DESCRIPTION
A	Fitting electric connection cable
B	Distance between feet
C	Cooking zone diameter
D	Terminal block
E	Plate

Installation drawing 9NPC/VCE800



	DESCRIPTION
A	Fitting electric connection cable
B	Distance between feet
C	Cooking zone diameter
D	Terminal block
E	Plate

Technical specifications

Item	Type	Voltage	Specification
External dimensions WxDH, freestanding unit	92B		400x900x850/900 mm
External dimensions WxDH, freestanding unit	94B,94FB		800x900x850/900 mm
External dimensions WxDxH, tabletop unit	92TB		400x900x230 mm
External dimensions WxDxH, tabletop unit	94TB		800x900x230 mm
Inner oven dimensions	94FB		536x700x240 mm
Cooking zone dim.	92B,92TB		o270x2 - o180x2
Cooking zone dim.	94B,94TB,94FB		o270x4 - o180x4
Volume with package	92B		0,54 m ³
Volume with package	94B,94FB		1,02 m ³
Volume with package	92TB		0,26 m ³
Volume with package	94TB		0,48 m ³
Total weight	92B		65 Kg
Total weight	94B		93 Kg
Total weight	94FB		180 Kg
Total weight	92TB		51 Kg
Total weight	94TB		80 Kg
Electric oven power	94FB		6 kW
Heating power o180			1,3 kW
Heating power o270			2,1 kW
Rated output	92B,92TB		6,8 Kw
Rated output	94B,94TB		13,6 kW
Rated output	94FB		19,6 kW
Max. current	92B,92TB	A	22 A
Max. current	92B,92TB	H	25,7 A
Max. current	94B,94TB	A	29,6 A
Max. current	94B,94TB	H	39,1 A
Max. current	94FB	A	36,1 A
Max. current	94FB	H	55,4 A
Wire cross section	92B,92TB	A	5 x 2.5 mm ²
Wire cross section	92B,92TB	H	4 x 2,5 mm ²
Wire cross section	94B,94TB	A	5 x 6 mm ²
Wire cross section	94B,94TB	H	4 x 10 mm ²
Wire cross section	94FB	A	5 x 10 mm ²
Wire cross section	94FB	H	4 x 16 mm ²
Supply voltage		A	3/N/PE ~400V 50Hz
Supply voltage		H	3/PE ~230V 50Hz

92TB=9NPC/VCE400, 94TB=9NPC/VCE800, 92B=9NPCV/VCE400, 94B=9NPCV/VCE800, 92BP=9NPCVP/VCE400, 94BP=9NPCVP/VCE800, 94FB=9NPCF/VCE800

A=3/N/PE~400/230V 50Hz, H=3/PE~230V 50Hz

