SPIDO **FLAT**

Instruction manual

TRANSLATION OF THE ORIGINAL INSTRUCTIONS

ENGLISH

spidocook™

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Introduction

Dear Customer,
We would like to thank you for choosing to purchase an appliance in the SPIDO**FLAT** range by **Spidocook S.r.l.**
SPIDO**FLAT** fry-tops are extremely practical to use and produce excellent results. They are perfect for fast food outlets and as a useful appliance in the kitchen.
The **SHB** technology allows the SPIDO**FLAT** fry-top cooking surfaces in glass ceramic to reach the set temperature quickly, reducing preheating and cooking times.
We recommend you thoroughly read all of the instructions in this manual on how to preserve the look and performance of your purchased product.

Spidocook S.r.l.

Dealer: **Installer:**

Installation date:

The company reserves the right to apply improvement modifications to appliances and accessories at any time without advance notice.

Safety regulations

Safety regulations for installation and maintenance

- **Read this guide carefully before installing or maintaining the appliance, and conserve this guide with care for any future consultation of users.**
- **All installation, assembly and non-routine maintenance operations must be performed exclusively by qualified technicians that are authorised by Spidocook S.r.l., in compliance with the regulations in force in the user country and with respect to the regulations on systems and work safety.**
- Disconnect the oven from its electrical mains supplies before installation or maintenance.
- Check that systems are compliant to the installation country standards and to the specifications indicated on the appliance rating plate before installing the appliance.
- Interventions, alterations or modifications not expressly authorised that do not comply with the indications in this manual shall invalidate the guarantee.
- Installation or maintenance that fails to respect the indications in this manual may cause damage, injury or fatal accidents.
- Given its potential danger, the package material must be kept out of reach of children or animals, and properly disposed of as called for by local regulation.
- The ratings plate provides essential technical information that is of utmost importance for any appliance maintenance or repairs. Do not remove, damage or modify the plate.
- Failure to follow these regulations may cause damage or (fatal) injury, subsequently invalidating the guarantee and reliving **Spidocook S.r.l.** of all liability.
- The parts protected by the manufacturer or his agent shall not be adjusted by the installer.

Safety regulations for use

- **Read this guide carefully before using the appliance or performing routine maintenance, and conserve this guide with care for any future consultation of users.**
- **Following procedures other than those indicated in this guide to use and clean the appliances is considered inappropriate and may cause damage, injury or fatal accidents; in addition to invalidating the guarantee and relieving Spidocook S.r.l. of all liability.**
- The cooking surfaces are not to be used for storage.
- The appliance shall not be cleaned with a water jet.
- The appliance or part of appliance are not to be immersed.
- WARNING: If Surface is cracked, immediately disconnect the appliance or appropriate part of the appliance from the supply.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazard involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Children must be supervised to ensure they do not play with the appliance.
- This appliance can only be used for cooking food in industrial and professional kitchens upon completion of scheduled training courses; all other uses are not compliant to the scope of use and therefore hazardous.

  In particular, the appliance can be used for:
  - Cooking food on the grill;
  - Grill meat, fish and vegetables;
  - Toasts, Sandwiches and Focaccia.
- Monitor the appliance during its entire operation cycle.
- If the appliance does not function or if there are any functional or structural alterations, disconnect the electricity and contact an **Spi-**

docook S.r.l. authorised customer service agent. Do not attempt to independently repair the appliance. Request **Spidocook S.r.l.** original spare parts for any repairs necessary.
Failure to observe these regulations may cause damage or (fatal) injuries, and also invalidates the guarantee.

- To ensure that the appliance is in perfect use and in a safe condition, maintenance and inspections should be performed yearly by an authorised customer service agent.
- Do not use SPIDO**FLAT** fry-tops to heat pots or pans.
- Should not be placed on the glass ceramic surfaces aluminum foil or plastic containers.
- Do not install the appliance near flammable materials.
- Do not use foods containing highly flammable ingredients (e.g. alcohol-based foods). Substances with a low flammability point may burst into flames and therefore constitute a fire.
- If the appliance is placed on a support structure on wheels, make sure that any movement will not damageelectrical wiring or any other components.

RISK OF BURNS and INJURY!

- Pay high attention while the contact grill is working as it gets very hot, can cause severe skin burns. In case of burns immediately cool down the burned part with cold running water and seek medical advice To prevent accidents and to avoid damaging the appliance, all personnel should be informed as to normal safety procedures and given the necessary training.

RISK OF FIRE!

- When using the appliance for the first time, make sure there are no instruction manuals, plastic bags or anything else on the SPIDO**FLAT** fry-top cooking surfaces.
- Before to turn on the contact grill for the first time, insert the fat collection drawer. Then you need to clean the glass ceramic surfaces with a damp cloth and a mild detergent to remove grease industrial protective which is deposited on the surface during manufacture.

Once it dries, turn the power on and let the appliance run for at least an hour at the maximum temperature. Presence of smoke and odors are considered transient phenomena due to the degradation of industrial oils in the stainless steel parts. This phenomenon will be no longer present for successive starting of the appliance.

- **Do not place sources of heat (i.e. grills, fryers, etc.), highly flammable substances or fuels in the vicinity of the appliance (i.e. gasoline, petrol, bottles of alcohol, etc...).**
- Do not use highly flammable food or liquids while cooking (ex. alcohol).

RISK OR ELECTRICAL SHOCK

- Do not open the compartments marked with these symbols: access is reserved to qualified installer authorised by **Spidocook S.r.l.**
  Failure to observe this regulation invalidates the guarantee and may cause damage or (fatal) injuries.

Explanation of pictograms

Danger! Situation presenting immediate danger, or a hazardous situation which could cause injury or death.

Danger: fire hazard!

Danger: electric shock!

Read operator's manual

Danger: risk of burns

Tips and useful information

Protective earth symbol

Equipotentially symbol

Consult other chapter

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INSTRUCTIONS FOR THE INSTALLER

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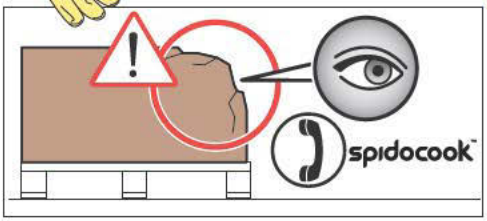
Before installing the appliance carefully read chapter "Safety regulations" **(page 3).**
During installation, wear appropriate protective clothing (protective footwear, gloves, etc.).

Trasporting and unpacking

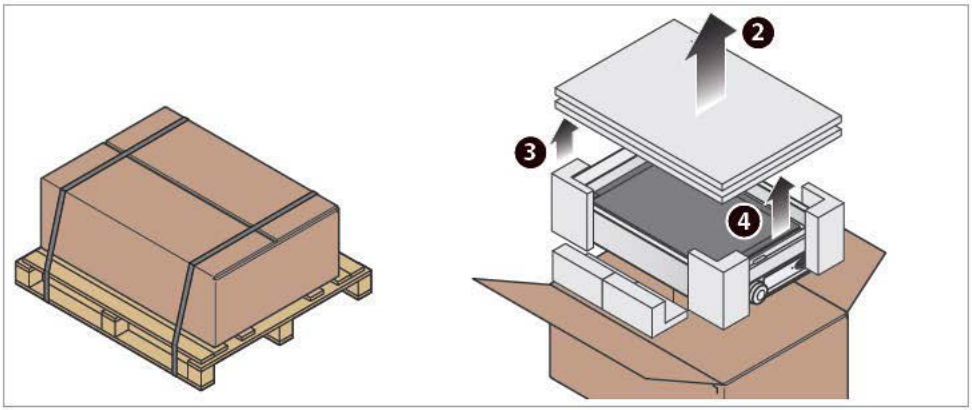


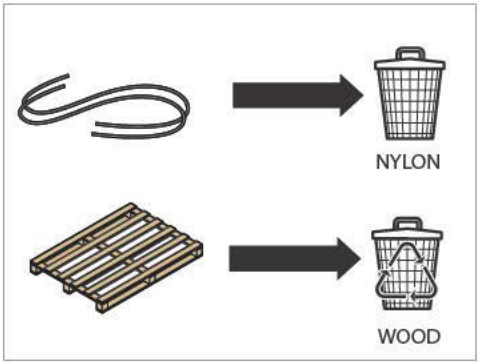
Make sure that the appliance is not in danger of tipping over during transportation. Check the package on recept for any visible damage. If damage is found, immediatly contact Spidocook S.r.l. and DO NOT install the appliance.

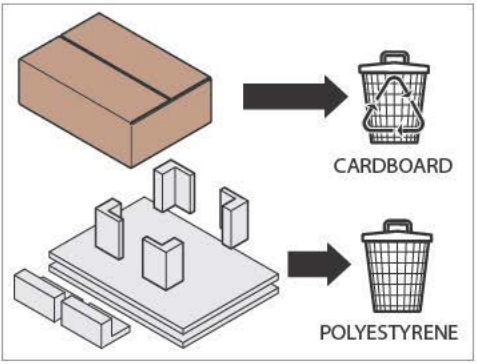
The packaging materials, given their potential danger, must be kept out of reach of children and animals, and correctly disposed of in compliance with local regulations.

Spidocook S.r.l. has followed the **NON-STOP EFFORTS** philosophy to increase the environmental compatibility of its products to reduce energy consumption and wastes.

Spidocook S.r.l. wishes to protect the environment and invites the consumer to dispose of waste in recycling bins.

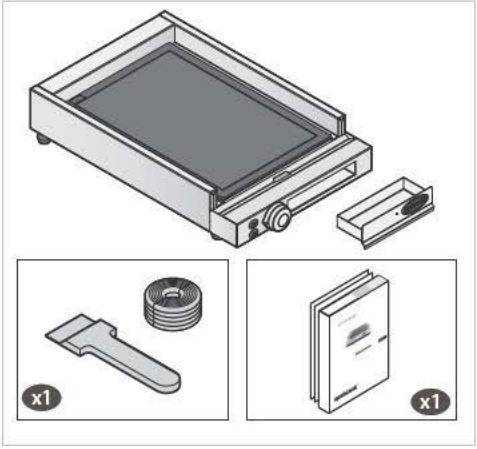






Getting started

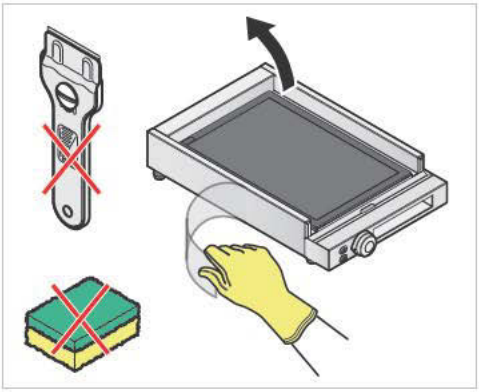
Checking package contents



Before installing the appliance, check that the following packaged components are present and free of damage:

- SPIDO**FLAT** fry-top;
- technical documents (use and installation manual, "technical specifications" sheet);
- scraper;
- brass scourer.

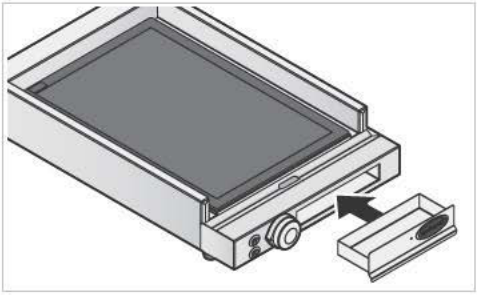
Removing the protective film



Slowly remove the protective films from the appliance: clean any glue residue with appropriate solvents without using tools, abrasive detergents or acids that could ruin the surfaces.

The removed film, given its potential danger, must be kept out of reach of children and animals; and correctly disposed of in compliance with local regulations.

Fat collection drawer positioning



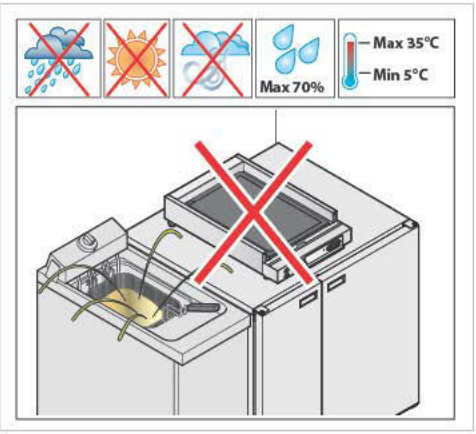
Before using the fry-top for the first time, insert the fat-collection drawer supplied in the front, as shown in the figure.

The drainage channels on the side and the slanted build make it easier to channel the cooking residues towards the front conveyor. Here, there is a hole to collect the residues in the collection drawer.

This drawer can be removed to facilitate cleaning.

Positioning

Characteristics of the installation area



Install the appliance in areas:
- dedicated and conforming to the cooking of industrial foods;
- having adequate air ventilation;
- that comply with the local laws and recommendations;
- protected against the weather;
- with temperatures between +5° to +35°C maximum;
- having a maximum humidity of 70%.

Do not install the appliance near other appliances that reach high temperatures in order to avoid damaging electrical parts.

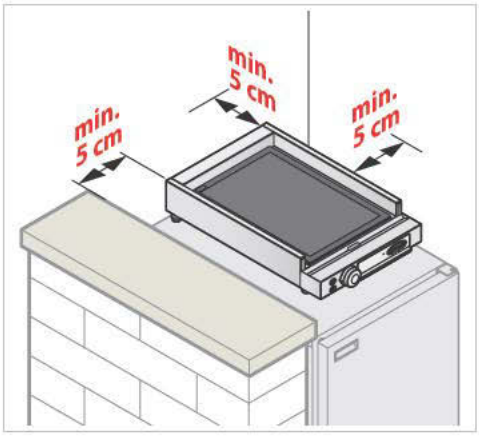
For additional technical information on the appliance, consult the "technical specifications" sheet attached to the appliance.

Models

Smooth black surfaces

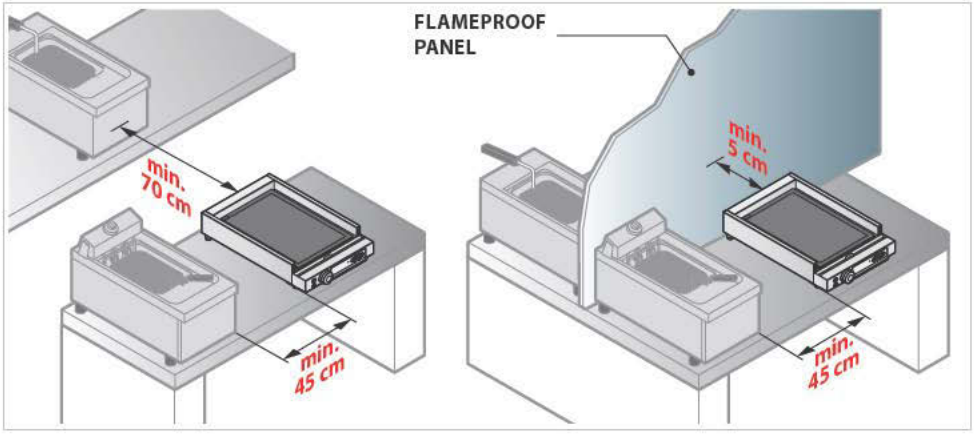
MODELS	CONTROL	SIZE cooking surface (mm)	SIZE WxDxH mm	Electric power (kW)	Weight (kg)
SP 200	manual	280x440	398 x 654 x 129	2,5	10
SP 300	manual	280x440 8x2)	693 x 654 x 129	5	17

Appliance distances



Position the appliance respecting the indicated distances in the diagram and so that the back of the oven is easily accessible for appliance connections and maintenance.

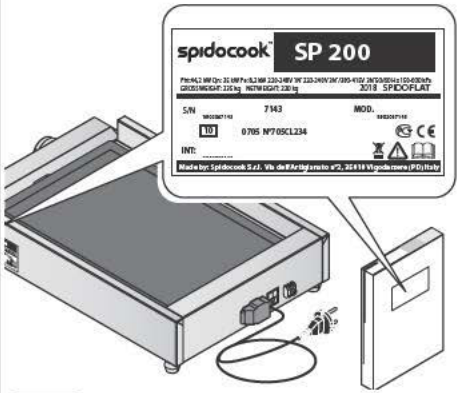
Do not install the appliance near inflammable or heat sensitive materials, walls or furniture. Otherwise, protect them with appropriate non inflammable materials in compliance with fire prevention regulations.



Electrical connections

Before installing the appliance carefully read chapter "Safety regulations" **(page 3).**

Connections to the main power and the electrical system must comply with the regulations in force in the country of installation of the appliance; and all connections must be performed by qualified installer authorised by Spidocook S.r.l. Failure to comply with these regulations may cause damage and injuries, invalidates the guarantee and relieves Spidocook S.r.l. of all liabilities.

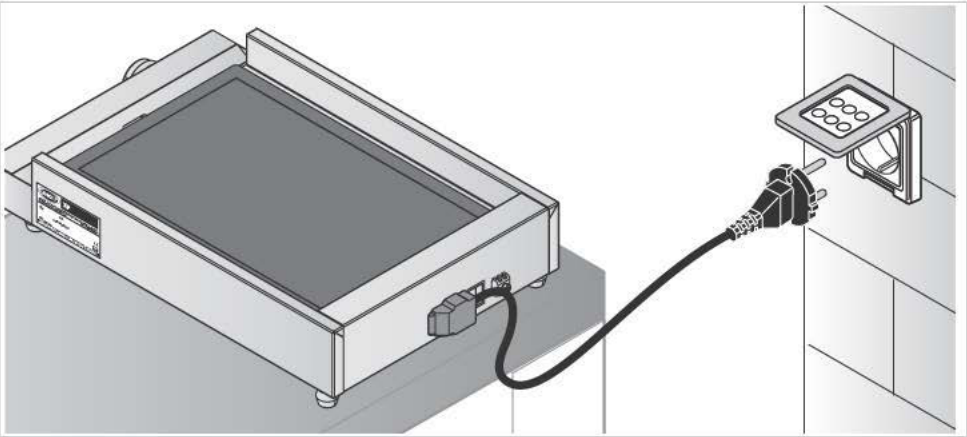


The wiring diagrams, wire specifications and the technical data are indicated on the "Technical specifications" sheet attached to the appliance.

Before connecting the appliance to the mains electricity, always compare the power supply data with that of the appliance specified on the rating plate.

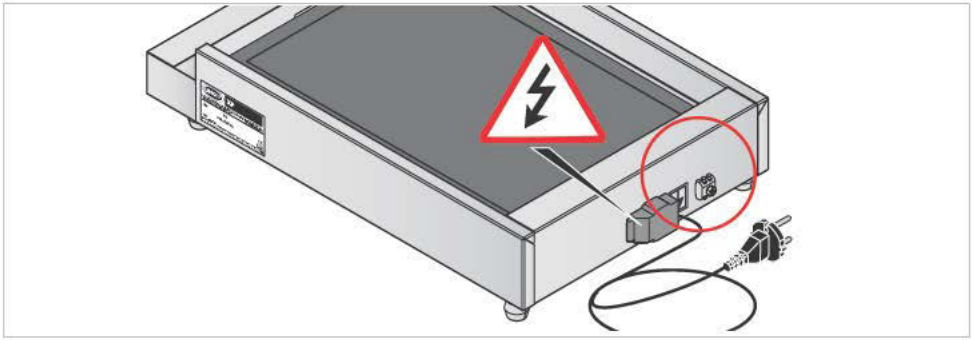
The **SP200 model** is supplied with the power cable and plug fitted on the terminal board. No other electrical connections are permitted. No changes may be made to the cable dimensions. The cable can be extended, by replacing it only with one with the same specifications as the original (type of rubber, cross-section, etc.).
The **SP300 model** is supplied without a power cable or plug. Connect it up to the 6-pole terminal board, according to the technical data.

The cable must be replaced by Spidocook S.r.l. or by its technical assistance service, and in all cases by a person with similar qualification in order to avoid possible risks.



For proper electrical connections, the appliance must:

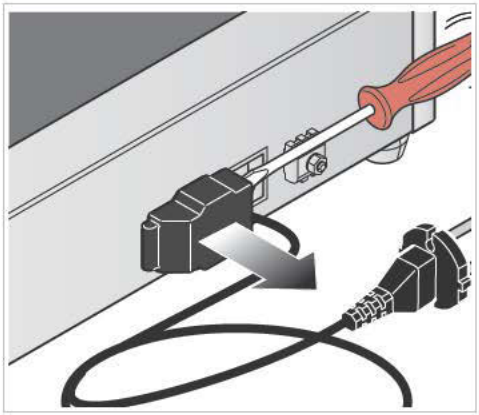
- Be wired into an equipotential system in accordance with current regulations. This connection must be performed between different appliances with the terminal marked with the equipotential symbol . The wire must have a maximum cross-section of 10 mm2 (according to IEC EN 60335-2-42:2003-09 standard) and be yellow-green.
- Must be grounded to the earthing (green-yellow wire).
- Must be connected to a thermal differential switch in compliance with the regulations in force.
- Must be connected to an omnipolar circuit breaker.



Checks

- The copper jumper and the electrical cable must be secured together beneath the screw in its tightening direction; and the electrical connections must be well secured before connecting the appliance to the mains electricity.
- check for any electrical dispersion between the phases and the ground, and for electrical continuity between the external casing and the main ground line.
- Check that the power supply voltage does not deviate from the nominal voltage value specified on the appliance rating plate when the appliance is operating.

Replacing the power supply cable



The cable must be replaced by UNOX or by its technical assistance service, and in all cases by a person with similar qualification in order to avoid possible risks.

Follow the procedures below to replace the power supply cable:

- open the terminal board cover;
- remove the cable by disconnecting it from the terminal board;
- consult the "Technical Specifications" sheet *(Power supply-Connection Diagram):* the sheet indicates all possible wiring diagrams and the specifications that the new cable must have in reference to the wiring selected *(Cable Type)*;
- secure the new cable using the cable clamp;
- Close the terminal board cover.

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INSTRUCTIONS FOR THE USER

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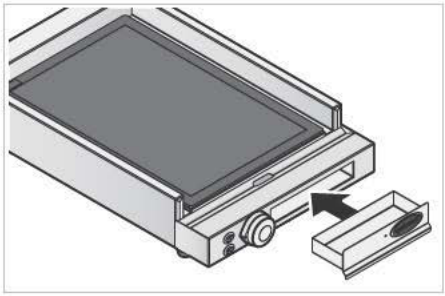
INSTRUCTIONS FOR THE USER

Before using the appliance:
- make sure that you have a system conformity and use permit certificate that is issued by a Spidocook S.r.l. authorised installer;
- carefully read chapter "Safety regulations" **(page 3.**

General appliance operating instructions

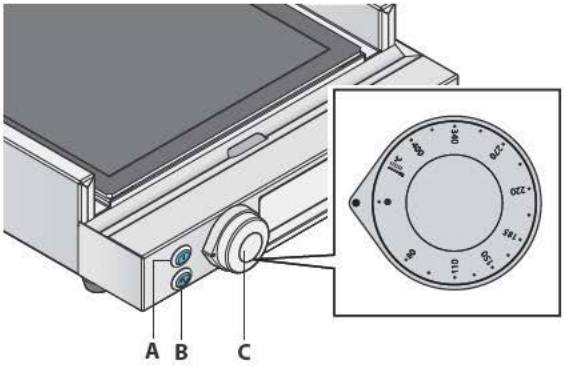
- Thoroughly clean the appliance when using it for the first time (refer to the "Routine maintenance" section on page 16); let it run without food on the plate and at the maximum temperature for approximately 1 hour in order to eliminate any unpleasant odours caused by the protective grease used in the factory.
  This phenomenon will be no longer present for successive starting of the appliance.
- Use the SPIDO**FLAT** fry-tops at a room temperature of between +5°C and +35°C (41°F and 95°F).
- Do not use SPIDO**FLAT** fry-tops to heat pots or pans.
- Should not be placed on the glass ceramic surfaces aluminum foil or plastic containers.
- Do not move the appliance with the drawer inserted and full.



RISK OF BURNS and INJURY!

Pay high attention while the contact grill is working as it gets very hot, can cause severe skin burns. In case of burns immediately cool down the burned part with cold running water and seek medical advice To prevent accidents and to avoid damaging the appliance, all personnel should be informed as to normal safety procedures and given the necessary training.

Manual control operation



Controls:

Temperature indicator light (A)
Light on: the fry-top is heating up.
Light off: the fry-top has reached the temperature set using the dial (C).

On light (B)
Light on: the fry-top is on and working correctly.
Light off: the fry-top is off.

Dial (C)
Turn the dial clockwise to set the cooking surface temperature (80°C-400°C).

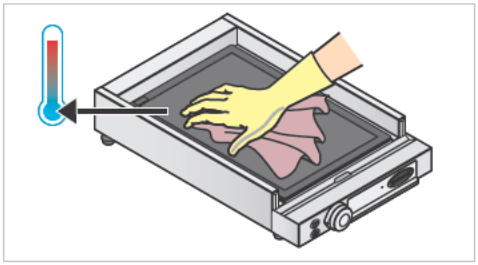
Routine maintenance

Any routine maintenance procedure must be performed:
- after disconnecting the appliance from the power supplies;
- after having put on the proper personal protection equipment (i.e. gloves, etc...).

Clean the grill daily to maintain proper levels of hygiene.
When cleaning any component or accessory NEVER use:
- abrasive or powder detergents;
- aggressive or corrosive detergents (i.e. hydrochloric/muriatic or sulphuric acid). Caution! Never use these substances also when cleaning the appliance substructure and floors;
- abrasive or sharp tools (i.e. abrasive sponges, scrapers, steel bristled brushes, etc...);
- water sprays.

When cleaning the appliance or its components, do not submerge them in water.
In case of cracks or damage to the surfaces of the ceramic glass plates disconnect the appliance from the mains (Standard: EN 60335-2-38:2003 + A1:2008).

External steel structures/drawing :



Wait for the surfaces to cool off.
Use only a soft cleaning cloth dampened with a little soap and water. Rinse and dry completely.
As an alternative, only use detergents recommended by **Spidocook S.r.l.**; other products may cause damage thereby invalidating the guarantee. Read the instructions provided by the detergent producer for their use.

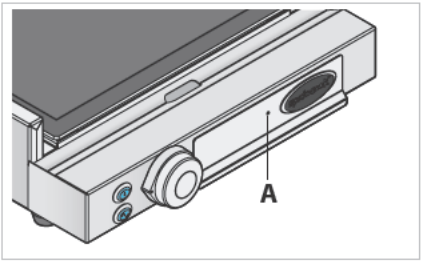
Glass ceramic fry-tops:

Glass ceramic fry-tops, even when actually very hot, do not seem to be hot. Before cleaning them, make sure they have completely cooled.

Use only a soft cleaning cloth dampened with a little soap and water. Rinse and dry completely.
Do not use acids, solvents or ammonia (alcohol, petrol, trichlor, etc.) that could self-ignite if poured on the fry-top when it has not completely cooled.
To remove any food residue, use the scraper with a rounded blade edge provided with the product. Take care when using the scraper and make sure the blade is properly in contact with the fry-top.
Do not use the corner of the scraper, as this may scratch the fry-top, damaging its look and performance permanently. Substitute the blade of the scraper whenever when it is no longer perfectly sharp.
After using the scraper cover the blade with the special protection and do not leave the scraper unattended within the reach of children.

Collection of cooking waste:

The drainage channels on the side direct any cooking residues deposited on the glass ceramic top towards the front part of the fry-top, as they are angled in this direction. Here, there is a hole for draining waste and liquids into the fat-collection drawer. The drawer can be removed to facilitate cleaning. Empty the drawer regularly to stop any overflow from the overflow hole (A) and clean with warm soapy water. Reposition it after cleaning.



Inactivity

Follow the precautions below during inactivity:
- disconnect the power supplies to the appliance;
- we recommend rubbing a soft cloth lightly doused with mineral oil on all stainless steel surfaces.

At first reuse:
- clean the appliance and its accessories thoroughly (see chapter "Routine maintenance" at page 16);
- restore the power supplies to the appliance;
- inspect the appliance before using it;
- switch on the appliance at minimum temperature for 50 minutes without any food on the grill.

It is best to have an authorised customer assistance service perform maintenance and inspection on the appliance at least once a year to ensure top working and safety conditions.

Disposal at end of life

According to Art. 3 of the Decreto Legislativo n.49 of the Italian Legislation of the 2014 "Implementation of the WEEE Directive on Waste Electrical and Electronic Equipment 2012/19/EU".

The WEEE symbol of a crossed out wheelie bin with a black line under it specifies that the product has been placed on the market after the 13th August 2005 and that at the end of its life it must not be disposed of together with other refuse but must be disposed of separately.
All the equipment has been made with recyclable metal materials (stainless steel, iron, aluminium, zinc plate, copper, etc.) that as a percentage make up more than 90% of the weight.
The equipment must be made ready for disposal by removing the power cable and closing the door or any cavities (where present).
Attention must be paid to the management of this product at the end of its life, reducing any negative impact on the environment and improving the efficiency of resources, applying the principles of "who pollutes pays", prevention, preparation for re-use, recycling and recovery. An Illegal or non-correct disposal of the product will lead to sanctions being applied as per current legislation.

Information on disposal in Italy

In Italy all WEEE equipment must be delivered:
- to Collection Centres (also named "eco-islands" or "eco-platforms")
- to the dealers from which new equipment has been purchased, who is bound to collect the old equipment free-of-charge ("one in one out" collection);

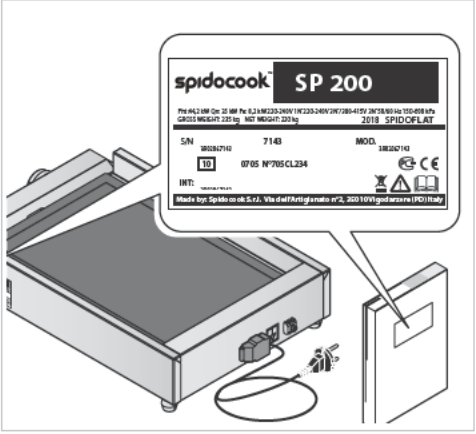
Information on disposal in European Union countries

The EU Directives on WEEE equipment has been implemented in different ways by different countries, therefore in order to dispose of this equipment correctly we suggest that you contact your local authority or your dealer in order to ask the correct method of disposal.

After-sales assistance

In case of any malfunctions, disconnect the appliance from its power and contact a **Spidocook S.r.l.** authorised technical customer service. Provide the following information:

- the date of purchase;
- the appliance data on the serial plate.



Manufacturer's information:
Spidocook S.r.l.
Via dell'Artigianato n°2
35010 Vigodarzere (PD) Italy
info@spidocook.com
www.spidocook.com <http://www.spidocook.com>

Certification

EU declaration of conformity for electrical appliances

Manufacturer: **Spidocook S.r.l.**
Address: Via dell'Artigianato n°2, 35010 Vigodarzere (PD) Italy

Declares, under its own responsibility, that the product
SPIDO**FLAT**

complies with Low Voltage Directive 2006/95/EC and is built in compliance with the following standards:

EN 60335-1:2012 + A11:2014
EN 60335-2-38:2003 +A1:2008
EN 62233:2008

complies with EM Compatibility Directive 2004/108/EC and is built in compliance with the following standards:

EN 55014-1: 2006 + A1: 2009
EN 55014-2: 1997 + A1: 2001 + A2: 2008 + IS: 2007
EN 61000-3-2: 2006 + A1: 2009 + A2: 2009
EN 61000-3-3: 2008

Guarantee

Installation of the **Spidocook S.r.l.** product must be performed by an Authorised **Spidocook S.r.l.** Assistance Service. The installation date and appliance model must be documented by the end purchaser, by means of written confirmation or an installation invoice issued by the dealer or the Authorised **Spidocook S.r.l.** Customer Assistance Service, otherwise this guarantee will not be valid;
The **Spidocook S.r.l.** guarantee covers all malfunctions objectively linked to production defects. The guarantee excludes damage due to transport, poor product storage or maintenance or incorrect product use. Also excluded is damage due to installation not conforming to the technical specifications provided by **Spidocook S.r.l.** and linked to the environment of use, such as, for example, unclean and aggressive water supply, low quality gas supply, or electrical supply failing to provide nominal voltage and power ratings.
The guarantee also excludes any damage due to power surges or tampering by unauthorised or incompetent persons. The guarantee is also invalidated for damage to the appliance by lime scale deposits. In addition, the guarantee does not cover consumables, such as: seals, light bulbs, glass panels, decorative parts and parts consumed during use.
Guarantee rights will also be invalidated in the event of damage arising as a result of incorrect installation, or installation which has not been carried out by an Authorised Customer Assistance Service.

spidocook™

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LI1812A0.D00-LDI-01 - Printed: 06-2018
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