



Instruction manual

ENGLISH

Manuale d'istruzione

ITALIANO

# Explanation of pictograms

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## General pictograms

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### **Danger!**

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

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Danger: fire hazard!

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Danger: high voltage!

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Danger: corrosive substances.

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Danger: risk of burns.

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Caution: non-observance may damage property.

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Recommendations for everyday use

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Information

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# Introduction

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Dear Customer,

We would like to congratulate and thank you for choosing to purchase an appliance in the SpidoCook™ range by Unox; we hope this is just the beginning of a fruitful and long-lasting partnership.

As you are aware, the SpidoCook™ range of grills and fry tops, are equipped with the SHB system for contact and infrared cooking, and a ultra rapid and uniform heating hobs.

The contact grills and fry top of the SpidoCook™ by UNOX are available in the manual and digital version with the innovative cotrol SpidoTouch.

UNOX S.p.A.

<b>Dealer:</b>	<b>Installer:</b>
	<b>Installation date:</b>

# INSTRUCTIONS FOR THE USER

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## Caution

Please read this booklet carefully, as it provides important information regarding safe grills and fry tops SpidoCook™ by Unox operation. Keep it in a safe place so that the various operators may consult it as necessary.



## Safety regulations

Incorrect installation, assistance, maintenance or cleaning procedures, or any modifications made to the appliance, may damage property or result in injury or even fatal accidents. Read the operating manual carefully before using the appliance.

## General safety regulations

This appliance may only be used by qualified personnel in professional and industrial kitchens. Any other application does not conform to the specified use and is therefore considered hazardous.

The grills and fry tops SpidoCook™ by Unox must be used only for its intended purpose:

- Cooking food on the grill;
- Grill meat, fish and vegetables;
- Toasts, Sandwiches and Focaccia.

Any other application will be considered improper. Do not use the contact grills and the fry top SpidoCook™ by UNOX 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. If the appliance is positioned near walls, partitions, kitchen cabinets, decorative trim, etc., these items must be made from non-flammable material. 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.

The equipment should not be used by individuals (including children) with reduced physical, mental and sensory capacities, or by inexperienced or untrained persons, unless they have been given guidance on how to use the product correctly and are supervised by someone who is responsible for their safety. Children should not be allowed to play with the equipment.

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.



## Operation: safety regulations

When using the appliance for the first time, make sure over the cooking surface of the contact grill or fry top SpidoCook™ by UNOX there are no instruction manuals, plastic bags or accessories.

Operate the appliance at a room temperature between +5°C and +35°C (41 e 95 °F).

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.

# Safety regulations

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## Installation, inspection, maintenance and repair work



### **Danger: high voltage!**

Installation, inspection, maintenance and repair work should be carried out by qualified, suitably trained personnel. Before any work is carried out, the appliance should be disconnected from the electricity supply. Even for the replacement of the power cord the user must contact an authorized service center.

If the appliance is placed on a support structure on wheels, make sure that any movement will not damage electrical wiring or any other components. To ensure the appliance remains in perfect technical condition, maintenance work should be carried out at least once a year, by a partner organisation as recommended by the Assistance Service.



## Maintenance, inspection and cleaning

Before to perform any maintenance or cleaning on the contact grill it is necessary to disconnect the power supply and wait for the cooling of the appliance.



### **Attention!**

Do not use jets of water or pressurised steam to clean the outer surfaces of the grill or fry top SpidoCook™ by UNOX. For the cleaning of the appliance do not use any tools that might damage the glass ceramic, it is necessary to use the scraper with rounded edges of the blade that came with the grill. Use the scraper with caution and make sure the blade contact the plates very good. Do not use the edge of the scraper as this may cause scratches on the plate that would compromise the overall appearance and cleanability. 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.

**Attention!** The glass ceramic contact grills, even if very hot don't give the feeling of the actual heat, therefore, before cleaning them off, make sure they have completely cooled. Clean with a soft damp cloth and mild soap. Do not use acids, solvents and / or ammonia (alcohol, benzene, thinner, etc..) that could self-ignite when thrown on the grill when it is not completely cooled.

### **Collection of cooking waste:**

The cooking residues are channeled through the hole in the gutter directly in to the front drawer (for FRY TOP), or in the dripping tray under the contact grill. Therefore proceed to empty the tray regularly to prevent internal overflows.



At the end of its working life, the appliance should not be disposed of using the normal domestic waste channels, nor should it be placed in the containers for worn-out household appliances at public recycling centres. We will be happy to help you dispose of the appliance in the correct manner.

## **Info** Guarantee

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### **Warranty**

This UNOX product should be installed by an Authorized UNOX Assistance Centre. 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 Authorized UNOX Assistance Centre, otherwise this guarantee will not be valid;

The UNOX warranty covers all malfunctions which can clearly be traced back to defects resulting from errors in the manufacturing process. Defects and damage caused by transportation or incorrect product storage, maintenance or operation, by the application of installation procedures not specified by Unox and by environmental factors (e.g. the use of dirty and aggressive water, bad quality gas or unsuitable voltage levels) are not covered. The warranty does not cover any damage resulting from the application of excess voltage, or from tampering by unauthorized or unskilled individuals. Warranty rights will also be diminished in the event of damage or malfunctioning resulting from the build-up of limescale inside the appliance. Furthermore, the warranty does not cover exhaustible parts, namely: seals, light bulbs, glass panels, decorative parts and consumable components after the appliance has been used.

Warranty rights will also be invalidated in the event of damage arising as a result of incorrect installations, or installation which has not been carried out by an Authorized Assistance Centre.

# Manual control operation

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## Knob Layout:



## Control Panel:

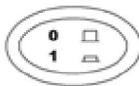


### Temperature light

Light on: Heat is on.

Light off: Set temperature reached

The coking is obtain by taking the the glass surface at the desired temperature. Rotate clockwise the thermostat knob and set the cooking temperature.



### Power switch

Activates the unit.

Button located outside: contact grill off

Button located inside: contact grill on

## For Fry Top models:

For the Fry Top model the power switch is integrated in the temperature knob and it is activated by turning the knob clockwise, moving the screen-printed index from zero to off, it is deactivated taking the index to zero.



### Power light

Indicates the successful activation of the appliance and the proper functioning.

# SpidoTouch digital control operation

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## Control Layout:



## Time and cooking temperature parameter setting



### Time

To set the parameter push the button , and led light will start to blink.  
 With the buttons **- | +** the user can increase or decrease the time, indicates as follows  
 (Example: 2.35 = 2 minutes e 35 seconds).  
 At the end of leds blinking the time is memorized.  
 A time setting different from zero equals to a strat.  
 Equivalently a change of time parameter equal to zero is equivalent to a stop.



### Temperature

To set the temperature parameter push the button , the led light will start to blink.  
 With the buttons **- | +** the user can increase or decrease the temperature.  
 At the end of the flashing LED the temperature is considered stored.

## Programs Storage

It is possible to store up to two programs.  
 Set the time and temperature parameters as describe previously.  
 To store the program hold the button P1 and P2 for at least 3 seconds.  
 After 3 second the confirmation of recording takes place with the light on for one second of the LED light and the buzzer.  
 To start one of the two programs push P1 or P2.

### N.B.:

In case the user start a program the cooking time can be stopped:  
 - by taking the time to zero,  
 - by pushing the button  of the program in use.

# Oven-user communication

The digital control panel SpidoTouch used in SpidoCook™ digital grills is designed to alert the user to possible error messages or failure.

If there is any warning or alarms push the button **+** to slide them.

## Warning messages:

When a malfunction is detected which allows the appliance to continue operating, albeit in a limited manner, a WARNING message is displayed. The device continues to run and the WARNING message remains on the display until any operation button is pressed.

From the normal view, to verify the presence of any warning, hold for 5 seconds the buttons  and  simultaneously. It is possible to make this operation just if the grill is not working.

DISPLAY MESSAGE	Description	Effect	Problem solution
W01	The temperature of the appliance power P.C.B. is too high	The appliance continues to operate but there is a risk of permanent damage to the power P.C.B.	Contact the Customer Assistance Service
W02	The temperature of the appliance control board is too high	The appliance continues to operate but there is a risk of permanent damage to the control board	Contact the Customer Assistance Service
W10	Basic control board setting error	The appliance keeps on working (with some limitations due to the setting involved on the error)	Contact the Customer Assistance Service

## Alarm messages:

When a condition arises which prevents the appliance from operating at all, an ALARM signal is displayed and the appliance must be switched to its STOP status. The device stops operating and the ALARM! message appears on the oven display until the problem is resolved. If the device is operating when the ALARM status occurs, it will shut down and the alert corresponding to the detected problem will be displayed. To resolve a problem of this type, contact an Authorised Assistance Centre. Once the problem has been resolved, the appliance can be reactivated by pressing the «START» button.

DISPLAY MESSAGE	Description	Effect	Problem solution
A01	Temperature probe alarm	Appliance shutdown	Contact the Customer Assistance Service
A02	The safety thermostat has overheated (intervenes if the temperature rises too quickly or when it reaches 370 ° C	Appliance shutdown	Contact the Customer Assistance Service

## Maintenance in case of failure:

In case of failure, in case of failure, failure of the ceramic surface or in case of occurrence of cracks, immediately disconnect the unit from the mains and call a service center for replacement of glass.

# INSTRUCTIONS FOR THE INSTALLER

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## Safety regulations

All installation, assembly, assistance and maintenance procedures must be performed by qualified personnel in accordance with current regulations.

These technicians must, nevertheless, be aware of and apply the regulations relating to the safety of repaired products and safety in the workplace.

Appliance installation by qualified personnel not authorised by UNOX will invalidate the guarantee. In light of the above information, UNOX accepts no responsibility for any situation resulting from work carried out in an unprofessional manner, or from the incorrect interpretation or application of regulations or the instructions supplied in this manual.



## Caution!

Incorrect installation, assistance, maintenance or cleaning procedures, or any modifications made to the appliance, may damage property or result in injury or even fatal accidents.

Read the installation instructions carefully before installing the appliance.

This appliance may only be used to grill and cook food in industrial kitchens. Any other application does not conform to the specified use and is therefore considered hazardous.



## Instructions for appliance transportation

Make sure that the appliance is not in danger of tipping over during transportation.

Take the weight of the appliance into account. Use suitable supports.

Wear protective shoes during the installation process.

Read the manual carefully before installing and commissioning the appliance. Make sure the appliance has not been damaged during the transportation process. If you suspect any damage may have occurred during transportation, inform your local authorised dealer or the shipping agent.

At the end of its working life, the appliance should not be disposed of using the normal domestic waste channels, nor should it be placed in the containers for worn-out household appliances at public recycling centres. We will be happy to help you dispose of the appliance in the correct manner.

# Appliance installation

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## Preliminary and positioning procedures

### Installation site

Before positioning the appliance, check the measurements and the exact position of the electrical connections, in accordance with the figures provided in the enclosed "Technical Data" booklet.



### Caution!

Do not install the appliance near flammable materials. If the appliance is positioned near walls, partitions, kitchen cabinets, decorative trim, etc., these items must be made from non-flammable material. If this is not the case, they must be coated with a non-flammable heat insulating material, and all fire prevention regulations must be strictly observed.

### Removing the protective film

Carefully remove the protective film from the outer surfaces of the appliance, so that no glue residue is left behind. Any remaining residue can be removed using a suitable solvent product.



### Drip tray

The supplied fat collection drawer to collect the liquid waste that is deposited on glass ceramic surfaces. The rounded drainage channel for the liquids, flowing all around the hobs, can easily convey liquids and dirt into the removable drawer to further facilitate the clearing. Before to use for the first time the grill insert the supplied fat collection drawer in the in the front seat as shown in the 'image below.



## Positioning

### Warning

Position the appliance so that the back panel is easily accessible when performing electrical connection and carrying out maintenance work. The appliance is not suitable for recessed installation, or for use as part of a series of appliances. A minimum gap of 50 mm must be left around the entire perimeter of the appliance. If any fryers or other potential sources of hot liquid spills are used in the kitchen, they should be placed at least 45 cm away from the sides and 70 cm away from the back of the appliance.

# Electrical connections

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## Safety regulations:

Connection to the electricity mains must be carried out in compliance with current regulations. The appliance must be positioned so that the power plug is accessible (for appliances fitted with Schuko plugs). Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules. We recommend the use of a safety switch for fault currents. During appliance operation, the power supply voltage should not deviate from the nominal voltage value specified on the appliance rating plate.



## Caution!

Electrical connections must be performed by technicians registered with the relevant authorities as required by law for the country in which the appliance is installed. These technicians must, nevertheless, be aware of and apply the regulations relating to the safety of repaired products and safety in the workplace. In light of the above information, UNOX accepts no responsibility for any situation resulting from work carried out in an unprofessional manner, or from the incorrect interpretation or application of regulations.



## Caution!

Before connecting the grill or fry top SpidoCook™ by UNOX to the electricity mains, compare the power supply data with the appliance requirements specified on its rating plate. If the voltages and power supply phases are different, adjust and correct the phase wiring, in accordance with the data provided on the attached leaflets. Make sure no electricity is dispersed between the phases and earth. Make sure there is electrical continuity between the outer casing and the electricity mains earth wire. We recommend the use of a digital multimeter when performing these procedures.



## Caution!

Make sure all electrical connections are secure before connecting the appliance to the electricity mains. Appliance fitted with Schuko plug and cable (single phase): simply insert the plug into the relevant socket (the socket should be suitable for use with the plug supplied).



# Electrical connections

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## Three-phase cable connection models

Appliance fitted with a (three-phase) cable attached to the terminal board in the figure: these fry tops are supplied with a 5-wire electricity cable and leave the factory having been set up for three-phase connection with neutral; the cable should be connected directly to a switchboard. Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules. We recommend the use of a safety switch for fault currents.

During appliance operation, the power supply voltage should not deviate from the nominal voltage value specified on the appliance rating plate.

To carry out other types of connection, please refer to the “Technical data” attachment to check the connection methods used for the appliance model in question, as well as the type of cable that should be used.

Connection diagrams can be found on the inside of the terminal board cover.

Only perform the connections indicated on the technical data sheet, fitting the copper jumper and electricity cable underneath the screw in its tightening direction, so that when the screw is tightened, the cable and jumper are tightly secured.



## Caution!

The power supply cable may only be replaced by the manufacturer, a representative from the Assistance Service or a similarly qualified member of staff.

Incorrect connection may cause the terminal board to overheat so much that it melts. In light of the above information, UNOX accepts no responsibility for any situation resulting from work carried out in an unprofessional manner, or from the incorrect interpretation or application of regulations. The appliance must be connected to the electricity mains earth conductor.



## Caution!

The cable must only be replaced by authorised personnel. The earthing cable must be yellow and green. To replace the power supply cable (if using a terminal board with a pre-installed cable), proceed as follows:

- Open the terminal board cover by removing the fixing screws
- Connect the wires in accordance with the selected connection diagram
- Secure the cable using the relevant cable clamp
- Close the terminal board cover and tighten the fixing screws

## Equipotential connection

The appliance must be included in an equipotential system, which has been checked for efficiency in accordance with the specifications set out in current regulations. This connection must be performed between different appliances, using the terminal marked as equipotential. The equipotential wire must have a minimum cross-section of 10 mm<sup>2</sup> and must be yellow and green.





## Certification

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Manufacturer: **UNOX S.p.A.**

Address: Via Dell'Artigianato 28/30 - I-35010 Vigodarzere, Padova, Italy

Product: Grills and fry tops for professional use

Family: **Spidocook™**

### REFERENCE STANDARDS

The "CE" mark on the appliances named in this manual refers to the following directives:

#### **Low Voltage directive 2006/95/EC, in accordance with standards:**

EN 60335-2-38:2003 + A1:2008 used in conjunction with

EN 60335-1:2002 + A11:2004 + A1:2004 + A12:2006 + A2:2006 + A13:2008

EN 62233:2008

#### **Electromagnetic Compatibility directive 2004/108/EC, in accordance with standards:**

EN 55014-1:2006

EN 55014-2:1997 + A1:2001

EN 61000-3-2:2006

EN 61000-3-3:1995 + A1:2001 + A2:2005

EN 61000-3-11:2000