



INSTALLATION AND OPERATION MANUAL



“FIGARO”

RECTANGULAR PRESSURE BRATT PANS, ELECTRIC TYPE
MODD. UDFIE..._V2 ; UDFIE...-D_V2
MODD. UDFIE...A_V2 ; UDFIE...A-D_V2



Intertek



Intertek



WARNING:

Improper installation, operation, adjustment, alteration, service or maintenance can cause property damage, injury or death.

Read the installation, operating and maintenance instructions thoroughly before installing, operating or servicing this equipment.

IN CASE OF TECHNICAL ASSISTANCE, INDICATE:

MODEL : _____

NR. SERIAL : _____



The model and serial number are indicated on the rating plate



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The manual is available upon request to:

service@firex.it

specifying model and serial number

(The model and serial number data are indicated on the rating plate).

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1 INTRODUCTION

1.1 SYMBOLS AND PICTORIALS



ATTENTION!

This indicates a dangerous operation or situation.



ATTENTION!

This indicates a regulation or an obligation.



ATTENTION!

This indicates the prohibition to carry out an operation.



NOTE!

This indicates a recommendation or information deemed to be particularly important.

1.2 GENERAL REMINDERS



The business units manager, where the unit will be installed, have an obligation, in accordance with the regulations, read carefully the contents of this manual and teach the operators and maintainers involved for parts that they compete.



This manual contains all the necessary information for correct and safe use of our appliances. **Ensure this manual is conserved correctly so that it is always available to all users of the machine!**



All installation work must only be carried out by a company belonging to the relevant industry register.



The manufacturer does not assume any responsibility or warranty commitment for accidents and damage due to non-compliance with the requirements or installation or maintenance not in accordance with safety standards.

Also applies in case of improper use of the appliance by the operator.



Any damage caused by water/steam infiltration or insects, due to the machine panels not being closed (after installation or maintenance) shall void any warranty claims.

Do not attempt to operate this unit in the event of a power failure.

Intended for commercial use only. Not for household use

1.3 IMPORTANT NOTES FOR INSTALLATION

The following points are to insure the safe installation and operation of this equipment:



Before connecting any parts of the appliance to supplies, make sure that the latter is equivalent the requirements stated in the rating plate, if the appliance has been designed for these supplies.



Observe all clearance requirements.



Disconnect the electrical power supply to the appliance before cleaning or servicing unit.



All service must be performed by a qualified Technician.



Keep the appliance area free and clear of combustible materials.



Always wear the personal protective equipment required by the regulations.



Follow the fire prevention regulations very carefully.



**In the water supply systems the absence of "water hammer" must be guaranteed.
Damage to the operation of the machine.**

2 SAFETY

2.1 OVERVIEW

- Read the warnings contained in this manual carefully as they provide important information regarding safe installation, maintenance and use.
- These appliances should only be used by personnel trained to use them.
- The appliance must be operated under close supervision.
- The appliance must only be used for the purpose for which it was explicitly designed, any other use is improper and as a result considered dangerous.
- This appliance is intended for professional use and therefore must be used by appropriately trained personnel
- Take particular care during operation as the outside of the appliance can also become very hot!
- It is essential to contact a specialist support centre for any repairs or maintenance.
- All the important information about the appliance for technical support can be found on the rating plate .
- When requesting technical support, you should describe the problem in detail in order to allow the technician to immediately understand the cause and type of fault.
- Certain operational faults may be due to operator error, therefore it is important for staff to receive comprehensive training.

2.2 WARNINGS

	All installation and maintenance work must only be carried out by a company belonging to the relevant industry register.
	Fire protection regulations must be strictly adhered to.
	The machine should be serviced at least once a year to ensure it is in prime condition. Therefore, it is recommended to sign a maintenance contract with a reliable technical support centre.
	The appliance can only be used for cooking food in industrial kitchens. Any other use is considered improper use and, therefore, dangerous. Intended for commercial use only. Not for household use.
	The appliances should only be used by personnel trained to use them. The appliance must be operated under close supervision.
	Keep the appliance area free and clear of combustible materials.
	Do not attempt to operate this unit in the event of a power failure.
	Any damage caused by water/steam infiltration or insects, due to the machine panels not being closed (after installation or maintenance) shall void any warranty claims.
	The manufacturer assumes no responsibility for injuries or damage due to non-compliance with safety regulations or improper use of the appliance by the operator.
	The appliance must be disconnected from the mains before connecting the accessories (UBACF oil filtering trolley).

	The appliance is not intended to be used by persons (including children) with reduced physical, sensory or mental abilities, or lack of experience or knowledge, unless they are supervised, by someone responsible for their safety, or given instructions regarding the use of the appliance. Children should be supervised at all times so that they do not play with the appliance.
	Wear rubber gloves, goggles or a face shield and protective clothing when using the appliance. Risk of scalding!
	The machine controls can only be hand operated. Damage caused by the use of pointed, sharp and similar objects shall void any warranty claims.

	Before using the machine, make sure that there are no objects resting on the machine and the lid.
	It is essential to wash the inside of the cooking pan thoroughly before setting up the appliance for first use.
	The cooking pan must be filled respecting the minimum and maximum values (including the food to be cooked) indicated in the table depending on the cooking method.
	When emptying the pan, the operator must position him/herself on the right-hand side of the machine (control side) being careful of any hot content spilling from the pan and avoiding any splashes. The operator must also ensure that any persons present in the room maintain a safe distance of at least 2 metres from the perimeter of the machine, both while emptying and replacing the pan.
	Open the machine lid carefully. Possible hot steam. Danger of burn!!
	It is absolutely forbidden to introduce hands or other objects into the drain valve (mod. UDFIE.. -D_V2), when the valve is open!
	It is absolutely forbidden to drain oil from the drain valve.
	The phases of pressure cooking must be carried out with particular care as indicated in this manual.
	In the event of a blackout with a pressurized machine, the pressure in the tank is brought to atmospheric pressure by automatically opening the solenoid valve. In this case the steam will NOT be condensed. It is normal that uncondensed steam can come out from under the side of the machine for a few minutes!
	Do not use the "PRESSURE" cooking functions for frying operations.
	Take particular care during operation as the surfaces become hot.
	In frying mode: - Check the quality of the oil regularly! Fire hazard! In case of use of solid fat. It must be dissolved at a temperature of 50°C.
	When filling the pan with water, using a tap or shower, make sure that there is no hot oil in the pan.

	The appliance must be disconnected from the power supply during cleaning, maintenance and replacement of the internal parts.
	When cleaning the appliance, never use jets of water or a steam cleaner to avoid infiltration and damage to components.
	Most cleaning products are harmful to the skin, eyes, mucous membranes, and clothes. Precautions must be taken. Wear rubber gloves, safety glasses/goggles or a face shield, and protective clothing. Read the warnings carefully and follow the directions on the label of the detergent.
	The floor may be slippery in the area around the appliance.
	If the power cord is damaged, it must be replaced by the manufacturer or by a servicing company or a similarly qualified person in order to avoid hazards.
	When an appliance is supplied on casters (optional), there is a restraint on the appliance and, if disconnected of the restraint is necessary, to reconnect this restraint after the appliance has been returned to its original position.
	Switch off the appliance in case of breakdown, malfunction or water leakage. Disconnect all water, electricity and gas supplies and contact a support centre.
	In the event of a fire, cover the cooking pan by closing the lid and disconnect all water, electricity and gas supplies.
	NEVER USE WATER to extinguish a fire.
	Do not store or use flammable gases or liquids near the machine.

2.3 TABLE OF PRODUCT LEVELS IN THE TANK



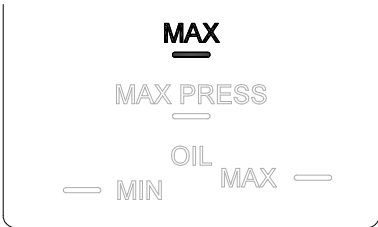
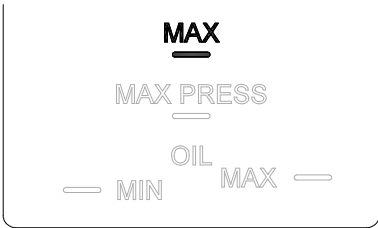
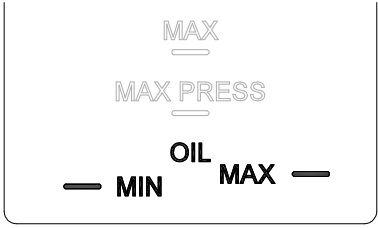
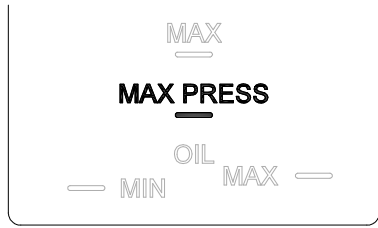
ATTENTION:

The cooking pan must be filled respecting the minimum and maximum values (including the food to be cooked) indicated in the table depending on the cooking method.



ATTENTION:

Failure to comply with this requirement may cause serious injury to persons and compromise the operation of the appliance

Type of cooking	LEVELS IN THE TANK TO BE RESPECTED	LEVEL	UDFIE27	UDFIE40
		MAX	27 Gallons (102 liters)	41 Gallons (157 liters)
		MAX	27 Gallons (102 liters)	41 Gallons (157 lites)
 (*)		OIL MIN	8 Gallons (30 liters)	12 Gallons (45 liters) (*)
		OIL MAX	9 Gallons (34 liters)	14 Gallons (51 liters) (*)
UDFIE..A_V2 		MAX PRESS	21 Gallons (80 liters)	32 Gallons (120 liters)

(*) OIL FILL LEVEL

Pour the oil when cold up to the "MIN" mark. During the heating phase, the "MAX" mark is automatically reached for the thermal expansion of the oil.

Model	Minimum oil level	Maximum oil level
UDFIE27	8 Gallons (30 liters)	9 Gallons (34 liters)
UDFIE40	12 Gallons (45 liters)	14 Gallons (51 liters)

3 DESCRIPTION OF THE MACHINE

3.1 DESCRIPTION

Electronically controlled rectangular multipurpose bratt pans.

Electronically controlled rectangular multipurpose bratt pans.

Designed to perform the main types of cooking: braising, boiling, pressure cooking and frying.

Equipped with shower for washing and 230V power socket (for connecting the oil filtering trolley)

Drain valve integrated in the tank (modd. UDFIE.. D_V2)

Electric versions, from 27 to 40 gallons of effective capacity.

UDFIE..A versions with pressure cooking and automatic basket lifting system (optional).



The appliance can only be used for cooking food in industrial kitchens. **Any other use is considered improper use and, therefore, dangerous**

3.2 MATERIALS

Cooking pan in AISI 304 grade stainless steel

Double-walled lid in AISI 304 grade stainless steel

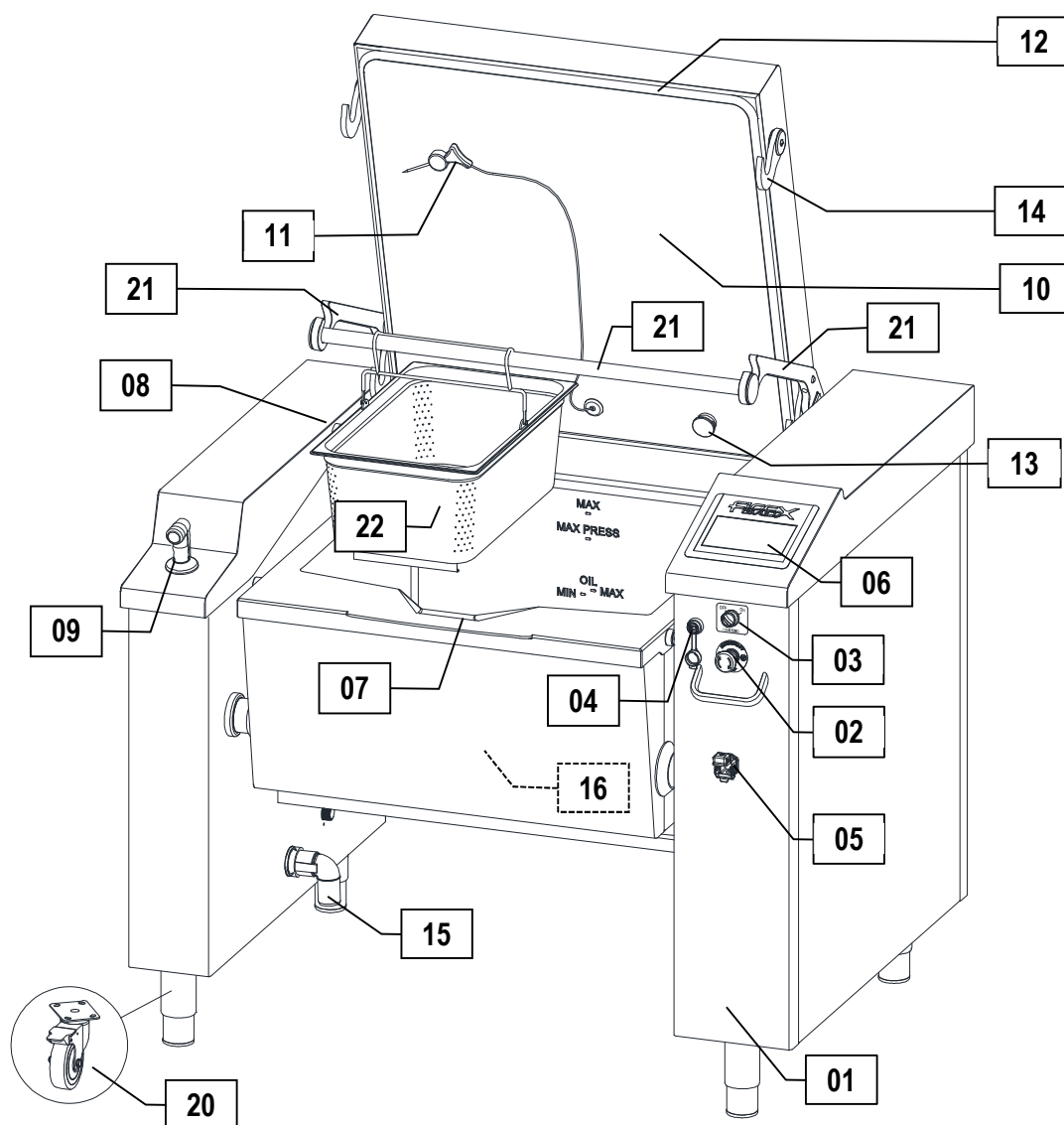
Seal in food-grade silicone

Outer cover in fine satin AISI 304 grade stainless steel.

Self-supporting frame in AISI 304 grade stainless steel.

Adjustable feet for levelling in AISI 304 grade stainless steel.

3.3 OPERATING PARTS



01	Rating plate
02	Emergency button
03	"ON-OFF" switch heating elements
04	USB socket
05	Power plug (oil filtering trolley)
06	Touch screen
07	Cooking vessel
08	Water loading tap
09	Hand shower
10	Lid
11	Core probe

12	Lid gasket
13	Pressure intake (modd. UDFIE...A_V2)
14	Lid latch (modd. UDFIE... A_V2)
15	Drain (modd. UDFIE...A_V2)
16	Tank drain valve (modd. UDFIE...-D_V2)

OPTIONAL

20	Wheels
21	Basket lift system (modd. UDFIE...A_V2)
22	Boiling basket / Frying basket

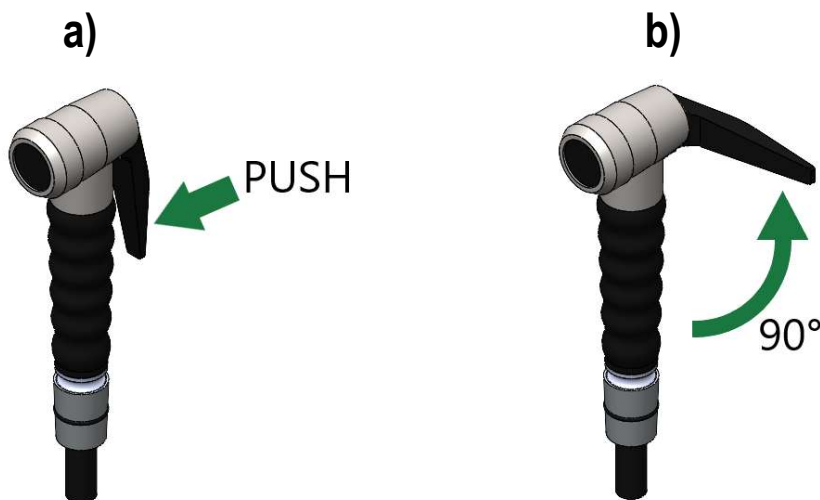
3.4 SERIES COMPONENTS

3.4.1 Shower for washing

The shower has a twist-out type system. Pull out gently until the desired or maximum length is reached. To return, it is necessary to tug gently outwards and then twist it back into position.

Press the black lever to operate the jet (a). Upon release of the same the flow of water will be immediately interrupted.

If you want to use a continuous jet, rotate the black lever to the end of the stroke (b).



In order to avoid damage, do not handle this accessory too vehemently and store it in the appropriate seat at the end of each use.

Make sure there is no hot oil in the tank before operating the jet.

The shower will not be usable if frying mode is selected and in the absence of power supply

3.4.2 Power plug



The power socket **must only be used to connect the UBACF.. oil filtering trolley** (230V MAX 10A).



The appliance **must be disconnected from the mains** before connecting the accessories (UBACF.. oil filtering trolley).

Lift the protective cover and connect the plug.



In the event that the protective cover is damaged, immediately replace it.

3.5 OPTIONAL

3.5.1 Casters

The appliances can be installed on casters. The front two have brakes: to engage them, press gently on the lever above the caster, to release them, press more firmly.



**Always engage the caster brakes if you do not have to move the appliance.
Make sure the machine is completely disconnected before moving it.**

3.5.2 Automatic basket lifting system(modd.UDFIE..A_V2)

In equipment (modd. UDFIE.. A_V2) can be installed the accessory lifter basket system that can be hooked on the lid.



Carefully follow instructions below

4 TECHNICAL DATA

4.1 TECHNICAL DATA UDFIE.._V2 ; UDFIE..A_V2

	UDFIE.._V2	27	27-D	27A	27A-D	40	40-D	40A	40A-D
TECHNICAL DATA (DIMEMSIONS)									
Equipment dim.A	Inches	51.02				65.2			
Equipment dim.B	Inches	37.8							
Equipment dim.H1	Inches	45.33							
Worktop height dim.H	Inches	35.07							
Open lid height H2	Inches	70.47							
Height of discharge outlet H3	Inches	20.87							
TECHNICAL DATA (FUNCTIONALITY)									
Pan dimension A	Inches	26.77				40.94			
Pan dimension B	Inches	24.02							
Pan dimension H	Inches	10.79							
Pan area	Inches²	620				976			
Overall volume	Gallons	32				48			
Useful volume	Gallons	27				41			
Basket lift (mod.A)	no. (GN)	-	2 (1/1)			-	3 (1/1)		
Pressure cooking (mod.A)	PSI (bar)	-	5.8 (0,4)			-	5.8 (0,4)		
Range emperature	°F (°C)	68÷482 (20÷250)							
TECHNICAL DATA (INSTALLATION)									
Electric power **	kW	See tab.ELECTRICAL SPEFICATIONS							
(E) Voltage/Input **	V (A)	3 PHASE 208V ; 3 PHASE 220-240 V ; 3 PHASE 460-480 V							
IPX	IPX	5							
Water pressure	PSI (kPa)	22÷58 (150÷400)							
(A) Hot water inlet	Ø"	3/4"							
(B) Cold water inlet	Ø"	3/4"							
(S1) Condensate drain	Ø" mm	-	40			-	40		
Sound level	dbA	< 70							
TECHNICAL DATA (STORAGE/MOVEMENT)									
Packaging dim.A	Inches	57				71			
Packaging dim.B	Inches	44				44			
Packaging dim.H	Inches	53				53			
Volume	ft³	75				93			
Net weight	lbs	662		728		794		860	
Gross weight	lbs	772		840		926		1015	

**Verify on data plate

4.2 ELECTRICAL SPECIFICATIONS

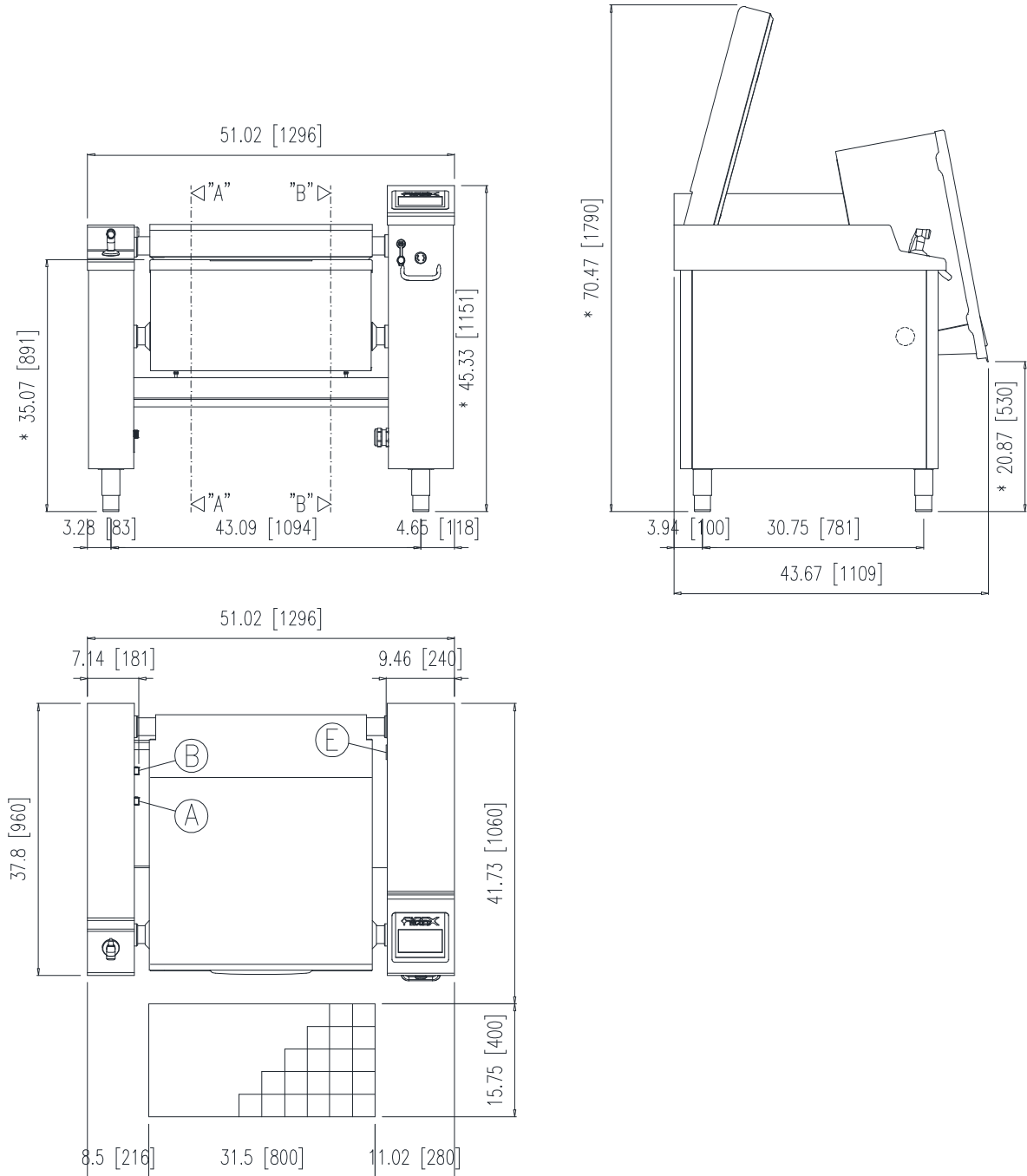
MODEL	208 V ~			220-240 V ~			460-480 V ~		
	Phase	kW	Amps	Phase	kW	Amps	Phase	kW	Amps
UDFIE27.._V2	3	20.0	58 *	3	24.0	64 *	3	25.5	33 *
UDFIE40.._V2	3	32.0	100 *	3	38.5	110 *	3	40.5	57 *

*LOAD NOT BALANCED.

*AMPS VALUE EXPRESSED FOR THE MAXIMUM CURRENT

4.3 PLANT CONNECTIONS UDFIE27_V2

LEGEND:			
A	Hot water connection	E	Electrical connection (Conduit 1-1/2")
B	Cold water connection		

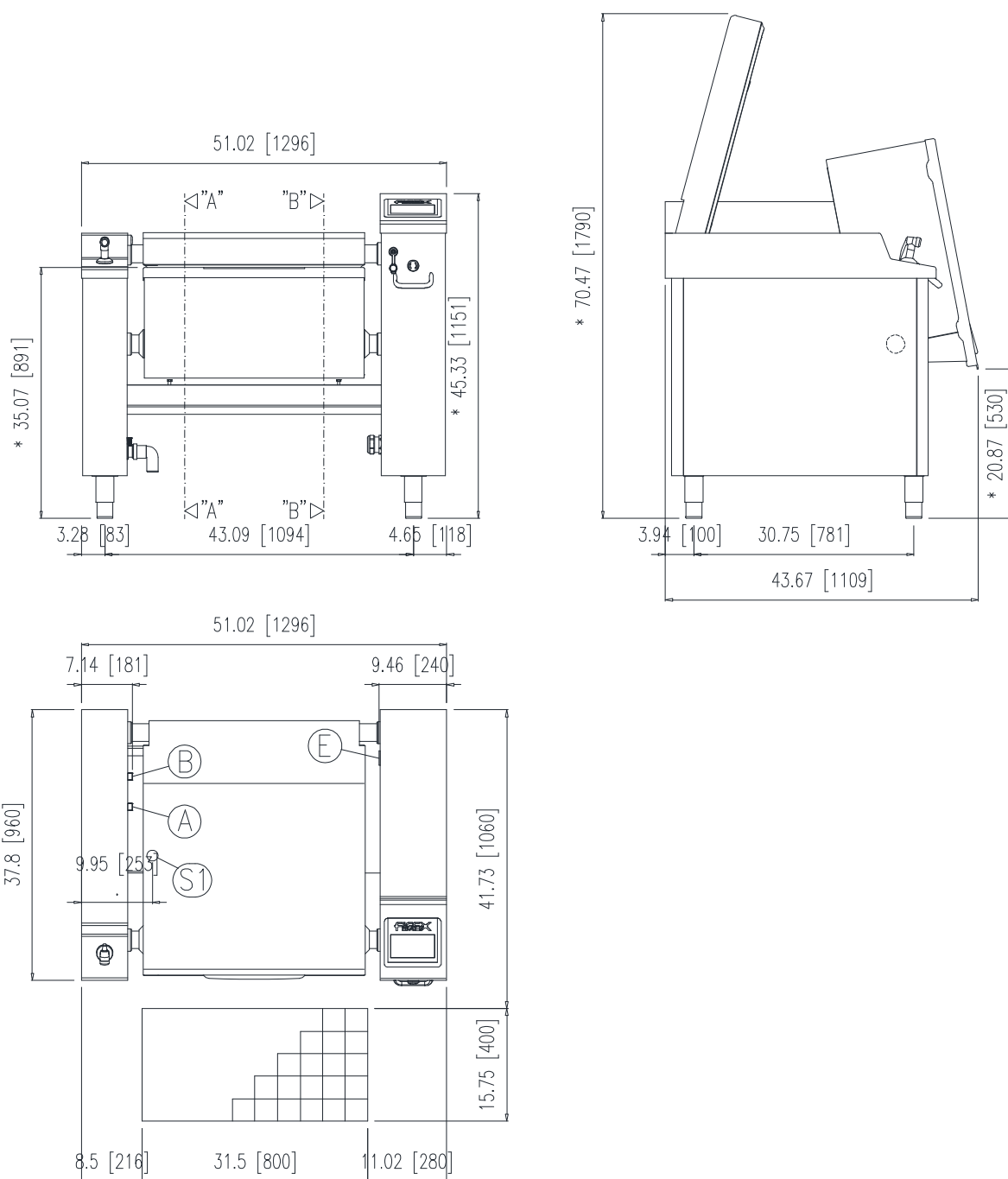


(*) ADJUSTMENT 0 ; + 2.36" (60 mm)

4.4 PLANT CONNECTIONS UDFIE27-D_V2

LEGEND:

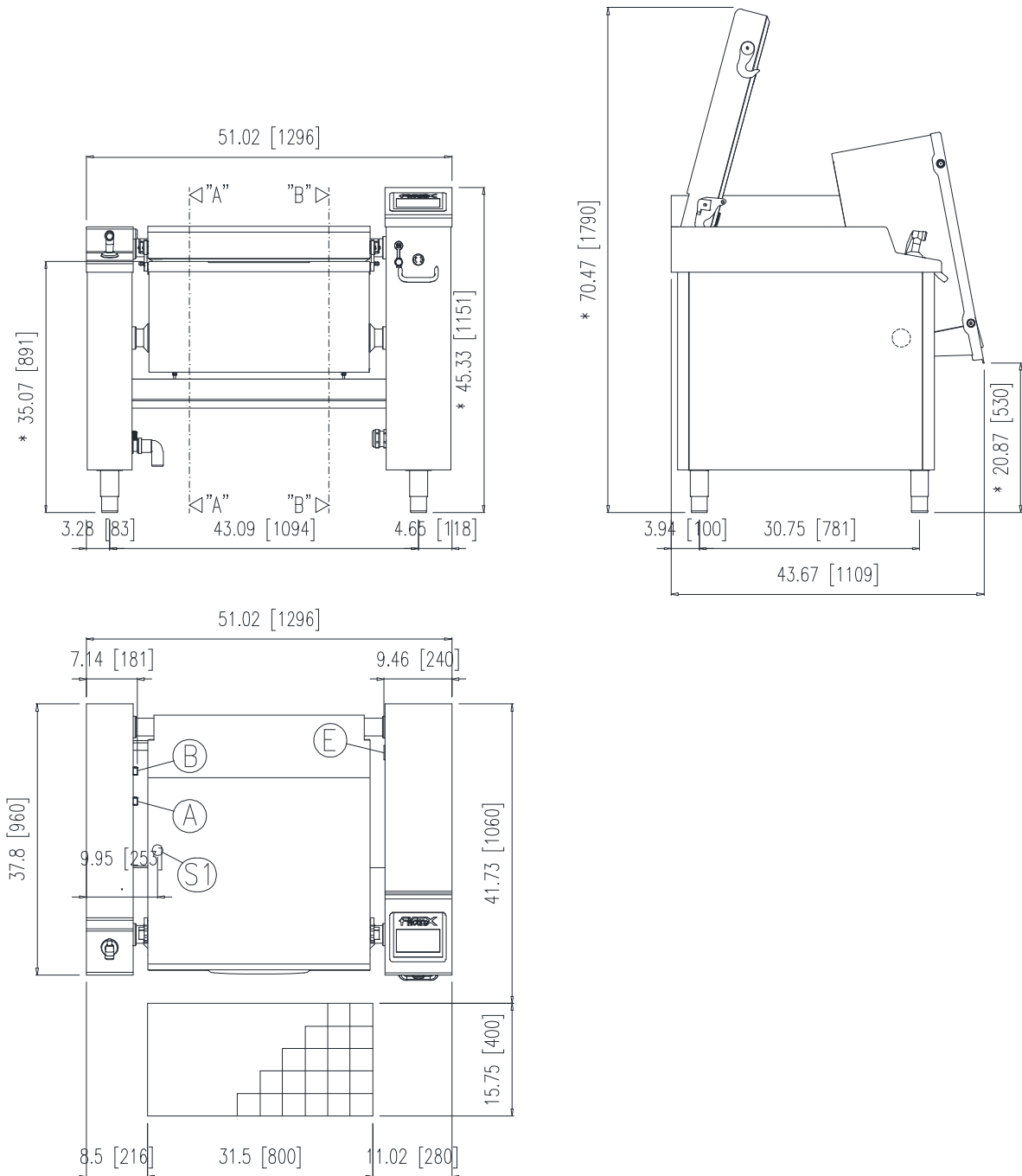
A	Hot water connection	E	Electrical connection (Conduit 1-1/2")
B	Cold water connection		
S1	Tank drain		



(*) ADJUSTMENT 0 ; + 2.36" (60 mm)

4.5 PLANT CONNECTIONS UDFIE27A_V2; UDFIE27A-D_V2

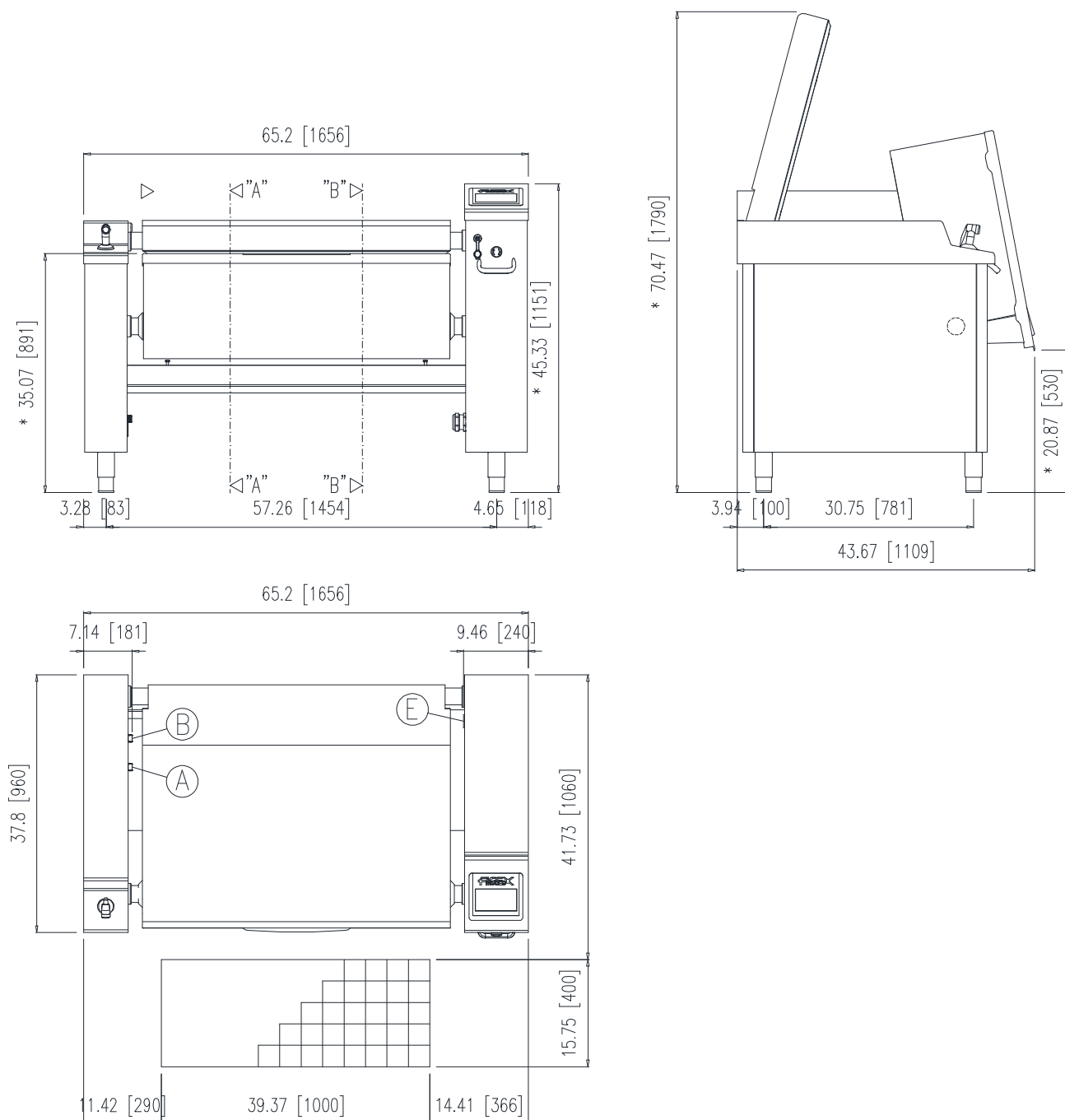
LEGEND:			
A	Hot water connection	E	Electrical connection (Conduit 1-1/2")
B	Cold water connection		
S1	Tank drain		



(*) ADJUSTMENT 0 ; + 2.36" (60 mm)

4.6 PLANT CONNECTIONS UDFIE40_V2

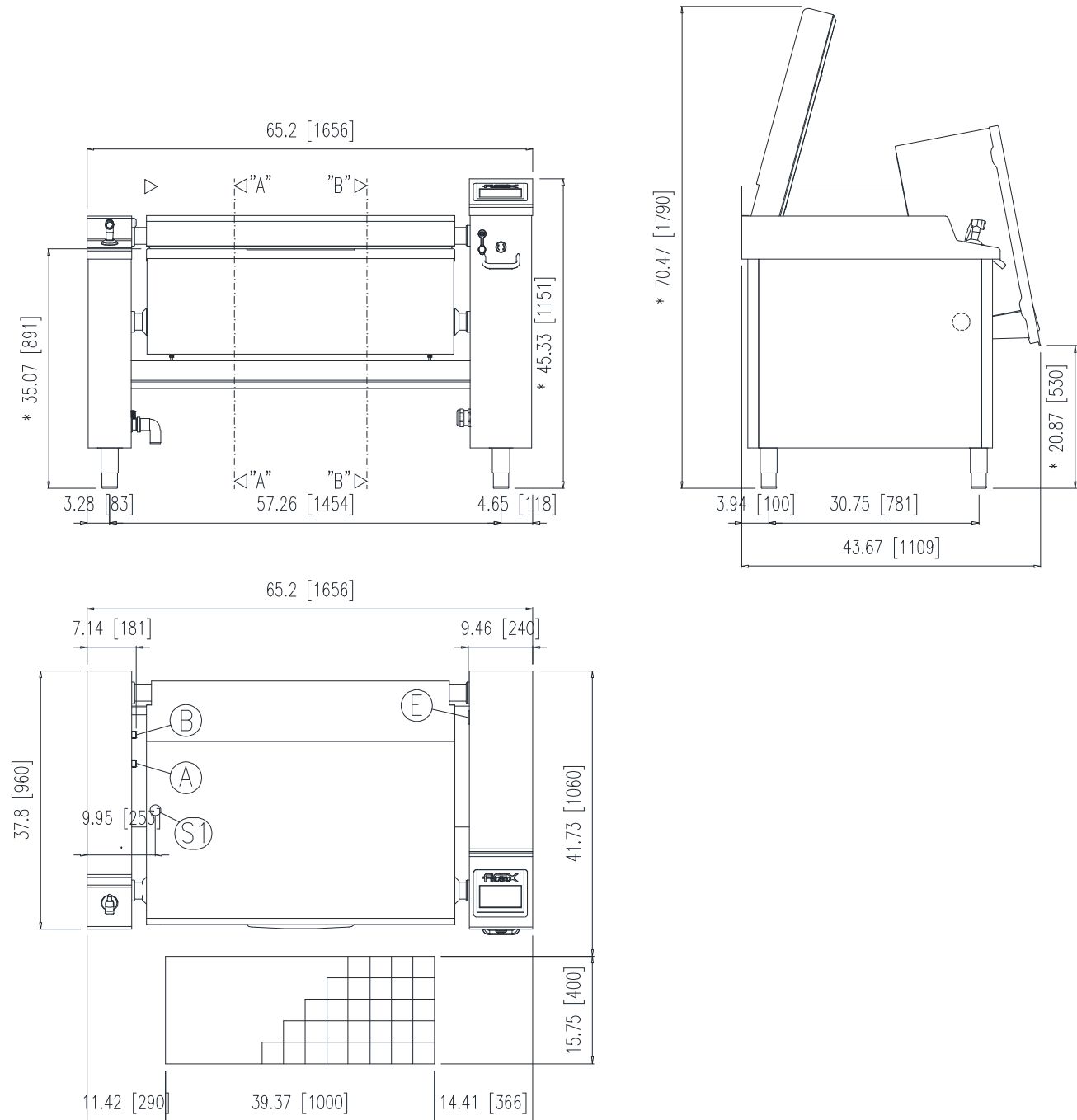
LEGEND:			
A	Hot water connection	E	Electrical connection (Conduit 1-1/2")
B	Cold water connection		



(*) ADJUSTMENT 0 ; + 2.36" (60 mm)

4.7 PLANT CONNECTIONS UDFIE40-D_V2

LEGEND:			
A	Hot water connection	E	Electrical connection (Conduit 1-1/2")
B	Cold water connection		
S1	Tank drain		

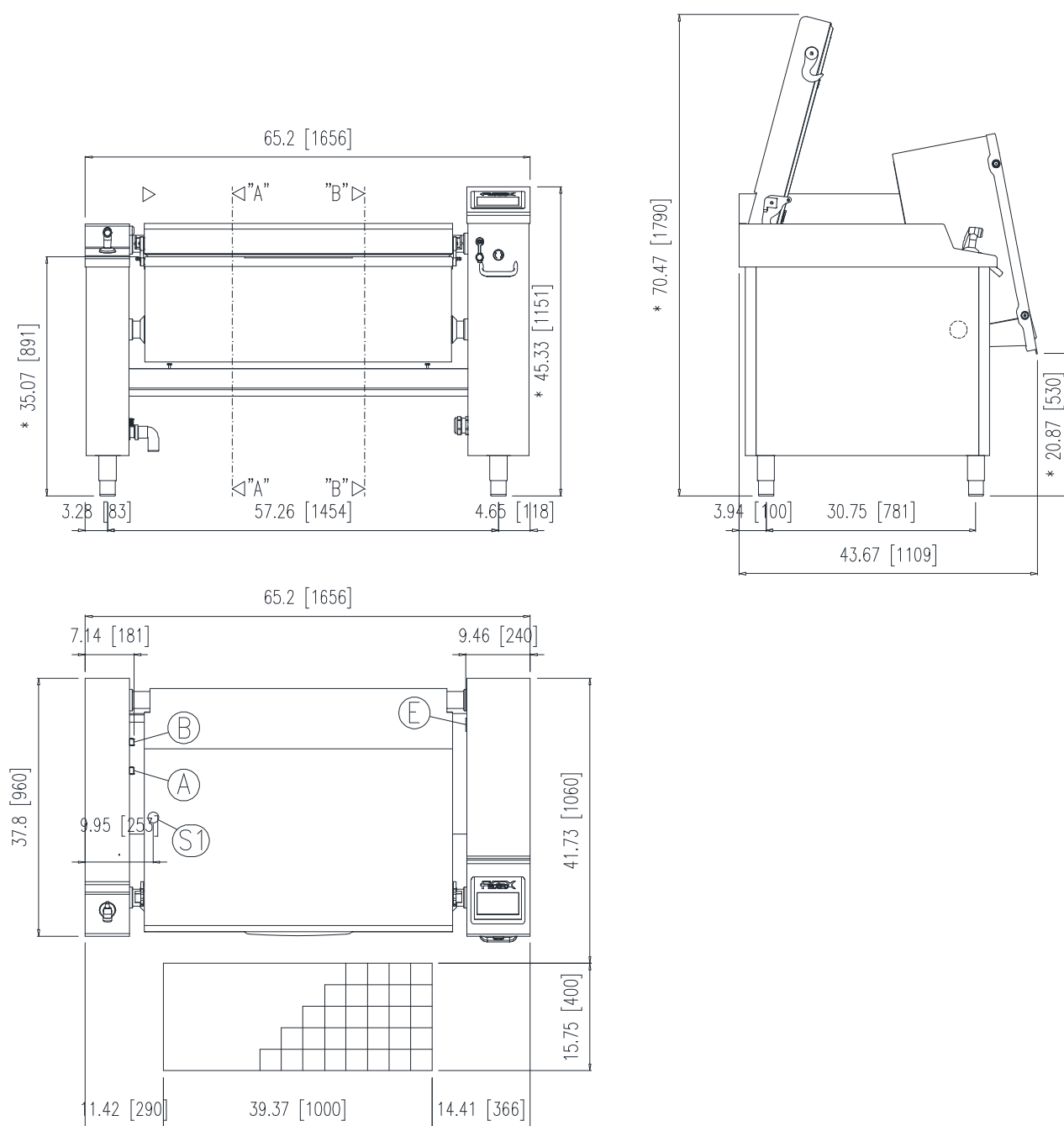


(*) ADJUSTMENT 0 ; + 2.36" (60 mm)

4.8 PLANT CONNECTIONS UDFIE40A_V2; UDFIE40A-D_V2

LEGEND:

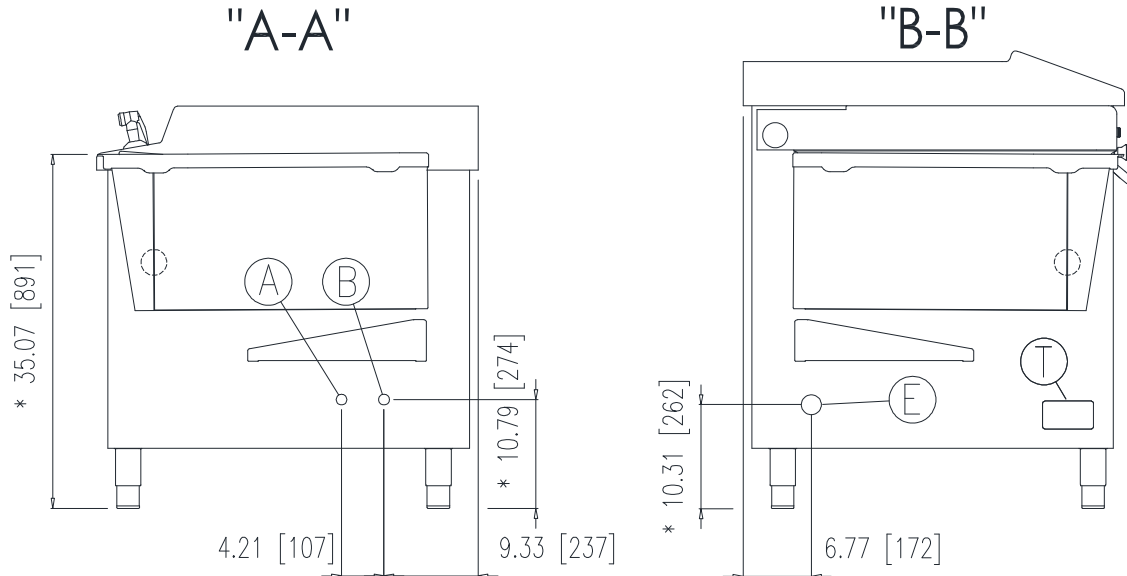
A	Hot water connection	E	Electrical connection (Conduit 1-1/2")
B	Cold water connection		
S1	Tank drain		



(*) ADJUSTMENT 0 ; + 2.36" (60 mm)

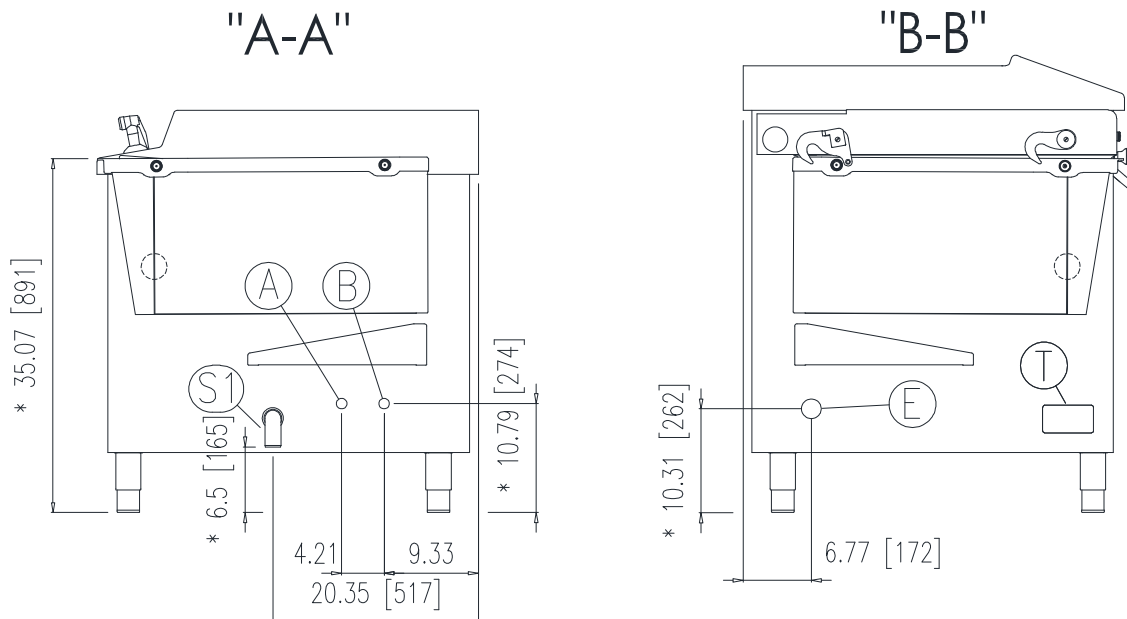
4.9 DETAILS OF CONNECTIONS UDFIE27/40_V2

LEGEND:			
A	Hot water connection	E	Electrical connection (Conduit 1-1/2")
B	Cold water connection	T	Technical plate



4.10 DETAILS OF CONNECTIONS UDFIE27/40(-D;A;A-D)_V2

LEGEND:			
A	Hot water connection	E	Electrical connection (Conduit 1-1/2")
B	Cold water connection		
S1	Condensate drain/Tank drain	T	Technical plate



(*) ADJUSTMENT 0 ; + 2.36" (60 mm)

5 TRANSPORT, STORAGE, UNPACKING

5.1 TRANSPORT



The movement of the machine must be performed by a qualified operator for use of lifting and transport equipment in accordance with the laws of the country of the user of the machine.

The machine can be transported with a normal means (forklift or transpallet) capable of supporting its weight and size (see tab. "TECHNICAL DATA").



Always check the correct balance of the weight of the machine (B = center of gravity) to prevent unexpected movement or dropping to the floor of the car with damage to people or things around you.

For transport on pallets, Fig.1

For transport without pallets, Fig.2

Fig.1

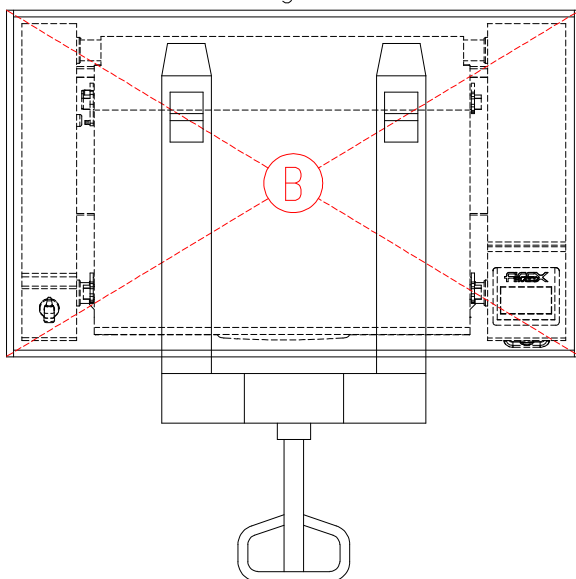
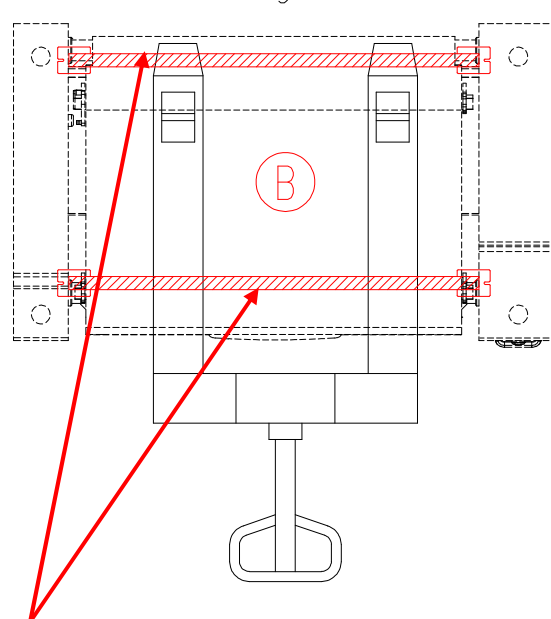


Fig.2



After positioning remove the transport bars under the frame.

It is advisable to keep the bars so that they are available for subsequent movements.

5.2 STORAGE



Store the appliance in a closed environment protected against atmospheric agents.
Keep the appliance away from humidity and temperature ranges



Protect the appliance from shocks and stresses



Ensure that the appliance is in contact with corrosive substances

5.3 RECEIPT AND UNPACKING



Upon receipt of the machine check that the packaging is undamaged. If it does not withdraw the conditional commodity producing photographic evidence of any apparent damage.



After removing the packaging, check that the appliance is undamaged. In case of visible damage, do not connect the appliance but contact the sales outlet immediately.



Check for the presence of individual components with packing lists.



Remove from the panels of the machine the protective film PVC .



Before disposing of the packaging materials **make sure that they do not contain machine elements** (accessory; tools; documentation, etc)



Dispose of the packaging components in accordance with the regulations in force on waste disposal.

6 INSTALLATION

6.1 INSTALLATION CODES AND STANDARDS

Electrical grounding must be provided in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable.

The electrical diagram is located on the inside of side panel of right hand console.

6.2 REQUIREMENTS FOR THE INSTALLATION SITE

The room in which the appliance is to operate must be well ventilated.

The appliance belongs to the installation class A1 (no direct connection of a chimney or flue exhaust system is required), so it is very important for the environment in which it is installed to be well-aired and provided with all the safety openings prescribed for its power.

VENTILATION

The appliance are only to be installed under a ventilation hood in a room which has provisions for adequate make up air.

Information on the construction and installation of ventilating hoods may be obtained from the standard for "Vapor Removal from Cooking Equipment", NFPA No. 96 (latest edition), available from the National Fire Protection Association, Batterymarch Park, Quincy, MA, USA, 02269.



The electrical isolating switch and the water shutoff valves must both be located near to the appliance, within easy reach for the user.

6.3 POSITIONING

CLEARANCE REQUIREMENTS

This unit must be installed in accordance with the clearances shown on the rating label which is adhered to the unit.

CLEARANCES		
	Combustible construction	Noncombustible construction
Back	0"	0"
Right Side	25" (635 mm)	25" (635 mm)
Left Side	0"	0"
"Suitable for installation on combustible floors"		

There are no particular prescriptions regarding side distances from other appliances or walls, however it is advisable to leave enough space (20/30 " : 50/70 cm) in case of maintenance and/or repairs.



If the appliance is equipped with casters (optional), the **CLEARANCES** right side become equal to 0" (ZERO).



In order to be able to service the appliance with casters, remove the appliance from the installed position taking care not to put transmission of utility connections.



The appliance must stand level. Small differences in level can be eliminated by screwing or unscrewing the adjustable feet. **A significantly uneven or sloping stance can affect the operation of the appliance adversely.**
Adjust the bottom foot on each leg to overcome an uneven floor.



If the appliance is equipped with casters (optional), leveling must be ensured by the floor. If the floor is not level, it must be made such with thicknesses in correspondence of the wheels. The surface and the inclination of the shims must be such as not to affect the stability of the machine.



After positioning remove the transport bars under the frame.
It is advisable to keep the bars so that they are available for subsequent movements.

7 CONNECTIONS



Attention: When the appliance is equipped with casters (optional), the appliance shall be installed using a flexible conduit.

Adequate means must be provided to limit the movement of the appliance without depending on or transmitting stress to the electrical conduit.

The location where the restraining means may be attached to the appliance are the two eyebolts positioned on the back of the appliance.



Utility connections must be made with flexible lines of sufficient length to allow the equipment to be moved for cleaning of the equipment and adjacent area.

7.1 ELECTRICAL CONNECTION



During installation, observe the regulations provided by the local electricity company.



The appliance is supplied to operate according to the power supply indicated on appliance's rating plate.



A separate fused disconnect switch must be supplied and installed. The appliance must be electrically grounded by the installer.

The earthing system must be efficient.



The electric supply must match the power requirements specified on the appliance's rating plate.

The copper wiring must be adequate to carry the required current at the rated voltage.

The connection point is indicated in the "**PLANT CONNECTION**"



Ensure main power is turned off before connecting wires.

Remove the screws of the pannel in the right side of the appliance.

Remove the right panel. Fix the conduit in the prepared hole.

Insert the cable through the conduit. Carefully connect the conductors to the corresponding terminals. The earth conductor must be longer than the other conductors, so as to disconnect last in the event of a strong pull of the cable.

Reassemble the right panel and secure it with screws.



Any damage caused by water/steam infiltration or insects, due to the machine panels not being closed (after installation or maintenance) shall void any warranty claims.

7.1.1 TERMINAL BLOCK CONNECTION

To access the power supply terminal block, remove the panel on the right side.

Insert the cable through the appropriate cable gland. Carefully connect the conductors to the corresponding terminals as described below. **The earth conductor must be longer than the other conductors**, in order to disconnect last in case of strong pulling of the cable or breaking of the cable gland. Tighten the cable gland



Any damage caused by water/steam infiltration or insects, due to the machine panels not being closed (after installation or maintenance) shall void any warranty claims

Attention! : To carry out all maintenance work correctly, the following tools are required, in addition to the maintenance technician's normal equipment:

Tool A —

Screwdrivers 1X5,5 mm

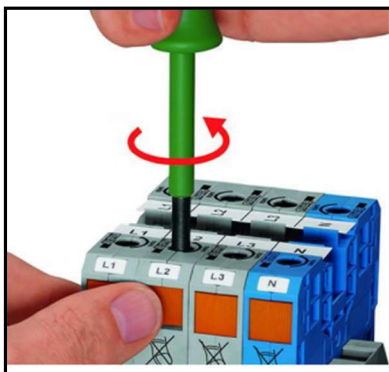


Tool B

8 mm hexagonal T-handle wrench

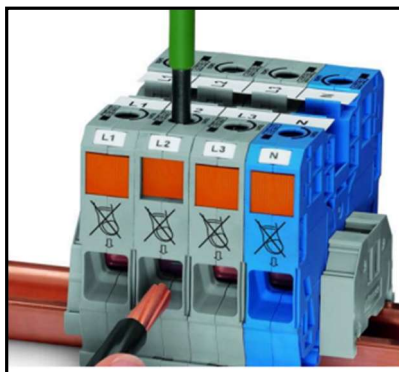


Step 1



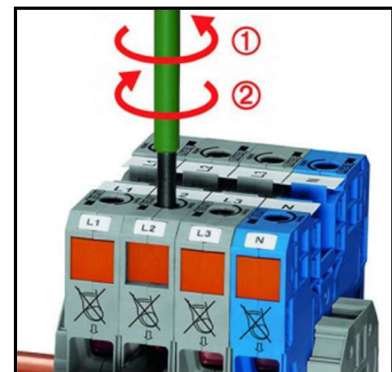
Turn the operating tool (type A or B) counterclockwise. Then, press the orange lock tab. The terminal is locked open for hands-free wiring.

Step 2



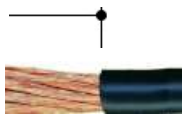
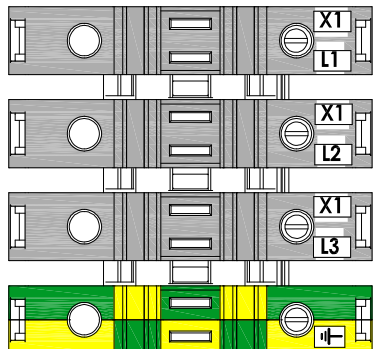
Insert the stripped conductor (see "Terminal block tables") up to the stop against the bottom of the terminal.

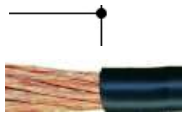
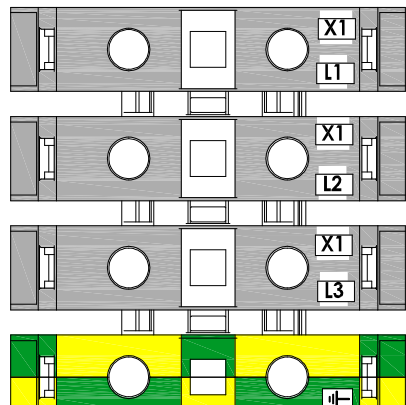
Step 3

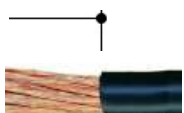
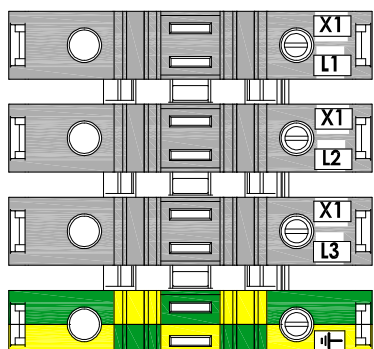


1. A short counterclockwise rotation closes the clamp, securing the conductor.
2. Allow the operating tool to rotate clockwise to safely terminate the conductor connection.

7.1.2 TERMINAL BLOCK TABLES

UDFIE27.._V2 220-240V 3 ~ ; 208V 3 ~		Conductor		Tool
	—	L1	1" (25 mm)	A —
	—	L2	1" (25 mm)	A —
	—	L3	1" (25 mm)	A —
	—		1" (25 mm)	A —

UDFIE40.._V2 220-240V 3 ~ ; 208V 3 ~		Conductor		Tool
	⬡	L1	1.2" (30 mm)	B ⬡
	⬡	L2	1.2" (30 mm)	B ⬡
	⬡	L3	1.2" (30 mm)	B ⬡
	⬡		1.2" (30 mm)	B ⬡

UDFIE27.._V2 ; UDFIE40.._V2 460-480V 3 ~		Conductor		Tool
	—	L1	1" (25 mm)	A —
	—	L2	1" (25 mm)	A —
	—	L3	1" (25 mm)	A —
	—		1" (25 mm)	A —

7.2 WATER CONNECTION



The equipment is to be installed with adequate backflow protection to comply with applicable federal, state, and local codes.



Water and waste piping and connections shall comply with the ICC International Plumbing Code 2003, or to the IAPMO Uniform Plumbing Code 2003.



The water pressure in the supply network must be between the values indicated in the **"INSTALLATION TECHNICAL DATA"** table.
If not, install a pressure reducer upstream of the appliance.



Before making the water connection, carefully clean the connection pipe. It is advisable to let the water flow to clean the whole piping. Any impurities could compromise the operation of the machine.

The diameter of the connections is indicated in **"INSTALLATION TECHNICAL DATA"**

The connection point is indicated in the **"PLANT CONNECTION"**

Install a shut-off valve upstream of the appliance, one for each water connection on the appliance, near the appliance and in a position easily accessible by the user.



The hot water temperature must NOT exceed 140 ° F (60 ° C).

7.3 CONNECTION TANK DRAIN

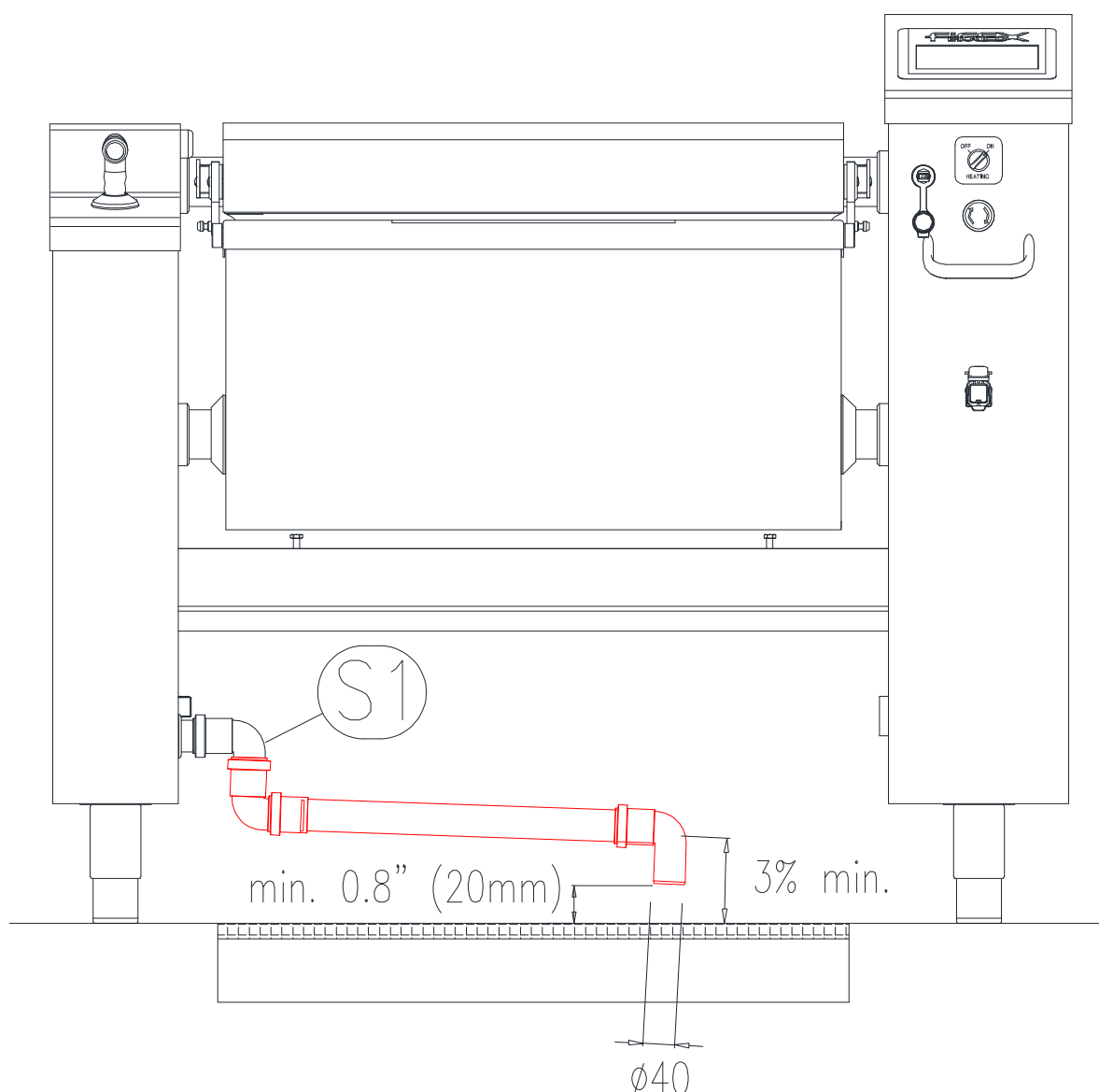
MODD.UDFIE..-D_V2 ; UDFIE..A_V2 ; UDFIE..A-D_V2



Bring the condensate drain on the grid drain or to a drain fixed with device backflow prevention.

The diameter of the connections is indicated in "INSTALLATION TECHNICAL DATA"

The connection point is indicated in the "CONNECTION PLANT" (S1)



8 COMMISSIONING AND TESTING

Once all the connections have been made, the appliance and the overall installation must be checked following the directions given in this manual.

CHECK IN PARTICULAR:

That the protective film has been removed from the external surfaces;
That the panels of the machine are closed correctly;
That connections have been made in accordance with the requirements and directions indicated in this manual;
That all safety requirements in current standards, statutory regulations and directives have been met;
That the power cable is not subjected to traction and is not in contact with hot surfaces;
That the water, gas and steam connections are tight and not subjected to traction.

Now proceed to light the appliance as directed in the instructions for use.

While the appliance is in use, voltage should not differ from the nominal voltage more than +/- 10%.

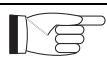


The test report must be completed in full and submitted to the customer who should then sign in acceptance. With effect from this moment, the appliance is covered by the manufacturer's warranty

9 USE OF THE MACHINE

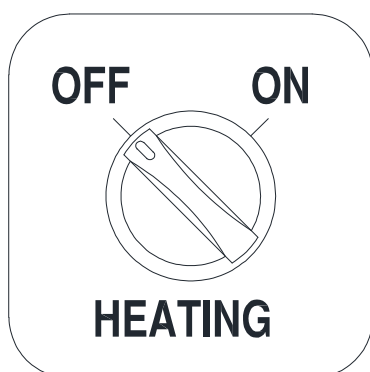
9.1 ON-OFF Switching device heating elements

This device, designed to carry out cooking also in frying mode (deep-fat fryer) , is provided with a switching device having a marked “OFF” position that will open all ungrounded conductors of the heating elements circuit.

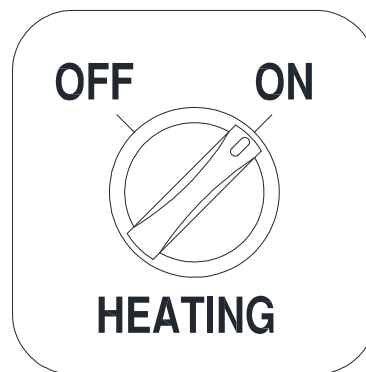


In normal operation of the appliance, make sure that the switch is in the “ON” position.

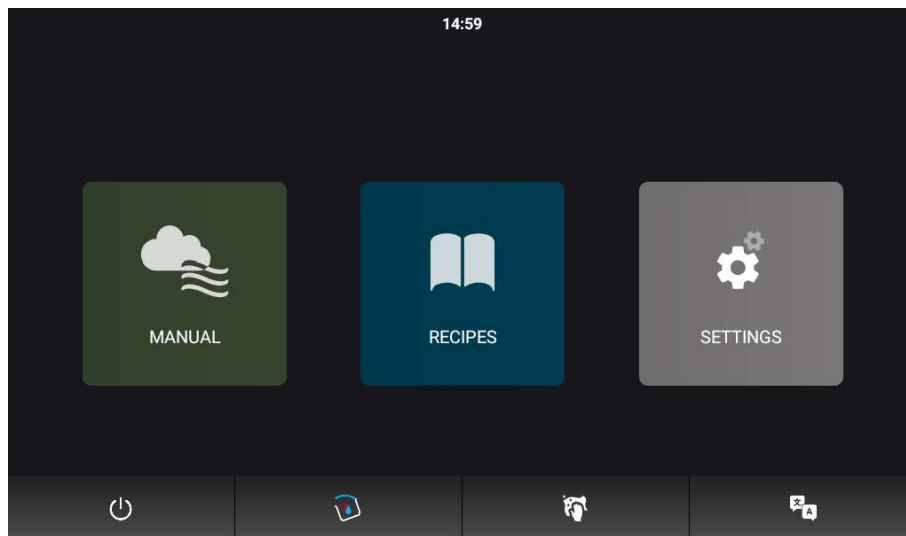
“OFF” Position



“ON” Position



10 MAIN MENU



MANUAL

- Manual cooking parameters setting
- Manual cooking execution

RECIPES

- creation-modification of cooking programs
- execution of saved programs
- import - export of cooking programs on USB

SETTINGS

User equipment setting;

- Info
- System report
- Bratt pan restart

Super User equipment setting (in addition to the previous ones)

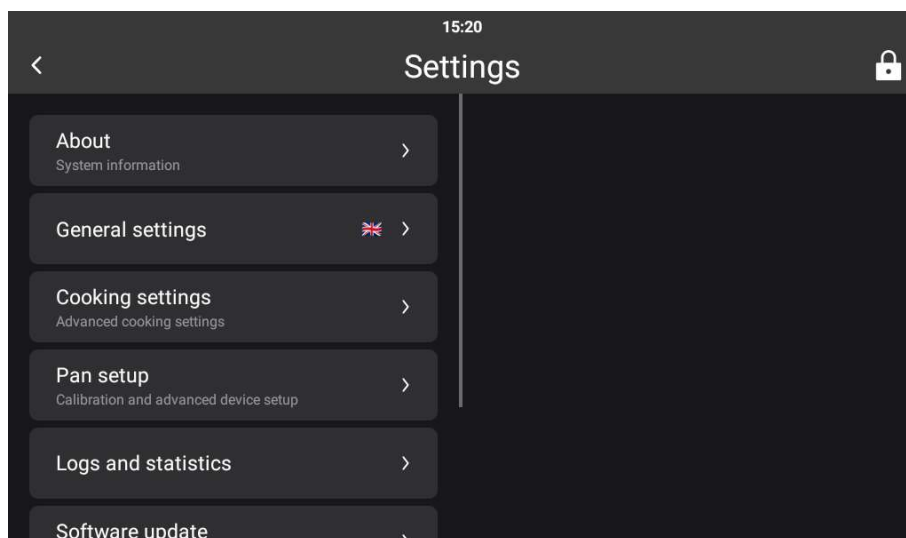
- General Settings
- cooking settings
- bratt pan settings
- Software update
- Logs and statistics

Technical equipment setting; (in addition to the previous ones)

Manufacturer equipment setting; (in addition to the previous ones)

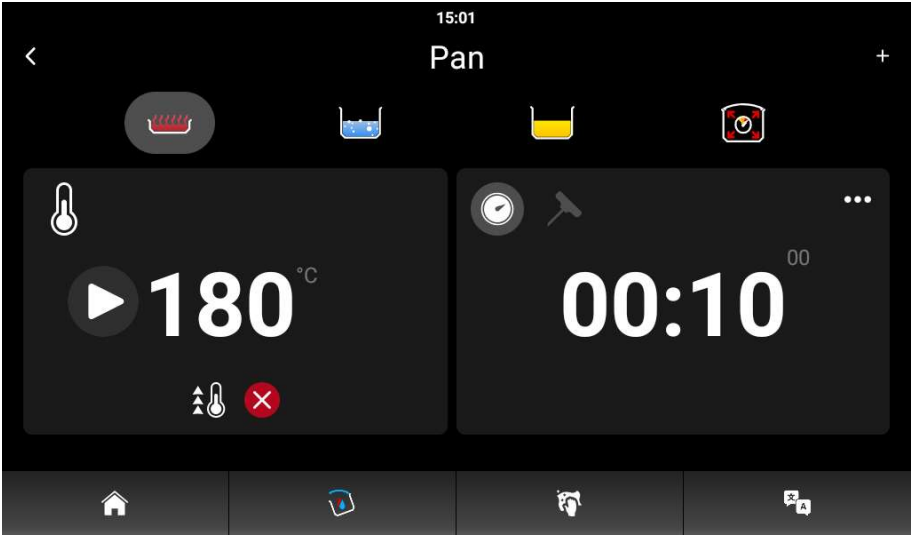
- Manufacturer
- Software restart

11 SETTINGS MENU



INFO	• System information
GENERAL SETTINGS	• General settings (language, date and time, units of measure, sounds ...)
COOKING SETTINGS	• Firmware update (from USB)
COOKING PAN SETTINGS	• Advanced calibrations and settings
LOG AND STATISTICS	• Error log, error statistics, counters, consumption
SOFTWARE UPDATE	• Software update to a newer version
SYSTEM REPORT	• Start system reporting
RESTART PAN	• Restart the Figaro software

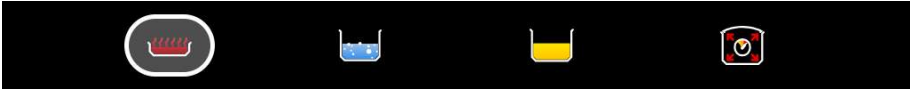
12 MANUAL MENU - COOKING LAYOUT



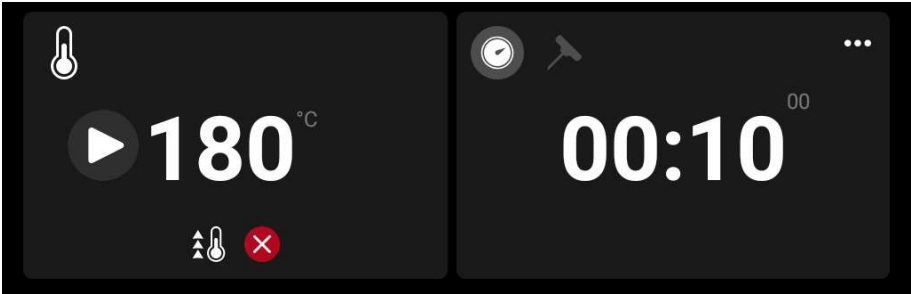
STATUS BAR



COOKING METHOD



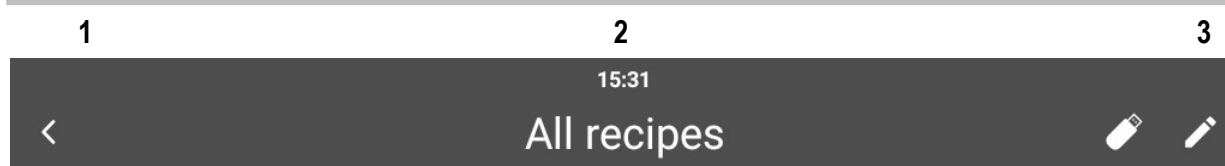
COOKING AREA



FUNCTION BAR



12.1 STATUS BAR



1		RETURN KEY
2		TIME / WORKING MODE (Manual, Recipes, Settings)
3		USB (imp - exp recipes, HACCP), modification of recipes (present only in the RECIPES mod)

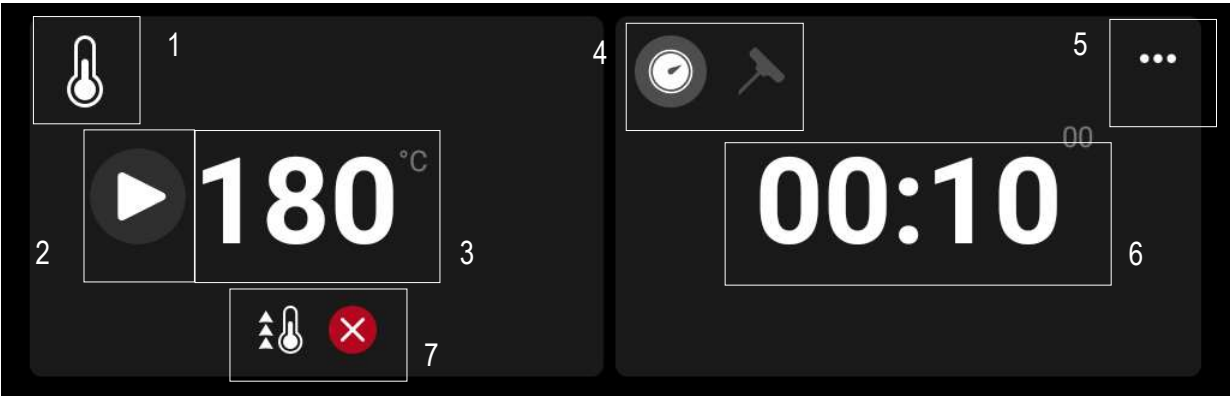
12.2 COOKING METHOD



12.2.1 COOKING ICONS (MEANING)

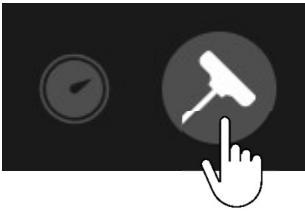
	PAN FRYING: bottom temperature control
	BOILING: product temperature control
	FRYING: product temperature control
	PRESSURE: pressure control in the tank

12.3 COOKING AREA



1	Current temperature button
2	START cooking button
3	SETPOINT set
4	Cooking control mode (time - core temperature)
5	Cooking control mode options (vary according to point 4)
6	TIMER or core temperature detected
7	PRE-HEATING (only in braising mode)

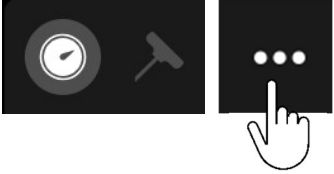
12.3.1 COOKING CONTROL MODE ICONS (MEANING)

Icon	Description
	The cooking duration will be regulated by a timer
	The cooking duration will be adjusted by reaching the core temperature of the product

12.3.2 COOKING CONTROL MODE OPTION ICONS (MEANING)

After selecting the cooking control mode (time or core temperature of the product) by selecting the options

button  various possibilities will be offered, depending on the cooking selected.

Cooking type	Options with time control	Options with temperature control
		
	 Timer ☐  Continuous time ☐  Preheat ☒  Vertical Zones ☐  Horizontal Zones ☐	 Normal ☒  Delta-T ☐  Cook&Hold ☐
	 Timer ☒  Continuous time ☐  Basket ☐	 Normal ☒  Delta-T ☐  Cook&Hold ☐
	 Timer ☒  Continuous time ☐  Basket ☐	 Normal ☒  Delta-T ☐  Cook&Hold ☐
	No options (timer only)	No options (Normal Heart Probe only)

Icon	Description
	TIMER (braising, boiling, frying, pressing) Braising - frying: the countdown will start when the START button is pressed. At the end of the count, an audible alarm will warn the end of the process. The heating will only be deactivated in the case of braising. Boiling - pressure: the countdown will start when the target (temperature/pressure) is reached. At the end of the count, an audible alarm will warn the end of the process. The heating will be turned off.
	INFINITY (braising, boiling, frying) The heating will be active to reach and maintain the set goal. The process will have to be finished manually
	PREHEATING (braising) The bottom temperature is brought to the value indicated on the display. An audible alarm will warn the achievement of the target, the temperature will be maintained until the operator confirms
 	ZONE COOKING (braising) The cooking surface is divided into 2 zones, allowing the management of different temperatures. The cooking surface can be divided vertically or horizontally. Braising options will be available (core probe in classic mode only). At the end of the timer (if set) an alarm will notify the end of the process but the heating will remain active.
	BASKETS (boiling and frying) (Function available only in the pressure version in modd.UDFIE..A.._V2). The countdown will start when the basket is completely immersed. 1 minute before the end of the process an alarm will indicate that the end of the process is approaching and the possibility of extending it At the end of the time the baskets will rise, and an alarm will signal the end of the process and the movement of the baskets. The heating will always be active to reach and maintain the set temperature of the liquid (water or oil), until the process is manually exited.
	CLASSIC CORE PROBE (braising, boiling, frying, pressing) The process will end when the temperature established at the core of the product is reached. An alarm will signal the end of the process. The core temperature to be reached and the bottom / liquid temperature must be set.

	DELTA T (braising, boiling and frying) The process will end when the temperature established at the core of the product is reached. An alarm will signal the end of the process. A constant temperature difference between the product and the cooking liquid will be maintained until the target is reached. The temperature to be reached at the core of the product and the maximum temperature difference between the product and cooking liquid must be set.
	COOK AND HOLD (braising, boiling and frying) After reaching the target, the target temperature will be maintained until manual exit from the process. Only the core temperature must be set. Figaro will take care of optimizing the cooking by varying the delta T during the process

12.4 FUNCTION BAR

STANDBY	EXTRA FUNCTIONS	SCREEN LOCK	LANGUAGE
			

12.4.1 STAND-BY BUTTON

The STAND-BY button allows you to put the machine in sleep mode, the screen will turn black. It will be sufficient to hold the power button down for 3 seconds to return the machine to operation

12.4.2 EXTRA FUNCTIONS BUTTON

By pressing the extra functions key, you access the H2O loading functions, tank and lid movements, opening and closing exhaust.

Only the functions that can actually be selected will be highlighted.



Icon	Description
 	H ₂ O load in the tank
  	Vessel handling
  	Lid handling
 	Drain opening and closing (UDFIE....D)

LOADING H2O IN THE TANK

- Liter-counter precision +/- 2% and max H₂O temperature 90°C.
- Max liters = tank capacity.

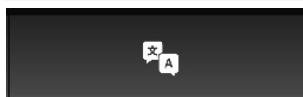
12.4.3 LOCK SCREEN KEY



By pressing the lock screen button, the touch control will be deactivated for 5 seconds, this will allow to clean the display without activating functions in an unwanted way.

A countdown animation will indicate the remaining time.

12.4.4 CHANGE LANGUAGE BUTTON



The change language button, when pressed, activates a shortcut to enter the settings menu and quickly change the language of the software.

Depending on the user level set, in addition to language change, other options from the setting menu will be available.

13 COOKING MODES

13.1 UDFIE...A COOKING OPTIONS

Icon	Description
	Suitable for pan frying that requires a temperature up to 250°C; thermoregulation is controlled by TCK thermocouples
	Suitable for all cooking in water that require a maximum temperature of 100 °C; the thermoregulation is controlled by the probe (PT1000) placed in contact with the tank
	Suitable for all cooking in oil requiring a maximum temperature of 180°C; the thermoregulation is controlled by the probe (PT1000) placed in contact with the tank
	Suitable for different types of cooking that require greater execution speed; thermoregulation is controlled by the pressure transducer. the maximum pressure that can be reached is 0.45 bar

14 PARAMETER SETPOINT SETTING

When setting any setpoint value (temperature or time), you can change:

- a) By scrolling the screen.
- b) Using the keyboard.

a) By scrolling the screen (*)

Simply select the current value to make it editable and then drag your finger down or up.

The selected value will be confirmed by pressing it once, or after 8 seconds if no further touches are made.



(*) When setting the temperature SETPOINT the interval is 5 °C.
If you want intermediate values use the keyboard.

b) Using the keyboard.

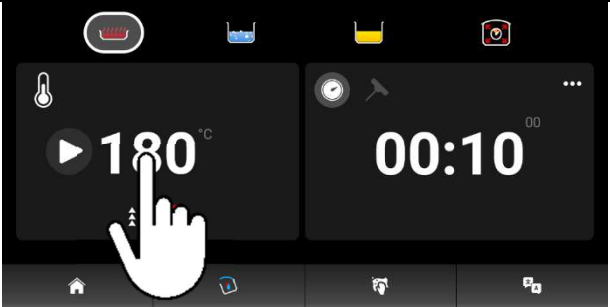
Simply press on the value to be changed for 2 seconds. to make it editable.

Type the new value from the keyboard and confirm.

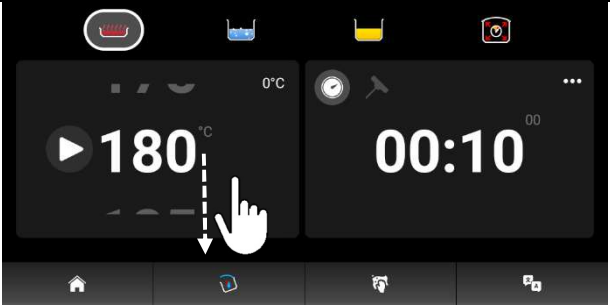
14.1 SETTINGS OF TEMPERATURE SETPOINT VALUES

In the example below, the temperature is brought from 180 to 170°C.

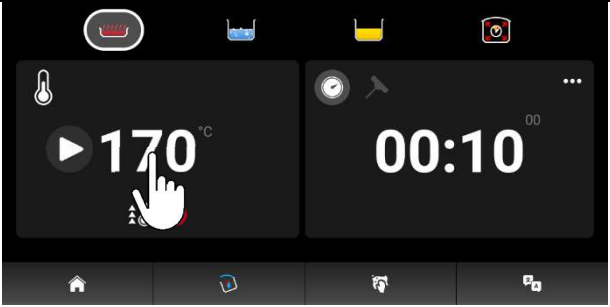
a) With scrolling



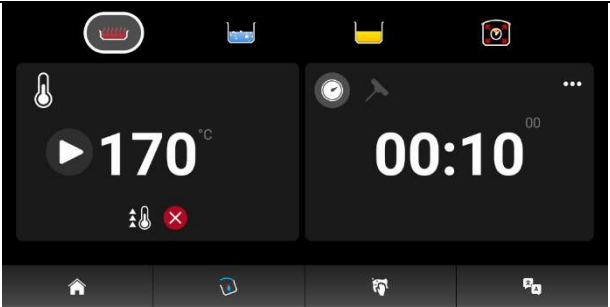
1. Select the value to change



2. Scroll down if you want to decrease the temperature (or vice versa) 5°C range.

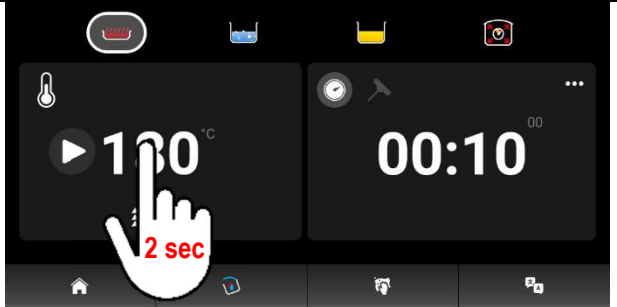


3. Confirmation of desired value (or wait 8 sec.)



4. The new parameter is confirmed

b) With keyboard



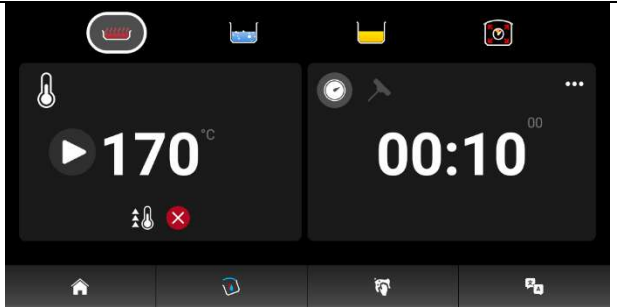
1. Press on the value to be modified for 2 seconds



2. Type the desired value (e.g. 170). The value must be between minimum and maximum!



3. Confirmation of desired value

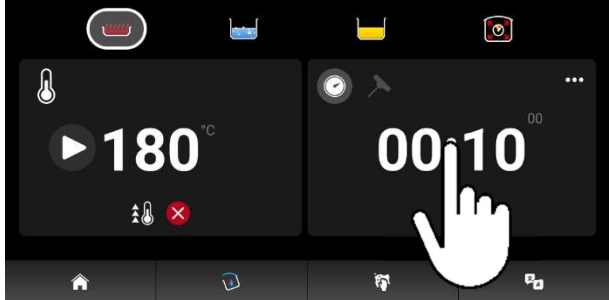


4. The new parameter is confirmed

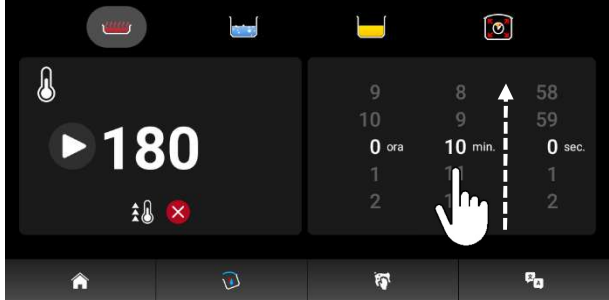
14.2 SETTINGS OF TIME SETPOINT VALUES

In the example below the time is increased from 10 min. at 12 min and 30 sec.

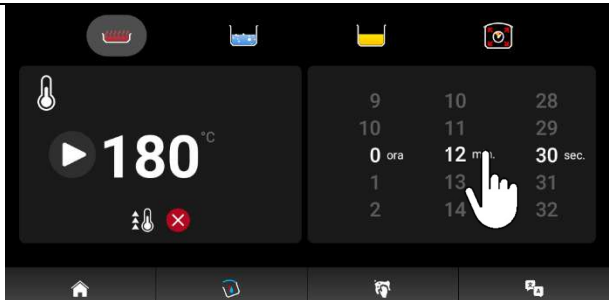
a) With scrolling



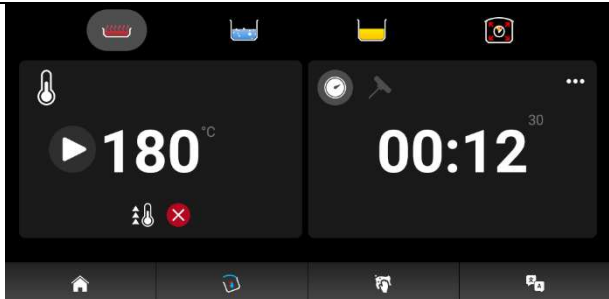
1. Select the value to change



2. Scroll up if you want to increase the value (or vice versa), for minutes and seconds.

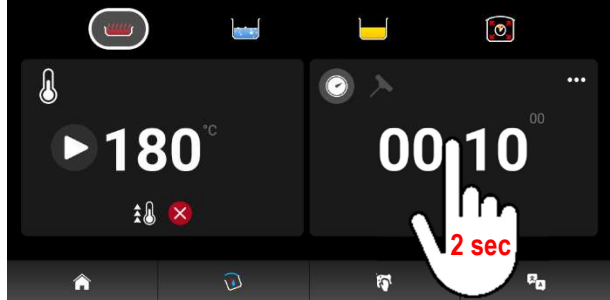


3. Confirmation of desired value (or wait 8 sec.)

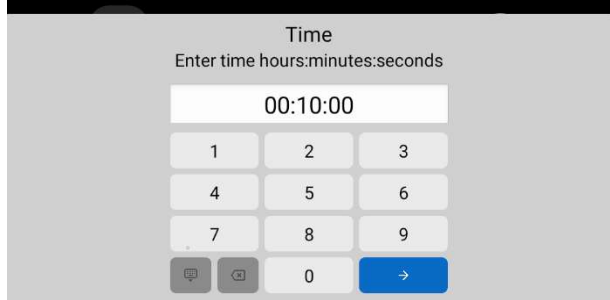


4. The new parameter is confirmed

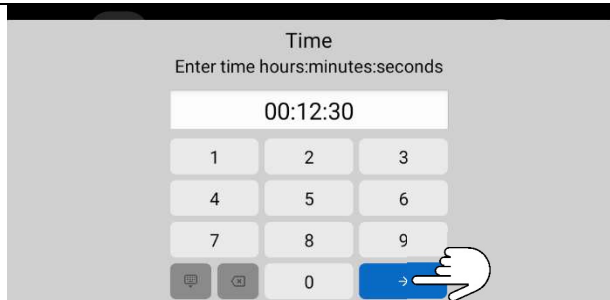
b) With keyboard



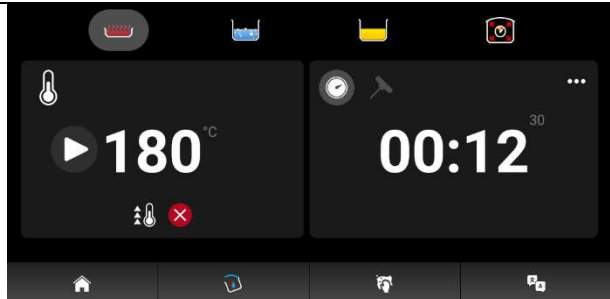
1. Press on the value to be modified for 2 seconds



2. Type the desired value (e.g. 12 min: 30 sec; type 1230!)
Max: 10 hours; 59 minutes; 59 seconds.

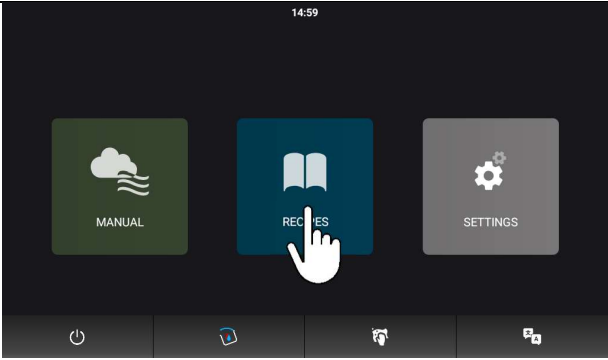
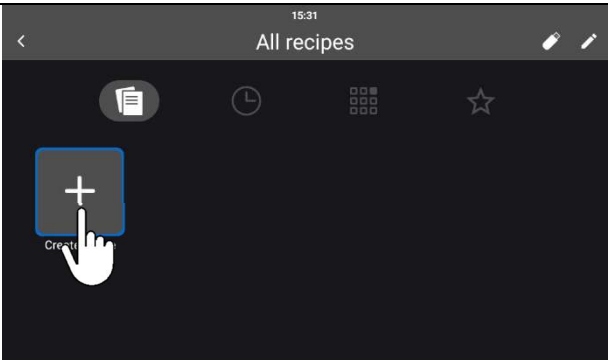
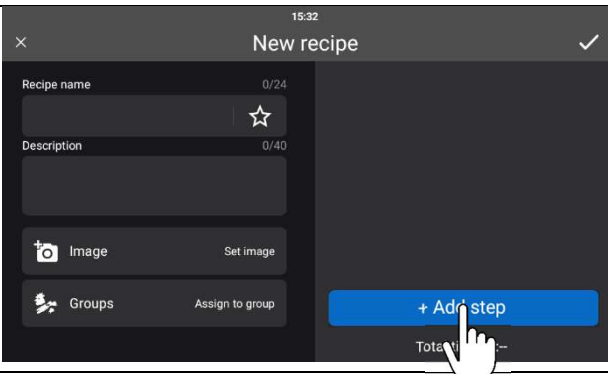


3. Confirmation of desired value

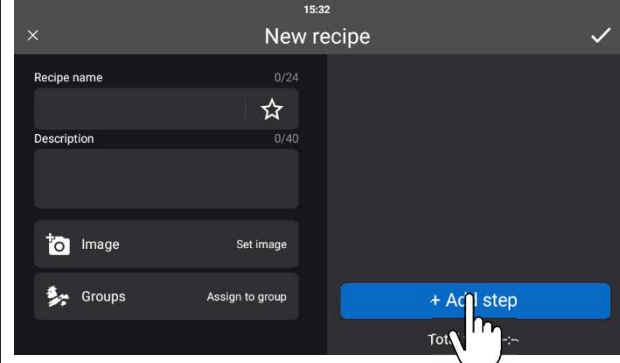
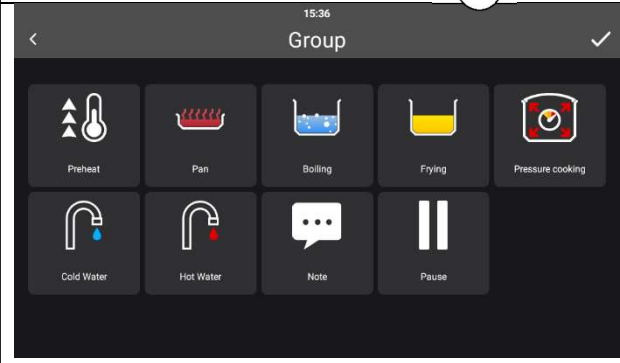
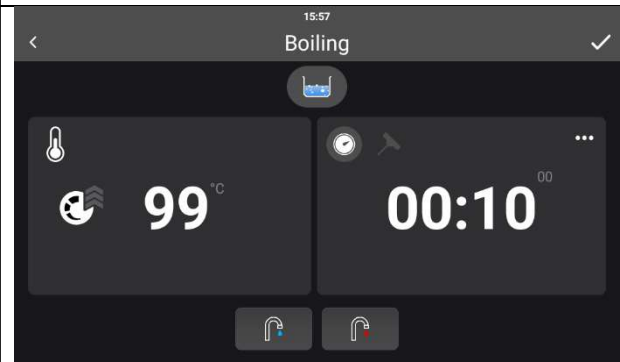
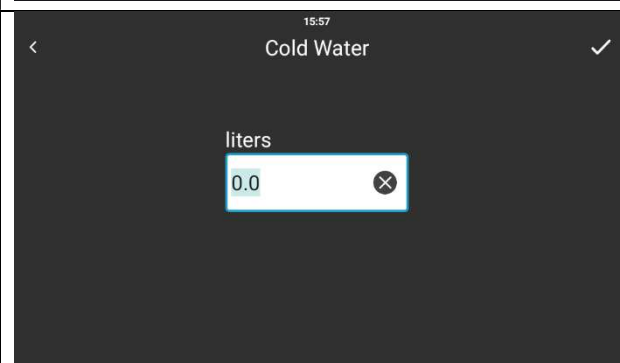


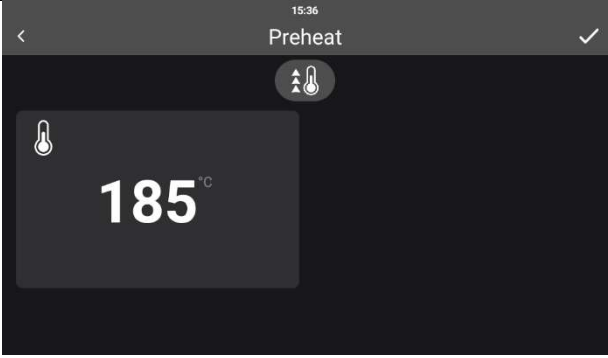
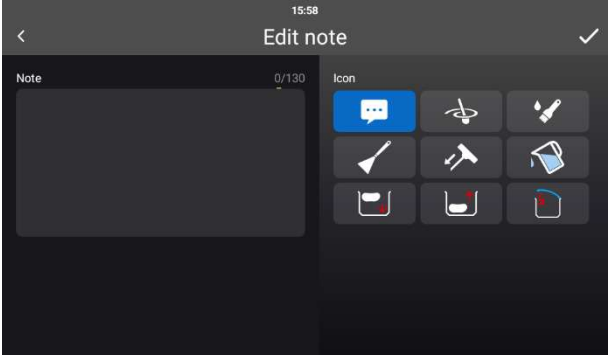
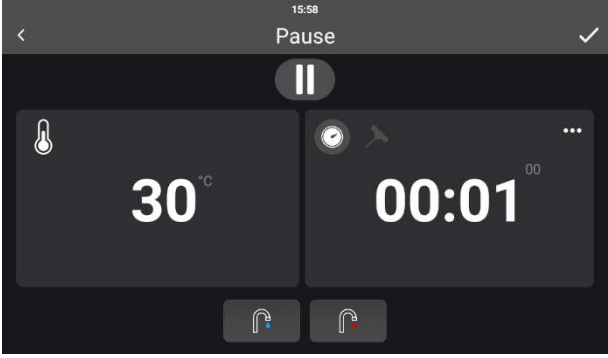
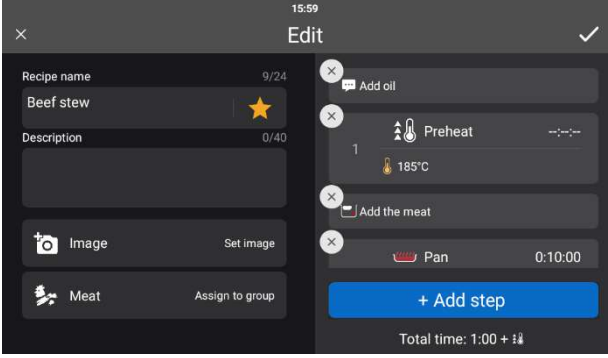
4. The new parameter is confirmed

15 PROGRAM CREATION (MULTIPHASE)

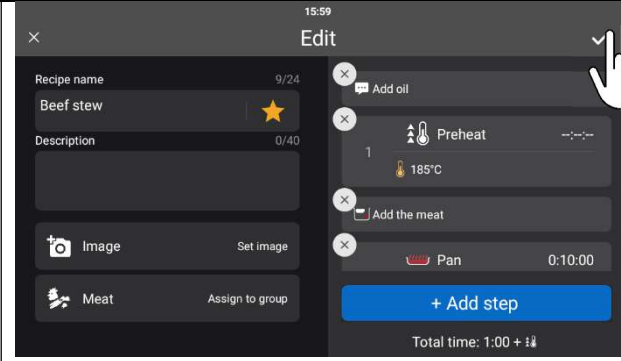
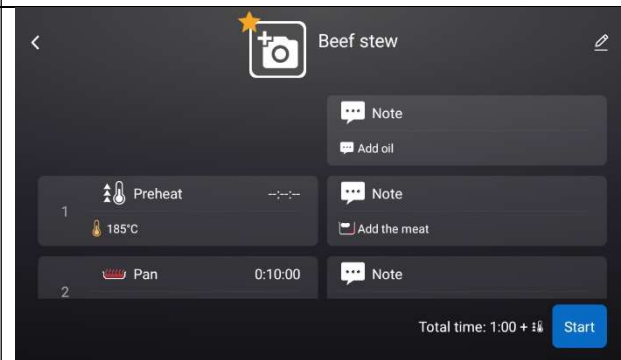
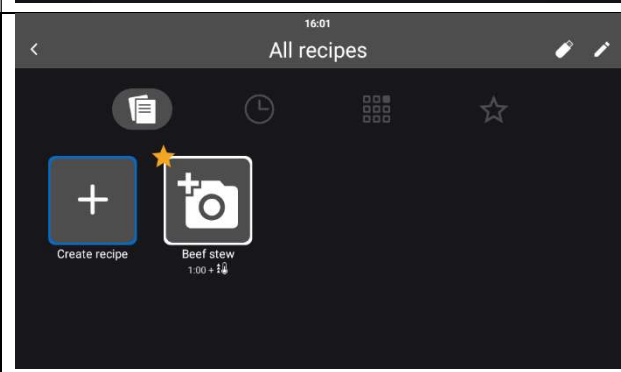
	Enter the "RECIPES" menu
	Select the "Create new recipe" button
	Fill in the fields relating to the description: name, addition to favourites, short description, addition of a product image, assignment to a group of recipes, assignment of a distinctive colour. Select "add phase" to start programming the recipe.

15.1 PHASES CREATION / CANCELLATION

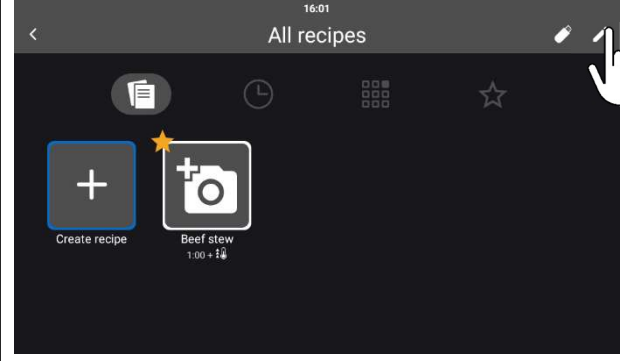
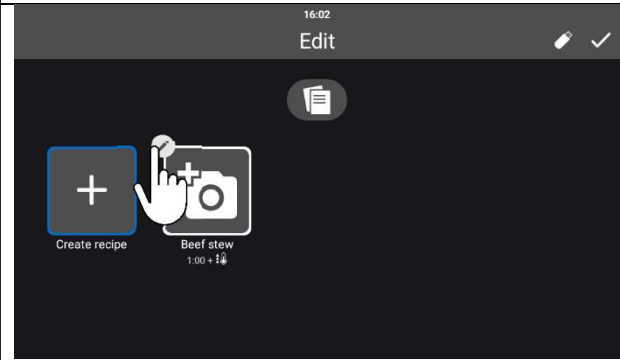
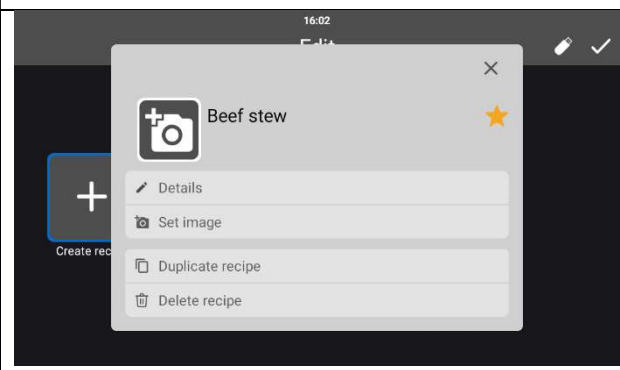
	To program the recipe, select "Add step"
	By step we mean both a cooking process with the relative possibility of selecting the various parameters (temperature, timer, etc.) but also a note or an action to be performed between one cooking process and another.
	Selecting a cooking mode (eg: "Boiling"): it will be possible to set all the options associated with it: - Timer or core probe - Boiling Power Control Add cold or hot water
	Selection of the addition of cold or hot water only

	Selection of preheating only
	Adding a text or "action" note
	Adding a pause
	After confirming the insertion of the phase using the check button, it will be possible to add further phases by repeating the process just described. It will be possible to add a phase between 2 phases already saved by simply selecting the previous one and then "add phase". A phase can be deleted by selecting the "X" key.

15.2 RECIPE SAVING

	When the recipe programming is finished, select the check mark to save the recipe
	A preview of the process will be displayed, and it will be possible to: modify the recipe, start the process, or return to the "RECIPES" menu
	Now in the "RECIPES" menu there is the process just saved.

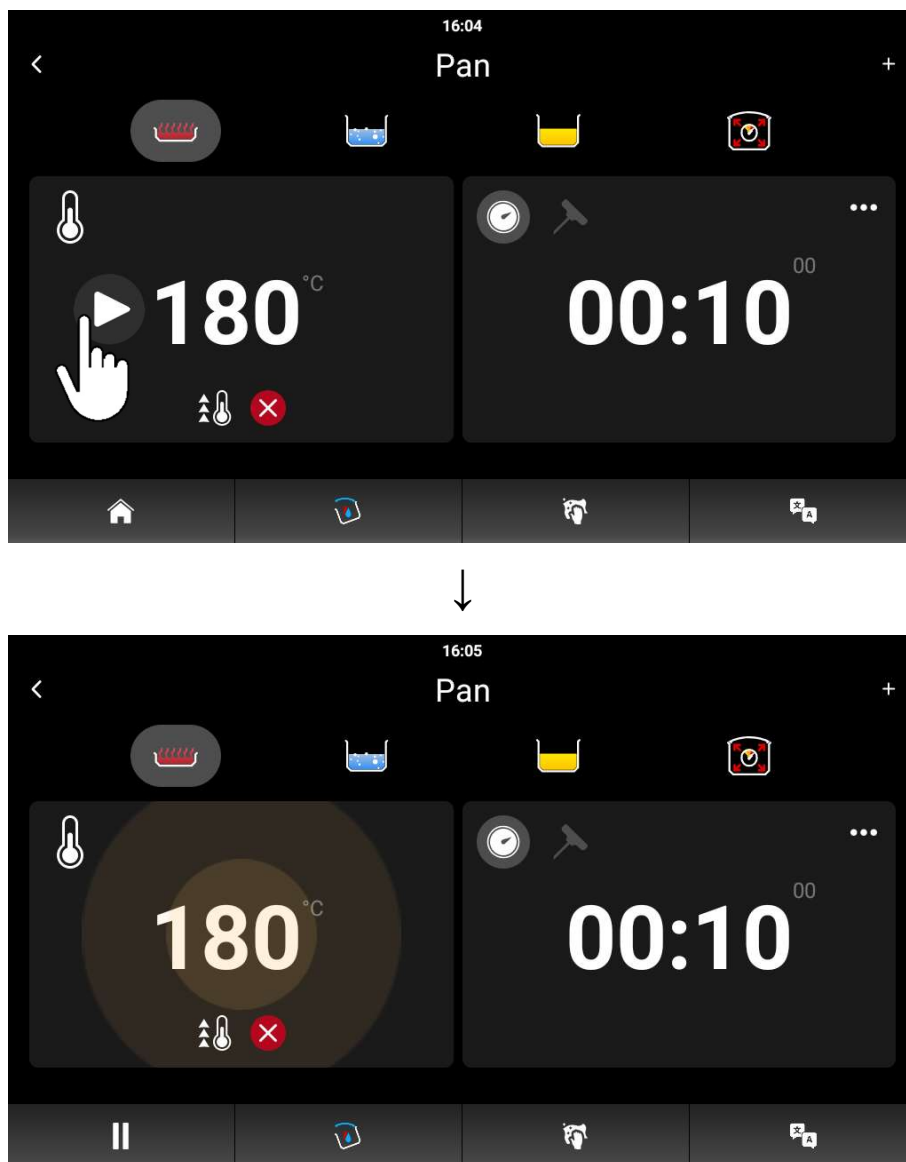
15.3 EDIT / COPY / RENAME / DELETE PROGRAM

	Find the recipe to edit in one of the available groups (all recipes, recent, groups, favourites) Press the "MODIFY" button 
	Press the "MODIFY RECIPE" button 
	Now it will be possible: 1. Change the recipe parameters 2. Add an image 3. Move the recipe to another group. 4. Duplicate the recipe 5. Delete the recipe

16 PROGRAM EXECUTION / MANUAL COOKING

16.1 PROGRAM EXECUTION / MANUAL COOKING

Set all cooking parameters, press the start button if necessary



Active heating is identified by the animation displayed.

the heating in pause (for example for vessel out of position) is indicated by a white animation.

The preheating is automatically activated the first time the heating starts, but can be deactivated by selecting the "X" button.

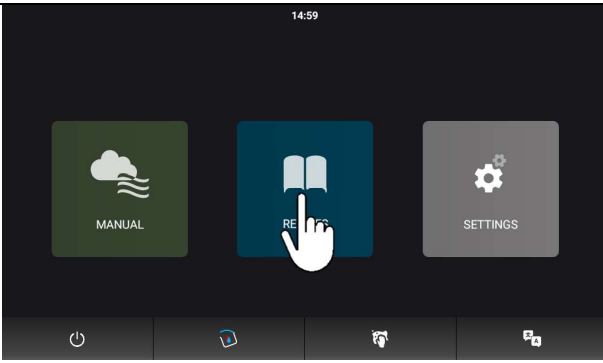
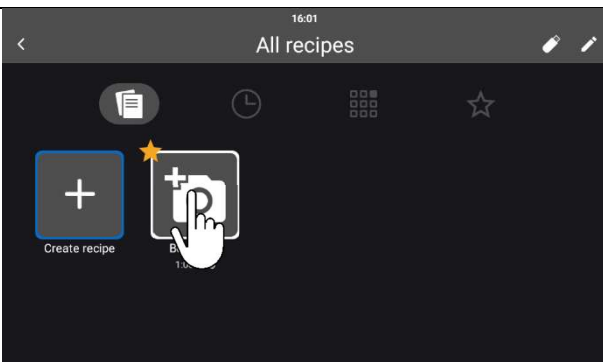
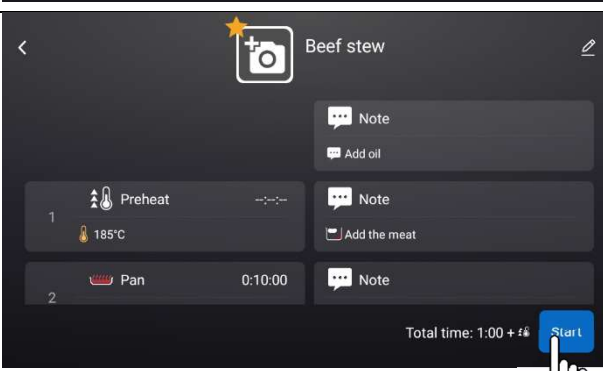
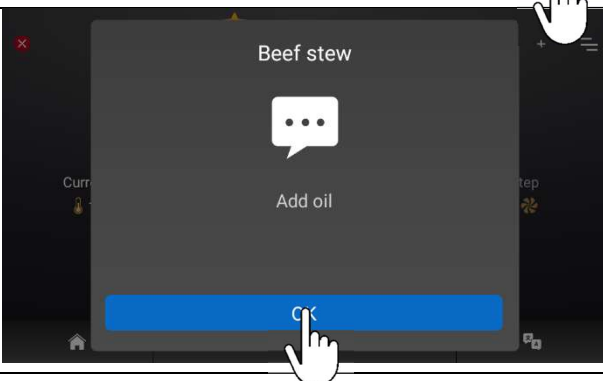
16.2 END OF COOKING

The heating ends at the end of cooking time (if set time) or by pressing the stop button.

If the set time =  (infinite) or  (baskets) or the frying mode is selected, the end of cooking / heating is obtained only by exiting cooking

17 SAVED RECIPE EXECUTION

17.1 SAVED RECIPE EXECUTION

	From the home page select "RECIPES"
	Identify and select the desired recipe
	A preview of the phases of the recipe is proposed. Press "START" to begin the process
	If there are any messages, confirmation may be required to begin the process



During cooking, the following are displayed:

- Recipe info
- Current settings
- Time passed
- Program progress info
- Preview next phase

Pressing in the centre of the circle will allow you to change the cooking settings

Note 1)

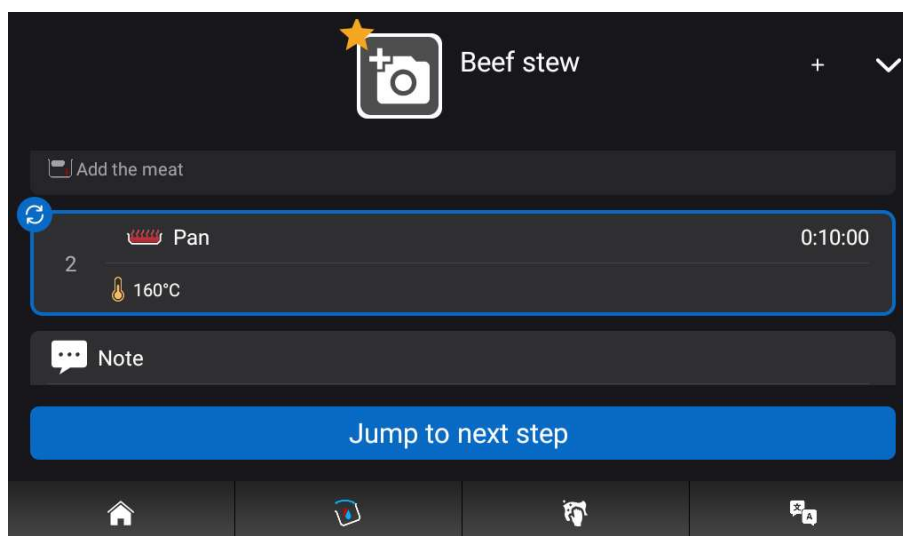
While executing the program, the temperature and time setpoints can be changed (only in the phase in which the program is running), by pressing in the centre of the circle

Note 2)

You can move on to the next phase (without waiting for the end of the current phase), by pressing the "list" button



button



The active phase will be indicated, and it will be possible to pass to the next one using the "JUMP TO NEXT STEP" key

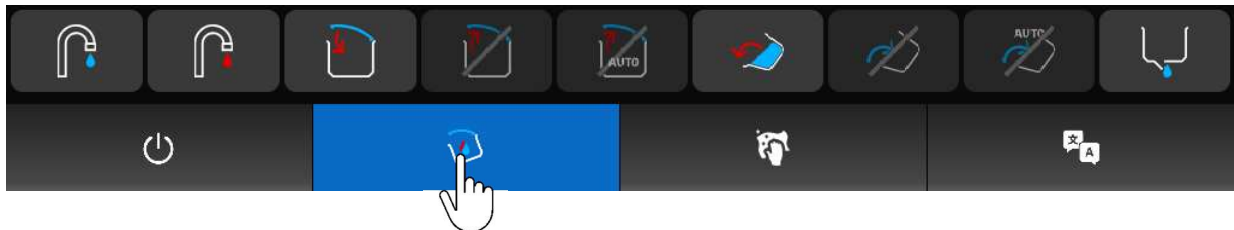
17.2 END OF PROGRAM

Wait for the end of the program or press the stop button  (+ confirm).

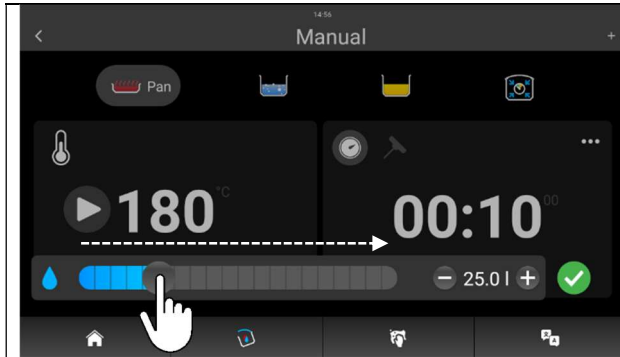
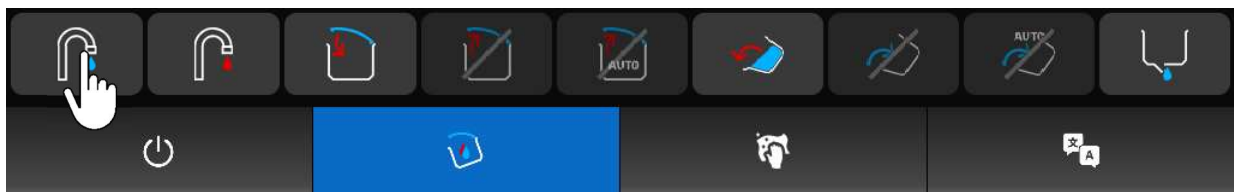
18 LOADING H₂O IN THE TANK

18.1 LOADING H₂O IN TANK WITH LITER COUNTER

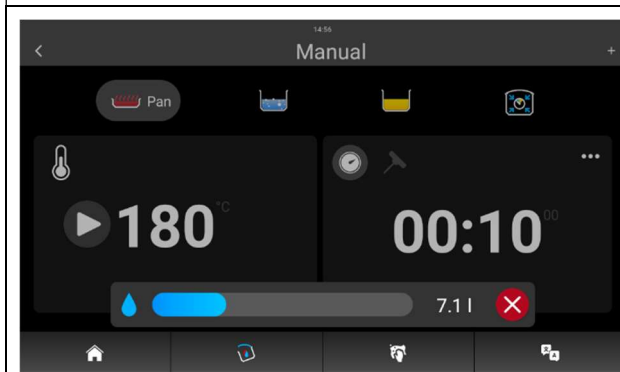
To load H₂O in the tank, press the "extra functions" button in the function bar:



then select the corresponding button (cold or hot water)



To select the amount of water, drag the cursor and / or use the - and + keys



The water filling will start after pressing the

button 

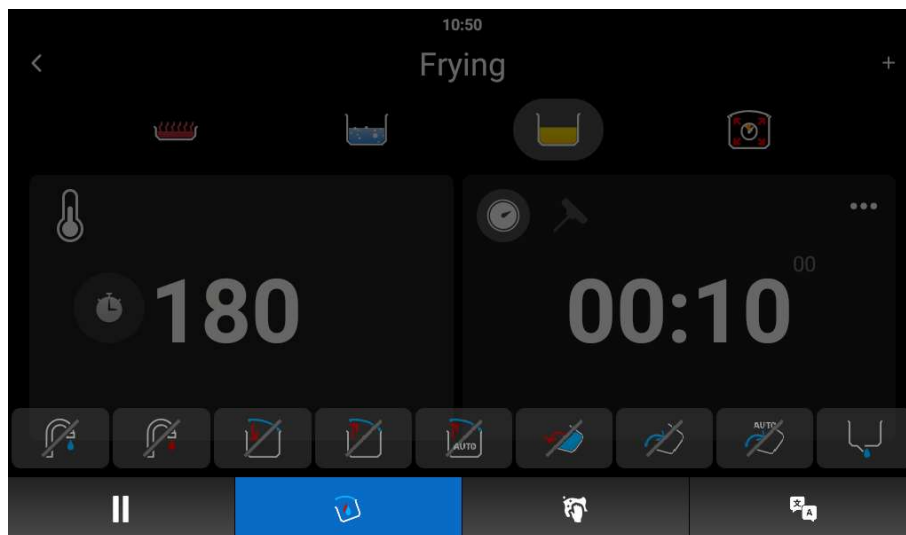
The amount of water already loaded will be displayed and the bar will indicate the progress of the process.

It will be possible to interrupt the process by

pressing the key 

18.2 INHIBITION OF H2O LOAD IN TANK AND WASHING SHOWER

For safety reasons, the H₂O filling in the tank and the washing shower will not be active in the machines in which cooking in oil has been selected.



Furthermore, every time you finish cooking in oil and select another type of cooking, you are asked to completely overturn the bowl, the adding water function will only be reactivated after completing this procedure.

19 ZONES COOKING

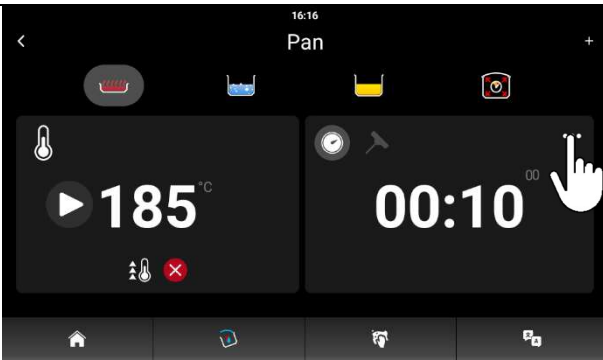
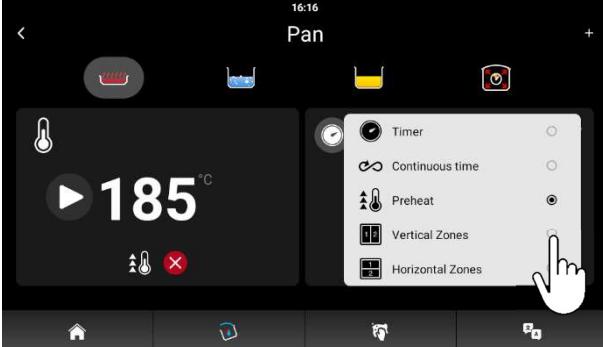
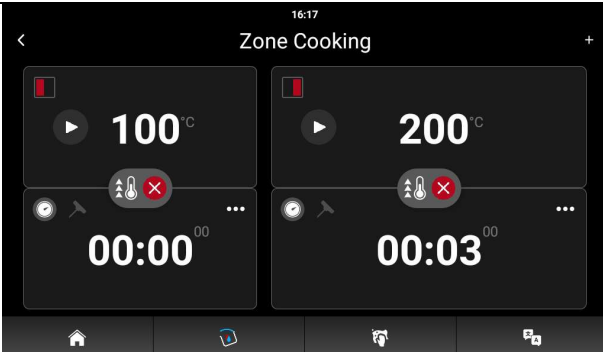
19.1 SELECTION OF COOKING METHOD

Select the type of cooking "braising"

	Braising
---	----------

19.2 SELECTION OF ZONE COOKING

Open the lid completely

	with "time" mode selected, press the "options" button. 
	Select "Vertical Zones" or "Horizontal Zones" mode
	Select temperatures and the desired process control mode, and then turn on heating. By selecting core probe mode in one area, it will be automatically disabled in the other. Only for Figaro 100I and only for vertical mode, the division of cooking zones will be asymmetrical.



To finish cooking press the "return" or home button, it will be asked for a confirmation of exit from the program.

20 COOKING WITH BASKETS (MOD.UDFIE..A)

20.1 COOKING TYPE SELECTION

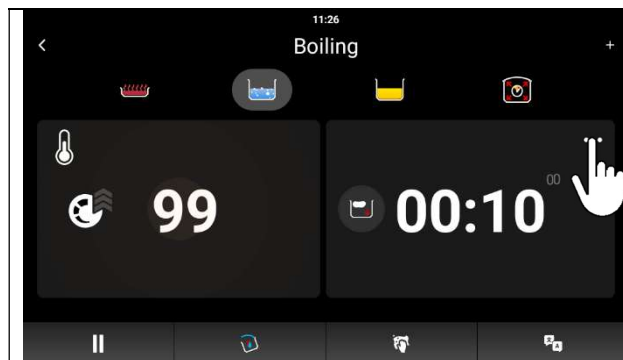
Select the desired type of cooking: "boiling" or "frying".

	Boiling
	Frying ATTENTION respect the oil filling levels in the tank

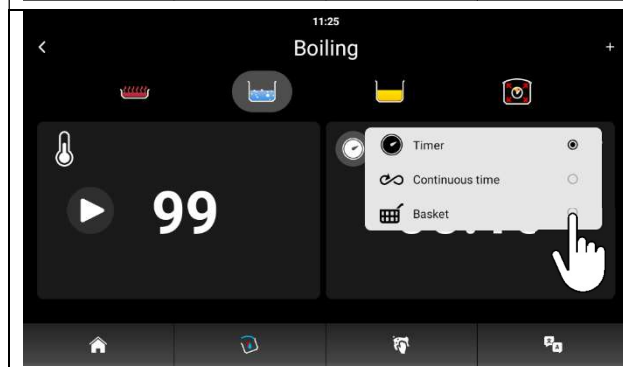
Set the desired temperature value.

20.2 BAR AND BASKET ASSEMBLY

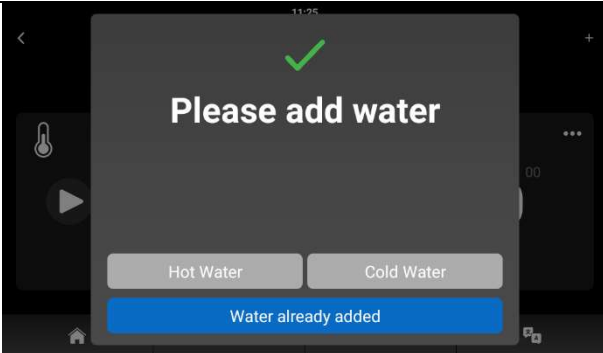
Open the lid completely.

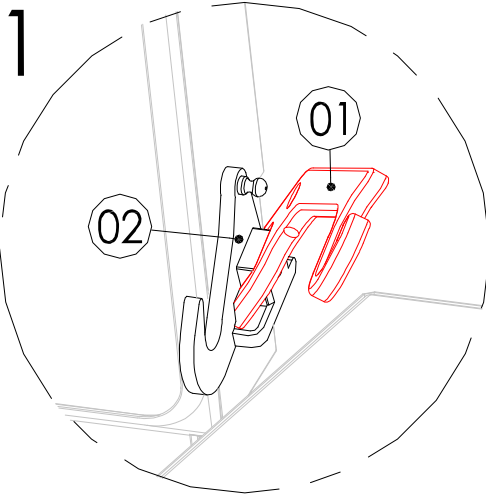


with "time" mode selected, press the "options" button



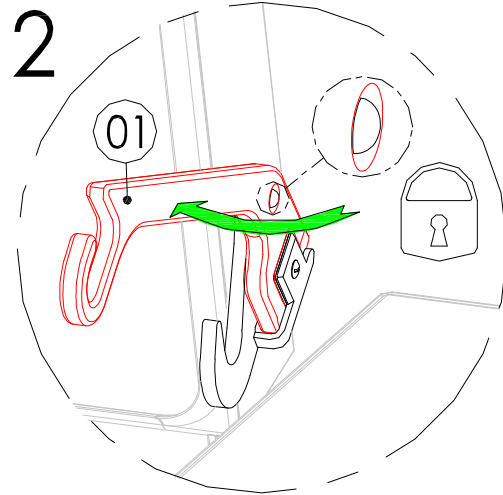
Select the "baskets" mode

	Add the desired amount of water or proceed if already added. ATTENTION: After selecting one of these options, heating will start automatically
	Press and hold the key until the message changes. Run the wizard to assemble the stand and baskets

MOUNTING SUPPORT AND BASKETS

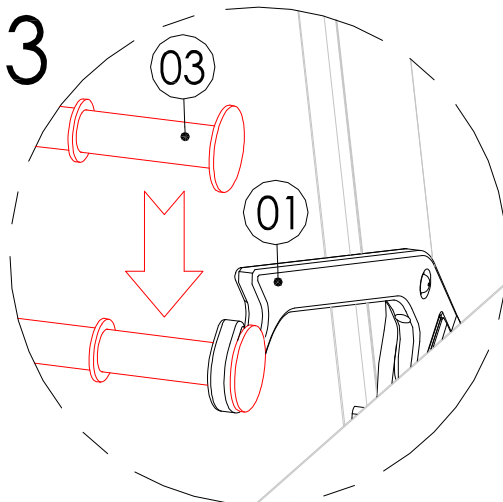
1

INSERT PART.01 INTO PART.02 (RIGHT AND LEFT).



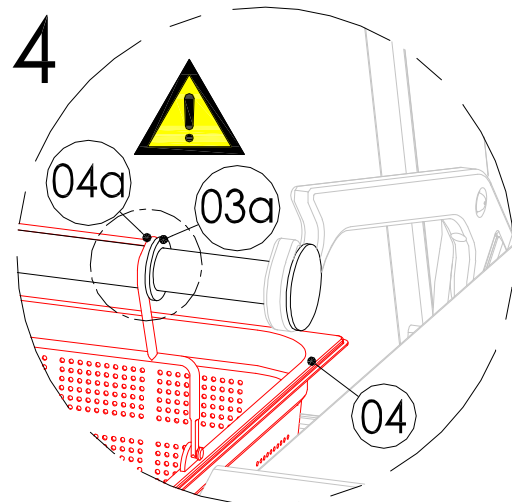
2

TURN PART.01 TOWARDS THE CENTRE OF THE LID UNTIL IT CLICKS.



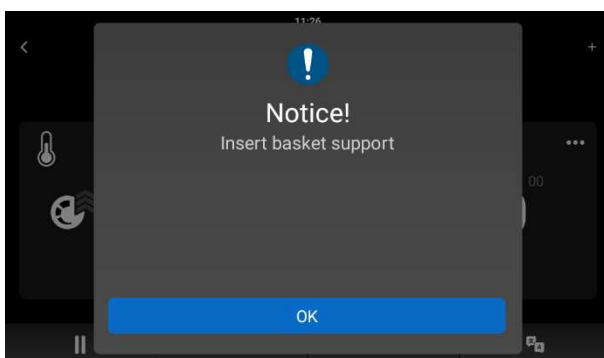
3

PLACE PART.03 IN PART.01 (RIGHT AND LEFT)



4

PLACE THE BASKET (PART.04). ATTENTION THE HANDLE (PART.04a) MUST BE POSITIONED INSIDE THE PART.03a (RIGHT AND LEFT)!



After correctly mounting support and baskets press the OK button

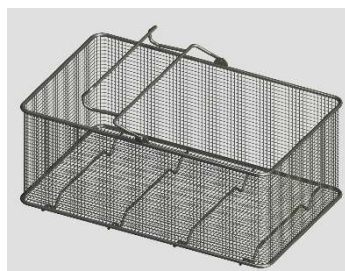
ATTENTION:

Use the baskets dedicated to the type of cooking.

Basket for boiling

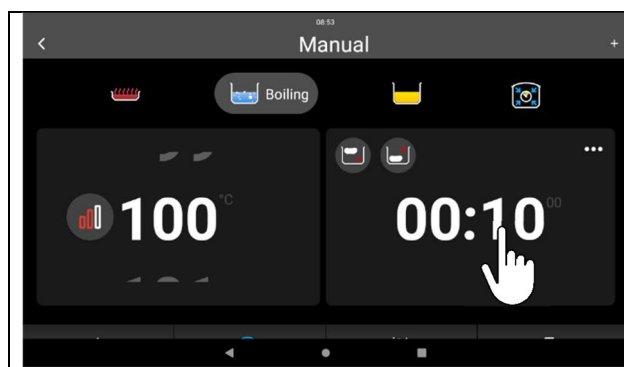


Basket for frying



20.3 COOKING TIME SELECTION

Set the desired basket immersion time value.



Select the desired basket immersion time :

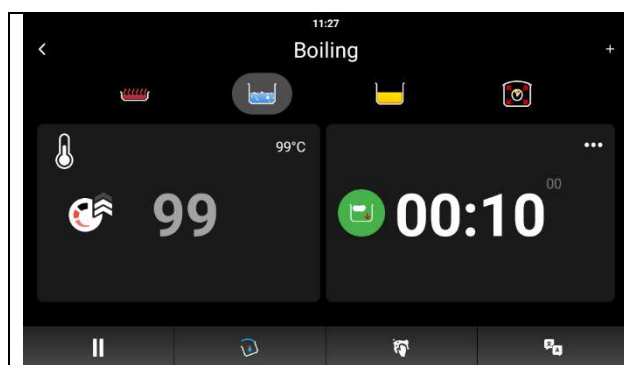
- a) By scrolling the screen .
- or
- b) Using the keyboard.

20.4 BASKET IMMERSION

When the set temperature is reached, the basket descent button will be illuminated, the baskets are immersed in the cooking tank by pressing the button.



the baskets immediately lower to the cooking position.



When the desired temperature is reached, the basket descent button will be illuminated; the baskets can be lowered at any temperature

20.5 COOKING TIME (BASKET IMMERSION)

Once the baskets have reached the cooking position, the countdown of the cooking time starts.

An audible warning will indicate that the end of the process is approaching (1 minute before)

Ten seconds before the end of the countdown there will be a warning with the possibility of prolonging the process.

At the end of the count the baskets will be automatically lifted, at this point, cooked product can be unloaded.

To perform a new cycle, load the new product and repeat the cooking cycle as described above.

The baskets can be lifted before the count is finished by pressing the "baskets up" key



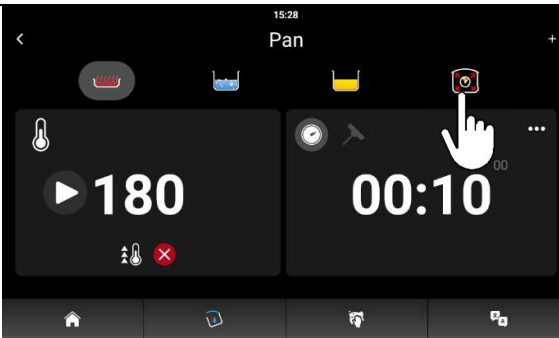
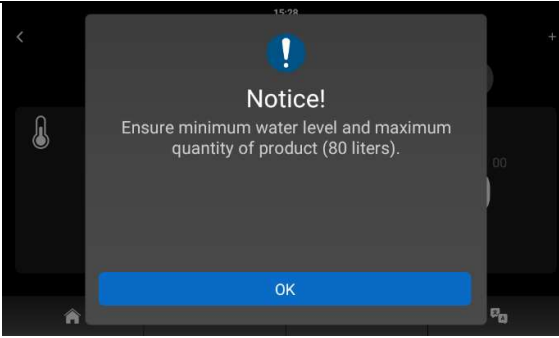
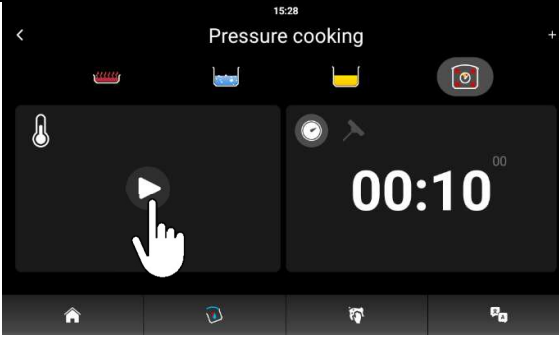
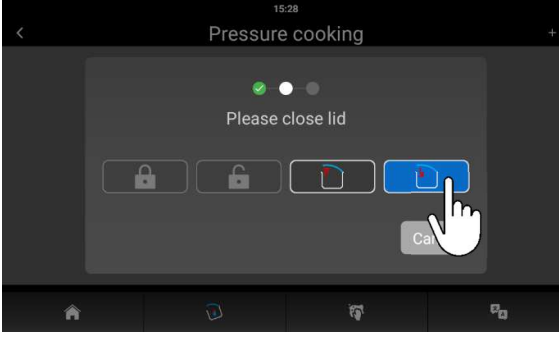
20.6 END OF COOKING / HEATING

At the end of the cooking cycles, turn off the heating and exit the "cooking" mode.

Follow the procedure for removing the basket support, during this procedure the heating will already be deactivated.

21 PRESSURE COOKING (MOD. UDFIE... A)

21.1 COOKING TYPE SELECTION AND PRELIMINARY STEPS

	Select pressure cooking.
	A warning will indicate that a minimum amount of water must be present and to respect the maximum load limit (however depending on the nature of the ingredients).
	After selecting the desired cooking time, press the appropriate button to start the cooking cycle.
	Close the lid while holding the lid button, which will be highlighted.
	Hook the latches by holding the dedicated button, which will be highlighted.

21.2 START OF COOKING

Once the process of closing and locking the lid has been completed, Figaro will start a series of processes necessary to guarantee the perfect success of cooking in total safety.

The following icons will be displayed in sequence and the cooking timer will start only when the correct pressure is reached.

	Saturation of the tank with steam
	Increasing the pressure in the tank
	Cooking pressure reached, start of the cooking timer

21.3 END OF COOKING AND OPENING LID

An alarm will indicate the end of the pressure-cooking cycle and the automatic start of the process of restoring atmospheric pressure in the tank.

	An animated icon indicating pressure reduction will appear during the atmospheric pressure restoration process.
---	---

During the process of restoring atmospheric pressure, the steam from the tank will be automatically condensed and cooled, then conducted into the drain.

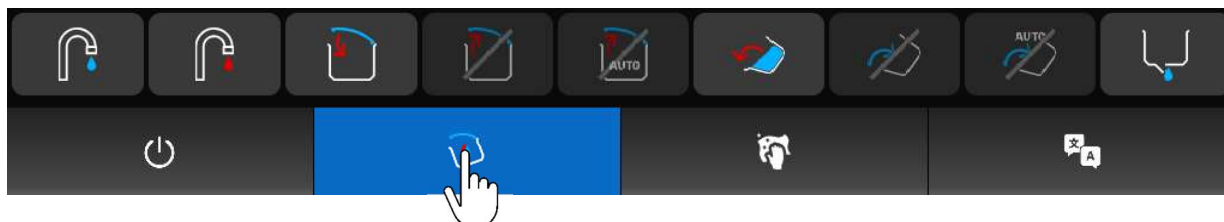
The duration of the process will vary depending on the quantity and nature of the cooked product.

Only after a Figaro cross-check will allow the lid to be opened, an audible alarm will warn that the unlocking and opening of the lid can be started.

The lid will be unlocked and opened in reverse mode to that used for the previously seen closing and locking.

22 HANDLING THE VESSEL

To move the vessel, press the "extra functions" button in the function bar, then press the corresponding button on the display.



The keys on the display are disabled when the tipping limits of the bowl are reached.

With completely horizontal tank = enabled only 

With bowl completely overturned = enabled only  

To return the tank to the horizontal position, press and hold the corresponding button until the icon disappears.

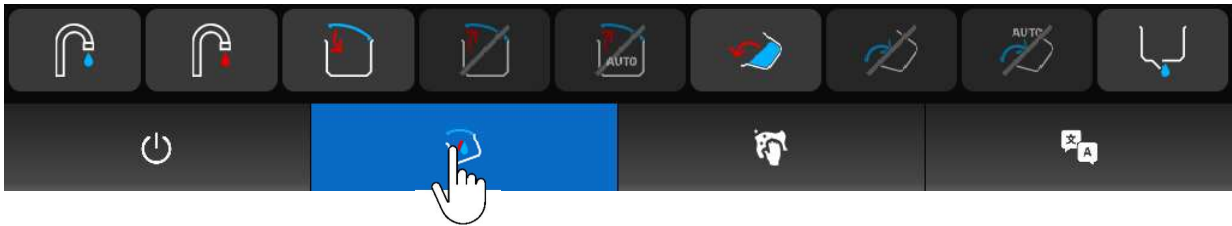
ATTENTION: The presence of icons   inhibits the cooking functions of the machine.

The "tank auto overturning" button  it allows to automate the return to the tank position.

ATTENTION: the tank will be brought to a position close to the horizontal one, but it will be necessary to finish the process manually.

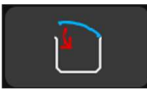
23 HANDLING THE LID

To move the cooking lid, press the "extra functions" button in the function bar, then press the corresponding button on the display.



The keys on the display are disabled when the movement limits of the lid are reached.

With lid completely closed = enabled only  

With lid fully open = enabled only 

For safety reasons, if the lid is near to the closed position, heating will be limited and a message will be displayed.

24 APERTURE AND CLOSURE OF THE DRAIN (MOD. UDFIE.. -D; UDFIE.. A-D)

To open or close the tank drain, press the "extra functions" button in the function bar, then press the button corresponding to display.



The drain opening and closing buttons are displayed alternatively depending on the relative valve status:

With the discharge closed, the open button will be displayed: 

When the drain is open, the close button will be displayed: 

Opening and closing of the drain will only be allowed under safe conditions.



Attention: if the drain is open it will not be possible to start any cooking.

25 CLEANING AND CARE

25.1 GENERAL INFORMATIONS



Do not use aggressive substances or abrasive detergents when cleaning stainless steel parts.



Avoid using steel wool on steel parts as rust may form. For the same reason, avoid contact with ferrous materials.



Neither sandpaper nor abrasive should be used during cleaning. In special cases, powdered pumice stone can be used.



In the case of particularly resistant dirt, we recommend the use of abrasive sponges (eg Scotch-Brite).

25.2 DAILY CLEANING



Always wear the protective clothing required by law.



For safety reasons, clean with the machine cold and off (with the emergency button on)
When cleaning the appliance, never use direct jets of water to avoid infiltration and damage to components.



Check that the covers of the USB socket and the 230V socket are closed correctly!

Clean the tank with water and detergent, rinse thoroughly and dry thoroughly with a soft cloth

Clean the external surfaces with a sponge moistened with hot water and an appropriate detergent commonly available on the market.

Always rinse well and dry with a soft cloth



Be careful not to damage the lid gasket.
Clean the gasket with NON abrasive liquid detergent.

25.2.1 Shower for washing

The shower is equipped with a roll-up system. To extract the tube, pull gently until the desired or maximum length is reached. To bring it back into position, accompany it throughout the winding process.

Press the black lever to start the jet. When it is released, the water flow will be stopped immediately. If you want to use a continuous jet, turn the black lever as far as it will go.



In order to avoid damage, do not handle this accessory too vehemently and put it back in its place at the end of each use.

Make sure there is no hot oil in the vat before running the jet.

The shower cannot be used if frying mode is selected and in the absence of power supply

25.3 DRAIN VALVE CLEANING (MODD.UDFIE..-D_V2)

After using the equipment, clean the valve:

1. Open the drain valve.
2. Unscrew the valve cap.
3. Perform a thorough cleaning of the opening in the tank.
4. Perform a thorough cleaning of the cap and gasket.



Avoid damaging the threaded rod and gasket.

Do not use sharp tools!!

5. After cleaning, screw the cap back in (manually).



The life of the gasket is about 1000 operating hours.

The useful life of the gasket can be considerably shortened if it comes into contact with oil and grease!



If the gasket is damaged,
replace it immediately!

25.4 CLEANING THE PRESSURE SYSTEM

At predefined cycles an automatic cleaning cycle of the pressure system will be proposed.

Confirm the start of the cycle and follow the instructions to start the process which will last about 15min.

The procedure can be postponed for a maximum of 5 times, but will be repeated every time a pressure cooking is selected.

Once the maximum number of referrals has been exceeded, it will be mandatory to carry out the cleaning cycle.



The cleaning cycle must be carried out with a clean tank.

25.5 PRECAUTIONS IN CASE OF PROLONGED INACTIVITY

In case of prolonged inactivity of the appliance (holidays, seasonal work ...) clean it thoroughly, eliminating any residue and dry it thoroughly.

Leave the lid open so that air can circulate inside the cooking pan.

The room must be sufficiently ventilated.



Absolutely shut off the water and electricity supplies.

25.6 PRECAUTIONS IN CASE OF MALFUNCTION

- Should any malfunctions occur during use, immediately switch off the appliance and shut off or interrupt all supplies
- Call the technical assistance service or a qualified technician.



The manufacturer assumes no responsibility or warranty commitment for injuries and damage due to non-compliance with the instructions or to installation or maintenance that does not comply with safety standards.

The same applies in the event of improper use of the device by the operator.

26 MAINTENANCE

26.1 APPLIANCE MAINTENANCE



All maintenance work must only be carried out by a qualified after-sales service !.

- To keep the appliance efficient, it is advisable to carry out annual maintenance, which includes checking the condition of components subject to wear (supply pipes, etc.).\
- It is advisable to replace worn components during maintenance in order to avoid a further call and unexpected breakdowns of the appliance.
- It is therefore advisable to enter into a maintenance contract with the customer.

26.2 PERIODIC MAINTENANCE

Periodic inspection will minimize machine downtime and increase operating efficiency.

The following points must be checked:

26.2.1 BY OPERATOR

DAILY CHECKS

1. **Carry out a thorough cleaning of the machine daily.**
2. **Perform a thorough cleaning of the drain valve (modd. UDFIE.. -D_V2):**
3. **Check the integrity of the drain gasket (modd. UDFIE.. -D_V2):**
If damaged, provide for immediate replacement!

ON-DEMAND MACHINE CHECKS

1. **Perform PRESSURE SYSTEM CLEANING CYCLE**

QUARTERLY CHECKS

1. **Replacement of the drain gasket (modd. UDFIE.. -D_V2).**
(or after 1000 hours of operation).
2. **Verify integrity:**
Command mask, emergency button and USB socket.
If damaged, contact the technical support center.

26.2.2 BY SERVICE TECHNICIAN

For each operation:

- Carefully close all panels.
- The inside of the equipment must be kept clean.
- Electrical connections must be kept securely connected and in good condition.

SEMI-ANNUAL CONTROLS / OPERATIONS

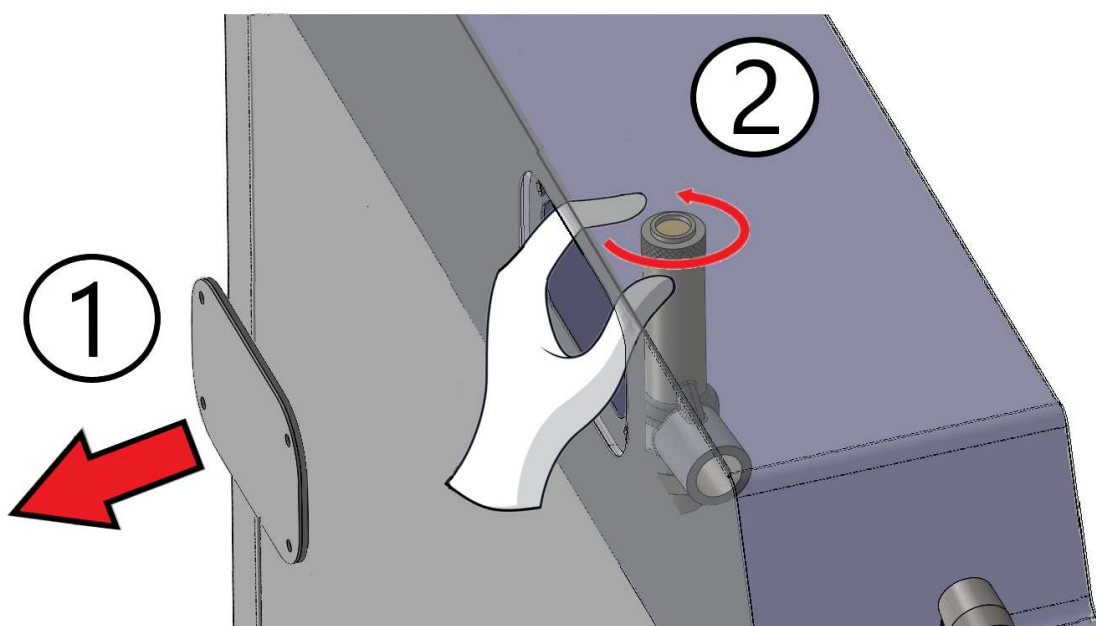
Perform SAFETY VALVE TEST

CAUTION: Perform the clean vessel process.

1. Remove the cover on the outside of the left floor, to access the safety valve ring.
2. Load 10 liters of water into the tank (mod. UDFIE27A_V2) or 15 liters of water (mod. UDFIE40A_V2)
3. Start a pressure cooking, with cooking time 5min.
4. When the time countdown begins, unscrew the head ring on the safety valve.
5. If steam escapes from the exhaust and the pressure stabilizes below **300mbar**, immediately screw the valve ring nut and finish pressure cooking. It is mandatory to reassemble the lid on the left side of the tabletop. (**Test OK**)
6. If the valve appears to be glued and the pressure does not fall below **300mbar**, (**Test KO**) contact an authorized service center to replace the safety valve.



**WHEN PERFORMING OPERATIONS CONCERNING THE SAFETY VALVE
WEAR GLOVES AND GOGGLES.
DANGER OF BURNS !!**



ANNUAL CONTROLS / OPERATIONS

1. Check the coupling panels, they must be tightly closed with all screws.
2. Check the sealing water system (charge tap water).
3. Check that the connections of the terminals of the electrical parts are well secured. Clean the electrical parts.

CONTROL / THREE-YEAR OPERATIONS

1. Replace the safety valve mod. UDFIE...A_V2 ; UDFIE...A-D_V2 (with original spare parts).