

# ASADOR E

**Manuale di installazione, uso e manutenzione**  
**Manual for installation, use and maintenance**  
***Manual de instalación, uso y manutenzione***  
***Notice d'installation, d'utilisation et d'entretien***  
**INSTALLATIONS-, BEDIENTUNGS- UND INSTANDHALTUNGSHANDBUCH**



**DICHIARAZIONE DI CONFORMITÀ  
DECLARATION OF CONFORMITY  
DECLARACIÓN DE CONFORMIDAD  
DÉCLARATION DE CONFORMITÉ  
KONFORMITÄTSERKLÄRUNG**



Noi  
*We / El que suscribe /*  
*Nous / Wir*

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**37066 Caselle di Sommacampagna, VR**

dichiaro sotto la nostra esclusiva responsabilità che l'apparecchiatura  
*declare under our responsibility that the equipment / declara bajo su propia responsabilidad que l'equipo /*  
*déclarons sous notre responsabilité que l'appareil / erklären in alleiniger Verantwortung, daß das Gerät*

**Marca**

*Manufactured by / Marca / Marque de fabrique / Bezeichnung*

**Modello**

*Model / Modèle / Model / Modell*

**N° di serie**

*Serial number / N° de serie / N° de série / Seriennummer*

**Anno di costruzione**

*Year of construction / Año de construcción / Année de construction / Baujahr*

come descritto nella documentazione allegata, è in conformità con le seguenti direttive europee  
*is in conformity with the following European Directives / es conforme con las siguientes Directivas europeas /*  
*est conforme aux suivantes Directives européennes / auf das sich diese Erklärung bezieht, mit den E - Normen*

**- 2014/35/CE Direttiva Bassa Tensione**

*Low Tension Directive / Directiva Baja Tension / Directive Basse Tension / Niederspannungsrichtlinie*

**- 2014/30/CE Direttiva Compatibilità Elettromagnetica**

*Electromagnetic Compatibility Directive / Directiva Compatibilidad Electromagnetica /*  
*Directive Compatibilité Electromagnétique / Elektromagnetische Verträglichkeit*

**- 2006/42/CE Direttiva Macchine**

*Machines Directive / Directiva Maquinas / Directive Machines / Maschinenrichtlinie*

**- 1935/2004/CE Regolamento Oggetti destinati a venire in Contatto con i Prodotti Alimentari**

*Regulation for Equipment intended to come into Contact with Foodstuffs / Normativa para Equipos destinados a*  
*entrar en Contacto con Alimentos / Réglementation Objets destinés à venir en Contact avec des Produits*  
*Alimentaires / Gesetzliche Regelung der Gegenstände, die mit Lebensmitteln in Kontakt kommen*

**e con le norme cogenti alle direttive.**

*and with the compulsory regulations of the Directives / y con las normas ineludibles de las Directivas /*  
*et aux normes inéluctables des Directives / und mit den Zwangsvorschriften der Richtlinien, übereinstimmt*

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## 1. PRESENTATION

Of the Rotisseries in the **ASADOR** range, the **5E, 10E, 15E, 20E, 30E** and **40E** have overlapping spits.


**ASADOR** rotisseries have been designed and constructed to a high standard of quality and ease of maintenance so they last longer. We can boast of rotisseries that are still giving good service after 20 years.


The construction of the oven has been undertaken with care: the use of stainless steel both in the casing and in the cooking chamber ensures extremely easy cleaning and a long working life to the product even with its repeated use for cooking foods with a high level of salt and humidity, etc.


The Manufacturer thanks you for the preference expressed in purchasing this product. We can confidently assure you that it is a good choice. Our company has been committed to the manufacture of quality products for many years. We do not believe in making compromises and use the best possible materials.


To get the best use out of your new Rotisserie oven please read the information contained in this manual carefully.

## 2. HOW TO USE THIS MANUAL


 The paragraphs marked with this symbol contain indications essential to safety. They must all be read by installers, the end user and any employees that use the machine. The manufacturer does not assume any responsibility for damage or injury incurring as a result of ignoring the safety criteria outlined in these paragraphs.

 This symbol, applied to various points on the machine, serves to warn the user of the presence of a non-insulated “high voltage hazard” inside the machine’s casing there being enough power to constitute a fire risk or to electrocute a person.

 The paragraphs marked with this symbol contain important information to avoid causing damage to the oven. It is in the users own interests to read these paragraphs carefully.

 It is recommended that this installation, instruction and service manual be kept in close proximity to the equipment so that it can be easily and quickly consulted. The manual must accompany the equipment if it is resold as it cannot be considered complete and safe without it.

Take note of the code shown on the back cover. In the event that this copy is lost or destroyed, you can order another copy using the details mentioned later in the manual. It would be a good idea to write this code down on a separate piece of paper.

 This manual is made up of a number of chapters. They should be read in their entirety by both installers and service personnel as well as by the end user to ensure getting the best results from this product.

Nevertheless, a rapid consultation of the various chapters may sometimes be necessary and to facilitate this, a brief summary of their contents is given below.

**Chapter 3** contains the specifications of the oven and all the values that are necessary for choosing the right environment for its installation and use. This chapter should be used as a point of reference to check that the equipment is being used in the way intended and ensure that information concerning the precise value of a given measurement or tolerance of the equipment is available whenever necessary.

**Chapter 4** contains all the information needed to install the oven. These are mainly aimed at specialized personnel but should be read by the end user beforehand so as to predispose the environment where the machine will be operated for the installation.

**Chapters 5 and 6** serve as a guide to the user in the essential operations of turning on, using and turning off the machine under safe conditions.

**Chapter 7** supplies all the information necessary for the cleaning of the equipment: all those operations that must be carried out by the user to guarantee that it continues to function under safe conditions (above all those concerning hygiene) and continues to give the best results.

 **These maintenance operations must be carried out by specialized personnel.**

**Chapter 8** This chapter completes the part of the manual concerning maintenance with a series of exploded diagrams of the appliance to help in ordering and substituting its various parts if damaged. It gives a list of the electrical equipment supplied with the appliance.

**Chapter 9** offers information in the event that the machine is no longer used for a prolonged period.




## 3. THECNICAL SPECIFICATION

### 3.1 Identyfing the product

This manual refers to **ASADOR** rostisseries **5E, 10E, 15E, 20E, 30E** and **40E**.

### 3.2 Conformity to European directive

**ASADOR 5E, 10E, 15E, 20E, 30E** and **40E** cooking units carry the obligatory mark  that guaranteeing their conforming to the following European directives:

2006/95/CE Low Tension Directive

2004/108/CE Electromagnetic Compatibility Directive

2006/42/CE Machines Directive

1935/2004/CE Regulation for Equipment intended to come into Contact with Foodstuffs

### 3.3 Use intended for the product

ASADOR rotisserie are designed for cooking various types of meat and fish of small to medium size such as chicken, guinea fowl, quails and wildfowl, cuts of beef and pork up to 2kg in weight, etc. **ASADOR rotisseries are conceived for professional use in the foodservice industry by trained personnel.**

The rotisserie has been designed for performing the following operations during normal use: the opening and closing of the protective glass, the loading and unloading of the meat from the spits or any other accessories, the turning on, regulation and turning off of the equipment and cleaning it completely.

### 3.4 Thecnical specifications

The following table shows the technical specifications for each cooking unit.


	5E	10E	15E	20E	30E	40E
<b>Weight</b>	48 kg	63 kg	80 kg	95 kg	160 kg	183 kg
<b>External dimensions(lxdxh)</b>	116x48x 46 cm	116x48x 64 cm	116x48x 82 cm	116x48x 100 cm	116x48x 186 cm	116x48x 192 cm
<b>Num. elements</b>	3	6	9	12	18	24
<b>Element voltage</b>	230V	230V	230V	230V	230V	230V
<b>Num. motors</b>	1	1	1	1	1	1
<b>Voltage – Num. Phases-frequency of Motor</b>	230V 1N 50Hz	230V 1N 50Hz	230V 1N 50Hz	230V 1N 50Hz	230V 1N 50Hz	230V 1N 50Hz
<b>STANDARD ELECTRICAL SUPPLY</b>						
<b>Total electrical power</b>	4,8 kW	6,62 kW	9,92 kW	13,22 kW	19,82 kW	26,42 kW
<b>Voltage – Num. Phases-frequency</b>	400V 3N 50 Hz	400V 3N 50Hz	400V 3N 50Hz	400V 3N 50Hz	400V 3N 50Hz	400V 3N 50Hz
<b>Current</b>	6,9 A	9,5 A	14,3 A	19,1 A	28,6 A	38,1 A
<b>ELECTRICAL SUPPLY ON DEMAND</b>						
<b>Total electrical power</b>	4,8 kW	6,62 kW	9,92 kW	13,22 kW	19,82 kW	26,42 kW
<b>Voltage – Num. Phases-frequency</b>	230V 3 50Hz	230V 3 50Hz	230V 3 50Hz	230V 3 50Hz	230V 3 50Hz	230V 3 50Hz
<b>Current</b>	12 A	16,5 A	24,9 A	33,2 A	49,7 A	66,3 A
<b>ENVIRONMENTAL CONDITIONS</b>						
<b>Temperature</b>	da 0° a 40° C	da 0° a 40° C	da 0° a 40° C	da 0° a 40° C	da 0° a 40° C	da 0° a 40° C
<b>Maximum humidity</b>	98%	98%	98%	98%	98%	98%

Table 3.1 Technical specifications.

## 4. INSTALLATION

 **ATTENTION!** These installation instructions are for the exclusive use of personnel qualified for the installation and maintenance of electrical equipment conceived for professional use in the foodservice industry and community catering operations.

An installation carried out by unqualified persons could cause damage to the oven, to people, animals or property.

 **ATTENTION!** Proceed with the installation according to those norms in force in the country where it is being carried out.

In addition, where it is necessary to carry out modifications or adaptations to the electrical systems of the building in which the oven will be installed, whoever carries out such modifications must certify that the work has been undertaken according to current “best practices”.


### 4.1 Checking on delivery

Unless otherwise agreed, the products are carefully packaged in a robust structure in wood and with a sheet of nylon bubble wrap giving protection against knocks and humidity during transport. These are consigned to the freight operator in the best of condition.

We recommend, however, that you to check the packaging on arrival for any signs of damage. If damage has occurred, have it noted on the receipt which must be signed by the driver.

Once the equipment has been unpacked, check that it has not suffered damage. Also check that all the disassembled parts are present.

In the event of damage to the equipment and/or missing parts, bear in mind that the freight operator can only accept claims within 15 days of delivery and that the manufacturer cannot be held responsible for damage incurred to its products during their delivery. We are however, available to assist you in presenting your claim.

 **In the event of damage do not try to use the equipment and consult with professionally qualified personnel.**

#### ***4.1.1 List of disassembled parts supplied***

Check that all the disassembled parts are included. To help with this, refer to the following checklist for the parts supplied (Tab. 4.1).

DESCRIPTION	5E	10E	15E	20E	30E	40E
Tray	1	1	1	1	1	1
Spits	1	2	3	4	6	8
Central forks	4	8	12	16	24	32
Side forks	2	4	6	8	12	16
Hook to remove the spits	1	1	1	1	1	1
Users manual	1	1	1	1	1	1

Table 4.1 List of the parts supplied together with the rotisserie

The dripping pan is usually positioned at the bottom of the rotisserie in the working position whilst the other parts are wrapped and placed inside.

Depending on the order and the arrangements that have been made, the rotisserie can be consigned and packaged in the following three configurations:


- with feet for placing on table or worktop;
- with trestle in stainless steel complete with wheels;
- with warming cabinet.


A plug for the power cable is not supplied together with the other components.

## 4.2 Choise of the place of installation the rotisserie

An effective, safe and long lasting functioning of the appliance also depends on the position in which it is installed. For this reason, it is advisable to carefully consider where to install the equipment before it is delivered.

Install the appliance in a dry and easily accessible place both to facilitate its use and to carry out cleaning and maintenance. The area around the equipment must be kept clear. It is particularly important to avoid obstructing the cooling outlets located on the sides of the rotisserie oven.

 The appliance must be installed at least 10cm from the walls of the room or from other equipment so that the ventilation outlets located on the sides of the rotisserie are not obstructed.

 When installing the unit give enough clearance for the right door, this swings open from the side of the unit and protrudes beyond the external dimensions of the unit when open (see Fig. 4.1).

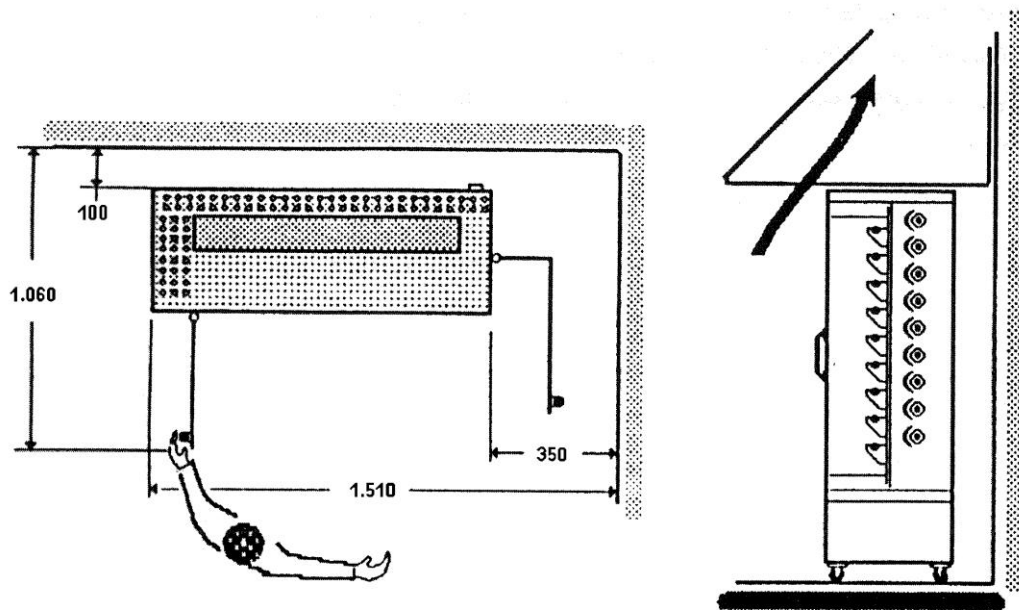



Fig. 4.1

Whilst in operation, cooking equipment produces vapour and cooking smells that compromise the integrity of a healthy working environment.


In the case of electric ovens, even if it is not obligatory, the installation of an extraction fan and hood is recommended to improve conditions in the working environment and to avoid damage to the ceiling of the area where it is housed caused by hot, oily fumes.


If the rotisserie is supplied with feet, it should be placed on a work surface being of a suitable height and strong enough to sustain the weight of the equipment.

If the rotisserie is supplied with a warming cabinet, see the separate instructions for this equipment.

 The moving doors of the cooking area are made out of tempered glass and are therefore particularly susceptible to sudden variations in temperature that could cause their breaking into small fragments.


For safety reasons the rotisserie cannot be installed in areas accessible to the public.

 To avoid the glass breaking, do not install the rotisserie in places where there are drafts or near to doors or windows. Take care when moving the rotisserie from cold to warm areas and vice versa. Make sure that the equipment has come up to room temperature before putting it to use.

 A check must be made to ensure that the temperature and relative humidity never exceed the maximum and minimum values indicated in the specifications (see Tab. 3.1) even when the rotisserie or other ovens in the room are functioning.

Exceeding these values especially the temperature or the maximum relative humidity can easily and unexpectedly damage electrical equipment creating hazardous situations.

### 4.3 Moving the unit


 To move the rotisserie together with the warming cabinet, refer to the instructions for the cabinet.


To offload and transport the unit while it is packed, a pallet truck or a transpallet lifter with a load capacity at least equal to that of the unit should be used. Insert the forks in the spaces provided at the base of the packing.

To offload and transport the unit without packaging, use a forklift truck or transpallet having a load bearing capacity at least equal to that of the unit.


Introduce the forks from the back or from the front of the space that remains between the surface on which the rotisseries feet rest and the bottom of the rotisserie.


 To avoid damage, place protective material between the forks and the unit.

 In all situations, to avoid unpredictable movement, be aware of the equipment's centre of mass.

 Take care that children do not play with the packaging materials (e.g., plastic sheeting and Styrofoam): suffocation danger!

### 4.4 Electrical connection

 Before making any connection, check that the specifications of the electrical supply to which the equipment must be connected, correspond to the specifications of the power supply required by the apparatus itself (see Tab. 3-1).

 The appliances are supplied with an electric connection with ground/earth cable for connecting the appliance to the power grid according to the supply required (see Tab. 3.1).

In compliance with the norms in force. **It is obligatory to connect the ground/earth cable (yellow-green) to an earthing system with the same dispersion capacity as the appliance itself. The efficiency of this system must be correctly verified according to the norms in force.**

The power cable must terminate with a plug to connect to the electrical switchgear having a corresponding differential magneto thermal switch.



The equipment is not supplied with a power plug.

Data regarding the power supply is given on a plate positioned on the back of the oven, near the power connection entry point (see Fig. 4.2).

The coupling between plug and socket must be such that the earth conductor is connected first and disconnected last and must have the right dimensions for the rated current (see Table 3.1). Plugs and sockets for industrial use of the type CEE17 are suitable or those which satisfy European norm EN 60309.

The thermal circuit breaker must be calibrated to the total rated current and the magnetic circuit breaker calibrated to the rated current (In the case of ovens this is only slightly higher than rated current), while the differential mechanism must be calibrated to the 30 mA current (see Table 3.1).

The electrical socket must be easily accessible and must not require further location after the installation of the equipment. The distance between the equipment and the socket must be sufficient to avoid stretching the power cable.



The power cable must never be trapped under the feet or wheels of the equipment.



**If the Power cable is damaged it must be substituted by customer support or by a qualified service engineer so as to avoid any risk.**

The Manufacturer does not accept responsibility for damage caused by failure to observe the abovementioned norms.

For the position of the electrical power connections, see Fig. 4.2.

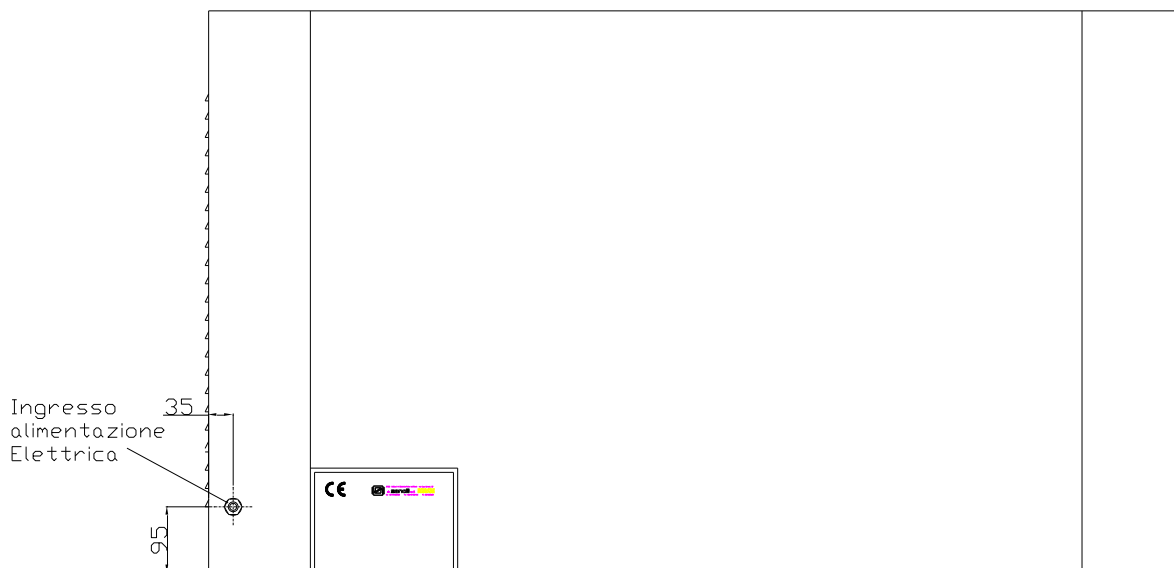


Fig. 4.2 Positioning of electrical connection and plate

### 4.5 Emissions from Cooking Appliances

**⚠ ATTENTION!** Proceed with the installation of the oven according to the norms defined by current legislation in the country concerning the installation of this typology of oven so as to guarantee the sustainability of a healthy working environment. For more information it is recommended that specific norms be consulted.

The Manufacturer cannot answer for damage caused by ignoring these abovementioned norms as well as the information in this manual.

### 4.6 Checking before starting work

After completing installation of the unit a series of checks must be carried out, listed as follows:

- check that the various disassembled parts have been assembled;
- check the power cable;
- check that the control panel is working;
- if present, check that the ventilation hood is working.



## 5. FUNCTIONING AND USE

### 5.1 Preparing the rotisserie for use

⚠ If the rotisserie has just been installed or if it has lain idle for a number of days, it needs to be completely cleaned as indicated in chapter 7 before using it for cooking. This is to eliminate residues left over from the manufacturing process and the accumulation of dust or other substances that could contaminate food products.

⚠ **Before turning the oven on, ensure that glass surfaces are clean and dry.**

### 5.2 Switching on the spits and rotisserie

The switch activating the motor is located on the left side of the unit.

Apart from setting the spits in motion, this switch illuminates to show that power is being supplied to the oven and that it is effectively turned on.

On the left side of the rotisserie, corresponding to the position of each spit are the knobs that control each group of elements. To turn on the elements simply rotate the corresponding knob in any direction by a  $\frac{1}{4}$  of a turn. To turn off the elements put knob back to the zero position.

### 5.3 Opening and closing the glass doors

The rotisseries **ASADOR 5E,10E, 15E, 20E, 30E e 40E** have two vertically hinged doors made out of tempered glass which open on each side. These doors are designed to protect the operator from the heat released whilst the equipment is in use and to protect the food products from being contaminated by external pollutants.

⚠ The glass door on the right side protrudes beyond the external dimensions of the rotisserie(Fig. 4.1).

⚠ Avoid banging against the glass, this could cause it to immediately fracture or it could break later without there being any apparent cause.

### 5.4 Loading and inserting the spits

The spits are provided with forks for keeping chickens in place.


Insert a fork from the free end and slide it down to the opposite end so that the prongs are pointing inwards. Lock it into position using its wing nut.


Insert a chicken, a double fork, another chicken and so on. When a good number of chickens have been arranged insert a fork and fix it using its wing nut.

Once the spit has been prepared, grasp it by the right end handle, supporting the left side with the hook, introduce the left end into the square seat of the turning mechanism and rest it on the supporting bush.

Ensure that the dripping tray is positioned at the bottom of the cooking bay.

### 5.5 Removing the spits

 **Attention!** When the meat is done, the spits and their handles are at a dangerously high temperature. To avoid burning, **protective gloves must be used apart from using the hook provided.**

 **Attention!** To avoid burning, this operation must be carried out with the elements turned off.

To take out a spit, open the doors completely, insert the hook under the left end of the spit, lift the right end and bring it slowly toward the front of the bay with a gradual movement towards the right so as to slip the left end out of the motor axle. Having done this, extract the spit completely from the cooking bay.

## 6. SAFETY WARNINGS

### 6.1 Avoiding danger and taking responsibility for safety

 **Read the warnings listed in this chapter carefully. They give important indications concerning safety.**

Never turn the equipment on with the cooking chamber empty and the glass doors closed.

Check the efficiency of the earthing.

Use protective gloves for handling spits and the dripping tray.

Do not modify or handle the security systems or the electric circuits.

Maintain the security systems of the rotisserie in a good state.

The use of the upper part of the rotisserie as a shelf or storage surface is prohibited.

Do not introduce inflammable materials into the rotisserie or use it to dry varnishes and solvents.

Do not introduce compounds into the rotisserie that could leave explosive and/or inflammable mixtures.


It is prohibited to install accessories that do not conform to safety standards.

Do not use the equipment in an inappropriate way but stick scrupulously to using it in the way it was intended.


In case off fire do not use liquid but exclusively powdered extinguishing agents.

Have your equipment regularly inspected by a qualified technician to guarantee your safety.

## 7. CLEANING

 **Cleaning should be carried out with the equipment turned off and at room temperature having taken the precaution of disconnecting the electricity supply.**

Weekly maintenance can be carried out by the equipment's operator given that they observe the safety procedures set out in this manual.


 Do not direct jets of water onto the equipment for clearing as these can penetrate through to and damage the electrical system with the consequent risk of electrocution and the equipment starting up unexpectedly.


Use a vacuum cleaner to generally clean the rotisserie. This should be carried out especially in the cooking bay, with the motors and on the control panel.

To clean the stainless steel or aluminum coated sheet steel cooking chamber and the coated or chromed parts use a soft moistened sponge and if needs be a weak non abrasive detergent. Rinse and dry with a soft clean cloth.

If there is a consistent amount of fat deposited on the surfaces remove it first using a plastic spatula.

It is a good idea to first wash the various removable parts before food residues on them dry and go hard (see Ch. 7.1).

 Do not use abrasive tools (abrasive sponges, etc.) because these will cause the stainless steel and glass parts to become opaque and will, quite quickly, remove the protective layer of aluminum coated sheet steel, at which point it will start to rust.

 The tempered glass parts are particularly sensitive to sudden variations in temperature that can cause them to crack into tiny fragments. **Do not handle glass parts and do not bring them into contact with water until they have cooled down to room temperature.**

 Do not use detergents containing chlorine.

## 7.1 Cleaning the protection between the heating element groups

⚠ Before removing any fixed protection make sure that the equipment has been unplugged from the supply socket.

This protection can be found between the various burners-element groups and is extractable to facilitate easy cleaning to be carried out according to the instructions below:

- Lift the lower part of the burner protection and bring it into a horizontal position (a, *Fig. 7.1*);
- Lift the protection from the horizontal position (b, *Fig. 7.1*); proceed to extracting it smoothly, (c, *Fig. 7.1*);
- Carry out these actions in reverse order to reinsert the protection.

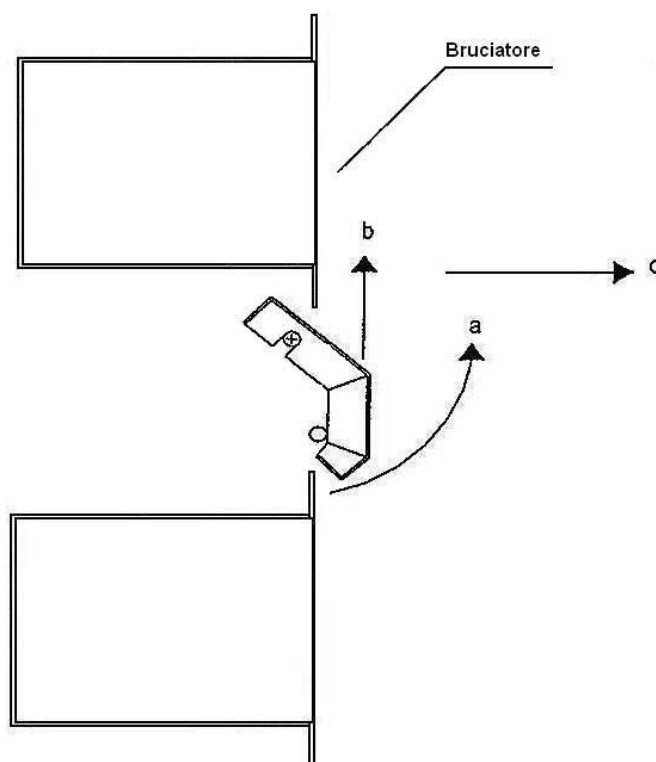




Fig. 7.1.

## 8. MAINTENANCE


 **WARNING!** These use and maintenance instructions are intended only for a staff qualified for the installation and maintenance of electrical equipment. Maintenance by other persons may cause damage to the equipment, persons, animals or things.

 **WARNING!** In the majority of cases it is necessary to remove the fixed guards in order to carry out repairs and checks. This also renders the voltage cables accessible. **Before carrying out any maintenance operations check that the equipment's feed cable plug is disconnected from the switchboard. Put the plug in a place where the maintenance operator can easily ascertain, during all of the work done with the guards removed, that it has been disconnected.**

### 8.1 Removing the fixed side protection

 **Before removing any fixed protection check that the equipment's feed cable plug is disconnected from the switchboard.**

To remove either of the fixed side protectors, unscrew the screws that fix them to the rotisserie.

 Reconnect the plug to the power supply socket only after having put back all fixed protection.

### 8.2 Adjusting the chain

 **Before removing any fixed protection make sure that the equipment has been unplugged from the supply socket.**

To remove the fixed side protectors, unscrew the screws that fix them to the rotisserie.

To regulate the chain, loosen the bolt 1 (*Fig. 8.1*) and move the tensor towards the left, (see arrow) fixing it in the appropriate position.

Then go on to tighten the bolt.

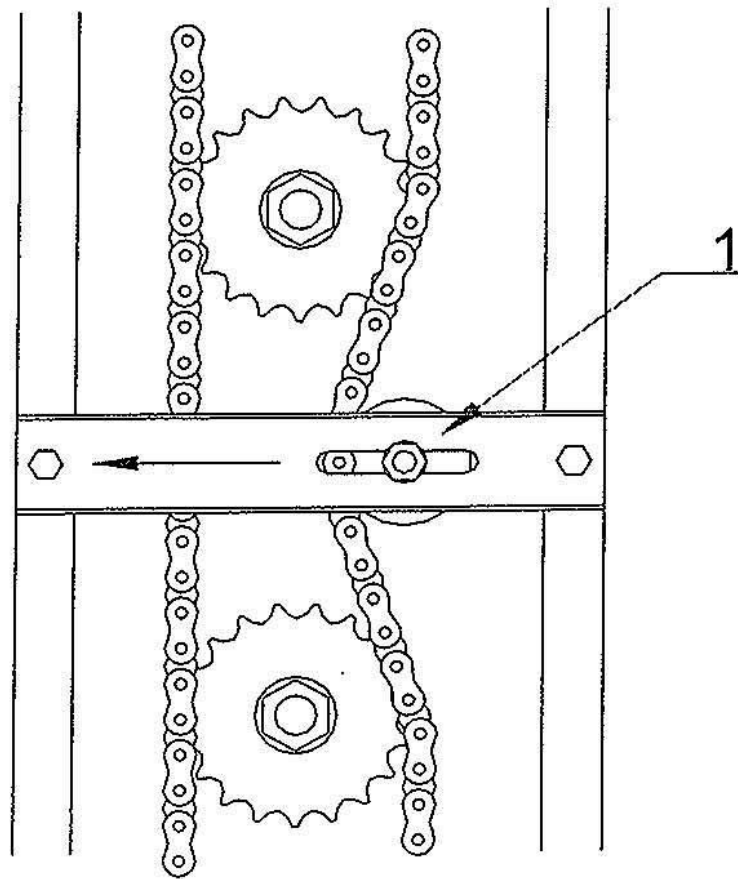


Fig. 8.1

⚠ For optimum performance, the chain must have about 1cm of elasticity. An excessively tight chain will put an unnecessary load on the motor.

### 8.3 Exploded diagrams

Exploded diagrams of the equipment are shown below with reference to each component making it simpler to find the cause of faults and if necessary to substitute damaged parts.

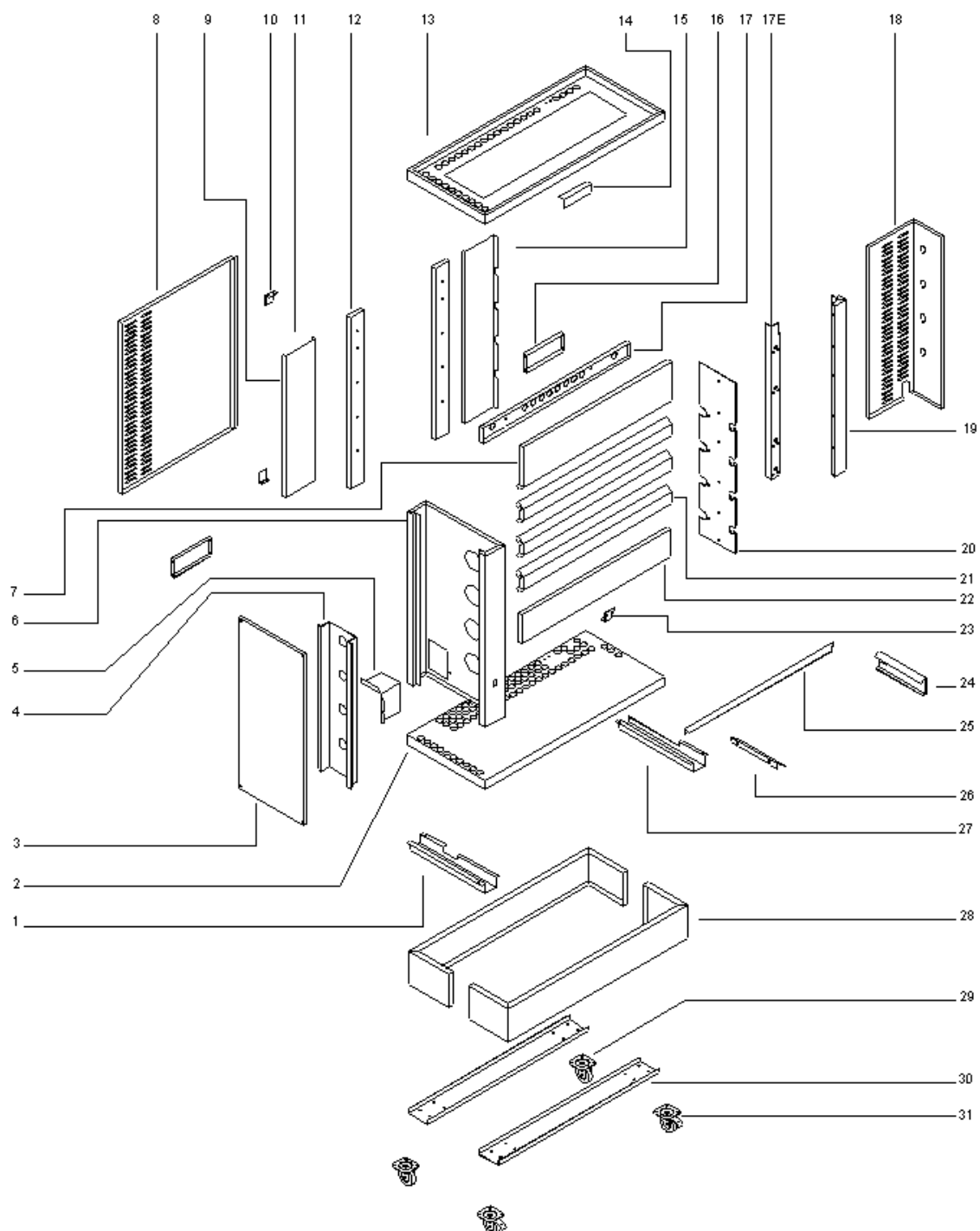


Fig. 8.1 Structure



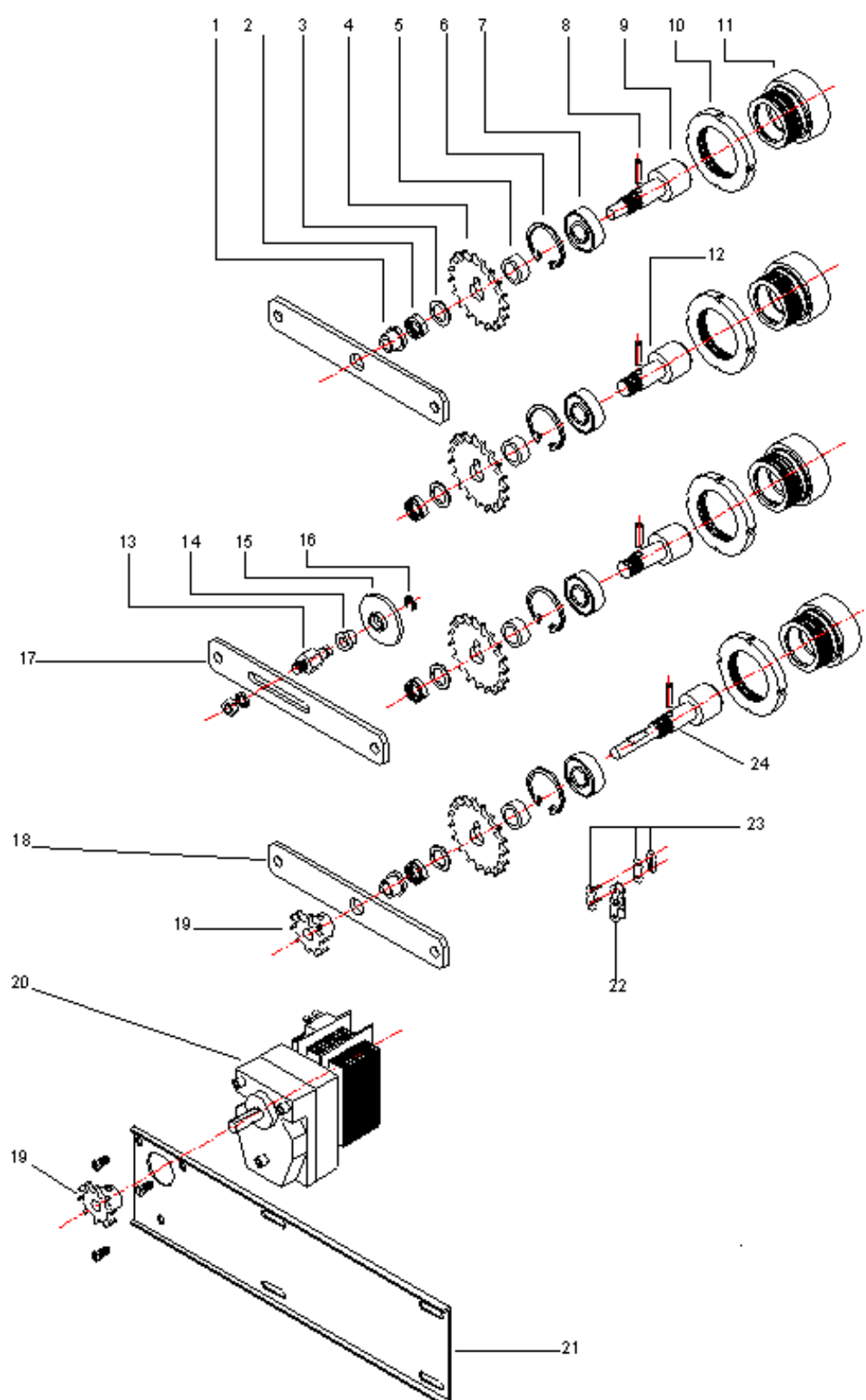


Fig. 8.2 Trasmission

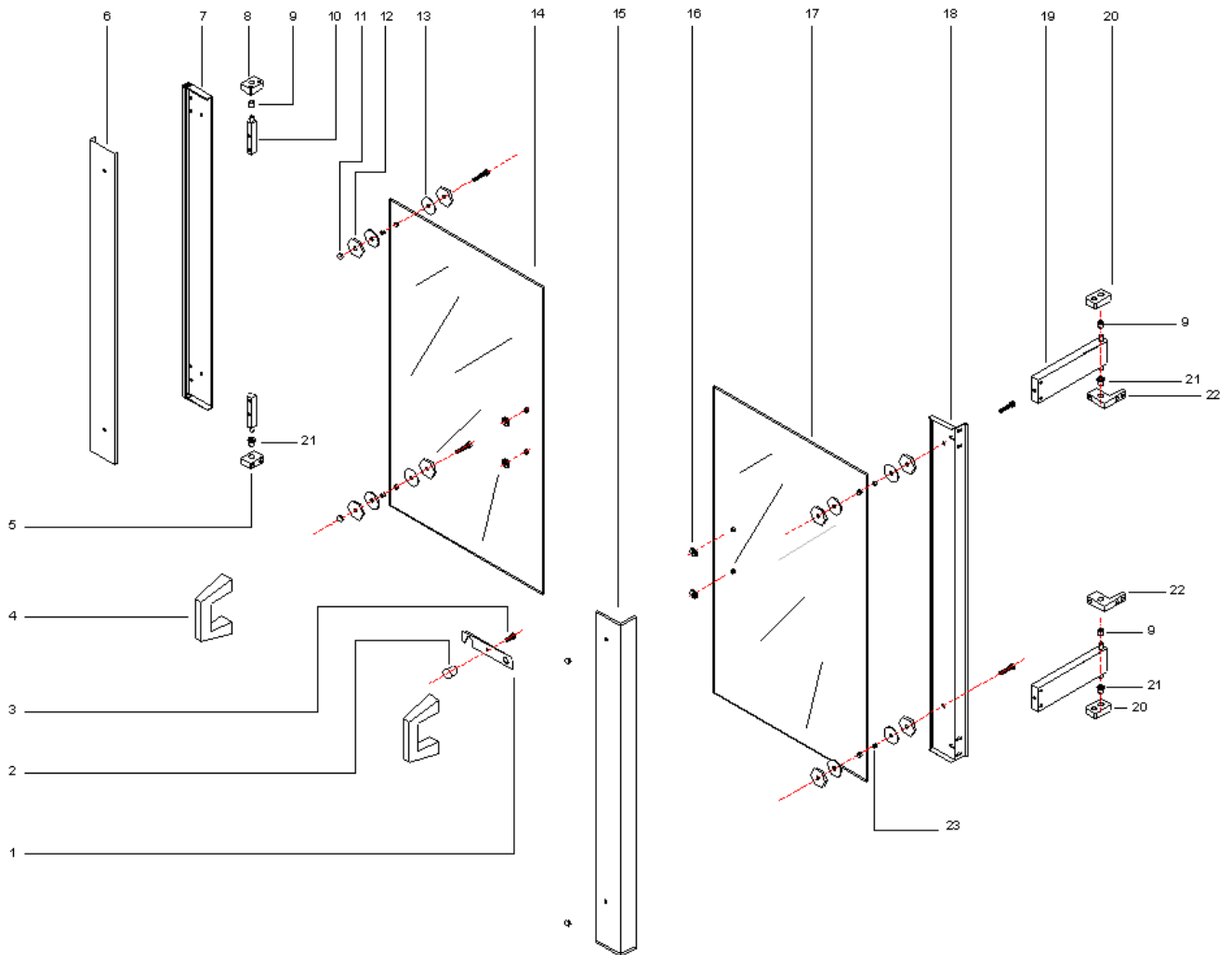


Fig. 8.3 Crystals

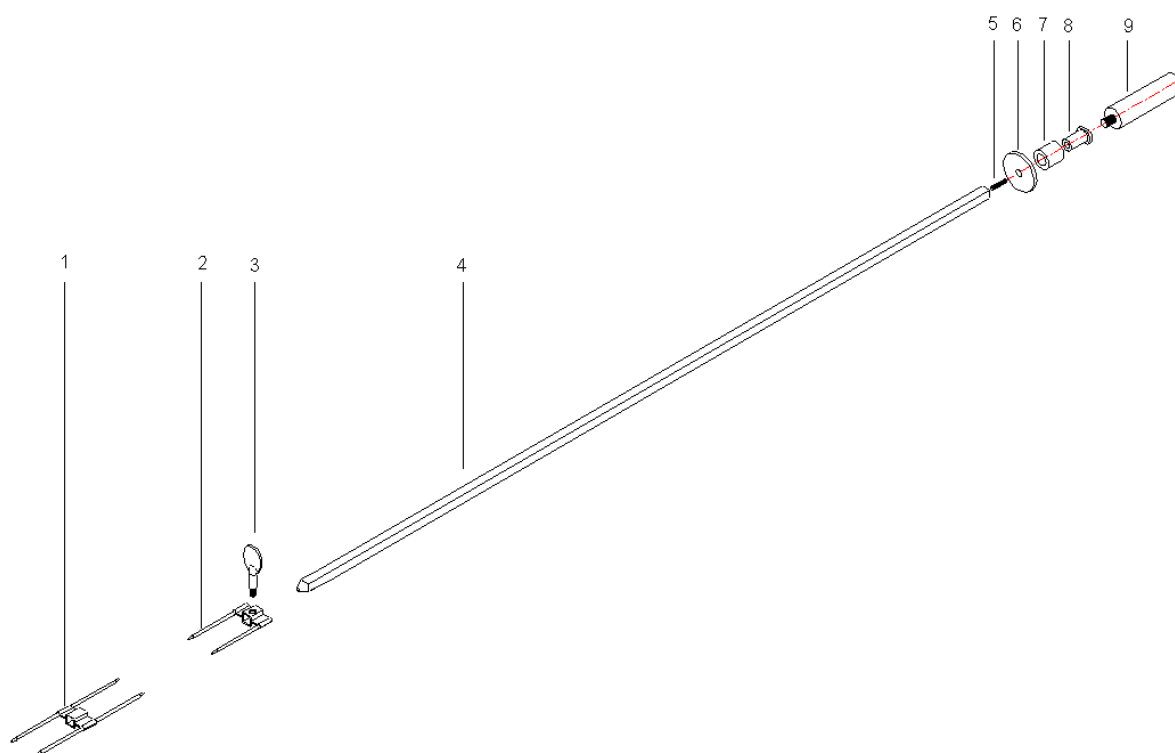


Fig. 8.4 Spit and forks

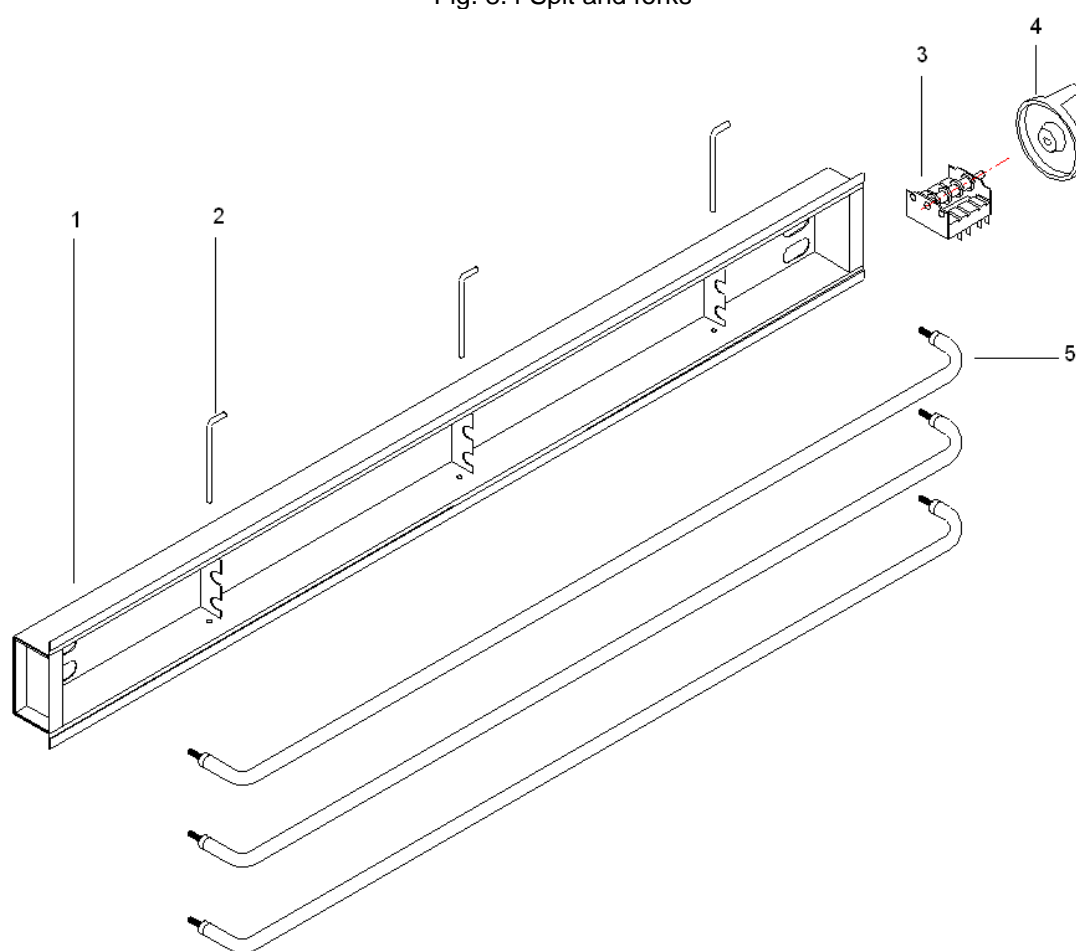


Fig. 8.5 Heating element group for spit

## 8.4 Wiring diagrams

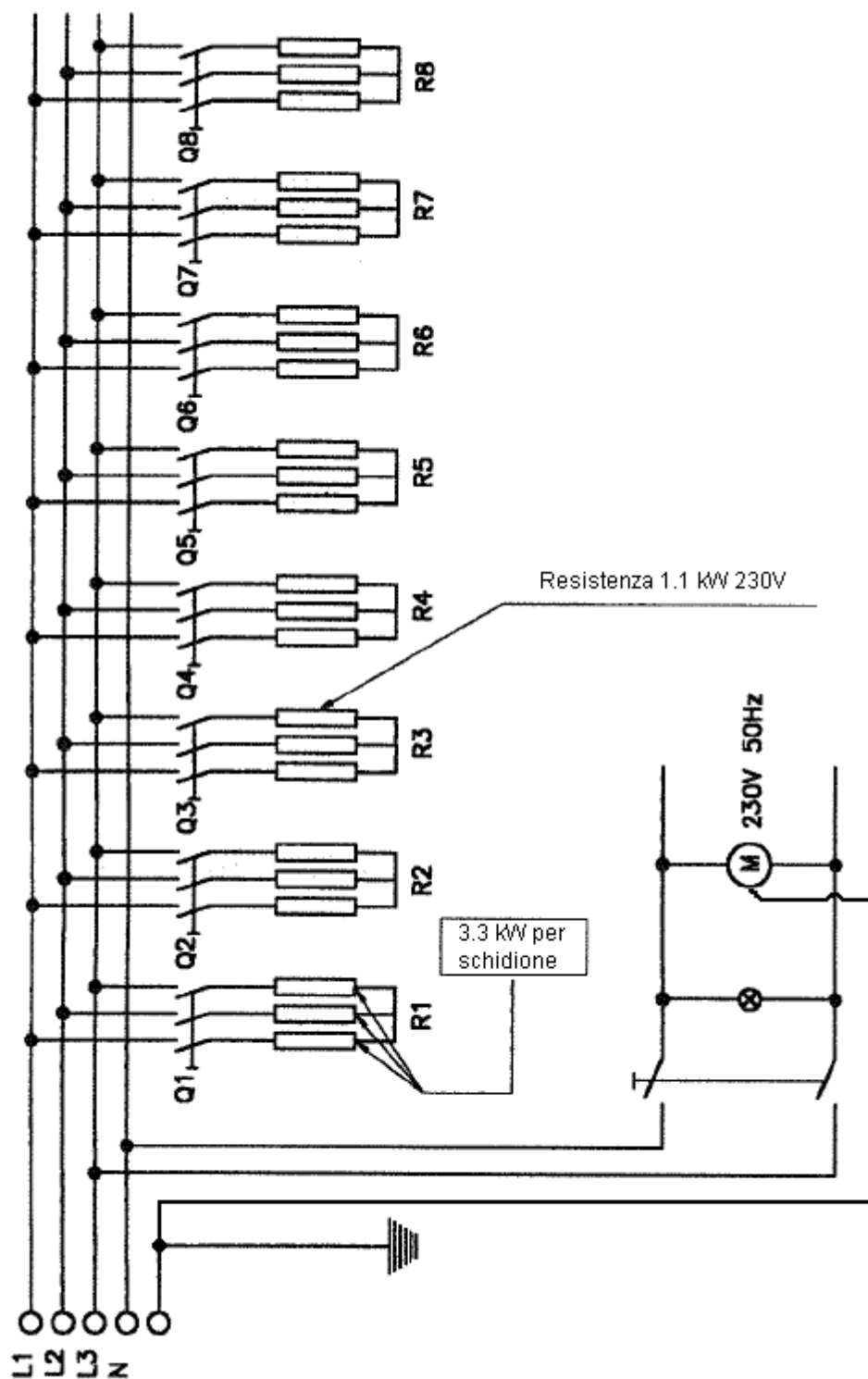


Fig. 8.6 Wiring diagram Asador 40E, 400V – 3+N - 50Hz

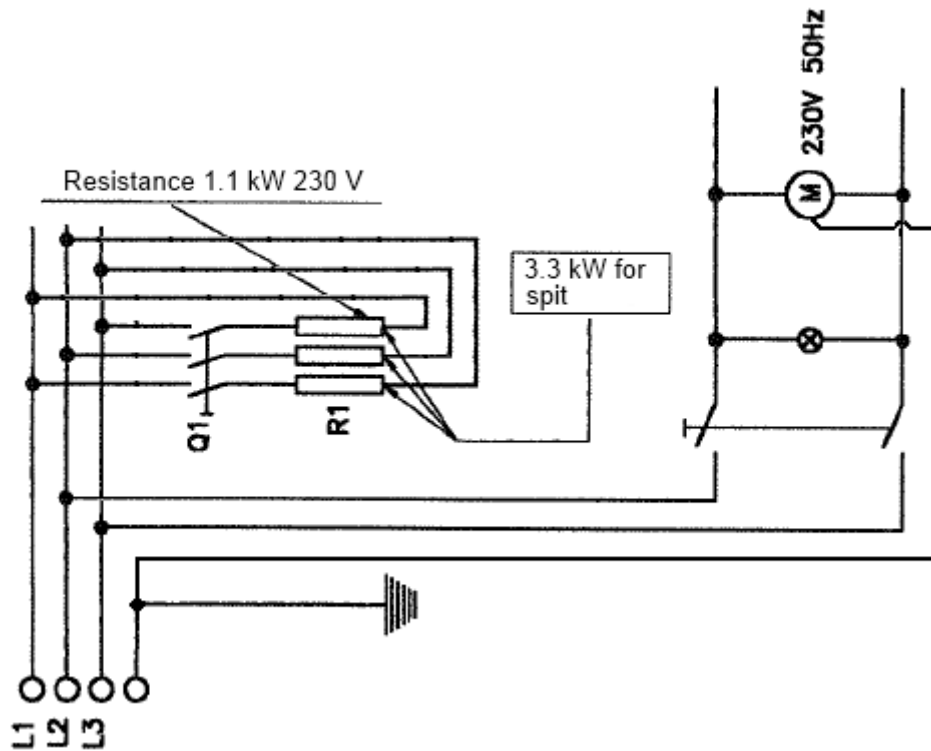


Fig. 8.6. Electrical wiring diagram for Asador 5E, 230V – 3 – 50Hz

For the wiring diagrams of ASADOR E models that are not shown here, refer to diagram Fig. 8.6.

The diagram for these models will vary in one respect: the number of element groups. See table 8.1 below for the number of element groups there are in the rotisserie model purchased

The variations of the wiring diagram in Fig. 8.6 can be conceived by simply removing the element groups that are not present.

	Heating Element groups in each oven
<b>Asador 5E</b>	R1
<b>Asador 10E</b>	R1+R2
<b>Asador 15E</b>	R1+R2+R3
<b>Asador 20E</b>	R1+R2+R3+R4
<b>Asador 30E</b>	R1+R2+R3+R4+R5+R6
<b>Asador 40E</b>	R1+R2+R3+R4+R5+R6+R7+R8

Table 8.1. Heating element groups in each model of oven

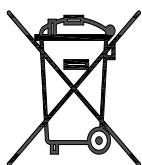
## 9. DECOMMISSIONING AND DEMOLITION

Before proceeding with the decommissioning disconnect the electrical supplies to the equipment and any other connections there may be and then move the modules using suitable means such as: forklift trucks, hoists, and so on.

The ovens are made up of the following materials: stainless steel, coated steel, glass, ceramic material, rock wool and electrical parts.

For the purposes of demolition therefore the materials have to be separated in observance with the norms in force in the place where the machine is being dismantled.

In any case, do not dispose of these directly into the environment.



**Separate collection. This product must not be disposed of with normal household waste. Local RAEE regulations may provide for separate collection of this kind of product.**