



Locher Großküchen – Geräte GmbH

Karlsberger Straße 3 – D-87471 Durach

Tel.: +49 (0) 831/5238339-0; Fax -15

E-Mail: office@locher.info | www.locher.info

Operating instructions

For Energy Save-Salamander „Light“



It is **mandatory** to fully read this operating instruction manual before positioning – installation – operation of the unit. This will help to protect and prevent damage.

List of contents

List of contents	1
Safety instructions	3
Safety regulations	4
Description of danger symbols	4
Dangers of non-observance of the safety regulations	4
Safe usage	4
Safety regulations for the operators.....	4
General information.....	5
Area of application.....	5
Product description.....	5
Product	5
Technical data.....	5
Operation and control	5
Technical data of the units.....	5
Functioning conditions.....	5
Installation	6
Electrical data of the units	6
Unit performance (3,0 kW – SAL1, SAL40, SAL40T)	6
Unit performance (4,5 kW - SAL60, SAL60T)	6
Unit performance (6,0 kW – SAL75, SAL75T)	6
Installation requirements.....	6
Installation instructions	6
Taking the unit into service	7
Unit assembly	7
Operation elements; Knobs.....	8
Main switch knob	8
Knob timer: Knob power level (SAL1).....	8
Normal function:	8
Hold function:	8
Plate detection feature (only SAL40/60/75T models).....	8
Operation	9
Models SAL40(T) - 75(T)	9
Model SAL1	9
Power level program	9
Timer program	9
Switching between the programs	9
Hold function (2 power levels of 280W and 600W)	9
Activate/deactivate buzzer.....	10
Improper usage	10
Modification / use of spare parts.....	10
Heating zone monitoring	10
When the unit is not in use.....	10

Malfunctions	10
Troubleshooting	11
Cleaning	11
Maintenance	12
Disposal	12
Guarantee	12
Repair during guarantee period	12
Technical documentation	13
View of the unit (Example: SAL40)	13
Declaration of conformity	14

Safety instructions



Please read this operating instruction manual completely and carefully. Store this manual for future consultation or for any further owner of the unit. Unpack and check the unit for any damage. If damaged do not connect to mains. Prepare a written description of the damage and contact technical assistance, otherwise guarantee will be voided. The positioning and installation of the unit must be carried out according to the included instructions. The unit is conceived to prepare all kind of food, any other use is considered improper. Never leave the unit unattended, while in function. The unit must be used exclusively in a closed ambient. Do not cover the cook zone, it may lead to accidents due to the overheating, inflammation or shattering of material. Never use any inappropriate protection devices or children safety shields, it may lead to accidents. The unit is not conceived for use with external timing devices or remote control devices.

Danger of fire !

- Hot oil or grease catches fire easily. Never leave hot oil/grease unattended. Never try to extinguish a fire with water, use a fire blanket, a lid or similar to choke the fire. Turn off the cook zone and completely extinguish the fire.
- The heating elements get really hot. Never put or store flammable goods in, on or near the unit.
- The unit can get hot, never store spray cans underneath (drawer!) or on top of the unit itself.

Danger of burning !

- Take care of the high temperature in the operation area, it may lead to burning. The unit can get hot, never touch the surroundings of the unit and keep children away.
- The unit works and heats up, but the display is turned off/the signal lamps are not lit. Disconnect from mains and contact technical assistance.
- Metal objects can get hot in the unit, never put metal objects like knives, forks, spoons or lids in or on the unit.
- Turn off the unit through the main switch after every use, don't wait until the unit turns off automatically.

Electric shock hazard !

- Incorrect repairs are dangerous. Only an authorised customer service technician may carry out repairs or replace damaged power cables. If the unit is out of order, disconnect mains and contact technical assistance.
- Penetrating moisture can cause an electric shock. Never use high pressure cleaners or steam cleaners.
- A defective unit can cause an electric shock. Never turn on a defective unit. Disconnect from mains and contact technical assistance.
- Cracks or breaks in the ceramic glass (heating element) can cause electric shocks. Disconnect from mains and contact technical assistance.

Risk of damage !

- The unit is equipped with an electronic device. Do not damage the same or the control panel.

Attention !

- Do not use rough detergents and abrasive sponges, as they can scratch the unit.
- Never pour hot water or hot oil in or on the unit. Danger of burning and/or electric shock.
- Do not use hard or pointed objects on the glass, as it may crack or break.
- Aluminium or plastic containers could melt if put in the unit.

Safety regulations

Description of danger symbols

General danger symbol

Not following the safety regulations means risk of danger (injuries)



This symbol indicates **dangerous tension**
(Symbol 5036 of IEC 60417-1)

Danger symbols directly applied to the unit must be followed constantly and their readability must be ensured at all times.

Attention

Improper or unqualified operation can cause minor injuries or damage!

Attention

Prior to usage or maintenance of the unit the operating manual must be read carefully and completely.

Dangers of non-observance of the safety regulations

Non-observance of the safety regulations can cause risk of danger for persons, ambient and the unit itself. If the safety regulations are not fully respected at all times, the guarantee will be voided.

Precisely, non-observance could lead to the following risks (examples):

- Danger for persons due to electrical reasons
- Danger for persons due to hot food
- Danger for persons due to hot unit components

Safe usage

The safety regulations indicated in this operating manual, the existing and valid national rules for electrical regulations and work safety, as well as internal work, operation and safety regulations must be followed and respected at all times.

Safety regulations for the operators

- The heating element (ceramic glass) gets hot during usage. Never touch the ceramic glass with bare hands to avoid risk of burning.
- Reduce the heating zone pushing the **I** button if you're not using the full grid surface, it will help you save energy.
- Do not use the cover or grid as a working surface or counter space! The cover is balanced with specific weight and could get damaged if forced.
- Do not put paper, cardboard, tissue or similar on the cover or grid as it could catch fire.
- Avoid the penetration of liquids or moisture in the unit. This also concerns any humidity from units underneath (cook tops, fryers, etc.).
- The unit must not be cleaned with a water faucet, high pressure or steam cleaner!
- Prior to any cleaning let the unit cool down. Avoid temperature shocks due to artificial cooling down of the unit (applying crushed ice or similar) or any component.
- The drip tray under the grid must be cleaned constantly in order to ensure maximum hygiene.
- Chromed components or parts must not be cleaned with aggressive cleaners or abrasive sponges to avoid damages of the surface.
- **PLEASE NOTE:** The floor in the surroundings of the unit could be slippery and could lead to injuries.
- **ATTENTION:** If positioned/mounted on a wall, the local safety regulations and the installation indications are to be followed carefully.
- Avoid penetration of liquids or moisture in the unit, do not clean it with a high pressure or steam cleaner.

General information

This operating manual contains important basic information concerning installation, usage and maintenance of the unit. Before installation and operation, it must be carefully and completely read by the installer and the operator. It must be kept nearby for future consultation.

Area of application

The unit is conceived for the preparation of food. Any other use is considered improper.

Product description

Product

SAL1 / SAL40 / SAL 60 / SAL75

- Easy operation through knob and electronic control
- Versatile usage thanks to the adjustable cover (except BSAL1)
- Versatile usage thanks to the adjustable grid (only BSAL1)
- Easy maintenance

Technical data

Operation and control

Electronic control with display
Buzzer

„Power level and eventual errors“
"ON/OFF"

red

Technical data of the units

Model	Int. height in mm	Ext. dim WxDxH in mm	Heating elements in Watt
SAL40, SAL40T	220	400x500x525	2 x 1500
SAL60, SAL60T	220	600x500x525	3 x 1500
SAL75, SAL75T	220	750x500x525	4 x 1500
SAL1	240	600x400x470	1 x 3000

Model	Tension	Power	Weight
SAL40, SAL40T	230V/1~/N/PE	3,0 kW	50,00 / 50,00 kg
SAL60, SAL60T	400V/3~/N/PE	4,5 kW	65,00 / 65,00 kg
SAL75, SAL75T	400V/3~/N/PE	6,0 kW	80,00 / 80,00 kg
SAL1	230V/1~/N/PE	3,0 kW	33,00 kg

Functioning conditions

- max. tolerance of main voltage +5%/-10%
- Frequency 50 / 60 Hz
- IP protection class (when delivered) IP 21
- IP protection class (when delivered only BSAL1) IP 41

Installation

Electrical data of the units

Unit performance (3,0 kW – SAL1, SAL40, **SAL40T**)

1-phase (Tension 230V/1~/N/PE +5% / -10%)

Connection	Colour	Frequency	Fuse
Phase	Brown, black	50 Hz / 60 Hz	-
N	Blue		
PE	Green-yellow		

Unit performance (4,5 kW – SAL60, **SAL60T**)

3-phase (Tension 400V/3~/N/PE +5% / -10%)

Connection	Colour	Frequency	Fuse
Phase	Brown, black, grey or 1,2,3,	50 Hz / 60 Hz	-
N	Blue or 4		
PE	Green-yellow		

Unit performance (6,0 kW – SAL75, **SAL75T**)

3-phase (Tension 400V/3~/N/PE +5% / -10%)

Connection	Colour	Frequency	Fuse
Phase	Brown, black, grey or 1,2,3	50 Hz / 60 Hz	-
N	Blue or 4		
PE	Green-yellow		

Installation requirements

The unit must be positioned on a flat surface or else wall-mounted using the supplied parts (except BSAL1). The surface should be as flat as possible and the unit must be adjusted horizontally through the adjustable feet underneath the unit itself. In case of wall-mounting using the fixing parts supplied with the unit, the correct distance to the wall is kept automatically, in case of table top positioning, the unit must be kept at a safety distance of at least 50 mm from the wall. Since the device is completely turned off through main switch, but mains voltage is still present in the unit, an external and easily accessible disconnecting device should be installed for cleaning purposes.

Installation instructions

The following points must be strictly observed during installation:

- Make sure the mains voltage corresponds to the voltage indicated on the technical data plate of the unit.
- The electrical installations must meet the local building code regulations. All regulations issued by the national electricity authorities must be carefully followed.
- The unit is equipped with a power cable and plug, in order to be connected to a correct socket.
- The socket must be accessible at all times and equipped with a omnipolar cut-off device, for example fuses or a circuit breaker must be provided, so that the unit can be disconnected from mains at any time. As a unit of protection class 1, it must always be connected to the protective conductor.
- If fault current switches are used, they must be designed for a fault current of at least 30 mA.
- The operators must ensure that all installation, maintenance and inspection work is carried out by authorised personnel only.
- The installation must be checked for practicability.

Make sure that the local regulations of the country of installation are completely and carefully observed!

Attention

Wrong tension could damage the unit

Attention

The electrical connection must be carried out through authorised personnel only.

Taking the unit into service

Unit assembly

The unit is equipped with a power cable and a plug (CEE16A or Schuko). It must be connected with a wall-mounted socket. The electrical connection must be carried out through authorised personnel and following and respecting the specific national and local regulations. The installation companies are fully responsible for the correct installation according to the safety regulations. The danger symbols and technical data plate must be respected and followed carefully.

Check and make sure that the local mains tension and the one indicated on the technical data plate of the unit are corresponding.

When installing the unit in the immediate vicinity of a wall, partition walls, kitchen furniture, decorative panelling, etc. it is recommend that they are made of non-combustible material; otherwise they must be covered with a suitable, non- combustible heat-insulating material and the fire safety regulations must be followed extremely carefully!

Turn the main switch in position OFF (0), before connecting the unit to the mains.

Prior to the functional check, the operator must know how the unit works.

Prior to the first taking into service, eventual production residues or packing residues must be completely removed. After that, carefully and completely clean the unit as described under point 10 of this manual.

The unit must be transported only with the transport safety screws inserted. Before taking the unit into service they must be removed and stored in a safe place for eventual future transportation needs.



The unit must be placed on a clean and flat surface in its final position. Adjust horizontally through the 4 adjustable feet underneath the unit. The supply includes a wall-mounting bracket (except BSAL1) that enables to install the unit in a user-friendly height. The positioning must be carried out only near non-combustible walls or tables. Turn the main switch in OFF (0) before connecting the unit to the mains.

Remove all objects from the cooking zone. Interrupt the taking into service procedure, if the unit should show a defect. Turn off the unit and disconnect from mains.

Attention

The heating elements get really hot. To avoid danger of burning, never touch the heating zone.

If the unit shouldn't work, refer to the point „malfunction“.

Operation elements; Knobs

Main switch knob

Position OFF:

0 towards the mark (o)



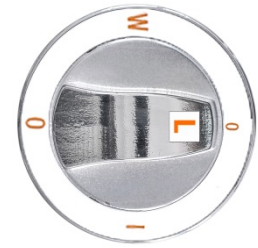
Position ON:

I towards the mark (o)



Position hold function:

W towards the mark (o)



Knob timer:

Position MIN – 15 Min

The position relative time setting is shown in the LED-Display.



Knob power level (SAL1)

Position MIN and MAX:

The power level depends on the position of the knob.



Normal function:

The **buttons** are used to switch from **reduced heating**  zone to **full heating**  zone.

Also **Start**  and **Stop**  The LED-Display shows the set timing and, as soon as the functions starts, the residual time to elapse:



Reduced heating
zone

Full heating
zone

START

STOP

Hold function:



Reduced
Power level

Hold function
Full power level

The centre segments and the blinking point are the indicator for the hold function.

Plate detection feature (only SAL40/60/75T models)

The above stated models feature a plate detection that enables the **start** and **stop** of the various functions simply by placing a plate on the grid.

Operation

Models SAL40(T) - 75(T)

The unit is ready for use right after the mains switch is turned ON. When in position „I“, the unit is ready for use with timer control. If the knob is in position „W“, the unit is ready for use with hold function and the heating elements are running at reduced power level in continuous mode. The lit up centre segments indicate the hold function mode. In hold function the buttons  **FULL** or **Reduced**  change the power level. The best yield of the hold function is achieved by preheating the unit for approx. 3 minutes.

The temperature can be varied by shifting the cover up or down. The touch control buttons are called buttons to simplify the explanation. Pushing the buttons means touching the relative field of the touch control.

When rotating the timing knob clockwise the timing is set (0 to 15 minutes). Push the START button and the cooking session starts and can be stopped/paused manually by pushing it again.

Pushing the STOP button, the countdown clock and cooking process can be stopped at any time. At this point the previously set time is displayed again and can be started again or varied.

When time runs out, a buzzer will ring for 10 times. The buzzer can be stopped at any time by pushing the STOP button. At this point the previously set time is displayed again and can be started again or varied.

If you would like to silence the buzzer constantly, push the STOP button for at least 4 seconds, until a short buzz will ring and the display shows **oo.oo**, then release it. Now the buzzer is deactivated even if the unit is disconnected from mains. If you want to activate the buzzer again, push the STOP button for at least 4 seconds, until a short buzz rings again and the display shows **| .| |**. The buzzer is now active. Upon turning on the unit, a short buzz will ring to show the buzzer is active. When the buzzer is deactivated, this short ring will miss.

Attention:

The Salamander may only be used with the removable grid and drip tray

Model SAL1

Power level program

When turning on the main switch knob (MIN-MAX), the unit is ready for use and you also choose the power level 1-9 that will be shown in the display.

Level 1	Level 2	Level 3	Level 4	Level 5	Level 6	Level 7	Level 8	Level 9
450 W	750 W	950 W	1150 W	1300 W	1450 W	1550 W	1700 W	3000 W

Timer program

When turning the timer knob (0-15 min.) you can choose the time setting. The minimum setting is 40 seconds and the maximum is 15 minutes. Pushing the START button, the timer countdown can be started or paused and definitely interrupted by pushing the STOP button. When the set time is elapsed, a buzzer will ring. The buzzer ring can be stopped by pushing the STOP button.

Switching between the programs

To switch between the programs turn the left hand knob (timer knob). If the knob is turned OFF, the power level control is active. If the knob is switched ON, the timer control is active.

Hold function (2 power levels of 280W and 600W)

To activate turn timer knob (0-15 min.) until display shows **oo.oo**. During hold function, you can switch between two power levels by pushing the buttons  **FULL** or **Reduced** .

Activate/deactivate buzzer

The buzzer is activated by the OEM. You can deactivate it by pushing the STOP button until the display shows **oo.oo**. To reactivate it push the STOP button until the display shows **||.||**.

Improper usage

The proper functioning of the unit can be obtained only through proper usage. The unit must always and only be used within the limits as stated in the technical data plate.

Modification / use of spare parts

There are no components needing ordinary maintenance within the unit. In case of malfunctions and or other defect putting the unit out of order, get in contact with an authorised technical assistance centre. For any repair or maintenance work, only OEM-supplied spare parts are to be used. In case of usage of non-original components, the guarantee will be voided and the OEM will not assume any liability for cost that may result.

Heating zone monitoring

Every single heating element is secured by a temperature rod limiter. If a heating element overheats, all elements are cut off the mains until they reach the low guardian temperature limit.

When the unit is not in use

If the unit is not in use, make sure the main switch cannot be turned on accidentally. If you intend not to use the unit for a longer period (several days) disconnect from mains. Make sure that no liquids or moisture can penetrate in the unit and never clean it with a high pressure cleaner or steam cleaner.

Malfunctions

WARNING: During cleaning, maintenance and replacement of spare parts the unit must be disconnected from mains.

Attention

**Do not open the unit!
Dangerous tension!**

In case of malfunctions not caused by exterior influences or dirt, only authorised and specially trained service staff can open the unit. Switch off the unit and disconnect immediately. The evaluation of the defect and its solving must be carried out by trained personnel.

Troubleshooting

Defect	Possible cause	Error correction by user or service staff
LED-Display turned off or no point blinking	No mains power	Check if the unit is connected to mains (switch, power cable plugged in), check mains fuses
No heating up	Unit out of order	Disconnect from mains and contact your authorised dealer.
	Main switch in OFF position	Turn main switch in ON position
Insufficient/no heating, Display is on		Heating element out of order (1 or 2)
	One or more phases missing	Check the fuses

In case of replacement always use original spare parts according to the updated spare part list and replace the existing connection parts with new ones. This also applies to other parts like metal parts 8 for example the bottom cover when replacing the power cable.

Cleaning

Grid, drip tray and heat exposed unit parts should be cleaned in regular intervals according to the heaviness of dirt they show after use, with commercial detergents.



To avoid damage of the surface of chromed parts, they shall not be cleaned with sharp-edged tools like spatulas or steel brushes or with aggressive detergents. Only wooden or plastic tools are suitable for such operation!

Make sure no liquids can penetrate into the unit!

Maintenance

The operator must make sure that all safety relevant components are properly functional. The unit should be checked at least annually by a trained technician from your wholesaler.

Attention

**Do not open the unit!
Dangerous tension!**

The unit must be opened only by authorised and specially trained service staff.

Attention! In case of technical control, the unit must be **"effectively disconnected from mains "**.

Disposal

Once the life time of the unit has been reached, it must be disposed of properly.

Avoid abuse:

The unit must not be used by unqualified operators. Avoid that units ready to be disposed of are taken back into service. The unit contains commercial electrical, electromechanical and electronic components. No batteries are used within the unit. The operator is the only responsible for the proper and safe disposal of the unit.

Note for disposal

Units ready for disposal can be sent back to the OEM. Only sufficiently prepaid deliveries will be accepted by us.



Delivery address:

Locher Großküchen – Geräte GmbH

Karlsberger Straße 3 – D-87471 Durach

Tel.: +49 (0) 831/5238339-0; Fax -15

E-Mail: office@locher.info | www.locher.info

Guarantee

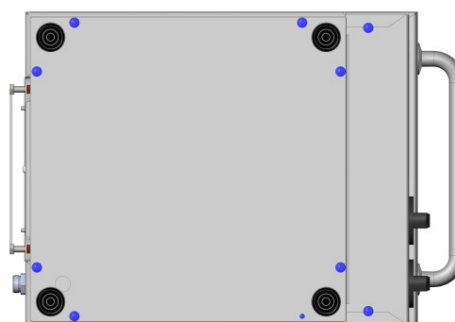
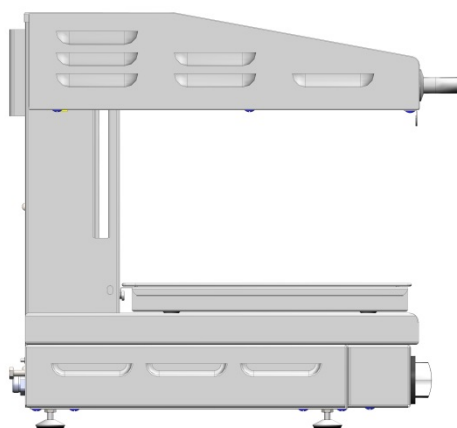
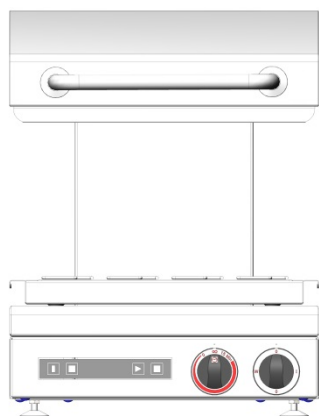
Your LOCHER unit is a high quality product purchase. It is guaranteed for 12 months (date of purchase).

Repair during guarantee period

Please contact your technical assistance centre or wholesaler.

Technical documentation

View of the unit (Example: SAL40)



Declaration of conformity