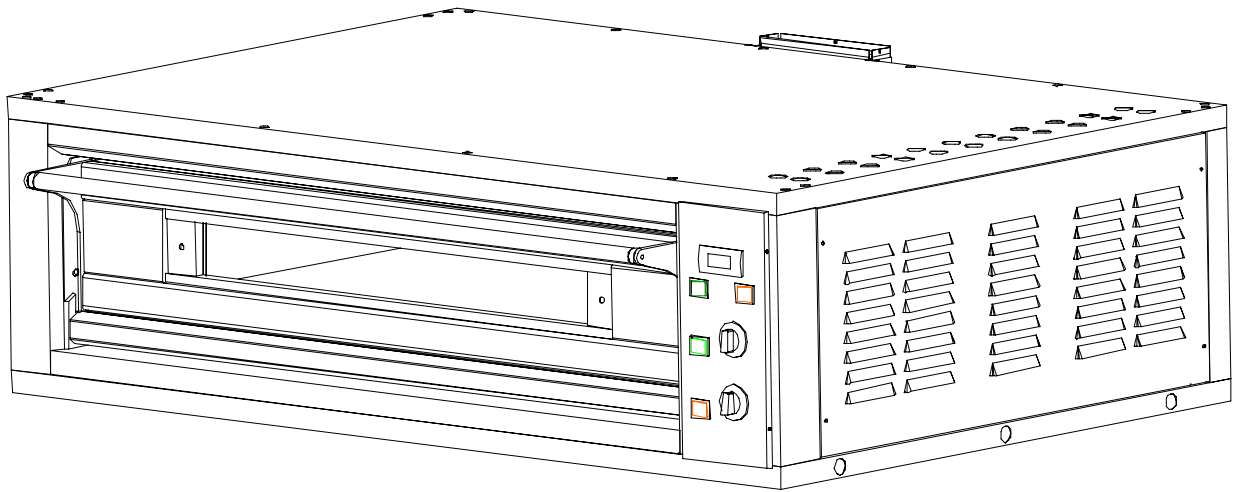


Operating Manual



Ovens for pizza and gastronomy CITIZEN modular

1. INTRODUCTION

The "CITIZEN" modular ovens represent a new conception of the traditional ovens used in pizza bakeries.

They have been designed and built with high mechanical and electrical quality for a long service life.

"CITIZEN" has been designed from the user's point of view.

"CITIZEN" has a complete range to satisfy all customers.



Subject to change without notice.
Copying, reproducing or editing these documents in whole or in part without the permission of
GGMgastro is prohibited and constitutes an infringement of copyright.




GGMgastro • international
Bakir & Inan GbR


1. INTRODUCTION.....	1
2. USE OF THE OPERATING MANUAL.....	4
3. SPECIFIC FEATURES.....	5
3.1. IDENTIFICATION OF THE PRODUCT.....	5
3.2. COMPLIANCE WITH THE GUIDELINES.....	5
3.3. INTENDED USE.....	5
3.4. TECHNICAL FEATURES.....	5
4. INSTRUCTIONS FOR ASSEMBLY.....	6
4.1. INSPECTION UPON DELIVERY.....	6
4.2. SELECTION OF THE INSTALLATION SITE.....	6
4.3. ELECTRICAL CONNECTION.....	6
5. ASSEMBLY.....	7
5.1. CHECKLIST.....	7
5.2. SELECTION OF THE OVEN INSTALLATION LOCATION.....	7
5.3. HANDLING OF THE MODULE.....	7
5.4. ASSEMBLY OF TE MODULE.....	8
5.5. CONNECTION OF THE STEAM EXHAUST PIPE.....	8
5.6. INSPECTION BEFORE COMMISSIONING.....	8
6. OPERATION.....	9
6.1. SWITCHBOARD.....	9
6.1.1. Temperature monitoring.....	9
6.1.2. General controls.....	9
6.1.3. Power setting.....	9
6.2. DESCRIPTION OF THE CONTROLS.....	10
6.2.1. Main light switch ON/OFF.....	10
6.2.2. Baking chamber lighting switch.....	10
6.2.3. Temperature monitoring Display of the baking chamber temperature.....	10
6.2.4. "Set" push-button "Esc" push-button.....	10
6.2.5. "UP" and "DOWN" pushbuttons.....	10
6.2.6. "Out"-Indicator.....	11
6.3. ERROR MESSAGES.....	11
6.3.1. Thermocouple short-circuited.....	11
6.3.2. Thermocouple switched off.....	11

7. USE	12
7.1. PREPARATION BEFORE USE.....	12
7.2. SWITCHING ON THE SWITCHBOARD.....	12
7.3. SETTINGS.....	12
7.4. BAKING START.....	12
7.5. INSERT.....	12
7.6. GENERAL INSTRUCTIONS FOR OPTIMAL BAKING	12
7.7. TURN OFF.....	13
8. CLEANING	13
8.1. CLEANING OF ANY VISIBLE PARTS.....	13
8.2. CLEANING OF ANY PARTS MADE OF REFRACTORY MATERIAL.....	13
8.3. CLEANING THE OVEN BAKING CHAMBERS.....	14
8.4. CLEANING OF THE EXTERIOR SURFACES.....	14
9. MAINTENANCE	15
9.1. PROPER MAINTENANCE.....	15
9.1.1. REPLACEMENT OF THE LAMP.....	15
9.2. ERROR MESSAGES.....	15
9.3. CIRCUIT DIAGRAM.....	15
9.4. ADAPTATION TO DIFFERENT SUPPLY VOLTAGES	16
9.4.1. Cabling the wires of the resistors.....	16
9.4.2. Cabling of the control panel power supply.....	16
9.4.3. Attach the new label.....	16
9.5. EXPLODED VIEWS AND SPARE PARTS LIST.....	16
10. DECOMMISSIONING AND SCRAPPING THE OVEN	26


2. USE OF THE OPERATING MANUAL


 Keep this installation, operating and maintenance manual in a safe place near the oven so that it can be consulted easily and quickly. This manual must accompany the appliance each time it is handed over: without it, the appliance is not complete and safe.

Write down the code and revision number indicated behind the manual cover. If this copy is lost or destroyed, you can order a new one by providing the above information.

 This manual consists of several sections that must be read by installers and maintenance technicians as well as the end user for safe use and to achieve the best possible results with this product.

In any case, we would like to give you some useful tips below for a quick reference to the various chapters.

 The sections marked with this symbol contain important safety information. They must be read by the installers, the end user and any employees who will be using the appliance. GGMgastro international accepts no responsibility for any damage caused by failure to observe the standards indicated in these sections.

 The sections marked with this symbol contain important information on the precautions to be taken to avoid damaging the appliance. These sections must therefore also be read in the interests of the user.

Section 3 defines the scope of application of the appliance and provides information on its characteristics and technical data that may be necessary for the selection, installation and use of the appliance.

This section serves as a point of reference when it is necessary to check whether the use of the appliance falls within the intended applications and whenever it is necessary to know the correct value of a parameter.

Sections 4 and 5 provide all the necessary information on the installation of the appliance. They are mainly addressed to specialized personnel, but should be read beforehand by the end user in order to prepare the installation spaces and systems necessary for the operation of the appliance.

Section 6 serves as a point of reference whenever the user needs explanations on specific aspects of appliance operation.

Section 7 is suitable for the user who needs to start learning how to use the oven from scratch. It guides the user through the basic operations for switching on, using and switching off the appliance under safety conditions. To make full use of the appliance, the user can refer to section 6.

Section 8 provides all the necessary information on cleaning the appliance, which must be carried out by the user in order to guarantee safe operation (especially from a hygienic point of view) and to obtain better and better results with the appliance.

 This maintenance work must be carried out by qualified personnel!

3. SPECIFIC FEATURES

3.1. Identification of the product

These operating instructions refer to the single-chamber baking modules CITIZEN 6 Modular and CITIZEN 9 Modular from the Citizen series.

3.2. Compliance with the guidelines

The single-chamber baking modules CIT 6 Modular and CIT 9 are marked with the following mandatory symbol:



Which guarantees compliance with the following European standards:

89/336 EEC Electromagnetic compatibility

73/23 EEC low voltage

3.3. Intended Use

The CIT 6 Modular and CIT 9 Modular single-chamber baking modules have been designed for baking pizza, similar products and non-fine pastry products on baking trays or directly on the oven floor made of heat-resistant material. The baking modules are intended for professional, exclusive use by qualified personnel in restaurants, pizza bakeries, pastry shops, etc.

The operations foreseen for normal use are opening and closing the door, loading and unloading the baking chamber floor, switching on, setting, switching off and cleaning the appliance.

3.4. Technical features

The following table contains the technical properties of the baking modules.

	CIT 6 Modular	CIT 9 Modular	Measurement
Weight	160	204	Kg
External dimensions	1376×1025×411	1376×1376×411	mm
Baking chamber dimensions	1050×700×155	1050×1050×155	mm
Production capability (pizza ø30cm)	6	9	n°
Power supply	Three-phase or three-phase + neutral conductor		
Power supply voltage	230 or 400 50 or 60		Vac Hz
Frequency	12.2 16.55		A
Current to 400Vac 3-N 50/60Hz	20.35 28.6		A
Current to 230Vac 3 50/60Hz	34.8 48.7		A
Current to 230Vac 1-N 50/60Hz	8	11.2	Kw
Total electrical power	Cable with 4 or 5 conductors without plug		
Electrical connection			
Baking chamber lamp	50		W
Halogen type			
Power rating	Electronic temperature controller		
Baking control Temperature control	400		°C
Power control Ambient conditions	Separate for oven top and oven bottom		
Temperature	0-40		°C
Maximum humidity	95% without condensation		

Tab.3.1 Technical features

4. INSTRUCTIONS FOR ASSEMBLY

ATTENTION

These instructions are intended exclusively for use by the specialist personnel responsible for the installation and maintenance of electrical and/or gas-powered appliances. Installation carried out by unqualified personnel may cause damage to the appliance, persons animals or property.

Furthermore, if it is necessary to modify or complete the electrical and/or gas system of the building where the appliance is installed, the technician carrying out this work must ensure that the work has been carried out in accordance with the standards in force in the country of installation.

4.1. Inspection upon delivery

Unless otherwise agreed, the products are carefully packed with a solid wooden structure and nylon bubble wrap to protect them against shocks and moisture during transportation. The products are delivered to the carrier in the best possible condition.

In any case, it is recommended to check the packaging upon delivery to detect any signs of damage. If signs of damage are noted, record them on the receipt and have the driver sign the receipt.


After unpacking, check whether the appliance has been damaged.

Make sure that all parts supplied by us, which may have been removed, are present. We would like to draw your attention to the fact that the transport company will accept complaints for any damage to the appliance and/or missing parts within 15 days of the delivery date.


 In the event of damage, do not use the appliance and contact qualified personnel.


4.2. Selection of the installation location

Good, safe and long-lasting operation of the appliance also depends on the installation location. The installation site should therefore be carefully selected before the appliance is delivered. Install the appliance in a dry room that is easily accessible for use, cleaning and maintenance. The space around the appliance must be clear. In particular, the cooling openings must not be blocked (Fig. 5.1). The appliance must be installed at a distance of at least 20 cm from the walls of the room or from other appliances

 Make sure that the temperature and relative humidity of the room where the appliance is to be installed never exceed the maximum and minimum values indicated in the table of characteristics (see section 3). In particular, exceeding the maximum temperature or the maximum relative humidity can easily and unpredictably put the appliance out of operation or damage the electrical equipment and cause dangerous situations.

4.3. Electrical connection

 The appliances are supplied with an electrical connection cable with a ground wire. In accordance with current safety standards, it is mandatory to connect the ground wire (yellow-green) to an equipotential system, the efficiency of which must be correctly checked in accordance with current standards.

 Before each connection, make sure that the power supply network data matches the required supply data for connecting the device (see section 3 and the device label).

The exact position of the supply cable outlet on the appliance is shown in Fig. 5-3. The supply cable must exit into a plug that is to be connected to the electrical supply panel equipped with a suitable socket and a magnetothermal differential switch.

The plug and socket pair must be dimensioned for the rated current and designed so that the ground wire is the first to be connected and the last to be disconnected (see section 3). For this purpose, industrial plugs and sockets of type CEE17 or plugs and sockets complying with European standard EN 60309 can be used.

The thermal protection device must be set to the total rated current, the magnetic protection device to the maximum instantaneous current (for ovens it is a bit higher than the rated current, for machines it is the starting current of the most powerful motor), because the differential device should be adjusted to a current of 30 mA (see section 3).

5. ASSEMBLY

5.1. Checklist

No parts are supplied separately.

5.2. Selection of the oven installation location

Do not block the cooling openings on the right-hand side of the module (Fig. 5.1.).

When selecting the installation location of the CIT 6 Modular and CIT 9 Modular single-chamber baking modules, take into account that they are to be completed with other modules in the series (hood, cell, etc.).

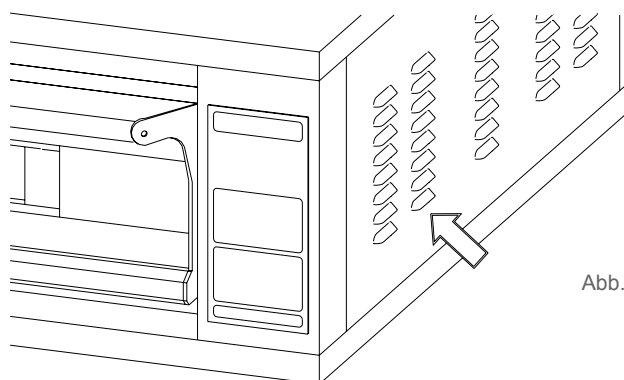


Abb. 5.1. Cooling openings

5.3. Handling of the module

The packed module must be unloaded and handled using a forklift truck or a transport pallet with a load capacity at least equal to the module weight. Insert the fork of the lifting device into the appropriate space in the lower part of the packaging.

To handle the module without packaging, insert the fork into the upper chamber.

It is also possible to transport the module using the two hooks that are accessible through two openings in the upper part.

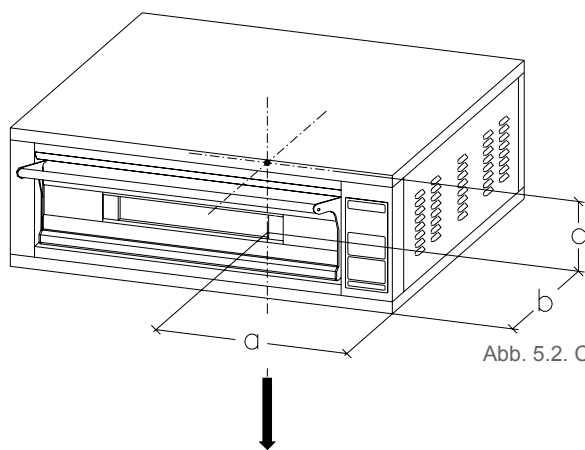



Abb. 5.2. Center of gravity

 In any case, to avoid unpredictable movements, consider the position of the center of gravity (Fig. 5.2. and Table 5.1.).

 To avoid damaging the module, put some protective material between the forks and the module.

	a	b	c
	mm	mm	mm
CIT 6 Mod.	685	455	200
CIT 9 Mod.	685	630	200

Tab. 5.1. Center of gravity

5.4. Assembly of the modules

Place the modules on top of each other in the correct assembly order (cell or base, baking module, hood) and fasten them using the hooks and screws supplied.

	a	b	w
	mm	mm	mm
CIT 6 Mod.	735	635	1370
CIT 9 Mod.	735	635	1370

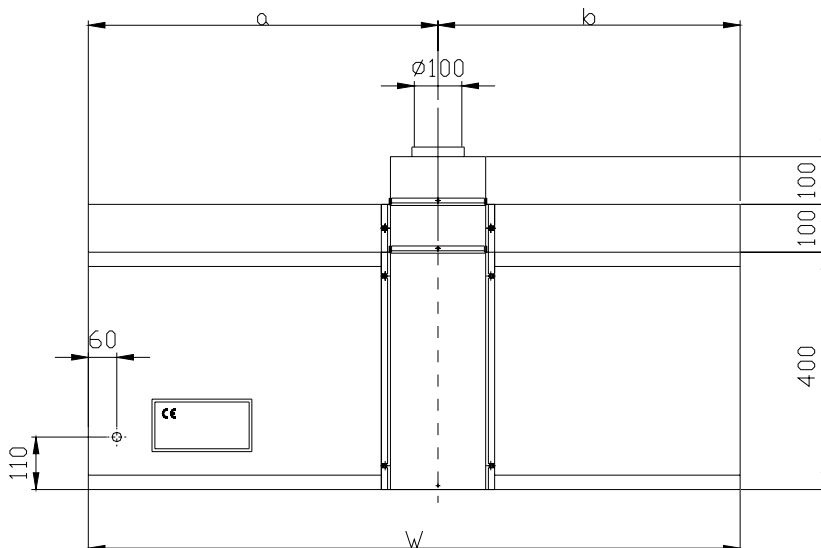



Abb. 5.3 Position of the electrical cable inlet, the steam exhaust pipe and the appliance plate.


5.5. Connection of the steam exhaust pipe

Connect the steam exhaust pipe to the pipe attached to the hood (see the relevant instructions). A pipe with a diameter of 100 mm must be used to extract steam outside the building.

 The use of long horizontal pipe sections should be avoided, as condensation may form and drip off. For the correct position of the connection, see figure 5.3.


5.6. Check before commissioning

Switch on the main switch on the control panel.

Turn on the  switch (6.1.2.) , program a temperature higher than 200°C (6.2.3.) and set both power regulators to 10.

Make sure that the current on each phase corresponds to the current specified in section 3 for the corresponding supply voltage.

Set both power regulators to 5 and check that the corresponding indicator lights light up and go out periodically.

Turn off the  switch and the main switch on the control panel.

6. OPERATION


6.1. Control panel


Figure 7.1. shows the control panel with all controls:


6.1.1. Temperature monitoring

 Baking chamber temperature display

 „Set“-button


 „Esc“-button


 „Up“-button

 „Down“-button

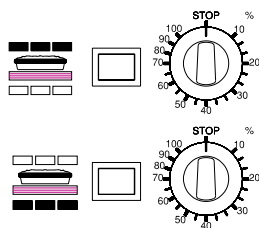
out  „Out“-indicator

6.1.2. General controls

 Illuminated switch for baking chamber lighting

 Baking chamber light switch "ON/OFF"

6.1.3. Power setting



Control lamp and regulator for the oven top power

Control lamp and oven floor power regulator

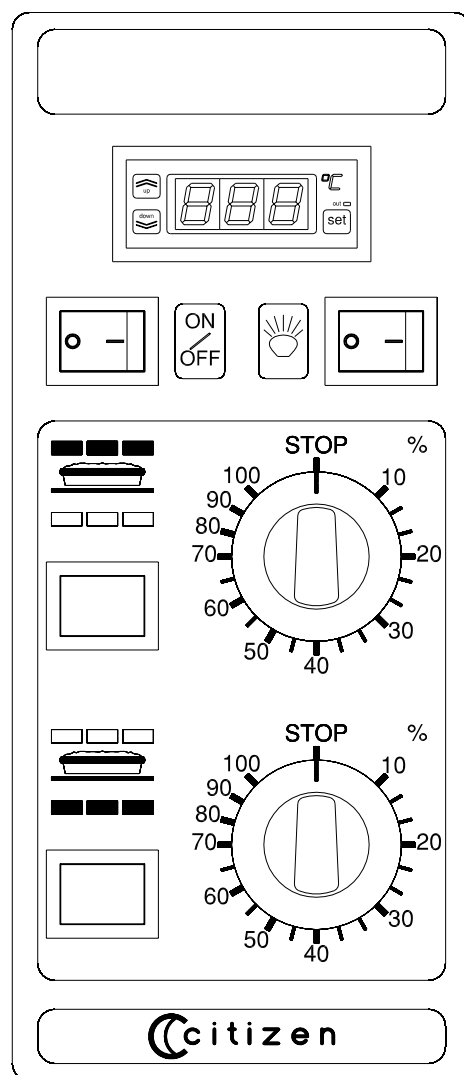



Fig.7.1 Control panel

6.2. Description of the control

6.2.1. Main light switch ON/OFF

When this switch is set to OFF, all indicators on the control panel and in the oven compartment are switched off. When the switch is set to ON, the switch and the temperature controller switch on and the temperature can be programmed.

The heating elements of the baking chamber remain off until the  switch is off. When it is switched on, the heating elements of the baking chamber are lit according to the set temperature and power.

6.2.2. Baking chamber lighting switch

By setting this switch to ON, the switch and the baking chamber lighting are switched on.

6.2.3. Temperature monitoring Display of baking chamber temperature




In normal operating mode, this display will show the temperature of the baking chamber in °C. In temperature programming mode, this display will show the programmed temperature. This display is also used for some error messages [Para. 6.3 Error messages](#).


6.2.4. „Set“- Button „Esc“- Button

Press this button twice to enter temperature programming mode.

ATTENTION

Do not keep this button pressed: the internal parameters of the temperature controller will be changed and unpredictable malfunctions may occur.


In this operating mode, the display indicates  the programmed temperature, which can be changed using the   buttons. If the buttons are held down for less than 3 seconds, the temperature controller automatically returns to normal operating mode. To know the range of adjustable temperatures, refer to section 3.


Press the button  twice to exit temperature programming mode.

6.2.5. Buttons and

Pressing and releasing these buttons once increases or decreases the set temperature of a unit. If the buttons are held down, the set temperature is increased or decreased continuously (slowly at first, then faster and faster).

6.2.6. „Out“-Indicator

The indicator  lights up every time the temperature of the baking chamber is below the set temperature, goes out when the baking chamber temperature has reached the set value and lights up again when the baking chamber temperature falls by 1°C compared to the set temperature.

When the indicator  is on, the heating elements in the baking chamber ignite according to the corresponding power settings.

6.2.7. Power regulator

Each baking chamber has two power regulators. One is connected to the heating elements of the oven ceiling, the other to those of the oven floor. These regulators allow uniform heat distribution inside the baking chamber for even baking.

Each power regulator controls the power of the corresponding heating element by setting the ignition time of the heating element in a cycle of 30 seconds. If the power control is set to level 1, the heating element remains lit for 3 seconds and switched off for 27 seconds (provided that the indicator is on).

If the power control is set to level 5, the corresponding heating element remains lit for 15 seconds and switched off for 15 seconds.

If the power control is set to level 10, the corresponding heating element always remains lit (provided that the indicator is on).

6.2.8. Oven ceiling and base control lights

The indicator lights on the top and bottom of the oven light up when the indicator is lit and the corresponding power regulator is in the ignition phase inside the setting cycle. The lights signal that the corresponding heating element is actually lit.

POWER SETTING

Phases	Switch-on time in Seconds	Switch-off time in Seconds
1	3	27
2	6	24
3	9	21
4	12	18
5	15	15
6	18	12
7	21	9
8	24	6
9	27	3
10	30	0

6.3 Error messages

6.3.1 Thermocouple short-circuited

If the thermocouple is short-circuited, the message "---" appears on the display



6.3.2. Thermocouple switched off


If the thermocouple is switched off or interrupted, the message "EEE" appears on the display



The same error code also appears if the temperature of the baking chamber is higher than the maximum temperature that can be set.

7. USE

7.1. Preparation before use

 If the appliance has just been installed or has not been used for a few days, before using it for food processing it should be completely cleaned according to the instructions given in section 8 to remove product residues, accumulations of dust and other substances that could contaminate the food.

7.2. Switching on the control panel


Switch on the illuminated switch: the control panel is switched on and the settings can be made even if the baking chamber is still off.

7.3. Settings

Set the required temperature using the   and  buttons(see section 6.2.3.).


Set the power of the heating elements the top and  bottom  of the oven.

7.4. Baking Start

Now switch on the light  switch: the temperature will start to rise briefly. If you have set the maximum temperature, the oven will reach it in 40-45 minutes.

7.5. Insert

ATTENTION

When the baking chamber is at operating temperature, the door glass, the metal parts of the door and other surrounding parts reach dangerous temperatures. The symbol  warns of this danger.

7.6. General tips for optimal baking

For foodstuffs in general, no precise temperature and baking time can be given because these depend on the great variability of the product properties.

For pizza and similar products in particular, the baking time and temperature depend on the shape and thickness of the dough and the quantity of ingredients placed on its surface.

In any case, we recommend you to make some tests starting from a temperature of 250-300°C (especially if you have never used this oven model) and consider the following points:


- 1) At lower temperatures you usually have a better, more digestible product, the oven does not undergo any stress and takes longer, but the baking time must be extended.
- 2) At higher temperatures it is difficult to achieve even baking, but the necessary baking time is reduced.
- 3) After inserting the product, a temperature drop of 20-30°C is quite normal. This should not be seen as a limitation of the oven's performance, but as a useful indication that at the start of baking the evaporation of the water contained in the raw product dissipates a large amount of heat.

In any case, it is possible to set a higher temperature that will reach the desired value when the oven is switched off. When the oven is used to its maximum capacity, the temperature starts to increase.

4) The maximum production capacity of the oven is expressed in kilograms per hour (section 3.). If this maximum capacity is exceeded, the baking chamber temperature may drop by more than 20-30°C. In this case it is necessary to remove the excessive amount of product from the oven and wait for the next loading until the temperature has been restored.


5) If the steam release valve is completely closed, steam will escape from the bottom of the door and the products (pizzas in particular) will remain too moist. By opening the valve completely, the products dry out too much and the efficiency of the oven is lower. You can try baking pizza with the valve one third open.


7.7. Switching Off

At the end of each working day, switch off the light switch. 


In the event of prolonged downtime (e.g. due to the summer vacations), it is recommended that the main switch on the power supply panel is switched off.


8. CLEANING

 At the end of the working day (or more often if necessary), carefully clean the baking surface and all oven parts that have come into contact with the processed products to prevent the food from decomposing and contaminating the working area and the new products to be baked.

 Cleaning must be carried out with the appliance switched off and brought back to room temperature after the power supply has been switched off by pressing the switch mounted on the power supply panel.


8.1. Cleaning of any visible parts


 The glasses are particularly sensitive to sudden changes in temperature. These changes can cause the glasses to break. Only handle the glasses and clean them with water after they have reached room temperature.

 The use of abrasive cleaning tools (abrasive sponges and the like) is not recommended, as these will remove the shine from the stainless steel parts and the glasses in the long term. The various removable parts should always be cleaned before the product residues become dry.

8.2. Cleaning of any parts made of refractory material (firebricks)

Use a small brush to remove the product residues from the refractory surfaces of the ovens. If some residues are stuck to the surfaces, gently remove them with a spatula.

 Do not use any liquids or cleaning agents: the refractory material (fireclay bricks) is porous and cannot be rinsed out. As a result, food that comes into contact with these surfaces can become contaminated.

 Do not use excessively abrasive cleaning tools, as the refractory material is fragile and may splinter or even break.

8.3. Cleaning the oven baking chamber

To clean the stainless steel or aluminum-coated baking chamber, use a soft, moistened sponge, possibly with a light, non-abrasive cleaning agent, making sure that it does not fall on the refractory surfaces. In the event of visible grease deposits, first remove them gently with a spatula.



Do not use abrasive or corrosive cleaning agents, which could dull the stainless steel and remove the protective layer of the aluminum-coated sheet, quickly making the sheet rusty.



Do not use water jets: the water can penetrate the control panel and damage it with consequent risk of electric shock and/or untimely start.

8.4. Cleaning the exterior surfaces

Use a soft, moistened sponge, possibly with a light, non-abrasive cleaning agent, to clean the external surfaces made of stainless steel and/or painted sheet metal of the control panels.



Do not use abrasive or corrosive cleaning agents that could dull the stainless steel and paintwork and later remove the paintwork, causing the sheets to rust quickly.



Do not use water jets: the water can penetrate the control panel and damage it with consequent risk of electric shock and/or untimely start.

9. MAINTENANCE

ATTENTION

These maintenance instructions are intended exclusively for use by personnel who are qualified to install and maintain electrical and gas systems. Maintenance work carried out by unqualified personnel can cause damage to the appliance, people, animals and property.

ATTENTION

To carry out repairs and tests, the fixed protective covers must be removed in most cases. This makes the live cable accessible. Before carrying out any maintenance work, make sure that the appliance's mains plug is disconnected from the power supply panel. Position the plug so that it is switched off during all maintenance work with the fixed protective covers removed.

9.1 Ordinary maintenance work

9.1.1 Replacing the lamp

Disconnect the mains plug from the power supply panel.



The seat of the lamp is located in an oven zone without insulation. This means that the outer seal of the seat reaches very high temperatures during oven operation. The lamp must therefore only be replaced when the oven is cold with the aid of protective gloves.

Loosen the screws that secure the lamp holder to the oven wall and remove the outer catch of the lamp seat. As the lamp holder is attached to this catch, care must be taken not to tear the electrical cables. The lamp must be replaced with a new lamp of the same wattage (75W) suitable for high temperatures. Refit the bulb holder cap, taking care to position the electrical cables correctly.

9.2. Error Messages

The computer control system is able to detect some operating faults. For further details, see 6.3.

9.3. Circuit diagram

Figures 10-1, 10-2, 10-3, 10-4, 10-5, 10-6 show the wiring diagrams of the Citizen 6 Modular and 9 Modular ovens in the 400Vac 3-N, 230Vac 3 and 230Vac 1-N versions.

9.4. Adaptation to the different supply voltages

ATTENTION

To adapt the device to different supply voltages that are different from the voltage specified on the device label, the following three changes must be made:

- 1) Cabling the wires of the resistors
- 2) Cabling the control panel power supply
- 3) Attaching the new label

Make these changes carefully as they are extremely important to keep the device safe.

9.4.1. Cabling the wires of the resistors

Pull the plug out of the power supply panel. Remove the fixed protective device from the control panel. Disconnect all the wires of the resistors from the remote switches and reconnect them according to the voltage and model as shown in Figs. 10-1, 10-2, 10-3, 10-4, 10-5, 10-6.

9.4.2. Cabling of the control panel power supply

Disconnect the BLUE wire (blue) from the remote switch and reconnect it according to Fig. 10-1, 10-2, 10-3, 10-4, 10-5, 10-6 depending on the voltage and model.

9.4.3. Attaching the new label

Attach an indelible label with the new details under the serial number plate. (Fig.5.3)

9.5. Exploded view drawings and spare parts list

For more difficult interventions and in case of breakage, please contact us. To facilitate troubleshooting and the possible replacement of damaged parts, you will find a list of spare parts and the exploded views with the numbers referring to the parts in the list.

The exploded views Fig.10-7,10-8 and TAB10.1 refer to the CIT 6 Modular baking module; the relationship data also applies to the other versions.

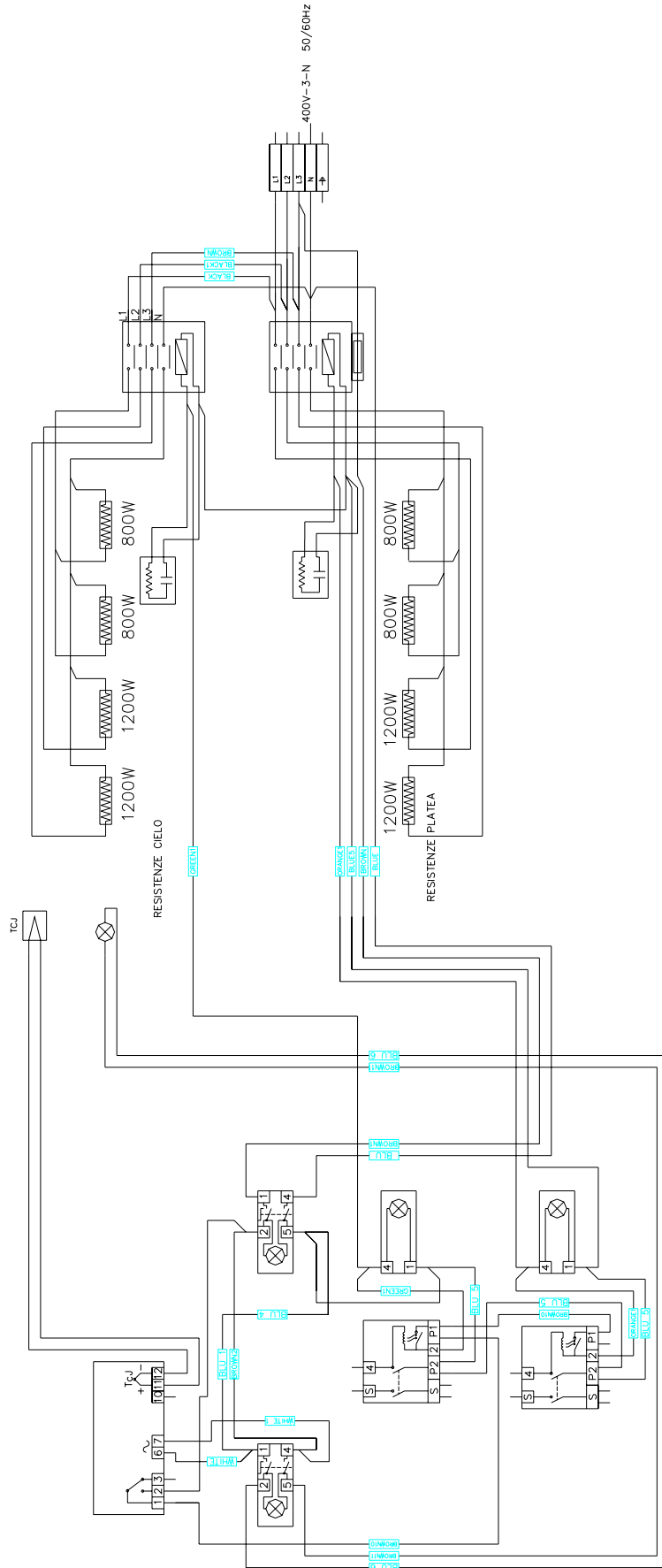
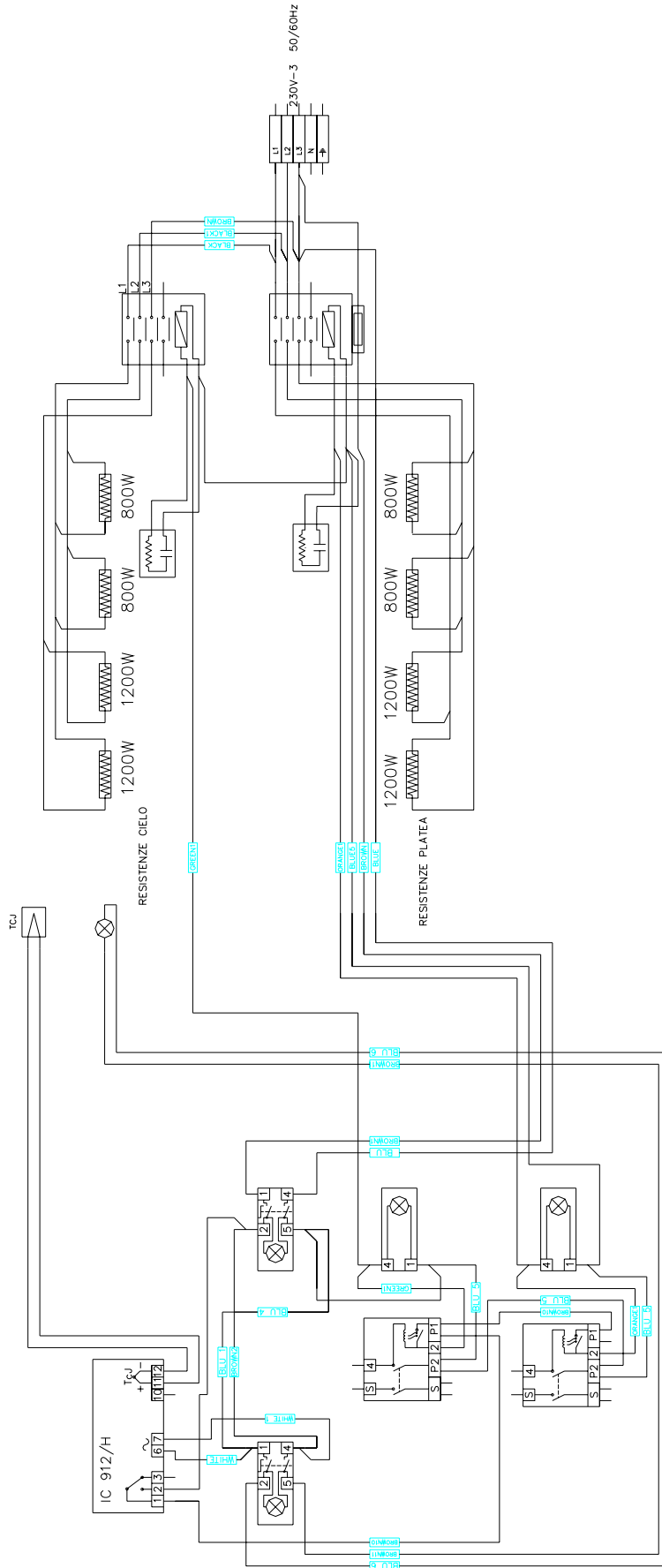
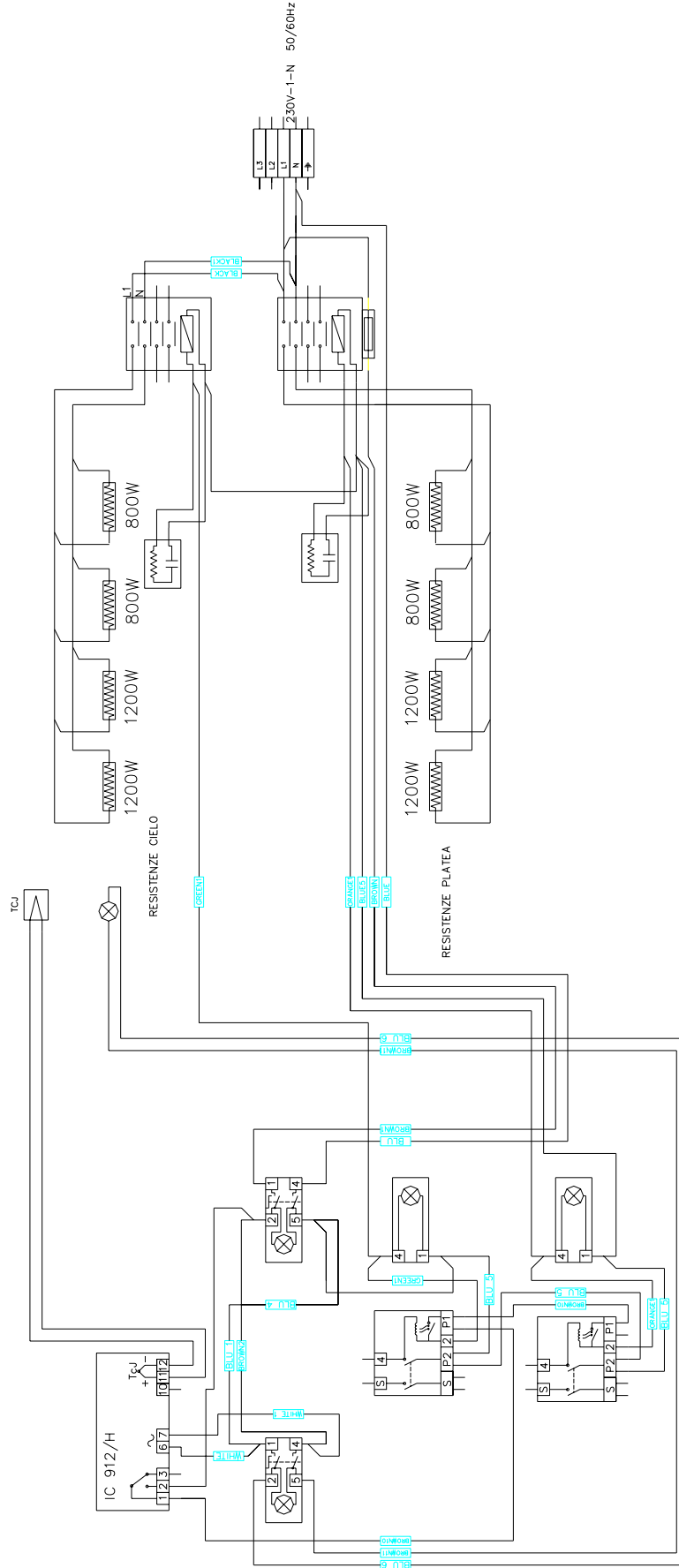
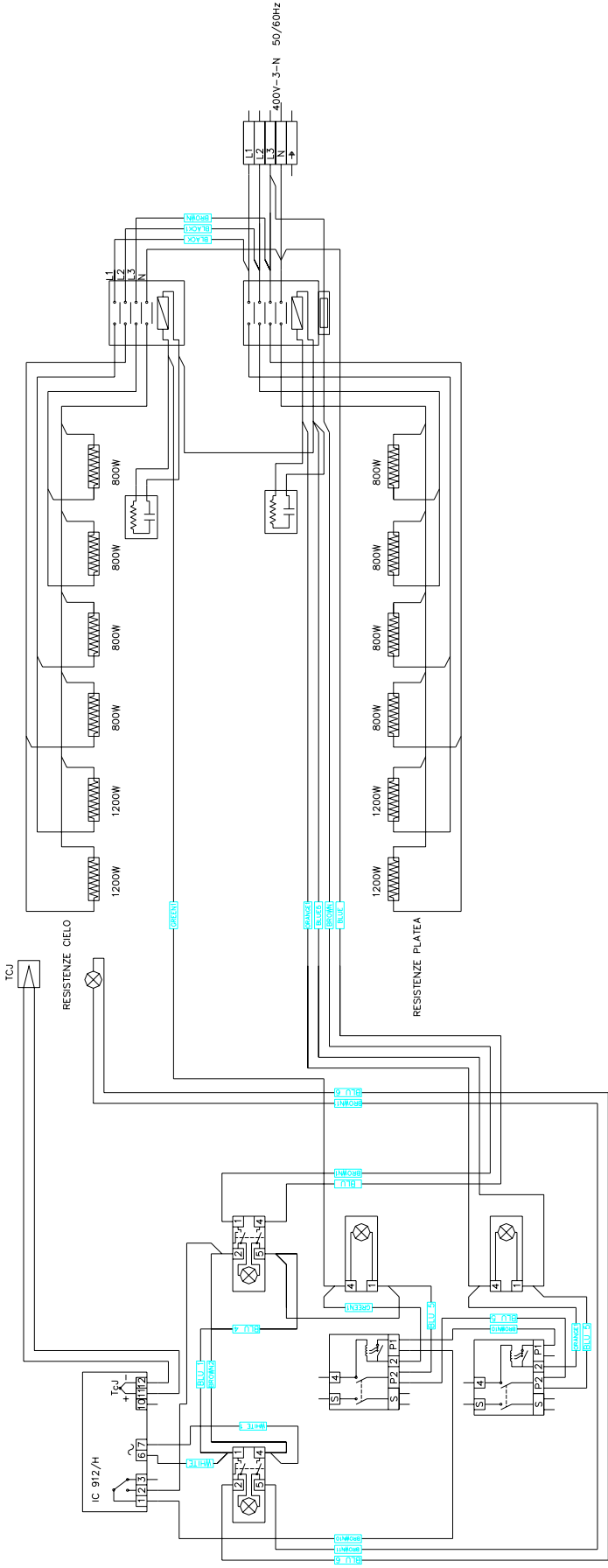


Fig.10-1 Circuit diagram, version CIT. 6 Modular at 400 Vac. 3-N







20 Fig.10-4 Circuit diagram, version CIT. 9 Modular at 400 Vac. 3-N

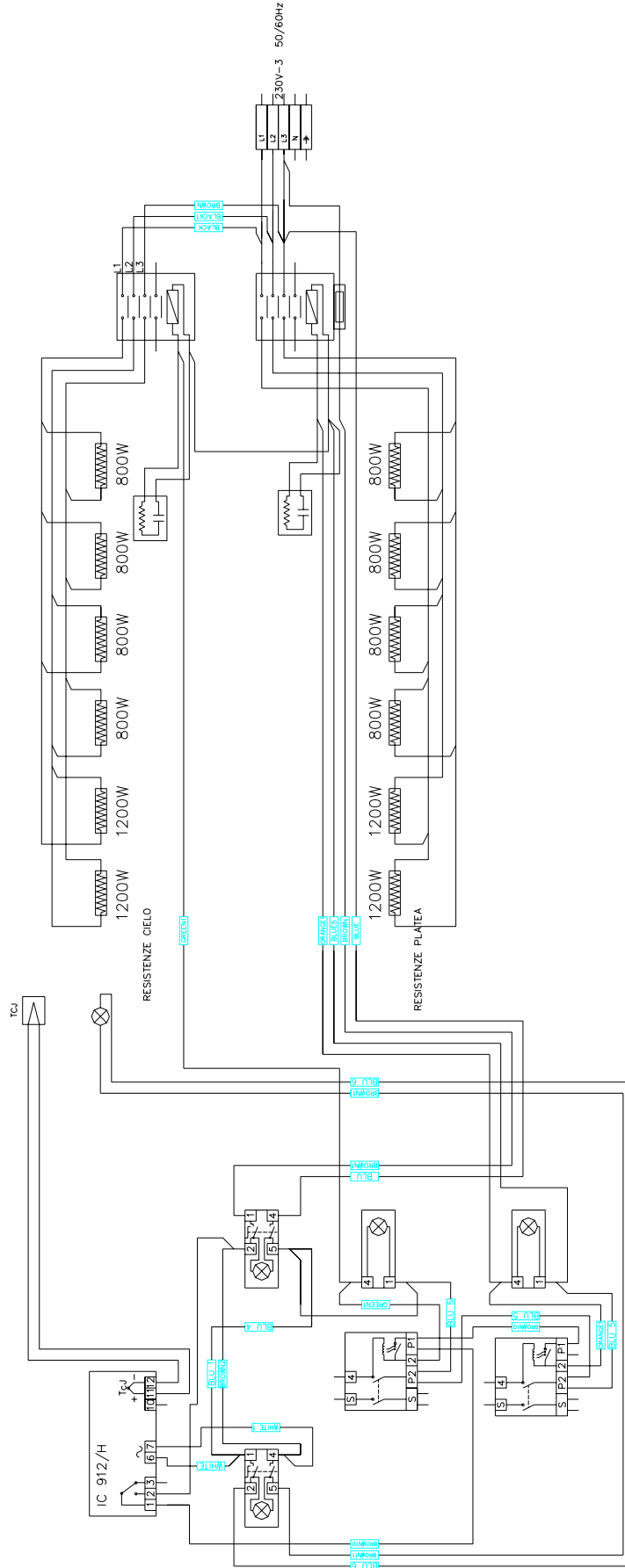
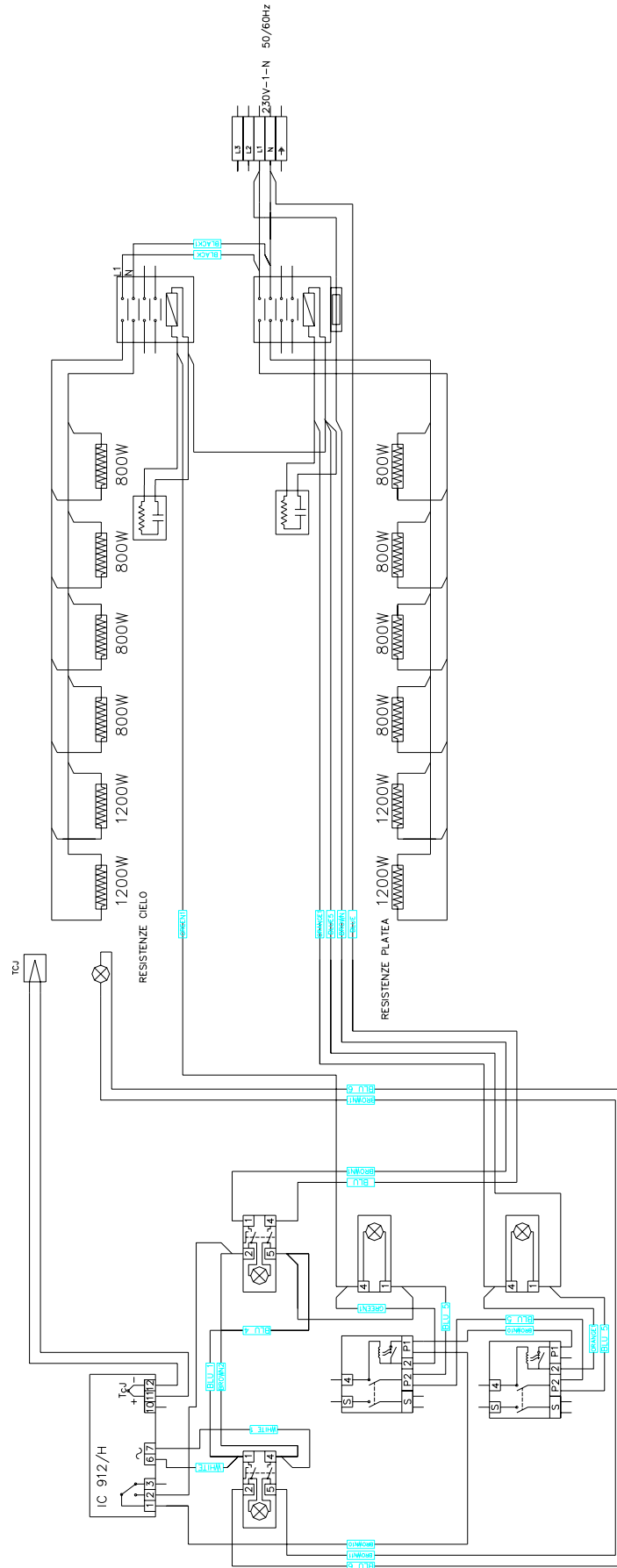


Fig.10-5 Circuit diagram, version CIT. 9 Modular at 230 Vac. 3



10. DECOMMISSIONING & SCRAPPING

Before decommissioning, disconnect the power supply and any other connections to the appliance and move the modules later using suitable handling equipment, such as forklifts, hoists, etc. When moving, the center of gravity must be taken into account (Table 5.1.), which is indicated in the ASSEMBLY section (5). The ovens are made of the following materials: stainless steel, painted sheet metal, aluminum-coated sheet metal, glass, ceramic material, rock wool and electrical parts. When scrapping, the materials must be sorted by type according to the standards in force at the place of scrapping. Under no circumstances should materials be scattered in the environment.