



**SUGAR LAMP**  
Lampada per Zucchero

## **SUGAR HEATING LAMP**

**Lampada per zucchero - lampe à sucre - Lampada para azúcar**



# SUGAR LAMP

## Lampada per Zucchero

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## 1.0 PRODUCT DESCRIPTION

Dear customer, Keep these instructions in a safe place and deliver them to any future owner.

The retail named **SUGAR HEATING LAMP** product is an electrical device whose purpose is to heat and keep isomalt at a set temperature to permit processing for pastry laboratory use.

The infrared heating body is equipped with two power levels (600-1200 W) that can be selected using the chain switch.

Mod.	Power [W]
LAMP01	1200



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## 2.0 SAFETY WARNINGS

Before using the **SUGAR HEATING LAMP**, you are required to read the operating instructions carefully, especially parts highlighted with symbols:



Information you must read



Warning

CANNOT BE HELD LIABLE FOR FAILURE TO FOLLOW THE ABOVE INSTRUCTIONS OR INCORRECT OR IMPROPER USE.

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Do not use the device near curtains, tents or other flammable materials.



Professional device intended for pastry laboratory or similar use. Keep away from children.  
The instrument should only be used by specialised operators, adequately trained on its operation.



This unit is not equipped with a room temperature control device.  
Do not use the heating device in small spaced occupied by people not able to autonomously leave the room unless they are constantly monitored.



Do not use the heating device in rooms where highly flammable materials are used (i.e. solvents)

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## General Warnings

- Do not directly expose your eyes to the radiating body for a prolonged period of time.
- Check device integrity before each use.
- Should some parts be damaged or in the event of malfunctions, directly contact the dealer.
- Only use original spare parts.
- Do not use the device outdoors.
- Only and exclusively use the device within the foreseen operating limits.
- Never leave the device unattended while in operation.
- Only insert the plug in the power socket after having completed and checking heating device and protection assembly.
- The device is equipped with a cable of suitable length for convenient connection to a power socket but short enough to avoid harmful twisting or tripping by someone.
- The device must be placed on a stable horizontal surface.
- Never use sponges or abrasive cloths to clean the device.
- Do not clean with abrasive detergents.
- Do not use fuel detergents.
- Do not leave the device unattended while in operation.
- Do not use substances or preparations other than those for which the device is intended (see Technical Specifications)
- Turn off the device and disconnect the plug from the power socket when the SUGAR HEATING LAMP:
  - Is not used.
  - Must be cleaned.
  - Demonstrates faults or malfunctions.

## Temperature hazard precautions

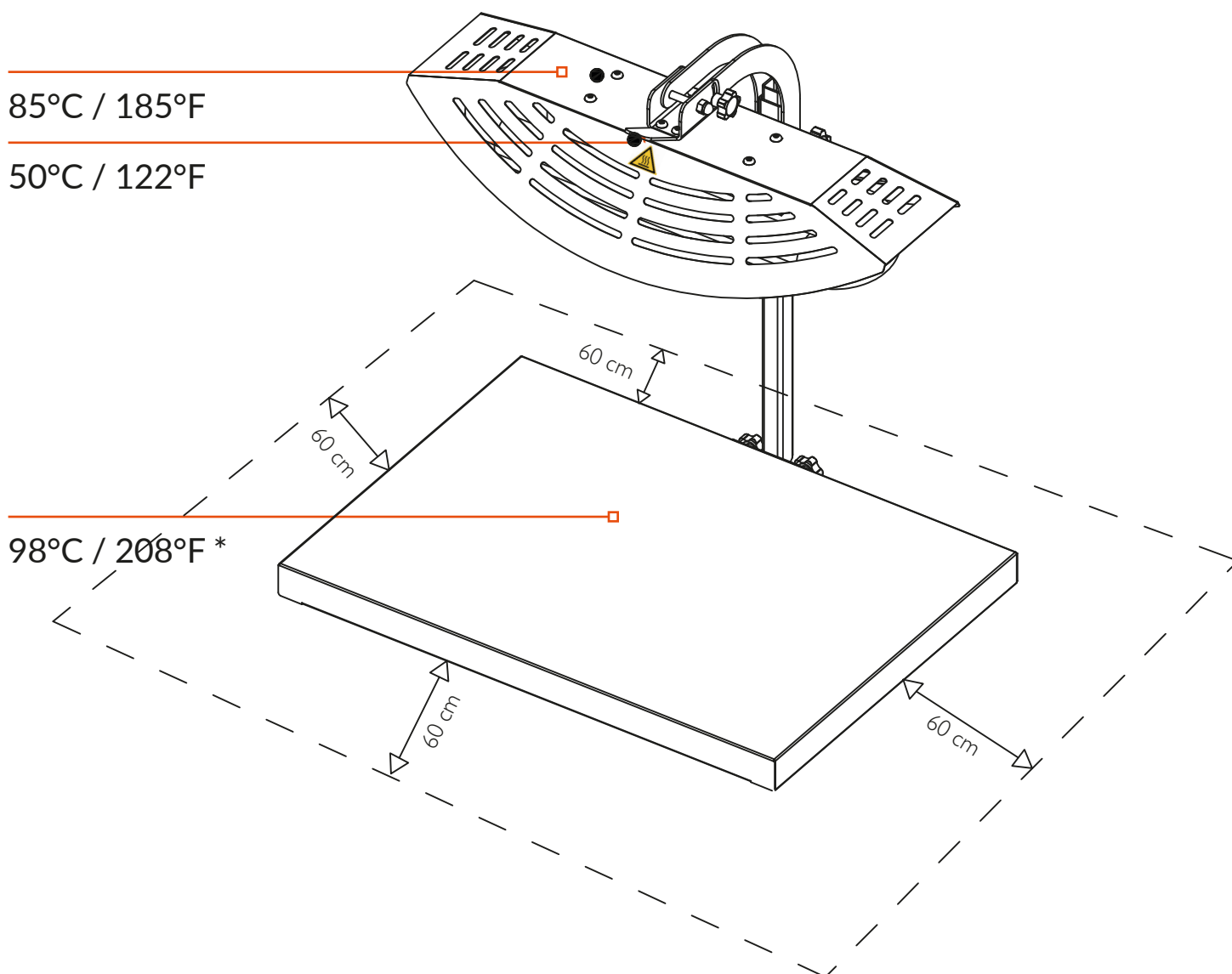
Important precautions to be strictly taken for user safety and good sugar heating lamp operation.



During use, pay the utmost attention to contact with surfaces. For these reasons, high temperature protective gloves must be worn.

- Let all parts cool before dismantling.
- Be careful of surface temperatures.

Do not place easily flammable objects closer than 600mm away



\* The indicated temperature is reached 50 minutes after turning on the device at maximum power and in the maximum lamp guard height condition.

The temperature reached by the surface varies according to these parameters:

A) Heating lamp guard height from the surface.

B) Objects placed above the surface and their colour.

We recommend using the Martellato silicone mat code SILICOPAT/3B

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## Electrical hazard precautions



Check daily that:

- the power cord is in good condition and the insulation is not damaged
- the insulating outer housing has not suffered physical or heat damage

- Before inserting the plug in the socket, make sure mains voltage is the same foreseen for the heating device and that the protection conductor connection (grounding) is efficient and reliable.
- Disconnect the power plug without pulling on the cord when the device is not used or before dismantling the various parts for cleaning.
- Do not use the device with the cable or plug damaged or in the event of faults or breaks.

For repairs or part replacements, contact  
Martellato srl customer service

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## 3.0 STRUCTURE AND OPERATING PRINCIPLES

The device is made up of:

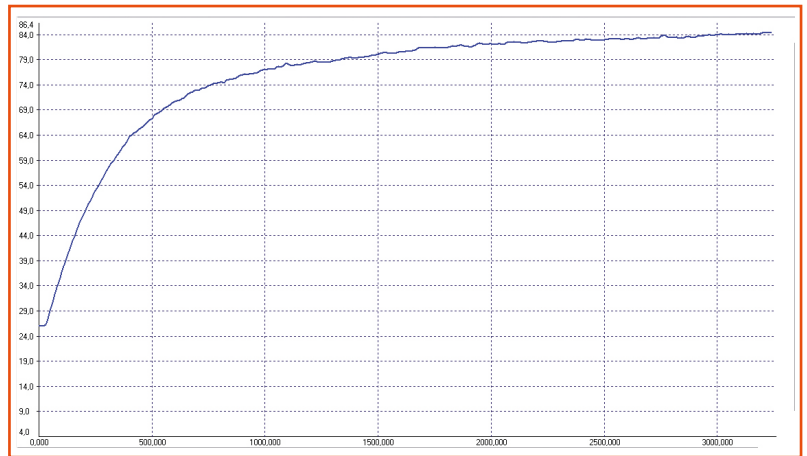
- a painted iron base, used as a work surface for sugar, using a silicone mat on this surface.
- a shot peened stainless steel rod, to be secure on the back of the base, to support the electro-lamp.
- A lamp element, made up of an infrared radiating body secured to an external protection guard.

## 4.0 TECHNICAL SPECIFICATIONS

Sugar heating lamp	LAMP01
Device scope	Heated sugar processing area
Heating	Through electric heater radiation
Power voltage	230 V <sub>AC</sub> 50 Hz single phase
Power	Switch in position 1 = 600 W Switch in position 2 = 1200 W
Maximum absorbed current	5,2 A
Electric insulation class	Class I EN 60335-1
Dimensions	63x48 h52 cm
Overall weight	12,3 Kg
Protection rating	IP 30
Materials	Painted iron and stainless steel
Temperature range	0 - 30 °C
Operating environment	Gastronomic / Confectionery laboratory products
Max environmental temperature	30 °C
Conformity	Low Voltage Directive 2014/35/EU and Electromagnetic Compatibility Directive 2014/30/EU
Applied standards	EN 60335-1:2008, EN 60335-2-30:2004

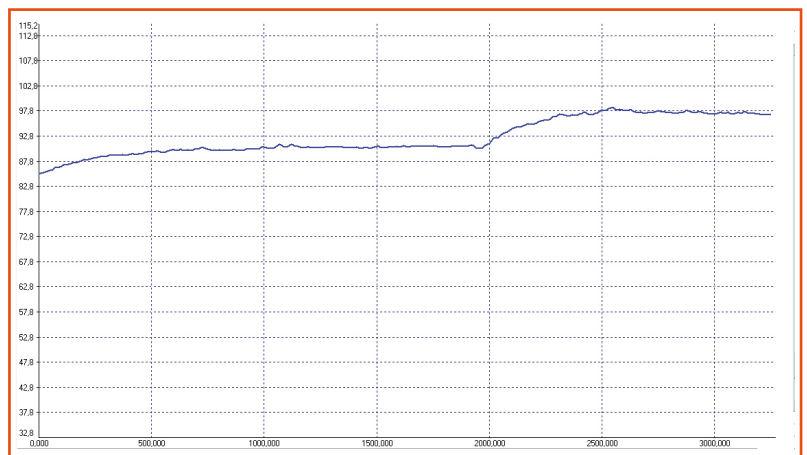
### Heating curve graph1

85°C/185°F temperature on the work surface with Martellato silicone mat code SILICOPAT/3B is reached 50 minutes after being turned on and remains practically constant during use.



### Heating curve graph2

98°C/208°F temperature on the “bare” work surface is reached 50 minutes after being turned on and remains practically constant during use.




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## 5.0 APPLICATION

The equipment is marketed only to process isomalt.  
In professional pastry or similar laboratories.

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## OPERATING LIMITS

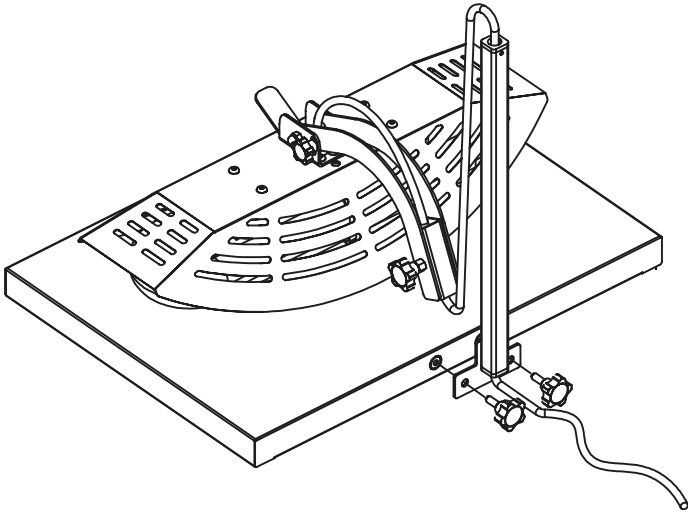
Product	SUGAR HEATING LAMP
User	Professional use
Environment	Laboratory for gastronomy confectionery preparations
Usable substances or preparations	Sugar only.
	Powdery products with grain size under 100 µm must be excluded due to the risk of fire or explosion
Unattended operation	NO



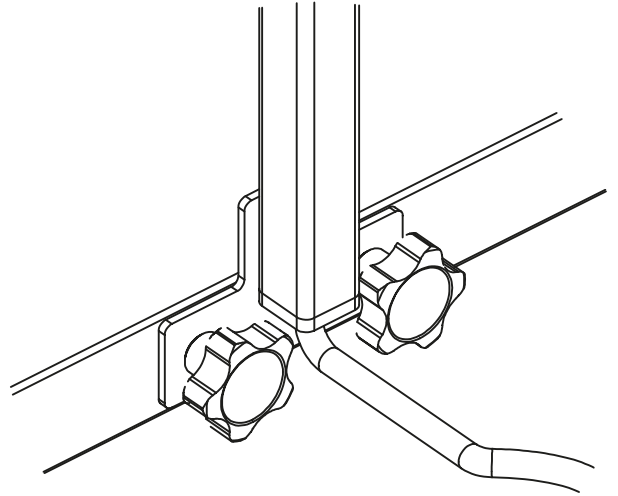
## 6.0 FIRST PREPARATION

To avoid cable damages and wear, make sure to have left the right cable length between the lamp and support tube, equal to at least 50 linear cm, before assembling the device.

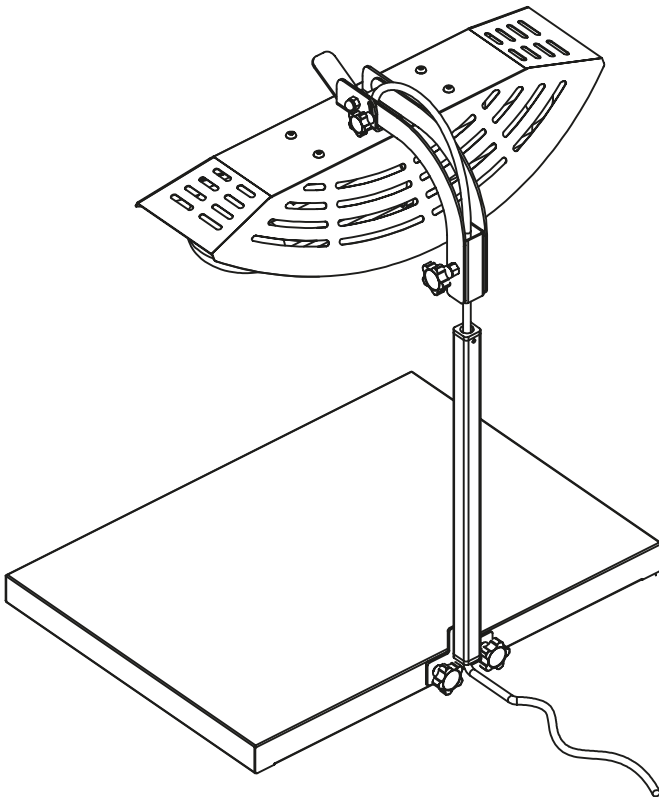
Guarantee the minimum cable curve radius equal to 50 mm to avoid damages.



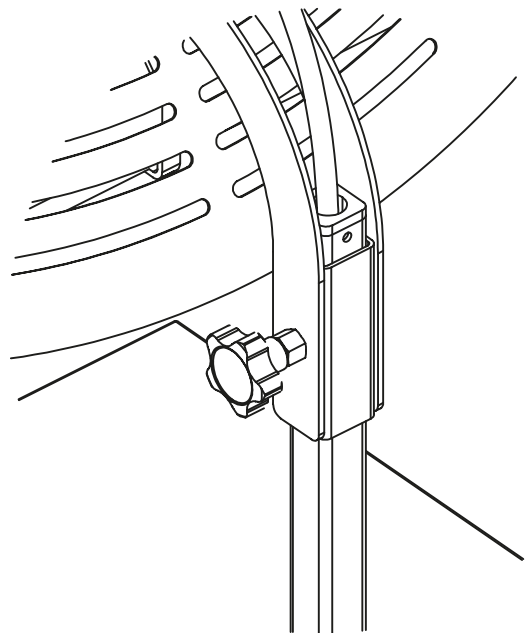
Secure the lamp body to the base, screwing in the 2 supplied M8 knobs.



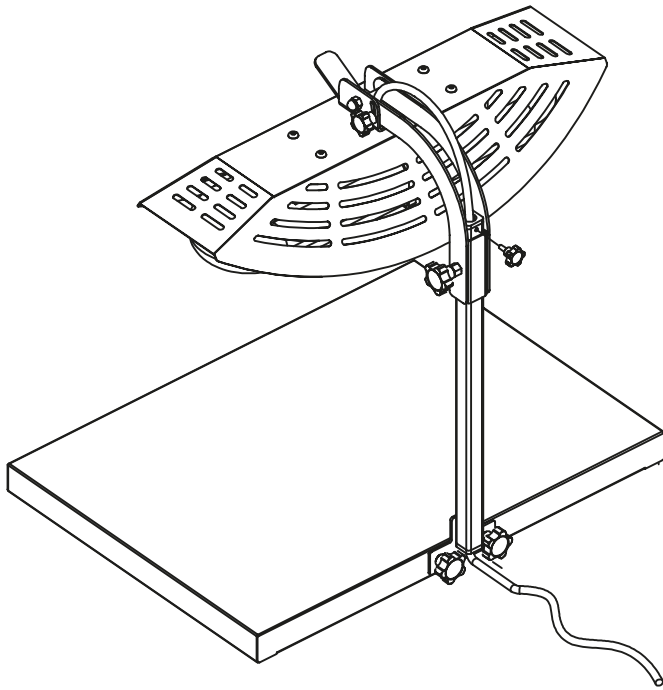
Make sure the steel tube is well-anchored to the base.



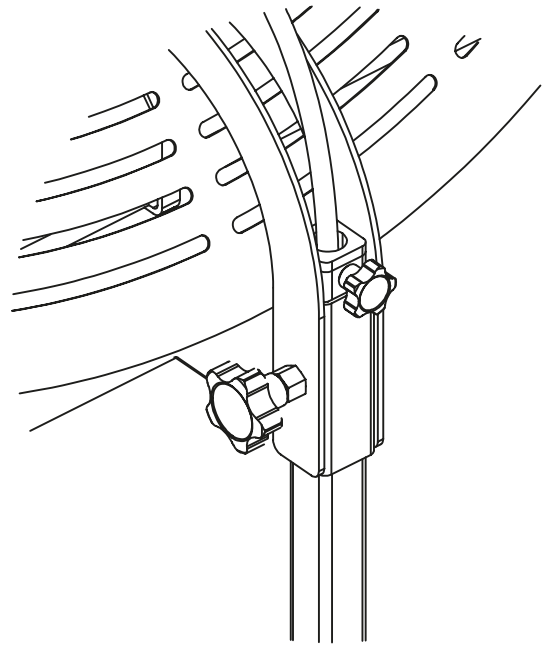
Lift the lamp body over the steel tube and slide it inside.



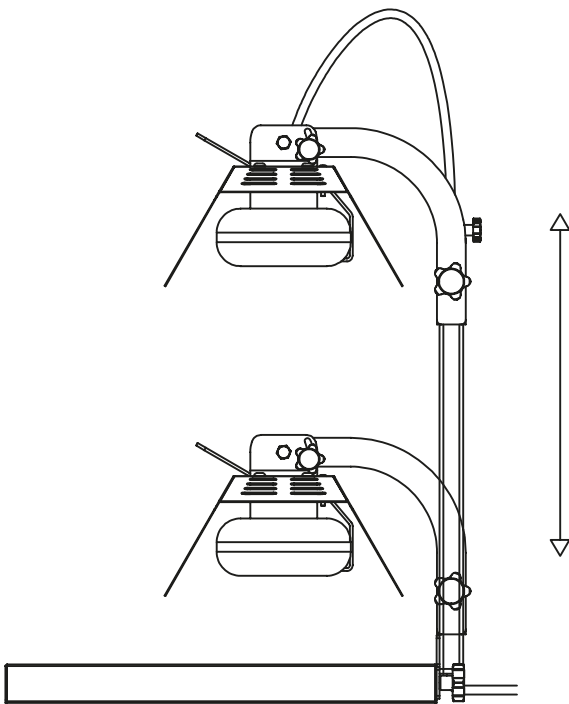
Secure the lamp body at the required height by tightening the supplied knob.



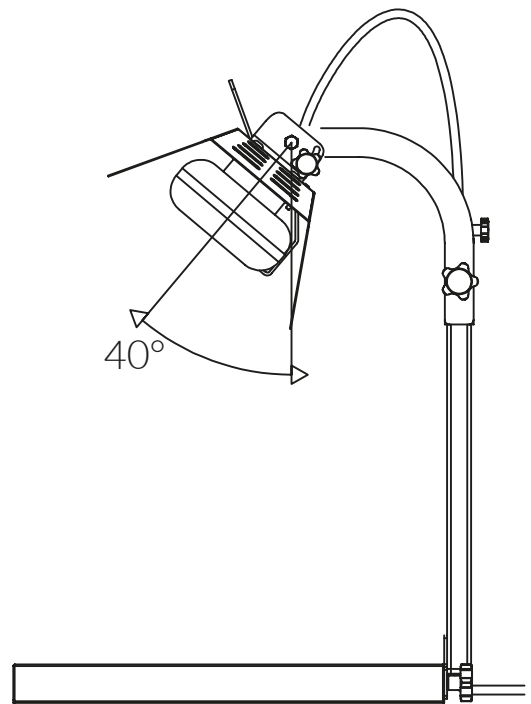
Screw the M5 knob on the back of the steel tube.



The knob ensures that the lamp body cannot accidentally slide off the support.



Vertical adjustment by sliding the lamp guard on the tube



Lamp guard tilt adjustment up to 40° towards the operator.

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## 6.1 DIRECTIONS FOR USE

Make sure assembly is correct.

Connect the power cord to a 230 V<sub>AC</sub> socket making sure grounding and 30 mA differential protection connections are fully functional and efficient.

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## 7.0 TROUBLESHOOTING

	FAULT	POSSIBLE CAUSE	REMEDY
A	The lamp connected to the power socket does not turn on.	The switch is in position 0 or off.	Check the switch position.
B	The lamp connected to the socket with switch on does not heat.	The infrared tubes may be damaged.	Contact Martellato customer service.
C	The lamp with switch in position (2) only heats with one tube	One infrared tube damaged.	Contact Martellato customer service.

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## 7.1 SPARE PARTS

For electrical or mechanical spare parts, contact the Martellato sales force or your dealer.

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## 8.0 CLEANING



Before cleaning the appliance, follow the steps below in the order given:

1. Switch the device off using its main chain switch,
2. Disconnect the power plug from the 230V<sub>AC</sub> socket,
3. Let cool for at least 30 minutes after turning it off.
4. Make sure that none of the parts are still hot: if they are, allow the unit to cool.

### Iron base cleaning:

1. use hot water and dish washing detergents.
2. dry with a soft microfibre cloth;

### Upper guard cleaning:

1. use a soft microfibre cloth;
2. be careful not to splash accessible electrical parts with water.
3. never immerse the lamp guard in water to clean it and make sure there are no residues still left on the unit before you use it again.

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## 9.0 PACKAGING, STORAGE AND TRANSPORT

The appliance comes packed as follows:

- cardboard box
- operating instructions booklet
- EC declaration of conformity



### Storage conditions

In its full packaging, the **Sugar Heating Lamp** can be stored in:

- a dry place
- with temperatures in the -5° to 40 °C range.

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## 10.0 TAKING OUT OF SERVICE / DISPOSAL

	<p>The product contains the following main kinds of material:</p> <ul style="list-style-type: none"><li>• Plastic</li><li>• Painted iron and stainless steel</li><li>• Electrical components</li></ul>
	<p>These materials must be disposed of in full compliance with current environmental regulations.</p> <p>As specified in the EC Declaration of Conformity, it meets European Directive RoHS 2011/65/EU.</p>

The **SUGAR HEATING LAMP** radiating component falls into the category of products covered by European Directive 2012/19/EU, and thus marked with the symbol:



It must be disposed of according to specific provisions relating to products classed as <large household appliances> and <small household appliances>.

You should therefore seek relevant information from the competent authorities.

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## PRODUCT COMPLIANCE AND MARKING



Keeping the nameplates described above in good condition is essential for product safety. If they have deteriorated or become illegible, please order new ones from the manufacturer.

Attached hereto is a copy of the EC declaration of conformity.

## ACCORDANCE DECLARATION UE

Martellato Srl - Via Rovigo, 1/B - 35010 Vigonza PD - Italy  
declares that the products:

**Sugar Heating Lamp** Mod:

LAMP01

Professional equipment for sugar processing  
are in compliance with the following European directives:

Low Directive Tension 2014/35/EU

Directive Electromagnetic Compatibility 2014/30/EU  
RoHS Directive 2011/65/EU

and harmonized norms CEI EN 60335-1 and CEI EN 60335-2-45

Vigonza, March 2018



Martellato Alessandro  
the only Administrator

## DICHIARAZIONE DI CONFORMITÀ CE

Martellato Srl - Via Rovigo, 1/B - 35010 Vigonza PD - Italy  
Dichiara che i prodotti:

**Lampada per Zucchero** Mod:

LAMP01

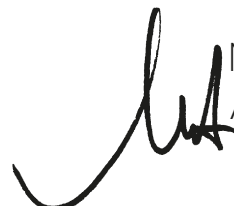
Apparecchiatura professionale per la lavorazione dello zucchero  
È conforme alle prescrizioni delle seguenti direttive europee:

Direttiva Bassa Tensione 2014/35/EU

Direttiva Compatibilità Elettromagnetica 2014/30/EU  
Direttiva RoHS 2011/65/EU

E alle norme armonizzate CEI EN 60335-1 e CEI EN 60335-2-45

Vigonza, Marzo 2018



Martellato Alessandro  
Amministratore Unico

## DÉCLARATION DE CONFORMITÉ CE

Martellato Srl - Via Rovigo, 1/B - 35010 Vigonza PD - Italy  
On déclare que les produits :

**Lampe à Sucre** Mod:

LAMP01

Équipement professionnel pour le traitement du sucre  
Il est conformément aux suivant directives européennes :

Directive Basse Tension 2014/35/EU

Compatibilité Électromagnétique 2014/30/EU  
Directive RoHS 2011/65/EU

Et des règles harmonisées des CEI EN 60335-1 et CEI EN 60335-2-45

Vigonza, mars 2018



Martellato Alessandro  
Administrateur unique

## DECLARACIÓN DE CONFORMIDAD CE

Martellato Srl - Via Rovigo, 1/B - 35010 Vigonza PD - Italy  
Declara que los productos:

**Lámpara para Azúcar** Mod:

LAMP01

Equipo profesional para procesamiento de azúcar  
cumplen con las siguientes directivas europeas:

Directiva de baja tensión 2014/35/EU

Directiva de compatibilidad electromagnética 2014/30/EU  
Directiva RoHS 2011/65/EU

Y a las normas armonizadas CEI EN 60335-1 y CEI EN 60335-2-45

Vigonza, Marzo de 2018



Martellato Alessandro  
Director único

CONSERVARE L'IMBALLO ORIGINALE PER UTILIZZARLO NEL CASO DI TRASPORTO.  
SAVE THE ORIGINAL PACKAGING IN THE EVENT OF TRANSPORT.

Prescrizioni e precauzioni da leggere e rispettare prima dell'uso.  
Conservare con cura e tenere a disposizione il presente manuale.

Requirements and precautions to read and comply before usage.  
Store with care and keep the manual available.



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LIBRETTO: Carta  
BOOKLET: Paper

Raccolta differenziata: Verifica le disposizioni del tuo comune.  
Recycling: Check the directions of your municipality.