

Leggere attentamente le istruzioni prima di installare e utilizzare l'apparecchiatura.
Read the instructions carefully before installing and using the appliance.
Vor der Installation und Nutzung des Geräts müssen die Anleitungen aufmerksam durchgelesen werden.
Lire attentivement les instructions avant d'installer et d'utiliser l'appareil.
Léanse atentamente las instrucciones antes de instalar y utilizar el aparato.



Il mancato rispetto delle istruzioni fa decadere la garanzia del fabbricante. In the event of failure to comply with the instructions, the manufacturer's warranty shall cease to apply. Die Missachtung der Anleitungen hat den Verfall der vom Hersteller gewährten Garantie zur Folge. Le non respect des instructions entraîne l'invalidation de la garantie du fabricant. La inobservancia de las instrucciones provoca la invalidación de la garantía otorgada por el fabricante.

### PIASTRE ELETTRICHE

ELECTRIC PLATES PLATTEN-ELEKTROKOCHHERD PLAQUES ÉLECTRIQUES PLANCHAS ELÉCTRICAS 0G1PE2 - 1G1PE2 0G0PE1 - 1G0PE1 0G0PE2 - 1G0PE2 2G0PE2

### MANUALE D'USO E INSTALLAZIONE

USE AND INSTALLATION MANUAL BEDIEN- UND INSTALLATIONSHANDBUCH MANUEL D'UTILISATION ET D'INSTALLATION MANUAL DE USO E INSTALACIÓN



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### **Important**

Make a daily check that the safety devices are properly installed and in good working order. Make a daily check that the safety devices are properly installed and in good working order.



# Caution - warning

The floor, near the appliance, could be slippery.



### **Important**

The necessary connections (water, electricity and gas) must be set up exclusively by suitably specialised staff, in accordance with local requirements.



### **Important**

Do not dump pollutant material in the environment. Dispose of it in compliance with the relevant laws.



### **Important**

Before carrying out any servicing procedure, activate all the safety devices provided and decide whether staff at work and those in the vicinity should be informed.



### **Important**

Before starting any cleaning operation, always turn off the gas supply tap, cut off the electricity supply using the master switch and allow the appliance to cool.



# Caution - warning

When using detergents, rubber gloves, protective mask and safety goggles must be worn in accordance with the relevant safety regulations.



## Caution - warning

Never use products containing substances harmful or hazardous for health (solvents, petroleum spirits, etc.).



### Caution - warning

Before doing any work, cut off the mains electricity supply.



# Important

Before it is put into service, the system must be tested to check the operating conditions of every single component and identify any malfunctions. In this stage, it is important to check that all health and safety requirements have been complied with in full.



# Important

Before making any type of adjustment, activate all the safety devices provided and decide whether staff at work and those in the vicinity should be informed.



# **Important**

Before carrying out any replacement procedure, activate all the safety devices provided and decide whether staff at work and those in the vicinity should be informed.

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English

Even partial reproduction of this document without the manufacturer's consent is forbidden.
The manufacturer is committed to a policy of continuous improvement, and reserves the right to update this documentation without notice provided this does not involve safety risks.

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### **INSTRUCTIONS AND WARNINGS FOR THE READER**

To find the specific topics of interest to you quickly, refer to the index at the start of the manual. This manual is subdivided into two parts.



1st part: contains all information necessary for general readers, i.e. for users of the appli-



2<sup>nd</sup> part: contains all the information necessary for special categories of reader, i.e. all skilled operators authorised to handle, transport, install, service, repair and scrap the appliance.

While users are instructed to refer to the 1st part only, the 2<sup>nd</sup> part is addressed to skilled operators. They may also read the 1st part for a more complete picture of the information provided if necessary.

### **PURPOSE OF THE MANUAL**

The manufacturer has produced this manual, which forms an integral part of the appliance, to provide the necessary information for those authorised to interact with it during its working life.



As well as adopting good practices for use, the manual's intended readers must read it thoroughly and apply its instructions to the letter.

This information is provided by the manufacturer in the original language (Italian) and is translated into other languages to meet legal and/or business requirements.

Reading this information will avoid health and safety risks to people and fi nancial losses.

Keep this manual in a clearly identified safe place throughout the working life of the appliance, so that it will always be available when required for consultation.

The manufacturer reserves the right to make changes without any obligation to provide any prior notice.

A number of symbols have been used to highlight particularly important parts of the text or important specifications. Their meaning is as defined below.

# Caution - warning

Indicates that suitable procedures must be adopted to avoid putting people's health and safety at risk or causing economic losses.

# **Important**

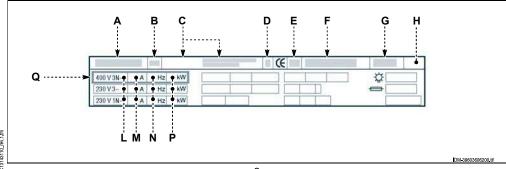
Indicates particularly important technical information which must not be overlooked.

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### **IDENTIFICATION OF MANUFACTURER AND APPLIANCE**

The nameplate shown here is fitted directly to the appliance. It contains references and all essential information for operating safety.

- A)Appliance model
- B)Type of customisation
- C)manufacturer identification
- D)Insulation class



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E) Year of construction

F) Serial number

G)Protection rating

H)Country of destination

L) Voltage (V)

M)Absorption (A)

N)Frequency (Hz)

P)Rated power (kW)

**Q)**Test voltage indicator

### PROCEDURE FOR REQUESTING SERVICE

For all requirements contact the agents or the headquarters of Angelo Po which can be found in the contacts section of the website http:// www.angelopo.com. When requesting service, state the data provide on the nameplate and provide a description of the fault.

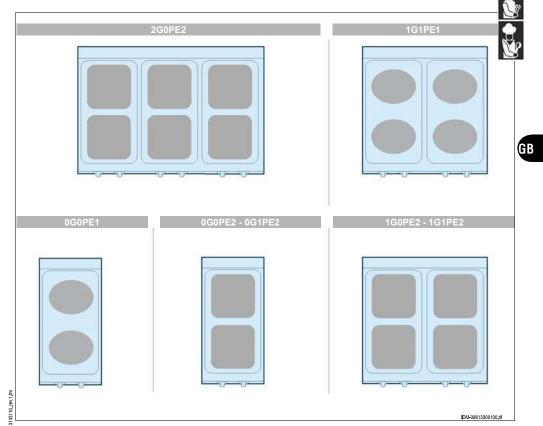
# TECHNICAL INFORMATION

2

### **GENERAL DESCRIPTION OF APPLIANCE**

The electric plates, referred to from now on as the appliance, is designed and produced for indirect food coooking in the professional catering sector.

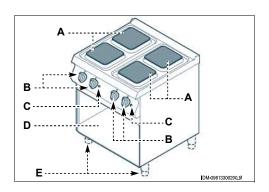
The appliance is produced in several versions to meet varying user requirements (see diagram).



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### **Main Parts**

- A)Cooking plate: constructed in cast iron.
- B)Plate control knob: sets the heating power.
- C)Power indicator: indicates that the power supply and the plate are on.
- D)Under compartment: for storing cookware and containers.
- E) Height adjustable feet: to allow perfect levelling of the appliance.



### TECHNICAL DATA

See tables and "Connection chart" at the back of the manual.

### SAFETY DEVICES

Although the appliance is complete with all safety devices, during installation and connection additional devices must be added if necessary to comply with the relevant legal requirements.

The illustration shows the position of the devices.

A)Auto-resetting thermostat: each plate is equipped with this device, which halves its power output in case of overheating. Once the problem has been resolved and the temperature has returned to normal, operation is automatically restored.



### **Important**

There are no indicator devices to signal that the thermostat has been tripped



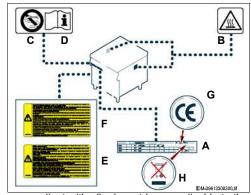
Make a daily check that the safety devices are properly installed and in good working order.

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### SAFETY AND INFORMATION SIGNS

The illustration shows the position of the signs provided.

- A)Nameplate with manufacturer and appliance
- B)Burn hazard: watch out for hot surfaces.
- C)General hazard: read the manual carefully before carrying out any procedure.
- D)General hazard: when washing the appliance do not point pressurised water jets at internal parts.
- E)General hazard: all relevant regulations must be complied with. "Install in compliance with the relevant regulations and use in well ventilated premises only".
- F) General hazard: all relevant regulations must be complied with. "No liability is accepted in case of failure to compy with the installation and commissioning instructions".
- G).CE marking: indicates that the equipment is



compliant with all relevant laws applicable to the product.

H).WEEE symbol: indicates that the appliance is subject to specific waste disposal regulations.

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### **INSTRUCTIONS AND WARNINGS FOR SAFETY**

During design and construction, the manufacturer has paid special attention to factors which may cause risks to the health and safety of the people interacting with the appliance. As well as complying with the relative legal requirements, he has adopted all the "rules of good construction practice". This information is provided to encourage users to take special care in order to prevent all risks. However, there is no replacement for care and attention. Safety also depends on all the operators who interact with the appliance.

Read the instructions provided in the manual supplied and those applied to the appliance itself with care, paying special attention to those relating to safety.



Do not modify the equipment in any way.

Never tamper with, elude, eliminate or bypass the safety devices installed. Failure to comply with this rule may cause serious risks to health and safety. Any change and/or tampering with the equipment or the security devices will invalidate the CE marking and entail the forfeiture of the guarantee off ered by the manufacturer.

Even after you have read all the appropriate documentation, if necessary on first use carry out a few trial operations to get to know the controls, especially those used for switching on and off.

Use the appliance only for the functions intended by the manufacturer. Improper use of the equipment could result in risks to the health and safety of people, damage to nearby goods and financial losses.

All maintenance work that requires precise, technical expertise or particular skills or qualifications for legal reasons, should be carried out by suitably trained and/or qualified staff and in any case with recognised experienced gained in the specific field of intervention.

To maintain hygiene and protect the food processed from all forms of contamination, all elements in direct or indirect contact with foodstuffs and all surrounding zones must be cleaned thoroughly. For these operations, use only food-approved detergents, and never use flammable products or products which contain substances harmful to health. Clean only when reasonably necessary and at the end of each session of use.

After each session of use, make sure that the control knobs have been turned off and the power supply lines disconnected.

In case of lengthy downtimes, as well as disconnecting all supply lines it is also essential to clean all internal and external parts of the appliance and the surrounding environment thoroughly, complying with the manufacturer's instructions and the relevant legal requirements.

During routine use of the appliance, the Operator's constant presence is required.

When washing the appliance do not point pressurised water jets at internal parts.

Do not leave flammable objects or materials inside or close to the appliance.



### Caution - warning

The floor, near the appliance, could be slippery.



### **Important**

The necessary connections (water, electricity and gas) must be set up exclusively by suitably specialised staff, in accordance with local requirements.

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### SAFETY WARNINGS AND INSTRUCTIONS CONCERNING ENVIRONMENTAL IMPACT

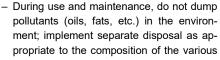
Every organisation is obliged to apply procedures to identify and monitor the effects of its operations (products, services, etc.) on the environment.

The procedures for identifying significant environmental impacts must consider the factors listed below.

- Atmospheric emissions
- Discharge of liquid effluents
- Waste management
- Soil contamination
- Use of raw materials and natural resources
- Local problems relating to environmental impact
   For this purpose, the manufacture supplies information which must be considered by all those authorised to interact with the appliance during its expected lifetime, in order to prevent environmental impact.



 All packaging materials must be disposed of in accordance with the relevant laws in the country of use.



materials and in compliance with the relevant

 If the appliance is scrapped, sort all components by characteristics and dispose of them separately The Safe Disposal of Waste from Electrical and Electronic Equipment (WEEE Directive 2002/96/ EC).



### Important

Do not dump pollutant material in the environment. Dispose of it in compliance with the relevant laws.

Under the WEEE (Waste Electrical and Electronic Equipment) Directive 2002/96/EC, when scrapping equipment the user must dispose of it at the specific authorised disposal centres, or reconsign it, still installed, to the original seller on purchase of new equipment.

All equipment which must be disposed of in accordance with the WEEE Directive 2002/96/EC is marked with a special symbol (see page 4).



### **Important**

The improper disposal of Waste Electrical and Electronic Equipment is liable to punishment under the relevant laws in the countries where the offence is committed.

Waste electrical and Electronic Equipment may contain hazardous substances with potential harmful effects on the environment and human health. You are urged to dispose of them properly.

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### **USE AND OPERATION**

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### **INSTRUCTIONS AND WARNINGS FOR USE AND OPERATION**



### **Important**

Besides being authorised and appropriately documented, and if necessary, instructed and trained, users, on first usage, have to simulate several operations to identify the controls and main functions.

Use only as intended by the manufacturer and never tamper with any device to obtain performance levels outside the rated specifications.

Before use, check that the safety devices are properly installed and in good working order.

As well as taking care to meet these requirements, users must also implement all safety regulations and read the description of the controls and the start-up procedure carefully.

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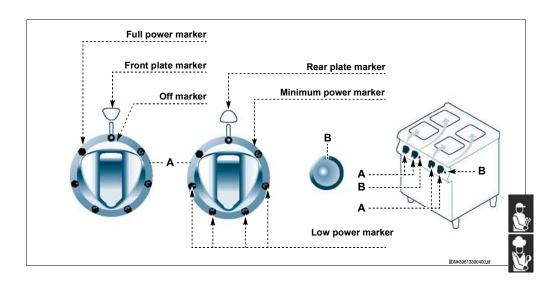
English - 6 -

### **DESCRIPTION OF CONTROLS**

The appliance is fitted with the controls for use of its main functions.

A)Plate control knob: turns the plates on and off and sets their level.

**B)Power indicator**: indicates that the power supply and the plate are on.



### SWITCHING THE APPLIANCE ON AND OFF

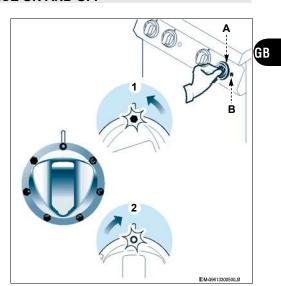
## Lighting

When first using the plate, pre-heat it at full power without a pan for around 4 minutes.

- 1 Turn on the appliance's circuit breaker to connect it to the electrical mains.
- 2 Turn the knob (A) to position 1 to turn the plate to full power. The mains light (B) comes on.
- 3 Once the plate has pre-heated, turn the knob (A) to one of the other settings, to reduce power to a lower level.

### **Turning off**

- 1 Turn the knob (A) to setting 2 to switch off the plate. The mains light (B) goes out.
- 2 Turn off the appliance's circuit breaker to disconnect it from the electrical mains.



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- 7 - English

### LENGTHY DOWNTIMES OF APPLIANCE

If the appliance is to be out of use for a lengthy period, proceed as follows.

- 1 Cut off the mains electricity supply using the appliance's master switch.
- 2 Clean the appliance and the surrounding areas thoroughly.
- 3-Spread a film of edible oil over the stainless steel surfaces.
- 4 Carry out all the servicing procedures.
- 5 Cover the appliance, leaving a few gaps to allow air to circulate.

### **INSTRUCTIONS AND WARNINGS FOR USE**

To ensure correct use of the appliance, the following rules should be adopted.

- Use only the accessories recommended by the manufacturer.
- Do not use the plate for cooking food directly
   without a pan.
  - Only use the appliance to heat pans.
  - To save energy, use thick-base, flat pans with a base slightly larger than the plate it-

self.

- Always keep the appliance and the surrounding areas clean.
- When cleaning, use only food-approved detergents.



Do not use the plates without pans; switch them off when not in use.

# **SERVICING**

5



### **INSTRUCTIONS AND WARNINGS FOR SERVICING**

Keep the appliance at peak efficiency by carrying out the scheduled servicing procedures recommended by the manufacturer. Proper servicing will allow the best performance, a longer working life and constant maintenance of safety requirements.

At the **end of each session** of use and whenever necessary, clean:

- The plate (see page 9)
- The appliance and the surrounding environment (see page 9)

Caution - warning

Before carrying out any servicing procedure, activate all the safety devices provided and decide whether staff at work and those in the vicinity should be informed. In particular, turn off the electricity supply using the circuit-breaker and prevent access to all devices which might people's health and safety at risk if activated.

Every **100 working hours** have skilled, authorised personnel carry out the following operations:

 Check that the electrical system is in good working order

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### **CLEANING INSTRUCTIONS**

Since the appliance is used for preparing foods for human consumption, special care must be paid to everything relating to hygiene, and the appliance and the entire surrounding environment must constantly be kept clean



### **Important**

Before starting any cleaning procedure, disconnect the electricity supply using the circuit-breaker and allow the appliance to cool.

The precautions which follow are also important.



### Caution - warning

When using detergents, rubber gloves, protective mask and safety goggles must be worn in accordance with the relevant safety regulations.

1 - Clean all parts of the appliance with warm water, food-approved detergents and non-abrasive materials only.

- 2 Thoroughly clean all parts which come into direct or indirect contact with foods and all surrounding areas.
- 3 After use, clean the accessories with a suitable grease-remover product. If possible, wash in the dishwasher.



### Caution - warning

Never use products containing substances harmful or hazardous for health (solvents, petroleum spirits, etc.).

- 4 Rinse surfaces with drinking water and dry.
- 5 Take special care not to damage stainless steel surfaces. In particular, avoid the use of corrosive products and do not use abrasive materials or sharp tools.
- 6-Remove the limescale deposits which may form on some of the appliance's surfaces.





### **CLEANING THE PLATE**

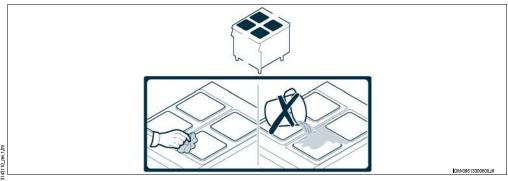
To carry out this operation, proceed as follows.

- 1 Switch the appliance off and leave it to cool.
- 2 Turn off the circuit-breaker to disconnect it from the electrical mains.
- 3 Clean the plate thoroughly with a sponge and normal detergent, rinse with plenty of water and dry.



Do not spray water onto the plates when still hot as this can damage them.

4 - From time to time, after cleaning the plates, apply a small amount of linseed oil or a similar product.



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FAULT 6

# TROUBLESHOOTING

The appliance has been tested before being put into service. The information provided below is intended to assist in the identification and correction of any anomalies and malfunctions which might occur during use.

The user can solve some of these problems himself, but for others specific technical knowledge or skill is required, and so they must only be carried out by qualified staff with recognised experience acquired in the specific sector of operation.



For all requirements contact the agents or the headquarters of Angelo Po which can be found in the contacts section of the website http://www.angelopo.com.

	Fault	Cause	Remedy
	The plates do not turn on	Electrical connection not made correctly	Check the connection of the electrical wires  Important  Contact the after-sales service
		Switch faulty	Replace the switch  Important  Contact the after-sales service
	The plates do not turn off	Component fault	Important Contact the after-sales service

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### INSTRUCTIONS AND WARNINGS FOR HANDLING AND INSTALLATION



## **Important**

All handling and installation operations should be carried out in accordance with current legislation on health and safety at work.

If necessary, the person authorised to carry out these operations must organise a "safety plan" to protect the people directly involved.

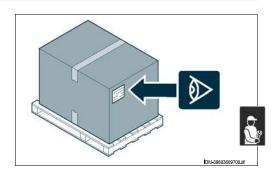
### PACKAGING AND UNPACKING

The packaging is designed to reduce space and as appropriate to the type of transport used.

To simplify transport, some components may be removed and suitably protected and packed for transport. The packaging carries all information necessary for loading and unloading.

When unpacking, check that all components are present in the correct quantities and are undamaged.

The packaging material must be properly disposed of in accordance with legal requirements.

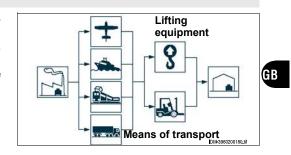


# TRANSPORT

Different means of transport may be used, depending partly on the destination.

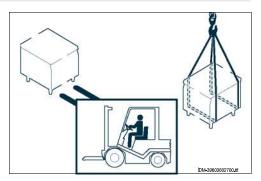
The chart shows the most commonly used alternatives.

During transport, fix the packaging to the means of transport securely to prevent undesirable shifting.



### HANDLING AND LIFTING

The appliance can be handled using fork-lift or hook equipment of suitable load-carrying capacity. Before lifting, check the position of the load's centre of gravity.



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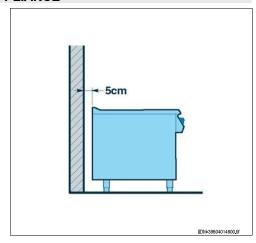
### **INSTALLATION OF THE APPLIANCE**

All installation stages must be considered right from production of the general layout. Before starting these stages, as well as deciding the place of installation, if necessary, the person authorised to carry out these operations must organise a "safety plan" to protect the people directly involved, and he must also ensure strict compliance with all legal requirements, especially those relating to mobile worksites.

The place of installation must have all the connections needed to supply the appliance and dispose of the production residues, must be suitably lit and must meet all legal health and hygiene requirements to prevent the contamination of the foods. If necessary, fix the exact position of each individual appliance or subassembly by mark coordinates to locate them correctly.



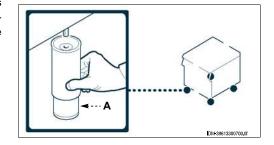
Appliances must be at some distance from the wall at least 5 cm if the wall is not designed to be resistant to a temperature of at least 150°C.



Install in accordance with the relevant legislation, regulations and specifications in the country of use.

### **INSTALLATION OF DISMANTLED PARTS**

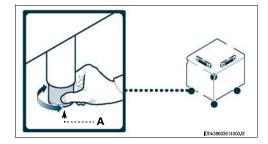
The appliance is delivered with some components dismantled and they have to be fitted during installation. Specifically, the floor-mounted feet must be fitted (A).





# LEVELLING

Adjust the floor-mounted feet (A) to level the appliance.



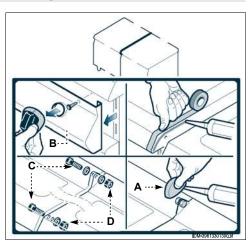
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### **ASSEMBLY APPLIANCES IN BANKS**

To assemble appliances in banks (side by side) proceed as described below.

- 1 Undo the screws and remove the control panels
- 2 Apply masking tape to the edges to be placed side by side.
- 3 Apply food-approved sealant to the edges to be placed side by side.
- 4 Place the appliances side by side.
- 5 Connect the appliance using the screws and nuts (C-D).
- 6 Remove the excess sealant and the masking tape.
- 7 Apply the sealant to the inside of the lid (A), and fit it to cover the fixing zone.
- 8 Replace the control panels (B) on completion of the operation.





# **ELECTRICAL CONNECTION (0G1PE2 - 1G1PE2)**



### **Important**

The connection must be made by authorised, skilled personnel, in accordance with the relevant legal requirements, using appropriate and specified materials. The appliance is supplied with operating voltage 400V/3N, which cannot be switched to other values (see attached wiring diagrams).

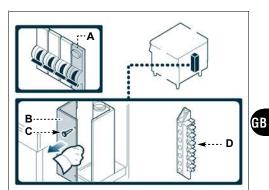


# Caution - warning

Before doing any work, cut off the mains electricity supply.

Connect the appliance to the mains electricity supply as follows.

- 1 If not already present, install a circuit-breaker (A) with overload cutout and differential safety breaker close to the appliance.
- 2 Undo the screws (C) and remove the control panel (B).



3 - Connect the circuit-breaker (A) to the terminal board (D) of the appliance as shown in the diagram and in the electrical system diagram at the back of the manual. Use a cable with at

least H05RN-F characteristics.



### **Important**

When connecting, take care to connect the neutral and earth lines.

4 - Replace the control panel (B) on completion of the operation.

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### ELECTRICAL CONNECTION (0G0PE1-0G0PE2-1G0PE1-1G0PE2-2G0PE2)



### **Important**

The connection must be made by authorised, skilled personnel, in accordance with the relevant legal requirements, using appropriate and specified materials. The appliance is supplied with operating voltage 400V/3N, which cannot be switched to other values (see attached wiring diagrams).



### Caution - warning

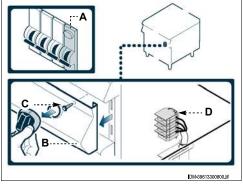
Before doing any work, cut off the mains electricity supply.

Connect the appliance to the mains electricity supply as follows.

1 - If not already present, install a circuit-breaker



(A) with overload cutout and differential safety breaker close to the appliance. 2 - Undo the screws (C) and remove the con-



3 - Connect the circuit-breaker (A) to the terminal board (D) of the appliance as shown in the diagram and in the electrical system diagram at the back of the manual. Use a cable with at least H05RN-F characteristics.



# Important

When connecting, take care to connect the neutral and earth lines.

4 - Replace the control panel (B) on completion of the operation.

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# **TESTING OF THE APPLIANCE**



### **Important**

trol panel (B).

Before it is put into service, the system must be tested to check the operating conditions of every single component and identify any malfunctions. In this stage, it is important to check that all health and safety requirements have been complied with in full.

To test the system, make the following checks.

1 - Check that the mains voltage is the same as that of the appliance.

- 2-Operate the appliance's circuit-breaker to check the electrical connection.
- 3 Check that the safety device is operating correctly.

After testing, if necessary instruct the user in all the skills necessary for putting the appliance into operation in conditions of safety, in accordance with legal requirements.

### **ADJUSTMENTS**

### **INSTRUCTIONS AND WARNINGS FOR ADJUSTMENTS**

The appliance's main functions do not require any special adjustments by specialist staff except the settings made during use by the user.

### REPLACING PARTS

### INSTRUCTIONS AND WARNINGS FOR REPLACING PARTS

The appliance does not require the replacement of operating components by specialist staff except the replacement of standard parts which can be carried out by the user.

# **EQUIPMENT DECOMMISSIONING, DEMOLITION AND DISPOSAL**

When decommissioning the appliance, a series of procedures must be carried out to ensure that the appliance and its components are not a hindrance and are not easily accessible.

To ensure that the appliance cannot constitute hazards for people or the environment, all energy sources (electricity, etc.) must be disconnected and rendered unusable, and any liquids present must be drained (lubricants, fl uids, etc.).

Place the appliance in a suitable area which is not easily accessible, with barriers to prevent anyone from accessing it.

When scrapping, sort all components by chemical characteristics and dispose of them separately in accordance with the relevant legal requirements.

# **Important**

Do not dump non-biodegradable products, lubricating oils, and non-metallic components (rubber, PVC, resins, etc.) in the environment. Dispose of them in compliance with the relevant laws.