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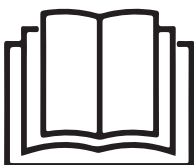
Production code : EQ-SME911-HS/DI

09/2025

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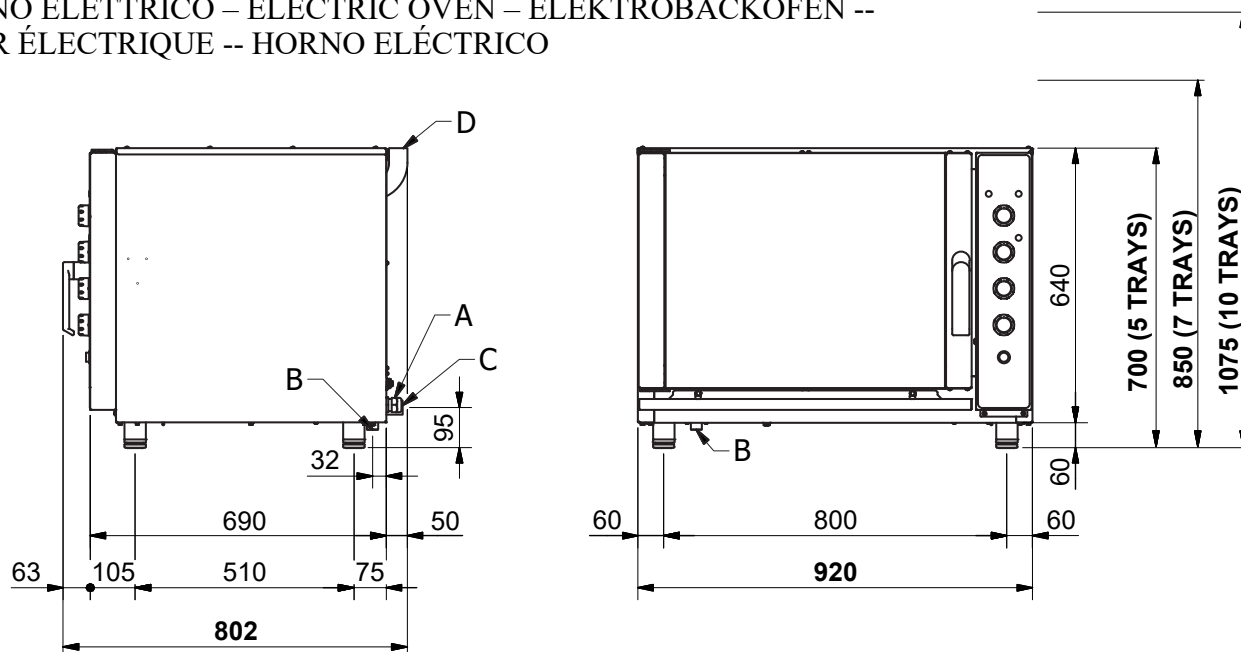
CONVECTION OVENS - INSTRUCTIONS FOR THE INSTALLATION

TRANSLATION OF THE ORIGINAL INSTRUCTIONS IN ITALIAN LANGUAGE



	EN	IT	DE	FR	ES
	Dimensions	Dimensioni	Abmessungen	Dimensions	Dimensiones
	Foreword	Premessa	Vorwort	Avant-propos	Premisa
1.0	Declaration of Conformity	Dichiarazione di conformità	Konformitätserklärung	Déclaration de conformité	Declaración de conformidad
1.1	European Directive ROHS 2012/19/UE	Direttiva Europea ROHS 2012/19/UE	Europäische Richtlinie ROHS 2012/19/UE	Directive européenne ROHS 2012/19/UE	Directiva Europea ROHS 2012/19/UE
1.2	Transport of the oven and packaging removal	Trasporto del forno e rimozione degli imballi	Transport des Ofens und entfernung der verpackung	Transport du four et élimination de l'emballage	Transporte del horno y remoción de los embalajes
1.3A	Warning for the installer	Avvertenze per l'installatore	Warnungen für den Installateur	Avertissements pour l'installateur	Advertencias para el instalador
1.3B	Control at reception	Controlli al ricevimento	Kontrollen nach Erhalt	Contrôle de réception	Control de recepción
1.3C	Handling	Movimentazione	Handhabung	Manipulation	Manipulación
1.3D	Placong	Posizionamento	Platzierung	Positionnement	Posicionamiento
1.4	General indications on the protective packing	Indicazioni generiche presenti sull'imballo	Allgemeine Hinweise auf der verpackung	Informations générales sur l'emballage	Información general sobre el envase
1.5A	Machine nameplate	Targhetta identificativa macchina	Maschinentypenschild	Plaque signalétique de la machine	placa de características de la máquina
1.5B	Gas technical data plate	Targhetta dati tecnici gas	Gastechnisches datenschild	Plaque technique gaz	Placa de datos técnicos de gas
1.6	Tecnical features	Caratteristiche tecniche	Technische eigenschaften	Caractéristiques techniques	Características técnicas
1.7	Electrical connection	Conessione elettrica	Elektrische verbindung	Connexion électrique	Conexión eléctrica
1.8	Equipotential symbol	Simbolo equipotenziiale	Äquipotentialsymbol	Symbole équipotentiel	Símbolo equipotencial
1.9	Water features	Caratteristiche dell'acqua	Wassereigenschaften	Caractéristiques de l'eau	Características del agua
2.0	Gas connection	Conessione gas	Gasanschluss	Raccordement au gaz	Conexión de gas
2.1	Connecting to the flue	Collegamento al camino	Schornsteinanschluss	Raccordement cheminée	Conexión de chimenea
2.2	Plumbing and water drainage	Collegamento idraulico e scarico acqua	Hydraulische belasting wasser ablassen	Raccordement hydraulique Drainer l'eau	Conexión hidráulica Drenar el agua
3.0	Replacing spare parts	Sostituzioni parti di ricambio	Austausch von ersatzteilen	Remplacement de pièces de rechange	Reemplazo de repuestos
3.1	Checking the functions	Controllo delle funzioni	Steuerung von funktionen	Le contrôle des fonctions	Control de funciones
3.2	Gas ovens substitution of nozzles	Forni a gas: sostituzione ugelli	Gasöfen Düsenwechsel	Fours à gaz remplacement de buse	Hornos a gas reemplazo de boquilla
4.0	Problems and solutions	Problemi e soluzioni	Probleme und lösungen	Problèmes et solutions	Problemas y soluciones
5.0	Ordinary maintenance	Manutenzione ordinaria	Routinewartung	Entretien ordinaire	Mantenimiento ordinario
6.0	Wiring diagrams	Schemi elettrici	Verdrahtungsschemata	schémas de câblage	diagramas de cableado

FORNO ELETTRICO – ELECTRIC OVEN – ELEKTROBACKOFEN --
FOUR ÉLECTRIQUE -- HORNO ELÉCTRICO



LEGEND

- A- POWER CABLE INLET
- B- WATER INLET
- C- EXHAUST
- D- CHAMBER VENT

LEGGENDA

- A- INGRESSO CAVO ALIMENTAZIONE
- B- INGRESSO ACQUA
- C- SCARICO
- D- SFIATO CAMERA

LEGENDE

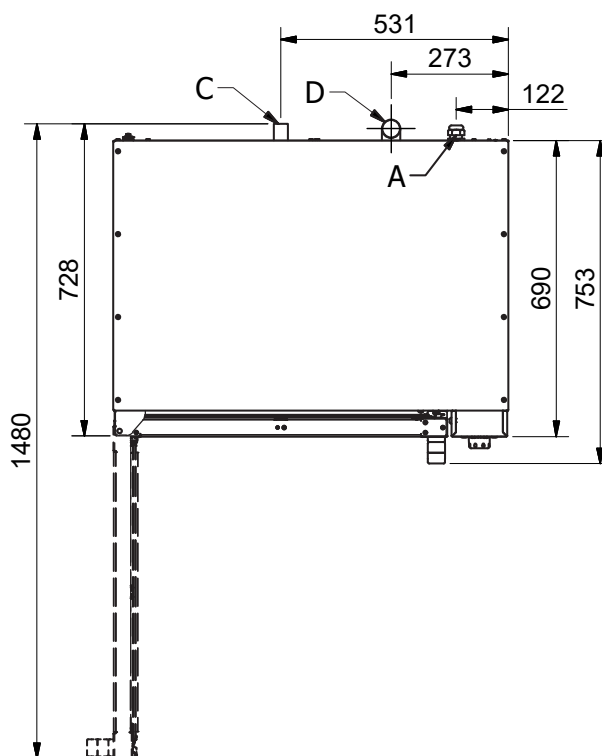
- A- EINLASS FÜR STROMKABEL
- B- WASSEREINLAUF
- C- ABGANG
- D- KAMMERENTLÜFTUNG

LÉGENDE

- A- ENTRÉE DU CÂBLE D'ALIMENTATION
- B- ENTRÉE D'EAU
- C- ÉVACUATION
- D- ÉVENT DE LA CHAMBRE

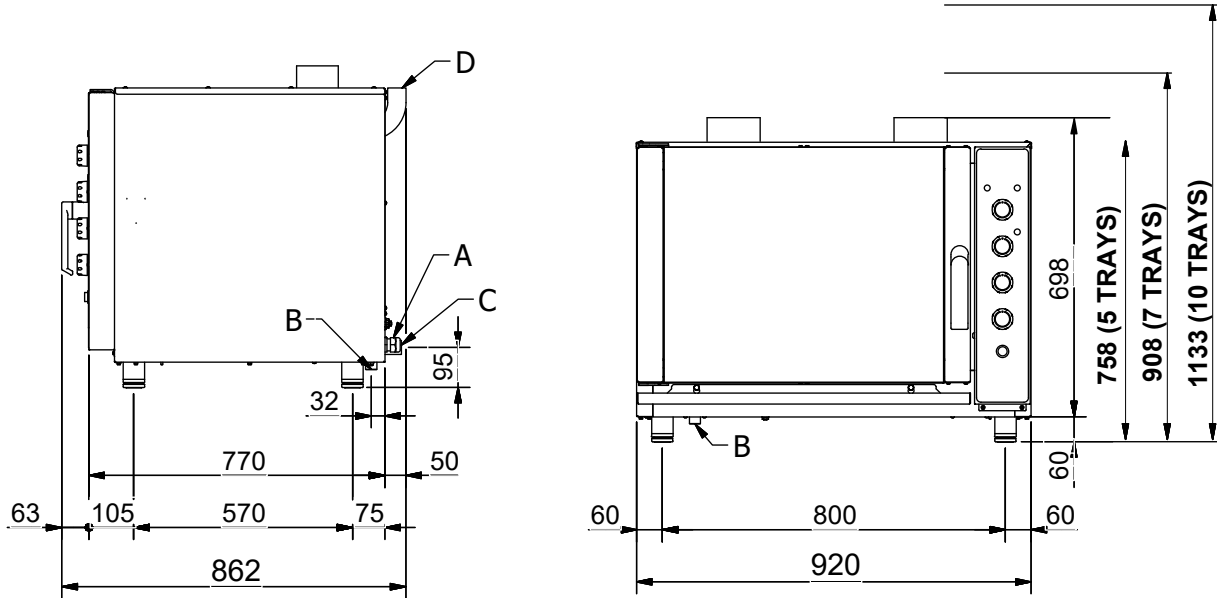
LEYENDA

- A- ENTRADA DEL CABLE DE ALIMENTACIÓN
- B- ENTRADA DE AGUA
- C- ESCAPE
- D- RESPIRADERO DE LA CÁMARA



Dimensioni	Capacità	Distanza teglie	Peso a vuoto
Dimensions	Capacity	Trays distance	Empty weight
Abmessungen	Kapazität	Einschubabstand	Leergewicht
Dimensions	Capacité	Ecartement grilles	Poids à vide
Dimensiones	Capacidad	Distancia bandejas	Peso en vacío
mm 920 x 802 x h 700	5 x 1/1 GN - 60x40	75 mm	90 kg
mm 920 x 802 x h 850	7 x 1/1 GN - 60x40	75 mm	100 kg
mm 920 x 802 x h 1075	10 x 1/1 GN - 60x40	75 mm	122 kg

FORNO GAS – GAS OVEN – GASÖFEN -- FOUR À GAZ -- HORNO A GAS



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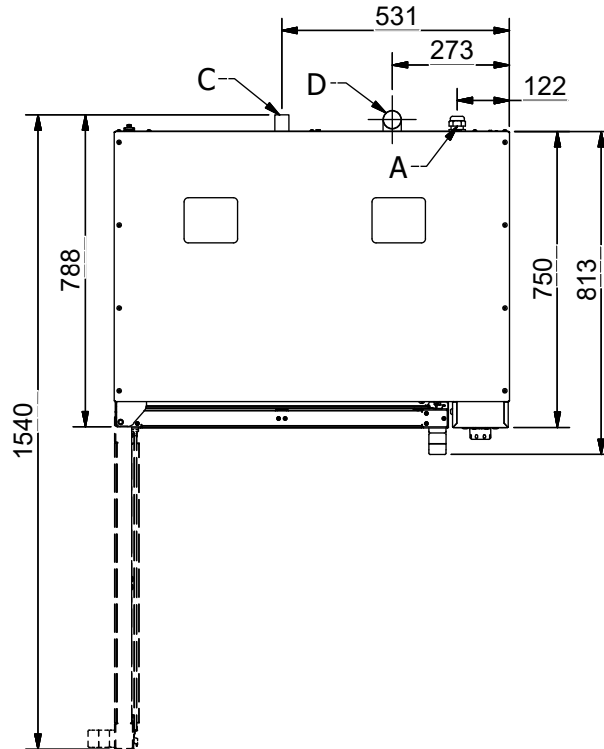
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mm 920 x 862 x h 758	5 x 1/1 GN - 60x40	75 mm	100 kg
mm 920 x 862 x h 908	7 x 1/1 GN - 60x40	75 mm	110 kg
mm 920 x 862 x h 1133	10 x 1/1 GN - 60x40	75 mm	130 kg

FOREWORD

The contents of this manual are generic and not all the functions described may be available on your product.

The manufacturer declines all responsibility for possible inaccuracies contained in this pamphlet, due to printing or copy errors. We reserve the right to make on our own products those changes to be considered necessary or useful, without jeopardizing the essential characteristics. Read the instructions for use very carefully paying particular attention to the rules concerning safety devices. This appliance must only be used for what it has been designed for and built for and that is: all baking of dishes and regenerating pre-cooked and/or frozen food.

INSTRUCTIONS FOR USE AND MAINTENANCE

- indicate that this appliance is only for professional use and that it shall be used by qualified people;
- note that those parts which have been protected by the manufacturer or his agent shall not be adjusted by the user.

WARNING!

Before making any type of connection of this equipment (electrical or hydraulic), carefully read the instructions in this manual. This manual must be carefully kept to be available for future reference by users or service technicians. Installation must be carried out by a qualified personnel only.

1.0 DECLARATION OF CONFORMITY

The Manufacturer declares that the appliances conform to the EEC norms.

They must be installed in accordance with current standards, especially regarding aeration of the premises and the exhaust gas evacuation system.

Note: The Manufacturer declines all and every responsibility for any direct damages caused by: an incorrect use, wrong installation or bad maintenance.

1.1 EUROPEAN DIRECTIVE ROHS 2012/19/UE

This appliance is marked according to the European directive 2012/19/UE on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.



The symbol on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste.

Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

1.2 TRANSPORT OF THE OVEN AND PACKAGING REMOVAL

Upon receipt of the oven and before installing it, check the packaging is intact and there are not visible damages. Also check that along with the oven you receive also the documentation, consisting of:

- Instructions for installation, use and maintenance
- Wiring diagram
- Label ISO 3864-1

Before bringing the oven to the point, where it must be installed, check the following:

The doors are large enough to allow passage of the oven

The floor supports the weight.

According to the model of oven, its dimensions and its weight, use suitable facilities to handle goods during transport and installation, able to guarantee stability in order to avoid overturning, falls or uncontrolled movements of the appliance or its components.

Keep the oven packed until you reach the site where the oven is going to be installed.

The packaging makes the handling of goods easier and protects the oven from accidental push.

During moving and installation of the oven, the installer must comply with accident-prevention regulations in force at the place of installation (use of safety shoes, gloves, etc.) Remove the packaging taking care not to damage the oven. The adhesive film, that protects the surfaces made of stainless steel can be removed also after you have positioned the oven on the corresponding stand or the support surface.



ATTENTION: Packaging materials and adhesive film are potentially dangerous.

For this reason, they must be kept out of the reach of children and properly disposed of in compliance with local directives.

You should separate packaging materials (wood, cardboard, plastic...) and dispose of them separately, in compliance with directives in force at installation site.

Note: Take the protective film off the stainless steel parts by hand before starting the appliance.

Do not use abrasive substances and/or metal objects. Clear any adhesive residues using a sponge soaked in solvent. If the oven is heated up before removing the adhesive film, the removal of the film and cleaning of residues of glue will be much more difficult.

1.3A WARNINGS FOR THE INSTALLER

Read carefully all the instructions in this manual, because they give important suggestions about the right installation, use and maintenance of the appliance.

1.3B CONTROLS AT RECEPTION

The appliance are shipped in appropriate protective packing. On arrival, check that the appliance has not incurred in transport damage and that it is complete according to the order.

In the event of visible damage immediately note the damage on the transport documents with the following wording:

RECEIVED WITH RESERVE FOR EVIDENT DAMAGE OF PACKING.

IMPORTANT:All the operations indicated below must be performed in respect of the existing safety regulations, both for the equipment in use and for the operating procedures.

1.3C HANDLING

BEFORE BEGINNING HANDLING OPERATIONS ENSURE THAT THE LIFTING CAPACITY IS ENOUGH FOR THE APPLIANCE IN QUESTION.

HANDLING with FORK LIFT or SIMILAR (A); Insert the forks into the side or back of the wooden pallet supplied with the appliance, begin lifting checking that the appliance is in stable equilibrium. Attention: when insert the lifting device, pay attention to the power supply cable and the position of the feet.

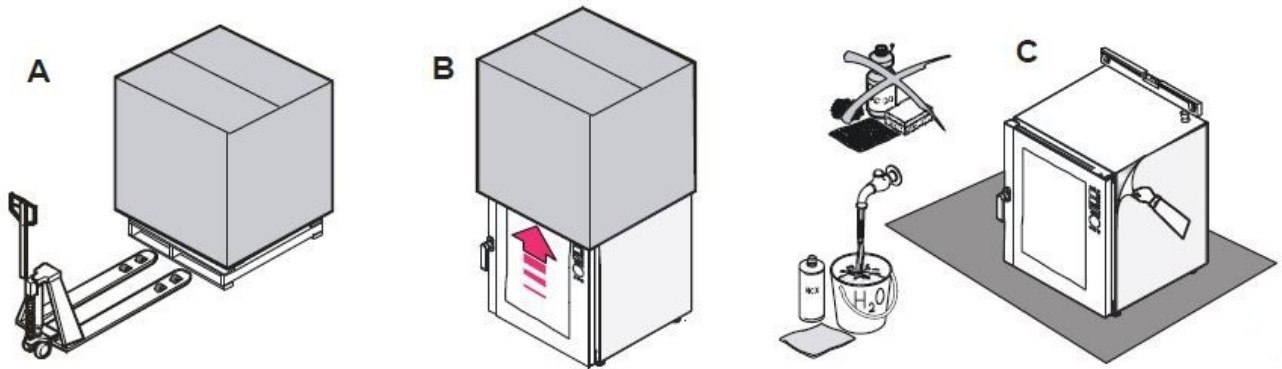
DURING HANDLING DO NOT TIP OR TURN OVER.

THE RESPECT OF THE RECOMMENDATIONS PRINTED ON THE OUTSIDE OF THE PACKING (D) IS A GUARANTEE OF A SOUND PHYSICAL AND OPERATING CONDITION OF THE APPLIANCE, ALL TO THE ADVANTAGE OF THE END-USER. THEREFORE THE FOLLOWING IS RECOMMENDED: HANDLE WITH CARE, KEEP DRY, STACKING OF OTHER OBJECTS ON THE APPLIANCE MUST BE ABSOLUTELY AVOIDED, STACKING OF OVEN IS PERMITTED, TAKING CARE OF THE MAXIMAL QUANTITY REPORTED ON THE PACKAGING (D).

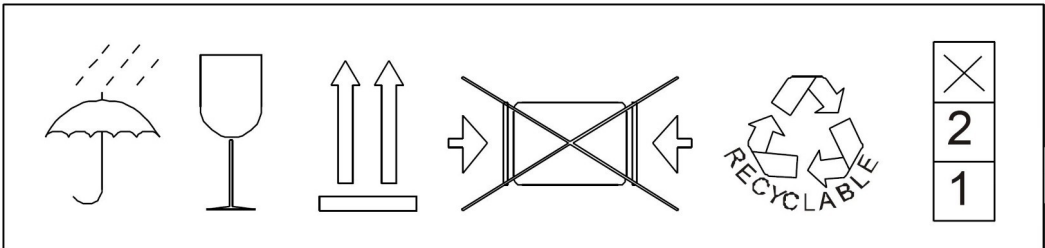
1.3D PLACING

Lift the appliance to separate it from the pallet (A). Remove the packing (B) and the protective film avoid using abrasive brushes or other damaging materials for the appliance's surfaces (C). Check that the appliance is perfectly levelled (C). Regulate the adjustable feet if it is necessary.

If you have a composition oven + neutral element, place the oven's legs in the proper place created in the top of the neutral element. Place the appliance away from heat sources and in a ventilated room. Never obstruct any air inlet on the oven in order to not compromise its performance and safety when the equipment is operating. Place the appliance in a site easy to join, so every type of maintenance, control and repair may be done easily.



1.4 GENERAL INDICATIONS ON THE PROTECTIVE PACKING



ONLY ON GAS OVEN

GB	THIS APPLIANCE MUST BE CONNECTED FOLLOWING THE NORMATIVE LAWS IN FORCE. THIS ITEM MUST BE USED IN A VENTILATED PLACE ONLY. BEFORE THE INSTALLATION AND THE USE OF THE APPLIANCE. INSTRUCTIONS MUST BE READ DOWN CAREFULLY. THIS PACKAGING HAS TO BE PROPERLY RECYCLED ACCORDING TO THE EXISTING LOCAL REGULATIONS.	CAT	GAS PREDISPOSED
		II2H3+	G20 20 mbar □ G30 28-30 mbar □ G31 37 mbar □

1.5A MACHINE NAMEPLATE









Serial Number XXXX				Ipx XX	
Code XXXX		Item XXXX		Type / Class XX	
Model XXXX		Pin XXXX		CE 1312- XXXX	
Power Input	xxxV xN	xxHz	x,xA	Electric (kW)	x,xxkW
Gas Type	Gxx - xx mbar	Gas Qty	x,xxx mc/h	Power On (kW)	xxkW
MADE IN ITALY XXXX					

Serial Number: serial number
Code: machine code
Medel: machine model
Item: business model
Ipx: degree of protection of the enclosures
Pin: machine certificate number
Type/Class: installation type
CE 1312-xxxx: entity number and year of surveillance
Power Input: power supply characteristics and absorption
Electri (KW): electrical power
Gas Type: current type configuration and gas pressure
Gas Q.ty: gas quantity consumption
Power Qm (KW): power heating part

1.5B GAS RATING PLATE

Cal	Gas	G20	G25	G30	G31				
I2E	p (mbar)	20	--	--	--	LU <input type="checkbox"/>	PL <input type="checkbox"/>		
I3B/P	p (mbar)	--	--	30	30	IS <input type="checkbox"/>	MT <input type="checkbox"/>	HU <input type="checkbox"/>	
II2H3+	p (mbar)	20	--	28-30	37	AL <input type="checkbox"/>	CY <input type="checkbox"/>	GR <input type="checkbox"/>	IE <input type="checkbox"/>
II2H3+	p (mbar)	20	--	28-30	37	IT <input type="checkbox"/>	LT <input type="checkbox"/>	PT <input type="checkbox"/>	GB <input type="checkbox"/>
II2H3+	p (mbar)	20	--	28-30	37	CZ <input type="checkbox"/>	MK <input type="checkbox"/>	SK <input type="checkbox"/>	SI <input type="checkbox"/>
II2H3+	p (mbar)	20	--	28-30	37	ES <input type="checkbox"/>	CH <input type="checkbox"/>	TR <input type="checkbox"/>	
II2H3B/P	p (mbar)	20	--	30	30	AL <input type="checkbox"/>	BG <input type="checkbox"/>	CY <input type="checkbox"/>	HR <input type="checkbox"/>
II2H3B/P	p (mbar)	20	--	30	30	DK <input type="checkbox"/>	EE <input type="checkbox"/>	FI <input type="checkbox"/>	GR <input type="checkbox"/>
II2H3B/P	p (mbar)	20	--	30	30	LV <input type="checkbox"/>	LT <input type="checkbox"/>	NO <input type="checkbox"/>	MK <input type="checkbox"/>
II2H3B/P	p (mbar)	20	--	30	30	RO <input type="checkbox"/>	SK <input type="checkbox"/>	SI <input type="checkbox"/>	SE <input type="checkbox"/>
II2H3B/P	p (mbar)	20	--	30	30	TR <input type="checkbox"/>			
II2H3B/P	p (mbar)	20	--	50	50	AT <input type="checkbox"/>	SK <input type="checkbox"/>	CH <input type="checkbox"/>	
II2E+3+	p (mbar)	20	25	28-30	37	BE <input type="checkbox"/>	FR <input type="checkbox"/>		
II2E3B/P	p (mbar)	20	--	30	30	RO <input type="checkbox"/>			
II2ELL3B/P	p (mbar)	20	20	50	50	DE <input type="checkbox"/>			
II2L3B/P	p (mbar)	--	20	30	30	RO <input type="checkbox"/>			
II2EK3B/P	p (mbar)	20	25	30	30	NL <input type="checkbox"/>			

1.6 TECHNICAL FEATURES

Trays	External dimensions W x D x H (mm)	Internal dimensions W x D x H (mm)	 kW	 kcal	Total Power (kW)	Absorbed Current (A)	Packed Volume (m ³)	Gross Weight (kg)
5 GN 1/1 60x40	920 x 802 x 700	660 x 420 x 450	 6,8		7,0 380 - 415 V 3N~ 50 Hz	13,7	0.65	90
7 GN 1/1 60x40	920 x 802 x 850	660 x 420 x 600	 9,0		9,3 380 - 415 V 3N~ 50 Hz	20,5	0.77	100
10 GN 1/1 60x40	920 x 802 x 1075	660 x 420 x 825	 13,5		13,95 380 - 415 V 3N~ 50 Hz	21,4	0.95	122
5 GN 1/1 60x40	920 x 862 x 758	660 x 420 x 450		 10,0	0,22 220 - 240 V 1N~ 50 Hz	0,90	0.75	98
7 GN 1/1 60x40	920 x 862 x 908	660 x 420 x 600		 13,5	0,33 220 - 240 V 1N~ 50 Hz	1,40	0.88	108
10 GN 1/1 60x40	920 x 862 x 1133	660 x 420 x 825		 20,0	0,45 220 - 240 V 1N~ 50 Hz	2,00	1.07	133

- It is strictly recommended to have a free space of 5 cm from the back side of the oven to the wall and from one of the two sides to the wall in order to ensure a correct and easy connection to the equipotential system and to the electrical and water system.
- It is recommended to have 4-6 cm of distance from the other appliances to guarantee a proper air circulation and avoid the near surfaces to become overheated.

1.7 ELECTRICAL CONNECTION

For the direct connection to the electric system it's necessary a device to ensure the disconnection from the electric system, with a contacts opening able to disconnect completely the electric system in the conditions of category of over voltage III, in accordance with installation regulations.

The connection must be done according to the current local regulations.

Verify that:

- Voltage and frequency correspond to those stated on the data plate of the appliance.
- The electrical plant supports the consumption of electricity of the appliance.
- The electrical plant has a grounding to the current local regulations.
- The appliance must be placed in such a way that the interlocked switched socket-outlets to the network can be easily reached.
- Type of electric cable:

Cable type	Section	Electric kW
FS180R18 FS180S18	5 x 4.0 mm ²	13,5
	5 x 2.5 mm ²	9,0
	5 x 2.5 mm ²	6,0
	5 x 2.5 mm ²	3,35

When the appliance is operating, the power supply voltage must not diverge from the value of the nominal voltage, indicated on the data plate, by more than ± 10 %.

Insert the plug in the socket only if you are sure that the socket is right for the plug. Three phases ovens are not supplied with electrical cable, therefore it is necessary to connect to the oven internal terminal board a cable of proportionate section.

Cable replacement: after opening the lower cover, placed in back side of the oven (unscrew the fixing screw), connect the conductives in accordance with the selected wiring diagram.

Fix the cable to the suitable cable gland and close the back cover.

The connection and the creation of the cable has to be done by authorized personnel.

If the cable is damaged it has to be substituted by authorized personnel.

1.8 EQUIPOTENTIAL SYMBOL



Equipotential connection is necessary when different appliances have to be connected (electrical or neutral) in an equipotential system.

1.9 WATER FEATURES

The water must be suitable to human use with the following characteristics:

Temperature: included between 15 – 20°C

Total hardness: included between 4 and 12 °f (French degrees), it is advisable to install a softener upstream from the appliance that will maintain the hardness level at the mentioned values.

Pressure: included between 150 and 250 KPa (1,5 – 2,5 bar).

Attention: higher water pressure values result in increased water consumption and can compromise the correct functioning of some components.

Maximum chloride concentration (Cl⁻): less than 150 mg/litre.

Chlorine concentration (Cl₂): less than 0.2 mg/litre.

pH: more than 7.

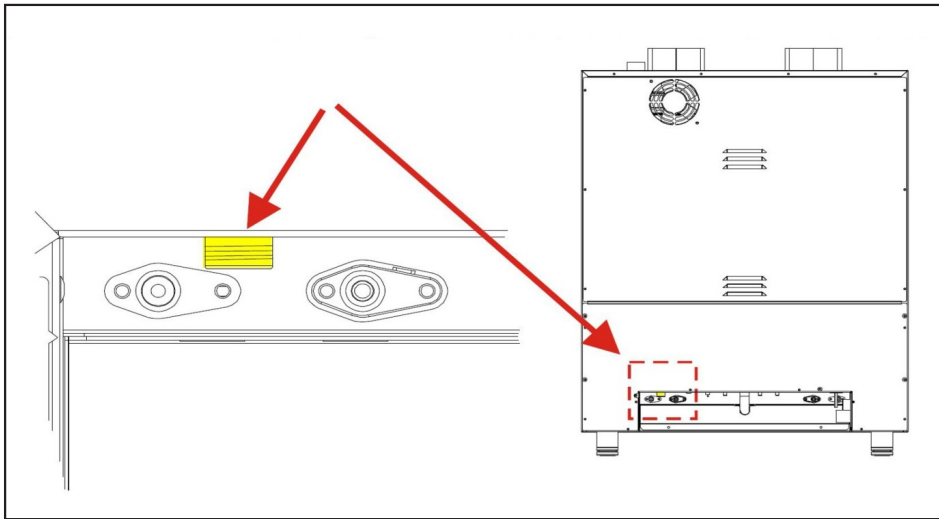
Water conductivity: included between 50 and 2000 µS/cm.

Attention: Water treatment systems that bring to different values to the ones above mentioned automatically invalidate the guarantee.The use of dosing systems designed to prevent the build-up of lime-scale in pipes (i.e. polyphosphate dosing systems) is also prohibited since it may impair the performance of the appliance.

2,0 GAS CONNECTION

The section of the enter gas tube depends on the gas type and on the consumption of the installed oven. The connection must be done according to the current local regulations.

The gas oven is equipped with a 1/2" male thread positioned in the back side of the oven (see the drawing below).



The connection has to be done with fitting adapters and gaskets appropriate for the used gas type (see technical data). A fast acting shutoff valve must be installed on the gas inlet line to the oven.

The valve must be type test approved according to the current regulations. The connections of the gas main can

material (do not use rubber hose!). Every type of chosen sealing material used for connections have to be tested and approved for this purpose. All connections between the mains and the appliance must be tested for leakage. The recommended method is to use a proprietary leak detection spray or a non-corrosive foamy liquid of any gen-

WARNING: NEVER ANY CIRCUMSTANCES TEST FOR GAS LEAKS WITH A NAKED FLAME.

be permanent or detachable; if flexible metal tube is used, this should be made of stainless and corrosion resistant eral description can simply be brushed onto the fittings: the important thing is that NO BUBBLES SHOULD APPEAR.

2.1 CONNECTING TO THE FLUE

The gas appliances are provided with a flue for eliminating the residuals of combustion.

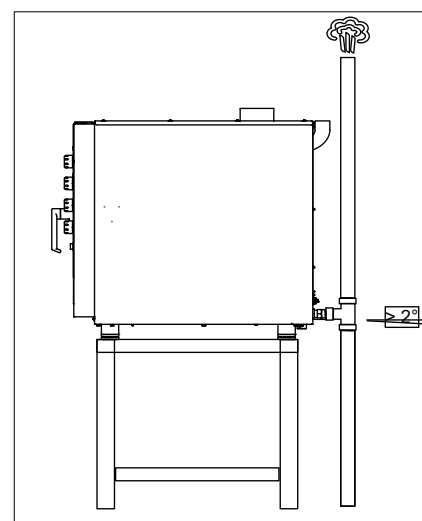
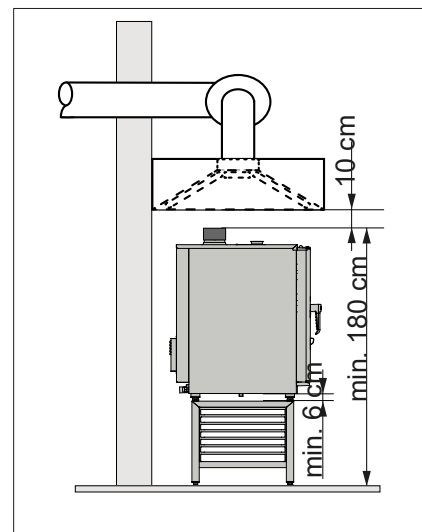
This flue must be connected as illustrated in figure as established by the installation rules.

Forced fumes evacuation type A1

The appliance is of the A1 type. It must be installed in sufficiently ventilated rooms to prevent the possibility of unacceptable concentrations of substances harmful to health in the room in which the appliance is installed, made in accordance with national and local laws and regulations in force.

Indicatively the flow rate of an air aspirator connected directly to the external environment is 35 m³/h for each kW of gas power installed.

The appliance must be installed in sufficiently ventilated rooms to ensure the air flow necessary for combustion, in accordance with the national and local laws and regulations in force.



2.2 PLUMBING – WATER DRAINAGE

Drainage for the water is at the back of the oven and must be connected directly to the end of the stainless steel drainpipe.

The drain must have no trap and be made in rigid pipes that can withstand a temperature of 110°C.

Under no circumstances must pipe diameter be reduced. The actual pipe intake.

If the drainpipe is clogged for any reason steam can escape from the door and bad smells can be created inside in the oven.

3.0 REPLACING SPARE PARTS

The replacement of damaged parts must be done only by qualified personnel. To request the manufacturer parts to be replaced must be provided the oven model and serial number.

These data can be found on the rating plate attached to the oven.

Before starting to replace spare parts make sure, for safety reasons, that the electricity main switch is off and that the water on-off valve are closed.

3.1 CHECKING THE FUNCTIONS

After completing the installation of the oven is necessary to perform a leak test to the water network.

The installer must check with suitable measurement instruments that the air noise emissions have a level of sound pressure type weighed A, less than 70 dB (A).



The label ISO 3864-1 here on the side must be stuck on a visible surface, 1,6 mt height from the ground.

On floor models, the label is already stuck in the suitable position.

On table models, the label is supplied along with the documentation and must be stuck after installation on a visible part of the appliance at 1.60 mt from the ground.

The installer must verify proper operation of the oven, providing the necessary instructions to the customer and give this instruction manual that the user must follow carefully.

IMPORTANT:

Before the operator turns the oven on and uses it for any cooking or washing cycle, it is necessary that the installer or a qualified technician checks all the connections have been done up to the instructions stated in our manual.

The technician or the installer must therefore check as follows:

- The oven must stand (horizontal position) and be fixed on a stand or a shelf, that can guarantee stability.
- Wiring connection must be effected according to the directives and the feed cable section must be no lower than the one indicated in the manual.
- Pressure and hardness of the water must comply the values indicated in this manual;
- If the oven is supplied with drain pipe, this must be connected properly and the materials used should withstand the working temperature.

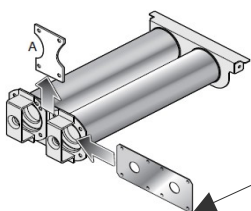
After you have checked everything, open the water on-off valve, eventually the gas on-off valve and the protection switch, all installed upstream.

The installer must check the proper functioning of the oven and give to the operator necessary instructions for a correct use of the oven, and also verify that the operator owns a copy of this manual.

3.2 GAS OVENS: SOSTITUTION OF NOZZLES

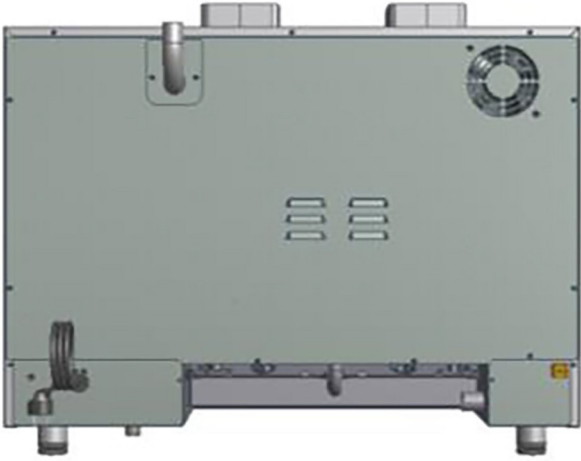
TABLE FOR NOZZLE SUBSTITUTION

OVEN MODEL			EQ-XXG-X05		EQ-XXG-X07		EQ-XXG-X10	
POWER			10KW		13,5KW		20KW	
GAS TYPE	Range da norma EN437		CONSUMPTION	NOZZLE	CONSUMPTION	NOZZLE	CONSUMPTION	NOZZLE
G20 20mabr	17-25mbar	m³/h	1,058	120	1,429	140	2,116	175
G25 20mbar	17-25mbar	m³/h	1,231	130	1,662	155	2,462	195
G25 25mbar	20-30mbar	m³/h	1,231	125	1,662	150	2,462	185
G30-31 28-30mbar 30-37mbar	20-35mbar 25-45mbar	Kg/h	0,789	80	1,065	90	1,577	110
G30-31 50bar	42,5-57,5mbar	Kg/h	0,777	70	1,049	80	1,554	90

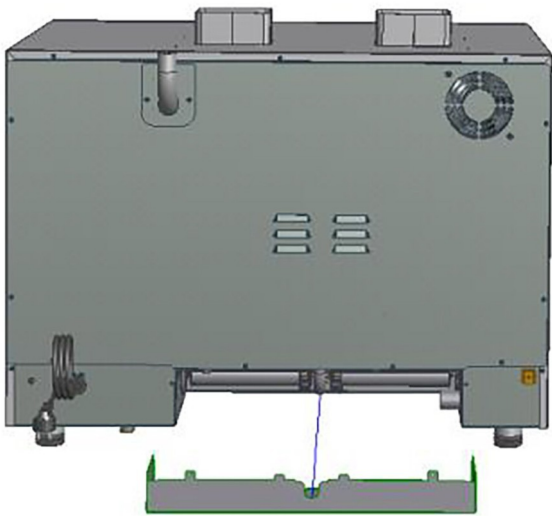


**BURNERS JOINING PLATE WITH AIR REDUCTION.
TO BE APPLIED ONLY IN THE HIGHLIGHTED COMBINATIONS**

You have to close the gas tap before make any operation.



Unscrew the screws of the cover panel of the burner.



Nozzle ----->

Gasket ----->

Remove the lower panel of the burner.



Unscrew the screws of the left and right burner.



Remove the left burner and the right one.



After removing the burners, burner nozzles unscrew the two left and two right of burner nozzles.

- Throw away the old nozzles and gaskets.
- Mount the new nozzles in the place of the old ones .
- Mount again the burners and fix them with their own screws.
- Mount the burner lower panel and fix it with its own screws.
- Open the gas tap.

4.0 PROBLEMS AND SOLUTIONS

THE OVEN DOES NOT SWITCH ON

- Check that all pole disconnection switch is switched on and that there is power (green light on)
- Set the timer
- Check if the safety thermostat has to be reset
- Check that the oven's door is closed
- Check the cooking session has been correctly set.

THE FAN SWITCHED OFF WHILE THE OVEN IS ON

Every 2 minutes the fan motor automatically reverses direction of rotation followed by a 20-seconds rest. If the last cooking session ended with the fan rest period, the next time, you switch the oven on, the motor will remain briefly switched off .

- Check that the fan is not temporarily switched off (no more than 20 seconds) due to the normal functioning of the oven.
- Check that the oven's door is closed
- Check that the vent is not obstructed.

THE OVEN CHAMBER LIGHT DOES NOT WORK

- Use heat-resistant light bulbs
- Replace the light bulbs

HUMIDITY CONTROL TUBES ARE NOT DISCHARGING WATER

- Check that the water tap is open.
- Check that the filter is not obstructed
- Check that the humidity control has been switched on

WATER FILTER

If the water supply to the oven is interrupted , check the electrovalve input filter behind the oven:

- Turn off the water tap on the rising main
- Disconnect the tube connecting the oven to the mains
- Use pliers to remove the filter located behind the electrovalve
- Clean filter of any impurities and replace it behind the electrovalve
- Reconnect the tube

RED LIGHT ALARM

Means that the burner is blocked. You have to press for 3 seconds the re-start button (see installation scheme).

5.0 ORDINARY MAINTENANCE

This section is dedicated to the end user and is important for the appliance to work correctly in the long term. A few simple operations conscientiously carried out at set periods can avoid the need of servicing by specialised personnel.

The operations to be made do not require any particular technical knowledge and can be summarised in simple controls of the appliance components.

BEFORE BEGINNING ANY TYPE OF MAINTENANCE OR CLEANING WORK ON THE APPLIANCE DISCONNECT THE MAINS POWER SUPPLY (electric, water).

OVEN'S CLEANING

ATTENTION: BEFORE CLEANING THE OVEN YOU HAVE TO ENSURE THAT THE OVEN IS COLD.

At the end of the working day, clean the oven inside and out:

1. use only warm water and soap or a neutral detergent
2. rinse with plenty of water dry thoroughly
3. dry thoroughly

All food residuals and grease must be removed from the oven each time it is used for cooking; follow the 1-2-3 indications below.

Do not use abrasive materials and other products which could be damaging for the inox surfaces.

Use only alkali based products suitable for the purpose.

Do not use high pressure water jets to clean the oven.

If the oven does not work properly, switch the oven off, disconnect the electricity and water supply and notify the technical assistance service.

For an extended period of non use we recommend to:

1. switch off the appliance by long pressing the (1) ON/OFF key
2. disconnect from all powers supply electric and water
3. leave the door ajar to avoid bad odors from forming

The appliance should be checked at least once a year by qualified and authorised personnel.