



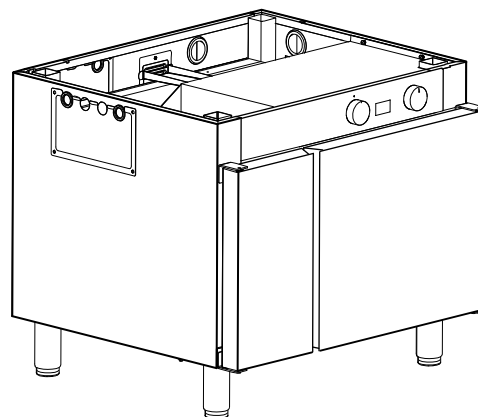
MOD: AC/AC6-10-X

Production code : 922615

01/2026

Hot cupboard

Oven support



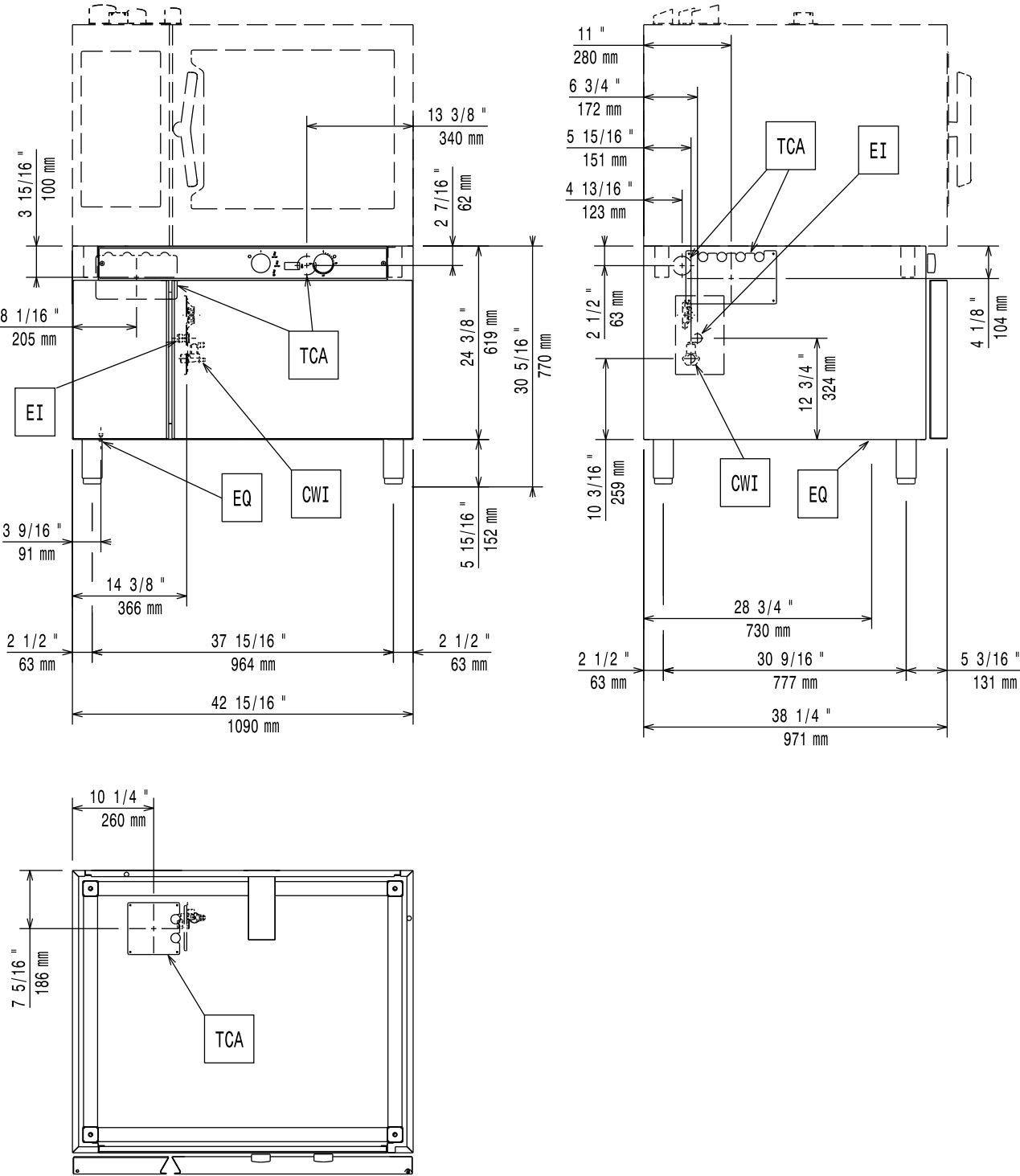
EN Instruction *



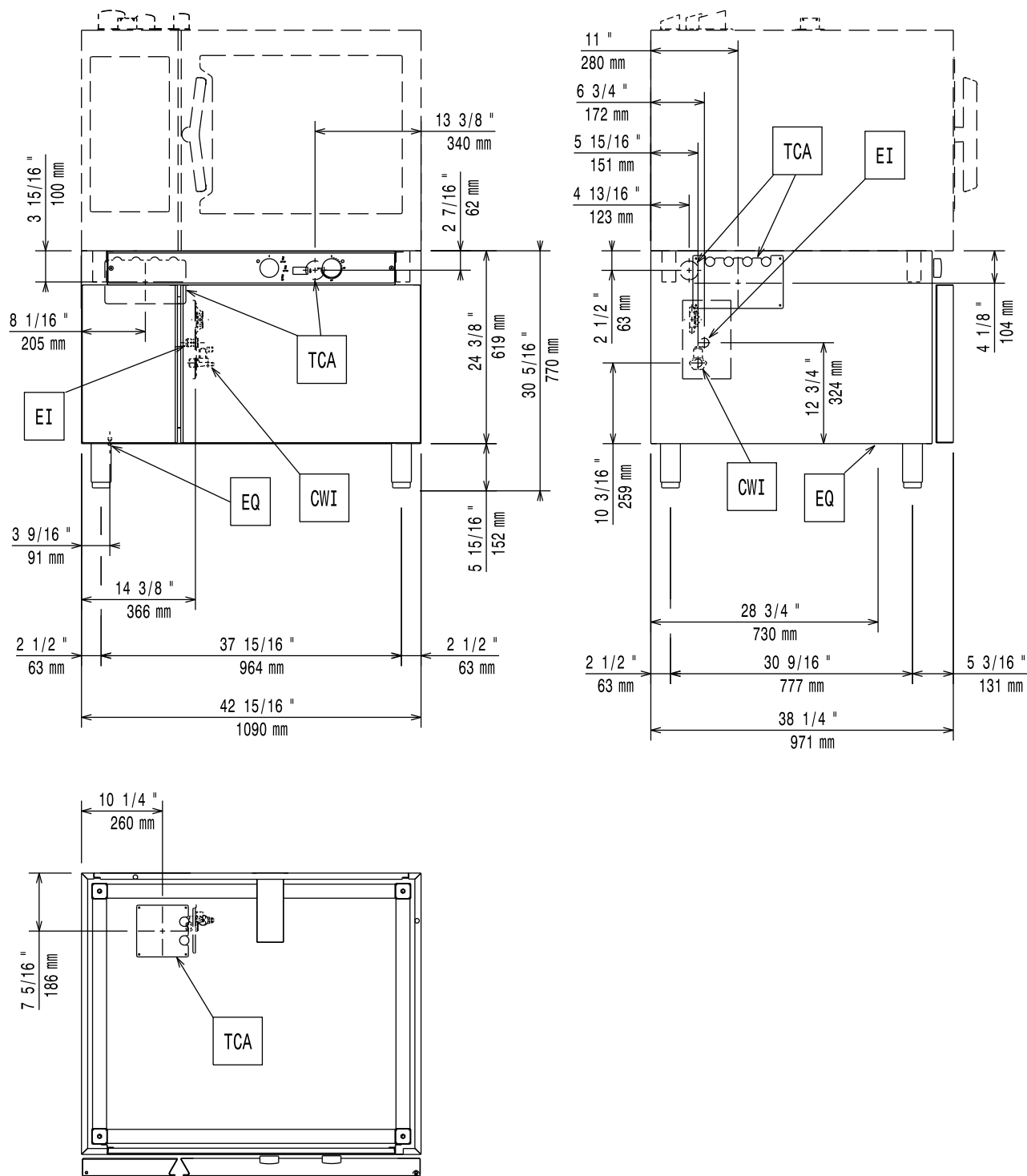
*Original instructions

595402P02- 2022.09

Model 6 – 10 GN 1/1 - Installation diagram



Model 10 GN 2/1 - Installation diagram



El = Electrical Inlet
CWI = Cold Water Inlet pipe

EQ = Equipotential screw
TCA = Technical connection area

Foreword



Read the following instructions, including the warranty terms before installing and using the appliance.



Register your product



Get hints & tips of your product, service and repair information

The installation, use and maintenance manual (hereinafter Manual) provides the user with information necessary for correct and safe use of the appliance.

The following must not be considered a long and exacting list of warnings, but rather a set of instructions suitable for improving appliance performance in every respect and, above all, preventing injury to persons and animals and damage to property due to improper operating procedures.

All persons involved in appliance transport, installation, commissioning, use and maintenance, repair and disassembly must consult and carefully read this manual before carrying out the various operations, in order to avoid wrong and improper actions that could compromise the appliance's integrity or endanger people. Make sure to periodically inform the user regarding the safety regulations. It is also important to instruct and update personnel authorised to operate on the appliance, regarding its use and maintenance.

The manual must be available to operators and carefully kept in the place where the appliance is used, so that it is always at hand for consultation in case of doubts or whenever required.

If, after reading this manual, there are still doubts regarding appliance use, do not hesitate to contact the Manufacturer or the authorised Service Centre to receive prompt and precise assistance for better operation and maximum efficiency of the appliance. During all stages of appliance use, always respect the current regulations on safety, work hygiene and environmental protection. It is the user's responsibility to make sure the appliance is started and operated only in optimum conditions of safety for people, animals and property.



IMPORTANT

- The manufacturer declines any liability for operations carried out on the appliance without respecting the instructions given in this manual.
- The manufacturer reserves the right to modify the appliances presented in this publication without notice.
- No part of this manual may be reproduced.
- This manual is available in digital format by:
 - contacting the dealer or reference customer care;
 - downloading the latest and up to date manual on the web site
- The manual must always be kept in an easily accessed place near the appliance. Appliance operators and maintenance personnel must be able to easily find and consult it at any time.

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A WARNING AND SAFETY INFORMATION

A.1 General information

To ensure safe use of the machine and a proper understanding of the manual it is necessary to be familiar with the terms and typographical conventions used in the documentation. The following symbols are used in the manual to indicate and identify the various types of hazards:



WARNING

Danger for the health and safety of operators.



WARNING

Danger of electrocution - dangerous voltage.



CAUTION

Risk of damage to the appliance or the product.



IMPORTANT

Important instructions or information on the product



Read the instructions before using the appliance



Clarifications and explanations

- Incorrect installation, servicing, maintenance, cleaning or modifications to the unit may result in damage, injury or death.
- This appliance is to be intended for commercial and collective use, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., not for continuous mass production of food. Any other use is deemed improper.
- Only specialised personnel are authorised to operate on the machine.
- This appliance must not be used by minors and adults with limited physical, sensory or mental abilities or without adequate experience and knowledge regarding its use.
- Do not store explosive substances, such as pressurized containers with flammable propellant, in this appliance or close to the appliance
- Do not remove, tamper with or make the machine “CE” marking illegible.
- Refer to the data given on the machine’s data plate “CE” marking for relations with the Manufacturer (e.g. when ordering spare parts, etc.).
- When scrapping the machine, the “CE” marking must be destroyed.

A.2 General safety

- The machines are provided with electric and/or mechanical safety devices for protecting workers and the machine itself.
- Never operate the machine, removing, modifying or tampering with the guards, protection or safety devices.
- Do not make any modifications to the parts supplied with the appliance.
- Several illustrations in the manual show the machine, or parts of it, without guards or with guards removed. This is purely for explanatory purposes. Do not use the machine without the guards or with the protection devices deactivated.

- Do not remove, tamper with or make illegible the safety, danger and instruction signs and labels on the machine.
- Place emergency telephone numbers in a visible position.
- The A-weighted emission sound pressure level does not exceed 70 dB(A).
- Turn the appliance off in case of fault or poor operation.
- Do not use products (even if diluted) containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the appliance or the floor under it.
- Do not use metal tools to clean steel parts (wire brushes or Scotch Brite type scouring pads).
- Do not allow oil or grease to come into contact with plastic parts. Do not allow dirt, fat, food or other residuals to form deposits on the appliance.
- Do not spray water or use water jets or steam cleaner.
- Do not store or use gasoline or other flammable vapours, liquids or items in the vicinity of this or any other appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Carefully avoid exposure of the equipment to ozone - do not use ozonizers in the rooms where the equipment is installed.
- Do not place flammable liquids (e.g. spirits) inside the oven during operation.
- Never check for leaks with an open flame.
- Install the appliance under conditions of adequate ventilation in order to provide a suitable air change per hour. Make sure that the ventilation system, whatever it is, always remains operational and efficient for the entire period of time during which the equipment is operating.

A.3 Transport, handling and storage

- Due to their size, the machines can be stacked on top of each other during transport, handling and storage by complying with that specified on the slip placed on the packing.
- Do not stand under suspended loads during loading/unloading operations. Unauthorised personnel must not enter the work area.
- The weight of the appliance alone is not sufficient to keep it steady.
- For machine lifting and anchoring, do not use movable or weak parts such as: casing, electrical raceways, pneumatic parts, etc.
- Do not push or pull the appliance to move it, as it may tip over.
- Machine transport, handling and storage personnel must be adequately instructed and trained regarding the use of lifting systems and personal protection equipment suitable for the type of operation carried out (e.g. overalls, safety shoes, gloves and helmet).
- When removing the anchoring systems, make sure the stability of the machine parts does not depend on the anchoring and, therefore, that this operation does not cause the load to fall off the vehicle. Before unloading the machine components, make sure all the anchoring systems are removed.
- Machine positioning, installation and disassembly must be carried out by specialised personnel.

A.4 Installation and assembly

- The operations described must be carried out in compliance with the current safety regulations, regarding the equipment used and the operating procedures.
- The plug, if present, must be accessible after positioning the appliance in the place of installation.
- Disconnect the appliance from the power supply before carrying out any installation procedure.

Electrical connection

Before connecting, make sure the mains voltage and frequency match those indicated on the appliance data plate.

- Work on the electrical systems must only be carried out by specialised personnel.
- Connection to the power supply must be carried out in compliance with the regulations and provisions in force in the country of use and means for disconnection from the supply mains must be incorporated in the fixed wiring in accordance with the wiring rules.
- The information regarding the appliance power supply voltage is given on the dataplate.
- The system power supply is arranged and able to take the actual current absorption and that it is correctly executed according to the regulations in force in the country of use.
- The connection point must have an efficient earth contact. In case of doubts regarding the efficiency of the earth wire, have the system checked by specialised personnel;
- If the power cable is damaged, it must be replaced by the Customer Care Service or in any case by specialised personnel, in order to prevent any risk.
- Verify that a safety circuit breaker is installed between the power cable of the appliance and the mains electric line. The contact opening max. distance and leakage current must comply with the local safety regulations.

Water connection (depending on the appliance and/or model)

The appliance must be connected to the water system in compliance with the current national regulations.

- The appliance must be supplied with drinking water at a pressure of 100 – 600 kPa (1,0 – 6,0 bar / 14,5 – 87psi).



WARNING

The manufacturer declines any liability if the **safety regulations** are not respected.

A.5 Positioning

- Install the appliance, taking all the safety precautions required for this type of operation, also respecting the relevant fire-prevention measures.
- Handle the appliance with care in order to avoid damage or danger to people. Use a pallet for handling and positioning.
- The installation diagram gives the appliance overall dimensions and the position of connections (gas, electricity, water). Check that they are available and ready for making all the necessary connections.
- Prevent the areas where the machine is installed to be polluted with corrosive substances (chlorine, etc.). In case such prevention cannot be guaranteed, the entire stainless steel surface has to be coated by a paraffin protective film spread by using a rag soaked with paraffin. The manufacturer declines any liability for corrosive effects due to external causes.
- The appliances are not suitable for recess-mounting. Leave a space of at least 50 between the appliance and right side and rear walls and 500 from the left wall, or in any case an adequate space to enable subsequent servicing or maintenance operations.
- Suitably insulate surfaces that are at distances less than that indicated.
- Maintain a distance of at least 100 mm between the appliance and any combustible walls. Do not store or use flammable materials and liquids near the appliance.
- Check and, if necessary, level the appliance after positioning. Incorrect levelling can cause appliance malfunctioning.

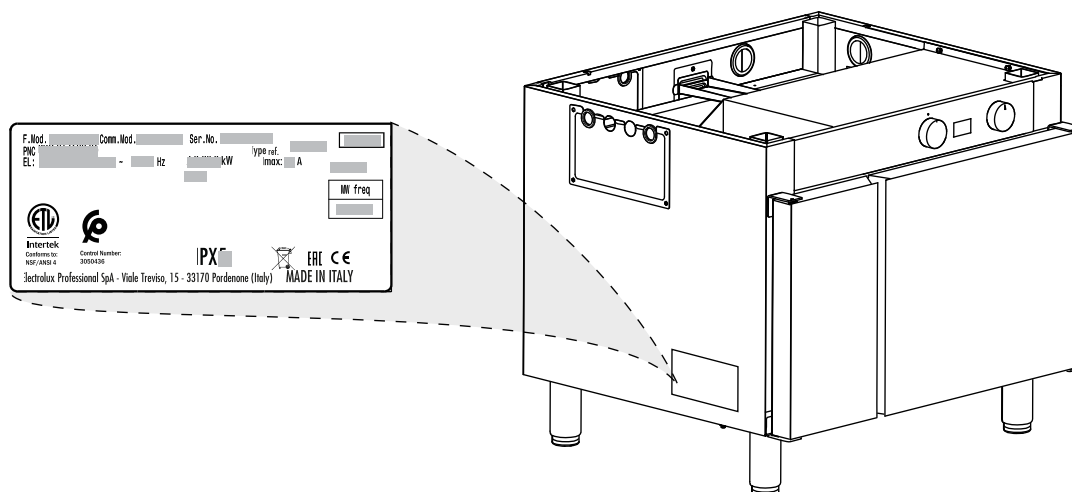
A.6 Appliance disposal

- Make the appliance unusable by removing the power cable and any compartment closing devices, to prevent the possibility of someone becoming trapped inside.

B APPLIANCE AND MANUFACTURER'S IDENTIFICATION DATA

B.1 Dataplate position

See the dataplate located on the left side to identify the appliance (see the picture below).



IMPORTANT

When installing the appliance, make sure the electrical connection is carried out in compliance with that specified on the dataplate.

C GENERAL INFORMATION

C.1 Introduction

This manual contains information relevant to various appliances. The product images in this guide are only an example.

The drawings and diagrams given in the manual are not in scale. They supplement the written information with an outline, but are not intended to be a detailed representation of the appliance supplied.

The numerical values given on the appliance installation diagrams refer to measurements in millimeters and/or inches.

C.2 Copyright

This manual is intended solely for consultation by the operator and can only be given to third parties with the permission of company.

C.3 Keeping the manual

The manual must be carefully kept for the entire life of the appliance, until scrapping. The manual must stay with the appliance in case of transfer, sale, hire, granting of use or leasing.

C.4 Recipients of the manual

This manual is intended for:

- the carrier and handling personnel;
- installation and commissioning personnel;
- the employer of appliance users and the workplace manager;
- operators for normal appliance use;
- specialised personnel - Customer Care service (see service manual).

C.5 Definitions

Listed below are the definitions of the main terms used in the manual. It is advisable to read them carefully before use.

Operator	appliance installation, adjustment, use, maintenance, cleaning, repair and transport personnel.
Operator for normal appliance use	an operator who has been informed and trained regarding the tasks and hazards involved in normal appliance use.
Customer Care service or specialised personnel	an operator instructed/trained by the Manufacturer and who, based on his professional and specific training, experience and knowledge of the accident-prevention regulations, is able to appraise the operations to be carried out on the appliance and recognise and prevent any risks. His professionalism covers the mechanical, electrotechnical and electronics fields etc.
Danger	source of possible injury or harm to health.
Hazardous situation	any situation where an operator is exposed to one or more hazards.
Risk	a combination of probabilities and risks of injury or harm to health in a hazardous situation.
Protection devices	safety measures consisting of the use of specific technical means (guards and safety devices) for protecting operators against risks.
Guard	an element of a appliance used in a specific way to provide protection by means of a physical barrier.

Safety device	a device (other than a guard) that eliminates or reduces the risk; it can be used alone or in combination with a guard.
Customer	the person who purchased the appliance and/or who manages and uses it (e. g. company, entrepreneur, firm).
Electrocution	an accidental discharge of electric current on a human body.

C.6 Responsibility

The Manufacturer declines any liability for damage and malfunctioning caused by:

- non-compliance with the instructions contained in this manual;
- repairs not carried out in a workmanlike fashion, and replacements with parts different from those specified in the spare parts catalogue (the fitting and use of non-original spare parts and accessories can negatively affect appliance operation and invalidates the original manufacturer warranty);
- operations carried out by non-specialised personnel;

- unauthorized modifications or operations;
- missing, lack or inadequate maintenance;
- improper appliance use;
- unforeseeable extraordinary events;
- use of the appliance by uninformed and / or untrained personnel;
- non-application of the current provisions in the country of use, concerning safety, hygiene and health in the workplace.

The Manufacturer declines any liability for damage caused by arbitrary modifications and conversions carried out by the user or the Customer.

The employer, workplace manager or service technician are responsible for identifying and choosing adequate and suitable personal protection equipment to be worn by operators, in compliance with regulations in force in the country of use.

The Manufacturer declines any liability for inaccuracies contained in the manual, if due to printing or translation errors.

Any supplements to the installation, use and maintenance manual the Customer receives from the Manufacturer will form an integral part of the manual and therefore must be kept together with it.

D TRANSPORT, HANDLING AND STORAGE

D.1 Introduction

Transport (i. e. transfer of the appliance from one place to another) and handling (i. e. transfer inside workplaces) must occur with the use of special and adequate means.



CAUTION

The appliance must only be transported, handled and stored by specialised personnel, who must have:

- specific technical training and experience in the use of lifting systems;
- knowledge of the safety regulations and applicable laws in the relevant sectors;
- knowledge of the general safety rules;
- personal protection equipment suitable for the type of operation carried out;
- the ability to recognize and avoid any possible hazard.



IMPORTANT

Immediately check for any damage caused during transport.
Inspect the packaging before and after unloading.

D.2 Handling

Arrange a suitable area with flat floor for appliance unloading and storage operations.

D.2.1 Procedures for handling operations

Before lifting:

- send all operators to a safe position and prevent persons from entering the handling area;
- make sure the load is stable;
- make sure no material can fall during lifting. Manoeuvre vertically in order to avoid impacts;
- handle the appliance, keeping it at minimum height from the ground.

For correct and safe lifting operations:

- use the type of equipment most suitable for characteristics and capacity (e.g. electric pallet truck or lift truck);
- cover sharp edges;
- check the forks and lifting procedures according to the instructions given on the packing.

D.2.2 Shifting

The operator must:

- have a general view of the path to be followed;
- stop the manoeuvre in case of hazardous situations.

D.2.3 Placing the load

- Before placing the load, make sure the way is free and that the floor is flat and can take the load.
- Remove the appliance from the wooden pallet, move it to one side, then slide it onto the floor.

D.3 Customer packaging checks

- The forwarder is responsible for the goods during transport and delivery.
- Make a complaint to the forwarder in case of visible or hidden damage.
- Specify any damage or shortages on the dispatch note.
- The driver must sign the dispatch note: the forwarder can reject the claim if the dispatch note is not signed (the forwarder can provide the necessary form).
- For hidden damage or shortages becoming apparent only after unpacking, request the forwarder for inspection of the goods within and no later than 15 days after delivery.

After packaging checks

1. Remove the packaging.
Take care when unpacking and handling of the appliance to not cause any shocks on itself.
2. Keep all the documentation contained in the packaging.

E TECHNICAL DATA

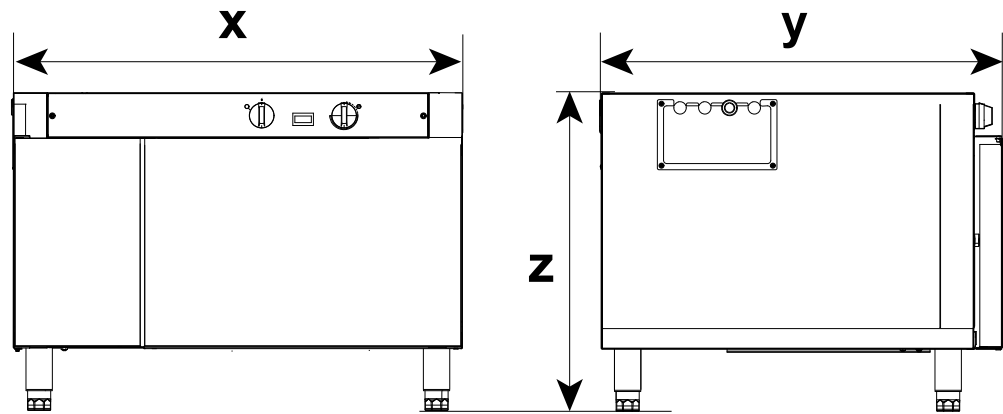
E.1 Technical data

No. of grids		MODELS		
		6 GN 1/1	10 GN 1/1	10 GN 2/1
Power supply voltage	V	220 – 230	220 – 230	220 – 230
Frequency	Hz	50	50	50
Electrical power absorbed	kW	2,55	2,55	2,55
Power supply cable section ¹	mm²	3 x 1,5	3 x 1,5	3 x 1,5

1. minimum recommended

E.1.1 Appliance dimensions

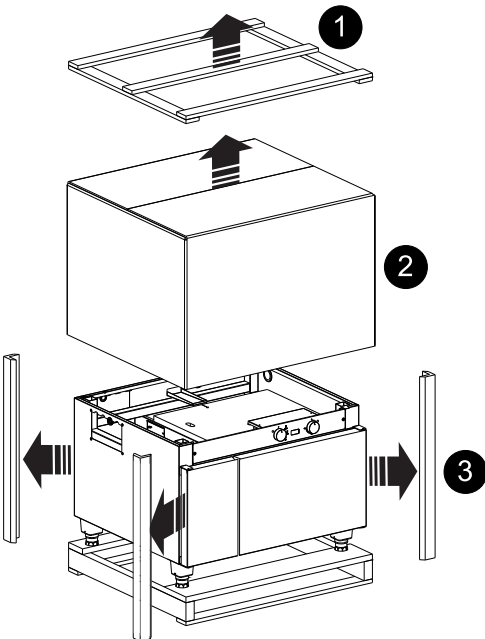
Models	Width		Depth		Height	
	x		y		z	
	mm	inches	mm	inches	mm	inches
6 grids 1/1	867	341,33	775	305,11	770	303,14
10 grids 1/1						
10 grids 2/1	1090	429,13	971	382,28	770	303,14



F INSTALLATION AND ASSEMBLY

F.1 Unpacking

Cut the strips, then:

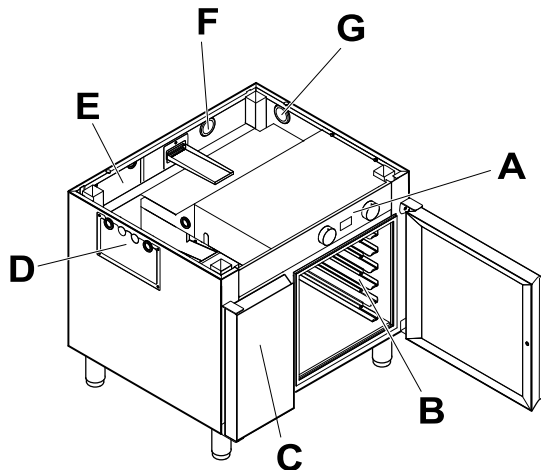


1. Remove the reinforced cardboard top;
2. Remove the cardboard box;
3. Remove the corner protectors;
4. Take the appliance to the place of installation on the pallet supplied, using a pallet truck or forklift.
If they are not available 2 people should be able to lift and carry the appliance.

F.2 Appliance overview

The cupboard is delivered already assembled in order to be joined to the appliance.

Below are illustrated the various components.



Legenda

A	⇒ control panel
B	⇒ tray support
C	⇒ technical compartment
D	⇒ lateral panel for oven connections
E	⇒ back panel for oven connections
F	⇒ rear pre-cut vent for oven drain pipe
G	⇒ lateral pre-cut vent for oven drain pipe

F.3 Installation



IMPORTANT

The hot cupboard elements must be only installed under the corresponding oven range.
The manufacturer declines any responsibility if this provision is not observed.

Installation place

The hot cupboard covers the perimeter of the oven.

- Install the appliance only in adequately ventilated premises;
- Connect the appliance in compliance with regulations in force in the country of use;

F.3.1 Electrical connection



NOTE!

The connection to the electrical power supply must be in compliance with the current national and local regulations.
The manufacturer declines any liability if the current national and local regulations and possible safety regulations are not respected.



IMPORTANT

The appliance is provided of the power cable ready for connection to the power supply system.



WARNING

Before carrying out the electric connection make sure the voltage and frequency on the data plate correspond with that of the power supply.

- Carry out the electric connection according to the enclosed electric diagram or as shown in the data plate placed near the connection terminal board.

- Connect the appliance to the power supply in a permanent way. The connection must be carried out with a H05 RN-F type cable.

Place a multipolar switch between the appliance and the mains, with a contact opening distance of 3 mm and an appropriate capacity (for ex. magnetothermic switch).

This switch must be installed in the building's permanent electrical system and near the appliance.

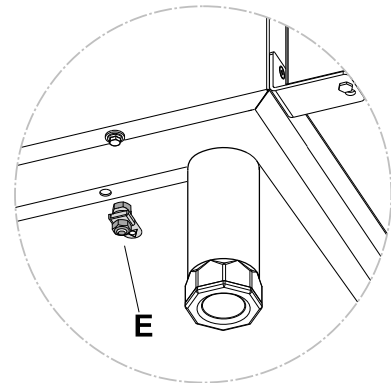
- The power supply cable must be installed in a metal or rigid plastic pipe.

Should the connection be carried out through an existing wire, the installation pipe must not be placed inside the appliance.

Furthermore, be careful there are no burrs on the pipe.

- Connect the appliance to an earth outlet
- The appliance must be included in an equipotential system.

This connection is made with the setscrew "E" marked , located under the appliance near the left front foot. The equipotential wire must have a section of at least 10 mm².



- Place a three-pin plug fitted for the load of the appliance to the end of the power supply cable or
- Connect it to a circuit breaker.

F.3.2 Water connection



NOTE!

Water connection must be carried out in compliance with the regulations and provisions in force with the country.



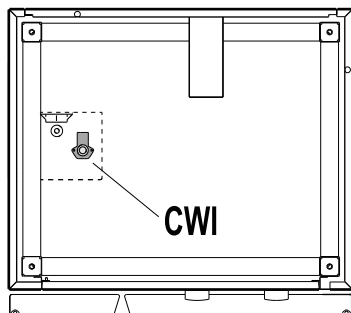
IMPORTANT

The appliance is provided of the water pipe, ready for connection to the water supply system.

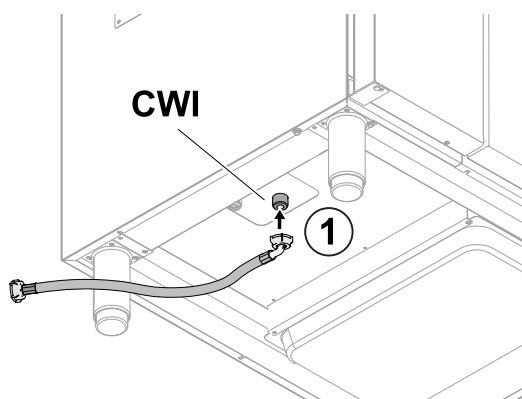
- Before connecting the filter, let a certain quantity of water flow in order to drain the pipe from any ferrous slags.
- The water inlet for the humidification must be supplied with drinking water and a pressure value between 100 – 600 kPa (1,0 – 6,0 bar / 14,5 – 87psi).
- Connect the water inlet pipe ("CWI") to the distribution network by means of a mechanical filter and cut off tap.

6 – 10 GN 1/1 model

1. Connect the water hose to the cold water inlet **CWI** of the heated base (see following figures).

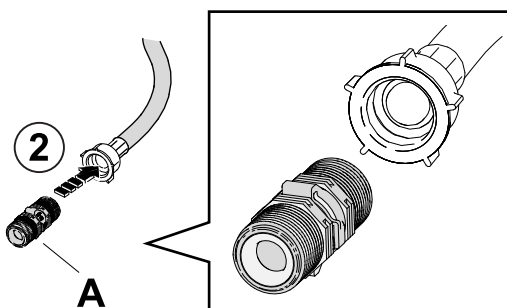


Top view

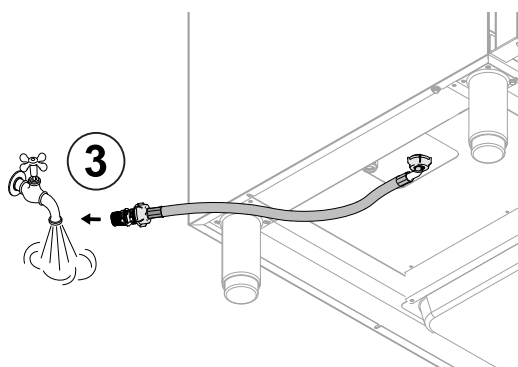


Bottom view

2. Insert the single check valve A – supplied with the appliance – into the other end of the water hose. Make sure it is inserted in the correct position and direction.



3. Connect the water hose end with the single check valve inserted into the water tap.



LEGEND

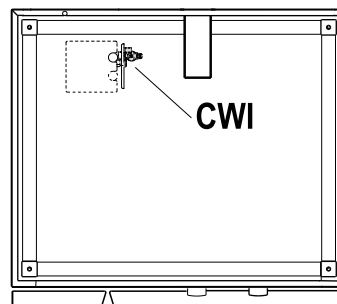
- **CWI** = Inlet hose 3/4 " F – 3/4 " F
- **A** = Single check valve assembly 3/4 " M – 3/4 " M (not to be used for UK installations);

For UK:

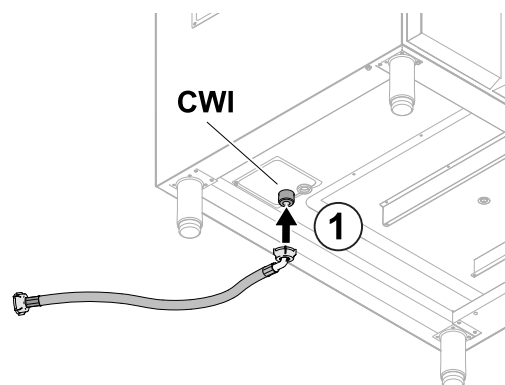
A WRAS compliant double check valve or some other no less effective device providing backflow prevention protection to at least fluid category three shall be provided by the installer technician and fitted as shown in the figures.

6 – 10 GN 2/1 model

1. Connect the water hose to the cold water inlet **CWI** of the heated base (see following figures).

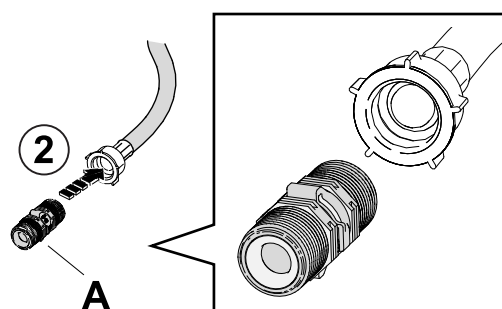


Top view

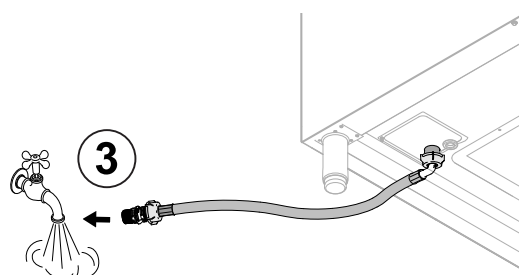


Bottom view

2. Insert the single check valve A – supplied with the appliance – into the other end of the water hose. Make sure it is inserted in the correct position and direction.



3. Connect the water hose end with the single check valve inserted into the water tap.



LEGEND

- **CWI** = Inlet hose 3/4 " F – 3/4 " F
- **A** = Single check valve assembly 3/4 " M – 3/4 " M (not to be used for UK installations);

For UK:

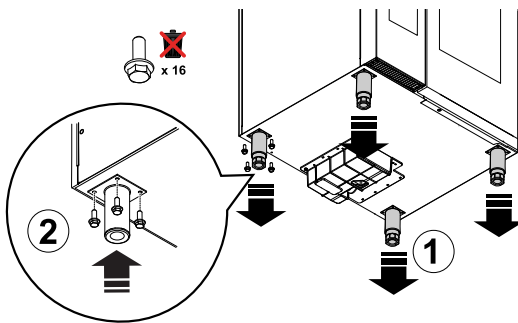
A WRAS compliant double check valve or some other no less effective device providing backflow prevention protection to at least fluid category three shall be provided by the installer technician and fitted as shown in the figures.

Condensate drainage system

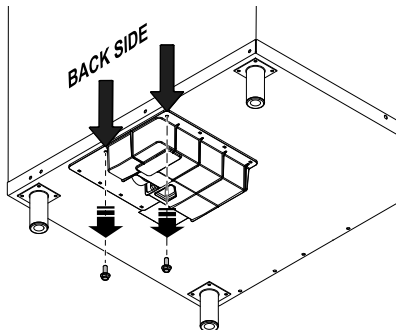
- The drainage of the heated chamber must flow into a dripping tray located at the bottom of the cupboard which must be periodically emptied.

F.4 How to install the oven on the cupboard

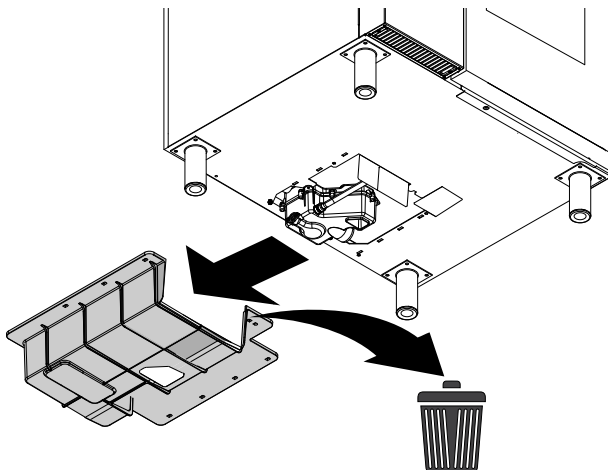
1. If necessary, replace the adjustable feet of the oven with the service ones supplied (**applicable only for ovens with adjustable feet, depending of your model**);



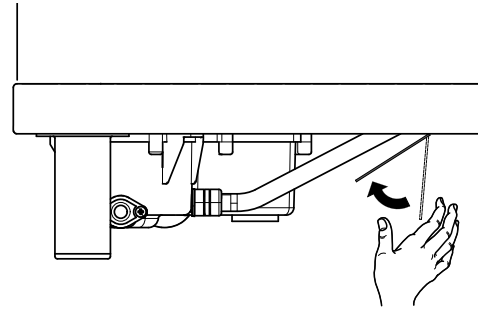
2. Unscrew the 2 screws fixing the air-break carter to the oven bottom as show in the figure;



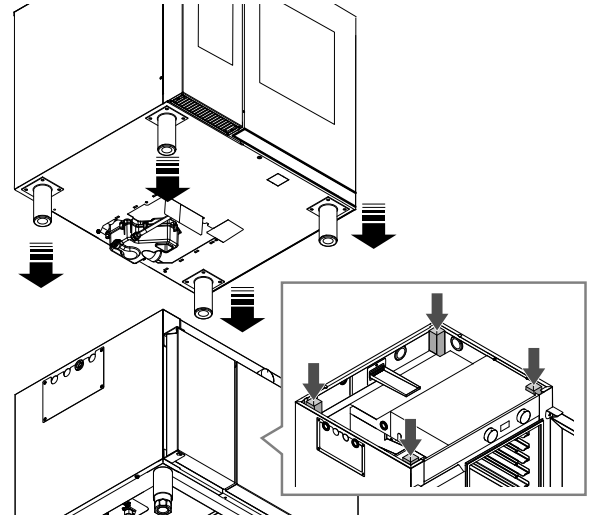
3. Pull the air-break carter out as show in the figure;



4. Straighten the metal sheet folding by hand: rotate it by an angle of about 55° as show in the figure;



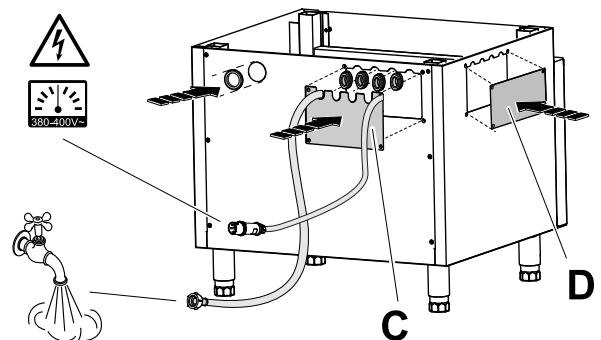
5. Place the appliance onto the cupboard making sure to insert the 4 locating feet into the tubular uprights;



6. Proceed with the electrical and water connections of the cupboard;
7. Proceed with the electrical and water oven connections. For the overall dimensions and the dimensions necessary for the connections, see installation diagrams on the first pages of this instruction manual.

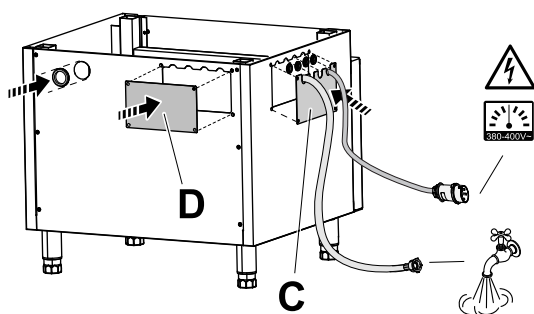
To change the position of the oven connection pipes either on the back either on the side:

- remove and replace the panels "C" and "D" between them.



SOLUTION 1

If necessary, remove the pre-cuts "E" or "F", to let the drain pipe pass through the hole on the back or at the side;



SOLUTION 2

5. Adjust the height of the work top by screwing or unscrewing the adjustable feet, if necessary.
6. Remove the protective film from the external panels of the appliance.

Should this not happen, use an appropriate solvent.



CAUTION

The installation and maintenance (gas, electric current) must only be carried out by an authorized installer.

F.5 Safety device



NOTE!

Resetting operations must be carried out by specialised technical personnel after eliminating the causes of interruption.

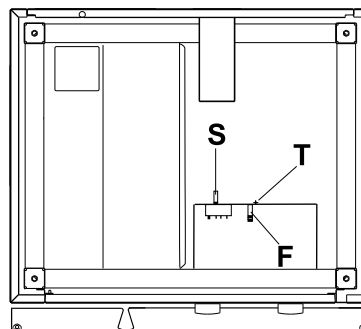
The appliance is equipped with the following safety devices:

Safety thermostat for heated chamber

- It intervenes by disconnecting the heating with manual reset.

To reset it:

1. remove the box with control panel;
2. access the thermostat;
3. push button "T" placed externally on the heated chamber.



LEGENDA

- S ⇒ Spindle on energy regulator
- T ⇒ Push button on the safety thermostat
- F ⇒ Fuse

Fuse "F" – rapid action with an interruption power level of 35 A

- It protects the auxiliary circuit, see electrical diagram. It is placed behind the control panel.

To replace it:

1. unscrew the locating cap
 2. replace the damaged component with one that has the same rating;
- This value is indicated on the data plate located near the fuse.

G COMMISSIONING

G.1 Start up system

Before starting the appliance:

1. connect the main switch of the electric system;

2. open the water cut off tap;
3. turn the appliance On following the instructions given subsequently.

H NORMAL MACHINE USE

H.1 Use

This appliance is also used as an oven support and must exclusively be used for the purpose for which it has been made; that is to say for heating cooked food or keeping it warm.

Any other use is to be considered improper.

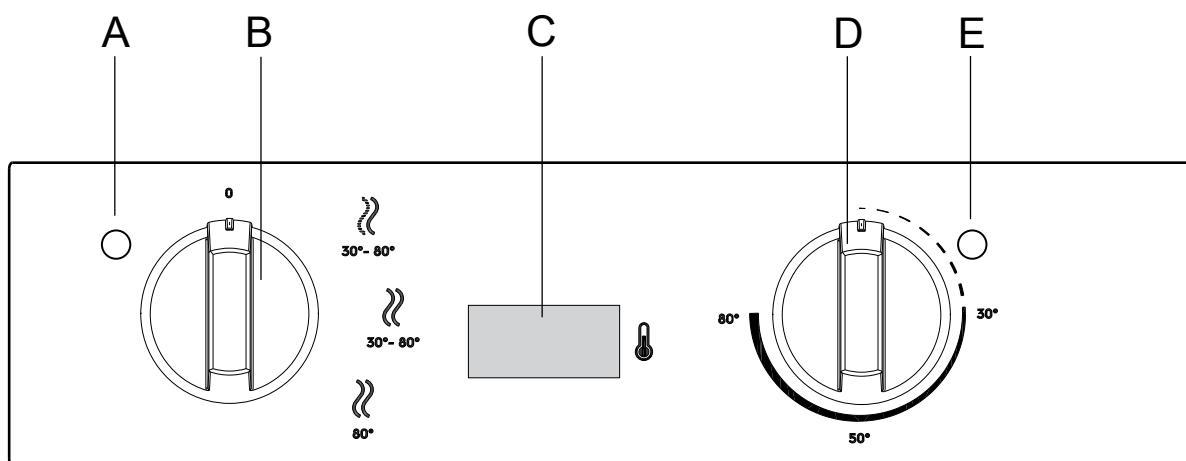
The heated chamber permits operating temperatures between 30 - 80 °C for heating or leavening phase of food with or without humidifying the chamber and checked by a thermostat (knob "E" in the figure below) or temperatures greater than 65°C (value preset on the thermoregulator) for the food preserving phase.



IMPORTANT

Do not season dishes while they are in the heated chamber especially when using moisture cycles.

H.2 Control panel description



- A. Power on indicator light;
It shows that the appliance is live;
- B. Selector for humidifying and heating phases;
- C. Digital thermoregulator;
- D. Thermostat for adjusting the chamber temperature;
- E. Indicator light;
It shows that the heating is on;

The selector knob “B” has the following settings:

Position 1	 30° - 80°	Chamber heating (30 - 80°C) with thermostat and stabilized humidification Heating with humidifying cycle <ul style="list-style-type: none"> Rotate knob “B” on position “1”. The display “C” flash for a few seconds (light test) and then indicate the temperature state inside the heated chamber. When the temperature reaches the setting value the indicator “E” lights off. Rotate knob “D” on the temperature value between 30 - 80°C.
Position 2	 30° - 80°	Chamber heating (30 - 80°C) Dry Heating cycle <ul style="list-style-type: none"> Follow the above instructions leaving the knob “B” on position “2”.
Position 3	 80°	Temperature maintenance above 65°C (with loaded chamber). Maintenance cycle <ul style="list-style-type: none"> Rotate the knob “B” on position “3” to set a maintenance cycle at a temperature above 65°C (fully loaded).

H.2.1 Different types of heating



NOTE!

Make sure that the water cut off tap is open.

- Close the water cut off tap;
- Disconnect the automatic switch placed upstream from the appliance.

Switching on

- The appliance must be live; rotate knob “B” on a setting different from “0”;
The green led “A” illuminates and the ventilator fan is activated.

Switching off

- Rotate knob “B” on position “0” setting;

H.3 Switching off in case of breakdown

In case of breakdown, disconnect the appliance:

- Switch off the power at the mains placed upstream from the appliance and close the cutoff tap;
- Contact the authorized after sales service centre which has trained personnel.

I CLEANING AND MAINTENANCE

I.1 Cleaning



IMPORTANT

Before carrying out any service operations, disconnect the power at the mains.

- clean the units of the grids support;
- clean the intake walls;
- clean the stainless steel surfaces with soapy lukewarm water, rinse thoroughly and dry carefully.

At the end of the day:

- clean the heated chamber;

**NOTE!**

Use suitable products and following the manufacturer's instruction.

Do not use detergents containing abrasive substances.

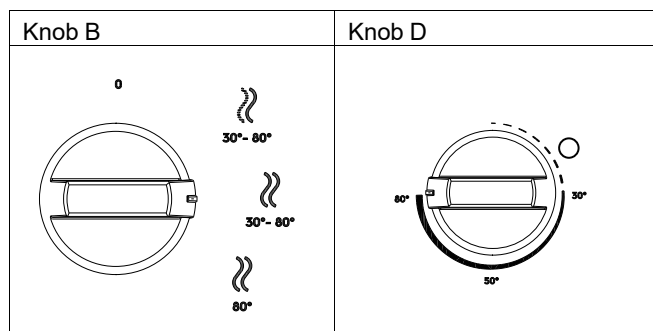
Do not use products containing chlorine (bleach, hydrochloric acid, etc.) even if diluted.

**IMPORTANT**

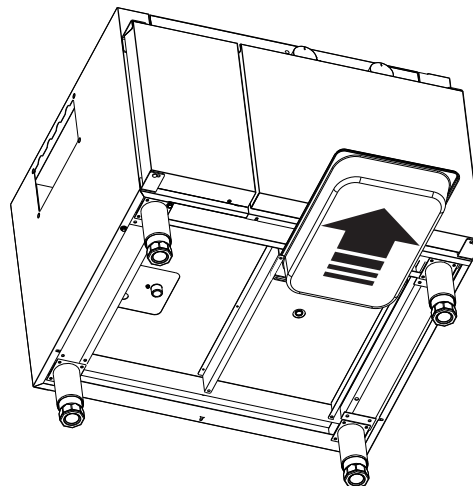
When cleaning stainless steel, never under any circumstances use abrasive materials such as steel wool, iron brushes or scrapers, since they may leave ferrous particles on the steel surface, thereby causing it to rust.

Do not use corrosive substances (i.e.: muriatic acid) to clean the floor under the appliance!

5. Rotate the knob "B" on Position "2" and knob "D" on maximum temperature position to dry completely the surfaces of the heated chamber with open door.
It is recommended to remove with care any food residue from the surfaces.

**Periodically:**

1. Remove the dripping tray from the runners placed on the bottom of the appliance.
2. Empty the dripping tray and replace in its site.

**If the appliance is not used for long periods:**

- Disconnect the electrical power supply and close the water taps;
- Using a cloth soaked in Vaseline oil, vigorously rub the stainless steel surfaces until they are well greased;
- Periodically air the premises.

**IMPORTANT**

We recommend that you to contact the specialized personnel to clean periodically the nozzle and the humidification heating element to avoid descaling and consequently appliance malfunctioning.

I.2 Brief troubleshooting guide

Malfunctions may occur also during the normal operation of the appliance.

Malfunction	Possible causes (Service)	User
The heating of the heated chamber does not ignite or is ineffective.	<ul style="list-style-type: none"> • Safety thermostat of the heated chamber has intervened; • Resistance is damaged; • Relay is damaged; • Thermostatic probe is damaged; • Safety thermostat is damaged; • Thermoregulator is damaged; • Fuse "F" has intervened, see electrical diagram. 	<ul style="list-style-type: none"> • Make sure the appliance is properly connected to the electrical power supply. <p>After this check, call the Customer Care Service.</p>
The humidification is ineffective	<ul style="list-style-type: none"> • Resistance is damaged; • Energy regulator is damaged or must be adjusted (turn the spindle "S"). • Lack of water; • Water inlet solenoid valve is damaged. 	<ul style="list-style-type: none"> • Make sure the appliance is properly connected to the water supply system. <p>After this check, call the Customer Care Service.</p>
The adjusting thermostat of the heated chamber is faulty	<ul style="list-style-type: none"> • The thermoregulator is faulty; • The chamber temperature probe is dirty, faulty or has been interrupted. 	Call the Customer Care Service.

INSTRUCTIONS FOR REPLACING COMPONENTS (to be carried out ONLY by specialised personnel)

Removing the left side panel of the appliance gives access to the following components:

- Water solenoid valve with flow regulator.
- Power supply terminal board.

Removing the rear panel of the appliance gives access to (applicable for the GN 2/1 model):

- Ventilator fan of the heated chamber.

The following components are placed **inside the control panel**:

- Energy regulator;
- Digital thermoregulator;
- Thermostat for chamber temperature setting;
- Fuse;
- Relay;
- Selector;
- Transformer.



NOTE!

Repair and extraordinary Maintenance have to be carried out by specialised authorised personnel, who can ask them the manufacturer to supply a servicing manual.

J MACHINE DISPOSAL



WARNING

Refer to “*WARNING and Safety Information*”

J.1 Recyclability

Our appliances are manufactured using more than 90% metals (stainless steel, iron, aluminium, galvanised sheet, copper, etc.) which can be recycled by means of the conventional recovery structures, in compliance with the current regulations in the country of use

J.2 Procedure regarding appliance disposal

At the end of the product's life-cycle, make sure it is not dispersed in the environment.

Different regulations are in force in the various countries, therefore comply with the provisions of the laws and competent bodies in the country where appliance disposal takes place.

The appliance's parts must be disposed of in a differentiated way, according to their different characteristics (e. g. metals, oils, greases, plastic, rubber, etc.).

Before disposing of the appliance, make sure to carefully check its physical condition, and in particular any parts of the structure that can give or break during dismantling.

Depending on the model, the doors must be removed before dismantling the appliance.



The symbol on the product indicates that this product should not be treated as domestic waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and human health. For further information on the recycling of this product, contact the local dealer or agent, the Customer Care service or the local body responsible for waste disposal.



NOTE!

When dismantling the appliance, any marking, this manual and other documents concerning the appliance must be destroyed.