MOD : AC/AN6-10-X

Production code : 922614

01/2026

GB

AOS 6-10 GN1/1 HEATED/AMBIENT - CUPBOARD OVEN SUPPORT

Models:	**6 GN1/1** **10 GN1/1**	**10 GN2/1**
ambient cupboard support	922223 922226	922234 922236
heated cupboard support	922227 922232 922233	922238 922260 922261

INSTRUCTIONS FOR INSTALLATION AND USE (for the United Kingdom)

CONTENTS

5938 019 01

I. INSTRUCTIONS FOR INSTALLATION

1. DATA PLATE

The data plate is placed externally on the left side panel of the appliance.

2. TECHNICAL DATA

Models:		6 GN1/1 10 GN1/1	10 GN2/1
ambient cupboard support		922223 922226	922234 922236
heated cupboard support		922227 922232 922233	922238 922260 922261
External dimensions:			
- width:	mm	895	895
- depth:	mm	843	997
- height:	mm	798(+25:-30)	798(+25:-30)
Power supply:	V	220...230 ~	220...230~
Frequence:	Hz	50	50
Absorbed electric power:	kW	2,55	2,55
Cable cross section area:	mm^2	3 x 1,5	3 x 1,5

Information regarding acoustic emission: the noise emission level of the functional components of these appliances does not exceed 70 dB (A).

3. INSTALLATION

Important! The heated cupboard elements must be installed in accordance with the specific oven range. The manufacturer declines any responsibility if this provision is not observed.

3.1 INSTALLATION PLACE

The simple or cupboard (heated or ambient) oven support units, used for 6-10 GN1 /1 versions, cover the base perimeter of the appliance, therefore:

- **Install the appliance only in adequately ventilated premises.**
- Connect the appliance according to the regulations in force (Gas Safety (Installation and Use) Regulations, 1984; Health and Safety at Work Act, 1974; Codes of Practice BS 6173, 1982; The Building Regulations, 1985; The Building Standards Regulations, 1981).

3.2 POSITIONING (fig. 1, 1A)

- Disassemble the rear panel and control panel (if expected).
- Position the oven on the base support after having previously removed the four feet.
- Fix the oven to the support by screwing "A"(M5x14) screws into the corners. Access can be gained from the rear side, the technical compartment placed under the door and the hole of the control panel (fig. 2).
- The left side surface of the appliance must have a 50 cm distance from the other surfaces to carry out maintenance operations; the rear side and the right one must have a 10 cm distance from the other surfaces.
- The appliance is not suitable for built-in installation.

WARNINGS

- For the overall dimensions and the dimensions necessary for the connection, see technical data and figures on the first pages of this instruction manual.
- Position the appliance and adjust the height of the work top by screwing or unscrewing the adjustable feet, if necessary.
- Remove the protective film from the external panels of the appliance. Should this not happen, use an appropriate diluent.
- The installation and maintenance (gas, electric current) must only be carried out by the supply body or an authorized installer.

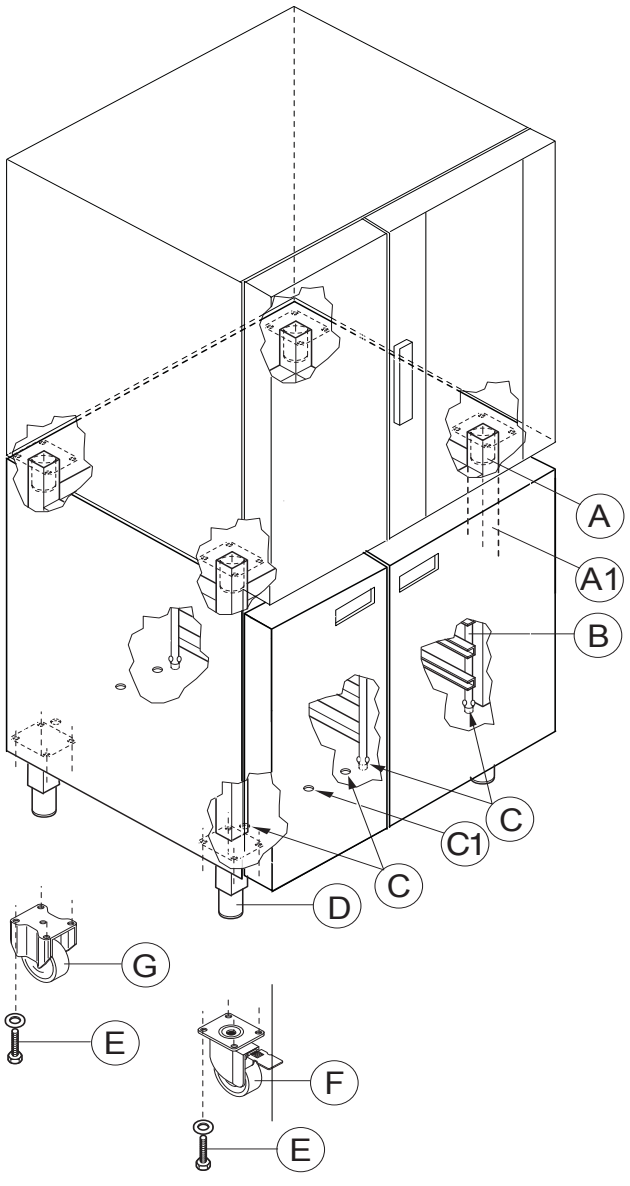
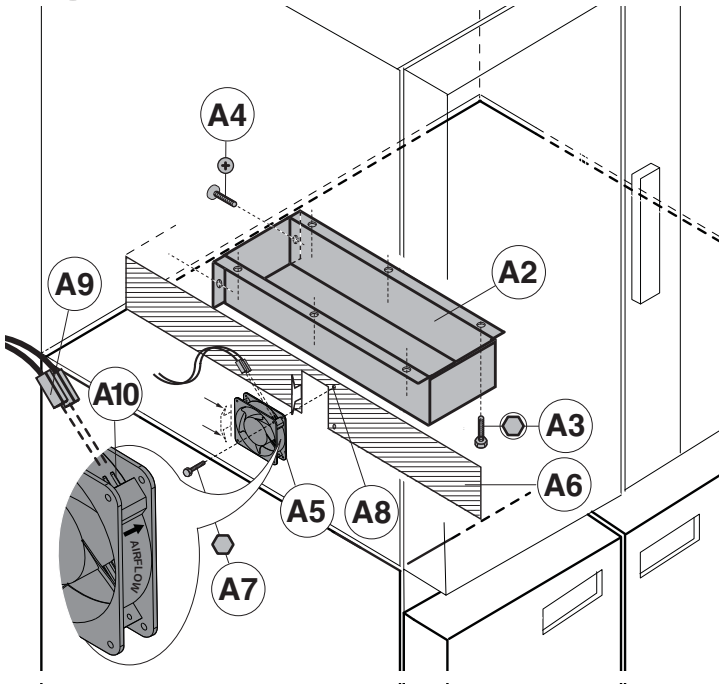


Fig. 2



3.3 OVEN ACCESSORIES

3.3.1 Oven supports (fig. 2-2a) (accessory)

Mod. 6-10GN1/1	922223-922227
Mod. 10 GN2/1	922234-922238

(fig. 2)

The oven support has already been assembled in order to be joined to the appliance.
(For MARINE ovens remove the 4 feet of the oven by undoing the respective screws and replace them with the service ones supplied with the support; also replace the feet of the support with those previously removed from the oven).
• Place the oven on the support, inserting the 4 feet “A” in the 4 legs “A1”.

(fig. 2a)

• Fix the air manifold "A2" to the bottom of the oven with the 6 screws "A3" (M5x14) and to the back of the cabinet with the 2 screws "A4" (M5x14).
• Remove the left side of the oven and fix the fan "A5" (excluding model 6-10GN1/1 electric and model 10GN2/1) to the oven bottom reinforcement "A6" with screw "A7" (M4x50) in hole "A8".
The fan must be fitted in the correct position so that the arrow (stamped on the fan body "-->" "AIRFLOW") is turned towards reinforcement "A6".
• Connect the 2 fastons "A9" of the oven electrical wiring to the 2 fastons "A10" of the fan.
• Refit the left side of the oven with the respective screws.
• Position the unit and adjust the height of the loading top of the oven, if necessary, by screwing or unscrewing the adjustable feet.

3.3.2 Runner supports for grids (fig. 2) (accessory)

Mod. 6-10GN1/1	922021
Mod. 10 GN2/1	922041

Fit the grill supports "B" in the required position, inserting (firstly at the top and then the bottom) the fixing pins in holes "C" or "C1" (holes for "Pastry" version) arranged on the bottom of the structure. (If a softener is placed under the oven, fit the supports "B" in the left part of the structure) (Except cod.922227-922238).

3.3.3 Wheels Kit (fig. 2) (accessory)

Code: 922003

• Remove the four feet „D“ the support or cupboard are supplied with and assemble instead the brakes equipped pivoting wheels „F“ on the front rear and fix ones „G“ on the back rear and block them by means of the 5 screws „E“ (M8x14)(fig. 2).

4. ELECTRIC CONNECTION

- **The connection to the supply mains must be carried out according to the standards in force.**
- Before carrying out the electric connection make sure the voltage and frequency on the data plate correspond with that of the power supply.
- The electric connection is to be carried out according to the enclosed electric diagram or as shown in the data plate placed near the connection terminal board.
- The appliance is to be connected to the power supply in a permanent way. The connection must be carried out with a H05 RN-F type cable. A multipolar switch must be placed between the appliance and the mains, whith 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.
- The appliance is to be connected to an earth outlet. For this purpose, there is a screw marked ⏚ near the connection terminal board to which the earth wire is to be connected. The appliance must be included in an equipotential system.
  This connection is carried out with a setscrew marked ⏚ placed under the appliance. The equipotential wire must have a 10 mm^2 section.

4.1 INSTALLATION OF THE POWER SUPPLY CABLE

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 cutoff device.
The manufacturer declines any responsibility if the accident prevention standards are not observed.

5. CONNECTION TO THE WATER SYSTEM (fig. 1)

Connect the water inlet pipe “A” to the distribution network by means of a mechanical filter and cutoff cock. 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 150 “ 250 kPa (1,5“2,5 bar).

5.1 CONDENSATE DRAINAGE SYSTEM (fig. 1)

The drainage of the heated chamber must flow into a dripping tray “V” (fig. 1) which must be periodically emptied.

6. START UP SYSTEM

Before starting the appliance, connect the main switch of the electric system and open the water cutoff cock by following the instructions for use at par. 3.

7. SAFETY DEVICES

The appliance is equipped with the following safety devices:

7.1 Safety thermostat for heated chamber (fig. 3)

It intervenes by disconnecting the heating with manual reset. Access can be gained by removing the box with control panel so as to reset the thermostat push button “T” placed externally on the heated chamber.

7.2 The appliance is equipped with **one fuse** “F” (fig. 3) (5AF, rapid action with an interruption power level of 35A) protecting

5938 019 01

the auxiliary circuit, see electrical diagram. It is placed behind the control panel. To replace it, unscrew the locating cap and replace the damaged component with one that has the same rating; this value is indicated on the data plate located near the fuse.

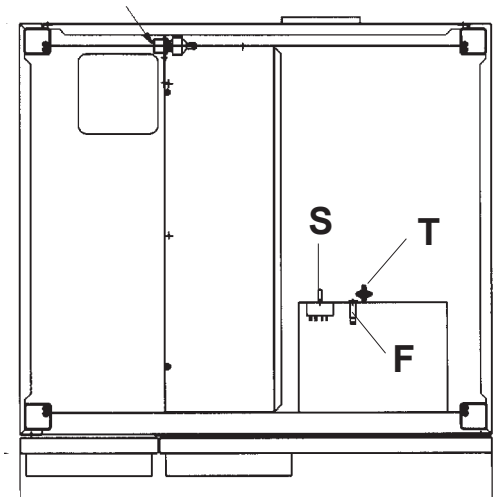


Fig. 3

8. CHECKING THE OPERATION

- Turn ON the appliance following the instructions for use.
- Instruct the user on the operation and servicing of the appliance informing him to observe the warnings for a correct use.

9. SERVICING

The components which may require normal servicing can be accessed by opening the control panel and the rear panel.

10. PROBLEMS AND SOLUTIONS

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

- **The heating of the heated chamber does not ignite or is ineffective**.
  Causes:
- Temperature limit switch of the heated chamber has intervened.
- Resistance is damaged.
- Relay coil relative the damaged elements is damaged.
- Thermostatic probe is damaged.
- Thermostat is damaged.
- Thermoregulator is damaged.
- Fuse F has intervened, see electrical diagram.

- **The humidification is ineffective**.
  Causes:
- Resistance is damaged.
- Energy regulator is damaged or must be adjusted , by turning the spindle "S" (fig. 3).
- Lack of water.
- Water inlet solenoid valve is damaged.

- **The adjusting thermostat of the heated chamber is faulty.**
  Causes:
- The thermoregulator is faulty.
- The chamber temperature probe is dirty, faulty or has been interrupted.

11. REPLACEMENT OF COMPONENTS

(only to be carried out by an authorized installer)

By removing the left side panel of the appliance, access can be gained to the following components:

- Water solenoid valve with flow regulator.
- Power supply terminal board.
  By removing the rear panel of the appliance access can be gained to the 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

II. INSTRUCTIONS FOR USE

The appliance is intended for industrial use only and must be operated by skilled personnel.

1. INSTRUCTIONS FOR THE USER

WARNINGS:
- Carefully read this instruction manual as it provides important instructions regarding the installation, use and maintenance safety.
- Keep this manual for further consultation by other operators.
- The installation of the appliance must be carried out by professionally qualified personnel.
- Only contact the technical service centre authorized by the manufacturer for repairs and ask for original spare parts. Failure to comply with the above instructions may jeopardise the safety of the appliance.

2. NOTES FOR THE USE

Introduction
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 the following values:
- 30 - 80 °C for the heating or leavening phase of food with or without humidifying the chamber and checked by thermostat “E” and shown in the thermoregulator “C” (fig. 4);
- greater than 65°C (value preset on the thermoregulator) for the food preserving phase.
- **Avoid seasoning dishes while they are in the heated chamber especially when using moisture cycles.**

3. START UP SYSTEM (fig. 4)

Introduction
Before starting the appliance, switch on the power at the mains and open the water cutoff cock.

3.1 CONTROL PANEL DESCRIPTION (fig. 4)

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

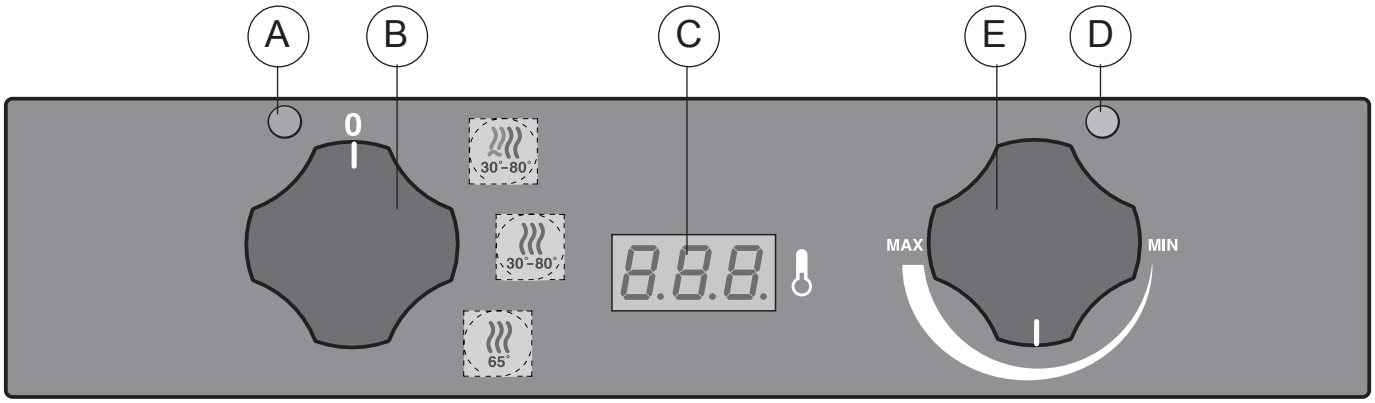


Fig. 4

3.2 START UP SYSTEM (fig. 4)

Selector “B” has the following settings:

- heating (30 - 80°C) of the chamber with thermostat and stabilized humidification.

- heating (30 - 80°C) of the chamber with thermostat.

- temperature maintenance above 65°C (with loaded chamber).

4 DIFFERENT TYPES OF HEATING

- Check that the water cutoff cock is open.
- The appliance must be live; the green led “A” lights on by rotating knob “B” on a setting different from “0”. The ventilator fan is activated.

4.1 “HEATING WITH HUMIDIFYING” CYCLE ON “1” SETTING (fig. 4)

- Rotate knob “B” on “1” setting:
- The segments of display “C” flash for a few seconds (lamp test) and represent the temperature state inside the heated chamber until reaching the setting value (indicator “D” lights OFF).
- Rotate knob “E” on the temperature value between 30 - 80°C.

4.2 “DRY HEATING” CYCLE ON “2” SETTING (fig. 4)

Follow the above instructions leaving selector knob “B” on “2” setting.

4.3 “MAINTENANCE” CYCLE ON “3” SETTING (fig. 4)

Rotate knob “B” on “3” setting to obtain the “maintenance” cycle at a temperature above 65°C (fully loaded).

4.4 EXTINCTION

- Rotate knob “B” on “0” setting.
- Close the water cutoff cock.
- Disconnect the automatic switch placed upstream from the appliance.

5. EXTINCTION 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 cock.
- Contact the authorized after sales service centre which has trained personnel.

6. CLEANING AND SERVICING

Before carrying out any service operations, disconnect the power at the mains.
- At the end of the day, clean the heated chamber, the units of the grids support and the intake wall using suitable products and following the manufacturer’s instructions.
- Clean the stainless steel surfaces with soapy lukewarm water, rinse thoroughly and dry carefully. Do not use detergents containing abrasive substances.
  Completely dry the surfaces of the heated chamber with open door (knob “B” on “2” setting and knob “E” on “MAX” setting).
  It is recommended to remove with care any food residue from the surfaces.
  Periodically empty the dripping tray “V” (fig. 1) by removing it from the runners placed on the bottom of the appliance.

7 WARNINGS

- Do not wash the appliance with water jets.
- Do not use products containing chlorine (bleach, hydrochloric acid, etc.) even if diluted, to clean stainless steel surfaces.
- Do not use corrosive substances (i.e.: muriatic acid) to clean the floor under the appliance.
- 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.
- If the appliance is not used for long periods, proceed as follows:
  - Disconnect the electrical power supply and close the water cocks;
  - Using a cloth soaked in vaseline oil, vigorously rub the stainless steel surfaces until they are well greased;
  - Periodically air the premises.

5938 019 01