

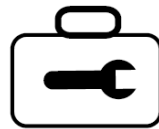
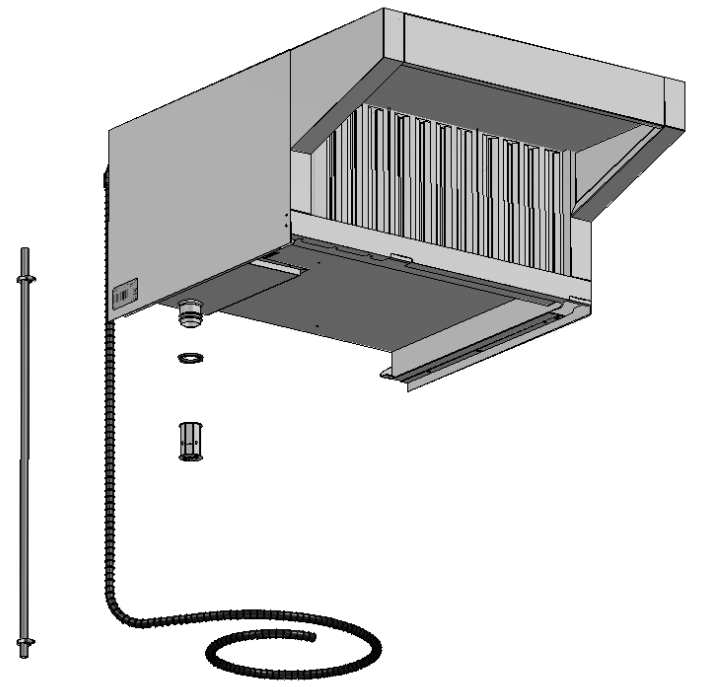


**MOD : AC/HV6-10CV-X**

**Production code : 922718**

# Built-in Hood for Electric Oven

922718	HOOT11E	Level	4
922719	HOOT21E	Level	4
922720	HOOV11E	Level	4
922722	HOOS11E	Level	4
922721	HOOS21E	Level	4



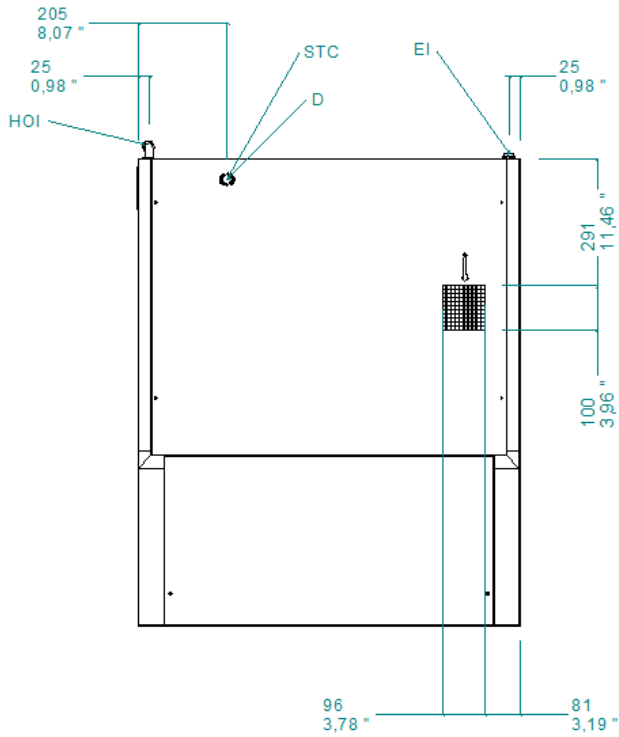
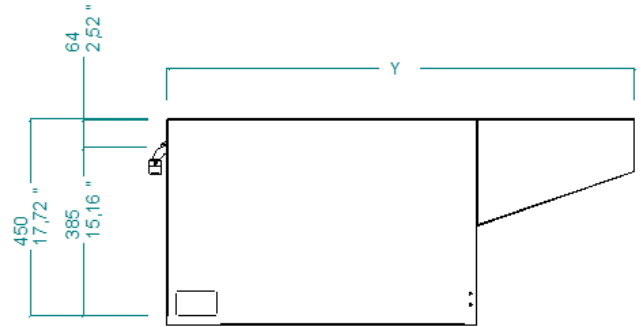
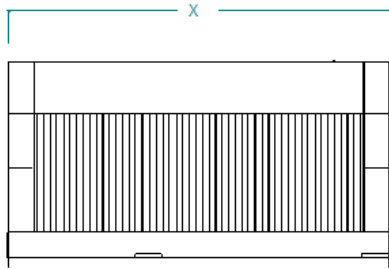
EN Installation manual\*

**Original Instructions**



922718	HOOT11E
922719	HOOT21E
922720	HOOV11E
922722	HOOS11E
922721	HOOS21E

## Hoods Installation Diagram



PNC	FactModel	X		Y	
		mm	inches	mm	inches
922718	HOOT11E	875	34,45	1070	42,13
922719	HOOT21E	1098	43,23	1266	49,84
922720	HOOV11E	917	36,10	1085	42,72
922722	HOOS11E	875	34,45	1070	42,13
922721	HOOS21E	1098	43,23	1266	49,84

- HOI Hood Oven Interface Connection
- EI Electricity inlet
- D Drain outlet
- STC Steam Pipe Connection

# Foreword



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

The following must not be considered a long and exacting list of warnings, but rather a set of instructions suitable for improving machine 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 machine 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 machine'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 machine, regarding its use and maintenance.

The manual must be available to operators and carefully kept in the place where the machine 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 machine 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 machine.

During all stages of machine use, always respect the current regulations on safety, work hygiene and environmental protection. It is the user's responsibility to make sure the machine 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 Customer Care;
  - downloading the latest up-to-date manual on the website;
- The manual must always be kept in an easily accessed place near the machine. Machine operators and maintenance personnel must be able to easily find and consult it at any time.

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## A WARNINGS 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 machine 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 intended for commercial and collective use, but not the 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 materials, such as pressurised containers with flammable propellant, in this appliance or near it.
- Refer to the details given on the data plate for relations with the Manufacturer (e.g. when ordering spare parts, etc.).

## A.2 Personal Protective Equipment

Summary table of Personal Protective Equipment (PPE) to be used during the various stages of the machine's service life.

Stage	Protective garments	Safety footwear	Gloves	Glasses	Safety helmet
					
Transport	—	●	○	—	
Handling	—	●	○	—	—
Unpacking	●	●	●	●	—
Installation	●	●	●	●	●
Normal use	●	●	● <sup>1</sup>	—	—
Adjustments	○	●	●	—	—
Routine cleaning	○	●	● <sup>1</sup>	○	—
Extraordinary cleaning	○	●	● <sup>1</sup>	○	—
Maintenance	○	●	●	—	—
Dismantling	●	●	●	●	●
Scrapping	○	●	●	○	—
<b>Key:</b>					
●	<b>PPE REQUIRED</b>				
○	<b>PPE AVAILABLE OR TO BE USED IF NECESSARY</b>				
—	<b>PPE NOT REQUIRED</b>				

1. During Normal use, gloves must be heatproof to protect hands from contact with hot parts of the appliance and/or when removing hot items from it. Failure to use the personal protective equipment by operators, specialised personnel or users can involve exposure to chemical risk and possible damage to health (depending on the model).

## A.3 General safety

- The machines are provided with electrical 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.
- The A-weighted emission sound pressure level does not exceed 70 dB(A).
- Turn the appliance off in case of a 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 spray water or use water jets or steam to clean the equipment.

- Do not store or use petrol or other flammable substances in the vicinity of this or any other appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Never check for leaks with a naked flame.

## **A.4 Transport, handling and storage**

### **Protection devices installed on the machine**

- 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 packaging.
- 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 protective 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.5 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 that 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; devices for disconnection from the mains must be incorporated in the fixed wiring in accordance with the wiring regulations.
- The information regarding the appliance power supply voltage is given on the data plate.
- The system power supply is arranged and able to take the actual current absorption and is correctly executed according to the regulations in force in the country of use.
- The connection point has an efficient earth contact and the mains voltage and frequency match that given on the data plate. 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 Customer Care or in any case by specialised personnel, in order to prevent any risk.

- Check that a safety circuit breaker is installed between the power cable of the appliance and the mains electric line. The max. contact gap and leakage current must comply with the local safety regulations.



**WARNING**

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

## **A.6 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 electrical connections and hood to oven cable. Check that they are available and ready for making all the necessary connections.
- NB: The room must have an adequate air inlet for the hood to be used at the same time as appliances using gas or other fuels
- The appliances are not suitable for recess-mounting. Leave a space of at least 50 mm between the appliance and right side and rear walls and 500 mm 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.
- Ensure 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.7 Machine scrapping**

- Dismantling operations must be carried out by specialised personnel.
- Work on the electrical equipment must only be carried out by specialised personnel, with the power supply disconnected.
- 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



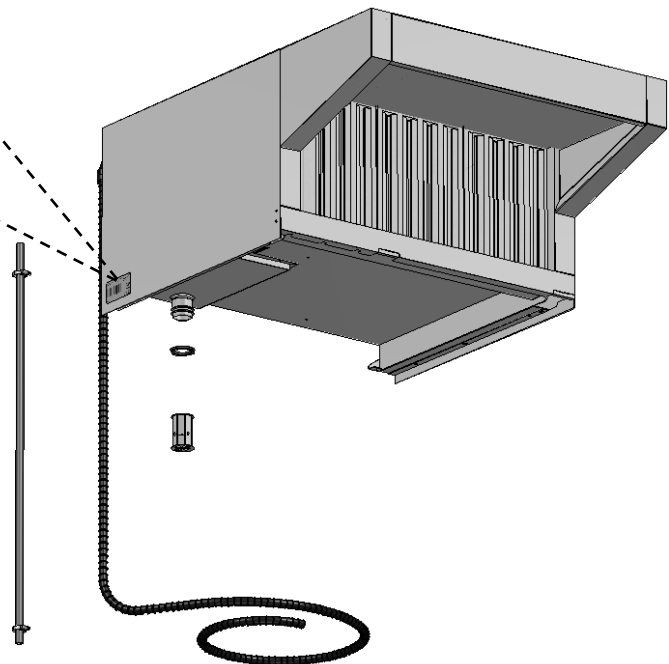
### IMPORTANT

The hood is intended specifically work with the SkyLine and Magistar Oven only; the manufacturer declines any responsibility in case of different use.

### B.1 Data plate position

This instruction manual contains information relevant to various appliances.

See the data plate 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 data plate.

## B.2 Appliance and manufacturer's identification data

An example of the marking or data plate on the machine is given below:



The data plate gives the product identification and technical data. The meaning of the various information given on it is listed below:

F.Mod.	factory description of product
Comm.Model	commercial description
PNC	production number code
Ser.No.	serial number
Ty	family type
EL	power supply voltage + phase
Hz	power supply frequency
kW	max. power input
A	current absorbed
Made in EU	place of manufacture
99-9999	month/year of manufacture

## C GENERAL INFORMATION

### C.1 Introduction

Given below is some information regarding the intended use of this appliance, its testing, and a description of the symbols used (identifying the type of warning), the definitions of terms used in the manual and useful information for the appliance user.

### C.2 Testing and inspection

Our appliances have been designed and optimised, with laboratory testing, in order to obtain high performance and efficiency. Passing of the tests (visual inspection - electrical test - functional test) is guaranteed and certified by the specific enclosures.

### C.3 Copyright

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

### C.4 Keeping the manual

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

### C.5 Recipients of the manual

This manual is intended for:

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

## C.6 Definitions

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

<b>Operator</b>	machine installation, adjustment, use, maintenance, cleaning, repair and transport personnel.
<b>Machine</b>	Hood installed above the oven

<b>Operator for normal machine use</b>	an operator who has been informed and trained regarding the tasks and hazards involved in normal machine use
----------------------------------------	--------------------------------------------------------------------------------------------------------------

**Customer Care 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 machine and recognise and prevent any risks. His professionalism covers the mechanical, electrotechnical and electronics fields, etc.

<b>Danger</b>	source of possible injury or harm to health.
---------------	----------------------------------------------

**Hazardous situation** any situation where an operator is exposed to one or more hazards.

<b>Risk</b>	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.

<b>Guard</b>	an element of a machine used in a specific way to provide protection by means of a physical barrier.
--------------	------------------------------------------------------------------------------------------------------

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

## C.7 Liability

**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 machine operation and invalidates the original manufacturer's warranty);
- operations carried out by non-specialised personnel;
- unauthorised modifications or operations;
- lack of or inadequate maintenance;
- improper machine use;
- unforeseeable extraordinary events;
- use of the machine by uninformed and 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 protective equipment to be used 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 machine from one place to another) and handling (i.e. transfer inside workplaces) must occur with the use of special and adequate means.



### CAUTION

- The machine 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 protective equipment suitable for the type of operation carried out;
- the ability to recognise and avoid any possible hazard.

## D.2 Handling

Arrange a suitable area with flat floor for machine 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 machine, 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 packaging.

### 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 Unpacking



### IMPORTANT

Immediately check for any damage caused during transport.

Inspect the packaging before and after unloading.

1. Remove the packaging.
2. Keep all the documentation contained in the packaging.

### Note

- 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, ask the forwarder for inspection of the goods within and not later than 15 days after delivery.

## D.4 Disposal of packaging materials

The packaging materials must be disposed of in compliance with the current regulations in the country where the appliance is used. All the packaging materials are environmentally friendly. They can be safely kept, recycled or burned in an appropriate waste incineration plant. Recyclable plastic parts are marked as follows:

	<b>Polyethylene</b> <ul style="list-style-type: none"><li>• Outer wrapping</li><li>• Instruction's bag</li></ul>
	<b>Polypropylene</b> <ul style="list-style-type: none"><li>• Straps</li></ul>
	<b>Polystyrene foam</b> <ul style="list-style-type: none"><li>• Corner protectors</li></ul>

The parts in wood and cardboard can be disposed of, respecting the current regulations in the country where the machine is used.

## D.5 Storage

The machine and/or its parts must be stored and protected from damp, in a non-aggressive place, free of vibrations and with room temperatures between – 10 °C [14 °F and 50 °C [122 °F].

The place where the machine is stored must have a flat support surface to avoid deforming the machine or damage to the support feet.



### CAUTION

Do not make modifications to the parts supplied with the appliance. Any missing or faulty parts must be replaced with original parts.

## E TECHNICAL DATA

### E.1 Technical data - models

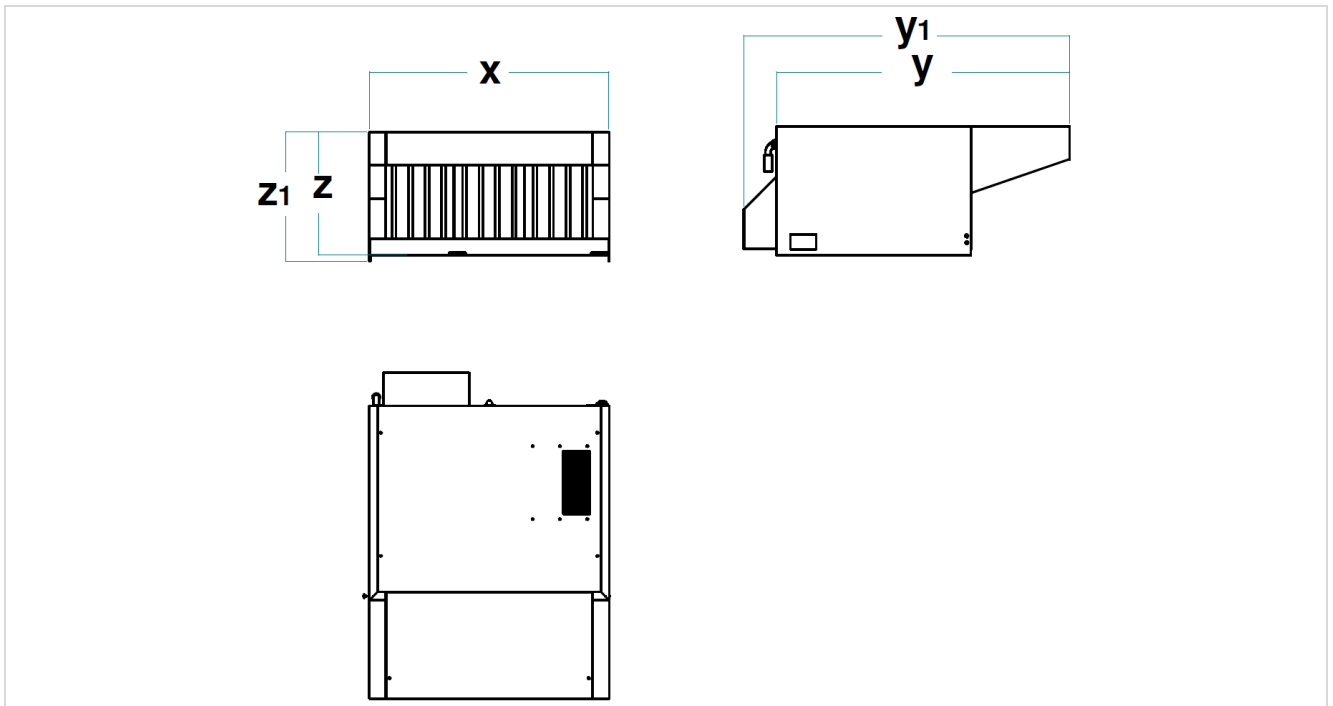
PNC – MODELS		
922718		HOOT11E
922719		HOOT21E
922720		HOOV11E
922722		HOOS11E
922721		HOOS21E
<b>Power supply voltage</b>	V	220-240
<b>Phases</b>	No.	1 ~
<b>Frequency</b>	Hz	50
<b>Maximum rated current</b>	A	3,57
<b>Electrical power absorbed</b>	kW	0,820
<b>Fan motor power rating</b>	kW	0,383

### E.2 Aeraulic performance

The following items do not have to be connected to a duct system. Given below is the data relevant to their performance.

MODELS		Throughput flow	
		m3/h	ft <sup>3</sup> /h
922718	HOOT11E	690	24.360
922719	HOOT21E		
922720	HOOV11E		
922722	HOOS11E		
922721	HOOS21E		

### E.3 Hood dimensions



MODELS		Width		Depth		Depth stacking model		Height		Tot. Height	
		x		y		y1		z		z1	
		mm	inches	mm	inches	mm	inches	mm	inches	mm	inches
922718	HOOT11E	875	34,45	1070	42,13	-	-	450	17,72	472	18,58
922719	HOOT21E	1098	43,23	1266	49,84	-	-	450	17,72	472	18,58
922720	HOOV11E	917	36,10	1085	42,72	-	-	450	17,72	472	18,58
922722	HOOS11E	875	34,45	1070	42,13	1191	46,89	450	17,72	472	18,58
922721	HOOS21E	1098	43,23	1266	49,84	1387	54,61	450	17,72	472	18,58

### E.4 Hood weights

MODELS		Peso	
		kg	lb
922718	HOOT11E	96	212
922719	HOOT21E	114	251
922720	HOOV11E	98	216
922722	HOOS11E	97	214
922721	HOOS21E	116	256

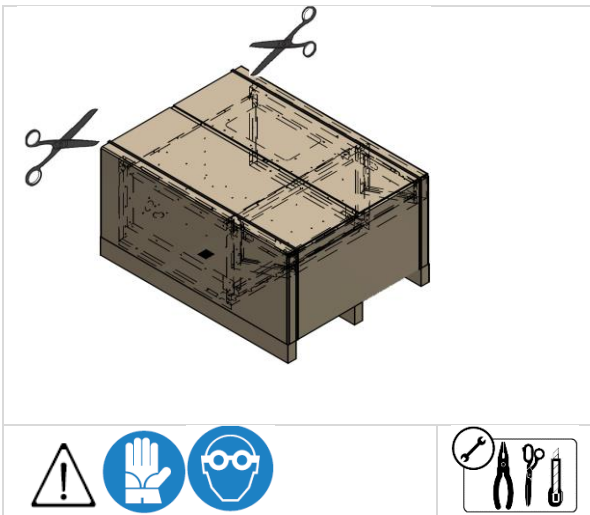
## F INSTALLATION AND ASSEMBLY

### F.1 Place of installation

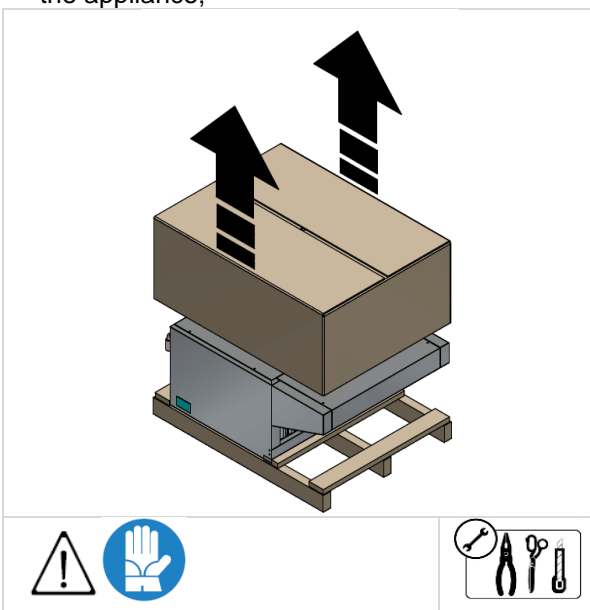
- The appliance must be installed in compliance with the applicable local and national regulations:
  - concerning air intake and exhaust;
  - the ventilation requirements specified for cooking equipment must be met;
  - special precautions must be taken when there are other naked-flame appliances in the same room, to prevent the return of fumes.

### F.2 Unpacking and transport

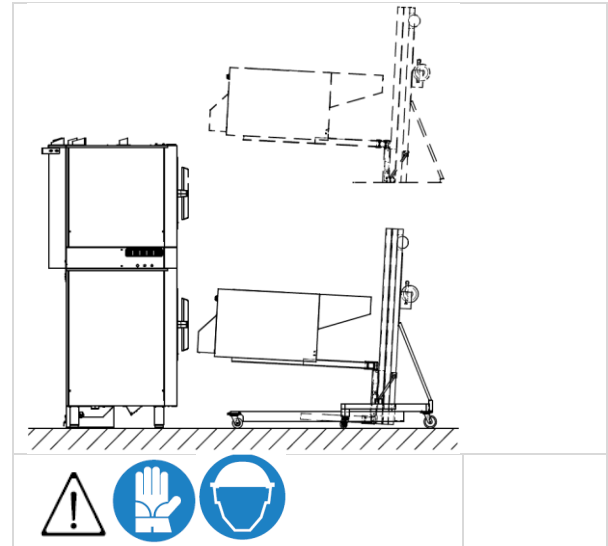
1. Cut the straps fixing the appliance to the pallet;



2. Remove the staples and the cardboard from the appliance;



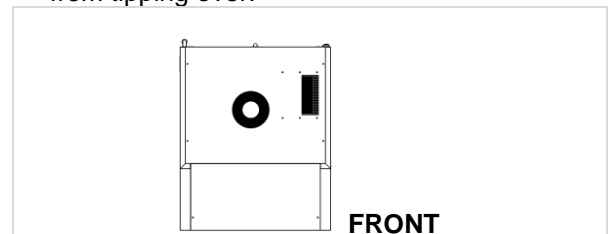
3. Lift the appliance and pallet using suitable lifting equipment and place the hood in front the oven;



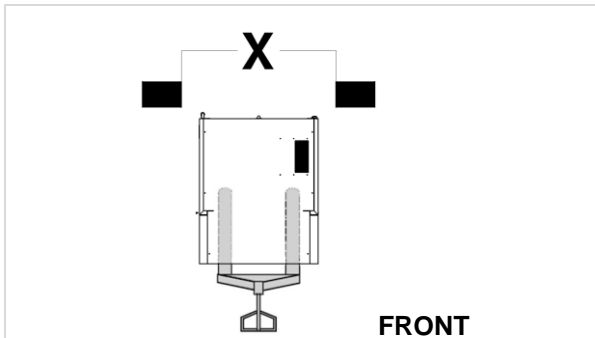
4. Remove the protective film, taking care not to scratch the surface if scissors or blades are used;

### F.2.1 Hood transport

- Keep the hood evenly balanced to prevent it from tipping over.



- take into account the size and access space.

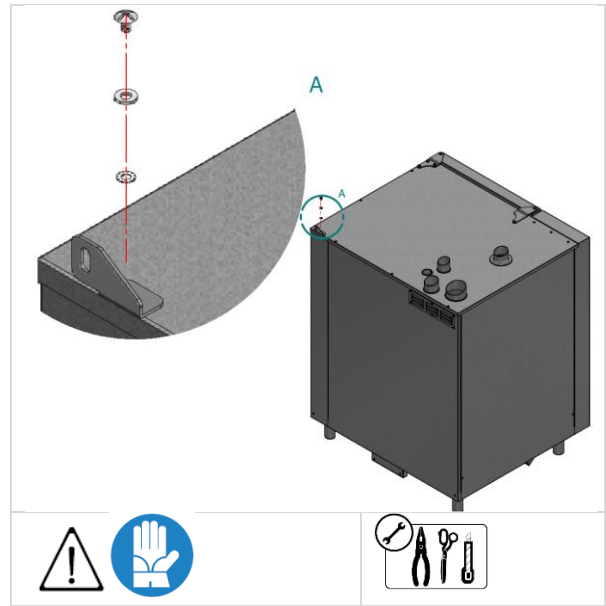
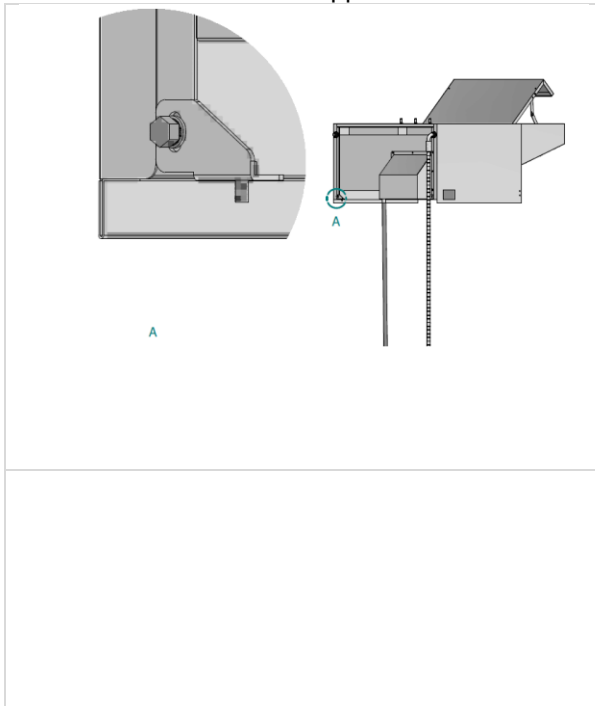


MODELS		Width	
		x	
		mm	inches
922718	HOOT11E	875	344,49
922719	HOOT21E	1098	432,28
922720	HOOV11E	917	361,02
922722	HOOS11E	875	344,49
922721	HOOS21E	1098	432,28

### F.3 Operations on oven before positioning

#### F.3.1 Fixing preparation

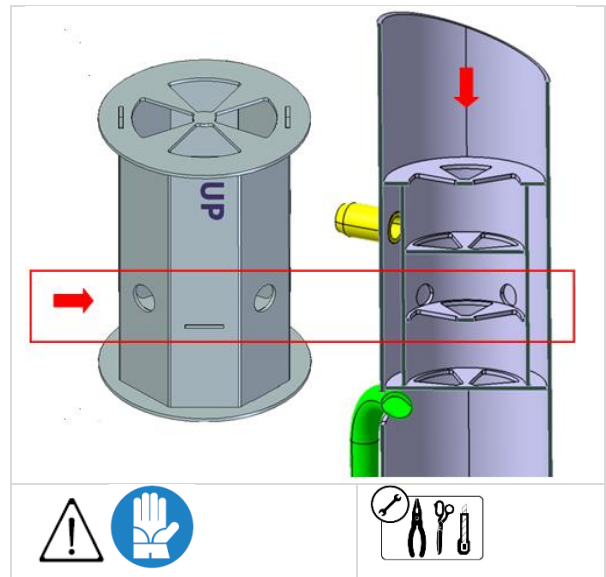
1. Unscrew and remove the fixing bracket from the right rear of the hood;
2. undo the screw on upper right rear of the oven;
3. fix the bracket to the oven using the screw and toothed washer supplied.



#### F.3.2 Oven Quenching Modification

When the oven is installed for the first time, follow the procedure to install "Oven Quenching Modification" supply and modify "Quenching system":

- AL03 IM\_HO\_L4 (see annex document).

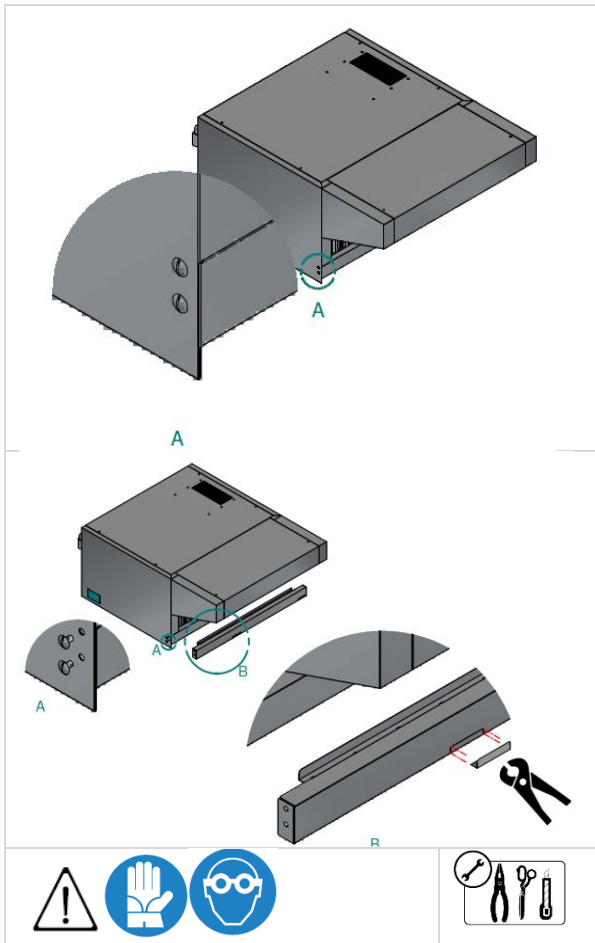


### F.4 Operations on hood before positioning

Before installing the hood, proceed as follows:

#### F.4.1 On hood for ovens with left hinges

1. Unscrew to remove front panel of the hood;
2. remove the pre-cut parts;
3. assemble the front panel of the hood.

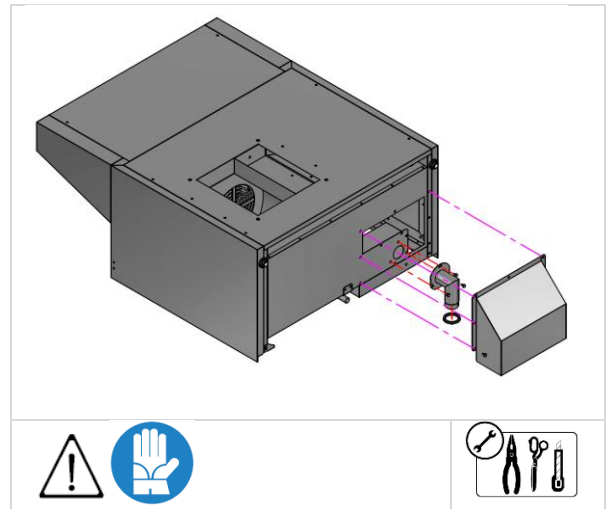
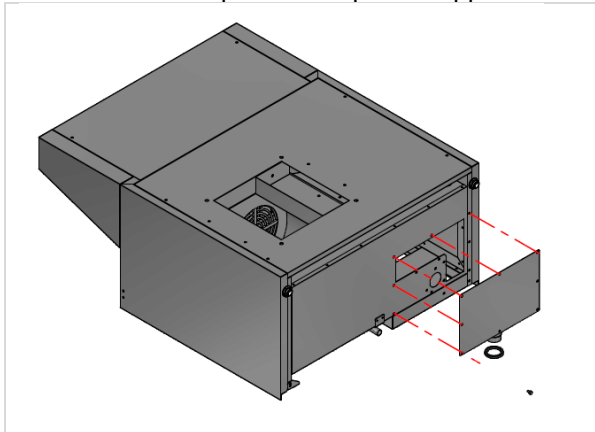


#### F.4.2 On hood for stacked ovens

The following items are supplied with a kit for stacking ovens:

922722	HOOS11E
922721	HOOS21E

1. Unscrew to remove the rear panel of the hood;
2. assemble the pipe and seal supplied;
3. assemble the special rear panel supplied.

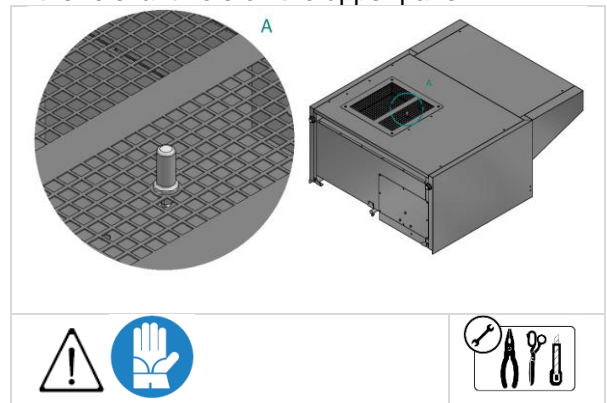


#### F.4.3 On hood installed under central hood or ventilated ceiling

In some cases, the following items could be installed under a hood or ventilated ceiling. Therefore, it is not possible for them to be connected to a centralised system as suggested above.

922718	HOOT11E
922719	HOOT21E
922720	HOOV11E
922722	HOOS11E
922721	HOOS21E

To prevent obstruction of the extraction hole, the hood is supplied with a special screw. Assemble it in the relevant hole on the upper panel.

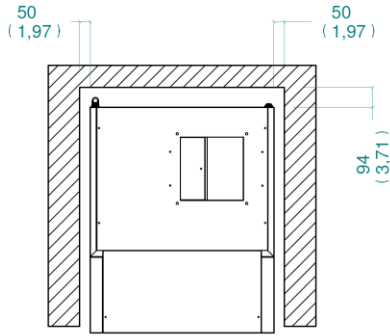


### F.5 Positioning

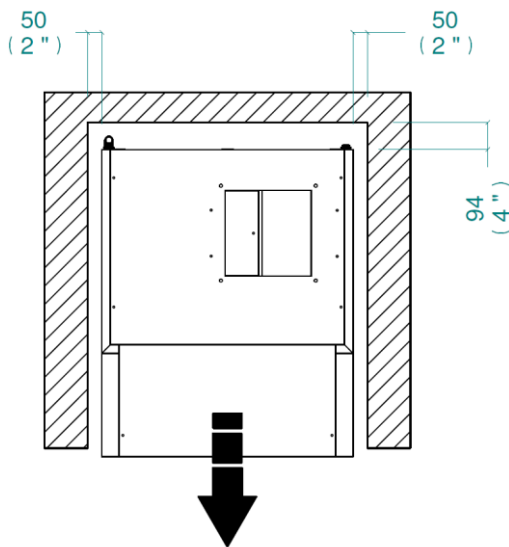
#### F.5.1 Minimum distance

For the overall space required and connection dimensions, refer to the Hood Installation Diagrams (see page 2) and chap. F of the oven "Installation Manual";

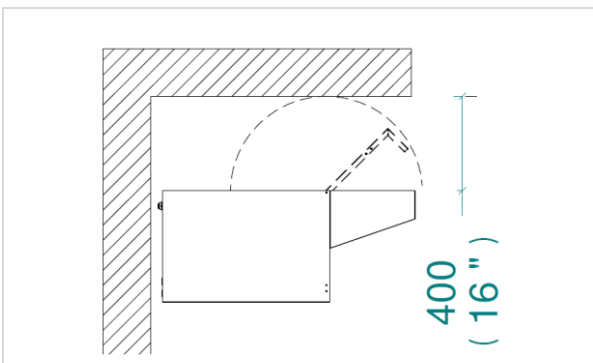
All sides of the appliance must be at least 50 mm from any surface.



- If hood maintenance is required, shift the oven forward using suitable equipment.



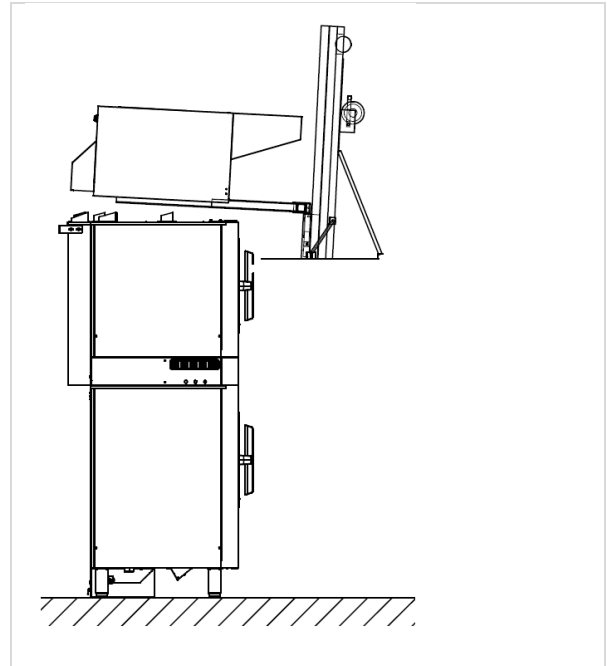
If the hood is not connected to a centralised extraction system, leave a free space of at least 400 mm above it to allow Customer Care to access the technical compartment.



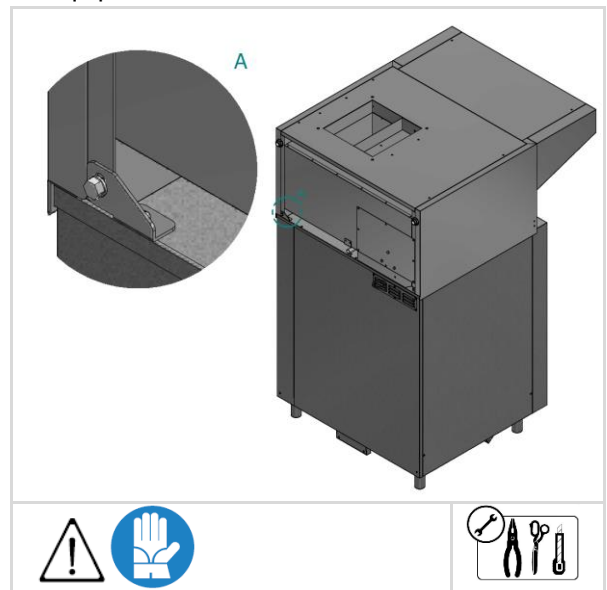
## F.6 Assembling hood on oven

1. Lift the hood over the oven
2. Align the hood with the oven centre the steam duct with the corresponding oven steam outlet duct and check that the seal is correctly

positioned, to prevent steam from escaping when the oven is working.



3. Fix the hood and oven to the previously assembled support (ref. pag.16) using the screws and toothed washers supplied, to ensure mechanical fastening and the equipotential connection.



## F.7 Electrical connection





### IMPORTANT

The connection to the electrical power supply must be in compliance with the current national and local regulations.

### F.7.1 Power cable

Before connecting, make sure the voltage and frequency match that given on the data plate.

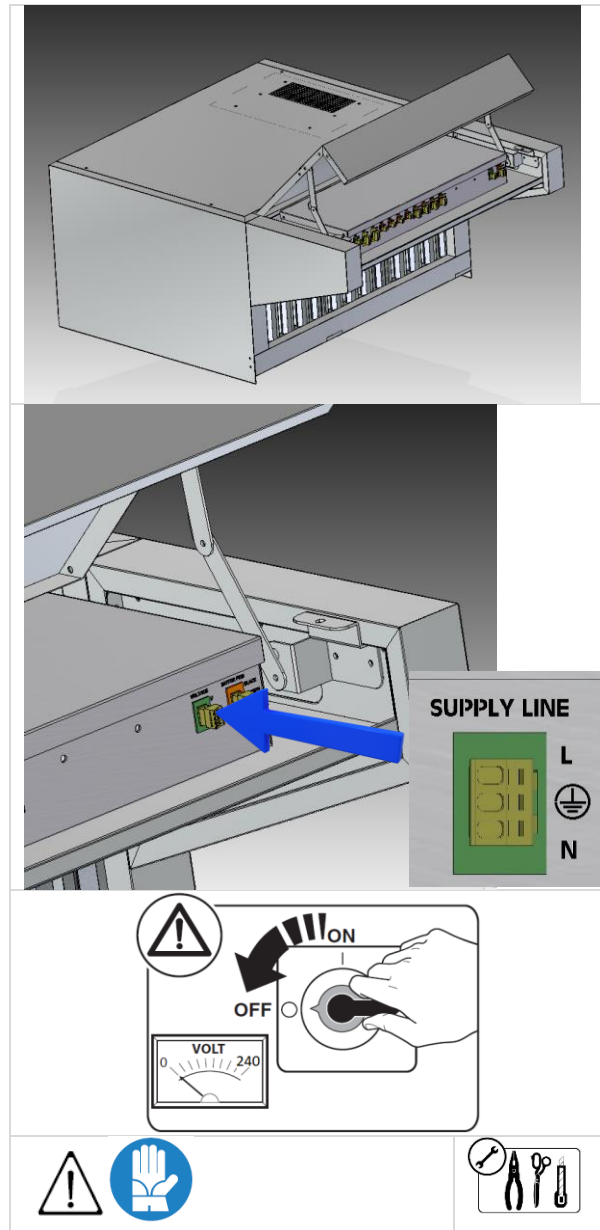
- Connect the appliance to the power supply in a permanent way with an H07 RN-F type cable dim. 3G1,5mmq;
- Install the power cable in a metal or rigid plastic pipe without any sharp parts;
- Install ahead of the appliance an omnipolar switch of suitable capacity with contact gap of at least 3 mm. Install the switch in the building's electrical system, in the immediate vicinity of the appliance;
- If required by local standards and regulations, a RCBO circuit breaker with I<sub>dn</sub> 300mA class A must be provided in the power supply circuit by the installer;
- Appliance max. leakage current is 0.75 mA;
- Install ahead of the appliance a device (interlocked plug, lockable switch or similar devices) lockable in the open position during maintenance;
- Connect the appliance to an efficient earthing system. For that purpose, the connection terminal block has a terminal with the symbol  for connecting the earth wire;
- Also, include this device in an equipotential system (see chap. F.6.3). Make sure the oven on which the hood is mounted has the relevant terminal. This terminal must be in electrical contact with all fixed exposed metal parts of the hood and must allow the connection of a conductor having a nominal cross-section area of 2.5 mm<sup>2</sup> to 6 mm<sup>2</sup>; this connection is made

with the screw marked , located externally near the power cable entry.

### F.7.2 Power cable installation

To connect the power cable to the appliance, proceed as follows:

1. Open the Technical Compartment;
2. Connect the cables (**NOT SUPPLIED** - see the technical characteristics on F.7.1 - "Power cable") on "VOLTAGE" female connector, using the male connector supplied, following the instructions the relevant Wiring diagram;
3. Close the Technical Compartment.

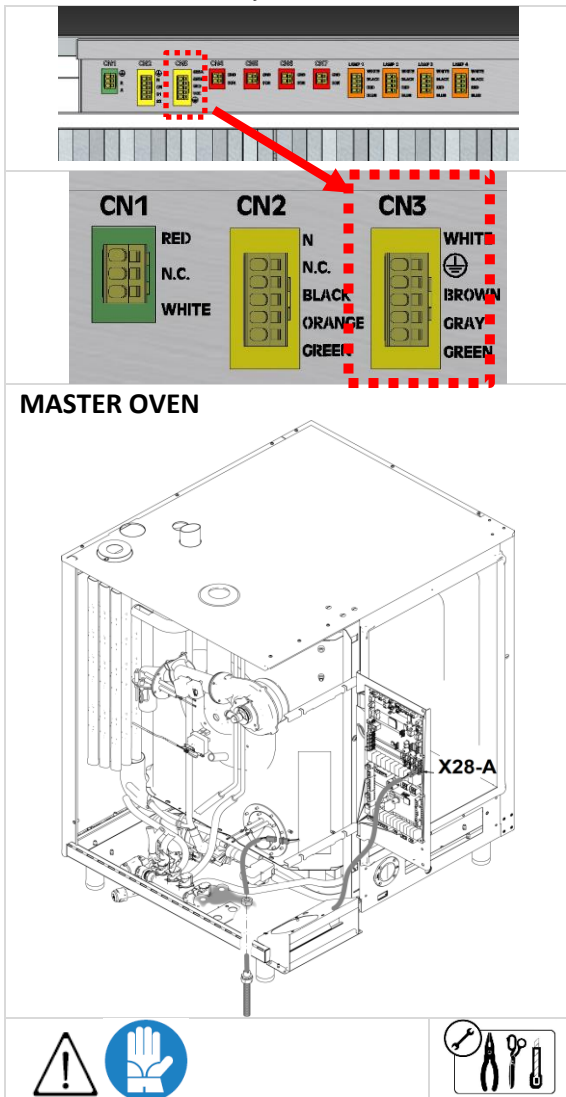


### F.7.3 Hood-oven interface cable

The hood is supplied with an Interface Cable, it is already connected on main-board in **CN3** position; to connect the hood to oven proceed as follows:

1. Remove the left side panel of the oven, as indicated in the "Oven Installation Manual";
2. Remove the pre-cut sheet on the oven base to obtain a 21mm hole;
3. Insert the male thread curve supplied, relevant to the interface cable, and secure it with the nut supplied;
4. Remove the Touch Screen Panel from the oven, as indicated in the "Oven Service Manual";
5. Insert the interface cable connectors on the relevant positions indicated **X28-A**;

6. Assemble the Touch Screen Panel on the left side on the oven, as indicated in the “Oven Service Manual”.
7. Follow the instructions in point G.2 below to set the ovens correctly.

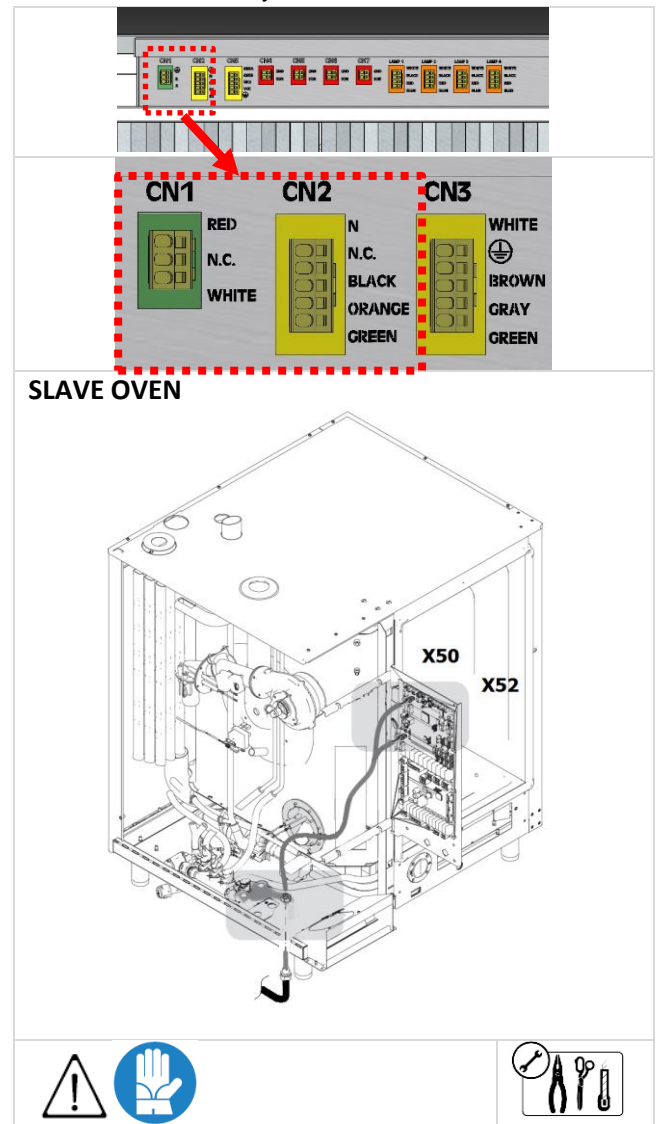


#### F.7.4 Hood-ovens interface cable for Stacked mode

To connect the hood 922722 and 922721 with stacked ovens (two ovens working together), proceed as follow:

1. connect the upper oven (named MASTER) following previous instruction ( F.7.3 Hood-oven interface cable );
2. Remove the left side panel of under oven (named SLAVE), as indicated in the its “Oven Installation Manual”;
3. Remove the pre-cut sheet on the oven base to obtain a 21mm hole;

4. Insert the male thread curve supplied, relevant to the interface cable, and secure it with the nut supplied;
5. Remove the Touch Screen Panel from the oven, as indicated in the “Oven Installation Manual”;
6. Insert the special interface cable (L= 8,00 mt) connectors on the relevant positions indicated **X50** and **X52**;
7. Assemble the Touch Screen Panel on the left side on the oven, as indicated in the “Oven Installation Manual”.
8. Open the upper Hood Technical Compartment and connect the interface cable on main-board in **CN1** and **CN2** position;
9. Follow the instructions in point G.2 below to set the ovens correctly.



## G COMMISSIONING AND SETTINGS

### G.1 Introduction



#### CAUTION

**Make sure the appliance is connected to a water drainage system, a power socket, and to the oven via the oven/hood Interface cable.**

Switch the oven on as indicated in the Installation Manual (chap. G "COMMISSIONING AND SETTINGS").



#### CAUTION

**During operation, pay attention to the hot areas of the outer surface. Do not place objects on the outlets located at the upper rear of the appliance.**

### G.2 Oven settings

#### G.2.1 Single oven setting

In the case of installing the hoods, 922718, 922719 or 922720, follow these procedures when switching on the oven for the first time, set the parameter "347 Hood" on "Level 4", following the procedure:

- AL01 IM\_HO\_L1\_L2\_L3\_L4  
with TOUCH Oven (see annex document).
- AL02 IM\_HO\_L1\_L2\_L3\_L4  
with DIGIT Oven (see annex document).

#### G.2.2 Stacking ovens mode setting

When installing hoods model 922721 or 922722 on overlapping ovens, please follow the configurations and related references in the appendix:

- AL05 IM\_HO\_04

#### G.2.3 Correct oven setting check

The previous procedures must be completed in order to ensure correct operation of the hood and to allow its use.

The checking procedure consists of 2 main steps:

1. Only for Level 4 Hood, check that the hood symbol is present on the oven interface (Touch Screen Panel); or
2. test hood operation by switching the oven on and start a test program. Simulate oven door opening and closing: the fan should change speed.

## H MACHINE SCRAPPING



### **WARNING**

Refer to  
“WARNINGS and  
Safety Information “

#### **H.1 Waste storage**

At the end of the product's life-cycle, make sure it is not dispersed in the environment. The doors must be removed before scrapping the appliance. SPECIAL waste materials can be stored temporarily while awaiting treatment for disposal and/or permanent storage. In any case, the current environmental protection laws in the user's country must be observed.

#### **H.2 Recyclability**

Our appliances are manufactured using more than 90% metals (stainless steel, aluminum, galvanised sheet,

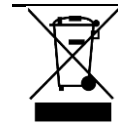
copper, etc.) which can be recycled by means of the conventional recovery structures, in compliance with the current regulations in the country of use.

#### **H.3 Procedure regarding appliance dismantling macro-operations**

Before scrapping the machine, make sure to carefully check its condition, and in particular any parts of the structure that can give or break during scrapping. The machine's parts must be disposed

of in a differentiated way, according to their different characteristics (e.g. metals, oils, greases, plastic, rubber, etc.).

Different regulations are in force in the various countries, therefore comply with the provisions of the laws and competent bodies in the country where scrapping takes place. In general, the appliance must be taken to a specialised collection/scrapping centre. Dismantle the appliance, grouping the components according to their chemical characteristics, remembering that the compressor contains lubricant oil and refrigerant fluid which can be recycled, and that the refrigerator components are special waste assimilable with urban waste.



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, Customer Care or the local body responsible for waste disposal.

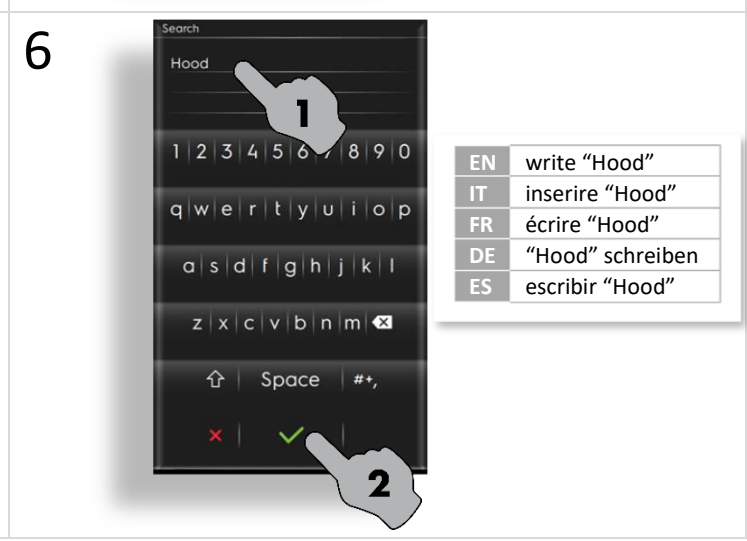
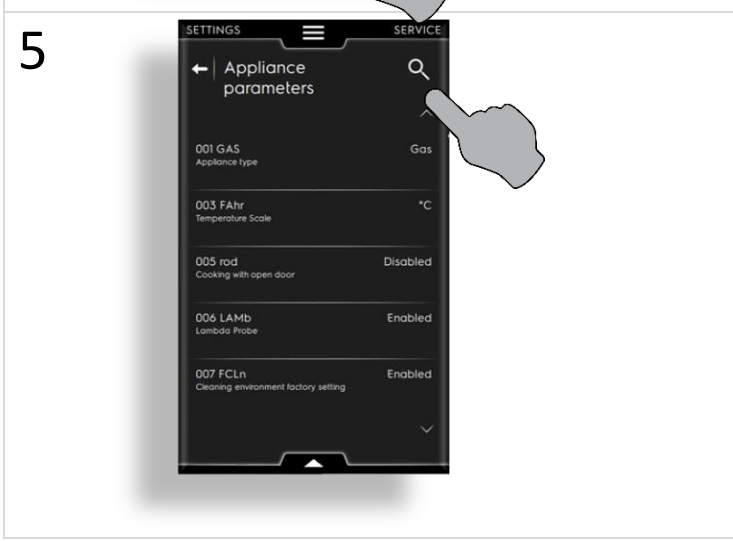
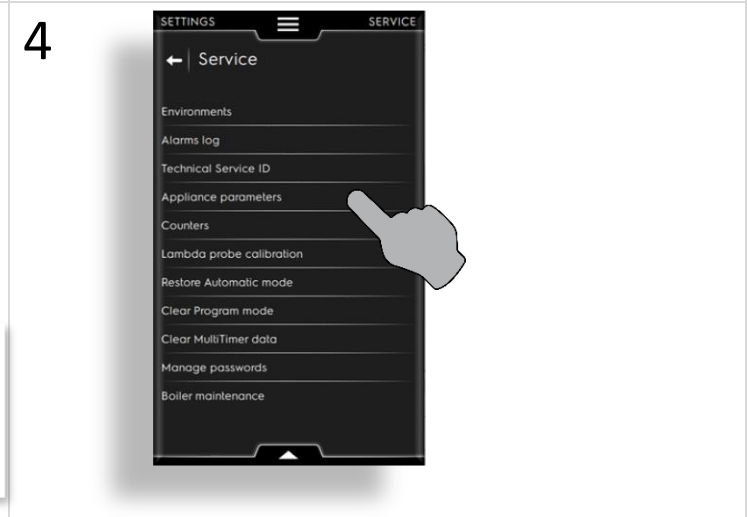
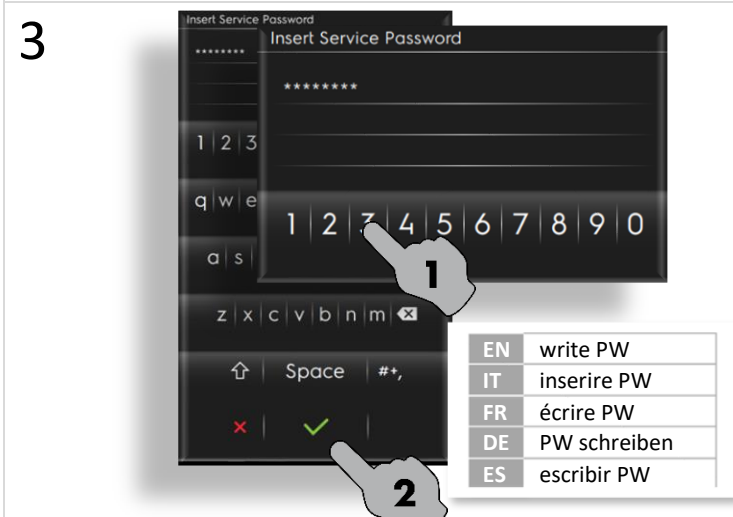
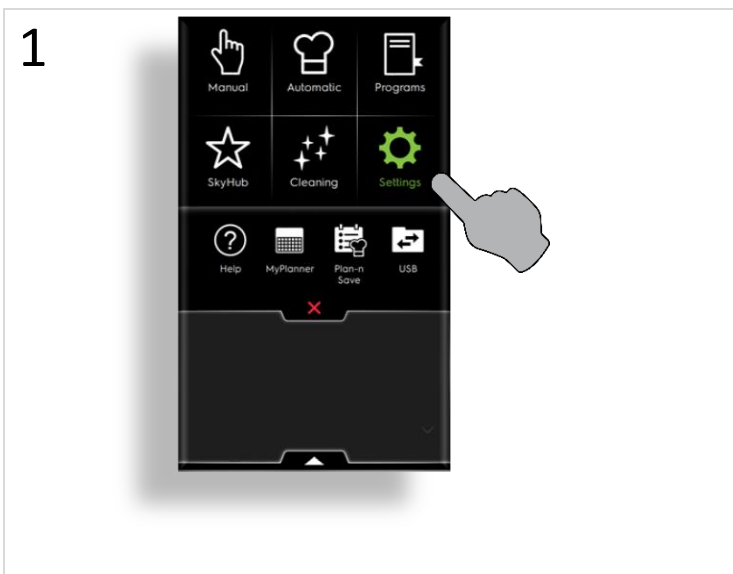
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#### **NOTE!**

When scrapping the machine, any markings, this manual, and other document concerning the appliance, must be destroyed.

AL01 IM_HO_L1_L2_L3_L4	EN	<b>TOUCH</b> Oven settings for Hood	Rel.	230911	p. 1 / 4
	IT	Impostazioni Forno <b>TOUCH</b> dedicati CAPP			
	FR	Réglages du four <b>TOUCH</b> pour la hotte			
	DE	<b>TOUCH</b> Backofeneinstellungen für Haube			
	ES	Ajustes del horno <b>TOUCH</b> para la campana			



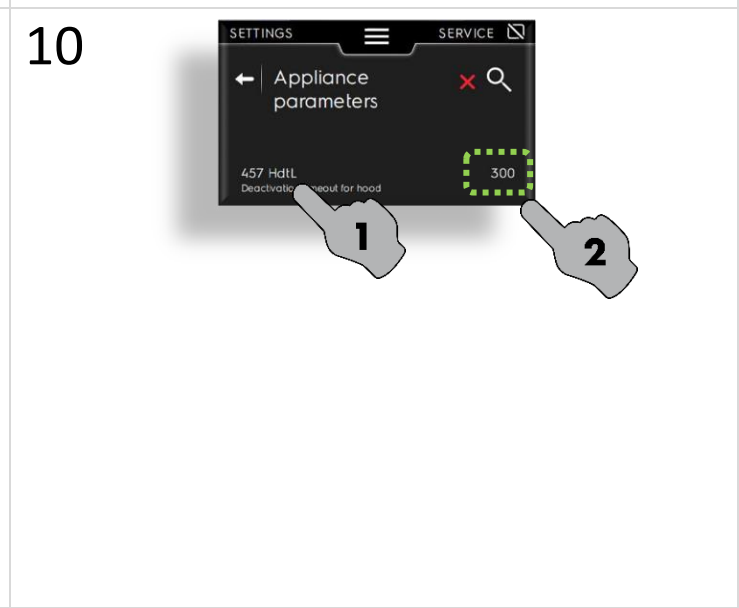
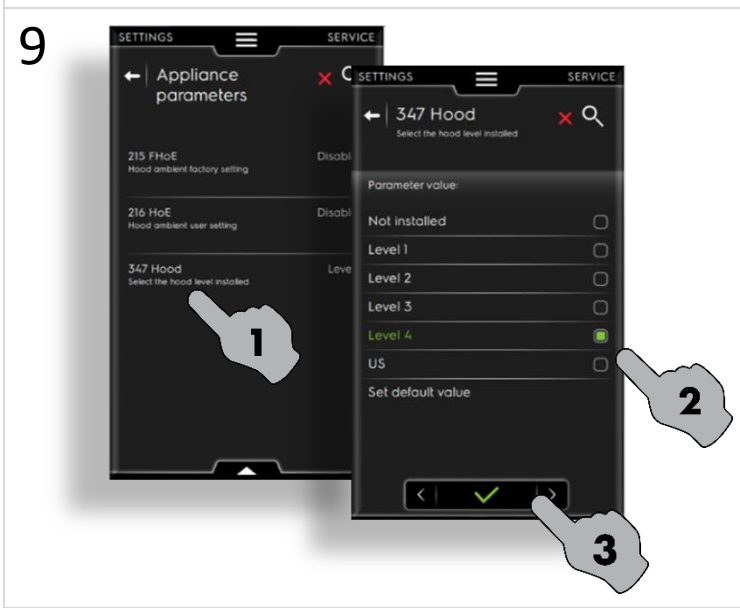


**7**

922728	HOST11	Level	2
922729	HOST21	Level	2
922730	HOSV11	Level	2
922731	HOSS21	Level	2
922732	HOSS11	Level	2
922723	HOCT11E	Level	3
922724	HOCT21E	Level	3
922725	HOCV11E	Level	3
922726	HOCS21E	Level	3
922727	HOCS11E	Level	3

922718	HOOT11E	Level	4
922719	HOOT21E	Level	4
922720	HOOV11E	Level	4






**18**

EN	Go To point nr.
IT	Vai al punto nr.
FR	aller au point no.
DE	gehen Sie zu Punkt Nr.
ES	ir al punto no.

922728	HOST11	Level	2
922729	HOST21	Level	2
922730	HOSV11	Level	2
922731	HOSS21	Level	2
922732	HOSS11	Level	2
922723	HOCT11E	Level	3
922724	HOCT21E	Level	3
922725	HOCV11E	Level	3
922726	HOCS21E	Level	3
922727	HOCS11E	Level	3




AL01 IM_HO_L1_L2_L3_L4	EN	<b>TOUCH</b> Oven settings for Hood	Rel.	230911	p. 3 / 4
	IT	Impostazioni Forno <b>TOUCH</b> dedicati CAPPA			
	FR	Réglages du four <b>TOUCH</b> pour la hotte			
	DE	<b>TOUCH</b> Backofeneinstellungen für Haube			
	ES	Ajustes del horno <b>TOUCH</b> para la campana			

EN	Only for L4 Hoods, carry out following operations
IT	Solo per le cappe L4, eseguire le seguenti operazioni
FR	Uniquement pour les hottes L4, effectuer les opérations suivantes
DE	Nur bei L4-Hauben sind folgende Aktionen auszuführen
ES	Sólo para las campanas L4, realizar las siguientes operaciones

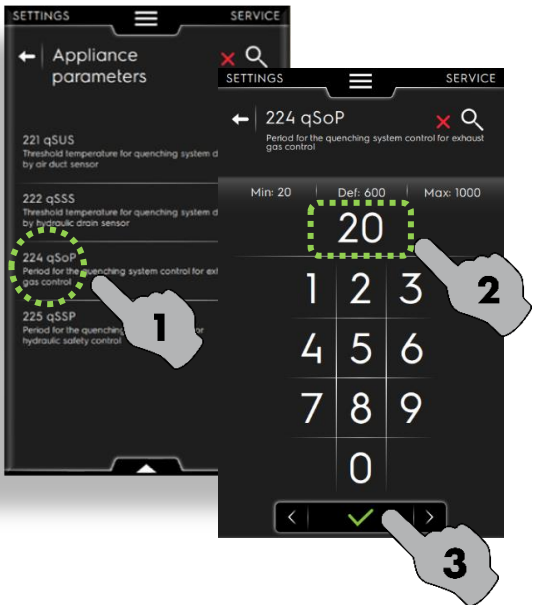
**11**

922718	HOOT11E	Level	4
922719	HOOT21E	Level	4
922720	HOOV11E	Level	4



AL01 IM_HO_L1_L2_L3_L4	EN	<b>TOUCH</b> Oven settings for Hood	Rel. 230911	p. 4 / 4
	IT	Impostazioni Forno <b>TOUCH</b> dedicati CAPP		
	FR	Réglages du four <b>TOUCH</b> pour la hotte		
	DE	<b>TOUCH</b> Backofeneinstellungen für Haube		
	ES	Ajustes del horno <b>TOUCH</b> para la campana		

15



16



17



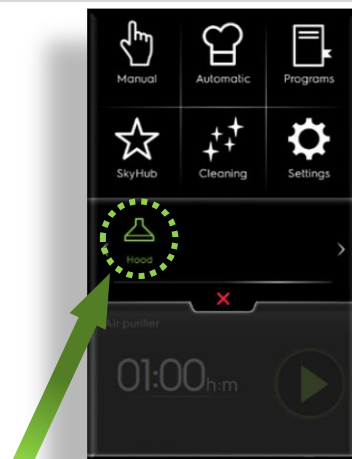
18



19



20



	PNC	prmtr	To do
1	922733 HOB T11 Level 1 922734 HOB T21 Level 1 922735 HOB V11 Level 1 922736 HOB S21 Level 1 922737 HOB S11 Level 1 922728 HOB T11 Level 2 922729 HOB T21 Level 2 922730 HOB V11 Level 2 922731 HOB S21 Level 2 922732 HOB S11 Level 2		
	922723 HOCT11E Level 3 922724 HOCT21E Level 3 922725 HOCV11E Level 3 922726 HOC S21E Level 3 922727 HOC S11E Level 3 922718 HOOT11E Level 4 922719 HOOT21E Level 4 922720 HOOV11E Level 4		
	922733 HOB T11 Level 1 922734 HOB T21 Level 1 922735 HOB V11 Level 1 922736 HOB S21 Level 1 922737 HOB S11 Level 1	347	
	922728 HOB T11 Level 2 922729 HOB T21 Level 2 922730 HOB V11 Level 2 922731 HOB S21 Level 2 922732 HOB S11 Level 2	347	
	922732 HOB S11 Level 2	457	

AL02 IM_HO_L1_L2_L3_L4	EN	<b>DIGIT</b> Oven settings for Hood	Rel.	231005	p. 2 / 4
	IT	Impostazioni Forno <b>DIGIT</b> dedicati CAPP			
	FR	Réglages du four <b>DIGIT</b> pour la hotte			
	DE	<b>DIGIT</b> Backofeneinstellungen für Haube			
	ES	Ajustes del horno <b>DIGIT</b> para la campana			

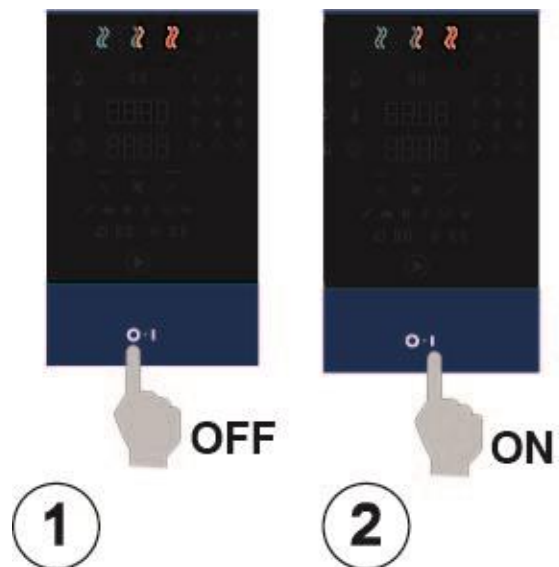
	PNC	prmtr	To do
3	922723 HOCT11E Level 3 922724 HOCT21E Level 3 922725 HOCV11E Level 3 922726 HOCS21E Level 3 922727 HOCS11E Level 3	347	
		457	

	PNC	prmtr	To do
3	922718 HOOT11E Level 4 922719 HOOT21E Level 4 922720 HOOV11E Level 4	347	
		221	
		224	
		225	
		457	

AL02 IM_HO_L1_L2_L3_L4	EN	<b>DIGIT</b> Oven settings for Hood	Rel.	231005	p. 4 / 4
	IT	Impostazioni Forno <b>DIGIT</b> dedicati CAPPA			
	FR	Réglages du four <b>DIGIT</b> pour la hotte			
	DE	<b>DIGIT</b> Backofeneinstellungen für Haube			
	ES	Ajustes del horno <b>DIGIT</b> para la campana			

4

922733	HOBT11	Level 1
922734	HOBT21	Level 1
922735	HOBV11	Level 1
922736	HOBS21	Level 1
922737	HOBS11	Level 1
922728	HOST11	Level 2
922729	HOST21	Level 2
922730	HOSV11	Level 2
922731	HOSS21	Level 2
922732	HOSS11	Level 2
922723	HOCT11E	Level 3
922724	HOCT21E	Level 3
922725	HOCV11E	Level 3
922726	HOCV21E	Level 3
922727	HOCS11E	Level 3
922718	HOOT11E	Level 4
922719	HOOT21E	Level 4
922720	HOOV11E	Level 4
922722	HOOS11E	Level 4
922721	HOOS21E	Level 4



AL05 IM_HO_04	EN	STACKING Ovens - settings for Hood	Rel.	231120	p. 1 / 3
	IT	Impostazioni Forni SOVRAPPOSTI per CAPPA			
	FR	Fours à empiler - réglages pour la hotte			
	DE	STACKING Öfen - Einstellungen für Haube			
	ES	Hornos apilables - ajustes para la campana			

EN	<p>This annex is dedicated to the installation of Level 4 hoods for stacked ovens <b>922721</b> and <b>922722</b>.</p> <p>There are three possible combinations of SkyLINE electric ovens: 1) Touch/Touch, 2) Touch/Digit, 3) Digit/Digit.</p> <p>After accessing the configurations of the respective ovens following for  Touch oven → annex "AL01 IM_HO_01_02_03_04" → Step 1, 2, 3, 4  Digit Oven → annex "AL02 IM_HO_L1_L2_L3_L4" → Step 1, 2  Follow the instructions below for the three types of configuration.</p>
	<p>Questo allegato è dedicato all'installazione delle Cappe Livello 4 per forni sovrapposti <b>922721</b> e <b>922722</b>.</p> <p>Ci sono tre possibili configurazioni di abbinamento dei forni elettrici sovrapposti della linea SkyLINE: 1) Touch/Touch, 2) Touch/Digit, 3) Digit/Digit.</p> <p>Dopo aver eseguito accesso alle configurazioni dei rispettivi forni seguendo per:  Forno Touch → allegato "AL01 IM_HO_01_02_03_04" → Fase 1, 2, 3, 4  Forno Digit → allegato "AL02 IM_HO_L1_L2_L3_L4" → Fase 1, 2  Seguire le istruzioni qui sotto riportate per le tre tipologie di configurazione.</p>
FR	<p>Cette annexe est consacrée à l'installation des hottes de niveau 4 pour les fours superposés. <b>922721</b> et <b>922722</b>.</p> <p>Il existe trois combinaisons possibles de fours électriques SkyLINE :  1) Touch/Touch, 2) Touch/Digit, 3) Digit/Digit.</p> <p>Après avoir accédé aux configurations des fours respectifs en suivant la procédure suivante  Four Touch → annexe "AL01 IM_HO_01_02_03_04" → Étape 1, 2, 3, 4  Four à chiffres → annexe "AL02 IM_HO_L1_L2_L3_L4" → Étape 1, 2  Suivez les instructions ci-dessous pour les trois types de configuration.</p>
	<p>Dieser Anhang ist für die Installation von Abzugshauben der Stufe 4 für Stapelöfen bestimmt <b>922721</b> und <b>922722</b>.</p> <p>Es gibt drei mögliche Kombinationen von SkyLINE Elektrobacköfen:  1) Touch/Touch, 2) Touch/Digit, 3) Digit/Digit.</p> <p>Nach dem Zugriff auf die Konfigurationen der jeweiligen Öfen gilt für  Touch-Backofen → beigefügt "AL01 IM_HO_01_02_03_04" → Schritt 1, 2, 3, 4  Digit-Ofen → beigefügt "AL02 IM_HO_L1_L2_L3_L4" → Schritt 1, 2  Befolgen Sie die nachstehenden Anweisungen für die drei Arten der Konfiguration.</p>
ES	<p>Este anexo está dedicado a la instalación de campanas de nivel 4 para hornos apilados <b>922721</b> y <b>922722</b>.</p> <p>Existen tres posibles combinaciones de hornos eléctricos SkyLINE:  1) Touch/Touch, 2) Touch/Digit, 3) Digit/Digit.</p> <p>Después de acceder a las configuraciones de los respectivos hornos siguientes para  Horno Touch → anexo "AL01 IM_HO_01_02_03_04" → Paso 1, 2, 3, 4  Horno Digit → anexo "AL02 IM_HO_L1_L2_L3_L4" → Paso 1, 2  Siga las instrucciones siguientes para los tres tipos de configuración.</p>

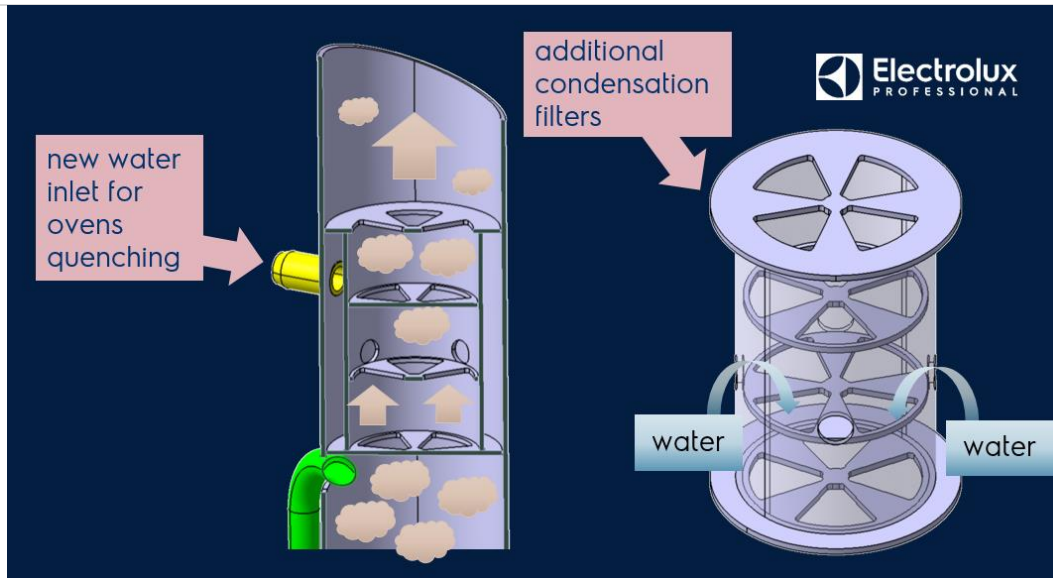
<b>AL05 IM_HO_04</b>	<b>EN</b>	<b>STACKING Ovens - settings for Hood</b>	Rel.	<b>231120</b>	p. 2 / 3
	<b>IT</b>	<b>Impostazioni Forni SOVRAPPOSTI per CAPPA</b>			
	<b>FR</b>	<b>Fours à empiler - réglages pour la hotte</b>			
	<b>DE</b>	<b>STACKING Öfen - Einstellungen für Haube</b>			
	<b>ES</b>	<b>Hornos apilables - ajustes para la campana</b>			

Type	EN - Oven position IT - Posizione Forno FR - position du four DE - Ofenposition ES - posición del horno	Oven Type Tipo Forno Type de Four Ofentyp Tipo de Horno	Configure as Configura come Configurer comme Konfigurieren als Configurar como	Parameters to be configured – annex – point Parametri da configurare – allegato – punto Paramètres à configurer – annexe - point Zu konfigurierende Parameter – Anlage - Punkt Parámetros a configurar – anexo - punto		
<b>1</b>	above sopra ci-dessus über sobre	Touch  MASTER	L4	215 → Enabled	AL01 IM_HO_L1_L2_L3_L4	8
				347 → Level 4	AL01 IM_HO_L1_L2_L3_L4	9
				457 → 300	AL01 IM_HO_L1_L2_L3_L4	10
				221 → 45°C	AL01 IM_HO_L1_L2_L3_L4	13
				222 → 80 °C	AL01 IM_HO_L1_L2_L3_L4	14
				224 → 20	AL01 IM_HO_L1_L2_L3_L4	15
	under sotto sous unter bajo	Touch  SLAVE	L3	215 → Enabled	AL01 IM_HO_L1_L2_L3_L4	8
				347 → Level 3	AL01 IM_HO_L1_L2_L3_L4	9
				457 → 300	AL01 IM_HO_L1_L2_L3_L4	10
<b>2</b>	above sopra ci-dessus über sobre	Touch  MASTER	L4	215 → Enabled	AL01 IM_HO_L1_L2_L3_L4	8
				347 → Level 4	AL01 IM_HO_L1_L2_L3_L4	9
				457 → 300	AL01 IM_HO_L1_L2_L3_L4	10
				221 → 45°C	AL01 IM_HO_L1_L2_L3_L4	13
				222 → 80 °C	AL01 IM_HO_L1_L2_L3_L4	14
				224 → 20	AL01 IM_HO_L1_L2_L3_L4	15
	under sotto sous unter bajo	Digit  SLAVE	L3	347 → 3	AL02 IM_HO_L1_L2_L3_L4	3 → L3
				457 → 300	AL02 IM_HO_L1_L2_L3_L4	3 → L3
				235 → 2		

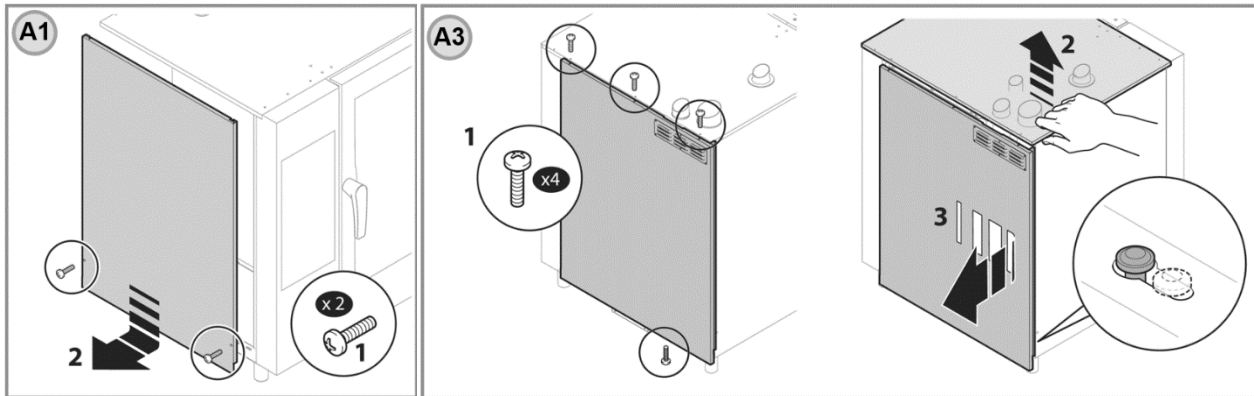
<b>AL05 IM_HO_04</b>	<b>EN</b>	<b>STACKING Ovens - settings for Hood</b>	Rel. <b>231120</b>	p. 3 / 3
	<b>IT</b>	<b>Impostazioni Forni SOVRAPPOSTI per CAPPA</b>		
	<b>FR</b>	<b>Fours à empiler - réglages pour la hotte</b>		
	<b>DE</b>	<b>STACKING Öfen - Einstellungen für Haube</b>		
	<b>ES</b>	<b>Hornos apilables - ajustes para la campana</b>		

Type	EN - Oven position IT - Posizione Forno FR - position du four DE - Ofenposition ES - posición del horno	Oven Type Tipo Forno Type de Four Ofentyp Tipo de Horno	Configure as Configura come Configurer comme Konfigurieren als Configurar como	Parameters to be configured – annex – point Parametri da configurare – allegato – punto Paramètres à configurer – annexe - point Zu konfigurierende Parameter – Anlage - Punkt Parámetros a configurar – anexo - punto		
<b>3</b>	above sopra ci-dessus über sobre	Digit  MASTER	<b>L4</b>	347 → 4	AL02 IM_HO_L1_L2_L3_L4	3 → L4
				457 → 300	AL02 IM_HO_L1_L2_L3_L4	3 → L4
				221 → 45°C	AL02 IM_HO_L1_L2_L3_L4	3 → L4
				222 → 80 °C	AL02 IM_HO_L1_L2_L3_L4	3 → L4
				224 → 20	AL02 IM_HO_L1_L2_L3_L4	3 → L4
				225 → 20	AL02 IM_HO_L1_L2_L3_L4	3 → L4
	under sotto sous unter bajo	Digit  SLAVE	<b>L3</b>	347 → 3	AL02 IM_HO_L1_L2_L3_L4	3 → L3
				457 → 300	AL02 IM_HO_L1_L2_L3_L4	3 → L3
				235 → 2		

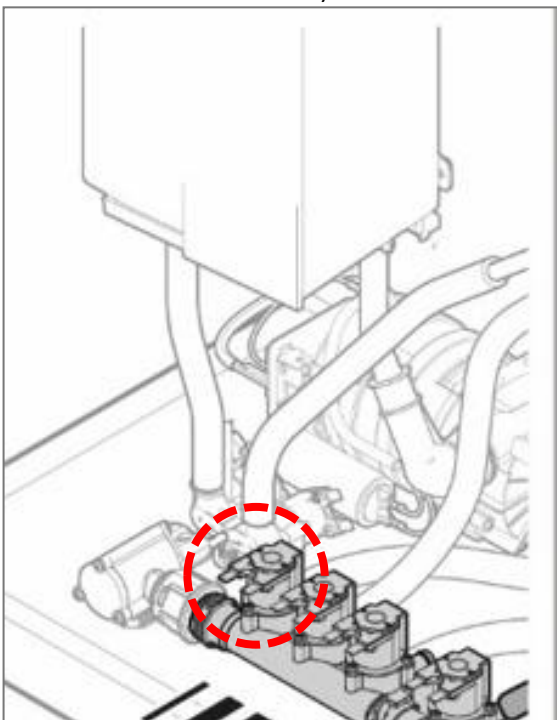
<b>EN</b>	Complete the configuration by following the instructions for Touch oven → annex "AL01 IM_HO_01_02_03_04" → Step 18, 19, 20 for Digit Oven → annex "AL02 IM_HO_L1_L2_L3_L4" → Step 4
<b>IT</b>	Completare la configurazione seguendo le istruzioni riportate per Forno Touch → allegato "AL01 IM_HO_01_02_03_04" → Fase 18, 19, 20 per Forno Digit → allegato "AL02 IM_HO_L1_L2_L3_L4" → Fase 4
<b>FR</b>	Complétez la configuration en suivant les instructions Four Touch → annexe "AL01 IM_HO_01_02_03_04" → Étape 18, 19, 20 Four à chiffres → annexe "AL02 IM_HO_L1_L2_L3_L4" → Étape 4
<b>DE</b>	Schließen Sie die Konfiguration ab, indem Sie die Anweisungen für Touch-Backofen → beigefügt "AL01 IM_HO_01_02_03_04" → Schritt 18, 19, 20 für Digit-Ofen → beigefügt "AL02 IM_HO_L1_L2_L3_L4" → Schritt 4
<b>ES</b>	Complete la configuración siguiendo las instrucciones para Horno Touch → anexo "AL01 IM_HO_01_02_03_04" → Paso 18, 19, 20 para Horno Digit → anexo "AL02 IM_HO_L1_L2_L3_L4" → Paso 4



## 1 Remove left side panel and back panel



## 2 Inside the component compartment, disconnect the blue pipe from the solenoid valve **EV2** (black sticker, first one close to the threaded inlet)



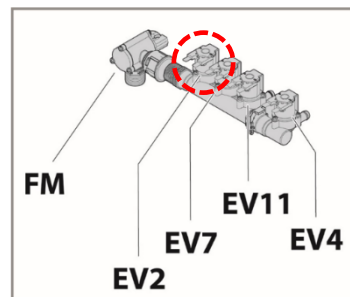
FM= Flow meter (X39), is also the CW11 (not treated water) water inlet point.

EV2= Quenching (X2)

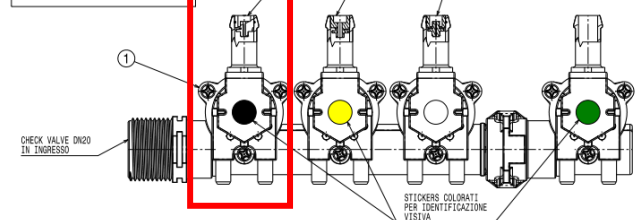
EV7= Cleaning / water fill valve (X3), refer also to § WASH PUMP, M8 AND VALVE EV7

EV11= Detergent dispenser fill, for boiler descale cycle (X4)

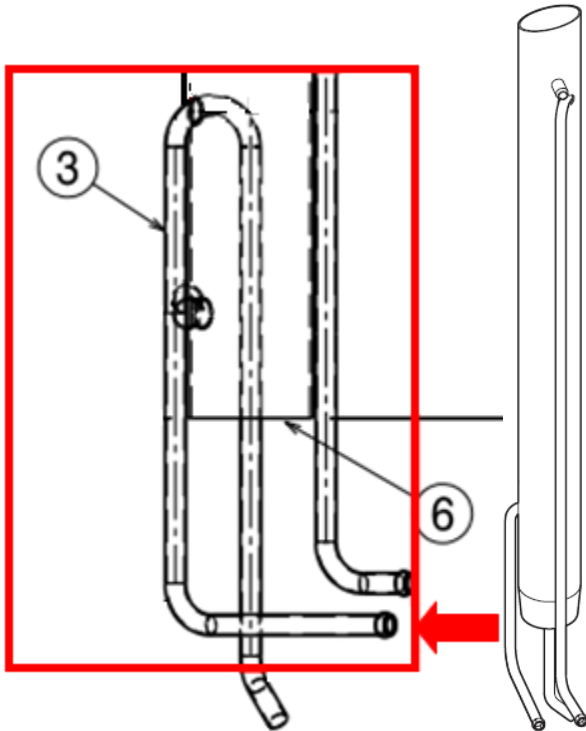
EV4 = Shower (X2)



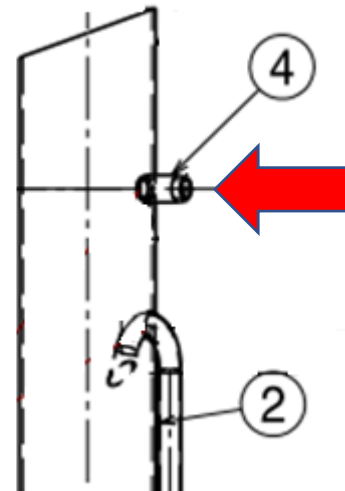
COD. 83040HL.  
ASS. ELETTROVALVOLE RPE RM1400



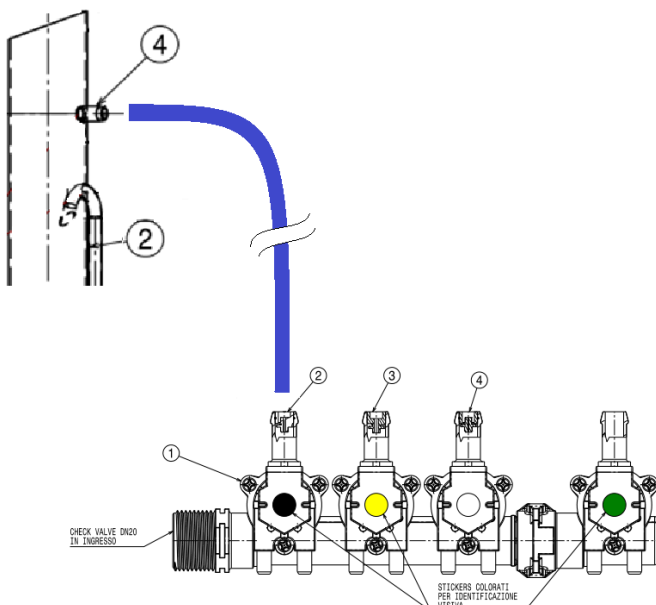
- 3** Plug the newly disconnected pipe using a clamp or screw (check that the other end of the pipe is still connected to the steel pipe welded in place 3)



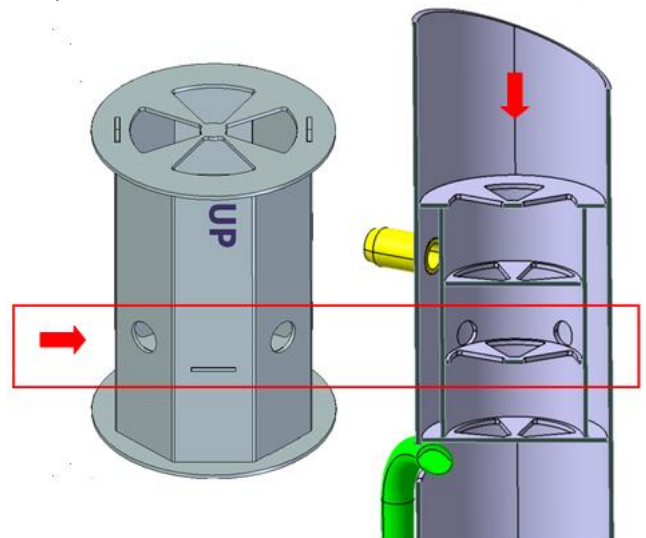
- 4** Remove the screw in the inlet (position 4) of the vapour exhaust pipe



- 5** Use the new supply blue pipe to connect the solenoid valve (black sticker, first one near the threaded inlet) to position 4 of the vapour exhaust pipe. Cut it to the correct and "comfortable" length. Use the new screw clamp to lock the hose in place.

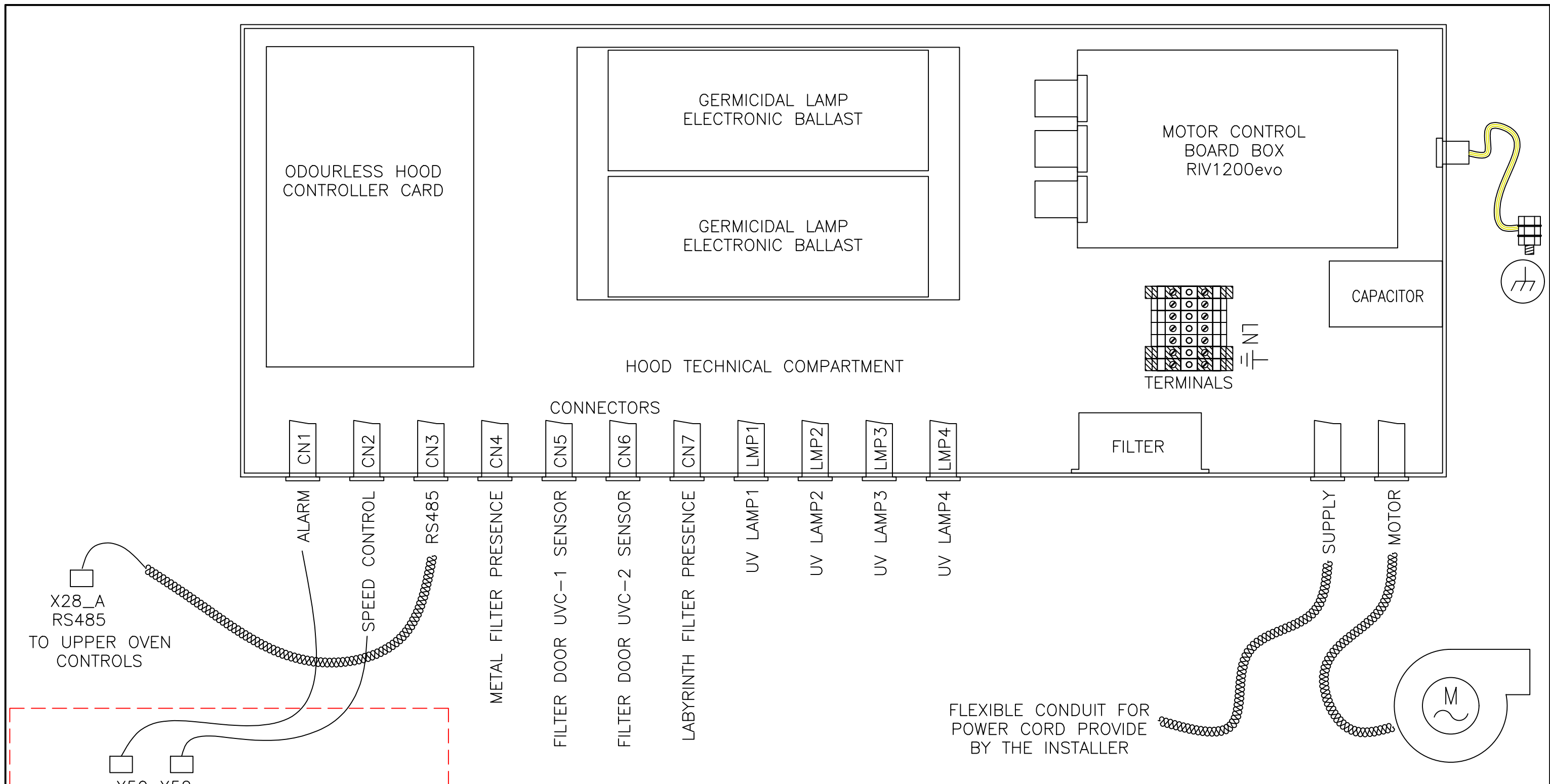


- 6** Insert the new metal component supply from above into the vapour exhaust pipe (pay attention to the position of the side hole, at the bottom, as shown in the picture below, axial orientation is irrelevant).



- 7** Change Software parameters following documents:

- "AL01 IM\_HO\_01\_02\_03\_04" for Touch Oven
- "AL02 IM\_HO\_01\_02\_03\_04" for Digit Oven



X28\_A  
RS485  
TO UPPER OVEN  
CONTROLS

X50 X52  
ALARM SPEED  
CONTROL  
TO LOWER OVEN CONTROLS

WITH OPTION  
STACKING  
2 OVENS

NR. SHEET	TITLE
1	TITLE PAGE
2	UNIFILAR / FUNCTIONAL DIAGRAM
3	WIRING DIAGRAM SUPPLY & MOTOR FAN
4	WIRING DIAGRAM INPUTS
5	WIRING DIAGRAM UV LAMPS 1 & 2
6	WIRING DIAGRAM UV LAMPS 3 & 4

RATED	SPECIFICATIONS
220 - 240 Vac	SUPPLY VOLTAGE
1,7 A	CURRENT max
383 W	POWER max
50 Hz	FREQUENCY

OVENS ODOURLESS SUCTION HOOD  
CAPPASPIRANTE ODORLESS PER FORNI

CUSTOMER ALINOX SRL

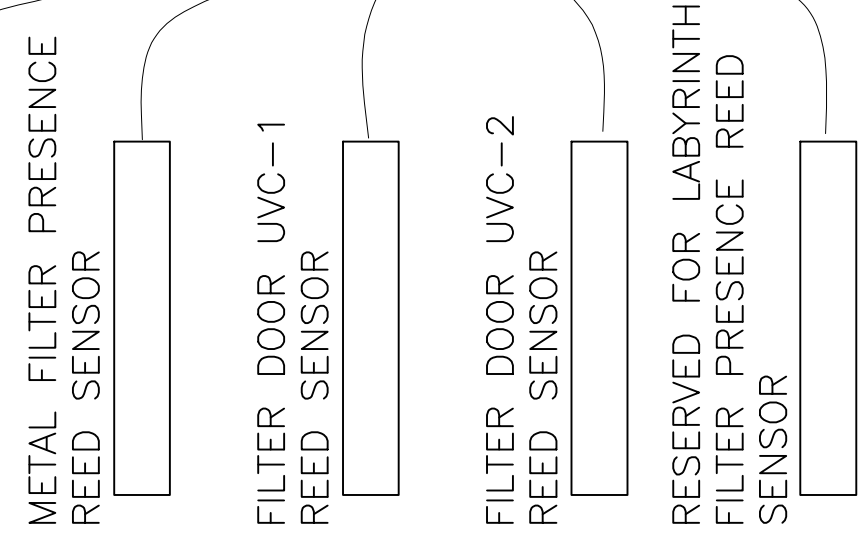
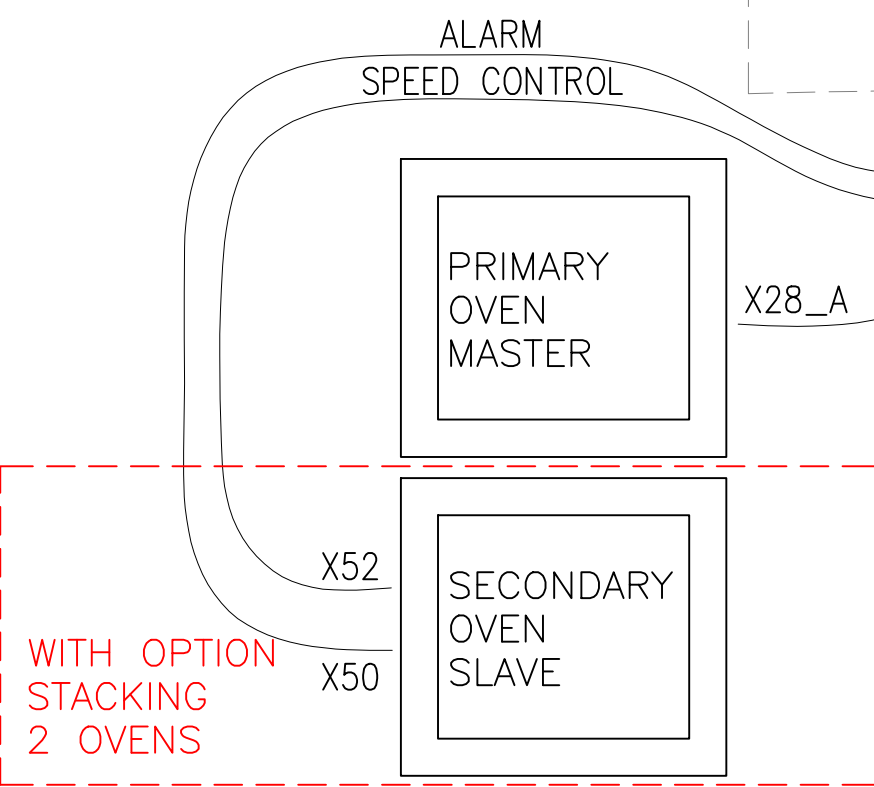
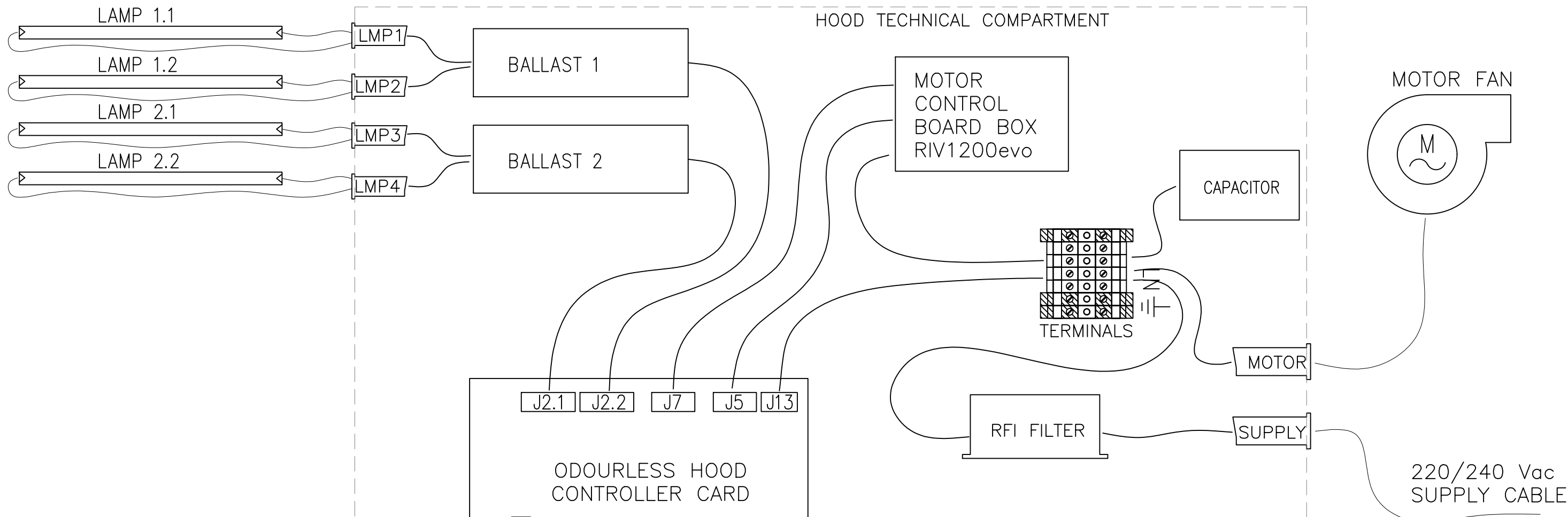
INSTALL. SITE \_\_\_\_\_ CUSTOMER ORDER \_\_\_\_\_ ORDER \_\_\_\_\_

NOTE ELECTRICAL DIAGRAM

SERIAL NO. 19 ALI KL4 383W\_ODO R04 MODEL no. 19 ALI KL4 383W ODO

date 12/05/2021 revision R.04 archive 19 ALI KL4 383W\_ODO R04.dwg sheet 1

draw: PP.II. sign controlled sign tot.sheet6



Sign	Description 1	Description 2	Note	Position
-B01	METAL FILTER PRESENCE	REED SENSOR		4/I09
-B02	FILTER DOOR UVC-1	REED SENSOR		4/I11
-B03	FILTER DOOR UVC-2	REED SENSOR		4/I13
-B04	RESERVED FOR LABYRINTH FILTER	PRESENCE REED SENSOR		4/I14
-BL1	BALLAST 1	IN 100-277 Vac		5/D06
-BL2	BALLAST 2	IN 100-277 Vac		6/D06
-E01	UV LAMP			5/I03
-E02	UV LAMP			5/J03
-E03	UV LAMP			6/I03
-E04	UV LAMP			6/J03
-KD1	ODOURLESS HOOD CONTROLLER CARD			3/A01
-KD1	ODOURLESS HOOD CONTROLLER CARD			4/A01
-KD1	ODOURLESS HOOD CONTROLLER CARD			5/A01
-KD1	ODOURLESS HOOD CONTROLLER CARD			6/A01
-KD2	MOTOR CONTROL BOARD	RIV1200evo		3/I05
-M1	MOTOR FAN	1N/230Vac/383W/50Hz		3/G05
-V01	RFI FILTER	250Vac 50Hz 6A		3/F01
-X28_A	SPEED CONTROL CONNECTOR	CONNETTORE CONTROLLO VELOCITA'		4/I07
-X50	ALARM CONNECTOR	CONNETTORE ALLARME		4/I01
-X52	SPEED CONTROL CONNECTOR	CONNETTORE CONTROLLO VELOCITA'		4/I04

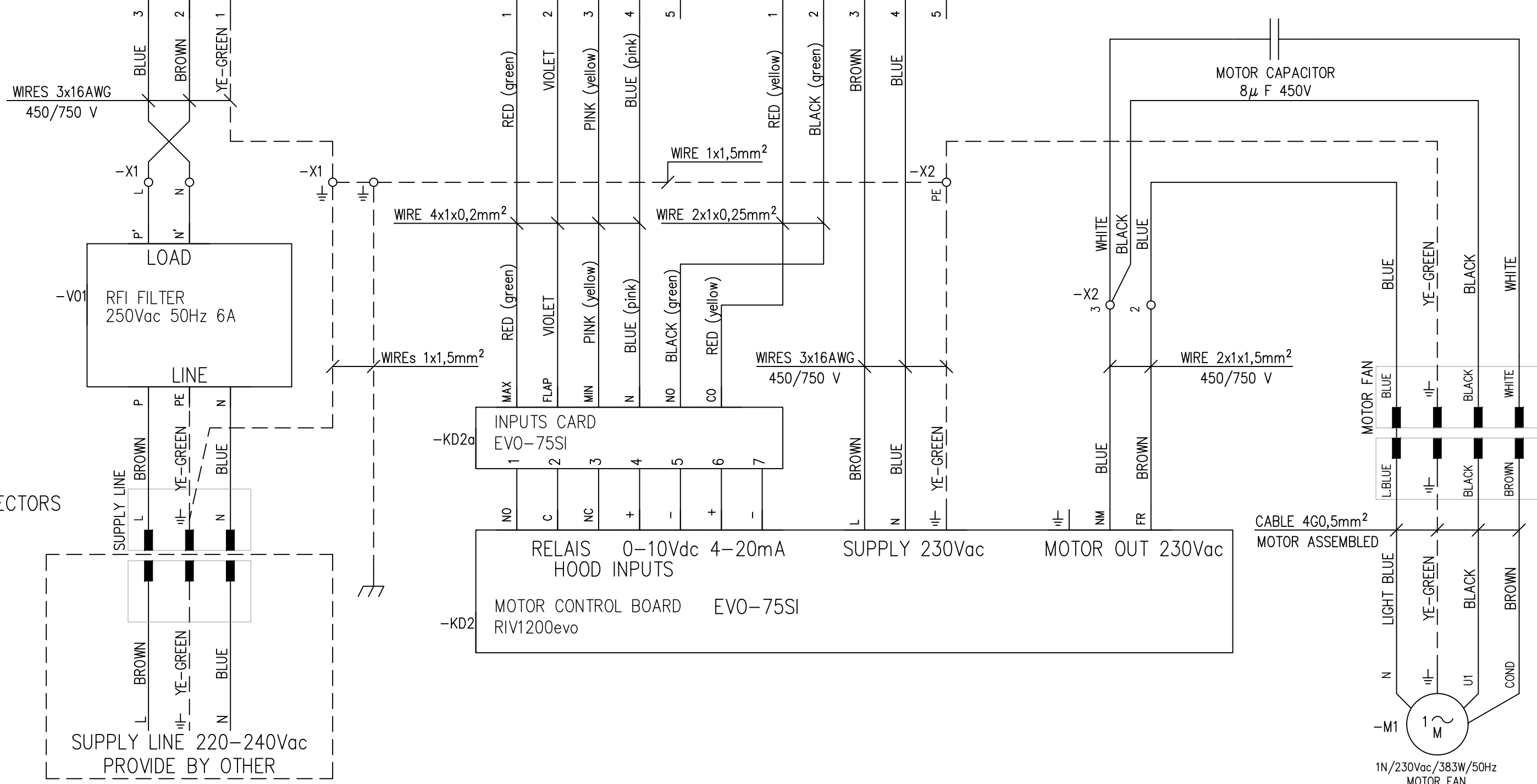
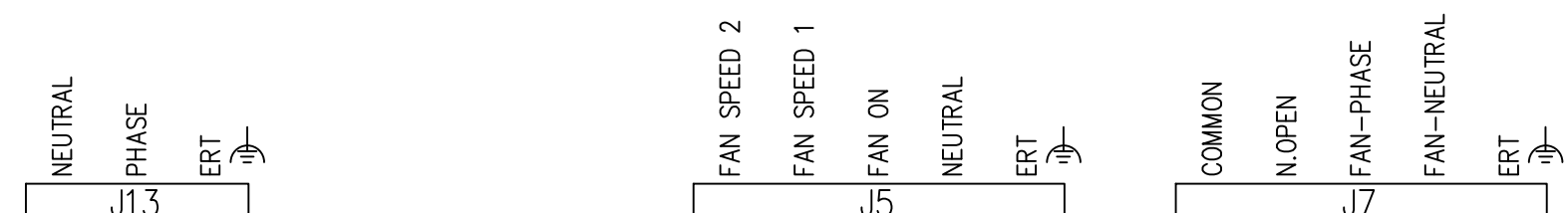
PLANT	SUCTION HOOD FOR OVEN	TITLE	UNIFILAR / FUNCTIONAL DIAGRAM	DRAWER	PP.II.	DRA. N.KL4 383W_ODO	SHEET	NEXT
REV.	CHANGE	DATE	SIGNATURE	DIAGRAM	COSTUMER	SIGNATURE	2	3
				19 ALI KL4 383W_ODO R04		DATE 12/05/2021	TOT. SHEETS	
						SCALE	6	

EQUIPMENT FUNCTION

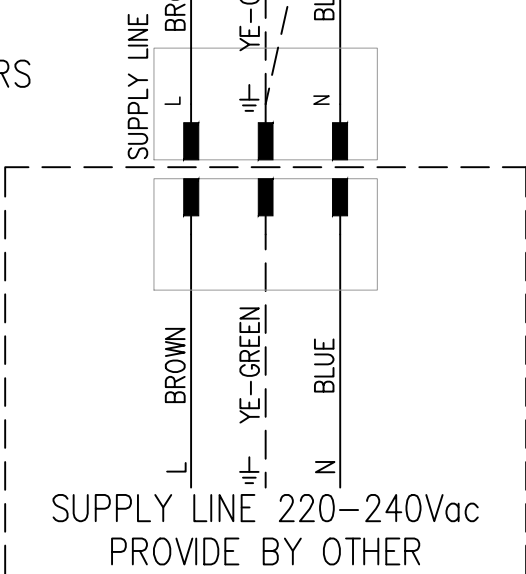
-KD1 ODOURLESS HOOD CONTROLLER CARD

POWER SUPPLY 230 Vac TO MOTOR CONTROL BOARD 3GP SYSTEM

TERMINAL FUNCTION  
CARD CONNECTORS

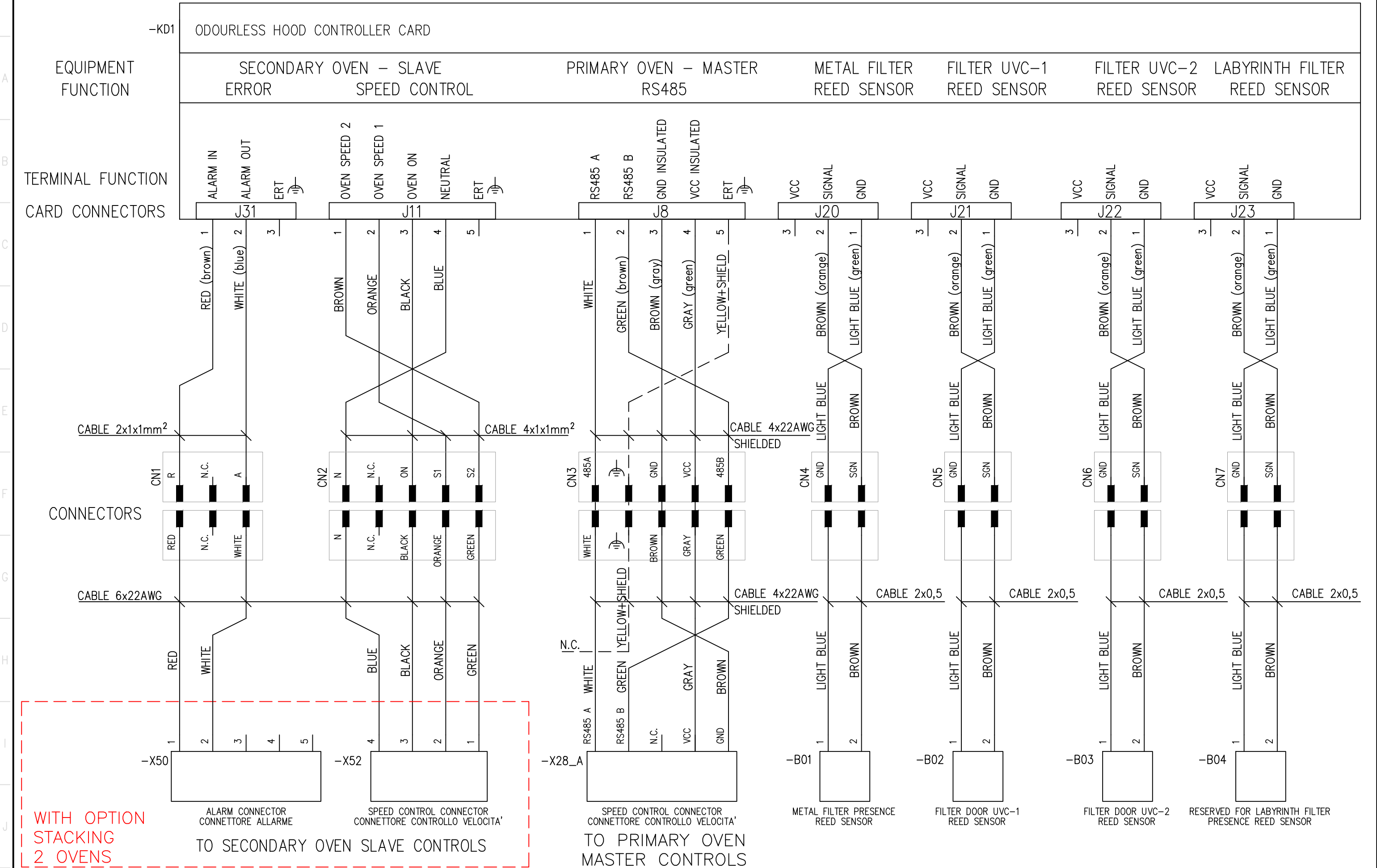


CONNECTORS



PLANT	SUCTION HOOD FOR OVEN	TITLE	WIRING DIAGRAM SUPPLY & MOTOR FAN	DRAWER	PP.II.	DRA. N.	KL4 383W_ODO	SHEET	3	NEXT	4
DIAGRAM	19 ALI KL4 383W_ODO R04	COSTUMER		SIGNATURE		DATE	12/05/2021	TOT. SHEETS	6		
REV.	CHANGE	DATE	SIGNATURE			SCALE					

A  
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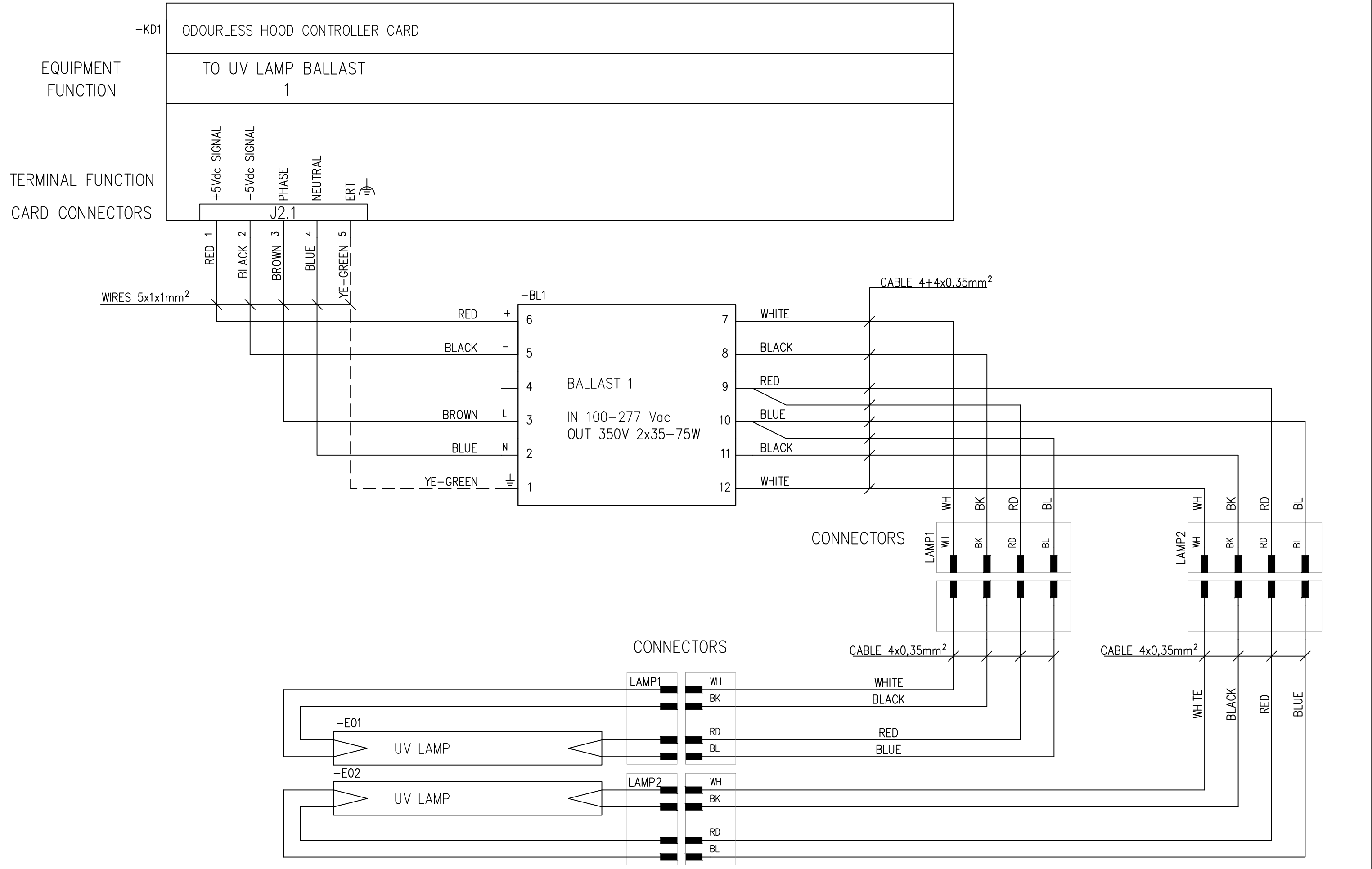


WITH OPTION  
STACKING  
2 OVENS

TO SECONDARY OVEN SLAVE CONTROLS

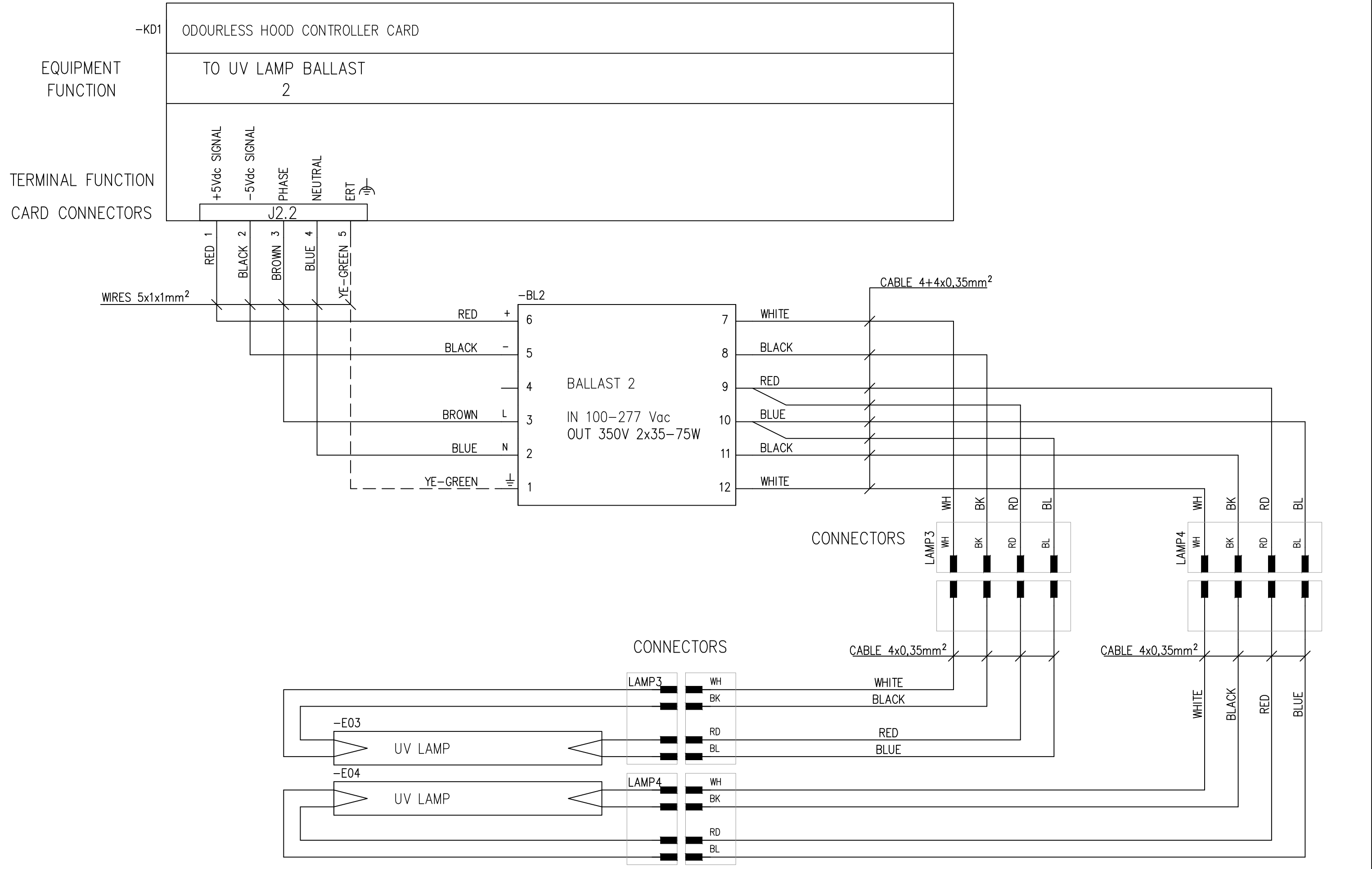
PLANT	SUCTION HOOD FOR OVEN	TITLE	WIRING DIAGRAM INPUTS	DRAWER	PP.II.	DRA. N.	KL4 383W_ODO	SHEET	4	NEXT	5
REV.	CHANGE	DATE	SIGNATURE	DIAGRAM	19 ALI KL4 383W_ODO R04	COSTUMER	SIGNATURE	DATE	12/05/2021	TOT. SHEETS	6

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REV.	CHANGE	DATE	SIGNATURE	PLANT	SUCTION HOOD FOR OVEN	TITLE	WIRING DIAGRAM UV LAMPS 1 & 2	DRAWER	PP.II.	DRA. N.	KL4 383W_ODO	SHEET	5	NEXT	6
						DIAGRAM	COSTUMER	SIGNATURE		DATE	12/05/2021	TOT. SHEETS	6		
						19 ALI KL4 383W_ODO R04				SCALE					

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REV.	CHANGE	DATE	SIGNATURE	PLANT	SUCTION HOOD FOR OVEN	TITLE	WIRING DIAGRAM UV LAMPS 3 & 4	DRAWER	PP.II.	DRA. N.	KL4 383W_ODO	SHEET	6	NEXT
						DIAGRAM	COSTUMER	SIGNATURE		DATE	12/05/2021	TOT. SHEETS	6	
						19 ALI KL4 383W_ODO R04				SCALE			6	

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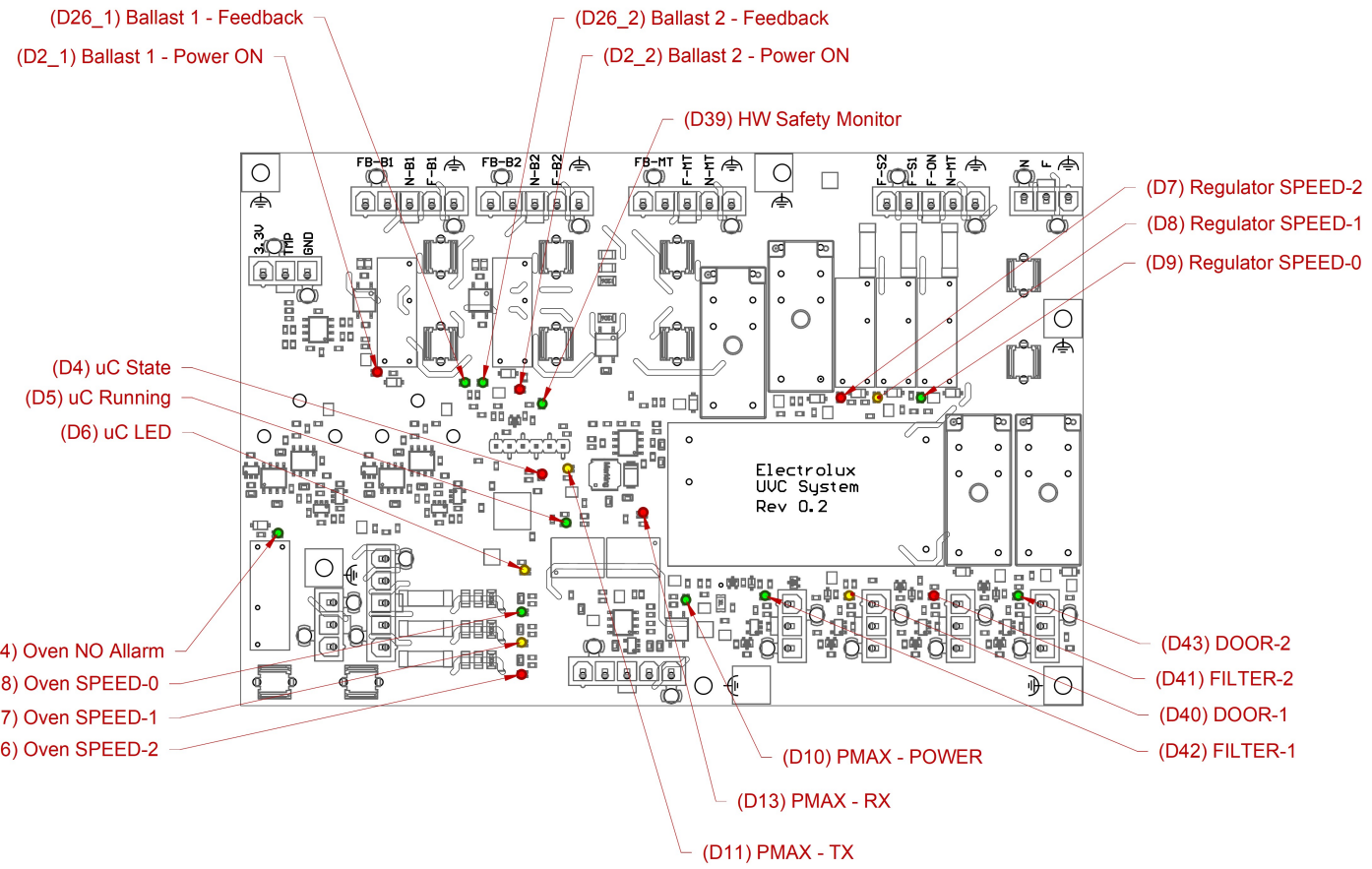
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		EN	IT		FR		DE		ES		
HI-Voltage I/O Signals – Auxiliary Oven											
Designator	Name	Color	Description	Colore	Descrizione	Couleur	Description	Farbe	Beschreibung	Color	Descripción
D38	Oven SPEED-0	GREEN	ON - Auxiliary oven active, ventilation enabled; OFF - auxiliary oven not active	VERDE	ON - forno ausiliario attivo, ventilazione abilitata; OFF - forno ausiliario non attivo	VERT	ON - Four auxiliaire actif, ventilation activée ; OFF - Four auxiliaire non actif	GRÜN	ON - Hilfsbackofen aktiv, Lüftung aktiviert; OFF - Hilfsbackofen nicht aktiv	VERDE	ON - Horno auxiliar activo, ventilación activada; OFF - Horno auxiliar no activo
D37	Oven SPEED-1	ORANGE	IN - Auxiliary oven requires medium ventilation speed; OFF – Medium fan speed not required.	ARANCIONE	IN - Il forno ausiliario richiede una velocità di ventilazione media; OFF - La velocità media della ventola non è richiesta.	ORANGE	IN - Le four auxiliaire nécessite une vitesse de ventilation moyenne ; OFF - La vitesse moyenne du ventilateur n'est pas nécessaire.	ORANGE	IN - Der Zusatzofen benötigt eine mittlere Ventilationsgeschwindigkeit; OFF - Mittlere Ventilationsgeschwindigkeit nicht erforderlich.	NARANJA	IN - El horno auxiliar requiere velocidad media de ventilación; OFF - No requiere velocidad media de ventilación.
D36	Oven SPEED-2	RED	IN - Auxiliary oven requires maximum ventilation speed; OFF – Maximum fan speed not required.	ROSSO	IN - Il forno ausiliario richiede la massima velocità di ventilazione; OFF - Non è richiesta la massima velocità della ventola.	ROUGE	IN - Le four auxiliaire nécessite une vitesse de ventilation maximale ; OFF - La vitesse maximale du ventilateur n'est pas nécessaire.	ROT	IN - Der Zusatzofen benötigt die maximale Ventilationsgeschwindigkeit; OFF - Die maximale Ventilationsgeschwindigkeit ist nicht erforderlich.	ROJO	IN - El horno auxiliar requiere la máxima velocidad de ventilación; OFF - No se requiere la máxima velocidad del ventilador.
D14	Oven NO Allarm	GREEN	General alarm signal from the board to the auxiliary oven: ON - The system has not generated errors; OFF - the system has generated one or more errors.	VERDE	Segnale di allarme generale dalla scheda al forno ausiliario: ON - il sistema non ha generato errori; OFF - il sistema ha generato uno o più errori.	VERT	Signal d'alarme générale de la carte au four auxiliaire : ON - le système n'a pas généré d'erreurs ; OFF - le système a généré une ou plusieurs erreurs.	GRÜN	Allgemeines Alarmsignal von der Karte an den Zusatzofen: ON - das System hat keine Fehler erzeugt; OFF - das System hat einen oder mehrere Fehler erzeugt.	VERDE	Señal de alarma general de la placa al horno auxiliar: ON - El sistema no ha generado errores; OFF - El sistema ha generado uno o más errores.

EN	IT	FR	DE	ES
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		EN	IT	FR	DE	ES					
Digital communication PMAX (RS485) – Primary Oven											
Designator	Name	Color	Description	Colore	Descrizione	Couleur	Description	Farbe	Beschreibung	Color	Descripción
D10	PMAX Power	GREEN	Signals the presence of the PMAX optoisolated interface power supply from the primary oven: ON - PMAX interface powered correctly; OFF – PMAX off or interface problem.	VERDE	Segnala la presenza dell'alimentazione dell'interfaccia PMAX optoisolata dal forno primario: ON - Interfaccia PMAX alimentata correttamente; OFF - PMAX spento o problema di interfaccia.	VERT	Signale la présence de l'alimentation de l'interface optoisolée du PMAX à partir du four primaire : ON - Interface PMAX correctement alimentée ; OFF - PMAX éteint ou problème d'interface.	GRÜN	Signalisiert das Vorhandensein der optoisolierten PMAX-Schnittstellenspeisung vom Primärschrank: ON - PMAX Schnittstelle korrekt versorgt; OFF - PMAX ausgeschaltet oder Schnittstellenproblem.	VERDE	Señala la presencia de la alimentación de la interfaz PMAX optoisolada del horno primario: ON - interfaz PMAX alimentada correctamente; OFF - PMAX apagada o problema en la interfaz.
D13	PMAX RX	RED	Digital signal transmitted from the board to the oven through PMAX; The LED blinks when a data packet is being transmitted.	ROSSO	Segnale digitale trasmesso dalla scheda al forno tramite PMAX; il LED lampeggia quando è in corso la trasmissione di un pacchetto di dati.	ROUGE	Signal numérique transmis de la carte au four par l'intermédiaire du PMAX ; le voyant clignote lorsqu'un paquet de données est en cours de transmission.	ROT	Digitales Signal, das von der Karte über PMAX an den Schrank übertragen wird; die LED blinkt, wenn ein Datenpaket übertragen wird.	ROJO	Señal digital transmitida desde la placa al horno a través de PMAX; El LED parpadea cuando se está transmitiendo un paquete de datos.
D11	PMAX TX	ORANGE	Digital signal transmitted from the oven to the board through PMAX; The LED flashes when a data packet is arriving.	ARANCIONE	Segnale digitale trasmesso dal forno alla scheda tramite PMAX; il LED lampeggia quando è in arrivo un pacchetto di dati.	ORANGE	Signal numérique transmis du four à la carte par l'intermédiaire du PMAX ; la LED clignote lorsqu'un paquet de données arrive.	ORANGE	Digitales Signal, das vom Ofen über PMAX an die Karte übertragen wird; die LED blinkt, wenn ein Datenpaket ankommt.	NARANJA	Señal digital transmitida desde el horno a la placa a través de PMAX; El LED parpadea cuando llega un paquete de datos.

		EN	IT		FR		DE		ES		
System safety indicator LED											
Designator	Name	Color	Description	Colore	Descrizione	Couleur	Description	Farbe	Beschreibung	Color	Descripción
D43	DOOR-2	GREEN	Second door safety: ON - door open detected; OFF - door closed detected.	VERDE	Sicurezza seconda porta: ON - rilevamento porta aperta; OFF - rilevamento porta chiusa.	VERT	Sécurité de la deuxième porte : ON - détection d'une porte ouverte ; OFF - détection d'une porte fermée.	GRÜN	Sicherheit der zweiten Tür: ON - Tür offen erkannt; OFF - Tür geschlossen erkannt.	VERDE	Segunda puerta de seguridad: ON - puerta abierta detectada; OFF - puerta cerrada detectada.
D41	FILTER-2	RED	Second filter safety: ON - filter alarm; OFF - filter OK.	ROSSO	Sicurezza del secondo filtro: ON - allarme filtro; OFF - filtro OK.	ROUGE	Sécurité du deuxième filtre : ON - alarme filtre ; OFF - filtre OK.	ROT	Zweite Filtersicherheit: ON - Filteralarm; OFF - Filter OK.	ROJO	Segundo filtro de seguridad: ON - alarma de filtro; OFF - filtro OK.
D40	DOOR-1	ORANGE	First door safety: ON - door open detected; OFF - door closed detected.	ARANCIONE	Sicurezza della prima porta: ON - rilevamento porta aperta; OFF - rilevamento porta chiusa.	ORANGE	Sécurité de la première porte : ON - détection d'une porte ouverte ; OFF - détection d'une porte fermée.	ORANGE	Erste Türsicherung: ON - Tür offen erkannt; OFF - Tür geschlossen erkannt.	NARANJA	Seguridad de la primera puerta: ON - puerta abierta detectada; OFF - puerta cerrada detectada.
D42	FILTER-1	GREEN	First filter safety: ON - filter alarm; OFF - filter OK.	VERDE	Primo filtro di sicurezza: ON - allarme filtro; OFF - filtro OK.	VERT	Première sécurité du filtre : ON - alarme filtre ; OFF - filtre OK.	GRÜN	Erste Filtersicherheit: ON - Filteralarm; OFF - Filter OK.	VERDE	Primer filtro de seguridad: ON - alarma de filtro; OFF - filtro OK.

		EN	IT		FR		DE		ES		
HI-Voltage output Signals to fan speed regulator											
Designator	Name	Color	Description	Colore	Descrizione	Couleur	Description	Farbe	Beschreibung	Color	Descripción
D9	Regulator SPEED-0	RED	ON - Board asks to activate the fan controller; OFF - Fan controller disable card	ROSSO	ON - La scheda chiede di attivare il controller della ventola; OFF - La scheda disabilita il controller della ventola.	ROUGE	ON - La carte demande d'activer le contrôleur de ventilateur ; OFF - Le contrôleur de ventilateur est désactivé.	ROT	ON - Karte fordert zur Aktivierung der Lüftersteuerung auf; OFF - Lüftersteuerung deaktivieren Karte	ROJO	ON - La tarjeta pide activar el controlador del ventilador; OFF - Tarjeta desactivada del controlador del ventilador
D8	Regulator SPEED-1	ORANGE	ON - Board asks the fan controller to go to medium speed; OFF - Average suction speed not required.	ARANCIONE	ON - La scheda chiede al controller del ventilatore di passare alla velocità media; OFF - La velocità media di aspirazione non è richiesta.	ORANGE	ON - La carte demande au contrôleur de ventilateur de passer en vitesse moyenne ; OFF - La vitesse d'aspiration moyenne n'est pas nécessaire.	ORANGE	ON - Die Karte fordert den Ventilatorregler auf, auf mittlere Geschwindigkeit zu schalten; OFF - Mittlere Sauggeschwindigkeit nicht erforderlich.	NARANJA	ON - La placa pide al controlador del ventilador que pase a velocidad media; OFF - No se requiere velocidad media de aspiración.
D7	Regulator SPEED-2	GREEN	ON - Board asks the fan controller to go to maximum speed; OFF - Maximum suction speed not required.	VERDE	ON - La scheda chiede al controller del ventilatore di raggiungere la massima velocità; OFF - La massima velocità di aspirazione non è richiesta.	VERT	ON - La carte demande au contrôleur du ventilateur de passer à la vitesse maximale ; OFF - La vitesse d'aspiration maximale n'est pas nécessaire.	GRÜN	ON - Die Karte fordert die Ventilatorsteuerung auf, auf maximale Geschwindigkeit zu gehen; OFF - Maximale Sauggeschwindigkeit nicht erforderlich.	VERDE	ON - La placa pide al controlador del ventilador que pase a velocidad máxima; OFF - No se requiere velocidad máxima de aspiración.

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Control board status signals											
Designator	Name	Color	Description	Colore	Descrizione	Couleur	Description	Farbe	Beschreibung	Color	Descripción
D39	HW Safety Monitor	GREEN	Hardware protection originating from: Fan controller alarm, DOOR-2, DOOR-1; FILTER-2; FILTER-1 ON - Correct operation of the system; OFF - Present anomaly or system off.	VERDE	Protezione hardware proveniente da: allarme controllore ventola, PORTA-2, PORTA-1; FILTRO-2; FILTRO-1 ON - Funzionamento corretto del sistema; OFF - Anomalia presente o sistema spento.	VERT	Protection matérielle provenant de : alarme du contrôleur de ventilateur, PORTE-2, PORTE-1 ; FILTRE-2 ; FILTRE-1 ON - Fonctionnement correct du système ; OFF - Anomalie présente ou système éteint.	GRÜN	Hardware-Schutz durch: Gebläseregler-Alarm, DOOR-2, DOOR-1; FILTER-2; FILTER-1 ON - korrekter Betrieb des Systems; OFF - vorliegende Anomalie oder System aus.	VERDE	Protección de hardware originada por: Alarma del controlador del ventilador, PUERTA-2, PUERTA-1; FILTRO-2; FILTRO-1 ON - Funcionamiento correcto del sistema; OFF - Anomalía presente o sistema apagado.
D4	uC State	RED	Communication status indicator LED: FLASHING - PMAX communication correctly working; ON - waiting for PMAX communication to start; OFF - PMAX communication anomaly.	ROSSO	LED indicatore di stato della comunicazione: LAMPEGGIANTE - comunicazione PMAX correttamente funzionante; ACCESO - attesa dell'avvio della comunicazione PMAX; SPENTO - anomalia della comunicazione PMAX.	ROUGE	ndicateur d'état de la communication LED:CLIGNOTANT - la communication PMAX fonctionne correctement ; ALLUMÉ - en attente du démarrage de la communication PMAX;ÉTEINT - anomalie de la communication PMAX.	ROT	LED-Anzeige für den Kommunikationsstatus: Blinkt - PMAX-Kommunikation funktioniert ordnungsgemäß; Leuchtet - Warten auf den Start der PMAX-Kommunikation; Aus - PMAX-Kommunikationsstörung .	ROJO	LED indicador del estado de la comunicación: PARPADEANDO - comunicación PMAX funcionando correctamente; ENCENDIDO - esperando a que se inicie la comunicación PMAX; APAGADO - anomalía en la comunicación PMAX.

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D5	uC Running	GREEN	Signals the execution of the program: FLASHING - 100mS ON, 100mS OFF synchronously with the timing of the PMAX communication, indicating a correct execution of the program; ON - uC in start-up state, if it remains fixed for more than 2s the uC is blocked;OFF - uC not powered or not working.	VERDE	Segnala l'esecuzione del programma: LAMPEGGIANTE - 100mS ON, 100mS OFF sincronizzati con la tempistica della comunicazione PMAX, indicando la corretta esecuzione del programma; ON - uC in stato di avvio, se rimane fisso per più di 2s l'uC è bloccato; OFF - uC non alimentato o non funzionante.	VERT	Signale l'exécution du programme: FLASHING - 100mS ON, 100mS OFF en synchronisation avec le timing de la communication PMAX, indiquant une exécution correcte du programme; ON - uC en état de démarrage, s'il reste fixe pendant plus de 2s, l'uC est bloqué;OFF - uC non alimenté ou ne fonctionnant pas.	GRÜN	Signalisiert die Ausführung des Programms: FLASHING - 100mS ON, 100mS OFF synchron mit dem Timing der PMAX-Kommunikation, was eine korrekte Ausführung des Programms anzeigt; ON - uC im Start-up-Zustand, wenn es für mehr als 2s fixiert bleibt, ist das uC blockiert;OFF - uC nicht mit Strom versorgt oder funktioniert nicht.	VERDE	Señala la ejecución del programa:PARPADEANDO - 100mS ON, 100mS OFF de forma sincronizada con la temporización de la comunicación PMAX, indicando una correcta ejecución del programa;ON - uC en estado de arranque, si permanece fijo más de 2s el uC se bloquea;OFF - uC no alimentado o no funciona.
D6	uC LED N.U.	ORANGE	LED not used	ARANCIONE	LED non utilizzato	ORANGE	LED non utilisée	ORANGE	LED nicht verwendet		LED no utilizado

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Lamp Ballast signals											
Designator	Name	Color	Description	Colore	Descrizione	Couleur	Description	Farbe	Beschreibung	Color	Descripción
D2_1	Ballast 1 Power ON	RED	ON – The board is powering the ballast 1; OFF - The board is not powering the ballast 1.	ROSSO	ON - La scheda sta alimentando l'alimentatore 1; OFF - La scheda non sta alimentando l'alimentatore 1.	ROUGE	ON - La carte alimente le ballast 1 ; OFF - La carte n'alimente pas le ballast 1.	ROT	ON - Die Karte speist das Vorschaltgerät 1; OFF - Die Karte speist das Vorschaltgerät 1 nicht.	ROJO	ON - La tarjeta alimenta el balasto 1; OFF - La tarjeta no alimenta el balasto 1.
D2_2	Ballast 2 Power ON	RED	ON - The board is powering the ballast 2; OFF – The board is not powering the ballast 2.	ROSSO	ON - La scheda sta alimentando l'alimentatore 2; OFF - La scheda non sta alimentando l'alimentatore 2.	ROUGE	ON - La carte alimente le ballast 2 ; OFF - La carte n'alimente pas le ballast 2.	ROT	ON - Die Karte speist das Vorschaltgerät 2; OFF - Die Karte speist das Vorschaltgerät 2 nicht.	ROJO	ON - La tarjeta alimenta el balasto 2; OFF - La tarjeta no alimenta el balasto 2.
D26_1	Ballast 1 F.B.	GREEN	ON – The ballast 1 confirms that it is working; OFF - The ballast 1 has a problem or is off.	VERDE	ON - L'alimentatore 1 conferma di funzionare; OFF - L'alimentatore 1 ha un problema o è spento.	VERT	ON - Le ballast 1 confirme qu'il fonctionne ; OFF - Le ballast 1 a un problème ou est éteint.	GRÜN	ON - Das Vorschaltgerät 1 bestätigt, dass es funktioniert; OFF - Das Vorschaltgerät 1 hat ein Problem oder ist ausgeschaltet.	VERDE	ON - El balasto 1 confirma que funciona; OFF - El balasto 1 tiene un problema o está apagado.
D26_2	Ballast 2 F.B.	GREEN	ON – The ballast 2 confirms that it is working; OFF - The ballast 2 has a problem or is off	VERDE	ON - L'alimentatore 2 conferma di essere funzionante; OFF - L'alimentatore 2 ha un problema o è spento	VERT	ON - Le ballast 2 confirme qu'il fonctionne ; OFF - Le ballast 2 a un problème ou est éteint	GRÜN	ON - Das Vorschaltgerät 2 bestätigt, dass es funktioniert; OFF - Das Vorschaltgerät 2 hat ein Problem oder ist ausgeschaltet	VERDE	ON - El balasto 2 confirma que funciona; OFF - El balasto 2 tiene un problema o está apagado