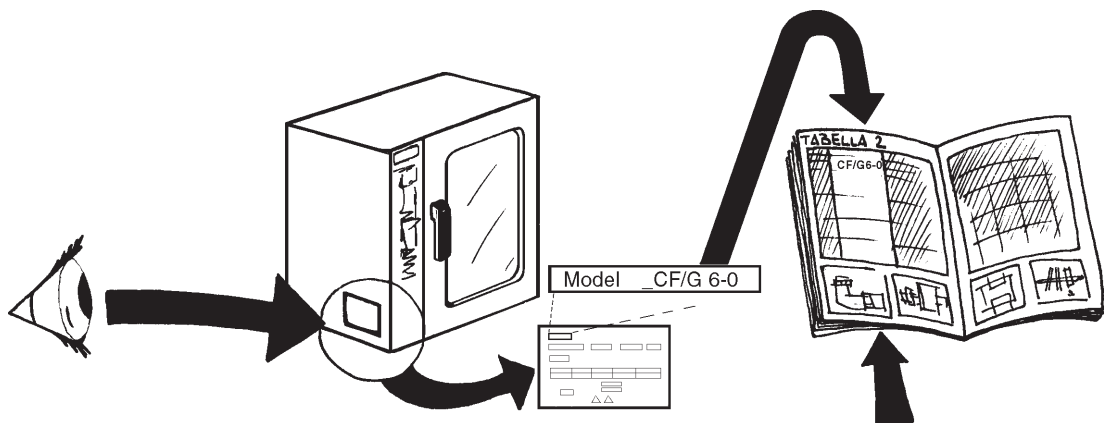


ELECTRIC-HEATED CONVECTION OVENS

INSTRUCTIONS FOR INSTALLATION AND USE (for the United Kingdom)

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Appliance identification



I. MAIN CHARACTERISTICS

1. DESCRIPTION OF APPLIANCE

This handbook describes a number of appliance models. For more detailed information about the model in your possession, refer to "Technical Data" table 1.

The appliance has the following features:

- Temperature-reading thermometer.
- Thermostatically-controlled probe for measuring the core temperature of products (core temperature probe) (only available on certain models).
- Oven chamber lighting.
- Double-glazed oven door for reduced heat dispersion into the kitchen and low external oven temperatures.

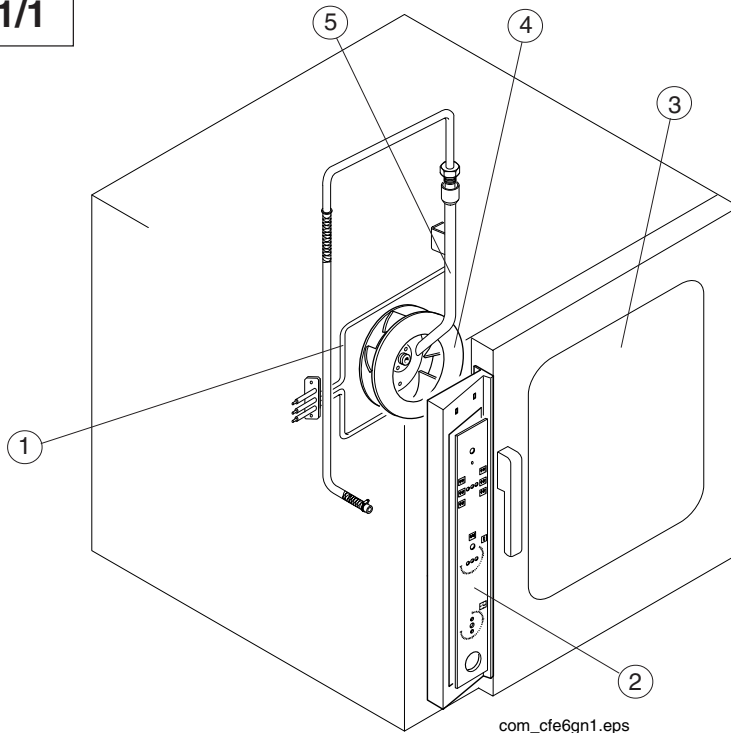
2. MAIN COMPONENTS

The components marked by a hatched line are not installed on the following models:
10 GN 1/1 and 20 GN 1/1.

KEY:

- 1 resistances (convector)
- 2 control panel
- 3 door with glass
- 4 oven chamber fan
- 5 water injector

6 GN 1/1



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1

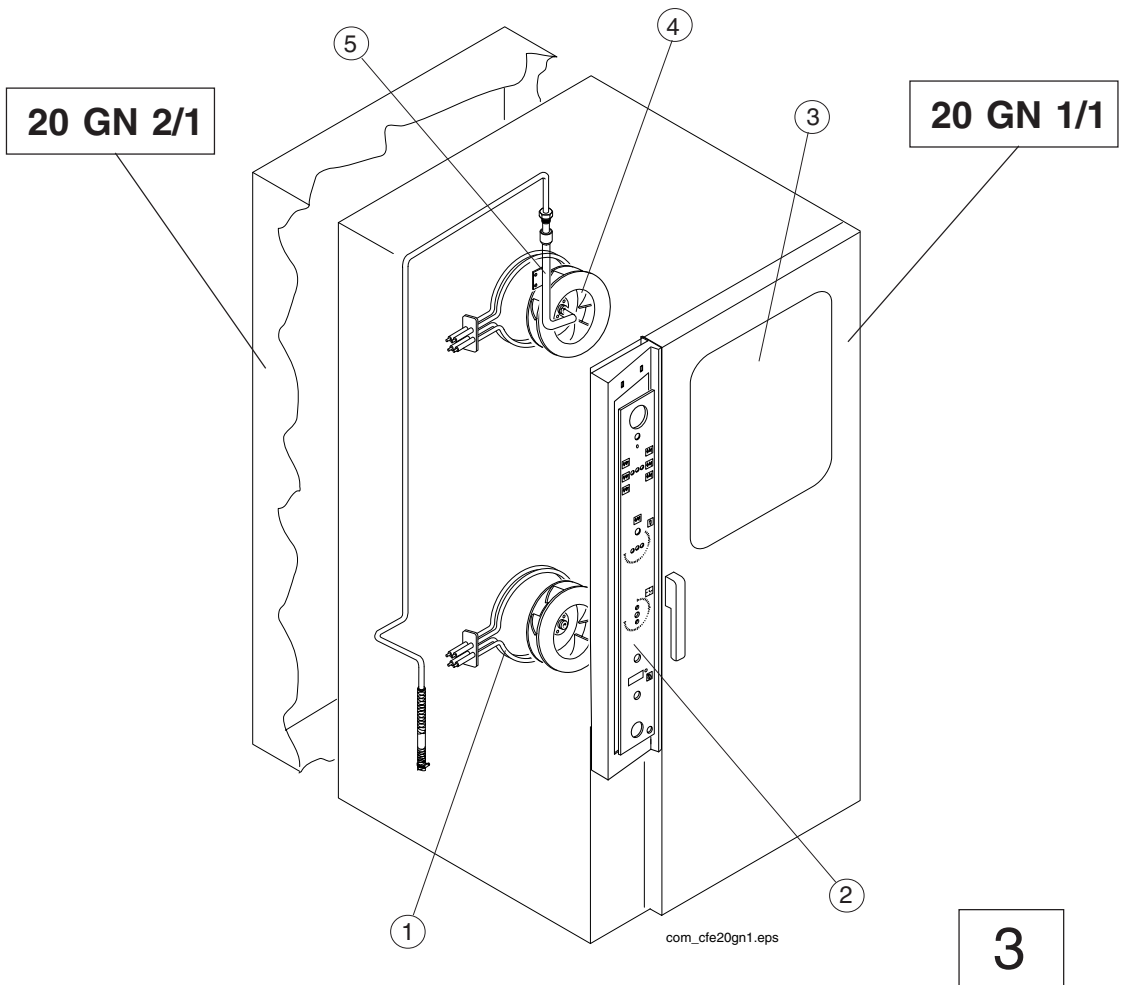
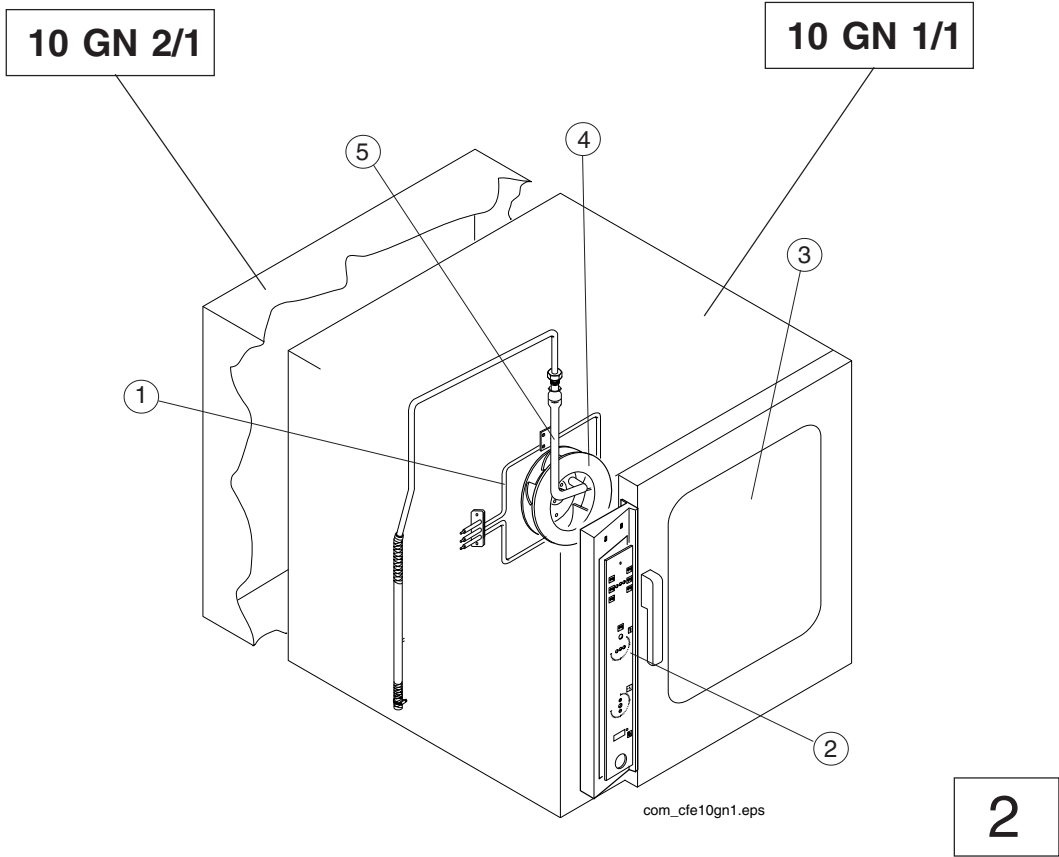


TABLE 1: TECHNICAL DATA

MODELS 380...400V 3N~

FIGURES	1		2		3	
SHELVES	6 GN 1/1		10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
Model *	_CF/E 6-0		_CF/E 101/1	_CF/E 102/1	_CF/E 201/1	_CF/E 201/1
POWER SUPPLY VOLTAGE (VOLT)	380...400 3N~		380...400 3N~	380...400 3N~	380...400 3N~	380...400 3N~
FREQUENCY (Hz)	50 ° 60		50 ° 60	50 ° 60	50 ° 60	50
Max. electrical power absorption	7,7		17,3	24,5	35	49
Mains fuses (A)	16-25		32-40	40-63	52	72
Power supply cable cross-section (mm)	5x2.5		5x6	5x10	5x10	5x16
Electrical output fan motor (Kw)	0,19		0,19	0,35	0,19	0,35
Electrical output convection unit(Kw)	7,5		17	24	34	48
Max. food load (kg)	30		50	100	100	180

° Special version.

MODELS 230V 3~

FIGURES	1		2	
SHELVES	6 GN 1/1		10 GN 1/1	
Model *	_CF/E 6-0		_CF/E 101/1	
POWER SUPPLY VOLTAGE (VOLT)	230 3~		230 3~	
FREQUENCY (Hz)	50		50	
Max. electrical power absorption	7,7		17,3	
Mains fuses (A)	25		50	
Power supply cable cross-section (mm)	4 x 2.5		4 x 6	
Electrical output fan motor (Kw)	0,19		0,19	
Electrical output convection unit(Kw)	7,5		17	
Max. food load (kg)	30		50	

MODELS 440V 3~

FIGURES	1	
SHELVES	6 GN 1/1	
Model *	_CF/E 6-0	
POWER SUPPLY VOLTAGE (VOLT)	440 3~	
FREQUENCY (Hz)	60	
Max. electrical power absorption	7,7	
Mains fuses (A)	25	
Power supply cable cross-section (mm)	4 x 2.5	
Electrical output fan motor (Kw)	0,19	
Electrical output convection unit(Kw)	7,5	
Max. food load (kg)	30	

Noise emissions data: The noise generated by the functional components of the appliances described in this handbook do not exceed 70 dB (A).

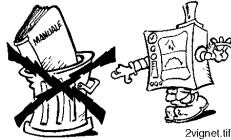
* The model of your appliance is indicated in the box marked **Model** on the "Technical Data" plate affixed to the bottom left hand side of the oven.

3. PRECAUTIONS

- Before installing and commissioning the appliance, carefully read this instructions handbook which contains important information about the safety, operation and maintenance of the appliance.



- Keep this instructions handbook in a safe place for consultation by users or future owners if the appliance is resold.



Important: Installation and maintenance of the appliance and its conversion to a different gas supply, must only be performed by a qualified installer authorised by the manufacturer.

- This appliance is intended for industrial use only and is specifically designed to cook food. Any other use is considered improper. **The appliance must only be used by trained staff and must not be left unattended during operation.**
- Switch off the appliance if it breaks down or malfunctions.
- **Repairs must only be carried out by authorised service centres using original spare parts.** **Failure to comply with this obligation may jeopardise the safety of the appliance and invalidate the guarantee.**
- When the oven is hot, open the door with care to avoid burning your hands.
- Do not sprinkle salt on food already in the oven (see "**Instructions for use**").
When batch cooking foods with a high salt content (i.e. seafood), thoroughly rinse the oven chamber with water at the end of the day.
- Do not wash the appliance with jets of water.



- Do not use products containing chlorine (bleach, hydrochloric acid etc.) even diluted, to clean the steel surfaces.
- Do not use corrosive substances (i.e. muriatic acid) to clean the floor underneath the appliance.
- For further information, refer to the chapter on "**Care and maintenance**".

4. SAFEGUARDING THE ENVIRONMENT

4.1. Packaging

- All the packaging materials used are environmentally friendly. They may be stored at no risk or burnt at an authorised incineration plant. Plastic materials suitable for recycling are marked with the following symbols:



polyethylene: external wrapping film, instructions booklet bag and gas injectors bag.



polypropylene: top packaging panels and straps



expanded polystyrene: protective surround elements

4.2. Use

- Our appliances have been designed and perfected by means of laboratory tests to guarantee high levels of performance and efficiency. However, to minimise energy consumption (electricity, gas and water), avoid using the appliance under no-load conditions or conditions that impair optimal performance, i.e., with the door open. We also recommend preheating the appliance immediately prior to use.

4.3. Cleaning

- To minimise the emission of harmful substances into the atmosphere, clean the appliance (externally and, where necessary, internally) with products which are at least 90% biodegradable.

4.4. Disposal

- The appliance must be disposed of properly at the end of its service life.
- Our appliances are made from 90% recyclable materials (stainless steel, iron, aluminium, galvanised sheet steel, etc.). These materials may therefore be recycled in accordance with local waste disposal regulations at a conventional recycling plant.
- Make the appliance unusable by cutting off the power cord. Also remove any closure device fitted on the appliance to prevent children from becoming trapped inside.

II. INSTALLATION INSTRUCTIONS

Important: The external oven panels must be removed to perform the operations described in this chapter. Since the appliance must be switched on to make certain adjustments, exercise the utmost care when working in the vicinity of the appliance's "live" parts.

1. INSTALLATION PLACE

- The appliance must only be installed in adequately ventilated premises.

2. POSITIONING

- Unpack the appliance and carefully remove the protective film from the external panels.
Use a suitable solvent to remove any glue residue left on the panels.
- Dispose of the packaging as instructed in the chapter on "Safeguarding the environment".
- Refer to the installation diagrams at the beginning of this handbook for the appliance's overall dimensions and connections.
- The LH side of the appliance must be installed at least **50 cm** from adjacent surfaces to provide easy access for maintenance, while the RH side must be installed **10 cm** from surfaces made from flammable materials.
- Position the appliance and adjust the height of the work surface using the adjustable feet.
- The appliance is not suitable for built-in installation.

3. ELECTRICAL CONNECTION

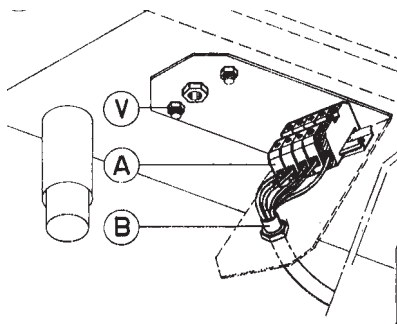
- **The appliance must be connected to the mains power supply in compliance with current regulations.**
- Before connecting the appliance to the mains power supply, make sure the voltage and frequency shown on the appliance rating plate correspond with that of the power supply.
- The appliance must be permanently connected to the mains power supply using an H05 RN-F type cable. The power supply cable must be protected by a metal or rigid plastic tube. If the appliance is connected using an existing cable, do not insert the installation tube in the appliance. Also make sure the tube has no sharp edges.
- An isolating switch of suitable current rating with a contact breaking distance of at least 3 mm must be fitted upstream of the appliance.
The isolating switch must be installed near the appliance in the permanent electrical system of the premises.
- The appliance must be suitably earthed. The earthing conductor must therefore be connected to the terminal marked by the symbol \perp on the connection terminal board.
The appliance must also be connected to an equipotential bonding system.
This connection is made using the stop screw marked by the symbol ∇ located on the outside of the appliance near the power cable inlet.
The equipotential wire must have a minimum cross-section of 10 mm².

3.1 INSTALLING THE POWER SUPPLY CABLE (Fig. "4")

To connect the power supply cable, proceed as follows:

- Undo the two screws "V" fixing the terminal board panel underneath the appliance on the front LH side.
- Feed the power supply cable through cable clamp inlet "B".
- Connect the cable to terminal board "A" as shown in the enclosed wiring diagram and fasten with the corresponding cable clamp.
- Remount the panel and secure with the fixing screws.

The manufacturer declines any responsibility for failure to comply with existing accident prevention standards.



4

4. WATER MAINS CONNECTION

(Refer to the installation diagrams at the beginning of this handbook).

Fit a mechanical filter and shut-off cock between water inlet pipe "C" and the mains water supply. Before connecting the filter, run off a certain amount of water to remove any ferrous particles from the piping.

- The water inlet must be connected to a drinking water supply with pressure of 150-250 kPa (1.5-2.5 bar).

5. SAFETY DEVICES

The appliance is fitted with the following safety devices:

Protection **fuses** (see electrical wiring diagram) mounted behind the control panel.

To replace, unscrew the cap and replace the blown fuse with another of the same rating. The correct rating is indicated on the corresponding fuse plate.

Oven chamber safety thermostat (manual reset type) mounted behind the control panel. The safety thermostat shuts off the power supply to the convection heating system.
The thermostat must only be reset by qualified technicians after first eliminating the cause of the fault.

Thermal cut-out inside fan motor. If the fan motor overheats, the thermal cut-out trips and blows fuse F1, causing the appliance to shut down (see electrical wiring diagram).

The thermal cut-out must only be reset by qualified technicians after first eliminating the cause of the fault and replacing fuse F1 with another of the same rating. To replace the fuse, open the control panel, unscrew the cap and replace the blown fuse with another of the same rating. The correct rating is indicated on the corresponding fuse plate.

6. OPERATION TEST

- Switch on the appliance following the instructions for use.
- Using the instructions manual, explain the operation, routine maintenance and cleaning instructions to the user.

Important:

- Exercise due care since certain areas of the oven exterior get hot during use.
- Do not cover the exhausts on top of the appliance.

7. SERVICING

Access to components requiring routine maintenance may be easily gained by opening the control panel or removing the LH side panel and rear panel.

8. TROUBLESHOOTING

Certain faults may occur during normal use of the appliance:

The oven chamber heats inefficiently or not at all.

Causes:

- The cooking temperature regulator has intervened.
- Damaged resistances.
- Resistance contactor coil damaged.
- Thermostat sensor damaged (error EPt1).
- Damaged controller.

Oven temperature regulation impossible

Causes:

- Operational thermostat faulty.

Oven switches off

Causes:

- The F1 motor overheating fuse has tripped.
- The F2 control circuit component fuse has tripped.

9. LAYOUT OF MAIN COMPONENTS

(All work inside the appliance must only be carried out by a trained installer authorised by the manufacturer).

The following components may be easily accessed by removing the control panel and left side panel of the appliance:

- Water solenoid valve.

Note:

Opening the control panel gives access to all the electrical components, including the terminal block (accessible all from outside from the base of the appliance) and the fuse.

- Removing the rear panel gives access to the electrical motor by removing the exhaust panel and the fan.

III. INSTRUCTIONS FOR USE

Before switching on the appliance, carefully read this instructions manual which contains important information about correct and optimum use of the appliance. For further information about the oven's features and cooking performance, consult your local dealer.

- Do not place pans or utensils on top of the oven to avoid obstructing the fume and steam exhaust ducts.
- Once every six months the burners, burner flame uniformity and other related components must be inspected by a qualified technician.
- Periodically (at least once a year) the appliance should undergo a general inspection. For this purpose we recommend taking out a service contract.
- Some models are equipped with a temperature probe which measures the core temperature of products. This is a precision instrument which must be handled with the utmost care to avoid knocks or damage caused by abrupt insertion or removal of the lead (particularly when using trolley-mounted units). **The guarantee does not cover damage to the temperature probe caused by improper usage.**
- When using cooking cycles with humidification, do not exceed cooking temperatures of 200-210°C, which might otherwise damage the oven chamber seals.
- When using the oven, leave a gap of at least 40 mm between each container to facilitate the correct circulation of hot air inside the oven.

The oven has a temperature range of 30 to 300°C.

- **Do not salt foods inside the oven chamber, particularly during cooking cycles with humidification.**
- **Do not cook with flammable liquids such as high-alcohol spirits.**

1. DESCRIPTION OF CONTROL PANEL

1.1. INTRODUCTION

To facilitate familiarisation with the oven's functions, refer to the fold-out page at the end of this booklet, illustrating the control panel.

The different functions available on the various models are described below.

Some functions are common to all models while others are only available on certain models.

1.2. CONTROL PANEL

(refer to figure at end of booklet)

- | | | |
|-----------|---|---|
| P | - | Pilot flame inspection port. |
| A | - | "Power on" green indicator led. |
| B | - | "Thermostat on" orange indicator led. |
| C | - | Cooking cycle selector:
1 - Heating with low humidification
2 - Heating with medium-low humidification
3 - Heating with medium humidification
4 - Heating with medium-high humidification
5 - Heating with high humidification
6 - Rapid cooling fan cycle
7 - Dry heating cycle |
| D | - | Thermostat (temperature programming range: 30-300°C). |
| E | - | Timer (time programming range: 0-120 min, "∞"). |
| F | - | Temperature probe selection switch (deactivates the timer if activated and displays the probe temperature on display "G1"). |
| G | - | Product core temperature setting knob (50-99°C). |
| G1 | - | Display:
• displays the programmed core temperature.
• displays the actual core temperature detected by the temperature probe during the cooking cycle. |
| T | - | Thermometer (if fitted) |

Note: the parts indicated in zone "K" (figure pag.127) relate to the temperature probe function.

USING THE OVEN

2. COMMISSIONING

(see figure at end of booklet)

Introduction

Before switching on the appliance, connect the appliance to the power supply at the isolating switch and open the water shut-off valves.

2.1. TURNING ON THE APPLIANCE

- Turn selector knob "C" to position "7". Green indicator led "A" illuminates to indicate that the appliance is powered up.
- Turn selector knob "C" to the required cooking cycle (see para. 3).
- Set the cooking temperature using thermostat knob "D".
- Set the cooking time using timer knob "E".
Indicator led "B" illuminates to indicate activation of the cooking cycle.
- At the end of the cooking cycle the oven emits an acoustic signal for about one minute.

Note: Before running a cooking cycle with humidification, preheat the oven chamber to about 100°C using the dry heating cycle.

2.2 TURNING OFF THE OVEN

- Turn knob "C" back to position "0". Indicator led "A" goes out.
- Close water shut-off cocks.
- Disconnect the appliance from the main power supply at the isolating switch.

3. COOKING CYCLES

(see figure at end of booklet)

Power up the appliance (green indicator led "A" on).

3.1 "CONTINUOUS HEATING" CYCLE

To activate a continuous heating cycle, simply turn timer knob "E" to position "∞", after first turning knob "D" to the required temperature setting.

3.2 HEATING CYCLE "WITH HUMIDIFICATION"

Make sure the water shut-off cock is open. If, during the cooking cycle, you wish to increase the moisture level inside the oven, proceed as follows:

- Turn selector knob "C" to the required cooking cycle from those indicated below:

1 - Heating with low humidification

2 - Heating with medium-low humidification

3 - Heating with medium humidification

4 - Heating with medium-high humidification

5 - Heating with high humidification

- Program the required temperature and time settings or product core temperature for the cooking cycle selected.

3.3 "DRY HEATING" CYCLE

To program a dry cooking cycle (without moisture), simply:

- turn selector knob "C" (Fig. 3) to position "7" and set the required cooking temperature and time.

3.4 RAPID OVEN COOLING

To rapidly cool down the oven after a cooking cycle, proceed as follows:

- Open the oven door and turn selector knob "C" to position "6".

The fan motor operating time is controlled by the operator.

3.5 COOKING WITH TEMPERATURE PROBE

The temperature probe (if fitted) is used to monitor the core temperature of products. This function may be used with cooking cycles 1, 2, 3, 4, 5 and 7.

Important: The temperature probe is a precision instrument. It must therefore be handled with the utmost care to avoid knocks or damage caused by abrupt insertion or removal of the lead (particularly when using trolley-mounted units). The guarantee does not cover damage to the core temperature probe caused by improper usage.

- Set the oven to continuous mode as described in paragraph 2 above.
- Remove the temperature probe from its holder and insert in the product, taking care not to force it. Make sure the sensor head is positioned at the heart of the product and close the oven door.
- Activate temperature probe selector switch "F" (this disables the timer if programmed).

- Turn knob "G" until the target core temperature is displayed on display "G1".
The cooking cycle now starts and continues until the actual core temperature of the product shown on display "G1" reaches the programmed core temperature. The programmed core temperature may also be changed during the cycle.
- At the end of the cycle, the oven emits an acoustic signal for about one minute.

4. TURNING OFF THE OVEN IN THE EVENT OF FAULTS

In the event of faults, switch off the appliance as follows:

- Disconnect the appliance from the main power supply at the isolating switch and close the water.
- Contact a technical service centre with personnel trained and authorised by the manufacturer.

5. CARE AND MAINTENANCE

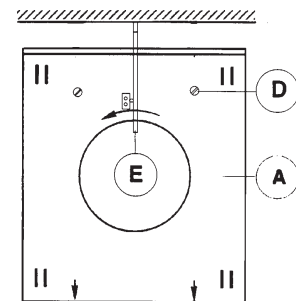
- At the end of each day clean the oven interior with an oven cleaner, following the directions given by the product supplier.
- Do not wash the appliance with jets of water.
- Do not use products containing chlorine (bleach, hydrochloric acid etc.) even diluted, to clean the steel surfaces.
- Do not use corrosive substances (i.e. muriatic acid) to clean the floor underneath the appliance.

To facilitate the task of cleaning the oven, remove the trolley-mounted unit runners in the oven base (if fitted), and also the lateral air diffusors supporting the oven trays, and the fan suction panel.

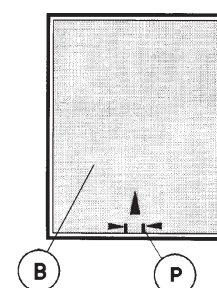
- To remove the **air diffusors** inside the oven, proceed as follows:
 - Lift the diffuser and rotate to release the two front pins. This done, remove the diffuser by detaching the hooks from the slots in the fan panel.
 - To remount the diffuser, simply repeat the above procedure in reverse order.
- To remove **fan suction panel "A"** (Fig. "5") inside the oven, proceed as follows:
 - Remove the lateral air diffusors, undo the two fixing screws "D" and, if necessary, lower humidifier "E", by slackening the corresponding fixing screws.
 - Lift the panel and detach from the two bolts at the bottom of the oven.

Note: The two arrows on the panel indicate the position of the holes for the bolts at the bottom of the oven.

To remount the fan panel, simply repeat the above procedure in reverse order.



- Clean **grease filter "B"** (if fitted) at least once every three cooking cycles.
Failure to clean the filter will affect its performance and impair cooking.
To facilitate this task, remove the filter grille by detaching flexible rod "P" from the filter frame. To do this, first push the two ends as shown in figure 6 and then remove from the frame.
Exercise due care when cleaning the filter mesh since it has sharp edges. Gloves are recommended.



Cleaning the oven chamber drain pipe

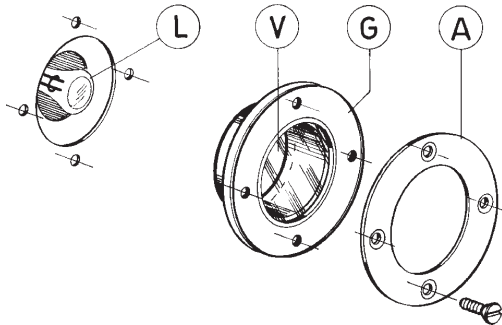
Periodically clean the drain pipe from inside the oven.

- Clean the stainless steel surfaces daily using lukewarm soapy water. Rinse thoroughly and dry carefully.
- Never use abrasive materials such as steel wool pads, iron brushes or scrapers to clean the stainless steel surfaces, since they may leave ferrous particles on the steel surface, causing it to rust.
- If the appliance is to remain idle for long periods, proceed as follows:
 - Disconnect from the electrical power supply at the isolating switch and close the water cocks;
 - Using a cloth soaked in vaseline oil, vigorously rub the stainless steel surfaces until they are well lubricated;
 - Periodically air the premises.

Changing the oven light bulb (Fig. "7")

If the oven light bulb burns out, replace as follows:

- Disconnect the appliance from the main power supply.
- Unscrew the four screws fixing ring nut "A" to the light fixture and remove glass shield "V" together with seal "G".
- Remove halogen lamp "L" and replace with one the same (12V - 20W - 300°C) using a clean piece of paper/cloth to prevent direct contact with your fingers.
- Make sure the safety glass is correctly fitted inside the seal and remount. This done, fix the ring nut using the four screws, after first lubricating the seal with non-toxic silicon grease.



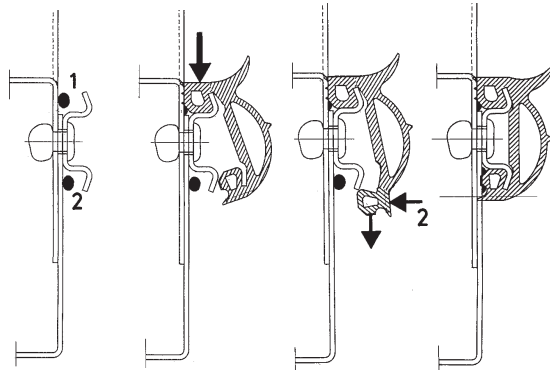
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Replacing the oven door seal (Fig. "8")

N.B.: The oven door seal is prone to normal wear and should therefore be replaced as soon as it starts to harden or crack.

To change the oven door seal, proceed as follows:

- Prise the seal off its seat and remove any trace of old silicon.
- Apply silicon sealant to points "1" and "2" along the seal support frame.
- Fit the new seal by first pushing inside edge "1" over the corresponding seat edge, taking care to press it round the corners first.
- Then, using a hook, stretch outside edge "2" of the seal over the other seat edge.



8