

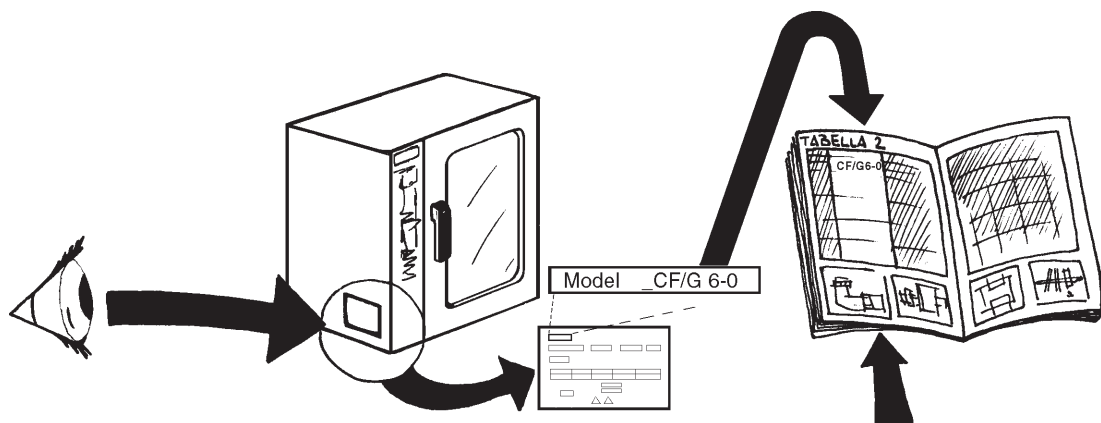
# GAS-HEATED CONVECTION OVENS

## INSTRUCTIONS FOR INSTALLATION AND USE (for the United Kingdom and Australia)

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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. (Excluded 6 GN 1/1)

## 2. MAIN COMPONENTS

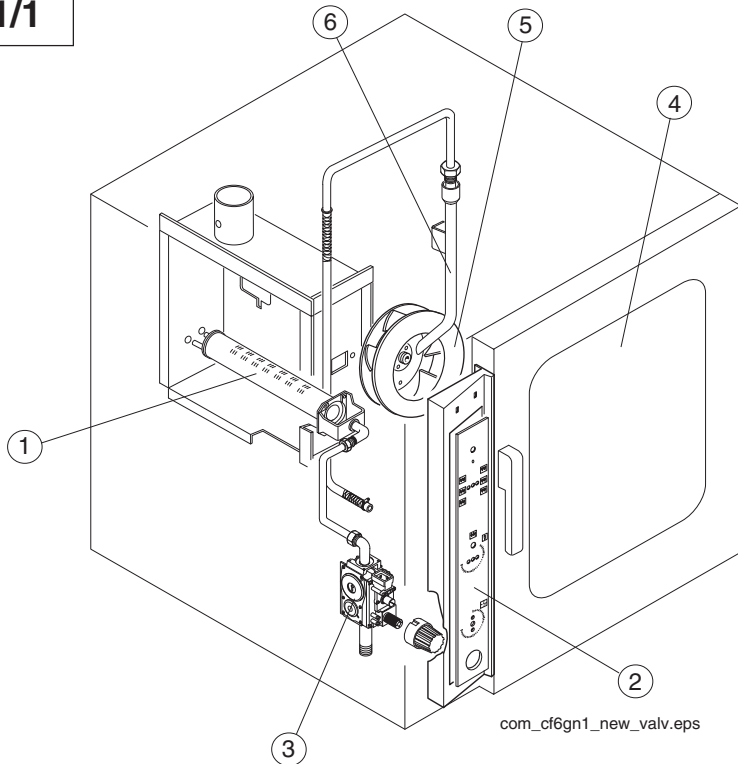
The components marked by a hatched line are not installed on the following models:

**10 GN 1/1 and 20 GN 1/1.**

KEY:

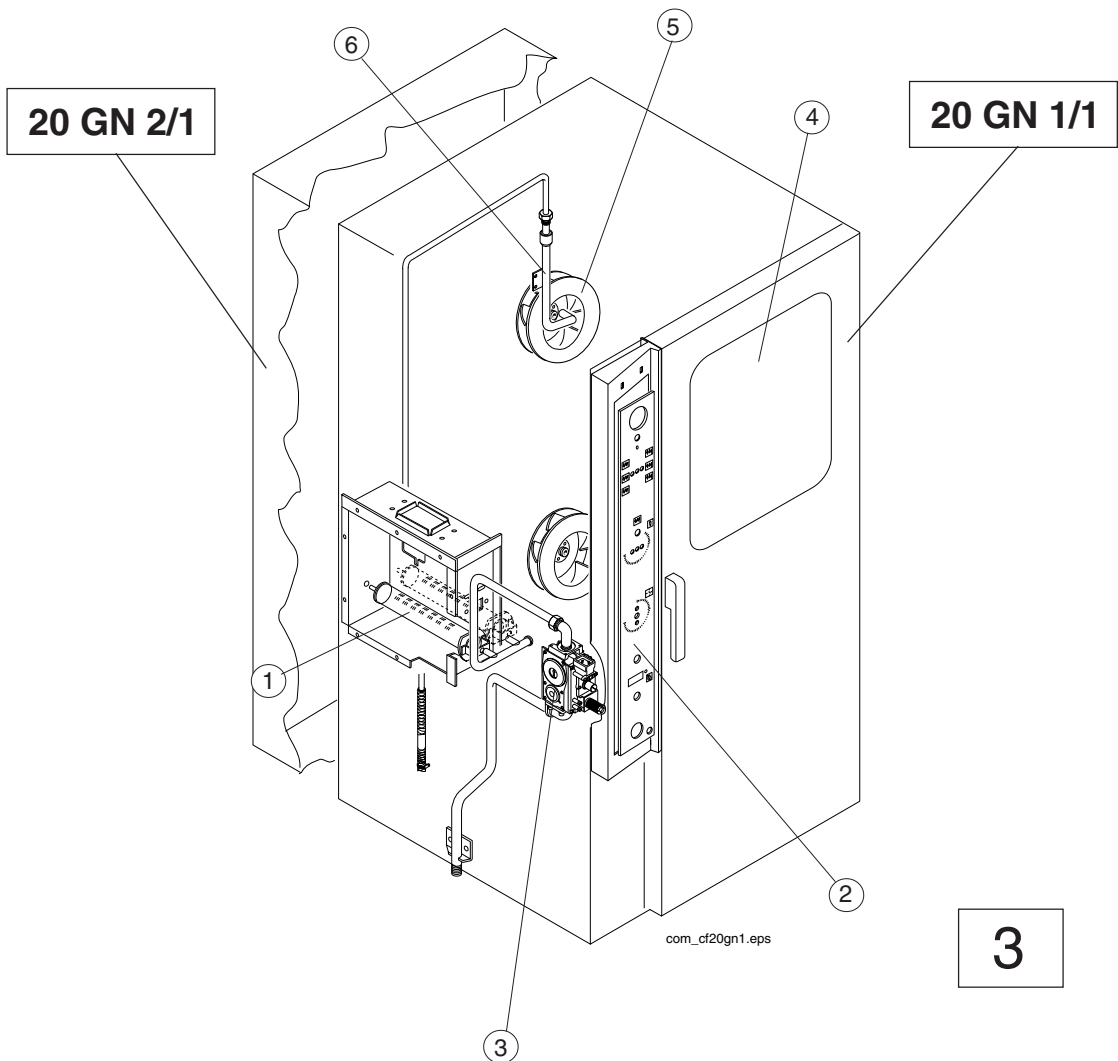
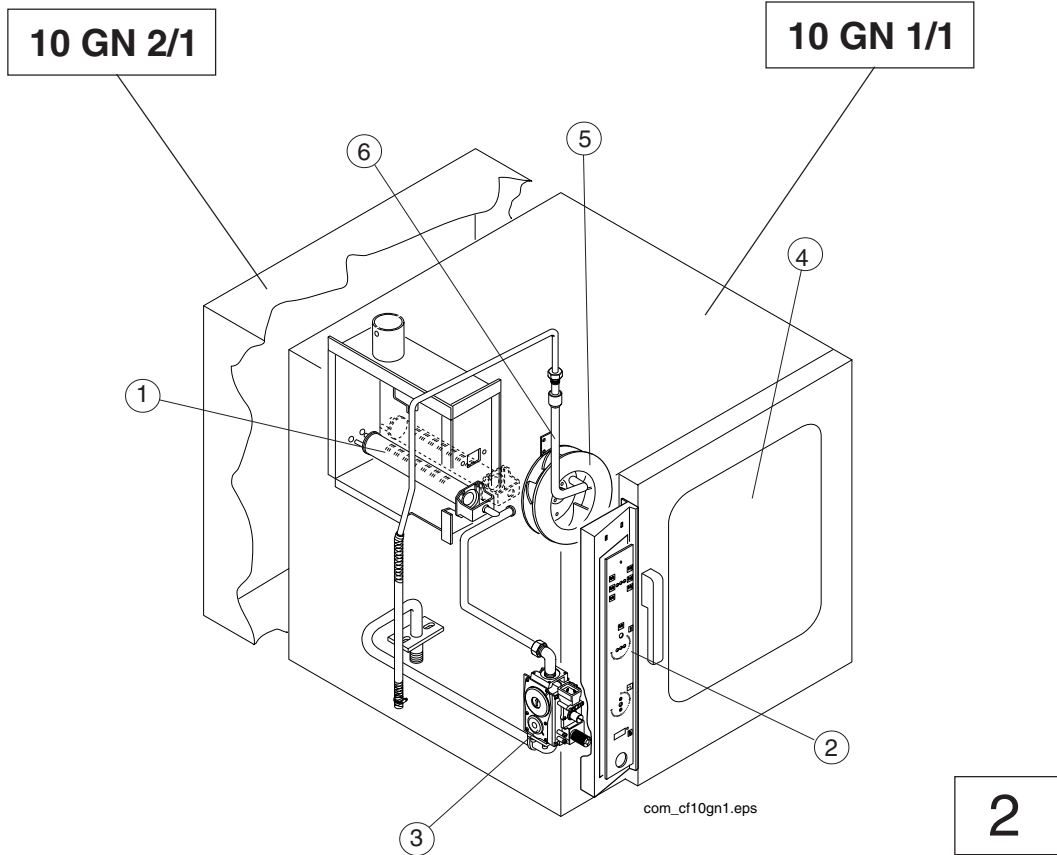
- 1 ..... oven chamber burner (convector)
- 2 ..... control panel
- 3 ..... gas valve
- 4 ..... door with glass
- 5 ..... oven chamber fan
- 6 ..... water injector

**6 GN 1/1**



com\_cf6gn1\_new\_valv.eps





**TABLE 1: TECHNICAL DATA**

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/G 6-0	_CF/G 101/1	_CF/G 102/1	_CF/G 201/1	_CF/G 202/1
POWER SUPPLY VOLTAGE (VOLT)	220...230	220...230	220...230	220...230	220...230
FREQUENCY (Hz)	50 ° 60	50 ° 60	50 ° 60	50 ° 60	50
Electrical power consumption (Kw)	0,35	0,35	0,5	0,5	1
Power supply cable cross-section (mm)	3x1.5	3x1.5	3x1.5	3x1.5	3x1.5
Gas connection inlet ISO 7/1 Diameter	1/2" M	1/2" M	1/2" M	1/2" M	1/2" M
Nominal heat input (Kw)	8,5	18,5	25	35	50
Gas category	II 2H3+	II 2H3+	II 2H3+	II 2H3+	II 2H3+
Construction type	A1	B11	B11	B11/B21	B11 / B21
Fume exhaust system figure	Fig. 4	Fig. 5-6	Fig. 5-6	Fig. 7-8	Fig. 7-8
G20 natural gas inlet pressure - (mbar)	20	20	20	20	20
G25 natural gas inlet pressure - (mbar)					
L.P.G. G30/G31 inlet pressure (mbar)	28-30/37	28-30/37	28-30/37	28-30/37	28-30/37
L.P.G. G30 consumption (Kg/h) **	0,67	1,46	1,97	2,76	3,94
G20 natural gas consumption (m3/h) **	0,9	1,96	2,65	3,7	5,29
G25 natural gas consumption (m3/h) **					
Max. food load (kg)	30	50	100	100	180

° Special version.

## for AUSTRALIA

PHASES (No)	1+N	1+N	1+N	1+N	1+N
BS/P connection Ø	1/2" M	1/2" M	1/2" M	1/2" M	1/2" M
Natural Gas test point pressure - (KPa)	1	1	1	1	1
Propane Gas test point pressure (KPa)	2.75	2.75	2.75	2.75	2.75
Propane Gas consumption (MJ/h) **	30.6	66.6	90	126	180
Natural Gas consumption (MJ/h) **	30.6	66.6	90	126	180

**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.

- ★★ Gas consumption is calculated based on the following:
  - Temperature = 15°C
  - Atmospheric pressure = 1013.25 mbar
  - Net calorific power:
    - L.P.G. G30 (Hi=45.65 MJoule/kg)
    - Natural gas G20 (Hi=34.02 MJoule/m3)
    - Natural gas G25 (Hi=29.25 MJoule/m3)

**for AUSTRALIA**  
 Propane Gas (Hi=95.8 MJ/m3)  
 Natural Gas (Hi=37.8 MJ/m3)

### 3. PRECAUTIONS

The following symbols are used in the manual to mark and identify the various types of hazards:



**ATTENTION!**  
 DANGER FOR THE HEALTH AND SAFETY OF OPERATORS.



**ATTENTION!**  
 DANGER OF ELECTRIC DISCHARGE (Electrocution) - DANGEROUS VOLTAGE.

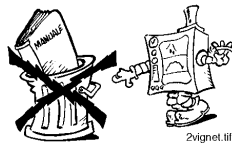


**ATTENTION!**  
 RISK OF DAMAGE TO THE MACHINE.

- 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 collective use and is expressly designed for cooking food. Any other use is deemed improper. **The appliance must only be used by trained staff.**
- This appliance is not intended for use by people (including children) with limited physical, sensory or mental abilities or without experience and knowledge of it, unless they are supervised or instructed in its use by a person responsible for their safety.
- 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".

#### 3.1 PERSONAL PROTECTION EQUIPMENT

Give below is a summary table of the Personal Protection Equipment (PPE) to be used during the various stages of the machine's service life.

Stage	Protective garments	Safety footwear	Gloves	Glasses	Ear protectors	Mask	Safety helmet
Transport		X					
Handling		X					
Unpacking		X					
Assembly		X					
Normal use	X	X	X (*)				
Adjustments		X					
Routine cleaning		X	X				
Extraordinary cleaning		X	X				
Maintenance		X					
Dismantling		X					
Scrapping		X					

Key: X PPE REQUIRED  
 PPE AVAILABLE OR TO BE USED IF NECESSARY  
 PPE NOT REQUIRED

(\*) During Normal use, gloves must be heatproof to protect hands when removing the hot pan from the appliance. Failure to use the personal protection equipment by operators, specialised technicians or users can involve exposure to chemical risk and possible damage to health.

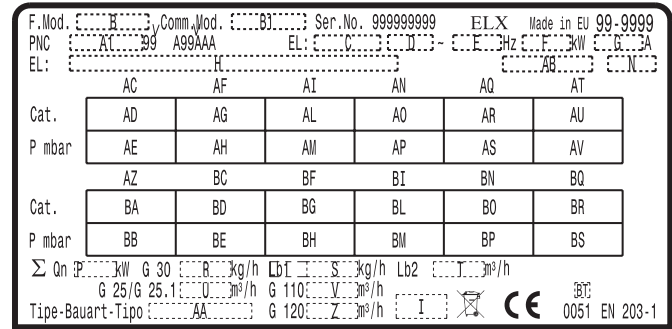
### 3.2 RESIDUAL RISKS

The machine has several risks that were not completely eliminated from a design standpoint or with the installation of adequate protection devices.

For the Customer's complete information, the residual risks remaining on the machine are indicated below: such actions are to be considered incorrect and therefore strictly forbidden.

RESIDUAL RISK	DESCRIPTION OF HAZARDOUS SITUATION
Slipping or falling	The operator can slip due to water or dirt on the floor.
Burns	The operator deliberately or unintentionally touches some components inside the machine or dishes at the outfeed without using gloves or without allowing them to cool.
Danger of electric discharge (Electrocution)	Contact with live parts during maintenance operations carried out with the electrical panel powered. The operator intervenes (with a power tool or without disconnecting the power to the machine) lying down on the wet floor.
Falling from above	The operator intervenes on the machine using unsuitable systems to access the upper part (e.g. rung ladders, or climbs on it).
Tipping of loads	During maintenance on the machine or the packing containing the machine with the use of unsuitable accessories or lifting systems or with load unbalanced. When handling pans containing food.
Chemical	Contact with chemical substances (e.g. detergent, rinse aid, scale remover, etc.) without taking adequate safety precautions. Therefore always refer to the safety cards and labels on the products used.

### 3.3 TECHNICAL DATA PLATE






Meaning of fields given on the plate:

- F.Mod. .... descrizione di fabbrica del prodotto
- F.Mod. .... factory description of product
- Comm. Model ..... commercial description
- Ser.Nr. .... serial number
- ELX ..... manufacturer: Electrolux Professional spa  
Viale Treviso, 15  
33170 Pordenone (Italy)
- Made in EU ..... place of manufacture
- 99-9999 ..... month/year of manufacture
- PNC: ..... production number code
- EL: ..... [C] power supply voltage, [D] phase
- Hz ..... power supply frequency
- kW ..... max. power input
- A ..... current absorption
- EL: ..... [H] electrical prearrangement
- Cat ..... gas category
- P mbar ..... gas pressure
- ÓQn ..... gas power
- G30-Lb1-...G120... consumption of various gas types
- Type-Bauart-type .. construction type (fume exhaust system)
- [I] ..... protection rating
- CE ..... CE marking
- 0051 EN 203-1 ..... reference standards

## 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.

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 possible negative consequences for the environment and the human health.

Regarding the recycling of this product, please contact the sales agent or dealer of your product, your after-sales service or the appropriate waste disposal service.

#### for AUSTRALIA

##### • Warnings:

- Do not store or use gasoline or other flammable vapours, liquids or items in the vicinity of this or any other appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Never check for leaks with an open flame
- The appliance is not suitable for a marine environment.

## 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.



**Attention:** Maintenance in the upper part of the appliance requires the use of ladders with protection (guard).

## 1. INSTALLATION PLACE

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

### 1.1. REFERENCE STANDARDS

- The appliance must be installed in compliance with current Safety Standards.

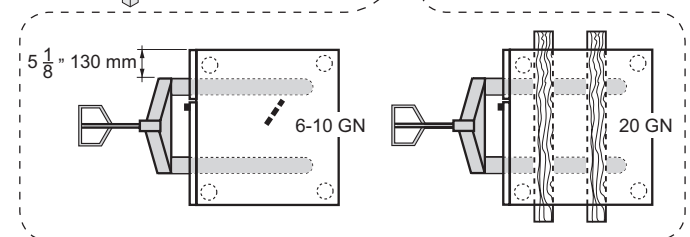
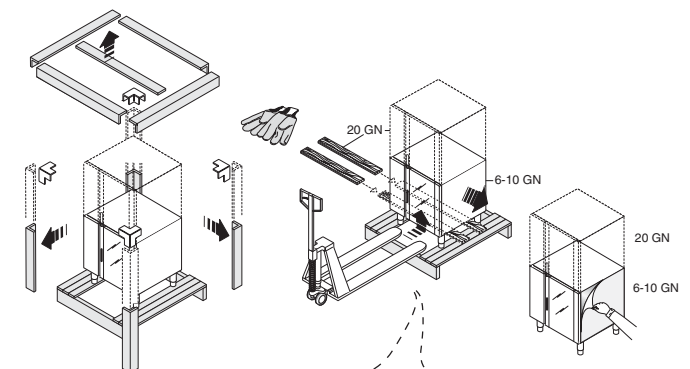
#### for AUSTRALIA

- This appliance shall be installed only by authorised persons and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, local water supply regulations, AS5601-gas installation, health authorities and any other statutory regulations.

## 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.
- Remove the packing using protective gloves.
- Lift the appliance with a lift truck, remove the base, and position it the place of use.

- Remove the protective film and make sure the packing material is not dispersed in the environment but disposed of according to the current regulations in the country where the product is used.



- 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 on a fl at surface and, if necessary, adjust the height of the worktop by means of the adjustable feet.
- The appliance is not suitable for built-in installation.



### 3. GAS EXHAUST SYSTEM

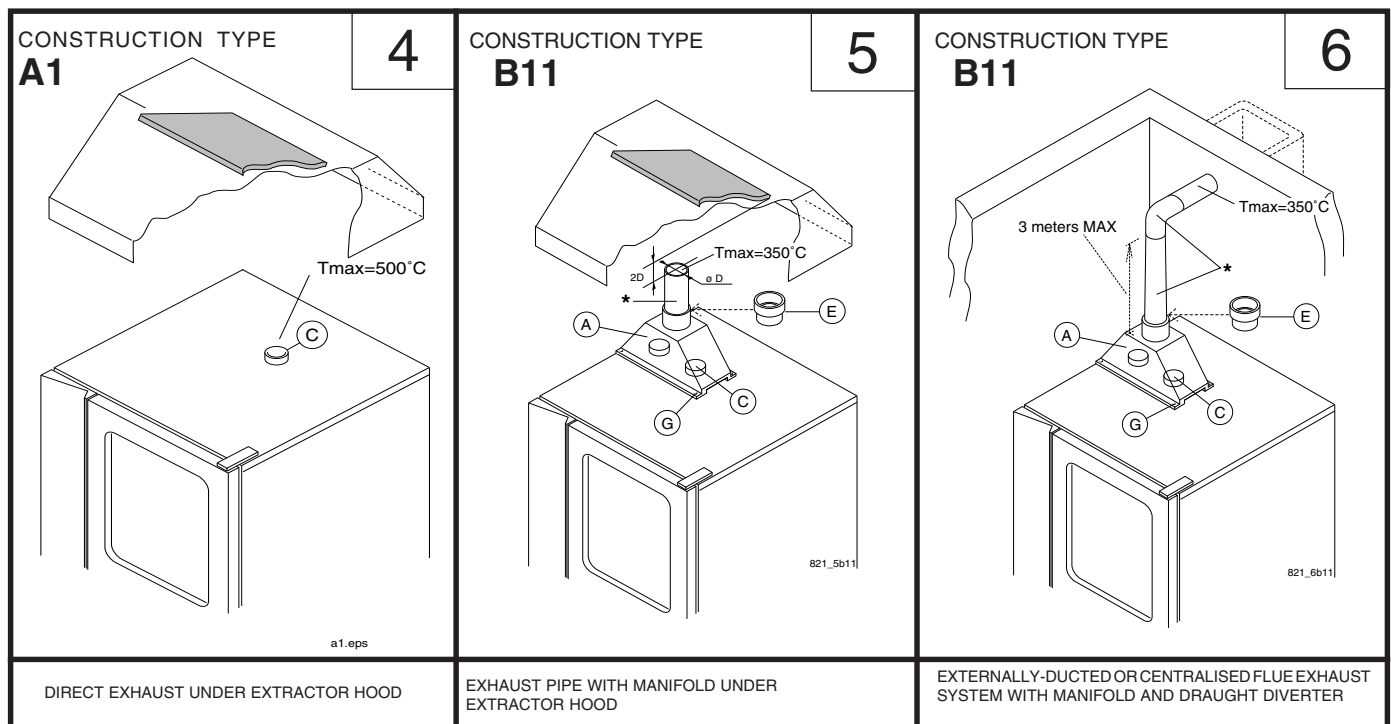
#### 3.1. INTRODUCTION

Gas-heated convection ovens are classified according to "**Construction type**" on the basis of the combustion technology used. Each type of appliance must therefore be fitted with the specific gas exhaust system stipulated by applicable standards. Before installing the exhaust system, you must therefore:

- a) identify the "**Construction type**" of your oven model by referring to **Table 1** (Technical Data) or the appliance identification plate;
- b) select the construction type diagram from those illustrated below featuring the type of gas exhaust system needed to evacuate the exhaust gas from the installation site (e.g.: exhaust pipe under extractor hood, externally-ducted or centralised flue exhaust system).

#### 3.2. INSTALLATION OF ACCESSORIES

The accessories may be easily mounted using the figures and corresponding key illustrated below as a reference. The fixing screw holes for accessory "**A**" are **3.5 mm** in diameter. These holes must be drilled on site where marked on top of the oven.





### 3.3. GAS EXHAUST SYSTEM WARNINGS

#### for AUSTRALIA

- Ventilation must be in accordance with AS5601/AG 601 - Gas installations. The appliance should have adequate ventilation for complete combustion of gas, and kitchen exhaust hoods must comply with AS/NZS1668.1 and AS 1668.2.
- **SUB CLAUSES 4.1 is not relevant for Australian standard.**

Before installing the system, make sure the extraction capacity of the fumes exhaust system is greater than the exhaust gas generated by the appliance, as stipulated by applicable standards (see point 1.1).

In the case of exhaust pipes installed under an extractor hood, make sure the end of the exhaust pipe is positioned the specified distance from the bottom edge of the filters on the extractor hood as shown in the figure below. This distance is defined by diameter "D" of the exhaust pipe.

In the case of externally-ducted or centralised flue exhaust systems (Figs. "6" and "7"), the exhaust ducting must **NOT** exceed 3 metres in length **OR** vary in diameter and must be routinely checked and cleaned.



**Important:** Make sure any extension ducting and the filters inside the extractor hood are made from non flammable materials since the exhaust gasses generated can reach extremely high temperatures (as shown in the figure). Periodically check the condition of the filters and, if dirty, clean. Filters which are very greasy may impair the performance of the extractor system and even cause fires.

**Note for model 20 GN 1/1 -20 GN 2/1:** The technical data plate on this model indicates both possible types of construction (B11 or B21). Therefore, once the exhaust system has been installed, **delete** the construction type not used so that only the option actually installed is visible.

#### KEY:

- |  |   |
|--|---|
| <b>A:</b> Manifold accessory (packed separately);                            | <b>G:</b> Fixing screws (supplied);                       |
| <b>C:</b> Oven convector gas exhaust outlet;                                 | <b>H:</b> Draught diverter (available from manufacturer); |
| <b>E:</b> Adapter ring for commercial ducting (available from manufacturer); | <b>*:</b> Commercial extension pipes (not supplied).      |

CONSTRUCTION TYPE <b>B11</b>	CONSTRUCTION TYPE <b>B21</b>	
<div style="text-align: right; font-size: 2em; font-weight: bold;">7</div> <p style="text-align: right; font-size: small;">821_7b11</p>	<div style="text-align: right; font-size: 2em; font-weight: bold;">8</div> <p style="text-align: right; font-size: small;">821_8b21</p>	
EXTERNALLY-DUCTED OR CENTRALISED FLUE EXHAUST SYSTEM WITH MANIFOLD	NON-DUCTED DIRECT EXHAUST PIPE UNDER EXTRACTOR HOOD	

## 4. ELECTRICAL CONNECTION

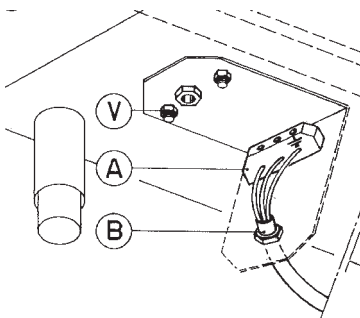
- **The appliance must be connected to the mains power supply in compliance with current regulations.**
- Before connecting the appliance to the mains power supply, make sure the voltage and frequency shown on the appliance rating plate correspond with that of the power supply.
- **The appliance must be connected following the instructions shown in the enclosed electrical diagram with the phase wires (L) and neutral (N) connected as indicated on the plate next to the connection terminal board.**
- 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, and a 16 A delayed-action T type fuse must be fitted upstream of the appliance. The isolating switch must be installed near the appliance in the permanent electrical system of the premises.
- A device (interlocked plug, lockable switch or similar devices) lockable in the open position during maintenance must be installed ahead of the appliance.
- 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  $\nabla$  located on the outside of the appliance near the power cable inlet. The equipotential wire must have a minimum cross-section of 10 mm<sup>2</sup>.

### 4.1 INSTALLING THE POWER SUPPLY CABLE (Fig. "9")

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.**



## 5. 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).

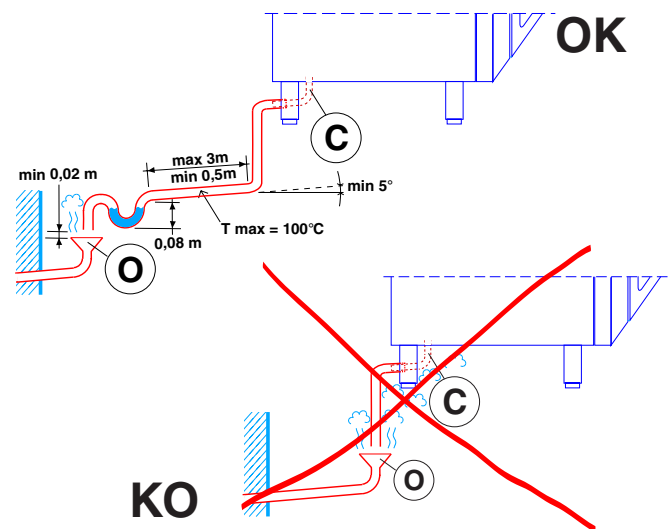
### 5.2 IMPIANTO DI SCARICO DELL'ACQUA

Connect drain fitting "C" to a drain pipe of the same diameter which is between 0.5 and 3 metres in length and is resistant to temperatures of at least 100°C. The drain pipe must be siphoned (height 80 mm) to an open drain "O" ("Air-Break") or floor grating in order to prevent any back-flow from the sewage system from reaching the piping inside the oven or oven chamber.

Check the hoses and elbows on metal pipes for kinks or pinching along the entire drain line and make sure the drain line has a minimum gradient of 5° to prevent water from collecting inside the system.



**Important:** The drain system must be installed so that any vapours from the open drain ("Air-Break") do not enter the aeration vents under the appliance.



## 6. GAS CONNECTION

### 6.1. WARNINGS

- **Make sure the appliance corresponds with the gas supply to which it is connected. If the appliance does not correspond with the gas supply, convert following the instructions given in paragraph 7 below ("Conversion to different type of gas").**
- **The gas connection fitting is yellow.**
- Before installing the appliance, contact the local gas supplier to check the compatibility of the gas supply with estimated consumption.
- Before connecting the appliance to the gas line, remove the plastic cover from the gas connection on the appliance.
- A rapid-action gas shut-off valve must be fitted upstream of the appliance in an easily accessible position.
- Once the appliance has been installed, test for gas leaks at the connection points using a soapy water solution.
- **Do not modify the aeration supply necessary for combustion.**
- Following connection to a different gas supply, carry out the operation test described in paragraph 8 ("**Operation test**").

### 6.2. RATED THERMAL POWER

Refer to "**Technical Data**" Table 1 for details about the **rated thermal power**.

The rated thermal power is defined by the gas inlet pressure and the diameter of the burner injectors.

The rated thermal power must always be tested by an authorised installer or the local gas supplier when installing a new appliance, converting an existing appliance to a different gas supply or when servicing the appliance.

**Do not readjust the rated thermal power after this check.**

### 6.3. TESTING THE GAS INLET PRESSURE

(Figs. "10a")

The inlet pressure is measured upstream of the gas control valve with the appliance operating (after eventual conversion to a different gas supply) using a **pressure gauge with minimum resolution of 0.1 mbar**. To measure the gas inlet pressure, proceed as follows:

- 1) Open the control panel. Remove sealed bolt "C" from the pressure point and connect the pressure gauge pipe.
- 2) Make sure the pressure reading corresponds with the values shown in the table below:

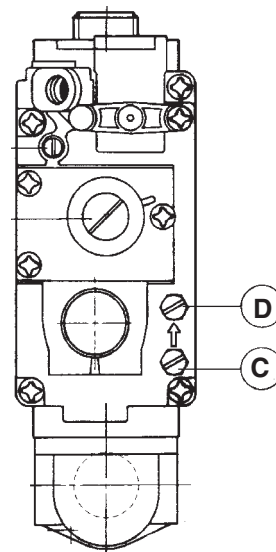
GAS TYPE	PRESSURE (MBAR)		
	Nom.	Min.	Max.
Natural gas G20	20	17	25
L.P.G. G30/G31	28-30/37	20/25	35/45

for AUSTRALIA	PRESSURE (KPa)		
	Nom.	Min.	Max.
Natural gas	1	-	-
L.P.G.	2.75	-	-

**If the inlet pressure does not correspond with the above values, the appliance will not function.**

If this is the case, contact your local gas supplier immediately.

- 3) Once the inlet pressure has been measured, stop the cooking cycle and close the gas shut-off cock.
- 4) Disconnect the pressure gauge and retighten sealed bolt "C".
- 5) Close the appliance.



6 GN 1/1  
10 GN 1/1 - 2/1  
20 GN 1/1 - 2/1

10a

## 7. CONVERSION TO DIFFERENT TYPE OF GAS



**Important:** The appliance is factory-set to the **gas type** indicated on the adhesive labels affixed to both the appliance and packaging. To convert the appliance to a different gas supply, scrupulously follow the instructions indicated below, and use the injectors in the bag supplied with the oven.

### 7.1 ACCESS TO COMPONENTS

(See Figs. "11a" and "11b" following)

### 7.2. REPLACEMENT OF MAIN BURNER INJECTOR

(Fig. 11a)

- To gain access to the main burner injectors, remove the LH side panel.
- Slacken screw "A" and undo injector "C".
- Remove the injector and aerator.
- Replace injector "C" with the one corresponding to the type of gas supply, as indicated in Table 2.
- The injector diameter is indicated in hundredths of a millimetre on the injector body (i.e. a 3.5 mm  $\varnothing$  injector is marked 350).
- Fit the new injector "C" in aerator "B", remount the assembly in its original position and tighten down the injector.

### 7.3. TESTING THE PRIMARY AIR ON THE MAIN BURNER (Fig. "11a")

- The primary air flow rate is correct when the flame does not detach when the burner is cold or backfire when the burner is hot.  
To adjust the primary air flow rate, proceed as follows:
- Slacken screw "A" and adjust aerator "B" to distance "H" as shown in Table 2.
- Retighten screw "A".

### 7.4. REPLACEMENT OF PILOT BURNER INJECTOR

(Fig. "11b")

- Remove ignition electrode "C".
  - Undo fitting "A" on the pilot line.
  - Remove injector "B" and replace with the one corresponding to the type of gas supply, as indicated in Table 2.
  - The injector identification number is stamped on the injector body.
  - Reconnect the pilot line with fitting "A".
  - Remount ignition electrode "C".
- The gas shut-off valve is not fitted with a minimum adjustment screw. The operation of the burner is therefore ON or OFF.



**Attention:**  
After conversion, refit the oven outer panels.

### 7.5 GAS CONVERSION PLATE

If the appliance is converted to a different gas supply, affix the correct adhesive tag indicating the new gas type in a visible location on the outside of the oven. The relevant tag is selected from those contained in the bag supplied with the appliance.

## 8. 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.

## 9. OPERATION TEST

- Switch on the appliance following the instructions for use.
- Test the appliance for gas leaks.
- Test the operation of the gas exhaust system.
- Test burner ignition and flame uniformity by removing the LH side panel (where necessary) and checking the flame through the corresponding ports.
- 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.

## 10. SERVICING

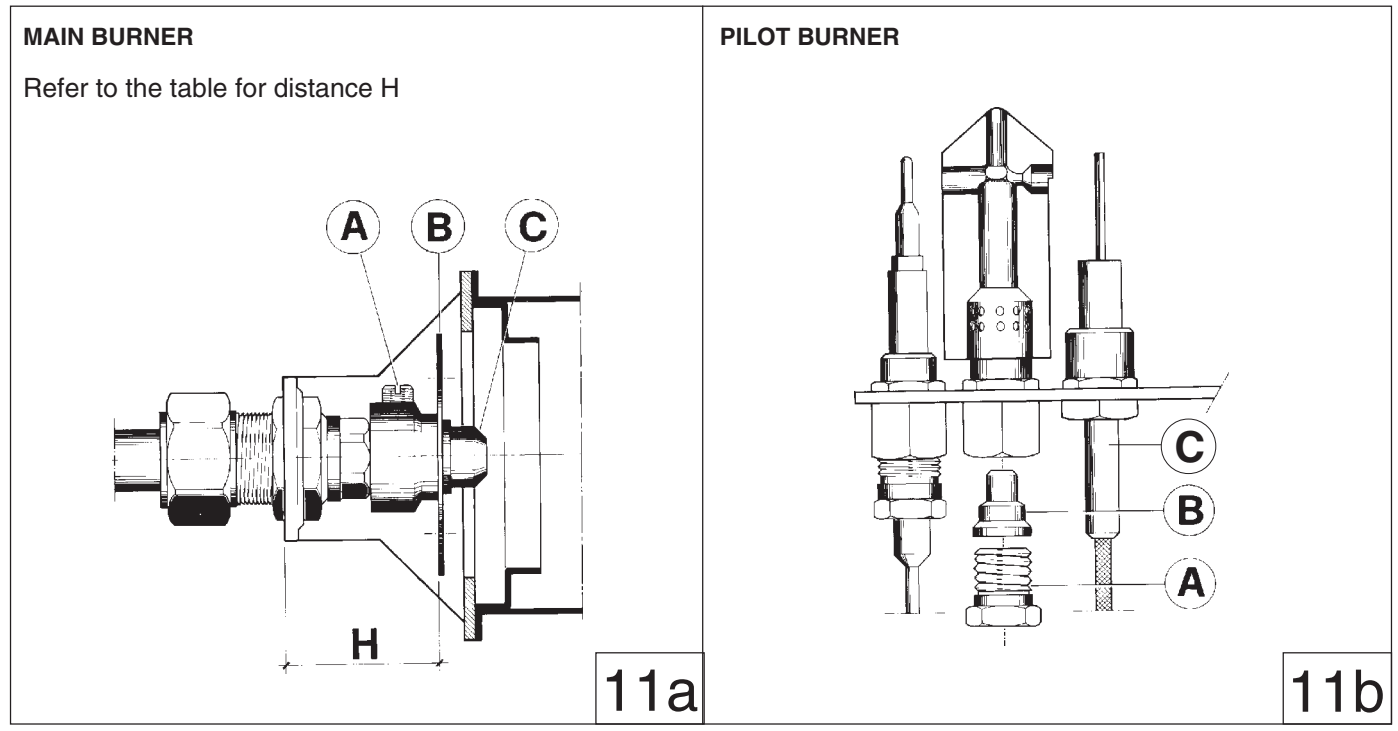
Access to components requiring routine maintenance may be easily gained by opening the control panel or removing the LH side panel and rear panel.

**TABLE 2: INJECTORS AND ADJUSTMENTS / GASTYPES**

FIGURE		11a- 11b									
SHELVES		6 GN 1/1		10 GN 1/1		10 GN 2/1		20 GN 1/1		20 GN 2/1	
Model		_CF/G 6-0		_CF/G 101/1		_CF/G 102/1		_CF/G 201/1		_CF/G 202/1	
INJECTOR DATA		Ø	#	Ø	#	Ø	#	Ø	#	Ø	#
<b>Main burner injector</b> Paragraph 7.2	G30/ G31 L.P.G. Propane Gas (AU)	1,5 (1.50)	150 (150)	2,15 (2.15)	215 (215)	1,75 (1.75)	175 (175)	2,1 (2.10)	210 (210)	2,55 (2.75)	255 (275)
	G20 Natural Gas (AU)	2,25 (2.60)	225 (260)	3,3 (3.60)	330 (360)	2,75 (3.30)	275 (330)	3,2 (4.10)	320 (410)	4,1 (4.90)	410 (490)
	G25 Natural gas										
<b>Pilot burner injector</b> Paragraph 7.4	G30/ G31 * L.P.G. Propane Gas (AU)	n°24 (n°24)		n°24 (n°24)		n°24 (n°24)		n°24 (n°24)		n°24 (n°24)	
	G20 ** Natural Gas (AU)	n°25 (n°27)		n°25 (n°27)		n°25 (n°27)		n°25 (n°27)		n°25 (n°27)	
	G25 ** Natural gas										
<b>Main burner aerator</b> For distance "H" (mm) refer to Paragraph 7.3	G30/ G31 L.P.G. Propane Gas (AU)	33 (33)		24 (24)		31 (31)		30 (30)		25 (25)	
	G20 Natural gas (AU)	35 (35)		34 (34)		34 (34)		34 (30)		27,5 (24)	
	G25 Natural gas										

\* = 1 hole  
 \*\* = 2 holes  
 Ø = Diameter (mm)  
 # = Stamp

(AU) = AUSTRALIA



## 11. TROUBLESHOOTING

Certain faults may occur during normal use of the appliance:

### The pilot burner does not ignite.

Causes:

- Electrode poorly fixed or incorrectly connected.
- Electric ignition or electrode cable damaged.
- Insufficient gas pressure.
- Pilot injector clogged.
- Gas valve faulty.

### The pilot burner goes out when the ignition button is released.

Causes:

- Thermocouple faulty or not sufficiently heated by pilot burner.
- Gas pressure low at valve.
- Gas valve faulty.
- Safety thermostat(s) tripped.

### The burner does not ignite when the pilot burner is lit.

Causes:

- Low pressure in gas pipes.
- Injector clogged.
- Gas valve faulty.
- Gas outlet holes on burner clogged.
- Motor thermal cut-out tripped.
- Timer faulty.
- Door micro-switch faulty or door not closed properly.
- Operating thermostat or bulb damaged.

### The oven temperature control does not work.

Causes:

- Operating thermostat faulty.
- Gas valve faulty.

## 12. LAYOUT OF MAIN COMPONENTS

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

Open the control panel and LH side panel on the appliance to gain access to the following components:

- Water solenoid valve.
- Safety and operating thermostats.

To replace the bulb on the safety thermostat, proceed as follows:

- remove the fixing screws on the cover at the rear of the appliance.
- Remove the fume exhaust pipe (if fitted).
- Raise the back LH side of the cover.
- Replace the thermostat bulb, taking care to correctly position the new bulb in its seat.
- Pilot burner and main burner. To remove, first undo the fixing screws.  
Pilot burner and main burner injectors. Replacement and primary air adjustment.

### Note:

The control panel may be opened to gain access to all the appliance's gas and electrical components, including the power terminal board (also accessible externally from underneath the appliance) and fuse.

To replace the gas solenoid valve, disconnect the pilot line and thermocouple and disconnect the gas inlet and outlet connection.

- The rear panel may be removed to gain access to the electric motor after first removing the fan suction panel and 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)

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

Note: the parts indicated in zone "K" (Fig. 3 if illustrated) 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 and gas 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.
- Press and turn gas knob "S" to position  (pilot ignition). Hold the knob pressed in for a few seconds until the pilot flame ignites and then release. On **6GN1/1** models, hold knob "S" pressed in and simultaneously press ignition button "AP" until the pilot flame ignites. Make sure the flame is correctly lit by looking through inspection port "P". If the flame has gone out repeat the above operation.
- Turn gas knob "S" to position  (burner setting).
- Turn selector knob "C" to the required cooking cycle (see para. 1.2).
- 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.
- Extinguish the pilot flame by turning knob "S" back to position .
- Close the gas and 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 2.1 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 and gas cocks.
- Contact a technical service centre with personnel trained and authorised by the manufacturer.

#### 5. CARE AND MAINTENANCE

- Disconnect the appliance from the main power supply at the isolating switch and close the water and gas cocks.
- 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.

MAINTENANCE, INSPECTIONS, CHECKS AND CLEANING		FREQUENCY
<b>Routine cleaning</b>		<b>Daily</b>
General cleaning of machine and surrounding area		
<b>Mechanical protection devices</b>		<b>Monthly</b>
Check condition and for any deformation , loosening or removed parts.		
<b>Control and Machine structure</b>		<b>Yearly</b>
Check mechanical part for any breakage or deformation, tightening of screws. Check readability and condition of words, stickers and symbols and restore if necessary.		
Electrical connection cable and plug		<b>Yearly</b>
Check connection cable (replace it if necessary ) and plug.		

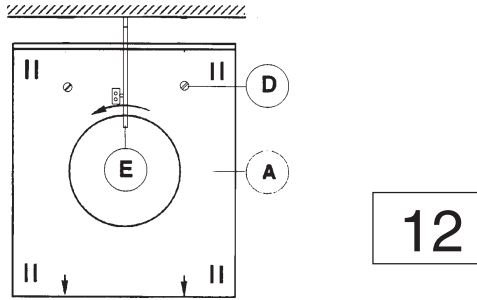
To facilitate the task of cleaning the oven, remove the trolley-mounted unit runners in the oven base (if fitted), and also the lateral air diffusers supporting the oven trays, and the fan suction panel.

- To remove the **air diffusers** 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. "12") inside the oven, proceed as follows:
  - Remove the lateral air diffusers, 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.

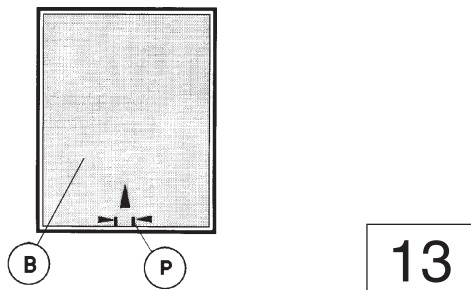
To remount the fan panel, simply repeat the above procedure in reverse order.



- 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 13 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

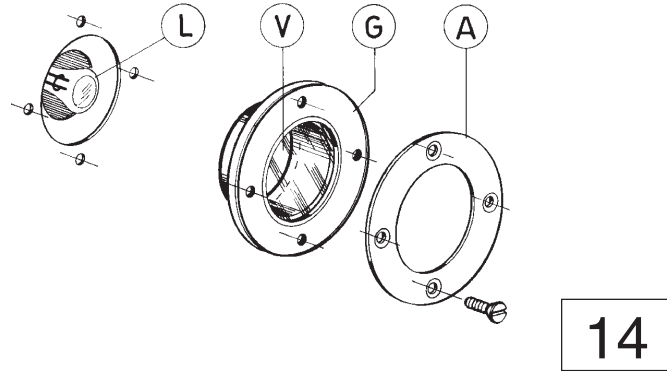
Periodically clean the drain pipe from inside the oven.

- 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 and gas 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. "14")

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.



#### Replacing the oven door seal (Fig. "15")

**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.

