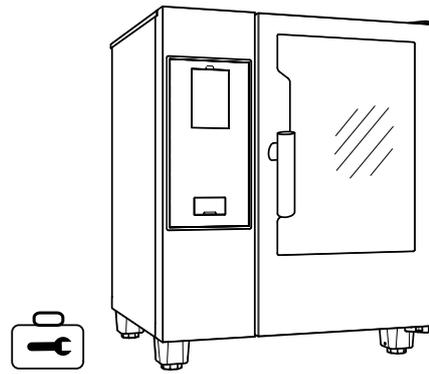


# Electrical and Gas COMBI oven

Touch and Digital



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EN Installation manual \*



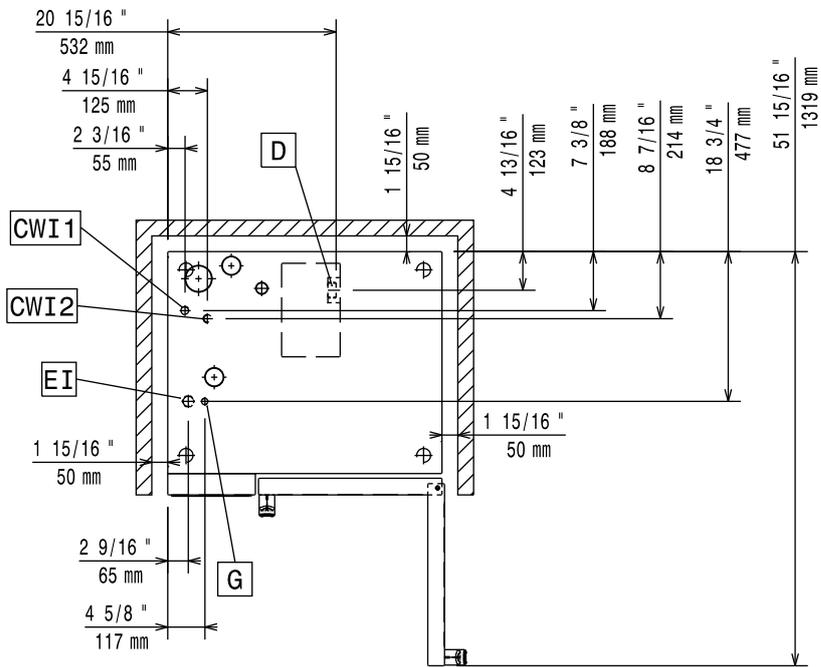
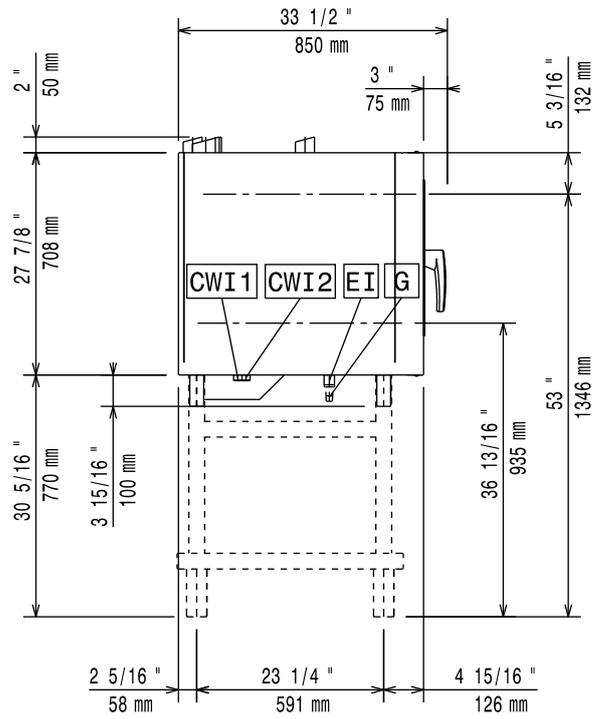
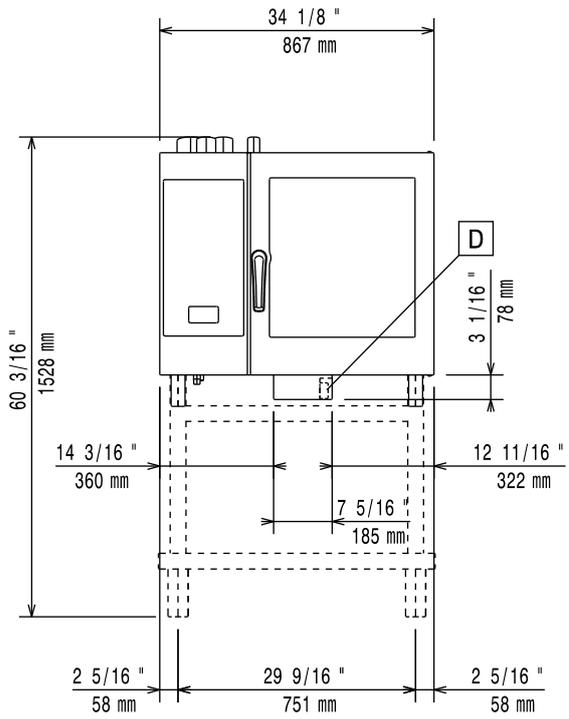
\*Original instructions

595402N00- 2021.05



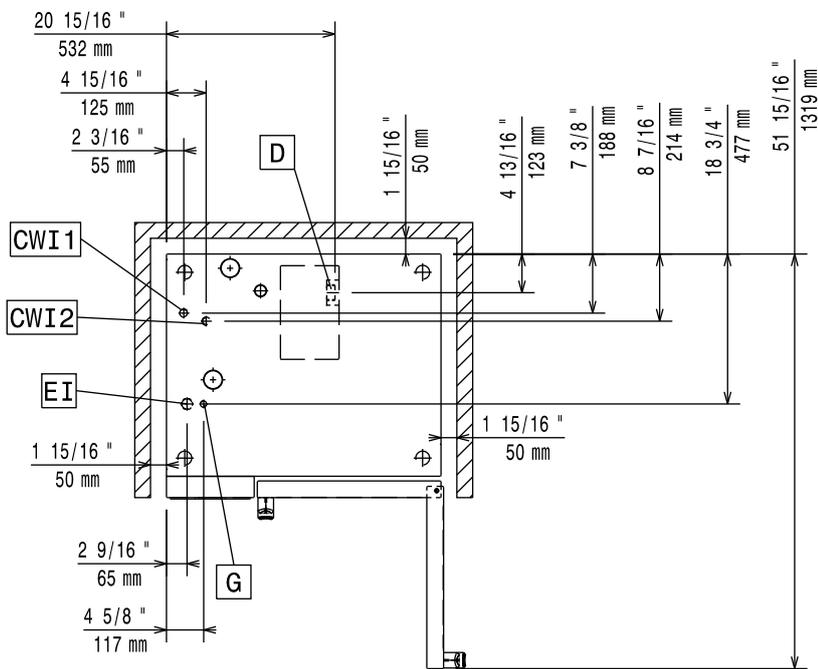
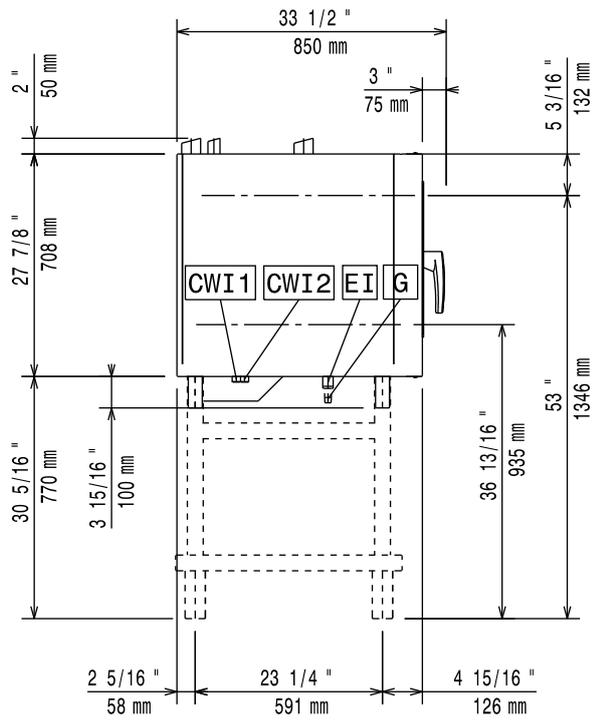
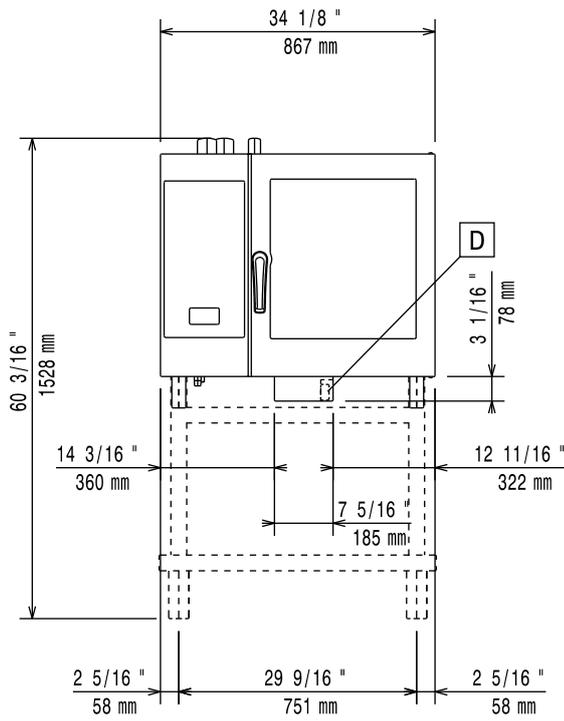
# Installation diagram

## 061 GN Gas model – with boiler – Touch and Digital (code 597402000)



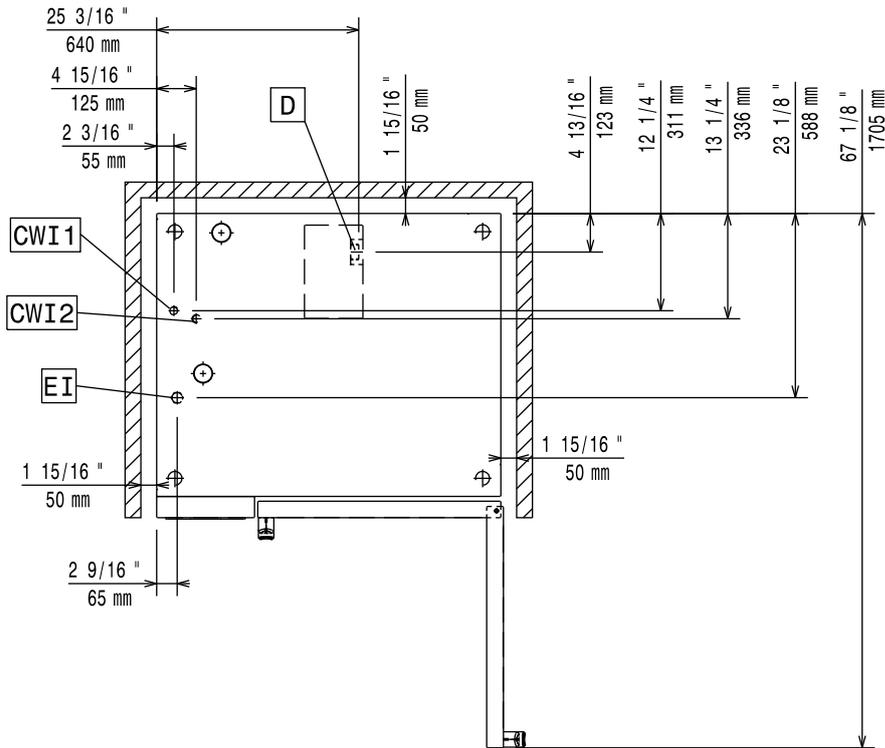
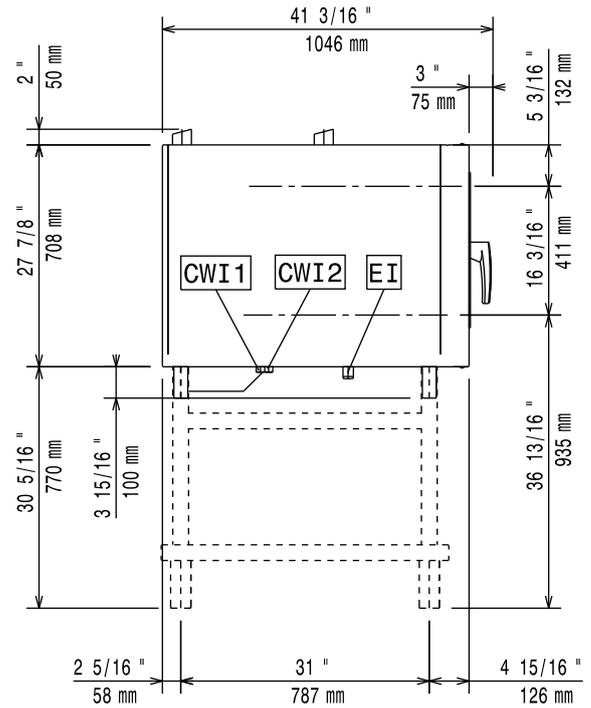
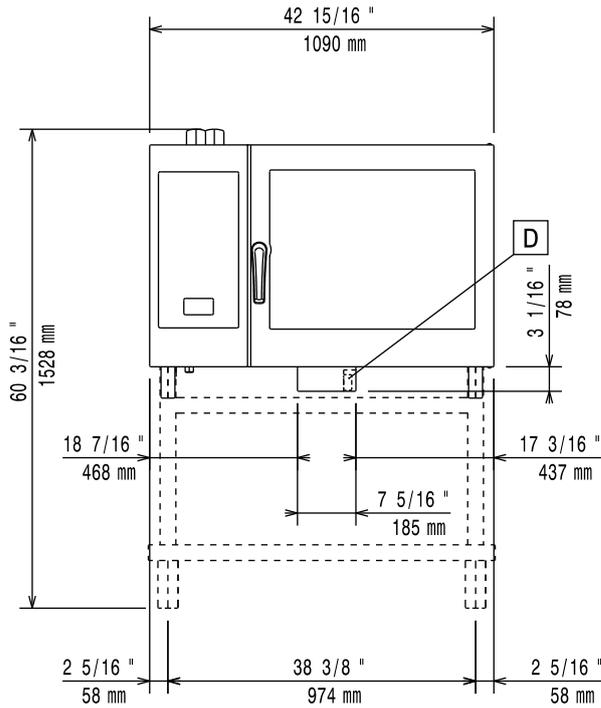
# Installation diagram

## 061 GN Gas model – boilerless – Touch and Digital (code 597401Z00)



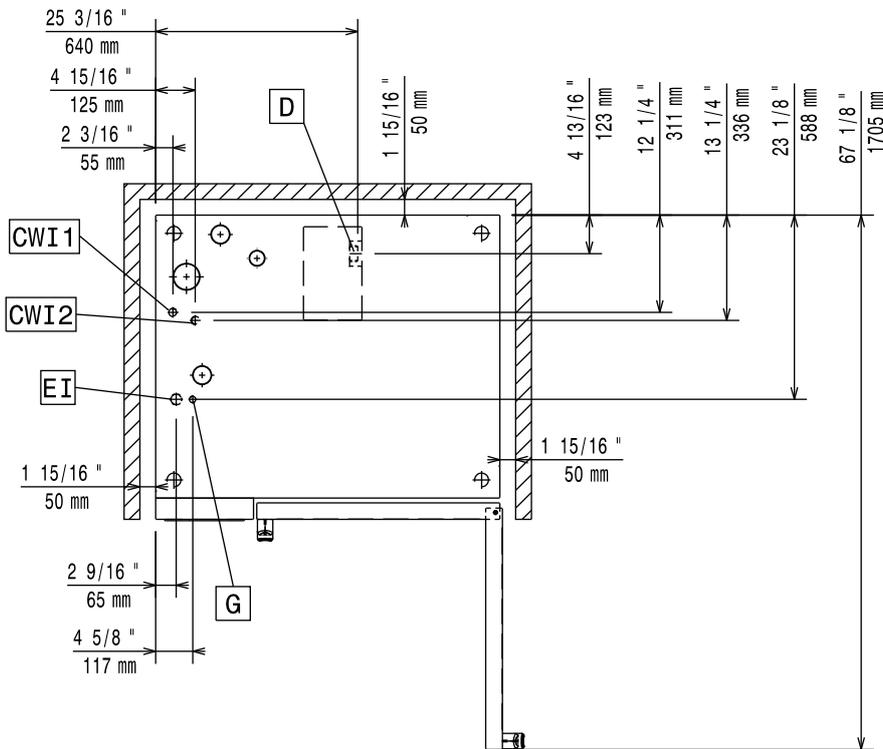
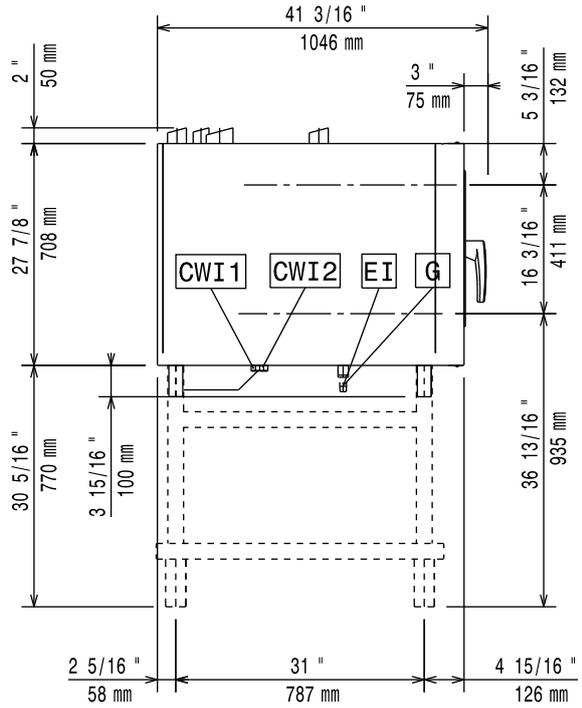
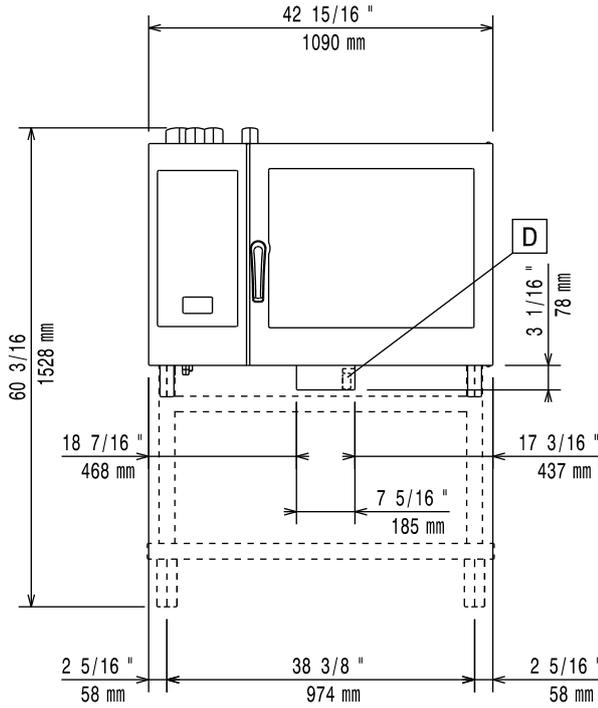
# Installation diagram

## 062 GN Electric model – with boiler and boiler-less – Touch and Digital (code 597402700)



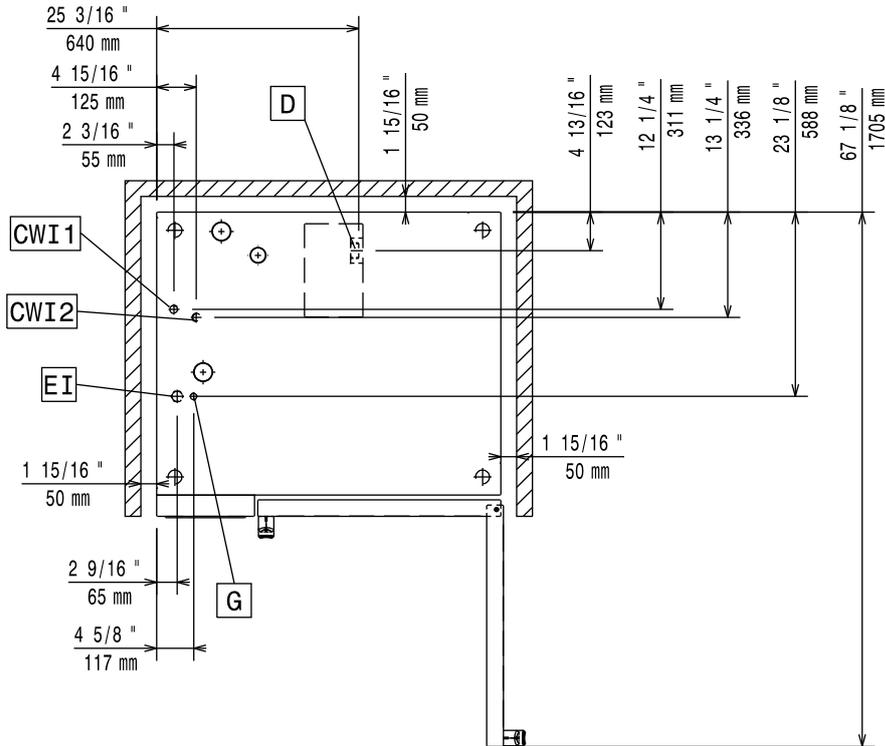
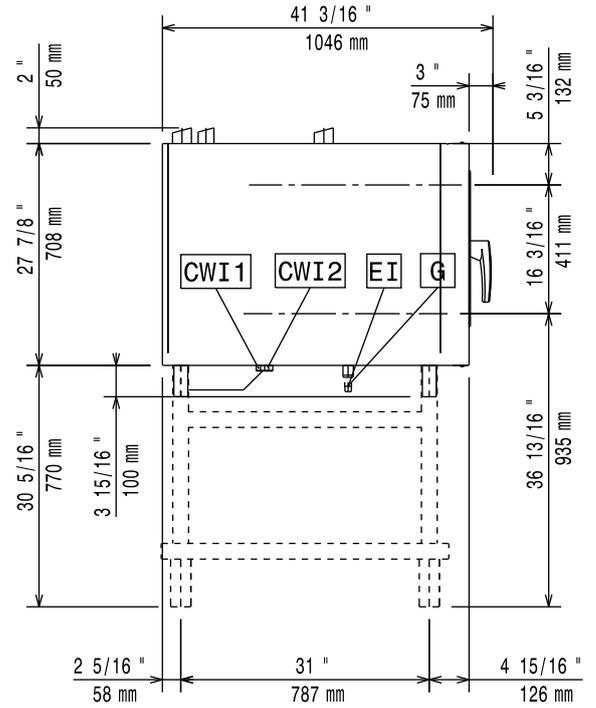
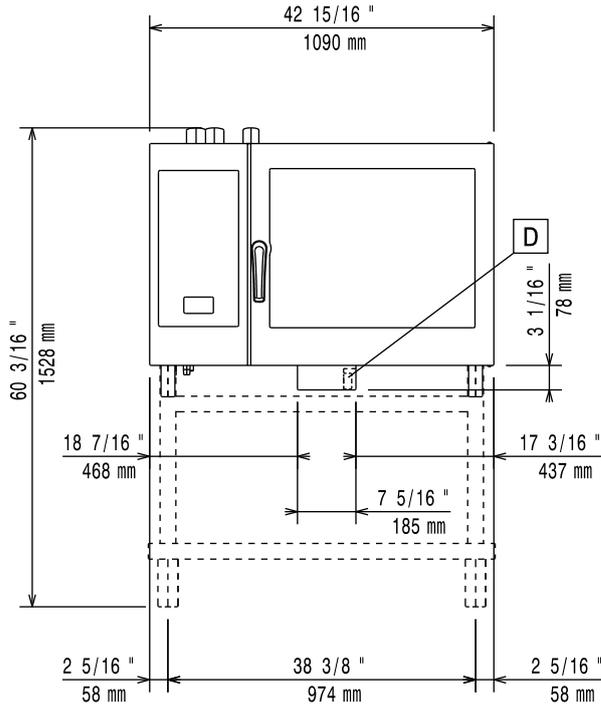
# Installation diagram

## 062 GN Gas model – with boiler – Touch and Digital (code 597402600)



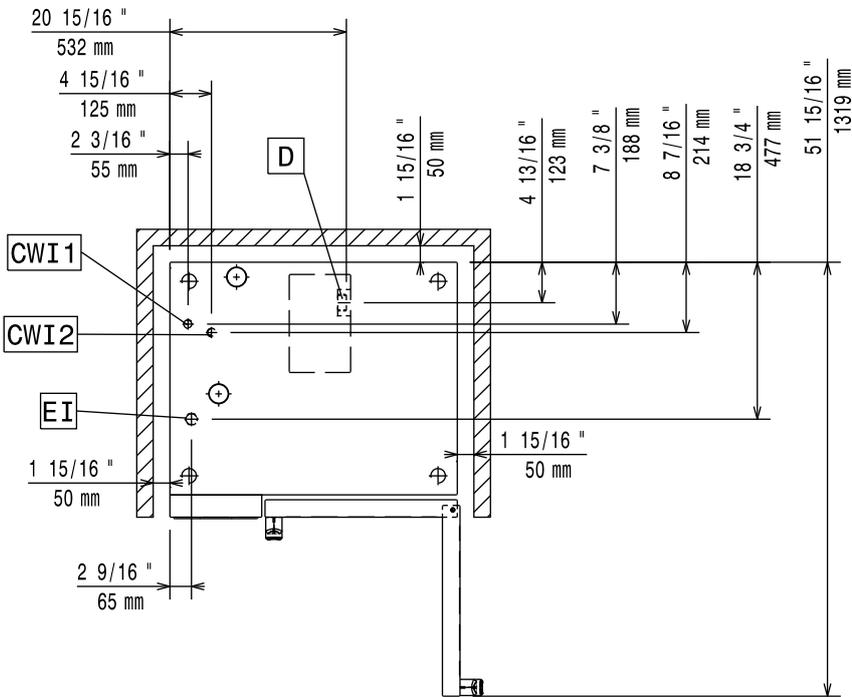
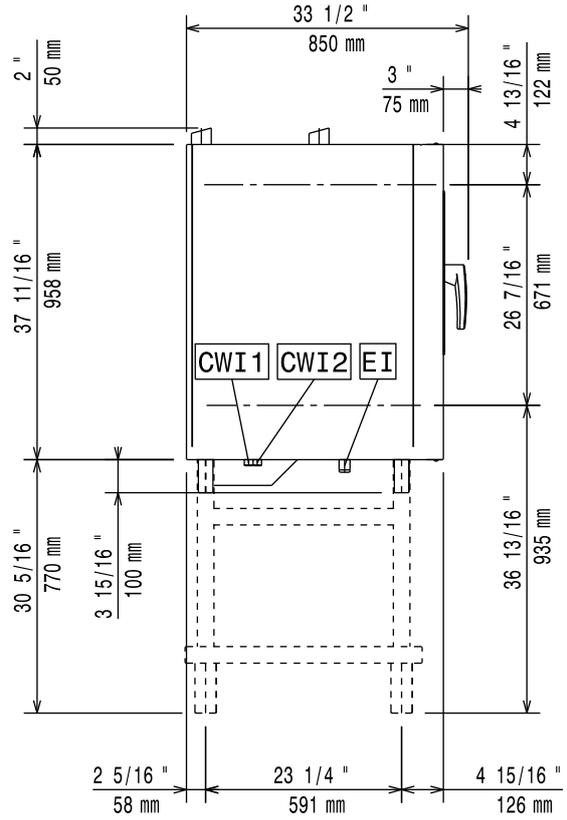
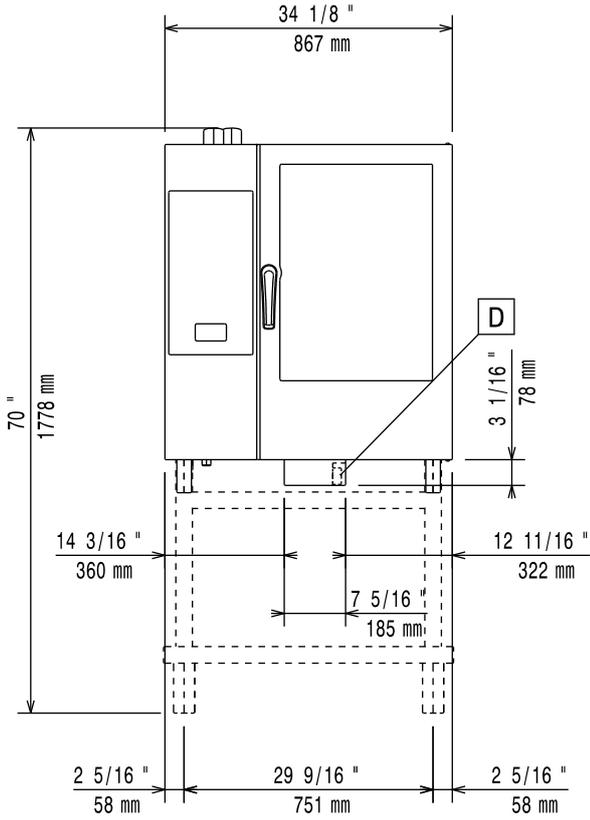
# Installation diagram

## 062 GN Gas model – Boilerless – Touch and Digital (code 597402500)



Installation diagram

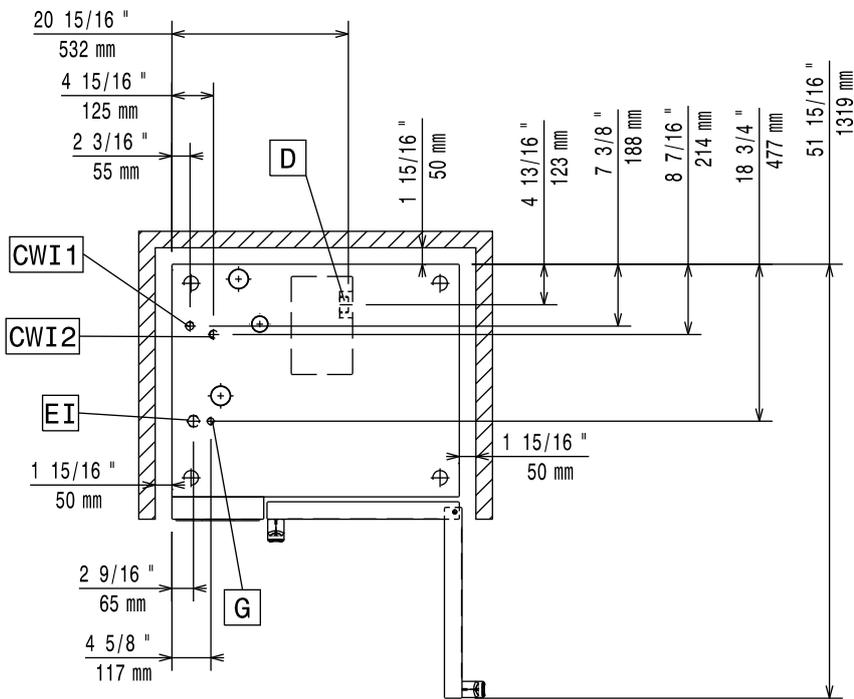
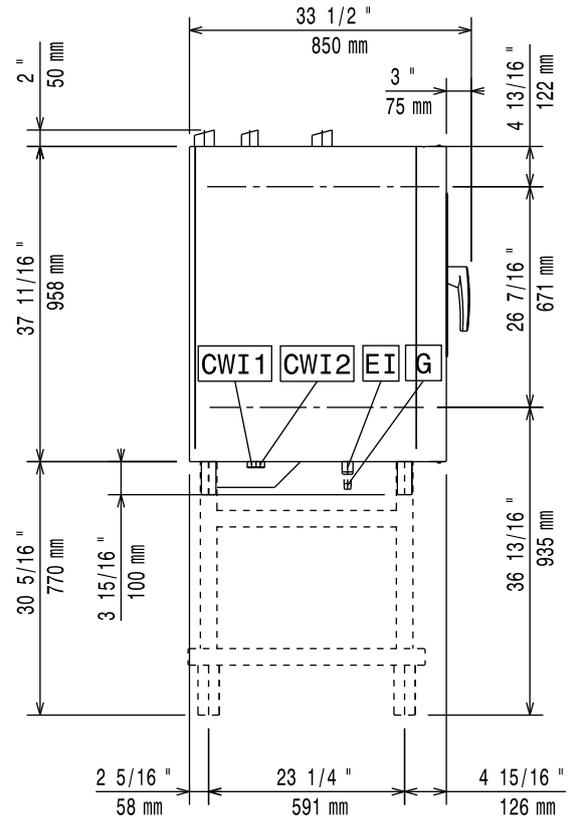
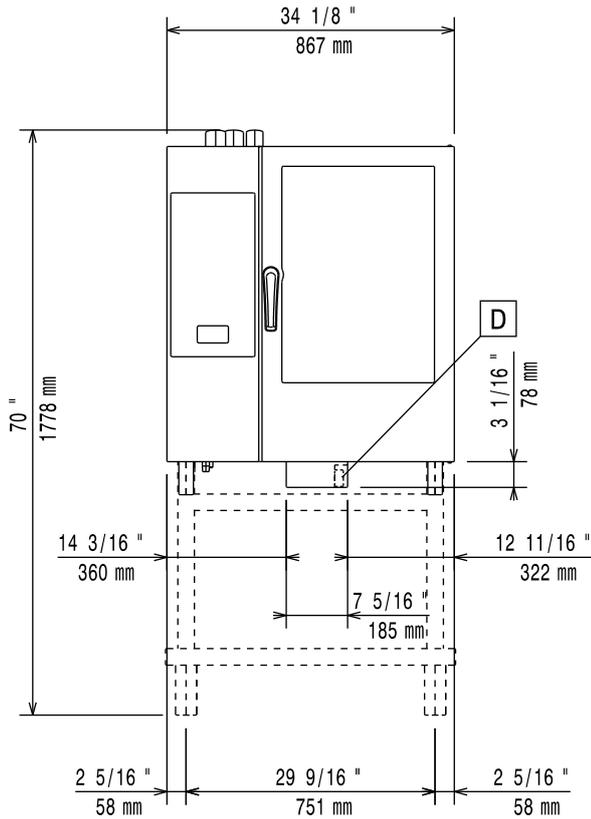
101 GN Electric model – with boiler and boilerless – Touch and Digital (code 597402400)





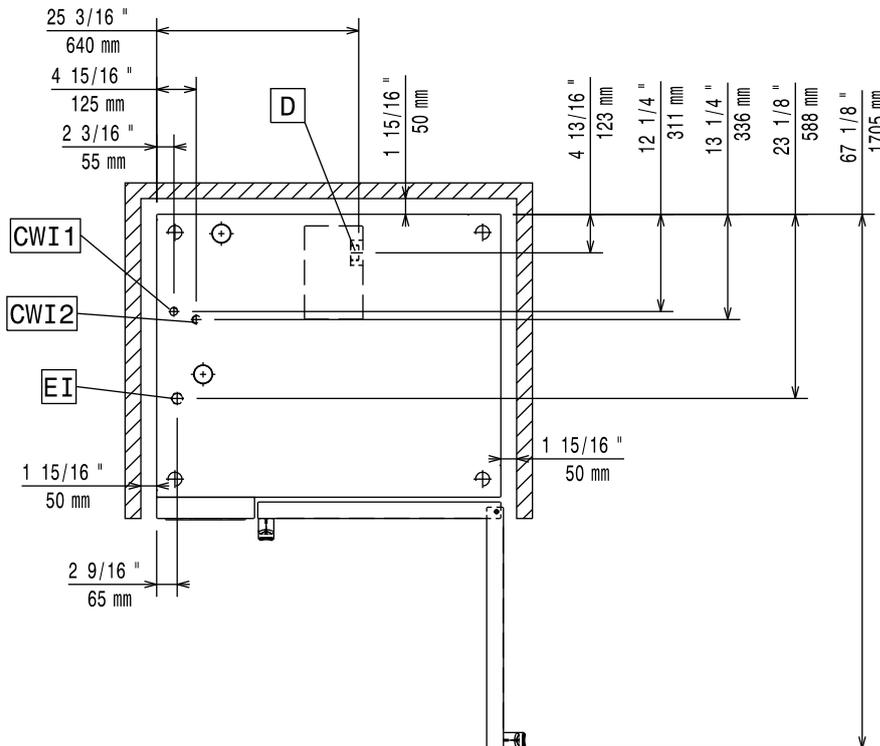
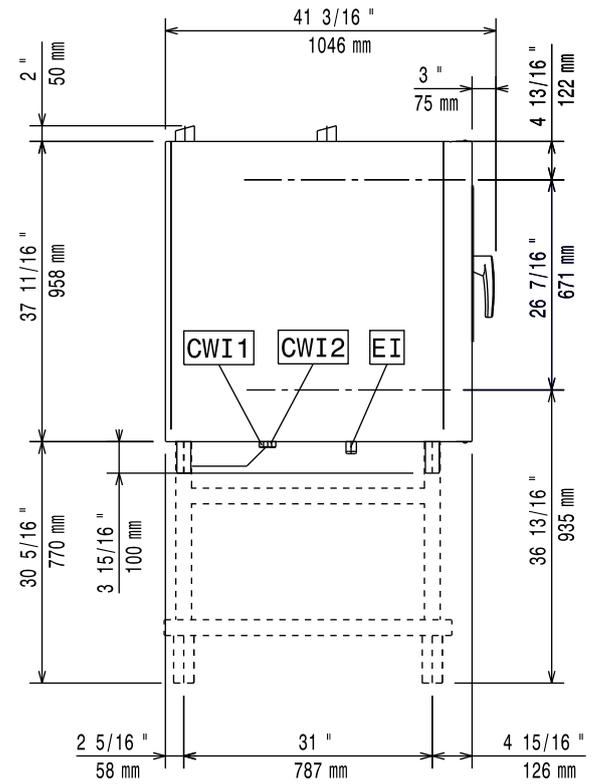
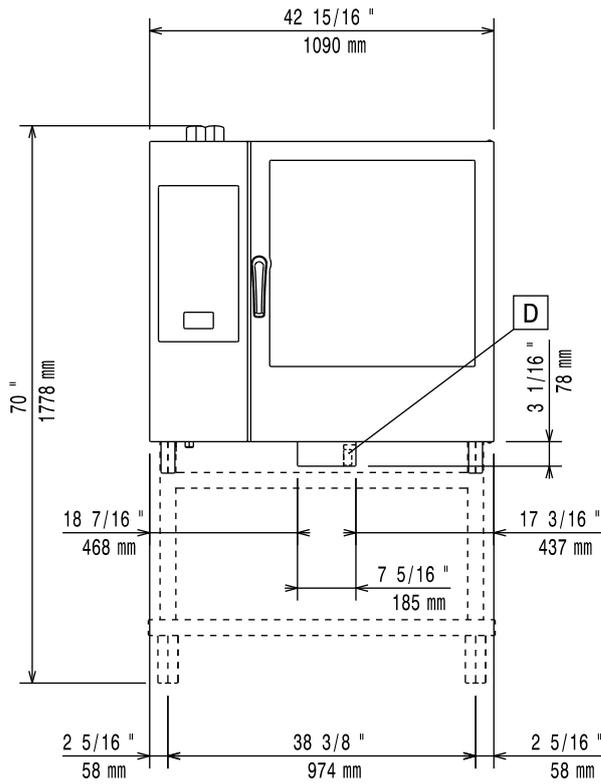
# Installation diagram

## 101 GN Gas model – Boilerless – Touch and Digital (code 597402200)



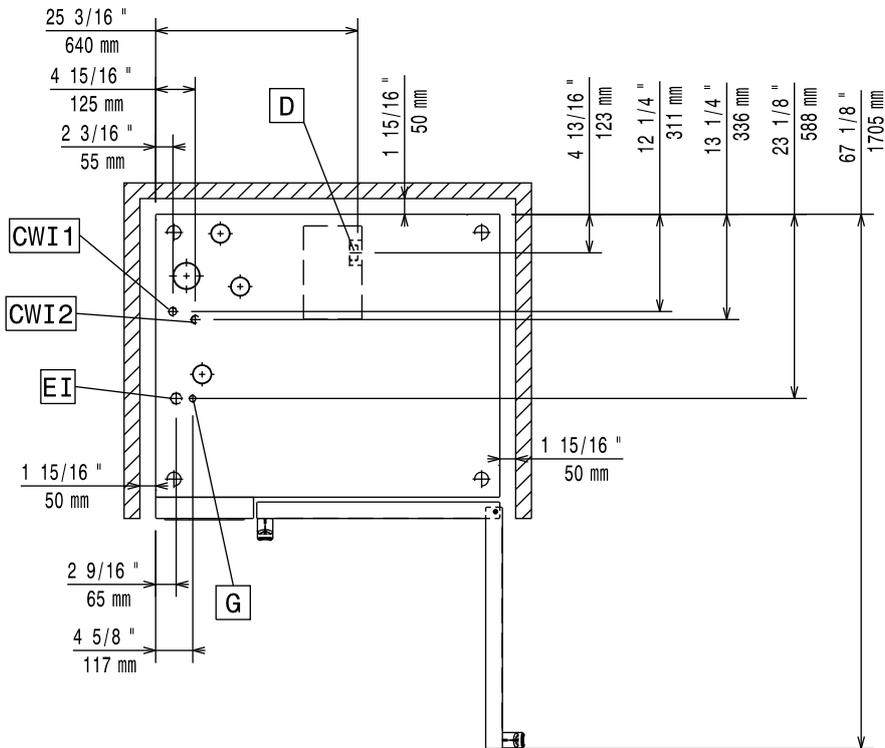
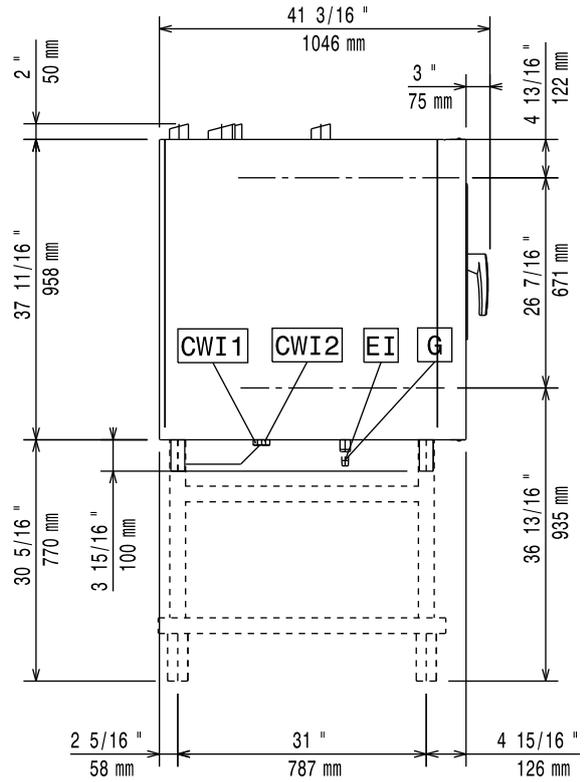
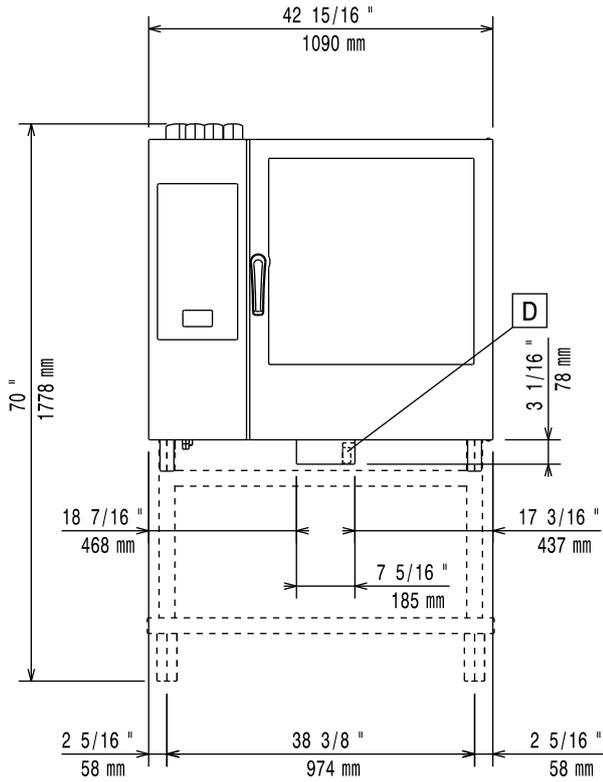
# Installation diagram

## 102 GN Electric model – with boiler and boiler-less – Touch and Digital (code 597402A00)



# Installation diagram

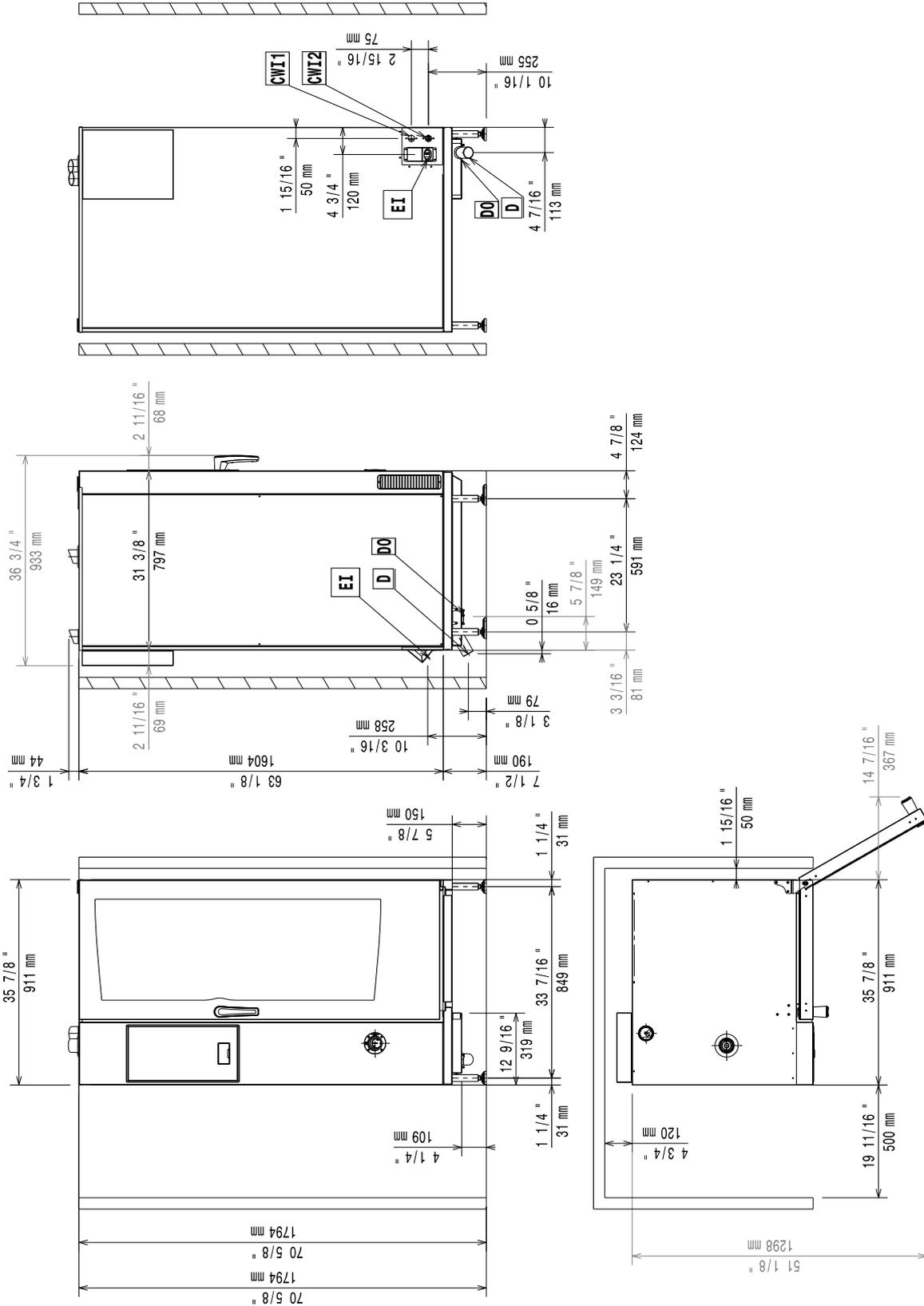
## 102 GN Gas model – with boiler – Touch and Digital (code 597402900)





Installation diagram

201 GN Electrical Model – Boilerless– Touch and Digital (code 597402P00)

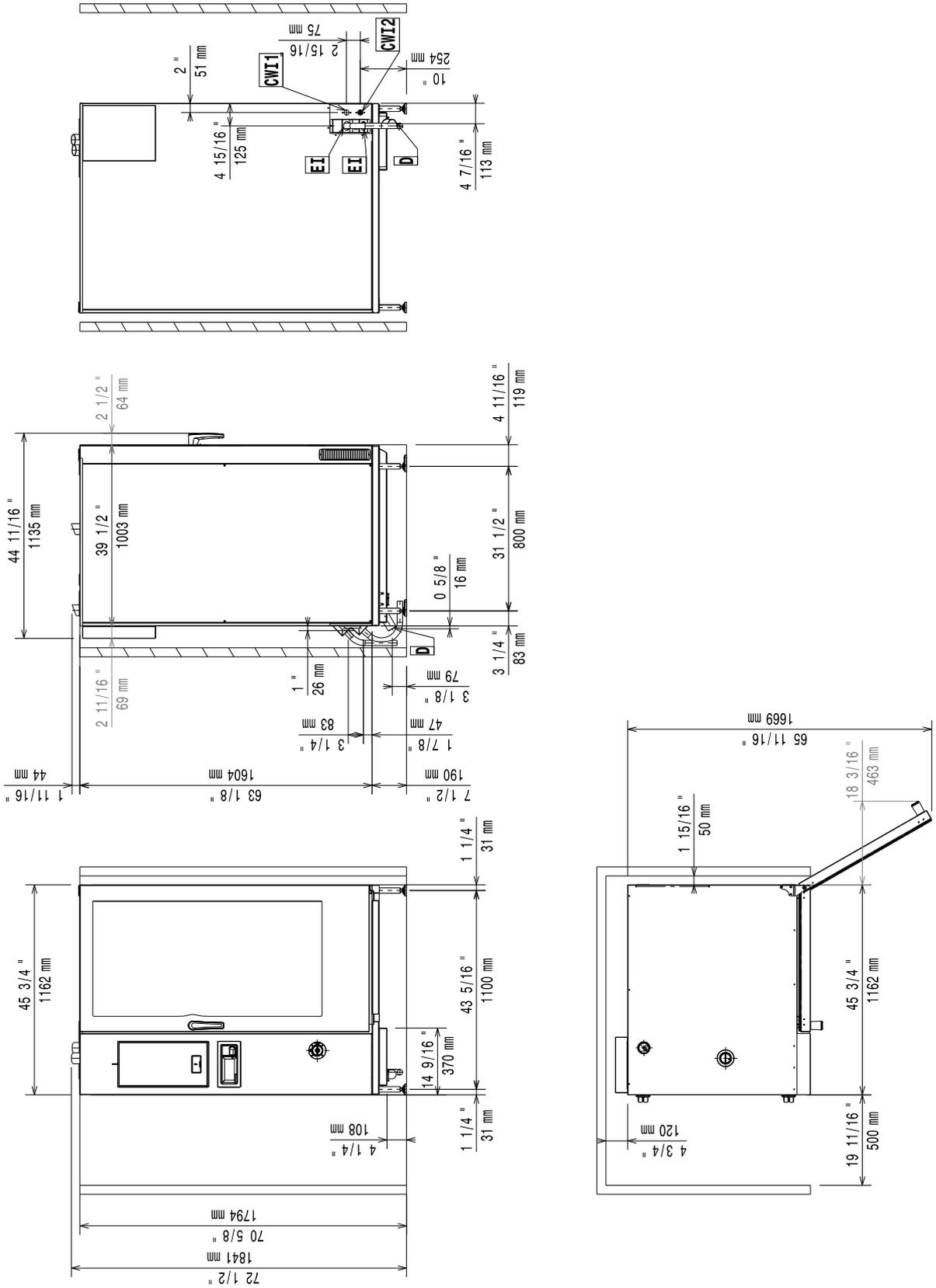






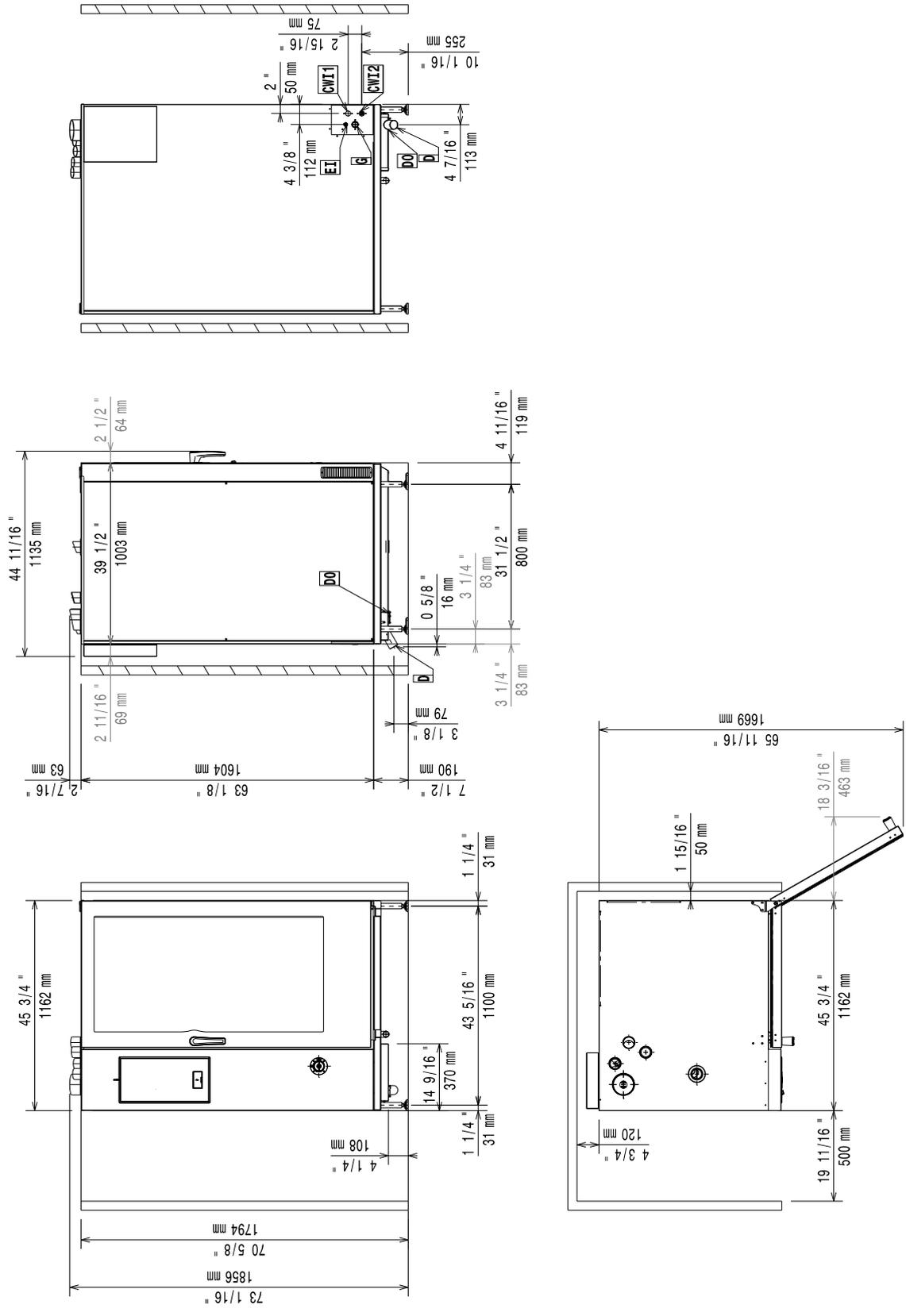
# Installation diagram

## 202 GN Electrical Model - with boiler and boilerless - Touch and Digital (code 597402V00)



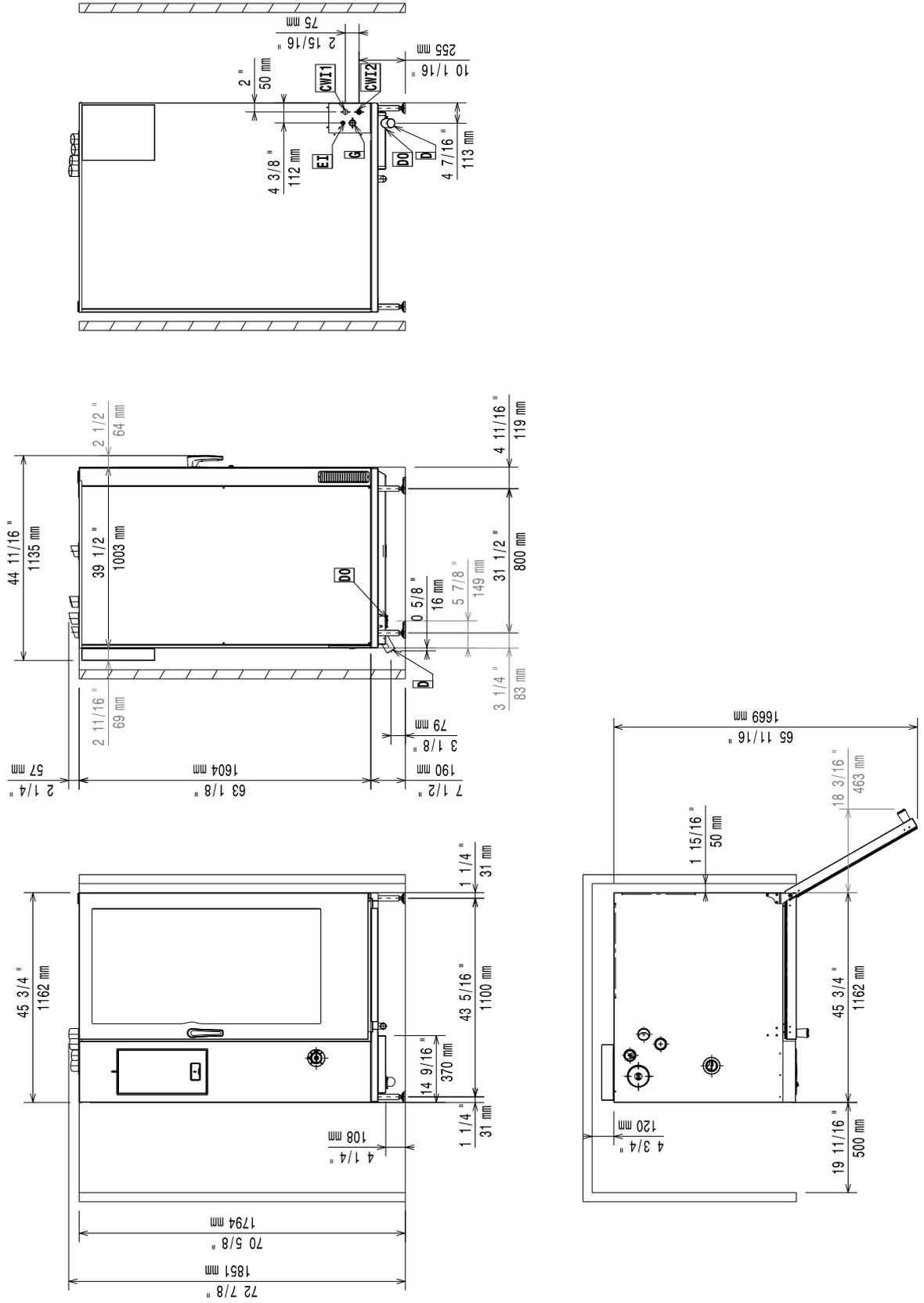
# Installation diagram

## 202 GN Gas Model – with boiler – Touch and Digital (code 597402W00)



# Installation diagram

## 202 GN Gas Model – boilerless – Touch and Digital (code 597402X00)



D = Drain outlet  $\varnothing$ 50 mm M  
EI = Electricity inlet  
CW1 = Cold water inlet G 3/4"

CW2 = Cold water inlet G 3/4" for treated water ISO 228/1  
G = Gas connection  $\varnothing$ 1"M (20 GN 1/1 – 2/1 and 10 GN 2/1)  
G = Gas connection  $\varnothing$ 1/2"M (6 GN 1/1 – 2/1 and 10 GN 1/1 )

## 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 reference customer care;
  - downloading the latest and up to date manual on the web site;
- The manual must always be kept in an easily accessed place near the machine. Machine operators and maintenance personnel must be able to easily find and consult it at any time.

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## A WARNING AND SAFETY INFORMATION

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

## A.2 Personal protection equipment

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 	Safety helmet 
Transport	—	●	○	—	○
Handling	—	●	○	—	—
Unpacking	—	●	○	—	—
Installation	—	●	● <sup>1</sup>	—	—
Normal use	●	●	● <sup>2</sup>	—	—
Adjustments	○	●	—	—	—
Routine cleaning	○	●	● <sup>1-3</sup>	○	—
Extraordinary cleaning	○	●	● <sup>1-3</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 these operations, gloves must be cut-resistant. Failure to use the personal protection equipment by operators, specialized personnel or users can involve exposure to damage to health (depending on the model).
2. During these operations, gloves must be heatproof to protect hands from contact with hot food or hot parts of the appliance and/or when removing hot items from it. Failure to use the personal protection equipment by operators, specialised personnel or users can involve exposure to chemical risk and cause possible damage to health (depending on the model).
3. During these operations, gloves must be suitable for contact with chemical substances used (refer to the safety data sheet of the substances used for information regarding the required PPE). Failure to use the personal protection equipment by operators, specialized personnel or users can involve exposure to chemical risk and cause possible damage to health (depending on the model).

## A.3 General safety

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

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

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

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

#### **A.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 those indicated on the appliance data plate.

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

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

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

- The pressure measured upstream of the oven (and downstream of any WATER FILTRATION SYSTEMS installed) must be between 100 – 600 kPa (1,0 – 6,0 bar / 14,5 – 87psi) measured in dynamic conditions, i.e. during the boiler filling and washing phase.



### **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 connections (gas, electricity, water). Check that they are available and ready for making all the necessary connections.
- Prevent the areas where the machine is installed to be polluted with corrosive substances (chlorine, etc.). In case such prevention cannot be guaranteed, the entire stainless steel surface has to be coated by a paraffin protective film spread by using a rag soaked with paraffin. The manufacturer declines any liability for corrosive effects due to external causes.
- The appliances are not suitable for recess-mounting. Leave a space of at least 50 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.
- Maintain a distance of at least 100 mm between the appliance and any combustible walls. Do not store or use flammable materials and liquids near the appliance.
- Check and, if necessary, level the appliance after positioning. Incorrect levelling can cause appliance malfunctioning.

## A.7 Machine disposal

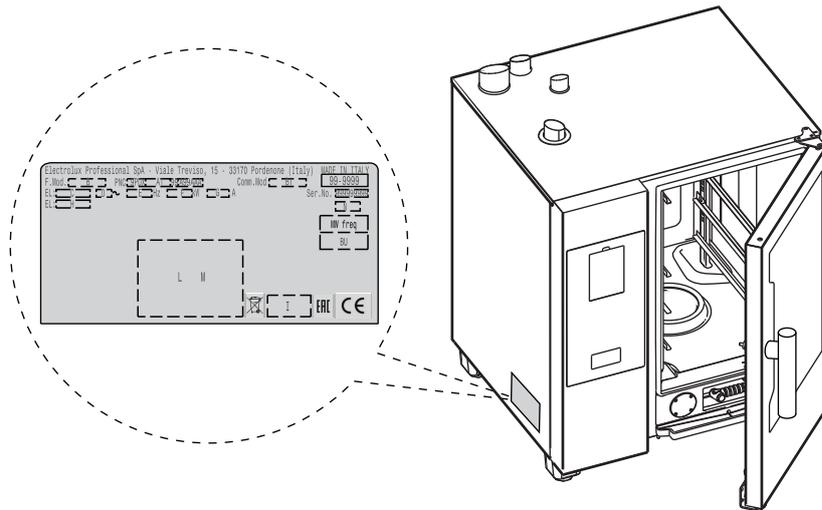
- Dismantling operations must be carried out by specialised personnel.
- Work on the electrical equipment must only be carried out by specialised personnel, with the power supply disconnected.
- Make the appliance unusable by removing the power cable and any compartment closing devices, to prevent the possibility of someone becoming trapped inside.

## B APPLIANCE AND MANUFACTURER'S IDENTIFICATION DATA

### B.1 Dataplate position

This instruction manual contains information relevant to various appliances.

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



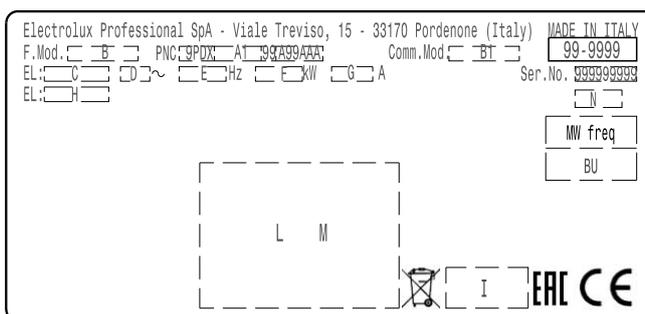
#### IMPORTANT

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

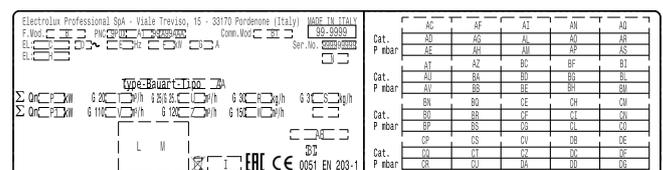
### B.2 Appliance and manufacturer's identification data

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

#### Electrical models



#### Gas models



The dataplate 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
Type	family type
EI	power supply voltage + phase
Hz	power supply frequency
kW	max. power input
A	current absorbed
Power unit El.	power
IPX	dust and water protection rating
CE	CE marking

AB	gas safety certificate number
N	certification group
0051	notified body
EN 203-1	EU standard
L	logo IMQ/GS
Cat	gas category
Pmbar	gas pressure
Σ Qn	gas power
G3-Lb1-... G120	consumption of various gas types
Type-Bauart-type	construction type (fume exhaust system)
Electrolux Professional SpA Viale Treviso 15 33170 Porde- none Italy	manufacturer
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 (that identifies 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 optimized, with laboratory testing, in order to obtain high performance and efficiency.



#### CAUTION

For Energy Star-listed 20 grids ovens models performances are obtained with the standard-supplied trolley, which is available also as additional accessory.

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 of Electrolux Professional company.

### 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 service (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.

Operator	machine installation, adjustment, use, maintenance, cleaning, repair and transport personnel.
Manufacturer	Electrolux Professional SpA or any other service centre authorised by Electrolux Professional SpA.
Operator for normal machine use	an operator who has been informed and trained regarding the tasks and hazards involved in normal machine use.
Customer Care service or specialised personnel	an operator instructed/trained by the Manufacturer and who, based on his professional and specific training, experience and knowledge of the accident-prevention regulations, is able to appraise the operations to be carried out on the machine and recognise and prevent any risks. His professionalism covers the mechanical, electrotechnical and electronics fields etc.
Danger	source of possible injury or harm to health.
Hazardous situation	any situation where an operator is exposed to one or more hazards.
Risk	a combination of probabilities and risks of injury or harm to health in a hazardous situation.
Protection devices	safety measures consisting of the use of specific technical means (guards and safety devices) for protecting operators against risks.
Guard	an element of a machine used in a specific way to provide protection by means of a physical barrier.
Safety device	a device (other than a guard) that eliminates or reduces the risk; it can be used alone or in combination with a guard.
Customer	the person who purchased the machine and/or who manages and uses it (e. g. company, entrepreneur, firm).
Electrocution	an accidental discharge of electric current on a human body.

### C.7 Responsibility

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

- non-compliance with the instructions contained in this manual;
- repairs not carried out in a workmanlike fashion, and replacements with parts different from those specified in the spare parts catalogue (the fitting and use of non-original spare parts and accessories can negatively affect machine

- operation and invalidates the original manufacturer warranty);
- operations carried out by non-specialised personnel;
- unauthorized modifications or operations;
- missing, lack or inadequate maintenance;
- improper machine use;
- unforeseeable extraordinary events;
- use of the machine by uninformed and / or untrained personnel;
- non-application of the current provisions in the country of use, concerning safety, hygiene and health in the workplace.

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

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

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

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

## D TRANSPORT, HANDLING AND STORAGE

### D.1 Introduction

Transport (i. e. transfer of the 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 protection equipment suitable for the type of operation carried out;
- the ability to recognize 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 packing.

#### D.2.2 Shifting

##### The operator must:

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

#### D.2.3 Placing the load

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

### D.3 Unpacking



#### IMPORTANT

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

- Remove the packaging.  
Take care when unpacking and handling of the appliance to not cause any shocks on itself.
- 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, request the forwarder for inspection of the goods within and no later than 15 days after delivery.

### D.4 Disposal of packing

The packing must be disposed of in compliance with the current regulations in the country where the appliance is used. All the packing 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:



#### Polyethylene

- Outer wrapping
- Instructions bag



#### Polypropylene

- Straps



#### Polystyrene foam

- Corner protectors

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  $-10\text{ }^{\circ}\text{C}$  [ $14\text{ }^{\circ}\text{F}$ ] and  $50\text{ }^{\circ}\text{C}$  [ $122\text{ }^{\circ}\text{F}$ ].

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 ELECTRICAL models data

No. of grids		MODELS											
		6 GN 1/1		6 GN 2/1		10 GN 1/1		10 GN 2/1		20 GN 1/1		20 GN 2/1	
Power supply voltage	V	380–415	220–240	380–415	220–240	380–415	220–240	380–415	220–240	380–415	220–240	380–415	220–240
Phases	No.	3N~	3~	3N~	3~	3N~	3~	3N~	3~	3N~	3~	3N~	3~
Maximum rated current	A	16,4	28,4	31,9	55,2	28,3	48,9	55,9	96,6	56,3	97,3	97,8	169,1
Frequency	Hz	50–60		50–60		50–60		50–60		50–60		50–60	
Electrical power absorbed	kW	10.1 – 11.8		19 – 22.9		17.2 – 20.3		33.8 – 40.1		34.1 – 40.4		59.2 – 70.2	
Fan motor power rating	kW	0.56		0.94		0.56		0.94		1.1		1.9	
Steam unit power rating	kW	9		18		18		36		36		54	
Convection unit power rating	kW	10		20		18		34		36		63	

### ELECTRICAL models – Specific data for Australia

No. of grids		MODELS											
		6 GN 1/1		6 GN 2/1		10 GN 1/1		10 GN 2/1		20 GN 1/1		20 GN 2/1	
Power supply voltage	V	400–430		400–430		400–430		400–430		400–430		400–430	
Phases	No.	3N~		3N~		3N~		3N~		3N~		3N~	
Maximum rated current	A	14,9		28,8		25,5		50,3		50,7		88,0	
Frequency	Hz	50–60		50–60		50–60		50–60		50–60		50–60	
Electrical power absorbed	kW	9.7 – 11.1		18.7 – 21.4		16.5 – 19.0		32.5 – 37.4		32.8 – 37.7		56.9 – 65.4	

### E.2 ELECTRICAL and GAS models data

No. of grids		MODELS											
		6 Grids 1/1		6 Grids 2/1		10 Grids 1/1		10 Grids 2/1		20 Grids 1/1		20 Grids 2/1	
Maximum oven load	Kg	30		60		50		100		100		200	
Maximum pan/tray load	Kg	15		30		15		30		15		30	
Weight ELECTRIC models	Kg	125,5		148,5		149,5		187		154		187	
Weight GAS Models <sup>1</sup>	Kg	140,5		163,5		157,5		201		162		201	
Water pressure	kPa	100 – 600		100 – 600		100 – 600		100 – 600		100 – 600		100 – 600	

1. Models with boiler and triple glass door

### E.3 GAS models data

No. of grids		MODELS											
		6 GN 1/1		6 GN 2/1		10 GN 1/1		10 GN 2/1		20 GN 1/1		20 GN 2/1	
Power supply voltage	V	220–240	220–230	220–240	220–230	220–240	220–230	220–240	220–230	220–240	220–230	220–240	220–230
Frequency	Hz	50	60	50	60	50	60	50	60	50	60	50	60
Electrical power absorbed	kW	1.1		1.5		1.1		1.5		1.8		2.5	
Maximum rated current	A	4.8		6.5		4.8		6.5		7.8		11.3	
Nominal heat output <sup>1</sup>	kW	19		32		31		47		54		100	
Boiler unit nominal heat output	kW	13		16		21		25		25		60	
Convector unit nominal heat output	kW	12		24		21		35		42		70	
Connection ISO 7/1	Ø	1/2 " M		1/2 " M		1/2 " M		1/2 " M		1 " M		1 " M	
Type of construction		A3		A3		A3		A3		A3		A3	

1. Values referred at 15 °C, 1013 mbar.

<b>Net heating value</b>
G30: 45.65 MJoule/kg
G31 (LPG): 46.34 MJoule/kg
G20: 34.02 MJoule/m <sup>3</sup>
G25: 29.25 MJoule/m <sup>3</sup>

#### Gas models –Specific data for Australia

No. of grids		Models											
		6 GN 1/1		6 GN 2/1		10 GN 1/1		10 GN 2/1		20 GN 1/1		20 GN 2/1	
Power supply voltage	V	230–240		230–240		230–240		230–240		230–240		230–240	
Frequency	Hz	50		50		50		50		50		50	
Gas Types	U-nit	Natu-ral	Pro-pane	Natu-ral	Pro-pane	Natu-ral	Pro-pane	Natu-ral	Pro-pane	Natu-ral	Pro-pane	Natu-ral	Pro-pane
Nominal gas consumption	M-J/h	73.8	73.8	125.3	125.3	121	121	183.2	183.2	210.2	210.2	391	391
Boiler max gas consumption	M-J/h	50.4	50.4	62.3	62.3	82.1	82.1	97.2	97.2	97.2	97.2	238.7	238.7
Convactor max gas consumption	M-J/h	46.8	46.8	94.7	94.7	82.1	82.1	136.8	136.8	164.2	164.2	273.6	273.6

<b>Net heating value</b>
Propane: 95.8 MJ/m <sup>3</sup>
Natural Gas: 37.8 MJ/m <sup>3</sup>

Inlet supply pressure		Models					
		6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
Natural gas	kPa	1,00	1,00	1,00	1,00	1,00	1,00
Propane	kPa	2,75	2,75	2,75	2,75	2,75	2,75

#### Category Gas: I12H3P – PRESSURE (ALL MODELS)

Data	Type of gas	Unit	Models					
			6 GN 1/1 BOILER and BOIL- ERLESS	6 GN 2/1 BOILER and BOIL- ERLESS	10 GN 1/1 BOILER and BOIL- ERLESS	10 GN 2/1 BOILER and BOIL- ERLESS	20 GN 1/1 BOILER and BOIL- ERLESS	20 GN 2/1 BOILER and BOIL- ERLESS
pressure	(G20) natural gas supply	mbar	20	20	20	20	20	20
	(G25/G25.3) natural gas supply	mbar	-	-	-	-	-	-
	L.P.G. (G31) supply	mbar	37	37	37	37	37	37

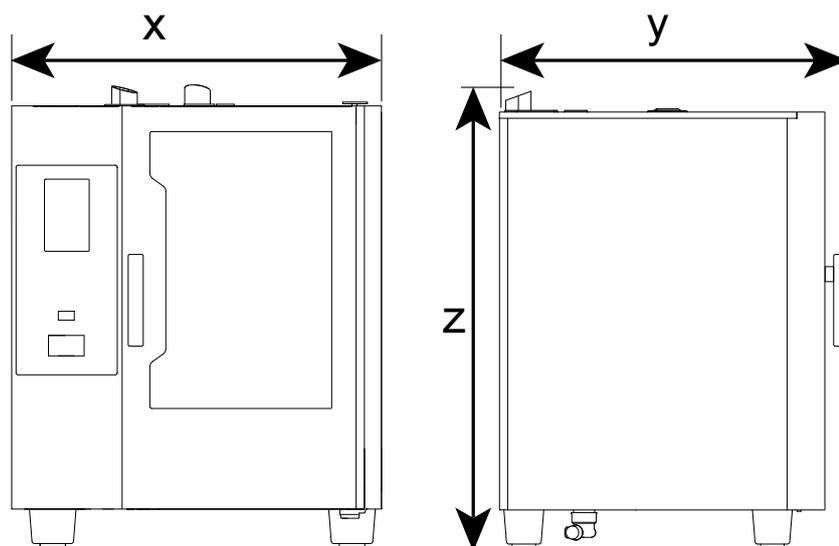
#### Category Gas: I12H3P – CONSUMPTION MODELS with BOILER

Data	Type of gas	Unit	Models					
			6 GN 1/1 BOILER	6 GN 2/1 BOILER	10 GN 1/1 BOILER	10 GN 2/1 BOILER	20 GN 1/1 BOILER	20 GN 2/1 BOILER
consumption	G30	(kg/h)	1.50	2.52	2.44	3.70	4.26	7.88
	L.P.G. (G31)	(kg/h)	1.48	2.49	2.41	3.65	4.19	7.76
	G20 natural gas	m <sup>3</sup> /h	2.01	3.38	3.28	4.97	5.71	10.57
	G25 natural gas	m <sup>3</sup> /h	2.34	3.94	3.81	5.78	6.64	12.30

#### Category Gas: I12H3P – CONSUMPTION BOILERLESS MODELS

Data	Type of gas	Unit	Models					
			6 GN 1/1 BOILER- LESS	6 GN 2/1 BOILER- LESS	10 GN 1/1 BOILER- LESS	10 GN 2/1 BOILER- LESS	20 GN 1/1 BOILER- LESS	20 GN 2/1 BOILER- LESS
consumption	G30	(kg/h)	0.95	1.89	1.66	2.76	3.31	5.52
	L.P.G. (G31)	(kg/h)	0.93	1.86	1.63	2.72	3.26	5.44
	G20 natural gas	m <sup>3</sup> /h	1.27	2.54	2.22	3.70	4.44	7.40
	G25 natural gas	m <sup>3</sup> /h	1.48	2.95	2.58	4.30	5.17	8.61

## E.4 Appliance dimensions



Models	Width		Depth		Height	
	x		y		z	
	mm	inches	mm	inches	mm	inches
6 grids 1/1	867	34" 9/64	850	33" 15/32	858	33" 25/32
6 grids 2/1	1090	42" 29/32	1046	41" 3/16	858	33" 25/32
10 grids 1/1	867	34" 9/64	850	33" 15/32	1108	43" 5/8
10 grids 2/1	1090	42" 29/32	1046	41" 3/16	1108	43" 5/8
20 grids 1/1	911	35" 55/64	925	36" 27/64	1855	73" 1/32
20 grids 2/1	1162	45" 3/4	1125	44" 27/64	1855	73" 1/32

## E.5 Conversion tables

	°dH	°f	°e	ppm	mmol/l	gr/gal (USA)	mval/kg
1 °dH	1	1,79	1,25	17,9	0,1783	1,044	0,357
1 °f	0,56	1	0,70	10,0	0,1	0,584	0,2
1 °e	0,8	1,43	1	14,32	0,14	0,84	0,286
1 ppm	0,056	0,1	0,07	1	0,01	0,0584	0,02
1 mmol/l	5,6	0,001	0,0007	100	1	0,00058	2
1 gr/gal (USA)	0,96	1,71	1,20	17,1	0,171	1	0,342
1 mval/kg	2,8	5,0	3,5	50	0,5	2,922	1

	CaO [mg/l]	CaCO <sub>3</sub> [mg/l]	Ca <sup>2+</sup> [mg/l]
°dH (Germany)	10,0	17,86	7,14
°f (France)	5,60	10,0	4,00
°e (Great Britain)	8,01	14,3	5,72
ppm (USA)	0.56	1,0	0.40
mmol/l (chem. cons.)	56,00	100,0	39,98
gr/gal (USA)	9,60/64,8	17,11	6,85
mval/kg (milliequivalent)	28,00	50,0	19.99

## F INSTALLATION AND ASSEMBLY

### F.1 Place of installation

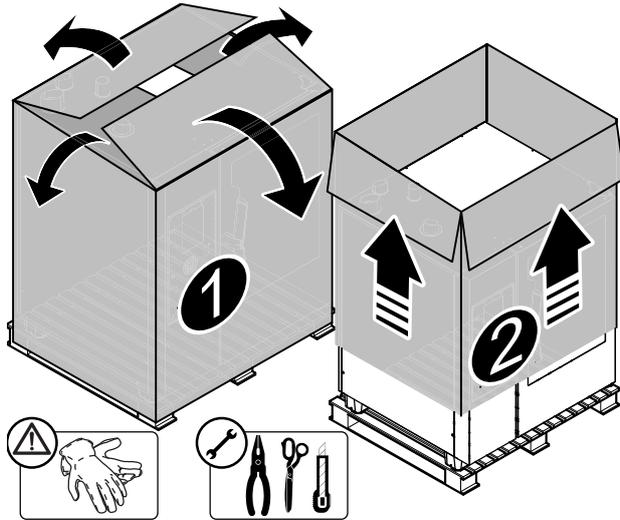
- Install the appliance in compliance with the current local and national regulations.
- for AUSTRALIA only:

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

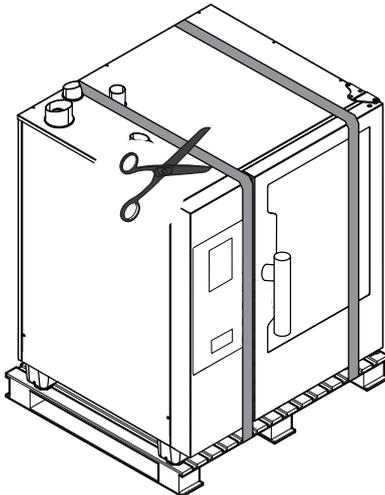
regulations, AS5601-gas installation, health authorities and any other statutory regulations.

## F.2 Unpacking and positioning

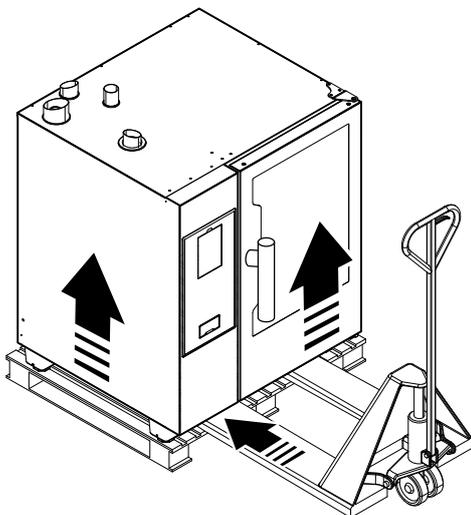
1. Remove the copper staples and the cardboard from the appliance;



2. Cut the plastic straps fixing the appliance to the pallet;



3. Lift the appliance with a lift truck, remove the pallet and position the appliance in the place of use;



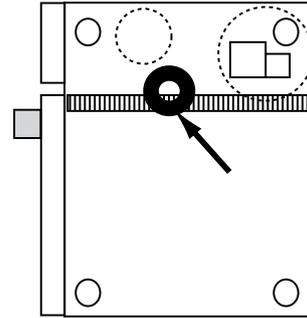
### IMPORTANT

Make sure not to damage the drain when removing the appliance from the pallet.

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

## F.2.1 Transport of the appliance

- Keep the device's barycenter in mind to prevent it from tipping over.



- If you use the lift truck, keep also in mind the required spaces and the entrance dimensions.

The minimum entrance dimensions are:

Required entrance dimensions	Appliance models						
	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1	
X	mm	850	1046	850	1046	925	1125
	inch	33" 15/32	41" 3/ 16	33" 15/32	41" 3/ 16	36" 27/64	44" 27/64

## F.2.2 Positioning

For the overall space required and connection dimensions, refer to the installation diagrams;



### NOTE!

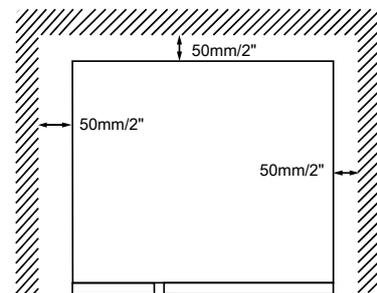
The appliance is not suitable for built-in installation.

When positioning the appliance keep in mind the following minimum distances:

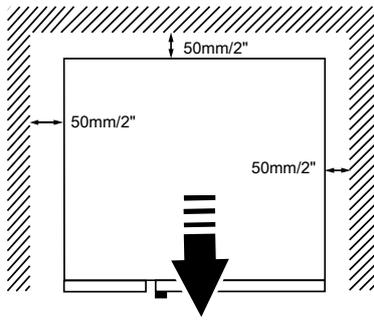
### Minimum distances for positioning

normal working	right / left / rear distance 50 mm
work close to heat source	left side distance 350 to 500 mm
service conditions	left side distance 500 mm

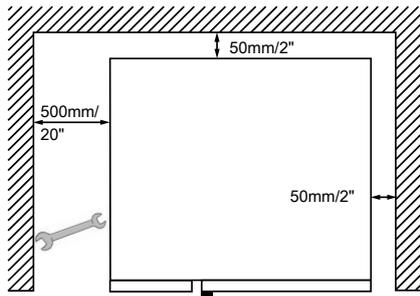
- All appliance sides must remain at 50 mm from any surface.



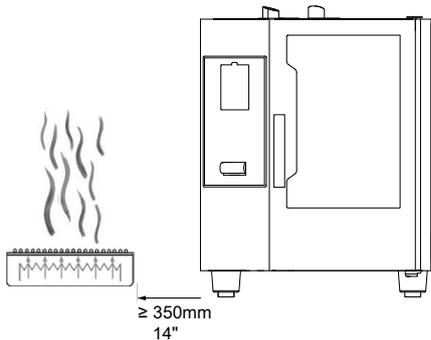
If it's necessary to carry out maintenance works on the appliance, slide it forwards.



In all models but especially in 20 grids models when possible leave a space of at least 500 mm between the left side of the appliance and the other surfaces to enable maintenance operations.

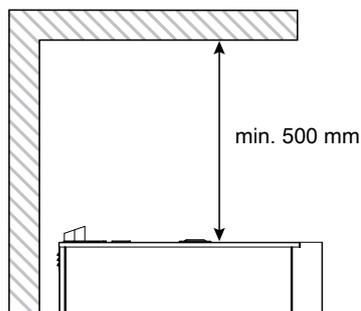


- The left gap must be a minimum of 350 mm if heat sources are acting on the left side of the appliance.

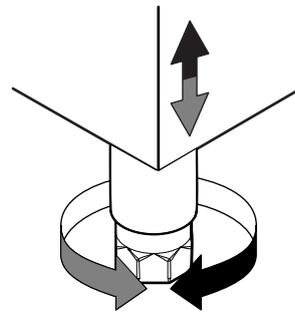


If it is not possible to keep the left side of the appliance a sufficient distance away from heat sources, a heat shield can reduce thermal loads (see accessories catalogue).

- If steam from the ventilation pipe cannot be directed into an exhaust hood or a ventilating ceiling, there must be at least 500 mm clearance space above the device.



- Position the appliance on a flat surface. If necessary, adjust the height of the worktop by means of the adjustable feet (if available).



#### CAUTION

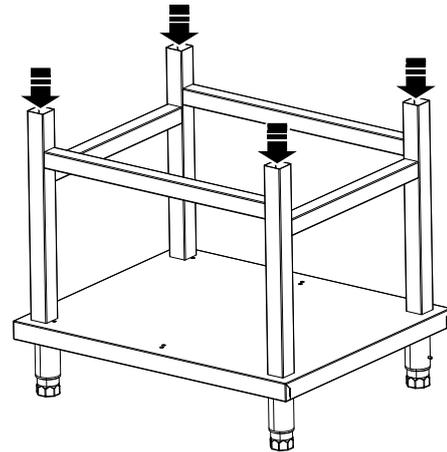
The appliance must be level.

### F.3 Tabletop models

For safety reasons, tabletop models should only be placed on top a manufacturer-original oven stand or cupboard structure. Choose the appropriate structure in the accessories catalogue according to your model.

#### Mounting onto an oven stand (size GN 1/1 – 2/1)

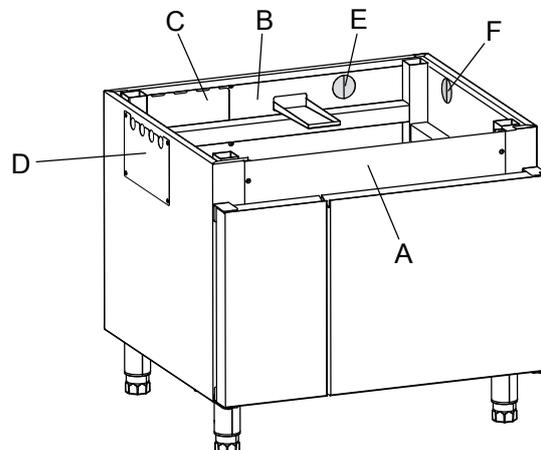
1. Replace the oven feet with the special feet supplied with the oven stand accessory.



2. Place the appliance onto the oven stand by inserting the locating feet into the tubular uprights.

#### Mounting onto a cupboard (sizes GN 1/1 – 2/1)

1. Disassemble the rear panel "B" and control panel "A" (if expected);



2. Replace the oven feet with the special feet supplied with the cupboard accessory;
3. Place the appliance onto the cupboard by inserting the locating feet into the tubular uprights;

4. Refit the control panel "A" and the rear panel "B".
5. Proceed with the oven connections.



### IMPORTANT

The connection pipes of the oven can be run either on the back either on the side.

- remove and replace the panels "C" and "D" between them;
- remove the pre-cutted plates "E" and "F" to let the drain pipe pass through the hole on the back or at the side;

## F.4 Stacking installations

The following tables indicate the possible appliance combinations for stacking installations.

### OVENS 6 GN 1/1 – 6 GN 2/1

Position	Appliance / base type			
ABOVE	OVEN 6 GN 1/1	Maximum total height mm [inches]	OVEN 6 GN 2/1	Maximum total height [inches]
BELOW	OVEN 6 GN 1/1	electrical models 1736 [68" 11/32] <sup>1</sup> gas models 1766 [69" 17/32] <sup>1</sup> electrical models 1976 [77" 51/64] <sup>2</sup> gas models 2006 [78" 31/32] <sup>2</sup>	OVEN 6 GN 2/1	electrical models 1736 [68" 11/32] <sup>1</sup> gas models 1766 [69" 17/32] <sup>1</sup> electrical models 1976 [77" 51/64] <sup>2</sup> gas models 2006 [78" 31/32] <sup>2</sup>
	or		or	
	OVEN 10 GN 1/1	electrical models 1986 [78" 3/16] gas models 2016 [79" 3/8]	OVEN 10 GN 2/1	electrical models 1986 [78" 3/16] gas models 2016 [79" 3/8]
	or		or	
	OPEN SUPPORT <sup>2</sup>	1528 [60" 5/32]	OPEN SUPPORT <sup>2</sup>	1528 [60" 5/32]
	or		or	
NEUTRAL CUPBOARD <sup>2</sup>	1528 [60" 5/32]	NEUTRAL CUPBOARD <sup>2</sup>	1528 [60" 5/32]	
or		or		
HOT CUPBOARD <sup>2</sup>	1528 [60" 5/32]	HOT CUPBOARD <sup>2</sup>	1528 [60" 5/32]	
or				
BLAST CHILLER 30kg <sup>2</sup>	1882 [74" 3/32]			

1. Without riser
2. With riser

### OVENS 10 GN 1/1 – 10 GN 2/1

Position	Appliance / base type			
ABOVE	OVEN 10 GN 1/1	Maximum total height mm [inches]	OVEN 10 GN 2/1	Maximum total height mm [inches]
BELOW	OPEN SUPPORT	1778 [70"]	OPEN SUPPORT	1778 [70"]
	or		or	
	NEUTRAL CUPBOARD	1778 [70"]	NEUTRAL CUPBOARD	1778 [70"]
	or		or	
	HOT CUPBOARD	1778 [70"]	HOT CUPBOARD	1778 [70"]
or				
BLAST CHILLER 30kg				



### NOTE!

Feet are intended as adjusted at their nominal height.

## F.5 Fixing oven systems

The installations indicated in the tables above for **safety reasons MUST be fixed to the wall or to the floor** by means of the appropriate accessories included in the appliance or to be ordered, according to your model (kit "Wall brackets" or kit "Flanged feet", see accessory list).

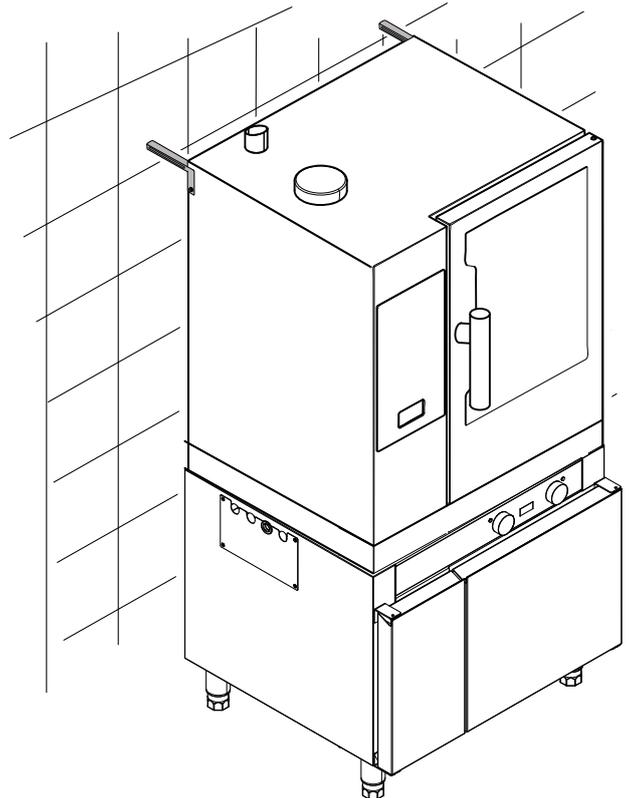


### IMPORTANT

The same safety provision shall be applied to floor standing ovens, to ship and offshore oil plant installations and to all installations where the extraction or recirculation hood, available as accessory, is staked on the oven.

### Wall fixing – Wall brackets

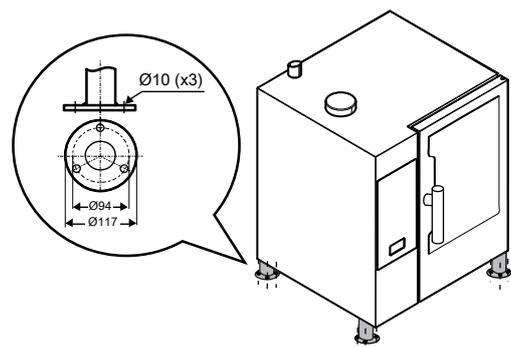
- Fix the stacked ovens to the wall by means of the 2 brackets. See the figure below.



### Floor fixing – Flanged feet

If the stacked ovens cannot be fixed to the wall it is necessary to fix them to the floor. Use the "Flanged feet" kit with 3 holes base for fixing to the floor.

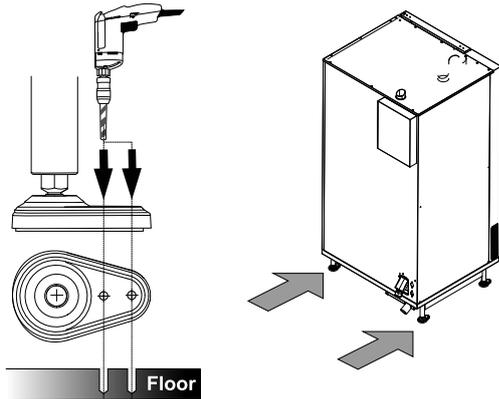
- undo the screws to remove the existing feet of the bottom oven;
- replace them with those of the kit;
- screw the 4 screws (M5x14) in each foot to fix the stacked ovens to the floor.



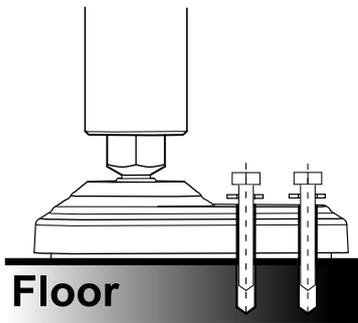
## 20 GN models

For safety reasons the floor standing models MUST be fixed to the floor by the two rear feet.

- Drill 2 holes on the rear oven feet;



- Secure each foot to the floor by means of two appropriate screws that guarantee a minimal force of 0,3 kN.

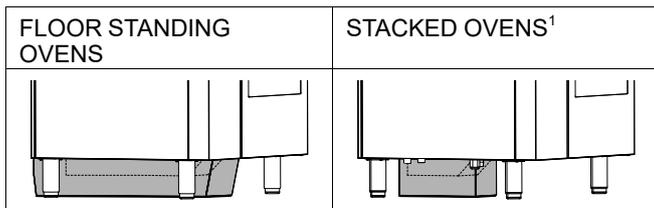


**F min= 0,3 kN**

## F.6 Hygienic requirements

For hygiene reasons and in according to the Standard NSF 4 a cover must be installed all around the AIR BREAK box.

This cover is supplied with floor standing ovens and is included in the stacking kit, available as accessory.



1. The use of the riser is alternative to the cover except for the installations 6 Grids on 10 Grids, where this cover is mandatory.

## F.7 Water connection



### NOTE!

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



### IMPORTANT

When connecting the appliance with the flexible hoses to the water system, use always new ones.

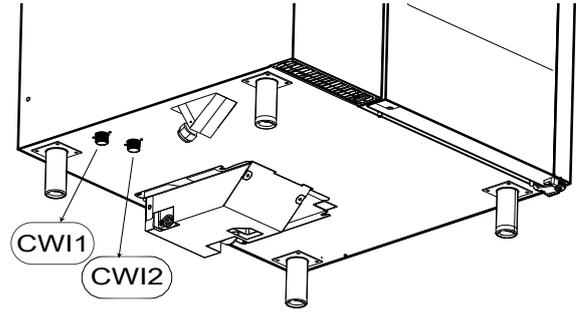
The oven has two separate water supply inlets:

1. "CW11" connection of cold water 3/4" for:
  - water for cleaning system;
  - quenching;
  - hand shower (when provided, depending on the model).

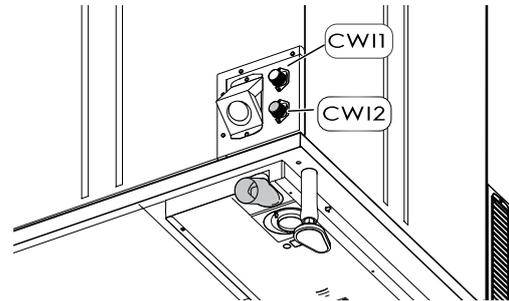
2. "CW12" connection of TREATED COLD WATER 3/4" for:

- boiler filling (models with boiler)
- instant steam generator (boilerless models)

## 6 - 10 grids models



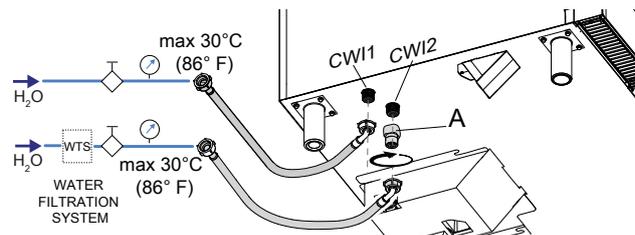
## 20 grids models



## Requirements for water connection

- The water pressure upstream of the oven must be 100 – 600 kPa (1,0 – 6,0 bar / 14,5 – 87psi).
- The maximum water temperature in entrance is 30 °C.
- The feed pipes of both inlets must be provided with a mechanical filter and a shutoff valve.
- Before installing the filters run certain amount of water to clear the hose of any solid particles.

The appliance is provided with a single check valve (detail A) to be fitted to CW12 connection.



## LEGEND

- A. Single check valve assembly 3/4" M – 3/4" F (**not to be used for UK and Australian/NZ installations**)

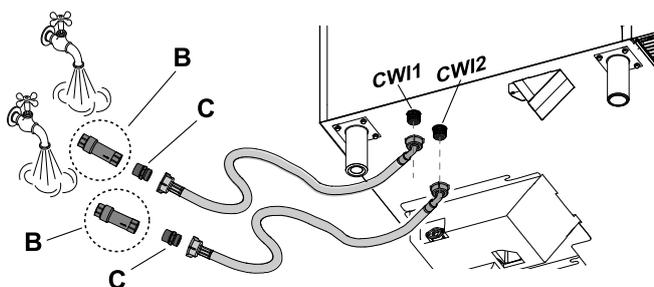
### For UK:

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

### For Australia:

The appliance shall be installed in accordance with AS / NZS 3500.1 and AS/NZS 3500.2 standards. The Watermark certified backflow prevention devices supplied with this appliance must be installed in order to protect each inlet water connection.

Install the device (detail "B") between the drinking water source and each water supply hose.

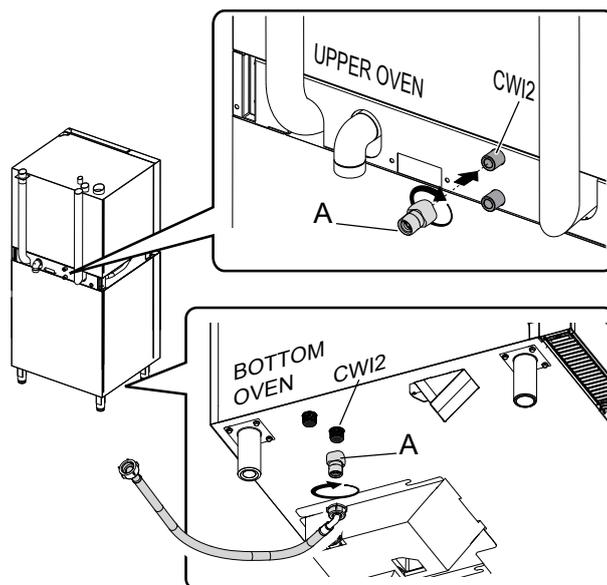


B backflow prevention device (supplied)

C nipple 3/4 " M - 3/4 " M (supplied)

### Water connection in stacking installations

- The double check valves (A) in stacked ovens must be mounted into CWI2 as indicated in the following figure:



### F.7.1 Water characteristics for inlet "CWI2"

In CWI2 inlet the appliance must be supplied with suitable drinking water (in particular Ph 6,5 ÷ 8,5 and conductivity > 50 µS/cm).

To guarantee correct appliance operation, some water treatment systems may therefore have to be installed.

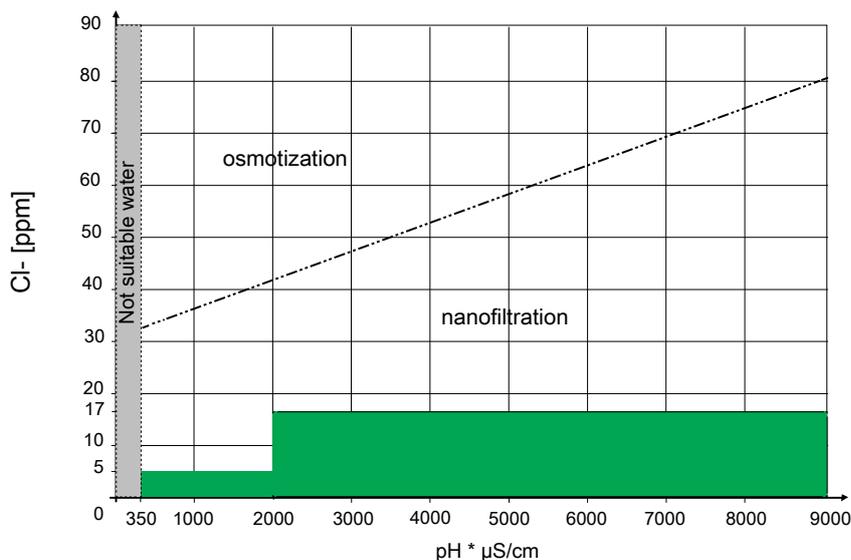
For that purpose, follow the indications given in the following charts according to your models:

### Models with boiler – (Lev. T – B)

MODELS WITH BOILER				
CONDUCTIVITY [µS/cm]	CHLORIDE [ppm]	HARDNESS	TREATMENT	TREATMENT CHECK
> 285	< 17	-	NO	NO
> 285	17 < ppm < 32	-	NANOFILTERS	TREATED WATER TO FALL INTO THE GREEN AREA OF THE GRAPH A
> 285	> 32	-	WTS + GRAPH <sup>1</sup>	
< 285		-	WTS <sup>1</sup> + GRAPH	

1. WTS = Water treatment system

MODELS WITH BOILER – WTS GRAPH A (in case of treatment, check the treated water parameters falling into the green area; in no cases the values have to fall into the grey area)

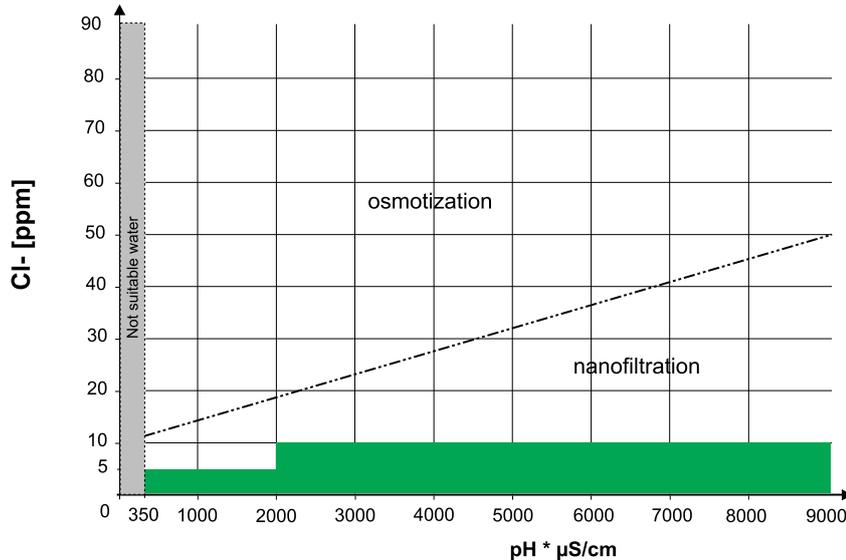


## Models without boiler (Lev. K – C)

MODELS WITHOUT BOILER				
CONDUCTIVITY [ $\mu\text{S/cm}$ ]	CHLORIDE [ppm]	HARDNESS [ $^\circ\text{f}$ ]	TREATMENT	TREATMENT CHECK
> 285	< 10	< 5	NO	NO
> 285	< 10	> 5	SOFTNER	AFTER SOFTENING, CHECK HARDNESS < 5 $^\circ\text{f}$
> 285	10 < ppm < 20	-	NANOFILTERS	TREATED WATER TO FALL INTO THE GREEN AREA OF THE GRAPH B
> 285	> 20	-	WTS + GRAPH <sup>1</sup>	
< 285		-	WTS <sup>1</sup> + GRAPH	

1. WTS = Water treatment system

MODELS WITHOUT BOILER – WTS GRAPH B (in case of treatment, check the treated water parameters falling into the green area; in no cases the values have to fall into the grey area)



### General advices

- Periodical maintenance of the water treatment devices avoids compromising appliance operation and prevents risk of corrosion.
- To prevent damaging the appliance, at every periodical regeneration of the water softener filter, do a filter wash cycle without introducing water into the oven.



#### IMPORTANT

The manufacturer declines any liability in case of incorrect maintenance.



#### CAUTION

Do not use dispensers of substances for preventing scale in the pipes (e.g. polyphosphate), they can compromise correct appliance operation.

### F.7.2 Check supply pressure

The pressure upstream of the oven must be 100 – 600 kPa (1,0 – 6,0 bar / 14,5 – 87psi).



#### NOTE!

If the water pressure of the system supply is higher than 6 bar, it is recommend to install a water pressure regulator.

Measure the pressure in dynamic conditions, i.e. during the boiler filling and/or washing phase and at a temperature of 30  $^\circ\text{C}/86^\circ\text{F}$ .

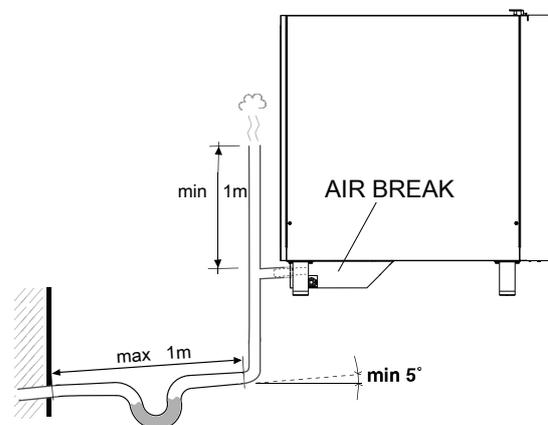
- The water flow rate for **CW11** is min 2 l/min – max 10 l/min.
- The water flow rate for **CW12** (treated water) is min 2,95 l/min – max 5.75 l/min.

### F.7.3 Water draining system

- The oven has an AIR-BREAK, anti-backflow device inside that allows to prevent any backflow from the drainage system entering the internal pipes and the oven compartment.

Therefore, to connect the draining system it is possible:

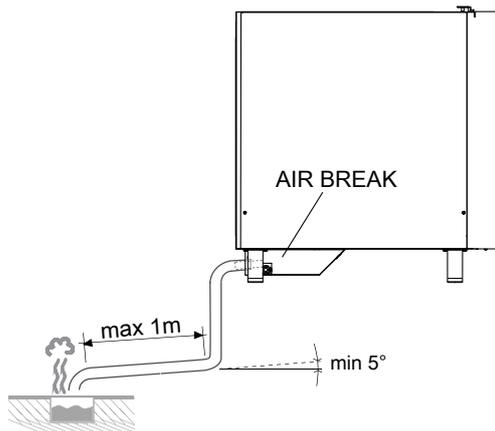
- to connect the drain pipe directly to the drainage system:



#### NOTE!

An air-break to drain conforms to EN61770 shall be installed before the discharge to the drainage system.

- or to let the drain pipe discharge into a floor grate.



**NOTE!**  
An air-break to drain conforms to EN61770 shall be installed before the discharge to the drainage system.

**For UK:**

The appliance must discharge via a backflow protection device which gives fluid category 5 protection.

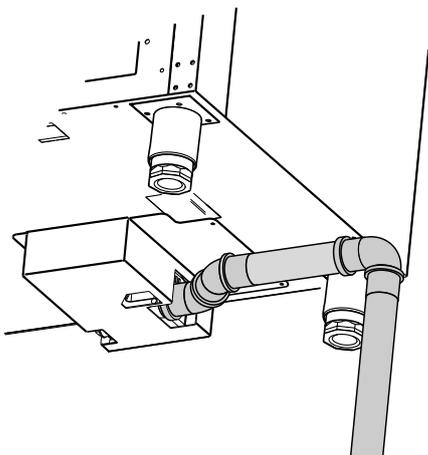
**For Australia:**

The appliance shall be drained to a certified waste trap positioned at the drainage system connection point.

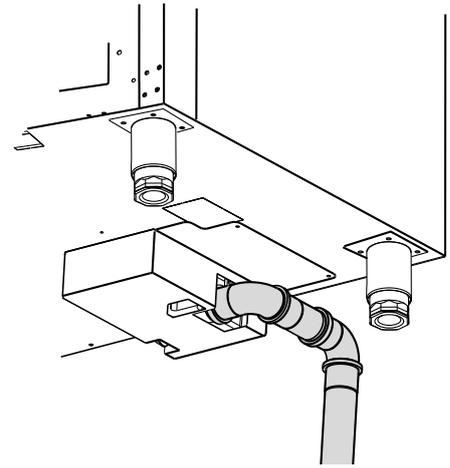
**6 – 10 grids models**

- The drain pipe can be run to the side or the back, if the oven is not placed against a wall.  
Special drain pipes kits are available on demand (code 922636 – 922637).

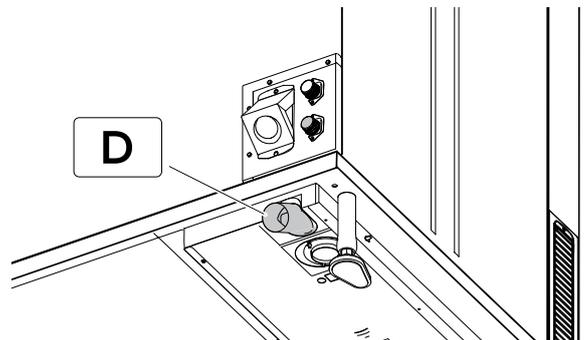
– **lateral drain:**



– **back side:**



**20 grids models**



**Make sure that:**

- the drain pipe is not more than 1 metre long, with inside diameter not less than that of the oven discharge pipe (2").
- the drain pipe is able to withstand temperatures of at least 100°C.
- there are no constrictions in hoses or elbows in metal pipes, along the entire drain path.
- horizontal sections where water can collect and stagnate (minimum slope 5%) are avoided.

**F.8 Electrical connection**



**IMPORTANT**

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

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

- Connect the appliance to the power supply in a permanent way with an H07 RN-F type cable.
- 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 opening distance of at least 3 mm.

Install the switch in the building's electrical system, in the immediate vicinity of the appliance.

- Appliance max. leakage current is 5 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  $\oplus$  for connecting the earth wire.
- Include also the appliance into an equipotential system. The equipotential wire must have a section of at least 10 mm<sup>2</sup>.

This connection is made with the setscrew marked , located externally near the power cable entry.

### F.8.1 Power cable installation

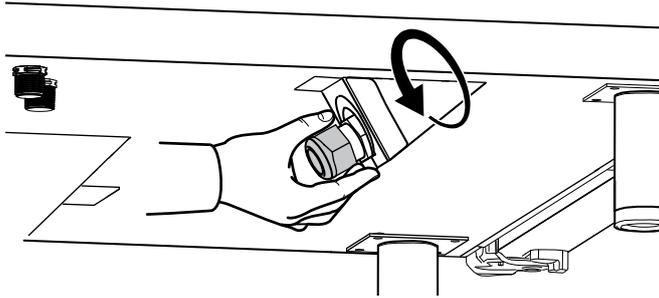
#### Electric models

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

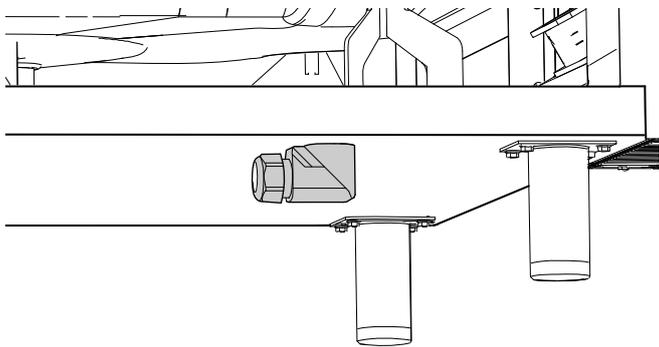
1. Remove the left side panel of the oven;
2. If applicable in your model undo the screw fixing the external box under the oven;
3. Loosen the ring to let the power cable run through the cable clamp;

#### 6 - 10 grids models

Cable clamp type for 220-240 V 3~

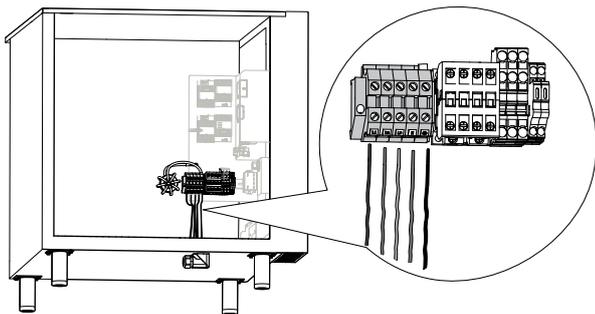


Cable clamp type for 380-415 V 3N~ or 3~, 400-430 V 3N~, 440 V 3~ and 480 V 3~



#### 20 grids models

4. Unsheathe all wires from the cable;
5. Run the wires toward the terminal block;
6. Connect the wires to the terminal block as shown in the following figure.

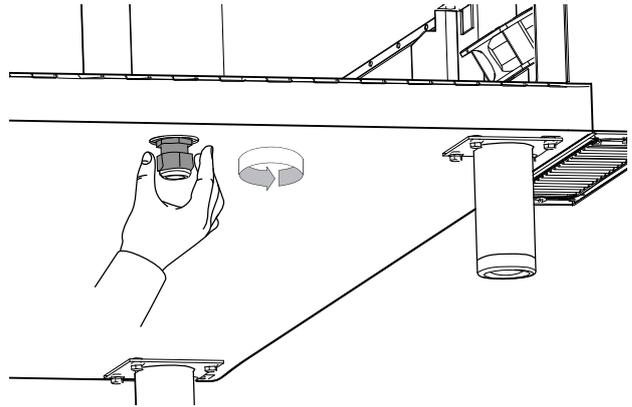


7. After connection secure the cable screwing the cable gland ring.
8. Fix the external box under the oven doing the corresponding screw (if applicable in your model);

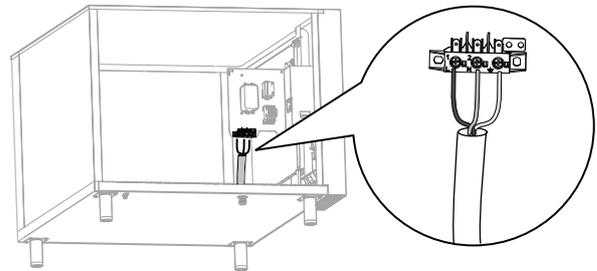
#### Gas models

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

1. Remove the left side panel of the oven;
2. Loosen the ring to let the power cable run through the cable clamp (see the figure)



3. Run the cable toward the terminal block;
4. Unsheathe all wires from the cable;
5. Connect the wires to the terminal block as shown in the following figure.



6. After connection secure the cable screwing the cable gland ring.



#### CAUTION

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.



#### IMPORTANT

The manufacturer declines any liability if the current national and local regulations and possible safety regulations are not respected.

### F.9 Safety device

The appliance is equipped with the following safety devices:

- Fuse - located behind the control panel.

#### For electrical models

- Cavity manual-reset safety thermostat - located behind the control panel;  
It switches off the electrical supply to the cavity heaters.
- Steam generator manual-reset safety thermostat - located behind the control panel;  
It switches off the electrical supply to the generator heaters.
- Automatic-reset thermal device inside the fan.  
It activates if the fan overheats, protecting unit operation and cuts off the electrical power to the appliance.

#### For gas models

- Cavity manual-reset safety thermostat - located behind the control panel;  
It shuts off the gas supply to the convector burner.

- Steam generator manual-reset safety thermostat - located behind the control panel;  
It shuts off the gas supply to the generator burner.
- Automatic-reset thermal device inside the fan.  
It activates if the fan overheats, protecting unit operation and cuts off the electrical power to the appliance.



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

## F.10 Gas connection (for gas models)

### F.10.1 General precautions



**CAUTION**  
Make sure the appliance is suitable for the type of gas available. Refer to the dataplate.  
Observe all local gas company regulations! Connecting incorrectly may result in burns.

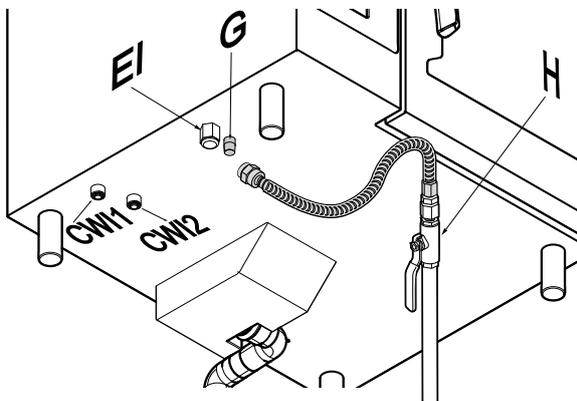
- Gas ovens are not suitable for marine environment.
- Before installing, consult the gas company to check the compatibility between the supply capacity and foreseen consumption.
- The combustion aeration capacity cannot be modified.



**NOTE!**  
The connection of the inlet gas pipe is painted yellow.

### Before connecting the appliance to the gas pipe

1. Remove the plastic protection cap from the gas pipe.
2. Connect the inlet gas pipe "G" to the gas pipe.
3. Fit a rapid gas shutoff tap "H" in an easily accessible place ahead of the appliance.



EI	Electrical inlet
CW1	Water inlet for cleaning system
CW2	Inlet for treated water
G	Inlet gas inlet pipe
H	Shutoff valve/tap



**IMPORTANT**  
This appliance is arranged and tested to work on Natural Gas (refer to the E *TECHNICAL DATA* chapter);  
To convert it to another type of gas, contact the Customer Care service.

### F.10.2 Nominal heat output

Refer to the E *TECHNICAL DATA* chapter.

The nominal heat output is determined by the gas supply pressure and the diameter of the gas valve diaphragm (nozzle).

In case of new installations and/or conversion to a different gas type the appliance nominal heat output must always be checked by the authorised installer or by the gas company.  
Any change to the nominal heat output is strictly prohibited.

### F.10.3 Fume exhaust

For **AUSTRALIA** ventilation must be in accordance with Australian building codes and kitchen exhaust hoods must comply with AS/NZS1668.1 and AS 1668.2.

### F.11 Burnt gas discharge

Observe instructions given in the currently valid versions of all local standards during installation.



**CAUTION**  
Asphyxiation hazard!

It is necessary to prevent unacceptable concentrations of harmful combustion products (CO and CO<sub>2</sub>) within the installation room.

### Exhaust gas and ventilation rates

Appliance size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
Min. room ventilation rate [m <sup>3</sup> /h] <sup>1</sup>	38	64	62	94	108	188
Min. combustion air supply [m <sup>3</sup> /h]	31	52	50	76	87	152
Max. exhaust gas volumes [m <sup>3</sup> /h]	71	121	126	192	218	413
Max. exhaust gas temperature [°C]	360	370	416	420	410	472

1. Air recirculation must take into account the air necessary for combustion (2 m<sup>3</sup>/h/kW of installed gas power).



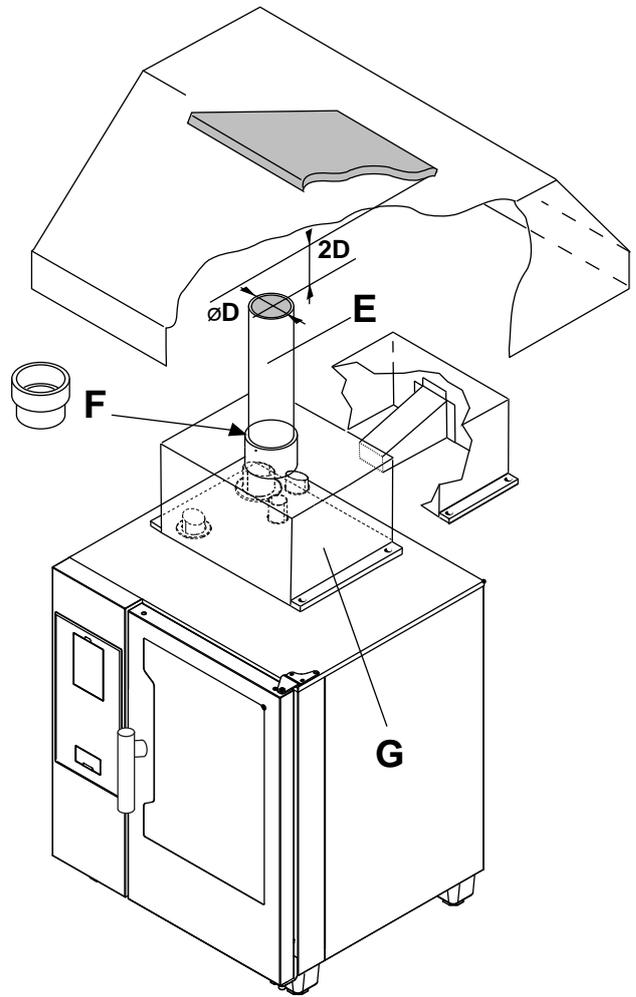
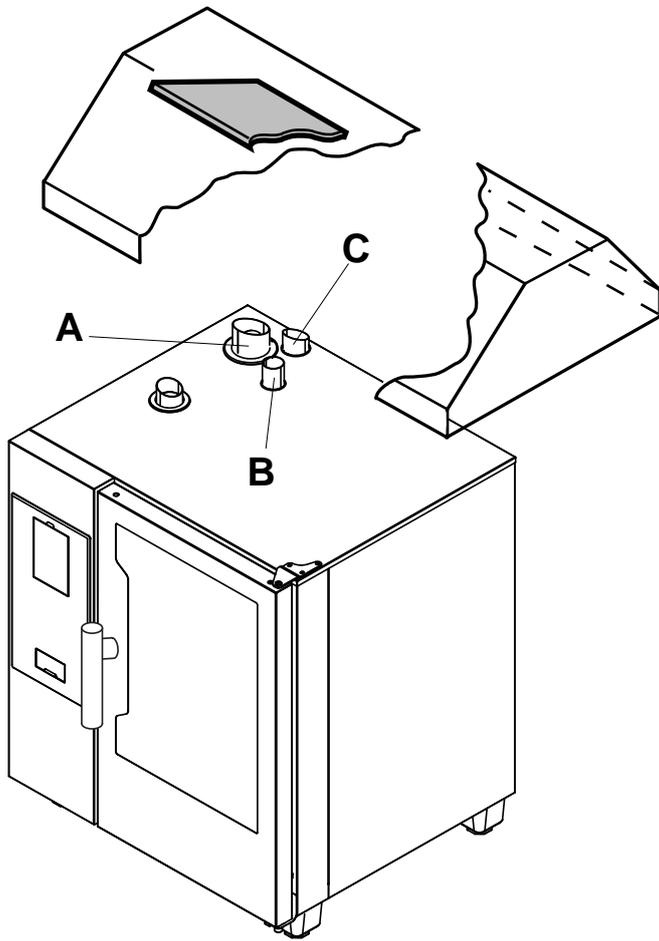
**NOTE!**  
According to the installed rated thermal load, some local safety regulations regarding ventilation may be applicable. Verify provisions requiring the installation in rooms equipped with air conditioning plants for intake and exhaust ventilation.

### Before installing the discharge system:

In relation to the combustion technology used, steam convection gas ovens are classified according to their "Construction type". The regulations provide discharge system for each burnt gas.

- identify the "Construction type" of the model in E *TECHNICAL DATA* paragraph or on the dataplate;
- refer to the diagrams illustrated here after:

1. **CONSTRUCTION TYPE "A3": SOLUTION 1 (direct discharge under extractor hood without manifold)**



- A Exhausting gas from steam generator (gas models with boiler)
- B Exhaust gas cavity heat exchanger (all gas models)
- C Steam discharge (electric and gas models)

- D Extension pipe diameter
- 2D Distance between extension pipe and extractor hood
- E Extension pipe (available on the market)
- F Adapter ring for extension pipe (available on the market)
- G Manifold (not included, to be ordered)

The exhaust gases are directed outside through kitchen ventilation systems.



**CAUTION**

Make sure the ventilation system is able to discharge the quantity of exhaust gases made by the appliance.

2. **CONSTRUCTION TYPE "A3": SOLUTION 2 (discharge under extractor hood with manifold)**

**Indications**

- The extension pipe and the adapter ring are not included. They are available on the market. The pipes must withstand 350 °C.
- When installing the manifold "G", always keep the distance "2D" between the top of the extension pipe and the lowest point of the hood filters. This distance "2D" is defined on the basis of exhaust pipe diameter "D".
- Apply silicone sealant between the contact surfaces.

**F.12 Instructions for the exhausting system**

Before installation, check that the volume sucked by the fume exhaust system is greater than that of burnt gases produced by the appliance according to the reference standard.



**CAUTION**

Since burnt gases can reach very high temperatures, check the materials extension ducts and extractor hood filters are made from.



**CAUTION**

Make sure to periodically check the filters. If clogged with grease and grime, they will reduce the efficiency of the extraction system.

## G APPLIANCE SET UP

### G.1 Introduction



#### CAUTION

Make sure the appliance is connected to the water supply, the draining system, the power supply and, in case of gas model, to the gas supply and to a exhaust burnt gas system.



#### CAUTION

Check the correct working of the door closing mechanism when the oven is hot. It may be requested to adjust the position of the door catch.

#### G.1.1 Touch models

When you start your new appliance for the first time, you are prompted for an automatic set-up procedure, called Wizard, once.

The appliance checks if all the installation steps have been carried out correctly and performs a series of auto tests. The Wizard lasts about ca. 30 minutes.

This procedure must be completed to guarantee the oven performances and to allow its use.



#### IMPORTANT

This setup is meant to be carried out ONLY by an **authorized technician**.



#### DANGER

Risk of fire! Before running the wizard remove all packaging and any items from the cavity.



#### CAUTION

During operation, pay attention to the hot areas of the exterior surface. Do not place objects on the outlets located at the back top of the appliance.

#### G.1.2 Digital models

When the oven is installed it is necessary to verify its correct functionality by carrying out a series of cycles with the following sequence:

##### boiler models

1. a cleaning cycle to check the hydraulic system sealing;
2. a steam cooking cycle to check the door gasket sealing;
3. a convection cooking cycle to check the temperature achievement of 250 °C in the cavity.

##### boilerless models

1. a cleaning cycle to check the hydraulic system sealing;
2. a convection cooking cycle to check the temperature achievement of 250 °C in the cavity.



#### NOTE!

For detailed information about the above procedures consult the corresponding Service Manual.

### G.2 WIZARD (only for touch models)

When the appliance is switched for the first time a procedure verifies the installation and tests the appliance performances. This procedure must be completed to guarantee the oven performances and to allow its use.

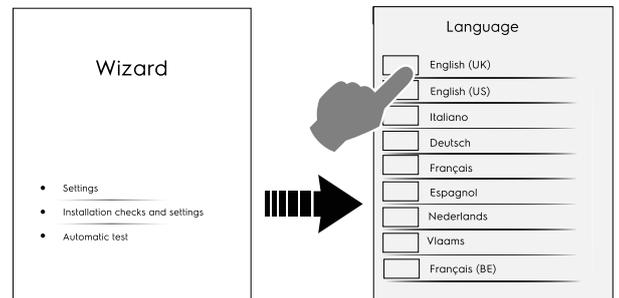
The procedure is composed of 3 main steps:

1. General settings for interface configuration;

2. Installation checks and settings;
3. Automatic test

#### General settings

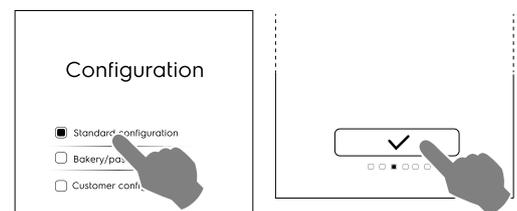
1. Select the required language;



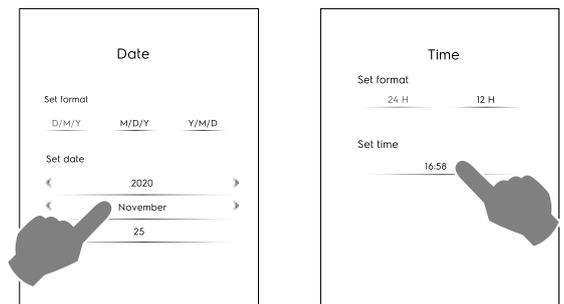
2. Select the required country;



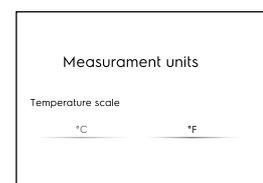
3. Select the appliance configuration;



4. Select the "Date" and "Time" (set also the time and date format);



5. Select finally the measurements units;



The display shows a recap of the status of the wizard. The "General settings" phase is marked concluded while the others remain to be performed.

**NOTE!**

To proceed with the manual settings and the automatic testing of the appliance performance consult the Service Manual.

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## H MACHINE DISPOSAL

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### **WARNING**

Refer to “*WARNING 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.

Depending on the model, 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, iron, aluminium, galvanised sheet, copper, etc.) which can be recycled by means of the conventional recovery structures, in compliance with the current regulations in the country of use

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

Before disposing of the machine, make sure to carefully check its physical 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, the Customer Care service or the local body responsible for waste disposal.

**NOTE!**

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



CE