



MOD : CFE102/N

Production code : 697011

11/2023

CONVECTION oven

Electrical and Gas models



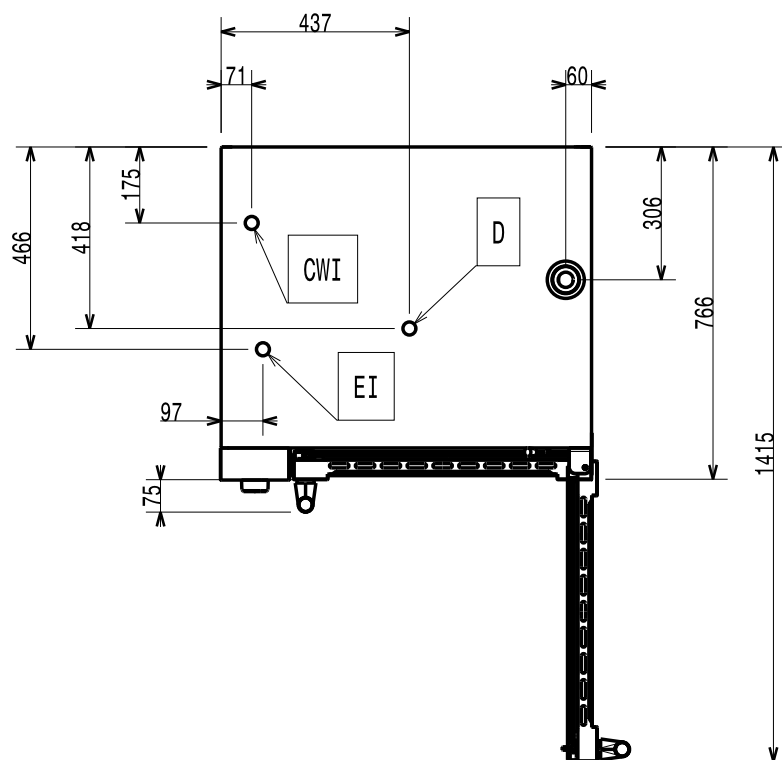
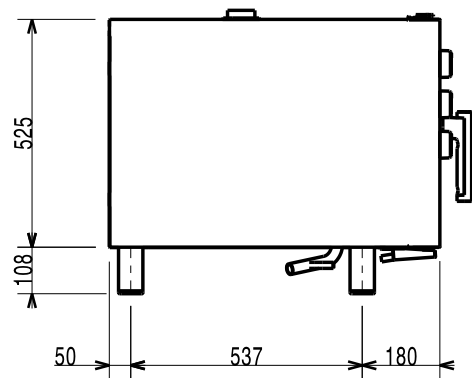
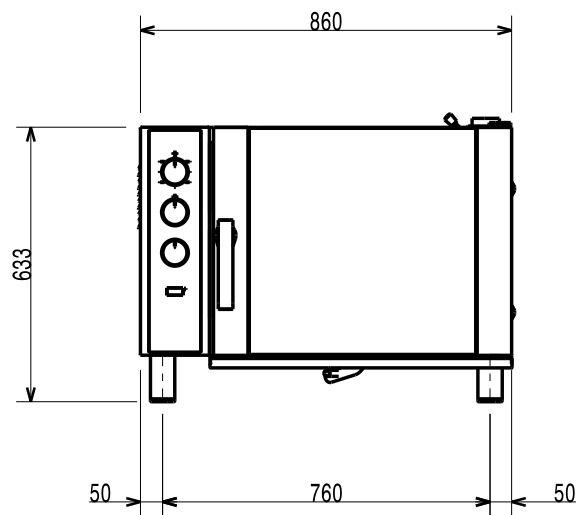
EN Installation manual *

*Original instructions



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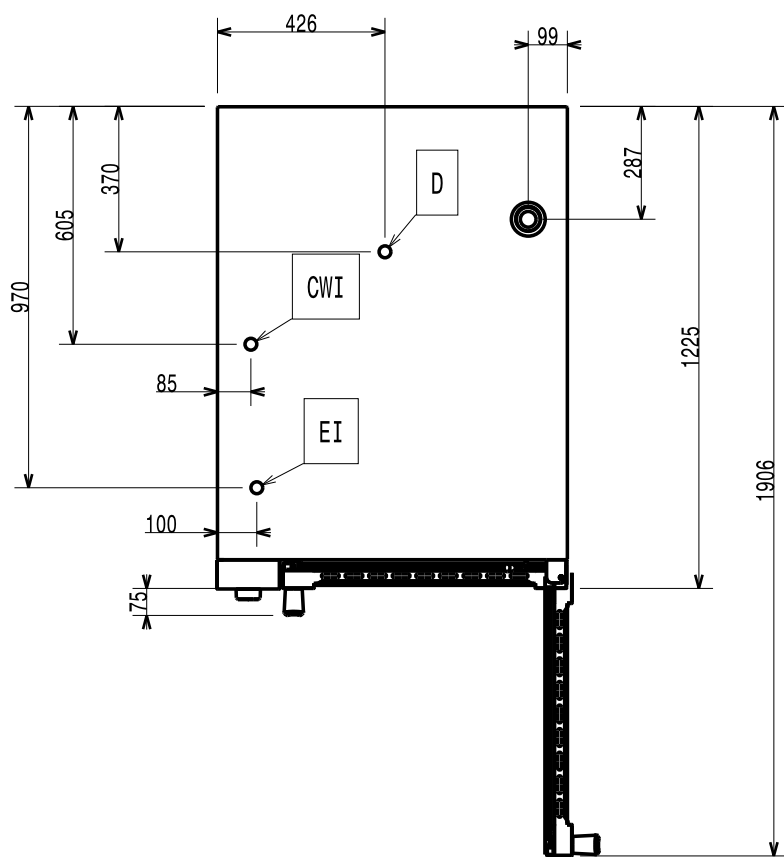
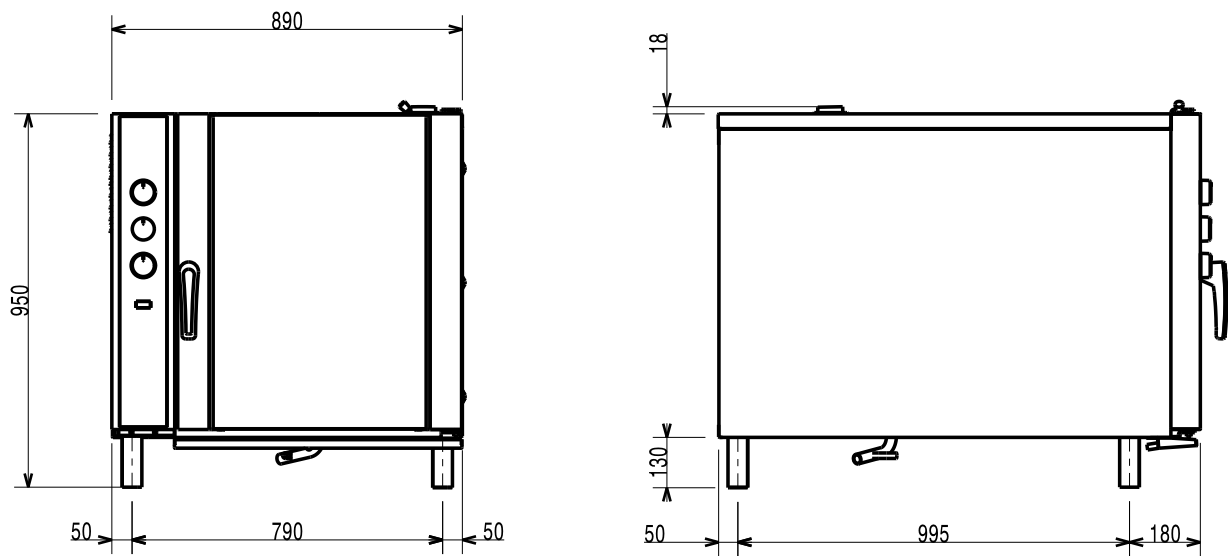
ELECTRIC Model 6 GN 1/1 - Installation diagram (597405Y00)



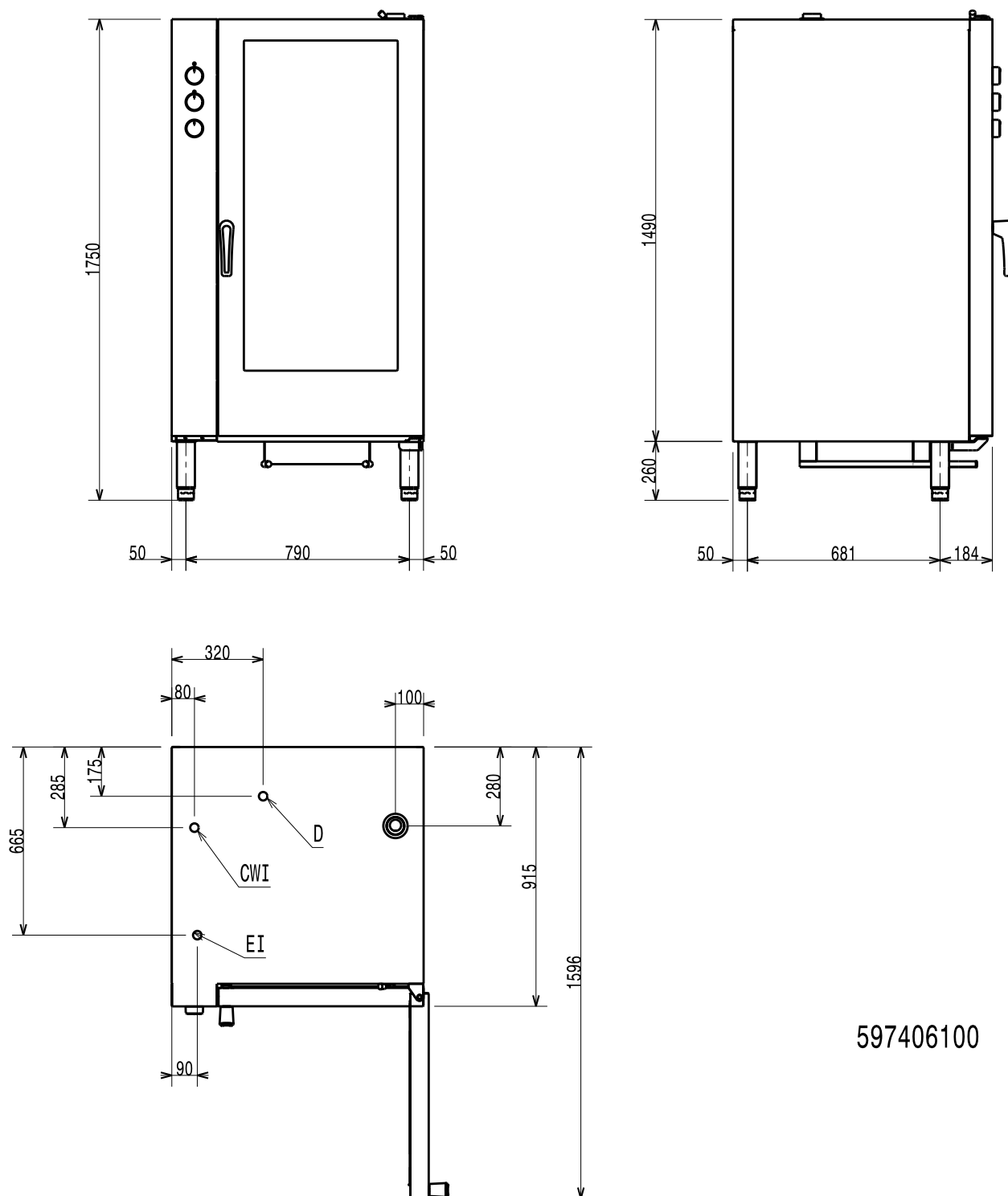
ELECTRIC Model 10 GN 1/1 - Installation diagram (597405Z00)



ELECTRIC Model 10 GN 2/1 – Installation diagram (597406000)



ELECTRIC Model 20 GN 1/1 – Installation diagram (597406100)



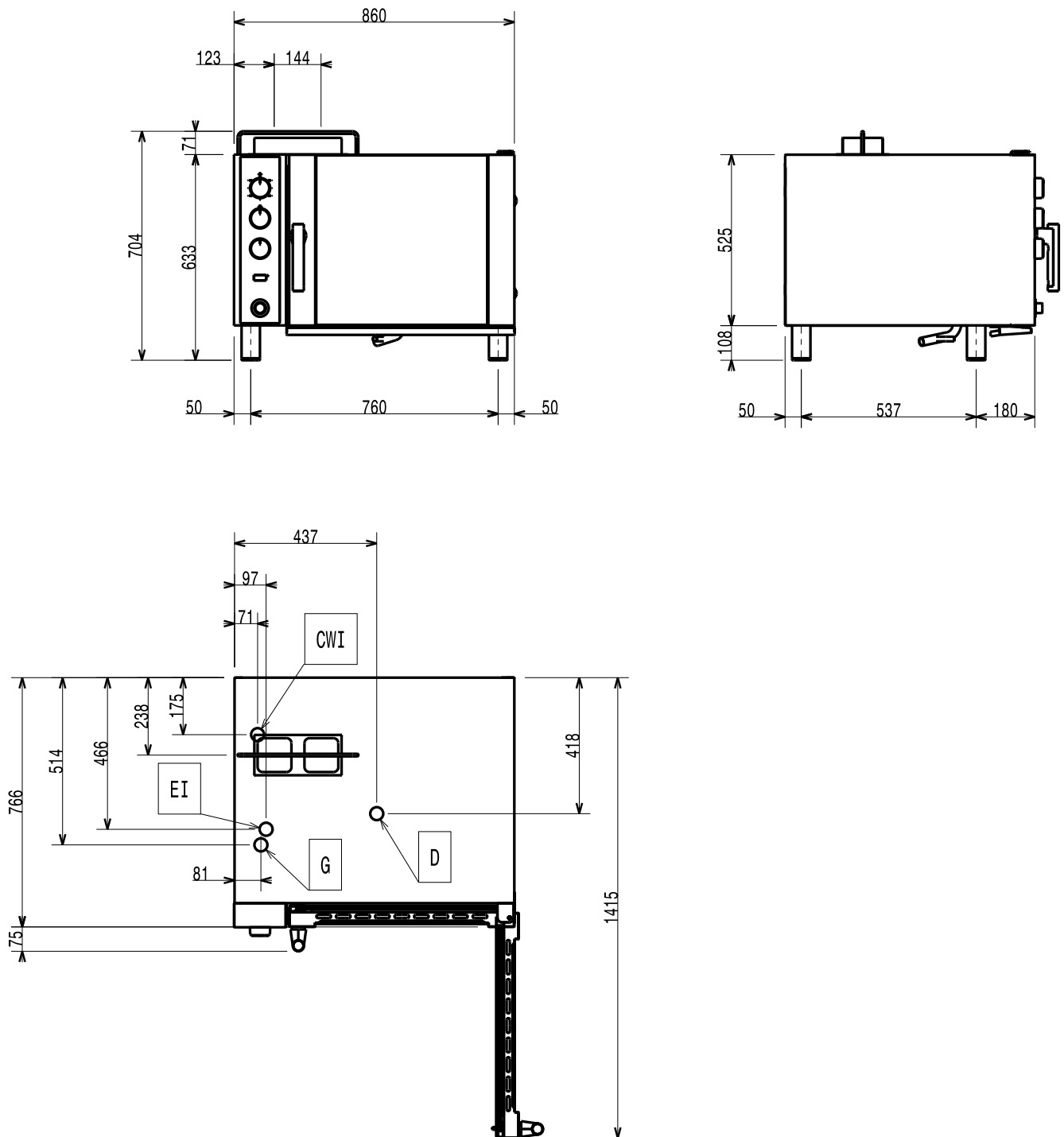
597406100

ELECTRIC Model 20 GN 2/1 – Installation diagram (597406200)



597406200

GAS Model 6 GN 1/1 - Installation diagram (597405T00)



GAS Model 10 GN 1/1 - Installation diagram
(597405U00)



**GAS Model 10 GN 2/1 – Installation diagram
(597405V00)**

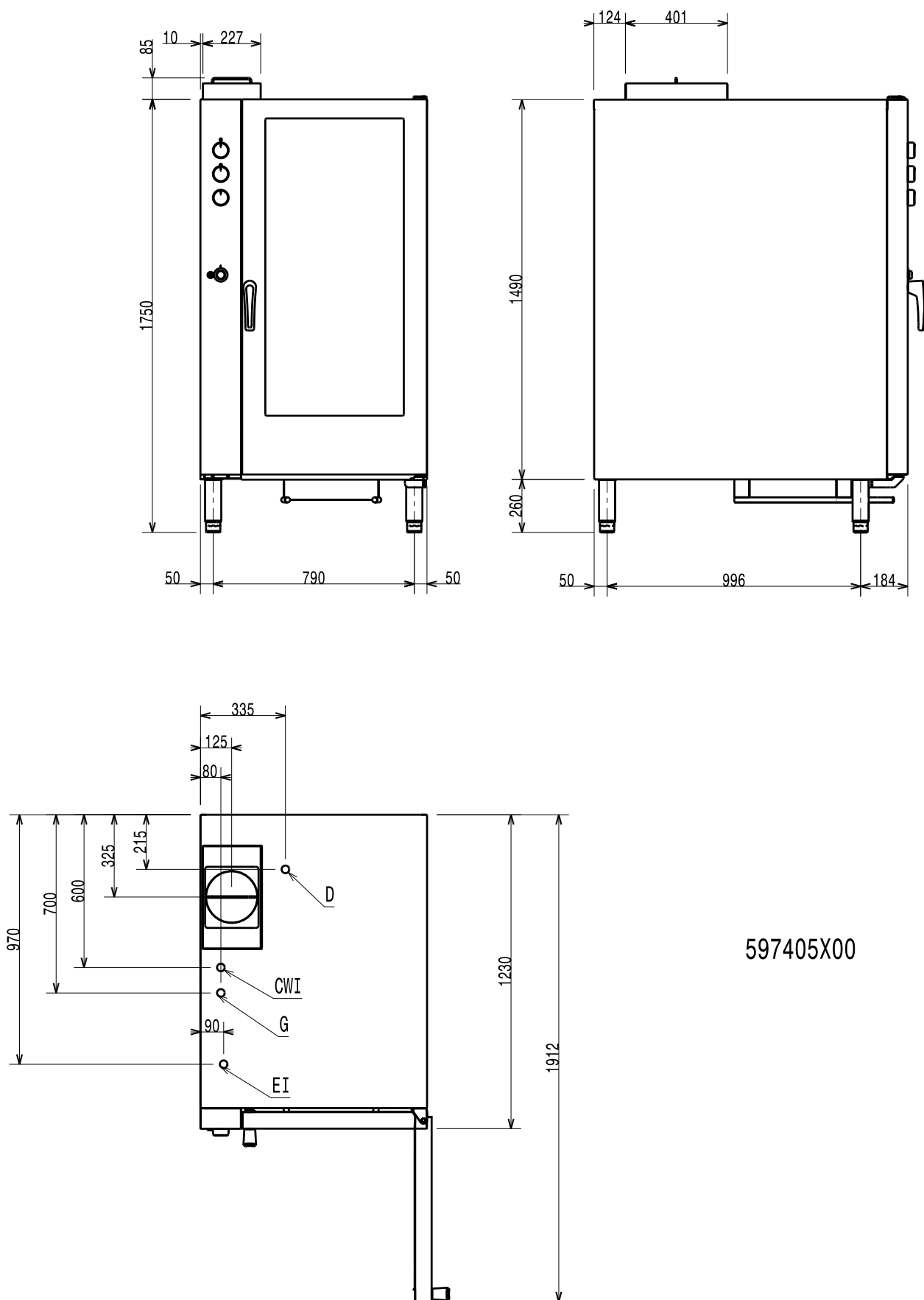


GAS Model 20 GN 1/1 - Installation diagram
(597405W00)



597405W00

**GAS Model 20 GN 2/1 - Installation diagram
(597405X00)**



El = Electrical Inlet

CWI = Water Inlet pipe $\varnothing 3/4"$ M – ISO 7/1

G = Gas connections $\varnothing 1/2"$ M – ISO 7/1

D = Drain pipe $\varnothing 25$ (1")

Foreword



Read the following instructions, including the warranty terms before installing and using the appliance.

Visit our website www.electroluxprofessional.com and open the **Support** section to:



Register your product



Get hints & tips of your product, service and repair information

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

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

The manual must be available to operators and carefully kept in the place where the appliance 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 appliance 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 appliance. During all stages of appliance use, always respect the current regulations on safety, work hygiene and environmental protection. It is the user's responsibility to make sure the appliance 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 www.electroluxprofessional.com
- The manual must always be kept in an easily accessed place near the appliance. Appliance 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

A.1 General information

To ensure safe use of the appliance 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 appliance or the product.



IMPORTANT

Important instructions or information on the product



Equipotentiality



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.
- Only specialised personnel are authorised to operate on the appliance.
- 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.
- 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.
- For your safety do not store or use gasoline or other flammable materials, vapours and liquids in the vicinity of this or any other appliance.
- Do not store explosive substances, such as pressurized containers with flammable propellant, in this appliance.
- Refer to the data given on the appliance's data plate for relations with the Manufacturer (e.g. when ordering spare parts, etc.).
- When scrapping the appliance, the marking CE must be destroyed.
- Save these instructions carefully for further consultation by the various operators.

A.2 Personal protection equipment

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

Stage	Protective garments 	Safety footwear 	Gloves 	Glasses 	Safety helmet 
Transport		●	○	—	○
Handling	—	●	○	—	—
Unpacking	—	●	○	—	—
Installation	—	●	● ¹	—	—
Normal use	●	●	● ²	—	—
Adjustments	○	●	—	—	—
Routine cleaning	○	●	● ¹⁻³	○	—
Extraordinary cleaning	○	●	● ¹⁻³	○	—
Maintenance	○	●	○	—	—
Dismantling	○	●	○	○	—
Scrapping	○	●	○	○	—
Key:					
●	PPE REQUIRED				
○	PPE AVAILABLE OR TO BE USED IF NECESSARY				
—	PPE NOT REQUIRED				

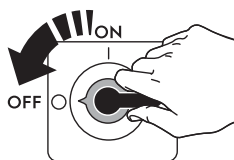
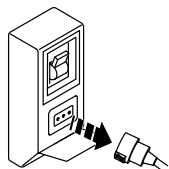
1. During these operations, gloves must be cut-resistant. Failure to use the personal protection equipment by operators, specialized personnel or users can involve exposure to damage to health (depending on the model).

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 appliances are provided with electric and/or mechanical safety devices for protecting workers and the appliance itself.
- Never operate the appliance, 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 appliance, or parts of it, without guards or with guards removed. This is purely for explanatory purposes. Do not use the appliance without the guards or with the protection devices deactivated.



Disconnect the appliance from the power supply before carrying out any installation, assembly, cleaning or maintenance procedure.

- Do not remove, tamper with or make illegible the CE marking, the safety, danger and instruction signs and labels on the appliance.
- The A-weighted emission sound pressure level does not exceed 70 dB(A).
- 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.
- Carefully avoid exposure of the equipment to ozone - do not use ozonizers in the rooms where the equipment is installed.
- 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.

The appliance must be installed under ventilation hood only.

- Improper ventilation of the oven can be hazardous to the health of the operator; and will result in operational problems, unsatisfactory cooking results, and possible damage to the equipment. Damage sustained as a direct result of improper ventilation OF THE OVEN will not be covered by the Manufacturer's warranty.
- Do not obstruct the flow of combustion and ventilation air.
- The following operations have to be carried out by specialised authorised personnel or Customer Care Service provided with all the appropriate personal protection equipment (A.2 *Personal protection equipment*), tools, utensils and ancillary means, who can ask the manufacturer to supply a servicing manual:
 - Installation and assembly
 - Positioning
 - Electrical connection
 - Appliance cleaning, repair and extraordinary maintenance
 - Appliance disposal
 - Work on electrical equipment

A.4 Safety signs to be placed on the appliance or near its area

Prohibition	Meaning
	do not remove the safety devices
	do not use water to extinguish fires (placed on electrical parts)
	Keep the area around the appliance clear and free from combustible materials. Do not keep flammable materials in the vicinity of the appliance

Danger	Meaning
	caution hot surface
	danger of electrocution (shown on electrical parts with indication of voltage)

A.5 Residual risks

The appliance has several risks that were not completely eliminated from a design standpoint or with the installation of adequate protection devices. Nevertheless, through this manual the Manufacturer has taken steps to inform operators of such risks, carefully indicating the personal protection equipment to be used by them. In order to reduce the risks, provide for sufficient spaces while installing the unit.

To preserve these conditions, the areas around the appliance must always be:

- kept free of obstacles (e.g. ladders, tools, containers, boxes, etc.);
- clean and dry;
- well lit.

For the Customer's complete information, the residual risks remaining on the appliance are indicated below: such actions are deemed improper and therefore strictly forbidden.

Residual risk	Description of hazardous situation
Slipping or falling	The operator can slip due to water, any liquid or dirt on the floor
Burns/abrasions (e.g. heating elements, cold pan, cooling circuit plates and pipes)	The operator deliberately or unintentionally touches some components inside the appliance without using protective gloves.
Electrocution	Contact with live parts during maintenance operations carried out with the electrical panel powered
Falling from above	The operator intervenes on the appliance using unsuitable systems to access the upper part (e.g. rung ladders, or climbs on it)
Crushing or injury	The specialised personnel may not correctly fix the control panel when accessing the technical compartment. The panel could close suddenly.
Tipping of loads	When handling the appliance or the packing containing it, using unsuitable lifting systems or accessories or with the unbalanced load
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.
Sudden closure	The operator for normal appliance use could suddenly and deliberately close the lid/door/oven door (if present, depending on the appliance type).

A.6 Transport, handling and storage

- Transport (i.e. transfer of the appliance from one place to another) and handling (i.e. transfer inside workplaces) must occur with the use of special and adequate means.
- Please refer to indications on packaging for stackability during transport, handling and storage.
- Do not stand under suspended loads during loading or unloading operations. Unauthorized personnel must not enter the work area.
- The weight of the appliance alone is not sufficient to keep it steady.
- For appliance handling, do not lift and anchor it to movable or weak parts such as: casings, electrical raceways, pneumatic parts, etc.
- Do not push or pull the appliance to move it, as it may tip over. Use proper tool to lift the appliance.
- Arrange a suitable area with flat floor for appliance unloading and storage operations.
- Appliance transport, handling, shifting and storage personnel must be adequately instructed and trained regarding the safely use of lifting systems and personal protection equipment suitable for the type of operation carried out.
- When removing the anchoring systems, make sure the stability of the appliance 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 appliance components, make sure all the anchoring systems are removed.

A.7 Installation and assembly

Install the appliance in compliance with the current local and national regulations.

- The operations described must be carried out in compliance with the current safety regulations and provisions in force in the country of use.
- When installing the appliance, make sure gas set and pressure is carried out in compliance with that specified on the data plate.
- The appliance is not suitable for installation outdoors and/or in places exposed to atmospheric agents (rain, direct sunlight, etc.).

A.8 Electrical connection

- The power supply system must be suitable for the rated current of the connected appliance; the connection must be carried out in compliance with the regulations and provisions in force in the country of use.
- The information regarding the appliance power supply voltage and frequency is given on the data plate.
- Install between the power cable and the electric line a differential thermal-magnetic switch suitable for the absorption specified on the data plate, with contact gap enabling complete disconnection in category III overvoltage conditions and complying with the regulations in force.

For the correct sizing of the switch or plug, refer to the absorbed current specified on the appliance data plate.

- If the power cable is damaged or too short, it must be replaced by the Customer Care Service or in any case by specialised personnel, in order to prevent any risk.
- The manufacturer declines any liability for damage or injury resulting from breach of the above rules or non-compliance with the electrical safety regulations in force in the country where the appliance is used.
- 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.

A.9 Water connection

- **Water connection must be carried out in compliance with the regulations and provisions in force with the country.**
- The pressure measured upstream of the oven (and downstream of any WATER FILTRATION SYSTEMS installed) must be between 150 – 250 kPa (1,5 – 2,5 bar / 14 – 36psi) 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.10 Positioning

- Install the appliances, 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.
- Check and, if necessary, level the appliance after positioning. Incorrect levelling can cause appliance malfunctioning.
- The appliance should be positioned in order to guarantee safe and ergonomic operations, i.e the operator must be able to open and close the door standing frontally and load and unload the trays with no need to tilt or rotate them. To avoid burns, do not use recipients containing liquids (or products that become liquid with cooking) in shelves positioned at levels higher than 1,6 m above the floor (stacking installation included). This is to prevent spilling during handling.
- In case of “Marine” models, the appliances must be fixed to the floor.
- Prevent the areas where the appliance is installed to be polluted with corrosive substances (chlorine, etc.). The manufacturer declines any liability for corrosive effects due to external causes.

A.11 Appliance space limitations

- 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.
- Maintain a distance of at least 100 mm between the appliance and any combustible walls.

A.12 Appliance disposal

- 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

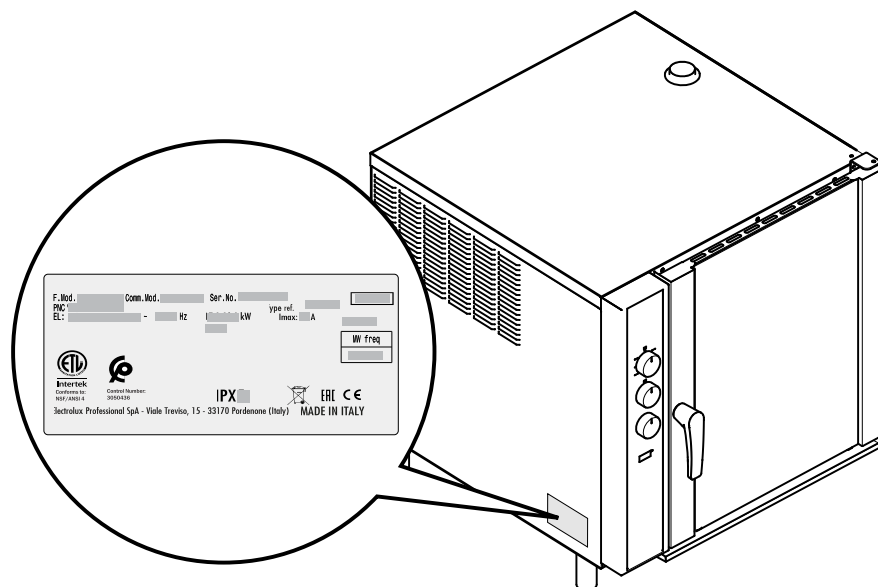
This instruction manual contains information relevant to various appliances.

See the dataplate located on the left side to identify the appliance (see the figure 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

The data plate gives the product identification and technical data.

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

Electrolux Professional SpA - Viale Treviso, 15 - 33170 Pordenone (Italy)		MADE IN ITALY	
F.Mod.	PNC	Comm.Mod.	Ser.No.
EL:	~ Hz	kW	Imax: A
Type ref.		Type ref.	
Tipe-Bauart-Tipo A3			
Σ Qn	kW	m³/h	kg/h
G	m³/h	m³/h	kg/h
Control Number: 3050436		UK CA	
Intertek		IPX ERE CE	
Conforms to: NSF/ANSI 4			
Cat.			
P mbar			

F.Mod.	Comm.Mod.	Ser.No.	Type ref.
PNC	~ Hz	kW	Imax: A
EL:			
Control Number: 3050436		IPX ERE CE	
Intertek		MADE IN ITALY	
Conforms to: NSF/ANSI 4			
Electrolux Professional SpA - Viale Treviso, 15 - 33170 Pordenone (Italy)			

The meaning of the various information given on it is listed below:

F.Mod.	factory description of product
Comm.Mod.	commercial description
PNC	production number code
Ser.No.	serial number
Type ref.	certification group of the appliance
V	power supply voltage
Hz	power supply frequency
kW	power input
A	absorbed current
Tipe-Bauart-Tipo	construction type (fume exhaust system)
Σ Qn	total gas power
m³/h	gas consumption
kg/h	
P mbar	gas pressure
Cat.	gas category
CE	CE marking
	WEEE symbol
XP5	dust and water protection rating

C GENERAL INFORMATION

C.1 Introduction

This manual contains information relevant to various appliances. The product images in this guide are only an example.

The drawings and diagrams given in the manual are not in scale. They supplement the written information with an outline, but are not intended to be a detailed representation of the appliance supplied.

The numerical values given on the appliance installation diagrams refer to measurements in millimeters and/or inches.

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 SpA company.

C.4 Keeping the manual

The manual must be carefully kept for the entire life of the appliance, until scrapping. The manual must stay with the appliance 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;
- specialised personnel (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	appliance 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 appliance use	an operator who has been informed and trained regarding the tasks and hazards involved in normal appliance 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 appliance 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 appliance 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 appliance 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 appliance operation and invalidates the original manufacturer warranty);
- operations carried out by non-specialised personnel;
- unauthorized modifications or operations;
- missing, lack or inadequate maintenance;
- improper appliance use;
- unforeseeable extraordinary events;
- use of the appliance 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.

C.8 Customer packaging checks

- 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.

After packaging checks

1. Remove the packaging.

Take care when unpacking and handling of the appliance to not cause any shocks on itself.

2. Keep all the documentation contained in the packaging.

C.9 Storage

The appliance and/or its parts must be stored and protected from damp, in a non-aggressive place, free of vibrations and

with room temperatures between – 10 °C [14 °F and 50 °C [122 °F].

The place where the appliance is stored must:

- can take the appliance load,
- have a flat support surface to avoid deforming the appliance or damage to the support feet.

D TECHNICAL DATA

D.1 Technical data – Gas models

No. of grids		6 GN 1/1	10 GN 1/1	10 GN 2/1	20 GN 2/1	20 GN 2/1
Data		MODELS				
Power supply voltage	V	220 – 230	220 – 230	220 – 230	220 – 230	220 – 230
Frequency	Hz	50 or 60	50 or 60	50 or 60	50 or 60	50 or 60
Electrical power consumption	kW	0.35	0.35	0.5	0.5	1.0
Power supply cable section	mm ²	3 x 1.5	3 x 1.5	3 x 1.5	3 x 1.5	3 x 1.5
Nominal heat input	kW	8,5	18,5	25	35	50
Minimum heat input	kW	-	9,0	13,0	17,5	25,0
Pilot burner heat input	kW	0,240	0,240	0,240	0,240	0,240
Gas category		II2H3+	II2H3+	II2H3+	II2H3+	II2H3+
Connection ISO 7/1	Ø	12 Inches M	12 Inches M	12 Inches M	12 Inches M	12 Inches M
Type of construction		A1	A1	A1	A1	A1
G20 Natural Gas inlet pressure	mbar	20	20	20	20	20
(G30/G31) inlet pressure	mbar	28 - 30/37	28 - 30/37	28 - 30/37	28 - 30/37	28 - 30/37
G20 Natural Gas consumptions	kg/h	0,9	1,96	2,65	3,7	5,29
LPG (G30/G31) consumptions	kg/h	0,67	1,46	1,97	2,76	3,94
Max. food load	kg	30	50	100	100	180

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)

D.2 Technical data – electrical models

Data		MODELS						
No. of grids		6 GN 1/1		10 GN 1/1		10 GN 2/1	20 GN 1/1	20 GN 2/1
Power supply voltage	V	380...400	230	380...400	230	380...400	380...400	380...400
Phases	No.	3N ~	3 ~	3N ~	3 ~	3N ~	3N ~	3N ~
Frequency	Hz	50 or 60	50	50 or 60	50	50 or 60	50 or 60	50 or 60
Electrical power absorption	Kw	7 - 7,7		15,6 – 17,3		22 – 24,5	31 – 34,5	44 – 48,9
Maximum rated current	A	11.1	19.4	25	43.5	35.4	49.9	70.7
Electrical output fan motor	kW	0,19	0,19	0,19	0,19	0,35	0,19	0,35
Electrical output convection unit	kW	7,5	7,5	17	17	24	34	48
Max food load	Kg	30	30	50	50	100	100	180

E INSTALLATION AND ASSEMBLY



WARNING

Refer to “*Personal protection equipment*”.

E.1 Introduction



WARNING

Refer to “*WARNING and Safety Information*”.

To ensure correct operation of the appliance and maintain safe conditions during use, carefully follow the instructions given in this chapter.

Check and, if necessary, level the appliance after positioning. Incorrect levelling can cause appliance malfunctioning.



CAUTION

Keep the ventilation openings in the appliance casing or in the installation structure free of any obstructions.

E.2 Installation in Australia



IMPORTANT

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.

E.3 Customer's responsibilities

The tasks and works required of the Customer are:

- check the floor planarity on which the appliance is placed;
- arrange an earthed power socket of suitable capacity for the input specified on the data plate;
- prearrange a high-sensitivity manual-reset magneto-thermal circuit-breaker;
- prearrange a device lockable in the open position for the connection to the power supply.
- install a rapid gas shutoff valve ahead of each individual appliance (depending on the model). Install the valve in an easily accessed place.



NOTE!

For information regarding the electrical connection, refer to "A.8 Electrical connection".

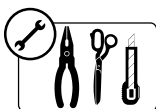
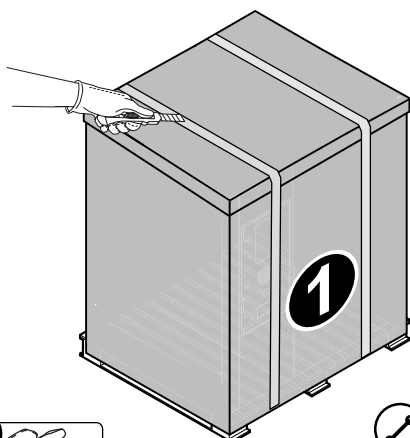
E.4 Installation

E.4.1 Unpacking

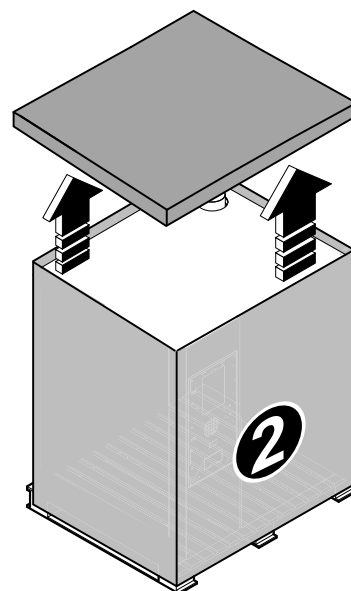
Remove the packing using protective gloves;

Table top models

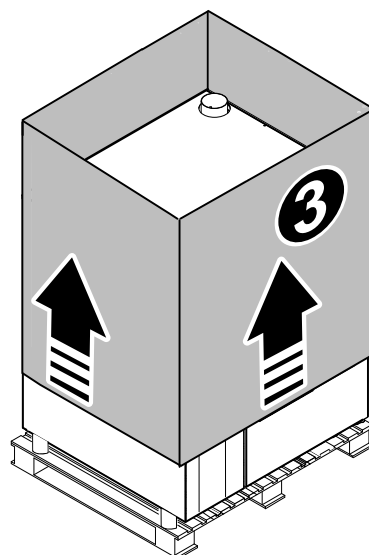
- Cut the plastic straps fixing the appliance to the pallet;



- Remove the cover from the cardboard enveloping the appliance;



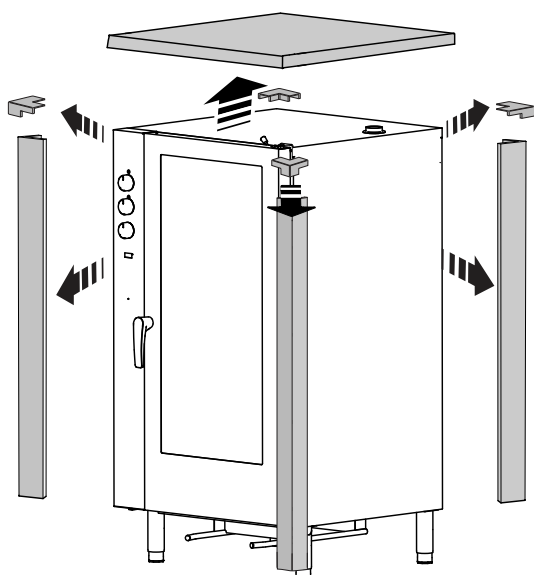
- Pulls upwards the cardboard wrapping the appliance.



Free standing models

- Remove the protective film;

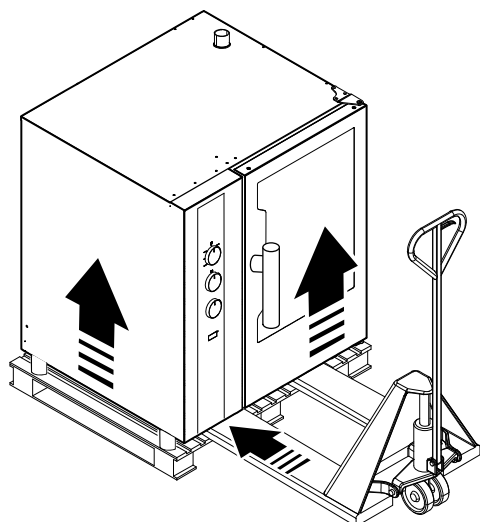
- Remove the cardboard cover and the corners from the appliance.



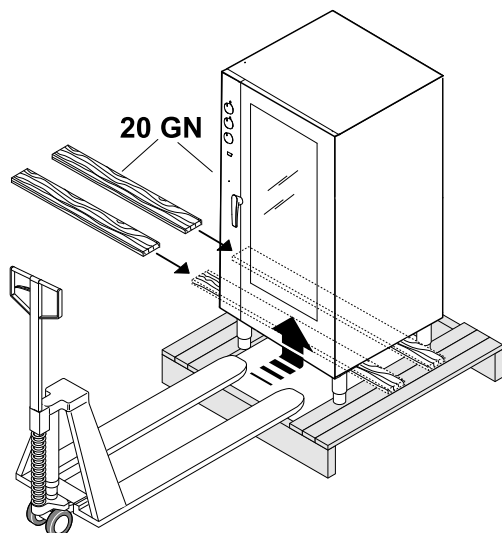
All models

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

6 – 10GN models



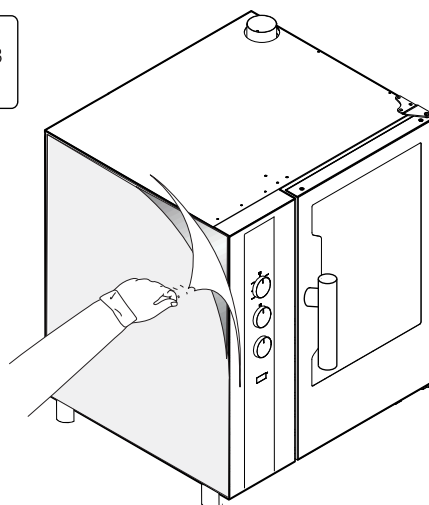
20GN models



IMPORTANT

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

- Remove the protective film from the panels, taking care not to scratch the surface if scissors or blades are used;



E.4.2 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 appliance is used.

E.4.3 Special precautions for 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 100 mm to 500 mm
service conditions	left side distance 500 mm

- 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.

E.5 Water connection**E.5.1 General requirements****NOTE!**

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

**IMPORTANT**

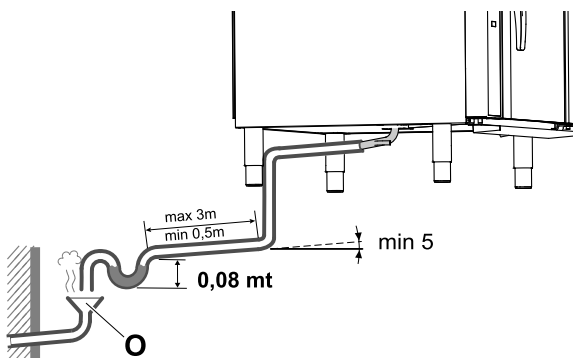
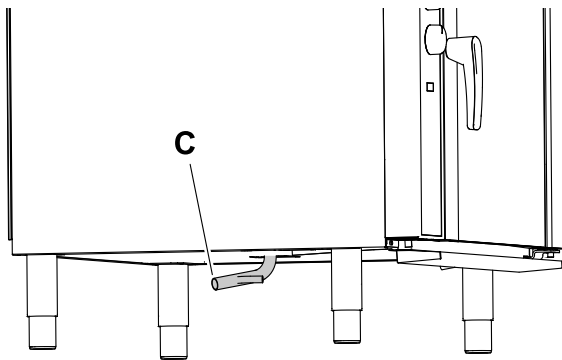
When connecting the appliance with the flexible hoses to the water system, use always new ones.

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

1. Fit a mechanical filter and shut-off tap between water inlet pipe "C" and the mains water supply.
2. 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 / 14 – 36psi).

E.5.2 Water draining system

- 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 to drain) conforms to EN61770, whether for installation with wall discharge 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.
- 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.

E.5.3 Water supply characteristics

The appliance must be supplied with drinking water having specific characteristics given in this section.

Total hardness

- The water hardness should be 05 – 5 f°, 5 – 50 ppm, 0,28 – 2,8 dH°.

These values help to reduce scaling inside the steam generator and for the oven compartment cleaning system.

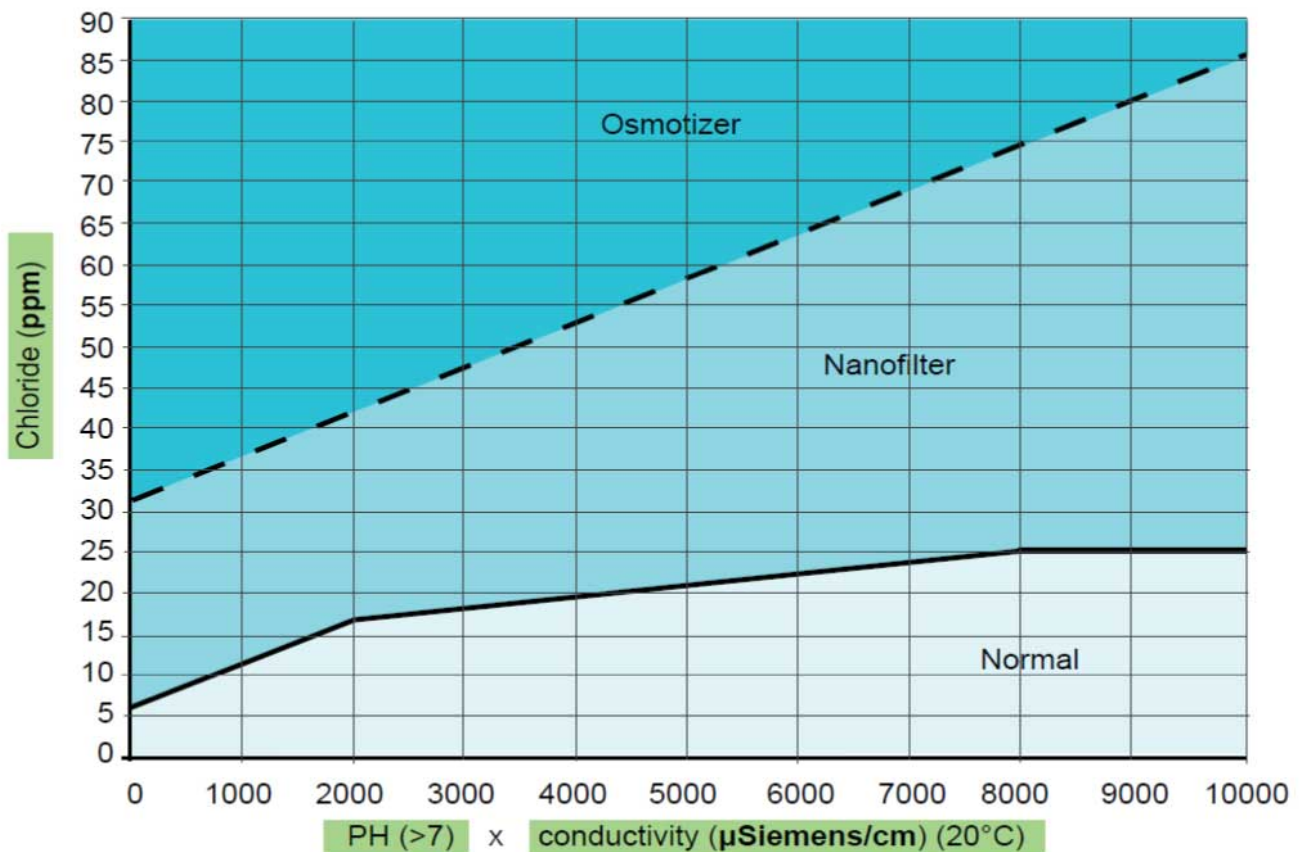
If the available water does not have these hardness characteristics, **install a water softener**.

Therefore, it is possible to request as accessory the Automatic Water Softener with automatic regeneration for installing on the inlet line; it has a Resin Sterilizer kit (also by request).

Chlorine

- The chloride concentration values (Cl - ppm - mg/l) with pH (>7) and Conductivity (µS/cm) must be such as not to harm the steel structures inside the oven.

On the graph below identify the characteristics of the available water and, if necessary, **install at the inlet the appropriate type of filter** indicated in the relevant area of the values.



The required filters are:

- Nanofilter
Called Water Filter, this is an accessory on request.
- Osmotizer
Make sure the water coming out the filter is inside the optimum area (Normal).
These filters also have the function of reducing the water hardness to optimum values (below 5 f°), and therefore also act as a water softener.



NOTE!

Periodical checking according to the filter manufacturer's instructions is important to maintain its efficiency and avoid the risk of corrosion in the appliance.

If water having characteristics outside those specified is used to create humidity inside the oven, there will be the risk corrosion of the compartment and that present inside it.

Carry out regular maintenance of the water softeners and filters to ensure their optimum efficiency.

To avoid damage to the appliance, after every periodical regeneration do a filter cleaning cycle without introducing water in the oven.

The manufacturer declines any liability in case of incorrect maintenance.



IMPORTANT

The use of dosing systems designed to prevent the build-up of lime-scale in pipes (i.e. polyphosphate dosing systems) is prohibited since such systems may impair the performance of the appliance.

E.6 Electrical connection

E.6.1 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 H05 RN-F type cable.
- Install the power cable in a metal or rigid plastic pipe without any sharp parts.

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.
- Install a device (interlocked plug, lockable switch or similar devices) lockable in the open position during maintenance ahead of the appliance.
- Connect the appliance to an efficient earthing system. The earthing conductor must therefore be connected to the terminal marked by the symbol $\oplus$ on the connection terminal board.
- The appliance must also be connected to an equipotential bonding system.
- Include also the appliance into an equipotential system.

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

The equipotential wire must have a section of at least 10 mm².

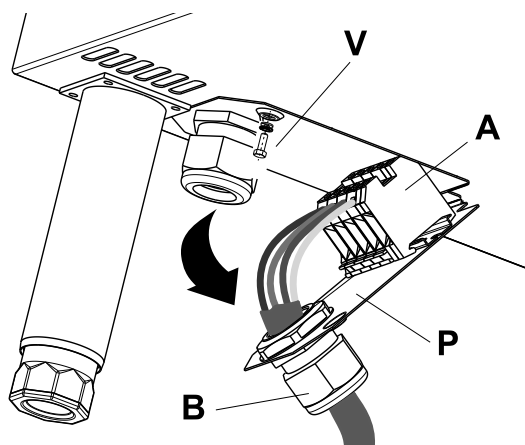
E.6.1.1 Power cable installation

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

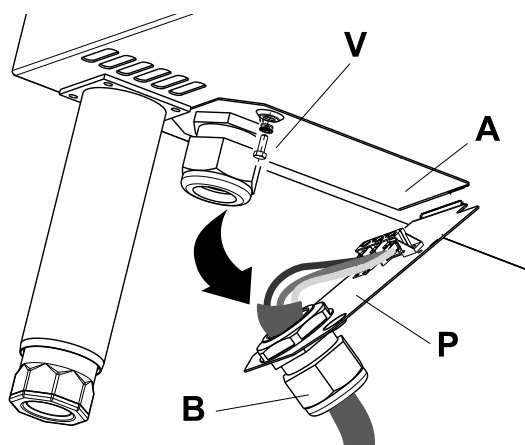
1. Undo the two screws "V" fixing the terminal board panel "P" under neath the appliance on the front left side;
2. Feed the power supply cable through cable clamp inlet "B";
3. Connect the cable to terminal board "A" as shown in the figure below;

4. Fasten with the corresponding cable clamp;
5. Remount the panel "P" and secure with the fixing screws.

Terminal board type 1 – for electrical models



Terminal board type 2 – for gas models



IMPORTANT

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



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.

E.6.2 Safety devices

The appliance is equipped with the following safety devices:

Protection fuse

- It is located behind the control panel (see electrical wiring diagram). To replace:
 1. unscrew the cap;
 2. replace the blown fuse with another of the same rating.
 The correct rating is indicated on the corresponding fuse plate.

Oven chamber safety thermostat

- It is mounted behind the control panel (manual reset type). The safety thermostat shuts off the power supply to the convection heating system.



IMPORTANT

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).
 1. Eliminate first the cause of the fault;
 2. Replace fuse "F1" with another of the same rating;

To replace the fuse:

- open the control panel;
 - unscrew the cap;
 - replace the blown fuse with another of the same rating.
- The correct rating is indicated on the corresponding fuse plate.

3. Reset the thermal cut-out.



NOTE!

Thermal cut resetting must only be done by qualified technicians.

E.7 Gas connection (for Gas models)

E.7.1 General information



CAUTION

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 E.7.4 *Conversion to different type of gas* paragraph.

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.
- **The gas connection fitting is yellow.**
- Before installing, consult the gas company to check the compatibility between the supply capacity and estimated consumption.
- Before connecting the appliance to the gas pipes, remove the plastic protection cap from the gas connection on the appliance.
- Fit a rapid gas shutoff tap in an easily accessible place ahead of the appliance.
- 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 E.7.12 *Before completing the installation operations* paragraph.
- **For UK only:** when the appliance operate with LPG, the addition of an OPSO (Over Pressure Shut-off) valve is recommended upstream of the appliance.

E.7.2 Rated thermal power

Refer to D.1 *Technical data – Gas models* 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.



IMPORTANT

Do not readjust the rated thermal power after this check.

E.7.3 Testing the gas inlet pressure

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;
2. Remove sealed bolt "C" from the pressure point;
3. Connect the pressure gauge "M" pipe;
4. Make sure the pressure reading corresponds with the values shown in the table below:

GAS TYPE	PRESSURE (mbar)		
	Nominal	Minimum	Maximum
G20 natural gas	20	17	25
LPG (G30/G31)	28 – 30/37	20 – 25	35 – 45

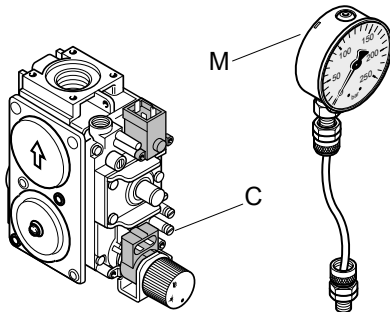
Australia

GAS TYPE	PRESSURE (mbar)		
	Nominal	Minimum	Maximum
Natural gas	1	-	-
LPG	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.

5. Once the inlet pressure has been measured, stop the cooking cycle and close the gas shut-off tap;
6. Disconnect the pressure gauge "M";
7. Retighten sealed bolt "C";



8. Close the appliance.

E.7.4 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.

E.7.5 Testing the primary air on the main burner

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:

1. Slacken screw "A" and adjust aerator "B" to distance "H";
2. Retighten screw "A".

E.7.6 Replacement of main burner injector

To gain access to the main burner injectors, remove the left hand side panel.

1. Slacken screw "A" and undo injector "C";
2. Remove the injector and aerator;
3. Replace injector "C" with the one corresponding to the type of gas supply;

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).

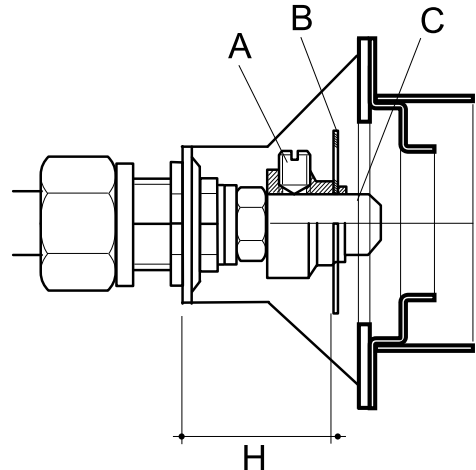


figure A – Burner injector

4. Fit the new injector "C" in aerator "B";
5. Remount the assembly in its original position and tighten down the injector.

E.7.7 Replacement of pilot burner injector

1. Remove ignition electrode "C";
 2. Undo fitting "A" on the pilot line;
 3. Remove injector "B" and replace with the one corresponding to the type of gas supply;
- The injector identification number is stamped on the injector body.

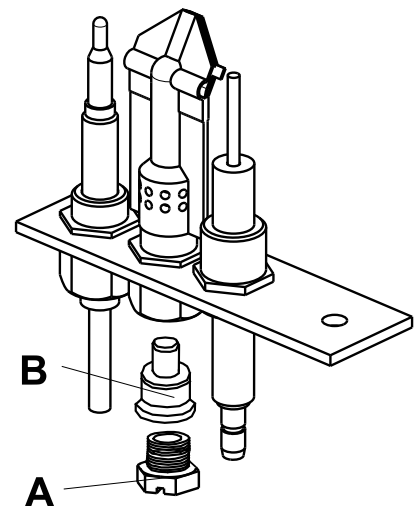


figure B – Pilot burner injector

4. Reconnect the pilot line with fitting "A";
 5. 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.



WARNING

After conversion, refit the oven outer panels.

E.7.8 Injectors And Adjustments / Gas Types

Refer to figure **A** and **B** of the previous paragraph).

Main burner injector See E.7.6 <i>Replacement of main burner injector</i> paragraph.	G20 Natural Gas	2,25	225	3,3	330	2,75	275	3,2	320	4,1	410
	Natural Gas (AUS)	2.60	2.60	3.60	360	3.30	330	4.10	410	4.90	490
	G 30 / G 31 L.P.G.	1,5	(150)	2,15	215	1,75	175	2,1	210	2,55	255
	Propane Gas (AUS)	1.50	150	2.15	215	1.75	175	2.10	210	(2.75)	(275)
Pilot burner injector See E.7.7 <i>Replacement of pilot burner injector</i> paragraph.	G20 ¹	n° 25		n° 25		n° 25		n° 25		n° 25	
	Natural Gas (AUS)	n° 27		n° 27		n° 27		n° 27		n° 27	
	G 30 / G 31 L.P. G. ²	n° 24		n° 24		n° 24		n° 24		n° 24	
	Propane Gas (AUS)	n° 24		n° 24		n° 24		n° 24		n° 24	
Main burner aerator See value in mmH in figure A – Burner injector.	G20 Natural Gas	35		34		34		34		27,5	
	Natural Gas (AUS)	35		34		34		30		24	
	G 30 / G 31 L.P.G.	33		24		31		30		25	
	Propane Gas (AUS)	33		24		31		30		25	
∅ = Diameter (mm) # = Stamp											
Models		6 GN 1/1		10 GN 1/1		10 GN 2/1		20 GN 2/1		20 GN 2/1	
Injector data		∅	#	∅	#	∅	#	∅	#	∅	#

1. One hole
2. Two holes.

E.7.9 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.

E.7.10 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.

E.7.11 Gas exhaust system

E.7.11.1 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:

- identify the "Construction type" of your oven model by referring to D.1 *Technical data – Gas models* paragraphs or the appliance identification plate;
- 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.7.11.2 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.

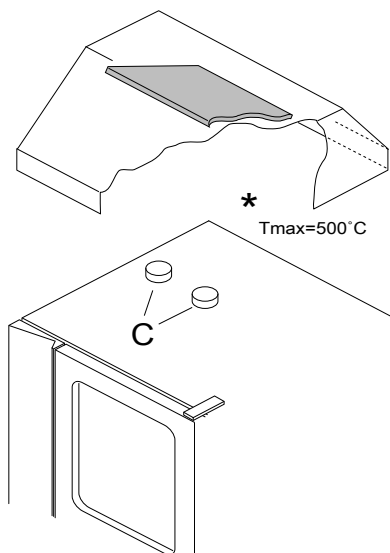
E.7.11.3 Gas exhaust system

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.

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.

- CONSTRUCTION TYPE **A1: SOLUTION 1 (direct discharge under extractor hood without manifold)**

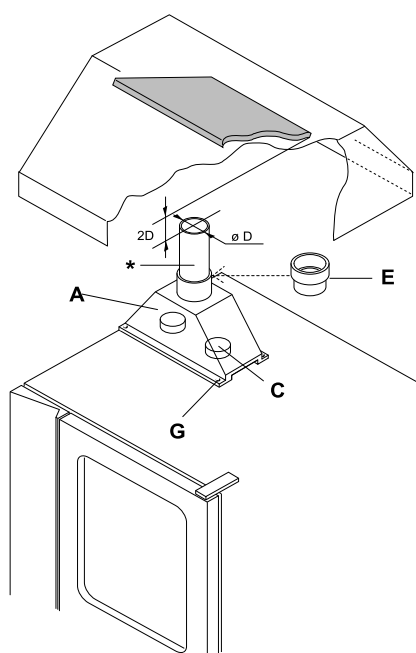


DIRECT EXHAUST UNDER EXTRACTOR HOOD

C = Oven convector gas exhaust outlet

* = The vapours can reach up to 500 °C

- CONSTRUCTION TYPE **A1: SOLUTION 2 (discharge under extractor hood with manifold)**



EXHAUST PIPE WITH MANIFOLD UNDER EXTRACTOR HOOD

A = Manifold – accessory

C = Oven convector gas exhaust outlet

E = Adapter ring for commercial ducting

G = Fixing screws

* = The commercial pipes must withstand up to 350 °C



IMPORTANT

Make sure any extension ducting and the filters inside the extractor hood are made from nonflammable materials since the exhaust gasses generated can reach extremely high temperatures.

- 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.

E.7.12 Before completing the installation operations

Switch on the appliance following the instructions for use

- Use soapy water to check all gas connections for leaks; DO NOT use a naked flame.
- Test the operation of the gas exhaust system;
- Remove the left side panel (where necessary) and check the flame through the corresponding ports to check burner ignition and flame uniformity.
- Explain the operation, routine maintenance and cleaning instructions to the user.



CAUTION

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

F MACHINE DISPOSAL



WARNING

Refer to “*WARNING and Safety Information*”.

F.1 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

F.2 Procedure regarding appliance disposal

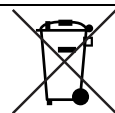
At the end of the product's life-cycle, make sure it is not dispersed in the environment.

Different regulations are in force in the various countries, therefore comply with the provisions of the laws and competent bodies in the country where appliance disposal takes place.

The appliance's parts must be disposed of in a differentiated way, according to their different characteristics (e.g. metals, oils, greases, plastic, rubber, etc.).

Before disposing of the appliance, make sure to carefully check its physical condition, and in particular any parts of the structure that can give or break during dismantling.

Depending on the model, the doors must be removed before dismantling the appliance.



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 dismantling the appliance, any marking, this manual and other documents concerning the appliance must be destroyed.

CE