

02/2016

Mod: AC101

Production code: 922112



Diamond
catering equipment

**6-10-10 2/1GN OVEN SUPPORT, HEATED/AMBIENT - CUPBOARD FOR
FCV/10 - 10 2/1 GN + SHOWER-HEADS**

GB

English

Page 1-6,7



3-13.19

DOC. NO. **5958 643 00**

EDITION 1 0210

INSTALLATION DIAGRAM - INSTALLATIONS DIAGRAMM - SCHEMAS CONCERNANT L'INSTALLATION - SCHEMA DI INSTALLAZIONE - ESQUEMA PARA LA INSTALACION

HEATED CUPBOARD SUPPORT GEHEIZTER UNTERSCHRANK SUPPORT AVEC ARMOIRE CHAUFFANTE BASE ARMADIO RISCALDATO SOPORTE CON ARMARIO CALENTADO

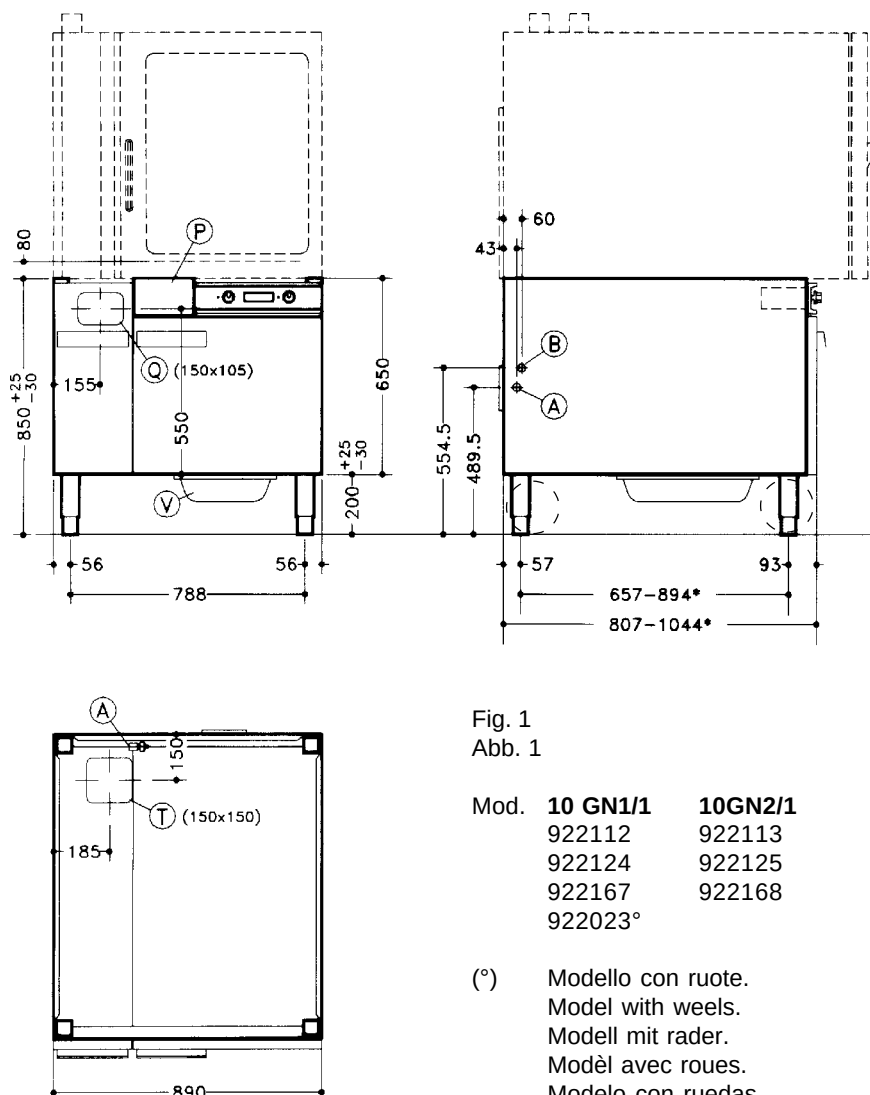


Fig. 1
Abb. 1

Mod.	10 GN1/1	10GN2/1
	922112	922113
	922124	922125
	922167	922168
	922023°	

(°) Modello con ruote.
Model with weels.
Modell mit rader.
Modèl avec roues.
Modelo con ruedas.

GB - IE

A - Water supply connection (0,5 " 5 °F)	Ø3/4"M	ISO 7/1
B - Power supply cable inlet		
Q - Connections access	150x105	
T - Connections access	150x150	
V - Dripping tray		

IT

A - Attacco alim. acqua (0,5 " 5 °F)	Ø3/4"M	ISO 7/1
B - Entrata cavo elettrico		
Q - Area di accesso connessioni	150x105	
T - Area di accesso connessioni	150x150	
V - Vaschetta raccogli condense		

DE - AT

A - Wasseranschluß(0,5 " 5 °fH)	Ø3/4"M	ISO 7/1
B - Netzkabeleingang		
Q - Zugang zu den Ausnschlüssen	150x105	
T - Zugang zu den Ausnschlüssen	150x150	
V - WrasensammelschaleAuffangschale für Kondenswasser		

ES

A - Conexión de agua (0,5 " 5 °F)	Ø3/4"M	ISO 7/1
B - Ingreso cable eléctrico		
Q - Zona de acceso conexiones	150x105	
T - Zona de acceso conexiones	150x150	
V - Cubeta colectora del agua de condensación		

FR - BE

A - Raccord eau (0,5 " 5 °F)	Ø3/4"M	ISO 7/1
B - Entrée câble électrique		
Q - Accès connexions	150x105	
T - Accès connexions	150x150	
V - Récipient eau de condensation		

INSTALLATION DIAGRAM - INSTALLATIONSDIAGRAMM - SCHEMAS CONCERNANT L'INSTALLATION - SCHEMA DI INSTALLAZIONE - ESQUEMA PARA LA INSTALACION

AMBIENT CUPBOARD SUPPORT
NEUTRALER UNTERSCHRANK
SUPPORT AVEC ARMOIRE NEUTRE
BASE ARMADIO NEUTRO
SOPORTE CON ARMARIO NEUTRO

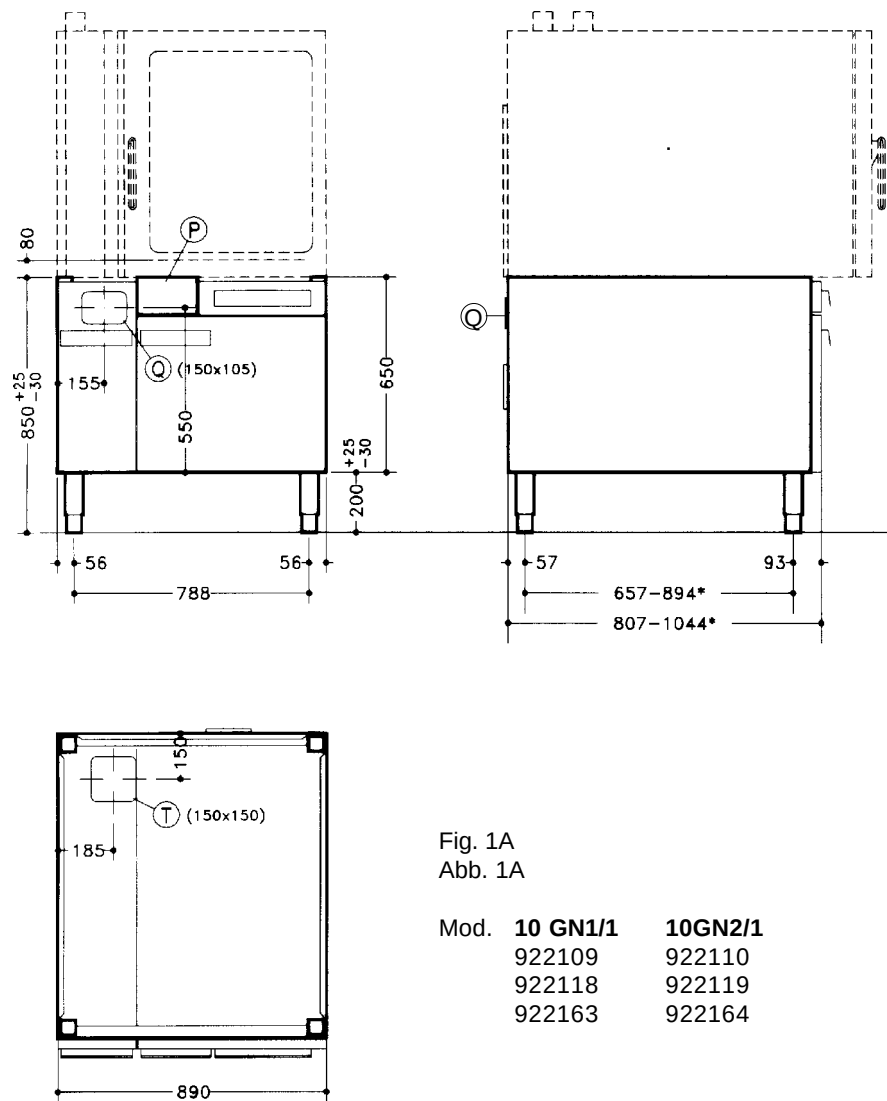


Fig. 1A
Abb. 1A

Mod.	10 GN1/1	10GN2/1
	922109	922110
	922118	922119
	922163	922164

INSTALLATION DIAGRAM - INSTALLATIONSDIAGRAMM - SCHEMAS CONCERNANT L'INSTALLATION - SCHEMA DI INSTALLAZIONE - ESQUEMA PARA LA INSTALACION

SIMPLE SUPPORT
UNTERSCHRANK-HALTERUNG
SUPPORT DE BASE
SUPPORTO BASE
SOPORTE

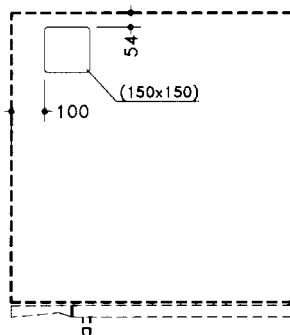
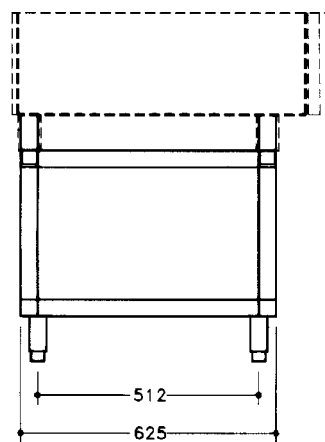
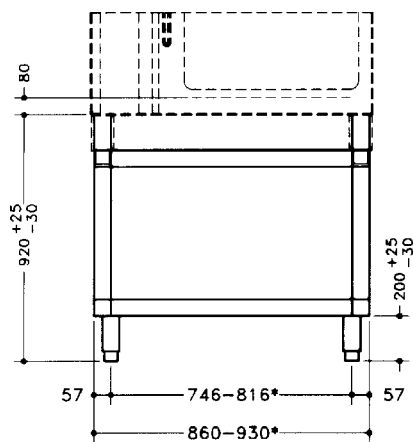


Fig. 1B
Abb. 1B

Mod. **6GN1/1**
922100* 922101

- (*)
- Support used with gas unit equipped with boiler
 - Für Geräte mit Gasboiler.
 - Utilisé pour les appareils avec boiler à gaz
 - Utilizzata per apparecchiature con boiler a gas
 - Utilizado para equipos con boiler a gas

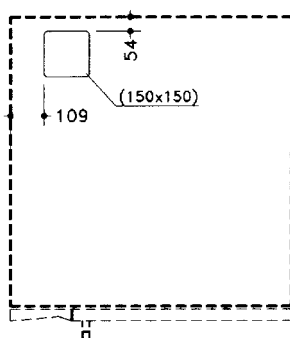
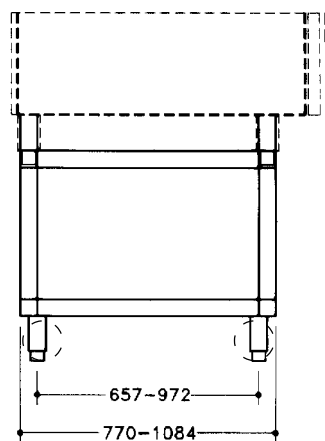
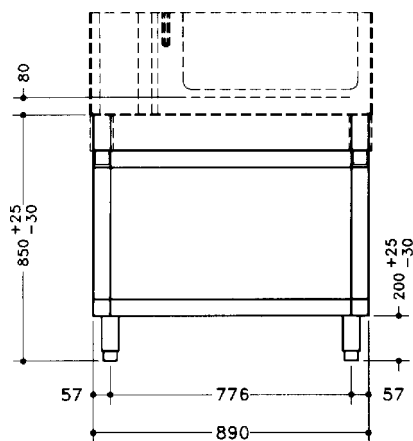


Fig. 1C
Abb. 1C

Mod. **10 GN1/1** **10GN2/1**
922102 922103
922114°

- (°)
- Modello con ruote.
 - Model with weels.
 - Modell mit rader.
 - Modèl avec roues.
 - Modelo con ruedas.

HEATED CUPBOARD SUPPORT
GEHEIZTER UNTERSCHRANK
SUPPORT AVEC ARMOIRE CHAUFFANTE
BASE ARMADIO RISCALDATO
SOPORTE CON ARMARIO CALENTADO

Mod. **10 GN1/1**
*
922112
922124
922167
922023

Mod. **10GN2/1**
*
922113
922125
922168

Mod.

*

N°

EL:

220...230

V

~

50

Hz

2,55

kW

Motor

50

W

IP25



Fig. 2
Abb. 2

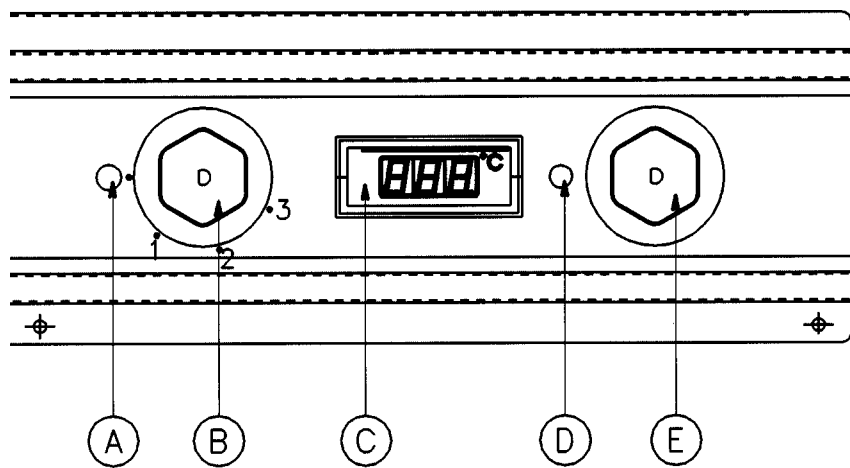


Fig. 3
Abb. 3

GB- IE - Control Panel

See relative paragraph - Control panel operation

DE- AT - Bedienungsblende

Siehe zugehörigen Paragraph - Betriebsfunktionen
Bedienungsblende

FR- BE - Bandeau de commande

Voir paragraphe - Fonctions du bandeau de commande

IT - Pannello comandi

Vedere paragrafo- Funzioni Pannello Comandi

ES - Cuadro de mandos

Véase el párrafo relativo - Funciones del cuadro de mandos

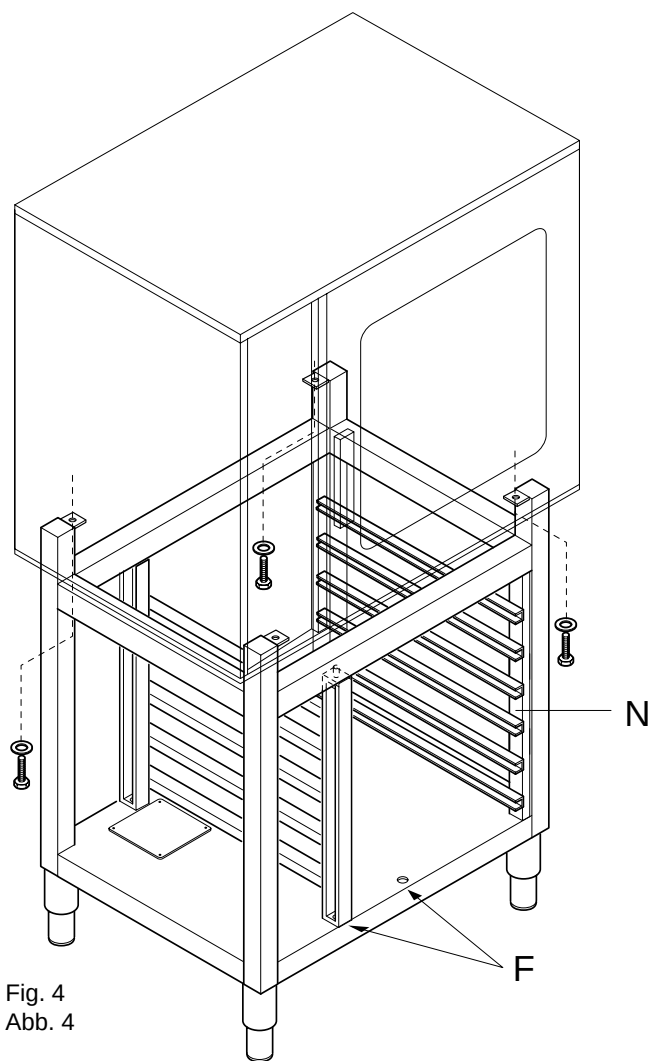


Fig. 4
Abb. 4

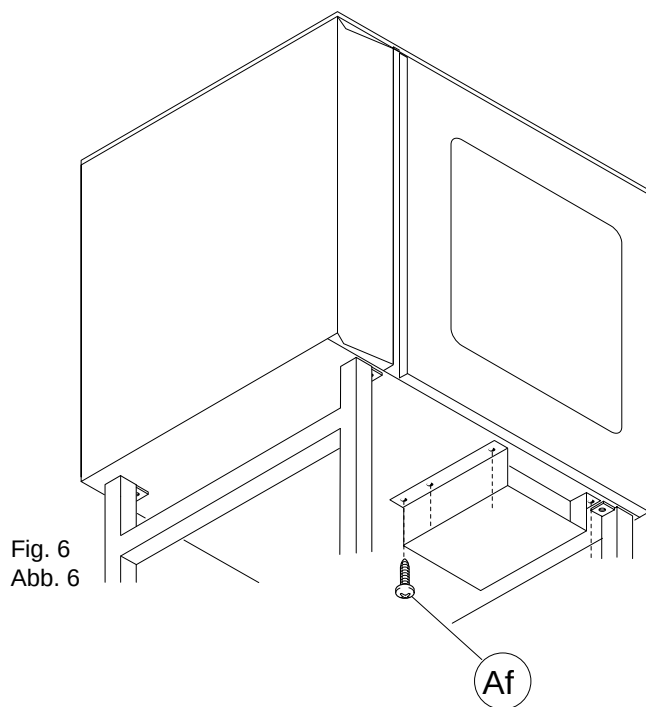


Fig. 6
Abb. 6

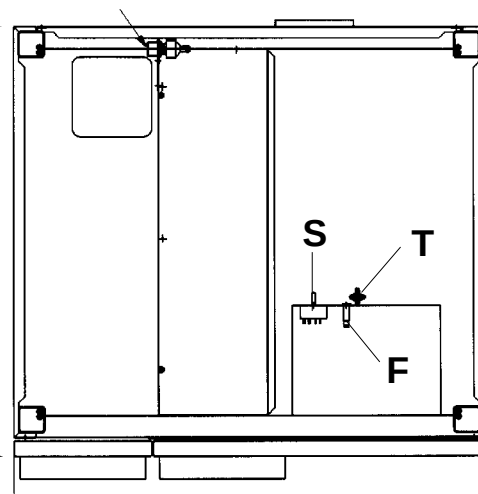


Fig. 7
Abb. 7

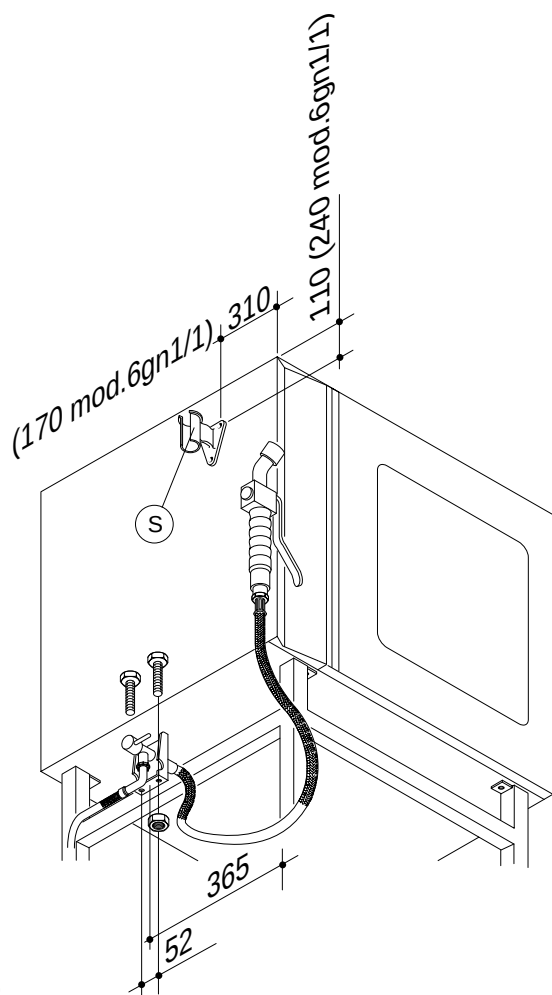


Fig. 5
Abb. 5

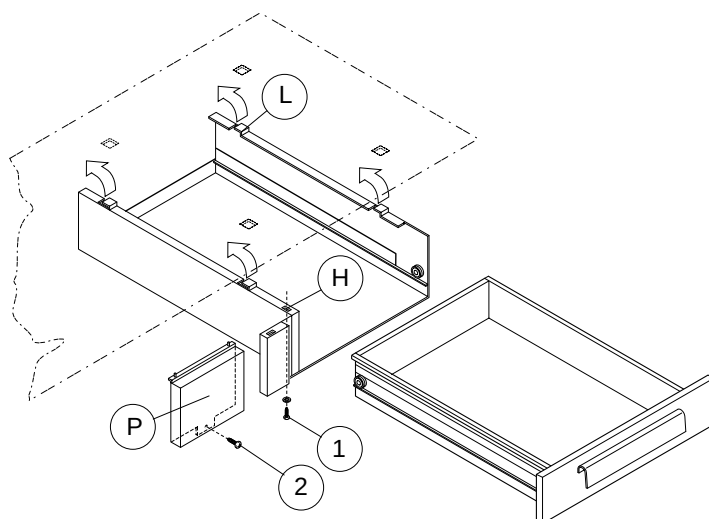


Fig. 8
Abb. 8

FCV 10-10 GN2/1 HEATED/AMBIENT - CUPBOARD OVEN SUPPORT

Models:	10 GN1/1	10 GN2/1
ambient cupboard support	922109	922110
	922118	922119
	922163	922164
heated cupboard support	922112	922113
	922124	922125
	922167	922168
	922023	

INSTRUCTIONS FOR INSTALLATION AND USE (for the United Kingdom)

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I. INSTRUCTIONS FOR INSTALLATION

1. DATAPLATE

The data plate (see fig. 2) is placed externally on the left side panel of the appliance.

2. TECHNICAL DATA

Models:		10 GN1/1	10 GN2/1
ambient cupboard support		922109	922110
		922118	922119
		922163	922164
heated cupboard support		922112	922113
		922124	922125
		922167	922168
		922023°	
External dimensions:			
- width:	mm	890	890
- depth:	mm	807	1044
- height:	mm	850(+25;-30)	850(+25;-30)
Power supply:	V	220...230 ~	220...230~
Frequency:	Hz	50	50
Absorbed electric power:	kW	2,55	2,55
Cable cross section area:	mm ²	3 x 1,5	3 x 1,5

(°) Model with wheels.

Information regarding acoustic emission: the noise emission level of the functional components of these appliances does not exceed 70 dB (A).

3. INSTALLATION

Important! The heated cupboard elements must be installed in accordance with the specific oven range. The manufacturer declines any responsibility if this provision is not observed.

3.1 INSTALLATION PLACE

The simple or cupboard (heated or ambient) oven support units, used for 6-10 GN1 /1 and 10GN2/1 versions, cover the base perimeter of the appliance, therefore:

- **Install the appliance only in adequately ventilated premises.**
- Connect the appliance according to the regulations in force (Gas Safety (Installation and Use) Regulations, 1984; Health and Safety at Work Act, 1974; Codes of Practice BS 6173, 1982; The Building Regulations, 1985; The Building Standards Regulations, 1981).

3.2 POSITIONING (fig. 1, 1A)

- Disassemble the rear panel and control panel (if expected).
- Position the oven on the base support after having previously removed the four feet.
- Before positioning the 10GN2/1 oven on the heated or ambient cupboard support, remove the lower central screw of the right and left side of the oven.
- Before installing the oven on the ambient cupboard, assemble the drawer on the bottom of the appliance as follows:
Insert 4 tongues "L" (fig. 8) for the drawer support into the 4 holes (placed on right hand side) of the oven bottom and fix it into slot "H" (fig.8), by means of a self-tapping screw Ø 4,3 (position "1").
Assemble panel "P" (if the retractable shower-head installation is not expected) by inserting the pins into housing of the the oven bottom and fix it with the self-tapping screw (position "2").
- Fix the oven to the support by screwing M5x14 screws into the corners. Access can be gained from the rear side, the technical compartment placed under the door and the hole of the control panel or drawer (fig. 4).

- Reassemble the disassembled components.
- The left side surface of the appliance must have a 50 cm distance from the other surfaces to carry out maintenance operations; the rear side and the right one must have a 5 cm distance from the other surfaces.
- The appliance is not suitable for built-in installation.

WARNINGS

- For the overall dimensions and the dimensions necessary for the connection, see technical data and figures on the first pages of this instruction manual.
- Position the appliance and adjust the height of the work top by screwing or unscrewing the adjustable feet, if necessary.
- Remove the protective film from the external panels of the appliance. Should this not happen, use an appropriate diluent.
- The installation and maintenance (gas, electric current) must only be carried out by the supply body or an authorized installer.

3.3 OVEN ACCESSORIES

3.3.1 Oven supports (figs. 1B - 1C) (accessory)

Mod. 6GN1/1 (electric and gas)	922101	922100*
Mod. 10GN1/1 (electric and gas)	922102	922114°
Mod. 10GN2/1 (electric and gas)	922103	

(*) only for gas models equipped with boiler

(°) Model with wheels.

The oven support has already been assembled in order to be joined to the appliance. Therefore, disassemble the four existing feet from the oven and replace them with the support.

Position the unit and adjust the height of the loading top of the oven, if expected, by screwing or unscrewing the adjustable feet.

3.3.2 Runner supports for grids (fig. 4) (accessory)

Mod. 6GN1/1 (electric and gas)	922105
Mod. 10GN1/1 (electric and gas)	922106
Mod. 10GN2/1 (electric and gas)	922107

Assemble the grid supports "N" in the desired position. Place the fixing pins "F" on the upper and lower holes drilled on the bottom of the unit.

3.3.3 Wall showerhead (fig. 5) (accessory)

This accessory with code 922171 is suitable on all mentioned oven models, it can be installed as shown in fig. 5.

- Drill 3 holes $\varnothing 3$ on the left side panel of the oven by using, as point of reference, the support of the showerhead "S" (which must be fixed with 3 self-tapping screws 3,5x13 by respecting the center distance).
- Drill 2 holes $\varnothing 6$ on the stud to fix the cock, by respecting the center distance.

3.3.4 Concealed showerhead (fig. 6) (accessory)

This accessory with code 922170 is suitable on all mentioned oven models, it must be installed on the bottom of the oven in correspondence to the 3,5 mm holes drilled before, which permit the fixing with self-tapping screws "Af" (4.2x13) (fig. 6).

It is to be positioned:

- On the technical compartment by disassembling the small panel "T" (figs. 1-1A) when positioned into a cupboard unit for 10GN1/1 and 10GN2/1 models. The access can be gained by removing the drawer or control panel from the right side and from the technical compartment for the left side. It is suggested to assemble the kit before installing the oven on the cupboard support.
- On the bottom of the appliance on the right side of 6GN1/1 models.
- The showerhead kit must be connected to the water power supply with the flexible pipe supplied.

Note:

- The accessory can be assembled on all oven units even if they are assembled on the table.

4. ELECTRIC CONNECTION

- **The connection to the supply mains must be carried out according to the standards in force.**
- Before carrying out the electric connection make sure the voltage and frequency on the data plate correspond with that of the power supply.
- The electric connection is to be carried out according to the enclosed electric diagram or as shown in the data plate placed near the connection terminal board.
- The appliance is to be connected to the power supply in a permanent way. The connection must be carried out with a H05 RN-F type cable. A multipolar switch must be placed between the appliance and the mains, with a contact opening distance of 3 mm and an appropriate capacity (for ex. magnetothermic switch).
This switch must be installed in the building's permanent electrical system and near the appliance.
The power supply cable must be installed in a metal or rigid plastic pipe. Should the connection be carried out through an existing wire, the installation pipe must not be placed inside the appliance. Furthermore, be careful there are no burrs on the pipe.
- The appliance is to be connected to an earth outlet. For this purpose, there is a screw marked G near the connection terminal board to which the earth wire is to be connected. The appliance must be included in an equipotential system.
This connection is carried out with a setscrew marked E placed under the appliance. The equipotential wire must have a 10 mm² section.

4.1 INSTALLATION OF THE POWER SUPPLY CABLE

Place a three-pin plug fitted for the load of the appliance to the end of the power supply cable or connect it to a cutoff device.

The manufacturer declines any responsibility if the accident prevention standards are not observed.

5. CONNECTION TO THE WATER SYSTEM (fig. 1)

Connect the water inlet pipe "A" to the distribution network by means of a mechanical filter and cutoff cock. Before connecting the filter, let a certain quantity of water flow in order to drain the pipe from any ferrous slags.

- The water inlet for the humidification must be supplied with drinking water and a pressure value between 150 " 250 kPa (1,5"2,5 bar).

5.1 CONDENSATE DRAINAGE SYSTEM (fig. 1)

The drainage of the heated chamber must flow into a dripping tray "V" (fig. 1) which must be periodically emptied.

6. START UP SYSTEM

Before starting the appliance, connect the main switch of the electric system and open the water cutoff cock by following the instructions for use at par. 3.

7. SAFETY DEVICES

The appliance is equipped with the following safety devices:

7.1 Safety thermostat for heated chamber (fig. 7)

It intervenes by disconnecting the heating with manual reset. Access can be gained by removing the box with control panel so as to reset the thermostat push button "T" placed externally on the heated chamber.

7.2 The appliance is equipped with **one fuse "F"** (fig. 7) (5AF, rapid action with an interruption power level of 35A) protecting the auxiliary circuit, see electrical diagram. It is placed behind the control panel. To replace it, unscrew the locating cap and replace the damaged component with one that has the same rating; this value is indicated on the data plate located near the fuse.

8. CHECKING THE OPERATION

- Turn ON the appliance following the instructions for use.
- Instruct the user on the operation and servicing of the appliance informing him to observe the warnings for a correct use.

9. SERVICING

The components which may require normal servicing can be accessed by opening the control panel and the rear panel.

10. PROBLEMS AND SOLUTIONS

Malfunctions may occur also during the normal operation of the appliance.

- **The heating of the heated chamber does not ignite or is ineffective.**
Causes:
 - Temperature limit switch of the heated chamber has intervened.
 - Resistance is damaged.
 - Relay coil relative the damaged elements is damaged.
- Thermostatic probe is damaged.
- Thermostat is damaged.

- Thermoregulator is damaged.
- Fuse F has intervened, see electrical diagram.
- **The humidification is ineffective.**
Causes:
 - Resistance is damaged.
 - Energy regulator is damaged or must be adjusted , by turning the spindle "S" (fig.7).
 - Lack of water.
 - Water inlet solenoid valve is damaged.
- **The adjusting thermostat of the heated chamber is faulty.**
Causes:
 - The thermoregulator is faulty.
 - The chamber temperature probe is dirty, faulty or has been interrupted.

11. REPLACEMENT OF COMPONENTS

(only to be carried out by an authorized installer)

By removing the left side panel of the appliance, access can be gained to the following components:

- Water solenoid valve with flow regulator.
- Power supply terminal board.

By removing the rear panel of the appliance access can be gained to the ventilator fan of the heated chamber.

The following components are placed inside the control panel:

- Energy regulator.
- Digital thermoregulator.
- Thermostat for chamber temperature setting.
- Fuse
- Relay
- Selector
- Transformer

II. INSTRUCTIONS FOR USE

The appliance is intended for industrial use only and must be operated by skilled personnel.

1. INSTRUCTIONS FOR THE USER

WARNINGS:

- Carefully read this instruction manual as it provides important instructions regarding the installation, use and maintenance safety.
- Keep this manual for further consultation by other operators.
- The installation of the appliance must be carried out by professionally qualified personnel.
- Only contact the technical service centre authorized by the manufacturer for repairs and ask for original spare parts. Failure to comply with the above instructions may jeopardise the safety of the appliance.

2. NOTES FOR THE USE

Introduction

This appliance is also used as an oven support and must exclusively be used for the purpose for which it has been made; that is to say for heating cooked food or keeping it warm. Any other use is to be considered improper.

The heated chamber permits operating temperatures between

the following values:

- 30 " 80 °C for the heating or leavening phase of food with or without humidifying the chamber and checked by thermostat "E" with 9 use settings shown in the thermoregulator "C" (fig. 3);
- greater than 65°C (value preset on the thermoregulator) for the food preserving phase.
- **Avoid seasoning dishes while they are in the heated chamber especially when using moisture cycles.**

3. START UP SYSTEM (fig. 3)

Introduction

Before starting the appliance, switch on the power at the mains and open the water cutoff cock.

3.1 CONTROL PANEL DESCRIPTION (fig. 3)

A - Indicator lamp shows that the appliance is live.

B - Selector for humidifying and heating phases.

C - Digital thermoregulator.

D - Indicator lamp shows that the heating is on.

E - Thermostat for adjusting the chamber temperature

3.2 START UP SYSTEM (fig. 3)

Selector "B" has the following settings:



"1", heating (30 " 80°C) of the chamber with thermostat and stabilized humidification.



"2", heating (30 " 80°C) of the chamber with thermostat.



"3", temperature maintenance above 65°C (with loaded chamber).

4 DIFFERENT TYPES OF HEATING

- Check that the water cutoff cock is open.
- The appliance must be live; the green led "A" lights on by rotating knob "B" on a setting different from "0". The ventilator fan is activated.

4.1 "HEATING WITH HUMIDIFYING" CYCLE ON "1" SETTING (fig. 3)

- Rotate knob "B" on "1" setting:
 - The segments of display "C" flash for a few seconds (lamp test) and represent the temperature state inside the heated chamber until reaching the setting value (indicator "D" lights OFF).
- Rotate knob "E" on the temperature value between 30 " 80°C, by choosing one of the 9 reference numbers of the knob.

4.2 "DRY HEATING" CYCLE ON "2" SETTING (fig. 3)

Follow the above instructions leaving selector knob "B" on "2" setting.

4.3 "MAINTENANCE" CYCLE ON "3" SETTING (fig. 3)

Rotate knob "B" on "3" setting to obtain the "maintenance" cycle at a temperature above 65°C (fully loaded).

4.4 EXTINCTION

- Rotate knob "B" on "0" setting.
- Close the water cutoff cock.
- Disconnect the automatic switch placed upstream from the appliance.

5. EXTINCTION IN CASE OF BREAKDOWN

In case of breakdown, disconnect the appliance:

- Switch off the power at the mains placed upstream from the appliance and close the cutoff cock.
- Contact the authorized after sales service centre which has trained personnel.

6. CLEANING AND SERVICING

Before carrying out any service operations, disconnect the power at the mains.

- At the end of the day, clean the heated chamber, the units of the grids support and the intake wall using suitable products and following the manufacturer's instructions.
- Clean the stainless steel surfaces with soapy lukewarm water, rinse thoroughly and dry carefully. Do not use detergents containing abrasive substances.

Completely dry the surfaces of the heated chamber with open door (knob "B" on "2" setting and knob "E" on "9" setting). It is recommended to remove with care any food residue from the surfaces.

Periodically empty the dripping tray "V" (fig. 1) by removing it from the runners placed on the bottom of the appliance.

7 WARNINGS

- Do not wash the appliance with water jets.
- Do not use products containing chlorine (bleach, hydrochloric acid, etc.) even if diluted, to clean stainless steel surfaces.
- Do not use corrosive substances (i.e.: muriatic acid) to clean the floor under the appliance.