

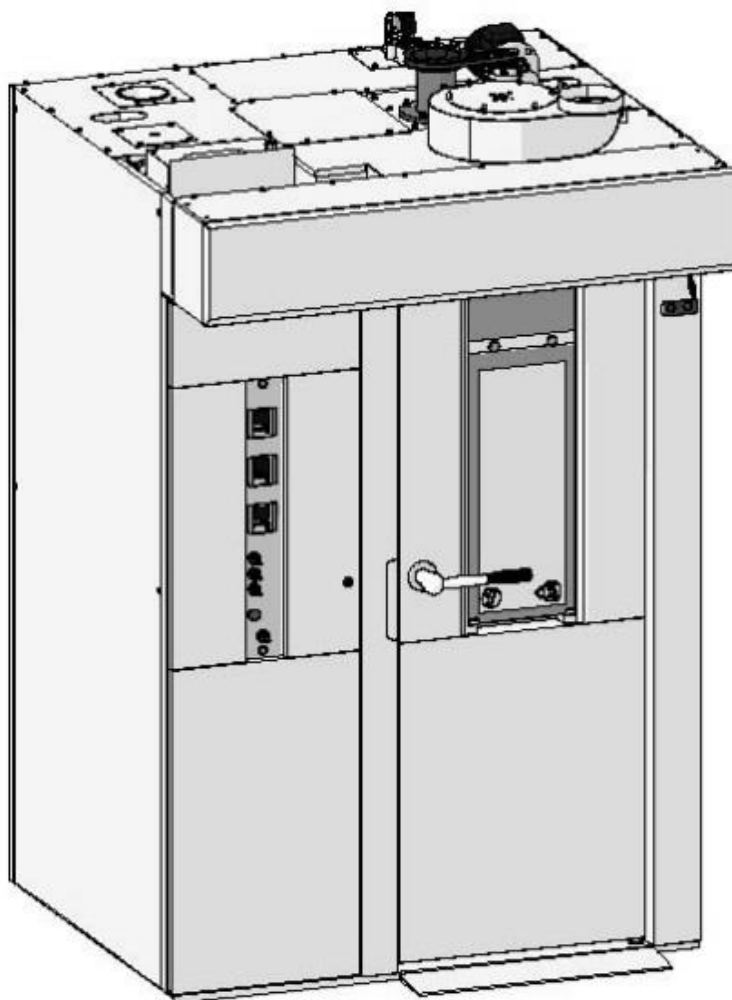
07/2018

# **Mod: FRM/5E-F**

**Production code: ROTOR WIND 5E-F**



**Diamond**  
catering equipment



# ROTOR WIND 4EF-5EF

Manual for installation, use and maintenance

# INDEX

|                                                                                                                                                                                                                         |           |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>1. PRESENTATION</b>                                                                                                                                                                                                  | <b>5</b>  |
| 1.1. Use of Symbols                                                                                                                                                                                                     | 5         |
| <b>2. TECHNICAL SPECIFICATIONS</b>                                                                                                                                                                                      | <b>7</b>  |
| 2.1. Identifying the product                                                                                                                                                                                            | 7         |
| 2.2. Conformity to European Directives                                                                                                                                                                                  | 7         |
| 2.3. Intended use                                                                                                                                                                                                       | 7         |
| 2.4. Technical specifications                                                                                                                                                                                           | 8         |
| <b>3. INSTALLATION</b>                                                                                                                                                                                                  | <b>9</b>  |
| 3.1. Checking upon delivery                                                                                                                                                                                             | 9         |
| 3.2. Choosing a place for installation                                                                                                                                                                                  | 10        |
| 3.3. Moving the unit                                                                                                                                                                                                    | 13        |
| 3.4. Electrical connection                                                                                                                                                                                              | 14        |
| 3.5. Connecting the gas (only for gas oven)                                                                                                                                                                             | 15        |
| 3.6. Humidifier feeding                                                                                                                                                                                                 | 16        |
| 3.7. Emissions from cooking appliances                                                                                                                                                                                  | 16        |
| 3.8. Exhaust produced by combustion (only for gas oven)                                                                                                                                                                 | 16        |
| 3.9. Humidifier drain                                                                                                                                                                                                   | 18        |
| 3.10. Checking before starting work                                                                                                                                                                                     | 18        |
| <b>4. FUNCTION (ELECTROMECHANICAL)</b>                                                                                                                                                                                  | <b>19</b> |
| 4.1. Control Panel                                                                                                                                                                                                      | 19        |
| 4.1.1. Thermoregulator setting                                                                                                       | 20        |
| 4.1.2. Cooking  / humidification timer setting  | 21        |
| 4.1.3. Oven light selector switch                                                                                                    | 22        |
| 4.1.4. Vapor exhaust selector                                                                                                        | 22        |
| 4.1.5. Vapour exhaust valve control                                                                                                                                                                                     | 22        |
| 4.1.6. Rack rotation selector                                                                                                        | 22        |
| 4.1.7. Heater warning light                                                                                                          | 22        |
| 4.1.8. ON-OFF selector OFF / ON                                                                                                                                                                                         | 22        |
| 4.2. Alarms                                                                                                                                                                                                             | 23        |
| 4.2.1. Temperature probe fault alarm                                                                                                                                                                                    | 23        |
| 4.2.2. Maximum detectable temperature exceeded alarm                                                                                                                                                                    | 23        |
| <b>5. USE (ELECTROMECHANICAL)</b>                                                                                                                                                                                       | <b>24</b> |
| 5.1. Preparation for use                                                                                                                                                                                                | 24        |
| 5.2. Startup                                                                                                                                                                                                            | 24        |
| 5.3. Placing the rack                                                                                                                                                                                                   | 24        |
| 5.4. Removing the rack                                                                                                                                                                                                  | 25        |
| 5.5. General guidelines for best results                                                                                                                                                                                | 25        |
| 5.6. Turning off the equipment                                                                                                                                                                                          | 26        |

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|           |                                                                  |           |
|-----------|------------------------------------------------------------------|-----------|
| 5.7.      | Cleaning .....                                                   | 26        |
| <b>6.</b> | <b>CLEANING .....</b>                                            | <b>27</b> |
| 6.1.      | Cleaning the exposed parts .....                                 | 27        |
| 6.2.      | Cleaning the oven's cooking chamber .....                        | 27        |
| <b>7.</b> | <b>MAINTENANCE .....</b>                                         | <b>29</b> |
| 7.1.      | Changing the halogen lamp .....                                  | 29        |
| 7.2.      | Replacement of the transmission belt .....                       | 30        |
| 7.3.      | Weekly maintenance.....                                          | 31        |
| 7.4.      | Six-months maintenance.....                                      | 31        |
| 7.4.1.    | <i>Cleaning the impeller and scroll of steam extractor .....</i> | <i>32</i> |
| 7.4.2.    | <i>Check rack motion unit.....</i>                               | <i>32</i> |
| 7.4.3.    | <i>Check the hydraulic system .....</i>                          | <i>33</i> |
| 7.4.4.    | <i>Clean the door gaskets .....</i>                              | <i>35</i> |
| 7.5.      | Motor rotation checks.....                                       | 36        |
| 7.6.      | Check baking timer .....                                         | 36        |
| 7.7.      | Check thermostatisation .....                                    | 37        |
| 7.8.      | Check Safety thermostat.....                                     | 37        |
| 7.9.      | Check door safety .....                                          | 38        |
| 7.10.     | Rack removal .....                                               | 38        |
| 7.11.     | Air flow regulation 3GL-4GL-5GL .....                            | 39        |
| 7.12.     | Wiring diagram .....                                             | 41        |
| <b>8.</b> | <b>DECOMMISSIONING AND DEMOLITION .....</b>                      | <b>42</b> |

## TECHNICAL ANNEXES

- A. Technical Specifications
- B. Connections
- C. Wiring diagrams
- D. Exploded views

# 1. PRESENTATION

This manual refers to the following Rotor Wind cooking unit models:

|       |       |       |
|-------|-------|-------|
| - 3E  | - 4EL | - 5EL |
| - --- | - 4EF | - 5EF |
| - 3GL | - 4GL | - 5GL |
| - 3GF | - 4GF | - 5GF |

The manufacturer would like to thank you for the preference expressed in your purchasing this product. We can confidently assure you that it is a good choice. Our company has been committed to the manufacture of quality products for many years. We do not believe in making compromises and use the best possible materials.

## 1.1. Use of Symbols

 The paragraphs marked with this symbol contain indications essential to safety. They must all be read both by installers, the end user and any employees that use the oven. The Manufacturer does not assume any responsibility for damage or injury incurred as a result of ignoring the safety criteria outlined in these paragraphs.

 This symbol applied to various points on the oven, serves to warn the user of danger: “CAUTION, HOT SURFACES!”.

 Risk of burns: While handling hot racks and trays, use protective gloves. Also open and close oven door with protective gloves. The glass door is provided with a well visible sign making this procedure mandatory.

 This symbol, applied to various points on the oven, serves to warn the user of the presence of a non-insulated “high voltage hazard” inside the oven’s casing, where there is enough power to constitute a fire risk or to electrocute a person.

## **We recommend:**

 This manual consists of several chapters. They must be read in their entirety by both installers and service personnel as well as by the end user, to make sure that the equipment is **used safely** and to get the best results from the product.

 It is recommended that this installation, instruction and service manual be kept in close proximity to the equipment so that it can be easily and quickly consulted. The manual must accompany the equipment if it is resold, as it cannot be considered complete and safe without it.

Take note of the code and the manual version number shown on the back cover. In the event that this copy is lost or destroyed, you can order another copy using the above details.

**The technical annexes** contain features related to the specific oven model and all values which may be necessary for the selection, installation and use. This chapter should be used as a point of reference to check that its intended use is in line with the way the machine has been designed to operate and ensure that information concerning the precise value of a given measurement or tolerance of the equipment is available whenever necessary.

This chapter also provides a description of the electrical equipment that comes with the machine, an exploded view of equipment and a list of spare parts, to facilitate ordering and replacing any damaged parts.

 The Manufacturer reserves the right to update production and instruction manuals without having to update the previous production and instruction manuals, if not under exceptional circumstances.

## 2. TECHNICAL SPECIFICATIONS

### 2.1. Identifying the product

This manual refers to the following Rotor Wind cooking units, models:

|       |       |       |
|-------|-------|-------|
| - 3E  | - 4EL | - 5EL |
| - --- | - 4EF | - 5EF |
| - 3GL | - 4GL | - 5GL |
| - 3GF | - 4GF | - 5GF |

### 2.2. Conformity to European Directives

The Rotor Wind cooking units, bear the following obligatory marking:

**CE** Guaranteeing their conformity to the following European directives

2014/30/CE electromagnetic compatibility directive;

2014/35/CE low current directive;

2006/42/CE machines directive;

(UE) 2016/426 (GAR) Gas Regulation;

1935/2004/CE Regulation for Equipment intended to come into Contact with Foodstuffs.

### 2.3. Intended use

The rotative convection oven has been designed to be used in the bakery and pasta industry and workshops to bake compounds made with flour of wheat and/or other cereals, water and other additives for human nutrition.



**Compounds used for baking should not cause or release explosive and/or flammable mixtures.**

No other use of the oven is allowed unless for its original application. Any other use must be approved in writing by the manufacturer. The manufacturer waives any and all liabilities for damages caused by improper and unskilled use, such as:

- Use of the oven for baking non-food products
- Improper use of the machine by untrained staff
- Unauthorized modifications or interventions
- Use of non original spare parts or not fitting the model
- Failure to respect instructions (also in part).
- Lack of maintenance

Normal use operations are opening and closing the doors, loading and unloading the products on the tray trolley, inserting and extracting the tray trolley in the cooking chamber and turning on, adjusting, shutting down and cleaning the equipment.

### **2.4. Technical specifications**

To locate information plate see Annex B.

For technical specifications refer to the following technical annexes at the end of this manual:

- A. Technical Specifications
- B. Connections
- C. Wiring diagrams
- D. Exploded views



### 3. INSTALLATION

 **ATTENTION!** These installation instructions are for the exclusive use of personnel qualified in the installation and maintenance of electrical and gas equipment. Installation by unqualified persons could cause damage to the oven, to people, animals or property.

In addition, where modifications or adaptations need to be made to the electrical systems in the building where the machine will be installed, whoever carries out such modifications must certify that the work has been undertaken according to current regulations in the country where it is installed.

 **The machine as supplied must not be stacked on other ovens or goods unless a special support and/or shelter has been installed in order to avoid any deformation.**

Temperature in the storage area should range from -5°C and +60°C.

Humidity caused by weather conditions should in no case generate condensation.

The machine and its parts should never been exposed to the bad weather conditions.

#### 3.1. Checking upon delivery

Unless otherwise agreed, the products are carefully bubble wrapped in a robust wooden structure to protect against knocks and humidity during transport, and are delivered to the carrier in the best condition.

We recommend, however, that you check the packaging on arrival for any signs of damage. If there is damage, have it noted on the receipt which must be signed by the driver.

Once the equipment has been unpacked, check that it has not suffered damage. Also check that all the disassembled parts are present.

The components that cannot be pre/installed are stocked in the cooking chamber. The table below lists the above mentioned components:

- Vapour extractor
- Flue cover
- Rack inlet chute
- Instruction manual
- Pair of gloves for putting the product into the oven

- Suction hood
- Water inlet unit
- For GAS ovens:
  - Gas ramp;
  - Burner instruction manual (burner supplier).

In the event of damage to the equipment and/or missing parts, bear in mind that the carrier can only accept claims within 15 days of delivery and that the manufacturer cannot be held responsible for damage incurred to its products during their delivery. We are however, available to assist you in presenting your claim.

 **In the event of damage do not try to use the equipment and consult with professionally qualified personnel.**

### 3.2. Choosing a place for installation

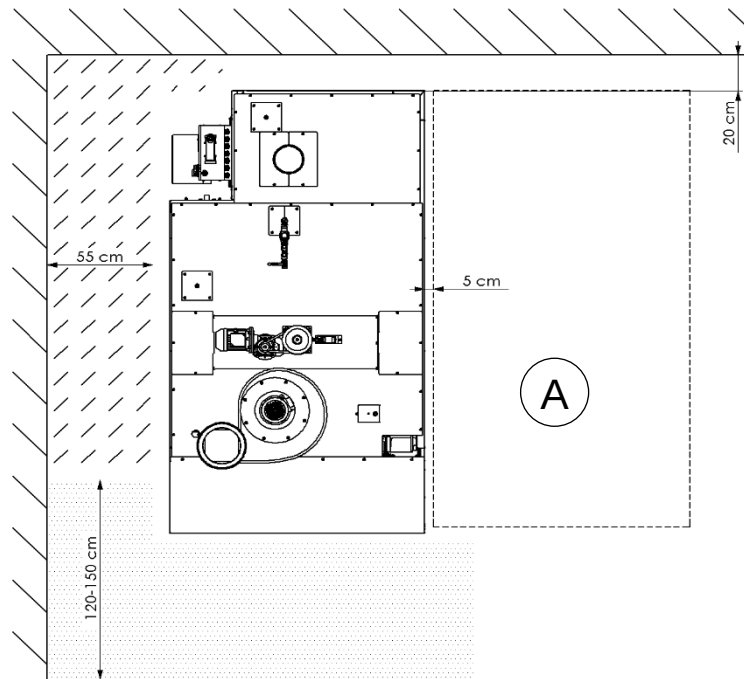
The appliance's effective, safe and long lasting operation also depends on the position in which it is installed. For this reason, it is advisable to carefully consider where to install the equipment before it is delivered. The instructions given by the manufacturer for a correct installation do not include the qualification of the oven installation area and/or nearby areas. This is the reason why it is recommended to consult a professional technician in order to comply with the local laws and/or regulations in force. Installation areas must be provided with openings large enough to allow the passage of the bulkiest parts of the machine (see the technical specs and data).

Install the appliance in a dry and easily accessible place both to facilitate its use and to carry out cleaning and maintenance.

Once defined the oven positioning, the base (floor) must be smooth, flat, heat resistant and leveled to the surrounding area. It must also be suitable to support the weight of the machine.

It is important to preserve a free surface area of at least 55cms. all around the oven to allow burner interventions and installation of the panelling.

Other machines, if any (A).



Whilst in operation, the cooking equipment produces vapor and cooking smells that compromise the integrity of a healthy working environment.

For the vapours discharge see paragraph 3.7.

For the exhaust produced by combustion (only for combustion ovens) see 3.8.

 A check must be made to ensure that the temperature and relative humidity never exceed the maximum and minimum values indicated in the specifications (see Annex A) even when the oven itself or other ovens in the room are functioning.

Exceeding the temperature or the maximum relative humidity values can easily and unexpectedly damage electrical equipment creating hazardous situations.

 **The manufacturer cannot answer for damage caused by ignoring these abovementioned norms regarding the equipment's proper installation.**

### ***3.2.1. Location specifications for the installation of gas ovens***

 **It is the installer's responsibility to check that the gas system of the room in which the oven will be installed is working properly and that the ventilation and aeration conduits of this room function as required for the total nominal heat input.**



**The Manufacturer cannot answer for damage caused by failure to observe the norms in force for the installation of gas equipment.**

During the installation, care must be taken to avoid obstructing the cooling vents and the air intakes for combustion air built into the oven.

Premises must be permanently ventilated in order to maintain the appropriate inlet of combustive and ventilation air in compliance with the safety regulations applied to thermal systems.

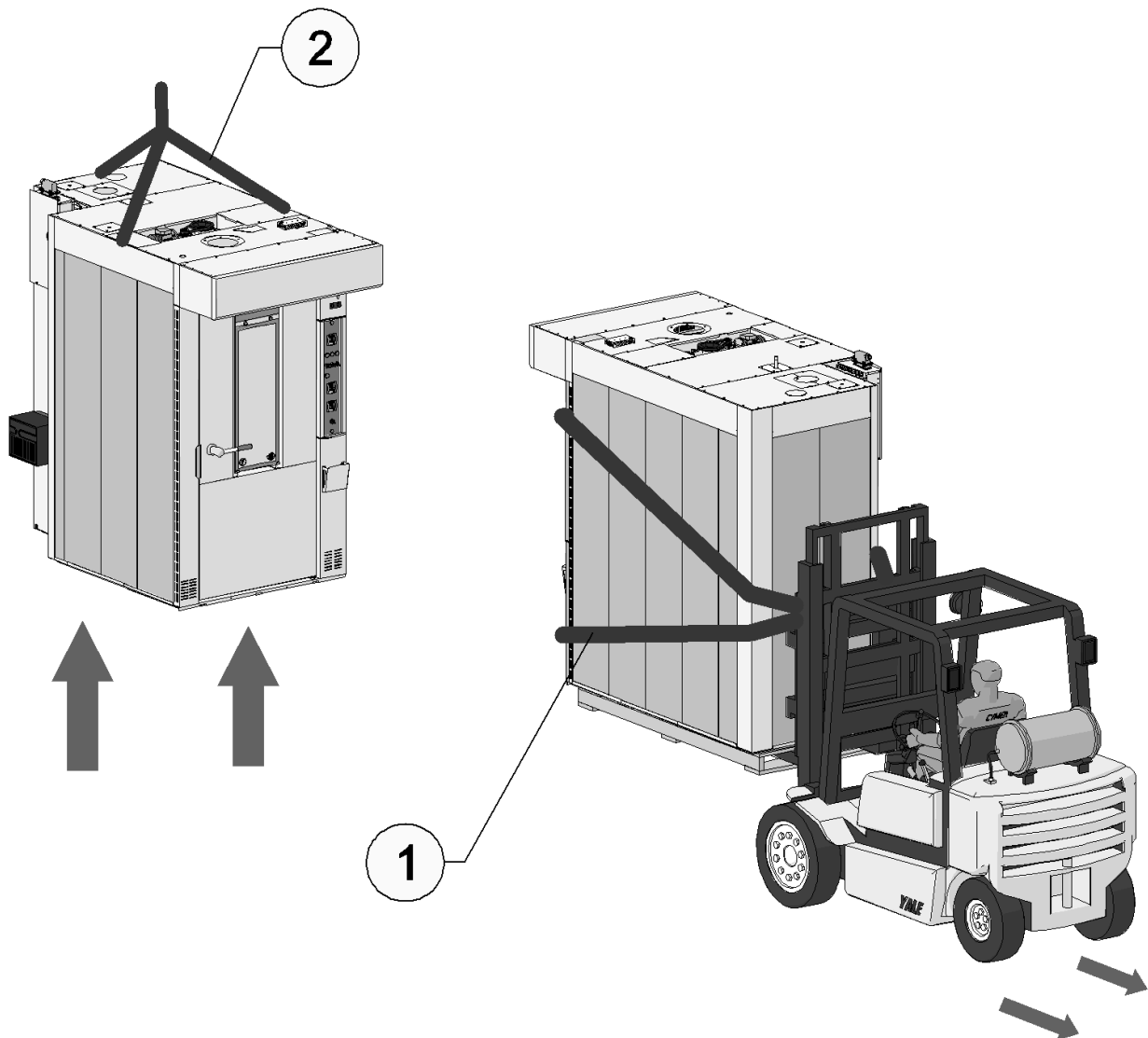


To get a clear idea of the specifications required for the housing location, refer to the norms in force in the country where the installation is being carried out, in particular those prescribed for this type of oven.

### 3.3. Moving the unit

Handling, loading and unloading from the truck should be carried out with a fork-lift (Pos.1) or with rope/chain elevator that can bear the machine weight (Pos.2).

When handling the machine with the fork lift, make sure it is secured to the fork lift with strong ropes fixed in the appropriate clamps.



**⚠ In all situations, to avoid unpredictable movement, be aware of the equipment's centre of gravity.**

**⚠ Take care that children do not play with the packaging materials (e.g., plastic sheeting and Styrofoam): suffocation danger!**

### 3.4. Electrical connection

 Before making any connection, check that the specifications of the electrical supply to which the equipment must be connected, correspond to the specifications of the power supply required by the apparatus itself (see Annex A).

In compliance with the safety norms in force, **it is obligatory to connect the ground/earth cable (yellow-green) to an earthing system with the same dispersion capacity as the appliance itself. The efficiency of this system must be correctly verified according to the norms in force.**

Client is responsible and take care of installation, oven power, differential magneto-thermal switch, which needs to be:

- installed at a reasonable distance from the oven;
- visible and easily accessible.

The machine is provided with an electronic equipment and controls in compliance with the European Directive on Low Voltage and Electromagnetic Compatibility. The power electronic, the presence of autotransformers and/or transformers can generate ineffective earthing current but always within the limits set by the Electromagnetic Compatibility Directive. The magneto-thermal and/or differential protection of the machine must be sized and tested on the basis of the TT or TN distribution system and relevant impedance resistant fault-loop in the installation point as set out by IEC 60364-6-61. We recommend that you install a device with minimum intervention threshold of 300 mA for TT distribution systems and 500 mA – 1 A for TN distribution systems. The line and cable sizing must be carried out in compliance with the technical specifications of the machine and written in the CE plate.

Connections should be made directly on the main disconnecter of the machine.

 **The electrical connection must be carried out by qualified personnel.**

We remind that the client is fully responsible for the electrical supply up to the machine terminal board; connection instructions are given in the wiring diagram. The protection level of the electrical panel should not be altered by holes drilled by the client who must always install cable glands or fittings for sheaths.

**The manufacturer does not accept responsibility for damage caused by failure to observe the abovementioned norms.**

For the position of the electrical power connections, see Annex B.

### 3.5. Connecting the gas (only for gas oven)



Before making any type of connection, ensure that the type of gas and pressure **of the supply** for which the equipment has been calibrated, (see plate located on the oven, and Appendix A. of this manual), corresponds to the type and the pressure of the gas that is available.

The dimension of the fuel feeding pipe is carried out as specified in the instructions manual of the burner and in compliance with the current regulations. The diameter described in the technical data sheet is purely a reference value and it should be modified according to external elements such as:

- installed power
- distance from the gas meter
- gas system pressure



Before carrying out any connection, make sure that the burner is suitable with the feeding fuel.



Make sure that burner in use complies with the regulations in force in the Country where it is installed.



**Risks for gas leakage should be prevented by installing a gas leak detector connected to a shut-off valve that, whenever needed, can stop gas flow.**

#### **Burner**

The oven has been designed to house burners with the following specifications:

Type: BLOWN AIR SINGLE STAGE

Nozzle: MAX LENGTH 120 MM

Electric power: 220V SINGLE-STAGE

Burners which do not comply with at least one of the above requirements are not suitable. For more detailed technical specifications, refer to the technical data given by the manufacturer. Installation, calibration, testing and guarantee documentation are taken care by the closest service centre recommended by the burner manufacturer.

For the location of the gas input connections, see Enclosure B.

### 3.6. Humidifier feeding

The machine should be connected only to the main water supply and maintain the same pressure. This connection is needed to produce steam under room pressure by means of the humidifier located in the baking chamber.

The feeding pipe diameter and the max/min pipeline pressure values are shown in the technical data sheet of the oven (see annex A).

Should the pipeline pressure be higher, the shutter positioned on the oven can be used. In case pressure is lower, a water pump unit should be installed for loading water.



It is recommended that you install a water softener on the feeding line in order to prevent the formation of lime deposits.

For the location of the humidifier input connections, see Enclosure B.

### 3.7. Emissions from cooking appliances

Vapour expelled from the baking chamber is released in the atmosphere through the vapour duct which must be installed on the top pressing part of the exhauster.



**The vapours discharge duct must not be connected to the fume stack, and must have its own exit which can be near but should not communicate with the combustion fume stack.**

We recommend that you build a duct as linear as possible, with very few elbows and long linear sections. At the bottom of each rising element of the vapour exhauster, a collecting chamber must be included with a condensation draining pipe. Special openings must be arranged in order to facilitate inspections and cleaning.

The use of stainless steel ducts is recommended and preferential.

**The Manufacturer cannot answer for damage caused by ignoring these abovementioned norms as well as the information in this manual.**

To locate **exhaust** see Annex B

### 3.8. Exhaust produced by combustion (only for gas oven)



**This oven produces waste gasses classified as type “B23” (see Enclosure A):**



**Type B23: equipment intended for connection to flue/chimney or exhaust device for the evacuation of combustion products outside the room where it is installed.**

**The combustion air is taken from the environment where the equipment is located.**

 **To install type “B23” equipment, rooms in which it is housed must be aerated and ventilated. They must specifically respect the conditions concerning the flow of air necessary for combustion and aeration of these spaces and for the disposal of combustion residue.**

Combustion products are released in the atmosphere through a special fume stack. The fume stack should be installed onto the oven protruding section. The stack and fume duct must be made of thermo-resistant material.

The use of stainless steel ducts is recommended and preferential. Ideal draught is obtained making sure that the stack top is one meter higher than the surrounding roof ridges, parapets and any other obstacle or structure within a distance of 10 meters.

Ensure that pipes are as linear as possible, with very few elbows and long linear sections.

 **When the burner is on, the smoke stack must guarantee a slight depression in the combustion chamber.**

At the bottom of the stack, special openings must be arranged in order to facilitate the sample collection and inspections. A discharge chamber must always be included for each raising element of the stack for the collection of solid combustion materials. The smoke duct and the stack must be built in compliance with the technical specifications set out by the current regulations.

The area in which the units will be housed must have at least two permanent apertures leading directly through its walls leading into the open air:

- one for the intake of combustion air, ventilating the room
- the other for disposing of combustion gasses, aerating the room.

The two apertures must be in such a position so as not to create a short-circuit in the flow of air: preferably they should be at opposite ends of the room, they must not be obstructed and must be protected with grilles.

The necessary aeration can be achieved naturally or by way of the installation of a forced aeration system depending on the norms in force in the country where the installation is being made for ovens with a type “B23” exhaust.

 **The Manufacturer cannot answer for damage caused by ignoring these abovementioned norms as well as the information in this manual.**

To locate exhaust produced by combustion see Annex B.

### **3.9. Humidifier drain**

Water in excess is discharged through a pipe located in the left rear side of the oven. It is recommended that discharge pipes is slightly pointing downwards and does not exceed 2-3mts length.

Unpleasant smells can be avoided by including a syphon in the sewage connection.

Diameter and precise position of the drain pipe are included in the technical data sheet (Annex B).

### **3.10. Checking before starting work**

After completing installation of the unit a series of checks must be carried out, listed as follows:

- Check that the various disassembled parts have been assembled.
- Check the power cable.
- Check that the control panel is working.
- Check the integrity of the jointing for gas supply and exhaust tubes.
- Check that the apertures for ventilating the room are adequate.
- Check motor rotation (7.5)
- Check Water Feeding Circuit (7.4.3)
- Check baking timer (7.6)
- Check thermostatisation (7.7)
- Check Safety thermostat (7.8)
- Check door safety (7.9)
- Rack removal (7.10)
- Check Air flow regulation (7.11)

### **IMPORTANT – TURNING ON FOR THE FIRST TIME**

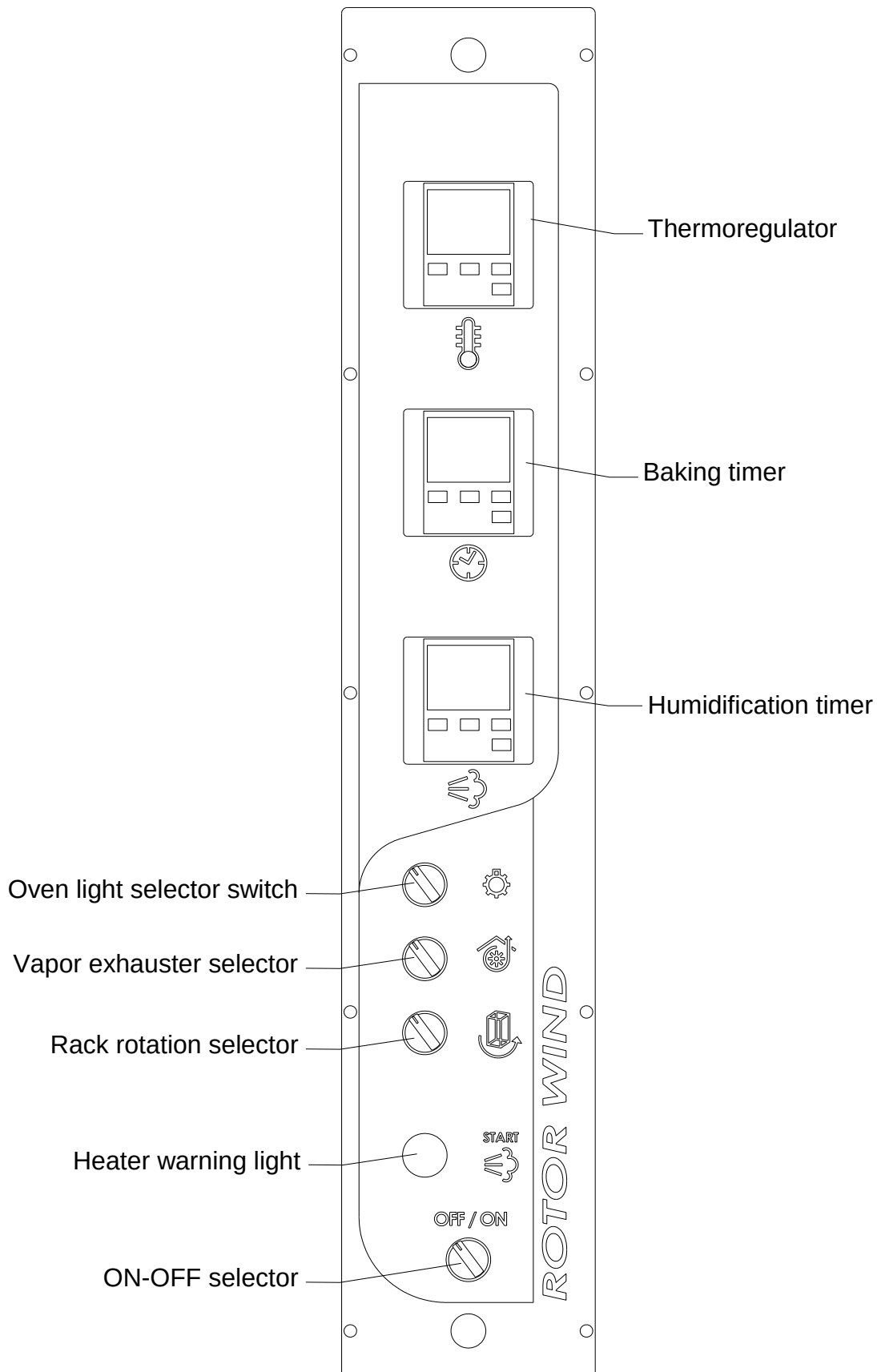
The components of a factory new oven need to be subjected to an initial preheating. The first time the oven is turned on this is an **INDISPENSIBLE** procedure to avoid possible damage to the above mentioned parts.

Gradually heat oven up, with passages of 60°C and hold times of 15 minutes, until temperature reaches 240°C and maintain it for 30 minutes.

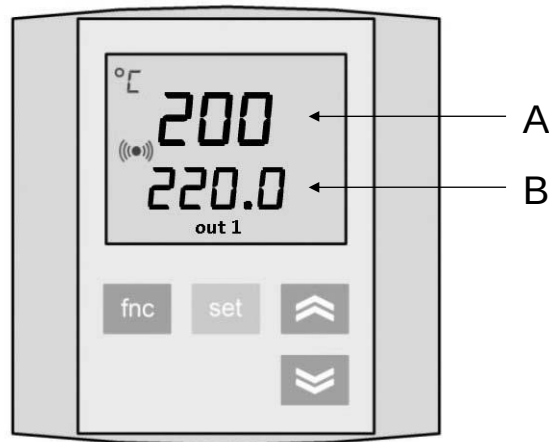
This operation help eliminate all unpleasant odours and fumes generated by insulation drying and grease deposits left on the sheets.

## 4. FUNCTION (ELECTROMECHANICAL)

### 4.1. Control Panel



### 4.1.1. Thermoregulator setting



A= Displays the temperature value in the baking room, names of parameters and alarms.

B= Displays the setpoint and parameters values

out1= When the exit is on (running heating unit)

°C= This shows the °C or °F temperature scales displayed

((●))= It starts in case of alarm

 =exit function from setpoint and parameters setting

 = function setting of setpoint and parameters

 = scrolling function: scrolling of menu items and set-points to increase parameter values

 = scrolling function: scrolling of menu items and set-points to decrease parameter values

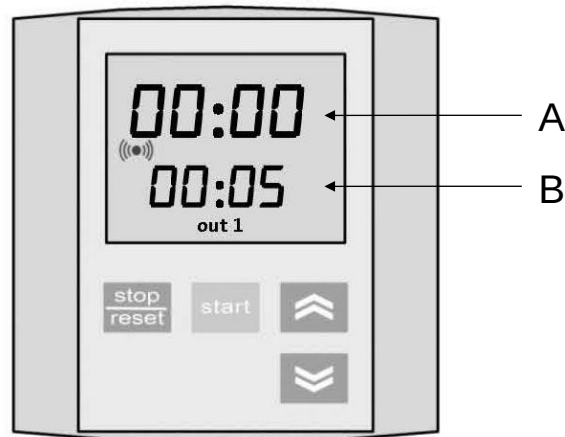
Press and release the  key.

The A display shows "Set 1" while the "B" display shows the actual setpoint value.

With the keys  and  you can modify the setpoint value on the "B" display.

Pressing the  key or after 15 seconds, the new value will be stored bringing the instrument to the original value.

### 4.1.2. Cooking / humidification timer setting



A= Displays counting progress, the parameters names and the alarms

B= Displays the setpoint and parameters values

out1= When the exit is on (running heating unit)

 = Turns on when the baking cycle is over

 = stops and restarts counting, exit function from programming parameters.

 = starts counting, gives access to the setting functions of the parameters.

 = scrolling function: scrolling of menu items and setpoints to increase parameter values.

 = scrolling function: scrolling of menu items and setpoints to decrease parameter values

The A display shows "set" while the "B" display shows the current setpoint  
With the keys  and  you can modify the setpoint value on the "B" display.

Press and release the  key to start counting.

Once the counting is over, reset original conditions by pressing the  key.

### 4.1.3. Oven light selector switch

By rotating the selector clockwise, the light is turned on inside the oven. Turning it counterclockwise turns it off.

### 4.1.4. Vapor exhaust selector

By rotating the selector clockwise, the aspiration of the vapours is turned on. Rotating it counterclockwise turns it off.

N.B. The vapour extraction system is equipped with a motorized extraction female screw that operates at the opening of the door.

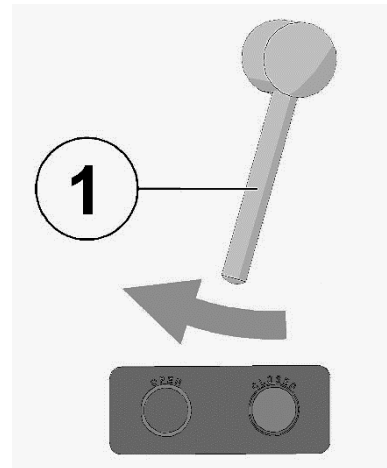
The female screw directly sucks the vapour exiting the door avoiding annoying accumulation under the hood of the oven.

### 4.1.5. Vapour exhaust valve control

During cooking the water contained in the dough evaporates, and the vapour generated accumulates inside the chamber of the oven.

If it required to discharge this excess vapour just act on a valve placed inside the box for vapour collection.

The opening of this dumper (Pos.1) allows the vapour to flow from inside the oven directly into the collection box.



### 4.1.6. Rack rotation selector

By rotating the selector clockwise, the rack rotation is turned on. Rotating it counterclockwise turns it off.

### 4.1.7. Heater warning light

This light indicates whether the heater is turned on and off. In the case of electric ovens (resistances) it is green, in the case of gas ovens (burner) it is red.

### 4.1.8. ON-OFF selector

By rotating the selector clockwise, the general ignition of the oven is powered on. Rotating it counterclockwise turns it off.

## **4.2. Alarms**

### **4.2.1. Temperature probe fault alarm**

If the temperature sensor is faulty, short circuited or open, the system activates the alarm signal.

“E1” appears on the thermoregulator display.

To enable all the system functions again, it is necessary to switch off the system and then switch it on again with the general "off/on" selector after having identified the fault and reset the probe.

### **4.2.2. Maximum detectable temperature exceeded alarm**

If the maximum temperature detectable by the thermoregulator is exceeded, the system activates the alarm signal.

“HA1” appears on the display.

To enable all the system functions again, it is necessary to switch off the system and then switch it on again with the general "off/on" selector after having identified the cause of this anomaly.

## 5. USE (ELECTROMECHANICAL)

### 5.1. Preparation for use

If the appliance has just been installed or if it has not been used for some time, it should be cleaned thoroughly following the instructions in chapter 6 before preparing food products. This is to eliminate residue from the manufacturing process and the accumulation of dust and other substances that could contaminate food.

### **IMPORTANT – TURNING ON FOR THE FIRST TIME**

The components of a factory new oven need to be subjected to an initial preheating. The first time the oven is turned on this is an **INDISPENSIBLE** procedure to avoid possible damage to the above mentioned parts. Gradually heat oven up, with passages of 60°C and hold times of 15 minutes, until temperature reaches 240°C and maintain it for 30 minutes. This operation help eliminate all unpleasant odours and fumes generated by insulation drying and grease deposits left on the sheets.

### 5.2. Startup

- Activate the supply of the oven (power, fuel, water).
- Power the oven turning on "ON" the main switch 
- Set the desidered temperature on the thermoregulator  (see paragraph 4.1.1). For the thermalstation tightly close the door
- Start the rack rotation selector.  .

Wait approx. 30 minutes to allow the oven and the humidifier to reach the desired temperature.

### 5.3. Placing the rack

- Open the manual gate to exhaust vapors (4.1.5).
- Perform the settings of the humidification timer  (vedi paragrafo 4.1.2).
- Fully open the door Ensure that the vapor exhauster runs.
- Push the rack straight to its place.
- Close back the door and lock it. The heating is enabled (activated fan and heater).



- Make sure the rotation of the rack is activated.
- Press the steam command to start humidification by pressing the button



of the humidification timer



(see paragraph 4.1.2).

- Perform the settings of the cooking timer  and activate the cooking time using the button  (see paragraph 4.1.2).

## 5.4. Removing the rack

A sound signal warns that the set baking time is over.

Ensure that the dough is ready to be taken out of the oven and, if not, set the timer again to complete the baking cycle.

Start taking the racks out of the oven following this sequence:

- Open the manual gate for vapor discharge (4.1.5)
- Unlock and leave the door slightly open for a few instants: this will allow residual heat to be.
- Make the racks rotate to its exit position exhausted.
- Fully open the door and, wearing heat-resistant gloves, take out the racks
- Close and lock well the door handle.
- Prepare the oven – if needed – for a new baking cycle

## 5.5. General guidelines for best results

It is not possible to give precise indications of temperature and cooking time for general foodstuffs, given their enormous variety and the correspondingly varied conditions that they require.

Cooking time in particular can vary according to the type of dough, its homogeneity and volume.

Make sure you carefully monitor the first baking cycles and check the results achieved: using the same types of dough under the same conditions, you will obtain standard results.

The heat needed to process your dough depends on its preparation, ingredients and liquids.

Setting the same processing temperatures you can bake different product at the same time.

Disregarding their position, you can use all shelves, and also bake small batches with top results.

Should bread not take on vapor, resulting matt and rough at the end of your baking cycle, check if during the vaporizing cycle the product gets wet. Should this be the case, you need to modify the dough. Keep in mind that you can achieve good results only if your batch is not too wet when ready to be moved inside the oven. For this reason, it is important that the rack

loaded with the dough from the proofing chamber, is left to rest 1-2 minutes in the air before going into the oven.

Make sure that the oven door opens only for loading and unloading operations.

Keeping the oven access door open for too long, makes the baking chamber temperatures drop, i.e. uneconomically increases the consumption of fuel or energy.

As a consequence of the loading and unloading operations, temperature displayed on the thermoregulator drops of about 30°C. The thermal difference is re-balanced within a maximum span of time of 8/10 minutes.

## 5.6. Turning off the equipment

At the end of each working day, Zero the timer , disable in sequence the following actuators:

- rack rotation 
- vapor exhauster 
- after 20 / 25 minutes position on "OFF" the main switch .
- Power off the machine (electrical Energy; fuel; water).

On occasion of holidays, extraordinary maintenance, where the machine needs to be stopped, follow the instructions here below:

- Turn off power, fuel and water.
- Leave the oven door slightly open to allow a minimum air ventilation and avoid non-hygienic conditions.
- When doing it, also consider the installation of a mouse trap next to the door opening (which should never exceed 5 mm).
- Make sure room to be well ventilated.

 Every 2-3 days, start the machine engine for approx. 30' to make motors run. This is very important to guarantee their duration and proper functioning.

## 5.7. Cleaning

 At the end of each working day (if not more often) it is necessary to carefully clean the oven and all the parts that have come in contact with cooked products. This is to avoid food substances deteriorating and polluting both the working area and products that are subsequently cooked. To see how to carry out cleaning, see chapter 6.

## 6. CLEANING

 At the end of each working day (or more frequently if possible) it is necessary to carefully clean all the parts of the oven which come into contact with the food being cooked to avoid that any food substances go off and contaminate either the working environment or later products to be cooked.

 Before cleaning is carried out, the oven should be turned off and at room temperature with the oven disconnected from the mains electricity supply by means of the mains switch on the switchgear.

### 6.1. Cleaning the exposed parts

 The tempered glass parts are particularly sensitive to sudden variations in temperature that can cause them to crack into tiny fragments. **Do not handle glass parts and do not bring them into contact with water until they have cooled down to room temperature.**

To clean the external surfaces made from either stainless steel or painted sheet metal as well as the control panel, use a soft moistened sponge and if needs be a weak non abrasive detergent.

Painted and chrome-plated parts must be cleaned with a cloth moistened with water and non-corrosive liquid detergent.

 It is not recommended to use abrasive tools (abrasive sponges or similar) because over time they take the shine off the stainless steel parts and high impact glass.

 Do not direct jets of water onto the equipment for clearing as these can penetrate through to and damage the electrical system with the consequent risk of electrocution and the equipment starting up unexpectedly.

### 6.2. Cleaning the oven's cooking chamber

To clean the aluminized sheet steel cooking chamber, use a soft moistened sponge and if needs be a weak non abrasive detergent.

If there is a consistent amount of fat deposited on the surfaces remove it first using a spatula.

 Do not use abrasive or corrosive detergents because these will cause the stainless steel to become opaque.

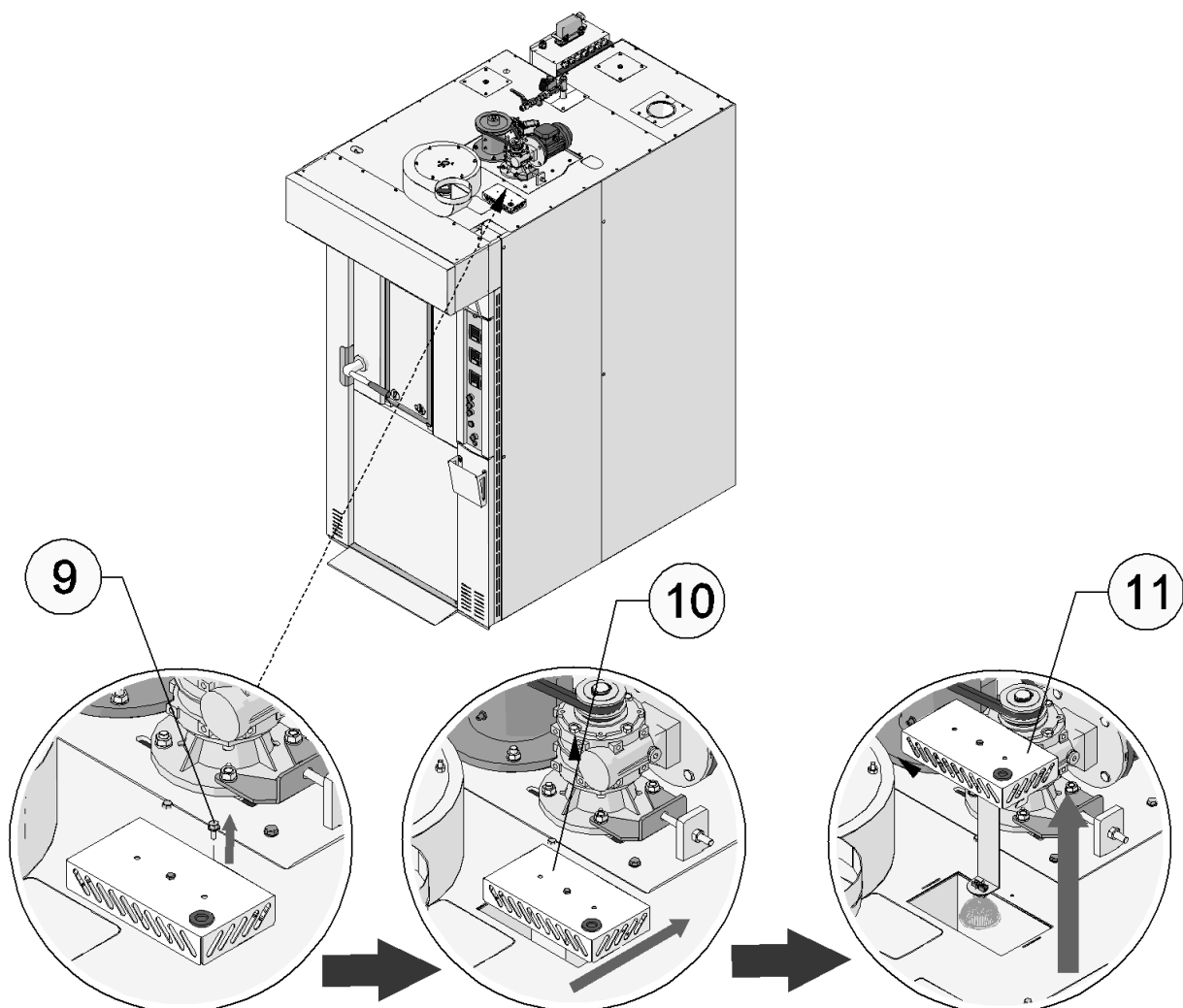
 Do not direct jets of water onto the equipment for clearing as these can penetrate through to and damage the electrical system with the consequent risk of electrocution and the equipment starting up unexpectedly.

## 7. MAINTENANCE

**⚠ ATTENTION:** these maintenance instructions are to be used exclusively by personnel qualified to install and maintain electrical and gas appliances. Maintenance work carried out by non qualified personnel could cause damage to the oven, to persons, animals or property.

**⚠** To carry out repairs and routine checks it will be necessary, in most cases, to remove the safety panels. This gives access to parts conducting electricity. **Before removing any protective housing ensure that the plug supplying current to the cooking unit is disconnected from the electrical system. Put the plug to one side in a place where the service engineer can easily ensure that it has been unplugged during the entire duration of any work carried out with any safety covers removed.**

### 7.1. Changing the halogen lamp

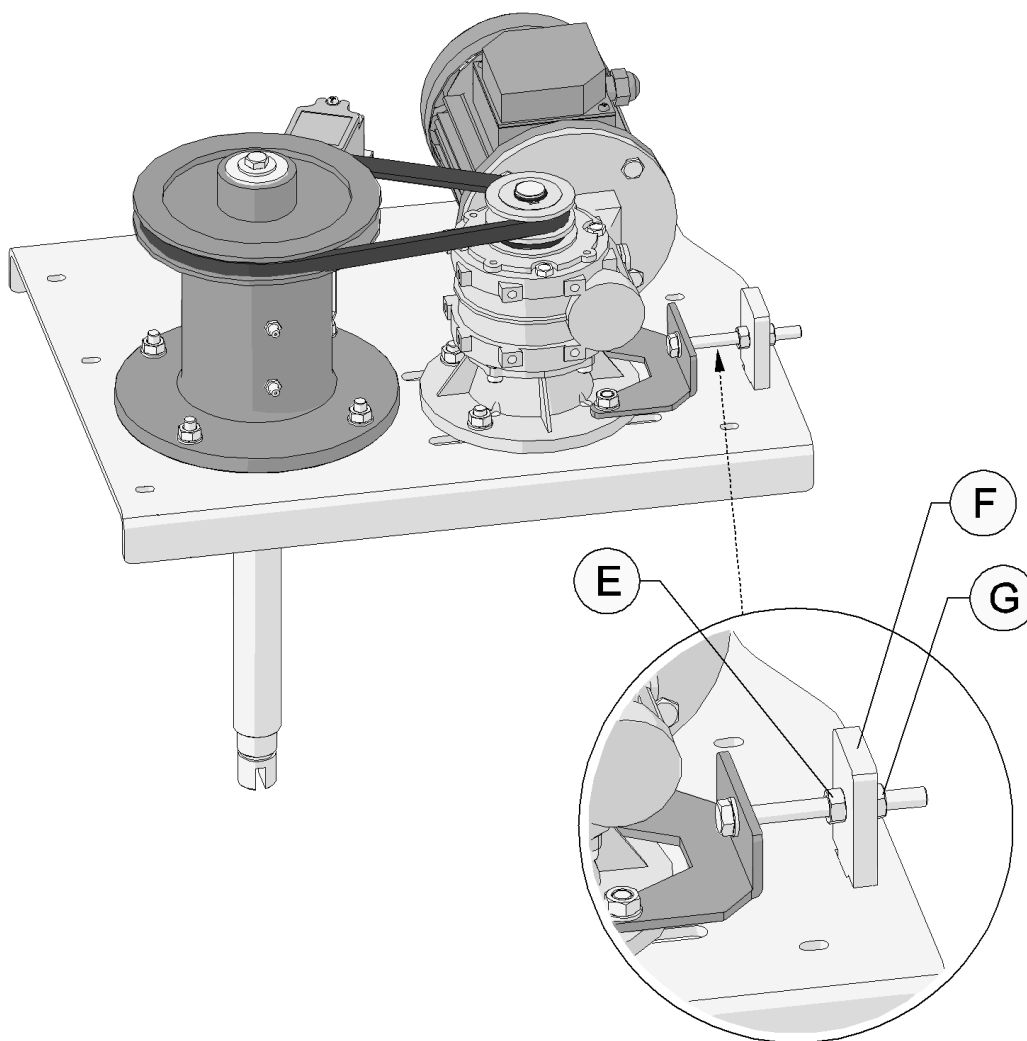


 **Power off the oven**

To reach the lamp:

- Remove the fixing screw (Pos.9) of the protection (Pos.10)
- Release the protection making (see arrow)
- Lift the protection and remove the lamp unit (Pos.11).
- Replace the lamp with a similar one.
- Re-assemble all the parts previously removed.

## 7.2. Replacement of the transmission belt



- Loosen the screws securing the gear-motor.
- Loosen nut "E" on the block "F".
- Rotate anti-clockwise the tensioner "G" in order to reduce the distance between the pulleys.
- Replace the worn out belt.
- Rotate clockwise the tensioner "G" in order to increase the distance between the pulleys.

- Tighten nut "E" on block "F".
- Tighten the screws fixing the motor-gear.



**Do not over-tension belts as to avoid abnormal gearing stress.**



**Have the belts tension inspected by the oven service technician.**

### 7.3. Weekly maintenance

The user is responsible for weekly maintenance always in compliance of the safety regulations contained in this instructions manual.



#### **Power off the oven**

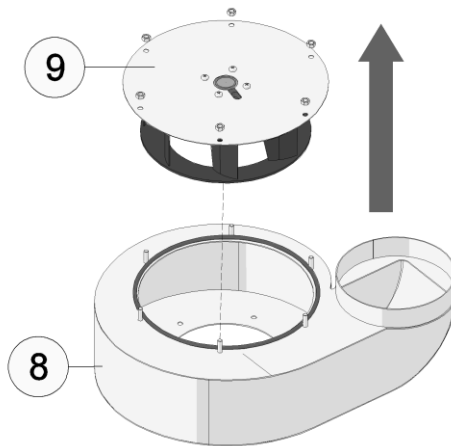
By means of a stiff-bristled vacuum cleaner, remove all powders from motors, transmission gears and control panel. In the most critical points, also use a stiff-bristled brush. For all the other oven parts, use a vacuum cleaner.

### 7.4. Six-months maintenance

Every six months the following intervention and controls should be effected by the installer technician:

- Inspection of all oven functions efficiency
- Inspection of all safety devices efficiency
- Cleaning the impeller and scroll of steam extractor (7.4.1)
- Check rack motion unit (7.4.2)
- Check the hydraulic system (7.4.3)
- Clean the door gaskets (7.4.4)
- Make the burner inspected by a qualified technician:
  - General cleaning of the burner and inspection of its adjustments.
  - Check the combustion.
  - Check the depression in the combustion chamber.

### 7.4.1.Cleaning the impeller and scroll of steam extractor



#### **Power off the oven**

The housing remains connected to the oven (Pos.8).

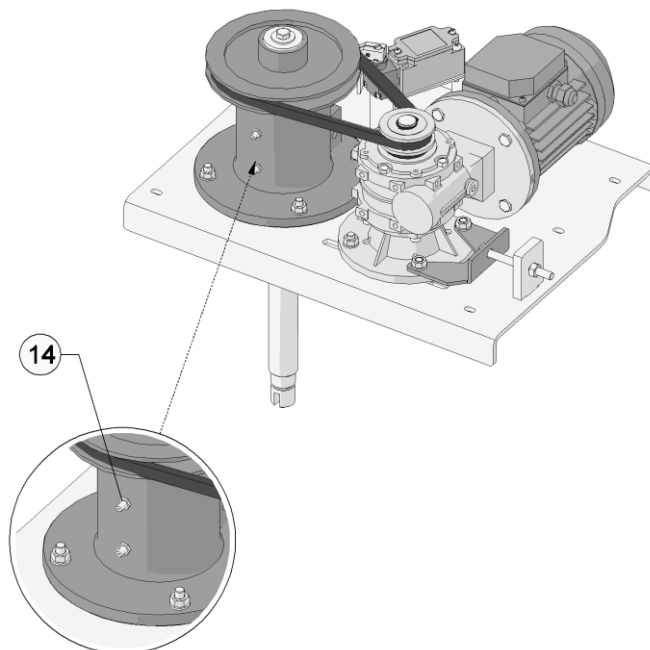
- Remove the fixing screws without removing the sheath covering the power connection cable of the motor, and act following the arrow direction.
- Remove the fan flange unit on the motor (Pos.9).
- Place the motor on the oven hood and clean the fan flaps with a vacuum cleaner. In the most critical points use a stiff-bristled brush.



Clean the snail-shell with common detergents used to clean stainless steel pans.

- Once cleaning operations have been completed, proceed with the above operations, but in reverse order.

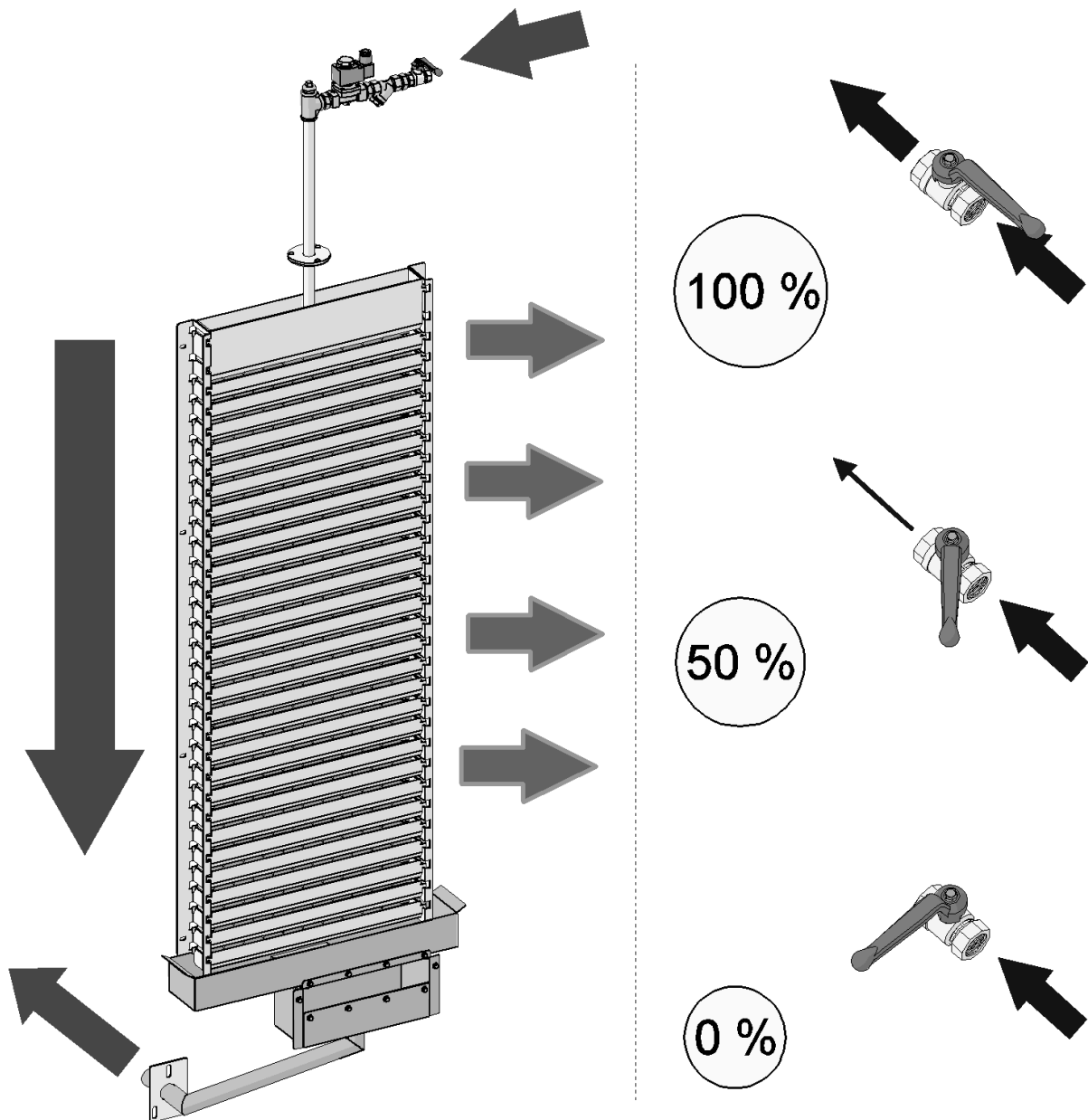
### 7.4.2.Check rack motion unit



- Check the tensioning belts of the handling unit
  - Lubricate the handling unit by means of the two lubricators (Pos.14)
- Handling reducers do not need maintenance.



### 7.4.3. Check the hydraulic system



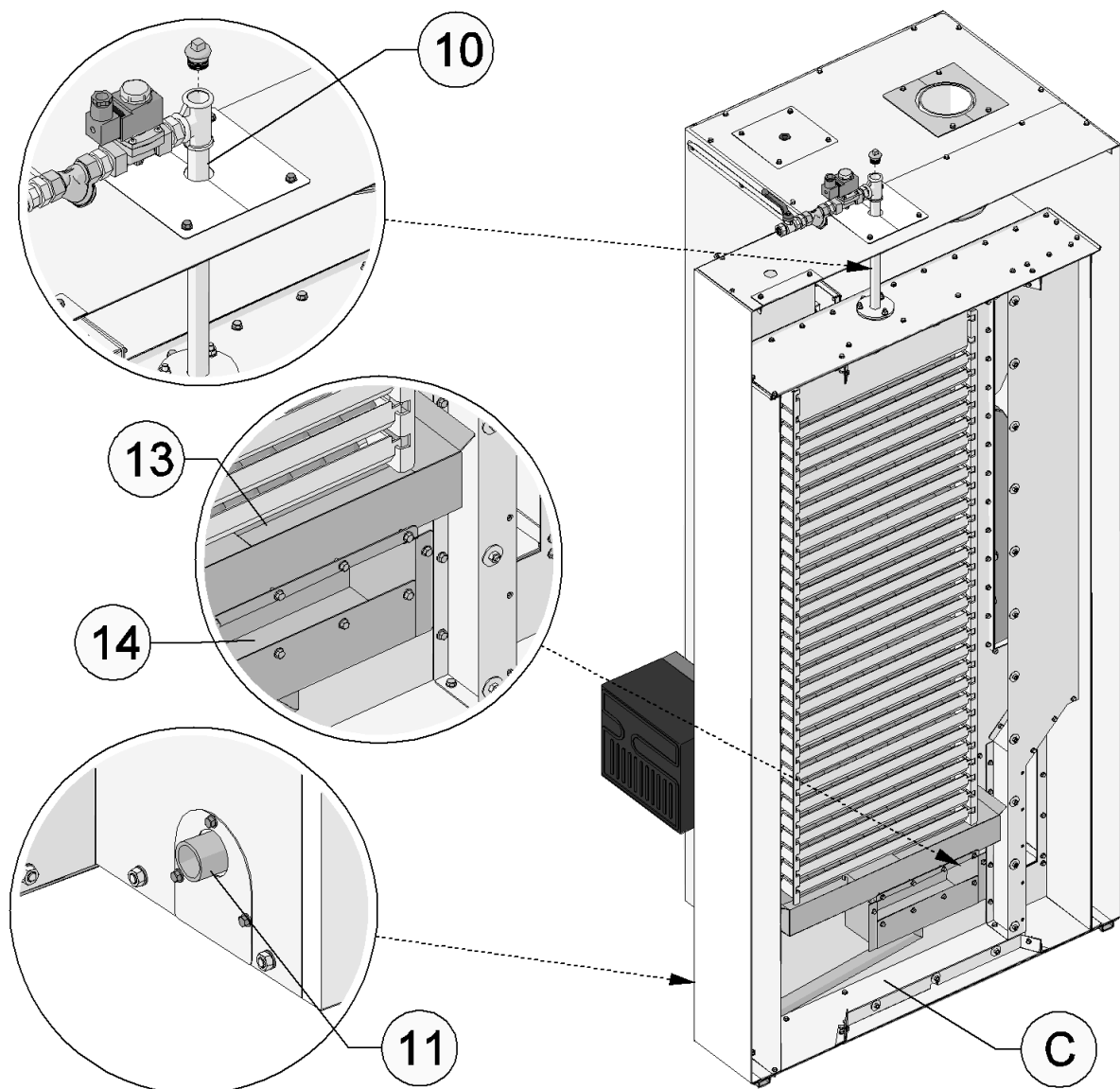
**⚠ Check the water circuit with cold humidifier. Adjust the opening of the manual shutter at 100%.**

Set a humidification time of about 10 seconds and operate the count. The solenoid valve placed on the inlet unit opens and allow the passage of the water into the circuit.

The water must flow all along the length of the humidifier wetting evenly the balls contained into the drawers.

After several seconds the water must drain into the lower collection box. Then, through the drain tube, it must be removed from the oven.

Once passed the time previously the water flow automatically stops.

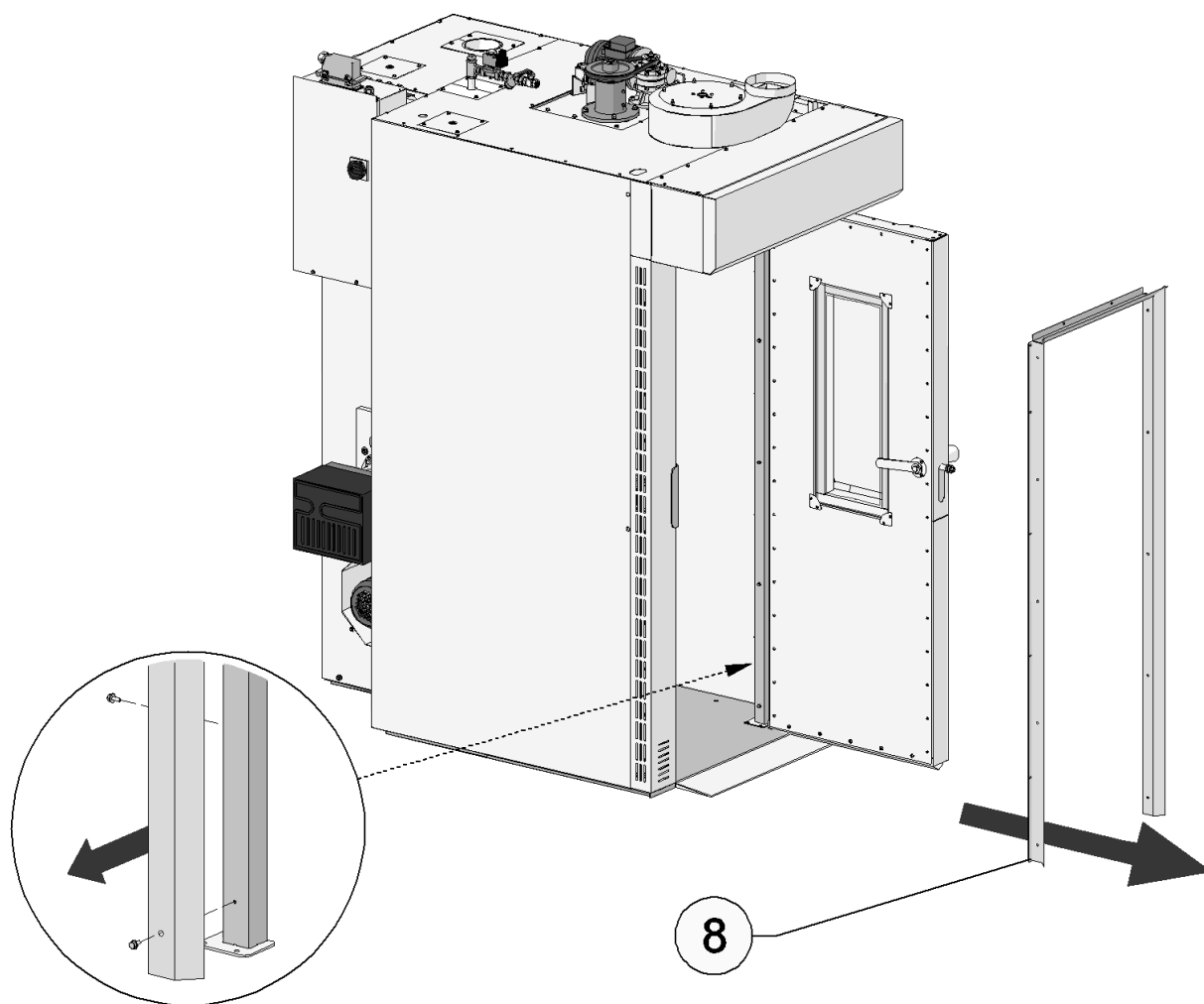
**Humidifier cleaning:**

Cleaning the humidification system substantially means eliminating lime deposits inside the following components:

- (Pos.10) Cleaning the water loading tube.
- (Pos.11) Cleaning the water unloading tube.
- (Pos.12) Cleaning the drawers of the humidifier.
- (Pos.13-14) Cleaning the water collection boxes.
- (Pos.C) Cleaning the base under the vapour maker.

At the end of cleaning operations make a functional check, when cool, of the hydraulic circuit. (7.4.3).

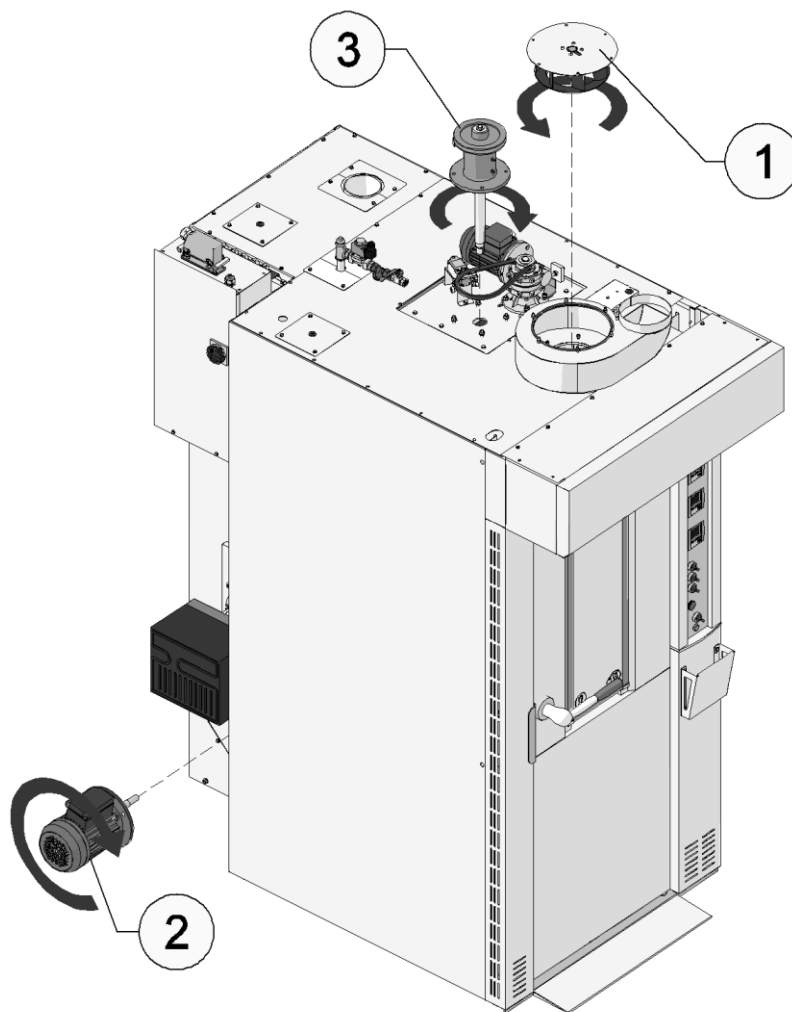
#### 7.4.4.Clean the door gaskets



Dismantle the gaskets (Pos.8) secured with the self threading screws to the door and its edge.

Clean them and remove the deposits (if any) door and its edge with normal dishwasher detergent. Re-assemble.

## 7.5. Motor rotation checks



Zero the thermoregulator.

Close the door and actuate the various utilities.

Steam exhauster (Pos.1).

Ventilator (Pos.2).

Rack rotation (Pos.3).

Check the correct direction of rotation as in the figure.

If the rotation goes in the opposite direction, power off the machine immediately and correct the motor sense of rotation.

## 7.6. Check baking timer

Check the end-of-cycle buzzer setting a baking time of 5 minutes.

Start counting the baking time.

After 5 minutes the buzzer will be enabled.

Silence it by means of the relevant control.

## 7.7. Check thermostatisation

Thermostatisation is the capacity of the oven to modulate the heating system (burner or resistances) ignition according to the baking temperature you have set.

Close and lock the door and close the manual damper of the steam box.

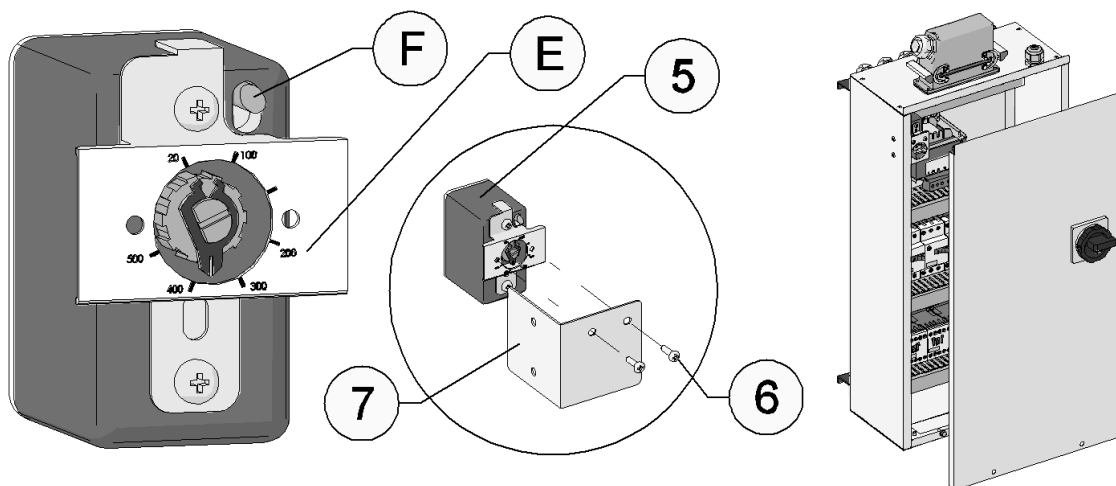
Set 60°C temperature on the thermoregulator

The heating system starts working and stops after a few minutes, as soon as the expected temperature has been reached.

Now set 120°C temperature.

If the heating system restarts, the thermostatisation is efficiently working.

## 7.8. Check Safety thermostat



Remove the thermostat (Pos. 5) by opening the two fixing screws (Pos. 6)

To prevent tampering, the thermostat is purposely installed to be adjusted only if removed from its support (Pos. 7).

Adjust the safety thermostat at 200°C (Pos. E), close and lock the door

Set 250°C temperature on the thermoregulator

The heating system starts. The thermoregulator records the rise in temperature. Wait some minutes to check if the heating system stops before the thermoregulator has reached set temperature. In this case, the safety thermostat is considered efficient. Wait until temperature drops down the threshold of the value set on the safety thermostat

**⚠ Power off the machine and reset the safety thermostat by pressing the green button (Pos. F).**

After inspecting the safety thermostat, take care of the correct calibration.

### **7.9. Check door safety**

Start up the empty oven (without dough to be processed) like a normal production cycle:

#### **Cautiously unlock the door!**

This must stop immediately the operation of the heating system and fan air recycling.

It should also inhibit the operation of the solenoid valve water inlet to the humidifier and start the steam ventilator.

#### **Open the door.**

At the opening of the door the cart turning is immediately stopped.

Close and lock the door.

Closing and locking the door allow for resetting the operations stopped with opening.

If the checks described are found then the safety functions of the door are to be considered efficient

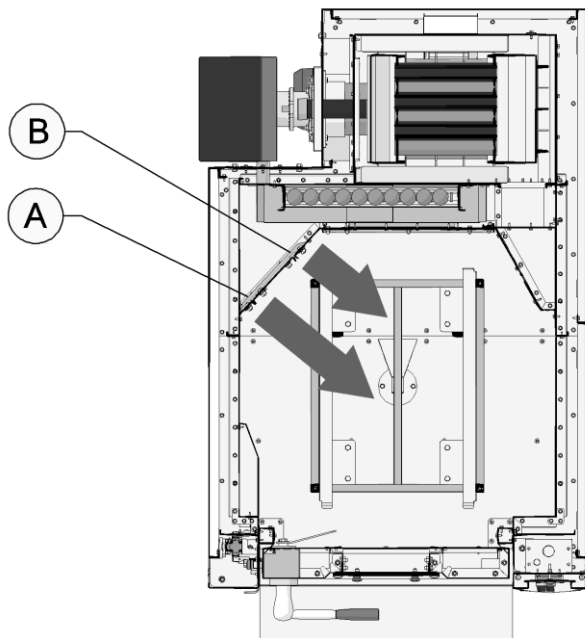
### **7.10. Rack removal**

The stopping of the cart is made automatically provided the door is unlocked but not open. At door unlocking the cart keeps on rotating unto its extraction position. By opening the door the cart stops instantly.

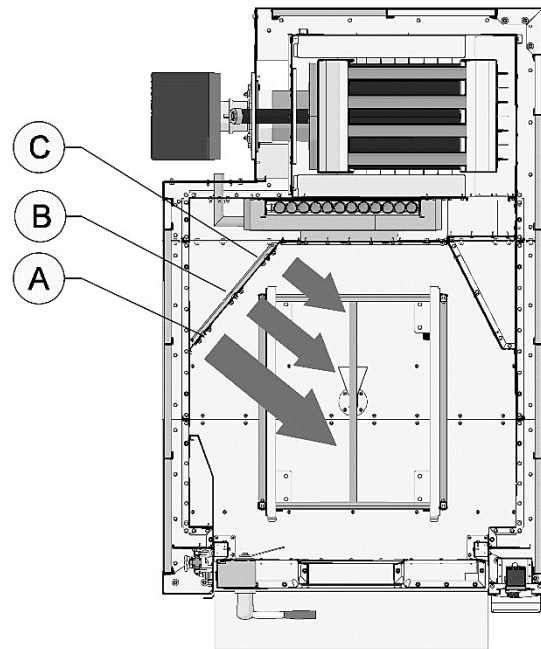
## 7.11. Air flow regulation 3GL-4GL-5GL

The air flow adjustment is of crucial importance in order to obtain an even cooking all along the high of the rack.

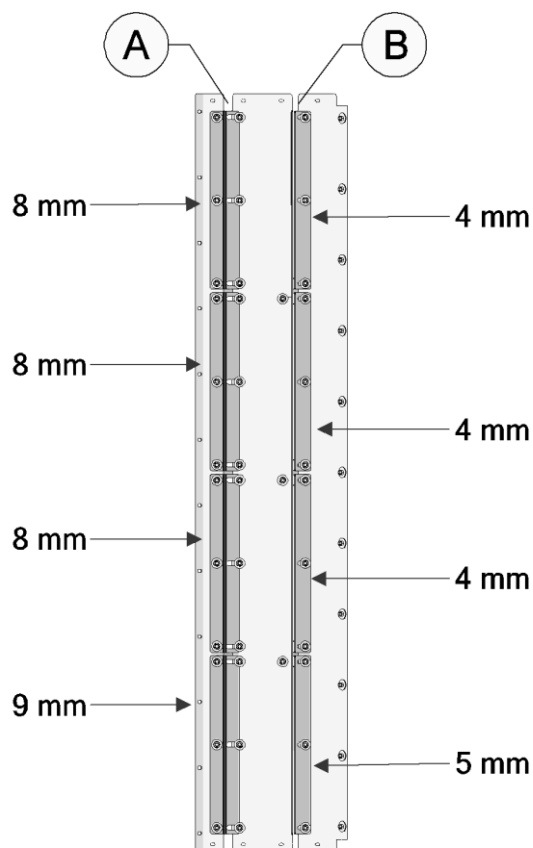
Check that all dampers have flow vents heading inside the baking chamber and are positioned in the middle of the slot.



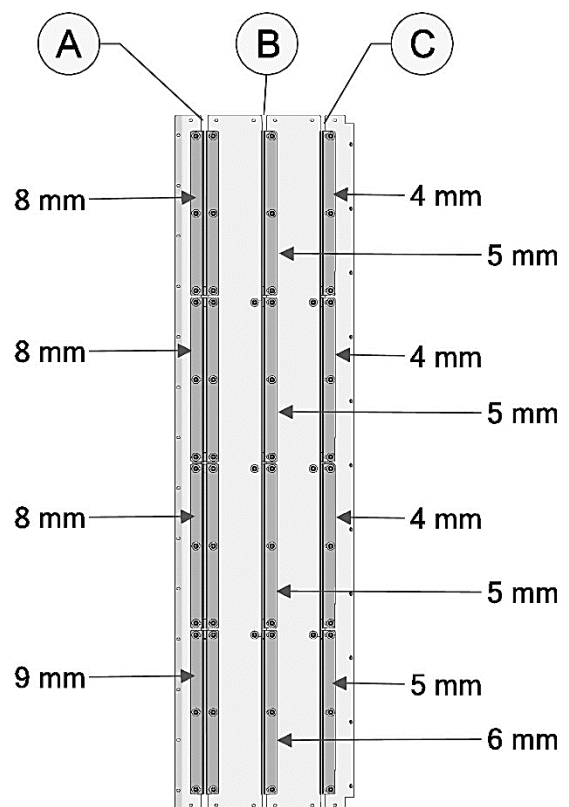
3GL-4GL



5GL



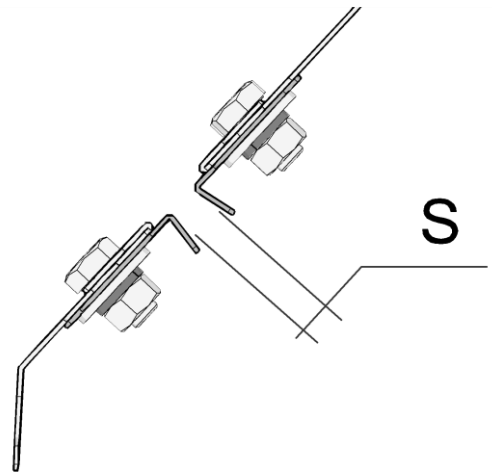
3GL-4GL



5GL

Slot A adjusts the dough baking in the central part of the trays; the others slots regulate baking in the lateral section.

Shutters are bent and kept under-square, therefore the standard regulation shown in the figure must be taken in the narrowest part (section "S").



This page shows the “recommended” adjustment of dampers.

These value are to be considered merely indicative, as different processing methods may require adjustment other than those shown.

⚠ Max opening of air slots must not exceed 10mms.

### Regulation procedures:

⚠ All the operations described below must be performed when oven is cold.

- Regulate shutters in compliance with the values of the Drawing.

- Use the proper selector switch to start air circulation fans.

- Enter the baking chamber and close the door.

From there check that the air flow from the shutters is directed to the center of the rack rotation.

If not, move the slots of the A unit, to the right or to the left (as needed) in order to centre the air flow on the middle rack.

⚠ When moving them, never modify their opening which must remain the standard one.

### Examples of regulations:

Once the standard regulation has been done, if products after baking appear:

#### **-White in the centre of all or some trays**

Intervention:

Move slots to the right or to the left trying to direct air flow to the middle of the rack. If the baking result is not good on all trays, move all slots Pos.A; while, if trays not well baked are only few, move only relevant slots.

#### **-Overbaked in the centre of all or some trays**

Intervention:

Move slots to the right or to the left in order to direct the air flow to the middle of the rack. If overbaking affects all trays move all slots Pos.A; While, if overbaked trays are only few, move only relevant slots.



This operation must be carried out on both gates maintaining the opening unchanged.

**-White on the sides of all trays**

Intervention:

Increase the opening of the gates Pos.B

The air flow regulation must be carried out mainly on gates Pos.A

**When moving slots never exceed 1 mm for each regulation cycle.**

## **7.12. Wiring diagram**

See Annex C

## 8. DECOMISSIONING AND DEMOLITION

Before proceeding with the decommissioning disconnect the electrical supply to the equipment and any other connections there may be and then move the modules using suitable means such as: forklift trucks, hoists, and so on.

The machines are made from the following materials: stainless steel, aluminized steel, glass, ceramic material, rock wool and electrical parts.

For the purposes of demolition therefore the materials have to be separated in compliance with the norms in force in the place where the machine is being dismantled.



**Separate collection. This product must not be disposed of with normal household waste. Local RAEE regulations may provide for separate collection of this kind of product.**

# **ROTOR WIND 4EF-5EF**

**Allegati tecnici**  
**Technical enclosures**  
**Anexos técnicos**

## A. Caratteristiche tecniche Rotor Wind

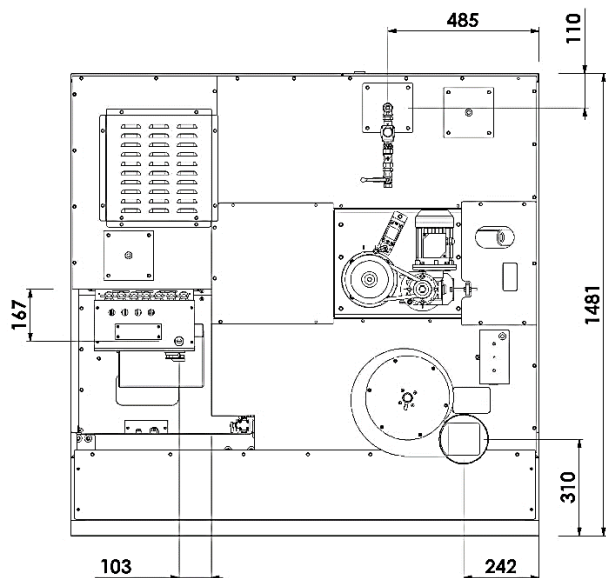
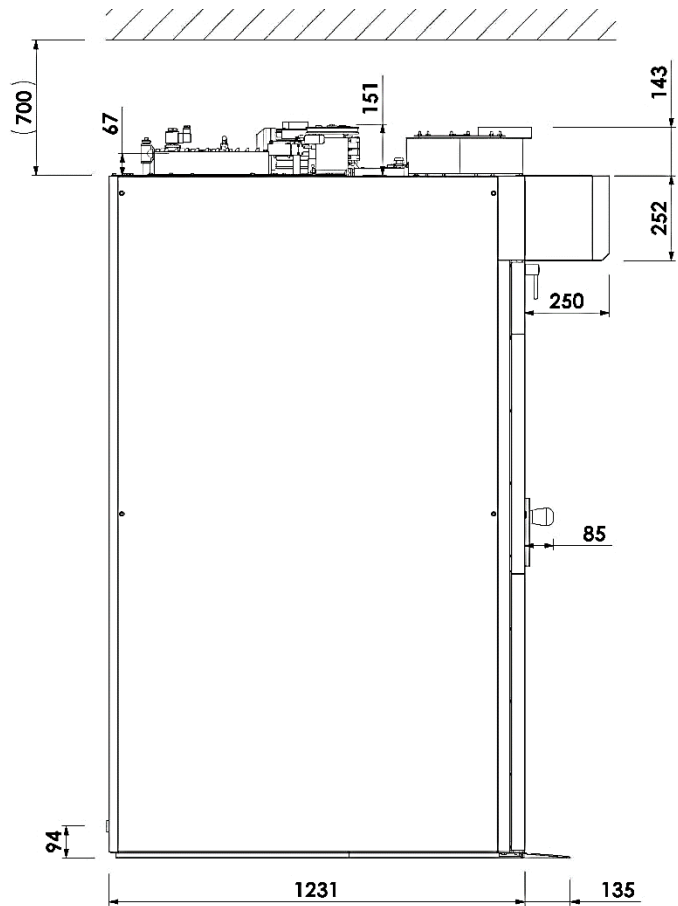
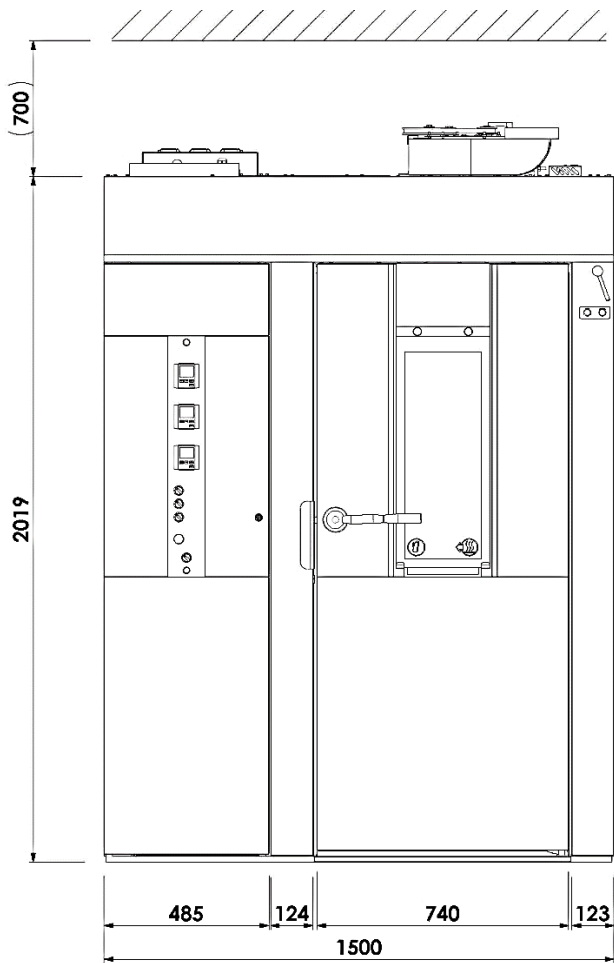
### A. Technical specifications Rotor Wind

### A. Especificaciones técnicas Rotor Wind

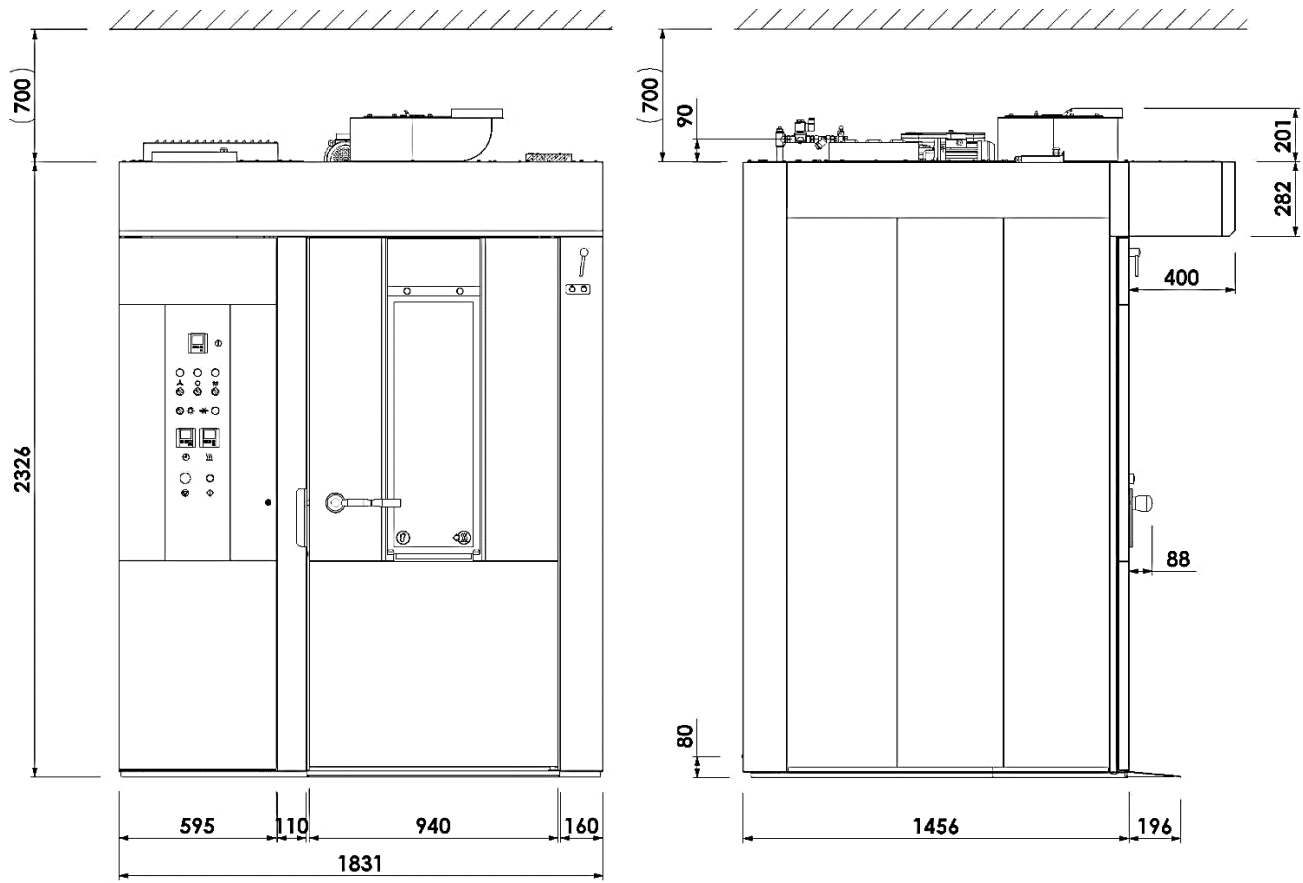
| ITALIANO                                                                                                  | ENGLISH                                     | ESPAÑOL                                                                | 4EF                                                                                       | 5EF             | Unità di misura<br>Unit of measurement<br>Unidad de medida |
|-----------------------------------------------------------------------------------------------------------|---------------------------------------------|------------------------------------------------------------------------|-------------------------------------------------------------------------------------------|-----------------|------------------------------------------------------------|
| Peso                                                                                                      | Weight                                      | Peso                                                                   | 700                                                                                       | 1380            | Kg                                                         |
| Dimensioni esterne                                                                                        | Overall dimensions                          | Dimensiones externas                                                   | 1500x1231x 2019                                                                           | 1831x1456x 2326 | mm                                                         |
| Larghezza massima carrello                                                                                | Rack max wisth                              | Anchura máxima carro                                                   | 550                                                                                       | 700             | mm                                                         |
| Diagonale massima carrello                                                                                | Rack max diagonal                           | Diagonal máxima carro                                                  | 870                                                                                       | 1020            | mm                                                         |
| Carico massimo carrello                                                                                   | Rack max load                               | Carga máxima carro                                                     | 70                                                                                        | 100             | Kg                                                         |
| Numero teglie                                                                                             | Number of baking pans                       | Número bandejas                                                        | 15 - 18 (50x70 cm)                                                                        | 18 (60x80 cm)   | n°                                                         |
| Superficie di cottura                                                                                     | Backing surface                             | Superficie de cocción                                                  | 5,2 (n° 15)                                                                               | 8,6 (n° 18)     | m²                                                         |
| Capacità produttiva                                                                                       | Hourly production                           | Capacidad productiva                                                   | 70                                                                                        | 120             | Kg/h                                                       |
| Alimentazione elettrica                                                                                   | Electrical power                            | Alimentación eléctrica                                                 | tripphase or triphase + neutral trifasica o trifasica + neutro trifase o trifase + neutro |                 | -----                                                      |
| Potenza elettrica totale                                                                                  | Total electrical power                      | Potencia eléctrica total                                               | 28                                                                                        | 47              | kW                                                         |
| Tensione                                                                                                  | Voltage                                     | Tensión                                                                | 230 o 400                                                                                 |                 | Vac                                                        |
| Frequenza                                                                                                 | Frequency                                   | Frecuencia                                                             | 50 o 60                                                                                   |                 | Hz                                                         |
| Corrente a 400V 50Hz                                                                                      | Current at 400V 50Hz                        | Corriente a 400V 50Hz                                                  | 41                                                                                        | 68              | A                                                          |
| Corrente a 230V 50Hz                                                                                      | Current at 230V 50Hz                        | Corriente a 230V 50Hz                                                  | ----                                                                                      | ----            | A                                                          |
| Grado di protezione                                                                                       | Level of protection                         | Grado de protección                                                    | IP54                                                                                      |                 | -----                                                      |
| Consumo - Consumption - Consumo                                                                           |                                             |                                                                        |                                                                                           |                 |                                                            |
| Consumo medio giornaliero                                                                                 | Overage daily consumption                   | Consumo medio diario                                                   | 14÷22                                                                                     | 23÷37           | kW/h                                                       |
| Caratteristiche ventilatore - Ventilator Charatteristic - Características ventilador                      |                                             |                                                                        |                                                                                           |                 |                                                            |
| Portata aria ventilatore                                                                                  | Air flow                                    | Capacidad aire ventilador                                              | 16÷35                                                                                     | 28÷44           | m³/min                                                     |
| Potenza motore ventilazione                                                                               | Power air motor                             | Potencia motor ventilación                                             | 0.75 (0.55)                                                                               | 1.5 (1.1)       | hp (kW)                                                    |
| Caratteristiche aspiratore vapori - Steam suction fun characteristics – Características aspirador vapores |                                             |                                                                        |                                                                                           |                 |                                                            |
| Portata aria aspiratore                                                                                   | Air flow                                    | capacidad aire aspirador                                               | 8÷20                                                                                      | 20÷32           | m³/min                                                     |
| Potenza motore aspirazione                                                                                | Power air motor                             | Potencia motor aspiración                                              | 0.15                                                                                      | 0.15            | kW                                                         |
| Diametro camino uscita vapori                                                                             | Diameter steam exhaust pipe                 | Diámetro chimenea salida vapores                                       | 150                                                                                       | 200             | mm                                                         |
| Caratteristiche umidificatore - Steam generator characteristics – Características humidificador           |                                             |                                                                        |                                                                                           |                 |                                                            |
| Intervallo di umidificazione (con il forno ad una temperature di 250 °C)                                  | Humidification interval (for oven at 250°C) | Intervalo de humidificación (con iel horno a una temperatura di 250°C) | 20                                                                                        | 20              | min.                                                       |
| Pressione acqua in ingresso                                                                               | Incoming water pressure                     | Presión agua en entrada                                                | 1.5                                                                                       | 1.5             | bar                                                        |
| Diametro tubo carico acqua                                                                                | Diameter water arrival pipe                 | Diámetro tubo carga agua                                               | 1/2”                                                                                      | 1/2”            | inch                                                       |
| Diametro tubo scarico acqua                                                                               | Diameter water discharge pipe               | Diámetro tubo descarga agua                                            | 1”                                                                                        | 1”              | inch                                                       |
| Lampadina illuminazione camera - Chamber illumination lamp - Lámpara iluminación cámara                   |                                             |                                                                        |                                                                                           |                 |                                                            |
| Tipo                                                                                                      | Type                                        | Tipo                                                                   | alogeno                                                                                   |                 | -----                                                      |

|                                                                              |                                                  |                                                                   |                                                                                         |     |         |
|------------------------------------------------------------------------------|--------------------------------------------------|-------------------------------------------------------------------|-----------------------------------------------------------------------------------------|-----|---------|
|                                                                              |                                                  |                                                                   | halogen<br>halógena                                                                     |     |         |
| Potenza                                                                      | Power                                            | Potencia                                                          | 50 - (24V)                                                                              |     | W       |
| Controllo cottura - Baking control - Control cocción                         |                                                  |                                                                   |                                                                                         |     |         |
| Controllo temperatura                                                        | Temperature control                              | Control temperatura                                               | termoregolatore elettronico<br>electronic thermoregulator<br>termoregulator electrónico |     | -----   |
| Massima temperatura impostabile                                              | Maximum possible temperature                     | Máxima temperatura configurable                                   | 300                                                                                     | 300 | °C      |
| Gradiente salita temperatura<br>(con forno vuoto)                            | Temperature rise gradient (on empty oven)        | Gradiente subida temperatura<br>(con horno vacío)                 | 12                                                                                      | 12  | °C/min  |
| Gradiente salita temperatura<br>(con forno a pieno carico)                   | Temperature rise gradient (on fully loaded oven) | Gradiente subida temperatura<br>(con horno completamente cargado) | 6                                                                                       | 6   | °C/min  |
| Temperatura termostato di sicurezza                                          | Safety thermostat temperature                    | Temperatura termostato de seguridad                               | 350                                                                                     | 350 | °C      |
| Condizione dell'ambiente - Environmental conditions - Condición del ambiente |                                                  |                                                                   |                                                                                         |     |         |
| Temperatura                                                                  | Temperature                                      | Temperatura                                                       | 0 - 40                                                                                  |     | °C      |
| Umidità massima                                                              | Maximum humidity                                 | Humedad máxima                                                    | 95% senza condensa<br>95% without condensation<br>95% sin condensación                  |     | -----   |
| Livello di rumore                                                            | Noise level                                      | Nivel acústico                                                    | < 70                                                                                    |     | decibel |

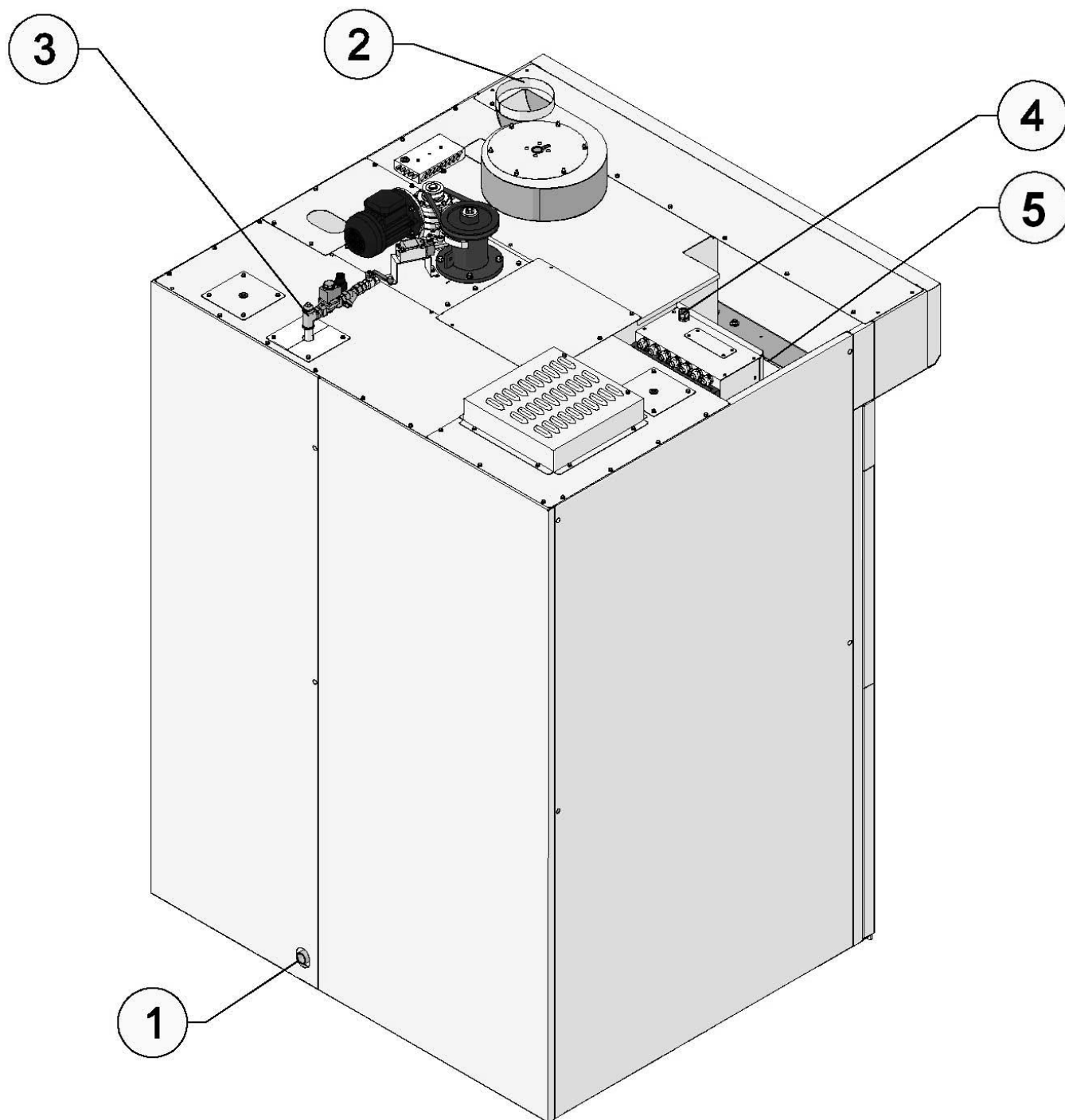
## Rotor Wind 4EF



Rotor Wind 5EF



- 
- B. Allacciamenti alimentazione elettrica, alimentazione acqua umidificatore, scarico vapori, scarico eccedenza acqua e posizione della targa dati**
- B. Electricity supply connections, steam generator water arrival, water vapour tube, water discharge and position of information plate**
- B. Conexiones alimentación eléctrica, alimentación agua humidificador, descarga vapores, descarga exceso de agua y posición de la chapa homologación datos**





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## Rotor Wind 4EF

|   |                                          |                                      |                                        |
|---|------------------------------------------|--------------------------------------|----------------------------------------|
| 1 | Scarico eccedenza acqua Ø 1"             | Water discharge Ø 1"                 | Descarga exceso de agua Ø 1"           |
| 2 | Tubazione scarico vapori Ø 150mm         | Steam exhaust pipe Ø 150mm           | Tubería descarga vapores Ø 150mm       |
| 3 | Alimentazione acqua umidificatore Ø 1/2" | Steam generator water arrival Ø 1/2" | Alimentación agua humidificador Ø 1/2" |
| 4 | Ingresso alimentazione elettrica         | Electrical power input               | Ingreso alimentación eléctrica         |
| 5 | Targa dati                               | Information plate                    | Chapa homologación datos técnicos      |

## Rotor Wind 5EF

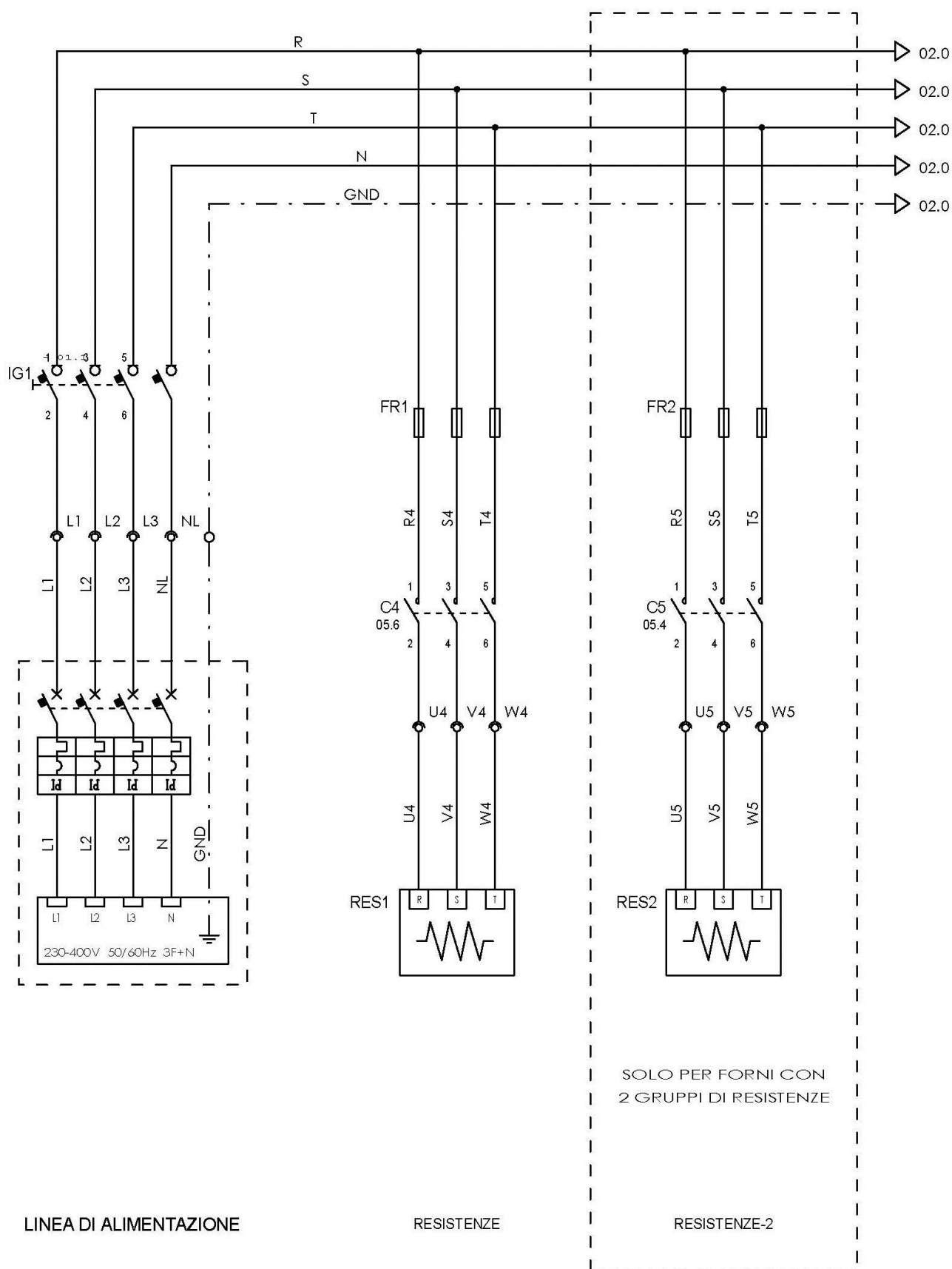
|   |                                          |                                      |                                        |
|---|------------------------------------------|--------------------------------------|----------------------------------------|
| 1 | Scarico eccedenza acqua Ø 1"             | Water discharge Ø 1"                 | Descarga exceso de agua Ø 1"           |
| 2 | Tubazione scarico vapori Ø 200mm         | Steam exhaust pipe Ø 200mm           | Tubería descarga vapores Ø 200mm       |
| 3 | Alimentazione acqua umidificatore Ø 1/2" | Steam generator water arrival Ø 1/2" | Alimentación agua humidificador Ø 1/2" |
| 4 | Ingresso alimentazione elettrica         | Electrical power input               | Ingreso alimentación eléctrica         |
| 5 | Targa dati                               | Information plate                    | Chapa homologación datos técnicos      |

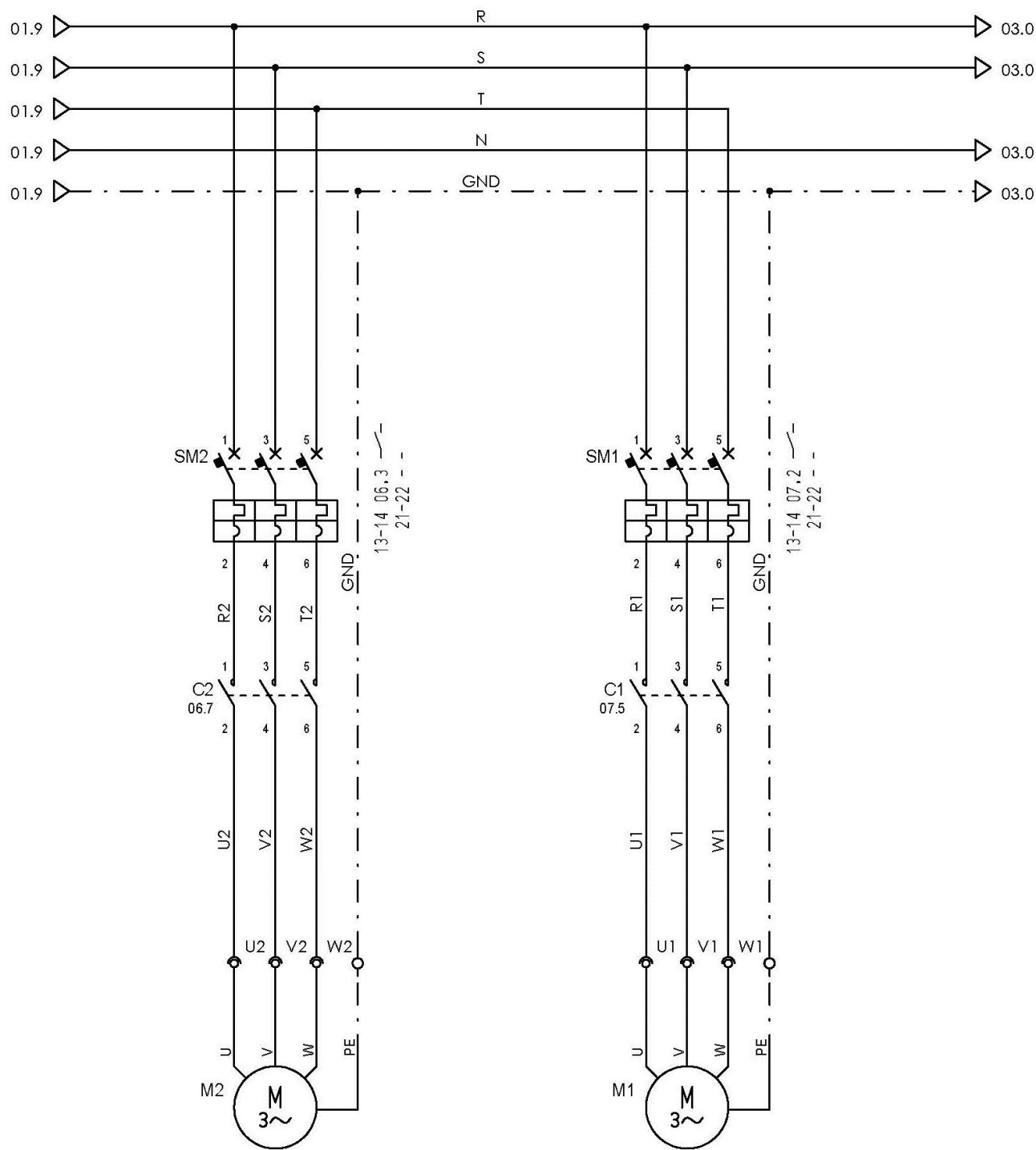
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## **C. Schema elettrico**

C. Wiring diagram

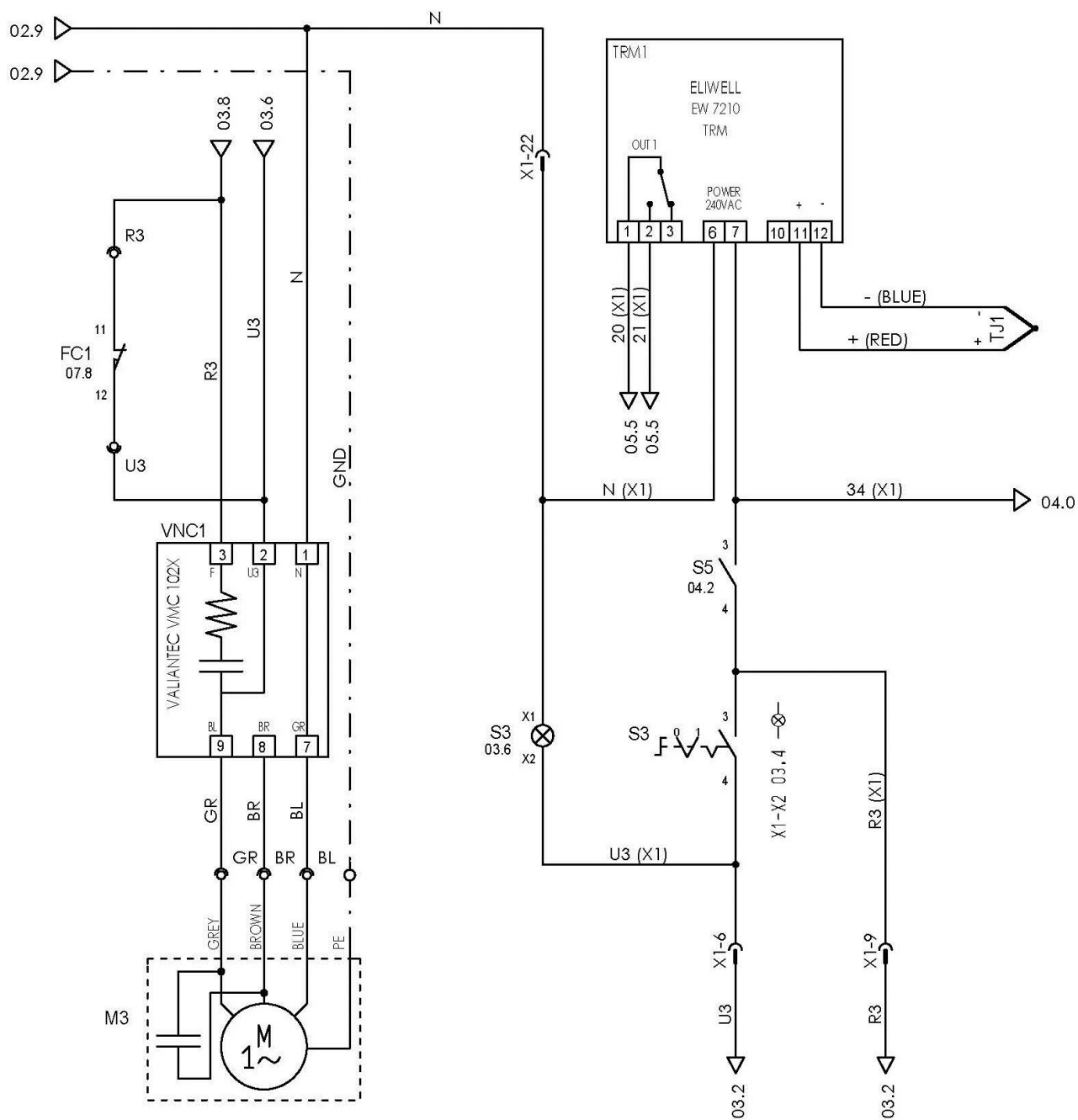
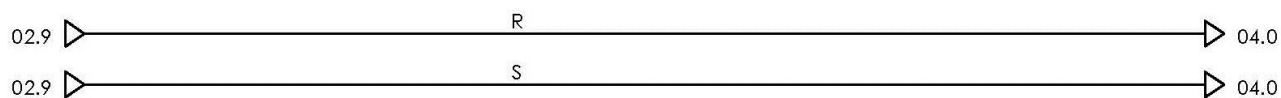
C. Esquema eléctrico





VENTILATORE

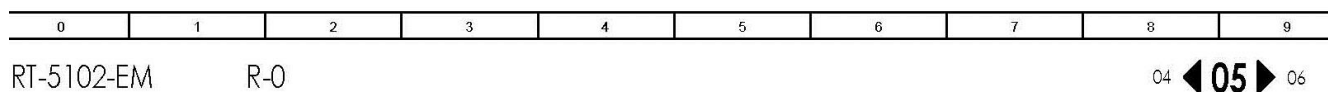
CARRELLO

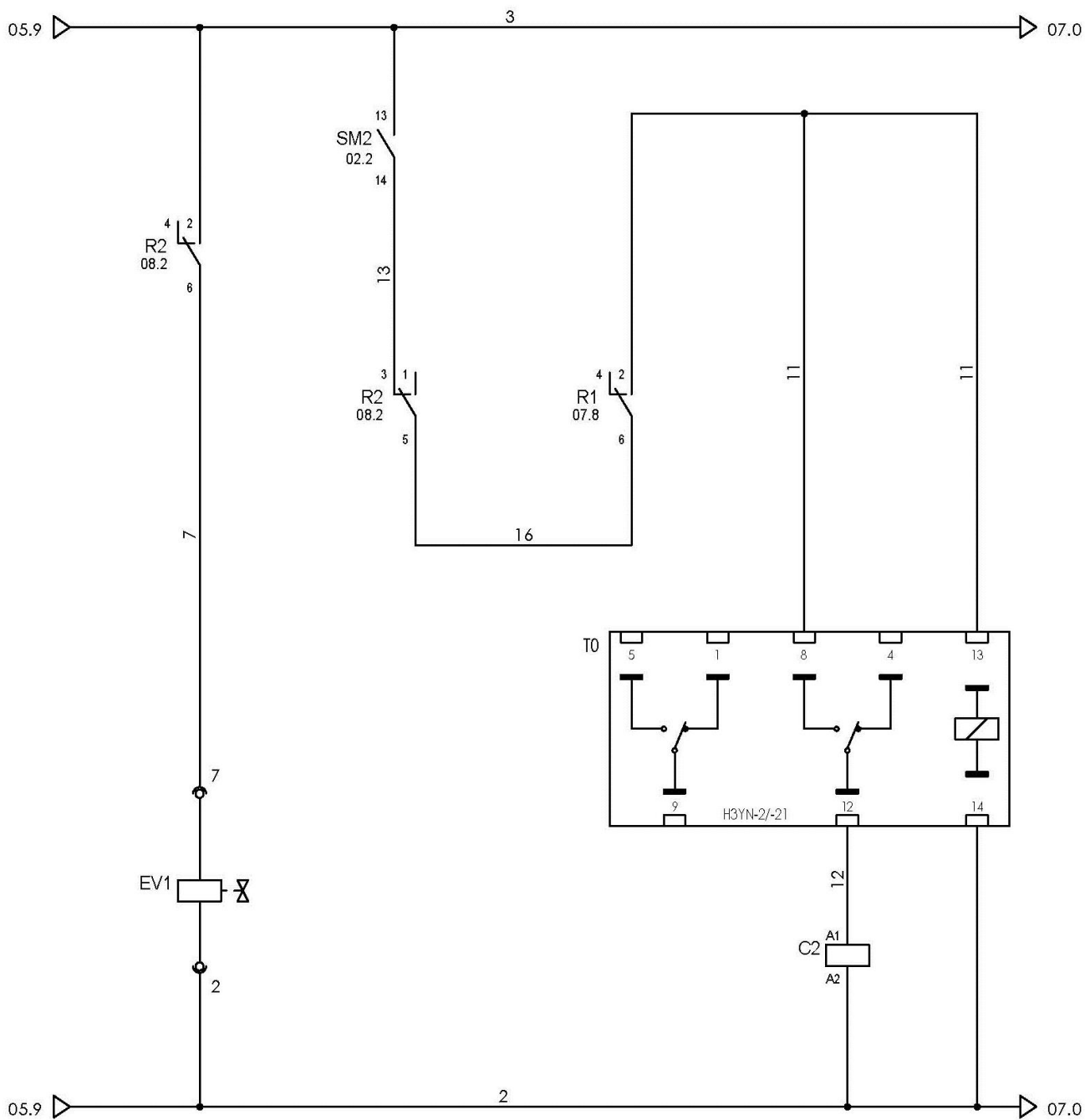


ASPIRATORE VAPORE

TERMOREGOLATORE







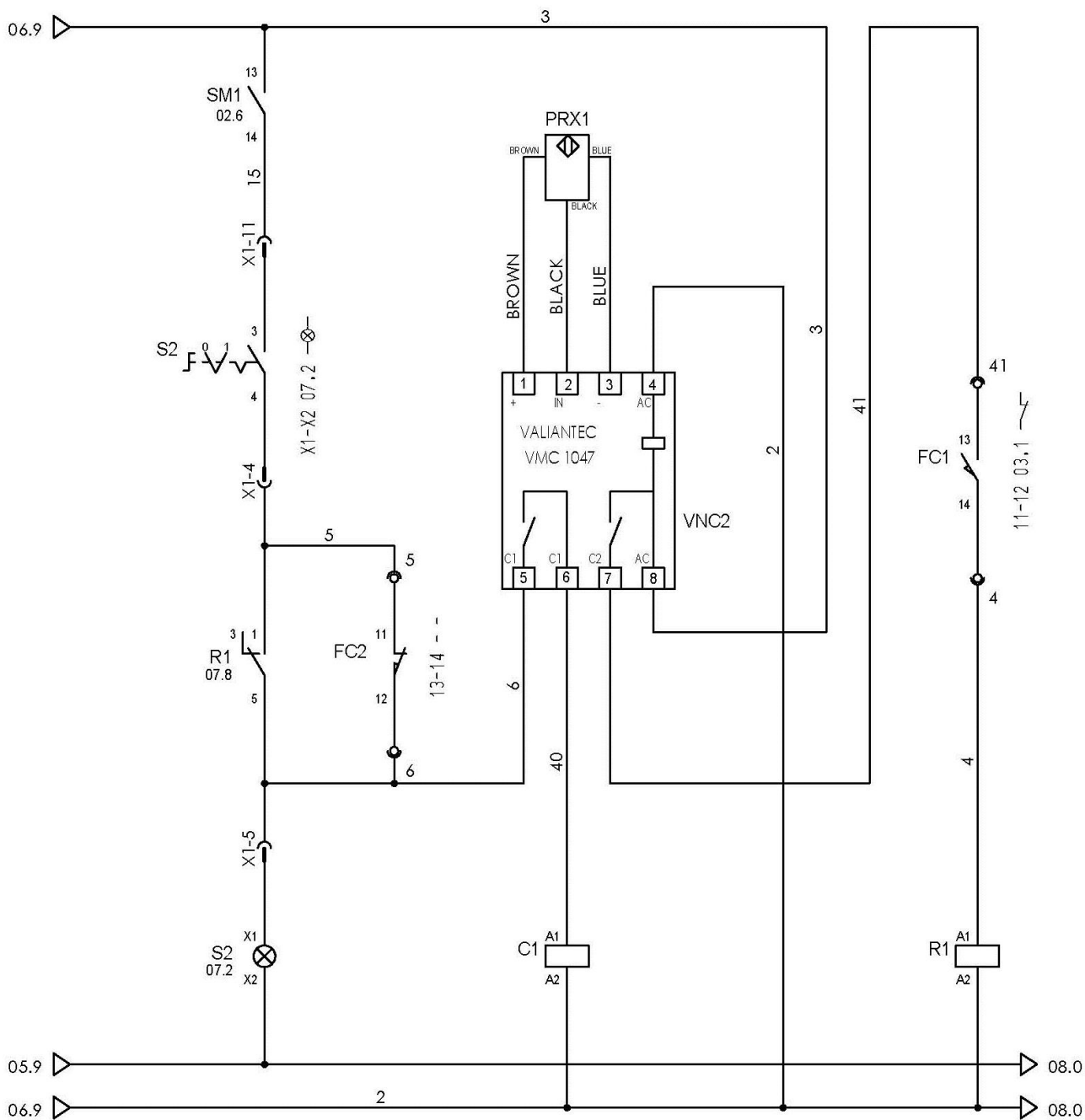
1 2 02.2  
 3 4 02.2  
 5 6 02.2  
 13 14 05.6

ELETTROVALVOLA

VENTILATORE

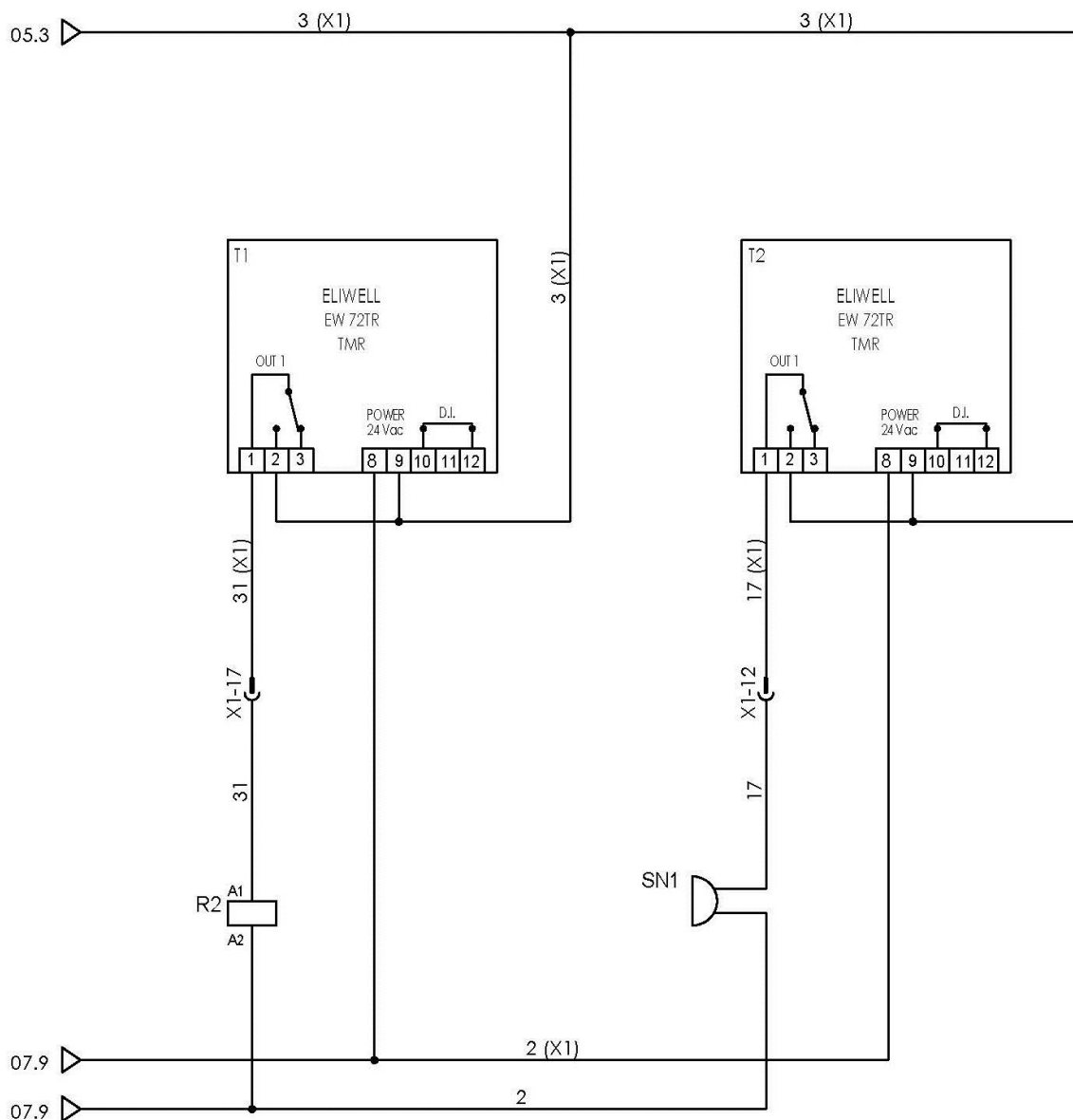
|            |     |   |   |   |   |   |   |              |   |
|------------|-----|---|---|---|---|---|---|--------------|---|
| 0          | 1   | 2 | 3 | 4 | 5 | 6 | 7 | 8            | 9 |
| RT-5102-EM | R-0 |   |   |   |   |   |   | 05 ◀ 06 ▶ 07 |   |





ROTAZIONE CARRELLO

RELE' PORTA



VAPORE

SUONERIA FINE COTTURA

|            |     |   |   |   |   |   |   |              |   |
|------------|-----|---|---|---|---|---|---|--------------|---|
| 0          | 1   | 2 | 3 | 4 | 5 | 6 | 7 | 8            | 9 |
| RT-5102-EM | R-0 |   |   |   |   |   |   | 07 ◀ 08 ▶ 09 |   |

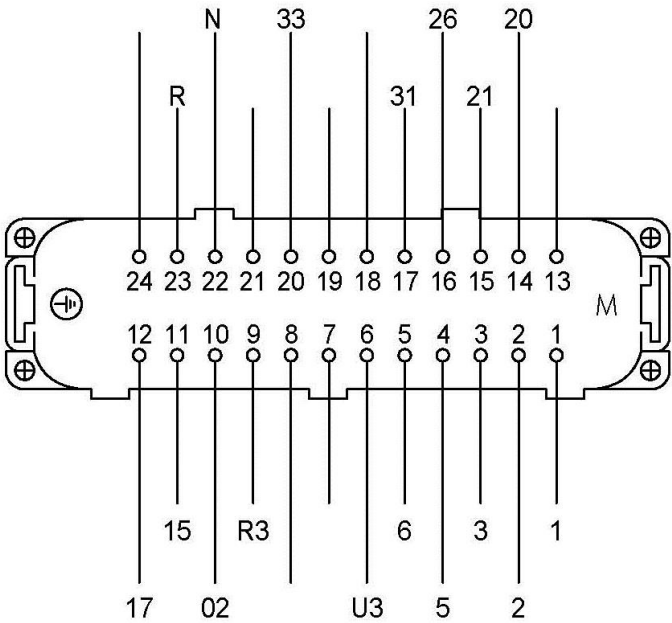
CONNETTORE  
X1

| FILO | MORSETTO | POSIZIONE |
|------|----------|-----------|
|------|----------|-----------|

N° PIN : 24  
PRODUCER : ILME

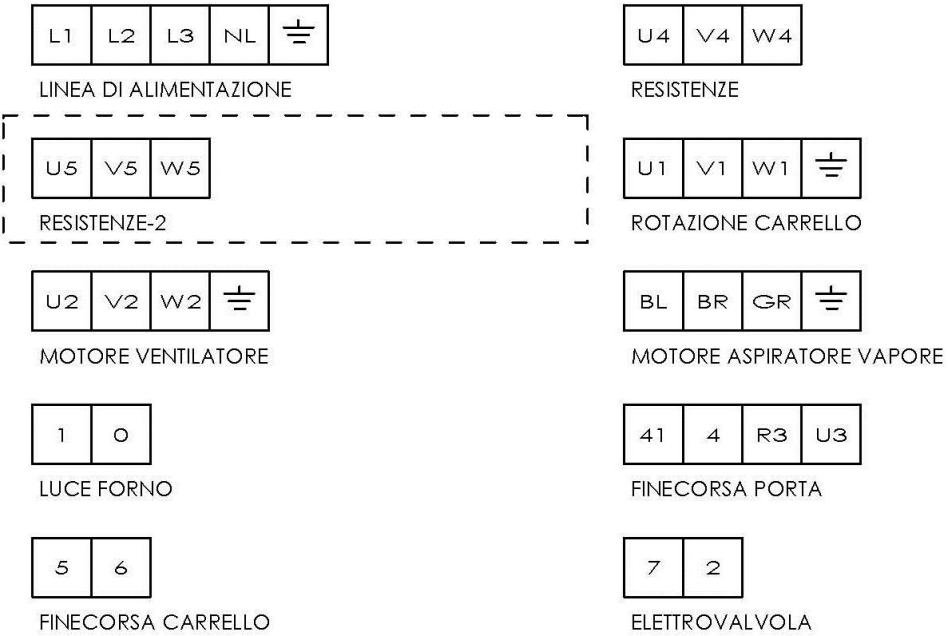
| LISTA LOCALIZZAZIONI |                  |
|----------------------|------------------|
| BM                   | BORDO MACCHINA   |
| CP                   | CASSETTA POTENZA |
| QC                   | QUADRO COMANDI   |

|    |    | COLONNA | FOGLIO |
|----|----|---------|--------|
| 1  | 1  | 1       | 05     |
| 02 | 10 | 5       | 04     |
| 3  | 3  | 6       | 04     |
| 5  | 4  | 2       | 07     |
| 6  | 5  | 2       | 07     |
| U3 | 6  | 6       | 03     |
| 7  |    | RISERVA |        |
| 8  |    | RISERVA |        |
| R3 | 9  | 8       | 03     |
| 2  | 2  | 6       | 04     |
| 15 | 11 | 2       | 07     |
| 17 | 12 | 6       | 08     |
| 13 |    | RISERVA |        |
| 20 | 14 | 6       | 05     |
| 21 | 15 | 6       | 05     |
| 26 | 16 | 7       | 05     |
| 31 | 17 | 2       | 08     |
| 18 |    | RISERVA |        |
| 19 |    | RISERVA |        |
| 33 | 20 | 5       | 04     |
| 21 |    | RISERVA |        |
| N  | 22 | 4       | 03     |
| R  | 23 | 2       | 04     |
| 24 |    | RISERVA |        |



RIEPILOGO UTENZE

Y1



## LISTA MATERIALE

| CODICE      | DESCRIZIONE              | CODICE RICAMBIO   | LOCAZIONE | FOGLIO |
|-------------|--------------------------|-------------------|-----------|--------|
| <b>C1</b>   | TELERUTTORE CARRELLO     | PRR 88            | CP        | 07     |
| <b>C2</b>   | TELERUTTORE VENTILATORE  | PRR 88            | CP        | 06     |
| <b>C4</b>   | TELERUTTORE RESISTENZE   | PRR 87            | CP        | 05     |
| <b>C5</b>   | TELERUTTORE RESISTENZE-2 | PRR 87            | CP        | 05     |
| <b>EV1</b>  | ELETTROVALVOLA           | PRR 22            | BM        | 06     |
| <b>FC1</b>  | FINECORSO PORTA          | PRR 25            | BM        | 07     |
| <b>FC2</b>  | FINECORSO CARRELLO       | PRR 25            | BM        | 07     |
| <b>FG1</b>  | FUSIBILE GENERALE        | PRR 27 - PRR 52/3 | CP        | 04     |
| <b>FR1</b>  | FUSIBILI RESISTENZE      | PRR 29 - PRR 49/1 | CP        | 01     |
| <b>FR2</b>  | FUSIBILI RESISTENZE-2    | PRR 29 - PRR 49/1 | CP        | 01     |
| <b>IG1</b>  | INTERRUTTORE GENERALE    | PRR 31            | CP        | 01     |
| <b>L4</b>   | SPIA RESISTENZE          | PRR 74/1          | QC        | 05     |
| <b>LF1</b>  | LUCE FORNO               | PRR 34/1          | BM        | 05     |
| <b>M1</b>   | ROTAZIONE CARRELLO       | PRR 40            | BM        | 02     |
| <b>M2</b>   | MOTORE VENTILATORE       | PRR 38            | BM        | 02     |
| <b>M3</b>   | MOTORE ASPIRATORE VAPORE | PRR 3/6           | BM        | 03     |
| <b>PRX1</b> | SENSORE DI PROSSIMITA'   | PRR 44/7          | BM        | 07     |
| <b>R1</b>   | RELE' PORTA              | PRR 61            | CP        | 07     |
| <b>R2</b>   | RELE' VAPORE             | PRR 61            | CP        | 08     |
|             |                          |                   |           |        |

|   |   |   |   |   |   |   |   |   |   |
|---|---|---|---|---|---|---|---|---|---|
| 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 |
|---|---|---|---|---|---|---|---|---|---|

RT-5102-EM

R-0

10 ◀ 11 ▶ 12

|   |   |   |   |   |   |   |   |   |   |
|---|---|---|---|---|---|---|---|---|---|
| 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 |
|---|---|---|---|---|---|---|---|---|---|

R-0

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## **D. DISEGNI ESPLOSI ED ELENCO PARTI DI RICAMBIO**

**Per interventi complessi e nel caso di rotture vi preghiamo di contattarci. Comunque, allo scopo di semplificare la ricerca dei guasti e l'eventuale sostituzione delle parti danneggiate, diamo di seguito una lista delle parti di ricambio, i disegni esplosi e figure con i riferimenti a ciascuna delle parti elencate.**

## **D. EXPLODED VIEWS AND LIST OF SPARE PARTS**

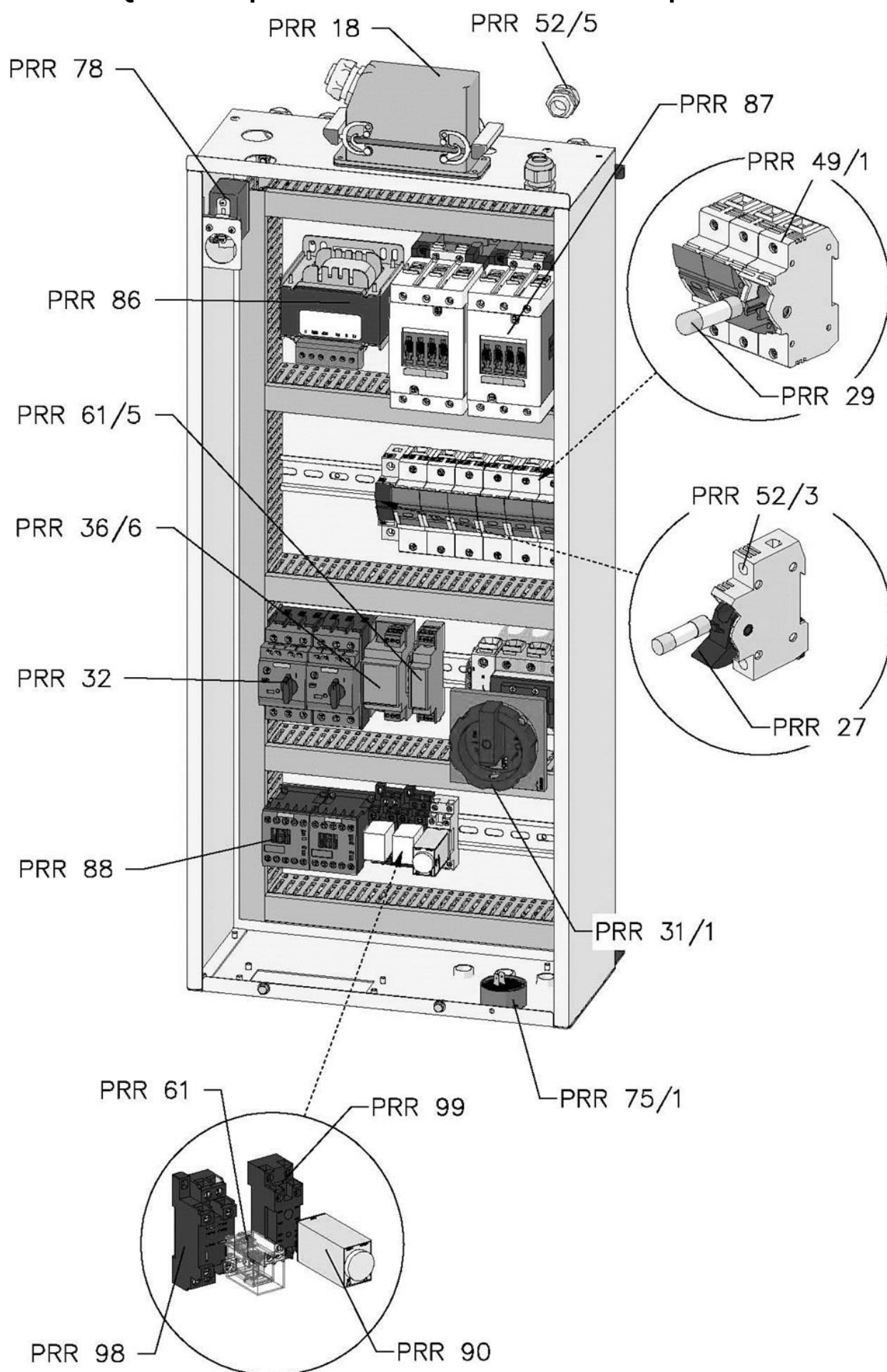
For complicated maintenance works and in case of breakages we kindly ask you to contact us.

However, in order to simplify troubleshooting and possible replacement of damaged parts, we give below a list of spare parts, exploded drawings and figures with references to each party listed.

## **D. DIBUJOS TÉCNICOS Y LISTA DE REPUESTOS**

Para interventos más complicados y en caso de rupturas, les rogamos contactarnos. En todo caso, con el fin de simplificar la búsqueda de las averías y la eventual sustitución de piezas dañadas, damos a continuación una lista de repuestos, los dibujos técnicos y figuras referentes a cada una de las piezas elencadas.

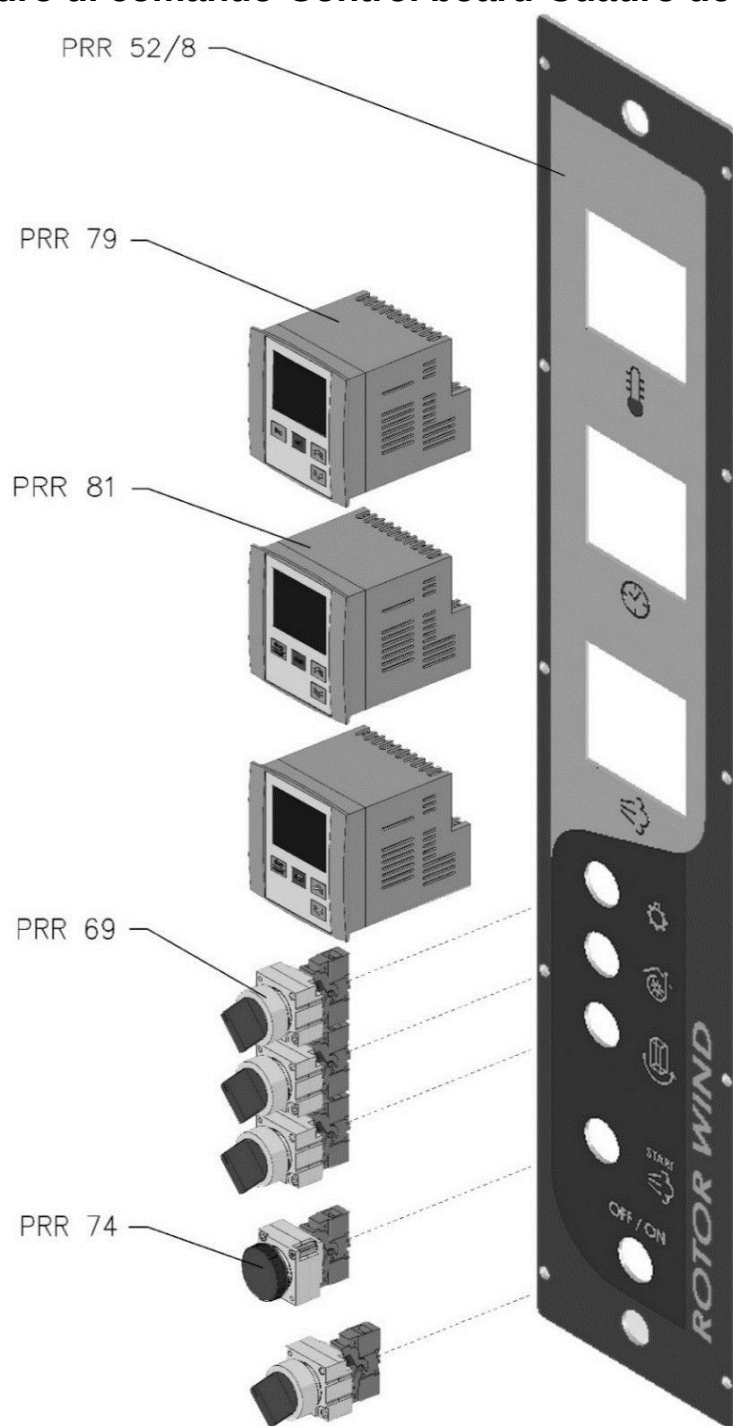
## Quadro di potenza-Power board-Cuadro de potencia





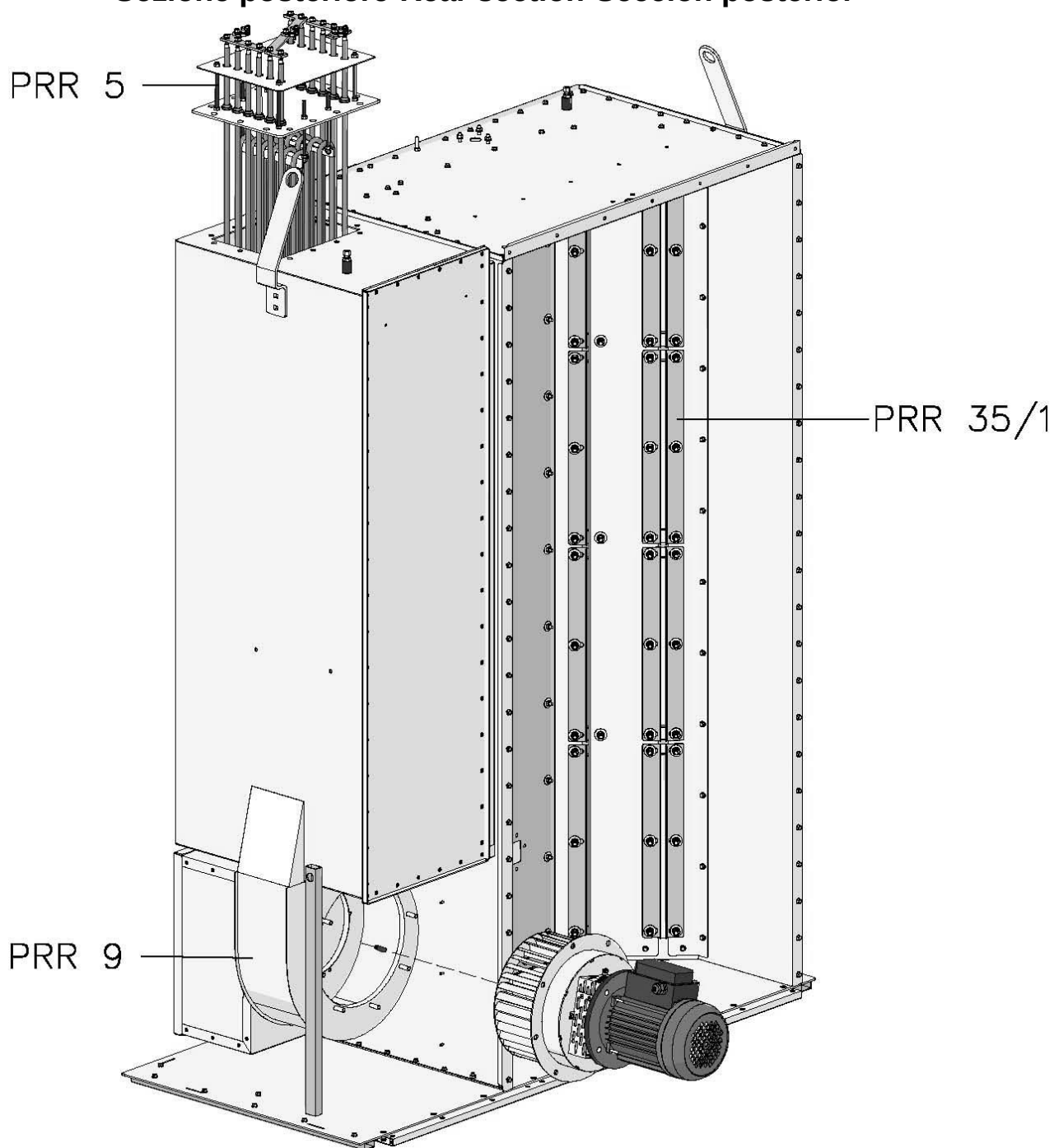
| IT-UK-ES | Tabella codici di riferimento quadro di potenza      |                                                 |                                                        |
|----------|------------------------------------------------------|-------------------------------------------------|--------------------------------------------------------|
|          | List of power board parts                            |                                                 |                                                        |
|          | Tabla códigos de referencia cuadro de potencia       |                                                 |                                                        |
|          | Descrizione                                          | Description                                     | Descripción                                            |
|          |                                                      |                                                 | 4EF-5EF                                                |
|          | CONNETTORE QUADRO ELETTRICO COMPLETO                 | ELECTRIC BOARD CONNECTOR COMPLETED              | CONECTADOR CUADRO ELÉCTRICO COMPLETO                   |
|          | FUSIBILE NORMALE                                     | STANDARD FUSE                                   | FUSIBLE NORMAL                                         |
|          | INTERRUTTORE GENERALE PER FORNI ROTATIVI ELETTRICI   | MAINS SWITCH FOR ELECTRIC ROTARY OVENS          | INTERRUPTOR GENERAL PARA HORNOS ROTATORIOS ELÉCTRICO   |
|          | PORTAFUSIBILE NORMALE (UNIPOLARE)                    | STANDARD FUSE HOLDER (SINGLE-POLAR)             | PORTAFUSIBLE NORMAL (UNIPOLAR)                         |
|          | PRESSAGUAINA DIRITTO                                 | STRAIGHT SHEATH THROUGH                         | PRENSA-CABLE DIRITTO                                   |
|          | PRESSAGUAINA CURVO                                   | CURVED SHEATH THROUGH                           | PRENSA-CABLE CODO                                      |
|          | RELÈ                                                 | RELAY                                           | RELÈ                                                   |
|          | SUONERIA ELETTRONICA BITONALE                        | TWO-SOUND ELECTRONIC BEEPER                     | ALARMA ELECTRÓNICA A 2 TONOS                           |
|          | TERMOSTATO DI MASSIMA                                | MAX TEMP. THERMOSTAT                            | TERMOSTATO TEMPERATURA MÁXIMA                          |
|          | TRASFORMATORE 200VA                                  | 200VA TRANSFORMER                               | TRANSFORMADOR 200VA                                    |
|          | TELERUTTORE NORMALE                                  | NORMAL REMOTE-CONTROL SWITCH                    | TELERRUPTOR NORMAL                                     |
|          | TEMPORIZZATORE OMRON H3Y                             | OMRON H3Y TIMER                                 | TEMPORIZADOR OMRON H3Y                                 |
|          | ZOCOLO PER RELÈ                                      | BASE FOR RELAY                                  | BASE PARA RELÈ                                         |
|          | ZOCOLO PER OMRON H3Y                                 | BASE FOR OMRON H3Y                              | BASE PARA OMRON H3Y                                    |
|          | INTERRUTTORE AUTOMATICO                              | AUTOMATIC SWITCH                                | INTERRUPTOR AUTOMÁTICO                                 |
|          | INTERFACCIA PER ASPIRATORE MONOFASE                  | INTERFACE FOR STEAM SUCTION FAN - SINGLE PHASE  | INTERFACE PARA ASPIRADOR MONOFÁSICO                    |
|          | RELE' PER PROXIMITY                                  | RELAY FOR PROXIMITY                             | RELE' PARA PROXIMITY                                   |
|          | FUSIBILE PER FORNI ROTATIVI ELETTRICI                | FUSE FOR ELECTRIC ROTARY OVENS                  | FUSIBLE PARA HORNOS ROTATORIOS ELÉCTRICO               |
|          | PORTAFUSIBILE TRIPOLARE PER FORNI ROTATIVI ELETTRICI | FUSE HOLDERR TRIPOLAR FOR ELECTRIC ROTARY OVENS | PORTAFUSIBLE TRIPOLAR PARA HORNOS ROTATORIOS ELÉCTRICO |
|          | TELERUTTORE PER RESISTENZE                           | REMOTE-CONTROL SWITCH FOR ELECTRIC ROTARY OVENS | TELERRUPTOR PARA HORNOS ROTATORIOS ELÉCTRICO           |

## Quadro di comando-Control board-Cuadro de comando



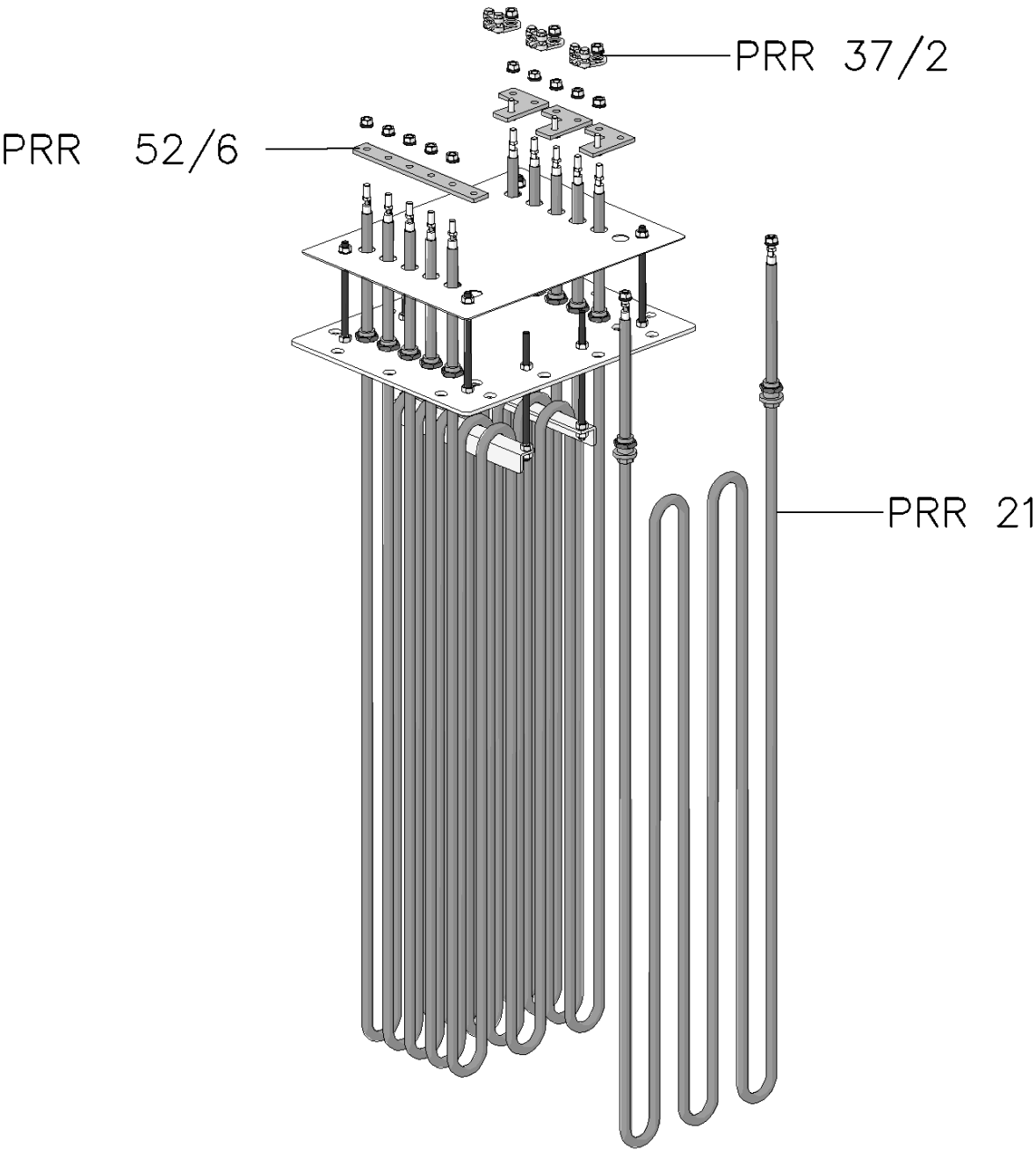
| IT-UK-ES                                    | Tabella codici di riferimento quadro di comando |                                            |          |
|---------------------------------------------|-------------------------------------------------|--------------------------------------------|----------|
|                                             | List of control board parts                     |                                            |          |
|                                             | Tabla códigos de referencia cuadro de comando   |                                            |          |
| Descrizione                                 | Description                                     | Descripción                                | 4EF-5EF  |
| PANNELLO PORTASTRUMENTI<br>ELETTROMECCANICO | ELECTROMECHANICAL<br>TOOL HOLDER                | PANEL PORTAINSTRUMENTOS<br>ELECTROMECÁNICO | PRR 52/8 |
| TERMOREGOLATORE<br>ELETTRONICO ELIWELL      | ELIWELL ELECTRONIC<br>THERMAL ADJUSTER          | TERMOREGULADOR<br>ELECTRÓNICO ELIWELL      | PRR 79   |
| TEMPORIZZATORE<br>ELETTRONICO ELIWELL       | ELIWELL ELECTRONIC<br>TIMER                     | TEMPORIZADOR ELECTRÓNICO<br>ELIWELL        | PRR 81   |
| SELETTORE                                   | SWITCH                                          | SELETTORE                                  | PRR 69   |
| SPIA LUMINOSA VERDE                         | GREEN WANING LIGHT                              | ESPIA LUMINOSA VERDE                       | PRR 74   |
| SONDA PER<br>TERMOREGOLATORE                | PROBE FOR THERMAL<br>ADJUSTER                   | SONDA PARA<br>TERMOREGULADOR               | PRR 72   |

## Sezione posteriore-Rear section-Sección posterior



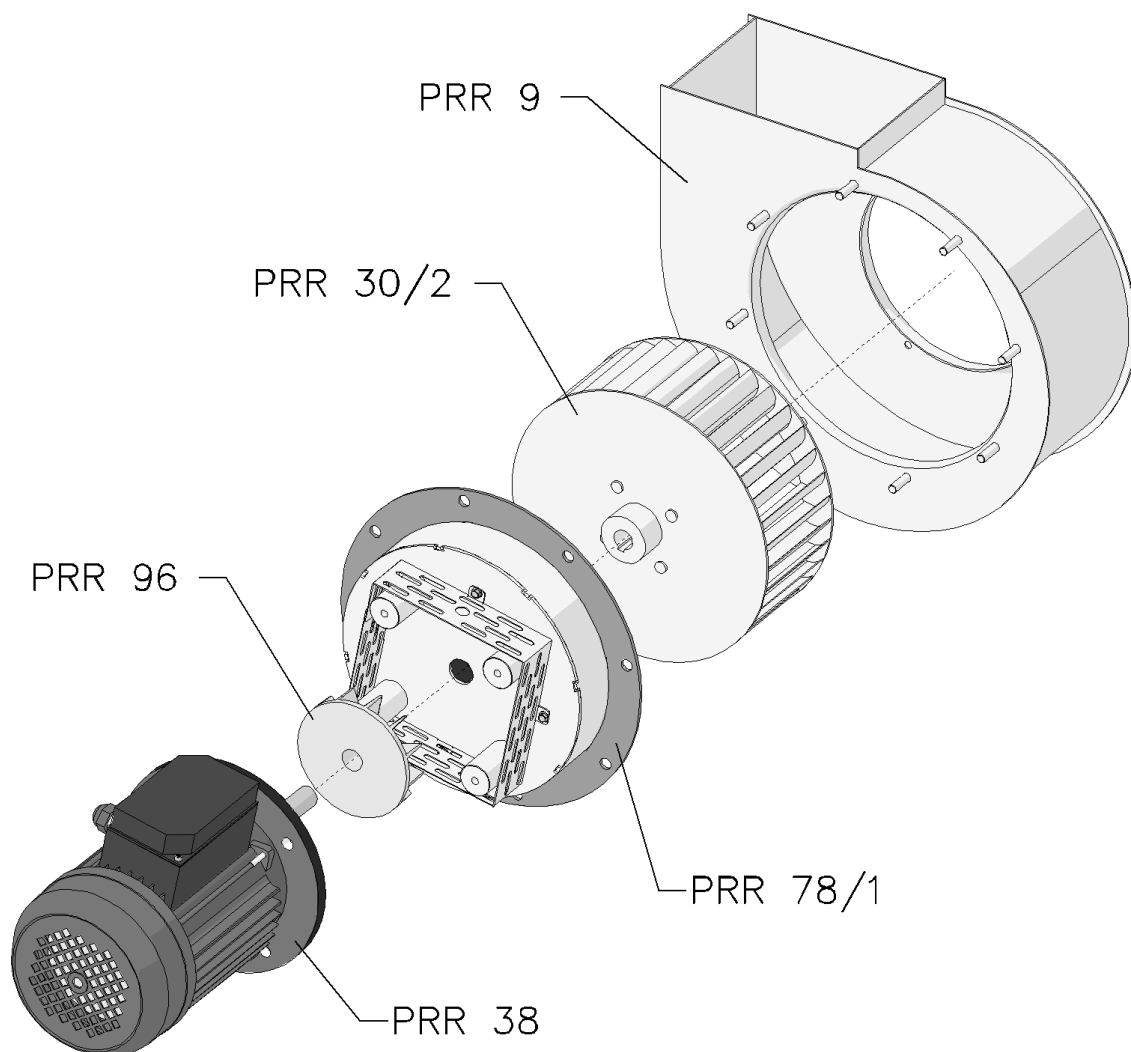
| IT-UK-ES                   | Tabella codici di riferimento sezione posteriore |                         |          |
|----------------------------|--------------------------------------------------|-------------------------|----------|
|                            | List of rear section parts                       |                         |          |
|                            | Tabla códigos de referencia sección posterior    |                         |          |
| Descrizione                | Description                                      | Descripción             | 4EF-5EF  |
| BATTERIA DI RESISTENZE     | HEATING ELEMENTS SET                             | BATERÍA DE RESISTENCIAS | PRR 5    |
| CHIOCCIOLA PER VENTILATORE | VENTILATOR HOUSING                               | ESPIRAL PARA VENTILADOR | PRR 9    |
| LAMELLA REGOLAZIONE ARIA   | AIR FLOW ADJUSTING SLOT                          | TIRA REGULACIÓN AIRE    | PRR 35/1 |

Resistenze-Heating elements-Résistances



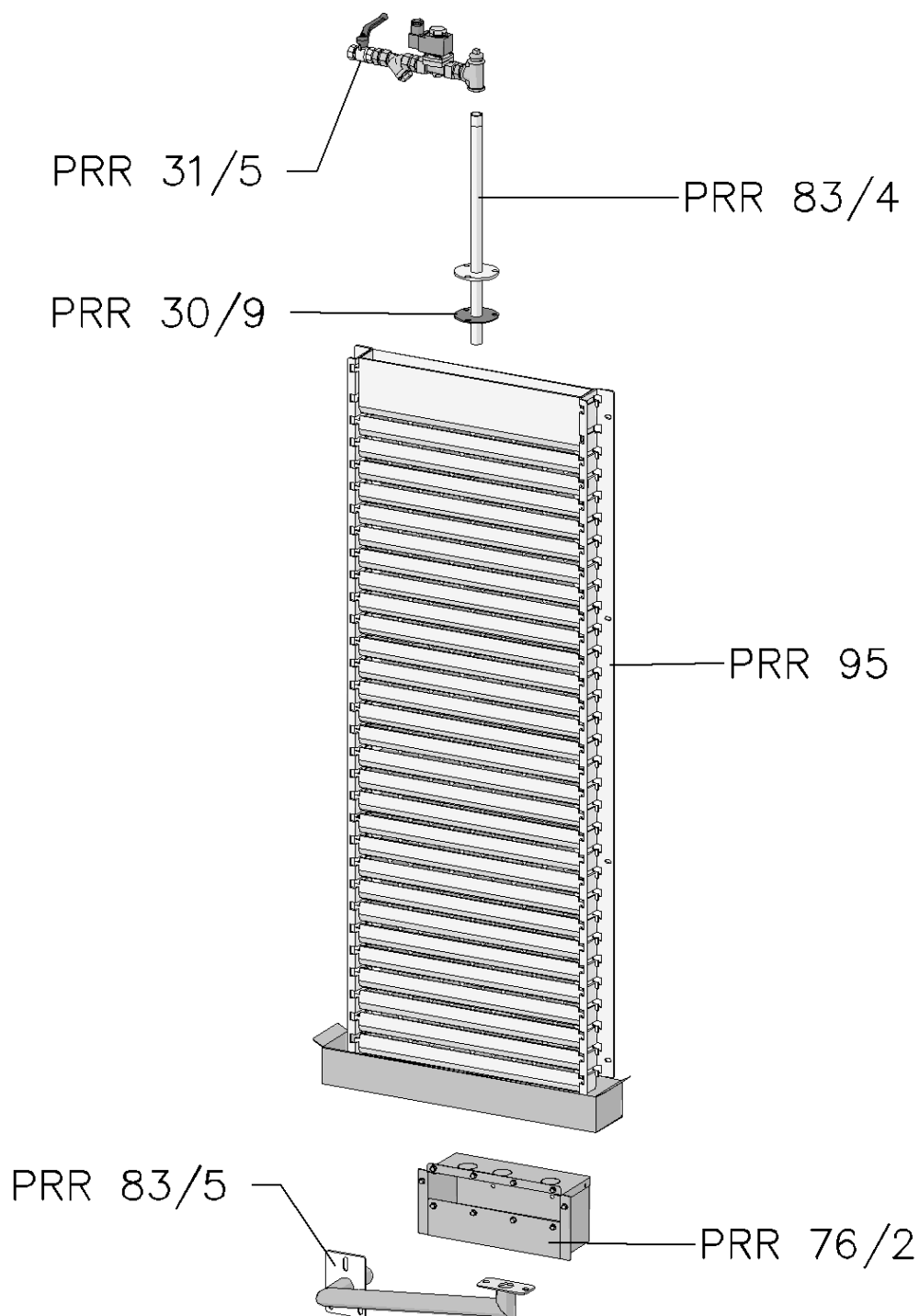
| IT-UK-ES                             | Tabella codici di riferimento resistenze |                                     |          |
|--------------------------------------|------------------------------------------|-------------------------------------|----------|
|                                      | List of heating elements parts           |                                     |          |
|                                      | Tabla códigos de referencia resistencias |                                     |          |
| Descrizione                          | Description                              | Descripción                         | 4EF-5EF  |
| RESISTENZA                           | HEATING ELEMENT                          | RESISTENCIA                         | PRR 21   |
| PONTI PER COLLEGAMENTO RESISTENZE    | BRIDGE FOR HEATING ELEMENTS              | PUENTES PARA CONEXIÓN RESISTENCIAS  | PRR 52/6 |
| MORSETTO PER COLLEGAMENTO RESISTENZE | TERMINAL FOR HEATING ELEMENTS CONNECTION | TERMINAL PARA CONEXIÓN RESISTENCIAS | PRR 37/2 |

## Ventilatore-Ventilator-Ventilador



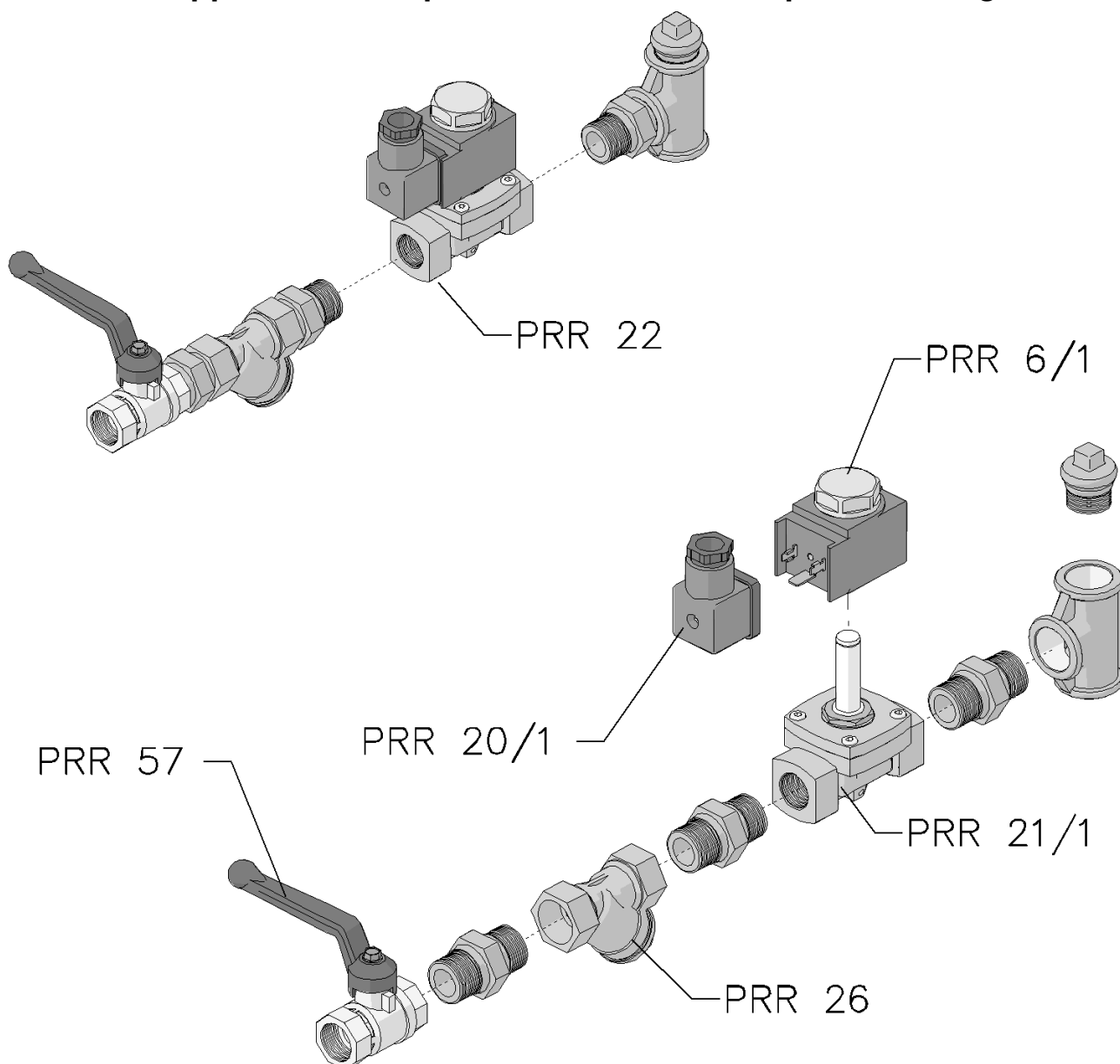
| IT-UK-ES | Tabella codici di riferimento ventilatore |                                           |                            |
|----------|-------------------------------------------|-------------------------------------------|----------------------------|
|          | List of ventilator parts                  |                                           |                            |
|          | Tabla códigos de referencia ventilador    |                                           |                            |
|          | Descrizione                               | Description                               | Descripción                |
|          | CHIOCCIOLA PER VENTILATORE                | VENTILATOR HOUSING                        | ESPIRAL PARA VENTILADOR    |
|          | GIRANTE PER VENTILATORE                   | IMPELLER FOR VENTILATOR                   | RODANTE PARA VENTILADOR    |
|          | TORTA PER VENTILATORE                     | MOUNTING PLATE FOR BLOWER - ROTATIVE OVEN | TORSIÓN PARA VENTILADOR    |
|          | VENTOLINA DI RAFFREDDAMENTO               | COOLING FAN                               | VENTILADOR DE ENFRIAMIENTO |
|          | MOTORE VENTILATORE                        | VENTILATOR MOTOR FOR ROTATIVE OVENS       | MOTOR VENTILADOR           |
|          |                                           |                                           | 4EF-5EF                    |

## Umidificatore-Humidifier-Humidificador



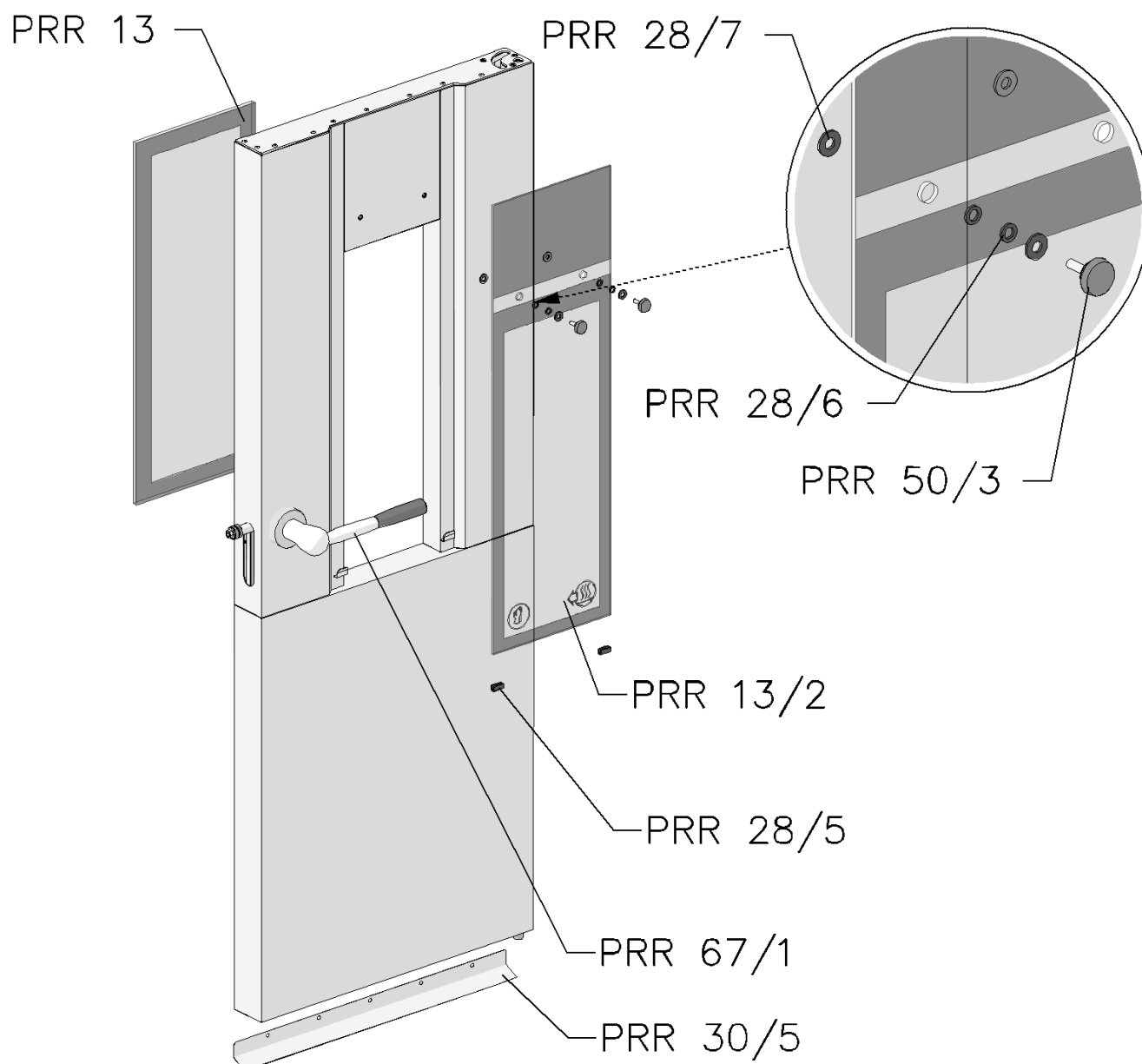
| IT-UK-ES                            | Tabella codici di riferimento umidificatore |                                |          |
|-------------------------------------|---------------------------------------------|--------------------------------|----------|
|                                     | List of humidifier component parts          |                                |          |
|                                     | Tabla códigos de referencia humidificador   |                                |          |
| Descrizione                         | Description                                 | Descripción                    | 4EF-5EF  |
| GRUPPO ENTRATA ACQUA                | WATER INLET COMPLETE UNIT                   | GRUPO ENTRADA AGUA             | PRR 31/5 |
| TUBO ENTRATA ACQUA                  | WATER INLET PIPE                            | TUBO ENTRADA AGUA              | PRR 83/4 |
| GUARNIZIONE ENTRATA ACQUA           | WATER INLET GASKET                          | GUARNICIÓN ENTRADA AGUA        | PRR 30/9 |
| UMIDIFICATORE                       | STEAM GENERATOR                             | HUMIDIFICADOR                  | PRR 95   |
| VASCHETTA RACCOLTA ACQUA IN ECCESSO | CONDENSATE DRAINAGE BOX                     | CAJA RECOGEDORA AGUA EN EXCESO | PRR 76/2 |
| TUBO SCARICO ACQUA                  | WATER DRAINAGE PIPE FOR STEAM GENERATOR     | TUBO DESCARGA AGUA             | PRR 83/5 |

## Gruppo entrata acqua-Water inlet unit-Grupo entrada agua



| IT-UK-ES                            | Tabella codici di riferimento gruppo entrata acqua |                                    |          |
|-------------------------------------|----------------------------------------------------|------------------------------------|----------|
|                                     | List of water inlet unit parts                     |                                    |          |
|                                     | Tabla códigos de referencia grupo entrada agua     |                                    |          |
| Descrizione                         | Description                                        | Descripción                        | 4EF-5EF  |
| BOBINA PER ELETTROVALVOLA           | SOLENOID VALVE COIL                                | BOBINA PARA ELECTROVÁLVULA         | PRR 6/1  |
| CONNETTORE PER ELETTROVALVOLA       | CONNECTOR FOR WATER VALVE                          | CONECTOR PARA ELECTROVÁLVULA       | PRR 20/1 |
| SERRANDA ENTRATA ACQUA              | WATER INLET SHUTTER                                | CIERRE ENTRADA AGUA                | PRR 57   |
| FILTRO ELETTROVALVOLA ACQUA         | WATER SOLENOID VALVE FILTER                        | FILTRO ELECTROVÁLVULA AGUA         | PRR 26   |
| ELETTROVALVOLA ACQUA (SOLO VALVOLA) | WATER SOLENOID VALVE (ONLY VALVE)                  | ELECTROVÁLVULA AGUA (SÓLO VÁLVULA) | PRR 21/1 |
| ELETTROVALVOLA ACQUA COMPLETA       | WATER SOLENOID VALVE - COMPLETE                    | ELECTROVÁLVULA AGUA COMPLETA       | PRR 22   |

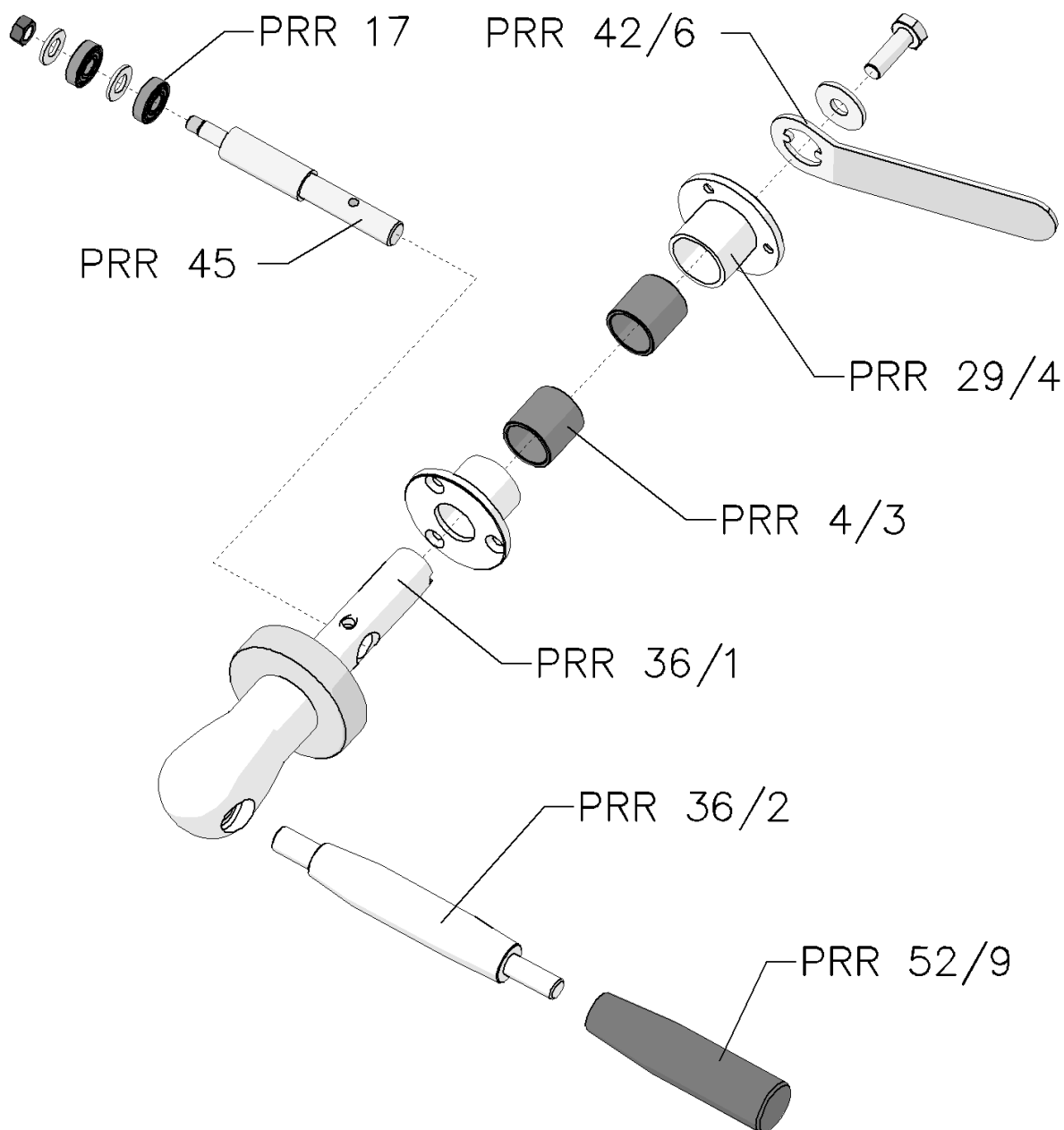
## Porta-Door-Puerta



| IT-UK-ES | Tabella codici di riferimento porta<br>List of door component parts<br>Tabla códigos de referencia puerta |                                                    |                                                    |
|----------|-----------------------------------------------------------------------------------------------------------|----------------------------------------------------|----------------------------------------------------|
|          | Descrizione                                                                                               | Description                                        | Descripción                                        |
|          | SERRATURA PORTA COMPLETA                                                                                  | DOOR LOCK                                          | CERRADURA PUERTA COMPLETA                          |
|          | VETRO PORTA INTERNO PER PORTA CON VETRO CORTO                                                             | DOOR GLASS - INTERNAL - FOR DOOR WITH SHORT WINDOW | VIDRIO PUERTA INTERNO PARA PUERTA CON VIDRIO CORTO |
|          | VETRO PORTA ESTERNO PER PORTA CON VETRO CORTO                                                             | DOOR GLASS - EXTERNAL - FOR OVEN WITH SHORT WINDOW | VIDRIO PUERTA ESTERNA PARA PUERTA CON VIDRIO CORTO |
|          | GUARNIZIONE INFERIORE INOX PER PORTA DI COTTURA                                                           | DOOR GASKET "BOTTOM" - STAINLESS STEEL             | GUARNICIÓN INFERIOR INOX PARA PUERTA DE COCCIÓN    |
|          | VITE CON POMELLO NERO                                                                                     | SCREW WITH BLACK KNOB                              | TORNILLO CON POMO NEGRO                            |
|          | GUARNIZIONE SOSTEGNO VETRO INFERIORE                                                                      | LOWER GLASS SUPPPORT GASKET                        | GUARNICIÓN APOYO VIDRIO INFERIOR                   |
|          | GUARNIZIONE TONDA PICCOLA FISSAGGIO VETRO                                                                 | GLASS FIXING LITTLE ROUND GASKET                   | GUARNICIÓN REDONDA PEQUEÑA FIJACIÓN VIDRIO         |
|          | GUARNIZIONE TONDA GRANDE FISSAGGIO VETRO                                                                  | GLASS FIXING LARGE ROUND GASKET                    | GUARNICIÓN REDONDA GRANDE FIJACIÓN VIDRIO          |

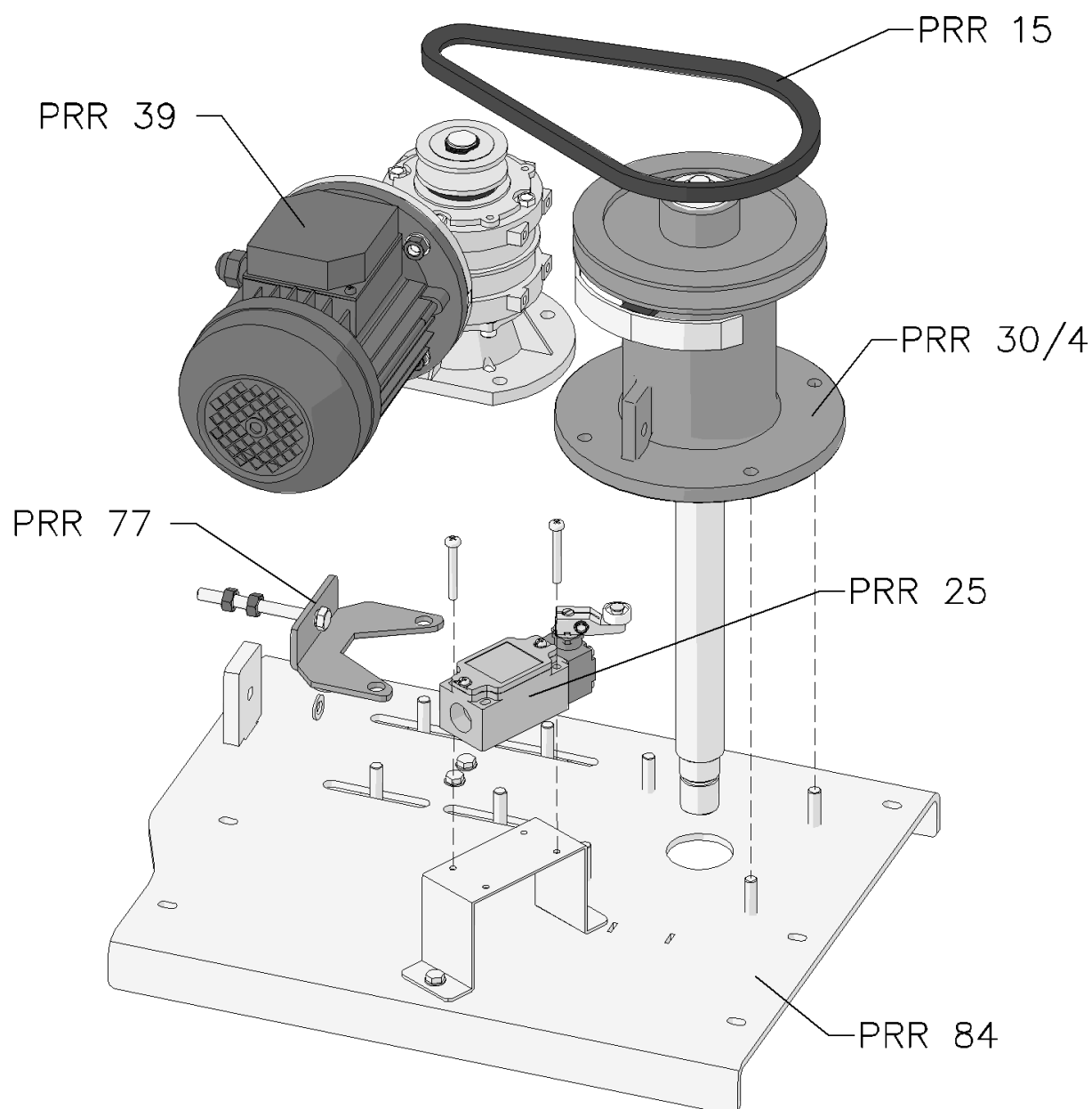


## Serratura-Lock for door-Cerradura



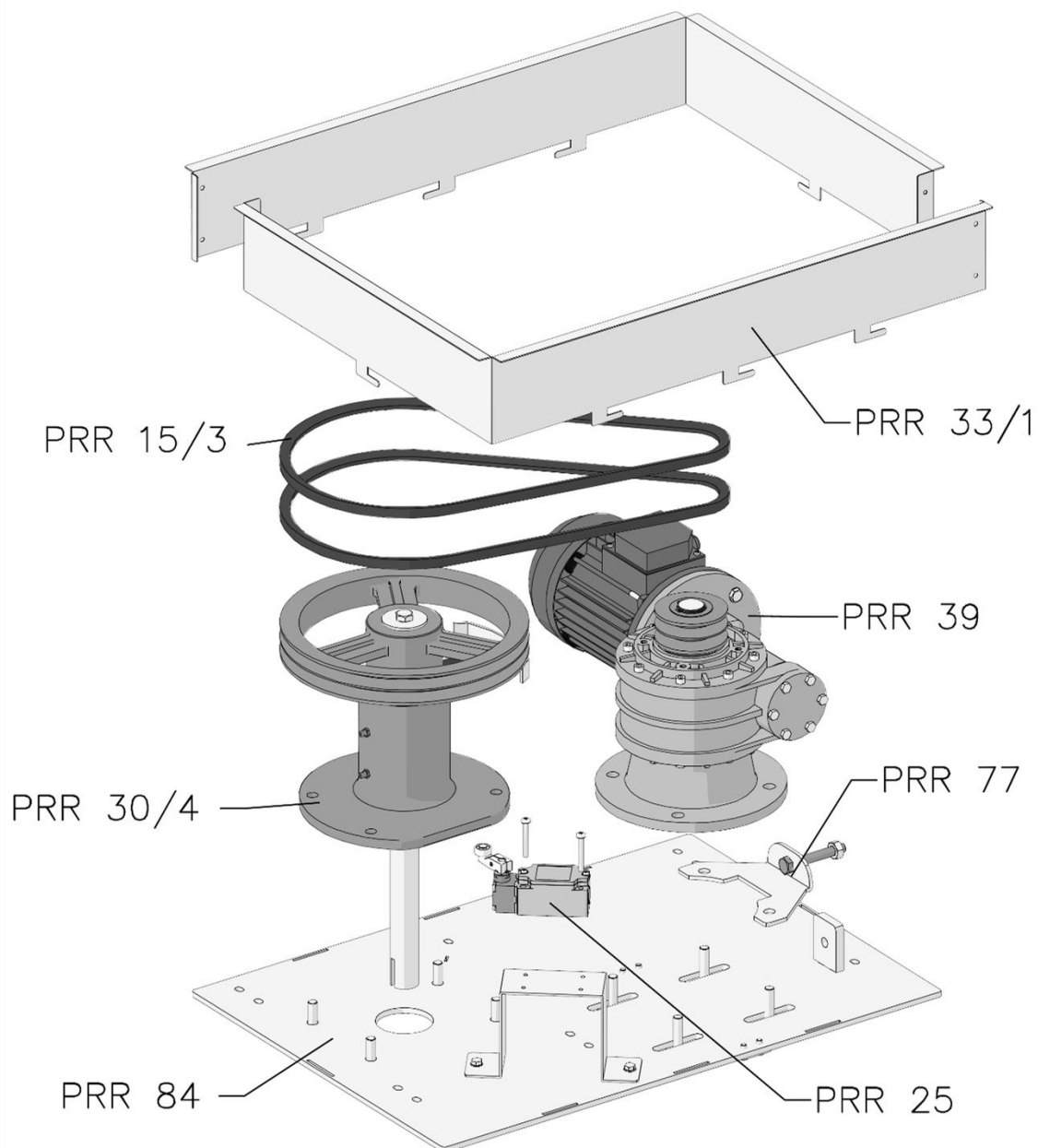
| IT-UK-ES                                          | Tabella codici di riferimento serratura |                                                 |          |
|---------------------------------------------------|-----------------------------------------|-------------------------------------------------|----------|
|                                                   | List of lock for door parts             |                                                 |          |
|                                                   | Tabla códigos de referencia cerradura   |                                                 |          |
| Descrizione                                       | Description                             | Descripción                                     | 4EF-5EF  |
| CUSCINETTO PER SERRATURA PORTA                    | BEARING FOR DOOR LOCK                   | COJINETE CERRADURA PUERTA                       | PRR 17   |
| PERNO PER MANIGLIA PORTA                          | PIN FOR DOOR HANDLE                     | PERNO PARA MANIJA PUERTA                        | PRR 45   |
| MANIGLIA PORTA: IMPUGNATURA IN BACHELITE NERA     | DOOR HANDLE, BLACK BAKELITE HILT        | MANIJA PUERTA: EMPUÑADURA EN BAQUELITA NEGRA    | PRR 52/9 |
| MANIGLIA PORTA: IMPUGNATURA IN FERRO CROMATO      | DOOR HANDLE- HILT IN CHROMIUM-IRON      | MANIJA PUERTA: EMPUÑADURA EN FIERRO CROMADO     | PRR 36/2 |
| MANIGLIA PORTA: CORPO CENTRALE CON PERNO PASSANTE | DOOR HANDLE- CENTRAL PART WITH PIVOT    | MANIJA PUERTA: CUERPO CENTRAL CON PERNO PASADOR | PRR 36/1 |
| BRONZINA MANIGLIA PORTA                           | BUSHING FOR DOOR HANDLE                 | CHUMACERA MANIJA PUERTA                         | PRR 4/3  |
| GHIERE SUPPORTO MANIGLIA                          | RING NUT FOR DOOR HANDLE SUPPORT        | ZUNCHO SOPORTE MANIJA                           | PRR 29/4 |
| MANIGLIA INTERNA PORTA                            | INTERNAL DOOR HANDLE                    | MANIJA INTERNA PUERTA                           | PRR 42/6 |

## Gruppo rotazione carrello-Rack motion-Grupo rotación carro (4EF)



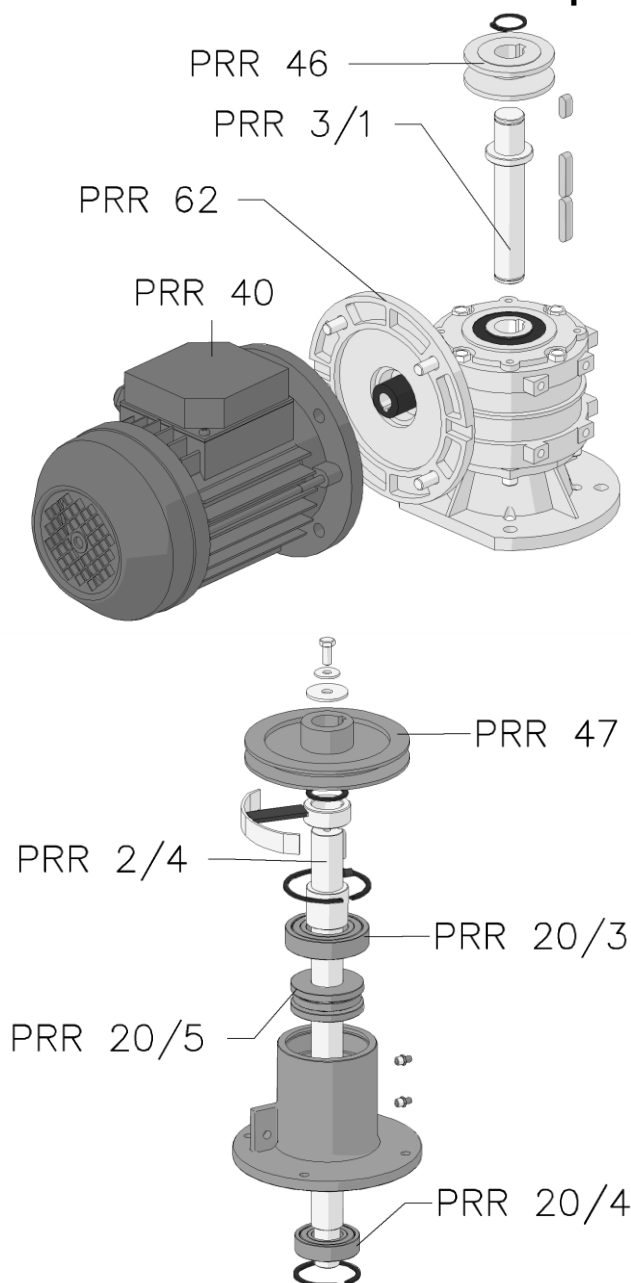
| IT-UK-ES                                                  | Tabella codici di riferimento gruppo rotazione carrello         |                                                       |          |
|-----------------------------------------------------------|-----------------------------------------------------------------|-------------------------------------------------------|----------|
|                                                           | List of rack motion parts                                       |                                                       |          |
|                                                           | Tabla códigos de referencia grupo rotación carro                |                                                       |          |
| Descrizione                                               | Description                                                     | Descripción                                           | 4EF      |
| CINGHIA A25                                               | ROTATION BELT A25                                               | CORREA A25                                            | PRR 15   |
| FINECORSA                                                 | LIMIT SWITCH                                                    | TOPE                                                  | PRR 25   |
| GRUPPO ROTAZIONE COMPLETO DI PULEGGIA PER AGGANCIO        | ROTATION UNIT WITH PULLEY FOR TOP HOOK                          | GRUPO ROTACIÓN COMPLETO CON POLEA PARA ENGANCHE       | PRR 30/4 |
| STAFFA TENDICINGHIA                                       | BRACKET FOR BELT STRETCHER                                      | REFUERZO TENSOR DE POLEA                              | PRR 77   |
| MOTORIDUTTORE PER CARRELLO COMPLETO DI ALBERO E PULEGGIA  | RACK GEAR MOTOR COMPLETE WITH SHAFT AND PULLEY                  | MOTORREDUCTOR CARRO COMPLETO CON ÁRBOL Y POLEA        | PRR 39   |
| TRAVERSA ROTAZIONE SENZA MOTORIDUTTORE E GRUPPO ROTAZIONE | ROTATION CROSS PIECE (WITHOUT GEAR BOX MOTOR AND ROTATION UNIT) | TRAVESAÑO ROTACIÓN SIN MOTORREDUCTOR Y GRUPO ROTACIÓN | PRR 84   |

## Gruppo rotazione carrello-Rack motion-Grupo rotación carro (5EF)



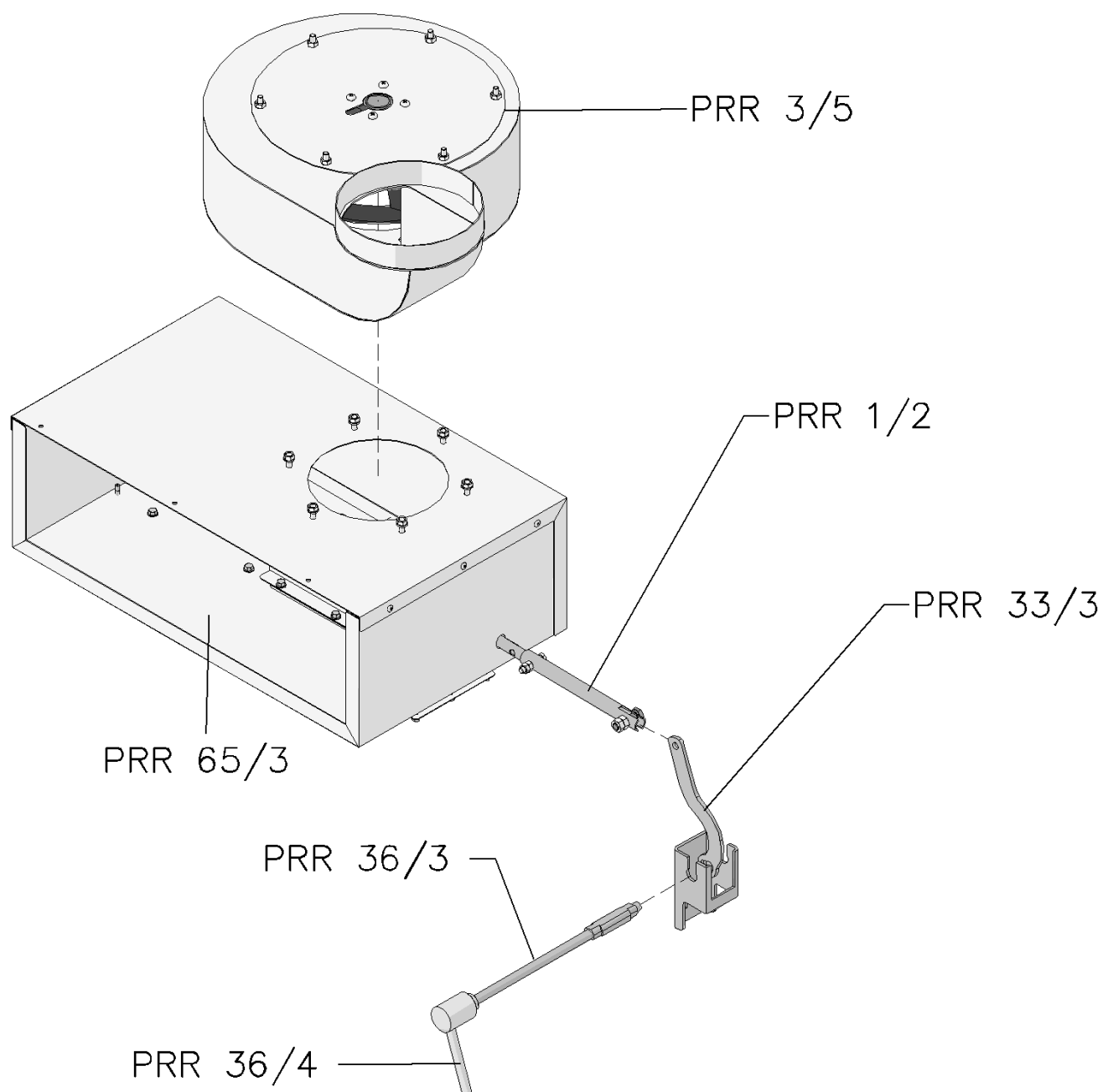
| IT-UK-ES                                                  | Tabella codici di riferimento gruppo rotazione carrello              |                                                        |          |
|-----------------------------------------------------------|----------------------------------------------------------------------|--------------------------------------------------------|----------|
|                                                           | List of rack motion parts                                            |                                                        |          |
|                                                           | Tabla códigos de referencia grupo rotación carro                     |                                                        |          |
| Descrizione                                               | Description                                                          | Descripción                                            | 5EF      |
| LAMIERA CONTENIMENTO ISOLANTE TRAVERSA CON AGGANCIO       | INSULATING CONTAINING METAL SHEET FOR CROSS PIECE WITH COUPLING ENDS | CHAPA AISLANTE TRAVESAÑO CON ENGANCHE                  | PRR 33/1 |
| CINGHIA A43                                               | ROTATION BELT A43                                                    | CORREA A43                                             | PRR 15/3 |
| FINECORS                                                  | LIMIT SWITCH                                                         | TOPE                                                   | PRR 25   |
| GRUPPO ROTAZIONE COMPLETO DI PULEGGIA PER AGGANCIO        | ROTATION UNIT WITH PULLEY FOR TOP HOOK                               | GRUPO ROTACIÓN COMPLETO CON POLEA PARA ENGANCHE        | PRR 30/4 |
| STAFFA TENDICINGHIA                                       | BRACKET FOR BELT STRETCHER                                           | REFUERZO TENSOR DE POLEA                               | PRR 77   |
| MOTORIDUTTORE PER CARRELLO COMPLETO DI ALBERO E PULEGGIA  | RACK GEAR MOTOR COMPLETE WITH SHAFT AND PULLEY                       | MOTORREDUCTOR PARA CARRO COMPLETO CON ÁRBOL Y POLEA    | PRR 39   |
| TRAVERSA ROTAZIONE SENZA MOTORIDUTTORE E GRUPPO ROTAZIONE | ROTATION CROSS PIECE (WITHOUT GEAR BOX MOTOR AND ROTATION UNIT)      | TRAAVESANO ROTACIÓN SIN MOTORREDUCTOR Y GRUPO ROTACIÓN | PRR 84   |

## Gruppo rotazione carrello- Rack motion-Grupo rotación carro



| IT-UK-ES                                   | Tabella codici di riferimento gruppo rotazione carrello |                                         |          |
|--------------------------------------------|---------------------------------------------------------|-----------------------------------------|----------|
|                                            | List of rack motion parts                               |                                         |          |
|                                            | Tabla códigos de referencia grupo rotación carro        |                                         |          |
| Descrizione                                | Description                                             | Descripción                             | 4EF-5EF  |
| PULEGGIA MOTRICE<br>ROTAZIONE              | DRIVING PULLEY FOR RACK<br>ROTATION                     | POLEA MOTRIZ ROTACIÓN                   | PRR 46   |
| MOTORE PER RIDUTTORE<br>CARRELLO           | RACK GEAR MOTOR                                         | MOTOR PARA REDUCTOR<br>CARRO            | PRR 40   |
| ALBERO PER RIDUTTORE<br>ROTAZIONE CARRELLO | SHAFT FOR RACK GEAR<br>REDUCER                          | ÁRBOL PARA REDUCTOR<br>ROTACIÓN CARRO   | PRR 3/1  |
| RIDUTTORE CARRELLO                         | RACK GEAR REDUCER                                       | REDUCTOR CARRO                          | PRR 62   |
| PULEGGIA CONDOTTA<br>ROTAZIONE             | DRIVEN PULLEY FOR RACK<br>ROTATION                      | POLEA CONDUCTO ROTACIÓN                 | PRR 47   |
| ALBERO ROTAZIONE PER<br>FORNO CON AGGANCIO | ROTATION SHAFT FOR<br>OVEN WITH TOP HOOK                | ÁRBOL PARA HORNO CON<br>ENGANCHE        | PRR 2/4  |
| CUSCINETTO SUPERIORE<br>GRUPPO ROTAZIONE   | BEARING "UPPER" FOR<br>ROTATION UNIT                    | COJINETE SUPERIOR GRUPO<br>ROTACIÓN     | PRR 20/3 |
| CUSCINETTO REGGISPINTA<br>GRUPPO ROTAZIONE | THRUST BEARING FOR<br>ROTATION UNIT                     | COJINETE DE TOPE PARA<br>GRUPO ROTACIÓN | PRR 20/5 |
| CUSCINETTO INFERIORE<br>GRUPPO ROTAZIONE   | BEARING "LOWER" FOR<br>ROTATION UNIT                    | COJINETE INFERIOR GRUPO<br>ROTACIÓN     | PRR20/4  |

## Gruppo aspiratore vapore-Steam suction fan-Grupo aspirador vapor



| IT-UK-ES                                                | Tabella codici di riferimento gruppo aspiratore vapore |                                                   |          |
|---------------------------------------------------------|--------------------------------------------------------|---------------------------------------------------|----------|
|                                                         | List of steam suction fan component parts              |                                                   |          |
|                                                         | Tabla códigos de referencia grupo aspirador vapor      |                                                   |          |
| Descrizione                                             | Description                                            | Descripción                                       | 4EF-5EF  |
| ASPIRATORE VAPORE                                       | STEAM SUCTION FAN - COMPLETE                           | ASPIRADOR VAPOR                                   | PRR 3/5  |
| SCATOLA SCARICO VAPORE                                  | STEAM EXHAUST BOX FOR ROTATIVE OVENS                   | CAJA DESCARGA VAPOR                               | PRR 65/3 |
| ASTA APERTURA SERRANDA VAPORE                           | OPENING ROD FOR STEAM EXHAUST SHUTTER                  | ASTA APERTURA CIERRE VAPOR                        | PRR 1/2  |
| LEVA APERTURA SERRANDA VAPORE                           | OPENING LEVER WITH STEAM SHUTTER                       | LEVA APERTURA CIERRE VAPORE                       | PRR 33/3 |
| MANIGLIA SERRANDA VAPORE (COMPLETA DI PERNO E MANIGLIA) | STEAM SHUTTER HANDLE - WITH COMPLETE HANDLE AND PIVOT  | MANIJA CIERRE VAPOR (COMPLETA CON PERNO Y MANIJA) | PRR 36/3 |
| MANIGLIA SERRANDA VAPORE (SOLO IMPUGNATURA)             | STEAM SHUTTER HANDLE - ONLY HILT                       | MANIJA CIERRE VAPOR (SÓLO IMPUÑADURA)             | PRR 36/4 |

**DICHIARAZIONE DI CONFORMITÀ  
DECLARATION OF CONFORMITY  
DECLARACIÓN DE CONFORMIDAD  
DÉCLARATION DE CONFORMITÉ  
KONFORMITÄTSERKLÄRUNG**



Noi  
We / El que suscribe /  
Nous / Wir

**Dr. ZANOLLI s.r.l.**  
**Via Casa Quindici, 22**  
**37066 Caselle di Sommacampagna, VR**

dichiariamo sotto la nostra esclusiva responsabilità che l'apparecchiatura  
*declare under our responsibility that the equipment / declara bajo su propia responsabilidad que l'equipo /*  
*déclarons sous notre responsabilité que l'appareil / erklären in alleiniger Verantwortung, daß das Gerät*

**Marca**

*Manufactured by / Marca / Marque de fabrique / Bezeichnung*

**Modello**

*Model / Modèle / Model / Modell*

**N° di serie**

*Serial number / N° de serie / N° de série / Seriennummer*

**Anno di costruzione**

*Year of construction / Año de construcción / Année de construction / Baujahr*

come descritto nella documentazione allegata, è in conformità con le seguenti direttive europee  
*is in conformity with the following European Directives / es conforme con las siguientes Directivas europeas /*  
*est conforme aux suivantes Directives européennes / auf das sich diese Erklärung bezieht, mit den E - Normen*

**- 2014/35/CE Direttiva Bassa Tensione**

*Low Tension Directive / Directiva Baja Tension / Directive Basse Tension / Niederspannungsrichtlinie*

**- 2014/30/CE Direttiva Compatibilità Elettromagnetica**

*Electromagnetic Compatibility Directive / Directiva Compatibilidad Electromagnetica /*  
*Directive Compatibilité Electromagnétique / Elektromagnetische Verträglichkeit*

**- 2006/42/CE Direttiva Macchine**

*Machines Directive / Directiva Maquinas / Directive Machines / Maschinenrichtlinie*

**- 1935/2004/CE Regolamento Oggetti destinati a venire in Contatto con i Prodotti Alimentari**

*Regulation for Equipment intended to come into Contact with Foodstuffs / Normativa para Equipos destinados a*  
*entrar en Contacto con Alimentos / Réglementation Objets destinés à venir en Contact avec des Produits*  
*Alimentaires / Gesetzliche Regelung der Gegenstände, die mit Lebensmitteln in Kontakt kommen*

**e con le norme cogenti alle direttive.**

*and with the compulsory regulations of the Directives / y con las normas ineludibles de las Directivas /*  
*et aux normes inéluctables des Directives / und mit den Zwangsvorschriften der Richtlinien, übereinstimmt*

Caselle di Sommacampagna

**Dr. Zanolli s.r.l.**

**Collaudatore**

*Tester / Ensayador / Testateur / Prüfer*