

INSTALLATION & MAINTENANCE MANUAL

COMBI & BAKERY OVENS CP

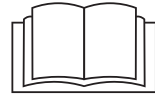
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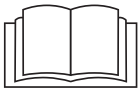
SAFETY WARNINGS



Failure to comply with the following guide may cause damage and injury even fatal, forfeits the warranty and relieves the Manufacturer of any liability. Before installation, use and maintenance of the equipment, please read this booklet carefully and keep it carefully for any future consultation by the various operators. If you do not understand all the contents of this booklet, please contact the Manufacturer. In case of loss or deterioration of the documentation, request the Manufacturer to send the replacement one.



Danger! Danger! Immediate danger or dangerous situation that could cause injury or death.



Read the instruction manual.



Grounding symbol.



Equivalent symbol.

- Before use and maintenance of the equipment carefully read this booklet and keep it carefully for any further future consultation by the various operators. If some parts are not understandable, please contact the Builder.
- In case of transfer of the equipment, have the new user have this booklet.
- Use, cleaning and maintenance other than those indicated in this booklet are considered improper and may cause damage, injury or fatal accidents, render the warranty void and relieve the Builder of any liability.
- Cleaning and maintenance intended for the user must not be carried out by children without supervision.
- Children must be supervised to ensure that they do not play with the appliance.

- This appliance must only be used for the cooking of food in professional kitchens by qualified personnel: any other use does not conform to the intended use and therefore dangerous.
- It is recommended to monitor the equipment throughout its operation.
- The apparatus may be used by children aged 8 years or more and by persons with reduced physical, sensory or mental capacity, or without experience or knowledge, provided that they are supervised or after instructions concerning the safe use of the apparatus and the understanding of the hazards inherent in it. Children should not play with the brace. Cleaning and maintenance to be carried out by the user and shall not be carried out by children without surveillance.
- If the equipment does not work or you notice functional or structural anomalies, disconnect it from the power and water supply and contact a Service Center Authorised by the Builder without attempting to repair it yourself. For a possible repair request the use of original spare parts. Failure to comply with this requirement renders the Warranty void.
- It is recommended, to ensure that the appliance is in perfect conditions of use and safety, that it be subject to maintenance and control by an authorised service centre at least once a year.
- Do not block any air intake on the equipment. The user must only carry out routine cleaning operations. For inspection, extraordinary maintenance and replacement of defective components, please contact an Authorised Service Centre to send a specialised and adequately trained technician.
- Before carrying out any cleaning, it is necessary to disconnect the power supply of the appliance and wear appropriate personal protective equipment (e.g. gloves, etc.).
- If the appliance is fitted with wheels or is positioned above a piece of furniture with wheels, its freedom of movement must be limited by means of anti-movement devices (e.g. chains) so that during movement it cannot in any way damage the electrical cables, water and drain pipes.

INSTALLER INSTRUCTIONS

- All installation and extraordinary maintenance operations must be carried out only by qualified personnel authorised by the Builder, in accordance with the regulations in force in the country of use and respecting the regulations relating to installations and safety at work.
- Before installing the equipment, check the compliance of the plants with the regulations in force in the country of use and with the information on the technical data plate.
- The equipment shall be disconnected from the power supply before any installation or maintenance is carried out.
- Interventions, tampering or changes not expressly authorised and that do not comply with the provisions of this manual will discontinue the warranty. Installation or maintenance other than those indicated in this booklet may cause injury or fatal accidents to the installer and the user and cause damage to the facilities of the installation site.
- Replacement of the power cord shall only be carried out by a qualified and authorised technician. The cable may only be replaced by one of similar characteristics: the technical data plate always indicates the type of cable to be used and its section. The grounding cable must always be green yellow.

2.1 DATA LABEL


The technical data plate provides important technical information that is essential in case of a request for intervention for a maintenance or a repair of the equipment: it is therefore recommended not to remove, damage or modify it.


Your code/Name:

A — Art.: **CP10D00**

B — Model.: **CP10D00**

C — Ref.: **9000000385788**





D — Ser. N.: 
00J1810145

E — TYPE: 

F — IPX3	kPa: 150-200	
G — 15.8 kW	400V 3N~	50/60 Hz

H — KG: 131 Ord: 22/942

RoHS

%O2200942002

- A - ARTICLE
- B - MODEL
- C - REFERENCE
- D - SERIAL NUMBER
- E - OPERATING PRESSURE
- F - DEGREE OF PROTECTION
- G - ELECTRICAL DATA
- H - WEIGHT OF EQUIPMENT

2.2 EQUIPMENT TRANSPORT

Wearing personal protective equipment, bring the equipment into the installation room using a forklift truck. In the case of trolley ovens, insert the forks from the front side taking care not to damage the carriage lanes and the exhaust pipe located at the bottom of the furnace



ATTENTION!



Equipment must never be overturned, or upside down!

During the handling is forbidden the transit or the permanence of not employed persons near the working area. The packaging material, as potentially dangerous, must be kept out of reach of children or animals and properly disposed of in accordance with local regulations.

2.3 PLACEMENT

When choosing the positioning room, take into account that the equipment must be easily movable for any extraordinary maintenance: pay attention that any masonry works after installation (e.g. building walls, replacing doors with narrower ones, renovations, etc...) does not hinder movement.

The positioning room shall:

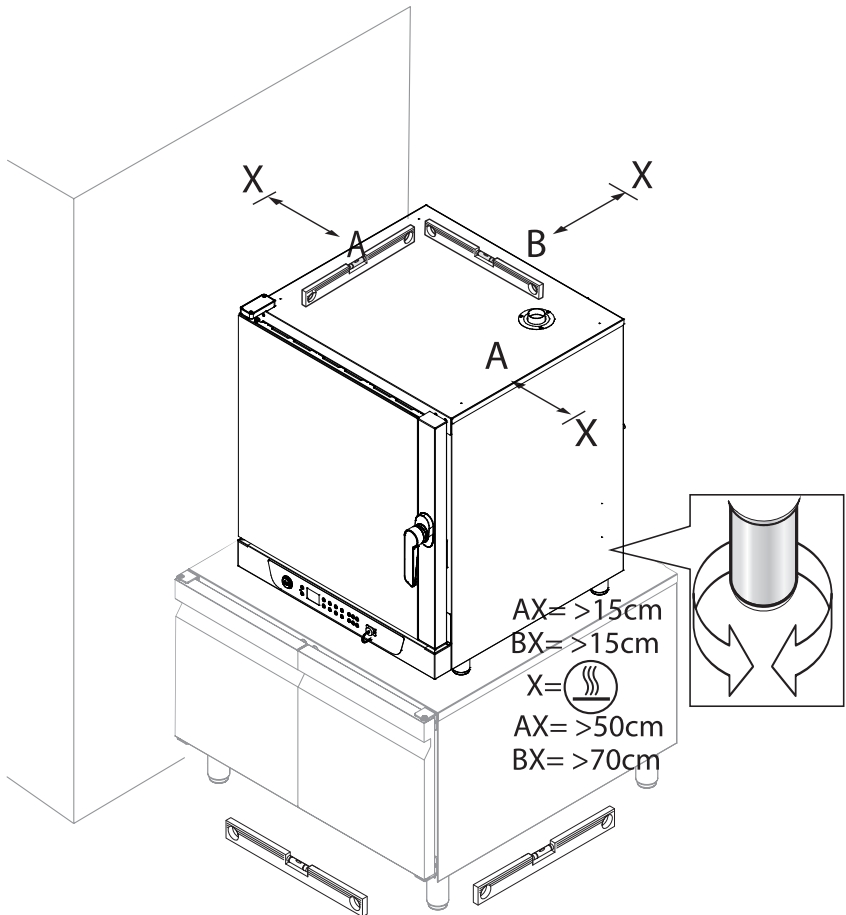
- Be well ventilated and not exposed to atmospheric agents;
- Have a temperature between +5 and +45 °F (+41 °F and +113 °F) and humidity below 70%;
- Have a floor without roughness, perfectly leveled and supporting the equipment at full load;
- To comply with the current regulations in terms of safety at work and on plants;
- Be dedicated to the preparation of food;

The equipment shall be installed:

- Under a fume hood of adequate power (read carefully the section dedicated to the exhaust);
- So you have access to the connections;
- Away from flammable and/or potentially explosive materials;
- Taking into account that you can completely open the door of the equipment.

IT IS NOT RECOMMENDED TO PLACE NEAR OTHER EQUIPMENT THAT REACHES HIGH TEMPERATURES.

In case there is a need to provide a space of at least 50 cm side and 70cm back from these or interpose an insulating wall.



FOR SAFETY REASONS, DO NOT PLACE THE HIGHEST PAN AT A HEIGHT OF MORE THAN 160 CM.

If this is necessary, the "burn hazard" adhesive provided with the equipment must be applied at the indicated height.

DO NOT PLACE THE EQUIPMENT NEAR MATERIALS OR CONTAINERS OF FLAMMABLE MATERIAL (E.G. PARTITIONS, GAS CYLINDERS, ETC...) DUE TO FIRE HAZARD.

Cover any walls with non-flammable thermal material.

THE EQUIPMENT IS NOT SUITABLE FOR RECESSED INSTALLATION.

DIRECT GROUND SUPPORT OF THE EQUIPMENT IS NOT ALLOWED.

Supports are available from the Manufacturer and/or Retailer to be placed under it to obtain the desired height from the ground. Do not install equipment without pins.

THE MAXIMUM NUMBER OF OVERLAPPING EQUIPMENT IS TWO.

The equipment can be positioned:

- Above a table or a cabinet made of non-flammable material;
- On top of a compatible leavening agent;
- On top of a compatible furnace or a compatible blast chiller;
- Above a structure of the Builder (stand).

2.3.1 SUPPORT OVER A TABLE / WARDROBE

If the equipment is positioned above a work table or a neutral cabinet, the latter must be perfectly level and stable, must support the equipment at full load, and the support surface must be fireproof and resistant to high temperatures. If necessary, act on the feet of the equipment to adjust the setting.

2.3.2 SUPPORT ON TOP OF A LEAVENING DEVICE

If the equipment is placed on top of a leavening device of the same series, it is sufficient to place it on top of the latter, making sure that the feet are stable and fit into the pins of the lower structure.

2.3.3 SUPPORT OVER AN OVEN OR BLAST CHILLER TEMPERATURE

If the equipment is positioned above furnaces or blast chillers of the same series, it is mandatory to mount the overlap kit to be requested from the manufacturer, then insert the base of the oven feet into the pins of the lower equipment. For the assembly instructions of the overlay kit refer to the sheet contained in the packaging of the same.

2.3.4 SUPPORT ON A STAND

If the equipment is positioned above a stand, insert the base of its feet into the pins of the lower structure. You can always complete your composition, adding or replacing accessories and complementary equipment, in this way you can meet every need for cooking or space. Visit our website or contact us for any further information.

2.4 ADJUSTMENT OF THE DOOR

If the door is struggling to close, it is possible to act on the hake by rotating it with a clamp until obtaining a perfectly horizontal position or by acting on the depth to eliminate any vapour escapes.



ELECTRICAL CONNECTION



ATTENTION!



Before proceeding with the electrical connection, read carefully the safety warnings in the first pages of this manual and always compare the system data with those shown in the technical data plate.

The connection to the power supply must comply with the regulations in force in the country of installation of the equipment and must be carried out by qualified personnel and authorized by the manufacturer. Failure to comply with these rules may cause damage and injury, forfeits the warranty and relieves the Manufacturer of any liability.

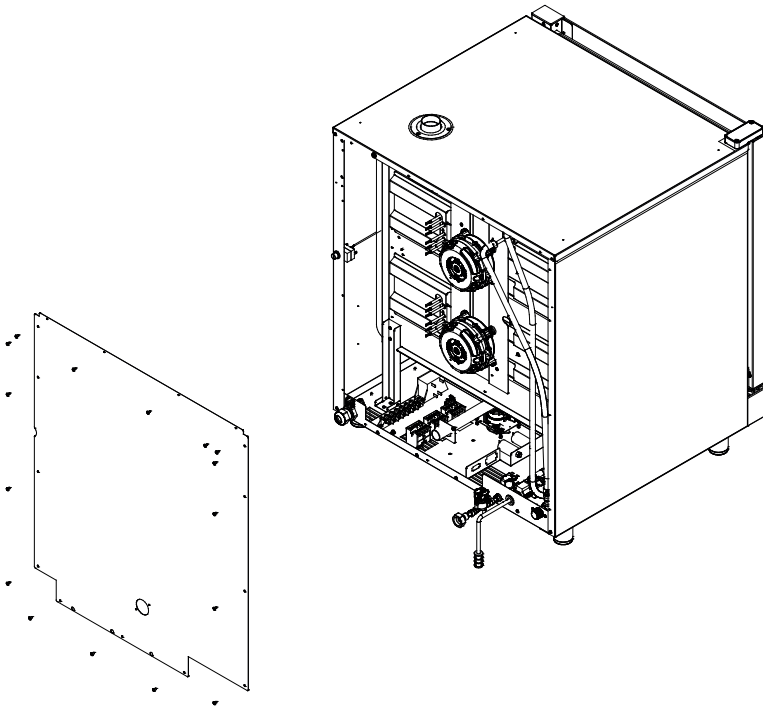
When the appliance is in operation, the value of the supply voltage must not differ by +/- 10% of the value reported in the technical data.

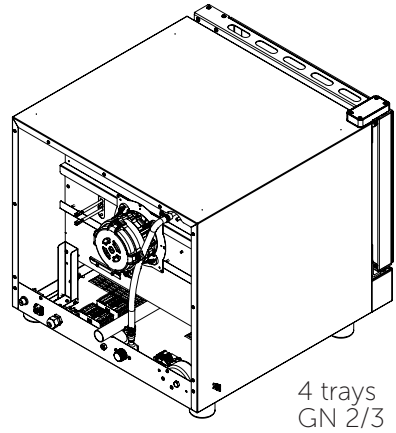
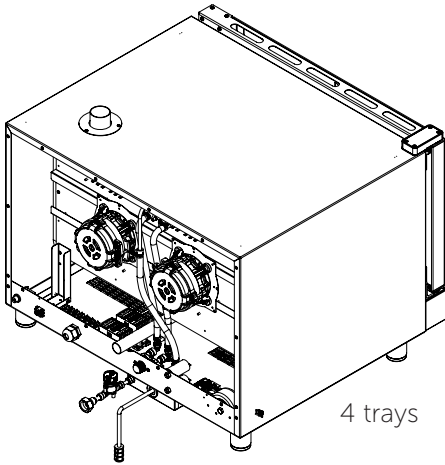
The illustrated connection and the colors of the cables are indicative, please refer ONLY to the diagram shown on the equipment.

For the direct connection to the power supply, it is necessary to interpolate between the equipment and the network itself, a device, sized according to the load, which ensures disconnection and whose contacts have an opening distance allowing complete disconnection under the conditions of voltage category III. Proper ground connection is required and the ground cable shall not be interrupted in any way case.

When several devices are present in the same room, it is mandatory to provide a equipotential connection using the appropriate clamp marked by the symbol located in the lower back of the device. This clamp allows you to connect a ground cable according to current legal requirements. On the equipment there is a sticker indicating how to connect to the terminal block according to the type of voltage available. Only use the provided jumpers to make the connections.

3.1 HOW TO MAKE THE CONNECTION





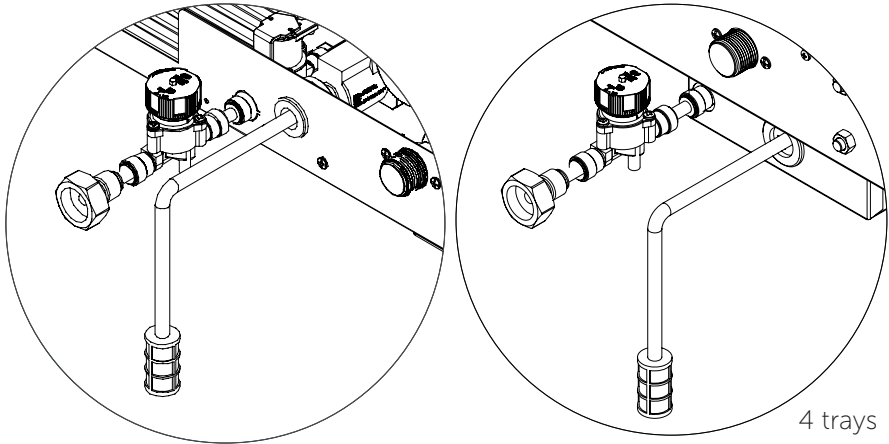
- Open the back of the equipment and locate the terminal block.
- Loosen the grommet and insert the power cord through it. The label on the side always indicates the type of cable to be used and its section, they depend on the voltage and the absorption of the equipment (e.g. Cable: 5x10 mm² H07RNF).
- Connect the wires of the cable following the diagram on the external adhesive label: make ONLY the indicated connections without changing them. The yellow/green ground conductor shall be at least 3 cm longer than the other conductors.
 - PE (yellow/green): ground protection conductor
 - N (blue): neutral conductor
 - L1/2/3 (brown/grey/black): phase conductors
- A wrong connection could cause overheating of the terminal block leading to melting and risk of electric shock.
- Check the absence of electrical dispersion between phases and earth. Verify the electrical continuity between the external carcass and the ground wire of the network. It is advisable to use a multimeter to carry out these operations.
- Close the side with screws and lock the cable by screwing in the grommet nut.

3.2 REPLACEMENT OF THE POWER CORD

This operation must be carried out only by a qualified and authorized technician. The cable can only be replaced with one of similar features: the technical data plate always indicates the type of cable to be used and its section. The grounding cable must always be yellow green.



WATER CONNECTION



4.1 INCOMING WATER

The equipment is equipped with an input 0 12 mm. It is also supplied a 1.5 m tube complete with a filter and a JG 3/4 connection as required by current regulations, to be mounted during installation. For connection use only the material provided, do not use or reuse other pipes. Before connecting the pipe to the appliance, let water drain to eliminate any impurities present in the water pipeline. Provide a gate valve for closing the water supply as needed.

To properly perform the water connection, always comply with the regulations in force.

4.1.1 FEATURES INCOMING WATER

The inlet water shall have the following characteristics:

- Maximum temperature of 30 °C (86 °F);
- Maximum hardness of 5 °F (French grades) to avoid build-up limestone inside the cooking chamber;
- Be potable;
- Pressure values between 150 kPa (1.5 bar) and 200 kPa (2 bars).

Pressure below 150 kPa (1.5 bar): The equipment may not function properly.
Pressure greater than 200 kPa (2 bar): Install a reducer pressure set at 200 kPa (2 bar).

The hardness of the water indicates the content of magnesium ions, calcium and heavy metals present in the water. It is measured using commercially available kits. The hardness is expressed in French degrees (somebody f) or German (someone dh) (1 person dh person German degrees = 1.8 person French degrees - 1 person f = 10 mg of calcium carbonate (person 3) per litre of water).

- CLASSIFICATION WATER

The inlet water shall have the following characteristics:

- Very sweet up to 7 flat f
- Sweets from 7 to 14
- Averagely hard from 14 to 22
- Fairly hard from 22' f to 32' f
- Hards from 32 to 54
- Very hard over 54

In the case of excessively hard water (> 5 someone F) use demineralizers (available from the Manufacturer/Dealer); an excessive hardness of the water could cause limescale to accumulate inside the cooking chamber and damage the internal pipes, heating elements, fans, solenoid valves.

4.2 DETERGENT AT THE ENTRANCE

Insert the tube inside the container of the detergent.

It is recommended to use Builder's detergents and polishers: this ensures the best washing results and the perfect maintenance and care of the equipment.

Keep the cleaner tube away from the exhaust pipe as it could damage.

The can of the detergent must always be placed on the ground, never above the equipment.

Personal protective equipment shall be used during the installation of the cleaning tank.

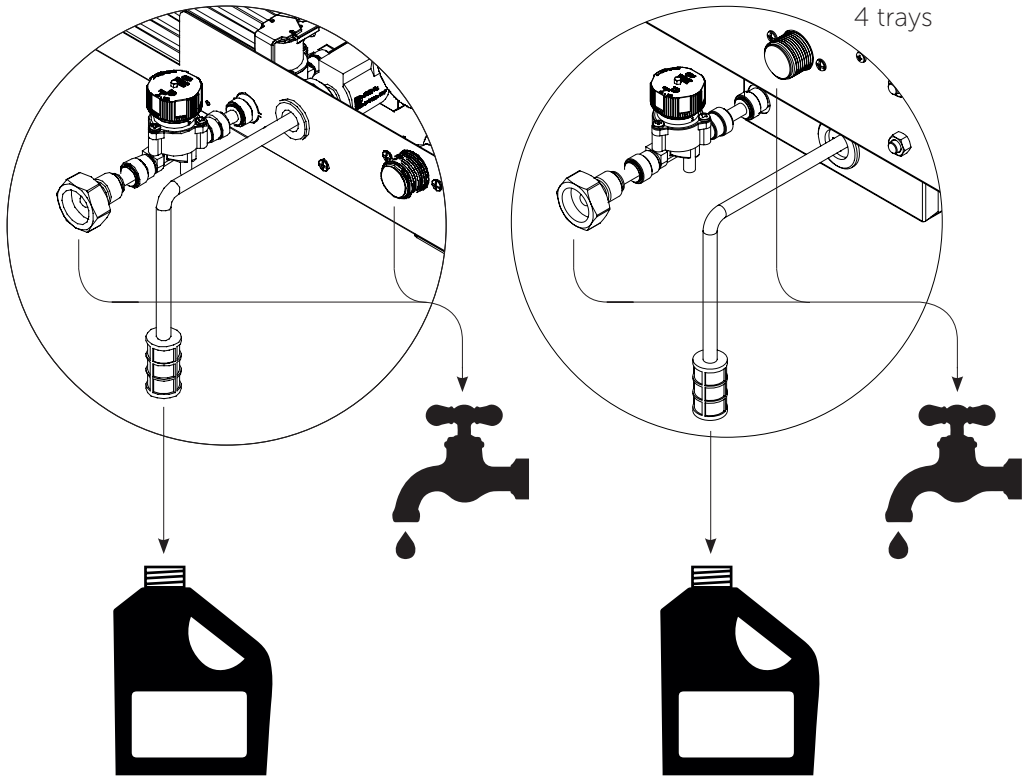
- Water input
- Cleaning draught tube
- Water inlet filter
- Softener (accessory not provided)

Do not touch the detergent with your bare hands.

In case of contact with skin or eyes rinse thoroughly with running water and contact a doctor immediately.

After the replacement of the cleansing tank, always start a cleansing draught cycle followed by the rinsing program.

The safety and chemical composition of the detergent is available from the Builder. It is recommended to request them and keep them in a place accessible to operators.



4.3 WASTE WATER

Connect the drain to a flexible pipe, NON-METALLIC, able to withstand high temperatures (over 90 °C).

The discharge shall have the following characteristics:

- Be of the siphon type (siphon not provided);
- Be up to one meter long;
- Have a minimum gradient of 4%;
- Do not have bottlenecks;
- Have an "air gap" of at least 25 mm;
- Have a diameter not less than that of the exhaust connection.

If you often cook large amounts of fatty foods (e.g. poultry), do not use the siphon and add a fat separator or discharge directly into a grate. In both cases keep the "air gap" indicated.

"Air gap" means the free distance between the exhaust pipe and the evacuation area (grate or other receiving tube). Compliance with this regulation ensures that potentially dangerous bacteria can NOT climb the exhaust pipe and contaminate the food.

DISCHARGE of FUMES

During cooking, hot fumes and odours are produced and evacuated from the flue gas chimney located at the top of the appliance. The latter must be placed under an extractor hood of suitable capacity and size to the type of equipment.

The manufacturer recommends the installation of their hoods; for their assembly refer to the instructions contained in the packaging of the hoods themselves. The hood must remain lit throughout the operation of the appliance.

Make sure that there are no objects and/or materials on top of the exhaust that could obstruct the flow of the fumes or be damaged by the temperature or the fumes themselves.

Do not leave flammable materials near the exhaust pipe.

SAFETY RULES

for the USER

6.1 WARNINGS FOR THE FIRST IGNITION

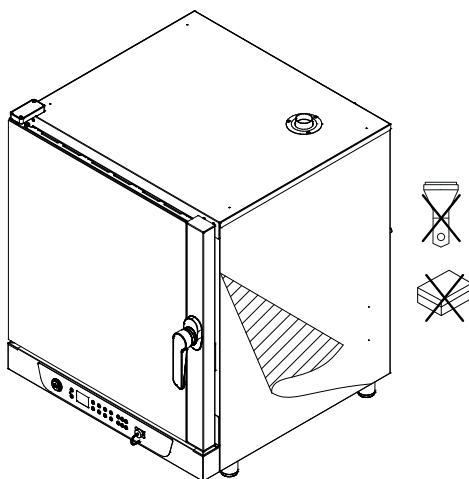
The use of its equipment is simple and intuitive.

In the following pages we will guide you step by step in the knowledge of the equipment: this will give you the certainty of getting results that always meet your expectations and will ensure optimal performance and long life of your equipment.

- At the first use of the equipment, thoroughly clean the interior of the room by carrying out a wash.
- Before use, make sure that there are no non-compliant objects (instruction booklets, plastic bags or anything else) inside the equipment chamber.
- Make sure that the exhaust fumes are free from obstructions and there are no flammable materials in its vicinity.

6.1.1 FILM REMOVAL

Remove all protective film from the equipment, avoiding the use of abrasive/aggressive substances or metal objects (e.g. scrapers). If adhesive residue remains, wipe with a soft cloth soaked in oily detergent, suitable for non-aggressive or abrasive stainless steel surfaces. Avoid using scrapers, abrasive tools or cutting edges.



6.2 WARNINGS FOR THE COOKING

- Be careful to open the door when the oven is hot.
- Avoid salting food in the cooking chamber. If not avoidable, clean the equipment as soon as possible.
- Avoid superimposing the food or overloading the trays (maximum 10 kg per pan).
- Distribute the pans evenly over the entire height of the cooking chamber, respecting the maximum number indicated for each appliance. Always follow the loading instructions of the equipment in your possession.

- In the case of cooking with grills of particularly fatty foods (for example, roasts or poultry), insert a baking tray with high edges on the bottom of the cooking chamber for the collection of fats from foods.
- For best results, avoid opening the door during cooking.
- To handle containers, accessories and other items inside the cooking chamber, always wear protective thermal clothing (PPE) suitable for the use in question (e.g. thermal gloves).
- During cooking and until cooling, the outer and inner parts of the equipment may be very hot (temperature greater than 60 °C/ 140 °F). To avoid the risk of burns, it is advisable not to touch the areas marked with this symbol.
- Be careful when extracting trays from the appliance chamber, especially if they contain liquids.
- Do not use highly flammable food or liquids during cooking (e.g. alcohol).
- Make sure that the tray holder structures inside the cooking chamber are well locked to the walls otherwise the trays containing hot food or liquids may fall out causing burns.
- Always keep the cooking chamber clean, carrying out a daily cleaning: fats or food residues if not removed from its interior could catch fire!
- Removal of the core probe, if used, should be carried out through the handle before removing the trays.
- Handle the probe carefully as it is very pointed and after use reaches high temperatures.
- Use the equipment with an ambient temperature between +5 and +45 °C (+41 °F and +113 °F).

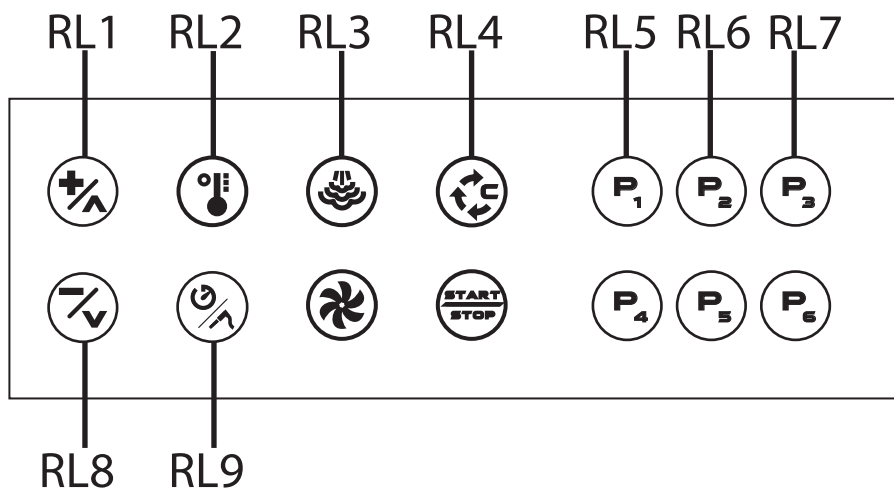
I/O TEST

Access to the I/O test is only enabled to the authorised technical service via a dedicated password. Uninformed I/O test can lead to machine malfunction.

Inside the dedicated screen, all relays and inputs used are indicated.

By pressing the keys as shown in the image below, the relative relays are activated:

- RL1 = Relay test reset gas block
- RL2 = Test relay solenoid valve washing
- RL3 = Cleansing pump relay test
- RL4 = Camera light relay test
- RL5 = test relay solenoidification valve
- RL6 = Test relays resistors
- RL7 = Test relay rotation fan direction clockwise
- RL8 = Test relay rotation fan direction anticlockwise
- RL9 = MIN/MAX fan speed relay test
- PR1 = Displaying room probe temperature
- PR2 = Temperature display probe heart
- BRD = Displaying temperature probe board
- DI4 = Test micro port relay
- DIHV = Safety thermostat relay test



CLEANING and MAINTENANCE

8.1 GENERAL WARNINGS FOR CLEANING

- Before carrying out any cleaning operation, it is necessary to disconnect the power supply of the appliance and to wear appropriate personal protective equipment (e.g. gloves).
- The user shall only carry out routine cleaning operations. For inspection, maintenance and replacement of defective components contact an Authorized Service Center to send a specialized and properly trained technician.
- The Manufacturer does not recognize in the warranty damages resulting from maintenance failure or improper cleaning (e.g. use of unsuitable detergents).
- Before any cleaning, wait until the cooking chamber is cold (temperature not higher than 70 °C).
- Do not open the door of the appliance during washing because of the danger of injury caused by the movement of the impeller, the hot vapors and the aggressiveness of the chemical detergents used.
- The replacement of the detergent packaging must be done very carefully avoiding contact with eyes and skin. In case of contact with the eyes, rinse thoroughly with running water and contact a doctor. Refer to the Detergent Safety Data Sheet.

For cleaning any part of the equipment or accessories DO NOT use:

- Abrasive or powdered detergents;
- Aggressive or corrosive detergents (e.g. hydrochloric/muriatic or sulphuric acid, caustic soda, etc...). Attention! Do not use such substances even to clean the sub-structure / the floor under the equipment;
- Abrasive or pointed tools (e.g. abrasive sponges, scrapers, steel brushes, etc...);
- Steam or pressure water jets.

8.2 CLEANING OF THE DOOR AND INTERIOR GLASS

To clean the glass inside the door, wait until the oven has completely cooled. The inner crystal can be opened for easy cleaning. Use a soft cloth just moistened of a neutral product, specific for crystals, following the instructions of the manufacturer of the detergent.

8.3 ORDINARY AND MANUAL CLEANING OF THE COOKING

At the end of a working day, it is necessary to clean the equipment, both for hygienic reasons and to avoid malfunctions.

The furnace must never be cleaned with direct or high pressure water jets. Similarly, iron cleaning pads, brushes or common steel scrapers should not be used to clean the appliance.



ATTENTION!



Any grease and food residues in the cooking chamber may catch fire while using the oven, so it is advisable to remove them promptly.

- Wait for the cooking chamber to cool.
- Remove the side grids that hold the baking pans.
- Remove any residues that can be removed manually and put the removable parts in the dishwasher.
- Clean the cooking chamber with warm soapy water.
- Subsequently, all affected surfaces should be thoroughly rinsed, taking care not to leave any residue of detergent.
- To clean the outside of the oven, use a damp cloth and a mild detergent.

To properly perform manual cleaning, follow these steps:

- Turn on the appliance and set the temperature to 176 °C F (80 °C).
- Leave it on for 10 minutes (with steam function, for preset ovens).
- Turn off the appliance and let it cool.
- Remove the side tray holders.
- Spray the detergent all over the inside of the oven and wait 10 minutes.
- Rinse the cooking chamber thoroughly at the end of the cleaning cycle.

It is strictly forbidden to wash the cooking chamber at temperatures above 70 °C (158 °F). Danger of sunburn.

8.4 CLEANING OF EXTERNAL SURFACES

The daily cleaning of the furnace baking chamber coating must be carried out with a non-abrasive detergent to ensure its proper functioning.

Use plastic bristles or a sponge soaked in vinegar and hot water in case of dry residues.

Use only a damp cloth with hot water or products suitable for cleaning stainless steel. Do not use acid or ammonia products.



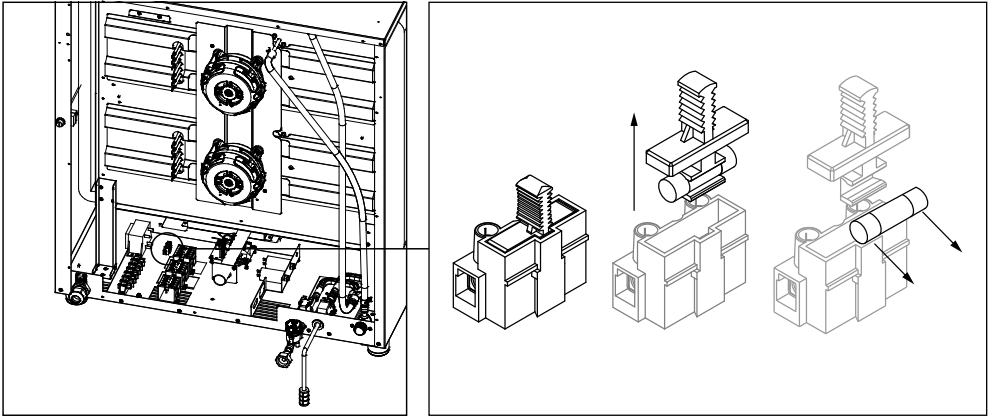
ATTENTION!



It is recommended never to clean the appliance with water jets or steam under pressure.

8.5 FUSE REPLACEMENT (IF PRESENT)

To replace the fuse, follow the following steps and directions in the image:



- Disconnect the oven from the mains and let it cool.
- Remove the dashboard in the front of the oven.
- The fuse door will be located at the top of the oven. Remove the fuse door, remove the fuse and replace it with a new one.

8.6 REPLACEMENT OF THE BULB



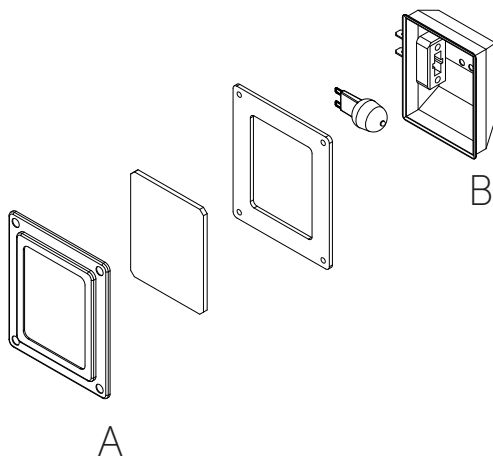
ATTENTION!



Strictly comply with the following procedure to avoid electrocution or damage to persons:

- Disconnect the oven from the mains and let it cool.
- Remove the side supports that hold the baking trays.
- Remove the cover "A", unscrewing the 4 fixing screws.
- Replace the lamp "B" with a lamp having the same characteristics.
- Reposition the lid "A" and fix it again with the screws previously removed.
- Put back the side grids, making sure they are well fixed.

In case the glass lid breaks or damages, do not use the oven until the lid is replaced (contact Customer Service).



WARNINGS and ALARMS

9.1 CAMERA PROBE FAILURE

This alarm appears if the probe turns out:

- Shorted
- Interrupted
- Out of measurement range

This alarm is automatically reset, then, removing the cause of the fault, the alarm resets automatically. This alarm is a serious alarm that interrupts any cooking process in progress. The buzzer plays continuously, and can be switched off by pressing any key.

With the ON/OFF button you can exit the error screen, but if the alarm conditions are not resolved, the next attempt to perform a firing, the alarm screen reappears and the buzzer resumes to sound.

9.2 SAFETY THERMOSTAT

This alarm appears if the maximum operating temperature of the equipment is exceeded. This is a manual reset alarm, the thermostat can be reset by pressing the red button on the same. Check that the cooling fan filters are clean and that the installation distances have been respected.

To reset the thermostat:

- Remove the thermostat cap on the back of the oven.
- Open the door and wait for the oven to cool.
- Press the red button to reset it.
- Contact a specialist technician (Customer Service) if the problem persists.



ATTENTION!



If the alarm repeats several times, wait for technical intervention before proceeding to further manual reset to avoid damaging the equipment.

9.3 LACK OF TENSION

If there is a lack of tension, the machine proceeds with the verification of any cooking, proofing or washing cycles started before the block.

The P207 manages the voltage block.

- In the case of cooking cycles or leavening if the blackout remains for less than 1 minute, when the voltage returns, the cycle resumes from where it was interrupted but an alarm is generated.
- If the value of 1 minute is exceeded, the cycle does not start automatically and an HACCP alarm is generated for critical time (in the HACCP log the alarm code 320 will be indicated to indicate recovery from power fail).
- In the case of washing cycles if the lock remains less than 1 minute, the cycle resumes from the break; for a time longer than 20 minutes, the cycle starts again from the beginning.

MAINTENANCE PREVENTIVE

The furnace performs analyses on some relevant parameters to assess the status of the components and warn about the need to perform predictive maintenance of the equipment, in order to guarantee the customer the highest standard of performance and reliability. When certain thresholds are exceeded, a non-blocking warning will appear on the display to indicate the need to perform maintenance on the affected component.

The alert will appear:

- Each ignition of the oven, for the first week after the threshold has been exceeded;
- At each end of cooking, after the first week of exceeding the threshold. The warning can be hidden by pressing the ON/OFF button.

Predictive Maintenance Alert List:

- Limit number door openings
- Limit safety thermostat interventions
- Limit number water injections
- Limit number of washes
- Limit number of detergent loads
- Limit number of resistance interventions
- Engine operating hours limit
- Light-hour limit on
- Limit hours above 90 °C
- Limit of hours of cooling scooter technical compartment
- Limit of hours motor injection air

Upon the appearance of the notice, the customer is invited to contact the after-sales service to verify the status of the components and their maintenance or possible replacement.

CAUSES of COMMON PROBLEMS

If the appliance has a malfunction, disconnect it from the mains and turn off the water. Before calling customer service, check the table below.

PROBLEM	CAUSE	RESOLUTION
At START the equipment does not start	Door is open	Check that the door is closed.
	Door micro-switch stays open also with closed door	Contact a specialized technician for part check or replacement (after sales support)
Camera light off	Loose bulb	Insert the bulb correctly into the lamp holder
	Burnt bulb	Replace bulb
The equipment does not cook evenly	Fans no longer reverse rotation direction	Contact a specialized technician for part check or replacement (after sales support)
	One of the fans is not working	
	One of the heating elements is not working	
	Door gasket is not properly positioned	Correctly reposition the door seal to the appropriate location.
The equipment is completely off	Lack of power supply	Restore supply voltage
	Connection to power supply is not correct	Check the connection to the power line according to technical label.
	Safety thermostat triggered	Contact a specialized technician for part check or replacement (after sales support)
Water is not coming out from humidification pipe	Water line is closed	Open water line.
	Connection to power line is not correct	Check the connection to the water supply according to the equipment manual.
	Water inlet filter obstructed by impurities	Clean the filter mesh.
With the door closed, water comes out of the frontal gasket	Gasket is dirty	Clean the gasket with a damp cloth.
	Damaged gasket	Contact a specialized technician for part check or replacement (after sales support)
	Problem with door closing mechanism	
Fan stops during operation	Motor safety thermostat triggered	Turn off the equipment and wait for the thermal protection of the engine to close automatically. Check if installation comply with instructions in the manual. If this happens again, contact a specialized technician for part check or replacement (after sales support).
	Motor capacitor failed	Contact a specialized technician for part check or replacement (after sales support).

11.1 SCHEDULED MAINTENANCE SERVICE (ANNUALLY)

For the annual maintenance of the appliance it is advisable to contact the dealer to send a specialized technician.

PERIODIC ACTIVITIES to BE BORNE by the USER

The table below shows general maintenance that can be performed periodically by the user. Failure to comply with these procedures may result in malfunction or failure of the appliance.

DESCRIPTION	FREQUENCY OF OPERATIONS			
	Daily	Weekly	Monthly	Annual
General visual inspection	X			
Cleaning of the cooking chamber	X			
Cleaning of water inlet filter		X		
Check of softener operation			X	
Cleaning of the electrical components				X
Check of the electrical clamps				X
Detergent level check		X		
General performance check		X		

PERIOD of INACTIVITY

During periods of inactivity, disconnect the electricity and water supply, remove the detergent tank and close them carefully. Protect the outer steel parts of the equipment by passing them with a soft cloth just soaked in petroleum jelly oil. Leave the door ajar to ensure proper air exchange.

When reset, before use:

- Carry out a thorough cleaning of the equipment and accessories;
- Reconnect the equipment to the power supply, water;
- Check the equipment before re-use;
- Run a HARD wash cycle.

In order to ensure that the appliance is in perfect condition for use and safety, it is recommended that it is maintained and checked at least once a year by an authorised service centre.

DISPOSAL at END of LIFE

To avoid any unauthorized use and the risks associated with it before disposing of the equipment:

- Make sure that it is no longer possible to use it: for this purpose, the power cord must be cut or removed (when the equipment is disconnected from the mains).
- Make sure that no child is accidentally trapped inside the cooking chamber for play, to this end block the opening of the door (for example with adhesive tape or fasteners).

14.1 EQUIPMENT DISPOSAL

Pursuant to art. 13 of Legislative Decree no. 49 of 2014 "Implementation of the WEEE Directive 2012/19/EU on waste electrical and electronic equipment" The bar-barred box mark specifies that the product was placed on the market after 13 August 2005 and that at the end of its useful life it should not be treated as other waste but should be disposed of separately. All equipment is made of recyclable metal materials (stainless steel, iron, aluminum, galvanized sheet, copper, etc.) in a percentage greater than 90% by weight.

It is necessary to pay attention to the management of this product at the end of its life by reducing the negative impacts on the environment and improving the effectiveness of the use of resources, applying the principles of "polluter pays", prevention, preparation for reuse, recycling and recovery. Please note that improper or improper disposal of the product involves the application of the penalties provided for by current legislation.

14.2 INFORMATION ON DISPOSAL (UNION EUROPEAN)

The EU Directive on WEEE equipment has been transposed differently from each country, so if you want to dispose of this equipment we suggest that you contact the local authorities or the Reseller to ask for the correct method of disposal.

