



OPERATOR'S MANUAL ELECTRIC VENTILATED OVENS

DICHIARAZIONE DI CONFORMITA'
DECLARATION OF CONFORMITY

P. IVA 02736070240

Dichiara sotto la sua esclusiva responsabilità che i prodotti

Declare under its sole responsibility that the products

Forni elettrici a Convezione/**Convection ovens**

(nome, tipo, modello, lotto, gruppo o numero di serie)

(name, type, model, batch or serial number)

P 344 - P 434 - P 643 - P 644 - P 646 - P 6411

G 344 - G 434 - G 643 - G 644 - G 646 - G 6411

B 428 - B 433 - B 460 - B 360

Lievitatori/**Proofers**

L 439 - L 649 - L 606 - L 611

Questa Dichiarazione è conforme Alla Norma Europea EN 45014 "Criteri generali per la dichiarazione di conformità rilasciata dal fornitore". Le basi per l'enunciazione dei criteri esposti derivano dalla documentazione internazionale, in particolare dalla guida ISO/IEC 22, 1982, "Informazione sulla dichiarazione di conformità alle norme o ad altre specifiche tecniche rilasciate dal fornitore".

This declaration of Conformity is suitable to the European standard EN 45014 "General criteria for supplier's declaration of conformity". The basis for the criteria has been found in International Documentation, particularly in: ISO/IE guide 22 1982, "Information on manufacturer's declaration of conformity with standards or other technical specifications".

Ai quali questa dichiarazione si riferisce sono conformi alla seguente norma o ad altri documenti normativi

To whose this declaration relates are conformity with the following standard(s) or other normative document(s)

*EN-292 parte 1 e 2 (sicurezza dei macchinari)/**EN-292 part 1 and 2 (machine safety)**

*EN-60204-1 (sicurezza degli equipaggiamenti elettrici ed elettronici)/

EN-60204-1 (electric and electronic equipment safety)

*EN-55014-2 / EN-61000-3-2 / EN-61000-3-11/

*Altre /**Others**

Il sottoscritto Barbieri Umberto in qualità di Legale Rappresentante ATTESTO

sotto la mia responsabilità esclusiva, che sul macchinario in oggetto è stato apposto il marchio CE conforme a quanto prescritto da

(I undersigned Barbieri Umberto) as Legal Representative, signing this certification

DECLARE under my exclusive responsibility, that the subject equipment has

hallmarked with Mark CE which complies with):

- Direttiva Comunitaria Macchine Nr. 98/37 CEE
Machine Prescription Directive Nr. 98/37 ECC
- Direttiva Compatibilità Elettromagnetica Nr.89/336 CEE,92/31 CEE e 93/68CEE
Electromagnetic Compatibility Directive Nr. 89/336 ECC 92/31 ECC and 93/68 ECC
- Direttiva Bassa Tensione Nr. 73/23 CEE e Nr. 93/68 CEE
Low Voltage Directive Nr. 73/23 ECC and 93/68 ECC

Inoltre ai sensi dell'allegato V della Direttiva Macchine 98/37 CEE dichiara: la marcatura del simbolo "CE" è apposta sulla macchina .

(Furthermore, as per annex V of Machine Prescription 98/37/CEE declares: the hallmarking of "CE" symbol is placed on the machine).

ATTESTAZIONE DI MARCHIATURA CE/CE MARKETING CERTIFICATION

CLIENTE/CLIENT: _____

Nr.MATRICOLA/SERIAL NUMBER: _____

Sandrigo,

Il legale rappresentante/ **The Legal Representative**

Firma/ **Signature**

Part. IVA 02736070240

D.lgs. 151 Art. 13 - Informazioni agli utenti. Modelli ANIE variati

Per prodotti domestici:



ai sensi dell'art. 13 del Decreto Legislativo 25 luglio 2005, n. 151 "Attuazione delle Direttive 2002/95/CE, 2002/96/CE e 2003/108/CE, relative alla riduzione dell'uso di sostanze pericolose nelle apparecchiature elettriche ed elettroniche, nonché allo smaltimento dei rifiuti"

Il simbolo del cassonetto barrato riportato sull'apparecchiatura o sulla sua confezione indica che il prodotto alla fine della propria vita utile deve essere raccolto separatamente dagli altri rifiuti. L'utente dovrà, pertanto, conferire l'apparecchiatura giunta a fine vita agli idonei centri di raccolta differenziata dei rifiuti elettronici ed elettrotecnici, oppure riconsegnarla al rivenditore al momento dell'acquisto di una nuova apparecchiatura di tipo equivalente, in ragione di uno a uno.

L'adeguata raccolta differenziata per l'avvio successivo dell'apparecchiatura dismessa al riciclaggio, al trattamento e allo smaltimento ambientalmente compatibile contribuisce ad evitare possibili effetti negativi sull'ambiente e sulla salute e favorisce il reimpiego e/o riciclo dei materiali di cui è composta l'apparecchiatura.

Lo smaltimento abusivo del prodotto da parte dell'utente comporta l'applicazione delle sanzioni amministrative previste dalla normativa vigente.

Per prodotti professionali:



ai sensi dell'art. 13 del Decreto Legislativo 25 luglio 2005, n. 151 "Attuazione delle Direttive 2002/95/CE, 2002/96/CE e 2003/108/CE, relative alla riduzione dell'uso di sostanze pericolose nelle apparecchiature elettriche ed elettroniche, nonché allo smaltimento dei rifiuti"

Il simbolo del cassonetto barrato riportato sull'apparecchiatura o sulla sua confezione indica che il prodotto alla fine della propria vita utile deve essere raccolto separatamente dagli altri rifiuti.

La raccolta differenziata della presente apparecchiatura giunta a fine vita è organizzata e gestita dal produttore. L'utente che vorrà disfarsi della presente apparecchiatura dovrà quindi contattare il produttore e seguire il sistema che questo ha adottato per consentire la raccolta separata dell'apparecchiatura giunta a fine vita.

L'adeguata raccolta differenziata per l'avvio successivo dell'apparecchiatura dismessa al riciclaggio, al trattamento e allo smaltimento ambientalmente compatibile contribuisce ad evitare possibili effetti negativi sull'ambiente e sulla salute e favorisce il reimpiego e/o riciclo dei materiali di cui è composta l'apparecchiatura.

Lo smaltimento abusivo del prodotto da parte del detentore comporta l'applicazione delle sanzioni amministrative previste dalla normativa vigente.

Legislative decree 151 Art. 13 - INFORMATION FOR THE USERS

For domestic products:



According to art. 13 of legislative decree of the 25th July 2005 nr. 151 "Realization of the directives 2002/95/CE and 2003/108/CE in reference to the use of dangerous substances in the electrical and electronic equipments and waste disposal."

The symbol of the crossed bin on the equipment or on its packaging means that at the end of its life it should be collected separately from the rest of the waste.

For this reason the user should bring the equipment to the centers for the separate collection of electrical and electrotechnical waste, or bring it back to the reseller, when he buys a new and equivalent equipment.

The correct separate waste collection for the recycling of the no longer in use equipment, for its processing and the environmental sustainable disposal avoids possible negative effects for the environment, for the health and favours the reutilization and recycling of the materials that make up the equipment.

The illegal waste disposal made by the user implies the administrative sanctions provided by the set of rules in force.

For products used by professional:



According to art. 13 of legislative decree of the 25th July 2005 nr. 151 "Realization of the directives 2002/95/CE and 2003/108/CE in reference to the use of dangerous substances in the electrical and electronic equipments and waste disposal."

The symbol of the crossed bin on the equipment or on its packaging means that at the end of its life it should be collected separately from the rest of the waste.

The separate waste collection of the equipment at the end of its life must be managed by the producer. The user that wants to dispose of it, must contact the producer and follows his directions and the system adopted for the separate collection of the equipments.

The correct separate waste collection for the recycling of the no longer in use equipment, for its processing and the environmental sustainable disposal avoids possible negative effects for the environment, for the health and favours the reutilization and recycling of the materials that make up the equipment.

The illegal waste disposal made by the user implies the administrative sanctions provided by the set of rules in force.

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GENERAL INSTRUCTIONS

- Carefully read all the instructions in this manual, in order to guarantee operator safety and to obtain the best results.
- Our appliances are accurately tested and checked by skilled staff. Any installation, maintenance or repairs are to be carried out only by qualified staff. For any repairs, please contact an authorized service centre and ask for original spare parts.
- Prior to installing, ensure that the electricals on the plate are compatible with the supply voltage.
- Electrical safety of these appliances is only ensured by connecting to an efficient grounding system (to be checked from time to time), in compliance with EEC prescriptions.
- Do not obstruct heat release slots for any reason whatever.
- Prior to cleaning the appliance, disconnect supply current.
- After a day's work, thoroughly clean baking chamber.
- Do not use steel wool to clean appliances;
- Keep manual.

INSTALLATION

Preparation

Prior to installing the appliance, it is necessary to remove the adhesive cover around the packaging, carefully removing all and any glue residues.

Installation area

The oven should be placed in a well ventilated area and kept at a distance of at least 10 cm from any walls. Allow for access from the rear and side wall to connect to supply current.

Electrical Connection

Connecting to the electrical supply network should be carried out in compliance with regulations in force. (EEC 61-50).

- Prior to connecting, ensure that the network voltage and frequency comply with the appliance data plate; $\pm 10\%$ voltage variation is allowed.
- The appliance must be earthed.
- The oven must be included in an equipotential system; the connection must be carried out with a conductor having a minimum section of 2^{10} mm
- Connect the supply current cable; it should not allow a temperature exceeding 50° C. It is essential to use an omnipolar switch having a preset fuse for the load.

The earth line cable should not be disconnected.

Connecting to the water supply

For models having humidification:

- Connect water pipe to the specific water supply, by prior applying a suitable mechanical filter and regulator tap.
- It is necessary to have a supply of drinking water with hardness <10 °F to avoid circuit blockage.
- Supply pressure is allowed between 150 and 250 kPa (1.5-2 bar).

Water discharge

- Water discharge is located in the lower part of the oven and is to be connected to a rigid pipe, the diameter of which should fit the discharge connection. The downflow pipe must be fitted at least 20 cm, underneath the attachment.
- Any discharge blockage can be the cause of any bad odours in the baking chamber or of any steam coming out of the door.

Installation of a water softener is recommended to avoid limestone deposit.

VENTILATED OVEN

Ventilated ovens are an innovatory cooking system for food, allowing to save considerable time and energy, without altering food features. Thanks to the forced hot air system, the oven reaches the required temperature in a very short time, thus guaranteeing even cooking results, even under full load conditions.

USING THE APPLIANCE

The appliance must be used by qualified staff, fully observing all regulations in force. The first time, the appliance has to be used under no load conditions, at the highest temperature, to eliminate any whatever traces of grease, due to manufacturing.

Turn on the oven push 

Turn off the oven press  for 3"

PRE-HEATING:

Any baking cycle has the pre heating phase to reach the setted temperature increased of 10°C.

1. Manual cooking programme



Standard time cycle

The standard time cycle requires setting of working temperature and cooking timer:



Press Temperature button to preset working temperature.



Rotate encoder to preset the desired temperature, pressing encoder button to hold.



Press Time button to preset cooking timer.



Rotate encoder to set the desired cooking time, pressing the encoder button to hold.



Press Start button to start cooking process.

The oven reach to setted temperature plus 10°C. On the timer display appear the notice "PRE" to indicate the pre eating phase. At the reaching temperature the upper display shows the chamber temperature, the lower display shows the notice "RDY" and the buzzer emits 5 beeps. A this time opening the door, put into the oven and when you close the door the oven start automatically the baking.

During the work cycle the upper display shows chamber temperature and the lower display shows cooking timer.

By pressing Stop button, the cycle is temporarily blocked and all outputs stop working.

During a temporary blocking it is possible to alter any presettings or to apply a heart probe, by pressing Time button.

The cycle will go on from where it had stopped, by pressing Start

Standard heart probe cycle

A standard heart probe cycle requires setting the heart probe working temperature and final cooking temperature.



Press Temperature button to preset working temperature.



Rotate encoder to preset the desired temperature and press encoder button to hold.



Press Time button **for 3 seconds** to preset heart temperature at final cooking stage .



Rotate encoder to preset the desired temperature and press encoder button to hold.



Press Start button to start cooking.

The oven reach to setted temperature plus 10°C. On the timer display appear the notice “PRE” to indicate the pre eating phase. At the reaching temperature the upper display shows the chamber temperature, the lower display shows the notice “RDY” and the buzzer emits 5 beeps. A this time opening the door, put into the oven and when you close the door the oven start automatically the baking.

During the work cycle the upper display shows the chamber temperature and the lower display shows the heart probe temperature.

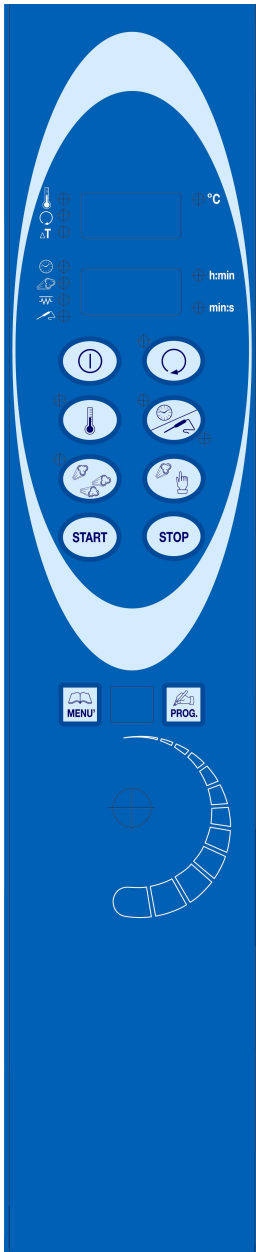
By pressing Stop button, the work cycle is temporarily shut off and all outputs stop working.

During a temporary shut off, it is possible to alter any presettings or to proceed to a time cycle, by pressing Time button.

By pressing Start again, the cycle will go on from where it had stopped.

Steam cooking cycle

A steam cooking cycle requires setting of working temperature, of the cooking timer and steam percentage:



Press Temperature button to preset working temperature.



Rotate encoder to set the desired temperature and press encoder button to hold.



Press Time button to set cooking timer.



Rotate encoder to set the desired cooking time and press encoder button to hold.



Press Steam button to set humidity percentage.



Rotate encoder to set the desired humidity (based on 10%) and press encoder button to hold.



Press Start button to start cooking process.

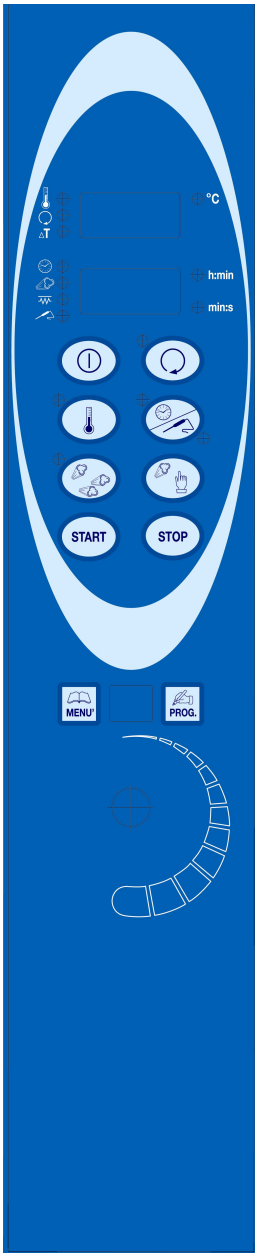
The oven reach to setted temperature plus 10°C. On the timer display appear the notice “PRE” to indicate the pre eating phase. At the reaching temperature the upper display shows the chamber temperature, the lower display shows the notice “RDY” and the buzzer emits 5 beeps. A this time opening the door, put into the oven and when you close the door the oven start automatically the baking.

During the work cycle the upper display shows chamber temperature and the lower display shows cooking timer.

By pressing Stop button, work cycle is temporarily shut off and all outputs stop working. During a temporary shut off, it is possible to alter any presettings and by pressing Start again, cycle goes on from where it had stopped.

Cooking cycle with Grill (optional/if requested)

To use the cooking cycle with Grill, preset working temperature, cooking timer and grilling percentage:



Press Temperature/grill button to preset working temperature.



Rotate encoder to preset the desired temperature and press encoder button to hold.



Press Time button to preset cooking timer.



Rotate encoder to preset desired cooking time and press encoder button to hold.



Press temperature/grill button **for 3 seconds** to preset grilling percentage during work cycle.



Rotate encoder to preset the desired percentage (based upon 10%) and press encoder button to hold.



Press Start button to start the cooking process.

The oven reach to setted temperature plus 10°C. On the timer display appear the notice “PRE” to indicate the pre eating phase. At the reaching temperature the upper display shows the chamber temperature, the lower display shows the notice “RDY” and the buzzer emits 5 beeps. A this time opening the door, put into the oven and when you close the door the oven start automatically the baking.

During the work cycle the upper display will show the chamber temperature and the lower one will show the cooking timer.

By pressing Stop button, the work cycle is temporarily blocked and all outputs are shut off. During a temporary blockage, it is possible to alter any presettings and by pressing Start again, cycle will continue from where it was stopped.

Continuous cooking cycle

To use continuous cooking cycle, set the working temperature:



Press Temperature button to set working temperature.



Rotate encoder to set the desired temperature and press the encoder button to hold it.



Press the Continuous Cycle button and the lower display will show this 3 ---.



Press the Start button to start the cooking process.


The oven reach to setted temperature plus 10°C. On the timer display appear the notice “PRE” to indicate the pre eating phase. At the reaching temperature the upper display shows the chamber temperature, the lower display shows the notice “RDY” and the buzzer emits 5 beeps. A this time opening the door, put into the oven and when you close the door the oven start automatically the baking.

It is possible to combine the continuous cooking with humidification or a grill and, if supplied, follow the cycles described above.

During the work cycle, the upper display will show the chamber temperature and the lower one will show


By pressing Stop button, cycle is temporarily blocked and all outputs cease to function. During the temporary blocking, it is possible to alter the previous settings and by pressing Start button, cycle goes on from where it was stopped.

HUMIDIFICATION PROGRAM

If the oven is used for Confectionery, pushing the button  , it will be possible to set between 3 to 30 seconds of water injection; what you have to do is to turn the encoder between 10 to 100 value.


N.B.

The water injection is executed only at the beginning of baking

If the oven is used for Gastronomy, pushing the button  , it will be possible to set between 10 to 100 seconds of water injection; what you have to do is to turn the encoder between 10 to 100 value.

N.B.

The water injection is executed periodically

Pushing instead the key  it will exit as water quantity as you hold on button

During any baking cycle, valves can be temporality modified pressing the pertaining button and turning the encoder.

END OF COOKING CYCLE

The end of the cookin cycle is indicated with 5 beeps. It is viewed on the display 0:00 if it has done a time cycle. It is viewed the probe temperature is it is done a core probe cycle.

At this time if you want to the extend the baking, it is necessary push the timer key, turn on the encoder and confirming with the timer key; the backing will last for alla the setting time. If instead the backing is excellent push the start key to finish and reset.

ONLY FOR VERSION ELP WITH PROGRAMS

Storing programmes

With control pannel on Off for 3 seconds:



Press Prog. button and the corresponding display will show the first available free programme.



Press Prog. button again to show the number of the flashing phase.



Set phase features, as outlined above.



Press Prog button each time to apply the preset phase and go on to the following phase (each programme can have a maximum of 9 phases)



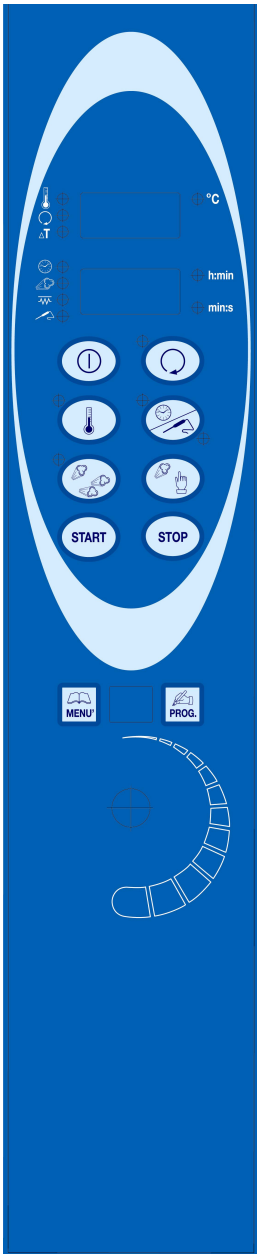
Once the setting of the final phase is completed, press Prog for 5 seconds to store the complete programme.

If storage is complete, by pressing Prog. Button, display will show "AL".

It's possible to memorize a manual cooking program by pushing for 2 seconds taste T10 at the end of a cycle of manual cooking programm.

The program will be memorized on the firs free position. A beep confirm that and D3 display show the programm's number set.

2. Stored Programmes



Performing a stored cycle

With control pannel on Stand-by:



Press Menu button.



Rotate encoder to select the desired programme number.



Press Menu button to hold selected programme.



The first figure on display will show the selected programme. Rotate encoder to apply the selected programme phase (second figure). Whilst selecting a phase, the stored settings will show up and these can be temporarily altered, following the earlier procedure.



Press Start button to start the cooking process.

By pressing Stop button, cycle is temporarily blocked and all outputs cease to operate. Whilst the cycle is provisionally blocked, it is possible to alter any previous settings; by pressing Start again, the cycle continues from where it had previously stopped.

To cancel programmes

With control pannel on Stand-by:



Press Prog. and Menu buttons simultaneously for 5 seconds.



Rotate encoder to select the number of the programme to cancel.



Press Start button for 5 seconds to cancel the programme.

ANALYSIS OF POSSIBLE ERRORS

1) Lack of Tension

After a lack of tension to the machine, the equipment is reset. If a cycle was running on, it is reset from the point when it was stopped.

2) Probes Alarm

2.1 Room Probe

A problem to the room probe stops the cycle in course, the display D1 shows the initials "ER1" and the buzzer makes a continuous noise. The buzzer can be silenced through the pressure of any button.

2.2 Overtemperature Probe

A problem to the overtemperature probe stops the cycle in course, the display D1 shows the initials "ER2" and the buzzer makes a continuous noise. If the temperature detected by the probe is higher than the temperature defined by the parameter 25, the display D1 shows the initials "ER4" and the buzzer makes a continuous noise. The buzzer can be silenced through the pressure of any button.

2.3 Core Probe

A problem to the core probe stops the cycle in course. If it was a cycle to the core probe or a cycle to delta, the display D1 shows the initials "ER3" and the buzzer makes a continuous noise. The buzzer can be silenced through the pressure of any button.

3) Opening Door

The opening of the door stops the cycle and disconnected the outlets. The light remains switched on. When the door is closed again, the cycle restarts from the point it has been interrupted.

CLEANING AND MAINTENANCE

The appliance should be frequently cleaned and disconnected, when this occurs.

IMPORTANT

It is essential to have the oven cleaned on a daily basis, with the machine temperature between 40 and 50° C. Carefully clean hinges – this is very important – to avoid any future malfunctioning, in door opening and closing. Use only detergents, that are suitable for oven cleaning; do not use these for grills, as they are too aggressive and rich in caustic soda. The use of any unsuitable compound can cause oven component corrosion.

The manufacturer cannot be held responsible for any damage caused to machines, due to bad maintenance or using inappropriate cleaning compound.

GUARANTEE CERTIFICATE

Guarantee clauses:

- The apparatus is guaranteed for a period of one year from purchase date, proved by a delivery document issued from the dealer or by another proving document showing the dealer's name, the delivery date and the serial number of the machine involved.
- The guarantee covers the repair or free replacement of parts composing the apparatus and acknowledged as originally defective due to bad manufacturing. Excluded are: electric parts and all parts subject to greater wear.
- Not covered by guarantee are all parts resulting to be defective, due to operator carelessness, wrong installation or maintenance, arbitrary alterations or maintenance, maintenance carried out by unauthorized staff, installation in unsuitable areas, damage in transit, or due to any circumstances not leading to defective component workmanship. Any installation or connecting to supply systems by service engineers are not covered by guarantee.
- The manufacturer declines any responsibility due to harm that could occur, either directly or indirectly, to people, pets or any damage to objects, due to non observance of instructions laid down on the Operator's Manual, especially the sections relevant to installation, use and maintenance of the apparatus, in the event of machine breakdown or forced suspended use. Also in the event the operators were not adequately prior informed on 'Work Safety' ruling legislation or having adequate individual protection devices.
- If the machine is repaired by the manufacturer under guarantee, any relevant haulage cost or risks will be for the user's account, whether for delivery to or from the factory.
- After 12 months the apparatus is no longer under guarantee and the company will charge for changing any machine parts, any workmanship or engineers' travelling cost, in accordance with the manufacturer's ruling price list. In the event of any service carried out on the manufacturer's premises, the apparatus will be shipped at user's risk.
- Changing the apparatus or prolonging the guarantee, following any service carried out, due to machine breakdown, is excluded.
- If the machine is returned to the manufacturer for repair, please add a photocopy of the guarantee certificate, showing the date of purchase, the dealer's stamp and the relevant serial number.

Claims: Any claims should be made in writing to manufacturer, within 8 days from goods arrival, otherwise claims would not be acknowledged.

Goods for return: Return of any goods must be prior discussed with us and authorized by us in writing.

Competent court: For matters not covered by current sales terms and conditions, reference is made to current contract regulations, to specific customary regulations. For any claim or controversy, the Vicenza court will be the competent court.

GUARANTEE CERTIFICATE

Model _____

Serial No _____

Date of purchase _____

Dealer's stamp _____