Instructions for installation,
use e maintenance

ELECTRIC OVEN

GSP01AU_47

02/2008

Supplied by:

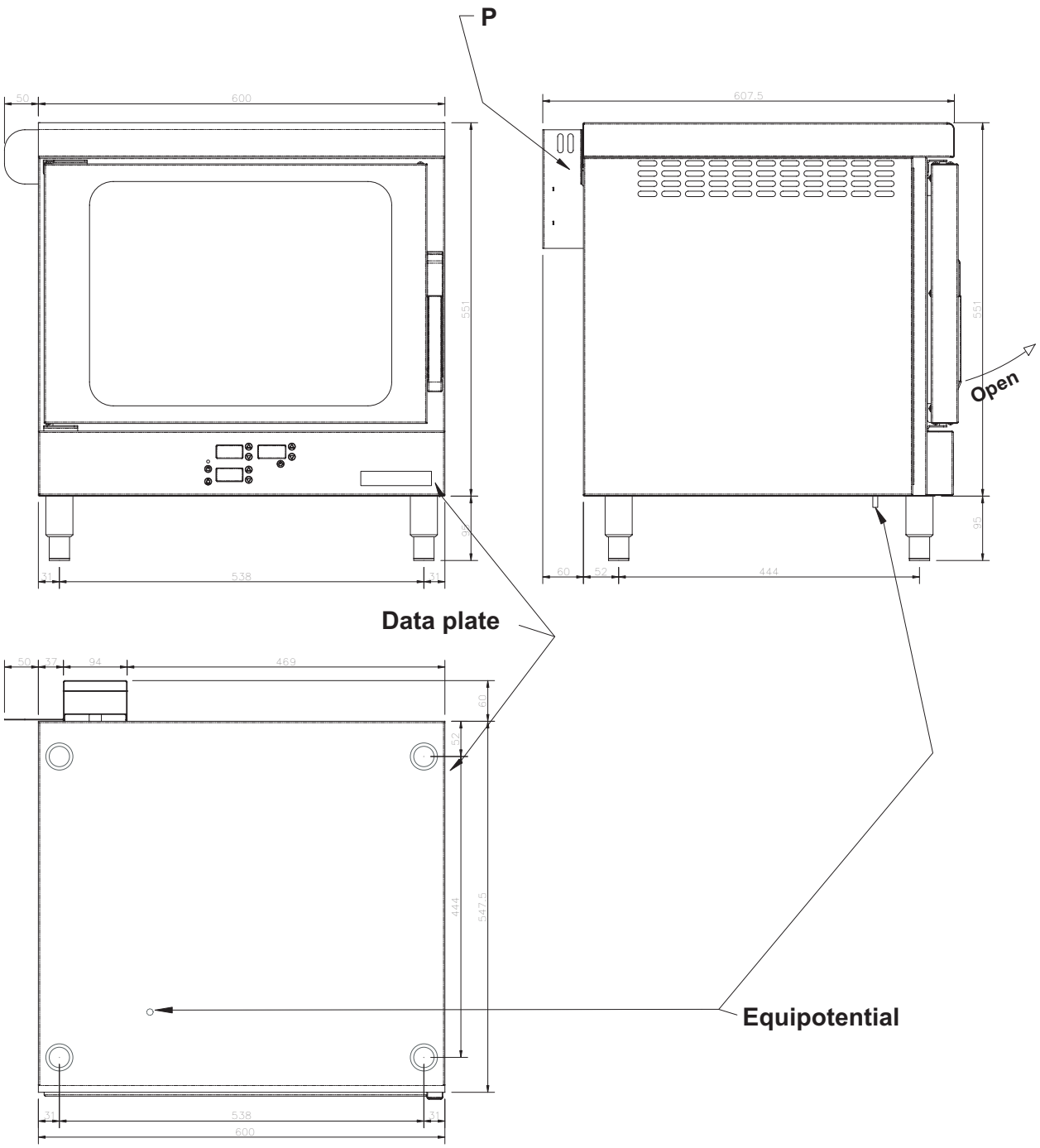
Date:

Customer Service:

FAX

e-mail

INDEX



Equipotential

2 - CHARACTERISTICS OF THE APPLIANCES

These appliances are used for professional purposes.

Installation, repair and use must be carried out by expert personnel.

The data plate is placed near the power cable input and provides all the information necessary for electrical connection.

Beware of inexpert handling.

3 - TECHNICAL DATA

Model / item	Dimensions in mm. (WxDxH)	Voltage rating / Absorption	Power	Lead wire section / **SJT**
GSP01AU_47	600x548x641	230/240 V 60 HZ / 16 A.	3,83 kW	14AWG - I. 6 feet

4.1 Safety rules

- Carefully read the safety instructions in this booklet, as they will give you important information about how to install, maintain, and use the appliance safely.
- Keep this booklet in a safe place.
- These appliances are intended for professional use in a restaurant environment, and must therefore be used only by trained staff.
- **When in operation, the appliance should not be left unsupervised.**
- The appliance must be used exclusively for the specific purpose for which it is intended. Use for any other purpose may be dangerous.
- **Be especially careful** when the appliance is in use the external surfaces can also become very hot!
- Disconnect the appliance if there is a fault or malfunction.
- **For power cord maintenance, repairs or replacement, please contact a service centre with qualified personnel.**
- All the important information required for technical support can be found on the technical data plate beside the power cable input.
- If you need to call for technical assistance, give them a detailed description of the fault, to help them quickly understand the type of fault and its cause.
- We advise you to wear protective gloves during any maintenance and repair work.

4.2 Structure, equipment and safety devices of the unit

Load-bearing structure of stainless steel with 4 feet adjustable in height.

Digital controls: START-STOP/Temperature/Timer/interior light.

Heating is provided by two shielded resistors equipped with a motor-fan.

Temperature is controlled electronically. Goes ahead from room temperature to 450°C.

Safety thermostat to protect against failure of the temperature control sensors.

Recirculating fan.

Orange les is lit when the appliance is in use..

Cooking chamber light.

4.3 Assembly

4.3.1 Installation premises

The environment where the appliance is installed must be well ventilated.

We recommend placing the appliance under an extractor hood, to allow cooking vapours to be drawn off quickly and continuously.

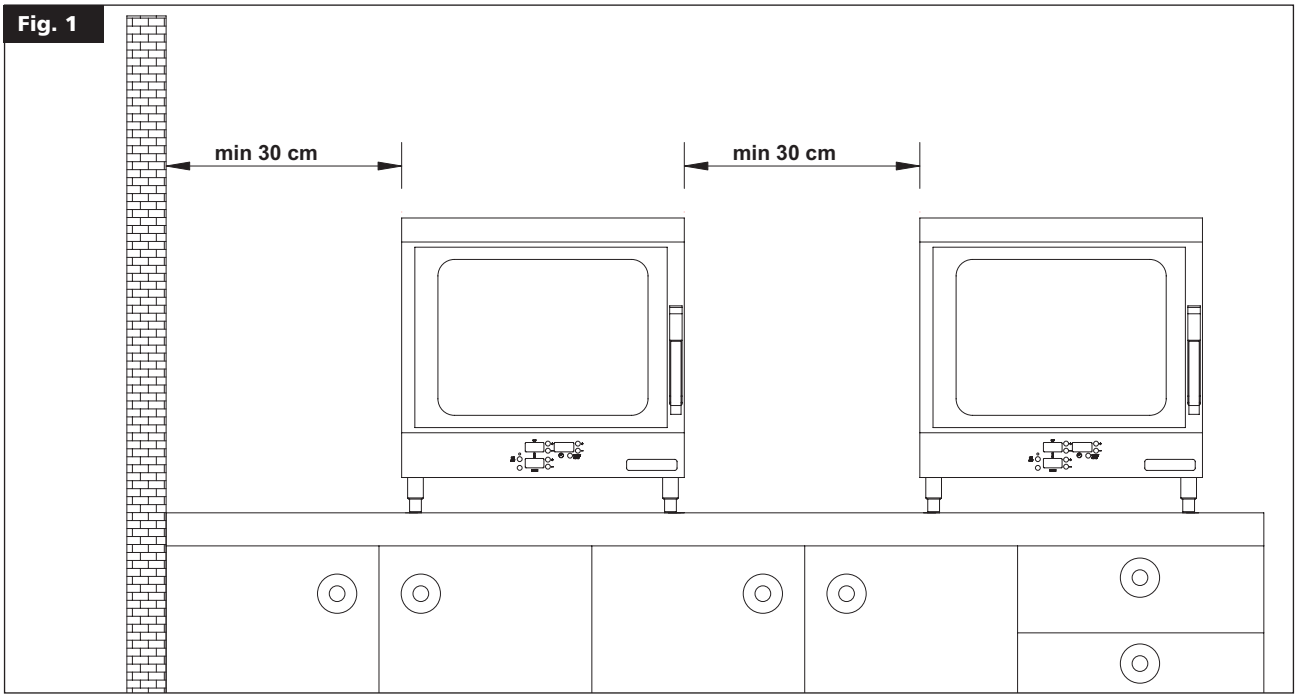
Caution! The isolator must be placed near the appliance, in a position easily accessible by the user.

4.3.2 Statutory regulations and technical requirements

The following requirements are to be observed, especially during the installation work:

- current legal regulations applicable;
- health & safety standards applicable to cooking environments;
- fire prevention instructions;
- current accident prevention regulations;
- IEE recommendations regarding electrical safety;
- requirements of the electricity provider;
- any other local requirements.

Fig. 1



4 - INSTALLATION INSTRUCTIONS

4.3.3 Installation

Caution! Only qualified staff are authorized to install, maintain and put the appliance into service.

Caution! Before beginning any electrical connection work, check that the appliance can support the technical characteristics of the power supply, by comparing them with the specifications on the technical data plate.

Caution! Before starting any work fit the steam breathing guard (pos. P see "Diagram") using the screw provided.

4.3.4 Positioning

After removing all the packaging materials, check the appliance for damage. If there are any signs of damage, do not connect the appliance, but contact the sales outlet immediately.

Remove the protective PVC film from the panels.

Place the oven on a surface able to support the weight, with the left side at least 30 cm from the wall or from other appliances. In general, we recommend leaving a gap of at least 10 cm around all the other sides for cooling, steam evacuation and for maintenance/repair work by technical support. If the appliance is placed near walls/partitions made of inflammable material (excluding the left side, which should not be less than 30 cm from walls), we recommend applying a suitable heat-insulating material to the wall/partition surface.

Caution! To avoid appliance overheating that could jeopardise safety and normal operations, if several ovens are installed next to each other or near a wall, observe the abovementioned distances illustrated in fig. 1.

4.3.5 Electrical connection and equipotential bonding

Caution! The appliance is designed for connection to a voltage supply with the characteristics shown on the technical data plate.

As already indicated, an isolator that connects all poles must be fitted between the appliance and the mains power supply, and differential protection sufficient for the nominal power specifications of the appliance (1mA per kW of power).

Check that the earthing system is working effectively.

The appliance must also be included in an equipotential bonding system.

Connection is through the terminal (marked with the international symbol) provided on the back of the oven, using a cable of nominal section less than 4 mm^2. This connection is applied between all installed appliances and the short-circuit stable earthing system.

5 - SET-UP FOR OPERATION

5.1 Preparation and Start-up

Once the connection work is complete, it is necessary to ensure that the appliance has been installed according to current standards and functions according to the instructions.

In particular, check that:

- all the protective film has been removed from external surfaces;
- electrical connections have been made in accordance with the instructions in this booklet;
- all the current safety requirements, regulations, legislation and directives have been complied with;
- electrical connection complies with requirements;
- the cable and installed appliance are not subjected to strain, and are not in contact with hot surfaces.

5.1.1 Start-up

Follow the user instructions to put the appliance into service.

Check that the voltage supply to the appliance does not deviate by more than +/- 10% of nominal value when in use.

5.2 Maintenance

⚠ **Caution! All maintenance work must be carried out exclusively by qualified service personnel!**

⚠ **Caution! Before doing any repair or maintenance work, unplug the appliance.**

- To maintain the efficiency of the appliance, maintenance should be performed once per year, including a check on the condition of all parts subject to wear, electrical components, etc. and cleaning the control panel cooling vents and bottom of the machine.
- It is advisable to replace worn parts during maintenance, to avoid the need for more calls to technical support and unexpected failures of the appliance.
- We therefore recommend a maintenance contract with the customer.

6.1 Safety, cleaning and repair rulese

- This booklet contains all information necessary for using your appliances correctly and safely.
- Keep this booklet in a safe place for future reference.
- This appliance is designed for collective use, and must therefore be used only by sufficiently qualified and trained staff.
- It is essential for the appliance to be supervised while in use.
- Certain functional faults can be due to user error, and it is therefore very important that staff should be correctly trained.
- Keep to the maintenance intervals recommended with the appointed technical support company.
- In the event of a malfunction in the appliance, disconnect all power supplies and call technical support.
- If a fault occurs repeatedly, technical support must be called.
- Before switching on and using the appliance for the first time, it is essential to carefully clean the oven interior and any accessories that come into contact with food.

WARNING

Caution! The manufacturer cannot accept liability for any injury or damage to property resulting from failure to observe the safety regulations, or from inappropriate use of the appliance by the operator.

6.2 Start-up and shutting down

Operate the main switch upstream of the appliance.

Press the button 1 ON-OFF, the LED 2 starts to blink and displays 3,10 and 11 come on. The appliance is now ready for you to set the temperatures and the timer (see the paragraph 6.2.1 "Setting and using the timer" and 6.2.2 "Setting the temperature")

If you press the button 1 ON-OFF again, the orange LED 2 comes on without blinking and the oven begins to heat.

Caution! When the oven is in operation, in addition to the 2 fans that heat the cooking chamber with the resistances, a third fan comes on to cool the internal components. Along with the interior fans, this fan remains on for 30', even after switching OFF; after this period, the fans and LED 2 are switched off automatically. To ensure long life for all the internal components in the appliance, it is essential to follow the abovementioned procedure. Press the 1 ON/OFF button. As soon as the LED 2 turns off (after 30'), turn off the upstream main switch.

6.2.1 Setting and using the timer

Switch on the oven (see chapter 6.2 "Start-up and shutting down").

The display 3 shows the time on 3 fields.

These fields represent the following respectively: **minutes, tenths of seconds and seconds**, up to a maximum of 9 minutes and 59 seconds. If the time is increased over 9 minutes and 59 seconds, the three fields represent the following respectively: **hours, tenths of minutes, and minutes**, up to a maximum of 9 hours and 59 minutes.

When point symbol 4 is lit, it indicates that the time is set in **hours/minutes**; when off, the setting is in **minutes/seconds**. To indicate that the timer is running, point symbol 5 flashes at the rate of one flash per second.

To set the time, use buttons 7, to increase (+) or to decrease. (-). The set value increases or decreases by one unit each time a button is pressed; if the button is pressed and held for more than 3 seconds, the value increases/ decreases in jumps of 10 units until the button is released.

To start and/or stop the timer, use the button 6 START/STOP. **Countdown** begins when the button is pressed.

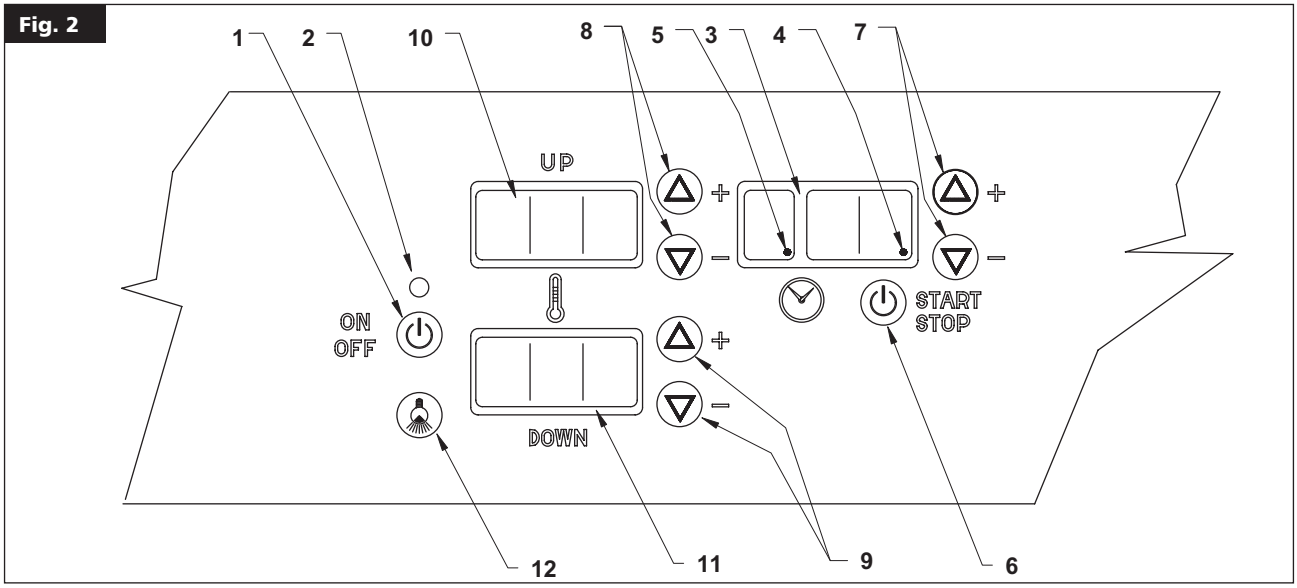
When **countdown** is complete, display 3 shows three flashing zeros and a continuous audible signal is sounded. No temperature control function is performed, and it is up to the operator to remove the dishes from the oven to prevent any deterioration.

To stop the audible signal, simply press the button 6 START/STOP. Pressing the button also automatically resets the time set previously.

If the timer is stopped and then re-started, countdown resumes from the value at which the timer was stopped.

The set time can even be changed during the countdown, without stopping the timer.

Fig. 2



6.2.2 Setting the temperature

Switch on the oven (see chapter 6.2 "Start-up and shutting down").

Two different temperatures can be set: one of the upper zone and one for the lower zone, from 0°C (heating element off) up to 450°C.

Use the buttons 8 to set the temperature in the upper zone; the temperature is then indicated on display 10. Use buttons 9 to set the temperature in the lower zone; the temperature is then indicated on display 11.

Three seconds after the temperatures have been set, the display changes automatically from "temperature set" to "current temperature inside the oven". When the choiced temperature is reached, the display visualizes "YES" for indicating that the oven is "ready for baking". The set temperature can be displayed again for 3 seconds by pressing one of the buttons (+ or -) once.

If buttons 8 or 9 (+ and -) are pressed simultaneously for 3 seconds, the corresponding heating element is switched off and the word OFF appears on the display. The fans continue to operate, even though both heating elements are off. To bring the heating elements on again, simply press one of the buttons + or -. The heating elements can be switched on/off while the oven is in operation or when it is switched off.

To interrupt operation see chapter 6.2 "Start-up and shutting down".

6.2.3 Interior light

Switch on the oven (see chapter 6.2 "Start-up and shutting down").

To switch on the interior Light, press button 12.

6.3 Cooking

Cooking must only occur with the cylinders assembled in the chamber with food positioned on the cooking grill or in containers placed on the cooking grill.

Pizza:

Insert the cooking cylinders before switching the oven on.

When the oven reaches the set temperature, (400°C-420°C (down) and 380°C-400°C (up)) the oven is ready for cooking. Working temperature is reached in about 14-15'. Meantime, you can spread out the pasta, place it on the grate, season it and insert in the oven. It is cooked in about 1'40". When cooking is complete, take out the grate using the shovel supplied and slide the pizza onto the board. Depending on the temperature

settings, cooking may be complete in 1'40"-2'; cooking time can be lengthened or shortened by adjusting the UP and DOWN thermostats by 10°C-20°C using the + or - buttons.

Pre-cooked chips:

Insert the cooking cylinders before switching the oven on.

When the oven reaches the set temperature, (300°C (down) and 275°C (up)) the oven is ready for cooking. Insert the aluminium basin with the product on the cooking net. Cooking is complete in 3'.

If using the oven for heating up or toasting, place the product on the grate and insert in the oven. Heating takes between 20" and 60", depending on the consistency of the product. When heating is complete, take out the grate and slide the product onto the board.

6.4 Appliance care and frequency of maintenance

6.4.1 Precautions in the event of a malfunction

If any malfunctions occur while the oven is in use, switch off immediately and disconnect all power supplies. Call technical support.

6.4.2 Precautions if not using for long periods

If not using for long periods, clean the appliance thoroughly and remove any residues, then dry perfectly. We recommend leaving the door slightly open to allow air to circulate inside the oven and preserve the lining. You can use the protective substances commonly available on the market to protect the stainless steel parts. Disconnect the appliance from the power supplies. The room should be kept dry and well ventilated.

6.5 Cleaning and taking care of the machine

Before beginning any cleaning, make sure the appliance is disconnected from the power supply.

We recommend cleaning the oven when it is cold.

Do not use aggressive cleaning agents or abrasive detergents for cleaning the stainless steel parts of the oven.

Avoid using steel wool on the steel parts, as this could cause rust to form. For the same reason, protect them from coming into contact with ferrous materials.

Do not use glass paper or abrasive paper for cleaning; for special cases, we recommend using abrasive sponges (such as Scotch-Brite).

Caution! Never use water jets to clean the appliance, as components may be damaged by water infiltration.

Remove internal accessories from the oven (cylinders, grates, grids and grid holders). Wash with soap and water and leave to dry.

To clean the fan/resistance chamber, remove the relevant guards

Fig. 3

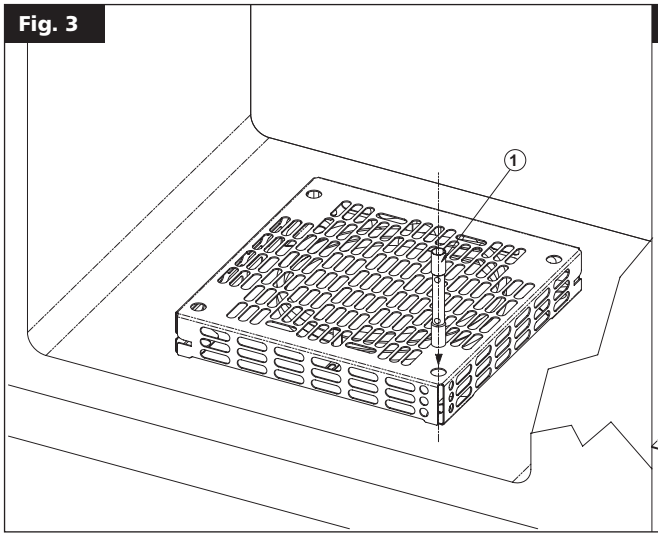
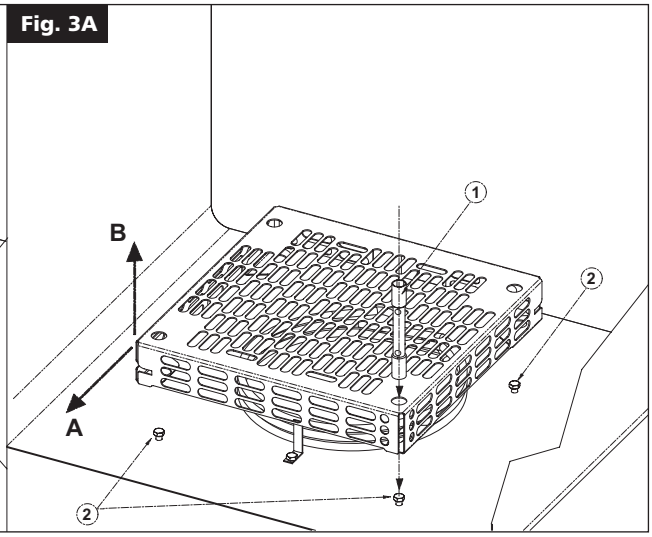


Fig. 3A



(upper and lower) using the supplied key 1 (fig. 3). **Disconnect the appliance from the power supply**, loosen without fully unscrewing the 4 fastening bolts 2 (fig. 3A) inserting the key in the hole, slide the guard forward (movement A) to release the screw head, remove the guard by lifting it (movement B). The fan/resistance chamber can now be accessed for cleaning. For more thorough cleaning, the fan can be removed by unscrewing the central nut that secures it to the motor shaft. **NB.: the nut is a left nut, therefore UNSCREW clockwise and SCREW IN counter-clockwise.**

Caution! After cleaning, reassemble the guards following the instructions in reverse order and making sure they are correctly positioned. The appliance can now be reconnected to the power supply.

The internal and external surfaces should be cleaned with a sponge moistened with hot water and one of the neutral detergent easily available on the market. Rinse, then dry off carefully using a soft cloth.

Glass must be cleaned when cool with a cloth dampened with water and soap, rinsed and thoroughly dried. To facilitate cleaning between the two sheets of glass, the internal sheet can be removed; remove the glass fastening plate 1 (fig. 4) by unscrewing the screws 2 (fig. 4) and removing it from its housing, unscrew the screws 3 (fig. 4). Remove the glass 4 with the gaskets 5 (fig. 4A) by rotating it (movement A) and sliding it from its housing (movement B). Remove the gaskets from the glass, clean glass and gaskets. Assemble all parts following these instructions in reverse order.

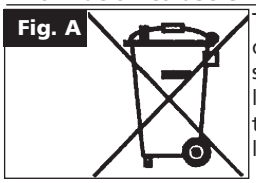
Caution! One side of the internal sheet of glass has been heat treated. This side is marked in white (ATIO fig. 4 pos. 4A) at the lower left corner. The marked side must face the cooking chamber.

The gasket on the oven face can be cleaned with a cloth, water and neutral soap, rinsed and dried. To facilitate cleaning, it can also be removed from its housing by simply pulling it and cleaned with soap and water. When cleaning, avoid bending gaskets with dry curves which could deform its internal metallic core. Thoroughly dry the gasket before reassembling it in its housing.

Caution! The manufacturer cannot accept liability or claims under warranty for any damage to property resulting from failure to observe the safety regulations, or from incorrect installation. This also applies where the appliance is used by the operator for purposes other than those for which it was designed.

6.5.1 The 2002/96/EC (WEEE) Directive: information to users

Fig. A



This informational note is meant only for owners of equipment marked with the symbol shown in fig. A on the adhesive label featuring the technical specifications applied on the actual product (the label also giving the serial number).

This symbol indicates that the product is classified, according to the regulations in force, as an item of electrical and electronic equipment and conforms to EU Directive 2002/96/EC (WEEE) meaning that, at the end of its service life, it must be treated separately from domestic waste, i.e. it must be handed in free of charge to a separate waste electrical and electronic equipment collection centre or returned to the reseller when buying a new equivalent item of equipment.

The user is responsible for delivering the unit at the end of its life to the appropriate collection facilities. Failure to do so shall result in the user being subject to the penalties prescribed by the legislation in force on waste.
Suitable separated collection so that the unit no longer used can be sent off for environmentally compatible recycling, treatment and disposal helps avoid possible negative effects on the environment and on health and facilitates the recycling of the product's component materials.

For more detailed information on available collection systems, contact the local waste disposal service or the shop you purchased the unit from.
Producers and importers fulfil their responsibility for environmentally compatible recycling, treatment and disposal both directly and by joining a collective scheme.

Fig. 3

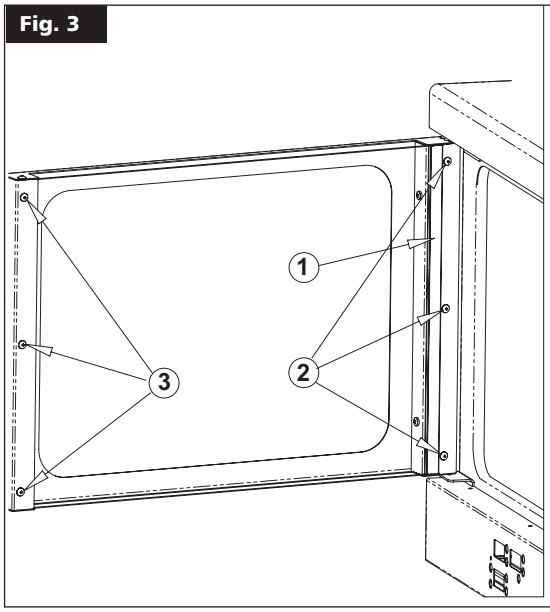
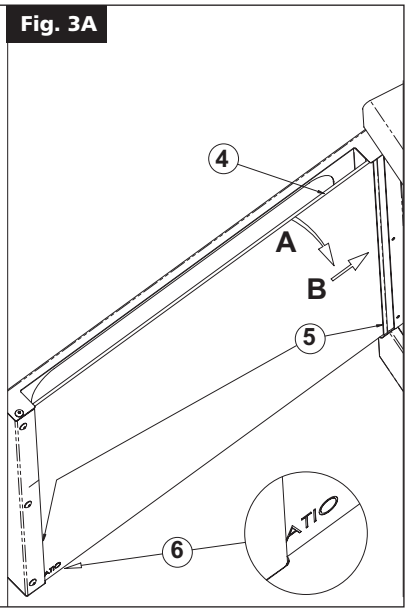
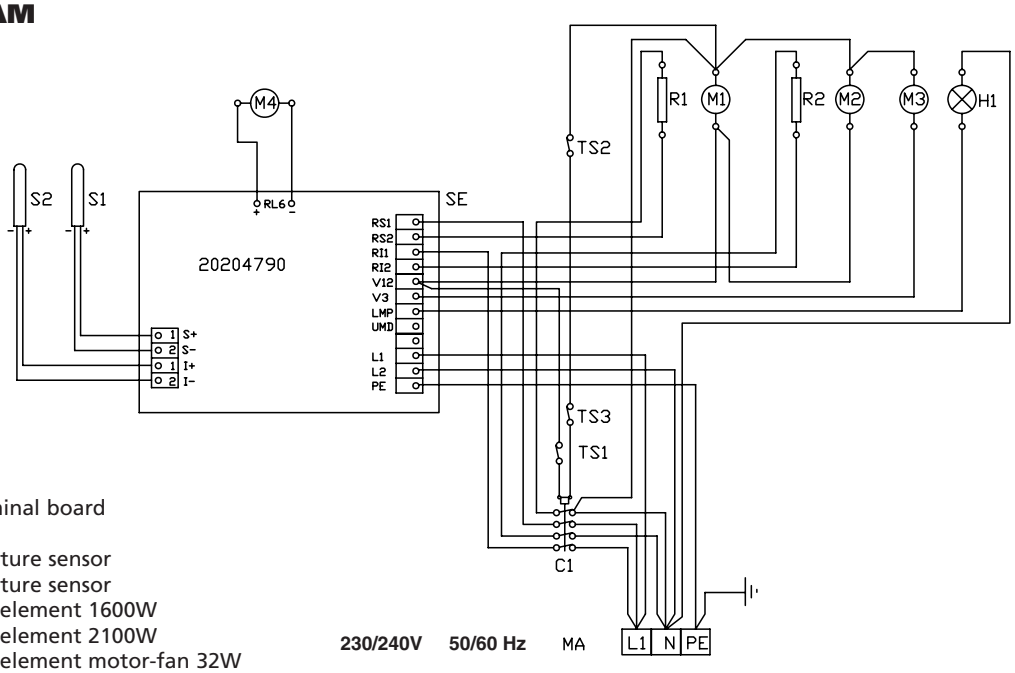


Fig. 3A



WIRING DIAGRAM



mA	Line input terminal board
SE	Electronic card
S1	Upper temperature sensor
S2	Lower temperature sensor
R1	Upper heating element 1600W
R2	Lower heating element 2100W
M1	Upper heating element motor-fan 32W
M2	Lower heating element motor-fan 32W
M3	Cooling motor-fan 45W
M4	Keyboard fan cooling (+red/-black)
H1	Oven interior light 25W
TS1	Chamber safety thermostat
TS2	Cooling motor safety thermostat
TS3	Card cooling safety thermostat
C1	Contactor

SERVICE CONNECTIONS

Connector	Description	Notes
CN2	TTL serial port for use by Technical Support for updating the software	Requires a suitable adaptor for connection to a Personal Computer
CN9	Jumper for selecting Test mode	Activates Test mode when inserted
CN1	Factory programming connector	Reserved for the manufacturer

THERMOCOUPLE CONNECTIONS

Terminal	Name	Description	Notes
CN3-1	**S+**	Positive wire upper thermocouple	J Type or K Type
CN3-2	**S-**	Negative wire upper thermocouple	J Type or K Type
CN4-1	**I+**	Positive wire for lower thermocouple	J Type or K Type
CN4-2	**I-**	Negative wire for lower thermocouple	J Type or K Type

POWER CONNECTIONS

Terminal	Name	Description	Notes
CN5-1	**RS1**	Common contact control relay for upper heating element	Max. capacity 10A
CN5-2	**RS2**	Normally open contact control relay for upper heating element	Max. capacity 10A
CN5-3	**RI1**	Common contact control relay for lower heating element	Max. capacity 10A
CN6-1	**RI2**	Normally open contact control relay for lower heating element	Max. capacity 10A
CN6-2	**VI2**	Control relay NO contact Upper and lower fans [RL3]	Max. capacity 1A
CN6-3	**V3**	Control relay NO contact for air recirculation fan [RL4]	Max. capacity 1A
CN7-1	**LMP**	Control relay NO contact for oven interior light [RL5]	Max. capacity 1A
CN7-2	**UMD**	--	Not connected
CN7-3	--	--	Not connected
CN8-1	**L**	Phase 230V, supplying circuit board + common contact for relays RL3, RL4, RL5 and RL6	Max. capacity 1A
CN8-2	**N**	Neutral 230V, supplying circuit board	Max. capacity 1A
CN8-3	**PE**	Earth connection	--

RL6: connection (12 V + and -) for electronic board cooling fan.

7.1 Test mode and thermocouple configuration

7.1.1 Auto-test and setting the thermocouple type

Disconnect by switching off upstream, shorten CN9 with a jumper on the back of the card and switch on to restore power.

For the whole time when the CN9 jumper is short-circuited the following capabilities will be available:

- The relays will be activated one by one.
- When pressing a key, the cyclic switchover of the relays stops and the display segments light up one by one till a key is pressed again.
- When different keys are pressed, all the segments of each 7-segment display module adjacent to the selected key light up (and a buzzer shall sound).

By keeping CN9 short-circuited and pressing the TIMER + and TIMER – keys at the same time the sensor selection is activated and the display shows "S – J" indicating that the set thermocouples is of the J type; by pressing the +/- top temperature keys (fig. 2) the type of sensor can be changed, in particular the "Top temperature +" key selects sensor K, while the "Top temperature -" key selects sensor J. Please note that because of the 7-segment display used, the "K" used to identify that type of sensor uses a particular character (basically a "6" with a missing bottom horizontal segment). Storing the selected sensor takes place by pressing the TIMER + e TIMER – keys again; this will also display the analogical channels; pressing the TIMER + e TIMER – keys again brings you back to the normal operating mode.

7.2 Temperature display

As explained in paragraph 6.2.2 "Temperature settings", once the set temperature is reached, "YES" appears on the display. YES remains set until the temperature lowers 100°C under the set temperature or the appliance is turned off and on. In this case, the actual chamber temperature is displayed. When the set temperature is reached again, "YES" reappears on the display.

7.3 Replacement of spare parts

Caution! Only specialised personnel can conduct technical interventions. Before conducting any operations, turn off and disconnect the appliance from the power supply.

Should the power cord need replacement, it must be type **H07 RN-F** or superior.

The 250 mA electronic board fuse can be reached by removing the control panel.

All electrical components can be accessed by removing the control panel, upper lid and/or bottom.

The door basket can be replaced by pulling it and inserting the new one through a slight preassure.

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WARNING

THE MANUFACTURER CANNOT BE HELD RESPONSIBLE
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