

**Manuale di istruzioni
Instructions manual
Manuel d'instructions
Bedienungsanleitung
Manual instrucciones**

T64G

T75G

T97G

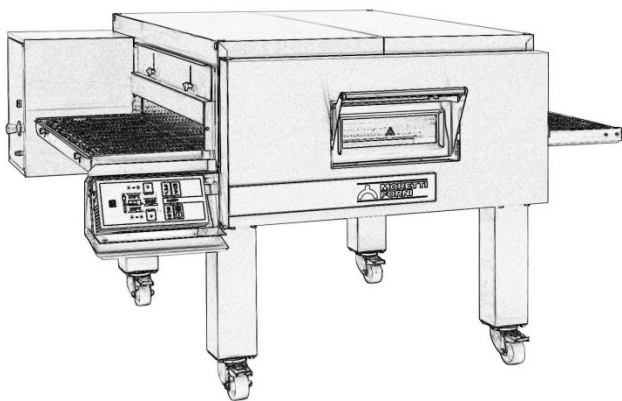
TT98G

serie T
conveyor



Forno a gas
Gas oven
Four a gaz
Gas Ofen
Horno a gas

↓ Numeri di matricola / Serial numbers :



Cod.73300440
Ver.: A12

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Note:

This manual is printed in five different languages. Original instructions in Italian and translations of the original instructions in English, French, German and Spanish.

For better clarity and reading this manual, it could be provided in several separate parts and can be sent by mail by contacting the Manufacturer.

WARRANTY Standards and rules

Warranty only covers the replacement free to factory of pieces eventually broken or damaged because of faulty materials or manufacture. **Warranty does not cover any damages caused by third party transport or due to incorrect installation or maintenance, to carelessness or negligence in usage, or to tampering by a third party. Moreover, warranty does not cover: glass components, electrical components, accessories and whatever depends on normal wear and deterioration of both the system and its accessories; nor does it cover labour costs involved in replacing pieces covered by warranty**

Warranty ends in case of non-compliance with payments and for any elements that may be repaired, modified or disassembled, even in part, without prior written consent. For technical service during the warranty period, please send a written request to the local concessionary agent or directly to the Sales Department.

WARNING

This text identifies a hazard and is used whenever there is a potential risk to the operator's safety.

NOTE

This text identifies operations that are vitally important to the correct functioning and long working life of the appliance.

DEAR CUSTOMER

Before using the appliance, please read this user manual.

For the safety of the operator, the appliance safety devices should always be maintained in a proper state of efficiency.

This user manual intends to illustrate use and maintenance of the appliance. For this reason, the operator is advised to follow the instructions given below.

The manufacturer reserves the right the make changes to the furnace or to this manual at any time, without retrofitting existing furnaces or updating existing manuals.

WARNING!

- 1 The following instructions are provided for your safety.
- 2 Please read them carefully before installing and using the appliance.
- 3 Keep this user manual in a safe place for future consultation by the operators.
- 4 All installation operations, changes made in order to use different types of gas, adjustments and special maintenance operations, must be carried out in compliance with the Manufacturer's instructions by a qualified technician. Sealed parts must not be adjusted or tampered with except for the transformations that are foreseen.
- 5 The nozzles and the technical rating plate for allowed transformation are supplied in a bag along with the oven and must be kept with all the oven documentation.
- 6 This appliance must only be employed for the purposes for which it was expressly designed; that is to say, according to the model, to cook pizza or similar foods and other food products. It is prohibited to bake products containing alcohol. Any other use can be classed as improper.
- 7 The appliance is intended only for collective use and must be used only by a qualified professional user trained to operate it. The appliance is not intended for use by people (including children) with reduced physical, sensory or mental capabilities or who lack experience or training. Children should be supervised to ensure they do not play with the appliance.
- 8 When carrying out repairs, always contact one of the Manufacturer's authorised service centres and request that original spare parts be used.
- 9 Failure to comply with the above may compromise the safety of the appliance.
- 10 In the event of breakdown or malfunction always disconnect the appliance, and do not attempt to make adjustments or repairs yourself.
- 11 Should the appliance be sold or transferred to another owner, or should the current owner change his premises and wish to install the appliance elsewhere, always ensure that this manual remains with the appliance, so that it can be consulted by the new owner and/or the person carrying out installation.
- 12 In the interests of risk prevention, if the connection cable is damaged in any way, it must be replaced by a technical assistance service approved by the manufacturer.

1 TECHNICAL SPECIFICATIONS

1.1 DESCRIPTION OF THE APPLIANCE

The oven comprises a baking chamber through which runs a conveyor belt carrying the product, which is cooked by a jet of air heated by a burner (TT98G two burners) with an air-gas pre-mixer and electronic flame modulation device; it has a safety thermostat and on the models T75G, T97G and TT98G, there is a flap door with hinged bottom.

The internal and external structure is in stainless steel plate, while the mesh conveyor belt carrying the product to be cooked is made of stainless steel.

Up to three baking chambers can be positioned one on top of the other and each one is fully independent.

The baking chamber/s is/are sustained by four steel supports mounted on wheels.

1.2 APPLIED DIRECTIVES

This appliance complies with the following regulations:

- Low Voltage Directive 2014/35/EU (pursuant to 2006/95/EC)
- Directive EMC 2014/30/EU (pursuant to 2004 / 108/C E)
- Gas Appliance Directive 2009/142 / EEC (pursuant to 90/396 / EEC) and subsequent amendments or updates

In accordance with the following regulations:

EN 203-1

EN 203-2-2

CEI EN 60335-1

CEI EN 60335-2-42

CEI EN 60335-2-102

CENELEC EN 61000-6-1

EN 61000-6-3 Edition / date 2007 +A1:2011

EN 61000-3-2 Edition / date 2006 +A1:2009+A2:2009

EN 61000-3-3 Edition / date 2008

AS 4563-2004 (Australia)

1.3 WORKPLACES

The device is programmed by the operator using the control panel on the front of the oven, and must be attended to while operated. The glazed door, where fitted, is located on the front of the appliance.

1.4 MODELS

The following models are available:

- T64G one chamber
- T64G 2 chambers
- T64G 3 chambers
- T75G single chamber
- T75G 2 chambers
- T75G 3 chambers
- T97G single chamber
- T97G 2 chambers
- T97G 3 chambers
- TT98G single chamber
- TT98G 2 chambers
- TT98G 3 chambers

Possible compositions

CV/60 stand + 1 or 2 chambers, T64G or T75G or T97G or TT98G

CV/15 stand + up to 3 chambers, T64G or T75G or T97G or TT98G
If the stand is not supplied by the manufacturer, it must ensure proper stability for the appliance under any condition.

1.5 ACCESSORIES

The following accessories are available:

- Swinging infeed-outfeed doors
- Increased speed conveyor belt (except T64G)
- Thick mesh for direct baking of low-moisture doughs or for grilling vegetables (for TT98G).

1.6 TECHNICAL DATA: See TAB.1 and TAB.2-3

WARNING! WHEN CONSULTING TAB.1, MAKE SURE YOU ALWAYS LOOK AT THE PART THAT CORRESPONDS TO THE COUNTRY IN WHICH THE APPLIANCE IS INSTALLED AND TO THE APPLIANCE MODEL OPERATED.

EC marking could be accepted in some countries but appliances still require to be inspected by the National Institutes according to national law.

1.7 DIMENSIONS AND WEIGHTS (see Fig.1)

1.8 IDENTIFICATION

When communicating with the manufacturer or service centre, always give the appliance SERIAL NUMBER, which can be found on the plate fixed as shown in fig.2. item M, example legend (fig. 3):

A: model, B: year of construction, C: serial number, D: type of power supply, E: maximum electrical power, F engine power (TT98G power of two engines), G: approval certificate number and last two figures for the year the certificate was issued, H: table of gas types and pressures for which the appliance can be set up, I: the maximum heat output, L: consumption according to the type of gas supply, M: installation type.

T75G-T97G is indicated on the rating plate (Fig. 2 item G) indicating the type of gas supplied for the appliance set up.

T64G-TT98G The plates are fixed near the connections to the network labels (Fig. 2 item G) indicating the type of gas supplied for the appliance set up.

1.9 LABELLING

At the points shown in Figure (4a for T75G-T97G, 4b for TT98G and 4c for T64G), the appliance is supplied with warning labels relating to safety labels guide.

1.10 NOISE

This appliance is a piece of technical working equipment which is normally in the operator's position (fig. 7 item A) and does not exceed noise emissions threshold of 74 dB (A) (single baking chamber configuration).

2 INSTALLATION

WARNING! Given the particularly dangerous nature of gas appliances, in particular the risk of explosions and lethal intoxication, it is recommended that you comply scrupulously with all the precautions listed in the various chapters of this manual, to ensure the safety of yourself and other people and to prevent damage to the appliance.

The manufacturer declines all responsibility for accidents to persons or property deriving from failure to comply with the above.

WARNING! the manufacturer declines all responsibility in the event of failure to comply with safety regulations.

2.1 TRANSPORT AND SHIPPING

The appliance is normally delivered using transport vehicle, packed in cardboard boxes and fastened with belts on wooden pallets (fig. 5), sections indicated by the arrows.

2.2 LIFTING AND MOVEMENT

NOTE: When the oven is delivered, it is advisable to check its conditions and quality.

T75G-T97G-TT98G

Raise the appliance using only and exclusively the sections indicated in Fig. 6a, after removing the caps (fig. 6a part. D) as shown.

T64G:

Raise the equipment using only and exclusively the 4 brackets provided: 2 to hook up the front part (fig. 6b item E) and 2 for the back part (fig. 6b item F). The brackets are mounted to each oven with 2 screws already present on the device; to access the screws for the front brackets, open the oven's front door.

WARNING! The appliance must not be transported manually.

Position the appliance in a suitably hygienic, clean, dry and dust-free area, making sure that it is stable.

T75G-T97G-TT98G: Replace the plugs (fig. 6a item D) in the holes.

T64G: remove the 4 brackets (fig. 6b item E and F) and refit the 8 screws

Packaging materials must be disposed of in compliance with current regulations; always make sure that plastic materials are sent to safe places, to avoid any dangers, particularly for children. At the end of the appliance's working life it must be disposed of at legally authorised recycling plants.

2.3 ENVIRONMENTAL SPECIFICATIONS

For the correct operation of the appliance, it is advisable to keep

environmental values within the following limits:

Working temperature: +5°C ÷ +40°C

Relative humidity: 15% ÷ 95%

2.4 POSITIONING, ASSEMBLING, INSTALLATION AND MAINTENANCE AREAS

WARNING! When positioning, assembling, installing and connecting, the following specifications have to be complied with:

- Current laws and standards concerning the installation of gas appliances in large kitchens
- Laws and standards in force regarding technical regulations for gas appliances- Laws and standards in force regarding technical regulations for LPG
- Directives and indications issued by the gas supply network
- Directives and indications issued by the electricity supplier.
- Local building and fire-prevention laws
- Accident prevention regulations
- Indications in force issued by local state Electric Quality Assurance Corporation.
- Local regulations
- The appliances must be installed in conformity with current national regulations.
- For Australia: to be installed to the requirements of AS 5601, local authority, gas, electricity and any other statutory regulations.

WARNING! It is essential that the area be sufficiently ventilated at all times, to guarantee there is sufficient air for combustion and aeration and prevent the formation of unacceptable concentrations of harmful substances.

NOTE: Position the oven in such a way that there are no draughts in the vicinity of the cooking chamber doors, as this may disturb cooking.

WARNING! Under no circumstances must the area in which the oven is installed contain flammable materials or fuels, and these must never be brought into the vicinity of the appliance. Likewise the room must be made with non-flammable materials. All fire prevention measures must be scrupulously complied with.

Do not spray aerosols in the vicinity of this appliance while it is operating.

After unloading, the appliance must be positioned in a well-aired and illuminated room, with adequate ducting, at a minimum distance 50cm from the rear and 80cm from the right and left (fig. 7).

These minimum distances are essential to guarantee accessibility to the on button control and the emergency palm-operated button control (T75G-T97G-TT98G only), to allow cleaning of the burner air filter (only T75G and T97G) and to guarantee cooling air suction at the back; note that for certain cleaning/maintenance operations, the distance must be higher than stated here; thus you must be able to move the oven to carry out these operations.

WARNING! In the back right side (fig. 10 item Y) the filter (only T75G and T97G) is fitted to guarantee sufficient air flow from the burner fan for combustion, and prevent dust or flour etc. from penetrating this area.

WARNING! The back area contains the vents (fig. 10 item A) for air extraction. These vents must be cleaned regularly and never obstructed. No dust or flour must be allowed to enter this area. T75G and T97G: make sure that the fan in the central area at the back (fig.10 part.Z) does not come into contact with thin tools, hair, clothing, etc. through the opening.

WARNING! The appliance must be installed on a firm and levelled surface, perfectly level. The gas pipe and the electrical cable must be protected once the appliance has been installed, and they must never for any reason be subjected to stress such as pulling torsion etc., they have to avoid to pass near the abrasive elements or cutting elements.

The following operations must be carried out:

- Remove the protective film from all the outer panels of the oven, pulling it gently to remove all the adhesive. Should any adhesive remain on the oven, remove using kerosene or benzene.

T75G-T97G-TT98G

-After removing the four round headed screws (fig. 8 item A on the bottom) of the appliance, fit the four supports, each one fastened with four screws and washers (fig.8 item B), in the threaded holes provided on the base; after the appliance has been moved into position lock it by pressing the brake lever (fig.8 item C) on each of the wheels down.

If the stand is not supplied by the manufacturer, it must be capable of guaranteeing proper stability for the appliance under any condition.

WARNING! After positioning the appliance at the point foreseen and locking the wheel brakes, provide at least 4 sufficiently strong brackets to fix the appliance to the floor or wall (for example, in the case of equipment with one or 2 chambers fig. 12, or in the case of equipment with 3 chambers fig. 13) so as to prevent it from moving for any reason; the brackets must be removable for special cleaning operations, and must be replaced after cleaning. To fix the brackets which are not supplied by the manufacturer, use normal commercial pressure clamps suitable for the type of flooring, and for the 3 chamber types to connect the brackets to the oven using self-tapping screws d. 4.8, which must be screwed into the back only in the 12 free holes (fig. 9 item F).

- The single elements that have been selected to make up the oven must be placed one on top of the other as shown in figure 9, after removing the 4 plastic plugs (fig.9 item D) from the top part of the element underneath and in the holes insert the round head screws (fig. 9 item E) taken as a reference for the top part of the element .

WARNING! The appliance is approved for a maximum of 3 cooking chambers on top of each other.

-Fit the heat shield provided on each chamber supplied as shown in Fig. 11 (if 3 cooking chambers are placed on top of each other, fit the the screen on the first chamber on the bottom after positioning the oven):

- Remove the bracket (fig. 11 item A)
- Mount the heat shield (fig. 11 item B) insert the spacer (fig. 11 item C) and washer shims (fig. 11 item D)
- Refit the bracket (fig. 11 item A) in the two bottom holes underneath (fig. 11 item E)

T64G

- After placing the equipment in position, lock by pressing down on the brake lever (fig. 9 item C) on the wheels.

- Before placing on top of another T64G oven, remove the 4 feet and 4 screws (Fig. 9 item F and G); if the oven is placed on top of its locked support, the feet must be locked and screws are not removed.

- The individual elements for the chosen configuration must be placed on top of each other as specified in Figure 5c; fix all of them in the back using the 2 supplied brackets of each one (Fig. 6c item F) to be mounted using the corresponding holes.

- Fix the composition to the ground using the 2 supplied brackets (Fig. 6c item E) to be mounted at the bottom rear of the support and engage the hole of each bracket with appropriate anchors (not supplied) to secure the unit to the floor or the wall; these anchors must be dismantled for cleaning/extraordinary maintenance.

Any support not provided by the manufacturer must be such as to guarantee in any case the proper stability of the unit and must be connected using the 2 brackets supplied (fig. 5c item F) and ground support.

WARNING! If the appliance is dropped from the ground anchors, pay close attention to its stability especially when handling. The appliance should not be left unattended and anchors should be restored as soon as possible.

WARNING! The appliance is approved for a maximum of 3 baking chambers stacked on top of each other.

NOTE: When stacking, heat shields must be fitted on the right and left sides between the baking chambers (fig. 57 item D-S). When stacking with T64E, it must be placed on top of T64G and the heat shield fitted on the left (fig. 57 item S).

T64G stacked on T75G or T75E or T97G or T97E or TT98G or TT98E: Assemble the crossbar for stacking (fig. 54 item A) on the bottom rear of the oven T64G, using the 4 screws provided on the appliance (fig. 54 item B). Stack as shown in fig. 54; drill holes of 3.5 mm in diameter level with the holes on the stacking bracket (fig. 54 item C) and lock the bracket with the self-tapping screws (fig. 54 item D). Place the SIDE HEAT SHIELD (fig. 54 item E) on the right-hand

side of the oven below, as shown; drill holes of 3.5 mm in diameter level with the holes on the SIDE HEAT SHIELD (fig. 54 item F) and lock the HEAT SHIELD with the self-tapping screws (fig. 54 item G).

- Secure the belt T64G to the oven, hooking on the two belt stops on the right and left (fig 55 item F).

- Hook on any optional roller conveyor to the loading side after first unscrewing the two knobs that hold the stop in place at the top of the belt; insert the roller conveyor (fig. 56 item G). Tighten the two knobs (fig. 56 item H) and if necessary, use the 4 bolts (fig. 56 item I) to adjust the angle of the loading roller conveyor.

- Connect up any optional product on the right or left side (fig. 14 item D), after removing the bar (fig.14 item F). and relative knobs (fig.14 item G) from the flour collector.

- Fit any optional swing doors on the infeed-outfeed as shown in fig. 15 if the belt drive direction is from left to right, while if the belt drive is in the opposite direction, the swing doors must be fitted using a mirror image of the figure.

WARNING! The lock (fig.16 item H) on the front door must always be fitted and the keys must be removed and kept by staff authorised to work the appliance, in order to avoid accidental opening of the front door with a resulting severe risk of burning and injury caused by internal parts.

At least one of the authorised and trained staff must always be present when the appliance is turned on, and must be aware of its position.

(near the appliance) of a set of keys, to open the door in an emergency. If there are a number of baking chambers, mark the keys and respective locks clearly so that they can be recognised with ease

2.5 CONNECTIONS

2.5.1 GAS CONNECTION

WARNING! Connection to the gas network must only be carried out by specialised technical personnel with a proper license, in compliance with current regulations.

Check that the appliance is set up for the type of gas actually supplied. This is indicated on the rating plate affixed to the appliance (fig. 2 item G).

Before connecting to the gas supply, make sure that the appliance supply pressure is the one indicated in TAB. 1 (for the country in which it is to be installed). This pressure level must be guaranteed over a period of time.

If the infeed pressure is not within the values indicated, advise the gas supply company and do not start up the oven until the cause has been traced and eliminated.

TAB.1 (for the country in which the appliance is to be installed) indicates the oven specifications

Connection to the gas network (fig.10 item W) can be fixed or removable; a certified stop tap must be fitted upstream of the appliance. Connection to the gas network is only possible with suitable metal pipes, and they must never for any reason be subjected to stress such as pulling torsion and they have to avoid to pass near the abrasive elements or cutting elements.

If flexible pipes are used, they must be made of stainless steel according to current regulations.

The gas connection pipe must be no longer than 1500 mm unless otherwise set for the local installation regulations.

Use LOCTITE 577 sealant on the gas inlet pipe thread

When connections have been completed, carry out a gas seal test with the aid of a non-corrosive leak finder spray. Never use a naked flame when looking for possible gas leaks.

2.5.2 GAS AND VAPOUR EXHAUST

WARNING! THE PROPRIETOR IS RESPONSIBLE FOR PROVIDING AND MAINTAINING AN ADEQUATE VENTILATION SYSTEM

WARNING! The gas and vapour exhaust must only be connected up by qualified technicians, in compliance with current regulations.

WARNING! Any accumulation of noxious substances may result in intoxication or death. Always provide a ventilation system that is well-designed, properly fitted and regularly cleaned

and maintained in state of constant efficiency throughout the working life of the appliance. The flow of air feeding the oven and the hood exhaust flow must be suitably sized. The appliance is type A3 - B23 and must always be installed under a suction hood, with a heat-resistant filter, or under a suction ceiling that must guarantee evacuation of combustion and cooking fumes at all times.

WARNING! The discharge of exhaust fumes must take place outwards.

To aerate the area where the oven will be installed and discharge of exhaust fumes, see the instructions in section 2.4.

The suction system must be suitably sized and fitted with at least one closing device connected to the gas line, which is operated to intercept the gas in the event of a malfunction in the suction hood or ceiling.

The hood (fig. 18) must be sized so as to cover the appliance completely, and to extend by at least 15 cm on all sides; the distance between the top part of the oven and the bottom corner of the hood must be at least 8 cm and the distance from the floor to the bottom corner of the hood must not exceed 200 cm; all these distances are merely indicative, and current installation regulations must always be taken as a reference.

Note that the proper air flow values will depend on the efficiency of the hood, the amount of air circulating inside the appliance and the flow of air coming in and out of the room.

For Australia: to be installed to the requirements of AS 5601, local authority, gas, electricity and any other statutory regulations.

2.5.3 ELECTRICAL CONNECTION

WARNING! Electrical connection must only be carried out by specialised personnel, in compliance with current local state Electric Quality Assurance Corporation requirements.

Before starting the connection procedure, check that the earthing system has been installed in accordance with European EN standards.

Before starting the connection procedure, check that the main power switch for the supply to which the oven is to be connected has been turned to the "off" position.

The rating plate (fig. 2 item M) contains all the information necessary for proper connection.

WARNING! Each baking chamber must be fitted, by the customer, with a main thermo-magnetic differential type four-pole switch, with a threshold Id of 0.03A suitable for the values shown on the plate (fig.2 item M), to allow the single appliances to be disconnected from the mains and that provide full disconnection under overvoltage category III conditions.

NOTE: The device selected should be in the immediate vicinity of the oven and within easy access.

The baking chamber is delivered with the required voltage indicated on the rating plate (fig. 2 item M).

For electrical connection, use the rear cable (fig.20 item C) which must be fitted with a plug provided by the installer for connection to the system; connection must be carried out as illustrated in fig.19.

NOTE: MAKE SURE THAT THE LIVE AND NEUTRAL WIRES ARE PROPERLY CONNECTED. OTHERWISE THE BURNER WILL COME ON FOR A FEW SECONDS AND WILL THEN BLOCK.

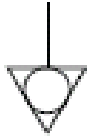
WARNING! Make sure that the wires connected to the power plug do not touch each other at any point.

NOTE: for T75G T97G only: Check that the direction of rotation is the one indicated by the arrow on the back of the appliance (fig.20).

WARNING! Make sure that the belt turns in the direction indicated in fig.46 (A=standard - B=on request), the hook-shaped ends must never move in a direction that will tend to unfasten them, because this would not only damage the belt, but would also render them extremely dangerous and liable to hook onto any loose clothing, limbs, rings, bracelets etc..Follow the procedure indicated in section 5.8.3 to change the direction of movement.

These appliances must also be included in the equipotential system; the terminal to be used for this purpose is located at the back of the

appliance (fig.20 item W) marked with the symbol TERMINAL FOR EQUIPOTENTIAL CONNECTION.



When connection has been completed, check that the supply voltage, with the appliance running, does not differ from the rated value by more than $\pm 10\%$.

WARNING! When disconnecting from the power mains, after switching off the appliance, wait at least 15 MINUTES before unplugging it in order to allow the electronic circuits inlet condensers to discharge.

Never touch the plug contacts under any circumstances.

3 OPERATION

WARNING! Before commencing start-up and programming of the appliance, always check that: all electrical and earthing connections have been properly made; all gas connections have been properly made; the exhausting and air inlet systems are efficient; all control operations must be carried out by specialised technicians holding a valid license.

When required, pressure must be measured using a pressure gauge with a minimum resolution of 0.1 mbar.

WARNING! For TT98G all the following operations must be performed on both burners

3.1 PRELIMINARY CONTROL OPERATIONS

3.1.1 CHECKING NOZZLES

Check that the oven (rated gas category and type) is set up for the type and family of gas supplied.

Otherwise change the available gas type, using the procedure described in section 3.4.

The oven must be put operated with the settings and nozzles foreseen for the rated thermal capacity (see technical data TAB.1).

WARNING! The valve adjustment screws must not be tampered with: they are calibrated and sealed in the factory.

3.1.2 CHECKING THERMAL CAPACITY WITH LPG (G30-G31)

The rated thermal capacity is achieved with the nozzles indicated in the table (see technical data TAB.1), the gas on the Venturi cone (fig.22) must be set at X= see technical data TAB.1

WARNING! The internal parameters must be the ones foreseen for the type of supply gas (section 3.4.4).

Operation depends on the inflow pressure available (see technical data TAB.1):

Should the pressure be outside the values indicated above, advise those responsible for the system and do not start up the oven until the cause has been traced and eliminated.

3.1.3 CHECKING THERMAL CAPACITY WITH METHANE GAS (G20-G25-G25.1)

The rated thermal capacity is reached without the need for nozzles, the gas on the Venturi cone (fig.22) must be set at X = see technical data TAB.1.

WARNING! The internal parameters must be the ones provided for the type of gas supply (section 3.4.4).

Operation depends on the inflow pressure available (see technical data TAB.1):

If the infeed pressure is not within the values indicated, advise the gas supply company and do not start up the oven until the cause has been traced and eliminated.

NOTE: Should an additional test be required for the thermal capacity, use the volumetric method.

3.2 ADJUSTMENT:

3.2.1 PRELIMINARY CONTROLS AND ADJUSTMENT:

The appliance leaves the factory ready-calibrated and tested for the

type of gas required, however it is always advisable to check that the type of gas and pressures at the burner are correct. If this is not the case, follow the procedure described in the points below.

3.2.2 PRESSURE TEST POINT (PerAustralia=minimum supply pressure in kPa)

Make the operation as follows:

- Remove the burner cover (fig. 20 item M).
- Loosen the retention screw inside the gas valve infeed pressure takeoff (fig. 23 item W)
- Connect the pressure gauge to the pressure takeoff.
- Turn the appliance on as indicated in the instructions.
- Measure the pressure, which must be within the values indicated in TAB.1 technical data.

NOTE: The pressure must be read with all the chambers working. Any other appliances or circumstances must never have a long-term effect on the supply of gas to the appliance.

- Turn the appliance off as described in the instructions.
- Remove the pressure gauge.
- Fasten the retention screw (fig. 23 item W) tightly.
- Reassemble the burner cover (fig. 20 item M) and ensure there are no holes where unfiltered air can flow (T75G T97G).

3.2.3 ZEROING PRESSURE CONTROL

Make the operation as follows:

- Remove the burner cover (fig. 20 item M).
- Loosen the retention screw inside the gas valve output pressure takeoff (fig. 27 item T)
- Connect the pressure gauge correctly reset to the pressure takeoff.
- Turn the appliance on as indicated in the instructions.
- At start-up the pressure value initially varies; wait until the burner is lit, then check the pressure at that point. The value must be 0 mbar, otherwise remove the gas valve (cap fig. 28 item. U) and adjust the screw underneath (fig. 28 item Z) until the pressure value reaches 0 mbar.
- Turn the appliance off as described in the instructions.
- Remove the pressure gauge.
- Fasten the retention screw (fig. 23 item W) tightly on the pressure takeoff (fig.27 item.T).
- If removed, replace the cap on the gas valve (fig. 28 item U) and fix the seal with a red heat-resistant paint.
- Reassemble the burner cover (fig. 20 item M) and ensure there are no holes where unfiltered air can flow (T75G T97G).

3.3 MONITORING OPERATION

Appliance start-up and commissioning

- Ensure smoke is evacuated appropriately.
- Ensure adequate ignition and stability of the burner flame throughout the range of modulation through the burner flame inspection window (fig. 21 item N).

WARNING! Open the right side panels (fig. 21 item P) on TT98G to check the burner flames following the procedure in point 5.3.1 and left (fig. 21 item Z); don't touch anything and check the flames then close the side panels by following the procedure in point 5. 3.4.

3.4 TRANSFORMATION AND/OR ADAPTATION TO USE OTHER TYPES OF GAS.

WARNING! All the following control operations must be performed by specialised technicians holding a valid license.

Before connecting the new gas system, check that the supply pressure of the appliance is reported in TAB 1 and the above pressure is guaranteed over time.

If the infeed pressure is not within the values indicated, advise the gas supply company and do not start up the oven until the cause has been traced and eliminated.

NOTE: For the transformation and / or adaptation to another type of gas system on TT98G placed on top of each other, assemble / disassemble the nozzles and adjust the Venturi cone before placing the chambers on top of each other to operate more easily.

WARNING! All the following operations must be made on both burners for TT98G

3.4.1 TRANSFORMATION FROM NATURAL GAS (G20-G25-G25.1) TO LPG (G30-G31).

For the transformation from natural gas to LPG proceed as follows mount nozzles that are supplied in a bag with the oven. For the transformation proceed as follows:

- Close the gas tap.
- Interrupt the power supply by unplugging the cable of the power supply unit from the socket .
- Remove the burner cover (fig. 20 item M).
- Remove the fan from the burner head using 4 bolts (fig. 24 item P).
- Remove the Venturi cone from the gas valve using three screws (fig. 24 item Q).
- Insert the stainless steel nozzle inside the seal between the burner and the fan head (fig. 25 item R).
- Insert the brass nozzle inside the seal between the gas valve and the Venturi cone (fig.26 item S).
- Carry out the steps in reverse order to reassemble the fan and Venturi cone; ensure the nozzles are positioned adequately and tighten the 4 bolts (tighten crosswise) and 3 screws.
- Remove the seal from the gas set on the Venturi cone (fig.22) and set with a screwdriver at **X = see technical TAB.1** for the type of gas supply.

WARNING! Check X with a gauge for accurate results.

- Reconnect the power.

WARNING! RUN INTERNAL PARAMETERS SETTING FOR THE TYPE OF GAS SUPPLY AS PER POINT 3.4.4 PROCEDURE

- Open the gas tap.
- Loosen the retention screw inside the gas valve output pressure takeoff (fig. 27 item T)
- Connect the pressure gauge correctly reset to the pressure takeoff.
- Turn the appliance on as indicated in the instructions.
- At start-up the pressure value initially varies; wait until the burner is lit, then check the pressure at that point. The value must be 0 mbar, otherwise remove the gas valve (fig. 28 item U) and adjust the screw underneath (fig. 28 item Z) until the pressure value reaches 0 mbar.
- Turn the appliance off as described in the instructions.
- Remove the pressure gauge.
- Fasten the retention screw (fig.27 item T) and put the cap on the gas valve (fig. 28 item U)
- Check the gas infeed pressure as indicated in point 3.2.2
- After connection when the oven is on, perform a gas leak test of, with particular attention to areas operated, with a spray leak detector, which does not cause corrosion. **Never use an open flame to search for gas leaks.**
- Switch off the appliance.
- Fix seals on the gas regulator at the Venturi cone and if disassembled, reset on the cap gas valve red heat-resistant paint.
- Reassemble the burner cover (fig. 20 item M) and ensure there are no holes where unfiltered air can flow (T75G T97G).

WARNING! When the operation is completed place the plate with the correct data for the gas for which the oven was transformed (see fig. 2 item G) above the previous.

3.4.2 TRANSFORMATION FROM NATURAL GAS TO LPG (G30-G31) NATURAL GAS NO (G20-G25-25.1)

For the transformation from LPG to natural gas proceed as follows:

- Close the gas tap.
- Interrupt the power supply by unplugging the cable of the power supply unit from the socket .
- Remove the burner cover (fig. 20 item M).
- Remove the fan from the burner head using 4 bolts (fig. 24 item P).
- Remove the Venturi cone from the gas valve using three screws (fig. 24 item Q).
- Remove the stainless steel nozzle inside the seal between the burner and the fan (fig. 25 item R).
- Remove the brass nozzle inside the seal between the gas valve and the Venturi cone (fig.26 item S).
- Carry out the steps in reverse order to reassemble the fan and venturi cone; adequately tighten the 4 bolts (tighten crosswise) and 3 screws.
- Remove the seal from the gas regulator on the Venturi cone (fig.22) and set with a big screwdriver at **X = see technical data TAB.1** for the type of gas supply.

WARNING! Check X with a GAUGE for accurate results .

- Power-up.

WARNING! RUN INTERNAL PARAMETERS SETTING

FOR THE TYPE OF GAS SUPPLY AS PER 3.4.4 PROCEDURE

- Open the gas tap.
- Loosen the retention screw inside the gas valve output pressure takeoff (fig. 27 item T)
- Connect the pressure gauge correctly reset to the pressure takeoff.
- Turn the appliance on as indicated in the instructions.
- At start-up the pressure value initially varies; wait until the burner is lit, then check the pressure at that point. The value must be 0 mbar, otherwise remove the gas valve (fig. 28 item U) and adjust the screw underneath (fig. 28 item Z) until the pressure value reaches 0 mbar.
- Turn the appliance off as described in the instructions.
- Remove the pressure gauge.
- Fasten the retention screw on the pressure takeoff (fig.27 item T) and if disassembled put the cap on the gas valve (fig. 28 item U)
- Check the gas infeed pressure as indicated in section 3.2.2
- After connection when the oven is on, perform a gas leak test with particular attention to areas operated, with a spray leak detector, which does not cause corrosion. **Never use an open flame to search for gas leaks.**
- Switch off the appliance.
- Fix seals on the gas regulator at the Venturi cone and if disassembled, reset on the cap of the gas valve red heat-resistant paint.
- Reassemble the burner cover (fig. 20 item M) and ensure there are no holes where unfiltered air can flow (T75G T97G).

WARNING! When the operation is completed place the plate with the correct data for the gas for which the oven was transformed (see fig. 2 item G) above the previous.

3.4.3 TRANSFORMATION TO USE OF NATURAL GAS G20 G25 G25.1

For transformation to use of natural gas G20 G25 25.1 proceed as follows:

- Close the gas tap.
- Interrupt the power supply by unplugging the cable of the power supply unit from the socket .
- Remove the burner cover (fig. 20 item M).
- Remove the seal from the gas regulation set on the Venturi cone (fig. 22) and set with a big screwdriver at **X = see technical data TAB. 1** for the type of gas supply.

WARNING! Check X with a GAUGE for accurate results.

- Re-power up.

WARNING! RUN THE SETS ING INTERNAL PARAMETERS FOR THE TYPE OF GAS SUPPLY AS PER PROCEDURE IN SECTION 3.4.4

- Open the gas tap.
- Loosen the retention screw inside the gas valve output pressure takeoff (fig. 27 item T)
- Connect the pressure gauge correctly reset, to the pressure takeoff.
- Turn the appliance on as indicated in the instructions.
- At start-up the pressure value initially varies; wait until the burner is lit, then check the pressure at that point. The value must be 0 mbar, otherwise remove the (cap fig. 28 item U) and adjust the screw underneath (fig. 28 item Z) until the pressure value reaches 0 mbar.
- Turn the appliance off as described in the instructions.
- Remove the pressure gauge.
- Fasten the retention screw (fig.27 item T) and put the cap on the gas valve (fig. 28 item U)
- Check the gas pressure as indicated in section 3.2.2
- After connection when the oven is on , perform a gas leak test with particular attention to areas operated with a spray leak detector, which does not cause corrosion. **Never use an open flame to search for gas leaks.**
- Switch off the appliance.
- Fix seals on the gas regulator at the Venturi cone and if disassembled, reset on the cap of the gas valve red heat-resistant paint.
- Reassemble the burner cover (fig. 20 item M) and ensure there are no holes where unfiltered air can flow (T75G T97G).

WARNING! When the operation is completed place the plate with the correct data for the gas for which the oven was transformed (see fig. 2 position G) above the previous one.

3.4.4 SOFTWARE PARAMETER SETTING

WARNING! The software parameters must be performed by skilled specialised technicians holding a valid license and must be performed exclusively when the oven is transformed for a type of gas other than that for which it is provided or for maintenance.

WARNING! THE INTERNAL PARAMETERS OF THE OVEN MUST BE SET OOF OR THE TYPE OF GAS SUPPLY WITH THE VALUES SHOWN IN TABLE 1 (for the country where the installation is performed) WITH UTMOST CARE .

T75G-T97G-TT98G

To view gas parameters set, press the MENU button (fig. 31 item 13); with the up/down arrow keys (fig. 31 item 12) select the "Help" menu and press OK (fig. 31 item 15). Scroll the tab selection with the up/down arrow keys to the item "gas Parameters" and press OK to display the list of current gas parameters. A screen such as that shown in Fig. 34 shall be displayed.

On the right side of the display the word "read" indicates that parameters are displayed in read-only format. The following key combination must be entered to modify them:

Press HOTKEY twice (fig. 31 item 20)

Press STAND-BY twice (fig. 31 item 19)

Press MENU twice (fig. 31 item 13)

Press Lower case "+" once (fig. 31 item 11).

If the combination entered is correct, read" becomes "write".

Press the parameter with the up/down arrow keys, press OK and change it with the up/down arrow keys. Defining parameters

% Gas start-up Fan speed start-up percentage

% Gas rising ramp Fan speed rising ramp percentage

% Gas min Fan speed min percentage

% Gas max Fan speed max percentage

% Gas eco stand-by Fan speed eco stand-by percentage

Burner start-up delay Burner start-up delay (in seconds)

Burner start-up time Burner start-up time duration (in seconds)

Press OK to confirm the new value or press RETURN (fig. 31 item 16) to return to the parameter key without editing .Stop editing all parameters and press RETURN repeatedly to return to the home screen

TT98G The gas percentage parameters are provided for the left ("Left") and the right ("Right") burner considering the furnace is equipped with two separate burners. Any changes must be performed for the "Left" and "Right" parameters .

WARNING! THE EQUIPMENT SOFTWARE IS PROVIDED WITH SETTINGS FOR METHANE G20 BY DEFAULT OR GPL G30-G31; ANY "DEFAULT FACTORY SETTINGS " DURING THE OVEN'S LIFE MUST ALWAYS RESET THE INTERNAL PARAMETERS FOR THE TYPE OF GAS SUPPLY

T64G

For the following pre-defined gas types:

METHANE G20 - G25

LPG G30 - G31 - uLPG (Universal LPG)

follow the instructions in section 5.18.

In cases in which the type of gas is different from the pre-sets, follow the procedure below.

To see the gas settings, access the general settings by simultaneously pressing "Lock" "P/hotkey" (fig. 31b item 20+18). Use the "Right arrow" key (fig. 31b item 14) to select the setting "GASP" from the status display (fig. 31b item D). Press OK to enter the gas settings configuration. The status display will show the gas setting and its value each time the "Right arrow key" is pressed (fig. 31b item 14).

Meaning of settings

- Stru Percentage fan revs on start-up
- Strr Upward ramp percentage fan revs
- Min Percentage fan revs at minimum
- MAX Percentage fan revs at maximum
- ECO Percentage fan revs on stand-by
- brnd Burner start-up delay (in seconds)
- brnS Burner start-up duration (in seconds)
- brnr Upward ramp duration (in seconds)

Use the "Right arrow" key (fig. 31b item 14) to select the required setting. The settings displayed are in read only mode, meaning that they cannot be changed (any attempts to change them will

cause the display to read "LOC"). To enable a settings edi, simultaneously press the "Lock" and "Down Arrow" keys (fig. 31b item 20+13), the status display (fig. 31b item D) will show the message "LOC-". Change the parameter with the "Up/Down Arrow" keys (fig. 31b item 12,13) to the required value. Press the "Right Arrow" key to pass on to the next setting. After the changes have been made, press the "Left Arrow" key several times to return to the work screen.

3.5 PRELIMINARY CONTROL OPERATIONS

WARNING! Before start-up and setting the appliance, always check that all electrical and earthing connections and all gas connections, gas and vapour exhaust have been properly performed; all control operations must be performed by specialised technicians holding a valid license.

Before using the oven, clean it as described in section 4.2.

WARNING! Before starting up the appliance each time, please ensure the following:

- particular attention must be paid to the warning signs on the oven (fig.4a or fig.4b), which must be undamaged and easily legible; if this is not the case, replace them. The guards, covers, fastening devices and flour collector must all be fitted and working properly.
- Any damaged or missing components must be replaced and properly fitted before the appliance is used.

-Ensure there is no foreign body on the conveyor belt.

- Illuminate the working area during night hours or in the event of poor visibility.

When the oven has cooled down, adjust the following as required:

- Belt tip bar height (fig.14 item.F) with knobs (fig. 14 item G).
- Height of the two adjustable side walls (fig.16 item I) using the knobs (fig.16 item L). (Any settings adjustments when the oven is hot must be performed with suitable safety equipment, such as special gloves etc., after turning off the oven).

NOTE: The oven was specifically designed for limited consumption; even if set at minimum, the burner can increase the temperature beyond the set point (for example unladen, with low set point or very low bulkheads); in this case the burner will turn off and turn back on when the temperature drops under set point. Under certain conditions such as a relatively low working temperature produced during cooking with relatively low side panels, the oven temperature might not be at set point; in that case raise the side panels.

The effectiveness and efficiency of the burner can vary depending on the workload.

Always place the bulkhead adequately raised based on cooking results.

- Section for the air intake on top blowers T97G (see paragraph 5.2.1 for disassembly), remove the screws (fig.17 part. S) and move the position of the setting as desired, replace the screws.

Avoid temperatures higher than those recommended for the type of product to be cooked.

3.5.1 INITIAL START-UP

The first time and the subsequent times the oven is switched on after prolonged downtime, respecting the following heating procedure is mandatory:

Place the two side panels (Fig. 16 item I) wide open, set the temperature to **250° C (480° F) and turn on the oven for 2 hours**, then continue to use it with the desired settings.

NOTE: Unpleasant smells may be generated during the previous transactions . Ventilate the room adequately.

WARNING! Never cook when the oven is switched on the first time and subsequently after prolonged inactivity.

3.5.2 UPPER AND LOWER FLOW ADJUSTMENT

T75G Panel mounting adjustment on the lower and upper blowers (to disassemble see 5.2.1), by loosening the screws (fig. 17 item M); regulating adjustment and retightening the screws (maximum opening setting commissioned by manufacturer).

T64G-T97G Turn the knobs (fig. 17 item A and B) to adjust panel mounting on the lower and upper blowers from 1 to 5 (T64G from 1 to 4) as desired; the setting commissioned by the manufacturer is

at1 corresponding to the maximum opening setting and from 2 to 5 (T64G from 2 to 4) air flow is decreased.

TT98G Turn the knobs to adjust panel mounting on the lower and upper blowers and turn the knobs on both sides of the oven (fig. 17 item C); each knob sets the corresponding half oven on its side. Turn from 1 to 5 as desired; **the setting commissioned by the manufacturer is at 1 corresponding to the maximum lower and upper opening setting** and 2 to 5 regulate air flow as follows:

2: ++ above -- below
3: + above -below
4: - above + below
5: -- above ++ below

3.6 START-UP

WARNING! IF YOU SMELL GAS:

- DO NOT USE ANY SWITCH OR ELECTRICAL DEVICE BECAUSE IT COULD TRIGGER AN EXPLOSION.
- PRESS THE EXTERNAL MANUAL TAP NEXT TO THE GAS METER TO STOP GAS SUPPLY.
- CALL THE GAS SUPPLIER IMMEDIATELY, OTHERWISE CALL THE FIRE BRIGADE.
- VENTILATE THE PREMISES IF POSSIBLE IN SAFE CONDITIONS.

WARNING!

- Never allow unauthorised persons to approach the oven.
- Take particular care never to touch moving parts with your arms, hair, bracelets, rings, tools, clothing, etc. or with any parts that might become hooked up, because in spite of the low speed at which the conveyor belt turns there is a risk of being dragged and crushed by movement of the belt itself.
- In particular, bear in mind that the glass in the front door (if present), the adjustable side walls and the conveyor belt heat up when the oven is in use, and must never be touched to avoid burning; when a number of chambers are fitted on top of each other, the upper chambers may heat up, so you should never touch the outer walls to avoid burning. The two parameters to set for cooking are: the temperature and the cooking time (production process time in the cooking chamber, directly dependent on the conveyor belt speed).

To determine the temperature and optimal cooking time, set one variable at a time; temperature is raised to increase browning and time increased to prolong cooking.

It is possible to store up to 100 different cooking programs (T64G 20 programs), which can be called up and/or modified at any time.

One of the various functions is "Eco standby" or, energy saving; and "Lock" should be enabled during the pause when cooking.

This function allows you to enter a series of password operations to be used for cooking even by unskilled staff.

The "ignition Timer" is not enabled for the gas oven.

3.6.1 SETTING LANGUAGE AND ° C/° F

To set language (Italian, English, French, German and Spanish etc.) see section 3.6.15.

The control unit can be set to display temperature in Centigrade or in Fahrenheit. To change setting see section 3.6.16.

3.6.2 THE DISPLAY

T75G-T97G-TT98G

The appliance is started by pressing the start-up button (fig. 29. item R). A screen like the one shown in Fig. 30a appears after a few seconds when the dashboard is switched on.

TT98G: If the 2-temperature display mode is enabled, follow instructions described in 3.6.13 to set display mode at 1 temperature!

NOTE: If you press the mushroom emergency button, (fig. 29 item O), it locks in the safety position and does not enable the appliance to be switched on; turn anti-clockwise to unlock.

With reference to Figure 30a in the display, the following can be identified:

- 1) set point temperature/temperature detected
- 2) cooking time (production processing in the oven)
- 3) explanatory status messages
- 4) indication of the oven status (idle/heating/cooking)
- 5) working mode status (Manual, Program, Stand-by)
- 6) "Start Timer" status (not available for gas ovens)

- 7) "Conveyor belt Lock" status
- 8) "Step" status
- 9) "Lock" status

The oven's image appears at the center of the screen. The set-point temperature is displayed in red above this image, to the right of which is the icon of a flame representing the burner's status: the broken flame indicates that the burner is off and the coloured flame indicates that the burner is on or powering up.

TT98G: Since the oven is provided with two burners, there are 2 flames displayed; positioned on the left and right of the set point temperature, they indicate the status of the oven's left and right burner (fig. 30b).

To the right of the central image of the oven is an indication, in red, of the cooking time below which generic messages are indicated such as date, time, oven model, oven status, etc ...inside a red label.

To the left of the screen starting from the top is the oven's status icon represented by a gray lightning bolt indicating that the oven is off; it turns red when the oven is heating and green when the oven is ready for cooking. Below, the working mode icon, is represented by 'M' If the manual mode is enabled, by 'P' If a cooking program is enabled or the symbol of a money box if "Eco standby" is enabled. The "Start Timer", "Conveyor belt Lock" and "Step" status icon turn gray if the key is disabled and orange if the key is enabled. The unlocked padlock icon indicates that the "Lock" key is disabled; it switches to a closed padlock icon in orange if the key is enabled.

T64G (fig.31b):

The oven is turned on by setting the main switch (fig.31b item E) to position "1".

When turned on, the control panel will identify the following settings:

- A- baking chamber inside temperature
- B- set temperature (Set Point)
- C- set cooking time
- D- status display, for displaying the status of the equipment or of any abnormalities detected

3.6.3 THE KEYPAD

T75G-T97G-TT98G (fig. 31)

The buttons on the control panel are the following (its use will be explained below:

- 10) -: decrease parameter
- 11) +: increase parameter
- 12) ↑ and ↓ : "Up/Down" arrow keys
- 13) Access to menu settings ("Menu")
- 14) Program management P ("Program")
- 15) Ok confirm
- 16) Delete, go back without confirming ("Return")
- 17) Ignition ("Start")
- 18) Off ("Stop")
- 19) Enable/disable Eco Standby function ("Stand-by")
- 20) Custom key ("Hotkey")

NOTE: LCD not TOUCH SCREEN. If the display is pressed, this can cause permanent damage which may stop the oven from functioning properly.

T64G(fig.31b):

The keys to the right of the display (details of their uses will be given later in the manual) are the following:

- 12) up arrow / +
- 13) down arrow / -
- 14) right arrow
- 15) left arrow
- 16) OK button
- 17) Start/Stop button
- 18) program key P/Hotkey
- 19) Eco Stand-by key
- 20) Lock button

3.6.4 OVEN START-UP

When switched on, the control panel will first show the initial screen complete with the settings for the last baking operation carried out (T75G-T97G-TT98G fig.30, T64G fig. 31b).

T75G-T97G-TT98G

The operating mode icon indicates the previous cooking mode manual ("M") or program set or ("P").

Press STA RT (fig. 31 item17 to operate the oven after a few seconds

the fan inside the oven and burner is activated. The temperature icon starts to alternate the red set-point temperature displayed with the gauged white temperature; the icon representing the flame status is coloured, the status icon turns red and the message bar concurrently indicates that the heating process has begun. The configuration will hold until the oven reaches the set point temperature.

The conveyor, by default is activated only when it reaches the working temperature, as described in 3.6.11.

NOTE: EACH TIME THE OVEN MUST REACH THE SET TEMPERATURE AT STARTUP AND TEMPERATURE CHANGE, THE ELECTRONIC REGULATION REQUIRES A FEW MINUTES FOR DIRECT ULTIMATE CALIBRATION; WAIT FOR THE TEMPERATURE TO BE STABILIZED BEFORE BAKING, OTHERWISE THE FOOD WILL NOT COOK PROPERLY

NOTE: If the START key is not pressed when the oven is turned on, the display enters power save mode after a limited set time and goes black. Press any key on the unit to configure display.

T64G:

The display (figure 31b item D) will show previous cooking mode: manual or preset program.

If you wish to start cooking, press the "Start" button (fig. 31b item 17) after which the heating elements, the belt and the fan inside the oven will start (fig. 31b item D). The screen will show the message "HEAT", which will flash until the set point temperature is reached. If the set point temperature is reached, a message will appear on screen with "GO" after which you can start cooking. The dot in the temperature display indicates if power is supplied.

3.6.5 SETTING AND MODIFYING COOKING PARAMETERS:

This function can only be accessed provided the Lock has not been enabled!!

To reset parameters before starting the oven (temperature, cooking time) press + and - to change the set-point temperature and the arrow keys up/down to edit cooking time.

On T64G, the corresponding display will flash to show the setting has been selected; you can select three settings: temperature, baking time and baking program. The selected setting will start flashing. If you select the "baking program" setting, the temperature display will show the set point for that program.

Once the required value has been selected, use the up and down arrow keys to change the value.

NOTE: The above operation can also be performed when cooking; if you're on a generic program press "esc" and automatically enter the manual "mode".

- Maximum temperature set point:

400 °C / 752°F (T75G-T97G) o 320°C / 608°F (T64G-TT98G).

- Minimum cooking time:

2 minutes (optional: T75G TT98G 45" T97G 1').

30 seconds (T64G)

- Maximum cooking time:

20 minutes (optional 10' T75G-T97G-TT98G).

The conveyor belt gear motor is fitted with a reverse rev control which (only for T75G-T97G-TT98G), regardless of the weight on the belt, guarantees an even transit time. Cooking time can also be set at zero and the conveyor belt will stop while the "conveyor belt lock" icon status will be enabled.

To check the transit time on T75G and T97G it is necessary to measure the time from the moment of entry at the outer side of the baking chamber to the moment of exit at the outer side of the baking chamber.

To check the transit time on T64G and TT98G, it is necessary to measure the time from the moment of entry at the outer side of the baking chamber to the moment of exit at the outer side of the baking chamber.

3.6.6 RUNNING A PROGRAM

T75G-T97G-TT98G

If the oven is on the "manual" mode or on a different program, press the P button which opens the list of programs in numeric order to select the desired program. Scroll with the arrow keys up/down (fig. 12, item. 31) until the desired program and press OK to start the program chosen. The program data appears on the display. Press the START button to enable cooking.

To SEARCH BY NAME, or to retrieve a program used recently, see item 3.6.7.

NOTE: The above operation can also be performed during cooking and if you are on a generic program, press "esc" and automatically enter the new program.

NOTE: If there are no pre-loaded programs, the message <EMPTY LIST> is displayed, thus it is necessary to enter at least one cooking program as described in 3.6.7.

T64G

If, when the oven is turned on, it is set to "manual" or to a different program from the one required, simply use the display (item D will flash) with the "Left Arrow" (or "Right Arrow"), then select the desired program indicated by "Pr" with the "Arrow up" or "Arrow down". If you browse through the programs display, temperature and baking time show the set values of the selected program.

If the program required is reached, press OK to confirm. If ok is not selected after a few seconds the display will show the previously set program.

3.6.7 "PROGRAMS SETTING"

3.6.7.1 MODELS T75G-T97G-TT98G

Operating the programs enables the operator to use the "automatic" mode, i.e. the ability to save and/or retrieve a configuration of parameters previously set.

NOTE: Each program is identified by a unique name to which multiple programs with the same name cannot be set.

A running program is shown in the status icon with the "P" symbol and in the message bar by the name of the program.

Enter the dedicated menu to manage the programs. Press the MENU button, click the "programs" item with the up/down arrow keys and press OK to enter the submenu.

Scroll the up/down arrow keys on the display to select the following items:

- "Recent": displays the list of recently used programs
- "Search by name": sorts programs starting with the letter desired
- "Insert new": start the procedure to create a new program
- "Edit": start the procedure to edit a new program
- "Delete": start the procedure to delete a new program
- "Import USB": start the procedure to import programs stored on a device into the internal memory External USB
- "Export" USB: starts the procedure to copy existing programs in the internal memory on external USB device

• **RECENT**

It is the function that lists the latest programs used. Select the desired program with the up/down arrow keys and then press OK to operate. Press START to start heating/cooking time with the parameters of the selected program.

• **SEARCH BY NAME**

This is the function that lists all programs stored in the memory in alphabetical order beginning with the chosen letter via the up/down arrow keys. Confirm your choice with OK. Select the desired program with the up/down arrow keys and then press OK to operate. Press START to start heating/cooking time with the parameters of the selected program.

• **ENTER NEW**

A new program can be entered in two ways:

- Direct storage
- Enter from "Programs" menu

If the oven is on "manual" mode, the direct storage operation allows you to match a name to the set of parameters used. Hold the "P" button for a few seconds when the cooking parameters to be stored are displayed on the main screen.

Alternatively you can enter a new program from the "Programs" menu: press MENU, select PROGRAM, press OK, select ENTER NEW and press OK to enter.

In both cases the screen to edit the name is entered (fig. 32a). A blinking cursor above the display indicates that you must enter the first letter of the name. Select the desired program with the up/down arrow keys and then press OK to confirm. Enter the second letter and so on. If the last letter entered needs to be deleted, scroll up to "DEL" and press OK or press MENU as many times as each letter to be deleted. To complete entering the name, and then enter cooking

parameters, scroll down to "END" then Press OK or, alternatively, press P to enter the set-point temperature and cooking time (Fig. 3 2b). Edit temperature with "+" and "-". Edit cooking time by pressing TIME with up / down arrow and confirm the parameters entered with OK.

TT98G: If the 2-temperature display is enabled, there are two set temperatures. Use the up "+" and "-" keys for the left temperature, the down "+" and "-" keys to edit the right temperature. See Par. 3.6.13.

NOTE: if the programs entry screen is accessed from the main screen when P is held (direct storage method) the cooking parameters cannot be edited!

At this point the summary program is displayed (fig. 32 c). Press OK to save the program and operate.

Press RETURN several times to return to the previous screens without saving.

• EDIT

A program can be edited in two ways:

- Edit directly
- Edit from "Programs" menu

If the oven is on "Programs" mode, run the direct editing operation by pressing and holding "P" for a few seconds until the edit screen with the current program parameters is displayed.

Alternatively you can edit an existing program from the programs menu: press MENU, select "programs", press OK, select "Edit", confirm with OK. The list of programs will be displayed at this point. Select the desired program with the up/down arrow buttons and press OK to edit.

In both cases you enter the edit name, temperature and cooking time screen.

To edit the parameters follow the previous instructions "Enter new":

• DELETE

To delete a program in the memory of the control unit, proceed as follows: press the MENU button.

select "Programs", press OK, select

Delete, confirm with OK. The list of programs will be displayed at this point in alphabetical order. Select the desired programme with the up/down arrow buttons and press OK.

Follows a summary screen of the selected program, press OK to confirm the deletion, RETURN to exit without deleting.

• USB IMPORT

Insert the USB device into the slot on the left control panel. View the list of directories present in the USB device. The <ROOT> indicates the first level of the file system. Select the directory of the programs to be imported with the up/down arrow keys. The "+" and "-" down buttons respectively exit and enter the selected directory. Press OK for import operations. A message displays the number of programs successfully copied from the USB device to the oven's memory. Remove the USB device and replace the cap previously removed.

NOTE: <NO DIRECTORY> indicates that the USB device is missing or not inserted correctly into its slot

• USB EXPORT

Insert the USB device into the slot on the left side of the control panel after removing the cap. The display shows the list of directories present in the USB device.

<ROOT> indicates the first level of the file system. Select the directory of the programs to be imported with the up / down arrow keys. The "+" and "-" down buttons respectively exit and enter the selected directory. Press OK for export operations. A message displays the number of programs directly copied from the oven's memory to the USB device. Remove the USB device and replace the cap previously removed.

NOTE: the message <NO directory=""> indicates that the USB device is missing or not inserted correctly into its slot

3.6.7.2 MODEL T64G (reference Fig. 31b)

This function can only be accessed if the Lock has not been enabled!!

If you wish to store the 2 characteristic values for a cooking operation (temperature, cooking time), after setting them as required using the arrow keys (see point 3.6.5), press the "Program" button.

The message "Pr01" will flash on the display (figure 31b item D). Select the program to be stored with the "Up Arrow" and "Down Arrow". Press OK to confirm.

• EDIT

This function can only be accessed if the Lock has not been enabled!!

If you wish to modify a program that has already been stored, you must first call it up by pressing the relative key 3.6.6., then modify the values using the arrow keys. As soon as one of the two values is edited, the control unit switches to manual mode. To store the new values, proceed as already described in section 3.6.7.2.

NOTE: On T64G when using the special STEP and RETURN programs, parameters are automatically modified every time a baking parameter is changed!

3.6.8 "ECO STAND-BY"

The "Eco standby" key keeps the oven hot reducing gas consumption; press this key for standby cooking mode.

The oven is provided with two types of stand-by:

- **Eco Stand-by 1:** this is enabled with the STAND-BY button (fig. 31-31b item 19). On the T75G-T97G-TT98G the display turns green and a money box icon is displayed in the operating mode. On the T64G, the display will show the message "ECO1"
- **Eco Stand-by 2:** this is enabled by holding down the STAND-BY button (fig. 31-31b item 19). In this case besides reducing gas consumption, the conveyor belt is stopped to preserve its parts from wear. On the T75G-T97G-TT98G the display will show the icon for the "belt stop" function. On the T64G, the display will show the message "ECO2"

In both cases, hold the button to disable the key STAND-BY.

NOTE: The "Eco Standby" mode is similar to an "idle alert of the oven and cannot be used during cooking, otherwise food quality would be compromised.

NOTE: The function can be enabled only if the oven is in start mode.

3.6.9 "HOTKEY"

(only for T75G-T97G-TT98G)

The "Hotkey" button ("star key") is a direct access custom button with a specific function selected by the user.

Enter the "Hotkey" menu to view the current setting represented by the selected item. To assign the "Hotkey" button a different function, move the selected item with the up/down arrow keys to the desired entry and press OK to confirm.

If required press the RETURN key to return to the main screen.

Press the HOTKEY to directly enable the selected function.

3.6.10 "STEP" FUNCTION (all models) AND "RETURN" (T64G only)

"Step" is used for discontinuous mode operations which enables the conveyor belt manually for a single cooking step.

T75G-T97G-TT98G

To enable this feature, access MENU, select the item "Step Function" and press OK. The conveyor belt is stopped, the display turns orange and the step function icons are stopped.

Place the product to be cooked on the tape then press HOTKEY to start cooking: the conveyor belt will begin to move to allow cooking within the set time plus the time necessary to let out the product. After this the belt will stop until you press HOTKEY.

If the end of a cooking process and the next step takes over 2 minutes, the oven automatically enters "Eco Standby mode 2". Press HOTKEY to resume cooking.

To disable "Step", access menu, select "Step Function" and press OK.

T64G

The T64G as well as providing 20 programs, also has two special programs: **STEP** and **RETURN**.

The STEP program (indicated in the D display by "STEP") can be used when there is a work pause. It enables the conveyor belt for a single baking step. To use this program, select the STEP item from the program list. The conveyor belt then stops. Place the product at the edge of the belt, then press the "P / Hotkey" to start baking: the belt will start moving to allow the transit of the product in the set time. After this the belt will stop until you press "P / Hotkey".

The RETURN program (shown in the D display by "rEtu") can be used for baking times higher than the maximum allowed (or taken out of the oven on the same side in which it is placed in the oven). The conveyor belt can then be enabled for a double baking step. To use this program, select the RETU item from the program list. The conveyor belt will then stop. Place the product at the edge of the belt, then press the P / hotkey to start baking. The belt will start moving, then the first

products will be received within the time set then the second ones in the opposite direction also within the baking set time. Example: 12 minute set cooking time, for a total cooking time of 24 minutes. This setting is not provided for standard operations.

NOTE: When using the special STEP and RETURN programs, after 2 minutes from the last bake, if no key is selected, the oven automatically enters the ECO STAND-BY mode. Once a new bake or a different cooking program is selected, the oven returns to the standard setting mode.

3.6.11 CONVEYOR BELTSETTING (only for T75G-T97G-TT98G)

Press MENU and select "Conveyor Belt" to access the conveyor belt settings. There are two functions:

- "Conveyor Belt Lock" it stops the conveyor belt while the gas power and cooking parameters supplied is intact. Press OK to enable. The conveyor belt stops and the icon status of the conveyor belt is displayed in orange (enabled).

NOTE: The conveyor belt lock can be enabled also by setting the "Cooking time" parameter to 00:00.

- "Start / Stop" is enabled by default; this function allows the conveyor belt to start only when the set temperature is reached after a sequence of beeps. This ensures the conveyor belt components wear less, and a lower heat exchange between the cooking and the outside chamber during the heating and cooling process.

In both cases a check mark (✓) to the right of the menu item, indicates if the function is enabled.

3.6.12 "LOCK/UNLOCK"

This function can be used to block certain operations, for safety purposes.

The following functions are disabled:

- Storage/modifying and deleting programs
- Changing cooking parameters

The following functions are still enabled:

- Use of programs
- Select "Eco standby", "Step", "Conveyor Belt Lock"

NOTE: when LOCK is enabled, all unauthorised operations are displayed on the main screen by the intermittent LOCK icon.

• ACTIVATION/DEACTIVATION

T75G-T97G-TT98G

To enable the "Lock" access MENU, select "Lock/Unlock" and press OK. Select "Lock" and press OK. The display requires a four digit secret password. To enter pass word use the up/down arrow keys to select the desired number and press OK. When the control unit is delivered, 1 1 1 1 is set as password. If the password entered is correct, a message to confirm unblocked status is displayed and redirected automatically to the main screen where the LOCK status icon displays a closed padlock. If a wrong password is entered, a message will inform the user to re-enter the password.

To disable the "Lock" access menu, select "Lock/Unlock" and press OK. Select "Unlock" and press OK. Enter the password with the same procedure described for the lock operation.

T64G

In order to enable or disable the "Lock" function, press the relative button simultaneously with the "Up Arrow" key (fig. 31b item 20+12). The message "LOC" will be shown on the display on this occasion and each time the safe and protected operation is enabled. To disable, simultaneously press the "Lock" and "Down Arrow" keys (fig. 31b item 20+13). The display (fig. 31b item D).shows the message "LOC-"

• EDIT PASSWORD

(only for T75G-T97G-TT98G)

To enter a new secret code access MENU, select "Edit password" and press OK. The display now requires the current password to be entered, followed by the new password and confirms the new password. To enter pass word use the up/down arrow keys to select the desired number and press OK.

3.6.13 DISPLAY (TT98G only)

Default display and only one temperature setting set point as shown in Fig. 30a. The TT98G model has two burners by default; the display mode at two temperatures can be enabled. This operation mode

differentiates between the oven's left zone set-point temperatures and the right zone.

To enable this mode to use the oven enter MENU, select "Display" and press OK. Use the up/down arrow keys to select "2 temperatures" and press OK. The main screen will change as shown in Fig. 30 c. Set the two temperatures with the keys "+" and "-" to edit the operating temperature of the left area; use the "+" and "-" down keys to edit the operating temperature of the right area.

All features of the oven in "2 temperatures mode" are enabled and valid according to the instructions in this manual.

NOTE: The display may change even when the oven is on. When moving from one mode to another, ensure the set-point temperatures are correct and reset if necessary.

NOTE: Refer to fig. 3.6.7 for the cooking program management, but if "2 temperatures" is stored the left temperature can be distinguished from the right.

To return to standard one temperature display, re-access the "Display" menu, select "1 temperature" and press OK.

3.6.14 SETTING DATE/TIME

(only for T75G-T97G-TT98G)

To set the time and date, press MENU, use the up/down arrow keys to select the "Date/Time" and press OK. Use the up/down arrow keys to move in the edit field. Use the "+" e "-" keys to increase/decrease the selected field. Press OK to confirm editing. Press RETURN to return to the previous screen without confirming the changes.

The time representation format is HH: MM. The date representation format is DD/MM/YY.

3.6.15 LANGUAGE SETTING

(only for T75G-T97G-TT98G)

To set language, press MENU, with the up/down arrow keys, select "Language" and press OK. Use the up/down arrow keys to scroll through the list until the desired language and press OK. Press RETURN to return to the previous screen without confirming the changes.

3.6.16 ° C/° F SETTING

The oven sets/displays the temperatures in degrees Centigrade (° C) or degrees Fahrenheit (° F) by default.

T75G-T97G-TT98G

The current setting is displayed on the main screen to the right of the temperature with the appropriate symbol.

To edit current setting, press MENU, with the up/down arrow keys, select "Language" and press OK. Scroll through the list with the up/down arrows until the desired item and press OK. Press RETURN to return to the previous screen without confirming the changes.

T64G:

Access the general settings by simultaneously pressing "Lock" + "P/hotkey" (fig. 31b item 20+18). Use the "Right arrow" or "Left Arrow" (fig. 31b item 14 and 15) to select the parameter "SCLT" in the display (fig. 31b item D). Use the "Up Arrow" / "Down Arrow" keys (fig. 31b item 14 and 15) to select the "cooking time display" (fig. 31b item C):

- dEGC for centigrade
- dEGF for Fahrenheit

Press OK to exit and save the settings.

3.6.17 CUSTOMER SERVICE

(only for T75G-T97G-TT98G)

This menu lists the operations required during Customer service.

To access, press MENU, with the up/down arrow keys, select "Customer Service" and press OK.

Scroll the up/down arrow keys on the display to select the items:

- "Info": displays information about Service, software version installed and current oven configuration. This screen is useful to request customer service.

WARNING! Only qualified staff authorised by the manufacturer are allowed to perform the following procedures, otherwise the oven may not function properly.

- "Update software": starts software update procedure;
- "Reset": start parameters reset procedure (any current programs will be saved)
- "Factory Default": start default general procedure

WARNING! Any Programs stored in the memory will be

deleted; run the "EXPORT USB" procedure described in 3.6.7 if programs must be saved before the Default procedure. After completing the Default procedure, programs saved can be reinstalled with the "IMPORT USB" procedure described in 3.6.7

- "Gas parameters": display the current configuration gas parameters. Follow the instructions in 3.4.4 to set different gas parameters.
- "Align": start graphic interface alignment procedure. Press up/down arrow keys to move the corresponding graphic interface. Press RETURN to return to the previous screen.
- "Alarms": displays any errors. Up/down arrow keys scroll the list of alarms present.
- "Log file": starts the process of saving any data log stored in the memory on external USB device. Insert the USB device and press OK to perform data transfer.
- "Format": For Manufacturer only

Press "OK" on the selected item and follow the instructions. Press RETURN to return to the previous screen without confirming the changes.

Message **FILTER CLEANING (T75G T97G)**: see point 4.3

3.6.18 ALARMS/SIGNALS DISPLAY

T64G

The following types of ALARM may be displayed on the screen (fig. 31 item D) if problems are detected.

- **ALL1** – General Alarm (baking fan, over-temperature in the motor compartment, max over-temperature inside the baking chamber)(see 3.6.19 points A-B-C)
- **ALL2** - Thermocouple alarm (see 3.6.19 point G)
- **ALL3** - Switchboard over temperature alarm (see 3.6.19 point N)
- **ALL brn BLOC** - Burner block (see 3.6.19 point D)
- **ALL FLM OFF** - Flame off (see 3.6.19 point E)
- **ALL GAS FAN** - Burner fan breakdown alarm (see 3.6.19 point I)

T75G-T97G-TT98G

The oven has an advanced self Diagnostics system.

The following ALARMS can be displayed if there are any defects:

- Fan Alarm stopped**
- Engine compartment alarm (only TT98G)**
- Maximum safety temperature exceeded alarm**
- Burner locked out**
- Flame Off**
- Electronic card communication Error**
- Thermocouple alarm**
- Belt stopped alarm**
- Burner fan Alarm malfunction (T75G-T97G)**
- Burner fan Alarm/pressure switch burner malfunction (TT98G)**
- Electronic card alarm malfunction**

When any of these alarms turns on, the display indicates the type of alarm and cools the oven.

A similar screen to Fig. 33 will be displayed characterized by a representative icon of the error at the center of the display (fig. 33 item A) below which there is a text message (fig. 33. item B).

The warning signal will remain until OK is pressed.

The acoustic and visual warning device remains until OK is pressed.

The alarm warning device remains even if the alarm condition ceases to exist. Suppose for example that the temperature exceeds the maximum threshold for a moment and then returns to correct values; the alarm turns off but continues to be displayed and the oven is turned off until it is restarted. This enables the operator to notice the defect even if no one was close to the oven when it happened .

Moreover: when an alarm buzzes, the oven turns off and the signal is displayed on the screen; press "OK" to return to home screen and alarm signal disappears. However the defect might not be resolved because if the oven is turned on again and the defect has not been resolved, the alarm will be displayed again and the oven will turn off.

WARNING! In case the oven breaks down or fails, the oven automatically starts the cooling procedure that lasts for 30 minutes after which the cooking fan is switched off. Press OK to view the error and try to restart the oven. If there are more errors each time the OK button is pressed the next error is displayed. If the oven still fails, press the OK button again and wait for the oven to turn off automatically; unplug the power cable from the

socket, close the gas tap and contact specialized technical assistance.

Leave the equipment to cool down and send for technical assistance to remedy the cause of the failure and to make sure that no part of the equipment is damaged and replace if necessary. Here are some useful information for the technical expert.

In some operations the oven may lock off and/or turn off for the following causes:

3.6.19 ALARMS ICONOGRAPHY:

T75G-T97G-TT98G (figure 33)

Each alarm / warning is displayed on a screen

A Fan alarm

- The fan motor is provided with a thermal protection that stops the motor in case of excessive absorption; allow the motor to cool down before rebooting, after eliminating the cause of failure. Two cooking fans are included by default for the **TT98G** oven.

B Moto compartment alarm (T64G - TT98G)

- If the motor compartment temperature unusually exceeds the maximum threshold, a thermal switch automatically turns on and cools the oven; allow the oven to cool down and check the rear cooling fan functions properly (Fig.52 item Y) before restarting oven.

C Temperature limit alarm.

- If the internal temperature unusually exceeds the limit, the safety thermostat automatically turns on and blocks the oven ; unscrew the the safety thermostat's (fig.29 item P) hood to restore the oven's operation , after having cooled and ensured that no component is damaged, and press the button below to reset the thermostat; reposition the protective hood to prevent the thermostat from damage and breaking down the oven. Only **TT98G**: The oven has two independent safety thermostats with manual reset: one for the left side (fig.29 item P) and one on the right side of the oven (fig.29 item G).

D Burner locked-out alarm

- If the burner fails to turn on it will lock out; ensure the gas was opened and that the gas circuit lets air out before initial start which may require some ignitions. Another reason could be the ineffective scintillator because the distance from the burner is wrong (correct position fig.48).

NOTE: In **T64G** and **TT98G** the burners by default automatically retry ignition three times if locked out for each burner available before the alarm is shown on the display!

If the alarm buzzes, wait until the countdown finishes and press OK to unlock alarm. Press START to restart. If the burner turns on for a few seconds and then locks out, ensure that the power supply and neutral phase is correct, or that the detector works properly.

NOTE: Flame filled scintillator and detector can be deformed and stop performing their function; they must be replaced periodically as per procedure in 5.14.

E Flame off alarm

- The flame may be extinguished because gas delivery was interrupted from the network; maybe the flame detector is no more effective throughout the burner's modulation range, or because it was deformed (correct position fig. 48) or because the burner is blocked and stops producing flame for a proper laminar flow.

NOTE: In **T64G** and **TT98G** the burners by default automatically retry ignition three times if locked out for each burner available before the alarm is shown on the display!

F Communication error (T75G-T97G-TT98G)

-Indicates that communication between the electronic boards is compromised. Ensure that the cards are powered appropriately and connections are intact.

G Thermocouple alarm

-This indicates that the thermocouple is damaged or disconnected. In **TT98G**: the display also indicates which thermocouple is damaged, left or right.

H Conveyor belt alarm (T75G-T97G-TT98G).

- The geared motor of the conveyor belt is provided with a secondary speed control system; if it does not turn, the alarm will buzz.

I The Burner fan malfunction alarm (T64G-T75G-T97G)

-The Burner fan is provided with secondary speed control system; if it does not turn nor turns at maximum speed above the level required, the alarm will buzz.

L The Burner fan/pressure switch malfunction alarm (TT98G)

-The Burner fan is provided with secondary speed control system; if it does not turn nor turns at maximum speed above the level required, the alarm will buzz. The pressure switch may be damaged due to

unexpected circumstances or flow through by an irregular air flow that the burner fan is underpowered and the fan fails to reach the expected speed. Also check the pressure switch and its circuit; ensure that the two air capture metal pipes for pressure switches are clean.

M Electronic card malfunction alarm (T75G-T97G-TT98G)

-This indicates a fault in the electronic card directing the burner flame control. The alarm detects a condition of danger when there is an abnormal flame when operated: during the cooling process or if the measured temperature is higher than the set point.

In this case the shutdown procedure takes only 3 minutes (compared to 30 minutes) after which the oven turns off automatically; the next time you restart a message is displayed indicating a fault after the last shutdown.

Contact specialized technical assistance to resolve the cause of the failure; ensure that no oven component was damaged and eventually replace it.

The following SIGNALS may be displayed if there are any failures:

N Switchboard over-temperature

-This indicates that the temperature of the electric components compartment has exceeded the threshold limit. T64G T97G TT98G: check cooling fan operation (fig. 52 item Y).

P Pressure switch Failure (TT98G)

-It inspects the integrity of the pressure switch during the start process. Contact specialized technical assistance to resolve the cause of the failure; ensure that no oven component was damaged and eventually replace it.

Q Abnormal shut down (T75G-T97G-TT98G)

-displayed at start-up and indicates that the oven was previously turned off incorrectly, and the provisions of paragraph 3.7. were not followed.

WARNING! the abnormal shut down signal must not be taken into consideration **ONLY** in the following cases:

1. there is a real condition of danger so the oven is switched off using the emergency mushroom button (fig.29 item O)
2. there is a temporary and sudden interruption of electricity supply for external causes not caused by the user.

In all other cases follow the procedure to switch off the oven appropriately, otherwise it will break down permanently!

When there is a signal, the control unit shows the type of signal on the screen. Press OK (fig. 31 Pos. 15) to acknowledge the visual and acoustic signal (if any) and the message disappears. If necessary, finish cooking and contact customer service.

3.7 STOP

T64G:

To stop the appliance, press the STOP button (fig. 31b item 17); the fan will continue for about 30 minutes to bring down the temperature gradually and safeguard the duration of the components; only after this time should the power be disconnected turning the switch to position "0" (fig. 31b item E).

WARNING! In an emergency, cut the power by turning the main switch to "0" (fig. 31b item E).

T75G-T97G-TT98G

To stop the oven, press STOP (fig.31 item18); the fan will continue for about 30 minutes to bring down the temperature gradually and safeguard the duration of the components; after this time and the time required to cool down oven parts, the oven will switch off by itself.

NOTE: Avoid abrupt shutdowns. If you need to turn off the oven before it turns off by itself, wait until the oven reaches temperatures below 100° C (210° F), then press and hold the STOP button for a few seconds (fig. 31 item 18), and "SHUTDOWN" will be displayed; press OK to confirm the shutdown process and the oven will be disconnected from the power supply after 1 minute or press RETURN to cancel the operation and return to the main screen.

WARNING! In an emergency, disconnect the power supply by pressing the emergency mushroom head button (fig.29 item O).

NOTE: After the emergency mushroom head button has been pressed, (fig.29 item O) it will remain pressed in the safety position until, once the emergency is over, it is unlocked by turning it anticlockwise.

3.8 USE

After setting the cooking parameters desired, prepare the product to be cooked on a special support (screen, pan etc.) and ensure it does not get out from the mesh holes; place it on the conveyor belt from the input side to the cooking chamber; it will be extracted cooked from the opposite side.

If you have no experience on the values to be set start cooking at temperatures of 310° C/590° F (TT98G° C 270/520° F) and 4' cooking time; then depending on the first cooking result, change the parameters to find the best ones for your needs; the temperature is generally raised to increase browning and cooking time is increased. For smooth cooking results, avoid temperatures higher than those recommended for the type of product to be cooked.

It takes about 25/35 minutes to reach the right temperature; after the temperature has stabilized start cooking.

NOTE: The estimated time required to bring the oven to the desired temperature shown in the heating process in the messages bar from T75G T97G TT98G (fig. 30 item 3) is indicative and may vary considerably with respect to parameters when started .

WARNING! The food to be baked must be placed and taken

from the oven with the suitable accident prevention equipment such as pizza containers etc. (fig.35 item O) with utmost care;do not operate near oven moving parts if the oven is baking ;all operations must be performed after switching off the oven.

On T75G T97G and TT98G the cooking phases can be observed through the glass on the front door. If you need to operate on the product, for example, to break the bubbles that may be created on pizza with a puncture tool, carefully open the door using the front handle (fig. 35 item Q).

WARNING! Access the oven chamber through the oven door (T75G T97G TT98G) with suitable equipment; ensure equipment is not hooked up to the conveyor tape and that body parts are not dragged inside.

Under no circumstances must any part of the body be inserted into the chamber, as there is a severe risk of burning or getting caught on the belt and crushed by the belt itself.

WARNING! At the end of the day, remember to disconnect the electrical power and shut off the gas tap upstream the oven. In case of prolonged inactivity, carefully clean the oven and air the room where it is installed.

WARNING! When taken out of the oven, the cooked product can burn and special care is required, especially if the belt is high up with respect to the operator.

4 ROUTINE MAINTENANCE

4.1 PRELIMINARY CONTROL OPERATIONS WARNING!

Before performing any maintenance operation stop the appliance as described in the procedure in point 3.7 and cut the power supply, then disconnect the power supply by turning off the power cable outside the oven. Stop gas supply. Operations must only be carried out after the oven has been allowed to cool down.

All maintenance operations must be carried out by qualified technicians using suitable accident prevention equipment. All precautions are of importance to ensure that the oven remains in a good state, and failure to observe them may result in serious damage which will not be covered by the warranty, as well as causing risks.

4.2 ROUTINE CLEANING

After carrying out the operations described in point 4.1 above, clean the appliance as follows:

Every day, at the end of operations and after leaving the appliance to cool down, carefully remove from all parts of the oven, any residues that might have collected during cooking, using a damp sponge or cloth and a little soapy water, if necessary. Rinse and dry the areas, being sure to wipe parts with satin finish in the direction of the finish. Carefully clean all accessible parts.

NOTE: Regularly clean the rear vents (fig. 10 item A) for air intake. A lack of cleanliness can cause parts to overheat.

NOTE: Clean the belt with a stiff nylon brush.

Slide out the flour trays on the left and right (fig.14 item T); clean and

refit them.

WARNING! Every day, carefully clean off any fat or grease from the cooking chamber that may have dripped during cooking as this is a potential fire hazard.

WARNING! Never clean the appliance with direct jets of water or with pressurised water jets. Do not allow water or any cleansers used to come into contact with electrical parts. The use of toxic or harmful detergents is prohibited.

NOTE: Do not clean the tempered glass in doors while it is still hot.

Do not use solvents, or cleaning products with aggressive substances (highly chlorinated, corrosive, acidic, abrasive, etc...) or tools that may damage the surfaces; before restarting ensure no products used for cleaning have been left in the oven .

4.3 BURNER AIR FILTER CLEANING (only T75G T97G)

After 900 hours of cooking, the message "CLEAN FILTER" is displayed to clean the burner air filter.

The operator may continue working by pressing Return (fig. 31 item 16) or type the code written inside the filter holder (fig. 37 item C) and reset land 900 hours.

If the operator chooses to press RETURN, the message CLEAN FILTER will appear at each start-up, this allows the current cooking cycle to be completed. The option is presented again at START.

If the operator chooses to press OK (fig.31 item, 15) the entry screen to edit **INTERNAL CODE FILTER** to reset the 900 hours is accessed. Enter the 4 - digits code by selecting the desired figure with the up /down arrow keys and press OK then proceed to enter other figures . A message will display the success or failure of the operation

WARNING! Failure to clean the filter may compromise the efficiency and safety of the oven. Remove the finned coil cover and the filter cloth from the base with a screwdriver in the slot on the edge of the lid (fig. 37)

The filter cloth (fig. 37 item F) can be cleaned by rinsing, water jet treatment or beating and let to dry.

Read and remember the 4 code numbers written inside the filter holder (fig. 37 item C)

Insert the filter cloth into the finned cover **by readjusting the side with lower density facing air intake** and hook up the cover at the base in the default position.

Restart the machine and edit the filter internal code if requested on the keyboard to complete operation.

4.4 PERIODS OF INACTIVITY

If the appliance is to be unused for a long period:

- Disconnect it from the power supply.
- Stop gas supply.
- Cover it to protect it from dust.
- Air the room from time to time.
- Clean it before reusing.

Prior to operation after the period of non-use repeat the procedure laid down in section 3.5.1.

IMPORTANT

THE FOLLOWING INSTRUCTIONS, WHICH CONCERN “SPECIAL MAINTENANCE” ARE STRICTLY RESERVED TO SPECIALIST TECHNICIANS WITH THE RELEVANT LICENSE AND ARE APPROVED BY THE MANUFACTURER.

5 EXTRAORDINARY MAINTENANCE

5.1 PRELIMINARY CONTROL OPERATIONS

WARNING! Before performing any maintenance operation stop the appliance as described in the procedure in point 3.7 and cut the power supply, then disconnect the power supply by disconnecting the power cable outside the oven.

Stop the gas supply by closing the main tap.

Operations must only be carried out after the oven has been allowed to cool down.

Illuminate the working area during maintenance and for use at night or in case of poor visibility.

All maintenance and repair operations must be carried out by qualified, licensed and specialised technicians using suitable accident prevention equipment approved by the manufacturer.

Only specialised technicians informed on the potential risks and equipped with suitable safety devices are authorised to open the oven door lock (fig.16 item H).

All precautions are important to ensure that the oven remains in a good state, and failure to observe them may result in serious damage which will not be covered by the warranty and exposure to risks.

WARNING! A specialized technician must periodically check the condition of the equipment at least once a year, and whenever there is a failure; check the safety thermostat; access all side and rear compartments and carefully clean out any dust or flour deposits inside, using a vacuum cleaner.

Use **LOCTITE 577** as a sealant on the gas circuit for maintenance procedures.

5.2 GENERAL CLEANING

WARNING! Wear protection devices for all operations to avoid the risk of touching any sharp edges (hot elements fins , etc ...) when you remove parts from the chamber;

After carrying out the operations described in point 5.1 above, clean the appliance as follows:

Every day, at the end of operations and after leaving the appliance to cool down, remove from all parts of the oven, any residues that might have collected during cooking, using a damp sponge or cloth and a little soapy water, if necessary; rinse and dry the areas, being sure to wipe parts with satin finish in the direction of the finish.

NOTE: At the end of cleaning, the internal blowers need to be fitted in their original positions. If the air pipes are incorrectly fitted, the cooking characteristics will be altered.

NOTE: TT98G only : When refitting the bellows, always respect the order of parts as shown on the labels (fig 36 item M).

WARNING! Carefully clean off any fat or grease that may have dripped during cooking on a regular basis, as this is a potential fire hazard.

NOTE: It is advisable to clean the accessible end of the thermocouples on a regular basis to keep them in good working order over time. **NOTE:** TT98G only : Clean the two metal pipes to capture air pressure everyday (fig.51 item P):

- Remove the lower doors (fig.50 item A and H)
- Remove the silicone tubing
- Remove the screws (fig.17 item N).
- Remove the two metal pipes to capture air pressure (fig.51 item P) and clean them thoroughly especially inside
- Carry out the steps in reverse order to reassemble the fan and ensure that the silicone tubing have no sharp curves

which obstruct air flow

WARNING! Never clean the appliance with direct jets of water or with pressurised water jets. Do not allow water or any cleansers used to come into contact with electrical parts. The use of toxic or harmful detergents is prohibited.

NOTE: Regularly clean the rear vents (fig. 10 item A) for air intake. A lack of cleanliness can cause parts to overheat.

NOTE: Clean the belt with a stiff nylon brush.

NOTE: Do not clean the tempered glass in doors while it is still hot.

Do not use solvents, or cleaning products with aggressive substances (highly chlorinated, corrosive, acidic, abrasive, etc...) or tools that may damage the surfaces; before restarting ensure no products used for cleaning have been left in the oven .

5.2.1 REMOVING COMPONENTS

WARNING! Some of the operations listed here below, such as belt removal, need to be carried out by at least two people. After carrying out the operations described in 5.1 above, to access all parts proceed as follows:

- Remove the lock (fig.16 item H), open the hook (fig.16 item R) and open the front door (fig.16 item S).
- Remove the upper blowers (TT98G only: remove the central ones first).

- Lift the two adjustable side walls (fig.16 item I). with the knobs (fig.16 item L).

- Remove any optional product rest (fig.14 item D).

- Remove the right and left flour collectors (fig.14 item T).

- Remove the belt coupling cover (fig.36 item U) by unfastening the screws that lock it in place (fig.36 item X); For T64G, also release the two brackets holding the belt (fig 55 item F).

- Lift the conveyor belt from the motor side by a few centimetres and remove the belt connector (fig.36 item Z).

- Pull out the conveyor belt from the motor side (fig.36)).

- Remove the lower blowers (TT98G only: remove the central ones first).

- Carry out any operations required.

5.2.2 FITTING COMPONENTS

WARNING! Some of the operations listed here below, such as belt fitting, need to be carried out by at least two people.

NOTE: TT98G only : When refitting the bellows, always respect the order of parts as shown on the labels (fig 36 item M) and first refit the side and central blowers, taking great care to insert the thermocouple support tubes into the blower; always make sure that the blowers arrive all the way on the upright wall of the oven.

If anything prevents the panel from sliding over the blower, remove it with very fine sand paper (grain 600)

After carrying out the operations described in 5.1 above, proceed as follows to fit the components:

- Insert the bottom blowers.

- Push the conveyor belt from the motor side (fig.36) and place it in its housing making sure that the conveyor belt shaft and the motor are aligned.

- Ensure that the two metal joints are at right angles to each other, possibly rotating the shaft conveyor belt until it is angled to insert the central joint (fig.36 item Z); lift the conveyor belt from the motor side by several centimeters and push the central joint conveyor belt.

- Ensure that the transmission is aligned, insert the cover joint conveyor belt (fig.36 item U) and insert the locking screw (fig.36 item X);for T64G, also hook on the two brackets holding the belt (fig 55 item F).
- Insert the right and left flour collectors (fig.14 item T).
- Insert any optional product rest (fig.14 item D).
- Replace the adjustable side walls at the height required.
- Insert the top blowers.
- Close the front door (fig.16 item S), if not closed properly this means that the blowers are not in place; do not force the door, slide the blower to the end and close the door;
- close the hook (fig.16 item R), insert and close the lock (Fig.16 itemH).

NOTE: before restarting the oven, ensure all the components, in particular the blowers, were reassembled properly.

WARNING! Remember to take the key out of the lock.

5.3 ACCESS TO ELECTRICAL COMPONENTS

5.3.1 OPENING THE ELECTRICAL PANEL

Carry out the operations described in 5.1 above, to open the electrical panel proceed as follows:

- Remove the screws (fig.17 item V).

T75G T97G: Loosen the cable gland inlet plug (fig.38 item M).

- Slide out the electrical panel unit (Fig.38 item Z), by sliding the power cord in the inlet plug .
- Insert the two screws (fig.38 item Y) into the holes and lock using the two nuts (fig.38 item K) positioned on the screws (fig.38 item J).

TT98G: For the parts on the opposite side of the gear motor, open the switch panel by turning it (fig.38 item Z); while to access the parts on the gear motor, loosen the 2 fastening screws (fig.16 item L) and rotate the side panel. (fig.36 item P).

5.3.2 COMPONENT REPLACEMENT ELECTRICAL PANEL

After carrying out the operations described in point 5.1 above, to replace electrical panel parts, proceed as follows:

- Open the electrical panel components as described in point 5.3.1
- Disconnect the component electrically.
- Replace the component.
- To refit, carry out the above steps in reverse order, taking care to connect the component correctly.
- Close the electrical panel components as described in the procedure laid down in section 5.3.4.

NOTE: If the electronic board is replaced, **RESET** as described in section 5.18

5.3.3 CHANGING THE FUSE

The electrical circuit contains fuses that once blown, will prevent the equipment from being started and the control panel from being switched on, in which case check the status of the fuse and replace with an identical type.

After carrying out the operations described in section 5.1 above, proceed as follows:

- Open the electrical panel components unit as described in the procedure in section 5.3.1.
- Remove the fuse (fig. 38 item N); check it, and if necessary replace it with another of the same type.
- Carry out the steps in reverse order to reassemble.
- Close the electrical panel following the procedure described in section 5.3.4.

5.3.4 CLOSING THE ELECTRICAL PANEL

Carry out the operations described in 5.1 above;to close the electrical panel unit proceed as follows:

T64G: Turn the side panel to close it (fig. 38 item Z) and fit the screws (fig. 38 item V).

T75G-T97G: Remove the two nuts (fig.38 item K) and replace them on the screw (fig.38 item J).

- Slide out the inner electrical panel unit (Fig.38 item Z) by sliding the power cord out of the inlet plug.
- Remove the screws (fig.38 item V).
- Tighten the cable gland inlet plug (fig.38 item M).

TT98G: For the electrical panel on the opposite side of the gear motor, close by turning the switch panel (fig.38 item Z) and fit the

screws (fig.38 item V). To turn off the electrical panel on the gear motor, turn the side panel (fig.36 item P) and tighten the 2 screws (fig.36 item L).

WARNING! Do not peel, trap or flatten the wires or the capillary of the safety thermostat when you slide and reposition the electrical panel to close it.

5.3.5 REPLACING CONVEYOR BELT MOTOR BRUSHES

NOTE: The conveyor belt motor T75G T97G TT98G (Tab.A and B item 57) is provided with two brushes inside (Tab.A and B item 58) that wear out when used; replace when they run out.

Make sure that the brushes are not worn and if they are, replace them. There is a spare set in the gear motor compartment. It is a good idea always to keep a spare set of brushes handy.

Carry out the operations in section 5.1, proceeding as follows:

- Open the electrical panel components as described in point 5.3.1
- Unscrew the two cover caps and extract the brushes
- Insert the new brushes and refit the two cover caps.
- Close the electrical panel following the procedure described in point 5.3.4.

5.3.6 MOTOR/ MOTOR REDUCER CONVEYOR TAPE REPLACEMENT

After replacing some sets of brushes (T75G T97G TT98G), it may be necessary to fit a new belt motor.

Carry out the operations in section 5.1, proceeding as follows:

- Open the electrical panel components as described in section 5.3.1
- Dismantle the gear motor, take it to a worktop, and replace the motor.
- Refit the gear motor to the oven and realign correctly to the conveyor belt shaft.
- Close the electrical panel following the procedure described in section 5.3.4.

5.4 REPLACING THE SAFETY THERMOSTAT

WARNING! Regularly check that the safety thermostat is operating correctly.

After carrying out the operations described in section 5.1 above, to replace the safety thermostat proceed as follows:

T64G: Open the front door (fig.10 item S)

- Slide out the top blower on the right so as to check the position of the actual thermostat sensor through the baking chamber.
- Open the components panel as described in point 5.3.1
- Disconnect the thermostat faston connectors.
- Remove the reset button cover plug and unfasten the thermostat fixing nut (fig. 29 item P).
- Slide out the safety thermostat sensor.
- Replace the thermostat and position the sensor correctly, as checked previously in the baking chamber.
- Perform the above operations in reverse order to reassemble.
- Close the electrical component panel following the steps in point 5.3.4.

T75G T97G: Remove the left adjustable side wall (fig.39 item L) by unfastening the knobs.

- Remove the air side adjustment (fig. 17 item A) (for T97G only).
- Remove the top left door (fig.39 item A) by unfastening the fastening screws.
- Move the insulation and remove the thermostat sensor (fig.39 item V).
- Open the electrical panel components as described in point 5.3.1
- Remove the rearm button cover and unscrew the thermostat fixing nut (fig.29 item P).
- Disconnect the thermostat fastons.
- Replace the thermostat with the relative sensor and restore any damaged areas of the insulation.
- Carry out the steps in reverse order to reassemble.

- Close the electrical panel following the procedure described in section 5.3.4.

TT98G: the oven has two independent safety thermostats with manual reset: one for the left side (fig.29 item P) and one on the right side of the oven (fig.50 item G).

Open the front door (fig.16 item S) and slide the conveyor belt from the baking chamber, following the steps in section 5.2.1.

- Slide out the left and right bottom blower so as to check the position of the actual thermostat sensor through the baking chamber.
- Remove the bottom door (fig.50 item A or H) loosening the fastening screws.
- Slide out the safety thermostat sensor.
- Open the electrical panel from the side concerned, following the procedure described in section 5.3.1.
- Unscrew the nut fastening the thermostat.
- Disconnect the thermostat fastons.
- Replace the thermostat and position the sensor correctly, as checked previously in the baking chamber.
- Carry out the steps in reverse order to reassemble.
- Close the electrical component panel following the steps in section 5.3.3.

5.5 REPLACING THE THERMOCOUPLE

Carry out the operations described in section 5.1; to replace the thermocouples proceed as follows:

T64G: The oven is equipped with a thermocouple.

NOTE: If for any reason it is necessary to move or remove a thermocouple, to keep it undamaged, **IT IS OBLIGATORY TO HANDLE IT BY HOLDING ONLY THE METAL TUBE AND NEVER THE CABLE.**

- Open the electrical component panel following the procedure described in point 5.3.1
- Take out the bottom blower, following the procedure described in point 5.2.1.
- Unscrew the screws fastening the thermocouple using an Allen key (fig. 51 item V).
- Disconnect the cable from the switchboard and remove the thermocouple.
- Replace the thermocouple **taking care to connect the connectors to the right poles.**

NOTE: Ensure that the end of each thermocouple is always positioned on the angled cut of the tube, as shown in fig 51 item W

- Refit the corresponding blower following the procedure described in point 5.2.2.
- Perform the above operations in reverse order to reassemble.
- Close the electrical panel following the procedure described in point 5.3.3.
- To replace the conveyor belt follow the procedure described in point 5.2.2.

T75G T97G: Remove the left adjustable side wall (fig.39 item L) by unfastening the knobs.

- Remove the air side adjustment (fig. 17 item A) (for T97G only).
- Remove the top left door (fig.39 item A) by unfastening the fastening screws.
- Unscrew the thermocouple fixing nut (fig.39 item E).
- Nomenclature and disconnection of the two thermocouple supply cables.
- Replace the thermocouple, taking care to tighten in the position indicated in fig. 39 with the ceramics at the proper distance from the baking chamber wall
- Carry out the above operations in reverse order to reassemble, making sure that the connectors are fastened to the proper poles.

T64G-TT98G: the T64G has one thermocouple (left), the TT98G has two thermocouples (Left, Right).

NOTE: If for any reason it is necessary to move or remove a thermocouple, to keep it undamaged, **IT IS MANDATORY TO HANDLE IT BY HOLDING THE METAL TUBE ONLY AND NEVER THE CABLE.**

- Open the electrical component panel following the procedure described in section 5.3.1; on the TT98G, also remove the corresponding door (fig. 50 item A-H)
- Remove the lower left or right blower following the procedure described in section 5.2.1.
- Unscrew the screws fastening the thermocouple using an allen key (fig. 51 item V).
- Disconnect the cable from the electronic board and remove the thermocouple.
- Replace the thermocouple **, and ensure the connectors are connected according to the right polarity .**

NOTE: Ensure that the end of each thermocouple is always

positioned on the angled cut of the tube, as shown in fig 51 part W

- Refit the corresponding blower following the procedure described in section 5.2.2.
- Carry out the steps in reverse order to reassemble.
- Close the electrical panel following the procedure described in section 5.3.3.
- To replace the conveyor belt follow the procedure described in section 5.2.2.

5.6 TFT DISPLAY REPLACEMENT T75G-T97G-TT98G

After carrying out the operations described in section 5.1 above, to replace the TFT display or control panel proceed as follows:

- Remove the bracket (fig. 11 item A)
- Mount the heat shield (fig. 11 item B)
- Unfasten the control panel fixing screws (fig. 40 item H).
- Disconnect the Display connectors.
- Replace the control panel
- Remove the 3 nuts (fig. 40 item I) and replace the Display.
- Carry out the above operations in reverse order to reassemble, making sure that the connectors are connected properly.

NOTE: Follow "factory default" procedure on the control unit as per paragraph 5.19.

- DIGITAL PYROMETER T64G

After carrying out the operations described in 5.1 above, to replace the digital pyrometer, proceed as follows:

- Open the electrical component panel following the procedure described in point 5.3.1
- Loosen the nuts and remove the pyrometer
- Disconnect the pyrometer connectors and replace the pyrometer
- Perform the above operations in reverse order to reassemble, taking care that the connectors are inserted in the correct poles.
- Close the electric components panel as described in 5.3.4

NOTE: Follow the "Reset" procedure on the control unit as per paragraph 5.18.

5.7 KEYBOARD CONTROL PANEL REPLACEMENT

Control Panel buttons are incorporated into the Display Adapter. To replace the Display card, follow the instructions in section 5.6.

5.8 DISMANTLING AND REASSEMBLING THE CONVEYOR BELT

After carrying out the operations described in 5.1 above, to dismantle and reassemble the belt proceed as follows:

- Remove the conveyor belt from the cooking chamber by running the operations indicated in section 5.2.1; place it on a work surface and be equipped with long nose pliers.

5.8.1 REMOVING CONVEYOR BELT

After carrying out the operations described in 5.1 above, to dismantle the belt proceed as follows:

- Slide the belt until the joint is at the centre top.
- Compress the right side of the conveyor belt(fig.41).
- T75G T97G only :** slide the four junction tubes (fig. 42) on the side of the meshes.
- Disconnect the mesh joints.
- Remove compression from the end of the belt.
- Pull the belt out

5.8.2 ASSEMBLING CONVEYOR BELT

After carrying out the operations described in 5.1 above, proceed as follows:

- Insert the conveyor belt in the desired direction and ensure the top remains smooth and the hooked side edges are not exposed in the wrong direction (fig. 46).
- Place the conveyor belt edges in the upper central part and ensure that the gear wheels to the left and idler bushings to the right properly hook the belt .

NOTE: The belt wheels must never be level with the joint tubes.

- Compress the right side of the conveyor belt (fig.41).

T64G T75G T97G: Take one of the side joint links and after checking to see how the ends of the belt are assembled (fig.43b), first hook up the outer side section and then the inner one, using a long nosed clamp.

- Repeat the above operation on the opposite side link.

- Hook up the intermediate pieces (fig.44), and with the aid of the clamp straighten any links that may be bent.
- Insert tubes in the mesh and place them in the center of the junction and press at the two edges (fig. 45) ensuring that they do not roll.

TT98G: Take one of the side joint links and after checking to see how the ends of the belt are assembled (fig.43b), first hook up the outer side section and then the inner one, using a long nosed clamp.

- Repeat the above operation on the opposite side link.
- Hook up the intermediate pieces and use a clamp to straighten any bent links.
- Ensure that the belt is lying flat and any bent sections of the belt must be straightened.
- Remove compression from the end of the belt.
- Check manually to ensure that the belt runs properly.
- Replace the conveyor belt in its housing inside the baking chamber and replace all the other components as described in section 5.2.2

WARNING! Make sure that the belt turns in the direction indicated in fig.46, the hook-shaped ends must never move in a direction that will tend to be hooked, because besides damaging the belt, this would also render them extremely dangerous and liable to hook onto any loose clothing, limbs, rings, bracelets etc. .

WARNING! To prevent the belt from squeaking, lubricate it with a thin layer of spray oil exclusively of a type approved for use with food products, which must be sprayed in the smallest possible amounts when the appliance is turned off and cold, and only on the two parts of the belt that are outside the cooking chamber, taking particular care to spray on the wheels at the two ends of the belt. The operation must be performed with utmost care to prevent dangers such as risk of fire, explosion or other that must be indicated on the spray can.

5.8.3 REVERSING THE CONVEYOR BELT DIRECTION OF MOVEMENT

- After carrying out the operations described in 5.1 above, to reverse the conveyor belt direction of movement proceed as follows:
- Remove the conveyor belt from the cooking chamber by running the operations indicated in section 5.2.1; remove the belt by performing the operations in section 5.8.1; turn the belt towards the desired direction and assemble according to the procedure laid down in section 5.8.2 .

T75G T97G: Open the electric components panel following the procedure described in point 5.3.1

- Reverse the two power cables on the gear motor, this will reverse the direction of movement of the gear motor itself.
- Close the electric components panel as described in 5.3.4

Remove the ARROW label indicating the direction of movement (fig.4), and reapply it in the opposite direction.

TT98G: Open the side panel, loosening the 2 fastening screws (fig. 36 item L)

- Reverse the two power cables on the gear motor, this will reverse the direction of movement of the gear motor itself.
- **Remove the ARROW label indicating the direction of movement (fig. 36 item M) and in its place, attach the new label provided in the instruction booklet.**
- **Position the blowers according to the indication of parts as shown on the new label (fig 36 item M) following the procedures in points 5.2.1 and 5.2.2.**
- Close the side panel by tightening the 2 fastening screws (fig.36 item L).

T64G: On the control panel, hold down for a few seconds:

- "Up Arrow" key to set the direction of movement CLOCKWISE
- "Down Arrow" key to set to set the direction of movement COUNTER CLOCKWISE

Remove the ARROW label indicating the direction of movement (fig.4), and reapply it in the opposite direction.

WARNING! Ensure that the belt turns in the direction indicated in fig.46; the hook-shaped ends must never move in a direction that will tend to be hooked because this would render them extremely dangerous and liable to hook onto any loose clothing, limbs, rings, bracelets etc..

5.9 TEMPERED GLASS REPLACEMENT (where provided)

After carrying out the operations described in 5.1 above, to replace the tempered glass proceed as follows:

- Open the front door (fig.35 item Q) and remove the four screws fastening the inner panel.
- Remove the inner panel and replace the tempered glass.
- Carry out the steps in reverse order to reassemble.

5.10 MOTOR REPLACEMENT OR COOKING FAN

After carrying out the operations described in 5.1 above, to replace the motor or fan proceed as follows:

T64G T75G T97G: Remove the rear panel (fig.38 item D) by unfastening the fixing screws.

- Disconnect the motor electrical connections.
- Remove the braid clamping strips by unfastening the fixing screws.
- Move the insulation and dismantle the rear cooking chamber panel by unfastening the fixing screws.
- Take it to a worktop, straighten the plate preventing unscrewing (only on T75G T97G) and remove the left-handed screw at the centre of the cooking fan.
- Remove the fan with the aid of an extractor

NOTE: The left-handed screw must be turned clockwise to unfasten it; the fan will not come out of its housing unless an extractor is used.

- Should it be necessary to replace the fan only, perform the above operations in reverse order to reassemble.
- To dismantle the motor, remove the four nuts on the feet of the motor and pull it out.
- Carry out the operations in reverse order to reassemble with utmost care and ensure that the six seal rings dragged on the motor shaft are reassembled correctly; ensure that the conical parts of the motor shaft and impeller are perfectly clean and smooth.
- Restore any damaged sections of insulation and insulate with high temperature aluminium adhesive tape.

TT98G: Remove the back panel (fig. 52 item T) and inner casing (fig. 52 item S).

- Disconnect the wiring
- Electrically disconnect the fan and remove the fan bracket by unscrewing the 3 fixing screws 3 (fig. 52 item K-Z)
- Remove the back panel of the cooking chamber, loosening the fastening screws.
- Move to a work surface.

NOTE: BEFORE REMOVING THE FANS, ENSURE TO NOTE THEIR EXACT POSITION SO AS TO REPLACE THEM CORRECTLY.

- Loosen the fastening screws on the hub (Fig. 53 item A)
- Replace the fan **and ensure that it is reassembled FACING THE PREVIOUS FAN** and that the distance between the impeller hub and the motor base is as shown in Fig. 53
- To replace the motor, after disassembling the fan, proceed as follows:
- Remove the two screws fastening the motor (Fig. 53 item B)
- Loosen the back band locking the motor (fig.53 item C). Replace the motor.
- **Fully tighten the two fastening screws of the motor (Fig. 53 item B) and then tighten the nuts (Fig. 53 item G) compressing the split washers as much as possible (Fig. 53 item H) so as to avoid excessive deformation of the motor base.**
- Carry out the steps in reverse order to reassemble.

NOTE: Make sure that the fan rotation direction is the same as that on the back panel of the baking chamber (fig. 53 item . D and E).

NOTE: If replacing the motor with thermal sensor (table B item 51), remember to refit and repair the electrical connections.

5.11 FAN REPLACEMENT (where provided)

T97G: see section 5.3.2

TT98G

The TT98G model is provided with a motor cooling fan placed in the rear.

After carrying out the operations described in section 5.1 above, to replace the cooling fan proceed as follows:

Remove the back panel (fig. 52 item T) and the internal casing (fig. 52 item S).

- Disconnect the wiring
- Remove the door fan bracket by unscrewing the 3 fixing screws (fig. 52 item K-Z).
- Replace the fan.
- Carry out the steps in reverse order to reassemble.

NOTE: make sure that the rotation direction is the same as shown on the panel (fig. 52 item U).

T64G:

On T64G the fan is placed inside the electric components panel and positioned so as to push air towards the engine compartment.

- Remove the rear panel by unfastening the fixing screws.
- To access the electrical components compartment, unscrew the 2 side fastening screws and turn the side panel.
- Disconnect the fastons which connect the fan
- Unscrew the 2 screws and replace the fan
- Perform the above operations in reverse order to reassemble.

NOTE: Make sure that the fan is positioned so as to push the air towards the engine compartment.

5.12 REPLACE PRESSURE SWITCHES (TT98G only)

The oven is equipped with two independent pressure switches, one for the right side (Fig.50 item Q) and one for the left side of the oven (fig G.50 item P). If the corresponding side is not ventilated, the burners will be disabled.

NOTE: Clean the two metal pipes to capture air pressure everyday (fig.51 item P; see section 5.2 for the right procedure):

After carrying out the operations described in 5.1 above, proceed as follows:

- Open the electrical panel from the side concerned, following the procedure described in point 5.3.1.
- Disconnect the electrical connections and air pipe.
- Replace the pressure switch.
- To refit, carry out the above steps in reverse order, taking care to connect the component correctly.

5.13 REPLACING THE BELT DRIVE PLUG

The belt shaft is dragged with a safety plug calibrated to break in the event of abnormal drive strain.

After carrying out the operations described in point 5.1 above, to change the pin proceed as follows:

- Remove the belt coupling cover (fig.36 item U) by unfastening the screws that lock it in place (fig.36 item X).
- Align the holes in the coupling and the belt shaft and remove the broken pin.
- Insert the new pin (fig. 36 item S).
- Carry out the steps in reverse order to reassemble.

WARNING! Only use original replacement pins, as they are made of a special material designed to guarantee breakage in the event of excessive stress.

If a different material is used, you may be hooked up by the network.

5.14 IGNITOR OR SENSOR REPLACEMENT

NOTE: The igniter and detector are flame filled and can be deformed; ensure that they are in the correct position during the burner head's periodic cleaning otherwise replace them.

NOTE: The igniter and detector must be placed as indicated in fig. 48 and repowered as shown in fig. 47; ensure the cable loop is properly fastened.

After carrying out the operations described in 5.1 above, proceed as follows:

T64G: Turn the 2 screws (fig. 57 item V) and open the burner side panel, turning it (fig. 57 item P); remove the casing (fig. 57 item C and D).

- Remove the corresponding covers (fig. 50 item D) and move the insulation to one side
- Slide out the part (fig. 47: lighter item A, flame detector item R) after removing the corresponding lock nut.

- To refit, carry out the above steps in reverse order, taking care to restore the insulation and to connect the component correctly.

T75G T97G: Remove the burner cover (fig. 20 item M).

- Remove the ignitor (Fig. 47: item A, detector item R) after removing the corresponding locking nut.
- To refit, carry out the above steps in reverse order, taking care to connect the component correctly.
- Refit the burner cover with utmost care (fig.20 item M) and ensure there are no holes where unfiltered air can flow .

TT98G: Open the electrical panel from the side concerned, following the procedure described in point 5.3.1.

- Remove the corresponding covers (fig.50 item D or M)
- Remove the ignitor (Fig. 47: item A, detector item R) after removing the corresponding locking nut.
- Carry out the steps in reverse order to reassemble, ensure the part is properly connected.

5.15 BURNER HEAD REPLACEMENT

NOTE: The burner head must be cleaned at least once a year to reach nominal power. Ensure that the igniter and detector are properly positioned as shown in figure 48 otherwise replace them as shown in section 5.14.

Dust may clog the burner head with time and the oven may fail to be powered as required; in that case, perform the operation in section 5.1; to replace or clean the burner head proceed as follows:

T64G: Turn the 2 screws (fig. 57 item V) and open the burner side panel, turning it (fig. 57 item P); remove the casing (fig. 57 item C and D).

- Remove the corresponding covers (fig. 50 item D) and remove the two insulation containments below.
- Dismantle the burner head, change it or clean it with compressed air, blowing the burner head mesh thoroughly in the direction indicated in fig. 49 and making sure that all the dust comes out on the opposite side.
- Make sure that the lighter and flame detector are at the correct distances (fig. 48).
- Carry out the steps in reverse order to reassemble; use high temperature lubricant paste to refit the 4 screws on the burner head. Take care to restore the insulation and to connect the component correctly.

- After connection when the oven is on, perform a gas leak test with particular attention to the areas of intervention. using a spray leak detector, which does not cause corrosion. **Never use a naked flame to search for gas leaks.**

- Switch off the appliance.

Refit the casing (fig. 57 item C and D); close the side panel of the burner (fig. 57 item P) and tighten the 2 fastening screws (fig. 57 item V).

T75G T97G: Remove the burner cover (fig. 20 item M).

- Remove the burner head, replace or clean it with compressed air by blowing the burner head network shown in fig. 49 and ensure all the dust from the opposite side has been removed.

Ensure that the distances between the igniter and detector (fig. 48) are correct.

- Carry out the steps in reverse order to reassemble and ensure that the closure plate (fig. 47 item C) and other parts have no holes where unfiltered air can flow, otherwise close them with high temperature silicone.

After connection when the oven is on, perform a gas leak test with particular attention to areas operated with a spray leak detector, which does not cause corrosion. **Never use an open flame to search for gas leaks.**

- Switch off the appliance.

- Reassemble the burner cover (fig. 20 item M) and ensure there are no holes where unfiltered air can flow.

WARNING! Clean the burner's air filter regularly as indicated in 4.3 so that it does not compromise the oven's performance and safety

TT98G: Open the electrical panel from the side concerned, following the procedure described in section 5.3.1.

- Remove the protective guard (fig.20 item M)
- Remove the corresponding covers (fig.50 item D or M) and remove the two insulation containments below.

- Remove the burner head, replace or clean it with compressed air by blowing the burner head network shown in fig. 49 and ensure all the dust from the opposite side has been removed.

Ensure that the distances between the igniter and detector (fig. 48) are correct.

- Carry out the steps in reverse order to reassemble; use high temperature lubricant to refit the 4 screws on the burner head
Repair the damaged insulation containment.

- After connection when the oven is on, perform a gas leak test with particular attention to areas operated with a spray leak detector, which does not cause corrosion. **Never use open flames to identify gas leaks.**

- Switch off the appliance.

- Remove the protective guard (fig.20 item M)

- Close the electrical panel following the steps in section 5.3.4.

5.16 REPLACING COMBUSTION CHAMBER COMPONENTS

After carrying out the operations described in section 5.1 above, to replace components of the combustion chamber proceed as follows:

- Remove the burner cover (fig. 20 item M).

- Remove and replace the component.

WARNING! If you replace the VENTURI cone, use a large screwdriver to adjust the gas at X = see technical data TAB. 1 for the gas type (paragraph) 3. Check X with a GAUGE for accurate results and fix the seal on the gas regulator with a red heat-resistant paint.

- After replacing any component of the combustion chamber, reset the following on the gas valve:

- Open the gas tap.

- Loosen the retention screw inside the gas valve output pressure takeoff (fig. 27 item T)

- Connect the pressure gauge correctly reset to the pressure takeoff.

- Turn the appliance on as indicated in the instructions.

- At start-up the pressure value initially varies; wait until the burner is lit, then check the pressure at that point. The value must be 0 mbar on the gas valve, otherwise remove the cap (fig. 28 item U) and adjust the screw below (fig. 28 item Z) until the pressure value reaches 0 mbar.

- Turn the appliance off as described in the instructions.

- Remove the pressure gauge.

- Fasten the retention screw (fig. 27 item T) and replace the cap on the gas valve (fig. 28 item U)

- After connection when the oven is on, perform a gas leak test with particular attention to areas operated, with a spray leak detector, which does not cause corrosion. **Never use an open flame to search for gas leaks.**

- Switch off the appliance.

- Fix the seal on the gas regulator cap with red heat-resistant paint.

- Reassemble the burner cover (fig. 20 item M) and ensure there are no holes where unfiltered air can flow (T75G T97G).

5.17 COMBUSTION CHAMBER REPLACEMENT SHIELD T75G-T97G-TT98G

After carrying out the operations described in section 5.1 above, to replace the combustion chamber shield, proceed as follows

T75G T97G: Remove the rear panel (fig.38 item D) by unfastening the fixing screws.

- Disconnect the motor electrical connections.

- Remove the braid clamping strips by unfastening the fixing screws.

- Move the insulation and dismantle the rear cooking chamber panel by unfastening the fixing screws.

- Unfasten the 4 locking screws and remove the shield from the fan air intake hole.

- Remove the belt and blowers as indicated for the front shield

- in section 5.2.1., unfasten the 4 locking screws and remove the shield from the fan air intake hole.

- Carry out the steps in reverse order to reassemble (see section 5.2.2).

- Restore any damaged insulation sections and insulate with high temperature aluminium adhesive tape.

TT98G: Remove the back panel (fig. 52 item T) and inner casing (fig. 52 item S).

- Disconnect the wiring

- Electrically disconnect the fan and remove the fan bracket by unscrewing the 3 fixing screws 3 (fig. 52 item K-Z).

- Remove the back panel of the cooking chamber, loosening the fastening screws.

- Replace the shields and when you refit on the screws and nuts, use high temperature lubricant .

- Carry out the steps in reverse order to reassemble.

NOTE: The shields are partially visible if you open the oven's front door on TT98G, for partial inspection (fig. 16 item S) and by inspecting below the lower blower right to left

5.18 "RESET" PROCEDURE

If any electronic malfunctions are encountered, or when one of the electronic boards is replaced, it is advisable to carry out a general reset.

T75G-T97G-TT98G:

The RESET operation is useful to reset some parameters to their default settings. This differs from "DEFAULT FACTORY SETTING " described below because it does not change current configuration parameters, i.e. it does not change the parameters on language, time, date, model set and belt type, nor modifies the current gas parameters nor deletes any stored cooking programs.

Press MENU for the RESET procedure, select HELP and press "OK", then select RESET and confirm to start the procedure. Press "OK" to confirm or "RE TURN "to cancel the operation displayed on the screen.

NOTE: To display the current configuration , see INFO tab and for parameters relating to gas settings see GAS PARAMETERS , both found under the CUSTOMER CARE menu.

T64G:

With the appliance switched off and the main switch (fig. 31b item E) set to "0", press the "Right arrow" + "Left arrow" (fig.31 b item 14 and 15) together and holding them down, enable the main switch (fig.31b item E) moving it to position "1". This general reset operation will return the parameters to their default settings. All settings are reset to factory values.

The positive outcome of the operation is shown in the control panel, which will show rSt ("Reset") for a few seconds, followed by the preset gas parameter, which will flash. Use the "Up/Down Arrow" keys to scroll through the list of predefined gas types (G20, G25, G30, G31, uLPG) through to the type of gas for which the oven was designed (see gas rating plate, fig. 2 item G) and press OK to confirm (fig. 31b item 16). If it is necessary to use a different set of gas parameters, select the letters GAS which allows the setting to be configured manually, as described in 3.4.4.

NOTE: It is possible to view the current gas configuration for some instants from the control panel when the equipment is being switched on. At this stage, the software version installed on the control panel is also viewed. To view the gas parameter setting, follow the procedure 3.4.4.

5.19 "FACTORY DEFAULT PROCEDURE"(only for T75G-T97G-TT98G)

If you detect any failure in the electronic operation, proceed with the RESET procedure described in 5.18. **If the failure is not resolved or if the LCD DISPLAY is replaced, perform the "FACTORY DEFAULT procedure".**

This procedure returns the electronic unit to the initial condition ; all data contained within it are deleted, including the oven's configuration data (gas parameters, model, etc.). The default operation will launch a configuration wizard procedure to reconfigure the appliance properly.

The wizard requires the following information:

- language
- date/time
- model (see serial number plate fig. 3 item A)
- belt speed model (standard or fast)
- type of gas (methane or LPG) (see serial number plate fig. 3 item H)

- gas parameters **NOTE:** ensure the gas parameters are those shown in TAB. 1 for the type of gas per country of installation!
Modify them with the up/down arrow keys to mark the parameter and use "+" and "-" to modify them.

WARNING! If you are not qualified for even one of the previous data, DO NOT perform these procedures! Contact the manufacturer's specialized technical assistance.

WARNING! Any Programs stored in the memory will be deleted. Run the "EXPORT USB" procedure described in 3.6.7 to

save programs. Once the DEFAULT procedure is run, re-enter the saved programs with the "IMPORT USB" procedure described in 3.6.7

To start the process, press MENU, select HELP and press "OK" to enter the FACTORY DEFAULT, and confirm. Press "OK" to confirm or "RETURN" to cancel the operation displayed on the screen.

The configuration screens will be displayed if you press ok. Use the up/down arrow keys to select the desired setting and press "OK" to confirm. At the end of the requested data you will be redirected to the initial screen.

RESET at this point as described in 5.18.

NOTE: To display the current oven configuration, see INFO tab and for parameters relating to gas settings see GAS PARAMETERS, both found under the CUSTOMER CARE menu.

WARNING! THE EQUIPMENT SOFTWARE IS PROVIDED WITH SETTINGS FOR METHANE G20 AND GPL G30-G31 BY DEFAULT; IF A FACTORY DEFAULT IS PERFORMED DURING THE OVEN'S LIFE CYCLE, THE INTERNAL PARAMETERS MUST BE CONTROLLED AND RESET FOR THE TYPE OF GAS SUPPLY AS PER TAB.1 PER COUNTRY OF INSTALLATION (section 3.4.4).

5.20 DISMANTLING

When dismantling the appliance or spare parts, it is necessary to separate the various components per type of material and then provide for disposal in accordance with the laws and regulations in force.

5.21.1 TROUBLESHOOTING T64G

FAILURES	CAUSES	SOLUTIONS
When the main breaker is set to on, the control panel will not switch on	<p>Grid voltage missing</p> <p>Bad cable connection or plug</p> <p>Blown fuse</p> <p>Electronic board damaged</p>	<p>Check that the socket where the appliance is connected is powered.</p> <p>Place the connecting cable and plug.</p> <p>Replace the fuse</p> <p>Replace the electronic board</p>
When the main breaker is set to on, the control panel switches on and the temperature measurement is 573	<p>The thermocouple signal fails to reach the electronic board</p> <p>Thermocouple damaged</p>	<p>Ensure it is connected and the compensated cable is intact and connected to the thermocouple.</p> <p>Replace thermocouple</p>
The burner doesn't ignite and is blocked (<i>brn BLOC</i>)	<p>Gas tap closed</p> <p>Ineffectiveness of the igniter</p>	<p>Open the gas valve and switch on to remove air from the tube</p> <p>Ensure that the scintillator is at the correct distance and is properly connected; also ensure that the ground cable is connected from the flame control board to the gas valve.</p> <p>NOTE: The burner automatically executes 3 start cycles before displaying the alarm brn LOCK</p>
The burner ignites and is locked-out after a few seconds (<i>brn BLOC</i>)	<p>Inverted live and neutral</p> <p>Ineffectiveness of the detector</p>	<p>Inverted live and neutral wires.</p> <p>Ensure that the detector is at the correct distance and that it is properly connected</p>
The burner turns on and after a variable period the flame off alarm buzzes (<i>FLM OFF</i>)	<p>Inefficiency of the detector in the burner modulation range</p> <p>Ineffective earth connection</p> <p>Lack of gas</p>	<p>Ensure that the detector is not deformed, and reset in the correct distance if necessary</p> <p>Check electrical connection of the earth. Ensure an effective earth connection</p> <p>Ensure continuous gas supply.</p> <p>NOTE: <u>Each burner</u> automatically executes 3 start cycles before displaying the alarm FLM OFF</p>

<p>After installing, the oven reaches set point or fails to keep the temperature</p>	<p>Wrong gas supply pressure</p> <p>Reset for the wrong gas type</p> <p>Economy mode included</p>	<p>Ensure that gas and supply pressure are set as shown in TAB. 1 the instruction manual (for your country)</p> <p>Ensure that the oven gas supply pressure and the outgoing pressure from the gas valve is 0 mbar.</p> <p>Disable the economy mode</p>
<p>After some time, the oven stops to maintain the temperature during cooking</p>	<p>Burner head clogged by dust</p>	<p>Clean the burner head, remove the cause of the dust inside and clean the air filter</p>
<p>Burner fan malfunction</p>	<p>Burner fan electrical connections inefficient</p> <p>Burner fan failure</p>	<p>Ensure that all connections Burner fan are effective and that no cables have been damaged</p> <p>Replace the fan</p>
<p>Alarm view ALL1:</p> <ul style="list-style-type: none"> - the baking fan stops - maximum safety temperature exceeded. - overtemperature in motor compartment 	<p>Excessive load on the baking fan motor</p> <p>Electronic control anomaly.</p> <p>Safety thermostat damaged</p> <p>Cooling fan ineffective</p> <p>Thermal intervention integrated into the cooling fan</p>	<p>Make sure that the motor shaft can turn freely and if necessary, remove the cause of the abnormal load</p> <p>Solve the anomaly and after cooling, reset the safety thermostat button</p> <p>Replace safety thermostat</p> <p>Make sure that the cooling fan is operating correctly and that the cooling is effective; the intake vents for the cooling air must be clean and there should be no intake of warm air.</p> <p>Wait until the thermal breaker is automatically restored and check why it tripped.</p>
<p>Thermocouples alarm (ALL2)</p>	<p>No signal from the thermocouple to the power tab</p> <p>Thermocouple damaged</p>	<p>Ensure that the connection is effective, and the compensating cable is intact.</p> <p>Replace thermocouple</p>
<p>Signal Electric panel over temperature (ALL3)</p>	<p>Rear cooling fan ineffectiveness</p>	<p>Make sure that the cooling fan is operating correctly, taking air from the inside of the electric panel and that the cooling is effective; the intake vents for the cooling air must be clean and there should be no intake of warm air.</p>

Failure to start cooking fan motor	Damaged condenser	Replace the condenser
Irregular electronic control	Electronic board damaged	Replace the electronic board
	Keyboard fault	Replace keyboard
If Start is pressed immediately the alarm buzzes: Brn BLOC	The Reset signal from the electronic board relay SC1 fails to reach the CF control flame	Ensure that all connections from the SC1 circuit board to the CF flame control are effective and that there are no damaged cables
	SCI electronic board damaged	Replace the SCI electronic board
	CF Flame control damaged	Replace the CF flame control
The flame is unstable and reddish, sometimes the alarm buzzes: FLM OFF	Gas valve output pressure unregulated	Check that the output pressure from the valve is 0 otherwise adjust; if it fails to adjust, replace the valve
The oven fails to reach the Set Point but always goes over 20°	Side panels excessively low	Lift the side panels
	Reset for the wrong gas type	Check that the oven is regulated properly for the type of gas power supply and the outgoing pressure from the valve gas is 0 mbar.
	Wrong gas supply pressure	Ensure that gas and supply pressure are set as shown in TAB. 1 of the instruction manual (for your country)

5.21.2 TROUBLESHOOTING T75G T97G

FAILURES	CAUSES	SOLUTIONS
If the mains switch is pressed, the LCD display does not turn on	<p>Grid voltage missing</p> <p>Bad cable connection or plug</p> <p>Blown fuse</p> <p>LCD display card damaged</p>	<p>Check that the socket where the appliance is connected is powered.</p> <p>Place the connecting cable and plug.</p> <p>Replace the fuse</p> <p>Replace the LCD display</p>
If the mains switch is pressed, the LCD display lights up and the temperature detected is 699	<p>The thermocouple signal fails to reach the electronic board</p> <p>Thermocouple damaged</p>	<p>Ensure it is connected and the compensated cable is intact and connected to the thermocouple.</p> <p>Replace thermocouple</p>
The burner doesn't ignite and is blocked	<p>Gas tap closed</p> <p>Ineffectiveness of the igniter</p>	<p>Open the gas valve and switch on to remove air from the tube</p> <p>Ensure that the scintillator is at the correct distance and is properly connected; also ensure that the ground cable is connected from the flame control board to the gas valve.</p>
The burner ignites and is locked-out after a few seconds	<p>Inverted live and neutral</p> <p>Ineffectiveness of the detector</p>	<p>Inverted live and neutral wires.</p> <p>Ensure that the detector is at the correct distance and that it is properly connected</p>
The burner turns on and after a variable period the flame off alarm buzzes	<p>Inefficiency of the detector in the burner modulation range</p> <p>Ineffective earth connection</p> <p>Lack of gas</p>	<p>Ensure that the detector is not deformed, and reset in the correct distance if necessary</p> <p>Check electrical connection of the earth. Ensure an effective earth connection</p> <p>Ensure continuous gas supply.</p>
After installing, the oven reaches set point or fails to keep the temperature	<p>Wrong gas supply pressure</p> <p>Reset for the wrong gas type</p> <p>Economy mode included</p>	<p>Ensure that gas and supply pressure are set as shown in TAB. 1 the instruction manual (for your country)</p> <p>Ensure that the oven gas supply pressure and the outgoing pressure from the gas valve is 0 mbar.</p> <p>Disable the economy mode</p>
After some time, the oven stops to maintain the temperature during cooking	<p>Burner head clogged by dust</p>	<p>Clean the burner head, remove the cause of the dust inside and clean the air filter</p>

Burner fan malfunction	Burner fan electrical connections inefficient	Ensure that all connections Burner fan are effective and that no cables have been damaged
	Burner fan failure	Replace the fan
Max. safety temperature exceeded alarm	Electronic control failure.	Resolve failure and after cooling, reset safety thermostat button
	Safety thermostat damaged	Replace safety thermostat
Fan Alarm stopped	Excessive load on the cooking fan motor	Ensure that the transmission shaft turns loosely and remove the cause of the irregular load if necessary
	Ineffectiveness of the cooking fan cooling motor	Ensure that the rear air inlet is open and that the fan on the motor is effective
Failure to start cooking fan motor	Damaged condenser	Replace the condenser
Belt stopped alarm	Ineffective speed check of belt rotation	Reset or replace sensor
	Gear motor failure	Replace the gear motor
Irregular electronic control	Wrong data transfer	Run general Reset and then restore the software parameters for the power gas
	Electronic board damaged	Replace the electronic board
	Keyboard fault	Replace keyboard
Electrical panel overtemperature signal	Rear cooling fan inefficient	Make sure that the ventilation from the rear cooling fan is efficient and that it reaches the electrical panel.
	Electrical panel cooling fan inefficient (where fitted)	Check the efficiency of the electrical panel cooling fan (where fitted)
If Start is pressed immediately the alarm buzzes: Burner Block	The Reset signal from the electronic board relay SC1 fails to reach the CF control flame	Ensure that all connections from the SC1 circuit board to the CF flame control are effective and that there are no damaged cables
	SCI electronic board damaged	Replace the SCI electronic board
	CF Flame control damaged	Replace the CF flame control
The flame is unstable and reddish, sometimes the alarm buzzes: Flame Off	Gas valve output pressure unregulated	Check that the output pressure from the valve is 0 otherwise adjust; if it fails to adjust, replace the valve

<p>The oven fails to reach the Set Point but always goes over 20°</p>	<p>Side panels excessively low</p> <p>Reset for the wrong gas type</p> <p>Wrong gas supply pressure</p>	<p>Lift the side panels</p> <p>Check that the oven is regulated properly for the type of gas power supply and the outgoing pressure from the valve gas is 0 mbar.</p> <p>Ensure that gas and supply pressure are set as shown in TAB. 1 of the instruction manual (for your country)</p>
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5.21.3 TROUBLESHOOTING TT98G

FAILURES	CAUSES	SOLUTIONS
If the start button is pressed, the LCD display will not turn on	Emergency push button enabled Grid voltage missing Cable connection or bad plug Blown fuses (F1, F2) LCD display card damaged Main contactor damaged	Disconnect the emergency stop button Check that the socket where the appliance is connected is powered. Place the connecting cable and plug. Check and replace fuses Replace the LCD card Check main contactor for any defect
If the start button is pressed, the LCD display turns on and off	Wrong relay slave board connections Pasted relay slave board TIMER	Ensure that the relay slave board terminal connectors on the opposite side of the gearmotor are firmly grafted in the socket and in the right position Check relay condition on the slave board , opposite side of the gear motor. Replace electronic board if necessary.
If the start button is pressed, the rear cooling fan will not start	Damaged condenser	Replace the condenser
If the oven is STARTED the LCD control unit seems to work properly but the engine fans are not turned on	Relay slave board FAN damaged	Check relay condition on the slave board on the opposite side of the gear motor. Replace electronic board if necessary.
Both left and right burners are turned on but are blocked	Gas tap closed	Open the gas tap and restart the oven. Start several times to remove air from tube. NOTE: <u>Each burner automatically executes</u> 3 start cycles before displaying the alarm BURNER LOCK .
The burner doesn't ignite and is blocked	Ineffectiveness of the igniter	Ensure that the scintillator is at the correct distance and is properly connected; also ensure that the ground cable is connected from the flame control board to the gas valve. NOTE: <u>Each burner automatically executes</u> 3 start cycles before displaying the alarm BURNER LOCK.

<p>The burner ignites and I locked-out in a few seconds</p>	<p>I nverted live and neutral wires</p> <p>Ineffectiveness of the detector</p>	<p>Inverted live and neutral wires.</p> <p>Ensure that the detector is at the correct distance and that it is properly connected</p>
<p>Burner locked</p>	<p>The Reset signal from the electronic board relay to the flame control</p> <p>Electronic board damaged</p> <p>Flame control damaged</p>	<p>Ensure that all connections from the electronic board to the flame control are effective and that there are no damaged wires</p> <p>Replace the electronic board</p> <p>Replace the flame control</p>
<p>The burner does not attempt to start</p>	<p>Inefficient relay slave board BURNER</p>	<p>Check efficiency of the electric connection and condition of the relays. Replace electronic board.</p>
<p>The burner ignites and after some time the flame off alarm turns on</p>	<p>Inefficiency of the detector in the burner modulation range</p> <p>Ineffective earth connection</p> <p>Pressure switch defect</p> <p>Lack of gas</p>	<p>Ensure that the detector is not deformed, and reset in the correct distance if necessary</p> <p>Check electrical connection of the earth. Ensure an effective earth connection. NOTE: Each burner automatically nr. 3 switching cycles before displaying the alarm OFF FLAME.</p> <p>Check the pressure switch electrical and pneumatic connection and ensure the pipes are clean. NOTE: <u>Each burner automatically executes</u> 3 start cycles before displaying the FLAME OFF alarm. .</p> <p>Ensure continuous gas supply.</p>
<p>After installing the oven it does not get to set-point or cannot keep the temperature</p>	<p>Wrong gas supply pressure</p> <p>Reset for the wrong gas type</p> <p>ECO STANDBY included by default</p>	<p>Ensure that gas supply pressure corresponds to the table in the instruction manual (for your country).</p> <p>Ensure that the oven gas supply pressure and the outgoing pressure from the gas valve is 0 mbar.</p> <p>Disable ECHO ST ANDBY.</p>
<p>After baking for some time, the oven stops to maintain the temperature during cooking</p>	<p>Burner head clogged by dust</p>	<p>Clean the burner head, remove the cause of dust inside</p>

Alarm burner fan damaged/ pressure switch	<p>Fan electrical connections inefficient burner</p> <p>Burner fan failure</p> <p>Inefficient pressure switch</p>	<p>Ensure that all burner fan connections are effective and that no cables have been damaged</p> <p>Replace the fan</p> <p>Check the pressure switch electrical and pneumatic connection, ensure the pipes are clean and solve the cause of the problem.</p>
Temperature safety limit alarm	<p>Electronic control failure.</p> <p>Safety thermostat damaged</p>	<p>Resolve failure (first evaluate BURNER relay condition). After cooling, reset safety thermostat button and try again. Replace electronic board if necessary.</p> <p>Replace safety thermostat</p>
Engine chamber overtemperature alarm	<p>Ineffective rear fancooling</p> <p>Thermal integrated cooling fan</p>	<p>Ensure that the rear cooling fan works properly and that the ventilation is effective</p> <p>Wait until the heat is automatically restored and check why it tripped.</p>
Cooking fans motors alarm	<p>Excessive load on the cooking fan motor</p> <p>Condenser installed with wrong uF value</p>	<p>Ensure that the transmission shaft turns loosely and remove the cause of the irregular load if necessary</p> <p>Check the correct value of the installed condenser and replace it if necessary.</p>
Failure to start cooking fan motor	<p>Damaged condenser</p>	<p>Replace the condenser</p>
Belt stopped alarm	<p>Speed check ineffective belt rotation</p> <p>Gear motor failure</p>	<p>Restore or replace the sensor</p> <p>Replace the gear motor</p>
Faults electronic control	<p>Wrong data transfer</p> <p>Slave electronic board damaged</p>	<p>Run Reset.</p> <p>Check effectiveness of the bus data line connection (RS-485 wire) and ensure that the shield quality connection is appropriate</p> <p>Replace the electronic board</p>
Thermocouples alarm	<p>No signal from the thermocouple to the power tab</p> <p>Thermocouple damaged</p>	<p>Ensure that the connection is effective, and the compensating cable is intact.</p> <p>Replace thermocouple</p>

Pressure switch signal	Pressure switch stuck	Check the condition of the pressure switch when the oven is turned off and the electric and pneumatic connection then replace the damaged components
Signal Electric panel over temperature	Rear cooling fan ineffectiveness	Ensure that the ventilation produced by the rear cooling fan is effective and reaches the electric board
Electronic board failure alarm	If stop or cooling is pressed, the burner does not turn off; the flame continues to burn because of the baking fan vent since it is still powered-up during flame check (BURNER relay glued)	Replace circuit board
Oven off failure alarm	Oven turned off irregularly with the emergency stop button Electricity grid sag Power grid voltage drop because of the application type	Instruct operator on the correct procedure to turn off the oven unless the emergency button must be pressed to secure the equipment. Ignore this warning because the error is caused by external factors Check if for some reason the oven's installation setting may cause a voltage drop that will turn off the oven abnormally (e.g. refrigerators, compressor start up, etc ...) and eliminate the cause
The oven turns off the fans and the cooling fan 30 minutes after STOP but does not turn off.	TIMER relay slave board failure	Check relay condition on the slave board on the opposite side of the gear motor. Replace electronic board if necessary.
The oven turns off the cooking fans 30 minutes after STOP but does not start the procedure to shutdown electronics	Prolonged cooling fan operation in the hidden parameters	Check "Auto shutdown" in the hidden parameters
The flame is unstable and reddish, sometimes the alarm buzzes: FLAME OFF	Gas valve unregulated output pressure	Check that the output pressure from the valve is 0 otherwise adjust; if it fails to adjust, replace the valve
The oven does not reach Set Point but reaches overtemperature	Side panels excessively low Reset for the wrong gas type Wrong gas supply pressure	Lift the side panels Check that the oven is regulated properly for the type of gas power supply and the outgoing pressure from the valve gas is 0 mbar. Ensure that gas and supply pressure are set as shown in the instruction manual (for your country)
Oven overcooks	Thermocouples defect	Check position, cleanliness and status of the thermocouple

6 SPARE PARTS CATALOG

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INDICATION TO ORDER SPARE PARTS

The following details

must be communicated to order spare parts

- Type of appliance
- Serial number
- Part name
- Quantity required