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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 covers only 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 an incorrect installation or maintenance, to carelessness or negligence in usage, or to tampering by a third party.

Moreover, warranty does not cover: glass components, covers, bulbs and whatever depends on normal wear and deterioration of both oven and 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 word indicates a danger, and will be employed every time the safety of the operator might be involved.

NOTE

This word indicates the need for caution, and will be employed to call attention to operations of primary importance for correct and long-term operation of the oven.

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 to make improvements to the product and manual, without necessarily updating existing products and 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. Installation must be carried out in accordance with the Manufacturer's instructions by qualified and licensed staff.
5. This oven must only be employed for the purposes for which it was designed, that is to say to cook pizza or similar food products. It is prohibited to bake products containing alcohol. Any other use can be classed as improper.
6. The appliance is for institutional use only, and must only be operated by a qualified professional user who has been trained to use 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 that they do not play with the appliance.
7. When carrying out repairs, always contact one of the Manufacturer's authorised service centres and request that original spare parts be used.
8. In the event of breakdown or malfunction always disconnect the appliance, and do not attempt to make adjustments or repairs yourself.
9. Failure to comply with the above may compromise the safety of the appliance.
10. Should the appliance be sold or transferred to another owner, or should the current owner change his premises and wish to leave the appliance installed, 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.
11. 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.
12. During installation, should there be any disturbance to equipment sharing the same power supply source, make sure that the impedance is suitable at the interface point and that the service current capacity is correctly sized for appliance emissions to conform to EN 61000-3-11 and EN 61000-3-12 standards and subsequent modifications.

1 TECHNICAL SPECIFICATIONS

1.1 DESCRIPTION OF THE APPLIANCE

The appliance comprises a cooking element (oven) and an optional leavening compartment or support element.

The cooking element can comprise either 1 or 2 fully independent chambers.

(PM-PD) Temperature adjustment is mechanical, it is fitted with two thermostats for each chamber to give more precise temperature maintenance, with a flap door hinged at the bottom.

(iD M/D) Is equipped with electronic temperature regulator; it is fitted with two thermocouples for each chamber to give more precise temperature maintenance, safety thermostat, with a flap door hinged at the bottom

Internally, the chamber has a cooking surface in refractory brick and aluminized metal walls.

The bottom unit can be used as a support for the cooking element, and it can be either open or closed.

The open unit (support element) comprises a painted steel structure. The closed unit (leavening compartment) comprises a steel structure which is panelled, has tray holder guides and is fitted with a thermostat for heating.

1.2 APPLIED DIRECTIVES

This equipment conforms to the following Directives:

Low Voltage Directive 2014/35/EU

Electromagnetic Compatibility Directive 2014/30/EU

1.3 WORKPLACES

The appliances are programmed by the operator using the control switchboards on the front of the appliances themselves, and they must be attended to while in operation.

The doors giving access to the appliances are located at the front.

1.4 MODELS

The following models are available:

PM 60.60=Mod.PM60/60	iD/M 60.60=Mod.iD60/60M
PD 60.60=Mod.PD60/60	iD/D 60.60=Mod.iD60/60D
PM 72.72=Mod.PM72/72	iD/M 72.72=Mod.iD72/72M
PD 72.72=Mod.PD72/72	iD/D 72.72=Mod.iD72/72D
PM 65.105=Mod.PM65/105	iD/M 65.105=Mod.iD65/10M
PD 65.105=Mod.PD65/105	iD/D 65.105=Mod.iD65/10D
PM 105.105=Mod.PM105/105	iD/M 105.105=Mod.iD10/10M
PD 105.105=Mod.PD105/105	iD/D 105.105=Mod.iD10/10D
PM 105.65=Mod.PM105/65	iD/M 105.65=Mod.iD10/65M
PD 105.65=Mod.PD105/65	iD/D 105.65=Mod.iD10/65D

1.5 TECHNICAL DATA (See TAB.1-2)

1.6 WORKING DIMENSIONS AND WEIGHTS (See Fig.1)

1.7 IDENTIFICATION

When communicating with the manufacturer or service centre, always give the appliance SERIAL NUMBER, which can be found on the rating plate, fixed in the position indicated in figure 2.

1.8 LABELLING

The appliance is provided with safety warning labels at the points indicated in figure 3.



WARNING! On the equipment surface there is a burn risk due to high temperature elements. For any intervention or action wait for the appliance to cool to room temperature and always use suitable protective equipment (gloves, glasses...).



WARNING! Presence of dangerous tension. Before performing any maintenance operation, disconnect the power supply by turning off the switches fitted on the outside of the oven and/or the leavening compartment and wait for the appliance to cool to room temperature. Always use suitable protective equipment (gloves, glasses...).

1.9 NOISE

This appliance is a piece of technical working equipment which normally, with the operator in position, does not exceed a noise emissions threshold of 70 dB (A).

2 INSTALLATION

2.1 TRANSPORT

The appliance is normally delivered dismantled on wooden pallets using overland transport (fig. 4).

The single parts are protected by plastic film or in cardboard boxes.

2.2 UNLOADING

NOTE: On receiving the appliance it is advisable to check its conditions and quality.

Raise the equipment using only and exclusively the points indicated at the pict. 5, after removing the lids as shown.

WARNING! By positioning of the prover, lift it always and don't drag its feet on the floor

2.3 ENVIRONMENTAL SPECIFICATIONS

To ensure that the oven operates properly, it is advisable to comply with the following limits:

Working temperature: +5°C÷+40°C

Relative humidity: 15%÷95%

2.4 POSITIONING, ASSEMBLING AND MAINTENANCE AREAS

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

- Laws and standards in force regarding the installation of electrical appliances.
- Directives and indications issued by the electricity supply network.
- Local building and fire-prevention laws.
- Accident prevention regulations.
- Indications in force issued by local state Electric Quality Assurance Corporation.

Remove the protective film from the outside of the oven, pulling it gently to remove all the adhesive.

Should any adhesive remain on the oven, remove using kerosene or benzene.

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 6, slotting the reference feet of each unit into the housing on the one underneath it (item A - fig.6).

WARNING! If the baking chamber is placed on top of the leavening cell, it may be necessary to remove the feet under the chamber.

Moreover, the oven needs to be placed in a position that is well ventilated and at a minimum distance of 50 cm from the side walls (left and right) and the back (Fig.6). This distance of 50 cm is indispensable to guarantee easy access in case of maintenance operations.

Take into account that for certain cleaning/maintenance operations, the distance needs to be greater than stated here and therefore, consider the possibility to be able to move the oven for the purpose of carrying out these operations.

2.4.1 FITTING THE SUPPORT

See Fig. 22

Detail A

- bring the 4 bottom tubular elements together,
- insert the legs into the square so that the holes coincide.

Detail B

- insert all the tubular element screws,
- insert the respective nuts from the inside of the legs,
- lock the whole assembly so that it is perfectly square and flat.

Detail C

- bring the top tubular side elements up to the legs (the hole furthest from the end goes at the front),

- insert the screws and nuts and lock the whole assembly,
- bring up the short top elements, insert all the screws and lock, Detail D

- check that all the screws are tightly locked,
- insert the plugs at the ends of the tubular elements,
- insert plugs into all the holes on the outside of the tubular elements.

Fitting the Optional Wheel Kit:

- turn the frame on its side and fix each wheel connector using the screws provided,
- fix the wheels to the connector using the screws; the rotating wheels with brakes go at the front and the fixed wheels go at the back,
- check that all the screws are tightly locked.

2.5 CONNECTIONS

2.5.1 VAPOUR EXHAUST CONNECTION

WARNING! Connection of the vapour exhaust must only be carried out by specialised personnel.

The vapour exhaust pipe is located at the rear of the oven (item C - fig.8). Insert the perforated ring (item B - fig.8) into the vapour exhaust outlet and connect.

NOTE: It is recommended that you connect the vapour exhaust to a flue or to the outside using a pipe with a minimum diameter of 100 mm (60.60) and 150 mm (72.72/65.105/105.105/105.65).

This pipe (item A - fig.8) must be inserted into the oven exhaust outlet by means of the ring. Any extensions must also be connected so that the upper pipes fit into the lower ones, as illustrated for the connection described above.

If the external vapour exhaust pipe is very long, it is advisable to fit a small plastic tube at the base of the pipe itself to drain off any condensation (item D - fig.9). This operation must be carried out before coupling the pipe to the outlet.

2.5.2 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 is provided in accordance with European EN standards.

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

The rating plate contains all the information necessary for proper connection.

2.5.2.1 ELECTRICAL CONNECTION OF THE BAKING CHAMBER

WARNING! Each of the cooking elements must be fitted with a main four-pole switch with fuses or an automatic switch suitable for the values shown on the plate and to allow the single appliances to be disconnected from the mains, 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.

NOTE: The sheath of the power supply cable must prevent that the conductors in basic insulation come in contact with the surrounding metal parts. The ground conductor must be 50mm longer than the power supply conductors. The supplied presscable can clamp a cable with a diameter between 12 and 19mm.

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

WARNING! (60.60) For any voltage changes, always contact qualified service engineers recommended by the Manufacturer. Affix the decal provided (FIG. 25) to the nameplate (FIG. 2), according to the required voltage.

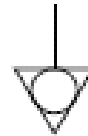
To carry out electrical connection, remove the protective cover located on the rear side of the baking chamber (fig.10).

The connection cable must be supplied by the installer.

When connecting to the power mains, it is necessary to fit a plug that complies with the standards and regulations in force.

Insert a cable with an adequate cross-section (see TAB. 1) into the cable raceway provided (item B - fig. 11) and connect it to the terminal board as shown in figure 12 (72.72/65.105/105.105/105.65) and figure 26 (60.60).

These appliances must also be included in the unipotential system. The terminal to be used for this purpose is located at the back of the appliance. It is marked with the symbol TERMINAL FOR THE UNIPOTENTIAL SYSTEM.



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! The flexible wire for connection to the power supply must have characteristics at least equal to the model with rubber insulation H05RN-F and must have a rated section suited to the maximum absorption (see technical data, TAB. 1).

2.5.2.2 ELECTRICAL CONNECTION OF THE LEAVENING COMPARTMENT

WARNING! The compartment must be fitted with a main two-pole switch with fuses or an automatic switch suitable for the values shown on the plate, that provide full disconnection under overvoltage category III conditions.

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

NOTE: The sheath of the power supply cable must prevent that the conductors in basic insulation come in contact with the surrounding metal parts. The ground conductor must be 50mm longer than the power supply conductors. The supplied presscable can clamp a cable with a diameter between 10 and 14mm.

The leavening compartment is delivered with the a voltage of 230Vac. 1N 50/60 Hz, as indicated on the rating plate (fig. 2).

To carry out electrical connection, remove the protective cover located on the left hand rear side of the compartment (fig.13).

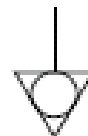
The connection cable must be supplied by the installer.

When connecting to the power mains, it is necessary to fit a plug that complies with the standards and regulations in force.

Insert the cable into the cable raceway provided (item B - fig.14) and then connect it to the terminal board as illustrated in figure 15.

These appliances must also be included in the unipotential system. The terminal to be used for this purpose is located at the back of the appliance.

It is marked with the symbol TERMINAL FOR THE UNIPOTENTIAL SYSTEM.



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! The flexible wire for connection to the power supply must have characteristics at least equal to the model with rubber insulation H05RN-F and must have a rated section suited to the maximum absorption (see technical data, TAB. 2).

WARNING! It is essential that the appliance be properly earthed. A special earth terminal has been provided for this purpose on the connection terminal board (fig. 12-15 and fig.26). It is marked with the earth symbol and the earth wire must be connected to it.

NOTE: The manufacturer declines any responsibility in the event of failure to comply with the above safety precautions.

2.5.2.3 VAPOUR ASPIRATION HOOD ELECTRICAL CONNECTION

WARNING! The compartment must be fitted with a main two-pole switch with fuses or an automatic switch suitable for the values shown on the plate.

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

The vapour aspiration hood is delivered with a voltage of V230 1N 50/60 Hz, as indicated on the rating plate at the side.

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! It is essential that the appliance be properly earthed.

2.5.3 DRAINING OFF CONDENSATION

Connect a rubber tube to the connector provided (item D - fig.9).

3 OPERATION

3.1 PRELIMINARY CONTROL OPERATIONS

WARNING! Before commencing start-up and programming of the oven, always check that:

- all electrical and earthing connections have been properly made.
- all vapour exhaust connection operations have been properly made.

All control operations must be carried out by specialised technicians holding a proper license.

WARNING!

- The oven must always be under surveillance when in operation.
- During operation the oven surfaces, and in particular the glass, become hot, so that care must be taken not to touch them so as to prevent scalding.

- When opening the door make sure you stand at a safe distance from any hot steam that may come out of the baking chamber.

- Never allow unauthorised persons to approach the oven.

For more even results, we recommend avoiding the use of temperatures above those recommended for the type of product being baked.

3.2 STARTING UP THE BAKING CHAMBER

The control panel is located on the front right hand side of the baking chamber.

3.2.1 ELECTROMECHANICAL VERSION

PM (figure 16A)

1. Thermostat for the FLOOR of the chamber.
2. Thermostat for the CEILING of the chamber
3. Pyrometer indicating the temperature of the chamber
4. On/off indicator light for the heating elements in the FLOOR of the chamber
5. On/off indicator light for the heating elements in the CEILING of the chamber
6. Chamber internal lighting on/off switch, with indicator light incorporated
7. Chamber main on/off switch, with indicator light incorporated

PD (figure 16B)

1. Thermostat for the FLOOR of the bottom chamber.
2. Thermostat for the CEILING of the bottom chamber
3. Pyrometer indicating the temperature of the bottom chamber
4. On/off indicator light for the heating elements in the FLOOR of the bottom chamber
5. On/off indicator light for the heating elements in the CEILING of the bottom chamber
6. Bottom chamber internal lighting on/off switch, with indicator light incorporated
7. Bottom chamber main on/off switch, with indicator light incorporated
8. Thermostat for the FLOOR of the top chamber.
9. Thermostat for the CEILING of the top chamber
10. Pyrometer indicating the temperature of the top chamber
11. On/off indicator light for the heating elements in the FLOOR of the top chamber
12. On/off indicator light for the heating elements in the CEILING of the top chamber
13. Top chamber internal lighting on/off switch, with indicator light incorporated
14. Top chamber main on/off switch, with indicator light incorporated

- a) Turn on the switch on the control panel for the chamber required (items 7–14, fig. 16A B) to “on”.
- b) Set the baking temperature required, using the floor and ceiling thermostats (items 1 and 2 – 8 and 9). The indicator lights (fig.16 A B items 4 and 5 – 11 and 12) will light up to indicate that the heating elements in the floor and ceiling of the chamber have been turned on.

Separate adjustment of the ceiling and floor temperatures makes use of the oven much more elastic, allowing for more customised baking.

NOTE: thermostat dials 1 and 2 are marked with a scale of values from 1 to 10, which correspond approximately to the following temperatures:

N.	T.
1	50°C
2	90°C
3	135°C
4	180°C
5	225°C
6	270°C
7	315°C
8	360°C
9	405°C
10	450°C

The indicator pyrometer shows the actual temperature inside the chamber. As the bulbs of the regulator thermostats are located very close to the heating elements, they are more susceptible to heat. For this reason it is advisable to set these thermostats to a value slightly higher than the temperature required, so that the heat throughout the chamber will reach the required level (as shown by the indicator pyrometer). It is therefore suggested that you “customise” the thermostat settings, referring to one or more of the values from 1 to 8 that is considered best for your baking requirements.

c) When indicator lights (items 4 and 5 – 11 and 12) turn off, the oven will have reached the temperature required.

NOTE: To extend its life it is to suggest to keep the equipment at a high temperature for short periods only; the higher temperatures envisaged must only be used for cleaning operations, with high-temperature heat reduction of the residues present inside the oven.

3.2.2 ELECTRONIC VERSION

iD/M (figure 27)

1. Temperature/power regulator in the FLOOR of the chamber
2. Temperature/power regulator in the CEILING of the chamber
3. Set temperature display of the FLOOR (Set)
4. Set temperature display of the CEILING (Set)
5. Temperature display of the FLOOR (Floor)
6. Temperature display of the CEILING (Top)
7. Start/Stop heating elements button (Start/Stop)
8. Baking chamber light on/off button (light) or Enable/Disable Smart-Baking mode
9. Main switch (ON/OFF)
10. Safety thermostat (Reset)

iD/D (figure 28)

1. Temperature/power regulator in the FLOOR of the chamber
2. Temperature/power regulator in the CEILING of the chamber
3. Set temperature display of the FLOOR (Set)
4. Set temperature display of the CEILING (Set)
5. Temperature display of the FLOOR
6. Temperature display of the CEILING
7. Start/Stop heating elements button (Start/Stop)
8. Baking chamber light on/off button (light) or Enable/Disable Smart-Baking mode
9. Main switch (ON/OFF)
10. Safety thermostat of the FLOOR (Reset)
11. Safety thermostat of the CEILING (Reset)

NOTE: The electronic controls allow more precise and rapid regulation of the oven. However, they are by nature more delicate than traditional ones. To ensure that they remain in a proper state of operation it is recommended that the buttons on the electronic control panel be activated by pressing lightly with one finger, avoiding excessive pressure and impact

- a) Switch on the main switch (fig. 27 and 28, item 9) on the right side of the oven. The switch and the panel will light up.
- b) Set the required baking temperature for the CEILING using the buttons (fig. 27 and 28, item 2). This setting will appear on the lit display (fig. 27 and 28, item 4). A dot in the bottom right-hand corner of the ceiling set-point display shows that the heating elements in the ceiling are being used (fig. 27 and 28, item 4)

- c) Set the required baking temperature for the FLOOR using the buttons (fig. 27 and 28, item 1). This setting will appear on the lit display (fig. 27 and 28, item 3). A dot in the bottom right-hand corner of the floor set-point display shows that the heating elements in the floor are being used (fig. 27 and 28, item 3).
- d) Switch on the chamber (fig.21 and 22, item 7); a red LED will switch on in the top right-hand corner.
- e) When the temperature inside the baking chamber on the ceiling (fig.27 and 28, item 6) or floor (fig.27 and 28, item 5) reaches the temperature set for the ceiling (fig.27 and 28, item 4) and floor (fig.27 and 28, item 3), the power to the heating elements is switched off and the dots in the bottom right-hand corner of the display (fig.27 and 28, item 3 and 4) will switch off. When the temperature inside the chamber drops to below the set level, the heating elements will switch on again automatically and the dots in the bottom right-hand corner will also switch on.
- f) The maximum temperature setting is 450°C. If the internal temperature should exceed this maximum threshold on account of an anomaly, the safety thermostat (fig.27, item 10 and fig.28, items 10 and 11) will intervene to block appliance operations by switching it off.

The message “ ALL ” will begin to flash on the set-point displays (fig.27 and 28, items 3 and 4) of the control panel to signal an alarm condition. Wait for the oven to cool down.

To restore oven operations, unscrew the cap of the safety thermostat (fig.27, item 10 and fig.28, items 10 and 11) and push on the button underneath it. The internal button will reset the thermostat, the displays will stop flashing and the equipment will start again normally. Refit the protective cap onto the safety thermostat to prevent any damage to thermostat that could affect the operation of the oven.

WARNING! If this operation is carried out without waiting for the oven to cool down, the manual safety thermostat will not allow the oven to be reset.

If the problem continues to arise, please call the technical service department.

- g) The “light” button (fig.27, 28 item 8) is used to switch the lighting inside the baking chamber on and off.

“SMART BAKING” MODE

“Smart-Baking” mode allows the setting and control of 1 temperature inside the cooking chamber and 2 power levels as percentages (floor and ceiling).

- h) Holding down the the "light" key (fig.27 and 28 item 8) for 5 seconds will pass from normal mode to Smart Baking and vice versa.
- i) Press and hold down the buttons (fig. 27 and 28 items 1, 2) for 2 seconds. Set the oven temperature with the buttons (fig. 27 and 28 item 2). The setting will appear on the lit display (fig. 27 and 28 item 6), while on the lit display (fig. 21 and 22 item 5) the message SET will flash. The cooking temperature setting mode will close after 5 seconds.
- j) Set the percentage (0 – 100%) power required for the TOP, using the buttons (fig. 27 and 28 item 2). This value will appear on the lit display (fig. 27 and 28 item 4). Pressing one of the two buttons once will show the word SET on the lit display (fig. 27 and 28 item 5) and the set cooling temperature on the lit display (fig. 27 and 28 item 6). Continue to press one of the buttons until this reaches the required setting. The power percentage setting mode will close after 2 seconds.
- k) Set the percentage (0 – 100 %) power required for the FLOOR, using the buttons (fig. 27 and 28 item 1). This value will appear on the lit display (fig. 27 and 28 item 3). Pressing one of the two buttons once will show the word SET on the lit display (fig. 27 and 28 item 5) and the set cooling temperature on the lit display (fig. 27 and 28 item 6). Continue to press one of the buttons until this reaches the required setting. The power percentage setting mode will close after 2 seconds.

NOTE: In Smart Baking mode, for percentages under 100 the lit displays (fig. 27 and 28 items 3, 4) will show the “%” symbol in the third position.

- l) To turn the oven off, simply turn off the main switch (fig. 27, 28 item 9).

When the oven is turned on again the control panel will be in the same state as when it was last turned off.

NOTE: To extend its life it is to suggest to keep the equipment at a high temperature for short periods, only; the higher temperatures envisaged must only be used for cleaning operations,

with high-temperature heat reduction of the residues present inside the oven.

3.2.3 SWITCHING ON FOR THE FIRST TIME

When starting up the equipment for the first time or after a long period of disuse, it is essential to carry out the heating procedure as follows:

- Set the temperature to 90°C and leave the chamber to operate for about 2 hours. If there is a great deal of steam inside the chamber, open the door for a few minutes to let out the steam and then close it again.
- Increase the temperature to 150°C and leave the chamber operating for about 2 hours. If there is a great deal of steam inside the chamber, open the door for a few minutes to let out the steam and then close it again.
- Increase the temperature to 200°C and leave the chamber operating for about 2 hours. If there is a great deal of steam inside the chamber, open the door for a few minutes to let out the steam and then close it again.
- Increase the temperature to 220°C and leave the chamber operating for about 1 hour. If there is a great deal of steam inside the chamber, open the door for a few minutes to let out the steam and then close it again.
- Increase the temperature to 380°C and leave the chamber operating for about 1 hour. If there is a great deal of steam inside the chamber, open the door for a few minutes to let out the steam and then close it again.
- Wait for the temperature to cool to ambient levels before switching the oven on again. If there is a great deal of steam inside the chamber, open the door for a few minutes to let out the steam and then close it again.

This procedure serves to remove any moisture built up inside the oven during the production, storage and shipping stages.

NOTE: It is possible for the appliance to give off unpleasant odours during the operations mentioned above. Ventilate the area.

WARNING! Do not open the oven door for long periods, especially at high temperatures; this is to prevent the hazards of burns and overheating of parts close to the door.

WARNING! Only use the oven for baking for the first time after carrying out the above procedures, which are absolutely essential for perfect operation. **WARNING!** Never bake any items the first time that the equipment is switched on or when it is switched on after a long period of disuse.

NOTE: When switching on the oven again, to increase the duration of the component parts (refractory surfaces), it is necessary to prevent heating too suddenly. Each time, before reaching the set point for cooking, keep the oven at a temperature between 120°C and 160°C for at least 40 minutes.

3.3 STARTING UP THE LEAVENING COMPARTMENT

A control panel is located on the front right hand side of the leavening compartment, as shown in figure 17.

1. Indicator light (ON/OFF)
2. Internal lighting on/off switch (light).
3. Start-up and adjustment thermostat.
 - a) Turn the leavening compartment on by turning the thermostat (fig.17 item 3), the indicator light will come on (fig.17 item 1).
 - b) Set the temperature required, up to a maximum of 65°C.
 - c) To turn the leavening compartment off, turn the thermostat (fig.17 item 3) back to zero.
 - d) Compartment internal lighting on/off switch, with indicator light incorporated

WARNING! Do not touch the heating elements; there is a risk of burning or scalding.

3.5 STOPPING

Turn the main oven on/off switches (fig. 16 A B items 7 and 14 and fig. 27-28 items 7/9) and the leavening compartment switches (fig. 17 item 3 and fig. 23 item 4) to “off” and of the eventual vapour aspiration hood.

Disconnect the power supply by turning off the main power switches outside the oven and the compartments.

4 ORDINARY MAINTENANCE

4.1 PRELIMINARY SAFETY OPERATIONS

WARNING! Before performing any maintenance operation, disconnect the power supply by turning off the switches fitted on the outside of the oven and/or the leavening compartment and wait for the appliance to cool to room temperature.

Always use suitable protective equipment (gloves, eyewear...).

All precautions are of decisive in ensuring 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.

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.

WARNING! Every day, carefully clean off any fat or grease 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, detergents containing aggressive substances (chlorides, acids, corrosives, abrasives, etc. ...) or equipment that could damage surfaces. Before starting up the appliance again, make sure that none of the cleaning equipment has been left inside.

4.3 PERIODS OF INACTIVITY

If the appliance is not to be used for long periods:

- Disconnect it from the power supply.
- Cover it to protect it from dust.
- Ventilate the rooms periodically.
- Clean the appliance before using it again.

WARNING

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

5 SPECIAL MAINTENANCE

5.1 PRELIMINARY SAFETY OPERATIONS

WARNING! All maintenance operations and repairs must be carried out using suitable accident prevention equipment, by specialised and properly licensed technicians, approved by the manufacturer.

Before performing any maintenance operation, disconnect the power supply by turning off the switches fitted on the outside of the oven and/or the leavening compartment and remove the plug from the power socket.

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.

WARNING! Some operations, listed here below, need to be carried out by at least two people.

5.2 GENERAL CLEANING

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

Regularly clean the appliance in general. After leaving it to cool down, carefully remove, from internal and external parts, all 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.

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

WARNING! Depending on the use of the equipment should periodically remove refractory plans as indicated in paragraph 5.3.3 below and remove all debris caused by cooking.

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, detergents containing aggressive substances (chlorides, acids, corrosives, abrasives, etc. ...) or equipment that could damage surfaces. Before starting up the appliance again, make sure that none of the cleaning equipment has been left inside.

5.3 REPLACING PARTS OF THE BAKING CHAMBER

5.3.1 REPLACING THE LIGHT BULB

After carrying out the operations described in 5.1 above, to replace the light bulb proceed as follows from the inside of the baking chamber:

- Unfasten the cover (fig.19 item A) and replace the light bulb (fig.19 item B).
- Replace the cover.

5.3.2 REPLACING THE TEMPERED GLASS

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

- Open the front door (item 3 plate A-C and item 4 plate B-D) and remove the rear fixing screws.
- Take off the rear panel .
- Replace the tempered glass, taking it out from the back (item 10 plate A-C-B-D).
- Perform the above operations in reverse order to reassemble.

5.3.3 REPLACING THE REFRACTORY FLOOR

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

- Open the front door.

- Lift the refractory floor (item 20 plate A-C and item 27 plate B-D) using a screwdriver as a lever.
- Replace the refractory floor.

5.3.4 REPLACING THE ELECTRICAL HEATING ELEMENTS

After carrying out the operations described in 5.1 above, to replace the electrical heating elements proceed as follows:

(60.60)

- remove the screws fixing the rear panel (item A fig. 24A)
- remove the rock wool insulating layer (item B fig. 24A)
- unfasten the screws and the nuts fixing the plate and the heating elements, respectively (item C and D fig. 24A)
- remove the heating element from the front of the chamber
- replace the heating element
- perform the above operations in reverse order to reassemble the new element

(72.72/65.105/105.105/105.65)

- remove the screws fixing the rear panel (item A fig. 24B)
- remove the rock wool insulating layer (item B fig. 24B)
- unfasten the nuts fixing the heating elements (item C fig. 24B)
- take out the upper round bar from the front side of the deck (item D fig. 24B) (65.105/105.105/105.65)
- remove the heating element from the front of the chamber
- replace the heating element
- perform the above operations in reverse order to reassemble the new element

5.3.5 DOOR SPRING REPLACEMENT

After completing the steps as described in point 5.1, to replace the spring, proceed as follows:

(60.60)

- Unscrew the fastening screws and remove the casing closing the spring on the left side of the appliance
- Unscrew the fastening screws and remove the control panel on the right-hand frontpiece
- Unscrew and remove the screws fastening the door on the right side, close to the control panel.
- Loosen the spring by turning the fastening screw clockwise
- Open the door and move it all the way to the right
- Take out the spring after sliding out the screw and bored flange used to fix it in place

WARNING! Do not invert the positions of the screws fastening the door since the screw on the left side is an anti-clockwise screw.

- Replace the spring, inserting the bored flange and making sure that the pin to lock the spring in place is in the proper seat, to the back of the spring itself
- Insert the fastening screws into the seat and gently tighten them in place by turning them anticlockwise
- Insert and fasten the screw locking the door in place on the right side
- At the end of the operation, grease the screw head with food grease for high temperatures
- Refit the control panel and fix it into place with the relevant screws
- Close the door
- Adjust the spring tautness, maintaining the position of the fastening screws and turning the flange clockwise using the relevant hole
- Tighten the fastening screws by turning them anticlockwise and keeping the flange locked in position
- Liberally grease both the spring and the flange using food grease for high temperatures
- Position the casing over the spring and fix it into place with the relevant screws

WARNING! Regularly grease the screws fastening the door on the right side near to the control panel, using food grease for high temperatures.

(72.72/65.105/105.105/105.65)

- Unscrew the fastening screws and remove the casing closing the spring on the left side of the appliance
- Unscrew and remove the nut fastening the spring, located in the rear opening
- Slide the spring out from the front opening
- Unscrew and remove the fastening nut from the new spring
- Insert a suitable hook to tighten the spring tension into the hole in the front plate of the spring itself
- Replace the spring, inserting it through the front opening
- After positioning the threading on the hole of the back base plate, fix the screw in place with the nut supplied
- Using the hook inserted previously, tighten the spring tension until it is possible to insert it into the seat in the front base plate
- At the end of this operation, remove the hook

WARNING! These operations need to be performed with the door closed

- Adjust the tautness of the spring to the required level using the special nuts in the rear opening
- After completing this step, tighten the fastening nuts
- Refit the casing covering the spring and secure with the relevant screws

WARNING! Regularly grease the screws fastening the door on the right side near to the control panel, using food grease for high temperatures.

5.3.6 REPLACING THE MAIN SWITCH
ELECTROMECHANICAL VERSION

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

- remove the control panel fixing screws
- disconnect the switch faston connectors (item 17 Plate A and B)
- replace the switch
- perform the above operations in reverse order to reassemble.

5.3.7 REPLACING THE INDICATOR PYROMETER
ELECTROMECHANICAL VERSION

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

- remove the control panel fixing screws
- remove the indicator pyrometer sensor located inside the chamber, after having first removed the rock wool insulating layer.
- replace the indicator pyrometer (item 11 tab. A and B) complete with sensor, also replacing the rock wool insulating layer if it shows signs of wear
- perform the above operations in reverse order to reassemble.

5.3.8 REPLACING THE THERMOSTAT
ELECTROMECHANICAL VERSION

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

- Unfasten the electric panel fixing screws.
- Disconnect the thermostat faston connectors.
- Remove the thermostat sensor, located inside the rock wool insulating layer.
- Replace the thermostat (item 12 plate A and B) and the relative sensor, also replacing the rock wool insulating layer if it shows signs of wear.
- Perform the above operations in reverse order to reassemble.

5.3.9 REPLACING THE DIGITAL PYROMETER
ELECTRONIC VERSION

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

- Remove the front control panel by unfastening the fixing screws;
- Remove the casing covering the digital pyrometer and the fastening angle sections;
- Disconnect the pyrometer electrical connectors.
- Replace the pyrometer.
- Perform the above operations in reverse order to reassemble, taking care that the connectors are inserted in the correct poles.

5.3.10 REPLACING THE THERMOCOUPLE
ELECTRONIC VERSION

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

- Remove the side panel by unfastening the four fixing screws;
- Remove the inner casing and the rock wool insulation;
- Unfasten the thermocouple fixing nut;
- Disconnect the two wires feeding the thermocouple;
- Replace the thermocouple;
- Perform the above operations in reverse order to reassemble, taking care that the connectors are inserted in the correct poles.

5.3.11 REPLACING THE SAFETY THERMOSTAT
ELECTRONIC VERSION

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

- Remove the side panel by unfastening the fixing screws;
- Unfasten the thermostat fixing nut;
- Disconnect the thermostat faston connectors;
- From inside the chamber, loosen the screws fastening the thermostat sensor;
- Remove the inner casing and the rock wool insulation;
- Remove the thermostat sensor;
- Replace the thermostat and the respective sensor, along with any worn rock wool insulation, if necessary;
- Perform the above operations in reverse order to reassemble.

5.3.12 REPLACING THE TRANSFORMER
ELECTRONIC VERSION

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

- Remove the rear panel by unfastening the fixing screws;
- Disconnect the transformer electrical connections;
- Replace the transformer;
- Perform the above operations in reverse order to reassemble.

5.3.13 REPLACING THE MAIN SWITCH
ELECTRONIC VERSION

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

- Remove the side panel by unfastening the four fixing screws;
- disconnect the switch faston connectors
- replace the switch
- perform the above operations in reverse order to reassemble.

5.4 REPLACING PARTS OF THE LEAVENING COMPARTMENT

5.4.2 REPLACING THE LIGHT BULB

After carrying out the operations described in 5.1 above, to replace the light bulb and/or cover, proceed as follows from the inside of the leavening compartment:

- Unscrew the cover (fig.21 partA) and replace the bulb (fig.21 partB) and/or the cover itself.
- Replace the cover.

5.4.3 REPLACING THE BALL KNOB

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

- open the doors of the leavening compartment and remove the plug
- unfasten the ball knob internal fixing nut
- replace the ball knob and fasten the fixing nut (item 2 Plate E)

5.4.4 REPLACING THE THERMOSTAT DIAL AND RING NUT

After carrying out the operations described in 5.1 above, to replace the thermostat dial and/or relative ring nut, proceed as follows from the outside of the compartment:

- remove the snap-on thermostat dial (item 5 Plate E)
- unfasten the fixing nut (item 6 Plate E)
- replace the ring nut and/or the dial

5.4.5 REPLACING THE MAGNETIC DOOR FASTENER

After carrying out the operations described in 5.1 above, to replace the magnetic door fastener proceed as follows:

- open the doors of the leavening compartment
- remove the seal snap ring
- replace the magnetic door fastener (item 15 Plate E)

5.4.6 REPLACING THE THERMOSTAT

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

- remove the control panel fixing screws

- disconnect the thermostat faston connectors
- remove the thermostat dial and the ring nut (item 5-6 Plate E),
- remove the thermostat sensor located inside the compartment (item 7 Plate C)
- replace the thermostat and the relative sensor
- perform the above operations in reverse order to reassemble

5.4.7 REPLACING THE YELLOW INDICATOR LIGHT AND THE LIGHT SWITCH

After carrying out the operations described in 5.1 above, to replace the yellow indicator light and the light switch proceed as follows:

- remove the control panel fixing screws
- disconnect the faston connectors for both the yellow indicator and the light switch (item 4-13-14 Plate E)
- replace the yellow indicator light
- replace the light switch
- perform the above operations in reverse order to reassemble

5.4.8 REPLACING THE HEATING ELEMENTS

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

- Unfasten the fixing screws.
- Disconnect the heating element supply wires.
- Remove the heating elements (item 10 plate E).
- Perform the above operations in reverse order to reassemble.

5.5 DISPOSAL

When the oven or its spare parts are dismantled, the various components must be sorted by type of material and disposed of in compliance with current local laws and regulations.



The presence of a wheeled dustbin with a line through it indicates that within the European Union electrical components are subject to special collection at the end of their working life. As well as to this device, the standard applies to all of its accessories if marked with this symbol. Do not dispose of this product as normal urban waste.

6 LIST OF SPARE PARTS

Index of plates

- Plate A PM-PD 60.60 - Baking chamber assembly;
- Plate B PM-PD 72.72-65.105-105.105-105.65 – Baking chamber assembly;
- Plate C iD 60.60 M/D - Baking chamber assembly;
- Plate D iD 72.72-65.105-105.105-105.65 M/D – Baking chamber assembly;
- Plate E L60.60-72.72-65.105-105.105-105.65 - Leavening compartment assembly;
- Plate F PM 60.60 - Wiring diagram;
- Plate G PD 60.60 - Wiring diagram;
- Plate H PM 72.72-65.105-105.105-105.65 - Wiring diagram;
- Plate I PD 72.72-65.105-105.105-105.65 - Wiring diagram;
- Plate L iD/M 60.60 - Wiring diagram;
- Plate M iD/D 60.60 - Wiring diagram;
- Plate N iD/M 72.72-65.105-105.105-105.65 - Wiring diagram;
- Plate O iD/D 72.72-65.105-105.105-105.65 - Wiring diagram;
- Plate P L60.60-72.72-65.105-105.105-105.65 - Wiring diagram;
- Plate Q Electric diagram vapour aspiration hood

INSTRUCTIONS FOR ORDERING SPARE PARTS

Orders for spare parts must contain the following information:

- Appliance type
- Appliance serial number
- Name of part
- Number required

