

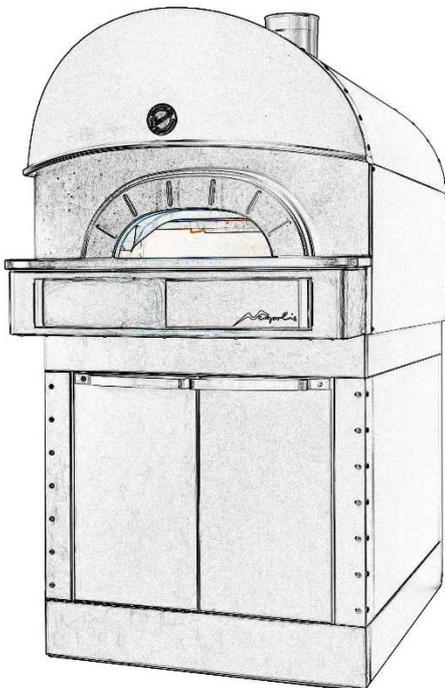
**Manuale di istruzioni  
Instructions manual  
Manuel d'instructions  
Bedienungsanleitung  
Manual instrucciones**

**NEAPOLIS**



Forno elettrico  
Electric oven  
Four électrique  
Elektrische Ofen  
Horno Electrico

↓ Numeri di matricola / Serial numbers :




**Cod.73303170  
Ver.: A01**

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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 damage caused by third party transport or due to incorrect installation or maintenance, to carelessness or negligence in usage, or to tampering by third parties. Glass components, covers, bulbs, refractory surfaces/biscuitware/granite and whatever depends on normal wear and deterioration of both oven and accessories are not covered by warranty; 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 authorised dealer 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 appliance.

## DEAR CUSTOMER

Before using the oven, 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 unit. For this reason, the operator is advised to follow the instructions given below.

## 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 and similar products. It is prohibited to bake products containing alcohol. Any other use can be classed as unintended use.
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 they do not play with the appliance. Children should be supervised to ensure 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. Failure to comply with the above may compromise the safety of the appliance.
9. In the event of breakdown or malfunction always disconnect the oven, and do not attempt to make adjustments or repairs yourself.
10. 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.
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 several units positioned one on top of the other:

- Baking chamber(s) complete with hood
- Leavening Compartment.

The baking chamber has an electronic temperature control and is equipped with a safety thermostat; internally the chamber is made of refractory material.

The leavening compartment is comprised of 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 (pursuant to 2006/95/EC)
- Directive EMC 2014/30/EU (pursuant to 2004/108/CE)

### 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 leavening compartment are located at the front of the appliance.

### 1.4 MODELS

The following models are available:

- NEAPOLIS

### 1.5 WORKING DIMENSIONS AND WEIGHTS (See tab.)

### 1.6 TECHNICAL DATA (See tab.)

### 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 1.

### 1.8 LABELLING

The appliance is provided with safety warning labels at the points indicated in figure 2.



**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 personal protective equipment (gloves, goggles...).



**WARNING!** Presence of dangerous voltage. 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, goggles...).

### 1.9 ACCESSORIES

The appliances are equipped with the following accessories:

Model	Accessories
NEAPOLIS static oven	EXTRACTOR
	HEATED LEAVENING COMPARTMENT
	UNHEATED LEAVENING COMPARTMENT

If the stand is not supplied by the manufacturer, it must guarantee proper stability for the appliance under any condition.

### 1.10 NOISE

This appliance is a technical work tool and normally, the noise level threshold at the operator station does not exceed 70 dB (A).

## 2 INSTALLATION

### 2.1 TRANSPORT

The appliance is normally delivered dismantled on wooden pallets using ground transport (fig. 3).

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.

**NOTE:** If the control panel of the THERMO-REGULATED leavening compartment is on the control panel of the oven, thus, if the oven and the compartment must be split, proceed as follows:

\*remove the right side panel of the oven (figure 5 item H)

- Disconnect the oven terminal board from the compartment terminal board (figure 5A items I and L)

- Open the compartment doors, remove the tray holder guides, remove the bulb thermostat protection cover (figure 5A item N) and remove the safety bulb thermostat from its seat (figure 5A item M)

- At the end of the installation, perform the above operations in reverse order to reassemble.

**WARNING!** Use suitable lifting equipment.

Lift the equipment using only and exclusively the points indicated in figure 4B; if necessary, position the lifting hooks (figure 4A item F), but first remove the two side panels of the baking chamber (figure 5 item H) and then assemble the 4 hooks each with 6 fastening screws as shown in figure 4A. If necessary, hook the lifting device in a different way from the 4 upper hook holes, use the 2 long cross bars (code 72016150 in tubular steel pipe 60x30x2mm L = 3mt, provided in the lifting kit), inserted as shown in figure 4C position D or E depending on the need.

At the end of the operation, remove the 4 lifting hooks and assemble the 2 side panels (figure 5 item. H)

### 2.2.1 BAKING CHAMBER TILTING

If it were necessary, tilt the oven to pass through a passage of at least 68cm, proceed as follows:

**NOTE:** The Biscuit-ware baking surface is made of an excellent material for baking, but it is fragile so it must always be handled with great care; if the baking chamber must be tilted during handling, first the Biscuit-ware baking surface must be removed, marking the position of each biscuit-ware so that they can be repositioned in the right position at the end of the installation.

- Remove in the following order: (see for reference figure 4A) the front Hood (G), side panels (figure 5 item H) if present, the upper protection covers (H), the front wall (I) unscrewing also the screws inside the oven mouth, the internal steam duct (L), the rear panel (A), and the rear wall (M).

- Position the lifting hooks (Fig. 4A item. F) and bend the oven to its side in order to move it, once the crossing has been carried out, perform the reverse operations for reassembly,

### 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%

### 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 instructions issued by the electricity supply utility company
- Local building and fire-prevention laws.
- Accident prevention regulations.
- Regulations in force issued by local state Electric Quality Assurance Corporation.

**WARNING!** The appliance must be installed on a firm and levelled surface, perfectly leveled. The equipment must never come into contact with flammable or combustible materials.

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

The individual modules chosen to set the oven must be placed on top of one another as shown in fig. 5, slotting the relevant feet of each module into the openings of the module below (item.A - fig.5).

The oven must also be positioned in a well-aired room, at a distance of at least 10 cm from the left side wall and from the rear wall, and of 50 cm from the right side wall (Fig.6). This distance of 50 cm is essential in order to guarantee access during maintenance operations and good ventilation of components

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.

The basic perimeter protection cover of the leavening compartment is provided disassembled to allow easy handling of the wheeled compartment; therefore, the 2 rear and front cover protections (figure 5 item B and C) must be assembled first, making sure that their colours correspond to those of the area on which they are assembled.

- Position the rear protection cover (figure 5 item.B) into its seat and fasten it with 2 screws per side to the special brackets (figure 5 item.E), then screw the two rear screws provided (figure 5 item P).

- Brake the 2 wheels of the compartment, open the doors (figure 5 item L), loosen the 4 screws (figure 5 item R) and close again the doors; position the front protection cover (figure 5 item C) on its seat on the RIGHT SIDE and INSERT IT FRONTALLY INTO THE SLOT (figure 5 item D) using a thin blade, until the protection cover is in place, then fasten it to the appropriate brackets (figure 5 item N), with the 3 screws placed on the right side and 2 screws on the left side, then tighten the 4 screws (figure 5 item R).

- Subsequently, assemble the 2 side balancing protection covers (figure 5 item F) using for each of them the two screws (figure 5 item G), the side protection covers are of balancing type to facilitate cleaning and allow access to the 2 front wheels whose brake must be activated once the oven has been positioned. - See section 2.5.2.2 for electrical connection.

## 2.5 CONNECTIONS

### 2.5.1 VAPOUR EXHAUST CONNECTION

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

The connection provided with the oven (figure7 item.A) must be positioned in its seat in the upper part of the oven, as shown in figure7.

**NOTE:** Connect this connection to a chimney or to the outside by using a recommended pipe with a diameter of 200mm (minimum 150mm, in this case connected it, through a suitable adapter placed in its upper part, to the connection with diameter of 200mm).

The pipe (figure 7 item B) must be positioned inside the connection (figure 7 item A). Any extensions must be fitted so that the top pipes slot into the bottom ones.

The draught can be adjusted thanks to the manual valve located under the hood (see paragraph 3.4), normally it must be all open, but in the presence of a chimney with a lot of draught, it must be adjusted by closing it until the ideal balance is found.

### 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 oven 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!** For each baking element, it is necessary to fit a main four-pole switch with fuses or an automatic switch suitable for the values shown on the plate, to allow the appliance to be disconnected from the mains and that provide full disconnection under overvoltage category III conditions.

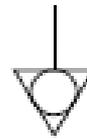
**NOTE:** The device selected should be in the immediate vicinity of the appliance and within easy access.

The baking chamber is delivered with the required voltage indicated on the rating plate (fig.1).

To carry out the electrical connection, remove the protective cover located on the rear side of the baking chamber (fig. 8 item A). The connection cable must be provided by the installer. A standard plug must be installed for the electrical power connection.

Insert a cable with an adequate cross-section (see technical data) into the cable raceway provided (fig.8 item B) and connect it to the terminal board as shown in figures 9 and 10, respectively.

Moreover, these appliances must be connected to the unipotential system: a terminal is provided for this purpose at the back of the appliance (Fig. 8 item C). It is marked with the following symbol **TERMINAL FOR THE UNIPOTENTIAL SYSTEM.**



When the 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 HO7RN-F and it must have a rated section suited to the maximum absorption (see technical data).

**NOTE:** \*\*CHECK THAT THE POWER SUPPLY PHASES ARE CORRECT AND EFFECTIVE, CHECK THE CORRECTNESS OF THE CURRENT DRAWN.

### 2.5.2.2. LEAVENING COMPARTMENT ELECTRICAL CONNECTION

The control panel of the leavening compartment is placed on the control panel of the oven, so the oven and compartment must be connected, to do this proceed as follows:

- Remove the right side panel of the oven (figure 5 item H)

- Connect the terminal board of the oven to the terminal board of the leavening compartment (figure 5A items I and L)

- Open the compartment doors, remove the tray holder guides placed on the right, position the thermostat bulb in its seat (figure 5A item M) and reassemble the thermostat bulb protection cover (figure 5A item N)

- Reassemble the right side panel of the oven (figure 5 item.H) and replace the tray holder guides

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

To carry out electrical connection, remove the protective cover located on the rear side of the compartment (fig.8 item D).

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 a suitable cross-section (see technical data) into the relevant cable raceway (Fig. 8 item E) and connect it to the terminal board, as illustrated in figure 11.

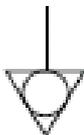
When the connection has been completed, check that the supply voltage, with the appliance running, does not differ from the rated value by more than  $\pm 10\%$ .

**WARNING!** The flexible wire for connection to the power supply must have characteristics at least equal to the model, with rubber insulation HO7RN-F and it must have a rated section suited to the maximum absorption (see technical data).

**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. 9-10-11). It is marked with the earth symbol and the earth wire must be connected to it.

Moreover, these appliances must be connected to the unipotential system: a terminal is provided for this purpose at the back of the appliance (Fig. 8 item F). It is marked with the following symbol **TERMINAL FOR THE UNIPOTENTIAL SYSTEM**.



### 2.5.2.3 EXTRACTOR ASSEMBLY (optional)

Assemble the extractor (figure 7 item E), adjust the draft using the guillotine valve (figure 7 item F) **closing the openings until the ideal balance is found, THIS IN ORDER NOT TO TAKE AWAY TOO MUCH HEAT FROM THE BAKING CHAMBER**. Finally, assemble the extractor cover.

## 3 OPERATION

### 3.1 PRELIMINARY CONTROL OPERATIONS

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

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

**NOTE:** At the end of the installation, before turning on the oven, place the biscuit-wares in such a way that in the centre there is the minimum space between them.

All control operations must be carried out by specialised technicians holding a valid 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 make sure not to touch them in order 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 PUTTING THE BAKING CHAMBER INTO SERVICE

A QR Code is located on the control panel showing the Video TUTORIAL with the explanation of the functions of the electronic control unit, it is recommended to watch it before using the equipment.

Two control panels are located on the front right hand side of the baking chamber, as illustrated in figure 12.

1. Main switch (ON/OFF)
2. Safety thermostat (Reset)
3. Temperature regulator (+up/-down)
4. Set temperature display (Set Point °C)
5. Ceiling power regulator
6. Ceiling power regulator display
7. Floor power regulator
8. Floor power regulator display
9. Start/Stop heating elements button
10. Economy/Power.
11. Baking chamber on/off button (light)
12. Baking chamber internal temperature display
13. Manual/Cleaning
14. P button (programs).
15. Timer button

**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 or impact.

- a) Turn the main switch (Fig. 12 item 1) on the central control panel to ON. Both the switch itself and the electronic panel on the right will light up.

The control unit allows you to use the oven in "MANUAL" mode or to use the "PROGRAMS" by recalling one of the baking programs stored to memory.

The "M" (manual figure 12 item 13) and "P" (programs figure 12 item 14) buttons are located on the pyrometer; by pressing them the passage from one mode to the other is enabled. The relevant LED on each button shows which of the two modes has been selected at all times.

When the oven is switched on, the pyrometer returns to the previous setting from the last time it was switched off (the LED light indicates whether this is "Manual" or "Programs" mode).

### 3.2.1 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 100°C (212°F) and leave the chamber to operate 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 200°C (392°F) 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 300°C (572°F) 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 400°C (752°F) 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 450°C (842°F) 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 510°C (950°F) 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 to let it out

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.

A white patina in the baking chamber may form, both on the first and subsequent start up, if necessary remove it with the brush; when the oven is cold, with a damp cloth, remove this patina from the 2 glass covers so not to lose brightness in the baking chamber. The patina formed on the cast iron part of the oven mouth must be removed exclusively using a damp cloth when the oven is cold so as not to damage its 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 baking set point, keep the oven at a temperature between 120°C (250°F) and 160°C (320°F) for at least 40 minutes.

### 3.2.2 STARTING UP THE BAKING CHAMBER IN MANUAL MODE

- b) Set the desired baking temperature by pressing the buttons (figure 12 item 3). The value will be shown on the right hand luminous display (fig.12 item 4).
- c) Adjust the ceiling (figure 12 item 5) and floor (figure 12 item 7) power values. These values vary from 0 (power disconnected) up to 9 (maximum power) and appear on luminous displays (fig.12 item 6) and (fig.12 item 8), respectively.

The use of the ceiling and floor heating elements, is highlighted by a dot in the lower right corner of the display (figure 12 item 6) and (figure 12 item 8).

The turning on and off of the dot indicate respectively the power consumption or non-consumption of the heating elements.

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

- d) Turn on the chamber power supply by using the power button (figure 12 item 9): a red LED lights up in the upper right corner.
- e) When the temperature inside the baking chamber (fig.17 item 12) reaches the set temperature (4), the power supply will cut out and the indicator led (fig.17 item 6 and fig.17 item 8) will turn off. When the temperature inside the baking chamber drops below the set value (fig.17 item 12), the power supply will automatically cut in again and the LED will light up once more.
- f) The oven control system is equipped with an economy function, which can be switched on either automatically or manually.

#### **f.1) Automatic enabling of the economy function**

When the sum of the values set for the ceiling (fig.12 item 6) and the floor (fig.12 item 8) is equal to or less than 9, the economy function is enabled automatically and a red LED in the top right hand corner of the button lights up (fig.12 item 10).

This means that the heating elements in the ceiling and floor are never fed simultaneously, and therefore the oven uses approximately half the amount of power.

#### **f.2) Manual enabling of the economy function**

When the sum of the values set for the ceiling (fig.12 item 6) and the floor (fig.12 item 8) is higher than 9, the heating elements are fed according to the set values.

In this case it is possible to enable the economy function manually by pushing the Economy/Power button (fig.12 item 10).

The red LED in the top right hand corner of the button will start to flash and the values set for the ceiling (fig. 12 item 6) and the floor (fig. 12 item 8) will be reduced proportionally to the values set until they add up to a value equal to or less than 9. The oven will thus operate with a power consumption reduced approximately to half. The economy function is disabled merely by pressing the Economy/Power button (fig. 12 item 10) again: the red LED will go out and the values originally set for the ceiling (fig. 12 item 6) and the floor (fig. 12 item 8) will be restored.

If the economy function has already been enabled manually (the red LED on button 10 is flashing) and adjustments are made to the ceiling (fig. 12 item 5) and floor (fig. 12 item 7) regulator buttons, the economy function will once again adjust the values automatically until the sum is once again equal to or less than 9.

When the manual economy function is disabled, the values displayed will be the ones set during the last adjustment.

Manual enabling of the economy function is extremely useful during periods of little work or pause, when maximum power is not required but the oven needs to be kept at a certain temperature so as to be ready to return quickly to normal work.

**NOTE:** The “Economy” function is switched off when passing from “Manual” to “Program” and vice versa; it is also switched off when passing from one program to another and/or when “saving” a program.

When baking, if passing to the program display or to editing the program being used, the Economy function is momentarily disabled and then re-enabled automatically when the program returns to viewing the temperature of the oven.

- g) The baking chamber temperature adjustment (Fig. 12 item 4) is set for a maximum temperature of 510°C (950°F). If, due to an anomaly, this threshold is exceeded, the safety thermostat (fig. 12 item 2) intervenes to block oven operation by switching it off.

All the indicator lights on the lower control panel will start to flash, signalling an alarm. Wait until the oven cools down.

Unscrew the cap of the safety thermostat (figure 12 item 2), press the button below which will reset the thermostat, the lower panel will stop flashing and the oven will restart normally.

Replace the protective cap (Fig. 12 item 2) over the safety thermostat to prevent this instrument from deteriorating and preventing the oven from operating properly.

**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.

- h) The “light” button (fig.12 item 11) is used to switch the lighting inside the baking chamber on and off.

- i) To turn the oven off, simply turn off the main switch (fig. 12 item 1).

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

#### **l) POWER function**

If necessary immediately set the power of the oven heating elements to the maximum power value by holding down the ECONOMY/POWER button for a few seconds; the ceiling and floor power values reach the 9 maximum value set, and the red LED of the button (figure 12 item 10) will start to flash. Press again the ECONOMY/POWER button to disable the POWER function and set the power values to the same values of the previous setting

By manually increasing the power values to 9 and 9, the LED of the button (figure 12 item 10) lights up steadily to indicate that the POWER function is enabled. Decrease at least one of the two power values to disable the POWER function, the LED of the button turns off.

**NOTE:** The “Power” function is switched off when passing from “Manual” to “Program” and vice versa; it is also switched off when passing from one program to another and/or when “saving” a program.

#### **m) CLEANING function**

**NOTE:** The door must be securely closed during the cleaning. At the end, it is recommended to open the valve to allow steam to be discharged.

This function can be used to eliminate cooking residue on the internal walls of the oven by means of carbonisation. When this function is selected, a program pre-set to very high temperatures is activated for a factory-set period of time. When this program has completed and the oven is again at room temperature, it is sufficient to remove the charred residues with a brush or vacuum cleaner suitable for the task.

To enable the cleaning function, press and hold down the MANUAL/CLEANING button for a few seconds (figure 12 item 13), the display will show "cln run" and the chamber lighting system, if enabled, will turn off automatically.

At the end of the program, the oven will enter its STOP mode, switching off the power supply to the heating elements and a buzzer sound will warn the operator that the cleaning operation has ended. Press “OK” to quit and proceed to switch off the appliance as described in 3.9.

Press the START/STOP button (figure 12 item 9) to end the Cleaning program

**NOTE:** It is possible to enable the CLEANING function at the end of the work day even after activating the clock for the daily programmed turn on as described in 3.7.5. At the end of the cleaning cycle, in automatic mode, the display of the turn on time will be shown again.

#### **3.2.3 STARTING THE BAKING CHAMBER IN PROGRAM MODE**

It is possible to store 20 different baking programs from the control panel; for each program, it is possible to enter a Set Point temperature, a ceiling power level, a floor power value and the baking Timer. Once a general program has been stored, when this is recalled, you will automatically find the previously set baking settings

#### **STORING A PROGRAM**

- 1) Press the “P” button (figure 12 item 14). The display on the left will show the number of the last program used; the displays on the right will show the set point temperature and the ceiling and floor power set for this program (pressing the “P” button again will pass on to the next program, and so on, until you have scrolled through all 20 programs in the memory).
- 2) Once positioned on the required program No. (no. 5, for example), follow the procedure in points 3.2a and 3.2c to change the temperature setting and the power levels for the “ceiling” and “floor”
- 3) Hold down the “P” button (fig. 12 item 14) for at least 2 seconds and until the buzzer makes a brief sound; this will store the new program in the memory.
- 4) It is also possible to associate the “baking Timer” to a program; to set the timer, press the Timer button (fig. 12 item 15) and the display on the left will read “OFF” while the right-hand display will show the baking time in: MINUTES “comma” SECONDS. This time can be changed using the buttons under the display (up and down arrows). By pressing the Timer button (figure 12 item 15) for the second time it is possible to set the turn on time.

By pressing the Timer button for the third time it is possible to return to the desired program.

- 5) Hold down the "P" button (fig. 12 item 14) for at least 2 seconds, until a BEEP sound is heard; this will store the new program, baking timer included, in the memory.

**NOTE:** When a general program is started, if a "Baking time" is associated to this program, to start the timer, proceed as for the "Manual" mode described in point 3.7.4.

#### USING A PROGRAM

- 1) Press the "P" button (fig. 12 item 14) several times until the required baking program is displayed.
- 2) Turn on the chamber power supply by using the power button (figure 12 item 9): a red LED lights up in the upper right corner.

**NOTA:** The left display no longer shows the program number but the actual temperature of the oven, which flashes until it reaches the set point temperature set. (4 "Beeps" indicate that the set point temperature was reached).

The green LED beside the "P" button will remain lit to show that one of the programs is being used.

To see the number of the program in use while it is running, press the "P" button. Press "Start" to return to the normal display.

#### **3.2.4 PRE-SET PROGRAMS:**

##### **P01 RISE IN TEMPERATURE / LOW WORK LOAD**

Program P01 is the program pre-configured by the Factory to optimize the temperature rise of the oven at a pre-set operating temperature for Pizza Napoletana. Enable program P01 as described in 3.2.3. At the beginning of the program, the displays of the power values show the letter "H" to indicate that the oven is in the heating stage ("Heating") and the power values cannot be changed. Only when a temperature set by the Factory is reached, the letters "H" are replaced by the power values set by the program.

##### **P02 MEDIUM WORK LOAD**

P02 program is the factory-configured program for medium work loads at a pre-set operating temperature suitable for Pizza Napoletana. Enable program P02 as described in 3.2.3.

##### **FROM P03 TO P20 - GENERIC PROGRAMS**

Programs from P03 to P20 are factory pre-configured programs for operating temperatures lower than the one for Pizza Napoletana. Enable the desired program as described in 3.2.3.

**NOTE:** All programs can be modified as described in 3.2.3. Program P01 is the only program optimized for temperature rise, whose powers at the beginning of the program cannot be set (the display Figure 12 items 6 and 8 show "H")

#### **3.3 STARTING UP THE EXTRACTOR HOOD**

The hood has a powerful motor to extract the cooking vapours. The main circuit breaker of the extractor is located on the front of the control panel (figure 13B item 4).

- a) Enable the switch to start the extraction.
- b) To switch off the extractor, move the switch (fig. 13B item 4) in the zero position.

#### **3.4 DISCHARGING VAPOUR**

The vapours that form inside the baking chamber exit from the door and are collected by the front hood, which conveys them to the vapour exhaust connection. The valve that allows to correctly adjust the draught (figure 14) is located under the front hood. This valve is held in position through the knob A, if held in O position, the valve will be all OPEN and therefore the draught will have the maximum value, if held in C position the valve will be all CLOSED and therefore the draught will have the minimum value, the intermediate positions accordingly will proportionally adjust the draught.

Normally, the valve must be all open, but in the presence of a chimney with a lot of draught, it must be adjusted by closing it up to find the ideal balance, this in order not to take away too much heat from the baking chamber.

**WARNING!** The valve and the knob A are heated during the work, so the adjustment must be carried out when the oven is cold, if in exceptional cases, the oven valve should be adjusted, this operation must be carried out by wearing special gloves for high temperatures in order to avoid burns.

#### **3.5 DESCRIPTION OF THE OVEN**

- Turn off the lights and securely close the DOOR

- Set the oven approximately between 430°C and 485°C with the Ceiling set to 8 and Floor about to 3 and turn on the oven.

- Once the set temperature is reached, remove the door by holding it exclusively by the provided handle (figure 7 item C) and place it in the appropriate holder (figure 7 item D)

**WARNING! DOOR AND DOOR HOLDER REACH HIGH TEMPERATURES, THEREFORE PAY GREAT ATTENTION NOT TO TOUCH THEM IN ORDER NOT TO GET BURNED; STORE THEM IN A SAFE PLACE THAT CANNOT BE REACHED BY THIRD PARTIES (E. G. CHILDREN, ETC.) AND NEVER NEAR COMBUSTIBLE MATERIALS.**

The oven is manufactured to be used with a baking system similar to that of the wood-burning oven, so the warmest area of the baking chamber is the rear one, in the central area the heat reaches medium values, while the front area, where ambient air goes in, is the least hot area; for example, initially use the central area and then the rear area for pizza baking while the front area must be used for what are called "mouth baking" such as "calzoni", etc..

- Begin baking and when the amount of work reaches a MEDIUM level, set the Floor to 5/6

- When the load work increases, increase the settings of the Ceiling and Floor, if it is necessary set them to 9 and to 9 respectively (if the ECONOMY/POWER is pressed and held down for a few seconds the oven reaches the maximum temperature as the Ceiling and Floor were set to 9 and to 9 respectively)

After the first baking, check if the temperature is suitable for the dough to be baked, such a dough must have the right level of hydration and leavening in order to be properly baked (if the hydration is poor or if too much flour is put on the shovel, the lower part of pizza will burn more easily); decrease or increase the temperature accordingly (if you wish to quickly raise the temperature and minimize electrical consumption, securely close the door of the oven until the new set point is reached).

**NOTE:** The oven has electrical heating elements (resistors) built-in the ceiling and floor refractory which reach very high temperatures. IT IS STRICTLY FORBIDDEN TO WET THE BAKING SURFACE EVEN WITH A DAMP CLOTH, BECAUSE THE THERMAL SHOCK IRREPARABLY DAMAGES THE BISCUIT-WARE; if it is necessary to clean the surface, USE EXCLUSIVELY THE FILTER PRESS CAKES For cleaning during the work stages, use a soft brush of adequate height. Be careful not to hit the side/rear refractories, any impact could break them; if this happens, the functionality of the oven is not compromised; any cracks in Biscuit-wares may occur but they do not compromise the functionality of the oven.

- In the event of long work breaks it is recommended to securely CLOSE the door of the oven and to press the Economy button and turn off the lights; the oven consumption will be reduced to the minimum value and it will be immediately ready to bake again. At the end of the work, turn off the oven, leave it without the door for about 15 minutes to allow the residual internal humidity to drain off and then place back the door WELL CLOSED.

**WARNING!** In the event that unintentionally the products during the baking stage catch fire (for example because they contain oils or fats), close the door and seal it to smother the flames, do not use water inside the baking chamber.

**NOTE:** The door, when needed, MUST BE PERFECTLY CLOSED, TO DO SO POSITION IT ON THE CAST IRON PART OF THE OVEN MOUTH (figure 7 item C), THE DOOR MUST NEVER BE LEFT PARTIALLY OPEN TO PREVENT OVERHEATING AND CRACKS ON THE GRANITE FRONT SURFACE Be careful not to hit / scratch the granite surface with trolleys, shovels, etc. in order not to damage it.

#### **3.6 STARTING UP THE LEAVENING COMPARTMENT**

The control panel of the leavening compartment is the one located on the left, below the front sliding door of the baking chamber, as shown in figure 13A (if the hood extractor is present, refer to figure 13B).

1. Indicator light (ON/OFF).
2. On/off circuit breaker for internal lighting (to be enabled the thermostat must be activated).
3. On/off and regulation thermostat.
  - a) Turn the leavening compartment on by turning the thermostat (item 3), the indicator light will come on (item 2).
  - b) Set the temperature required, up to a maximum 65°C (150°F).

- c) To turn the leavening compartment off, turn the thermostat (item 3) back to zero.

**WARNING!** Avoid contact with the heating element (resistors) located inside the leavening compartment to avoid burns.

### 3.7 STARTING UP THE ELECTRONIC CONTROL UNIT WITH TIMER

The electronic control panel is equipped with the "Timer" button (figure 12 item 15).

The control unit enables 3 baking timers to be set (countdown), as well as the current time and the daily start-up time (fig. 12).

#### 3.7.1 SETTING THE 3 BAKING TIMERS

- When the "Timer" button (fig. 12 item 15) is pressed once, the message "OFF 000" will be shown on the display (fig. 12 items 4 and 12) and the ceiling display will read "1" (fig. 12 item 6). This indicates that it is possible to set the first baking timer, in minutes, using the "Up" and "Down" buttons (Fig. 12 item 3).
- When the "Timer" button (fig. 12 item 15) is pressed again, the second baking timer will be shown on the ceiling display (fig. 12 item 6), and it can be set in the same way.
- When the button is pressed a third time, the third baking timer can be set.

#### 3.7.2 PROGRAMMING THE CURRENT TIME

- When the "Timer" button (fig. 12 item 15) is pressed a fourth time, the message "h 00 00" (or a generic time) will be shown on the display (fig. 12 items 4 and 12); the first two figures refer to the hour, the second to the minutes.
- Press the "up" button to set the hours, and the "down" button to set the minutes (fig. 12 item 3).

#### 3.7.3 PROGRAMMING THE START-UP TIME

- When the "Timer" button (fig. 17 item 15) is pressed a fifth time, the message "o 00 00" (or a generic time) will be shown on the display (fig. 12 items 4 and 12); the first two figures refer to the hour, the second to the minutes.
- Press the "up" button to set the start-up hour, and the "down" button to set the minutes (fig. 12 item 3).
- Press the "Timer" button (fig. 12 item 15) for the sixth time to exit the timer function.

**NOTE:** If the timer is not programmed within ten seconds of entering this function, the control unit will automatically exit the function and the temperature and set point will be shown once again on the displays (fig. 12 items 4 and 12).

#### 3.7.4 STARTING THE BAKING TIMER

##### MANUAL MODE

- In order to start one of the three baking timers, access the timer function, select the timer required and press the "Start/stop" (fig.12 item 9) and the "Timer" buttons simultaneously. The timer LED (fig. 12 item 15) will start to flash, indicating that there is a baking timer in operation.
- When the "Timer" button is pressed (fig.12 item 15) the timer in operation and the time remaining will be displayed.
- As soon as the timer countdown has finished, all the displays will go out, the timer LED (fig. 12 item 15) will light up and the buzzer will begin sounding. Press the "Timer" button (fig. 12 item 15) to return to normal.

##### PROGRAMS MODE

- To start the baking timer, access the timer function and press the "Start/Stop" (fig. 12 item 9) and the "Timer" buttons simultaneously. The timer LED (fig. 12 item 15) will start to flash, indicating that there is a baking timer in operation.
- When the "Timer" button is pressed (fig.12 item 15) the timer in operation and the time remaining will be displayed.
- As soon as the timer countdown has finished, all the displays will go out, the timer LED (fig. 12 item 15) will light up and the buzzer will begin sounding. Press the "Timer" button (fig. 12 item 15) to return to normal.

**NOTE:** The baking timers have no effect on the baking conditions in the oven.

### 3.7.5 STARTING THE TIMER FOR DAILY PROGRAMMED START-UP

- To enable programmed start-up it is necessary to set the temperature required and the ceiling and floor values, then enter the start-up time function (press the "Timer" button (fig. 12 item 15) five times in manual mode or once in programs mode), check the set start-up time, then press the "Start/Stop" button (fig. 12 item 9) and the "Timer" button simultaneously.

The timer led (figure 12 item 15) will start flashing indicating that the power on timer is in operation: the oven will turn off and the power on time will remain shown on the display (figure 12 items 4 and 12).

At the time indicated, the oven will start up.

- After the start-up timer has been enabled, press the "Timer" button (fig. 12 item 15) to see the temperature and set point.

**NOTE:** To disable the timers and the start-up time before they come into operation, merely press the "Start/Stop" (fig. 12 item 9) and "Timer" buttons (fig. 12 item 8) simultaneously.

### 3.8 CENTIGRADE OR FAHRENHEIT SELECTION

- Pressing and holding down the "light" (fig.12 item.11) and "+ up" (fig.12 item.3) buttons for about 6 seconds will show the current setting for the temperature unit of measure ("°C" or "°F").
- Holding down the buttons for another 6 seconds will change the previous setting.

### 3.9 SHUT DOWN

- Turn off the main circuit breakers of the oven (figure 12 item 1), of the leavening compartment (figures 13A-13B item 3) and those of the hood extractor (figure 13B item 4), by placing them on the ZERO position.
- Disconnect the power supply by turning off the main power switches outside the appliance.

### 3.10 INTERNAL BALANCING DEFLECTORS

The baking chamber has 2 balancing deflectors placed on the ceiling of the baking chamber (figure15 item.A) to minimise the dispersions, standardise the thermal flows and maintain the right degree of humidity for the product being baked. If necessary, it is possible to place the Deflectors in the open position (figure15 item B); to do this, turn the deflector towards the front by using a pizza shovel, lift it and position it towards the oven mouth so that it is supported by the two side stops.

## 4 ROUTINE 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, goggles...).

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 and may lead to hazard exposure

### 4.2 ROUTINE CLEANING

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

**NOTE:** To clean the baking surface, use the CLEANING FUNCTION by thermo-reduction (point 3.2.2 section M) or use delicately a suitably long soft brush. IT IS STRICTLY FORBIDDEN TO WET THE BAKING SURFACE EVEN WITH A DAMP CLOTH, BECAUSE THIS MAY IRREPARABLY DAMAGES THE BISCUIT-WARE

**NOTE:** Be careful not to hit the side/rear refractories, any impact could break them; if this happens, the functionality of the oven is not compromised; any cracks in Biscuit-wares may occur but they do not compromise the functionality of the oven.

A white patina in the baking chamber can commonly be formed, both at the first and subsequent start up, if necessary remove it with the brush; when the oven is cold, with a damp cloth, remove this patina from the 2 bulb glass covers not to lose brightness in the baking chamber. The patina formed on the cast iron part of the oven mouth must be removed exclusively using a damp cloth when the oven is cold so as not to damage its door.

Every day, at the end of operations and after leaving the appliance to cool down, carefully remove from all parts of the oven, except from the biscuit-ware, 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. Always take care to ensure that the water or other products use does not come into contact with electrical parts.

The use of toxic or harmful detergents is strictly prohibited.

**NOTE:** 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 wait for the appliance to cool to room temperature.

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 and may lead to hazard exposure

**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.

**NOTE:** To clean the baking surface, use the **CLEANING FUNCTION** by thermo-reduction (point 3.2.2 section M) or use delicately a suitably long soft brush. **IT IS STRICTLY FORBIDDEN TO WET THE BAKING SURFACE EVEN WITH A DAMP CLOTH, BECAUSE THIS MAY IRREPARABLY DAMAGES THE BISCUIT-WARE**

**NOTE:** Be careful not to hit the side/rear refractories, any impact could break them; if this happens, the functionality of the oven is not compromised; any cracks in Biscuit-wares may occur but they do not compromise the functionality of the oven.

After leaving the appliance to cool down, carefully remove, from internal and external parts, except from the biscuit-ware, all the residues that might have collected during cooking, using a damp sponge with 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!

Based on the use of the appliance it will be appropriate to remove periodically the biscuit-ware elements as described in point 5.3.5 and remove from underneath them all the baking residues.

**WARNING!** Never clean the appliance with direct jets of water or with pressurised water jets. Always take care to ensure that the water or other products use does not come into contact with electrical parts.

The use of toxic or harmful detergents is strictly prohibited.

**NOTE:** 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

Given the heavy workload to which the light bulbs are subjected, in time it may be necessary to replace them.

**NOTE:** THE NEW BULB MUST BE A HIGH TEMPERATURE LIGHT BULB AND SHOULD NOT BE

TOUCHED WITH BARE HANDS, BUT WITH GLOVES OR A CLOTH IN ORDER TO AVOID COMPROMISING ITS FUNCTIONALITY.

**NOTE:** ALWAYS ENSURE THE GLASS COVERS INSIDE THE BAKING CHAMBER ARE PRESENT, OTHERWISE DUE TO THE HEAT THAT REACHES IT, THE BULB WILL BURN AGAIN IN A SHORT TIME.

Perform the procedure laid down in point 5.1

If the oven is cold it is possible to change it from inside the baking chamber itself:

- Unscrew the cover (fig.16 item A) and replace the bulb (fig.16 item B):

- With the aid of a mirror insert the new light bulb and screw on the cover.

If the oven is hot:

- Disassemble the external lateral panel of the oven from the side corresponding to the light bulb that requires replacement (fig. 5 item. H)

- Near the front of the oven remove the screw (fig. 16 item F) and slide out the insulating panel (fig.16 item C), remove mineral wool in the recess (fig. 16 item. G), remove the second insulating panel below

- The lamp holder bracket will be seen (fig. 16 item.D), remove two screws that lock it, remove the bracket and substitute the light bulb.

- Follow the reverse procedure for reassembly, placing the insulation in the same position and if worn, replace it.

#### 5.3.2 CHANGING THE PYROMETER

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

- Open the sliding door and unscrew the two locking screws

- Disconnect the thermostat faston connectors;

- Replace the pyrometer (Tab. A item 20)

- Perform the above operations in reverse order to reassemble, taking care that the connectors are inserted with the correct polarity.

#### 5.3.3 CHANGING THE THERMOCOUPLE

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

- Remove the side panel (fig. 5 item. H)

- Unfasten the nut fixing the thermocouple;

- Disconnect the two wires feeding the thermocouple;

- Replace the thermocouple (Figure 16 Item E).

- Perform the above operations in reverse order to reassemble, **TAKING CARE THAT THE CONNECTORS ARE INSERTED WITH THE CORRECT POLARITY**

#### 5.3.4 CHANGING THE CONTACTORS

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

- Remove the rear panel (fig. 8 item.A)

- Disconnect the cables on the contactor and substitute it

- Perform the above operations in reverse order to reassemble.

#### 5.3.5 TRANSFORMER REPLACEMENT

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

- Remove the front lower panel (fig.8 item.G)

- Electrically disconnect the transformer and substitute it (table.A item.18)

- Perform the above operations in reverse order to reassemble.

#### 5.3.6 REPLACEMENT OF THE BAKING SURFACE

**NOTE:** The Biscuit-ware surface is an excellent material for baking and as such it must be always handled with extreme care; every time it is removed, it is necessary to mark each biscuit-ware element so to reposition them properly.

After carrying out the operations described in 5.1 for the replacement/removal of the surface, proceed as follows:

- Using a blade as leverage, lift and remove the 2 mouth biscuit-ware elements (fig.5 item I)
- Remove the Biscuit-ware elements, those that cannot be reached by hand, use a pizza shovel
- Reposition the surface performing the same operations in reverse order

**NOTE:** At the end of the positioning, place the Biscuit-ware elements in such a way that at the center there is always the minimum space.

### 5.3.7. REPLACEMENT OF THE SAFETY THERMOSTAT

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

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

- Open the sliding door and unscrew the two fastening screws of the thermostat-holding panel (fig. 12 item 2)

Disconnect the thermostat faston connectors.

- Remove the right side panel (fig.5 item H)
- In the area close to the oven wall, remove the insulating panel (fig.16 item C) and move the mineral wool underneath it,
- Loosen up the two bracket screws and slide out the thermostat sensor (fig.16 item H)
- Replace the thermostat (Table A Item 19) and carry out the operations in reverse order to re-assemble, replacing, if necessary the insulation removed previously.

### 5.3.8 HEATING ELEMENT REPLACEMENT

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

- Remove the right and left side panels (fig.5 item H);
- Remove the lateral bands holding the wool
- Remove the right and left insulating panels
- Disconnect the supply wires of the heating element to be replaced;
- Remove with a blade the portion of mineral wool affected by the operation;
- Unscrew the fastening screws and remove from the left and from the right the brackets holding in position the heating elements;
- Slide out the heating element from within the refractory, making sure to mark the position so that the heating elements can be reinserted in the same seats;
- Perform the operations in reverse order to reassemble, replacing, if necessary, the insulation removed previously.

## 5.4 REPLACING PARTS OF THE LEAVENING COMPARTMENT

### 5.4.1 REPLACING THE LIGHT BULB

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

- Unscrew the cover (fig. 17 item A) and replace the bulb (fig.17 item B) and/or the cover itself.
- Screw back in the cover.

### 5.4.2 REPLACING THE DOOR HANDLE

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

- Open the doors of the leavening compartment (Fig. 5 Item L);
- Remove the two plastic caps from inside;
- Unscrew the fastening bolts of the screws (Fig.5 item M) making sure not to make them fall inside the door;
- Replace the door handle and perform the above operations in reverse order to reassemble.

### 5.4.3 THERMOSTAT REPLACEMENT

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

- Open the sliding door and unscrew the two fastening screws of the thermostat-holding panel (fig. 13A - 13B item 3)
- Disconnect the thermostat faston connectors;
- Remove the snap-on thermostat dial;

- Unscrew the locking ringnut of the thermostat;
- Open the compartment doors, remove the right tray holder guides, remove the bulb thermostat protection cover (figure 5A item N) and remove the safety bulb thermostat from its seat (figure 5A item M)
- Remove the front lower panel (fig.8 item.G)
- Remove the right side panel (fig.5 item H) and slide out the thermostat bulb
- Replace the thermostat (item 7 plate B) and the respective sensor;
- Perform the above operations in reverse order to reassemble.

## REPLACING THE INDICATOR LIGHT AND THE LIGHT SWITCH

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

- open the sliding door and unscrew the two fastening screws of the compartment control panel (fig.13A-13B)
- Disconnect the faston connectors for the indicator and/or the light switch.
- Replace the light indicator (fig.13A-13B item 1);
- Replace the light switch (fig.13A-13B item 2);
- Perform the above operations in reverse order to reassemble.

### 5.4.5 HEATING ELEMENT REPLACEMENT

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

- Open the doors of the compartment, remove the rack guides and disassembles the heating element protection covers
- unscrew the heating element bracket holder screws (fig.5A item P);
- Disconnect the heating element supply wires;
- Remove the heating elements (fig.5A item R);
- Perform the above operations in reverse order to reassemble the new elements.

## 5.6 DISPOSAL

When the appliance 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, this standard applies to all accessories marked with this symbol. Do not dispose of these products along with other household waste

## 6 LIST OF SPARE PARTS

### Index of plates

- Tab. A NEAPOLIS baking chamber assembly
- Tab. B Leavening compartment assembly
- Tab. C NEAPOLIS electrical diagram
- Tab. D Leavening compartment electrical diagram

### INSTRUCTIONS FOR ORDERING SPARE PARTS

Orders for spare parts must contain the following information:

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