

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

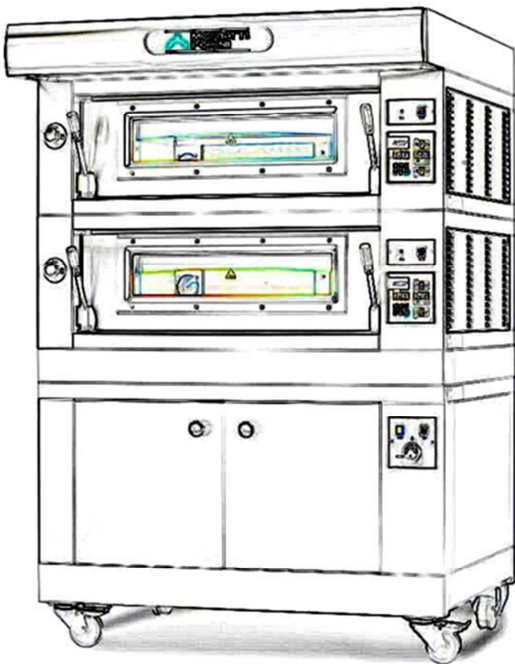
AMALFI
P60E – P80E
P120E

serieP
classic



Forno elettrico
Electric oven
Four électrique
Elektrische Ofen
Horno Electrico

↓ Numeri di matricola / Serial numbers :



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Cod.73340220
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Note:

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

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

WARRANTY

Standards and rules

Warranty only covers the replacement free to factory of pieces eventually broken or damaged because of faulty materials or manufacture.

Warranty does not cover any damages caused by third party transport or due to incorrect installation or maintenance, to carelessness or negligence in usage, or to tampering by a third party.

Moreover, warranty does not cover: glass components, covers, bulbs, refractory surfaces 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 oven, please read this user manual.

Oven safety devices should always be maintained in a proper state of efficiency, to ensure the operator's safety .

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 oven.
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 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 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 oven.
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 oven be sold or transferred to another owner, or should the current owner change his premises and wish to install the oven elsewhere, always ensure that this manual remains with the oven, 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 DATA

1.1 DESCRIPTION OF THE OVEN

The oven comprises several units positioned one on top of the other:

- hood
- baking chamber/s
- base
- lower frame (stand) or leavening compartment

Each baking chamber is totally independent and is equipped with electronic temperature regulator, safety thermostat and with a single door hinged at the bottom.

According to the model, the internal structure of the chamber can be made entirely of metal plate, with a refractory brick or an embossed metal baking surface.

The support element comprises a steel structure fitted with tray holder guides.

The 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 (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 appliances are located at the front

1.4 MODELS

The following models are available:

PIZZERIA AND PASTRY

1.5 WORKING DIMENSIONS AND WEIGHTS (See tab.)

1.5.1 P60E-P80E

1.5.2 P120E

1.5.3 AMALFI

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 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...).

NOTE: Only for baking chambers fitted with steamer.



WARNING! To avoid scalding, do not use loaded containers with liquids or cooking goods which becomes fluid by heating in higher levels than those which can be easily observed.



WARNING!

Slippery floor.

1.9 ACCESSORIES

The appliances are equipped with the following accessories:

| Model | Accessories |
|----------------------------------|--------------|
| P60E-P80E-P120E (baking chamber) | Steamer |
| P60E-P80E-P120E (prover) | humidifier |
| HOOD | canalization |
| HOOD | aspiration |

1.10 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) (single baking chamber configuration).

2 INSTALLATION

2.1 TRANSPORT

The appliance is normally delivered dismantled on wooden pallets using overland 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.

Raise the equipment using only and exclusively the points indicated at the pict. 4.

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 5, slotting the reference feet of each unit into the housing on the one underneath it (item A - fig.5).

Once single elements have been placed, screw the upper hood element on the underlying baking chamber element as shown in figure 5 (item B).

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.

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.

2.5 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 (fig. 7 item C). Insert the perforated ring (fig. 7 item B) in 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 150 mm.

This pipe (fig. 7 item A) 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 (fig.7 item D). 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 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! 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 and that provide full disconnection under overvoltage category III conditions.

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

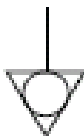
The baking chamber is delivered with the required voltage indicated on the rating plate (fig.1).

To carry out electrical connection, remove the protective cover located on the rear side of the baking chamber (fig. 8). 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 technical data) into the cable raceway provided (fig.9 part B) and connect it to the terminal board as shown in figures 10 and 11, respectively.

Moreover, these appliances must be connected to the unipotential system: a terminal is provided for this purpose at the back of the appliance. It is marked with the following 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 HO7RN-F and must have a rated section suited to the maximum absorption (see technical data).

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

To carry out electrical connection, remove the protective cover located on the rear side of the compartment (fig.12).

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.

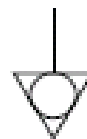
Insert a cable with an adequate cross-section (see technical data) into the cable raceway provided (fig.13 part B) and connect it to the terminal board as shown in figure 14.

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 HO7RN-F and 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. 10-11-14). 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. It is marked with the following symbol TERMINAL FOR THE UNIPOTENTIAL SYSTEM.



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 (fig. 1).

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 CONNECTION TO THE WATER SUPPLY (only for baking chambers fitted with steamer)

Connection to the water supply mains must comply with the regulations in force and flexible pipes for the connection to the water supply network must comply with IEC 61770 and subsequent modifications.

WARNING! Use only the hose supplied to the equipment. In any case never use tubes used.

WARNING! A tap must be fitted upstream of the appliance to shut off the water supply.

The 3/4 male gas type water filler is located at the rear of the oven (Fig. 15). The working pressure must be between 1 and 1,5 bar.

WARNING! Higher pressures may result in situations that are dangerous for persons and harmful for the appliance.

The appliance must be connected to a supply of soft water.

For preference, a flexible pipe should be used so as to avoid even small pressure changes in the water supply.

Leave the water to run through the pipe before connecting the oven.

If the oven is connected to a supply of hard water this will cause rapid calcification of the pipes.

A water outlet is fitted on the back of the appliance and a heat resistant pipe can be connected to this.

NOTE: The water outlet is equipped with a tap that must remain open while the appliance is in use.

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

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 WITHOUT THE STEAMER

Two control panels are located on the front right hand side of the baking chamber, as illustrated in figure 17.

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
11. Baking chamber on/off button (light)
12. Baking chamber internal temperature display
13. M button (manual).
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 and impact.

- a) Turn the main switch (item 1 – fig. 17) on the top control panel to ON. Both the switch itself and the electronic panel below it will light up.

The pyrometer serves to use the oven in “MANUAL” mode or in “PROGRAMS” mode, where it recalls the execution of one of the baking programs stored in the memory.

The pyrometer has two buttons, “M” (manual, fig.17 item 13) and “P” (programs, fig. 17 item 14); when these buttons are pressed, the appliance passes from one mode to the other. 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 60°C (140°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 90°C (195°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 150°C (305°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 250°C (485°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 270°C (520°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.
- (Only pizzeria) increase the temperature to 400°C(755°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 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 (250°F) and 160°C (320°F) for at least 40 minutes.

3.2.2 STARTING UP THE BAKING CHAMBER WITHOUT THE STEAMER: MANUAL MODE

- b) Set the required cooking temperature using the buttons provided (fig.17 item 3). The value will be shown on the right hand luminous display (fig.17 item 4).
- c) Set the power values of the ceiling (fig.17 item 5) and of the floor (fig.17 item 7). These values vary from 0 (power disconnected) up to 9 (maximum power) and appear on luminous displays (fig.17 item 6) and (fig.17 item 8), respectively.
A red dot in the lower right hand corner of the display (fig.17 item 6) and (fig.17 item 8) indicates that the heating elements in the ceiling and floor are in use.
The luminous dot turns on and off to indicate when power is and is not being absorbed by the heating elements.
Separate adjustment of the ceiling and floor temperatures makes use of the oven much more elastic, allowing for more customised baking.
- d) Switch on the baking chamber by pushing the push-button (fig.17 item 9): a red LED will light up in the top right hand 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.17 item 6) and the floor (fig.17 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.17 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.17 item 6) and the floor (fig.17 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 push-button (fig.17 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. 17 item 6) and the floor (fig. 17 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 using approximately half the amount of power. The economy function is disabled merely by pressing the Economy button (fig. 17 item 10) again: the red LED will go out and the values originally set for the ceiling (fig. 17 item 6) and the floor (fig. 17 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. 17 item 5) and floor (fig. 17 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 temperature (fig. 17 item 4) inside the baking chamber can be set to a maximum of 450°C (845°F). Should this maximum temperature be exceeded at any time due to a fault, the safety thermostat (fig. 17 item 2) will trigger, stopping operation of the oven and turning 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 safety thermostat cap (item 2 – fig. 17), insert a screwdriver or thin rod into the hole and press. The button located inside will reset the thermostat, the bottom LEDs will stop flashing and the oven will start up again normally.

Replace the protective cap (item 2 – fig. 17) 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.17 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.17 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.

3.2.3 STARTING UP THE BAKING CHAMBER WITHOUT THE STEAMER: PROGRAMS 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 temperature 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 (fig.17 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 temperatures 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. 17 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. 17 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). Pressing the “Timer” button for a second time, it is possible to set the start time; pressing the “Timer” button for a third time will return to the required program.
- 5) Hold down the “P” button (fig. 17 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. 17 item 14) several times until the required baking program is displayed.
- 2) Connect the power to the chamber using the “Start/Stop” button (fig.17 part.9): the red LED in the top right hand corner of the button will switch on.

NOTE: The display on the left will no longer show the program number, instead it will show the actual temperature of the oven, which will flash until it reaches the required set point temperature (4 “Beeps” signal that the set point temperature has been 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.

3.3 STARTING UP THE BAKING CHAMBER WITH THE STEAMER

To use the baking chamber with the steamer, follow the instructions given above in point 3.2.

The electronic control panel is different because it has a “BOILER/STEAM” button in place of the “MANUAL” button for the use of the steamer (fig. 17a item 13), while the “ECONOMY” button (fig.17a item 10) also serves as a “MANUAL” button.

- button 13: used to switch on the boiler and start the steamer (steam).
- button 10: used to start the Economy function and if held down for 3 seconds, to set to “MANUAL” operation.

3.3.1 STARTING UP THE BAKING CHAMBER WITH THE STEAMER: MANUAL MODE

After performing the operations a), b), c), d) described in point 3.2, to use the steamer, proceed as follows:

- l) press and hold down the “Economy/Manual” button (fig. 17a item 10) for 3 seconds to enter the “Manual” function;
- m) switch on the steamer boiler by pressing the “Boiler/Steam” button (fig. 17a item 13). The green LED will start to flash; when it remains lit, this means that the boiler has reached the temperature required to operate the steamer;
- n) press the button (fig. 17a item 13) to inject steam into the baking chamber (the steam injection will last 3 seconds);
- o) when the button (fig. 17a item 13) is held down for 3 seconds, the boiler will switch off.

3.3.2 STARTING UP THE BAKING CHAMBER WITH THE STEAMER: PROGRAM MODE

All programming operations remain the same as those described in paragraph 3.2. However, it is also possible to set steam injections for each program, proceeding as follows:

- By pressing the “Boiler/Steam” button (fig. 17a item 13), it is possible to set the temperature of the three steam injections to take place during baking, one after the other. The time is shown in M.SS, up to a period of 9 minutes and 59 seconds, and then it passes to MM.S, up to a maximum of 99 minutes. The steam injection intervals cannot be less than 15 minutes.
- Steam injection times start from the end of the previous steam injection (the starting point of the program for the first steam injection).
- To store the set program, hold down the “P” button (fig. 17a item 14) for 3 seconds.

NOTE: If a program includes steam injection, the boiler will switch on automatically.
To switch off the boiler, enter manual mode and proceed as described in point 3.3.1 (o).

3.4 DISCHARGING VAPOUR

Discharge of the vapours that form inside the baking chamber is enabled using the ball knob on the front left hand side of the oven (fig.16)

When the ball knob is pulled out (fig. 16) the discharge outlet is open, when the ball knob is pushed towards the oven (fig. 16) the outlet is closed.

3.5 STARTING UP THE LEAVENING COMPARTMENT

The control panel is located on the front right hand side of the leavening compartment, as shown in figure 18.

1. Indicator light (ON/OFF)
2. Inside light on/off switch (Light)
3. On/off and regulation thermostat
- a) Turn the leavening compartment on by turning the thermostat (fig.18 item 3), the indicator light will come on (fig.18 item 2).
- b) Set the temperature required, up to a maximum of 65°C (150°F).
- c) To turn the leavening compartment off, turn the thermostat (fig.18 item 3) back to zero.

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

3.6 STARTING UP THE LEAVENING COMPARTMENT WITH HUMIDIFIER

A control panel is located on the front right hand side of the leavening compartment, as shown in figure 19.

1. Humidifier ON/OFF switch.
2. Compartment on/off indicator light.
4. Inside light on/off switch (Light)
3. On/off and regulation thermostat.
- a) Turn the leavening compartment on by turning the thermostat (fig.19 item 4), the indicator light will come on (fig.19 item 2).
- b) Set the temperature required, up to a maximum of 65°C (150°F).
- c) Fill the humidifier tray inside the leavening compartment with water. The water must reach 2-3 cm above the level of the heating element.

NOTE: Remember to fill the humidifier tray so as to obtain the necessary humidity, using demineralised water if possible.

- d) Press the switch (fig.19 item 1) to turn the humidifier heating element on.
- e) Once the desired level of humidity has been obtained inside the leavening compartment, turn the switch off (fig.19 item 1). Should further humidity be required, turn the switch on again.
- f) To turn the leavening compartment heating elements off, turn the thermostat (fig.19 item 4) back to zero.

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

3.7 STARTING UP THE ELECTRONIC CONTROL UNIT WITH TIMER

The electronic control panel is fitted with an additional button (fig. 17):
- 15 "Timer" button.

The control unit enables 3 baking timers to be set (countdown), as well as the current time and the daily start-up time (fig. 17).

3.7.1 SETTING THE 3 BAKING TIMERS

- When the "Timer" button (fig. 17 item 15) is pressed once, the message "OFF 000" will be shown on the display (fig. 17 items 4 and 12) and the ceiling display will read "1" (fig. 17 item 6). This indicates that it is possible to set the first baking timer, in minutes, using the "Up" and "Down" buttons (Fig. 17 item 3).
- When the "Timer" button (fig. 17 item 15) is pressed again, the second baking timer will be shown on the ceiling display (fig. 17 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. 17 item 15) is pressed a fourth time, the message "h 00 00" (or a generic time) will be shown on the display (fig. 17 items 4 and 12); "h" indicates that this is the current time: 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. 17 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. 17 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. 17 item 15).
- Press the "Timer" button (fig. 17 item 8) 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. 17 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.17 item 9) and the "Timer" buttons simultaneously.
The timer LED (fig 17 item 15) will start to flash, indicating that there is a baking timer in operation.
- When the "Timer" button is pressed (fig.17 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.17 item 15) will light up and the buzzer will begin sounding. Press the "Timer" button (fig.17 item 15), to return to normal.

PROGRAMS MODE

- To start the baking timer, access the timer function and press the "Start/Stop" (fig. 17 item 9) and the "Timer" buttons simultaneously.
The timer LED (fig. 17 item 15) will start to flash, indicating that there is a baking timer in operation.
- When the "Timer" button is pressed (fig.17 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. 17a item 15) will light up and the buzzer will begin sounding. Press the "Timer" button (fig. 17 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 CLOCK 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. 17 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. 17 item 9) and the "Timer" button simultaneously.
The timer LED (Fig. 17 item 15) will start to flash, indicating that the start-up timer is operating: the oven will switch off and the start-up time will be shown on the display (fig. 17 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. 17 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. 17 item 9) and "Timer" buttons (fig. 17 item 8) simultaneously.

3.8 CENTIGRADE OR FAHRENHEIT SELECTION

- Pressing and holding down the "light" (fig.17 part.11) and "+ up" (fig.17 part.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 STOPPING

- Turn the main oven on/off switches (fig.17 item 1) (fig.17 item 1) and the leavening compartment switches (fig.18 item 3) (fig.19 item 4) to off and of the eventual vapour aspiration hood.
- Open the vapour discharge using the ball knob provided (fig.16).
- Disconnect the power supply by turning off the main power switches outside the oven.

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.

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! (P60E-P80E-P120E)

Depending on the use of the equipment should periodically remove refractory or embossed sheet steel deck as indicated in paragraph 5.3.8 below and remove all the 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:

- Unscrew the cover (fig.21 item A) and replace the bulb (fig.21 item B) and/or the cover.
- Replace the cover.

5.3.2 REPLACING THE DIGITAL PYROMETER

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

- Unfasten the two fixing screws (plate A P60E-P80E) (plate B Amalfi) (plate C P120E);
- Disconnect the pyrometer electrical connectors;
- Replace the pyrometer (item 25-27 plate A) (item 25 plate B) (item 17-19 plate C);
- Perform the above operations in reverse order to reassemble, taking care that the connectors are inserted in the correct poles.

5.3.3 REPLACING THE THERMOCOUPLE

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

- Remove the side panel (item 29 plate A plate B) (item 22 plate C) by unfastening the four fixing screws;
- Unfasten the thermocouple fixing nut;
- Disconnect the two wires feeding the thermocouple;
- Replace the thermocouple (item 45 plate A plate C) (item 43 plate B);
- Perform the above operations in reverse order to reassemble, taking care that the connectors are inserted in the correct poles.

5.3.4 REPLACING THE TRANSFORMER

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

- Remove the side panel by unfastening the four fixing screws;
- Disconnect the transformer electrical connections;
- Replace the transformer (item 43 plate A plate C) (item 41 plate B);
- Perform the above operations in reverse order to reassemble.

5.3.5 REPLACING THE TEMPERED GLASS

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

- Remove the front fixing screws.
- Take off the front panel.
- Take off the front gasket.
- Replace the tempered glass, taking it out from the front;
- Replace the front and rear gaskets;
- Perform the above operations in reverse order to reassemble.

5.3.6 REPLACING THE HANDLE SPRING

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

- Remove the left side panel (item 29 plate A plate B) (item 22 plate C) by unfastening the four fixing screws.
- Disconnect the spring (item 11 plate A) by unscrewing the two fixing nuts.
- Replace the spring, using the two nuts to set the correct tension.
- Perform the above operations in reverse order to reassemble the panel.

5.3.7 REPLACING THE HANDLE SPRING (P120E)

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

- Unscrew the digital pyrometer screws;
- Unscrew the digital pyrometer box screws;
- Unfasten the screws holding the right side panel;
- Lift the rock wool;
- Unfasten the nut holding the spring;
- Replace the spring (item 11 plate C);
- Perform the above operations in reverse order to reassemble.

5.3.8 REPLACING THE REFRACTORY FLOOR OR EMBOSSED SHEET STEEL DECK (P60E-P80E-P120E)

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

- Open the front door (plate A plate C);
- Lift the floor (item 54-55 plate A plate C) using a screwdriver as a lever.
- Replace the floor.

5.3.9 REPLACING 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:

- Remove the two fixing screws (item 33 plate C) (item 32 plate B Amalfi).
- Disconnect the thermostat faston connectors.
- Take off the right side panel by unfastening the four fixing screws;
- Remove the thermostat sensor, located inside the insulating rock wool, using a blade to remove the section of rock wool involved;

- Replace the thermostat (item 33 plate C) (item 32 plate A Amalfi) and the respective sensor, along with any worn rock wool insulation, if necessary;
- Perform the above operations in reverse order to reassemble.

5.3.10 HEATING ELEMENT REPLACEMENT (P60E-P80E-P120E)

After carrying out the operations in point 5.1, to replace the elements, proceed as follows:

- remove the right side panel (item 29 tab.A- tab.B) (item 22 tab.C) loosen the four fastening screws;
- disconnect the power cables from the element to be replaced;
- use a blade to remove the rock wool section concerned;
- loosen the two fastening screws;
- replace the heating element;
- carry out the above steps in reverse order to refit the parts, replacing the rock wool section previously removed, if necessary.

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, proceed as follows from the inside of the leavening compartment:

- Unscrew the cover (fig.20 item A) and replace the bulb (fig.20 item B) and/or the cover itself.
- Replace the cover.

5.4.2 REPLACING THE DOOR KNOB

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

- Open the doors of the leavening compartment (plate D);
- Remove the plug (plate D).
- Unscrew the fixing nut inside the ball knob (plate D).
- Replace the ball knob (item 2 plate D) and fasten the fixing.

5.4.3 REPLACING THE THERMOSTAT

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

- Remove the control panel fixing screws (plate D);
- Disconnect the thermostat faston connectors;
- Remove the thermostat dial (item 5 plate D);
- Unscrew the thermostat lock nut (item 6 plate D);
- Remove the thermostat sensor located inside the compartment;
- Replace the thermostat (item 7 plate D) and the respective sensor.
- Perform the above operations in reverse order to reassemble.

5.4.4 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 (plate D).
- Remove the seal snap ring (plate D).
- Replace the magnetic door fastener (item 15 plate D).

5.4.5 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 D).
- Unfasten the lock nut (item 6 plate D).
- Replace the lock nut and/or the dial.

5.4.6 REPLACING THE INDICATOR LIGHT AND THE LIGHT SWITCH

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

- Remove the control panel fixing screws (plate D).
- Disconnect the faston connectors for the indicator and/or the light switch.
- Replace the indicator light (item 14 plate D).
- Replace the push button (item 4 plate D).
- Perform the above operations in reverse order to reassemble.

5.4.7 REPLACING THE HEATING ELEMENTS

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

- Unfasten the panel fixing screws (plate D);
- Disconnect the heating element supply wires;
- Remove the heating elements (item 10 plate D);

- Perform the above operations in reverse order to reassemble.

5.5 REPLACING PARTS OF THE LEAVENING COMPARTMENT WITH HUMIDIFIER

5.5.1 REPLACING THE TRAY HEATING ELEMENT

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

- Unfasten the fixing screws (plate D);
- Disconnect the heating element supply wires (item 19 plate D);
- Remove the heating element (item 19 plate D).
- Perform the above operations in reverse order to reassemble.

5.5.2 REPLACING THE INDICATOR LIGHT AND THE HUMIDIFIER SWITCH

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

- Remove the control panel fixing screws (plate D).
- Disconnect the faston connectors for the indicator and/or the humidifier switch.
- Replace the indicator light (item 3 plate D).
- Replace the humidifier switch (item 13 plate D).
- Perform the above operations in reverse order to reassemble.

5.6 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 Baking chamber assembly P60E-P80E
- Plate B Baking chamber assembly Amalfi
- Plate C Baking chamber assembly P120E
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- Plate F Wiring diagram P60E-P80E
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- Plate M Wiring diagram leavening compartment
- Plate N 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

