Instructions manual
Manuel d'instructions

P110G – P150G

Gas oven
Four a gaz

Cod.73300890
Ver.: A4

NOTICE:

This Owner's Operating and Installation Manual should be given to the user. The operator of the oven should be familiar with the functions and operation of the oven.

This manual must be kept in a prominent, easily reachable location near the oven.

Gas ovens are designed for use with EITHER natural gas OR liquid LP gas, as specified on the serial plate. Where permitted by local and national codes, the oven can be converted from natural gas to LP gas operation, or from LP gas to natural gas operation. This conversion requires the *installation* of the appropriate Producer Gas Conversion kit by an Authorized Service Agent.

It is suggested to obtain a service contract with a Producer Authorized service agent.

WARNING

POST, IN A PROMINENT LOCATION, THE EMERGENCY TELEPHONE NUMBER OF YOUR LOCAL GAS SUPPLIER AND INSTRUCTIONS TO BE FOLLOWED IN THE EVENT YOU SMELL GAS.

Instructions to be followed in the event the user smells gas shall be obtained by consulting the local gas supplier. If the smell of gas is detected, immediately call the emergency phone number of your local Gas Company. They will have personnel and provisions available to correct the problem.

FOR YOUR SAFETY
Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

WARNING
Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

IMPORTANT
The label with the electric circuit arrangement is on the right lateral side (on the models P110G) / rear (on the models P110G) / rear (on the models P110G) of the oven.

IMPORTANT
It is the customer's responsibility to report any concealed or non-concealed damage to the freight company. Retain all shipping materials until it is certain that the equipment has not suffered concealed shipping damage.

NOTICE: CONTACT YOUR PRODUCER TO PERFORM MAINTENANCE AND REPAIRS.

NOTICE: Using any parts other than genuine Producer manufactured parts relieves the manufacturer of all warranty and liability.

NOTICE: Producer reserves the right to change specifications at any time.

NOTICE: The equipment warranty is not valid unless the oven is installed, started and demonstrated under the supervision of a factory certified installer.

Retain This Manual For Future Reference

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Note:
This catalogue is printed in two languages: English and French.

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 and whatever depends on normal wear and deterioration of both the system and its accessories; nor does it cover labour costs involved in replacing pieces covered by warranty.
Warranty ends in case of non-compliance with payments and for any elements that may be repaired, modified or disassembled, even in part, without prior written consent. For technical service during the warranty period, please send a written request to the local concessionary agent or directly to the Sales Department.

WARNING
This 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 appliance, please read this user manual.
For the safety of the operator, the appliance safety devices should always be maintained in a proper state of efficiency.
This user manual intends to illustrate use and maintenance of the appliance. For this reason, the operator is advised to follow the instructions given below.
The manufacturer reserves the right to make improvements to the product and manual, without necessarily updating existing products and manuals.

WARNING!
1. **The following instructions are provided for your safety.**
2. **Please read them carefully before installing and using the appliance.**
3. **Keep this user manual in a safe place for future consultation by the operators.**
4. **All installation operations, changes made in order to use different types of gas, adjustments and special maintenance operations, must be carried out in compliance with the Manufacturer's instructions by a qualified technician. Sealed parts must not be adjusted or tampered with except for the transformations that are foreseen.**
5. **The nozzles and the technical rating plate for allowed transformation are supplied in a bag along with the oven and must be kept with all the oven documentation.**
6. **This appliance must only be employed for the purposes for which it was designed: to cook pizza or similar food products. It is prohibited to bake products containg alcohol. Any other use can be classed as improper.**
7. **The appliance is intended only for collective use and must be used only by a qualified professional user trained to operate it. The appliance mustn't be used by children**.
8. **When carrying out repairs, always contact one of the Manufacturer's authorised service centres and request that original spare parts be used.**
9. **Failure to comply with the above may compromise the safety of the appliance.**
10. **In the event of breakdown or malfunction always disconnect the appliance, and do not attempt to make adjustments or repairs yourself.**
11. **Should the appliance be sold or transferred to another owner, or should the current owner change his premises and wish to install the appliance elsewhere, always ensure that this manual remains with the appliance, so that it can be consulted by the new owner and/or the person carrying out installation.**

1 TECHNICAL DATA

1.1 DESCRIPTION OF THE OVEN

The oven comprises several units positioned one on top of the other, which basically form two distinct and complementary elements:
- upper baking chamber/s
- lower stand or leavening compartment
- optional spacer ring 11 13/16" (300mm) thick between the chamber/s and stand/compartment

The baking section comprises an insulating element (hood) and 1 or 2 or 3 baking chambers.
Each baking chamber is totally independent and has electronic temperature regulation, a safety thermostat, electronic safety burner control and a bottom-hinged door.
The lateral and upper internal structure is in aluminised metal plate, while the cooking surface is refractory for direct contact cooking or pan cooking.
The lower unit can be used as support for the cooking element and it can be either open or closed.
The open unit (support element) comprises a steel structure fitted with tray holder guides.
The closed unit (leavening compartment) comprises a steel structure which is panelled, has tray holder guides and is fitted with a thermostat for heating.

1.2 REGULATIONS APPLIED

This oven complies with the following:
UL STD 197
NSF STD 4
ANSI STD Z83.11
CAN/CSA C22.2 STD No.109
CSA STD 1.8

1.3 WORKPLACES

The ovens are programmed by the operator using the control switchboards on the front of the oven, and they must be attended to while in operation.
The doors giving access to the ovens are located at the front.

1.4 MODELS

There are nine models available:
- **P110G C/A**
- **P110G C/B**
- **P150G C/A**
- **P110G C/A2 (double chamber)**
- **P110G C/B2 (double chamber)**
- **P150G C/A2 (double chamber)**
- **P110G C/A3 (triple chamber)**
- **P110G C/B3 (triple chamber)**
- **P150G C/A3 (triple chamber)**

The following compositions are not possible
(P110G C/A2-B2, P150G C/A2)+P110/150 L/80+ANELLO P110/P150
(P110G C/A2-B2, P150G C/A2)+P110/150 CV/80+ANELLO P110/P150
(P110G C/A2-B2-A3-B3, P150G C/A2-A3) + P110/150 CV/95
(P110G C/A3-B3, P150G C/A3) + P110/150 CV/80
(P110G C/A3-B3, P150G C/A3) + P110/150 L/80
Any support that is not supplied by the manufacturer must be of a type suitable to guarantee the appliance a proper level of stability

1.5 TECHNICAL DATA (see TABLE 1)

1.6 DIMENSIONS AND WEIGHTS (see Fig.1)

1.7 IDENTIFICATION

When communicating with the manufacturer or service centre, always give the oven SERIAL NUMBER, which can be found on the plate fixed as shown in fig.2.

1.8 LABELLING

The oven is supplied with warning labels at the points shown in fig.2 - 3.
- C - electric diagram plate
- D - control board working plate
- E - plate "English warning pre-installation"
- F - plate "French warning pre-installation"
- G - wheels presence plate
- H - plate "Wall distance"
- I - plate "LP-GAS 10,5 inWC – 26,2 mbar C-US"
- L - plate "NATURAL GAS 4 inWC – 10 mbar C-US"
- M - Sign "PROVER SANITATION"
- N - label "GAS U.S. AND CANADA AND SANITATION"
- O - label "ELETTRICO U.S. AND CANADA AND SANITATION"

1.9 ACCESSORIES

The oven is equipped with the following accessories:
- set of nozzles for replacing those provided.
- alternative technical rating plate

WARNING – For gas ovens, after any conversions, readjustments, or service work on the oven:
- **Perform a gas leak test.**
- **Test for correct air supply.**
- **Test for proper combustion and gas supply.**
- **Check that the ventilation system is in operation.**

WARNING

For electric ovens, after any conversions, readjustments, or service work on the oven, check that the ventilation system (if so equipped) is in operation.

WARNING

Keep the appliance area free and clear of combustibles.

WARNING

The oven must be installed on an even (level) non-flammable flooring and any adjacent walls must be non-flammable. Recommended minimum clearances are specified in the *Description* section of this manual.

WARNING

Do not obstruct the flow of combustion and ventilation air to and from your oven. There must be no obstructions around or underneath the oven. Constructional changes to the area where the oven is installed shall not affect the air supply to the oven.

CAUTION

For additional installation information, contact your local Authorized Service Agent.

NOTE

There must be adequate clearance between the oven and combustible construction. Clearance must also be provided for servicing and for proper operation.

NOTE

The label with the electric circuit arrangement is on the right lateral side (on the models P110G) / rear (on the models P110G) of the oven.

NOTE

All aspects of the oven installation, including placement, utility connections, and ventilation requirements, must conform with any applicable local, national, or international codes. These codes supercede the requirements and guidelines provided in this manual.

NOTE

In the USA, the oven installation must conform with local codes. In the absence of local codes, gas oven installations must conform with the National Fuel Gas Code, ANSI Z223.1. Gas and electric ovens, when installed, must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code (NEC), or ANSI/NFPA70.

NOTE

In Canada , the oven installation must conform with local codes. In the absence of local codes, gas oven installations must conform with the Natural Gas Installation Code, CSA-B149.1, or the Propane Gas Installation Code, CSA-B149.2, as applicable. Gas and electric ovens, when installed, must be electrically grounded in accordance with local codes, or in the absence of local codes, with the Canadian Electrical Code CSA C22.2.

2.1 TRANSPORT

The oven is generally delivered fastened to wooden pallets (fig. 4).
Each part is protected by a plastic film or by cardboard boxes.

2.2 UNLOADING

NOTE! On receiving the oven, it is advisable to check its conditions and quality.
Remove the metal seals (fig. 9 item E) if already fitted to the relief channels (fig. 9 item C).
Raise the equipment using only and exclusively the points indicated at the pict. 5.

2.3 ENVIRONMENTAL SPECIFICATIONS

To ensure that the oven operates properly, it is advisable to comply with the following limits:
Working temperature: +41F (+5°C) ÷ +104F (+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 gas appliances in large kitchens.**
- **Laws and standards in force regarding technical regulations for gas appliances.**
- **Laws and standards in force regarding technical regulations for LPG.**
- **Directives and indications issued by the gas supply network.**
- **Directives and indications issued by the electricity supply network.**
- **Local building and fire-prevention laws.**
- **Accident prevention regulations.**
- **Regulations in force of the electromechanical rules.**

The appliances must be installed in conformity with current national regulations.

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 must be placed one on top of the other as specified in figure 6, placing the feet in the slots of each element below (item A - fig.6).
Apply aluminium tape for use at high temperatures between the relief channels of the stacked units; complete the installation with the metal seals (fig.9 item E) provided, securing them in place with the special screws.
The equipment needs to be placed in a well ventilated area.
The following minimum gaps must be left between the oven and any combustible or non-combustible construction (see fig. 7):

N. Chambers	A	B	C
1-2-3	4” (10cm)	4” (10cm)	1” (2,5cm)
Servicing	20” (50cm)	20” (50cm)	20” (50cm)

WARNING! Because the oven is equipped with casters, a restraint cable assembly must be installed to limit the movement of the appliance without depending on the connector and the quick disconnect device or its associated piping. One end of the cable is anchored to the eyebolt on one of the rear leg extensions, while the other is anchored to the wall. After connecting the restrain cable, move the oven to its final location. Then, lock the two front casters.
If disconnection of the restraint is necessary, to reconnect this restraint after the appliance has been returned to its originally installed position
For example (fig. 8), after positioning the appliance in location foreseen and locking the brakes on the front wheels, fix the appliance to the floor or wall using at least 4 brackets of sufficient strength, so as to prevent it from moving for any reason; it must be possible to remove the brackets in order to carry out special cleaning operations.

2.4.1 MOUNTING THE SUPPORT

See Fig.16
Detail A
- bring together the 4 lower pipes,
- insert the legs in the frame and match the holes.

Detail B
- insert all the side pipe screws (short),
- insert only the outermost screws of the front and rear pipes (long),
- insert the nuts on the internal side of the legs,
- tighten well after making sure the assembly is set level and square.

Detail C
- bring the two upper side pipes towards the legs (the hole furthest from the end goes at the front),
- insert the screws and nuts and tighten them well,
- bring the short upper pipes together, insert all the screws, move the tray holders together and tighten,
- insert the four lower screws in the short base pipes and tighten.
- move the central tray holders together and tighten,

Detail D
- check that all screws are tightened,
- insert the closing plugs at the ends of the pipes,
- insert plugs into all external pipe holes,
- turn the frame on its side and fix the wheels to the plate; the castor wheels with brake at the front and the fixed wheels at the back, using the screws,
- check that all the screws are firmly tightened.

2.5 CONNECTIONS

2.5.1 GAS CONNECTION

CAUTION
DURING PRESSURE TESTING NOTE ONE OF THE FOLLOWING:

1. **The oven and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressure in excess of 1/2 PSI (3,45 kPa).**
2. **The oven must be isolated from the gas supply piping system by closing its individual manula shutoff valve during any pressure testing of the gas supply piping system at test pressure equl to or less than 1/2 PSI (3.45 kPa).**
3. **If incoming pressure is over 35 mbar (0,5 PSI), a separate regulator MUST be installed in the line BEFORE the individual shutoff valve for the oven.**

WARNING: To prevent damage to the control valve regulator during initial turn-on of gas, it is very important to open the manual shutoff valve very slowly.
After the initial gas turn-on, the manual shutoff valve must remain open except during pressure testing as outlined in the above steps or when necessary during service maintenance.

WARNING! Connection to the gas network must only be carried out by specialised personnel with a proper license.
Check that the appliance has been set up to take the kind of gas that is actually supplied.
Before connecting to the gas supply, check that the appliance supply pressure is the one indicated in Tab.1, and that this pressure is guaranteed to remain unchanged on a long term basis.
If the supply pressure is outside the values indicated, advise the gas supply company and do not start up the appliance until the cause has been identified and eliminated.
Connection to the gas network can be fixed or removable, a certified stop tap must be fitted upstream of the oven.
If flexible pipes are used, they must be made of stainless steel according to current standards and norms.
Use **LOCTITE 577** sealant on the gas inlet pipe thread.
When connections have been completed, carry out a seal test with the aid of a non-corrosive leak finder spray.
Certain safety code requirements exist for the installation of gas ovens; refer to the beginning of Section 2 for a list of the installation standards. In addition, because the oven is equipped with casters, the gas line connection shall be made with:
- A connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69 (in USA), or Connectors for Movable Gas Appliances, CSA 6.16 (in Canada).
- A quick-disconnect device that complies with the Standard for Quick-Disconnect Devices for Use With Gas Fuel, ANSI Z21.41 (in USA), or, if applicable, Quick-Disconnect Devices for Use With Gas Fuel, CSA 6.9 (in Canada).

2.5.2 VAPOUR AND GAS EXHAUST

WARNING! THE PROPRIETOR IS RESPONSIBLE FOR PROVIDING AND MAINTAINING AN ADEQUATE VENTILATION SYSTEM
WARNING! Any accumulation of noxious substances may result in intoxication or death. It is therefore essential to provide a ventilation system that is well-designed, properly fitted and regularly cleaned and maintained in state of constant efficiency throughout the working life of the appliance. The flow of air feeding the oven and the hood exhaust flow must be suitably sized.
WARNING! The discharge of exhaust fumes must take place outwards.
Pizza ovens are equipment that require a ventilation system properly sized to ensure proper evacuation of combustion gases and vapors.

For aeration of the area where the oven will be installed, and discharge of exhaust fumes, see the instructions in 2.4.
The vapour and gas exhaust pipe is located on the back of the oven (fig. 9 item C).
WARNING! The steam and exhaust gas extractor pipe will heat up when the oven is working. Do not touch it, or you will burn yourself.
The equipment can be installed in one of the following ways:

A) direct ventilation system installation
B) under exhaust hood installation

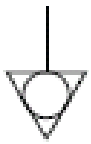
A) <u>Installing with direct ventilation (see fig. 9a)</u>
WARNING! The vapour and gas exhaust connection must be done exclusively by qualified personnel in compliance with current regulation.
Fit the closing plug at the end of the exhaust (fig.9 item B) turning the three screws provided so that inclined part faces the front of the oven; then fit the exhaust extractor switch itself (fig.9 item A).
Using a suitable pipe:
Ø7 7/8" (Ø 200) per P110GA-A2-B-B2 - P150GA-A2
Ø9 27/32" (Ø 250) per P110GA3-B3 - P150GA3
of the kind commercially available, make the connection to the extractor switch (Fig. 9 item A) in compliance with current exhaust fume discharge requirements.
WARNING! Once applied the exhaust extractor switch (fig.9 item A) and the subsequent pipes fix them mechanically with the provided self-tapping screw.

B) <u>Installing under ventilation hood (see fig, 9b)</u>
The appliance must always be installed under a suction hood, with a heat-resistant filter, or under a suction ceiling that must guarantee evacuation of combustion and cooking fumes at all times.
The suction system must be suitably sized and fitted with at least one closing device connected to the gas line, which comes into operation to intercept the gas in the event of a malfunction in the suction hood or ceiling itself.
The hood must be sized so as to cover the appliance completely, and to extend by at least 6" (15 cm) beyond it on all sides not adjacent to a wall; the distance from the floor to the lower edge of the hood must not exceed 95" (240cm). All these distances are merely indicative, and current installation regulations must always be taken as a reference. Take into account that the proper air flow values will depend on the design efficiency of the hood, the amount of air circulating inside the appliance and the flow of air coming in and out of the room.
Fit the deflector (fig.9 item F) at the end of the exhaust (fig.9 item C) so that open area faces the front of the oven; then fix the deflector turning the three screws provided.

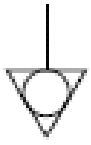
Connect outwards also the hole on the front part of the appliance through a suitable connection Ø59 1/16" (Ø150 mm) (picture 9, item D). This connection must be independent from the rear chimney.

2.5.3 ELECTRICAL CONNECTION
WARNING! Electrical connection must only be carried out by specialised personnel, in compliance with current local state Electric Quality Assurance Corporation requirements. In the absence of local codes, Electrical connection must conform with the National Electrical Code (NEC) ANSI/NFPA70 and Canadian Electrical Code CSA C22.2.
- **Before starting the connection procedure, check that the earthing system is provided in accordance with local codes.**
- **Before starting the connection procedure, check that the main power switch has been turned to the "off" position.**
- **The rating plate contains all the information necessary for proper connection.**

2.5.3.1 ELECTRICAL CONNECTION OF THE BAKING CHAMBER
WARNING! Each baking chamber must be fitted with a main omnipolar switch with fuses or an automatic switch suitable for the values shown on the plate, to allow the single appliances to be disconnected from the mains. The switch must have a contact aperture of at least 3 mm .
NOTE! The device selected should be in the immediate vicinity of the oven and within easy access.
Electrical supply for the equipment is 208/240V 1Ph 60Hz (see rating plate fig.2 item A).
To carry out electrical connection, remove the protective cover located on the rear side of the baking chamber (fig. 10). The connection cable must be supplied by the installer.
Insert a cable with a minimum cross-section of 14 AWG (3 x 2,5 mm^2) in the cable raceway provided (fig.11 item A) and connect it to the terminal board as illustrated in fig.12.
When connection has been completed, check that the supply voltage, with the appliance running, does not differ from the rated value by more than ±10%.
WARNING! The flexible wire for connection to the power supply must have characteristics at least equal to the model with rubber insulation H07RN-F and must have a rated section suited to the maximum absorption.
WARNING! It is essential that the oven be properly earthed. A special earth terminal has been provided for this purpose on the connection terminal board (fig.12). It is marked with the earth symbol and the earth wire must be connected to it.
These ovens must also be included in the unipotential system. The terminal to be used for this purpose is located at the back of the oven (fig.11 item B). It is marked with the symbol TERMINAL FOR THE UNIPOTENTIAL SYSTEM.



2.5.3.2 ELECTRICAL CONNECTION OF THE LEAVENING COMPARTMENT
WARNING! The compartment must be fitted with a main homopolar switch suitable for the values shown on the plate, to allow the single appliances to be disconnected from the mains.
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 208/240V 1Ph 60 Hz, as indicated on the rating plate (fig. 2-part B).
To carry out electrical connection, remove the protective cover located on the left hand rear side of the compartment (fig.13).
The connection cable must be supplied by the installer.
Insert a cable with a minimum cross-section of 14AWG (3 x 2,5 mm^2) in the cable raceway provided (fig.14 item A) and connect it to the terminal board as illustrated in fig.15. When connection has been completed, check that the supply voltage, with the appliance running, does not differ from the rated value by more than ±10%.
WARNING! The flexible wire for connection to the power supply must have characteristics at least equal to the model with rubber insulation H07RN-F and must have a rated section suited to the maximum absorption.
WARNING! It is essential that the oven be properly earthed. A special earth terminal has been provided for this purpose on the connection terminal board (fig.15). It is marked with the earth symbol and the earth wire must be connected to it.
These ovens must also be included in the unipotential system. The terminal to be used for this purpose is located at the back of the oven (fig. 14-part B). It is marked with the symbol TERMINAL FOR THE UNIPOTENTIAL SYSTEM.



WARNING! 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 gas and vapour exhaust connections have been properly made;
all control operations must be carried out by specialised technicians holding a proper license.
For more even results, we recommend avoiding the use of temperatures above those recommended for the type of product being baked.

3.1.1 CHECKING NOZZLES
Check that the oven (rated gas category and type) is set up for the type and family of gas supplied. If this is not the case, convert to the type of gas available.
The oven must be put into operation using the nozzles foreseen for the rated thermal capacity (see technical data TAB.1).

WARNING! MODELS P110G! The valve adjustment screws must not be tampered with: they are calibrated and sealed in the factory. It is necessary to intervene on the pressure regulator for the gas valve (fig.17 item C) , to guarantee the correct thermal capacity (see technical data TAB.1) on the P150G only

3.1.2 CHECKING THERMAL CAPACITY WITH LP GAS

3.1.2.1 MODELS P110G

The rated thermal capacity is achieved with the nozzle indicated in the table (see technical data TAB.1), the air feed opening (fig.21 item D) must be at a distance X= see technical data TAB.1.
Operation depends on the inflow pressure available (see technical data TAB.1):
Should the pressure be outside the values indicated above, advise those responsible for the system and do not start up the oven until the cause has been traced and eliminated.

3.1.2.2 MODELS P150G

Rated thermal capacity is only achieved by setting the gas valve pressure regulator (fig.17 item C) as shown in 3.1.6, so as to guarantee valve outlet pressure (fig.17 item B) the same as the one shown in the technical details TAB.1; the air feed opening (fig.21 item D) must be at a distance X= see technical data TAB.1, the nozzle needs to be the one listed in the nozzle table (see technical data TAB.1).
Operation depends on the inflow pressure available (see technical data TAB.1):
Should the pressure be outside the values indicated above, advise those responsible for the system and do not start up the oven until the cause has been traced and eliminated.

3.1.3 CHECKING THE THERMAL CAPACITY NATURAL GAS

3.1.3.1 MODELS P110G

The rated thermal capacity is achieved with the nozzle indicated in the table (see technical data TAB.1), the air feed opening (fig.21 item D) must be at a distance X= see technical data TAB.1.
Operation depends on the inflow pressure available (see technical data TAB.1).
Should the pressure be outside the values indicated above, advise the gas supply company and do not start up the oven until the cause has been traced and eliminated.
NOTE! Should an additional test be required for the thermal capacity, it can be performed using the volumetric method.

3.1.3.2 MODELS P150G

Rated thermal capacity is only achieved by setting the gas valve pressure regulator (fig.17 item C) as shown in 3.1.6, so as to guarantee valve outlet pressure (fig.17 item B) the same as the one shown in the technical details TAB.1; the air feed opening (fig.21 item D) must be at a distance X= see technical data TAB.1, the nozzle needs to be the one listed in the nozzle table (see technical data TAB.1).
Operation depends on the inflow pressure available (see technical data TAB.1).
Should the pressure be outside the values indicated above, advise the gas supply company and do not start up the oven until the cause has been traced and eliminated.
NOTE! Should an additional test be required for the thermal capacity, it can be performed using the volumetric method.

3.1.4 CHECKING INLET PRESSURE.

The inlet pressure must be measured with a water manometer (for example a U manometer, with a minimum resolution of 0.1 bar).
To do this, proceed as follows:
- Remove the right hand side panel (fig.20 item C).
- Loosen the seal screw inside the valve (fig.17 item A)
- Connect the U manometer to the pressure takeoff.
- Turn the oven on as described in the instructions.
- Measure the pressure.
- Turn the appliance of as indicated in the instructions.
- Remove the manometer.
- Tighten the seal screw again (fig.17 item A).
- Replace the right hand side panel (fig.20 item C).

NOTE! The pressure must be read with all the chambers operating.

3.1.5 CHECKING THE PRIMARY AIR

The air feed opening (fig.21 item D) must be at a distance
X= see technical data TAB.1.

3.1.6 VALVE OUTLET PRESSURE CONTROL

To regulate the valve outlet pressure to the setting listed in the technical details TAB.1, it is necessary to:
- Remove the right hand side panel (fig.20 item C).
- Loosen the seal screw external the valve (fig.17 item B)
- Connect the U manometer to the pressure takeoff.
- Turn the oven on as described in the instructions.
- Measure the pressure.
- Loosen the cap of the gas valve pressure regulator (fig.17 item D).
- Use the screw (fig.17 item C) on the pressure regulator to set the pressure as listed in the technical details TAB.1.
- Turn the appliance of as indicated in the instructions.
- Remove the manometer.
- Tighten the seal screw again (fig.17 item B).
- Tighten the cap of the gas valve pressure regulator (fig.17 item D).
- Replace the right hand side panel (fig.20 item C).

NOTE! The pressure must be read with all the chambers operating.

3.2 STARTING UP THE BAKING CHAMBER

WARNING! The glass and the door will heat up when the oven is working. Do not touch them, or you will burn yourself.
Two control panels are fitted on the front right hand side of the baking chamber, as shown in figure 18.
1. Main switch (ON/OFF)
2. Safety thermostat (Reset)
3. Temperature regulator (+up/-down)
4. Set temperature display (Set Point)
5. Internal temperature display
6. Baking chamber light on/off button (light)
7. Reset button
8. Burner warning light
9. Baking chamber on/off 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.
To turn the baking chamber on, proceed as follows:
a) Turn the main switch (fig.18 item 1) on the top control panel to ON. Both the switch itself and the electronic panel below it will light up.
b) Set the required cooking temperature using the buttons provided (fig.18 item.3). The temperature will appear on the luminous display on the right side (fig.18 item 4).
c) Supply power to the chamber using the ON/OFF button (fig.18 item 9): a red LED will light up in the top right hand corner.
d) When the electrode lighting the burner has reached the correct temperature, the red led indicating burner in use (fig. 18 item 8) comes on and after a few seconds the burner starts up.

If the oven does not start up 15\20 seconds after the "burner in use" indicator light comes on (fig.18 item 8), the luminous indicator on the reset button will light up (fig.18 item 7) indicating that the burner is blocked.
This safety system intervenes to detect an absence of flame by means of an ionised probe located over the burner: if this probes is not submerged by the flame for an interval of five seconds, the gas supply is immediately cut off.
Check that gas is reaching the burner (i.e. check that the gas supply tap is open), wait 20 seconds and then reset the burner by pressing the reset button (fig.18 item 7).
WARNING! If the indicator light does not turn off this means that the burner is still blocked, and therefore that a malfunction has occurred. In this case, contact the technical service department.
NOTE! When the temperature inside the baking chamber (fig.18 item 5) reaches the set temperature (fig.18 item 4), the burner switches off. When the temperature inside the baking chamber drops below the set value (fig.18 item 5), the burner will light up again automatically.
e) The maximum temperature that can be set (fig. 18 item 4) is 842 F (450°C).
If the internal temperature exceeds this maximum limit due to a fault, the safety thermostat automatically will trigger (fig.18 item 2) stopping oven operation and turning off the burner. All the LED's on the lower control panel will start flashing, signalling alarm.

WARNING! Disconnect the power supply and the gas supply, leave the appliance to cool down, and call a specialised installation technician with the necessary qualifications to identify the cause of overheating. Eliminate the problem, check that none of the components in the appliance have been damaged and replace if necessary. Always replace the burner/s, as any deformation due to

overheating mean that any further use will cause a fire hazard; always replace the thermocouple (item 32 Plate A).

To restore the oven to normal operation, unscrew the safety thermostat cap (fig.18 item 2) and press the button underneath it.

The button inside will reset the thermostat, the lower panel will stop flashing and the oven will start up normally.

Replace the protection cap (fig. 18 item 2) over the safety thermostat to avoid it being damaged and compromising oven operation.

f) The "Light" button (fig.18 item 6) is used to turn the lighting inside the baking chamber on and off.

To turn the oven off, merely press the main switch (fig.18 item 1). It is necessary to wait 5 minutes before relighting the oven.

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

3.2.1 STARTING UP

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 temperatures 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 (200°F) and leave the chamber operating for about 2 hours. If there is a lot of steam inside the chamber, open the door for a few minutes to let it out and then close it again.
- Increase the temperature to 150°C (300°F) and leave the chamber operating for about 1 hour. If there is a lot of steam inside the chamber, open the door for a few minutes to let it out and then close it again.
- Increase the temperature to 250°C (480°F) and leave the chamber operating for about 1 hour. If there is a lot of steam inside the chamber, open the door for a few minutes to let it out and then close it again.
- Increase the temperature to 350°C (650°F) and leave the chamber operating for about 1 hour. If there is a lot of steam inside the chamber, open the door for a few minutes to let it out and then close it again.
- Increase the temperature to 400°C (750°F) and leave the chamber operating for about 1 hour. If there is a lot of steam inside the chamber, open the door for a few minutes to let it out and then close it again.
- Wait for the temperature to cool to ambient levels before switching the oven on again. If there is a lot of steam inside the chamber, open the door for a few minutes to let it out 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 door for long periods, especially at high temperatures as there is a risk of scalding or burns from parts close to the door.

WARNING! Only use the oven for cooking 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: During following ignitions it is necessary to avoid heatings too abrupt to extend the life of components. Each time before reaching the set point of cooking, stand for at least 40 minutes at a temperature comprised between 120°C (250°F) and 160°C (320°F).

3.3 STARTING UP THE LEAVENING COMPARTMENT

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

1. Indicator light (ON/OFF).
2. On/off switch for inside light.
3. Start-up and regulation thermostat.

To start the leavening compartment, proceed as follows:

a) Turn the leavening compartment on by turning the thermostat (fig.19 item 3), the indicator light will come on (fig.19 item 1).
b) Set the temperature required, up to a maximum of 65°C (149°F).
c) To turn the leavening compartment off, turn the thermostat (fig.19 item 3) back to zero.

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

WARNING! The leavening cell is suitable for heating only covered or packed food.

3.4 OPERATIONAL CHECK

Once the baking chambers and the leavening compartment are operational, according to 3.2 and 3.3, check that the appliance functions.

Check that the exhaust works correctly.

Check for perfect start-up and the stability of the burner flame.

3.5 TRANSFORMATION AND / OR ADAPTATION

All operations must be carried out by specialised and duly licensed technicians.

Before connecting to the new gas supply, check that the appliance supply pressure is the one indicated in Tab.1, and that this pressure is guaranteed to remain unchanged on a long term basis.

If the supply pressure is outside the values indicated, advise the gas supply company and do not start up the appliance until the cause has been identified and eliminated.

To adapt to another type of gas, (for instance from methane to LPG), it is necessary to replace the nozzle. For this, please consult the "Technical data TAB.1".

The nozzles for different types of gas are supplied in a small bag together with the oven.

For transformation, close the gas tap, raise the front protection (fig.20 item A) (for the P110GA-A2-A3 it will also be necessary to remove the cover fig.20 item B), remove the seal on the nozzle, unscrew it from the burner (fig.21 item C) and replace it with the correct one, sealing the nozzle again with a drop of red paint.

Remove the seal from the primary air feed opening, adjust the feed opening (fig.21 item D) so that it is at a distance X= see technical data TAB.1.

Seal the primary air feed opening again with a drop of red paint.

WARNING! If a transformation or adaptation has been made according to 3.5, attach the rating plate with corrected data in position A on top of the previous one (fig.3).

WARNING! On the model P150G, it is not always necessary to replace the nozzle (see technical data TAB.1) when changing to another type of gas; in any case, it is necessary to set the gas valve pressure regulator (fig.17 item C) as described in 3.1.6, so as to guarantee a valve outlet pressure (fig.17 item B) the same as listed in the technical details, TAB.1

3.6 CENTIGRADE OR FAHRENHEIT SELECTION

- Pressing and holding down the "light" (fig.18 part.6) and "+ up" (fig.18 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

3.7 STOPPING

Turn the main oven on/off switches (fig.18 item 1) and the leavening compartment switches (fig.19 item 1) to "off".

- Disconnect the power supply by turning off the main power switches outside the oven.
- Turn off the gas tap

4 ORDINARY MAINTENANCE

4.1 PRELIMINARY SAFETY OPERATIONS

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

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

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.

4.2 CLEANING

Clean the outside parts of the oven every day using a dry cloth (fig.22). When cleaning the exterior, never use solvents, detergent products containing chlorine or abrasives, wire wool, brushes or common steel scrapers.

WARNING! Never clean the oven with direct jets of water or with jets of water under pressure.

Do not clean the tempered glass doors when they are still hot.

WARNING! Any grease that has spilled during cooking must be removed from the baking chamber daily, to avoid the risk of possible explosions.

WARNING! Under no circumstances clean the oven using detergents that involve a health hazard.

WARNING! When special cleaning operations requiring the oven to be moved have to be carried out, the following operations must be performed by specialised personnel: carry out the operations indicated in point 4.1, disconnect the exhaust pipe, the gas and electric power supply, remove the oven positioning brackets and release the brakes on the front wheels, then commence cleaning operations; carry out the above operations in reverse order to restore the machine to normal operation.

WARNING! Periodically (at least once a year), and every time operating malfunctions occur, the appliance must be checked by a specialist technician who must check the general state of the appliance, and in particular the state of the burner. In the presence of any type of irregularity the burner must be replaced immediately. When any maintenance operations are carried out on the gas circuit, use LOCTITE 577 as a sealing agent

4.3 PERIODS OF INACTIVITY

If the appliance is not to be used for long periods:
- Disconnect it from the power supply.
- Turn the gas supply off.
- Cover it to protect it from dust.
- Ventilate the rooms periodically.
- Clean the appliance before using it again.
- Run the heating procedure as for the first start (see 3.2.1).

5 SPECIAL MAINTENANCE

5.1 PRELIMINARY SAFETY OPERATIONS

WARNING! All special maintenance operations must be carried out by specialised technical personnel with a proper licence.

Before carrying out any maintenance operation, disconnect the gas supply by turning off the main supply tap, and 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! Periodically (at least once a year), and every time operating malfunctions occur, the appliance must be checked by a specialist technician who must check the general state of the appliance, and in particular the state of the burner. In the presence of any type of irregularity the burner must be replaced immediately.

When any maintenance operations are carried out on the gas circuit, use LOCTITE 577 as a sealing agent

5.2 REPLACING PARTS OF THE BAKING CHAMBER

5.2.1 REPLACING THE LIGHT BULB

After carrying out the operations described in 5.1, to replace the light bulb and/or the cover inside the baking chamber proceed as follows:

- Unscrew the cover (fig.23 item A) and replace the light bulb (fig.23 item B) and/or the cover.
- Screw the cover back in place.

5.2.2 REPLACING THE LIGHTER

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

- Raise the front protection (Fig.20 item A).
- Remove the lower cover.
- Remove the two fixing screws from the spark plug.
- Remove the right side panel by unscrewing the four fixing screws.
- Disconnect the wires from the lighter to the ignition card (item 23 plate A).
- Disconnect the spark plug faston connectors.
- Replace the lighter spark plug (item 16 plate A).
- Perform the above operations in reverse order to reassemble.

5.2.3 REPLACING THE FLAME DETECTOR

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

- Raise the front protection (Fig.20 item A).
- Remove the screws and the cover below.
- Remove the two flame detector fixing screws.
- Remove the right side panel by unscrewing the four fixing screws.
- Disconnect the wires from the flame detector to the ignition card (item 23 plate A).
- Replace the flame detector (item 17 plate A).
- Perform the above operations in reverse order to reassemble.

5.2.4 REPLACING THE DIGITAL PYROMETER

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

- Remove the two pyrometer fixing screws.
- Remove the pyrometer connectors;
- Replace the pyrometer (item 29 plate A).
- Perform the above operations in reverse order to reassemble, making sure that the polarity of the connectors is correct.

5.2.5 REPLACING THE THERMOCOUPLE

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

- Remove the right hand side panel by unfastening the four fixing screws.
- Unfasten the thermocouple fixing nut.
- Disconnect the two power cables to the thermocouple.
- Replace the thermocouple (item 32 plate A).
- Perform the above operations in reverse order to reassemble, making sure that the polarity of the connectors is correct.

5.2.6 REPLACING THE IGNITION CARD

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

- Remove the right hand side panels by unfastening the four fixing screws.
- Disconnect the wires to the ignition card.
- Replace the ignition card (item 23 plate A).
- Perform the above operations in reverse order to reassemble.

5.2.7 REPLACING THE TRANSFORMER

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

- Remove the right side panel by unfastening the four fixing screws;
- Disconnect transformer electrical connections .
- Replace the transformer (item 18 plate A).
- Perform the above operations in reverse order to reassemble.

5.2.8.1 REPLACING THE TEMPERED GLASS (P110G)

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

- Remove the fixing screws of the front door frame.
- Remove the front frame.
- Remove the front gasket.
- Replace the tempered glass (item 3 plate A) by removing it from the front.
- Perform the above operations in reverse order to reassemble.

5.2.8.2 REPLACING THE TEMPERED GLASS (P150G)

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

- with the door open, remove the fastening screws from the inside part of the door .
- Remove the inside part of the door.
- Remove the gasket.
- Replace the tempered glass (item 3 tab.A).
- Perform the above operations in reverse order to reassemble.

5.2.9.1 REPLACING THE HANDLE SPRING (LEFT)

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

- Remove the left side panel by unscrewing the four fixing screws.
- Disconnect the spring (item 14 plate A) by unscrewing the two fixing nuts.
- Replace the spring, calibrating the tension with the two nuts.
- To remount the panel, perform these operations in reverse order.

5.2.9.2 REPLACING THE HANDLE SPRING (RIGHT, P150G)

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

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

5.2.10 REPLACING THE REFRACTORY SURFACES

After carrying out the operations described in 5.1, to replace the upper and lower refractory surfaces proceed as follows:

- Open the front door (item 4 plate A).
- Raise the upper refractory surface (item 27 plate A) by prying it up with a screwdriver.
- Raise the lower refractory surface (item 26 plate A) by prying it up with a screwdriver.
- Replace the refractory surfaces.
- Perform these operations in reverse order to reassemble.

5.2.11 REPLACING THE BAKING CHAMBER SAFETY THERMOSTAT

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

- Remove the two fixing screws.
- Disconnect the thermostat faston connectors.
- Remove the right side panel by unscrewing the four fixing screws.
- Open the front door (item 4 plate A) and loosen the two screws on the top front part of the chamber that fasten the thermostat sensor.
- Remove the thermostat sensor, located inside the insulating rock wool, cutting out the rock wool around it (fig. 24).
- Replace the thermostat (item 19 plate A) with its sensor and the worn piece of rock wool, if necessary.
- Perform the above operations in reverse order to reassemble.

5.3 REPLACING PARTS OF THE LEAVENING COMPARTMENT

5.3.1 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 (item A - fig.25) and replace the bulb (item B - fig.25) and/or the cover.
- Screw the cover back in place

5.3.2 REPLACING THE DOOR KNOB

After carrying out the operations described in 5.1 above, to replace the ball knob proceed as follows:
- Open the doors of the leavening compartment;
- Remove the plug (item 12 plate B);
- Unscrew the fixing nut inside the knob;
- Replace the knob (item 2 plate B) and tighten the fixing nut.

5.3.3 REPLACING THE THERMOSTAT

After carrying out the operations described in 5.1 above, to replace the thermostat proceed as follows:
- Remove the electrical panel fixing screws.
- Disconnect the thermostat faston connectors.
- Remove the snap-on thermostat dial (item 5 plate B).
- Unscrew the ring nut (item 6 plate B) fixing the thermostat.
- Remove the thermostat sensor located inside the compartment.
- Replace the thermostat (item 7 plate B) and the relative sensor.
- Perform the above operations in reverse order to reassemble.

5.3.4 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;
- Remove the seal snap ring;
- Replace the magnetic door fastener.

5.3.5 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 B).
- Unscrew the ring nut (item 6 plate B).
- Replace the ring nut and/or the dial.

5.3.6 REPLACING THE YELLOW INDICATOR LIGHT AND/OR THE LIGHT SWITCH

After carrying out the operations described in 5.1 above, to replace the yellow indicator light and/or the light switch proceed as follows:
- Remove the control panel fixing screws.
- Disconnect the faston connectors for both the yellow indicator and the light switch.
- Replace the yellow indicator light (item 14 plate B).
- Replace the light switch (item 4 plate B).
- Perform the above operations in reverse order to reassemble.

5.3.7 REPLACING THE HEATING ELEMENTS

After carrying out the operations described in 5.1 above, to replace the heating elements proceed as follows:
- Unscrew the heating element fixing screws.
- Disconnect the heating element supply wires.
- Remove the protective casing from the heating elements.
- Remove the heating elements (item 10 plate B).
- Perform the above operations in reverse order to reassemble.

5.4 REPLACEMENT TRANSFORMER KIT PARTS 208V-240V

WARNING! For servicing the electric box on the back of 208V rated ovens, the following operations must be performed by specialized personnel:
- carry out the operations indicated in point 5.1;
- disconnect the exhaust pipe, the gas and electric power supply;
- remove the oven positioning brackets and release the brakes on the front wheels;
- then start service operations (transformer part. 43 tav.A, fuse part. 42 tav.A, fuse carrier part. 34 tav.A);
- carry out the above operations in reverse order to restore the machine to normal operation.

CAUTION: DISCONNECT THE POWER SUPPLY BEFORE SERVICING AND BEFORE REPLACING FUSES AND LAMPS.

6 NOISE LEVELS

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

7 LIST OF SPARE PARTS

Index of plates

Plate A Baking chamber assembly
Plate B Leavening compartment assembly
Plate C Baking chamber wiring diagram
Plate D Leavening compartment wiring diagram

INSTRUCTIONS FOR ORDERING SPARE PARTS

Orders for spare parts must contain the following information:
- Oven serial number
- Oven type
- Name of part
- Number required

AVIS:

Ce <u>manuel d'installation et de fonctionnement</u> doit être fourni à l'utilisateur. Toute personne utilisant le four doit en comprendre les commandes et le fonctionnement.

Ce manuel doit être placé à proximité du four, en un endroit bien visible et facilement accessible.

Les fours à gaz peuvent être alimentés SOIT en gaz naturel, SOIT en GPL, comme l'indique la plaque de série. Si les normes locales et nationales le permettent, il est possible de convertir un four fonctionnant au gaz naturel en un four fonctionnant au GPL, et vice versa. À ce propos, voir la section *Installation* de ce manuel. Cette conversion nécessite l'installation, par un technicien agréé, du kit de conversion voulu du Fabricant.

Il est recommandé de se procurer un contrat d'entretien auprès d'un technicien agréé par le Fabricant.

AVERTISSEMENT

AFFICHEZ, DE MANIÈRE VISIBLE, LE NUMÉRO DE TÉLÉPHONE D'URGENCE DE VOTRE FOURNISSEUR DE GAZ LOCAL ET LES DIRECTIVES À SUIVRE EN CAS D'ODEUR DE GAZ.

Votre fournisseur de gaz se fera un plaisir de vous indiquer la marche à suivre en cas de détenction d'une odeur de gaz. Si vous détectez une odeur de gaz, composez immédiatement le numéro d'urgence de votre fournisseur de gaz local. Il dispose du personnel et de l'équipement nécessaire pour régler le problème.

ESURE DE SÉCURITÉ

Ne pas entreposer ni utiliser d'essence ni autres vapeurs ou liquides inflammables à proximité de cet appareil ou de tout autre appareil.

AVERTISSEMENT

L'installation, le réglage, la modification, la réparation ou l'entretien incorrect de cet appareil peut causer des dommages matériels, des blessures ou la mort. Lire attentivement les instructions d'installation, de fonctionnement et d'entretien avant de procéder à son installation ou entretien.

IMPORTANT

L'étiquette avec le schéma électrique se trouve sur la côté latérale droite (dans les modèles P110G) / arrière (dans les modèles P110G) du four.

IMPORTANT

Il est de la responsabilité du client de signaler à la société de transport tout dommage apparent ou non apparent. Conservez tous les accessoires d'expédition tant que vous n'aurez pas la certitude que le matériel n'a pas subi d'avarie.

AVIS: VEUILLEZ CONTACTER UN TECHNICIEN AGRÉÉ DU FABRICANT POUR L'ENTRETIEN ET LES RÉPARATIONS.

AVIS: L'utilisation de pièces autres que les pièces originaux du Fabricant décharge le fabricant de toute obligation et de toute responsabilité inhérente à la garantie.

AVIS: Le fabricant se réserve le droit de modifier les spécifications à tout moment.

AVIS: La garantie de l'équipement n'est valide que si l'installation, la mise en marche, et la démonstration du four sont faites sous la surveillance d'un installateur qualifié de l'usine.

Conservez ce manuel pour référence ultérieure

TABLE DES MATIÈRES