

**INSTALLATION AND
MAINTENANCE MANUAL
COMBINATION OVEN WITH DIRECT STEAM**

REV - RGV

EN

Technical service



MODELS

REV / RGV

CAPACITY

5 x GN 1/1 (051)

7 x GN 1/1 (071)

10 x GN 1/1 (101)

VERSIONS

M - Electromechanical, with a function selector for convection, steam, combined or open door cooling - Temperature selector adjustable from 70 - 300°C - Programmable timer up to 120 minutes with end of cooking buzzer - Autoreverse (automatic inversion of fan rotation) - Indicator lights for functioning control - Manual humidifier - Manual cavity vent - Cavity lights.

OPTIONAL: Hand shower.

S - Comandi Electronic manual controls - Dedicated key for 4 cycle management, with display LEDs - Key for directly accessing programs and recipes - Alphanumeric display - CLIMA with automatic vent - Self-diagnostics - Autoreverse (automatic inversion of fan rotation) - Semiautomatic washing program - Controls for: humidifier, cavity lights, vent control.

OPTIONAL: Hand shower - Multipoint core probe - 2 speed fan - Automatic washing system.

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- ORIGINAL INSTRUCTIONS -

1 • GENERAL REMINDERS

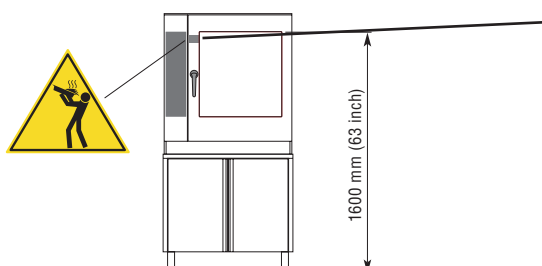
- 1.1 • **The oven must be installed, commissioned and maintained only by an authorized service agent.**
- 1.2 • **Carefully read** the directions given in this manual; they contain important information on safety during installation, operation and maintenance.
Keep this manual in a safe place for future consultation!
- 1.3 • This appliance must be put **only to the use for which it is specifically intended**, i.e. cooking foods; any other type of use is improper and therefore dangerous.
- 1.4 • Having removed the packing **check that the appliance is not damaged in any way.** If in doubt, proceed no further with installation of the appliance and contact the Customer Service or your dealer immediately.
- 1.5 • Packing materials **are potentially dangerous and must not be left where children** can play with them.
- 1.6 • Packing materials **must be disposed of in conformity with local regulations.** This normally means that the different materials are sorted according to type and collected as urban refuse.
- 1.7 • Before positioning and connecting the appliance, check that the utilities (electrical power, water and gas supplies) **are as indicated on the data plate.**

- 1.8 • Example of a data plate:

LOGO		
TYP. XXXXXXXXX		
2008	NR XXXXXXXXXX	
3N AC 400V 50Hz		
1 x 0.25 kW	TOT 8 kW	kPa 200 - 500 
IPX 5		

LOGO		
TYP. XXXXXXXXX		
2008	NR XXXXXXXXXX	
EN 203/A1	AC 230V 50Hz	
1 x 0.55 kW	TOT 1 kW	ΣQn 40 kW
A3 <input type="checkbox"/>	B13 <input type="checkbox"/>	B23 <input type="checkbox"/>
G 25 / m ³ /h	G 20 / m ³ /h	kPa 200 - 500 
Pmax / mbar	Pmax / mbar	G 30 3.16 Kg/h
Pmin / mbar	Pmin / mbar	Pmin / mbar
IT	Cat. II 2H3+	P mbar 20; 28-30/37
IPX 5		 0085

- 1.9 • The positions of the inlet and drain connections are clearly labelled. For further details, see the installation diagram attached to this manual.
- 1.10 • In the event of breakdown or faulty operation, **switch off the oven immediately!**
- 1.11 • During installation and/or maintenance work it is recommended you wear gloves to protect your hands.



- 1.12 • Safety sticker
- Maximum height for inserting containers with liquids.
ATTENTION: to avoid scalding, do not use the containers filled with liquid or food which, through cooking become fluid, at levels higher than those which can be observed.

2 • TECHNICAL DATA

TABLE 1: GENERAL DATA - ELECTRIC OVENS

Model	Supply Voltage	Frequency	Total Input	Amps	Oil-proof connecting cable (*)
5 x GN 1/1	3 AC 230 V 3N AC 400 V	50 Hz	7,25	19 11	4 x 2,5 mm ² 5 x 1,5 mm ²
7 x GN 1/1	3 AC 230 V 3N AC 400 V	50 Hz	12,5	32 18	4 x 6,0 mm ² 5 x 2,5 mm ²
10 x GN 1/1	3 AC 230 V 3N AC 400 V	50 Hz	14,5	38 22	4 x 6,0 mm ² 5 x 2,5 mm ²

Warning: The safety device (RCD to be fitted on the power line to the appliance) must be sized for a leakage of 1 mA x kW of power installed.

(*) Flexible cable underneath sheath resistant to oil with designation 60245-IEC-57

TABLE 2: GENERAL DATA - GAS OVENS

Model	Supply voltage	Frequency	Input	Motor	Oil-proof connection cable (*)	Gas power	Gas connection
5 x GN 1/1	AC 230 V	50 Hz	0,25 kW	1 x 0,25 kW	3 x 1,5 mm ²	8,5 kW	1 x R 1/2"
7 x GN 1/1	AC 230 V	50 Hz	0,5 kW	2 x 0,25 kW	3 x 1,5 mm ²	12 kW	1 x R 1/2"
10 x GN 1/1	AC 230 V	50 Hz	0,5 kW	2 x 0,25 kW	3 x 1,5 mm ²	15 kW	1 x R 1/2"

Warning: The safety device (RCD to be fitted on the power line to the appliance) must be sized for a leakage of 1 mA x kW of power installed.

(*) Flexible cable underneath sheath resistant to oil with designation 60245-IEC-57

2 • TECHNICAL DATA

TABLE 3: GENERAL WATER DATA

	Model	Water pressure kPa	Softened water consumption max. l/h	Water connection
ELECTRIC	5 x GN 1/1	200 - 500	8	2 x R 3/4 ⁽¹⁾
	7 x GN 1/1	200 - 500	16	2 x R 3/4 ⁽¹⁾
	10 x GN 1/1	200 - 500	16	2 x R 3/4 ⁽¹⁾
GAS	5 x GN 1/1	200 - 500	8	2 x R 3/4 ⁽¹⁾
	7 x GN 1/1	200 - 500	16	2 x R 3/4 ⁽¹⁾
	10 x GN 1/1	200 - 500	16	2 x R 3/4 ⁽¹⁾

⁽¹⁾ The ovens are equipped with two water inlets, one for non-softened cold water and the other for hot water (max. 50 C) or softened cold water.

3 • SPECIAL REQUIREMENTS FOR THE INSTALLATION SITE

- 3.1 • The room where the oven is to be fitted has to be well ventilated with all the openings required for rooms with gas installations (see specific regulations).
- 3.2 • In addition, it is good policy to locate the appliance under an extractor hood so that cooking vapours can be removed rapidly and continuously.
- 3.3 • The room must have a flue gas extraction stack (appliances with installation type B13), or a suitable flue gas extraction system fitted with all relevant safety devices (appliances with installation type B23). Further details are given under the heading: "*Gas connection procedures*". Check with the appropriate agency whether or not special authorization is required for the emission of flue gases into the atmosphere.
- 3.4 • Current CEI (Italian Electrotechnical Committee) regulations require the installation of a multiple pole switch between the oven and the electrical power supply; the switch must have a contact gap of at least 3 mm on each pole.
- 3.5 • The oven needs two water supplies, one of which need not be softened, but must necessarily be cold (for condensing steam). The other supply, serving the vaporizer, must incorporate a softener with suitable flow and pressure specifications (see technical data and water connections heading). A shutoff valve must be installed on each of the water supply pipelines to the appliance.
- 3.6 • The room must have a water drain in a good position for the oven to be installed, its specifications are given under the heading "*Water and drain connections*" in this manual.
- 3.7 • The gas supply plumbing must be installed in accordance with current regulations, adopting pipe sections and pressures suitable for the appliance (see technical data and gas connections heading). A fast acting shutoff valve must be installed on the gas inlet line to the appliance. It is absolutely essential that this valve should be specified to current standards and type test approved.
- 3.8 • The electrical isolating switch and the water and gas shutoff valves must all be located near to the appliance, within easy reach for the user.

4 • STATUTORY REQUIREMENTS, TECHNICAL REGULATIONS AND DIRECTIVES

Throughout installation it is vital to observe the following requirements:

- 4.1 • any health and hygiene standards applicable to kitchens and eating places;
- 4.2 • local and/or territorial building regulations and fire prevention standards;
- 4.3 • current accident prevention guidelines;
- 4.4 • CEI requirements relating to electrical systems;
- 4.5 • UNI-CIG 8723 Standard “Gas systems for appliances used in professional kitchens and communal facilities”;
- 4.6 • the regulations of the gas supply company or agency;
- 4.7 • the regulations of the electrical power supply company or agency;
- 4.8 • any other local regulations.

5 • POSITIONING

- 5.1** • To position the appliances, it is recommended to use the mount offered by the manufacturer; should you choose otherwise, it is necessary to take account of the weight of the appliance.
- 5.2** • Before manoeuvring the oven into the selected position, attach the water inlet hose (refer to headings describing the water and drain connections).
- 5.3** • The distances from other appliances or from adjacent walls that must be left to allow access for servicing operations will be found on the installation diagram for the oven to connect. In the event of the oven being installed directly against an inflammable wall, suitable heat insulation must be provided.
Current fire regulations should be meticulously observed and respected. The openings and slots in the outer casing of the oven must not be blocked, as these allow heat to escape from the compartment housing the electrical components.
Keep strictly to the installation diagrams.
- 5.4** • Once the appliance is installed, the electrical power cable must be protected, and never stretched or tugged.
- 5.5** • The appliance must be level: any difference in level or sloping of the supporting surface should be eliminated. Differences in level or sloping negatively affect oven operation.
- 5.6** • Remove all packing materials and peel away the protective plastic film from all external and internal surfaces of the oven.

6 • ELECTRICAL CONNECTIONS AND EQUIPOTENTIAL BONDING

- 6.1** • As this oven is a type X appliance (oven without power cable and plug), the cable and other hardware needed to make the connection to the electrical power supply must be provided by the installer. The cable must satisfy the requirements indicated in table 1 “*General data*”. As already mentioned, the oven must be connected to the power supply by way of a multiple pole main isolating switch ensuring a gap between open contacts of at least 3 mm on each pole.
- 6.2** • To gain access to the AC mains connection terminal board, the back panel of the casing must be removed by undoing the fixing screws (all models).
- 6.3** • The cable must be fed in through the clamp from the back. The individual wires are then fastened to the corresponding terminals of the terminal board. The earth wire must be longer than the other wires, so that in the event of the cable being jerked or the clamp broken, the live wires will disconnect first.
Check the efficiency of the isolating switch.
- 6.4** • The oven must also be bonded equipotentially to other equipment in the kitchen. This connection is made by wiring a conductor of nominal cross section 10 mm² to the corresponding terminal at the back of the oven, which is marked with the internationally recognized symbol. All appliances in the room are bonded in this way and connected to the earth system of the building.
- 6.5** • The electrical safety of this appliance can be guaranteed only when it is connected correctly to an efficient earth system, in compliance with current standards.

7 • POINTS TO REMEMBER WHEN MAKING THE ELECTRICAL CONNECTION

- 7.1** • As all ovens of the series are fitted with an alternating fan motor (clockwise and anticlockwise rotation), there is no need for the fan to rotate in any particular direction. Simply verify, when commissioning the appliance, that the fan is balanced and rotates freely.
- 7.2** • When making the electrical connection you need to take care that the neutral pin of the terminal block corresponds to the neutral wire of the supply line. If this connection is not made correctly, the burners will not be able to operate.
- 7.3** • This trouble is indicated:
On **gas models mechanical version** by the burner ignition reset button, which is lit up.
On **gas models electronic version** via the electronic card.
- 7.4** • Check also that the neutral registers zero potential when tested. If not, the fault already described in point three of this section will occur. In this eventuality, consult the installer of the building’s electrical system.

8 • WATER AND DRAIN CONNECTIONS

8.1 • WATER PRESSURE

The pressure of the water in the network must be between 150 and 500 kPa, as already stated under the heading “*Technical Data*”. If the supply pressure is higher than this, a pressure reduction valve must be installed between the oven and the main.

8.2 • WATER CONNECTION TO THE VAPORIZER

The water supplied to the vaporizer must be either cold and softened, or hot (max 50 °C), as described below. The water connection is R 3/4”. The hose for connection to the water supply must be provided by the installer. A shutoff valve must be installed on the line between the oven and the supply.

8.3 • WATER SPECIFICATIONS

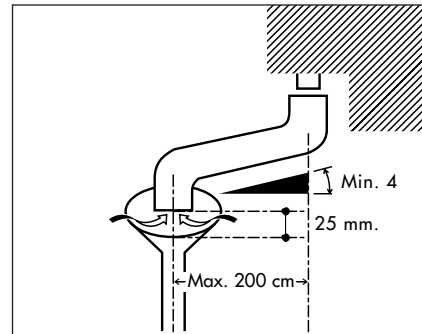
The characteristics of the water must come within the limits given below, in order to prevent both corrosion, which is extremely damaging for the appliance, due to supplying water that is too softened or too aggressive, and scaling in the oven and in the water system in the case of supplying water that is too hard.

Hardness: **between 6° and 9° TH**
PH: **greater then 7.5**
Chlorides **less than 30 ppm**

These values are important in ensuring that the water used by the appliance is suitably treated!

8.4 • DRAIN

It is imperative to fit a drain cup to ensure a minimum air drop of 25 mm. between the appliance’s plastic drain elbow and drain line. **A direct connection is not permissible.**



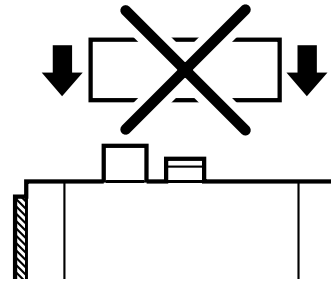
WARNING:

The drain line must be outside the perimeter of the oven.

It is prohibited to reduce the drain diameter.

9 • VENTS

- 9.1 • Under no circumstances must the vents be shut, blocked or ducted into other pipes.



10 • GAS CONNECTION PROCEDURES

10.1 • GAS CONNECTION

The section of the gas supply pipe must be chosen according to the type of gas and the consumption of the appliance to be connected. The system must be designed and installed in accordance with current regulations. **The gas connection on the oven is R 1/2" or R 3/4", and this section must never be reduced.**

A fast acting shutoff valve must be installed on the gas inlet line to the oven. The valve must be type test approved in accordance with current regulations.

The connection to the gas main can be permanent or detachable; if flexible metal tube is used, this should be made of a stainless and corrosion resistant material (rubber hose is not recommended).

If when making the connection you use any sealing materials, they must be type test approved for this purpose.

10.2 • LEAK TEST

All connections between the mains and the appliance must be tested for leakage. The recommended method is to use a proprietary leak detection spray; alternatively, a non-corrosive foamy liquid of any general description can simply be brushed onto the fittings: whichever method is used, no bubbles should appear.

Never under any circumstances test for gas leaks with a naked flame!

10.3 • EXHAUSTING FLUE GASES

Model with 5 and 7 pans GN 1/1

Since this appliance due to its capacity has installation type A3, it is not necessary to connect it to a stack for extracting the flue gases. The flue gases can be exhausted into the installation room. It is especially important to have good, continuous ventilation!

Remaining models

As these ovens have a power rating of >14 kW, type B installation is required. The installer must select one of the methods described below, according to the design of the building and of the room where the appliance is sited. The diameter of the flue pipes must be as indicated in the installation diagrams.

Warning:

flue gases may reach temperatures of 400 °C!

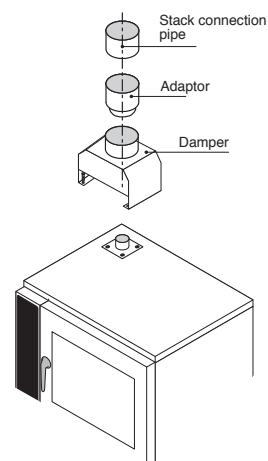
Fumes must never be ducted away utilizing an extraction system!

Clear the gas supply system of any machining debris before connecting the oven!

10 • GAS CONNECTION PROCEDURES

Installation type B13

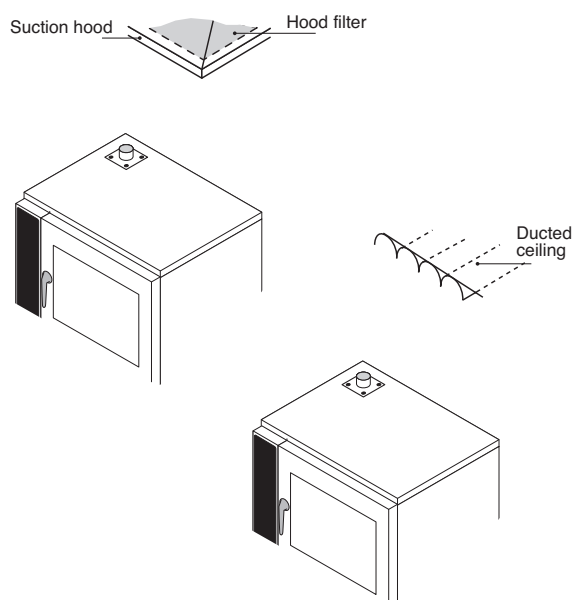
Extraction with natural draught **fitted with a damper** and a heat-resistant pipe (see “Flue gas temperatures” in Table 4 under the heading “*Technical Data*”) connected to the stack. Selecting this type of installation the oven must be fitted with a damper that is specific for each oven (as shown in the drawing). If the oven is equipped with an adaptor collar for standard size flue pipes, fit the adaptor. Never under any circumstances must flue gases be ducted away directly utilizing a mechanical extraction system.



Installation type B23

Flue gases are exhausted mechanically through a suction hood with a heat-resistant filter or a ducted ceiling, **without a damper being fitted**, and either conveyed into a stack or released directly to the atmosphere together with other fumes extracted from the room. Leave a suitable distance between the oven's smoke outlet and the hood filter or the top intake.

Where extraction systems are selected for type B23 installations, these must be properly sized and specified with at least one interlock device that will shut off the gas supply to the oven automatically in the event of the extractor system failing to operate.



After installation, the installer must update the data plate by ticking the box, corresponding to the type of installation made, with an indelible marker pen.

A3 <input type="checkbox"/>	B13 <input checked="" type="checkbox"/>	B23 <input type="checkbox"/>
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The manufacturer accepts no liability for any damage or malfunctioning of the appliance attributable to the absence or inadequacy of earthing systems, to the incorrect arrangement or installation of auxiliary systems, also to incorrectly made connections or to non-compliance of the building's electrical system with current regulations.

11 • OPERATING AT THE RATED HEAT OUTPUT

- 11.1** • All appliances, during final testing in the factory, are fitted for the type of gas shown on the sticker next to the data plate. Should the appliance fitting not correspond to the family of gases available on location, the appliance must be converted to adapt to the type of gas available. If conversion is necessary, then you must inform Customer Service and refer to the technical manual.
- 11.2** • Commissioning of the appliance to operate at the rated heat output is dependent on the inlet pressure and calorific value of the gas and the correct amount of primary air.
- 11.3** • The inlet pressure required for the appliance to operate with the various types of gas typically available will be within the limits indicated in table 6 of the “*Technical gas data*” booklet.
The appliance must not be commissioned if inlet pressure values are outside these limits. If pressures differ from those indicated in Table 6, the gas supply company or agency should be contacted, or alternatively the contractor by which the system was installed in the building.
- 11.4** • The lower calorific value of the gas can be checked with the supply company or agency, and should comply with the information given in table 5 of the “*Technical gas data*” booklet.
- 11.5 • MEASURING THE INLET PRESSURE**
The inlet pressure is measured using a manometer connected to the pressure tap (3) of the gas adjustment valve. To gain access to the valve, the right-hand side casing panel has to be removed.
Before connecting the manometer it is necessary to loosen the screw sealing the pressure tap (3). You then measure the pressure with the burner in operation. The value shown on the manometer must come within the limits given in table 6 “of the “*Technical gas data*” booklet.
After checking, carefully close the screw (3). The sealed screws you can see on the valves must never be tampered with under any circumstances.
Tampering immediately invalidates warranty!

Warning!

The gas system components are fitted for a maximum pressure of 65 mbar. Higher working pressures are not permissible.

11 • OPERATING AT THE RATED HEAT OUTPUT

CHECKING NOMINAL HEAT CAPACITY M VERSION

- Chamber Burner

Check the depth of the screw "A" in accordance with **table 5** of the "Technical gas data" booklet, using a gauge.

Shift the **J3** jumper in **TEST** position - see **picture**

Check that the burner fan speed, corresponds to the data given in table 5 of the "Technical gas data" booklet.

Set 180 °C convection cooking at low speed (where applicable), otherwise at normal speed. Check the speed at position "IGN", with the **J3** jumper in **TEST** position.

After testing, shift the **J3** jumper in the initial **NORM** position.

Check the speed on position "MIN".

Set the normal speed and check the speed at position "MAX".

Check the combustion, **CO (ppm)** and **CO₂ (%)** values, with an appropriate instrument:

Start the oven working, 180 °C convection mode, open the door and activate the micro-door with a magnet fixed with tape, the oven restarts and wait for approximately 5 minutes.

Position the flue gas collection probe in the flue gas outlet pipe (chamber and boiler).

The **CO₂** must be for:

Natural gas between 9% and 10.5%
L.P.G. between 9% and 13%

The **CO** must be no greater than **300 ppm** (measured).

Carry out the test in both convection and steam mode.

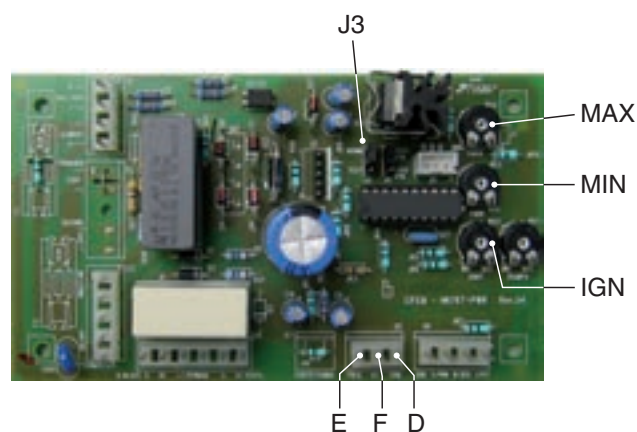
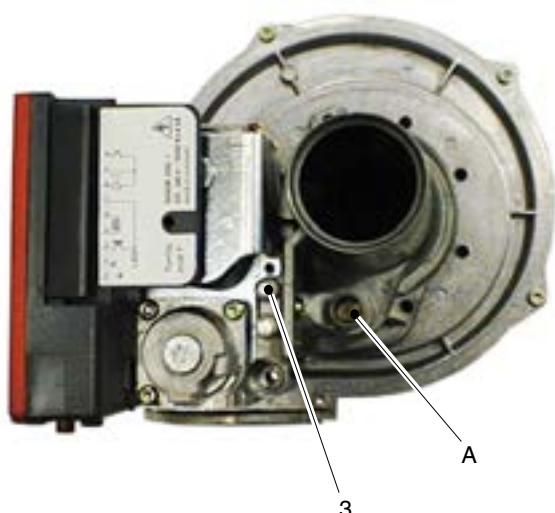
If these readings are outside the ranges, proceed as stated in the technical manual.

For the conversion from natural gas to LPG, or vice versa, proceed as described in the technical manual.

Reading in:

D-E = Hz (0-200Hz)

D-F = V_{DC} (0-6 V_{DC})



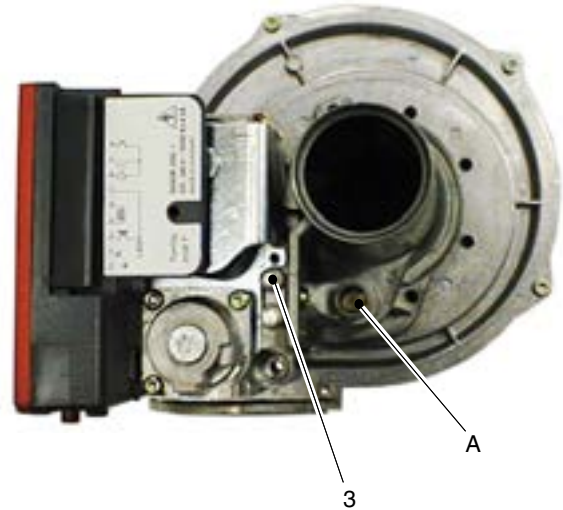
Conversion: As mentioned above, every appliance is factory set to burn the type of gas specified, it may become necessary nonetheless to convert the appliance from one type of gas to another. Therefore, only personnel authorized by the company and belonging to the technical service who have the corresponding technical handbook can do this work.

11 • OPERATING AT THE RATED HEAT OUTPUT

CHECKING NOMINAL HEAT CAPACITY S VERSION

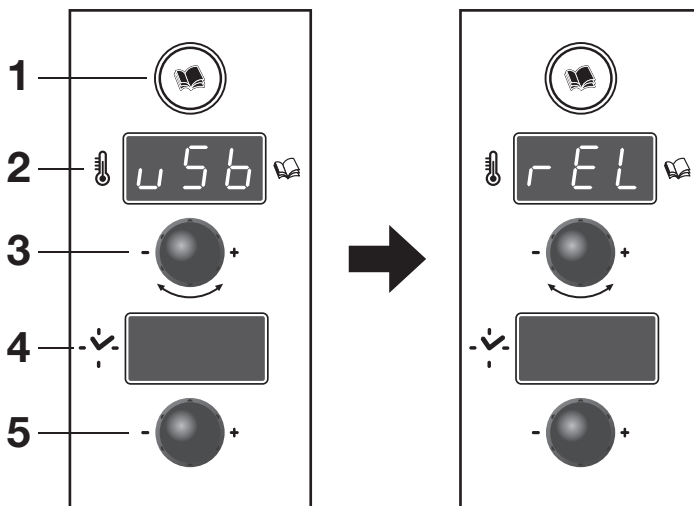
- Chamber Burner

Check the depth of the screw “A” in accordance with **table 5** of the “*Technical gas data*” booklet, using a gauge.



Check that the burner fan speed, corresponds to the data given in **table 5** of the “*Technical gas data*” booklet.

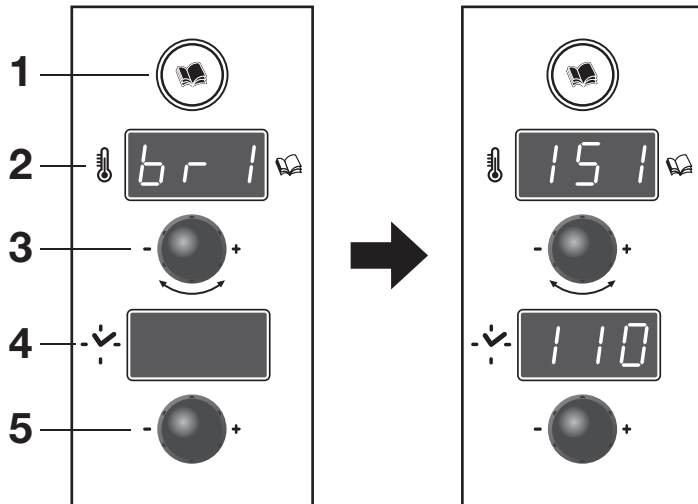
To enter the management screen of the burner to check:



With the appliance live and display off, press button **1**, the display **2** shows [**USb**], turn knob **3** until [**rEL**] is displayed, press the knob to confirm the selection

Turn knob **3** to set the password for parameter modification and confirm by pressing knob **3**.

11 • OPERATING AT THE RATED HEAT OUTPUT



Turn knob **5** until **[br1]** on display **2** and confirm by pressing knob **3**.

display **2** shows parameter **[151]** IGN ignition speed and display **4** shows the ignition speed value (example **[110]**).

To modify the value press knob **5**, turn to knob **5** to set the new value and confirm by pressing knob **5**.

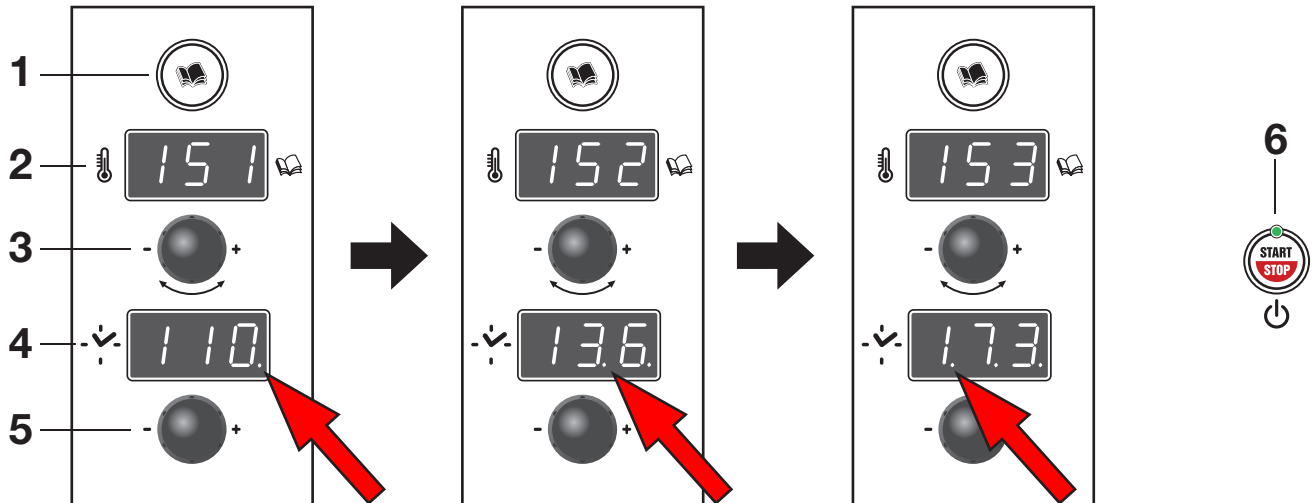
Turning knob **3** takes us to display **2** visualisation of parameter **[152]** minimum speed, and display **4** shows the minimum speed value (example **[136]**).

Turning knob **3** again takes us to display **2** visualisation of parameter **[153]** maximum speed, and display **4** shows the maximum speed value (example **[173]**).

Press button **1** to select another burner by turning knob **5**.

Proceed in the same way to check the values of the other burners if present (example **[br2]**).

11 • OPERATING AT THE RATED HEAT OUTPUT



Then, to test the correct functioning of the burners, exit the screen by pressing **1**.

To test chamber burner [**br1**], turn scroller **5** until [**br1**] on display **2**, and then start-up the cycle with the **6** “START/STOP” button.

The burner will go in pre-ventilation to then pass on to the set IGN ignition. The first IGN ignition stage is indicated on display **4**, by the first point under the speed value.

Then, the minimum and maximum speed stages, indicated respectively in the second and third points, will automatically activate.

The correct burner functioning is highlighted by the increase of the temperature in the cooking compartment.

To deactivate burner functioning, press button **6** “START/STOP” again.

To exit the cycle press button **1**.

During testing, it is possible to manually block the sequence by pressing button **1**; this way, the burner blocks in the desired phase (ex. IGN ignition) allowing the technician to carry out other verifications in this phase.

When a phase is blocked, the point indicating phase 1, 2 or 3 flashes.

To restart the sequence, always press button **1**.

NOTE: in case of maximum speed, the cycle block becomes pointless since the oven is already working normally; it is possible to shift to minimum phase by pressing key **1**.

To carry out the tests with the door open, once the cycle is started, press the “CLIMA” button; this function is useful during combustion analysis and for functioning tests of the prolonged burner without reaching the temperature previously set in the chamber.

11 • OPERATING AT THE RATED HEAT OUTPUT

Check the combustion, **CO (ppm)** and **CO₂ (%)** values, with an appropriate instrument. Start the oven working, with the door open, and wait for approximately 5 minutes. Position the flue gas collection probe in the flue gas outlet pipe (chamber and boiler).

The **CO₂** must be for:

Natural gas **between 9% and 10.5%**

L.P.G. **between 9% and 13%**

The **CO** must be no greater than **300 ppm** (measured).

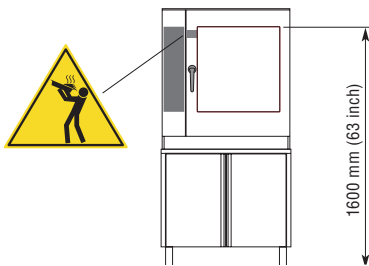
If these readings are outside the ranges, proceed as stated in the technical manual.

For the conversion from natural gas to LPG, or vice versa, proceed as described in the technical manual.

Conversion: As mentioned above, every appliance is factory set to burn the type of gas specified, it may become necessary nonetheless to convert the appliance from one type of gas to another. Therefore, only personnel authorized by the company and belonging to the technical service who have the corresponding technical handbook can do this work.

12 • COMMISSIONING AND TESTING

- 12.1** • Check the appliance and the entire installation straight after connecting. Check in particular:
- there are no traces of the protective film on the outside walls and the oven is empty;
 - all the vents are clear;
 - the connections are made as required and instructed in this handbook;
 - all the safety requirements of the current standards, laws and directives are met;
 - there is no leakage from the gas and water connections;
 - water drainage and flue gas extraction are clear.
- Apply the adhesive with the warning signal against the scalding danger at a height from the ground of 1.6m.

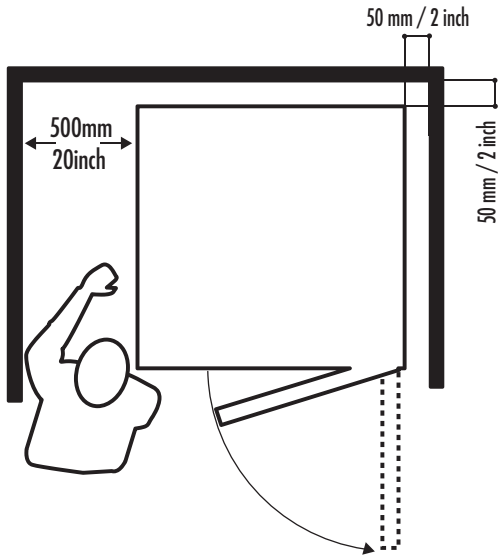


- 12.2** • Now proceed to light the oven as directed in the user manual, checking the smooth ignition of the burner.
- 12.3** • You should moreover check that the silicone joints and sleeves of the water circuit (oven vent, oven outlet, drip tray) do not leak.
- 12.4** • Carefully refit the side and/or back that was removed for the above work.
- 12.5** • For additional certainty that the appliance is operating correctly, carry out a volumetric measurement of the quantity of gas consumed. The meter will show how much gas has been consumed over a given period of time, and this value can be checked against the values given in Table 5 of the “*Technical gas data*” booklet.
- 12.6** • The test report must be completed in full and submitted to the customer, who should then sign in acceptance. With effect from this moment, the appliance is covered by the manufacturer’s warranty.

13 • IMPORTANT INFORMATION FOR THE USER

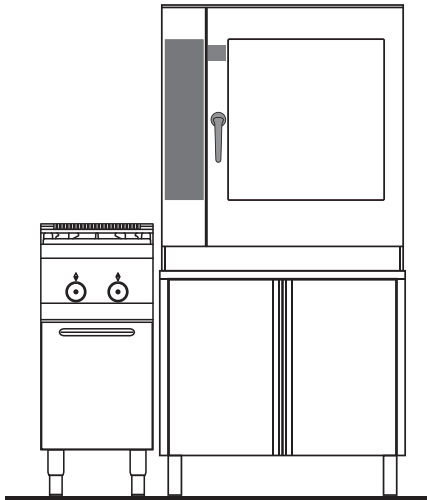
- 13.1** • With the user manual to hand, show the user the functions, safety devices, appropriate use and, above all, the time intervals for servicing the oven. Maintenance operations include cleaning the burners, inspecting the combustion chamber and cleaning the various ducts and pipes, and should be carried out at least once a year. With this in mind, customers are recommended to sign a service agreement.
- 13.2** • **Ensure the user is fully aware that such repair and/or maintenance operations as may become necessary over time must be carried out only by an authorized service agent.**
- 13.3** • Explain clearly to the user that in the event of breakdown or faulty operation, all connected utilities (water, electricity and gas) should be shut off immediately.
- 13.4** • Keep the installation manual and the wiring diagram for future reference.
Explain to the user that the user manual supplied with the oven must be kept near the oven in a place where it can be seen. It is good policy to make a note, in the user manual, of the name and contact numbers of the selected Service Agent.
- 13.5** • Explain to the user that certain faults in operation are often due to simple errors or oversights such as failure to switch on or connect utilities. Accordingly, kitchen staff should be trained in such a way that they can use the appliance confidently and understand how it operates.
Faults of a recurring or persistent nature must be investigated by an authorized Service Agent.
- 13.6** • Explain clearly that any alterations to the room or changes in ventilation may affect the operation of gas-fired appliances. In these cases, it is advisable to have the oven functions checked over.

14 • INSTALLATION DIAGRAMS



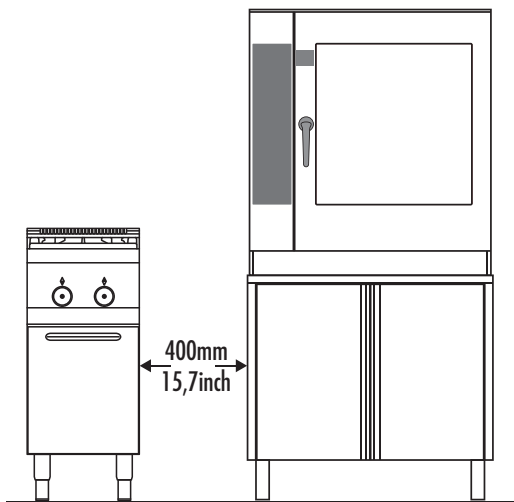
DISTANCES TO OBSERVE

We recommend keeping a distance of 500mm/20inch on the left-hand side in order to carry out maintenance work.



DO NOT INSTALL APPLIANCES WITH A SOURCE OF HEAT ON THE LEFT-HAND SIDE OF THE OVEN

CAUTION: if the ambient temperature to the left of the appliance is too high, the oven will stop for reasons of safety.



Minimum distance from sources of heat on the left-hand side:
400mm/15,7mm.

14 • INSTALLATION DIAGRAMS

Electric power
supply cable inlet



Steam vent and chamber
pressure drop safety device



Normal water inlet



Softened water inlet



Liquid outlet



