GAS OVEN:

Model: **G4/72** ○ **G6/72** ○ **G6/108** ○ **G9/108** ○

Serial Number: .....

Year of Production:….....

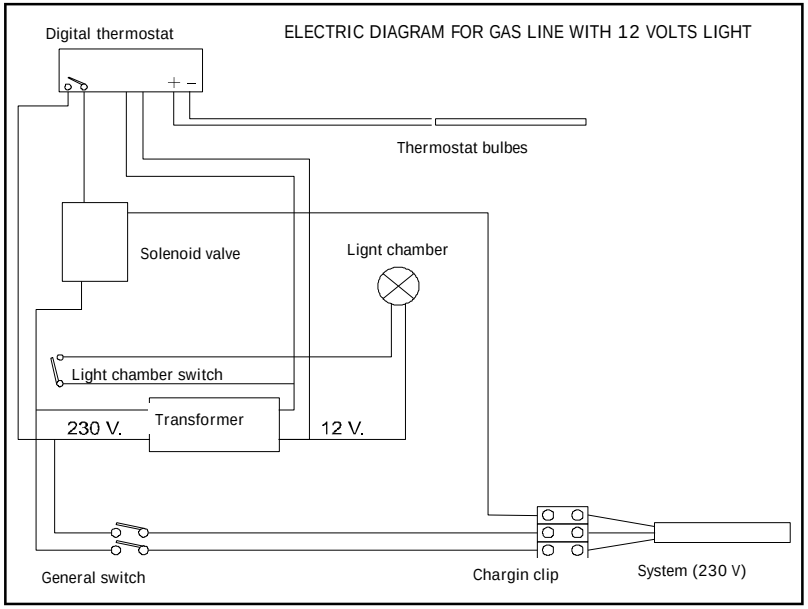


FIG. 21 *(electric diagram)*

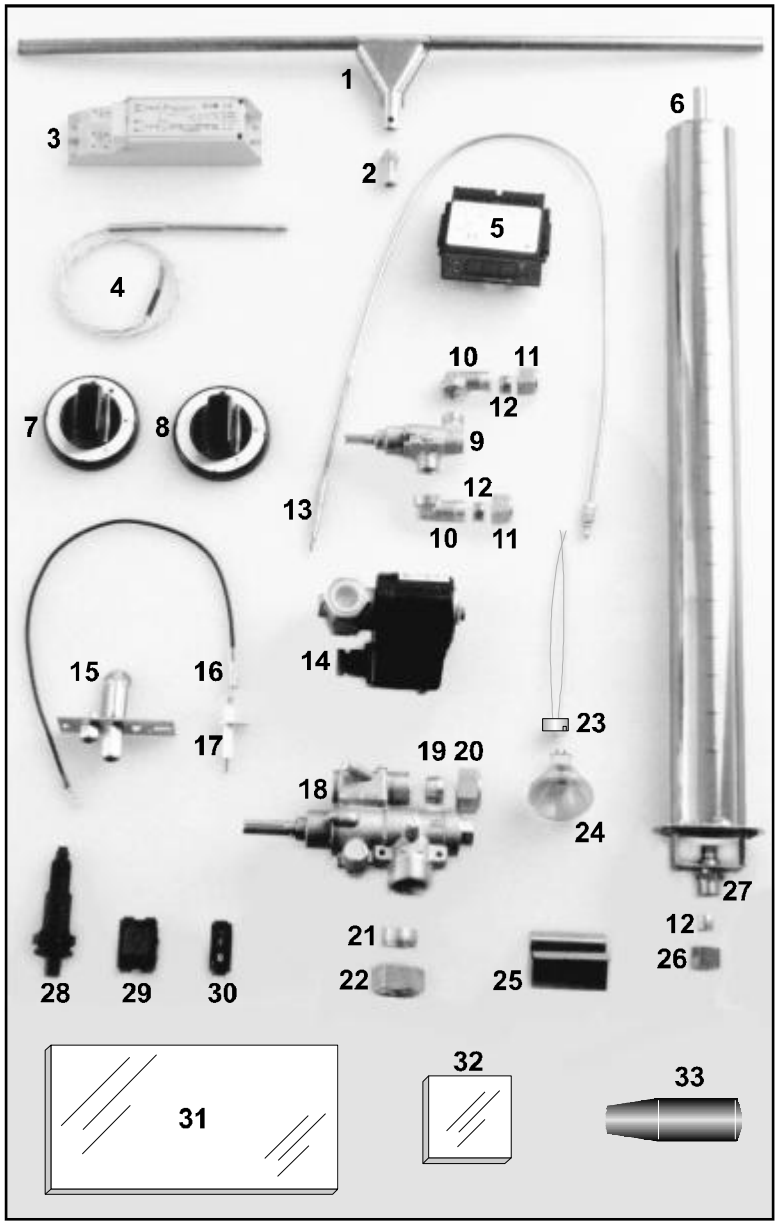


FIG. 20 (Components and spare parts)

10.1 -GENERAL REMARKS

The original spare parts must exclusively aquired from the authorized dealer from whom the oven has been purchased.

IT IS ABSOLUTELY FORBIDDEN TO SOBSTITUTE ANY COMPONENTS WITHOUT THE ORIGINAL SPARE PARTS.

REF	DESCRIPTION
1	INTERIGNITION BURNER
2	INTERIGNITION NOZZLE BURNER
3	TRANSFORMER
4	ELECTRINIC THERMOSTATIC BULBS
5	ELETRONIC THERMOSTAT
6	BURNER
7	GENERAL TAP KNOB
8	TAP BURNER KNOB
9	BURNER TAP
10	90° CONNECTION
11	16X1,5 BICONE NUT
12	Ø 10 BICONE
13	THERMOCOUPLE
14	SOLENOID VALVE
15	PILOT
16	CABLE FOR PIEZOELECTRIC
17	CANDLE
18	GENERAL TAP
19	Ø 16 BICONE
20	24X1,5 BICONE NUT
21	Ø 20 BICONE
22	28X1,5 BICONE NUT
23	CERAMIC BULB HOLDER
24	HALOGENE BULB LAMP
25	BURNER AIR REGISTER
26	BURNER BICONE NUT NOZZLE HOLDER
27	BURNER NOZZLE HOLDER
28	PIEZOELECTRIC
29	BIPOLAR GREEN SWITCH
30	UNIPOLAR GREEN SWITCH
31	DOOR GLASS (350X100MMS -5MMS THIKNESS)
32	GLASS COVER
33	THERMOPLASTIC GRIP FOR HANDLE

TAB. 5 *(Components and spare parts)*

9.1 - GENERAL DIRECTION

- **Observe the prescribed rules/normes in force concerning demolition.**
- **At the time of the demolition of the oven, separate the parts that constitute the oven according to the different types of materials used in construction (plastic, copper , iron, etc.).**

9.2 - W.E.E.E.

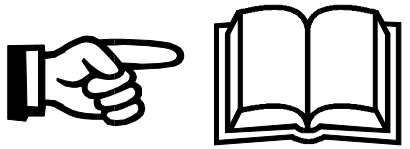
INFORMATION FOR THE USER, DIRECTIVE 2002/96/EC ON WASTE CONCERNING ELECTRICAL AND ELECTRONIC EQUIPMENT

Concerning applicable standards of the European Community, we wish to remind the user of the following:

- **used electrical and electronic equipment must be collected separately**
- **the user may ensure this collection takes place in the electronic and electrical waste equipment collection systems, or turn the equipment in to the dealer at the time of purchase of a new one**
- **even though the units are RoHS compatible (in compliance with directive 2002/95/EC on the restriction of use of certain hazardous substances in electrical and electronic equipment), potential effects on the environment and human health may be due to improper use of the units or parts thereof**
- **the symbol**  **indicated alongside the data plate indicates the requirement for separate collection**
- **fines which may be incurred in the event of abusive disposal of electronic and electronical waste equipment are those set forth by the local implementations of European directives 91/156/EEC on waste, 91/689 on hazardous waste.**

2..1 - USE AND IMPORTANCE OF MANUAL

IT IS OBLIGATORY TO READ AND UNDERSTAND ALL PARTS OF THIS MANUAL BEFORE THE USE OF THE OVEN.

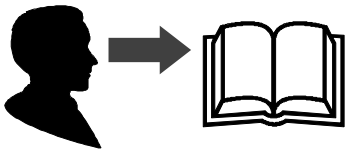


THE MANUAL MUST BE CONSIDERED PART OF THE OVEN AND IT MUST BE CONSERVED UNTIL THE LIFE SPAN OF THE OVEN.

THE OPERATOR OF THE OVEN IS OBLIGED TO FOLLOW THE RULES AND REGULATIONS RELATED TO ITS USE (SEE TABLE PAGE 1).

THE MANUFACTURER IS NOT RESPONSIBLE FOR ANY DAMAGE TO PERSON, ANIMALS AND THINGS CAUSED BY INOBSERVATION OF RULES, REGULATIONS AND DIRECTION DESCRIBED IN THIS PRESENT MANUAL.

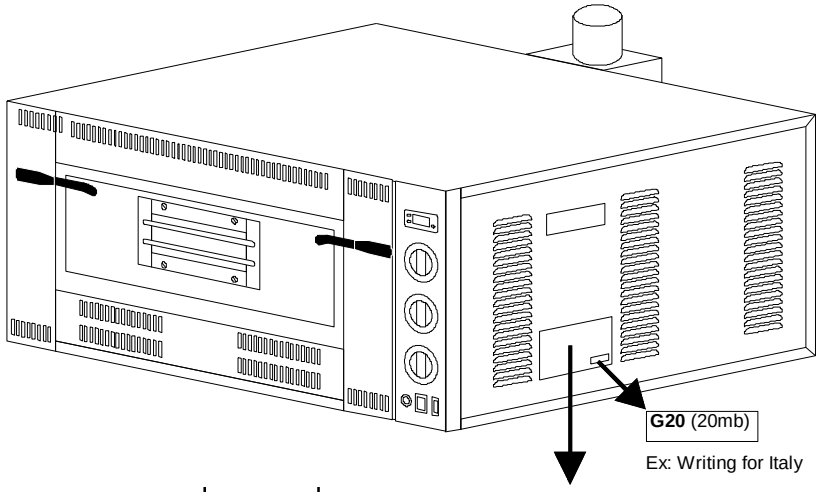
THIS MANUAL MUST ALWAYS BE AT THE DISPOSAL OF THE OPERATOR IN CHARGE OF THE USE AND FUNCTION OF THE OVEN.



2..2- COPYRIGHT

3.1- NAME-PLATE CE MAINTENANCE AND GAS PREDISPOSITION

The aluminium **name-plate CE** is attached to the right side of the oven (Fig.1).On the name-plate CE is the predisposition of the gas (FIG.1).



Ex: Writing for Italy

N.C. 1196

SPAZIO PER RIVENDITORE

CE 1312

Nr.

MOD.

TYPE

N°

kW

Kg/h m3/h

CAT/KAT	GAS/GAZ	G30	G31	G20	G25			
I3B/P	p mbar	30	30	-	-	NO ☐	HU ☐	
II2H3B/P	p mbar	30	30	20	-	SE ☐	FI ☐	
II2H3+	p mbar	28-30	37	20	-	IT ☐	CH ☐	
II2E+3+	p mbar	28-30	37	20	25	FR ☐	BE ☐	
II2H3B/P	p mbar	30	30	20	-	DK ☐	LT ☐	LV ☐
II2H3+	p mbar	28-30	37	20	-	ES ☐	PT ☐	CZ ☐
II2H3+	p mbar	28-30	37	20	-	IE ☐	GB ☐	
II2L3B/P	p mbar	30	30	-	25	NL ☐		
II2ELL3B/P	p mbar	50	50	20	20	DE ☐		
I3+	p mbar	28-30	37	-	-	GR ☐	MT ☐	CY ☐
II2H3B/P	p mbar	50	50	20	-	AT ☐	CH ☐	
I2E	p mbar	-	-	20	-	LU ☐		

PREDISPOSTO A GAS - PRÉVU AU GAZ - EINGESTELLT AUF GAS - FORUDSET FOR GASEN - PREDISPUESTO A GAS - PREDISPOSTO A GÁS - GAS PRESET - AANGELEGD OP GAS ΠΡΟΔΙΑ ΤΕΘΕΙΜΕΝΗ ΣΤΟ ΓΤΑΖ - FORINSALLD FOR GAS - VARUSTELTU KÄASUKÄYTTON - OREDISPOSISJON FOR GASS

VAC 230 kW 0,200 Hz 50 - 60

Made in Italy

FIG.1 *(Name-plate CE)*

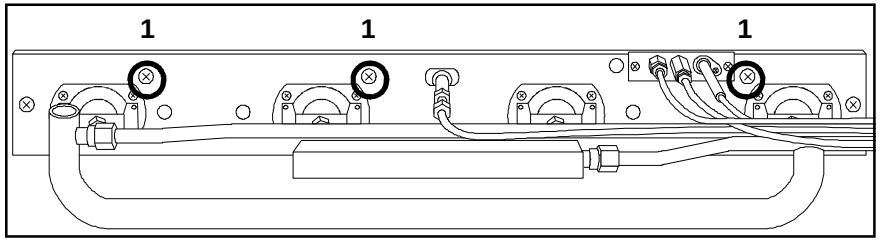


FIG.17 *(Substitution interignition burner)*

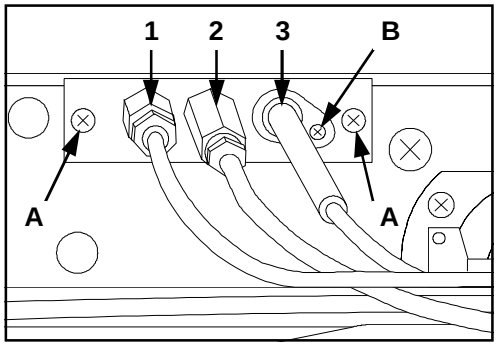


FIG.18 *(Substitution thermocouple, pilot and plug)*

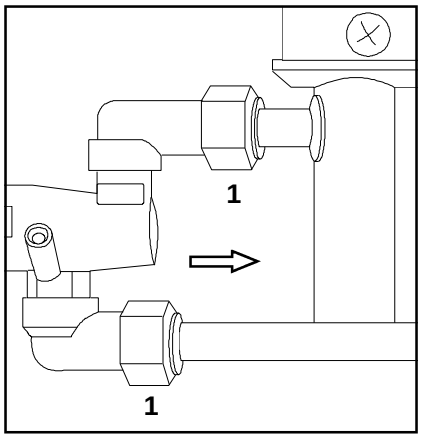


FIG.19 *(Substitution gas tap)*

8.2.2 - SUBSTITUTION OF INTERIGNITION BURNER

Remove the front panel **(FIG.3-Ref.2)** unscrew the screws;

- Unscrew the 3 screws that hold the burner support in place **(FIG.17-Ref.1)**;
- Remove the internal fire-proofed floor;
- Through the oven door extract the burner manually;
- Fix the new burner following the above procedure.

8.2.3 - SUBSTITUTION OF THERMOCOUPLE ,PILOT AND PLUGS

A) THERMOCOUPLE

- Remove the front panel **(FIG.3-Ref.2)** unscrew the screws;
- Unscrew the thermocouple with an appropriate spanner **(FIG.18-Ref.1)**;
- Fix the new thermocouple following the above procedure.

B) PILOT

- Unscrew the 2 supporting screws **(FIG.18-Ref.A)** fix the new pilot;
- Fix the new pilot following the above procedure **(FIG.18-Ref.2)** .

C) PLUG

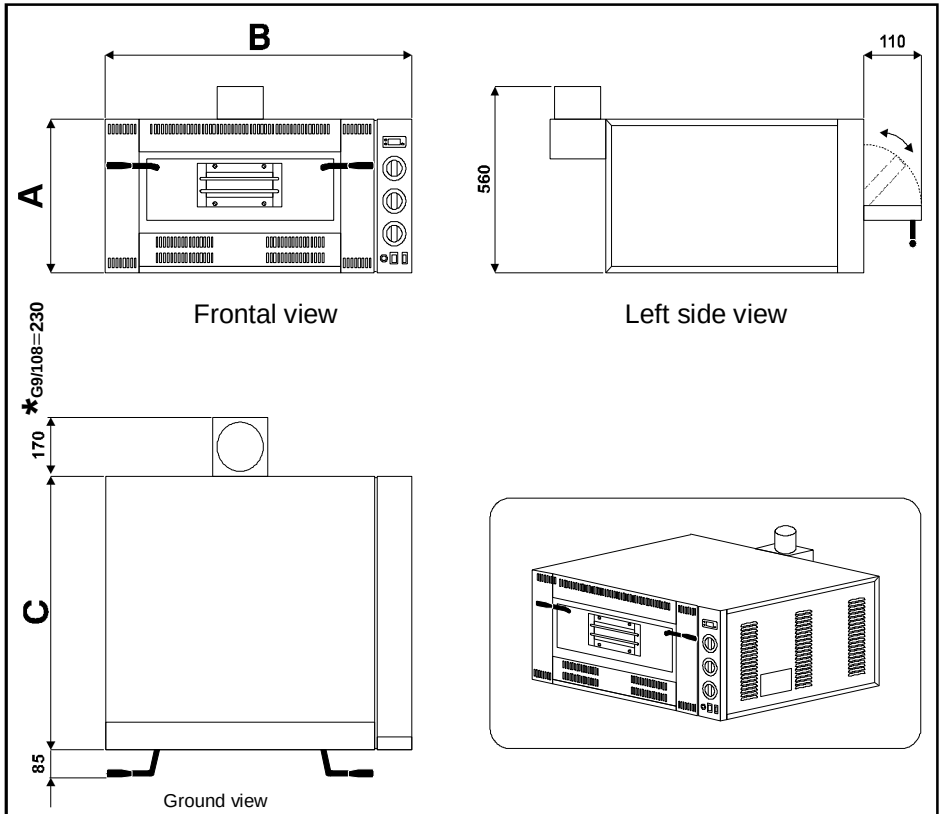
- Remove the plug unscrewing the screw **(FIG:18-Ref.B)**;
- Fix the new plug **(FIG.18-Ref.3)** following the above procedure.

8.2.4 - SUBSTITUTION OF GAS TAP

- Remove the right side panel DX **(FIG.3-Ref.8)** unscrewing the screws;
- Slip off manually from the control panel the knob of the tap which is to be substituted;
- Disconnect the tap from its respective gas pipe-fittings **(FIG.19-Ref.1).**
- Fix the new gas tap following the above procedure.

3.2 - OVEN DIMENSION

The **4 types** of oven dimensions are shown in **FIG.2**.

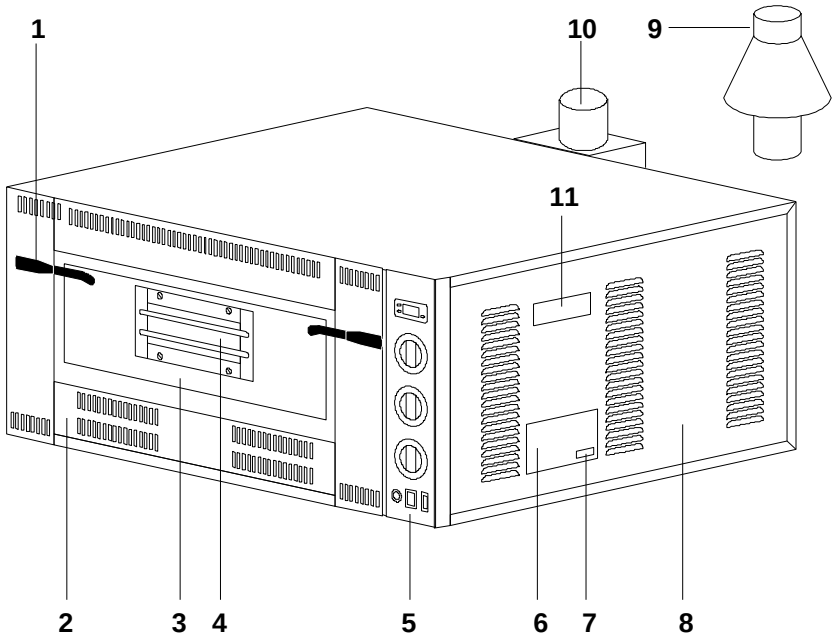


OVEN MODEL	A (mm)	B (mm)	C (mm)	WEIGHT (Kg)	FLUE Ø
G4/72	472	1095	940	132	150 mm
G6/72	472	1095	1300	161	150 mm
G6/108	472	1455	940	166	150 mm
* G9/108	472	1455	1300	198	200 mm

FIG.2 *(Oven dimensions)*

3.3 -TECHNICAL DATA

In the following tables **(TAB.1-2-3-4)** there are technical data of the 4 models of ovens.



LEGENDA:

1) Oven-door handles
2) Front panel
3) Oven-door
4) Viewing glass
5) Control Pannel
6) Name-plate CE
7) Gas predisposition
8) (DX) right side panel
9) Anti-wind pipe:
Ø 150 mm, h 485 mm
Ø 200 mm, h 685 mm
(compulsory for G9/108)
10) Flue ø 150 mm
(Ø200 for G9/108)
11) Label

FIG.3 *(Components description)*

8.2.1 - SUBSTITUTION OF UPPER AND LOWER BURNERS

Remove the front panel **(FIG.3-Ref.2)**;

- Unscrew the pipe-fittings, disconnect the gas tube that is found in front of the burner which is to be substituted;
- Remove the air-regulation burner **(FIG.16-Ref.2)** unscrew the screws **(FIG.16-Ref.1)** and slip it out;
- Unscrew the 4 screws **(FIG.16-Ref.4)** slip out the burner (**FIG.16-Ref.3)** and substitute it;
- Fix the new burner following the above procedure.

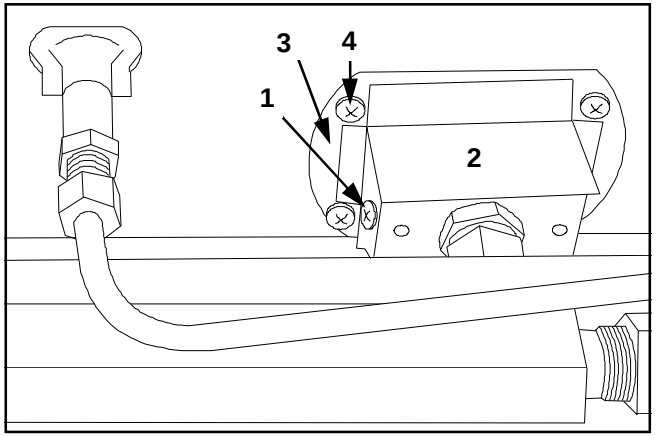


FIG.16 *(Substitution of upper and lower burners)*

8.1 - GENERAL MAINTENANCE

To guarantee the level of efficience and safety the operator is to know and understand all controls, the periods and modalities established before hand for any maintenance.

DISCONNECT THE OVEN'S ELECTRICAL CONNECTION FROM THE ELECTRICAL MAINS SUPPLY AND TURN OFF THE INTERIGNITION TAP OF THE GAS SUPPLY BEFORE ANY MAINTENANCE I.E.GENERAL OR MAJOR.

1) **Cleaning of the fired-proofed floor:** this operation can be executed with the hot oven .Once the oven **temperature reaches about 350°C,** open the oven door and clean the floor with a **brush which is made of vegetable fibres and having a long handle to avoid contact with the hot parts of the oven.**

   It is recommended that the operator should use suitable gloves and clothes to avoid burns.

2) **Cleaning the external parts of the oven** (stainless steel surface ,viewing glass and control panel): this open is executed when the oven is cold

8.2 - MAJOR MAINTENANCE

Any major maintenance ,repairs and substitutionmof parts must be exclusively done by the authorized dealer from whom the oven was acquisted; or any authorized technician having directive requirements.

MODEL G4/72	Unit of Measure	BURNERS FOR TOP of the chamber	BURNERS FOR BOTTOM of the chamber	TOTAL
Total nominal thermal capacity	(kW)	11	8	17
Reduced thermal capacity	(kW)	5.5	4	-
Ø injector				
G30 28..30mbar G31 37mbar	(mm)	2 x 1.05	2 x 0.90	
G30 50mbar G31 50mbar	(mm)	2 x 0.95	2 x 0.80	
G20 20mbar	(mm)	2 x 1.65	2 x 1.35	
G25 25mbar	(mm)	2 x 1.70	2 x 1.40	
G25 20mbar	(mm)	2 x 1.80	2 x 1.50	
Ø by-pass				
G30 28..30mbar G31 37mbar	(mbar)	Reg.	Reg.	
G30 50mbar G31 50mbar	(mbar)	Reg.	Reg.	
G20 20mbar	(mbar)	Reg.	Reg.	
G25 25mbar	(mbar)	Reg.	Reg.	
G25 20mbar	(mbar)	Reg.	Reg.	
Burner pilot nozzle				
G30 28..30mbar G31 37mbar	(mm)	0.22	0.22	
G30 50mbar G31 50mbar	(mm)	0.22	0.22	
G20 20mbar	(mm)	0.27	0.27	
G25 25mbar	(mm)	0.27	0.27	
G25 20mbar	(mm)	0.27	0.27	
Interignition burner nozzle				
G30 28..30mbar G31 37mbar	(mm)	0.70	0.70	
G30 50mbar G31 50mbar	(mm)	0.60	0.60	
G20 20mbar	(mm)	1.20	1.20	
G25 25mbar	(mm)	1.20	1.20	
G25 20mbar	(mm)	1.20	1.20	
Primary air regulation (see fig.9)				
G30 28..30mbar G31 37mbar	(mm)	1.0	1.0	
G30 50mbar G31 50mbar	(mm)	0	0	
G20 20mbar	(mm)	0	0	
G25 25mbar	(mm)	0	0	
G25 20mbar	(mm)	0	0	

TAB.1 *(Technical data and weight oven* ***mod. G4/72****)*

MODEL G6/108	Unit of Measure	BURNERS FOR TOP of the chamber	BURNERS FOR BOTTOM of the chamber	TOTAL
Total nominal thermal capacity	(kW)	11	13.8	22.5
Reduced thermal capacity	(kW)	5.5	6.5	-
Ø injector				
G30 28..30mbar G31 37mbar	(mm)	2 x 1.05	4 x 0.90	
G30 50mbar G31 50mbar	(mm)	2 x 0.95	4 x 0.80	
G20 20mba	(mm)	2 x 1.65	4 x 1.35	
G25 25mbar	(mm)	2 x 1.70	4 x 1.40	
G25 20mbar	(mm)	2 x 1.80	4 x 1.50	
Ø by-pass				
G30 28..30mbar G31 37mbar	(mbar)	Reg.	Reg.	
G30 50mbar G31 50mbar	(mbar)	Reg.	Reg.	
G20 20mbar	(mbar)	Reg.	Reg.	
G25 25mbar	(mbar)	Reg.	Reg.	
G25 20mbar	(mbar)	Reg.	Reg.	
Burner pilot nozzle				
G30 28..30mbar G31 37mbar	(mm)	0.22	0.22	
G30 50mbar G31 50mbar	(mm)	0.22	0.22	
G20 20mbar	(mm)	0.27	0.27	
G25 25mbar	(mm)	0.27	0.27	
G25 20mbar	(mm)	0.27	0.27	
Interignition burner nozzle				
G30 28..30mbar G31 37mbar	(mm)	0.70	0.70	
G30 50mbar G31 50mbar	(mm)	0.60	0.60	
G20 20mbar	(mm)	1.20	1.20	
G25 25mbar	(mm)	1.20	1.20	
G25 20mbar	(mm)	1.20	1.20	
Primary air regulation (see fig.9)				
G30 28..30mbar G31 37mbar	(mm)	1.0	1.0	
G30 50mbar G31 50mbar	(mm)	0	0	
G20 20mbar	(mm)	0	0	
G25 25mbar	(mm)	0	0	
G25 20mbar	(mm)	0	0	

TAB.2 *(Technical data and weight oven **mod. G6/108**)*

tap in position "**minimum power**") and the lower burners one to maximum (the knob of lower burners tap in position "**maximum power**");

6) After cooking open the oven door and pull out the pizza and close again the oven door.

THE CHOICE OF THE IDEAL COOKING TEMPERATURE AND RELATIVE REGULATION OF THE UPPER AND LOWER BURNERS DEPENDS EXCLUSIVELY ON EXPERIENCE OF THE USER.

7.3 -OVEN NOT IN USE

Putting the oven out of use can be done by the operator respecting scrupulously the following:

1) Turn off the oven ,rotating the knobs in position "Off"**(FIG.14-Ref.2/3/4);**

2) Switch off **the internal illumination of the oven** using the light switch **(FIG.14-Ref.7);**

3) Turn off the **general switch (FIG.14-Ref.6)** sputting the green light off ;

4) Turn off **the interignition tap** of the gas supply;

5) Disconnect the oven's **electrical cable and plug** from the electrical mains supply.

7.2.2 - PIZZA COOKING

Once the oven has reached the desired temperature (see point **5** of the present paragraph), visible on the thermostat/thermometer **(FIG.14-Ref.1) it is possible to put the pizza in the oven for cooking.**

1) Open manually the **oven door (FIG.3-Rif.3)** using the **handles (FIG.3-Ref.1);**

2) To illuminate the internal of the oven **press "on" the oven light (FIG.14-Ref.7);**

WHEN OPENING THE OVEN DOOR WITH THE OVEN SWITCHED ON ,IT IS IMPORTANT TO MANTEIN A SAFETY DISTANCE TO AVOID DIRECT HEAT FROM THE OVEN.

3) Put the pizza/pizzas that is to be cooked inside the oven using adaptable instruments. It is important to avoid leaving the oven door opened for a longer time , because the outgoing heat from the oven reduces the temeperature.

4) Close the oven door and control the cooking through the viewing glass **(FIG.3-Ref.4);**

5) The cooking temperature of the pizza varies according to its setting, **putting it directly on the fire-proofed floor or in the baking pan.**

In the first case it is advisable to set the cooking temperature to **350÷380 ° C** with the upper burners at maximum (the knob of upper burners tap in position **"maximum power"**) and the lower burners at minimum (the knob of lower burners tap in position **"minimum power"**).

In the second case it is advisable to set the cooking temperature to **350÷380 °C** with the upper burners at minimum (the knob of upper burners

MODEL G6/72	Unit of Measure	BURNERS FOR TOP of the chamber	BURNERS FOR BOTTOM of the chamber	TOTAL
Total nominal thermal capacity	(kW)	14.2	10.6	22.5
Reduced thermal capacity	(kW)	6.6	4.6	-
Ø injector				
G30 28..30mbar G31 37mbar	(mm)	2 x 1.25	2 x 1.05	
G30 50mbar G31 50mbar	(mm)	2 x 1.10	2 x 0.90	
G20 20mbar	(mm)	2 x 1.90	2 x 1.55	
G25 25mbar	(mm)	2 x 1.95	2 x 1.60	
G25 20mbar	(mm)	2 x 2.10	2 x 1.70	
Ø by-pass				
G30 28..30mbar G31 37mbar	(mbar)	Reg.	Reg.	
G30 50mbar G31 50mbar	(mbar)	Reg.	Reg.	
G20 20mbar	(mbar)	Reg.	Reg.	
G25 25mbar	(mbar)	Reg.	Reg.	
G25 20mbar	(mbar)	Reg.	Reg.	
Burner pilot nozzle				
G30 28..30mbar G31 37mbar	(mm)	0.22	0.22	
G30 50mbar G31 50mbar	(mm)	0.22	0.22	
G20 20mbar	(mm)	0.27	0.27	
G25 25mbar	(mm)	0.27	0.27	
G25 20mbar	(mm)	0.27	0.27	
Interignition burner nozzle				
G30 28..30mbar G31 37mbar	(mm)	0.70	0.70	
G30 50mbar G31 50mbar	(mm)	0.60	0.60	
G20 20mbar	(mm)	1.20	1.20	
G25 25mbar	(mm)	1.20	1.20	
G25 20mbar	(mm)	1.20	1.20	
Primary air regulation (see fig.9)				
G30 28..30mbar G31 37mbar	(mm)	1.0	1.0	
G30 50mbar G31 50mbar	(mm)	0	0	
G20 20mbar	(mm)	0	0	
G25 25mbar	(mm)	0	0	
G25 20mbar	(mm)	0	0	

TAB.3 *(Technical data and weight oven **mod. G6/72)***

MODEL G9/108	Unit of Measure	BURNERS FOR TOP of the chamber	BURNERS FOR BOTTOM of the chamber	TOTAL
Total nominal thermal capacity	(kW)	14.2	18.5	30
Reduced thermal capacity	(kW)	6.6	8	-
Ø injector				
G30 28..30mbar G31 37mbar	(mm)	2 x 1.25	4 x 1.05	
G30 50mbar G31 50mbar	(mm)	2 x 1.10	4 x 0.90	
G20 20mbar	(mm)	2 x 1.90	4 x 1.55	
G25 25mbar	(mm)	2 x 1.95	4 x 1.60	
G25 20mbar	(mm)	2 x 2.10	4 x 1.70	
Ø By-pass				
G30 28..30mbar G31 37mbar	(mbar)	Reg.	Reg.	
G30 50mbar G31 50mbar	(mbar)	Reg.	Reg.	
G20 20mbar	(mbar)	Reg.	Reg.	
G25 25mbar	(mbar)	Reg.	Reg.	
G25 20mbar	(mbar)	Reg.	Reg.	
Burner pilot nozzle				
G30 28..30mbar G31 37mbar	(mm)	0.22	0.22	
G30 50mbar G31 50mbar	(mm)	0.22	0.22	
G20 20mbar	(mm)	0.27	0.27	
G25 25mbar	(mm)	0.27	0.27	
G25 20mbar	(mm)	0.27	0.27	
Interignition burner nozzle				
G30 28..30mbar G31 37mbar	(mm)	0.70	0.70	
G30 50mbar G31 50mbar	(mm)	0.60	0.60	
G20 20mbar	(mm)	1.20	1.20	
G25 25mbar	(mm)	1.20	1.20	
G25 20mbar	(mm)	1.20	1.20	
Primary air regulation (see fig.9)				
G30 28..30mbar G31 37mbar	(mm)	1.0	1.0	
G30 50mbar G31 50mbar	(mm)	0	0	
G20 20mbar	(mm)	0	0	
G25 25mbar	(mm)	0	0	
G25 20mbar	(mm)	0	0	

TAB. 4 *(Technical data and weight oven **mod. G9/108**)*

The pilot flame must remain lighted.

If it doeas not happen, repeat the operation.

It is possible to control the pilot flame through the loophole at the right side of the frontal panel **(FIG.3-Ref.2)** .

6) Rotate the **general tap knob (FIG.14-Ref.4)** to the position (maximum power);

B) UPPER AND LOWER BURNERS

7) Turn open the respective **taps of the upper burner (FIG.14-Ref.2) and lower (FIG.14-Ref.3)** and rotate them in anticlockwise to the position (maximim power).

The flame from the interignition burner will spread to all the upper and lower burners. Once the desired temperature is reached the burners will go off:that is stopping at intervals and beginning again so as to mantein the temperature.

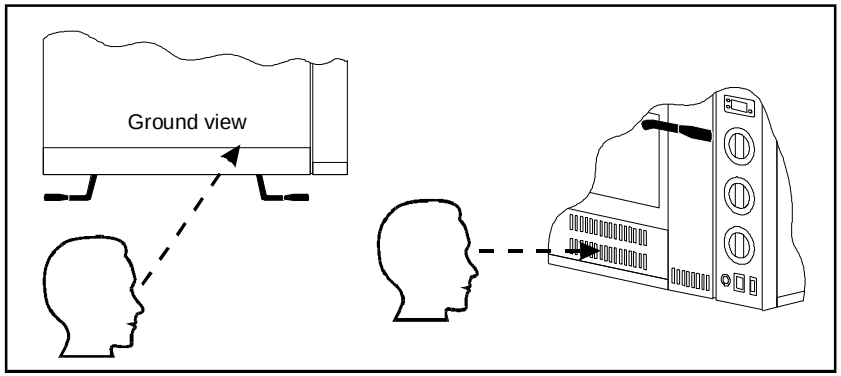


FIG.15 *(Pilot flame control)*

7.2 -OVEN IN USE

THE OVEN CAN BE PUT IN USE ONLY AFTER COMPLETE INSTALLATION WITH A WRITTEN DECLARATION FROM BOTH ELECTRICAL AND GAS TECHNICIANS IN CONFORMATION TO THE ELECTRICAL AND GAS CONNECTIONS.

Putting the oven in use can be carried out by an employee/operator respecting scrupulously the following sequence of operations:

7.2.1 - SWITCHING ON THE BURNERS

1) Plug in the oven **electrical connection** to the electrical main supply

2) Rotate the knob of the **interignition tab** of the gas supply;

3) Press on the **general electrical switch (FIG.14-Rif.6)**, the green lamp will light;

4) Set the **thermostat/thermometer** to the working temperature pressing **simultaneusly the "set" and "+" or "-" keys (FIG.14-Ref.1).** In case the desired temperature is the some or below than the atmospheric temperature it will be impossible to switch on the burners because the thermostat is connected to the gas feeding electrovalve which stops the gas flow when the temperature reaches the desired value.

A) INTERIGNITION BURNER

5) Rotate the knob of the **general tap** of the gas supply **(FIG.14-Ref.4)** to the position ✦ then press and hold the knob and at the same time press repeatedly the **piezoelectric ignition pilot (FIG.14-Ref.5);** released the knob, should the pilot burner lights.

3.4 - USE OF PRODUCT

The ovens **(Mod.G4/72-G6/72-G6/108-G9/108)** has been designed and manufactured principally to **cook pizzas.They may also be used for baking and cooking gratin-style dishes in baking pans.**

The onen's temperature ranges from 50°- 450° C.

3.5 - LIMITIATION IN USE

The ovens **(Mod.G4/72-G6/72-G6/108-G9/108) has exclusively been designed for their use as shown in ref.3.4,** therefore **it is absolutely forbidden to use them in any way otherwise stated,** so as to guarantee the general safety of the ovens always.

4.1 - TRANSPORTATION AND LIFTING

DURING THE TRANSPORTATION AND LIFTING OF THE OVENS, ENSURE THAT IN THE AREA OF MANOEUVRE THERE ARE NO PERSON , ANIMALS AND THINGS WHICH MAY PROVOKE ACCIDENT.

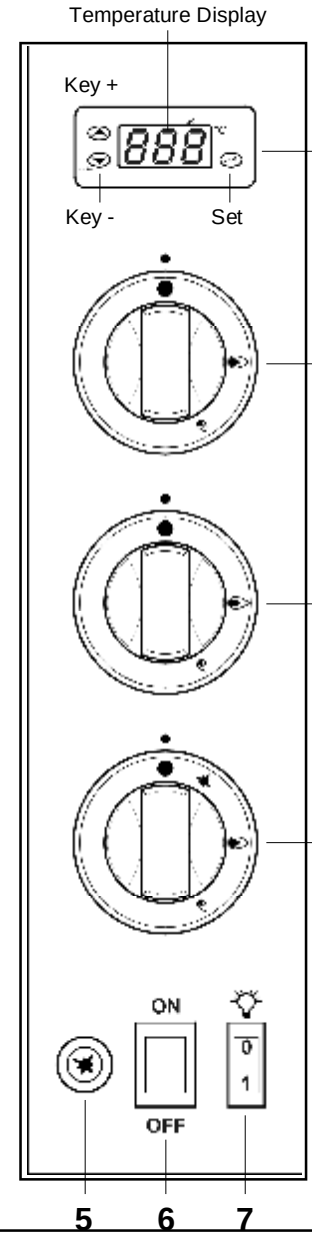
THE TRANSPORTATION AND LIFTING OF THE OVENS MUST BE FERFORMED WITH SUITABLE MEANS FOR THE WEIGHT AND DFIMENSIONS OF THE MACHINE (SEE REF.3.2-3.3 AND TAB. 1-2-3).

IN CASE AN ELEVATOR IS USED TO MOVE AND LIFT THE OVEN, ENSURE THAT THE FORKS ARE PROPERLY POSITIONED AS SHOWN IN FIG.4.

DURING THE TRANSPORTATION AND LIFTING OF THE OVEN, PREVENT ABRUPT STOP, ACCELERATION AND UNEXPECTED CHANGE IN DIRECTION.

7.1 - CONTROL PANEL

The control panel **(FIG.14)** is fixed at the right side on the front part of the oven,from here the users can manually operate or cook in the oven.



LEGENDA:

1- Thermostat/Thermometer

2- Upper burner tab (knob)

- Off
- Maximum power
- Minimum power

3 - Lower burner tab (knob)

Off

- Maximum power
- Minimum power

4 - General tab(knob)

Off

- Ignition pilot
- Interignition - maximum power
- Interignition - minimum power

5 - Piezoelectric ignition pilot
6 - General switch
7 - Oven light switch

6.1 - DIRECTIVES AND RULES

The ovens of the construction firm are designed manufactured and conform to the following directives :

Directive 89/209 EEC "Gas appliance"

Directive 90/396 EEC "Gas appliance"

Directive 73/23 EEC " Low voltage"

Directive 89/336 EEC "Electromagnetic compatibility"

Directive 93/68 EEC "EC mark regulation"

European rule EN 203-1 for "Professional gas appliances".

Healt & safety at Work etc. Act 1974

6.2-SAFETY DEVICES

In reference and observation to the rules cited above ,all the components of the oven complies to the safety standard and are guaranteed by the construction firm.

SAFETY VALVE:

This is a valve with thermocouple that interrupts the flow of gas to the burners when the pilot flame accidentally goes off.

It is fixed at the right side of the oven.

IT IS ABSOLUTELY FORBIDDEN TO MANIPULATE (EXCLUDING REMOVAL) ANY SAFETY DEVICE IN THE OVEN.

IT IS ABSOLUTELY FORBIDDEN TO SUBSTITUTE ANY SAFETY DEVICE OR ITS COMPONENTS WITH PART WHICH ARE NOT ORIGINAL.

To simplify the transportation and loading/unloading operations, the oven is packed in a carton box on a wooden base (pallets wood) and it is fastened with steel bands.

The oven is covered with transparent nylon.

Once the oven is transported, lifted and positioned in its appropriate place of work, proceed to unpack: cut the fastened bands, remove the carton box and the trasnparent nylon.

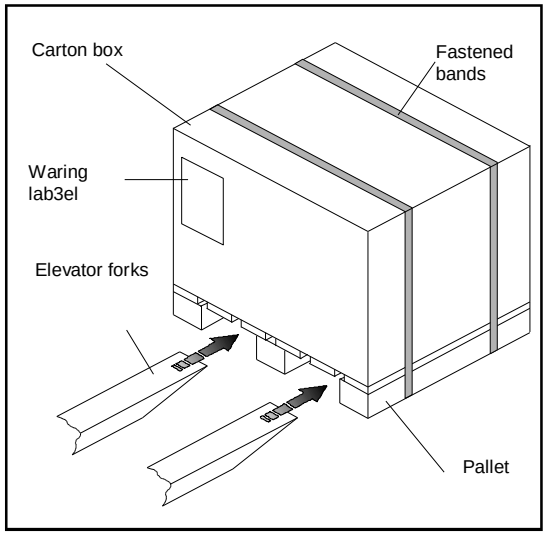


FIG.4 *(Inserting of elevator forks)*

5.1 - POSITIONING

THE INSTALLATION OPERATIONS OF THE OVENS (POSITIONING, ELECTRICAL CONNECTION, GAS AND FLOU CONNECTIONS, ADJUSTEMENTS AND CONTROLS) MUST BE EXECUTED BY A QUALIFIED TECHNICIAN RESPECTING THE LOCAL RULES.

The oven must be positioned according to the minimal measurements (mms) as shown in **FIG.5**. It must be placed on a suitable support that can carry its weight.

It is advisable to leave space at the right (DX) side of the oven so as to facilitate the removal of the said panel in case of maintenance.

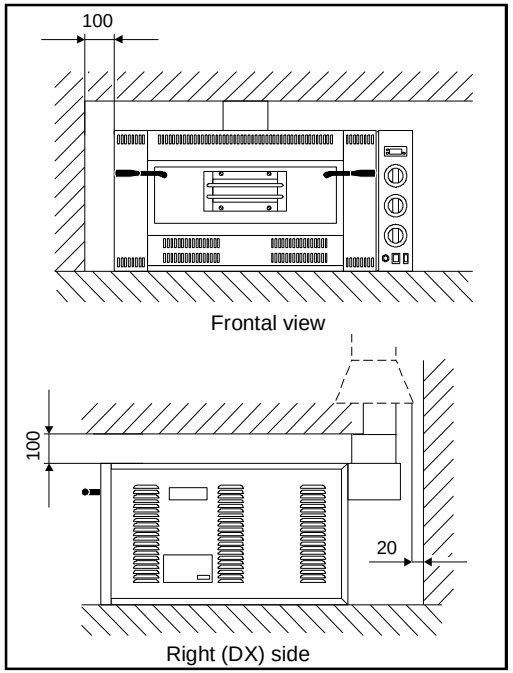


FIG.5 *(Minimal measurements of positioning)*

The type of appliance "B" (see name-plate characteristics):

The type "B" gas oven must evacuate the combustible products through a suitable hood **(see UNI-CIG 8723)**, or similar device, connected to the flou in full working order or direclty to the external. Or, it is also allowed a ventilator connected directly outdoor, with necessary power as following the installation rules.

The system must stop the gas feeding in case the forced evacuation decreases its intensity.

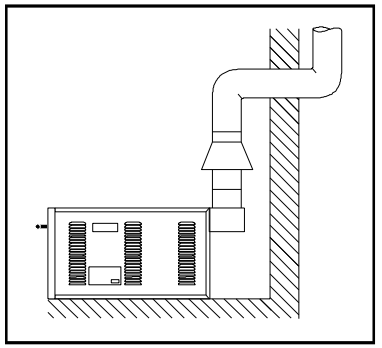


FIG.11 *(Natural evacuation)*

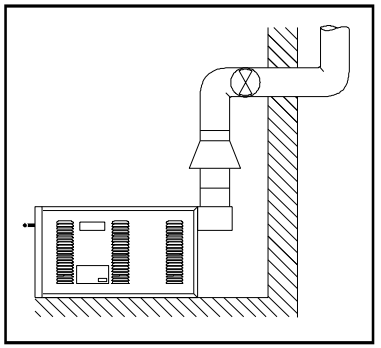


FIG.12 *(Direct forced evacuation)*

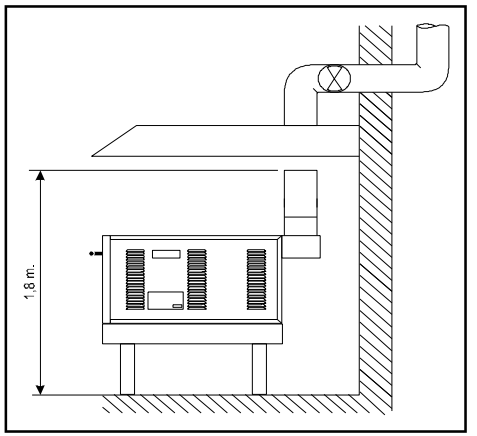


FIG.13 *(Forced evacuation under hood)*

5.4 - FLOU CONNECTION

The appliances are provided with a (ø 150 mm.) flou for the discharge of combustible products and must be connected in one of the following ways, acoording to the rules and the regulations in force.

The type of appliance "B11" (see name-plate characteristics)

1) Natural evacuation (FIG.11)

Connection to a natural evacuation flou with an "anti-wind" pipe-fitting having a direct discharge of combustible products to the external.

2) Direct forced evacuation (FIG.12)

Connection to a flou with forced drought with anti-wind pipe-fitting.The gas feeding to the oven must be enslaved to a forced drought and it must be self interrupted in case its capacity falls below the prescribed value in use in your country.

The gas feeding to the appliance must be done manually.

3) Forced evacuation under hood (FIG.13)

In case of under hood installation, the exhaust tube terminal of the appliance must be at least 1,8 m. from the supporting surface (ground), the exhaust tube section must be within the perimeter of the hood base. The gas feeding to the oven must be enslaved of forced draught and it must be self interrupted in case its capacity falls below the prescribed values of the installation rules.The gas feeding to the appliance must be done manually.

The type of appliance "A" (see name-plate characteristics)

The type "A" gas oven must evacuate the combustible products through a suitable hoods, or similar device , connected to the flou in full working order or directly to the external without (the baove) it is permitted to use a ventilator

5.2 - ELECTRICAL CONNECTION

The oven is provided with electrical cable (230V singlephase) positioned at the back-side and it is without plug **(FIG.6). The electrical data is showen on the name-plate CE (FIG.1).**

The oven responds to the British regulation for electrical connection:-IEE wiring regulations 16th editing 1991-Current applicable laws and current safety standards.

THE ELECTRICAL CONNECTION OF TEH OVEN TO THE ELECTRICAL NETWORK MUST BE EXECUTED BY A QUALIFIED TECHNICIAN WHO IS IN THE POSSESSION OF THECHNICAL-PROFESSIONAL REQUIREMENTS DEMANDED BY THE COUNTRY IN WHICH THE OVEN IS PUT INTO USE.THE TECHNICIAN MUST ISSUE A WRITTEN CONFORMITY DECLARATION OF THE WORK DONE.

THE MANUFACTURING FIRM DECLINES RESPONSABILITY OF ANY DOMAGE TO PERSONS , ANIMALS AND THINGS CAUSED BY INCORRECT ELECTRICAL AND GAS CONNECTIONS.

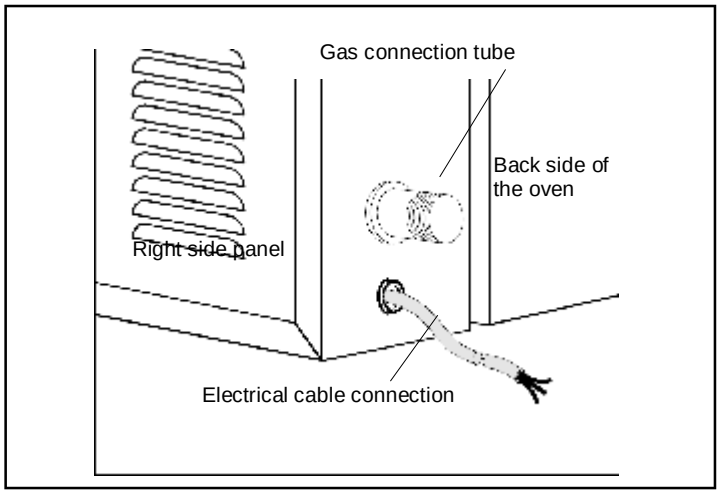


FIG.6 *(Electrical and gas connections)*

The electrical connection:

- **must be fixed and interposed with an automatic switch with adequate range, whose contacts must keep an opening distance not fewer than 3 mm.**
- **must be done applying to the electric cable one normalised plug. The light socket must be close to the cable and easy to be reached.**

It is compulsory to connect the earthwire and it must not be interrupted.

The current feeding of the oven must have a tolerance of +/- 10 %

The electrical chart of the oven is shown at **Cap. 11 (Page. 36)**.

AT THE END OF THE OPERATION, THE AUTHORISED TECHNICIAN MUST ISSUE A WRITTEN DECLARATION THAT CONFIRMS THE CONTINUITY OF THE PROTECTION CIRCUIT MEASUREMENTS.

5.3 - GAS CONNECTION

The oven is provided with a G 3/4" **(conic ISO R7)** threaded for the connection to the gas supply. It is placed at the back side of the oven **(FIG.6).** The gas connection of the oven to the gas supply must be visible and **metallic steel or copper tubes should be used.**

The oven responds to the british regulations for gas connection: -The gas safety (installation and use) Regulations of 1984. The gas safety (installation and use) Regulation (Amendment 1990)
Local prescriptions, such as building standards and prescriptions concerning combustion
Directives and regulations of the gas supplier company and of the power supplier company

DURING THE OVEN INSTALLATION IT IS ADVISABLE TO FIT AN APPROVED GAS TAP TO ISOLATE THE SUPPLY FROM THE APPLIANCE FOR THE CONVENIENCE OF ANY SUBSEQUENT REMOVAL OR SERVICING.

Metallic 3 pieces pipe-fitting should be used in the connection between the gas tube of the oven and the gas supply. Put suitable packings between the pipe-fittings to ensure tight close joints.

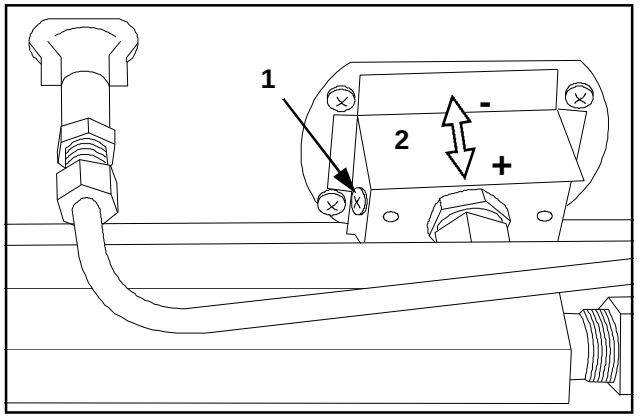


FIG.9 *(Air regulation upper and lower burners)*

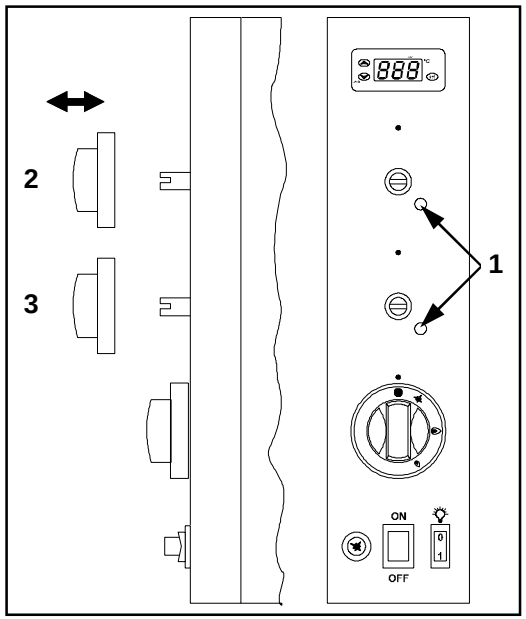


FIG.10 *(Minimum regulation upper and lower burners)*

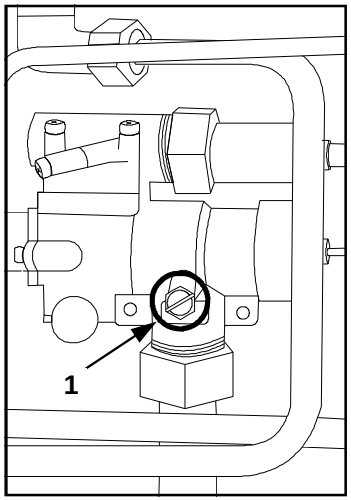
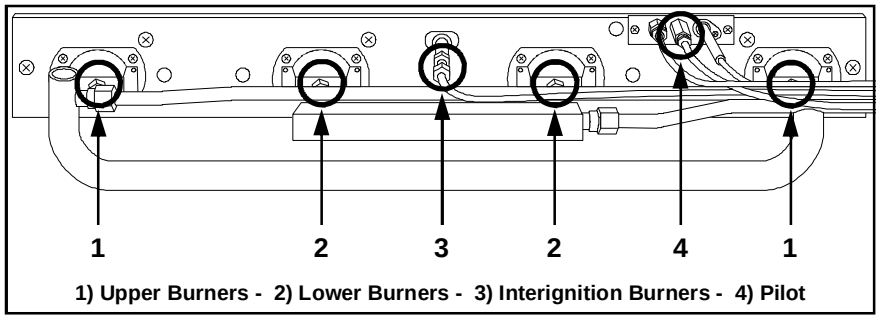


FIG.7 *(Gas feeding pressure control)*



1) Upper Burners - 2) Lower Burners - 3) Interignition Burners - 4) Pilot

FIG.8 *(Substitution of upper,lower and interignition burners)*

THE OVEN MUST BE FED WITH THE TYPE OF THE GAS OF WHICH THE APPLIANCE IS DESIGNED (SEE NAME-PLATE CE-FIG.1) AND THE CHATACTERISTICS SHOULD BE AS SHOWN IN THE RESPECTIVE TAB. 1-2-3 IN ACCORDANCE TO THE MODEL

5.3.1 - GAS FEEDING PRESSURE CONTROL

The feeding pressure of the gas must be measured with a liquid manometer (example: a U manometer, resolution minimum 0,1 mbar) as follows:

1) Unscrew and remove the right (DX) side of the panel **(FIG.3-Ref.8)**;

2) Loose the gas-tight screw of the safety valve (general tap) **(FIG.7-Ref.1);**

3) Connect the U manometer;

4) Switch on the oven according to the instructions **(Chap.7)**

5) Measure the feeding presure of the gas;

6) Remove the U manometer;

7) Fasten again the gas-tight screw of the safety valve **(FIG.7-Ref.1);**

8) Replace and screw back the right (DX) side panel of the oven

Please pay attention to the feeding pressures:

- **BUTANE-PROPANE**	**30-37 mbar;**	**30-30 mbar**
- **NATURAL GAS**	**20 mbar;**	

5.3.2 - GAS LEAKAGE CONTROL

After the installation operations it is necessary to control that **there isn't any leakage of gas;** to verify , apply a solution of soapy- water to the pipe-joints, any leakage will give soap bubbles.

If in the gas supply there is an installation of gas-meter , it will be also possible to verify any gas leakage: switch off the oven for about 10 minutes the gas-meter should not read any passage of gas.

IT IS ABSOLUTELY PROHIBITED TO USE FLAME TO CHECK ANY GAS LEAKAGE .
DEFILING THIS RULE MAY CAUSE EXPLOSION.

5.3.3 - ADAPTING TO DIFFERENT TYPES OF GAS

The oven is tested and designed for use of the **gas as shown on the name-plate CE (FIG.1).**

As stated above in regards to the adapting procedure, the appropriate transformation stages are as follows:

WHEN THE TYPE OF GAS OF WHICH THE OVEN IS DESIGNED DOES NOT CORRESPOND WITH THE GAS SUPPLY, IT IS THEREFORE COMPULSORY TO FOLLOW THE APPLIANCE CORRECT ADAPTATIONS (PAR.5.3.3).

A) Substitution of upper and lower burner nozzle:

Remove the front panel **(FIG.3-Ref.2)** unscrew the screws,remove the air-regulator **(FIG.9-Ref.1/2)**, the nozzles are visible and can be reached.Loose the nozzle with a suitable spanner and substitute them with adaptable types as shown in the **technical data according to the oven model.**

B) Substitution of interignition burner nozzle:

Sobstite the interignition burner nozzlen **(FIG.8-Ref.3)** following the indication as shown in the **technical data according to the oven model.**

C) Substitution of pilot nozzle:

Unscrew the pipe-fitting **(FIG.8-Ref.4) and substitute** the pilot nozzle with another adaptable type, following the indications as shown in the **technical**

data according to the oven model.

D) Air regulation

Upper and lower burners:

Loose the screws **(FIG.9-Ref.1)** and regulate the air-burner **(FIG.9-Ref.2).** After the air regulation fasten the screw in the right position **(FIG.9-Ref.1).**

E) Minimum regulation of upper and lower burners:

For liquid gas operation (G30 - G31) the minimum is fixed and the screw **(FIG.10-Ref.1)** fastened ,for the use of other types of gas the minimum regulation is as follows:

- Pull off manaully the respecvtive burner knob on the control panel **(FIG.10-Ref.2/3)**;
- Turn the screw **(FIG.10-Ref.1)** anticlockwise 2 or 3 times and then fix the knob again;
-Switch on the burner and turn the knob in position (Minimum);
- Pull off again the knob and fasten the screw **(FIG.10-Ref.1)** until the lighted flame is visibly acceptable;
- Make some turns of the knob (Maximum) (Minimum) to verify the stability of the flame.

The interignition burner does not have minimum operation therefore there is no need to regulating it.