

FIG. 21 (electric diagram)

**OVEN:**

Mod: 7485.0010 / 7485.0015 / 7485.0020

Serial N°:

Manufactured (year):

PURCHASED MODEL

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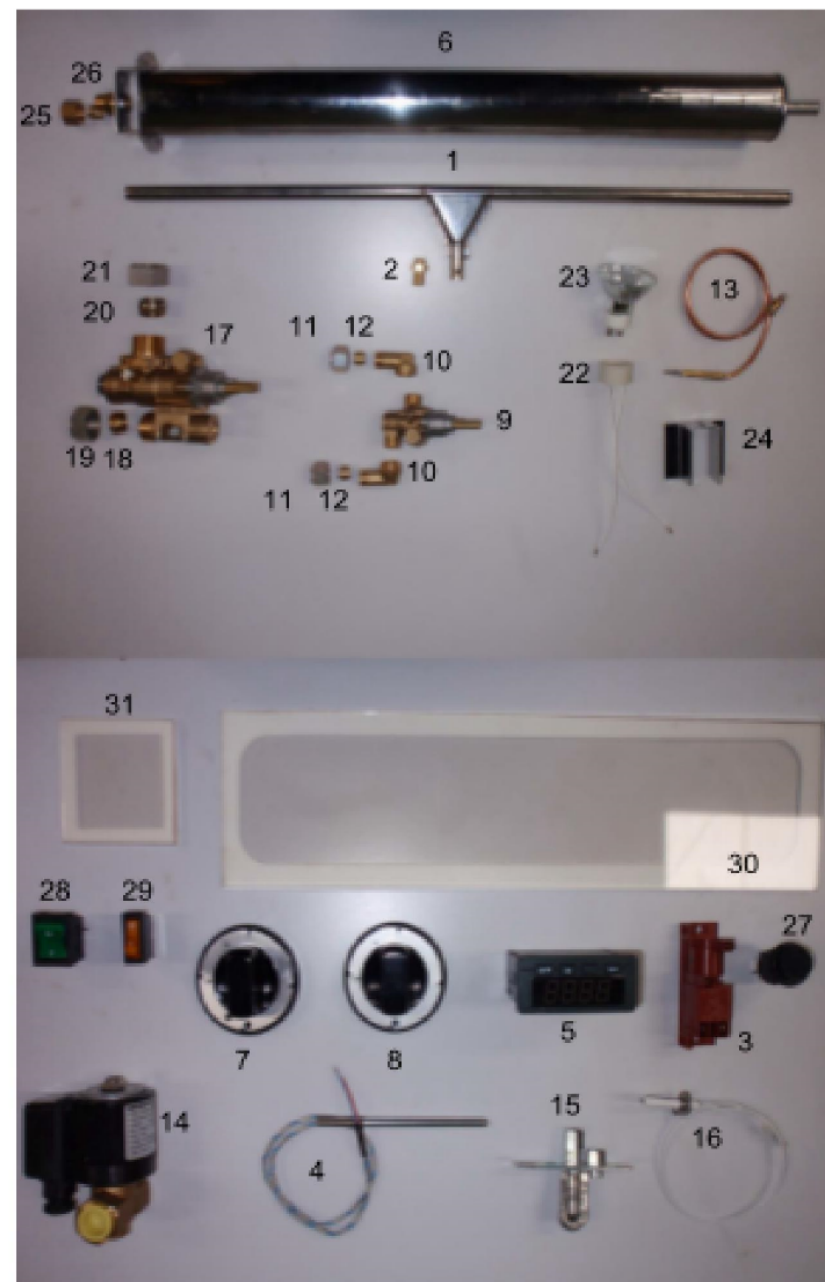




FIG. 20 (Components and spare parts)

10 - SPARE PARTS	PIZZA OVEN GAS 7485.0010/0015/0020	INSTRUCTION FOR USE AND MAINTENANCE
10.1 -GENERAL REMARKS		
The original spare parts must exclusively acquired from the authorized dealer from whom the oven has been purchased.		
 IT IS ABSOLUTELY FORBIDDEN TO SUBSTITUTE ANY COMPONENTS WITHOUT THE ORIGINAL SPARE PARTS.		
RIFERIMENTO	DESCRIZIONE	CODICE
1	BRUCIATORE INTERACCENSIONE L=890 FORNO GAS G9	5B010005
1	BRUCIATORE INTERACCENSIONE L=580 FORNO GAS G4 E G6	5B010004
2	UGELLO BRUCIATORE INTERACCENSIONE (120) METANO	5U010005
2	UGELLO BRUCIATORE INTERACCENSIONE (70) GPL PROPANO BUTANO	5U010009
3	ACCENDITORE PIEZOELETTRICO cod. 0085A50451 (TERMAL)	5A020006
4	SONDA DI TEMPERATURA	5S010020
5	CENTRALINA EVK 411 J7 VHBS (FORNO GAS)	5C150002
6	BRUCIATORE (DEFINIRE MODELLO FORNO GAS)	
7	MANOPOLA PER RUBIN.GRANDE	5M200010
8	MANOPOLA PER RUBIN.PICCOLO (PERNO DIAM.8) X GAS	5M200011
9	RUBINETTO PICCOLO MOD. 20 N (SPEL20N10000) GAS	5R010202
10	RACCORDO 90°TO 16X1,5 L10 M-F (PER ENTRATA RUBIN.PICCOLO) GAS	5R010030
11	DADO 16X1.5 TUBO 10 CH9 (ENTRATA GAS-RUBINETTO PICCOLO)	5D010053
12	BICONO TUBO 10 H 7.5 (ENTRATA GAS-RUBIN.PICCOLO)	5B010153
13	TERMOCOPPIA QUICK	5T010210
14	ELETTROVALVOLA	5E010001
15	PILOTA TIPO 616CF/29.2 X GAS	5P020005
16	CANDELA + CAVO (ACCENDITORE)	5C020201
17	RUBINETTO GRANDE MOD. 23 S"O" (SPEL23101P1MF2000) GAS	5R010201
18	BICONO TUBO 16 H 10.5 (USCITA GAS-RUBIN.GRANDE)	5B010151
19	DADO 24X1.5 TUBO 16 CH27 (USCITA GAS-RUBINETTO GRANDE)	5D010051
20	BICONO TUBO 20 H 11.5 (ENTRATA GAS-RUBIN.GRANDE)	5B010150
21	DADO 28X1.5 TUBO 20 CH30 (ENTRATA GAS-RUBINETTO GRANDE)	5D010050
22	PORTALAMPADA TONDO COD.77.208 G4 G6 G9 GAS	5P110005
23	LAMPADA FORNO GAS	5L020020
24	REGISTRO ARIA PER BRUCIATORI GAS	4R010100
25	DADO PORTAUGELLO + BICONO	
26	PORTAUGELLO BRUCIATORE	5P020006
27	PULSANTE Ø 25mm ACCENSIONE FORNO A GAS	5P010145
28	INTERRUTTORE BIPOLARE VERDE 0-1	5I100006
29	INTERRUTTORE UNIPOLARE VERDE/ARANCIONE 0-1 PER LUCE	5I100005
30	VETRO PORTA FORNO 415 X 107	5V010015
31	VETRO 76X76X5 PER LAMPADINA FORNO A GAS	5V010017

INSTRUCTION FOR USE AND MAINTENANCE	PIZZA OVEN GAS 7485.0010/0015/0020	GENERAL INFORMATION -I	
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**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.

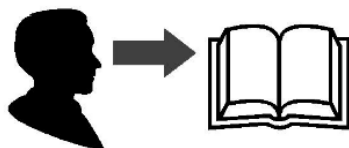


THE OPERATOR OF THE OVEN IS OBLIGED TO FOLLOW THE RULES AND REGULATIONS RELATED TO ITS USE (SEE TABLE PAGE 1).



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**

The copyright of this operating and maintenance manual remains the property of the construction firm.

No part of this manual must be reproduced and diffused (completely or partially) in any means without writing authorisation from the manufacturer.

**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.).

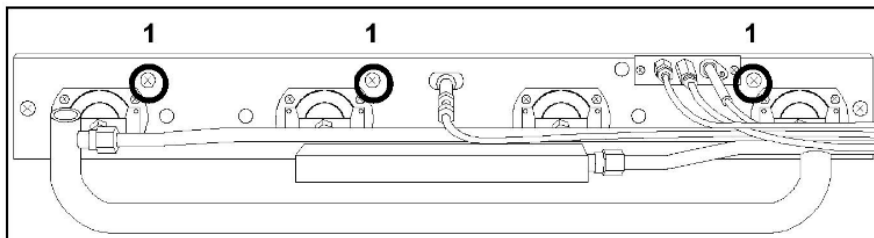


FIG.17 (Substitution interignition burner)

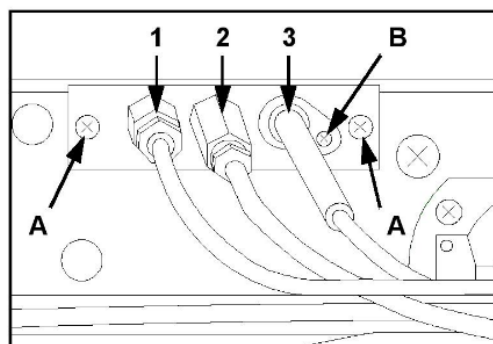


FIG.18 (Substitution thermocouple, pilot and plug)

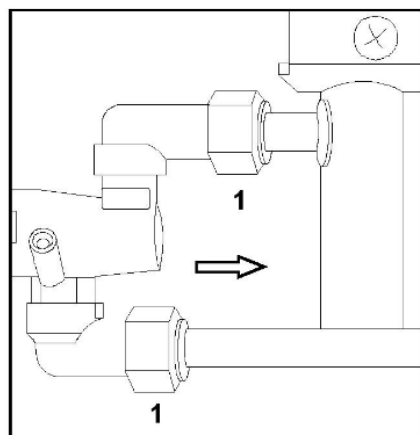


FIG.19 (Substitution gas tap)



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).

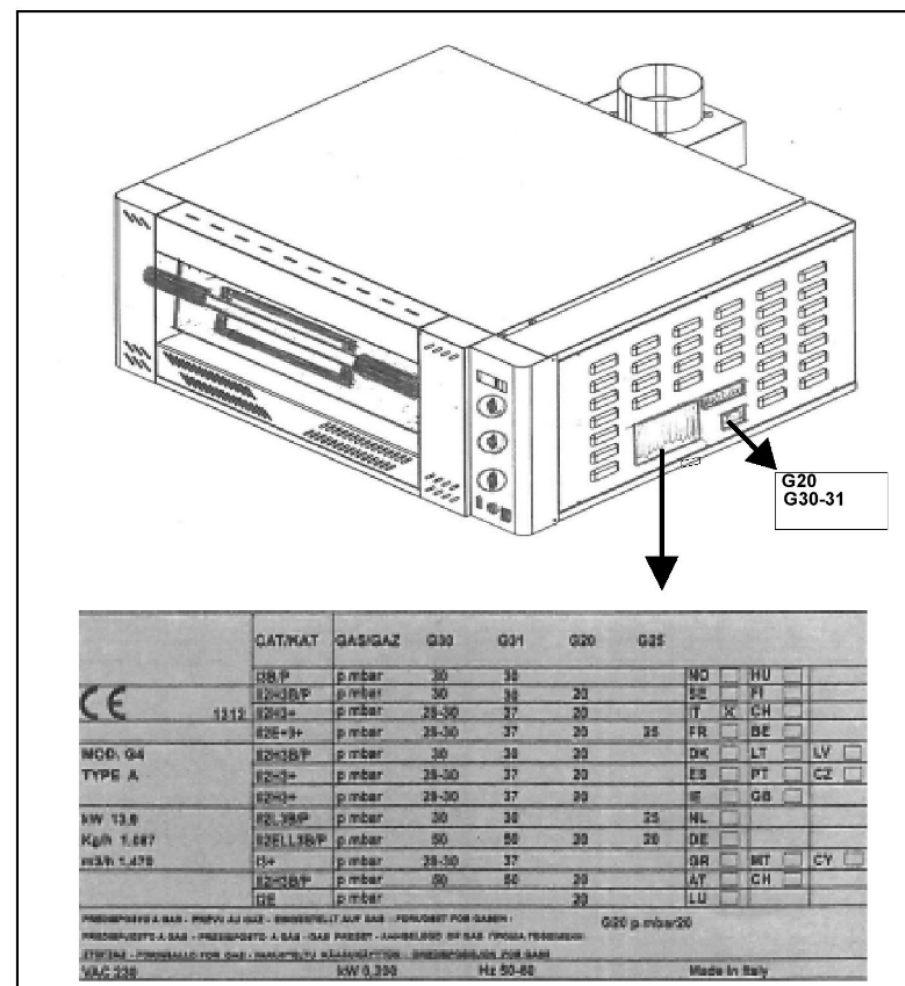
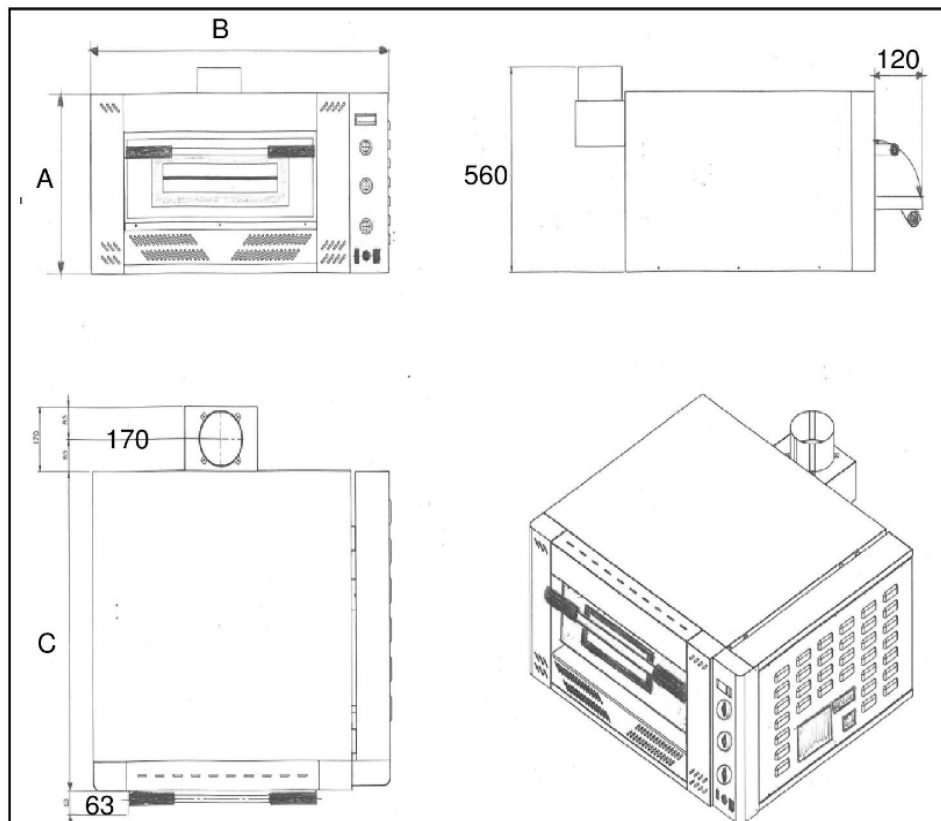


FIG.1 (Name-plate CE)

**3.2 - OVEN DIMENSION**

The 3 types of oven dimensions are shown in **FIG.2**.



OVEN MODEL	A (mm.)	B (mm.)	C (mm.)	WEIGHT (Kg.)
7485.0010	470	1000	840	112
7485.0015	470	1000	1140	141
7485.0020	470	1300	1140	179

FIG.2 (Oven dimensions)

**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.

**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.

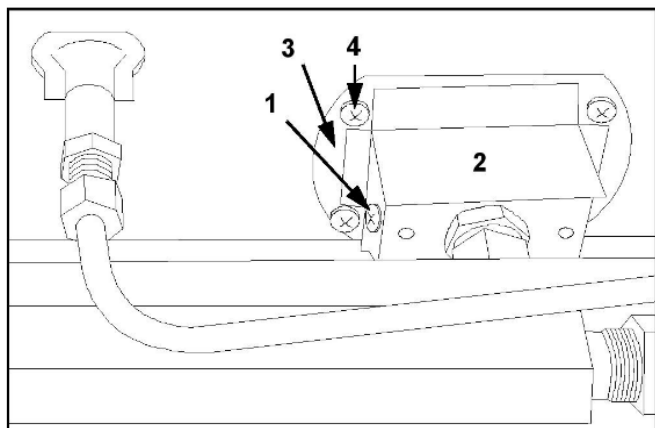


FIG.16 (Substitution of upper and lower burners)

**3.3 - TECHNICAL DATA**

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

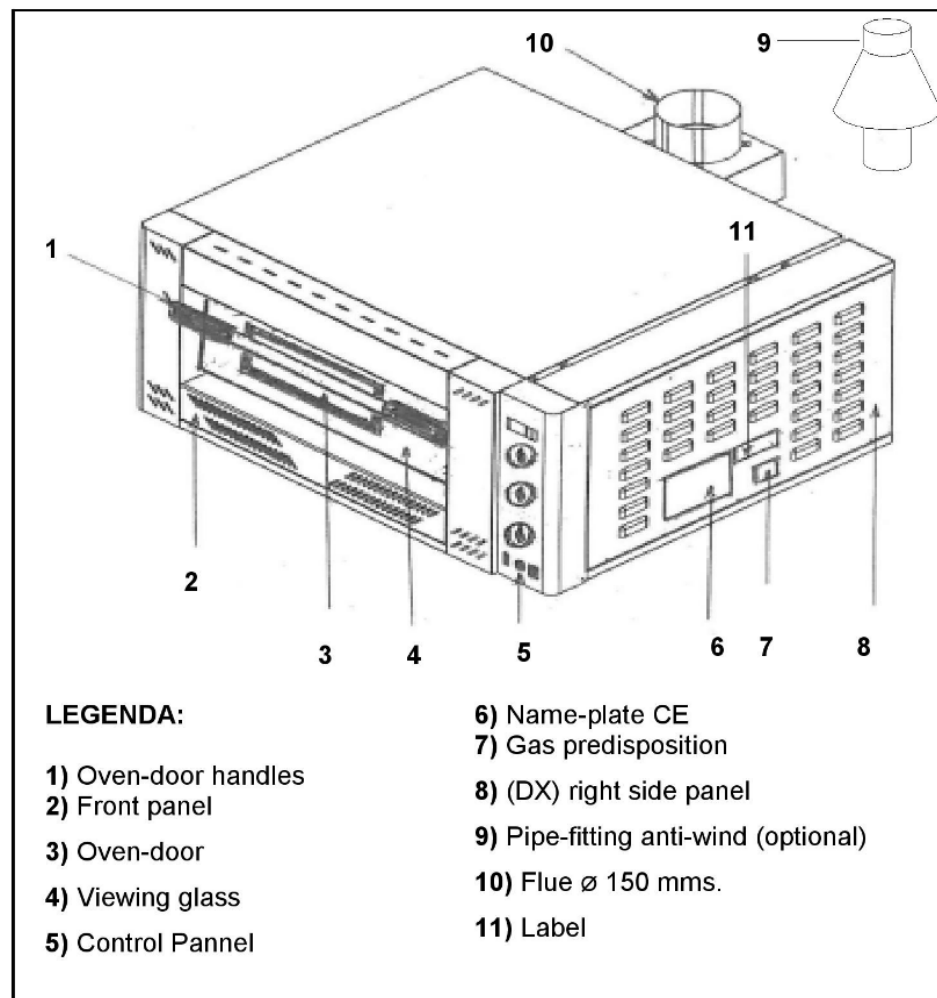


FIG.3 (Components description)



7485.0010	Measuring Unit	UPPER SIDE Burners	LOWER CENTRAL Burners	TOTAL
Total nominal thermal capacity Reduced thermal capacity	(kW) (kW)	10.5 4.2	7.5 4.2	16
injector G30 28...30mbar 31-30...37mbar G30 50mbar G31-50 mbar G20 20mbar G25 25mbar G25 20mbar	(mm.) (mm.) (mm.) (mm.) (mm.) (mm.)	2 x 105 2 x 0.90 2 x 1.50 2 x 1.60 2 x 1.65	2 x 0.85 2 x 0.70 2 x 1.20 2 x 1.30 2 x 1.45	
by-pass G30 28...30mbar 31-30...37 mbar G30 50mbar G31-50 mbar G20 / G25	(mm.) (mm.) (mm.)	0.80 0.65 Reg.	0.80 0.65 Reg.	
burner pilot nozzle G30 28...30mbar 31-30...37 mbar G30 50mbar G31-50 mbar G20 / G25	N° N° N°	22 22 29,2	22 22 29,2	
interignition burner nozzle G30 28...30mbar G30 50mbar G20 / G25	(mm.) (mm.) (mm.)	0.70 0.70 1.20	0.70 0.70 1.20	
primary air regulation G30 28...30mbar (see FIG.9) G30 50mbar G20 20mbar G25 25mbar G25 20mbar	(mm.) (mm.) (mm.) (mm.) (mm.)	Closed Closed Closed Closed Closed	Closed Closed Closed Closed Closed	

prEN 203.1 (1992)+prEN 203-1/A1 (1995) - FOGLIO DI MISURA 08 M 203-1-2 /26 REV.0

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



8.1 - GENERAL MAINTENANCE

To guarantee the level of efficiency 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
- 3) Cleaning must be done every day.**

8.2 - MAJOR MAINTENANCE

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

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


- 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:

- Turn off the oven ,rotating the knobs in position  “Off”(FIG.14-Ref.2/3/4);
- Switch off **the internal illumination of the oven** using the light switch (FIG.14-Ref.7);
- Turn off the **general switch (FIG.14-Ref.6)** sputting the green light off ;
- Turn off **the interignition tap** of the gas supply;
- Disconnect the oven's **electrical cable and plug** from the electrical mains supply.

7485.0015	Measuring Unit	UPPER SIDE Burners	LOWER CENTRAL Burners	TOTAL
Total nominal thermal capacity Reduced thermal capacity	(kW) (kW)	16 6	9 6	21.50 18.0
Ø injector				
G30 28...30mbar G31-30...37 mbar G30 50mbar G31-50 mbar G20 20mbar G25 25mbar G25 20mbar	(mm.) (mm.) (mm.) (mm.) (mm.)	2 x 1.25 2 x 1.15 2 x 2.10 2 x 2.30 2 x 3.00	2 x 0.95 2 x 0.85 2 x 1.50 2 x 1.55 2 x 1.65	
Ø by-pass				
G30 28...30mbar G31-30...37 mbar G30 50mbar G31-50 mbar G20 / G25	(mm.) (mm.) (mm.)	1.10 0.90 Reg.	1.10 0.90 Reg.	
burner pilot nozzle				
G30 28...30mbar G31-30...37 mbar G30 50mbar G31-50 mbar G20 / G25	N° N° N°	22 22 29,20	22 22 29,20	
interignition burner nozzle				
G30 28...30mbar G30 50mbar G20 / G25	(mm.) (mm.) (mm.)	0.70 0.70 1.20	0.70 0.70 1.20	
primary air regulation				
G30 28...30mbar (see FIG.9) G30 50mbar G20 20mbar G25 25mbar G25 20mbar	(mm.) (mm.) (mm.) (mm.) (mm.)	Closed Closed Closed Closed Closed	Closed Closed Closed Closed Closed	

prEN 203.1 (1992)+prEN 203-1/A1 (1995) - FOGLIO DI MISURA 08 M 203-1-2 /26 REV.0

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



7485.0020	Measuring Unit	UPPER SIDE Burners	LOWER CENTRAL Burners	TOTAL
Total nominal thermal capacity	(kW)	16	16	27
Reduced thermal capacity	(kW)	6	6	27
injector				
G30 28...30mbar G31-30...37 mbar	(mm.)	2 x 1.25	4 x 0.95	
G30 50mbar G31-50 mbar	(mm.)	2 x 1.15	4 x 0.80	
G20 20mbar	(mm.)	2 x 2.10	4 x 1.50	
G25 25mbar	(mm.)	2 x 2.30	4 x 1.55	
G25 20mbar	(mm.)	2 x 2.45	4 x 1.65	
by-pass				
G30 28...30mbar G31-30...37 mbar	(mm.)	1.10	1.10	
G30 50mbar G31-50 mbar	(mm.)	0.90	0.90	
G20 / G25	(mm.)	Reg.	Reg.	
burner pilot nozzle				
G30 28...30mbar G31-30...37 mbar	N°	22	22	
G30 50mbar G31-50 mbar	N°	22	22	
G20 / G25	N°	29.2	29.2	
interignition burner nozzle				
G30 28...30mbar	(mm.)	0.70	0.70	
G30 50mbar	(mm.)	0.70	0.70	
G20 / G25	(mm.)	1.20	1.20	
primary air regulation				
G30 28...30mbar (see FIG.9)	(mm.)	Closed	Closed	
G30 50mbar	(mm.)	Closed	Closed	
G20 20mbar	(mm.)	Closed	Closed	
G25 25mbar	(mm.)	Closed	Closed	
G25 20mbar	(mm.)	Closed	Closed	

prEN 203.1 (1992)+prEN 203-1/A1 (1995) - FOGLIO DI MISURA 08 M 203-1-2 /26 REV.0

TAB.3 (Technical data and weight oven mod. G9)



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-Ref.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 MAINTAIN 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 temperature.
- 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




The pilot flame must remain lighted.


If it does 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 (maximum 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 maintain the temperature.

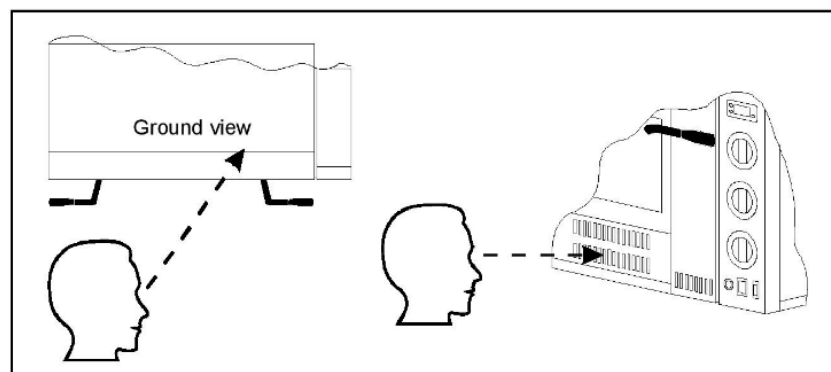


FIG.15 (Pilot flame control)



3.4 - USE OF PRODUCT

The ovens 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 oven's temperature ranges from **50°-450° C**.

3.5 - LIMITATION IN USE

The ovens **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.

The oven has to be used by qualified staff because it has a professional use.

**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 PERFORMED WITH SUITABLE MEANS FOR THE WEIGHT AND DIMENSIONS 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.

To simplify the transportation and loading/unloading operations, the oven is packaged in a carton box on a wooden base (with wood similar to that used for pallets) and is fastened with steel bands.

The oven is covered with transparent nylon.

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

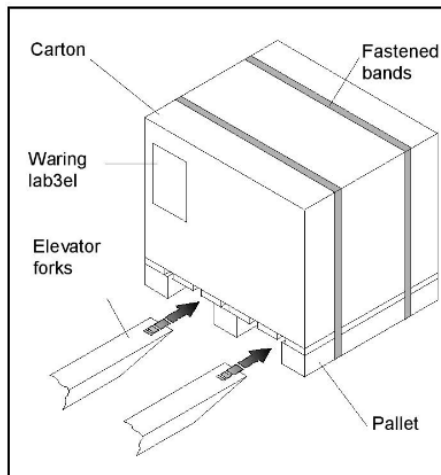


FIG.4 (Inserting of elevator forks)

**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 CONFORMANCE 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-Ref.6)**, the green lamp will light;
- 4) Set the **thermostat/thermometer** to the working temperature pressing **simultaneously the "set" and "+" or "-" keys (FIG.14-Ref.1)**. In case the desired temperature is the same 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, press and hold the knob and at the same time press repeatedly the **piezoelectric ignition** ★ **pilot (FIG.14-Ref.5)**; release the knob should the pilot burner lights.

**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

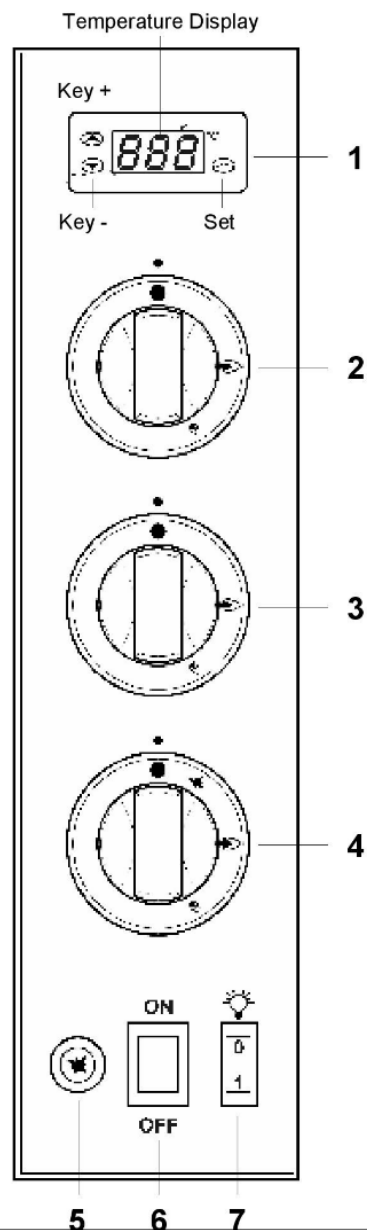
● Maximum power
 ● Minimum power
 4 - General tab(knob)
 ● Off

● Ignition pilot
 ● Interignition - maximum power
 ★ Interignition - minimum power

5 - Piezoelectric ignition pilot

6 - General switch

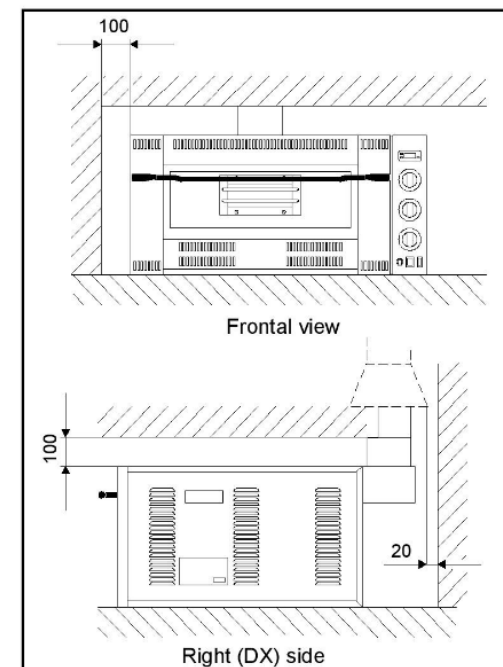
7 - Oven light switch

**5.1 - POSITIONING**

THE INSTALLATION OPERATIONS OF THE OVENS (POSITIONING, ELECTRICAL CONNECTION, GAS AND FLOW 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)

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 shown on the name-plate CE (FIG.1).

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



THE ELECTRICAL CONNECTION OF THE OVEN TO THE ELECTRICAL NETWORK MUST BE EXECUTED BY A QUALIFIED TECHNICIAN WHO IS IN THE POSSESSION OF THE TECHNICAL-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 DAMAGE TO PERSONS, ANIMALS AND THINGS CAUSED BY INCORRECT ELECTRICAL AND GAS CONNECTIONS.

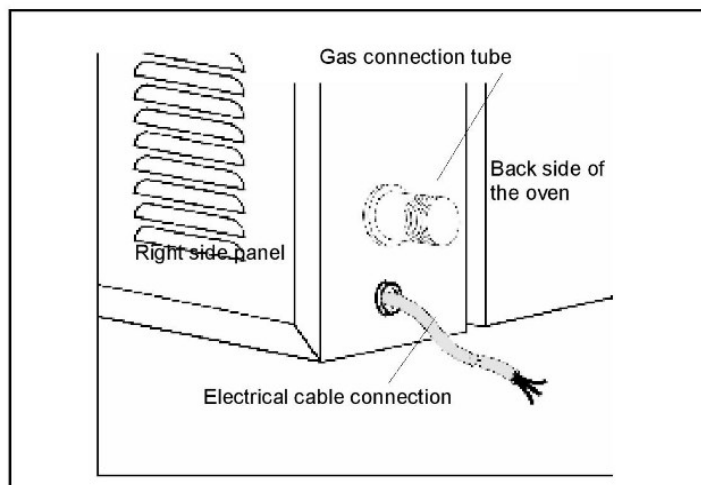


FIG.6 (Electrical and gas connections)

6.1 - DIRECTIVES AND RULES

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

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 203-1-2 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.

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

The type "A" gas oven must evacuate the combustible products through a suitable hood, or similar device, connected to the flue in full working order or directly to the external without (the boiler) it is permitted to use a ventilator. The appliance should be installed in a room sufficiently aired in order to avoid an excessive concentration of harmful substances for the health in the room where it is installed.



THE AIR FLOW NECESSARY FOR THE COMBUSTION MUST BE 2 m³/h x kw POWER OVEN, PLUS 35 m³/h IN THE ROOM FOR THE WELLNESS OF THE PERSON.

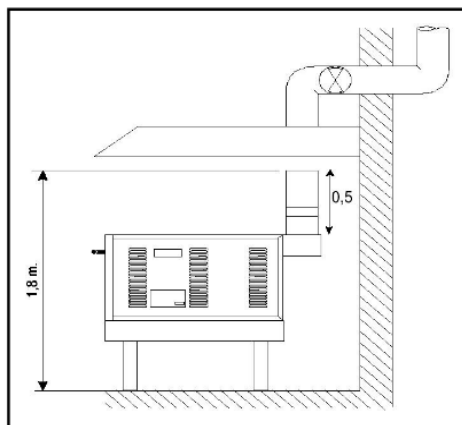


FIG.13 (Forced evacuation under hood)



The electrical connection must have interposed an **automatic switch which has an adequate range**. It must not have less than 3 mms between the contacts. **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" 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 CONNECTION BETWEEN THE OVEN TUBE AND THE GAS TUBE MUST BE REALISED WITH A METALLIC JOINT MADE IN 3 PIECES. THE ENDURANCE OF THE JUNCTIONS MAY BE ASSURED WITH SUITABLE MATERIALS.



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.



THE OVEN MUST BE FED WITH THE TYPE OF THE GAS OF WHICH THE APPLIANCE IS DESIGNED (SEE MANE-PALTE 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

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.

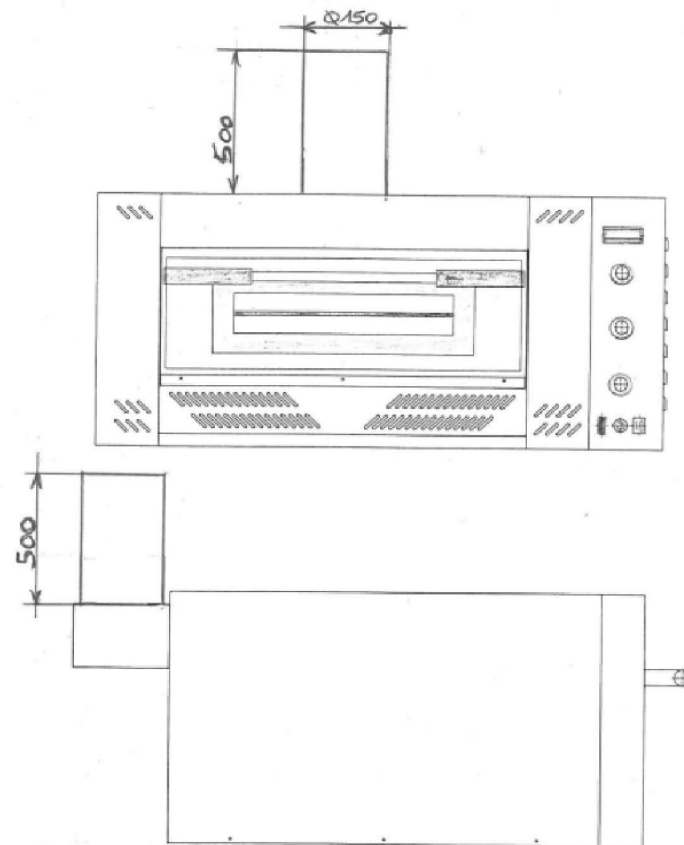
If in the gas supply there is an installation of gas-meter , it will be also possible to verify any gas leakage: switch off the oven for about 10 minutes the gas-meter should not read any passage of gas.

5.4 - FLOU CONNECTION

The appliances are provided with a (ø 150 mm.) flou for the discharge of combustibile products and must be connected in one of the following ways, according to the rules and the regulations in force.
Install the oven in a room sufficiently aired in accordance with regulations in force.



THE OVEN MUST BE INSTALLED WITH AT LEAST 0,50 METERS FROM HOOD, CHIMNEY, OR DIRECTLY OUTSIDE.



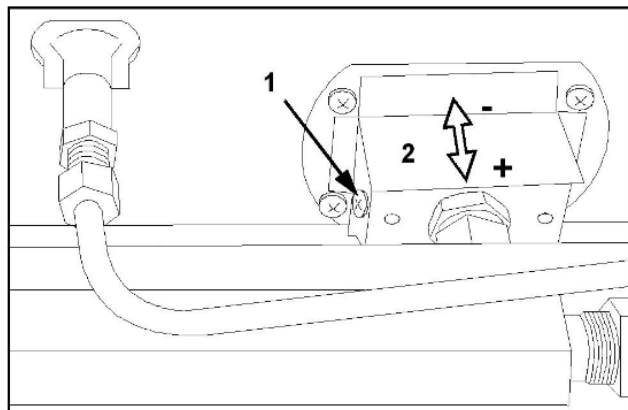


FIG.9 (Air regulation upper and lower burners)

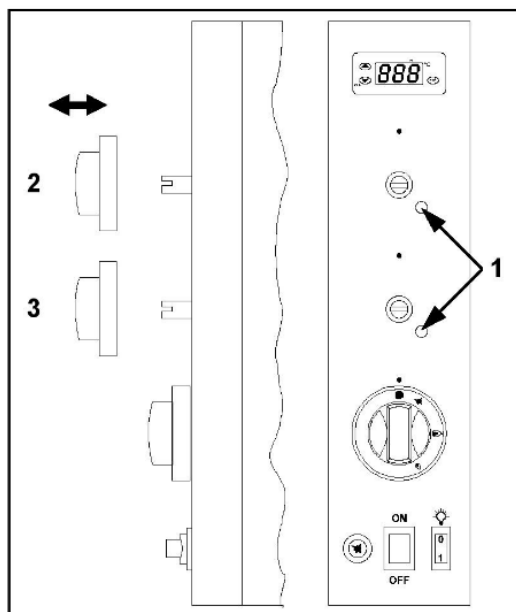


FIG.10 (Minimum regulation upper and lower burners)



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

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

5.3.3 - ADAPTING TO DIFFERENT TYPES OF GAS

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. Loosen 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:

Substitute the interignition burner nozzle (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 manually the respective 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 regulating it.

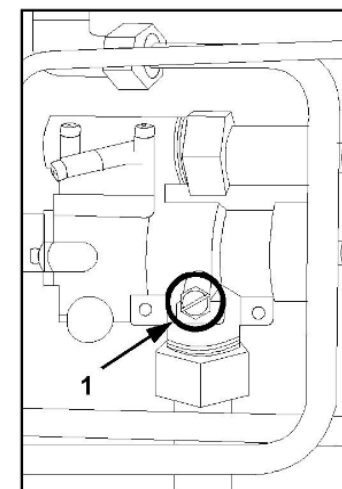


FIG.7 (Gas feeding pressure control)

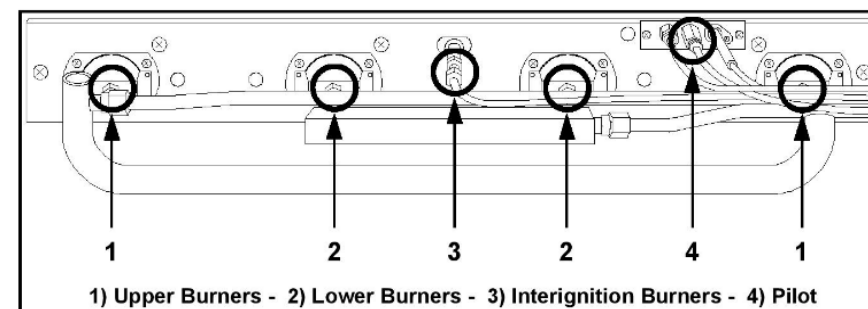


FIG.8 (Substitution of upper, lower and interignition burners)