

DECLARATION OF CONFORMITY



The Sud Forni S.r.l. located in Via 4 Novembre 43, 80026 Casoria (NA) declares under its sole responsibility that all the electric ovens produced by it are in conformity with the following directives:

Safety of machinery. Basic concepts, general design principles. Specifications and technical principles. **UNI EN ISO 12100:2010**

Safety of household and similar electrical appliances. General rules - Part 1- **CEI EN 60335-1**

Safety of household and similar electrical appliances. Part 2- Special rules for kitchens, ovens, electric cooking plates for collective use **CEI EN 60335-2-36 2017**

Disturbances in power supply networks produced by household appliances and similar electrical equipment - Part 2 - Harmonics - **EN 60555-2-34**

Disturbances in power supply networks produced by household appliances and similar electrical equipment - Part 3 - Voltage fluctuations - **EN 60730-2-9**

Electromagnetic Compatibility - Generic emission standard - Part 1- Residential, commercial and light industry environments - **EN 50081-1**

Electromagnetic Compatibility - Generic Immunity Standards - Part 1- Residential, Commercial, and Light Industry - **EN 50082-1**

The person authorised to safeguard this technical sheet is Mr. Alessandro Esposito, legal representative of Sud Forni Srl, placed in Casoria (NA) 80026 Via 4 Novembre 43

SAFETY INSTRUCTIONS

The present manual and the appliance are equipped with important messages related to the safety that have to be always read and followed.



This is the symbol of danger for the safety, that warns the users of possible risks for themselves and for others. All the messages of danger are preceded by this symbol of danger and by the following terms:



DANGER

-

INDICATES A DANGEROUS SITUATION THAT CAN CAUSE SERIOUS INJURIES IF IT IS NOT AVOIDED



WARNINGS

-

INDICATES A DANGEROUS SITUATION THAT CAN CAUSE SERIOUS INJURIES IF IT IS NOT AVOIDED

All the messages related to the safety specify the possible existing dangers and show how to reduce the risk of injuries, damages and electric shocks due to an incorrect usage of the appliance. Strictly abide by the following instructions:

- Retain the following instructions for future consultations.
- Use protective gloves during any unpacking and installing operation.
- The handling and installation of the appliance have to be carried out by two or more people.
- Before any installing operation the appliance has to be disconnected from any electricity grid.
- The installing and maintaining operations have to be carried out by specialised technician, according to the instructions given by the manufacturer and according to the local rules on the subject of the safety. Do not repair any part of the appliance unless it is indicated by the manual.
- Eventual substitution of the power cable have to be carried out by an expert electrician.
- The appliance grounding is compulsory by law.
- Do not use any extension, multiple socket or any adapter.

SAFETY INSTRUCTIONS

- Avoid pulling the power cable
- Electrical components mustn't be accessible to the user after the installation.
- Do not touch the appliance with wet parts of the body and do not use it barefoot.
- This machine is exclusively intended to the usage as appliance for baking food. No other kind of usage is allowed (for example, space heating). The manufacturer declines any responsibility for injuries to people or animals or damages to the property due to the lack of respect of the precautions and of the suggestions above listed.
- The appliance and its accessible parts become very hot during the usage. Be careful not to touch the heaters.
- Keep at a safe distance the children under the age of 12, unless they are constantly supervised.
- The appliance can be used by those aged over 12 and by those with limited physical, sensorial or mental capacities, without experience or knowledge of the product, only if supervised or provided with instructions as to the operation of the appliance, in a safe way with awareness of the possible risks. Forbid children to play with the appliance. Children mustn't accomplish any cleaning and maintaining operation of the appliance without the adult supervision.
- During and after the usage, do not touch the appliance heaters or internal surface since they can cause burns. Avoid any contact with fabrics or flammable materials till all the components of the appliance have completely been cooled down.
- After the baking, open the door cautiously, letting the heat or vapour come out gradually. When the door is closed, the air comes out from the opening on the control panel. Do not obstruct this openings for the ventilation.
- Use oven gloves to open the oven door to take out trays and accessories paying close attention to not touch the heaters.

SAFETY INSTRUCTIONS

- Do not put flammable materials inside the appliance or nearby. If the machine should accidentally turn on, there could be the risk of a fire.
- Do not use the appliance to heat food in hermetic jars or containers.
- Do not use plastic containers.
- Heated up fats and oils easily catch fire. Constantly monitor the baking of fat/oil-rich food.
- Never leave unattended the appliance during the food drying.
- If the baking of the food call for an addition of alcoholic beverage (such as rum, cognac, wine), have in mind that at high temperature the alcohol evaporates. Thus it cannot be excluded that the generated vapours can catch on fire if they come into contact with the electric heaters.
- Do not use steam jet cleaners.
- Do not use abrasive cleansers or metallic scrapers to clean the glass of the oven door, since it could scratch it causing its break.
- To avoid electric shocks, make sure the appliance is turned off before replacing a lamp.

PRODUCT DISPOSAL

For further information about the management, recovery and recycling of the appliances, contact the municipal office of competence or the domestic waste collection service.

INSTALLATION

After unpacking the oven, make sure it has not been damaged during the transport and that the oven door can be perfectly closed.

To prevent possible damages, it is recommended to take the oven away from the polystyrene base only at the moment of the installation.

POWER CONNECTION

Make sure the electrical tension indicated on the serial number label of the appliance corresponds to the electrical grid one.

The label is placed on the back side of the oven, next to the oven connection cable.

Possible supply cable substitutions have to be carried out by qualified personnel.

The oven has been programmed to work with a power absorption superior to 2.7 Kw (indicated by "16 A" in the settings, compatible with a domestic electric grid of 3 Kw at least).

BEFORE THE USAGE

- Take off any cardboard protection, cling-film and sticker from the accessories.
- Take off the accessories from the oven and heat it up at 200° for about one hour in order to eliminate the odours and the vapours produced by the isolating and greasy materials.

DURING THE USAGE

- Do not put any weight on the oven door to prevent damaging it.
- Do not grab on to the oven door or hang any object off the handle.
- Do not cover the inside of the oven with aluminium foil.
- Do not pour water into the hot oven.
- Make sure that the electric cables of other appliances do not touch the oven hot parts or do not wedge in the door.
- Do not expose the oven to atmospheric agents.

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Dear Client...

Before starting the use of this oven, read the following manual.
For the safety of the operator, the devices of the equipments must be kept in constant efficiency.
This booklet is intended to illustrate the correct use and maintenance.
The operator has the duty and responsibility to follow it.

WARRANTY

The Machine is guaranteed for 12 (twelve) consecutive months from the date of purchase, provided it is used in accordance with the instructions and the recommendations contained in this manual.

The responsibility of the company Sud Forni S.r.l. is limited to replacement and/or repairing of parts that after inspection had a manufacturing defect.

Shipping costs of the parts recognized as collateral, of the workforce for the removal of the parts and for their replacement, are not included in the warranty.

At the time of delivery, the customer must check that the machine has not been damaged during transport.

Any complaints must be submitted in writing within ten days from the date of receipt of the machine.

Customer can claim his warranty rights only after he / she has fulfilled the warranty conditions. The warranty does not apply in cases of normal wear, poor maintenance, misuse, neglect, accident or improper use.

THE WARRANTY DECLINES IN THE FOLLOWING CASES:

- Improper use of the machine or its use by unqualified and/or not professionally trained personnel;
- Use contrary to specific local legislation;
- Incorrect installation;
- Defects of power;
- Serious shortcomings in scheduled maintenance;
- Changes or interventions not authorized by the manufacturer;
- Using of spare parts non original or non specific for the model;
- Failure to observe the instructions in full or in part;
- Exceptional events;
- If the buyer is not in line with the payments.

1 TECHNICAL, MECHANICAL AND ELECTRICAL DATA OF THE OVEN



Spinello
S/N

| L | P | H | L1 | P1 | H1 | Kg | Kw/h | | Ø mm |
|----|----|----|----|----|----|----|------|-------|-------|
| 65 | 50 | 35 | 42 | 42 | 17 | 45 | 2,7 | 220 V | 3x1,5 |

2 PLACE WHERE THE OVEN IS INSTALLED

The local must have the following characteristics:

POWER SUPPLY: Mono-phase at least equal to the maximum oven power. Lower power may be installed as the oven is equipped with electronic control with power reducer (For further information contact the oven manufacturer). In any case, consider other electrical utilities to determine the power to be set in the room where the oven will be installed..

3 OVEN INSTALLATION

To install an oven the following operations must be performed:

UNLOAD the oven through a manual operation (see page 6-7)

CONTROL the state of the oven and all its constituent parts



WARNING! -

In the event of anomalies or breaks, inform the manufacturer of the product, otherwise the warranty will be void.

4 ELECTRICAL CONNECTION

The oven supply cable must be connected to an external polarized circuit-breaker with minimum contact opening of 3 mm in the immediate vicinity, with the following minimum characteristics:



| Model | Nominal Power (A) | Electromagnetic curve |
|--------------|-------------------|-----------------------|
| Spinello Stn | 10,5 | Type |

Over current protecting devices must comply with the requirements of the relevant standards CEI (or corresponding publications I.E.C) The devices used for the connection must be CE marked if installed in European Community countries, or of trademarks recognized in the country of installation and if possible of quality marks. The degree of protection of the casings must be not less than IP 44 with the characteristics set by the CEI EN 60529 " Grades of protection of casings".



5 OVEN PRE-TESTING

During the first empty oven cycle the temperature should be gradually increased. Starting from low values occasionally turn off the oven or graduate the calories so that variations of 40/50 degrees they do not occur in less than an hour. This is to avoid unpleasant odours emitted from the first heating of insulating materials and allow for a gradual drying of the oven.



WARNING! - Make sure that the grounding system is the first thing to be connected to avoid risks relative to dispersion currents.

6 ORDINARY MAINTENANCE

-  **WARNING!** - **OVEN CLEANING.** Before any oven cleaning operation, make sure there is no tension; for this purpose open the external polarity switch.
-  **WARNING!** - Do not clean the oven with detergent products. Do not use water to clean the control panel but clean only with a damp cloth.

7 EXTRAORDINARY MAINTENANCE

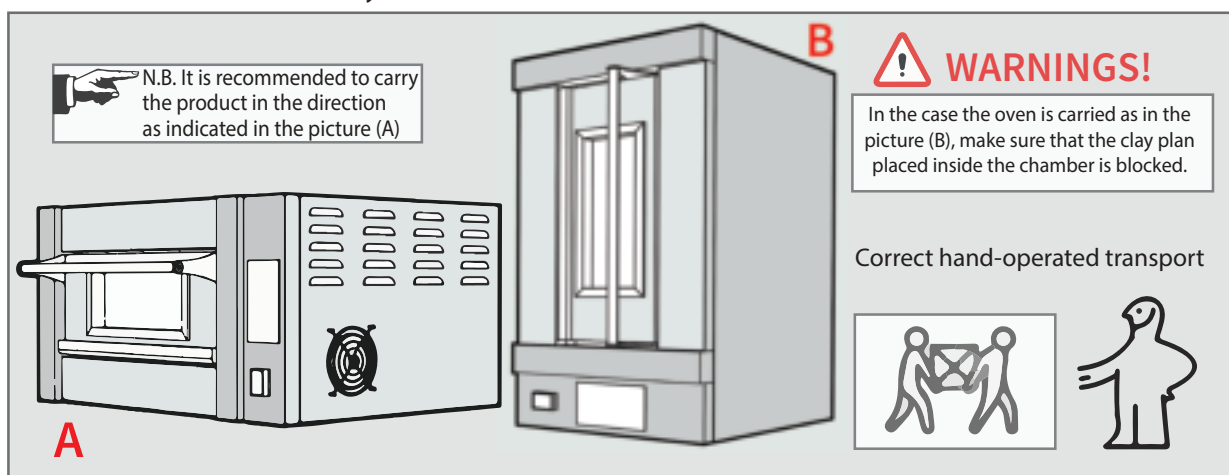
For operations related to the extraordinary maintenance of the machine, see the section:

SPARE PARTS (page 5)

OVEN INSTALLATION GUIDE

1 OVEN UNLOADING

1.1 Unload the oven manually



SPARE PARTS



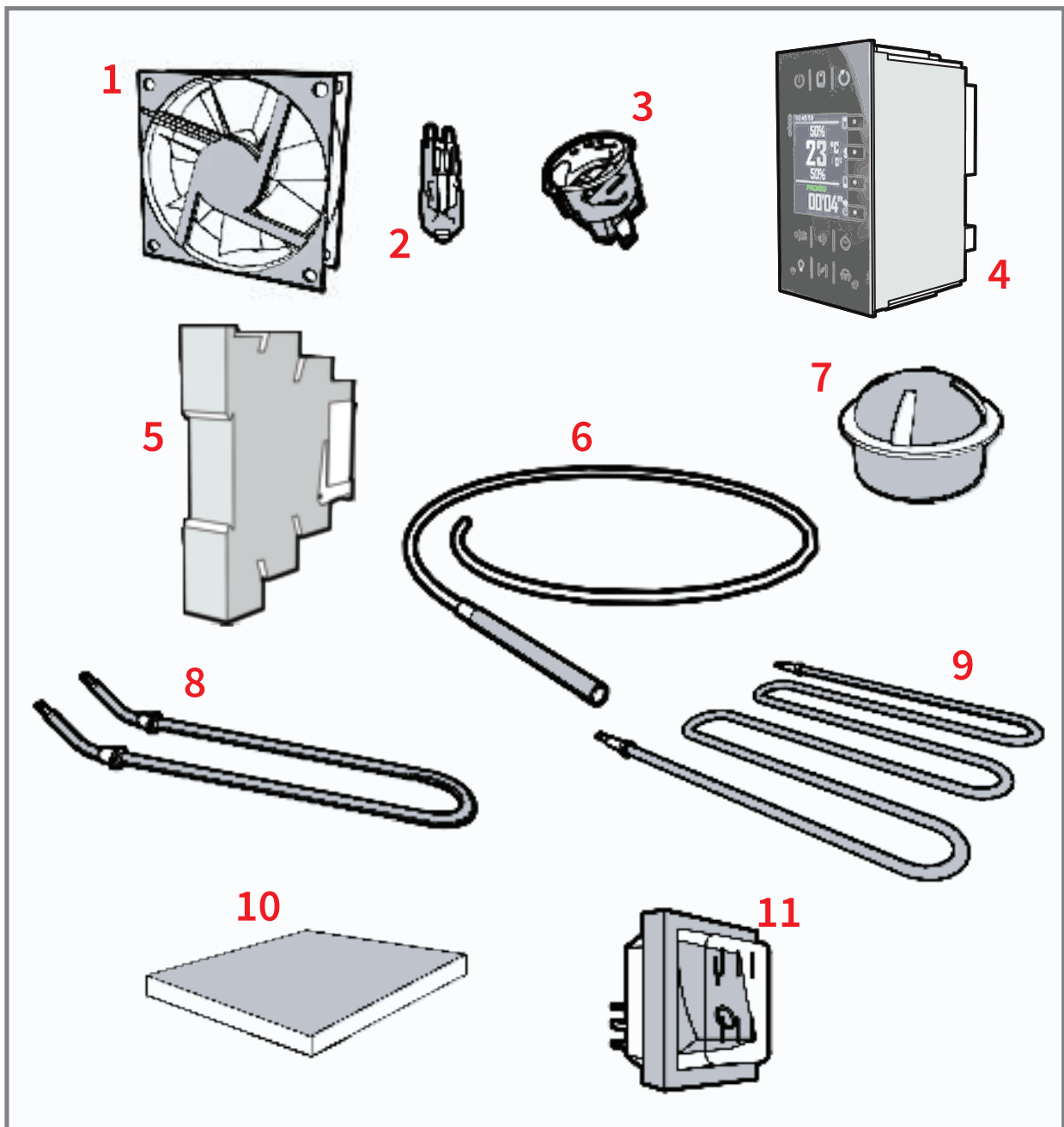
WARNINGS! -

BEFORE PROCEEDING WITH ANY REPLACEMENT OF ONE OR MORE SPARE PARTS, MAKE SURE THE MACHINE IS NOT CONNECTED TO THE ELECTRICITY



- 1. COOLING FAN
- 2. G9 FAN
- 3. LAMP HOLDER
- 4. CONTROL BOARD
- 5. ROOF RELAY
- 6. PROBE

- 7. ANTI-SHOCK GLASS
- 8. ROOF HEATER
- 9. BED PLATE HEATER
- 10. CLAY PLAN
- 11. MASTER SWITCH



TOUCH SCREEN - USER INTERFACE

WARNINGS!

Attentively read this document before using the appliance and follow all the instructions; retain this document for future consultations.

DISPOSAL


The device has to be disposed of according to the local rules related to the electric and electronic appliances collection.

INITIAL INFORMATION


The functioning status are the following:

- **"ON"**: the device is powered up and switched on; the loads are on.
- **"OFF"**: the device is not powered up; the loads are switched off.


Stand-by SCREEN



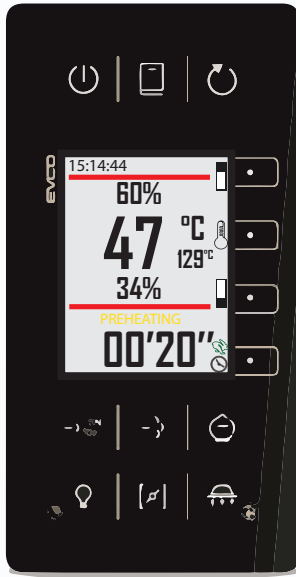
Briefly press the **ON/OFF** button to switch on the device; pressing it for 3 seconds, switches it off.



The program **Planning or Saving button** is placed at the top of the screen (for further information see the related page)



The **START/STOP** button is placed at the top right of the screen. It allows to start or stop a baking cycle (see page 21)



TOUCH SCREEN - USER INTERFACE

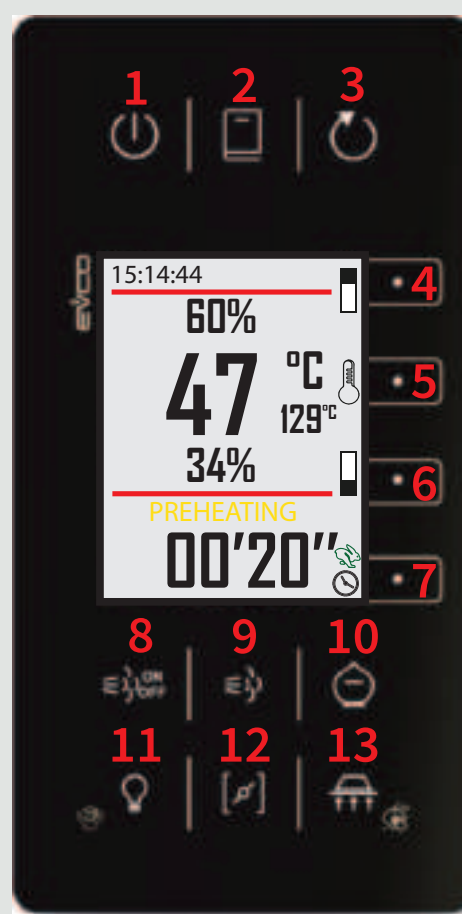
1 ON SCREEN- OVEN ON



- | | |
|--------------------------|--------------------------|
| 1. ON-OFF button | 8. Vapour generator |
| 2. Planning button | 9. Vapour injection |
| 3. START/STOP button | 10. Energy saving |
| 4. Interactive 01 button | 11. Chamber light ON/OFF |
| 5. Interactive 02 button | 12. Ventilation ON/OFF |
| 6. Interactive 03 button | 13. Extractor hood |
| 7. Interactive 04 button | |

The settings on the settings are the following:

- | | | |
|----|----|-----------------------------------|
| 1 | 11 | |
| 2 | 12 | Not active for this model of oven |
| 3 | 13 | Not active for this model of oven |
| 4 | | |
| 5 | | |
| 6 | | |
| 7 | | |
| 8 | | Not active for this model of oven |
| 9 | | Not active for this model of oven |
| 10 | | |



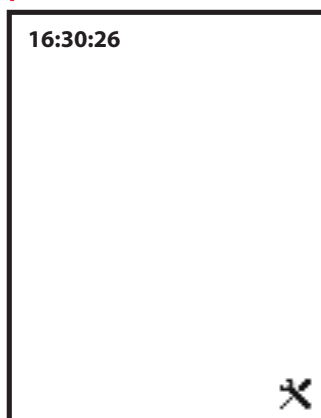
For the Spinello series, the separated temperature management of roof and bed plate is obtained by setting the percentage of the supplied power from the top (roof) and ground (bed plate)

TOUCH SCREEN - USER INTERFACE

1 SWITCHING ON AND SWITCHING OFF

To switch on (1) or switch off (2) the oven, make sure that the master switch is on and then proceed as follows:

picture 1

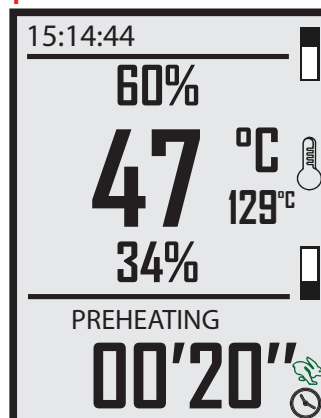


1 Once this screen is displayed, right after turning on the master switch, await 5 seconds in order to allow the appliance to be operative (see picture 1)

2 To turn on the appliance press the **ON/OFF button**. If the operation has been successful, this screen will be displayed (see picture 2)

3 To turn off the appliance press and hold down for 3 seconds the **ON/OFF button** as in the picture.

picture 2



N.B when the independent management of the roof and bed plate power is active, the screen will display the **parameters as percentage** (see picture 2).

2 CHAMBER TEMPERATURE REGULATION

To adjust the chamber temperature, proceed as follows:

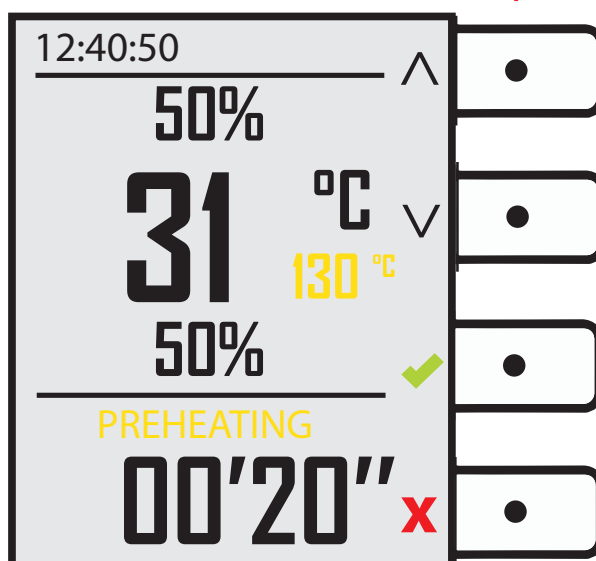
1 Press the **INTERACTIVE 02** button: the display will show the value in yellow. (see the picture 3)

2 Press the **INTERACTIVE 01** and **02** button within 15 seconds to set the desired value for the temperature.

3 Press the **INTERACTIVE 03** button to confirm the procedure.

4 Press the **INTERACTIVE 04** button to exit the procedure.

picture 3



TOUCH SCREEN - USER INTERFACE

3 ROOF POWER REGULATION

To adjust the oven roof temperature, proceed as follows:

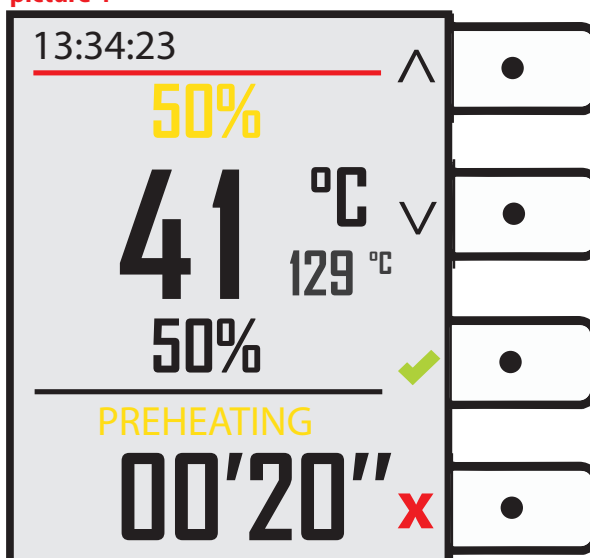
1 Press the **INTERACTIVE 01** button: the display will show the value in yellow (see the picture 4)

2 Press the **INTERACTIVE 01** and **02** button within 15 seconds to set the desired temperature value.

3 Press the **INTERACTIVE 03** button to confirm the procedure.

4 Press the **INTERACTIVE 04** button to exit the procedure (possible modification will not be saved).

picture 4



4 BED PLATE POWER REGULATION

To adjust the oven Bed plate temperature, proceed as follows:

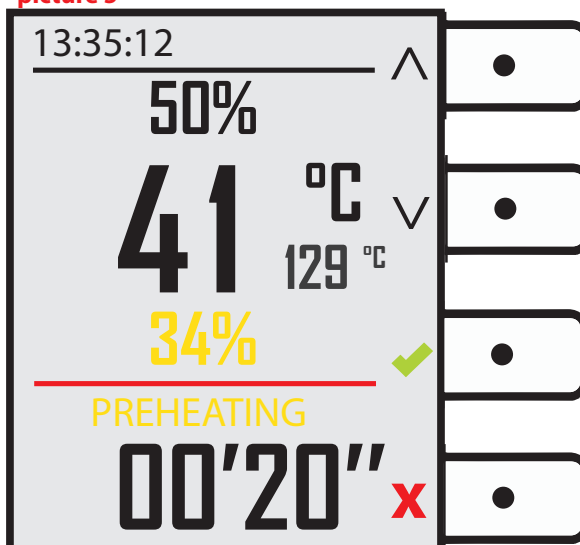
1 Press the **INTERACTIVE 03** button: the display will show the value in yellow (see the picture 5)

2 Press the **INTERACTIVE 01** and **02** button within 15 seconds to set the desired temperature value.

3 Press the **INTERACTIVE 03** button to confirm the procedure.


4 Press the **INTERACTIVE 04** button to exit the procedure (possible modification will not be saved).

picture 5





TOUCH SCREEN - INTERFACCIA UTENTE

5 SUPPLEMENTARY FUNCTIONS: FAST HEATING

The fast **heating button**  allows to reach quickly the set temperature by means of the heaters that will work at full power.

The **procedure** is the following:

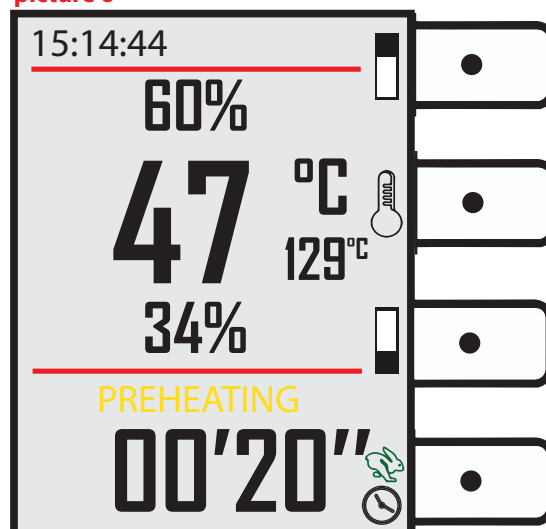
1 Hold down the **INTERACTIVE 04** button for 3 seconds. The display will show this icon: 

2 Hold down the **INTERACTIVE 04** button to deactivate this function. 

N.B. Before activating this function make sure that:


The device is on
No baking cycle is active
The energy saving is not active

picture 6



When the fast heating is active the roof and bedplate heaters are continuously functional till a threshold of 150° is reached.


6 SUPPLEMENTARI FUNCTIONS: ENERGY SAVING



The **energy saving**  button activates the homonym function, except when the fast heating is underway. This function (the reduction in percentage of the roof and bed plate switching on duration) allows to reduce the consumption.

The **procedure** is the following:

1 Press the **Energy Saving** button: the display will show the value in yellow. (see the picture 5) 

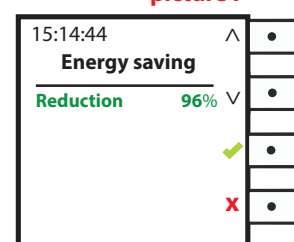
To set this **parameter manually**, proceed as follows:

2 Hold down the **Energy Saving** button for 3 seconds. The screen in picture 7 will be displayed. 

3 Press the **INTERACTIVE 01**  and **02**  button to set the desired value:

N.B. To confirm, do not operate for **15 seconds**.

picture 7



N.B. Before activating this function make sure that:

The appliance is turned on

The fast heating is not active

TOUCH SCREEN - INTERFACCIA UTENTE

7 RECIPES

SAVING A RECIPE

It is possible to save up to 50 recipes. To save a recipe proceed as follows:

1 Make sure the appliance is on and that there are no cycles underway.

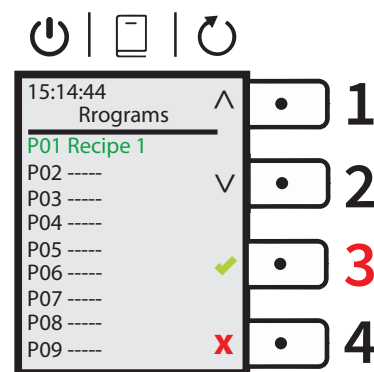
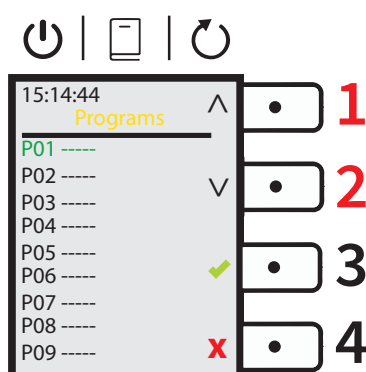
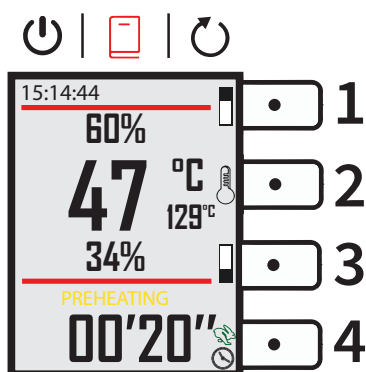
2 Hold down the **Planning** button for 3 seconds. The display will show the **Programs** menu. The writing "Planning" is in yellow.



3 Press the **INTERACTIVE 01** or **02** button to select a position.

4 Then later press the **INTERACTIVE 03** button. The recipe will be added, (for example "Recipe 1") and the writing "Programs" will become white

5 Press the **INTERACTIVE 04** button to exit the procedure (or do not operate for 60 seconds).



N.B. Once the **50 recipes** have been saved, possible plans already saved will be overwritten when new recipes are added.

8 PHASES

Each recipe can be made of a maximum of two phases, each one independent from the other. To save the phases related to a recipe proceed as follows:

1 Hold down the **Chamber Light** button for 3 seconds: The screen will display the **"Expert"** menu.

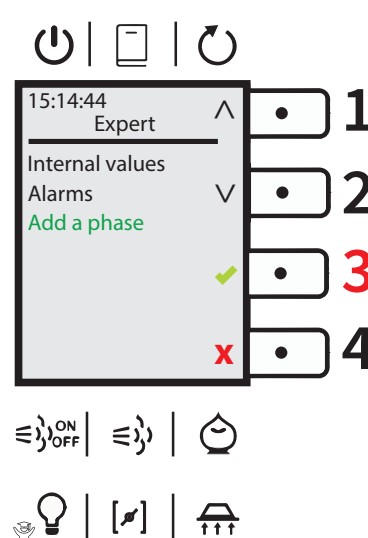
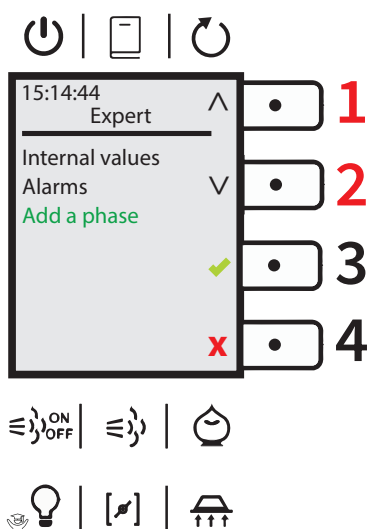
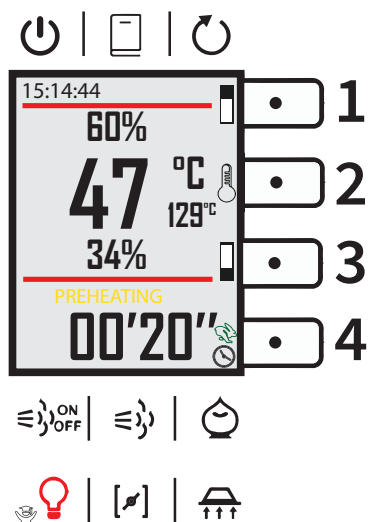


2 Press the **INTERACTIVE 01** or **02** button to select a position

TOUCH SCREEN - USER INTERFACE

3 Press the **INTERACTIVE 03** button to add the two phases

4 Press the **INTERACTIVE 04** button to exit the procedure (or do not operate for 60 seconds)



9 DELETING A RECIPE

To delete a phase proceed as follows:

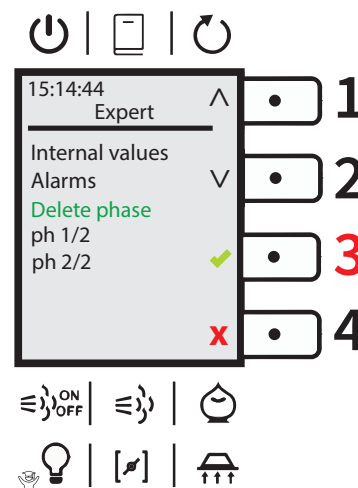
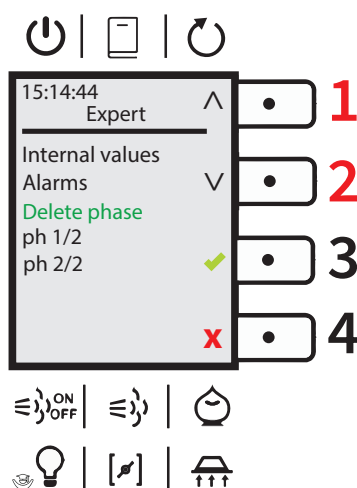
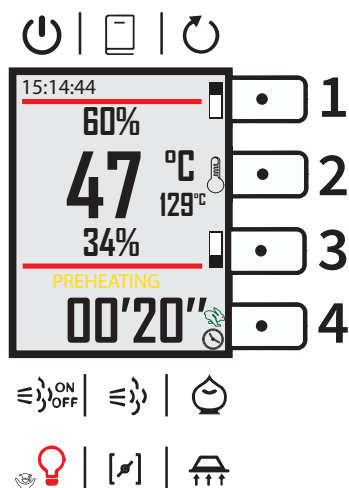
1 Hold down the **Chamber Light** button for 3 seconds: The **Expert** menu will be display

3 Press the **INTERACTIVE 03** button.

2 Press the **INTERACTIVE 01** or **02** button to select the entry "Delete phase".

4 Press again the **INTERACTIVE 03** button to confirm.

5 Press the **INTERACTIVE 04** button to exit the procedure (or do not operate for 60 seconds).



TOUCH SCREEN - USER INTERFACE

10 MODIFY THE PARAMETERS OF A PHASE

To modify the parameters of a single phase proceed as follows:

- 1 Hold down the **CHAMBER LIGHT** button for 3 seconds: the **Expert menu** will be display.

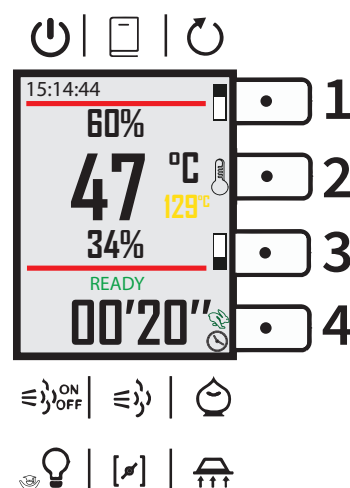
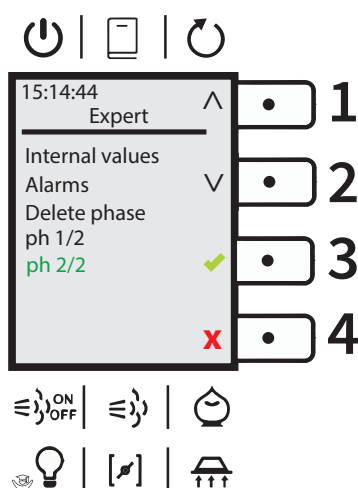
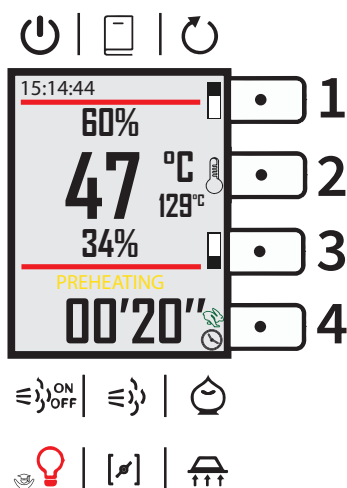


- 3 Press the **INTERACTIVE 03** button to confirm the selected phase whose parameters will be modify.

- 2 Press the **INTERACTIVE 01** or **02** button to select one of the two phases (ph 1/2 or ph 2/2)

- 4 Press the **INTERACTIVE 04** button to exit the procedure (or do not operate for 60 seconds).

- 5 In the home screen modify the roof and bedplate heaters' temperature and power parameters.



11 SELECTING A SAVED RECIPE

- 1 Press the **PROGRAMS** button and the **Programs menu** will be displayed.

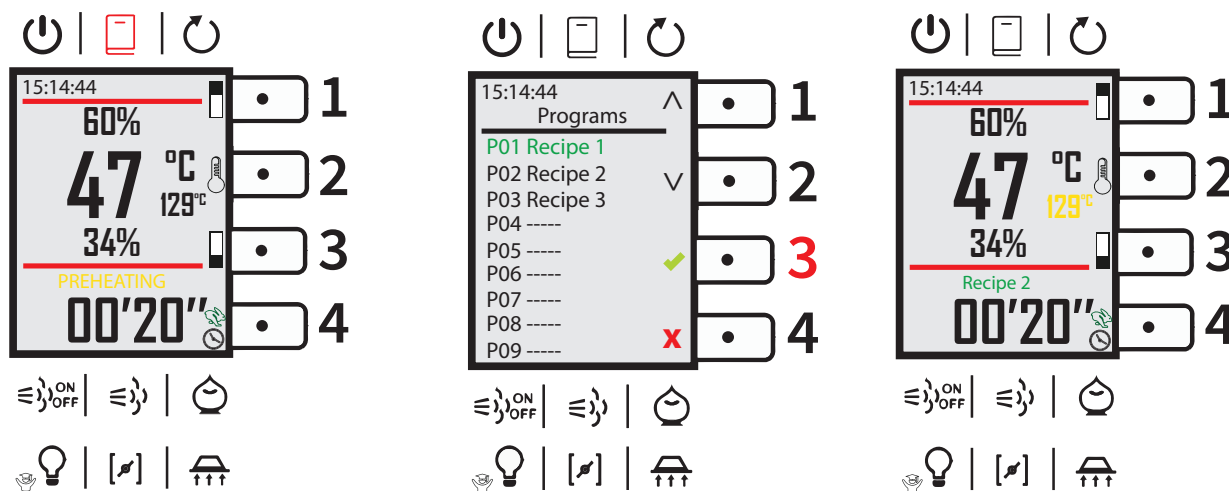


- 2 Press the **INTERACTIVE 01** or **02** button to select a recipe.

- 3 Press the **INTERACTIVE 03** button to start a program. The interface will show the name of the program.

- 4 Press the **INTERACTIVE 04** button to exit the procedure (or do not operate for 60 seconds).

TOUCH SCREEN - USER INTERFACE



12 DELETING A RECIPE

1 Make sure the appliance is on and that no cycle is underway.

2 Hold down the Programs button for 3 seconds; the "Programs" menu will be displayed. The writing "Programs" is in yellow.

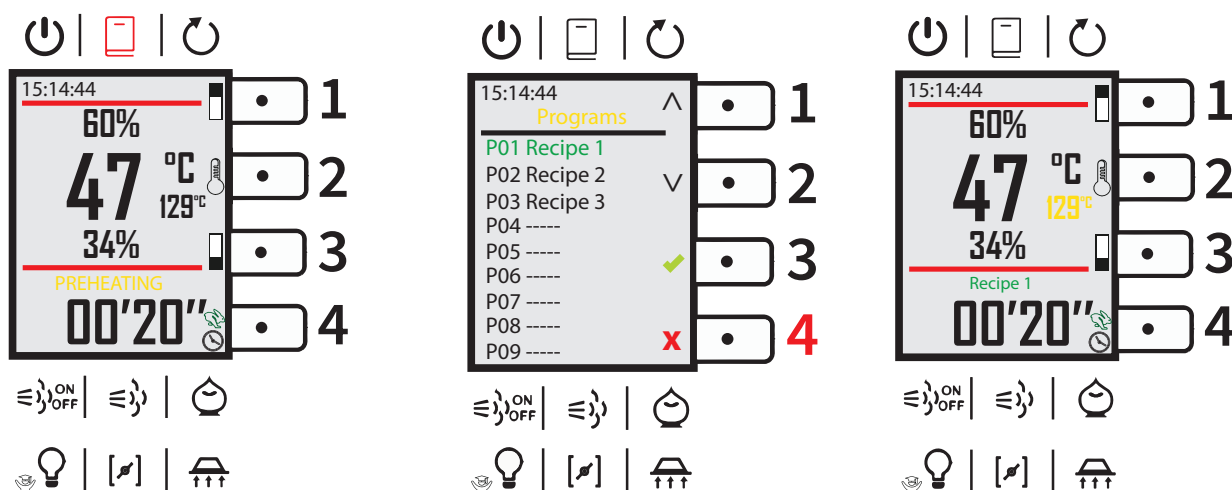


3 Press the **INTERACTIVE 01** or **02** button to select a recipe.

4 Hold down for 3 seconds the **INTERACTIVE 04** button

5 Press the **INTERACTIVE 03** button to confirm the procedure.

6 Press the **INTERACTIVE 04** button to exit the procedure.



TOUCH SCREEN - USER INTERFACE

13 PLANNED SWITCHING ON (DAY)

The “**weekly planned switching on**” allows to plan up to 9 weekly switching on, to pre-heat the oven. Upon the appliance switching on, a recipe will be launched.

Before starting procedure make sure that:

- At least one recipe has been saved
- The device is off

To access a procedure, proceed as follows:

1 Press the **INTERACTIVE 03** button

2 Press the **INTERACTIVE 03** button to confirm the entry “**ADD SWITCHING ON**”

3 Press the **INTERACTIVE 01** button to select the “**Day**”

4 Press the **INTERACTIVE 03** button: the day will be displayed in yellow

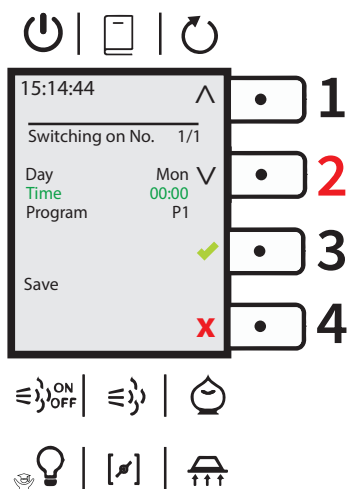
5 Press the **INTERACTIVE 01** or **02** button to set the day

6 Press the **INTERACTIVE 03** button to confirm the set value (or do not operate for 15 seconds)

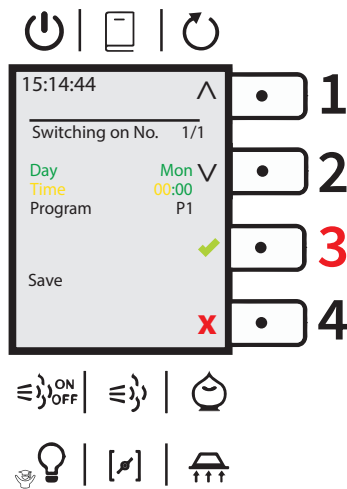
TOUCH SCREEN - USER INTERFACE

14 PLANNED SWITCHING ON (HOUR)

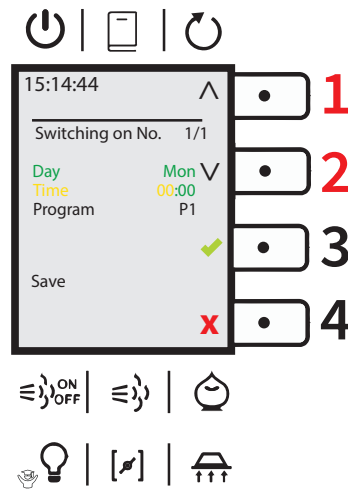
To access the planning procedure, proceed as follows:



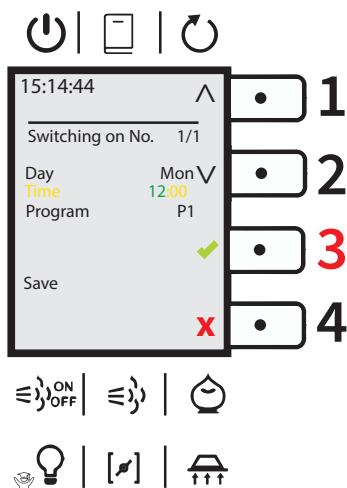
1 Press the **INTERACTIVE 02** to select the "Time".



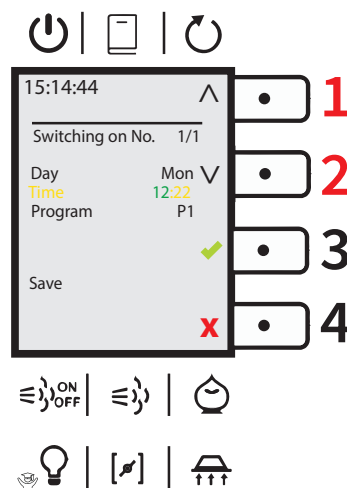
2 Press the **INTERACTIVE 03** button, the hour will be displayed in yellow



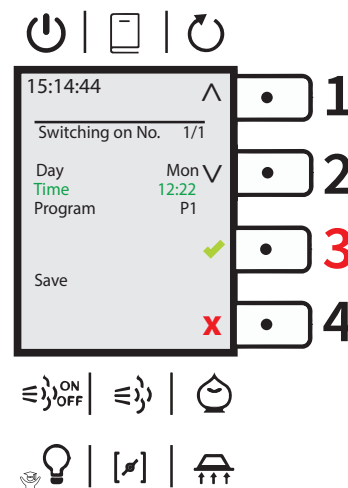
3 Press the **INTERACTIVE 01** or **02** button to set the hour



4 Press the **INTERACTIVE 03** button and the minutes will be displayed in yellow.



5 Press the **INTERACTIVE 01** or **02** button to set the minutes.

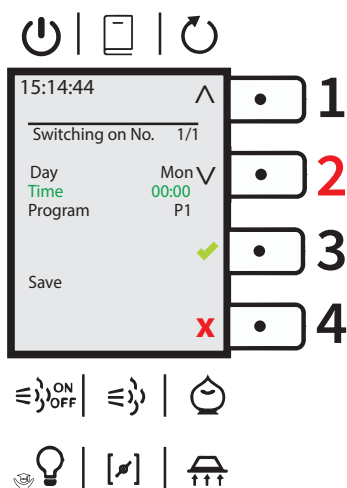


6 Press the **INTERACTIVE 03** button to confirm (or do not operate for 15 seconds).

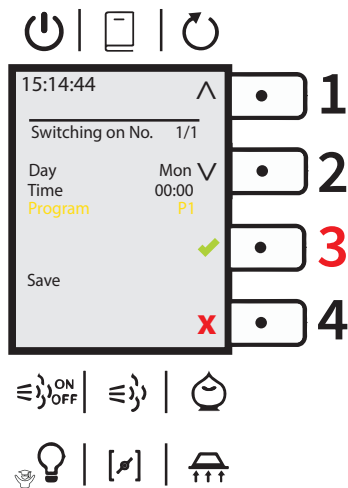
TOUCH SCREEN - USER INTERFACE

15 PLANNED SWITCHING ON (RECIPES)

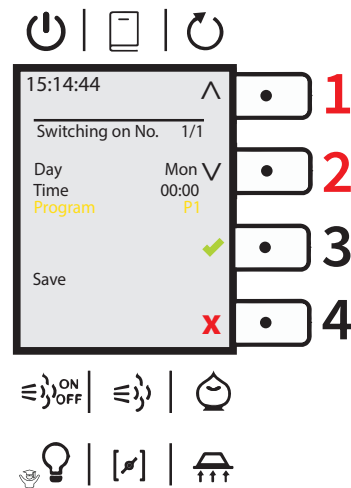
To access the planning procedure, proceed as follows:



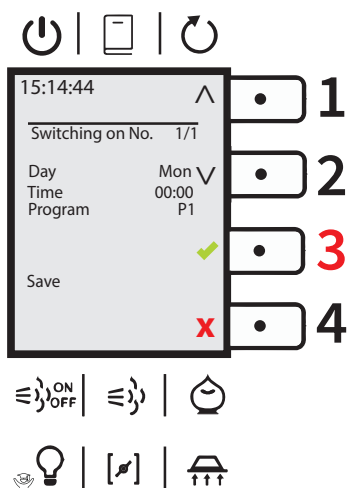
1 Press the **INTERACTIVE 02** button to select the entry "recipe"



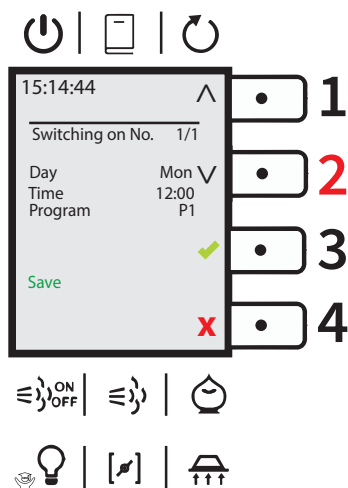
2 Press the **INTERACTIVE 03** button and the recipe will be displayed in yellow



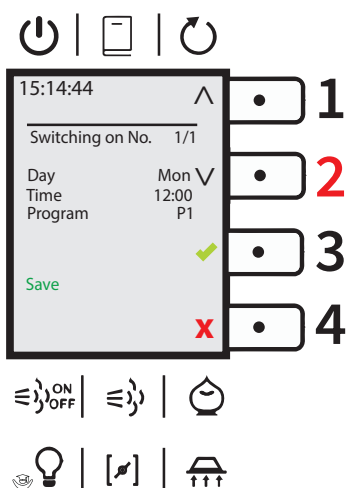
3 Press the **INTERACTIVE 01** or **02** button to set the recipe.



4 Press the **INTERACTIVE 03** button to confirm the selected value (or do not operate for 15 seconds).



5 Press the **INTERACTIVE 02** button to select the voice "SAVE".

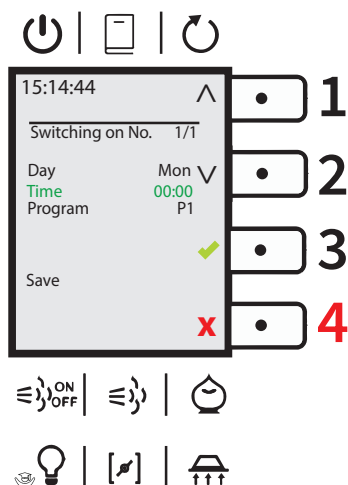


6 Press the **INTERACTIVE 03** button to confirm.

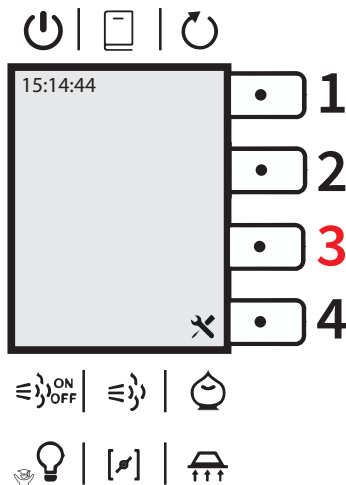
TOUCH SCREEN - USER INTERFACE

16 PLANNED SWITCHING ON (SAVING AND STARTING)

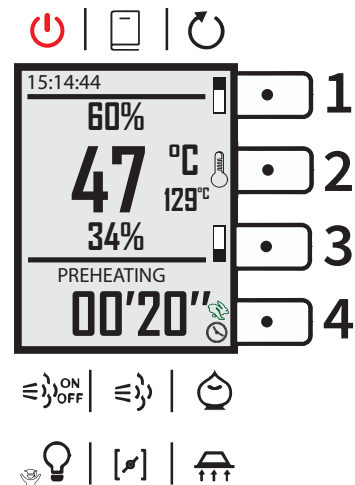
This procedure can't take place if the steps indicated in the paragraphs 12-14 have not yet been carried out.



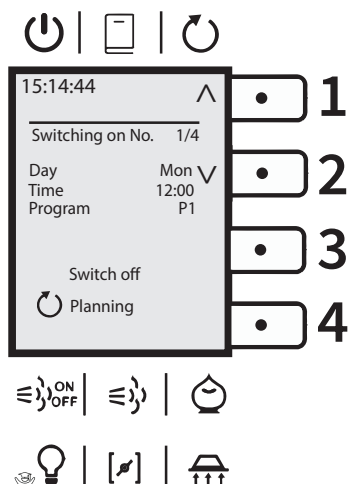
1 Press the **INTERACTIVE 04** button to exit the procedure (or do not operate for 60 seconds).



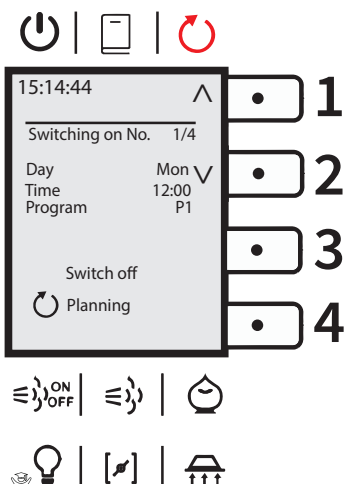
2 At this point the device will go back to the initial **ON** screen.



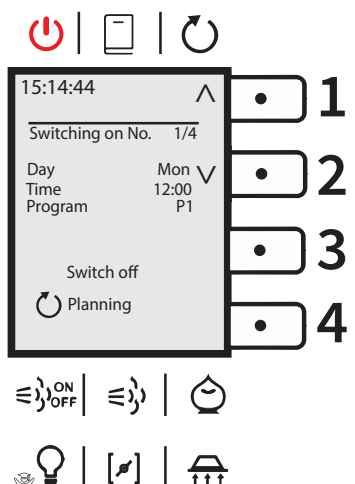
3 To confirm the planning modifications, press the power button.



4 Hold down for 3 seconds the power button. At this point this screen will be displayed



5 Press the **ON** button to confirm the planning.

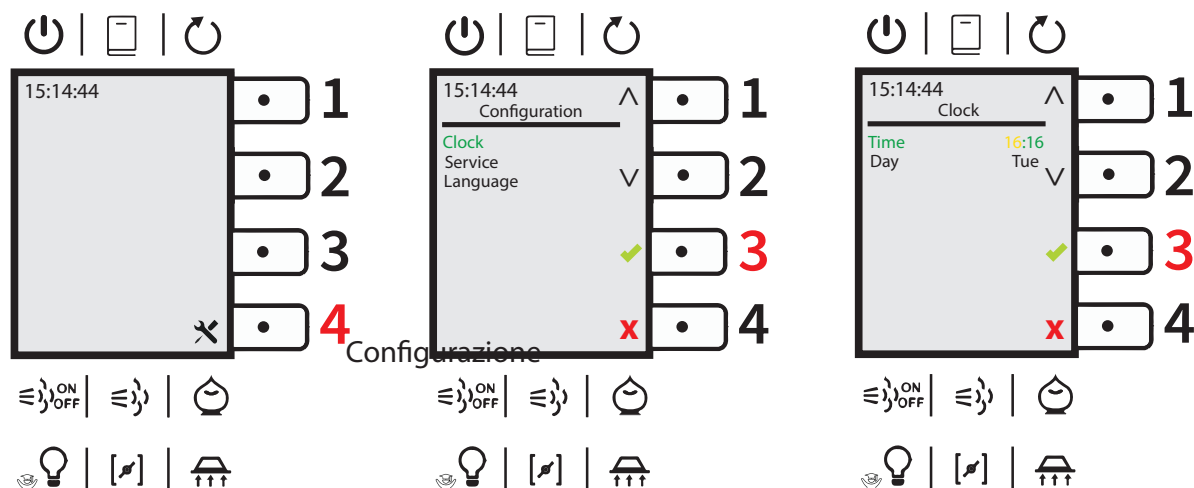


6 Press the button to cancel the planning.

P.S. If more than one switching on have been planned, press the "INTERACTIVE 01 or 02" button to select the desired one.

TOUCH SCREEN - USER INTERFACE

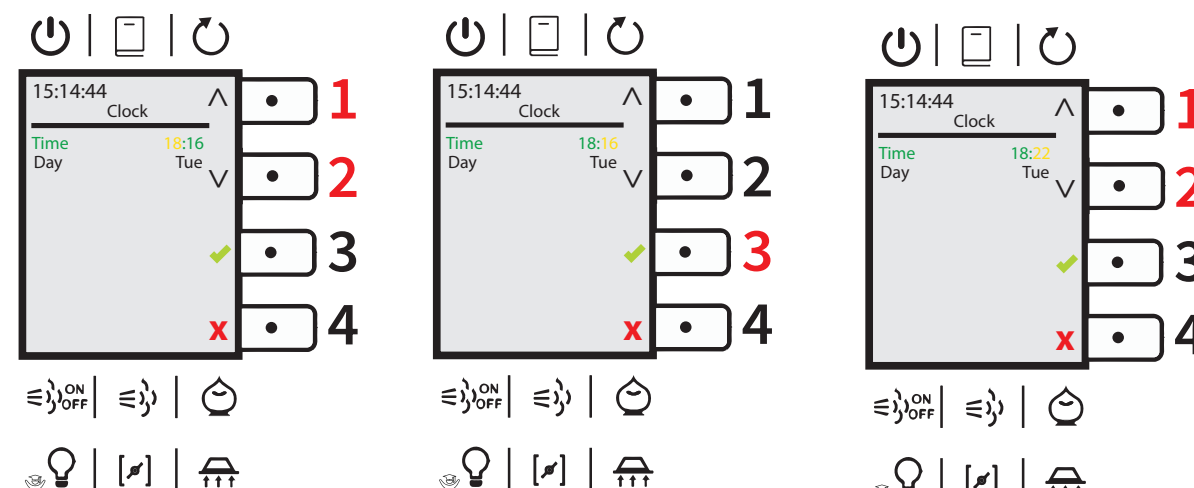
17 CONFIGURATION: HOUR MODIFICATION



1 Press the **INTERACTIVE 04** button to access the "setup" menu

2 Press the **INTERACTIVE 03** button to access the hour configuration function

3 Press again the **INTERACTIVE 03** button. The hours will be displayed in yellow



4 Press the **INTERACTIVE 01** or **02** button to set the hour.

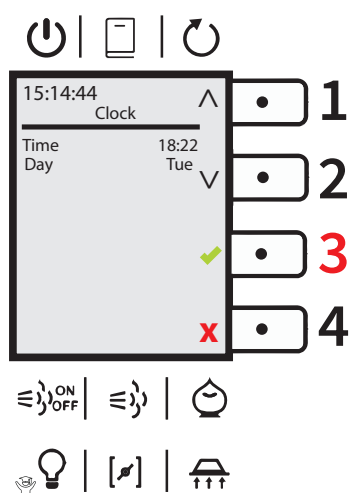
5 Press again the **INTERACTIVE 03** key and the minutes will be displayed in yellow.

6 Press the **INTERACTIVE 01** or **02** button to set the minutes

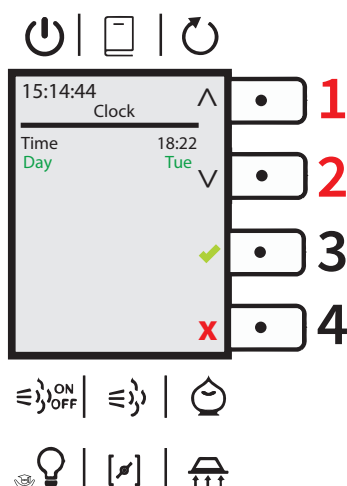
TOUCH SCREEN - USER INTERFACE

18 CONFIGURATION: DAY MODIFICATION

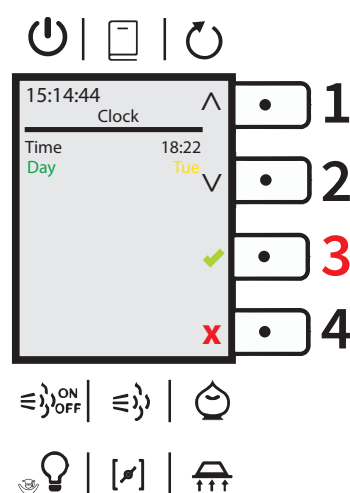
This procedure can't take place if the steps indicated in the paragraph 17(Configuration: hour modification) have not yet been carried out.



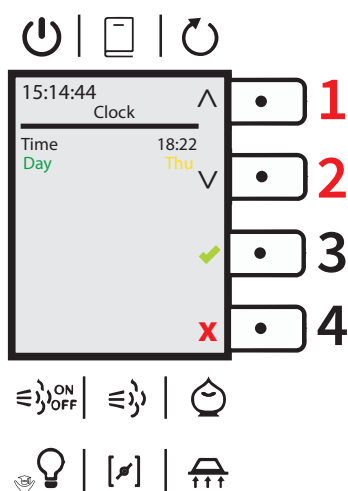
7 Confirm the previous steps by pressing the **INTERACTIVE 03** button-



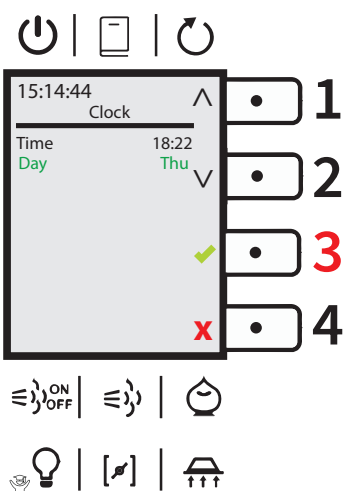
8 Press the **INTERACTIVE 02** button to access the day configuration function



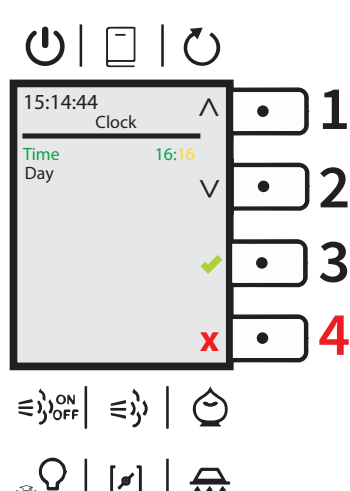
9 Press the **INTERACTIVE 03** button and the days will be displayed in yellow



10 Press the **INTERACTIVE 01** or **02** button to set the days



11 Press the **INTERACTIVE 03** button again to confirm the modification procedure display

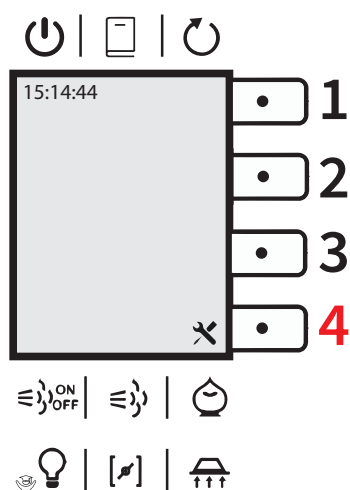


12 Press the **INTERACTIVE 04** button to confirm the modifications made

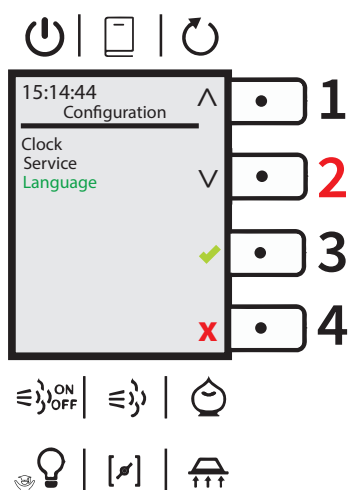
TOUCH SCREEN - INTERFACCIA UTENTE

19 CONFIGURATION (LANGUAGE MODIFICATION)

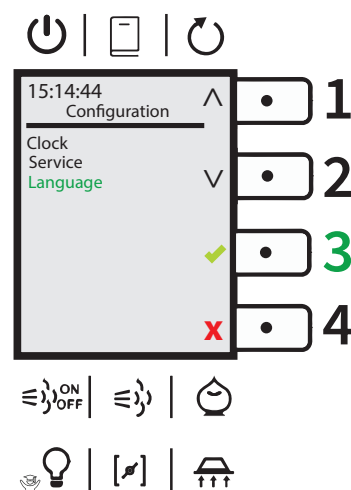
This procedure can't take place if the steps indicated in the paragraph 17 (Configuration: hour modification) have not yet been carried out



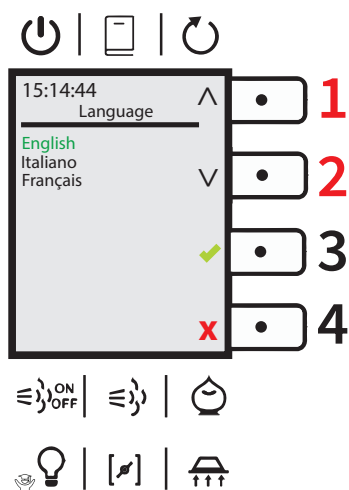
1 Press the **INTERACTIVE 04** button to access the "setup" menu.



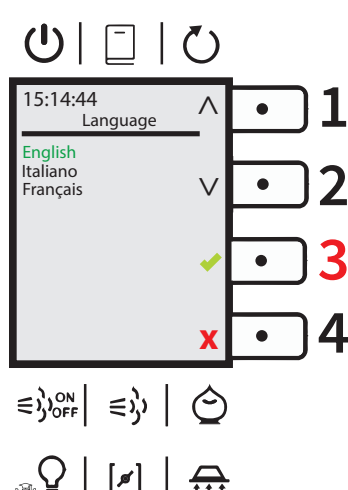
2 Press the **INTERACTIVE 02** button to select the language configuration



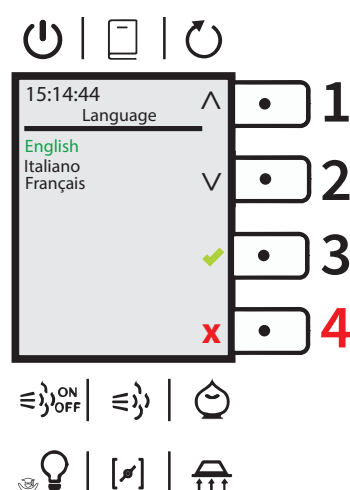
Press the **INTERACTIVE 03** button to access the language modification



4 Press the **INTERACTIVE 01** or **02** button to select a language



5 Press the **INTERACTIVE 03** button to confirm the selected language



6 Press the **INTERACTIVE 04** button to exit the configuration mode

TOUCH SCREEN - INTERFACCIA UTENTE

20 ALARMS SCREEN

Below is the screen of all the alarms displayed on the control:

| DISPLAYED ALARM | REACTIVATION | REMEDIES |
|------------------------|--------------|--|
| Chamber probe | automatic | Check the kind of probe Check the probe entirety Check the electrical connection |
| Roof probe | automatic | Check the kind of probe Check the probe entirety Check the electrical connection |
| Bed plate probe | automatic | Check the kind of probe Check the probe entirety Check the electrical connection |
| Vapour probe | automatic | Check the kind of probe Check the probe entirety Check the electrical connection |
| Controller probe | automatic | Check the operating temperature |
| Flashing hour | manual | Set the hour and day of the week |
| High temp.- chamber | automatic | Check the chamber high temp. Limit Check the high temp. Alarm type |
| High temp.- roof | automatic | Check the chamber high temp. Limit Check the high temp. Alarm type |
| High temp.- bed plate | automatic | Check the chamber high temp. Limit Check the high temp. Alarm type |
| High temp.- controller | automatic | Check the operating high temp. alarm's limit |
| Door | automatic | Multifunctional input no. 1 activation Multifunctional input no. 1 function Multifunctional input no. 2 activation Multifunctional input no. 2 function |
| Power failure | manual | Press any key Check the power failure duration for baking cycle interruption Check the electrical connection |
| Thermal | manual | Multifunctional input no. 1 activation Multifunctional input no. 1 function Multifunctional input no. 2 activation Multifunctional input no. 2 function |
| Roof thermal | manual | Multifunctional input no. 1 activation Multifunctional input no. 1 function Multifunctional input no. 2 activation Multifunctional input no. 2 function |
| Bed plate thermal | manual | Multifunctional input no. 1 activation Multifunctional input no. 1 function Multifunctional input no. 2 activation Multifunctional input no. 2 function |



WARNINGS!

BEFORE CARRYING OUT ANY OPERATION CONTACT AN AUTHORISED SERVICE CENTER OR THE MANUFACTURER INDICATING THE ALARM DISPLAYED ON THE SCREEN

N.B. Before carrying out any replacement and/or maintenance operation that is not quoted in this manual, address to an authorised service center or to the manufacturer

LAST GENERAL WARNINGS



Only qualified personnel should be used for the repair and maintenance of the oven;

Do not put liquid products to be heated in the cooking chamber;

Do not place flammable materials above the oven and do not install the oven near inflammable sources;

Do not insert living animal or objects in the chambers;

Do not move the oven also during the functioning;

Do not use water or liquid or foaming products to clean the chamber.

LEGAL AND REGULATORY HINTS

Law 1/03/68 n°186 "provisions concerning the production of materials, equipment, machinery and electrical and / or electronic installation

Law 18/10/77 n°791 "implementation of the council directive of the European communities (2006/95 / eec) relating to the security guarantees of electric material"

Law 05/03/90 n°46 "safety rules for implants"

D.P.R. 6/12/91 n°477 "decree implementation law 46"

D.P.R. 23/08/82 n°777 "implementation of the council directive of the European communities (n ° 2006/95 / eec) on materials and objects intended for contact in food"

D.P.R. 27/04/55 n°547 prevention accident on work

NATIONAL RULES

RULES IEC 11 - 1 ELECTRICAL SYSTEMS GENERAL RULES

RULES IEC 64 - 8 GROUNDING SYSTEMS

RULES IEC 11 - 17 CABLE LINES (LAYING CONDITIONS)

RULES IEC 70 - 1 DEGREES OF PROTECTION PROVIDED BY ENCLOSURES



MANUALE DI ISTRUZIONI INSTRUCTIONS MANUAL



I dati sono suscettibili a variazioni
in accordo al differente utilizzo
delle attrezzature

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le caratteristiche dei prodotti
presentati in questa pubblicazione

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