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ITALFORNI
pesaro

# *MANUALE D'USO E MANUTENZIONE*

*-FORNO ELETTRICO-*

# *mod. BULL*



direttive 73/23-89/336-93/68

# *INTRODUCTION*

***The present manual provides safety directions and instructions for the oven use and maintenance. This manual must be consigned to the people working on the oven or doing the maintenance.***

# *INDEX*

## CHAP.1 – GENERAL INFORMATION

*1.2 Introduction*

Thank you for having chosen our product.

This piece of equipment has been constructed with the help of the most up to date technology available to guarantee long lasting use and maximum performance under normal working conditions.

Particular care has been taken in designing the product to ensure that it conforms to European safety regulations and can therefore carry the EC symbol.

If the recommendations set out in this manual are followed carefully, your oven will maintain perfect operational efficiency and consequently the value of the investment made.

*1.2 Aim of this manual*

This manual covers the use and maintenance of electric pizza ovens of the BULL range. It is intended as a guide for proper and safe operation together with maintenance recommendations.

Each oven comes supplied with a copy of this manual.

In order to understand how to operate the oven in the shortest possible time it is necessary to **READ THIS MANUAL CAREFULLY BEFORE INSTALLING AND OPERATING THE OVEN.**

This oven has been designed for cooking foodstuffs and in particular Pizza. Use for any other purpose is prohibited as it can be dangerous.

Efficient operation of the equipment depends largely on correct periodic maintenance; the procedures contained in this manual are the minimum required for the oven to work safely.

Due to continual technical improvements and changing safety regulations the oven in your possession may appear slightly different from the one described in this booklet. That will in no way effect the validity of the information and illustrations provided.

Any eventual modifications carried out will be described in future revisions of this manual.

The way this oven has been designed makes it an efficient working tool for even the most demanding of client applications.

WARNING! The manufacturer can accept no responsibility for damage to persons or object due to improper use and reserves the right to take the necessary legal action in cases where unauthorized modifications have been carried out to the equipment.

*1.3 Warranty*

The product is guaranteed for a period of 12 months from delivery date and is limited to the replacement of any component malfunctions or failures due to manufacturing defects.

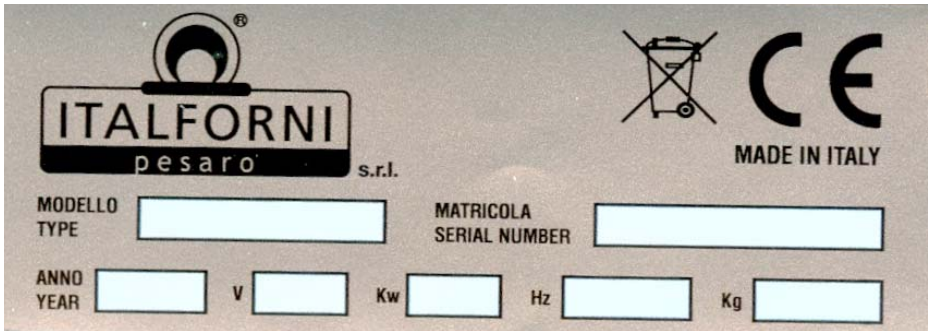
The guarantee does not cover any eventual failure or malfunctions caused by transportation by third parties, installation or maintenance errors, incorrect operating procedures or modifications carried out by unauthorized persons.

The guarantee does not cover glass, canopies, bulbs, refractive surfaces or any other elements subject to normal wear and tear.

The guarantee will not be deemed valid if regular payment has not been effected by the purchaser and if the product has been repaired, modified or dismantled without prior written permission from the manufacturer.
In order to receive assistance in the quickest possible time it is recommended that a full written description of the problem together with any other pertinent information be sent immediately to the manufacturer.

*1.4 Equipment identification*

The oven is identified by a fitted plate showing the model, year of manufacture, serial number, EC conformity symbol and other information necessary for correct operation.
This plate is located on the rear of the oven.
Further information regarding the equipment manufacture can be obtained by reading the declaration of conformity with safety regulations enclosed with this manual.




*1.5 Operator working position*

The oven must be programmed by the operator using the control panel found on the front right hand side
The cooking process can be controlled at all times by referring to control instruments

## CHAP.2 - SAFETY MEASURES FOR EQUIPMENT USE

*2.1 Safety measures*

- These warnings have been listed for your own safety as well as the safety of others; we urge you to read the manual carefully before installing the oven.
- This equipment has been designed and manufactured for use by adults responsible for their own actions. Do not allow children near the oven.
- Any modifications found necessary for installing the oven in the existing electrical system and each maintenance operation must be carried out by fully qualified and authorised personnel.
- The ovens are still hot long after they have been turned off; therefore do not touch or allow anyone to come near the hot parts. Do not bring any objects, especially flammable ones, in contact with the surfaces. Always use adequate protection when putting food into the oven or taking it out.
- During the cooking process, always keep the oven under visual control and turn it off immediately should any anomalies arise.

- Disconnect the oven at the mains by turning off the main switch and unplugging it before carrying out any cleaning or maintenance operations, or when making any modifications to the oven.
- The equipment should always be kept clean for safety and hygiene purposes; in particular, make sure that no grease or food residue is left inside the cooking chamber; be careful not to scratch the material the chamber is coated with; clean the outside using soap and water being careful to avoid wetting any electrical components, while the inside of the oven should be cleaned with specific cleaning agents. Do not use acids or abrasive substances.
- Be very careful not to wet the tempered glass door while still hot as this could cause it to fracture.
- Do not cover the cooking chamber walls with oven-proof paper or aluminium foil.
- Do not interfere with the safety devices fitted to the oven.
- The operations described in this manual are the only ones the user is authorized to carry out without specialist assistance.
- The oven must be positioned on a flat surface at least 10 cm from the wall to ensure adequate ventilation.
- The oven is equipped with a vapour/smoke extractor. This must be hooked up to a chimney and fitted with a condensation release point so that no water can gain access to the inside of the oven.
- Make sure that in the immediate vicinity of the oven there is no electrical apparatus which may be disturbed by the electrical field which is produced.
- Keep this manual in a safe place as it should be passed on to the purchaser if the oven is resold.
- For any repairs necessary, only use official spare parts recommended by the manufacturer. Contact the service centre for advice.
- Lack of observation of the above recommendations could compromise both the equipment and operator safety.
- It is recommended that the oven be thoroughly checked on delivery.
- When making connections always observe local building and fire safety regulations.

## CHAP.3 - EQUIPMENT DESCRIPTION

### *3.1 Technical characteristics*

The oven had been constructed using sheet steel specially treated to withstand high temperatures, a cooking surface in refractory material and a frame insulated with rockwool and fibre.

External coating is made of coloured , shock and high temperature-resistant, tempered and stained glass.

The heating unit consists of two groups of electrical elements, one located at the top and one at the bottom of the cooking chamber with separate controls.

The cooking process of BULL ovens is menaged by a digital control card .

These heat regulation devices have been designed with a view to allowing the operator to set the devices according to requirements with the simplest of operations.

Lighting inside the cooking chamber is provided by a heat shielded light bulb.

*3.3 Technical data*

120x110 Oven
Baking chamber dimensions: L=120 D=110 H=17
External dimensions: L=163.5 D=145 H=40
Range hood dimensions: L=163.5 D=189 H=32
Prover dimensions: H50 L=163.5 D=145 H=50 + Wheels H=16
Prover dimensions: H80 L=163.5 D=145 H=80 + Wheels H=16

Power consumption: 13kW
Average power: 6,5 kW
number of 60x40 baking tins = 5
number of Ø30 pizzas = 12
number of Ø35 pizzas = 9
number of Ø50 pizzas = 4

BULL ovens can be placed on top of each other, either on stands or on leavening cells.

## CHAP.4 – INSTRUCTIONS FOR INSTALLATION AND USE

*4.1 Instructions for correct installation*

**N.B. Before installing the oven read carefully chapter 2 on safety neasures.**

*4.1.1 Unloading and transporting the oven.*

Use a mechanical device to move the oven.

The oven is delivered on a wooden pallet with cardboard and transparent plastic film. Be very careful to position the mechanical lifting device in the points shown so that the oven can be moved safely and securely.
If the oven needs to be transported by lifting devices (crane, bridge crane, etc.) use auxiliary means capable of taking the oven's weight fitted with safety mechanisms; make sure the auxiliary devices are connected to the appropriate lifting points.

*4.1.2 Environmental conditions for use*

The oven must be used indoor as it is not suitable for outdoor use. Room temperature must be between 6°C and 40 °C and humidity should not exceed 90%.

*4.2 Recommendations for correct installation*

**WARNING! <u>These operations must only be carried out by qualified technicians</u>**

- Place the oven on a flat surface at a suitable distance from the wall (see Chapter. 2). Allow enough space around the oven to carry out maintenance operations.
- Make sure that the voltage values of the client's power supply match those shown on the identification plate fitted to the oven.
- Check that the client's electrical supply system is earthed and that it conforms with the regulations. If the voltage needs to be changed, take off the rear cover of the oven and refer to the information supplied by the electrical circuit diagram with this manual
- Remove the protective cover from the terminals and connect up the electrical supply lead.
- Fit a general on/off switch to the client's electrical supply system suitable for the power absorption. If more than one oven is connected in series, in order to fit the most suitable switch, add together the total power absorption by referring to the identification plates on each individual piece of equipment.
  Connect up the outlet for the fumes to a chimney and make sure that it has a good draught, make provision for a condensation release point so that no water can enter oven.

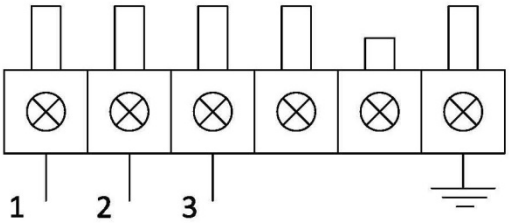
**WARNING! <u>The manufacturer declines all responsibility for damage or problems caused by lack of observation of the required safety norms during oven installation.</u>**

**WARNING! <u>These operations must only be carried out by qualified technicians</u>**

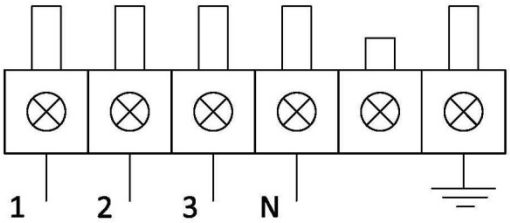
*4.2.1 Electrical connections*

Make sure that the client's main on/off switch is in the OFF position and that the voltage is the same as that declared by the manufacturer.
Connect up each cooking chamber with a four-pole on/off switch which conforms with the data shown in the table and the regulations in force in the country of use.
Open the cover on the rear part of the oven to gain access to the terminals. The oven is supplied without a mains lead and so a suitable rubber covered lead of the correct absorption and insulated to no less than H07RN-F standard should be fitted. Connect the lead to the terminals according to the figure below and as described in the attached electric diagram.
Make sure the client's system is earthed (this is essential for oven installation).

230V - 3ph. - 50/60Hz

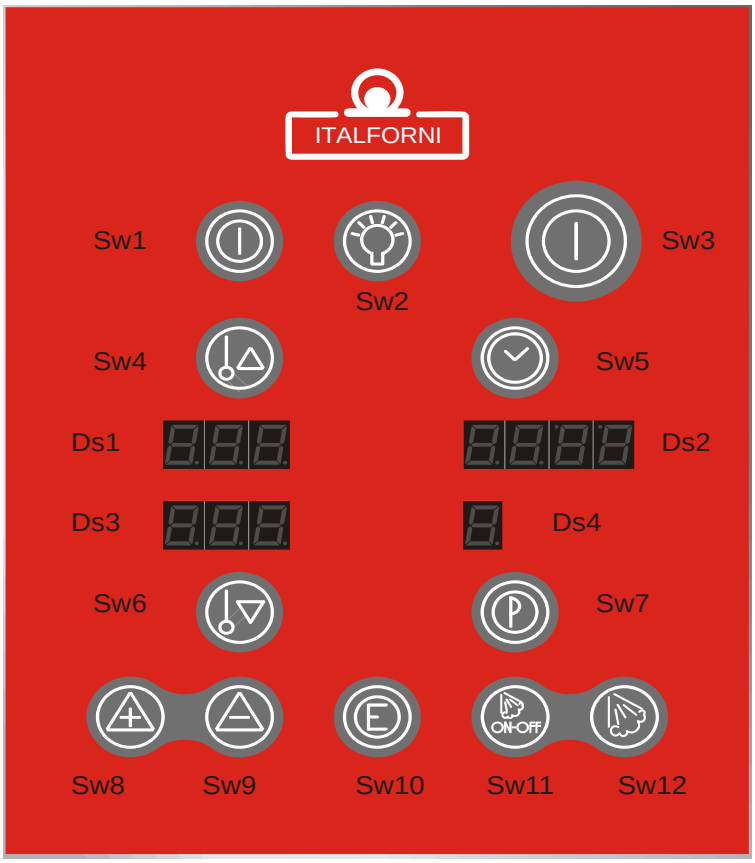



400V - 3ph. + N - 50/60Hz



*4.3 Description of controls*

*4.3.1 user interface*




⇒ **KEYS**

| *KEY* | *DESCRIPTION* |
|---|---|
| SW1 | KEYBOARD LOCKING key |
| SW2 | LIGHT key |
| SW3 | ON/OFF Kkey |
| SW4 | CEILING key |
| SW5 | TIME key |
| SW6 | BASE key |

| | |
|---|---|
| SW7 | PROG key |
| SW8 | INCREMENT key |
| SW9 | DECREMENT key |
| SW10 | ENTER key |
| SW11 | HUMIDITY key |
| SW12 | STEAM key |

*KEYBOARD LOCKING key*
- A single pressure activates/deactivates the keys block

*LIGHT key*
- Pressing once turns on/off the light in the chamber unless the card is turned off.

*ON/OFF key*
- With the card Off:
  pressing once turns the card on
- With the card in standby:
  pressing continuously for three seconds turns the card off.

*TIME key*
- With the card Off: by pressing continuously for three seconds it is possible to set the clock.
- With the card in standby: by pressing once it is possible to change the cooking time.
- With a cycle in progress: by pressing once it is possible to see the current time, by pressing continuously for three seconds it is possible to change the cooking time.
- With weekly programming in progress: by pressing once it is possible to set the hours and minutes of the cycle start.
- With parameter programming in progress: by pressing once it is possible to change the value of the parameter.
- With clock setting in progress: by pressing once it is possible to change from hours and minutes to days of the week.

*CEILING key*
- With the card in standby: by pressing once it is possible to change the top elements set-point
- With weekly programming in progress: by pressing once it is possible to select the day of the week.
- With a cycle in progress: by pressing continuously for three seconds it is possible to change the top element s set-point.

*BASE key*
- With the card in standby: by pressing once it is possible to change the bottom elements set-point.
- With weekly programming in progress: by pressing once it is possible to select the program.
- With a cycle in progress: by pressing continuously for three seconds it is possible to change the bottom elements set-point.

*PROG key*

- With the card off: by pressing continuously for three seconds it is possible to enable weekly programming, by pressing once it is possible to see the next program if weekly programming is enabled.
- With weekly programming in progress: by pressing once it is possible to turn the card off.
- With the card in standby: by pressing once it is possible to enable program selection.
- With program setting in progress: by pressing once it is possible to save the program.

*INCREMENT key*

*-Is used to increase the value selected.*

*DECREMENT key*

- Is used to decrease the value selected and to turn off the buzzer.
- With code entry function: by pressing once it is possible to enter the second digit of the code.

*ENTER key*

- With the card Off: by pressing continuously for 10 seconds it is possible to enable parameter programming.
- With the card in standby: by pressing once it is possible to enable cycle execution.
- With the cycle in progress: by pressing once it is possible to stop the cycle execution.

*HUMIDITY key*

- With the card in standby: by pressing once it is possible to enable/disable the humidity .
- With the cycle in progress: by pressing once it is possible to enable/disable the humidity.
- If the humidity is enabled: by pressing continuously for three seconds it is possible to enable viewing the humidity temperatures.
- With the card Off: by pressing continuously for three seconds it is possible to enable code entry for reloading all the default parameters.
- With code entry function: by pressing once it is possible to enter the first digit of the code.

*STEAM key*

- With program setting on: by pressing once it is possible to enable cyclic injection.
- With cyclic injection setting: by pressing once it is possible to move from setting the on time to the off time and exiting the setting.
- With the steamer enabled: it is possible to inject steam in the chamber for the length of time it is pressed if the steamer is up to temperature.

⇒ **DISPLAY**

| ***DISPLAY*** | ***DESCRIZIONE*** |
|---|---|
| DS1 | Ceiling display |
| DS2 | Time display |
| DS3 | Base display |
| DS4 | Program display |

*Time display*

- With the card off it shows the current time.
- With the cooking cycle in progress it shows the time remaining to the end of the cycle.
- With program setting in progress it shows the length of time set for the cycle

*Ceiling display*

- With the card in standby it shows the temperature of the top element.
- With the cooking cycle in progress it shows the temperature of the top element.
- With cycle setting in progress it shows the set-point for the top element.
- With weekly programming in progress it shows the day of the week.

*Base display*

- With the card in standby it shows the temperature of the bottom element.
- With the cooking cycle in progress it shows the temperature of the bottom element.
- With cycle setting in progress it shows the set-point for the bottom element.
- With weekly programming in progress it shows the program number.

*PROG. display*

- Shows the number of the selected program (from one to nine). The horizontal dash indicates the manual program.

⇒ **LED**

*Led ON/OFF*

- The Led is on if the card is turned Off, but is supplied with power.
- The Led flashes while the cycle is in progress.

*Ceiling led*

- The Led is on if the Top heating elements are on.

*Base led*

- The Led is on if the Bottom heating elements are on.

*Humidity led*

- The Led is on if the humidity is on and ready to generate steam.
- The Led flashes if the humidity is on but not yet up to temperature.
- The Led is off if the humidity is not on.

*LIGHT Led*

- The Led is on if the chamber light has been switched on by pressing the LIGHT button.

*LOGO ITALFORNI led*

- The led is off if the card is in off, or it's on if the card is in  or the cooking cycle is in progress.

*4.3.2 Operations*

⇒ *SWITCHING ON*

When the card is off, all the Leds and displays are turned off except the TIME display, which shows the current time.
Pressing the ON/OFF key turns the card on. When it is on the TIME display shows the length of the program, the TOP ELEMENT display shows the temperature of ceiling, the BOTTOM ELEMENT display shows the temperature of the baseand the NPROG display shows the program number.
The ON/OFF Led is on, the TOP ELEMENT and BOTTOM ELEMENT Leds are off, while the HUMIDITY Led and the LIGHT Led can be on if, respectively, the humidity and the light have been activated using the corresponding keys.
Pressing the ENTER key activates the cycle and the ON/OFF Led flashes.
Pressing the ON/OFF key continuously for three seconds turns the card Off

⇒ *MANUAL CYCLE SETTING*

With the card on, press PROG to select manual cycle setting. The PROG display shows the program number, press the INCREMENT and/or DECREMENT keys to select the dash that indicates the manual program.
Now by pressing one of the keys TIME, CELING or BASE ELEMENTS the user can program the manual cooking cycle using the INCREMENT and DECREMENT keys to set the value of the respective function selected. In particular:

- By pressing the TIME key the user can set the length of the cooking time. During the programming phase the dot on the right of the TIME display flashes.
- By pressing the CELING key the user can enter the temperature setpoint for the top elements. During the programming phase the dot on the right of the CELING display flashes.
- By pressing the BASE key the user can enter the temperature setpoint for the bottom elements. During the programming phase the dot on the right of the BASE display flashes.
- By pressing the HUMIDITY key the user can program the humidity activation/deactivation.

This programming phase ends by pressing the PROG key or after a timeout given by the P8 parameter. The values set are saved to memory and the next time the card is turned on the manual program will have new values.
The values set can be changed while the cycle is running. This function is activated by holding down for three seconds one of the keys TIME, CEILING ELEMENTS or BASE ELEMENTT in order to select the value to be changed. The INCREMENT and DECREMENT keys are used to change the value and it is saved by pressing the PROG key.
Every change made during the manual cooking cycle is memorised.
If the power is cut off for any reason, the manual cycle resumes keeping the humidity on if it was activated.

⇒ *ENTERING AND MEMORISING PROGRAMS*

With the card on, press PROG to select entering N. 9 programs. The PROG display shows the program number, press the INCREMENT and/or DECREMENT keys to select the number of the program to be entered.
Now by pressing one of the keys TIME, CELING or BASE ELEMENT the user can program the manual cooking cycle by using the INCREMENT and DECREMENT keys to set the value of the respective function selected. More specifically:

- By pressing the TIME key the user can set the length of the cooking cycle. During the programming phase the dot to the right of the TIME display flashes.

- By pressing the CELING key the user can set the temperature setpoint for the top elements. During the programming phase the dot to the right of the CELING display flashes.
- By pressing the BASE key the user can set the temperature setpoint for the bottom elements. During the programming phase the dot to the right of the BASE display flashes.

This programming phase ends by pressing the PROG key or after a timeout given by the P8 parameter The values set are saved to memory and the next time the card is turned on the manual program will have new values.
The values set can be changed while the cycle is running, this function is activated by holding down for three seconds one of the keys TIME, CEILING or BASE ELEMENTS in order to select the value to be changed. The INCREMENT and DECREMENT keys are used to change the value and it is saved by pressing the PROG key.
Pressing the HUMIDITY key selects or deselects the humidity, this selection remains if the program is recalled and if the power is cut off.

⇒ *SETTING AUTOMATIC INJECTION*

While entering a program it is also possible to program automatic injection into the chamber. Entering involves making two time settings (an On time and an OFF time) in order to create injection cycles. While entering a program press the STEAM key, on the CELING DISPALY the label "t on" appears (the length of injection in tenths of a second) while on the BASE display the set value appears which can be changed using the INCREMENT and DECREMENT keys (minimum 0 and maximum 999). By pressing STEAM it is possible to move on to setting the pause time, on the CEILING display the label "t off" appears (pause between two injections in minutes), on the BASE display the set value appears which can be changed using the INCREMENT and DECREMENT keys (minimum 0 and maximum 999). Setting both times to zero will disable the automatic injection function.
During a cycle with automatic injection, manual injection can always be activated by pressing the STEAM key.
If a program involves automatic injection, the PROG display dot is on.
Automatic injection can be disabled during a cycle by pressing the DECREMENT and STEAM keys together for three seconds. In this case the dot on the PROG display will flash. Heating the HUMIDITY remains enabled. It comes on again at the end of the automatic injection cycle.
For programs that do not involve automatic injection the dot on the PROG display is off. When a program that involves automatic injection is activated, the humidity activates automatically, when the humidity is up to temperature the activation cycles begin (for the time Ton set) as does deactivation of the relay STEAM INJECTION.
Automatic injection can be enabled only if P15 is equal to one.

⇒ *WEEKLY SETTING*

Weekly setting is possible only if it has been enabled by putting the P12 PARAMETER EQUAL TO ONE.
This function allows a program to be selected for each day of the week which will start automatically at the time set.
To access weekly programming turn the card off by pressing the ON/OFF key for three seconds. Now press the PROG key for three seconds to enable the weekly programming function. The TIME display shows hours and minutes, the CEILING display shows the day of the week (using the strings Mon, Tues, Weds, Thurs, Fri, Sat, Sun, which will be shown according to the type of display), and the BASE display shows the program number (Pr0….. Pr9, where Pr0 means no program selected, Pr1…Pr9 are the nine programs memorised)

If no weekly programming has ever been done then hours, minutes and program number will be zero.

Using the CELING key, enable selection of the day of the week on which to activate automatic starting, use the INCREMENT and DECREMENT keys to change the day.
Pressing the TIME key enables changing the program activation time, the part of the display for the hours flashes, use the INCREMENT and DECREMENT keys to change the value. The next time the TIME key is pressed the minutes can be changed, the part of the display for the minutes flashes, use the INCREMENT and DECREMENT keys to change the value.
Pressing the BASE key enables program selection, use the INCREMENT and DECREMENT keys to change the value.
Pressing the PROG key for three seconds will save the settings made.
Pressing the CEILING key and moving on to another day before saving the settings will lose the settings.
This phase can be exited by pressing PROG or after a timeout of 10 seconds.

⇒ *STARTING A COOKING CYCLE*

When the card is on press the PROG key to select the program required with the INCREMENT and DECREMENT keys. Pressing the ENTER key starts executing the cycle. The cooking in progress is signalled by the ON/OFF Led flashing.
During the cycle the TIME display shows the time as a countdown, the CEILING and BASE displays show respectively the temperatures of the top elements and of the bottom elements, the PROG display shows the number of the program currently running.
To quickly see the setpoint regulating the top heating elements, just press the CEILING key, the CEILING display will show the top element setpoint for as long as the key is held down. To quickly see the setpoint regulating the bottom heating elements, just press the BASE key, the BASE display will show the bottom element setpoint for as long as the key is held down.
Pressing the TIME key allows the view of the TIME display to be changed from the cycle time to the current one. To return to displaying the cycle time press TIME.
See paragraph ERROR for the details of how to make settings.
When the time set for the cycle finishes, the buzzer sounds for the amount of time set with parameter P13, and can be turned off by pressing the DECREMENT key. Thermostat control continues until the ENTER key is pressed.
The values set for a cycle can be changed while it is running. To change the cycle time hold down the TIME key for three seconds, the dot on the right of the TIME display will flash and use the INCREMENT and DECREMENT keys to proceed with the alteration.
To change the setpoint for regulating the top elements, hold down the CEILING button for three seconds, the dot on the right of the CEILING display will flash, then use the INCREMENT and DECREMENT keys to proceed with the alteration.
To change the setpoint for regulating the bottom elements, hold down the BASE button for three seconds, the dot on the right of the BASE display will flash, then use the INCREMENT and DECREMENT keys to proceed with the alteration.
The edited values are saved to memory once the timeout set with the parameter P8 expires or by pressing the PROG key. While entering, the new value is immediately available for regulation even if it has not yet been saved to memory.
It is not possible to change the program number while the cycle is running.

⇒ *ACTIVATING WEEKLY PROGRAMMING*

Weekly programming is enabled/disabled by the P12 parameter

If a weekly program has been entered it is carried out automatically by turning the card off. When the current time and date are the same as those entered then oven pre-heating is activated and if the program selected involves automatic injection then the humidity also comes on. TIME display shows the timer with the 2 central dots fixed lighted on. By pressing the ENTER bottom the countdown is enabled ( the central dots of the TIME display flash) and the automatic injection cycle too. If there is no electrical power at the moment the program should be carried out it waits and then starts when the card is supplied with power. A program is carried out automatically just once during the week and remains set for the following week. Even if the data are not changed, entering the weekly programming mode will cancel the memory of the programs carried out and this means new programming is necessary.

*4.3.3 Settings*

⇒ *TOP EATING ELEMENTS*

The top heating elements stay on until the top element temperature sensor drops below the setpoint. When the temperature reaches the setpoint they are switched off and come on again when the temperature drops below the established setpoint, less the regulation hysteresis given by the P6 parameter .

⇒ *BOTTOM ELEMENTS*

The bottom heating elements stay on until the bottom element temperature sensor drops below the setpoint. When the temperature reaches the setpoint they are switched off and come on again when the temperature drops below the established setpoint less the regulation hysteresis given by the P6 parameter .

⇒ *HUMIDITY*

For humidity operating you have 2 choices , that can be enabled by P15 parameter and described as follows:

- If P15=0 the heating of the humiduty in not directly managed by the card . by pressing HUMIDITY BOTTON the HUMIDITY relè is enabled, this last only giving consent to an external device. Humidity led is fixed lighted on.
- If P15=1 the card menages directly the heating of the humidity. In this case HUMIDITY relè stays on untill the humidity temperature sensor drops below the established setpoint by the P16 parameter . When the temperature reaches the setpoint the relay is switched off and comes on again when the temperature drops below the setpoint . The HUMIDITY Led flashes until the setpoint is reached, when the setpoint is reached the HUMIDITY Led stays on.

While the humidity is working the temperature can always be viewed by pressing the HUMIDITY key for three seconds. The temperature is shown on the BASE display. To return to normal display press the HUMIDITY key for three seconds.
Pressing the HUMIDITY key once does in any case deactivate it.

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⇒ *STEAM EMISSION*

Steam emission can take place in an automatic cycle (see paragraph ERROR) or manually by pressing the STEAM key.

The STEAM key is only active if the HUMIDITY Led stays on permanently, i.e. if the humidity is up to temperature and if the top and bottom elements temperatures are higher that the value set. Injection continues until the key is released. If automatic injection has been set the injection (STEAM relay activation) and pause (STEAM relay deactivation) cycle are governed by the times set and are always dependent upon heating up the humidity and on the top and bottom element temperatures, referring to the P7 parameter.

⇒ *CLOCK SETTING*

With the card off press the TIME key for three seconds. The part of the TIME display for the hour flashes, and can be changed using the INCREMENT and DECREMENT keys. By pressing the TIME key again the minutes can be changed in the same way and pressing TIME once more will allow the day of the week to be set, which is shown on the TIME display, using the strings Mon, Tues, Weds, Thurs, Fri, Sat, Sun, (which will be shown according to the type of display). One final press of the TIME key concludes this phase. If weekly programming is enabled after setting the clock it is possible to move on automatically to weekly programming in order to check the coherence with the new settings.

## CHAP.5 – MAINTENANCE

*WARNING: Before carrying out any maintenance operations make sure that the machine has been disconnected from the main electrical supply.*
*Read the instructions given here carefully, following them step by step.*

### *5.1 Standard maintenance*

#### *5.1.1 Cleaning the oven*

Always disconnect the oven from the electrical power supply and allow it to cool before carrying out any cleaning operations.
Build up of grease or other food residue inside the oven can constitute a fire hazard and so particular attention must be paid when cleaning the inside of the oven.
No harsh cleaning agents or acid substances must be used on the coating inside the chamber but use a damp cloth instead.
When cleaning the outside of the oven take special care when cleaning around the controls; not to allow water to come in contact with the electrical components or to filter through inside the oven frame.
Periodically clean the air vents on the panels and check that the smoke/vapour outlet is working efficiently.
Be very careful not to clean and/or wet the tempered glass door while still hot as the sudden drop of temperature could cause it to fracture.

#### *5.1.2 Moving the oven*

The oven has been designed to be lifted either by hand or by mechanical means.
The oven is delivered to the client's premises on a wooden pallet to allow it to be moved by means of a fork lift truck or similar means. If it is moved manually there should be enough manpower available so that the weight distributed equally among them is no more than 30 kg. per head,

conforming to Working Directive 626/94. If a hook lifting system is used, make sure that straps are able to withstand the weight of the oven and that they cover the whole area of the package.

*5.2 Further maintenance*

Any other procedures which have not been described in this manual must be carried out by specialised technicians or alternatively contact the manufacturer's service assistance.

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