



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Tecnodom TD-7NE Nerone MID Digital Combi Oven – 7 Tray, Electric

Model / SKU: TD-7NE

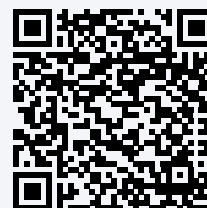
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Welcome



Thank you for choosing one of our products.
Please read this User and Maintenance Manual carefully
to ensure optimal use of the Oven.



**RAEE
WEEE**

ITALIANO

RAEE - Gestione rifiuti apparecchiature elettriche ed elettroniche

Il simbolo del bidone barrato posto sul prodotto o sulla documentazione del manuale d'uso, indica che il prodotto è stato immesso nel mercato dopo la data del 13 agosto 2005. Al termine del ciclo di vita utile, il prodotto, deve essere raccolto, smaltito, trasportato in modo separato rispetto agli altri rifiuti urbani seguendo le normative vigenti in ogni paese. In questo modo potrà essere recuperato contribuendo ad evitare possibili effetti negativi sull'ambiente e sulla salute, favorendo il reimpiego e/o il riciclo dei materiali di cui è composta l'apparecchiatura. Lo smaltimento abusivo del prodotto da parte dell'utente comporta l'applicazione di sanzioni amministrative previste dalla norma vigente. La Direttiva comunitaria RAEE N° 2002/96/CE, (in Italia recepita con il Dgls del 15.05.2005 N° 151); Direttiva comunitaria N° 2003/108/CE riguardante il trattamento dei rifiuti delle apparecchiature elettriche ed elettroniche.



**RAEE
WEEE**

ENGLISH

WEEE - waste electrical and electronic equipment

The crossed bin symbol on the product or on the user manual documentation indicates that the product has been put onto the market after the date of 13th August 2005. At the end of its service life, the product must be collected, dismantled and transported separately from other urban waste according to the regulations in force in each relevant country. In this way it can be recovered, helping to avoid possible negative effects on the environment and human health and encouraging reuse and/or recycling of the materials of which the equipment is composed. We would point out that the illegal disposal of the product by the user entails the application of administrative sanctions provided by the applicable regulations. Community Directive WEEE no. 2002/96/EC, (in Italy transposed with the Legislative Decree of 15.05.2005 no. 151); Community Directive no. 2003/108/EC concerning the treatment of electrical and electronic equipment waste.



**RAEE
WEEE**

FRAÇAIS

RAEE - Gestion des déchets d'appareillages électriques et électroniques

Le symbole de la poubelle barrée placé sur le produit ou sur la documentation du manuel d'utilisation, indique que le produit a été mis sur le marché après la date du 13 août 2005. À la fin du cycle de vie utile, le produit doit être trié, éliminé, transporté de façon séparée par rapport aux autres déchets urbains en suivant les normes en vigueur dans chaque pays. De cette façon, il pourra être récupéré en contribuant à éviter d'éventuels effets négatifs sur l'environnement et sur la santé, en favorisant le réemploi et/ou le recyclage des matériaux dont est composé l'appareillage. L'élimination abusive du produit de la part de l'utilisateur comporte l'application de sanctions administratives prévues par la normative en vigueur. La Directive communautaire RAEE N° 2002/96/CE, (en Italie définie dans le D. lég. du 15.05.2005 n° 151); Directive communautaire N° 2003/108/CE concernant le traitement des déchets des appareillages électriques et électroniques.



**RAEE
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DEUTSCH

RAEE - Umgang mit Abfällen elektrischer und elektronischer Geräte

Das Symbol der durchkreuzten Mülltonne auf dem Produkt oder der Dokumentation der Gebrauchsanweisung gibt an, dass das Produkt nach dem 13. August 2005 auf den Markt gebracht wurde. Am Ende des Nutzungszklus muss das Produkt entsprechend der im jeweiligen Land geltenden Bestimmungen gesammelt, entsorgt und getrennt von anderem Hausmüll transportiert werden. Auf diese Weise kann es zurückgewonnen werden, wodurch zur Vermeidung möglicher negativer Auswirkungen auf die Umwelt und die Gesundheit beigetragen sowie die Wiederverwertung und das Recycling der Materialien erleichtert wird, aus denen das Gerät besteht. Die widerrechtliche Entsorgung des Produktes durch den Nutzer zieht die Anwendung der von den gültigen Bestimmungen vorgesehenen Verwaltungsstrafen nach sich. Die gemeinschaftliche Richtlinie RAEE Nr. 2002/96/EG, (in Italien mit der Gesetzesverordnung Nr. 151 vom 15.05.2005 umgesetzt); Gemeinschaftliche Richtlinie Nr. 2003/108/CE bezüglich der Behandlung von Abfällen elektrischer und elektronischer Geräte.



**RAEE
WEEE**

ESPAÑOL

RAEE - Gestión de los residuos de aparatos eléctricos y electrónicos

El símbolo del bidón barrado en el producto o en la documentación del manual de utilización, indica que el producto, ha sido introducido en el mercado después de la fecha 13 de Agosto del 2005. Al final de su ciclo de vida, el producto debe ser recogido, eliminado y transportado de forma separada respecto a los otros residuos urbanos, siguiendo la normativa vigente en cada país. De este modo podrá ser recuperado contribuyendo a evitar posibles efectos negativos en el medio ambiente y en la salud, favoreciendo así la reutilización y/o el reciclaje de los materiales que componen el aparato. La eliminación ilegal del producto por parte del usuario, supone la aplicación de sanciones administrativas previstas en la normativa vigente. La Directiva comunitaria RAEE N° 2002/96/CE, (en Italia se acoge al Decreto Legislativo del 15.05.2005 n°. 151); Directiva comunitaria N° 2003/108/CE respecto al tratamiento de los residuos de los aparatos eléctricos y electrónicos.



**RAEE
WEEE**

PORTUGUÊS

RAEE - Resíduos de Equipamentos Elétricos e Eletrônicos

O símbolo do contentor de lixo barrado com uma cruz, aposto no produto ou no manual de utilização, indica que o produto foi colocado no mercado a partir de 13 de Agosto de 2005 e que, no fim do seu ciclo de vida, deve ser recolhido, eliminado e transportado de modo separado respeito aos outros resíduos urbanos e em conformidade com as normativas vigentes em cada país de utilização. Agindo dessa maneira estará contribuindo para evitar possíveis efeitos negativos no ambiente e na saúde, favorecendo a reutilização e/ou reciclagem dos materiais de que é composta a aparelhagem. Uma eliminação incorreta e abusiva do produto por parte do utilizador implicará a aplicação das sanções administrativas previstas pela normativa vigente. Directiva comunitária RAEE N° 2002/96/CE, em Itália acolhida pelo D.L. n° 151 de 15 de Maio de 2005, e Directiva comunitária N° 2003/108/CE, relativas ao tratamento dos resíduos de equipamentos eléctricos e electrónicos.

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INTRODUCTION

Original instructions

The “NERONE OVENS” has been constructed in respect of the overall community norms concerning the free circulation of industrial and commercial products in EU countries.

Before proceeding with all the operations on the products, it is recommendable to read carefully the user's manual and maintenance. In addition, it is important to follow all the current regulations (loading-unloading, installation of the product, electrical connections, positioning of the item, disposal of material).

Therefore, the units are supplied with all the documentation imposed by such standards.

The Company will not be held liable for any breakage, accidents or faults due to non-compliance, including non-compliance for not following the instructions of this manual. The same applies to the carrying out of modifications, the exclusion of electrical safety devices or dismantling of the protections provided by the manufacturer, which can seriously compromise the safety conditions, variations, and/or the installation of unauthorised accessories or cases of neglect and all situations where the defect is caused by phenomena unrelated to the normal operation of the product itself (weather, lightning, mains surges, irregular or insufficient power supply, etc.).

The maintenance requests easy operations, which can be carried out exclusively by specialized technician.

USING THE MANUAL

The user and maintenance manual forms an integral part of the oven and must be easily consulted by operators and/or the qualified technician and/or maintenance staff so that the same can carry out correctly and securely all the operations of installation, implementation, commissioning, dismantling and disposal of the appliance. This user and maintenance manual contains all the information required for handling the unit with particular attention to safety.

KEEPING THE MANUAL

The user and maintenance manual must be kept intact and in a safe place, protected from humidity and heat, during the entire lifetime of the product, even in case of change of ownership to another user, as it contains all the information for correct disposal and/or recycling of the appliance. It must be stored in the immediate vicinity of the appliance in such a way as to make it easier to consult. It is advisable to handle the manual with care to avoid damaging its contents. Do not remove, tear or rewrite any parts of the manual.

**THE MANUFACTURER RESERVES THE RIGHT TO
MAKE TECHNICAL CHANGES TO
ITS PRODUCTS WITHOUT NOTICE.**

DESCRIPTION

This user manual refers to "CONVECTION/STEAM OVENS" of the MID line for professional use, for cooking food and dishes in the versions with electrical power supply

Types of cooking

CONVECTION COOKING:

	CONVECTION PLUS FAN HEATING ELEMENT The oven is equipped with mechanical ventilation that allows an even distribution of the hot air within the cooking chamber
--	---

DELTA-T COOKING (optional):

Cooking that keeps constant the difference between oven chamber temperature and that of the core probe.

COOKING WITH FUNCTIONS (VERSIONS WITH HEATING ELEMENT INSIDE THE COOKING CHAMBER)

	H₂O STEAM A manual or automatic injection of water into the cooking chamber.
	COOKING WITH CORE PROBE AND Δ °T Cooking that keeps constant the difference between oven chamber temperature and that of the core probe.
	VENTILATION ONLY (COOLING)
	CONVECTION PLUS FAN HEATING ELEMENT The oven is equipped with mechanical ventilation that allows an even distribution of the hot air within the cooking chamber

REGENERATION:

Optimal heating and regeneration of previously prepared or cooled foods.



ATTENTION

All the operations concerning the chapters:

- POSITIONING
- ELECTRICAL CONNECTION AND EARTHING
- PREPARATION OF THE OVEN FOR FIRST USE

these task must be performed by qualified technical personnel

I. POSITIONING

Before offloading/loading and positioning the product, you are kindly invited to carefully read this manual especially the chapters regarding offloading/loading, lengths, dimensions and weights of the oven.

I.1 TRANSPORTATION

NO



YES

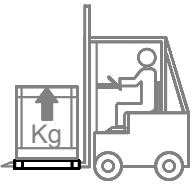


We recommend you to transport the Oven always in the upright position (as mention on the packing).



Do not incline the product!

I.2 OFFLOADING / DIMENSIONS / WEIGHTS



The unloading/loading procedures should be executed by pallet-jack or by forklift driven by skilled and authorized staff. **We decline any liability for failing to comply with safety rules currently in force.**

Before starting the unloading, positioning and installation procedures of the product inside the shop, depending on the relevant model, please read carefully the information in the dimensions and weights table at the end of the manual. To move the Oven, it is recommended, if necessary, to use a forklift.

Do not lift the oven using the handle, or the front glass but grabbing it by the sides.

I.3 PACKAGING

Upon delivery check that the packaging is intact and that during transportation no damage has occurred Remove the packaging cardboard. The recovery and the recycling of the packing materials such us, plastic, iron, carton box, wood help the saving of row material and reduce the waste. Please consult your area address book for disposal of materials and authorized garbage dump.

I.4 POSITIONING



ATTENTION

In order to allow efficient performance of the product pay attention to the following indications:

- **Remove the protection film** that covers the parts of the appliance before starting the oven.
- It is advisable to **keep the area around the appliance unobstructed and clean.**
- **The back wall where you place the oven must be made of NON-flammable material.**
- The oven must be **placed on a perfectly flat surface** in order to work properly (see paragraph 1.6 FEET POSITIONING AND ADJUSTMENT)

I.5 MINIMUM WALL DISTANCES



In order to allow a good performance of the equipment, during the installation you must respect the **MINIMUM WALL** distances as below.

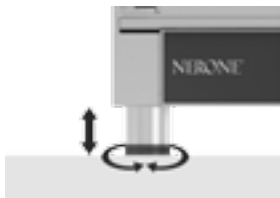
KEEP A DISTANCE OF 10 CM FROM THE SIDES AND BACK OF THE OVEN



ATTENTION

Hot steam can escape (there is a risk of burns). See also section 5.

1.6 FEET POSITIONING AND ADJUSTMENT



Place the oven perfectly upright, adjusting if necessary the screw feet of the legs of the appliance to adjust the level.

Check evenness with a spirit level.

The oven must be placed on a perfectly flat surface in order to work properly and to allow correct water drainage. Noisy motor vibrations also are avoided.

2. ELECTRICAL CONNECTION AND EARTHING

2.1 ELECTRICAL POWER SUPPLY



The installation and the electrical connections must be carried out in conformity with the electrical rules in force. These operations must be carried out by qualified staff.

The Company declines any responsibilities originated from the no observance of the above rules in force.

See the **OVEN** wiring diagram at the end of this manual.

BEFORE PLUGGING IN:

Before plugging in the oven **it is necessary to proceed with its complete and careful cleaning** using warm water with no aggressive detergents and drying with a soft cloth all the humid parts.

In order to carry out a correct plug in you must proceed as follow:

- **Arrange a differential circuit breaker** and verify that the frequency / tension of the line correspond to those written on the identification label of the Oven
- **Check the supply voltage at the socket**, is the nominal $\pm 10\%$ at power up.
- It is advisable to **fit a 4-pole disconnection switch** with a contact gap of at least 3 mm, upstream of the socket. This switch is mandatory when the load is greater than 1000 Watts or when it is connected directly without the use of the plug and must be placed in the immediate vicinity of the oven in such a way that it can be clearly visible by the technician in case of maintenance
- It is necessary that **the connection cable section is commensurate to the** power consumption of the unit.
- The law requires that **the unit is earthed**; therefore it is necessary to connect it to an efficient earth connection.



The plug of the oven must always be connected to a fixed socket.

It is forbidden to connect the plug of the oven to an extension cord and/or to a reducer.



ATTENTION

If the supply cable is damaged, it must be replaced by the manufacturer or by the latter's technical assistance service or anyhow by a person with similar qualification, such as to prevent any risk

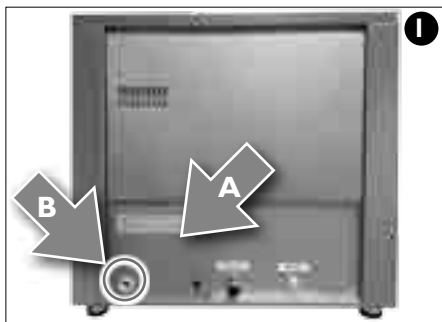
2.2 CONNECTING THE EQUIPOTENTIAL TERMINAL



Connect the oven to earth and insert it in the equipotential circuit.
The terminal used for this purpose is located at the rear of the oven, and is marked by the international symbol shown in the figure.

2.3 CONNECTING THE POWER SUPPLY CABLE

- I/A) Loosen the 4 screws holding the lid of the electrical board compartment and open it
I/B) Pass the power cable into the cable gland on the lid and compress it
3) Connect the power cable to the terminals N - L1 - L2 - L3



3. PREPARATION OF THE OVEN FOR FIRST USE

3.1 INITIAL CLEANING

- Remove the grill supports and/or baking pans from the inside of the cooking chamber.
- Clean the oven before first use (see chapter on cleaning).

3.2 SWITCHING ON THE OVEN



ATTENTION

Before to proceed to the switch-ON of the equipment you have to verify as follow:

- Of not having damp or wet hands
- That the surface and the base of the oven are dry
- That the oven door is closed; if this is not the case the safety micro will come into action by blocking the operation of the oven. It will resume operation upon closing of the door.

After having carried out the above mentioned checks, the oven can be switched-on.

3.3 CONNECTION TO THE MAINS WATER

- connect the oven to the mains water supply (drinking water) using flexible pipes and fittings with 3/4 connectors.



ATTENTION

The supply water pressure must be between 1.5bar and 2.5 bar.

It is advisable to use an inlet water softening system to keep the water hardness below 3°F. Calcification of the components due to not using a decalcification system involves technical operations not covered by the oven warranty.

Connection to the water supply must always go through an interception valve.

3.4 WATER DRAIN CONNECTION

- Apply a Ø 30 mm siphon to the oven drain.
- Connect the siphon to the waste water drainage system using flexible pipes and fittings of diameter Ø 30 mm.



ATTENTION

Do not reduce the drain diameter to below Ø 30 mm

4. CLEANING

4.1 CLEANING THE OVEN

All the procedures must be carried out having removed voltage to the oven (unplug it and switch off the proximity switch). Wait until the oven cools down to start cleaning or maintenance. Initial cleaning of the oven should be carried out by qualified personnel.



During cleaning operations, it is high recommended to use work gloves.

It is essential to keep clean daily the internal and external parts of the oven.



ATTENTION

Avoid using products containing chlorine and its diluted solutions, caustic soda, abrasive detergents, muriatic acid, bleach or other products than may scratch or abrade.

At the end of each cooking cycle extract the grills or the baking pans, clean and dry the internal and the external parts of the oven by using only lukewarm water with non-aggressive detergents by then drying all damp parts with a soft cloth.

Do not use a jet of water and/or a high pressure lance to wash the internal and the external parts of the oven as the electrical parts may be damaged.

4.2 CLEANING THE COOKING CHAMBER

After every cooking process, depending on the use of the oven, the muffle (cooking chamber) must be cleaned from any food or grease residues;

For cleaning the oven, use a suitable degreasing product, the indications, use instructions and warnings of which must be followed.

Also, keep in mind that in order to carry out cleaning of the cooking chamber, the oven may be switched-on and brought into temperature and then pay attention also to what follows:

- Open carefully the oven and bring into temperature, by paying attention to the skin and eyes;
- Remove from inside the chamber the grills or baking pans and clean them separately;

4.3 CLEANING THE GLASS



ATTENTION

*If is recommended to carry out clearing when the glass has cooled down.
Never use abrasive materials such as steel wool scotch bryte, metal sponges or other.*

Consult paragraph 6.3 DISMOUNTING / REPLACEMENT OF GLASS to carry out a more thorough cleaning.

4.4 CLEANING THE FAN

Check periodically the state of cleaning of the fan by taking care that with time no excessive grease heaps up on the blades of the fan. Use a product suitable for steel.

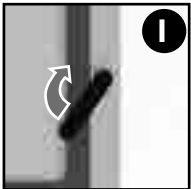
Consult paragraph 6.7 DISMOUNTING FAN CASING /FAN REPLACEMENT to carry out more thorough cleaning.

5. GENERAL GUIDELINES

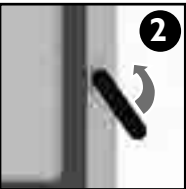


ATTENTION

*Hot steam can escape (there is a risk of burns).
Use the oven exclusively for cooking food.
Production of steam from the oven may cause situations of a slippery floor.
Adopt appropriate means of protection from heat in case of hot food.*



partial opening of the door



complete opening of the door

To avoid the escaping of steam when opening the door, **the oven has a safety opening system** which allows the door to open in 2 steps:

- **Partial opening with safety lock** by turning the handle to the left (1) (steam escaping from the sides of the door)
- **Complete opening of the door** by turning the handle to the left (1) (minimum opening) and then to the right (2).



ATTENTION

The appliance may be used by children aged above 8 and by persons with reduced physical, sensory or mental abilities, or without any experience or the necessary knowledge as long as under supervision

or after that the latter have received instructions relating to the safe use of the appliance and in understanding of the dangers involved with it. Children must not play with the appliance. Cleaning and maintenance to be carried out by the user must not be performed by children without supervision.



***Always keep away from the appliance during operation, when opening the door.
The appliance must not be used by placing it on the floor.***



ATTENTION

- It is forbidden to place the oven close to flammable walls; pay attention to coat and isolate these areas.
- **Do not place the oven close to walls, partitions, decorations, laminated plastic or sealing material** as the walls of the oven may be hot and therefore damage these materials (formation of bubbles or deformation of the surface or detachment of the coating).
- **Do not use baking pans with edges higher than necessary.** The edges are barriers for air circulation.
- Do not lift the oven using the handle, or the front glass but grabbing it by the sides.
- **Do not place the oven with direct exposure to sunlight** and to all other forms of radiant heat.
- **Do not place the product in a room with high relative humidity** (possible formation of condensation).
- **Do not place the product in a closed niche** or against the wall.
- **Do not store flammable liquids or gases close to the oven, if the appliance is put into operation inadvertently, a fire may start up.**
- **Do not obstruct the air intakes** of the oven.
- **Do not use the oven in a recessed position.**
- **Do not place on top of the oven any type of material, cartons or other, leaving free all the entire perimeter** so that there is recirculation of air. It is also a good rule to hold free and clean the entire area around the appliance.
- **Do not place on the hot cooking areas foods wrapped in aluminium foil, plastic containers or cloths.**
- **Do not place on top of the oven any hot materials** such as containers, grills and/or trays.
- **Do not place heavy objects on the open oven door**, as this may damage it.
- **Do not use the cooking chamber as a support base** or as a work surface.
- **Do not hang any weight to the handle of the oven door.**

Make sure there are no electrical cables of other appliances being used near the oven and where this is the case, they must not come into contact with the hot parts.



ATTENTION

When parts are being replaced and when removal of the plug is foreseen, it must be such that an operator may check, from any point to which he has access, that the plug remains disconnected.

5.1 PRODUCT LOADING AND USE

The oven was exclusively designed for the cooking of food.



ATTENTION

Obligation to use CONTAINERS SUITABLE FOR FOOD for storage and for displaying unpacked food-stuffs and anything else to ensure food hygiene in accordance with local regulations.



Always use oven gloves suitable for high temperatures.

5.2 DISTANCE BETWEEN BAKING PANS AND/OR GRILLS

Leave an appropriate distance between the levels so that the hot air can circulate directly above and under the food to be cooked.. The product to be cooked must not extend beyond the baking pan or recipient edges.

6. MAINTENANCE

All maintenance operations and repairs must be carried out with the unit in stop position **and with the power switched off**.

When parts are being replaced and when removal of the plug is foreseen, and removal of the plug is clearly indicated, it must be such that an operator may check, from any point to which he has access, that the plug remains disconnected.



ATTENTION

All of these operations must be done by a qualified technician!



ATTENTION

Always wait that the oven cools down paying attention not to touch the heating elements inside it; carry out the replacement afterwards.



Attention! During maintenance operations, it is high recommended to use working gloves.

6.1 PERIODICAL CHECKS

At regular intervals (at least once a year) **it is important to make a complete system check by qualified technician**.As follow:

- the **state of maintenance of the electrical**, installation is fully safe.
- **the door closes properly** and the gaskets are not squeezed
- **proper operation of the fans**
- **operation of the lamp(s)**.
- periodically check the **integrity of the oven door gasket**.

6.2 DOOR GASKET REPLACEMENT



All oven models are equipped with a gasket, easily extractable for clearing or replacement.

Periodically check the integrity of the oven door gasket.

For an accurate clearing of the oven, the gasket is interlocking, therefore easily removable as follows:

- 1) Lightly pull a corner of the gasket outwardly and remove it from its housing.
- 2) Replacing the gasket

6.3 REMOVING/REPLACING THE INTERNAL GLASS

In case of damage and/or replacement of the front glass, recover the glass fragments avoiding disposing of them in the environment. Exert caution after any possible breakage of the glass. **manoeuvre it with care and avoid cutting yourself.**

Switch off the oven and disconnect it from the electrical network. Wait for it to cool.

To facilitate cleaning operations, the internal glass, making up the door, can be dismantled.

1) Open the door.

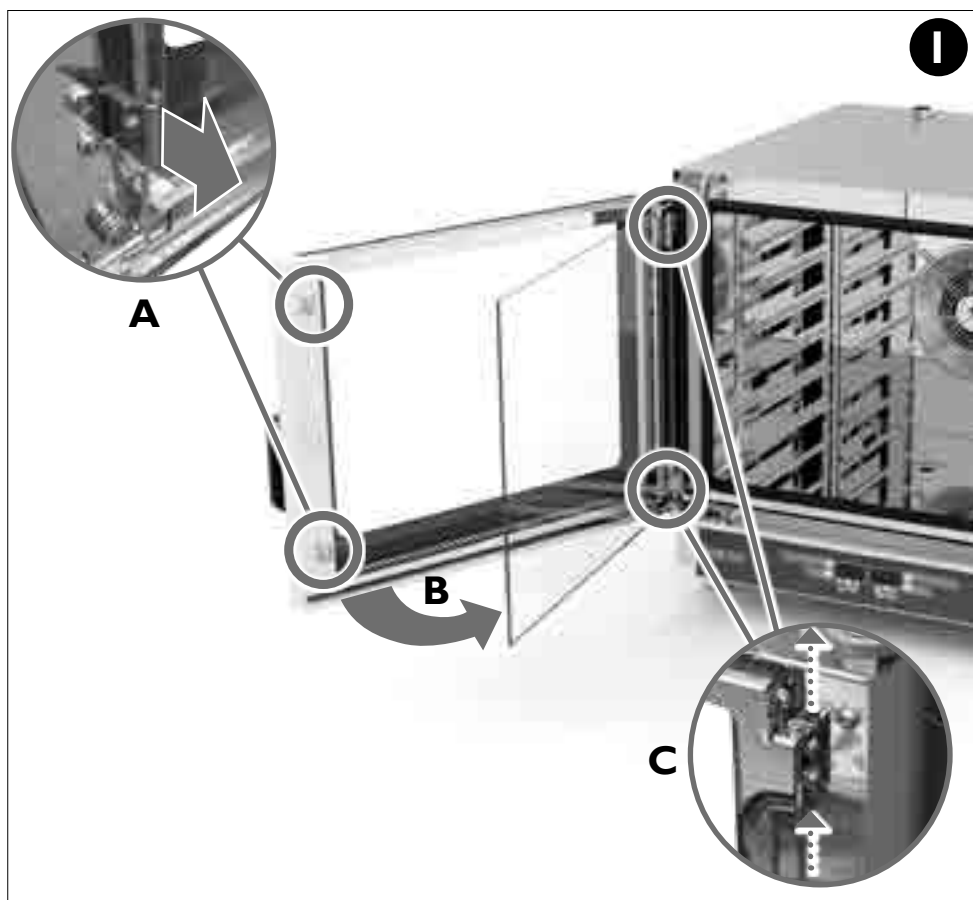
IA) unhook the two spring latches of the internal glass.

IB) Open it like a book.

IC) Loosen the two internal glass hinge support screws with a 3 mm Allen key and a 7 mm hex wrench.

2) Remove the screws carefully holding the internal glass released from the pins.

Carry out the clearing or replacement operations of the glass and mount back the oven components by carrying out inversely the procedure described above.



6.4 OVEN DOOR FITTING AND REPLACEMENT

Switch-off the oven and disconnect it from the electrical network. Wait for it to cool.



ATTENTION

Pay attention when removing the appliance door as it is heavy!

It is advisable to remove the oven door and position it delicately on a surface according to the following instructions.

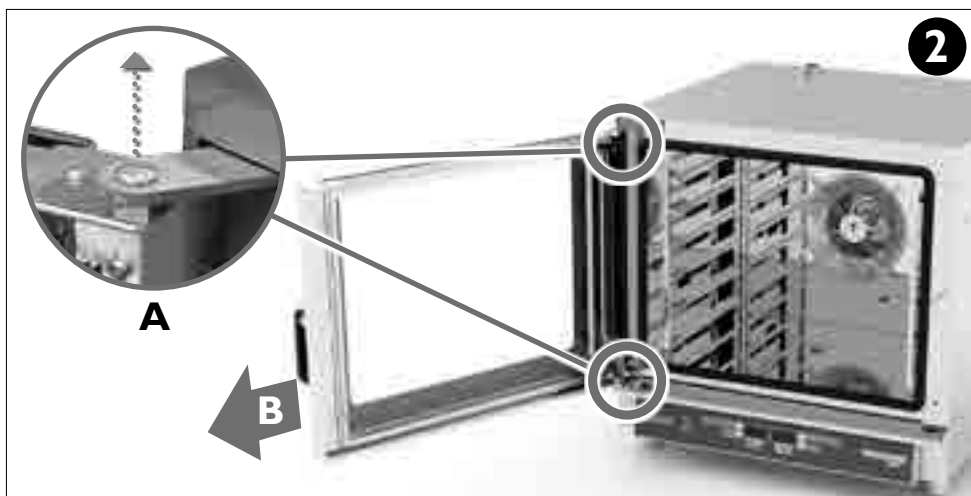
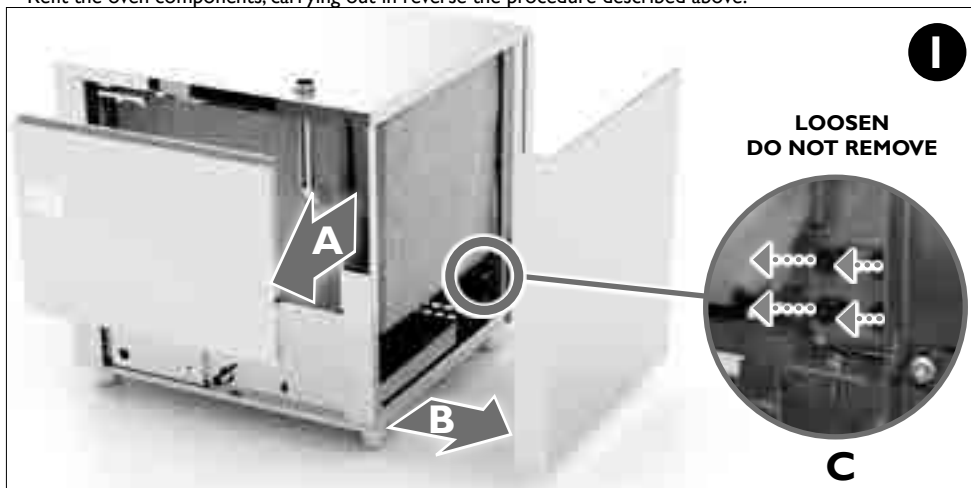
1A/B) Remove the back panel (A) and then the oven door hinge side panel (B).

1C) Loosen the door hinge support fixed internally by 4 screws with a 5 mm Allen key

2A) loosen the upper and lower safety screws on the oven hinge with a flat screwdriver, supporting the door released from any safety components.

2/B) Remove the door very carefully.

Refit the oven components, carrying out in reverse the procedure described above.

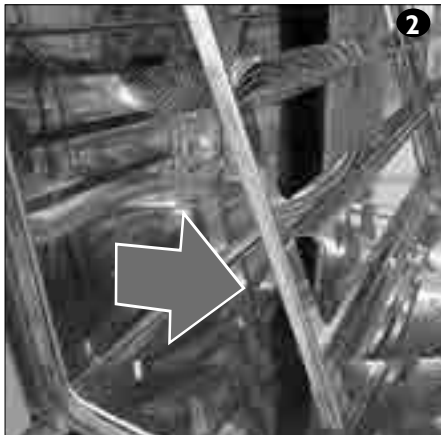
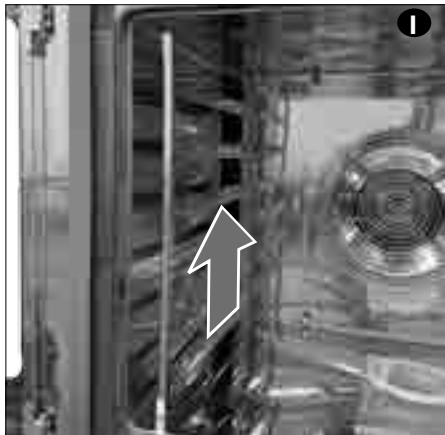


6.5 REMOVING THE RACKS (TRAY HOLDERS)

Switch-off the oven and disconnect it from the electrical network. Wait for it to cool.

- 1) Lift the side rack by a few centimetres, freeing it from the 2 latches that secure it at the bottom of the cooking chamber.
- 2) Tilt it by approximately 30° towards the centre of the oven and then remove it from the 2 pins that secure it on the top of the cooking chamber.
- 3) Repeat the operations with the opposite rack

To refit the oven components, carry out in reverse the procedure described above.



6.6 LAMP REPLACEMENT

Switch off the oven and disconnect it from the electrical network and wait for it to cool.

Spread out a cloth at the bottom of the oven to protect the lamp in case of fall and then handle it carefully.



ATTENTION

Danger of electrical shocks and burns!



- 1) Lift the rack by a few centimetres from the side where lamp to be replaced is located, freeing it from the 2 latches that secure it at the bottom of the baking chamber (Picture 1 paragraph 6.5).
- 2) Tilt it by approximately 30° towards the centre of the oven and then remove it from the 2 pins that secure it on the top of the cooking chamber (Picture 1 paragraph 6.5).
- 3) Remove the glass lamp cover by loosening the 4 screws with a Phillips screwdriver.
- 4) Unscrew the light bulb and remove it.
- 5) Refit the glass lamp cover and tighten the 4 screws with a Phillips screwdriver.



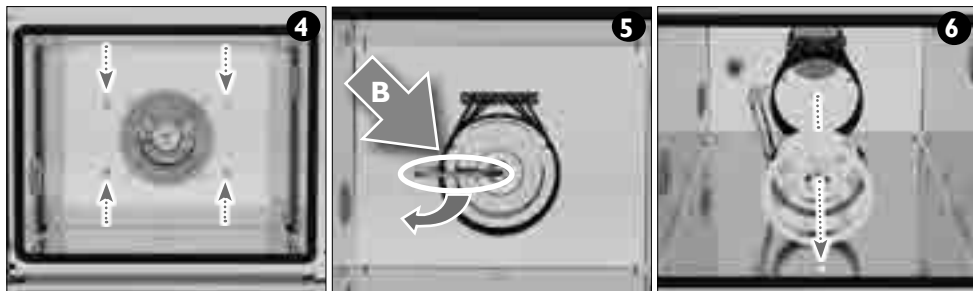
ATTENTION

Do not switch-on the oven without having repositioned the lamp-cover!

6.7 FAN CASING DISMANTLING AND FAN REMOVAL/REPLACEMENT

Switch off the oven and disconnect it from the electrical network. Wait for it to cool and the fan to stop.

- 1) Lift the rack by a few centimetres from the side where lamp to be replaced is located, freeing it from the 2 latches that secure it at the bottom of the baking chamber (Picture 1 paragraph 6.5).
- 2) Tilt it by approximately 30° towards the centre of the oven and then remove it from the 2 pins that secure it on the top of the cooking chamber (Picture 1 paragraph 6.5).
- 3) Repeat the operations with the opposite rack and then remove it.
- 4) Unscrew by hand the 4 pins that secure the fan casing to the bottom and top of the cooking chamber.
- 5) **Gently remove the fan casing.**
- 5B) If the oven is equipped with "steam" function, loosen the 3 screws that secure the water inlet pipe to the bottom of the cooking chamber, turning it downwards and then release the fan.
- 6) Unscrew the M5 nut that secures the fan to the motor using a 8 mm hex wrench and remove the fan.

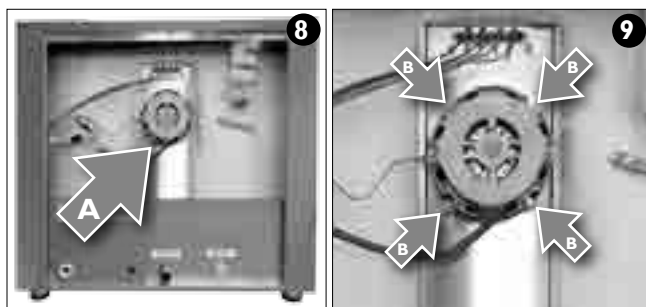


To refit the oven components, carry out in reverse the procedure described above.

6.8 REMOVING/REPLACING THE FAN MOTOR

Switch-off the oven and disconnect it from the electrical network before replacing the motorfan.

- 1) Lift the rack by a few centimetres from the side where lamp to be replaced is located, freeing it from the 2 latches that secure it at the bottom of the baking chamber (Picture 1 paragraph 6.5).
- 2) Tilt it by approximately 30° towards the centre of the oven and then remove it from the 2 pins that secure it on the top of the cooking chamber (Picture 1 paragraph 6.5).
- 3) Repeat the operations with the opposite rack and then remove it.
- 4) Unscrew by hand the 4 pins that secure the fan casing to the bottom and top of the cooking chamber.
- 5) **Gently remove the fan casing.**
- 5B) If the oven is equipped with "steam" function, loosen the 3 screws that secure the water inlet pipe to the bottom of the cooking chamber, turning it downwards and then release the fan.
- 6) Unscrew the nut that secures the fan to the motor and **remove the fan.**
- 7) Remove the back panel of the oven.
- 8A) Disconnect the motor from the electrical system.
- 9B) Loosen the 4 M6 screws with a 10 mm socket wrench.
- 10) **Carefully remove the motor.**

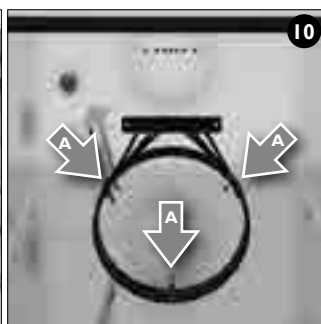
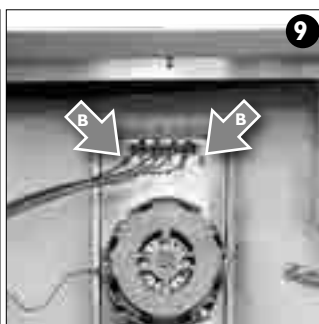
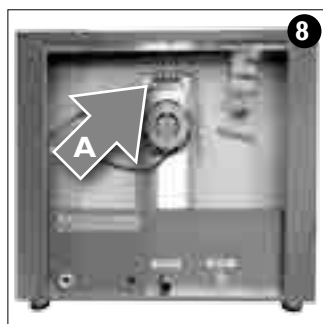


To refit the oven components, carry out in reverse the procedure described above.

6.9 REPLACING THE HEATING ELEMENTS

Switch-off the oven and disconnect it from the electrical network before replacing the motorfan.

- 1) Lift the rack by a few centimetres from the side where lamp to be replaced is located, freeing it from the 2 latches that secure it at the bottom of the baking chamber (Picture 1 paragraph 6.5).
- 2) Tilt it by approximately 30° towards the centre of the oven and then remove it from the 2 pins that secure it on the top of the cooking chamber (Picture 1 paragraph 6.5).
- 3) Repeat the operations with the opposite rack and then remove it.
- 4) Unscrew by hand the 4 pins that secure the fan casing to the bottom and top of the cooking chamber.
- 5) **Gently remove the fan casing.**
- 5B) If the oven is equipped with "steam" function, loosen the 3 screws that secure the water inlet pipe to the bottom of the cooking chamber, turning it downwards and then release the fan.
- 6) Unscrew the nut that secures the fan to the motor and **remove the fan.**
- 7) Remove the back panel of the oven.
- 8A/B) Disconnect the heating element(s) from the electrical system.
- 9A) Loosen the 3 screws that secure the heating element to the bottom of the cooking chamber
- 10) Remove the heating element from the cooking chamber



Replace the heating elements and reassemble the oven components by carrying out in reverse the procedure described above.

6.10 ACTION IN CASE OF FAILURES OR LENGTHY INACTIVITY

- Switch-off the oven and disconnect it from the electrical network.
- Reset all the knobs of the control panel for the mechanical oven versions while for the digital ovens exclude the power supply by pressing the "0" of the power button.
- Get in touch with the technical assistance (only in case of failure).
- Clean the appliance internally and externally.

If the appliance is not used for long periods, cover the oven with a piece of cloth

7. WASTE MANAGEMENT - DISPOSAL OF MATERIALS

7.1 DISPOSAL OF MATERIALS AND WASTE MANAGEMENT



The electrical and electronic equipment that make up the appliance, such as lamps, electronic control, electric switches, electric motors, and other electrical equipment in general, must be disposed of and/or recycled separately from the municipal waste according to the procedures of the rules in force in each Country. Avoid dispersing the materials into the environment.

Furthermore, all materials making up the product as sheet metal, plastic, rubber and glass, and other, must be recycled and/or disposed of in accordance with the procedures of the current regulations.

We recall that the illegal disposal of the product by the user entails the application of administrative sanctions provided by the applicable regulations.

See the addresses in your area for disposing of products in dumping grounds and/or authorised centre for management and waste treatment.



ATTENTION

See the addresses in your area for disposing of products in dumping grounds and/or authorised centre for management and waste treatment.

7.2 REQUESTING SPARE PARTS

Requesting spare parts please report:

- Model of the item
- Serial number of the item
- Number of pieces you need

Eventually enclose a picture of the part you need.

8. PANNELLI COMANDO MECCANICI

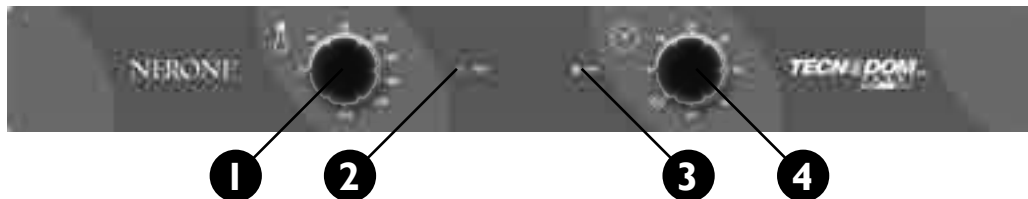
MECHANIC CONTROL PANELS

PANNEAU DE COMMANDE MÉCANIQUE

MECHANISCHE REGLER

PANEL DE CONTROL MECÁNICA

لوحات التحكم الميكانيكية



LEGENDA / LEGEND

	IT	EN	FR	DE	AR
1	MANOPOLA TEMPERATURA	TEMPERATURE KNOB	BOUOTON TEMPÉRATURE	TEMPERATURKNOPF	مقبض درجة الحرارة
2	SPIA RESISTENZA	LIGHT "HEATER ELEMENTS"	VOYANT "CHAUFFAGE ELECTRIQUE"	LICHT HEIZELEMENTE	ضوء بيان للمقاومة
3	SPIA "ON"	LIGHT "ON"	VOYANT "ON"	LICHT "ON"	ضوء بيان "فتح"
4	MANOPOLA TEMPO	TIME KNOB	BOUOTON TIME	ZEITKNOPF	مقبض وقت



LEGENDA / LEGEND

	IT	EN	FR	DE	AR
1	APERTURA CAMINO	CHIMNEY OPEN	FEU OUVERT	RAUCHABFÜHRUNGS	فتح المدخنة
2	MANOPOLA TEMPERATURA	TEMPERATURE KNOB	BOUOTON TEMPÉRATURE	TEMPERATURKNOPF	مقبض درجة الحرارة
3	SPIA RESISTENZA	LIGHT "HEATER ELEMENTS"	VOYANT "CHAUFFAGE ELECTRIQUE"	LICHT HEIZELEMENTE	ضوء بيان للمقاومة
4	SPIA "ON"	LIGHT "ON"	VOYANT "ON"	LICHT "ON"	ضوء بيان "فتح"
5	MANOPOLA TEMPO	TIME KNOB	BOUOTON TIME	ZEITKNOPF	مقبض وقت
6	INIEZIONE H ₂ O	H ₂ O INJECTION	INJECTION DE H ₂ O	H ₂ O EINSPRITZ	حقن بخار الماء H ₂ O

9. DIGITAL CONTROL PANEL

DIGITAL NERONE OVENS - MID

The user interface is the front of the instrument, provided with

- 8 buttons
- 2 9mm 4 digit display, for the symbolic or numeric display of the resources in question plus 14 LED icons for visual indication of states or alarms.

The two displays simultaneously show chamber temperature, probe, set point and/or times depending on the operating mode.

Displaying and programming of the instrument through user interface was designed via navigation menu using the buttons as described in the above section (Keypad).

Display

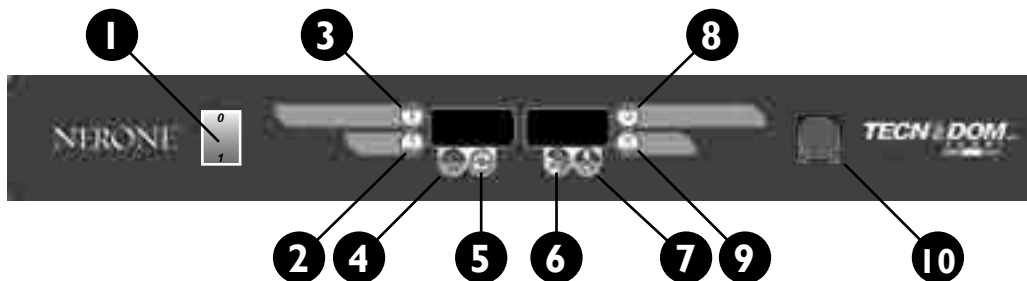
2 x four digit, nr. 14 icons to display output states, used to display the inputs, the setpoint, the parameters and their values, the alarms, functions, states...

The segments of the digits are red while the icons can be of various colours (red, yellow, green, blue).



Keypad

The keypad has 8 keys. The main functions of each key are outlined below. The keys may have secondary features determined by pressing them together with other keys and by length of pressing.



Function

- 1 - POWER 0 / 1
- 2 - TEMPERATURE REDUCTION
- 3 - TEMPERATURE INCREASE
- 4 - ON/OFF - SET PARAMETERS
- 5 - **START/PAUSE** COOKING CYCLE
- 6 - H₂O INJECTION COOKING WITH CORE PROBE - COOLING
- 7 - RECIPES - IGNITION OF LIGHTS IN COOKING CHAMBER
- 8 - TIME INCREASE
- 9 - TIME DECREASE
- 10 - CORE PROBE ATTACHMENT

Keypad functionality and user interface

The user interface has two modes of operation:

1. Oven mode
2. Setting mode

Oven mode

The oven always starts in "Standby" mode. In this state the oven is waiting to be started and does not perform any operation.

The machine is activated by pressing the "ON/OFF- **SET PARAMETERS**" key  **SET**

The oven mode (Manual settings) is the first to be activated with switching on of the appliance which takes place by simply pressing the button "ON/OFF - **SET PARAMETERS**"  **SET** and allows quick setting of the cooking functions resulting in cycle start.

Manual parameters setting

In this mode it is possible to directly set the cooking parameters and **START** the work cycle.

4 parameters can be set:

1.  Cooking temperature
2.  Cooking time
3.  Stop probe temperature (if installed)
4.  Amount of water flow (through the percentage of the injection cycle) (if installed)

After these settings, the oven allows starting of a **PREHEAT** cycle "PRE" or immediate cooking "START".

The oven starts with the option of primarily setting temperature and cooking time.

Pressing the temperature left UP  DOWN  keys it is possible to set the temperature that appears in the left display.

By pressing the right UP  DOWN  keys (right "INF" DOWN Infinite Time  below the zero) it is possible to set the cooking time.

Press "ON/OFF- **SET PARAMETERS**"  **SET** to go to **preheating** (in this case the display shows "PRE") or to the **immediate cooking** (in this case the display will show "START")

Cooking with core probe and $\Delta^{\circ}\text{T}$

Pressing the "H2O INJECTION button - **COOKING WITH CORE PROBE - COOLING**", "  , the oven switches to cooking with core probe (if installed) In this mode, the right display switches from displaying cooking time to displaying **STOP** probe temperature and near it **appears the character "c"** to indicate the core temperature. Then pressing the right UP  DOWN  keys it is possible to set the temperature measured by the core probe. Once this is reached, the oven will finish cooking (if provided).

Again by pressing the "**H2O INJECTION - COOKING WITH CORE PROBE - COOLING**"  key , the oven goes into "Delta °T" cooking mode with differential temperature (where provided) and next to it the letter "D" appears to indicate cooking with "Delta °T". In this mode, the left display switches from displaying chamber absolute temperature to displaying differential temperature with respect to probe temperature to adjust the cooking.

Then pressing the left UP  DOWN  keys it is possible to set the chamber temperature obtained as a differential with the core probe for chamber temperature adjustment. The shutdown temperature is set as in the previous paragraph (if provided).

INJECTION H2O "SET" - COOKING WITH CORE PROBE - COOLING" key

Pressing the "ON/OFF - SET PARAMETERS" key  **SET** the display switches through the various functions "INJECTION H2O "SET" - COOKING WITH CORE PROBE - COOLING" allowing selection of the parameters of water injection, to prepare the oven for **PREHEAT** or for immediate starting.

Recipes

By pressing the **RECIPES - LIGHTS ON IN COOKING CHAMBER** key,  the interface switches into **recipes selection/setting mode** and the display shows the "moneybox"  icon that shows the user the selection made. The recipes are scrollable using the keys left UP  DOWN  keys (temperature) cyclically indicating the succession "R" recipes and "N" recipe number (from 1 to 9) and its specific parameters (temperature

and time). (temperatures and times). In fact pressing the right UP  DOWN  scroll keys moves between the various recipes (the recipes already set are displayed and only the first one blank). Having selected a recipe, waiting, its parameters will be displayed cyclically. If a recipe is not yet set, the oven will display 0 on both the displays.

Setting a recipe

To set a recipe, once the recipes mode has been activated with the described mode, simultaneously press and hold the right UP  DOWN  keys. In this way, in the recipe currently being displayed, the values of the cooking parameters currently selected will be stored as described at the beginning of this chapter. To view the correct memorisation, the oven shows "DONE" for 2 seconds on the display.

Up to 10 different combinations of cooking parameters are stored in the menu which are given by the following:

Recipe - Chamber Setpoint / Differential

Recipe - Hours/Minutes Timer

Recipe - Water Dosage

Recipe - Core probe stop temperature

Either in manual mode or recipe mode, pressing the **"COOKING CYCLE START/PAUSE"** key  the oven will commence actual cooking by starting the *PREHEAT* cycle if selected via the **"ON/OFF - SET PARAMETERS"** key  (the display shows "PREHEAT") or if recipe mode *START* or immediate cooking is chosen, if selected using the **"ON/OFF - SET PARAMETERS"** key  (the display in this case shows "START")

If, in these states, no button is pressed for 20 minutes, the oven returns to standby.

The Preheating cycle is disabled in the case of differential cooking.

Preheating

At this point, the oven is in chamber preheating mode.

It is not possible to manually inject water into the chamber by pressing the **"H2O INJECTION - COOKING WITH CORE PROBE - COOLING"** key .

By pressing the **"COOKING CYCLE START/PAUSE"**  key it will be possible to pause or resume the cycle.

Pressing the **"RECIPES - IGNITION OF LIGHTS IN COOKING CHAMBER"**  key it will be possible to turn the chamber light on or off.

Pressing the **"ON/OFF - PARAMETERS SET"**  key once, the oven allows editing of the cooking parameters and, after having activated the same as in the Setup state, three choices are made available:

- 1 - *START*: It passes immediately to the cooking state without waiting for the end of preheating;
- 2 - *STOP*: It stops everything taking the oven to the Setup mode;
- 3 - *RUN*: Preheating continues with any changes to the parameters just made.

It is possible to exit with timeout of 5 seconds from last pressing of the button. In this case, the oven applies the new settings.

Upon reaching the chamber set point, the oven beeps and shows the message *START* while still continuing temperature control of the chamber.

To continue, press **"COOKING CYCLE START/PAUSE"** .

Where the Fan folder parameters are appropriately set, fan reversal will be managed with downtime. During the downtime, the fans injection and power to the heating elements will be inhibited.

Cooking Cycle

At this phase the actual cooking takes place which will end either at the relevant time or temperature, depending on the selection made.

Pressing the right UP  DOWN  or left UP  DOWN  keys will reset the cooking parameters as already described except for the fact that instead of "Preheating" or "START", the oven will display "RUN" or "STOP". "RUN" exits the parameters setting. "STOP" stops it, taking it back to the Setup state.

It is possible to exit with timeout of 5 seconds from last pressing of the button. In this case, the oven applies the new settings.

By pressing the **"COOKING CYCLE START/PAUSE"**  key, it will be possible to pause or resume cooking. Pressing the **"RECIPES - IGNITION OF LIGHTS IN COOKING CHAMBER"** ,  key it will be possible to turn the chamber light on or off.

Unlike the Preheating state, during cooking, **manual water injection** is possible by pressing the **"H₂O INJECTION - COOKING WITH CORE PROBE - COOLING"** key  that changes here its function: keeping it pressed **will activate the relay for water injection inside the chamber**. The maximum duration of the injection will always be equal to the "PRD" injection duration parameter.

During the cooking cycle, when provided, the **"H₂O INJECTION - COOKING WITH CORE PROBE - COOLING"** will be functioning  .

Both in automatic and manual mode, water injection will be inhibited if the chamber temperature is lower than the parameter set.

Where the Fan folder parameters are appropriately set, fan reversal will be managed with downtime. During the downtime, the fans injection and power to the heating elements will be inhibited.

From the settings initially made, it is possible to select the amount of water injected for each cycle as a percentage of the time set by parameter. Other parameters will involve the injection duration and repetition of the entire injection cycle (both set by parameter). Note how the injection does not occur during the downtime of fan inversion and resumes, possibly after a time selectable by parameter, after the fan rotation has restarted.



End of cooking and chamber cooling

Once the end of cooking condition has been reached, the oven will automatically enter the Cooling phase .

The fans will be switched off for cooling and the oven emits a beep.

It is possible to turn the fans on and off regardless of the status of the door by pressing the key **"H₂O INJECTION COOKING WITH CORE PROBE - COOLING"**   which here assumes this function. In any event, the fans will turn off when the door opens. It will always be possible to reactivate them with the appropriate button regardless of the status of the door.

Upon reaching the temperature of 80°C, the oven enters "FINISH" mode.

In the "FINISH" status, the fans STOP.

In both these statuses, pressing the button **"COOKING CYCLE START/PAUSE"** , the oven will restart a new cooking cycle with the newly set cooking parameters.

Automatic exit from the "FINISH" status takes place after 3 minutes and the oven will return to Setup.

In all states of cooking, it is possible, by pressing the **"RECIPES - IGNITION OF LIGHTS IN COOKING CHAMBER"** button ,  to turn the internal light on and off.

NOTES

[illegible]