



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Fagor K-AW-061ESWR Compact Combi Oven – 6×1/1 GN, 415V

Model / SKU: K-AW-061ESWR

KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web www.kwcommercial.com.au



Scan for the current KW product page

DOCUMENT NOTICE

The supplier document begins on the next page. KW contact branding is added in a separate footer area and does not replace the supplier's instructions, specifications or warranty terms.

Official supplier source: <https://www.foodequipment.com.au/amfile/file/download/file/4290/product/9334/>

EN: ORIGINAL INSTALLATION MANUAL



Carefully read the instructions in this manual before using the appliance for the first time.

1. Contents

1. Contents.....	2
2. General safety instructions.....	3
2.1 General information	3
2.2 Warnings	5
3. Installation instructions	6
3.1 Transport and unpacking.....	6
3.2 Positioning and levelling	7
3.3 Minimum distances	8
3.4 Appliance weights	9
3.5 Installation of table-top models.....	10
3.6 Electrical connection	11
3.7 Gas connection (only gas models)	14
3.8 Ventilation of the room.....	15
3.9 Water connection	17
3.10 Waste water connection	19
4. Commissioning the equipment	21

2. Safety instructions >

2. General safety instructions

2.1 General information

This manual has been created to facilitate a complete understanding of the operation, installation and maintenance of the appliance. It contains the information and warnings necessary for its correct installation and use, as well as information about the features and possibilities it offers, so that you can take advantage of all the potential at your disposal.



CAREFULLY READ THE INSTRUCTIONS IN THIS MANUAL BEFORE USING THE APPLIANCE FOR THE FIRST TIME.

Keep this manual in a safe place for future reference.

In the event of sale or transfer of the machine, pass this manual on to the new user.



THIS APPLIANCE IS FOR PROFESSIONAL USE ONLY AND MUST BE USED BY QUALIFIED PERSONNEL.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

The positioning and installation, as well as repairs and/or alterations, must always be carried out by an **AUTHORISED TECHNICIAN**, in accordance with the regulations in force in each country, and the manufacturer cannot be held responsible for improper installation.

Improper installation, incorrect adjustment, improper servicing or maintenance of the appliance, as well as improper handling of the appliance, can cause damage to property and injury.

It is absolutely forbidden to alter, circumvent, remove or bypass safety devices.

Failure to comply with this warning may result in serious risks to health and safety.

Use the equipment only for the uses intended by the manufacturer. Inappropriate use may cause risks to the health and safety of users and the equipment. This appliance must only be used for cooking food in industrial and professional kitchens by qualified personnel. Any other use contravenes the intended use and is therefore dangerous.

- If your machine develops a fault, please call the **Technical Assistance Service**.
- DO NOT attempt to repair it yourself or by unqualified or unauthorised personnel.
- Use original spare parts, otherwise the warranty will be void.
- To avoid the contamination of foods and to maintain hygiene, it is advisable to clean items that come into contact with food and the surrounding areas at the end of each use.
- Before using the appliance for the first time, it is recommended that you clean the inside of the appliance with a cloth soaked in soapy water and then run it empty for ½ hour in Steam mode to eliminate the characteristic odours of a new appliance.
- Use food-grade detergents for cleaning.
- DO NOT use abrasives, corrosives, acids, solvents or chlorine-based detergents for cleaning, as these will damage the components of the equipment.
- DO NOT direct pressurised jets of water towards internal components.
- This appliance has been designed to work in ambient temperatures between 5 °C and 40°C.

2. Safety instructions >

- DO NOT leave flammable products or objects inside or around the equipment.
- Keep the ventilation inlets clear of obstacles.

NON-COMPLIANCE WITH THESE RULES OR IMPROPER USE OF THE APPLIANCE EXEMPTS THE MANUFACTURER FROM ANY POSSIBLE WARRANTY OR CLAIM

To ensure that the appliance is in perfect operating and safety conditions, it is recommended to have it serviced and inspected by an authorised service centre at least once a year.

During prolonged periods of inactivity, it is recommended to disconnect the appliance from the water and electricity supply.



Burn and injury hazard

During cooking and until all parts of the equipment have cooled down, take the following precautions:

- Only touch the control knobs and handle. External metal parts and the door glass reach very high temperatures (>60°C).
- When opening the door, do so slowly, taking care of the steam coming out of the very hot cooking chamber
- Always wear heat-resistant clothing when handling objects inside the cooking chamber.
- Remove the probe from the core before removing the trays, and place it in its holder, ensuring that the cable does not obstruct the removal of trays.



Exercise extreme care when removing trays from the chamber when the top tray is at a height of 160 cm or higher. There is a risk of burns caused by the hot contents of GN trays.



Fire hazard

Before use, make sure that there are no improper objects inside the equipment (manuals, plastics, etc.) and that the smoke outlet is free from obstructions.

Do not place heat sources, flammable or combustible substances near the equipment.

Do not use highly flammable foods or liquids (e.g. alcohol) during cooking.

Clean the cooking chamber regularly. Accumulated food and fat residues can catch fire.

Cooking with alcohol is not permitted.



ELECTRICAL SHOCK HAZARD

Do not open compartments marked with this symbol. Access is restricted to personnel qualified and authorised by FAGOR only. Failure to comply with this rule invalidates the warranty and exposes the user to the risk of damage and injury that could be fatal.



CORROSIVE HAZARD

2. Safety instructions >

Before handling any cleaning chemicals, read the product safety information carefully and make use of appropriate PPE. When in contact with any part of the body, these products are abrasive and can cause skin and eye irritation.

Only use products recommended by the manufacturer.

Do not open the oven door during the washing process. There is a risk of injury to eyes and skin.

2.2 Warnings

Improper installation, incorrect adjustment, improper servicing or maintenance of the appliance, as well as improper handling of the appliance, can cause damage to property and injury. Carefully read the instructions in this manual before using the appliance for the first time.

Do not store or use explosive gases or liquids near the appliance, or introduce liquids containing alcohol into the appliance.

When the oven is hot, do not open the door abruptly (danger of burns due to the existence of hot vapours). Do not pour cold water inside the chamber when it is hot.

For airborne noise emissions, the A-weighted sound pressure level is less than 70 dB(A).

Repairs or interventions carried out by personnel other than the **FAGOR PROFESIONAL** TAS (Technical Assistance Service) or authorised TAS will result in the loss of the guarantee.

Ensure that the oven installer completes the **CHECKLIST**, verifying:

- Electrical connection
- Gas connection
- Flue gas outlet connection
- Water connection
- Waste water connection
- Installation conditions
- Explanation of the general operation of the oven to the user (use and maintenance).

This appliance must be installed in a room with sufficient ventilation to prevent the formation of inadmissible concentrations of substances harmful to health.

3. Installation instructions >

3. Installation instructions



The positioning and installation, as well as repairs and/or alterations, must always be carried out by an AUTHORISED TECHNICIAN, in accordance with the regulations in force in each country.

Improper installation, incorrect adjustment, improper servicing or maintenance of the appliance, as well as improper handling of the appliance, can cause damage to property and injury.

3.1 Transport and unpacking

The equipment must be moved with a forklift or similar to avoid damaging the structure of the equipment. Transport the equipment to the place where it is to be installed and then unpack the equipment.

The equipment must be handled by authorised personnel in accordance with the current occupational safety regulations in the place of installation. Take all necessary preventive measures and use the preventive equipment provided.

WARNING. Before handling the appliance, be aware of the centre of gravity. There is a risk of injury and crushing, as the equipment may tip over during lifting or transport.

Unpack the appliance and check that it has not been damaged during transport. If this is the case, notify your supplier and the transport company immediately. In case of doubt, do not use the equipment until the extent of the damage has been assessed.

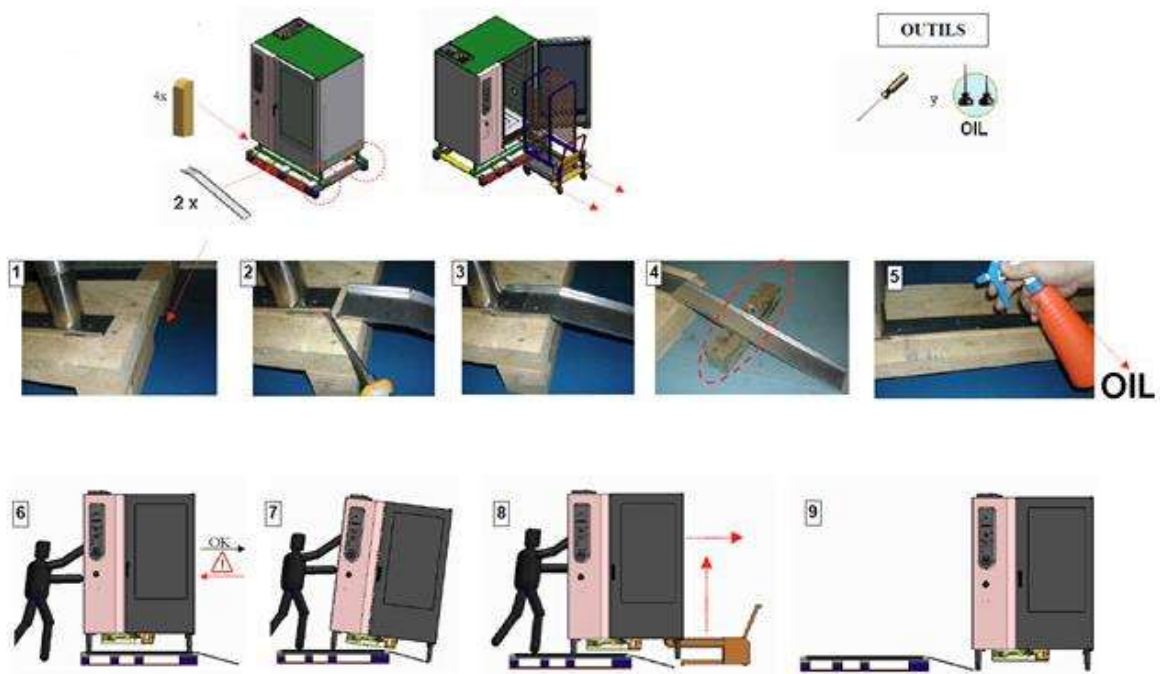
It is recommended to keep the original packaging until the equipment is correctly installed and operational. The packaging materials are fully recyclable, **and should be disposed of in the appropriate container.**

WARNING. Packaging materials (plastics, woods, staples, etc....) must not be left within the reach of children.

After unpacking the equipment, it is recommended to transport it on the pallet for as long as possible.

For floor models 201 and 202, follow the unpacking instructions below.

3. Installation instructions >



3.2 Positioning and levelling

The appliances have adjustable legs for perfect positioning, adjust the leg to the desired height. The floor on which the equipment is to be placed must be able to support its weight.

It is very important that the equipment is well levelled to optimise operation.

An exhaust hood must be installed to ensure the correct operation of the equipment.

Use the device in a sufficiently ventilated room, in accordance with the regulations in force, to prevent the formation of inadmissible concentrations of harmful substances in the place where it is installed.

The equipment must be installed in accordance with the dimensions. The equipment may only be installed on and/or against a non-combustible surface.

It is recommended to analyse the installation site prior to installation in order to avoid any damage during use.

Unless otherwise specified, parts that have been protected by the manufacturer must not be handled by the installer.

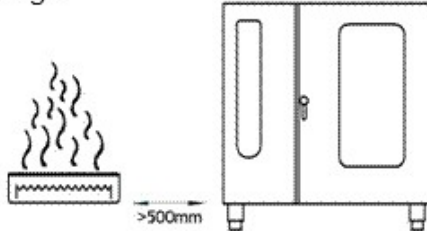


Risk of falling due to slippery floors adjacent to the oven.

3. Installation instructions >

3.3 Minimum distances

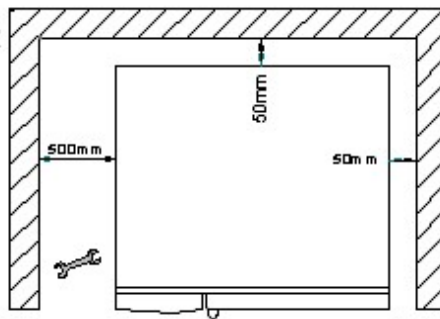
Fig.1



A minimum distance of 500 mm from heat sources (griddle, fryer, stove, etc.) must be ensured on the left-hand side.

Important: Excessive ambient temperature on the left-hand side of the appliance may cause the safety cut-out of the appliance to activate.

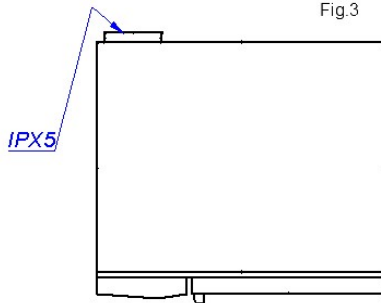
Fig.2



Place the oven at a convenient distance from the wall for electrical and water connections and for repair and maintenance work.

A distance of 500 mm is necessary on the left and right side of the oven for proper ventilation and cooling of the oven. Fig.2.

Fig.3



It is mandatory to fasten the IPX5 plate on the back of the oven. Fig.3

It is important to ensure the stability of the oven.

3. Installation instructions >

3.4 Appliance weights

MOD.	WEIGHT	MOD.	WEIGHT
C-0623-E / A-0623-E	65 kg		
CW-0623-E / AW-0623-E	68 kg		
CP-0623-E / AP-0623-E	70 kg		
CPW-0623-E / APW-0623-E	70 kg		
C-061-E / A-061-E	110 kg	C-061-G / A-061-G	135 kg
CW-061-E / AW-061-E	115 kg	CW-061-G / AW-061-G	138 kg
CP-061-E / AP-061-E	122 kg	CW-061-G / AW-061-G	154 kg
CPW-061-E / APW-061-E	126 kg	CPW-061-G / APW-061-G	158 kg
C-062-E / A-062-E	180 kg		
CW-062-E / AW-062-E	190 kg		
CP-062-E / AP-062-E	195 kg		
CPW-062-E / APW-062-E	200 kg		
C-101-E / A-101-E	130 kg	C-101-G / A-101-G	150 kg
CW-101-E / A-101-G	140 kg	CW-101-G / AW-101-G	160 kg
CP-101-E / AP-101-E	145 kg	CP-101-G / AP-101-G	165 kg
CPW-101-E / APW-101-E	150 kg	CPW-101-G / APW-101-G	170 kg
C-201-E / A-201-E	240 kg	C-201-G / A-201-G	260 kg
CW-201-E / AW-201-E	250 kg	CW-201-G / AW-201-G	270 kg
CP-201-E / AP-201-E	270 kg	CP-201-G / AP-201-G	325 kg
CPW-201-E / APW-201-E	300 kg	CPW-201-G / APW-201-G	360 kg
C-102-E / A-102-E	190 kg	C-102-G / A-102-G	200 kg
CW-102-E / AW-102-E	200 kg	CW-102-G / AW-102-G	210 kg
CP-102-E / AP-102-E	210 kg	CP-102-G / AP-102-G	220 kg
CPW-102-E / APW-102-E	240 kg	CPW-102-G / APW-102-G	260 kg
C-202-E / A-202-E	290 kg	C-202-G / A-202-G	320 kg
CW-202-E / AW-202-E	300 kg	CW-202-G / AW-202-G	330 kg
CP-202-E / AP-202-E	350 kg	CP-202-G / AP-202-G	360 kg
CPW-202-E / APW-202-E	380 kg	CPW-202-G / APW-202-G	390 kg

3. Installation instructions >

3.5 Installation of table-top models

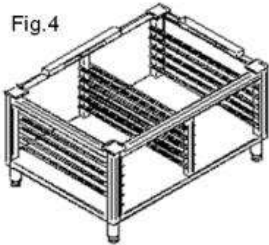


Fig.4

Level the frame horizontally before placing the oven on it.
Fig.4

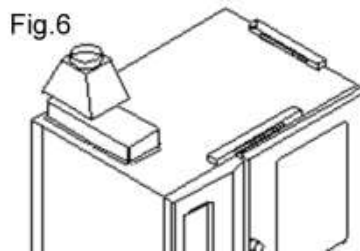


Fig.6

The appliance must be level horizontally
Fig.6

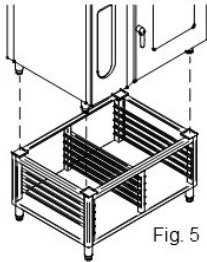


Fig. 5

Support the oven on the frame by aligning the supports with the locations on the frame. Fig. 5

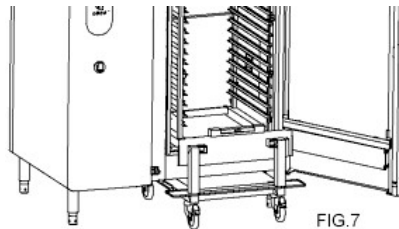


FIG.7

The movable trolley must be positioned horizontally on the appliance.
Fig. 7



BURN HAZARD. To avoid scalding, do not place containers containing liquids or foods that become liquid when heated at a height that is not easily visible.

Trays can be placed in the oven at a maximum height of 1600 mm, provided that original accessories are used (except for column ovens).



For column ovens, or in any other case where the height of 160 cm is exceeded, the following sticker, which is included with the equipment, must be applied to the front of the oven, at a height of 160 cm from the floor and in a clearly visible place.



Risk of scalding

3. Installation instructions >

3.6 Electrical connection



The electrical connection of the equipment must always be carried out by an AUTHORISED TECHNICIAN.

The legal regulations in force in each country regarding connections to the electricity grid must be taken into account. The manufacturer is not liable for any damage caused by non-compliance with these requirements.

- Check that the mains voltage corresponds to that indicated on the rating plate
- Flexible cable with an oil-resistant sheath must be used for the electrical connection and must not be lighter than ordinary polychloroprene or equivalent synthetic elastomer sheath cable (H07RN-F).
- The power cable must be sized according to the nominal current of the equipment.
- The equipment must be earthed through the terminal strip connector.
- An adequately sized omnipolar thermal magnetic circuit breaker with a minimum opening of 3 mm between contacts must be installed in an easily accessible location next to the equipment. This device must be used to disconnect the equipment for installation work, repairs, cleaning and maintenance. It is recommended to have lockout/tagout capabilities.
- An adequately sized differential protection device must be installed in an easily accessible location close to the equipment
- If any fault is detected during the installation of the equipment, inform the supplier immediately.

To access the terminal block of the equipment, remove the left side panel (Fig. 8), pass the hose cable through the cable gland on the outer base and connect as indicated on the terminal strip.

Model 0623 ovens are supplied with a power supply cable for 400V 3N voltage. To convert to another voltage, loosen the left side panel and the base, loosen the terminal strip and follow the steps in the electrical diagram. In the event that the power cable is damaged, it must be replaced by the manufacturer or qualified customer service personnel in order to avoid any damage or danger.

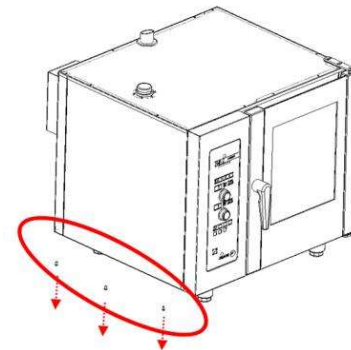


Fig. 8



VERY IMPORTANT: Before fitting the left side panel, tightly secure the power cable in the cable gland.

When several appliances are installed in line, they must be connected to each other by means of a grounding point located at the base of the equipment at the rear. The connection is indicated by the following symbol.



Equipotential bonding

3. Installation instructions >

3.6.1 Electrical characteristics of ELECTRIC OVEN models

Model	Supply voltage	Hose section	Nominal current	General internal fuse	Differential switch	Total power kW
C_A-0623-E	400V 3N~50-60Hz	3x1,5mm ² +N+T	8,9A	10A	30 mA	6,2
C_AW-0623-E	230V 3~50-60Hz	3x2,5mm ² +T	15,6A	20A	30 mA	
C_AP-0623-E						
C_APW-0623-E	230V 1N~50-60Hz	2x4mm ² +T	27A	32A	30 mA	
C_A-061-E	400V 3N~50-60Hz	3x2,5mm ² +N+T	16,9A	20A	30 mA	11,7
C_AW-061-E	230V 3~50-60Hz	3x6mm ² +T	29,4A	32A	30 mA	
C_AP-061-E						
C_APW-061-E	230V 1N~50-60Hz	2x10mm ² +T	50,9A	50A	30 mA	
C_A-062-E	400V 3N~50-60Hz	3x6mm ² +N+T	32,9A	40A	30 mA	22,8
C_AW-062-E	230V 3~50-60Hz	3x16mm ² +T	57,2A	63A	30 mA	
C_AP-062-E						
C_APW-062-E						
C_A-101-E	400V 3N~50-60Hz	3x6mm ² +N+T	27,7A	32A	30 mA	19,2
C_AW-101-E	230V 3~50-60Hz	3x10mm ² + T	48,2A	50A	30 mA	
C_AP-101-E						
C_APW-101-E						
C_A-201-E	400V 3N~50-60Hz	3x16 mm ² +N+T	55,4A	63A	30 mA	38,4
C_AW-201-E	230V 3~50-60Hz	3x35mm ² + T	96,4A	100A	30 mA	
C_AP-201-E						
C_APW-201-E						
C_A-102-E	400V 3N~50-60Hz	3x10mm ² +N+T	49,4A	63A	30 mA	34,2
C_A-102-E	230V 3~50-60Hz	3x25mm ² + T	85,8A	100A	30 mA	
C_AP-102-E						
C_APW-102-E						
C_A-202-E	400V 3N~50-60Hz	3x35mm ² +N+T	98,7A	125A	30 mA	68,4
C_AW-202-E	230V 3~50-60Hz	3x70mm ² + T	171,7A	180A	30 mA	
C_AP-202-E						
C_APW-202-E						
K-A-061-E	400V 3N~50-60Hz	3x2,5mm ² +N+T	16A	20 A	30 mA	7,8
K-AW-061-E	230V 3~50-60Hz	3x4mm ² +T	27,7A	32 A	30 mA	
K-AP-061-E						
K-APW-061-E	230V 1N~50-60Hz	2x6mm ² +T	33,9A	40A	30 mA	
K-A-101-E	400V 3N~50-60Hz	3x6mm ² +N+T	31A	25 A	30 mA	12,8
K-AW-101-E	230V 3~50-60Hz	3x6mm ² + T	37A	40 A	30 mA	
K-AP-101-E						
K-APW-101-E	230V 1N~50-60Hz	2x16mm ² +T	55,7A	63A	30 mA	

3. Installation instructions >

3.6.2 Electrical characteristics of GAS OVEN models

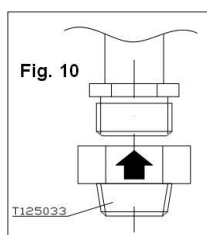
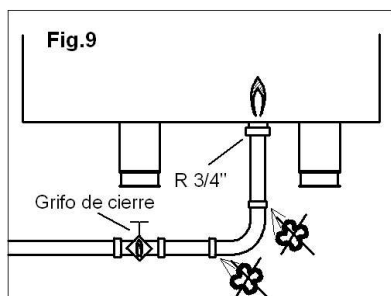
MOD.	Supply voltage	Hose section	General internal fuse	Differential switch	Power
	230V 1~50-60Hz	2x1.5mm ² +T	10A	300mA	
C-061-G / A-061-G CW-061-G / AW-061-G CP-061-G / AP-061-G CPW-061-G / APW-061-G	ELECTRICAL POWER 1.43 KW				
		kcal/h (Hi)	G30/G31/G20		10,325
		BTU/h (Hi)	G30/G31/G20		40,975
		kW (Hi)	G30/G31/G20		12
	230V 1~ 50-60Hz	2x1.5mm ² +T	10A	300mA	
C-101-G / A-101-G CW-101-G / AW-101-G CP-101-G / AP-101-G CPW-101-G / APW-101-G	ELECTRICAL POWER 1.43 KW				
		kcal/h (Hi)	G30/G31/G20		15,488
		BTU/h (Hi)	G30/G31/G20		61,460
		kW (Hi)	G30/G31/G20		18
	230V 1~ 50-60Hz	2x1.5mm ² +T	16A	300mA	
C-201-G / A-201-G CW-201-G / AW-201-G CP-201-G / AP-201-G CPW-201-G / APW-201-G	ELECTRICAL POWER 2.75 KW				
		kcal/h (Hi)	G30/G31/G20		30,975
		BTU/h (Hi)	G30/G31/G20		122,920
		kW (Hi)	G30/G31/G20		36
	230V 1~ 50-60Hz	2x1.5mm ² +T	10A	300mA	
C-102-G / A-102-G CW-102-G / AW-102-G CP-102-G / AP-102-G CPW-102-G / APW-102-G	ELECTRICAL POWER 1.43 KW				
		kcal/h (Hi)	G30/G31/G20		30,115
		BTU/h (Hi)	G30/G31/G20		119,505
		kW (Hi)	G30/G31/G20		35
	230V 1~ 50-60Hz	2x1.5mm ² +T	16A	300mA	
C-202-G / A-202-G CW-202-G / AW-202-G CP-202-G / AP-202-G CPW-202-G / APW-202-G	ELECTRICAL POWER 2.75 KW				
		kcal/h (Hi)	G30/G31/G20		55,928
		BTU/h (Hi)	G30/G31/G20		221,938
		kW (Hi)	G30/G31/G20		65

3. Installation instructions >

3.7 Gas connection (only gas models)



The gas connection can only be carried out by an approved gas installer.



It is essential that the gas supply pipes and connections to the corresponding gas meters have the indicated $\varnothing$.

After connecting the equipment, ensure that there are no leaks using a gas detector (spray etc.). **NEVER** use a flame to check for leaks.

Maximum consumption at rated thermal load:

Type of gas	Dynamic pressure required (mbar)	Minimum pressure (mbar)	Maximum pressure (mbar)	Models 061	Models 101	Models 201	Models 102	Models 202
G-20 (m ³ /h) Natural Gas	20	17	25	1.270	1.905	3.809	3.704	6.878
G-30 (kg/h) Butane	28-30	25	35	0.998	1.498	2.995	2.912	5.408
G-31 (kg/h) Propane	37	42.5	57.5	0.984	1.476	2.951	2.869	5.329

The air required for combustion is 2 m³/h per kW of power.

Observations:

- Observe the regulations of the gas supply company.
- Observe the installation instructions.
- Check that the gas indicated on the appliance is identical to that supplied.
- A pipe with a minimum diameter of $\varnothing 12 \times 10 \text{ mm}$ and a $\frac{3}{4}$ " nut must be used for connecting the gas to the equipment.
- The gas shut-off tap is located on the front of each appliance.

3. Installation instructions >



If the pipe pressure differs from the fluid pressure, inform the gas supply company. The appliance must not be operated above 30 mbar with natural gas. Shut off the gas supply to the appliance.



Operating pressures above 60 mbar are not permitted, as some components of the equipment may become inoperative.

3.8 Ventilation of the room

This equipment must be installed in such a way that the ventilation conditions are sufficient to avoid the accumulation of unauthorised concentrations of fumes and products released during combustion, which are harmful to health.

It is advisable to install an exhaust hood for the extraction of fumes and vapours in compliance with the standard UNE-100165:2004. The hood should protrude 200-400mm from the front of the equipment.



We recommend that gas-related components are serviced annually by an authorised technician.

Category, gases and operating pressures

Country	Category	Pressure
AT	II _{2H3B/P}	20*50
AL - BG - DK - EE - FI - HR - LT - LV - MK - NO - RO - SE	II _{2H3B/P}	20*30
BE - FR	II _{2E+3+}	20/25*28-30/37
CH - CY - CZ - ES - GB - GR - IE - IT - PT - SI - SK - TR	II _{2H3+}	20*28-30/37
DE - LU	II _{2E3B/P}	20*50
PL	II _{2E3P}	20*37
HU - IS - MT - NL	I _{3B/P}	30

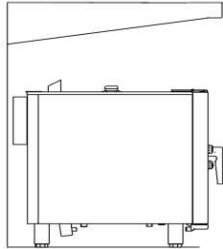
In order to extract the combustion products, gas appliances can be installed in different ways depending on the requirements of the installation.



Incorrect connection may result in a fire hazard.

3. Installation instructions >

3.8.1 Gas oven installed in a room (Type A3)

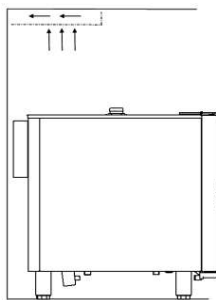


It is recommended to install the gas oven under a fume exhaust hoodfood.

Carry out the installation according to local regulations.

It is recommended that the gas supply to the equipment should only be enabled when the extraction system is activated.

3.8.2 Gas oven under a ventilated roof (Type B23)

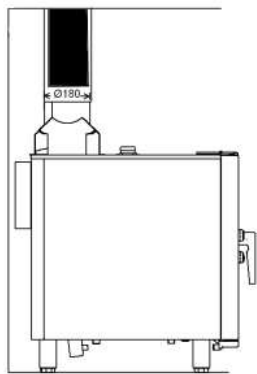


In this installation, the extraction is by natural draught under an exhaust hoodfood or ventilated ceiling.

Carry out the installation according to local regulations.

The gas supply to the oven must only be enabled when the extraction system is activated. In the event of a malfunction of the extraction/ventilation system, the gas supply to the oven will be disabled.

3.8.3 Gas oven connected to an exhaust duct (Type B13)



Convection/mixed ovens with a non-return shut-off system (special accessory) can be connected directly to an exhaust duct. The shut-off accessory can be ordered with the following part numbers:

Oven model 061/101: **19095581**/ Oven model 201: **19095591**

Oven model 102: **19095590**/ Oven model 202: **19095592**

The gas supply to the oven must only be enabled when the extraction system is activated.

3. Installation instructions >



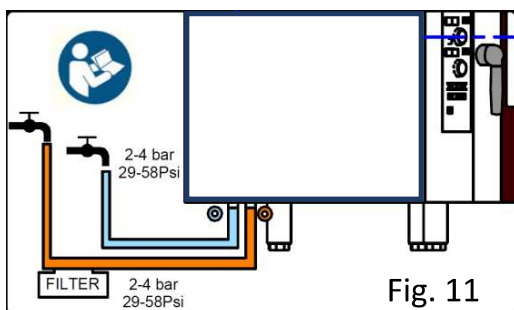
CAUTION: Exhaust gases reach very high temperatures.

Exhaust pipes must provide a hermetic seal. Materials providing thermal stability up to a temperature of 400°C must be used.

User information

- Exhaust gases can reach high temperatures, therefore hot exhaust gases and hot sheet metal parts may cause burns.
- Do not place combustible materials on top of the equipment, as this is a **fire hazard**.

3.9 Water connection



Connect the appliance to drinking water only.

Connect to the water mains at the points indicated (Fig. 11), using a new set of hoses supplied by the manufacturer. Old hose assemblies must not be reused.

The water inlet pressure must be between 200 and 400 kPa (2-4 kg/cm²). 250 kPa is advised.

The water must meet the following properties:

pH:	6.5 - 7.5	Total water hardness:	5 - 10 ° fH (French hardness)
Impurities:	Ø < 0.08 mm		3,5 - 7 ° eH (English hardness)
Chlorides:	max. 100 mg/l		2,8 – 5,6 ° dH (German hardness)
Cl:	0- 0.5 mg/l	Conductivity:	150 – 1,000 µS/cm

3. Installation instructions >

Recommended filters:

1. Fine filter.

If the water contains impurities such as sand, iron particles or substances that float in the water, we recommend using a fine filter at the inlet.

2. Activated carbon filter.

If the water contains a high concentration of chlorine above 0.2 mg/l (ppm) (this information can be obtained from the water company), an activated carbon filter should be used.

3. Reverse osmosis system.

If the chloride concentration exceeds 150 mg/l (ppm) (this information can be obtained from the water company), a reverse osmosis system should be installed. In this case, the minimum conductance value must be 400µS.

4. Water softening.

Recommended for treating water with high mineral content (not chloride). Systems: H+. Ion exchange or Kleensteam. The use of sodium ion exchangers (as is common in dishwashers) is strongly discouraged because of sodium deposits and boiling delay with common salt.

When selecting filter systems (A, B, C, D) we recommend the manufacturer: BRITA.



Before connecting, look for the sticker indicating the water inlet.

AU only: WMTS-101

Supplied hose and backflow prevention device assembly. Installation shall be in accordance with the Plumbing Code of Australia.

UK only: IRN R160

To be carried out by the installer: A certified double safety valve, or other valid device to prevent the backflow of water of at least fluid category 3, must be installed on each of the drinking water connections to the appliance.

Never use detergents that represent a risk higher than fluid category 3.

Install a stopcock for each appliance and rinse the water line before connecting to the appliance.

3. Installation instructions >

3.10 Waste water connection

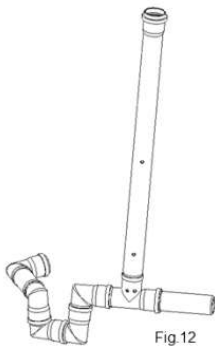


Fig.12

Improper installation of the equipment can lead to inadequate operation.

For this reason, the drain kit (DN40) supplied by the manufacturer (Fig. 12) must be installed. The drain must be connected to a grate or open tank.

The installation (Fig. 13- Fig.14.) must be carried out in such a way that the drain outlet installed is below the oven outlet with a sufficient slope to ensure drainage (>5% or 3°).

Ensure that the holes in the riser pipe are facing away from the rear panel to avoid condensation.

Ensure that the drain is adequately sized:

- Pumping volume of the steam generator in a limited period of time: 0.7 l/s.
- Average waste water temperature: 65°C

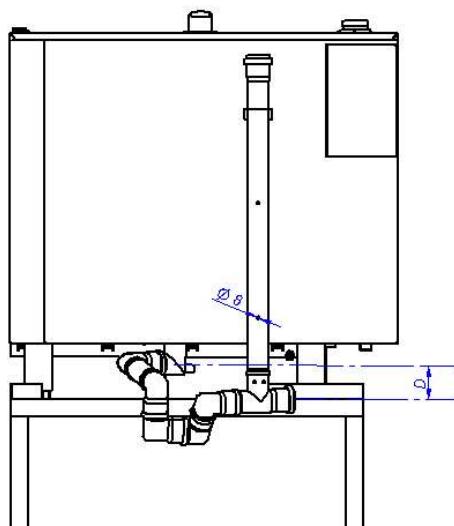
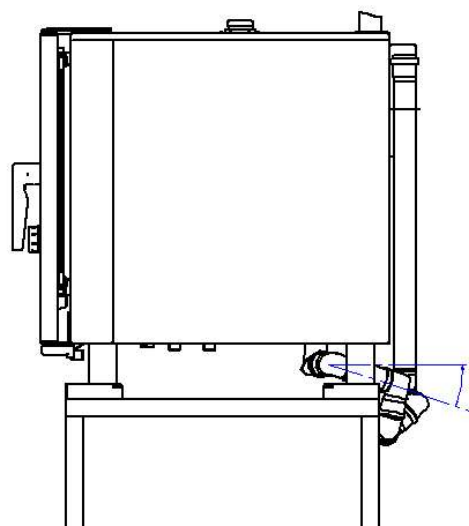


Fig.13: Table-top models 061-101-102



If the drainage kit is installed above the oven outlet, this causes the water to overflow into the water trap of the oven. $D > 70$ mm

3. Installation instructions >

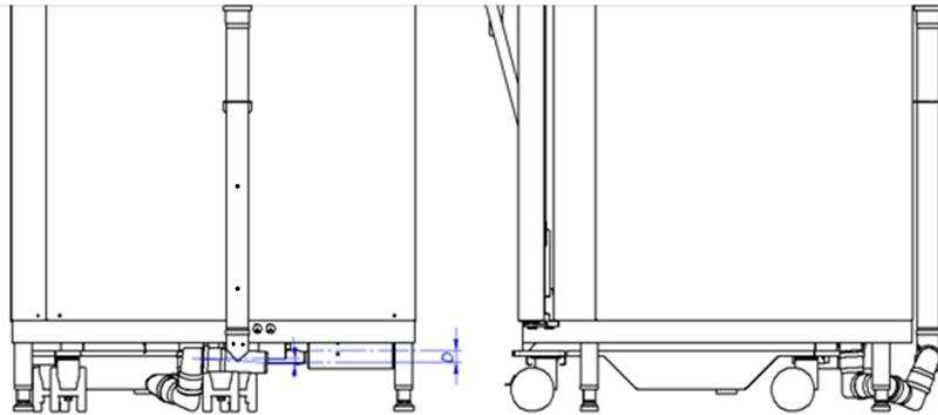
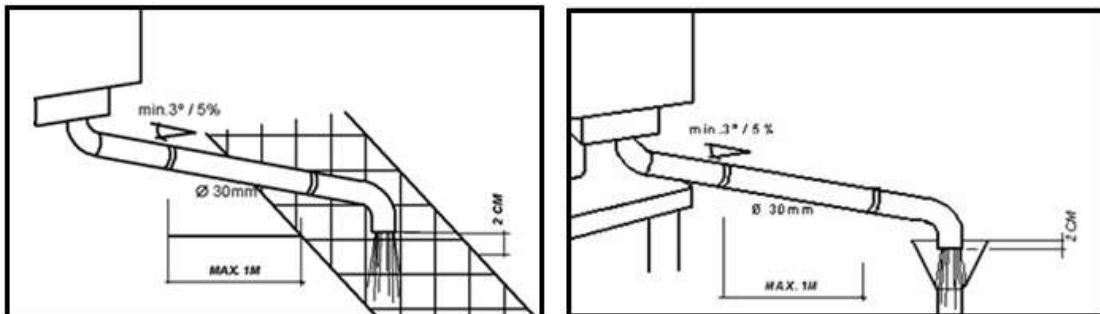


Fig. 14: Models 201 and 202



Once the drain has been installed, its discharge to the general drain must be of type AA, AB or AD in accordance with standard EN1717.

4. Commissioning the equipment >

4. Commissioning the equipment

Before commissioning, the equipment must have been correctly installed by the supplier.

The equipment must be installed as described in this manual. It must be properly connected to the water supply source, drain outlet, electrical supply and, for gas equipment, to the gas supply, under a combustion gas exhaust system. It is very important to level and adjust the door as one of the adjustable parameters is the humidity control sensor, which will have an impact on the operation of the oven.

After making the necessary adjustments, the oven has an Autotest programme, which automatically calibrates and tests the different components for correct operation.

Running the Autotest programme

The Autotest programme is a function that allows the appliance to automatically adapt to the ambient conditions. During this process, it automatically adjusts the operating parameters to the altitude at which the oven is installed. It calibrates the humidity sensor and recalculates the boiling point for the correct operation of the ovens with integrated steam generator.



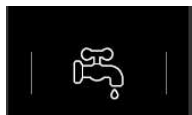
The first time the oven is switched on, it needs to perform the Autotest programme. The **Autotest** must be validated by pressing the control button.



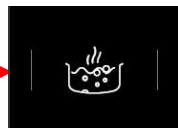
Once the message has been validated, the process will begin.

First of all, remember to empty the interior of the cooking chamber, ensuring that transport materials and documentation supplied with the oven have been removed.

Once the validation is complete and the door has been closed, the chamber temperature is checked and the programme continues. The following diagram shows the steps leading to the validation and completion of the Autotest programme.



Boiler filling
(Concept+ models)



Steam generation
settings



Cooking
chamber heating



End of
programme

To end the Autotest, press the control knob or the **Start/Stop** button.

