

Gas heated convection ovens



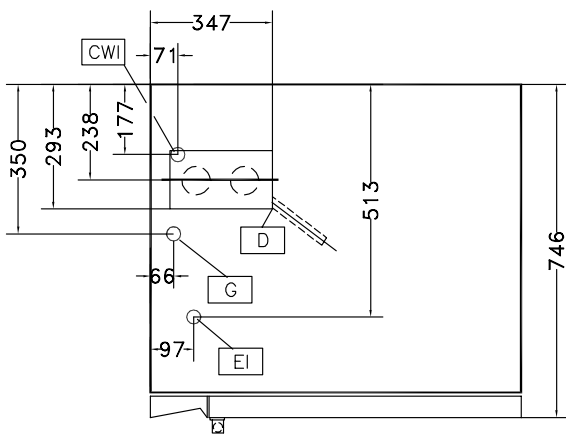
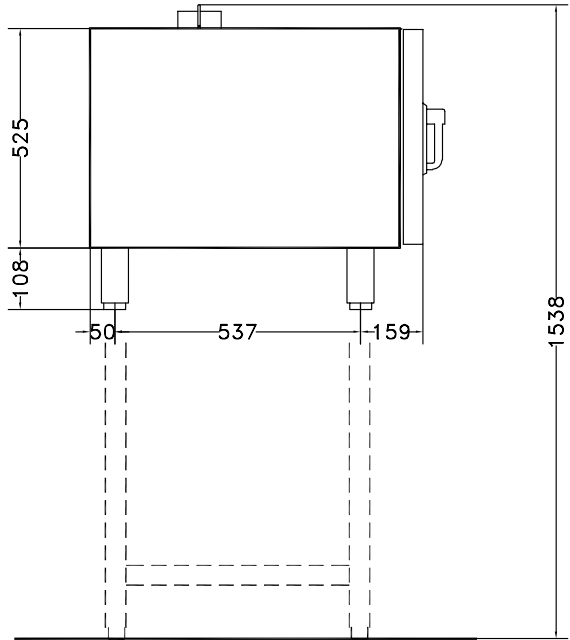
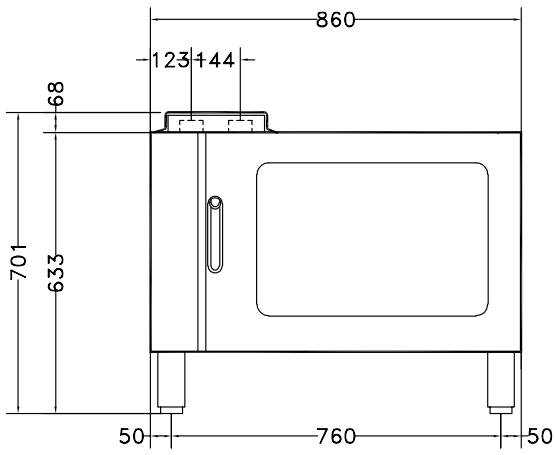
EN Installation and operating manual *

*Original instructions

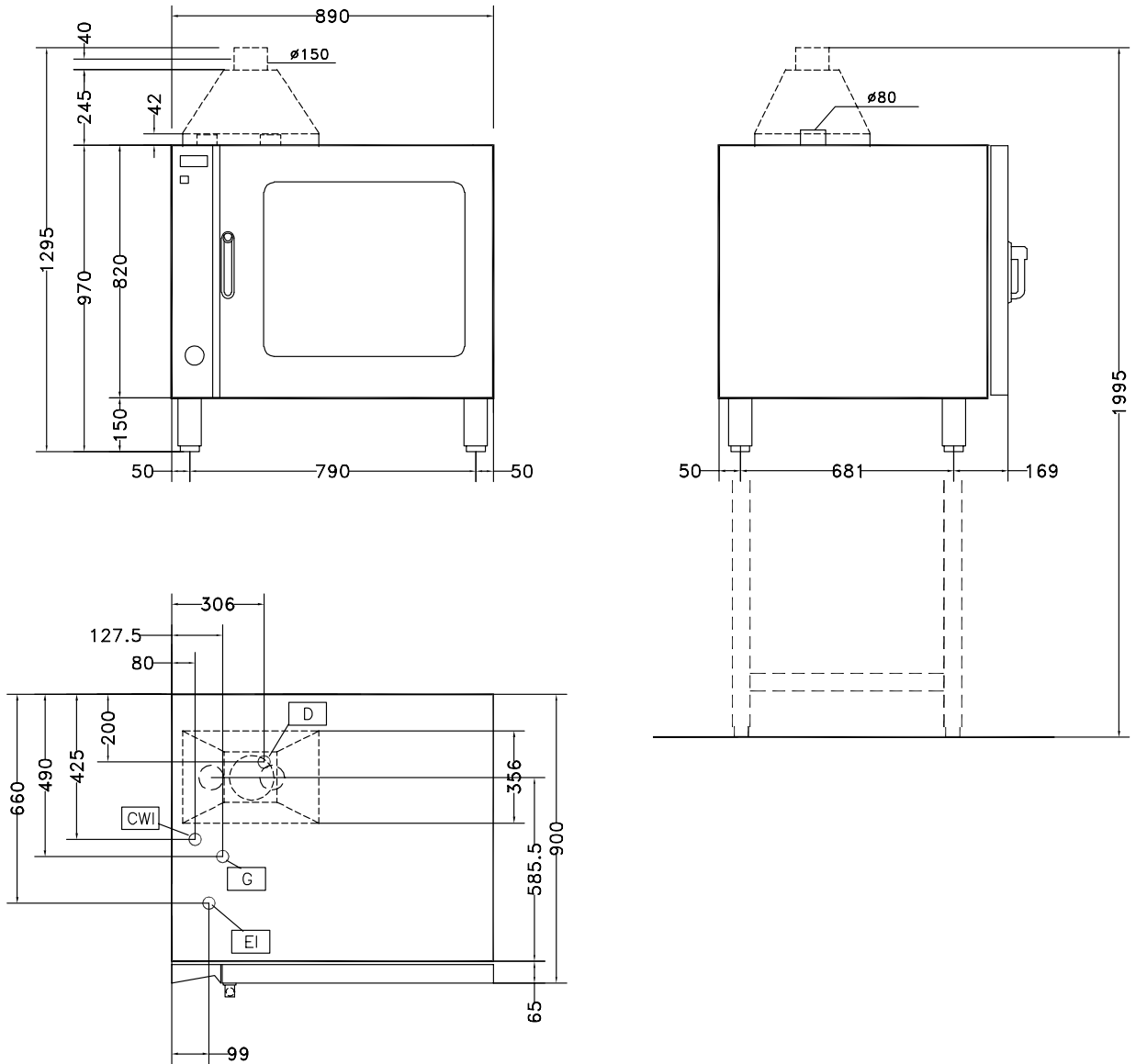


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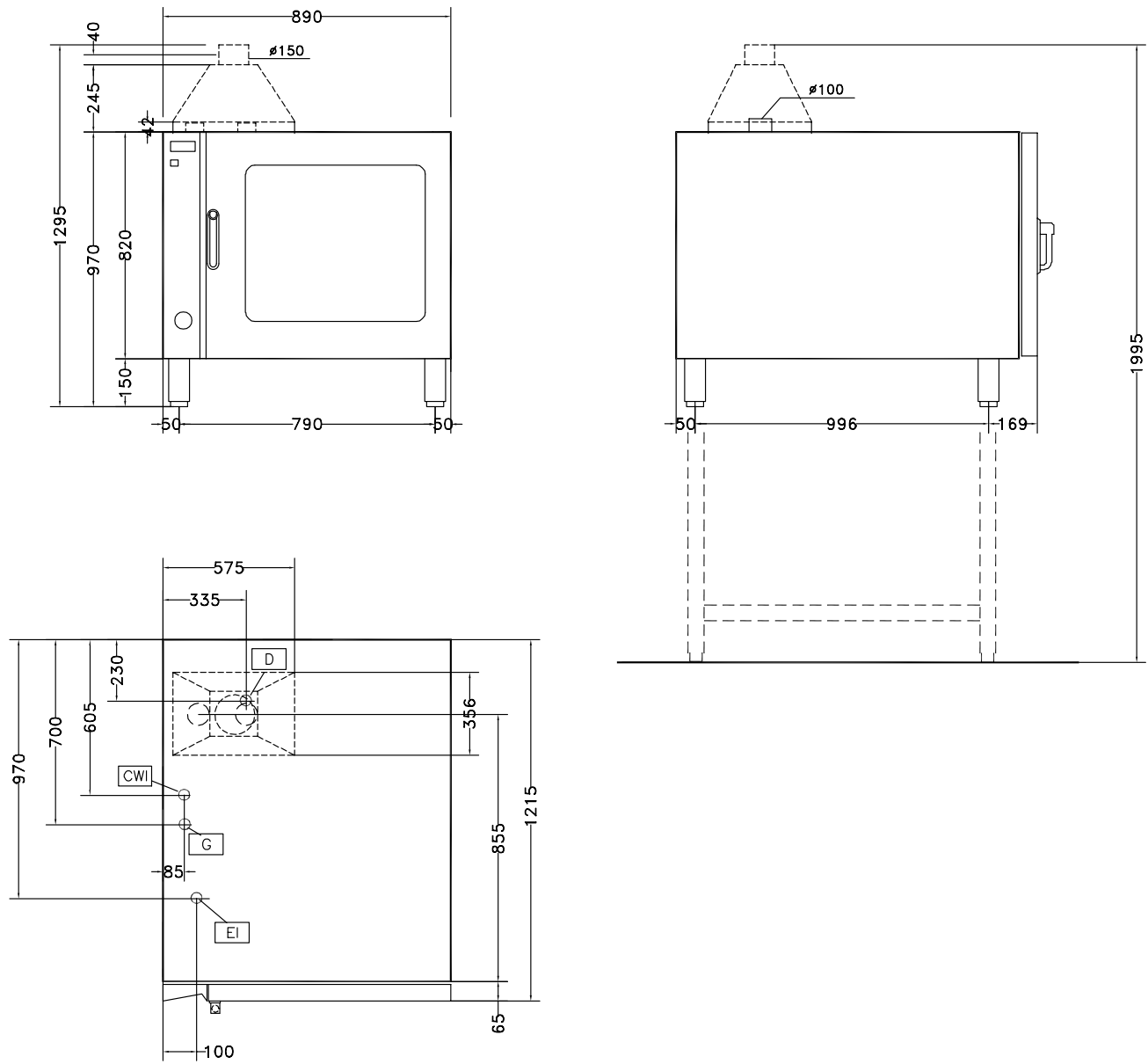
Model 6 GN 1/1 – Installation diagram



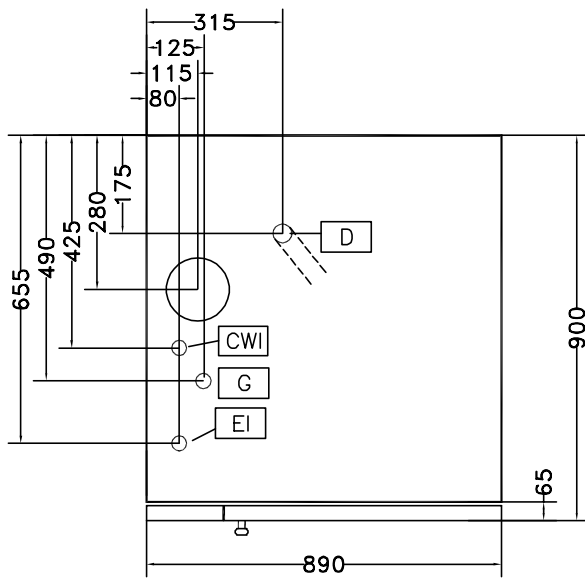
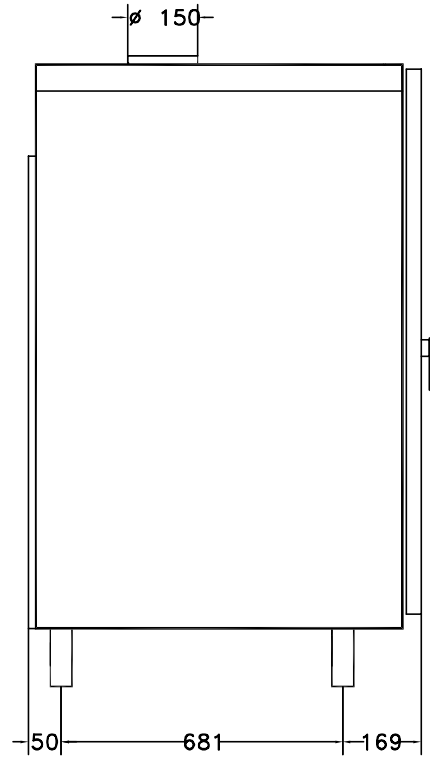
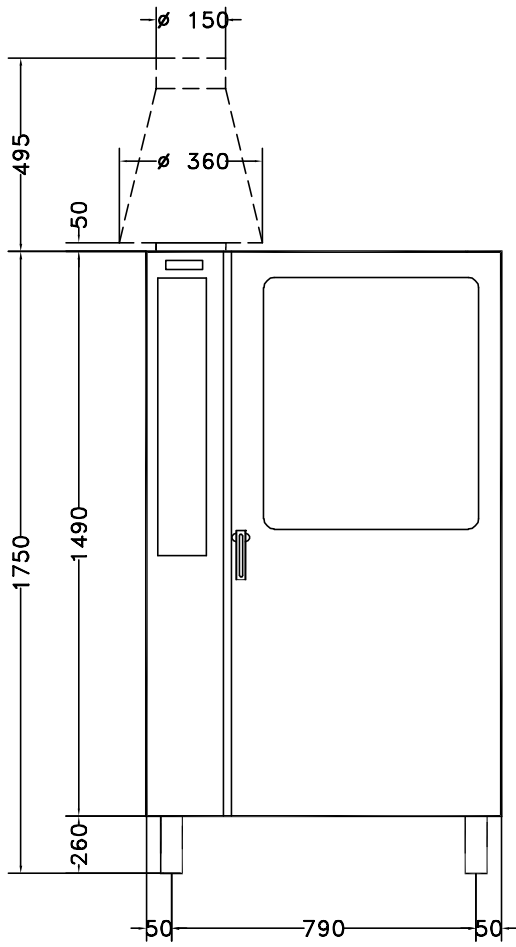
Model 10 GN 1/1 – Installation diagram



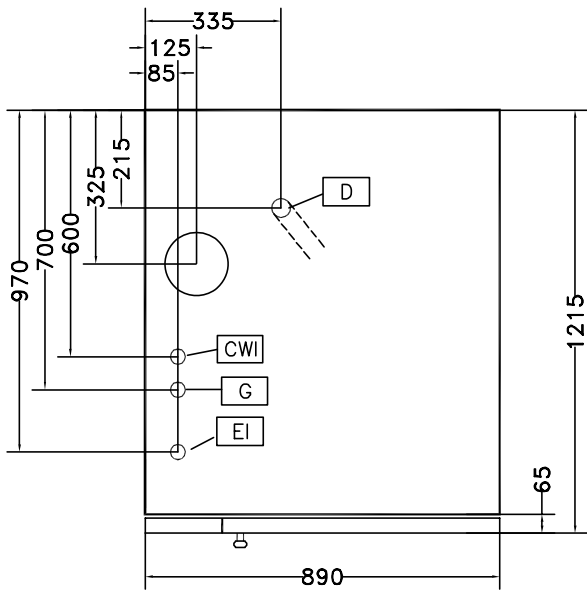
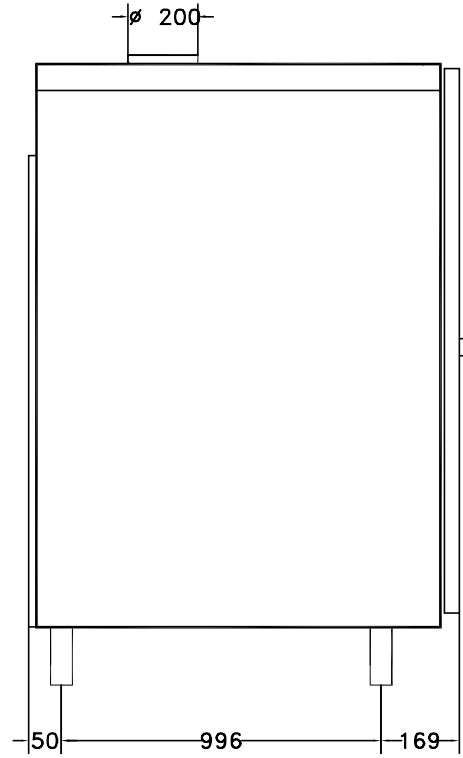
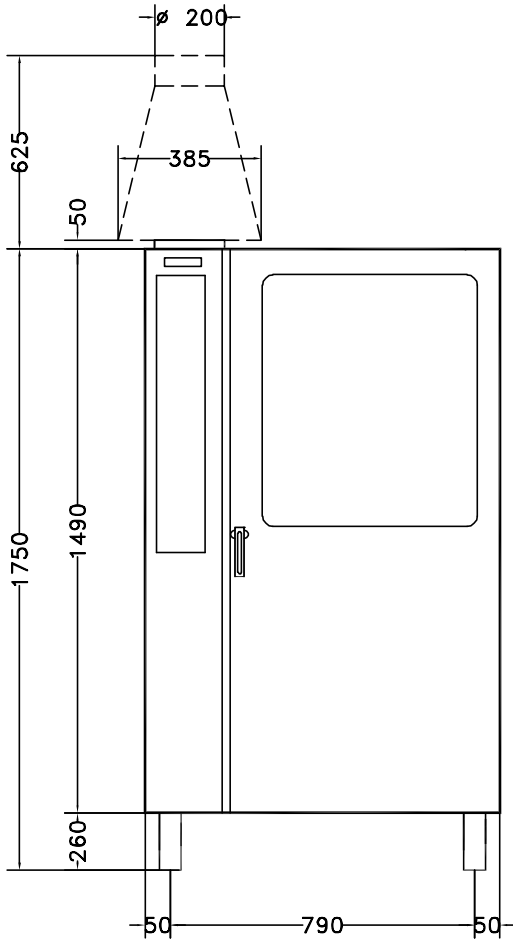
Model 10 GN 2/1 – Installation diagram



Model 20 GN 1/1 – Installation diagram



Model 20 GN 2/1 – Installation diagram




EI = Electrical Inlet

CWI = Water Inlet pipe $\phi 3/4"$ M – ISO 7/1

G = Gas connections $\phi 1/2"$ M – ISO 7/1


D = Drain pipe $\phi 25$ (1")

Foreword

 Read the following instructions, including the warranty terms before installing and using the machine.

Visit our website www.electroluxprofessional.com and open the **Support** section to:

 Register your product

 Get hints & tips of your product, service and repair information

The installation, use and maintenance manual (hereinafter Manual) provides the user with information necessary for correct and safe use of the machine (or “appliance”).

The following must not be considered a long and exacting list of warnings, but rather a set of instructions suitable for improving machine performance in every respect and, above all, preventing injury to persons and animals and damage to property due to improper operating procedures.

All persons involved in machine transport, installation, commissioning, use and maintenance, repair and disassembly must consult and carefully read this manual before carrying out the various operations, in order to avoid wrong and improper actions that could compromise the machine's integrity or endanger people. Make sure to periodically inform the user regarding the safety regulations. It is also important to instruct and update personnel authorised to operate on the machine, regarding its use and maintenance.

The manual must be available to operators and carefully kept in the place where the machine is used, so that it is always at hand for consultation in case of doubts or whenever required.

If, after reading this manual, there are still doubts regarding machine use, do not hesitate to contact the Manufacturer or the authorised Service Centre to receive prompt and precise assistance for better operation and maximum efficiency of the machine. During all stages of machine use, always respect the current regulations on safety, work hygiene and environmental protection. It is the user's responsibility to make sure the machine is started and operated only in optimum conditions of safety for people, animals and property.



IMPORTANT

- The manufacturer declines any liability for operations carried out on the appliance without respecting the instructions given in this manual.
- The manufacturer reserves the right to modify the appliances presented in this publication without notice.
- No part of this manual may be reproduced.
- This manual is available in digital format by:
 - contacting the dealer or reference customer care;
 - downloading the latest and up to date manual on the web site;
- The manual must always be kept in an easily accessed place near the machine. Machine operators and maintenance personnel must be able to easily find and consult it at any time.

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A WARNING AND SAFETY INFORMATION

A.1 General information

To ensure safe use of the machine and a proper understanding of the manual it is necessary to be familiar with the terms and typographical conventions used in the documentation. The following symbols are used in the manual to indicate and identify the various types of hazards:



WARNING

Danger for the health and safety of operators.



WARNING

Danger of electrocution - dangerous voltage.



CAUTION

Risk of damage to the machine or the product.



IMPORTANT

Important instructions or information on the product



Read the instructions before using the appliance








Clarifications and explanations

- Incorrect installation, servicing, maintenance, cleaning or modifications to the unit may result in damage, injury or death.
- This appliance is to be intended for commercial and collective use, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., not for continuous mass production of food. Any other use is deemed improper.
- Only specialised personnel are authorised to operate on the machine.
- This appliance must not be used by minors and adults with limited physical, sensory or mental abilities or without adequate experience and knowledge regarding its use.
- Do not store explosive substances, such as pressurized containers with flammable propellant, in this appliance or close to the appliance
- Refer to the data given on the machine's data plate for relations with the Manufacturer (e. g. when ordering spare parts, etc.).

A.2 Personal protection equipment

Summary table of the Personal Protection Equipment (PPE) to be used during the various stages of the machine's service life.

Stage	Protective garments 	Safety footwear 	Gloves 	Glasses 	Safety helmet 
Transport	—	●	○	—	○
Handling	—	●	○	—	—
Unpacking	—	●	○	—	—
Installation	—	●	● ¹	—	—
Normal use	●	●	● ²	—	—
Adjustments	○	●	—	—	—
Routine cleaning	○	●	● ¹⁻³	○	—
Extraordinary cleaning	○	●	● ¹⁻³	○	—
Maintenance	○	●	○	—	—
Dismantling	○	●	○	○	—
Scrapping	○	●	○	○	—
Key:					
●	PPE REQUIRED				
○	PPE AVAILABLE OR TO BE USED IF NECESSARY				
—	PPE NOT REQUIRED				

1. During these operations, gloves must be cut-resistant. Failure to use the personal protection equipment by operators, specialized personnel or users can involve exposure to damage to health (depending on the model).

2. During these operations, gloves must be heatproof to protect hands from contact with hot food or hot parts of the appliance and/or when removing hot items from it. Failure to use the personal protection equipment by operators, specialised personnel or users can involve exposure to chemical risk and cause possible damage to health (depending on the model).

3. During these operations, gloves must be suitable for contact with chemical substances used (refer to the safety data sheet of the substances used for information regarding the required PPE). Failure to use the personal protection equipment by operators, specialized personnel or users can involve exposure to chemical risk and cause possible damage to health (depending on the model).

A.3 General safety

- The machines are provided with electric and/or mechanical safety devices for protecting workers and the machine itself.
- Never operate the machine, removing, modifying or tampering with the guards, protection or safety devices.
- Do not make any modifications to the parts supplied with the appliance.
- Several illustrations in the manual show the machine, or parts of it, without guards or with guards removed. This is purely for explanatory purposes. Do not use the machine without the guards or with the protection devices deactivated.
- Do not remove, tamper with or make illegible the safety, danger and instruction signs and labels on the machine.

- Place emergency telephone numbers in a visible position.
- The A-weighted emission sound pressure level does not exceed 70 dB(A).
- Turn the appliance off in case of fault or poor operation.
- Do not use products (even if diluted) containing chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the appliance or the floor under it.
- Do not use metal tools to clean steel parts (wire brushes or Scotch Brite type scouring pads).
- Do not allow oil or grease to come into contact with plastic parts. Do not allow dirt, fat, food or other residuals to form deposits on the appliance.
- Do not spray water or use water jets or steam cleaner.
- Do not store or use gasoline or other flammable vapours, liquids or items in the vicinity of this or any other appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Carefully avoid exposure of the equipment to ozone - do not use ozonizers in the rooms where the equipment is installed.
- Do not place flammable liquids (e.g. spirits) inside the oven during operation.
- Never check for leaks with an open flame.
- Install the appliance under conditions of adequate ventilation in order to provide a suitable air change per hour. Make sure that the ventilation system, whatever it is, always remains operational and efficient for the entire period of time during which the equipment is operating.

A.4 General safety rules

Protection devices installed on the machine

- The guards on the machine are:
fixed guards (e.g. casings, covers, side panels, etc.), fixed to the machine and/or frame with screws or quick-release connectors that can only be removed or opened with tools. Therefore the user must not remove or tamper with such devices. The Manufacturer declines any liability for damage due to tampering or their non-use.

Instructions for use and maintenance

- Risks mainly of a mechanical, thermal and electrical nature exist in the machine. Where possible the risks have been neutralised:
 - directly, by means of adequate design solutions.
 - indirectly by using guards, protection and safety devices.
- During maintenance, always carried out by personnel qualified, several risks remain, as these could not be eliminated, and must be neutralised by adopting specific measures and precautions.
- Do not carry out any checking, cleaning, repair or maintenance operations on moving parts. Workers must be informed of this prohibition by means of clearly visible signs.
- To guarantee machine efficiency and correct operation, periodical maintenance must be carried out according to the instructions given in this manual.
- Make sure to periodically check correct operation of all the safety devices and the insulation of electrical cables, which must be replaced if damaged.
- Repair and extraordinary Maintenance have to be carried out by specialised authorised personnel provided with all the appropriate personal protection equipment, tools, utensils and ancillary means.
- Never operate the machine, removing, modifying or tampering with the guards, protection or safety devices.

- Before carrying out any operation on the machine, always consult the manual which gives the correct procedures and contains important information on safety.

Residual risks

- The machine has several risks that were not completely eliminated from a design standpoint or with the installation of adequate protection devices. Nevertheless, through this manual the Manufacturer has taken steps to inform operators of such risks, carefully indicating the personal protection equipment to be used by them. In order to reduce the risks, provide for sufficient spaces while installing the unit.

To preserve these conditions, the areas around the machine must always be:

- kept free of obstacles (e.g. ladders, tools, containers, boxes, etc.);
- clean and dry;
- well lit.

For the Customer's complete information, the residual risks remaining on the machine are indicated below: such situations are deemed improper and therefore strictly forbidden.

Residual risk	Description of hazardous situation
Slipping or falling	The operator can slip due to water or dirt on the floor
Burns/abrasions (e.g. heating elements)	The operator deliberately or unintentionally touches some components inside the machine without using protective gloves
Electrocution	Contact with live parts during maintenance operations carried out with the electrical panel powered
Sudden closing of the lid/door/oven door (if present, depending on the appliance type)	The operator for normal machine use could suddenly and deliberately close the lid/door/oven door (if present, depending on the appliance type)
Falling from above	The operator intervenes on the machine using unsuitable systems to access the upper part (e.g. rung ladders or climbs on it)
Tipping of loads	When handling the machine or the packing containing it, using unsuitable lifting systems or accessories or with the unbalanced load
Chemical	Contact with chemical substances (e.g. detergent, rinse aid, scale remover, etc.) without taking adequate safety precautions. Therefore always refer to the safety cards and labels on the products used.

Mechanical safety characteristics, hazards





- The appliance does not have sharp edges or protruding parts. The guards for the moving and live parts are fixed to the cabinet with screws, to prevent accidental access.





CAUTION

In case of a significant anomaly (e.g. short circuits, wires coming out of the terminal block, motor breakdowns, worn electrical cable sheathing, smell of gas indicating possible leakage, etc.) the operator must: immediately deactivate the machine.

A.5 Safety signs to be placed near the machine area

Prohibition	Meaning
	Do not remove the safety devices
	Do not use water to extinguish fires (placed on electrical parts)
	Keep the area around the appliance clear and free from combustible materials. Do not keep flammable materials in the vicinity of the appliance
	Install the appliance in a well-ventilated place to avoid the creation of dangerous mixtures of unburnt gases in the same room

Danger	Meaning
	caution, hot surface
	danger of electrocution (shown on electrical parts with indication of voltage)

End of use

- When the appliance is no longer to be used, make it unusable by removing the mains power supply wiring.

A.6 Reasonably foreseeable improper use

Improper use is any use different from that specified in this manual. During machine operation, other types of work or activities deemed improper and that in general can involve risks for the safety of operators and damage to the appliance are not allowed. Reasonably foreseeable improper use includes:

- lack of machine maintenance, cleaning and periodical checks;
- structural changes or modifications to the operating logic;
- tampering with the guards or safety devices;
- failure to use personal protection equipment by operators, specialised personnel and maintenance personnel;
- failure to use suitable accessories (e.g. use of unsuitable equipment or ladders);
- keeping combustible or flammable materials, or in any case materials not compatible with or pertinent to the work, near the machine;
- wrong machine installation;
- placing in the machine any objects or things not compatible with its use, or that can damage the machine, cause injury or pollute the environment;
- climbing on the machine;
- non-compliance with the requirements for correct machine use;
- other actions that give rise to risks not eliminable by the Manufacturer.

The previously described actions are prohibited!

A.7 Transport, handling and storage

- Due to their size, the machines can be stacked on top of each other during transport, handling and storage by complying with that specified on the slip placed on the packing.
- Do not stand under suspended loads during loading/unloading operations. Unauthorised personnel must not enter the work area.
- The weight of the appliance alone is not sufficient to keep it steady.
- For machine lifting and anchoring, do not use movable or weak parts such as: casing, electrical raceways, pneumatic parts, etc.
- Do not push or pull the appliance to move it, as it may tip over.
- Machine transport, handling and storage personnel must be adequately instructed and trained regarding the use of lifting systems and personal protection equipment suitable for the type of operation carried out (e.g. overalls, safety shoes, gloves and helmet).
- When removing the anchoring systems, make sure the stability of the machine parts does not depend on the anchoring and, therefore, that this operation does not cause the load to fall off the vehicle. Before unloading the machine components, make sure all the anchoring systems are removed.
- Machine positioning, installation and disassembly must be carried out by specialised personnel.

A.8 Installation and assembly

- The operations described must be carried out in compliance with the current safety regulations, regarding the equipment used and the operating procedures.
- The plug, if present, must be accessible after positioning the appliance in the place of installation.
- Disconnect the appliance from the power supply before carrying out any installation procedure.

Electrical connection

Before connecting, make sure the mains voltage and frequency match those indicated on the appliance data plate.

- Work on the electrical systems must only be carried out by specialised personnel.
- Connection to the power supply must be carried out in compliance with the regulations and provisions in force in the country of use and means for disconnection from the supply mains must be incorporated in the fixed wiring in accordance with the wiring rules.
- The information regarding the appliance power supply voltage is given on the dataplate.
- The system power supply is arranged and able to take the actual current absorption and that it is correctly executed according to the regulations in force in the country of use.
- The connection point must have an efficient earth contact. In case of doubts regarding the efficiency of the earth wire, have the system checked by specialised personnel;
- If the power cable is damaged, it must be replaced by the Customer Care Service or in any case by specialised personnel, in order to prevent any risk.
- Verify that a safety circuit breaker is installed between the power cable of the appliance and the mains electric line. The contact opening max. distance and leakage current must comply with the local safety regulations.

Water connection (depending on the appliance and/or model)

The appliance must be connected to the water system in compliance with the current national regulations.

- The appliance must be supplied with drinking water at a pressure of 150 – 250 kPa (1.5 – 2.5 bar / 22 – 36 psi).



WARNING

The manufacturer declines any liability if the **safety regulations** are not respected.

A.9 Positioning

- Install the appliance, taking all the safety precautions required for this type of operation, also respecting the relevant fire-prevention measures.
- Handle the appliance with care in order to avoid damage or danger to people. Use a pallet for handling and positioning.
- The installation diagram gives the appliance overall dimensions and the position of connections (gas, electricity, water). Check that they are available and ready for making all the necessary connections.
- Prevent the areas where the machine is installed to be polluted with corrosive substances (chlorine, etc.). In case such prevention cannot be guaranteed, the entire stainless steel surface has to be coated by a paraffin protective film spread by using a rag soaked with paraffin. The manufacturer declines any liability for corrosive effects due to external causes.
- The appliances are not suitable for recess-mounting. Leave a space of at least 50 mm between the appliance and right side and rear walls and 500 mm from the left wall, or in any case an adequate space to enable subsequent servicing or maintenance operations.
- Suitably insulate surfaces that are at distances less than that indicated.
- Maintain a distance of at least 100 mm between the appliance and any combustible walls. Do not store or use flammable materials and liquids near the appliance.
- Check and, if necessary, level the appliance after positioning. Incorrect levelling can cause appliance malfunctioning.

A.10 Machine cleaning and maintenance



IMPORTANT

In order to maintain the oven performance and safeness, the oven shall be maintained and cleaned.

- Before carrying out any cleaning or maintenance, disconnect the appliance from the power supply.
- Do not touch the appliance with wet hands or feet or when barefoot.
- Do not remove the safety guards.
- Use a ladder with suitable protection for work on appliances with accessibility from above.
- Use suitable personal protection equipment.
- Machine maintenance, checking and overhaul operations must only be carried out by specialised personnel or the Customer Care Service, provided with adequate personal protection equipment, tools and ancillary means.
- Work on the electrical equipment must only be carried out by specialised personnel or the Customer Care Service.
- Put the machine in safe conditions before starting any maintenance operation.
- Respect the requirements for the various routine and extraordinary maintenance operations. Non-compliance with the instructions can create risks for personnel.

Ordinary maintenance

- For the manual ordinary maintenance disconnect the power supply before cleaning the appliance.

- Do not clean the machine with jets of water.

Preventative Maintenance

- In order to ensure the safety and performance of your equipment, it is recommended that service is undertaken by Electrolux Professional authorised engineers every 12 months, in accordance with Electrolux Professional Service Manuals. Please contact your local Electrolux Professional Service Centre for further details.

Precautions in case of long idle periods

- The warranty does not cover any damages caused by ice formations in the appliance pipes.

Repair and extraordinary maintenance

- Repair and extraordinary Maintenance have to be carried out by specialised authorised personnel. The manufacturer declines any liability for any failure or damages due to personnel being not authorised by the Manufacturer. Interventions performed by unauthorised personnel void the original manufacturer warranty.

Parts and accessories

- Use only original accessories and/or spare parts. Failure to use original accessories and/or spare parts will invalidate the original manufacturer warranty and may render the machine not compliant with the safety standard.

A.11 Service

- Only original spare parts can ensure the safety standards of the appliance.

A.12 Machine disposal

- Dismantling operations must be carried out by specialised personnel.
- Work on the electrical equipment must only be carried out by specialised personnel, with the power supply disconnected.
- Make the appliance unusable by removing the power cable and any compartment closing devices, to prevent the possibility of someone becoming trapped inside.

B WARRANTY

B.1 Warranty terms and exclusions

If the purchase of this product includes warranty coverage, warranty is provided in line with local regulations and subject to the product being installed and used for the purposes as designed, and as described within the appropriate equipment documentation.

Warranty will be applicable where the customer has used only genuine spare parts and has performed maintenance in accordance with Electrolux Professional user and maintenance documentation made available in paper or electronic format.

Electrolux Professional strongly recommends using Electrolux Professional approved cleaning, rinse and descaling agents to obtain optimal results and maintain product efficiency over time.

The Electrolux Professional warranty does not cover:

- service trips cost to deliver and pick up the product;
- installation;
- training on how to use/operate;
- replacement (and/or supply) of wear and tear parts unless resulting from defects in materials or workmanship reported within one (1) week from the failure;
- correction of external wiring;

- correction of unauthorized repairs as well as any damages, failures and inefficiencies caused by and/or resulting from;
 - insufficient and/or abnormal capacity of the electrical systems (current/voltage/frequency, including spikes and/or outages);
 - inadequate or interrupted water supply, steam, air, gas (including impurities and/or other that does not comply with the technical requirements for each machine);
 - plumbing parts, components or consumable cleaning products that are not approved by the manufacturer;
 - customer's negligence, misuse, abuse and/or non-compliance with the use and care instructions detailed within the appropriate equipment documentation;
 - improper or poor: installation, repair, maintenance (including tampering, modifications and repairs carried out by third parties not authorized) and modification of safety systems;
 - Use of non-original components (e.g.: consumables, wear and tear, or spare parts);
 - environment conditions provoking thermal (e.g. overheating/freezing) or chemical (e.g. corrosion/oxidation) stress;
 - foreign objects placed in- or connected to- the product;
 - accidents or force majeure;
 - transportation and handling, including scratches, dents, chips, and/or other damage to the finish of the product,

- unless such damage results from defects in materials or workmanship and is reported within one (1) week of delivery unless otherwise agreed;
- product with original serial numbers that have been removed, altered or cannot be readily determined;
 - replacement of light bulbs, filters or any consumable parts;
 - any accessories and software not approved or specified by Electrolux Professional.

Warranty does not include scheduled maintenance activities (including the parts required for it) or the supply of cleaning agents unless specifically covered within any local agreement, subject to local terms and conditions.

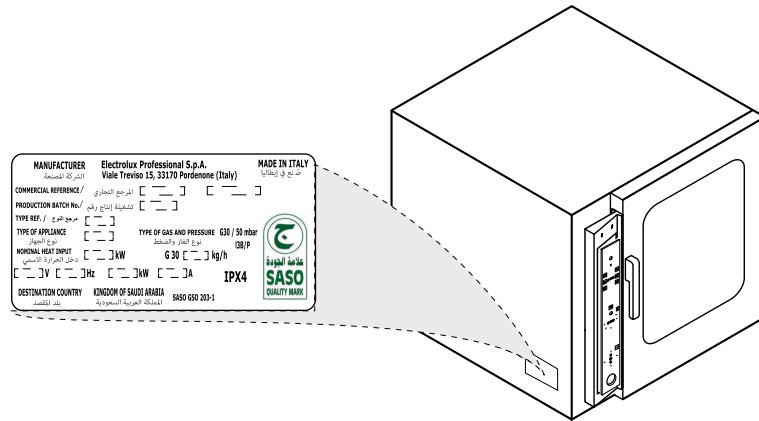
Check on Electrolux Professional website the list of authorized customer care.

C APPLIANCE AND MANUFACTURER'S IDENTIFICATION DATA

C.1 Dataplate position

This instruction manual contains information relevant to various appliances.

See the dataplate located on the left side to identify the appliance (see the figure below).



IMPORTANT

When installing the appliance, make sure the electrical connection is carried out in compliance with that specified on the dataplate.

C.2 Appliance and manufacturer's identification data

An example of the marking or dataplate on the machine is given below:

GAS appliances

MANUFACTURER الشركة المصنعة	Electrolux Professional S.p.A. Viale Treviso 15, 33170 Pordenone (Italy)	MADE IN ITALY صنع في إيطاليا
COMMERCIAL REFERENCE / المرجع التجاري	[] [] [] [] [] [] [] []	
PRODUCTION BATCH No./ تشغيل إنتاج رقم	[] [] [] [] [] [] [] []	
TYPE REF. / مرجع النوع	[] [] [] [] [] [] [] []	
TYPE OF APPLIANCE نوع الجهاز	[] [] [] [] [] [] [] []	TYPE OF GAS AND PRESSURE G30 / 50 mbar نوع الغاز والضغط I3B/P
NOMINAL HEAT INPUT دخل الحرارة الاسمي	[] [] [] [] kW	G 30 [] [] [] kg/h
[] [] [] V [] [] [] Hz [] [] [] kW [] [] [] A		IPX4
DESTINATION COUNTRY بلد المقصد	KINGDOM OF SAUDI ARABIA المملكة العربية السعودية	SASO GSO 203-1

The dataplate gives the product identification and technical data. The meaning of the various information given on it is listed below:

Commercial reference	Commercial Model and Product Number Code
Production batch No.	Serial number
Type ref.	Certification code
Type of appliance	Flue construction
Nominal heat input	Gas power input
V	Voltage
Hz	Power supply frequency
kW	Electrical power input
A	Absorbed current
SASO GSO 203–1	Gas safety standard
IP **	Dust and water protection rating

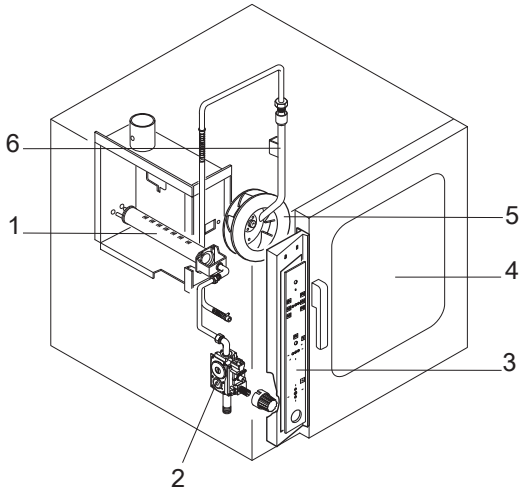
C.3 Appliance main features and components

The appliance has the following features:

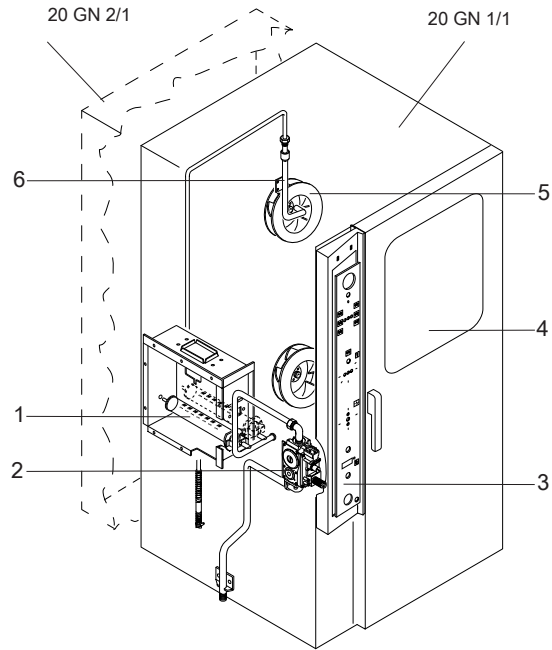
- Temperature-reading thermometer.
 - Thermostatically-controlled probe for measuring the core temperature of products (core temperature probe). Available only on certain models.
 - Oven chamber lighting.
 - Double-glazed oven door for reducing heat dispersion into the kitchen and maintaining low external temperatures of the oven.
- Not included in 6 GN1/1 model.

- | | |
|---|---------------------------------|
| 1 | oven chamber burner (convector) |
| 2 | gas valve |
| 3 | control panel |
| 4 | door with glass |
| 5 | oven chamber fan |
| 6 | water injector |

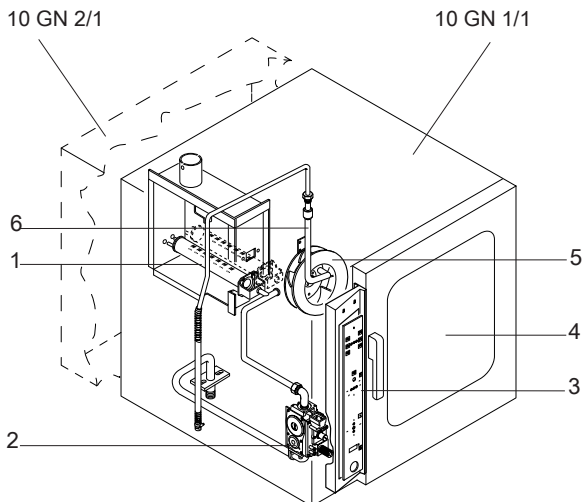
Model 6 GN 1/1



Model 20 GN 1/1 – Model 20 GN 2/1



Model 10 GN 1/1 – Model 10 GN 2/1



D GENERAL INFORMATION

D.1 Introduction

Given below is some information regarding the intended use of this appliance, its testing, and a description of the symbols used (that identifies the type of warning), the definitions of terms used in the manual and useful information for the appliance user.

D.2 Testing and inspection

Our appliances have been designed and optimized, with laboratory testing, in order to obtain high performance and efficiency.

Passing of the tests (visual inspection - electrical test - functional test) is guaranteed and certified by the specific enclosures.

D.3 Copyright

This manual is intended solely for consultation by the operator and can only be given to third parties with the permission of Electrolux Professional company.

D.4 Keeping the manual

The manual must be carefully kept for the entire life of the machine, until scrapping. The manual must stay with the machine in case of transfer, sale, hire, granting of use or leasing.

D.5 Recipients of the manual

This manual is intended for:

- the carrier and handling personnel;
- installation and commissioning personnel;
- the employer of machine users and the workplace manager;
- operators for normal machine use;
- specialised personnel - Customer Care service (see service manual).

D.6 Definitions

Listed below are the definitions of the main terms used in the manual. It is advisable to read them carefully before use.

Operator	machine installation, adjustment, use, maintenance, cleaning, repair and transport personnel.
Manufacturer	Electrolux Professional SpA or any other service centre authorised by Electrolux Professional SpA.
Operator for normal machine use	an operator who has been informed and trained regarding the tasks and hazards involved in normal machine use.
Customer Care service or specialised personnel	an operator instructed/trained by the Manufacturer and who, based on his professional and specific training, experience and knowledge of the accident-prevention regulations, is able to appraise the operations to be carried out on the machine and recognise and prevent any risks. His professionalism covers the mechanical, electrotechnical and electronics fields etc.

Danger	source of possible injury or harm to health.
Hazardous situation	any situation where an operator is exposed to one or more hazards.
Risk	a combination of probabilities and risks of injury or harm to health in a hazardous situation.
Protection devices	safety measures consisting of the use of specific technical means (guards and safety devices) for protecting operators against risks.
Guard	an element of a machine used in a specific way to provide protection by means of a physical barrier.
Safety device	a device (other than a guard) that eliminates or reduces the risk; it can be used alone or in combination with a guard.
Customer	the person who purchased the machine and/or who manages and uses it (e.g. company, entrepreneur, firm).
Electrocution	an accidental discharge of electric current on a human body.

D.7 Responsibility

The Manufacturer declines any liability for damage and malfunctioning caused by:

- non-compliance with the instructions contained in this manual;
- repairs not carried out in a workmanlike fashion, and replacements with parts different from those specified in the spare parts catalogue (the fitting and use of non-original spare parts and accessories can negatively affect machine operation and invalidates the original manufacturer warranty);
- operations carried out by non-specialised personnel;
- unauthorized modifications or operations;
- missing, lack or inadequate maintenance;
- improper machine use;
- unforeseeable extraordinary events;
- use of the machine by uninformed and / or untrained personnel;
- non-application of the current provisions in the country of use, concerning safety, hygiene and health in the workplace.

The Manufacturer declines any liability for damage caused by arbitrary modifications and conversions carried out by the user or the Customer.

The employer, workplace manager or service technician are responsible for identifying and choosing adequate and suitable personal protection equipment to be worn by operators, in compliance with regulations in force in the country of use.

The Manufacturer declines any liability for inaccuracies contained in the manual, if due to printing or translation errors.

Any supplements to the installation, use and maintenance manual the Customer receives from the Manufacturer will form an integral part of the manual and therefore must be kept together with it.

E TRANSPORT, HANDLING AND STORAGE

E.1 Introduction

Transport (i.e. transfer of the machine from one place to another) and handling (i.e. transfer inside workplaces) must occur with the use of special and adequate means.



CAUTION

The machine must only be transported, handled and stored by specialised personnel, who must have:

- specific technical training and experience in the use of lifting systems;
- knowledge of the safety regulations and applicable laws in the relevant sectors;
- knowledge of the general safety rules;
- personal protection equipment suitable for the type of operation carried out;
- the ability to recognize and avoid any possible hazard.

E.2 Handling

Arrange a suitable area with flat floor for machine unloading and storage operations.

E.2.1 Procedures for handling operations

Before lifting:

- send all operators to a safe position and prevent persons from entering the handling area;
- make sure the load is stable;
- make sure no material can fall during lifting. Manoeuvre vertically in order to avoid impacts;
- handle the machine, keeping it at minimum height from the ground.

For correct and safe lifting operations:

- use the type of equipment most suitable for characteristics and capacity (e.g. electric pallet truck or lift truck);
- cover sharp edges;
- check the forks and lifting procedures according to the instructions given on the packing.

E.2.2 Shifting

The operator must:

- have a general view of the path to be followed;
- stop the manoeuvre in case of hazardous situations.

E.2.3 Placing the load

- Before placing the load, make sure the way is free and that the floor is flat and can take the load.
- Remove the appliance from the wooden pallet, move it to one side, then slide it onto the floor.

E.3 Unpacking



IMPORTANT

Immediately check for any damage caused during transport.

Inspect the packaging before and after unloading.

1. Remove the packaging.

Take care when unpacking and handling of the appliance to not cause any shocks on itself.

2. Keep all the documentation contained in the packaging.

Note

- The forwarder is responsible for the goods during transport and delivery.
- Make a complaint to the forwarder in case of visible or hidden damage.
- Specify any damage or shortages on the dispatch note.
- The driver must sign the dispatch note: the forwarder can reject the claim if the dispatch note is not signed (the forwarder can provide the necessary form).
- For hidden damage or shortages becoming apparent only after unpacking, request the forwarder for inspection of the goods within and no later than 15 days after delivery.

F TECHNICAL DATA

F.1 Technical data

Data		MODELS				
No. of grids		6 GN 1/1	10 GN 1/1	10 GN 2/1	20 GN 2/1	20 GN 2/1
Power supply voltage	V	220 – 230	220 – 230	220 – 230	220 – 230	220 – 230
Frequency	Hz	60	60	60	60	60
Electrical power consumption	kW	0.35	0.35	0.5	0.5	1
Power supply cable section	mm ²	3 x 1.5	3 x 1.5	3 x 1.5	3 x 1.5	3 x 1.5
Nominal heat input	kW	8,5	18,5	25	35	50
Minimum heat input	kW	-	9,0	13,0	17,5	25,0
Pilot burner heat input	kW	0,240	0,240	0,240	0,240	0,240
Gas category		I3B/P	I3B/P	I3B/P	I3B/P	I3B/P
Connection ISO 7/1	∅	12 Inches M	12 Inches M	12 Inches M	12 Inches M	12 Inches M
Type of construction		A1	A1	A1	A1	A1
LPG (G30/G31) inlet pressure	mbar	50	50	50	50	50
LPG (G30/G31) consumptions	kg/h	0,67	1,46	1,97	2,76	3,94
Max. food load	kg	30	50	100	100	180

G INSTALLATION AND ASSEMBLY

G.1 Unpacking and positioning



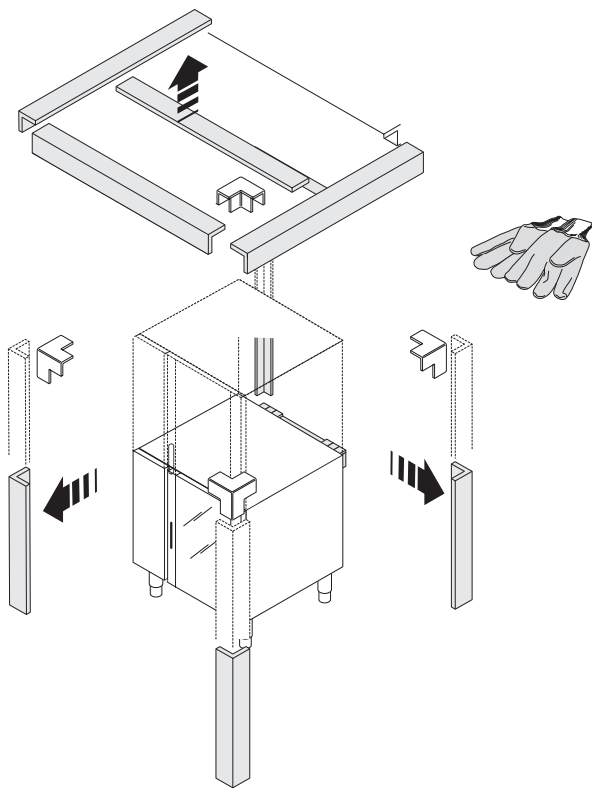
IMPORTANT

The appliance must only be installed in adequately ventilated premises. The appliance must be installed in compliance with current Safety Standards.

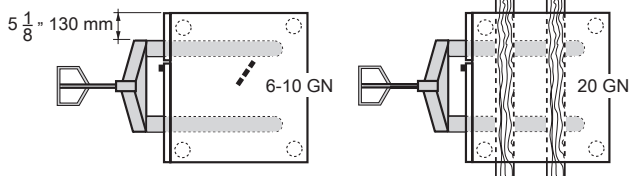
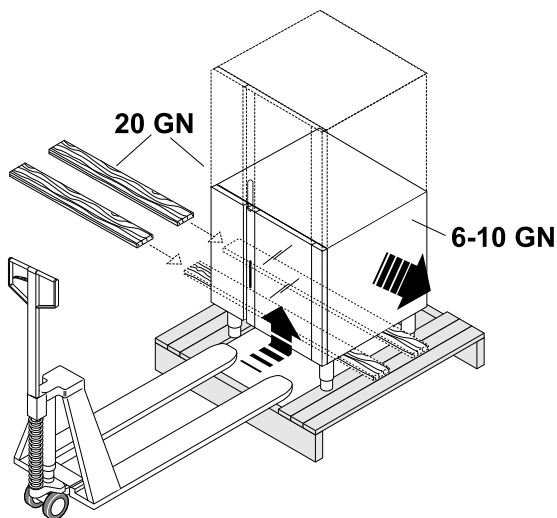
1. Unpack the appliance and carefully remove the protective film from the external panels.

Use a suitable solvent to remove any glue residue left on the panels.

Remove the packing using protective gloves;



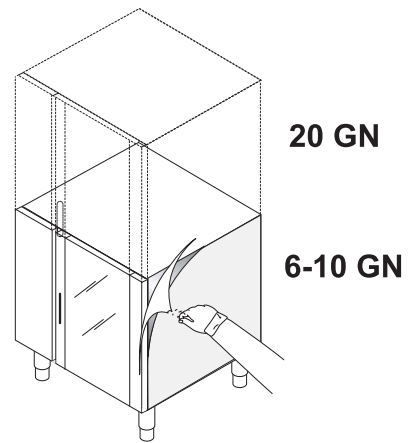
2. Lift the appliance with a lift truck, remove the base;



3. Position it the place of use;

4. Remove the protective film;

Make sure the packing material is not dispersed in the environment but disposed of according to the current regulations in the country where the product is used.



G.1.1 Special precautions

For the overall space required and connection dimensions, refer to the installation diagrams;



NOTE!
The appliance is not suitable for built-in installation.

- Refer to the installation diagrams at the beginning of this handbook for the appliance's overall dimensions and connections.
- The left side of the appliance must remain at least 500 mm from other surfaces to enable maintenance operations while the right side must be installed 100 mm from surfaces made from flammable materials.
- Position the appliance on a flat surface.
- If necessary, adjust the height of the worktop by means of the adjustable feet.

G.2 Water connection



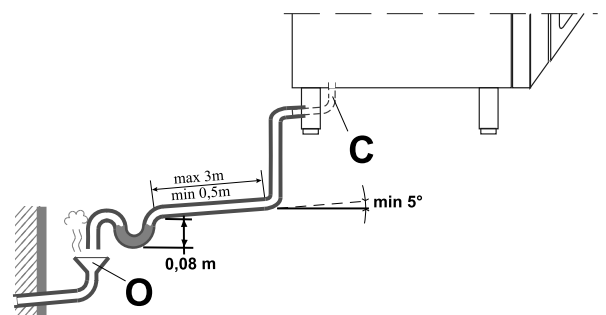
IMPORTANT
When connecting the appliance with the flexible hoses to the water system, use always new ones.

Refer to the installation diagrams at the beginning of this handbook.

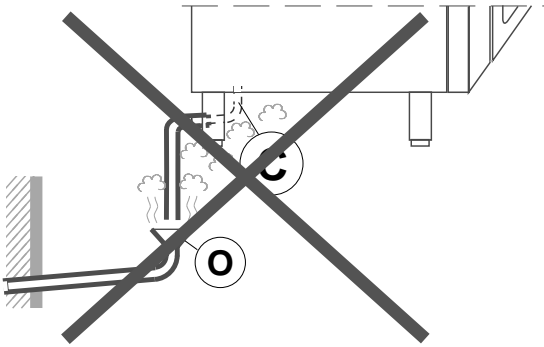
- Fit a mechanical filter and shut-off tap between water inlet pipe "C" and the mains water supply.
- Before connecting the filter, run off a certain amount of water to remove any ferrous particles from the piping.
- The water inlet must be connected to a drinking water supply with pressure of 150 – 250 kPa (1.5 – 2.5 bar / 22 – 36 psi).

G.2.1 Water draining system

- Connect drain fitting "C" to a drain pipe of the same diameter which is between 0.5 and 3 metres in length and is resistant to temperatures of at least 100°C.



- The drain pipe must be siphoned (height 80 mm) to an open drain "O" (air-break to drain) conforms to EN61770, whether for installation with wall discharge or floor grating in order to prevent any back-flow from the sewage system from reaching the piping inside the oven or oven chamber.



- Check the hoses and elbows on metal pipes for kinks or pinching along the entire drain line.
- Make sure the drain line has a minimum gradient of 5° to prevent water from collecting inside the system.



IMPORTANT

The drain system must be installed so that any vapours from the open drain ("Air-Break") do not enter the aeration vents under the appliance.

G.3 Gas exhaust system

G.3.1 Introduction

Gas-heated convection ovens are classified according to "Construction type" on the basis of the combustion technology used.

Each type of appliance must therefore be fitted with the specific gas exhaust system stipulated by applicable standards.

Before installing the exhaust system, you must therefore:

- identify the "Construction type" of your oven model by referring to F.1 *Technical data* paragraphs or the appliance identification plate;
- select the construction type diagram from those illustrated below featuring the type of gas exhaust system needed to evacuate the exhaust gas from the installation site.

G.3.2 Installation of accessories

The accessories may be easily mounted using the figures and corresponding key illustrated below as a reference.

The fixing screw holes for accessory "A" are 3.5 mm in diameter.

These holes must be drilled on site where marked on top of the oven.

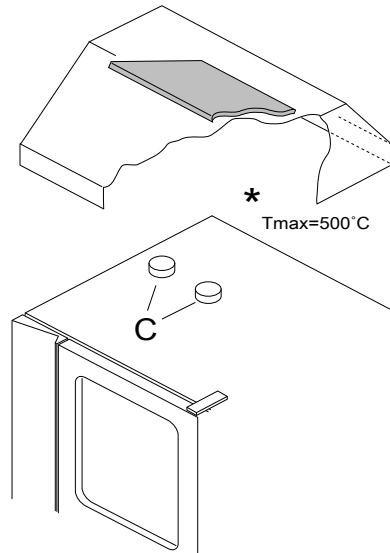
G.3.3 Gas exhaust system

Before installing the system, make sure the extraction capacity of the fumes exhaust system is greater than the exhaust gas generated by the appliance, as stipulated by applicable standards.

In the case of exhaust pipes installed under an extractor hood, make sure the end of the exhaust pipe is positioned the specified distance from the bottom edge of the filters on the extractor hood as shown in the figure below.

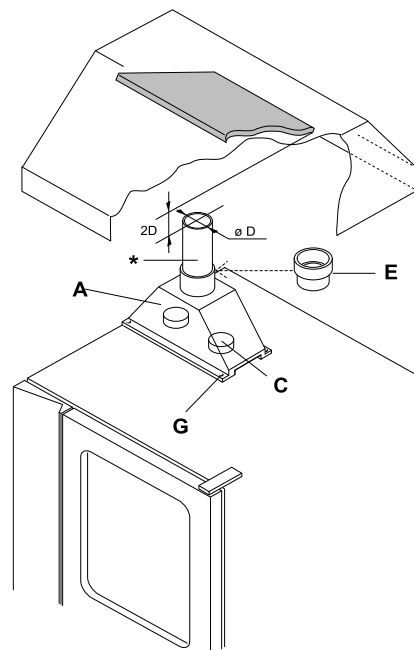
This distance is defined by diameter "D" of the exhaust pipe.

- CONSTRUCTION TYPE A1: SOLUTION 1 (direct discharge under extractor hood without manifold)**



DIRECT EXHAUST UNDER EXTRACTOR HOOD
C = Oven convector gas exhaust outlet
* = The vapours can reach up to 500 °C

- CONSTRUCTION TYPE A1: SOLUTION 2 (discharge under extractor hood with manifold)**



EXHAUST PIPE WITH MANIFOLD UNDER EXTRACTOR HOOD
A = Manifold – accessory
C = Oven convector gas exhaust outlet
E = Adapter ring for commercial ducting
G = Fixing screws
* = The commercial pipes must withstand up to 350 °C



IMPORTANT

Make sure any extension ducting and the filters inside the extractor hood are made from nonflammable materials since the exhaust gasses generated can reach extremely high temperatures.

- Periodically check the condition of the filters and, if dirty, clean.
Filters which are very greasy may impair the performance of the extractor system and even cause fires.

G.4 Electrical connection



IMPORTANT

The connection to the electrical power supply must be in compliance with the current national and local regulations.

Before connecting, make sure the voltage and frequency match that given on the dataplate.

- Connect the appliance to the power supply in a permanent way with an H05 RN-F type cable.
- Install the power cable in a metal or rigid plastic pipe without any sharp parts.
If the appliance is connected using an existing cable, do not insert the installation tube in the appliance.
Also make sure the tube has no sharp edges.
- An isolating switch of suitable current rating with a contact breaking distance of at least 3 mm, and a 16 A delayed-action T type fuse must be fitted upstream of the appliance.
The isolating switch must be installed near the appliance in the permanent electrical system of the premises.
- Install a device (interlocked plug, lockable switch or similar devices) lockable in the open position during maintenance ahead of the appliance.
- Connect the appliance to an efficient earthing system.
The earthing conductor must therefore be connected to the terminal marked by the symbol \perp on the connection terminal board.
- The appliance must also be connected to an equipotential bonding system.
- Include also the appliance into an equipotential system.

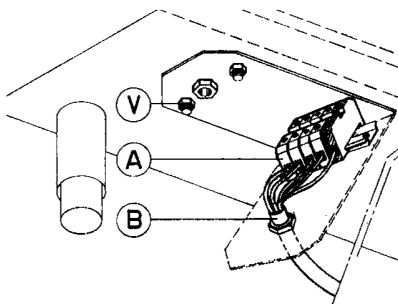
This connection is made with the setscrew marked ∇ , located externally near the power cable entry.

The equipotential wire must have a section of at least 10 mm².

G.4.1 Power cable installation

To connect the power cable to the appliance, proceed as follows:

- Undo the two screws "V" fixing the terminal board panel under neath the appliance on the front left side;
- Feed the power supply cable through cable clamp inlet "B";
- Connect the cable to terminal board "A" as shown in the figure below;
- Fasten with the corresponding cable clamp;
- Remount the panel and secure with the fixing screws.



IMPORTANT

The manufacturer declines any responsibility for failure to comply with existing accident prevention standards.



CAUTION

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

G.5 Safety devices

The appliance is equipped with the following safety devices:

Protection fuse

- It is located behind the control panel (see electrical wiring diagram). To replace:
 - unscrew the cap;
 - replace the blown fuse with another of the same rating.
The correct rating is indicated on the corresponding fuse plate.

Oven chamber safety thermostat

- It is mounted behind the control panel (manual reset type).
The safety thermostat shuts off the power supply to the convection heating system.



IMPORTANT

The thermostat must only be reset by qualified technicians after first eliminating the cause of the fault.

Thermal cut-out inside fan motor

- If the fan motor overheats, the thermal cut-out trips and blows fuse "F1", causing the appliance to shut down (see electrical wiring diagram).
 - Eliminate first the cause of the fault;
 - Replace fuse "F1" with another of the same rating;

To replace the fuse:

- open the control panel;
- unscrew the cap;
- replace the blown fuse with another of the same rating.
The correct rating is indicated on the corresponding fuse plate.
- Reset the thermal cut-out.



NOTE!

Thermal cut resetting must only be done by qualified technicians.

G.6 Gas connection

G.6.1 General information



CAUTION

Make sure the appliance corresponds with the gas supply to which it is connected. If the appliance does not correspond with the gas supply, convert following the instructions given in G.7 *Conversion to different type of gas* paragraph.

Make sure the appliance is suitable for the type of gas available. Refer to the dataplate.

Observe all local gas company regulations! Connecting incorrectly may result in burns.

- Gas ovens are not suitable for marine environment.
- The gas connection fitting is yellow.**

- Before installing, consult the gas company to check the compatibility between the supply capacity and estimated consumption.
- Before connecting the appliance to the gas pipes, remove the plastic protection cap from the gas connection on the appliance.
- Fit a rapid gas shutoff tap in an easily accessible place ahead of the appliance.
- Once the appliance has been installed, test for gas leaks at the connection points using a soapy water solution.
- **Do not modify the aeration supply necessary for combustion.**
- Following connection to a different gas supply, carry out the operation test described in G.8 *Before completing the installation operations* paragraph.

G.6.2 Rated thermal power

Refer to F.1 *Technical data* for details about the rated thermal power.

The rated thermal power is defined by the gas inlet pressure and the diameter of the burner injectors.

The rated thermal power must always be tested by an authorised installer or the local gas supplier when installing a new appliance, converting an existing appliance to a different gas supply or when servicing the appliance.



IMPORTANT

Do not readjust the rated thermal power after this check.

G.6.3 Testing the gas inlet pressure

The inlet pressure is measured upstream of the gas control valve with the appliance operating (after eventual conversion to a different gas supply) using a pressure gauge with minimum resolution of 0.1 mbar.

To measure the gas inlet pressure, proceed as follows:

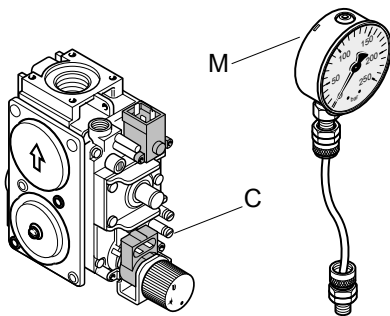
1. Open the control panel;
2. Remove sealed bolt "C" from the pressure point;
3. Connect the pressure gauge "M" pipe;
4. Make sure the pressure reading corresponds with the values shown in the table below:

GAS TYPE	PRESSURE (mbar)		
	Nominal	Minimum	Maximum
LPG (G30/G31)	50	42,5	57,5

If the inlet pressure does not correspond with the above values, the appliance will not function.

If this is the case, contact your local gas supplier immediately.

5. Once the inlet pressure has been measured, stop the cooking cycle and close the gas shut-off tap;
6. Disconnect the pressure gauge "M";
7. Retighten sealed bolt "C";



8. Close the appliance.

G.7 Conversion to different type of gas



IMPORTANT

The appliance is factory-set to the gas type indicated on the adhesive labels affixed to both the appliance and packaging.

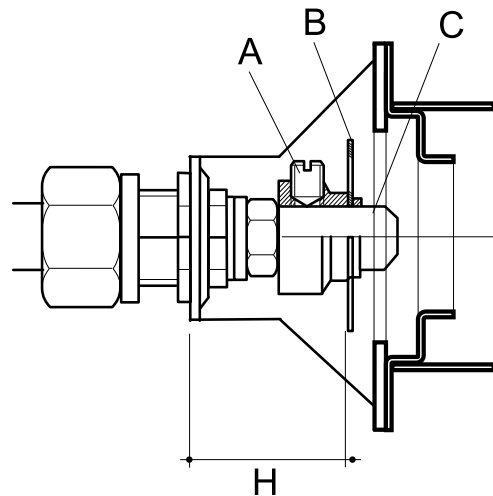
To convert the appliance to a different gas supply, scrupulously follow the instructions indicated below, and use the injectors in the bag supplied with the oven.

G.7.1 Replacement of main burner injector

To gain access to the main burner injectors, remove the left hand side panel.

1. Slacken screw "A" and undo injector "C";
2. Remove the injector and aerator;
3. Replace injector "C" with the one corresponding to the type of gas supply;

The injector diameter is indicated in hundredths of a millimetre on the injector body (i.e. a 3.5 mm \varnothing injector is marked 350).



4. Fit the new injector "C" in aerator "B";
5. Remount the assembly in its original position and tighten down the injector.

G.7.2 Testing the primary air on the main burner

The primary air flow rate is correct when the flame does not detach when the burner is cold or backfire when the burner is hot.

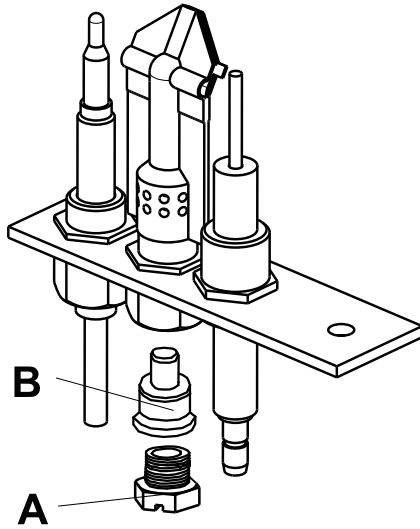
To adjust the primary air flow rate, proceed as follows:

1. Slacken screw "A" and adjust aerator "B" to distance "H";
2. Retighten screw "A".

G.7.3 Replacement of pilot burner injector

1. Remove ignition electrode "C";
2. Undo fitting "A" on the pilot line;

3. Remove injector "B" and replace with the one corresponding to the type of gas supply;
The injector identification number is stamped on the injector body.



4. Reconnect the pilot line with fitting "A";
5. Remount ignition electrode "C".

The gas shut-off valve is not fitted with a minimum adjustment screw. The operation of the burner is therefore ON or OFF.



WARNING

After conversion, refit the oven outer panels.

G.10 Brief Troubleshooting guide



NOTE!

In case of malfunctioning:

1. Disconnect the appliance from the main power supply;
2. Switch off the safety circuit breaker ahead of the appliance;
3. Close the gas and water taps;
4. Contact the After-Sales Service with trained personnel and authorized by the manufacturer.

Certain faults may occur during normal use of the appliance

Malfunction	Possible causes:
The pilot burner does not ignite.	<ul style="list-style-type: none"> • Electrode poorly fixed or incorrectly connected; • Electric ignition or electrode cable damaged; • Insufficient gas pressure; • Pilot injector clogged; • Gas valve faulty.
The pilot burner goes out when the ignition button is released.	<ul style="list-style-type: none"> • Thermocouple faulty or not sufficiently heated by pilot burner; • Gas pressure low at valve; • Gas valve faulty; • Safety thermostat(s) tripped;
The burner does not ignite when the pilot burner is lit.	<ul style="list-style-type: none"> • Low pressure in gas pipes; • Injector clogged; • Gas valve faulty; • Gas outlet holes on burner clogged; • Motor thermal cut-out tripped; • Timer faulty; • Door micro-switch faulty or door not closed properly; • Operating thermostat or bulb damaged.
The oven temperature control does not work	<ul style="list-style-type: none"> • Operating thermostat faulty; • Gas valve faulty.

G.7.4 Gas conversion plate

If the appliance is converted to a different gas supply, affix the correct adhesive tag indicating the new gas type in a visible location on the outside of the oven.

The relevant tag is selected from those contained in the bag supplied with the appliance.

G.8 Before completing the installation operations

Switch on the appliance following the instructions for use

- Use soapy water to check all gas connections for leaks; DO NOT use a naked flame.
- Test the operation of the gas exhaust system;
- Remove the left side panel (where necessary) and check the flame through the corresponding ports to check burner ignition and flame uniformity.
- Explain the operation, routine maintenance and cleaning instructions to the user.



CAUTION

Exercise due care since some external areas of the oven get hot during use. Do not cover the exhausts on top of the appliance.

G.9 Servicing

Access to components requiring routine maintenance may be easily gained by opening the control panel or removing the LEFT side panel and rear panel.

LAYOUT FOR THE MAIN COMPONENTS



IMPORTANT

All work inside the appliance must only be carried out by a trained installer authorised by the manufacturer.

Open the control panel and left side panel on the appliance to gain access to the following components:

- Water solenoid valve.
- Safety and operating thermostats.
To replace the bulb on the safety thermostat, proceed as follows:
 1. Remove the fixing screws on the cover at the rear of the appliance;
 2. Remove the fume exhaust pipe (if fitted);
 3. Raise the back left side of the cover;
 4. Replace the thermostat bulb, taking care to correctly position the new bulb in its seat.
- Pilot burner and main burner
To remove, first undo the fixing screws;
- Pilot burner and main burner injectors
Replacement and primary air adjustment.



NOTE!

Opening the control panel gives access to:

- all the appliance's gas and electrical components;
- the power terminal board (also accessible externally from underneath the appliance);
- the fuse.

To replace the gas solenoid valve:

1. disconnect the pilot line and thermocouple;
2. disconnect the gas inlet and outlet connection.

To gain access to the electric motor:

- first remove the fan suction panel and fan;
- then remove the rear panel.

H OPERATING

H.1 Instruction for use

Before switching on the appliance, carefully read this instructions manual which contains important information about correct and optimum use of the appliance.

For further information about the oven's features and cooking performance, consult your local dealer.

- Do not place pans or utensils on top of the oven to avoid obstructing the fume and steam exhaust ducts.
- Once every six months the burners, burner flame uniformity and other related components must be inspected by a qualified technician.
- Periodically (at least once a year) the appliance should undergo a general inspection. For this purpose we recommend taking out a service contract.
- Some models are equipped with a temperature probe which measures the core temperature of products.

This is a precision instrument which must be handled with the utmost care to avoid knocks or damage caused by abrupt insertion or removal of the lead (particularly when using trolley-mounted units).



NOTE!

The guarantee does not cover damage to the temperature probe caused by improper usage.

- When using cooking cycles with humidification, do not exceed cooking temperatures of 200-210°C, which might otherwise damage the oven chamber seals.
- When using the oven, leave a gap of at least 40 mm between each container to facilitate the correct circulation of hot air inside the oven.
- The oven has a temperature range of 30 to 300°C.



NOTE!

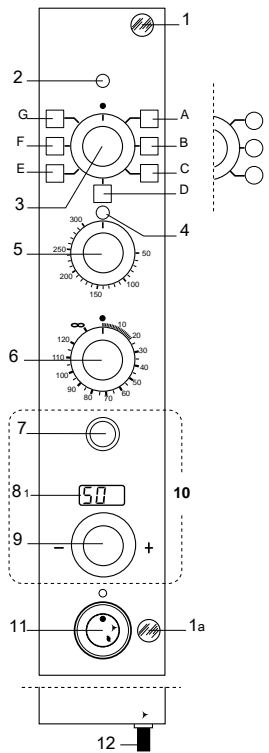
Do not salt foods inside the oven chamber, particularly during cooking cycles with humidification.

Do not cook with flammable liquids such as high-alcohol spirits.

H.2 Description of control panel

Refer to the picture below, where are described the different functions available on the various models.

Some functions are common to all models while others are only available on certain models.



1. Pilot flame inspection port
2. Power on – green indicator led
3. Cooking cycle selector
4. Thermostat on - orange indicator led.
5. Thermostat: temperature programming range: 30 - 300°C
6. Timer: time programming range: 0 - 120 mins, “∞”
7. Temperature probe selection switch (deactivates the timer if activated and displays the probe temperature on display “9”).
8. Product core temperature setting knob: from 50 to 99°C
9. Display:
 - displays the programmed core temperature.
 - displays the actual core temperature detected by the temperature probe during the cooking cycle.
10. The items indicated in area “10” relate to the temperature probe function.
11. Gas knob
12. Ignition button (or model 6 GN1/1 only)

H.3 Using the oven



IMPORTANT

Before switching on the appliance,

- connect the appliance to the power supply at the isolating switch
- open the water
- open gas shut-off valves

Turning on the appliance:

1. Turn selector knob “3” to position “G”. Green indicator led “2” illuminates to indicate that the appliance is powered up.
2. Press and turn gas knob “11” to position ★ (pilot ignition).
3. Hold the knob pressed in for a few seconds until the pilot flame ignites and then release.
On 6GN1/1 models, hold knob “3” pressed in and simultaneously press ignition button “12” until the pilot flame ignites.

Make sure the flame is correctly lit by looking through inspection port “1a”. If the flame has gone out repeat the above operation.

4. Turn gas knob “11” to position 🔥 (burner setting).
5. Turn selector knob “3” to the required cooking cycle (see H.4 *Cooking cycles* paragraph).
6. Set the cooking temperature using thermostat knob 5 ;
7. Set the cooking time using timer knob “6”. Indicator led “4” illuminates to indicate activation of the cooking cycle;
8. At the end of the cooking cycle the oven emits an acoustic signal for about one minute;



NOTE!

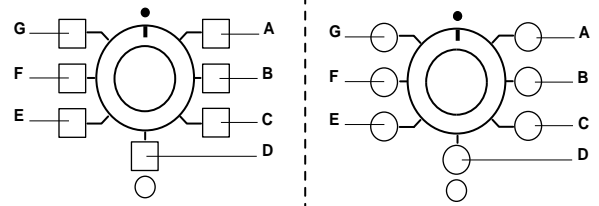
Before running a cooking cycle with humidification, preheat the oven chamber to about 100 °°C” using the dry heating cycle.

Turning the oven off:

1. Turn knob “C” back to position “0”. Indicator led “A” goes out.
2. Extinguish the pilot flame by turning knob “S” back to position “V”.
3. Close the gas and water shut-off taps.
4. Disconnect the appliance from the main power supply at the isolating switch.

H.4 Cooking cycles

- Switch the appliance on.
The green indicator led “1” is on.



The cooking cycle selector has the following positions:

- A. Heating with low humidification
- B. Heating with medium-low humidification
- C. Heating with medium humidification
- D. Heating with medium-high humidification
- E. Heating with high humidification
- F. Rapid cooling fan cycle
- G. Dry heating cycle

H.4.1 “Continuous heating” cycle

To activate it:

- first turn temperature knob “4” to the required temperature setting;
- turn timer knob “5” to position “∞”.

H.4.2 Heating cycle with humidification

Make sure the water shut-off tap is open.

To increase the moisture level inside the oven, during the cooking cycle:

- Turn cycle selector knob “2” to the required cooking cycle.
- Set the required temperature,
- Set the time settings or the product core temperature for the selected cycle.

H.4.3 Dry heating cycle

To program a dry cooking cycle:

1. Turn cycle selector knob “2” to position “G”;
2. Set the required cooking temperature;

- Set the required cooking time.

H.4.4 Rapid oven cooling

To rapidly cool down the oven after a cooking cycle, proceed as follows:

- open the oven door;
- turn selector knob "2" to position "F".

H.4.5 Cooking with temperature probe

The temperature probe (if fitted) is used to monitor the core temperature of products.

This function may be used with cooking cycles "A", "B", "C", "D", "E" and "G".



NOTE!

The temperature probe is a precision instrument. It must therefore be handled with the utmost care to avoid knocks or damage caused by abrupt insertion or removal of the lead (particularly when using trolley-mounted units).



IMPORTANT

The guarantee does not cover damage to the core temperature probe caused by improper usage.

- Set the oven to continuous mode as described in H.4.2 *Heating cycle with humidification* paragraph;
- Remove the temperature probe from its holder and insert in the product, taking care not to force it.
- Make sure the sensor head is positioned at the heart of the product;
- Close the oven door;
- Activate temperature probe selector switch "6"; (this disables the timer if programmed)
- Turn knob "8" until the target core temperature is displayed on display "7".

The cooking cycle now starts and continues until the actual core temperature of the product shown on display "7" reaches the programmed core temperature.

The programmed core temperature may also be changed during the cycle.

At the end of the cycle, the oven emits an acoustic signal for about one minute.

I CARE AND CLEANING

I.1 Cleaning the oven

- Disconnect the appliance from the main power supply at the isolating switch and close the water.
- At the end of each day clean the oven interior with an oven cleaner, following the directions given by the product supplier.

To facilitate the task of cleaning the oven, remove:

- the trolley-mounted unit runners in the oven base (if fitted);
- the lateral air diffusers supporting the oven trays;
- the fan suction panel;

To remove the air diffusers inside the oven:

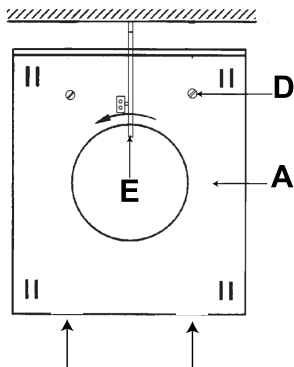
- lift the diffuser;
- rotate it to release the two front pins (see figure below);
- detach the hooks from the slots in the fan panel;
- remove the diffuser.

To remount the diffuser, simply repeat the above procedure in reverse order.

To remove fan suction panel "A" inside the oven:

- undo the two fixing screws "D";
- if necessary, slacken the corresponding fixing screws to lower humidifier "E";
- remove the lateral air diffusers;
- lift the panel and detach from the two bolts at the bottom of the oven.

To remount the fan panel, simply repeat the above procedure in reverse order.



NOTE!

The two arrows on the panel indicate the position of the holes for the bolts at the bottom of the oven.

Cleaning grease filter

Clean grease filter "B" (if fitted) at least once every three cooking cycles.

- Detach flexible rod "P" from the filter frame to remove the filter grille.

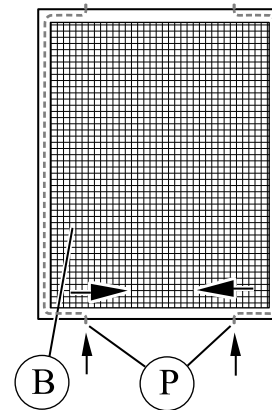
To do this:

- first push the two ends as shown in the figure;
- remove the grille from the frame.



CAUTION

Exercise due care when cleaning the filter mesh since it has sharp edges. Gloves are recommended.



CAUTION

Failure to clean the filter will affect its performance and impair cooking.

Cleaning the oven chamber drain pipe

Periodically clean the drain pipe from inside the oven.

- Clean the stainless steel surfaces daily using lukewarm soapy water.
- Rinse thoroughly and dry carefully.



IMPORTANT

Never use abrasive materials such as steel wool pads, iron brushes or scrapers to clean the stainless steel surfaces, since they may leave ferrous particles on the steel surface, causing it to rust.

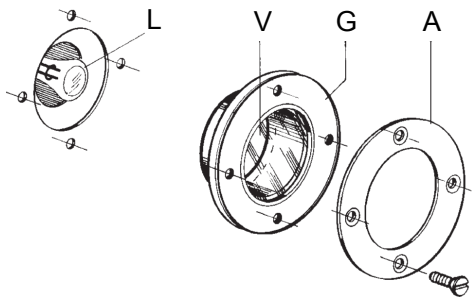
If the appliance is to remain idle for long periods, proceed as follows:

1. Disconnect from the electrical power supply at the isolating switch;
2. Close the water and gas taps (if the appliance is a gas model);
3. Using a cloth soaked in Vaseline oil, vigorously rub the stainless steel surfaces until they are well lubricated;
4. Periodically air the premises.

Changing the oven light bulb

If the oven light bulb burns out, proceed as follows:

1. Disconnect the appliance from the main power supply;
2. Unscrew the four screws fixing ring nut "A" to the light fixture and remove glass shield "V" together with seal "G";
3. Remove halogen lamp "L" and replace with one with the same characteristics (12V- 20W - 300°C);
Use a clean piece of paper/cloth to prevent direct contact with your fingers.



4. Make sure the safety glass is correctly fitted inside the seal and remount.
5. Lubricate the seal "G" with non-toxic silicon grease;
6. Then fix the ring nut using the four screws.

Replacing the oven door seal

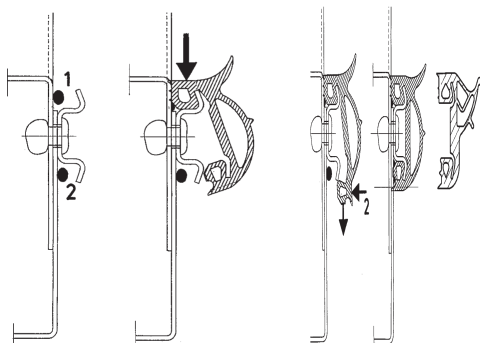


NOTE!

The oven door seal is prone to normal wear and should therefore be replaced as soon as it starts to harden or crack.

To change the oven door seal, proceed as follows:

1. Prise the seal off its seat and remove any trace of old silicon.
2. Apply silicon sealant to points "1" and "2" along the seal support frame.



3. Fit the new seal:
 - a. first push inside edge "1" over the corresponding seat edge; take care to press it round the corners.
 - b. stretch outside edge "2" of the seal over the other seat edge using a hook.

General recommendations

- Do not wash the appliance with jets of water.
- Do not use products containing chlorine (bleach, hydrochloric acid etc.) even diluted, to clean the steel surfaces.
- Do not use corrosive substances (i.e. muriatic acid) to clean the floor underneath the appliance.

MAINTENANCE, INSPECTIONS, CHECKS AND CLEANING	FREQUENCY
Routine cleaning	Daily
General cleaning of machine and surrounding area	
Mechanical protection devices	Monthly
Check condition and for any deformation, loosening or removed parts.	
Control and Machine structure	Yearly
Check mechanical part for any breakage or deformation, tightening of screws. Check readability and condition of words, stickers and symbols and restore if necessary.	
Electrical connection cable and plug	Yearly
Check connection cable (replace it if necessary) and plug.	

J MACHINE DISPOSAL

J.1 Waste storage

At the end of the product's life-cycle, make sure it is not dispersed in the environment.




Depending on the model, the doors must be removed before scrapping the appliance.

SPECIAL waste materials can be stored temporarily while awaiting treatment for disposal and/or permanent storage. In any case, the current environmental protection laws in the user's country must be observed.

J.2 Disposal of packing

The packing must be disposed of in compliance with the current regulations in the country where the appliance is used. All the packing materials are environmentally friendly.

They can be safely kept, recycled, or burned in an appropriate waste incineration plant. Recyclable plastic parts are marked as follows:

 PE	Polyethylene <ul style="list-style-type: none">• Outer wrapping• Instructions bag
 PP	Polypropylene <ul style="list-style-type: none">• Straps
 PS	Polystyrene foam <ul style="list-style-type: none">• Corner protectors

The parts in wood and cardboard can be disposed of, respecting the current regulations in the country where the machine is used.

J.3 Procedure regarding appliance dismantling macro operations

Before disposing of the machine, make sure to carefully check its physical condition, and in particular any parts of the structure that can give or break during scrapping.

The machine's parts must be disposed of in a differentiated way, according to their different characteristics (e. g. metals, oils, greases, plastic, rubber, etc.).

Different regulations are in force in the various countries, therefore comply with the provisions of the laws and competent bodies in the country where scrapping takes place.

In general, the appliance must be taken to a specialised collection/ scrapping centre.

Dismantle the appliance, grouping the components according to their chemical characteristics, remembering that the compressor contains lubricant oil and refrigerant fluid which can be recycled, and that the refrigerator components are special waste assimilable with urban waste.



The symbol on the product indicates that this product should not be treated as domestic waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and human health. For further information on the recycling of this product, contact the local dealer or agent, the Customer Care service or the local body responsible for waste disposal.



NOTE!

When scrapping the machine, any marking, this manual and other documents concerning the appliance must be destroyed.

