



RSR - ELECTRIC

15 TRAY

ROTATING SINGLE RACK
BAKERY OVENS



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GENERAL WARNINGS

- ⇒ This manual must be delivered along with the equipment and accompany it throughout its entire life span.
- ⇒ These instructions must be kept close to the equipment and in an easily accessible place, to always allow convenient consultation.
- ⇒ Only qualified personnel may install, start and service the oven in compliance with these manufacturer instructions and according to current regulations for each instance.
- ⇒ No safety or other devices must be moved, removed, deactivated or interrupted as this would void the manufacturer's warranty
- ⇒ Qualified personnel should subject the equipment to maintenance from the manufacturer at the scheduled intervals.
- ⇒ The oven must be used solely for the purpose for which it was designed, built and protected, thus to bake all types of bread and bakery products having a maximum size and weight compatible with the baking pans and chambers. Any other use shall be deemed improper.
It is not recommended for use in baking products having high alcohol content.
- ⇒ Only properly trained personnel must use the oven.
- ⇒ The baking chamber and entire oven must be cleaned daily, not only to preserve its appearance but also to ensure hygiene and proper functioning.
- ⇒ All connections (electrical power supply, gas and water supply for models that include the latter) must be disconnected when the oven is not in use.
- ⇒ Deactivate the equipment in the event of a malfunction or breakdown.
- ⇒ Non-original spare parts cannot ensure the smooth functioning and safety of the oven. Therefore, you may be certain that the manufacturer or the manufacturer itself of the necessary quality only if you contact personnel authorizes both spare parts and labour.
- ⇒ **For versions with humidifier:** For better operation and a longer oven life, the manufacturer recommends including a water softener between the water mains and the oven.

SHIPMENT

TRANSPORT

The oven is normally supplied packed in an open-top wooden cage resting on a pallet skid. The individual parts are protected and placed inside the oven.

Packing and warning position



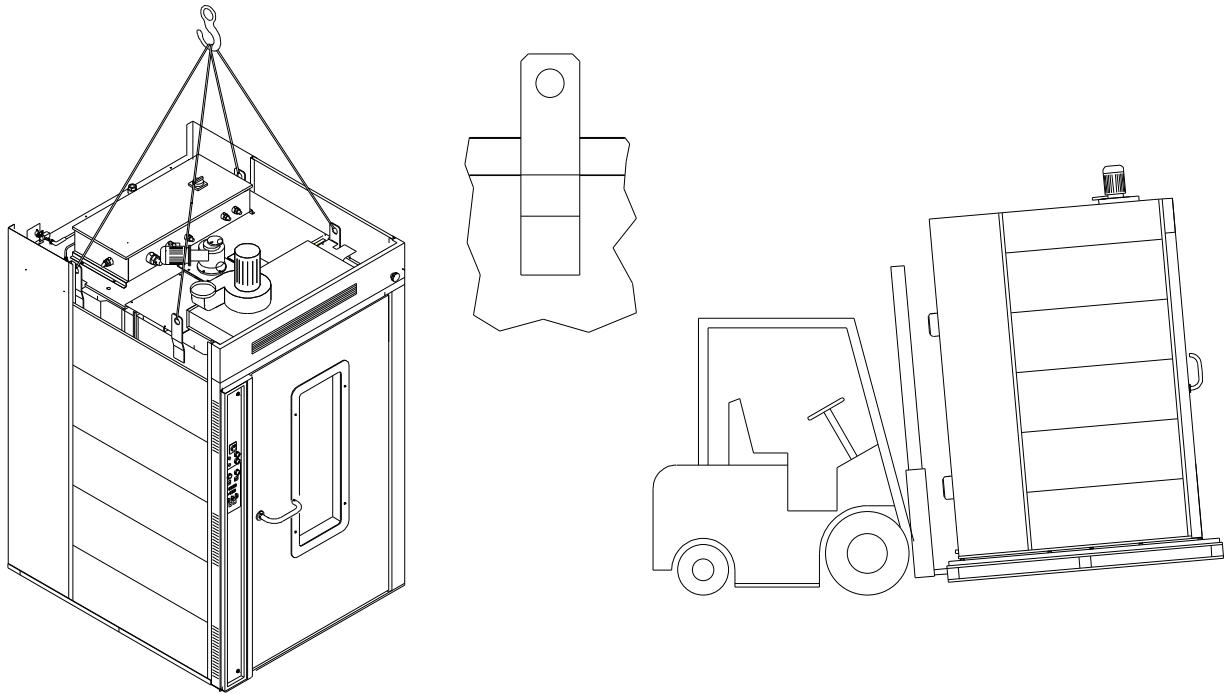
Packing and warning position oven disassembled for closed container



UNLOADING AND MOVING

The oven must be unloaded by means of a forklift, and moved internally by the same means or via pallet changer when the oven is still resting on the skid.

Upon receipt, before unpacking, check whether the packing appears to be damaged: if so, accept the goods with reservations and provide photographic evidence of any obvious damage.



CHECKING

Check all parts of the oven after unpacking in search of any damage.

If shipping damage is found, follow the supply contract for the necessary steps in order to receive insurance coverage.

STORAGE AND OUT OF SERVICE

STORAGE

The machine, as it is supplied, cannot be stacked on other ovens or on other goods without providing adequate support or suitable covering to prevent damage of any kind.

The temperature in the place of storage should be between -10°C and 70°C; climatic conditions as regards humidity must never be such as to cause condensation.

In general, the oven has a degree of protection equivalent to IP44.

OUT OF SERVICE

When the machine is not in use for an extended period as in the case of summer holidays, extraordinary maintenance, etc., proceed as follows:

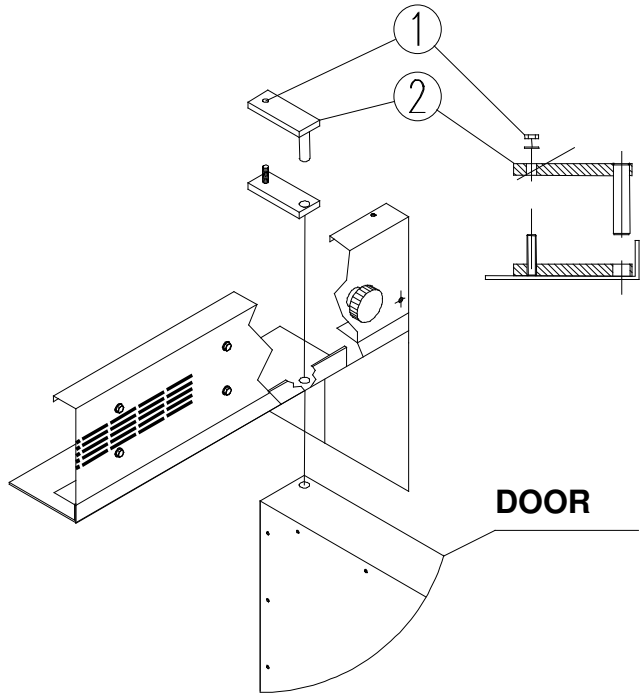
- Disconnect the power and water supplies.

- Open the oven door slightly to allow some air to circulate inside and avoid the formation of mould inside the oven. In providing the opening as described above, it may be advisable to install a screen to keep mice out, with openings no larger than 5 mm.

DISMANTLING

When the machine is stopped for demolition, proceed as follows:

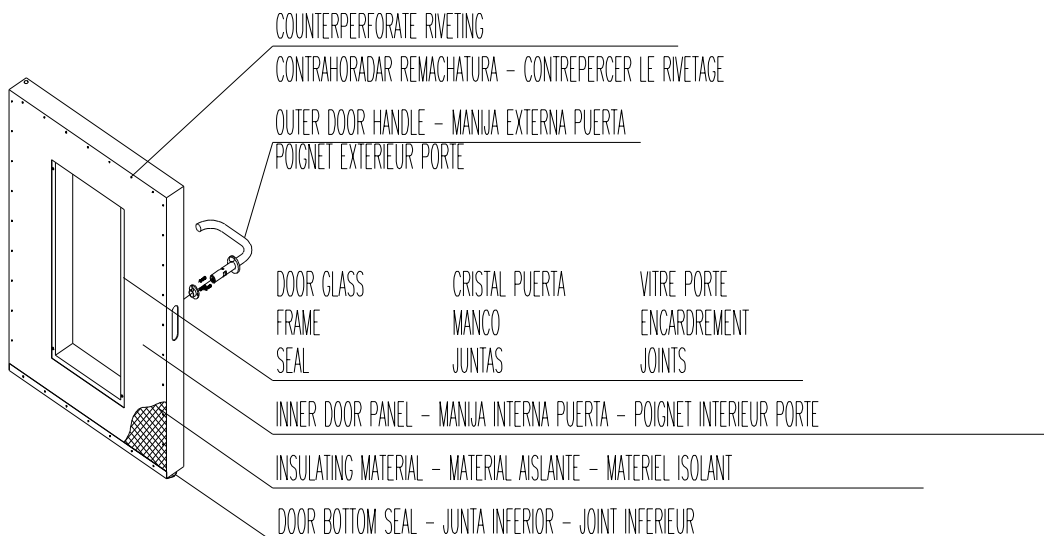
- **The power water supply must be completely disconnected by qualified personnel.**
- A company that is authorized for the disposal of waste materials must perform demolition of the oven. The company will carry out the procedure of dismantling it, separating the materials according to type and provide for their delivery to their final destination.
- The insulating material contained in the wall space inside the machine and in the access door must be collected in sturdy plastic bags and stored in special waste disposal facilities



- To remove the door from its housing, unscrew the bolt **1** and remove the plate **2**.
- Unscrew the inside; remove the lower gasket; detach the frames and remove the gasket and glass from the door.
- Detach the inside panel of the door and remove the insulating material.

The insulating material in the wall spaces of the machine may irritate the skin and respiratory tract on contact.

We recommend wearing protective clothing including a mask and gloves.



Technical Specifications and Identifying Information

The essential technical specifications of the equipment are listed on the serial plate, and all connections are marked on the oven as shown in the drawing below.

The model, ID and serial number must be indicated on all correspondence with the manufacturer or service centre.

Serial Plate

Layout of connections

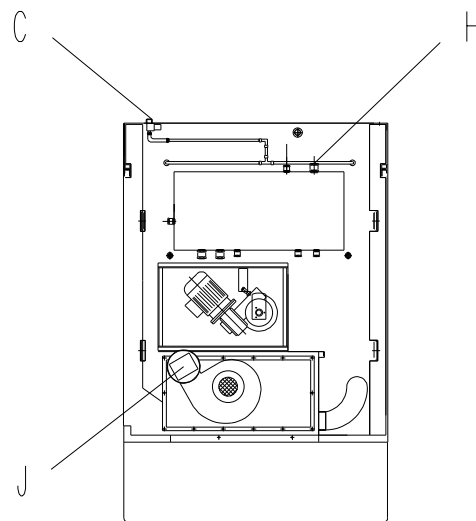
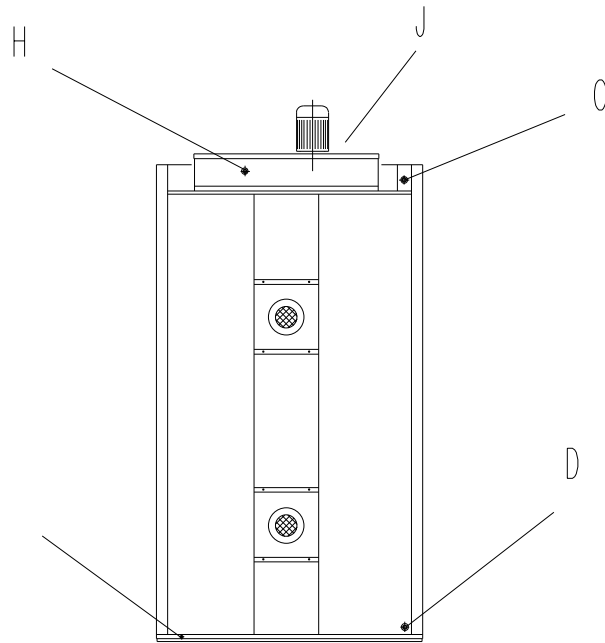
C - Water inlet ($\frac{3}{4}$ "

D - Water outlet ($\frac{1}{2}$ "

G - Equipotent terminal

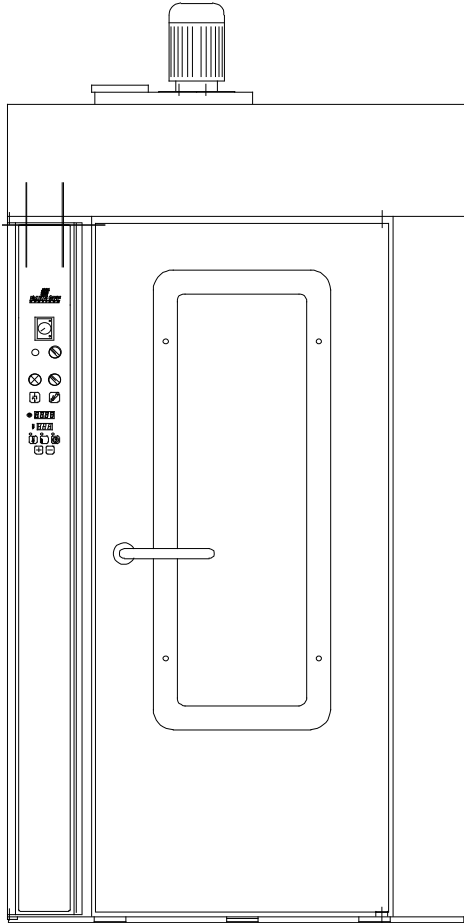
H - Power cord inlet

J - Steam outlet

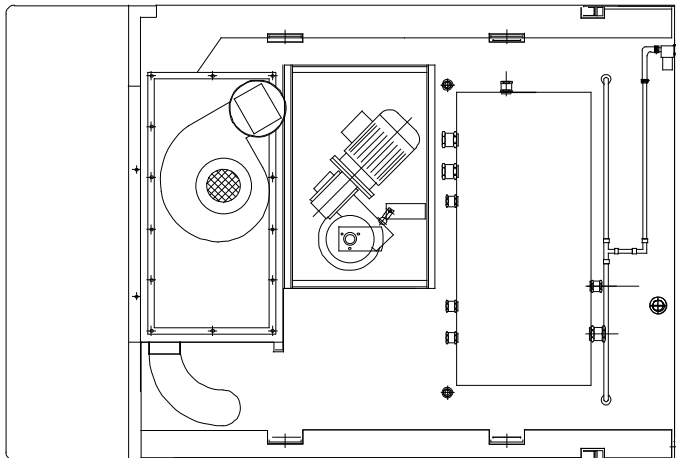
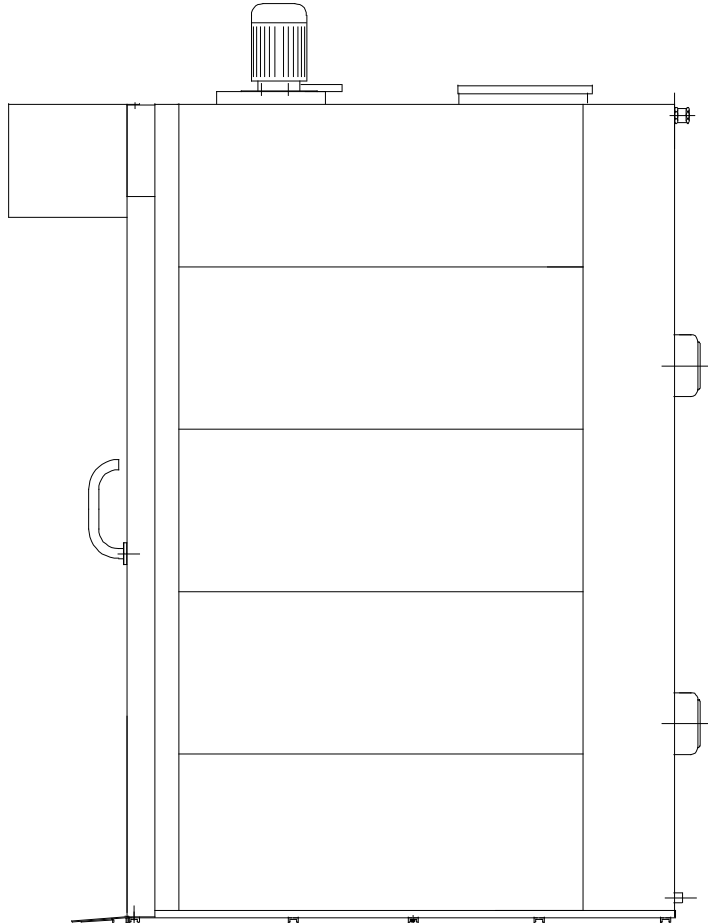


View of the equipments

FRONT



SIDE



ELECTRICAL SPECIFICATIONS

Model	Rated voltage ACV	Power cord min. type H07 RN-F minimum size	Rated voltage kW
RotorBake E5	230 3 VAC 50 Hz	4x35 mm ²	24
	400 3N VAC 50 Hz	5x10 mm ²	

Water connection

We recommend softened water with a hardness of 5^of. If the mains pressure does not fall within the range indicated below, a pressure reducer must be installed upstream from the oven.

Model	Water drainage fitting	Water inlet fitting	Mains pressure
RotorBake E5	1/2 "	3/4 "	50 - 300 kPa

LOCAL

The equipment must be positioned in a well-ventilated place, preferably under a ventilation hood to ensure rapid evacuation of cooking fumes. Observe the free areas required by current regulations for both the supply of combustion air and evacuation of any gas leaks.

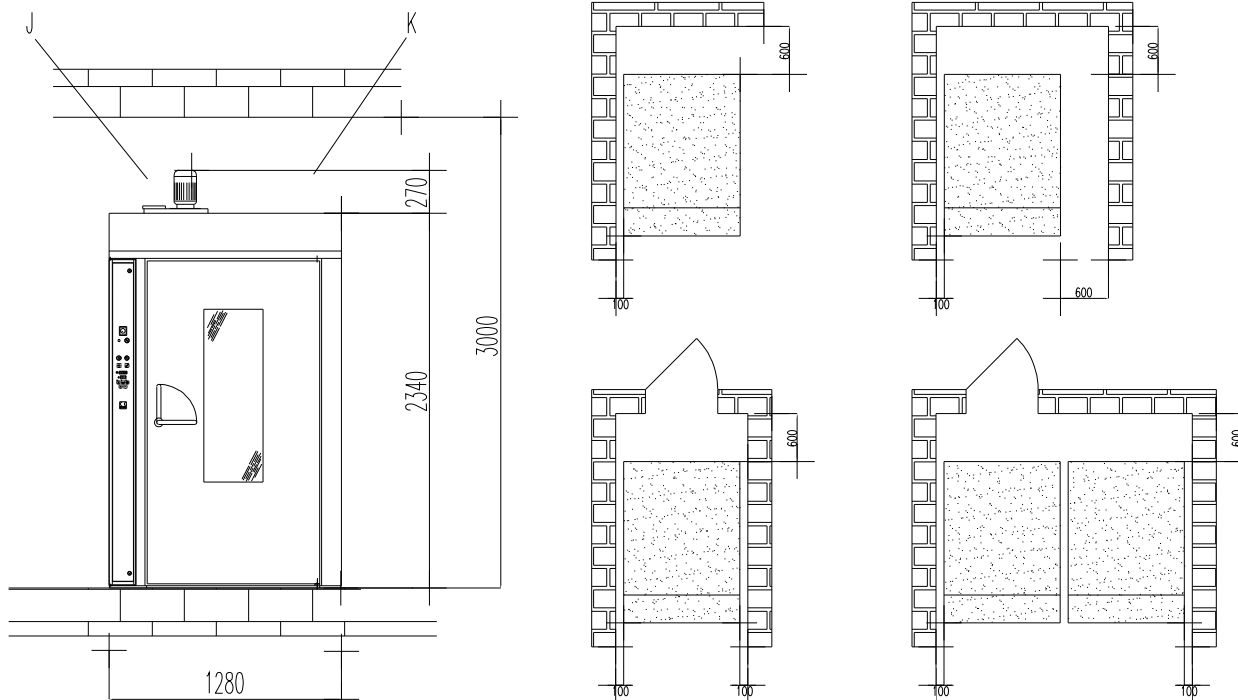
The room temperature of the installation site must not fall below +5° C or rise above +40° C; the air humidity must be between 40% and 75%. Other environmental conditions could negatively affect equipment operation.

The oven has adjustable feet for leveling. Turning the feet as needed must eliminate any unevenness of the floor or support surface. Check using a level or baking pan containing a small amount of water.

There must be at least 10 cm between the back and walls of the oven and other equipment or flammable walls. If these distances are reduced, or the oven is installed next to other heating equipment (e.g., fryers), take special precautions such as radiation protection. However, the manufacturer recommends a distance of 50 cm for convenient cleaning and maintenance.

Make sure the equipment openings are not blocked or covered!

Fire regulations must be strictly observed and upheld.



PLACEMENT



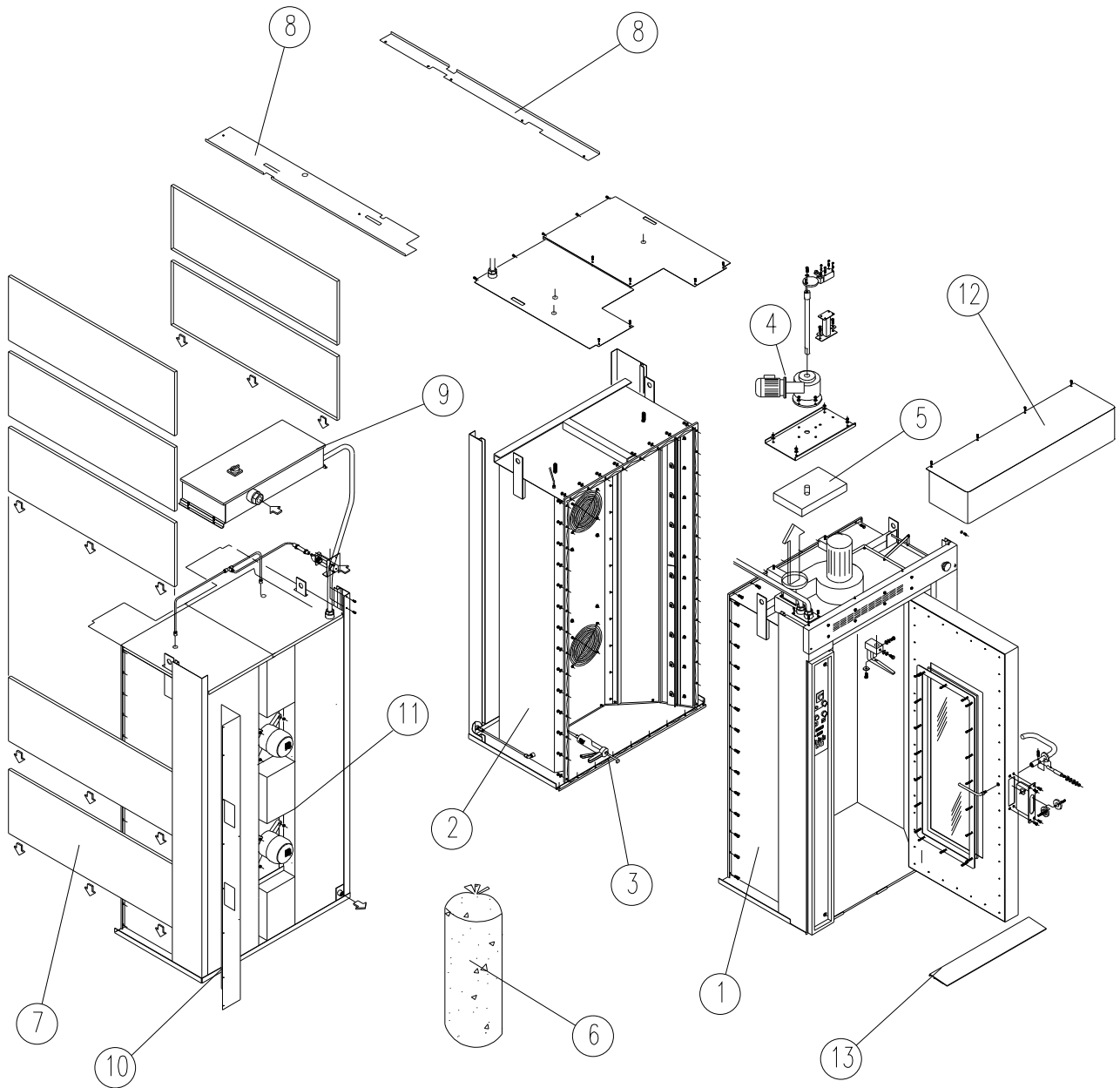
Caution!

The following restrictions, technical rules and Directives must be observed and complied with during placement and installation:

- Current legal restrictions;
- Regional building and fire codes;
- Accident-prevention regulations;
- Directives and instructions by the electrical power utility company;
- current CEI instructions;
- Building directives on fireproofing technique requirements for ventilation systems;
- Any special local restrictions;
- Workplace restrictions;
- Kitchen safety rules;
- Ministry of the Interior Memo 68 dated 25.11.1959 and subsequent amendments "Safety rules for mains-powered thermal systems";
- Current regulations for flues and connections;
- Directives on kitchen ventilation systems.

Remove any protective film from the outer panels of the oven by peeling it off slowly, making sure to remove any traces of glue. These may be removed using suitable products such as stain-removal benzene.

EXPLODED OVEN DIVIDED INTO TWO PARTS



ASSEMBLY OVEN DIVIDED INTO TWO PARTS

Remove all the material stowed inside the oven and make sure all the parts are in good conditions.

Position the two parts “1 - 2” in vertical and lay a bead of high temperature sealing compound “3” around the perimeter surface of both parts.

Position part “1” “2” together and all nuts and bolts and tighten.

Insert the first lateral side panel “7” and move it in the low position (make sure both central locating bolts on top are aligned).

Fill the wall space in the oven structure with the insulating material contained in the bags “6” starting from the bottom upwards, taking care to press it, to make it uniformly compact.

Repeat it and install the last panel “7” at the top.

Repeat it in the other side of the oven.

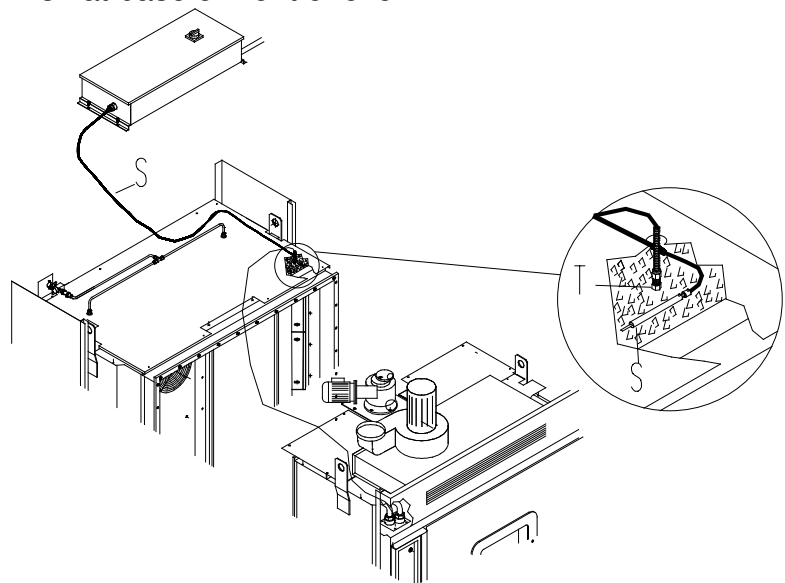
Screw the temperature probe “T” in its place and mount the high temperature probe “S” under the insulating making sure it rests on top of the oven chamber.

Place the electric panel “9” outside on the oven, screw down and secure in position.

Mount electrical connection protection covers “10 – 11”.

Mount and screw the hood “12” at the front of the oven.

Place the door ramp in location slots “13” at base of front of oven.



T= Temperature Probe
S= High Temperature Probe

ELECTRICAL CONNECTION



Caution!

Only qualified personnel may carry out the electrical connection. Strict observance of CEI specifications and regulations is required.

Check the oven setup, comparing the type of mains current and voltage available with the levels shown on the serial plate. The electrical diagram is included in this manual.

The equipment may be connected to the mains only if a disconnect switch is included, with at least 3 mm of open space between the contacts for each pole. The switch must be located in an easily accessible position and close to the oven.


The connection cables must be at least type H07 RN-F. The minimum size and number of wires may be found in the “Electrical specifications” table. Fixed connections require the use of regulation cable channels.

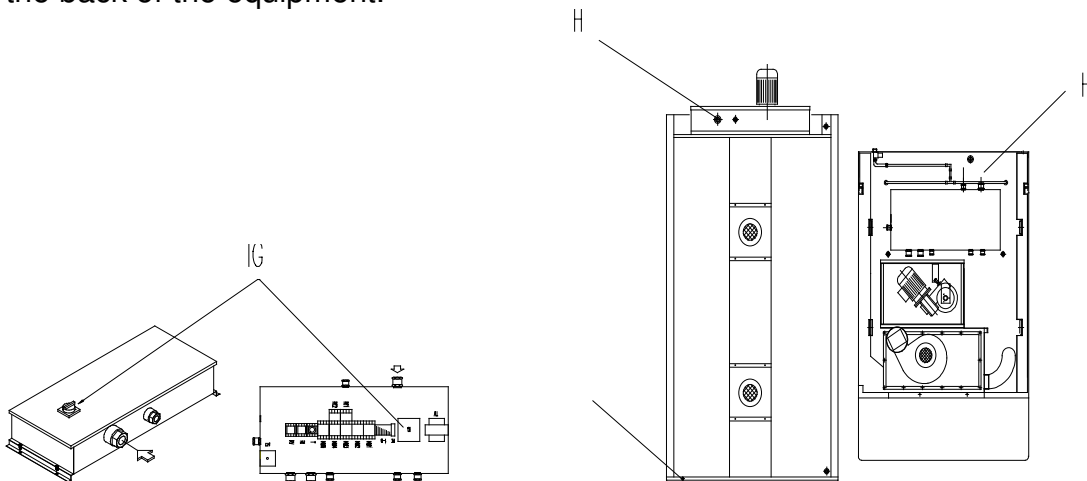
Remove the terminal board cover, insert the cable in the holder and connect each wire to the corresponding terminal. The plate near the terminal board indicates the correct positions of phases and neutral.

Once the cable is connected to the terminal board, tighten the cable holder on the back of the equipment and close the cover.

Electrical safety may be guaranteed only when the equipment is efficiently grounded as set forth in current regulations.

The oven must also be included in an efficient equipotent system.

This connection is made using the special terminal marked with the symbol , located at the back of the equipment.



G – Equipotent terminal
H – Power cord inlet

WATER AND DRAINAGE CONNECTION

Instant steam versions

A closure valve must be inserted between the equipment and the water mains. The upstream water inlet must meet current regulations. The water inlet is located at the bottom of the oven, and is duly marked.

Information about the permitted water pressure may be found in the paragraph “Water connection”.

We recommend using softened water with a hardness level between 2 and 5° he.

We recommend a flexible hose to absorb small pressure peaks.

Run water through the pipes before making the connection.

Drainage takes place through a heat-resistant inflexible pipe (maximum length = 2 m).

Drainage water should lead to the drainage system by constant descent, and with a funnel or siphon inserted. It is forbidden to reduce the diameter of the pipe.

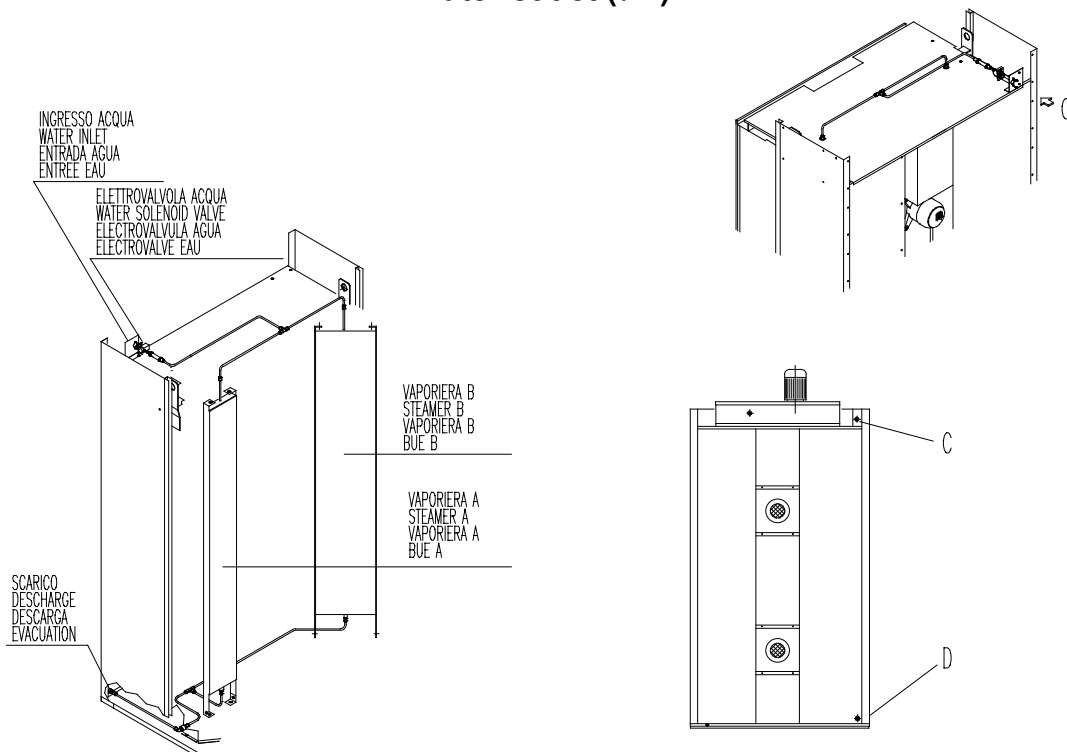


Caution!

Incorrect drainage may lead to unpleasant odours in the cooking chamber!

C - Water inlet (3/4")

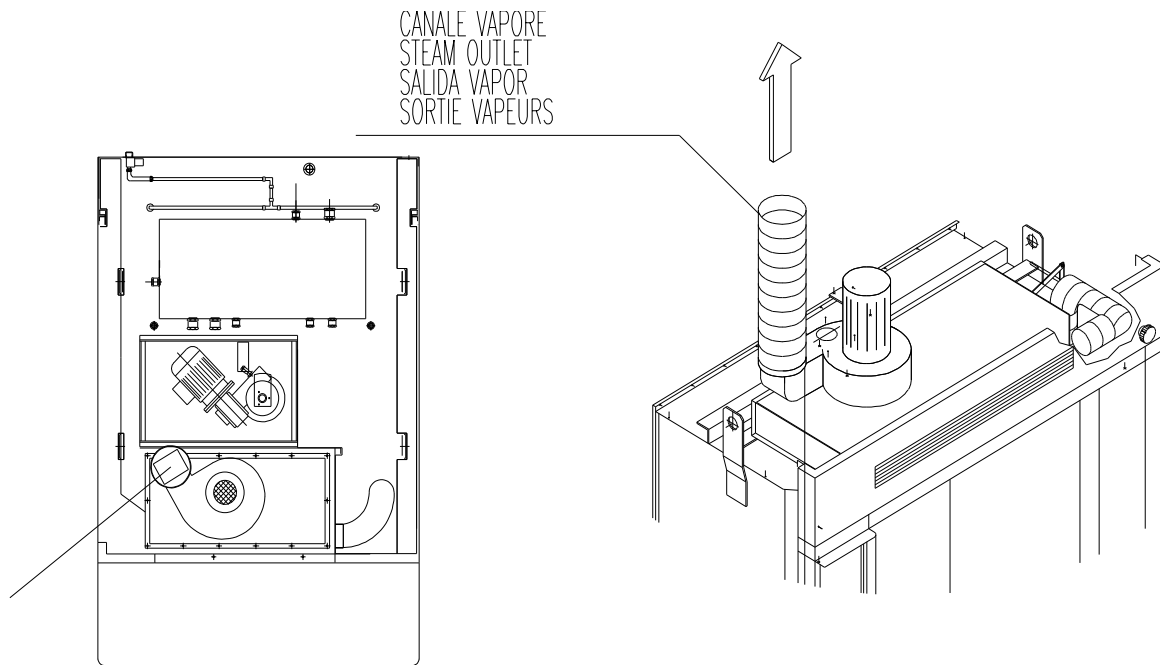
D - Water outlet (1/2")



STEAM EXHAUST PIPE

The steam that is released from the baking chamber is vented into the atmosphere through a special steam conduit. The steam conduit should be installed on the pressure opening of the suction device.

At the base of each ascending tract of the chimney a collection chamber with a condensation drainpipe must be constructed. There must be also an adequate opening for inspection and cleaning.



J - Steam outlet

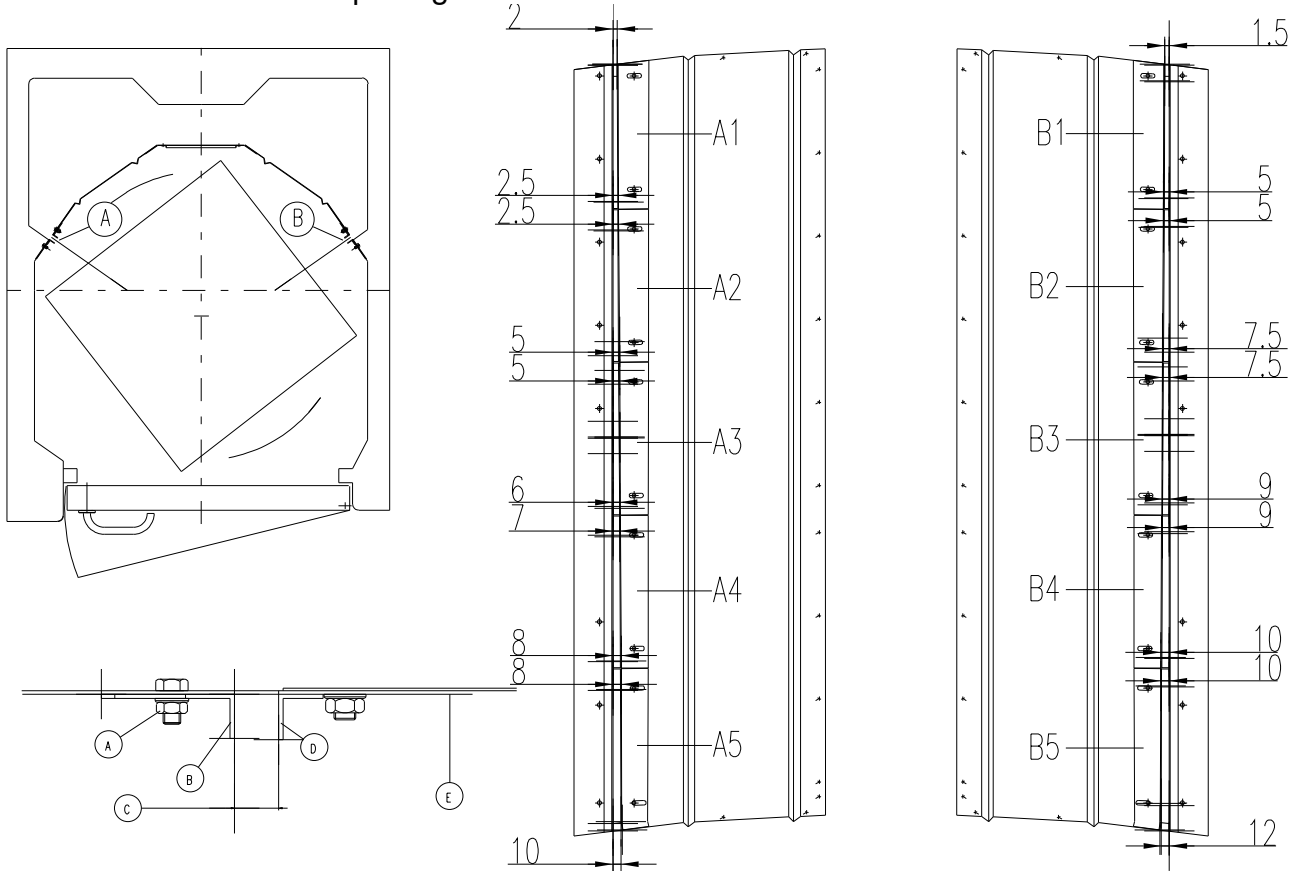
AIR FLOW ADJUSTMENT

To ensure a more accurate distribution and more uniform baking, settle the air locks flow as follow:

Turn the nuts M8 out that tighten the air locks “A – B” inside the oven.

Settle the openings of the air locks as shown in the table below.

Turn the nuts in as the opening shows in the table.



- A – REGOLAZIONE SERRANDA – REGULATION LOCK – REGULACION CIERRE – BOUCHOIR REGULABLE
- B – SERRANDA REGOLABILE – REGULATING LOCK – CIERRE REGULABLE – BOUCHOIR REGULABLE
- C – SEZIONE USCITA FLUSSO ARIA – AIR FLOWOUT – SECCION SALIDA FLUJO AIRE – SECTION SOTIE FLUX AIR
- D – SERRANDA FISSA – FIX LOCK – CIERRE FIJA – BOUCHOIR FIXE
- E – LATO INTERNO CAMERA – INSIDE CHAMBEER – LADO INTERIOR CAMARA – COTE INTERIEUR CHAMBRE

ADJUSTMENT AIR LOCKS			
AIR LOCK “A”	OPENING MM.	AIR LOCK “B”	OPENING MM.
A1	1 = 7	B1	1 = 7
	2 = 8		2 = 8
A2	3 = 8	B2	3 = 8
	4 = 9		4 = 9
A3	5 = 9	B3	5 = 9
	6 = 10		6 = 10
A4	7 = 10	B3	7 = 10
	8 = 11		8 = 11
A5	9 = 11	B3	9 = 11
	10 = 13		10 = 13

START-UP

PRELIMINARY STEPS



Caution!

Make sure that:

- All connections have been properly made;
- All protective covering has been completely removed;
- The baking pan guides are correctly mounted;
- The main power switch is on;
- For steam models: the water cut-off valve is open

USER INSTRUCTIONS

The oven may be delivered to the user only after all tasks and checks described in this manual have been completed.

Explain to the user how the equipment works, especially in terms of safety, using the instructions provided.

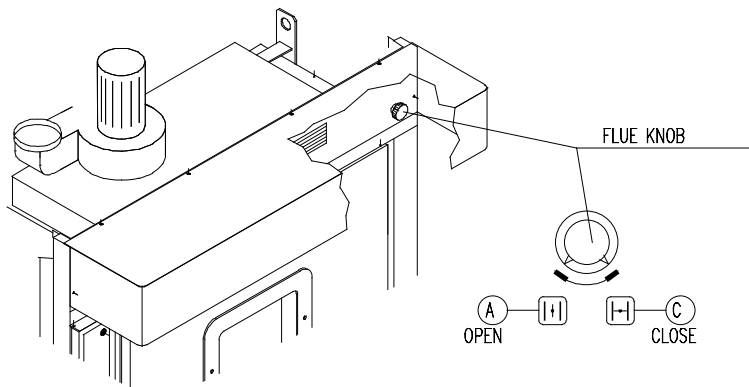
Point out to the user that any changes to the installation site that may affect the supply of combustion air require that a specialized technician recheck its functions.

Recommend that the customer stipulate a maintenance contract with the customer service, as this type of equipment requires at least one inspection per year.

ROTARY RACK

Insertion

- Make sure manual damper is closed.
- Set the timer on the steam control.
- Open the door completely.
- Ascertain that the steam suction fan goes on.
- Push rack into oven make sure rack is locked into position.
- Close and lock the door handle.



Removal

- A sound signal goes off at the end of the baking time.
- Start the removal procedure performing the following operations in the order listed:
- Open the manual steam vent.
- Unlock and open the door partially to allow any residual steam to be eliminated by the suction unit.
- Holding the START button "T" down, rotate the cart to the extraction position.
- Open the door completely and, wearing heat resistant gloves, extract the rack.
- Close and lock the door.

OPERATING INSTRUCTIONS

USER SAFETY INSTRUCTIONS



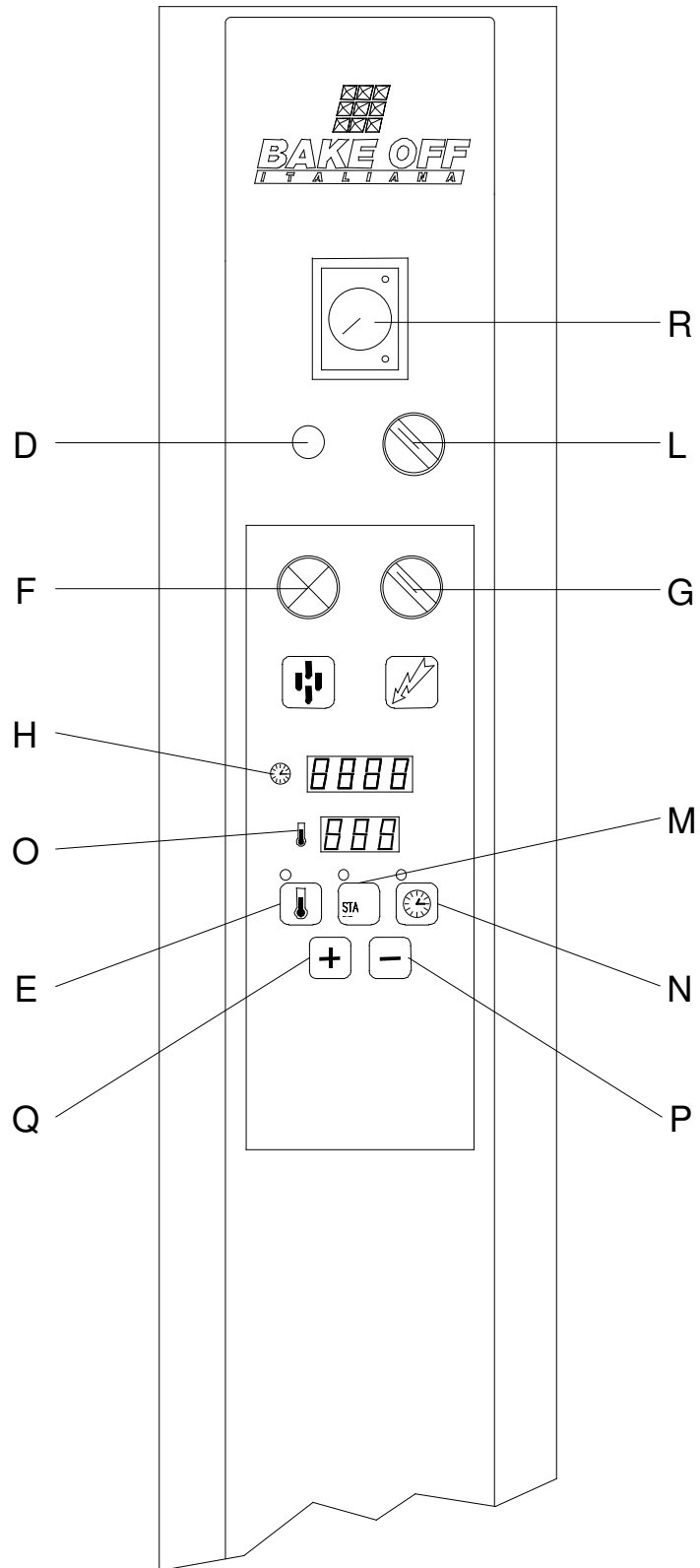
Warning!

- ⇒ The equipment is ready to be started only when all connections are completed.
- ⇒ The equipment may operate safely only when the instructions below are carefully followed.
- ⇒ The user may operate this equipment only after being duly instructed as to its use and operation.
- ⇒ Remove covers and panel doors only using tools must not be removed for any reason.
- ⇒ The equipment must not be used unsupervised!
- ⇒ The door becomes hot while the oven is working; use caution!
- ⇒ Proceed with caution when opening the door during operation and when the oven is hot; hot steam may escape!
- ⇒ Protect the equipment from freezing.
- ⇒ Any work regarding installation, conversion to another type of gas, or repairs must be carried out by qualified personnel and in compliance with current regulations. Have specialized personnel from the manufacturer inspect the equipment at least once a year. For this purpose, we recommend stipulating a maintenance contract.
- ⇒ The equipment must be cleaned daily. The equipment is not protected against sprayed water; therefore, do not use water under pressure or direct sprays.
- ⇒ **Note:** The noise level for the work site is below 70 dB (A). This information is essential for certain national safety regulations.

CONTROL PANEL

EXTRA OVEN - DIGITAL MODEL

- D** - Fuse
- E** - Temperature setting button
- F** - Water button for instant steam
- G** - Main switch
- H** - Digital timer
- L** - Hood vent switch
- M** - "Start" button
- N** - Baking time setting button
- O** - Digital thermostat
- P** - Decrease button
- Q** - Increase button
- R** - Steam timer



OVEN OPERATION AND FUNCTIONS

Extra Model with Digital Controls

Setting the Temperature:

After turning on the oven using the main switch **G**, press the button **E** to set the temperature regulator set point. The corresponding indicator lamp on top of the button lights when activated.

The temperature display **O** will begin to flash, indicating the pre-set set point. Adjust by pressing the + (**Q**) and - (**P**) buttons; press the **E** key once again to save.

Setting the Baking Time:

Press the **N** key to set the baking time set point, expressed in minutes and seconds. The baking time display **H** will begin to flash in the minutes section, indicating the pre-set set point. Adjust by pressing the + (**Q**) and - (**P**) buttons; press the **N** key once again to save.

The baking time display **H** will begin to flash in the seconds section, indicating the pre-set set point. Adjust by pressing the + (**Q**) and - (**P**) buttons; press the **N** key once again to save.

Preheating:

Set the flue valve knob **B** to the closed position **C**. Set the desired temperature as described above. **Hold the START key M down for at least 3 seconds**, and the oven will begin preheating.

BREAD BAKING:

(Baguettes, Buns, Bread products from 60 to 300 g)

Preheat the oven until it reaches the set preheating temperature (250°/260°).

Check the display **O** to make sure the oven has reached temperature, and then insert the products in the oven.

When the door is opened, the oven immediately locks all functions to allow the operator to insert the product in the baking chamber.

Once the product has been placed in the oven, make sure the door is properly closed, then set the steam timer **R** according to the needs of the product to be baked, and press the steam button **F**.

At this point the oven will automatically cease functioning for approximately 40 seconds after the button is released, to allow proper steam distribution. It will then start again automatically.

Set the temperature and the baking time (185°/200° - 18'/22' depending on the type and size of the bread) as indicated above, then start the baking timer by briefly pressing the

START button **M**. The LED indicator will flash and the timer will begin counting down.

When the timer shows 5 minutes of baking time remaining, turn the flue valve **B** to the open position **A** to evacuate the baking steam from the chamber.

When baking is complete, the timer will beep a few times until you shut it off by briefly pressing the START button **M**.



Warning!

The oven does not **AUTOMATICALLY** cease all functions at the end of the baking time!

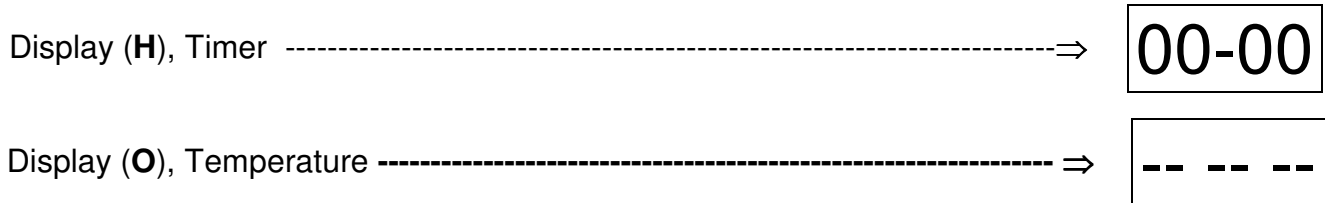
NOTE:

Opening the oven door stops all functions.



Warning!

In order to stop all oven functions completely, **hold down the START button M for at least 3 seconds**. The following will appear:



PASTRY BAKING:

Preheat the oven until it reaches the set preheating temperature (approximately 20° above the product baking temperature).

Check the display **O** to make sure the oven has reached temperature, and then insert the products in the oven.

When the door is opened, the oven immediately locks all functions to allow the operator to insert the product in the baking chamber.

Once the product has been placed in the oven, make sure the door is properly closed, then set the temperature and baking time (170°/185° - 15'/18' depending on the type and size of the products) as indicated above, then start the baking timer by briefly pressing the START button **M**. The LED indicator will flash and the timer will begin counting down.

When baking is complete, the timer will beep a few times until you shut it off by briefly pressing the START button **M**.



Warning!

The oven does not **AUTOMATICALLY** cease all functions at the end of the baking time!

NOTE:

Opening the oven door stops all functions.



Warning!

In order to stop all oven functions completely, **hold down the START button M for at least 3 seconds**. The following will appear:

Display (H), Timer ----->

00-00

Display (O), Temperature ----->

- - - -

Stopping the Oven Prematurely:

Should you wish to stop a baking process already in progress, hold down the Start button (M) for at least 3 seconds.

AUTOMATIC TIMED PREHEATING:

One of the features of the digital-control Extra model is the possibility to **preheat** the oven at a set time, for example, to allow the operator to find the oven ready to use and at the correct working temperature when he arrives at work.

The first step is to **adjust the clock**: hold down the **N** button **for at least 6 seconds**. The display **H** will begin to flash in the hours portion, indicating the pre-set set point. Use the + (**Q**) and - (**P**) keys to change the time. Save by pressing the **N** key once again. The minutes will now be flashing, indicating the pre-set set point. Use the + (**Q**) and - (**P**) keys to change the time. Save by pressing the **N** key once again.

Stop all oven functions entirely **by holding down the START button M for at least 3 seconds**.

To set the **starting time** for **automatic preheating**, hold down the + (**Q**) and - (**P**) buttons **simultaneously for at least 3 seconds**. The display **H** will begin to flash in the hours portion, indicating the pre-set set point. Use the + (**Q**) and - (**P**) keys to change the time. Save by pressing the **N** key once again. The minutes will now be flashing, indicating the pre-set set point. Use the + (**Q**) and - (**P**) keys to change the time. Save by pressing the **N** key once again. Set the preheating temperature as described above.

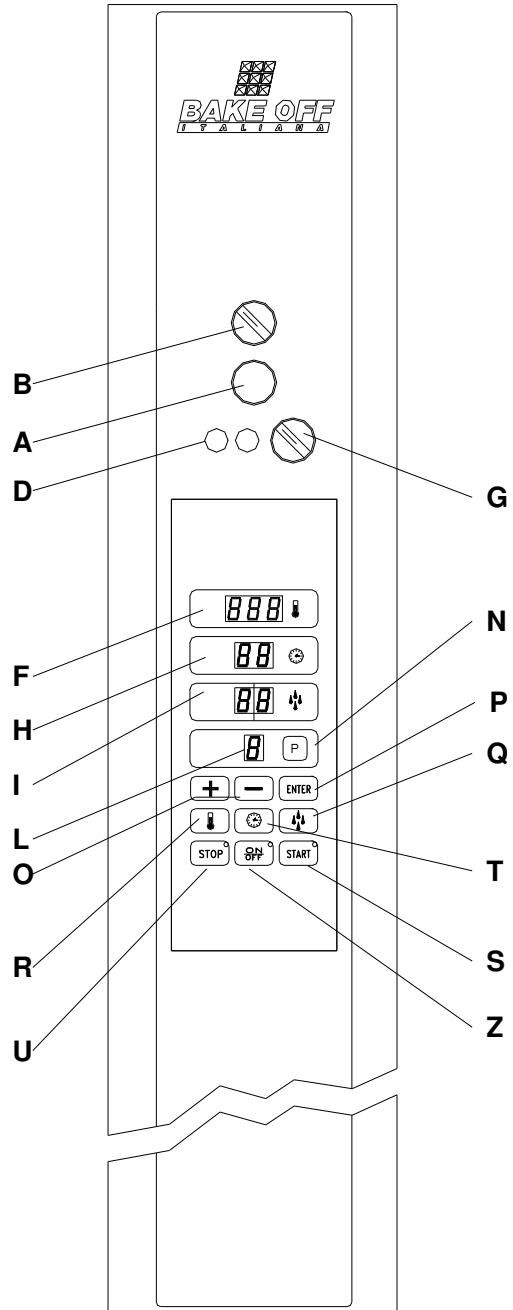
Now, briefly press the start key **M**. The corresponding indicator LED **R** will begin flashing, indicating that the **automatic preheating** function is working properly

When the set time arrives, the oven will start and bring itself to the preheating temperature. Then you may insert the product, set the desired temperature and baking times, and briefly press the start key **M** to start the baking time countdown.

CONTROL PANEL

EXTRA OVEN - 10 PROGRAMS ELECTRONIC MODEL

- A - RACK rotation button
- B - Flue knob
- D - 6,3 A fuse
- F - Temperature display
- G - Main switch
- H - Timer
- I - Steam injection display
- L - Program display
- N - Program button
- O - Increase button
- P - Memory button
- Q - Steam regulator button
- R - Temperature regulator button
- S - Start button
- T - Time regulator button
- U - Stop button
- Z - On - Off button



OPERATION AND FUNCTIONS OF THE 10 PROGRAMS EXTRA OVEN

THE OVEN:

The **BAKE OFF 10 PROGRAMS EXTRA MODEL** oven is designed to simplify the baking of different items such as breads of all kinds, confectionery, pizza, etc.

Using computerized technology, it is able to memorize 10 programs for baking the same number of different products, optimising all the parameters, which may vary while baking is in progress.

Once all the programs to be used have been set, the operator has only to recall the number of the program required and start baking.

Using an internal clock, the oven is also able to start baking at a preset time, so that the operator can find the oven ready at the required temperature when he arrives at work.

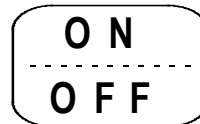
INFORMATION ABOUT PROGRAMS

Before setting the definitive baking programs, users are advised to read the whole section relating to use of the oven.

In each program, all the parameters essential for baking must be set: baking time, baking temperature and steam injection time.

HOW TO SET PROGRAMS

Make sure that all oven connection procedures have been carried out correctly, then turn the main switch **G**, and turn on the oven's computerized control by pressing the on - off key:



First select the baking program to be set by pressing the program key **N**; the relative number will start to flash on the program display **L**, modify this number using the (+) key **O**, and the (-) key **M**, then confirm the setting by pressing the Enter key **P**.

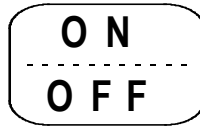
Then memorize the baking temperature of this program by pressing the Temperature key **R**; the relative display **F**, will start to flash, modify the baking temperature using the (+) key **O**, and the (-) key **M**, then confirm the setting by pressing the Enter key **P**.

The next step is to memorize the baking time, indicated in minutes, by pressing the Time key **T**, the relative display **H**, will start to flash, modify the baking time using the (+) key **O**, and the (-) key **M**, then confirm the setting by pressing the Enter key **P**.

To conclude, memorize the steam injection time, indicated in seconds, by pressing the Steam key **Q**, followed by the (+) key **O**, and the (-) key **M**, then confirm the setting by pressing the Enter key **P**.

BAKING

Turn the main switch **G**, and turn on the oven's computerized control by pressing the on - off key:



Select the baking program for the product to be baked by pressing the program key **N**; the relative number will start to flash on the Program display **L**, modify this number using the (+) key **O**, and the (-) key **M**, then confirm the setting by pressing the Enter key **P**.

Press the Start key **S**, to begin an automatic phase, which will bring the oven to the preheating temperature, 50 degrees higher than the temperature set in the baking program.

On completion of this phase, a buzzer will inform the operator that the oven is ready to start baking.

When the door is opened the oven will switch off, allowing the operator to place the product inside.

Once the product is in the oven, the operator has only to check that the door is properly closed; the oven will continue automatically until baking is complete.

To vary the programmed temperature temporarily during the baking, simply press the Temperature key **R**, modify using the (+) key **O**, and the (-) key **M**, then confirm by pressing the Enter key **P**.

Note that the variation made in this way will only be active for the baking cycle in progress and will not be memorized in the baking program selected.



Warning!

At the end of the baking time the oven does not stop its functions AUTOMATICALLY!!

At the end of the baking time, the oven will sound a beeper until you give the baking end command by pressing the Stop key **U**, or by simply opening the oven door.

Baking in accordance with the program you selected previously is now complete, but a new temporary "baking time" can be set to further prolong baking.

If this is required, press the Time key **T**, and the relative display **H**, obviously showing zero, start to flash; modify the baking time using the (+) key **O**, and the (-) key **M**, then confirm by pressing the Enter key **P**.

This function is only available within 60 second after the end of the programmed baking and is indicated by flashing of the led on the Stop key **U**.

AUTOMATIC TIMED PREHEATING

One of the features of the 10 Programs Extra Electronic model ovens is that the oven can be **preheated** at a preset time, so that the operator can find the oven already at the required temperature when he arrives at work.

First the clock has to be set.

Press key **T** for at least **5 seconds**, the display **H** will start to flash on the hour figure, indicating the existing set point, use the (+) key **O**, and the (-) key **M** to modify the setting and then memorize the hours by pressing the Enter key **P**; the minutes will now start to flash, indicating the existing set point; use the (+) key **O**, and the (-) key **M** to modify the setting and then memorize the minutes by pressing the Enter key **P** again.

To conclude, the display will flash indicating the day of the week with a number (e.g. Monday = 1, Tuesday = 2), modify using the (+) key **O**, and the (-) key **M**, then confirm by pressing the Enter key **P**.

Stop all oven functions by pressing the Stop key **U**.

To set the starting time for automatic preheating, press the Enter key **P**, and the Clock key **T**, in that order, the display **H** will start to flash on the hour figure, indicating the existing set point, using the (+) key **O**, and the (-) key **M**, to modify the setting and then memorize the hours by pressing the Enter key **P**.

The minutes will now start to flash, undemanding the existing set point, using the (+) key **O**, and the (-) key **M**, to modify the setting and then memorize the minutes by pressing the Enter key **P** again.

The display **H** will now show the number of days' delay before the timed start-up (e.g. today = 1, tomorrow = 2); to modify use the (+) key **O**, and the (-) key **M**, then confirm the setting by pressing the Enter key **P**.

To allow use of this function, the oven must continue to receive power and the main switch **G** must be left turned to **ON**.

Then select the baking program to be carried out at start-up, as explained previously, and press the clock key **T** and the Start key **S**, in that order.

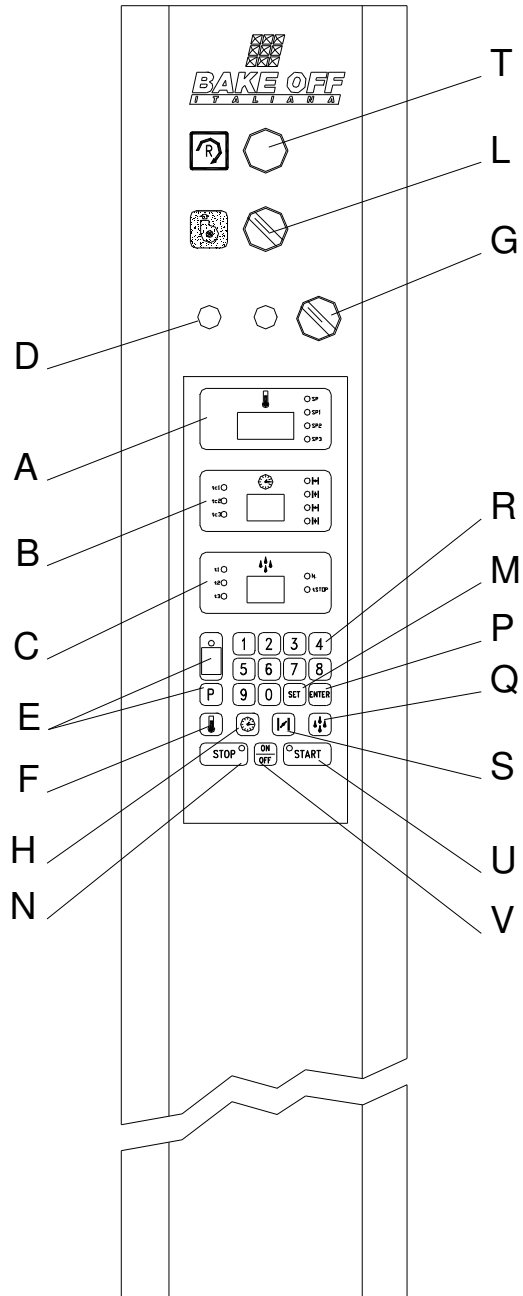
If this function has been set correctly, the led on the Start key **S** will flash and the Time display **H** and the Steam display **I** will switch off, while the temperature and the program set will continue to be displayed on the displays **F** and **L** respectively.

When the preset time is reached, the oven will come into operation and heat to the preheating temperature; to start the baking program as such, simply open the door and place the product inside.

CONTROL PANEL

EXTRA OVEN - 100 PROGRAMS ELECTRONIC MODEL

- A - Temperature display
- B - Timer display
- C - Steam display
- D - Fuse
- E - Miscellaneous program display
- F - Temperature regulator button
- G - Main switch
- H - Regulator baking time button
- L - Switch hood
- M - Set button
- N - Stop button
- P - Enter button
- Q - Water button
- R - Programming keyboard
- S - Flue fume regulator
- T - Rack rotation button
- U - Start button
- V - On-Off button



OPERATION AND FUNCTIONS OF THE 100 PROGRAMS OVEN

The Oven:

The **BAKE OFF 100 PROGRAMS MODEL** is an oven designed to facilitate and maximize baking various products, such as all kinds of breads, pastries, pizza, etc. Its computerized technology allows it to memorize up to 100 programs for baking the same number of different products, maximizing all of the parameters that may change for baking each.

Once all useful programs have been set, the operator need only call up the corresponding program number and bake.

The oven uses an internal clock, and may therefore be started at a pre-set time so that, for example, the operator can find the oven at temperature upon arriving at work.

Information about the Programs:

Before setting the final baking programs, it is best to read the entire paragraph about using the oven.

Each program is divided as follows:

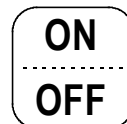
- SP** ⇒ OVEN PREHEATING
- SP1** ⇒ INITIAL BAKING PHASE
- SP2** ⇒ SECOND BAKING PHASE
- SP3** ⇒ FINAL BAKING PHASE

The time, baking temperature and any steam injections at the start of each phase may be programmed **for each baking phase**.

Each **program** also controls 2 timed open-close phases of the flue valve to evacuate baking steam.

How to Set Up the Programs:

Make sure that the oven has been properly connected, then turn the main switch **G** and turn on the computerized oven control by pressing the key:



Setting up a program:

Choose the program to set:



Press the following keys consecutively:

Press the number of the program to be saved:



Then the key:

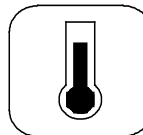


This will take you to the set point of the selected program, whose number will be flashing on the program display.

EXAMPLE:

The first parameters to be saved are those for the baking temperature.

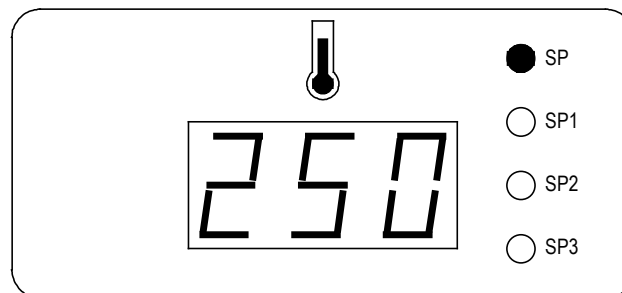
Therefore, press the keys:



to enter the temperature set point.

The first temperature to enter is for the SP phase (oven preheating), which is usually 50 degrees above the ideal baking temperature.

Then enter the temperature on the numerical keypad; e.g., 250°. The flashing SP LED will show this. Make sure that the temperature display reads:

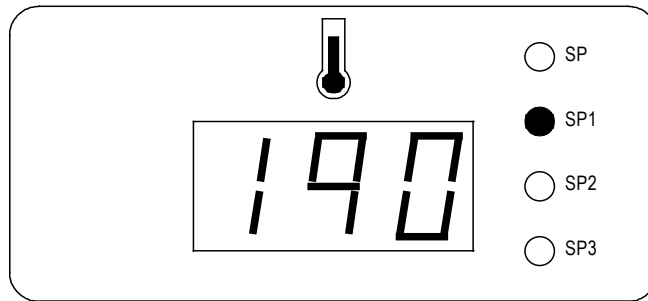


then save the preheating temperature using the key:



Once this step is complete, you may move on to set the SP1 temperature of the first baking stage, e.g. 190°.

Make sure that the temperature display reads:

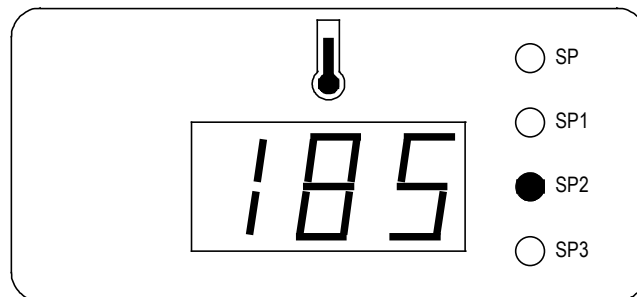


then save using the key:



You may now set the SP2 temperature of the second baking stage, e.g. 185°.

Make sure that the temperature display reads:



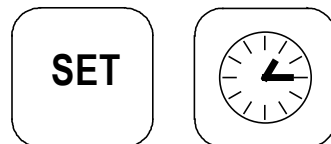
then save using the key:



Perform the same steps for the third stage.

Now save the parameters for the baking times;

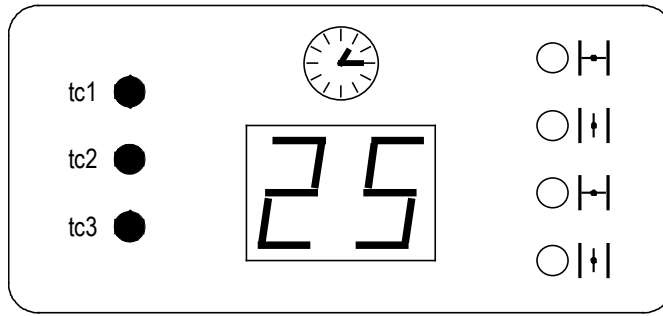
press the keys:



to enter the baking time set point.

The first parameter to be set is the total baking time, indicated by flashing LEDs tc1, tc2, tc3, e.g. 25 minutes.

Make sure the time display reads:



then saving using the key:



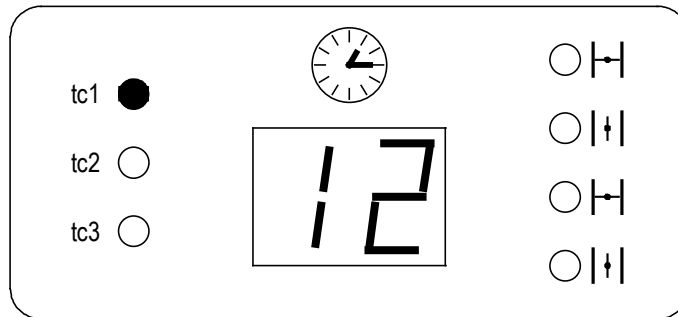
Now move on to set the duration of the first baking stage, e.g. 12 minutes



Warning!

The sum of the three baking stages must obviously match the previously set total baking time.

Make sure the time display reads:



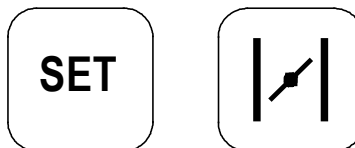
then saving using the key:



Perform the same steps for the remaining baking times.

Now move on to save the parameters concerning the steam flue opening;

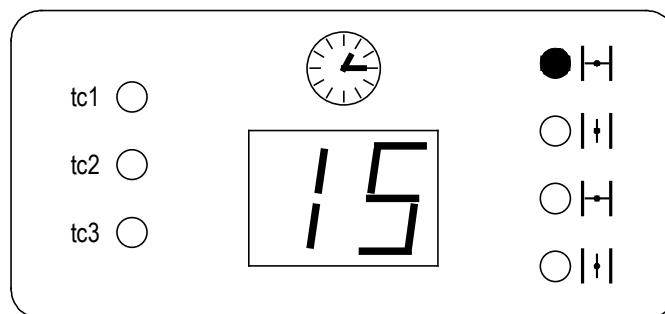
press the keys:



to enter the flue control set point.

The first parameter to be set is the one for the first flue closing time, which begins at the start of baking. E.g.: if you wish for the flue to remain closed for 15 minutes when baking begins, set the set-point as follows:

Make sure the time display reads:



(If you want the flue to remain open when baking begins, set this parameter to = 0)

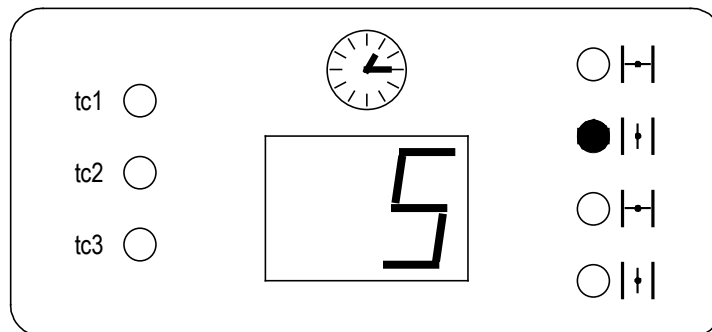
then saving using the key:

ENTER

Now move on to set the parameter for the first flue opening time, which begins at the end of the previous stage.

E.g.: I want the flue to remain open for 5 minutes:

Make sure the time display reads:



then saving using the key:

ENTER

Perform the same steps for the remaining open-close flue cycle



Warning!

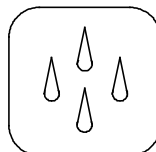
The sum of the two-cycle duration must obviously be the same as the previously set total baking time.

If you wish to control only one flue open-close cycle, the sum of the first two parameters will equal the previously set total baking time.

Then move on to save the parameters concerning steam injections;

press the keys:

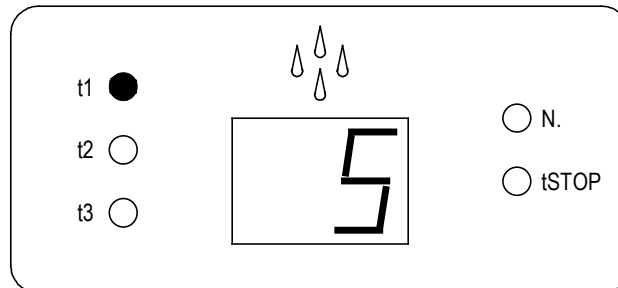
SET



to enter the steam injection control set point.

The first parameter to be set is for the first steam injection time, which begins at the start of the first baking stage, and is measured in seconds.
E.g.: 5 seconds.

Make sure the steam display reads:

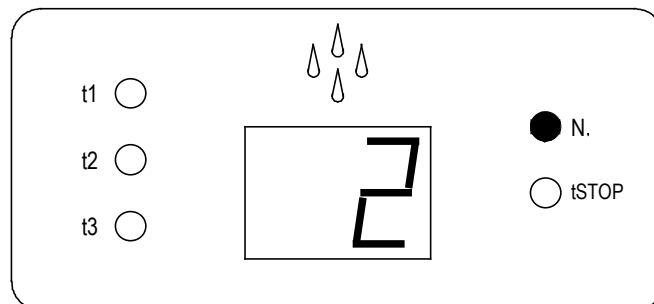


then save by pressing:



Now move on to set the number of injections lasting 5 seconds.
E.g.: 2.

Make sure that the steam display reads:

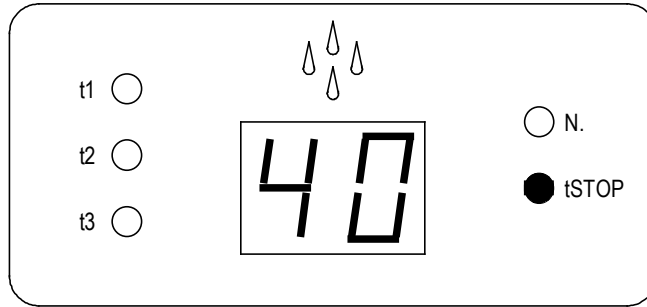


then save by pressing:



YES, You may now set the fan pause time to allow steam to form correctly (**BAKE OFF** recommends always leaving this parameter at 40 seconds).

Make sure that the steam display reads:



then save by pressing:

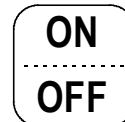


Perform the same steps for the remaining steam injections.
(If you wish to control a single steam injection, set the second and third injection time parameters to 0 in the remaining steam injection cycles)

When the last parameter of the steam injection set point is saved, the entire program is automatically saved as well.

PROGRAMMED BAKING

Make sure that the oven has been properly connected, then turn the main switch **G** and turn on the computerized oven control by pressing the key:



Recall and save the desired baking program

Press the following keys consecutively:



The program number to call up is:



then save by pressing:



to start the program, press:



When these steps are completed, the oven begins the program starting with preheating, after which the oven will beep intermittently.

The oven is now ready to begin baking; insert product.

As soon as the door is closed again, the baking stages will automatically begin using the parameters set in the program. This will be confirmed when by the lighted LED:

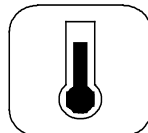


Warning:

One or more parameters may be changed for any baking stage in progress; the change will be effective only for the current baking session and is not saved to the program.

Example: While baking with program number 5, you wish to change the temperature during the first baking stage from 190 to 210 degrees:

Press the keys:

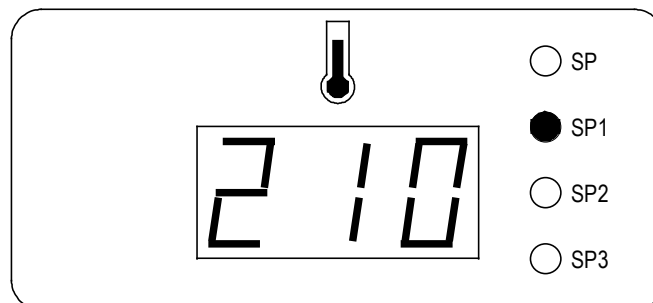


Press the keys: to



prevent changing the SP temperature for the preheating stage

Enter 210 on the numerical keypad, and make sure that the temperature display reads:



then save by

pressing:

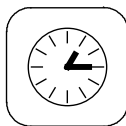
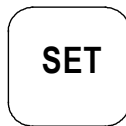
ENTER

When baking is finished, the oven will beep a few times and stop working to allow the operator to remove the product from the baking chamber.



Warning:

If the product needs more baking time, within one minute will be possible, using the same process done previously

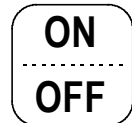


set temporarily the time in minutes in order to extend the baking.

AUTOMATIC TIMED STARTING

One of the features of the BAKE OFF electronic model is automatic timed starting, which allows for example the operator to find the oven already at temperature upon arriving at work.

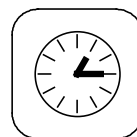
In order to use the oven taking advantage of this function, it must be powered and have the main switch set to ON. The computerized control may be turned off using the key:



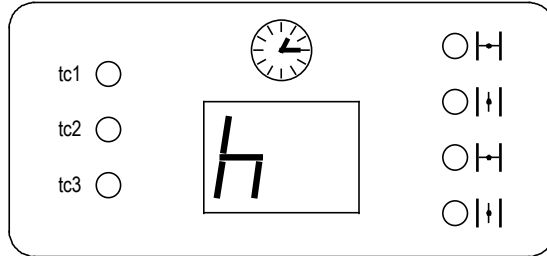
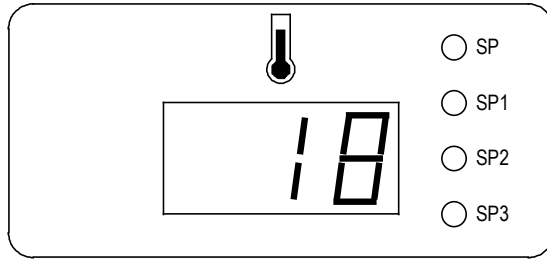
How to set the clock:

Example: Wednesday, 6:13 p.m. (18,13 on a 24-hour clock)

First, press the following keys consecutively:



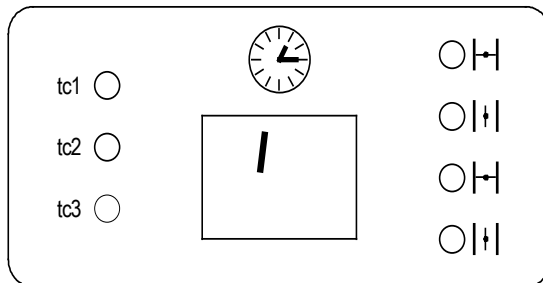
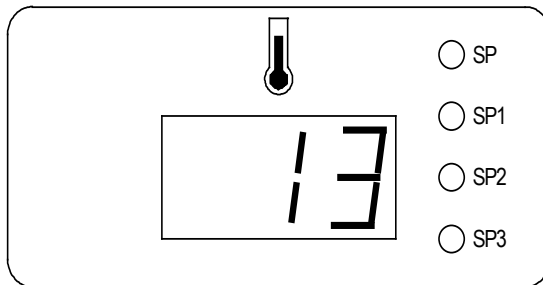
Then enter 18 on the numerical keypad; make sure that the displays read:



then save the hour by pressing



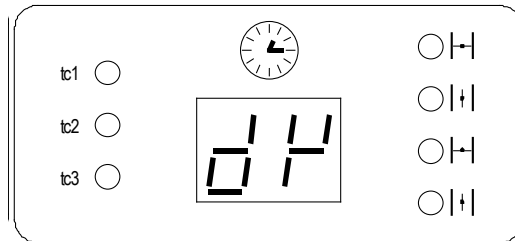
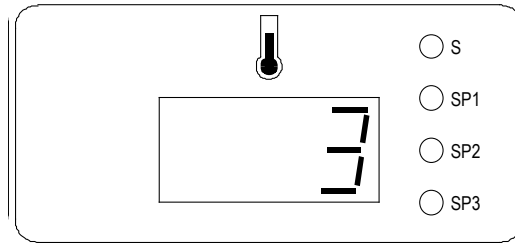
Enter 13 on the numerical keypad; make sure that the displays read:



then save the minutes by pressing:



(The day of the week is indicated by a number: Monday = 1, Tuesday = 2, etc.)
Enter the number 3 on the numerical keypad; make sure that the displays read:

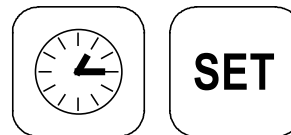


then save the day by pressing:



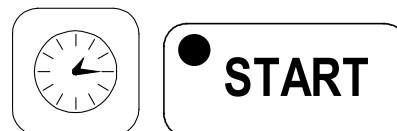
Delayed start:

Call up and save the desired baking program as described previously. Then press the following keys consecutively:



set and save the hour, minutes and day as described above.

Press the following keys consecutively:



The correct working of the function Start delayed is because of the lighting of the led on the key start.

Now, the oven will begin the set program at the set time, even if the computerized control is turned off.

SHUTTING OFF THE OVEN

STANDARD MODEL	DIGITAL	EXTRA 10PROGRAMS MODEL	EXTRA 100PROGRAMS MODEL
The oven must be turned off after baking. Turn the knob G to the OFF position and the knob H to 0.		Deactivate the oven after baking by pressing the start keys, turn the knob G and main switch to the OFF position.	After baking, turn off the oven and turn the knob G to the OFF position.

CLEANING AND CARE



Warning!

The equipment must never be cleaned using a high-pressure cleaner or direct water spray.

Cut off power to the oven when cleaning.

Clean the equipment only when cool.

Do not use cold water on the warm glass of the door.

The oven must be cleaned daily!

The outer steel surface of the oven may be cleaned using a damp cloth, with common household cleansers if needed, then dried. We do not recommend using scratchy, abrasive or corrosive products, which could damage the surfaces. Additional care may be taken by using products specifically developed for cleaning steel. In this case, follow the label instructions for the product.

We recommend using specific oven cleaning products for cleaning the baking chamber. Here again, follow the manufacturer's directions for using the product.

Hazardous cleaning products must not be used for any reason.

BREAKDOWN MEASURES

Should a breakdown occur despite proper use of the oven, shut off the oven, close all connections and call an authorized technician from the customer service centre.

EXTENDED DOWNTIME MEASURES

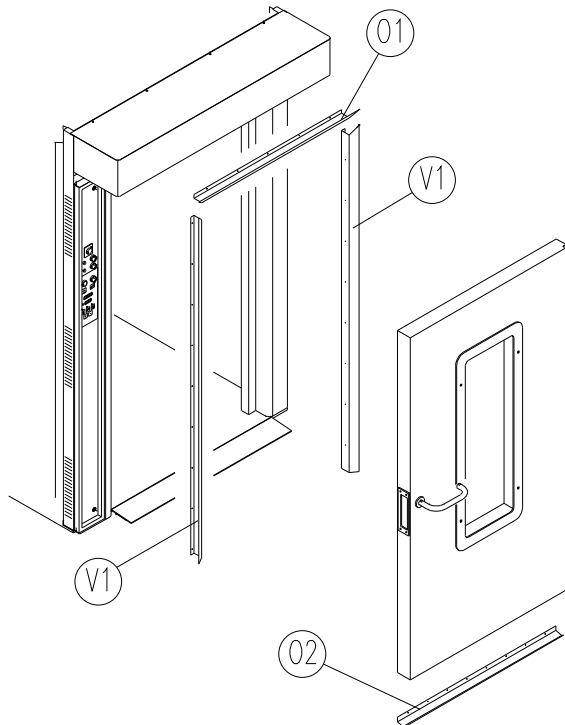
Whenever the equipment is to remain unused for prolonged periods (seasonal closing, vacation, etc.), we recommend cleaning it according to the instructions above and drying it immediately. Disconnect all electrical devices, and shut all upstream cut-off valves.

Annual Maintenance

At least once a year the oven must be subjected to careful maintenance, to be performed by the authorized customer service center.

This periodic maintenance must include the following points:

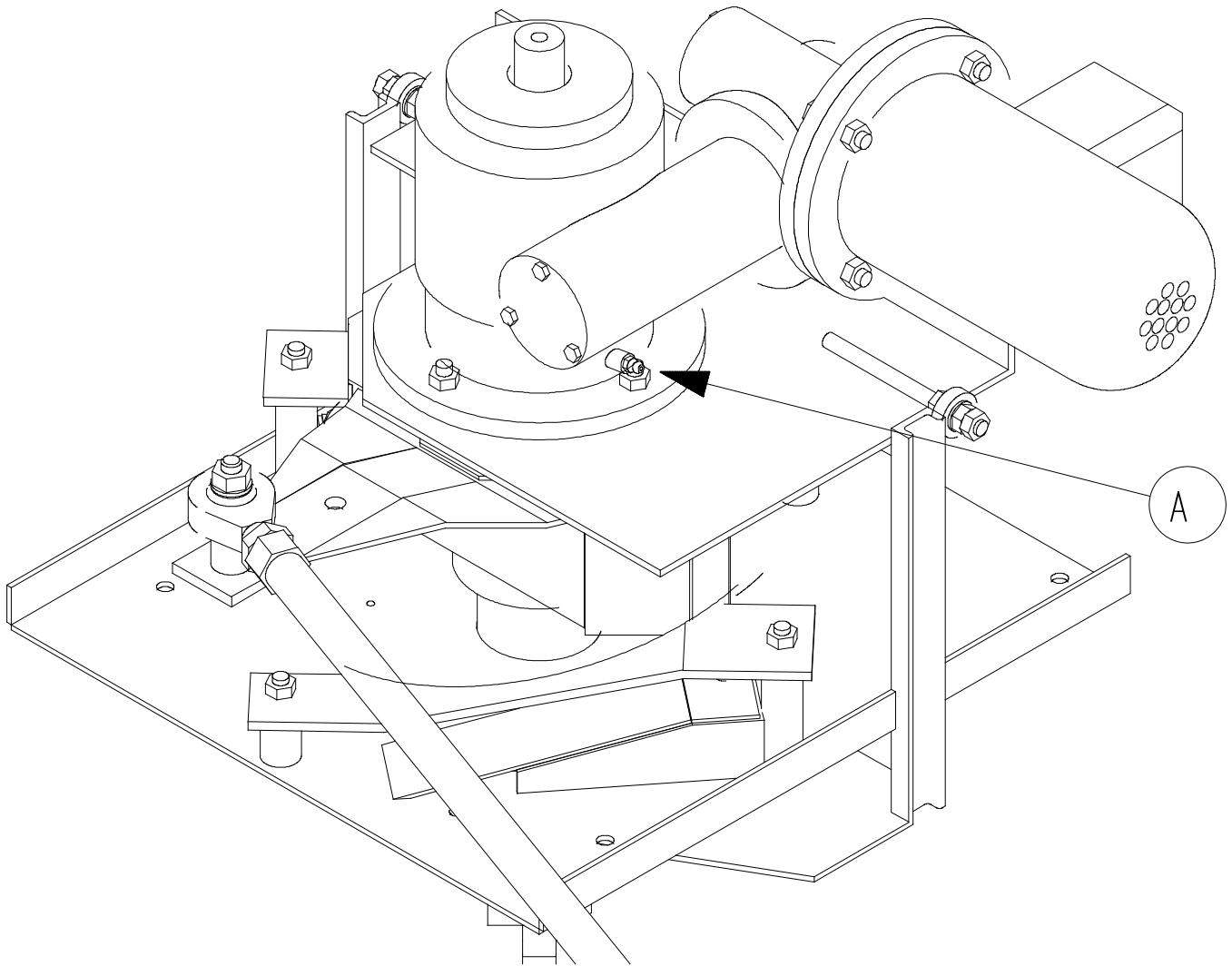
- Functional check of available devices
- Connector cable grounding check
- Water connection check (filling and drainage).
- Lubricate the gear motor
- Clean the door gaskets
- Replace lamps for inside light



Any parts must be replaced solely by personnel authorized by the manufacture or trained and prepared for this purpose.

All spare parts must be requested directly from the manufacturer!

MAINTENANCE GEAR MOTOR (AUTOMATIC LIFT MODEL)



To avoid eventual damages at lifting and rotation rack group, we advise to supply the lubrication of the bearing of the gear motor at least once a month.
The lubrication is made introducing grease for bearings (high temperature resistant) inside the ring shape part of the gear motor using the suitable grease box put at the bottom of it ("A"point).



Warning!

In case of malfunction of the rack rotation during the baking, you can do the lubrication.

MALFUNCTION CAUSES

QUALIFIED PERSONNEL

Qualified personnel must perform any operations on the electronic components of the machine only, with excellent knowledge of the operation of the electrical parts and of the precautions to be taken in handling them so as to avoid injury to him or others.

RACK

The cart does not stop or does not rise if the overload cut out on the control panel has been tripped or the limit switch on the door handle is broken or out of place.

AIR RECYCLE FAN

The air recycle fan does not start if the overload cut-out on the control panel has been tripped or the limit switch on the door handle is broken or out of place

STEAM PRODUCTION

The steam production is out of order if:

- The overload cutout on the control panel has been tripped.
- The suction unit is revolving counter clockwise
- The suction grid is clogged
- The drain pipe is clogged

INSUFFICIENT MOISTENING

- Not enough water in the humidifier, due to low water supply pressure or obstruction in the humidifier hydraulic circuit.
- The temperature in the baking chamber is too low.

WATER LEAK

- Foreign bodies in the water intake solenoid

HOT AIR FLOW LEAK WITH DOOR CLOSED

- Worn sealing gaskets

UNEVEN BAKING

- The suction unit is revolving counter clockwise
- The air locks regulating air flow are not correctly oriented

DULL AND ROUGH BREAD

- Not enough moisture

REQUESTING SERVICE

For the malfunction causes contact the requesting service.

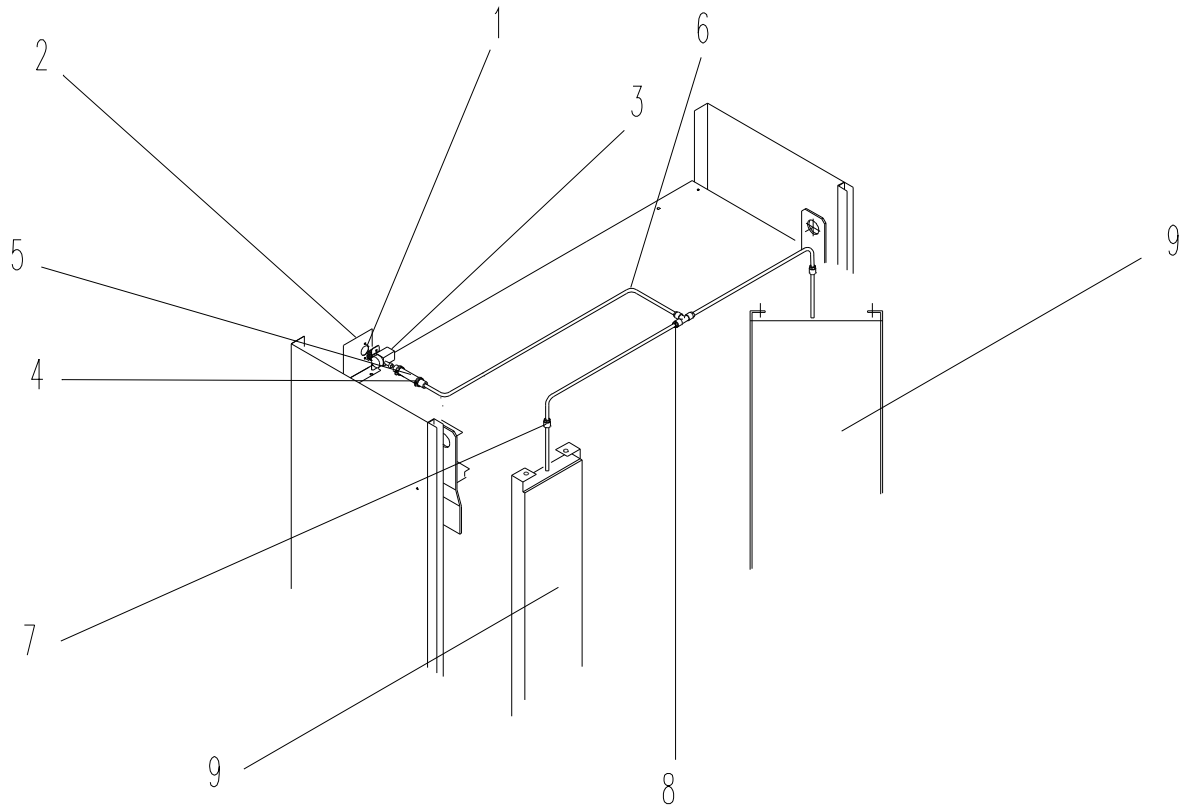
OVEN SERVICE

- If the cause of the malfunction is attributed to the oven, contact the authorized retailer you purchased it from. Our authorized retailers are able to supply information about most of the products they handle and should be able to provide consultation service on any problem you may have with the oven.

Any service calls should be arranged on the basis of the seriousness of the problem. In cases of ordinary maintenance the service call will be scheduled on a mid-term basis.

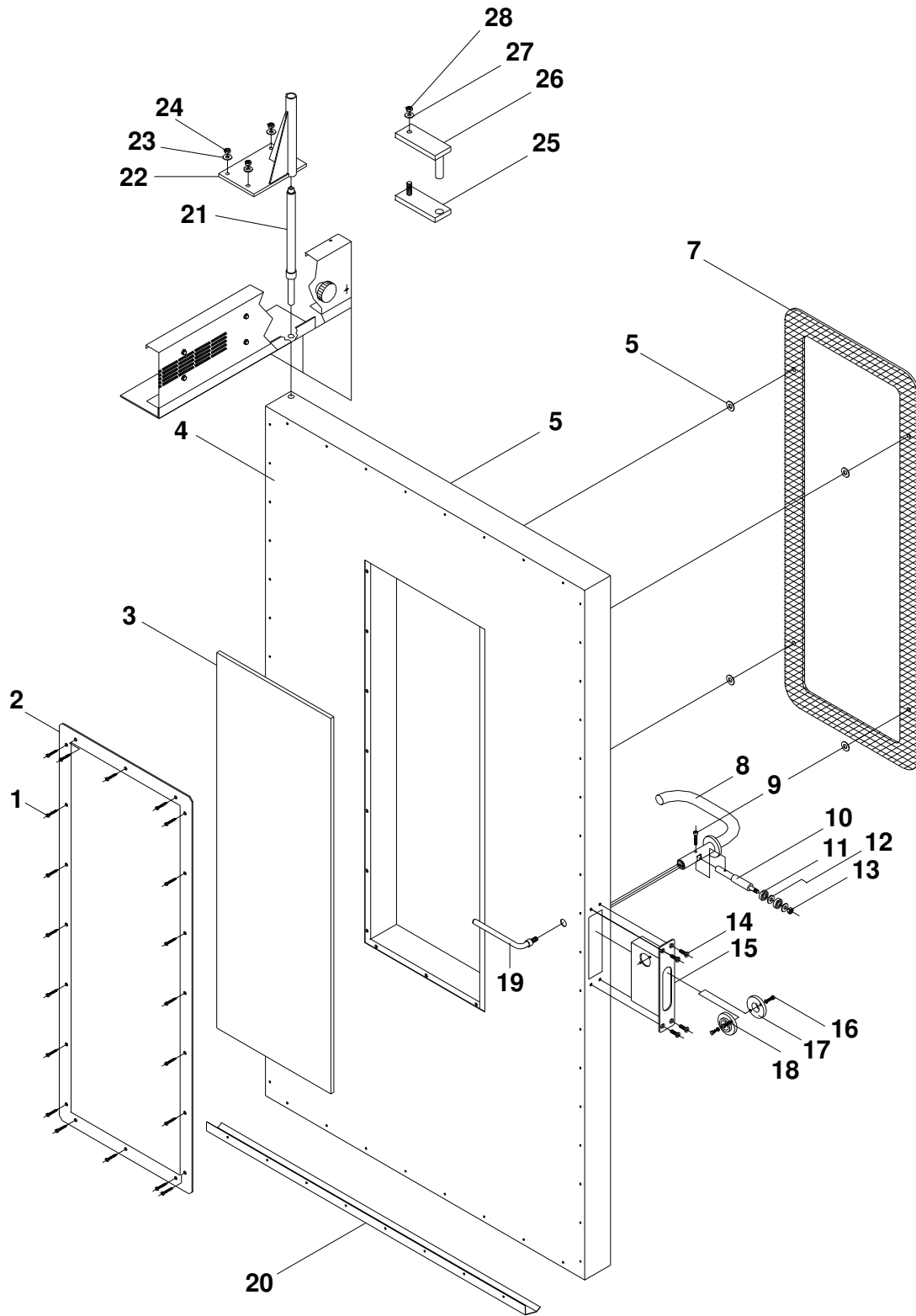
SPARE PARTS AND DRAWINGS

WATER SYSTEM



Pos.	Code	Description	No.
1		M4x15 screw	2
2	566418031	Solenoid valve support	1
3	120800005	24 V "L.F." Solenoid valve	1
4		Hose clamp	2
5		Rubber hose	1
6	385500002	Fired copper pipe	3
7	373000007	Ø8 bulkhead fitting (art. 10465-8)	2
8	373000003	8x1/4" T-fitting (art. 10240)	1
9	590518030	Steamer 280	2

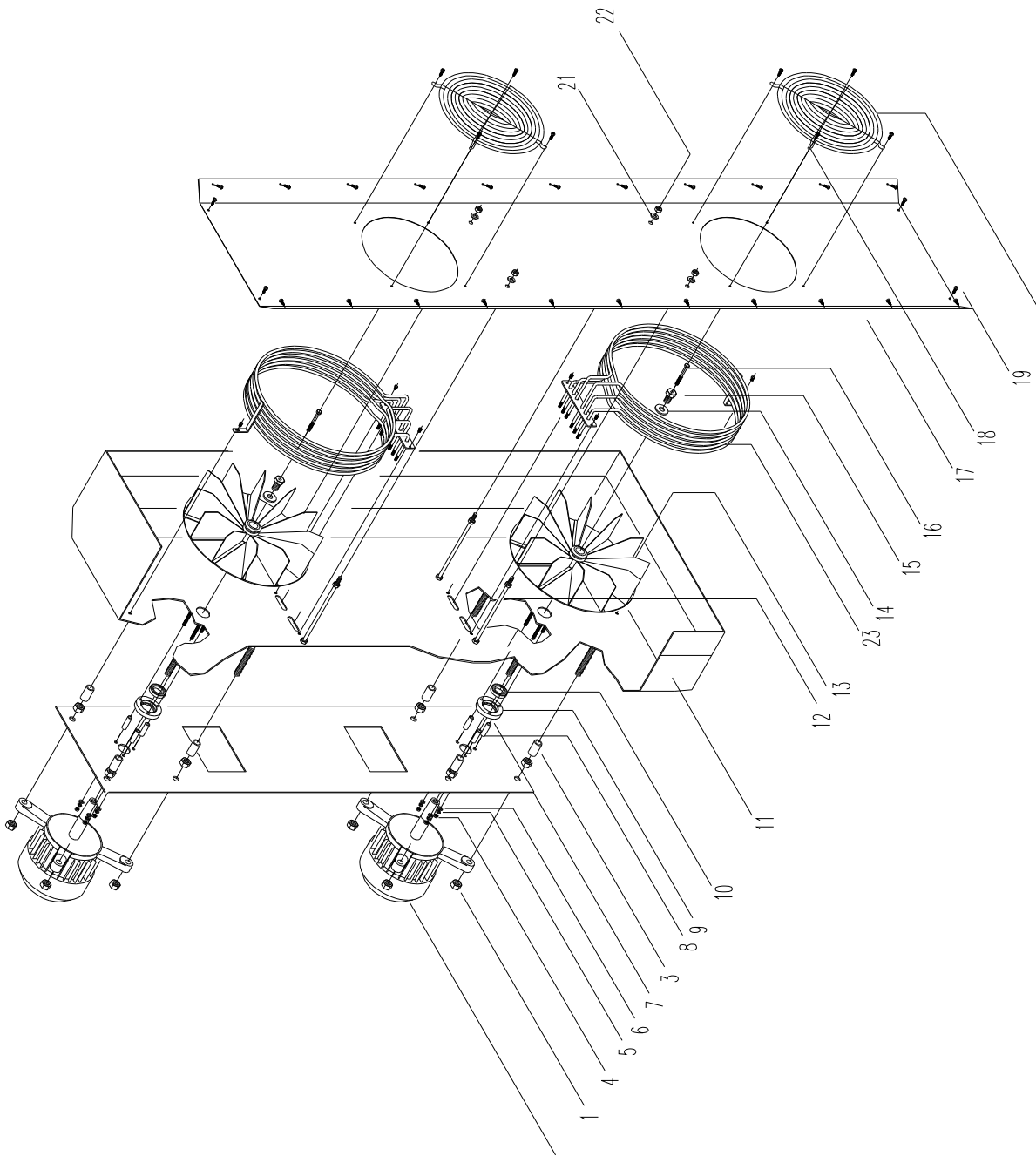
COMPLETE DOOR ASSEMBLY



**COMPLETE DOOR ASSEMBLY
CODES**

Pos.	Code	Description	Nr.
1		M4x13 self-threading screw	20
2	513016021	Glass frame	1
3	391516020	1097x385x10 Glass	1
4	562318030	Inside door panel	1
5	579118030	Outside door	1
6	308200001	Glass holder bushing	4
7	391518030	External glass 1160x448x6	1
8	747118030	Handle lever mechanism	1
9		M6x30 Allen screw	1
10	644118030	Bearing pin	1
11	331616000	609 ZZ SKF Bearing	2
12		Ø 8x21 Flat washer	2
13		M8 Nut	1
14		TSVP M6x20 Screw	4
15	588518030	Holding box	1
16		TE M5X10 Screw	4
17	629316020	Ring-nut	2
18		Ø6 Flexible washer	2
19	551618032	Internal handle	1
20	531818030	Gasket	1
21	664118300	Door pin	1
22	764818162	Door pin plate	1
23		Ø8 Flexible washer	4
24		M8 nut	4
25		Fix plate	1
26		Hinge pin	1
27		Ø8 Flexible washer	1
28		M8 Nut	1

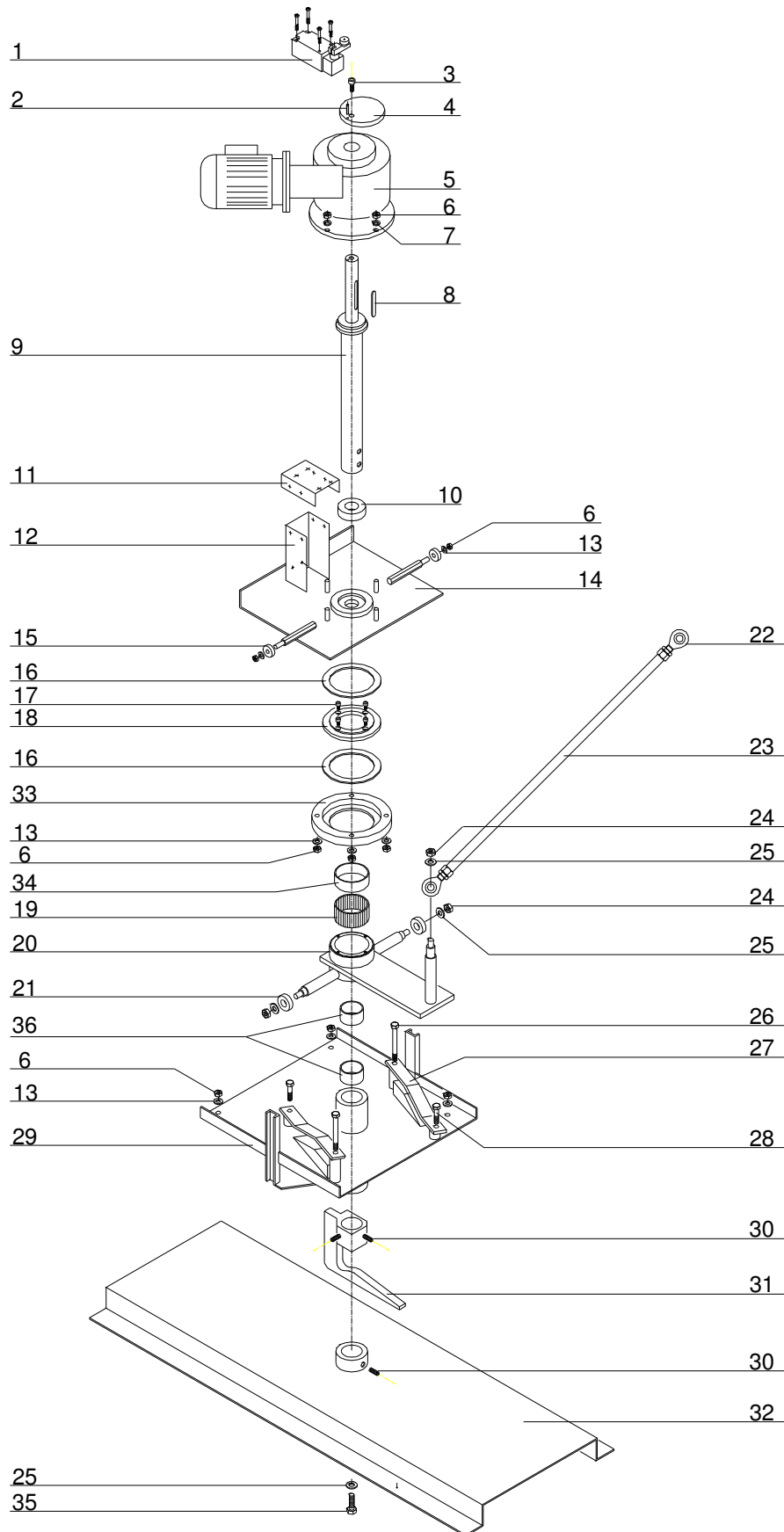
MOTOR ASSEMBLY



**MOTOR ASSEMBLY
CODE**

Pos.	Code	Description	Nr.
1		M12 Nut	16
2	353000010	1088 HP 0,5 Motor type	2
3	615700001	Plate spacer	8
4		M5 Nut	6
5		Ø5,3x10 Flat washer	6
6		Ø5,1 Flexible grower washer	6
7	564018041	Motor plate	1
8	615700000	Flange spacer	6
9	625300000	Insulation flange	2
10	303000000	Ø24 Teflon ring	2
11	773618030	Baking chamber	1
12	515718040	Central conveyor spacer	4
13	591500009	300x105 Straight-blade fan	2
14		Ø13x55 Flat washer	2
15	393000001	Fan holding screw	2
16		M6x55 Screw	2
17	513018031	Central conveyor	1
18		M4x12 Self-threading screws	8
19		M4x12 Self-threading screws	26
20	531616020	Fan grid	2
21		Ø8 Flat washer	4
22		M8 Nut	4
23	373500016	Heating element	2

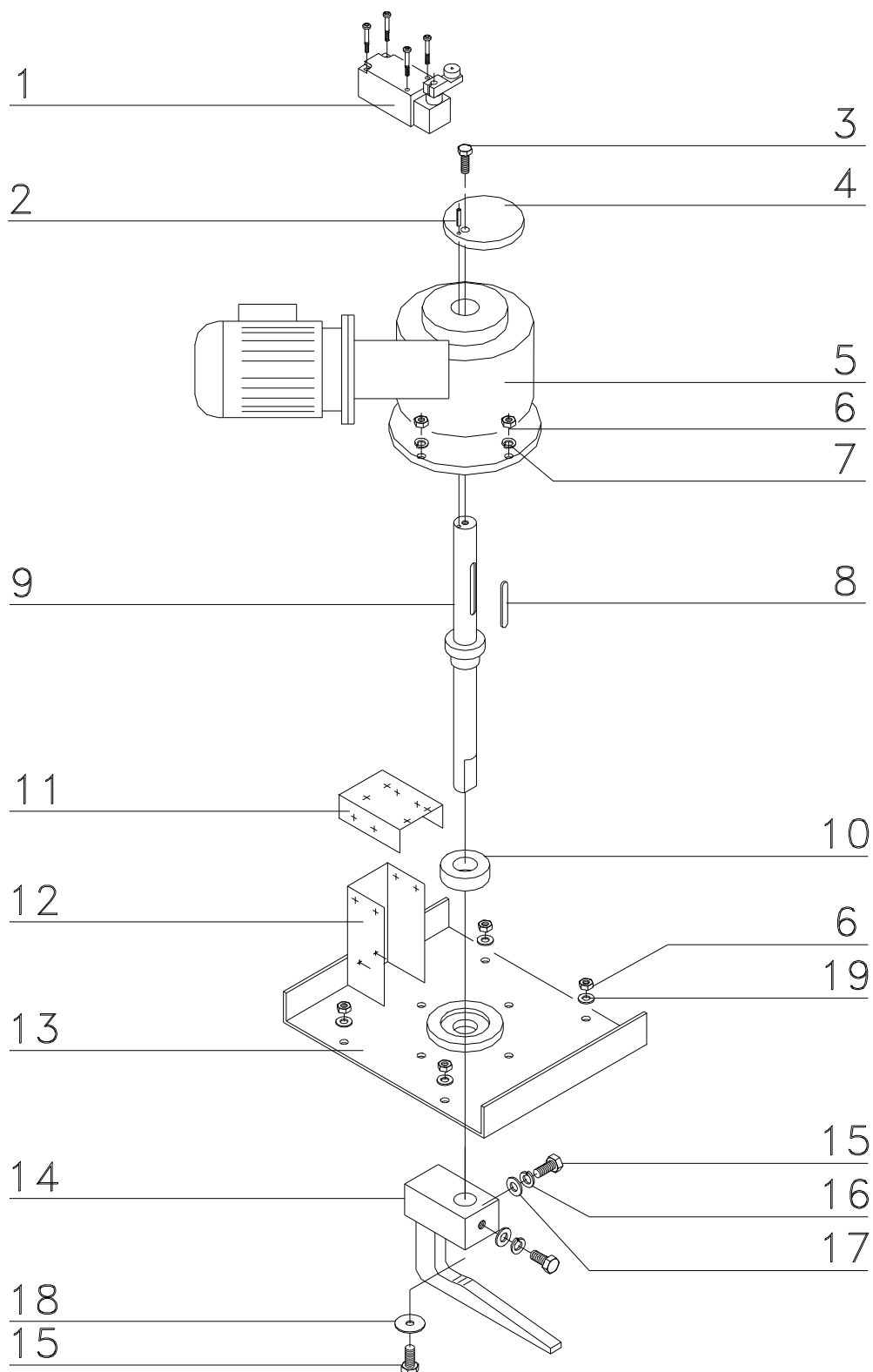
AUTOMATIC LIFT GROUP



**AUTOMATIC LIFT GROUP
CODES**

Pos.	Code	Description	Nr.
1	124500001	FD 538 "PIZZATO" limit	1
2		Ø4x20 Flange plug	1
3		M8x25 Allen screw	1
4	510518037	Gear motor cams	1
5	353000011	CRMI 40/50 Gear motor	1
6		M8 Nut	14
7		Ø8 Flexible washer	4
8		8x5x60 Key	1
9	602618162	Gear motor shaft	1
10	331616000	40-68-19 Bearing	1
11	581018031	Limit stand	1
12	581018031	Limit stand	1
13		Ø8 Flat washer	10
14	764818160	Reducer lift group plate	1
15		609 ZZ "SKF" Bearing	2
16		Roller	2
17		M5x10 Allen screws	4
18	629318301	Ring-nut	1
19		"IGUS" GSM-6065-30 Bearing	1
20	731618300	Lift group	1
21		15-32-7 Bearings	2
22		M16 Ball joint	2
23	583018300	Clevis	1
24		M10 Nut	3
25		Ø10 Flat washer	4
26		T.E. M6x60 Screws	2
27	564818300	Cams plate	2
28		T.E. M6x30 Screw	2
29	76481861	Lift fix plate	1
30		M10x30 Thread grains	2
31	728418300	Automatic lift hook	1
32	735818300	Cart merry-go-round	1
33	629318300	Ring-nut	1
34		Bearing spacer	1
35		Screw T.E. M10x20	1

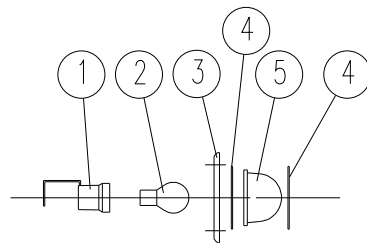
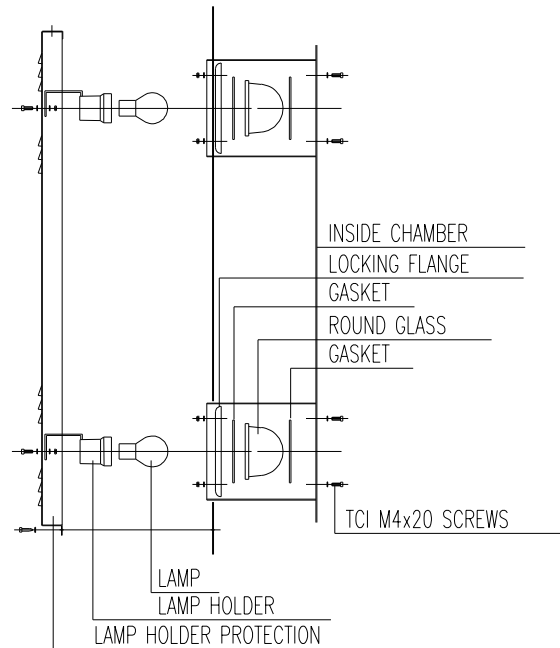
STANDARD LIFT GROUP



**STANDARD LIFT GROUP
CODES**


























Pos.	Code	Description	Nr.
1	124500001	FD 538 "PIZZATO" limit	1
2		Ø4x20 Flexible plug	1
3		M8x25 Allen screw	1
4	510518037	Gear motor cams	1
5	353000011	CRMI 40/50 Gear motor	1
6		M8 Nut	8
7		Ø8 Flexible washer	4
8		8x5x60 Key	1
9	602618030	Gear motor shaft	1
10	331616000	40-68-19 Bearing	1
11	581018031	Limit stand	1
12	581018031	Limit stand	1
13	564018030	Reducer group plate	1
14	728418030	Cart lift hook	1
15		T.E. M10x25 Screw	3
16		Ø10 Flexible washer	2
17		Ø10 Flat washer	2
18		Ø10x28 Flat washer	1
19		Ø8 Flat washer	4

LAMP GROUP



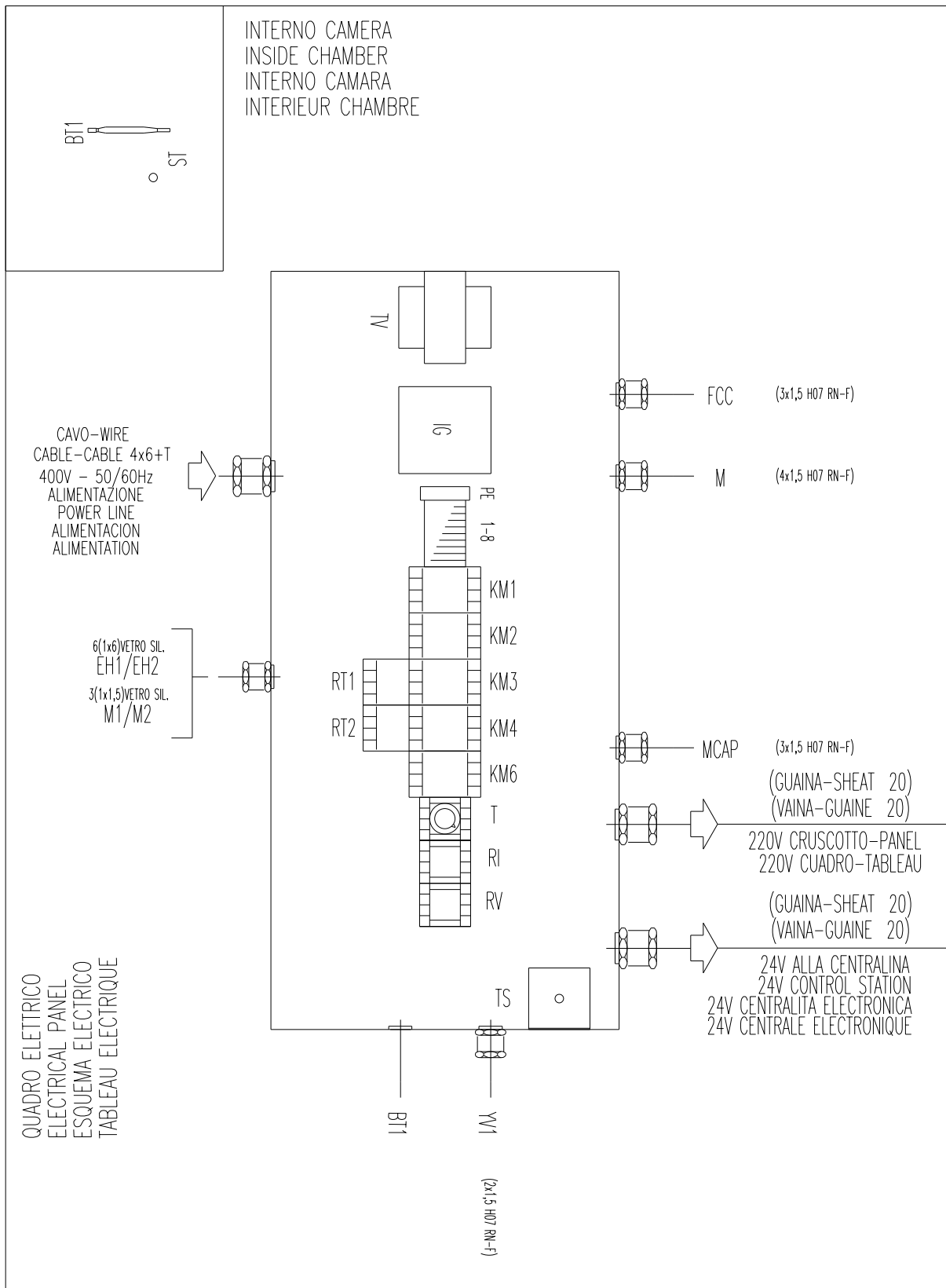
	Code	Description	Nr.
1	166400006	Ceramic lamp holder	2
2	146600011	24V 5J60W300° Lamp	2
3	325300000	Round crystals flange	2
4	331800007	Round crystals gasket	4
5	313300000	Round crystals light	2

LEGEND OF SYMBOLS

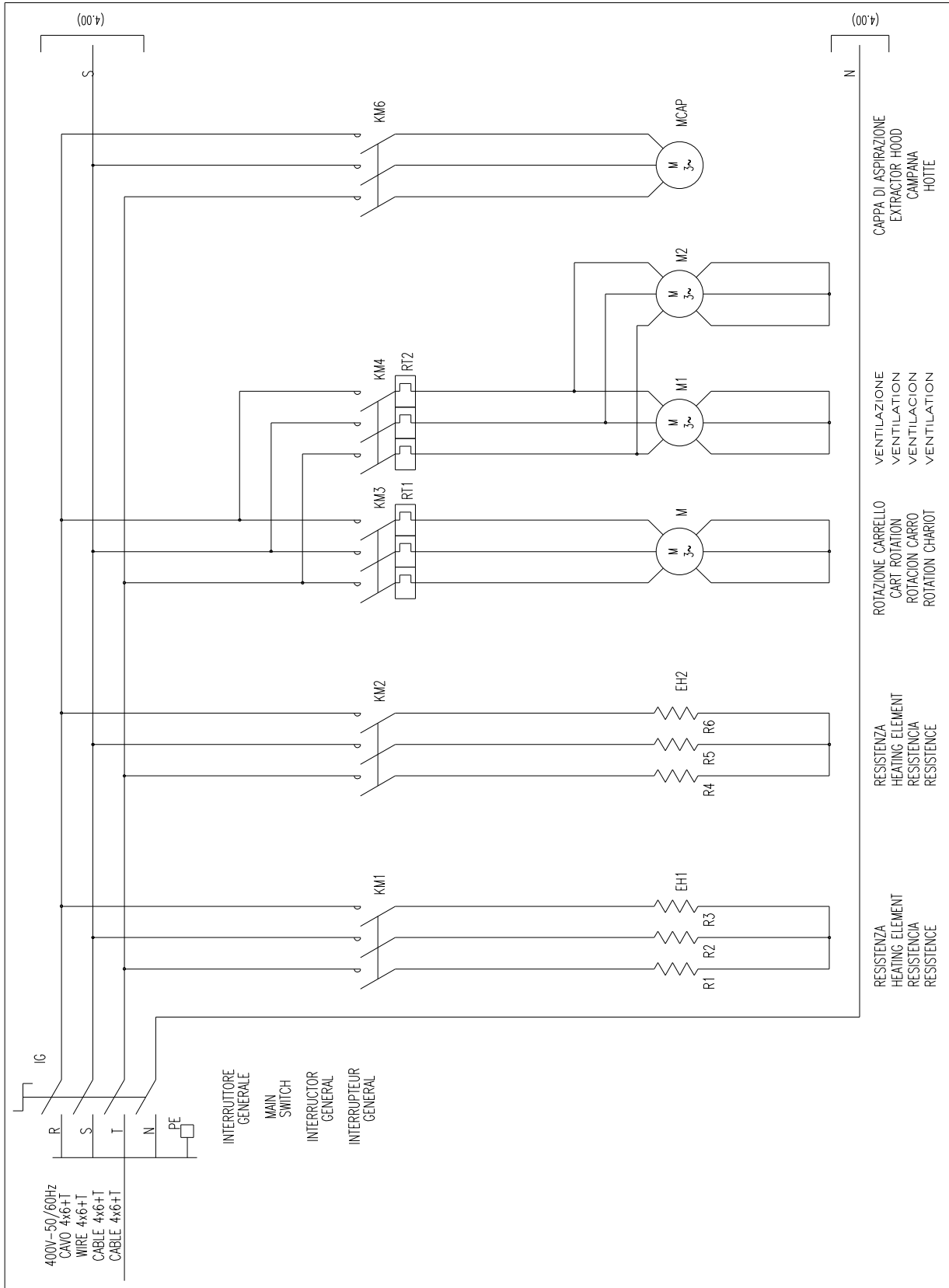
SYMBOL	DESCRIPTION	SYMBOL	DESCRIPTION
	CONTACT AND/OR RELAY		NORMALLY - OPEN CONTACT
	BURNER ELECTRODE		NORMALLY - OPEN CONTACT
	TIMER		NORMALLY - CLOSED CONTACT
	BUZZER		DELAYED - CLOSURE CONTACT
	LAMP		BUTTON - CONTROL CONTACT
	MOTOR		NORMALLY - CLOSED THERMAL CONTACT
	ROTARY SWITCH		FLAME DETECTOR
	FUSE		FLAME LIGHTER
	VENTILATION FAN		
	TEMPERATURE PROBE		
	SOLENOID VALVE		
	VOLTAGE TRANSFORMER		
	CONTACT		
	THERMAL RELAY		
	TERMINAL		
	CONNECTOR TERMINAL		
	SINGLE - POLE WIRE		

ELECTRICAL PANEL LAY OUT

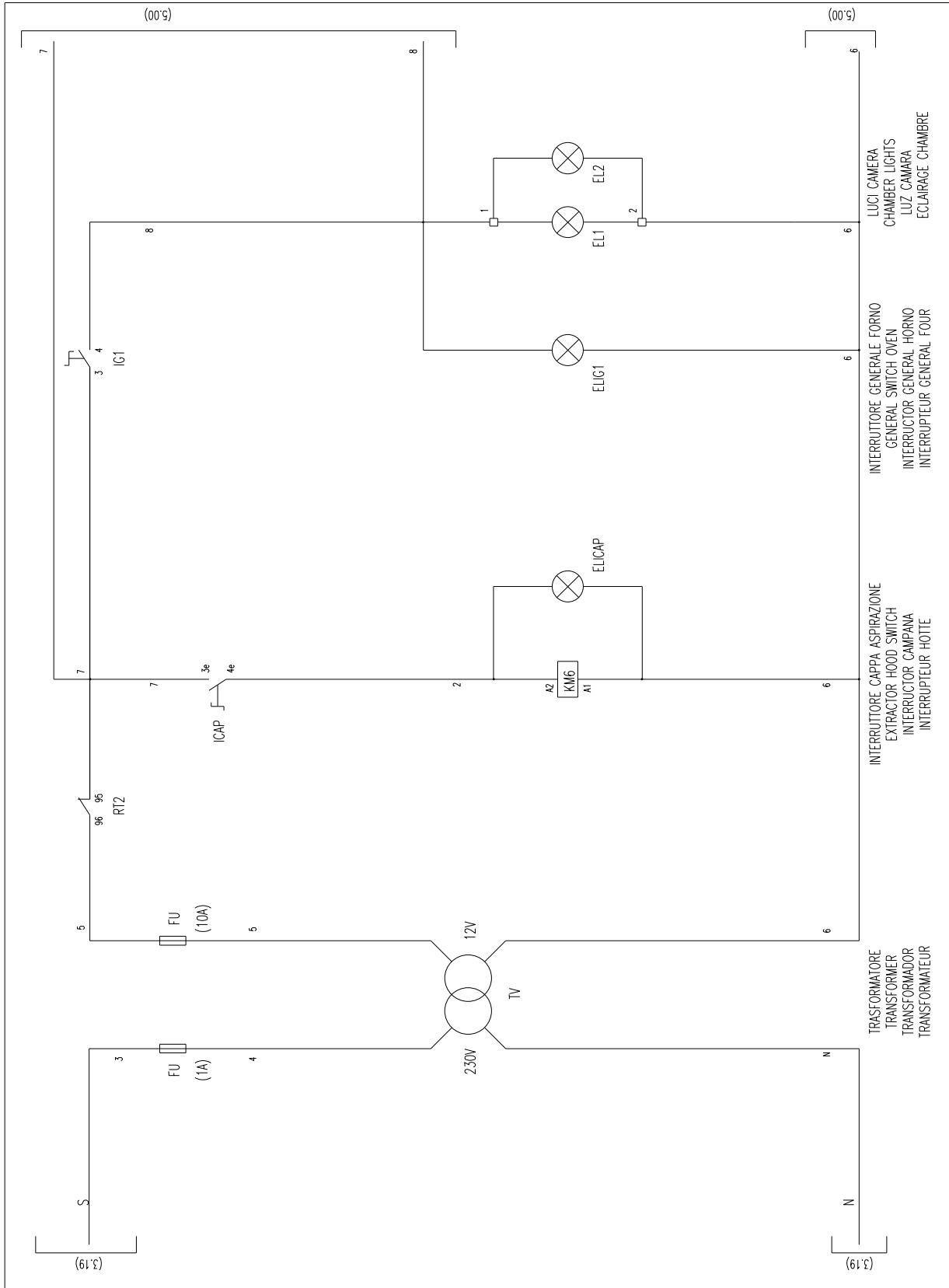
EXTRA MODEL DIGITAL CONTROL OVEN



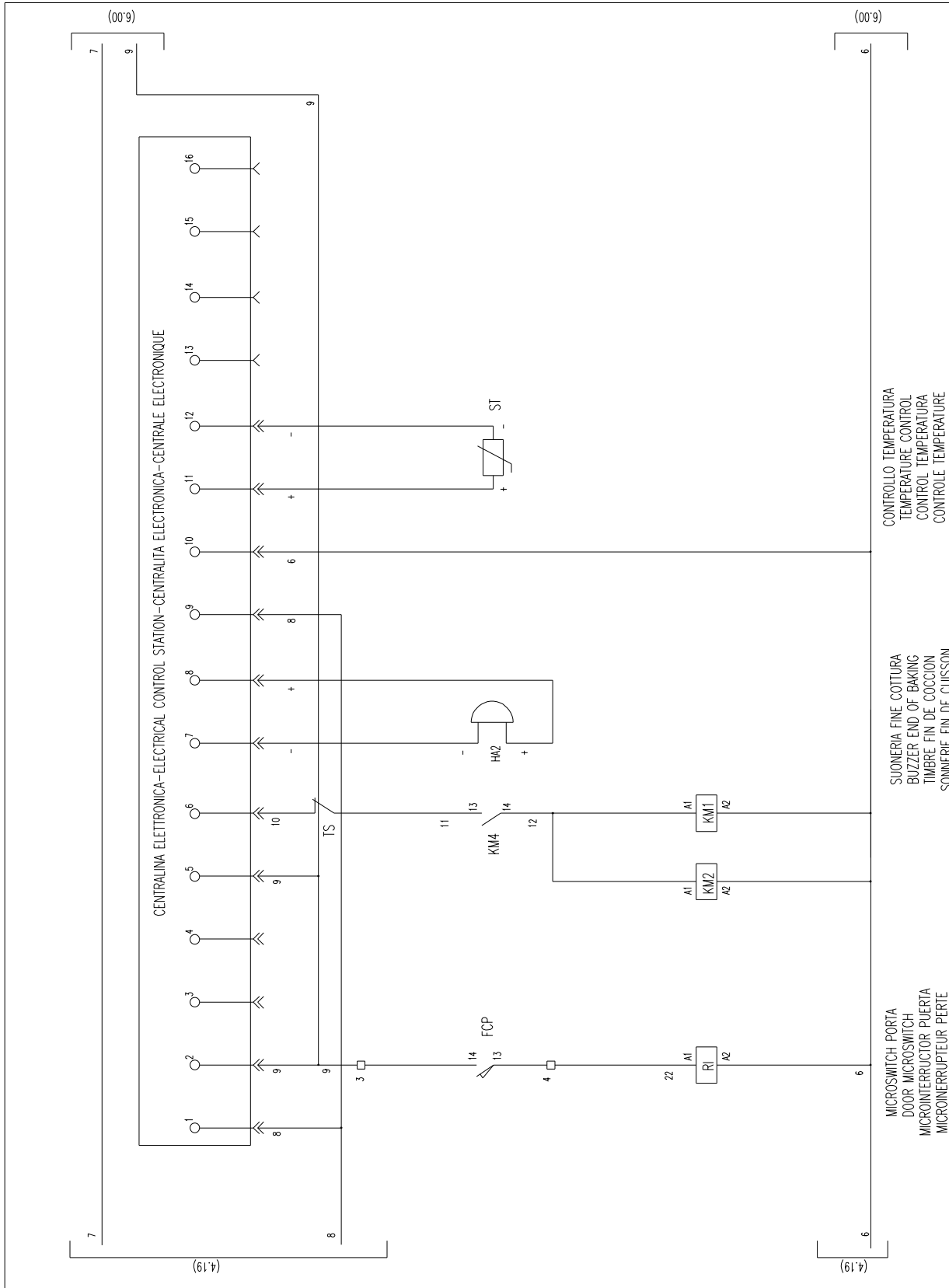
ELECTRICAL DIAGRAM EXTRA MODEL DIGITAL CONTROL OVEN



ELECTRICAL DIAGRAM EXTRA MODEL DIGITAL CONTROL OVEN



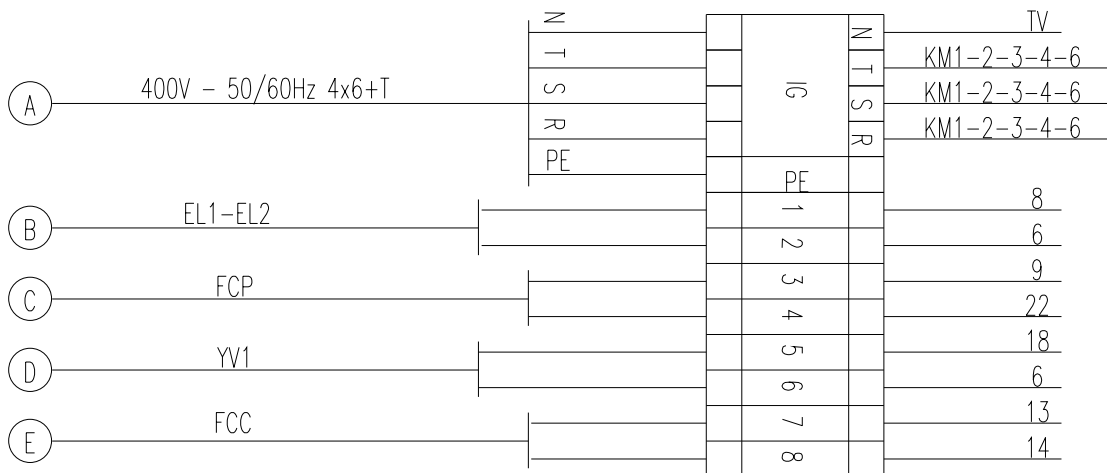
ELECTRICAL DIAGRAM EXTRA MODEL DIGITAL CONTROL OVEN



TERMINAL BOARD

EXTRA MODEL DIGITAL CONTROL OVEN

- (A) ALIMENTAZIONE – POWER – ALIMENTACION – ALIMENTATION
- (B) LUCI CAMERA – CHAMBER LIGHTS – LUZ CAMARA – ECLAIRAGE CHAMBRE
- (C) MICRO PORTA – DOOR MICROSWITCH – MICRO INTERRUPTOR PUERTA –
– MICRO INTERRUPTEUR PORTE
- (D) ELETTROVALVOLA ACQUA – WATER VALVE – VALVULA ACUA – VALVE EAU
- (E) MICRO CARRELLO – RACK MICROSWITCH – MICRO INTERRUPTOR CARRO –
– MICRO INTERRUPTEUR CHARIOT

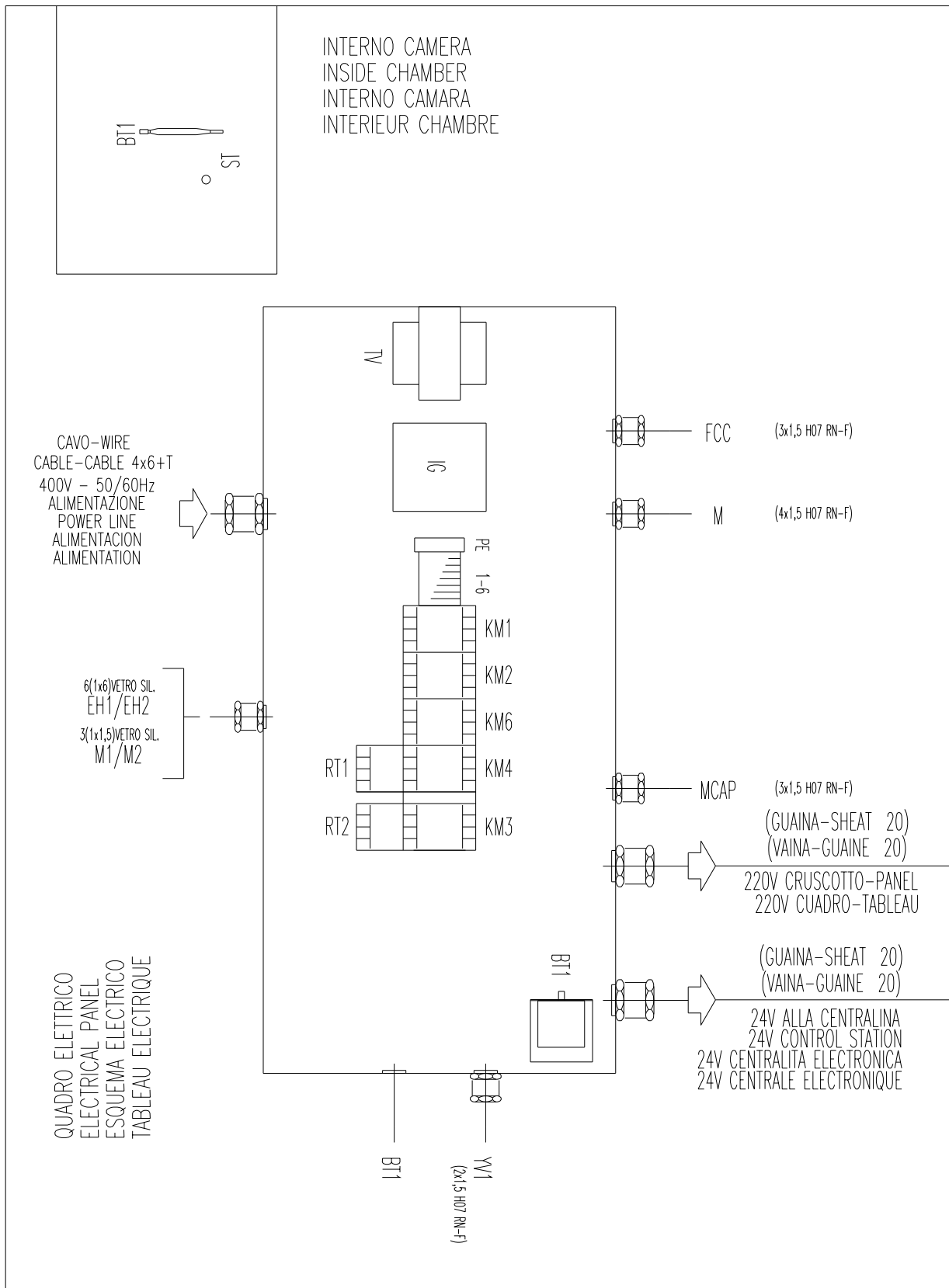


MORSETTI DA 1 A 8 SEZIONE 4 mmq
 TERMINALS FROM 1 TO 8 SECTION 4 mmq
 ENCHUFES DE 1 A 8 SECCION 4 mmq
 BORNES DE 1 A 8 SECTION 4 mmq

MORSETTO DI TERRA GV DA 10 mmq
 GV HEARTH TERMINAL FROM 10 mmq
 ENCHUFE DE TIERRA 10 mmq
 BORNE DE TERRE 10 mmq

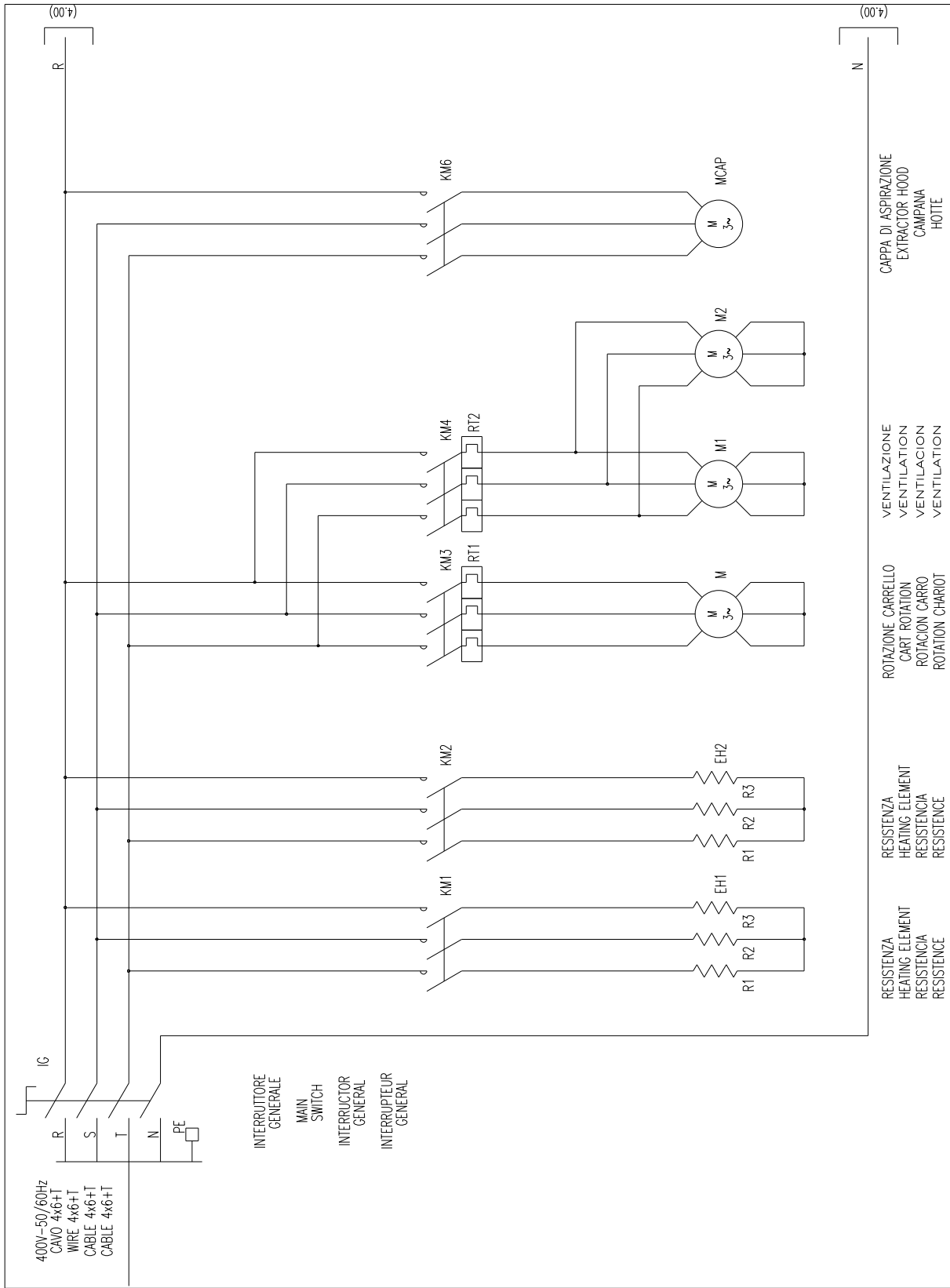
ELECTRICAL DIAGRAM LAY OUT

EXTRA MODEL ELECTRONIC 10P OVEN

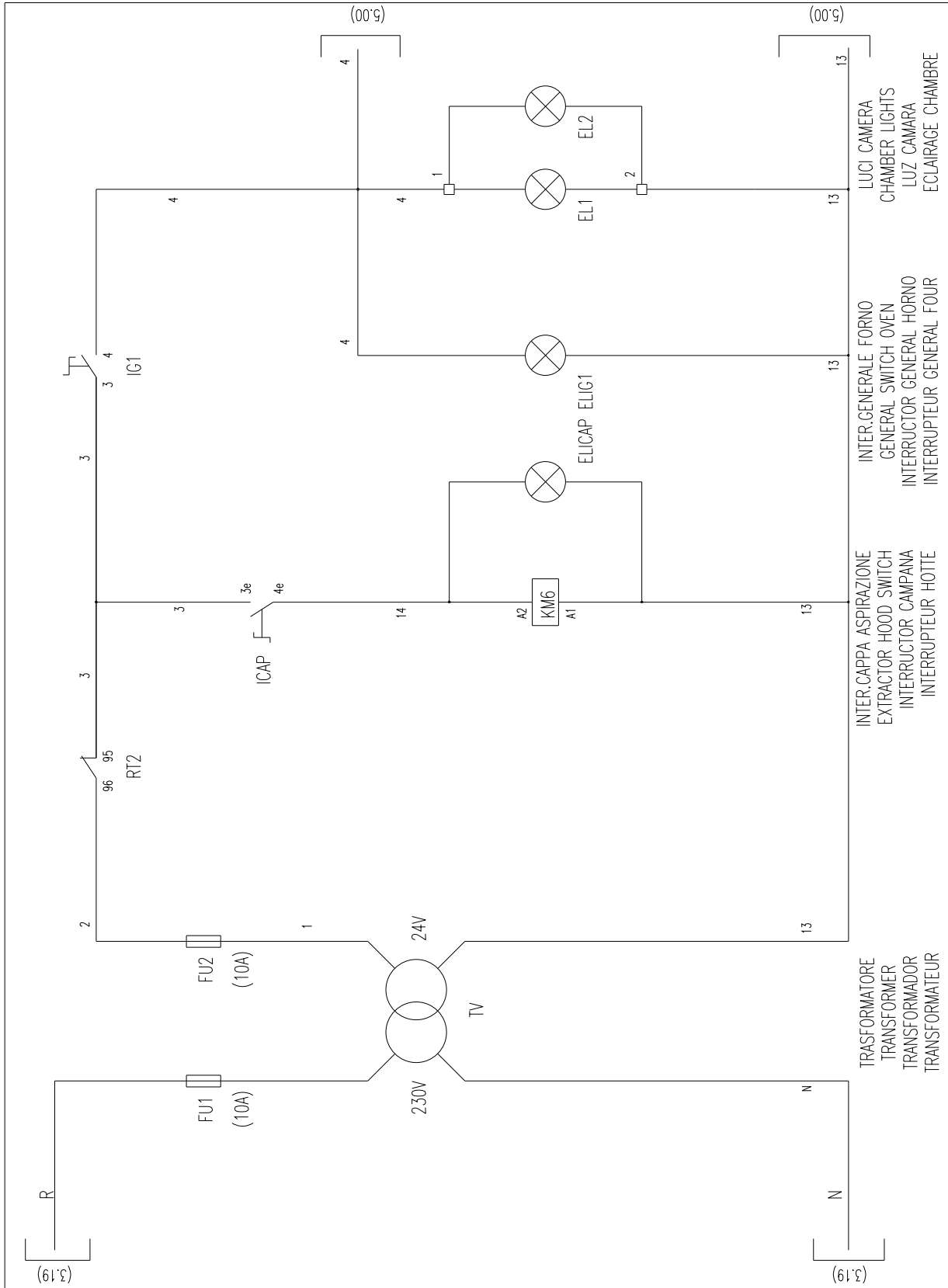


ELECTRIC DIAGRAM

EXTRA MODEL ELECTRONIC 10P OVEN

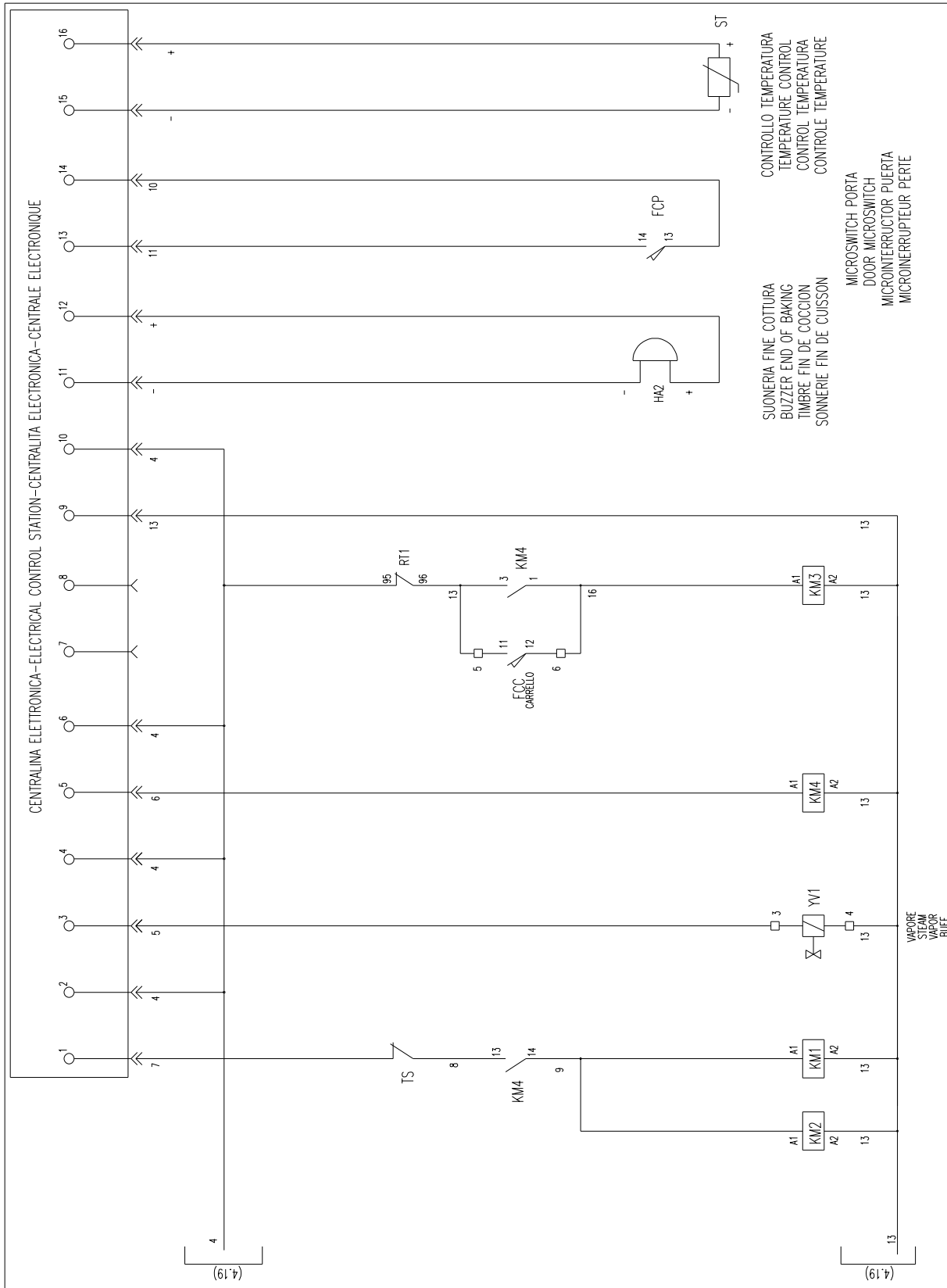


ELECTRIC DIAGRAM EXTRA MODEL ELECTRONIC 10P OVEN



ELECTRICAL DIAGRAM

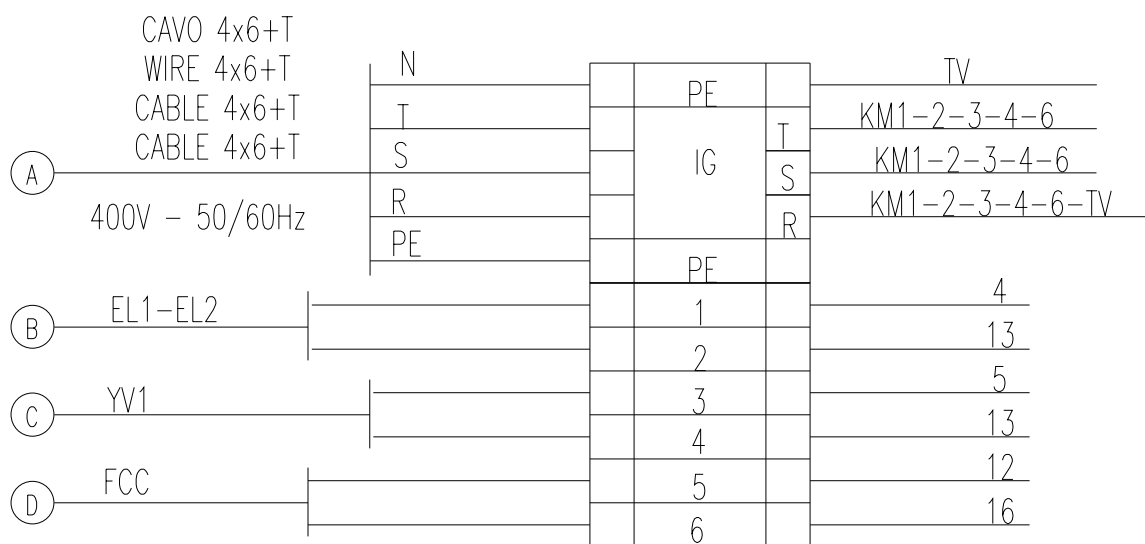
EXTRA MODEL ELECTRONIC 10P OVEN



TERMINAL BOARD

EXTRA MODEL ELECTRONIC 10P OVEN

- (A) ALIMENTAZIONE - POWER - ALIMENTACION - ALIMENTATION
- (B) LUCI CAMERA - CHAMBER LIGHTS - LUZ CAMARA - ECLAIRAGE CHAMBRE
- (C) ELETTROVALVOLA ACQUA - WATER VALVE - VALVULA ACUA - VALVE EAU
- (D) MICRO CARRELLO - RACK MICROSWITCH - MICRO INTERRUCTOR CARRO
- MICRO INTERRUPTEUR CHARIOT

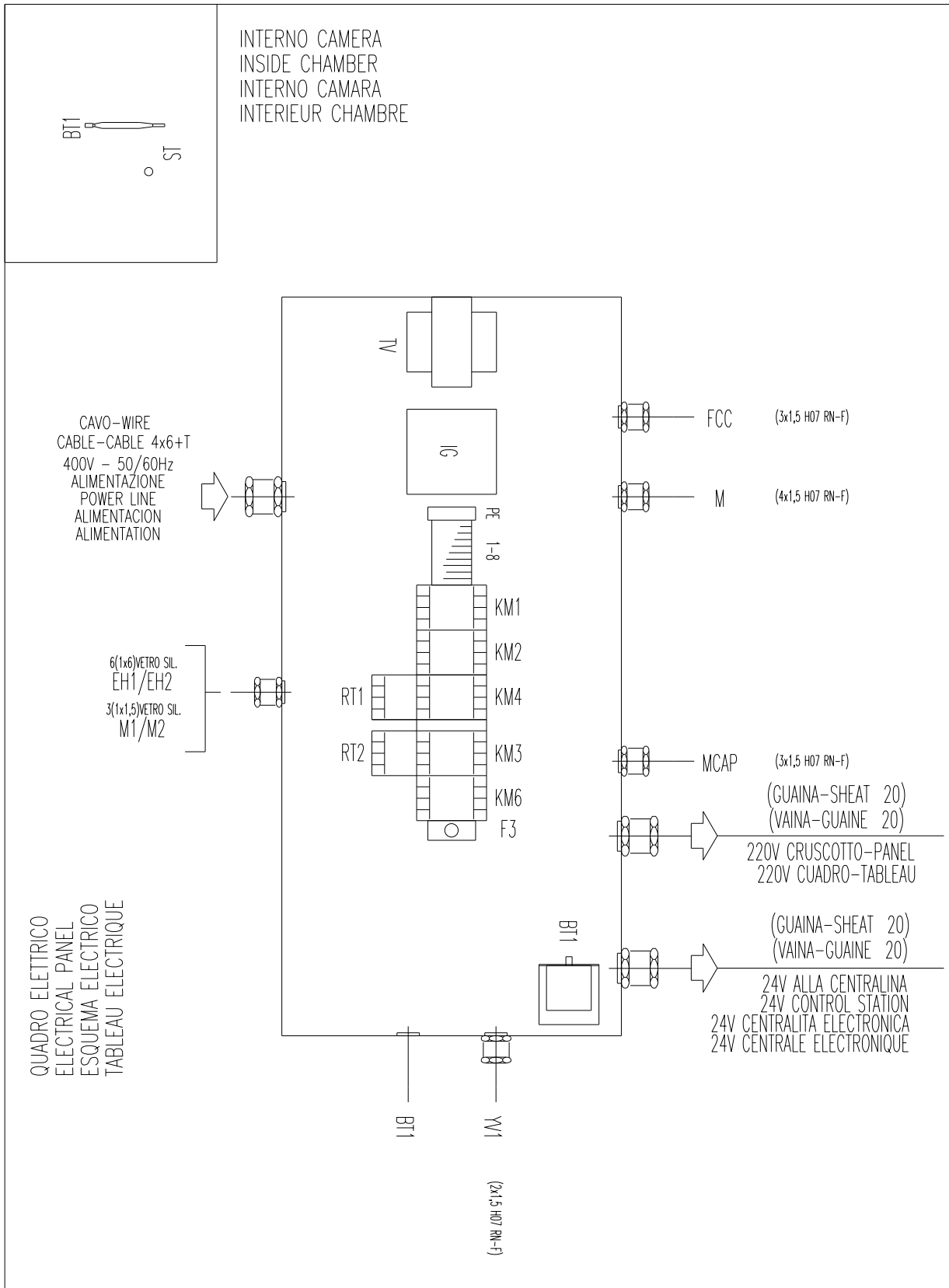


MORSETTI DA 1 A 8 SEZIONE 4 mmq
 TERMINALS FROM 1 TO 8 SECTION 4 mmq
 ENCHUFES DE 1 A 8 SECCION 4 mmq
 BORNES DE 1 A 8 SECTION 4 mmq

MORSETTO DI TERRA GV DA 10 mmq
 GV HEARTH TERMINAL FROM 10 mmq
 ENCHUFE DE TIERRA 10 mmq
 BORNE DE TERRE 10 mmq

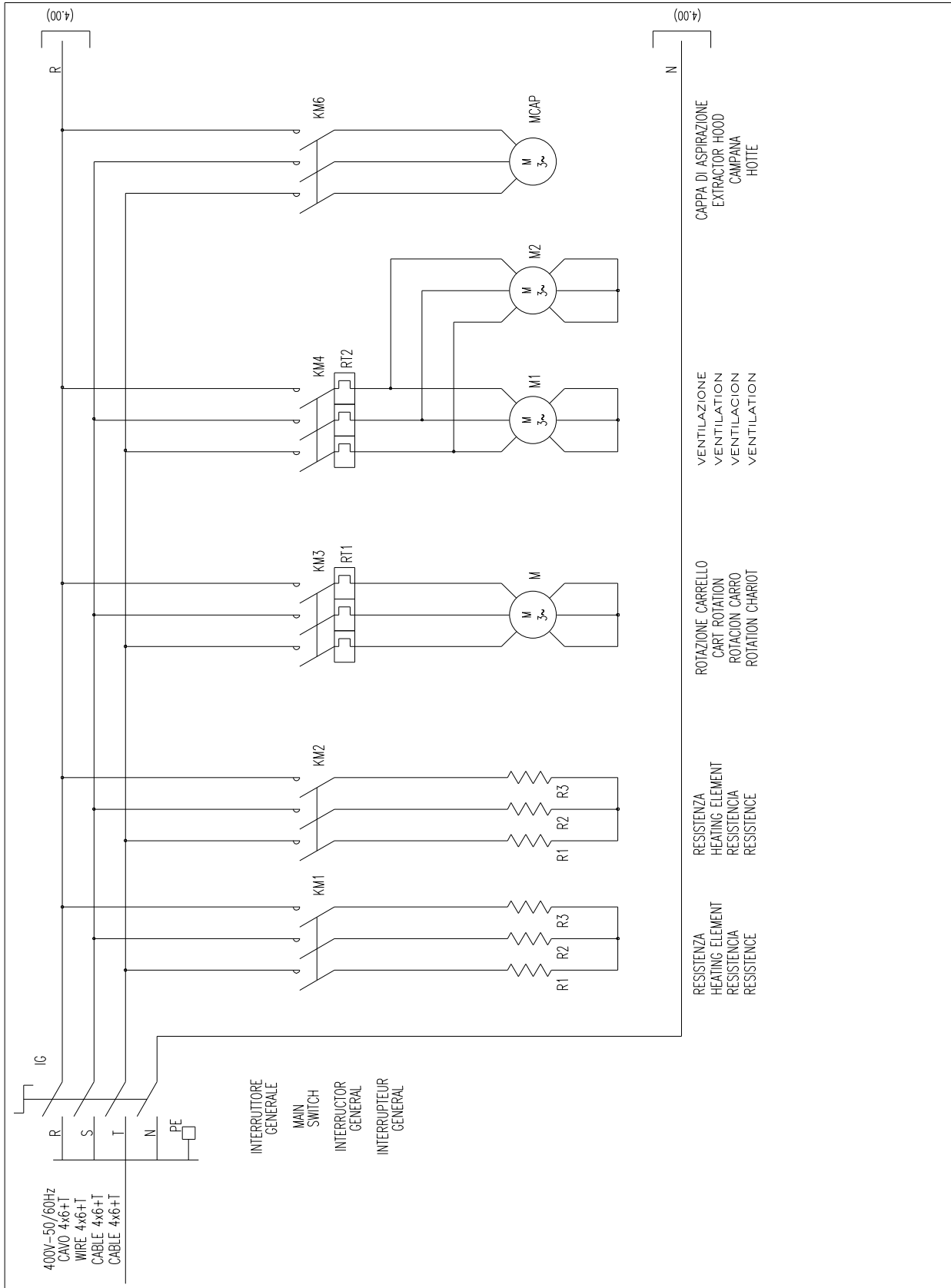
ELECTRICAL DIAGRAM LAY OUT

EXTRA MODEL ELECTRONIC 100P OVEN



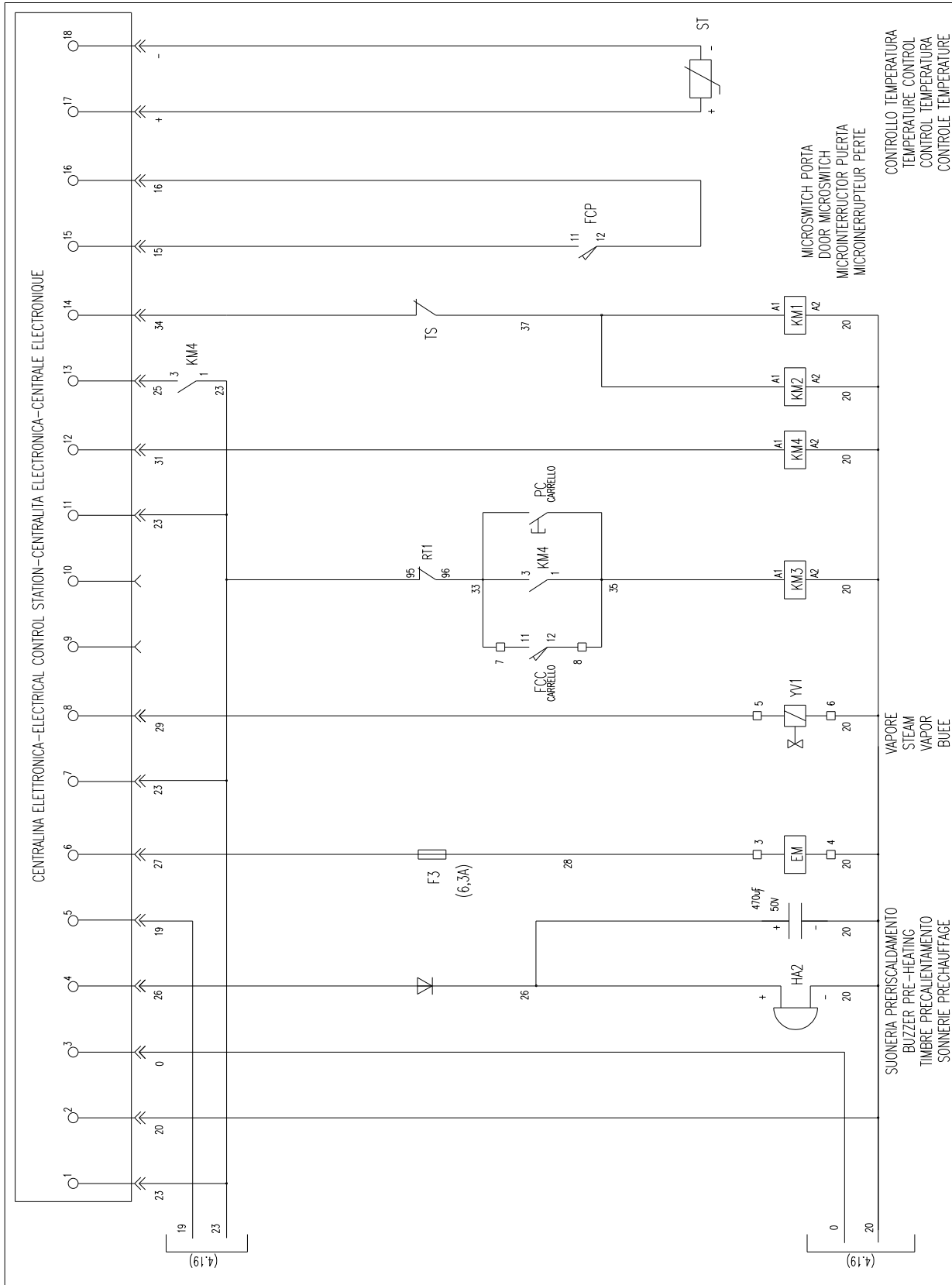
ELECTRICAL DIAGRAM

EXTRA MODEL ELECTRONIC 100P OVEN



ELECTRIC DIAGRAM

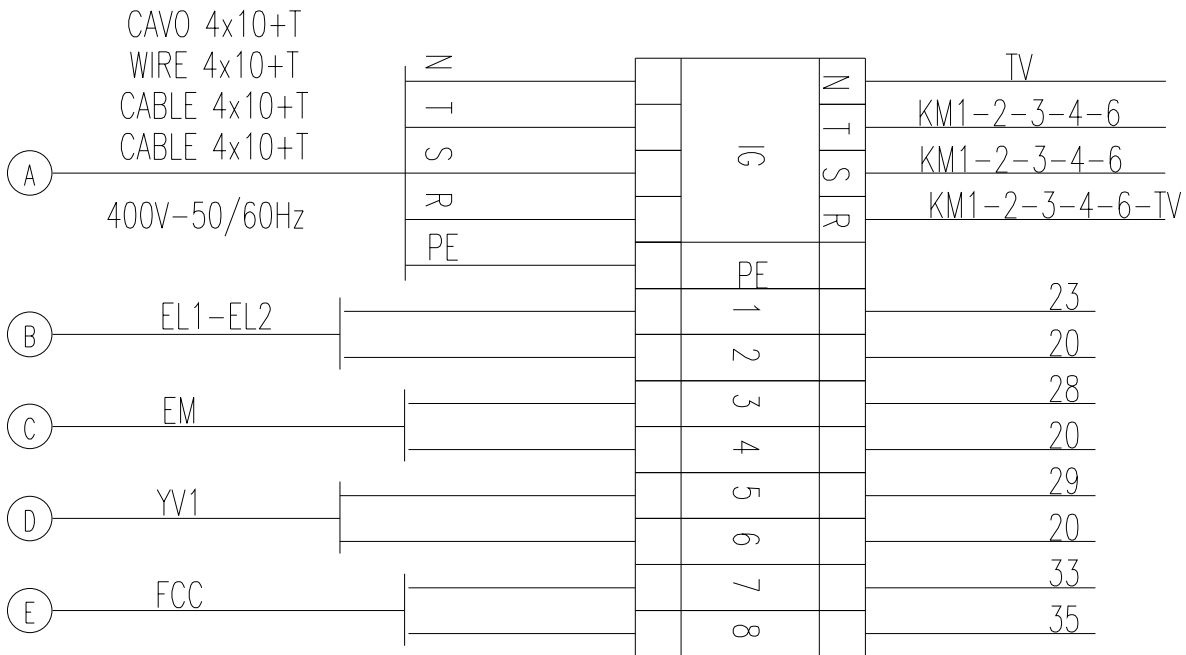
EXTRA MODEL ELECTRONIC 100P OVEN



TERMINAL BOARD

EXTRA MODEL ELECTRONIC 100P OVEN

- (A) ALIMENTAZIONE - POWER - ALIMENTACION - ALIMENTATION
- (B) LUCI CAMERA - CHAMBER LIGHTS - LUZ CAMARA - ECLAIRAGE CHAMBRE
- (C) ELETTROMAGNETE APERTURA CAMINO - OPENING FLUE - ABERTURA CHIMENEA
- OVERTURE CHEMINEE
- (D) ELETTROVALVOLA ACQUA - WATER VALVE - VALVULA ACUA - VALVE EAU
- (E) MICRO CARRELLO - RACK MICROSWITCH - MICRO INTERRUCTOR CARRO
- MICRO INTERRUPTEUR CHARIOT

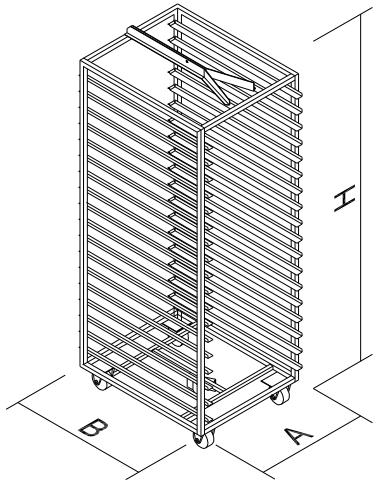


MORSETTI DA 1 A 8 SEZIONE 4 mmq
 TERMINALS FROM 1 TO 8 SECTION 4 mmq
 ENCHUFES DE 1 A 8 SECCION 4 mmq
 BORNES DE 1 A 8 SECTION 4 mmq

MORSETTO DI TERRA GV DA 10 mmq
 GV HEARTH TERMINAL FROM 10 mmq
 ENCHUFE DE TIERRA 10 mmq
 BORNE DE TERRE 10 mmq

ACCESSORIES

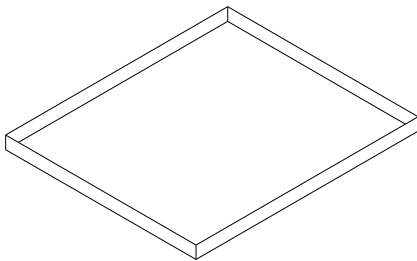
RACK



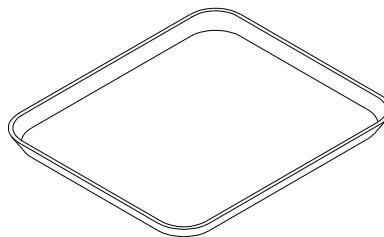
A	B	H
860	817	1936

TRAYS

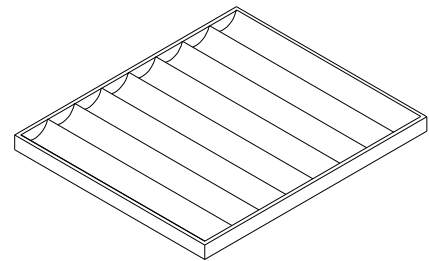
FLAT



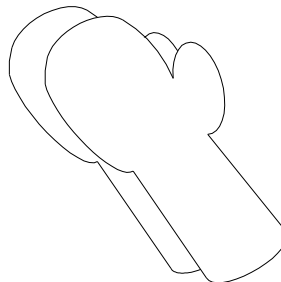
FLAT WITH
ROUND CORNERS



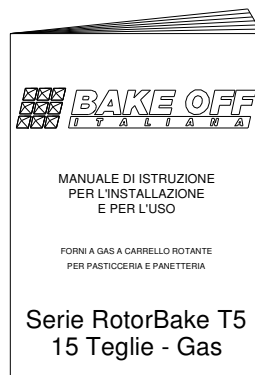
WAVED



GLOVES



USER MANUAL



NOTES

As our Company is involved constantly in improvements of all our range of production, the aesthetic and technical characteristics, the equipments and accessories could meet some changes.