

Mechanical Combi Ovens



351OCB16I, 351OCB110I, 351OCB26I, 351OCB210I

Congratulations on your purchase of Cooking Performance Group commercial cooking equipment! At Cooking Performance Group, we take pride in the design, innovation, and quality of our products. To ensure optimal performance, we have outlined the following instructions and guidelines in this manual carefully for your review. Cooking Performance Group declines any responsibility in the event users do not follow the instructions or guidelines stated here.

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Product Overview

CPG Electric-powered combi ovens feature sturdy stainless steel construction with 4 adjustable legs. Each is equipped with a variable speed bi-directional fan motor, perfect for convection operation, steaming, and combination convection and steam cooking. The electronically controlled thermostats provide precise operation, without the complicated nature of other control types. Oven cavities are fully insulated for better energy efficiency, and double-paned LED illuminated glass doors make for ease of use.



Intertek
5008969



Intertek
5008969

Conforms to UL-197
Conforms to NSF-4
Conforms to CSA C22.2 #109

Safety Warnings

Read this instruction manual carefully and fully understand the information contained in it. Such information is provided for the purpose of carrying out the installation, use, maintenance, and cleaning phases in a proper manner. Operations carried out incorrectly may cause damages and injuries (including serious ones) to people, animals, and/or property. These units are designed for commercial use only and not for household use.



DANGER!

IMMEDIATE DANGER OR DANGEROUS SITUATION THAT COULD CAUSE INJURY OR DEATH.



READ THE INSTRUCTION MANUAL

CAREFULLY AND FULLY UNDERSTAND THE INFORMATION CONTAINED IN IT PRIOR TO CARRYING OUT THE INSTALLATION.



GROUNDING SYMBOL



EQUIVALENT SYMBOL



FOR YOUR SAFETY

DO NOT USE OR STORE ANY TYPE OF FLAMMABLE SUBSTANCE NEAR THE APPLIANCE, DURING BOTH THE INSTALLATION PHASE AND THE OPERATING PHASE.

The oven you have purchased has been thoroughly tested for the purpose of guaranteeing the highest quality. When you receive the oven, check carefully that it has not been damaged during transport by carefully verifying the intactness of the packing in which the oven was delivered. In case the packing shows significant damage, immediately contact the courier and the retailer where you purchased the oven, indicating the name of the product and its serial number, and enclosing photographic evidence.

Keep all the documentation supplied with the oven, so as to ensure easy referral to information about maintenance, use, and cleaning of the appliance itself. Prior to installing and using the appliance, all information contained in this instruction manual must have been fully understood. A certified and insured foodservice equipment technician or electrician is required for proper installation and servicing.

Installer Instruction

To ensure proper installation, all operations need to be carried out by authorized and qualified personnel, according to the instructions provided in this manual and in compliance with regulations in force in the location of the installation. Failure to comply with said instructions may cause damages and injuries (including serious ones) to people and/or property.



THE APPLIANCE YOU PURCHASED MAY BE QUITE HEAVY. IN ORDER TO PREVENT ANY TYPE OF DAMAGE TO INSTALLATION PERSONNEL, ALWAYS USE A SUITABLE NUMBER OF QUALIFIED WORKERS AND/OR EQUIPMENT (FORKLIFT TRUCK) WHEN HANDLING THE DEVICE.



USE SPECIAL SAFETY GLOVES WHEN HANDLING, POSITIONING, AND INSTALLING THE APPLIANCE. FAILURE TO USE SUCH SAFETY EQUIPMENT MAY CAUSE INJURY TO INSTALLATION PERSONNEL.

EQUIPMENT TRANSPORT

- Make sure the passageway for the transport and the entrance door to the installation room are large enough. The oven's door and legs can be removed for additional clearance.
- Do not drag or tilt the appliance in order to move it. Instead, lift it up straight from the ground, moving it horizontally.
- Prior to handling the appliance, always make sure that there are no cutting and/or delicate edges that may be damaged.

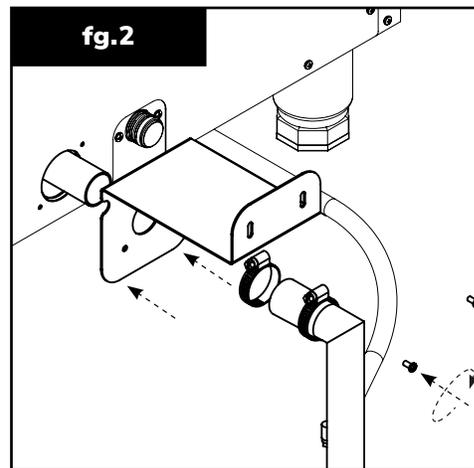
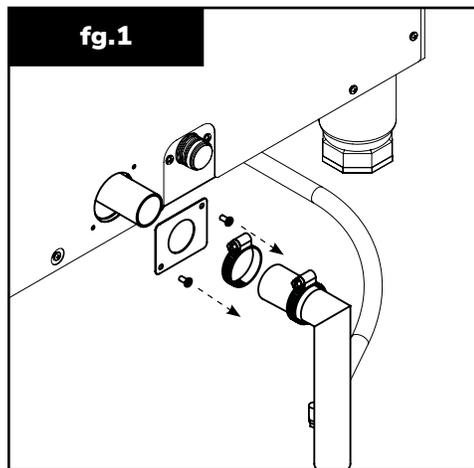
UNPACKAGING THE DEVICE

- Carefully remove the appliance from its packing. Keep the cardboard box and all packing material until the appliance has been completely checked and tested.
- Carefully read all information contained in this manual prior to installing and using the appliance.
- Operations other than the ones indicated in this manual may cause damages (including serious ones) to people, animals, and/or property, in addition to causing the appliance warranty to be forfeited and relieving the manufacturing company from any and all responsibility.
- The instruction manual is considered integral part of the appliance, hence it must be kept for future reference.
- Remove all protective film packing material and any accessories from the appliance prior to plugging it into the mains. Remove and clean any leftover glue residue.
- Store any accessories in a suitable place.

PLACEMENT

- Installation must conform to this manual and all applicable codes.
- The place of installation must be indoors and well ventilated, in a climate controlled environment.
- The oven is not suited for outdoor installation.
- The ambient temperature of the place of installation of the appliance must be at least +40°F to 113°F, and with a humidity below 70%.
- Make sure the installation surface (table) is suited to withstand the weight of the appliance (also consider the additional weight when the oven is completely full).
- Make sure that the place intended for the oven installation is such as to allow the oven door to be opened all the way, for the purpose of working safely.
- The installation surface of the appliance must be made of fireproof material.
- The appliance must be positioned on top of a flat surface.
- Check the flatness of the appliance once it is positioned, using the special measuring instruments.
- The appliance is equipped with adjustable feet: in case the support surface is not flat, they can be unscrewed or screwed to adjust the oven height . If the oven is not level in all directions, water will not drain correctly.
- The appliance must be installed respecting the installation distances specified in this instruction manual and on the label on the appliance. In order to carry out maintenance operations, maintain sufficient space on the right side of the unit to perform servicing works at the installation site.
- It is advisable to position the appliance in such a way as to make it easy to carry out any maintenance and/or cleaning on the appliance itself.
- Do not obstruct or reduce the air flow rate of the natural ventilation openings provided on the oven.
- Failure to comply with this instruction may cause the internal oven components to break. Failure to comply with this instruction shall cause the warranty on the appliance to be forfeited and shall relieve the manufacturing company from any and all responsibility.
- In case maintenance and/or cleaning operations require the appliance to be moved, at the end of such operations be especially careful to correctly reposition the appliance, according to the criteria provided above.
- Do not place the appliance near flammable materials or containers of flammable materials (walls, furniture, screens, gas canisters) as this can create a fire hazard.
- Do not modify equipment. Only use genuine parts from the manufacturer.
- The oven is not suited for flush mounting, and its positioning has to comply with the minimum distances from the walls of the installation room (there is a label affixed to the appliance that specifies such distances):
 - **Non-combustible walls: 2" from the sides and back of the oven.**
 - **Combustible walls: 18" from the sides and 28" from the back of the oven.**

- If the oven is fitted with casters or is positioned above a piece of furniture with casters, its freedom of movement must be limited by means of anti-movement devices (e.g. chains) so that during movement it cannot in any way damage electrical cables, water pipes, or drain pipes.
- This product conforms to UL-197 standards and requires to be under an exhaust hood. A vertical distance of not less than 48" shall be provided between the top of the appliance and filters or any other combustible material. Exhaust installation must conform to applicable codes. The ovens are designed to operate only for the voltages indicated on the data plate attached to this oven.
- To ensure the safety and stability of the oven, it is necessary to attach a bracket to anchor the oven to the wall.



DATA LABEL

Before you proceed with the subsequent installation operations, carefully read the technical data label affixed on the side left of the oven (looking at it from the front). The technical data plate provides important technical information that is essential in case of a request for intervention for a maintenance or a repair of the equipment: it is therefore recommended not to remove, damage or modify it.



Conforms to UL STD 197
Conforms to NSF STD 4
Certified to CSA STD C22.2 # 109

MADE IN ITALY

Combi Oven

DESCRIPTION: * , * , *Trays, *
ITEM: 351CO*
ELECTRICAL RATING: *V *, *kW, *Phases, *Hz, *A
PHASES-WIRES: **
HEATING ELEMENTS: *V, *kW
MOTOR: *V, **A
PLUG TYPE: -
WATER CONNECTION: *
MAX WATER HARDNESS: **ppm
INLET WATER PRESSURE: ** kPA (*-* psi)
PH: * pH
CHLORIDES: <*ppm
SERIAL: 00X0000000

WARNING!
Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating, and maintenance instructions thoroughly before installing or serving this equipment. Intended for commercial use only. Disconnect from electric supply before adjustment, alteration, service or maintenance. Do not immerse in water.

AVERTISSEMENT!
L'installation, le réglage, la modification, l'entretien ou l'entretien inappropriés peuvent causer des dommages matériels, des blessures ou la mort. Lire attentivement les instructions d'installation, d'utilisation et d'entretien avant d'installer ou de servir cet équipement. Destiné à un usage commercial uniquement. Débrancher l'alimentation électrique avant le réglage, la modification, l'entretien ou l'entretien. Ne pas immerger dans l'eau.

Electrical Connection



ATTENTION

ALL ELECTRICAL CONNECTIONS MUST BE CARRIED OUT BY QUALIFIED AND AUTHORIZED PERSONNEL, IN COMPLIANCE WITH THE LAWS IN FORCE. OPERATIONS CARRIED OUT INCORRECTLY MAY CAUSE DAMAGES AND INJURIES (INCLUDING SERIOUS ONES) TO PEOPLE, ANIMALS AND/OR PROPERTY. DISCONTINUE USE IF THE SUPPLY ELECTRIC WIRES ARE FRAYED OR WORN.



READ THE INSTRUCTION MANUAL

CAREFULLY AND FULLY UNDERSTAND THE INFORMATION CONTAINED IN IT PRIOR TO CARRYING OUT THE INSTALLATION.



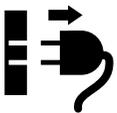
WARNING ELECTRICAL SHOCK HAZARD

THE POWER SUPPLY MUST COMPLY WITH THE VOLTAGE AND FREQUENCY SPECIFIED IN THE TECHNICAL DATA PLATE. ALL INSTALLATION TYPES REQUIRE A DEDICATED CIRCUIT PROTECTED BY A FUSE OR CIRCUIT BREAKER. THE TECHNICAL DATA LABEL INDICATED INFORMATION USEFUL FOR WIRING THE APPLIANCE; CONSEQUENTLY, IT MUST NOT BE REMOVED, RUINED, OR ALTERED IN ANY WAY.



GROUNDING SYMBOL

THE APPLIANCE MUST BE CONNECTED TO AN EARTHING SYSTEM, IN COMPLIANCE LOCAL REGULATIONS IN FORCE. IN THE ABSENCE OF REGULATIONS GOVERNING THE EARTHING OF THE DEVICE, PLEASE REFER TO THE "NATIONAL ELECTRICAL CODE ANSI/NFPA NO.70". IN CANADA, ALL ELECTRICAL CONNECTIONS MUST BE PERFORMED ACCORDING TO STANDARDS CSA C22.1.



ATTENTION

TO PREVENT ANY DAMAGES (INCLUDING SERIOUS ONES) TO PEOPLE, ANIMALS, AND/OR PROPERTY, UNPLUG THE APPLIANCE FROM THE MAINS PRIOR TO CARRYING OUT ANY TYPE OF MAINTENANCE, INSTALLATION, AND/OR CLEANING OPERATIONS.

The terminal strip is positioned on the right side of the appliance (looking at it from the front). To access the terminal strip, you need to remove the side panel of the oven, unscrewing the 2 screws located in the oven base (directly underneath the side panel). If necessary, also remove the back panel of the oven to facilitate the wiring operations, by unscrewing the self-threading screws the secure this panel.

On the rear panel of the oven, there is a wiring label you can refer to, since it illustrates the proper wiring to be carried out on the terminal strip. Carefully follow the wiring instructions provided on the label.

Prior to using the oven, make sure that all cables and connectors are properly secured, since they can become loose during transport.

After having completed all the connections (electrical and water), check once again the proper fixing of all electrical connections. Reattach the rear and right side panels, using the screws previously removed.

Water Connection - Inlet Water



ATTENTION

ALL WATER CONNECTIONS MUST BE CARRIED OUT BY A QUALIFIED AND AUTHORIZED PERSONNEL, IN COMPLIANCE WITH THE LAWS IN FORCE. USING A TYPE OF WATER WITH UNSUITABLE CHARACTERISTICS MAY CAUSE CONSIDERABLE DAMAGE TO THE HEATING ELEMENTS, TO THE FANS AND TO THE COOKING CHAMBER OF THE OVEN.



READ THE INSTRUCTION MANUAL

IT IS RECOMMENDED TO USE A TYPE OF WATER WITH SUITABLE CHARACTERISTICS, AS INDICATED IN THE PARAGRAPH BELOW. WATER QUALITY SHOULD BE TESTED PRIOR TO INSTALLATION, TO REDUCE CALCIUM AND MINERAL BUILD-UP, A WATER FILTRATION SYSTEM OR SOFTENER SYSTEM IS RECOMMENDED.

The appliance must be installed using a suitable anti-backflow system, in accordance with federal, state, and local standards.

To supply the oven, always use cold drinking water, having the following characteristics:

- **Free chlorine** = less than 0.1ppm (mg / L)
- **Hardness** = 60-90 ppm
- **Chloride** = less than 30 ppm
- **PH** = greater than 7.5
- **Silica** = less than 12ppm (mg / L)
- **Total dissolved solids (tds)** = 50-125ppm

The owner of the oven is always and solely responsible for checking the quality of the water used.

A water regulator/pressure reducing valve is recommended for proper water pressure. Failure to use proper quality water may cause damage to the oven and renders the warranty void.

NOTE: Any damages caused by poor quality water shall also be ascribable to the owner of the oven. Any damages caused by failure to comply with the water characteristics provided above are not covered by the Manufacturer's warranty.

Any operation aimed at verifying the quality of the water and any treatments carried out for the purpose of making it qualitatively acceptable shall be the full responsibility of the owner of the oven.

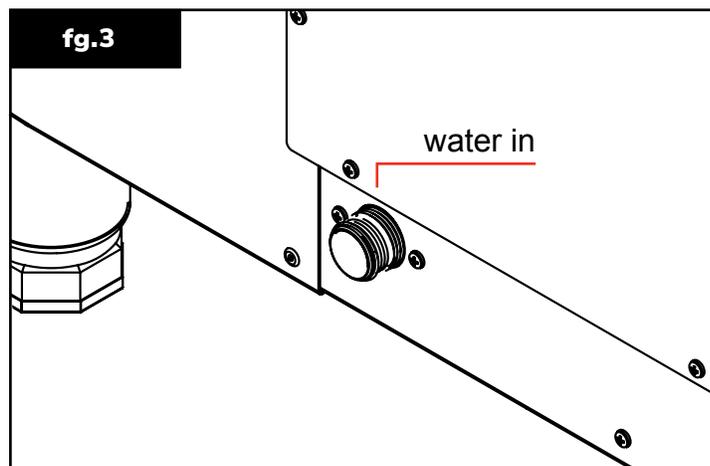
Install a tap between the appliance and the water supply of the installation room so that you can close the water inlet in manual mode. Prior to carrying out the water connection to the appliance, allow some water to flow out so as to make sure there is no dirt or impurities in the piping.

NOTE: The water connection must always be carried out by hooking up the water inlet pipe to the threaded fitting G $\frac{3}{4}$ ".

NOTE: The inlet water must have a pressure value included between 150 kPa (1.5 bar) and 200 kPa (2.0 bar).

CAUTION:

TO PREVENT THE WATER PIPING FROM BURSTING, IT IS RECOMMENDED TO CLOSE THE WATER TAP WHEN THE WATER IS NOT BEING USED.



Water Discharge



ATTENTION

DEPENDING ON HOW THE OVEN IS USED, THE LIQUIDS FLOWING OUT OF THE WATER DISCHARGE MAY REACH EXTREMELY HIGH TEMPERATURE VALUES. THE REFERENCE STANDARD DOES NOT ALLOW VALUES EXCEEDING 140°F.



READ THE INSTRUCTION MANUAL

THEREFORE, IN CASE THE MEASURED TEMPERATURE VALUE OF THE DISCHARGED FLUIDS EXCEED SUCH LIMIT, A SUITABLE COOLING SYSTEM WILL NEED TO BE INSTALLED, IN COMPLIANCE WITH THE PROVISIONS OF THE STANDARD.

The drain pipe is in the rear part of the oven and is to be connected with a rigid or flexible pipe and directed to an open or siphoned drain. Its diameter must not be less than that of the discharge coupling of the oven.

It is recommended to insert a suitable siphon between the oven and the mains drain water system in order to prevent vapors from coming out of the oven and bad odors from entering from the mains drain water. Avoid bends on the flexible pipes and rigid pipe elbows along the entire drain.

The pipe must have a minimum 5% gradient a (1/4" per foot) long the section in order to ensure adequate outflow.

The oven must have its own connection to the drains.

NOTE: Drainpipe must be at least 1" in diameter or larger, and made of copper, gray PVC, or the flexible drain tube included in the Install Kit. DO NOT use standard PVC or CPVC as it may lose its rigidity or glue may fail.

Ensure the drainpipe is sloped at least ¼" per foot of drain pipe length.

Once connected, test the drainpipe by pouring 1 gallon of water into the bottom of the interior oven cavity. Check to ensure no leaks or flow restrictions on the outflow and ensure the oven is level so water travels down the internal slope through the drain pipe.

Water and waste piping and connections shall comply with the ICC International Plumbing Code 2003, or to the IAPMO Uniform Plumbing Code 2003.

If several pieces of equipment or appliances are connected to the same pipe, make sure its size enables normal outflow without any issues.

For operations with high volume of food where excessive fats or greases are present, it is recommended to use a grease-trap or other separation apparatus to prevent fat or grease from entering the main facility drain. A drain tempering kit can be installed if required by any applicable code.

Local regulations and standards must be complied with.



ATTENTION

ONCE THE DISCHARGE WATER CONNECTION OF THE OVEN HAS BEEN CARRIED OUT, VERIFY ITS EFFICACY IN A SUITABLE MANNER, IN ORDER TO IDENTIFY ANY LEAKS THAT MAY CAUSE DAMAGES (INCLUDING SERIOUS ONES) TO PEOPLE, ANIMALS, AND/OR PROPERTY.

Safety Rules for the User



ATTENTION

READ THIS INSTRUCTION MANUAL CAREFULLY AND FULLY UNDERSTAND THE INFORMATION CONTAINED IN IT. SUCH INFORMATION IS PROVIDED FOR THE PURPOSE OF CARRYING OUT THE INSTALLATION, USE, MAINTENANCE, AND CLEANING PHASES IN A PROPER MANNER.



READ THE INSTRUCTION MANUAL

OPERATIONS CARRIED OUT INCORRECTLY MAY CAUSE **DAMAGES AND INJURIES (INCLUDING SERIOUS ONES)** TO PEOPLE, ANIMALS, AND/OR PROPERTY.

- The appliance was designed to cook food in closed environments and must be used solely for this purpose. Any other use must be avoided since it is considered improper and dangerous.
- The device is intended for professional use and should be used by qualified personnel only.
- People with reduced physical or mental abilities or unskilled and untrained people should not use the oven, unless they are supervised or have been instructed on how to operate the appliance by people in charge of their safety.
- **DO NOT** leave the appliance unattended in the presence of children, and make sure they do not have access to the appliance or use it as a toy.
- It is not recommended to position the appliance near sources of heat.
- **DO NOT** leave easily flammable material next to the appliance for any reason: it can cause a fire.
- The food containers, accessories, or other items can reach high temperatures during and after cooking. Be careful when handling in order to prevent burns. Only touch them when using heat-protection equipment such as thermal clothing. Danger of burns!
- Be careful when opening the oven door: danger of burns from high-temperature steam coming out.
- The oven is equipped with a safety system that automatically disables the operation of heating elements, fans, and steam supply when the door is opened.
- In the case of cooking using the core probe, use caution when removing the trays from the oven: make sure the probe is extracted from the food being cooked and that it does not get in the way.
- Do not place flammable objects or alcohol-based foods in the oven: they cause combustion and fire that could give rise to explosive phenomena.
- Do not put salt on food inside the cooking chamber of the oven. This can damage the cooking chamber. If it cannot be avoided, clean the appliance as soon as possible.
- Use your fingers to adjust the control panel options. Using any other object can damage the appliance and thus cause the warranty to be forfeited.
- The unit contains pinch points, use caution when placing hands, fingers, or other objects in these areas.
- In case of transfer of the equipment, provide the new user with this manual.

First Use

TESTING PROCEDURE

Prior to starting the oven for the first time, make sure there are no plastic bags, instruction manuals, informative material, or plastic film inside the cooking chamber. Clean the trays and oven thoroughly before first use following the cleaning instructions below. Make sure the rack support structures positioned inside the cooking chamber are well secured to the chamber walls.

The oven must be tested by carrying out a trial cooking session to check that the appliance is working properly and that there are no problems or malfunctions. During first use, there may be a noticeable unpleasant smell due to residue burning off from the manufacturing process. This smell will dissipate after the test cycle listed below.

Following the setting instructions provided in the following pages, turn on the oven and set a cooking cycle with the temperature at 300°F, time at 10 min., and average steam (50%), (steam for preset ovens). Check every item in the list below:

1. Door is parallel to the control panel and the spacing between the right edge of the door and left edge of the control panel is consistent the entire height of the door.
2. The cooking chamber light is **ON**.
3. The oven stops (heating elements, steam, motors) when the door is opened and resumes operation when the door is closed again.
4. On reaching the set temperature, the cooking temperature thermostat (or the probe in case of oven with digital control) turns the heating elements off.
5. The fans of the motors reverse their direction of rotation every 2 minutes. The steam turns off briefly for 20 seconds during the motor stop, necessary for reversal of the direction of rotation.
6. The cooking chamber fans spin in the same direction.
7. Check that water is being discharged towards the fan from the steam inlet ducts into the cooking chamber (for preset oven models).

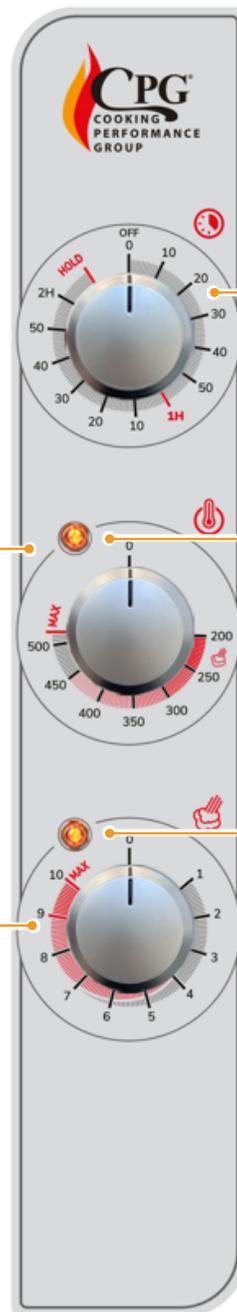
While using the oven and at the end of a cooking process, the oven walls may exceed, depending on how the oven is used, a temperature of 140°F. It is therefore recommended to refrain from touching the areas marked with the special "hot surface" label.

FIRST CLEANING OF THE COOKING CHAMBER

Before cleaning, disconnect the device from the power supply and wait until it has cooled down completely. The cooking chamber must not have any solvent or detergent residue. They should be removed by rinsing thoroughly using a damp cloth and using appropriate eye, mouth, and hand protection. Possible danger of corrosion.

Heat the empty oven to 400°F for about 30 minutes in order to eliminate any odor from the thermal insulation. Clean the walls of the cooking chamber using hot water and soap, then rinse; never use aggressive or acidic products.

Mechanical Control Panel



Temperature Regulation

This adjustment can be used to select the desired cooking temperature, from a minimum value of 200°F up to a "MAX" value (corresponding to approximately 540°F)

Steam/Humidity Regulation

This knob is used to activate the steam function. It can be adjusted from minimum '0' to maximum '10' by turning the knob in a clockwise direction

Timer

When the manual 'HOLD' option is selected, the oven always stays on until the operator turns it off. When a certain value is selected, the oven stays on for the set amount of time (maximum value 2 hours). The oven will stay on until the timer has elapsed or until the control is rotated from the 'HOLD' position to 'OFF'.

Thermostat Light

This light is on when the oven heating elements are working and therefore the internal temperature of the cooking chamber is lower than the value set by means of the thermostat knob. When the light goes off it means that the heat is off and that the cooking chamber has reached the set temperature. During a cooking cycle, this light will turn on and off occasionally as needed to maintain the set temperature.

Steam Light

This light is on when the oven heating elements are working and therefore the internal temperature of the cooking chamber is lower than the value set by means of the thermostat knob. When the light goes off it means that the heat is off and that the cooking chamber has reached the set temperature. During a cooking cycle, this light will turn on and off occasionally as needed to maintain the set temperature.



ATTENTION

SO THAT THE STEAM FUNCTION CAN OPERATE SATISFACTORILY, THE TEMPERATURE NEEDS TO BE SET TO AT LEAST 200°F. FURTHERMORE, FOR PROPER COOKING YOU NEED TO PRE-HEAT THE OVEN TO THE DESIRED TEMPERATURE BEFORE ACTIVATING THE STEAM SUPPLY.

For full steam mode, it is recommended to set the oven between 200-250°F.

Normal Operation

Rotate the 'Temperature' control clockwise to the desired temperature, the indicator light will illuminate during heating. Allow the unit up to 30 minutes to reach the desired temperature, the indicator light will turn off when the oven has reached the set temperature.

- Rotate the 2-Hour 'Timer' control clockwise to the set desired time. For continuous "infinity" timed use, turn the 'Timer' control clockwise until it reaches the 'hold' position.
- Once the oven has reached temperature as indicated by the 'Temperature' control indicator light being off, rotate the 'Steam' control clockwise to the desired steam level, the indicator light will illuminate to indicate water is flowing into the cooking chamber to generate steam.

NOTE: For steam function to operate properly, the temperature of the oven needs to be set and maintain a temperature of at least 200°F. The oven should be preheated before the 'Steam' control is changed from the '0' position.

- At the end of service or use, turn the oven off by rotating the 'Temperature', 'Timer', and 'Steam' controls to the '0' position.

NOTE: Opening the door will speed up the cooldown period prior to cleaning.

Best Practices:

- Avoid over-crowding of trays and food on the trays, a maximum of 20 lb of food per tray is recommended.
- Distribute the pans evenly throughout the chamber, respecting the maximum denoted on the oven's serial plate.
- When cooking with proteins or foods with high fat/grease content, insert a baking tray with high edges on the bottom of the cooking chamber to aid in collection of fats. For constant cooking of these proteins, a grease-trap or similar separation apparatus is recommended to prevent excessive fat/grease from entering the facility main drain.
- For maximum '10' steam mode, the 'Temperature' should be between 200-250°F.

Cleaning and Maintenance

Cut out power to the appliance before carrying out any cleaning and/or maintenance operation on the oven. Turn the oven off by rotating the 'Temperature', 'Timer', and 'Steam' controls to the '0' position.

ORDINARY CLEANING OF THE COOKING CHAMBER

- At the end of a day's work, it is necessary to clean the equipment, both for hygiene reasons and to avoid operating failures.
- The oven must never be cleaned with direct or high-pressure water jets.
- Similarly, for cleaning the appliance, you should not use iron scouring pads, brushes, or common steel scrapers; you can optionally use stainless steel wool, rubbing it in the direction of the satin finish of the sheets.
- Wait for the cooking chamber to cool down.
- Remove the side grids that hold the baking trays.
- Remove any manually removable residues and put the extractable parts in a dishwasher.
- Use warm, soapy water to clean the cooking chamber.
- Afterwards, all the surfaces concerned must be thoroughly rinsed, being careful to make sure that there is no detergent residue.
- To clean the outside of the oven, use a damp cloth and a mild detergent.

In order to properly carry out the manual cleaning, follow the procedure below:

1. Turn on the appliance and set the temperature to 176°F (80°C).
2. Leave it on for 10 minutes (with the steam function, for preset ovens).
3. Turn off the appliance and let it cool down.
4. Remove the side racks supports.
5. Spray the detergent on the entire inner surface of the oven and wait 10 minutes.
6. Rinse thoroughly and, at the end of the cleaning cycle, rinse the cooking chamber.

IT IS STRICTLY FORBIDDEN TO WASH THE COOKING CHAMBER AT TEMPERATURES HIGHER THAN 158°F. DANGER OF SCALDING.

Daily cleaning of the oven cooking chamber lining must be carried out with a non-abrasive detergent to guarantee its proper functioning.

Use plastic bristles or a sponge soaked in vinegar and warm water in the case of dried residue.



ATTENTION

ANY FATS AND FOOD RESIDUES IN THE COOKING CHAMBER COULD CATCH FIRE WHEN USING THE OVEN, THEREFORE, IT IS ADVISABLE TO REMOVE THEM PROMPTLY.

Use only the recommended products to clean the stainless steel surfaces.

EXTERNAL CLEANING

Only use a damp cloth with warm water or products suitable for cleaning stainless steel. Do not use acidic products or ammonia.



ATTENTION

NEVER CLEAN THE DEVICE WITH WATER JETS OR PRESSURIZED STEAM.

CLEANING THE DOOR AND THE DOOR INTERNAL GLASS



ATTENTION

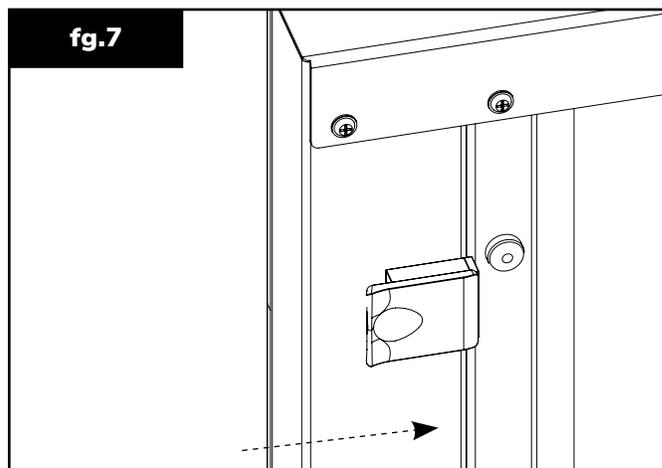
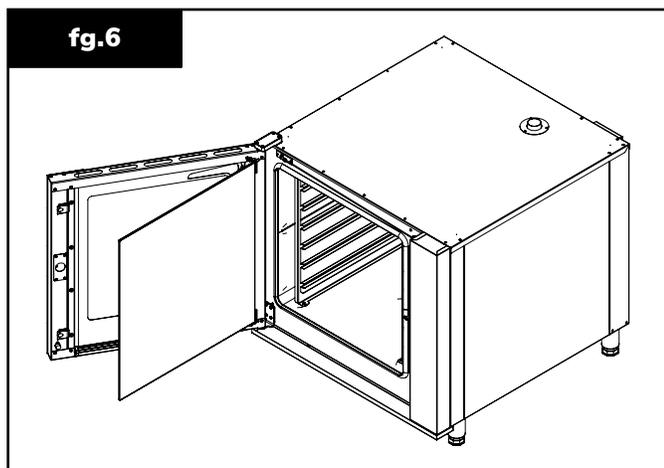
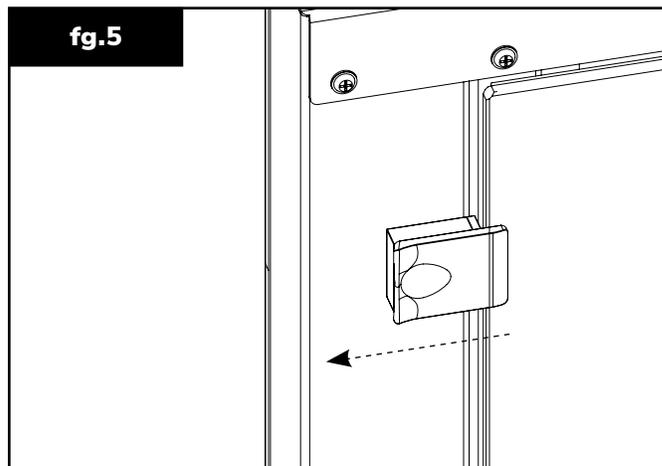
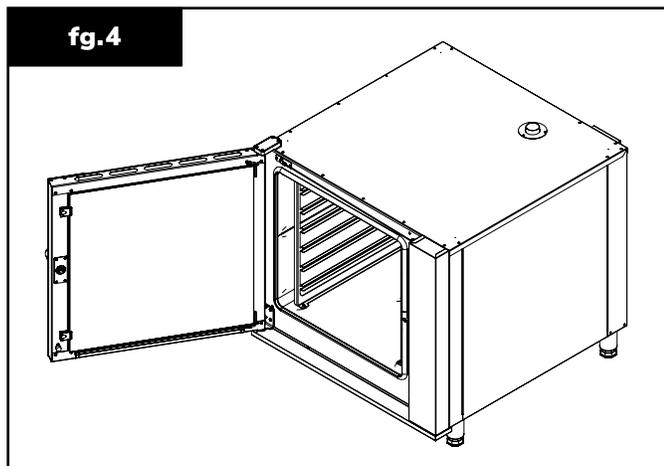
STRICTLY ADHERE TO THE FOLLOWING PROCEDURE IN ORDER TO AVOID ELECTROCUTION OR DAMAGE TO PEOPLE.

- Turn the oven off by rotating the 'Temperature', 'Timer', and 'Steam' controls to the '0' position.
- Allow the oven to cool completely. Opening the door will speed up the cooldown period prior to cleaning.

NOTE: Do not wash the cooking chamber at temperatures higher than 158°F as there is a burn hazard.

- Open the oven door (FIG. 4).
- Open the sliders holding the interior glass carefully (FIG. 5).
- Separate the inner glass from the outer glass with extreme caution for cleaning (FIG. 6).
- Clean the surface using a soft cloth with a mild detergent suitable for glass.
- Dry the glass thoroughly with a clean cloth.
- Swing the inner glass back into the door frame.
- Place the two glasses with extreme caution and close the sliders (FIG. 7).

CLEANING THE DOOR AND THE DOOR INTERNAL GLASS (CONT.)



Regular Maintenance

- It is advisable to have the appliance subjected to periodical checks (at least once per year) by a specialist, authorized technician.
- Any maintenance, installation, or repair work must be carried out by qualified, authorized personnel by contacting the Customer Service.
- Before carrying out any operation, the appliance must be disconnected from the mains power supply. Turn off the water supply and wait for the appliance to cool down.
- Before moving the appliance from its position, check that the electricity and water connections (electric cables, water pipe, and drainage) have been properly disconnected.
- If the appliance is on wheels check that the electric cables, pipes, or anything else are not damaged while moving it.
- Ensure the brake is on. Avoid placing the oven near heat sources (such as fryers, etc.). After carrying out the task and returning the appliance to its initial position, check that the electric and water supplies are connected correctly.
- Wearable parts such as water filters, door gaskets, and water tubes should be thoroughly inspected and replaced as necessary to ensure proper operation of the oven.

Routine inspection and maintenance should be carried out at the following frequency:

ACTIVITY	FREQUENCY
Rinse/Hand shower cleaning	Daily
Interior chamber cleaning	Weekly
Door gasket cleaning	Weekly
Exterior cleaning	Weekly
Descale/Delime oven	Monthly
Check water quality/Replace water filter	Monthly
Clean intake/Exhaust fan filters	Monthly
Inspect heat exchanger/Elements	Semi-Annually
Inspect water tubes	Semi-Annually

Troubleshooting

PROBLEM	CAUSE	RESOLUTION
In START mode the oven does not turn on.	Door open	Make sure the door is closed
	The micro-switch does not signal that the door is closed	Contact a specialist technician for repairs (Customer Service)
		Check and reset hi limit switch
LED off	Damaged LED	Contact a specialist technician for repairs (Customer Service)
	Damaged power supply	
The oven does not cook uniformly	The fans no longer execute inversion	Contact a specialist technician for repairs (Customer Service)
	One of the fans has stopped	
	One of the heating elements is broken	
The oven is completely off	Door gasket is not properly positioned	Reposition or replace door gasket
	No power supply	Restore the power supply
	Incorrect connection to the mains power supply	Check connection to the mains power supply
No water is flowing into the steam pipes	Safety thermostat triggered	Contact a specialist technician for repairs (Customer Service)
	Water inlet closed	Open water inlet
	Incorrect connection to the mains water supply	Check connection to the mains water supply
	Water inlet filters obstructed by dirt	Clean the filters

Troubleshooting (Cont.)

PROBLEM	CAUSE	RESOLUTION
No Steam is produced	Temperature is set too high	Set temperature control lower
	Oven is not preheated	Allow oven to preheat to at least 200°F
	Water is turned off	Turn water on
	Water quality is outside of parameters	Water filter is clogged, Water line is pinched or kinked
	Incorrect connection to water supply	Check connection to main water supply
	Water inlet filters obstructed by dirt	Clean the filters, replace if necessary
The fan stops during operation	Motor safety thermostat triggered	Switch the oven off and wait for the motor's thermal protection to restore automatically. If the problems persists, contact a specialist technician for repairs (Customer Service).
	Motor condenser breakage	Contact a specialist technician for repairs (Customer Service)