

# Tiziano

## OVEN

Pre-installation and installation manual



TZ 420 - LLKTZ420

TZ 425 - LLKTZ520

TZ 230 - LLKTZ230

TZ 430 - LLKTZ620

TZ 435 - LLKTZ720



  
CUPPONE



This oven has been designed with the utmost care and undergone rigorous tests in our laboratories and for this reason we guarantee its absolute safety and functionality.

The installation must be carried out by **professionally qualified** staff, that can take responsibility for the installation and guarantee the best safe operating conditions.

Before the installation, read the content of this manual **carefully**: it contains important information regarding product assembly and safety regulations.

## Technical service

The Dealer can solve any technical problem regarding installation.

Do not hesitate to contact him in case of doubt.

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# 1 CHECKS BEFORE PURCHASING

Before purchasing the oven and before its installation, **check and agree with the owner** that, on installation, all the following conditions are met; they are indispensable for the correct and safe installation, operation and maintenance of the oven.

<b>A</b>	<b>Check with the owner if in the place of installation there are the tools to handle the oven easily ► Fig. 1</b>
✓	To handle the oven correctly, it is necessary to:
	<ul style="list-style-type: none"> <li>• have personal protection equipment available (e.g. safety shoes, gloves, etc.)</li> <li>• have lifting equipment available that can handle the appliance safely (check weight and dimensions in the following pages), together with staff qualified to carry out this operation.</li> </ul>
<b>B</b>	<b>Check the dimensions of the selected oven and accessories</b>
✓	
	<ul style="list-style-type: none"> <li>• check that the dimensions of the selected oven are suitable to the available space in the installation room.</li> <li>• check that the cooking chamber capacity is adequate to the owner's needs.</li> </ul>
	 The "Technical data" section from page 6 contains the weights and dimensions of the cooking chamber.

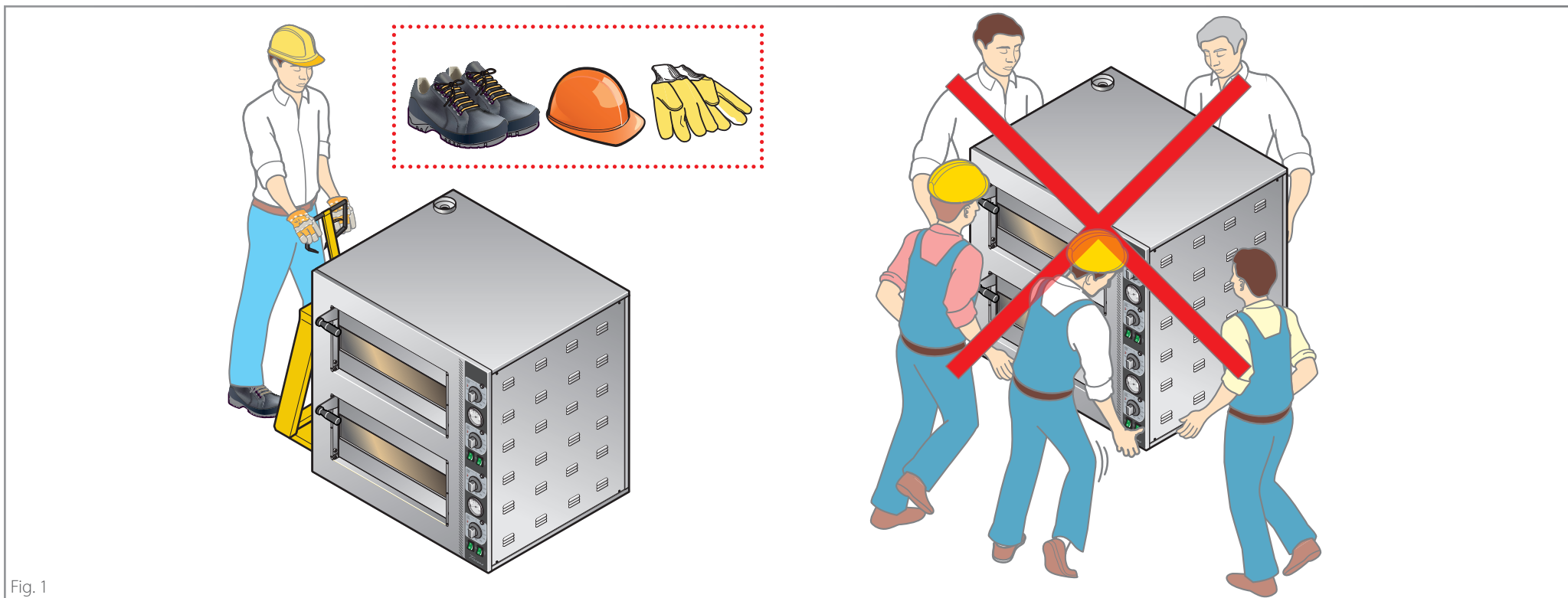








Fig. 1

# Checks before purchasing

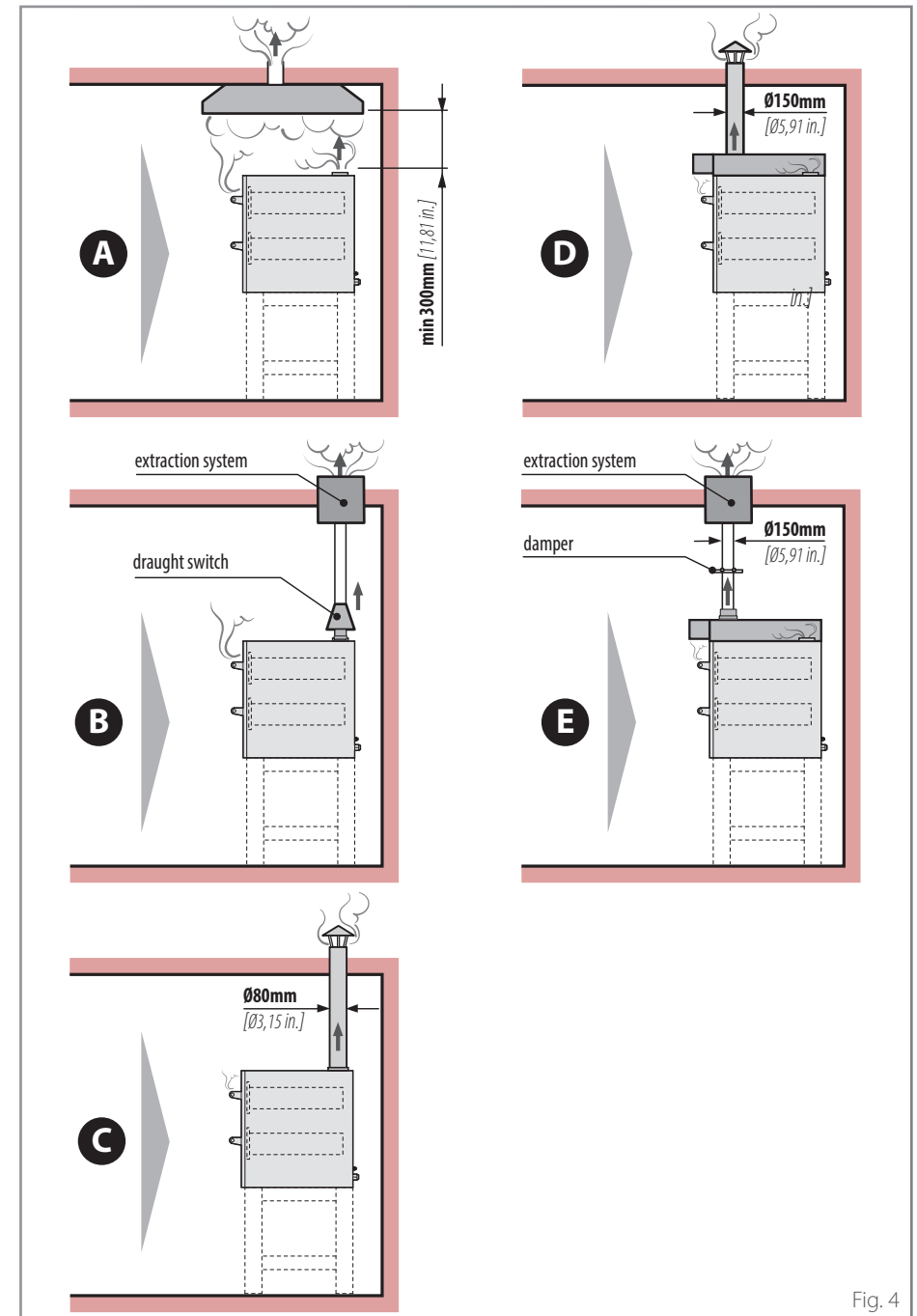
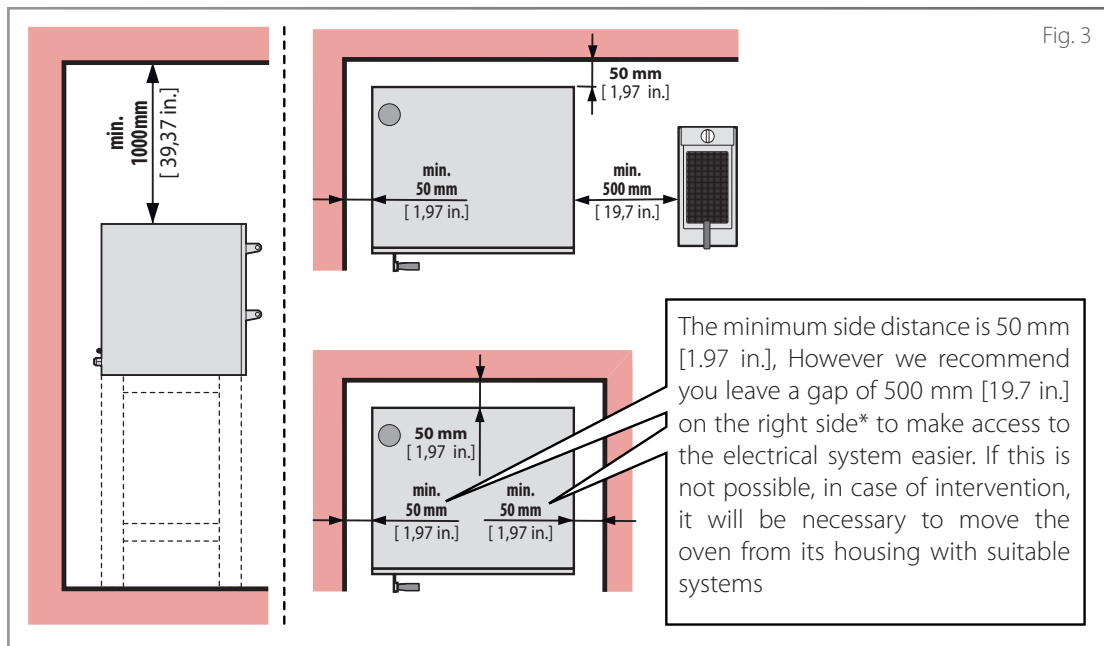
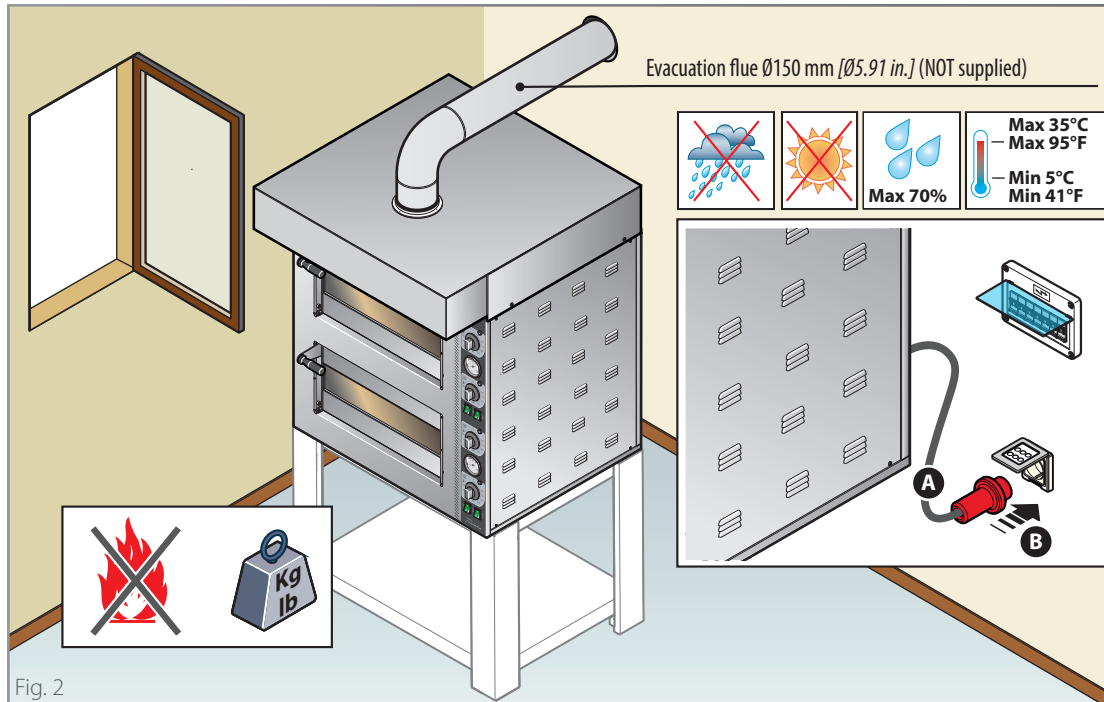
C	Survey the installation room to make sure it is adequate.																								
✓	Make sure that ► <b>Fig. 2</b>																								
	<ul style="list-style-type: none"><li>the floor of the installation room is <b>fireproof</b>, perfectly <b>level</b> and capable of withstanding the weight of the appliance.</li></ul> <table><tr><th>Model</th><th>single</th><th>double</th><th>Model</th><th>single</th><th>double</th></tr><tr><td>TZ420</td><td>51 kg / 112,4 lb</td><td>90 kg / 198,4 lb</td><td>TZ430</td><td>85 kg / 187,3 lb</td><td>148 kg / 326,2 lb</td></tr><tr><td>TZ425</td><td>65 kg / 143,3 lb</td><td>114 kg / 251,3 lb</td><td>TZ435</td><td>105 kg / 231,4 lb</td><td>178 kg / 392,4 lb</td></tr><tr><td>TZ230</td><td>71 kg / 156,5 lb</td><td>122 kg / 268,9 lb</td><td></td><td></td><td></td></tr></table> <ul style="list-style-type: none"><li>The oven must be placed on a base, built by the Manufacturer or by yourself that:<ul style="list-style-type: none"><li>is flame and heat resistant;</li><li>is perfectly stable and level;</li><li>withstands the weight of the appliance.</li></ul></li></ul>	Model	single	double	Model	single	double	TZ420	51 kg / 112,4 lb	90 kg / 198,4 lb	TZ430	85 kg / 187,3 lb	148 kg / 326,2 lb	TZ425	65 kg / 143,3 lb	114 kg / 251,3 lb	TZ435	105 kg / 231,4 lb	178 kg / 392,4 lb	TZ230	71 kg / 156,5 lb	122 kg / 268,9 lb			
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TZ230	71 kg / 156,5 lb	122 kg / 268,9 lb																							
	<ul style="list-style-type: none"><li>the installation room:<ul style="list-style-type: none"><li>is dedicated and suitable to cooking food;</li><li>has adequate air ventilation;</li><li>contains no flammable or explosive elements;</li><li>complies with the current regulations on health and safety and systems in the workplace;</li><li>is protected from the weather;</li><li>has a maximum temperature of between +5° (41°F) and +35°C (95°F);</li><li>has a maximum humidity of 70%.</li></ul></li></ul>																								
	<ul style="list-style-type: none"><li>the appliance <b>passes through the doorways easily</b>.  When choosing the positioning room, take into account that the appliance must be easy <b>to move</b> for any extraordinary maintenance: be careful that any brickwork after installation (e.g.: wall construction, replacement of a door with a narrower one, renovations, etc.) do not hamper movements.</li></ul>																								
	<ul style="list-style-type: none"><li>there are NO other sources of heat (i.e. grills, fryers, etc.), highly flammable substances or fuels (i.e. gasoline, petrol, bottles of alcohol, etc...) in the vicinity of the appliance.</li></ul>																								
	<ul style="list-style-type: none"><li>there is <b>adequate ventilation</b> according to the regulations in force in the Country of installation. In the absence of this, an air intake <b>ø140 mm [5.51 in is mandatory]</b> communicating with the outside or with a ventilated room (e.g. store, attic, garage, understairs).</li></ul>																								

	<ul style="list-style-type: none"> <li>it is possible to maintain a minimum distance between the oven and the <b>walls</b>, other <b>equipment</b>, <b>objects</b> and <b>combustible materials</b> ► <b>Fig. 3</b> In the event of proximity to hot or cold appliances, keep a distance of <b>500 mm [19.97 in.]</b>.</li> </ul>  It is absolutely necessary to comply with the minimum stated safety distances. The distances must be increased in case of objects in heat-sensitive materials.
	<ul style="list-style-type: none"> <li>there is an <b>evacuation flue</b> for the exclusive use of the equipment, which complies with current regulations and which has a diameter that allows the passage of an evacuation tube of <b>150 mm [Ø5.91 in.]</b>.</li> </ul>  The oven is equipped with a smoke outlet located at the top for the evacuation of the vapours from the cooking chamber (you can find its exact position in the "Technical data" section starting on page 6). This steam, together with the one from the door during the work phases, <b>must be conveyed outside</b> in one of the following ways: <p>► <b>Fig. 3</b></p> <p><b>A</b> through a <b>hood supplied by the user</b>, of suitable capacity, placed at minimum <b>300 mm [11.81 in]</b> from the oven;</p> <p><b>B</b> through an <b>adequate extraction system supplied by the user</b> connected to the oven flue: in this case a draught switch must be installed between the extractor and the oven chimney (the extractor, switch and relative connection tube are not supplied by the Manufacturer). In this type of installation, the fumes resulting from the opening of the door will not be extracted.</p> <p><b>C</b> through a <b>tube Ø80mm [Ø3.1 in]</b> ((not supplied) connected to the oven flue. In this type of installation, the fumes resulting from the opening of the door will not be extracted;</p> <p><b>D</b> through a <b>hood supplied by the Manufacturer</b> that ensures perfect compatibility with the oven. For correct assembly and fixing to the oven, see the sheet attached to it; the evacuation flue must be for the exclusive use of the appliance, comply with current regulations and have a diameter that allows the passage of a <b>Ø150mm [Ø5.91 in]</b> evacuation pipe which corresponds to the diameter of the tube to be mounted on the hood (not supplied).</p> <p><b>E</b> through an <b>adequate suction system supplied by the user</b> connected to the fume flue of the Manufacturer's hood: in this case, it is mandatory to place a fume damper between the extractor and the oven hood (the extractor, the connection pipe between the two and the damper are not supplied by the Manufacturer).</p>

<b>D</b>	<b>Inform the owner about the necessary electrical arrangements (activities to be carried out by a qualified electrician)</b>
✓	For a correct connection ► <b>Fig. 2:</b>
	<ul style="list-style-type: none"> <li><b>Provide a socket</b> connecting to the electrical network near the oven. If the oven has a double chamber, <b>there must be one connecting socket</b>.   The "Technical data" section from page 6 contains all the electrical data as well as the positions of the supply cable and equipotential terminal.</li> <li><b>use a connection cable A and a plug B</b>: appliances are supplied without either power cable or plug: they must both be fitted by qualified personnel. The cable must be only <b>of the type stated</b> and the plug fitted to it must be suitable for the consumption and connection of the oven to the electrical mains.</li> <li><b>check that the systems in the room comply with the legal provisions in force in the country of use</b> and meet the specifications on the serial number plate. For a correct electrical connection, the appliance must: <ul style="list-style-type: none"> <li>be included in an <b>equipotential system</b> in compliance with the legislation in force. This connection must be made between the various devices with the terminal marked with the equipotential symbol . The cable must have a maximum cross-section of 10 mm<sup>2</sup> (in compliance with IEC EN 60335-2-42:2003-09) and must be yellow-green;</li> <li>must be <b>grounded</b>  to the mains (green-yellow wire);</li> <li>must be connected to a <b>thermal differential switch</b> in compliance with the regulations in force (0.03A A type);</li> <li>must be connected to an <b>omnipolar circuit breaker</b> allowing complete disconnection in overvoltage III category conditions.</li> </ul> </li> </ul>



# Checks before purchasing



## 2 OVEN TECHNICAL DATA

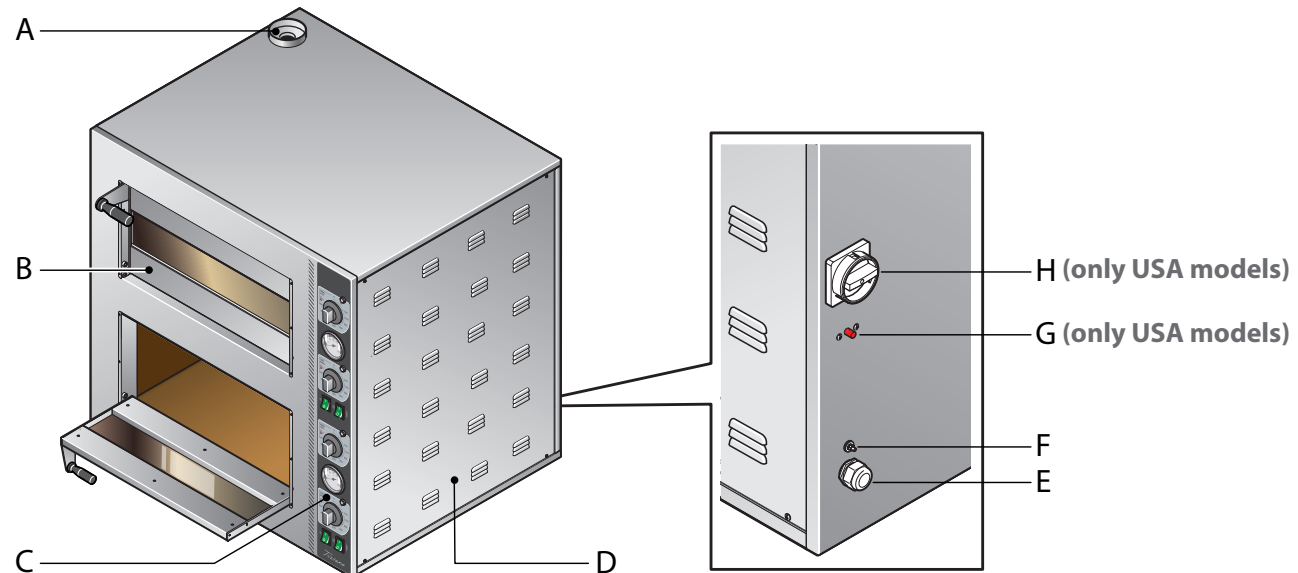
### Electrical data

SINGLE OVEN						
Oven type	Supply V	Power kW	Average consumption kWh	Absorption A	Cable type (Nxmm2)	Customer panel prot. NxA
420	230V	2.3	1.4	10.0	3x1	2x16
	208V	2.5	1.5	12.1	3xAWG15	2x16
425	230V	4.0	2.4	17.4	3x2,5	2x20
	3Nx400V			5.8	5x1,5	4x16
	3x230V			10.0	4x1,5	3x16
	208V	4.4	2.6	21.1	3xAWG13	2x25
	3x208V			12.2	4xAWG13	3x16
230	230V	3.2	1.9	13.9	3x1,5	2x16
	3Nx400V			4.6	5x1	4x16
	3x230V			8.0	4x1	3x16
430	230V	4.6	2.8	20.0	3x2,5	2x25
	3Nx400V			6.6	5x1,5	4x16
	3x230V			11.5	4x1,5	3x16
	208V	5.0	3.0	24.2	3xAWG13	2x25
	3x208V			14.0	4xAWG13	3x16
435	230V	5.0	3.0	21.7	3x2,5	2x25
	3Nx400V			7.2	5x1,5	4x16
	3x230V			12.6	4x1,5	3x16

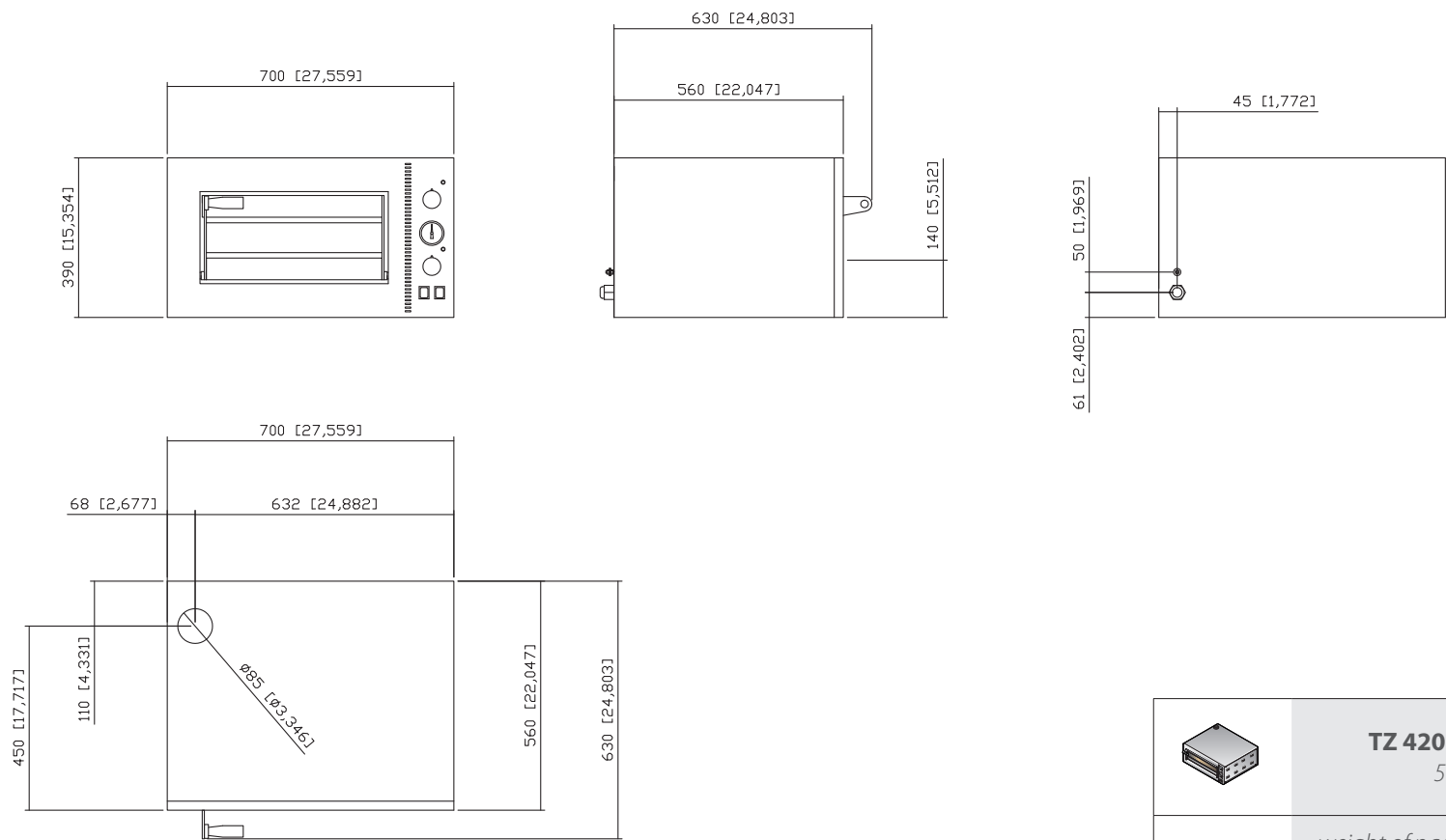
DOUBLE OVEN						
Oven type	Supply V	Power kW	Average consumption kWh	Absorption A	Cable type (Nxmm2)	Customer panel prot. NxA
420	208 V	5.0	3.0	24.2	3xAWG13	2x25
	3x208V			14.0	4xAWG13	3x20
425	230V	8.0	4.8	34.8	3x6	2x40
	3Nx400V			11.5	5x1,5	4x16
	3x230V			20.1	4x1,5	3x16
	208V	8.8	5.3	42.1	3xAWG7	2x50
	3x208V			24.3	4xAWG7	3x40
230	230V	6.4	3.8	27.8	3x4	2x40
	3Nx400V			9.2	5x1,5	4x16
	3x230V			16.1	4x1,5	3x16
430	230V	9.2	5.5	40.0	3x10	2x50
	3Nx400V			13.3	5x1,5	4x16
	3x230V			23.1	4x1,5	3x16
	208V	10.1	6.0	48.4	3xAWG7	2x50
	3x208V			27.9	4xAWG7	3x40
435	230V	10.0	6.0	43.5	3x10	2x50
	3Nx400V			14.4	5x2,5	4x20
	3x230V			25.1	4x2,5	3x20



#### Key

- (A) Oven smoke exhaust
- (B) Oven door
- (C) Control panel
- (D) Panel to access electrical components
- (E) Oven supply input
- (F) Equipotential
- (G) External reset of safety thermostat (USA models only)
- (H) Circuit breaker (only USA models)

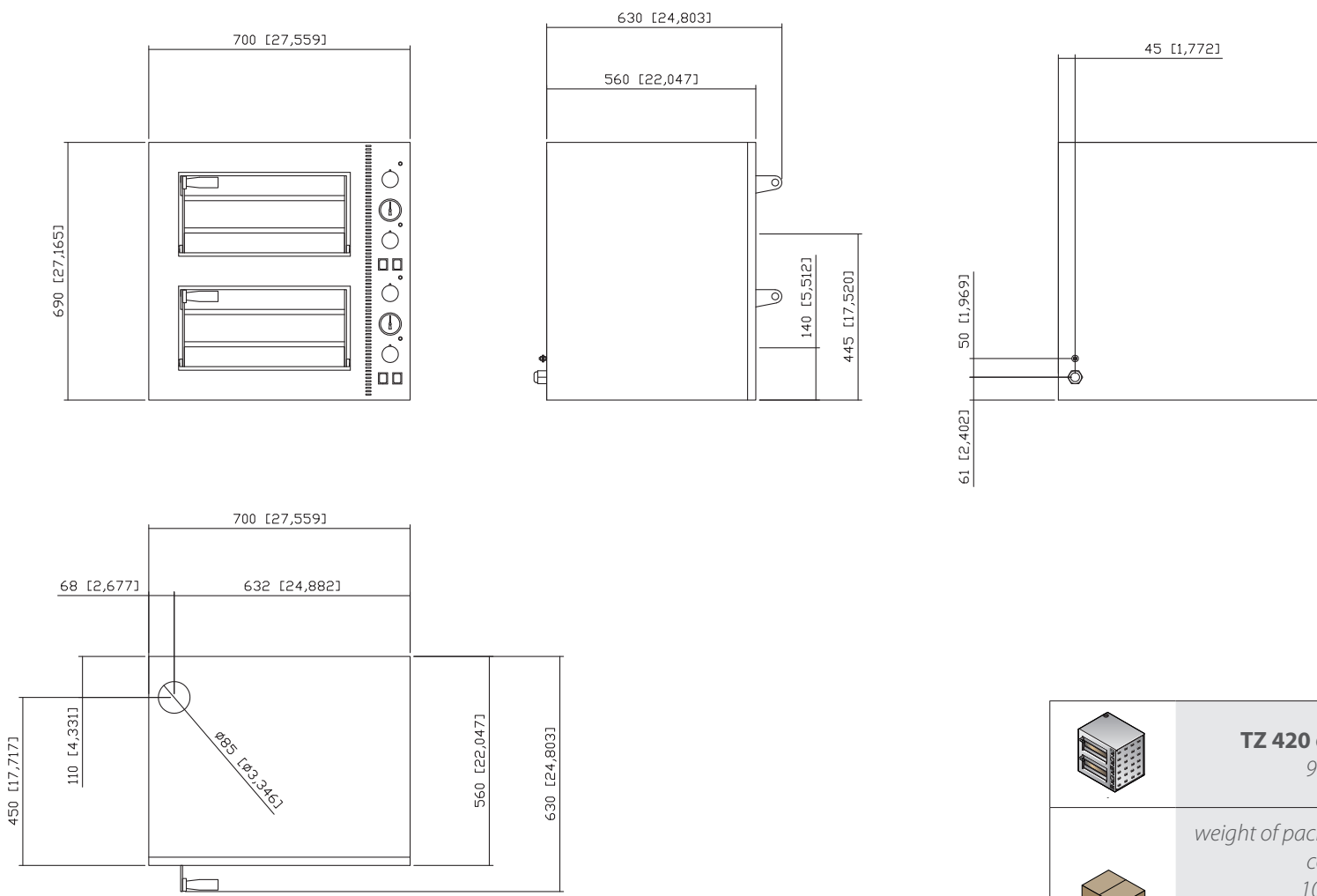




# Tiziano TZ 420 LLKTZ4201 oven technical data | single



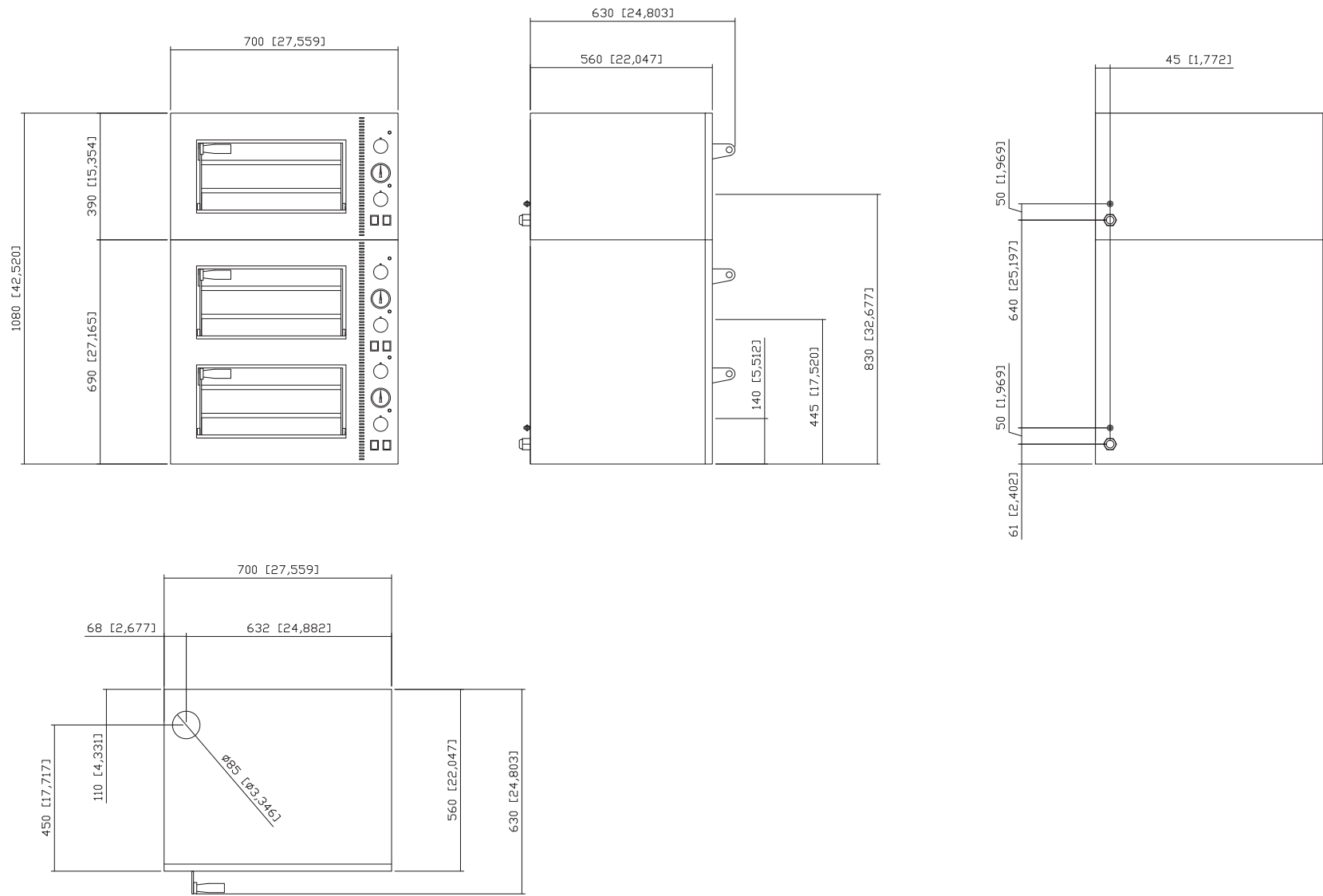
	<b>TZ 420 single oven weight</b> 51 kg [112,4 lb]
	weight of packaging + <b>TZ 420 single</b> complete oven 64 kg [141 lb]
	<b>TZ 420 single</b> oven packaging dimensions <b>730x650x540</b> [28.74x25.59x21.26 in.]

# Tiziano TZ 420 LLKTZ4202 oven technical data | double



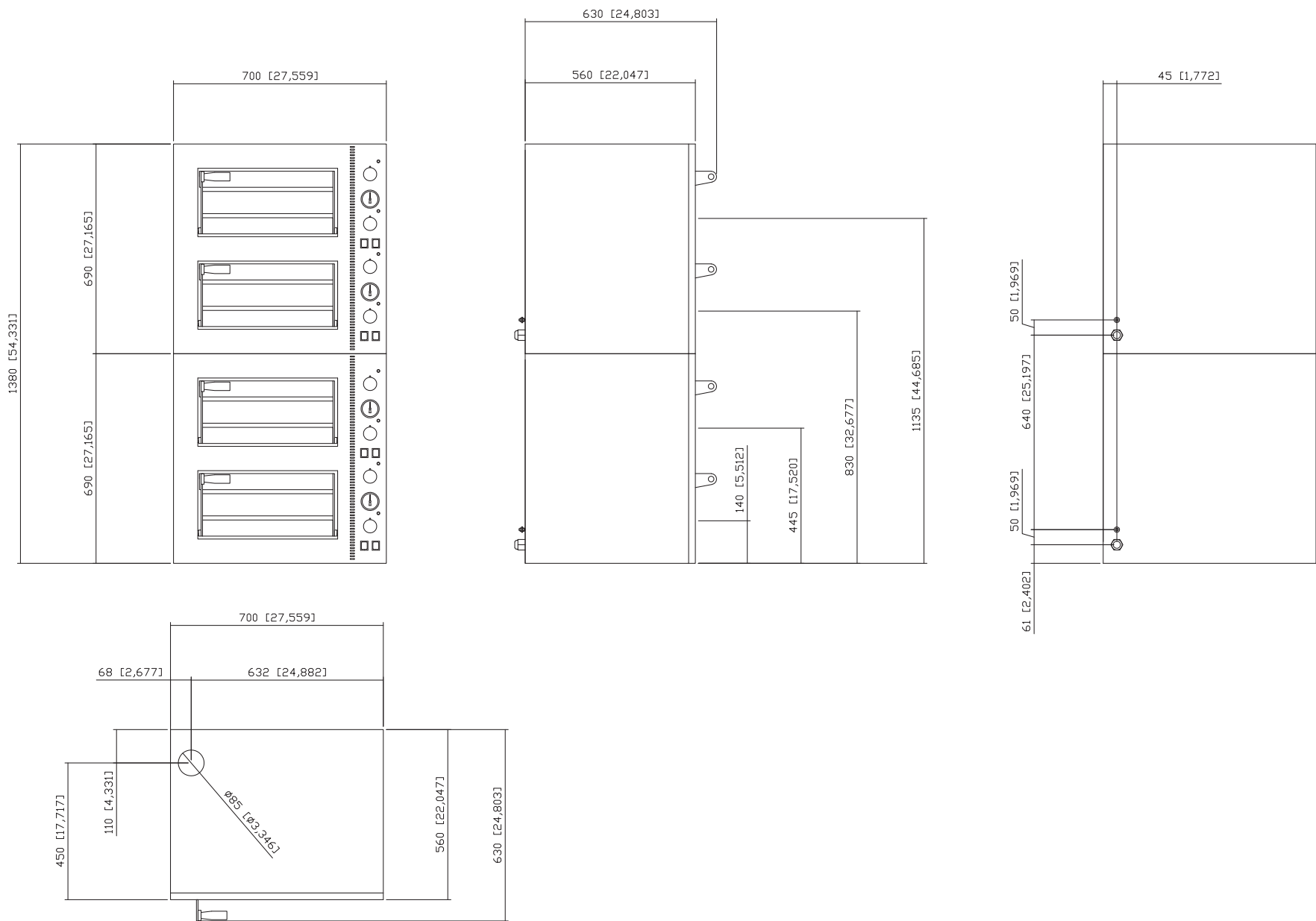
	<b>TZ 420 double</b> oven weight 90 kg [198,4 lb]
	weight of packaging + <b>TZ 420 double</b> complete oven 105 kg [231,4 lb]
	<b>TZ 420 double</b> oven packaging dimensions <b>730x650x840</b> [28.74x25.59x33.07 in.]

Tiziano TZ 420 LLKTZ4202 + LLKTZ4201 oven technical data | triple

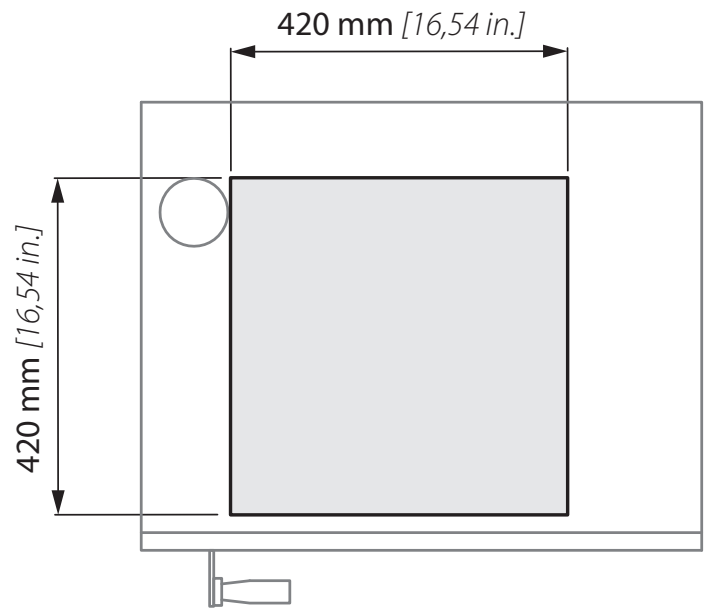




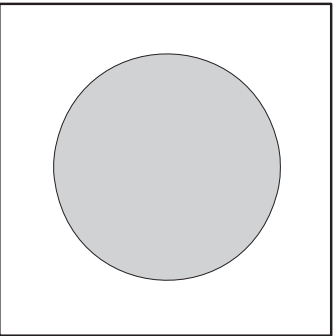
Tiziano TZ 420 LLKTZ4202(x2) oven technical data | quadruple



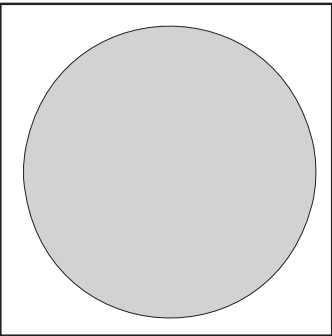
# Tiziano TZ 420 LLKTZ420 oven technical data | capacity



	Ø PIZZAS	PRODUCTIVITY PER HOUR	BATCHES
●	Ø 30 cm [Ø 11,81 in.]	9-10 pizzas	9-10
●	Ø 35 cm [Ø 13,78 in.]	9-10 pizzas	9-10
●			



PIZZA Ø 30 cm [Ø 11,81 in.]

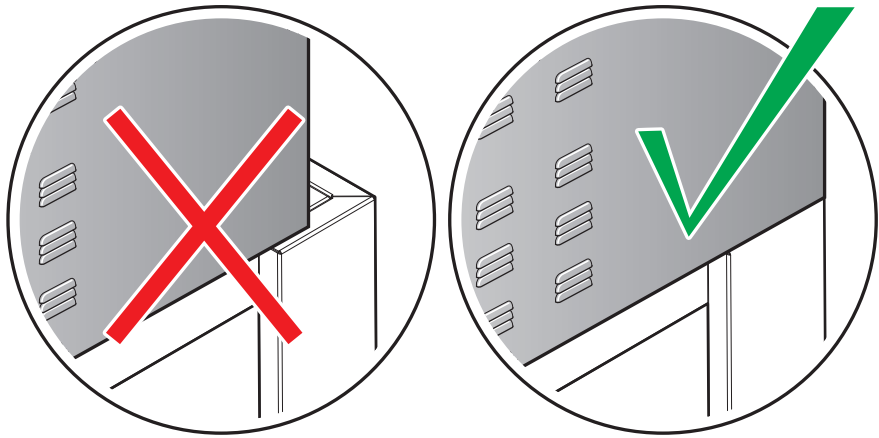


PIZZA Ø 35 cm [Ø 13,78 in.]

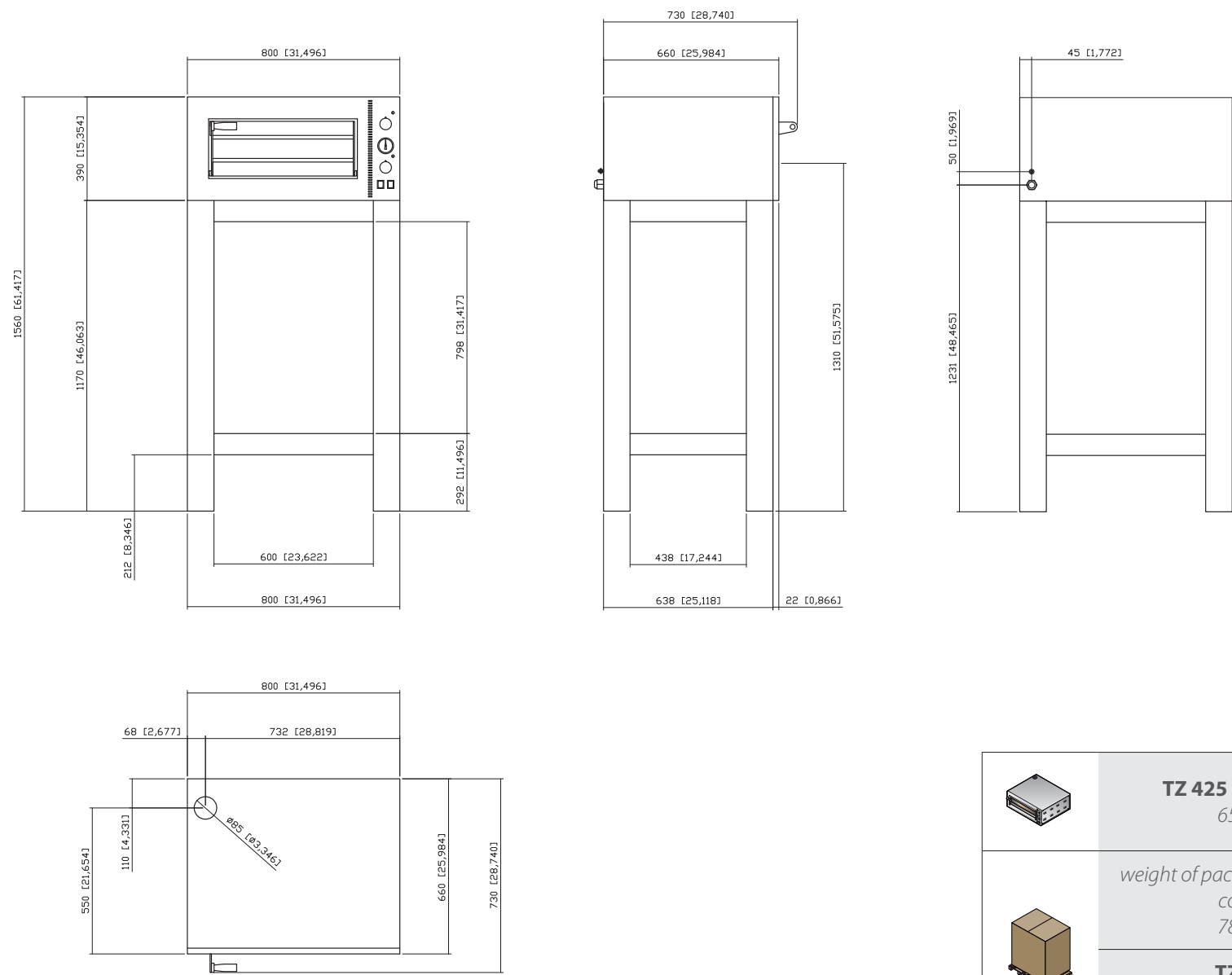
chamber height: 140 mm [5.51 in.]



## ALIGNMENT OF THE OVEN WITH THE SUPPORT

If the oven is to be placed on a support, make the oven rear corners match the rear corners of the support.

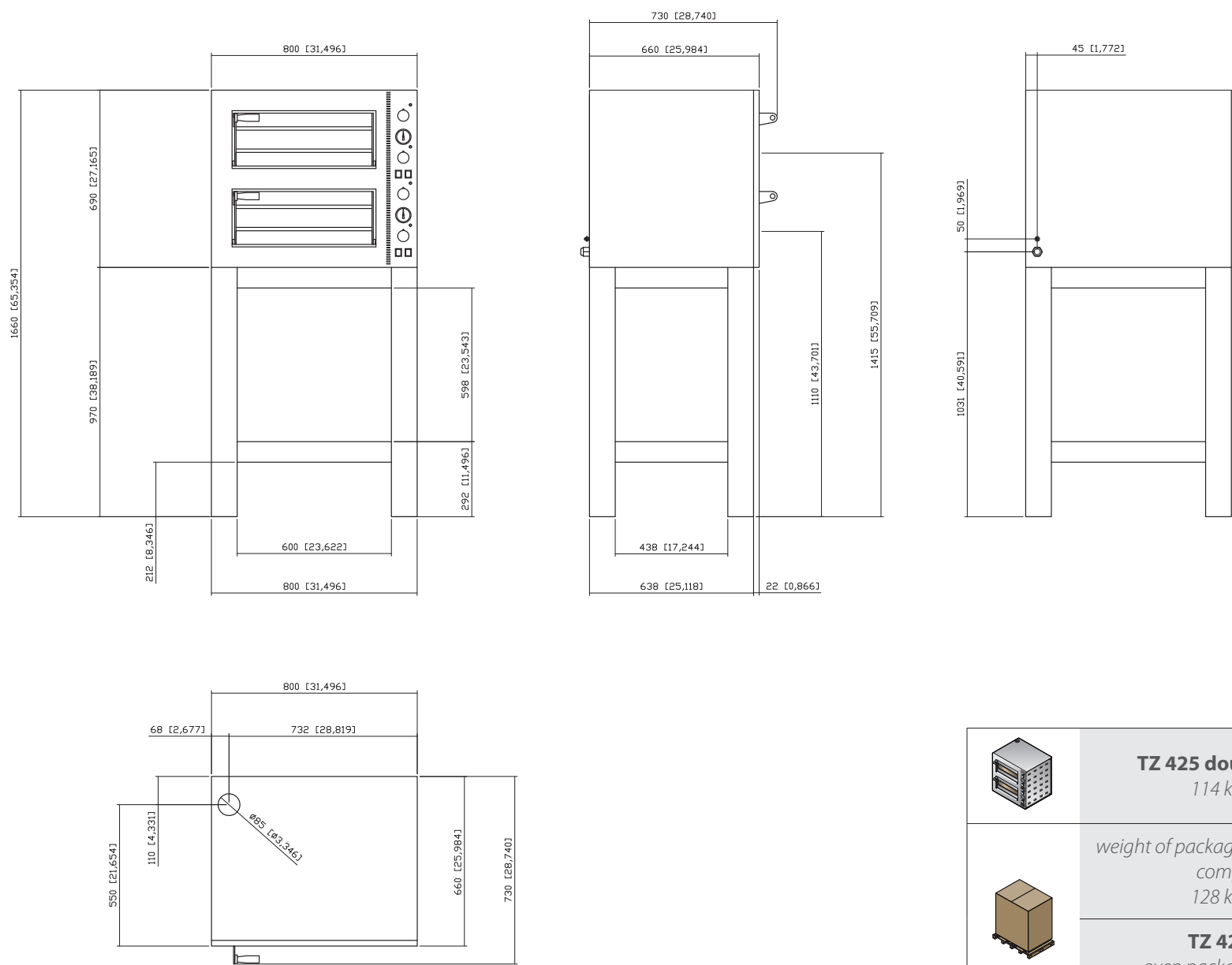




# Tiziano TZ 425 LLKTZ5201 oven technical data | single



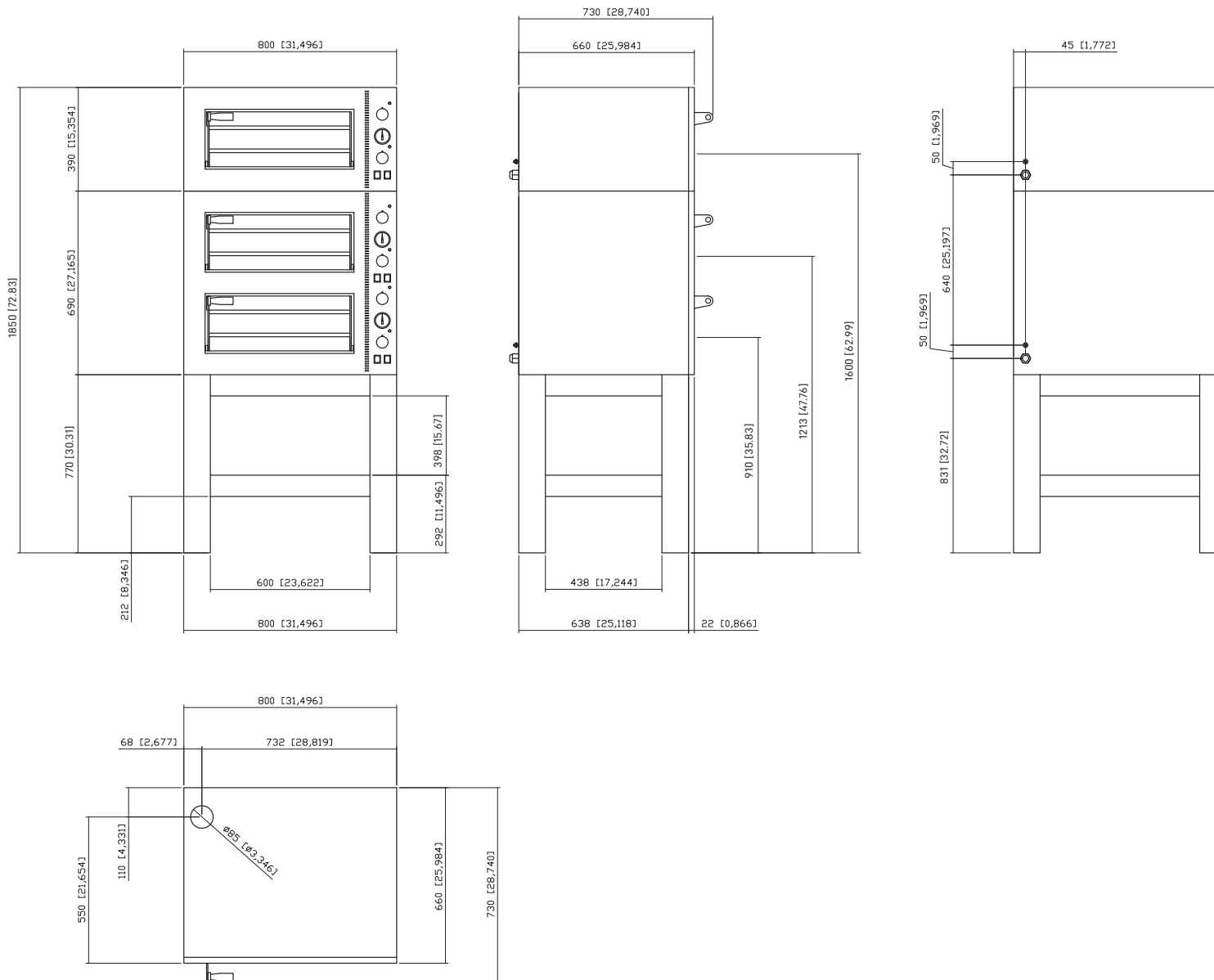
	<b>TZ 425 single oven weight</b> 65 kg [143,3 lb]
	weight of packaging + <b>TZ 425 single complete oven</b> 78 kg [171,9 lb]
	<b>TZ 425 single oven packaging dimensions</b> <b>830x750x540</b> [32.68x29.53x21.26 in.]

# Tiziano TZ 425 LLKTZ5202 oven technical data | double



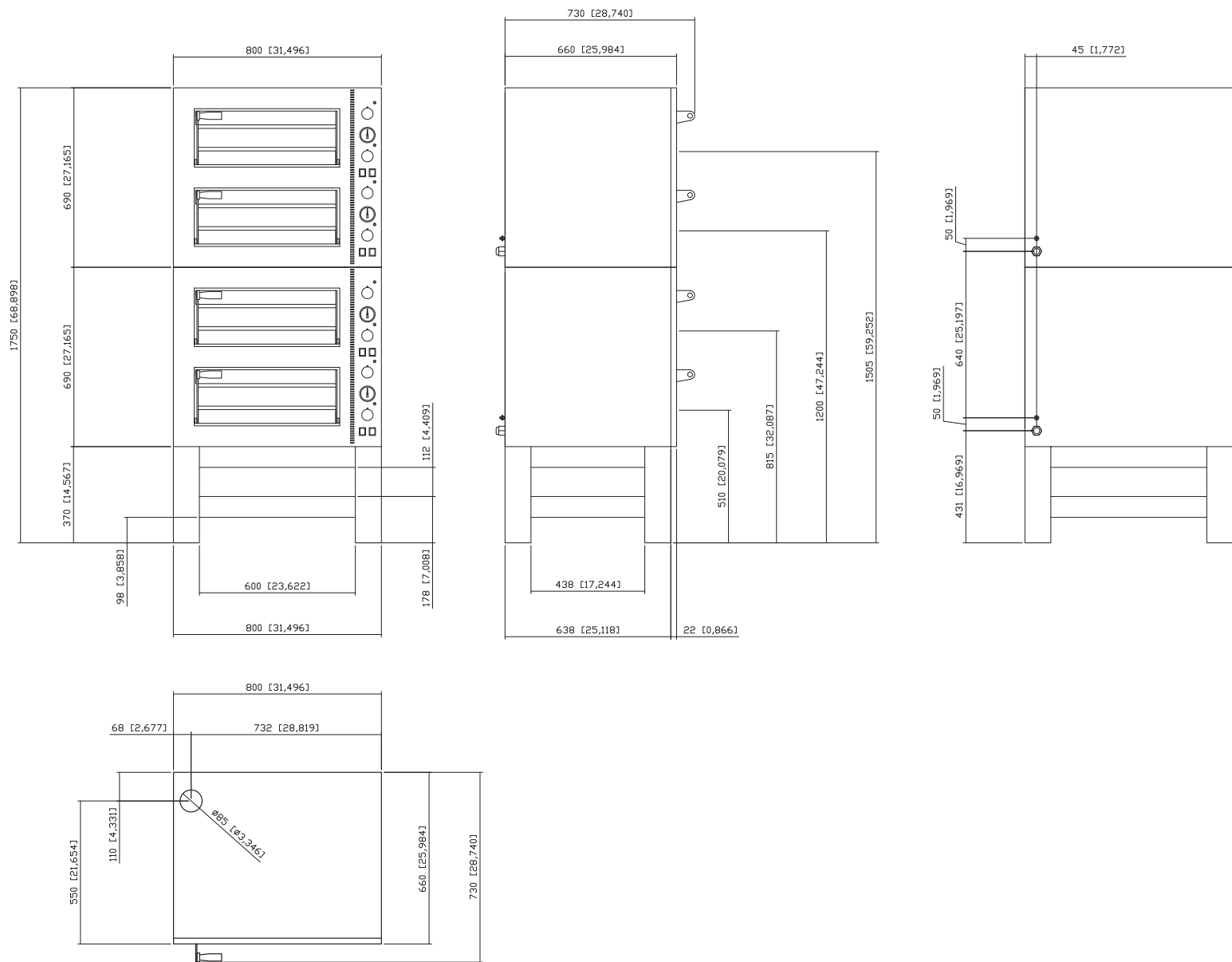
	<b>TZ 425 double oven weight</b> 114 kg [251,3 lb]
	weight of packaging + <b>TZ 425 double</b> complete oven 128 kg [282,1 lb]
	<b>TZ 425 double</b> oven packaging dimensions <b>830x750x840</b> [32.68x29.53x33.07 in.]

**Tiziano TZ 425 LLKTZ5202 + LLKTZ5201** oven technical data | triple

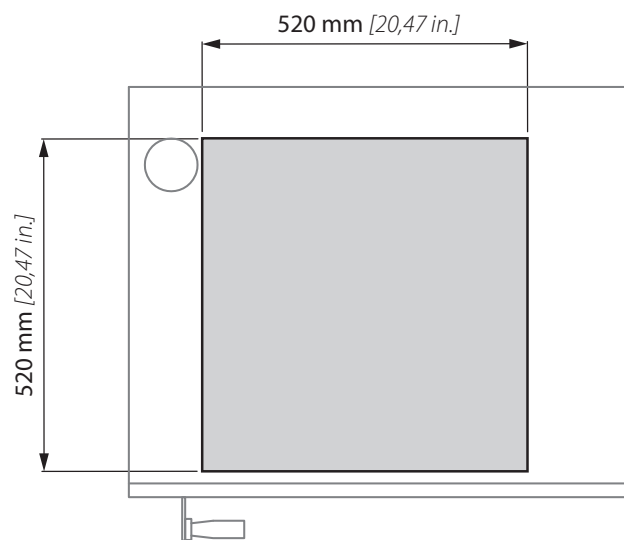




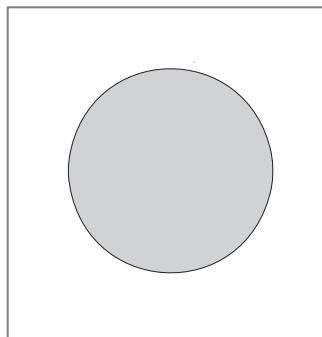
# Tiziano TZ 425 LLKTZ5202(x2) oven technical data | quadruple



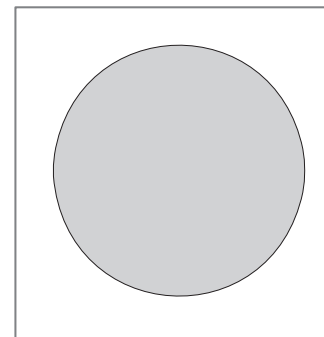
# Tiziano TZ 425 LLKTZ520 oven technical data | capacity



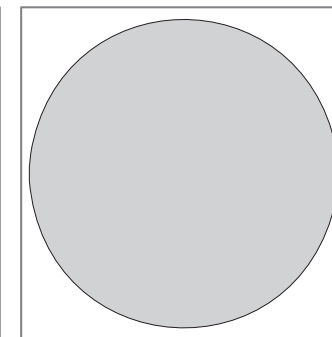
	Ø PIZZAS	PRODUCTIVITY PER HOUR	BATCHES
●	Ø 30 cm [Ø 11,81 in.]	9-10 pizzas	9-10
●	Ø 35 cm [Ø 13,78 in.]	9-10 pizzas	9-10
●	Ø 50 cm [Ø 19,69 in.]	9-10 pizzas	9-10



PIZZA Ø 30 cm [Ø 11,81 in.]



PIZZA Ø 35 cm [Ø 13,78 in.]

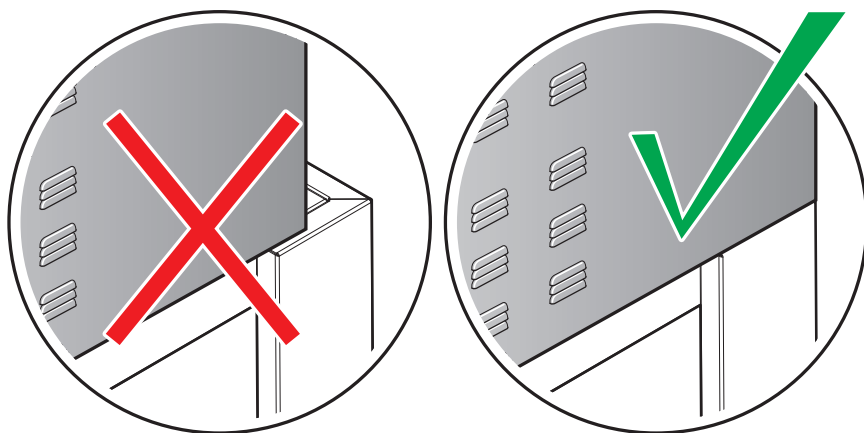


PIZZA Ø 50 cm [Ø 19,69 in.]

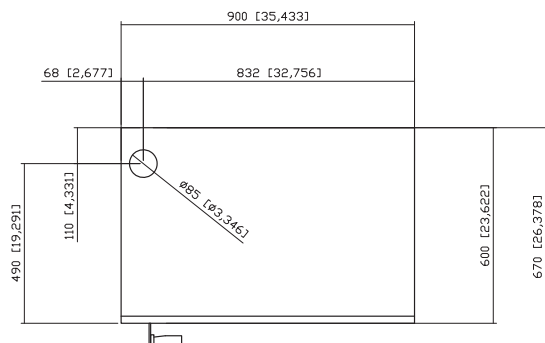
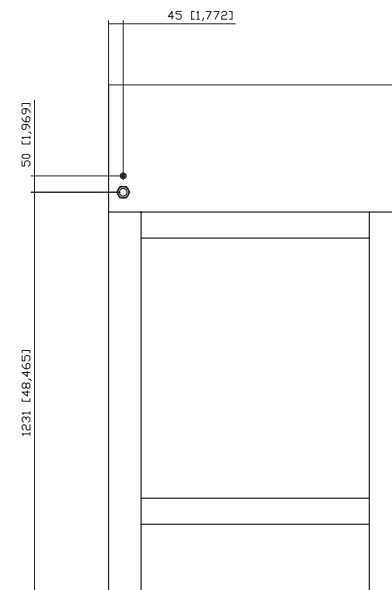
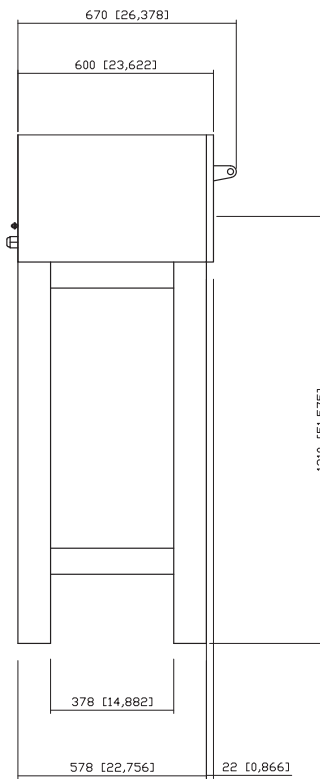
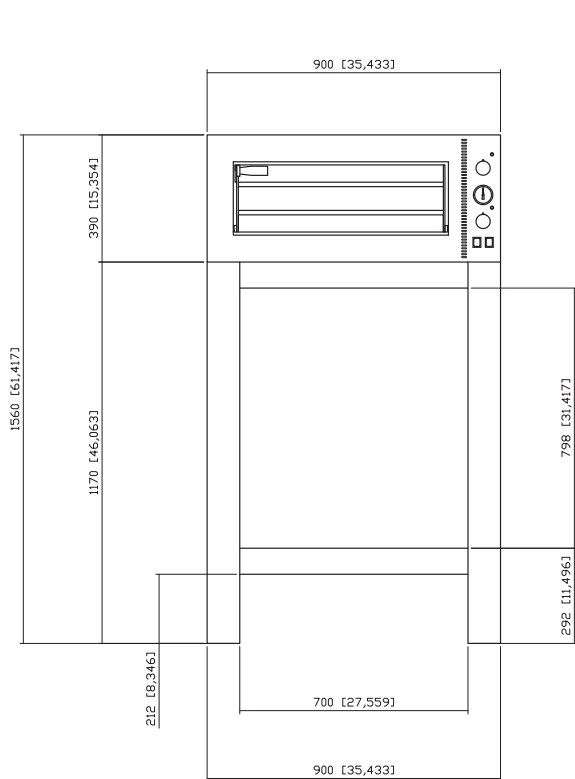
chamber height: 140 mm [5.51 in.]




## ALIGNMENT OF THE OVEN WITH THE SUPPORT

If the oven is to be placed on a support, make the oven rear corners match the rear corners of the support.

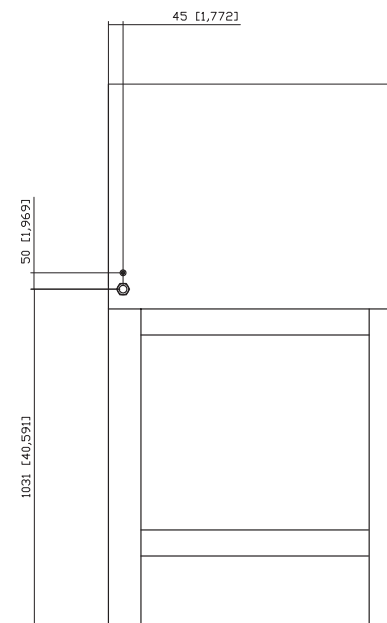
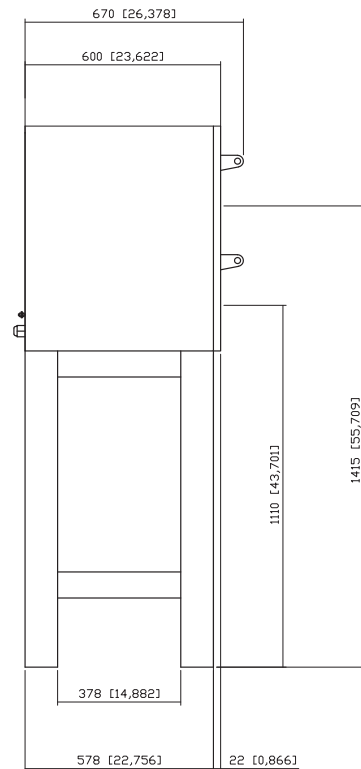
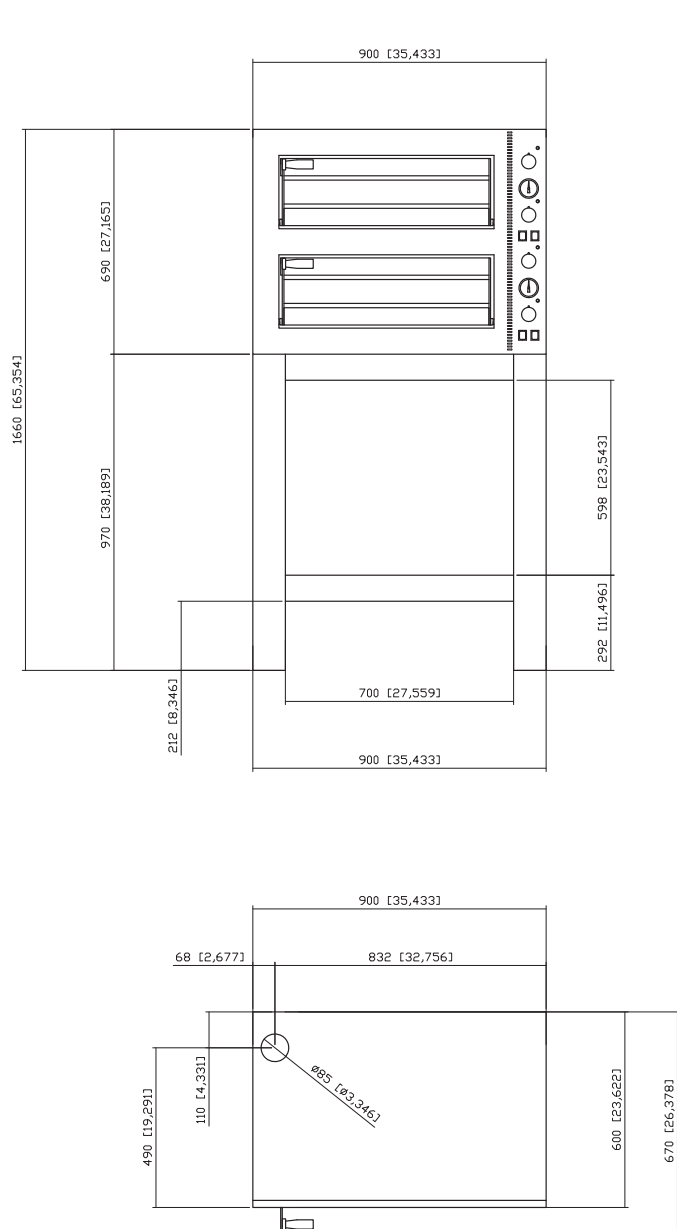




**Tiziano TZ 230 LLKTZ2301** oven technical data | single



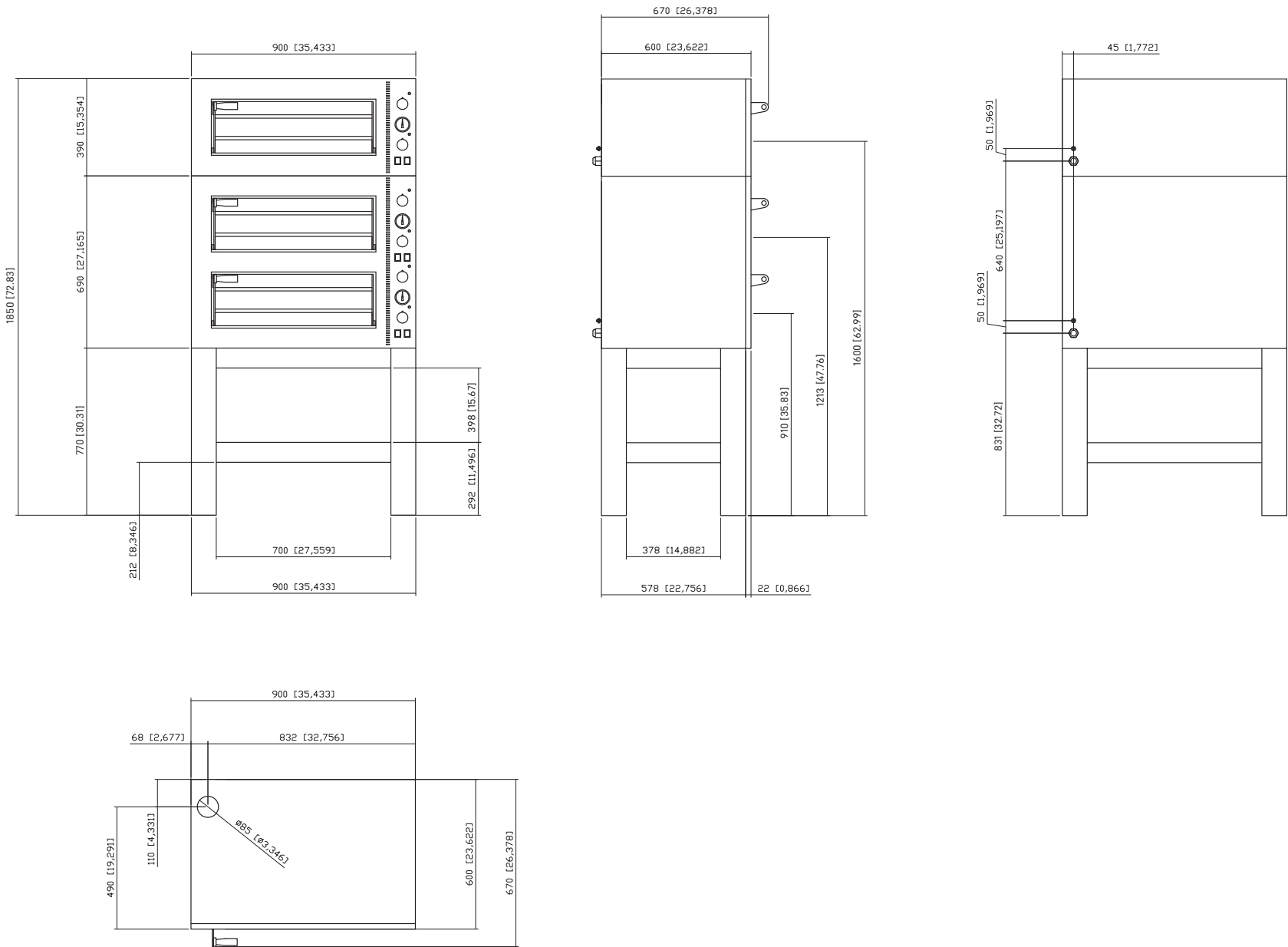
	<p><b>TZ 230 single</b> <i>oven weight</i></p> <p>71 kg / 156,5 lb</p>
	<p><i>weight of packaging +</i> <b>TZ 230 single</b> <i>complete oven</i></p> <p>84 kg / 185,1 lb</p>
	<p><b>TZ 230 single</b> <i>oven packaging dimensions</i></p> <p><b>930x690x540</b> [36.61x27.17x21.26 in.]</p>

Tiziano TZ 230 LLKTZ2302 oven technical data | double



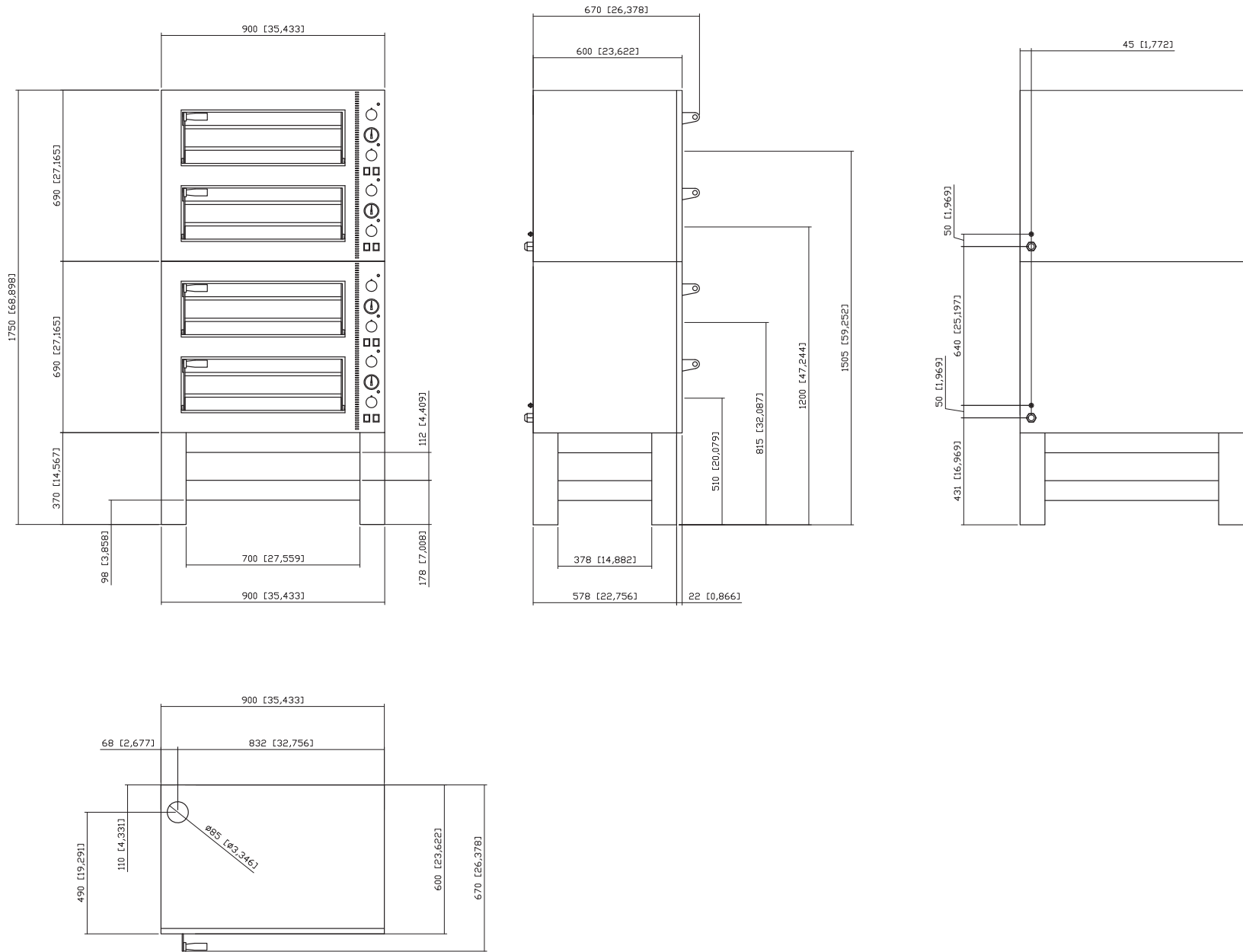
	<b>TZ 230 double oven weight</b> 122 kg / 268,9 lb
	weight of packaging + <b>TZ 230 double</b> complete oven 136 kg / 299,8 lb
	<b>TZ 230 double</b> oven packaging dimensions <b>930x690x840</b> [36.61x27.17x33.07 in.]

Tiziano TZ 230 LLKTZ2302 + LLKTZ2301 oven technical data | triple



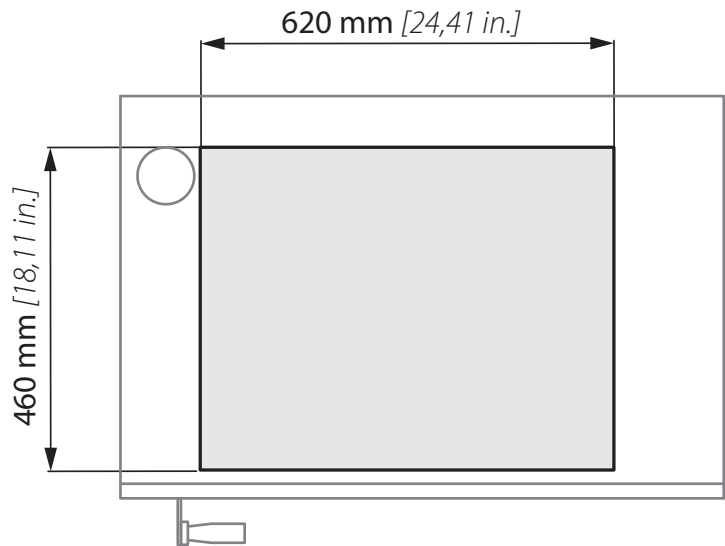


Tiziano TZ 230 LLKTZ2302 (x2) oven technical data | quadruple

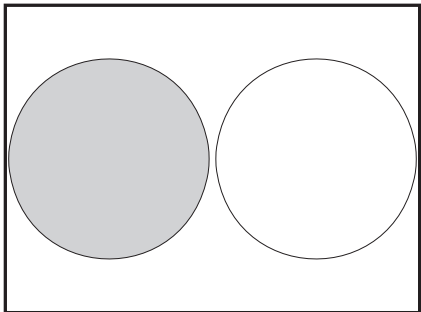


# Tiziano TZ 230 LLKTZ230 oven technical data | capacity

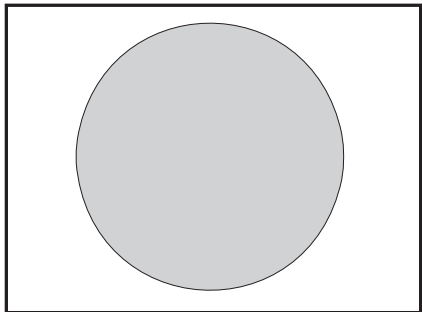
	Ø PIZZAS	PRODUCTIVITY PER HOUR	BATCHES
○	Ø 30 cm [Ø 11,81 in.]	18-20 pizzas	9-10
●	Ø 35 cm [Ø 13,78 in.]	9-10 pizzas	9-10
●	Ø 50 cm [Ø 19,69 in.]		



chamber height: 140 mm [5.51 in.]



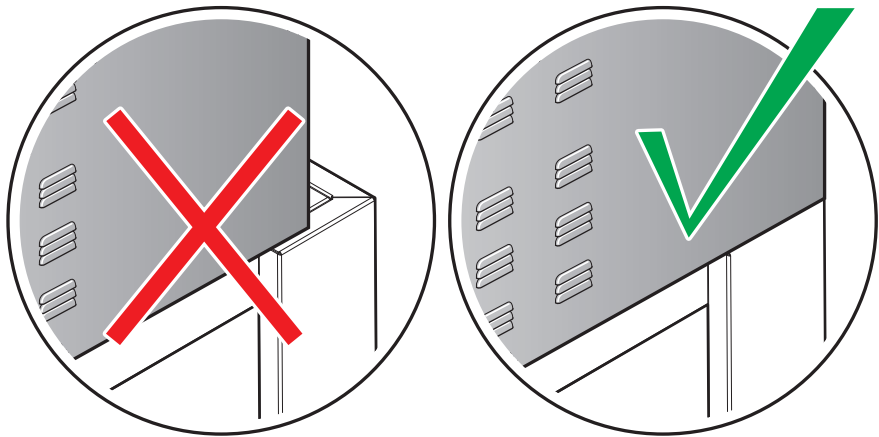
PIZZA Ø 30 cm [Ø 11.18 in.]



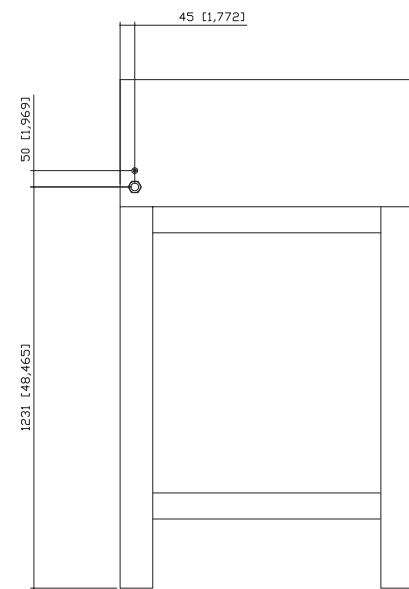
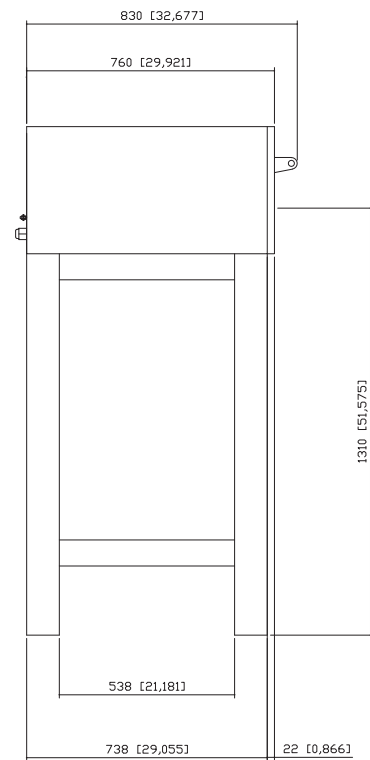
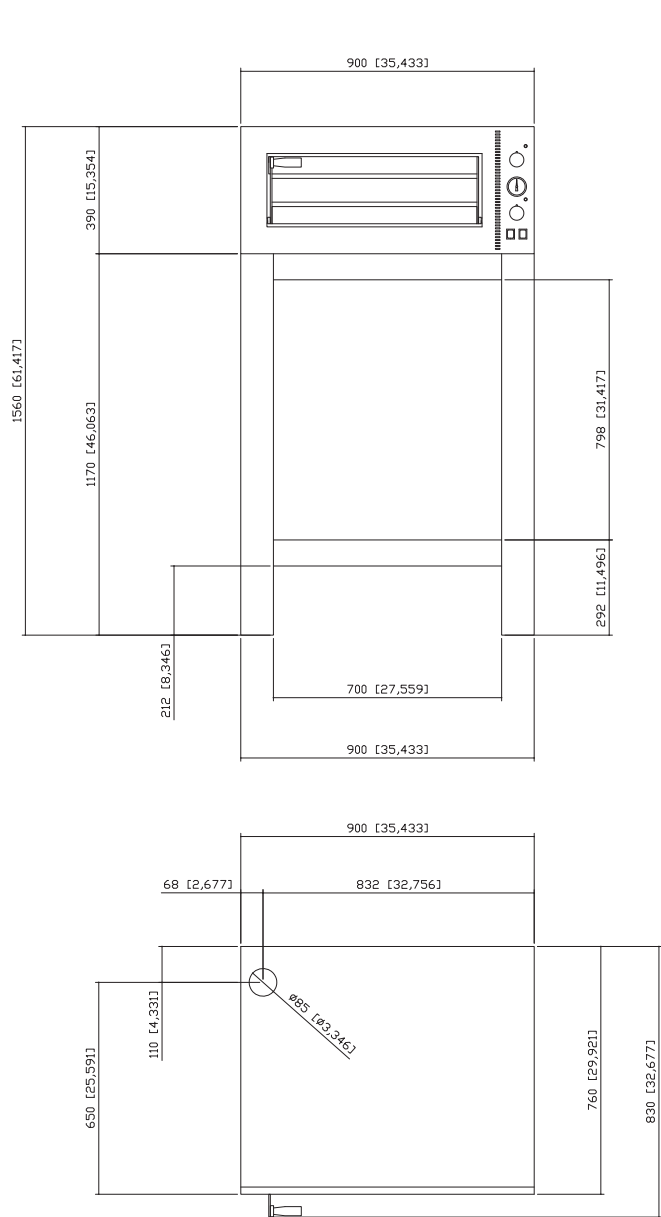
PIZZA Ø 35 cm [Ø 13,78 in.]



## ALIGNMENT OF THE OVEN WITH THE SUPPORT

If the oven is to be placed on a support, make the oven rear corners match the rear corners of the support.

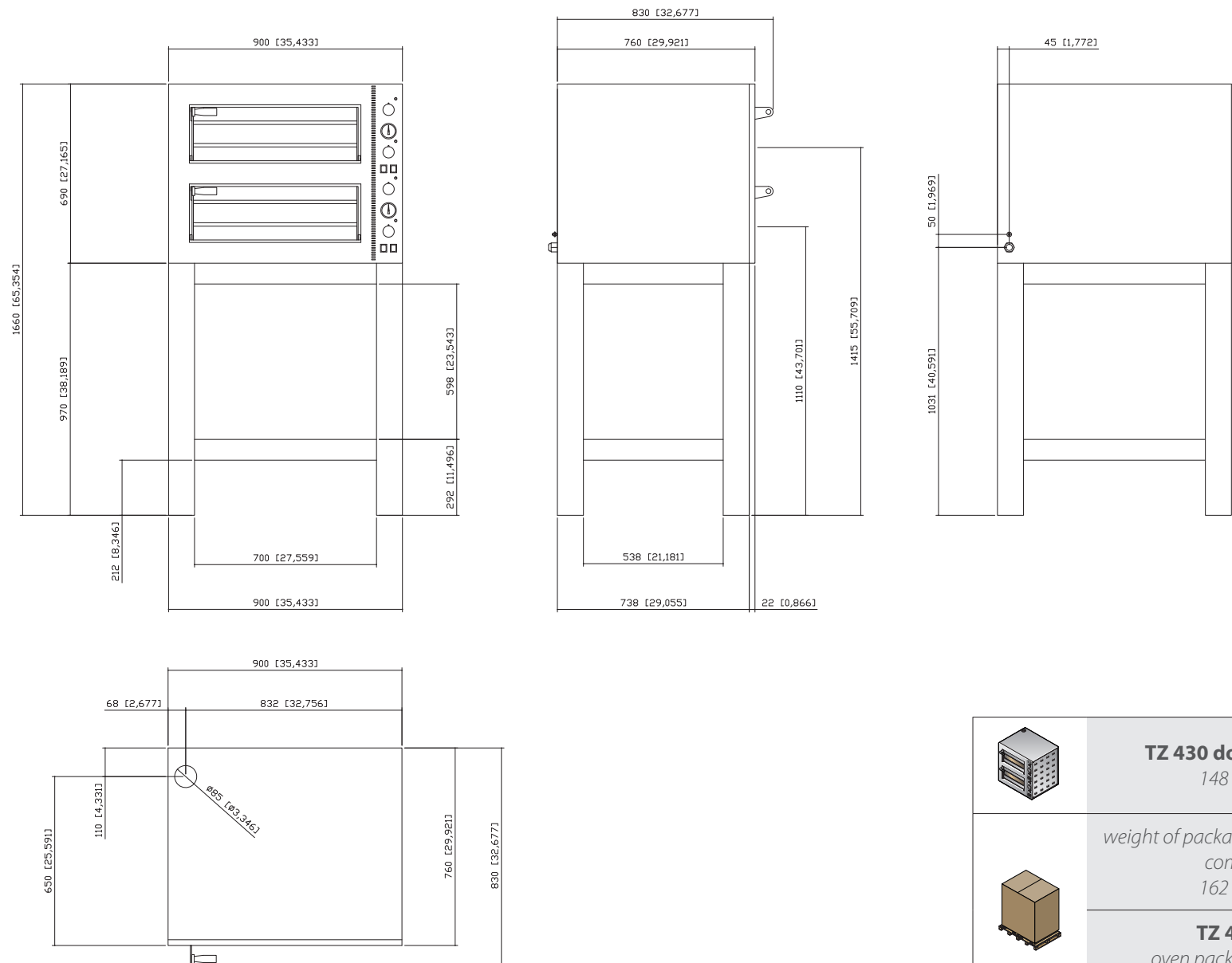




# Tiziano TZ 430 LLKTZ6201 oven technical data | single



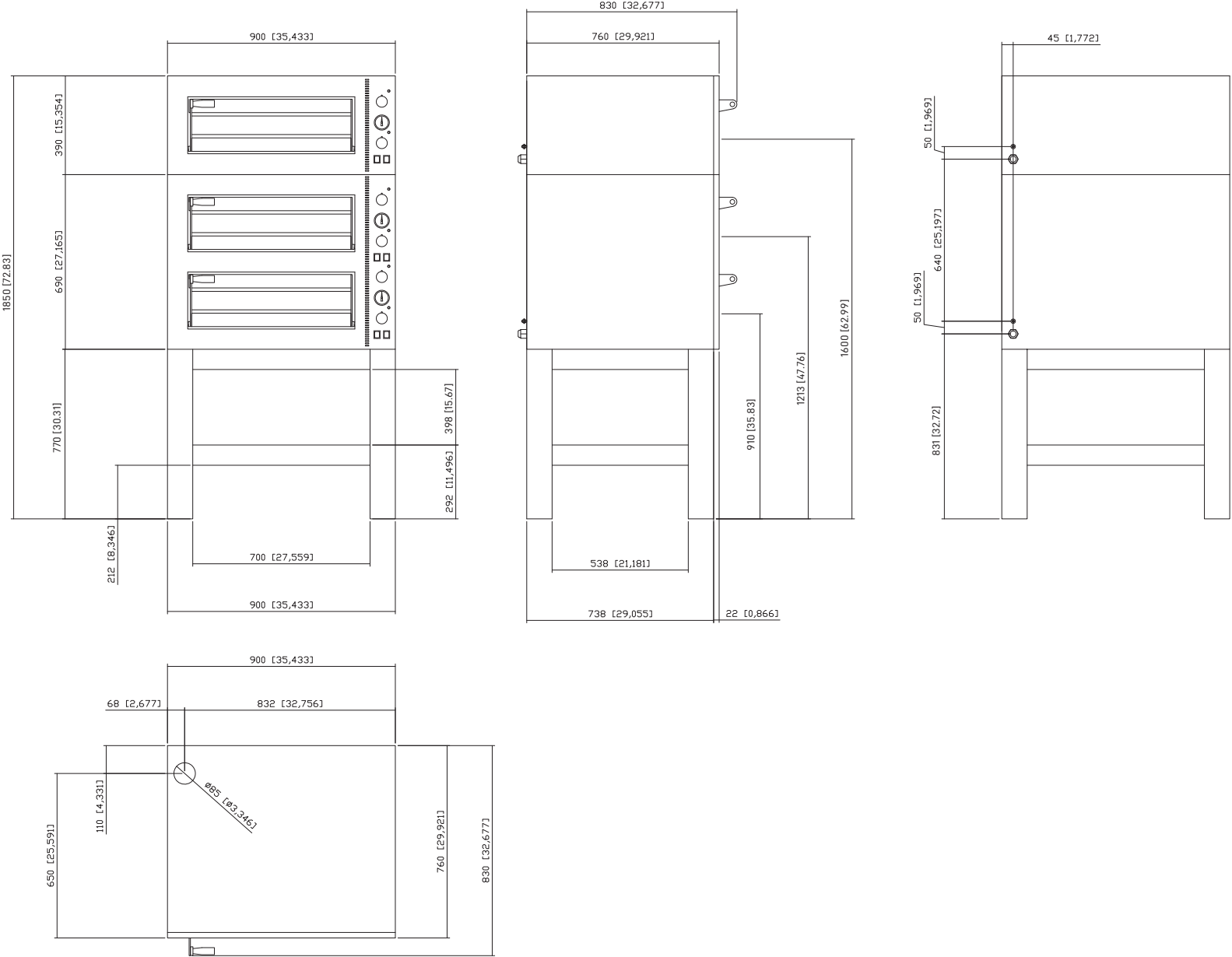
	<b>TZ 430 single oven weight</b> 85 kg / 187,3 lb
	weight of packaging + <b>TZ 430 single</b> complete oven 98 kg / 216 lb
	<b>TZ 430 single</b> oven packaging dimensions <b>930x850x540</b> [36.61x33.46x21.26 in.]

# Tiziano TZ 430 LLKTZ6202 oven technical data | double



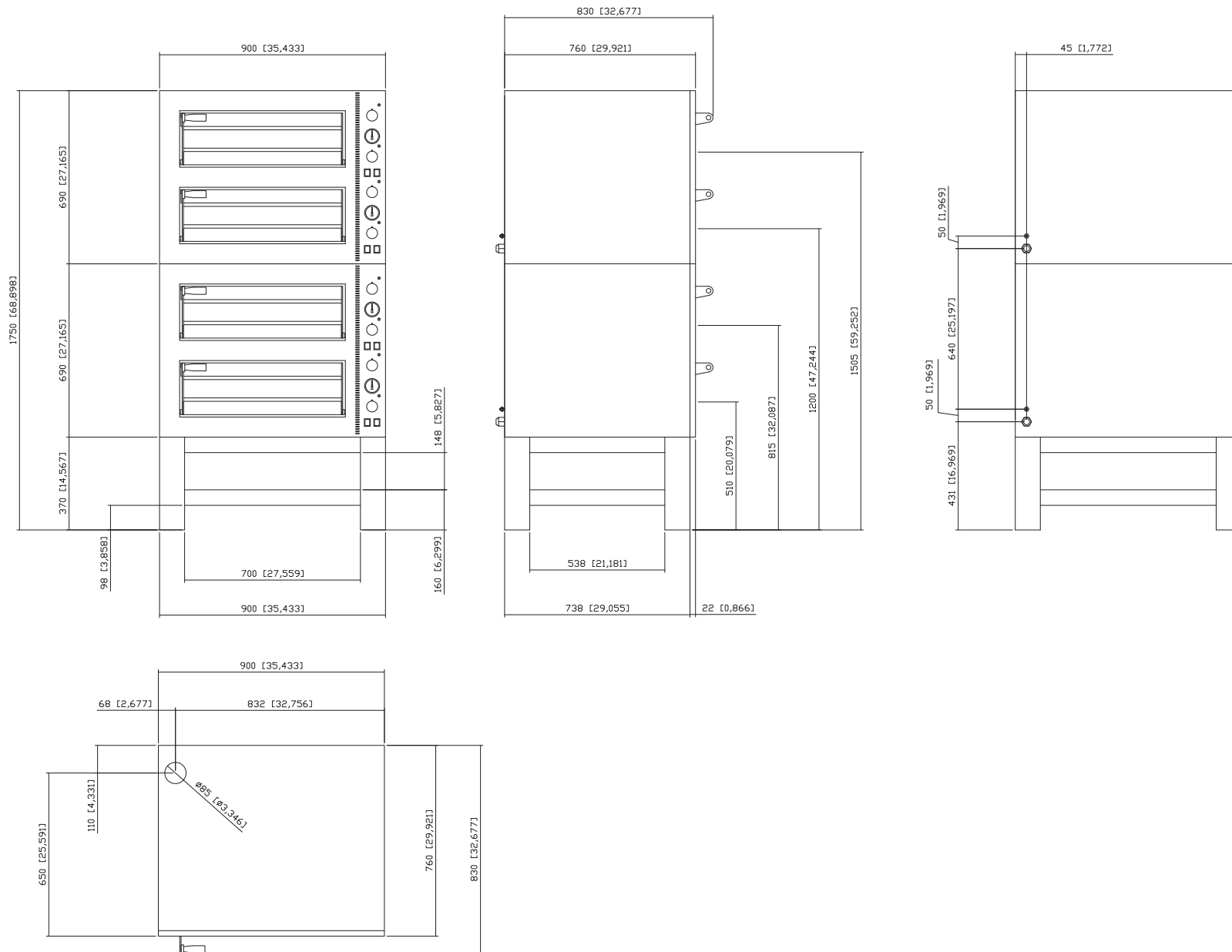
	<b>TZ 430 double oven weight</b> 148 kg / 326,2 lb
	weight of packaging + <b>TZ 430 double</b> complete oven 162 kg / 357,1 lb
	<b>TZ 430 double</b> oven packaging dimensions <b>930x850x840</b> [36.61x33.46x33.07 in.]

Tiziano TZ 430 LLKTZ6202 + LLKTZ6201 oven technical data | triple

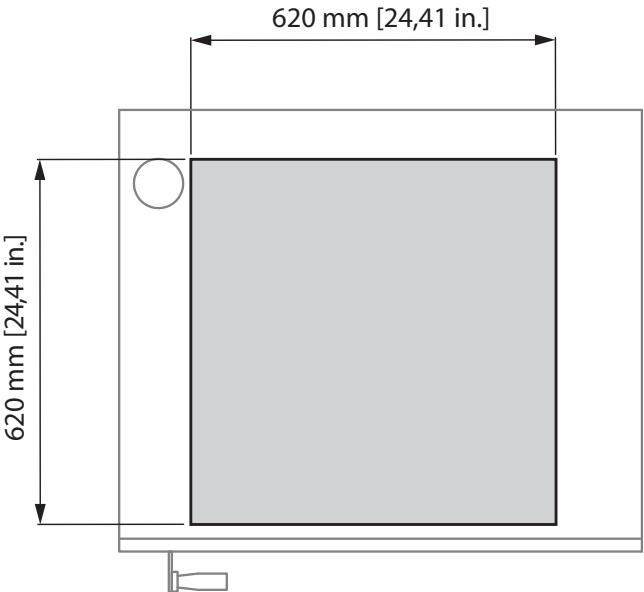




## Tiziano TZ 430 LLKTZ6202 (x2) oven technical data | quadruple

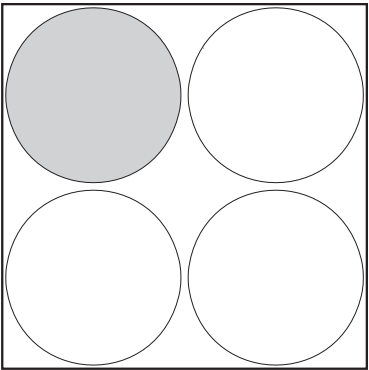


# Tiziano TZ 430 LLKTZ620 oven technical data | capacity

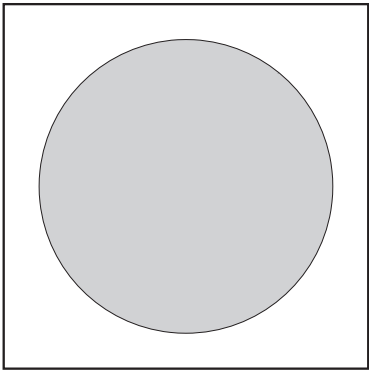


chamber height: 140 mm [5.51 in.]

	Ø PIZZAS	PRODUCTIVITY PER HOUR	BATCHES
●	Ø 30 cm [Ø 11,81 in.]	36-40 pizzas	9-10
●	Ø 35 cm [Ø 13,78 in.]		
●	Ø 50 cm [Ø 19,69 in.]	9-10 pizzas	9-10



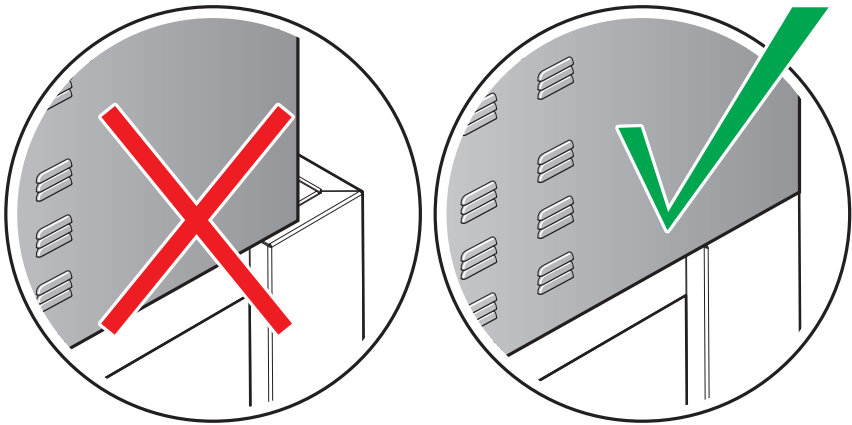
PIZZA Ø 30 cm [Ø 11,81 in.]



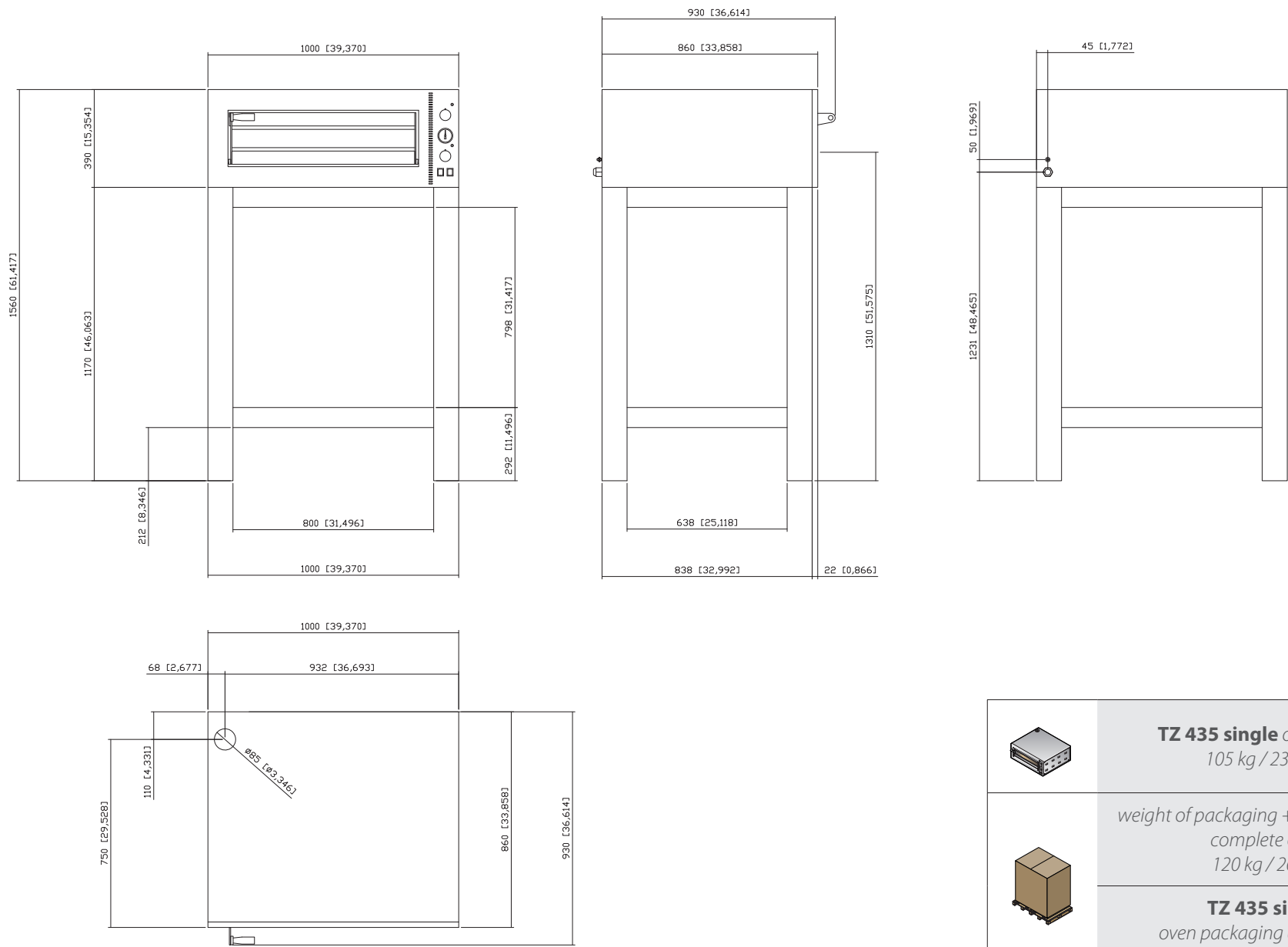
PIZZA Ø 50 cm [Ø 19,69 in.]

## ALIGNMENT OF THE OVEN WITH THE SUPPORT

If the oven is to be placed on a support, make the oven rear corners match the rear corners of the support.



# Tiziano TZ 435 LLKTZ7201 oven technical data | single



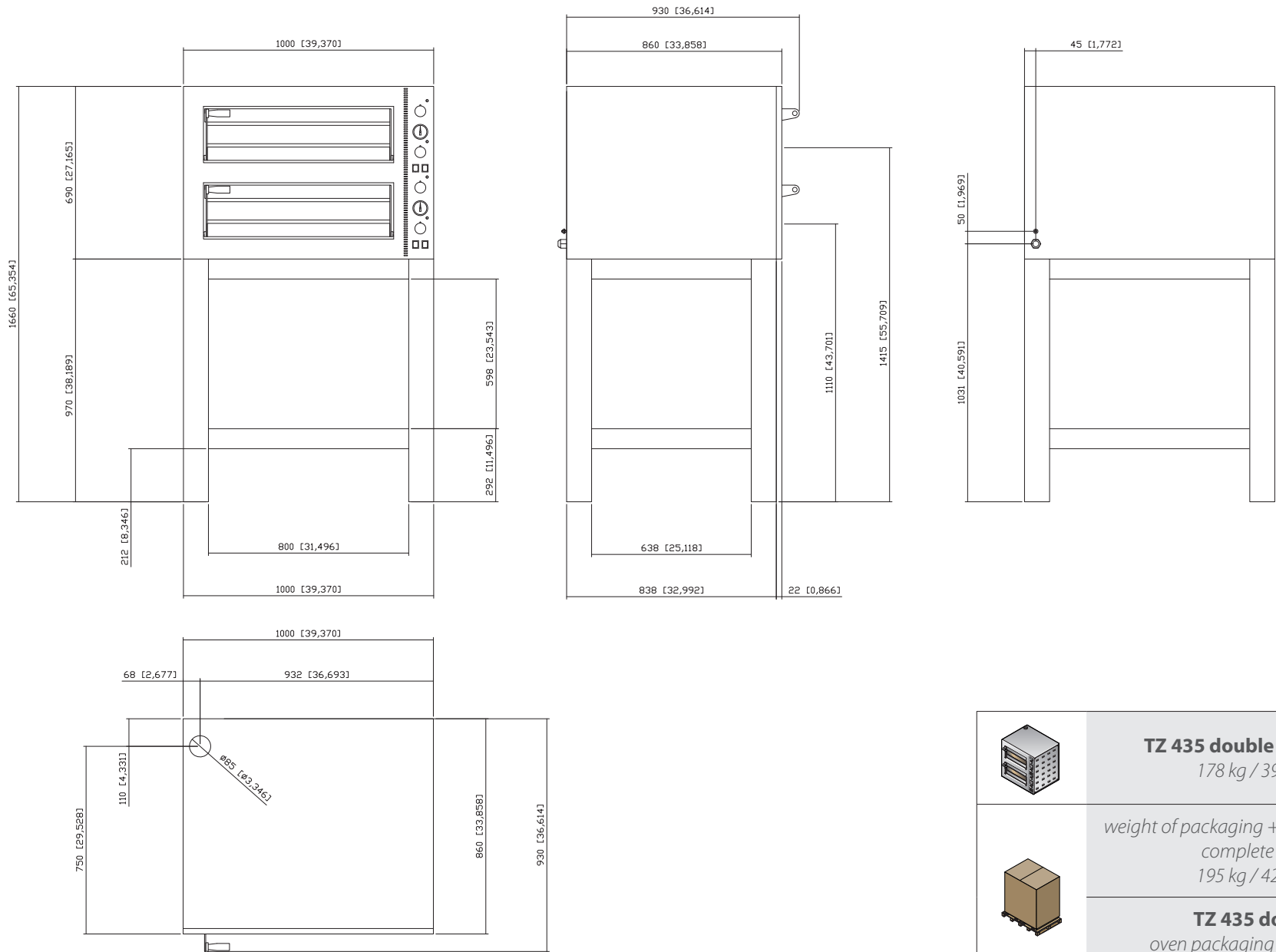
**TZ 435 single oven weight**  
105 kg / 231,4 lb



*weight of packaging + TZ 435 single  
complete oven*  
120 kg / 264 lb

**TZ 435 single**  
*oven packaging dimensions*  
**1030x950x540 [40.55x37.4x21.26 in.]**

Tiziano TZ 435 LLKTZ7202 oven technical data | double



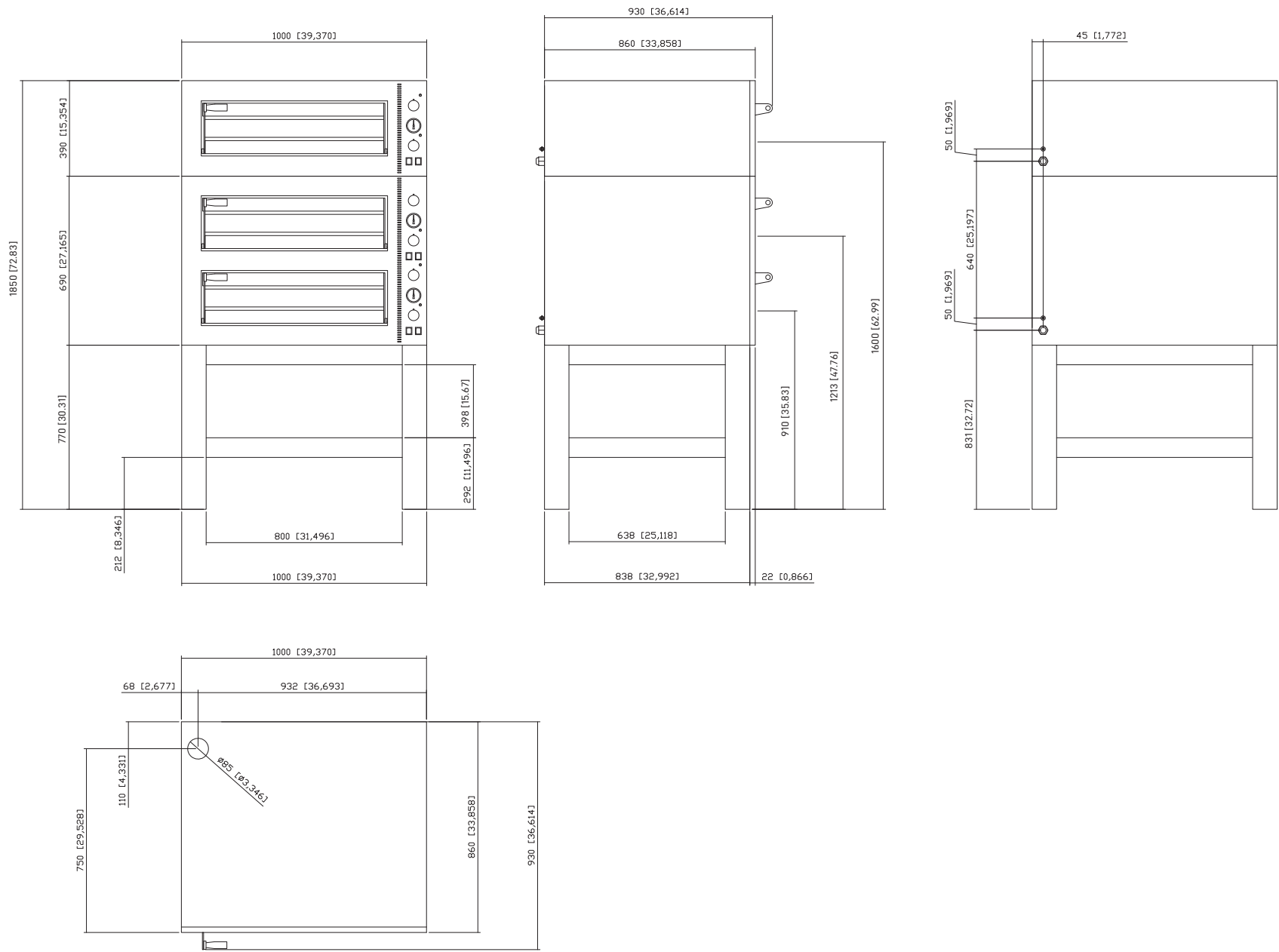
**TZ 435 double oven weight**  
178 kg / 392,4 lb



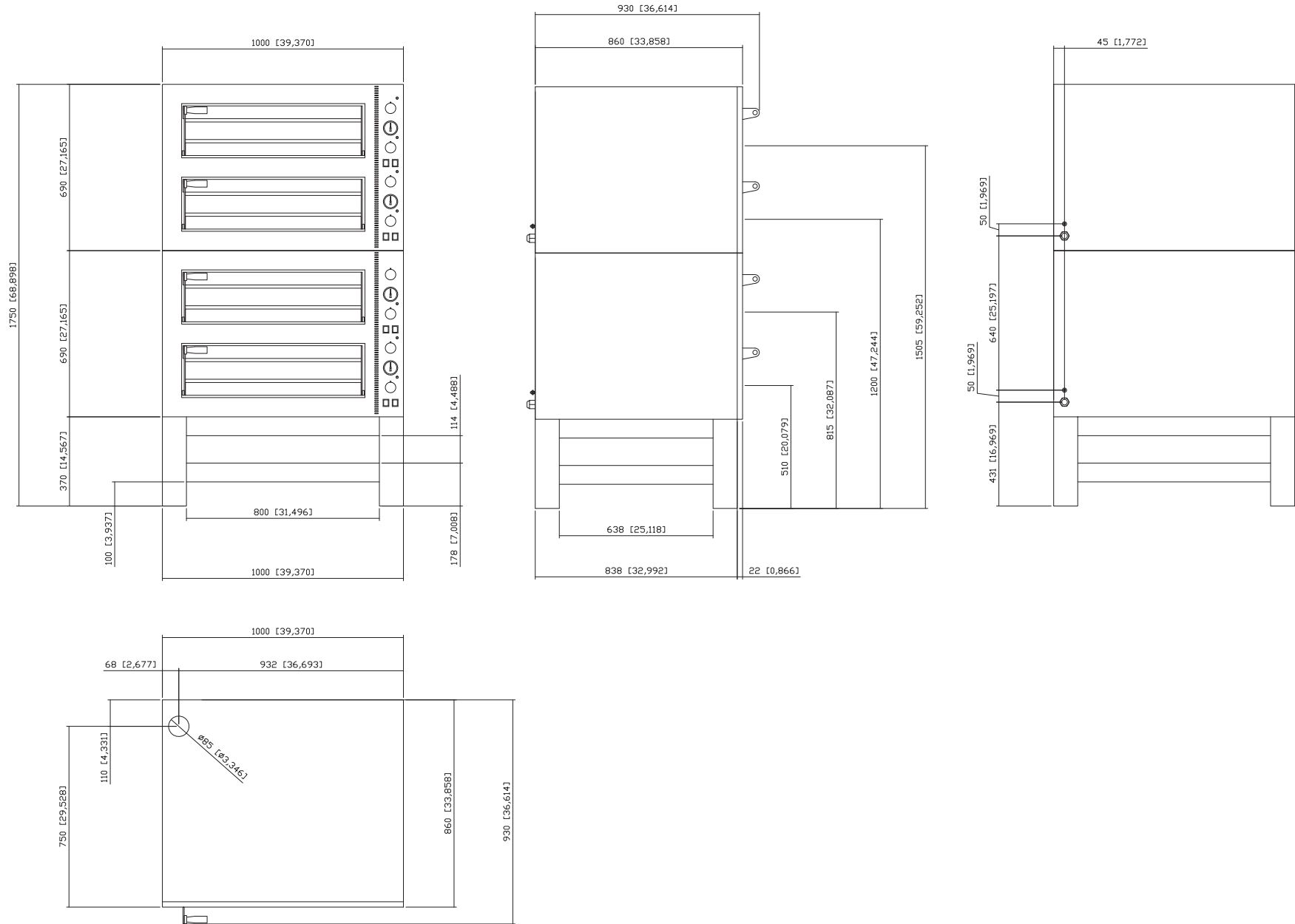
*weight of packaging + TZ 435 double*  
**complete oven**  
195 kg / 429,9 lb

**TZ 435 double**  
*oven packaging dimensions*  
**1030x950x840 [40.55x37.4x33.07 in.]**

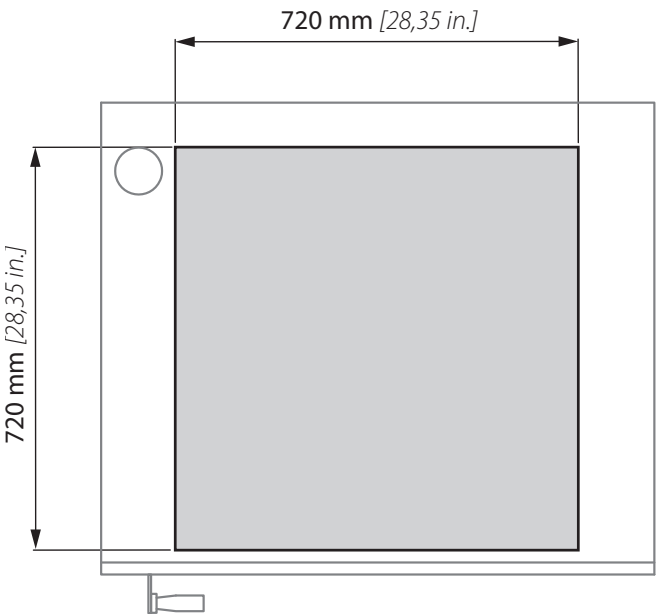
Tiziano TZ 435 LLKTZ7202 + LLKTZ7201 oven technical data | triple



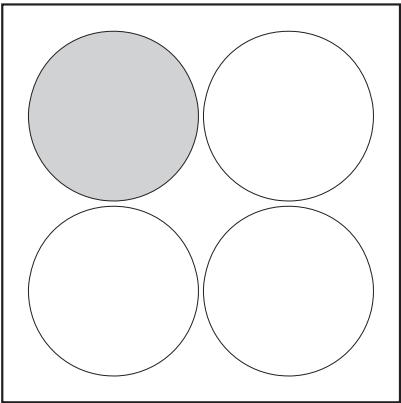
Tiziano TZ 435 LLKTZ7202(x2) oven technical data | quadruple



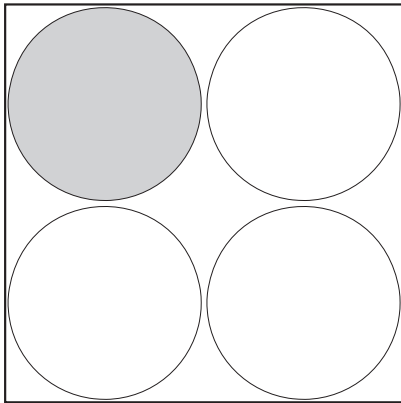
# Tiziano TZ 435 LLKTZ720 oven technical data | capacity



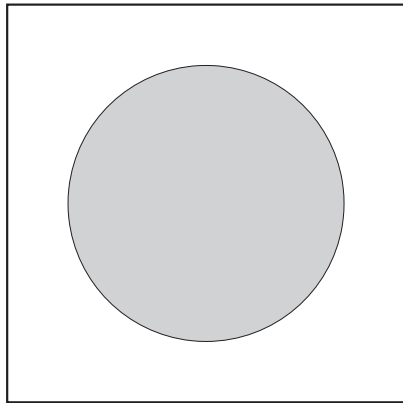
	Ø PIZZAS	PRODUCTIVITY PER HOUR	BATCHES
○	Ø 30 cm [Ø 11,81 in.]	40-44 pizzas	9-10
●	Ø 35 cm [Ø 13,78 in.]	40-44 pizzas	9-10
●	Ø 50 cm [Ø 19,69 in.]	9-10 pizzas	9-10



PIZZA Ø 30 cm [Ø 11,81 in.]



PIZZA Ø 35 cm [Ø 13,78 in.]

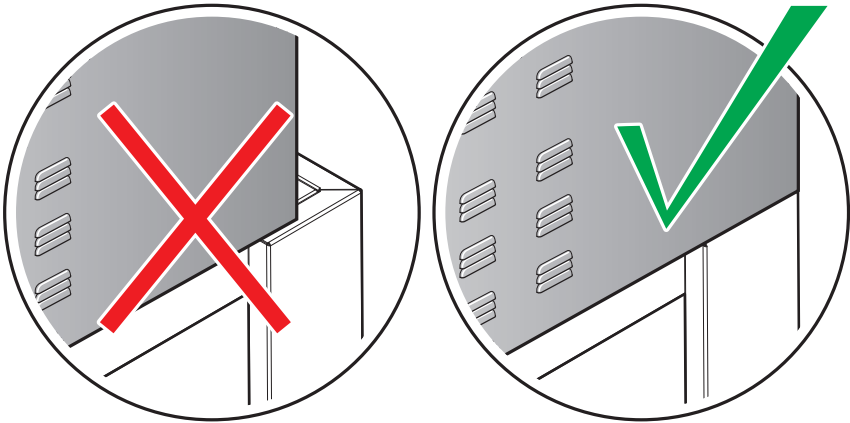


PIZZA Ø 50 cm [Ø 19,69 in.]

chamber height: 140 mm [5.51 in.]

### ALIGNMENT OF THE OVEN WITH THE SUPPORT

If the oven is to be placed on a support, make the oven rear corners match the rear corners of the support.



## Safety instructions

- Read this guide carefully before installing the appliance, and keep it with care in an accessible place for any future consultation by the various operators.
- Moreover, the manual must always accompany the product through its life, even in case of transfer.
- Before any movement or installation, check that the room is suitable and systems comply with the installation country standards and the specifications indicated on the appliance rating plate.
- All installation, assembly and non-routine maintenance operations must be performed exclusively by qualified technicians that are authorised by the Manufacturer, in compliance with the regulations in force in the user country, and with the regulations on systems and work safety.
- These appliances are intended to be used for commercial applications, for example in restaurant kitchens, canteens, hospitals and commercial companies such as bakeries, butcher shops, etc., but not for the continuous and mass production of food. A use other than the stated one is considered improper, potentially dangerous for people and animals and might permanently damage the appliance. The improper use of the equipment shall void the warranty.
- Before performing any maintenance, replacing components or carrying out any routine/extraordinary cleaning, disconnect the electricity supply.
- Unauthorised actions, tampering or modifications that do not follow the information provided in this manual can cause damages, injuries or fatal accidents and null and void the warranty.
- It is forbidden to install the oven in environments at risk of explosion.
- Installation or maintenance that fails to comply with the instructions in this manual may cause damage, injury or fatal accidents.
- Persons not involved with the appliance installation may not pass through or stand in the work area during appliance assembly.
- The serial plate provides important technical information. This is vital in case of a request for maintenance or repair of the equipment: please do not remove, damage or modify it.
- Failure to follow these regulations may cause damage or even fatal injury, subsequently invalidating the guarantee and relieving the Manufacturer of all liability.

## Symbols used in the manual and on the labels applied to the machine



Indicates that caution is required when performing an operation described in a paragraph that bears this symbol. The symbol also indicates that maximum operator awareness is required in order to avoid unwanted or dangerous consequences



Reference to another chapter where the subject is dealt with in more detail.



Manufacturer's tip



Indicates that the surfaces marked with this symbol may be hot and must therefore be touched carefully



Dangerous voltage



The symbol identifies the terminals which, connected to each other, carry the various parts of a device or system to the same potential (not necessarily the earth potential)



Indicates that it is necessary to read carefully the paragraph marked with this symbol before installing, using and maintaining the equipment

The company cannot be held liable for any print or transcription errors, reserving the right to make changes where deemed suitable without prior notice.

Partial reproduction without the Manufacturer's consent is prohibited. Measurements are purely indicative and not binding.

The original language used to prepare this manual is English: the Manufacturer is not responsible for any translation/interpretation or print errors.



# Installation

## Transport

► Fig. 5

Fitted with personal protection equipment, transport the appliance to the installation location.

Use a suitable vehicle capable of withstanding the weight of the same.

Model	single	double	Model	single	double
TZ420	51 kg / 112,4 lb	90 kg / 198,4 lb	TZ430	85 kg / 187,3 lb	148 kg / 326,2 lb
TZ425	65 kg / 143,3 lb	114 kg / 251,3 lb	TZ435	105 kg / 231,4 lb	178 kg / 392,4 lb
TZ230	71 kg / 156,5 lb	122 kg / 268,9 lb			

Persons not involved with the appliance installation may not pass through or stand in the work area during the transport of the appliance.

During the transport, pay particular attention to passing through openings and/or doors.

## Preliminary operations

► Fig. 6

Carefully remove the protective film.

If any glue residue is left on the surfaces, remove it with soapy water but without any corrosive or abrasive products or sharp or pointed instruments.

⚠ Check that all the parts making up the oven are in good condition and without any faults or breakages, if that is not the case, contact the Retailer for the procedures to follow.

## Packaging disposal

before starting to install the oven, dispose of the packaging in accordance with the regulations in force in the country of installation.

⚠ Caution, suffocation hazard! If left unattended, packaging could be potentially dangerous for both children and animals.

⚠ Caution, hindrance hazard! If left unattended, packaging could hinder vehicles and installers during assembly operations.

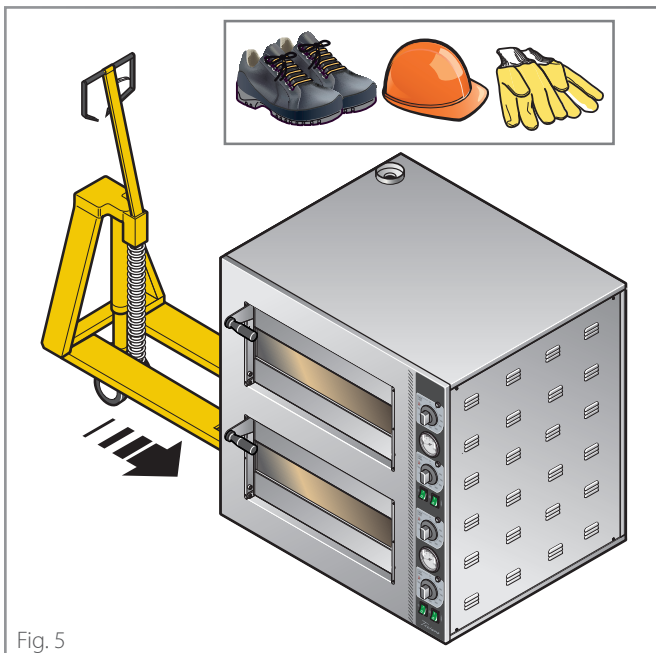


Fig. 5

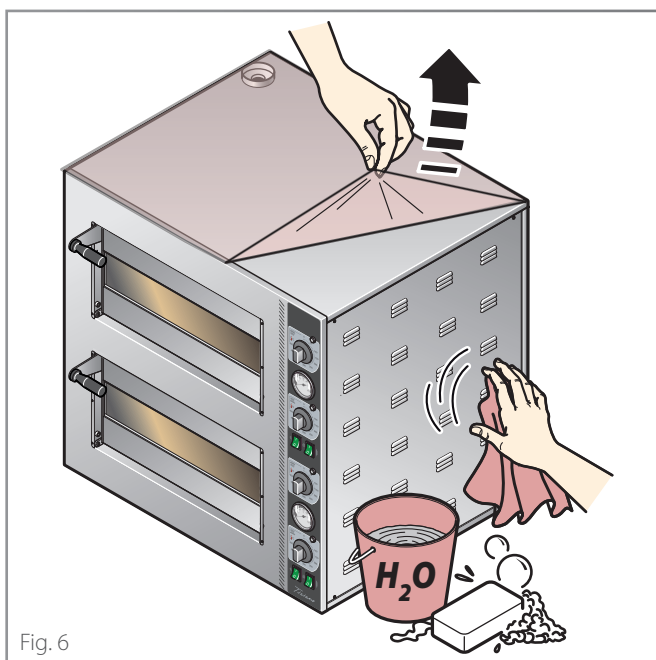


Fig. 6

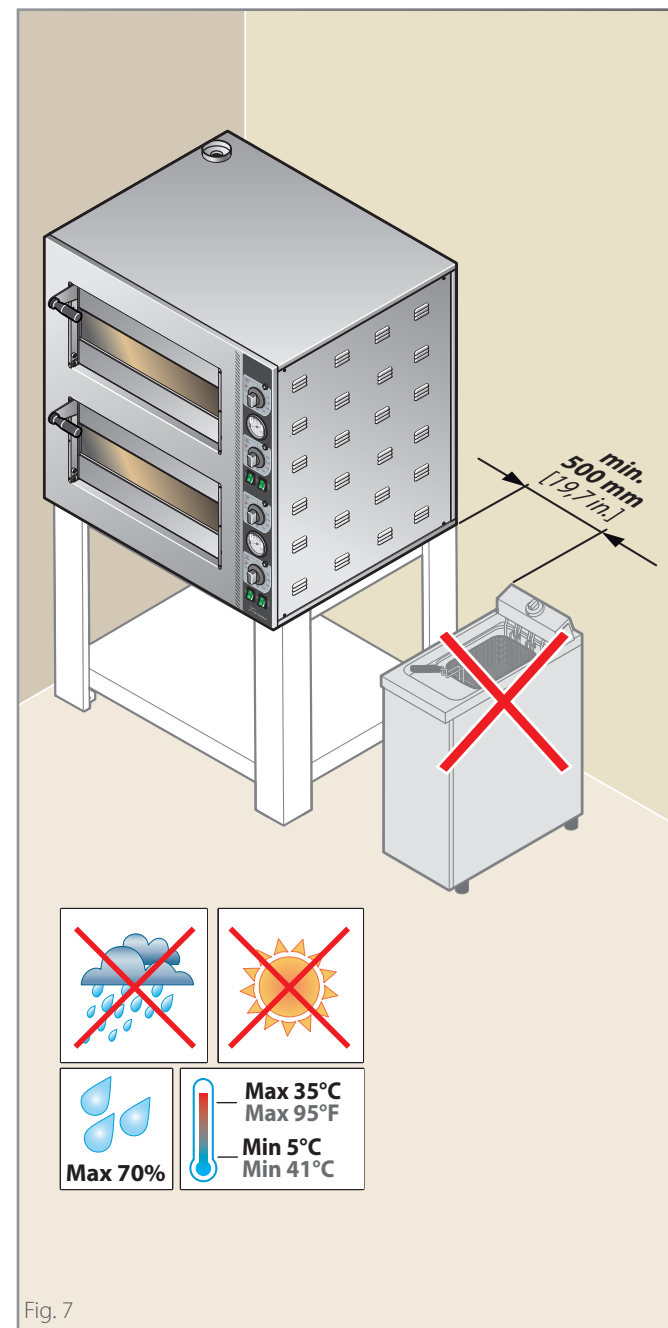


Fig. 7

## Positioning

► Fig. 8

The positioning room must comply with the instructions provided on page 4 and 5. Comply with the measurements shown in the figure.

► Fig. 9

The oven must be placed on a base, built by the Manufacturer or by yourself that:

- is flame and heat resistant;
- is perfectly stable and level;
- withstands the weight of the appliance.

Model	single	double	Model	single	double
TZ420	51 kg / 112,4 lb	90 kg / 198,4 lb	TZ430	85 kg / 187,3 lb	148 kg / 326,2 lb
TZ425	65 kg / 143,3 lb	114 kg / 251,3 lb	TZ435	105 kg / 231,4 lb	178 kg / 392,4 lb
TZ230	71 kg / 156,5 lb	122 kg / 268,9 lb			

In both cases, silicone the gap between the oven and the support or the bearing surface, using high temperature resistant silicone.

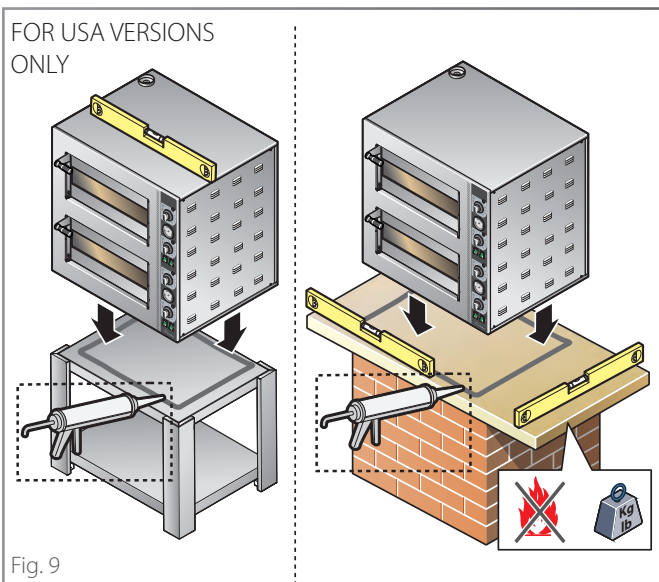
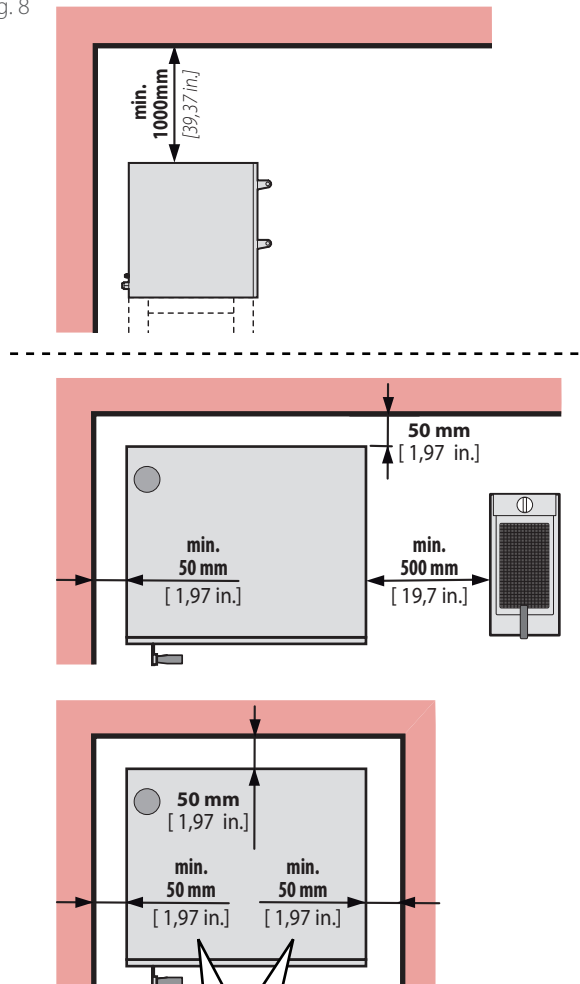


Fig. 8



The minimum side distance is 50 mm [1.97 in.], However we recommend you leave a gap of 500 mm [19.7 in.] on the right side\* to make access to the electrical system easier. If this is not possible, in case of intervention, it will be necessary to move the oven from its housing with suitable systems

## Serial number plate reading

► Fig. 10

The serial number is on the right hand side of the appliance. It provides important technical information that is vital in case of a request for maintenance or repair of the appliance: please do not remove, damage or modify it.

## Smoke extraction

The oven is fitted with a flue in the top to get rid of the steam from the cooking chamber.

This steam, together with the one from the door during the work phases, **must be conveyed outside** in one of the following ways:

► Fig. 10

- through a **hood supplied by the user**, of suitable capacity, placed at minimum **300 mm [11.81 in.]** from the oven;
- through an **adequate extraction system supplied by the user** connected to the oven flue: in this case a draught switch must be installed between the extractor and the oven chimney (the extractor, switch and relative connection tube are not supplied by the Manufacturer). In this type of installation, the fumes resulting from the opening of the door will not be extracted.
- through a **tube Ø80mm [Ø3.1 in.]** (not supplied) connected to the oven flue. In this type of installation, the fumes resulting from the opening of the door will not be extracted;
- through a **hood supplied by the Manufacturer** that ensures perfect compatibility with the oven. For correct assembly and fixing to the oven, see the sheet attached to it; the evacuation flue must be for the exclusive use of the appliance, comply with current regulations and have a diameter that allows the passage of a **Ø150mm [Ø5.91 in.]** evacuation pipe which corresponds to the diameter of the tube to be mounted on the hood (not supplied).
- through an **adequate suction system supplied by the user** connected to the fume flue of the Manufacturer's hood: in this case, it is mandatory to place a fume damper between the extractor and the oven hood (the extractor, the connection pipe between the two and the damper are not supplied by the Manufacturer).

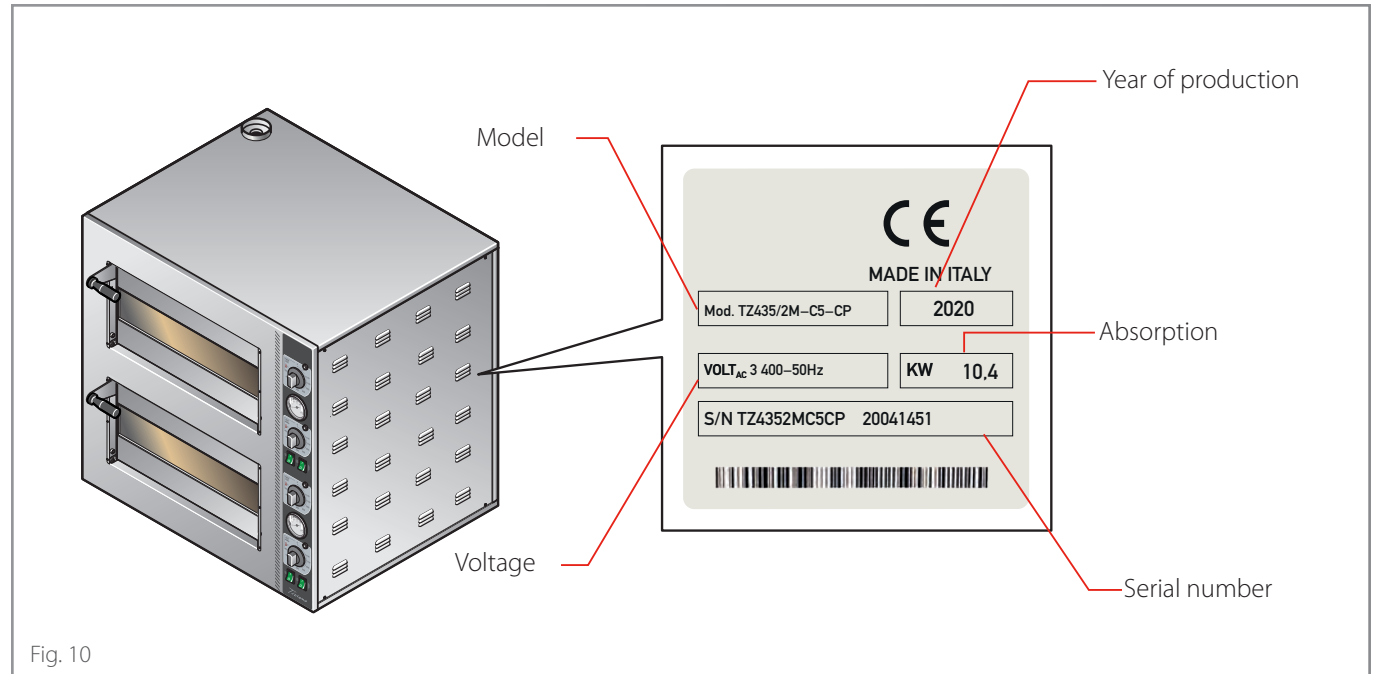


Fig. 10

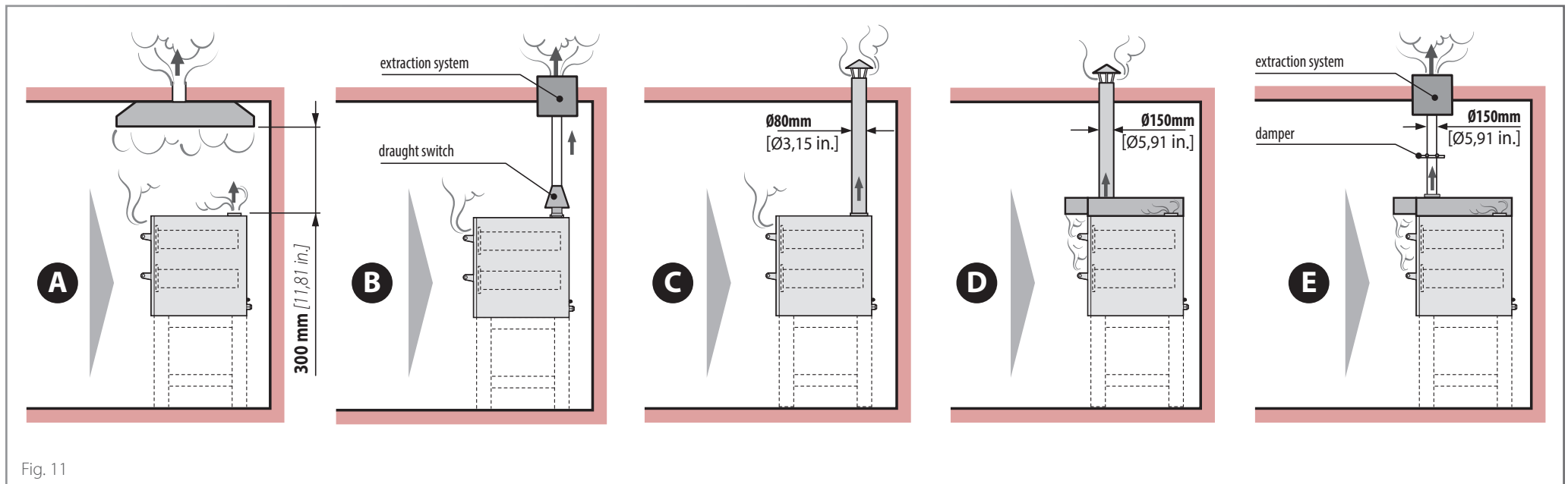


Fig. 11

## Electrical connection

► Fig. 12

⚠ The electrical connection must be carried out **exclusively** by qualified personnel after reading the safety warnings at the beginning of the manual.

⚠ Before installing the appliance, **check that systems comply with the regulations in force** in the country where it is going to be used and **with the specifications indicated on the appliance rating plate** on the RH side of the oven.

The appliance is supplied without either power cable or plug: they must both be fitted by qualified personnel. The cable must be only **of the type stated** and the plug fitted to it must be suitable for the consumption and connection of the oven to the electrical mains.

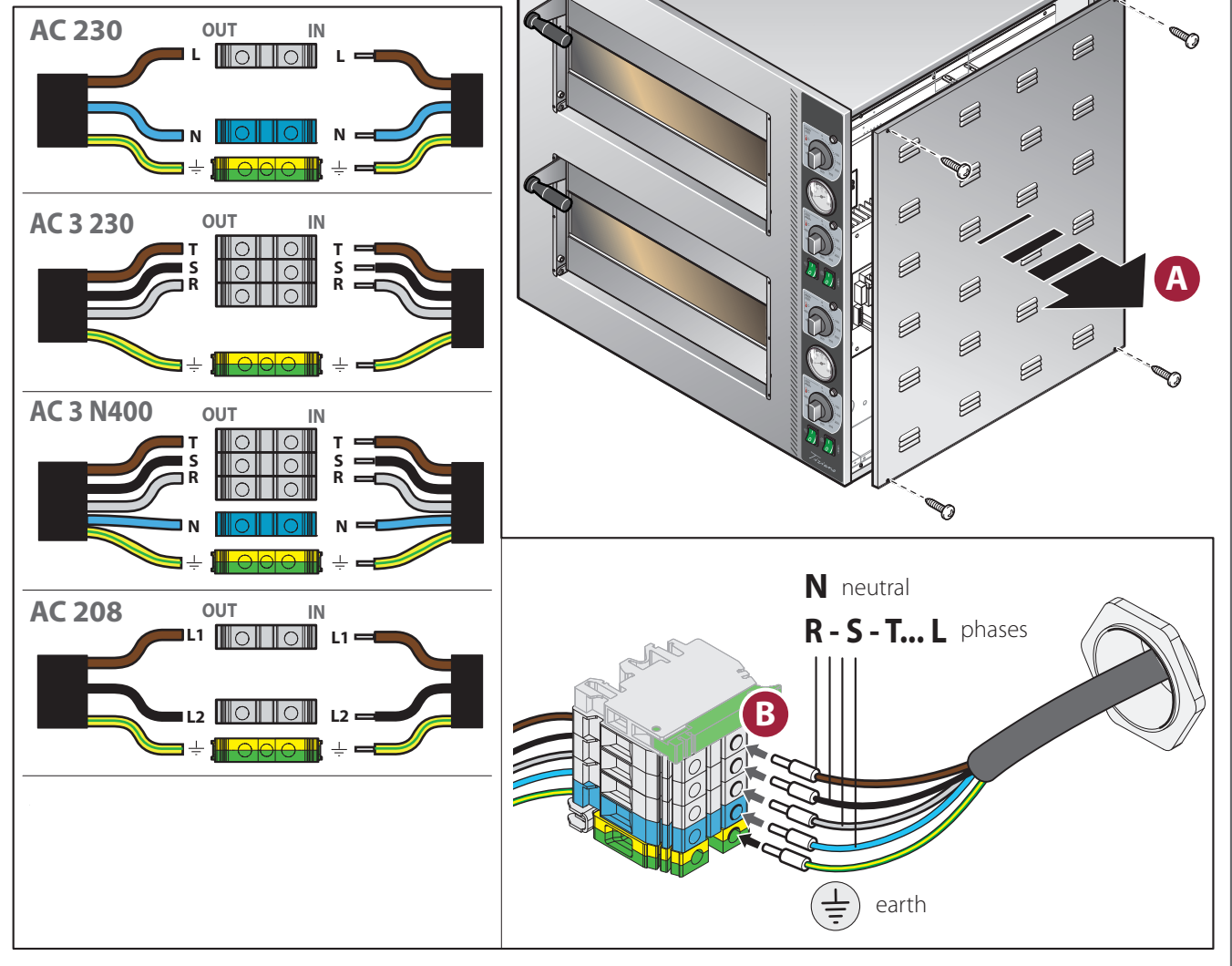
⚠ If the oven has a twin chamber, the power cable to be connected is just one, as the connecting plug. To connect the cable to the appliance, remove the RH side panel of the oven, let the cable through the cable gland provided and connect it to the terminal block correctly.

📄 The following pages show the electrical diagrams: please refer to the one of the specific model to connect.

For a correct electrical connection, the appliance must:

- be included in an **equipotential system** in compliance with the legislation in force. This connection must be made between the various devices with the terminal marked with the equipotential symbol (⏚). The cable must have a maximum cross-section of 10 mm<sup>2</sup> (in compliance with IEC EN 60335-2-42:2003-09) and must be yellow-green;
- must be **grounded** (⏚) to the mains (green-yellow wire);
- must be connected to a **thermal differential switch** in compliance with the regulations in force (0.03A A type);
- must be connected to an **omnipolar circuit breaker** allowing complete disconnection in overvoltage III category conditions.

Fig. 12



# Installation

The Manufacturer accepts no liability for failure to comply with the above.



If required, the cable can be replaced by the Dealer or its technical service or by a person with similar qualifications to prevent any risk.

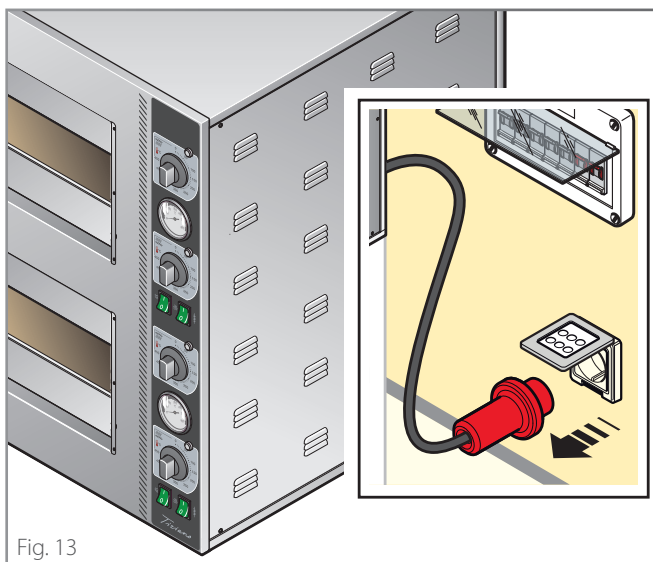


Fig. 13

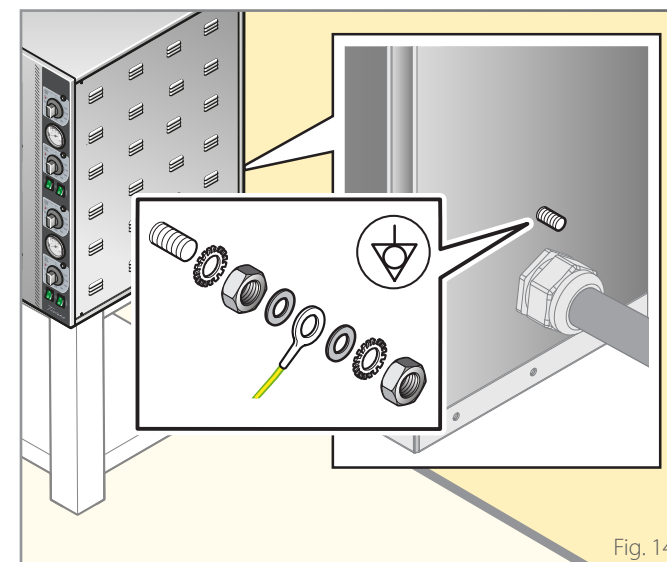
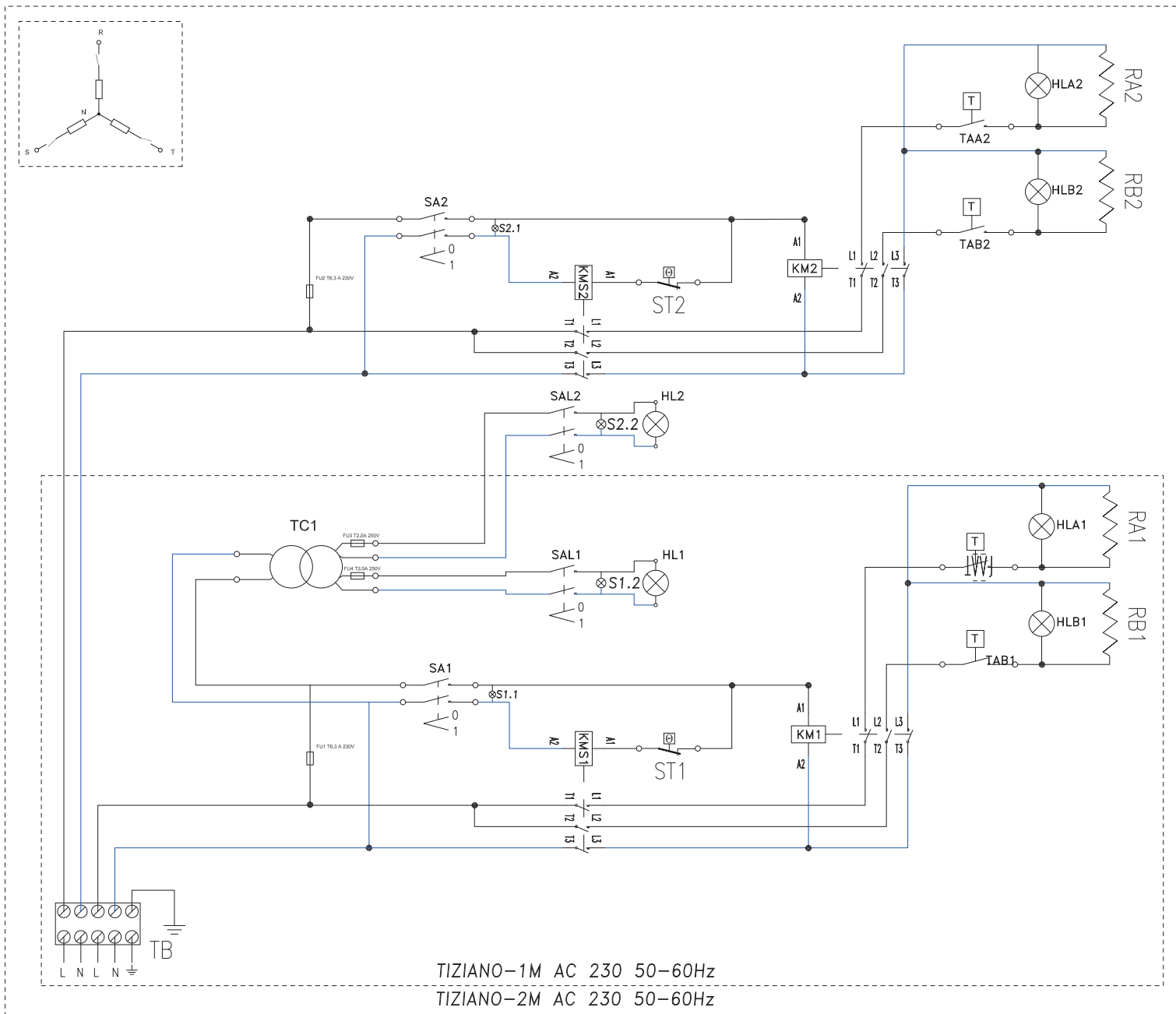


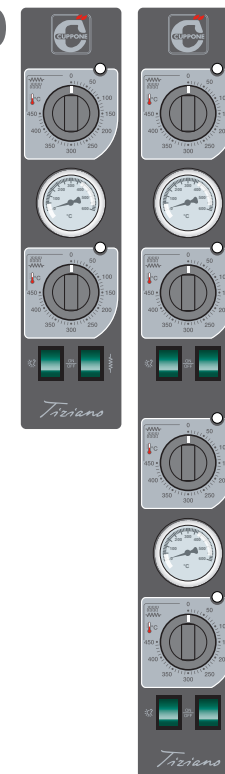
Fig. 14

SINGLE OVEN						
Oven type	Supply V	Power kW	Average consumption kWh	Absorption A	Cable type (Nxmm <sup>2</sup> )	Customer panel prot. NxA
420	230V	2.3	1.4	10.0	3x1	2x16
	208V	2.5	1.5	12.1	3xAWG15	2x16
425	230V	4.0	2.4	17.4	3x2,5	2x20
	3Nx400V			5.8	5x1,5	4x16
	3x230V			10.0	4x1,5	3x16
	208V	4.4	2.6	21.1	3xAWG13	2x25
	3x208V			12.2	4xAWG13	3x16
230	230V	3.2	1.9	13.9	3x1,5	2x16
	3Nx400V			4.6	5x1	4x16
	3x230V			8.0	4x1	3x16
430	230V	4.6	2.8	20.0	3x2,5	2x25
	3Nx400V			6.6	5x1,5	4x16
	3x230V			11.5	4x1,5	3x16
	208V	5.0	3.0	24.2	3xAWG13	2x25
	3x208V			14.0	4xAWG13	3x16
435	230V	5.0	3.0	21.7	3x2,5	2x25
	3Nx400V			7.2	5x1,5	4x16
	3x230V			12.6	4x1,5	3x16

DOUBLE OVEN						
Oven type	Supply V	Power kW	Average consumption kWh	Absorption A	Cable type (Nxmm <sup>2</sup> )	Customer panel prot. NxA
420	208 V	5.0	3.0	24.2	3xAWG13	2x25
	3x208V			14.0	4xAWG13	3x20
425	230V	8.0	4.8	34.8	3x6	2x40
	3Nx400V			11.5	5x1,5	4x16
	3x230V			20.1	4x1,5	3x16
	208V	8.8	5.3	42.1	3xAWG7	2x50
	3x208V			24.3	4xAWG7	3x40
230	230V	6.4	3.8	27.8	3x4	2x40
	3Nx400V			9.2	5x1,5	4x16
	3x230V			16.1	4x1,5	3x16
430	230V	9.2	5.5	40.0	3x10	2x50
	3Nx400V			13.3	5x1,5	4x16
	3x230V			23.1	4x1,5	3x16
	208V	10.1	6.0	48.4	3xAWG7	2x50
	3x208V			27.9	4xAWG7	3x40
435	230V	10.0	6.0	43.5	3x10	2x50
	3Nx400V			14.4	5x2,5	4x20
	3x230V			25.1	4x2,5	3x20



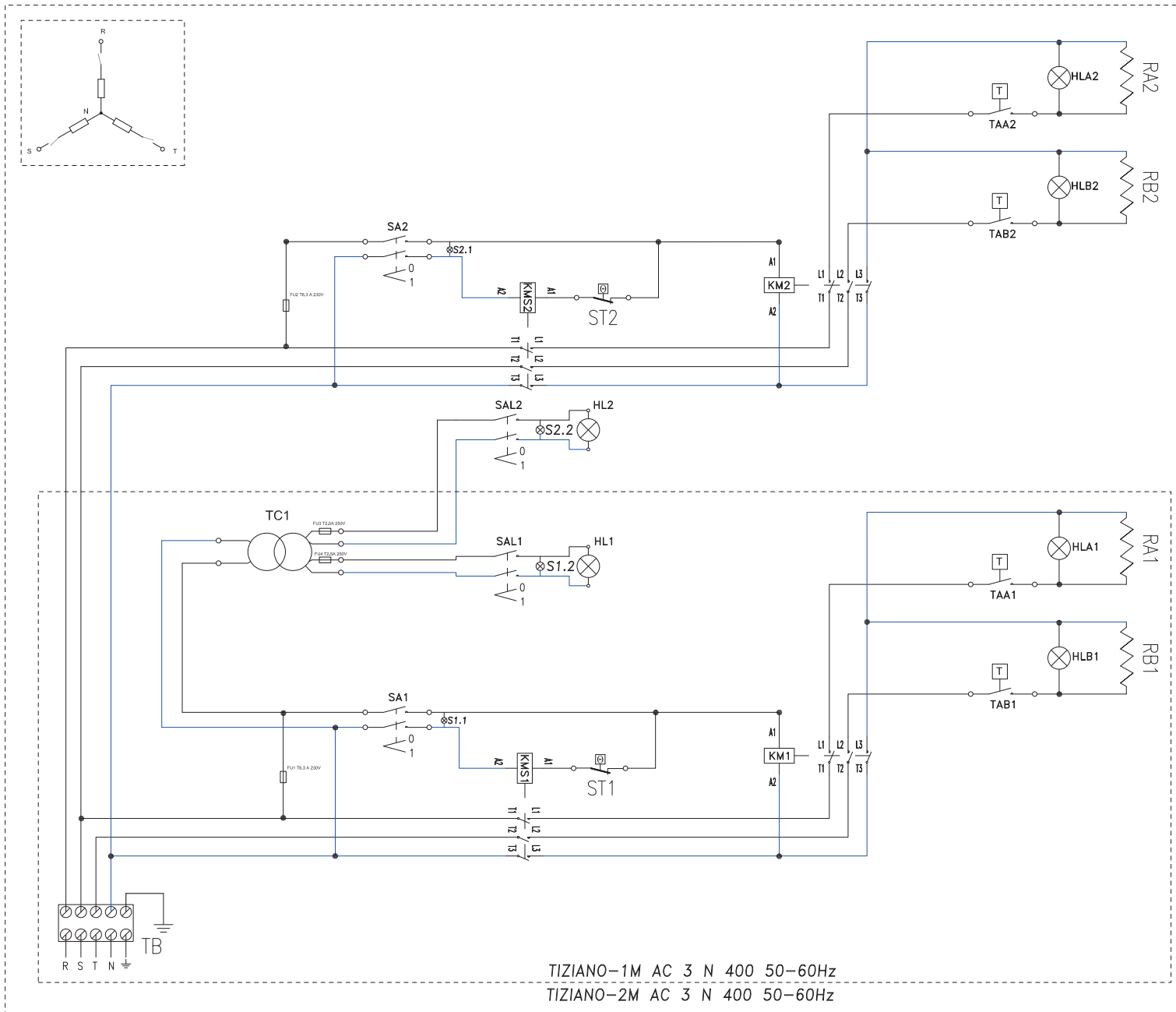
## AC 230



Abbr.	Description
RA1,2	Top heating elements
RB1,2	Bottom heating elements
TB	Terminal board
ST1,2	Safety thermostat
SA1,2	Ignition
KM / KMS 1-2	Main contactor
TAA1,2	Top heating element regulator
TAB1,2	Bottom heating element regulator
SAL1,2	Chamber light switching on
HLA1,2	Top heating element heating light
HLB1,2	Bottom heating element heating light
FU1,2,3,4	Fuses
SX,y	Button lights
TC1	Transformer 50VA, 230/12V AC
HL1,2	Cooking chamber lights

This wiring diagram is associated with ovens manufactured after 02/03/2022 for all serial numbers starting from 22031742 and later





This wiring diagram is associated with ovens manufactured after 02/03/2022 for all serial numbers starting from 22031742 and later

## AC 3 N400



Abbr.	Description
RA1,2	Top heating elements
RB1,2	Bottom heating elements
TB	Terminal board
ST1,2	Chamber safety thermostat
KM / KMS 1-2	General contactor
TAA1,2	Top resistor regulator
TAB1,2	Bottom resistor regulator
SAL1,2	Chamber light switching on
HLA1,2	Top resistor heating light
HLB1,2	Bottom resistor heating light
FU1,2,3,4	Fuses
SX.Y	Button lights
TC1	50VA, 230/12V AC transformer
HL1,2	Cooking chamber lights

## Pre-testing and final inspection

The oven is checked and tested in the Manufacturer's plant before being delivered to the customer.

The "production process check sheet" enclosed with it guarantees that **each** step in the production process, from assembly to packaging, was carefully checked from both the operating and safety standpoints.

After installing the appliance, check and mark with a "√" all the boxes of the table on the side: this will confirm the installation is complete and correct.

Finish off explaining to the user how to use the appliance in an optimal and safe way and how to carry out ordinary maintenance and cleaning.

## Checking the operation and first start-up

Start the appliance following the instructions in the "Use and Maintenance" manual annexed: monitor it during the whole test and check that all the electrical components work properly.

**The first time you use the oven**, we recommend you set the temperature at 150°C for at least **8 hours, without placing any food inside**.

In this first phase, because of the humidity evaporating from the insulating materials, the oven will give out unpleasant smells and fumes that will gradually disappear during the following operating cycles.

√	<b>Positioning checks</b>
	Is the installation room adequate and compliant with regulations? (correct ventilation, maximum/minimum temperature, etc.)
	Is the appliance perfectly level?
	Is the appliance resting on the base underneath and is this suitable to support the weight of the oven?
	Have the minimum distances stated been complied with?
	Has the protective film been removed from the surfaces?
	Are there any non-compliant objects in the oven chamber (e.g. installation tools, user manuals, packaging, etc.)? If so, remove them!
	Is the current chimney flue adequate and does it comply with the current regulations?
√	<b>Electrical checks</b>
	Does the mains voltage match the data on the rating plate?
	Do electric connections meet current regulations in the country of installation and follow the diagrams supplied?
√	<b>Smoke outlet checks</b>
	Are the fumes correctly evacuated externally in one of the ways proposed on page <b>34</b> ?
√	<b>Miscellaneous</b>
	Does the user have all the documentation relative to the oven?
	Has the user been correctly trained on the use and maintenance of the oven?

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This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.



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