

# Michelangelo

## OVEN

Pre-installation and installation manual



LLKML435  
LLKML635  
LLKML635L  
LLKML935



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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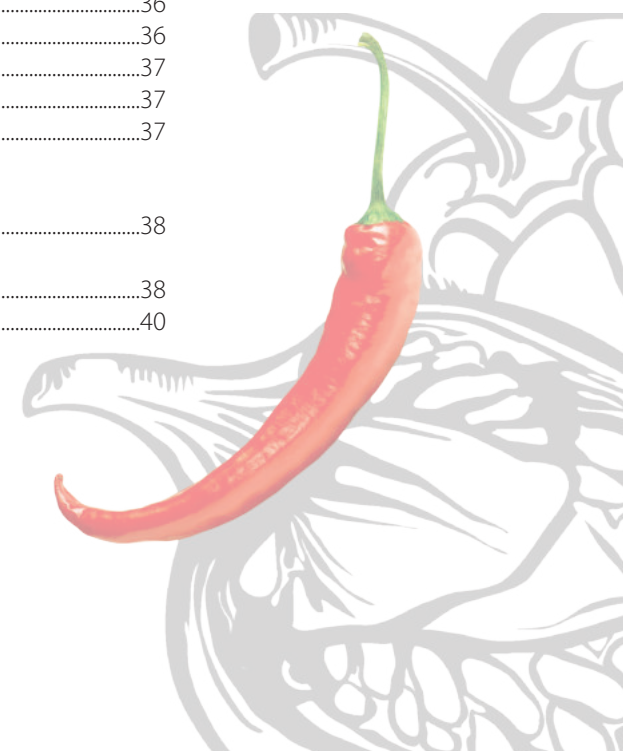
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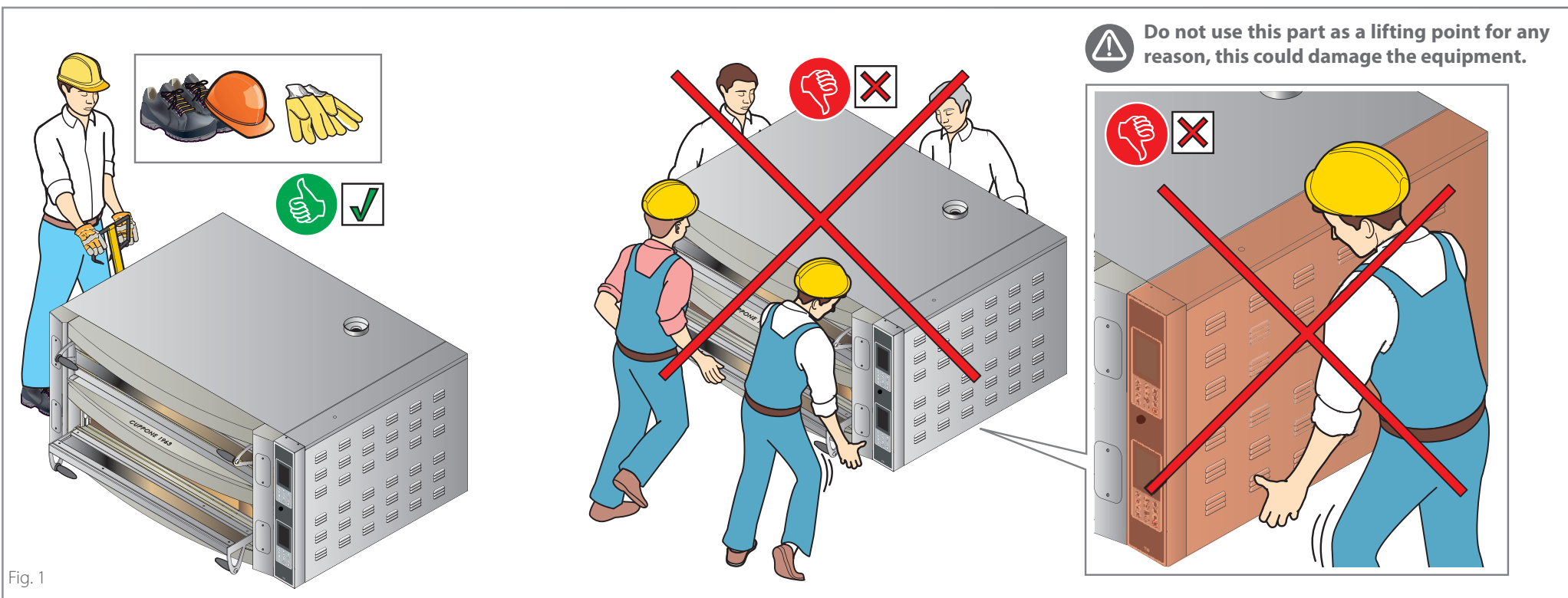
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# 1 CHECKS BEFORE PURCHASING



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> <p> The "Technical data" section from page 6 contains the weights and dimensions of the cooking chamber.</p>



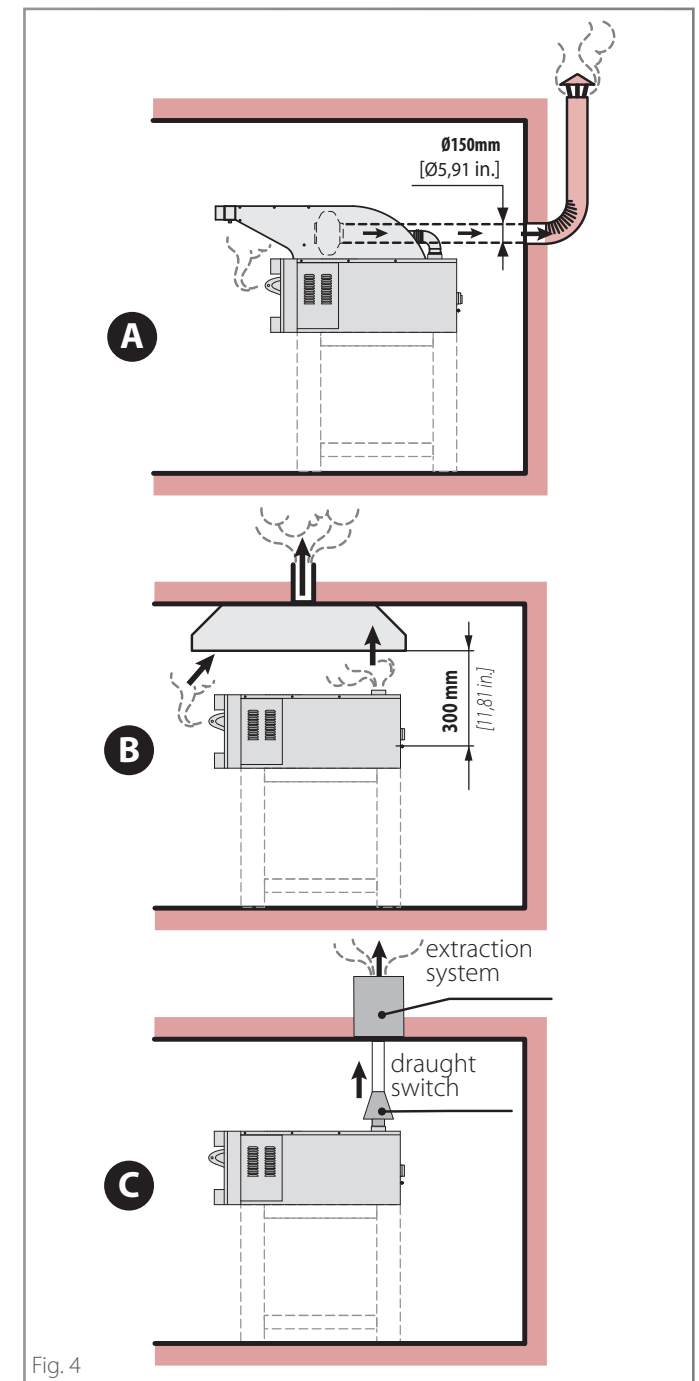
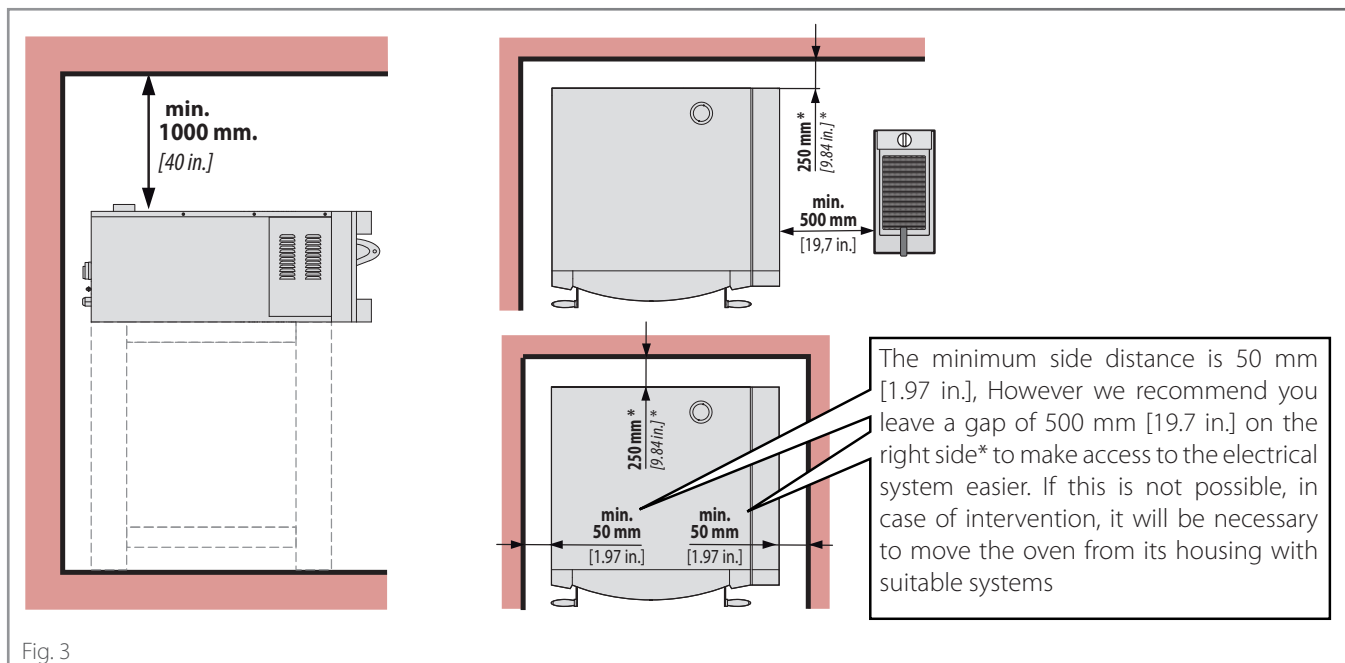
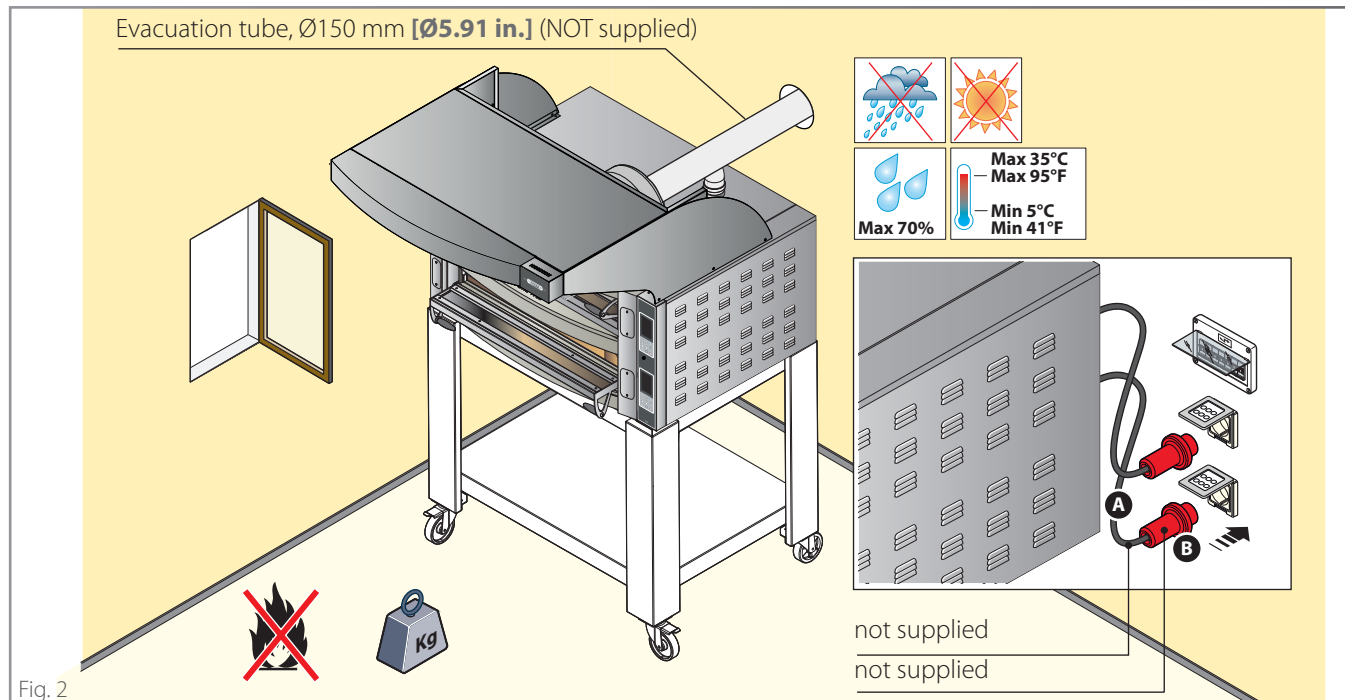
# Checks before purchasing

C	Survey the installation room to make sure it is adequate.																							
✓	Make sure that ► Fig. 2																							
	<ul style="list-style-type: none"><li>• <b>the floor of the installation room is 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>ML435</td><td>169 kg - 372,5 lb</td><td>302 kg - 665,7 lb</td><td>ML635L</td><td>212 kg - 467,3 lb</td><td>378 kg - 833,3 lb</td></tr><tr><td>ML635</td><td>218 kg - 480,6 lb</td><td>380 kg - 837,7 lb</td><td>ML935</td><td>283 kg - 623,9 lb</td><td>473 kg - 1042,7 lb</td></tr></table>						Model	single	double	Model	single	double	ML435	169 kg - 372,5 lb	302 kg - 665,7 lb	ML635L	212 kg - 467,3 lb	378 kg - 833,3 lb	ML635	218 kg - 480,6 lb	380 kg - 837,7 lb	ML935	283 kg - 623,9 lb	473 kg - 1042,7 lb
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ML635	218 kg - 480,6 lb	380 kg - 837,7 lb	ML935	283 kg - 623,9 lb	473 kg - 1042,7 lb																			
	<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>																							
	<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. If this is not the case, a ø140 mm [Ø5.51 in.] air intake is mandatory, communicating with the outside or a ventilated room (i.e. storeroom, attic, garage, basement).</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, objects</b> and <b>combustible materials</b> ► <b>Fig. 3</b> In case of hot or cold equipment, keep a distance of <b>500 mm [19,7in.]</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 an adjustable 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: <ul style="list-style-type: none"> <li><b>A</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>150 mm [Ø5.91 in.]</b> evacuation pipe which corresponds to the diameter of the tube to be mounted on the hood (not supplied).</li> <li><b>B</b> through a hood supplied by the user, of suitable capacity, placed at minimum 300 mm [11.81in] from the oven; n;</li> <li><b>C</b> through an adequate <b>extraction system</b> 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 and switch are not supplied by the Manufacturer). In this type of installation, the fumes resulting from the opening of the door will not be extracted.</li> </ul>

<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 sockets</b> connecting to the electrical network near the oven. If the oven has a double chamber, <b>there must be two connecting sockets</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 <b>A</b> and a plug <b>B</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



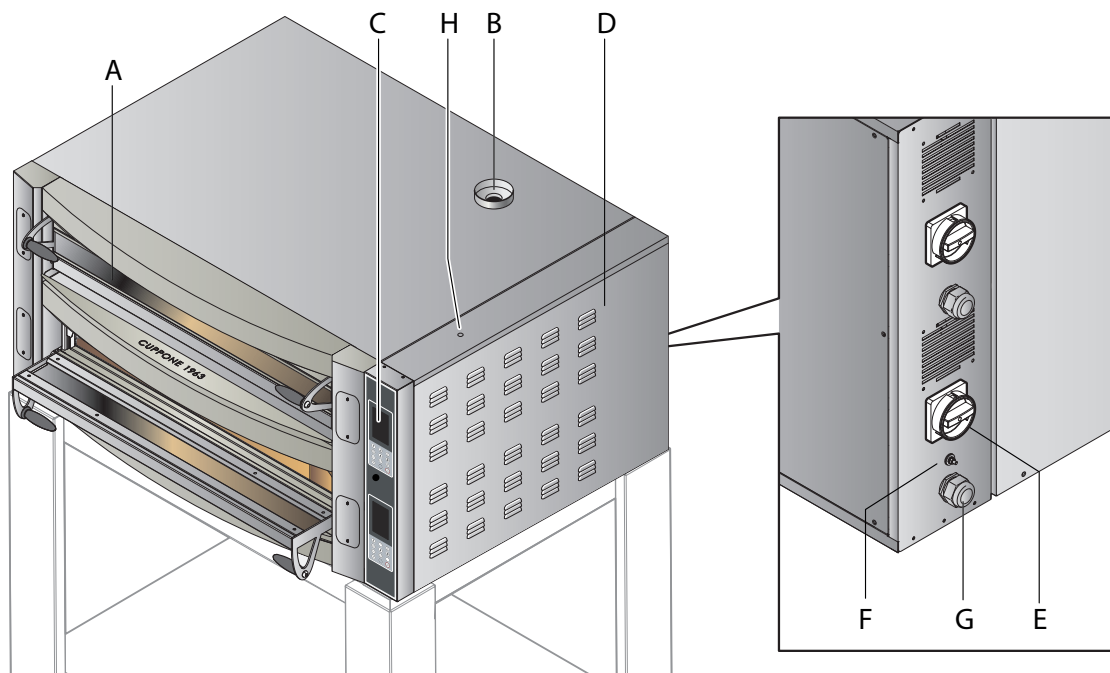
## 2 OVEN TECHNICAL DATA

### Electrical data

Oven type	Supply V	Power kW	Average consumption kWh	Absorption A	Cable type	Customer panel prot. nxA
435	single-phase 230V	5.8	3.5	25.2	H07RN-F 3G4	2x32
	three-phase 400V			8.4	H07RN-F 5G1	4x16
	three-phase 230V			14.6	H07RN-F 4G1,5	3x16
	three-phase 208V	5.8	3.5	16.1	15/4 SOOW CABLE	3x16
635	three-phase 400V	8.4	5.0	12.1	H07RN-F 5G1,5	4x16
	three-phase 230V			21.1	H07RN-F 4G2,5	3x25
	three-phase 208V	8.5	5.1	23.6	13/4 SOOW CABLE	3x25
635L	three-phase 400V	8.6	5.2	12.4	H07RN-F 5G1,5	4x16
	three-phase 230V			21.6	H07RN-F 4G2,5	3x25
	three-phase 208V	8.6	5.2	23.9	13/4 SOOW CABLE	3x25
935	three-phase 400V	12.6	7.6	18.2	H07RN-F 5G2,5	4x20
	three-phase 230V			31.6	H07RN-F 4G4	3x32
	three-phase 208V	12.8	7.7	35.5	9/4 SOOW CABLE	3x40

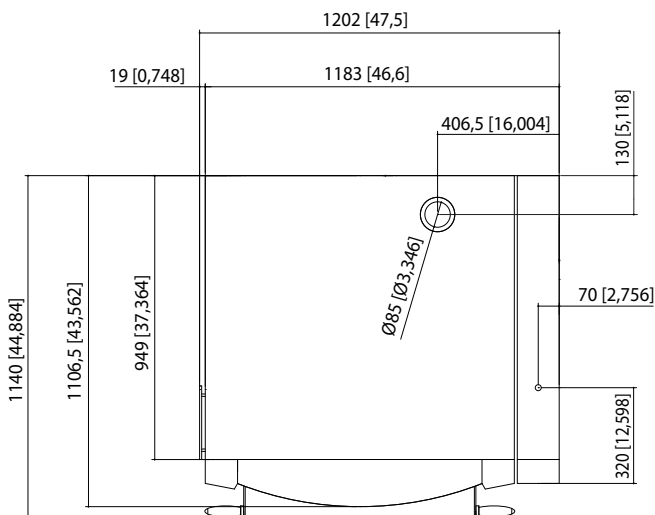
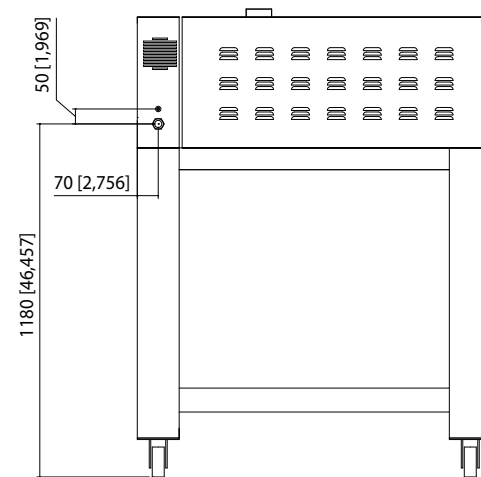
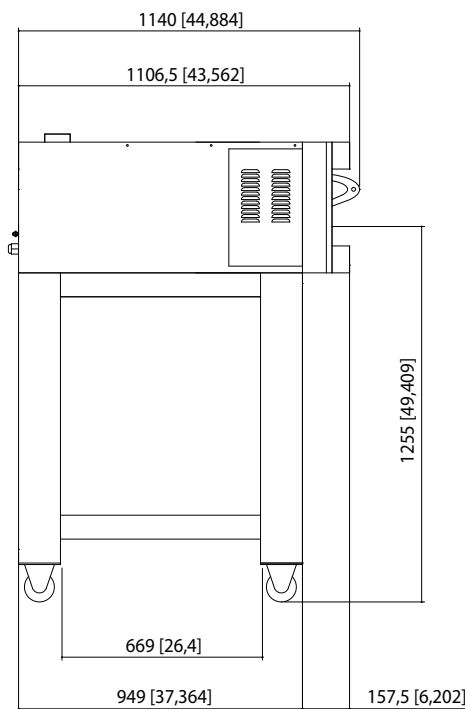
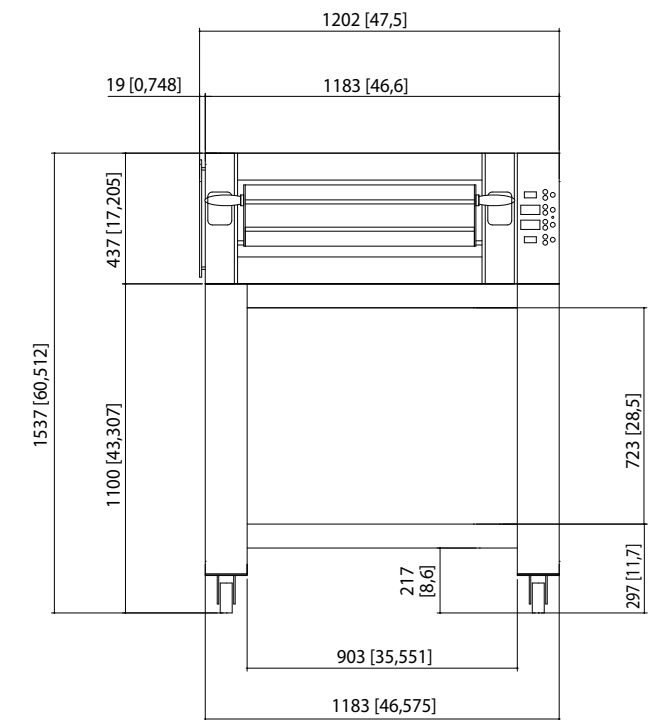
#### Key

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



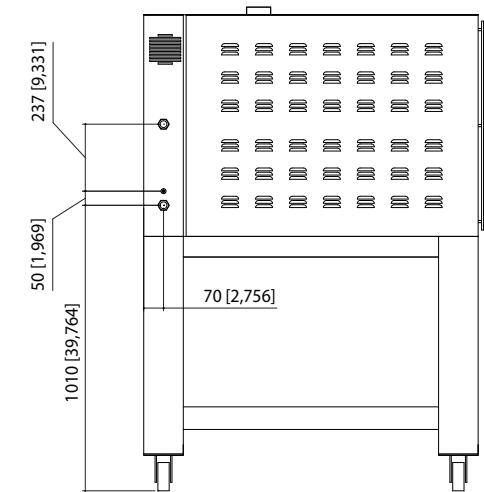
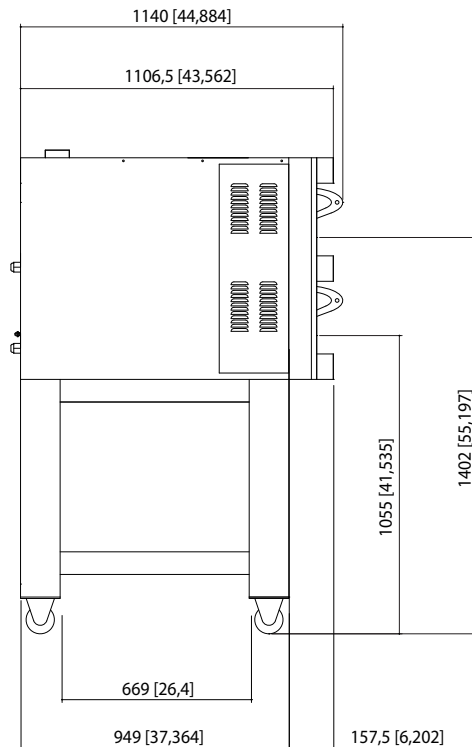
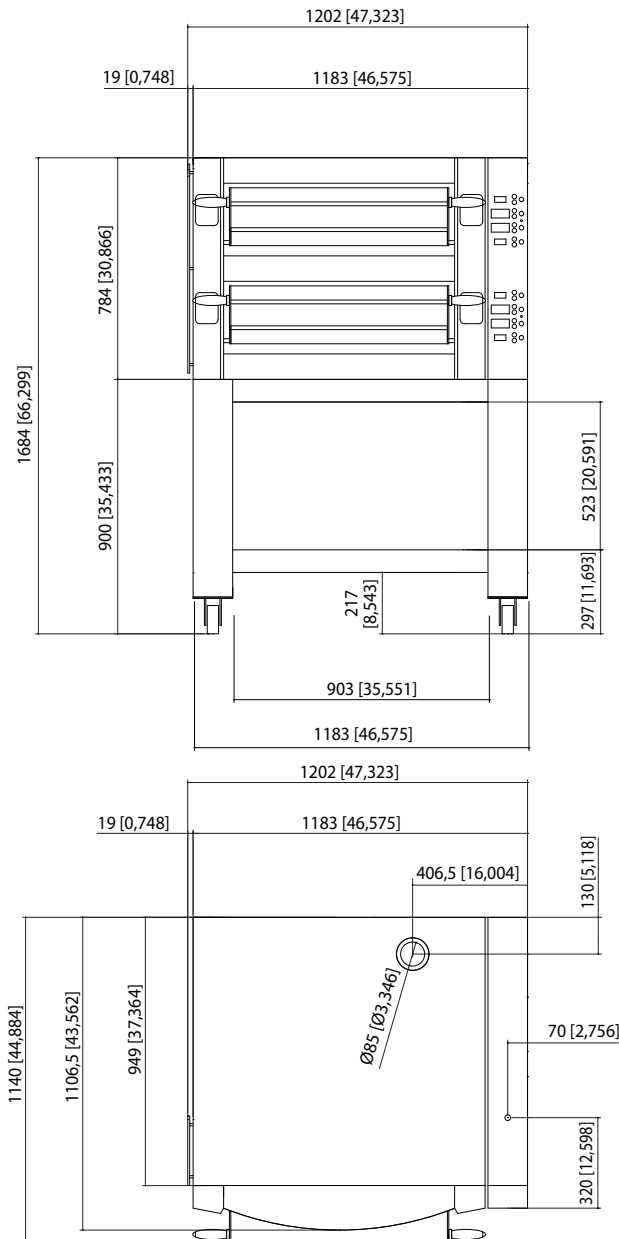
\* Caution: the values stated refer to one oven chamber.  
Double ovens have 2 inlets and therefore 2 different lines

# Michelangelo ML 435 | single oven technical data



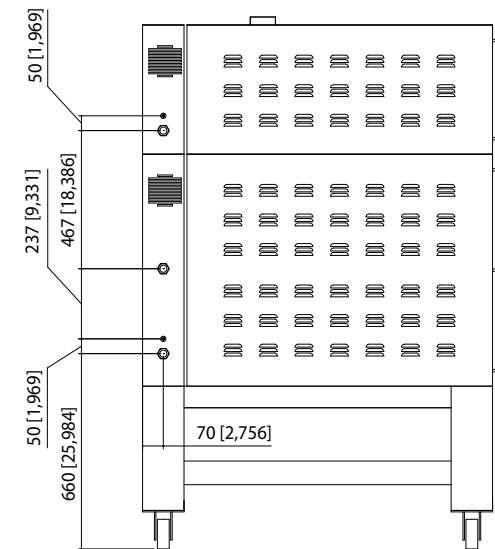
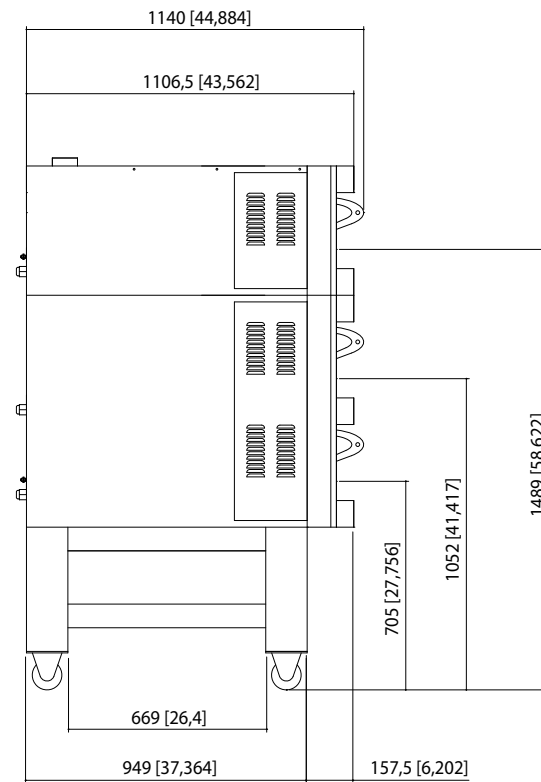
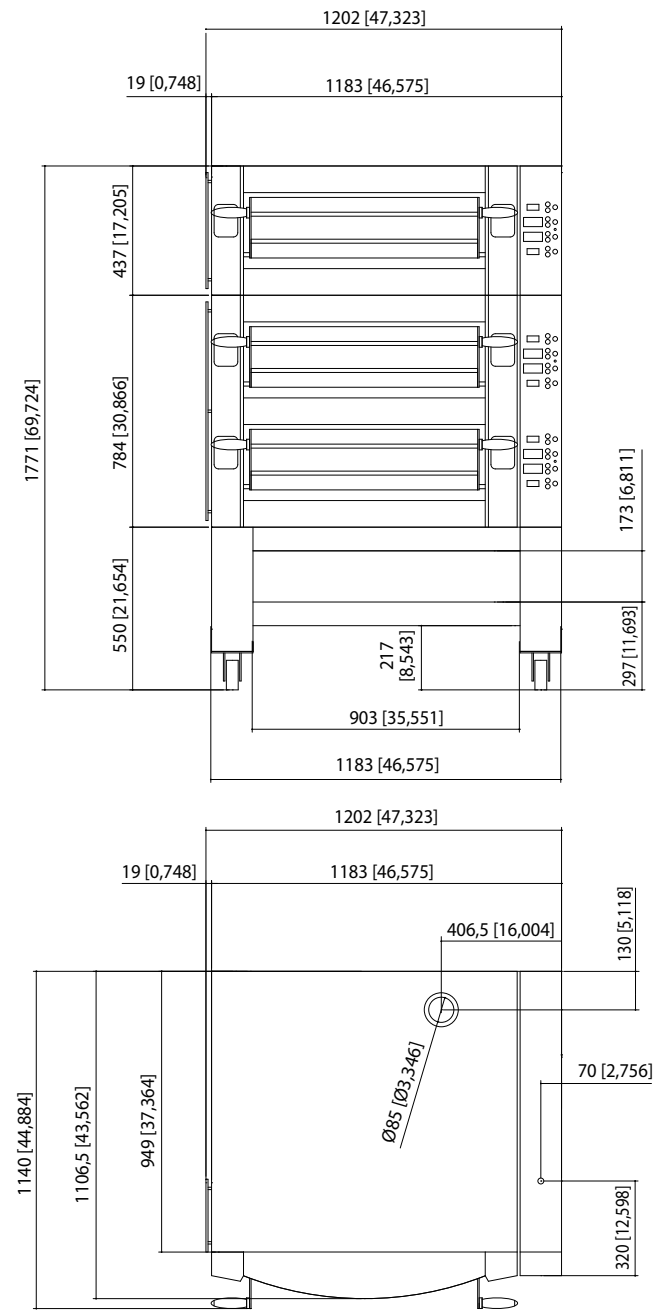
	<b>ML 435 single oven weight</b> 169 kg - 372,5 lb
	weight of packaging + <b>ML 435 single complete oven</b> 189 kg - 416,6 lb
	<b>ML 435 single</b> oven packaging dimension 1200x1200x620 [47.24x 47.24x24.41 in.]

# Michelangelo ML 435 | double oven technical data

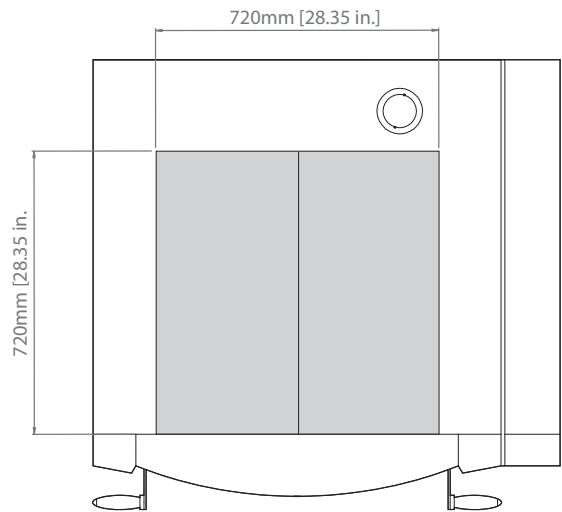


	<b>ML 435 double oven weight</b> 302 kg - 665,7 lb
	weight of packaging + <b>ML 435 double complete oven</b> 324 kg - 714,2 lb
	<b>ML 435 double oven packaging dimensions</b> 1200x1200x960 [47.24x 47.24x37.8 in.]

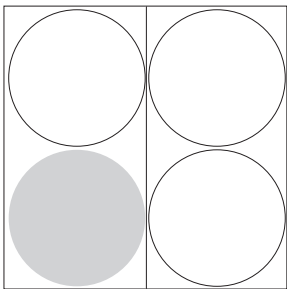
# Michelangelo ML 435 | triple oven technical data



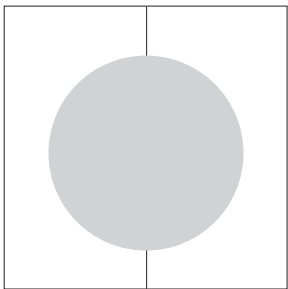
# Michelangelo ML 435 | capacity oven technical data



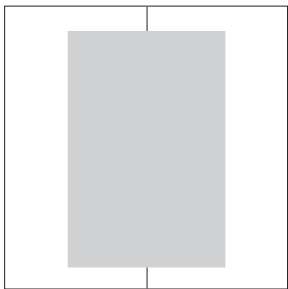
chamber height: 140 mm [5,51 in.]



PIZZA Ø 35 cm [Ø 13.78 in.]



PIZZA Ø 50 cm [Ø 19.69 in.]

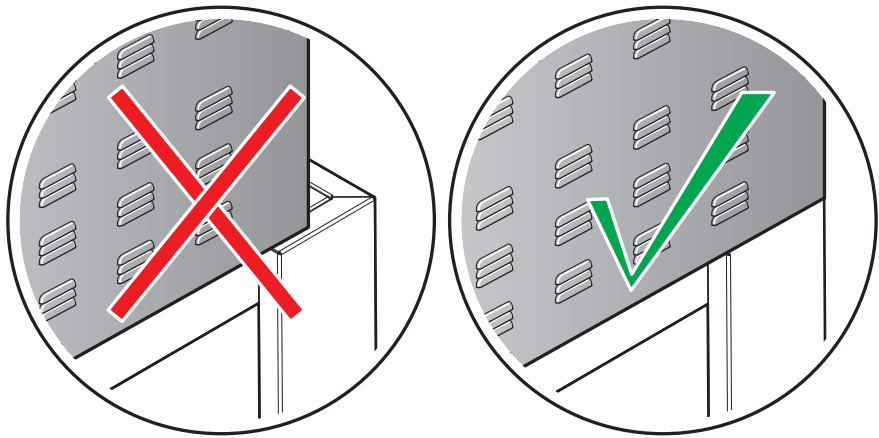


TRAY 60x40 cm [23,62x15,75 in.]

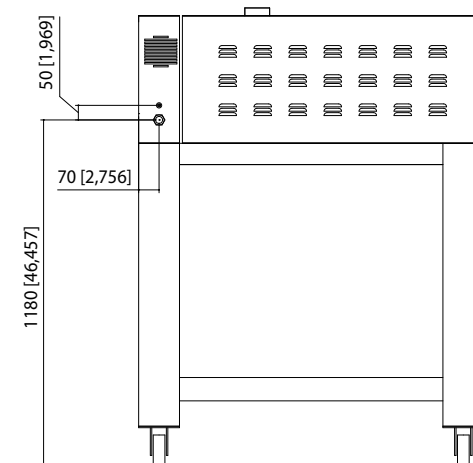
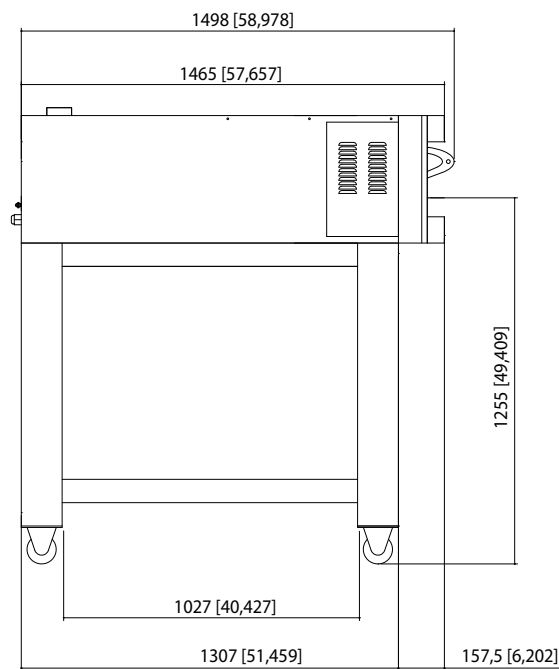
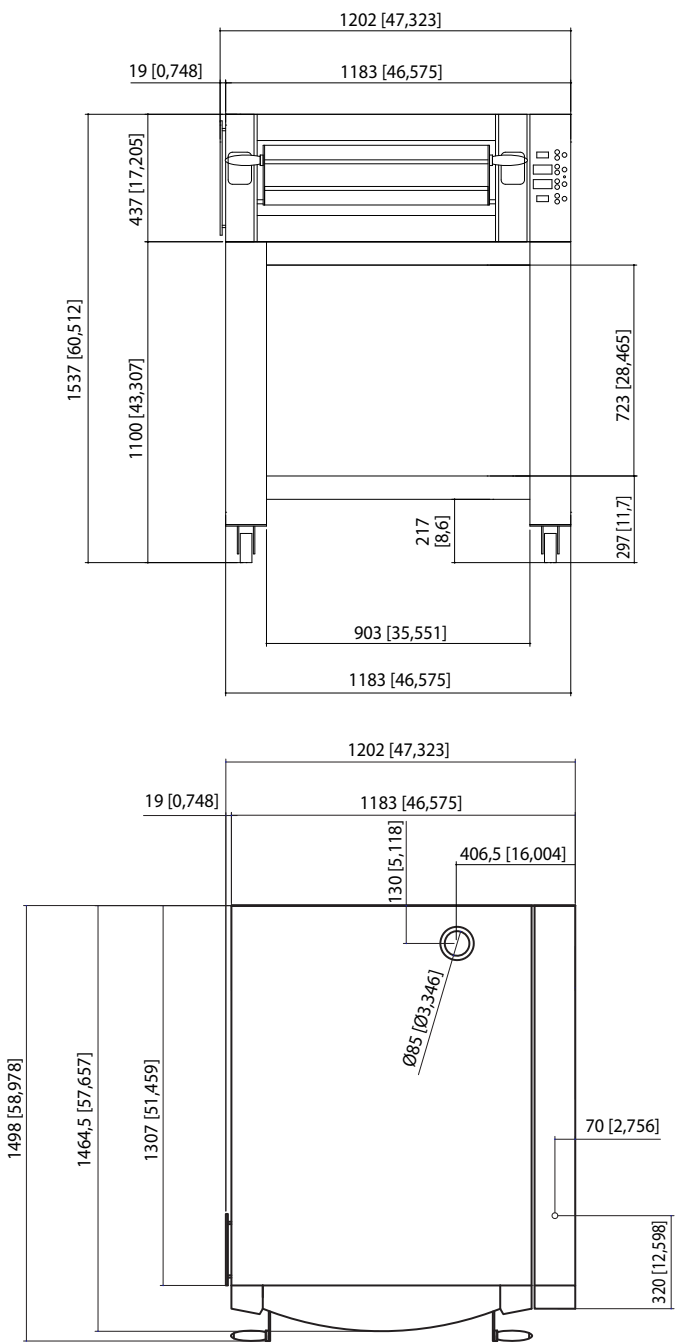
	Ø PIZZAS	PRODUCTIVITY PER HOUR	BATCHES
●	Ø 35 cm [Ø 13.78 in.]	44-48 pizzas	11-12
●	Ø 50 cm [Ø 19.69 in.]	11-12 pizzas	11-12
■	60x40 cm [23,62x15,75 in.]	6-7 pizzas	6-7

## ALIGNMENT OF THE OVEN WITH THE SUPPORT

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

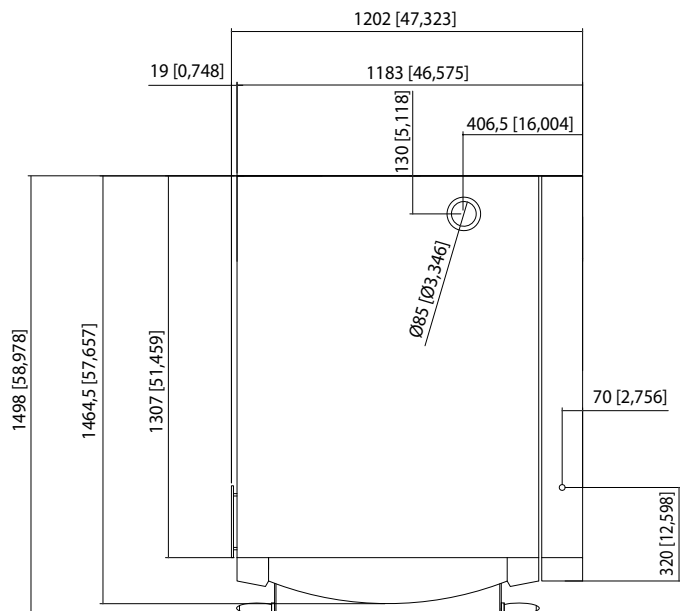
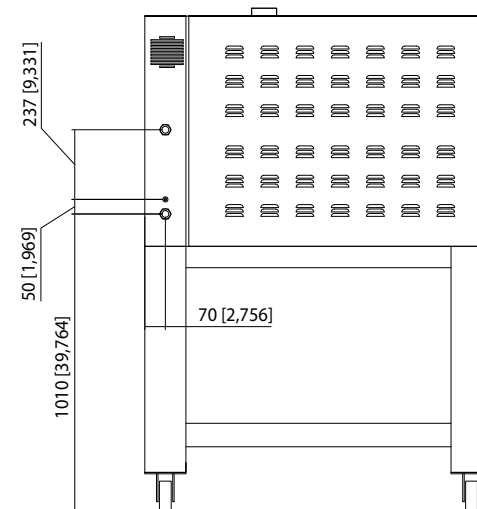
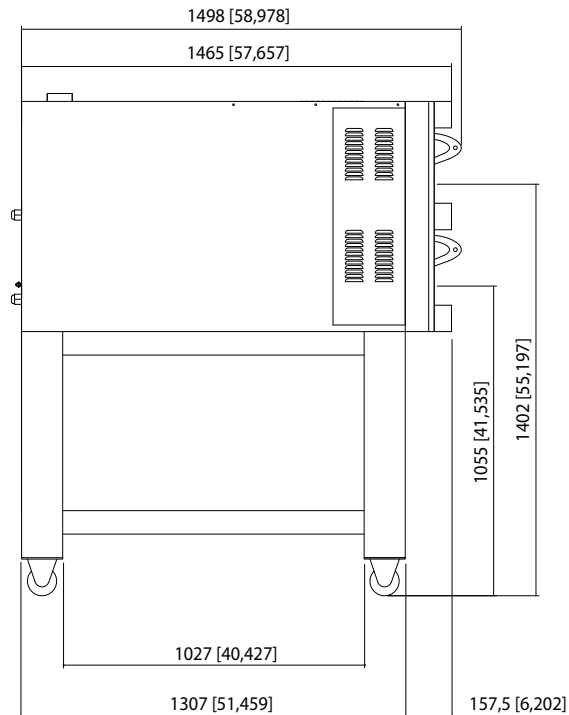
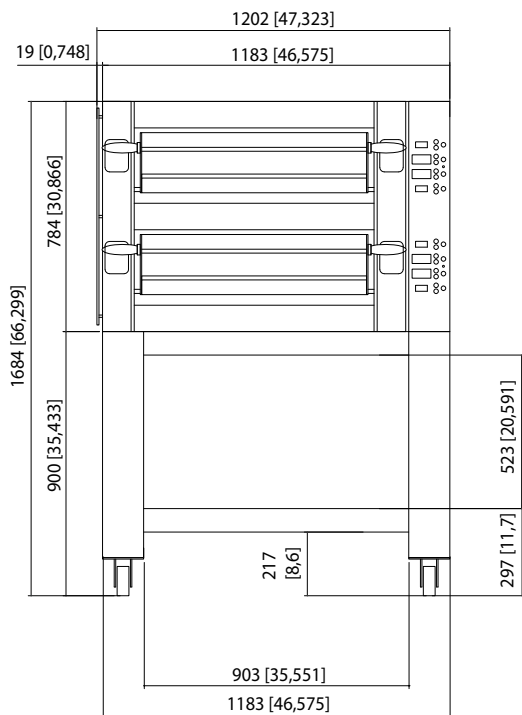


# Michelangelo ML 635 | single oven technical data



	<b>ML 635 single</b> oven weight 218 kg - 480,6 lb
	weight of packaging + <b>ML 635 single</b> complete oven 244 kg - 537,9 lb
	<b>ML 635 single</b> oven packaging dimensions 1200x1560x620 [47.24x61.42x24.41 in.]

## Michelangelo ML 635 | double oven technical data



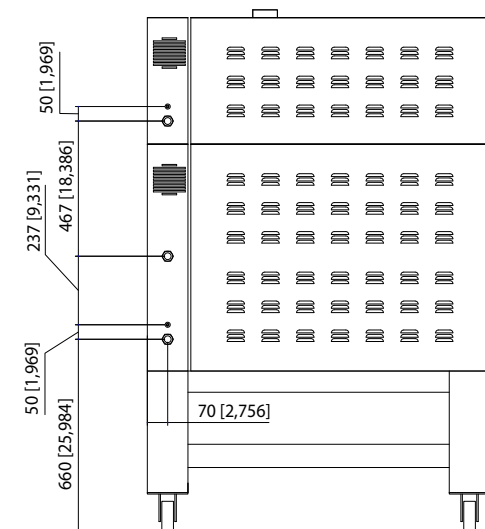
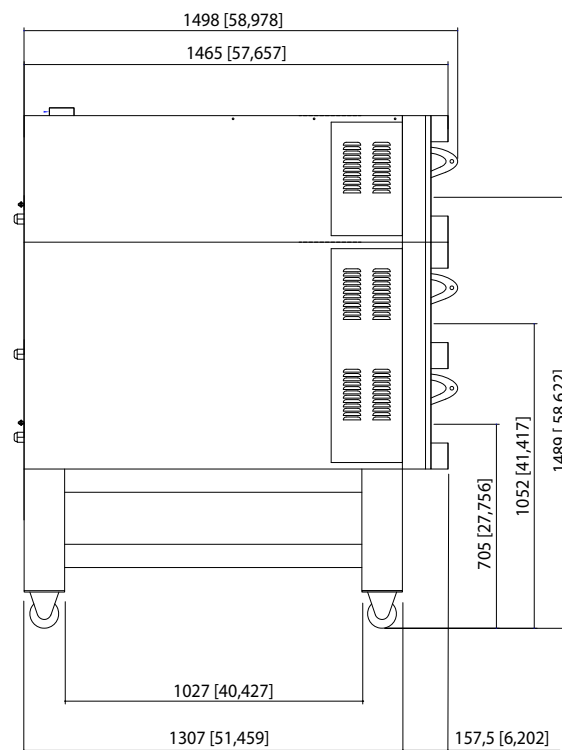
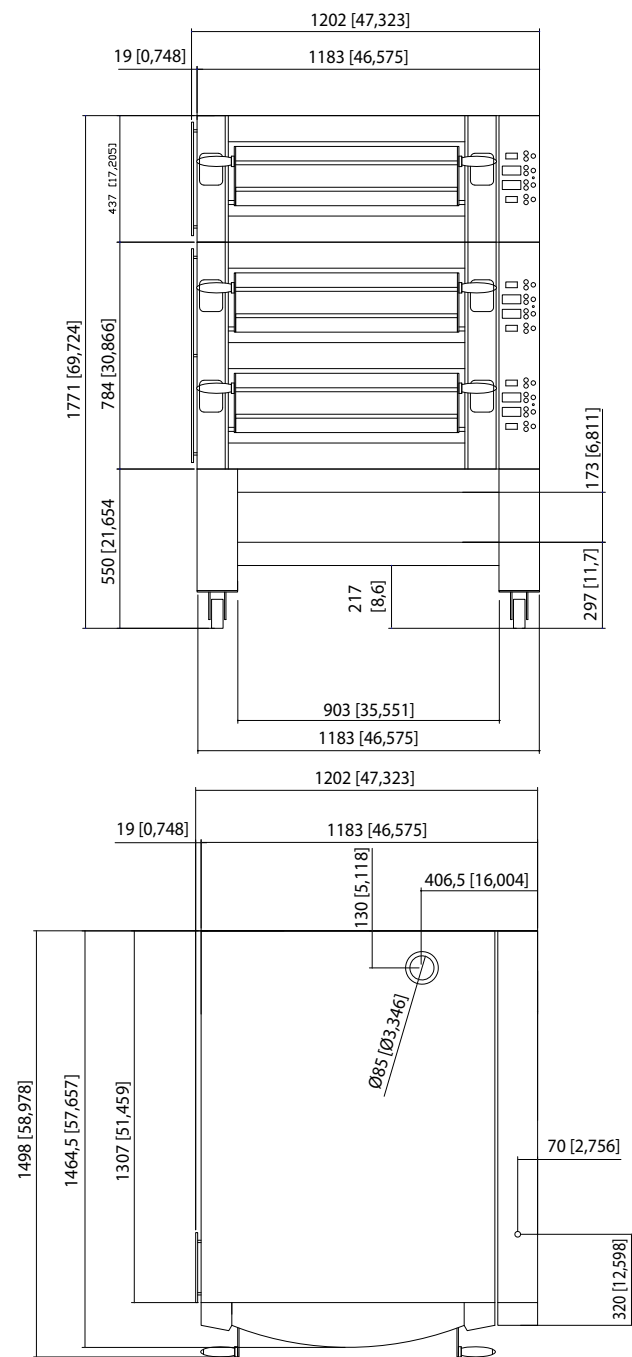
**ML 635 double** oven weight  
380 kg - 837,7 lb



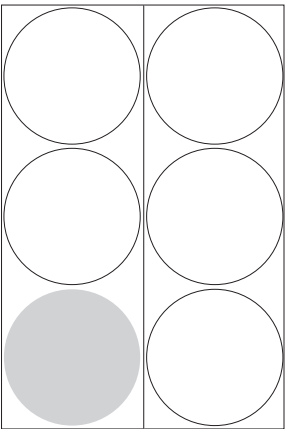
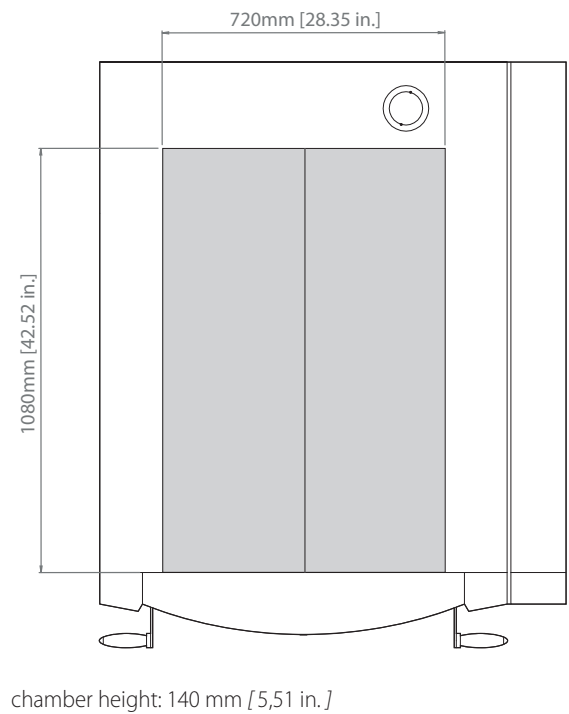
weight of packaging +  
**ML 635 double** complete oven  
406 kg - 895 lb

**ML 635 double**  
oven packaging dimensions  
1200x1560x960 [47.24x61.42x37.8 in.]

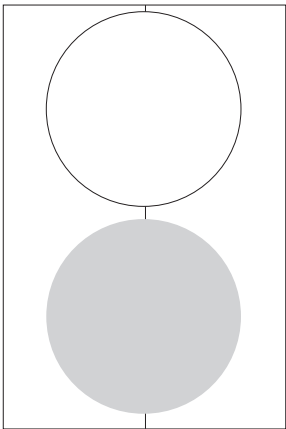
# Michelangelo ML 635 | triple oven technical data



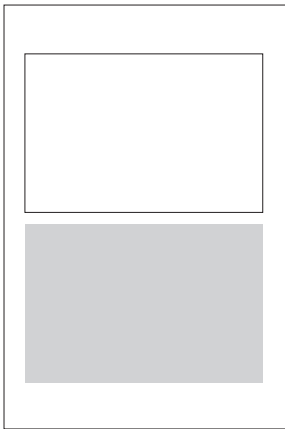
# Michelangelo ML 635 | capacity oven technical data



PIZZA Ø 35 cm [Ø 13.78 in.]



PIZZA Ø 50 cm [Ø 19.69 in.]

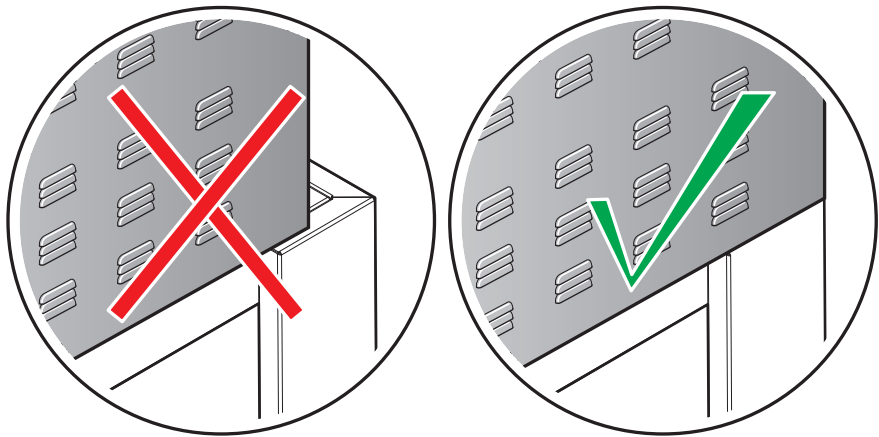


TRAY 60x40 cm [23,62x15,75 in.]

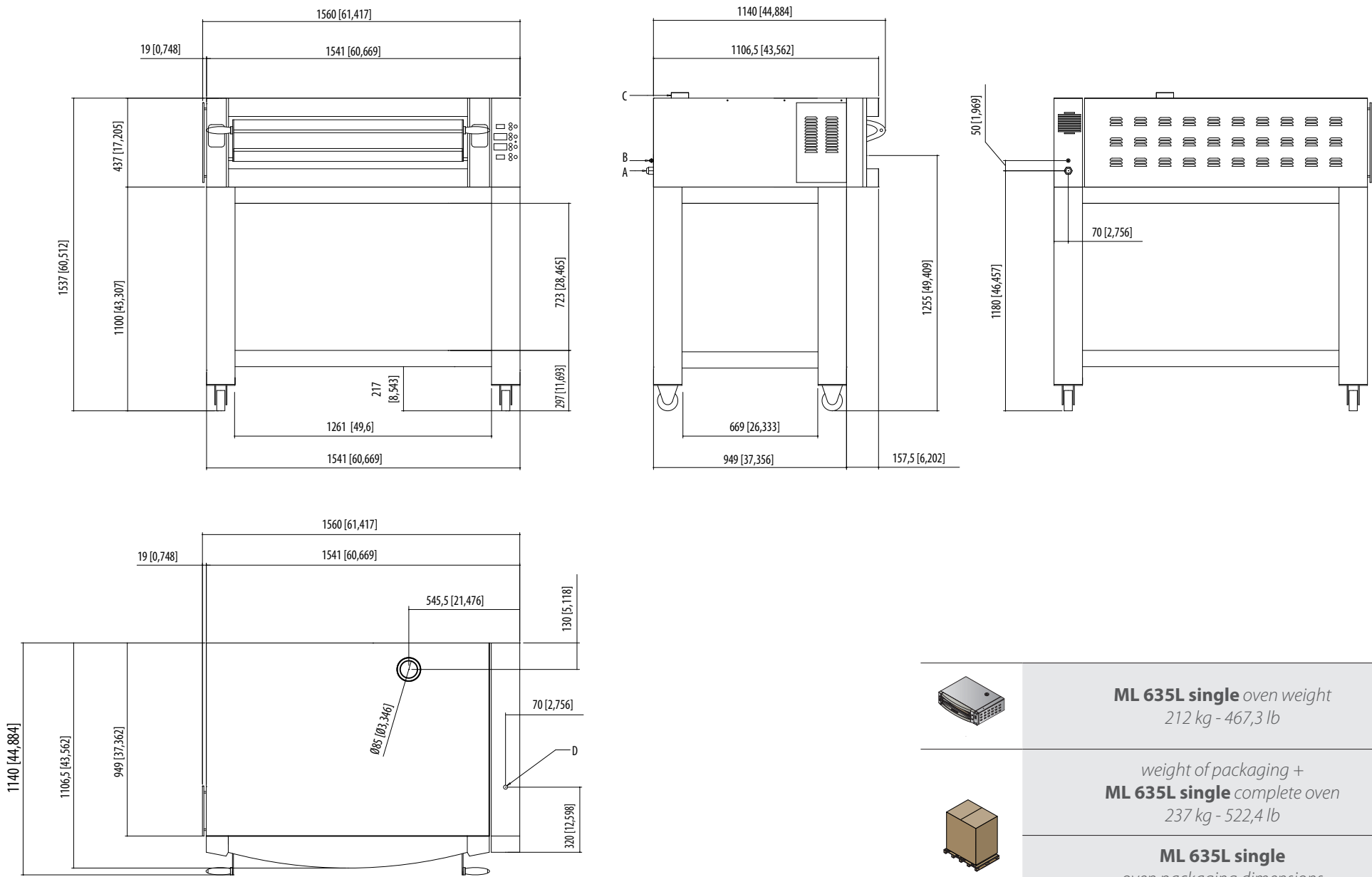
	Ø PIZZAS	PRODUCTIVITY PER HOUR	BATCHES
●	Ø 35 cm [Ø 13.78 in.]	66-72 pizzas	11-12
●	Ø 50 cm [Ø 19.69 in.]	22-24 pizzas	11-12
■	60x40 cm [23,62x15,75 in.]	12-14 pizzas	6-7

## ALIGNMENT OF THE OVEN WITH THE SUPPORT

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

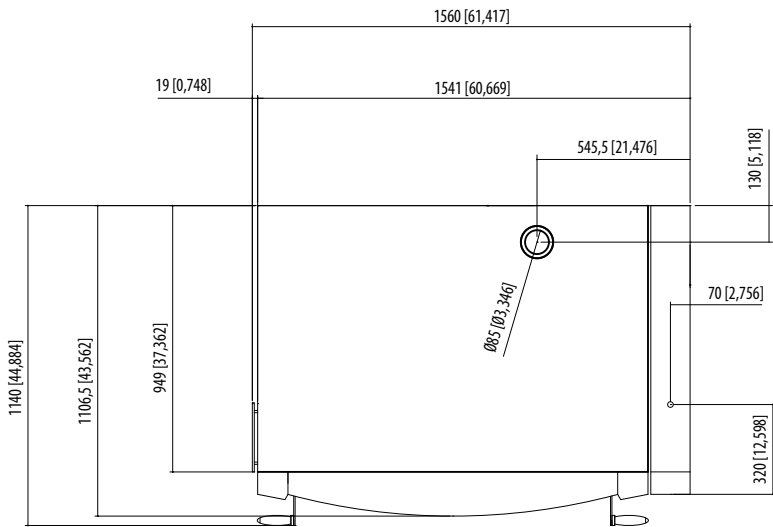
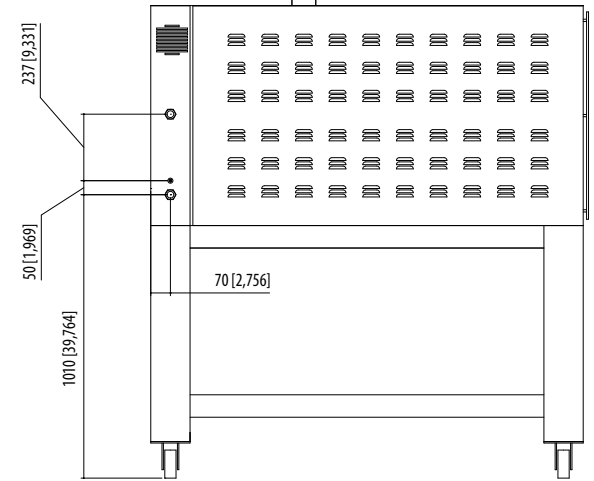
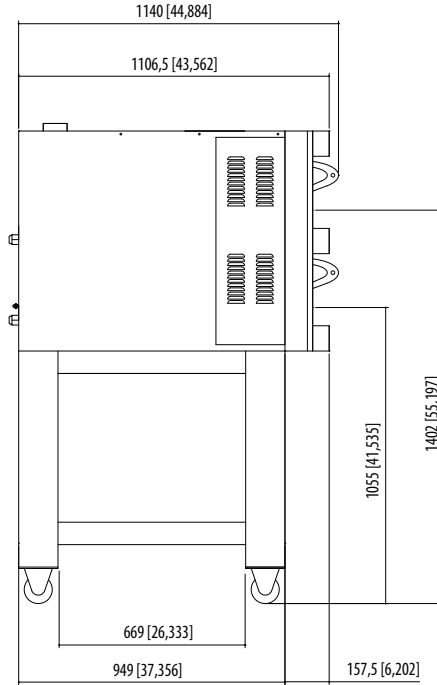
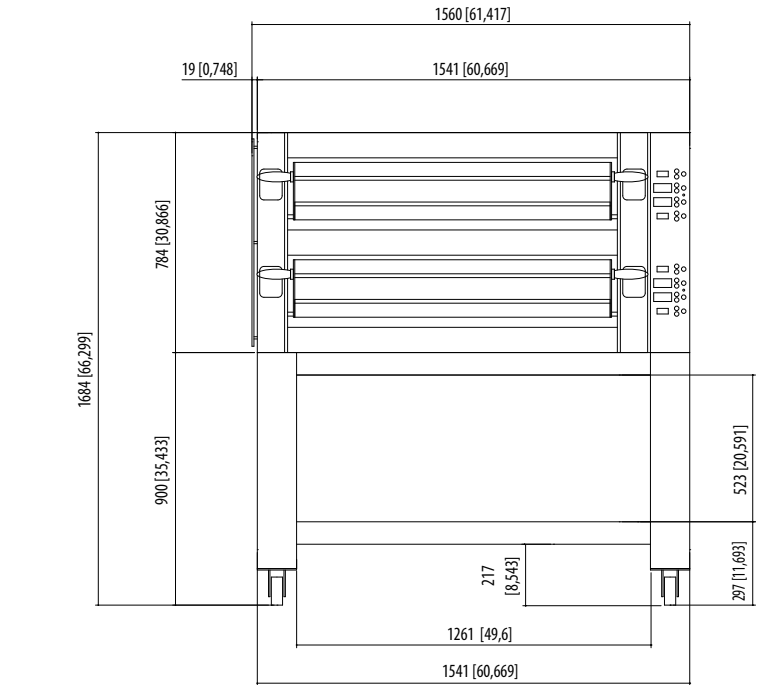


# Michelangelo ML 635L | single oven technical data



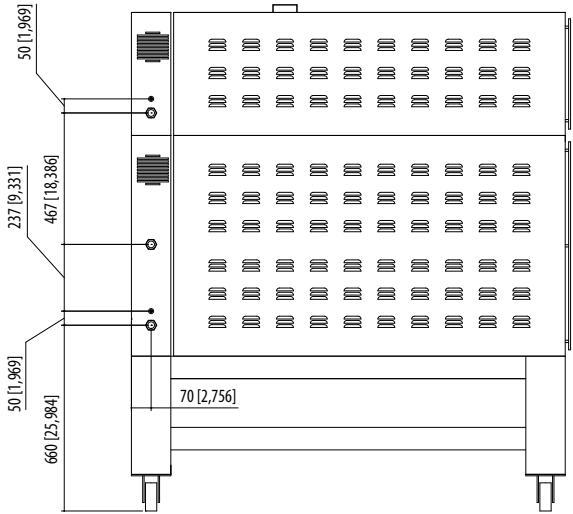
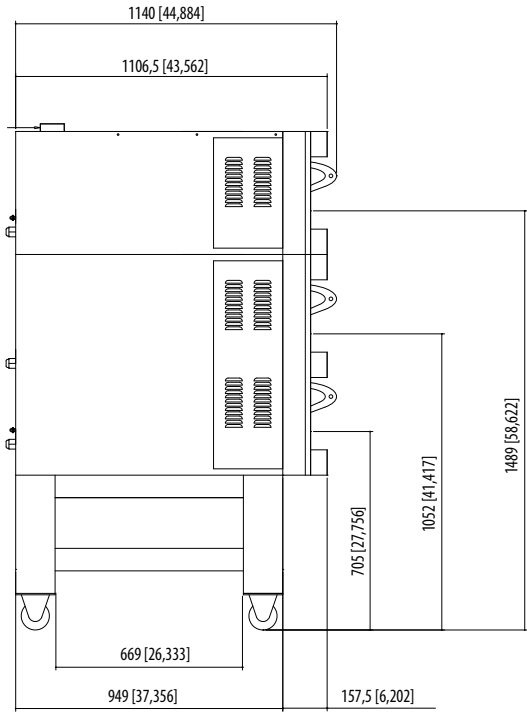
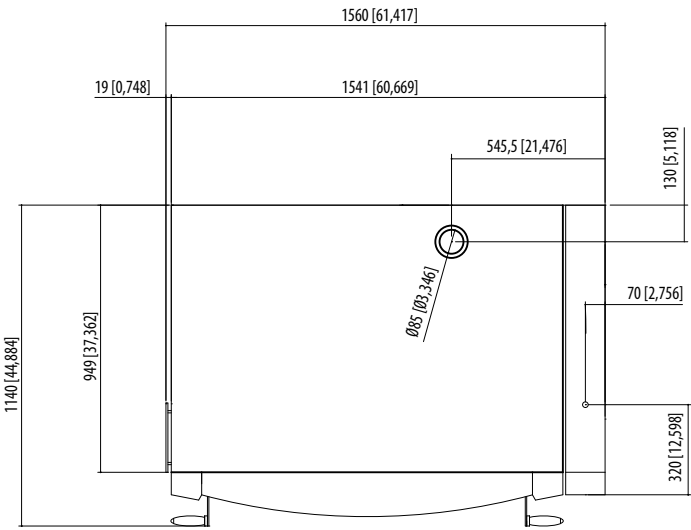
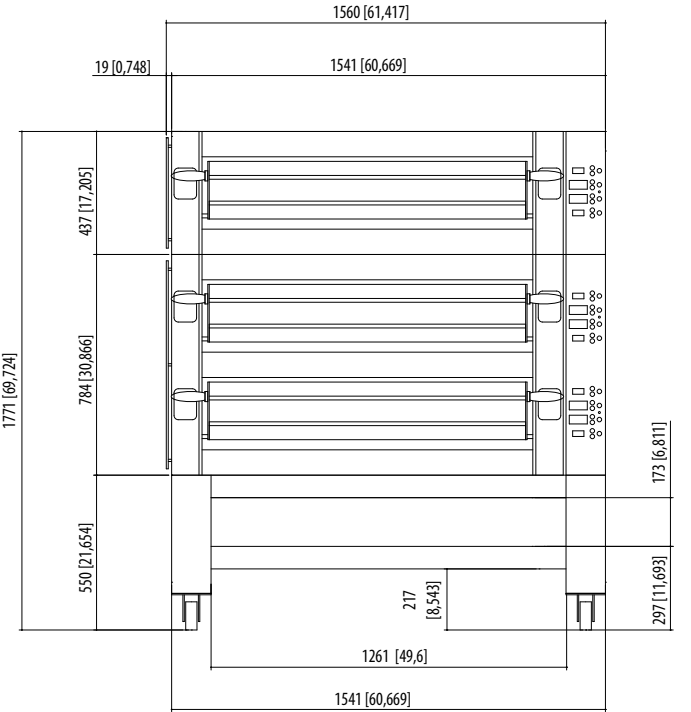
	<b>ML 635L single</b> oven weight 212 kg - 467,3 lb
	weight of packaging + <b>ML 635L single</b> complete oven 237 kg - 522,4 lb
	<b>ML 635L single</b> oven packaging dimensions 1560x1200x620 [61.42x47.24x24.41 in.]

# Michelangelo ML 635L | double oven technical data

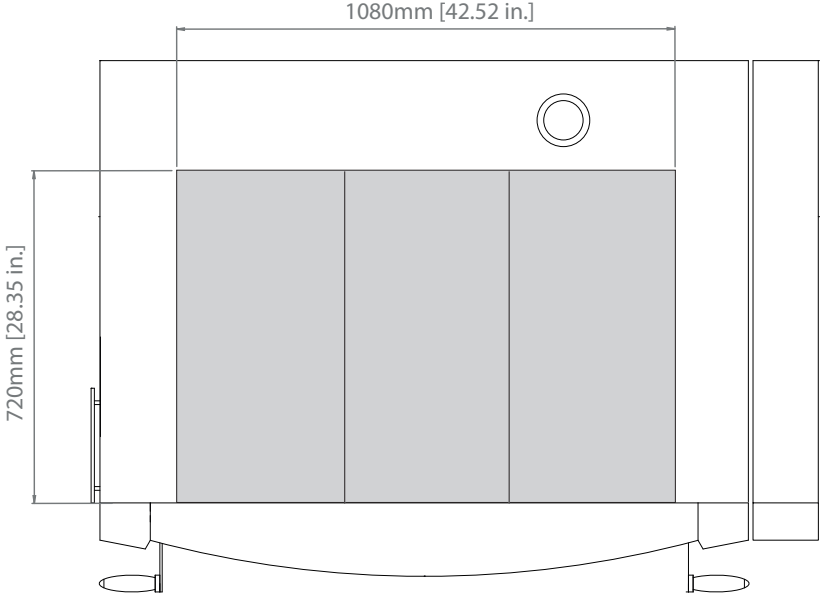


	<b>ML 635L double oven weight</b> 378 kg - 833,3 lb
	weight of packaging + <b>ML 635L double complete oven</b> 405 kg - 892,8 lb
	<b>ML 635L double</b> oven packaging dimensions 1560x1200x960 [61.42x47.24x37.8 in.]

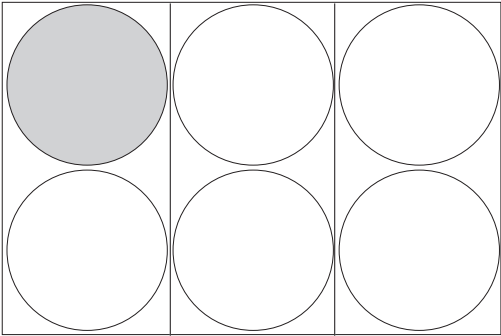
# Michelangelo ML 635L | triple oven technical data



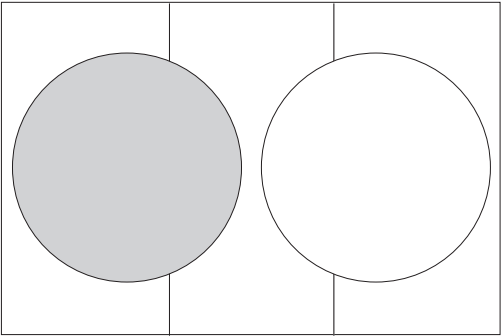
# Michelangelo ML 635L | capacity oven technical data



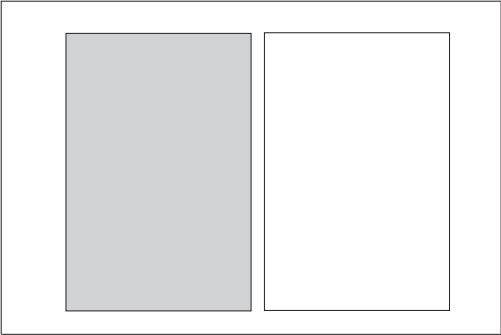
chamber height: 140 mm [5,51 in.]



PIZZA Ø 35 cm [Ø 13.78 in.]



PIZZA Ø 50 cm [Ø 19,69 in.]

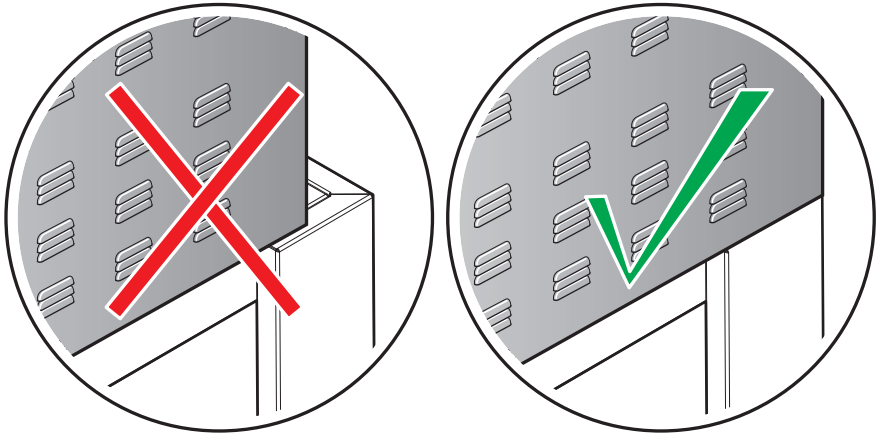


TRAY 60x40 cm [23,62x15,75 in.]

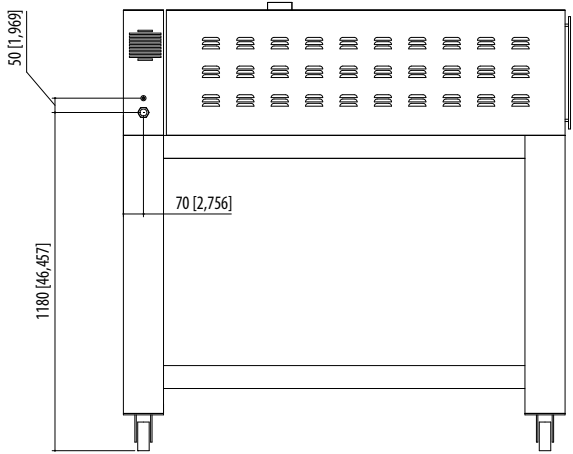
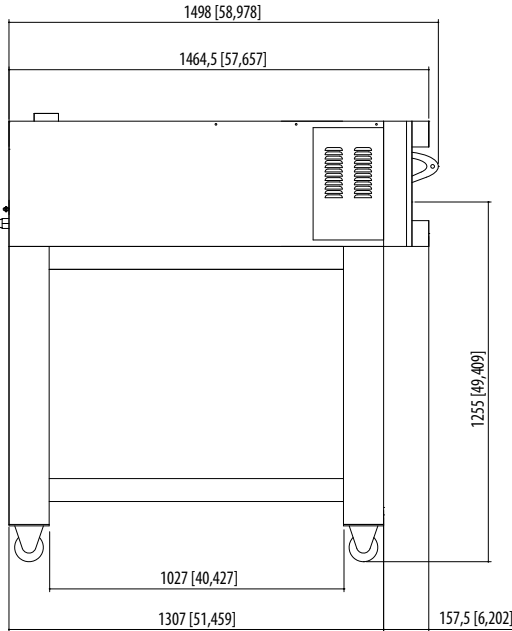
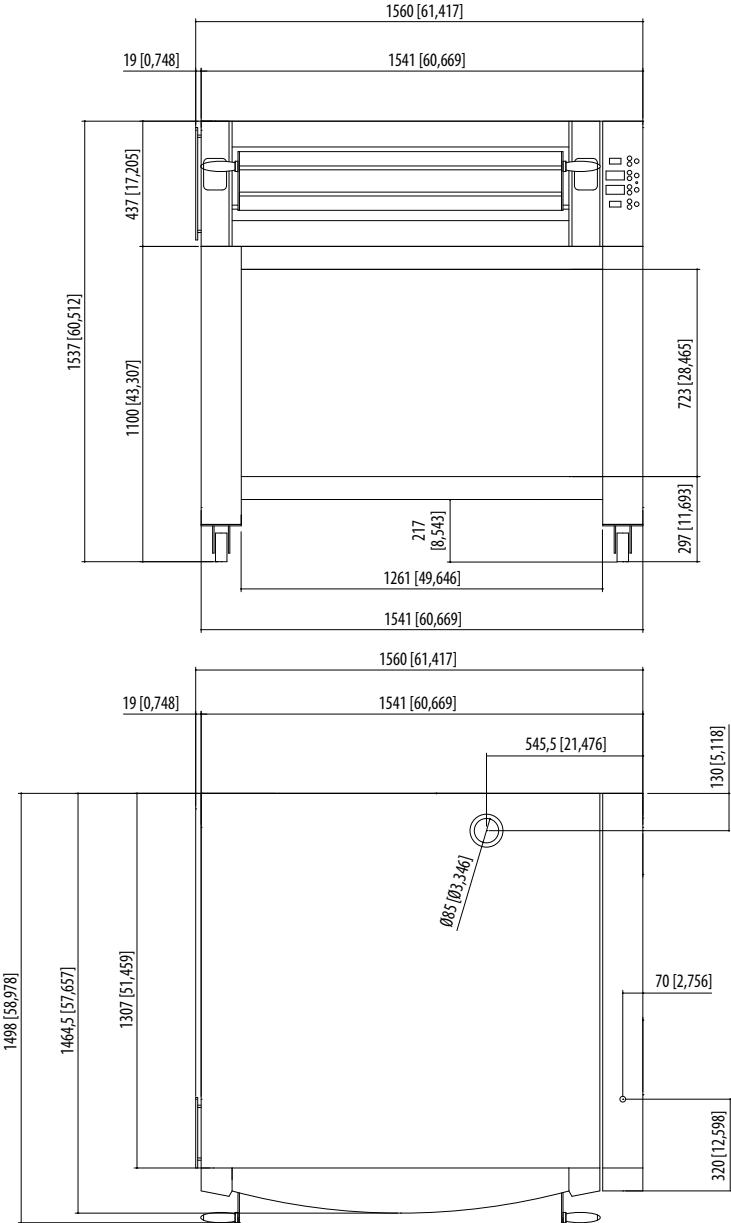
	Ø PIZZAS	PRODUCTIVITY PER HOUR	BATCHES
●	Ø 35 cm [Ø 13.78 in.]	66-72 pizzas	11-12
●	Ø 50 cm [Ø 19,69 in.]	22-24 pizzas	11-12
■	60x40 cm [23,62x15,75 in.]	12-14 pizzas	6-7

## ALIGNMENT OF THE OVEN WITH THE SUPPORT

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

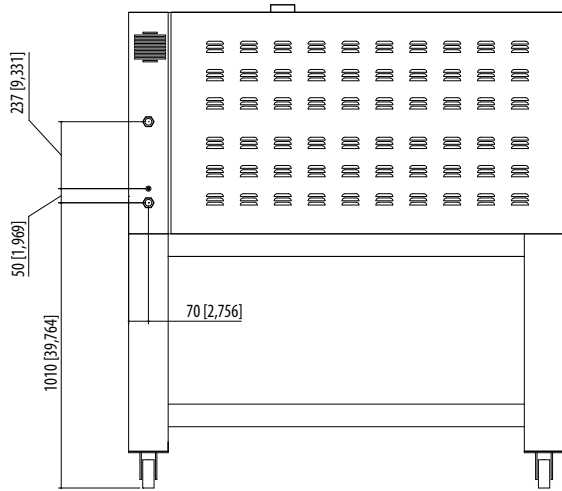
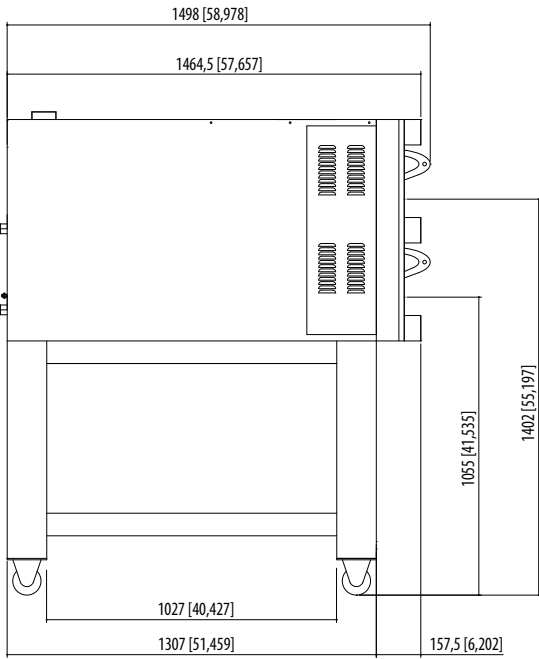
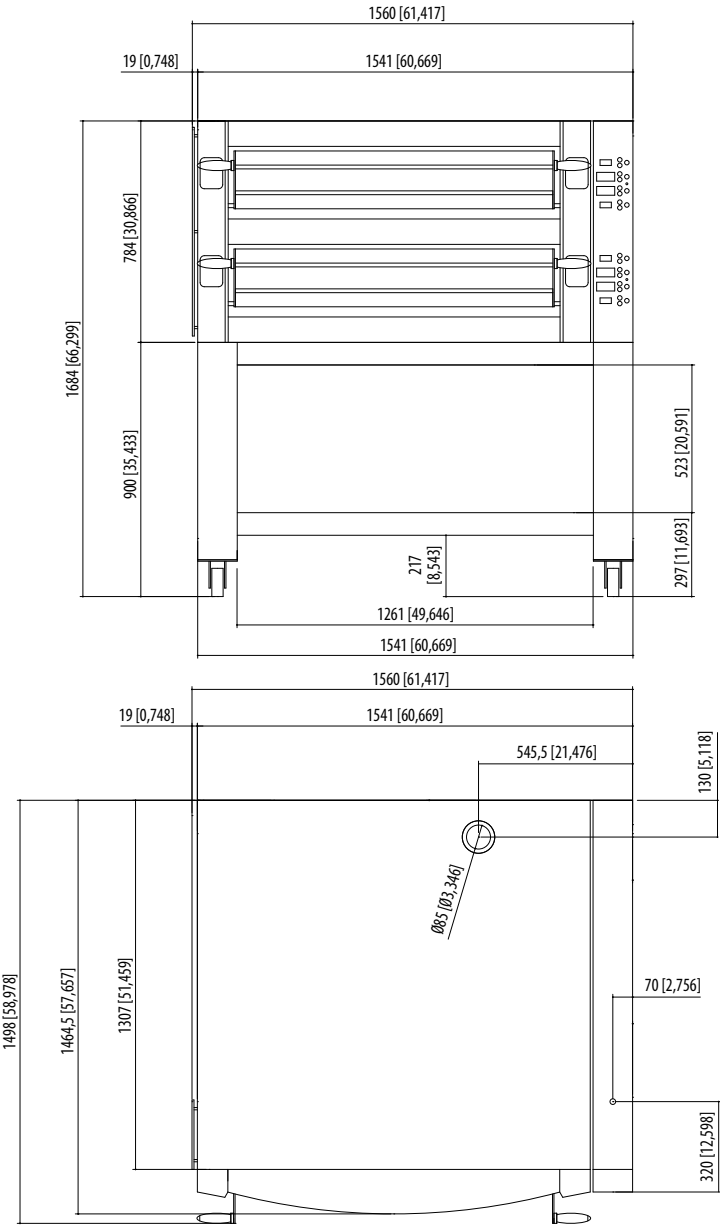


# Michelangelo ML 935 | single oven technical data

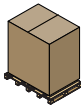


	<b>ML 935 single oven weight</b> 283 kg - 623,9 lb
	weight of packaging + <b>ML 935 single complete oven</b> 316 kg - 696,6 lb
	<b>ML 935 single oven packaging dimensions</b> 1560x1560x620 [61.42x61.42x24.41 in.]

# Michelangelo ML 935 | double oven technical data



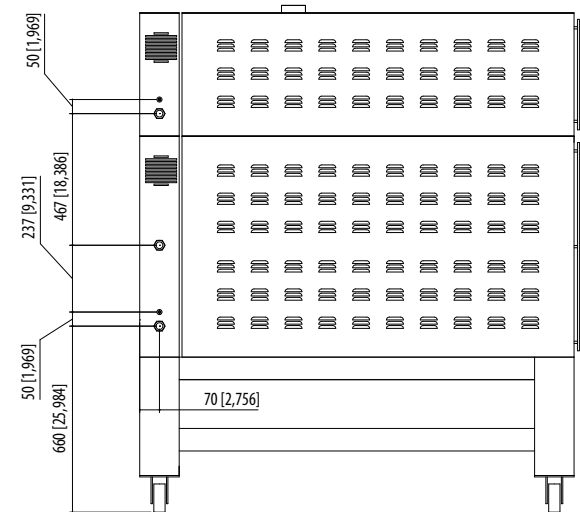
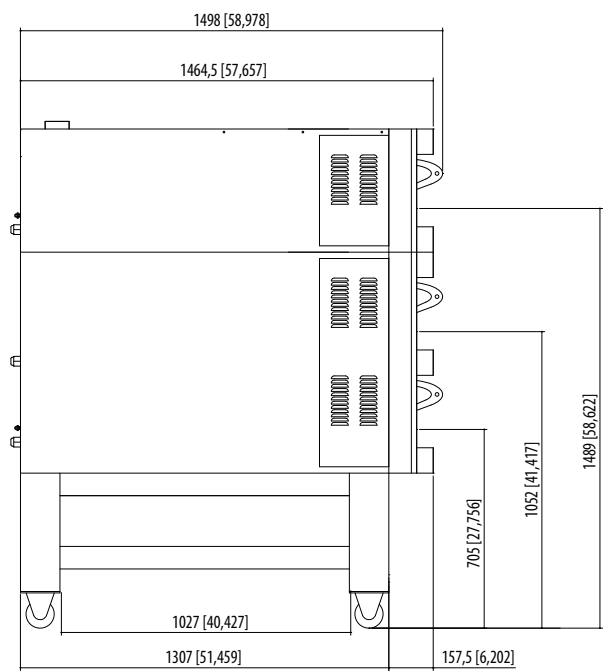
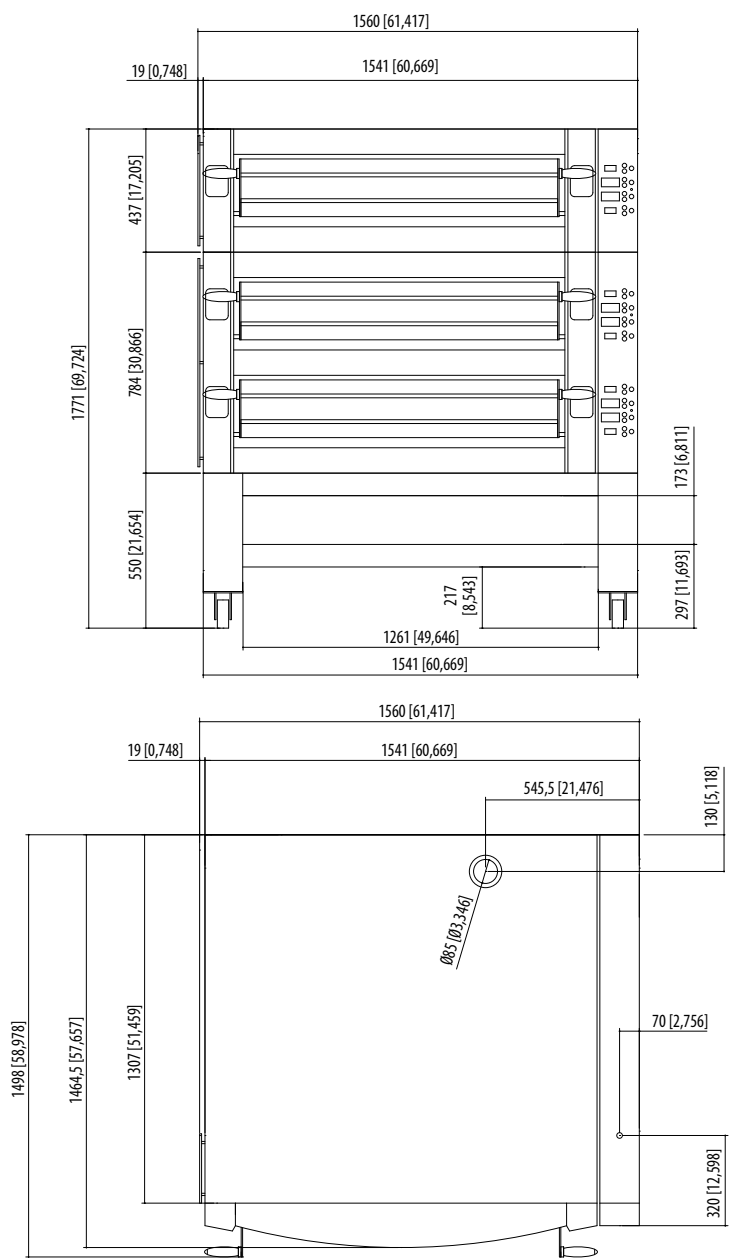
**ML 935 double oven weight**  
473 kg - 1042,7 lb



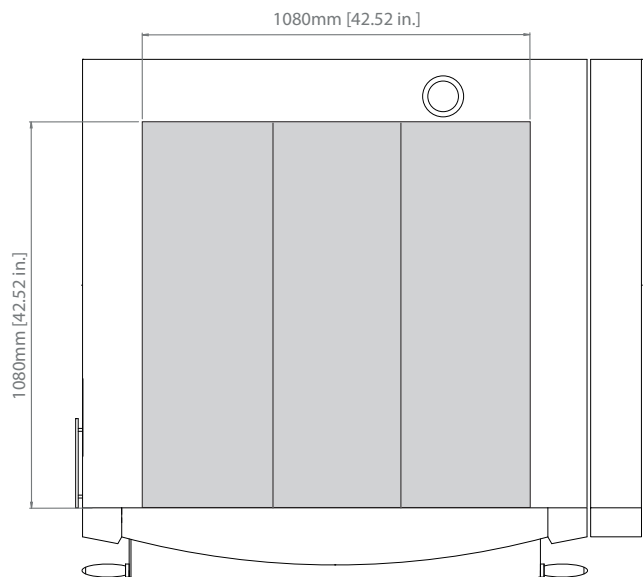
*weight of packaging +*  
**ML 935 double complete oven**  
508 kg - 1119,9 lb

**ML 935 double oven packaging dimensions**  
1560x1560x960

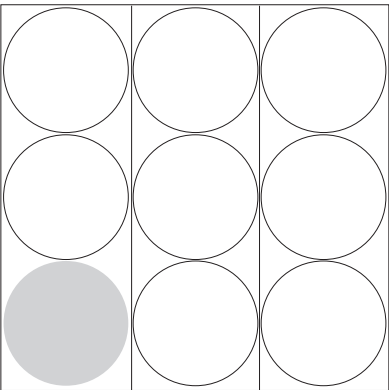
# Michelangelo ML 935 | triple oven technical data



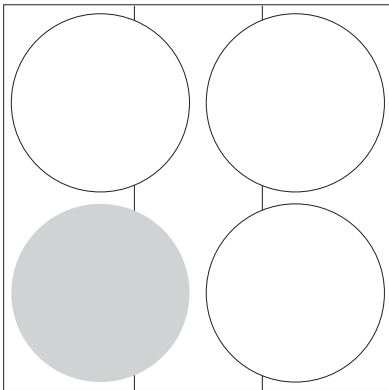
# Michelangelo ML 935 | capacity oven technical data



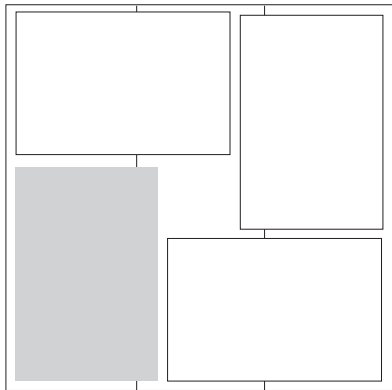
chamber height: 140 mm [5,51 in.]



PIZZA Ø 35 cm [Ø 13.78 in.]



PIZZA Ø 50 cm [Ø 19.69 in.]

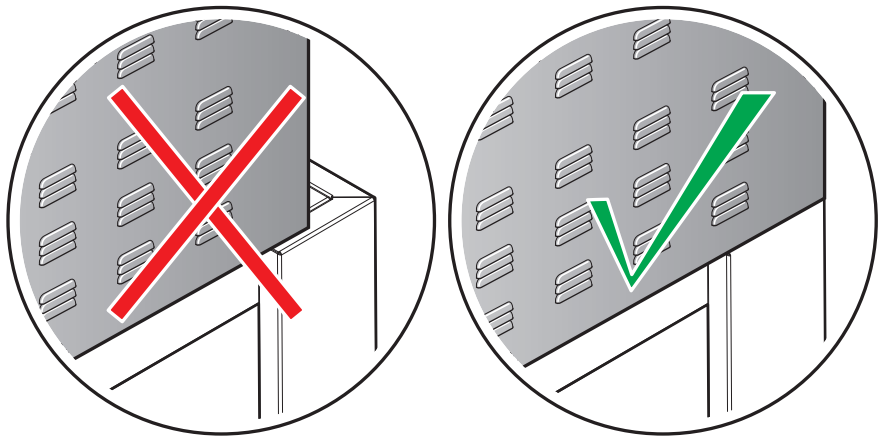


BAKING-TIN 60x40 cm [23,62x15,75 in.]

	Ø PIZZAS	PRODUCTIVITY PER HOUR	BATCHES
●	Ø 35 cm [Ø 13.78 in.]	99-108 pizzas	11-12
●	Ø 50 cm [Ø 19.69 in.]	44-48 pizzas	11-12
■	60x40 cm [23,62x15,75 in.]	24-28 pizzas	6-7

## ALIGNMENT OF THE OVEN WITH THE SUPPORT

If the Michelangelo 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.

## 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
ML 435	169 kg - 372,5 lb	302 kg - 665,7 lb
ML 635	218 kg - 480,6 lb	380 kg - 837,7 lb
ML 635 L	212 kg - 467,3 lb	378 kg - 833,3 lb
ML 935	283 kg - 623,9 lb	473 kg - 1042,7 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. 8

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.

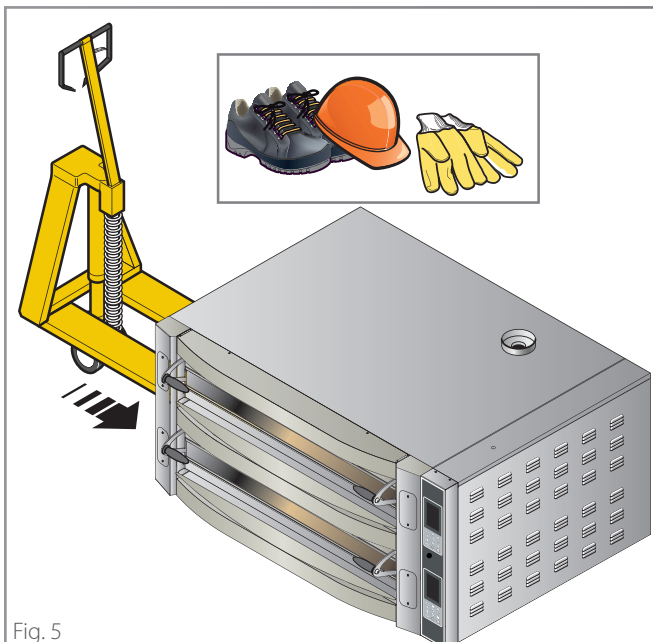


Fig. 5

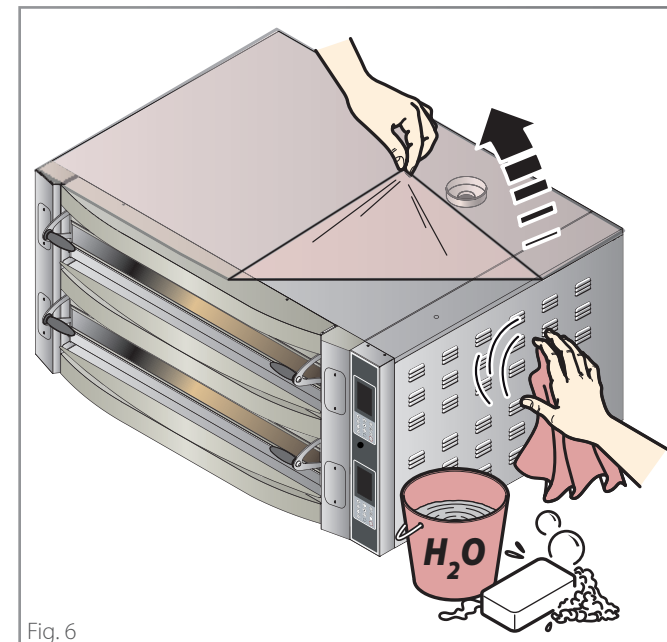


Fig. 6

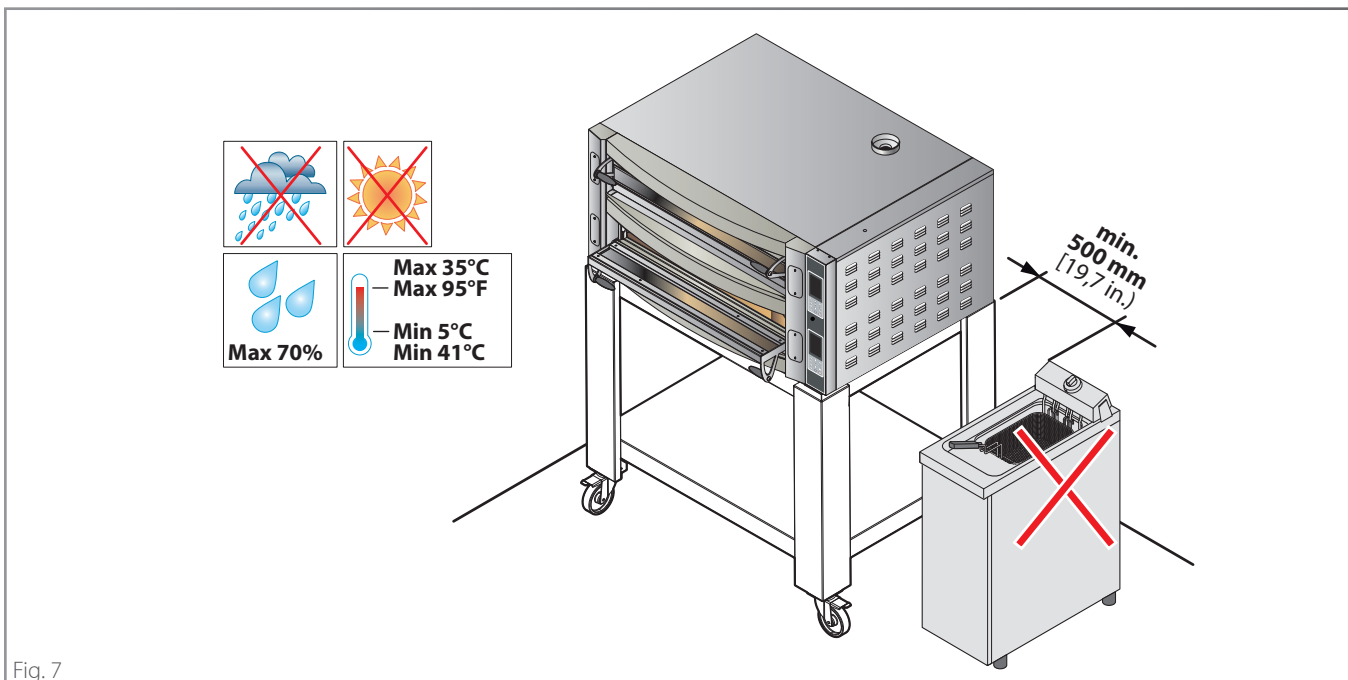


Fig. 7

## 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
ML 435	169 kg - 372,5 lb	302 kg - 665,7 lb
ML 635	218 kg - 480,6 lb	380 kg - 837,7 lb
ML 635 L	212 kg - 467,3 lb	378 kg - 833,3 lb
ML 935	283 kg - 623,9 lb	473 kg - 1042,7 lb

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

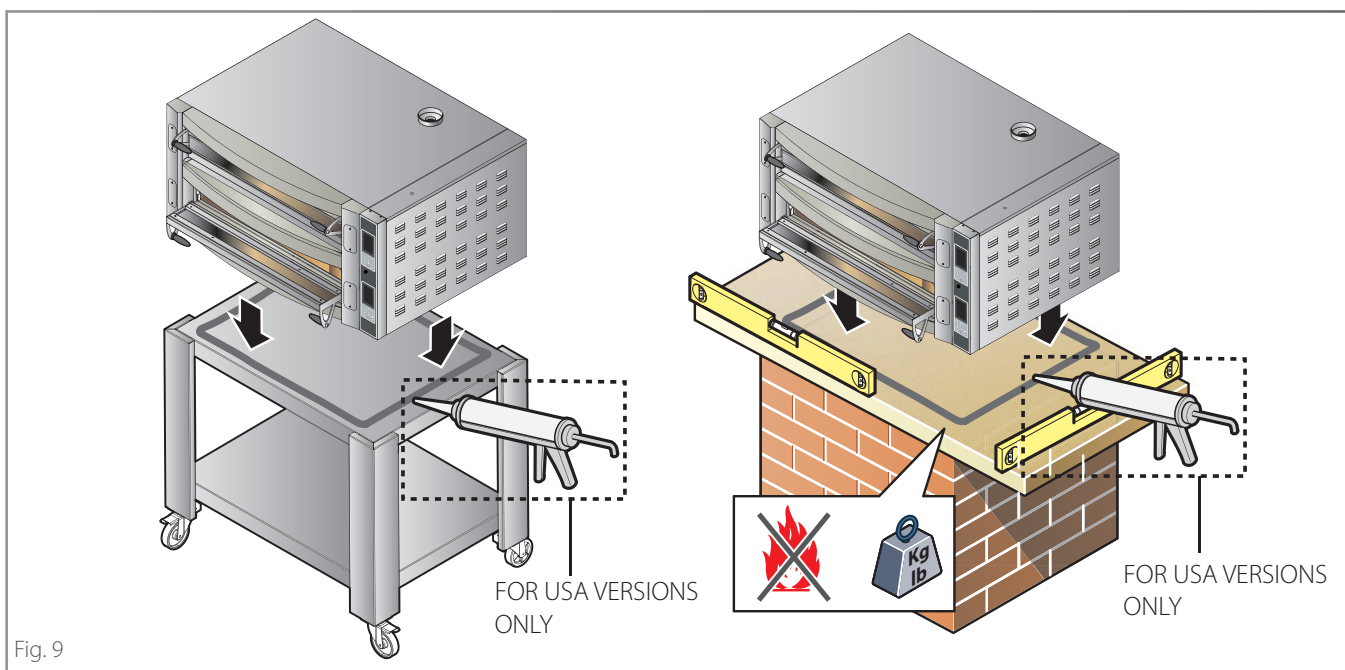
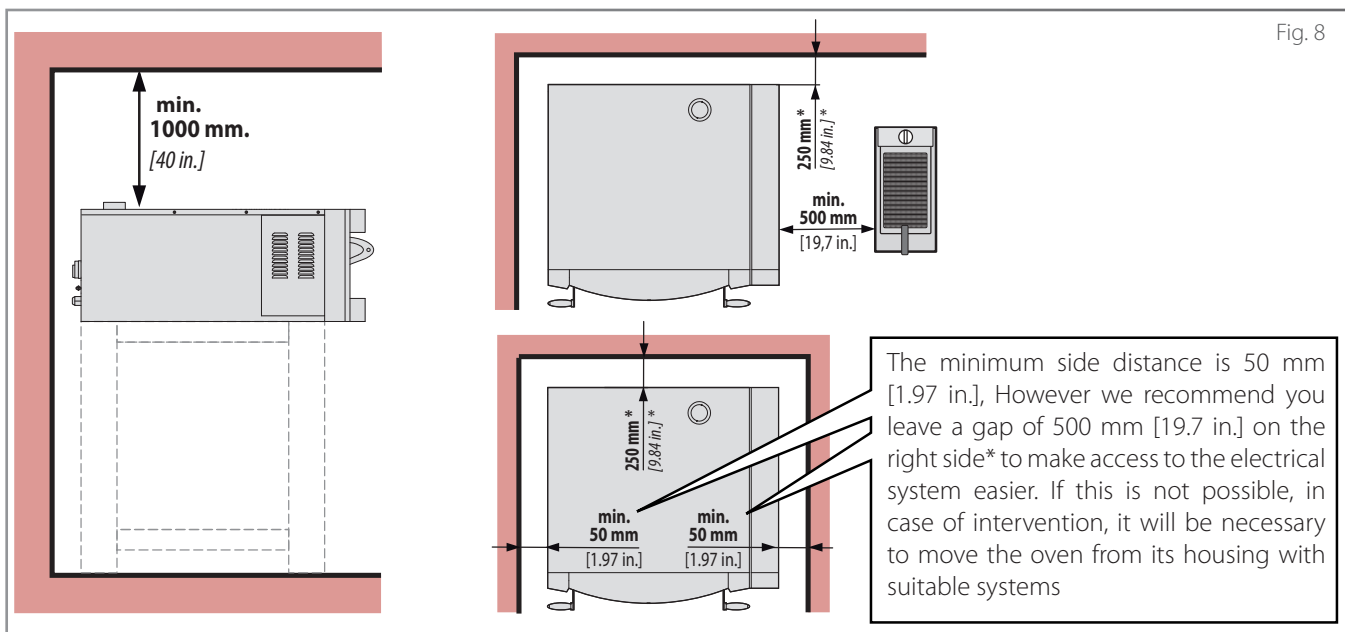


Fig. 9

## Serial number plate reading

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

### ► Fig. 11

The oven is fitted with an adjustable exhaust 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:

- **A** 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 **150 mm [Ø5.91 in.]** evacuation pipe which corresponds to the diameter of the tube to be mounted on the hood (not supplied).
- **B** through a hood supplied by the user, of suitable capacity, placed at minimum 300 mm [11.81 in.] from the oven; n;
- **C** through an adequate **extraction system** supplied by the user: in this case a draught switch must be installed between the extractor and the oven chimney (the extractor and switch are not supplied by the Manufacturer). In this type of installation, the fumes resulting from the opening of the door will not be extracted.

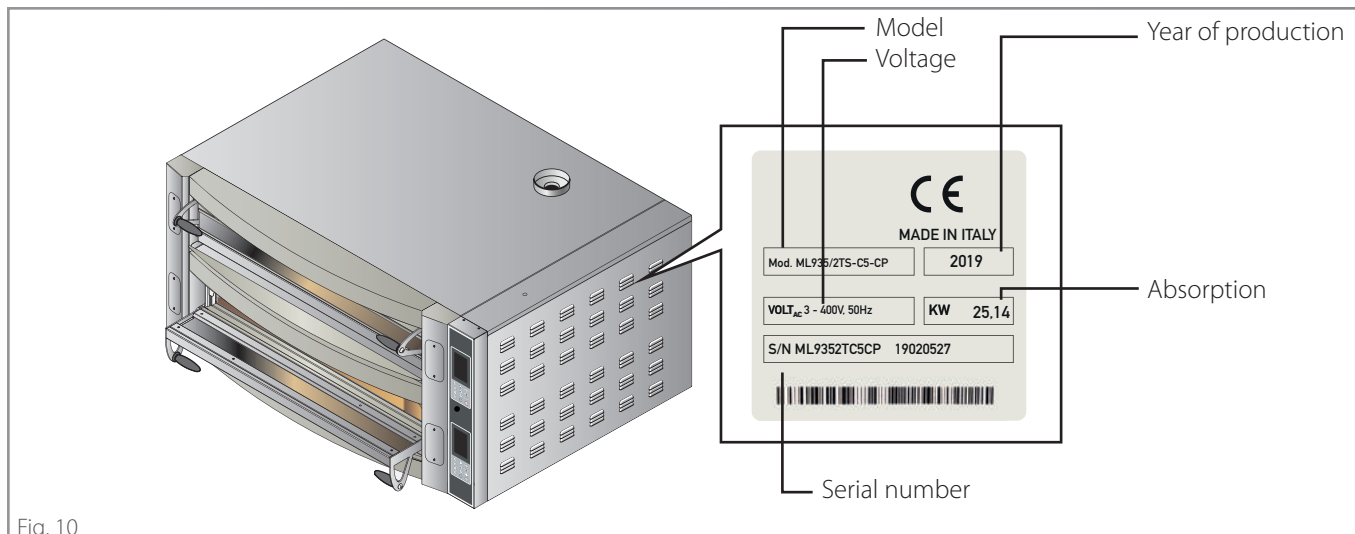


Fig. 10

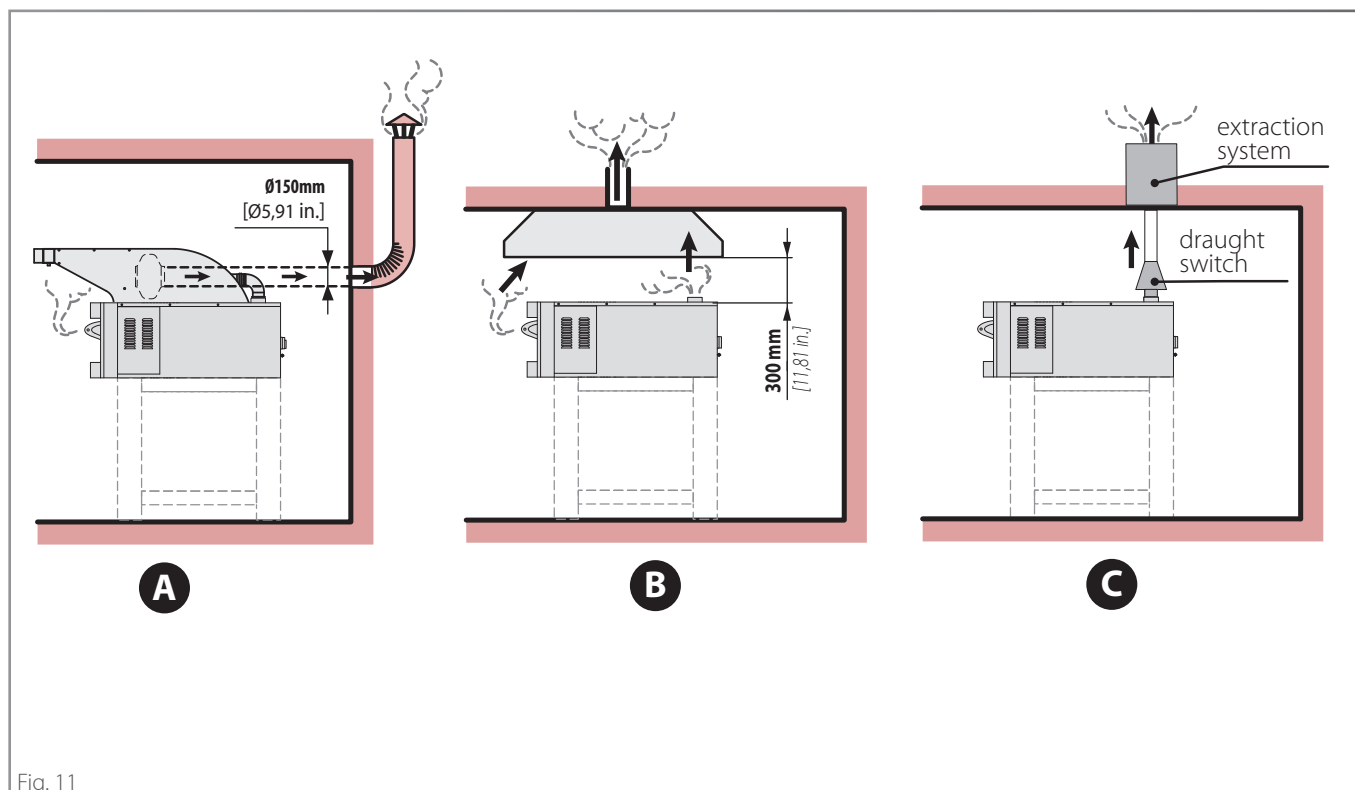


Fig. 11

## 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.

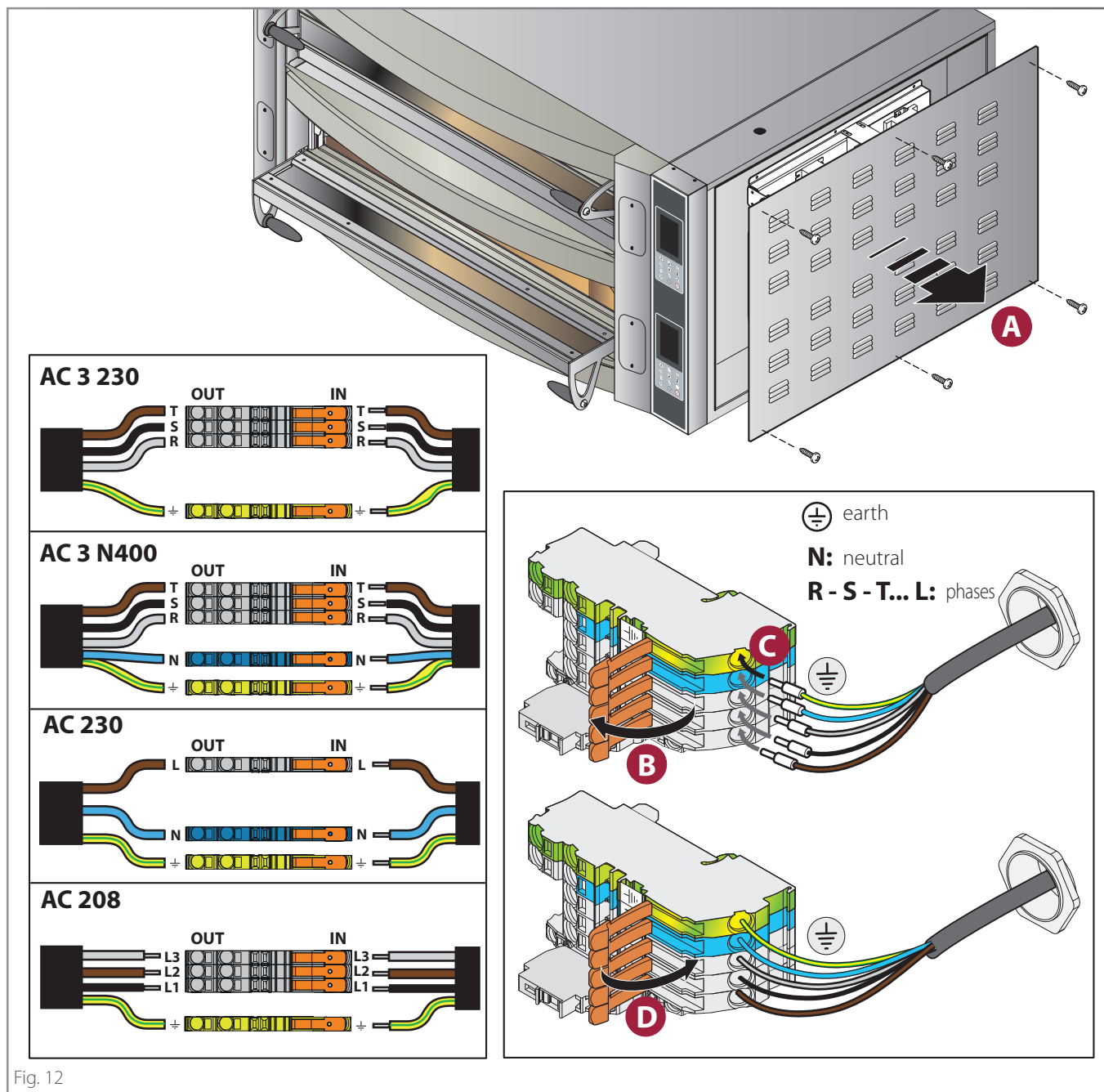
The appliance is supplied without either power cable or plug: they must both be fitted by qualified personnel. The cable must be only **of the type stated** and the plug fitted to it must be suitable for the consumption and connection of the oven to the electrical mains.

⚠ If the oven is fitted with a double chamber, there are two power cables and two plugs. 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);



# Installation

- must be connected to an **omnipolar circuit breaker** allowing complete disconnection in overvoltage III category conditions.

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.

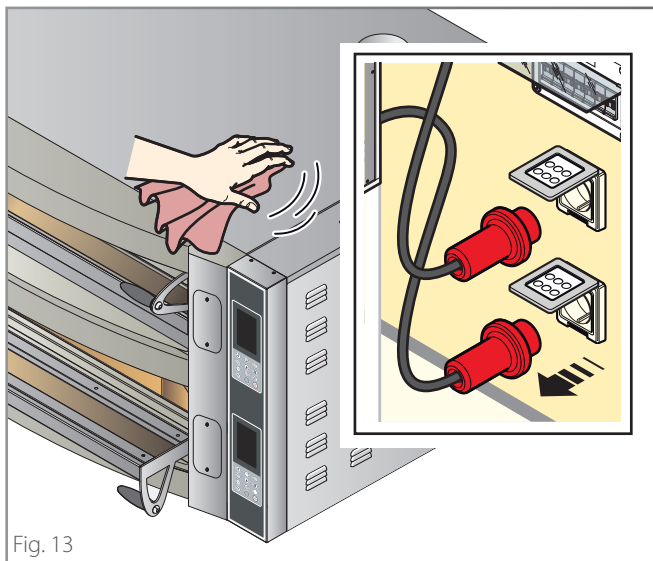


Fig. 13

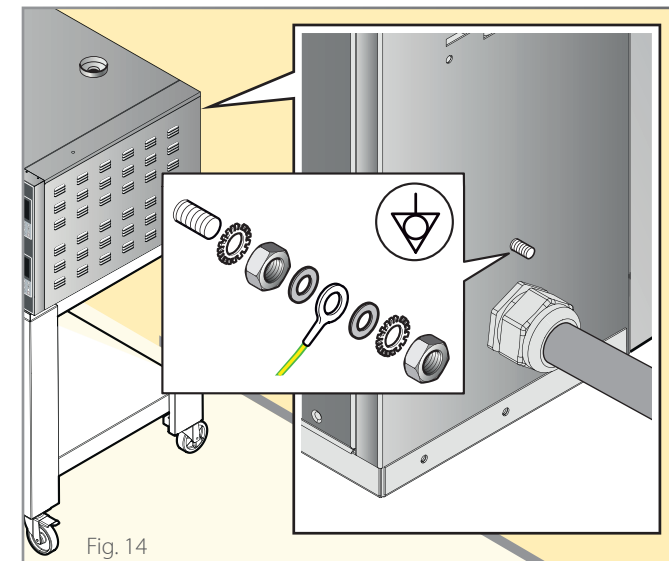
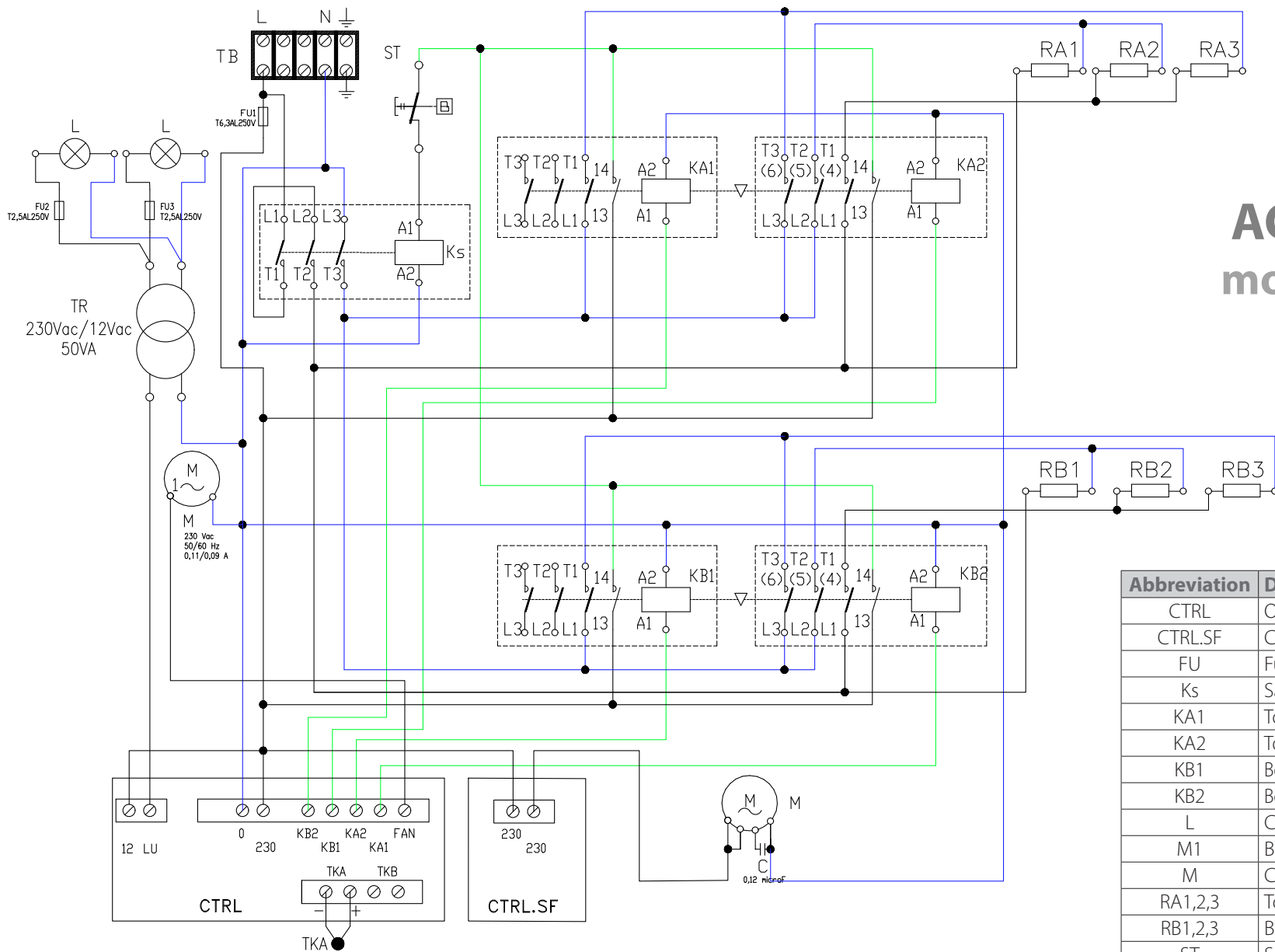
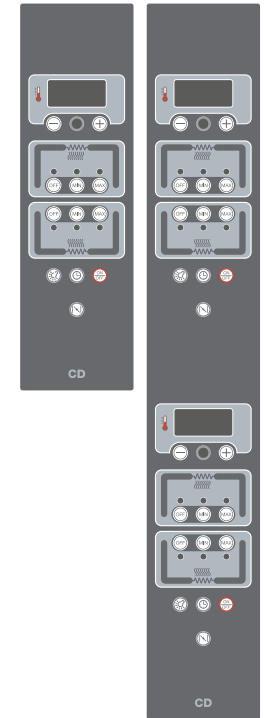


Fig. 14

Oven type	Supply V	Power kW	Average consumption kWh	Absorption A	Cable type	Customer panel protection nxA
435	single-phase 230V	5.8	3.5	25.2	H07RN-F 3G4	2x32
	three-phase 400V			8.4	H07RN-F 5G1	4x16
	three-phase 230V	5.8	3.5	14.6	H07RN-F 4G1,5	3x16
	three-phase 208V			16.1	15/4 SOOW CABLE	3x16
635	three-phase 400V	8.4	5.0	12.1	H07RN-F 5G1,5	4x16
	three-phase 230V			21.1	H07RN-F 4G2,5	3x25
	three-phase 208V	8.5	5.1	23.6	13/4 SOOW CABLE	3x25
635L	three-phase 400V	8.6	5.2	12.4	H07RN-F 5G1,5	4x16
	three-phase 230V			21.6	H07RN-F 4G2,5	3x25
	three-phase 208V	8.6	5.2	23.9	13/4 SOOW CABLE	3x25
935	three-phase 400V	12.6	7.6	18.2	H07RN-F 5G2,5	4x20
	three-phase 230V			31.6	H07RN-F 4G4	3x32
	three-phase 208V	12.8	7.7	35.5	9/4 SOOW CABLE	3x40

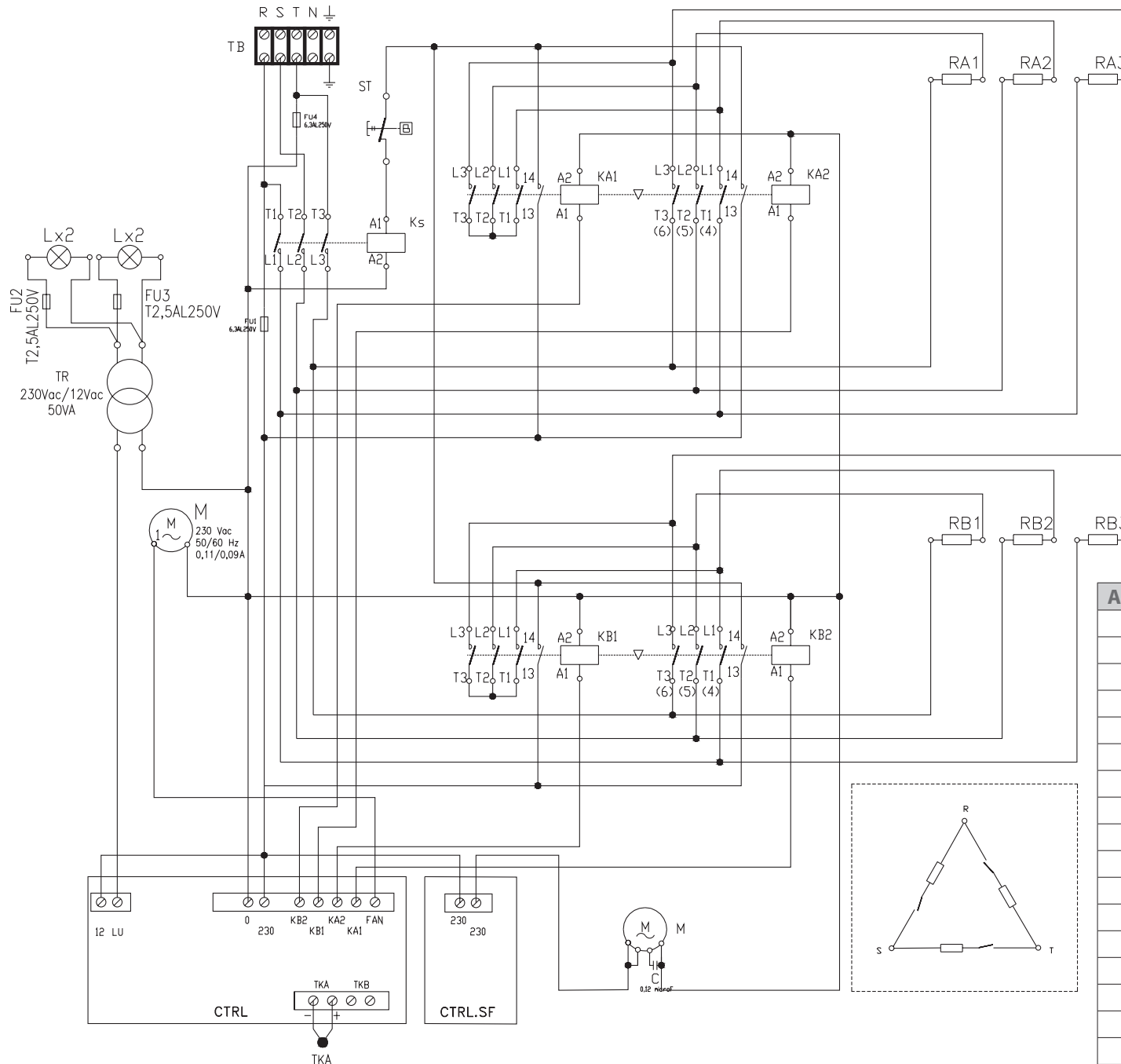
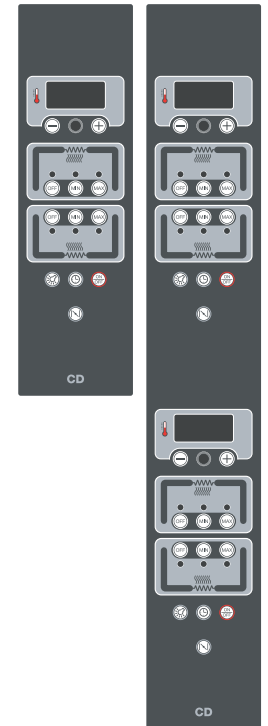


## AC 230 mod. CD



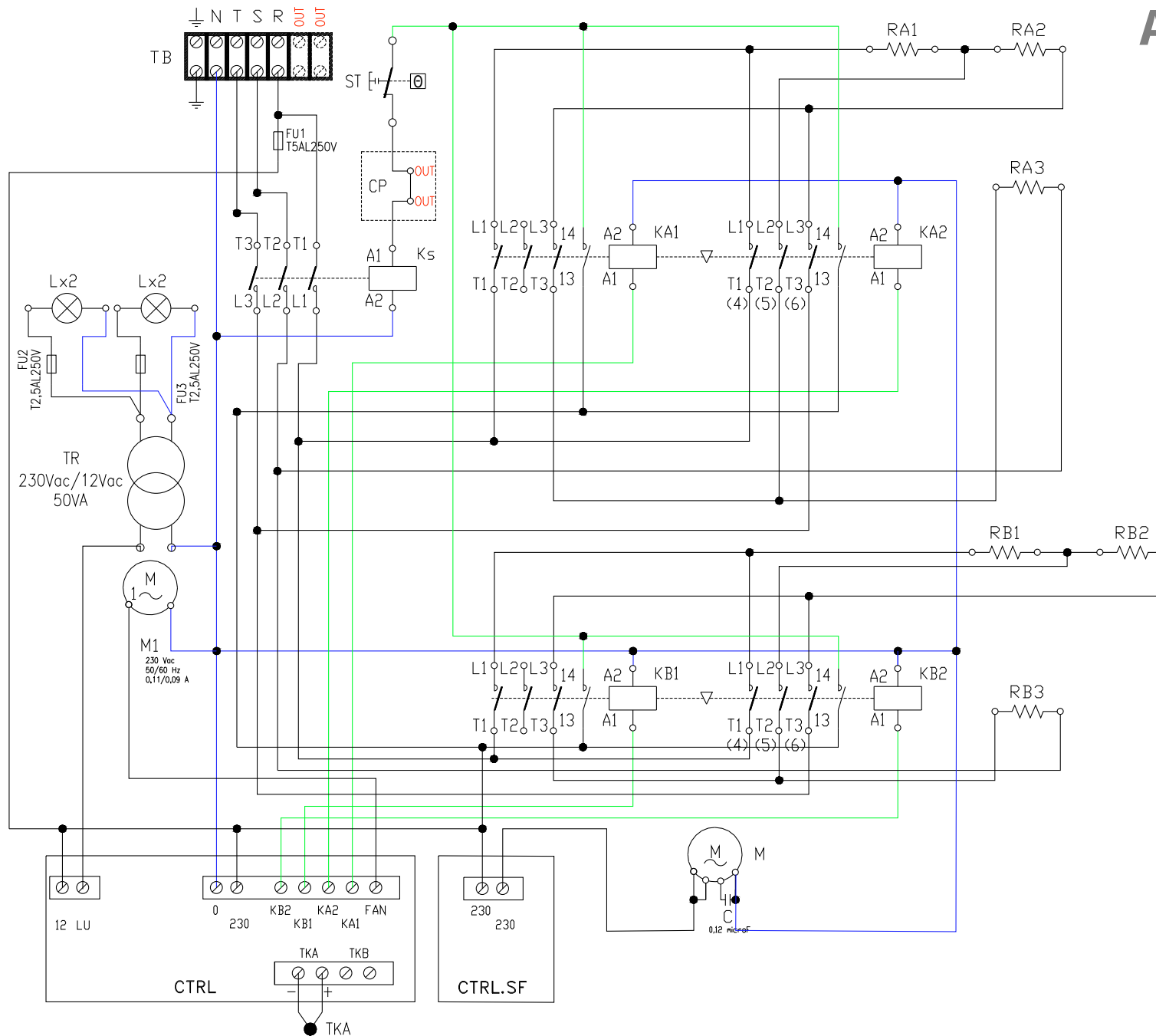
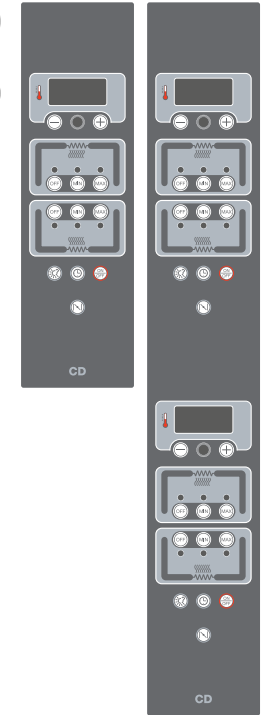
Abbreviation	Description
CTRL	Oven control board
CTRL.SF	Chimney adding board
FU	Fuses
Ks	Safety contactor BF09-MC09
KA1	Top res. half power BF09-MC09
KA2	Top res. full power BF09-MC09
KB1	Bottom res. half power BF09-MC09
KB2	Bottom res. full power BF09-MC09
L	Cooking chamber lights
M1	Board cooling fan motor
M	Chimney opening motor
RA1,2,3	Top heating elements
RB1,2,3	Bottom heating elements
ST	Safety thermostat
TB	Terminal board
TKA	Top heating element thermocouple
TR	Transformer 50VA, 230/12V AC

# AC 3 230 mod. CD

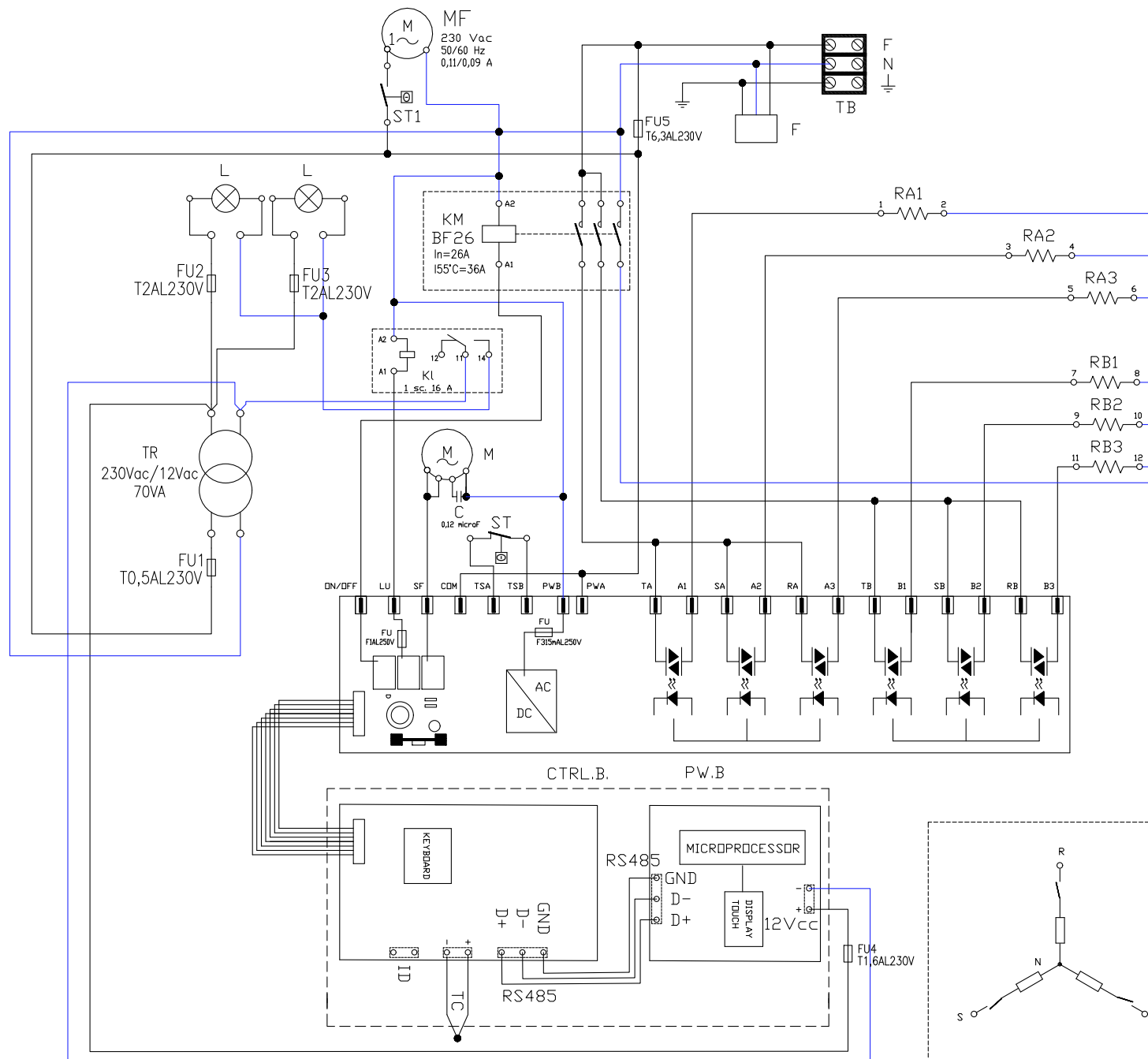


Abbreviation	Description
CTRL	Oven control board
CTRL.SF	Chimney adding board
FU	Fuses
Ks	Safety contactor BF09-MC09
KA1	Top res. half power BF09-MC09
KA2	Top res. full power BF09-MC09
KB1	Bottom res. half power BF09-MC09
KB2	Bottom res. full power BF09-MC09
L	Cooking chamber lights
M1	Board cooling fan motor
M	Chimney opening motor
RA1,2,3	Top heating elements
RB1,2,3	Bottom heating elements
ST	Safety thermostat
TB	Terminal board
TKA	Top heating element thermocouple
TR	Transformer 50VA, 230/12V AC

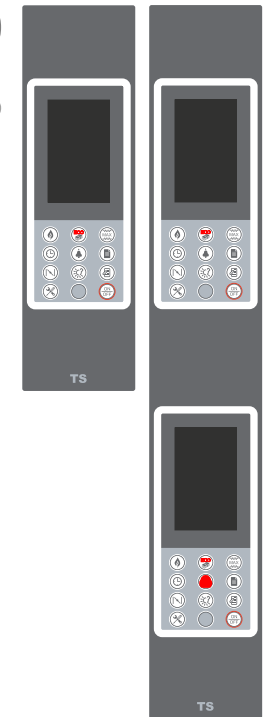
# AC 3 N400 mod. CD



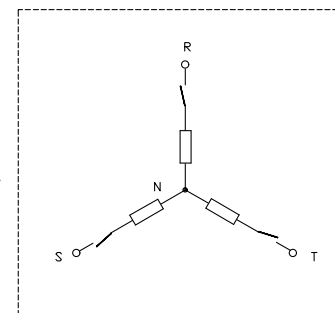
Abbreviation	Description
CTRL	Oven control board
CTRL.SF	Chimney adding board
FU	Fuses
Ks	Safety contactor BF09-MC09
KA1	Top res. half power BF09-MC09
KA2	Top res. full power BF09-MC09
KB1	Bottom res. half power BF09-MC09
KB2	Bottom res. full power BF09-MC09
L	Cooking chamber lights
M1	Board cooling fan motor
M	Chimney opening motor
RA1,2,3	Top heating elements
RB1,2,3	Bottom heating elements
ST	Safety thermostat
TB	Terminal board
TKA	Top heating element thermocouple
TR	Transformer 50VA, 230/12V AC



## AC 230 mod.TS

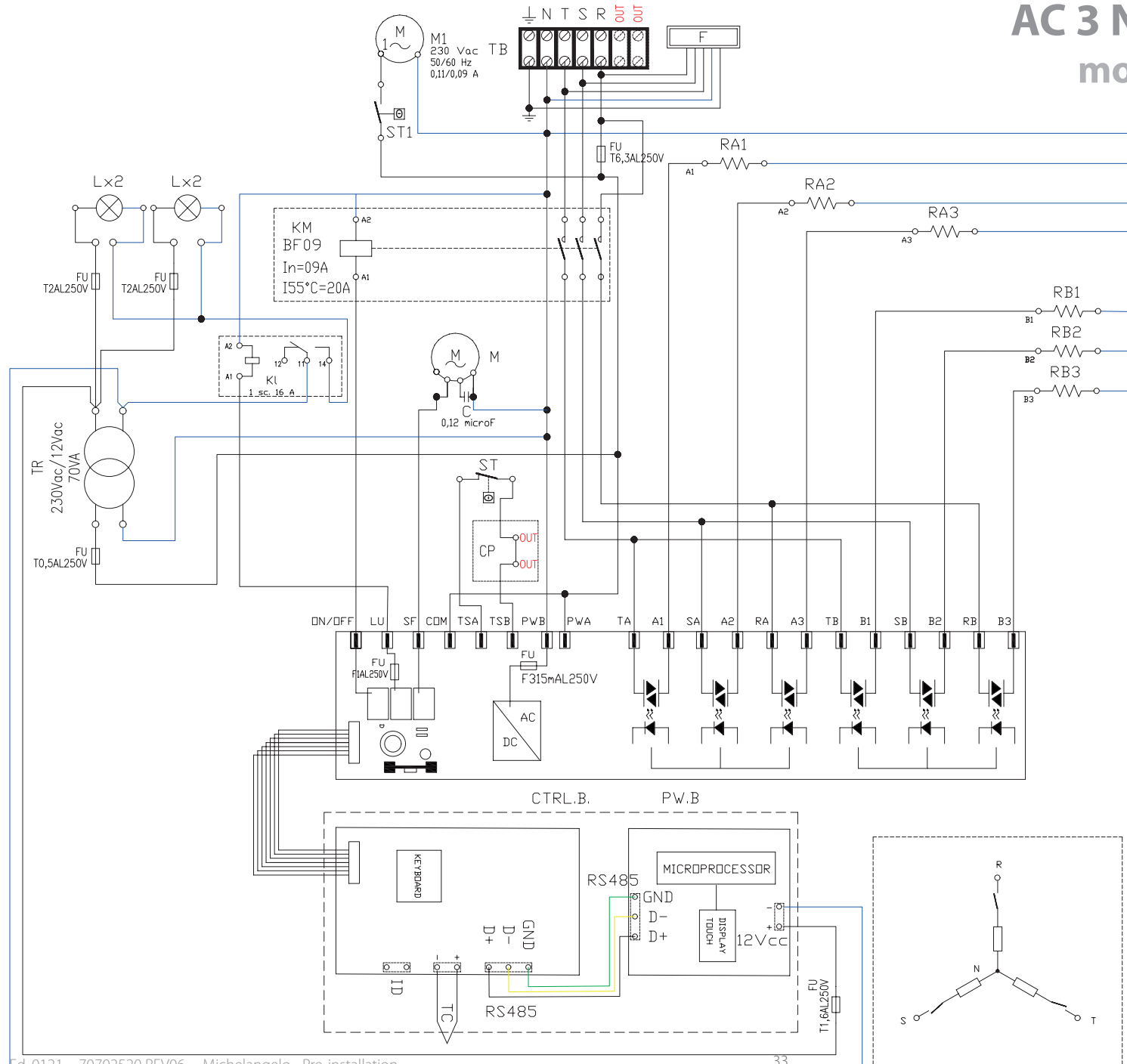
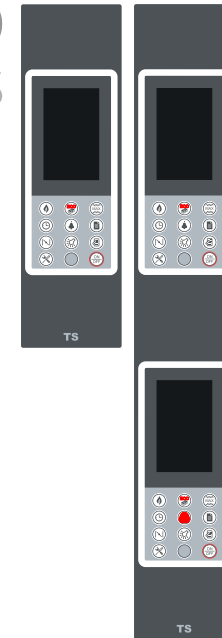


Abbreviation	Description
CTRL.B	Oven control board
C	Motor start capacitor
F	Noise filter
FU	Fuses
ID	Digital input for remote ignition
KM	Contactor BF09-MC09
L	Cooking chamber lights
M1	Board cooling fan motor
M	Chimney opening motor
PW.B	Power board
RA1,2,3	Top heating elements
RB1,2,3	Bottom heating elements
ST	Safety thermostat
ST1	Klixon cooling fan
TB	Terminal board
TC	Thermocouple
TR	Light transformer 50VA, 230/12Vac
TR1	Transformer 20VA, 230/12Vac



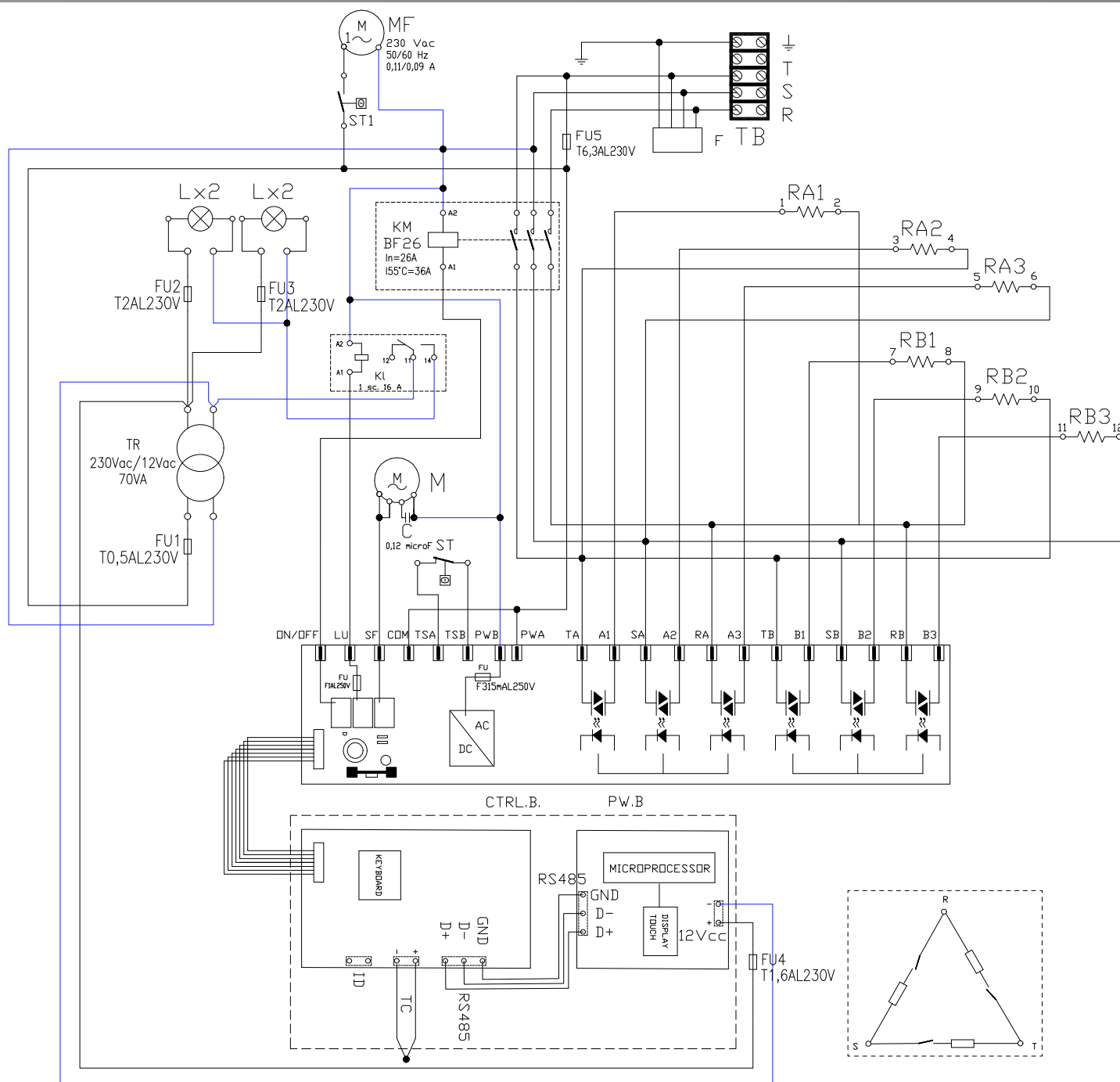
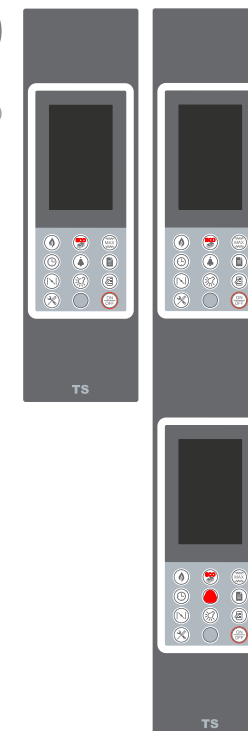
# Installation

## AC 3 N400 mod. TS

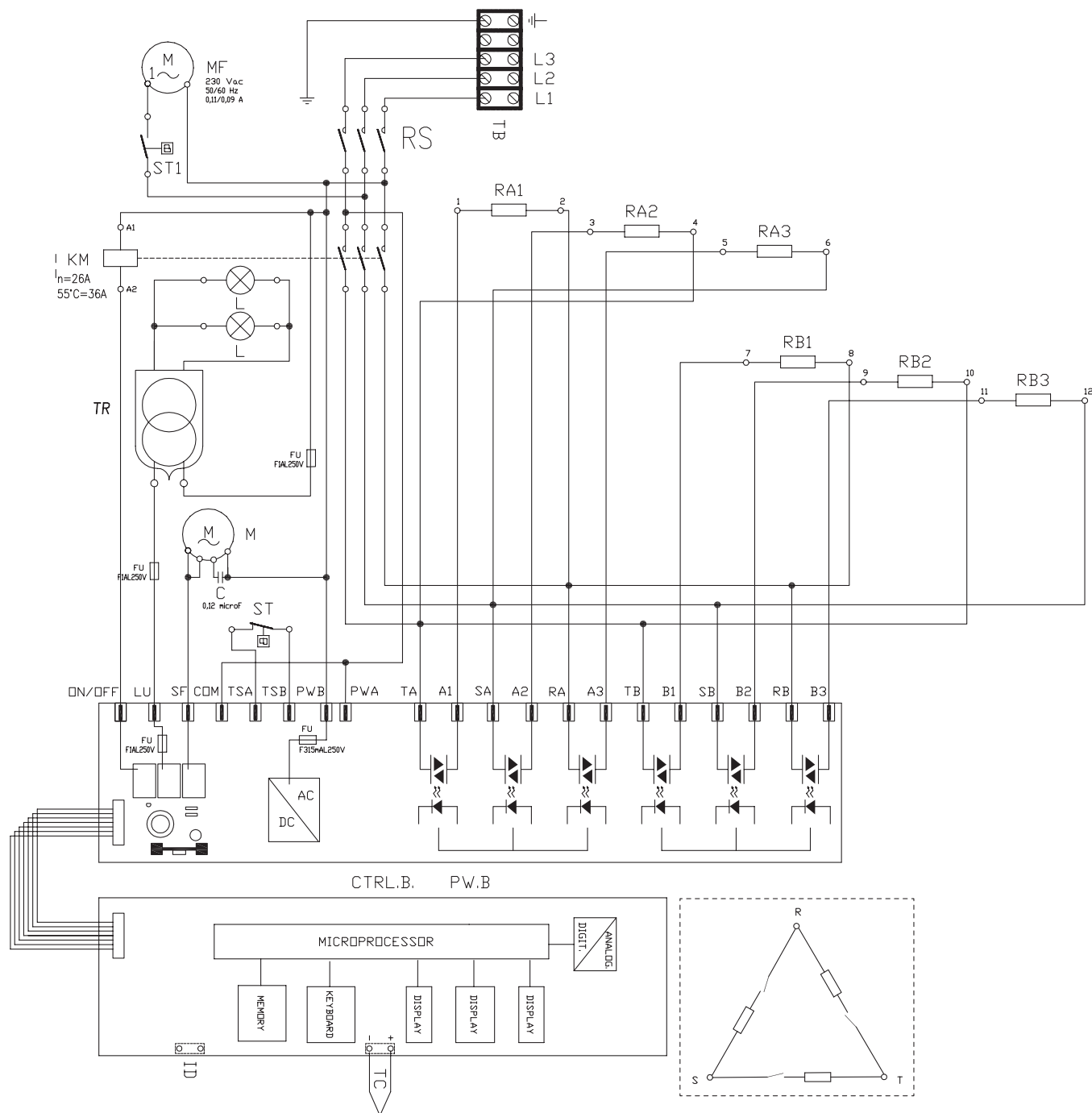


Abbreviation	Description
CTRL.B	Oven control board
C	Motor start capacitor
F	Noise filter
FU	Fuses
ID	Digital input for remote ignition
KM	Contactor BF09-MC09
L	Cooking chamber lights
M1	Board cooling fan motor
M	Chimney opening motor
PW.B	Power board
RA1,2,3	Top heating elements
RB1,2,3	Bottom heating elements
ST	Safety thermostat
ST1	Klixon cooling fan
TB	Terminal board
TC	Thermocouple
TR	Light transformer 50VA, 230/12Vac
TR1	Transformer 20VA, 230/12Vac

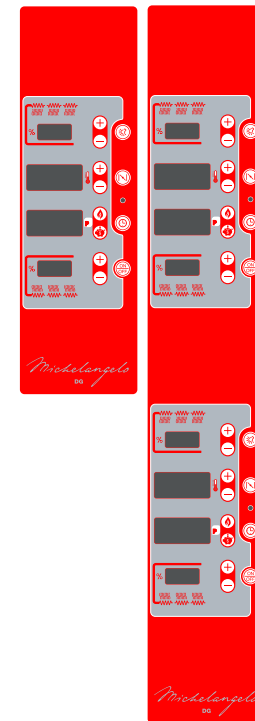
# AC 3 230 mod. TS



Abbreviation	Description
CTRL	Oven control board
CTRL.SF	Chimney adding board
FU	Fuses
Ks	Safety contactor BF09-MC09
KA1	Top res. half power BF09-MC09
KA2	Top res. full power BF09-MC09
KB1	Bottom res. half power BF09-MC09
KB2	Bottom res. full power BF09-MC09
L	Cooking chamber lights
M1	Board cooling fan motor
M	Chimney opening motor
RA1,2,3	Top heating elements
RB1,2,3	Bottom heating elements
ST	Safety thermostat
TB	Terminal board
TKA	Top heating element thermocouple
TR	Transformer 50VA, 230/12V AC



## AC 3 208 mod. DG



Abbreviation	Description
CTRL	Oven control board
CTRL.SF	Chimney adding board
FU	Fuses
Ks	Safety contactor BF09-MC09
KA1	Top res. half power BF09-MC09
KA2	Top res. full power BF09-MC09
KB1	Bottom res. half power BF09-MC09
KB2	Bottom res. full power BF09-MC09
L	Cooking chamber lights
M1	Board cooling fan motor
M	Chimney opening motor
RA1,2,3	Top heating elements
RB1,2,3	Bottom heating elements
ST	Safety thermostat
TB	Terminal board
TKA	Top heating element thermocouple
TR	Transformer 50VA, 230/12V AC

## 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.

**On the first use**, we recommend you set the temperature at a value of **150°C - 302 °F** for model **"TS"** top percentage 80% bottom 20%, for model **"CD"** set Max at the top and Min at the bottom, for at least **8 hours, without any food inside**.

During this time, keep the chimney flue fully open and the hood, if present, ON.

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.

√	Positioning checks	Reference chapter on page...
	Is the installation room adequate and compliant with regulations? (correct ventilation, maximum/minimum temperature, etc.)	<b>Positioning</b> on page <b>25</b>
	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?	<b>Preliminary operations</b> on page <b>24</b>
	Is the oven chamber free from non-compliant objects (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>Smoke extraction</b> on page <b>26</b>
√	Electrical checks	Reference chapter
	Does the mains voltage match the data on the rating plate?	<b>Electrical connection</b> on page <b>27</b>
	Do electric connections meet current regulations in the country of installation and follow the diagrams supplied?	
√	Smoke outlet checks	Reference chapter
	Is the appliance positioned correctly under a suitable hood? We would like to remind you that it is possible to connect the smoke outlet to an extractor (fan or extraction pipe of a motor-driven hood), putting in between the latter and the oven chimney a switch.	<b>Smoke extraction</b> on page <b>26</b>
√	Miscellaneous	Reference chapter
	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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The original language used to prepare this manual is English: the Manufacturer is not responsible for any translation/interpretation or print errors.

## Error messages mod. CD

Displayed code	Oven behaviour	Solution
Err	The heater thermocouple is disconnected or faulty	Contact Technical Service
rEF	The board and cold coupling temperature probe is faulty	
ALL	Control card high temperature pre-alarm, exceeding parameter 06.	
ntc	Control card high temperature alarm.	

NOTE:



"Err" - "ntc" the machine switches off

"ALL" the machine continues to operate.

## Error messages mod. TS

Displayed code	Oven behaviour	Solution
A0	The alarm shows the oven configuration is wrong. No oven function works	Contact Technical Service
A1	The alarm shows there is no communication between the oven boards. No oven function works	
A4...A8	The light is switched off and the oven does not heat when the temperature is set	

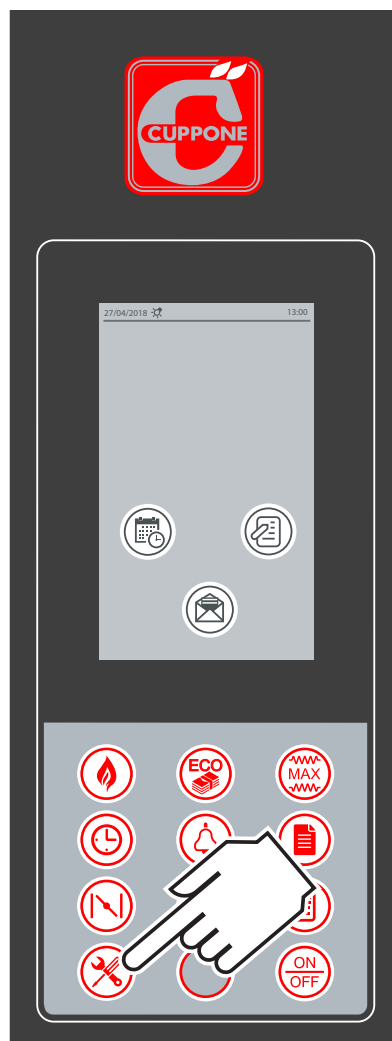
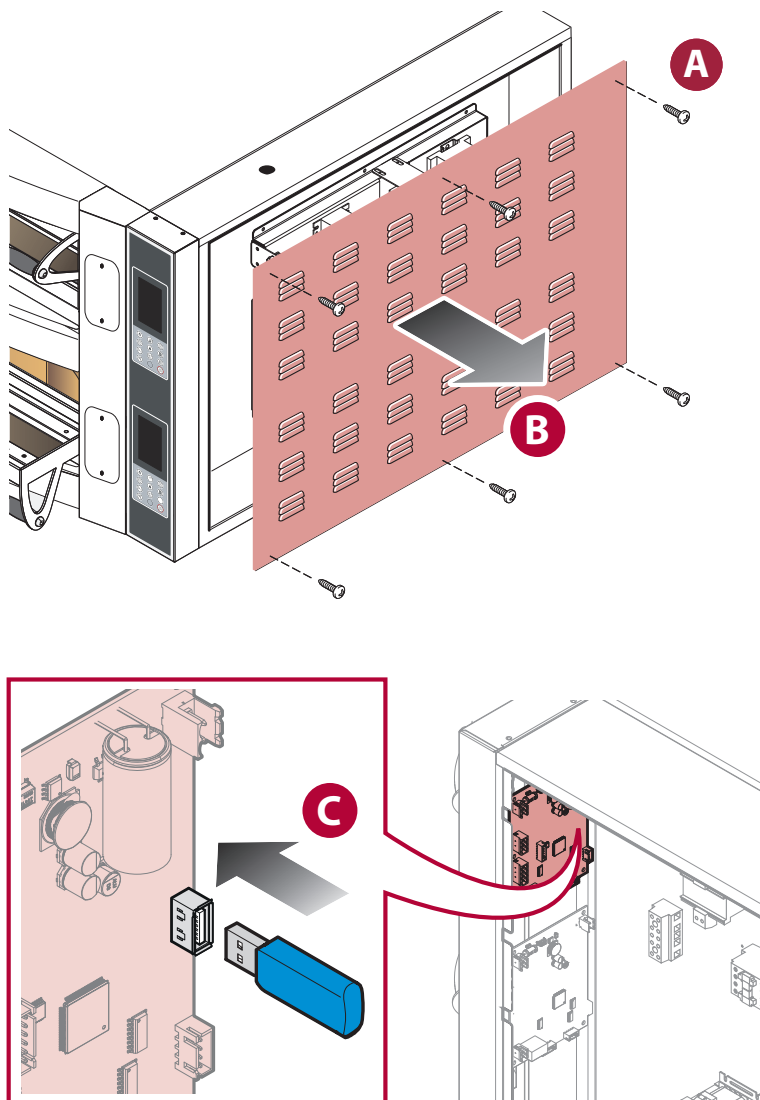
## Warnings mod. TS

Code	Oven behaviour	Solution
W1	 Power board heat sink temperature too high. <i>The heat sink is a special aluminium block, fitted onto the power board to dissipate the heat this generates.</i>	If these warnings are displayed, the oven continues to work but shows some anomalies connected with the excessive temperature that must be solved. Check: <ul style="list-style-type: none"> <li>• the oven is positioned correctly (e.g. the temperature of the room the oven is installed in)</li> <li>• the recommended distances from walls and appliances that generate heat (e.g. fryers)</li> <li>• if the cooling fans are working (looking through the vents without removing the side)</li> </ul> Once these checks have been made, if the problem remains, contact Technical Service.
W2	 Cold junction temperature too high. <i>The cold junction is a sensor built into the display board that detects the temperature of the latter and the surrounding atmosphere.</i>	
W3	The oven is fitted with a meter counting the working hours: after 250 hours, a pop-up warns the user that cleaning under the refractory surface is required.	If you touch the pop-up, it disappears but remains as a warning in the taskbar. We recommend cleaning under the refractory surface is carried out as soon as possible.
W5... W14	messages about the notes	

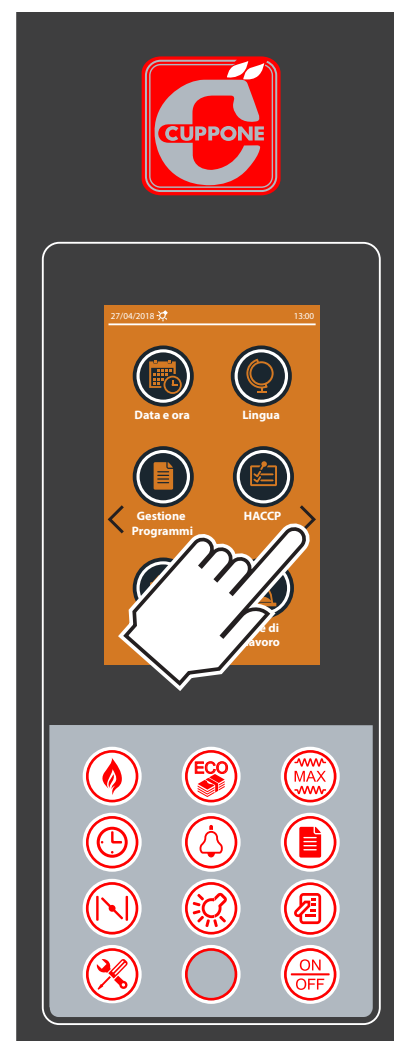
## 4 PROCEDURES

### Firmware update

- **1** To access the Touch board, unscrew the screws **A**, remove the panel **B** and insert the **USB** stick into the appropriate socket **C**.



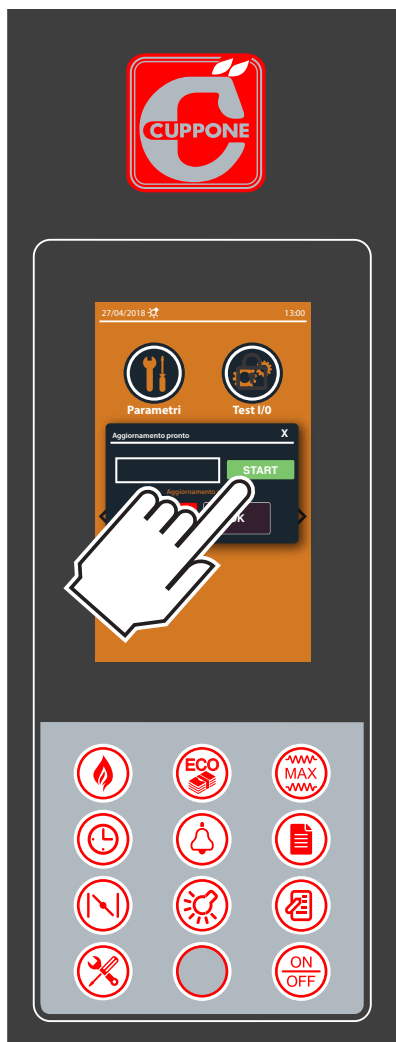
- **2** With the oven in **STAND-BY** touch the "**Service**" icon.



- **3** Scroll the various items touching the "**arrow**" on the right of the display as shown in the figure.



- **4** Touch the "**Firmware update**" icon.



► **5** Touch the "START" icon and the Firmware upload starts".



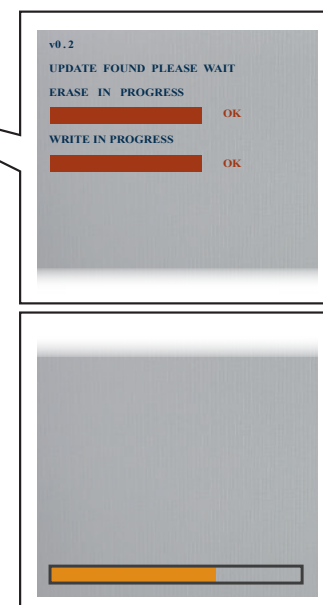
► **6** The bar will turn orange to confirm the uploading phase.



► **7** When uploading has completed, the "OK" icon will turn red. Touch it to continue with the update.



► **8** Wait until the end of the procedure, the screen will restart and will show the "STAND-BY" screen.

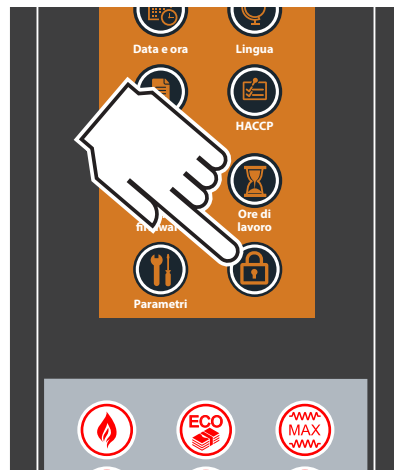


## Maintenance hour counter reset

- 1 A pop-up is displayed periodically warning about the need for oven maintenance. Touch the **"WARNING"** screen to continue with the operation.



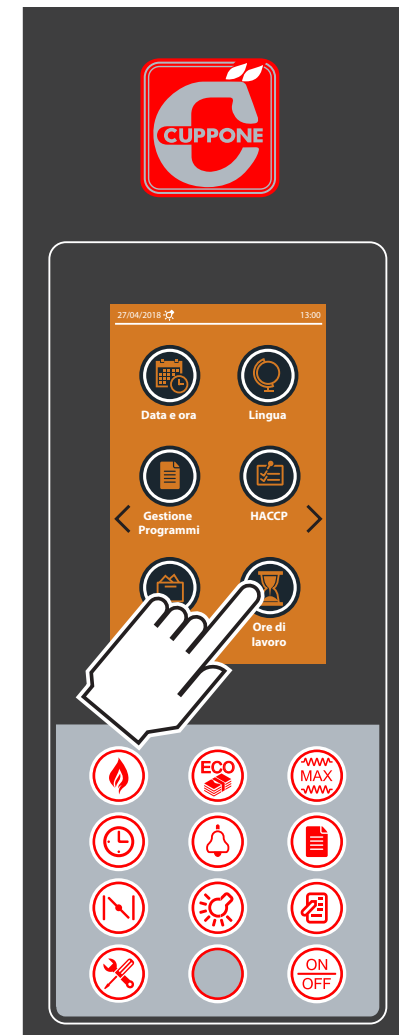
- 2 With the oven in **STAND-BY** touch the **"Service"** icon.



- 3 Touch the **"Padlock"** icon



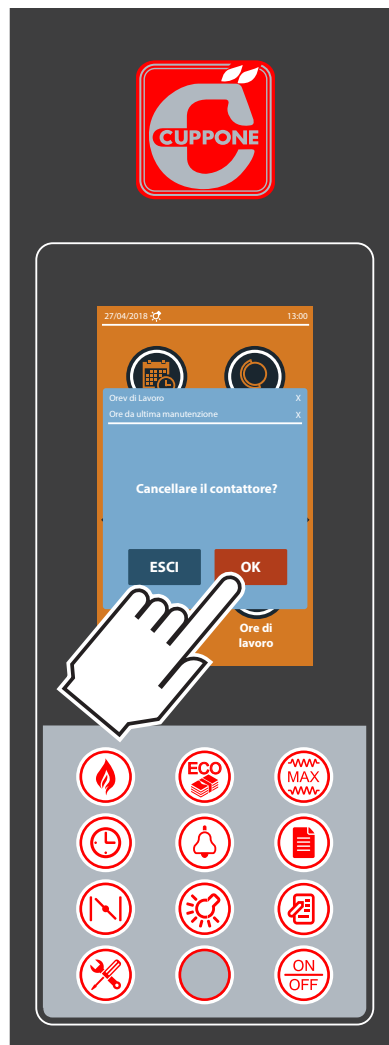
- 4 Enter the password in display **"58"** to access the protected parameter menu.



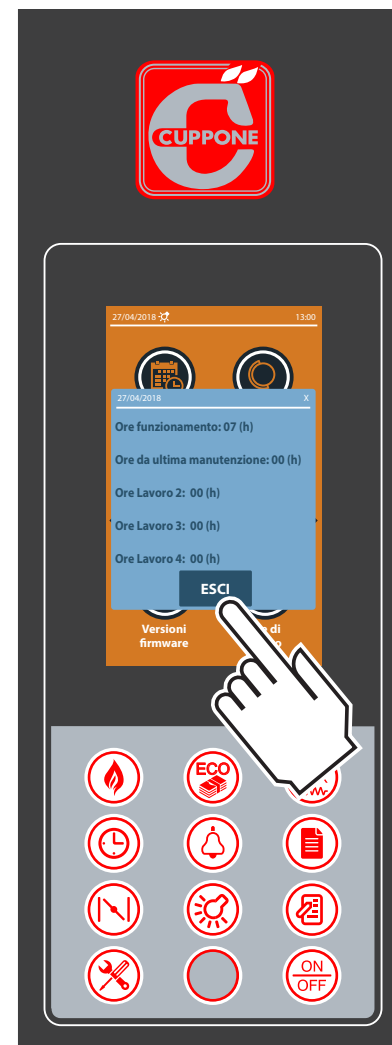
- 5 Touch the **"Work hours"** icon



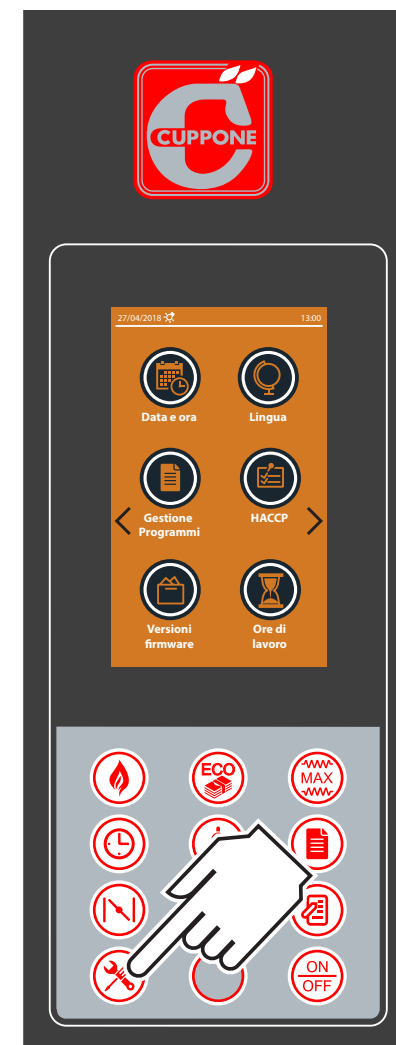
► **6** Touch **"Hours since last maintenance: 07 (h)"**.



► **7** The display shows **"Reset the counter"** Touch **"OK"**.



► **8** Touch **"EXIT"** to exit the screen.



► **9** Touch the **"Service"** icon to return to the **"STAND-BY"** screen.

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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