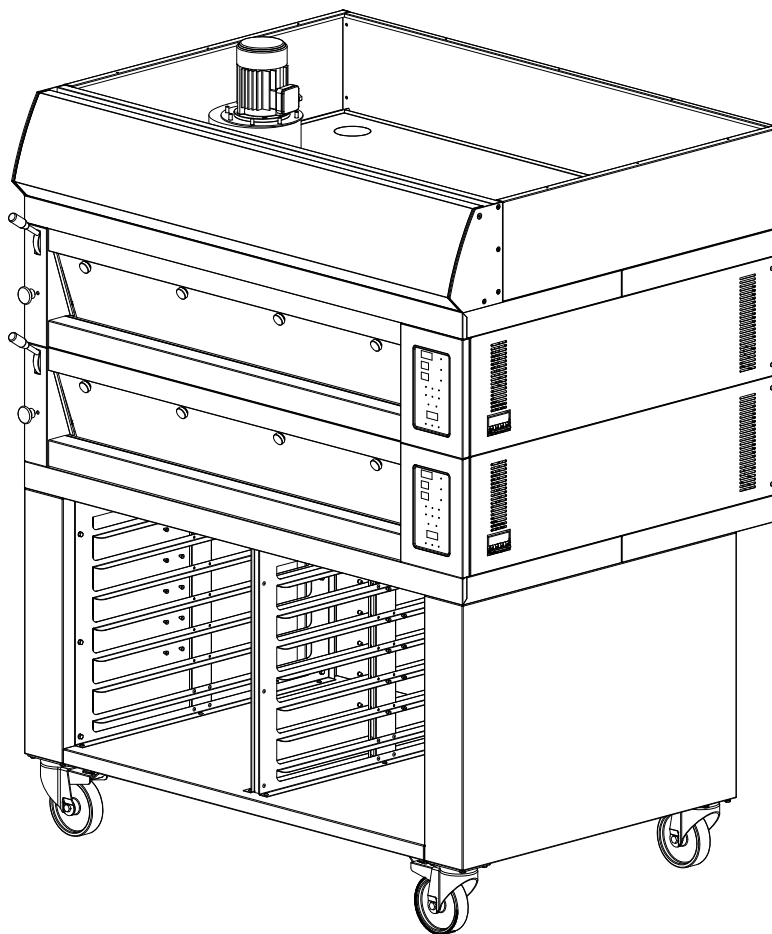


INSTRUCTION MANUAL FOR INSTALLATION, MAINTENANCE AND USE

OF AN ELECTRIC BAKING OVEN MODEL **MODUS**



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The measurements and technical data are not binding. The company reserves the right to make modifications and improvements without prior notice.

Introduction

The layout of this instruction manual was designed for easy and rapid consultation.

There are illustrated diagrams with clear, comprehensive written explanations.

This manual has been divided into chapters for easy consultation by the end-user.

The information contained in this manual concerns the use of this machine and cannot be used for other purposes.

The company reserves all property rights on this manual, therefore any form of reproduction or disclosure of its contents without prior authorization is prohibited.

The Company reserves the right to modify the contents of this manual at any time without prior notice.

For a proper and safe use of the oven, it is absolutely necessary to follow the instructions outlined in this manual - not only for the installation site of the machine but also for its use and maintenance operations on the equipment.

The Company reserves the rights to modify the oven and its instruction manual at any time without undertaking to update products and/or manuals of the previous productions.

Nevertheless, the Company is willing to supply all technical clarifications to end-users needing assistance and will be pleased to accept advice, proposals and suggestions of any kind with the aim of improving the final quality of the product.

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Part 1: WARNING AND GENERAL ADVICE

1.1 GENERAL WARNINGS

Before starting any operation on the oven, carefully read the warnings outlined herein: they provide important guidelines for the operator's safety as well as that of the equipment during normal and maintenance operations.

This manual must be considered as an integral part of the oven and must therefore be kept for all future references until its complete disposal.

Keep this document in a dry place protected from the sunlight and dust and possibly in the vicinity of the oven.

These appliances must only be used by personnel specifically trained for their use.

Operations must be carried out under surveillance.

This equipment must only be used for the purposes for which it was explicitly designed, any other use is considered as improper and therefore dangerous.

During operations, the external surfaces of the equipment can become very hot, be very careful!

Deactivate the equipment in case of faulty or bad working order.

For repairs or maintenance operations, contact one of the authorized Assistance Centres.

All the relevant information on the equipment is reported on the rating plate (see paragraph "*Oven CE marking*") and must be referred to when technical assistance is requested.

Should technical assistance be required, it is important to describe the defect in detail so as to allow the technician to immediately understand the cause and type of fault.

During installation and maintenance operations we recommend that the operator wears gloves to protect his hands.

Warning! All safety fire-extinguishing prescriptions must be rigorously followed.

1.1.1 MANUFACTURER'S RESPONSIBILITIES

The manufacturer is liable for any constructional defects according to the law in force.

The guarantee period starts from the date of the delivery note.

The manufacturer declines any responsibility for damages arising from the non-observance of the precautions outlined in this manual during the use of the oven or from repairs or maintenance operations carried out by unauthorized personnel.

The manufacturer's responsibility declines also in case of improper use of the oven.

1.1.2 BUYER'S RESPONSIBILITIES

The buyer must guarantee an installation site that conforms with the manufacturer's prescriptions and be adequate for the equipment to work properly.

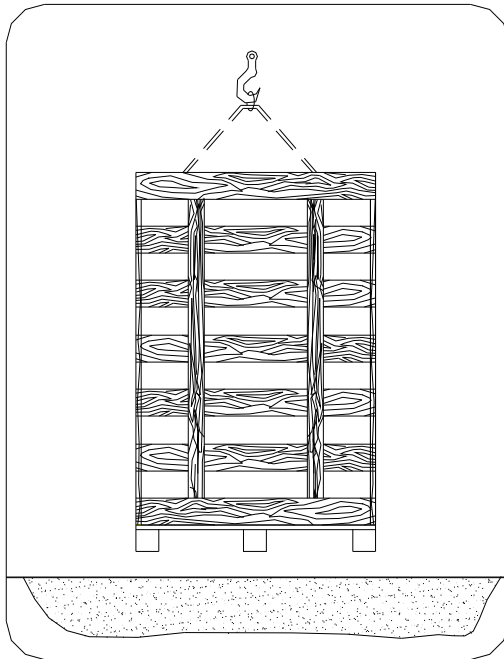
All work carried out on electric, water and draining systems are at customer's charge.

These systems must be adequately dimensioned for the chosen equipment.

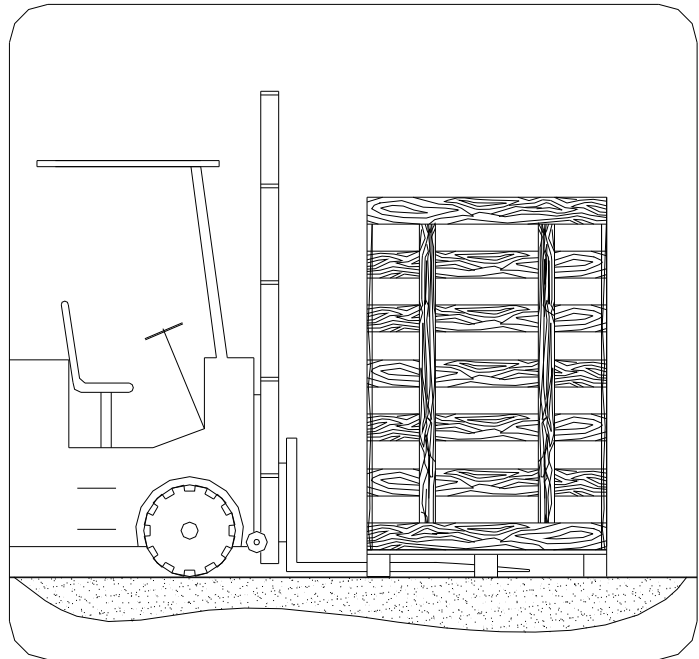
1.2 INSTRUCTIONS FOR TRANSPORT - LOADING AND UNLOADING OPERATIONS

The oven is made up of a series of parts to assemble on site, therefore its loading and unloading operations to/from the means of transport can be carried out through a fork lift truck or a rope of load-carrying capacity adequate to the part being handled.

HANDLING OPERATIONS WITH CRANE



HANDLING OPERATIONS WITH FORK LIFT TRUCK



Warning! **Lifting apparatus and ropes must be adequately selected according to the weight of the part to be lifted.**

1.3 DISPOSAL OF THE PACKING MATERIAL AND OF THE OVEN AT THE END OF ITS LIFE-SPAN

Packing materials should not be thrown away but recycled and disposed of as directed by local authorities.

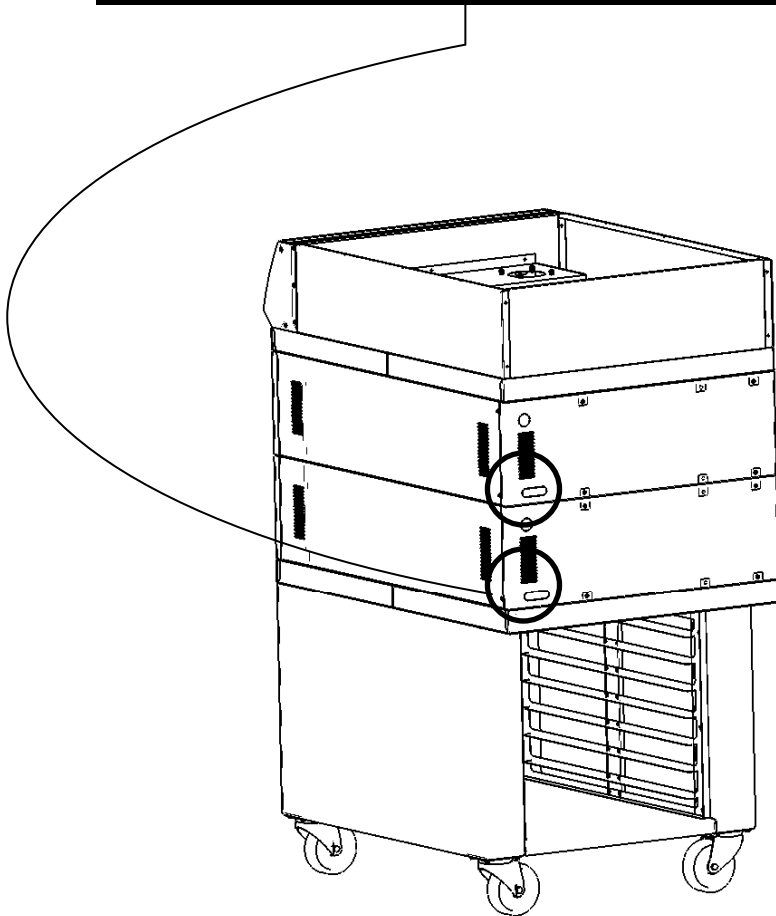
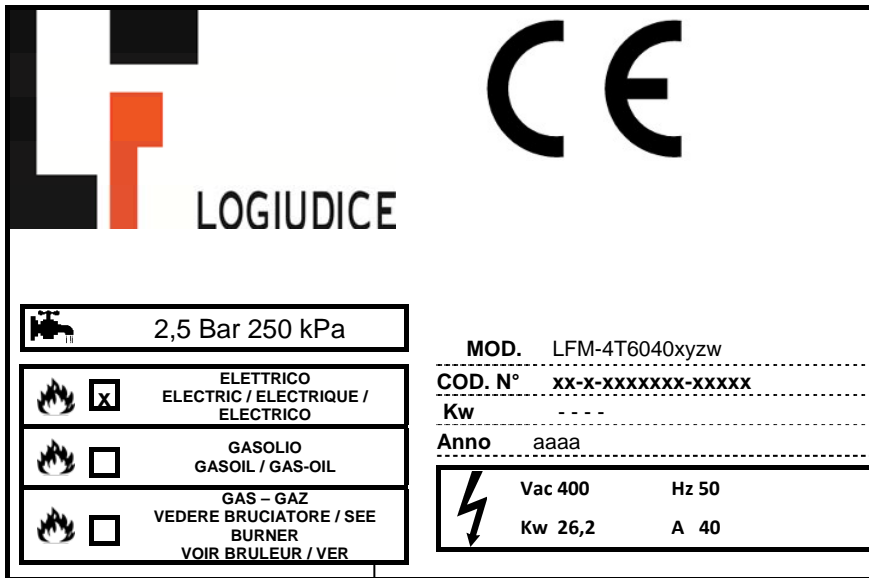
Dismantling and possible complete disposal of the oven should be carried out by a company specifically authorized for waste disposal.

This company will assume responsibility for the disposal of the various types of material such as metals of different nature, mineral fibres, glass and so on, sending them to the most appropriate final destination.

1.4 OVEN CE MARKING AND SERIAL NUMBER

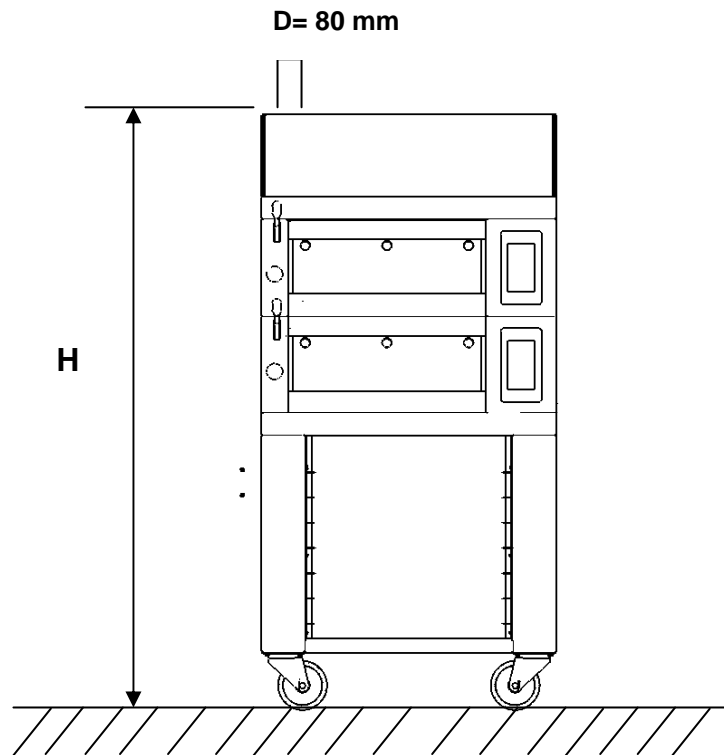
Every oven is equipped with a rating plate reporting all the information necessary for identification, and main technical data.

The rating plate, consisting of an adhesive aluminium film, is always located inside the steam generator compartment at the right-hand side. It is visible after its covering removal. This covering is not secured with screws and can be removed by simply lifting and pulling.



1.5 TECHNICAL FEATURES

FORNO MODUS A 2 CAMERE CON BASE PORTATEGLIE E CAPPA



DECK OVEN LFM

Modello	Versione	Volt	A	Hz	Fasi	kW	kcal/h	Dim Camera (cm)		N° di Teglie
LFM-2T-4060	Pane	400	12.5	50/60	3N~	8.2 (*)	7050	82	70	2 (40 x 60)
	Pasticceria			50/60	3N~	8	6878	82	70	
	Pizza			50/60	3N~	8	6878	82	70	
LFM-2T-4666	Pane	400	17.5	50/60	3N~	11.2 (*)	9630	102	85	2 (46 x 66)
	Pasticceria			50/60	3N~	11	9548	102	85	
	Pizza			50/60	3N~	11	9548	102	85	
LFM-2T-4676	Pane	400	18	50/60	3N~	11.7(*)	10060	102	85	2 (46 x 76)
	Pasticceria			50/60	3N~	11.5	9888	102	85	
	Pizza			50/60	3N~	11.5	9888	102	85	
LFM-2T-7646	Pane	400		50/60	3N~			82	105	2 (76 x 46)
	Pasticceria							82	105	
	Pizza							82	105	
LFM-2T-6040	Pane	400		50/60	3N~			62	85	2 (60 x 40)
	Pasticceria							62	85	
	Pizza							62	85	
LFM-3T-4060	Pane	400	18	50/60	3N~	11.7(*)	10060			3 (40 x 60)
	Pasticceria			50/60	3N~	11.5	9888			
	Pizza			50/60	3N~	11.5	9888			
LFM-3T-4666	Pane	400	19.5	50/60	3N~	12.7(*)	10920	143	70	3 (46 x 66)
	Pasticceria			50/60	3N~	12.5	10748	143	70	
	Pizza			50/60	3N~	12.5	10748	143	70	
LFM-4T-4060	Pane	400	20.5	50/60	3N~	13.2(*)	11350			4 (40 x 60)
	Pasticceria			50/60	3N~	13	11178			
	Pizza			50/60	3N~	13	11178			
LFM-4T-4666	Pane	400	28.5	50/60	3N~	18.7 (*)	16079	102	140	4 (46 x 66)
	Pasticceria			50/60	3N~	18.5	15908	102	140	
	Pizza			50/60	3N~	18.5	15908	102	140	
LFM-4T-6040	Pane	400		50/60	3N~			124	85	4 (60 x 40)
	Pasticceria							124	85	
	Pizza							124	85	
LFM-6T-4060	Pane	400	28.5	50/60	3N~	18.7 (*)	16079	124	125	6 (40 x 60)
	Pasticceria			50/60	3N~	18.5	15908	124	125	
	Pizza			50/60	3N~	18.5	15908	124	125	
LFM-6T-4666	Pane	400	32.5	50/60	3N~	21.2 (*)	18230	143	140	6 (46 x 66)
	Pasticceria			50/60	3N~	21	18057	143	140	
	Pizza			50/60	3N~	21	18057	143	140	

1.5.1 TECHNICAL DESCRIPTION

MAIN CHARACTERISTICS:

The electric baking oven is equipped with a series of heating elements adequately shaped and located so as to warm up both ceiling and base deck of the baking decks. Heating elements are connected and maintained frontally with respect to the oven. This allows the oven to be installed even in narrow spaces.

STEAM GENERATORS:

Are located in the zone underneath the baking decks. They are designed to ensure a considerable thermal flywheel and a high supply of steam without water dragging.

ACCESS TO THE BAKING DECKS:

Via multiple doors made of Pyrex tempered glass and counterbalanced.

BAKING DECKS OR "BASE DECKS":

Made from a special refractory cement mix and proper frame to ensure higher resistance and flexibility.

FRONT STRUCTURE:

Made entirely in stainless steel AISI type 304

INSULATION:

The insulating jacket is made with very thick panels in rock wool to avoid detrimental heat losses.

ELECTRIC INSTALLATION:

The electric installation conforms with the regulations currently in force within the European Community.

SAFETY DEVICES:

Every deck of the oven is equipped with a relay system able to detect any phase absence in the power supply and cutting off the supply to the heating elements.

1.6 LEGAL PRESCRIPTIONS, TECHNICAL RULES AND DIRECTIVES

During operation and installation and first start-up especially, the following legal prescriptions must be followed:

- law provisions in force;
- rules of hygiene/health related to cooking environments;
- municipal and/or territorial building code and fire-extinguishing prescriptions;
- legal prescriptions on accident prevention in force;
- provisions of law set by the Electrical Engineers committee on electrical safety;
- prescriptions set by the authority supplying electric energy;
- possible prescriptions set by the water mains authority;
- any other local legal prescriptions.

1.7 SPECIFIC ARRANGEMENTS FOR THE INSTALLATION SITE

Due to the characteristics of this apparatus, it is very important to install it in a well ventilated environment and that it is equipped with all the safety openings prescribed for its power.

Therefore the installation site must have:

- a level floor,
- a steam ducting system (independent from that of other apparatus, if present in the installation site),
- a water connection point,
- an electric outlet, of the appropriate dimensions,
- an exhaust pipe, a sump or any other system to allow an air shift.

1.8 CHARACTERISTICS OF CONNECTIONS

Warning! : All the cocks and switches which intercept supply from the mains and disconnect the equipment from the distribution networks must be located in well visible and accessible areas!

1.8.1 ELECTRIC CONNECTION

The electrical equipment in the oven destination site must conform to the legal prescriptions set by the laws in force. It must be adequately dimensioned according to the oven characteristics reported on the plate, have an efficient ground conductor and an omnipolar disconnecter between the equipment and the distribution network -installed with a distance of at least 3mm between the poles- and a differential gear with characteristics adequate to the nominal power of the appliance (1mA per kW power).

The oven must be enclosed in an equipotential system Connect using the clamp provided in the electric panel, marked out by the International symbol and a conductor having $\frac{1}{2}$ half the nominal section of the power supply phases (for nominal sections $> 16\text{mm}^2$). These are the sections in detail: For power supply with 25mm^2 of section use a 16mm^2 earth wire; For power supply with 35mm^2 of section use a 25mm^2 earth wire; For power supply with 50mm^2 of section use a 25mm^2 earth wire. This connection is effected between all the installed appliances and the earthing system of the work place.

Voltage and absorption are indicated on the rating plate.

the person responsible for installation must provide a regular declaration of conformity of the installation. It is good practice to keep this declaration in a clean and safe place.

1.8.2 CONNECTION TO THE WATER MAINS

The water distribution network in the oven destination site must conform to the legal prescriptions set by the laws in force. The terminal assigned to the oven connection must be equipped with an approved fast-closing shut-off cock. Water pressure in the mains supply must stay within 50 and 300 kPa (between 0.5 and 3 bars). If this is not the case install a pressure reducer (it is recommended to install it anyway, even if pressure is within the allowed limits). Consult the technical drawing of every single model to see the exact location of the ½" connector. The water system must also be correctly installed using only materials suitable for drinking water.

Should pressure in the water system exceed 3 bars (300kPa) an excess of steam in the backing deck would result and cause unhooking of the door from the oven throat and the consequent breakage of the glass. If this is the case, there are three ways to eliminate the problem:

- 1) Reduce water intake pressure to the steam generator by inserting a pressure reducer before the oven (recommended).
- 2) Decrease the time to intake water into the steam generator.
- 3) Decrease the working temperature of the steam generator.

The person responsible for installation must provide a regular declaration of conformity of the installation. It is good practice to keep this declaration in a clean and safe place.

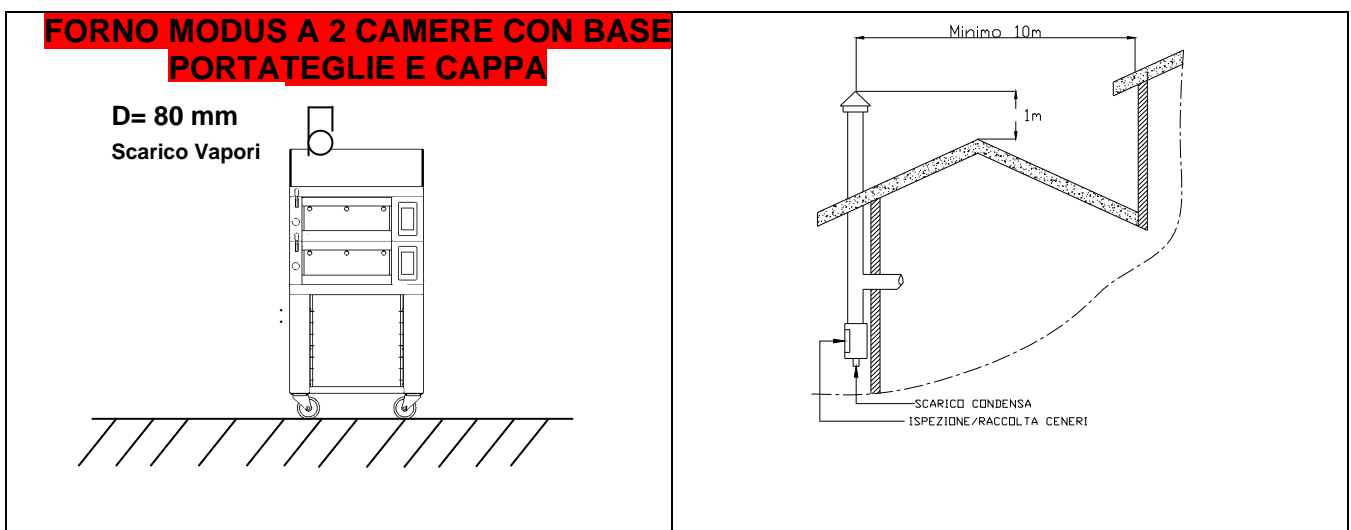
1.8.3 STEAM DISCHARGE SYSTEM

The steam after being discharged from the backing deck is released into the atmosphere through a dedicated draining channel with a diameter of 150 – 200mm. The steam discharge duct must be installed on the aspirator forcing breast.

A condensate collector equipped with drain pipe must be arranged at the base of each ascending section of the steam discharge duct. This condensate collector must be equipped with an adequate opening for inspection and cleaning operations.

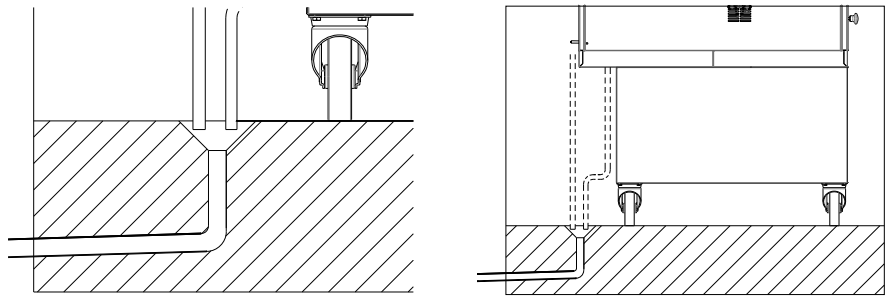
Note: For steam discharge ducts construction the use of material in stainless steel is recommended.

To allow good draught, the chimney breast must be at least one metre higher than roof ridges, balustrades or any other possible obstacle or structure located within 10 metres.



1.8.4 STEAM TRAP

Il tubo di scarico condensa del forno, deve essere inserito nello scarico del locale .



Part 2: OVEN ASSEMBLY AND INSTALLATION

Warning! Only the qualified personnel assigned by the manufacturer are allowed to effect the assembly, installation and maintenance of the ovens. The start-up of the appliance must be carried out by qualified personnel authorized by the manufacturer.

2.1 POSITIONING THE OVEN

After all the packing has been removed, the machine must be checked to verify the integrity of all the parts. Should there be visible damages, do not assemble or connect the machine cables, but notify the sales centre immediately.

Remove the PVC protective film from the panels.

The burner compartment must be at a safe distance from the wall or from other machines, to allow easy access for maintenance operations and/or servicing on the steam generator compartment and on the electric panel.

If the machine is positioned in direct contact with inflammable walls, the application of thermal insulation is recommended.

The oven must be spirit-levelled. A strong tilting position will have a negative influence on the proper functioning of the machine.

2.2 INSTALLATION

Warning! Before starting any kind of connecting operation, check that the data given on the rating plate corresponds to the mains supplied, to ensure that the machine is suitable for the power supply.

2.2.1 ELECTRIC CONNECTION

Warning! The machine delivered is suitable only for the voltage indicated in the machine's rating plate.

The flexible wire for the connection to the mains must have characteristics not lower than the oil resistant insulation type and must not be exposed to room temperatures higher than 50° C. Moreover, the power cable must be guaranteed for the nominal current absorbed.

As already indicated, an omnipolar switch must be set between the machine and the mains with a differential bearing characteristics adequate to the nominal power of the machine (1mA per kW power).


Check the efficiency of the earthing connection.

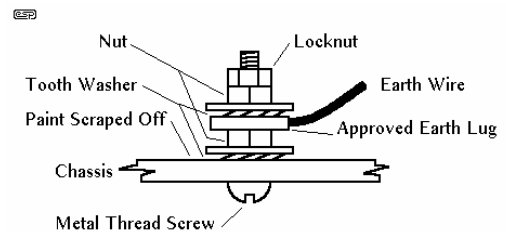
To reach the terminal board of the power supply, open the lid of the box protecting the terminal board, located above the oven.

Insert the cable through the appropriate cord flap. Accurately connect the conductors in the corresponding clamps to the terminal board. The earthing conductor must be longer than the other conductors, so that this will be the last to detach should the cable be strongly pulled or should the cord flap break. Clamp the cord flap.

2.2.1.1 EQUIPOTENTIAL

The machine must also be enclosed within an equipotential system.

Connect using the clamp provided in the protective box, marked out by the International symbol  and a conductor with $\frac{1}{2}$ the nominal section of the power supply phases (for nominal sections $> 16\text{mm}^2$). These are the sections in detail: For power supply with 25mm^2 of section use a 16mm^2 earth wire; For power supply with 35mm^2 of section use a 25mm^2 earth wire; For power supply with 50mm^2 of section use a 25mm^2 earth wire. This connection is effected between all the installed appliances and the earthing system of the work place.



2.2.2 OTHER CONNECTIONS

Effect the connections correctly.

- ✓ To the water supply network (see also paragraphs 1.8.3).
- ✓ of the steam discharge system (see also paragraphs 1.8.2)

2.3 INSPECTION AND START-UP

Warning! The final inspection and first start-up must be effected by the technicians of the manufacturing company and the technicians authorized by the manufacturer of the burner.

Before proceeding to the start-up, the following must be checked:

- ✓ that all the protective films have been detached from the external surfaces;
- ✓ that the connections were effected according to the instructions of this manual;
- ✓ that all the norms and safety provisions, laws and directives in force were respected;
- ✓ that the connection is watertight;

Then proceed to machine start-up.

When the oven has started up, check that the thermoregulators of each deck are set at a temperature of $50\text{ }^{\circ}\text{C}$.

Keep the oven in function as described above for about two/three hours; with the steam discharge valves completely open.

This will facilitate the elimination of humidity and of the fumes of varnished parts.

stop the current supply to the heating elements for 2-3 hours, keeping all the discharge channels open including the oven doors, to complete the discharge of residual steam. After this pause, turn on the oven and let it reach the temperature of $100\text{ }^{\circ}\text{C}$, stop again for about an hour then proceed with heating up to $150\text{ }^{\circ}\text{C}$, stop for another hour and continue again to reach $200\text{ }^{\circ}\text{C}$ until the desired operating temperature is reached.

During this start-up phase, the basic structure and the various parts of the external structure will be subject to very high temperatures, caused by humidity vaporization, and the presence of humidity will be noted during the first working days, with condensation forming on the oven doors.

We underline that these phenomena are normal and are part of the first heating and will slowly disappear after two/three days of work.

2.4 SCHEDULED MAINTENANCE

Warning! All maintenance works must be effected exclusively by a qualified Technical Assistance Centre!

To maintain machine efficiency, maintenance should be effected once a year, which includes checking the conditions of the parts subject to wear and tear, such as the supply pipes, etc.

During maintenance the worn-out components should be replaced so as to avoid further requests for assistance because of sudden machine breakdowns.

It is recommended moreover that a maintenance contract be stipulated.

2.4.1 CLEANING THE STEAM GENERATORS

To obtain a good steam yield the spraying pipes should be descaled with the following procedure:

- 1) Detach the rubber tube from the joint's rubber hose adaptor. (Pos. 8).
- 2) Remove the flange (Pos. 10) by unscrewing the nuts of the sprayer, then extract the tube (probe) (Pos. 11).
- 3) Effect a complete descaling of the sprayer especially in the holes where water is discharged, by using a rigid iron wire bar or else a 5 mm drill bit. Clean the internal part of the tube extremely well by using descaling products, or even with an extended 10 mm widia drill bit.

Whenever necessary, replace the parts completely.

- 4) N.B. Before inserting the probe in place, we recommend an internal and external cleaning with running water.
- 5) It is recommended to place good rubber gaskets in the joints previously dismantled (if necessary, with the assistance of a plumber), pay attention also to the correct positioning of the joints interposed between the two flanges of the sprayer (Pos. 7).
- 6) If the gaskets of the flanges are too rigid, their replacement is recommended (Pos. 7).

2.5 TROUBLESHOOTING

Warning! Only qualified technical assistance can carry out the operations as specified below!

Warning! : Always check that the cause of any problems has been effectively removed before resetting the safety devices!

TYPE OF BREAKDOWN	CAUSE	REMEDY
A group of heating elements does not start working	Heating elements' relay defective	Ask a qualified technician to check the defective relay and arrange for its repair or replacement.
	Economizer enabled	Should the economizer be active in the involved deck, wait 20-40 sec. for the group to restart operations.
The electric panel is completely off	Tripping of the general automatic switch IG	Reset the IG switch to position "I" (ON). If the block persists, call for a qualified technician.
The numbers in the display for ceiling and base deck temperature control flash.	One of the safety relays which control the phases has triggered (absence of one of the power supply phases)	Check the three fuses of the involved deck and replace the defective one. If the block persists, call for a qualified technician.
The aspirator does not start up	Put the MT1 automatic selector to "0" position (OFF) Electromagnetic switch K1 defective	Reset the KA switch to position "I" (ON). Replace the faulty parts.
Water continues to spill from the steam trap	Dirty solenoid valves	Clean the solenoid valves of all impurities or limescale formations present.
	Excessive water supply to the steam generators.	Reduce the quantity of water by reducing the set time for steam inlet.
The steam generator does not produce steam	The steam generator is turned off - Faulty electromagnetic switch - Faulty heating element	Turn on the steam generator using the appropriate pushbutton or check the set-point value of the steam generator temperature (it must be appr. 250°) Ask a qualified technician to check the defective part and arrange for its repair or replacement.
The steam generators produce very little steam.	Excessive water supply to the steam generators.	Reduce the quantity of water by reducing the set time for steam inlet.
The lights in the baking decks do not turn on.	Defective relay	Replace the faulty parts. If the problem persists, call for a qualified technician.

Part 3: USE AND ROUTINE MAINTENANCE

3.1 GENERAL WARNINGS

This manual outlines all the necessary instructions for a correct and safe use of the equipment.

This equipment has been designed for professional use and therefore must be used by qualified personnel specifically trained for the purpose.

Do not leave the appliance unattended while it's in use.

Warning! The Manufacturer declines any responsibility for injuries and damages arising from the non-observance of the safety rules or from improper use of the equipment by the operator.

Some functioning faults may be caused by misuse therefore, it is important to train the personnel. Before requesting technical assistance, check that mains supplies have been connected (electricity, water).

All the maintenance operations must be effected by qualified personnel authorized by the manufacturer.

Follow the prescribed intervals between one maintenance and another. It is therefore recommended that a maintenance contract be stipulated with a trusted Technical Assistance Centre.

If there are any malfunctions in the equipment, immediately cut off all the mains supplies (electricity and water).

Recurring faults need to be handled by Technical Assistance. Do not attempt any maintenance that should be handled by a professional! Any work carried out by unqualified and unauthorized individuals is considered as improper and causes the immediate annulment of the guarantee.

The oven has been designed and manufactured for baking bread and derivatives.

The oven cannot be used to bake any substance other than food.

The oven cannot be used to bake bread and/or derivatives and pastries and cakes which might provoke reactions from their explosive mixtures.

It is absolutely forbidden to tamper with or modify the safety systems or the electric circuits fitted by the manufacturer.

3.1.1 SAFETY INSTRUCTIONS

External perimeter surfaces of the oven have been shielded with high density insulating material so as to avoid both useless heat loss and dangerous heating of adjacent apparatus or walls.

Notwithstanding all the precautions taken, there are parts -throats, access doors to the baking decks- which become very hot when in function. It is therefore necessary to wear protective gloves and be very careful in order to avoid accidental contacts and undesired burns.

Since products to be baked get in contact with the surface of the baking decks, these counters were made with material deemed suitable to food processing (asbestos free). The whole environment where the baking process takes place was completely made with materials suitable for this purpose. Harmful steams are not generated.

3.1.2 SAFETY DEVICES

The oven comes with some safety devices to provide protection.

The main system consists of a relay unit able to detect the possible absence of a phase in the power supply and therefore it cuts off the current supply to the heating elements.

3.2.3 SWITCHING OFF

1. Turn off the heating elements through the selector.
2. It is recommended to press also the emergency stop push-button.
3. Disconnect the oven from the supply mains. Use the cock to shut off the water and disconnect the current supply.
4. Close the steam discharge valves and the doors.

3.3 CLEANING AND CARE

Warning! To clean the equipment do not use pressurized water or direct jets to prevent infiltrations and consequent damages to the electrical components.

Do not use abrasive and/or corrosive cleaning materials which are likely to damage the external surfaces irreparably.

Clean the equipment only when it has cooled down!

The external surfaces must be cleaned with a sponge dampened in hot water with an appropriate detergent commonly on sale.

Clean the baking decks with care, also in the less accessible points, taking care to remove possible residues which otherwise would burn and cause an unpleasant smell.

Clean also with care the protective glass of the lamps.

Rinse well the surfaces which get in contact with the food to be baked and dry with a soft cloth.

3.4 SAFETY PRECAUTIONS IN CASE OF PROLONGED INACTIVITY

Should the machine not be used for a long period (for holidays, seasonal jobs) the oven must be cleaned and all residues must be eliminated. It must then be carefully dried.

Leave the doors open so that air can circulate inside the baking decks.

Protective material commonly on sale might also be used to protect the parts in steel.

Close the water valve and through the omnipolar switch positioned before the machine, disconnect it from the electric supply mains.

The room must be adequately ventilated.

3.5 SAFETY PRECAUTIONS IN CASE OF MALFUNCTIONS

Should malfunctions occur during machine operation, immediately switch the equipment off, close or cut off all mains supplies (electricity and water).

Call Technical Assistance or a qualified technician.

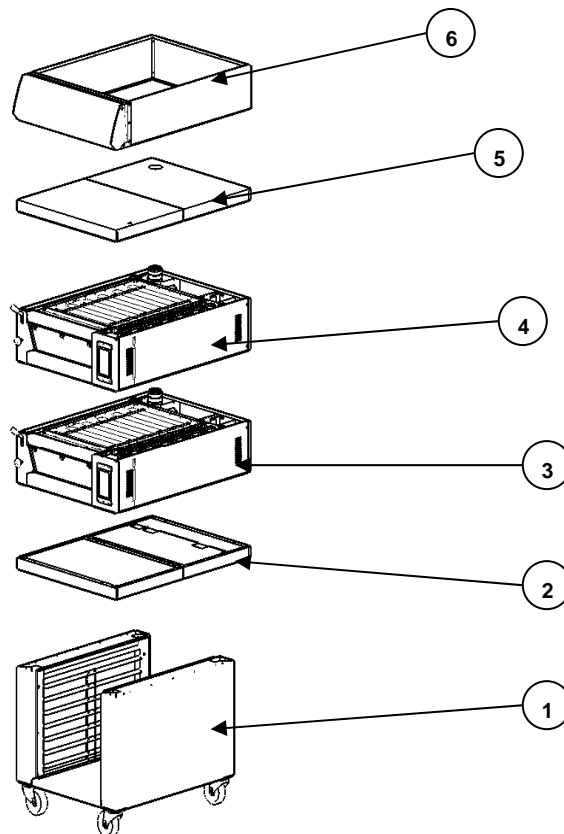
The Manufacturer declines any responsibility or guarantee coverage for damages arising from the non-observance of the safety legal prescriptions or for assembly operations that do not conform to the instructions.

The same is for improper use of the equipment by the operator.

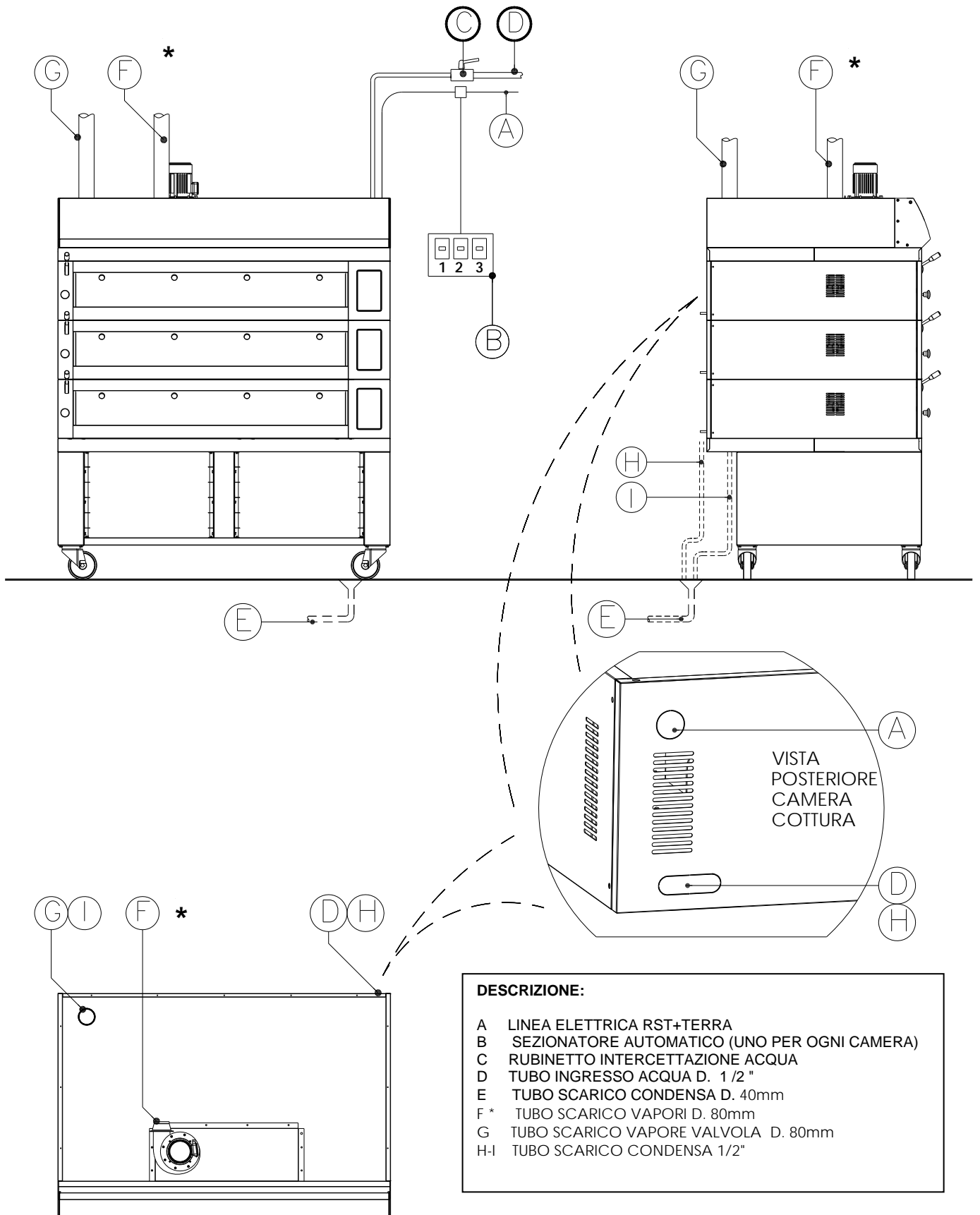
Part 4: TECHNICAL DRAWINGS

4.1 ASSEMBLY DRAWING OF THE OVEN

POS.	DESCRIZIONE
1	Base Portateglie / Cella di lievitazione
2	Base isolante
3	Camera Cottura 1
4	Camera Cottura 2
5	Top Isolante
6	Cappa (optional)



4.3 **CONNECTING THE OVENS LFM**



* = OPTIONAL



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