

*ELECTRIC OVENS WITH
ELECTROMECHANICAL CONTROL*

*INSTRUCTIONS FOR INSTALLATION,
OPERATION AND MAINTENANCE*



COD.: ZSL0724

REV. 00 / 2002

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1.

INSTALLATION

1.1 IMPORTANT NOTICE



Read this manual carefully, since it contains important information concerning safe installation, operation and maintenance of the appliance. Keep this manual in a safe place for future reference. If the appliance is transferred to a new user, enclose this manual (if necessary, request your local authorized dealer or the manufacturer to supply a new copy).

- Installation, special maintenance and repairs must be carried out by a qualified technician in compliance with the manufacturer's instructions.
- The appliance must be used only by persons trained in its operation.
- Disconnect the appliance from the mains in case of malfunction. If repairs should be necessary, contact an authorized service centre and insist on the use of original spare parts.
- These conditions are applicable only for the country indicated on the serial number plate affixed to the appliance.
- Failure to comply with these indications may affect the safety of the appliance.
- When the appliance is in operation, remember that certain areas of the external surface will reach high temperatures.

This appliance is in compliance with the essential requirements laid down by Low-Voltage Directives 73/23/EEC and 93/68/EEC.

It is also in full compliance with the following electrical standards:

- EN 60335-1 and subsequent modifications
- EN 60335-2-42 and subsequent modifications
- EN 60335-2-46 and subsequent modifications
- EN 60335-2-13 and subsequent modifications

The appliance is in compliance with the essential requirements laid down by Electromagnetic Compatibility Directive

1.2 POSITIONING

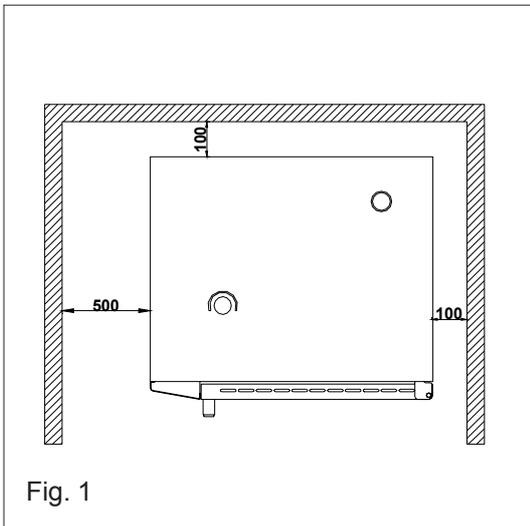
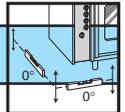


Fig. 1

These appliances are designed for indoor use, and must not be used in the open. Never expose the appliance to the elements (rain etc.).

Remove the appliance from its carton and check for damage. Place the appliance in the preferred position. Avoid installation against a wall or partition, kitchen cabinets or near inflammable materials. The oven must always be installed on the special stand.

Leave a gap of **at least 100mm** between all sides of the appliance and surrounding walls or other appliances. It is advisable to leave a gap of 500mm between the left side of the appliance and the wall (see Fig. 1).

The room in which the appliance is installed should be adequately ventilated.

All materials used for packaging are environmentally friendly. These materials may be stored without risk or incinerated in a suitable refuse incinerator.

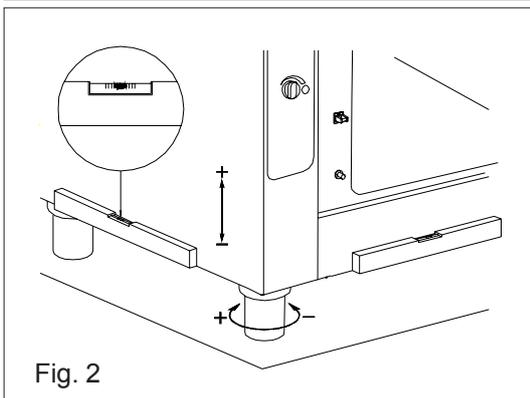


Fig. 2

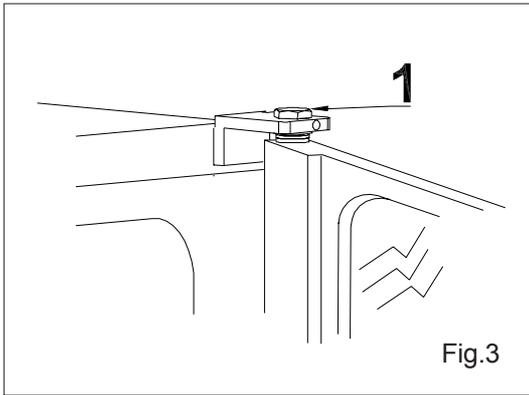
Adjust the feet as shown in Fig. 2 in order to level the appliance and to adjust the height as desired.

The operation of the oven will be affected if it is not level.

Carefully remove the protective film from the external panels in order to avoid leaving traces of adhesive.

Check that the air intake grilles and other apertures are not obstructed.

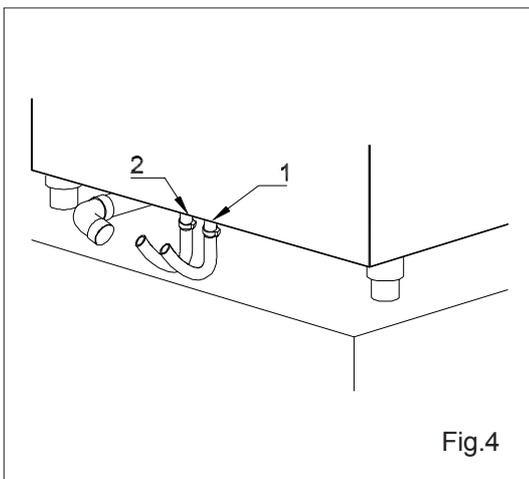
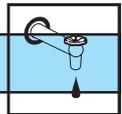
1.3 ADJUSTING THE DOOR



Check that the door closes correctly and that the seal between the door and the oven compartment is correctly positioned. If necessary, adjust the door hinges in order to ensure that the oven is air-tight when in operation.

In order to adjust the closure of the door, proceed as follows: loosen the screw (1, Fig. 3), adjust the door, and then re-tighten the screw. Both hinges (upper and lower) can be adjusted.

1.4 CONNECTING TO THE WATER SUPPLY



Maximum mains water pressure: (250Kpa) = 2.5 bar.

The oven is fitted with two water intake couplings. The first should be used to connect to a softened water supply (1, Fig. 4); the second should be used for direct connection to the mains water supply (2, Fig. 4).

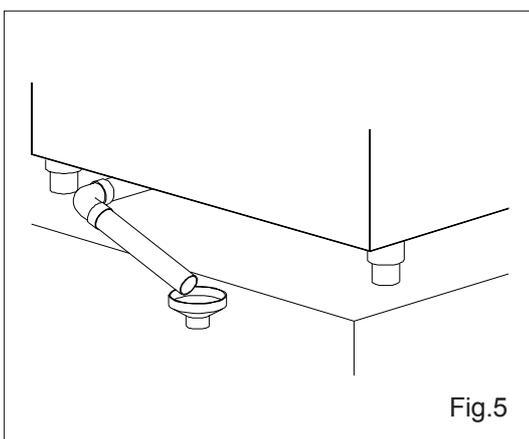
The manufacturer recommends the installation of a water-softener. 8 - 10°F approx.

Before connecting the appliance to the water supply, allow a certain quantity of water to run off in order to remove any ferrous residue from the pipes. Check that the filters of the solenoid valves are clean (see paragraph 4.1).

Connect the water intake coupling marked "Water" to the cold water supply. A cut-off valve should be installed between the water outlet and the intake coupling.

If a softened water supply is not available, both water intake couplings should be connected to the mains water supply.

1.5 CONNECTING THE DRAIN OUTLET



For connection to the drain outlet, install the funnel (supplied with the appliance) in order to ensure that the water drains off freely. The drain tube must always be open in order to avoid problems of pressure in the chamber (Fig. 5).

1.6 CONNECTION TO THE POWER SUPPLY



Check that the power socket is efficiently grounded in compliance with current safety legislation. Check that the mains voltage and frequency are correct for the appliance.

When connecting the appliance to the power supply, it is necessary to install a safety switch of suitable capacity on all poles of the power supply. The safety switch must be installed between the appliance and the mains, and must be easily accessible to the user. The contact apertures of the safety switch must be at least 3mm.

Set the main switch on the power socket to which the plug on the power cable will be connected to position 0 (zero).

Have a qualified technician check that the power socket is suitable for the power absorption of the appliance.

Remove the screws which secure the left-hand panel in position, remove the panel and dismantle the cable protection.

Remove the wiring diagram, which is contained in an envelope on the wiring support.

Ensure that the cable is of sufficient dimensions for the power absorption.

Pass the power cable through the cable clamp fitted to the frame, and then through the cable clamp on the wiring bar. Ensure that the distance between the cable clamp on the wiring bar and the cable clamp on the frame is at least 60cm.

Connect the cable to the terminal block. The terminals are marked as follows:

L1 L2 \perp for single-phase versions (**ensure that the polarity is correct**)
L1 L2 L3 N \perp for three-phase versions

Tighten the cable clamps to secure the power cable.

When the appliance is in operation, the power supply voltage must not differ from the rated voltage for the appliance by more than $\pm 10\%$.

The appliance must be connected to an equipotential circuit whose efficiency must be checked as required by current safety legislation. The terminal for connection to the equipotential circuit is positioned on the frame and marked "Equipotential".

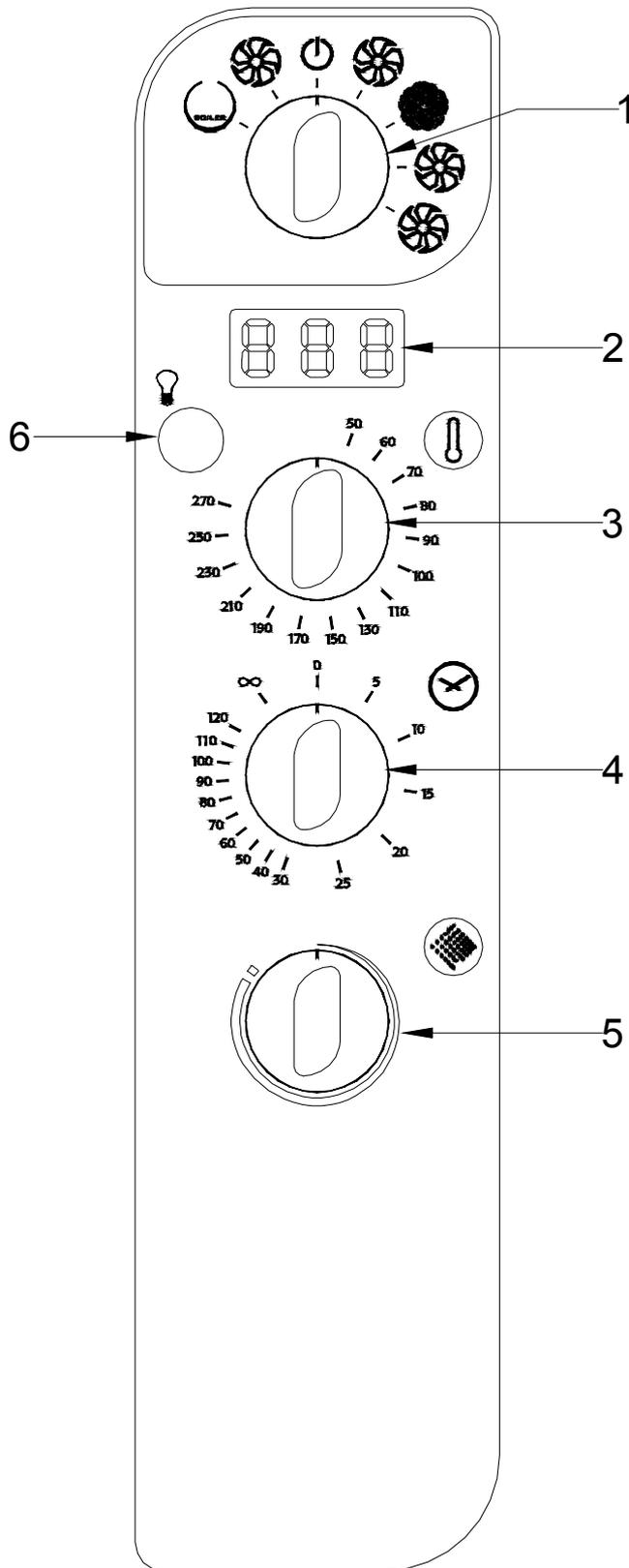
Replace the wiring diagram in its envelope on the wiring support for future reference, replace the protective casing and re-fit the side panel.

2.

OPERATING INSTRUCTIONS

This appliance must be used exclusively for the purposes for which it is specifically designed. Any other utilization is considered improper.

Always supervise the appliance when in operation.



KEY:

- 1- Programme selector
- 2- Display
- 3- Temperature
- 4- Timer
- 5- Humidifier
- 6- Lamp

Fig. 6

2.1 STARTING THE APPLIANCE

Before operating the appliance for the first time, it is essential to remove all packaging material and replace any components previously removed for installation.

To start the appliance, close the main switch and open the cut-off valves on the water intake upstream of the appliance.

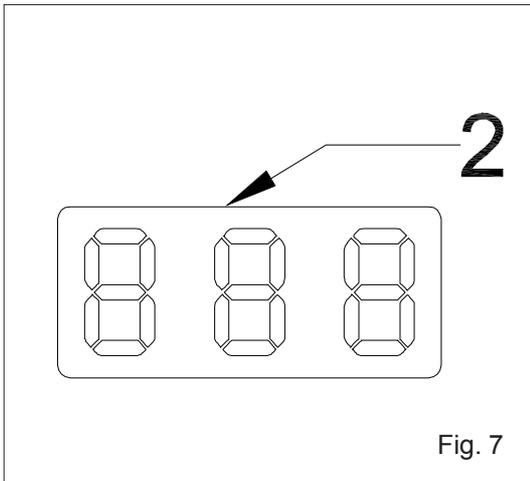


Fig. 7

DISPLAY

The oven features a single control display panel (2, Fig. 7) which lights when the programme selector is rotated.

The display shows the temperature inside the oven compartment.

2.2 TYPES OF COOKING

BEFORE COOKING, IT IS ADVISABLE TO PRE-HEAT THE OVEN TO A TEMPERATURE OF APPROXIMATELY +30°C/+40°C HIGHER THAN THE DESIRED COOKING TEMPERATURE.

The triple-function oven features four different types of cooking method:

- CONVECTION COOKING
- STATIC STEAM COOKING
- MIXED COOKING
- VENTILATED STEAM COOKING

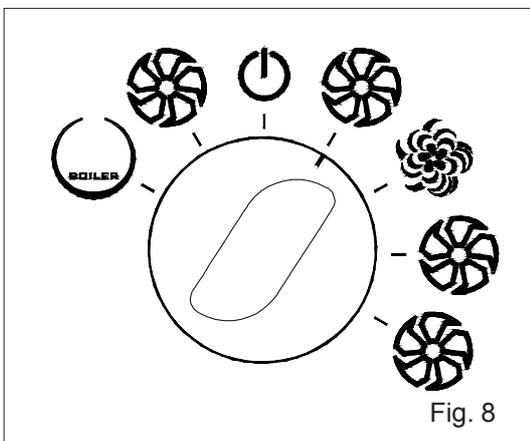


Fig. 8

CONVECTION COOKING

Turn the cooking cycle selector knob to the position shown in Fig. 8.

Enter the parameters for the cooking cycle, following the instructions shown in paragraph 2.3.

The cycle will start automatically after a few seconds.

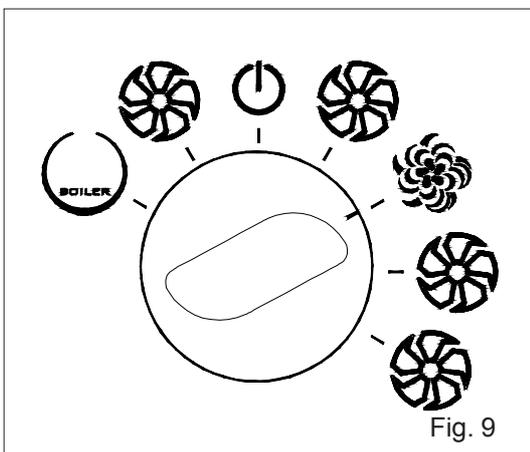


Fig. 9

STATIC STEAM COOKING

Turn the cooking cycle selector knob to the position shown in Fig. 9.

Enter the parameters for the cooking cycle, following the instructions shown in paragraph 2.3.

The cycle will start automatically after a few seconds.

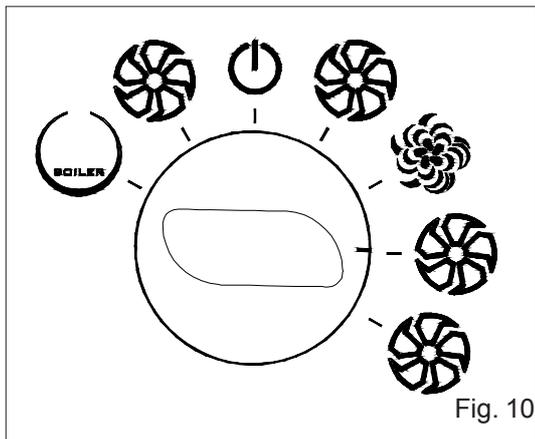


Fig. 10

MIXED COOKING

Turn the cooking cycle selector knob to the position shown in Fig. 10.

Enter the parameters for the cooking cycle, following the instructions shown in paragraph 2.3.

The cycle will start automatically after a few seconds.

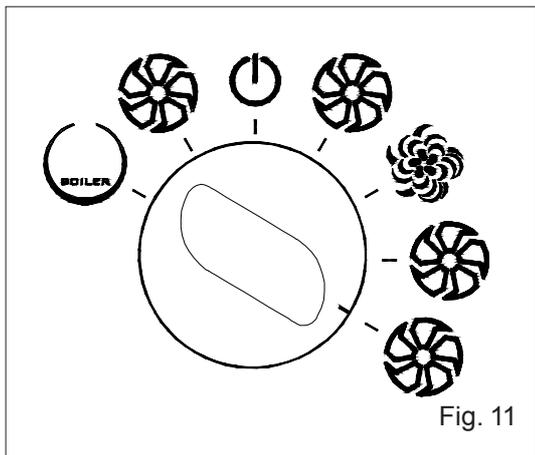


Fig. 11

VENTILATED STEAM COOKING

Turn the cooking cycle selector knob to the position shown in Fig. 11.

Enter the parameters for the cooking cycle, following the instructions shown in paragraph 2.3.

The cycle will start automatically after a few seconds.

2.3 SETTING THE TEMPERATURE AND COOKING TIME

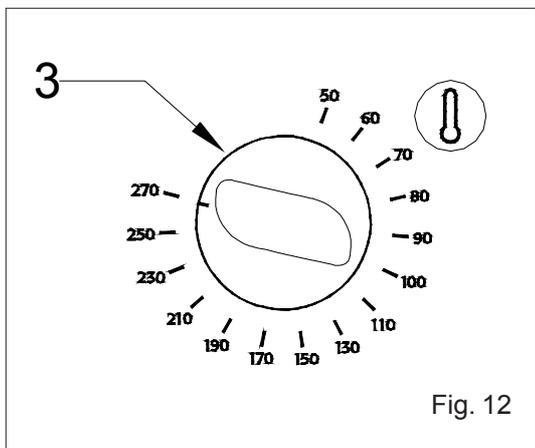


Fig. 12

TEMPERATURE

Turn the knob (3, fig. 12) clockwise in order to select the desired cooking temperature (up to a maximum of 270°C).

While the oven is in operation, the display will show the temperature inside the oven.

The temperature setting may be modified at any time during the cooking cycle simply by turning the knob to the desired temperature.

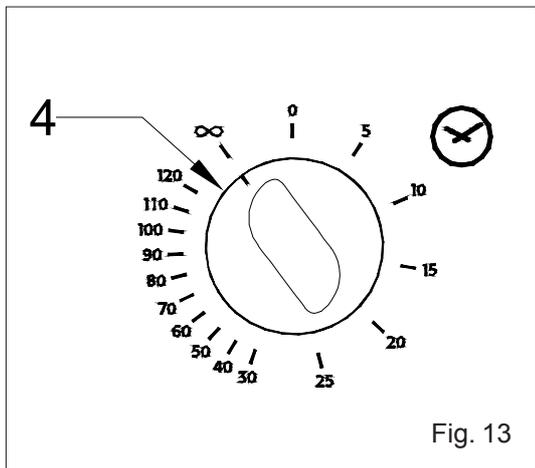


Fig. 13

TIME

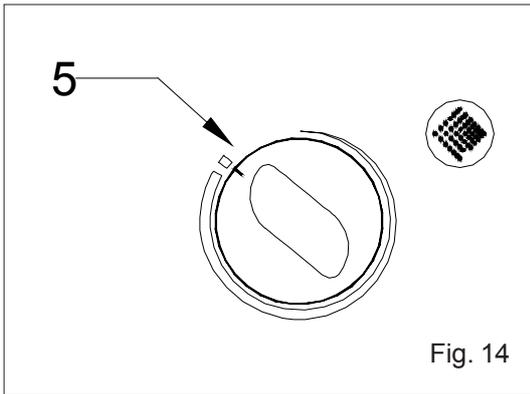
All cooking cycles can be performed with or without timer control of the duration of the cooking cycle.

Turn the timer knob (4, fig. 13) to the desired cooking time (from 1 to 120 minutes).

When the selected cooking time has elapsed, the oven switches off automatically and the buzzer sounds.

To set the oven to manual cooking (i.e. without timer control), turn the knob (4, fig. 13) to the position shown in the figure opposite.

2.4 SUPPLEMENTARY FUNCTIONS

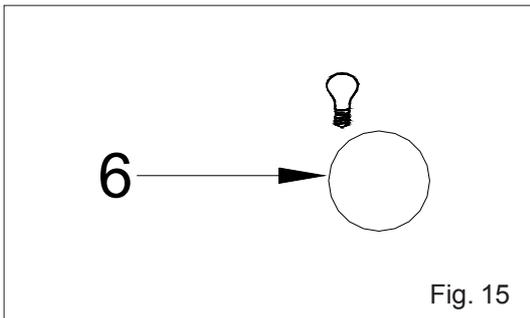


HUMIDIFIER

The humidifier function can be selected for the convection cooking cycle only. If other cooking cycles are selected, the humidifier function is automatically disabled.

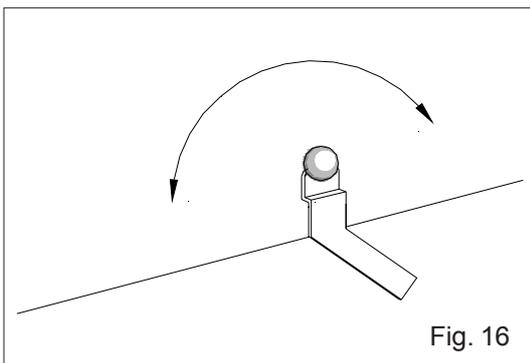
The level of humidity inside the oven is increased by turning the humidifier knob (5, fig. 14), which introduces nebulized water into the oven.

If the humidifier knob is turned to the position shown in the figure opposite, nebulized water will be introduced continuously.



OVEN LIGHT

The oven light is switched on and off using the button on the panel (6, fig. 15).



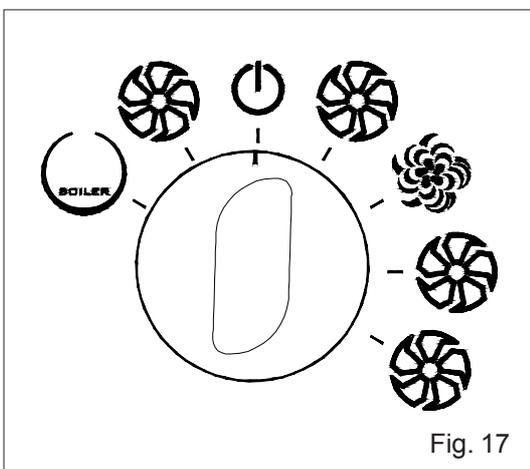
STEAM DISCHARGE LEVER

The steam discharge function expels the steam produced during cooking from the oven.

Turn the lever (Fig. 16) to open the steam discharge valve.

Even if the discharge valve is completely closed, there is no risk of excessive pressure in the oven, since the discharge outlet acts as a safety valve.

2.5 SWITCHING OFF THE OVEN



At the end of the cooking cycle, turn the selector knob to the position shown in Fig. 17.

Close the water and gas cut-off valves installed upstream of the oven.

Open the wall-mounted multi-pole safety switch.

If the oven has been used for steam or mixed cooking, it will automatically discharge any residual water remaining in the steam generator via the drain tube.

2.6 SUPPLEMENTARY CYCLES

COOLING

The "COOLING" cycle enables the user to rapidly reduce the temperature inside the oven. The cycle can be timer-controlled or manual.

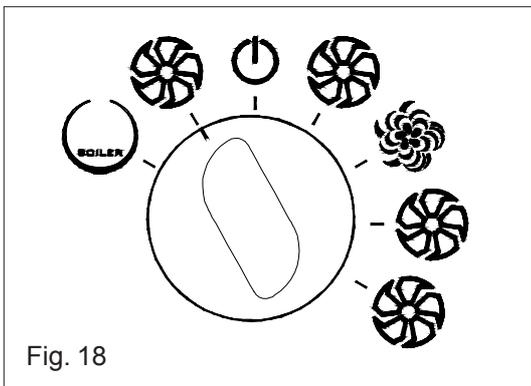


Fig. 18

STARTING THE COOLING CYCLE:

- Turn the knob to the position shown in Fig. 18.
- Enter the desired cycle time.
- The cycle starts automatically after a few seconds.
- The display shows the temperature inside the oven compartment.
- The cycle ends when the time entered has elapsed, and the buzzer sounds.

If the door is opened while the cooling cycle is in operation, the cycle is interrupted, and will re-start only when the door is closed.

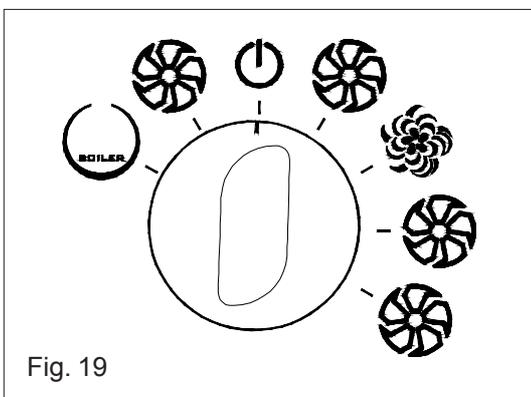


Fig. 19

The cooling cycle can be interrupted at any time by turning the programme selector knob to the position shown in fig. 19.

BOILER

The "BOILER" function cleans the steam generator and drains off all the water.

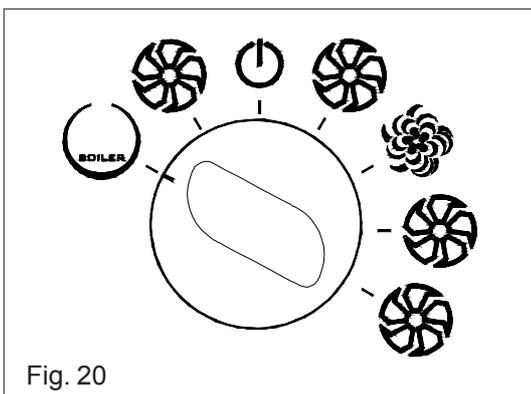


Fig. 20

STARTING THE BOILER FUNCTION

- Turn the knob to the position shown in Fig. 20.
- The display shows the temperature inside the oven compartment.
- FOR OVENS 6GN 1/1 AND 10GN 1/1: Introduce about 4 litres of vinegar into the breather pipe (see Fig. 23).
- FOR OVENS 10GN 2/1 AND 20GN 1/1: Pour approximately 8 litres of vinegar through a funnel and into both chamber steam outlet tubes, which are located on the baffle.
- The cycle starts automatically.
- The cycle terminates after approximately 3 hours 15 minutes, and the buzzer sounds for 5 seconds.

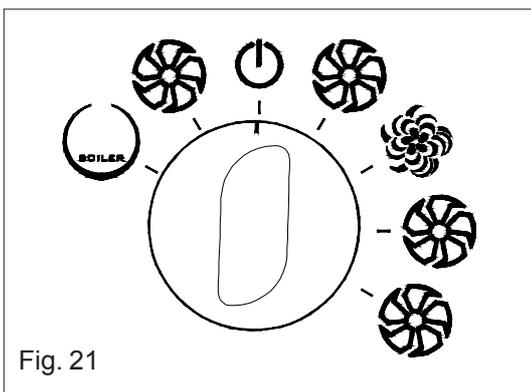


Fig. 21

If the knob is turned to a different position, the cleaning cycle is interrupted and the buzzer sounds continuously for 20 seconds. To deactivate the buzzer, turn the knob to BOILER. The cycle will resume from the point at which it was interrupted.

To interrupt the cycle before completion, turn the knob to the position shown in fig. 21 and wait for a few seconds. The oven will automatically discharge the contents of the steam generator.

2.8 CLEANING

At the end of the working day, the appliance must be cleaned in order to ensure perfect hygiene and to prevent possible malfunctions.

Never clean the appliance using direct or high-pressure water jets. Never use steel wool pads, brushes or normal steel scrapers. If necessary, use stainless steel wire wool, brushing in the direction of the satin finish.

Before cleaning the interior of the oven, select a cooling cycle in order to reduce the temperature rapidly and wait until the display shows a temperature below +50°C.

Lift the grille support slightly to remove.

Remove any loose residue by hand. Place the filter and all removable parts in a dishwasher.

When cleaning the inside of the oven, use warm soapy water and then rinse thoroughly to remove all traces of detergent.

Use a soft cloth and a mild detergent to clean the exterior of the appliance.

3.

MAINTENANCE

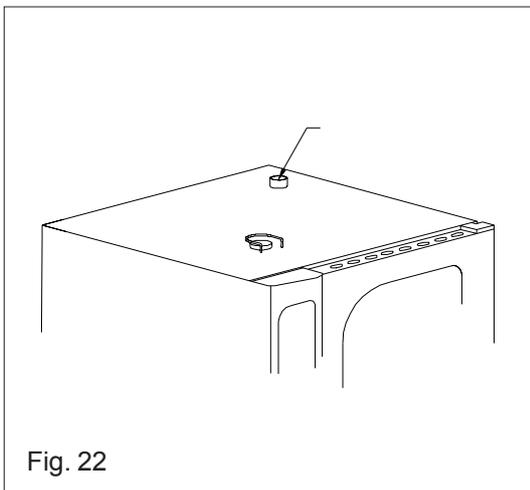


Fig. 22

STEAM DISCHARGE

This function expels the steam produced during cooking from the inside of the oven.

Check that the steam discharge outlet is always clean and unobstructed.

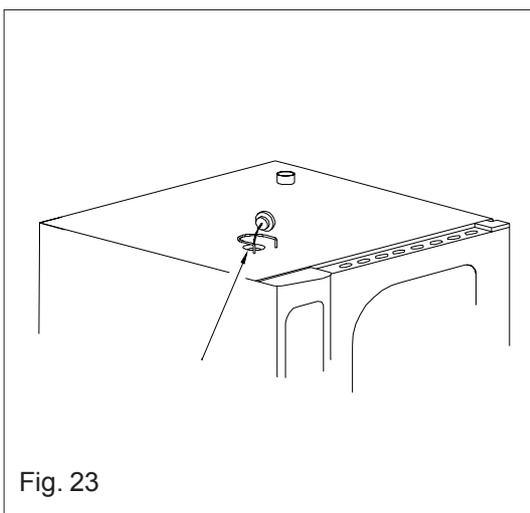


Fig. 23

BREATHER OUTLET

The breather outlet is positioned on the top of the oven, and allows steam to vent from the oven in order to prevent excessive pressure build-up.

Remove the cap and check that the surface of the outlet is clean. If not, clean using a cloth and replace the cap, ensuring that it is correctly positioned.

CLEANING THE GLASS PANEL

In order to clean both sides of the glass panel fitted to the door, remove the screws which hold it in position, remove the glass panel and clean using a suitable detergent.

Replace the glass panel and re-tighten the screws.

3.1 SAFETY AND CONTROL DEVICES

SOLENOID VALVE

The function of the solenoid valves is to introduce water in the correct quantities and at the appropriate times.

DOOR MICROSWITCH

The function of the door microswitch is to interrupt the cooking cycle if the door is opened.

When the door is re-closed, the cooking cycle resumes normally.

Do not action this device manually when the door is open.

MOTOR OVERLOAD CUT-OUT

The fan motor features a thermal overload cut-out which interrupts its operation in the event of overheating. The cut-out resets automatically as soon as the temperature of the motor returns to the normal operating level.

SAFETY THERMOSTATS

OVEN SAFETY THERMOSTAT:

If the temperature inside the oven reaches 350°C, the safety thermostat disconnects the power supply to the heating elements.

The safety thermostat can only be reset by a service engineer, since this procedure necessitates a series of additional tests.

STEAM GENERATOR SAFETY THERMOSTAT:

This thermostat disconnects the heating elements from the power supply if the temperature exceeds the maximum threshold or if the steam generator does not fill with water.

The steam generator thermostat can only be reset by a service engineer, since this procedure necessitates a series of additional tests.

4.

TROUBLESHOOTING

In the event of a malfunction, it is **essential** to switch off the appliance by opening the main multi-pole switch, and to close the water cut-off valves installed upstream of the appliance.

THE OVEN DOES NOT START

Check that the multi-pole safety switch is correctly closed.

Check that the oven door is securely closed.

Check that the programme settings are correct.

If the oven still does not start, contact your nearest service centre.

THE OVEN DOES NOT GENERATE STEAM

Check that the water tap installed upstream of the appliance is open.

Wait until the water in the steam generator is heated to the operating temperature.

If steam is still not generated, contact your nearest service centre.

THE FAN STOPS DURING OPERATION

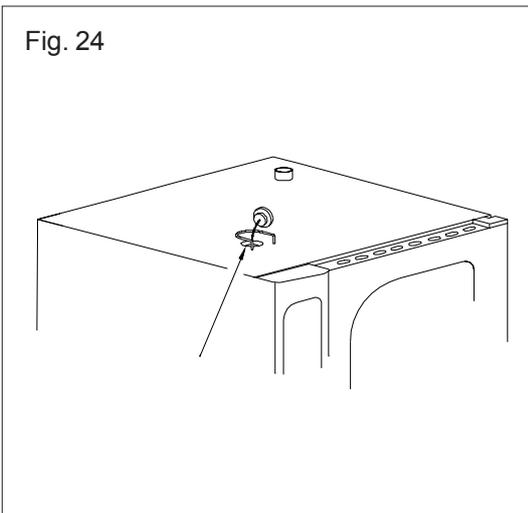
Switch off the oven and wait until the motor overload cut-out resets automatically.

Check that the cooling vents are not obstructed.

If the malfunction persists, contact your nearest service centre.

STEAM IS EXPELLED FROM THE BREATHER OUTLET

Fig. 24



If steam is expelled via the breather outlet, proceed as follows:

- Turn the selector to position "○" in order to switch off the oven.
- Open the door slowly and take care to avoid scalding by the steam.
- Remove the cap (with care, because it will be hot) and check that its surface is clean. If not, clean using a cloth.
- Replace the cap in the correct position.
- Check that the drain outlet located in the centre of the bottom panel of the oven is not obstructed by food residue. If necessary rinse with plenty of tapwater and again check that the outlet drains freely.

THE OVEN LAMP DOES NOT LIGHT

Proceed as follows to replace the bulb of the oven lamp:

- Remove the screws which secure the inner glass panel to the door.
- Remove the glass protective panels from the lamp.
- Replace the bulb.

4.1 TEST PROCEDURES FOR SERVICE ENGINEERS ONLY

DISCONNECT THE APPLIANCE FROM THE POWER SUPPLY BEFORE CARRYING OUT ANY ADJUSTMENTS OR REPAIRS

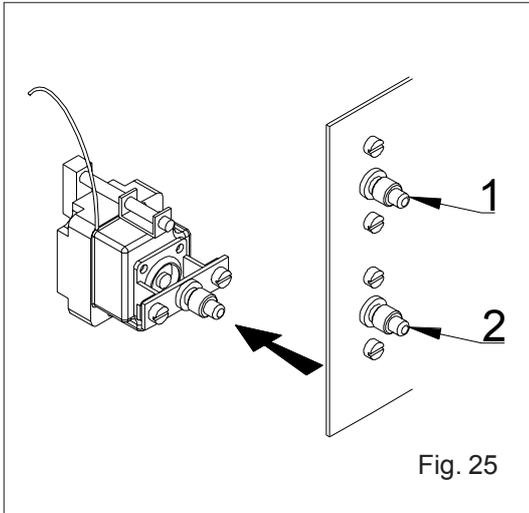


Fig. 25

RESETTING THE SAFETY THERMOSTAT

Remove the control panel, sliding out along the guides.

The thermostats are located at the far end of the cavity which is revealed when the control panel has been removed:

- Thermostat "1" controls the temperature of the steam generator.
- Thermostat "2" controls the temperature of the oven compartment.

To reset the thermostat(s), press the red button until the contacts close (a "click" will be audible).

If the safety thermostat intervenes persistently, this indicates that the appliance is not functioning correctly.

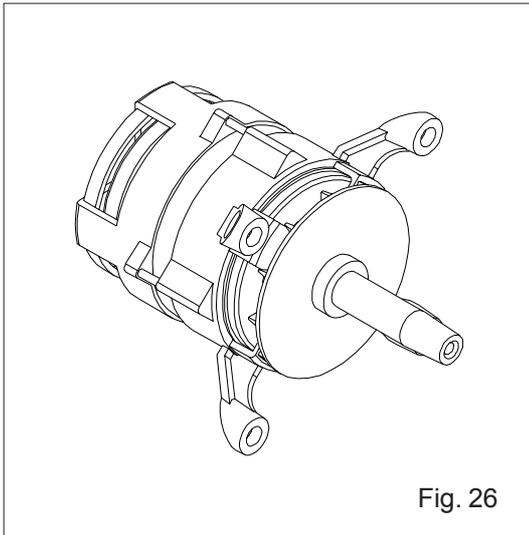


Fig. 26

MOTOR OVERLOAD CUT-OUT

The motor overload cut-out resets automatically. If this cut-out should intervene, check the ventilation grilles and the cooling devices, and check that there is no friction between moving parts.

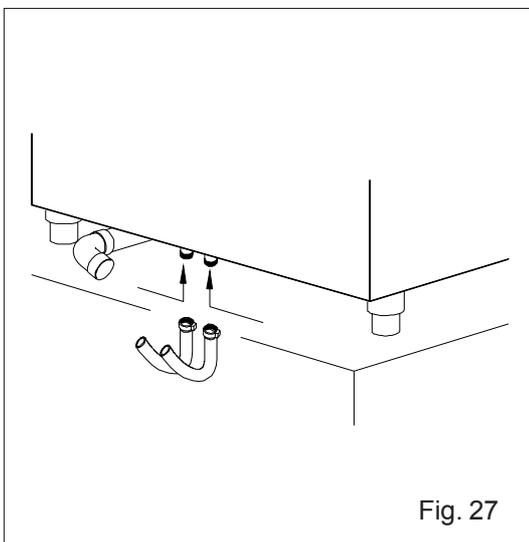


Fig. 27

WATER FILTERS

If the oven does not receive water, check the intake filters on the solenoid valves, which are located at the rear of the oven. To do so, proceed as follows:

- Close the water tap located upstream of the appliance.
- Detach the intake hoses from both intake couplings.
- Use pliers to remove the filters located inside the solenoid valves.
- Clean the filters to remove any residue and replace them correctly in position.
- Re-attach the intake hoses.

N.B. If the connection to the hydraulic circuit features a manifold coupling, the coupling must be removed for access to the solenoid valves.

4.2 SPARE PARTS

Spare parts must be installed only by a service engineer from an authorized service centre.

To ascertain the part numbers of the necessary spare parts, contact your nearest service centre, which will identify the parts and forward a written order to the manufacturer quoting the model, serial number, power supply voltage and frequency as well as the code and description of the required spare part.

THE MANUFACTURER ACCEPTS NO LIABILITY FOR DAMAGE OR INJURY ARISING FROM INCORRECT INSTALLATION, TAMPERING WITH THE APPLIANCE, IMPROPER USE, INADEQUATE MAINTENANCE OR FAILURE TO COMPLY WITH CURRENT SAFETY STANDARDS.

THE MANUFACTURER RESERVES THE RIGHT TO MODIFY THE CHARACTERISTICS OF THE APPLIANCE AS DESCRIBED IN THIS MANUAL AT ANY TIME AND WITHOUT PRIOR NOTICE.