

---

# EASYair

**EME5...EMG5...EME7...EMG7...EME10...  
EMG10...ECE5...ECG5...ECE7...ECG7...  
ECE10...ECG10**



**ENGLISH: Installation, Use and Maintenance Manual**



03/2017

---



---

# Contents

<b>1. INSTALLATION</b>	<b>5</b>
1.1 General and safety warnings .....	5
1.2 Placement.....	9
1.3 Water connection .....	10
1.4 Connection to the drain .....	11
1.5 Electric connection .....	11
1.6 Connecting the gas (gas ovens only) .....	13
1.7 Smoke exhaust.....	15
1.8 Gas oven operating values (for gas versions only).....	16
1.9 Adjusting the closing pin on the door.....	18
1.10 Oven commissioning and testing .....	18
<b>2. COOKING</b>	<b>20</b>
2.1 Control panel .....	20
2.2 Convection cooking.....	21
2.3 Steam cooking .....	22
2.2 Mixed cooking (convection/steam).....	23
2.5 Cooking with the core probe .....	24
2.6 Other versions .....	25
2.6 Recommendations for cooking: roasting, grilling and frying ...	26
2.6a Cooking advice: cooking uniformity .....	26
2.6b Cooking recommendations: vacuum cooking and pasteurisation ..	26
2.7 Humidity discharge valve.....	28
2.8 Cooking chamber lighting .....	28
<b>3. MAINTENANCE and CLEANING</b>	<b>29</b>
3.1 HUMIDITY DISCHARGE .....	29
3.2 CLEANING THE GLASS.....	29
3.3 CLEANING THE CONTROL PANEL VENTILATION FILTER .....	30
<b>4. CHECKS THAT CAN ONLY BE PERFORMED BY AN AUTHORIZED TECHNICIAN</b>	<b>30</b>
4.1 RESET THE SAFETY THERMOSTAT .....	30
4.2 MOTOR CIRCUIT BREAKER PROTECTION.....	31
4.3 PROTECTION FUSES.....	31
4.4 FLAME CONTROL.....	31
4.5 SPARE PARTS MANAGEMENT.....	31

---

## 5. ALARMS DESCRIPTION

32

## 6. ELECTRICAL DIAGRAMS

33

6.1 ECE5232(S): ZSE2241 .....	33
6.2 ECE72(S)- ECE72X(S) - ECE102(S): ZSE2243 .....	34
6.3 ECE5232X(S)- ECE52(S) - ECE52X(S): ZSE2242 .....	35
6.4 ECE102X(S): ZSE2245X .....	36
6.5 ECG52(S): ZSE2244 .....	37
6.6 ECG72(S) - ECG102(S): ZSE2245 .....	38
6.7 EME5232: ZSE2258 .....	39
6.8 EME5232X - EME52 - EME52X: ZSE2259 .....	40
6.9 EME72 - EME102: ZSE2260 .....	41
6.10 EME102X: ZSE2260X .....	42
6.11 EMG52: ZSE2261 .....	43
6.12 EMG72 - EMG102 : ZSE2262 .....	44
6.13 EME523: ZSE2246 .....	45
6.14 EME5: ZSE2247 .....	46
6.15 EME7 - EME10: ZSE2248 .....	47
6.16 EMG5: ZSE2249 .....	48
6.17 EMG7 - EMG10: ZSE2250 .....	49

## 7. DISPOSAL OF THE APPLIANCE

51

### Dear Customer,

Thank you for purchasing one of our products.

This oven is part of a series of electrical equipment designed for the food sector. Our ovens are easy to use, ergonomic and enable cooking control, while boasting a pleasant and modern design.

The oven has a 12-month warranty that covers any manufacturing defects from the date indicated on the Bill of Sale. The warranty covers normal operation of the oven and does not include consumables (lamps, seals etc.) and damage caused by incorrect installation, wear, maintenance, repair, incorrect cleaning and descaling, tampering and improper use.

---

# 1. INSTALLATION

---

## 1.1 General and safety warnings

- Read this manual thoroughly before installation and use of the oven, since it gives important instructions regarding its safe installation, use and maintenance.
- Keep the manual in a location that can be easily accessed by the operators for further consultation.
- Always include the manual if the oven is transferred; if necessary, request a new copy from the authorized dealer or directly from the manufacturer.
- As soon as the packaging is removed, make sure the appliance is in good condition and there was no damage caused during transport. Never install or use a damaged appliance; if in doubt, contact the after-sales technical assistance or your local dealer immediately.
- As the packaging material is potentially dangerous, it must be kept out of the reach of children or animals and disposed of correctly in compliance with local regulations.
- Before installing the equipment, check that the systems are compliant with the regulations in force in the country of use and with that stated on the information plate.
- Installation or maintenance different to those indicated in the manual can cause damage, injury or fatal accidents.
- Installation, extraordinary maintenance and repair operations on the equipment must only be performed by professionally qualified personnel and following the manufacturer's instructions.
- During assembly of the equipment, those not involved with the installation should not

---

pass through or remain in the working area.


- The appliance was designed to cook foodstuffs in indoor environments and must only be used for this function. Any different use must therefore be avoided as it is considered improper and dangerous.
- The appliance must only be used by personnel who have been appropriately trained in its use. To avoid the risk of accidents or damage to the equipment, it is essential that the staff is constantly trained with regard to safe operation.
- The appliance must not be used by persons with reduced physical, sensory or mental capacities or by those who do not have the necessary experience or knowledge unless they are supervised or instructed in the use of the equipment by a person who is responsible for their safety.
- The appliance must be placed in a suitably ventilated room to prevent the excessive accumulation of harmful substances in the air.
- Children must be supervised to ensure they neither play with nor use the appliance.
- During operation, pay attention to the hot areas on the exterior surfaces of the equipment which, during operation, can exceed 60°C.
- The use of hearing protection is not necessary as the sound pressure level of the oven is lower than 70 dB(A).
- In the event of failure or malfunctioning, the equipment must be deactivated; any repairs must only be performed by an assistance centre authorised by the manufacturer and original spare parts must be used.
- Disconnect the appliance from the electric power supply before performing any installation or maintenance intervention.
- Interventions, tampering

---

or modifications not expressly authorised, which do not respect that stated in this manual, will make the warranty null and void.

- Do not place other heat sources, such as fryers or cooking plates, near to the oven.
- Do not deposit or use flammable substances near the equipment.
- In the event of prolonged non-use, the electricity, water and gas must be turned off.
- Before commissioning the appliance, make sure that all parts of the packaging have been removed, making sure they are disposed of in compliance with current legislation.
- Any changes to appliance installation that become necessary must be approved and performed by authorised technicians.
- The appliance is intended for professional use only.
- No changes of any kind are permitted to the wiring of the equipment.
- Failure to comply with the previous warnings can compromise both your safety and the safety of the equipment.
- When the cooking chamber is hot, be careful when opening the door. **BURNS HAZARD!!**
- The trays and grills must be extracted from the hot oven using heat-resistant protective gloves for the hands.
- Use protective glasses and suitable gloves during cooking chamber cleaning operations.
- **ATTENTION:** the floor near to the oven could be slippery.
- The information plate provides important technical information: this is essential if interventions are required for maintenance or repairs of the appliance; therefore, it must not be removed, damaged or modified.
- The version of the gas

---



ovens conform to the Gas Directive 2009/142/EEC and have therefore been issued with a CE certificate by a notified body.

- The equipment complies with the essential requirements of the Machinery Directive 2006/42/EC.
- The equipment complies with the essential requirements of the Electromagnetic Compatibility Directive 2014/30/EC.
- The equipment complies with the essential requirements of the Low Voltage Directive 2014/35/EC.



## 1.2 Placement

The appliances have been designed to be installed indoors. They cannot be used outdoors and cannot be exposed to atmospheric agents.

The place designated for the installation of the oven must have a rigid, level and horizontal surface, which must be able to safely support the weight of the device/support assembly and the load at maximum capacity.

The appliance must be transported to the place of installation packed on the wooden pallet.

The oven must be handled using a pallet truck, taking all precautions that it does not overturn. Also at the end of its life span the oven must be loaded onto a pallet and handled with great care in order to prevent the hazard of overturning.

The appliance must be placed in a suitably ventilated room to prevent the excessive accumulation of harmful substances in the air.

All of the materials used for packaging are compatible with the environment, they can be stored without danger or be disposed of according to local regulations.

The oven must be level: to adjust the height of the levelling feet, use a spirit level, as indicated in **Fig. 1**.

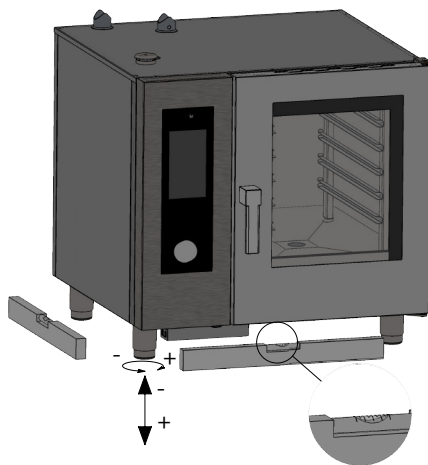
Unevenness or inclinations of a certain degree can compromise the operation of the oven.

Remove the entire protective film from the external panels of the appliance, detaching it slowly to remove all traces of adhesive.

Make sure that all openings and holes designed for heat intake/discharge are not obstructed.

The oven should be installed exclusively on a stable support.

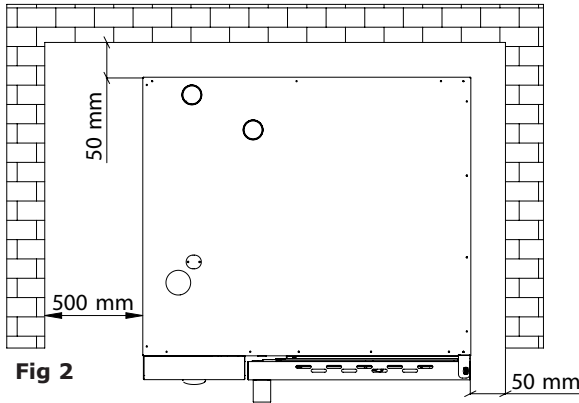
Remove the packaging from the appliance and make sure it is intact. Position it in the place of use, taking care not to lace it on top of or against walls, bulkheads, partition walls, kitchen furniture or coatings in inflammable material.



**Fig. 1**

We recommend you strictly comply with fire-prevention regulations in force.

A minimum distance of 50 mm on each side must be maintained between the oven and the walls or other equipment.



It is advisable to leave 500 mm space between the left side of the oven and the corresponding wall of the room (**Fig. 2**) to allow the oven to be installed easily and facilitate successive maintenance.

It is good practice to have the periodic maintenance of the ovens performed every year by an authorised

technician and in compliance with specific regulations. On this occasion all controls regarding the operation of electric components (switches, electronics, solenoid valves, heating elements, motors, cooling fans, etc.) and the mechanical controls relative to functionality of the doors, hinges, closing mechanisms, and gaskets will be performed.

### 1.3 Water connection

The water pressure must be maximum (600 kPa) 6 bars. If the water pressure of the mains water exceeds this value, a pressure reducer must be installed upstream from the oven.

The minimum water pressure for correct operation of the oven must be above 1.5 bar.

The oven has a mains water inlet (1). The installation of a lime scale softener-eliminator is always recommended to bring the hardness of inlet water to values between 8° and 10°F.

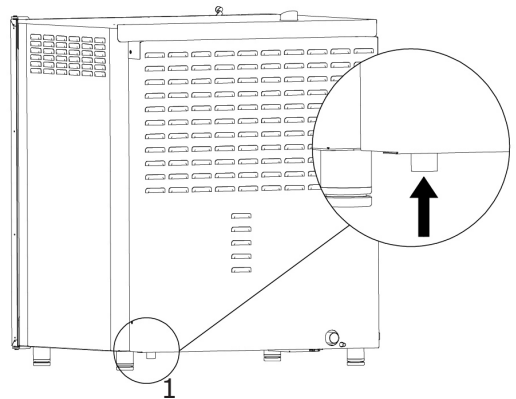


Fig.3

Before connection, drain off a sufficient amount of water to clean

the pipe from metal residues.

Connect the "Water" pipeline to water mains and install a shut-off valve and a filter on the pipe.

Ensure that the shut-off valve is positioned so that it can be easily operated by the operator at any time.

**Attention:** if the water supply pipe malfunctions, it should be replaced with a new one while the old broken one should not be used again.

## 1.4 Connection to the drain

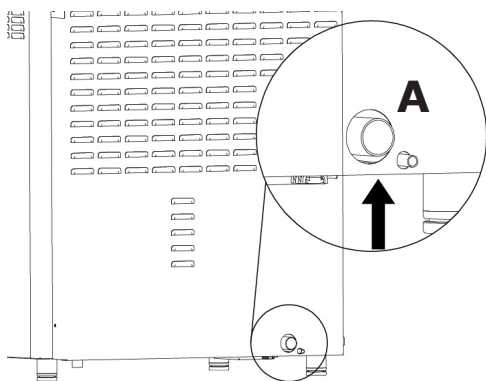


Fig. 4

The oven is equipped with a water drain; this device is placed at the bottom of the rear part of the appliance and has a tube with diameter of 32 mm.

Connect the pipe that projects from the drainage device (**Fig. 4, ref. A**). It is, however, advisable to connect the pipe to an open funnel.

## 1.5 Electric connection

As prescribed, the electrical system must have an efficient earth system, as required by the regulations in force. The electrical safety of the appliance can only be ensured when the electrical system is conform.

Before making the electrical connection, check the mains voltage and frequency values to ensure that they conform to the requirements of the appliance, as indicated on its information plate (**Fig. 5**).

For direct connection to the mains, a device, sized according to the load, must be placed between the appliance and the mains itself, which ensures disconnection. Its contacts should have a minimum opening distance that enables complete disconnection under the conditions of category III overvoltage, according to installation rules; this

MOD	ETE5	NR	000000/01/16		
POWER SUPPLY	3N 400V AC 50 HZ				
TOT. POWER kW	6,3	CE	G*	IP	

Fig. 5

device should also be located so that it can be easily used by the operator at any time.

Turn the mains switch, to which the power supply plug will be connected, to position 0 (zero). Have the socket cable section checked by qualified staff to make sure it suits the power absorbed by the device.

Loosen the screws that fix the left side of the oven and remove it (**Fig.6**). The flexible cable must be in polychloroprene or equivalent oil-resistant synthetic elastomer sub-sheath. Use a cable with section suitable to the load corresponding to every appliance, as indicated in the table (**tab. 1**).

Insert the power cord into the hole of the cable gland located on the left rear of the oven.



**Fig. 6**

ELECT. Model	EME523.. ECE5232 ECE5232S	EME523..X ECE5232X ECE5232XS	EME5.. ECE52 ECE52S	EME5...X ECE52X ECE52XS	EME7.. ECE72 ECE72S	EME7...X ECE72X ECE72XS	EME10.. ECE102 ECE102S	EME10...X ECE102X ECE102XS
Weight	53	53	75	75	105	105	110	110
Voltage	1N 230V	3N 400V	3N 400V	3N 400V	3N 400V	3N 400V	3N 400V	3N 400V
Frequency (Hz)	50/60	50/60	50/60	50/60	50/60	50/60	50/60	50/60
Absorbed power (kW)	3.3	4.8	6.3	7.7	9.6	12.6	12.6	17.3
Minimum power cable section (mm <sup>2</sup> )	3 x 1.5	5 x 1.5	5 x 1.5	5 x 1.5	5 x 1.5	5 x 2.5	5 x 2.5	5 x 4

**tab. 1**

GAS Model	EMG5... ECG52 ECG52S	EMG7... ECG72 ECG72S	EMG10... ECG102 ECG102S
Weight	120	130	160
Voltage	1N 230V	1N 230V	1N 230V
Frequency (Hz)	50/60	50/60	50/60
Absorbed power (kW)	0.3	0.6	0.6
Minimum power cable section (mm <sup>2</sup> )	3 x 1.5	3 x 1.5	3 x 1.5

**tab. 1**

Electric ovens				Gas ovens		
L1	L2	L3	N	L	N	⏏
⏏				Between phases ⏏ there must be a difference in potential of 230 V.		

**tab. 2**

Connect the cable to the terminal block following the instructions given in **tab. 2**.

Secure the cable with the cable gland.

The supply voltage of the appliance in operation must not deviate from the nominal voltage by  $\pm 10\%$ .

The appliance must be included within an equipotential system whose efficiency is checked in compliance with the standards in force.

There is a clamp for the connection, located on the frame and marked with the symbol of **Fig. 7**, to which a cable with a minimum 10 mm<sup>2</sup> section must be connected.

For gas ovens, wait until the gas connection to the appliance has also been completed before re-mounting the side panel of the oven; instead, for electric ovens, on finishing the electric connection, re-mount the side panel.



**Fig. 7**

## 1.6 Connecting the gas (gas ovens only)

### NB:

The oven is calibrated originally for operation with the type of gas specified on placing the order.

The type of gas for which the oven is adjusted is given on the technical plate positioned on the appliance (**Fig.8, ref. A**).

During the inspection, make sure that the factory calibrations on the burners are appropriate for the specific type of installation, through the analysis of the gases produced by combustion (CO<sub>2</sub> and CO) and the

verification of the heat output.

More specifically, with the oven working at full capacity, the undiluted CO values in the exhaust must stay within 1000 ppm. If undiluted CO is detected over this limit, the burner adjustments must be only checked by a technician authorized by the manufacturer. The technician will make the appropriate changes to the devices which regulate the combustion and to the relevant parameters.

The data detected must be noted and become an integral part of the technical documentation of said appliance.

		CAT		G30	G31	G20	G25	COUNTRY	
CE		II <sub>2H3+</sub>		P mbar	28-30	37	20	/	IT-ES-IE-PT GB-DE-CH
		II <sub>2H3B/P</sub>		P mbar	30	30	20	/	IT-DE-FR-EE-NO UK-CZ-SK-SI-SE
TYPE	A <sub>1</sub>	B <sub>11</sub>	II <sub>2E+3+</sub>	P mbar	28-30	37	20	25	FR-BE
MOD			II <sub>2H3B/P</sub>	P mbar	50	50	20	/	AT-CH
NR			II <sub>2ELL3B/P</sub>	P mbar	50	50	20	20	DE
			II <sub>2L3B/P</sub>	P mbar	30	30	/	25	NL
Σ Q <sub>n</sub> kW			II <sub>2E3+</sub>	P mbar	28-30	37	20	/	LU
G30	G20	G25	I <sub>3B/P</sub>	P mbar	30	30	/	/	MT-IS-HU-CY
			I <sub>3+</sub>	P mbar	28-30	37	/	/	CY
kg/h	m <sup>3</sup> /h	m <sup>3</sup> /h	I <sub>2E</sub>	P mbar	/	/	20	/	PL
PREDISPOSTO A GAS - PREVU AU GAZ PRESET FOR GAS - EINGESTELLT AUF GAS PREDISPOSTO A GAS - PREDISPOSTO A GAS				<b>A</b>				mbar	
				kW IP		EN 203-1		MADE IN ITALY	

Fig. 8

## Installation prescriptions

The oven installation and commissioning operations must be performed by qualified staff only in compliance with rules and regulations in force.

The gas systems, the electric connections and the installation sites of the appliances must be in compliance with the regulations and the standards in force.

Remember that the air necessary for combustion of the burners is 2 m<sup>3</sup>/h per kW of power installed.

In businesses open to the public, accident-prevention regulations must be complied with along with fire-prevention safety and anti-panic regulations.

The connection to the gas supply fitting can be made using flexible metal hoses; placing a type-approved cut-off cock in an easily accessible point.

Make sure that the flexible metal hose, for connection to the gas inlet fitting, does not touch the hot parts of the oven and that it is not subjected to twisting or extension.

Use fixing straps that are in compliance with the installation regulations.

---

## Checks to be performed before installation

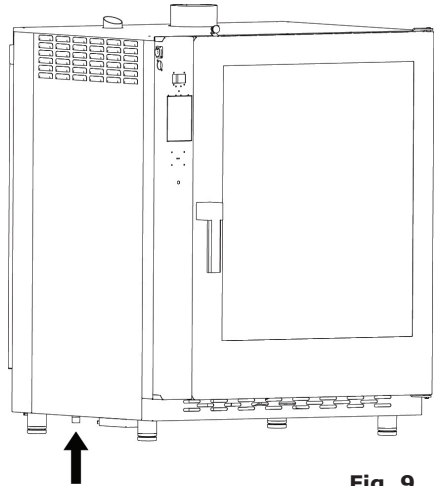
Check on the technical plate on the left-hand side of the oven that the appliance has been tested and approved for the type of gas that the user's premises (**Fig. 8, ref. A**).

Check the data on the technical plate (**Fig.8**) to make sure that the pressure reducer capacity is sufficient for the appliance supply.

Do not install section reducers between the reducer and the appliance.

It is recommended to install a gas filter upstream from the pressure regulator in order to ensure optimal operation of the oven.

Connect the oven to the gas supply system via a tube with a diameter of 3/4" and internal section no smaller than 20 mm (**Fig. 9**).



**Fig. 9**

Provide stopcocks or gate valves with an internal diameter no smaller than the connector tube mentioned above.

After connecting the pipe to the gas mains, make sure that the joints and couplings have no leaks. To do this, use soapy water or specific foamy product to identify the leak.

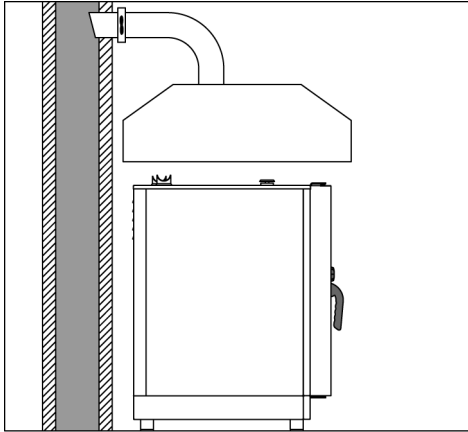
It is good practice to have the periodic maintenance of the gas ovens performed every year by an authorised technician; on this occasion the flue gases will be analysed and the heat output will be checked.

## 1.7 Smoke exhaust

In compliance with the installation regulations, the ovens must be used in premises suitable for the evacuation of combustion products.

The oven drain can be connected via a forced evacuation system, such as a hood with mechanical extractor (**Fig.10**).

In this case, the gas supply to the appliance must be controlled directly



**Fig. 10**

by this system and must cut-off whenever the suction flow rate drops below the values prescribed.

When the appliance is installed under the extraction hood, check that the following indications are respected:

- a) the volume extracted must be higher than that of the flue gases generated (see current regulation);
- b) the material with which the hood filter is made must resist the temperature of the flue gases which, on exiting the conveyor, can reach 300° C;
- c) the end part of the appliance evacuation pipe must be positioned inside the base perimeter projection of the hood;
- d) the gas supply must be restored manually following a block caused by insufficient suction.

## 1.8 Gas oven operating values (for gas versions only)

### Nominal heat input

Model	EMG5, EMG52, ECG52	EMG7, EMG72, ECG72	EMG10, EMG102, ECG102
Voltage	1N 230V	1N 230V	1N 230V
Frequency (Hz)	50/60	50/60	50/60
Absorbed power (kW)	0.3	0.6	0.6
Nom. heat input (kW)	9.5	16	19
Section power cable (mm <sup>2</sup> )	3 x 1.5	3 x 1.5	3 x 1.5



## Gas consumption

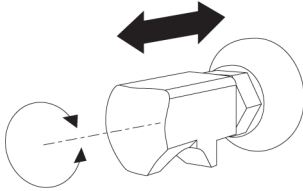
	EMG5, EMG52, ECG52	EMG7, EMG72, ECG72	EMG10, EMG102, ECG102
G30 kg/h	0.29	0.50	0.59
G20 m <sup>3</sup> /h	1.01	1.69	2.01
G25 m <sup>3</sup> /h	1.17	1.97	2.34

## Gas pressure

COUNTRY	CAT		G30	G31	G20	G25	G27	G2.350	G25.1
IT - ES - IE PT - GB - CH	II2H3+	P mbar	28-30	37	20	//	//	//	//
DK - FI - EE - NO LV - CZ - SI - SE	II2H3B/P	P mbar	30	30	20	//	//	//	//
FR - BE	II2E+3+	P mbar	28-30	37	20	25	//	//	//
GR	II2H3+	P mbar	28-30	37	20	//	//	//	//
	II2H3B/P		30	30	20	//	//	//	//
CY	II2H3+	P mbar	28-30	37	20	//	//	//	//
	II2H3B/P		30	30	20	//	//	//	//
LT	II2H3+	P mbar	28-30	37	20	//	//	//	//
	II2H3B/P		30	30	20	//	//	//	//
AT	II2H3B/P	P mbar	50	50	20	//	//	//	//
CH	II2H3+	P mbar	28-30	37	20	//	//	//	//
	II2H3B/P		50	50	20	//	//	//	//
MT - IS	I3B/P	P mbar	30	30		//	//	//	//
DE	II2ELL3B/P	P mbar	50	50	20	20	//	//	//
NL	II2L3B/P	P mbar	30	30	//	25	//	//	//
RO	II2H3B/P	P mbar	30	30	20	//	//	//	//
	II2E3B/P		30	30	20	//	//	//	//
	II2L3B/P		30	30	//	20	//	//	//
SK	II2H3+	P mbar	28-30	37	20	//	//	//	//
	II2H3B/P		30	30	20	//	//	//	//
	II2H3B/P		50	50	20	//	//	//	//
TR	II2H3+	P mbar	28-30	37	20	//	//	//	//
	II2H3B/P		50	50	20	//	//	//	//
PL	II2ELwLs3B/P	P mbar	37	37	20	//	20	13	//
LU	I2E	P mbar			20	//	//	//	//
HU	II2HS3B/P	P mbar	30	30	25	//	//	//	25

---

## 1.9 Adjusting the closing pin on the door



**Fig. 11**

by tightening the pin to increase it or loosening the pin to decrease it (**Fig.11**).

When the adjustment is complete, tighten the bolt, making sure the closing anchor is located at the bottom.

Once the oven has been positioned correctly in the designated installation location, the closure and seal of the gasket on the oven chamber door must be checked.

The closing pin on the door can be adjusted in depth to eliminate any steam leakage during cooking.

The pressure exerted by the door on the gasket can be adjusted

## 1.10 Oven commissioning and testing

Before putting the oven into operation, you should carefully carry out all the necessary checks to ascertain the conformity of the equipment and installation of the appliance as provided by law and according to the technical and safety instructions given in this manual.

The compliance of the following must also be checked:

The temperature in the oven installation area must be greater than +4° C.

The cooking chamber must be empty.

All packaging must be entirely removed, including the protective film applied on the oven walls.

The vents and air slots must be open and free of obstructions.

Any pieces of the oven that were removed for installation must be replaced.

The general electrical switch must be closed and the water and gas cut-off cocks upstream of the appliance must be open.

### Testing

---

The oven should be tested by completing a cooking cycle to verify that the equipment works properly, without any anomalies or problems.

Switch the oven on by turning the cooking mode knob **Ref. I1** to one of three positions (convection, mixed, steam) and by turning the timer knob to the cooking time desired or on infinity.

Set a cooking cycle with temperature at 150 ° C, time set to 10 min. and humidity (if required).

Carefully check the points given in the following list:

The light in the cooking chamber comes on.

The oven stops if the door is opened and starts again when the door is closed.

The temperature regulation thermostat in the cooking chamber is triggered once the set temperature is reached and the heating element(s) is/are temporarily turned off;

The fan motor/s automatically change the direction in which they rotate;

The change of direction occurs every 2 minutes, with pauses of 20 seconds when the motor stops.

The heating elements in the cooking chamber are temporarily switched off during the 20 period when the motor stops.

For ovens with 7 and 10 trays: the two fans in the cooking chamber rotate in the same direction.

Check the output of water in the direction of the fan from the humidity inlet tube in the cooking chamber (only on models with humidifier).

At the end of the cooking cycle, the oven emits a 15-second audible warning.

Carefully check the points given in the following list:

The oven stops if the door is opened and starts again when the door is closed.

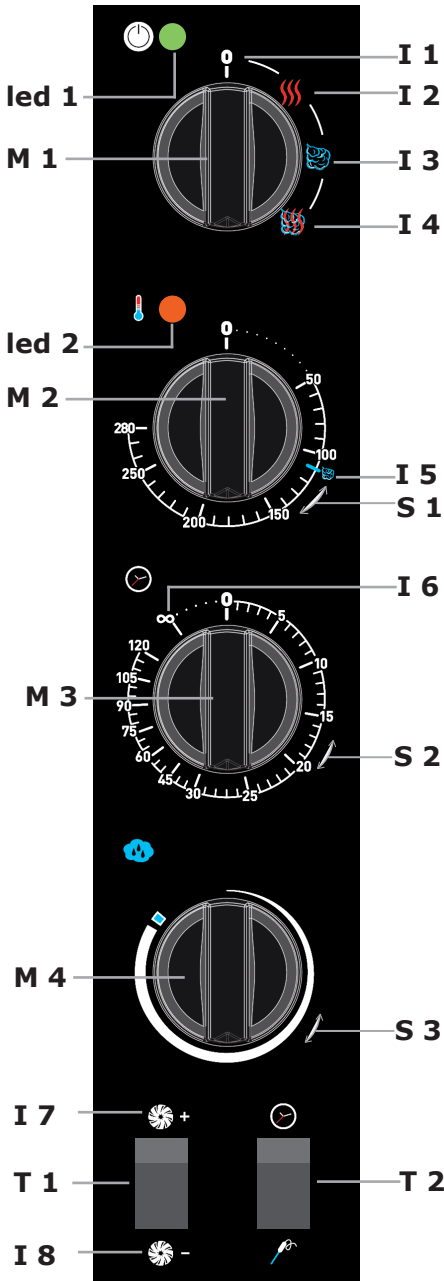
The fan motor(s) automatically change(s) direction; the change happens every 3 minutes.

Check the output of water in the direction of the fan from the humidity inlet tube in the cooking chamber

At the end of the cooking cycle, the oven emits an audible warning.

## 2. COOKING

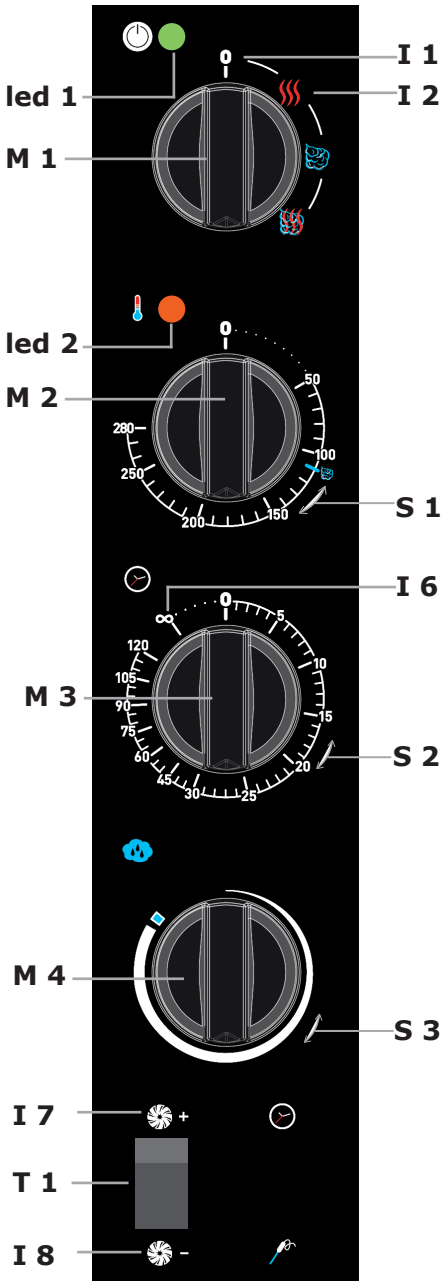
### 2.1 Control panel



<b>M 1</b>	Cooking mode selection knob
<b>I 1</b>	Position OFF
<b>I 2</b>	Convection cooking mode
<b>I 3</b>	Steam cooking mode
<b>I 4</b>	Mixed cooking mode
<b>M 2</b>	Temperature setting knob
<b>I 5</b>	Threshold steam cooking
<b>S 1</b>	Temperature range in °C
<b>M 3</b>	Cooking timer/temperature knob
<b>I 6</b>	INFINITY time setting
<b>S 2</b>	Timer range in minutes
<b>M 4</b>	Humidifier knob
<b>S 3</b>	Humidity range
<b>T 1</b>	Fan speed selection key
<b>I 7</b>	SLOW fan speed
<b>I 8</b>	FAST fan speed
<b>T 1</b>	Cooking time/core probe selection key
<b>led 1</b>	Oven status: ON/OFF
<b>led 2</b>	Heating element/s status ON/OFF

Fig. 12

## 2.2 Convection cooking



Select CONVECTION cooking by turning the knob M1 clockwise to position I2.

Then, select the cooking temperature by turning knob M2 clockwise, positioning the indicator on the knob to the desired temperature.

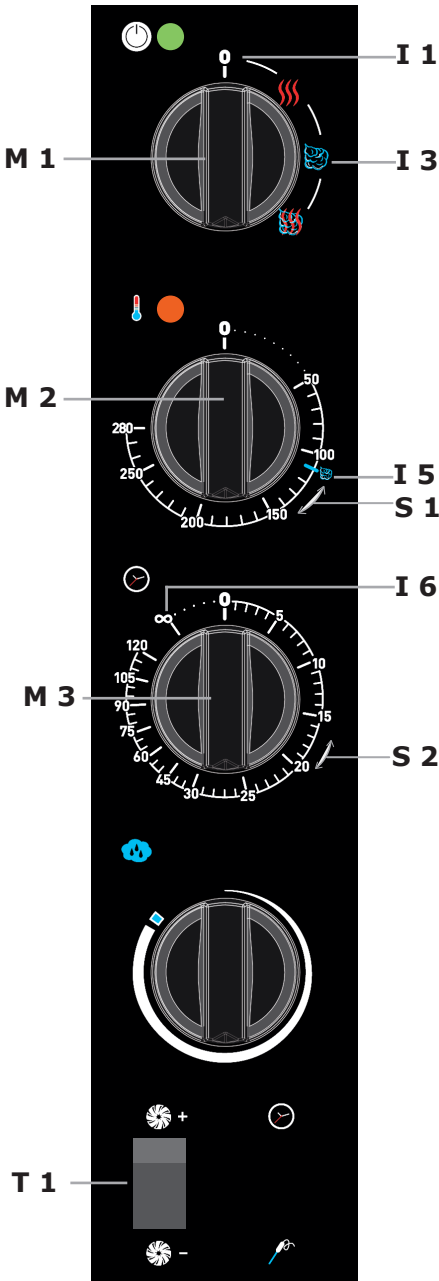
Now, select the cooking time by turning knob M3 clockwise, positioning the indicator on the knob to the desired time. Turn the indicator to the symbol I6 Infinity to exclude the time check. When the set time has expired, the oven will emit an audible warning and turn off, halting cooking.

Set the fan speed using the key T1.

### 2.2.1 Convection cooking with humidifier

To add humidity during CONVECTION cooking, turn the knob M4 to the degree of humidity desired. Turn the knob clockwise to increase humidity in the chamber or anticlockwise to decrease it. The humidifier is off when in a vertical position.

## 2.3 Steam cooking



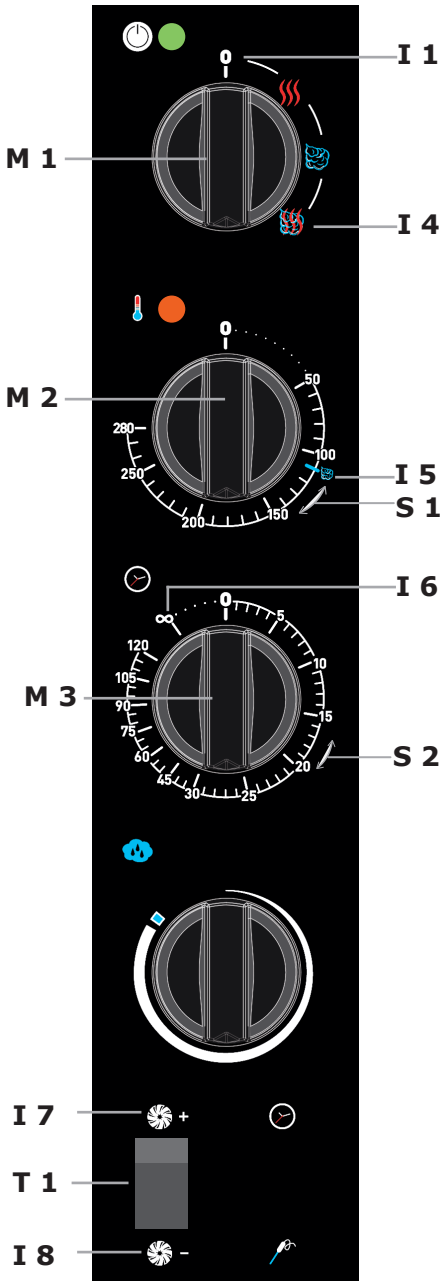
Select STEAM cooking mode by turning the knob M1 clockwise to position I3.

Then, select the cooking temperature by turning knob M2 clockwise, positioning the indicator on the knob to the desired temperature. A cooking chamber temperature of 110°C, indicated by the symbol I5, is recommended for conventional steam cooking.

Now, select the cooking time by turning knob M3 clockwise, positioning the indicator on the knob to the desired time. Turn the indicator to the symbol I6 Infinity to exclude the time check. When the set time has expired, the oven will emit an audible warning and turn off, halting cooking.

Set the fan speed using the key T1.

## 2.2 Mixed cooking (convection/steam)



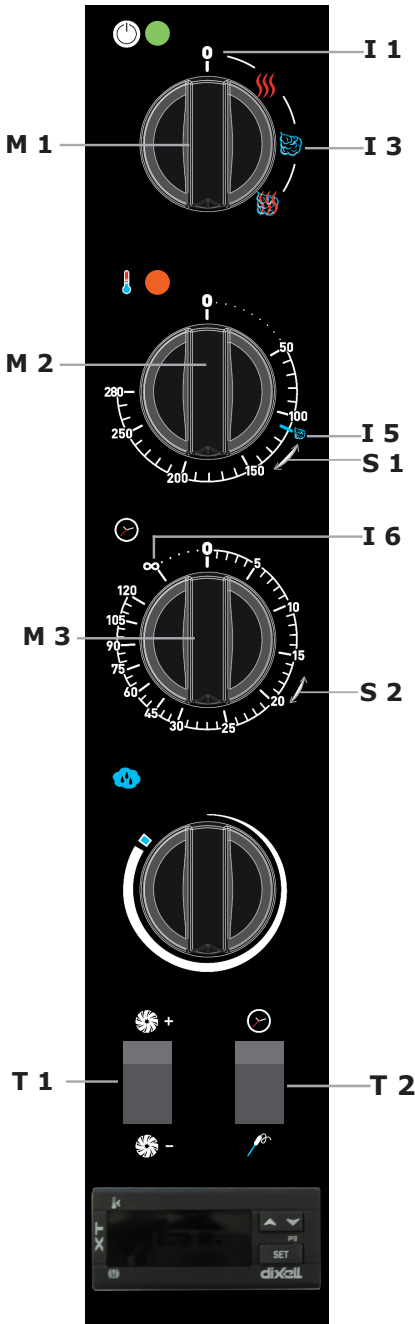
Select MIXED (CONVECTION/STEAM) cooking mode by turning the knob M1 clockwise to position I4.

Then, select the cooking temperature by turning knob M2 clockwise, positioning the indicator on the knob to the desired temperature.

Now, select the cooking time by turning knob M3 clockwise, positioning the indicator on the knob to the desired time. Turn the indicator to the symbol I6 Infinity to exclude the time check. When the set time has expired, the oven will emit an audible warning and turn off, halting cooking.

Set the fan speed using the key T1.

## 2.5 Cooking with the core probe



### Positioning the probe

The probe detects the temperature via a tip positioned in proximity of the probe.

This must be inserted in a way that the tip coincides with the centre of the product in the largest part.

### THERMOSTAT

To use the thermostat:

- Connect the core probe to the oven (connector on the side of the control panel);
- Activate the thermostat by pressing the switch T2 on the control panel;
- Set the core temperature desired (press the SET key, then the UP and DOWN arrows to select the core temperature desired and press SET again to confirm).

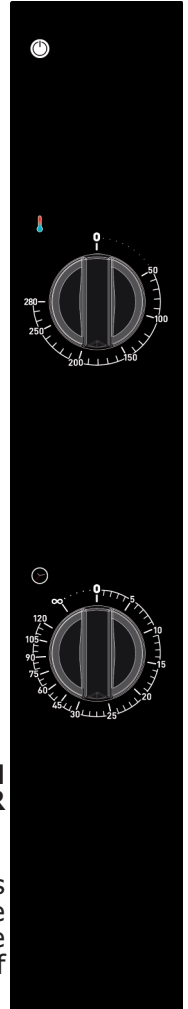
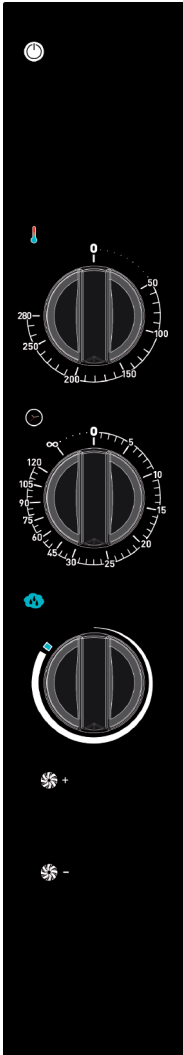
When the desired temperature has been reached, cooking will stop and an audible warning will sound.



## 2.6 Other versions

### **ELECTROMECHANICAL VERSION WITH HUMIDIFIER AND TWO SPEEDS.**

In this version, the oven always operates in convection mode. It is, however, possible to add humidity to the cooking chamber by turning the humidifier knob. Set the cooking parameters (temperature, time and humidity, if required) as explained in points 2.2 and 2.2.1 of this manual.



### **ELECTROMECHANICAL VERSION WITHOUT HUMIDIFIER**

In this version, the oven always operates in convection mode. Set the cooking parameters (temperature and time) as explained in point 2.2 of this manual.

---

## **2.6 Recommendations for cooking: roasting, grilling and frying**

### **Roasts**

For more effective cooking, it is recommended to place the roasted foods on the steel rod grill in order to achieve more uniform cooking between the upper and lower part without having to turn the product during cooking.

If you want to collect the juices, place a tray on the lower level of the oven.

### **Grilling**

The grill accessory must be used for grilling in the oven. The grill must be in aluminium for the best results to be obtained.

The oven is generally set in convection mode, with valve open and temperature between 230°C and 270°C according to the type of product and browning that is to be obtained and ventilation between xxx.

### **Frying**

All breaded and pre-fried frozen foods can be fried. In the case of breaded products, spray a thin layer of oil in a way that it is absorbed by the bread. Frozen pre-fried products can be fried without adding oil.

Use non-stick aluminium trays or relevant frying baskets. Set the convection oven with the valve open, at a temperature of 250°C and ventilation between xxx.

### **2.6a Cooking advice: cooking uniformity**

The uniformity of cooking could be modified according to the type of product introduced. In this case, it is recommended to try and lower the temperature and operate (increasing or decreasing) the fan rotation speed.

Using correct trays increases the general cooking uniformity of the oven. Always select the tray with the minimum depth possible for the product to be cooked. Aluminium trays offer more uniform cooking than steel trays.

### **2.6b Cooking recommendations: vacuum cooking and pasteurisation**

#### **Vacuum cooking**

---

A product can be cooked directly inside a vacuum bag. This type of cooking allows particularly soft and flavoured meat to be obtained and at the same time decreases the perishability of the product.

After having vacuum packed the product via the use of relevant cooking bags, set the oven with the MIXED CYCLE at 100% humidity and ventilation between xxx. The cooking chamber temperature must be maximum 3°-5°C above that which the core must reach. E.g. for an average fillet (60°C at the core), set the oven temperature at 63°C.

### **Pasteurisation in jar**

In the pasteurising processes, the product is considered pasteurised when the core temperature reaches a value between 83°C and 85°C.

On the basis of the type of product, dimension of the jar and amount of product it contains, the time of reaching the core temperature may vary. It is therefore recommended to use the core probe on a sample jar (perforating the lid to allow the probe to enter) in order to detect the temperature of the entire production batch.

At the end of cooking the product must be blast frozen quickly to +3°C to end the pasteurisation cycle.

## 2.7 Humidity discharge valve

The humidity discharge function expels the humidity which may form in the chamber during the cooking cycle.

Turn the butterfly valve lever L1 to the following positions:

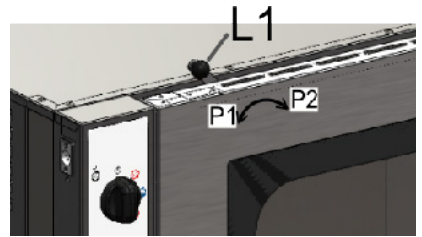
P1 left: VALVE CLOSED

P2 right: VALVE OPEN

Even with the valve closed, there is no risk

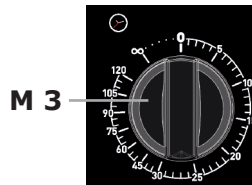
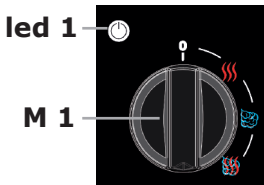
of overpressure in the cooking chamber because it is monitored by the discharge.

During STEAM and MIXED (CONVECTION/STEAM) cooking modes, it is advisable to turn the butterfly valve lever to position P1 closed.



## 2.8 Cooking chamber lighting

Lighting in the cooking chamber is automatic and connected to the oven cooking function. When cooking has finished, the light turns off.



## 2.9 Halting and switching off the oven

To end cooking, turn the Time knob M3 to 0.

To switch the oven off, turn the knob M1 to I1 OFF. The led1 will turn off.

---

## 3. MAINTENANCE and CLEANING

---

Disconnect the appliance from the electric power supply before performing any cleaning or maintenance intervention.

At the end of the working day, clean the appliance, both for reasons of hygiene and to prevent operating faults.

The oven should never be cleaned with direct water or high pressure jets. Moreover, the appliance should not be cleaned with wire sponges, ordinary steel brushes or scrapers; eventually, you can use stainless steel wool, wiping the appliance in the direction of sheet metal grain.

Wait for the cooking chamber to cool down.

Remove the tray holder panels. Clean the debris that can be removed manually and put the removable parts in the dishwasher. To clean the cooking chamber use warm soapy water. Subsequently, all concerned surfaces must be rinsed thoroughly and make sure you have removed any detergent residue. To clean the outer parts of the oven, use a damp cloth and a mild detergent.

During the annual inspection, conducted by a qualified technician, remove the deflector and wash it with soapy water.

### 3.1 HUMIDITY DISCHARGE

The humidity discharge expels the vapours produced inside the cooking chamber.

Check that it is always perfectly clean and free from obstructions.

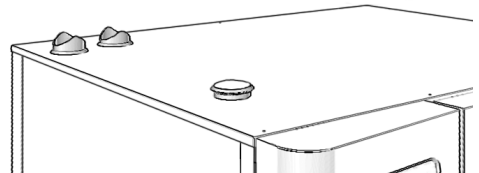


Fig. 13

### 3.2 CLEANING THE GLASS

The door glass can be cleaned both on the outside and on the inside. To do this, turn the latch that holds the internal glass in place clockwise (**Fig.14**) and, once the glass is open, clean it with a suitable detergent. Never use abrasive materials.

The glass should then be closed properly and locked in place by turning the relevant latch.

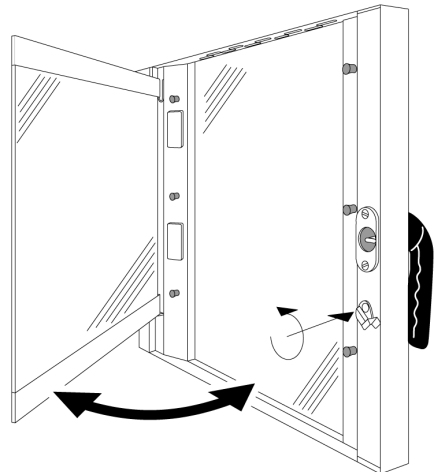


Fig. 14

---

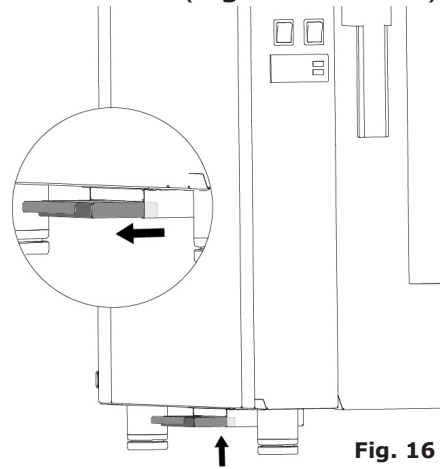
## 3.3 CLEANING THE CONTROL PANEL VENTILATION FILTER

Cleaning the oven control panel ventilation filter (**Fig. 16 - ref. F**) must be done at least once a month, by hand washing the filter with soap and water.

To slide the filter out, pull sideways and outwards with your fingers, applying force on the relevant hand-hold (**Fig. 16**).

It is good practice to replace the filter at least once a year or even more frequently whenever the oven operates in environments in which there is a high concentration of flours or similar substances.

In all cases, the filter must be replaced when it is consumed or damaged; it must be requested from the supplier as a spare part.



**Fig. 16**

---

## 4. CHECKS THAT CAN ONLY BE PERFORMED BY AN AUTHORIZED TECHNICIAN

---

**Cut off the power supply before making any adjustment or intervention.**

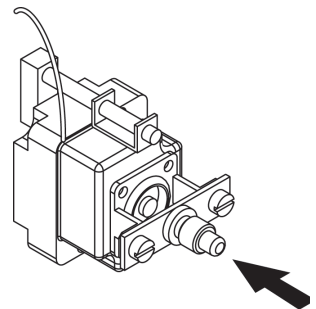
### 4.1 RESET THE SAFETY THERMOSTAT

Loosen the screws that fix the control panel and open it, making it rotate to the left on its guides.

Locate the thermostat, positioned in the lower left side of the technical compartment and press the red button until a mechanical sound ("click") is heard, which will confirm the closure of the contacts (**Fig. 17**).

The thermostat can be triggered due to mechanical stresses to which the oven can be subjected during transport.

Continuous intervention of the safety thermostat indicates a malfunction of the device and makes it essential to investigate the causes.



**Fig. 17**

---

## 4.2 MOTOR CIRCUIT BREAKER PROTECTION

If the thermal protection of the motor is triggered, check the cleanliness of the slits, the efficiency of the cooling devices and the regular and friction-free rotation of the motor.

It is recommended to cut off the power supply.

## 4.3 PROTECTION FUSES

The protection fuses are used to protect the circuit boards of the oven against overvoltage. These are found in the bottom part of the technical compartment, near to the safety thermostat rearm button.

## 4.4 FLAME CONTROL

### **Caution:**

The flame control only functions correctly if the oven electric connection has been performed respecting the position of the phase and neutral. Between phases there must be a potential difference of 230V.

## 4.5 SPARE PARTS MANAGEMENT

The parts should be replaced exclusively by an authorized service centre.

To identify the codes of spare parts, contact a service representative.

**Once the parts required have been identified, the after-sales service will send a written order to the manufacturer, specifying clearly the model of the device, its serial number, the voltage and frequency of power supply, and also the code and a description of the parts concerned.**

**Only original spare parts must be used for protection of the health of the user and consumer.**

## 5. ALARMS DESCRIPTION

If a serious fault occurs, it is very important to switch the oven off at the omnipolar

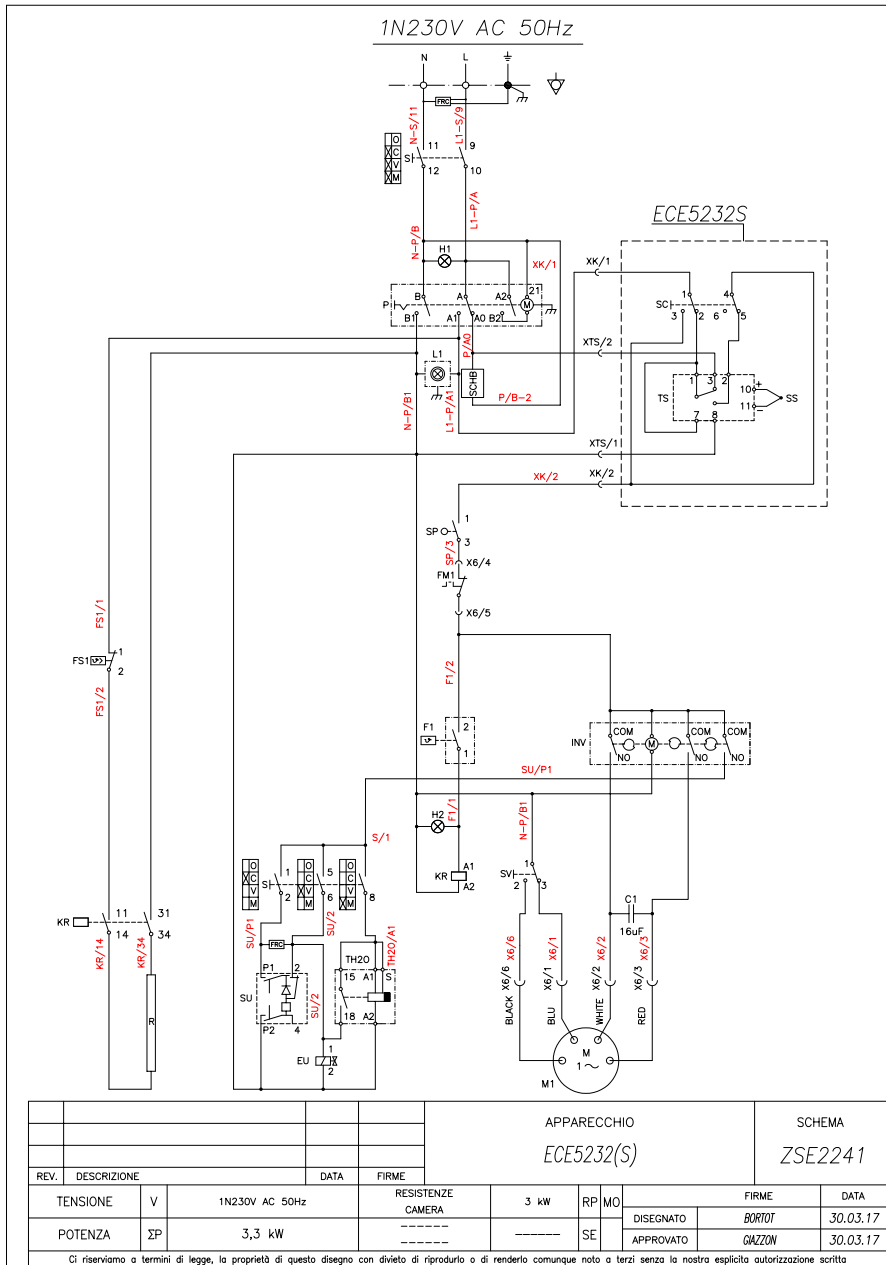
switch and close the water and gas shut-off valves upstream of the oven.

PROBLEM	SOLUTION
The oven doesn't start.	Check that the omnipolar circuit breaker is closed and the mains electricity is present.
	Check that the gas shut-off valve upstream of the oven is open.
	Check the integrity of the protection fuses of the oven.
	Make sure the oven door is properly closed.
	Make sure you have set the parameters of the cooking cycle properly.
	Make sure the oven is not in failure.
If the furnace does not start after all these operations, contact the support centre.	
The fans stops during operation.	Turn off the oven and wait for the thermal breaker of the motor to be restored automatically.
	Make sure the cooling vents are not obstructed.
If the problem persists, contact the support centre.	
Internal lighting is not working	Use heat-resistant lamps.
	Replace the lamps proceeding as follows: <ul style="list-style-type: none"> <li>• Make sure that the omnipolar circuit breaker installed upstream of the oven is open and the appliance is cold.</li> <li>• Unscrew the bulb protections inside the chamber.</li> <li>• Remove the seal.</li> <li>• Replace the bulb.</li> </ul>
If the problem persists, contact the support centre.	
Water is not delivered from humidifier pipes	Check that the water shut-off valve is open.
If the problem persists, contact the support centre.	

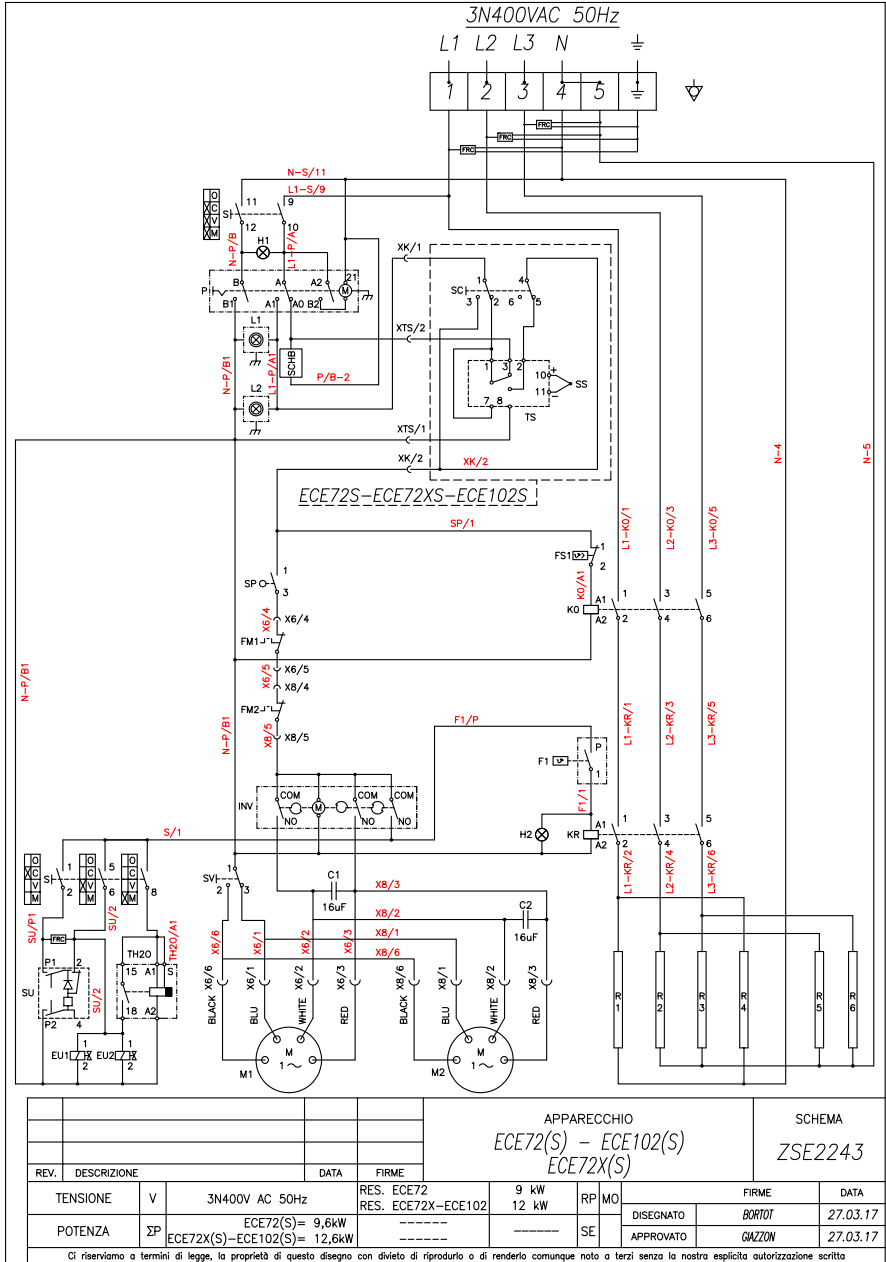


# 6. ELECTRICAL DIAGRAMS

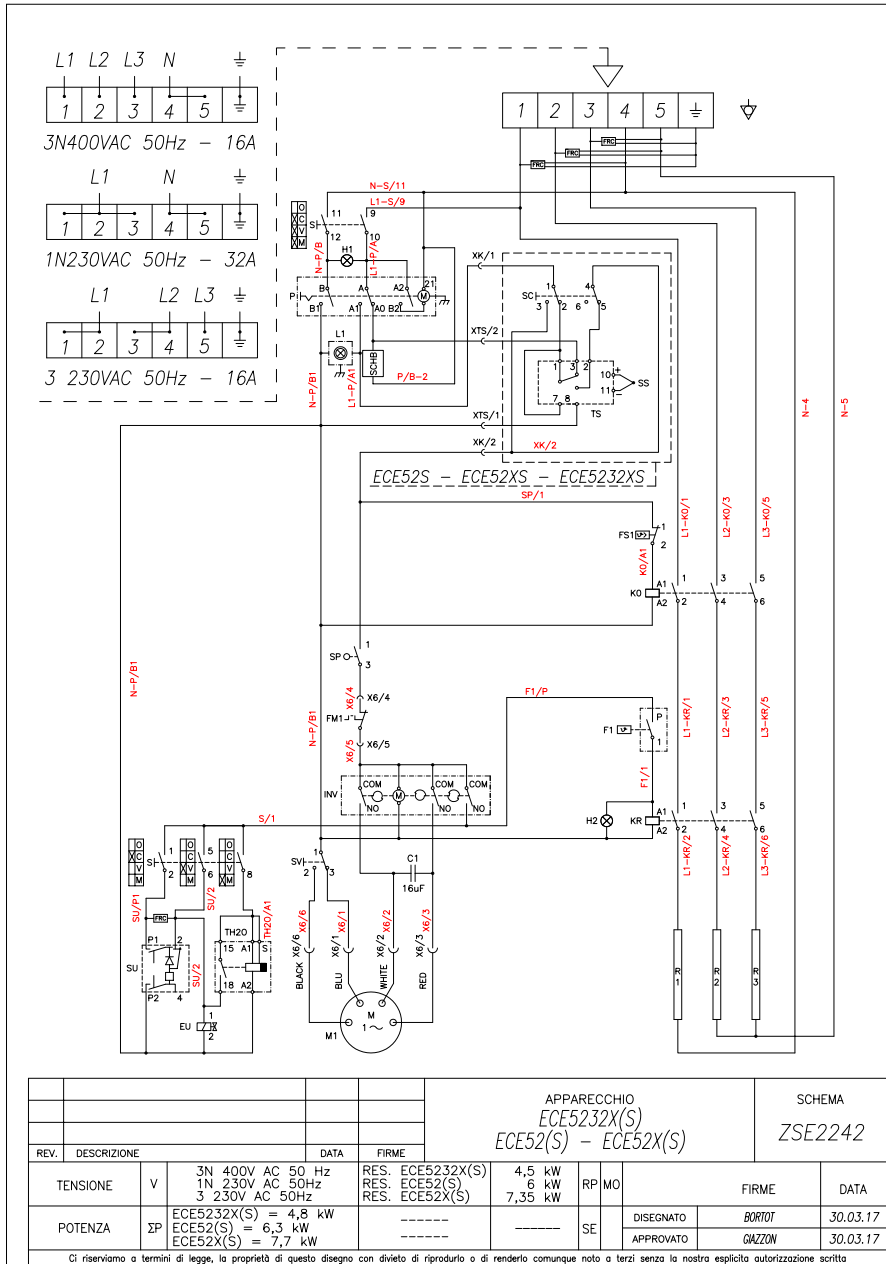
## 6.1 ECE5232(S): ZSE2241



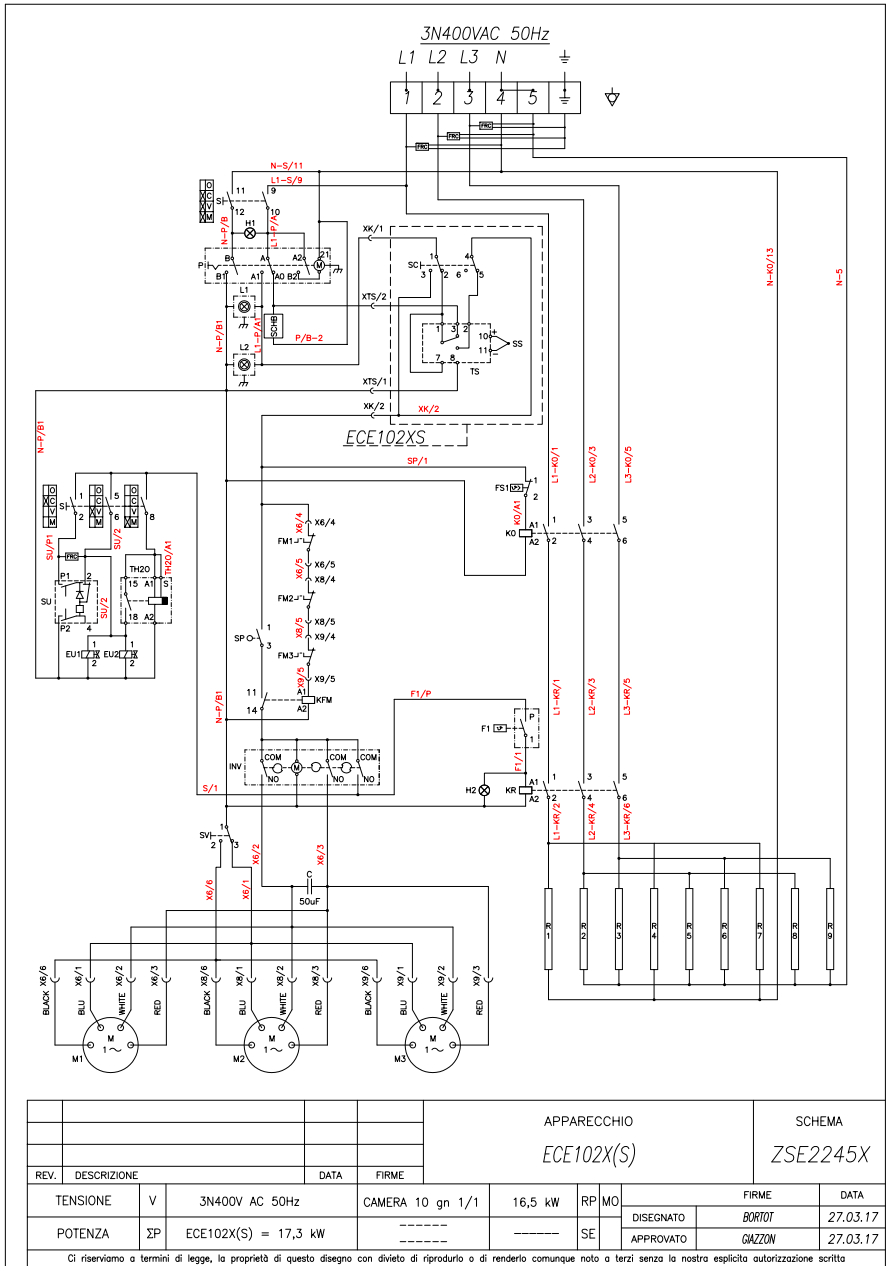
# 6.2 ECE72(S)- ECE72X(S) - ECE102(S): ZSE2243



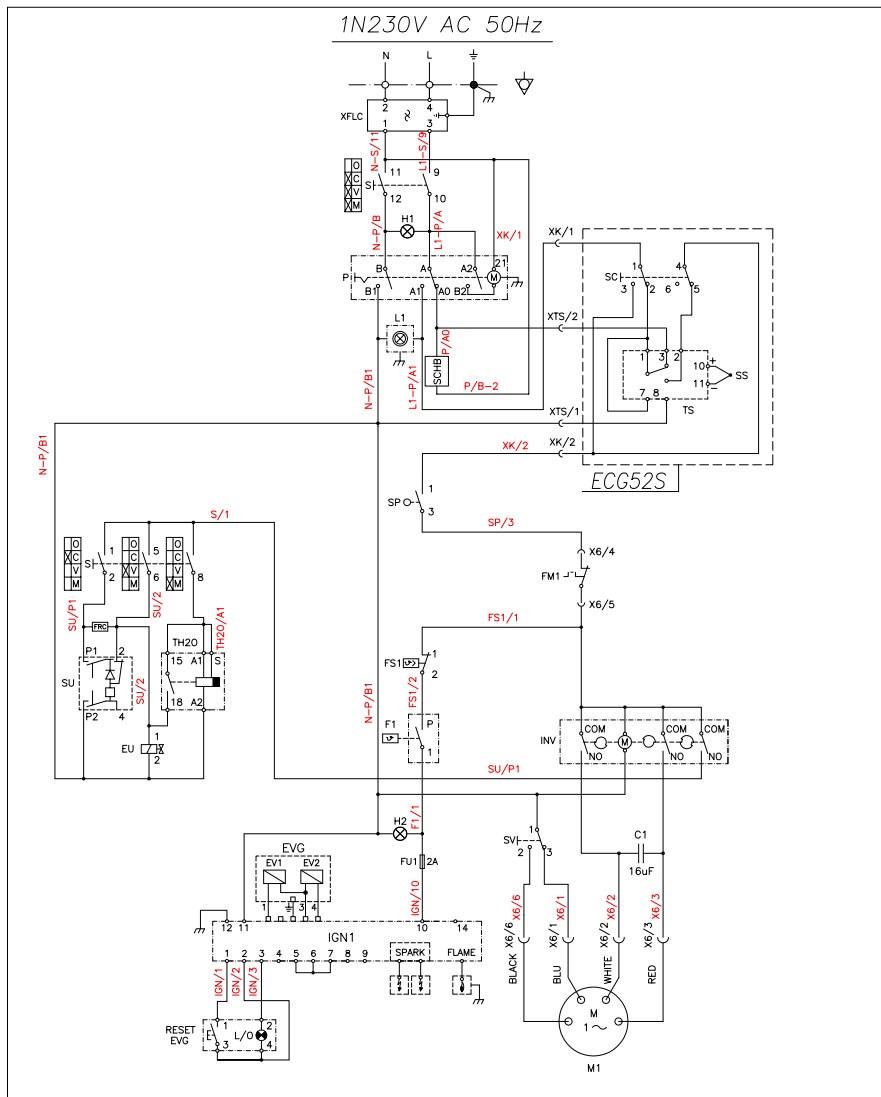
# 6.3 ECE5232X(S)- ECE52(S) - ECE52X(S): ZSE2242



# 6.4 ECE102X(S): ZSE2245X



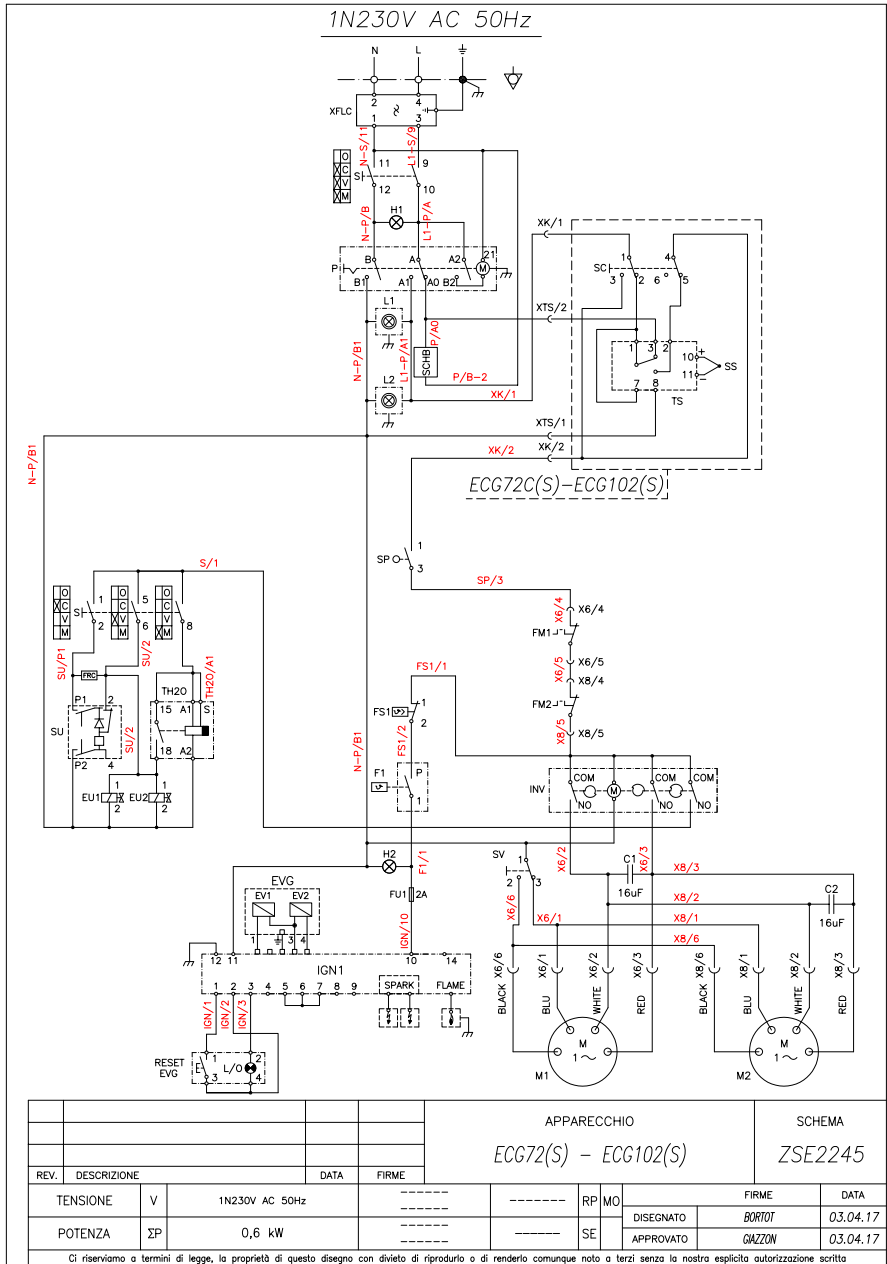
# 6.5 ECG52(S): ZSE2244



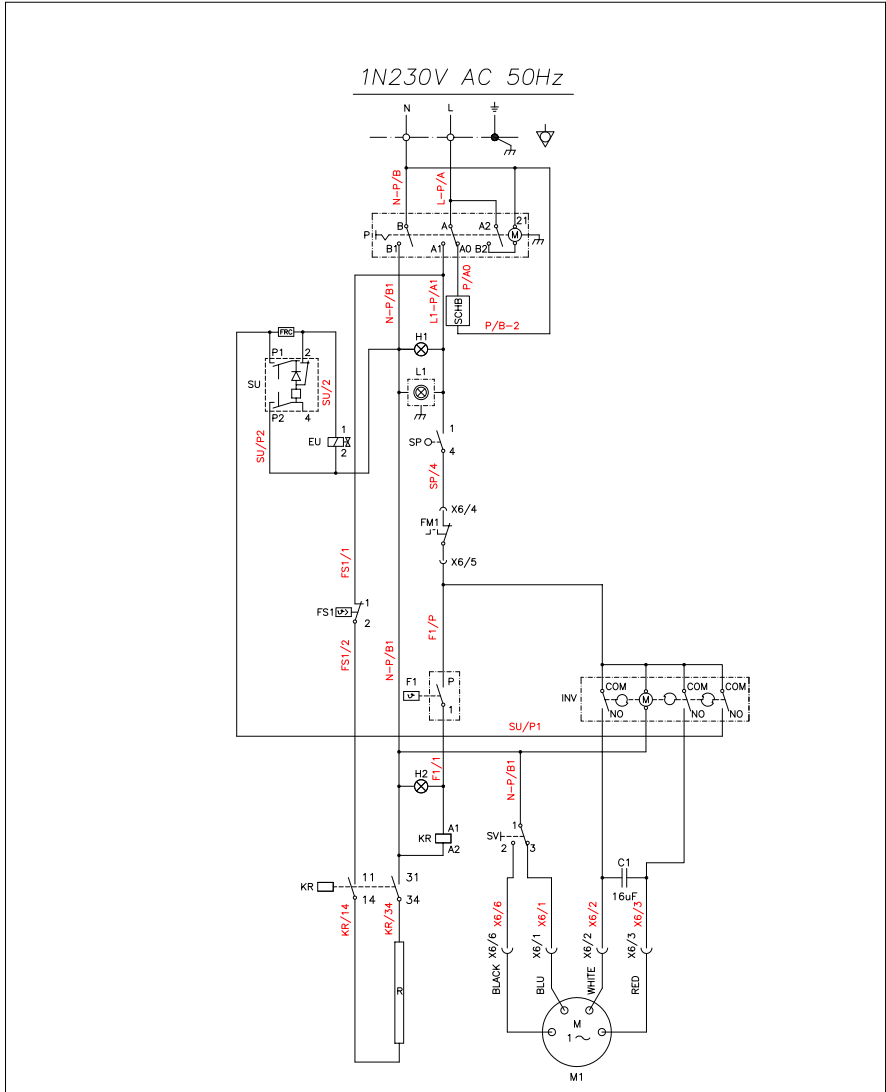
				APPARECCHIO		SCHEMA	
				ECG52(S)		ZSE2244	
REV.	DESCRIZIONE	DATA	FIRME	RP	MO	FIRME	DATA
	TENSIONE	V	1N230V AC 50Hz			BORTOT	03.04.17
	POTENZA	ΣP	0,3 kW			GAZZON	03.04.17
				SE	DISEGNATO	BORTOT	03.04.17
					APPROVATO	GAZZON	03.04.17

Ci riserviamo a termini di legge, la proprietà di questo disegno con divieto di riprodurlo o di renderlo comunque noto a terzi senza la nostra esplicita autorizzazione scritta

# 6.6 ECG72(S) - ECG102(S): ZSE2245



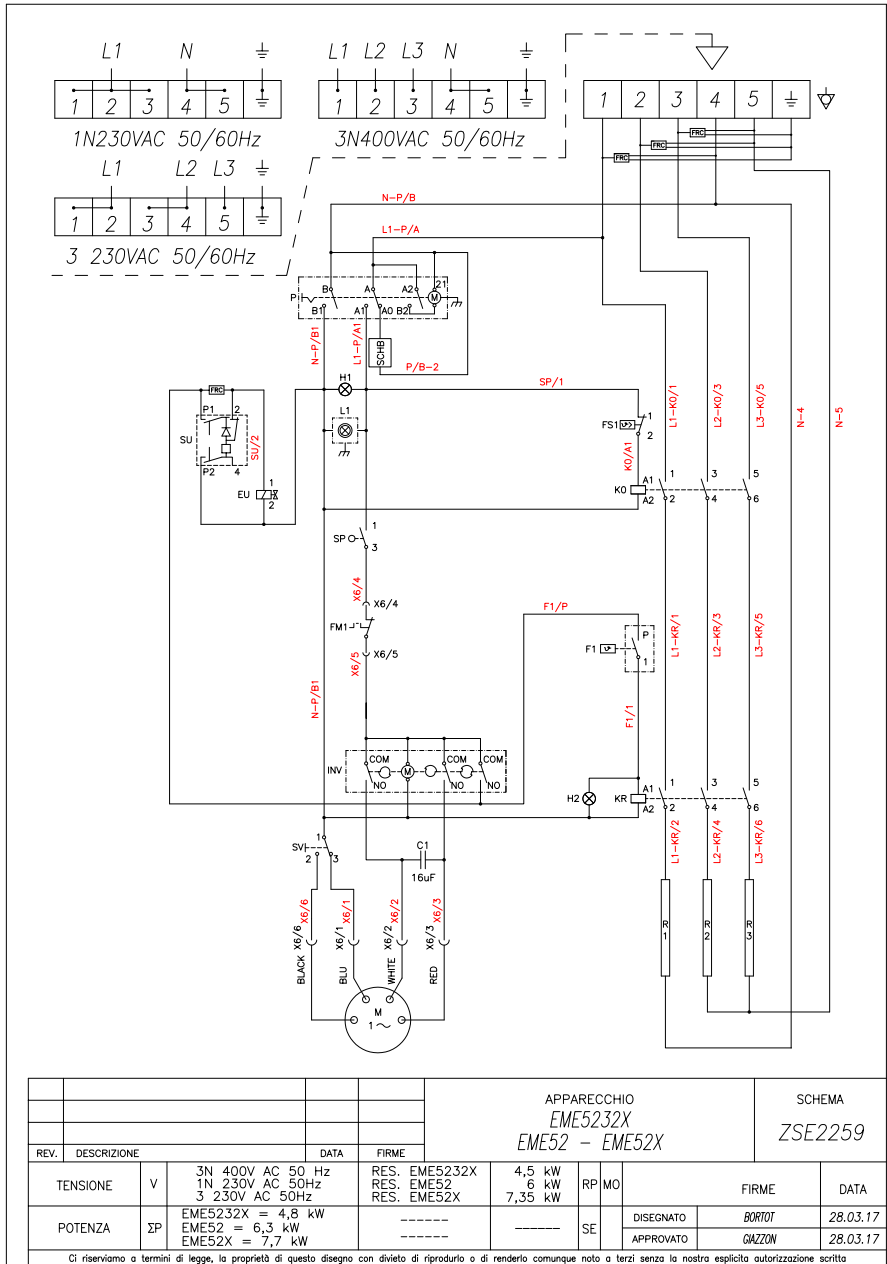
# 6.7 EME5232: ZSE2258



				APPARECCHIO		SCHEMA	
				EME5232		ZSE2258	
REV.	DESCRIZIONE	DATA	FIRME			FIRME	DATA
TENSIONE	V	1N230V AC 50Hz	RESISTENZE	3 kw	RP	MO	
POTENZA	ΣP	3,3 kw	CAMERA		SE		
						DISEGNATO	BORTOT
						APPROVATO	GAZZON
							28.03.17
							28.03.17

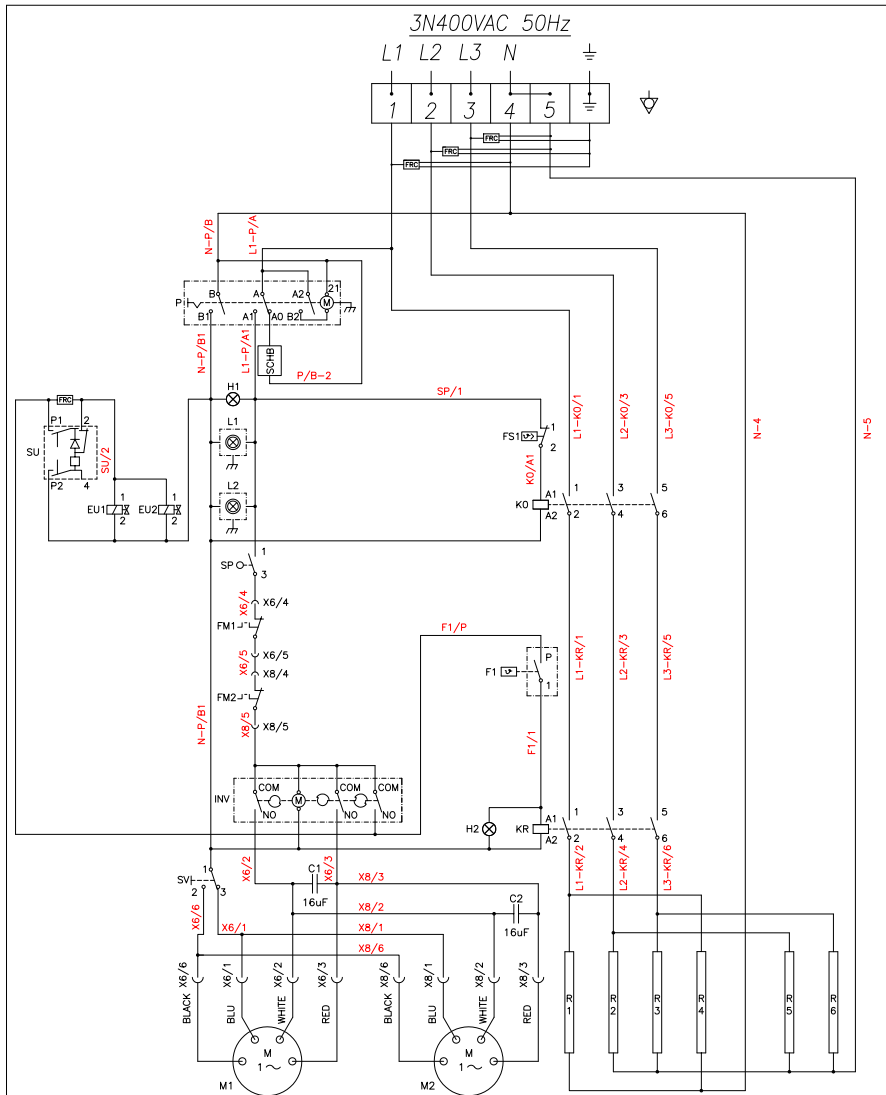
Ci riserviamo a termini di legge, la proprietà di questo disegno con divieto di riprodurlo o di renderlo comunque noto a terzi senza la nostra esplicita autorizzazione scritta

# 6.8 EME5232X - EME52 - EME52X: ZSE2259





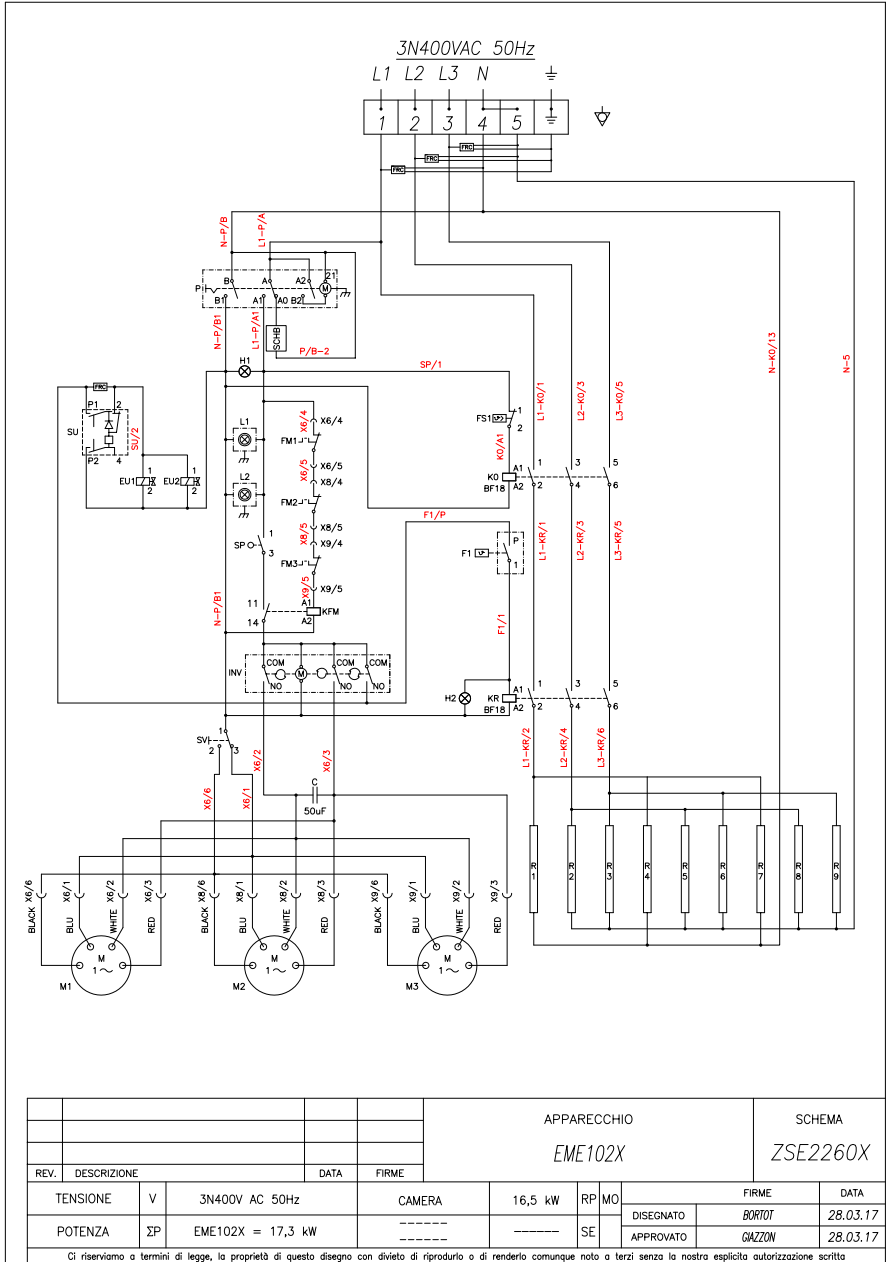
# 6.9 EME72 - EME102: ZSE2260



REV.	DESCRIZIONE	DATA	FIRME	APPARECCHIO	SCHEMA		
				EME72 - EME102	ZSE2260		
TENSIONE	V	3N400V AC 50Hz	CAMERA 7 gn 1/1 CAMERA 10 gn 1/1	9 kW 12 kW	RP MO		
POTENZA	ΣP	EME72 = 9,6 kW EME102 = 12,6 kW	-----	-----	SE		
					FIRME	DATA	
					DISEGNATO	BORTOT	28.03.17
					APPROVATO	GAZZON	28.03.17

Ci riserviamo a termini di legge, la proprietà di questo disegno con divieto di riprodurlo o di renderlo comunque noto a terzi senza la nostra esplicita autorizzazione scritta

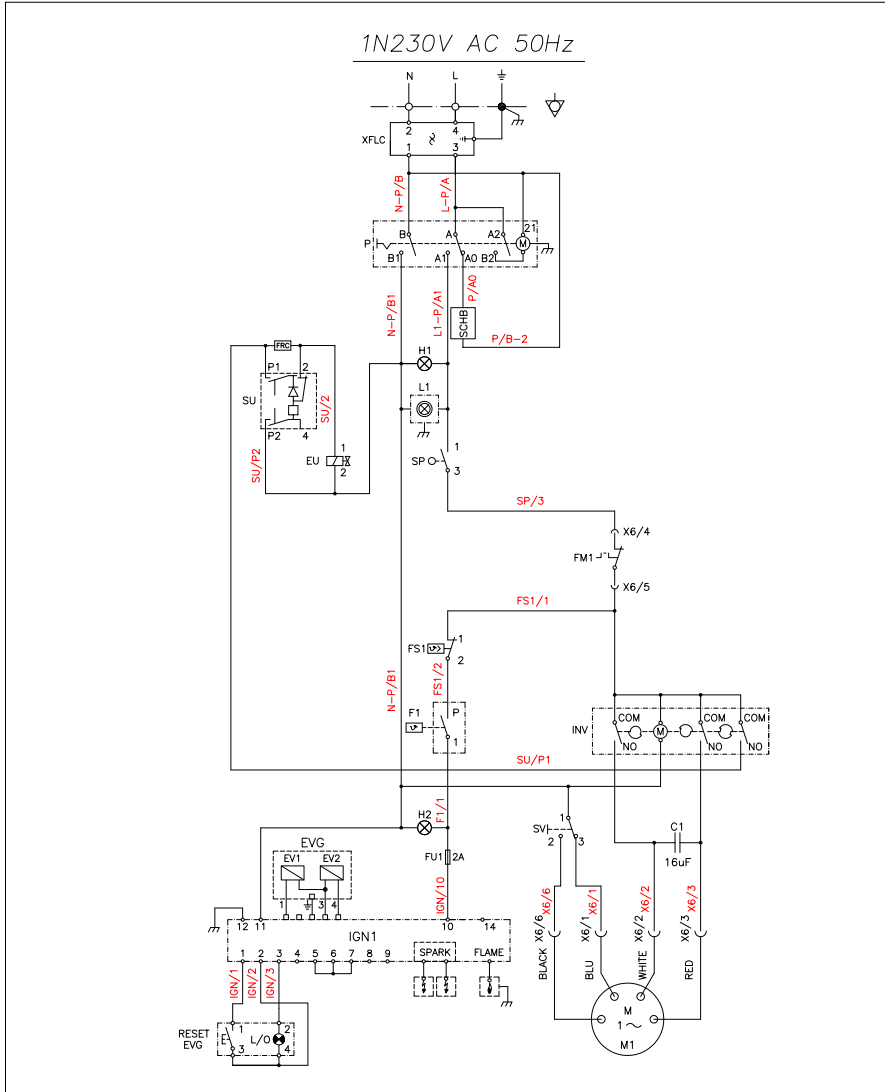
# 6.10 EME102X: ZSE2260X



REV.	DESCRIZIONE	DATA	FIRME	APPARECCHIO				SCHEMA	
				EME102X				ZSE2260X	
TENSIONE	V	3N400V AC 50Hz	CAMERA	16,5 kW	RP	MO	FIRME		DATA
POTENZA	ΣP	EME102X = 17,3 kW	-----	-----	SE		DISEGNATO	BORTOT	28.03.17
							APPROVATO	GAZZON	28.03.17

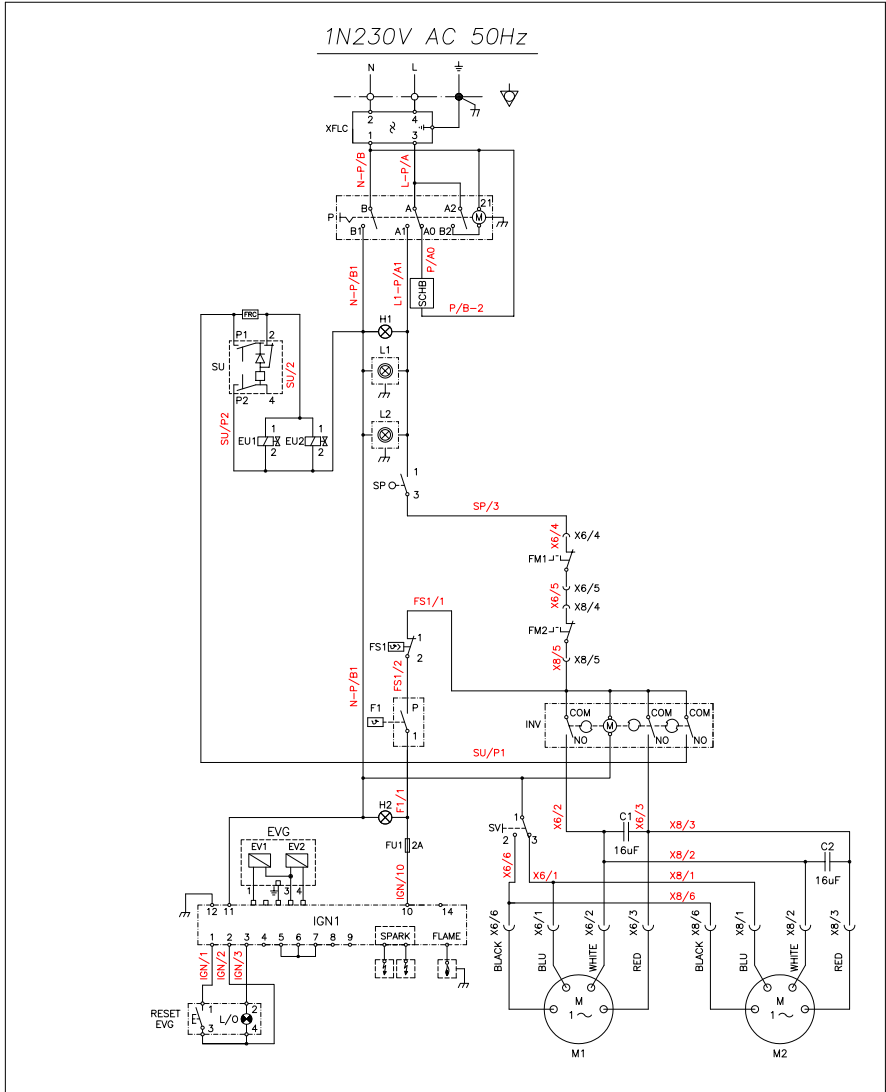
Ci riserviamo a termini di legge, la proprietà di questo disegno con divieto di riprodurlo o di renderlo comunque noto a terzi senza la nostra esplicita autorizzazione scritta

# 6.11 EMG52: ZSE2261



				APPARECCHIO		SCHEMA	
				EMG52		ZSE2261	
REV.	DESCRIZIONE	DATA	FIRME	RP	MO	FIRME	DATA
	TENSIONE	V	1N230V AC 50Hz			BORTOT	03.04.17
	POTENZA	ΣP	0,3 kW			GAZZON	03.04.17
<small>Ci riserviamo a termini di legge, la proprietà di questo disegno con divieto di riprodurlo o di renderlo comunque noto a terzi senza la nostra esplicita autorizzazione scritta</small>							

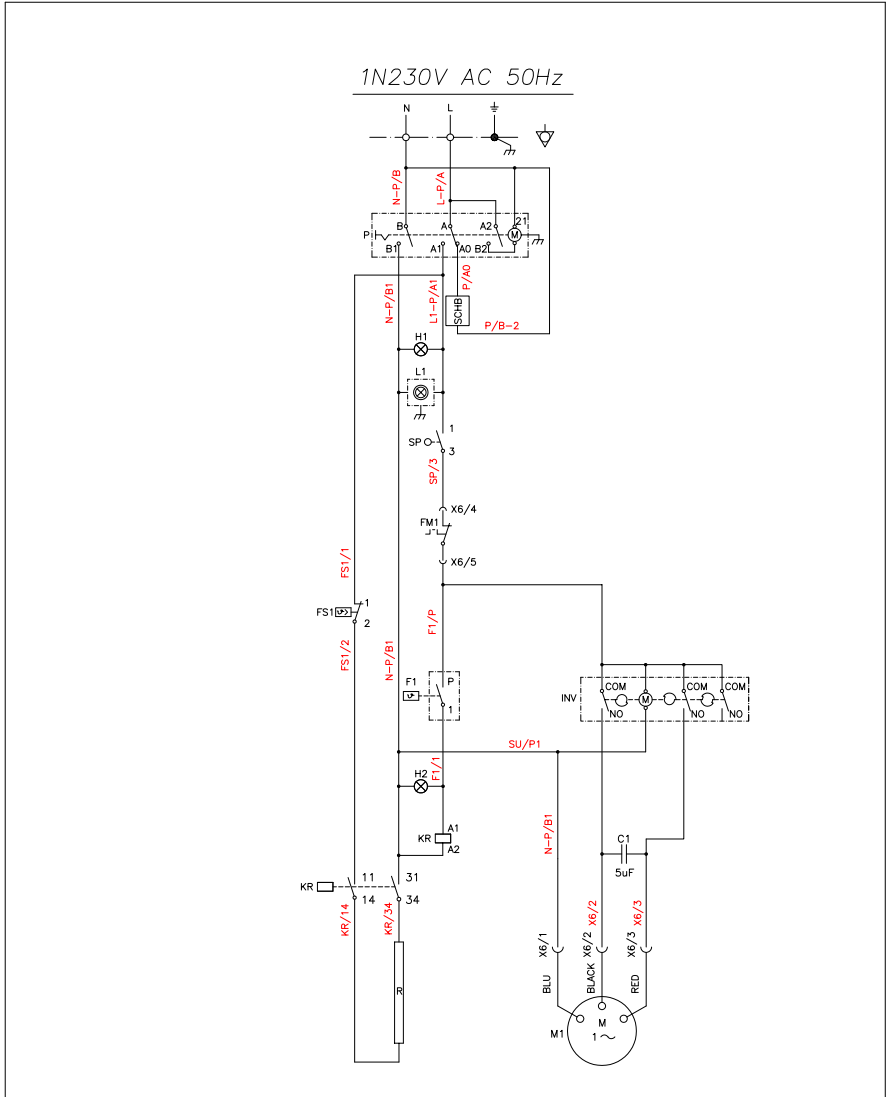
# 6.12 EMG72 - EMG102 : ZSE2262



REV.	DESCRIZIONE	DATA	FIRME	APPARECCHIO	SCHEMA
				EMG72 - EMG102	ZSE2262
TENSIONE	V	1N230V AC 50Hz		RP MO	FIRME DATA
POTENZA	ΣP	0,6 kW		SE	DISEGNATO BORTOT 03.04.17
					APPROVATO GAZZON 03.04.17

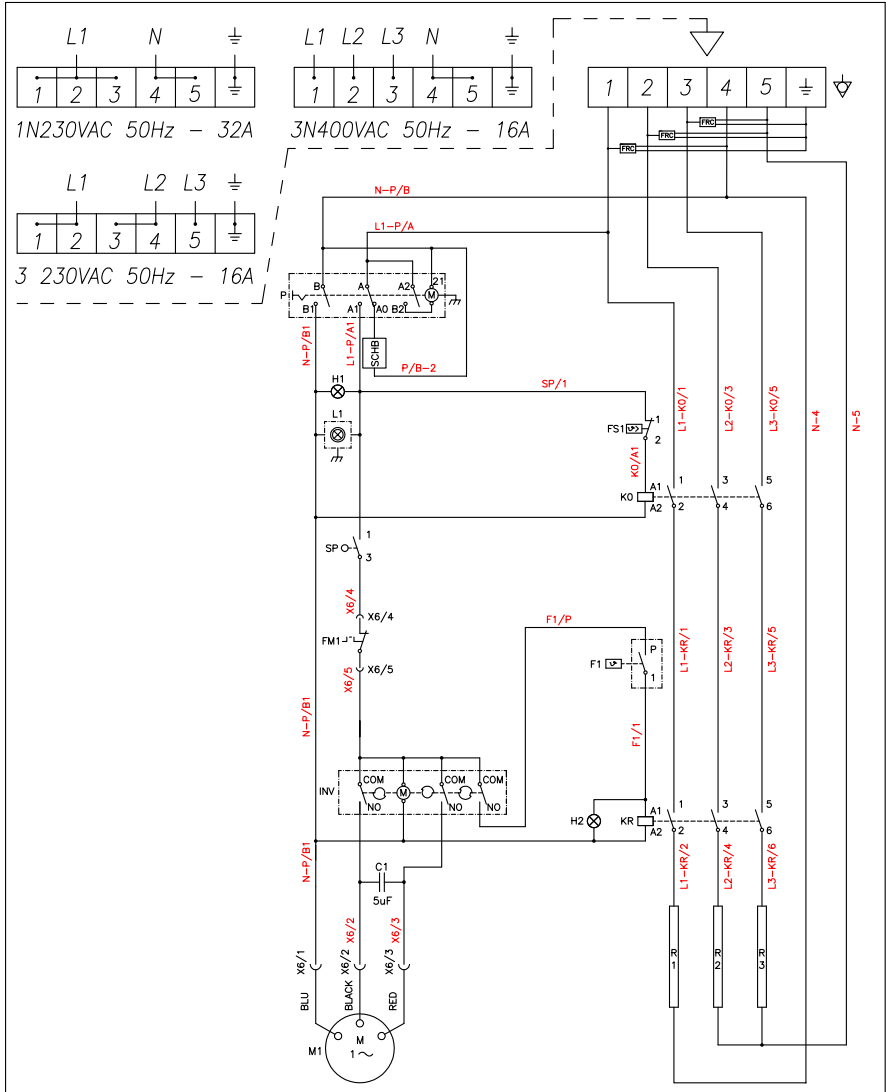
Ci riserviamo a termini di legge, la proprietà di questo disegno con divieto di riprodurlo o di renderlo comunque noto a terzi senza la nostra esplicita autorizzazione scritta

# 6.13 EME523: ZSE2246



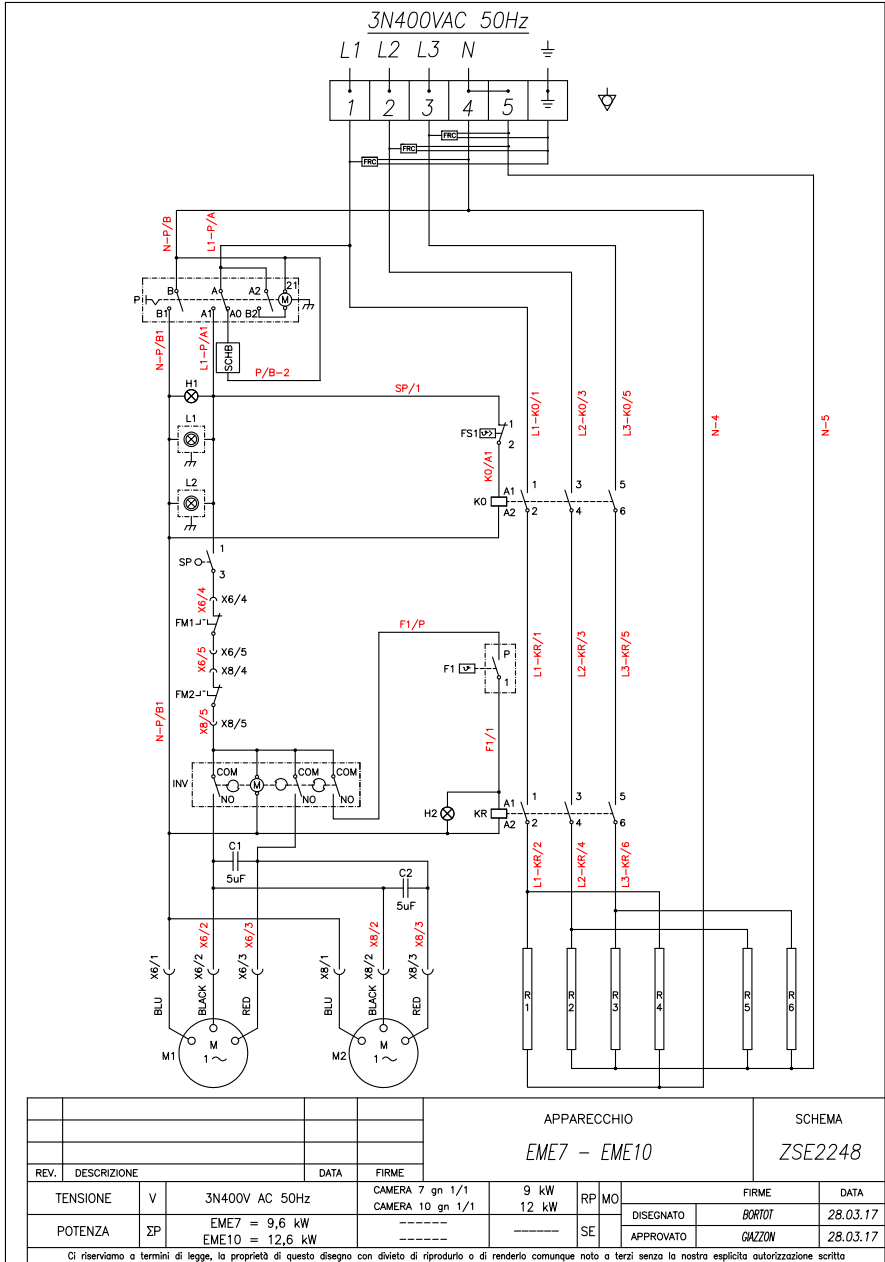
				APPARECCHIO				SCHEMA	
				EME523				ZSE2246	
REV.	DESCRIZIONE	DATA	FIRME			FIRME		DATA	
	TENSIONE	V	1N230V AC 50Hz	RESISTENZE	3 kW	RP	MO		
	POTENZA	ΣP	3,3 kW	CAMERA		SE			
							DISIGNATO	BORTOT	28.03.17
							APPROVATO	GAZZON	28.03.17
<small>Ci riserviamo a termini di legge, la proprietà di questo disegno con divieto di riprodurlo o di renderlo comunque noto a terzi senza la nostra esplicita autorizzazione scritta</small>									

# 6.14 EME5: ZSE2247



				APPARECCHIO		SCHEMA	
				EME5		ZSE2247	
REV.	DESCRIZIONE	DATA	FIRME			FIRME	DATA
TENSIONE	V	3N400V AC 50 Hz 3 230V AC 50Hz 1N230V AC 50Hz	RESISTENZE CAMERA	6 kW	RP MO	BORTIOT	28.03.17
POTENZA	ΣP	6,3 KW	-----	-----	SE	GAZZON	28.03.17
<small>Ci riserviamo a termini di legge, la proprietà di questo disegno con divieto di riprodurlo o di renderlo comunque noto a terzi senza la nostra esplicita autorizzazione scritta</small>							

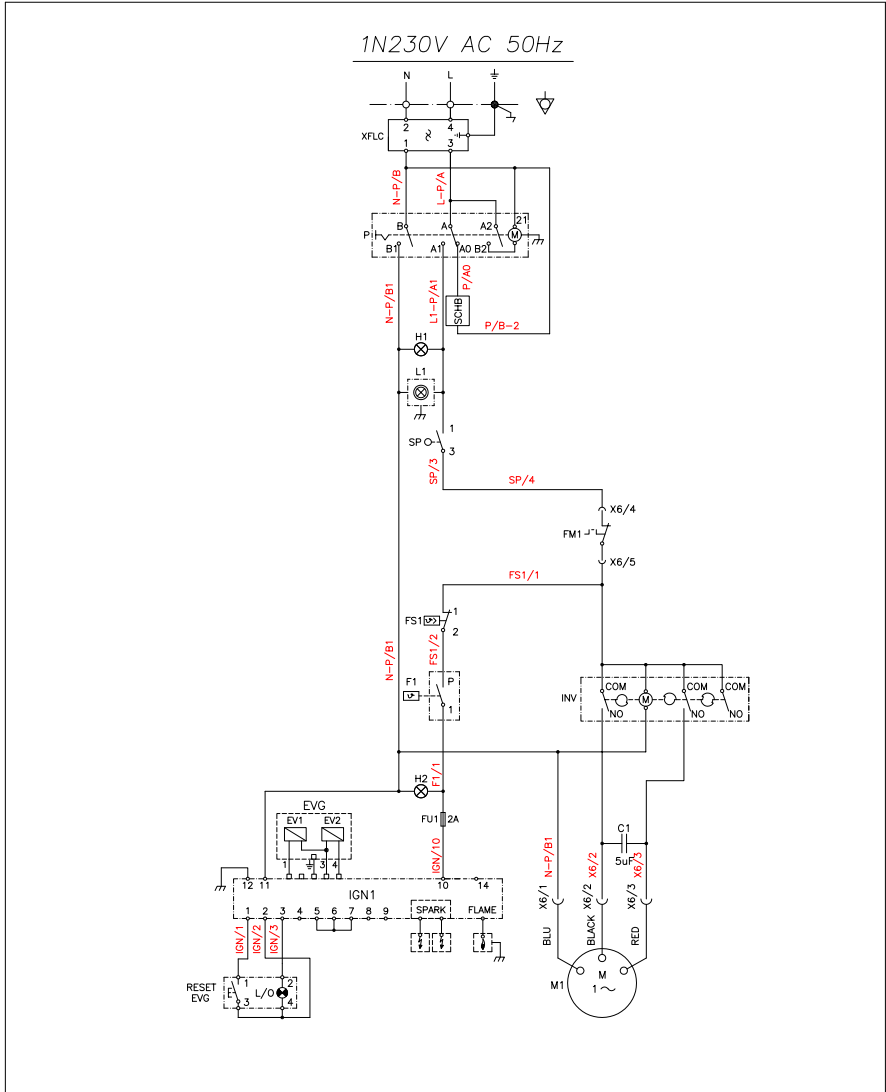
# 6.15 EME7 - EME10: ZSE2248



REV.	DESCRIZIONE	DATA	FIRME	APPARECCHIO				SCHEMA	
				EME7 - EME10				ZSE2248	
	TENSIONE	V	3N400V AC 50Hz	CAMERA 7 gn 1/1	9 kW	RP	MO	FIRME	DATA
	POTENZA	ΣP	EME7 = 9,6 kW EME10 = 12,6 kW	CAMERA 10 gn 1/1	12 kW	SE		DISEGNATO	BORTOT
								APPROVATO	GAZZON
									28.03.17

Ci riserviamo a termini di legge, la proprietà di questo disegno con divieto di riprodurlo o di renderlo comunque noto a terzi senza la nostra esplicita autorizzazione scritta

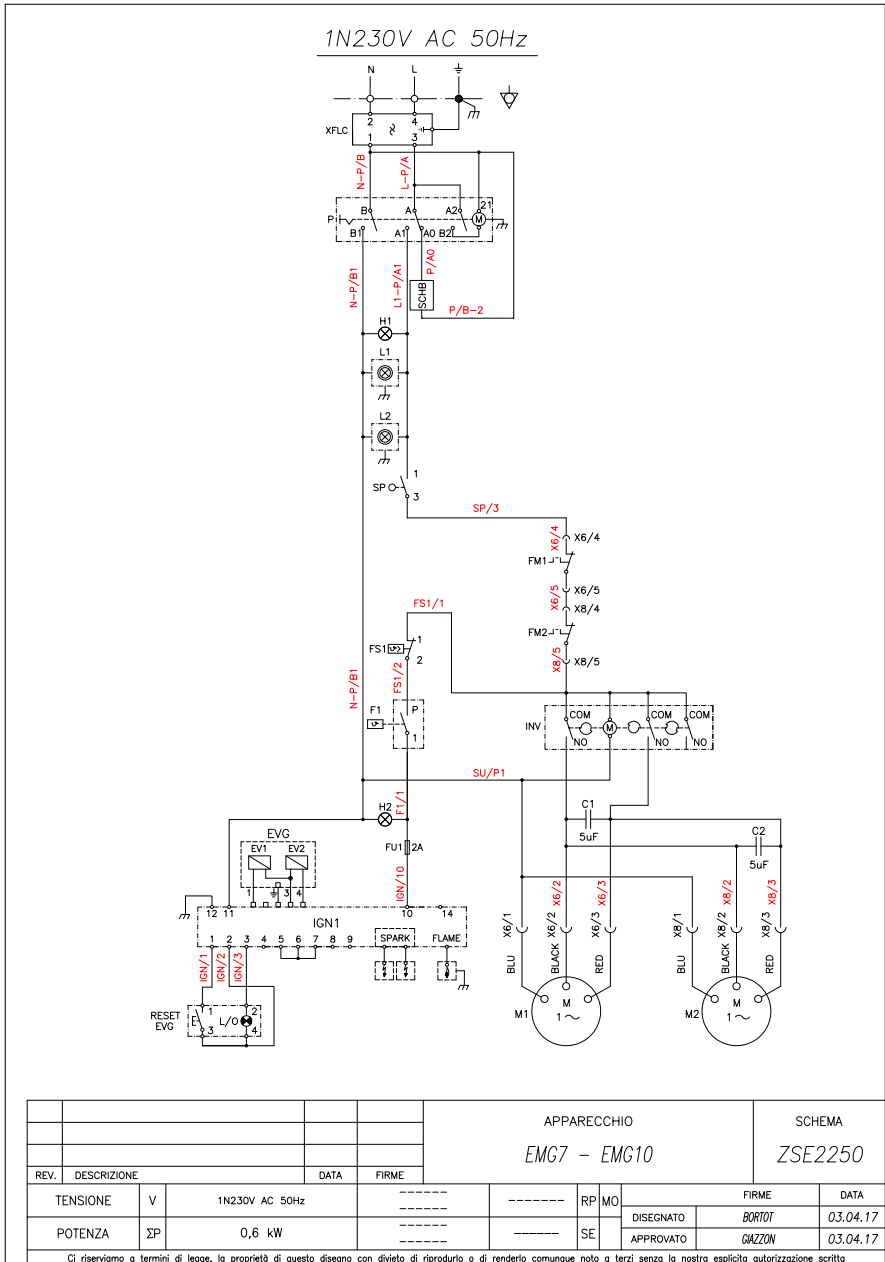
# 6.16 EMG5: ZSE2249



				APPARECCHIO		SCHEMA	
				EMG5		ZSE2249	
REV.	DESCRIZIONE	DATA	FIRME			FIRME	DATA
TENSIONE	V	1N230V AC 50Hz		RP	MO		
POTENZA	ΣP	0,3 kW		SE		DISEGNATO	BORTOT 03.04.17
						APPROVATO	GAZZON 03.04.17
<small>Ci riserviamo a termini di legge, la proprietà di questo disegno con divieto di riprodurlo o di renderlo comunque noto a terzi senza la nostra esplicita autorizzazione scritta</small>							



# 6.17 EMG7 - EMG10: ZSE2250





---

## 7. DISPOSAL OF THE APPLIANCE

---

At the end of its life span, the appliance must be disposed of in accordance with legal obligations.

The symbol in **Fig. 18** specifies that, at the end of its life span, the appliance must be disposed of according to the indications of the European Parliament Directive 2012/19/EU dated 04/06/2012.



**Fig. 18**

### **Information regarding disposal in nations of the European Union**

The European Community Directive regarding WEEE equipment has been implemented differently by each nation, therefore if his appliance is to be disposed of, we suggest you contact the local authorities or the dealer to find out the correct method of disposal.



THE MANUFACTURER SHALL NOT BE HELD LIABLE FOR ANY DAMAGES DUE TO IMPROPER INSTALLATION, TAMPERING WITH THE APPLIANCE, MISUSE, IMPROPER MAINTENANCE, FAILURE TO COMPLY WITH APPLICABLE STANDARDS AND INTENDED USE.

THE MANUFACTURER RESERVES THE RIGHT TO MAKE CHANGES TO THE PRODUCT AT ANY TIME IT DEEMS NECESSARY OR USEFUL.

