



emotion for professional people

# ovens emotion

installation manual

modular

## dear installer

this manual contains all the information necessary for the correct installation of the appliance.

We therefore advise you to read it carefully before installing it and keep it with care for future consultations.

If some parts are not fully understood, the Manufacturer is available to provide any technical information  the Manufacturer's details can be found on the back cover.

Enjoy your work!



<b>warnings</b> .....	4
warnings for the installer .....	4
pictogram explanations .....	5
<b>technical data</b> .....	6
general description .....	6
technical drawings .....	7
<i>mod. EM6/11-B - mod. EM6/11-D (6 trays)</i> .....	7
<i>mod. EM10/11-B - mod. EM10/11-D (10 trays)</i> .....	8
<i>mod. EM20/11-B - mod. EM20/11-D (20 trays)</i> .....	9
20-Tray EM trolley.....	10
<b>installation</b> .....	12
preliminary operations.....	12
<i>removing the protective films</i> .....	12
<i>applying the "burns hazard" yellow sticker</i> .....	12
<i>removing non-compliant objects from the oven chamber...</i>	12
transport to the installation room .....	12
<i>installation room characteristics</i> .....	12
positioning - stationary ovens .....	14
positioning - mobile ovens .....	16
electrical connection.....	20
water connection.....	22
fume connection.....	29
reading the serial number plate.....	30
<b>testing</b> .....	32

## warnings

warnings for the installer	4
pictogram explanations	5

## warnings for the installer



Failure to comply with the following rules can result in damage or injury, even death, will void the warranty and relieves the Manufacturer from all liability.

- **Before installing and maintaining the equipment, read this manual and keep it carefully for future consultation by the various operators.**
- **If you have not understood all the contents of this manual, contact the Manufacturer.**
- **All installation and extraordinary maintenance operations must be carried out only by qualified personnel authorized by the Manufacturer, in compliance with the regulations in force in the country of use and with the regulations regarding the systems and safety at work.**
- Before installing the equipment, check the compliance of the systems with the regulations in force in the country of use and the serial number plate.
- Disconnect the equipment from the power supply before carrying out any installation, ordinary or extraordinary maintenance.
- Interventions, tampering or modifications not expressly authorized that do not comply with what is written in this manual will void the warranty.
- An installation or maintenance other than those indicated in the manual may cause damage, injury or death.
- During the assembly of the equipment, people not involved in the installation are not allowed to stand in or pass near the working area.
- The equipment must be easily movable for any extraordinary maintenance: make sure that any masonry work following the installation (e.g. construction of walls, replacement of doors with narrower ones, renovations, etc ...) does not hinder handling.
- The equipment must be moved by means suitable to its weight and size and by people equipped with personal protection equipment (PPE - gloves, safety shoes, etc.).
- The power cord must only be replaced by a qualified and authorized technician. The cable can only be replaced with one of similar characteristics (see table **B** on page 21). The grounding cable must always be yellow-green.
- The serial number plate provides important technical information that is indispensable in case of a request for maintenance or repair of the equipment: it is therefore recommended not to remove, damage or modify it.
- The packaging material, as potentially dangerous, must be kept out of the reach of children or animals and properly disposed of according to local regulations.
- The manufacturer reserves the right to make changes to the equipment or accessories at any time without prior notice.
- The total or partial reproduction of this booklet without the consent

of the Manufacturer is prohibited. The measurements provided are indicative and not binding.  
- In case of disputes, the original language of the manual is Italian. The Manufacturer is not responsible for any translation/interpretation errors.

## pictogram explanations

The installation and use instructions are valid for all models unless otherwise specified by the following pictograms:



Danger! Situation of immediate danger or dangerous situation that might cause injury or death.



Useful tips and information



Grounding symbol



Equipotential symbol



Read the instruction manual



Indicates the Figure or Table to which the text refers

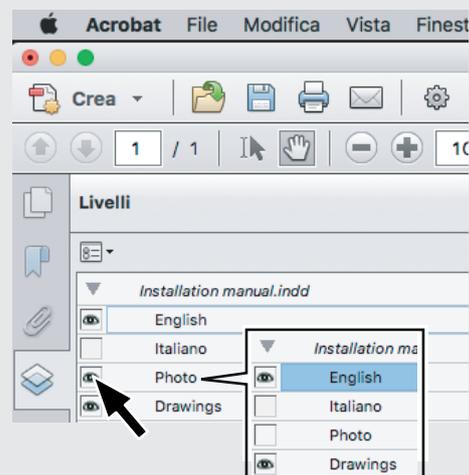
## digital version

The digital version of the booklet, available in PDF format, is interactive; for example, a simple "click" on the written text or page numbers lets you access the indicated contents.



If you need to print the booklet, we recommend deactivating the "Photo" level of Acrobat.

Drawings, texts and contents will be printed but coloured photos will be eliminated: in this way it will be possible to save a lot of printing ink and, consequently, to protect the environment!



## technical data

general description	6
technical drawings	7

## general description

Multifunction electric oven with capacitive Touch Screen.

Available in 6, 10 and 20 GN 1/1 trays.

Direct steam injection (-D) or with boiler (-B).

Fan with autoreverse with 12 possibilities of ventilation control.

Equipped with multi-point probe (Multipoint).

Built-in automatic washing system and extractable shower head as standard.

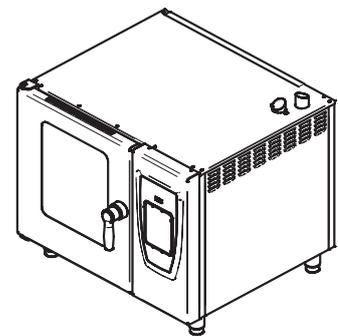
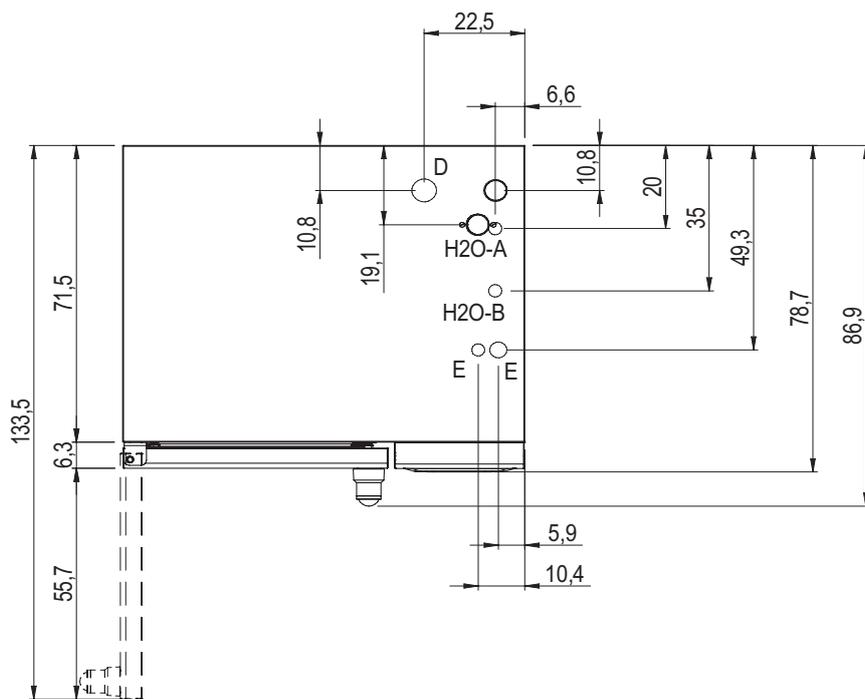
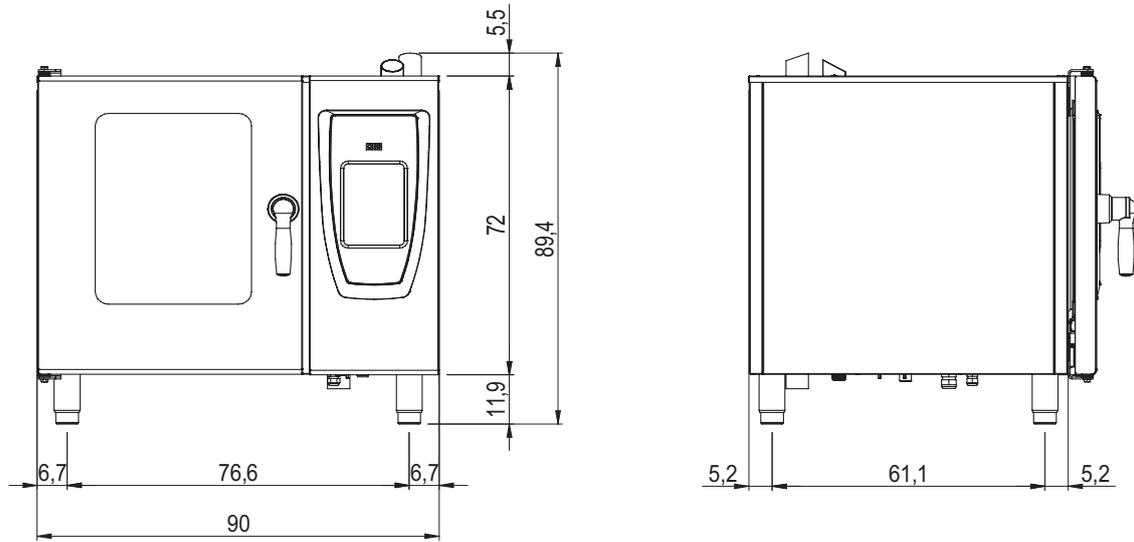
Ergonomic handle. Recipe book included and with card with ability to store the user's recipes.

### A Technical data table

Models	Dimensions length x width x height	No. of trays	Chamber cap.	Steam injection	Total electrical power
EM E6/11 – D	90x87x89.4	6		direct	11.6 kW 380-415V 3N 50-60Hz
EM E10/11 – D	90x87x117.4	10		direct	16.7 kW 380-415V 3N 50-60Hz
EM E20/11 – D	90x87x195	20		direct	31.1 kW 380-415V 3N 50-60Hz
			GN 1/1		
EM E6/11 – B	90x87x89.4	6		boiler	14.1 kW 380-415V 3N 50-60Hz
EM E10/11 – B	90x87x117.4	10		boiler	19.2 kW 380-415V 3N 50-60Hz
EM E20/11 – B	90x87x195	20		boiler	36.6 kW 380-415V 3N 50-60Hz

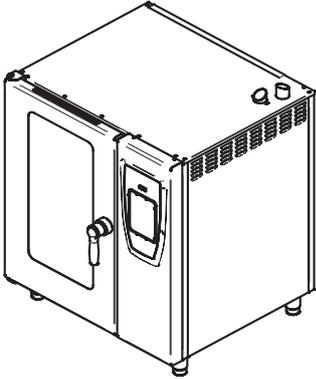
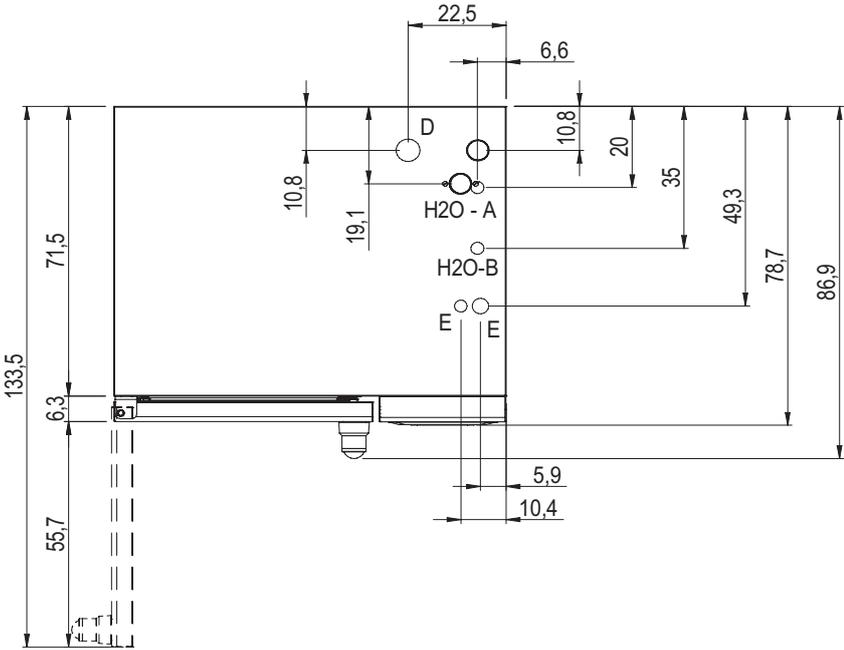
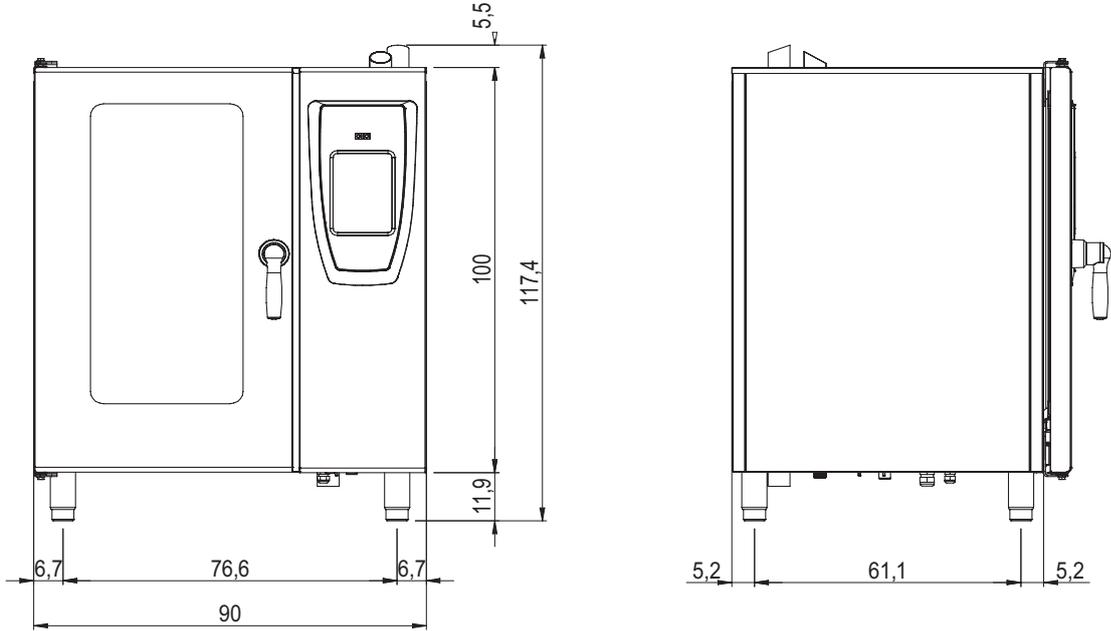
# technical drawings

mod. EM6/11-B - mod. EM6/11-D (6 trays)



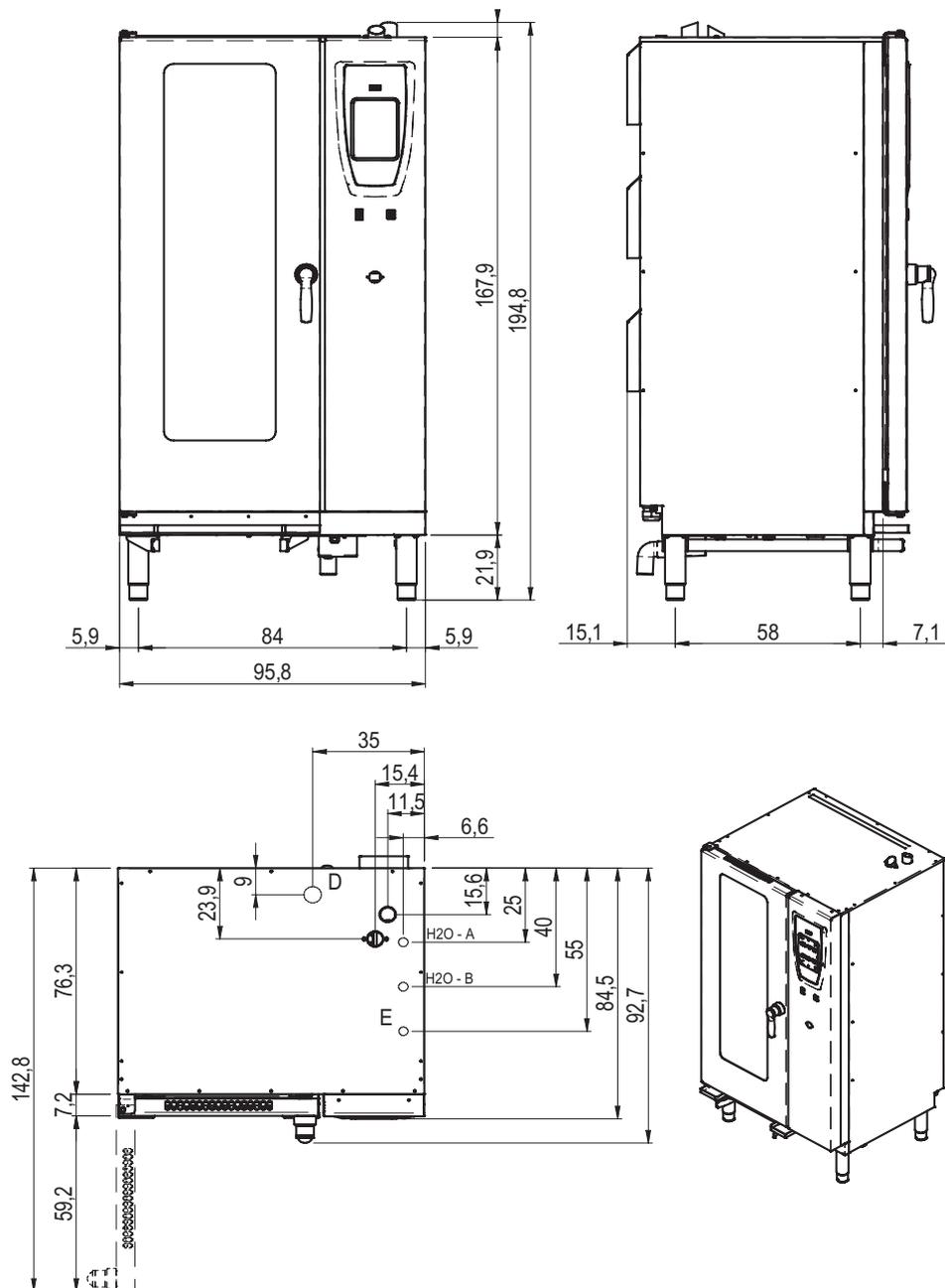
- E: electric line entry cable gland
- D: water discharge connection EN ISO 228-1 G 1"
- H<sub>2</sub>O - A: normal water inlet connection EN ISO 228-1 G 3/4"
- H<sub>2</sub>O - B: softened water inlet connection EN ISO 228-1 G 3/4"

mod. EM10/11-B - mod. EM10/11-D (10 trays)



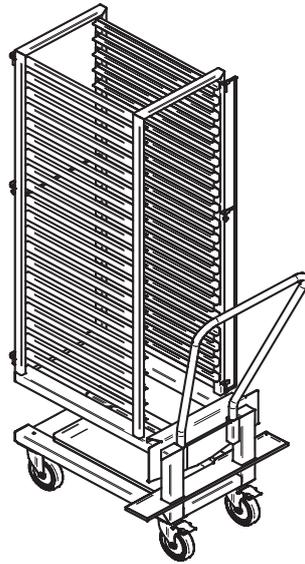
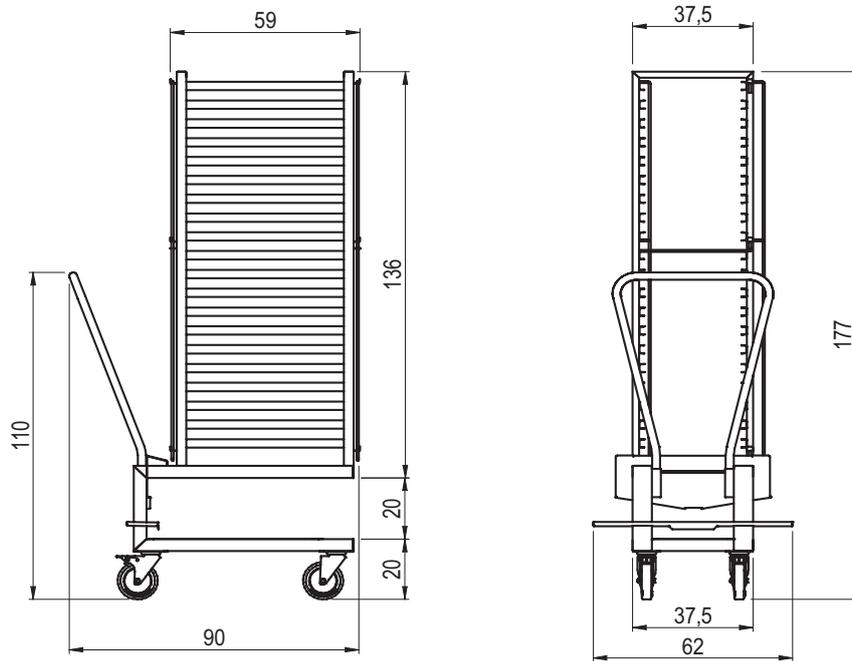
- E: electric line entry cable gland
- D: water discharge connection EN ISO 228-1 G 1"
- H<sub>2</sub>O - A: normal water inlet connection EN ISO 228-1 G 3/4"
- H<sub>2</sub>O - B: softened water inlet connection EN ISO 228-1 G 3/4"

mod. EM20/11-B - mod. EM20/11-D (20 trays)



- E: electric line entry cable gland
- D: water discharge connection EN ISO 228-1 G 1"
- H<sub>2</sub>O - A: normal water inlet connection EN ISO 228-1 G 3/4"
- H<sub>2</sub>O - B: softened water inlet connection EN ISO 228-1 G 3/4"

## 20-Tray EM trolley



Maximum capacity 80kg  
20 GN 1/1 trays  
Pitch 63



## installation

preliminary operations	12
transport to the installation room	12
positioning	16
electrical connection	20
water connection	22
loading the detergent	28
fume connection	29
reading the serial number plate	30

## preliminary operations

Before starting the installation, check you have the following items inside the packaging and that they are in good condition:

- Emotion appliance;
- technical documentation;
- "burns hazard" yellow sticker.

 If a component is missing or damaged, contact the Manufacturer.

## removing the protective films

**1** Slowly remove the protective film from the equipment: clean any glue residues with the appropriate solvent without using tools that might damage surfaces or abrasive or acid detergents.

 Protective films, once removed, must be kept out of the reach of children or animals as they are potentially dangerous and properly disposed of according to local regulations.

## applying the "burns hazard" yellow sticker

**2** For safety reasons, it is advisable NOT to place the last tray at a height of more than 160 cm. If this is necessary, **apply the yellow "burns hazard" sticker as shown in the figure.**

## removing non-compliant objects from the oven chamber

**3** Remove any non-compliant objects from the oven chamber (e.g. booklets, plastic bags, etc.).

 During installation, do not place any objects inside the oven (e.g. screwdrivers).

## transport to the installation room

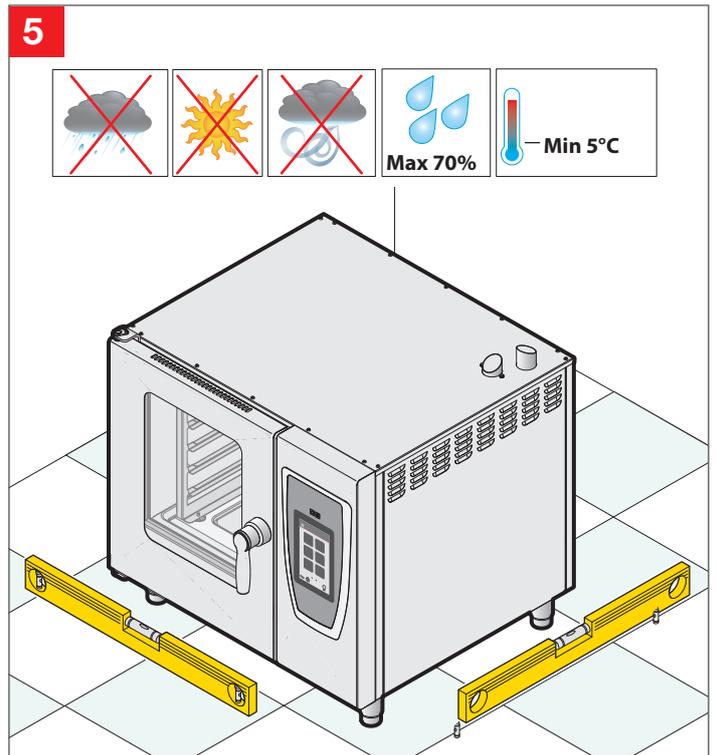
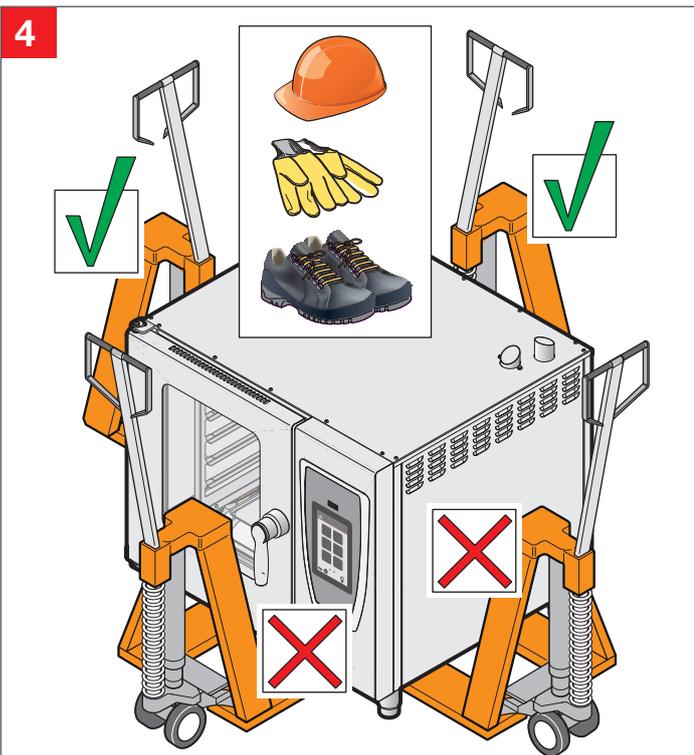
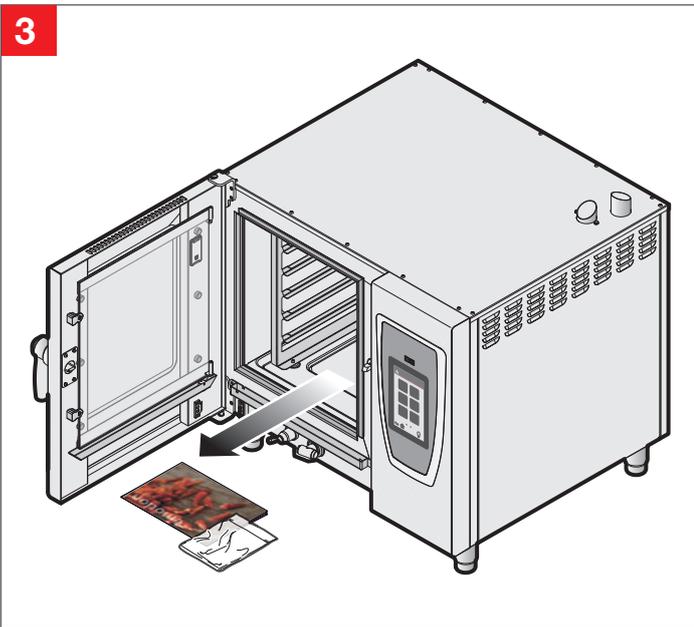
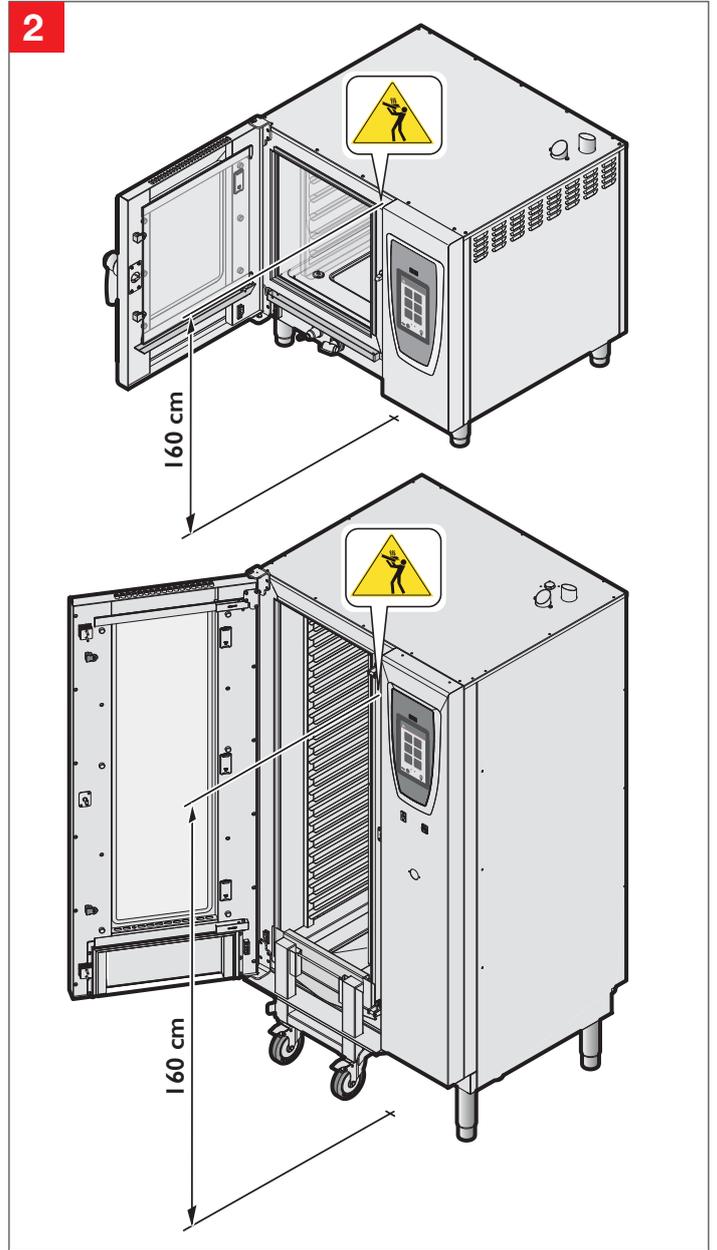
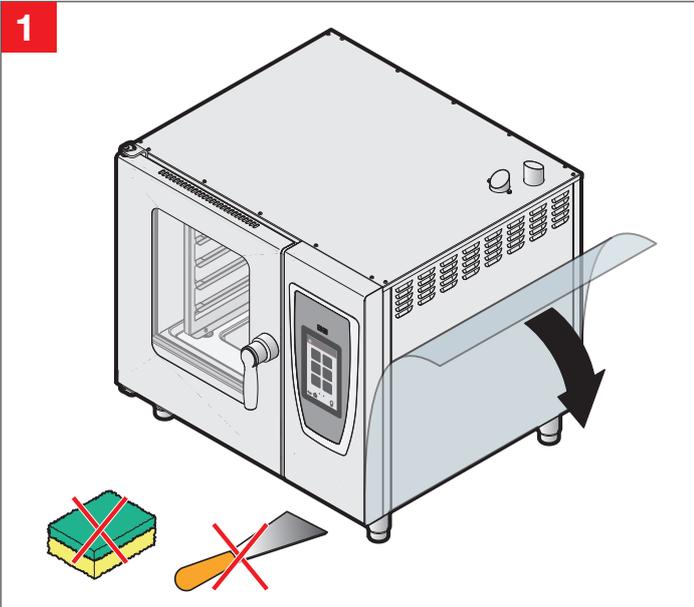
### transport to the installation room

**4** Equipped with protective clothing, move the equipment into the room where it is to be installed using a forklift truck: correct transport must be done by inserting the forks on the left or rear side, NEVER frontally on the right side.

### installation room characteristics

**5** The room the appliance is to be located in must:

- be well aerated and not exposed to atmospheric agents;
- have a floor with no roughness, perfectly levelled and that supports the weight of the equipment at full load.
- have a temperature higher than +5°C;
- have humidity no higher than 70%;
- comply with the current regulations in terms of safety at work and on plants;
- be dedicated to food preparation.



## positioning - stationary ovens

### warnings

**6** Install the appliance:

- under an extractor hood of adequate power;
- so as to have access to water and electricity connections;
- leaving a space of at least 15 cm on the left side and behind the appliance;
- leaving a space of at least 50 cm on the right side for good access to the electrical components;
- at a side distance of 50 cm and rear of 70 cm from fryers or other hot equipment.

**⚠ The appliance is not suitable for recessed installation.**

**Do not place the equipment near materials or containers made of flammable material (e.g. partitions, gas cylinders, etc.) due to fire hazard.** It is advisable to cover any walls with non-flammable thermal material.

### positioning

To obtain an adequate height for use, place the stationary equipment on top of:

- a neutral table or cabinet;
- a proving cabinet or Manufacturer's stand (ask the Manufacturer for the possible combinations);
- another oven of the same series.

**7** If the oven is placed on top of a proving cabinet, a stand or another oven of the same range, the two appliances must be secured together using the **optional kit** to be requested from the Manufacturer. The maximum number of stackable devices is two.

**8** If the oven is positioned above a table or a cabinet, they must be perfectly level, stable and must bear the full load of the appliance. Their surface must be fireproof and resistant to high temperatures.

**⚠** Installation of the oven on the floor is not recommended.

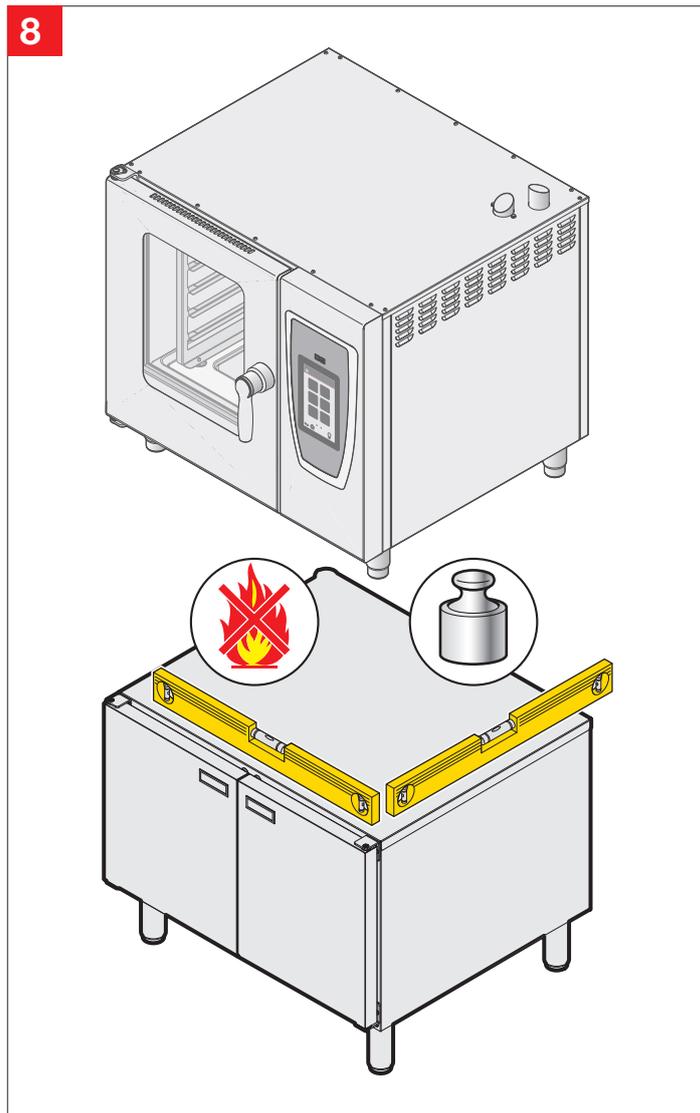
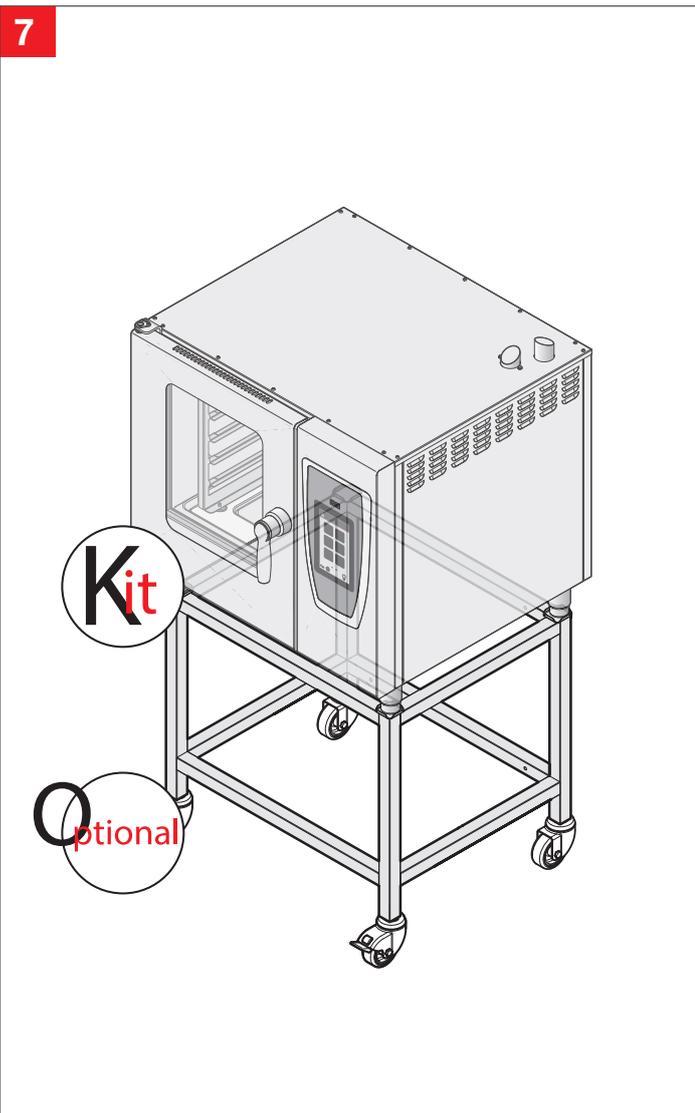
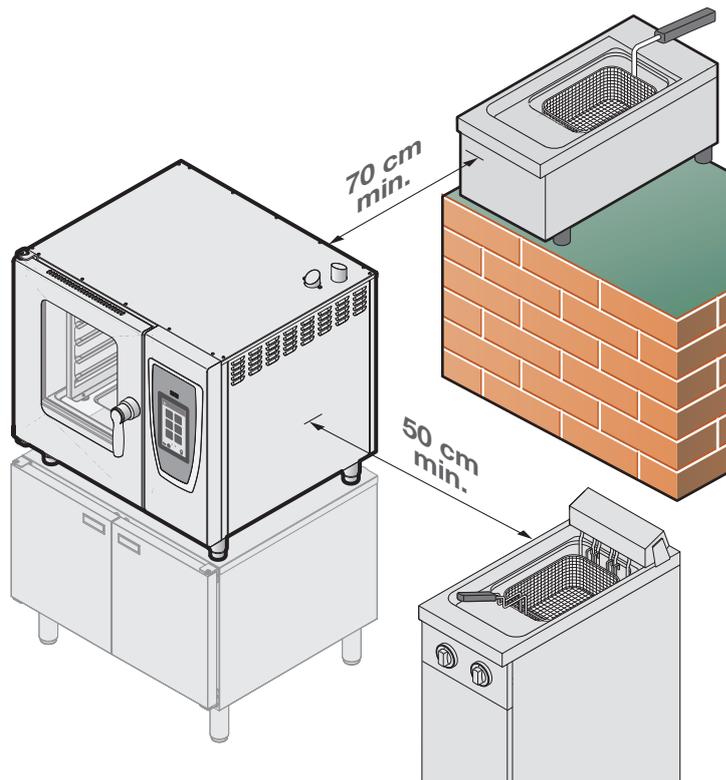
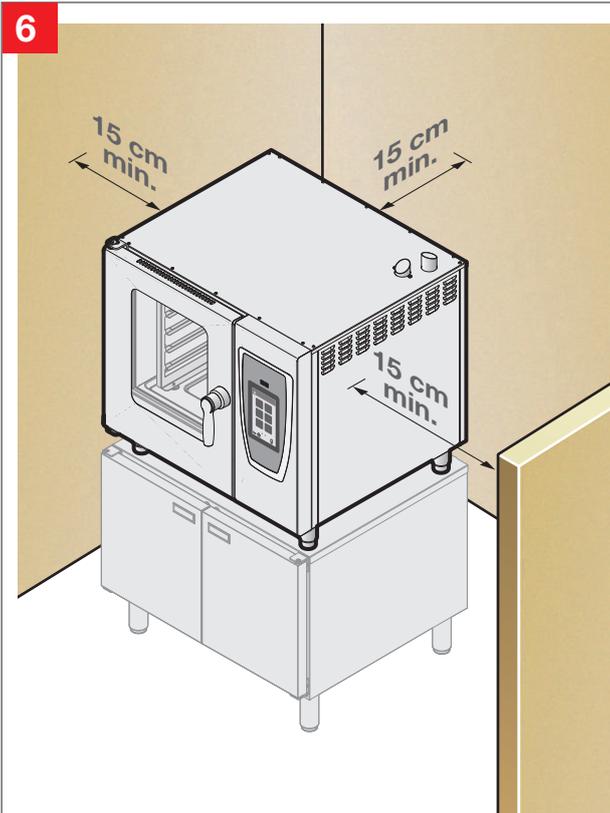
### wheel positioning

If you want to easily move the oven for example to make cleaning easier, you can:

- install castors on it (you are advised to use only those supplied by the Manufacturer);
- place the oven on a trolley provided with castors, making sure that it can bear the weight of the oven when fully loaded.

In both cases it is advisable to prevent the oven from moving (for example with a chain) so as not to damage the connections in case of excessive movement. During cooking, lock the wheels in order to prevent accidental movements.





## positioning - mobile ovens

### warnings

**9** Install the appliance:

- under an extractor hood of adequate power;
- so as to have access to water and electricity connections;
- leaving a space of at least 15 cm on the left side and behind the appliance;
- leaving a space of at least 50 cm on the right side for good access to the electrical components;
- at a side distance of 50 cm and rear of 70 cm from fryers or other hot equipment.

**10** **The floor on which the trolley moves must be flat and without any roughness.** To facilitate the insertion of the trolley it is possible to use **an entrance ramp (not supplied)** with a maximum slope of 4°: beyond this angle, when pushing/pulling the trolley into/out of the oven, the hot liquids inside the baking trays can spill out causing burns.

**⚠ The appliance is not suitable for recessed installation.**

**Do not place the equipment near materials or containers made of flammable material (e.g. partitions, gas cylinders, etc.) due to fire hazard.** It is advisable to cover any walls with non-flammable thermal material.

**⚠** These ovens must only be placed on the floor.

Do not insert other accessories or equipment under or above them. Do not replace the feet supplied by the Manufacturer with other types of feet, supports or wheels.

**11** If there is a drainage grid on the front of the appliance, steel lanes must be fitted (not supplied) to facilitate the

insertion and removal of the trolley into/from the oven chamber, avoiding dangerous imbalances. **No vapours should come out** of the grid, which might create infiltrations in the front of the oven, damaging the electrical components: if this is not possible, it is advisable to cover the part of the grid that is located at the front of the oven.

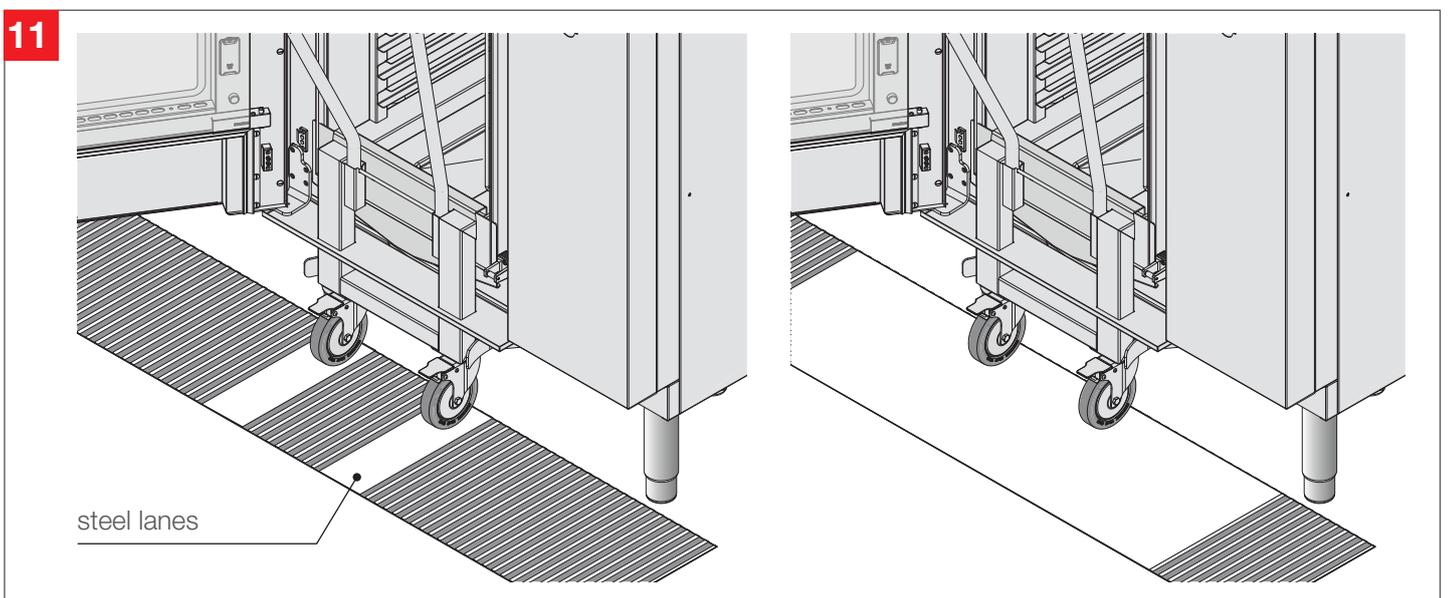
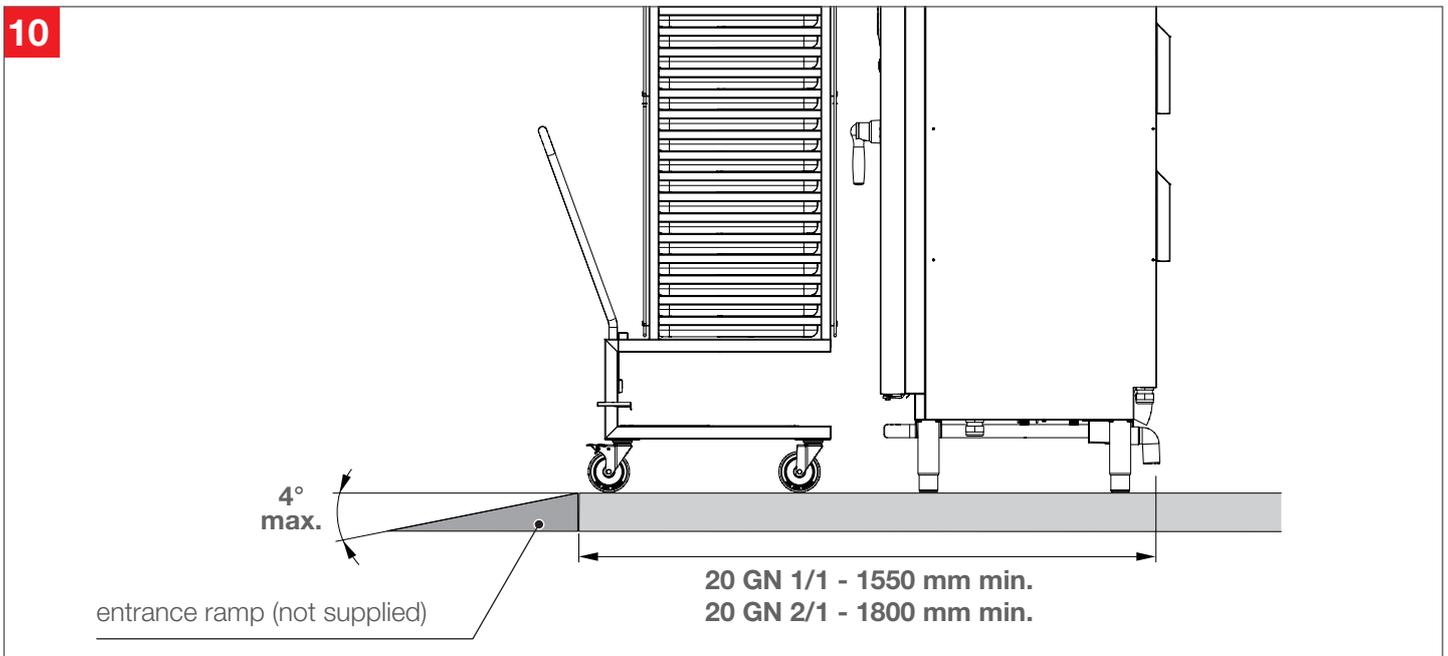
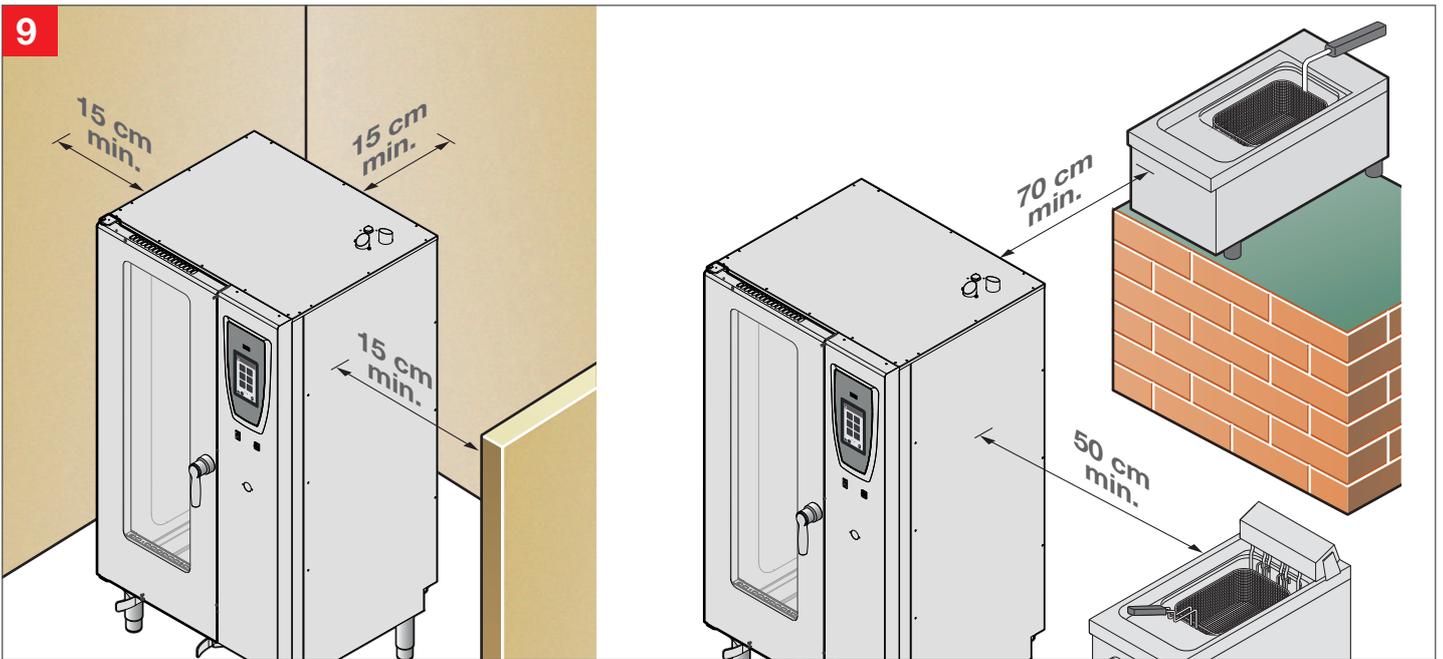
### the advantages of a mobile oven

Our mobile ovens offer maximum load capacity.

The extraction of cooked dishes, if performed correctly, takes place in great safety for the user, allowing him/her to avoid any contact with hot trays.

By purchasing a second cart it is also possible to temporarily leave cooked or proving dishes in the main cart, thus exploiting additional trays.

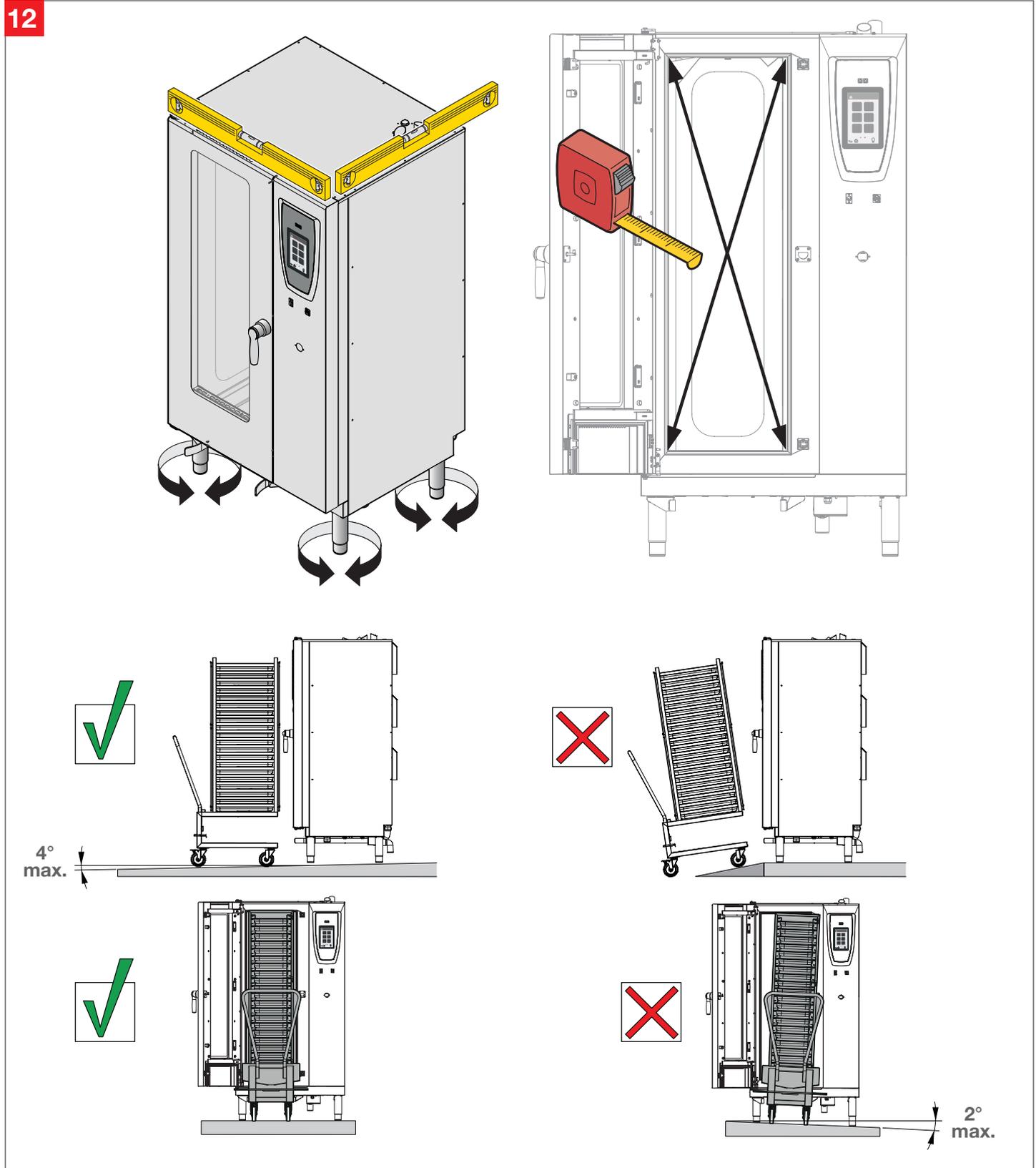




## positioning stationary trolley ovens

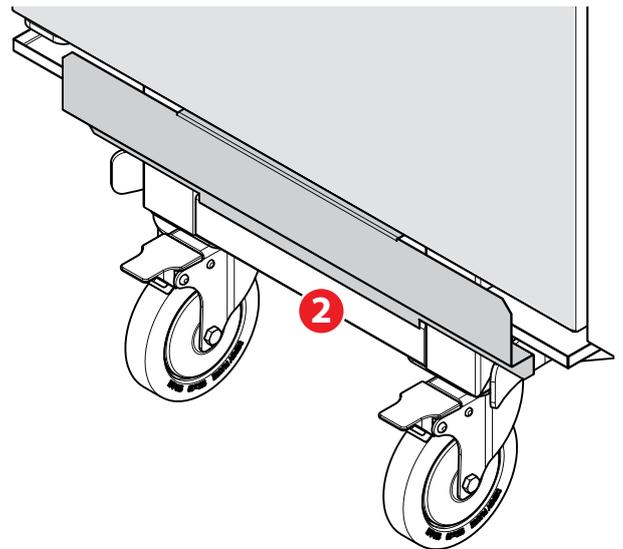
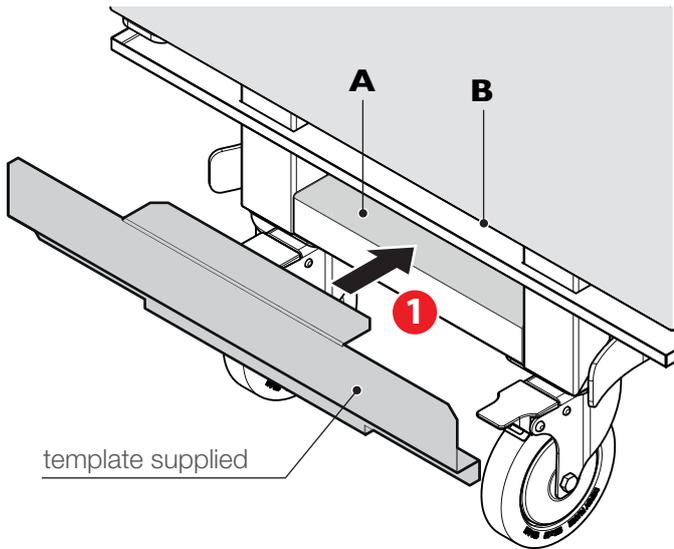
**12** Place the oven on the floor and make sure that it is perfectly levelled, otherwise act on the levelling feet. At the end, check that the measurements of the internal diagonals are the same.

The maximum slope of the ground is 4°: beyond this angle, during the insertion/removal of the trolley, the hot liquids inside the baking trays can spill out causing burns.



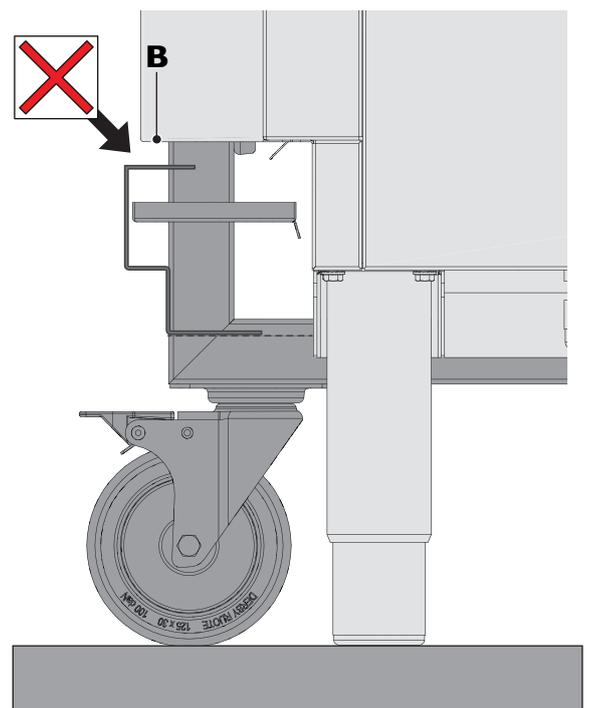
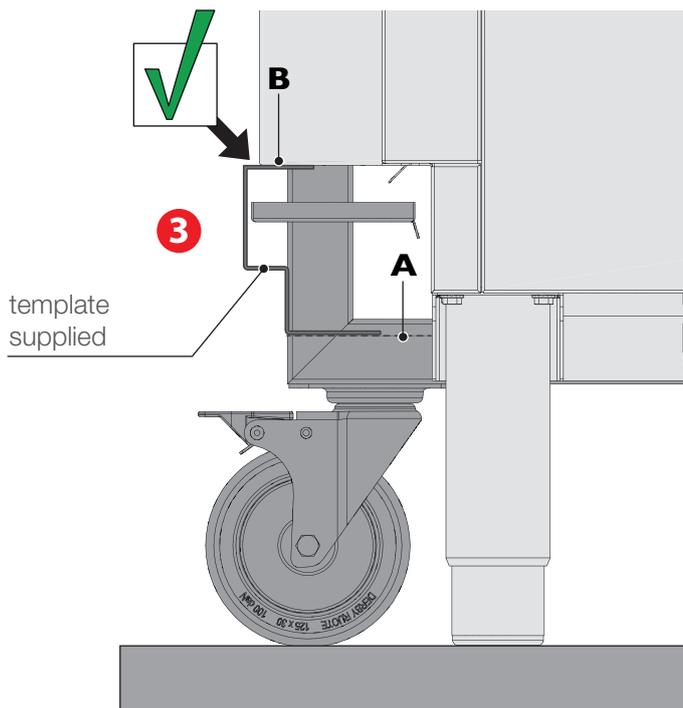
**13** Carry out some tests to check if the trolley enters the oven chamber easily: if it is difficult, **adjust the height of the oven** using the template provided.

**13**



▼ The template, resting on plane **A** of the trolley, correctly touches the lower part **B** of the door: the trolley will enter into the oven easily.

▼ Between the template and the lower part **B** of the door there is some space, adjust the height of the oven until you get the same situation as in the side figure.



## electrical connection

### safety warnings

 Before proceeding with the electrical connection, carefully read the safety warnings on the first pages of this manual and always compare the system data with those shown on the rating plate.

The connection to the power supply network must comply with the regulations in force in the country where the appliance is installed and must be carried out by qualified personnel authorized by the Manufacturer: failure to comply with these rules can cause damage and injury, voids the warranty and relieves the Manufacturer from all responsibility.

The equipment must be connected directly to the electrical network and must be provided with an easily accessible switch installed upstream on the system, in compliance with the regulations in force in the country where the appliance is installed. This switch must have a separation of the omnipolar contacts so as to ensure complete disconnection under overvoltage category III.

A correct earth connection is mandatory, using a single cable without junctions or interruptions, not even by the protection switch

**15** When there are several devices in the same installation room, it is mandatory to provide an equipotential connection using the terminal marked with the symbol .

This terminal allows connecting an earth cable according to the current legal requirements. The effectiveness of the equipotential system must be appropriately checked in compliance with what is stated in the legislation in force.

When the appliance is working, the value of the supply voltage must not differ from the value stated on the rating plate by +/-10%.

### how to connect the equipment to the electricity grid

The equipment leaves the factory without a power cable: it is therefore necessary to fit one suitable for the type and maximum current absorbed by the phases of the equipment. It is advisable to connect to an electrical panel fitted upstream with an easily accessible circuit-breaker and installed on the system according to the regulations in force in the country where the appliance is installed.

**14** Open the side cover by unscrewing the screws that hold it (the figures refer to a stationary appliance but the procedure is the same for mobile ovens).

**15** Loosen the cable gland and pass the power cable through it.

**B** Check the table for the type of cable to be used and its section.

Connect the cable conductors according to the supplied wiring diagrams. The yellow/green earth conductor must be at least 3 cm longer than the other conductors.

PE (yellow/green): earth protection conductor 

N (Blue): neutral conductor

L1/2/3 (brown/black/grey): phase conductors

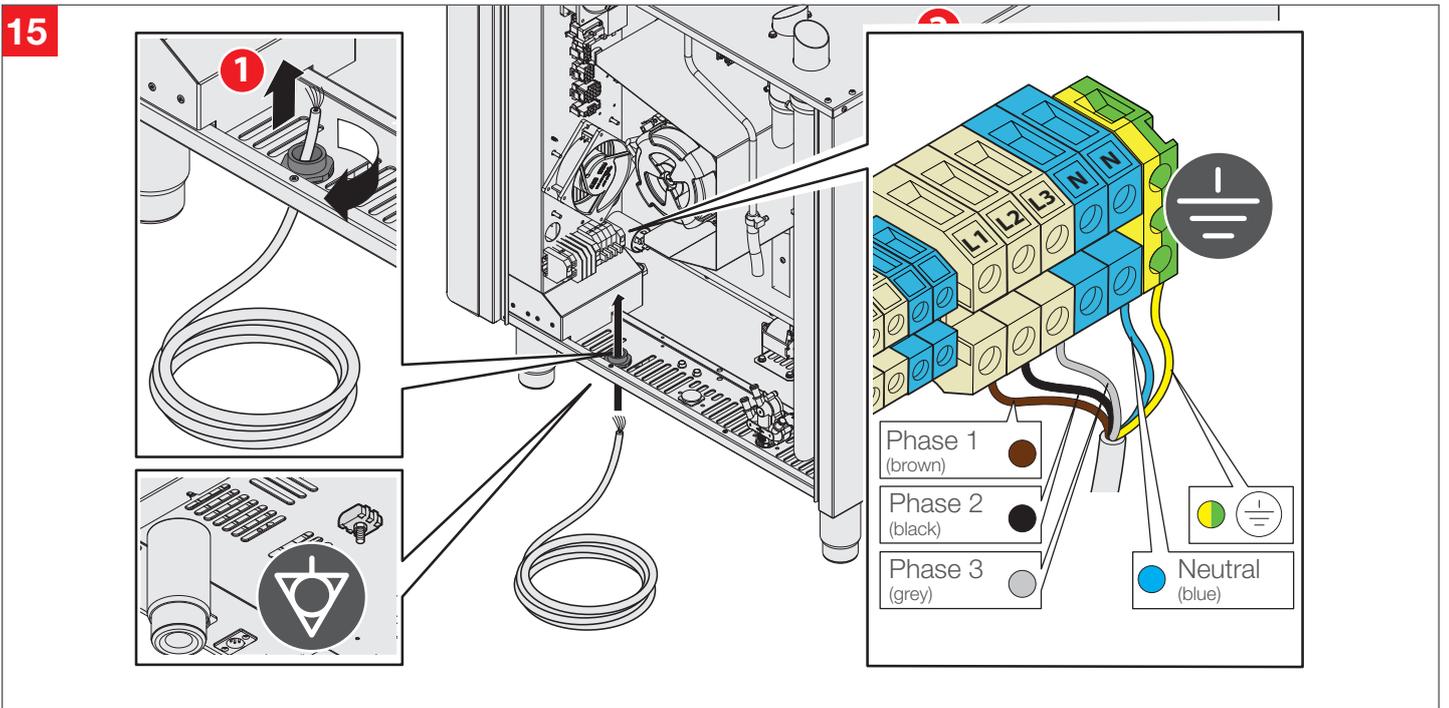
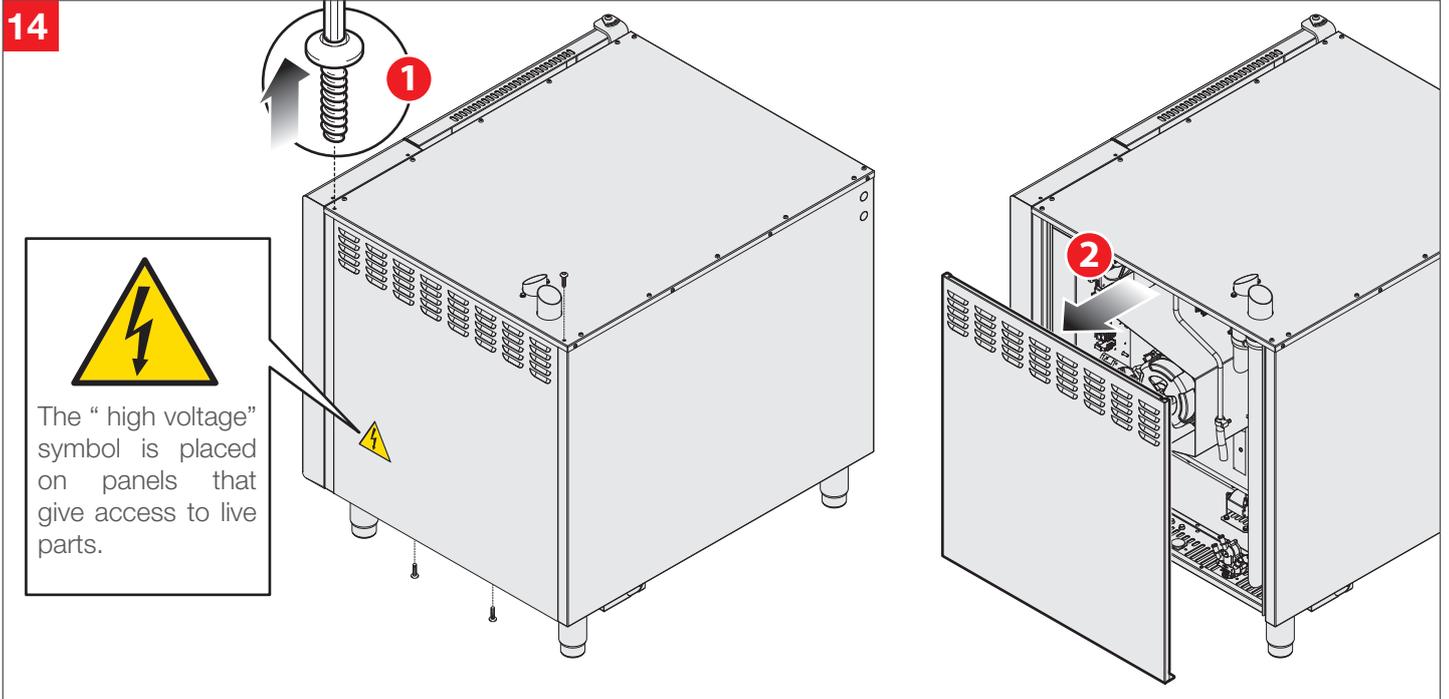
 An incorrect connection might cause overheating to the terminal board leading to melting and a risk of electric shock.

Check the absence of electrical leakage between phases and earth. Check the electrical continuity between the outer casing and the network ground wire. We recommend using a multimeter to perform these operations.

Close the back cover with the screws and secure the cable by screwing the cable gland nut.

 The connection cable must only be replaced by a qualified and authorized technician.

**B** The cable can only be replaced with one of similar characteristics. The grounding cable must always be yellow-green.



**B** Electrical data table

Models	Power supply voltage (V)	Phases (No.)	Frequency (Hz)	Max total power (kW)	Power supply cable section
EM E6/11 – D	380 - 415	3N	50-60	12.3	5G4
EM E6/11 – B	380 - 415	3N	50-60	14.8	5G4
EM E10/11 – D	380 - 415	3N	50-60	17.5	5G4
EM E10/11 – D	380 - 415	3N	50-60	20	5G4
EM E20/11 – D	380 - 415	3N	50-60	33.5	5G10
EM E20/11 – D	380 - 415	3N	50-60	39.5	5G16

## water connection

 Before proceeding with the water connection, carefully read the safety warnings on the first pages of this manual.

### how to connect the equipment to the water supply (inlet water)

The appliance must be connected to the water supply in a permanent way, using only 3/4" hoses suitable for food use; do not use or reuse other hoses.

**16** There are two connections:

- **A:** 3/4" connection with non-return valve: this water will be used for **washing**. In case of very hard water, the installation of a softener is possible and recommended in order to avoid any limescale in the chamber after washing.
- **B:** 3/4" connection for chamber humidification - in this case it is necessary to provide a water softener if the water is too hard (see next paragraph).

 It is advisable to interpose a shut-off valve (not supplied) between the water supply and the oven in order to disconnect the latter from the water supply as needed.

 Before connecting the hoses to the equipment, drain the water to eliminate any impurities in the water supply.

### inlet water characteristics

The inlet water must have the following characteristics:

- be drinkable;
- maximum temperature of 60°C (140°F);
- hardness: between 9° and 14°f (French degrees) to avoid any limescale build-up inside the cooking chamber; if the water values differ from those indicated and a boiler is present, use water softening filters (not supplied);
- pressure values between 150 kPa (1.5 bar) and 300 kPa (3 bar); if the value differs from the stated ones, a pressure reducer must be used;
- Chlorides <30ppm
- Chloramines ≤ 0.1 ppm (mg/L)
- TDS ≤ 125 ppm
- Silica ≤ 12 ppm
- pH > 7.5
- Chlorides ≤ 25 ppm
- Alkalinity ≤ 150 mg/L as CaCO<sub>3</sub>

If the water distributed by the local water supply network does not have the characteristics listed above, prepare the appropriate systems to meet the indicated values.

### water hardness

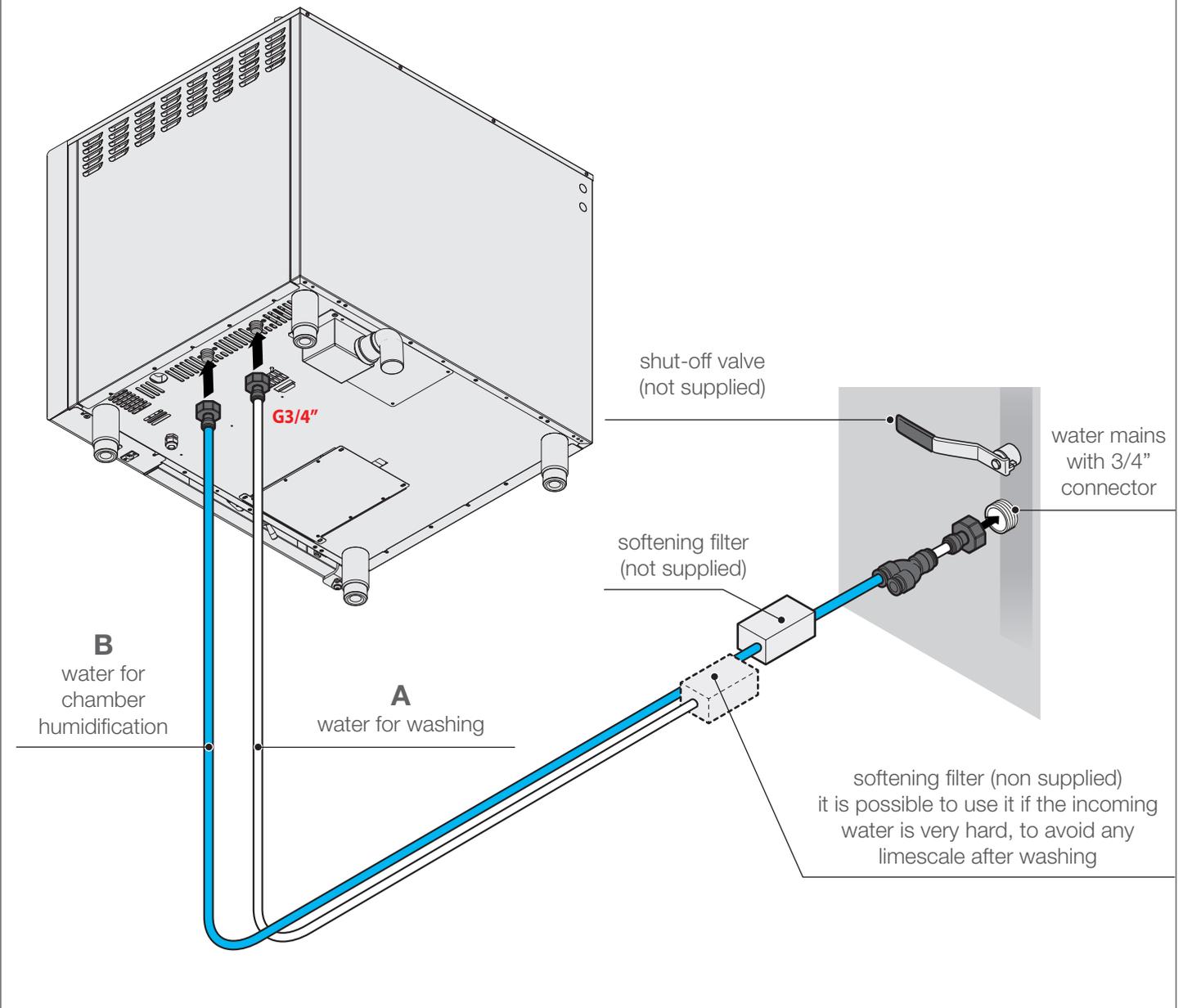
The hardness of the water indicates the content of magnesium, calcium and heavy metals in the water.

**C** Measurement is performed using commercially available kits and is expressed in German (dH) or French (°f) degrees.

**D** Based on the measured value, it is therefore possible to classify the waters: the ideal values for use are those between 9 and 14°f.



16



**C Conversion table (water hardness)**

1°f (French degrees)	0.562°dH (German degrees)
1°dH (German degrees)	0.64 ppm TDS
1°dH (German degrees)	1.8°f (French degrees)
1°dH (German degrees)	30 µSiemens/cm
1° French	10mg calcium carbonate (CaCO3) per litre of water

**D Water classification table**

Hardness	Classification
up to 7°f	very soft water
from 7°f to 14°f (French degrees)	soft water
from 14°f to 22°f	medium-hard water
from 22°f to 32°f	fairly hard water
from 32°f to 54°f	hard water
over 54°f	very hard water

## managing the boiler (if any)

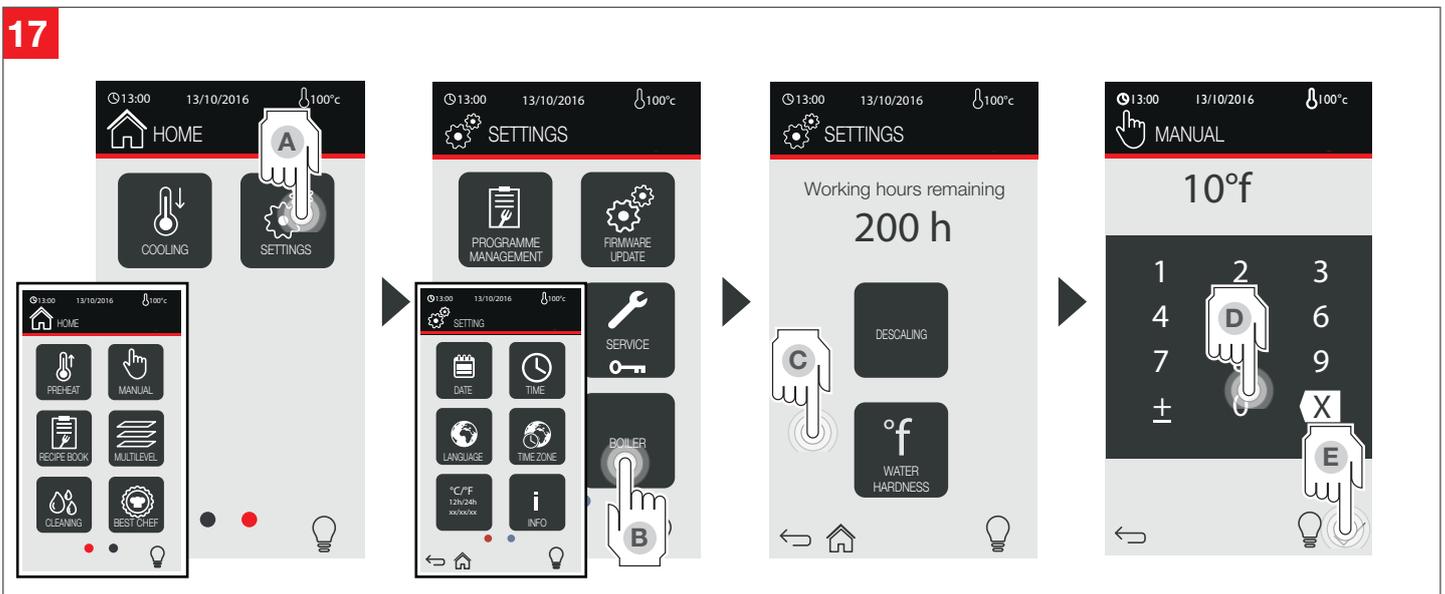
If the appliance is equipped with a boiler, it can calculate autonomously when it is necessary to descale it and, by means of a display, warns the user to carry it out. If the warning is ignored, the oven continues to work but the boiler is excluded; this means the steam delivered into the chamber during the cooking cycles that require it, is delivered directly.

**17** To perform this calculation it is essential **for the hardness value of the inlet water to have been set** (*in the example 10°f*).

This value depends on many factors and is measured using kits found in a hardware store or aquarium shops and following the manufacturer's instructions.

The most used kits are chemical drop reagents or paper strips that take on a particular colour depending on the hardness of the water.

 If the equipment is sold, remember to enter the new water hardness value as it may change from area to area.



## How to descale

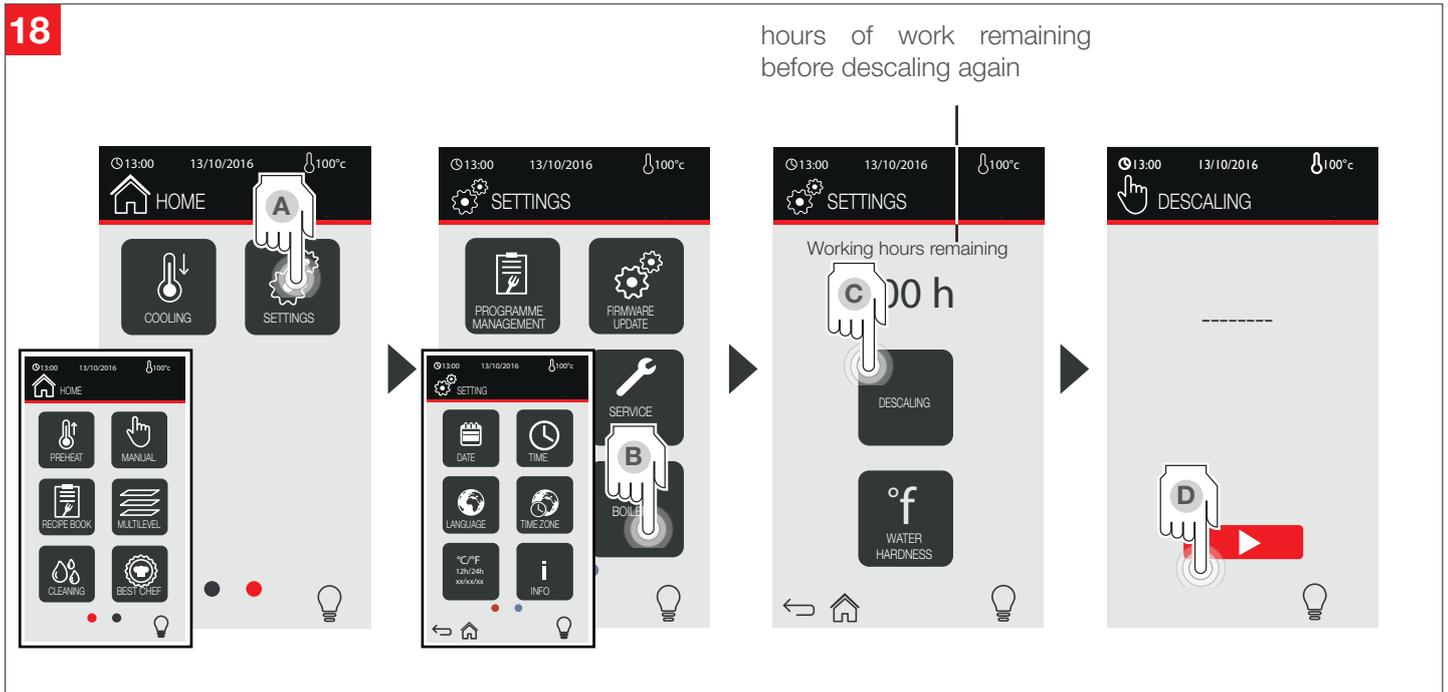
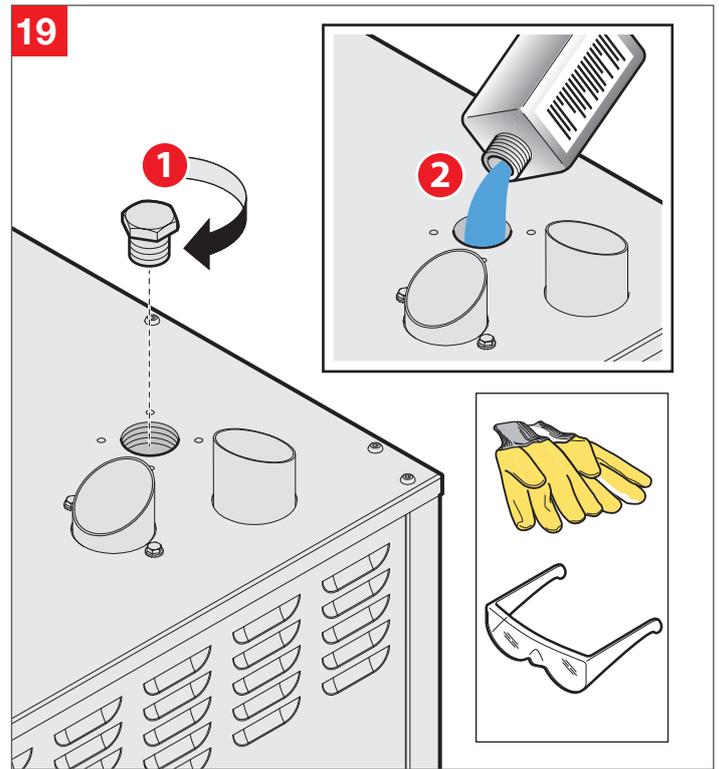
When the warning about descaling is displayed, the oven continues to work but **it is not possible to use cycles where steam is required** (mixed cooking and steaming).

**19** As soon as possible, unscrew the cap on the top of the oven and introduce the manufacturer's descaling product (see below for quantities).

**18** Close the cap carefully and start the descaling procedure. At the end of the scheduled time, an acoustic signal indicates that descaling is complete and the oven can be used again in any cooking mode.

 The oven boiler has a capacity of 0.52 litres (6 and 10 trays) or 0.7 litres (20 trays).

 Do not use other descaling products since they may be incompatible with the functional and aesthetic components of the appliance and cause damage not covered by the warranty.



## Manufacturer's descaler

This detergent has been specifically designed to descale the boiler of Emotion ovens. IT IS a citric, odourless and concentrated detergent, very effective without damaging metals or gaskets. It should be used diluted in water with a concentration of 50-70% based on the amount of scale present.

	6T -10T	20T
large scale deposits, 70% concentration	pour into the boiler: 0.36 cl of product and 0.16 cl of water	pour into the boiler: 0.49 cl of product and 0.21 cl of water
normal scale deposits, 50% concentration	pour into the boiler: 0.25 cl of product and 0.25 cl of water	pour into the boiler: 0.35 cl of product and 0.35 cl of water

## how to connect equipment to the drain (outlet water)

**20** The drain is located at the rear of the ovens.  
Connect the curve to a hose equipped with a siphon and connect it to a drain for grey water.

**21** In the case of mobile ovens it is advisable to provide, in addition to the rear drain, also a drain grid in the front of the equipment.

**!** Apply steel lanes (not supplied) to facilitate the insertion/removal of the trolley into/from the oven chamber, avoiding dangerous imbalances. No fumes, which might create infiltrations in the front of the oven damaging the electrical components, must escape from the grid: for this purpose, it is advisable to cover the front part of the grid.

## drain pipe characteristics

**22** The drain must:

- be fitted with an 80cm-high siphon (siphon not supplied);
- be between 0.5 and 3 metres long;
- have no bottlenecks;
- have a minimum slope of 5%;
- have an "air gap" of at least 25 mm;
- have a diameter no smaller than that of the drain connection (ø32 mm).

**!** If you often cook poultry, it is advisable not to use the siphon and add a fat separator (not supplied).

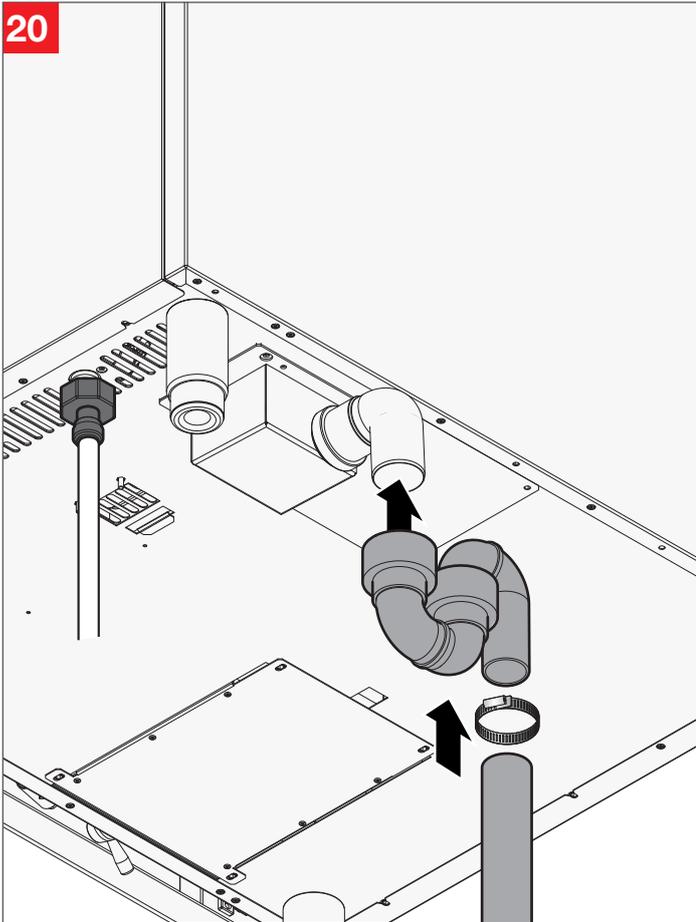
**!** **The water from the oven outlet can reach high temperatures (100°C).**

The hoses used to drain water must be able to withstand these temperatures and not be made of metal.

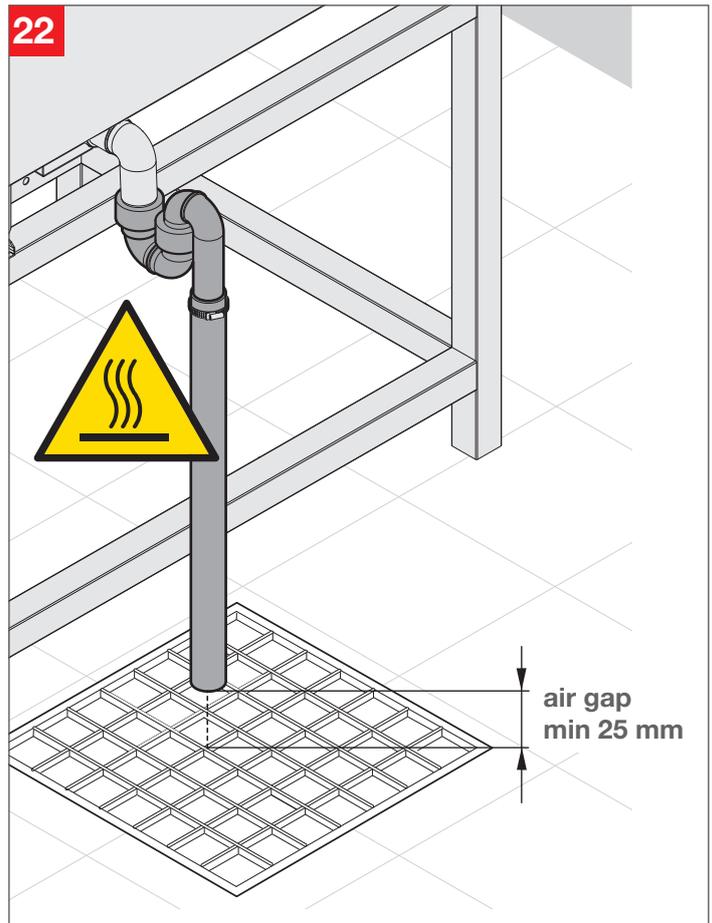
**!** The drain must be placed outside the perimeter of the oven.



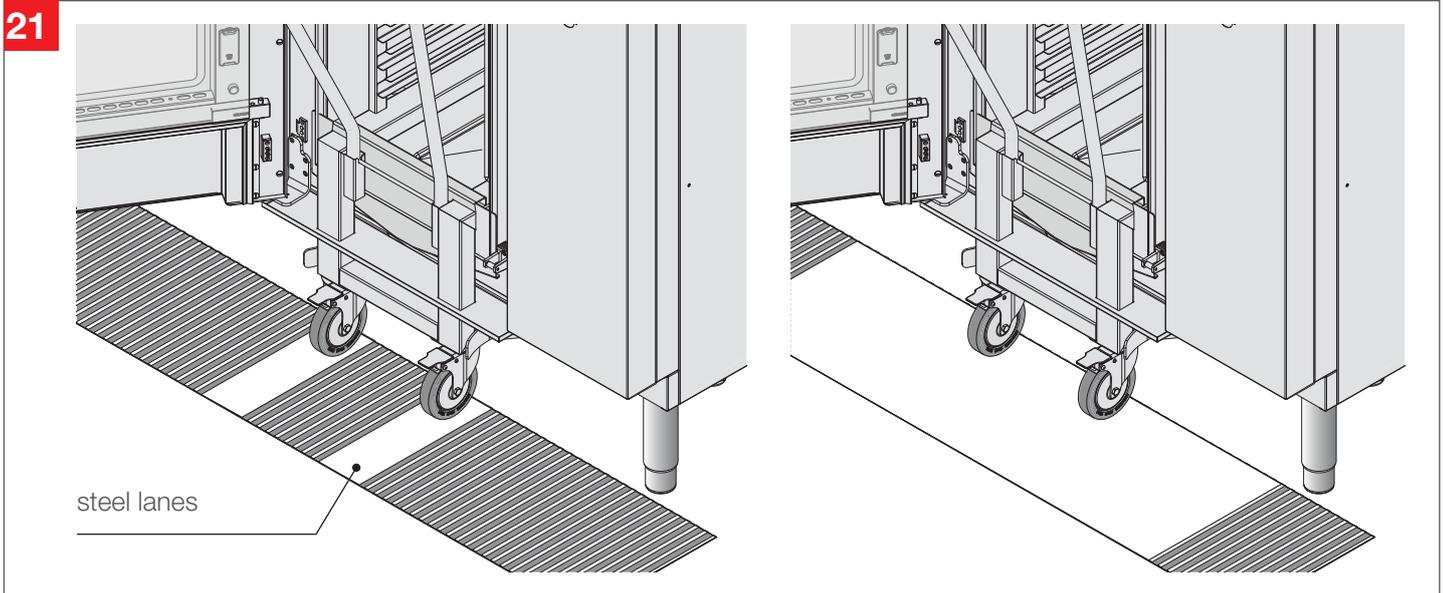
20



22



21



### air gap

"Air gap" refers to the gap between the drain hose and the evacuation area (grid or other receiving tube). Compliance with this regulation ensures that potentially dangerous bacteria can NOT go up the drain hose and contaminate food.

## loading the detergent

### safety warnings

 During the initial installation or when changing the detergent **use personal protective equipment** (e.g. protective goggles and gloves).

Do not touch the detergent with your bare hands. In case of contact with skin or eyes, rinse thoroughly with running water and contact a doctor immediately.

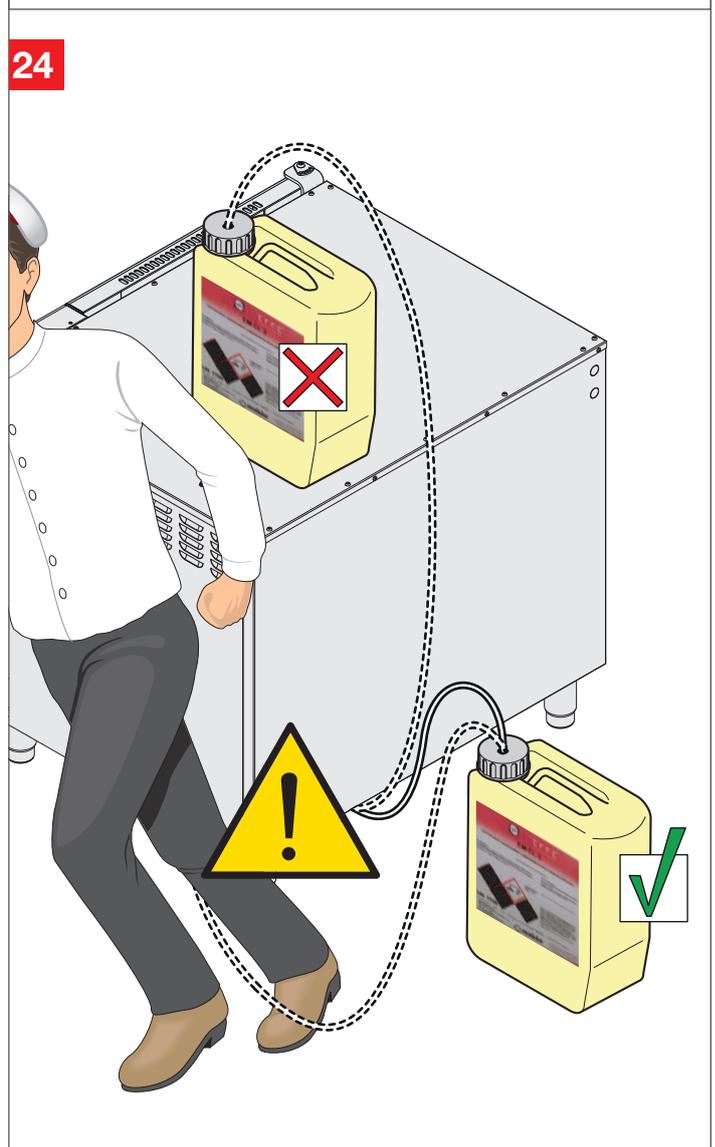
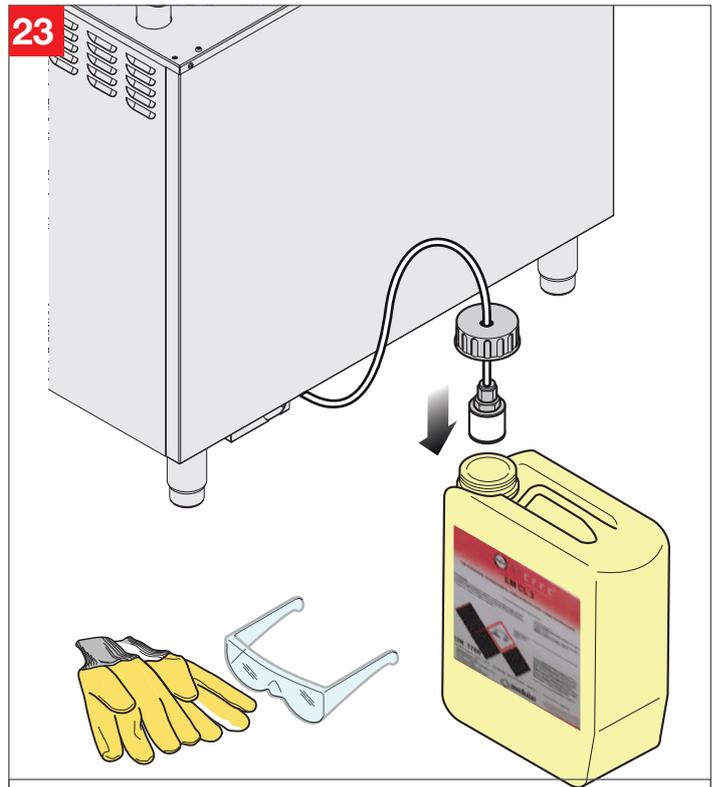
 The safety data sheet and chemical composition of the detergent are available from the Manufacturer. It is advisable to request them and keep them in a place accessible to the operators.

### how to load the detergent

**23** The equipment is provided with a small tube connected to an internal pump to lift the detergent. Insert the tube inside the detergent can, making sure it touches the bottom.

**24** The detergent must be positioned **on the ground**, making sure that it does not interfere with the passage of people. Avoid placing it on top of the oven or near other equipment or hot objects.

 The Manufacturer recommends using its own detergent, specific for ovens: other products may be incompatible with the functional and aesthetic components of the appliance and cause damage not covered by the warranty.



## fume connection

At the top of the equipment there are two flues:

- **A: flue for the fumes** normally produced during cooking;
  - **B: flue to vent the humidity** produced during cooking.
- This flue is equipped with a manual or automatic opening/closing system (depending on the chosen cooking mode).

 Attention, the outgoing fumes are very hot: burn hazard!

To prevent fumes and odours from remaining in the installation room, it is necessary to:

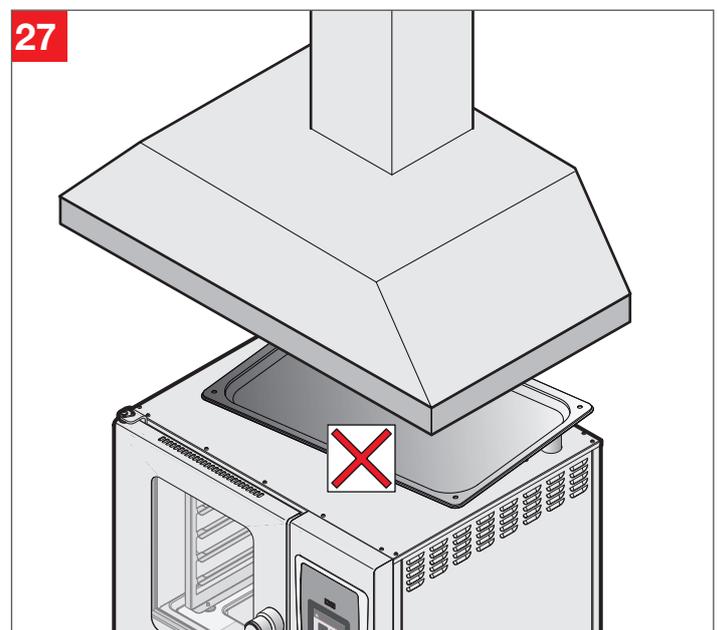
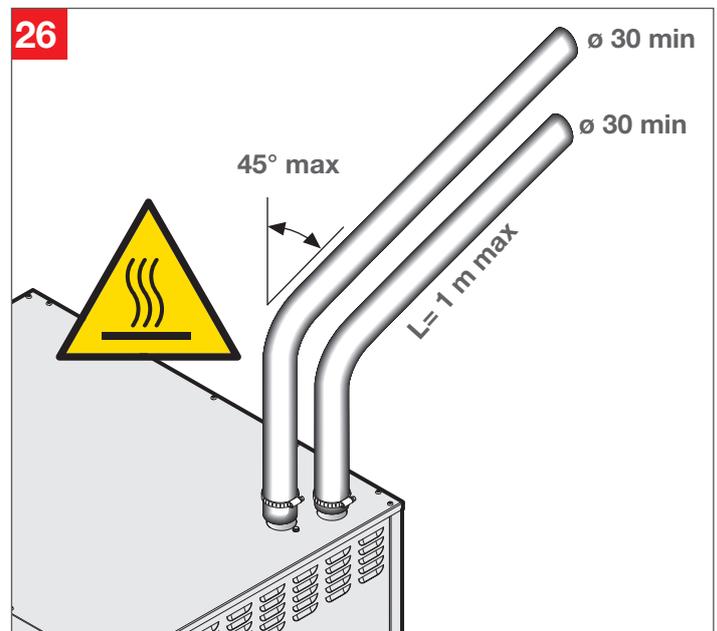
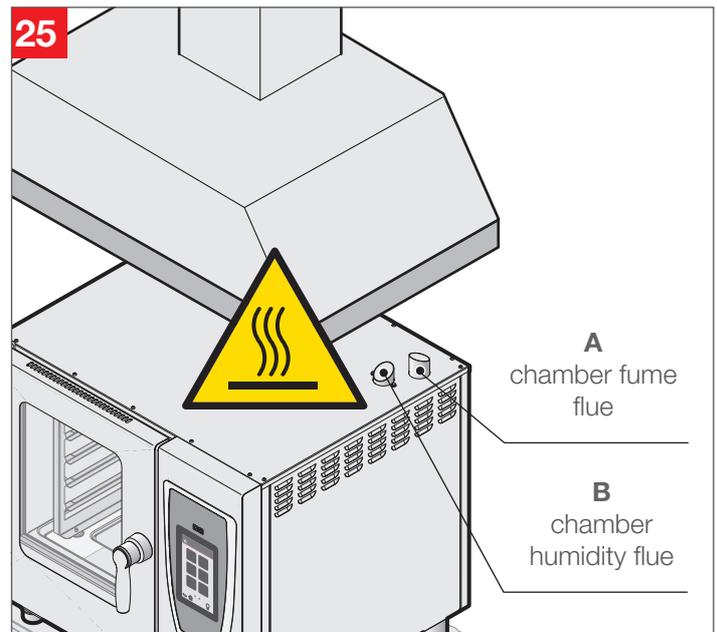
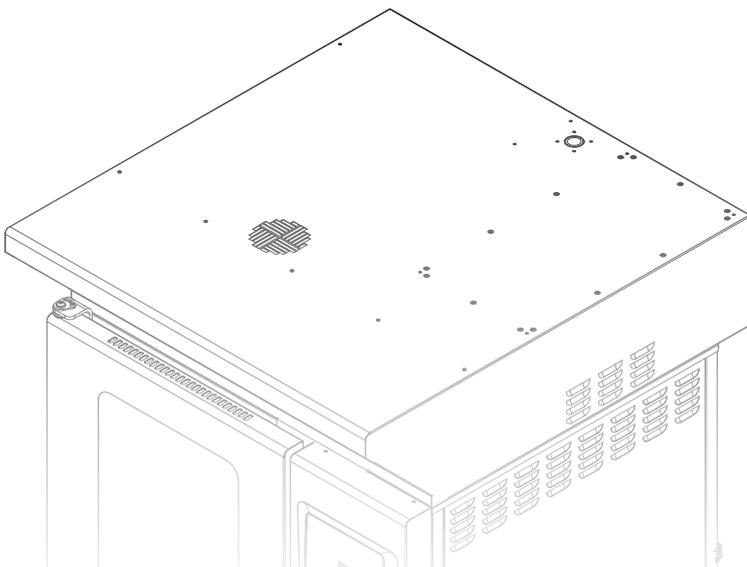
**25** place the appliance under a hood of adequate capacity, either your own or the Manufacturer's,

or

**26** direct the fumes outside by means of **two hoses** resistant to high temperatures (>90°C) securing them with metal clips.

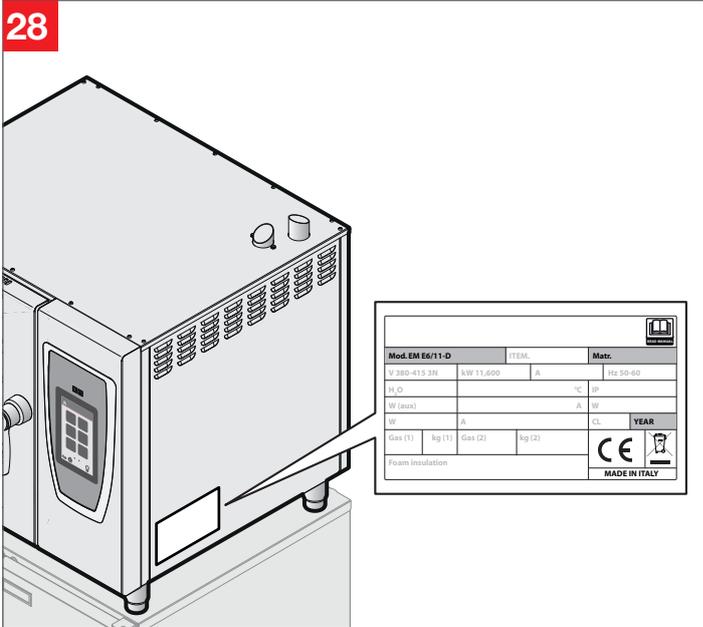
**27** Always make sure that there are no objects and/or materials over the flues that may obstruct the outflow of the fumes or be damaged by the temperature or the fumes themselves. Do not leave flammable materials near the flue.

 The Manufacturer recommends using its own hoods, perfectly compatible with the equipment below. For their assembly, refer to the instructions contained in the packaging of the hood itself.



# reading the serial number plate

**28** The serial number plate is on the right-hand side of the appliance and provides technical information that is indispensable in case of a request for maintenance or repair of the equipment: we therefore recommend you do not remove, damage or modify it.



**29**

power

ampere (absorption)

model

serial number

voltage

frequency

protection degree

year of production

<b>Mod. EM E6/11-D</b>		<b>ITEM.</b>		<b>Matr.</b>	
<b>V 380-415 3N</b>	<b>kW 11,600</b>	<b>A</b>		<b>Hz 50-60</b>	
<b>H<sub>2</sub>O</b>		<b>°C</b>		<b>IP</b>	
<b>W (aux)</b>		<b>A</b>		<b>W</b>	
<b>W</b>		<b>A</b>		<b>CL</b>	<b>YEAR</b>
<b>Gas (1)</b>	<b>kg (1)</b>	<b>Gas (2)</b>	<b>kg (2)</b>	 <b>MADE IN ITALY</b>	
<b>Foam insulation</b>					



## testing

testing	32
checking the operation	32

## testing

Before delivery to the customer, the equipment is checked and tested in the Manufacturer's workshops.

**E** After installing the equipment, check and mark with a "√" all the points in the table: this will give you the certainty of having carried out a complete and correct installation.

## checking the operation

Run the appliance following the instructions in the "Use and Maintenance" manual attached to it.

Carry out:

- some software navigation tests,
- a cooking cycle at 150°C (without food inside the chamber) lasting a few minutes,
- a short wash (lasts about 36 minutes) with automatic detergent loading.

End the installation by instructing the user on:

- how to use the equipment in an optimal and safe manner;
- how to carry out routine maintenance and cleaning operations.

**!** At the end of the wash, advise the user to run a cycle at 150°C (without food inside the chamber) for about 3-4 hours. At the end of this phase, after washing the cooking chamber and any accessories (refer to the "Use and Maintenance" manual), the oven is ready for use.

In the very first uses, due to the evaporation of the humidity in the insulating materials, the equipment will produce unpleasant fumes and odours that will gradually disappear with the subsequent cycles.

**!** Should any alarms appear, check their type in the "Use and Maintenance" manual: if a solution is not possible, promptly notify the Manufacturer and, while waiting for the repair, disconnect the appliance from the electricity and water supplies.

**↻** If additional information is needed or there are doubts about the installation, the Manufacturer is available to answer any questions.

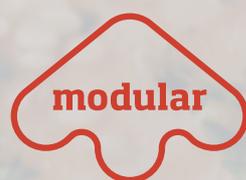
Manufacturer's address:  
Via Palù, 93 – 31020  
San Vendemiano (TV) – Italy  
tel. +39 0438 7714 - fax +39 0438 778399

**E Check-list:**

√	check that.....	reference page
	the protective film has been removed from all surfaces	12
	the yellow "burns hazard" sticker has been correctly applied (if necessary)	12
	any non-compliant objects (e.g. booklets, plastic bags, etc.) have been removed from the oven chamber.	12
	the adequacy of the installation room has been checked (correct air exchange, minimum/maximum temperature, etc.	12
	the equipment is level and resting on a second piece of equipment, table or accessory perfectly	14
	minimum distances from walls or other equipment have been complied with	14
	the equipment is connected directly to the electrical network and provided upstream with an easily accessible switch, which is unique for each piece of equipment	
	the mains voltage complies with the data on the serial number plate	
	the electrical connection has been carried out according to the regulations in force in the country where the appliance is installed	20
	the equipment is connected to an equipotential system	
	the appliance is correctly connected to the water supply and the shut-off handle is open	
	the inlet water meets the requirements listed in this manual (note the data): - water pressure: - water hardness detected:	22
	the equipment is properly connected to a drain	
	the appliance is correctly positioned under a suitable extractor hood or connected to the outside through a suitable pipe/hose	29
	the user is in possession of all the documentation and has been correctly instructed on the use of the equipment	
	<b>switch on the appliance and check...</b>	
	the current values of each phase	
	the correct operation of the heating elements	
	if the light in the oven chamber switches on	
	if the oven stops when the door is opened and starts	
	to work again when the door is closed	
	if the motor(s) of the fan(s) reverse(s) the direction of rotation automatically	
	water is being discharged to the fan/s from the humidity inlet duct in the oven chamber	
	if at the end of the cooking cycle the oven emits an acoustic warning signal lasting about 15 seconds	







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