

CONVEYOR OVEN EXPRESS

COMPTOIR N : W360301



RESTAURATION N : W360208



PRODUCTION I N : W360209



It is imperative to take note of the reception, installation, using, and cleaning instructions: please refer to the concerned chapters.

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GOODS RECEIPT

UNPACKING :

Unpack the machine as soon as delivered and check it has not been damaged during the transport. In case of damages, describe them in details on the delivery note and then confirm them within 48 hours by registered letter with acknowledgement of receipt to the carrier.

CONTROL OF THE RATING PLATE :

The rating plate, standard to the following layout, is situated on the front side of the device.

 B.P. 613 Cedex 9 29551 QUIMPER FRANCE	Ref. commerciale	N°	N° de série
	$\Sigma Q_n =$ <input type="text"/> kW		TYPE A
	PAYS		CAT.
			A503055
U=	TENSION	IP	P= PUISSANCE kW
	<input type="text"/>		f= 50 Hz

When delivered, check the compliance of the information with the order specifications.

HANDLING :

Use a forklift truck or similar to move the units. NEVER GRAB THE HANDLES, PULL TABS OR COVERING ELEMENTS.

WEIGHT : Comptoir « N » : 60 kg
Restauration « N » : 120 kg
Restauration « N » with feet : 140 kg
Production I « N » : 320 kg
Production I « N » with feet : 360 kg

USER MANUAL

1 - INSTALLATION

IMPORTANT

The EXPRESS ovens are equipped with a chilling system requiring a compulsory supply of fresh air.

It is imperative to provide a space of 250mm between the walls and the side walls of the oven to ensure proper operation of the cooling blowers and air inlets.

DO NOT PLACE THE OVEN AGAINST A WALL.

The NON respect of this instruction may lead to the destruction of electronic cards and exclude any warranty.

1.1 RULES :

The device must be installed according to the rules and norms in effect by a qualified installer in an area enough ventilated. It is the same for any adaptation to another tension than the one planned.

According to the type of establishment and the conception of the kitchen, the gas circuit, the electric installation and the ventilation are subject to safety rules very precise that can change from a region to another

It is necessary to know these rules from the safety departments of each region

The useful area of the devices must be free from any hindrance and well lighted.

For the devices mounted on wheels (option) :

- It is imperative to plan a sure fastening and also a security cable for maintain fix, stable and flush your device, operate the brakes of the wheels to avoid any danger during the use and electrical cable pull out.

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- Plan a useful area free from any hindrance.

- Do not move the device when it is on, the hot surfaces or the fall of containers can provoke serious burns.

Before any move of the device, wait for its total cooling.

1.2 CLEANING :

Before any powering, it is imperative to clean perfectly the device.

The covering is covered with a protective film that guarantees a nice presentation. To remove this film, unstuck it in an edge, pull and pull out on all its surface. The possible glue tracks must be dissolved with a solvent. To eliminate it, wash with soapy water, rinse and dry.

2 - USE

IMPORTANT RECOMMENDATIONS SECURITY ADVICES.

The device has a professional use and must be used by qualified staff who has been previously introduced to its functioning. To avoid any fire risk, the express oven must not be use for products that frees fats. Roast cooking is prohibited.

Some parts of the device submitted to the action of heat are likely to reach temperatures that can provoke burn risks. Avoid the direct contact of skin with the entry and exit trap doors, the cleanliness drawer, the conveyor belt and the lateral wall of the edge.

Warning: After use of the oven, put it OFF by the button M/A : a cooling cycle begins until reaching a temperature of 90°C on the oven. Wait the stop of the main turbine and the ventilators before a possible cut of the disconnecting switch.

In case of power failure in the red, the device switches off. When the power is back, a cooling cycle can start automatically with launching of the turbine and fan if the oven is hot.

Recommend to the operator the wearing of clothes without hanging off sleeve and give him some protecting gloves

Never put on the belt, materials likely to go up in flames under the heating body nor objects or metallic utensils such as knives, forks, spoons that can lead to the damage of the links.

Ban the cleaning with water jet. Before any cleaning or maintenance operation, put the device OFF, wait for its complete cooling and isolate it of the electrical network

2.1 GENERALITIES :

- The EXPRESS ovens are polyvalent cooking devices of a new generation equipped with a crossing conveyor. Designed for the collective catering, it can treat all the current products and specialities such as pizzas, quiches, tarts, ... under different aspects : fresh, congealed, pre-cooked... except for the products containing fats. Roast cooking is prohibited.

Manufactured in stainless steel, it contain essentially:

- A central cooking area crossed from all parts by a stainless steel metallic belt, with electrically adjustable speed
- A source of dynamic heat by a ventilated group that distribute the air to the vault and to the bottom
- A kit of control and regulation.
- A internal device of cooling of the electrical components
- The open top has got a role of plate-heating (comptoir – restauration).

They can be stacked up.

2.2 CONTROL PANEL :

2.2.1 Screen :

This graphical interface is equipped with a colour touch screen that you activate by a simple touch on the symbols appearing on the screen to access the operating modes and settings instructions.

After turning on the oven, if the screen is off (standby), drag your finger on the touch panel display to see the home screen.

BE CAREFUL: This touch



appears only a few seconds before the screen is displayed.

It allows accessing the menu "configuration". Do not press this button to enter the cooking mode (wait disappearance).



2.2.2 Caption of symbols :



Start heating



Stop heating



Temperature set



Cooking time set



Stop



Decrement



Increment



Spray



Validation



Keyboard locking



Set up



Touch Slide
Program selection

2.3 OPERATION :

2.3.1 Important notes :

- The EXPRESS oven is not suitable for releasing fat products. Roast cooking is prohibited.
- Any cooking requires a good first preheat of the oven for a minimum of 20 minutes.
- Check if conveyor belt is well adjusted to its axis.
- Adjust shutters according to the height of the products you wish to cook.
- Place the product on a perforated plate that you will put on the belt (or place the product to cook directly on the belt).
- Do not use non-perforated plate because this kind of plates disrupts the diffusion of the air and does not allow the baking of the bottom of the product to cook.

2.3.2. Selection of a programmed recipe :

After turning on the oven, slide your finger on the touch screen. The home screen appears:



- Slide your finger (upward or downward) in the arrows zone  to select a recipe.

A number appears between the two arrows indicating the selected recipe. The programmed parameters are displayed.

- Launch the program by touching the button 

USER MANUAL

During heating of the oven, the display shows the evolution of the main parameters. The actual temperature of the enclosure appears in green under the temperature setpoint.

- Stop of the cooking by a touch on the button



- Stop of the oven by pressing the button



. If the temperature of the oven is above 90°C, the fans are kept turned on to allow cooling. Awaiting the stop of the main turbine before breaking any of the disconnecter.

NOTA : During cooking, you can always return to the setting screen by pressing a button on the left banner or button of atomization in the upper left for any set point changes (without stopping cooking).

If you are on "recipe 0", the change is directly validated.

If you are 1/2/3/4/5 recipe, the change is taken into account only after validation



2.3.3. Programming a recipe :

It is possible to program 5 recipes.

- The temperature set point



can be programmed from 0 to 350°C.

- The time of cooking



can be programmed from 2 to 10 minutes for the Production

oven and 1 to 10 minutes for the Restauration oven.

Example: 3.30 = 3 minutes and 30 seconds.

- Spraying of water



can be programmed from 10 to 50 seconds.

Example: 40 = a water injection of 1 second every 40 seconds.

50 = a water injection of 1 second every 50 seconds.

The atomization must be launched only with a hot oven for a good evaporation of water. The preheating is important before the ignition of the atomization function.

Procedure:

- Switch the screen by sliding your finger on the touchscreen. The home screen appears.

- Slide your finger in the arrows zone



to select a number of recipe.

- Record your parameters of cooking.

Recipe 0 (= Manual mode): This recipe is not pre-programmed; you can change it whenever you want and any change is implicitly validated.

In the left band, by pressing the button  and  on the screen, select the parameter for which you want to select a setpoint value, activating the the symbol situated on the top right, the button  addition of water during cooking.

The set point value changes of color (black → red), you can with the buttons more  or less  enter a new value .

Recipe 1/2/3/4/5 :

These recipes are pre-programmed. You can change them whenever you want but any modification is taken on account only after validation .

Thanks to the buttons      , enter a new value.

The button  replaces the button  or  for the validation of the recipe.

After this validation, the recipe is programmed.

When the recipe is validated, you can launch the cooking by pa pression on 
To switch off, press  and then .

2.3.4 Cleaning of the touchscreen :

You can lock the touch screen to clean it.

Procedure :

Press a few seconds on the button  until the icon appears 

You have 10 seconds to clean it.

During this time, the screen is blocked but the oven continues to operate normally.

After this period, the icon  automatically disappears, the screen works normally.

Cleaning must be done using a soft cloth, damp if necessary. Do not use acid-based product or aggressive product that could alter the polyester facade.



2.3.5 Time of cooking :

Time and temperature below are indicative values.

They depend on the type of pizza, the thickness and ingredients.

It is thus advisable to proceed to some adaptations trials.

- **Restauration N model** : The average time and temperature for a standard thickness pizza are : 330-340°C / 3' to 3'30".
- **Production I model** : The average time and temperature for a standard thickness pizza are : 340-350°C / 3'15" to 4'.

Nota : The speed of the auto-advancement of the belt depends on a sensor. It guarantees a regular cooking time. It is not unusual to see, sometimes, a slowdown or short stops of the belt: it corresponds to a correction.

3 - CLEANING



DANGER



The shutting off of the device activates an automatic cooling cycles to preserve the different electric parts. The cooling is realized for the functioning of the fans and turbines, regulated by a thermostat. This cycle can be composed of alternative ventilation periods and shutdown periods.

Before any operation, wait imperatively the complete cooling of the oven and keep it away from the electric red.

IMPORTANT RECOMMENDATIONS

Before any maintenance, turn the unit off. Expect its full cooling and isolate it from the electric red.

To keep all the device performance and maintain maximum hygiene, it is imperative to clean it carefully and regularly. This maintenance will focus on the food areas.

When cleaning, prohibit the use of water spray and foam gun on sensitive parts of cooking equipment, including control and power panels, air inlets for cooling of the electronic cards. Infiltration may alter their functioning.

When cleaning, prohibit the use of chlorinated products (bleach, hydrochloric acid, ...) because they can alter the covering panels as well as all elements of the unit. When cleaning the floor, prohibit the use of hydrochloric acid or similar products which may cause splashing of corrosive attacks on the covering of devices.

Silicone seals (seal of handle, window seal, door, retort, ...) should only be cleaned with warm soapy water. Any other cleaning product (acid, stainless steel cleaner, ...) should be avoided because it may cause an alteration of the flexibility and mechanical strength of the silicone seals.

USER MANUAL

3.1 BODY :

The quality of the stainless steel body is partly due to its surface finish. It must be cleaned regularly to retain its original state. The main rule is to always rub in the direction of the grain and avoid in all cases, the use of iron wool brush or abrasive pad.

Cleaning will be done by soapy water (not chlorinated) using a sponge, followed by rinsing with water and drying. Ban all uses of chlorine or bleach product. Avoid the use of the water jet on the control panel and the air inlet.

When cleaning floors, especially before the commissioning of the equipment, prohibit the use of hydrochloric acid or similar products which splashes are likely to affect the cladding panels.

3.2 CLEANING METHOD TO BE DONE ONCE THE OVEN IS COOLED :

Daily clean:

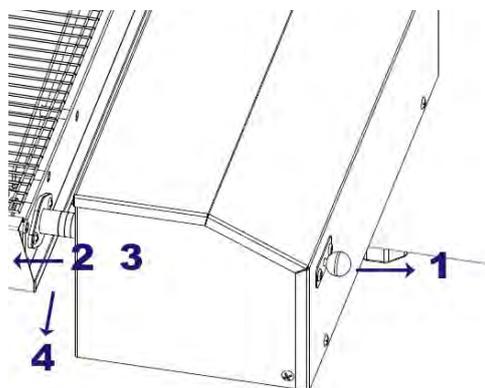
- The body.
- The belt.
- The shutters.
- The drawer on the bottom
- The crumb tray.

Monthly clean:

- Nozzles blowers.
- Dust off the cooling fans (without using water).
- Dust off the cooling air inlets (without using water).

CONDITIONS	PRODUCTS	APPLICATION
SLIGHTLY DIRTY	Scratching powder –no bleach-	Wash the sides, rub with a sponge, rinse with clear water then dry.
DIRTY	Water and soap –no bleach- You might use a soft abrasive like alumina powder.	As above. Remove tough stains with a light brush.
VERY DIRTY	Phosphoric acid + soft abrasive. (AD80 & DINOX 10).	Remove stains. Let product operate a few minutes. Then rinse and dry. Rub softly. Let it operate for 20 minutes Then rinse and dry.

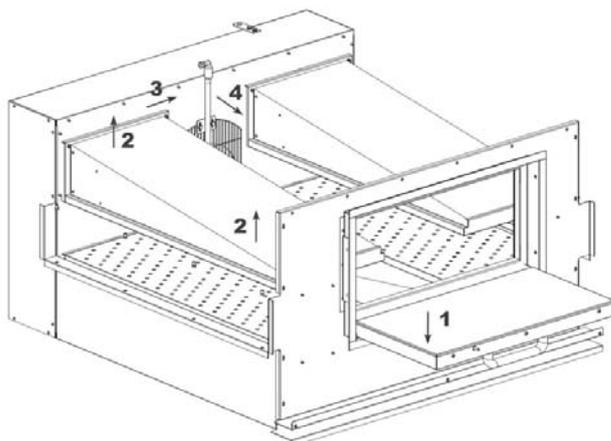
3.3 TAKING OFF THE BELT :



- 0 - Remove shelves input / output and crumb tray.
- 1 - Pull the knob outward.
- 2 - Pull the frame of the belt to the opposite side.
- 3 - Check the clearance of the axis.
- 4 - Pull the frame of belt outwards.

3.4 TAKING OFF THE NOZZLE BLOWERS :

3.4.1 Production I « N » oven :



Remove the belt :

- 1 - Open the side hatch.
- 2 - Lift the nozzle blower.
- 3 - The move towards the center of the oven.
- 4 - Remove it by the hatch.

Rewinding: proceed in the reverse order.

3.4.2 Restauration « N » oven :

The Restauration oven does not have a side hatch. To remove the nozzle blowers, follow the same removing procedure than for the oven Production I N. The output is made by the input of the oven.

3.5 TOUCH SCREEN CLEANING : See paragraph 2.3.4

3.6 SIGNALISATION OF THE DEFECTS :

Some of the functioning defects are taken in charge by the electronic and appear on the screen.



When a defect occurs, a red triangle displays on the bottom of the screen.

If you activate the triangle, the defect numbers appear during 2 seconds. Contact your installer.

4 - MAINTENANCE

WARNING :

As a rule, it's better to leave the maintenance of the oven to a qualified technician to keep your oven in good condition.

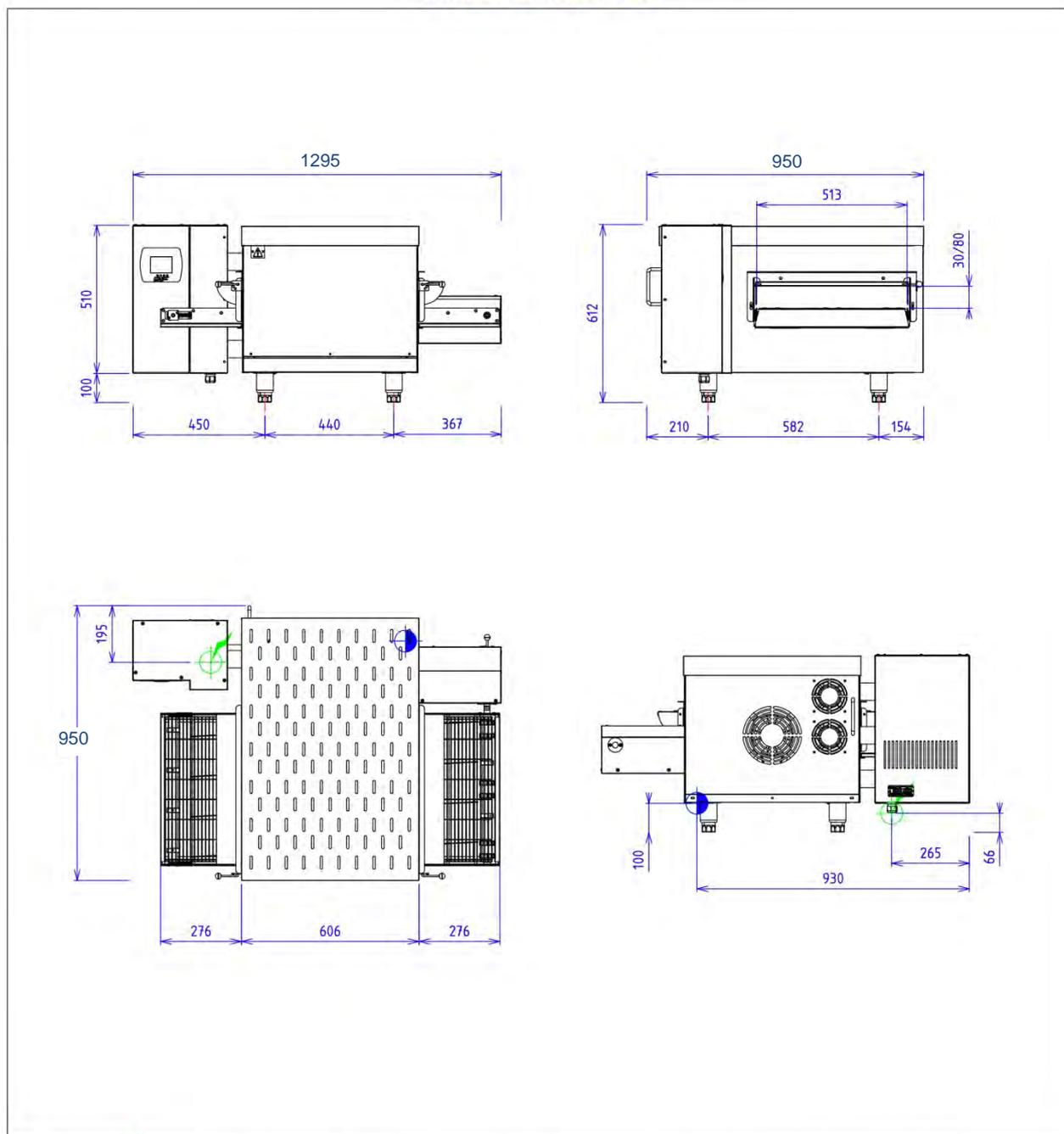
INSTALLER MANUAL

1 - RESERVATIONS

W360208

07/14

EXPRESS AIR PULSE RESTAURATION "N"
PASSAGE 500 x 80



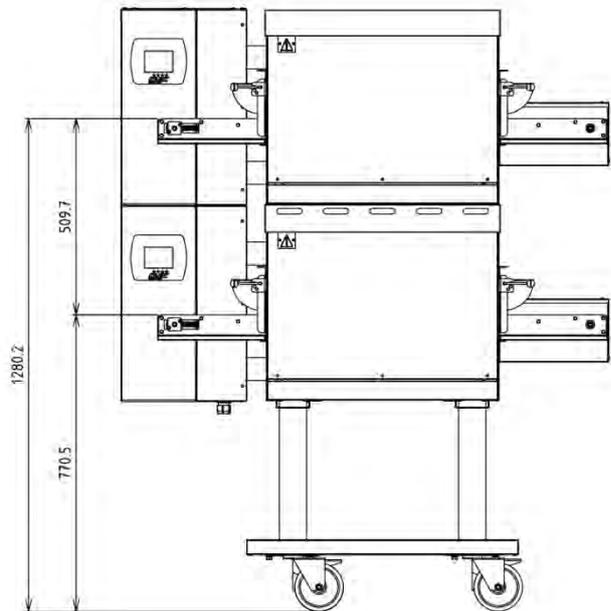
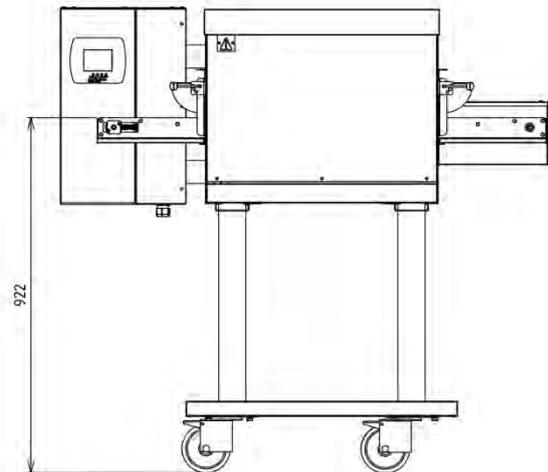
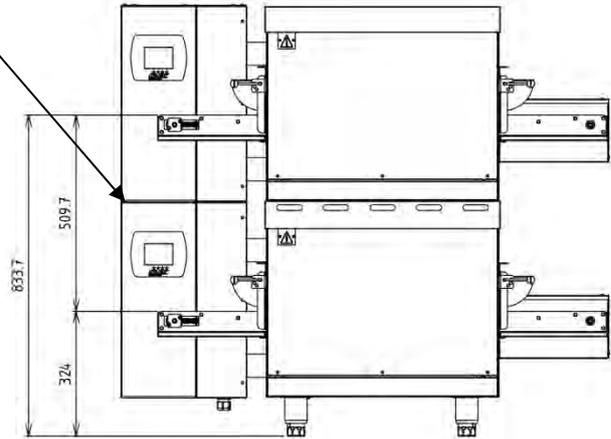
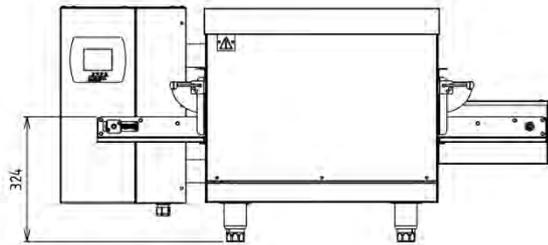
ELEC :  Puissance Electrique : 9 kW Réserve Elec : Bornier interne Raccordement Elec : 400Vx3+N+T

EAU/AIR :  Raccordement eau : 15/21 femelle (option atomisation d'eau)
Air à extraire : 300 m3/h

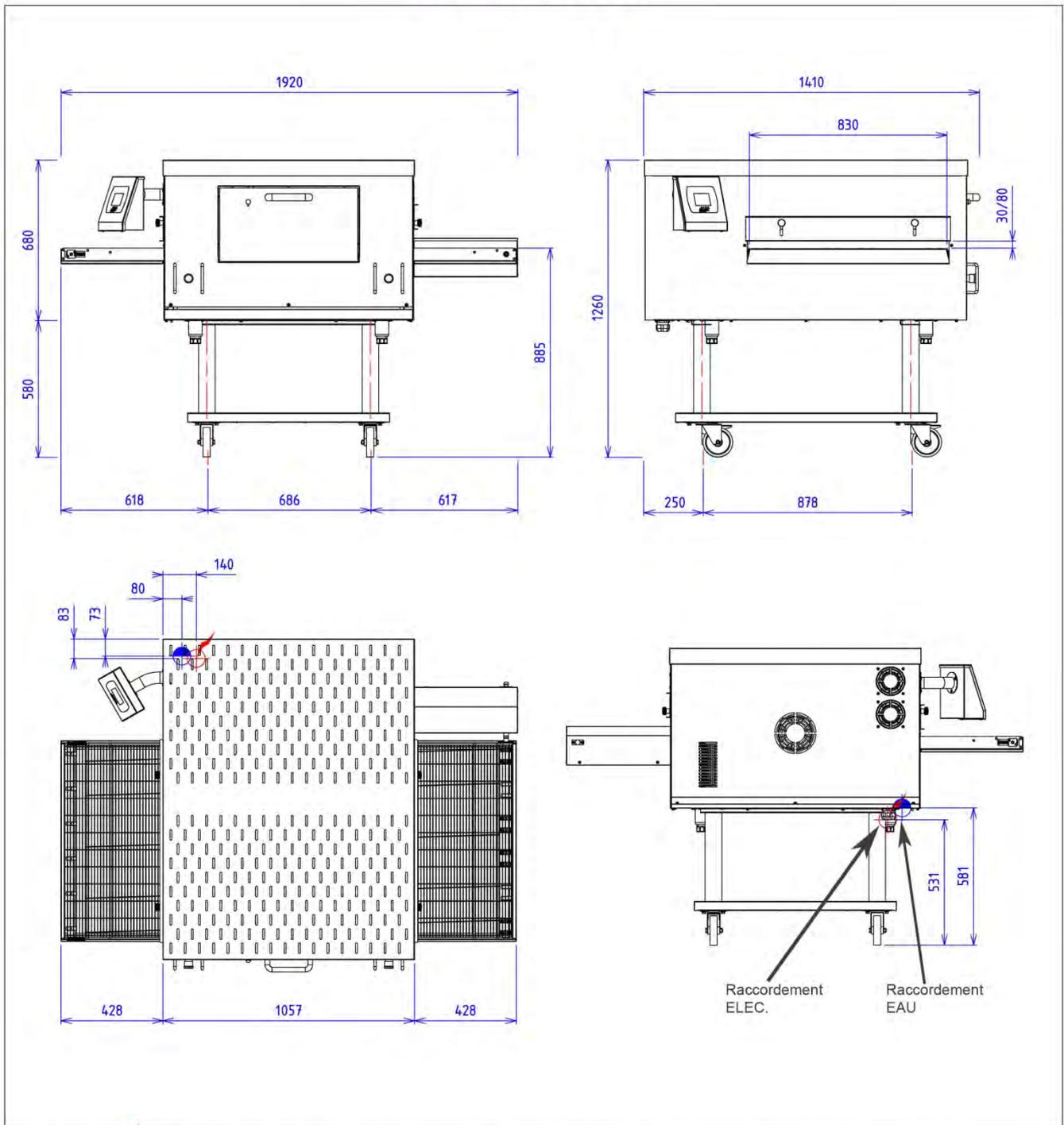
Appareils électriques conformes à la norme EN 60-335

EXPRESS AIR PULSE RESTAURATION "N" Modèle superposé

In the case of a superposition of two ovens, it is imperative to remove the top sheet control box dressing the lower oven.



EXPRESS AIR PULSE PRODUCTION I «N» PASSAGE 820 x 80



ELEC :  Puissance Electrique : 30 kW Réserve Elec : Bornier interne Raccordement Elec : 400Vx3+N+T

EAU/AIR :  Raccordement eau : 15/21 femelle (option atomisation d'eau)
Air à extraire : 750 m³/h

Appareils électriques conformes à la norme EN 60-335

2 - INSTALLATION

IMPORTANT

The EXPRESS ovens are equipped with a chilling system requiring a compulsory supply of fresh air.

It is imperative to provide a space of 250mm between the walls and the side walls of the oven to ensure proper operation of the cooling blowers and air inlets.

DO NOT PLACE THE OVEN AGAINST A WALL.

The NON respect of this instruction may lead to the destruction of electronic cards and exclude any warranty.

The device must be installed according to the rules and norms in effect by a qualified fitter in an area enough ventilated. Any intervention on the device must be done exclusively by a qualified installer.

According to the type of establishment and the conception of the kitchen, the gas circuit, the electric installation and the ventilation are subject to safety rules very precise that can change from a region to another

It is necessary to know these rules from the safety departments of each region

2.1 GENERAL INSTRUCTIONS:

The devices must be positioned level and stably on a perfectly horizontal plane of minimum height of 750 mm.

The nature of the support must be noncombustible and heat resistant. If it is a rolling table provide a locking brake.

The easement area of a device must be unfettered and well lit for easy access to controls and to the work area.

In any case, it is imperative to provide a minimum space of 250 mm between the walls and the side walls of the device to ensure the good functioning of the cooling blowers and air inlets.

The non respect of this instruction may lead to the destruction of the electronic cards and exclude any warranty.

Also provide sufficient clearance for easy access to the 3 sides of the unit (see drawing).

Never expose the control panel and cover equipment oven to heat or excessive moisture. Provide a device for removing fumes and heat.

To maintain proper cooling of electrical equipment, adjustable feet must be maintained between the base and the support table

For the devices mounted on wheels (option) :

- Necessarily provide a secure fit and a safety cable to hold steady, stable and level your device, activate the brakes of the castors to avoid any danger during use and while pulling the power cable.
- Provide an area of servitude unfettered.
- Also, do not move the device during operation, hot surfaces or drop containers can cause serious burns.
- Before moving the unit, wait until it completely cooled.

2.2 ELECTRICAL CONNECTION :

The appliance is factory set according to the specified voltage when ordering.

Before connecting, check that these settings (see nameplate) are available for the reservations including controlling voltage.

It is imperative to provide the correct dimensioning of the line of the electric supply. The following table shows the current line and the minimum cross-section of the power cable.

In addition, the ground connection is mandatory. The conductor must not be interrupted and good functioning of the socket must be verified.

Device type	Tension	Power KW	Intensity A	Kind of cable NFC 15100 standard
Restauration « N »	400Vx3+N+T	9	13	H07RNF 5x2,5 mm ²
	230Vx3+T	9	23	H07RNF 4x6 mm ²
Production I « N »	400Vx3+N+T	30	43,5	H07RNF 5x10 mm ²
	230Vx3+T	30	75	H07RNF 4x16 mm ²

IMPORTANT : Devices intended for fixed installation with direct connection to the line without connector (socket) must be accompanied upstream by a power pole disconnection device (isolator, switch, etc ...) with a distance opening between the contacts of at least 3 millimeters. In addition, the electrical installation upstream of the connection point must be compliant NFC15.100.

To connect the device :

Restauration « N » oven :

- Remove the top cover of the control unit (5 poëlier screws).
- Remove the stainless steel panel support of the touchscreen control (6 poëlier screws).
- Warning:** Be careful not to pull out connection fat cables and the temperature probe.
- Engage the power supply cable into the gland on the inferior part and connect it to the connection terminal. Be sure of the good ground and check its efficiency

Nota: In the case of two ovens layered, also engage the power supply cable of the superior oven by the second gland of the inferior oven.

Production I « N » oven :

- Remove the lateral covering panel of the motor side (3 screws).
- Insert the power supply cable into the gland situated under the base, and connect it to the connection terminal.
- Be sure of the good ground and check its efficiency.

2.3 WATER CONNECTION : (atomization option)

The connection is made by a flexible F15/21 located under the device, on the motor turbine side for Production I N, close to the advance-belt motor for the Restauration N oven. Supply pressure must be 1.5 bar.

Interpose on the water supply shut off valve and a fine mesh filter and optionally a regulator set at 1.5 bar.

It is preferable to connect the device in hot water (temperature between 40 ° C and 70 ° C) for best results.

2.4 VAPOR EXTRACTION :

A vapor extraction device is indispensable.
Provide the installation of the device under a hood or in a specific sensor.

2.5 REVERSION OF THE BELT COURSE :

The belt can work in two directions. To rotate in the opposite direction to the initial running, simply invert the two supply cables of the advance-belt motor. First, power off the oven.

3 - CLEANING



WARNING



The shutting off of the device activates an automatic cooling cycles to preserve the different electric parts. The cooling is realized for the functioning of the fans and turbines, regulated by a thermostat. This cycle can be composed of alternative ventilation periods and shutdown periods.

Before any operation, wait imperatively the complete cooling of the oven and keep it away from the electric red.

IMPORTANT RECOMMENDATIONS

Before any maintenance, turn the unit off. Expect its full cooling and isolate the mains. To keep all the device performance and maintain maximum hygiene, it is imperative to maintain it carefully and regularly. This maintenance will focus on the food areas.

When cleaning, prohibit the use of water spray and foam gun on sensitive parts of cooking equipment, including control and power panels, air inlets for cooling of the electronic cards. Infiltration may alter their functioning.

When cleaning, prohibit the use of chlorinated products (bleach, hydrochloric acid, ...) because they can alter the covering panels as well as all elements of the unit.

When cleaning the floor, prohibit the use of hydrochloric acid or similar products which may cause splashing of corrosive attacks on the covering of devices.

Silicone seals (seal of handle, window seal, door, retort, ...) should only be cleaned with warm soapy water. Any other cleaning product (acid, stainless steel cleaner, ...) should be avoided because it may cause an alteration of the flexibility and mechanical strength of the silicone seals.

INSTALLER MANUAL

3.1 BODY:

The quality of the stainless steel body is partly due to its surface finish. It must be cleaned regularly to retain its original state. The main rule is to always rub in the direction of the grain and avoid in all cases, the use of iron wool brush or abrasive pad.

Cleaning will be done by soapy water (not chlorinated) using a sponge, followed by rinsing with water and drying. Ban all uses of chlorine or bleach product. Avoid the use of the water jet on the control panel and the air inlet.

When cleaning floors, especially before the commissioning of the equipment, prohibit the use of hydrochloric acid or similar products which splashes are likely to affect the cladding panels. La carrosserie en acier inoxydable doit en partie ses qualités au fini de sa surface. Elle doit être

3.2 CLEANING METHOD TO BE DONE ONCE THE OVEN IS COOLED :

Daily clean :

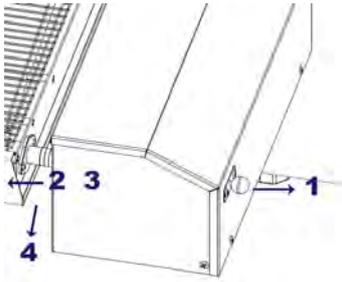
- The body.
- The belt.
- The shutters.
- The drawer on the bottom
- The crumb tray.

Monthly clean :

- Nozzles blowers.
- Dust off the cooling fans (without using water).
- Dust off the cooling air inlets (without using water).

CONDITIONS	PRODUCTS	APPLICATION
SLIGHTLY DIRTY	Scratching powder –no bleach-	Wash the sides, rub with a sponge, rinse with clear water then dry.
DIRTY	Water and soap –no bleach- You might use a soft abrasive like alumina powder.	As above. Remove tough stains with a light brush.
VERY DIRTY	Phosphoric acid + soft abrasive. (AD80 & DINOX 10).	Remove stains. Let product operate a few minutes. Then rinse and dry. Rub softly. Let it operate for 20 minutes Then rinse and dry.

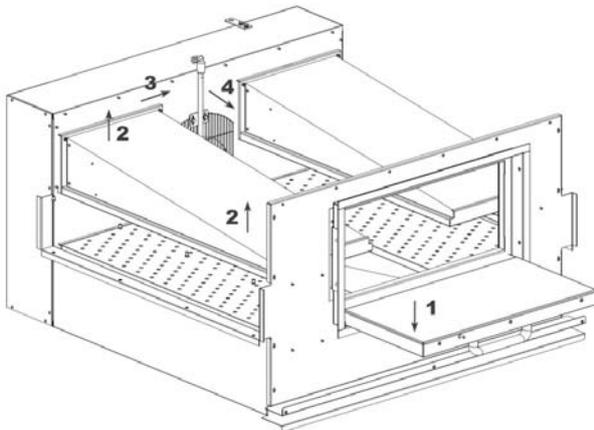
3.3 TAKING OFF THE BELT :



- 0 - Remove shelves input / output and crumb tray.
- 1 - Pull the knob outward.
- 2 - Pull the frame of the belt to the opposite side.
- 3 - Check the clearance of the axis.
- 4 - Pull the frame of belt outwards

3.4 TAKING OFF THE NOZZLE BLOWERS :

3.4.1 Production 1 « N » oven



Remove the belt :

- 1 - Open the side hatch.
- 2 - Lift the nozzle blower.
- 3 - The move towards the center of the oven.
- 4 - Remove it by the hatch.

Rewinding: proceed in the reverse order.

3.4.2 Restauration « N » oven

The Restauration oven does not have a side hatch. To remove the nozzle blowers, follow the same principle of removing than for the oven Production I N. The output being made by the input of the oven.

4 - MAINTENANCE



DANGER



The shutting off of the device activates an automatic cooling cycles to preserve the different electric parts. The cooling is realized for the functioning of the fans and turbines, regulated by a thermostat. This cycle can be composed of alternative ventilation periods and shutdown periods.

Before any operation, wait imperatively the complete cooling of the oven and keep it away from the electric red.

WARNINGS:

Any maintenance, repair work, setting, site alteration should be entrusted only to a specialist installer large professional kitchen.

It is important to periodically check the cleanliness and proper operation of the cooling fans to avoid any risk of degradation of the internal electrical equipment.

4.1 OPERATIONAL SAFETY:

4.1.1 **Power outage:**

In case of a power outage on the network, the device stops. During his recovery, the operation does not resume after action on the touch screen and reselect the program.

CAUTION: When power is restored, a cooling cycle can be switched on automatically when the oven is hot. Then the main turbine and the fans begin to work.

4.1.2 **Temperature limiter :**

The device is equipped with a manual reset thermostat limiter which impede the heating in the cooking chamber over 400°C. This component is inaccessible for the user. The access is possible after removing the edge panel on the motor side.

4.2 ACCESS TO THE HEATING ELEMENTS, TURBINE AND MOTOR:

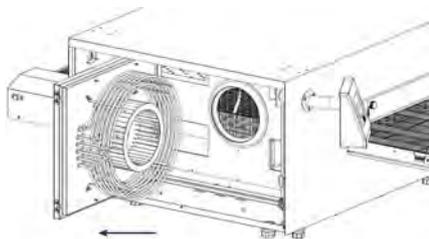
The heating elements and the fan motor are mounted on a pivotal support.

To access, remove the panel (on the motor side).

INSTALLER MANUAL

Cut the aluminum tape of insulation, if necessary, to release the two nuts on the right. The assembly can then be pivoted to facilitate access to the various components.

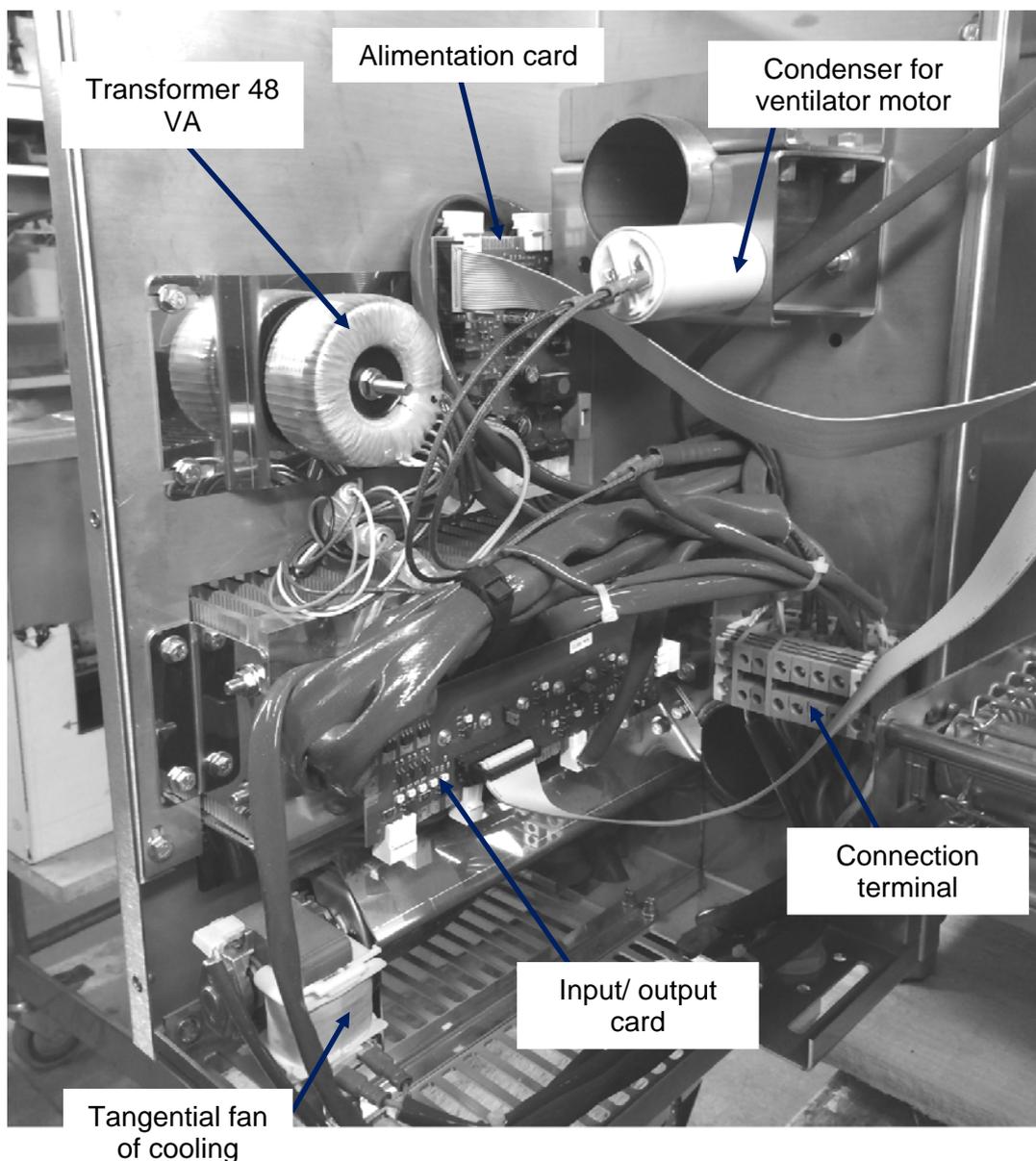
The Restauration model has a pivotal support on the right and fixation nuts on the left.



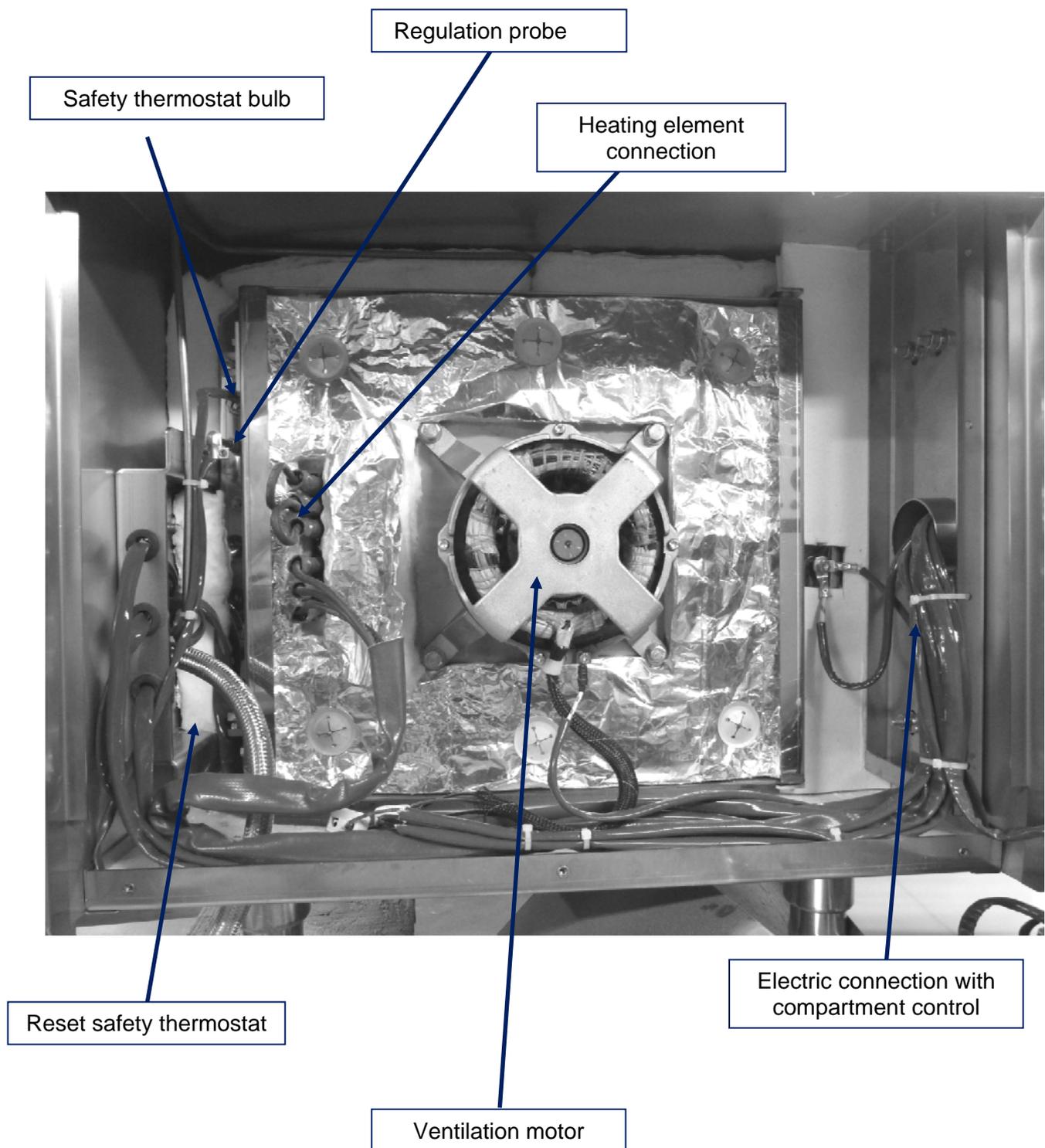
The Production model has a pivotal support on the left and fixation nuts on the right. Clear the cables which impede the opening. The assembly may be rotated to facilitate the access to the components.

4.3 LOCATION OF THE DIFFERENT COMPONENTS : Restauration "N"

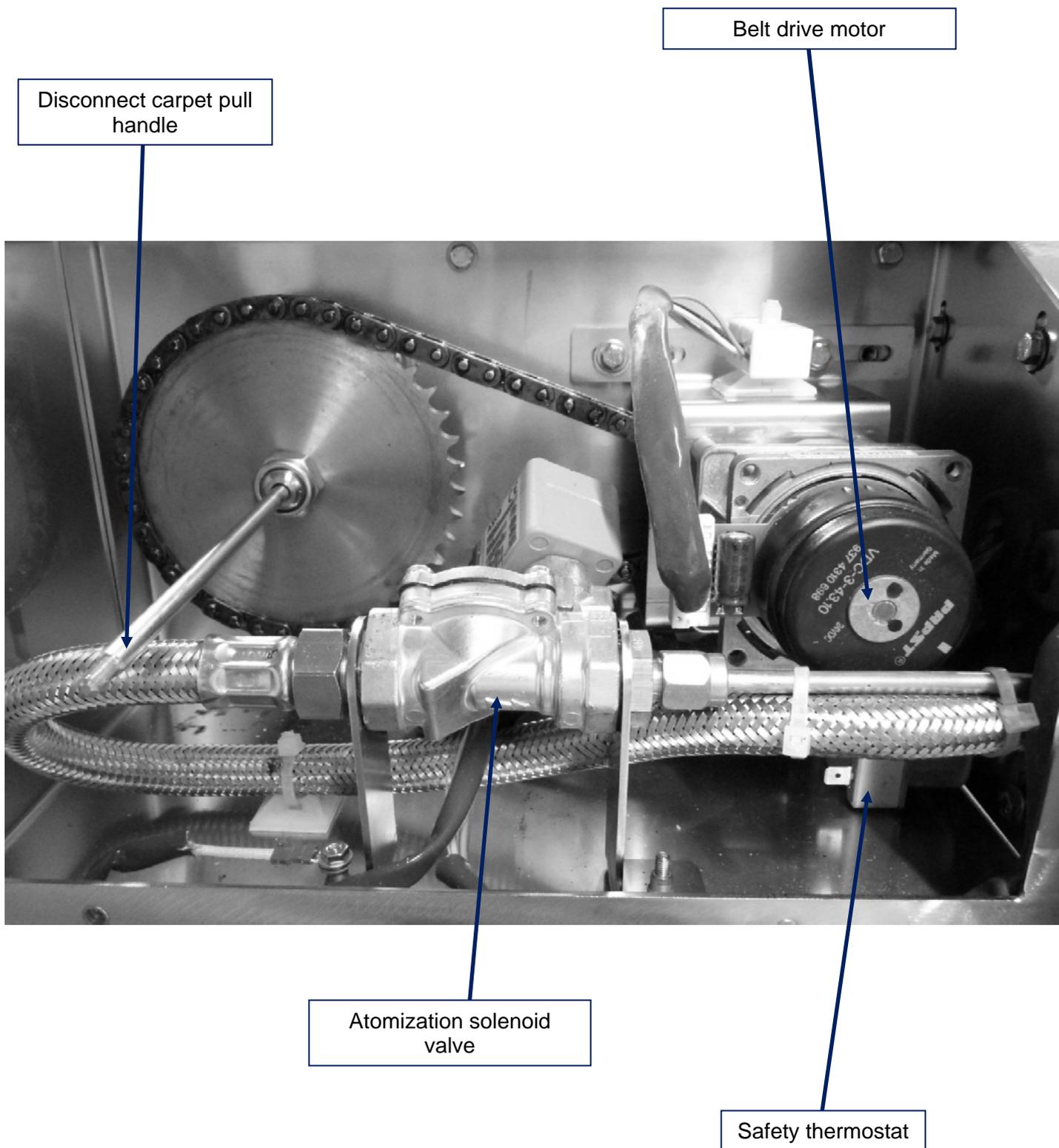
4.3.1 Control compartment :



4.3.2 Motor compartment :

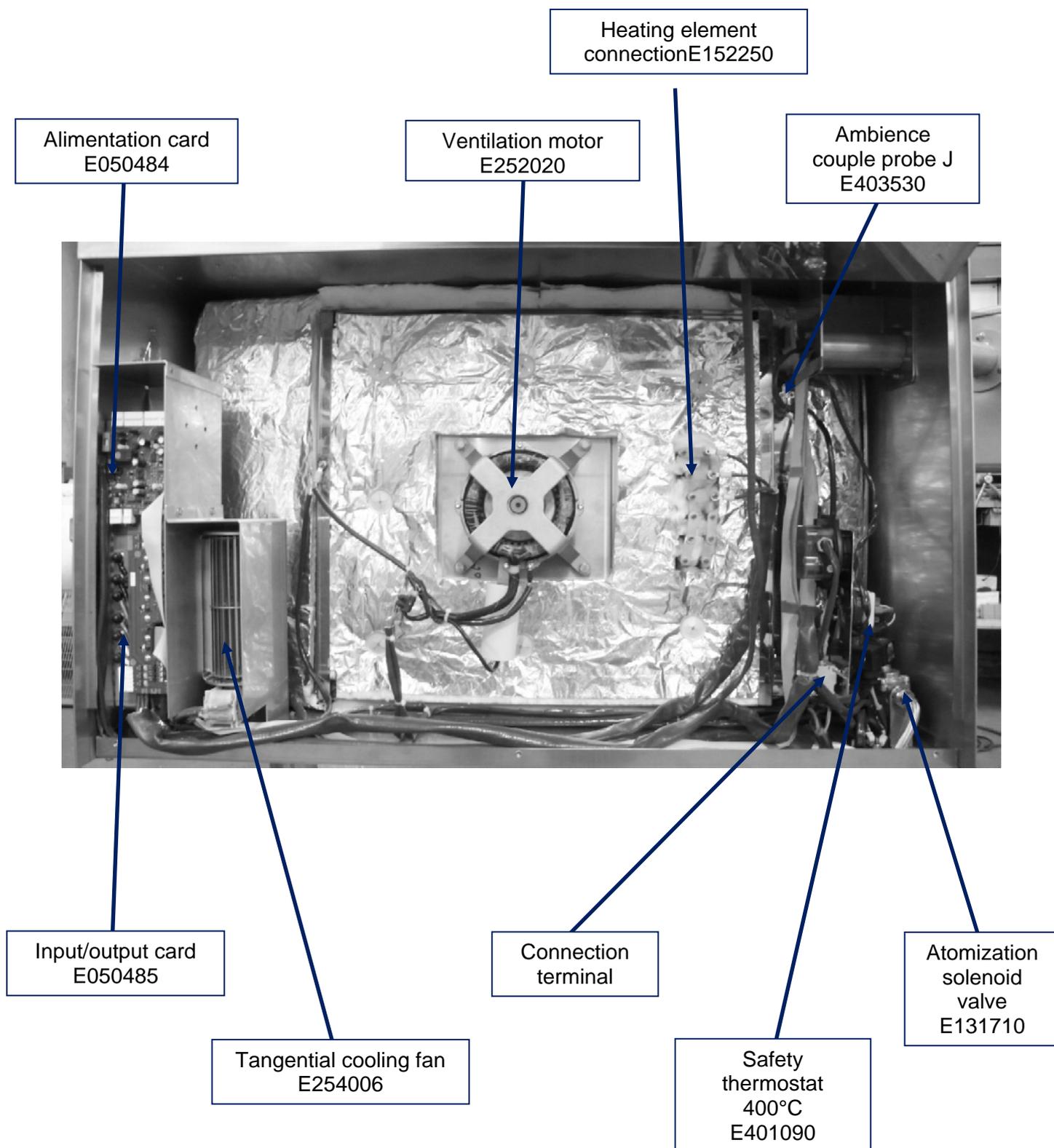


4.3.3 Belt drive motor compartment :



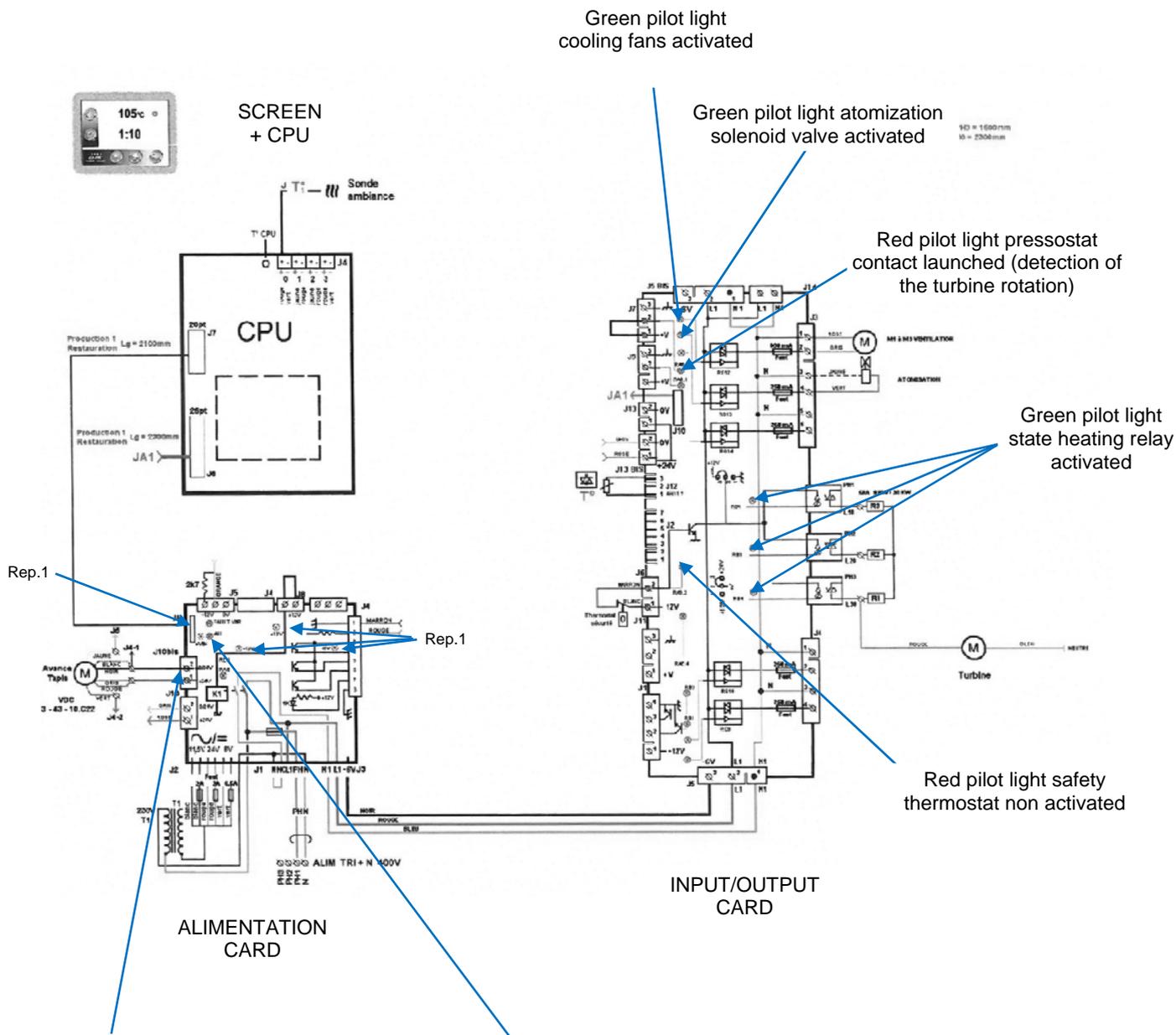
INSTALLER MANUAL

4.4 LOCATION OF THE DIFFERENT COMPONENTS: PROD I « N »



INSTALLER MANUAL

4.5 ELECTRONIC CARDS PILOT LIGHTS SIGNIFICATION :



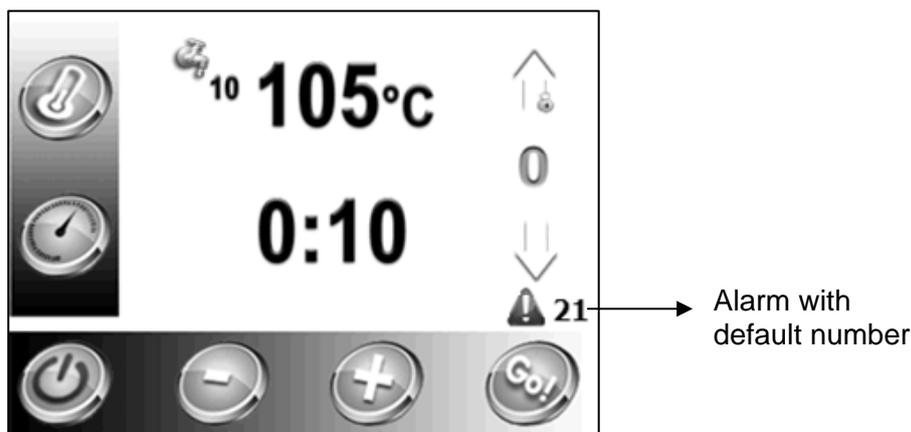
The correct functioning of the alimention card activates 4 yellow pilot lights - voltage indicator (rep. 1).

Red pilot light emergency stop non activated

In the contrary case :

- Check the 3 tensions coming from the transo T1.
- Replace the card if necessary.

4.6 DEFAULTS REPORT :



Some malfunctions are managed by electronic and display on the screen.

If a default occurs, a red triangle  appears on the bottom of the screen.

If you activate this triangle, the default(s) number(s) display during 2 seconds. The default must be rectified, or in contrary case, the default display reappears for each concerned cooking mode.

To reset the defaults, press on the button Off  (the screen switches off) and restart.

Defaults are numbered:

- If a problem occurs during the execution of a program, it will stop.
- If the default is reported before the start of a program, it will not be possible to start any program.

Defaults list :

- Default 0: Excessive temperature (> 65 ° C) of the CPU card.
Heating is stopped. Check the correct circulation of the cooling air (fans) and the positioning of the oven in the kitchen
- Default 1: Excessive temperature of the oven (> 350 ° C).
Trigger safety thermostat. Heating is stopped.
- Default 3: Excessive temperature (> 80 ° C) of the aluminium radiator SSRs.
Heating is stopped.
- Default 4: The system runs on 230V + 10%:
Beyond this range, the default 4 is indicated.
- Default 10: The sensor control of the cooking is disconnected or cut off. Heating is stopped.
Check the probe

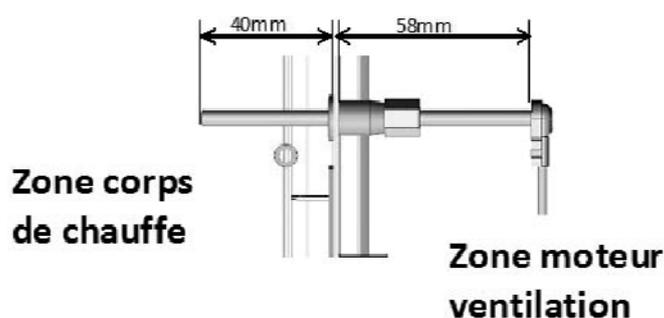
- Default 30: A control of the temperature build-up speed and an exceeding of the setpoint temperature indicate that the turbine is functioning. The default 30 is on (red colour).

4.7 PREVENTIVE MAINTENANCE:

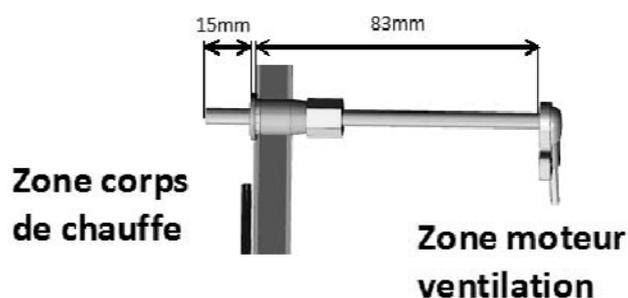
- Dust off the cooling fan grids and the air inlet once a month.
- It's important to check regularly the cleaning and the right functioning of the cooling fans to avoid the deterioration of the internal electrical equipment.
- Lubricate the chain of transmission. Conduct a light greasing chain every 3 months. Access in the engine compartment advanced carpet

4.8 TEMPERATURE REGULATION PROBE POSITIONNING :

4.8.1 Express oven restauration model :



4.8.2 Express oven production model :



INSTALLER MANUAL

5 SPARE PARTS :

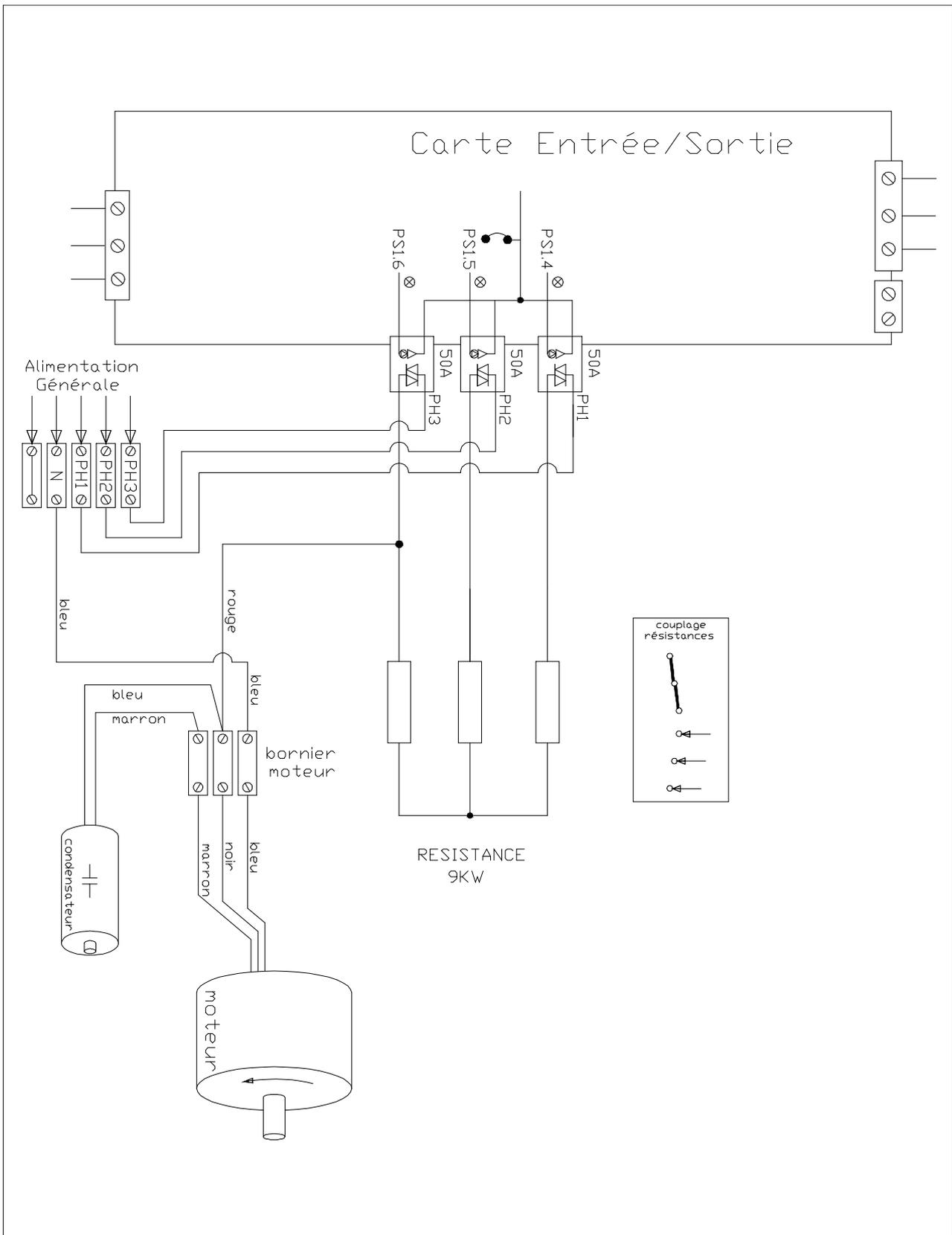
CODE	DESIGNATION	RESTAURATION « N »	PRODUCTION I « N »
A504452	Touch screen plastron	●	●
E050469	Motor cable	●	●
E050484	Alimentation card	●	●
E050485	inlet/ outlet card	●	●
E050487	Relay power 50A	●	●
E050490	Platine + Touchscreen 3,5 P	●	●
E050492	Transformer 48 VA - T1944	●	●
E050571	Fan coil cooling	●	●
E131710	Atomization solenoid valve	●	●
E151950	Heating element 9 kW	●	
E152250	Heating element 30 kW		●
E252020	Motor D29 0,37 kW		●
E252022	Motor D29 0,18 kW	●	
E252023	Condenser 16 MF 400V	●	
E252024	Condenser 12 MF 400V		●
E254006	Tangential cooling fan	●	●
E254097	Motor variator VDC-3-43-10 C22	●	●
E254099	8 poles motor cable	●	●
E401090	Limiter thermostat 400°C	●	●
E403530	Right- angled ambience couple probe J	●	●
I506045	Motor gasket Garlock		●
I506050	Motor gasket Garlock	●	
Q051061	1/2 FF L1000 12mm stainless steel hose	●	●
Q104066	Handle ball	●	●
Q104092	Disconnect carpet pull handle	●	●
Q302075	Turbine Ø 280		●
Q302080	Turbine Ø 225	●	●

6 MAINTENANCE :

6.1 WARNING :

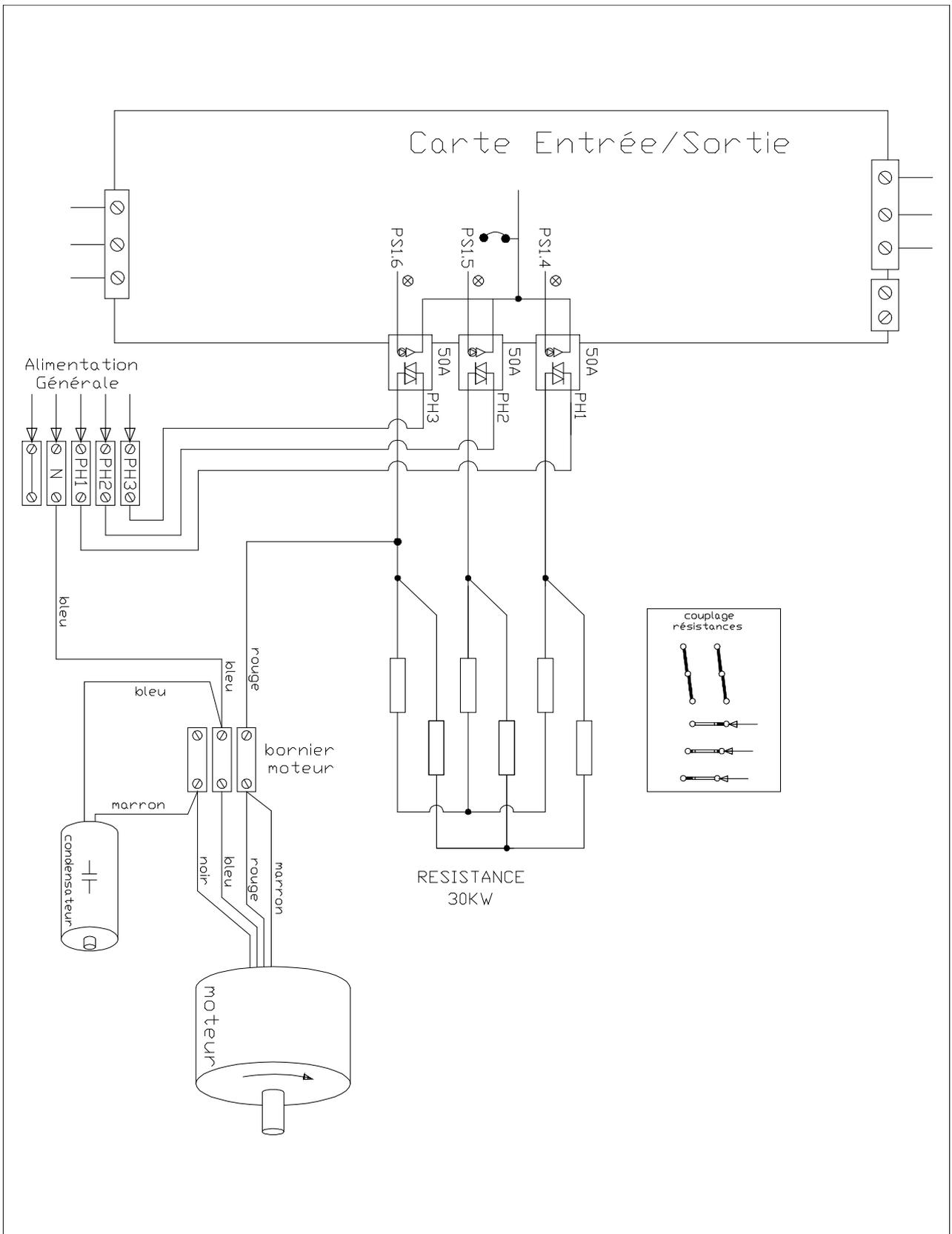
For an optimum service, we highly recommend that the periodic and preventive maintenance of your equipment be conducted by a certified and professional installer.

ELECTRIC DRAWINGS



FOUR RESTAURATION 9KW 400V TRI+N+T			
DATE: 14/05/12	DESSIN: RICHARD	SCHEMA: comm.	Indice: A
		Modifié par: le:	EL360208
69, avenue des sports ZI de l'Hippodrome 29195 QUIMPER CEDEX 9 Tel. 02.98.52.06.47		ArMen	

ELECTRIC DRAWINGS



FOUR PRODUCTION 1 30KW 400V TRI+N+T			
DATE: 14/05/12	DESSIN: RICHARD	SCHEMA: comm.	Indice: A
		Modifie par: le:	EL360209
69, avenue des sports ZI de l'Hippodrome 29195 QUIMPER CEDEX 9 Tel. 02.98.52.06.47		ArMen	