



SYNTHESIS 06/40 GAS TOUCH IoT

ATTENZIONE:

Leggere le istruzioni prima di utilizzare l'apparecchio

WARNING:

Read instructions before using the equipment

ATENCIÓN:

Leer bien las instrucciones antes de usar la máquina

ATTENTION:

Lire les instructions avant d'utiliser l'appareil

ACHTUNG:

Vor der Benutzung des Gerätes die Anweisungen lesen.

تحذير:

يجب قراءة التعليمات بعناية قبل استخدام الجهاز

Manuale di installazione, uso e manutenzione

Manual for installation, use and maintenance

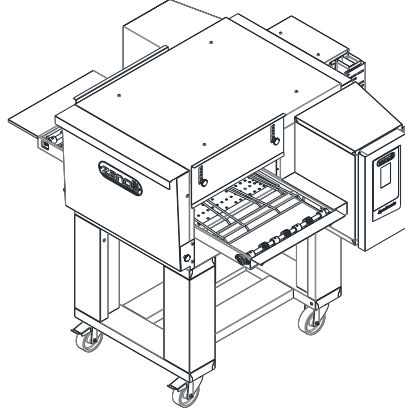
Manual de instalación, uso y manutenzione

Notice d'installation, d'utilisation et d'entretien

INSTALLATIONS-, BEDIENTUNGS- UND INSTANDHALTUNGSHANDBUCH

كتيب التركيب والاستخدام والصيانة

**TRADOTTO DALLE ISTRUZIONI ORIGINALI
ORIGINAL INSTRUCTIONS
TRADUCCION DE INSTRUCCIONES ORIGINALES
TRADUIT DES INSTRUCTIONS ORIGINALES
UBERSETZT AUS DER ORIGINALBETRIEBSANLEITUNG
مترجم عن التعليمات الأصلية**



SYNTHESIS 06/40 GAS TOUCH IoT



L'alimentazione del forno deve essere collegata ad un quadro elettrico dotato di sezionamento dei poli.

The oven supply must be connected to an electrical panel with all poles sectioning.

La alimentación del horno debe estar conectada a un panel eléctrico equipado con el corte de todos los polo eléctrico.

L'alimentation du four doit être reliée à un tableau électrique avec sectionnement de tous les pôles.

Die Stromversorgung des Ofens muss an eine Schalttafel angeschlossen werden, die mit einer Polteilung ausgestattet ist.

التغذية الكهربائية للفرن تتم من خلال التوصيل بلوحة كهربائية مزودة بقاطع لفصل الأقطاب.



Se il cavo di alimentazione risulta danneggiato deve essere sostituito da tecnico abilitato.

If the power cable is damaged it must be replaced by authorized personnel.

Si el cable de alimentación está dañado debe ser sustituido por personal autorizado.

Si le câble d'alimentation est endommagé, il doit être remplacé par un opérateur autorisé.

Wenn das Netzkabel beschädigt ist, muss es von einem zugelassenen Techniker ausgetauscht werden.

إذا تعرض كابل التغذية الكهربائية للتلف، يجب أن يقوم فني متخصص باستبداله.

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TECHNICAL ENCLOSURES

- A. Technical Specifications
- B. Connections
- C. Wiring diagrams
- D Exploded views and spare parts

1 INTRODUCTION

The gas conveyor ovens mod. **SYNTHESIS gas** have been designed mainly for the automatic cooking of pizza and similar products. They are conveyor ovens. Favourable peculiarity of these particular ovens is that it is possible to make excellent baking, without controlling the same. For this reason it is possible for an unqualified staff to use the oven.

SYNTHESIS belong to the family of conveyor ovens. Another important innovation is that **SYNTHESIS**, thanks to their ventilation system, enable an excellent and uniform baking. In fact, the flow of hot air surrounds the product, removing the barrier of colder air that normally insulates it. This ensures an uniform distribution of the heat in appropriate dosage, in order to prevent the product from drying out excessively and giving it proper fragrance.

Finally, **SYNTHESIS gas**, are useful for those users located in areas where high electrical powers are not available. These conveyor ovens allow also a reduction of operation cost.

Thank you for the preference given to us. We can confidently assure you about your good choice, as our company has been committed to the production of quality items since decades, without useless restriction in the choice of the best materials.

To get the best use out of your new oven please read the information contained in this manual carefully.

2 HOW TO USE THIS MANUAL

 The paragraphs marked with this symbol contain indications essential to safety. They must all be read by installers, the end user and any employees that use the machine. Manufacturer does not assume any responsibility for damage or injury incurring as a result of ignoring the safety criteria outlined in these paragraphs.

 This symbol applied to various surfaces of the machine, shows that these can reach very high temperatures and should never be touched without taking the necessary precautions.

 This symbol, applied to various points on the machine, serves to warn the user of the presence of a non-insulated “high voltage hazard” inside the machine’s casing there being enough power to constitute a fire risk or to electrocute a person.

 The paragraphs marked with this symbol contain important information to avoid causing damage to the machine. It is in the users own interests to read these paragraphs carefully.

 It is recommended that this installation, instruction and service manual be kept in close proximity to the equipment so that it can be easily and quickly consulted. The manual must accompany the equipment if it is resold as it cannot be considered complete and safe without it.

If this copy is lost, destroyed and/or a digital copy is required, it can be requested via email at zanolli@zanolli.it quoting the machine’s registration number and model.

 This manual is made up of a number of chapters. They should be read in their entirety by both installers and service personnel as well as by the end user to ensure **safety of use** and to get the best results from this product.

Some useful indications for the consultation of each chapter are given below.

Part of manual for USER

Chapter 3 contains the reference standards of the oven and directions for the proper use of the same.

Chapters 4, 5 and 6 are intended for the user who has to learn how to use the machine. These serve as a guide to the essential operations of turning on, using and turning off of the machine under safe conditions.

Chapter 7 gives all the information necessary for the cleaning and periodic maintenance of the equipment: all those operations that must be carried out by the user to guarantee that it continues to function under safe, hygienic and sanitary conditions and continues to give the best results.

Chapter 8 gives all information necessary for periodic maintenance, that the user can carry out.

Chapter 9 gives directions for dismantling the machine.

Part of manual for PERSONNEL QUALIFIED.
Please refer to chapter 10 and following.

The technical annexes contain features related to the specific model of oven and all values which may be necessary for the selection, installation and use. This chapter should be used as a point of reference to check that the way the owner intends to use it is in line with the way the machine has been designed to operate and ensure that and ensure that information concerning the precise value of a given measurement or tolerance of the equipment is available whenever necessary.

This chapter also provides a description of the electrical equipment that comes with the machine, the exploded of equipment and a list of spare parts, to facilitate order and replace any damaged parts.

 The Manufacturer reserves the right to update the production series and instruction manuals without the obligation to update the previous production series and previously issued instruction manuals.

3 TECHNICAL SPECIFICATIONS

3.1 Identifying the product

This manual refers to conveyor oven **SYNTHESIS** gas.

3.2 Directives compliance

The oven **SYNTHESIS** carry the  obligatory mark, that guaranteeing their conforming to the following European directives:

2014/35/CE low current directive

2014/30/CE electromagnetic compatibility directive

2006/42/CE machines directive

2011/65/CE RoHS 2

(UE) 2016/426 (GAR) Gas Regulation

1935/2004/CE Regulation objects destined for coming into contact with food products.

3.3 Foreseen range of use

The gas conveyor oven mod. Synthesis is designed to cook pizza, or similar products. This type of equipment is intended for use in commercial applications, such as restaurant kitchens, canteens, hospitals and commercial businesses such as bakeries, butchers, etc. but is not intended for continuous mass food production.

The normal operations are the loading and unloading of products on the conveyor, the switching on, adjusting, switching off and cleaning of the appliance.

 The use to which the product should be put as stated above and the configurations foreseen for this equipment are the only ones authorized by the Manufacturer. **Do not use these machines in any way other than that indicated in the instructions provided.**



The Synthesis oven:

- is intended for professional use;
- is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety;
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved;

- Children should be supervised to ensure that they do not play with the appliance;
- Cleaning and user maintenance shall not be made by children without supervision.

 The use intended is only valid for equipment which is in good structural, mechanical and electrical condition.

 The oven is without a plug.

Means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage category III, conditions must be incorporated in the fixed wiring in accordance with the wiring rules..

3.4 Technical Specifications

For technical specifications refer to the following technical annexes at the end of this manual:

- A. Technical Specifications
- B. Connections
- C. Wiring diagrams
- D. Exploded views

3.5 Installation

 **ATTENTION! These installation instructions are for the exclusive use of personnel qualified for the installation and maintenance of electrical or gas equipment conceived for professional use in the foodservice industry and community catering operations.**

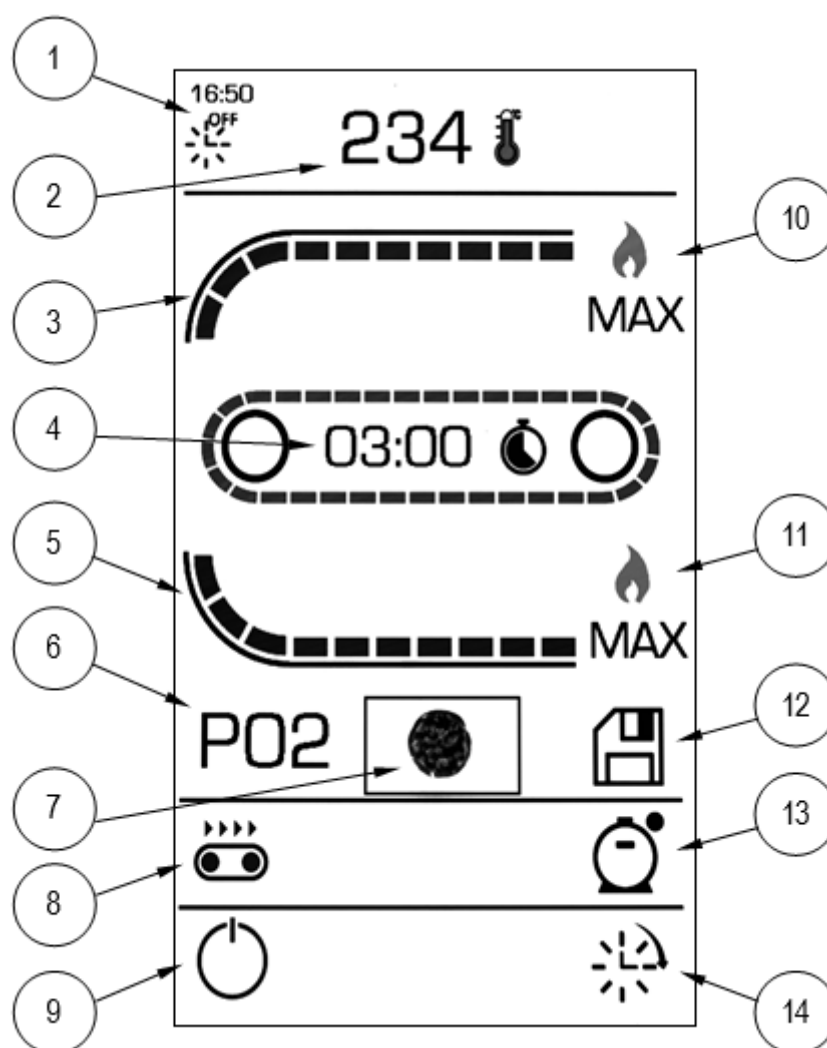
For this instructions, please refer to chapter 10 “PERSONNEL QUALIFIED”

Proceed with the installation according to those norms in force in the country where it is being carried out.

In addition, where it is necessary to carry out modifications or adaptations to the electrical systems of the building in which the machine will be installed, whoever carries out such modifications must certify that the work has been undertaken according to current “best practices”.

4 OPERATION

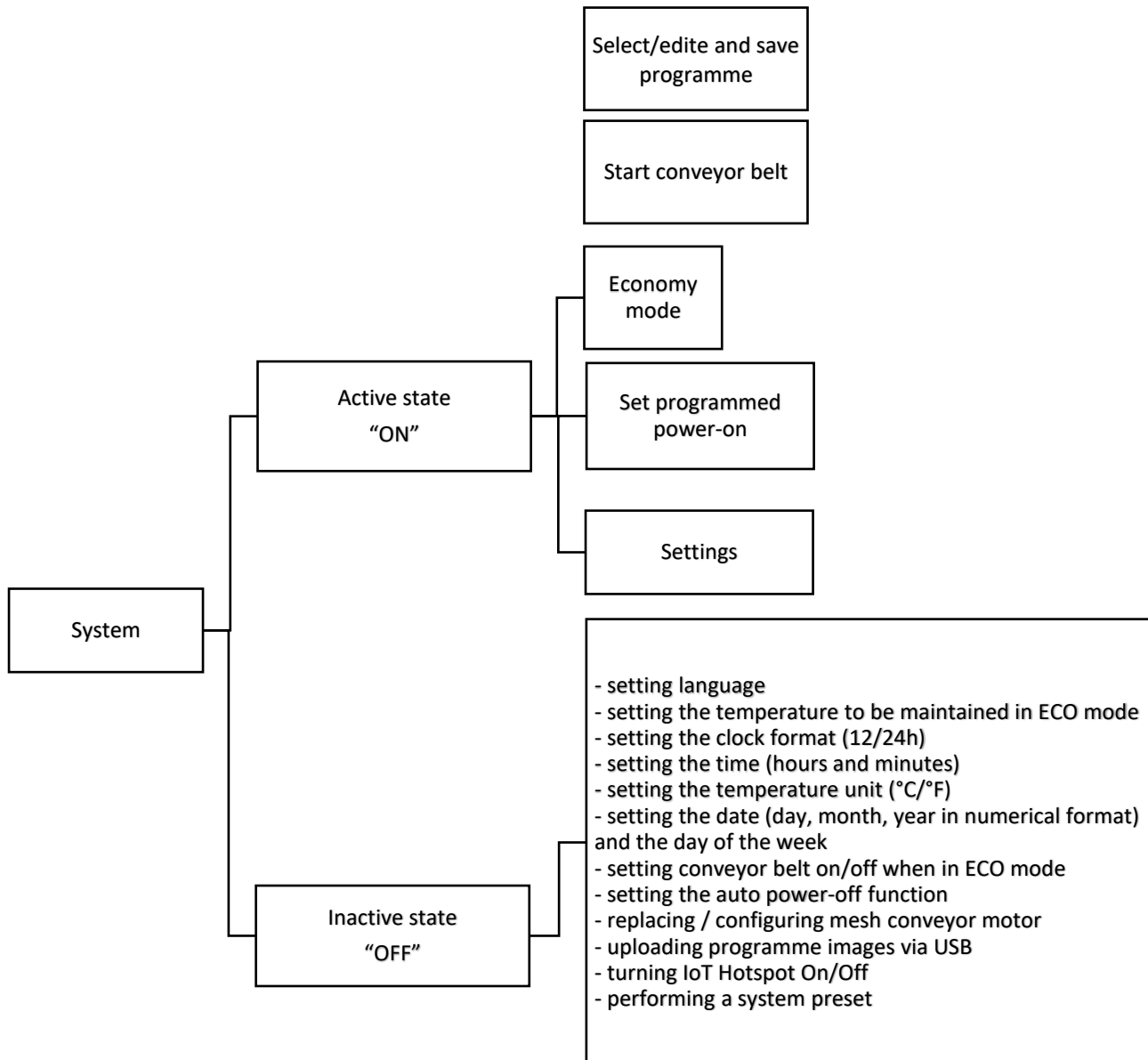
4.1 Control Panel



1. Automatic switch-off function status (ON-OFF)
2. Oven chamber temperature
3. Graphical display index for oven roof
4. Oven timer
5. Graphical display index for oven bedplate
6. Number of programme in use
7. Image of programme in use
8. Conveyor movement status (on/off)
9. General on/off
10. Roof burner status (OFF/MIN/MAX)
11. Bedplate burner status (OFF/MIN/MAX)
12. 'Save' programme setting
13. Economy function
14. Setting programmed power-on

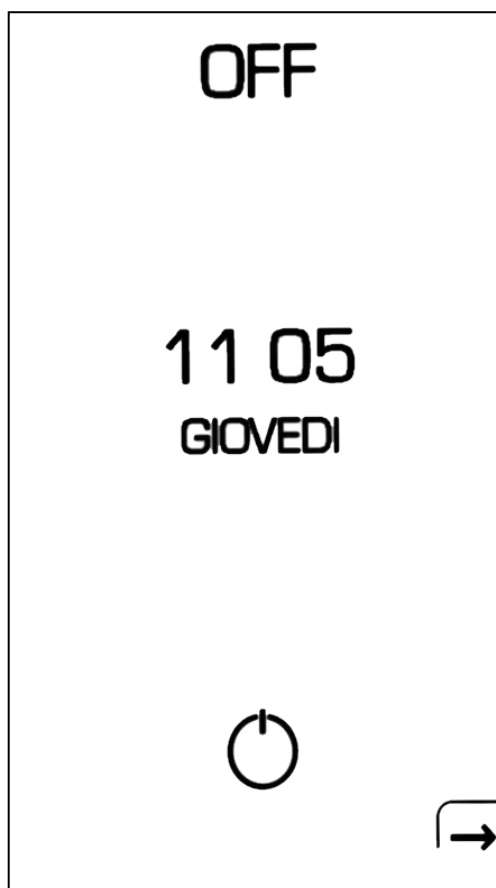
The control panel is equipped with an intuitive touch display that allows you to activate/deactivate functions, change and save settings and set programmes by touching the icons directly

System summary diagram:



4.2 Inactive 'OFF' state

In inactive 'OFF' state, the panel is on, but none of the functions of system operation can be enabled. The display shows the word 'OFF', the current time and day, the general on/off icon and the arrow at the bottom right of the settings menu.



Durante lo stato di inattività "OFF" è possibile:

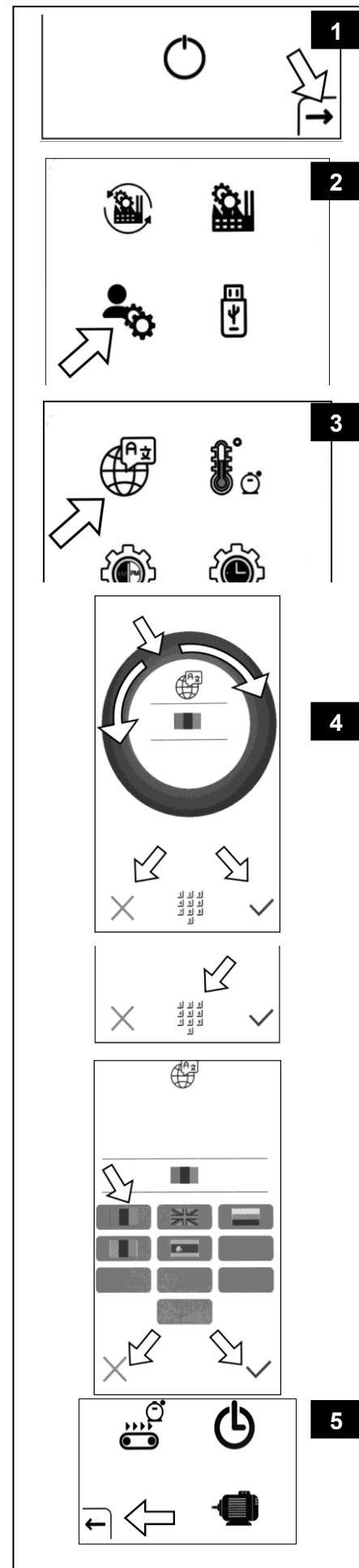
- **set the language;**
- **set the temperature to be maintained in ECO mode**
- **set the clock format (12/24h);**
- **set the time (hours and minutes);**
- **set the temperature unit (°C/°F);**
- **set the date (day, month, year in numerical format) and the day of the week;**
- **set the conveyor belt to on/off when in ECO mode**
- **set the auto power-off function;**
- **upload programme images via USB;**
- **turning IoT Hotspot On/Off;**
- **perform a system preset.;**

4.2.1 Setting the language

Tap the arrow at the bottom right of the display (*Fig.1*). On the first screen, tap on the 'user settings' icon (*Fig.2*). On the second screen, tap on the 'language settings' icon (*Fig.3*). The system will now display the edit screen (*Fig.4*); tap and scroll the dial clockwise or anticlockwise to change the language. Alternatively, tapping on the keypad symbol will take you to the screen for directly selecting the flag corresponding to the chosen language.

For both screens, confirm the selection by tapping the tick or flag. Press 'X' to cancel.

To go back to the previous menus, tap the arrow at the bottom left (*Fig.5*) until the system returns to the initial idle state 'OFF'.



4.2.2 Setting the temperature in Eco mode

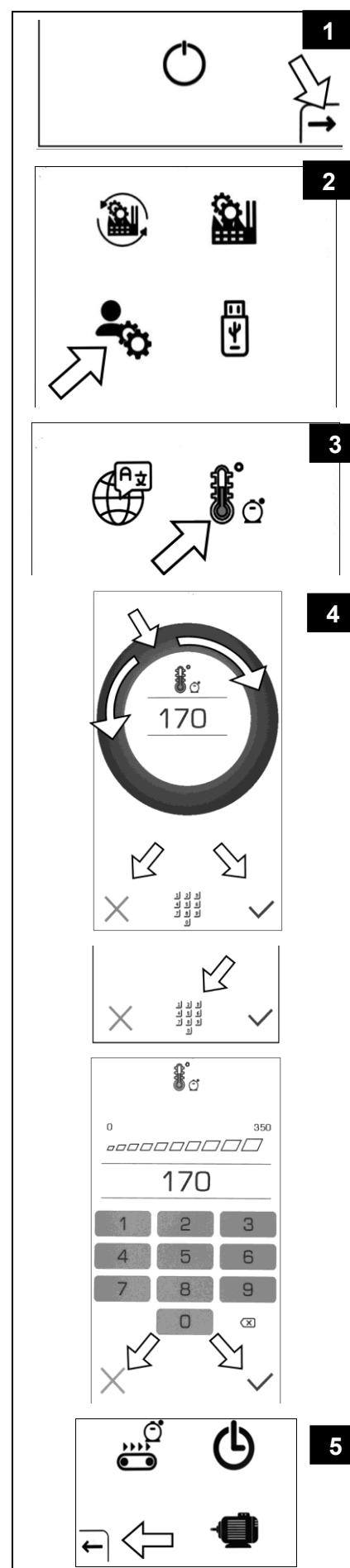
Tap the arrow at the bottom right of the display (*Fig. 1*). On the first screen, tap on the 'user settings' icon (*Fig. 2*). On the second screen, tap on the icon of the thermometer with the piggy bank (*Fig. 3*).

The system will now display the edit screen (*Fig. 4*); tap and scroll the dial clockwise or anticlockwise to change the temperature. Alternatively, tapping on the keypad symbol will take you to the screen for directly selecting the desired temperature to be activated when in 'ECO' mode.

 **We recommend setting a temperature 50 °C lower than the usual cooking temperature.**

For both screens, confirm the selection by tapping the tick or flag. Press 'X' to cancel.

To go back to the previous menus, tap the arrow at the bottom left (*Fig. 5*) until the system returns to the initial idle state 'OFF'.



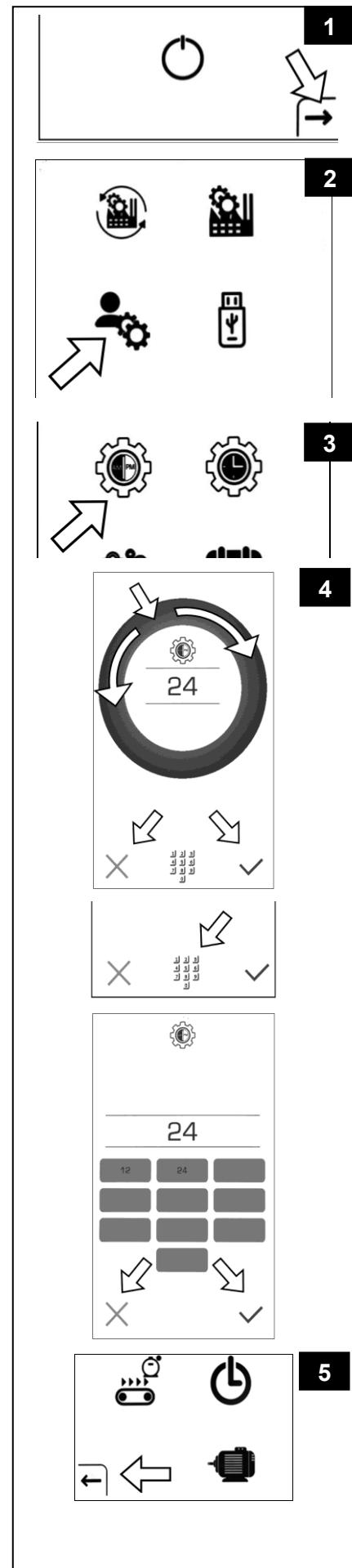
4.2.3 Setting the clock format (12/24h)

Tap the arrow at the bottom right of the display (Fig.1). On the first screen, tap on the 'user settings' icon (Fig. 2).

On the second screen, tap on the 'clock format' icon (Fig.3).

The system will now display the edit screen (Fig.4); tap and scroll the dial clockwise or anticlockwise to change the setting. Alternatively, tapping on the keypad symbol will take you to the screen for directly selecting the chosen value.

Confirm with a tick or flag; to cancel, press 'X' to cancel. To go back to the previous menus, tap the arrow at the bottom left (Fig.5) until the system returns to the initial idle state 'OFF'.



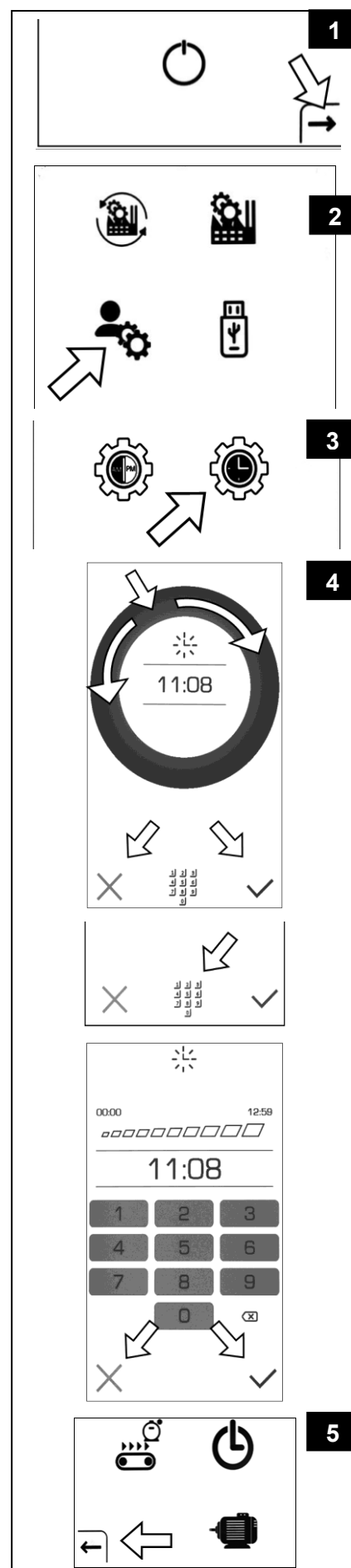
4.2.4 Setting the time (hours and minutes)

Tap the arrow at the bottom right of the display (*Fig.1*). On the first screen, tap on the 'user settings' icon (*Fig.2*). On the second screen, tap on the 'clock' icon (*Fig.3*). The system will now display the edit screen (*Fig.4*); tap and scroll the dial clockwise or anticlockwise to change the setting. Alternatively, tapping on the keypad symbol will take you to the screen for directly selecting the chosen value.

Confirm with a tick or flag.

Press 'X' to cancel.

To go back to the previous menus, tap the arrow at the bottom left (*Fig.5*) until the system returns to the initial idle state 'OFF'.



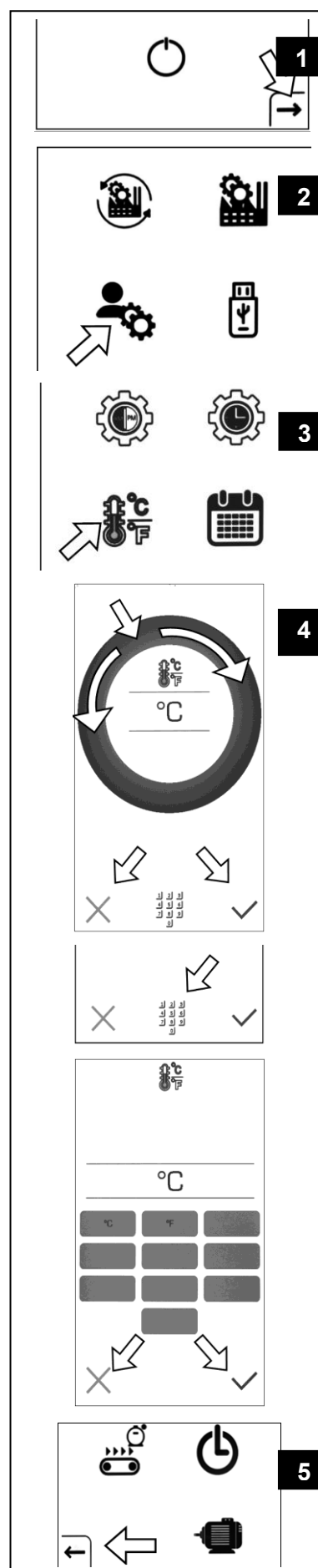
4.2.5 Setting the temperature unit (°C/°F)

Tap the arrow at the bottom right of the display (*Fig.1*). On the first screen, tap on the 'user settings' icon (*Fig.2*). On the second screen tap on the 'temperature unit' icon (*Fig.3*). The system will now display the edit screen (*Fig.4*); tap and scroll the dial clockwise or anticlockwise to change the setting. Alternatively, tapping on the keypad symbol will take you to the screen for directly selecting the chosen value.

Confirm with a tick or flag.

Press 'X' to cancel.

To go back to the previous menus, tap the arrow at the bottom left (*Fig.5*) until the system returns to the initial idle state 'OFF'.



4.2.6 Setting the date and day of the week

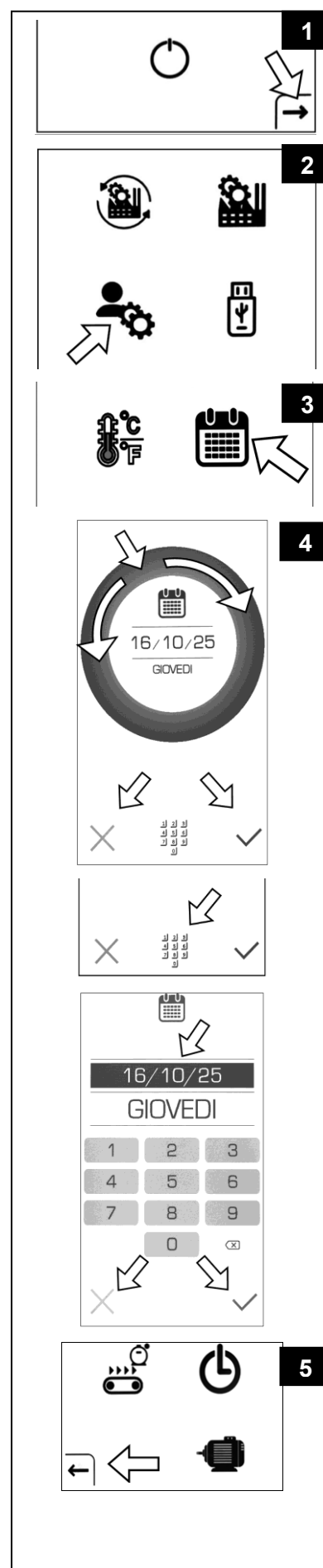
Tap the arrow at the bottom right of the display (Fig.1). On the first screen, tap on the 'user settings' icon (Fig.2). On the second screen, tap on the 'calendar' icon (Fig.3). The system will now display the edit screen (Fig.4); tap and scroll the dial clockwise or anticlockwise to change the setting

Alternatively, tapping on the keypad symbol will take you to the screen for directly selecting the chosen value.

Confirm with a tick or flag.

Press 'X' to cancel.

To go back to the previous menus, tap the arrow at the bottom left (Fig.5) until the system returns to the initial idle state 'OFF'



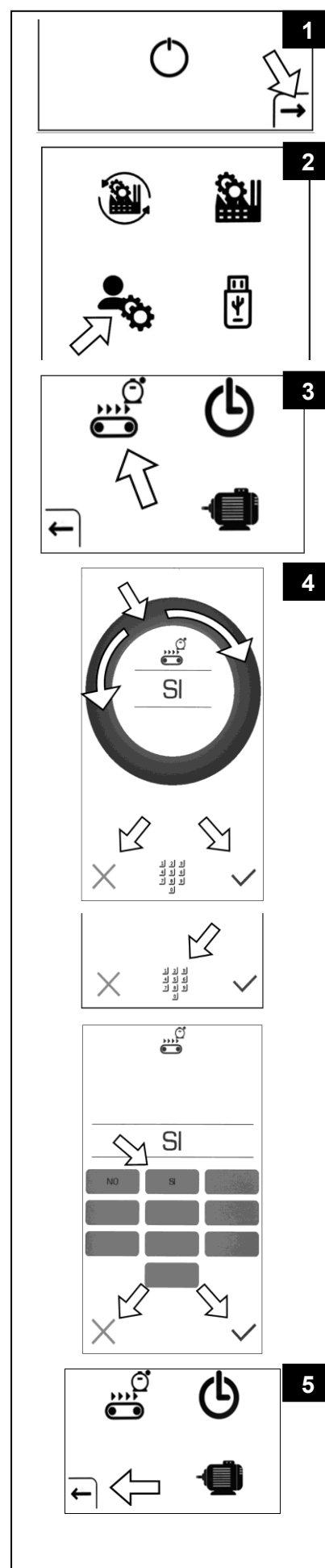
4.2.7 Activation/deactivation of conveyor belt in Eco mode

Tap the arrow at the bottom right of the display (Fig. 1). On the first screen, tap on the 'user settings' icon (Fig. 2). On the second screen, tap the icon with the conveyor belt next to the piggy bank (Fig. 3). The system will now display the edit screen (Fig. 4); tap and scroll the dial clockwise or anticlockwise to change the setting. Alternatively, tapping on the keypad symbol will take you to the screen for directly selecting the chosen value.

Confirm with a tick or flag.

Press 'X' to cancel

To go back to the previous menus, tap the arrow at the bottom left (Fig. 5) until the system returns to the initial idle state 'OFF'



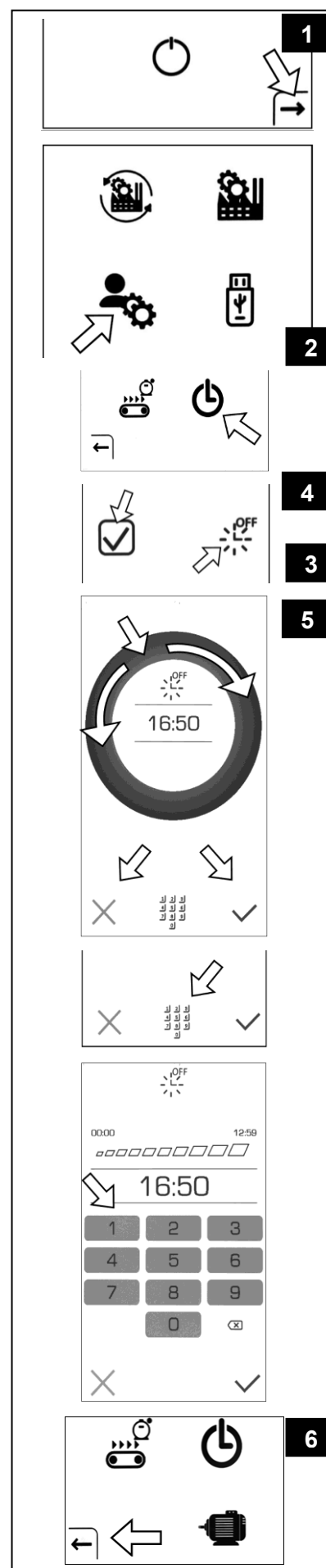
4.2.8 Setting the auto power-off function

This function allows you to switch the oven off automatically at the set time every day of the week. The oven will switch off at the preset time each day..

Tap the arrow at the bottom right of the display (*Fig. 1*). On the first screen, tap on the 'user settings' icon (*Fig. 2*). On the second screen, tap on the 'auto power-off' icon (*Fig. 3*). Activate the tick sign on the left and tap the symbol on the right (*Fig. 4*). The system will now display the edit screen (*Fig. 5*); tap and scroll the dial clockwise or anticlockwise to change the setting; confirm the chosen setting with the tick or flag.

Press 'X' to cancel.

To go back to the previous menus, tap the arrow at the bottom left (*Fig. 6*) until the system returns to the initial idle state 'OFF'



4.2.9 Uploading programme images via USB

The system allows you to upload and assign an image for each oven programme.

The image must be given the same name as the programme with which it will be associated, e.g. 'P03'.

It must also have the following characteristics:

size in pixels 140x80;

saved in 24-bit BMP format.

To do this, open the image with software (e.g. 'Paint') and:

resize the format to 140x80 pixels;

save with name in 24-bit BMP format.

Save all the images in the format described above on a USB stick, then proceed as follows:

from the idle state 'OFF', touch the arrow at the bottom right of the display (Fig.1);

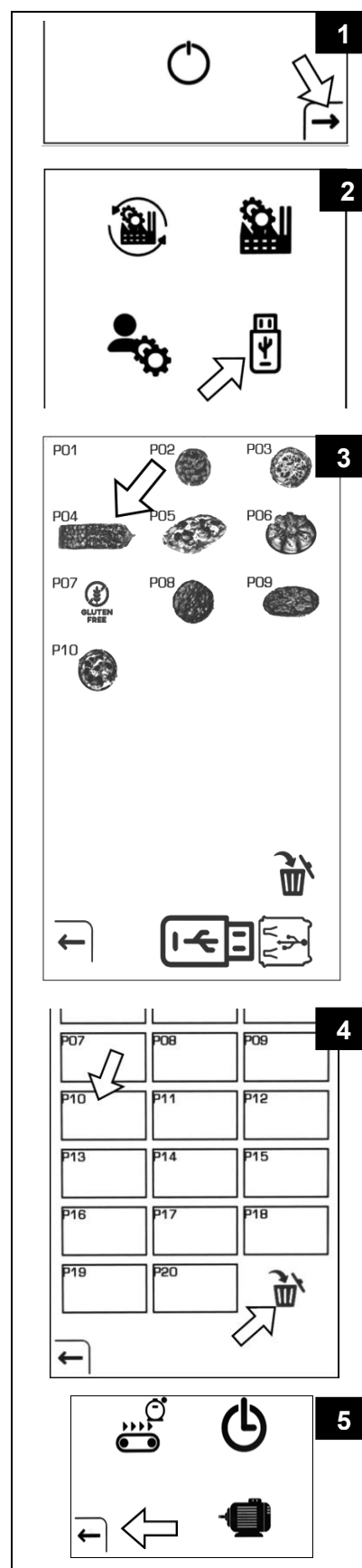
on the first screen, tap on the 'USB' icon (Fig.2) and the system will display the programme image screen (Fig.3);

insert the stick into the USB port on the side of the control panel and wait for the images to appear on the display;

then wait for the USB symbol to turn green before removing the stick.

N.B.: You can delete images you no longer want by doing as follows: tap the recycle bin icon (Fig.4) and when it turns green you can select the image to be deleted, then tap the recycle bin icon again. Wait for the image to be deleted.

To exit and go back to the previous menus, tap the arrow at the bottom left until the system returns to the initial idle state 'OFF' (Fig.5).



4.2.10 Activating Wi-Fi Hotspot (IoT)

Touch the arrow at the bottom right of the display (*Fig. 1*).

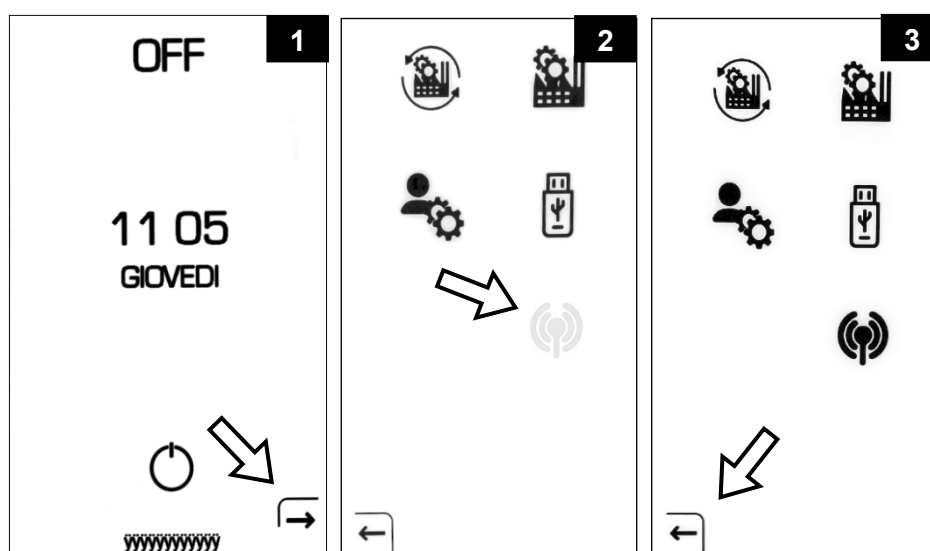
To activate the Wi-Fi hotspot (necessary to access the IoT functions) tap on the shaded antenna-shaped icon as in *Fig. 2*.

The hotspot is activated when the icon lights up. (*Fig. 3*)

To deactivate the Wi-Fi hotspot, tap the antenna-shaped icon again, which will become grey again (*Fig. 2*)

To exit and return to the previous menus, touch the arrow at the bottom left until the system returns to the initial inactive “OFF” state (*Fig. 3*).

Follow the specific procedure for IoT configurations to be requested from the manufacturer.

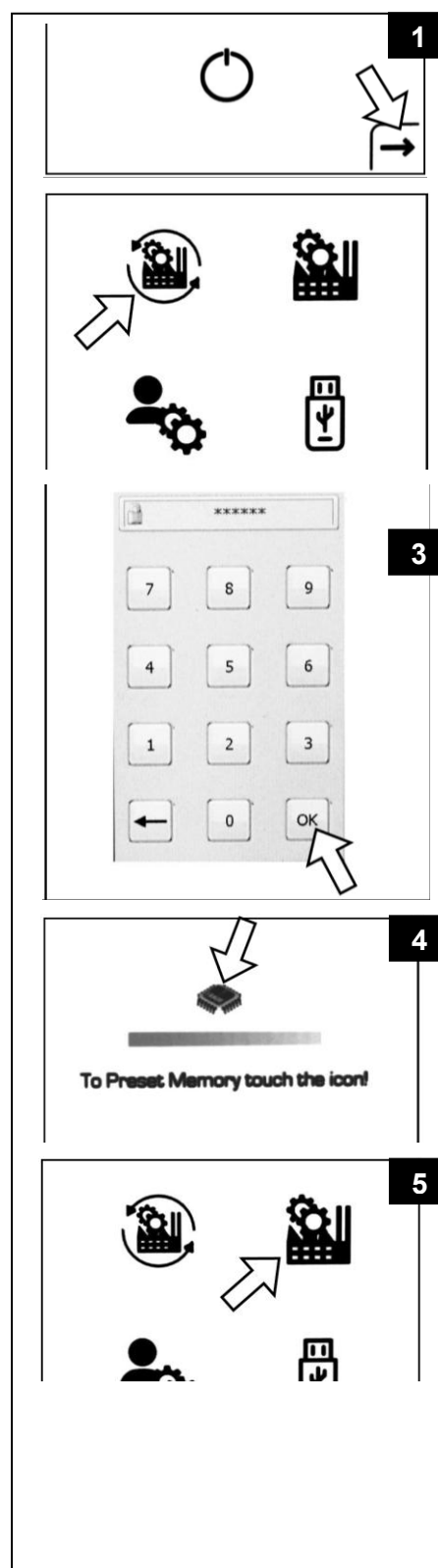


4.2.11 System preset

 **WARNING: BY PERFORMING THIS PROCEDURE ALL PROGRAMMED DATA WILL BE LOST AND REPLACED WITH THE PRESET VALUES, EXCEPT FOR THE PROGRAMME IMAGES WHICH REMAIN STORED IN THE SYSTEM**

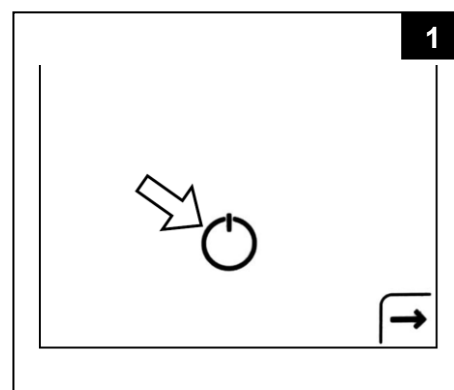
Tap on the the arrow at the bottom right of the display (*Fig.1*). On the first screen, tap on the 'system preset' icon (*Fig.2*). You will be asked for the password; enter '040322' and confirm with 'OK' (*Fig.3*). Then tap the icon at the top (*Fig.4*) to reset the system and return to the idle state 'OFF'.

N.B.: *The icon in (Fig.5) relates to 'factory settings' which are password-protected and for manufacturer's use only.*



4.3 Activity status 'ON'

Press the on/off icon (Fig.1) for about 2 seconds; the system switches to the activity state 'ON', the display shows the 'manufacturer's' trademark and the programme version for approx. 3 seconds, after which the display shows the settings of the programme used before the last switch-off.



In active 'ON' state, you can:

- **Edit all settings and programmes;**
- **Start oven cycles;**
- **Select, edit and save cooking programmes**
- **Stop/restart the conveyor belt**
- **Activate/disable the economy function (only during an oven cycle);**

4.3.1 Programme settings

The system has 10 programmes (P01-P10), including 1 'manual' programme (P01), for each of which you can set (Fig. 1):

A = roof burner modulation
(OFF/MIN/MAX)

B = timer

C = bedplate burner modulation
(OFF/MIN/MAX)

Select the number of the programme you want to set by tapping on the reference icon or the image (Fig. 1); this opens the edit menu; tap on an image to choose the programme and confirm with a tick or flag.

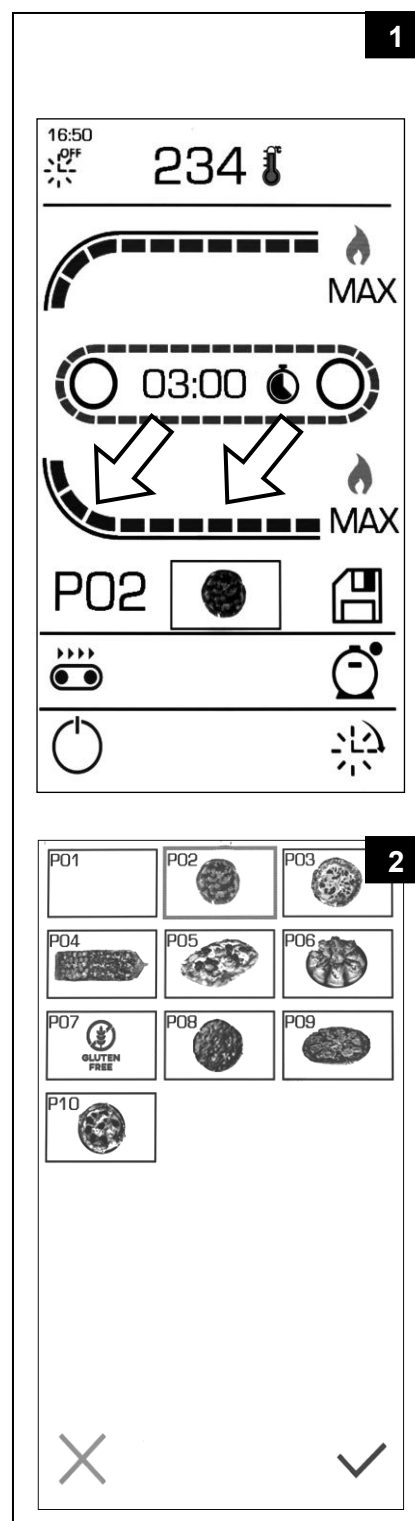
Press 'X' to cancel (Fig. 2).

- Programme P01 (MANUAL)

Programme P01 has a 'manual' function.

With this programme, the values above can be changed at any time, even during an oven cycle.

N.B.: *These values are automatically stored by the system.*



- Programmes from P02 to P10

You can set the values for each of these programmes by tapping directly on the reference icon. To save, tap and hold the 'save' icon for 5 seconds (*Fig.1*).

During the save process, the icon turns green and then returns to white when finished. A long beeping sound indicates that it has been saved successfully

An example is given below:

1) Select the number of the programme you want to set by tapping on the icon or the image (*Fig.2*); this opens the edit menu; tap to select the programme and confirm with a tick or flag. Press 'X' to cancel (*Fig.3*).

2) Set the oven time by tapping on the icon (*Fig.4*); this opens the edit menu; tap and scroll the dial clockwise or anticlockwise to change the setting. Alternatively, tapping on the keypad symbol will take you to the screen for directly selecting the chosen value.

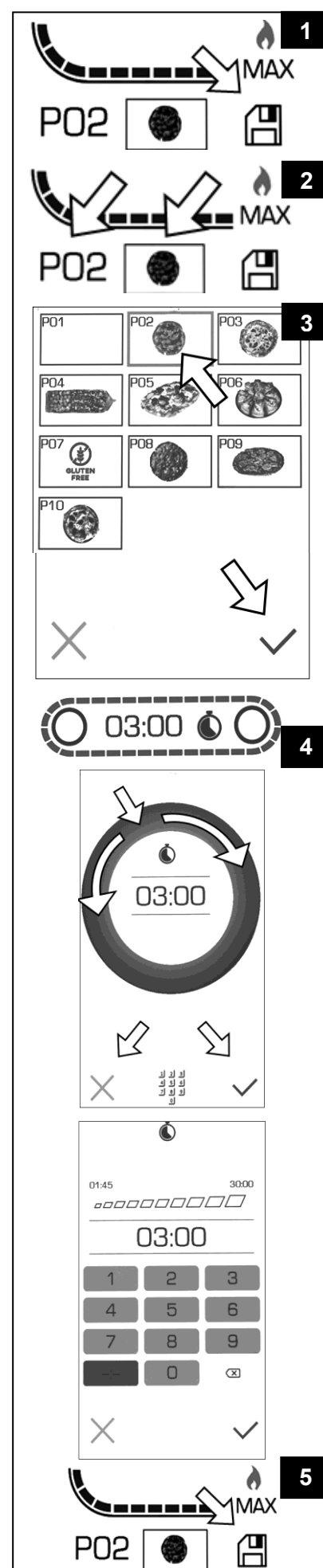
Confirm with a tick or flag.

Press the '-:-' button on the numeric keypad to set the time to the maximum value, i.e. 30 minutes. Press 'X' to cancel.

(*Fig.5*).

3) When you have finished, save the new settings by pressing the 'save' icon until you hear the beep (*Fig.5*).

5.3.1



4.3.2 Programming power on

N.B.: *You can programme a maximum of two switch-ons per day, spaced one hour apart.*

N.B.: *To programme the timed switch-on, you must be in the 'ON' state.*

Press the 'clock' icon (Fig.1) for 4 seconds. The display will show the programme editing screen (Fig.2).

Tap on the 'X' icon at the top to activate programming.

The display shows the 'V' icon.

Touch the icon of the day of the week for which you want to proceed with programming.

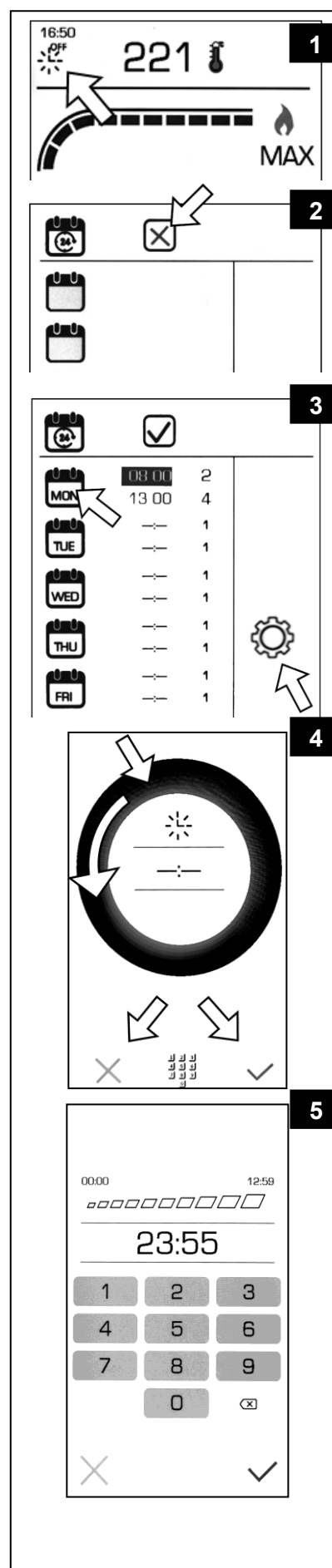
The editable setting is highlighted (Fig.3).

Tap on the 'gear' icon to edit the 'hours' and 'minutes' values for the first switch-on of the selected day.

As with each of the items to be edited below, when you tap the 'gear' icon, the editing menu opens. Tap and scroll the dial anticlockwise to change the setting, starting from 23:59 and going down (Fig.4). If you want to select a time that is a long way from that displayed, tap on the keypad symbol to go to the screen for selecting directly the desired value (Fig.5). Confirm with a tick or flag.

Press 'X' to cancel

N.B.: *N.B. between the value 23 (11 pm) and 01 (01 am) you can see two horizontal lines '-:-'. By confirming this value for the selected day, there will be no programmed switch-on..*



Tap on the day icon again; the programming moves to the 'hours' and 'minutes' to be set for the second daily switch-on (Fig.6).

Tap the 'gear' icon to enter/edit/save the values as described above.

Tap on the day icon again to set the PROGRAMME NUMBER for the first switch-on of the selected day (Fig.7).

Tap the 'gear' icon to enter/change/save the values to set the PROGRAMME NUMBER.

Tap on the day icon again to set the PROGRAMME NUMBER for the second switch-on of the selected day (Fig.8).

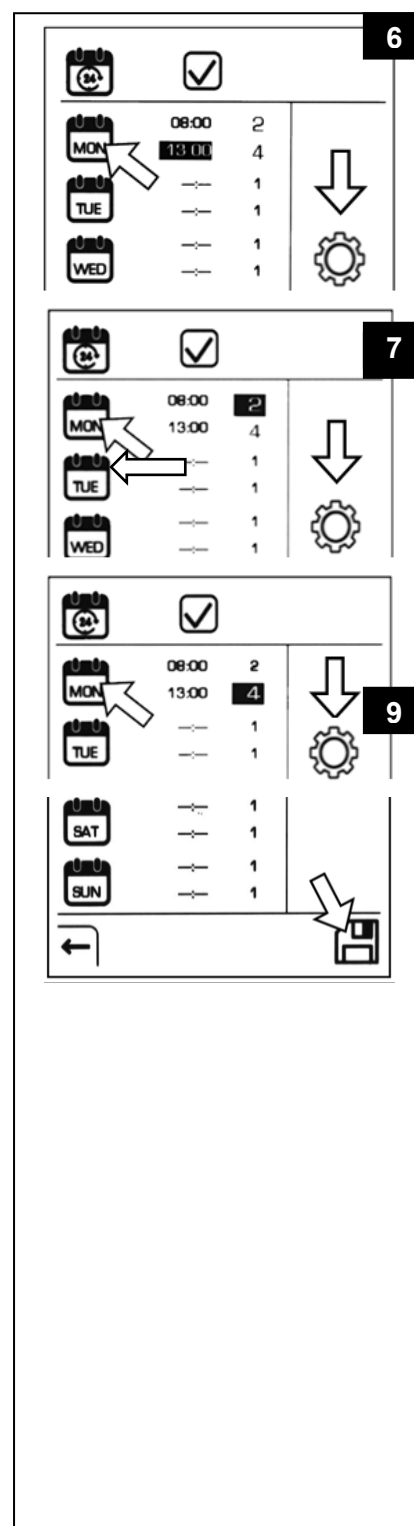
Tap the 'gear' icon to enter/change/save the values to set the PROGRAMME NUMBER.

Repeat the operations described above to set the second day of programmed switch-on, if required, and so on.

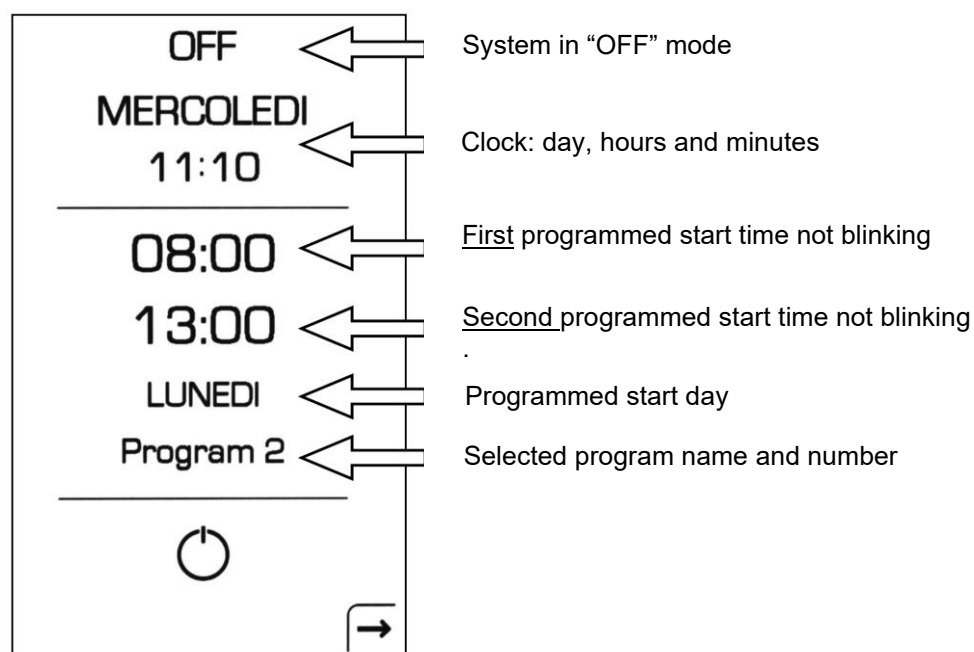
You can set timed switch-ons for every day of the week.

To save, tap and hold the 'save' icon for 5 seconds; it will turn green while saving and then return to white when saving is complete (Fig.9). A long beeping sound indicates that it has been saved successfully.

To exit programming and go back to 'ON', touch the arrow at the bottom left (Fig.9).



N.B.: In turning the system into inactive mode “OFF” when programmed start is enabled, the “clock” key led will be on (Fig.6) and the following screen is displayed:



4.3.2 Mesh start/stop button

N.B.: When the oven is switched on, the mesh is stationary, the icon is white, the dotted symbol representing the movement of the mesh on the display is fixed and the oven timer value is flashing

To start the mesh movement, press the start/stop button (Fig.1).

Once the mesh has started moving, the icon turns green and the dotted symbol (Fig. 2) representing the mesh movement is activated on the display while the oven timer value remains fixed.

The mesh can be started or stopped at any time using the appropriate button.

4.3.3 Activate/disable economy function

N.B.: The Economy mode (ECO) can be activated only during a cooking cycle.

⚠ The Economy function allows you to keep the oven at a lower temperature than the operating temperature when it is not in use.

This saves energy, and therefore costs.

In addition to controlling the oven temperature, you can also control the mesh movement.

The procedure for adjusting the temperature to be maintained in 'ECO' mode is described in section 5.2.2.

⚠ **We recommend setting a temperature 50 °C lower than the usual cooking temperature.**

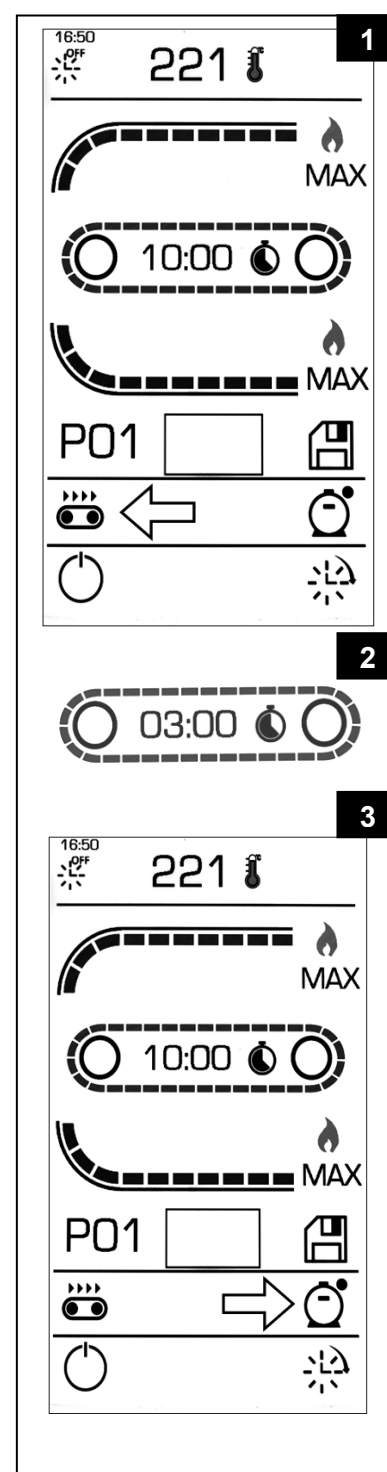
To activate the function, tap on the 'piggy bank' icon (Fig.3).

The word 'ECO' appears on the display below the temperature symbols, the 'piggy bank' icon turns green.

When disabled, the icon returns to white, the word 'ECO' disappears and normal operation/temperature is restored.

4.4 Alarms

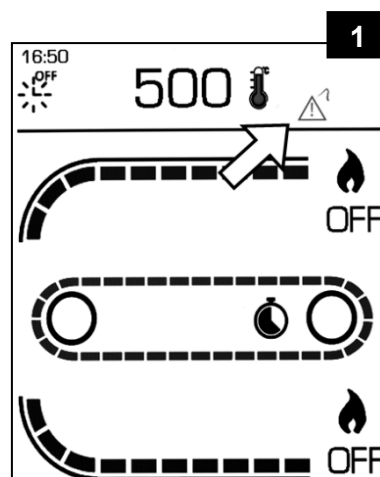
The operation of the oven is continuously monitored, activating an alarm in the event of a fault.



4.4.1 Temperature Probe Failure alarm

If the probe malfunctions, an alarm signal is activated, the symbol (Fig. 1) appears on the display and the acoustic alarm sounds intermittently.

⚠ Specialised personnel must be called in to restore functionality.



4.4.2 “TEMP 1” alarm – only for Synthesis 12/100

If the probe malfunctions, an alarm signal is activated, the message ‘TEMP 1’ appears on the display with the symbol (Fig. 1), and the acoustic alarm sounds intermittently.

The oven continues to operate using only probe 2 for temperature measurement.

In addition, the set temperature is automatically reduced by 40 °C.

This variation in the temperature data is made to correct the single value measured at the hottest point in the oven and simulate a value approximating the actual value that was previously calculated by providing the average of the values between the hottest point and the coldest point.

This allows you to continue using the oven even when a probe malfunctions.

4.4.3 ‘TEMP 2’ alarm - only for Synthesis 12/100

If the probe malfunctions, an alarm signal is activated, the message ‘TEMP 2’ appears on the display with the symbol (Fig. 1), and the acoustic alarm sounds intermittently.

The oven continues to operate using only probe 1 for temperature measurement.

In addition, the control temperature is automatically increased by 40 °C.

This variation in the temperature data is made to correct the single value measured at the coldest point in the oven and simulate a value approximating the actual value that was previously calculated by providing the average of the values between the hottest point and the coldest point.

This allows you to continue using the oven even when a probe malfunctions.

4.4.4 ‘TEMP’ alarm - only for Synthesis 12/100

If the temperature measured by one of the two temperature probes exceeds 490°C, an alarm signal is activated on the display with the word “TEMP” and the symbol (Fig.1) and the acoustic alarm sounds intermittently.

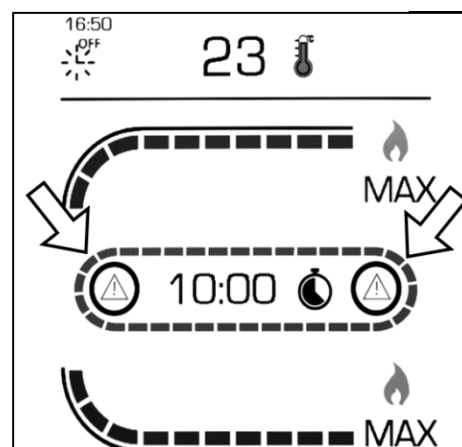
⚠ Specialised personnel must be called in to restore functionality.

4.4.5 MESH alarm

When the mesh driver motor is faulty or incorrect signals are sent to the board, an alarm signal is activated on the display with flashing symbols (Fig. 2) and the acoustic alarm sounds intermittently.

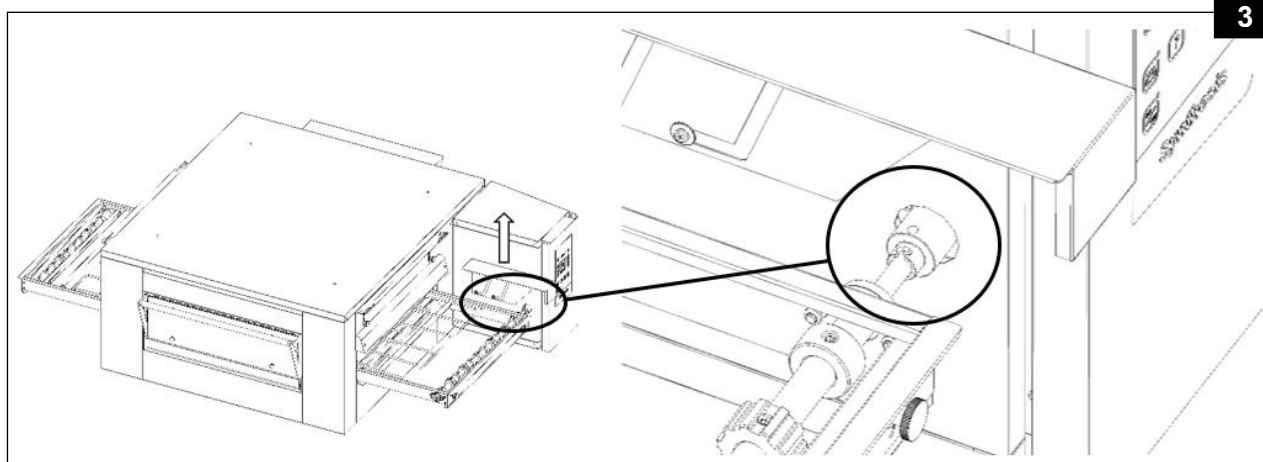
This means that the cooking time does not correspond to the set time, and you need to call in specialised personnel to restore its functionality.

To re-enable all system functions, you must switch the system off and then on again using the 'on/off' button after identifying the fault.



N.B.: Always check that the mesh reversal button is not set to the '0' position, as this would set off the mesh alarm § 10.7.

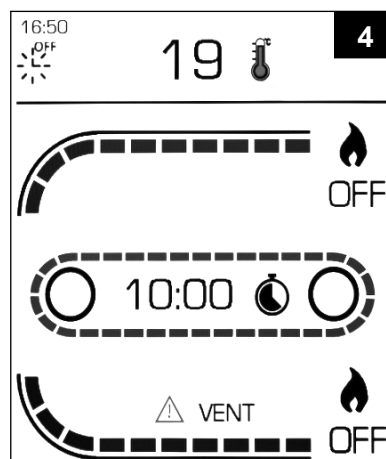
If, on the other hand, the mesh doesn't move and the oven does not display any alarms, check that the mesh drive coupling under the cover is connected correctly (Fig. 3). If necessary, restore the connection.



4.4.6 “VENT” alarm

If the pressure regulator fails for 5 consecutive seconds when the fan is on, an alarm signal is activated on display by flashing symbols (Fig.4), and acoustic warning sounds intermittently and the oven heating (if on) switches off. The alarm switches off automatically when the pressure regulator contact is re-established or the oven is switched off (after the switching off phase). The correct functioning of the pressure regulator should then be checked.

While the alarm sounds, fan and conveyor (if on) remain activated.



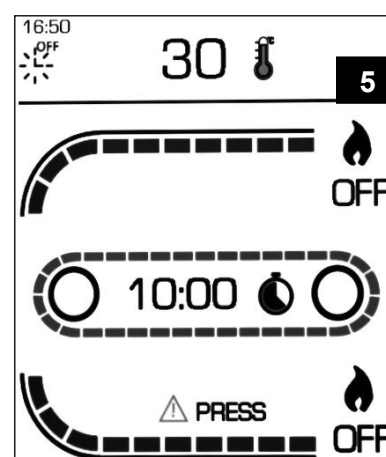
4.4.7 “PRESS” alarm

If the pressure switch contact is closed when the oven is turned on (before turning on the fan), an alarm signal is activated on the display with flashing symbols (Fig.5), the buzzer sounds intermittently and the start-up procedure is cancelled.

To restore operation, it is necessary to check that the pressure switch is working by verifying that the detection tubes are connected without constriction and, if necessary, adjust the calibration with the screw positioned in the centre of the pressure switch.

If the problem persists even after adjusting the pressure switch, replace it.

To re-enable all the system functions, you must turn the system off and then on again using the “on/off” button.

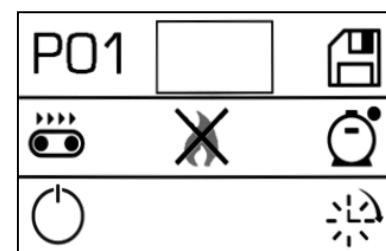


4.4.8 “FLAME” alarm

If the gas control centre cannot detect a flame while the burner is on or being switched on, an alarm signal is activated on display by flashing symbols (Fig.6), an acoustic warning sounds intermittently and the switching on procedure terminates.

To restart the burner, press the ‘crossed-out flame’ button (Fig. 6).

If the operation fails, the alarm is reactivated.



If the oven still does not switch on, check that the gas supply is working (the valve on the supply pipe is open) and that the flame detector is hit by the flame during ignition.

It is normal for this alarm to sound during the first few start-ups due to the presence of air in the fuel line; we recommend you re-start the oven several times until the air is completely expelled.

4.4.9 Power failure alarm

If for any reason the power supply cuts off, the system behaves as follows:

- during the cooking cycle:

when the electric voltage return, an alarm signal is activated on display by flashing symbols (Fig.7), an acoustic warning sound intermittently. To reset the alarm, it is necessary to switch OFF an ON the oven by pressing "On/Off" button.

- during the programming phase:

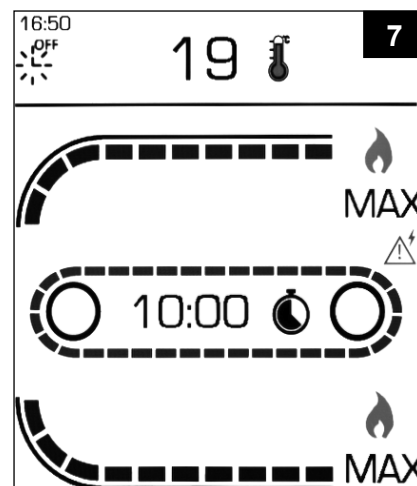
When power is restored, the system goes into the active state of ON.

- In the active state of ON:

When power is restored, the system goes into the active state of ON.

- In the inactive state of OFF:

When power is restored, the system goes into the inactive state of OFF.



4.4.10 Abnormal shutdown of the oven

If for any reason the oven shuts down suddenly and in absence of an alarm on the display, these could be the causes:

- Intervention of the safety thermostat:

the safety thermostat operates/intervenes by shutting down the system (completely) as soon as the (oven) chamber's temperature exceeds 500°C. (See the paragraph 12.3).

- Power failure:

in case of power failure, the system shuts down completely.

5 USE

⚠ During cooking or at the end of cooking some of the oven's surfaces reach dangerous temperatures. The  symbol warns of this danger. Never touch these surfaces and only use the proper handle..

5.1 Preparation for use and before turning on

If the unit has just been installed or if it has not been used for several days before using it to work you need to clean it completely food as described in Chapter cleaning, to eliminate manufacturing waste, accumulations of dust or other substances that may contaminate food

5.1.1 Turning on the control panel

Press and hold the “on/off” key (Fig.1) for (about) 2 seconds, the system will return to active “ON”, and a screen will display the manufacturer's trademark and the program version for (about) 3 seconds, after which the screen will display the parameters used before last shutdown.

The mesh stops moving.

The oven takes about 20–25 minutes to reach the right temperature.

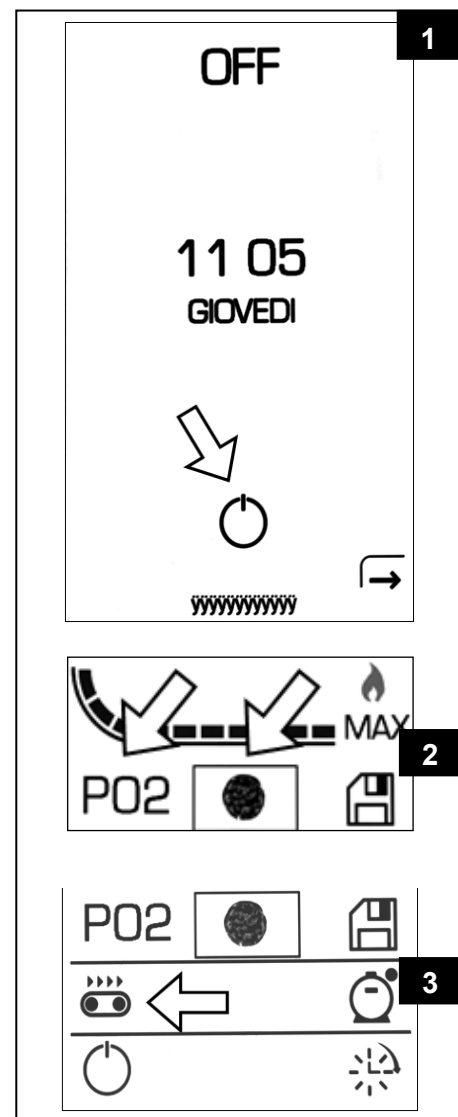
In active ‘ON’ state, you can:

- Edit all settings and programmes;
- Start oven cycles;
- Select, edit and save cooking programmes
- Stop/restart the conveyor belt
- Activate/disable the economy function (only during an oven cycle);

5.1.2 Settings and starting cooking

Select the desired cooking program by means of the keys (Fig.2). For programming, see section 4.3.1.

After setting the desired cooking time and temperature, proceed to the activation of the belt movement using the button (Fig.3).



5.1.3 How to turn off the oven

At the end of each working day, press the "on/off" key (Fig.4). If the programmed start-up has not been activated the display shows "OFF" without backlighting followed by the current day and time. If the programmed start-up has been activated, the display shows the information for the programmed start-up.

The heating is turned off while the blower and the recirculation of the belt, if activated, will continue to operate until the temperature has dropped to below 140°C, after that the oven set itself OFF.

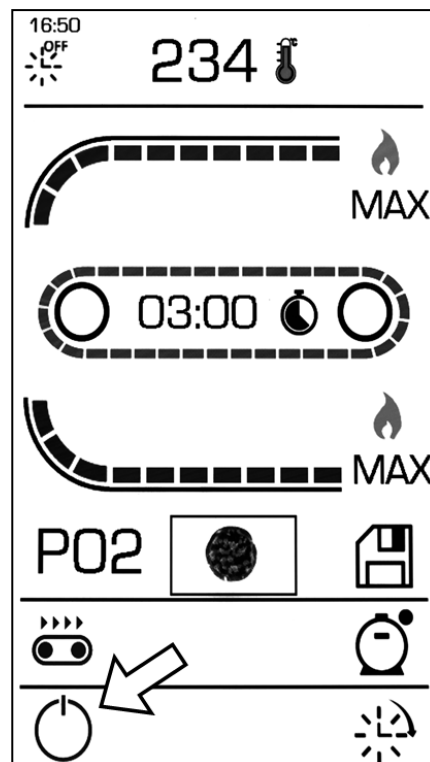
CAUTION: never disconnect the oven from the power supply before the end of its natural cooling cycle.

During this "cooling down" procedure the word OFF appears. At this stage you can still turn on the oven or configure it.

To avoid unwanted ignition, check that the display indicates the exact date and time desired power or, if you do not want to use the automatic ignition, which appears the word "START: OFF"

When the oven is not used for a long period (for example until the day after), close the gas cock.

For longer periods of inactivity (for instance holidays closure) it is advisable to turn off the main switch on the electric panel, but only when the chamber fans have stopped.



6 SAFETY WARNINGS

6.1 Prohibited actions and obligations towards the prevention of accidents

 **Read the warnings listed in this chapter carefully. They give important indications concerning safety.**

It is forbidden to install accessories that do not conform with safety standards.

Have the appliance inspected regularly by a qualified technician to guarantee your safety.

The environmental conditions of the place where the appliance is to be installed must have the following characteristics:

- the area must be dry;
- be distant from sources of heat or water;
- have adequate ventilation and illumination conforming to the norms of hygiene and safety foreseen by the laws in force;
- The floor must be level and compact to facilitate thorough cleaning;
- there must not be any obstacles of any kind in the immediate vicinity that could compromise the normal ventilation of the area;

Apart from this the user must:

- make sure that children do not come close to the equipment whilst it is functioning;
- observe the rules laid out in this manual;
- not use the machine inappropriately but stick scrupulously to the use for which it was designed;
- not remove or interfere with the equipment's safety mechanisms;
- keep the safety systems in good working order;
- carry out all working procedures;
- use protective thermal gloves or pliers to raise or lower the oven doors, avoiding direct contact with the hands;
- respect the instructions and warnings highlighted by the signs on the equipment. These signs are to prevent accidents and must always be perfectly legible. Whenever they are damaged or illegible it is obligatory to replace them by requesting the original part from the manufacturer;
- disconnect the electricity supply after the appliance has been used, before carrying out cleaning or maintenance.

 **ATTENTION:** cautiously open the oven door when it is hot because you could be hit from hot air and steam. Be carefully!

 **ATTENTION!** To avoid skin burns do not use containers laden with liquids or kitchen products that become fluid by heating up beyond the levels allowed by the container.

 **ATTENTION!** Whilst the machine is working it is forbidden to remove the safety protection seeing that its parts are moving. These could cause injury to hands.

 In the case of fire do not use liquid extinguishing agents but only those in powder form.

7 CLEANING

 **Cleaning should be carried out with the equipment turned off and at room temperature having taken the precaution of disconnecting the electricity supply.**

Weekly maintenance can be carried out by the equipment's operator given that they observe the safety procedures set out in this manual. A simple but regular and careful clearing guarantees efficient performance and the normal functioning of this equipment.

 Always use person protection gear and always use tools that are appropriate for maintenance.

 Do not direct jets of water onto the equipment for clearing as these can penetrate through to and damage the electrical system with the consequent risk of electrocution and the equipment starting up unexpectedly.

 Do not use steam cleaners.

 Do not use abrasive tools (abrasive sponges, etc.) because these will cause the stainless steel and glass parts to become opaque and will, quite quickly, remove the protective layer of aluminium coated sheet steel, at which point it will start to rust.

 Do not use detergents containing chlorine.

 **After the maintenance operation or repair has been carried out, reinstall all physical protection and reactivate all safety devices before putting the machine back into service.**

7.1 Cleaning removable parts

 To avoid that at some points accumulate dirt or detergent residue that may contaminate processed products, help with tools not sharp or small brushes.

It is advisable to wash the various removable parts before food residues on them dry and go hard.

Cleaning of the drawers of entry and exit should be performed every 4 hours of operation.

7.2 Cleaning of external parts

 The crystals are particularly sensitive to sudden changes in temperature that can cause them to break into tiny fragments. Do not handle the crystals and not bring them into contact with the water until they are at room temperature.

 Use a soft wet sponge with a light not abrasive detergent to clean external stainless steel or painted surfaces.

7.3 Cleaning the baking chambers

To access the internal components of the baking chamber, proceed as follows:

1. Disconnect the power supply to the oven by turning off the mains. Use the switch on the mains fuse box.
2. Remove the drawers at the entrance and exit of the wire mesh conveyor belt (see Fig.1A paragraph 8.2.1).
3. Remove the casing covering the conveyor belt transmission joint freeing it from its attachment with an upward movement (see Fig.1A paragraph 8.2.1).
4. Rotate the wire mesh conveyor until the drive shaft pivot corresponds with the transmission joint notch.
5. Slide the joint towards the control panel freeing it from the conveyor belt drive shaft (see Fig.1B paragraph 8.2.1).
6. Raise the shutters at the entrance and exit to the point of maximum aperture (See Fig.2 paragraph 8.2.1).
7. Lift the wire mesh conveyor belt from both ends and remove it in the direction of the controls (see Fig.2 paragraph 8.2.1).
8. Open the side hatch and unbolt the nuts using a number 10 spanner. Making sure to wear a pair of heavy duty gloves to avoid getting scratched from sharp metal corners and take out the diffusers (see Fig.3 paragraph 8.2.1).
9. To clean the removable parts, follow the instructions contained in paragraph 7.1.
10. To clean inside the baking chamber, remove food deposits with a dustpan and brush or with a vacuum cleaner before cleaning the metal surfaces with a sponge wetted with water and a non abrasive or corrosive detergent, then wash these surfaces with a sponge soaked in clean water.
11. After cleaning the equipment reassemble all the components by following the instructions above in reverse order.

It is recommended to clean the oven after it has been in operation for more than 200 hours.

8 MAINTENANCE – for user

 **CAUTION:** The maintenance instructions in this chapter are for the user's use only.

Extraordinary maintenance, on the other hand, is for the exclusive use of personnel specialized in the installation and maintenance of electrical and gas appliances.

Maintenance by other unqualified persons may cause damage to the oven, people, animals, or property

For these instructions, see the **EXTRAORDINARY MAINTENANCE** chapter in the section of the manual intended for specialized or qualified technicians.

8.1 Error indicator

The electronic thermo-regulator can detect various malfunctions, for details see 5.4.

8.2 Routine maintenance

Below we provide a series of instructions for the routine inspection and maintenance of the equipment, to be carried out periodically depending on the use and the state of cleanliness of the oven.

8.2.1 *Camera di cottura*

- Routine cleaning of the cooking chamber consists of cleaning the surface of the components of the oven's cooking chamber (mesh and surface cleaning of the upper diffusers) and checking the state of cleanliness of the outside of the lower diffusers

- Deep cleaning of the cooking chamber consists of cleaning the entire cooking chamber with the removal of all the internal elements of the chamber (rack frame and diffusers).

It is recommended to perform the operation of cleaning the cooking chamber every 150/200 hours of operation depending on the use and the degree of soil

Extraction diffusers:

1. Disconnect the power supply to the oven by turning off the mains. Use the switch on the mains fuse box.
2. Remove the drawers at the entrance and exit of the wire mesh conveyor belt (Fig.1A).
3. Remove the casing joint moving it upwards (Fig.1A).

4. Rotate the wire mesh conveyor until the drive shaft pivot corresponds with the transmission joint notch. Slide the joint towards the control panel freeing it from the conveyor belt drive shaft (Fig.1B).

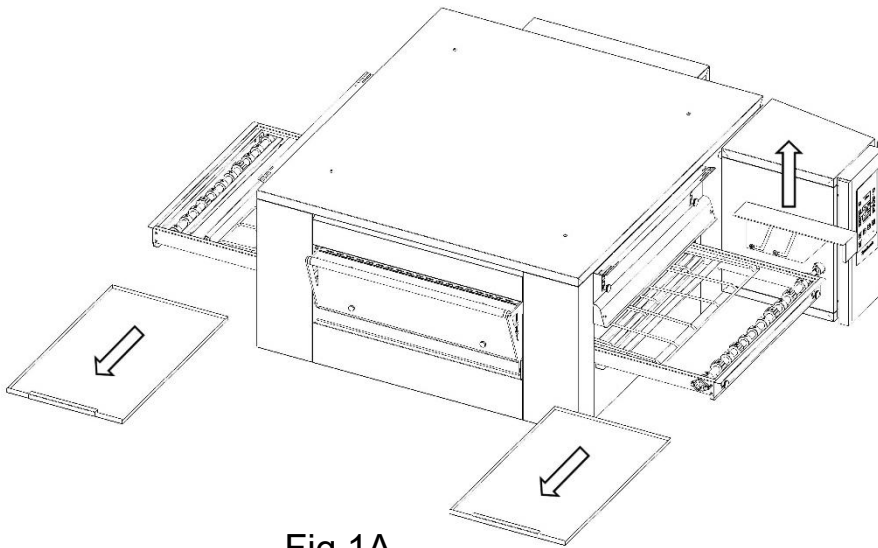


Fig.1A

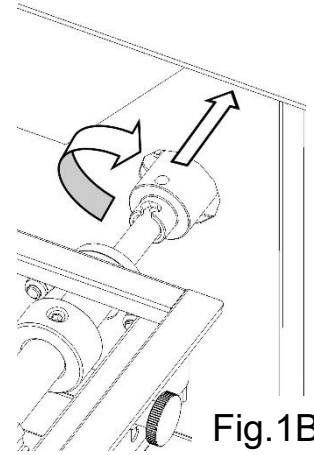


Fig.1B

Raise the shutters at the entrance and exit to the point of maximum aperture (Fig.2).

6. Lift the wire mesh conveyor belt from both ends and remove it in the direction of the controls (Fig.2).

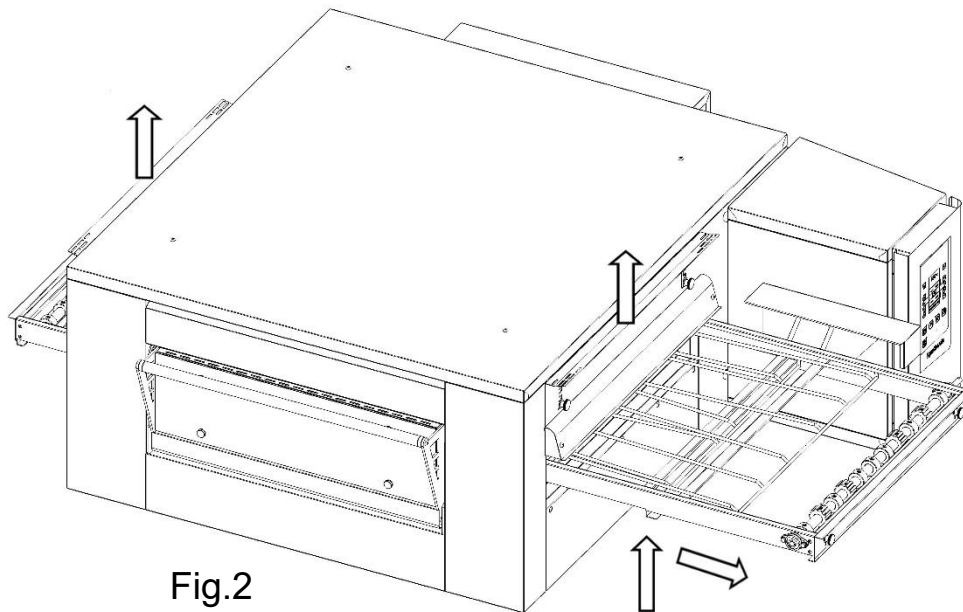


Fig.2

7. Open the side hatch and unbolt the nuts using a number 10 spanner (Fig.3). Only for 06/40V model, remove the lateral door and unscrew the fixing bolts with a number 10 spanner.

Making sure to wear a pair of heavy duty gloves to avoid getting scratched from sharp metal corners and extract the diffusers as shown in Fig.3 Following the sequence 1-2-3-4.

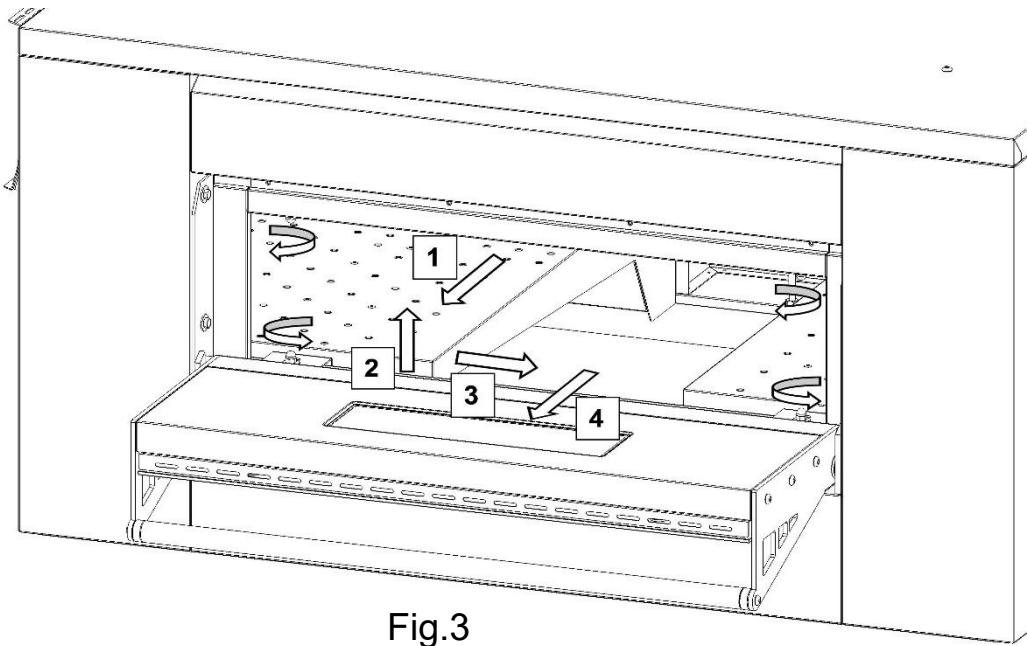


Fig.3

Cleaning detachable parts:

To clean the removable parts, follow the instructions contained in paragraph 8.1. To clean inside the baking chamber, remove food deposits with a dustpan and brush or with a vacuum cleaner before cleaning the metal surfaces with a sponge wetted with water and a non-abrasive or corrosive detergent, then wash these surfaces with a sponge soaked in clean water.

9. After cleaning the equipment reassemble all the components by following the instructions above in reverse order.

8.2.2 Rack frame

Check the rack's tension (Fig.4 zone B), wear and alignment and, if necessary, adjust it by using the rack tensioners located at the oven entrance.

Inspect and clean the rack.

8.2.3 Replace battery

For replacing the battery, it is necessary to remove the fixed guards on the electric panel.

 Before carrying out any maintenance operations check that the equipment is disconnected from the power.

The battery is located in the middle of the electronic display board, see fig. 18; for replacing the battery, please follow carefully the steps listed below:

- switch off the oven and disconnect it from the main power;
- remove the guards of the electronic panel;
- replace the old battery with a new one;
- connect the oven to the power and switch it on;
- set the current time (see paragraph 5.2.1);
- switch off the oven again and disconnect it from the main power;
- connect the oven to the power and switch it on again.

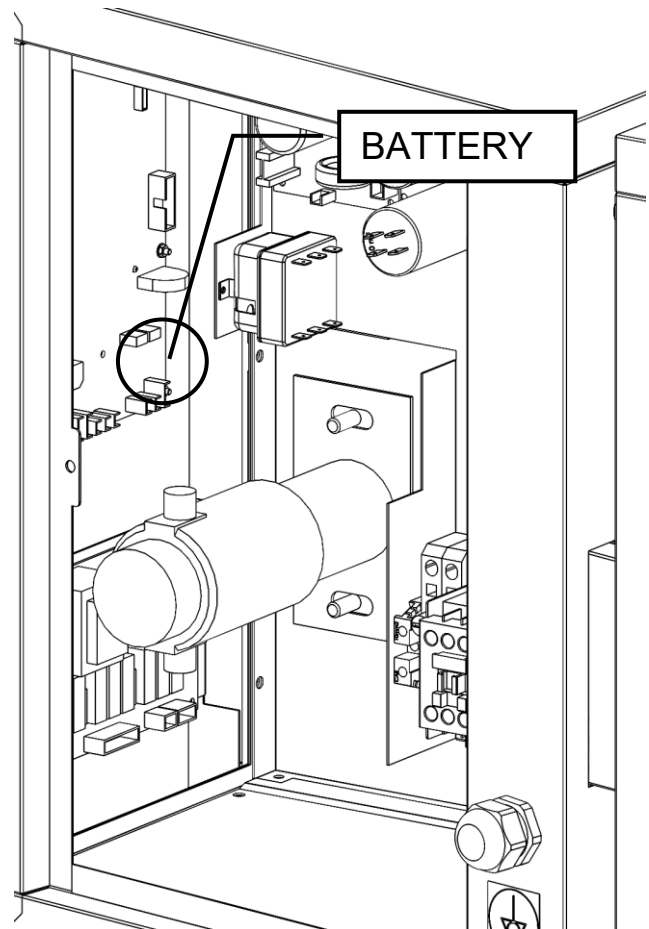


Fig. 18 Electronic panel, position BATTERY.

9 DECOMMISSIONING AND DEMOLITION

Before proceeding with the decommissioning disconnect the electrical supplies to the equipment and any other connections there may be and then move the modules using suitable means such as: forklift trucks, hoists, and so on. The machines are made up of the following materials: stainless steel, coated steel, glass, ceramic material, rock wool and electrical parts.

For the purposes of demolition therefore the materials have to be separated in observance with the norms in force in the place where the machine is being dismantled.



Separate collection. This product must not be disposed of with normal household waste. Local RAEE regulations may provide for separate collection of this kind of product.



WARNING: Always comply with the regulations in force in the country where you operate, regarding the disposal of materials and, where applicable, reporting such disposal.

PAGINA VUOTA

USER MANUALE FOR PERSONNEL QUALIFIED



The chapter 10, 11 and 12 are of exclusive use of personnel qualified for the installation and maintenance of electrical or gas equipment conceived for professional use in the foodservice industry and community catering operations.

An installation and maintenance carried out by unqualified persons could cause damage to the machine, to people, animals or property.

 The paragraphs marked with this symbol contain indications essential to safety. They must all be read by installers, the end user and any employees that use the machine. Manufacturer does not assume any responsibility for damage or injury incurring as a result of ignoring the safety criteria outlined in these paragraphs.

 This symbol applied to various surfaces of the machine, shows that these can reach very high temperatures and should never be touched without taking the necessary precautions.

 This symbol, applied to various points on the machine, serves to warn the user of the presence of a non-insulated “high voltage hazard” inside the machine’s casing there being enough power to constitute a fire risk or to electrocute a person

 The paragraphs marked with this symbol contain important information to avoid causing damage to the machine. It is in the users own interests to also read these paragraphs carefully

 It is recommended that this installation, instruction and service manual be kept in close proximity to the equipment so that it can be easily and quickly consulted. The manual must accompany the equipment if it is resold as it cannot be considered complete and safe without it

 This manual is made up of a number of chapters. They should be read in their entirety by both installers and service personnel as well as by the end user to ensure **safety of use** and to get the best results from this product.

The chapters following these are the exclusive responsibility of the specialized technician and/or installer

Chapter 10 contains all the information needed to install the machine. These are mainly aimed at specialized personnel but should be read by the

end user beforehand so as to predispose the environment where the machine will be operated for the installation.

Chapter 11 concern safety warnings.

Charter 12 gives all information necessary for periodic or extraordinary maintenance, e.g. repairing or replacing parts of the equipment.

These maintenance operations must be carried out by specialized personnel.

For function of the equipment see chapters 4, 5 and 6.

Those chapters are intended for the user and specialized personnel who has to learn how to use the machine. These serve as a guide to the essential operations of turning on, using and turning off of the machine under safe conditions.

The technical annexes contain features related to the specific model of oven and all values which may be necessary for the selection, installation and use. This chapter should be used as a point of reference to check that the way the owner intends to use it is in line with the way the machine has been designed to operate and ensure that and ensure that information concerning the precise value of a given measurement or tolerance of the equipment is available whenever necessary.

This chapter also provides a description of the electrical equipment that comes with the machine, the exploded of equipment and a list of spare parts, to facilitate order and replace any damaged parts.

 The Manufacturer reserves the right to update the production series and instruction manuals without the obligation to update the previous production series and previously issued instruction manuals.

10 INSTALLATION

 **ATTENTION!** These installation instructions are for the exclusive use of personnel qualified for the installation and maintenance of electrical or gas equipment conceived for professional use in the foodservice industry and community catering operations. An installation carried out by unqualified persons could cause damage to the machine, to people, animals or property

Proceed with the installation according to those norms in force in the country where it is being carried out.

In addition, where it is necessary to carry out modifications or adaptations to the electrical systems of the building in which the machine will be installed, whoever carries out such modifications must certify that the work has been undertaken according to current “best practices”..

10.1 Checking on delivery

Unless otherwise agreed, the products are carefully packaged in a robust structure in wood and with a sheet of nylon bubble wrap giving protection against knocks and humidity during transport. These are consigned to the freight operator in the best of condition.

We recommend, however, that you to check the packaging on arrival for any signs of damage. If damage has occurred, have it noted on the receipt which must be signed by the driver.

Once the equipment has been unpacked, check that it has not suffered damage. Also check that all the dissembled parts are present.

In the event of damage to the equipment and/or missing parts, bear in mind that the freight operator can only accept claims within 15 days of delivery and that the manufacturer cannot be held responsible for damage incurred to its products during their delivery. We are however, available to assist you in presenting your claim.

 **In the event of damage do not try to use the equipment and consult with professionally qualified personnel**

10.2 Choosing a place for installation

An effective, safe and long-lasting functioning of the appliance also depends on the position in which it is installed. For this reason, it is advisable to carefully consider where to install the equipment before it is delivered.

Install the appliance in a dry and easily accessible place both to facilitate its use and to carry out cleaning and maintenance.

 **The appliance must be installed at least 20cm from the walls of the room or from other equipment so that the ventilation outlets located on the sides of the oven are not obstructed.**

Whilst in operation, cooking equipment produces vapor and cooking smells that compromise the integrity of a healthy working environment.

In the case of gas ovens, see paragraph 10.9.

 A check must be made to ensure that the temperature and relative humidity never exceed the maximum and minimum values indicated in the specifications (see Enclosure A) even when the machine or other machines in the room are functioning.

Exceeding these values especially the temperature or the maximum relative humidity can easily and unexpectedly damage electrical equipment creating hazardous situations

10.2.1 Location specifications for the installation of gas ovens

 **It is the installer's responsibility to check that the gas system of the room in which the oven will be installed is working properly and that the ventilation and aeration conduits of this room function as required for the total nominal heat input.**

 **The Manufacturer cannot answer for damage caused by failure to observe the norms in force for the installation of gas equipment..**

During the installation, care must be taken to avoid obstructing the cooling vents and the air intakes for combustion air built into the oven.

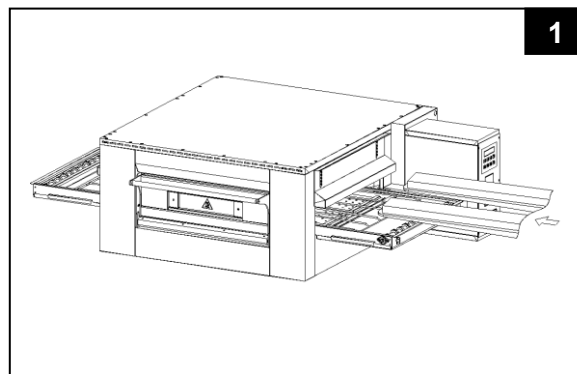
When dealing with gas equipment, the room in which it will be installed must be sufficiently ventilated and aerated. To ensure this, the enclosed area in which it will be housed must have at least two permanent apertures leading directly through its walls leading to the open air.

As an indication, for every kW of power installed, an air renewal rate of 36 m³/h is recommended.

 To get a clear idea of the specifications required for the housing location, refer to the norms in force in the country where the installation is being carried out, in particular those prescribed for this type of oven.

10.3 Moving the unit

To offload and transport the unit, use a pallet truck or a transpallet lifter with a load capacity at least equal to that of the unit. Raise the doors at the entrance and exit of the oven to the position of maximum aperture. Insert the forks into the cooking chamber by way of the tunnel entrance or exit (Fig.1).



⊘ To avoid damage, place protective material between the forks and the unit.

⚠ Make sure that the lifting equipment has a lifting capacity superior to that of the weight of the load.

All responsibility for the lifting of loads rests with the person doing the lifting.

⚠ Take care that children do not play with the packaging materials (e.g., plastic sheeting and Styrofoam): suffocation danger!

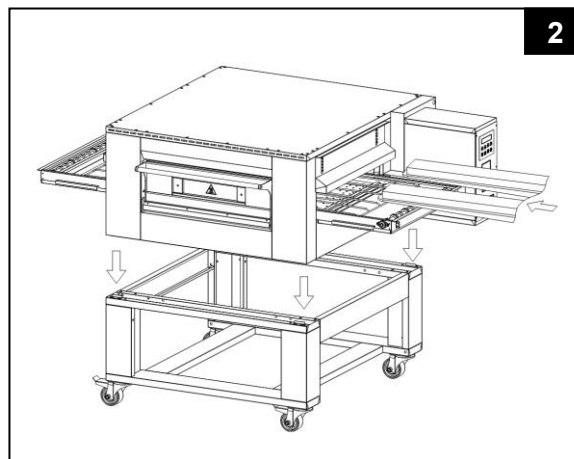
⚠ In all circumstances, to avoid unpredictable movement, be aware of the equipment's centre of mass.

10.4 Positioning the unit on its base

Position the oven by sliding it into the four corners of the basement (Fig.2).

10.5 Positioning stacked units

⚠ **FOR THE UNITS THAT CAN BE STACKED ONE ON TOP OF THE OTHER SEE ENCLOSURE B**



Once the first oven has been positioned on the base (see previous paragraph), overlap consecutively the second and third module fit the chimney exhaust fumes and by matching the exterior side walls of the ovens.

10.6 Electrical connection

 Before making any connection, check that the specifications of the electrical supply to which the equipment must be connected, correspond to the specifications of the power supply required by the apparatus itself (see Enclosure A).

 The appliances are supplied with an electric connection with ground/earth cable for connecting the appliance to the power grid according to the supply required (see Enclosure A).

In compliance with the safety norms in force. **It is obligatory to connect the ground/earth cable (yellow-green) to an earthing system with the same dispersion capacity as the appliance itself. The efficiency of this system must be correctly verify according to the norms in force.**

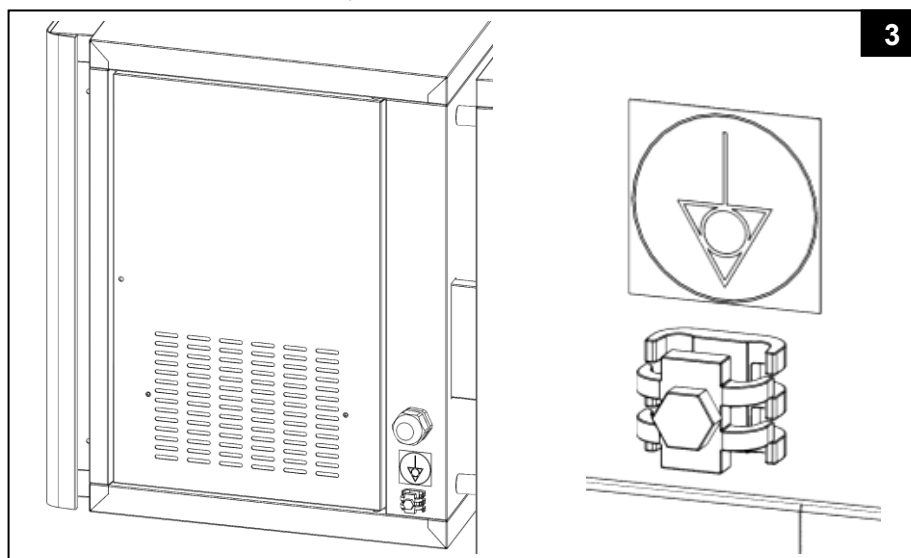
The oven is fitted with a supply cord without a plug.

For this reason, to ensure full disconnection under overvoltage category III conditions, the appliance must be fixed at the means for disconnection incorporate in the fixed wiring in accordance with this wiring rules (for example with magneto-thermal switch).

For Australia and New Zealand only: The oven must be connected to the fixed wiring of the premises in accordance with the reference standard AS/NZS 3000.

 **The equipment is not supply with a power plug.**

The figure below (Fig.3) shows the position of the equipotential bonding terminal on the oven and its symbol:



The fixed wiring for disconnecting the oven from supply must be easily accessible and must not require further location after the installation of the equipment. The distance between the equipment and fixed wiring of the room must be sufficient to avoid stretching the power cable.

For the position of the electrical power connections Enclosure B.

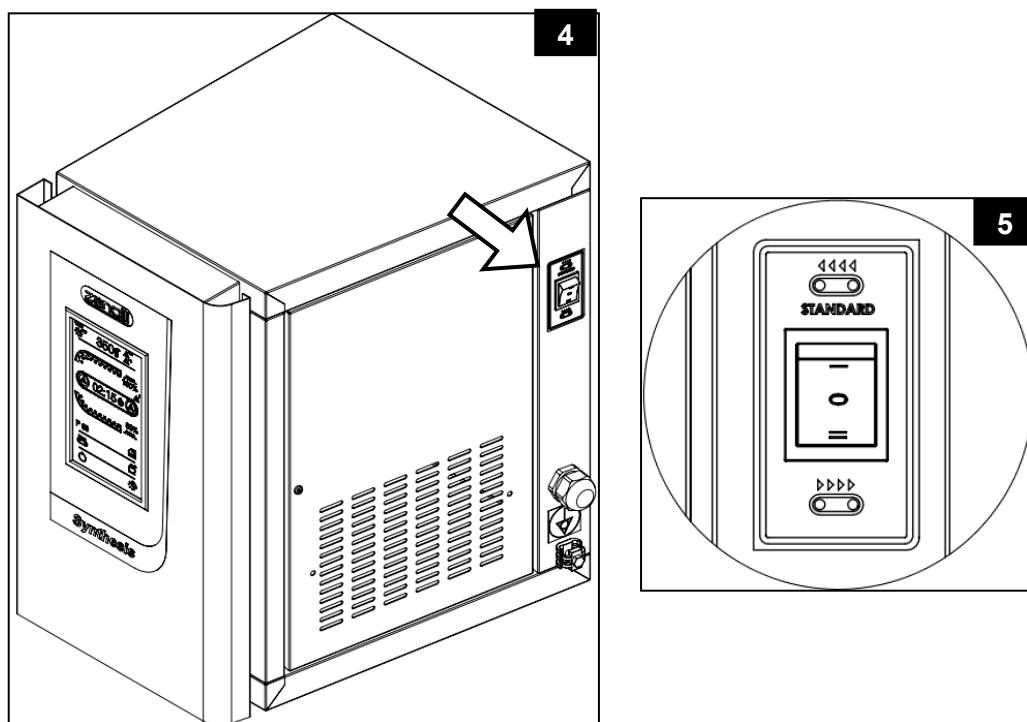
 **The power cable must never be trapped under the feet or wheels of the equipment**

 **If the power cable is damaged it must be substituted by customer support or by a qualified service engineer so as to avoid any risk.**

 **Attention:** The supply cord is not fix at terminal block but is connection directly at the EMI filter. For this reason, when you change the supply cord, you must have the connection fast-on terminal that you crimp at the supply cord..

The Manufacturer does not accept responsibility for damage caused by failure to observe the abovementioned norms.

10.7 Mesh conveyor belt direction reversal selector and its use



The mesh belt direction reversal selector (Fig. 4) is intended as an aid to be used exclusively during oven installation and depends on the layout of the room in which the oven is installed. It must always be used with the oven switched off.

N.B.: This selector should not be used as an aid in normal stages of cooking.

The selector can be set to I - O - II (Fig.5):

I = standard mesh belt travel (product exits on the control panel side);

O = mesh belt stopped (In this position, belt alarm § 5.4.5 is activated);

II = mesh belt travels in the opposite direction to standard.

10.8 Connecting the gas

⚠ Do not connect the appliances to networks containing gases have inside parts of carbon monoxide or other toxic components;

⚠ Before making any type of connection, ensure that the type of gas and pressure **of the supply** for which the equipment has been calibrated, (see plate located on the oven, and Appendix A. of this manual), corresponds to the type and the pressure of the gas that is available. This is indicated on the initial regulation label applied to the identification plate. Should these not correspond, refer to §12.4. to change the regulation.

 Gas appliances have a gas input with a G1/2" conic thread as indicated in the specifications. The connection to the building's gas supply must be made by means of metallic tubing in zinc plated steel or equipment must be connected to the gas mains supply with an easily operated mains copper, exposed to view.

The equipment must be connected to the gas mains supply with an easily operated mains tap.

The connection of the tubing to the equipment must be made with a three piece metal joint to facilitate disassembly..

The strength of the gas tightness on the threaded joint must be ensured with materials specifically declared to be suitable by their manufacturer also for methane and GPL gasses.

For the location of the gas input connections, see Enclosure B.

Any hose connecting the oven to wall connections must NOT exceed 2m in length.

10.9 Exhaust produced by combustion

 This oven produces waste gasses classified as type "A1" (see Enclosure A): equipment not intended for connection to a chimney or flue or a device for the evacuation of the combustion residue into the open air from the room in which the equipment is installed. The drawing in of combustion air and the expelling of combustion exhaust takes place in the room where the oven is installed.

 To install type "A1" equipment, rooms in which it is housed must be aerated and ventilated. They must specifically respect the conditions concerning the flow of air necessary for combustion and aeration of these spaces and for the disposal of combustion residue.

 **ATTENTION!** Carry out the installation of the oven according to the standard defined by the norms in force for this type of equipment in the country in which it is being installed. For more information refer to these norms.

 To find out the nominal heat input of your oven, see Enclosure A When more than one or more cooking units are stacked one on top of another, to calculate the nominal heat input simply sum the power of each single unit.

The area in which the units will be housed must have at least two permanent apertures leading directly through its walls leading into the open air:

- one for the intake of combustion air, ventilating the room;
- the other for disposing of combustion gasses, aerating the room.

The two apertures must be in such a position so as not to create a short-circuit in the flow of air: preferably they should be at opposite ends of the room, they must not be obstructed and must be protected with grilles.

The necessary aeration can be achieved naturally or by way of the installation of a forced aeration system depending on the norms in force in the country where the installation is being made for ovens with a type "A1" exhaust, (see Fig.4).

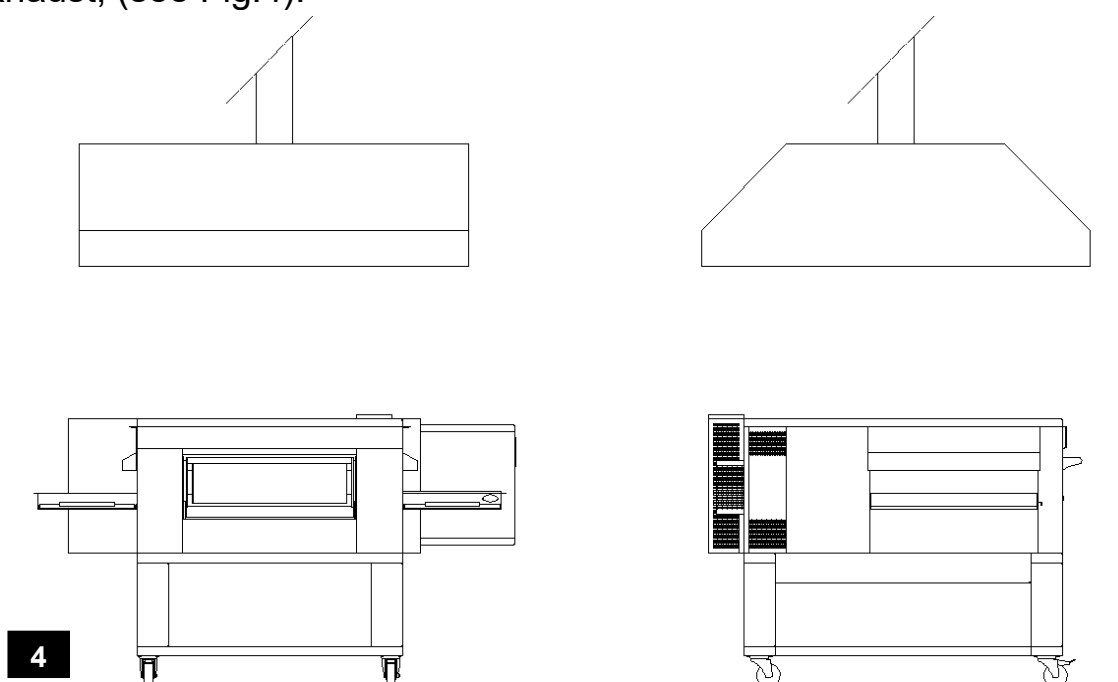


Fig. 4 Esempio di installazione consigliata

⚠ Be aware of the total nominal heat input of the ovens housed in each room in a situation in which more than one unit is being installed.

⚠ The Manufacturer cannot answer for damage caused by ignoring these abovementioned norms as well as the information in this manual.

10.10 Checking before starting work

After completing installation of the unit a series of checks must be carried out, listed as follows:

- Check that the various disassembled parts have been assembled.
- Check the power cable.
- Check that the control panel is working.
- Check the integrity of the jointing for gas supply and exhaust tubes.
- Check that the apertures for ventilating the room are adequate.
- Check the nominal capacity of the oven while it is functioning at the exit point of the solenoid valve.
- If present, check that the ventilation hood is working..

10.11 Operation and use of the oven

Refer to chapters 4, 5 and 6 manual part “FOR USER”.

11 SAFETY WARNINGS

11.1 Prohibited actions and obligations towards the prevention of accidents

 **Read the warnings listed in this chapter carefully. They give important indications concerning safety.**

It is forbidden to install accessories that do not conform with safety standards.

Have the appliance inspected regularly by a qualified technician to guarantee your safety

11.1.1 Warnings for installers

Check that the preparation for housing the appliance conforms to the local National and European regulations.

- Follow all the indications in this manual
- Do not make any overhead electrical connections using provisional or non-insulated cabling.
- Check that this electrical equipment is efficiently earthed.
- Always use personal safety devices and other means of protection foreseen by the law.

11.1.2 Warnings for the Maintenance operator

 **Disconnect the electricity supply before working on electrical or electronic parts or connections.**

- Always use personal safety devices and other means of protection.
- Follow all the indications in this manual.
- Not remove or interfere with the equipment's safety mechanisms.
- Carry out all working procedures.
- Before beginning any maintenance operations make sure that the equipment has cooled down if it has just been used.
- Should one of the safety devices not work or not be set correctly the appliance must be considered out of order.

12 MAINTENANCE

 **WARNING!** These use and maintenance instructions are intended only for staff qualified for the installation and maintenance of electrical and gas equipment. Maintenance by other persons may cause damage to the equipment, persons, animals or things

 In the majority of cases it is necessary to remove the fixed guards in order to carry out repairs and checks. This also renders the voltage cables accessible.

Before carrying out any maintenance operations check that the equipment is disconnected from the switchboard. Position yourself in a place where the maintenance operator can easily ascertain that it has been disconnected during all of the work done with the guards removed.

12.1 Cleaning equipment

Cleaning should be carried out with the equipment turned off and at room temperature having taken the precaution of disconnecting the electricity supply.

Weekly maintenance can be carried out by the equipment's operator given that they observe the safety procedures set out in this manual. A simple but regular and careful clearing guarantees efficient performance and the normal functioning of this equipment.

It is recommended to have the equipment cleaned and checked periodically at least once a year by a qualified technician.

 Always use person protection gear and always use tools that are appropriate for maintenance.

 Do not direct jets of water onto the equipment for clearing as these can penetrate through to and damage the electrical system with the consequent risk of electrocution and the equipment starting up unexpectedly.

Do not use steam cleaners.

 Do not use abrasive tools (abrasive sponges, etc.) because these will cause the stainless steel and glass parts to become opaque and will, quite quickly, remove the protective layer of aluminum coated sheet steel, at which point it will start to rust.

Do not use detergents containing chlorine.

 **After the maintenance operation or repair has been carried out, reinstall all physical protection and reactivate all safety devices before putting the machine back into service.**

12.2 Error indicator

The electronic thermo-regulator can detect various malfunctions, for details see 5.4.

12.3 Safety thermostat

If the chamber temperature exceeds 500°C., the safety thermostat is activated and closes the gas valve. The safety thermostat is reset manually and is at the internal of the control panel (see paragraph 12.6.3).

To correct the error, disconnect the supply from the electric panel, close the gas valve and wait until the chamber cools down.

Remove the control panel by unscrewing the 4 fixing screws and press the reset button of the safety thermostat. The thermostat can only be reset when the chamber temperature has fallen below a preset temperature threshold.

 Since the safety thermostat is activated only in case of serious damages (for instance if the gas valve ON/OFF is blocked open), before starting the oven again check carefully the good working of the same and perform the required reparations

12.4 Adjustment to different gas type

 **Warning!** The maintenance instruction contained here are for the use of qualified maintenance and service personnel only. Three steps have to be performed to have the gas conveyor oven adjusted to work with a gas type different from the one shown on the initial data label:

1. Replacement of burner injectors.
2. Adjustment of minimum/maximum power.
3. Removal of the old data label and application of the new one.

 Carefully perform all a.m. steps, as only in this way the baking oven can be considered safe.

12.4.1 Replacement of burner injector

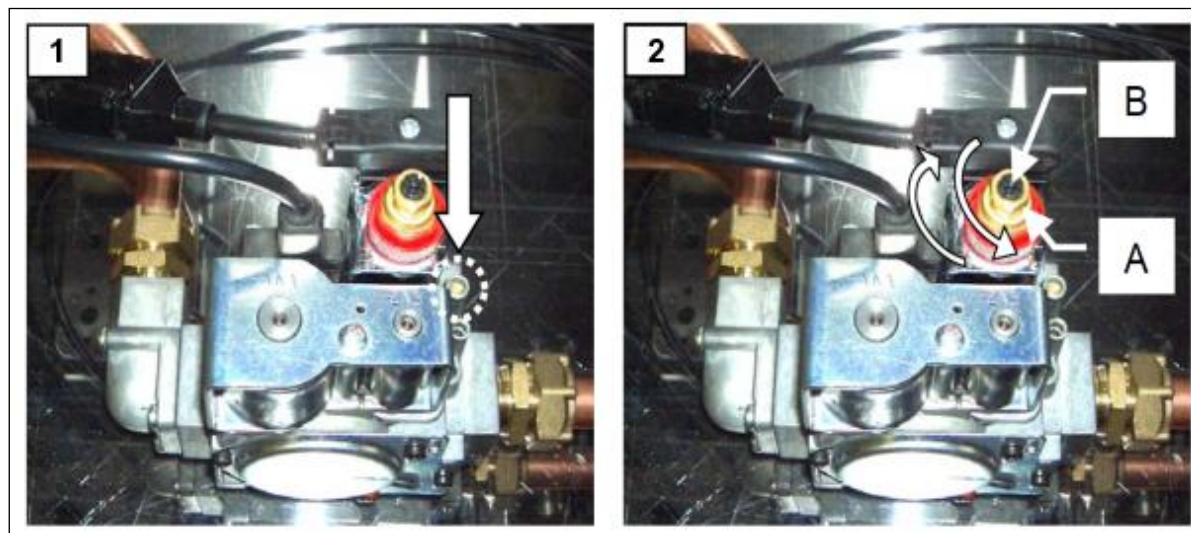
1. Remove the supply from the electric panel and close the gas cock.
2. Open the safety enclosure of the burner compartment.

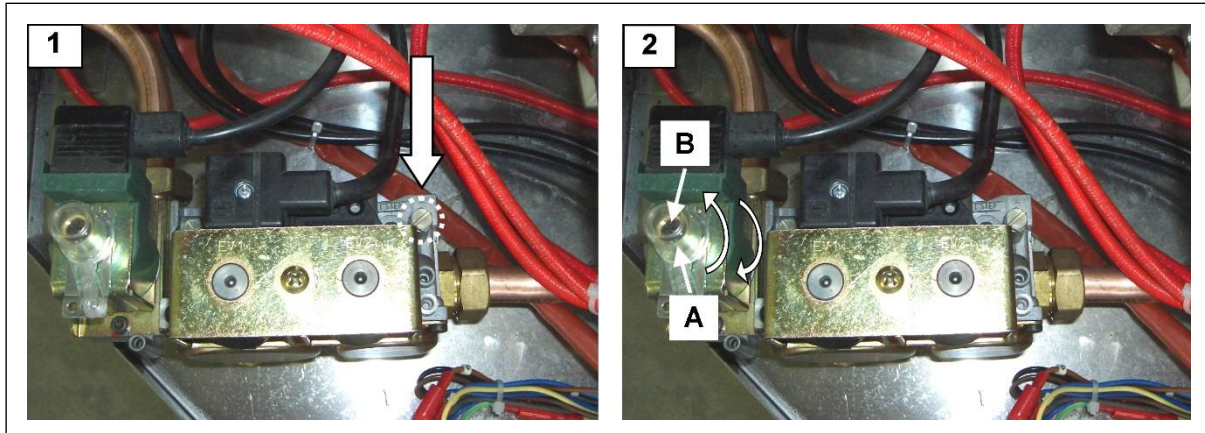
3. Take down the burner after having disconnected the gas pipe and the electric wiring.
4. Remove the ignition and flame detection electrodes.
5. Unscrew the burner pipes using a screwdriver.
6. Unscrew the injectors using a number 12 spanner, and replace them with the new ones.
7. Repeat the above operations in reverse, checking carefully the tightening of nozzles and of gas feeding pipes.



12.4.2 Adjustment of minimum/maximum power

1. Remove the safety enclosure of the burner compartment.
2. Remove the sealing screws placed before and after the gas valve and connect two vertical tube manometer (Fig.1).
3. Turn on the oven and set temperature of 200 ° C. When the burner is lit, the flame intensity is highest, verify that the pressure indicated by pressure gauge is connected to supply provided for the adjustments made, otherwise proceed with the regulation through the hexagon A (wrench of 10, Fig.2).
4. Wait until the oven ports on the phase of the minimum and adjust the pressure of the minimum through the screw B (Philips screwdriver, Fig.2).





12.4.3 *Application of new label*

1. Remove the old label on the back of the conveyor oven and clean the area by means of a cloth dampened with petrol.
2. Apply the new label, showing the kind of gas pressure for which the oven has been changed (the adapting kit, with new label, instructions and nozzles, is supplied according to the gas type and pressure).

12.5 Routine and extraordinary maintenance

Below we provide a series of instructions for the routine inspection and maintenance of the equipment, to be carried out periodically depending on the use and the state of cleanliness of the oven.

12.5.1 Cooking chamber

- Routine cleaning of the cooking chamber consists of cleaning the surface of the components of the oven's cooking chamber (mesh and surface cleaning of the upper diffusers) and checking the state of cleanliness of the outside of the lower diffusers;

- Deep cleaning of the cooking chamber consists of cleaning the entire cooking chamber with the removal of all the internal elements of the chamber (rack frame and diffusers).

It is recommended to perform the operation of cleaning the cooking chamber every 150/200 hours of operation depending on the use and the degree of soil.

Extraction diffusers:

1. Disconnect the power supply to the oven by turning off the mains. Use the switch on the mains fuse box.
 2. Remove the drawers at the entrance and exit of the wire mesh conveyor belt (Fig.1A).
 3. Remove the casing joint moving it upwards (Fig.1A).
 4. Rotate the wire mesh conveyor until the drive shaft pivot corresponds with the transmission joint notch.
- Slide the joint towards the control panel freeing it from the conveyor belt drive shaft (Fig.1B)..

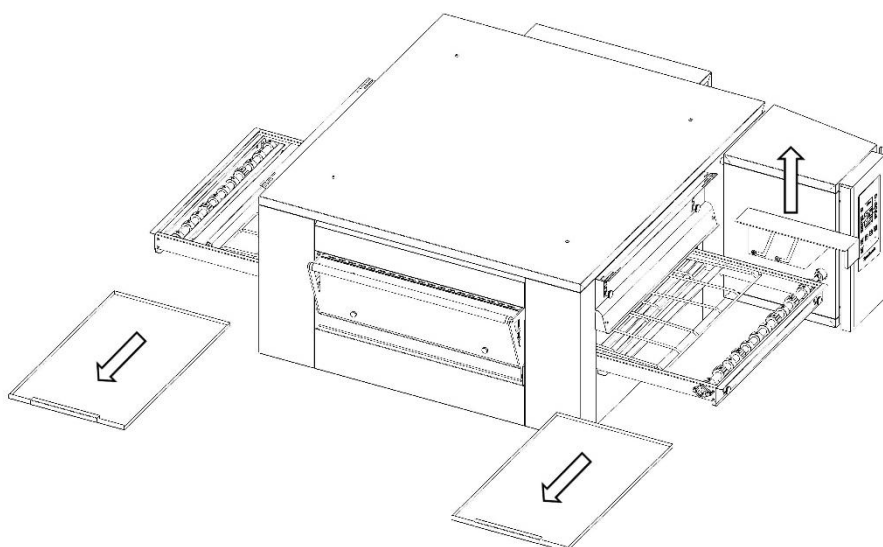


Fig.1A

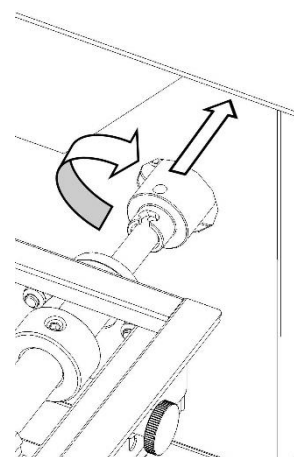


Fig.1B

5.Raise the shutters at the entrance and exit to the point of maximum aperture (Fig.2).

6.Lift the wire mesh conveyor belt from both ends and remove it in the direction of the controls (Fig.2).

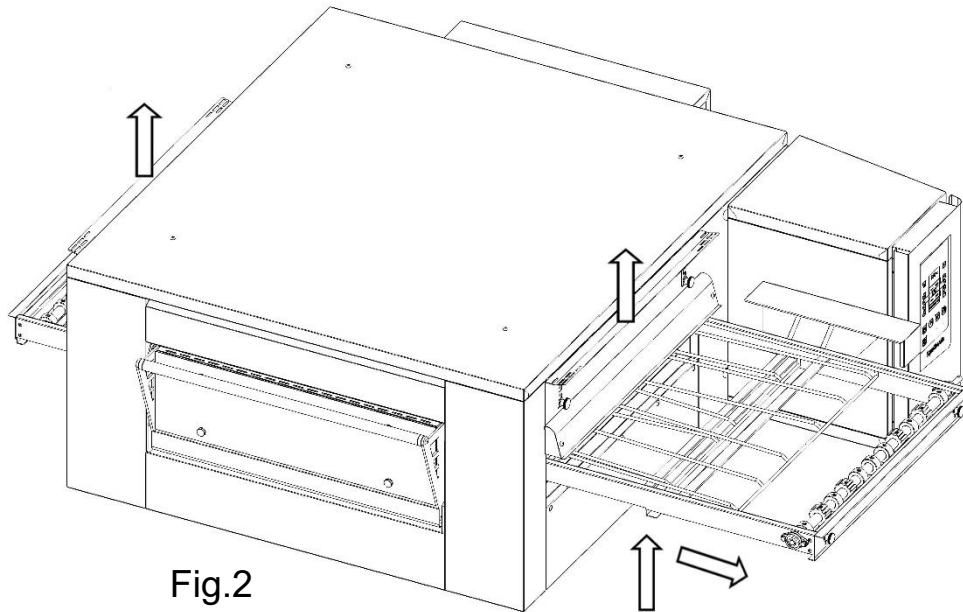


Fig.2

7.Open the side hatch and unbolt the nuts using a number 10 spanner (Fig.3). Only for 06/40V model, remove the lateral door and unscrew the fixing bolts with a number 10 spanner.

8.Making sure to wear a pair of heavy duty gloves to avoid getting scratched from sharp metal corners and extract the diffusers as shown in Fig.3 Following the sequence 1-2-3-4.

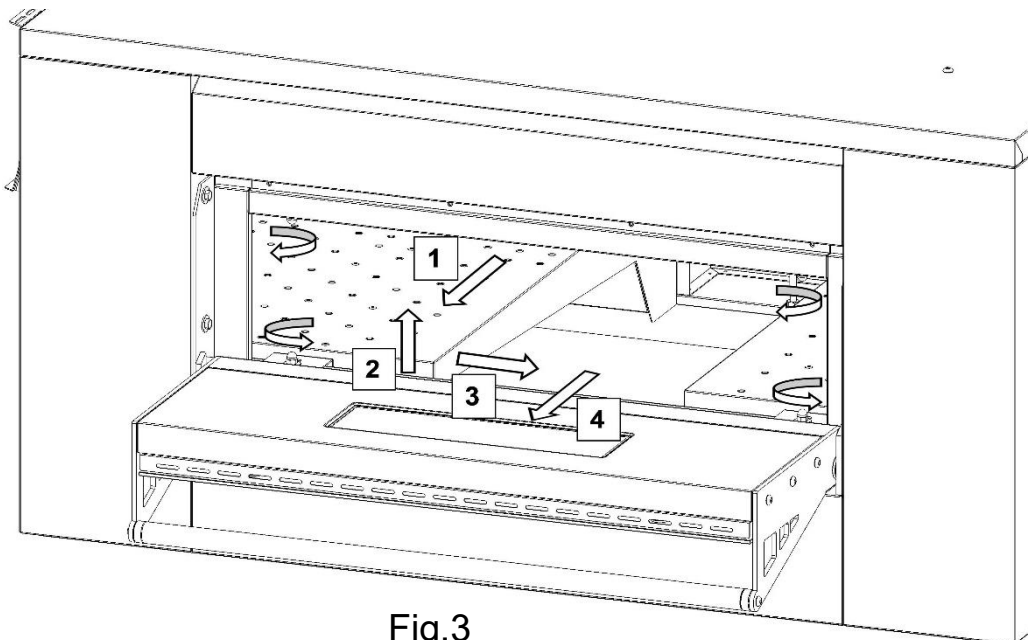


Fig.3

Cleaning detachable parts:

To clean the removable parts, follow the instructions contained in paragraph 8.1. To clean inside the baking chamber, remove food deposits with a dustpan and brush or with a vacuum cleaner before cleaning the metal

surfaces with a sponge wetted with water and a non-abrasive or corrosive detergent, then wash these surfaces with a sponge soaked in clean water.

9. After cleaning the equipment reassemble all the components by following the instructions above in reverse order.

12.5.2 Cooking chamber door

In the event that the oven is equipped with a door (Fig.4 zone A), check that it opens and closes properly.

If the door is noisy and moves in a jerking fashion, remove any dirt that has accumulated between the bushings and the brackets on the outside of the door using a brush; next lubricate the brass bearings.

Then check the integrity of the glass, the operation of the springs and the clearance of the brass bearings..

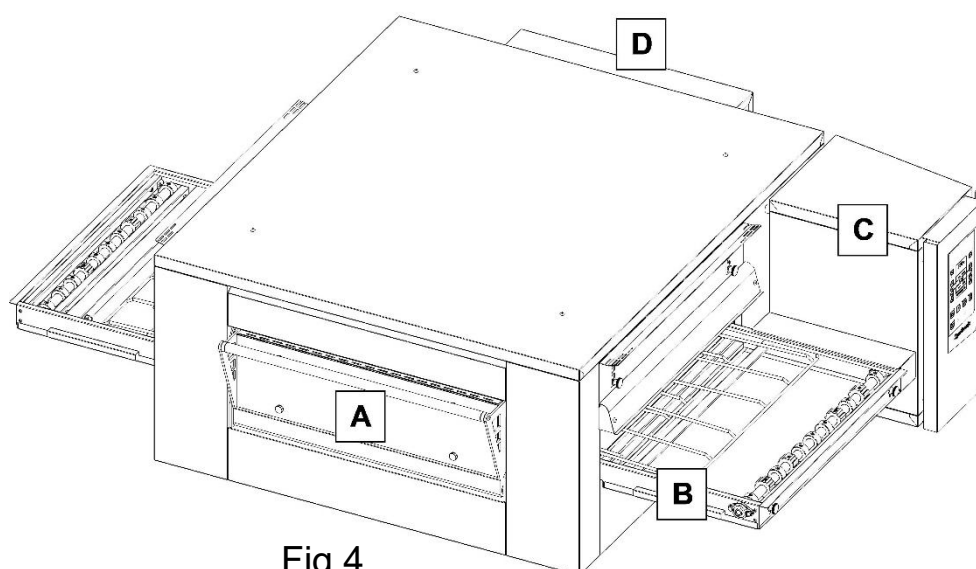


Fig.4

12.5.3 Rack frame

Check the rack's tension (Fig.4 zone B), wear and alignment and, if necessary, adjust it by using the rack tensioners located at the oven entrance.

Inspect and clean the rack.

Check the state of wear of the bushings of the rack tensioner shaft (oven entrance).

Lubricate the bushings of the rack tensioner shaft (oven entrance) and the bearings of the rack conveyor shaft..

12.5.4 Control panel - fan motor panel

Dust, flour and dirt in general can accumulate inside the control panel (Fig.4 zone C), where the electrical components are located. In this regard it is advisable to inspect the area and clean using an extractor fan and/or compressed air. Use a soft brush to help clean the more difficult areas.

Also check:

- that the fixing screws of the electrical power connections of all the contactors and the electrical terminals are not loose. Tighten them if necessary;
- The wear of the carbon brushes of the rack gearmotor;
- The operation/cleanliness of the cooling fans;
- In the area of the fan motor (Fig.4 zone D), check and clean the motors;
- The cleanliness of the pipes of the pressure switch (dust) (Fig.4 zone D).

12.5.5 **Burner**

Dust, flour and dirt in general can accumulate within the area of the burner. In this regard it is advisable to inspect the area and clean using an extractor fan and/or compressed air.

Also perform a generic inspection of the burner's ignition electrodes, flame detection and the state of cleanliness of the torches. Also check the status of the flame.

Extraction burner:

- 1.Remove the voltage to the oven by acting on the switch of the framework of the general power supply.
- 2.Remove the casing burner (Fig.5).
- 3.Disconnect the cables from the ignition electrodes and flame detection and disconnect the pipe from the inlet of the gas by unscrewing the fitting close to the burner (Fig.5).

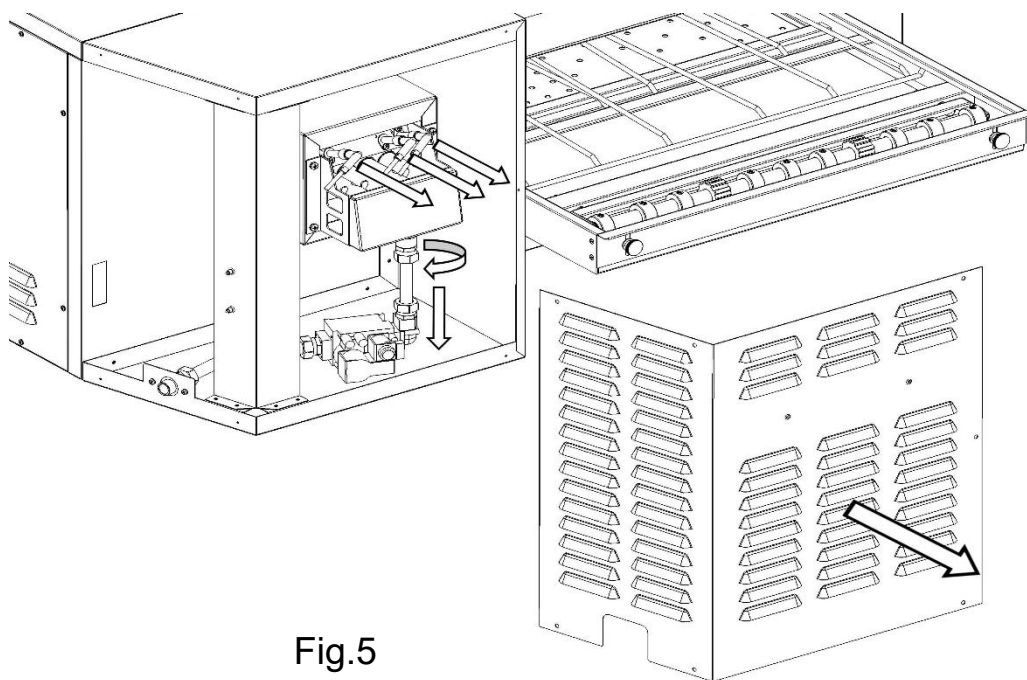


Fig.5

4. Unscrew the screws that secure the burner and pull it out (Fig.6).

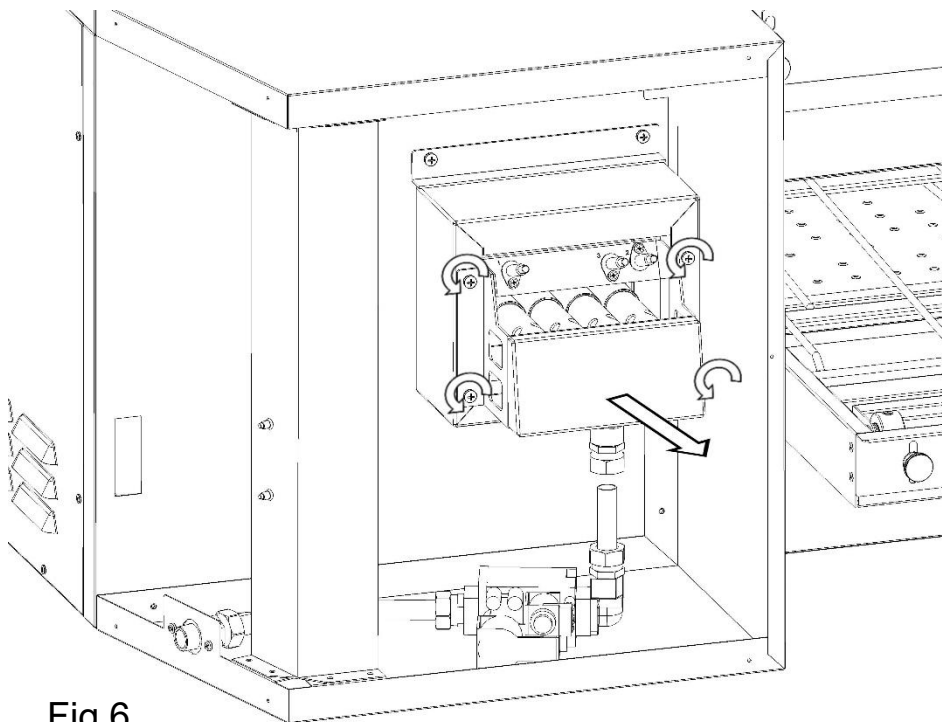


Fig.6

12.6 Replacements of parts and checks

We give below a series of instructions for replacement and control of certain components.

12.6.1 Replacing primary fan

For the replacement of the primary fan proceed as follows:

- 1.Remove the voltage to the oven by acting on the switch of the framework of the general power supply.
- 2.Remove the back panel and disconnect the electrical connections of the cooling fans, placed in the upper part of the panel. (Fig.7).
- 3.Disconnect the electrical connections of the motor and of the pressure switch (Fig.7 zone 3). Disconnect the air pipes of the pressure switch.
- 4.Move down all the cables and wires of the electrical connections coming from the burner zone.

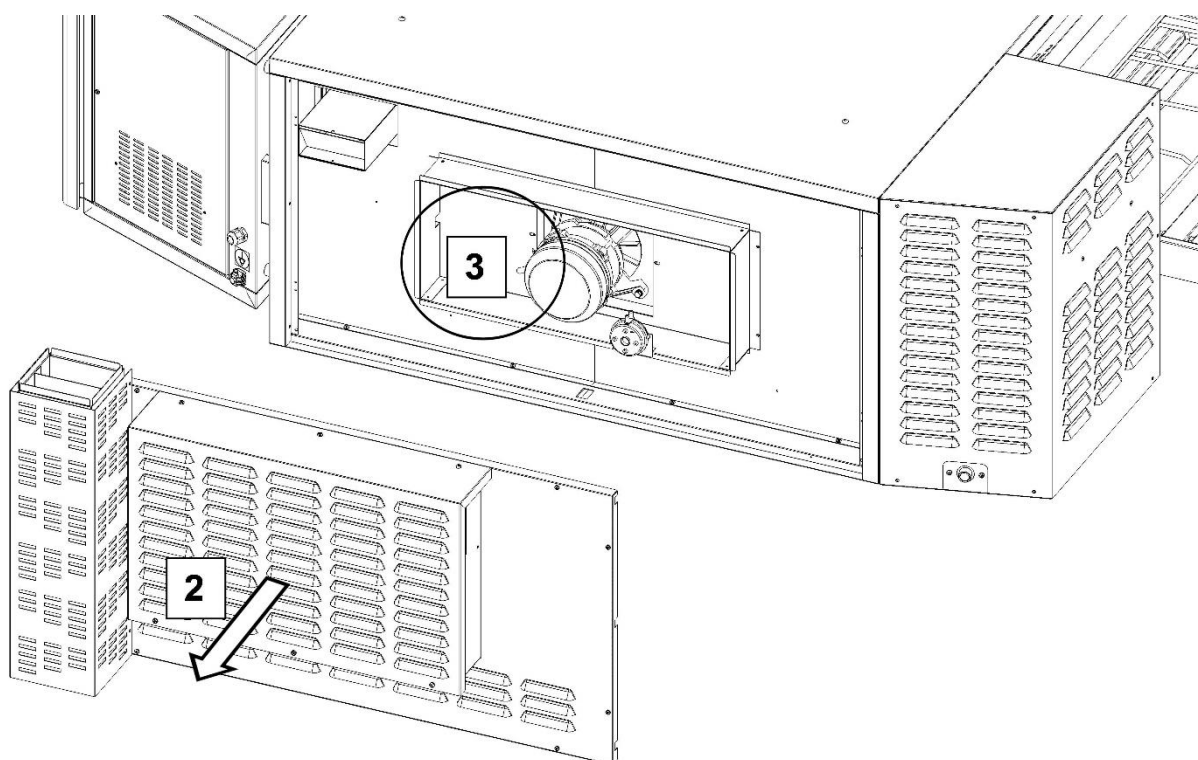


Fig.7

- 5.Remove the containment plates and the insulating material (Fig.8).
- 6.Remove the engine panel (Fig.8).

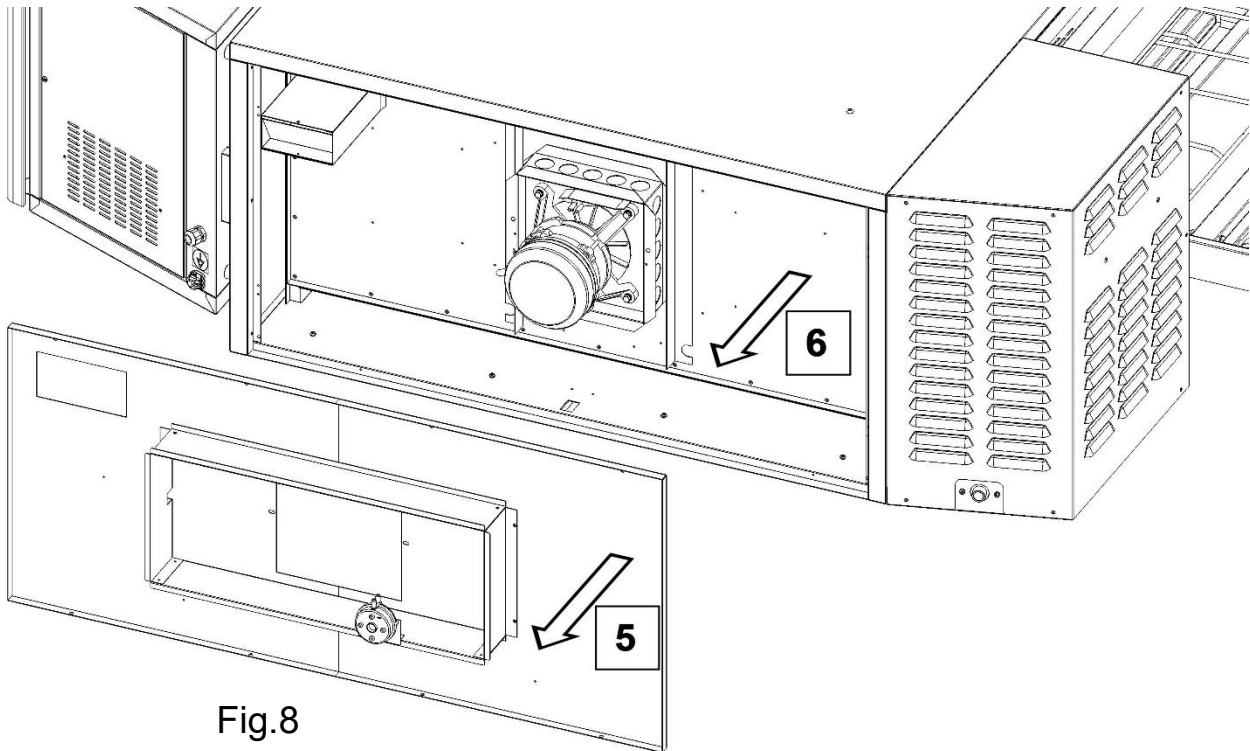


Fig.8

- 7.Remove safety pin and the bolt mounting the fan (Fig.9).

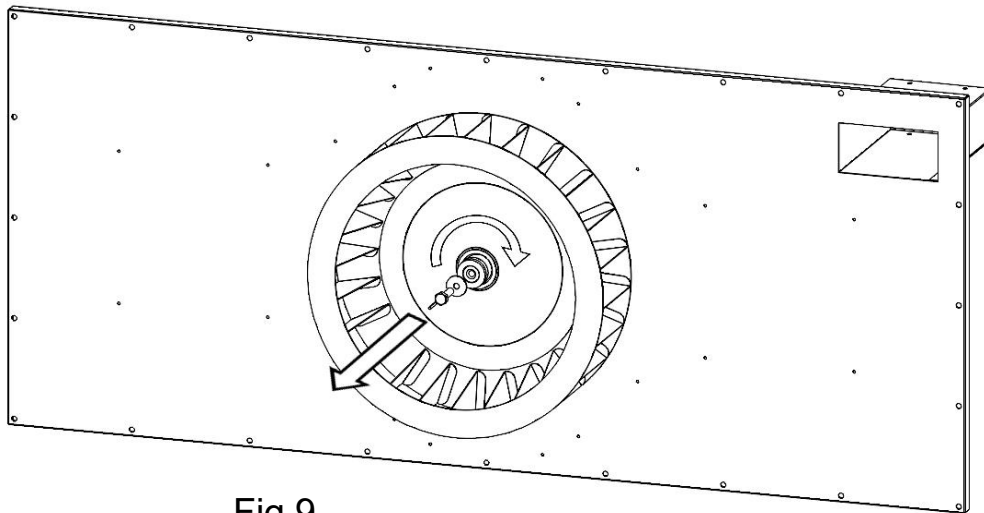


Fig.9

- 8.Use a torch to heat the area of the fan hub and extract it with the aid of an extractor.

12.6.2 Replacing Temperature Probes

For the replacement of the temperature probes proceed as follows:

Modelli 06/40 - 08/50 - 11/65 - 12/80

- 1.Remove the voltage to the oven by acting on the switch of the framework of the general power supply.
- 2.Remove the casing joint cover.
- 3.Disconnect the electrical connections to the base board (Fig.10A).
- 4.Perform the operations from points 2 to 6 to remove the conveyor as described at paragraph 9.4.1.
- 5.Remove the rear panel as described at point number 2 of the paragraph 9.5.1 to access the probe cable.
- 6.Open the lateral door to access inside of the cooking chamber. Only for models 06/40 remove the later panel to access inside of the cooking chamber.
- 7.Using a wrench 12 loosen the mounting nut of the support and remove the probe (Fig.10B).

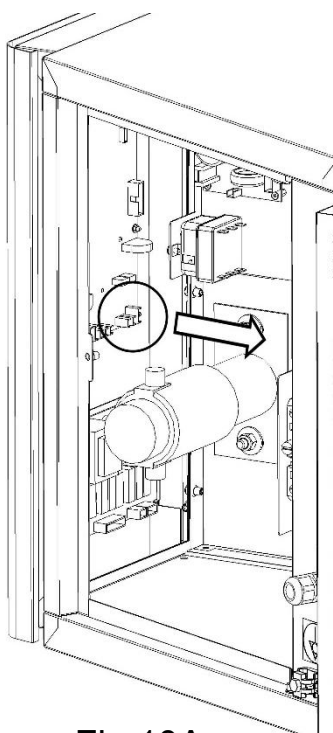


Fig.10A

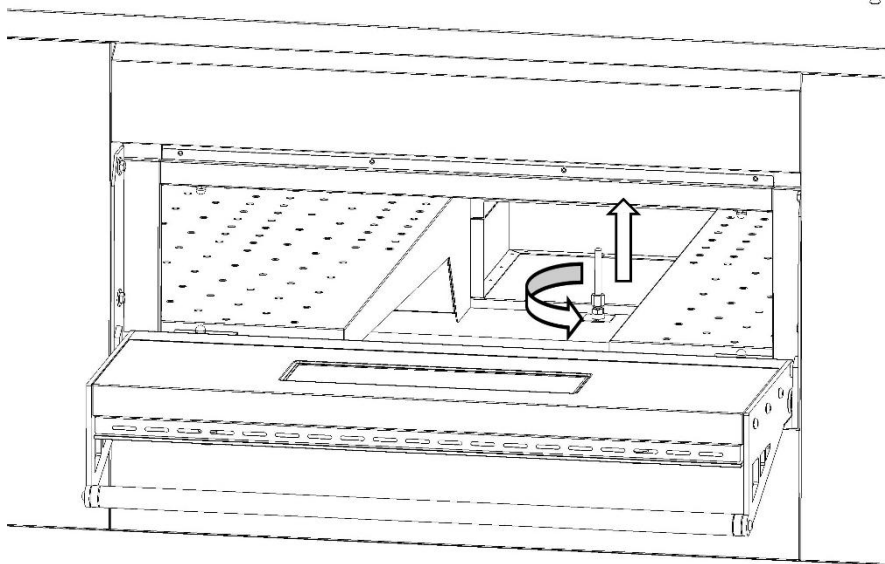


Fig.10B

Models 12/100

The probe of the min. (TEMP 1):

- 1.Remove the voltage to the oven by acting on the switch of the framework of the general power supply.
- 2.Remove the casing joint cover.
- 3.Disconnect the electrical connections to the base board (Fig.11A).
- 4.Remove the protecting carter of the probe (Fig.11B).
- 4.Using a wrench 12 loosen the mounting nut of the support and remove the probe (Fig.11B).

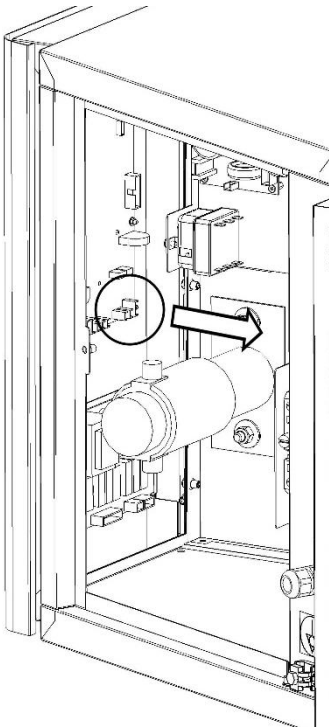


Fig.11A

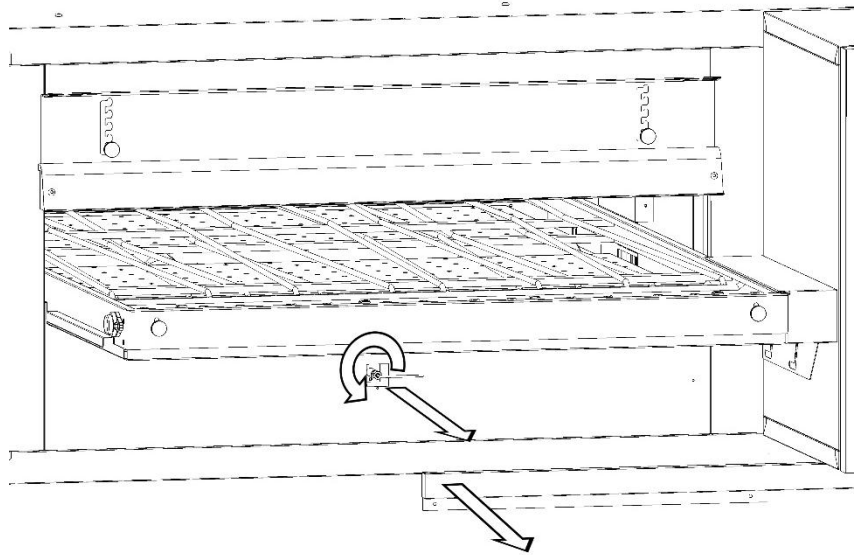


Fig.11B

The probe of the max temp (2):

- 1.Remove the voltage to the oven by acting on the switch of the framework of the general power supply.
- 2.Remove the casing joint cover.
- 3.Disconnect the electrical connections to the base board (Fig.12A).
4. Remove the rear panel as described at point number 2 of the paragraph 9.5.1 to access the probe zone.
- 5.Using a wrench 12 loosen the mounting nut of the support and remove the probe (Fig.12B).

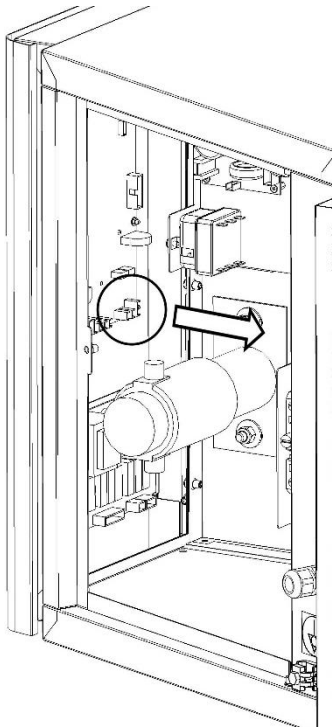


Fig.12A

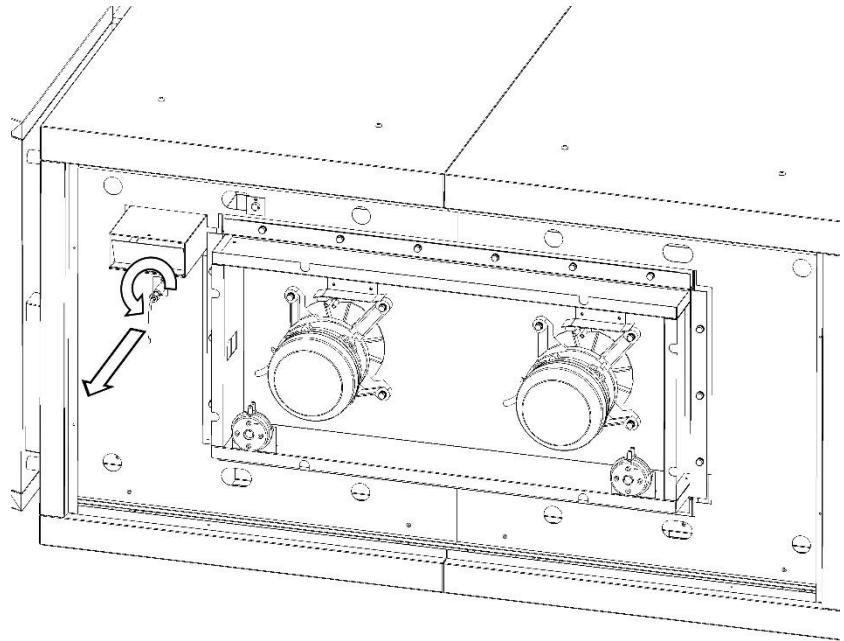


Fig.12B

12.6.3 Replacing safety thermostat

For the replacement of the safety thermostat proceed as follows:

Models 06/40 - 08/50 - 11/65 - 12/80

- 1.Remove the voltage to the oven by acting on the switch of the framework of the general power supply.
- 2.Open the door of the control panel to access and remove the front panel.
- 3.Disconnect the electrical connections on the thermostat (Fig.13).
- 4.Remove the silicone seal of the probe and remove the bulb, loosen the screws and replace the thermostat (Fig.13).

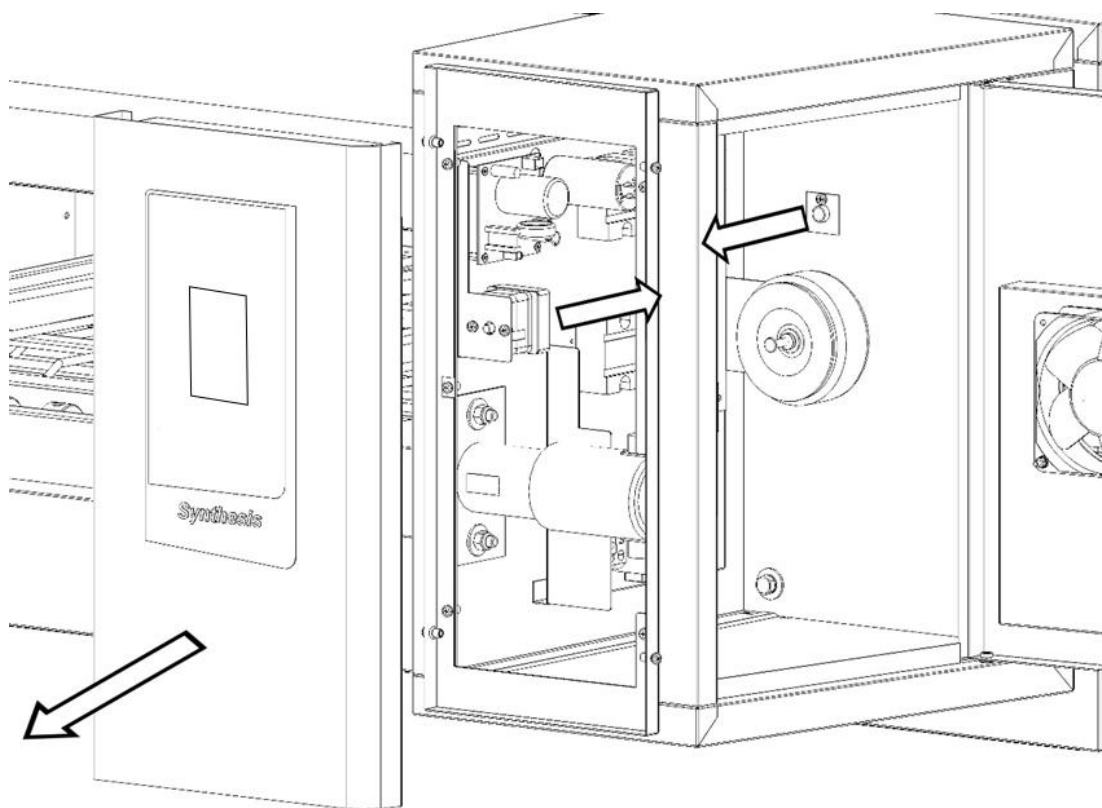


Fig.13

For restoring the safety thermostat following its activation see paragraph 9.2.

Models 12/100

- 1.Remove the voltage to the oven by acting on the switch of the framework of the general power supply.
- 2.Open the door of the control panel to access and remove the front panel.
- 3.Disconnect the electrical connection of the thermostat and unscrew the support. (Fig.14A).
- 4.Remove the rear panel as described at point number 2 of the paragraph 9.5.1 to access the rear zone
- 5.Remove the silicone seal of the probe remove the bulb, loosen the screws and replace the thermostat (Fig.14B)

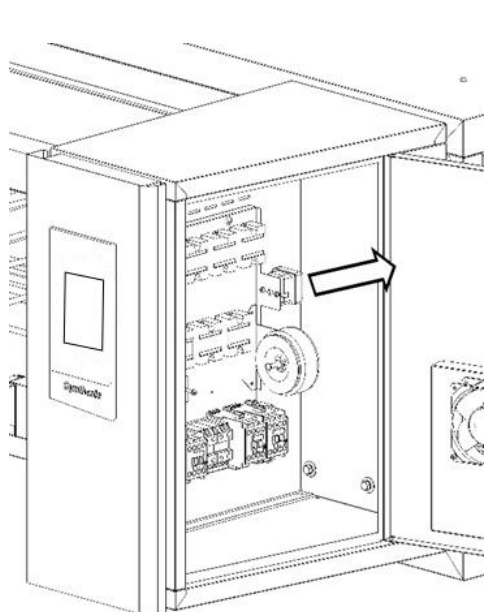


Fig.14A

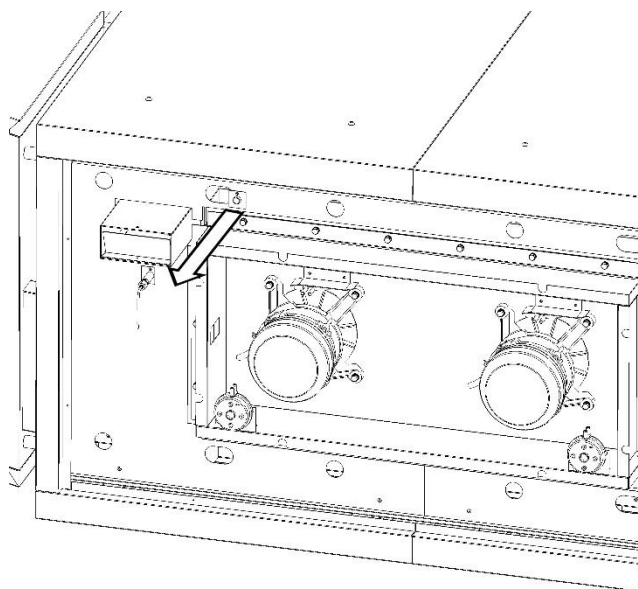


Fig.14B

For restoring the safety thermostat following its activation see paragraph 9.2..

12.6.4 *Setting safety thermostat*

It is not possible to perform the temperature setting of the temperature safety device.

12.6.5 *Replace battery*

For replacing the battery, it is necessary to remove the fixed guards on the electric panel.

See the instruction in the chapter 8.2.3, in the section of the manual "FOR USER".

12.6.6 Replacing / configuring - net motor

Follow the instructions to replace and configure the net motor:

- 1.Remove the voltage to the oven by acting on the switch of the framework of the general power supply.
- 2.Disconnect transmission joint as described at point n°4 of the paragraph 9.4.1
- 3.Remove the casing joint cover.
- 4.Disconnect the electrical connections to the base board (Fig.15A).
- 5.Unscrew the bolts that fixing the motor to the support, extract and replace it (Fig.15B).

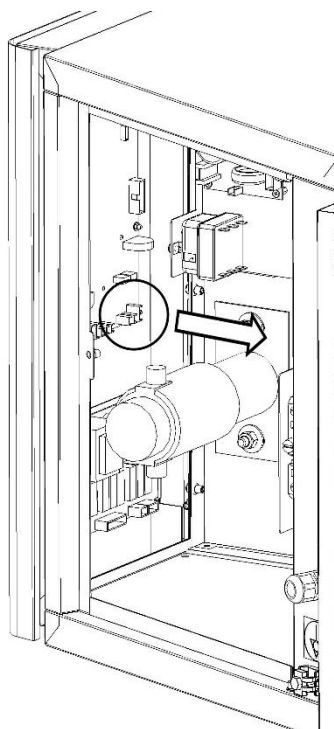


Fig.15A

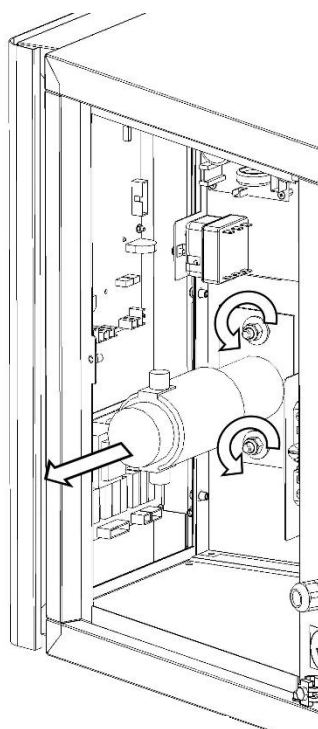


Fig.15B

- 6.Perform the configuration for the new replaced net motor, dependently of typology of the motor used, as describe below:

With the oven switched off ('OFF'), tap on the arrow at the bottom right of the display (*Fig.1*). On the first screen, tap on the 'user settings' icon (*Fig.2*).

On the next screen, select the 'Engine' icon (*Fig.3*).

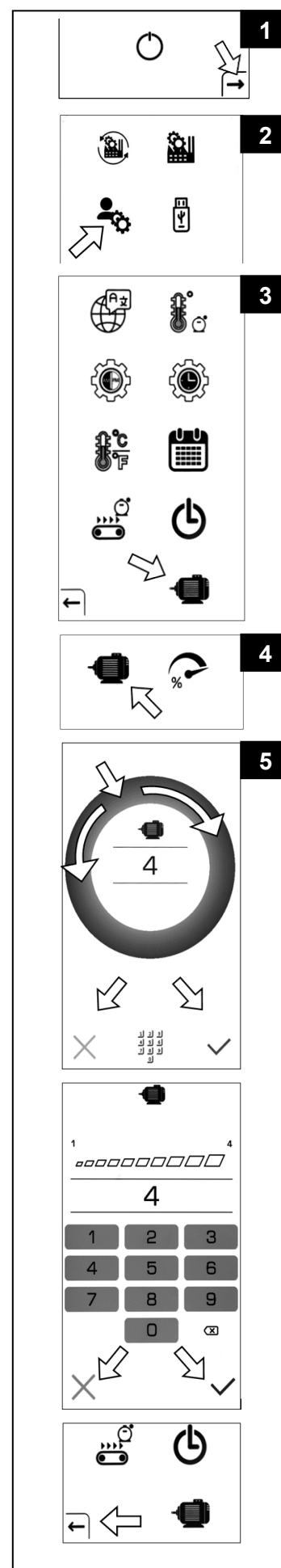
The next screen (*Fig. 4*) asks you to select the motor type (tap the motor icon) or change its settings (tap the percentage speedometer icon)

Tapping on the 'Engine' icon (*Fig. 4*) opens the menu for changing the engine type (1-2-3-4). Tap and scroll the dial clockwise or anticlockwise to change the setting (*Fig.5*).

Confirm with a tick or flag.

Alternatively, tapping on the keypad symbol will take you to the screen for directly selecting the chosen value (*Fig.6*). Confirm with a tick or flag; to cancel, press 'X' to cancel.

Tap the arrow at the bottom left to return to the previous menu.



Tapping the 'Percentage speedometer' icon (Fig. 7) opens the menu for editing the engine speed correction setting ($\pm 0 \div 10\%$).

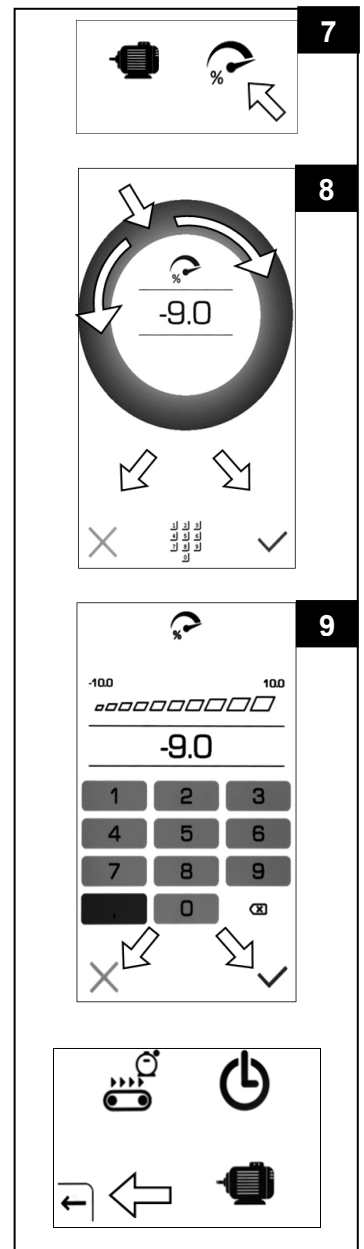
Tap and scroll the dial clockwise or anticlockwise to change the setting (Fig.8).

Alternatively, tapping on the keypad symbol will take you to the screen for directly selecting the chosen value (Fig.9). Confirm with a tick or flag; to cancel, press 'X' to cancel.

Speed settings:

- + 1 % - for Synthesis 06/40, 08/50, 11/65 and 12/100;
- - 9 % - for Synthesis 12/80.

Tap the arrow at the bottom left to return to the previous menu.



MOTOR 1
(Automec)



MOTOR 2
(Transtecno)



MOTOR 3
(Cruzet)



MOTOR 4
(Transtecno)



12.6.7 Ignition diagram burner

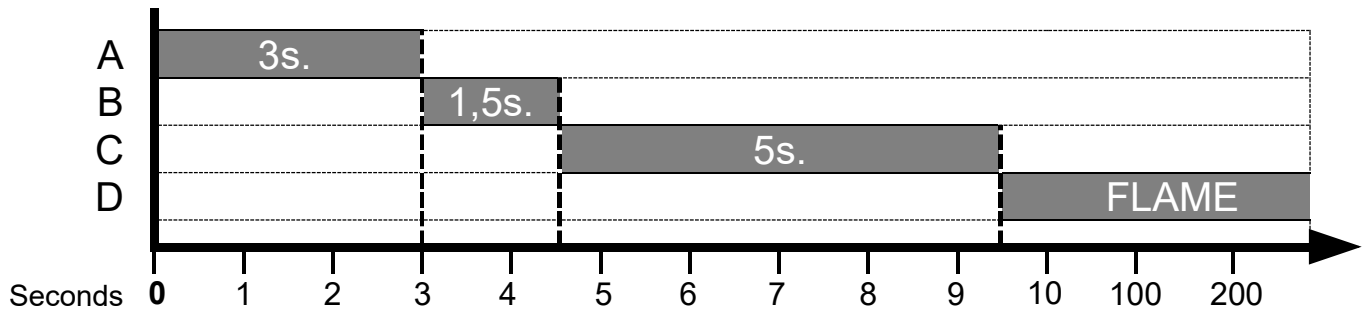
Below is a diagram that indicates the timing of the steps for ignition burner:

A=Time Duration checkup oven/fan;

B= Delay time before the spark;

C= Max Time spark duration;

D= Correct ignition of the burner.





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Noi **ZANOLLI FORNI s.r.l.**
We / El que suscribe **Viale del Lavoro, 18 S**
/ Nous / Wir **37069 Villafranca di Verona, (VR)**

dichiaro sotto la nostra esclusiva responsabilità che l'apparecchiatura
declare under our responsibility that the equipment / declara bajo su propia responsabilidad que l'equipo /
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Marca	ZANOLLI FORNI s.r.l.
Manufactured by / Marca / Marque de fabrique / Bezeichnung	
Modello	SYNTHESIS xx/xxx GAS / MC DIG
Model / Modèle / Model / Model	
N° di serie	2xxxxxxx
Serial number / N° de serie / N° de série / Seriennummer	
Anno di costruzione	20xx
Year of construction / Año de construcción / Année de construction / Baujahr	

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is in conformity with the following European Directives / es conforme con las siguientes Directivas europeas /
est conforme aux suivantes Directives européennes / auf das sich diese Erklärung

- 2014/35/CE Direttiva Bassa Tensione - Regulations 2016 No. 1101 - The Electrical Equipment (Safety);
Low Tension Directive / Directiva Baja Tension / Directive Basse Tension / Niederspannungsrichtlinie
- 2014/30/CE Direttiva Compatibilità Elettromagnetica - Regulations 2016 No. 1091 The Electromagnetic Compatibility
Electromagnetic Compatibility Directive / Directiva Compatibilidad Electromagnetica /
Directive Compatibilité Electromagnétique / Elektromagnetische Verträglichkeit
- 2006/42/CE Direttiva Macchine - Regulations 2008 No. 1597 - The Supply of Machinery (Safety);
Machines Directive / Directiva Maquinas / Directive Machines / Maschinenrichtlinie
- Regolamento (UE) 2016/426 (GAR) - Regulations 2018 No. 389 - The Gas Appliances (Enforcement) and
Miscellaneous Amendments
- Gas Regulation / Reglamento Gas / Réglementation Gaz / Gasverordnung
- 1935/2004/CE Regolamento Oggetti destinati a venire in contatto con i Prodotti Alimentari - The Food Contact Materials
Framework Regulation
Regulation for Equipment intended to come into contact with Foodstuffs / Normativa para Equipos destinados a
entrar en contacto con Alimentos / Réglementation Objets destinés à venir en contact avec des Produits
Alimentaires / Gesetzliche Regelung der Gegenstände, die mit Lebensmitteln in Kontakt kommen
- 2011/65/CE Direttiva RoHS 2 - Regulations 2012 No. 3032 - The Restriction of the Use of Certain Hazardous
Substances in Electrical and Electronic Equipment
- RoHS 2 Directive / Directiva RoHS 2 / Directive RoHS 2 / Richtlinie RoHS 2

Sono state applicate le seguenti norme armonizzate e specifiche tecniche:
The following harmonised standards and technical specifications have been applied: / Se han aplicado las siguientes normas armonizadas y
especificaciones técnicas: / Les normes harmonisées et spécifications techniques suivantes ont été appliquées: / Die folgenden
harmonisierten Normen und technischen Spezifikationen wurden angewendet:
EN 203-1; EN 203 2-2; EN 60335-2-102.

Organismo notificato - codice identificativo:
Notified body/identification code/Cuerpo notificado-código de identificación/Organisme notifié-code d'identification/Benannte Stelle-
Identifikationsnummer

KIWA CERMET ITALIA SPA - 0476
Via Cadriano, 23 - Granarolo dell'Emilia - 40057 (BO) - Italy

Ha effettuato:
Has done/He hecho/A fait/Hat getan:
- Module B: EU type examination; PIN: C476CT2757; Issue date: 15/05/2024; Expiring date: 12/05/2034
- Module G2: Certificate of conformity to type; Number KIP-17395/G; Issue date: 05/05/2023; Expiring date: 02/05/2026

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Villafranca di Verona (VR)
19.01.2026

Zanolli Forni s.r.l.
Viale del Lavoro, 18S 37069
Villafranca di Verona (VR)
Italy



SYNTHESIS

06/40 GAS

Allegati tecnici
Technical enclosures
Anexos técnicos
Fichiers techniques joints
TECHNISCHE ANLAGEN

A. Caratteristiche tecniche Synthesis 06/40 gas

A. Technical specifications Synthesis 06/40 gas

A. Especificaciones técnicas Synthesis 06/40 gas

ITALIANO	ENGLISH	ESPAÑOL	
Peso	Weight	Peso	115 kg
Dimensioni esterne (AxBxC)	Overall dimensions (AxBxC)	Dimensiones externas (AxBxC)	1050x1310x440 mm
Larghezza rete (D)	Conveyor width (D)	Amplitud red (D)	400 mm
Lunghezza rete (E)	Conveyor length (E)	Longitud red (E)	1070 mm
Lunghezza camera (F)	Chamber length (F)	Longitud cámara (F)	580 mm
Utile camera	Chamber usage area	Útil cámara	95 mm
Capacità produttiva	Output per hour	Capacidad productiva	10-8,5 (30-25 pizzas/h ø 30 cm) Kg/h
Tempo di cottura (MIN)	Baking time (MIN)	Tiempo de cocción (MIN)	1,45 min.
Tempo di cottura (MAX)	Baking time (MAX)	Tiempo de cocción (MAX)	30 min.
Alimentazione elettrica	Electrical power	Alimentación eléctrica	Monofase Single-Phase Monofásica
Tensione	Voltage	Tensión	230 VAC
Frequenza	Frequency	Frecuencia	50 o 60 Hz
Corrente a 220-240 V~	Current at 220-240 V~	Corriente a 220-240 V~	2 A
Potenza elettrica	Electrical power	Potencia eléctrica	450 W
Collegamento elettrico	Electrical connection	Conexión eléctrica	Cavo bipolare senza spina - Bi-polar cable, without plague - Cable bipolar sin enchufe
Lunghezza cavo	Cable length	Longitud cable	2 m
Sezione conduttori	Wire section	Sección conductores	2.5 mm ²
Tipo di bruciatore	Burner type	Tipo de quemador	Aspirato Aspirate Aspirado
Categoria	Type	Categoría	II ₂ H ₃ +
Diametro ugello in funzione del gas e della pressione – Injectors diameter according to gas and pressure - Diámetro inyector en función del gas y de la presión			
G20 - 20 mbar	G20 - 20 mbar	G20 - 20 mbar	1,55 mm
G25 - 25 mbar	G25 - 25 mbar	G25 - 25 mbar	1,55 mm
G25 - 20 mbar	G25 - 20 mbar	G25 - 20 mbar	1,55 mm
G25.3 - 25 mbar	G25.3 - 25 mbar	G25.3 - 25 mbar	1,55 mm
G30 - 28...30 mbar	G30 - 28...30 mbar	G30 - 28...30 mbar	0,90 mm
G30 - 50 mbar	G30 - 50 mbar	G30 - 50 mbar	0,90 mm
G31 - 30...37 mbar	G31 - 30...37 mbar	G31 - 30...37 mbar	
G31 - 50 mbar	G31 - 50 mbar	G31 - 50 mbar	
Pressione minima all'ugello in funzione del gas e della pressione di alimentazione Minimum pressure and injector according to gas and pressure Presión mínima al inyector en función del gas y de la presión de alimentación			
G20 - 20 mbar	G20 - 20 mbar	G20 - 20 mbar	3,0 mbar
G25 - 25 mbar	G25 - 25 mbar	G25 - 25 mbar	4,5 mbar
G25 - 20 mbar	G25 - 20 mbar	G25 - 20 mbar	4,5 mbar
G25.3 - 25 mbar	G25.3 - 25 mbar	G25.3 - 2 5mbar	3 mbar
G30 - 28...30 mbar	G30 - 28...30 mbar	G30 - 28...30 mbar	8,0 mbar
G30 - 50 mbar	G30 - 50 mbar	G30 - 50 mbar	8,0 mbar
G31 - 30...37 mbar	G31 - 30...37 mbar	G31 - 30...37 mbar	
G31 - 50 mbar	G31 - 50 mbar	G31 - 50 mbar	

Pressione massima all'ugello in funzione del gas e della pressione di alimentazione Maximum pressure and injector according to gas and pressure <i>Presión máxima al inyector en función del gas y de la presión de alimentación</i>			
G20 - 20 mbar	G20 - 20 mbar	<i>G20 - 20 mbar</i>	10 mbar
G25 - 25 mbar	G25 - 25 mbar	<i>G25 - 25 mbar</i>	15 mbar
G25 - 20 mbar	G25 - 20 mbar	<i>G25 - 20 mbar</i>	15 mbar
G25.3 - 25 mbar	G25.3 - 25 mbar	<i>G25.3 - 25 mbar</i>	12,9 mbar
G30 - 28...30 mbar	G30 - 28...30 mbar	<i>G30 - 28...30 mbar</i>	27 mbar
G30 - 50 mbar	G30 - 50 mbar	<i>G30 - 50 mbar</i>	27 mbar
G31 - 30...37 mbar	G31 - 30...37 mbar	<i>G31 - 30...37 mbar</i>	27 mbar
G31 - 50 mbar	G31 - 50 mbar	<i>G31 - 50 mbar</i>	27 mbar
Collegamento gas	Gas connection	<i>Conexión gas</i>	ISO 7 – (filettatura gas conica) (taper pipe thread) (rosca gas cónica)
Tubo	Ø Pipe	<i>Tubo</i>	1/2"
Consumo - Consumption - <i>Consumo</i>			
Potenza massima bruciatore	Nominal thermal capacity	<i>Potencia máxima quemador</i>	9 kW
Portata G20	Consumption G20	<i>Portada G20</i>	0,952 m³/h
Portata G25	Consumption G25	<i>Portada G25</i>	1,108 m³/h
Portata G25.3	Consumption G25.3	<i>Portada G25.3</i>	1,09 m³/h
Portata G30	Consumption G30	<i>Portada G30</i>	0,71 Kg/h
Portata G31	Consumption G31	<i>Portada G31</i>	0,699 Kg/h
Potenza minima bruciatore	Reduced thermal capacity	<i>Potencia mínima quemador</i>	4,5 kW
Portata G20	Consumption G20	<i>Portada G20</i>	0,476 m³/h
Portata G25	Consumption G25	<i>Portada G25</i>	0,554 m³/h
Portata G25.3	Consumption G25.3	<i>Portada G25.3</i>	0,49 m³/h
Portata G30	Consumption G30	<i>Portada G30</i>	0,352 Kg/h
Portata G31	Consumption G31	<i>Portada G31</i>	0,350 Kg/h
Scarico fumi - Flue connection - <i>Descarga humos</i>			
Tipo	Type	<i>Tipo</i>	A1
Ricambio d'aria	Air exchange	<i>Recambio de aire</i>	31 m³/h
Controllo fiamma	Flame control	<i>Control llama</i>	Controllo elettronico senza fiamma pilota Electronic without pilot <i>Control electrónico sin llama piloto</i>
Tempo di sicurezza	Safety time	<i>Tiempo de seguridad</i>	<5 s
Accensione fiamma	Flame ignition	<i>Encendido llama</i>	A scintilla - Hot surface - A chispa
Controllo cottura	Baking control	<i>Control cocción</i>	Elettronico computerizzato Electronic computerized <i>Electrónico computerizado</i>
Unità di misura temperatura	Temperature measuring unit	<i>Unidad de medida temperatura</i>	°C
Massima temp. impostabile	Maximum possible temperature	<i>Máxima temperatura configurable</i>	320 °C
Controllo intensità fiamma	Flame power control	<i>Control intensidad llama</i>	Automatico o manuale Automatic or manual <i>Automático o manual</i>

Segnalazione errori	Errors indicator	<i>Señalaciones errores</i>	Mediante display e segnalazione acustica By means of display and acoustic alarm <i>Mediante display y señalación acústica</i>
Condizioni ambientali - Environment - <i>Condiciones ambientales</i>			
Temperatura	Temperature	<i>Temperatura</i>	0 – 40 °C
Umidità massima	Maximum humidity	<i>Humedad máxima</i>	95% senza condensa without condensation <i>sin condensación</i>
Livello di rumore	Noise level	<i>Nivel acústico</i>	< 70 decibel

A. Spécifications techniques Synthesis 06/40 gas

A. TECHNISCHE SPEZIFIKATIONEN SYNTHESIS 06/40 GAS

FRANÇAIS	DEUTSCH	
Poids	GEWICHT	115 kg
Dimensions ext. (AxBxC)	AUßENABMESSUNGEN (AxBxC)	1050x1310x440 mm
Largeur ruban transp. (D)	NETZBANDBREITE (D)	400 mm
Longueur ruban transp. (E)	NETZBANDLÄNGE (E)	1070 mm
Longueur chambre (F)	BACKKAMMERLÄNGE (F)	580 mm
Utile chambre	NUTZBEREICH KAMMER	95 mm
Capacité productive	STUNDENLEISTUNG	10-8,5 (30-25 pizzas/h ø 30 cm) Kg/h
Temps de cuisson (MIN)	BACKZEIT (MIN)	1,45 min.
Temps de cuisson (MAX)	BACKZEIT (MAX)	30 min.
Alimentation électr.	STROMVERSORGUNG	Monophase EINPHASIG
Tension	SPANNUNG	230 VAC
Fréquence	FREQUENZ	50 o 60 Hz
Courant à 220-240 V~	STROM ZU 220-240 V~	2 A
Puissance électrique totale	ELEKTRISCHE LEISTUNG INSGESAMT	450 W
Connexion électrique	ELEKTRISCHER ANSCHLUSS	Câble bipolaire sans fiche - ZWEIPOLIGES STECKERLOSES KABEL
Longueur du câble	KABELLÄNGE	2 m
Section conducteurs	LEITERQUERSCHNITT	2.5 mm ²
Type de brûleur	BRENNERTYP	Aspiré ATMOSPHERISCH
Catégorie	KATEGORIE	II _{2H3+}
Diamètre de la buse en fonction du gaz et de la pression DURCHMESSER DER DÜSE LAUT DEM GASTYP UND DEM DRUCK		
G20 - 20 mbar	G20 - 20 mbar	1,55 mm
G25 - 25 mbar	G25 - 25 mbar	1,55 mm
G25 - 20 mbar	G25 - 20 mbar	1,55 mm
G25.3 - 25 mbar	G25.3 - 25 mbar	1,55 mm
G30 - 28...30 mbar	G30 - 28...30 mbar	0,90 mm
G30 - 50 mbar	G30 - 50 mbar	0,90 mm
G31 - 30...37 mbar	G31 - 30...37 mbar	
G31 - 50 mbar	G31 - 50 mbar	
Pression minimale à la buse en fonction du gaz et de la pression d'alimentation MINIMALDRUCK AN DER DÜSE LAUT DEM GASTYP UND DEM VERSORGUNGSDRUCK		
G20 - 20 mbar	G20 - 20 mbar	3,0 mbar
G25 - 25 mbar	G25 - 25 mbar	4,5 mbar
G25 - 20 mbar	G25 - 20 mbar	4,5 mbar
G25.3 - 25 mbar	G25.3 - 25 mbar	3 mbar
G30 - 28...30 mbar	G30 - 28...30 mbar	8,0 mbar
G30 - 50 mbar	G30 - 50 mbar	8,0 mbar
G31 - 30...37 mbar	G31 - 30...37 mbar	
G31 - 50 mbar	G31 - 50 mbar	
Pression maximale à la buse en fonction du gaz et de la pression d'alimentation MAXIMALDRUCK AN DER DÜSE LAUT DEM GASTYP UND DEM VERSORGUNGSDRUCK		
G20 - 20 mbar	G20 - 20 mbar	10 mbar
G25 - 25 mbar	G25 - 25 mbar	15 mbar
G25 - 20 mbar	G25 - 20 mbar	15 mbar
G25.3 - 25 mbar	G25.3 - 25 mbar	12,9 mbar
G30 - 28...30 mbar	G30 - 28...30 mbar	27 mbar
G30 - 50 mbar	G30 - 50 mbar	27 mbar
G31 - 30...37 mbar	G31 - 30...37 mbar	27 mbar
G31 - 50 mbar	G31 - 50 mbar	27 mbar

Connexion gaz	GASANSCHLUSS	ISO 7 – (filettatura gas conica) (KONISCHES GASGEWINDE)
Tube	ROHR	1/2"
Consommation - VERBRAUCH		
Puissance maximale brûleur	MAXIMALE BRENNERLEISTUNG	9 kW
Portata G20	CONSUMPTION G20	0,952 m³/h
Portata G25	CONSUMPTION G25	1,108 m³/h
Portata G25.3	CONSUMPTION G25.3	1,09 m³/h
Portata G30	CONSUMPTION G30	0,71 Kg/h
Portata G31	CONSUMPTION G31	0,699 Kg/h
Puissance minimale brûleur	MINIMALE BRENNERLEISTUNG	4,5 kW
Portata G20	CONSUMPTION G20	0,476 m³/h
Portata G25	CONSUMPTION G25	0,554 m³/h
Portata G25	CONSUMPTION G25	0,49 m³/h
Portata G30	CONSUMPTION G30	0,352 Kg/h
Portata G31	CONSUMPTION G31	0,350 Kg/h
Évacuation fumées - RAUCHAUSLASS		
Type	TYP	A1
Aération	LUFTWECHSEL	31 m³/h
Contrôle flamme	FLAMMENKONTROLLE	Contrôle électronique sans flamme pilote ELEKTRONISCHE KONTROLLE OHNE PILOTFLAMME
Temps de sécurité	SICHERHEITSZEIT	<5 s
Allumage flamme	FLAMMENZÜNDUNG	À étincelle - Mittels Funken
Contrôle cuisson	BACKKONTROLLE	Électronique informatisé ELEKTRONISCH COMPUTERISIERT
Unité de mesure température	TEMPERATUR-MAßEINHEIT	°C
Température max. programmable	MAXIMAL EINSTELLBARE TEMPERATUR	320 °C
Contrôle intensité de la flamme	KONTROLLE DER FLAMMENINTENSITÄT	Automatique ou manuel AUTOMATISCH ODER MANUELL
Signalisation d'erreur	FEHLERMELDUNG	Grâce au display et signal acoustique MITTELS DISPLAY UND SIGNALTON
Conditions ambiantes - UMGEBUNGSBEDINGUNGEN		
Température	TEMPERATUR	0 – 40 °C
Humidité maximale	MAXIMALE FEUCHTIGKEIT	95% sans condensation OHNE KONDENSWASSER
Niveau de bruit	GERÄUSCHGRAD	< 70 decibel

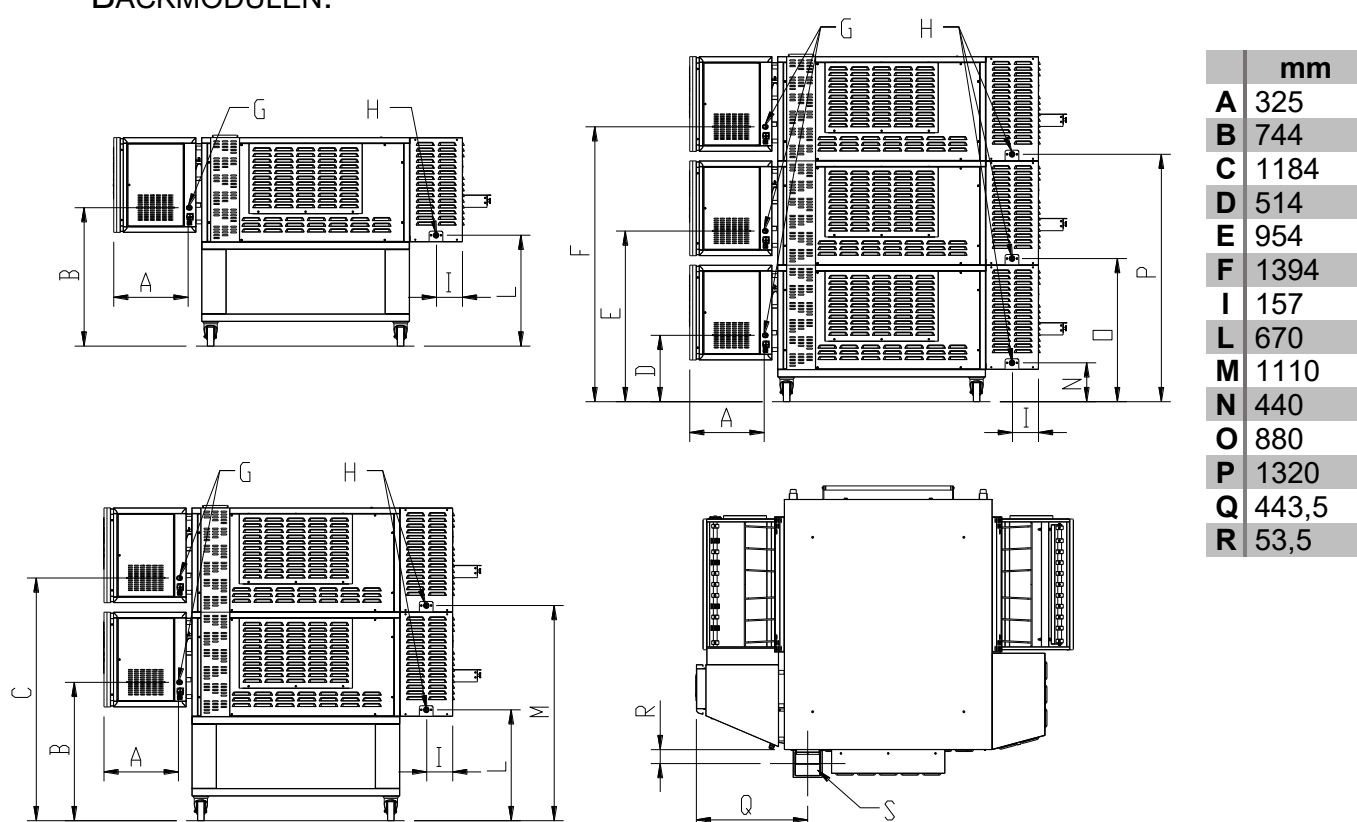
B. Allacciamenti alimentazione elettrica, alimentazione gas e scarico fumi per un modulo di cottura e per la sovrapposizione di massimo tre moduli di cottura

B. Connections for electrical and gas supply, exhaust for a single cooking unit and a maximum of three cooking units stacked one on top of another

B. Conexiones alimentación eléctrica, alimentación gas y descarga humos para un módulo de cocción y para la sobreposición máxima de tres módulos de cocción

B. Branchements alimentation électrique, alimentation à gaz et évacuation des fumées pour un module de cuisson et pour la superposition de trois modules de cuisson maximum

B. STROMANSCHLUß, GASANSCHLUß UND RAUCHGASABZUGANSCHLUß FÜR EIN BACKMODUL UND DAS ÜBEREINANDERLEGEN FÜR VON HÖCHSTENS DREI BACKMODULEN.



G	Ingresso alimentazione elettrica	Entry point for power supply	<i>Ingreso alimentación eléctrica</i>	<i>Entrée alimentation électrique</i>	EINGABE STROMSPEISUNG
H	Ingresso alimentazione gas	Entry point for gas	<i>Ingreso alimentación gas</i>	<i>Entrée alimentation gaz</i>	EINGABE GASSPEISUNG
S	Scarico fumi combustione	Combustion fumes exhaust	<i>Descarga humos combustión</i>	<i>Évacuation des fumées de combustion</i>	RAUCHGASABZUG

**C.1. Schema elettrico Synthesis 06/40 gas
(220-240 V~ 50-60Hz)**

C.2. Collegamento del motore rete in 50-60Hz

C.1. Wiring diagram Synthesis 06/40 gas
(220-240 V~ 50-60Hz)

C.2. Connection of conveyor motor in 50-60Hz

*C.1. Squema eléctrico Synthesis 06/40 gas
(220-240 V~ 50-60Hz)*

C.2. Conexión del motor red en 50-60Hz

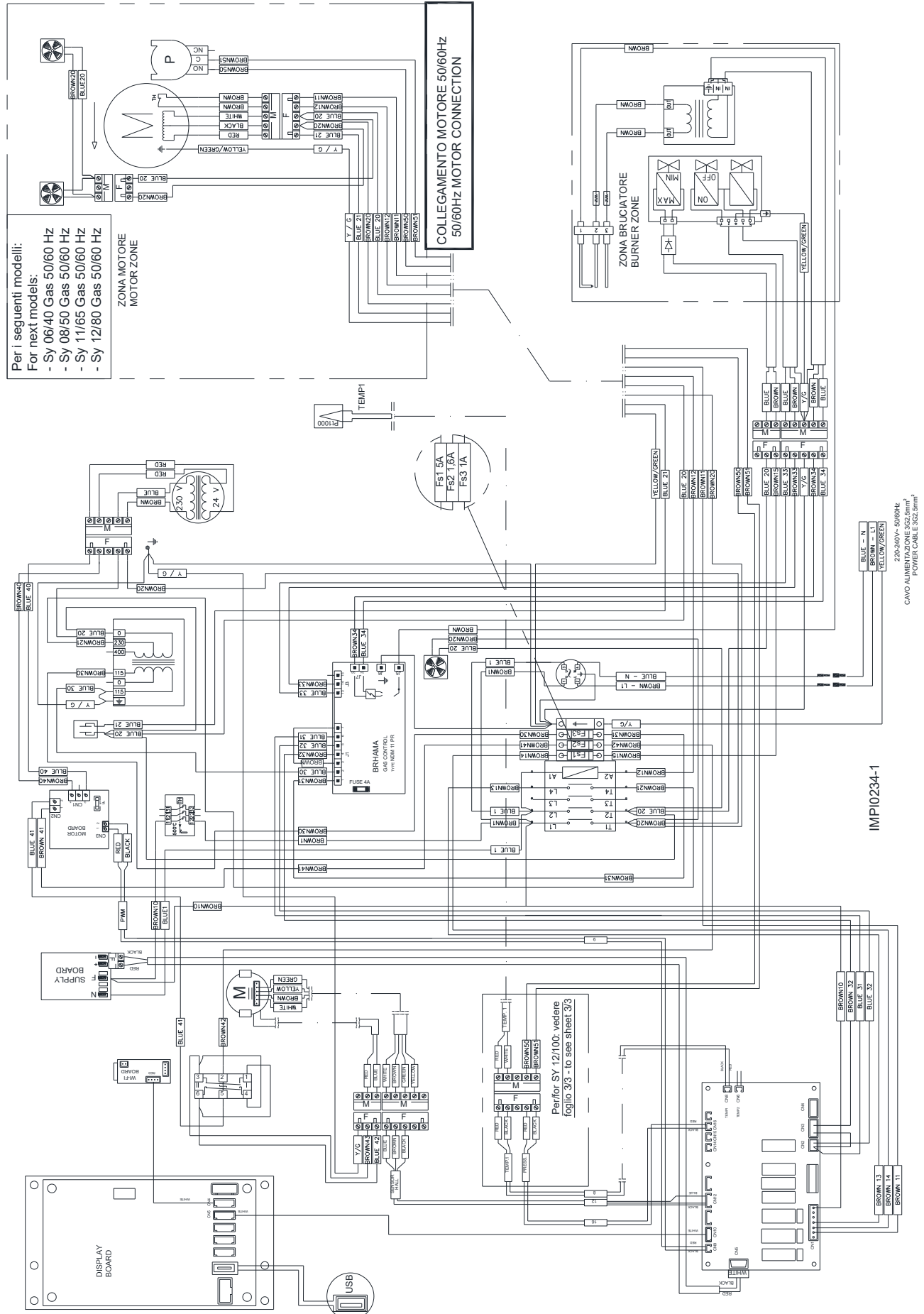
**C.1. Schéma électrique Synthesis 06/40 gas
(220-240 V~ 50-60Hz)**

C.2. Connexion du moteur ruban transporteur à 50-60Hz

C.1. SCHALTPLAN SYNTHESIS 06/40 GAS
(220-240 V~ 50-60Hz)

C.2. ANSCHLUSS DER NETZBANDMOTOR IN 50-60Hz

C.1.



C.2.

COLLEGAMENTO MOTORE RETE
MOTOR BELT CONNECTION

TIPO/TYPER 2
MOTO0052

TIPO/TYPER 1
MOTO0004

Per i seguenti modelli:
For next models:
- Sy 06/40 Gas 50/60 Hz
- Sy 08/50 Gas 50/60 Hz
- Sy 11/65 Gas 50/60 Hz
- Sy 12/80 Gas 50/60 Hz
- Sy 12/100 Gas 50/60 Hz

TABELLA CAVI - legenda

Denominazione	Colore	Sezione	Spessore
Ausiliario	Brown - Blue	1mm ²	—
Accensione	Brown	///	—
Alimentazione	Brown-Blue-Y/G	2,5mm ²	—
GND/Terra	Yellow/Green	2,5mm ²	—

IMPI0234-2

VALORE FUSIBILI
FUSE DATA

Fs1=5A
Fs2=1.6A
Fs3=1A

SYNTHESIS 06/40 GAS

D. DISEGNI ESPLOSI ED ELENCO PARTI DI RICAMBIO

Per interventi complessi e nel caso di rotture vi preghiamo di contattarci. Comunque, allo scopo di semplificare la ricerca dei guasti e l'eventuale sostituzione delle parti danneggiate, diamo di seguito una lista delle parti di ricambio, i disegni esplosi e figure con i riferimenti a ciascuna delle parti elencate.

D. EXPLODED VIEWS AND LIST OF SPARE PARTS

For complicated maintenance works and in case of breakages we kindly ask you to contact us.

However, in order to simplify troubleshooting and possible replacement of damaged parts, we give below a list of spare parts, exploded drawings and figures with references to each party listed.

D. DIBUJOS TÉCNICOS Y LISTA DE REPUESTOS

Para interventos más complicados y en caso de rupturas, les rogamos contactarnos. En todo caso, con el fin de simplificar la búsqueda de las averías y la eventual sustitución de piezas dañadas, damos a continuación una lista de repuestos, los dibujos técnicos y figuras referentes a cada una de las piezas elencadas.

D. Dessins d'ensemble et liste des pièces de rechange

Nous vous prions de nous contacter en cas d'interventions plus complexes ou de ruptures. Toutefois, afin de simplifier la recherche des avaries et l'éventuelle substitution de pièces endommagées, vous trouverez ci-dessous une liste des pièces de rechange, les dessins d'ensemble et les figures avec les références de toutes les pièces indiquées.

D. EXPLOSIONSZEICHNUNGEN UND ERSATZTEILLISTE

BITTE SETZEN SIE SICH BEI UMFANGREICHEREN EINGRIFFEN BZW. BEI BRÜCHEN MIT UNS IN VERBINDUNG. UM DIE STÖRUNGSSUCHE UND DAS AUSWECHSELN VON EVENTUELL BESCHÄDIGTEN TEILEN ZU ERLEICHTERN, FÜHREN WIR NACHSTEHEND EINE ERSATZTEILLISTE UND DIE EXPLOSIONSZEICHNUNGEN MIT DEN BEZÜGEN DER AUFGEFÜHRTE TEILE AUF.

Tabella codici di riferimento componenti di carpenteria

List of spare component parts

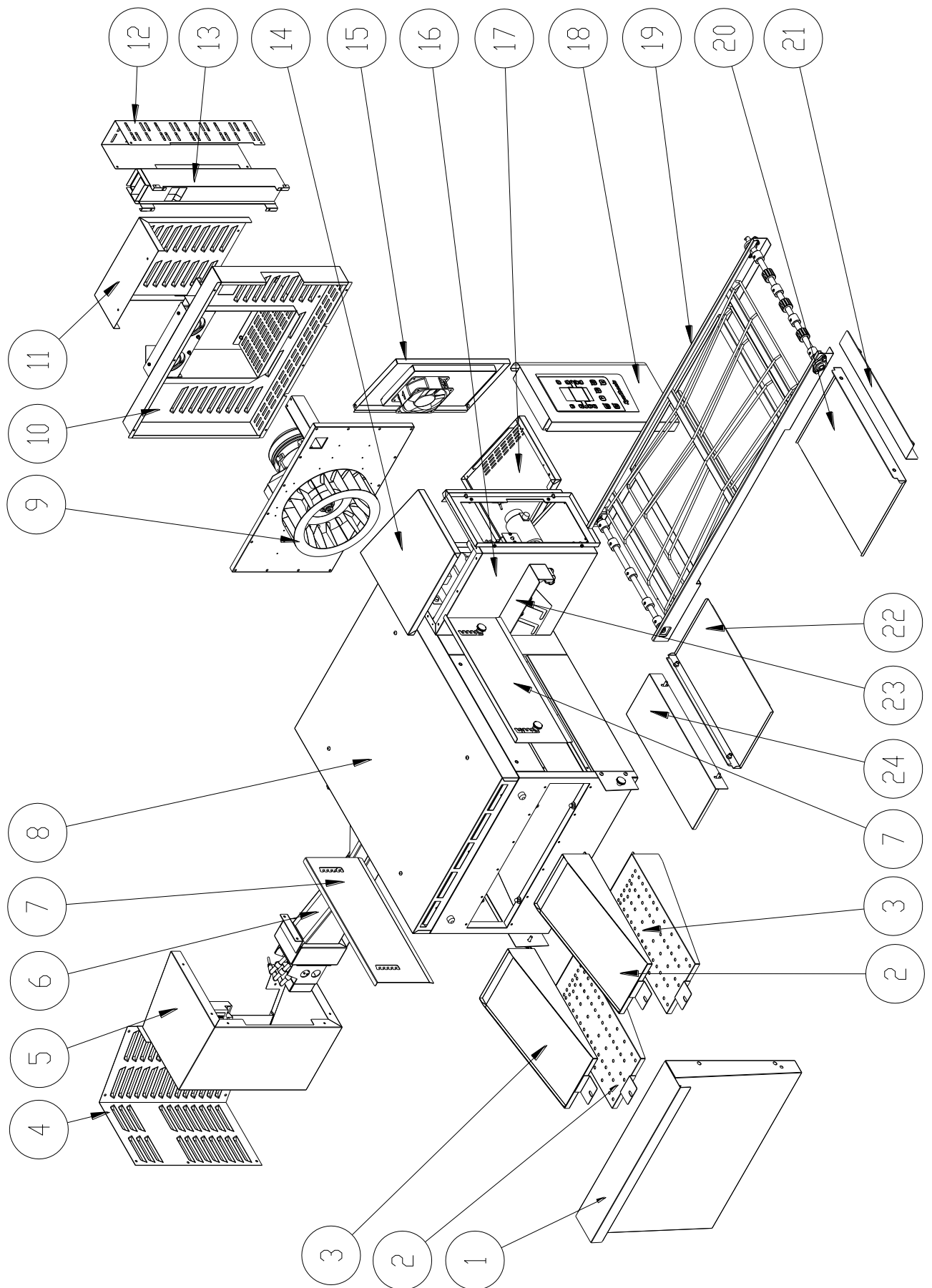
Tabla códigos de referencia componentes de carpintería

	DESCRIZIONE	DESCRIPTION	DENOMINACIÓN	
1	Porta esterna	External door	<i>Puerta externa</i>	PORT0541
2	Diffusore superiore dx / inferiore sx	Upper diffuser dx / Lower sx	<i>Difusor superior dx / inferior sx</i>	CARP2086
3	Diffusore inferiore dx / superiore sx	Lower diffuser dx / Upper sx	<i>Difusor inferior dx / superior sx</i>	CARP2086
4	Pannello carter bruciatore	Panel burner housing	<i>Tapa cárter quemador</i>	FIAN0821
5	Carter bruciatore	Carter burner	<i>Cárter quemador</i>	FIAN0820
6	Camera combustione	Combustion chamber	<i>Cámara combustión</i>	CARP1884
7	Paratoia	Cofferdam	<i>Compuerta</i>	CARP2614
8	Cielo forno	Oven top	<i>Cielo horno</i>	FIAN0815
9	Ventola primaria	Fan primary	<i>Ventilador primario</i>	VENT0001
10	Pannello posteriore	Rear Panel	<i>Panel posterior</i>	FIAN0818
11	Carter motore ventilazione	Ventilation motor casing	<i>Cárter motor ventilación</i>	FIAN0809
12	Protezione camino	Fire protection	<i>Protección chimenea</i>	CARP2615
13	Camino	Fireplace	<i>Chimenea</i>	TUBO0255
14	Cielo carter comandi	Sky carter commands	<i>Cielo cárter comandos</i>	CART2141
15	Pannello chiusura carter comandi	Command Panel carter	<i>Panel cierre cárter comandos</i>	CART2144
16	Fascia carter comandi	Carter commands	<i>Banda cárter comandos</i>	CART2278
17	Base carter comandi	Base carter commands	<i>Base cárter comandos</i>	CART2142
18	Pannello comandi	Control panel	<i>Panel comandos</i>	CART2269
19	Bancale rete	Pallet Conveyor	<i>Bancada red</i>	CARP2609
20	Teglia telaio rete uscita	Baking tin frame conveyor exit	<i>Bandeja telar red salida</i>	CARP2611
21	Fermo registrabile uscita	Stop Recording exit	<i>Afianzador registrable salida</i>	CARP2610
22	Teglia telaio rete ingresso	Baking tin frame conveyor input	<i>Bandeja telar red ingreso</i>	CARP2613
23	Protezione giunto rete	Coverjoint	<i>Protección junta red</i>	CARP2581
24	Fermo registrabile entrata	Stop Recording input	<i>Afianzador registrable ingreso</i>	CARP2612
25	Boccola albero folle	Bush	<i>Buje árbol vacío</i>	BOCC0016
26	Perno albero folle	Idle shaft	<i>Árbol vacío interior</i>	MECC0508
27	Tubo tendi rete	Tube tend Conveyor	<i>Árbol vacío exterior</i>	MECC0507
28	Distanziale rete	Spacer Conveyor	<i>Distanciador red</i>	MECC0854
29	Rete	Conveyor	<i>Red</i>	RETE0012
30	Coperchio chiuso	Closed lid	<i>Tapa cerrada</i>	CUSC0013
31	Cuscinetto rete	Conveyor bearing	<i>Cojinete red</i>	CUSC0022
32	Ruota rete	Rotate Conveyor	<i>Rueda red</i>	MECC0857
33	Albero traino rete	Conveyor driving shaft	<i>Árbol arrastre red</i>	MECC0860
34	Giunto traino rete	Conveyor Joint hub	<i>Junta arrastre red</i>	MECC0885
35	Coperchio passante	Pierced lid	<i>Tapa perforada</i>	CUSC0012

Table codes de référence composants de charpenterie

METALLBESTANDTEILE - KODENTABELLE

	DÉSIGNATION	BESCHREIBUNG	
1	Porte externe	AUßENTÜR	PORT0541
2	Diffuseur sup. droit / inf. gauche	VERTEILER OBEN RECHTS / UNTEN LINKS	CARP2086
3	Diffuseur inf. droit / sup. gauche	VERTEILER UNTEN RECHTS / OBEN LINKS	CARP2086
4	Fermeture carter brûleur	DECKE BRENNERSCHUTZVORRICHTUNG	FIAN0821
5	Carter brûleur	BRENNERSCHUTZVORRICHTUNG	FIAN0820
6	Chambre de combustion	BRENNKAMMER	CARP1884
7	Vanne	PLATTE	CARP2614
8	Voûte four	OFENDECKE	FIAN0815
9	Ventilateur primaire	HAUPTVENTILATOR	VENT0001
10	Panneau postérieur	HINTERE PLATTE	FIAN0818
11	Carter moteur ventilation	MOTORABDECKUNG OBERES GEBLÄSES	FIAN0809
12	Protection cheminée	SCHORNSTEINSCHUTZVORRICHTUNG	CARP2615
13	Cheminée	SCHORNSTEIN	TUBO0255
14	Voûte carter des commandes	DECKEL ABDECKUNG SCHALTUNGSVORRICHTUNG	CART2141
15	Panneau fermeture carter commandes	ABDECKUNGSPLATTE SCHALTUNGSVORRICHTUNG	CART2144
16	Partie carter des commandes	ABDECKUNGSPLATTE SCHALTUNGSVORRICHTUNG	CART2278
17	Base carter des commandes	GRUNDPLATTE ABDECKUNG SCHALTUNGSVORRICHTUNG	CART2142
18	Tableau de commandes	STEUERVORRICHTUNG	CART2269
19	Support ruban transporteur	NETZBANDRAHMEN	CARP2609
20	Plat structure ruban transp. sortie	BACKBLECH NETZBANDRAHMEN - AUSLAUF	CARP2611
21	Butée réglable	EINSTELLBARER HALTER	CARP2610
22	Plat structure ruban transp. Entrée	BACKBLECH NETZBANDRAHMEN - EINLAUF	CARP2613
23	Protection joint réseau	SCHUTZABDECKUNG NETZBANDKUPPLUNG	CARP2581
24	Butée réglable	EINSTELLBARER HALTER	CARP2612
25	Fourreau pignon fou	BUCHSE LEERLAUFWELLE	BOCC0016
26	Pignon fou interne	INNERE LEERLAUFWELLE	MECC0508
27	Pignon fou externe	ÄUßERE LEERLAUFWELLE	MECC0507
28	Entretoise ruban transporteur	DISTANZSTÜCK NETZBAND	MECC0854
29	Ruban transporteur	NETZBAND	RETE0012
30	Couvercle fermé	DEKEL	CUSC0013
31	Coussinet ruban transporteur	LAGER NETZBAND	CUSC0022
32	Roue ruban transporteur	NETZBANDRAD	MECC0857
33	Arbre tendeur du ruban transporteur	ANTRIEBSWELLE	MECC0860
34	Joint de traction ruban transporteur	NETZBANDANTRIEBSKUPPLUNG	MECC0885
35	Couvercle avec trou	DECKEL MIT ÖFFNUNG	CUSC0012



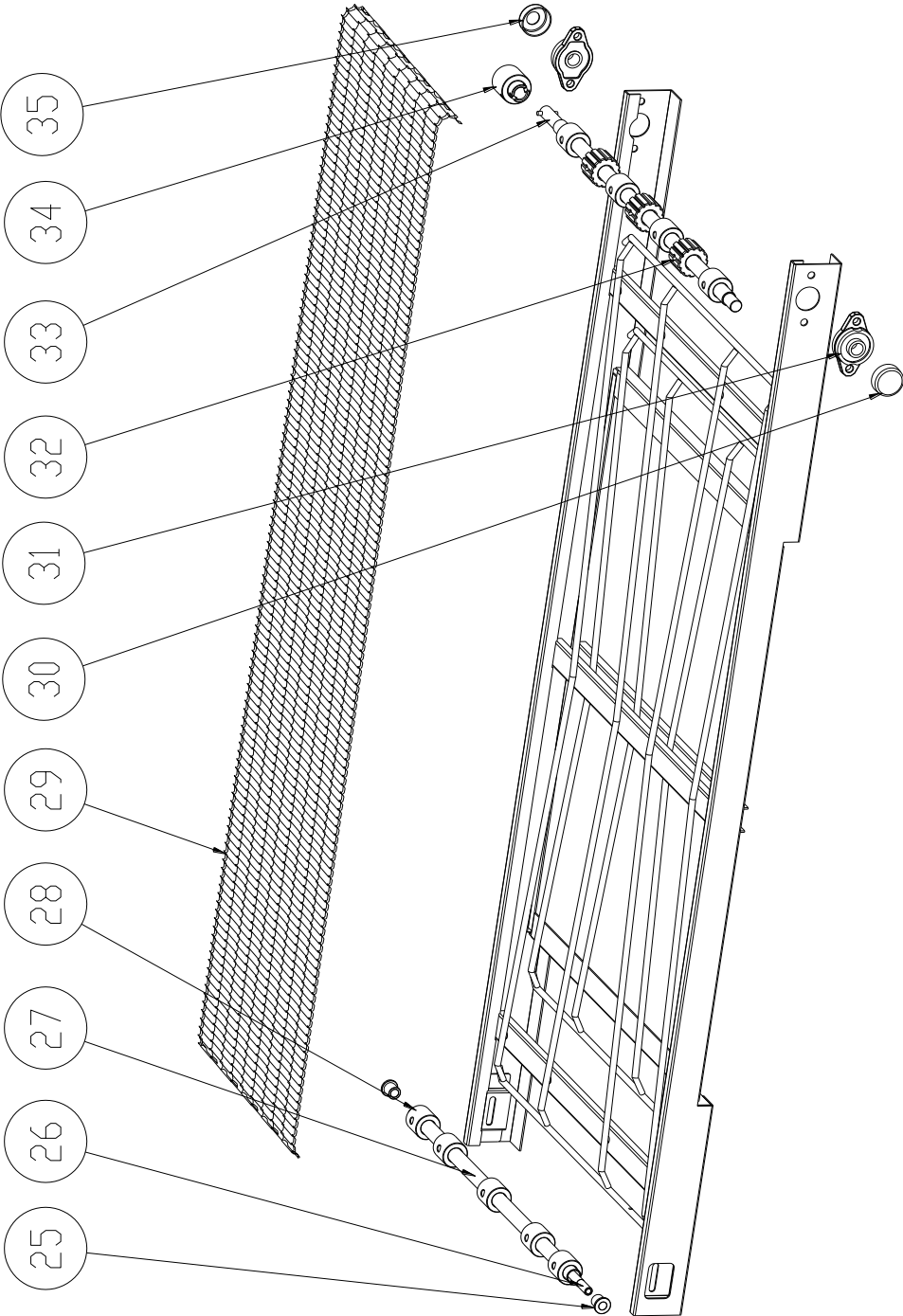


Tabella codici di riferimento componenti elettrici
 List of electrical components parts
Tabla códigos de referencia componentes eléctricos

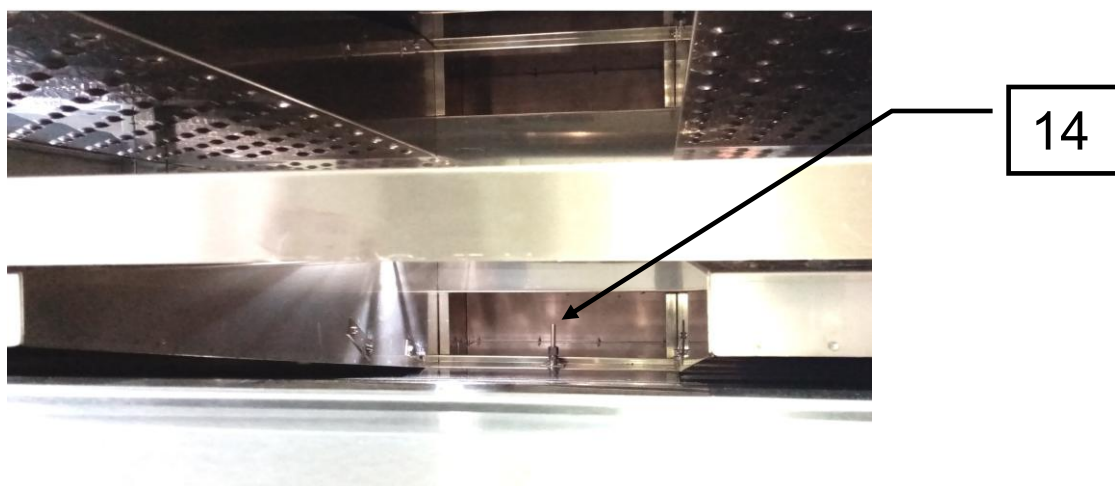
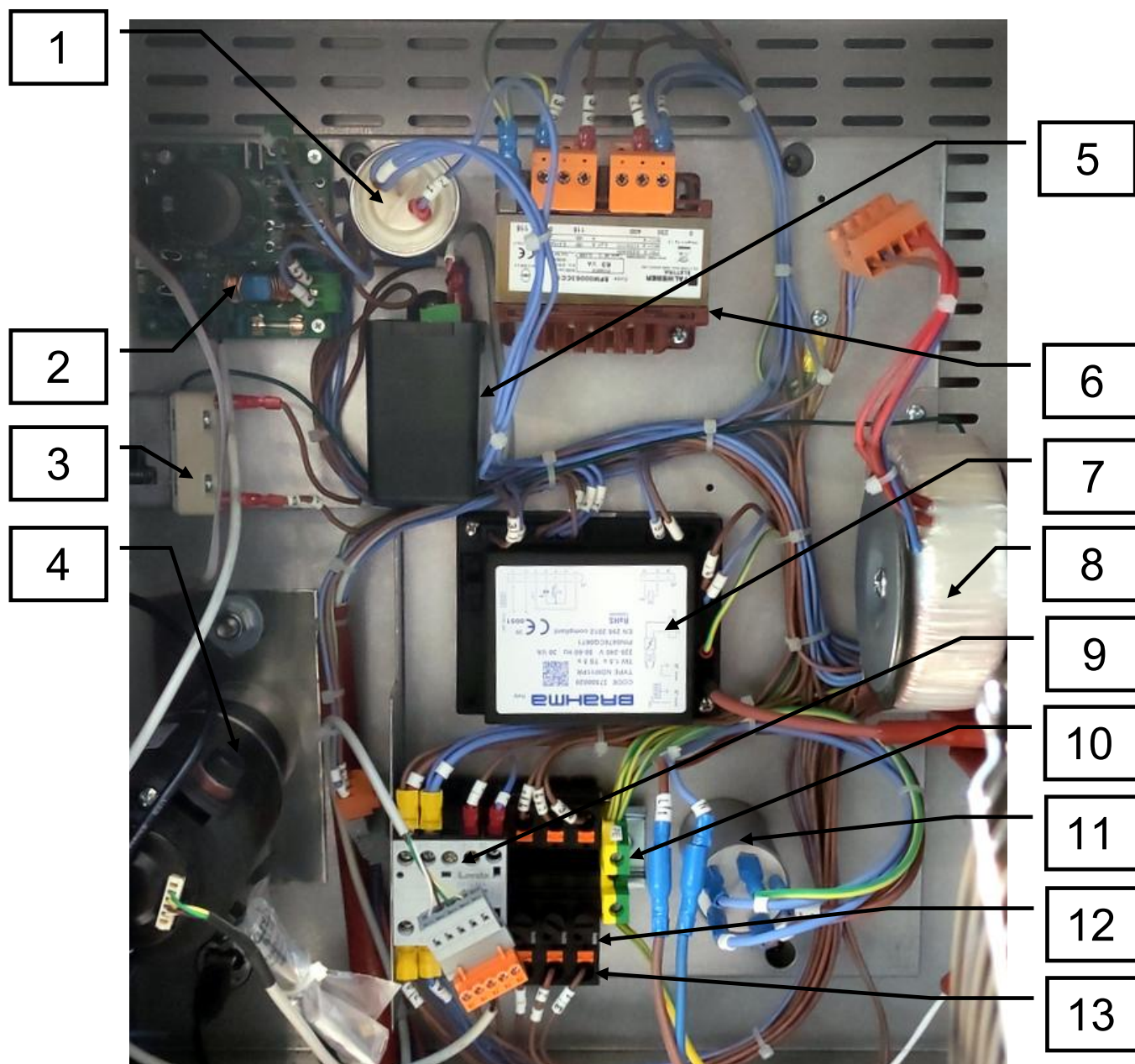
	DESCRIZIONE	DESCRIPTION	DENOMINACIÓN	
1	Condensatore motore vent.	Condenser fan motor	Condensa motor vent.	ELET0350
2	Scheda elettronica rete	Electronic board Conveyor	Cédula electrónica red	ELET0213
3	Termostato di sicurezza	Safety Thermostat	Termostato de seguridad	TERM0104
4	Motore rete (Transtecno)	Conveyor motor (Transtecno)	Motor red (Transtecno)	MOTO0186
5	Trasformatore/alimentatore	Transformer/power supply	Trasformador/fuente de alimentación	ELET1224
6	Trasformatore di isolamento	Transformer	Trasformador de aislamiento	ELET0003
7	Centralina accensione gas	Flame control	Centralina encendido gas	ELET0771
8	Trasformatore toroidale per scheda motore	Toroidal transformer for motor board	Transformador toroidal para placa de motor	ELET0985
9	Teleruttore 20A	Contactore 20A	Telerruptor 20A	ELET0480
10	Morsetto di terra 10 mm ²	Earth terminal 10 mm ²	Borne de tierra 10 mm ²	ELET0462
11	Soppressore disturbi	Noise suppressor	Supresor disturbios	ELET0142
12	Morsetto portafusibile 4 mm ²	Fuse terminal 4 mm ²	Borne portafusibile 4 mm ²	ELET0722
13	Fusibile 1A	Fuse 1A	Fusible 1A	ELET0744
	Fusibile 1.6A	Fuse 1.6A	Fusible 1.6A	ELET0787
	Fusibile 5A	Fuse 5A	Fusible 5A	ELET0204
14	Sonda PT1000	Thermocouple PT1000	Sonda PT1000	TERM0080
15	Scheda Wi-Fi	Wi-Fi card	Tarjeta Wi-Fi	ELET1255
16	Scheda display	Display Card	Cédula display	ELET1254
17	Scheda base	Base board	Cédula base	ELET1191
18	Presa USB	USB port	Toma USB	ELET1184
19	Coperchio presa USB	USB port cover	Tapa de toma USB	ELET1187
20	Cornice serigrafata inversore	Screen-printed frame for belt direction selector	Marco serigrafiado para selector de inversion	PANN0807
21	Selettore inversione rete	Switch for reverse of conveyor belt direction	Selector de inversión de sentido de la cinta transportadora	INTE0020
22	Pannello serigrafato	Serigraph Panel	Panel serigrafiado	PANN0805
23	Ventola raffreddamento	Fan cooling	Ventilador enfriamiento	VENT0012
24	Ventola raffreddamento	Fan cooling	Ventilador enfriamiento	VENT0042
25	Griglia protezione ventola raff.	Grid Security fan cooling	Reja protección vent.enfriam	VENT0025
26	Motore ventilazione (50Hz)	Fan motor (50 Hz)	Motor ventilación (50Hz)	MOTO0196
	Motore ventilazione (60Hz)	Fan motor (60 Hz)	Motor ventilación (60Hz)	MOTO0198
27	Pressostato + Supporto	Thrust meter + Holder	Presostato + Soporte	ELET0641 + SUPP0414
28	Morsetto bifilare equipotenziale	Bifilar equipotential clamp	Borne equipotencial doble hilera	ELET0743

Tableau des codes de référence composants électriques

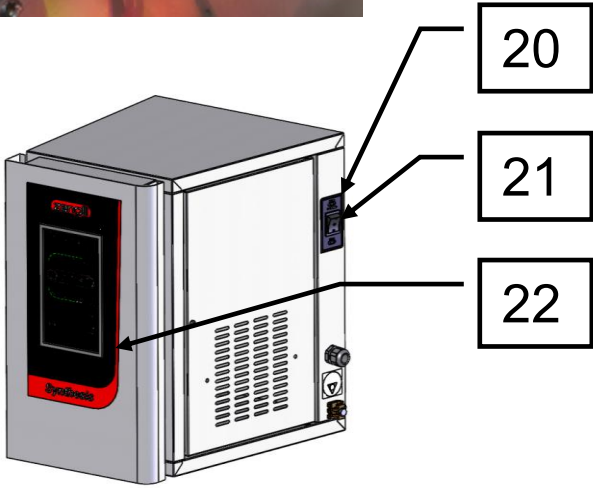
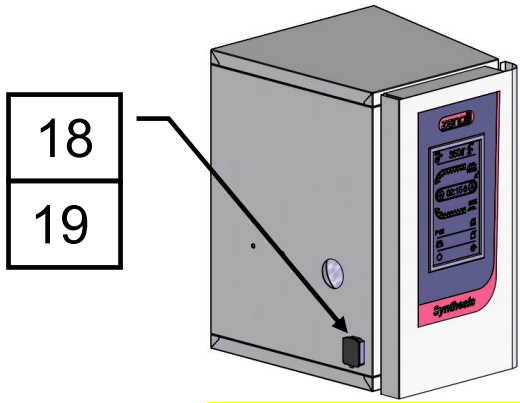
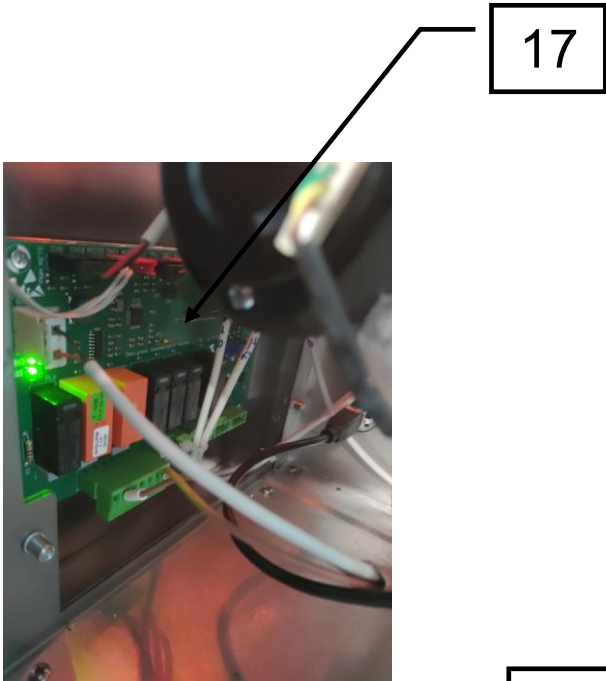
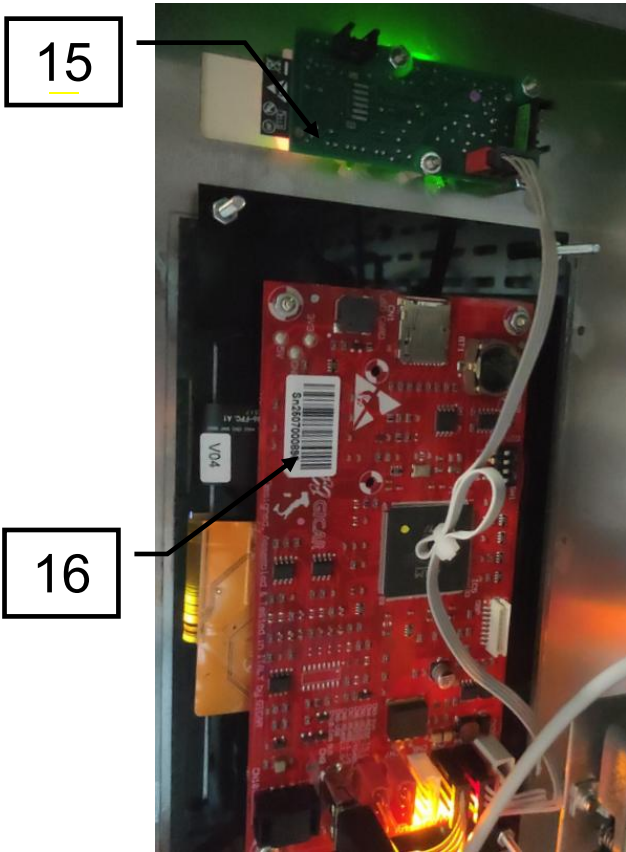
TABELLE BEZUGSARTIKELNUMMERN ELEKTRISCHEN KOMPONENTE

	DÉSIGNATION	BESCHREIBUNG	
1	Condensateur moteur vent.	KONDENSATOR VENTILATORMOTOR	ELET0350
2	Carte électronique ruban transp.	ELEKTRONIKKARTE NETZBAND	ELET0213
3	Thermostat de sécurité	SICHERHEITSTHERMOSTAT	TERM0104
4	Moteur ruban transporteur (Transtecno)	NETZBANDMOTOR (TRANSTECNO)	MOTO0186
5	Transformateur/alimentation	TRANSFORMATOR/STROMVERSOR GUNG	ELET1224
6	Transformateur d'isolement	ISOLIERUNGSTRANFORMATOR	ELET0003
7	Centrale allumage gaz	STEUERUNG GASZÜNDUNG	ELET0771
8	Transformateur toroïdal pour carte moteur	RINGKERNTRANSFORMATOR FÜR MOTORPLATINE	ELET0985
9	Télérupteur 20A	FERNSCHALTER 20A	ELET0480
10	Borne de terre 10 mm²	ERDEKLEMM 10 MM ²	ELET0462
11	Filtre antiparasite	STÖRUNGSDÄMPER	ELET0142
12	Borne porte fusible 4 mm²	KLEMM 4 MM ² SICHERUNGSHALTER	ELET0722
	Fusible 1A	SICHERUNG 1A	ELET0744
13	Fusible 1.6A	SICHERUNG 1.6A	ELET0787
	Fusible 5A	SICHERUNG 5A	ELET0204
14	Sonde PT1000	SONDE PT1000	TERM0080
15	Carte Wi-Fi	WI-FI-KARTE	ELET1255
16	Carte display	DISPLAYKARTE	ELET1254
17	Carte base	GRUNDELEKTRONIKKARTE	ELET1191
18	Prise USB	USB-ANSCHLUSS	ELET1184
19	Couvercle prise USB	DECKEL FÜR USB ANSCHLUSS	ELET1187
20	Cadre sérigraphié pour selecteur	SIEBDRUCKRAHMEN FÜR UMKEHRSCHALTER	PANN0807
21	Sélecteur inversion tapis	UMKEHRSCHALTER FÜR DAS FÖRDERBAND	INTE0020
22	Panneau sérigraphé	SIEBDRUCKTE TAFEL	PANN0805
23	Hélice de refroidissement	KÜHLVENTILATOR	VENT0012
24	Hélice de refroidissement	KÜHLVENTILATOR	VENT0042
25	Grille protection hélice de refroidissement	SCHUTZGITTER KÜHLVENTILATOR	VENT0025
26	Moteur ventilation (50 Hz)	VENTILATORMOTOR (50 Hz)	MOTO0196
	Moteur ventilation (60 Hz)	VENTILATORMOTOR (60 Hz)	MOTO0198
27	Pressostat + Support	DRUCKSCHALTER + STÄNDER	ELET0641 + SUPP0414
28	Raccord à griffe équipotentiel	KLEMM, BIFILAR, EQUIPOTENTIAL	ELET0743

Vista frontale quadro elettrico



Vista laterale quadro elettrico



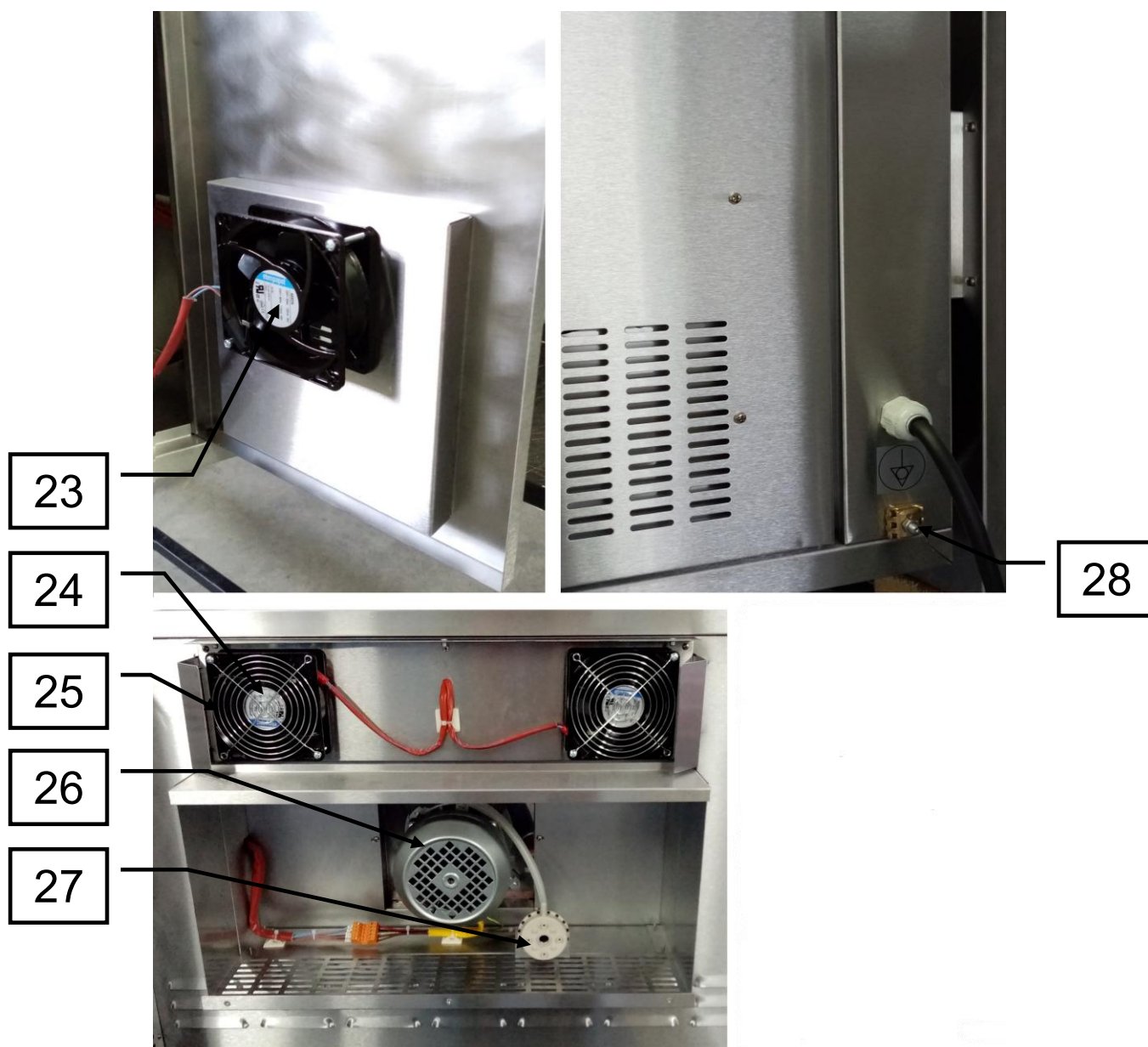
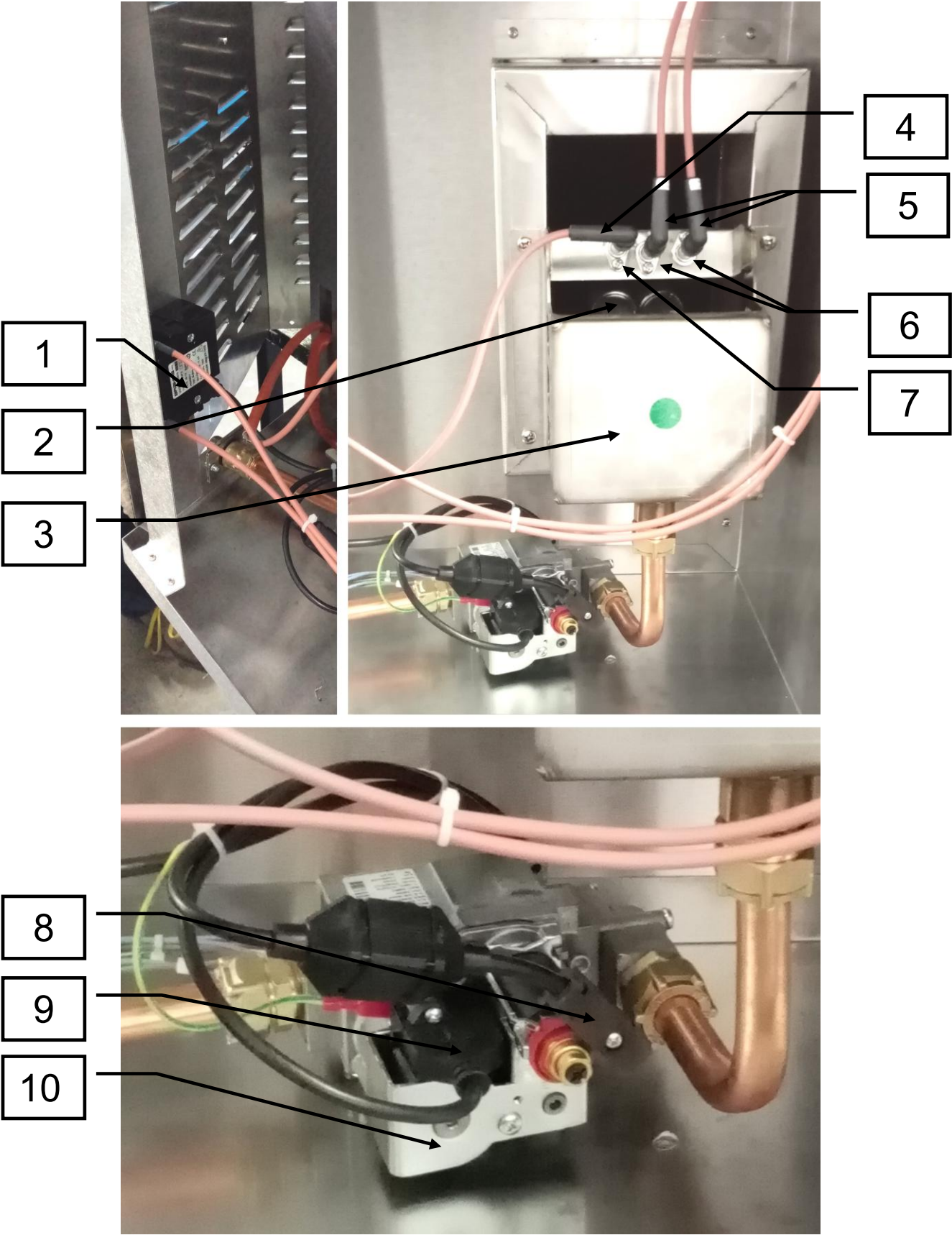


Tabella codici di riferimento gruppo bruciatore
 List of group burners components parts
Tabla códigos de referencia componentes grupo quemador

	DESCRIZIONE	DESCRIPTION	DENOMINACIÓN	
1	Trasformatore per centralina accensione gas	Transformer for gas unit	<i>Trasformador para centralina encendido gas</i>	ELET0773
2	Torcia completa METANO - GPL	Complete nozzle pipe METHANE - GPL	<i>Antorcha completa METANO - GPL</i>	CARP1890
3	Supporto bruciatore	Nozzle pipe support	<i>Soporte quemador</i>	BGAS0069
4	Cavo elettrodo rilevazione fiamma (1)	Wire for ignition electrode (1)	<i>Cable electrodo relevación llama (1)</i>	ELET0835
5	Cavo elettrodo accensione fiamma (2-3)	Wire for flame electrode (2-3)	<i>Cable electrodo encendido llama (2-3)</i>	ELET0775
6	Elettrodo accensione fiamma (2-3)	Flame electrode (2-3)	<i>Electrodo encendido llama (2-3)</i>	ELET0904
7	Elettrodo rilevazione fiamma (1)	Ignition electrode (1)	<i>Electrodo relevación llama (1)</i>	ELET0915
8a	Connettore bobina modulante per elettrovalvola (50Hz)	Modulating coil connector for solenoid valve (50 Hz)	<i>Conectador para bobina moduladora de electroválvula (50 Hz)</i>	ELET0483
8b	Connettore bobina modulante per elettrovalvola (60Hz)	Modulating coil connector for solenoid valve (60Hz)	<i>Conectador para bobina moduladora de electroválvula (60 Hz)</i>	ELET0483
9a	Connettore bobina per elettrovalvola (50Hz)	Coil connector for solenoid valve (50Hz)	<i>Conectador para bobina de electroválvula (50Hz)</i>	ELET0478
9b	Connettore bobina per elettrovalvola (60Hz)	Coil connector for solenoid valve (60Hz)	<i>Conectador para bobina de electroválvula (60Hz)</i>	ELET0478
10a	Elettrovalvola (50Hz)	Gas valve (50 Hz)	<i>Electroválvula (50 Hz)</i>	GASI0060
10b	Elettrovalvola (60Hz)	Gas valve (60 Hz)	<i>Electroválvula (60 Hz)</i>	GASI0104

Tableau des codes de référence composants groupe brûleur
Brenner - Kodentabelle

	DÉSIGNATION	BESCHREIBUNG	
1	Transformateur pour centrale allumage gaz	TRANSFORMATOR STEUERUNG GASZÜNDUNG	ELET0773
2	Torche complète MÉTHANE - GPL	KOMPLETTE FACKEL METHANGAS-LPG	CARP1890
3	Support brûleur	BRENNERHALTER	BGAS0069
4	Câble électrode détection flamme (1)	KABEL ELEKTRODE FLAMMENDETEKTION (1)	ELET0835
5	Câble électrode allumage flamme (2-3)	KABEL ELEKTRODE FLAMMENZÜNDUNG (2-3)	ELET0775
6	Électrode allumage de la flamme (2-3)	ELEKTRODE FLAMMENZÜNDUNG (2-3)	ELET0904
7	Électrode détection de la flamme (1)	ELEKTRODE FLAMMENZÜNDUNG (1)	ELET0915
8a	Connecteur bobine de modulation pour électrovanne (50 Hz)	VERBINDER FÜR MODULATIONSSPULE DES GASVENTILS (50 Hz)	ELET0483
8b	Connecteur bobine de modulation pour électrovanne (60 Hz)	VERBINDER FÜR MODULATIONSSPULE DES GASVENTILS (60 Hz)	ELET0483
9a	Connecteur bobine pour électrovanne (50 Hz)	VERBINDER FÜR GASVENTILSSPULE (50 Hz)	ELET0478
9b	Connecteur bobine pour électrovanne (60 Hz)	VERBINDER FÜR GASVENTILSSPULE (60 Hz)	ELET0478
10a	Électrovalve (50 Hz)	ELEKTROVENTIL (50 Hz)	GASI0060
10b	Électrovalve (60 Hz)	ELEKTROVENTIL (60 Hz)	GASI0104



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