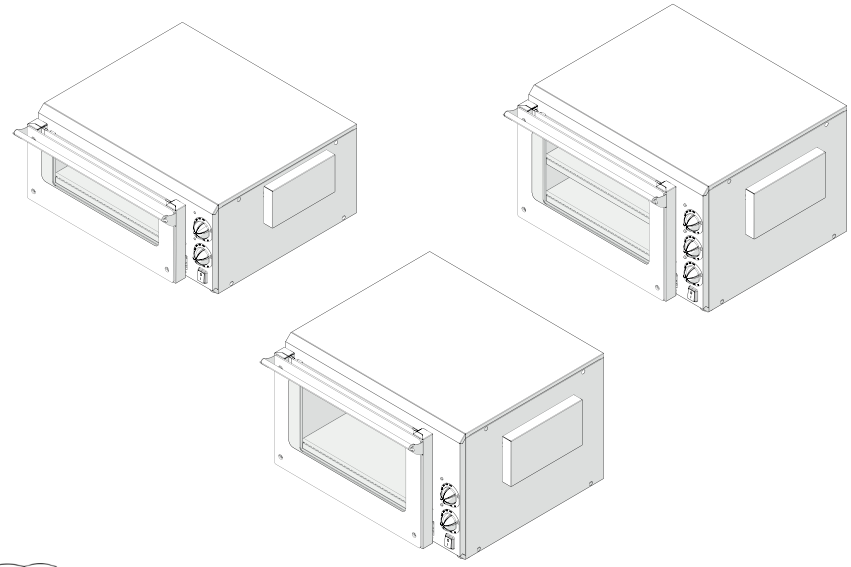
ETNA®

STATIC OVEN

TRANSLATION OF THE ORIGINAL INSTRUCTIONS



Revision 00 - 04/2024

EN USE AND MAINTENANCE MANUAL

EN

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TECHNICAL DATA SHEETS

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FEME1PZ

Mechanical electric oven, capacity **1** refractory stone **420 x 420** mm

HINGED DOOR
(standard)



FUNCTIONS

x2
THERMOSTAT

x1
LIGHT

TECHNICAL FEATURES	
Version	**Electrical - Mechanical**
Load capacity	**1 refractory stone - 420 x 420 mm**
Chamber dimensions	**L 420 x P 420 x H 93 mm**
External dimensions	**L 640 x P 620 x H 285 mm**
Total electrical power	**2.95 kW**
Voltage	**220-240 V 1 50/60 Hz**
Total power consumption	**13 A**
Packaging dimensions	**L.665 x D.675 x H.450 mm**
Net weight	**19 kg**
Gross weight with packaging	**27 kg**

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FEME2PZ

Mechanical electric oven, capacity **2** refractory stones **420 x 420** mm

HINGED DOOR
(standard)



FUNCTIONS

x3
THERMOSTAT

x2
LIGHT

TECHNICAL FEATURES	
Version	**Electrical - Mechanical**
Load capacity	**2 refractory stones - 420 x 420 mm**
Distance between stones	**11 mm**
Chamber dimensions	**L 420 x P 420 x H 93 (x2) mm**
External dimensions	**L 640 x P 620 x H 395 mm**
Total electrical power	**3 kW**
Voltage	**220-240 V 1 50/60 Hz**
Total power consumption	**13.5 A**
Packaging dimensions	**L.665 x D.675 x H.550 mm**
Net weight	**28 kg**
Gross weight with packaging	**37 kg**

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FEME1CA

Mechanical electric oven, capacity **1** refractory stone **420 x 420** mm

HINGED DOOR
(standard)



FUNCTIONS

x2
THERMOSTAT

x1
LIGHT

TECHNICAL FEATURES	
Version	**Electrical - Mechanical**
Load capacity	**1 refractory stone - 420 x 420 mm**
Chamber dimensions	**L.420 x D.420 x H.206 mm**
External dimensions	**L 640 x P 620 x H 395 mm**
Total electrical power	**2.95 kW**
Voltage	**220-240 V 1 50/60 Hz**
Total power consumption	**13 A**
Packaging dimensions	**L.665 x D.675 x H.550 mm**
Net weight	**23 kg**
Gross weight with packaging	**31 kg**

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USE AND MAINTENANCE MANUAL

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1. GENERAL PRELIMINARY INFORMATION

Thank you for purchasing one of our products.

Carefully read this manual before carrying out installation, maintenance and/or before using the equipment.

This manual accompanies all equipment versions **ETNA**.

The Manufacturer is not liable for breakages, accidents or various problems due to non-compliance with and in any case the non-application of the provisions contained in this manual.

1.1. PURPOSE OF THE DOCUMENT

The **User and Maintenance Manual** represents the reference document, drawn up by the Manufacturer of the equipment, aimed at operators and specialised personnel who will come into contact with it during its entire life cycle.

The purpose of the manual is to provide information for the correct use of the equipment, from installation to disposal, bringing attention to the dangers that may arise from incorrect use and taking into account the reasonably foreseeable incorrect behaviour of the operator.

1.2. SUPPLY AND PRESERVATION

The manual is in **electronic format.**

This manual is an integral part of the equipment.

Keep this manual in a place that is accessible to all users for future consultation. In case of transfer or sale of the equipment, be sure to provide the new user with this manual, so that they may be properly informed about the installation procedure, the use and safety requirements.

1.3. CONSULTATION NOTES

SYMBOL	TYPE	DESCRIPTION
-	BOLD TEXT	Highlights some significant sentences and references in the text.
	GENERIC OR DEDICATED WARNING SIGN	It highlights risks to the health and safety of authorised personnel and/ or risks of damage to or malfunction of the machine.
	GENERIC OR DEDICATED PROHIBITION SIGN	Emphasises the prohibition to perform an action.
	GENERIC OR DEDICATED OBLIGATION SIGNAL	Indicates a prescription (obligation to perform an action).
	INFORMATION	Reports relevant information.

1.4. REGULATORY FRAMEWORK

The equipment is designed according to the regulatory framework described in the accompanying declaration of conformity and the identification plate placed on the same, as well as requirements, which can be downloaded directly from the manufacturer's website.

1.5. WARRANTY

The warranty terms established by law apply. Should the equipment be faulty, contact the nearest Authorised Service Centre, or the reference Dealer.

The following documentation must be forwarded in order to repair the equipment:

- Serial number
- Copy of the invoice with the date of purchase of the product
- Description of the fault.

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2. SAFETY WARNINGS



The Manufacturer cannot be held liable for any damage, suffered by people or things, caused by non-compliance with the aforementioned requirements or deriving from tampering with even a single part of the equipment and from the use of non-original spare parts.



This professional equipment must only be used and serviced by adults (> 18 years in Europe or other limits defined by the local regulatory framework) with normal physical and mental health and adequately trained and informed on the subject of health and safety in the workplace.



Install the equipment away from flammable materials and/or heat sources. Observe the minimum safety distances indicated in this manual (see "MINIMUM SAFETY DISTANCES").



WARNING
Burn hazard. During operation of the oven, hot steam may escape when the door is opened. Pay attention.



WARNING
Burn hazard. During operation, the cooking chamber reaches high temperatures. Do not touch the internal parts of the oven.



WARNING
Burn hazard. During operation, the trays placed in the cooking chamber reach high temperatures. Use gloves to protect against heat and burns when removing trays.



WARNING
Electrical hazard. Disconnect the power supply before carrying out maintenance work.



Only qualified technical personnel should carry out maintenance work.



Only use original spare parts.



It is strictly forbidden to make changes to the equipment.



Do not start the equipment with wet hands or when there is contact with water.

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2.1. OBLIGATIONS AND PROHIBITIONS

2.1.1. OBLIGATIONS

- Only qualified technical personnel should perform the installation work (see chapter **'INSTALLATION')**
- Keep the area around the equipment free and clean
- Keep children and pets away from the device during operation or cooling. Accessible parts are at high temperatures
- Keep the entire perimeter of the equipment free so that there is air circulation.
- Use only trays suitable for the purpose.

2.1.2. PROHIBITIONS

- Do not install the equipment if it appears damaged upon receipt
- Do not allow children to play with the equipment
- Do not use the equipment as a work surface or as a support surface
- Do not modify or tamper with the equipment in any way
- Do not place or store flammable liquids or materials, or easily ignitable objects inside the equipment or in the immediate vicinity
- Do not place any kind of material (boxes or other) on the equipment
- Do not handle the equipment by the handle or the front glass. Grasp it at the sides
- Do not place the oven near walls, partitions, decorations, plastic laminates or sealing material. During operation, hot oven walls can damage these materials (formation of bubbles or deformation of the surface or detachment of the lining)
- Do not place electrical cables of other equipment near the oven
- Do not place the equipment under direct exposure to sunlight and all other forms of thermal radiation
- Do not place the equipment inside a room with high relative humidity (potential formation of condensate)
- Do not place the equipment inside a closed niche or against the wall
- Do not obstruct the air vents
- Do not install the oven in a built-in position
- Do not use trays with borders higher than necessary. The borders are barriers for air circulation
- Do not use damaged, inadequately sized and/or badly positioned trays
- Do not use the equipment after a malfunction
- Do not heat trays without food
- Do not place heat-sensitive or flammable objects (e.g. potholders, curtains, alcohol bottles, etc.) inside the cooking cabinet.
- Do not put foods wrapped in tinfoil, plastic containers or rags in the hot cooking areas
- Do not place hot materials like containers, grids and/or trays on the oven
- Do not place heavy objects on the open oven door to prevent damaging it
- Do not hang weights from the oven door handle
- Do not leave the device unsupervised when it is operating
- Do not touch the surfaces when the device is operating
- Do not flour the refractory stone
- Do not put animals in the equipment
- Do not insert large products.

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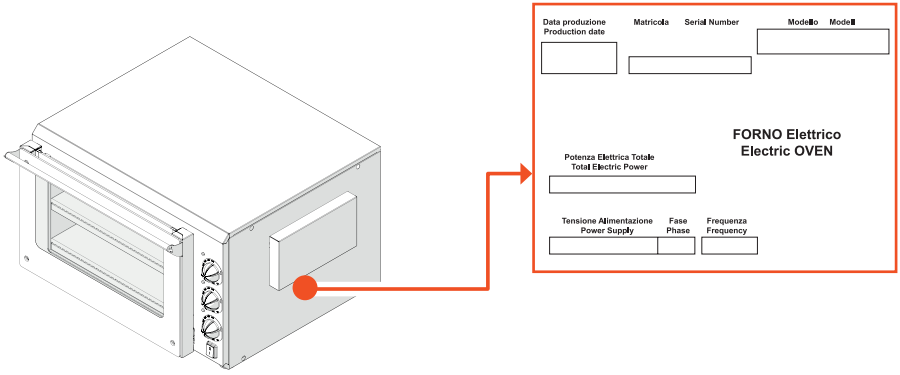
3. IDENTIFICATION AND DESCRIPTION

3.1. EQUIPMENT IDENTIFICATION

The nameplate is on the side of the equipment. Contains:

- Serial number
- The type/functional features
- The details of the certification and marking.

Do not remove the identification plate and/or replace it with other plates. Contact the manufacturer if required.



The nameplate may change depending on the country of destination of the equipment.

3.2. INTENDED USE

The equipment is a **STATIC OVEN** for professional use belonging to the line **ETNA**.

It enables the baking of food products, such as pizza and/or bread.

The Manufacturer cannot be held liable for uses other than those indicated.



Do not use this device to heat rooms.



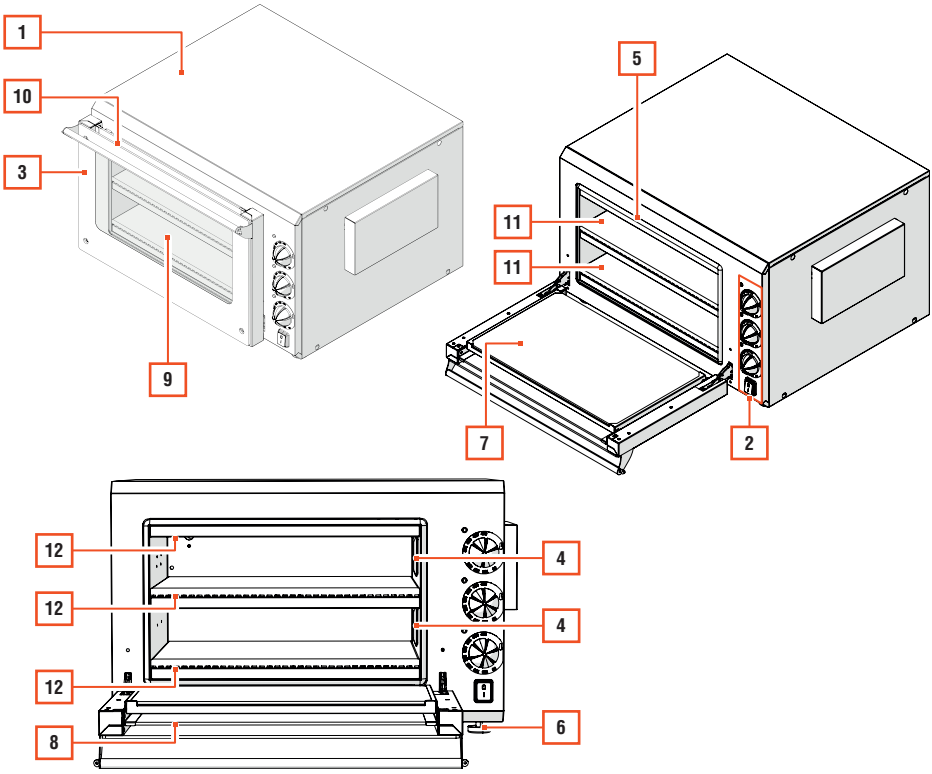
Do not use this equipment to store products other than those intended.

3.3. DESCRIPTION

The convection oven is professional equipment for indoor use.
It allows food products (such as pizza and/or bread) to be baked at temperatures of up to 450 °C and not for maintenance.

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3.4. MAIN COMPONENTS



POS.	ELEMENT	NOTES
1	STRUCTURE	
2	CONTROL PANEL	
3	OPENING DOOR	
4	LAMP	
5	DOOR GASKET	
6	FEET	
7	INTERNAL GLASS	
8	INTERMEDIATE GLASS	
9	EXTERNAL GLASS	
10	DOOR OPENING HANDLE	
11	REFRACTORY STONE	The number changes depending on the model: **FEME1PZ, FEME1CA** - 1 Refractory stone and 2 heating elements **FEME2PZ** - 2 Refractory stones and 3 heating elements
12	RESISTANCE	

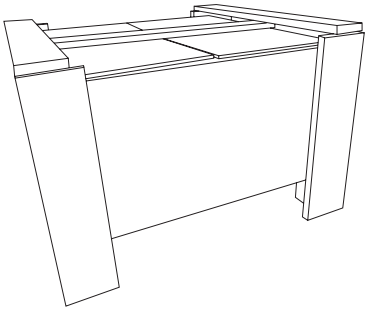
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4. RECEIPT AND HANDLING

4.1. EQUIPMENT RECEIPT

The equipment is delivered with strapped cardboard and wooden perimeter cage.

Upon delivery, check that the packaging is intact and that it has not been damaged during transport.

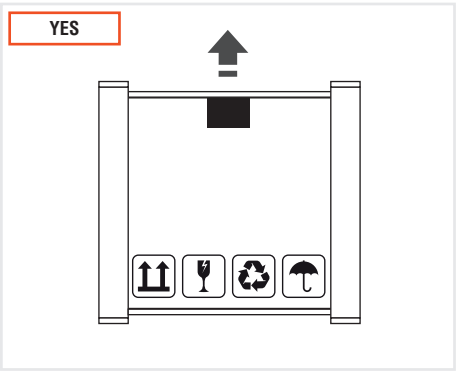


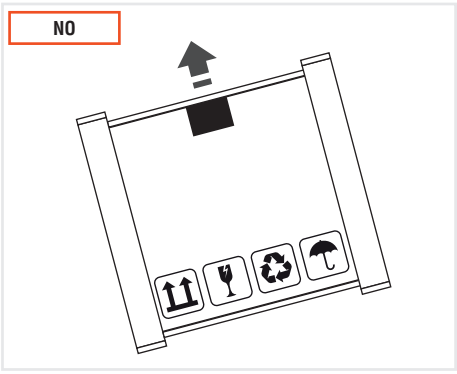
4.1.1. HANDLING WITH PACKAGING

Only qualified technical personnel should perform handling operations on the equipment.

The manufacturer accepts no liability in the event of non-compliance with current safety regulations.

Always handle the packaging in an upright position (see the instructions on the packaging).

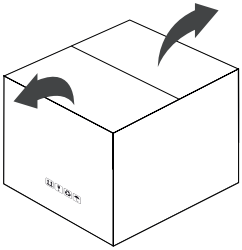




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4.1.2. PACKAGING REMOVAL AND INSPECTION

For the removal of the packaging:

STEP	ACTION	PICTURE
1	Remove the wooden perimeter cage.	
2	Remove the packaging cardboard.	
3	Place the equipment in its designated place. **Note:** 2 operators are required to lift and handle the equipment manually.	
4	Remove the protective films used to protect the steel (both external and internal).	

After removing all packaging materials, check for any anomalies.

If any anomalies are found, do not install the equipment. Contact your Dealer or Authorised Service Centre within 8 days from the date of purchase.

4.1.3. PACKAGING DISPOSAL

The materials used for packaging are recyclable and must be collected.

Separate the various packaging materials and dispose of them in accordance with the regulations in force in the country of installation.

EN

4.2. HANDLING

4.2.1. VERSION AND WEIGHT DIVISION FOR HANDLING

VERSION	PACKING SIZE	WEIGHT
FEME1PZ	L.665 x D.675 x H.450 mm	27 Kg
FEME2PZ	L.665 x D.675 x H.550 mm	37 Kg
FEME1CA	L.665 x D.675 x H.550 mm	31 Kg

4.2.2. HANDLING OPERATIONS

Carefully read the instructions before moving the equipment.



Only qualified technical personnel should perform handling operations on the equipment.



The manufacturer accepts no liability in the event of non-compliance with current safety regulations.



Move the equipment while keeping it upright at all times. Do not tilt the equipment.

Lifting/handling must be performed by 2 operators.

Lift the equipment manually, gripping it at the base.



CAUTION
When handling, take care not to damage the equipment itself, persons, animals and/or things in the immediate vicinity.



CAUTION
Do not pull the equipment by the door opening handle to move it.

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5. INSTALLATION



Only qualified technical personnel should perform installation operations on the equipment.



Install the equipment away from flammable materials and/or heat sources. Observe the minimum safety distances indicated in this manual (see "MINIMUM SAFETY DISTANCES").



Do not install and use the equipment in ATEX classified environments, locations or areas.



The manufacturer accepts no liability in the event of non-compliance with current safety regulations.

5.1. INSTALLATION SITE

5.1.1. FEATURES OF THE INSTALLATION SITE



Do not install the equipment outdoors, directly exposed to the weather.

The installation room must be an interior room, ventilated and suitable for the purpose (e.g. kitchen area).
Follow the reported permissible environmental conditions:

PERMITTED ENVIRONMENTAL CONDITIONS	
Ambient temperature	min. + 15°C / max + 30°C
Air humidity	max 90%

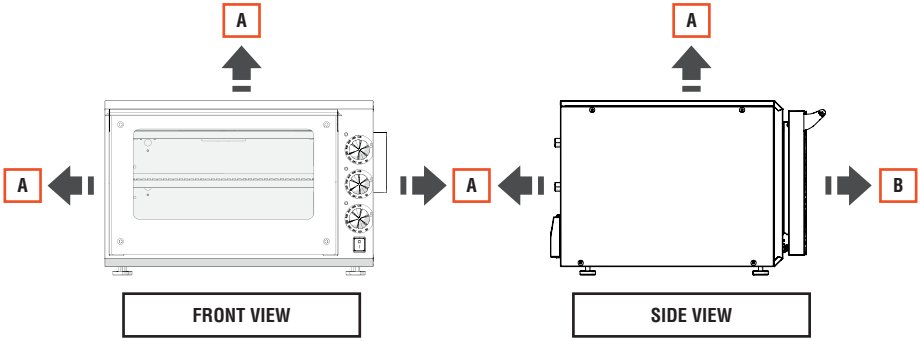
Do not use the equipment outside the permitted conditions of use and operation.

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5.1.2. MINIMUM SAFETY DISTANCES

In order to ensure proper functioning of the equipment and thus proper air circulation, observe the minimum safety distances from side walls, other equipment and/or heat sources.

MINIMUM SAFETY DISTANCES		
A	Lateral with presence of other heat sources nearby	min 0.2 mm
	Lateral/upper without presence of other heat sources nearby	min 0.2 mm
B	Door side	min 0.6 mm



5.2. POSITIONING ON SUPPORT STRUCTURE

The support structure must adequately support the weight of the equipment. The base of the structure must be made of non-flammable material. Furthermore, it must not protrude by more than 0.3 m beyond the device on all sides.

Positioning on support structure:

STEP	ACTION
1	Place the equipment on the base of the structure. **Note:** make sure the equipment is in a perfectly vertical position.
2	Adjust (if necessary) the height of the screw feet.
3	Check the flatness with a spirit level.

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6. CONNECTIONS

6.1. ELECTRICAL CONNECTION

Only qualified technical personnel should perform connection operations on the equipment.

The electrical connection must be carried out in accordance with the legal compendium and regulations applicable in the country where the equipment is installed.

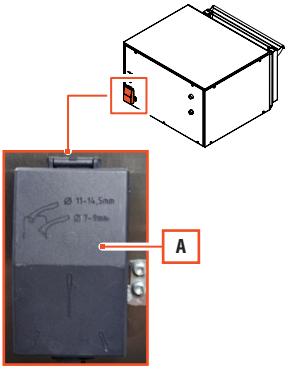
6.1.1. POWER SUPPLY CONNECTION

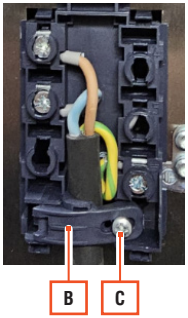
Refer to the attached wiring diagram of the equipment.

To make a correct electrical connection:

- Set up a residual current circuit breaker
- Check that the mains voltage and frequency correspond to those on the nameplate. A variation ± 10% of the rated voltage is allowed
- Connect the equipment to an efficient earthing system. Verify operation and declaration of conformity in accordance with the regulatory compendium of the country of installation
- Install a bipolar cut-off switch with opening of the contacts at least 3 mm, upstream of the plug. This switch is mandatory when the load exceeds 1000 watts or when the equipment is connected directly without the use of a plug. It must therefore be placed in the immediate vicinity of the equipment so that it can be clearly seen by personnel in the event of maintenance
- Check that the cross-section of the power cable is adequate for the power absorbed by the equipment.

If no cable is supplied, make the connection as follows:

STEP	ACTION	PICTURE
1	Open the terminal block box **(A)**.	

STEP	ACTION	PICTURE
2	Fasten the cable terminals to terminals N, L and earth using the respective screws.	
3	Secure the power cable with the plastic retainer **(B)** and its screw **(C)**.	
4	Close the terminal block box.	

WARNING
Electrical hazard.
If the power cable is damaged, replace it.

The manufacturer disclaims all liability for incorrect connections, not carried out in a workmanlike manner or by unqualified and authorised technical personnel.

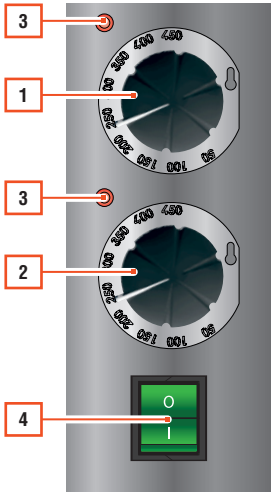
6.1.2. EQUIPOTENTIAL CLAMP CONNECTION

Connect the equipment to the earthing system and insert it into the equipotential circuit. The appropriate terminal is located at the rear of the equipment and is identified by the international symbol in the figure.

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7. CONTROL PANEL

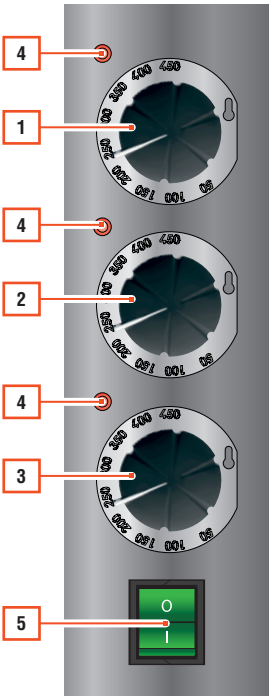
7.1. “FEME1PZ" AND "FEME1CA" VERSION CONTROL PANEL



POS.	ICON	ELEMENT
1		CEILING TEMPERATURE KNOB
2		BASE TEMPERATURE KNOB
3		TEMPERATURE INDICATOR LIGHT
4		MAIN SWITCH O/I

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7.2. “FEME2PZ” VERSION CONTROL PANEL



POS.	ICON	ELEMENT
1		CEILING TEMPERATURE KNOB
2		CENTRAL TEMPERATURE KNOB
3		BASE TEMPERATURE KNOB
4		TEMPERATURE INDICATOR LIGHT
5		MAIN SWITCH O/I

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8. USE

Before using the equipment, check that it is in perfect condition. In the presence of faults, the equipment must be decommissioned and the Technical Assistance Service must be contacted.

8.1. FIRST USE



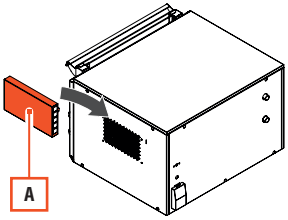
WARNING
Burn hazard. The oven reaches high temperatures. Pay attention.

Before first use:

STEP	ACTION
1	Clean the equipment and its components thoroughly (see chapter **CLEANING**).
2	Carry out the electrical connection (see section **"ELECTRICAL POWER SUPPLY CONNECTION"**).
3	Mount the fan cover (see chapter **'MOUNTING THE FAN COVER'**).
4	Perform an empty heating cycle by bringing the oven to a temperature of 100° for 15 minutes.
5	Perform an empty heating cycle by bringing the oven to a temperature of 200° for 20 minutes.
6	Perform a vacuum heating cycle by bringing the oven to a temperature of 300° for 20 minutes. **Note:** In case of condensation, open the door for about 5 minutes, close it again and continue the heating cycle from where you opened the door.

8.1.1. FAN COVER ASSEMBLY

For mounting the fan cover:

STEP	ACTION	PICTURE
1	Insert the fan cover **(A)** from above and lock it in place.	

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8.2. ACTIVATION

Do not start the equipment with wet hands or when there is contact with water.

Turn on the equipment as follows:

STEP	ACTION	PICTURE
1	Press the O/I main switch. **Note:** when switched on, the button lights up green. **Note:** the lamps in the chambers light up.	

8.3. PRODUCT LOADING AND COOKING

8.3.1. REFRACTORY STONE PREHEATING

Before loading the product, heat the oven for 30 minutes at 200°.

Refractory stones other than the supplied one require different preheating procedures, contact your dealer.

Do not flour the refractory stone, flour can cause smoke and fire.

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8.3.2. PRODUCT LOADING

Place the pizzas directly on the refractory stone inside the baking chamber.

Other products can be baked using suitable pans and temperatures, the refractory stone must be present.

For any type of baking, the refractory stone must be present.

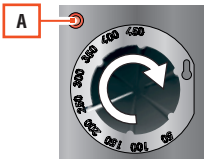
Use only pans suitable for food contact and made of high-temperature resistant material.

Do not heat trays without food.

Make sure that the pizza ingredients (tomato, mozzarella, etc.) do not fall directly onto the refractory stone.

8.3.3. FIRING VERSIONS 'FEME1PZ' AND 'FEME1CA'

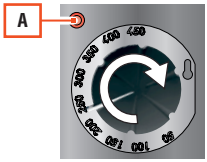
To perform a firing:

STEP	ACTION	PICTURE
1	Preheat the refractory stone. **Note:** See **'Refractory stone preheating'**.	
2	Turn the base temperature knob and the ceiling temperature knob and set the temperature to start heating the cooking chamber. **Note:** The 'temperature reached' indicators **(A)** light up.	
3	Wait for the 'temperature reached' lights to go out. **Note:** The 'temperature reached' lights go out when the oven has reached the set temperature.	
4	Bake the product in the cooking chamber.	

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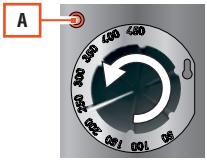
8.3.4. "FEME2PZ" COOKING VERSIONS

To perform a firing:

STEP	ACTION	PICTURE
1	Preheat the refractory stone. **Note:** See **'Refractory stone preheating'**.	
2	Turn the base temperature knob and the centre temperature knob and set the temperature to start heating the lower cooking chamber. **Note:** The 'temperature reached' indicators **(A)** light up**.**	
3	Turn the ceiling temperature knob and set the temperature to start heating the upper cooking chamber (Optional). **Note:** The 'temperature reached' lights come on.	
4	Wait for the 'temperature reached' lights to go out. **Note:** The 'temperature reached' lights go out when the cooking chamber has reached the set temperature.	
5	Bake the products in the cooking chambers.	

8.4. SWITCHING OFF

Switch off the oven as follows:

STEP	ACTION	PICTURE
1	Turn all the temperature knobs to '0'. **Note:** If lit, the 'temperature reached' light **(A)** goes out.	
2	Press the O/I main switch. **Note:** the button is no longer green and the display switches off.	

Make sure that the oven is actually switched off.

EN

9. CLEANING

9.1. SAFETY WARNINGS FOR CLEANING



WARNING
Electrical hazard. Disconnect the power supply before cleaning.



WARNING
Burn hazard. During operation, the cooking chamber reaches high temperatures. Wait for the oven to cool down before performing cleaning operations.



WARNING
Electrical hazard. Do not use water jets and/or high-pressure lances to wash the internal and external parts of the equipment.

The first cleaning of the oven must be carried out by specialised personnel.

Observe the following indications:

- Do not use water jets to wash the internal parts of the equipment
- Do not direct water jets at electrical parts
- Clean the surfaces of the equipment regularly, to avoid deterioration of the equipment materials
- Use only lukewarm water with non-aggressive detergents on the steel parts, and then dry the wet parts with a soft cloth; be careful, detergents must not fall on the refractory stone.
- For cleaning the refractory stone, see **'Cleaning the refractory stone'**.
- Empty the chamber after each firing cycle, leaving nothing inside.



Use work gloves when carrying out cleaning operations.



Do not use cleaning agents containing chlorine, dilute solutions, caustic soda, abrasive detergents, muriatic acid, bleach or other products that can scratch or sand.



Do not use a steam cleaner to clean the equipment.

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9.2. CLEAN THE COOKING CHAMBER

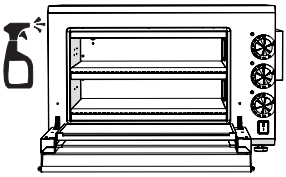
Remove the refractory stone.

Clean the cooking chamber after each use.

Remove any food and grease residue.

Use a suitable degreasing agent.

Rinse with a sponge soaked in water.



If the oven is started and brought up to temperature to clean the cooking chamber, please observe the following instructions:

- Open the oven carefully
- Wait for the oven to cool down
- Pay attention to uncovered parts of one's body and eyes
- Remove the refractory stone and any pans inside the oven and clean them separately.

9.3. CLEANING THE GLASS



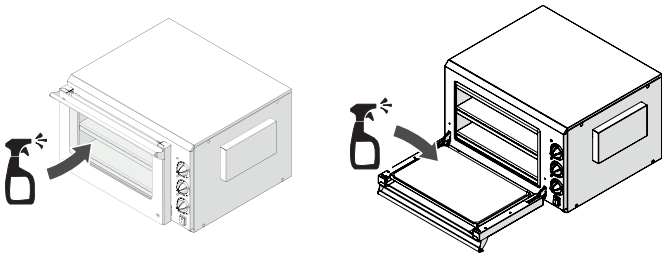
WARNING
Burn hazard. Wait until the oven has cooled down before cleaning the glass.



Do not use abrasive materials such as Scotch-Brite, metal sponges or other materials that may impair the transparency of the glass and/or cause it to break.

Clean the glass (inside, middle and outside) with a degreasing agent suitable for glass.

Rinse with a sponge soaked in water.



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9.4. CLEANING THE REFRACTORY STONE



WARNING
Burn hazard. Wait until the oven has cooled down before cleaning the refractory stone.



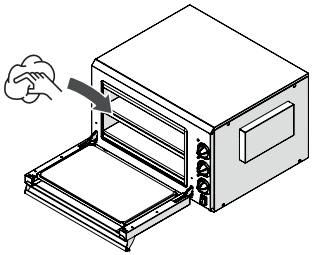
Do not use any type of cleaning product; the surface is porous and could retain the product inside and release it as steam during cooking.



Do not use abrasive materials such as Scotch-Brite pads, metal sponges or other materials that can damage the surface of the stone.

Clean the refractory stone with:

- a suitable, blunt, non-abrasive spatula for removing residues
- a dampened sponge.



9.5. SPECIAL CLEANING OF THE COOKING CHAMBER

Every 15 hours of use, the cooking chamber must be cleaned more thoroughly.

To carry out extraordinary cleaning of the cooking chamber:

STEP	ACTION
1	Remove any residue (flour, food, etc.) from the refractory stone.
2	Turn on the oven.
3	Set all temperature knobs to 450°C.
4	Wait 2 hours.
5	Remove charred residue from the chamber with a dampened sponge. **Note:** Be careful, high oven temperature.
6	Remove charred residue from the refractory stone with a suitable brush. **Note:** Be careful, high oven temperature.

EN

10. MAINTENANCE



WARNING
Electrical hazard. Disconnect the power supply before carrying out maintenance work.



WARNING
Burn hazard. During operation, the cooking chamber reaches high temperatures. Wait until the oven has cooled down before carrying out maintenance work.



Only authorised technical personnel should service the equipment.

10.1. ROUTINE MAINTENANCE

Ensure smooth operation over time of the equipment by performing periodic/preventive checks and maintenance.

10.1.1. CONTROLS AND INSPECTIONS

The table lists a number of maintenance operations to be performed according to the recommended schedule.

OPERATION	FREQUENCY			
	WEEKLY	MONTHLY	EVERY 6 MONTHS	YEARLY
Make sure that the door closes properly.			■	
Check the integrity of the gasket on the door and that it is not flattened.			■	
Check the proper operation of the lamps.		■		
Verify the proper operation of the cooling fan.		■		
Check the proper operation of the resistors.			■	
Check the integrity of the electrical system.			■	

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10.2. EXTRAORDINARY MAINTENANCE

Special maintenance includes service, repair, and restoration of nominal operating conditions or replacement of a faulty, defective or worn component.

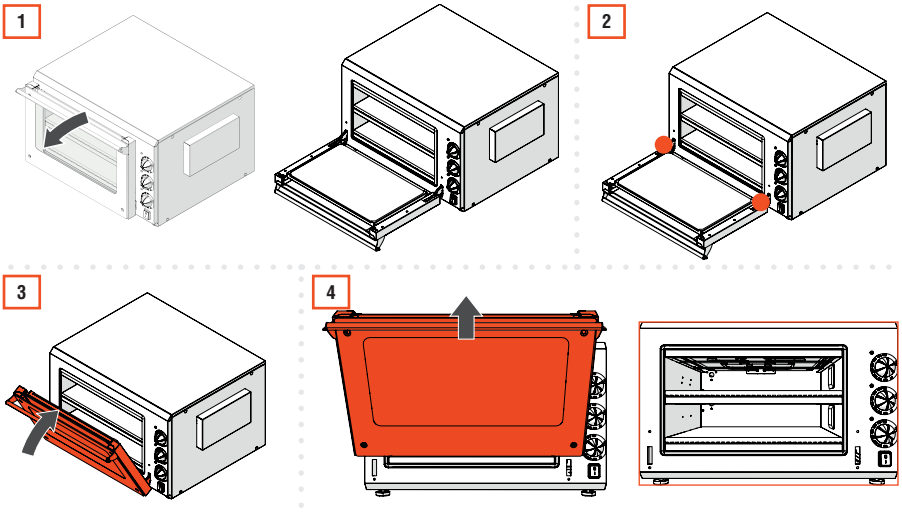
10.2.1. DOOR DISASSEMBLY FOR MAINTENANCE OPERATIONS

CAUTION
Falling hazard. The oven door is heavy. Be careful during disassembly.

Remove the oven door to allow for easier maintenance. Then place it gently on a surface.

For dismantling the door:

STEP	ACTION
1	Open the door all the way.
2	Insert the safety catches on the hole of each hinge, so that the movement is blocked.
3	Take the door manually from both sides. Close it partially until it locks, leaving an opening angle of about 30°. **Note:** the ends of the 2 stops must snap in the housing of the door hinge.
4	Lift the door upwards and extract it from the housings of the hinge on the oven.



To reassemble the door, reinsert the hinges in the dedicated housings on the oven and open it all the way. Remove the two hinge catches, then close the door. Verify correct alignment.

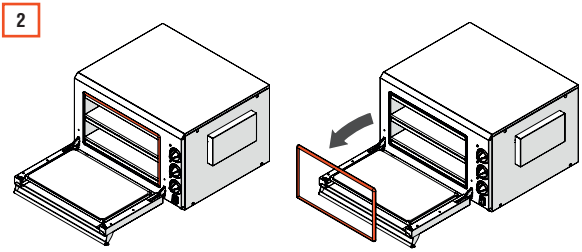
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10.2.2. DOOR GASKET REPLACEMENT

To replace the gasket on the door:

STEP	ACTION
1	Dismantle the door (see section **"DISASSEMBLY OF DOOR FOR MAINTENANCE OPERATIONS")**.
2	Gently pull out one corner of the gasket and remove it from the housing.
3	Replace the gasket with one that has the same characteristics. **Note:** Only use original spare parts.
4	Refit the oven door (see **'REMOUNTING THE DOOR FOR MAINTENANCE OPERATIONS')**.

2



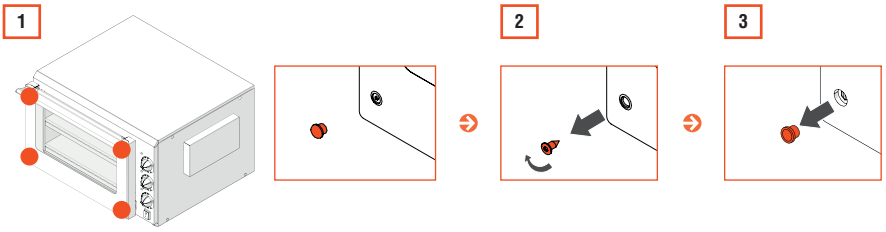
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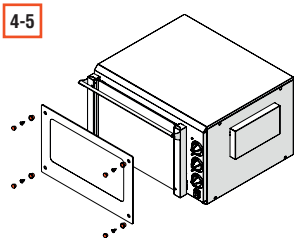
10.2.3. EXTERNAL GLASS DISASSEMBLY / REPLACEMENT

Remove the inner glass for easy cleaning or in case of damage.
In case of damage, recover the glass shards without releasing them in the environment. Handle with care to avoid cuts.

To remove/replace the outer glass:

STEP	ACTION
1	Remove the bushing protection caps.
2	Unscrew the screws securing the outer glass.
3	Recover the bushings and insert them on the new glass
4	Install the new glass, securing it with screws.
5	Insert the bushing protection caps.





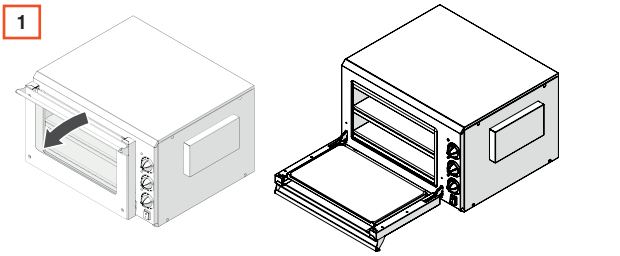
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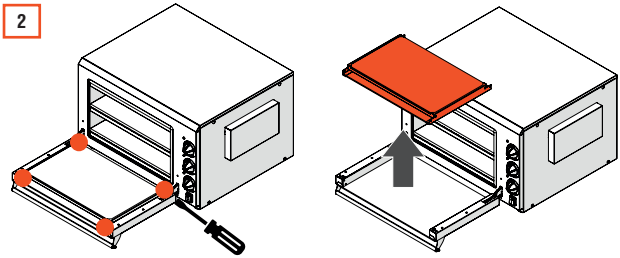
10.2.4. REMOVING / REPLACING INTERMEDIATE AND INTERNAL GLASS

Remove the inner glass for easy cleaning or in case of damage.
In case of damage, recover the glass shards without releasing them in the environment. Handle with care to avoid cuts.

To remove/replace the intermediate and internal glass:

STEP	ACTION
1	Open the door all the way.
2	Unscrew the 4 screws to remove the intermediate and internal glass assembly.
3	Dismantle and replace the glass to be changed.
4	Mount the intermediate and internal glass assembly and tighten the 4 screws.





Reassemble the components following the above procedure in reverse order.

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10.2.5. LAMP REPLACEMENT

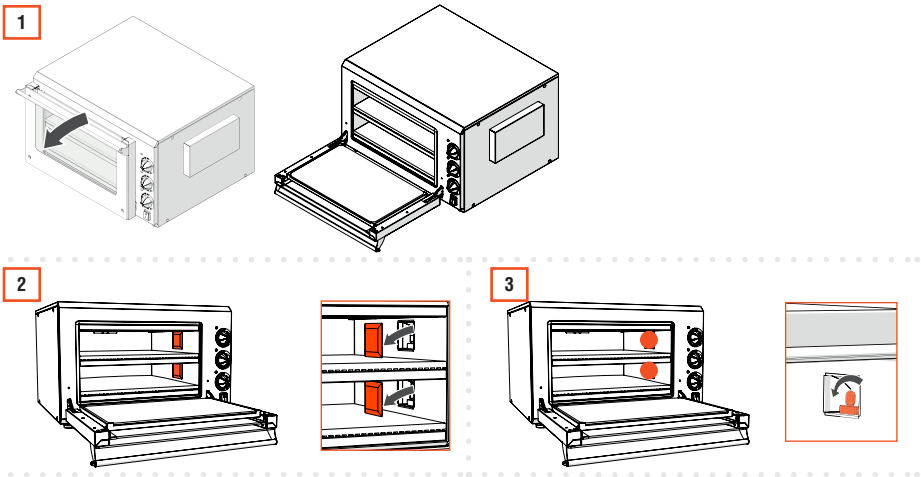
WARNING
Electrical hazard. Position the lamp cover before starting the oven.

Use a lamp with the same technical characteristics. The lamp must be suitable for high temperatures.

Place a cloth on the underside of the firing chamber to protect the bulb in case it falls.

To replace the lamp:

STEP	ACTION
1	Open the door all the way.
2	Pull out the glass lamp cover by hand.
3	Unscrew and remove the bulb or the entire lamp assembly. Replace it with one having the same technical characteristics. **Note:** Only use original spare parts.



Reassemble the components following the above procedure in reverse order.

11. DECOMMISSIONING AND DISPOSAL

11.1. LONG PERIODS OF INACTIVITY

If the equipment is not used for a long period of time (more than 2-3 weeks):

STEP	ACTION
1	Disconnect the power supply.
2	Carry out a thorough cleaning of the equipment (see chapter **'CLEANING'**).
3	Cover the equipment with a cloth.

11.2. DISPOSAL



The electrical and electronic equipment that make up the appliance, such as lamps, electronic controls, electrical switches, electric motors and other electrical material in general, must be disposed of and/or recycled separately from urban waste according to the procedures of the regulations in force on the subject in each country.

Do not disperse materials in the environment.

In addition, all materials constituting the product, such as sheet metal, plastic, rubber, glass, etc., must be recycled and/or disposed of in accordance with the procedures of the relevant regulations.

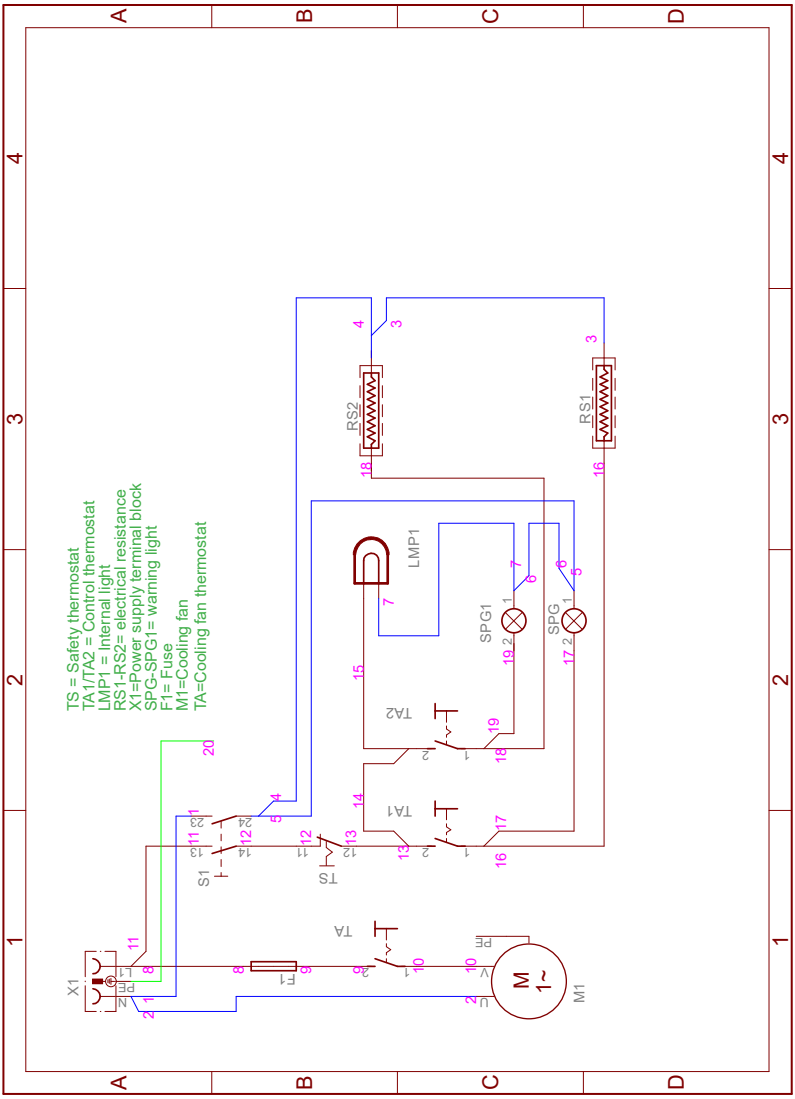
Illegal or incorrect disposal of the equipment entails application of the sanctions required by the current legislation.

Make the equipment, destined for dismantling, unusable by removing the power supply cables.

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12. ATTACHMENTS

12.1. WIRING DIAGRAM - FEME1PZ - FEME1CA



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12.2. WIRING DIAGRAM - FEME2PZ

