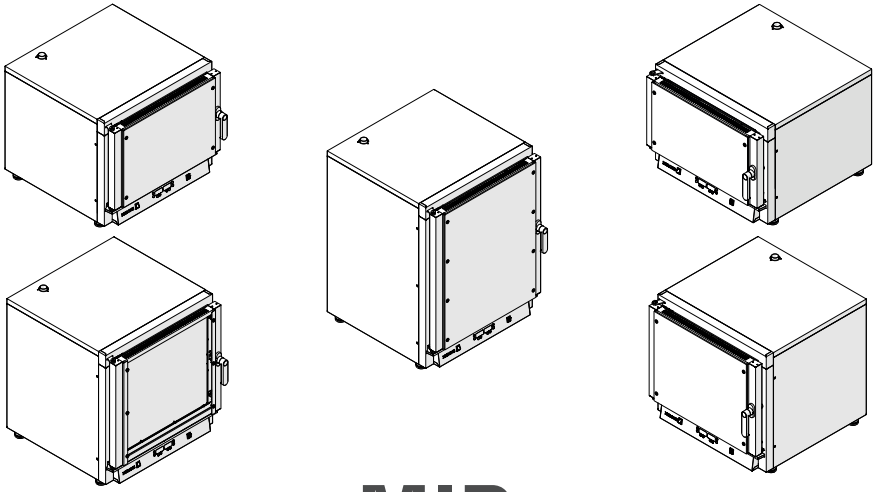
NERONE®

CONVECTION OVENS

TRANSLATION OF THE ORIGINAL INSTRUCTIONS



MID

Revision 02 - 07/2024

EN USE AND MAINTENANCE MANUAL

EN

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EN

TECHNICAL DATA SHEETS

NERONE MID meccanico

EN

MID 4

Mechanical convection oven, with or without water injection, capacity **4** trays or grids **600x400** mm or **GN 1/1**

L.H. SWING DOOR
(standard)



FUNCTIONS

CONVECTION

DIRECTION INVERSION

H_2O

LIGHT

TECHNICAL FEATURES	
Version	**Electrical - Mechanical**
Trays capacity	**4 - 600x400 mm / 4 - GN 1/1**
Distance between trays	**80 mm**
Chamber dimensions	**L 680 x P 520 x H 360 mm**
External dimensions	**L.840 x P.920 x H.675 mm**
Total electrical power	**5.45 kW**
Voltage	**220-240 V / 380-415 V 3/3+N 50 Hz**
Total power consumption	**24.8 A**
Packaging dimensions	**L 880 x P 955 x H 820 mm**
Net weight	**80 kg**
Gross weight with packaging	**100 kg**

EN

MID 5

Mechanical convection oven, with or without water injection, capacity **5** trays or grids **600x400** mm or **GN 1/1**

L.H. SWING DOOR
(standard)



FUNCTIONS

CONVECTION

DIRECTION INVERSION

H_2O

LIGHT

TECHNICAL FEATURES	
Version	**Electrical - Mechanical**
Trays capacity	**5 - 600x400 mm / 5 - GN 1/1**
Distance between trays	**80 mm**
Chamber dimensions	**L 680 x P 480 x H 440 mm**
External dimensions	**L 840 x P 920 x H 755 mm**
Total electrical power	**6.45 kW**
Voltage	**220-240 V / 380-415 V 3/3+N 50 Hz**
Total power consumption	**29.3 A**
Packaging dimensions	**L 880 x P 955 x H 900 mm**
Net weight	**90 kg**
Gross weight with packaging	**105 kg**

EN

MID 6

Mechanical convection oven, with or without water injection, capacity **6** trays or grids **600x400** mm or **GN 1/1**

L.H. SWING DOOR
(standard)



FUNCTIONS

CONVECTION

DIRECTION INVERSION

H_2O

LIGHT

TECHNICAL FEATURES	
Version	**Electrical - Mechanical**
Trays capacity	**6 - 600x400 mm / 6 - GN 1/1**
Distance between trays	**80 mm**
Chamber dimensions	**L 680 x D 480 x H 520 mm**
External dimensions	**L 840 x D 920 x H 835 mm**
Total electrical power	**7.65 kW**
Voltage	**220-240 V / 380-415 V 3/3+N 50 Hz**
Total power consumption	**35 A**
Packaging dimensions	**L 880 x P 955 x H 980 mm**
Net weight	**90 kg**
Gross weight with packaging	**110 kg**

EN

MID 7

Mechanical convection oven, with or without water injection, capacity **7** trays or grids **600x400** mm or **GN 1/1**

L.H. SWING DOOR
(standard)



FUNCTIONS

CONVECTION

DOUBLE FAN

DIRECTION INVERSION

H_2O

LIGHT

TECHNICAL FEATURES	
Version	**Electrical - Mechanical**
Trays capacity	**7 - 600x400 mm / 7 - GN 1/1**
Distance between trays	**80 mm**
Chamber dimensions	**L 680 x P 520 x H 620 mm**
External dimensions	**L 840 x D 920 x H 935 mm**
Total electrical power	**10.7 kW**
Voltage	**220-240 V / 380-415 V 3/3+N 50 Hz**
Total power consumption	**49 A**
Packaging dimensions	**L 880 x P 955 x H 1080 mm**
Net weight	**105 kg**
Gross weight with packaging	**130 kg**

EN

MID 10

Mechanical convection oven, with or without water injection, capacity **10** trays or grids **600x400** mm or **GN 1/1**

L.H. SWING DOOR
(standard)



FUNCTIONS

CONVECTION

DOUBLE FAN

DIRECTION INVERSION

H_2O

LIGHT

TECHNICAL FEATURES	
Version	**Electrical - Mechanical**
Trays capacity	**10 - 600x400 mm / 10 - GN 1/1**
Distance between trays	**80 mm**
Chamber dimensions	**L 680 x P 480 x H 840 mm**
External dimensions	**L 840 x D 920 x H 1155 mm**
Total electrical power	**12.7 kW**
Voltage	**220-240 V / 380-415 V 3/3+N 50 Hz**
Total power consumption	**58 A**
Packaging dimensions	**L 880 x P 955 x H 1300 mm**
Net weight	**125 kg**
Gross weight with packaging	**150 Kg**

EN

TECHNICAL DATA SHEETS

NERONE
MID
digitale

EN

MID 4

Digital convection oven, with or without water injection, capacity **4** trays or grids **600x400** mm or **GN 1/1**

L.H. SWING DOOR (standard)

R.H. SWING DOOR (optional for H_2O versions)



FUNCTIONS

- CONVECTION
- H_2O
- DIRECTION INVERSION
- RECIPES
- CORE PROBE
- LIGHT
- DELTA T°

TECHNICAL FEATURES	
Version	**Electrical - Digital**
Trays capacity	**4 - 600x400 mm / 4 - GN 1/1**
Distance between trays	**80 mm**
Chamber dimensions	**L 680 x P 520 x H 360 mm**
External dimensions	**L.840 x P.920 x H.675 mm**
Total electrical power	**5.45 kW**
Voltage	**220-240 V / 380-415 V 3/3+N 50/60 Hz**
Total power consumption	**24.8 A**
Packaging dimensions	**L 880 x P 955 x H 820 mm**
Net weight	**80 kg**
Gross weight with packaging	**100 kg**

EN

MID 5

Digital convection oven, with or without water injection, capacity **5** trays or grids **600x400** mm or **GN 1/1**

L.H. SWING DOOR (standard)

R.H. SWING DOOR (optional for H_2O versions)



FUNCTIONS

- CONVECTION
- H_2O
- DIRECTION INVERSION
- RECIPES
- CORE PROBE
- LIGHT
- DELTA T°

TECHNICAL FEATURES	
Version	**Electrical - Digital**
Trays capacity	**5 - 600x400 mm / 5 - GN 1/1**
Distance between trays	**80 mm**
Chamber dimensions	**L 680 x P 480 x H 440 mm**
External dimensions	**L 840 x P 920 x H 755 mm**
Total electrical power	**6.45 kW**
Voltage	**220-240 V / 380-415 V 3/3+N 50/60 Hz**
Total power consumption	**29.3 A**
Packaging dimensions	**L 880 x P 955 x H 900 mm**
Net weight	**90 kg**
Gross weight with packaging	**105 kg**

EN

MID 6

Digital convection oven, with or without water injection, capacity **6** trays or grids **600x400** mm or **GN 1/1**

L.H. SWING DOOR (standard)

R.H. SWING DOOR (optional for H_2O versions)



FUNCTIONS

- CONVECTION
- H_2O
- DIRECTION INVERSION
- RECIPES
- CORE PROBE
- LIGHT
- DELTA T°

TECHNICAL FEATURES	
Version	**Electrical - Digital**
Trays capacity	**6 - 600x400 mm / 6 - GN 1/1**
Distance between trays	**80 mm**
Chamber dimensions	**L 680 x D 480 x H 520 mm**
External dimensions	**L 840 x D 920 x H 835 m**
Total electrical power	**7.65 kW**
Voltage	**220-240 V / 380-415 V 3/3+N 50/60 Hz**
Total power consumption	**35 A**
Packaging dimensions	**L 880 x P 955 x H 980 mm**
Net weight	**90 kg**
Gross weight with packaging	**110 kg**

EN

MID 7

Digital convection oven, with or without water injection, capacity **7** trays or grids **600x400** mm or **GN 1/1**

L.H. SWING DOOR (standard)

R.H. SWING DOOR (optional for H_2O versions)



FUNCTIONS

- CONVECTION
- H_2O
- DIRECTION INVERSION
- RECIPES
- CORE PROBE
- LIGHT
- DELTA T°
- DOUBLE FAN

TECHNICAL FEATURES	
Version	**Electrical - Digital**
Trays capacity	**7 - 600x400 mm / 7 - GN 1/1**
Distance between trays	**80 mm**
Chamber dimensions	**L 680 x P 520 x H 620 mm**
External dimensions	**L 840 x D 920 x H 935 mm**
Total electrical power	**10.7 kW**
Voltage	**220-240 V / 380-415 V 3/3+N 50/60 Hz**
Total power consumption	**49 A**
Packaging dimensions	**L 880 x P 955 x H 1080 mm**
Net weight	**105 kg**
Gross weight with packaging	**130 kg**

EN

MID 10

Digital convection oven, with or without water injection, capacity **10** trays or grids **600x400** mm or **GN 1/1**

L.H. SWING DOOR
(standard)

R.H. SWING DOOR
(optional for H_2O versions)



FUNCTIONS

- CONVECTION
- H_2O
- DIRECTION INVERSION
- RECIPES
- CORE PROBE
- LIGHT
- DELTA T°
- DOUBLE FAN

TECHNICAL FEATURES	
Version	**Electrical - Digital**
Trays capacity	**10 - 600x400 mm / 10 - GN 1/1**
Distance between trays	**80 mm**
Chamber dimensions	**L 680 x P 480 x H 840 mm**
External dimensions	**L 840 x D 920 x H 1155 mm**
Total electrical power	**12.7 kW**
Voltage	**220-240 V / 380-415 V 3/3+N 50/60 Hz**
Total power consumption	**58 A**
Packaging dimensions	**L 880 x P 955 x H 1300 mm**
Net weight	**125 kg**
Gross weight with packaging	**150 Kg**

EN

USE AND MAINTENANCE MANUAL

EN

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 **NERONE MID**.

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.

EN

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.

EN

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 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 place live animals inside the cooking chamber
- 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.

EN

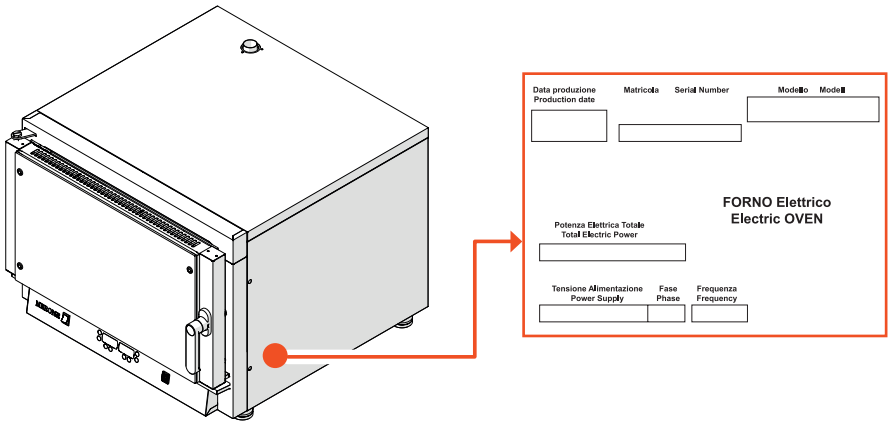
3. IDENTIFICATION AND DESCRIPTION

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 **CONVECTION OVEN** for professional use belonging to the line **NERONE MID**. It enables the baking of food products, such as brioches and/or bread.

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

Do not use this device to heat rooms.

EN

3.3. DESCRIPTION

The convection oven is professional equipment for indoor use.
It allows food products to be baked and not kept.
It is equipped with a power supply cable.

3.3.1. TYPES OF COOKING AND OVENS

CONVECTION COOKING

ICON	TYPE OF COOKING	DESCRIPTION
	**CONVECTION COOKING PLUS FANS RESISTANCE**	The oven is equipped with mechanical ventilation that allows an even distribution of hot air inside the cooking chamber

COOKING WITH T DELTA (optional)

ICON	TYPE OF COOKING	DESCRIPTION
	**COOKING WITH T DELTA (optional)**	Cooking which maintains the temperature difference between the cooking chamber and the core probe constant.

COOKING WITH FUNCTIONS (versions with resistance in the cooking chamber)

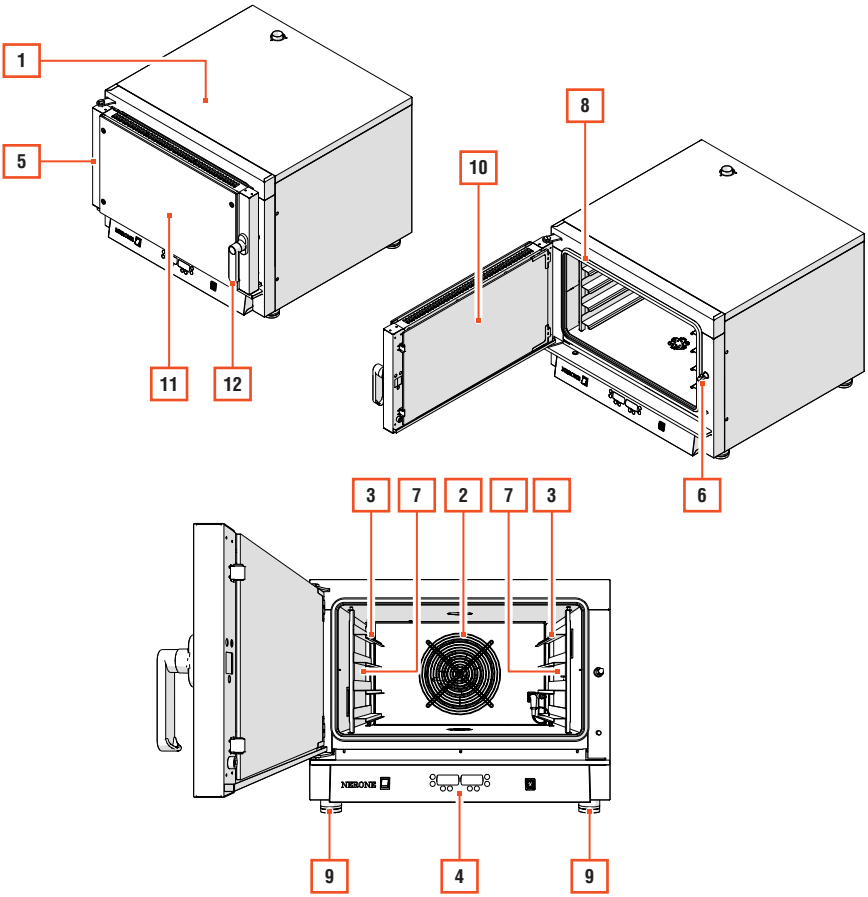
ICON	TYPE OF COOKING	DESCRIPTION
	**STEAM H_2O**	Water injection in the cooking chamber, in manual or automatic mode
	**COOKING WITH CORE PROBE AND Δ°T**	Cooking which maintains the temperature difference between the cooking chamber and the core probe constant.
	**ONLY VENTILATION (COOLING)**	
	**CONVECTION PLUS FANS RESISTANCE**	The oven is equipped with mechanical ventilation that allows an even distribution of hot air inside the cooking chamber

REGENERATION

ICON	TYPE OF COOKING	DESCRIPTION
-	**REGENERATION**	Optimal heating and regeneration of previously prepared or flash frozen foods.

EN

3.4. MAIN COMPONENTS



POS.	ELEMENT
1	STRUCTURE
2	FANS PROTECTION CASING
3	TRAYS/GRIDS SUPPORT
4	CONTROL PANEL
5	OPENING DOOR
6	DOOR SAFETY MICROSWITCH
7	LAMP
8	DOOR GASKET

POS.	ELEMENT
9	FEET
10	INTERNAL GLASS
11	EXTERNAL GLASS
12	DOOR OPENING HANDLE

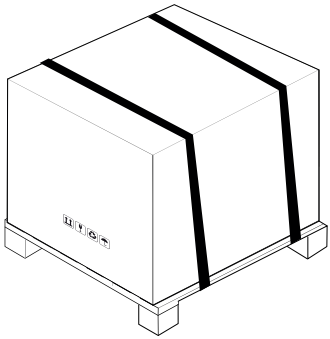
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4. RECEIPT AND HANDLING

4.1. EQUIPMENT RECEIPT

The equipment is delivered on a pallet packed in strapped cardboard.

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

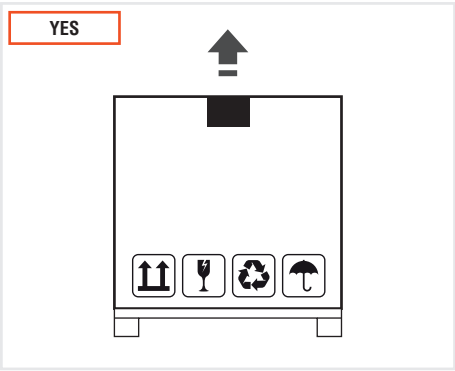


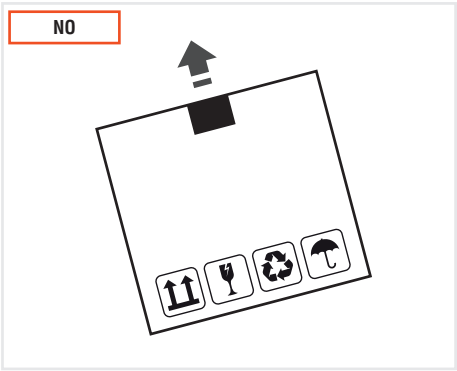
4.1.1. HANDLING WITH PACKAGING

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).

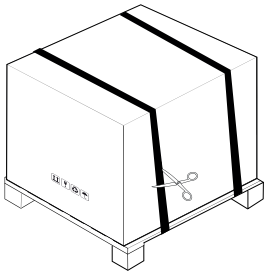
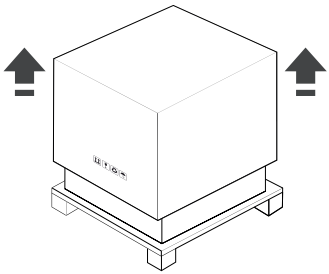




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4.1.2. PACKAGING REMOVAL AND INSPECTION

For the removal of the packaging:

STEP	ACTION	PICTURE
1	Remove the straps.	
2	Remove the packaging cardboard.	
3	Lift the equipment to remove it from the pallet. Place the equipment in its designated place. **Note:** handle the equipment with a pallet truck or forklift truck suitable for the weight to be handled.	
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.

EN

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.

4.2. HANDLING

4.2.1. VERSION AND WEIGHT DIVISION FOR HANDLING

VERSION	PACKING SIZE	GROSS WEIGHT
MID 4 mechanical	L.880 x D.955 x H.820 mm	100 Kg
MID 5 mechanical	L.880 x D.955 x H.900 mm	105 Kg
MID 6 mechanical	L.880 x D.955 x H.980 mm	110 Kg
MID 7 mechanical	L.880 x D.955 x H.1080 mm	130 Kg
MID 10 mechanical	L.880 x D.955 x H.1300 mm	150 Kg
MID 4 digital	L.880 x D.955 x H.820 mm	100 Kg
MID 5 digital	L.880 x D.955 x H.900 mm	105 Kg
MID 6 digital	L.880 x D.955 x H.980 mm	110 Kg
MID 7 digital	L.880 x D.955 x H.1080 mm	130 Kg
MID 10 digital	L.880 x D.955 x H.1300 mm	150 Kg

EN

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.

Handle the equipment with a pallet truck or forklift truck suitable for the weight to be handled.



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.

EN

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%

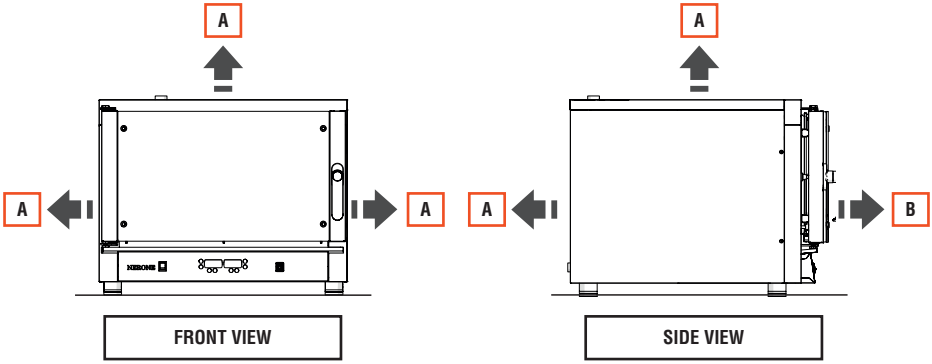
Do not use the equipment outside the permitted conditions of use and operation.

EN

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.

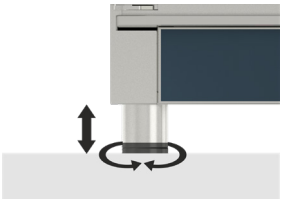
MINIMUM SAFETY DISTANCES		
A	Lateral with presence of other heat sources nearby	min 0.6 m
	Lateral/upper without presence of other heat sources nearby	min 0.1 m
B	Front	min 0.9 m



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:



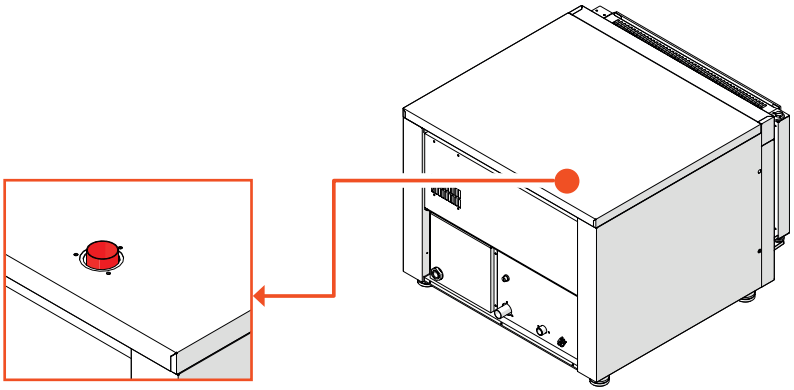
STEP	ACTION
1	Place the equipment on the base of the structure. **Note:** make sure the equipment is in a perfectly vertical position.
2	Adjust (if necessary) the height of the screw feet.
3	Check flatness with a spirit level.

EN

5.3. FUME EXHAUST - EXTRACTOR HOOD

The equipment must be used in combination with a fume hood to ensure proper ventilation of the room in which it is used.

The fumes exhaust chimney is in the rear part of the equipment.



Do not cover the fume exhaust chimney!

Please refer to the installation instructions for the fume hood.

The installation of the fume hood is the responsibility of the end user.

EN

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
- **Only for three-phase oven:** Install a switch downstream with a contacts opening distance which allows complete disconnection in the overvoltage III category conditions, in compliance with the installation rules.

To carry out the electrical connection:

STEP	ACTION
1	Unscrew the 4 screws that fasten the cover of the electrical panel compartment and open it.
2	Pass the power supply cable in the cable gland present on the cover and tighten it.
3	Connect the power supply cable to terminals N - L1 - L2 - L3.

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.

EN

6.2. HYDRAULIC CONNECTION

6.2.1. CONNECTION TO THE WATER MAINS

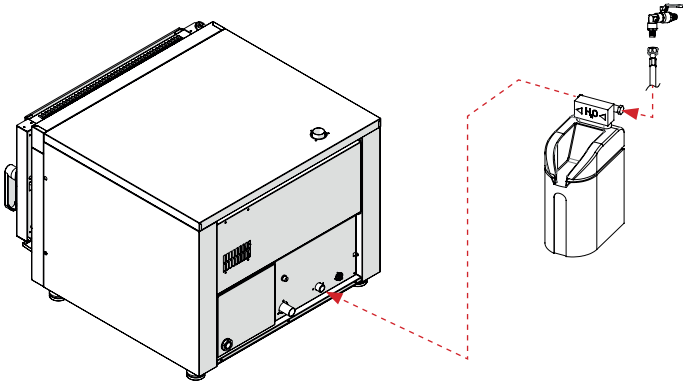
The supply water pressure must be between 150 and 250 kPa / 1.5 and 2.5 bar.

The use of an inlet water softening system is recommended to keep the water hardness between 4°-8°f.

The calcification of components caused by not using a decalcification system cause technical interventions not included in the oven's warranty.

To make the connection to the water mains:

STEP	ACTION
1	Connect a hose with 3/4 connection to a shut-off tap.
2	Connect the tube to the oven.



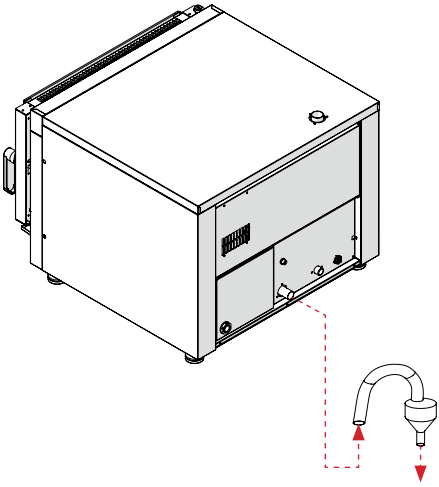
EN

6.2.2. CONNECTION TO THE WATER DRAIN

Do not reduce the drain diameter below Ø 30 mm

To make the connection to the water outlet:

STEP	ACTION
2	Attach a Ø 30 mm siphon to the oven drain.
3	Connect the siphon to the waste water system. **Note:** use Ø 30 mm hoses and flexible couplings.

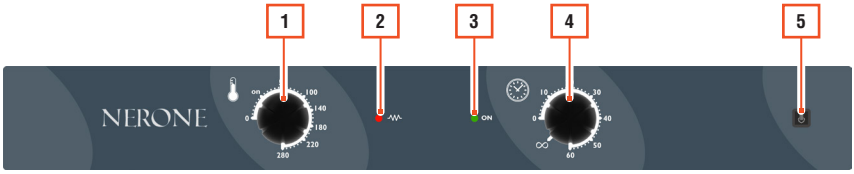


EN

7. CONTROL PANELS

7.1. "MECHANICAL" VERSION CONTROL PANEL

Present on models:	MID 4 mechanical I MID 5 mechanical I MID 6 mechanical MID 7 mechanical I MID 10 mechanical

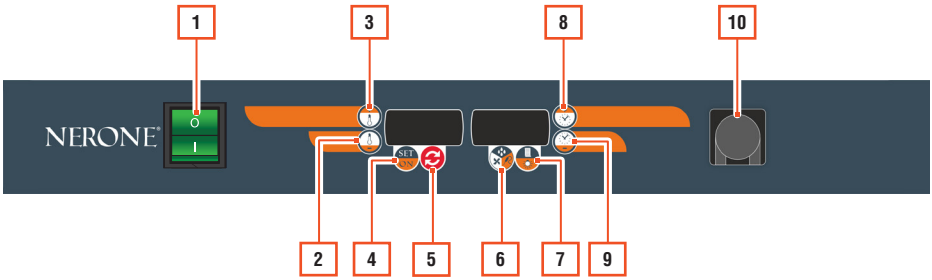


POS.	ICON	ELEMENT
1		TEMPERATURE SETTING KNOB
2		REACHED "TEMPERATURE" INDICATOR LIGHT
3		LIGHT "ON"
4		COOKING TIME SETTING KNOB
5		H_2O INJECTION

EN

7.2. "DIGITAL" VERSION CONTROL PANEL

Present on models: MID 4 digital | MID 5 digital | MID 6 digital MID 7 digital | MID 10 digital



POS.	ICON	ELEMENT
1		MAIN SWITCH O/I
2		TEMPERATURE REDUCTION - ΔT
3		TEMPERATURE INCREASE ΔT
4		ON/OFF - SET H_2O
5		PRE-HEAT - START - STOP - COOKING CYCLE
6		H_2O INJECTION - COOKING WITH CORE PROBE - COOLING
7		RECIPES - LIGHTS ON IN COOKING CHAMBER
8		TIME INCREASE - CORE PROBE
9		TIME REDUCTION - CORE PROBE
10		ATTACHMENT FOR CORE PROBE

EN

7.2.1. DISPLAY

The **"DIGITAL"** version control panel is equipped with:

- two for four digit,
- no. 14 icons to display the output status, used to display the inlets, set-points, the parameters and their values, the alarms, the functions, the statuses.

The segments of the numbers are red whilst the icons can be of various colours (red, yellow, green, blue).



7.2.2. KEYBOARD FUNCTIONALITY AND USER INTERFACE

Pressing button (1) "MAIN SWITCH", puts the oven in "Standby".

The machine activates by pressing button (4) "**ON/OFF - SET PARAMETERS**" and allows a quick setting of the cooking functions with consequent cycle start.

there are 5 available parameters:

1		Cooking temperature
2		Cooking time
3		Stop core probe temperature (where applicable)
4		Water flow amount (through the injection cycle percentage) (where included)
5	ΔT°	ΔT° Temperature differential

Manual parameter settings

Press buttons (3-2) UP DOWN to set the cooking temperature that will be shown on the left hand display.

Press buttons (8-9) UP DOWN (Infinite time "**inF**" button (9) DOWN below zero) to set the cooking time.

EN

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

Before first use, clean the equipment and its components thoroughly (see chapter **'CLEANING')**.

Also, perform a vacuum cycle, heating the oven above 200°C, in order to remove any impurities remaining on the construction materials.

EN

8.2. ACTIVATION

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

Check before switching on that the opening door of the oven is closed. If open, the safety microswitch is tripped and stops oven switch-on/operation. The functionality of the oven resumes when the door is closed.

To switch on the equipment, proceed as described below depending on the model you have.

Valid on models:	MID 4 mechanical I MID 5 mechanical I MID 6 mechanical MID 7 mechanical I MID 10 mechanical

STEP	ACTION	PICTURE
1	Turn the knob and set it to the desired temperature. **Note:** when switched on, the 'ON' light illuminates green.	

Valid on models:	MID 4 digital I MID 5 digital I MID 6 digital MID 7 digital I MID 10 digital

STEP	ACTION	PICTURE
1	Switch on the device by pressing the O/I main switch. **Note:** when switched on, the present displays flash and then 'Stand by' appears.	
2	Press button SET ON to switch on the oven.	

EN

8.2.1. LANGUAGE SELECTION

Valid on models:	MID 4 digital I MID 5 digital I MID 6 digital MID 7 digital I MID 10 digital

STEP	ACTION
1	Simultaneously press buttons  and  from the “Stand- by” mode. **Note:**the writing “SIC” appears on the display normally used to set the cooking time.
2	Press the  button. **Note:**the writing ”PAS” appears on the display normally used to set the cooking temperature.
3	Press buttons  or  until the “H01” writing appears on the display.
4	Press the  button. **Note:** the display normally used to set cooking humidity will show a number.
5	Press buttons  or  to select the desired language: ▪ 0 = Italian; ▪ 1 = English; ▪ 2 = French.
6	Press button  to set the desired language.
7	Press button  twice, untilyou return in “Stand-by” mode.

EN

8.3. PRODUCT LOADING AND COOKING

Do not use the oven without cooking vessels inside the chamber.

Do not heat trays without food.

8.3.1. DOOR OPENING

WARNING

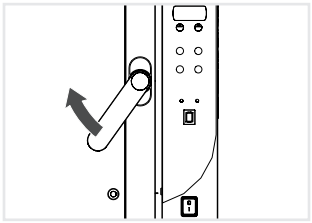
Burn hazard. During operation of the oven, hot steam may escape when the door is opened. Pay attention.

To prevent steam escaping when opening the door, the oven is equipped with a safety opening system.

The oven has two opening modes:

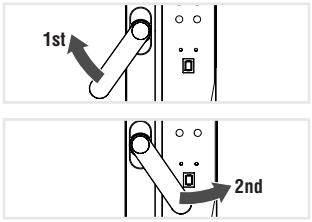
MODE 1

Partial opening with safety lock by turning the handle to the left, with steam escaping from the sides of the door.



MODE 2

Full opening of the door by turning the handle, first to the left and then to the right.



8.3.2. PRODUCT LOADING

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

Place the baking tray on the grill inside the cooking chamber.

Leave an adequate distance between the levels so that hot air may circulate directly above and below the food to be cooked.

The product to be cooked must not protrude from the trays or containers.

8.3.3. SETTING A COOKING CYCLE

To set a cooking cycle, proceed as described below according to the model in your possession.

Valid on models:	MID 4 mechanical I MID 5 mechanical I MID 6 mechanical MID 7 mechanical I MID 10 mechanical

STEP	ACTION	PICTURE
1	Turn the knob and set it to the desired cooking time. **Note:**in position ∞ the oven stays on without time limitations.	
2	Turn the knob and set it to the desired cooking temperature. **Note:** when the 'Reached Temperature' light comes on, it indicates that the oven is reaching the desired temperature. Once reached, the light switches off.	

Valid on models:	MID 4 digital I MID 5 digital I MID 6 digital MID 7 digital I MID 10 digital

STEP	ACTION
1	Press button SET ON for 2s to enable the oven operating cycle. **Note:**the cooking temperature appears on the display (in °C).
2	Press buttons or to adjust the cooking temperature.
3	Press buttons or to adjust the cooking time.
4	Press button to start the pre-heating of the oven. **Note:** the writing "PrEr iScA cALd**"** appears on the display for a few seconds, then the temperature appears in real time accompanied by the writing "**PrE**". **ITis forbidden to put items in the oven during the pre-heating phase!** Time and temperature can be changed during the pre-heating phase.
5	Press button again to skip the pre-heating phase. **Note**: the oven passes to the cooking phase.
6	To end cooking press button .

EN

8.3.4. CREATING A NEW RECIPE

A maximum of 10 recipes can be stored in the 'digital MID' oven.

To create a new recipe, proceed as described below according to the model in your possession.

Valid on models:	MID 4 digital I MID 5 digital I MID 6 digital MID 7 digital I MID 10 digital

STEP	ACTION
1	Press button from the “Stand by” mode. **Note:** the writing “**r 1**”, appears on the display, indicating the recipe number.
2	Then the recipe parameters are displayed (temperature / time - humidity ON/OFF).
3	Press button to access the recipe parameters.
4	Press buttons or to adjust the cooking temperature.
5	Press buttons or to adjust the cooking time.
6	Press button to activate/deactivate the humidity function and set the desired parameters.
7	Press button for a few seconds to memorise the recipe. **Note**: the writing “**done**” appears on the display

8.3.5. COOKING WITH STORED RECIPE

To set up a cooking with a recipe already stored in the memory, proceed as described below depending on the model you have.

Valid on models:	MID 4 digital I MID 5 digital I MID 6 digital MID 7 digital I MID 10 digital

STEP	ACTION
1	Press button from the “Stand by” mode. **Note:** the writing “**r 1**”, appears on the display, indicating the recipe number. Then the recipe parameters are displayed (temperature / time - humidity ON/OFF),
2	Press buttons or to scroll the memorised recipes.
3	Press button to select the recipe.

EN

8.3.6. H_2O INJECTION SETTING

To inject H_2O into the chamber, proceed as described below depending on which model you have.

Valid on models:	MID 4 mechanical I MID 5 mechanical I MID 6 mechanical MID 7 mechanical I MID 10 mechanical

STEP	ACTION	PICTURE
1	Press the 'H_2O Injection' button to manually inject water into the oven.	

Valid on models:	MID 4 digital I MID 5 digital I MID 6 digital MID 7 digital I MID 10 digital

STEP	ACTION
1	During the programming phase, press the button SET ON
2	The writing "**H2O**" appears on the left hand display, the right hand display shows the injection percentage.
3	Press buttons or to adjust the injection percentage from **OFF**= off to **100** = maximum.
4	Press button during the cooking phase to manually inject water.

EN

8.3.7. COOKING WITH CORE PROBE AND Δ°T

To adjust the cooking temperature with a core probe, proceed as described below depending on the model you have.

Valid on models:	MID 4 digital I MID 5 digital I MID 6 digital MID 7 digital I MID 10 digital

STEP	ACTION
1	In the manual parameters setting, press the button 
2	The right hand display changes from showing the cooking time to showing the probe temperature and the letter **"c"** appears next to it, showing the core temperature
3	Press buttons  or  to set the temperature to be reached by the prove for the oven to stop cooking.
4	When button  is activated again, the oven passes from differential cooking in "Δ°T" mode indicated by letter "**d**" In this mode, the left display changes from showing the absolute temperature to showing the "Δ°T" (temperature value which is added to the core temperature detected by the probe during the cooking phase). The end of cooking is determined by the value set and detected at the core of the product by the probe.

EN

8.4. OTHER FUNCTIONS

Valid on models:	MID 4 mechanical I MID 5 mechanical I MID 6 mechanical MID 7 mechanical I MID 10 mechanical

- If the “Humidity” function is present (optional), press the light blue button on the control panel. Pressing the buttons gives an impulse to the nozzle which inputs humidity in the oven.

Valid on models:	MID 4 digital I MID 5 digital I MID 6 digital MID 7 digital I MID 10 digital

Automatic Humidity Function

- If the “Humidity” function (optional) is present, press button 

to activate the automatic humidity function. The writing “**H20 OFF**” appears on the display
- Press buttons  or  to increase the humidity by 10% increments.
- To deactivate the automatic humidity function, press button  until the writing **“OFF**” appears on the display.

Manual Humidity Function

- The “Humidity” function can be used during cooking, if necessary. Press button  to give a single impulse to the augers inside the oven.

Switching cooking chamber lighting on/off

- Press button  to switch the cooking chamber lighting on or off during all phases.

EN

8.5. SWITCHING OFF

To switch off the oven, proceed as described below depending on the model you have.

Valid on models:	MID 4 digital I MID 5 digital I MID 6 digital MID 7 digital I MID 10 digital

STEP	ACTION	PICTURE
1	Press the O/I main switch. **Note:** the button is no longer green and the display switches off.	

Valid on models:	MID 4 mechanical I MID 5 mechanical I MID 6 mechanical MID 7 mechanical I MID 10 mechanical

STEP	ACTION	PICTURE
1	Turn the knobs and set them both to '0'. **Note:** the "ON" indicator light switches off.	 

EN

9. CLEANING

9.1. CLEANING SAFETY WARNINGS



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, then dry damp parts with a soft cloth
- Remove grills and pans after each cooking cycle



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.

EN

9.2. CLEAN THE COOKING CHAMBER

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

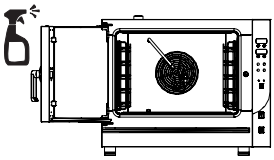
- Switch off the oven
- Wait for the internal parts to cool down
- Open the oven carefully
- Pay attention to uncovered parts of one's body and eyes
- Remove the grids and pans and clean them separately.

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.



9.3. CLEANING THE GLASS



WARNING

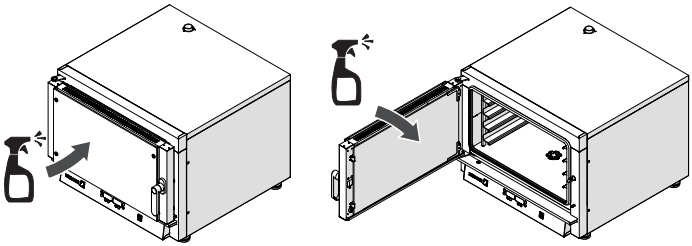
Burn hazard. Wait until the oven has cooled down before cleaning the glass.



Do not use abrasive material such as scotch bryte scourer, metal sponges or other materials that may compromise the transparency of the glass and/or cause it to break.

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

Rinse with a sponge soaked in water.



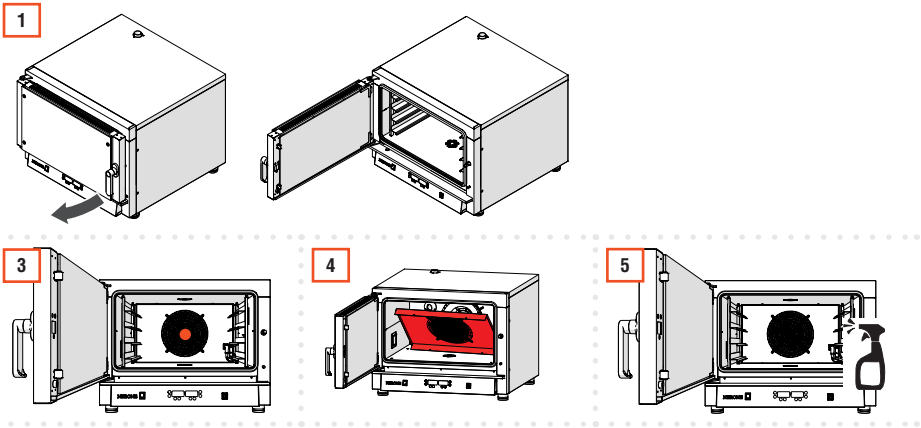
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9.4. SPECIAL CLEANING OF THE COOKING CHAMBER

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	Open the oven door.
2	Disassemble the tray support (see chapter **"TRAY SUPPORTS DISASSEMBLY"**).
3	Unscrew the central screw securing the fan guard with a 5 mm Allen key.
4	Carefully remove the fan casing.
5	Clean the surfaces with a suitable de-greasing product. Rinse thoroughly with a sponge soaked in water.



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 fans.			■	
Check the correct operation of the lamp.			■	
Check the integrity of the electrical system.			■	
Check the correct operation of the fan.			■	

10.2. EXTRAORDINARY MAINTENANCE

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

EN

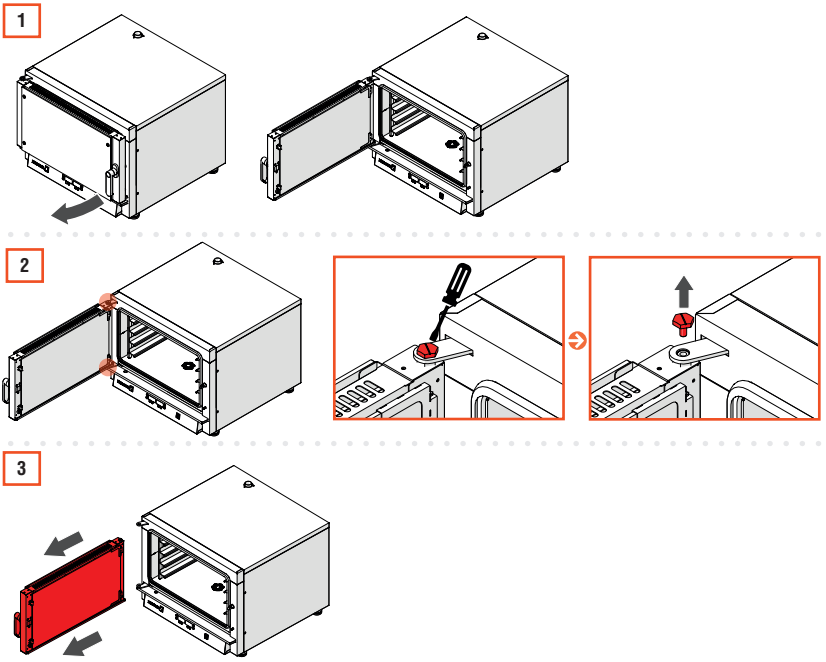
10.2.1. DOOR DISASSEMBLY FOR MAINTENANCE OPERATIONS

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	Unscrew the upper and lower safety screws on the hinge of the oven with a flat head screwdriver, supporting the door free from all safeties.
3	Remove the doors from the seats of the hinges.



Reassemble the components following the above procedure in reverse order.

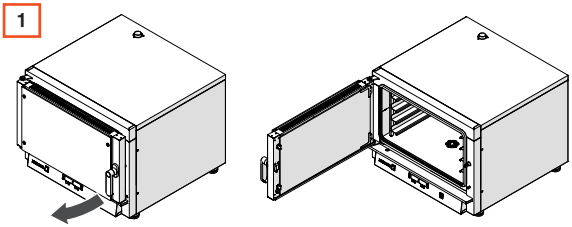
EN

10.2.2. DOOR GASKET REPLACEMENT

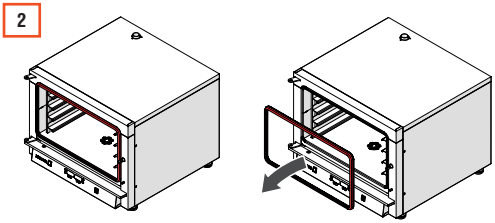
To **replace the gasket** on the door:

STEP	ACTION
1	Open the door all the way.
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.

1



2



EN

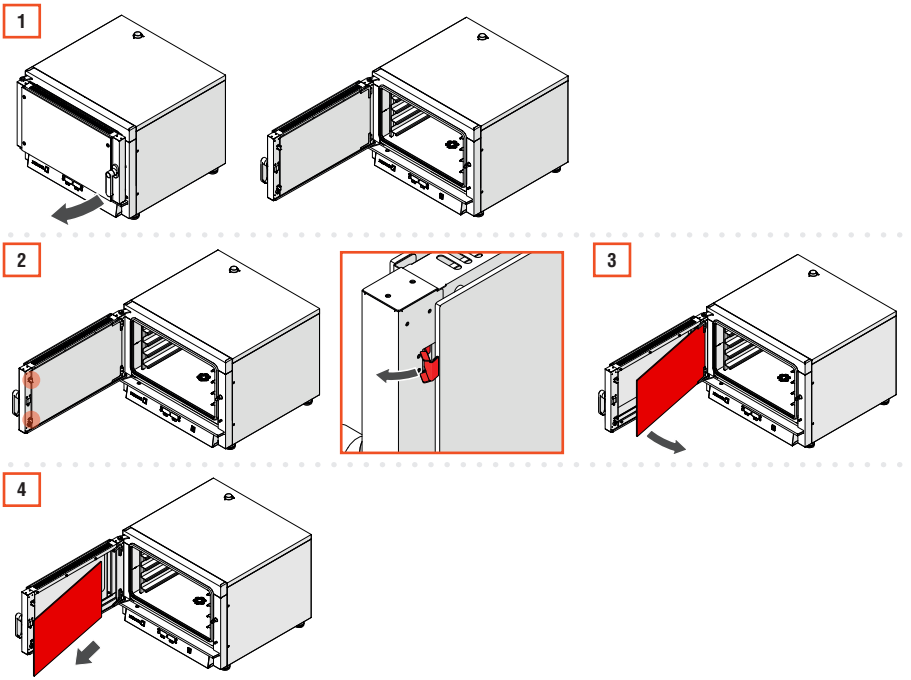
10.2.3. INTERNAL GLASS DISASSEMBLY / REPLACEMENT

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 carry out **dismantling/replacement of the inner glass**:

STEP	ACTION
1	Open the door all the way.
2	Unhook the two spring stops of the internal glass.
3	Open the internal glass like a book with respect to the door.
4	Slowly remove the internal glass and clean and/or replace it with one possessing the same features.



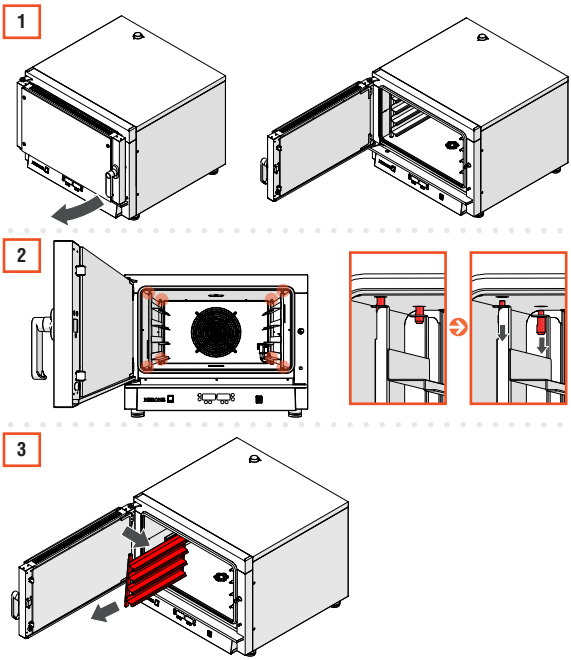
Reassemble the components following the above procedure in reverse order.

EN

10.2.4. TRAY SUPPORTS DISASSEMBLY

To carry out **dismantling of tray supports**:

STEP	ACTION
1	Open the door all the way.
2	Unscrew the 4 fixing screws of the support.
3	Extract the support from the cooking chamber.
4	Repeat the operation for the opposite support if necessary.



Reassemble the components following the above procedure in reverse order.

EN

10.2.5. LAMP REPLACEMENT

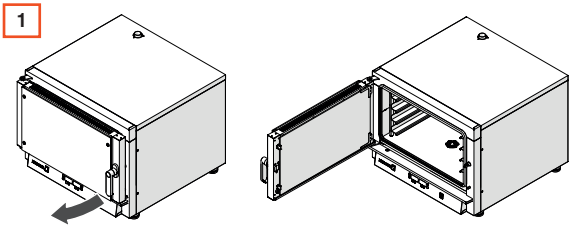
WARNING
Electrical hazard. Position the lamp cover before starting the oven.

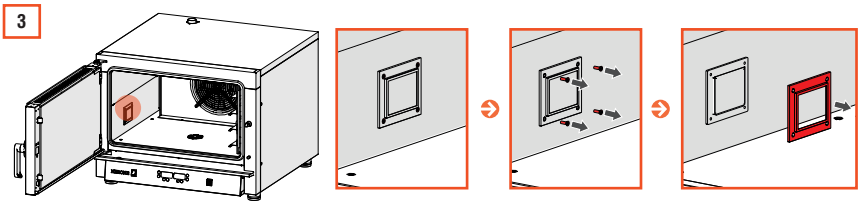
Use a lamp with the same technical characteristics. The lamp must be suitable for high temperatures.

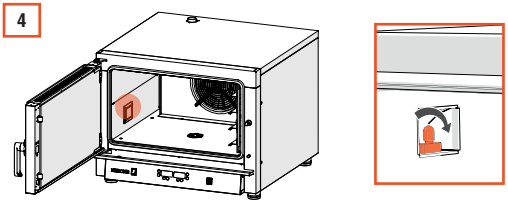
Place a cloth on the underside of the firing chamber to protect the bulb in case it falls.

To perform **lamp replacement**:

STEP	ACTION
1	Open the door all the way.
2	Disassemble the tray support on the side of the lamp to be replaced (see chapter **"TRAY SUPPORTS DISASSEMBLY"**).
3	Remove the glass cover of the lamp, unscrewing the 4 fixing screws with a Philips screwdriver.
4	Unhook the lamp and remove it.
5	Replace the lamp with a new one having the same characteristics. **Note:**the lamp must be suitable for high temperatures.







Reassemble the components following the above procedure in reverse order.

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11. DIAGNOSTICS

11.1. PROBES ALARMS

An alarm is generated when one of the probes is outside the nominal operating field or in case of open or shorted probe. The alarm condition is indicated by showing the following error codes on the display:

- PR1 = Faulty chamber probe
- PR3 = Faulty board probe

The alarm LED is activated.

11.2. ALARM LIST

CODE	ALARM	DESCRIPTION / SOLUTION
PR1	▪ Cooking chamber temperature probe malfunction.	▪ Switch the oven off and back on. ▪ Contact technical support.
PR2	▪ Malfunction or missing core probe connection	▪ Switch the oven off and back on. ▪ Contact technical support.
PR3	▪ Malfunction or breakage of electronic board probe.	▪ Switch the oven off and back on. ▪ Contact technical support.
HEAT	▪ Overheating of the electrical circuit or the board.	▪ Check the proper operation of the rear fans. ▪ Place the oven correctly.
HOOD FILT	▪ Dirty filters.	▪ Clean the filters and reset the alarm. ▪ In stand-by mode, simultaneously press the “Temperature +” and “Time + “ buttons for 10 seconds.
HOOD FAN	▪ Malfunctioning of the suction nut motor. ▪ Dirty nut. ▪ Dirty filters. ▪ Motor condenser malfunctioning.	▪ Clean the filters. ▪ Contact technical support.
HOOD PRD	▪ Malfunctioning of the hood temperature probe.	▪ Contact technical support.
HOOD COON	▪ Missing connection between serial cable between oven and hood. ▪ Missing hood electrical power supply. ▪ Hood board malfunctioning.	▪ Contact technical support.
HOOD H2O	▪ Missing water on the system. ▪ Water solenoid valve malfunction.	▪ Check the water inlet. ▪ Contact technical support.
HOOD HOT	▪ Temperature too high inside the hood.	▪ Contact technical support.

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11.3. ACTIONS ON THE ADJUSTMENT IN PROGRESS

ACTIONS ON THE ADJUSTMENT IN PROGRESS	
CHAMBER PROBE	The error condition of the chamber probe causes the following actions: ▪ code PR1 shown on the display ▪ oven disabling When the faulty chamber probe condition ceased, the adjustments resumes normally.
BOARD PROBE	The error condition of the board probe causes the following actions: ▪ code PR3 shown on the display ▪ total deactivation of board and oven

When the faulty board probe condition ceases, adjustment DOES NOT resume normally, the button must be used to switch off the oven.

11.4. SIGNALS

CODE	MEANING
PR1	probe 1 error
PR2	probe 2 error
PR3	probe 3 error

12. DECOMMISSIONING AND DISPOSAL

12.1. 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.

12.2. 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.

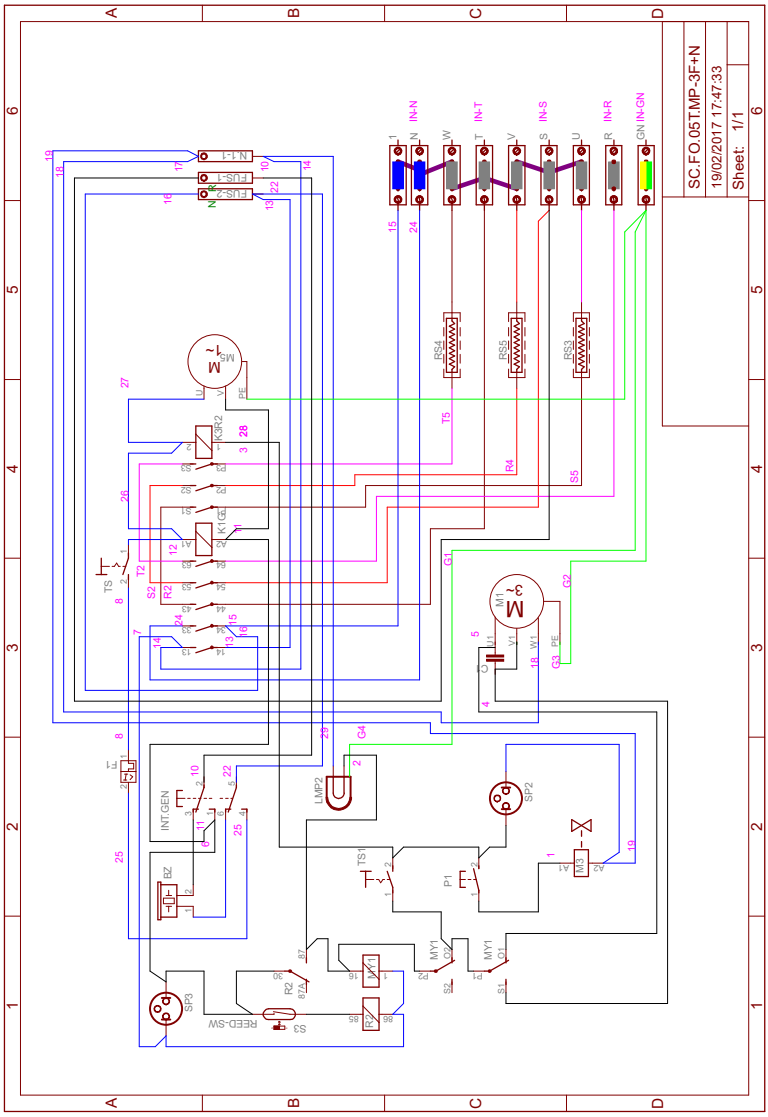
Illegal or incorrect disposal of the equipment entails application of the sanctions required by the current legislation.

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

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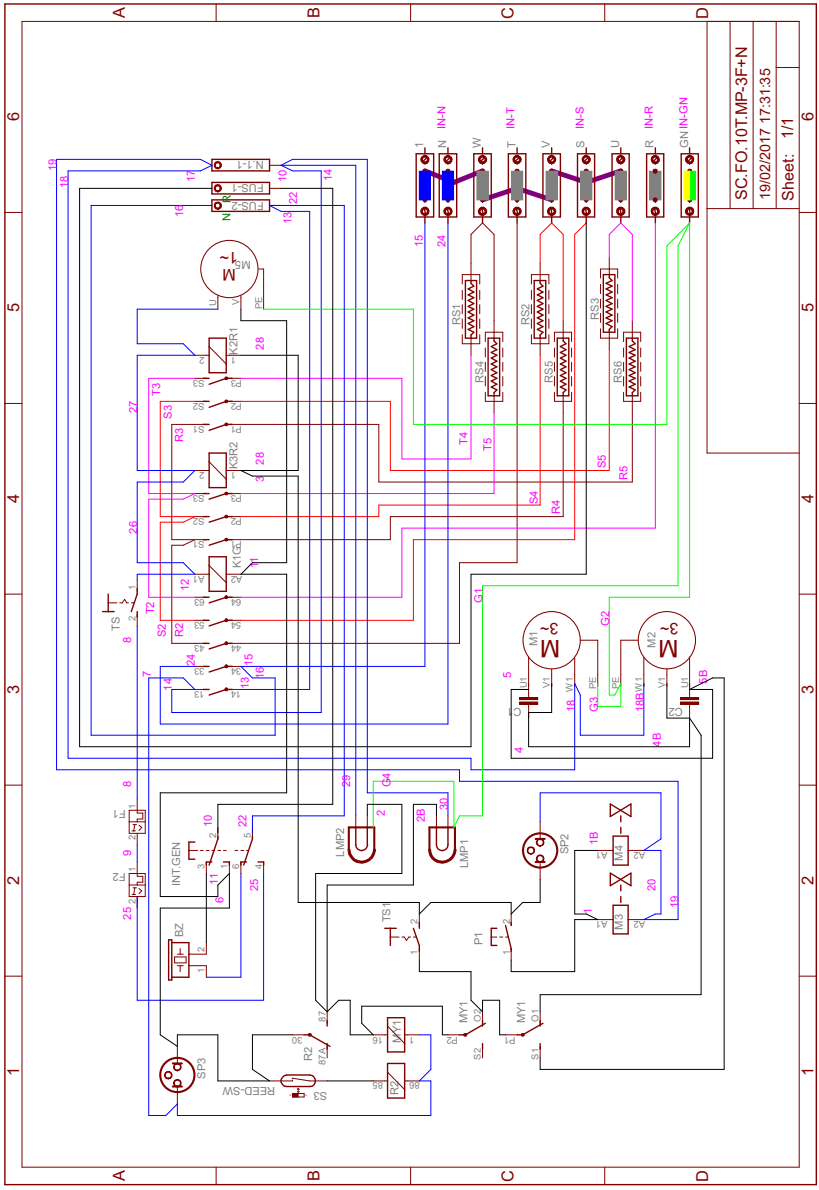
13. ATTACHMENTS

13.1. WIRING DIAGRAM - MID 4, MID 5, MID 6 (MECHANICAL)



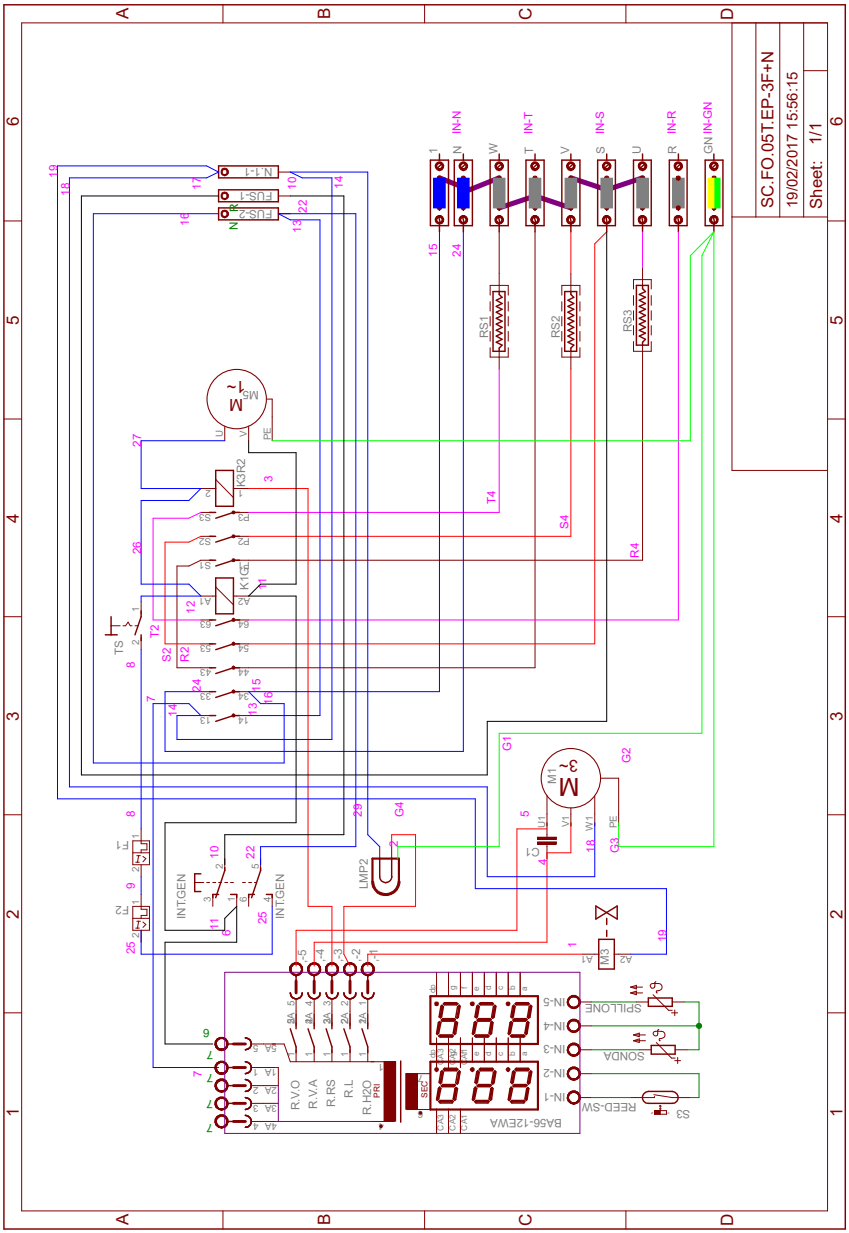
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13.2. WIRING DIAGRAM - MID 7, MID 10 (MECHANICAL)



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13.3. WIRING DIAGRAM - MID 4, MID 5, MID 6 (DIGITAL)



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13.4. WIRING DIAGRAM - MID 7, MID 10 (DIGITAL)

