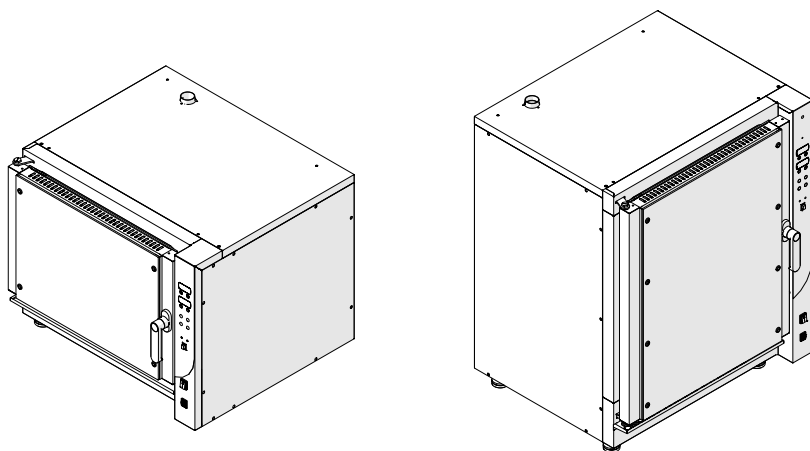


NERONE[®]

CONVECTION/STEAM OVENS

TRANSLATION OF THE ORIGINAL INSTRUCTIONS



CL - AL CAPONE



Revision 01 - 03/2024

EN USE AND MAINTENANCE MANUAL

TABLE OF CONTENTS

TABLE OF CONTENTS	3	7. CONTROL PANEL	38
TECHNICAL DATA SHEETS	5	7.1. "Mechanical" version control panel	38
USE AND MAINTENANCE MANUAL	17	7.2. "Digital" version control panel	40
		7.3. "Digital" version control panel	42
1. GENERAL PRELIMINARY INFORMATION	18	8. USE	44
1.1. Purpose of the document	18	8.1. First use	44
1.2. Supply and preservation	18	8.2. Activation	44
1.3. Consultation notes	18	8.3. Product loading and cooking	45
1.4. Regulatory framework	19	8.3.1. Door opening	45
1.5. Warranty	19	8.3.2. Product loading	45
2. SAFETY WARNINGS	20	8.4. Use of "CL mechanical" version oven	46
2.1. Obligations and prohibitions	21	8.4.1. Activation	46
2.1.1. Obligations	21	8.4.2. Setting convection cooking mode	46
2.1.2. Prohibitions	21	8.4.3. Setting mixed cooking mode (convection/steam)	47
3. IDENTIFICATION AND DESCRIPTION	22	8.4.4. Setting steam cooking mode	47
3.1. Equipment identification	22	8.4.5. Start cooking	48
3.2. Intended use	22	8.4.6. Switching off	48
3.3. Description	23	8.5. Use of "CL digital" version oven	49
3.3.1. "CL mechanical" version cooking types	23	8.5.1. Activation	49
3.3.2. "CL digital" version cooking types	24	8.5.2. Language selection	49
3.3.3. "AL CAPONE" version cooking types	25	8.5.3. Setting convection cooking mode	50
3.4. Main components	26	8.5.4. Setting mixed cooking mode (convection/steam)	50
4. RECEIPT AND HANDLING	27	8.5.5. Setting steam cooking mode	50
4.1. Equipment receipt	27	8.5.6. Setting cooking mode with core probe and ΔT	51
4.1.1. Handling with packaging	27	8.5.7. Start cooking	51
4.1.2. Packaging removal and inspection	28	8.5.8. Cooking with stored recipe	52
4.1.3. Packaging disposal	29	8.5.9. Creating a new recipe	53
4.2. Handling	29	8.5.10. Other functions	53
4.2.1. Version and weight division for handling	29	8.5.11. Switching off	54
4.2.2. Handling operations	29	8.6. Use of "al capone" version oven	55
5. INSTALLATION	30	8.6.1. Activation	55
5.1. Installation site	30	8.6.2. Language selection	55
5.1.1. Features of the installation site	30	8.6.3. Setting convection cooking mode	56
5.1.2. Minimum safety distances	31	8.6.4. Setting mixed cooking mode (convection/steam)	56
5.2. Positioning on support structure	31	8.6.5. Setting steam cooking mode	57
5.3. Fume exhaust - extractor hood	32	8.6.6. Setting cooking mode with core probe and ΔT	57
6. CONNECTIONS	33	8.6.7. Start cooking	58
6.1. Electrical connection	33	8.6.8. Cooking with stored recipe	59
6.1.1. Power supply connection	33	8.6.9. Creating a new recipe	60
6.1.2. Equipotential clamp connection	34	8.6.10. Other functions	61
6.2. Hydraulic connection	35	8.6.11. Switching off	61
6.2.1. Connection to the water mains	35	9. CLEANING	62
6.2.2. Connection to the Water Drain	36	9.1. Safety Warnings for Cleaning	62
6.2.3. Connection of cleaning containers (only 'AL CAPONE' version)	37	9.2. Clean the cooking chamber	63
		9.2.1. Manual cleaning	63
		9.2.2. Automatic cleaning	64
		9.3. Cleaning the glass	65
		9.4. Cleaning the fan	65
		9.5. Special Cleaning of the cooking chamber	66

10. MAINTENANCE.....	67
10.1. Routine maintenance	67
10.1.1. Controls and Inspections.....	67
10.2. Extraordinary Maintenance.....	67
10.2.1. Door disassembly for maintenance operations	68
10.2.2. Door gasket replacement.....	69
10.2.3. Internal glass disassembly / replacement.....	70
10.2.4. Tray supports disassembly.....	71
10.2.5. Lamp replacement.....	72
11. DIAGNOSTICS	73
11.1. Alarm list.....	73
11.2. Trouble shooting	74
12. DECOMMISSIONING AND DISPOSAL	75
12.1. Long periods of inactivity	75
12.2. Disposal	75
13. ATTACHMENTS.....	76
13.1. Wiring diagram - CL 5 Digital	76
13.2. Wiring diagram - CL 10 Digital.....	77
13.3. Wiring diagram - AL CAPONE 5.....	78
13.4. Wiring diagram - AL CAPONE 10	79

TECHNICAL DATA SHEETS



CL 5

Mechanical convection oven, with water injection, capacity **5** trays or grids **600x400** mm or **GN 1/1**



L.H. SWING DOOR



FUNCTIONS



CONVECTION



LIGHT



DIRECTION
INVERSION



H₂O

TECHNICAL FEATURES

Version	Electrical - Digital
Trays capacity	5 - 600x400 / 5 - GN 1/1
Distance between trays	75 mm
Chamber dimensions	L 660 x P 450 x H 440 mm
External dimensions	L 920 x P 840 x H 760 mm
Total electrical power	6.45 kW
Voltage	220-240 V / 380-415 V 3/3+N 50/60 Hz
Packaging dimensions	L 955 x P 880 x H 900 mm
Net weight	90 kg
Gross weight with packaging	115 kg

CL 10

Mechanical convection oven, with water injection, capacity **10** trays or grids **600x400** mm or **GN 1/1**



LH SWING DOOR



FUNCTIONS



CONVECTION



H₂O



DIRECTION
INVERSION



LIGHT



DOUBLE FAN

TECHNICAL FEATURES

Version	Electrical - Digital
Trays capacity	10 - 600x400 / 10 - GN 1/1
Distance between trays	75 mm
Chamber dimensions	L 660 x P 455 x H 840 mm
External dimensions	L 920 x P 840 x H 1160 mm
Total electrical power	12.7 kW
Voltage	220-240 V / 380-415 V 3/3+N 50/60 Hz
Packaging dimensions	L 955 x P 880 x H 1300 mm
Net weight	125 kg
Gross weight with packaging	150 Kg

TECHNICAL DATA SHEETS

NERONE
CL
digitale

CL 5

Digital convection oven, with water injection, capacity **5** trays or grids **600x400** mm or **GN 1/1**



L.H. SWING DOOR



FUNCTIONS



CONVECTION



H₂O



DIRECTION
INVERSION



RECIPES



CORE PROBE



LIGHT



DELTA T°

TECHNICAL FEATURES

Version	Electrical - Digital
Trays capacity	5 - 600x400 / 5 - GN 1/1
Distance between trays	75 mm
Chamber dimensions	L 660 x P 450 x H 440 mm
External dimensions	L 920 x P 840 x H 760 mm
Total electrical power	6.45 kW
Voltage	220-240 V / 380-415 V 3/3+N 50/60 Hz
Packaging dimensions	L 955 x P 880 x H 900 mm
Net weight	90 kg
Gross weight with packaging	115 kg

CL 10

Digital convection oven, with water injection, capacity **10** trays or grids **600x400** mm or **GN 1/1**



LH SWING DOOR



FUNCTIONS



CONVECTION



H₂O



DIRECTION
INVERSION



RECIPES



CORE PROBE



LIGHT



DELTA T°

TECHNICAL FEATURES

Version	Electrical - Digital
Trays capacity	10 - 600x400 / 10 - GN 1/1
Distance between trays	75 mm
Chamber dimensions	L 660 x P 455 x H 840 mm
External dimensions	L 920 x P 840 x H 1160 mm
Total electrical power	12.7 kW
Voltage	220-240 V / 380-415 V 3/3+N 50/60 Hz
Packaging dimensions	L 955 x P 880 x H 1300 mm
Net weight	125 kg
Gross weight with packaging	150 Kg

TECHNICAL DATA SHEETS



AL CAPONE 5

Digital self-cleaning convection oven, with water injection, capacity **5** trays or grids **600x400** mm or **GN 1/1**



L.H. SWING DOOR



FUNCTIONS



CONVECTION



H₂O



FAN SPEED



DIRECTION
INVERSION



RECIPES



WASHING



CORE PROBE



LIGHT



CONSUMPTION



DELTA T°



MIXED

TECHNICAL FEATURES

Version	Electrical - Digital
Trays capacity	5 - 600x400 / 5 - GN 1/1
Distance between trays	75 mm
Chamber dimensions	L 660 x P 450 x H 440 mm
External dimensions	L 920 x P 840 x H 760 mm
Total electrical power	6.45 kW
Voltage	220-240 V / 380-415 V 3/3+N 50/60 Hz
Packaging dimensions	L 955 x P 880 x H 900 mm
Net weight	100 kg
Gross weight with packaging	125 kg

AL CAPONE 10

Digital self-cleaning convection oven, with water injection, capacity **10** trays or grids **600x400** mm or **GN 1/1**



LH SWING DOOR



FUNCTIONS



CONVECTION



H₂O



FAN SPEED



DIRECTION
INVERSION



RECIPES



WASHING



CORE PROBE



LIGHT



CONSUMPTION



DELTA T°



MIXED

TECHNICAL FEATURES

Version	Electrical - Digital
Trays capacity	10 - 600x400 / 10 - GN 1/1
Distance between trays	75 mm
Chamber dimensions	L 660 x P 460 x H 840 mm
External dimensions	L 920 x P 840 x H 1160 mm
Total electrical power	12.7 kW
Voltage	220-240 V / 380-415 V 3/3+N 50/60 Hz
Packaging dimensions	L 955 x P 880 x H 1300 mm
Net weight	135 kg
Gross weight with packaging	160 kg

USE AND MAINTENANCE MANUAL

1. GENERAL PRELIMINARY INFORMATION

Thank you for purchasing our equipment.

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

This manual accompanies all equipment versions **NERONE CL - AL CAPONE**.

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.

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 chapter "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.

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.

3. IDENTIFICATION AND DESCRIPTION

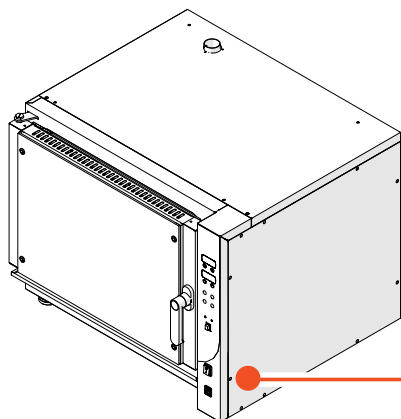
3.1. EQUIPMENT IDENTIFICATION

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.



Data produzione Production date	Matricola	Serial Number	Modello	Model
FORNO Elettrico Electric OVEN				
Potenza Elettrica Totale Total Electric Power 				
Tensione Alimentazione Power Supply	Fase Phase	Frequenza Frequency		



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

3.2. INTENDED USE

The equipment is a **CONVECTION / STEAM OVEN** for professional use belonging to the **Nerone lineCL - AL CAPONE**. It allows food products to be cooked.

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



Do not use this device to heat rooms.

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. "CL MECHANICAL" VERSION COOKING TYPES

CONVECTION COOKING

ICON	TYPE OF COOKING	DESCRIPTION
	CONVECTION COOKING PLUS FANS RESISTANCE	Cooking with mechanical ventilation allowing even distribution of hot air inside the cooking chamber. Between 30°C and 280°C.

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

ICON	TYPE OF COOKING	DESCRIPTION
	STEAM H₂O	Cooking with water injection in the chamber, in manual or automatic mode. 100°C and 100% humidity.
-	MIXED	Convection cooking with water injection into the chamber.
	ONLY VENTILATION (COOLING)	
	CONVECTION PLUS FANS RESISTANCE	Cooking with mechanical ventilation allowing even distribution of hot air inside the cooking chamber.
-	CONVECTION AND HUMIDITY	Convection cooking with water injection into the chamber.

REGENERATION

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

3.3.2. “CL DIGITAL” VERSION COOKING TYPES

CONVECTION COOKING

ICON	TYPE OF COOKING	DESCRIPTION
	CONVECTION COOKING PLUS FANS RESISTANCE	Cooking with mechanical ventilation allowing even distribution of hot air inside the cooking chamber. Between 30°C and 280°C.

COOKING WITH T DELTA

ICON	TYPE OF COOKING	DESCRIPTION
	COOKING WITH T DELTA	Cooking that maintains a constant difference between the temperature of the cooking chamber and that of the core probe.

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

ICON	TYPE OF COOKING	DESCRIPTION
	STEAM H₂O	Cooking with water injection in the chamber, in manual or automatic mode. 100°C and 100% humidity.
-	MIXED	Convection cooking with water injection into the chamber.
	COOKING WITH CORE PROBE AND Δ °T	Cooking that maintains a constant difference between the temperature of the cooking chamber and that of the core probe.
	ONLY VENTILATION (COOLING)	
	CONVECTION PLUS FANS RESISTANCE	Cooking with mechanical ventilation allowing even distribution of hot air inside the cooking chamber. Between 30°C and 280°C.
-	CONVENTION AND HUMIDITY	Convection cooking with water injection into the chamber.

REGENERATION

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

3.3.3. “AL CAPONE” VERSION COOKING TYPES

CONVECTION COOKING

ICON	TYPE OF COOKING	DESCRIPTION
	CONVECTION COOKING PLUS FANS RESISTANCE	Cooking with mechanical ventilation allowing even distribution of hot air inside the cooking chamber. Between 30°C and 280°C.

COOKING WITH T DELTA

ICON	TYPE OF COOKING	DESCRIPTION
	COOKING WITH T DELTA	Cooking that maintains a constant difference between the temperature of the cooking chamber and that of the core probe.

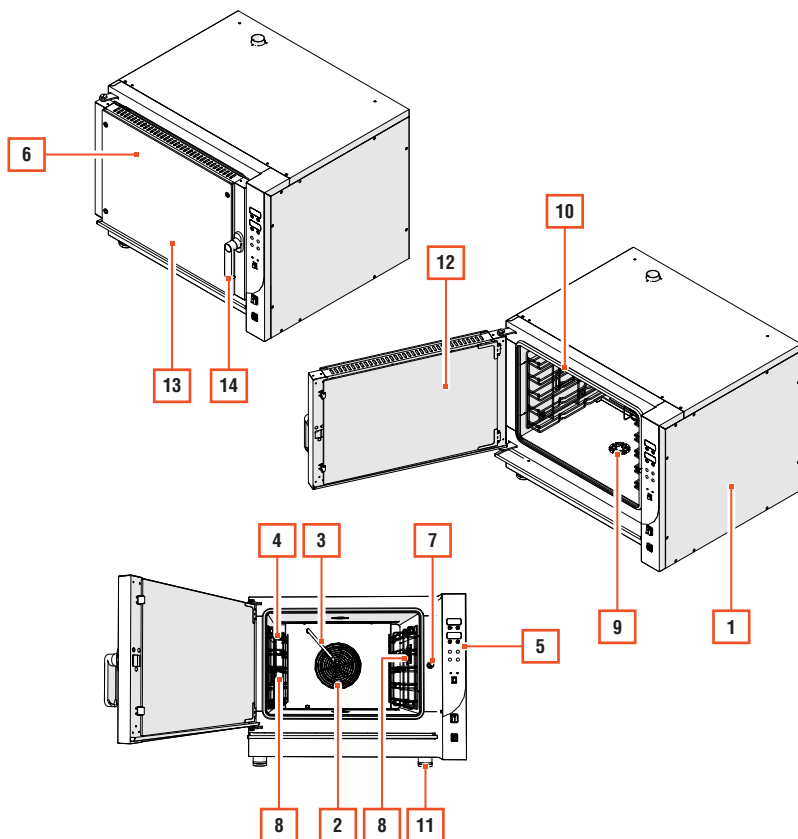
COOKING WITH FUNCTIONS (versions with resistance in the cooking chamber)

ICON	TYPE OF COOKING	DESCRIPTION
	STEAM H₂O	Cooking with water injection in the chamber, in manual or automatic mode. 90°C to 105°C and 90% to 100% humidity.
	MIXED	Convection cooking with water injection into the chamber. 30°C to 260°C and 10% to 90% humidity.
	COOKING WITH CORE PROBE AND Δ °T	Cooking that maintains a constant difference between the temperature of the cooking chamber and that of the core probe.
	ONLY VENTILATION (COOLING)	
	CONVECTION PLUS FANS RESISTANCE	Cooking with mechanical ventilation allowing even distribution of hot air inside the cooking chamber. Between 30°C and 280°C.

REGENERATION

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

3.4. MAIN COMPONENTS



POS.	ELEMENT
1	STRUCTURE
2	FANS PROTECTION CASING
3	STEAM PIPE
4	TRAYS/GRIDS SUPPORT
5	CONTROL PANEL
6	OPENING DOOR
7	DOOR SAFETY MICROSWITCH
8	LIGHTS
9	WATER DRAIN HOLE
10	DOOR GASKET

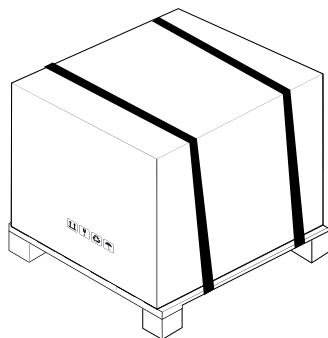
POS.	ELEMENT
11	FEET
12	INTERNAL GLASS
13	EXTERNAL GLASS
14	DOOR OPENING HANDLE

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



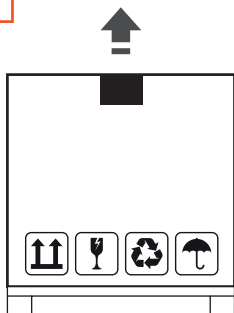
Only qualified technical personnel should perform handling operations on the equipment.



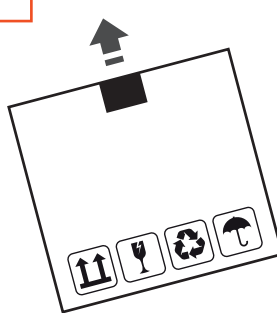
The manufacturer accepts no liability in the event of non-compliance with current safety regulations.

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

YES

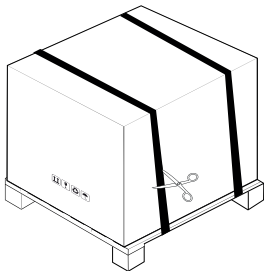
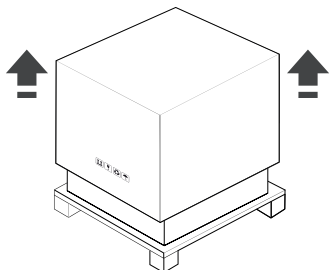


NO



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.

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
CL 5 mechanical	L 955 x D 880 x H 900 mm	115 Kg
CL 10 mechanical	L 955 x D 880 x H 1300 mm	150 Kg
CL 5 digital	L 955 x D 880 x H 900 mm	115 Kg
CL 10 digital	L 955 x D 880 x H 1300 mm	150 Kg
AL CAPONE 5	L 955 x D 880 x H 900 mm	125 Kg
AL CAPONE 10	L 955 x D 880 x H 1300 mm	160 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.

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.

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 chapter "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%

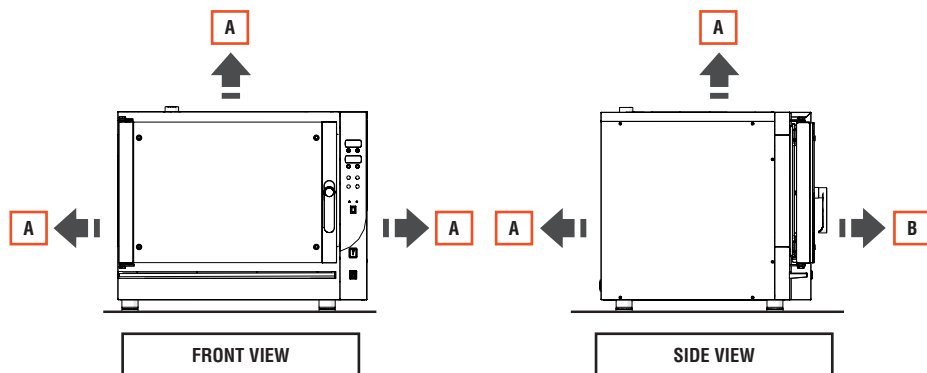
Do not use the equipment outside the permitted conditions of use and operation.

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.

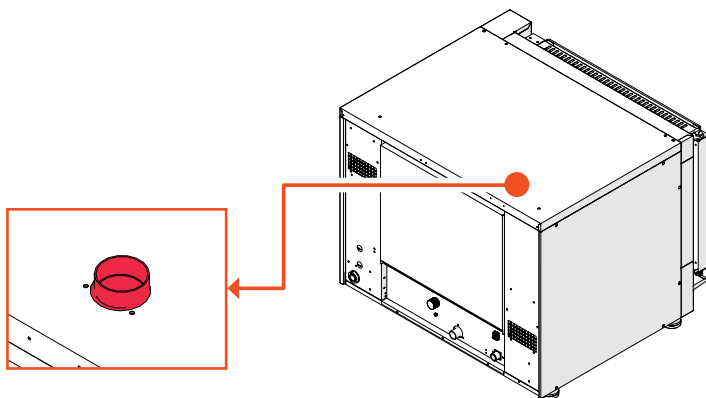
Positioning on support structure:

STEP ACTION

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

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.

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:

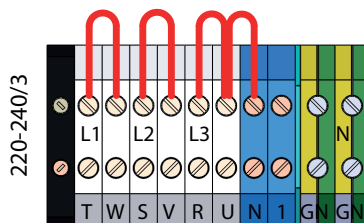
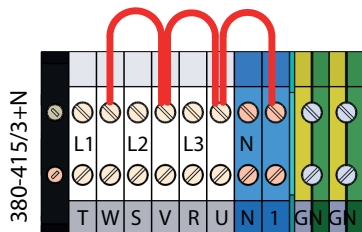
- Provide a 0.03 A type A differential magnetothermal switch and make sure that the frequency/voltage of the line corresponds to the one shown on the product's identification plate
- Check that the mains voltage and frequency correspond to those on the nameplate. A variation $\pm 10\%$ of the rated voltage 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
- 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.

Cable characteristics according to version:

VERSION	MINIMUM SECTION	MAXIMUM LENGTH	TYPE
5 Trays	$\varnothing 2.5 \text{ mm}^2$	3 m	NEOPRENE H07RN-F 5G4
10 Trays	$\varnothing 4.0 \text{ mm}^2$	3 m	

To carry out the electrical connection:

STEP	ACTION
1	Unscrew the screws that fasten the right side panel and remove it.
2	Unscrew the 4 screws that fasten the cover of the electrical panel compartment and open it.
3	Pass the power cable through the cable lead at the rear of the oven and tighten it.
4	Pass the power supply cable through the passage of the electrical panel
5	Connect the power supply cable to terminals N - L1 - L2 - L3 - PE.



WARNING

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



Connect the oven's electrical plug to a fixed socket.

It is forbidden to connect the electric plug of the oven to an extension and/or reducer.



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

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.

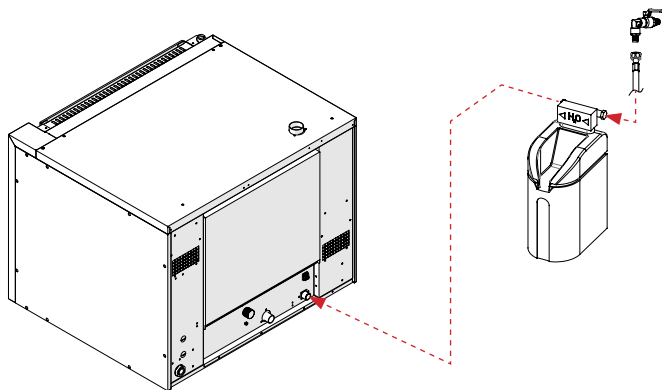


The use of an inlet water softening system is recommended to keep the water hardness between 4°-8°f.

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.



6.2.2. CONNECTION TO THE WATER DRAIN



Do not reduce the drain diameter below Ø 30 mm

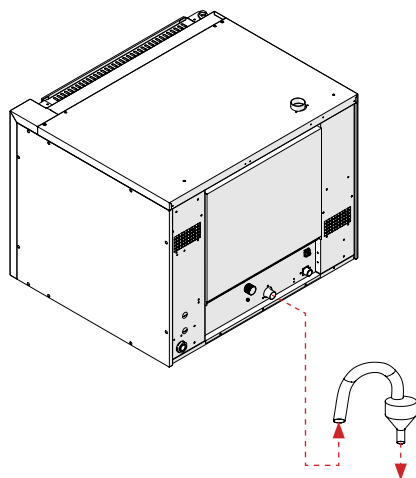
To make the connection to the water outlet:

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.



6.2.3. CONNECTION OF CLEANING CONTAINERS (ONLY 'AL CAPONE' VERSION)

The 'AL CAPONE' version oven is equipped with an automatic chamber washing system.

The oven must be connected to the clean water supply and detergent containers for the washing to work properly:

- detergent product
- rinse additive.



For the characteristics of the products to be used within the washing cycle, please contact the manufacturer.

To make the detergent container connection:

STEP	ACTION
1	Insert dip-pipe no.1 (red pipe) inside the detergent container.
2	Insert dip tube no. 2 (green pipe) inside the rinse agent container.
3	Simultaneously press buttons  and  . Note: the writing "Cari" appears on the display normally used to set the cooking time.
	Press buttons  or  to select the action to be performed in the oven washin system, selecting between:
4	▪ det = allows loading of detergent ▪ bri = allows loading of rinse aid ▪ risc= allows to rinse the system
	Press the  button to start and stop loading the product into the oven's washing system.
5	Note: the display normally used to set the cooking temperature will show the countdown to the end of the product loading phase.
6	Perform the same loading operation for both products.



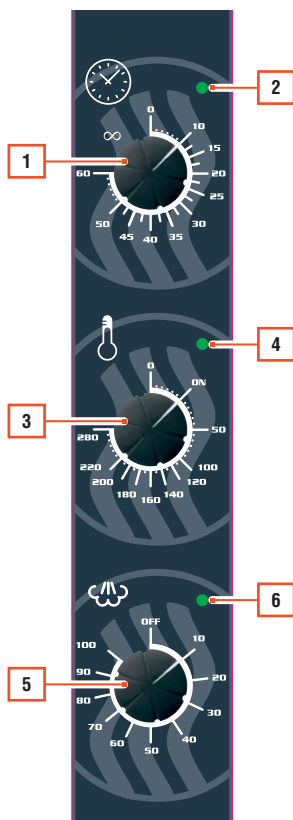
Perform a rinse cycle before loading a product.
See chapter "PULIZIA AUTOMATICA"

7. CONTROL PANEL

7.1. "MECHANICAL" VERSION CONTROL PANEL

Present on
models:

CL 5 mechanical | CL 10 mechanical

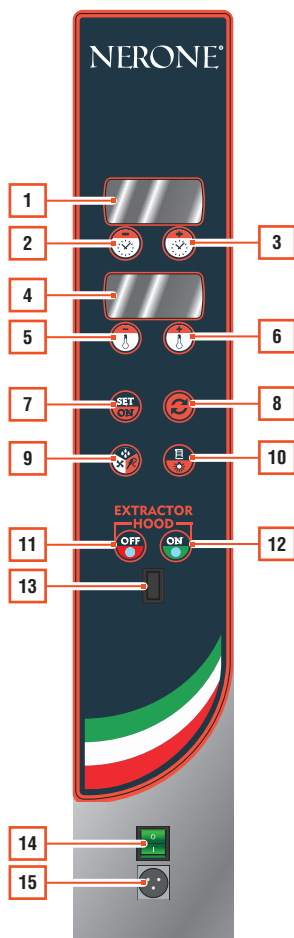


POS.	ICON	ELEMENT
1		COOKING TIME SETTING KNOB
2		LIGHT "ON"
3		TEMPERATURE SETTING KNOB
4		"REACHED TEMPERATURE" INDICATOR LIGHT
5		STEAM SETTING KNOB
6		"REACHED HUMIDITY" INDICATOR

7.2. "DIGITAL" VERSION CONTROL PANEL

Present on
models:

CL 5 digital | CL 10 digital

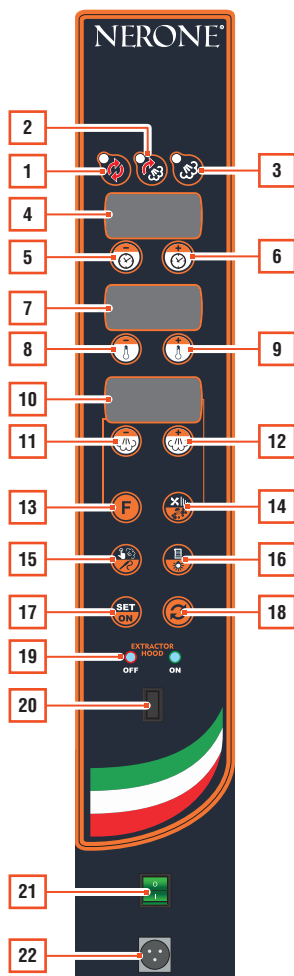


POS.	ICON	ELEMENT
1		"COOKING TIME / CORE TEMPERATURE" DISPLAY
2		KEY "-" COOKING TIME
3		KEY "+" COOKING TIME
4		DISPLAY 'TEMPERATURE / SETTING $\Delta^{\circ}\text{T}$
5		TEMPERATURE "-" BUTTON
6		TEMPERATURE "+" BUTTON
7		"SET" or "ON" KEY
8		"PRE-HEATING/COOKING START" BUTTON
9		"H ₂ O INJECTION" or "COOKING WITH CORE PROBE" or "COOLING AFTER COOKING" BUTTON
10		"RECIPE" OR "INTERNAL LAMP OPERATION" BUTTON
11		"INTAKE HOOD DISABLED" LIGHT
12		"INTAKE HOOD ENABLED" LIGHT
13		"ENABLE/DISABLE FUME HOOD OPERATION" BUTTON
14		"O/I" MAIN SWITCH
15		ATTACHMENT FOR CORE PROBE

7.3. "DIGITAL" VERSION CONTROL PANEL

Present on
models:

AL CAPONE 5 | AL CAPONE 10



POS.	ICON	ELEMENT
1		"CONVECTION" COOKING BUTTON
2		"MIXED" COOKING BUTTON (CONVECTION/STEAM)
3		"STEAM" COOKING BUTTON
4		"COOKING TIME / CORE TEMPERATURE" DISPLAY
5		KEY "-" COOKING TIME
6		KEY "+" COOKING TIME
7		"COOKING TEMPERATURE / ΔT SETTING" DISPLAY
8		TEMPERATURE "-" BUTTON
9		TEMPERATURE "+" BUTTON
10		"COOKING HUMIDITY" DISPLAY
11		KEY "-" COOKING HUMIDITY
12		KEY "+" COOKING HUMIDITY
13		COOKING PHASE
14		"FAN SPEED ADJUSTMENT" or "AUTOMATIC WASH" KEY
15		"MANUAL STEAM INPUT" or "CORE TEMPERATURE MODE" KEY
16		"RECIPES" or "INTERNAL LAMP OPERATION" KEY
17		"SET" or "ON" KEY
18		"PRE-HEATING/COOKING START" BUTTON
19		"INTAKE HOOD DISABLED/ENABLED" LIGHTS
20		"ENABLE/DISABLE FUME HOOD OPERATION" BUTTON
21		"O/I" MAIN SWITCH
22		ATTACHMENT FOR CORE PROBE

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.

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.

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

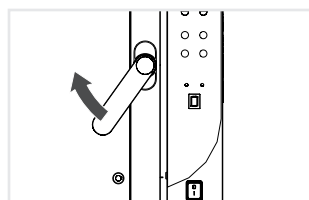
Burn hazard. During operation of the oven, hot steam may escape when the door is opened. Pay attention.

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

The oven has two opening modes:

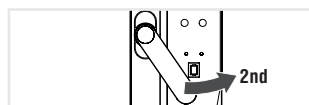
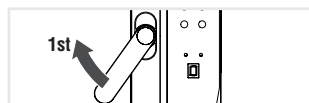
MODE 1

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.

8.4. USE OF “CL MECHANICAL” VERSION OVEN

Valid for models:

CL 5 mechanical | CL 10 mechanical

8.4.1. ACTIVATION

To switch on the equipment, proceed as described below:

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

8.4.2. SETTING CONVECTION COOKING MODE

To set the convection cooking mode, proceed as described below:

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.	

8.4.3. SETTING MIXED COOKING MODE (CONVECTION/STEAM)

To set the mixed cooking mode, proceed as described below:

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.	
3	Turn the knob and set it to the desired humidity. Note: when the 'Reached humidity' light comes on, it indicates that the oven is reaching the desired humidity. Once reached, the light switches off.	

8.4.4. SETTING STEAM COOKING MODE



The maximum weight for each tray in steam cooking is 3.5 kg, possibly evenly distributed on the whole surface of the tray.

To set the steaming mode, proceed as described:

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

8.4.5. START COOKING

To start cooking, proceed as described below:

STEP	ACTION	PICTURE
1	Turn the knob and set it to the desired cooking time. Note: in the 'infinite' position  the oven remains switched on without time limitation.	
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.	

8.4.6. SWITCHING OFF

To switch off the oven, proceed as described below:

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

8.5. USE OF "CL DIGITAL" VERSION OVEN

Valid for models:

CL 5 digital | CL 10 digital

8.5.1. ACTIVATION

To switch on the equipment, proceed as described below:

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  to switch on the oven.	

8.5.2. LANGUAGE SELECTION

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. Press buttons  or  to select the desired language:
5	▪ 3 = Italian; ▪ 4 = English; ▪ 5 = French.
6	Press button  to set the desired language.
7	Press button  twice, until you return in "Stand-by" mode.

8.5.3. SETTING CONVECTION COOKING MODE

To set the convection cooking mode, proceed as described below:

STEP	ACTION
1	Press button  to enable convection cooking mode.
2	Press buttons  or  to adjust the cooking time. Note: reducing the time below zero, will cause the writing "Inf" to appear on the display, which indicates that the oven will continue cooking until manually stopped by the operator.
3	Press buttons  or  to adjust the cooking temperature. Note: in this cooking mode, the temperature may be adjusted from 30°C to 280°C.
4	Press button  to adjust the fan speed. Note: every time it is pressed, a symbol  will be cyclically added on the display normally used to manage cooking humidity, up to a maximum of 4.

8.5.4. SETTING MIXED COOKING MODE (CONVECTION/STEAM)

To set the mixed cooking mode, proceed as described below:

STEP	ACTION
1	During the programming phase, press the  button. Note: the writing "H2O" will appear on one of the displays, while the other will show the injection percentage.
2	Press buttons  or  to adjust the injection percentage. Note: the adjustment can be set from "OFF" (off) to 100 (maximum). Note: Press button  during the cooking phase to manually inject water.

8.5.5. SETTING STEAM COOKING MODE



The maximum weight for each tray in steam cooking is 3.5 kg, possibly evenly distributed on the whole surface of the tray.

To set the steaming mode, proceed as described:

STEP	ACTION
1	During the programming phase, press the  button. Note: the writing "H2O" will appear on one of the displays, while the other will show the injection percentage.
2	Press buttons  or  to adjust the injection percentage. Note: the adjustment can be set from "OFF" (off) to 100 (maximum). Note: Press button  during the cooking phase to manually inject water.

8.5.6. SETTING COOKING MODE WITH CORE PROBE AND $\Delta^{\circ}\text{T}$



These functions cannot be set during the pre-heating or cooking phase.

To set the cooking mode with core and $\Delta^{\circ}\text{T}$, proceed as follows :

STEP	ACTION
1	Press the button to enable the core probe cooking function. Note: the letter "C" appears on the display normally used to set the cooking time.
2	Press the buttons or to adjust the core temperature between 20°C and 120°C. Note: when said temperature is reached, cooking will stop automatically.
3	If necessary press the button again to enable the cooking mode with $\Delta^{\circ}\text{T}$. Note: the letter "T" appears on the display normally used to set the cooking temperature.
4	If the cooking function with $\Delta^{\circ}\text{T}$ is set, press buttons or to adjust the temperature difference to be kept between the cooking chamber and the core of the product. Note: in this cooking mode, the temperature may be adjusted from 20°C to 120°C.

8.5.7. START COOKING

To start cooking, proceed as described below:

STEP	ACTION
1	Set the desired operating parameters as shown in the previous paragraphs.
2	Press button to start the pre-heating phase of the cooking chamber. Note: a sound signal will be generated and the writing "START" will appear on the display when the pre-heating phase is completed Note: the pre-heating phase may be skipped at any time by pressing button , thus starting cooking.
3	At the end of the pre-heating phase, open the oven door and insert the baking tray containing the product.
4	Close the oven door.
5	Press button to start cooking. Note: if the cooking time or product core temperature has been set, once this parameter is reached cooking will stop automatically, producing an acoustic signal.
6	Press and hold button during cooking to stop and return to the setting phase.



The previously set parameters can be changed during the pre-heating or cooking phase by pressing the relative buttons.

The oven will return to the pre-heating or cooking phase 5 second after the last time one of the buttons of the panel was pressed, applying the new set parameters.



The pre-heating cycle is disabled in case of differential cooking.

8.5.8. COOKING WITH STORED RECIPE

To start recipe cooking, proceed as described below:

STEP	ACTION
1	Press button  from the "Stand by" mode. Note: the display normally used to set the cooking time will show the letter "r" followed by the relative number of the recipe (e.g. 001); the parameters set for the selected recipe will also appear intermittently.
2	Press buttons  or  to select the recipe to be used.
3	Press button  to start the pre-heating phase of the cooking chamber. Note: a sound signal will be generated and the writing "START" will appear on the display when the pre-heating phase is completed Note: the pre-heating phase may be skipped at any time by pressing button  , thus starting cooking.
4	At the end of the pre-heating phase, open the oven door and insert the baking tray containing the product.
5	Close the oven door.
6	Press button  to start cooking. Note: if the cooking time or product core temperature has been set, once this parameter is reached cooking will stop automatically, producing an acoustic signal.
7	Press and hold button  during cooking to stop and return to the setting phase.

8.5.9. CREATING A NEW RECIPE



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

To create a new recipe, proceed as described below:

STEP	ACTION
1	With the oven on, press button  . Note: the display normally used to set the cooking time will show the letter "r" followed by the relative number of the recipe (e.g. 001); the parameters set for the selected recipe will also appear intermittently.
2	Press buttons  or  to select the recipe to be set.
3	Press button  to enter the setting phase of the selected recipe.
4	Set the recipe parameters, following the procedures described in the previous paragraphs.
5	Memorise the recipe by pressing and holding button  . Note: the writing "done" appears on the display normally used to set the cooking time which confirms that the recipe was saved.
6	Press  to exit recipes mode.

8.5.10. OTHER FUNCTIONS

Switching cooking chamber lighting on/off

- During cooking, pressing button  will switch the lighting inside the cooking chamber on or off; lighting is always active at the start of the cooking phase.

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.

Oven cooling

- At the end of cooking, the oven can be cooled by opening the door and pressing . The cooling phase will end automatically once the temperature of 80° has been reached inside the oven.

Enabling / Disabling intake hood operation

- Press the appropriate button (see chapter "CONTROL PANEL") to switch on/off the operation of the hood installed above the furnace (not included in this delivery).

8.5.11. SWITCHING OFF

To switch off the oven, proceed as described below:

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

8.6. USE OF “AL CAPONE” VERSION OVEN

Valid for models:

AL CAPONE 5 | AL CAPONE 10

8.6.1. ACTIVATION

To switch on the equipment, proceed as described below:

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  to switch on the oven.	

8.6.2. LANGUAGE SELECTION

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: ▪ 3 = Italian; ▪ 4 = English; ▪ 5 = French.
6	Press button  to set the desired language.
7	Press button  twice, until you return in “Stand-by” mode.

8.6.3. SETTING CONVECTION COOKING MODE

To set the convection cooking mode, proceed as described below:

STEP	ACTION
1	Press button  to enable convection cooking mode.
2	Press buttons  or  to adjust the cooking time. Note: reducing the time below zero, will cause the writing "Inf" to appear on the display, which indicates that the oven will continue cooking until manually stopped by the operator.
3	Press buttons  or  to adjust the cooking temperature. Note: in this cooking mode, the temperature may be adjusted from 30°C to 280°C.
4	Press button  to adjust the fan speed. Note: every time it is pressed, a symbol  will be cyclically added on the display normally used to manage cooking humidity, up to a maximum of 4.

8.6.4. SETTING MIXED COOKING MODE (CONVECTION/STEAM)

To set the mixed cooking mode, proceed as described below:

STEP	ACTION
1	Press button  to enable mixed cooking mode (convection/steam).
2	Press buttons  or  to adjust the cooking time. Note: reducing the time below zero, will cause the writing "Inf" to appear on the display, which indicates that the oven will continue cooking until manually stopped by the operator.
3	Press buttons  or  to adjust the cooking temperature. Note: in this cooking mode, the temperature may be adjusted from 30°C to 260°C.
4	Press buttons  or  to adjust the cooking humidity. Note: in this cooking mode, the temperature humidity be adjusted from 0% to 90%.
5	Press button  to adjust the fan speed. Note: every time it is pressed, a symbol  will be cyclically added on the display normally used to manage cooking humidity, up to a maximum of 4.

8.6.5. SETTING STEAM COOKING MODE



The maximum weight for each tray in steam cooking is 3.5 kg, possibly evenly distributed on the whole surface of the tray.

To set the steaming mode, proceed as described:

STEP	ACTION
1	Press button to enable steam cooking mode.
2	Press buttons or to adjust the cooking time. Note: reducing the time below zero, will cause the writing "Inf" to appear on the display, which indicates that the oven will continue cooking until manually stopped by the operator.
3	Press buttons or to adjust the cooking temperature. Note: in this cooking mode, the temperature may be adjusted from 90°C to 105°C.
4	Press buttons or to adjust the cooking humidity. Note: in this cooking mode, the temperature humidity be adjusted from 90% to 100%.
5	Press button to adjust the fan speed. Note: every time it is pressed, a symbol will be cyclically added on the display normally used to manage cooking humidity, up to a maximum of 4.

8.6.6. SETTING COOKING MODE WITH CORE PROBE AND $\Delta^{\circ}\text{T}$



These functions cannot be set during the pre-heating or cooking phase.

To set the cooking mode with core and $\Delta^{\circ}\text{T}$, proceed as follows :

STEP	ACTION
1	Select one of the cooking modes of the oven (convection, mixed, steam), as indicated in the previous paragraphs.
2	Press the button to enable the core probe cooking function. Note: the letter "C" appears on the display normally used to set the cooking time.
3	Press the buttons or to adjust the core temperature between 20°C and 120°C. Note: when said temperature is reached, cooking will stop automatically.
4	If necessary press the button again to enable the cooking mode with $\Delta^{\circ}\text{T}$. Note: the letter "d" appears on the display normally used to set the cooking temperature.

STEP	ACTION
------	--------

- | | |
|---|---|
| 5 | If the cooking function with ΔT is set, press buttons  or  to adjust the temperature difference to be kept between the cooking chamber and the core of the product. |
|---|---|

Note: in this cooking mode, the temperature may be adjusted from 20°C to 120°C.

- | | |
|---|---|
| 6 | Press buttons  or  to adjust the cooking humidity. <ul style="list-style-type: none"> in mixed cooking mode, the temperature humidity be adjusted from 0% to 90%; in steam cooking mode, the temperature humidity be adjusted from 90% to 100%; in convection cooking mode, the adjustment of this parameter is deactivated. |
|---|---|

- | | |
|---|--|
| 7 | Press button  to adjust the fan speed.
Note: every time it is pressed, a symbol  will be cyclically added on the display normally used to manage cooking humidity, up to a maximum of 4. |
|---|--|

8.6.7. START COOKING

To start cooking, proceed as described below:

STEP	ACTION
------	--------

- | | |
|---|--|
| 1 | Set a cooking mode, following the procedures described in the previous paragraphs. |
| 2 | Press button  to start the pre-heating phase of the cooking chamber.
Note: a sound signal will be generated and the writing "START" will appear on the display when the pre-heating phase is completed
Note: the pre-heating phase may be skipped at any time by pressing button  , thus starting cooking. |
| 3 | At the end of the pre-heating phase, open the oven door and insert the baking tray containing the product. |
| 4 | Close the oven door. |
| 5 | Press button  to start cooking.
Note: if the cooking time or product core temperature has been set, once this parameter is reached cooking will stop automatically, producing an acoustic signal. |
| 6 | Press and hold button  during cooking to stop and return to the setting phase. |



The previously set parameters can be changed during the pre-heating or cooking phase by pressing the relative buttons.

The oven will return to the pre-heating or cooking phase 5 second after the last time one of the buttons of the panel was pressed, applying the new set parameters.



The pre-heating cycle is disabled in case of differential cooking.

8.6.8. COOKING WITH STORED RECIPE

To start recipe cooking, proceed as described below:

STEP	ACTION
1	Press button  from the "Stand by" mode. Note: the display normally used to set the cooking time will show the letter "r" followed by the relative number of the recipe (e.g. 001); the parameters set for the selected recipe will also appear intermittently.
2	Press buttons  or  to select the recipe to be used.
3	Press button  to start the pre-heating phase of the cooking chamber. Note: a sound signal will be generated and the writing "START" will appear on the display when the pre-heating phase is completed Note: the pre-heating phase may be skipped at any time by pressing button , thus starting cooking.
4	At the end of the pre-heating phase, open the oven door and insert the baking tray containing the product.
5	Close the oven door.
6	Press button  to start cooking. Note: if the cooking time or product core temperature has been set, once this parameter is reached cooking will stop automatically, producing an acoustic signal. Note: the next cooking phase of the recipe can be reached at any moment, press button .
7	Press and hold button  during cooking to stop and return to the setting phase.

8.6.9. CREATING A NEW RECIPE



Up to 99 recipes can be stored in the 'AL CAPONE' version oven. Each entered recipe can consist of a maximum of 5 different cooking phases.

To create a new recipe, proceed as described below:

STEP	ACTION
1	With the oven on, press button . Note: the display normally used to set the cooking time will show the letter "r" followed by the relative number of the recipe (e.g. 001); the parameters set for the selected recipe will also appear intermittently.
2	Press buttons or to select the recipe to be set.
3	Press button to enter the setting phase of the first cooking phase of the selected recipe. Note: the display normally used to set cooking humidity will show a yellow flashing number which identifies the phase in which the parameters are set.
4	Set the cooking mode to be used in the first phase of the recipe, pressing one of the following buttons: ▪ to set convection cooking; ▪ to set mixed cooking; ▪ to set steam cooking.
5	Set the parameters of the first phase of the recipe, following the procedures described in the previous paragraphs, according to the selected/desired cooking mode.
6	If more cooking phases must be set, press button to pass to the setting of the following phase. Note: the display normally used to set cooking humidity will show a yellow flashing number which identifies the phase in which the parameters are set.
7	Memorise the recipe by pressing and holding button . Note: the writing "done" appears on the display normally used to set the cooking time which confirms that the recipe was saved.
8	Press to exit recipes mode.

8.6.10. OTHER FUNCTIONS

Switching cooking chamber lighting on/off

- During cooking, pressing button  will switch the lighting inside the cooking chamber on or off; lighting is always active at the start of the cooking phase.

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 (only in mixed or steam cooking mode).

Oven cooling

- At the end of cooking, the oven can be cooled by opening the door and pressing . The cooling phase will end automatically once the temperature of 80° has been reached inside the oven.

Enabling / Disabling intake hood operation

- Press the appropriate button (see chapter "CONTROL PANEL") to switch on/off the operation of the hood installed above the furnace (not included in this delivery).

8.6.11. SWITCHING OFF

To switch off the oven, proceed as described below:

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

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, 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.

9.2. CLEAN THE COOKING CHAMBER

9.2.1. MANUAL CLEANING

Valid for models:

**CL 5 mechanical | CL 10 mechanical | CL 5 digital | CL 10 digital | AL
CAPONE5 | IAL CAPONE 10**

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

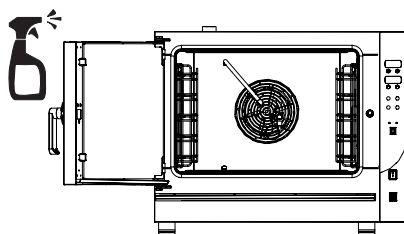
- Switch off the oven
- Wait for the internal parts to cool down
- Open the oven carefully
- Pay attention to uncovered parts of one's body and eyes
- Remove the grids and pans and clean them separately.

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.



9.2.2. AUTOMATIC CLEANING

Valid for models:

AL CAPONE 5 | AL CAPONE 10

After every cooking process, the cooking chamber must be cleaned from any food residue and grease, according to the use of the oven.

The oven is equipped with 4 possible automatic washing cycles:

CYCLE	CODE	DESCRIPTION	DURATION (MINUTES)
SOFT	Soft	WASHING FOR LIGHT DIRT	45
NORMAL	nor	WASHING FOR LIGHT OR HEAVY SOILING	90
FULL	Full	WASHING FOR INTENSE DIRT	120
RINSE	rinS	WASHING ONLY WITH WATER (WITH HOT OVEN)	7

To run the automatic chamber cleaning cycle:

STEP	ACTION
1	Press and hold the  button for a few seconds from the “Stand by” mode. Note: the writing “LEA” appears on the display normally used to set the cooking time.
2	Press buttons  or  to select the washing mode, selecting from: ▪ Soft ▪ Normal ▪ Full ▪ Rinse.
3	Press button  to start the washing cycle. Note: the display normally used to set the cooking temperature will show the countdown of the washing process
4	An acoustic signal will be produced at the end of the automatic washing cycle.



If the washing cycle is interrupted during its operation, the oven cannot be used for cooking. End the washing cycle or perform a rinse to restore normal oven functions.

9.3. CLEANING THE GLASS

**WARNING**

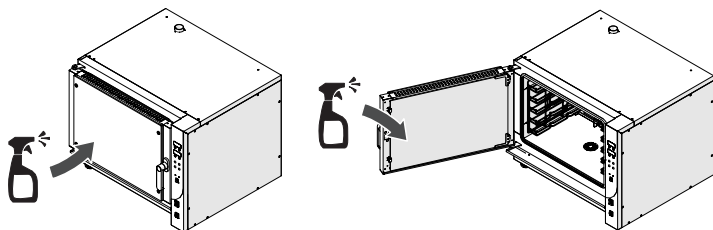
Burn hazard. Wait until the oven has cooled down before cleaning the glass.



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 and outside) with a suitable degreasing agent.

Rinse with a sponge soaked in water.



9.4. CLEANING THE FAN

Periodically check the cleaning condition of the fan, making sure that no excessive grease accumulates on the impellers.

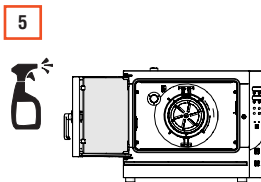
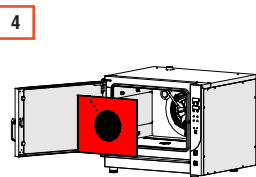
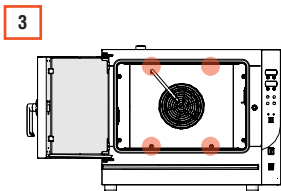
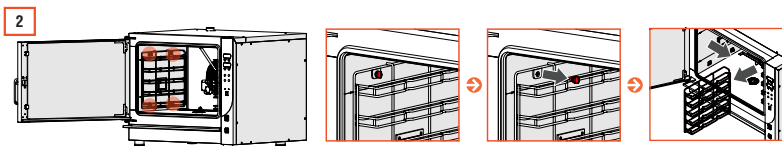
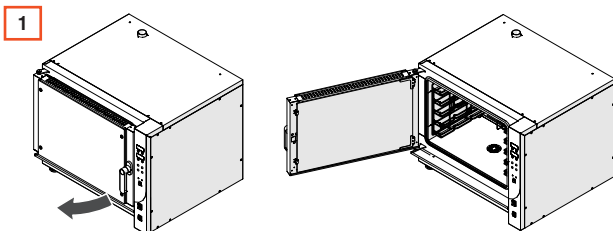
For cleaning, use a product specifically for steel.

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	Open the oven door.
2	Manually unscrew the 4 fastening latches of the internal tray supports and extract them carefully.
3	Unscrew the 4 screws securing the fan guard.
4	Carefully remove the fan casing.
5	Clean the surfaces with a suitable de-greasing product. Rinse thoroughly with a sponge soaked in water.



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

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

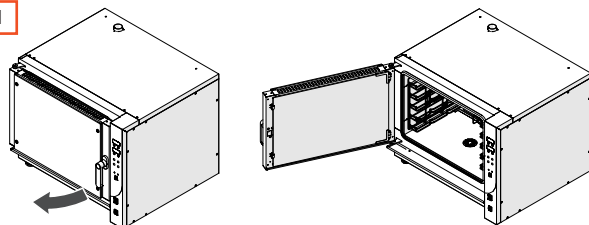
Falling hazard. The oven door is heavy. Be careful during disassembly.

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

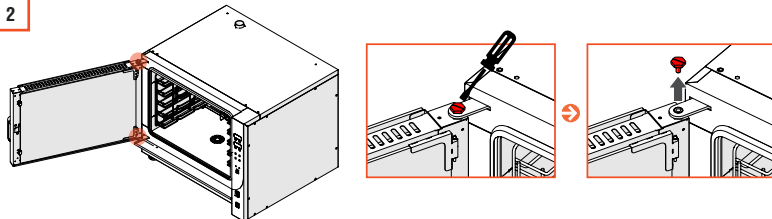
For dismantling the door:

STEP	ACTION
1	Open the door all the way.
2	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 door with utmost care.

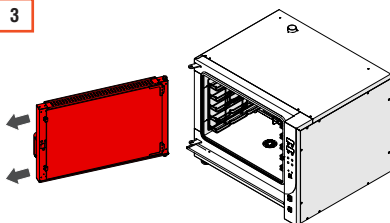
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3

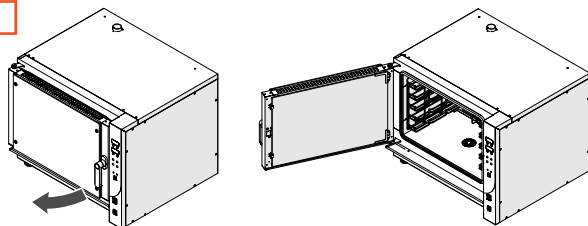
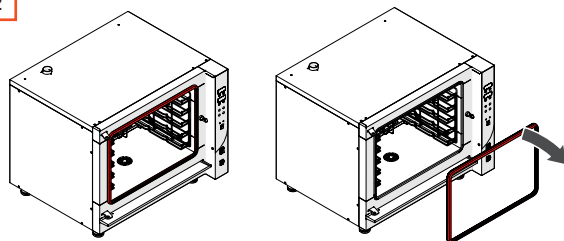


Reassemble the components following the above procedure in reverse order.

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**

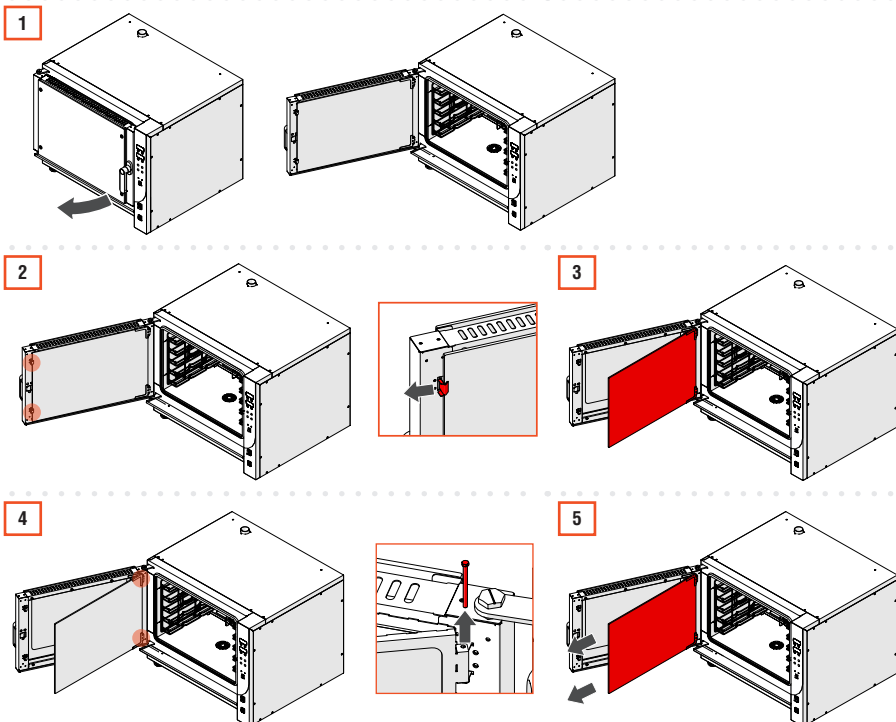
10.2.3. INTERNAL GLASS DISASSEMBLY / REPLACEMENT

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 remove/replace 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	Unscrew the two internal glass hinge support screws with a 3 mm Allen wrench and 7 mm hex wrench, supporting the glass free from all supports.
5	Slowly remove the internal glass and clean and/or replace it with one possessing the same features.



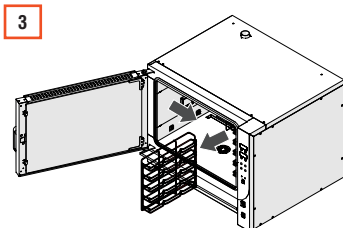
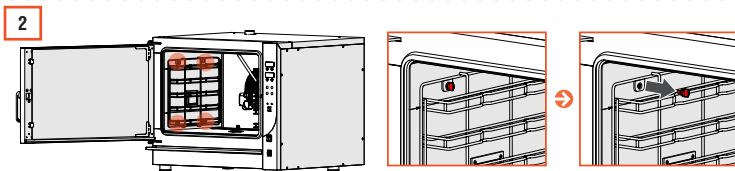
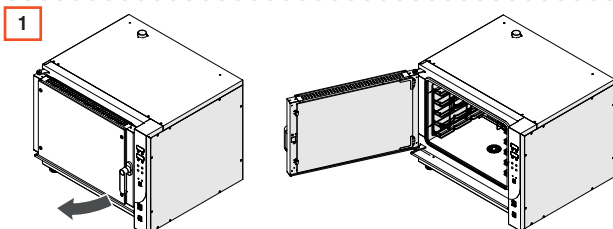
Reassemble the components following the above procedure in reverse order.

10.2.4. TRAY SUPPORTS DISASSEMBLY

Remove pan supports to facilitate cleaning or in case of damage.

For dismantling/replacing pan 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.

10.2.5. LAMP REPLACEMENT

**WARNING**

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

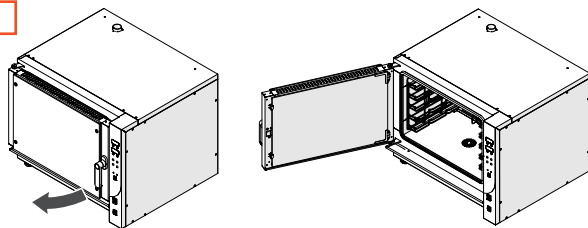
Use a lamp with the same technical characteristics. The lamp must be suitable for high temperatures.

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

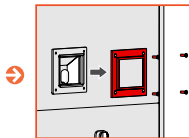
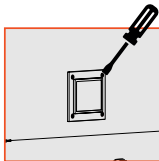
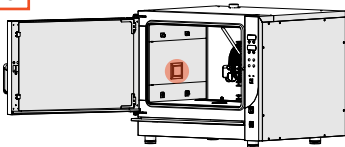
To replace the lamp:

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.

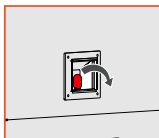
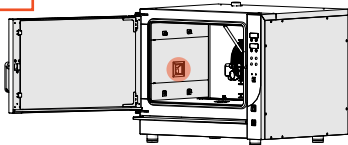
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3



4



Reassemble the components following the above procedure in reverse order.

11. DIAGNOSTICS

11.1. 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.
PR4	Cooking chamber temperature second probe malfunction.	- Switch the oven off and back on. - Contact technical support.
H2O	Inlet water pressure missing.	- Check the presence of water. - Check that the pipe is connected. - Check that the infeed filter is clean.
FAN	Cooking chamber ventilation motor malfunction.	- Check that the fan is not locked. - Contact technical support.
HEAT	Overheating of the electrical circuit or the board.	- Check the proper operation of the rear fans. - Place the oven correctly.
ESPE	Missing communication between electronic boards.	Contact technical support.
SAFE	Missing electrical supply to board.	- Check the over-temperature thermostat. - Contact technical support.
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.

11.2. TROUBLE SHOOTING

PROBLEM	CAUSE	SOLUTION
The oven does not switch on.	No electrical power supply.	Check electrical power supply.
The oven does not heat up.	- Electrical power supply issue. - The door is open.	- Check that the plug is inserted correctly and that the oven is powered. - Make sure the door is closed.
The oven does not produce steam	No water	- Check water supply. - Clean inlet filter.
The oven does not drain water	Drain clogged.	Clean the drain.
Excessive vibrations	Feet not touching correctly.	Place the oven correctly.
The fan does not spin	Door open.	Make sure the door is closed.
The washing is not working	No water	- Check water supply. - Clean inlet filter.
The oven does not wash correctly	No detergents.	Check the presence of the detergent and the rinsing additive (rinse-aid).

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.

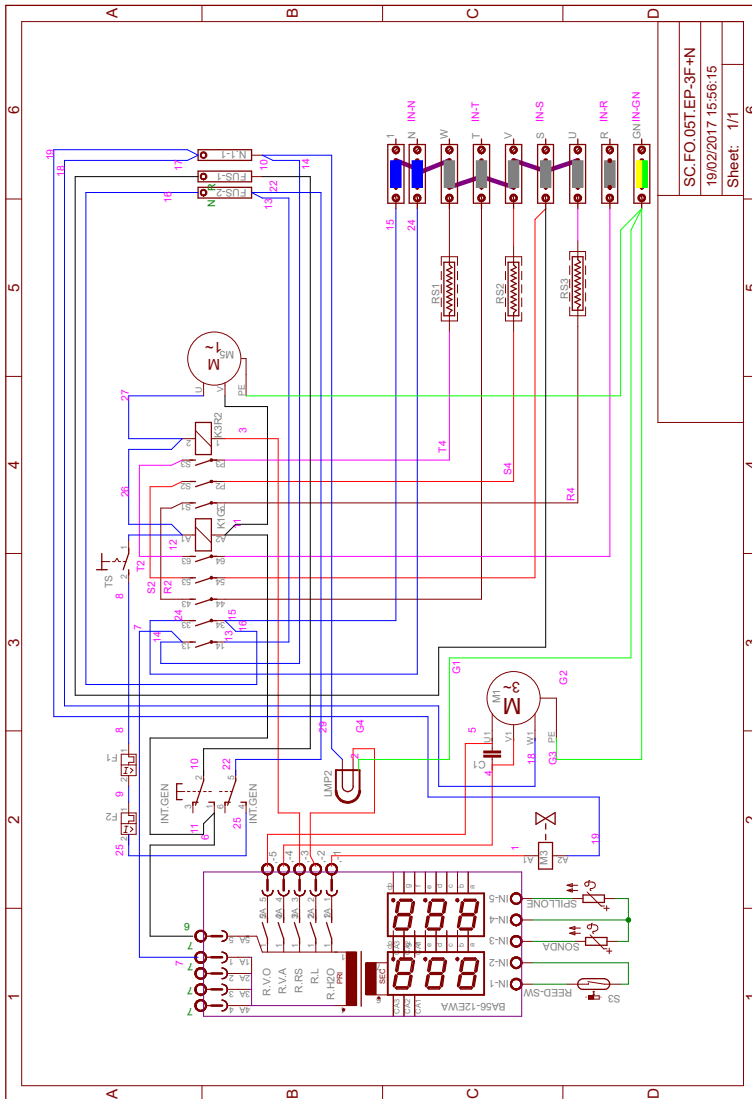
In addition, all materials constituting the product, such as sheet metal, plastic, rubber, glass, etc., must be recycled and/or disposed of in accordance with the procedures of the relevant regulations.

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

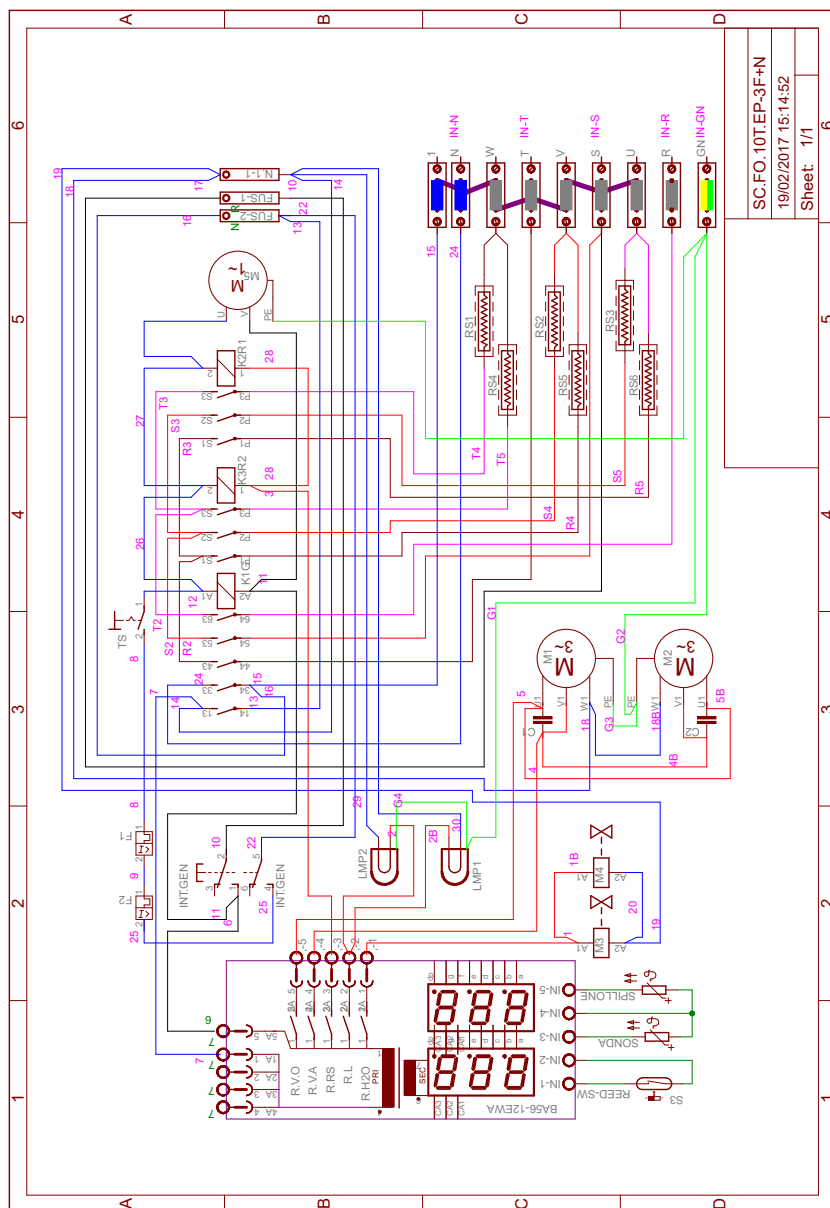
Make the equipment, destined for dismantling, unusable by removing the power supply cables.

13. ATTACHMENTS

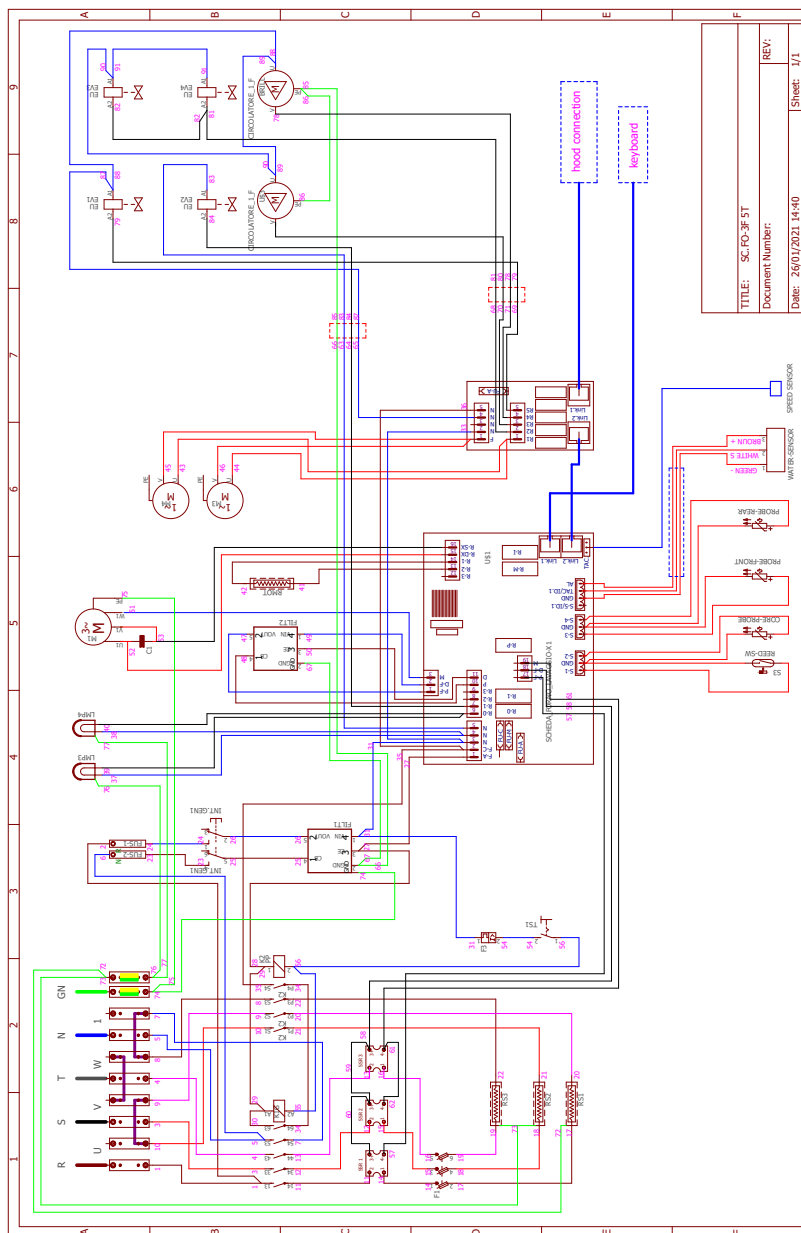
13.1. WIRING DIAGRAM - CL 5 DIGITAL



13.2. WIRING DIAGRAM - CL 10 DIGITAL



13.3. WIRING DIAGRAM - AL CAPONE 5



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13.4. WIRING DIAGRAM - AL CAPONE 10

