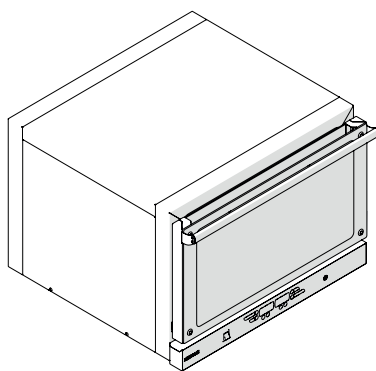
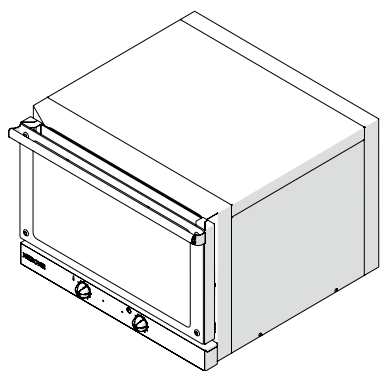


NERONE[®]

CONVECTION OVENS

TRANSLATION OF THE ORIGINAL INSTRUCTIONS



MECHANICAL | DIGITAL



Revision 01 - 03/2024

EN

USE AND MAINTENANCE MANUAL

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TECHNICAL DATA SHEETS

The logo for NERONE meccanico is centered within an orange square. It consists of the word "NERONE" in a large, bold, black sans-serif font, with the word "meccanico" in a smaller, bold, white sans-serif font positioned directly below it.

NERONE
meccanico

595 4

Mechanical convection oven, capacity **4** grids **435 x 350** mm or trays **435 x 320** mm



L.H. SWING DOOR
(optional)



HINGED DOOR
(standard)



R.H. SWING DOOR
(optional)



FUNCTIONS



CONVECTION



DOUBLE FAN



LIGHT

TECHNICAL FEATURES

Version	Electrical - Mechanical
Trays capacity	4 - 435 x 350 mm / 435 x 320 mm
Distance between trays	84 mm
Chamber dimensions	L 464 x D 420 x H 370 mm
External dimensions	L 589 x D 680 x H 580 mm
Total electrical power	3.15 kW
Voltage	220-240 V 1 50/60 Hz
Total power consumption	14 A
Packaging dimensions	L 625 x D 720 x H 750 mm
Net weight	33 kg
Gross weight with packaging	45 kg

595 A

Mechanical convection oven, capacity **4** grids 435 x **350** mm or trays **435** x **320** mm



HINGED DOOR
(standard)



FUNCTIONS



CONVECTION



DOUBLE FAN



LIGHT

TECHNICAL FEATURES

Version	Electrical - Mechanical
Trays capacity	4 - 435 x 350 mm / 435 x 320 mm
Distance between trays	84 mm
Chamber dimensions	L 464 x D 420 x H 370 mm
External dimensions	L 589 x D 680 x H 580 mm
Total electrical power	2.9 kW
Voltage	220-240 V 1 50/60 Hz
Total power consumption	10 A
Packaging dimensions	L 625 x D 720 x H 750 mm
Net weight	33 kg
Gross weight with packaging	45 kg

595grill 4

Mechanical convection oven and grill, capacity **4** grids **435 x 350** mm or trays **435 x 320** mm



L.H. SWING DOOR
(optional)



HINGED DOOR
(standard)



R.H. SWING DOOR
(optional)



FUNCTIONS



CONVECTION



GRILL



DOUBLE FAN



LIGHT



GRILL+CONVECTION

TECHNICAL FEATURES

Version	Electrical - Mechanical - Grill
Trays capacity	4 - 435 x 350 mm / 435 x 320 mm
Distance between trays	84 mm
Chamber dimensions	L 464 x D 420 x H 370 mm
External dimensions	L 589 x D 680 x H 580 mm
Total electrical power	3.15 kW / 1.7 kW Grill
Voltage	220-240 V 1 50/60 Hz
Total power consumption	14 A
Packaging dimensions	L 625 x D 720 x H 750 mm
Net weight	33 kg
Gross weight with packaging	45 kg

GN 4

Mechanical convection oven, capacity **4** trays or grids **GN 1/1**



L.H. SWING DOOR
(optional)



HINGED DOOR
(standard)



R.H. SWING DOOR
(optional)



FUNCTIONS



CONVECTION



DOUBLE FAN



LIGHT

TECHNICAL FEATURES

Version	Electrical - Mechanical
Trays capacity	4 - GN 1/1
Distance between trays	84 mm
Chamber dimensions	L 560 x D 420 x H 370 mm
External dimensions	L 685 x D 680 x H 580 mm
Total electrical power	3.15 kW
Voltage	220-240 V 1 50/60 Hz
Total power consumption	14 A
Packaging dimensions	L 725 x D 720 x H 750 mm
Net weight	37 Kg
Gross weight with packaging	50 kg

GNgrill 4

Mechanical convection and grill oven, capacity **4** trays or grids **GN 1/1**



L.H. SWING DOOR
(optional)



HINGED DOOR
(standard)



R.H. SWING DOOR
(optional)



FUNCTIONS



CONVECTION



GRILL



DOUBLE FAN



LIGHT



GRILL+CONVECTION

TECHNICAL FEATURES

Version	Electrical - Mechanical - Grill
Trays capacity	4 - GN 1/1
Distance between trays	84 mm
Chamber dimensions	L 560 x D 420 x H 370 mm
External dimensions	L 685 x D 680 x H 580 mm
Total electrical power	3.15 kW / 1.7 kW Grill
Voltage	220-240 V 1 50/60 Hz
Total power consumption	14 A
Packaging dimensions	L 725 x D 720 x H 750 mm
Net weight	37 Kg
Gross weight with packaging	50 kg

600 3

Mechanical convection oven, capacity **3** trays or **600 x 400 mm** grids



L.H. SWING DOOR
(optional)



HINGED DOOR
(standard)



R.H. SWING DOOR
(optional)



FUNCTIONS



CONVECTION



DOUBLE FAN



LIGHT

TECHNICAL FEATURES

Version	Electrical - Mechanical
Trays capacity	3 - 600 x 400 mm
Distance between trays	105 mm
Chamber dimensions	L 650 x D 459 x H 350 mm
External dimensions	L 775 x D 720 x H 560 mm
Total electrical power	3.15 kW
Voltage	220-240 V 1 50/60 Hz
Total power consumption	14 A
Packaging dimensions	L 800 x D 750 x H 730 mm
Net weight	40 Kg
Gross weight with packaging	55 Kg

600grill 3

Mechanical convection and grill oven, capacity **3** trays or grids **600 x 400 mm**



L.H. SWING DOOR
(optional)



HINGED DOOR
(standard)



R.H. SWING DOOR
(optional)



FUNCTIONS



CONVECTION



GRILL



DOUBLE FAN



LIGHT



GRILL+CONVECTION

TECHNICAL FEATURES

Version	Electrical - Mechanical - Grill
Trays capacity	3 - 600 x 400 mm
Distance between trays	105 mm
Chamber dimensions	L 650 x D 459 x H 350 mm
External dimensions	L 775 x D 720 x H 560 mm
Total electrical power	3.15 kW / 1.7 kW Grill
Voltage	220-240 V 1 50/60 Hz
Total power consumption	14 A
Packaging dimensions	L 800 x D 750 x H 730 mm
Net weight	40 Kg
Gross weight with packaging	55 Kg

600 4

Mechanical convection oven, capacity **4** baking trays or **600 x 400 mm** grids or **GN 1/1 tray (BIGN1/165)**



L.H. SWING DOOR
(optional)



HINGED DOOR
(standard)



R.H. SWING DOOR
(optional)



FUNCTIONS



CONVECTION



DOUBLE FAN



LIGHT

TECHNICAL FEATURES

Version	Electrical - Mechanical
Trays capacity	4 - 600 x 400 mm / 4 - GN 1/1 (BIGN1/165)
Distance between trays	80 mm
Chamber dimensions	L 650 x D 459 x H 350 mm
External dimensions	L 775 x D 720 x H 560 mm
Total electrical power	3.15 kW
Voltage	220-240 V 1 50/60 Hz
Total power consumption	14 A
Packaging dimensions	L 800 x D 750 x H 730 mm
Net weight	40 Kg
Gross weight with packaging	55 Kg

600PLUS3T

Enhanced mechanical convection oven, capacity **3** baking trays or **600 x 400 mm** grids or **GN 1/1 tray (BIGN1/165)**



L.H. SWING DOOR
(optional)



HINGED DOOR
(standard)



R.H. SWING DOOR
(optional)



FUNCTIONS



CONVECTION



DIRECTION
INVERSION



LIGHT

OPTIONAL



H₂O

TECHNICAL FEATURES

Version	Electrical - Mechanical
Trays capacity	3 - 600 x 400 mm / 3 - GN 1/1 (BIGN1/165)
Distance between trays	105 mm
Chamber dimensions	L 650 x D 478 x H 350 mm
External dimensions	L 780 x D 795 x H 560 mm
Total electrical power	3.66 kW
Voltage	220-240 V 1+N 50/60 Hz
Total power consumption	15.9 A
Packaging dimensions	L 800 x D 830 x H 730 mm
Net weight	40 Kg
Gross weight with packaging	55 Kg

600PLUS4T

Enhanced mechanical convection oven, capacity **4** baking trays or **600 x 400 mm** grids or **GN 1/1 tray (BIGN1/165)**



L.H. SWING DOOR
(optional)



HINGED DOOR
(standard)



R.H. SWING DOOR
(optional)



FUNCTIONS



CONVECTION



DIRECTION
INVERSION



LIGHT

OPTIONAL



H₂O

TECHNICAL FEATURES

Version	Electrical - Mechanical
Trays capacity	4 - 600 x 400 mm / 4 - GN 1/1 (BIGN1/165)
Distance between trays	80 mm
Chamber dimensions	L 650 x D 468 x H 350 mm
External dimensions	L 780 x D 795 x H 560 mm
Total electrical power	5.4 kW
Voltage	380-415 V 3+N 50/60 Hz
Packaging dimensions	L 800 x D 830 x H 730 mm
Net weight	44 kg
Gross weight with packaging	60 kg

TECHNICAL DATA SHEETS

The logo consists of a solid orange square. Inside the square, the word "NERONE" is written in a bold, black, sans-serif font. Below "NERONE", the word "digitale" is written in a white, lowercase, sans-serif font.

NERONE
digitale

595 4

Digital convection oven, capacity **4** grids **435 x 350** mm or trays **435 x 320** mm



L.H. SWING DOOR
(optional)



HINGED DOOR
(standard)



R.H. SWING DOOR
(optional)



FUNCTIONS



CONVECTION



DOUBLE FAN



RECIPES



LIGHT

TECHNICAL FEATURES

Version	Electrical - Digital
Trays capacity	4 - 435 x 350 mm / 435 x 320 mm
Distance between trays	84 mm
Chamber dimensions	L 464 x D 420 x H 370 mm
External dimensions	L 589 x D 680 x H 580
Total electrical power	3.15 kW
Voltage	220-240 V 1 50/60 Hz
Total power consumption	14 A
Packaging dimensions	L 625 x D 720 x H 750 mm
Net weight	33 kg
Gross weight with packaging	45 kg

GN 4

Digital convection oven, capacity **4** trays or grids **GN 1/1**



L.H. SWING DOOR
(optional)



HINGED DOOR
(standard)



R.H. SWING DOOR
(optional)



FUNCTIONS



CONVECTION



DOUBLE FAN



RECIPES



LIGHT

TECHNICAL FEATURES

Version	Electrical - Digital
Trays capacity	4 - GN 1/1
Distance between trays	84 mm
Chamber dimensions	L 560 x D 420 x H 370 mm
External dimensions	L 685 x D 680 x H 580
Total electrical power	3.15 kW
Voltage	220-240 V 1 50/60 Hz
Total power consumption	14 A
Packaging dimensions	L 725 x D 720 x H 750 mm
Net weight	37 Kg
Gross weight with packaging	50 kg

600 3

Digital convection oven, capacity **3** baking trays or **600 x 400** mm grids



L.H. SWING DOOR
(optional)



HINGED DOOR
(standard)



R.H. SWING DOOR
(optional)



FUNCTIONS



CONVECTION



DOUBLE FAN



RECIPES



LIGHT

TECHNICAL FEATURES

Version	Electrical - Digital
Trays capacity	3 - 600 x 400 mm
Distance between trays	105 mm
Chamber dimensions	L 650 x D 459 x H 350 mm
External dimensions	L 775 x D 720 x H 560 mm
Total electrical power	3.15 kW
Voltage	220-240 V 1 50/60 Hz
Total power consumption	14 A
Packaging dimensions	L 800 x D 750 x H 730 mm
Net weight	40 Kg
Gross weight with packaging	55 Kg

600 4

Digital convection oven, capacity **4** baking trays or **600 x 400 mm** grids or **GN 1/1 tray (BIGN1/165)**



L.H. SWING DOOR
(optional)



HINGED DOOR
(standard)



R.H. SWING DOOR
(optional)



FUNCTIONS



CONVECTION



DOUBLE FAN



RECIPES



LIGHT

TECHNICAL FEATURES

Version	Electrical - Digital
Trays capacity	4 - 600 x 400 mm / 4 - GN 1/1 (BIGN1/165)
Distance between trays	80 mm
Chamber dimensions	L 650 x D 459 x H 350 mm
External dimensions	L 775 x D 720 x H 560 mm
Total electrical power	3.15 kW
Voltage	220-240 V 1 50/60 Hz
Total power consumption	14 A
Packaging dimensions	L 800x P 750 x H 730 mm
Net weight	40 Kg
Gross weight with packaging	55 Kg

600PLUS3T

Enhanced digital convection oven, capacity **3** baking trays or **600 x 400 mm** grids or **GN 1/1 tray (BIGN1/165)**



L.H. SWING DOOR
(optional)



HINGED DOOR
(standard)



R.H. SWING DOOR
(optional)



FUNCTIONS



CONVECTION



DIRECTION
INVERSION



RECIPES



LIGHT

OPTIONAL



H₂O

TECHNICAL FEATURES

Version	Electrical - Digital
Trays capacity	3 - 600 x 400 mm / 3 - GN 1/1 (BIGN1/165)
Distance between trays	105 mm
Chamber dimensions	L 650 x D 478 x H 350 mm
External dimensions	L 780 x D 795 x H 560 mm
Total electrical power	3.66 kW
Voltage	220 - 240 V 1+N 50/60 Hz
Total power consumption	15.9 A
Packaging dimensions	L 800 x D 830 x H 730 mm
Net weight	40 Kg
Gross weight with packaging	55 Kg

600PLUS4T

Enhanced digital convection oven, capacity **4** baking trays or **600 x 400 mm** grids or **GN 1/1 tray (BIGN1/165)**



L.H. SWING DOOR
(optional)



HINGED DOOR
(standard)



R.H. SWING DOOR
(optional)



FUNCTIONS



CONVECTION



DIRECTION
INVERSION



RECIPES



LIGHT

OPTIONAL



H₂O

TECHNICAL FEATURES

Version	Electrical - Digital
Trays capacity	4 - 600 x 400 mm / 4 - GN 1/1 (BIGN1/165)
Distance between trays	80 mm
Chamber dimensions	L 650 x D 468 x H 350 mm
External dimensions	L 780 x D 795 x H 560 mm
Total electrical power	5.4 kW
Voltage	380 - 415 V 3+N 50/60 Hz
Packaging dimensions	L 800 x D 830 x H 730 mm
Net weight	44 kg
Gross weight with packaging	60 kg

TECHNICAL DATA SHEETS



NERINO

NERINO

Mechanical convection oven, capacity **3** trays or grids **GN 2/3 (354 x 325 mm)**



HINGED DOOR
(standard)



FUNCTIONS



CONVECTION



LIGHT

TECHNICAL FEATURES

Version	Electrical - Mechanical
Trays capacity	3 - GN 2/3 (354 x 325 mm)
Distance between trays	80 mm
Chamber dimensions	L 390 x P 370 x H 250 mm
External dimensions	L 600 x P 530 x H 400 mm
Total electrical power	2,5 kW
Voltage	220-240 V 1 50/60 Hz
Total power consumption	10,8 A
Packaging dimensions	L 700 x P 570 x H 560 mm
Net weight	21 kg
Gross weight with packaging	30 kg

USE AND MAINTENANCE MANUAL

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**.

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 "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 put foods wrapped in tinfoil, plastic containers or rags in the hot cooking areas
- Do not place hot materials like containers, grids and/or trays on the oven
- Do not place heavy objects on the open oven door to prevent damaging it
- Do not hang weights from the oven door handle
- Do not leave the device unsupervised when it is operating
- Do not touch the surfaces when the device is operating
- Do not place live animals inside the cooking chamber.

3. IDENTIFICATION AND DESCRIPTION

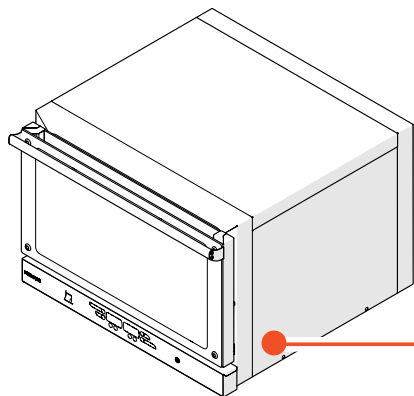
3.1. EQUIPMENT IDENTIFICATION

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		

3.2. INTENDED USE

The equipment is a **CONVECTION OVEN** for professional use belonging to the line **NERONE**. 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.

3.3. DESCRIPTION

The convection oven is professional equipment for indoor use.
It allows food products (such as brioches and/or bread) 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	Cooking with mechanical ventilation allowing 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 that maintains a constant difference between the temperature of the cooking chamber and that of the core probe.

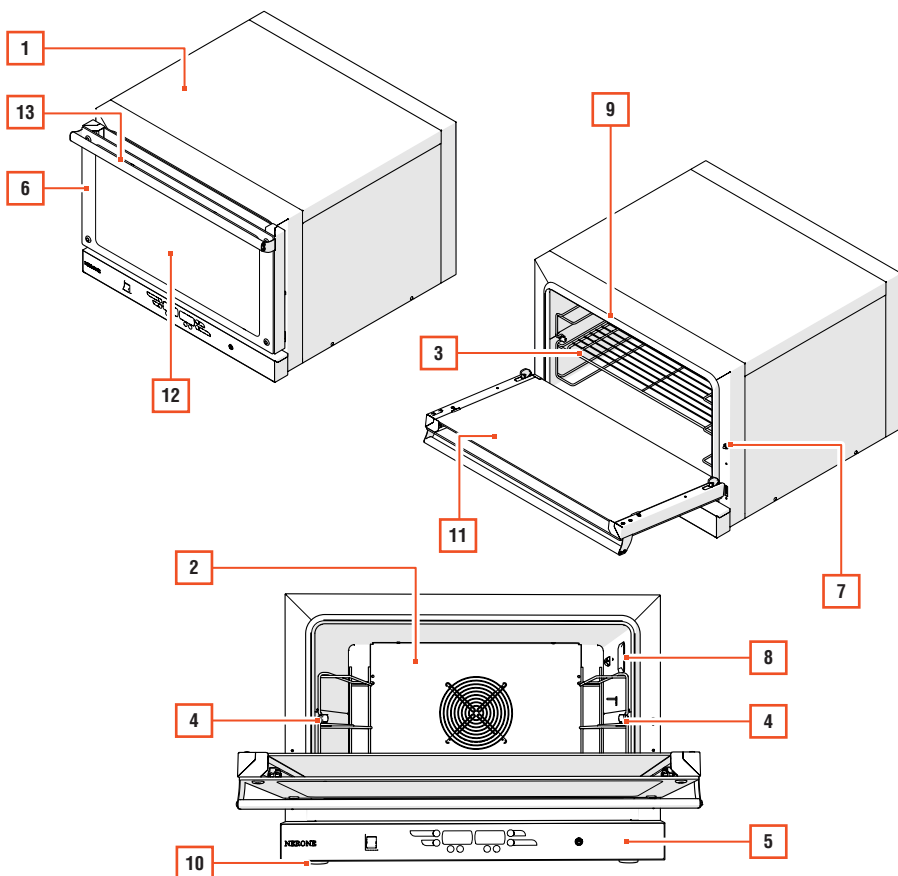
COOKING WITH FUNCTIONS (versions with resistance in the cooking chamber)

ICON	TYPE OF COOKING	DESCRIPTION
	VENTILATED GRILL	
	GRILL	
	ONLY VENTILATION (COOLING)	
	CONVECTION PLUS FANS RESISTANCE	Cooking with mechanical ventilation allowing 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.

3.4. MAIN COMPONENTS



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

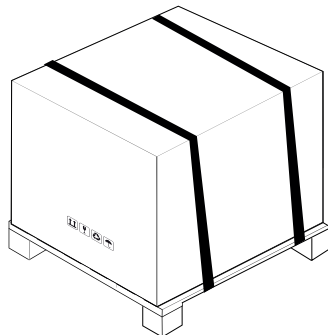
POS.	ELEMENT
9	DOOR GASKET
10	FEET
11	INTERNAL GLASS
12	EXTERNAL GLASS
13	DOOR OPENING HANDLE

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



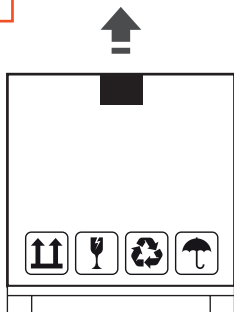
Only qualified technical personnel should perform handling operations on the equipment.



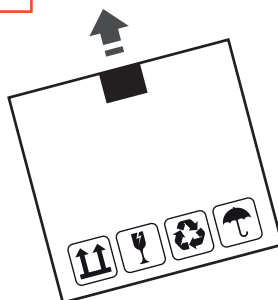
The manufacturer accepts no liability in the event of non-compliance with current safety regulations.

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

YES

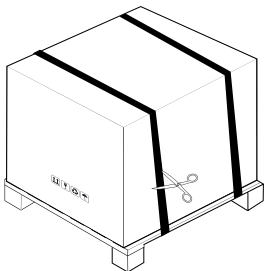
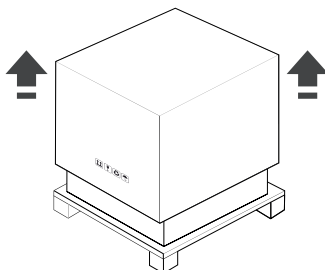


NO



4.1.2. PACKAGING REMOVAL AND INSPECTION

For the removal of the packaging:

STEP	ACTION	PICTURE
1	Remove the bands.	
2	Remove the packaging cardboard.	
3	Lift the equipment to remove it from the pallet. Place the equipment in its designated place. Note: 2 operators are required to lift and handle the equipment manually.	
4	Remove the protective films used to protect the steel (both external and internal).	

After removing all packaging materials, check for any anomalies.

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

4.1.3. PACKAGING DISPOSAL

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



Separate the various packaging waste materials and dispose of them in compliance with the regulations in force in the country where the oven is installed.

4.2. HANDLING

4.2.1. VERSION AND WEIGHT DIVISION FOR HANDLING

VERSION	PACKING SIZE	WEIGHT
595 4 mechanical	L 625 x D 720 x H 750 mm	45 Kg
595 A mechanical	L 625 x D 720 x H 750 mm	45 Kg
595 GRILL 4 mechanical	L 625 x D 720 x H 750 mm	45 Kg
GN 4 mechanical	L 725 x D 720 x H 750 mm	50 Kg
GN GRILL 4 mechanical	L 725 x D 720 x H 750 mm	50 Kg
600 3 mechanical	L 800 x D 750 x H 730 mm	55 Kg
600 4 mechanical	L 800 x D 750 x H 730 mm	55 Kg
600 GRILL 3 mechanical	L 800 x D 750 x H 730 mm	55 Kg
600 PLUS 3T mechanical	L 800 x D 830 x H 730 mm	55 Kg
600 PLUS 4T mechanical	L 800 x D 830 x H 730 mm	60 Kg
595 4 digital	L 625 x D 720 x H 750 mm	45 Kg
GN 4 digital	L 725 x D 720 x H 750 mm	50 Kg
600 3 digital	L 800 x D 750 x H 730 mm	55 Kg
600 4 digital	L 800 x D 750 x H 730 mm	55 Kg
600 PLUS 3T digital	L 800 x D 830 x H 730 mm	55 Kg
600 PLUS 4T digital	L 800 x D 830 x H 730 mm	60 Kg
NERINO	L.700 x P.570 x H.560 mm	30 Kg

4.2.2. HANDLING OPERATIONS

Carefully read the instructions before moving the equipment.



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



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



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

Lifting/handling must be performed by 2 operators.

Lift the equipment manually, gripping it at the base.



CAUTION

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



CAUTION

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

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 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%

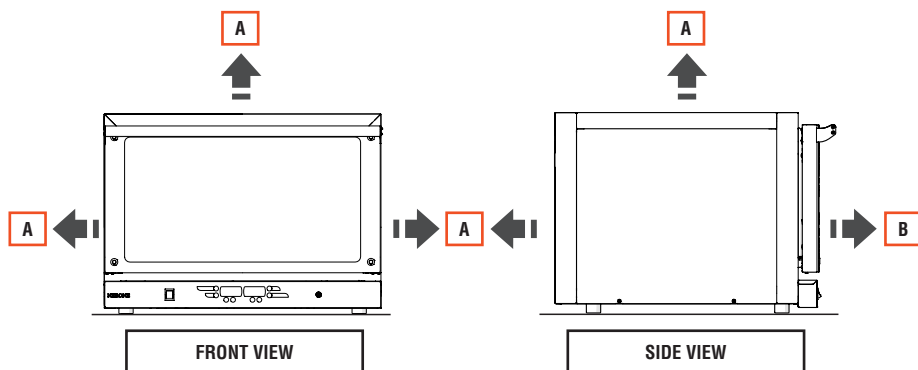
Do not use the equipment outside the permitted conditions of use and operation.

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	Door side	min 0.6 m



5.2. POSITIONING ON SUPPORT STRUCTURE

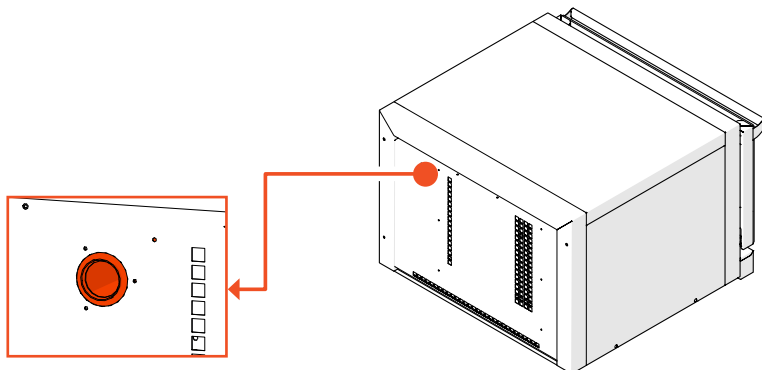
The support structure must adequately support the weight of the equipment. The base of the structure must be made of non-flammable material. Furthermore, it must not protrude by more than 0.3 m beyond the device on all sides.

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 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. ELECTRICAL 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 $\pm 10\%$ 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
- **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.

6.2. HYDRAULIC CONNECTION (H₂O)

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.

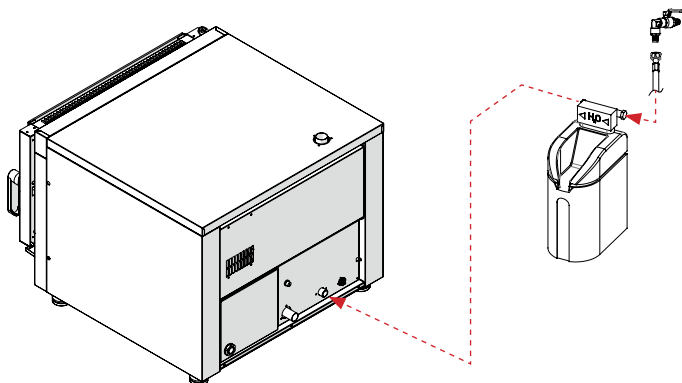


The use of an inlet water softening system is recommended to keep the water hardness between 4°-8°f.

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.



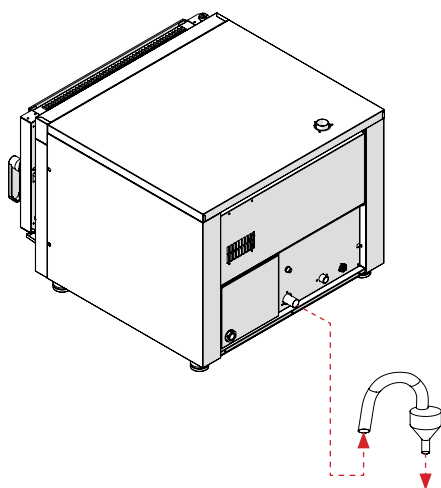
6.2.2. CONNECTION TO THE WATER DRAIN



Do not reduce the drain diameter below Ø 30 mm

To make the connection to the water outlet:

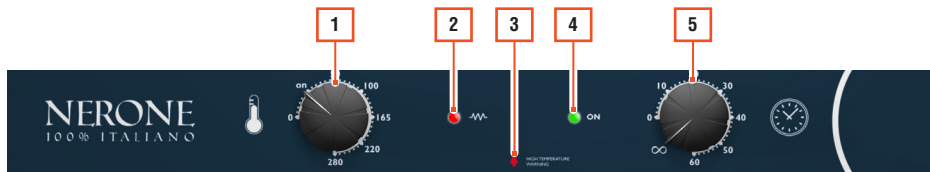
STEP	ACTION
2	Attach a Ø 30 mm siphon to the oven drain.
3	Connect the siphon to the waste water system. Note: use Ø 30 mm hoses and flexible couplings.



7. CONTROL PANEL

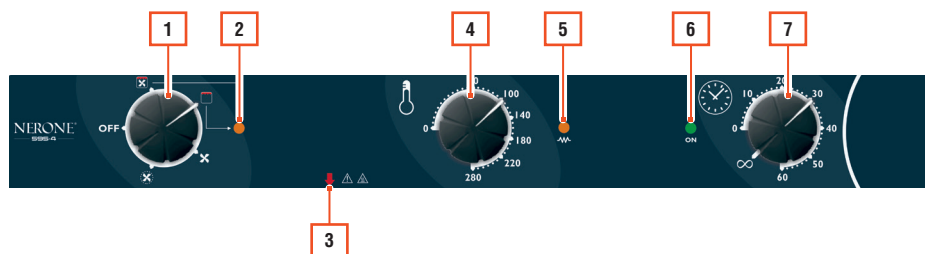
7.1. "MECHANICAL" VERSION CONTROL PANELS

Present on models: 5954mechanical | 595Amechanical | GN4mechanical | 6003mechanical
6004mechanical | 600PLUS3Tmechanical | 600PLUS4Tmechanical



POS.	ICON	ELEMENT
1		TEMPERATURE KNOB
2		RESISTANCE LIGHT
3		MANUAL RE-ENGAGEMENT
4		LIGHT "ON"
5		TIME HANDLE

Present on models: **595grill4**mechanical | **GNgrill4**mechanical | **600grill3**mechanical

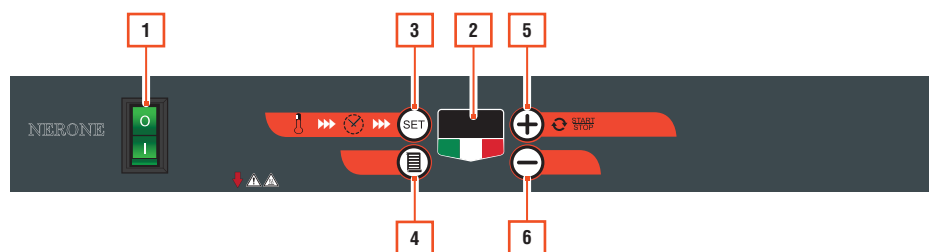


POS.	ICON	ELEMENT
1		FUNCTIONS KNOB
2		GRILL LIGHT
3		MANUAL RE-ENGAGEMENT
4		TEMPERATURE KNOB
5		RESISTANCE LIGHT
6		LIGHT "ON"
7		TIME HANDLE

7.2. “DIGITAL” VERSION CONTROL PANELS

Present on models: 5954digital | GN4digital | 6003digital | 6004digital

The standard 'Digital' version control panel has 4 keys. The main functions of each button are outlined below. The buttons may have secondary functions determined by pressing them with other buttons and pressing time.



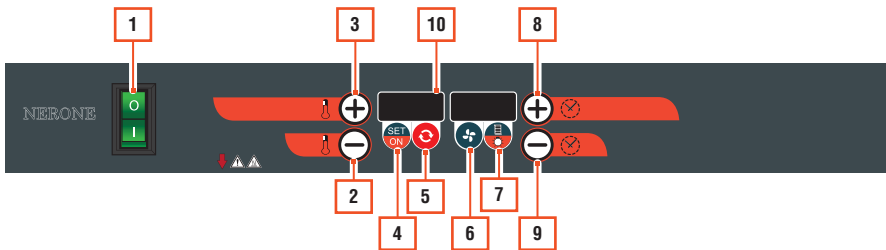
POS.	ICON	ELEMENT
1		MAIN SWITCH O/I
2		DISPLAY
3		“SET” BUTTONS
4		“RECIPES” BUTTON
5		“+” or “START / STOP” BUTTON
6		“-” KEY

Present on models:

600PLUS3Tdigital | **600PLUS4T**digital

The control panel “Plus” standard version has 8 buttons and two displays. The two displays continuously show the chamber temperature and cooking times according to the operating mode.

The main functions of each button are outlined below. The buttons may have secondary functions determined by pressing them with other buttons and pressing time.



POS.	ICON	ELEMENT
1		MAIN SWITCH O/I
2		TEMPERATURE “-” BUTTON
3		TEMPERATURE “+” BUTTON
4		“SET / ON” BUTTON
5		PRE-HEAT - START - STOP - COOKING CYCLE
6		“FAN” BUTTON
7		“HUMIDITY / FAN” BUTTON (OPTIONAL)
8		TIME “+” BUTTON
9		TIME “-” BUTTON
10		DOUBLE DISPLAY WITH 4 DIGITS WITH LED ICONS FOR STATUS VISUAL INDICATION

7.2.1. “PLUS” DISPLAY

The 'Plus' version control panel features:

- Two x four digits
- No. 14 icons to display: output statuses, inputs, set-points, parameters, alarms, functions, statuses.

The digit segments are red.

Icons can be coloured: red, yellow, green, blue.



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.

Valid for models: 5954mechanical | 595Amechanical | GN4mechanical | 6003mechanical
6004mechanical | 600PLUS3Tmechanical | 600PLUS4Tmechanical | NERINO

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



Valid for models:	595grill4mechanical GNgrill4mechanical 600grill3mechanical
--------------------------	---

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



Valid for models:	5954digital GN4digital 6003digital 6004digital 600PLUS3Tdigital 600PLUS4Tdigital
--------------------------	---

STEP	ACTION	IMAGE
1	Press the O/I main switch. Note: at start-up the green light on the button turns on and the "stb" writing appears on the display ("Stand by" in the version for four digit).	



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. 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.

8.3.2. SETTING A COOKING CYCLE

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

Valid for models: 5954mechanical | 595Amechanical | GN4mechanical | 6003mechanical
6004mechanical | 600PLUS3Tmechanical | 600PLUS4Tmechanical | NERINO

STEP	ACTION	IMAGE
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 temperature knob and set it to the desired cooking temperature. Note: the resistance light switching on indicates that the desired temperature is about to be reached. Once reached, the light switches off.	

Valid for models:

595grill4mechanical | **GNgrill4mechanical** |
600grill3mechanical

STEP	ACTION	IMAGE
1	Turn the function knob and set it to the desired cooking function.	
2	Turn the time knob and set it to the desired cooking time. Note: in position  the oven stays on without time limitations.	
3	Turn the temperature knob and set it to the desired cooking temperature. Note: the resistance light switching on indicates that the desired temperature is about to be reached. Once reached, the light switches off.	

Valid for models:

5954digital | **GN4digital** | **6003digital** | **6004digital**

STEP	ACTION
1	Press button  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 button  , the cooking time will appear (marked by AUX on the side).
4	Press buttons  or  to adjust the cooking time. Note: HOURS (the first number), MINUTES (the other two numbers) can be adjusted.
5	Press button  multiple times to scroll the parameters: - Until "PrE" appears to start pre-heating - Until "Str" appears to start cooking without pre-heating. Note: position on the selected mode. At the end of the pre-heating the oven produces an acoustic signal which ends when the cooking starts, during the time of the acoustic signal, the oven maintains the set temperature.
6	Press the  START button to start the cycle.

Valid for models:

600PLUS3Tdigital | 600PLUS4Tdigital

STEP	ACTION
1	Press button 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. 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". It is 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 .

8.3.3. CREATING A NEW RECIPE

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

The oven stores up to 10 recipes.

Valid for models: 5954digital | GN4digital | 6003digital | 6004digital

STEP	ACTION
1	Press button  from the "Stb" mode. Note: the cooking temperature appears on the display (in °C).
2	Press buttons  or  to adjust the cooking temperature.
3	Press button  , the cooking time will appear (marked by AUX on the side).
4	Press buttons  or  to adjust the cooking time. Note: HOURS (the first number), MINUTES (the other two numbers) can be adjusted.
5	Press  to view the recipe number.
6	Select the desired recipe (number) by pressing buttons  or  .
7	Save the recipe by pressing buttons  and  simultaneously. Note: the writing "don" will appear on the display and the recipe is saved.
8	Press  to exit recipes mode.

Valid for models: 600PLUS3Tdigital | 600PLUS4Tdigital

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.

8.3.4. 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 for models: 5954digital | GN4digital | 6003digital | 6004digital

STEP	ACTION
1	Press button  from the "Stb" mode. Note: the cooking temperature appears on the display (in °C).
2	Press  to view the recipe number.
3	Select the desired recipe (number) by pressing buttons  or  .
4	Press  to confirm the recipe.
5	Press button  multiple times to scroll the parameters: ▪ Until "PrE" appears to start pre-heating ▪ Until "Str" appears to start cooking without pre-heating. Note: the parameters can be modified when scrolling by pressing  or  .

Valid for models: 600PLUS3Tdigital | 600PLUS4Tdigital

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.

8.4. OTHER FUNCTIONS

Valid for models: **600PLUS3T**mechanical | **600PLUS4T**mechanical

- To enable the humidity function (optional), press the blue button on the control panel. Pressing the buttons gives an impulse to the nozzle which inputs humidity in the oven

Valid for models: **5954**digital | **GN4**digital | **6003**digital | **6004**digital

- "COO" end of cooking appears, cooling with fans on. At this point, to start a new firing with the same parameters press  REPEAT, or to stop the oven press  STOP

Switching cooking chamber lighting on/off

- Press the  button to switch the cooking chamber light on or off during oven operation

Valid for models: **600PLUS3T**digital | **600PLUS4T**digital

Automatic Humidity Function

- To enable the automatic humidity function (optional), press the  button. The writing "H2O OFF" appears on the display
- Press  or  to increase or decrease the humidity percentage by 10% in 10%
- To disable the automatic humidity function (optional), press the  button until 'OFF' appears on the display

Manual Humidity Function

- During cooking, the manual humidity function can be used if required. Press button  to give a single impulse to the augers inside the oven

Switching cooking chamber lighting on/off

- Press the  button to switch the firing chamber light on or off during all phases

8.5. SWITCHING OFF

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

Valid for models: 5954mechanical | 595Amechanical | GN4mechanical | 6003mechanical
6004mechanical | 600PLUS3Tmechanical | 600PLUS4Tmechanical | NERINO

STEP	ACTION	IMAGE
1	Turn the time and temperature knob. Set them both to '0'. Note: the "on" indicator light switches off.	

Valid for models: 595grill4mechanical | GNgrill4mechanical |
600grill3mechanical

STEP	ACTION	IMAGE
1	Turn the function knob and set it to 'OFF'. Note: the "on" indicator light switches off.	

Valid for models: 5954digital | GN4digital | 6003digital | 6004digital
600PLUS3Tdigital | 600PLUS4Tdigital

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

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.



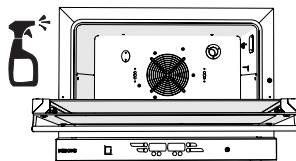
Do not use a steam cleaner to clean the equipment.

9.2. CLEAN THE COOKING CHAMBER

Clean the cooking chamber after each use. Remove any food and grease residue.

Use a suitable degreasing agent.

Rinse with a sponge soaked in water.



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

- Open the oven carefully.
- Pay attention to uncovered parts of one's body and eyes
- Remove the grids and pans and clean them separately.

9.3. CLEANING THE GLASS



WARNING

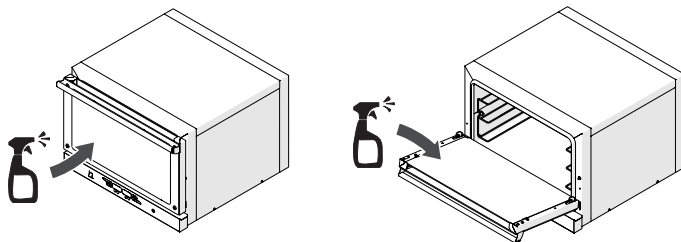
Burn hazard. Wait until the oven has cooled down before cleaning the glass.



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

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

Rinse with a sponge soaked in water.



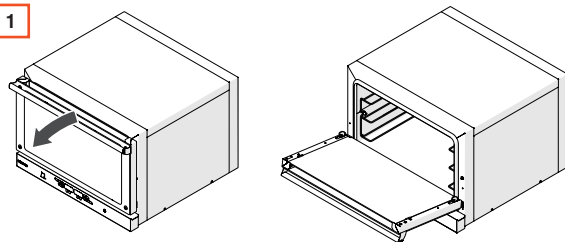
9.4. SPECIAL CLEANING OF THE COOKING CHAMBER

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

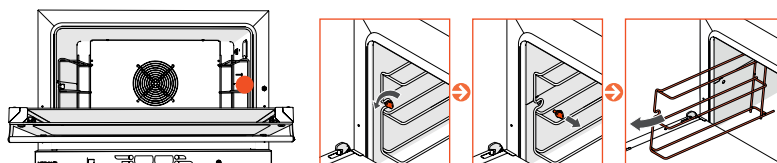
To carry out extraordinary cleaning of the cooking chamber:

STEP	ACTION
1	Open the oven door.
2	Manually unscrew the 2 fastening latches of the internal tray supports and extract them carefully.
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.

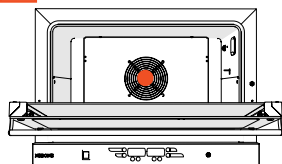
1



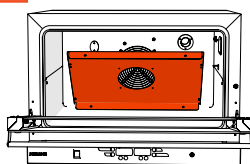
2



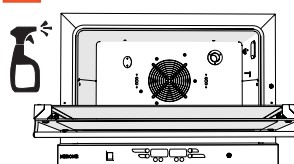
3



4



5



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

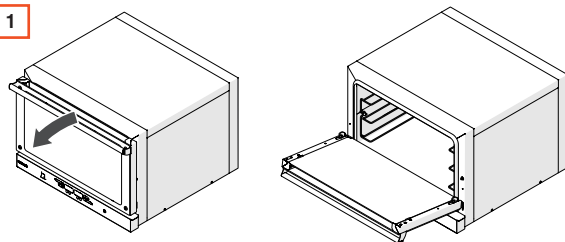
Falling hazard. The oven door is heavy. Be careful during disassembly.

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

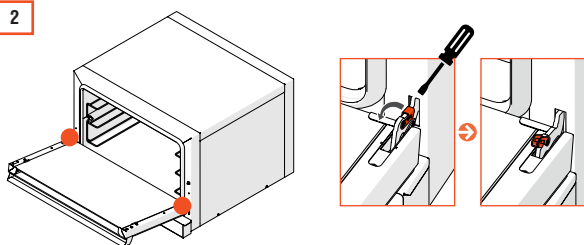
For dismantling the door:

STEP	ACTION
1	Open the door all the way.
2	Turn the 2 safety catches to unlock them.
3	Take the door manually from both sides. Close it partially until it locks, leaving an opening angle of about 30°. Note: the ends of the 2 stops must snap in the housing of the door hinge.
4	Lift the door upwards and extract it from the housings of the hinge on the oven.

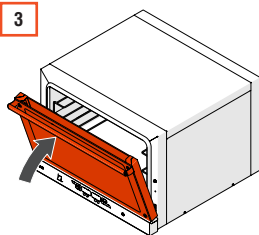
1



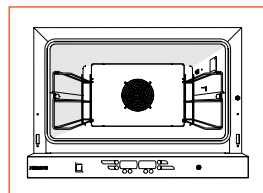
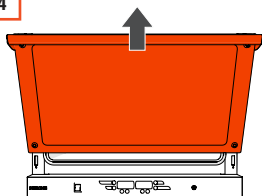
2



3



4



To reassemble the door, reinsert the hinges in the dedicated housings on the oven and open it all the way.

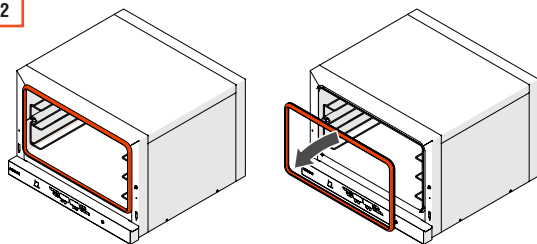
Reposition the 2 hinge stops in their original position, therefore facing the oven. Verify correct alignment.

10.2.2. DOOR GASKET REPLACEMENT

To replace the gasket on the door:

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

2



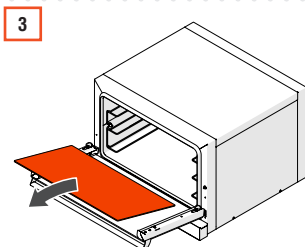
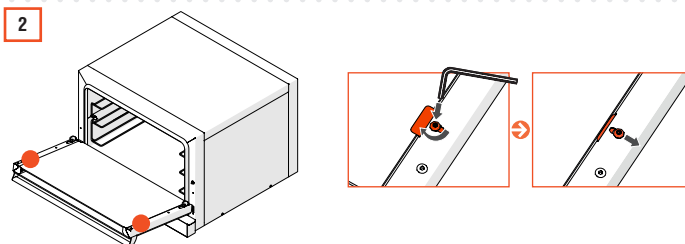
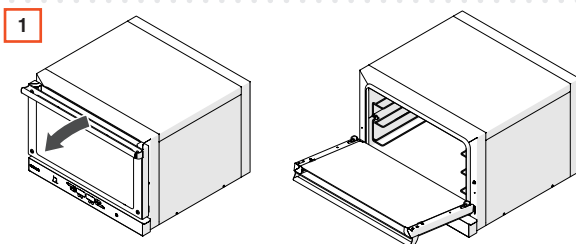
10.2.3. INTERNAL GLASS DISASSEMBLY / REPLACEMENT

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 dismantle/replace the inner glass:

STEP	ACTION
1	Open the door all the way.
2	Loosen the 2 inner glass blocks, using an Allen key. Move them to the open position following the movement indicated by the arrows.
3	Remove the glass by gently pulling upwards.



Reassemble the components following the above procedure in reverse order.

10.2.4. LAMP REPLACEMENT



WARNING

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

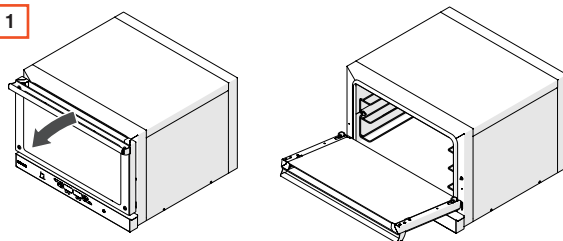
Use a lamp with the same technical characteristics. The lamp must be suitable for high temperatures.

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

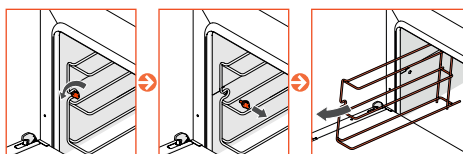
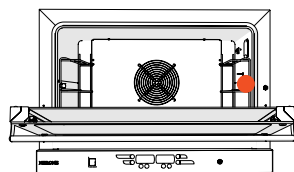
To replace the lamp:

STEP	ACTION
1	Open the door all the way.
2	Manually unscrew the fastening pawl of the inner tray support. Gently remove the inner tray holder. Note: only on the side of the lamp.
3	Pull out the glass lamp cover by hand.
4	Unscrew and remove the lamp. Replace it with one having the same technical characteristics.

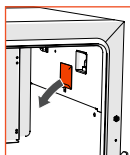
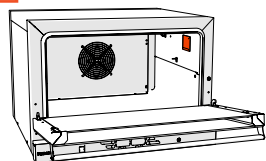
1



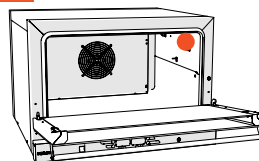
2



3



4



Reassemble the components following the above procedure in reverse order.

11. DIAGNOSTICS

11.1. PROBES ALARM

When one of the probes is outside the nominal operating range or in the case of an open or shorted probe, an alarm is generated. The alarm condition is indicated by displaying the following error codes:

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

The alarm LED is activated.

11.2. 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.

11.3. SIGNALS

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

*If foreseen.

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.

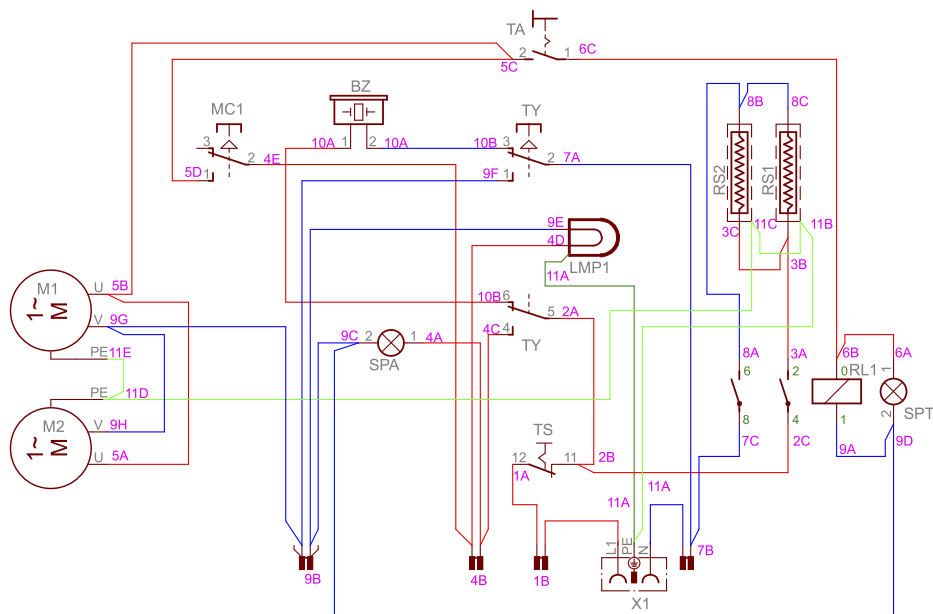
In addition, all materials constituting the product, such as sheet metal, plastic, rubber, glass, etc., must be recycled and/or disposed of in accordance with the procedures of the relevant regulations.

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.

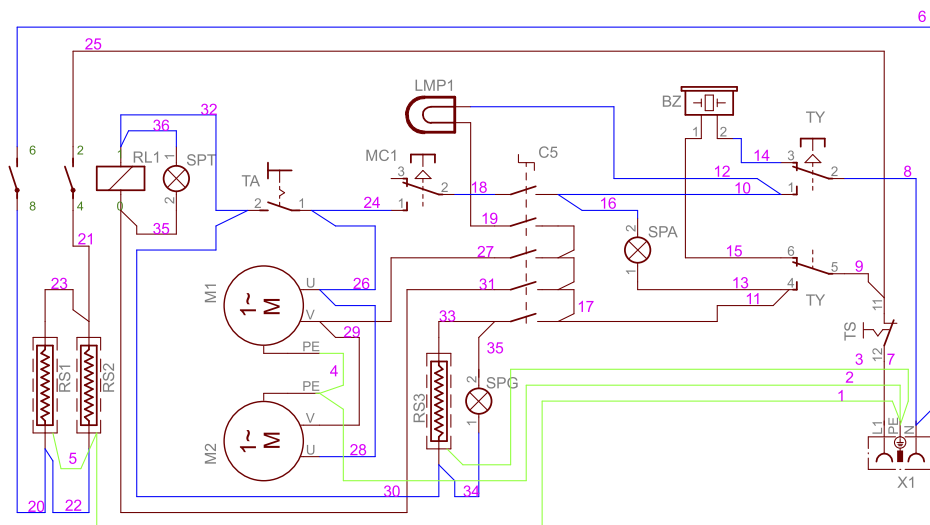
13. ANNEXES

13.1. WIRING DIAGRAM - 595, 595A, GN, 600 (MECHANICAL)



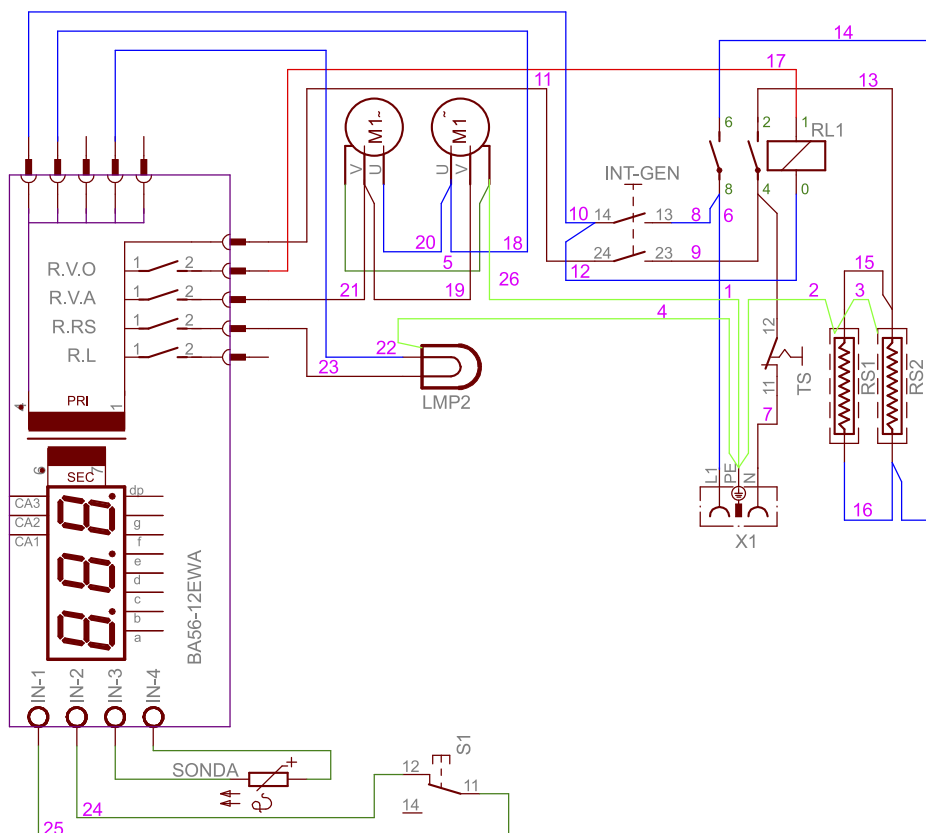
TY	COOKING TIMER
M1-M2	FAN MOTOR
LMP1	INDOOR LIGHT
RS1	HEATING RESISTANCES
RS2	HEATING RESISTANCES
TA	ROOM THERMOSTAT
TS	SAFETY THERMOSTAT
X1	POWER SUPPLY PLUG
MC1	DOOR SWITCH
RL1	POWER CONTACTOR
SPA	SUPPLY INDICATOR LIGHT
SPT	TEMPERATURE INDICATOR LIGHT

13.2. WIRING DIAGRAM - 595GRILL, GNGRILL, 600GRILL (MECHANICAL)



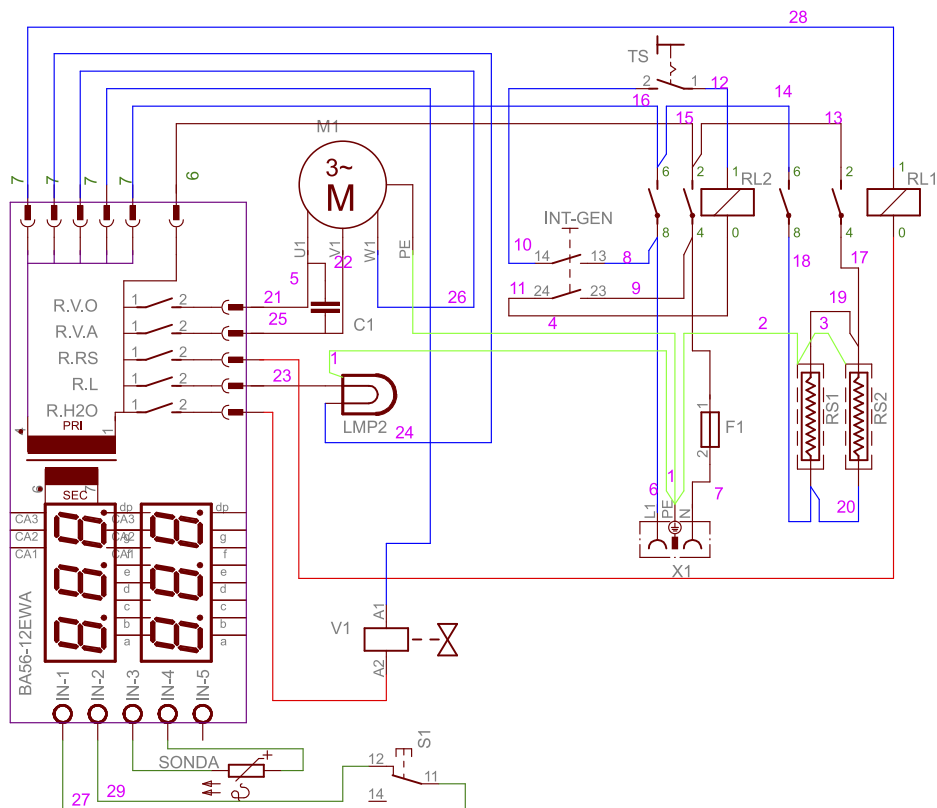
TY	COOKING TIMER
M1-M2	FAN MOTORS
LMP1	INDOOR LIGHT
RS1	HEATING RESISTANCES
RS2	HEATING RESISTANCES
TA	ROOM THERMOSTAT
TS	SAFETY THERMOSTAT
X1	POWER SUPPLY PLUG
MC1	DOOR SWITCH
RL1	POWER CONTACTOR
SPA	SUPPLY INDICATOR LIGHT
SPT	TEMPERATURE INDICATOR LIGHT
SPG	GRILL LIGHT
C5	FUNCTION SWITCH

13.3. WIRING DIAGRAM - 595, GN, 600 (DIGITAL)



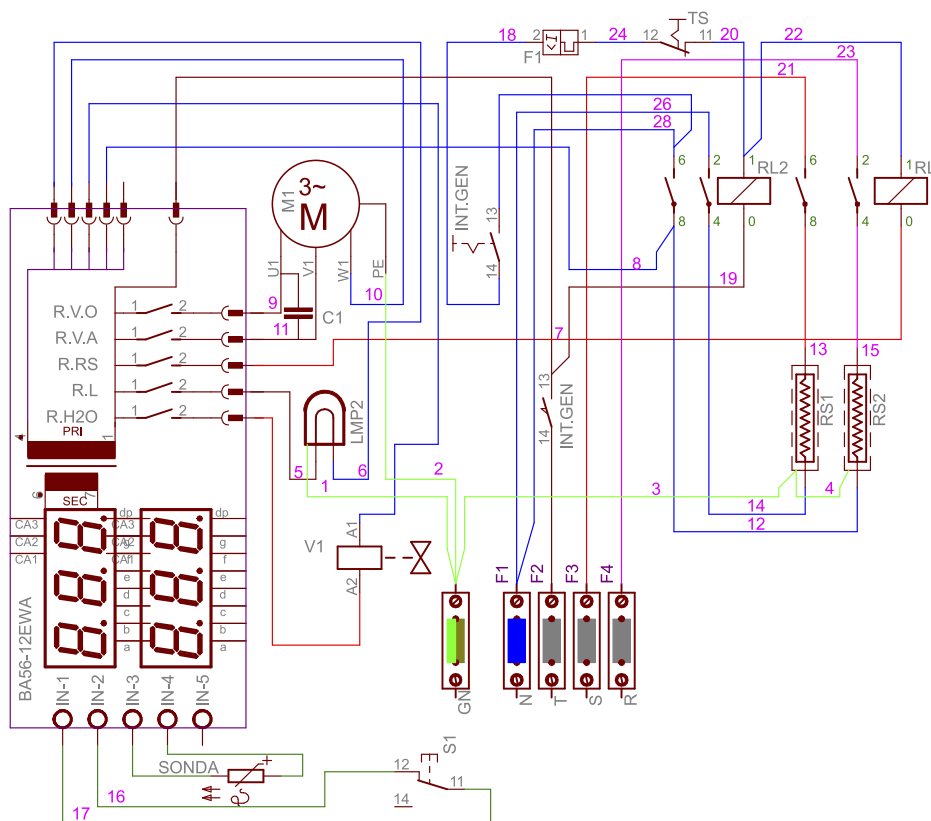
BA56-12EWA	ELECTRONIC BOARD
M1	FAN MOTORS
LMP2	INDOOR LIGHT
RS1	HEATING RESISTANCES
RS2	HEATING RESISTANCES
TS	SAFETY THERMOSTAT
S1	DOOR SWITCH
X1	POWER SUPPLY PLUG
INT.GEN	SWITCH-ON SWITCH
RL1	POWER CONTACTOR

13.4. WIRING DIAGRAM - 600PLUS3T



F1	POWER FUSE
BA56-12EWA	ELECTRONIC BOARD
M1	FAN MOTORS
LMP2	INDOOR LIGHT
RS1	HEATING RESISTANCES
RS2	HEATING RESISTANCES
F1	MOTOR-FAN PROTECTOR
TS	SAFETY THERMOSTAT
X1	POWER SUPPLY PLUG
INT.GEN	SWITCH-ON SWITCH
RL1	POWER CONTACTOR
RL2	POWER CONTACTOR

13.5. WIRING DIAGRAM - 600PLUS4T



F1-F4	POWER FUSE
BA56-12EWA	ELECTRONIC BOARD
M1	FAN MOTORS
LMP2	INDOOR LIGHT
RS1	HEATING RESISTANCES
RS2	HEATING RESISTANCES
F1	MOTOR-FAN PROTECTOR
TS	SAFETY THERMOSTAT
X1	POWER SUPPLY PLUG
INT.GEN	SWITCH-ON SWITCH
RL1	POWER CONTACTOR
RL2	POWER CONTACTOR
V1	WATER SOLENOID VALVE

