

DPZ

ATTENZIONE:

Leggere le istruzioni prima di utilizzare l'apparecchio

WARNING:

Read instructions before using the equipment

ATENCIÓN:

Leer bien las instrucciones antes de usar la máquina

ATTENTION:

Lire les instructions avant d'utiliser l'appareil

ACHTUNG:

Vor der Benutzung des Gerätes die Anweisungen lesen.

تحذير:

يجب قراءة التعليمات بعناية قبل استخدام الجهاز

Manuale di installazione, uso e manutenzione

Manual for installation, use and maintenance

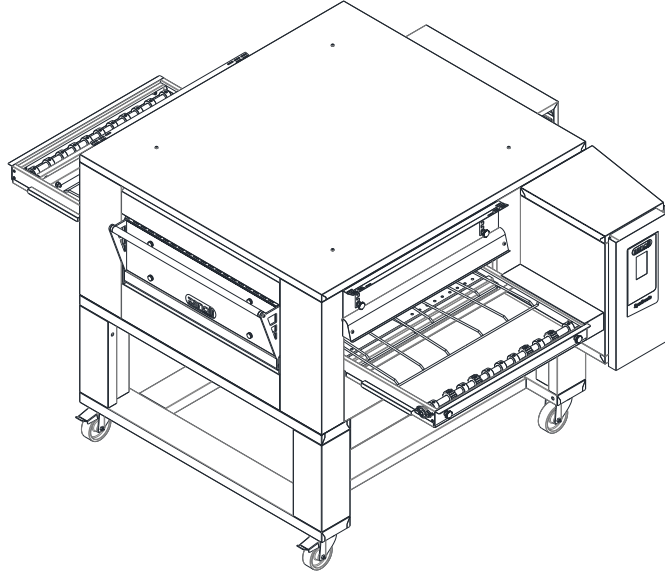
Manual de instalación, uso y manutenzione

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

INSTALLATIONS-, BEDIENUNGS- UND INSTANDHALTUNGSHANDBUCH

كتيب التركيب والاستخدام والصيانة

TRADOTTO DALLE ISTRUZIONI ORIGINALI
ORIGINAL INSTRUCTIONS
TRADUCCION DE INSTRUCCIONES ORIGINALES
TRADUIT DES INSTRUCTIONS ORIGINALES
UBERSETZT AUS DER ORIGINALBETRIEBSANLEITUNG
مترجمة من التعليمات الأصلية



DPZ



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

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

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

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

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

يجب توصيل مصدر طاقة الفرن بلوحة كهربائية مزودة بعمود فصل.



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

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

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

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

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

في حالة تلف سلك الطاقة ، يجب استبداله بواسطة فني مؤهل.

INDEX

1	INTRODUCTION	5
2	HOW TO USE THIS MANUAL	6
3	TECHNICAL SPECIFICATIONS	8
3.1	Identifying the product	8
3.2	Directives compliance	8
3.3	Foreseen range of use.....	8
3.4	Technical Specifications	9
4	INSTALLATION	10
4.1	Checking on delivery	10
4.2	Choosing a place for installation	10
4.3	Moving the unit	11
4.4	Positioning the unit on its base	12
4.5	Positioning stacked units.....	12
4.6	Electrical connection	12
4.7	Exhaust produced by combustion	13
4.8	Mesh conveyor belt direction reversal selector and its use ..	14
4.9	Checking before starting work.....	14
5	OPERATION	15
5.1	Control Panel	15
5.2	Inactive 'OFF' state	17
5.2.1	Setting the language	18
5.2.2	Setting the temperature in Eco mode	19
5.2.3	Setting the clock format (12/24h)	20
5.2.4	Setting the time (hours and minutes)	21
5.2.5	Setting the temperature unit (°C/°F)	22
5.2.6	Setting the date and day of the week	23
5.2.7	Activation/deactivation of conveyor belt in Eco mode.....	24
5.2.8	Setting the auto power-off function.....	25
5.2.9	Uploading programme images via USB	26
5.2.10	Activating Wi-Fi Hotspot (IoT)	27
5.2.11	System preset.....	28
5.3	Activity status 'ON'	29
5.3.1	Programme settings.....	30
5.3.2	Programming power on.....	33
5.3.3	Mesh start/stop button	36
5.3.4	Activate/disable economy function	36
5.4	Alarms	37
5.4.1	Temperature Probe Failure' alarm	37
5.4.2	"TEMP 1" alarm – only for DPZ20030EN	37
5.4.3	'TEMP 2' alarm - only for DPZ20030EN	37
5.4.4	'TEMP' alarm - only for DPZ20030EN	38
5.4.5	MESH alarm	38
5.4.6	Power failure alarm	39

5.4.7	Abnormal oven switch-off	39
6	USE.....	40
6.1	Preparation for use and before turning on	40
6.1.2	Setting and start cooking	40
6.1.3	How to turn off oven	41
7.1	Prohibited actions and obligations towards the prevention of accidents	42
7.1.2	Warnings for users	42
7.1.3	Warnings for the maintenance operator.....	43
8	CLEANING	44
8.1	Cleaning removable parts	44
8.2	Cleaning of external parts.....	45
8.3	Cleaning the backing chamber.....	45
9	MAINTENANCE.....	46
9.1	Error indicator.....	46
9.2	Safety thermostat	46
9.3	Routine maintenance	47
9.3.1	Cooking chamber	47
9.3.2	Cooking chamber door	49
9.3.3	Rack frame	49
9.3.4	Control panel - fan motor panel	49
9.4	Replacements of parts and checks	51
9.4.1	Replacing primary fan.....	51
9.4.2	Replacing heating elements	53
9.4.3	Replacing Temperature Probes.....	54
9.4.4	Replacing safety thermostat	57
9.4.5	Setting safety thermostat	58
9.4.6	Replacing / configuring - net motor	59
9.4.7	9.4.7 Replacing battery.....	61
10	DECOMMISSIONING AND DEMOLITION.....	63

TECHNICAL ENCLOSURES

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

1 INTRODUCTION

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

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

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

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

2 HOW TO USE THIS MANUAL



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



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



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



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



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



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



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

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

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

Chapter 4 contains all the information needed to install the machine. These are mainly aimed at specialized personnel but should be read by the end user beforehand so as to predispose the environment where the machine will be operated for the installation.

Chapters 5, 6 and 7 are intended for the user who has to learn how to use the machine. These serve as a guide to the essential operations of turning on, using and turning off of the machine under safe conditions.

Chapter 8 gives all the information necessary for the cleaning of the equipment: all those operations that must be carried out by the user to guarantee that it continues to function under safe, hygienic and sanitary conditions and continues to give the best results.

Chapter 9 gives all information necessary for periodic or extraordinary maintenance, e.g. repairing or replacing parts of the equipment.

 **These maintenance operations must be carried out by specialized personnel.**

Chapter 10 gives directions for dismantling the machine.

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

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

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

3 TECHNICAL SPECIFICATIONS

3.1 Identifying the product

This manual refers to electric conveyor oven **DPZ**.

3.2 Directives compliance

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

2014/35/CE low current directive;

2014/30/CE electromagnetic compatibility directive;

2006/42/CE machines directive;

2011/65/CE RoHS 2 directive;

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

3.3 Foreseen range of use

The electric conveyor oven mod. DPZ is designed to cook pizza, or similar products.

This type of equipment is intended for use in commercial applications, such as restaurant kitchens, canteens, hospitals and commercial businesses such as bakeries, butchers, etc. but is not intended for continuous mass food production.

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

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

The DPZ oven:

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

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

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

 The oven is without a plug.
Means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage category III, conditions must be incorporated in the fixed wiring in accordance with the wiring rules.

3.4 Technical Specifications

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

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

4 INSTALLATION

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

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

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

4.1 Checking on delivery

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

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

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

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

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

4.2 Choosing a place for installation

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

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

The area surrounding the device must be kept clear; in particular, the cooling vents on the sides must not be blocked.

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

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

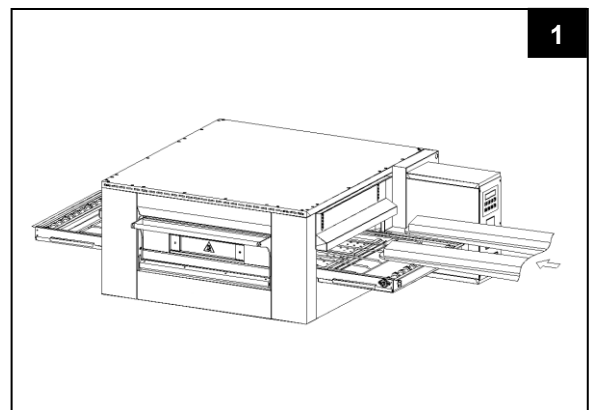
For electric ovens, although not mandatory, we recommend installing them under a cooker hood to improve the healthiness of the work environment and avoid damage caused by the oiliness and heat of the fumes produced.

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

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

4.3 Moving the unit

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



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

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

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

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

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

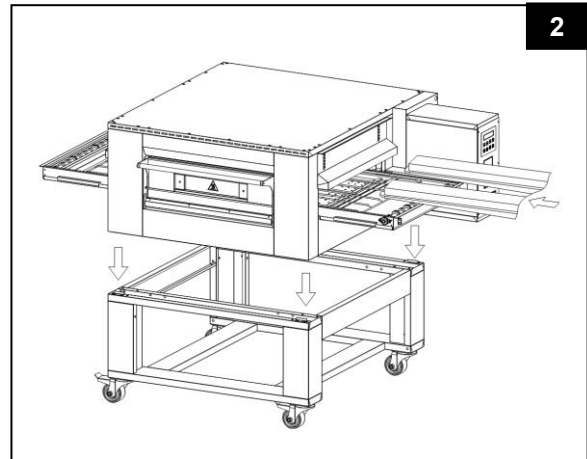
4.4 Positioning the unit on its base

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

4.5 Positioning stacked units

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

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



4.6 Electrical connection

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

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

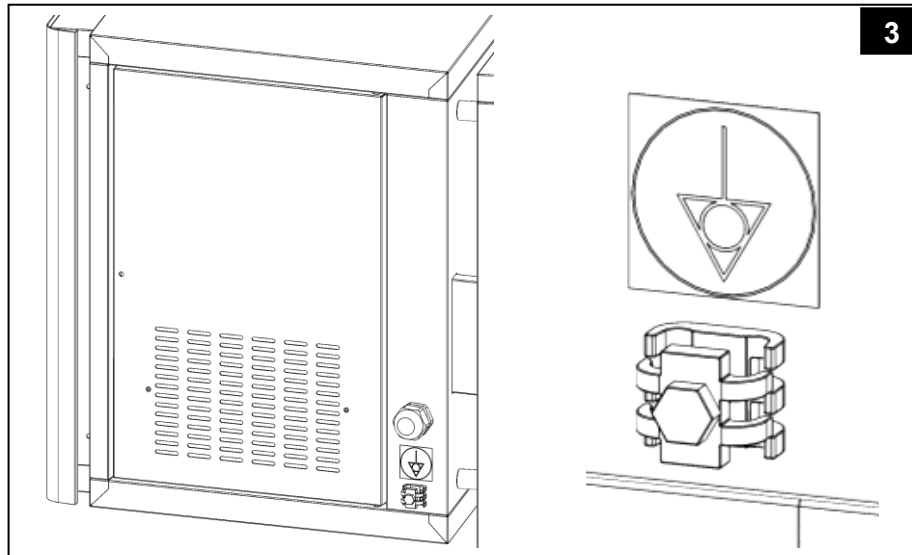
In compliance with the safety norms in force. **It is obligatory to connect the ground/earth cable (yellow-green) to an earthing system with the same dispersion capacity as the appliance itself. The efficiency of this system must be correctly verified according to the norms in force.**

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

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

⚠ The equipment is not supplied with a power plug.

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



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

For the position of the electrical power connections Enclosure B.

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

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

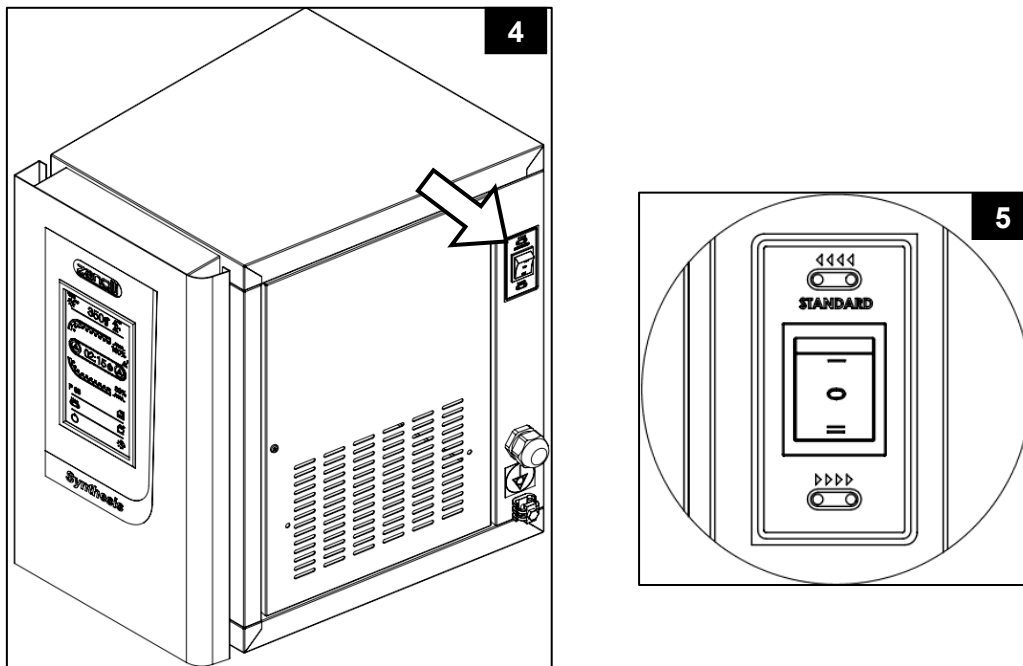
⚠ The Manufacturer does not accept responsibility for damage caused by failure to observe the abovementioned norms.

4.7 Exhaust produced by combustion

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

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

4.8 Mesh conveyor belt direction reversal selector and its use



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

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

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

- I = standard mesh belt travel (product exits on the control panel side);
- O = mesh belt stopped (In this position, belt alarm § 5.4.5 is activated);
- II = mesh belt travels in the opposite direction to standard.

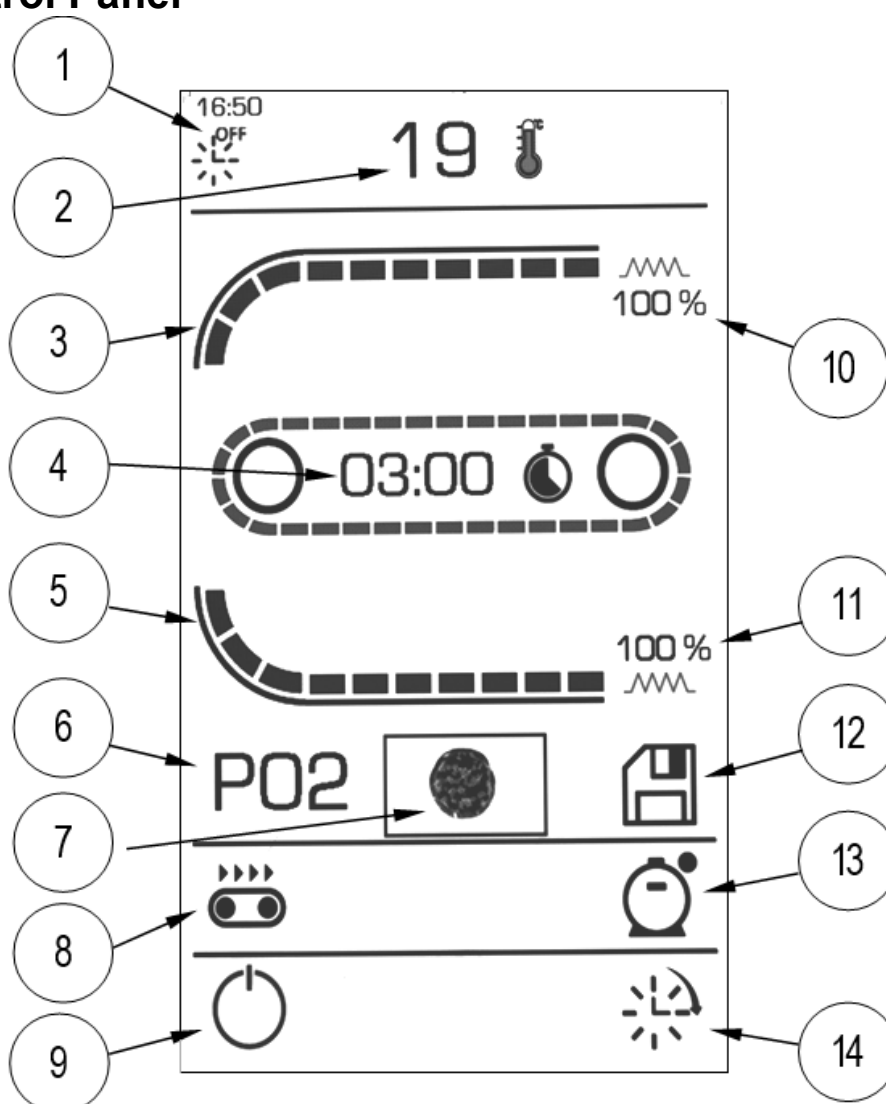
4.9 Checking before starting work

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

- check that the various disassembled parts have been assembled.
- Check the power cable.
- Check that the control panel is working.
- Check that the apertures for ventilating the room are adequate.
- If present, check that the ventilation hood is working.

5 OPERATION

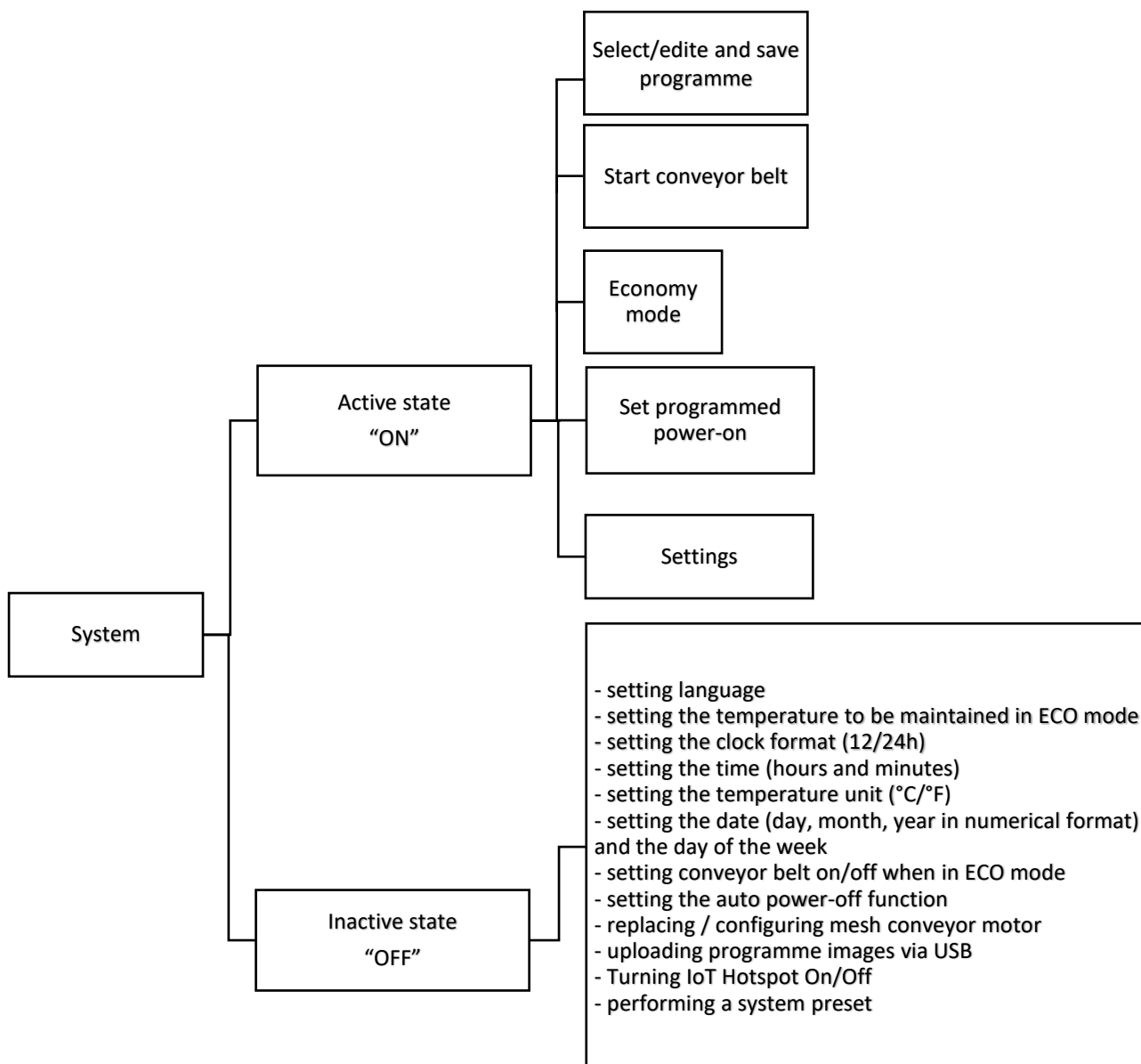
5.1 Control Panel



1. Automatic switch-off function status (ON-OFF)
2. Oven chamber temperature
3. Graphic showing percentage use of roof heating elements
4. Oven timer
5. Graphic showing percentage use of bed heating elements
6. Number of programme in use
7. Image of programme in use
8. Conveyor movement status (on/off)
9. General on/off
10. Power of roof heating elements
11. Power of floor heating elements
12. 'Save' programme setting
13. Economy function
14. Setting programmed power-on

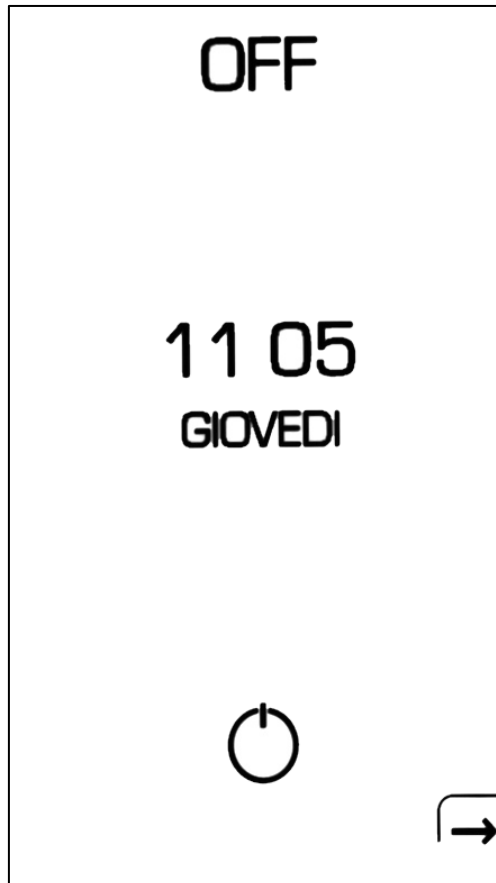
The control panel is equipped with an intuitive touch display that allows you to activate/deactivate functions, change and save settings and set programmes by touching the icons directly.

System summary diagram:



5.2 Inactive 'OFF' state

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



In inactive 'OFF' state, you can:

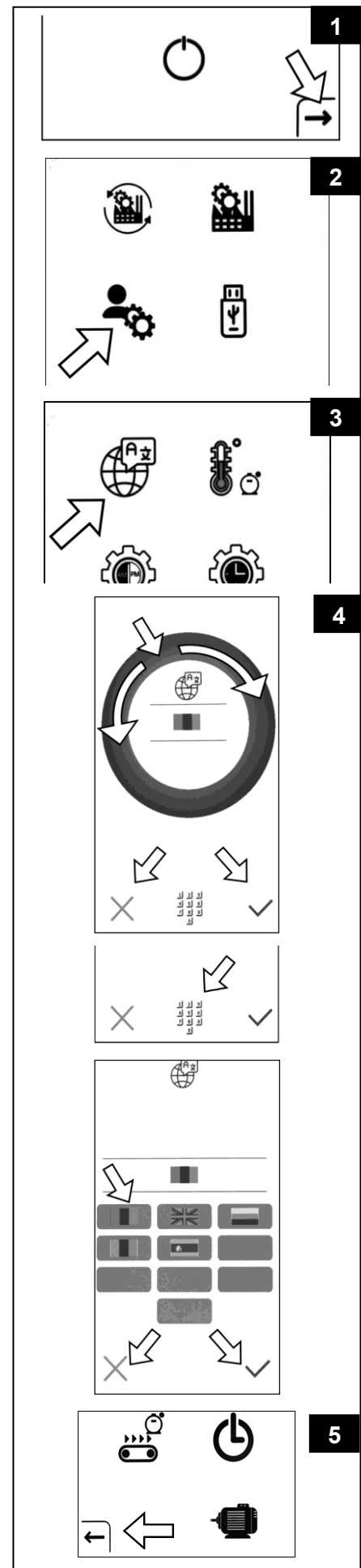
- **set the language;**
- **set the temperature to be maintained in ECO mode**
- **set the clock format (12/24h);**
- **set the time (hours and minutes);**
- **set the temperature unit (°C/°F);**
- **set the date (day, month, year in numerical format) and the day of the week;**
- **set the conveyor belt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

5.2.1 Setting the language

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

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

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



5.2.2 Setting the temperature in Eco mode

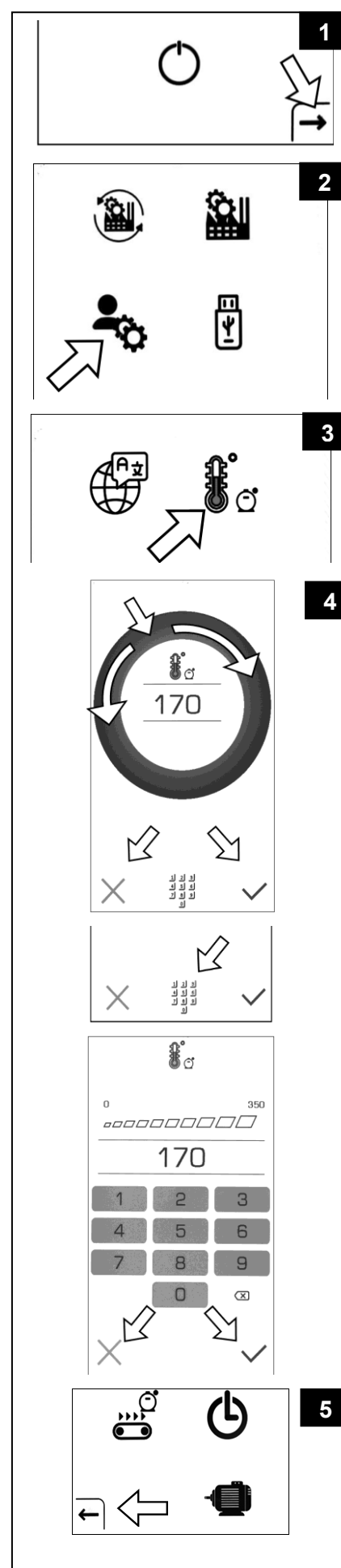
Tap the arrow at the bottom right of the display (*Fig.1*). On the first screen, tap on the 'user settings' icon (*Fig.2*). On the second screen, tap on the icon of the thermometer with the piggy bank (*Fig.3*).

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

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

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

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



5.2.3 Setting the clock format (12/24h)

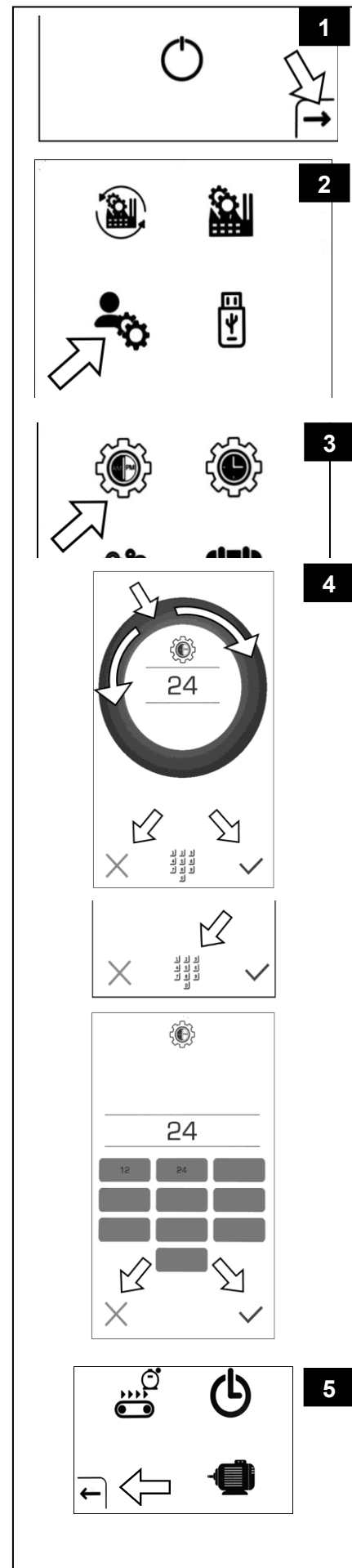
Tap the arrow at the bottom right of the display (*Fig.1*). On the first screen, tap on the 'user settings' icon (*Fig.*

2).

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

The system will now display the edit screen (*Fig.4*); tap and scroll the dial clockwise or anticlockwise to change the setting. Alternatively, tapping on the keypad symbol will take you to the screen for directly selecting the chosen value. Confirm with a tick or flag; to cancel, press 'X' to cancel.

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



5.2.4 Setting the time (hours and minutes)

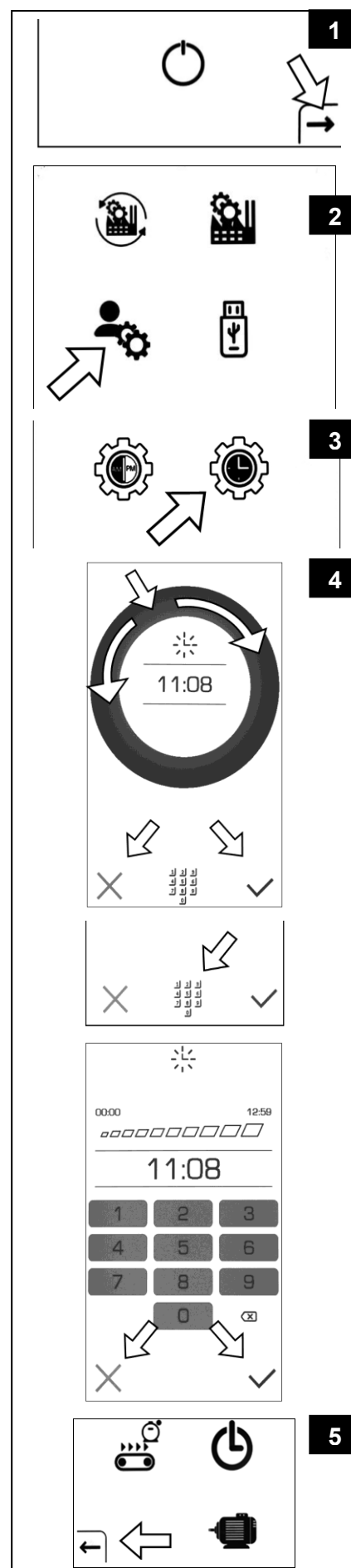
Tap the arrow at the bottom right of the display (*Fig.1*). On the first screen, tap on the 'user settings' icon (*Fig.2*). On the second screen, tap on the 'clock' icon (*Fig.3*). The system will now display the edit screen (*Fig.4*); tap and scroll the dial clockwise or anticlockwise to change the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

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

Confirm with a tick or flag.

Press 'X' to cancel.

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



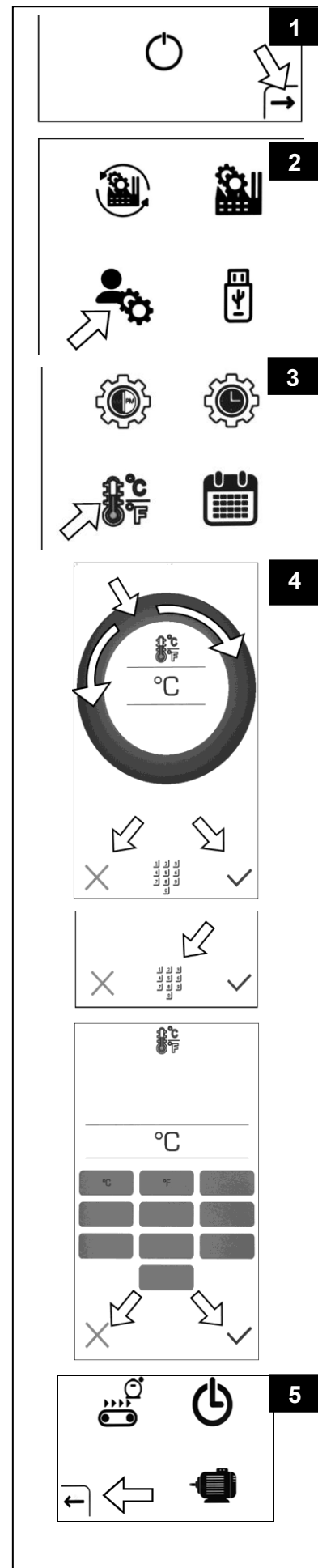
5.2.5 Setting the temperature unit (°C/°F)

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

Confirm with a tick or flag.

Press 'X' to cancel.

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



5.2.6 Setting the date and day of the week

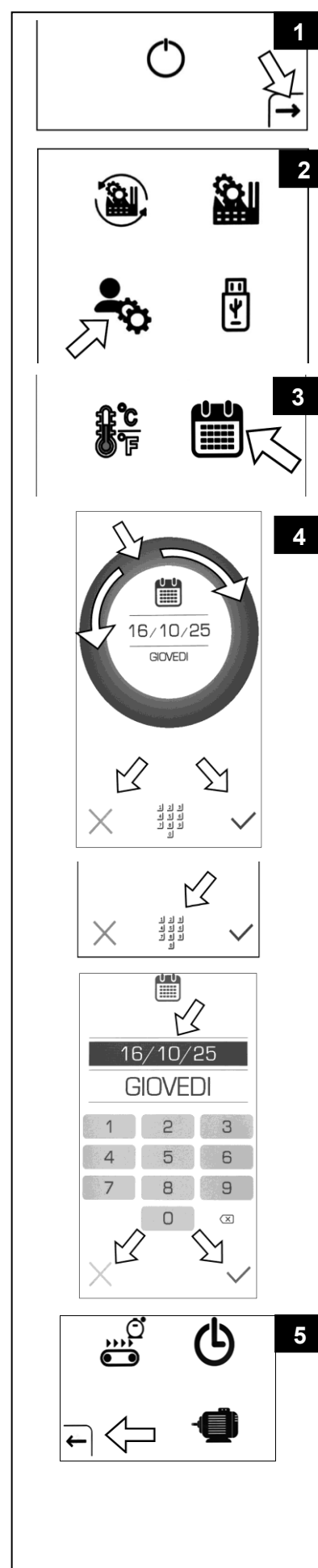
Tap the arrow at the bottom right of the display (*Fig.1*). On the first screen, tap on the 'user settings' icon (*Fig.2*). On the second screen, tap on the 'calendar' icon (*Fig.3*). The system will now display the edit screen (*Fig.4*); tap and scroll the dial clockwise or anticlockwise to change the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

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

Confirm with a tick or flag.

Press 'X' to cancel.

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

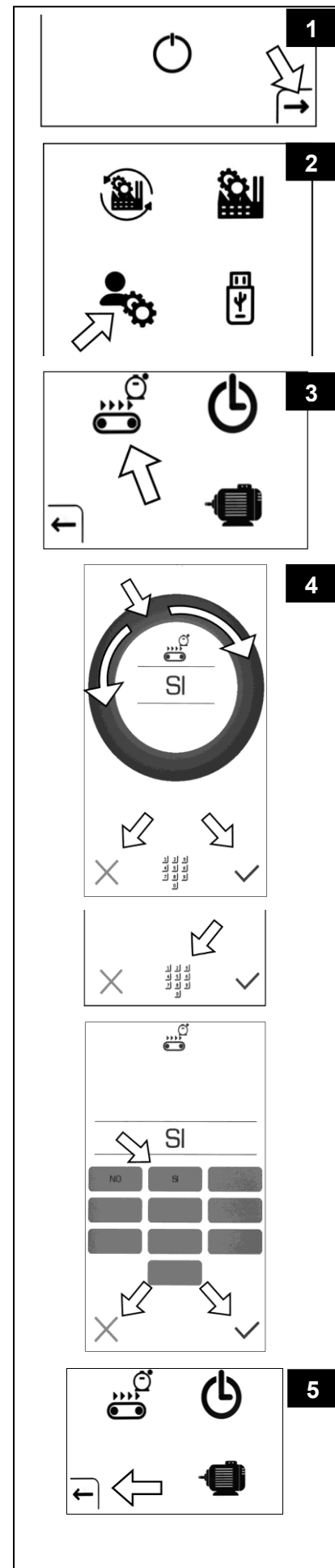


5.2.7 Activation/deactivation of conveyor belt in Eco mode

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

Press 'X' to cancel.

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

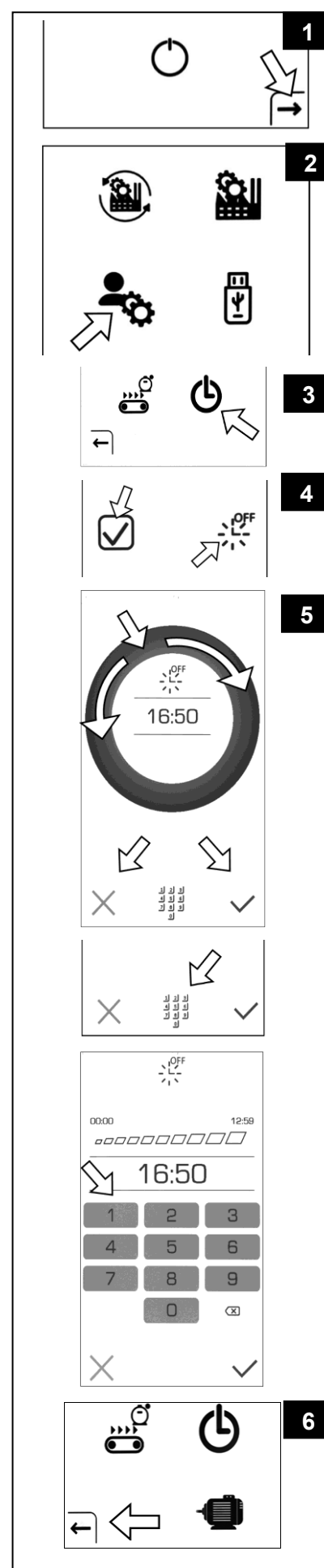


5.2.8 Setting the auto power-off function

This function allows you to switch the oven off automatically at the set time every day of the week. The oven will switch off at the preset time each day. Tap the arrow at the bottom right of the display (Fig.1). On the first screen, tap on the 'user settings' icon (Fig.2). On the second screen, tap on the 'auto power-off' icon (Fig.3). Activate the tick sign on the left and tap the symbol on the right (Fig.4). The system will now display the edit screen (Fig.5); tap and scroll the dial clockwise or anticlockwise to change the setting; confirm the chosen setting with the tick or flag.

Press 'X' to cancel.

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



5.2.9 Uploading programme images via USB

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

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

It must also have the following characteristics:

size in pixels 140x80;

saved in 24-bit BMP format.

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

resize the format to 140x80 pixels;

save with name in 24-bit BMP format.

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

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

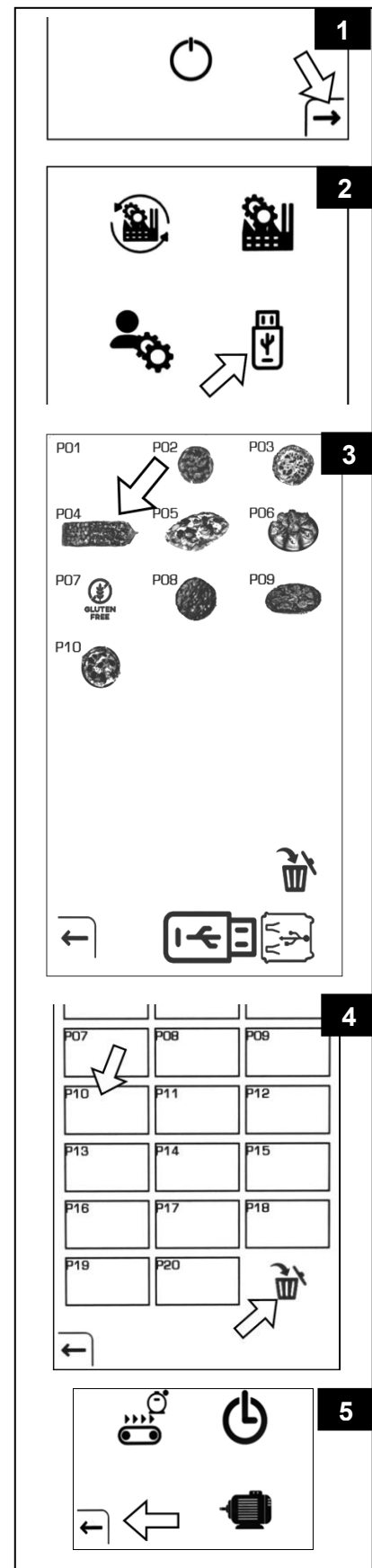
on the first screen, tap on the 'USB' icon (Fig.2) and the system will display the programme image screen (Fig.3);

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

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

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

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



5.2.10 Activating Wi-Fi Hotspot (IoT)

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

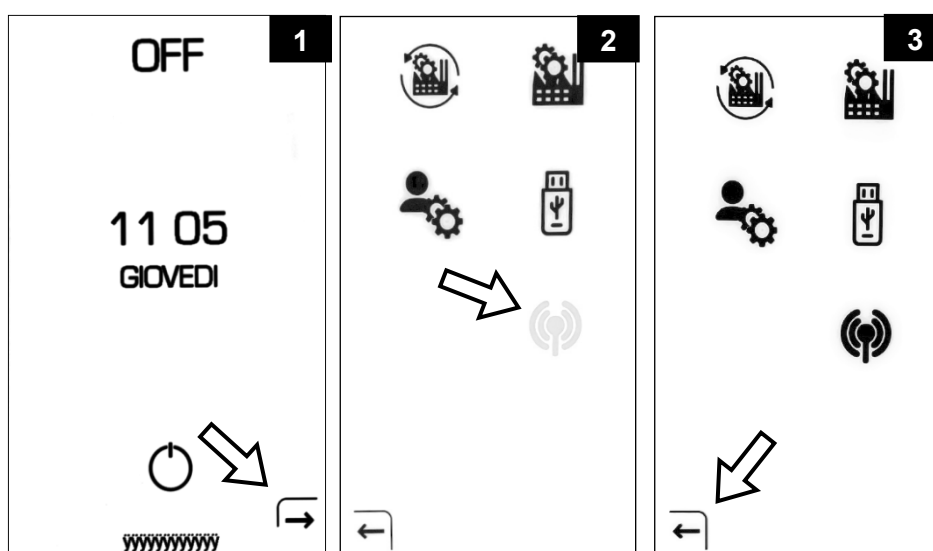
To activate the Wi-Fi hotspot (necessary to access the IoT functions) tap on the shaded antenna-shaped icon as in *Fig. 2*.

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

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

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

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

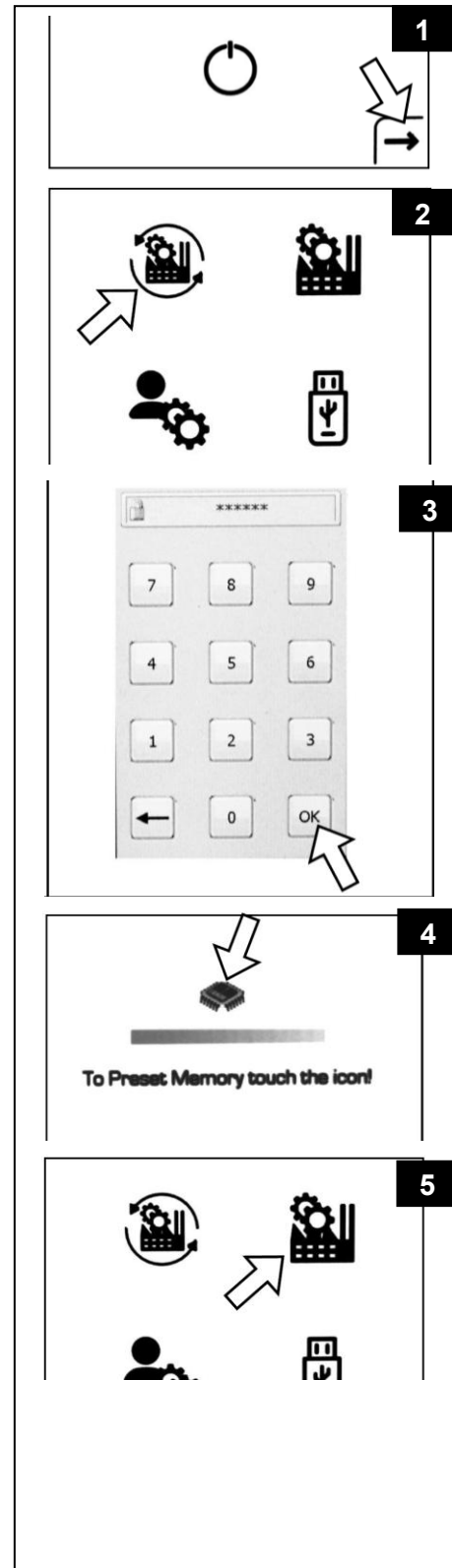


5.2.11 System preset

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

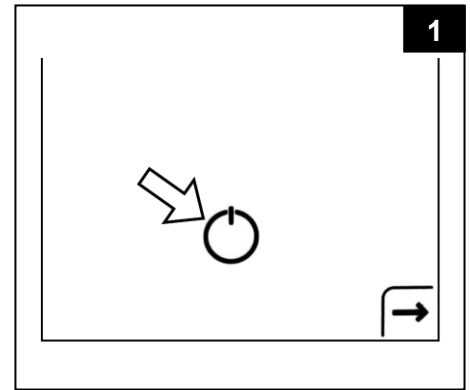
Tap on the the arrow at the bottom right of the display (*Fig.1*). On the first screen, tap on the 'system preset' icon (*Fig.2*). You will be asked for the password; enter '040322' and confirm with 'OK' (*Fig.3*). Then tap the icon at the top (*Fig.4*) to reset the system and return to the idle state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

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



5.3 Activity status 'ON'

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



In active 'ON' state, you can:

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

5.3.1 Programme settings

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

A = roof power

B = timer

C = bedplate power

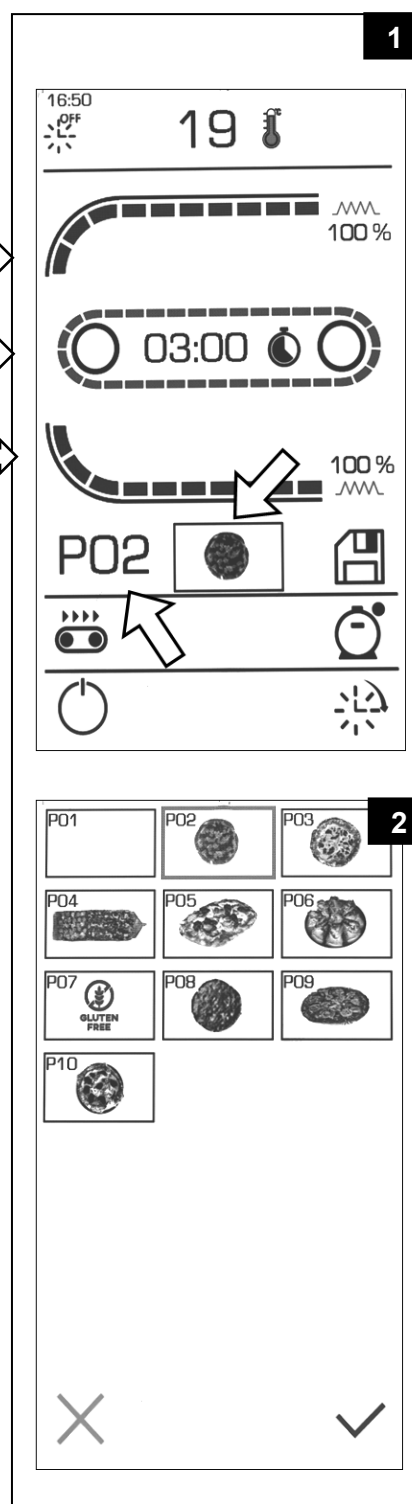
Select the number of the programme you want to set by tapping on the reference icon or the image (Fig.1); this opens the edit menu; tap on an image to choose the programme and confirm with a tick or flag.

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

- Programme P01 (MANUAL)

Programme P01 has a 'manual' function. With this programme, the values above can be changed at any time, even during an oven cycle.

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



- Programmes from P02 to P10

You can set the values for each of these programmes by tapping directly on the reference icon.

To save, tap and hold the 'save' icon for 5 seconds (*Fig. 1*).

During the save process, the icon turns green and then returns to white when finished.

A long beeping sound indicates that it has been saved successfully.

An example is given below:

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

Press 'X' to cancel (*Fig. 3*).

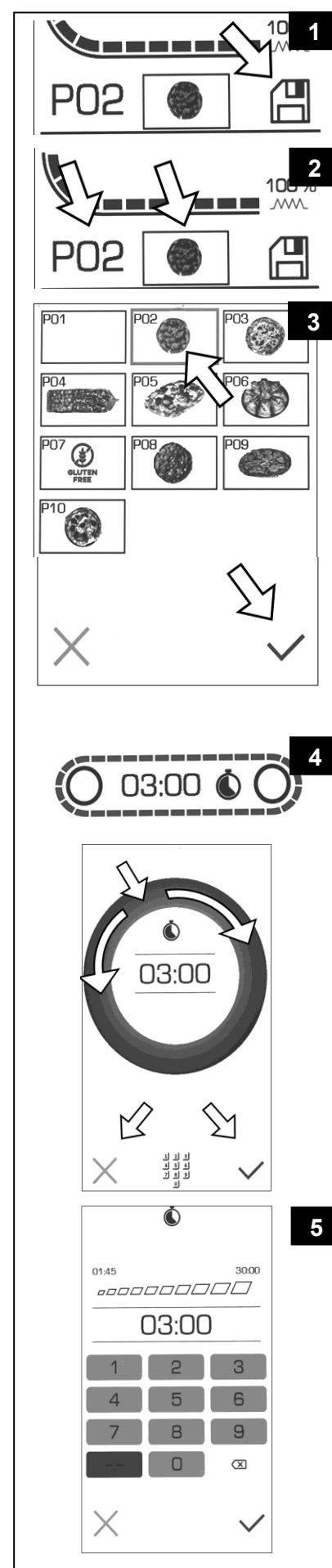
2) Set the oven time by tapping on the icon (*Fig. 4*); this opens the edit menu; tap and scroll the dial clockwise or anticlockwise to change the setting.

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

Confirm with a tick or flag.

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

Press 'X' to cancel. (*Fig. 5*).



3) Set the roof power by tapping the icon (Fig.1); this opens the edit menu; tap and scroll the dial clockwise or anticlockwise to change the setting.

Confirm with a tick or flag.

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

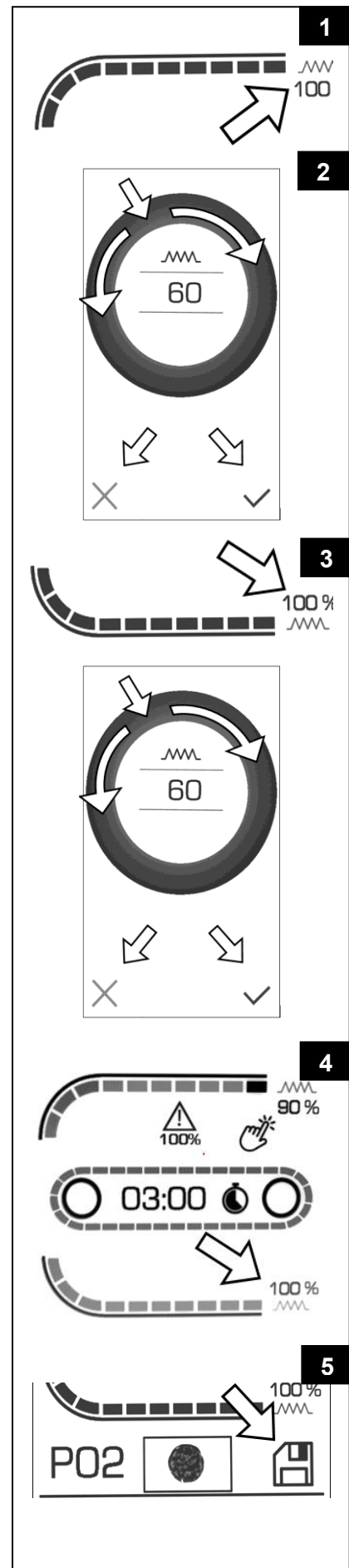
4) Set the bedplate power by tapping the icon (Fig.3); this opens the edit menu; tap and scroll the dial clockwise or anticlockwise to change the setting, then confirm with the tick or flag. Press 'X' to cancel (Fig.3).

The power programming ranges from 50% to 100%.

N.B.: At least one of the two power values (roof or bedplate) must remain at 100%.

It is therefore not possible to go below 100% simultaneously with both roof and bedplate settings; the warning icon appears on the display (Fig.4).

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



5.3.2 Programming power on

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

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

Press the 'clock' icon (Fig.1) for 4 seconds.

The display will show the programme editing screen (Fig.2).

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

The display shows the 'V' icon.

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

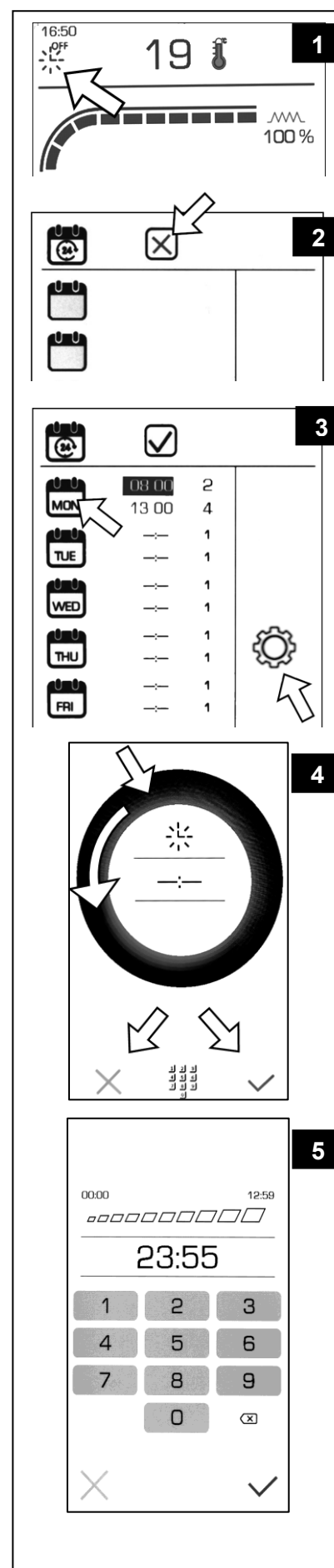
The editable setting is highlighted (Fig.3).

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

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

Press 'X' to cancel.

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



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

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

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

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

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

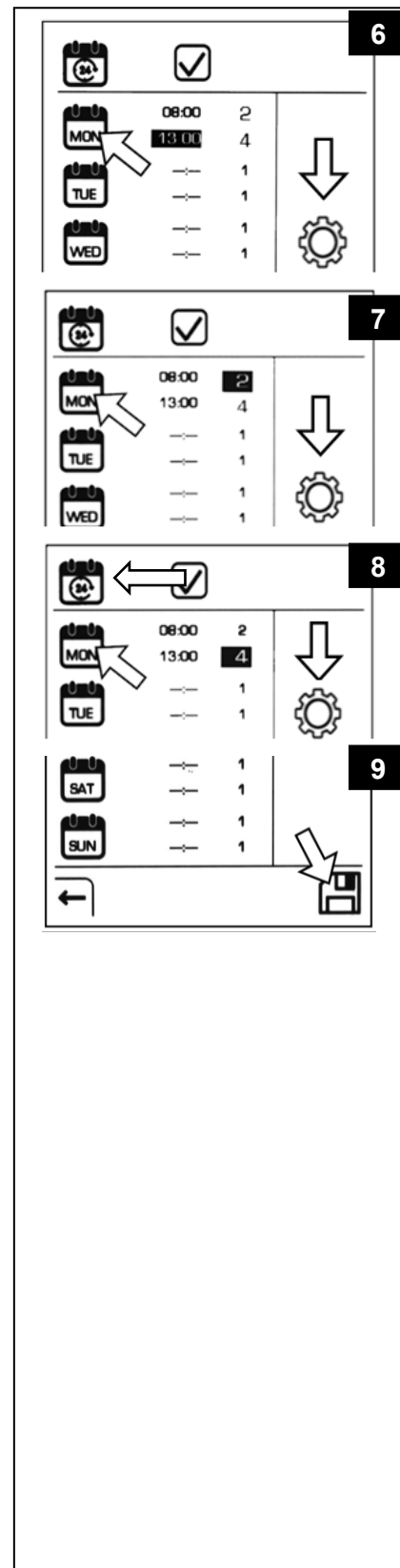
Tap the 'gear' icon to enter/change/save the values to set the PROGRAMME NUMBER.

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

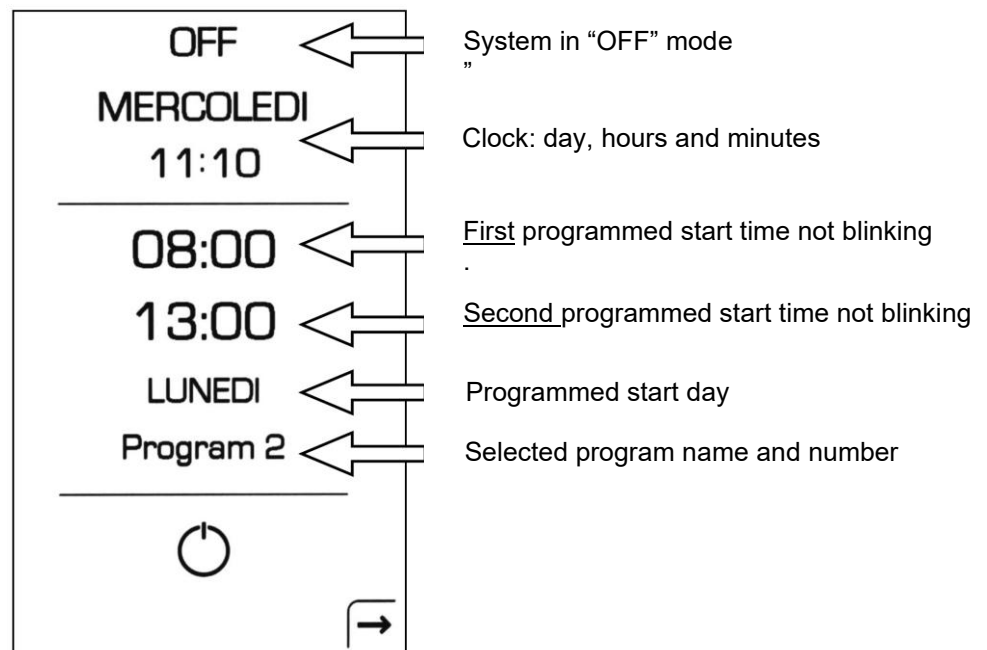
You can set timed switch-ons for every day of the week.

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

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



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



5.3.3 Mesh start/stop button

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

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

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

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

5.3.4 Activate/disable economy function

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

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

This saves energy, and therefore costs.

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

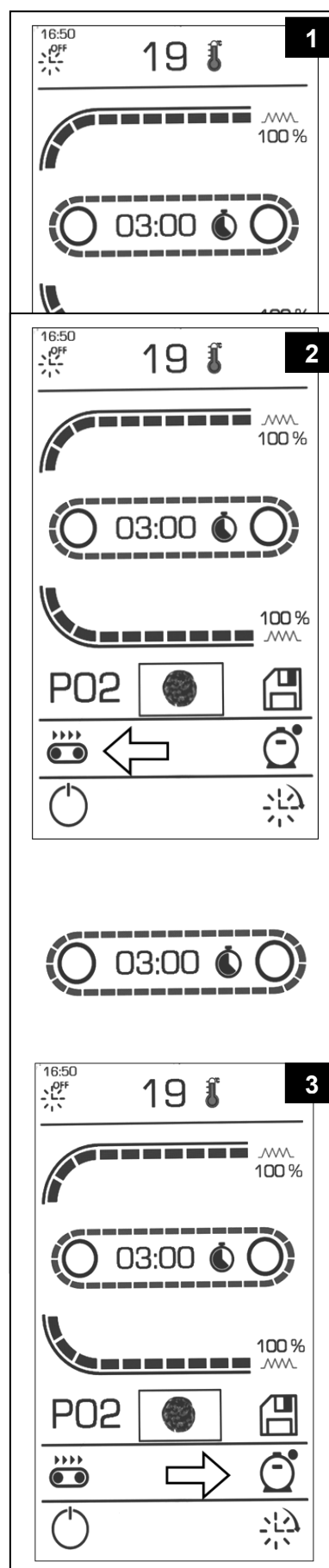
The procedure for adjusting the temperature to be maintained in 'ECO' mode is described in section 5.2.2.

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

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

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

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



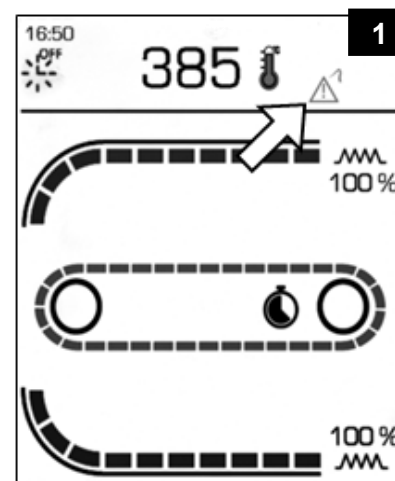
5.4 Alarms

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

5.4.1 *Temperature Probe Failure' alarm*

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

⚠ Specialised personnel must be called in to restore functionality.



5.4.2 *“TEMP 1” alarm – only for DPZ20030EN*

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

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

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

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

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

5.4.3 *‘TEMP 2’ alarm - only for DPZ20030EN*

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

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

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

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

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

5.4.4 'TEMP' alarm - only for DPZ20030EN

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

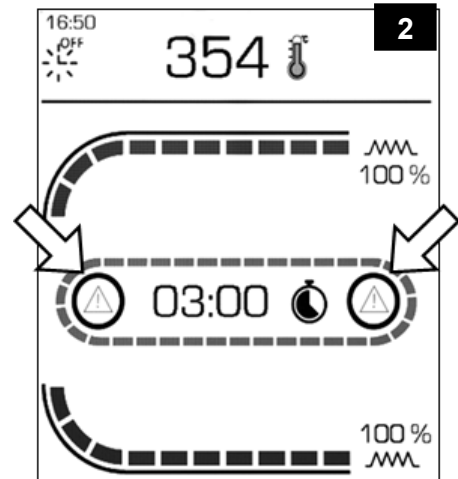
⚠ Specialised personnel must be called in to restore functionality.

5.4.5 MESH alarm

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

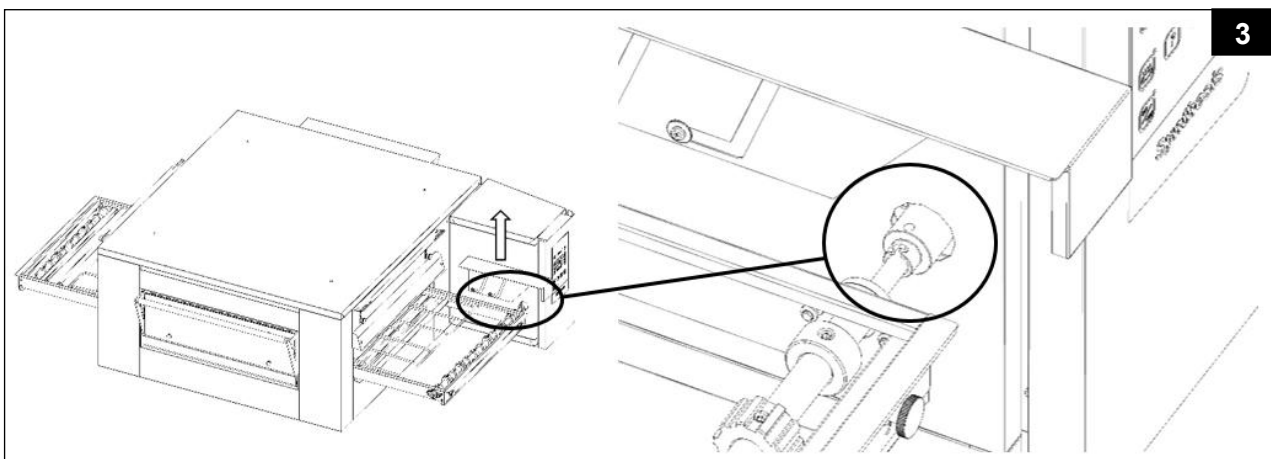
This means that the cooking time does not correspond to the set time, and you need to call in specialised personnel to restore its functionality.

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



N.B.: Always check that the mesh reversal button is not set to the '0' position, as this would set off the mesh alarm § 4.8.

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



5.4.6 Power failure alarm

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

- during a normal oven cycle:

when the power returns, an alarm signal is given on the display with the symbol (Fig.4), accompanied by the intermittent sound of the buzzer.

To reset the alarm, switch the system off and on again using the 'on/off' button.

- during programming:

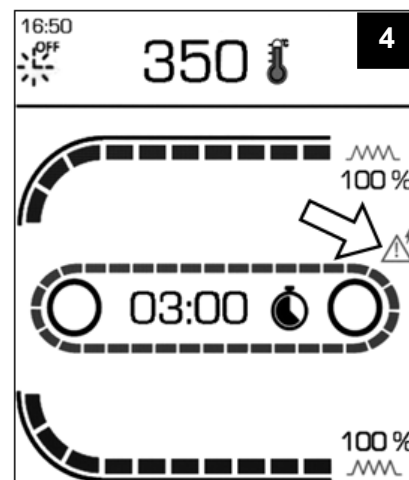
when the power returns, the system returns to ON state.

- in the 'ON' state:

when the power returns, the system returns to ON state.

- in the 'OFF' state:

when the power returns, the system returns to 'OFF' state.



5.4.7 Abnormal oven switch-off

If, for any reason, without any alarm on the board, the oven suddenly switches off abnormally, it could be due to the following reasons:

- safety thermostat:

this is activated when the chamber temperature exceeds 500 °C, completely shutting down the system (see section 9.2).

- power cut:

The system shuts down completely due to a power cut.

6 USE

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

6.1 Preparation for use and before turning on

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

6.1.1 Turning on the control panel

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

The mesh stops moving.

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

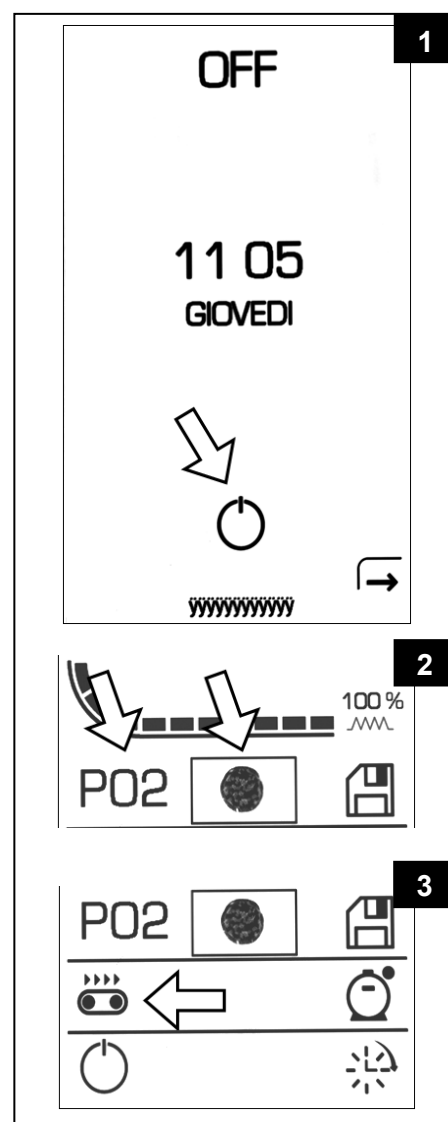
In active ‘ON’ state, you can:

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

6.1.2 Setting and start cooking

Select the desired cooking program by means of the keys (Fig.2). For programming, see section 5.3.1.

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

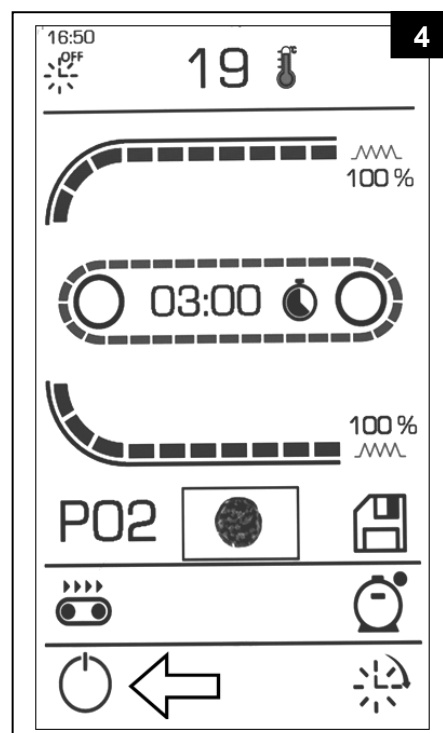


6.1.3 How to turn off oven

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

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

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



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

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

When the oven is not used for long periods (e.g. closed for holidays), only after waiting for the chamber fans to turn off, is it necessary also to turn off the switch in the laboratory's main power supply panel.

7 SAFETY WARNINGS

7.1 Prohibited actions and obligations towards the prevention of accidents

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

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

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

7.1.1 Warnings for installers

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

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

7.1.2 Warnings for users

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

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

Apart from this the user must:

- make sure that children do not come close to the equipment whilst it is functioning;
- observe the rules laid out in this manual;
- not use the machine inappropriately but stick scrupulously to the use for which it was designed;
- not remove or interfere with the equipment's safety mechanisms;
- keep the safety systems in good working order;

- Always pay maximum attention;
- use protective thermal gloves or pliers to raise or lower the oven doors, avoiding direct contact with the hands;
- respect the instructions and warnings highlighted by the signs on the equipment. These signs are to prevent accidents and must always be perfectly legible. The plates are accident prevention devices, therefore they must always be perfectly legible
Whenever they are damaged or illegible it is obligatory to replace them by requesting the original part from the manufacturer;
- disconnect the electricity supply after the appliance has been used, before carrying out cleaning or maintenance.
- do not use or store flammable materials near this appliance.
- do not spray aerosols in the vicinity of this appliance while it is in operation.
- do not modify this appliance.
- do not place articles on or against this appliance.

 **WARNING:** To avoid scalding, do not use loaded containers with liquids or cooking goods which becomes fluid by heating in higher levels than those which can be easily observed.

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

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

7.1.3 Warnings for the maintenance operator

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

- Always use personal safety devices and other means of protection.
- Before beginning any maintenance operations make sure that the equipment has cooled down if it has just been used.
- Should one of the safety devices not work or not be set correctly the appliance must be considered out of order.

8 CLEANING

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

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

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

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

 Do not use steam cleaners.

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

 Do not use detergents containing chlorine.

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

8.1 Cleaning removable parts

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

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

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

8.2 Cleaning of external parts

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

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

8.3 Cleaning the backing chamber

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

1. Disconnect the power supply to the oven by turning off the mains. Use the switch on the mains fuse box.
2. Remove the drawers at the entrance and exit of the wire mesh conveyor belt (see Fig.1A paragraph 9.3.1).
3. Remove the casing covering the conveyor belt transmission joint freeing it from its attachment with an upward movement (see Fig.1A paragraph 9.3.1).
4. Rotate the wire mesh conveyor until the drive shaft pivot corresponds with the transmission joint notch.
5. Slide the joint towards the control panel freeing it from the conveyor belt drive shaft (see Fig.1B paragraph 9.3.1).
6. Raise the shutters at the entrance and exit to the point of maximum aperture (see Fig.2 paragraph 9.3.1).
7. Lift the wire mesh conveyor belt from both ends and remove it in the direction of the controls (see Fig.2 paragraph 9.3.1).
8. Open the side hatch and unbolt the nuts using a number 10 spanner. Making sure to wear a pair of heavy duty gloves to avoid getting scratched from sharp metal corners and take out the diffusers (see Fig.3 paragraph 9.3.1).
9. To clean the removable parts, follow the instructions contained in paragraph 8.1.
10. To clean inside the baking chamber, remove food deposits with a dustpan and brush or with a vacuum cleaner before cleaning the metal surfaces with a sponge wetted with water and a non abrasive or corrosive detergent, then wash these surfaces with a sponge soaked in clean water.
11. After cleaning the equipment reassemble all the components by following the instructions above in reverse order.

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

9 MAINTENANCE

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

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

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

9.1 Error indicator

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

9.2 Safety thermostat

The safety thermostat intervenes when the temperature in the chamber goes above 500°C and de-activates the resistors. The safety thermostat is reset manually and is at the internal of the control panel (see paragraph 9.4.4).

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

Remove the control panel by unscrewing the 4 fixing screws and press the reset button of the safety thermostat. Reset will take place only when the chamber temperature has gone below the temperature of 500°C.

 Since the safety thermostat only intervenes where there are serious malfunctions, carefully check the oven's working and repair if necessary before starting up the oven again.

9.3 Routine maintenance

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

9.3.1 Cooking chamber

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

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

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

Extraction diffusers:

1. Disconnect the power supply to the oven by turning off the mains. Use the switch on the mains fuse box.

2. Remove the drawers at the entrance and exit of the wire mesh conveyor belt (Fig.1A).

3. Lift up the casing joint moving it upwards (Fig.1A).

4. Rotate the wire mesh conveyor until the drive shaft pivot corresponds with the transmission joint notch.

Slide the joint towards the control panel freeing it from the conveyor belt drive shaft (Fig.1B).

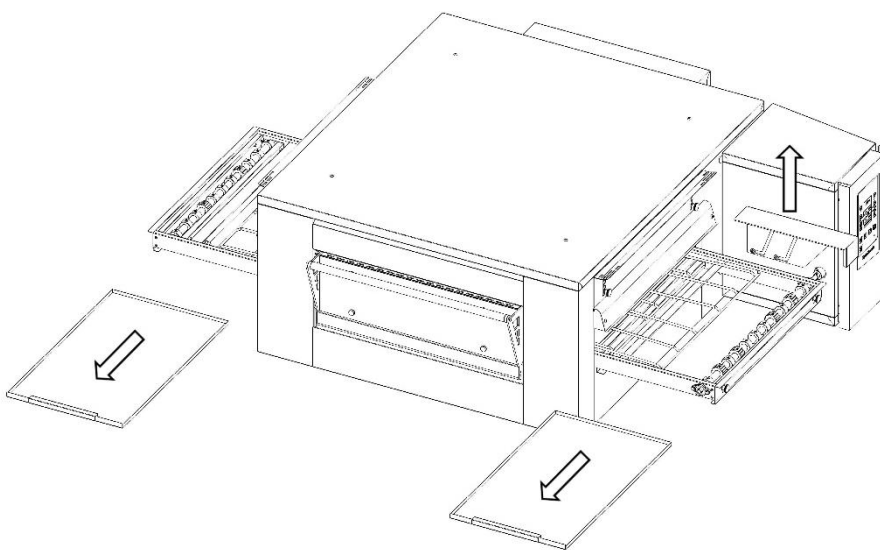


Fig.1A

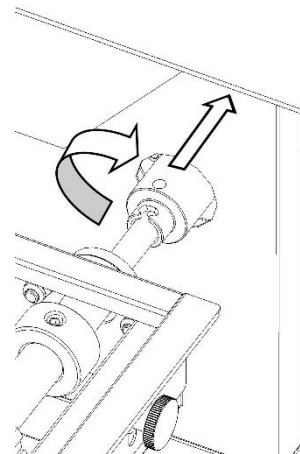


Fig.1B

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

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

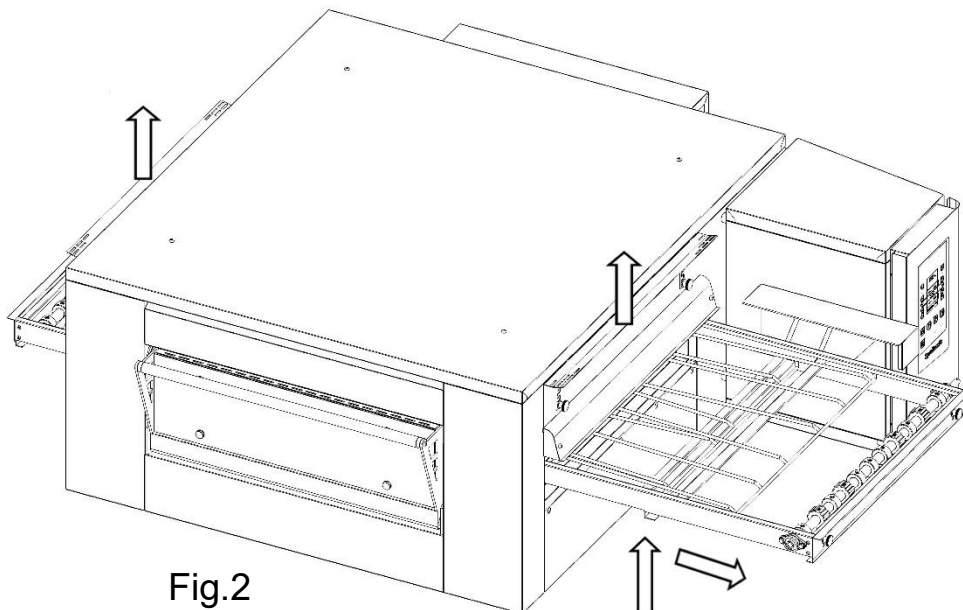


Fig.2

7.Open the side hatch and unbolt the nuts using a number 10 spanner (Fig.3). Only for DPZ3030EN model, remove the lateral door and unscrew the fixing bolts with a number 10 spanner.

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

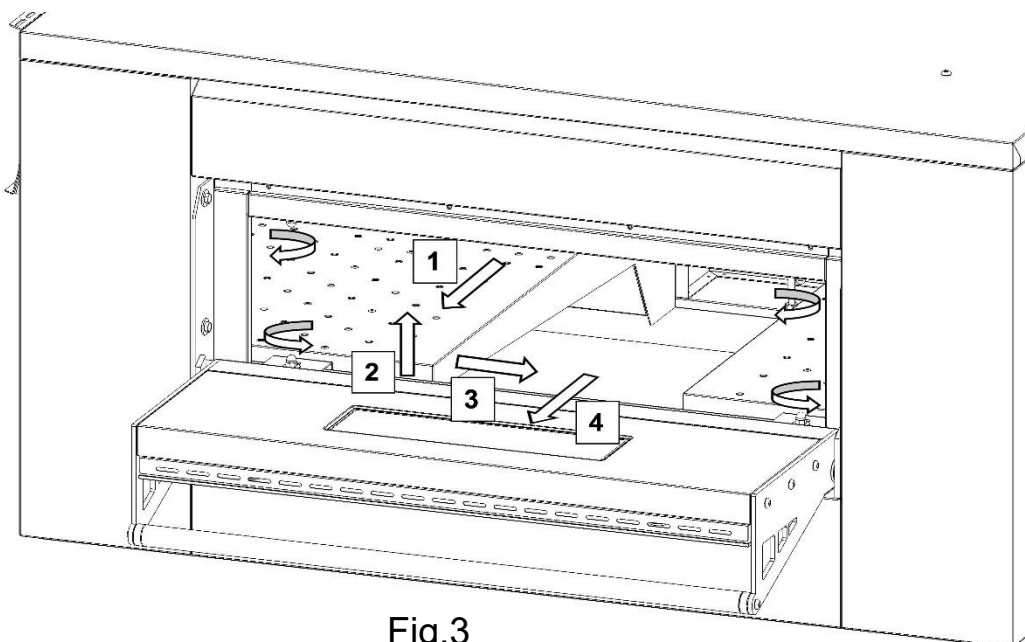


Fig.3

Cleaning detachable parts:

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

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

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

9.3.2 Cooking chamber door

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

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

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

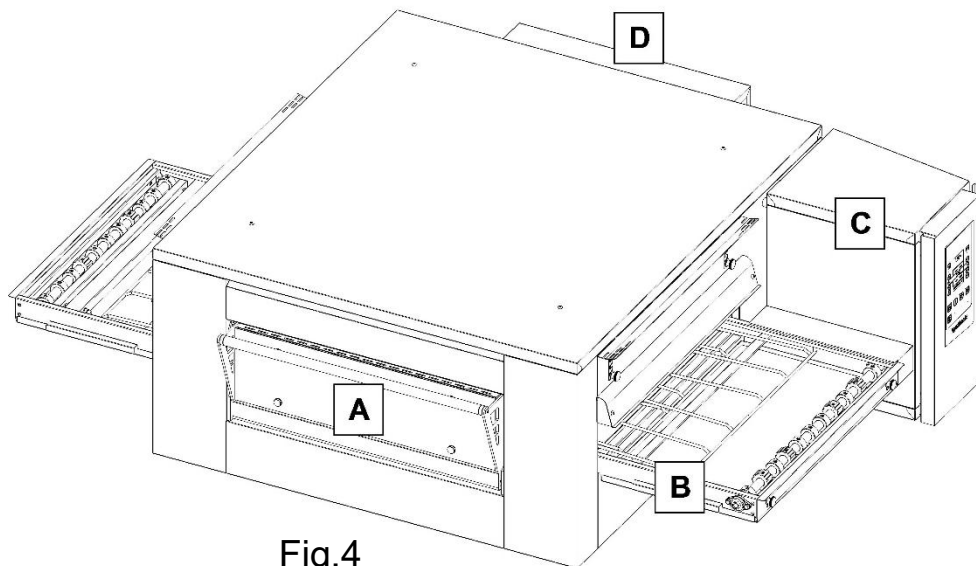


Fig.4

9.3.3 Rack frame

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

Inspect and clean the rack.

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

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

9.3.4 Control panel - fan motor panel

Dust, flour and dirt in general can accumulate inside the control panel (Fig.4 zone C), where the electrical components are located. In this regard it is

advisable to inspect the area and clean using an extractor fan and/or compressed air. Use a soft brush to help clean the more difficult areas.

Also check:

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

9.4 Replacements of parts and checks

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

9.4.1 Replacing primary fan

For the replacement of the primary fan proceed as follows:

- 1.Remove the voltage to the oven by acting on the switch of the framework of the general power supply.
- 2.Remove the back panel and disconnect the electrical connections of the cooling fans, placed in the upper part of the panel. (Fig.5).
- 3.Disconnect the electrical plug of the ventilation motor (Fig.5 area 3).
- 4.Disconnect the wiring of the heating elements inside the command box.

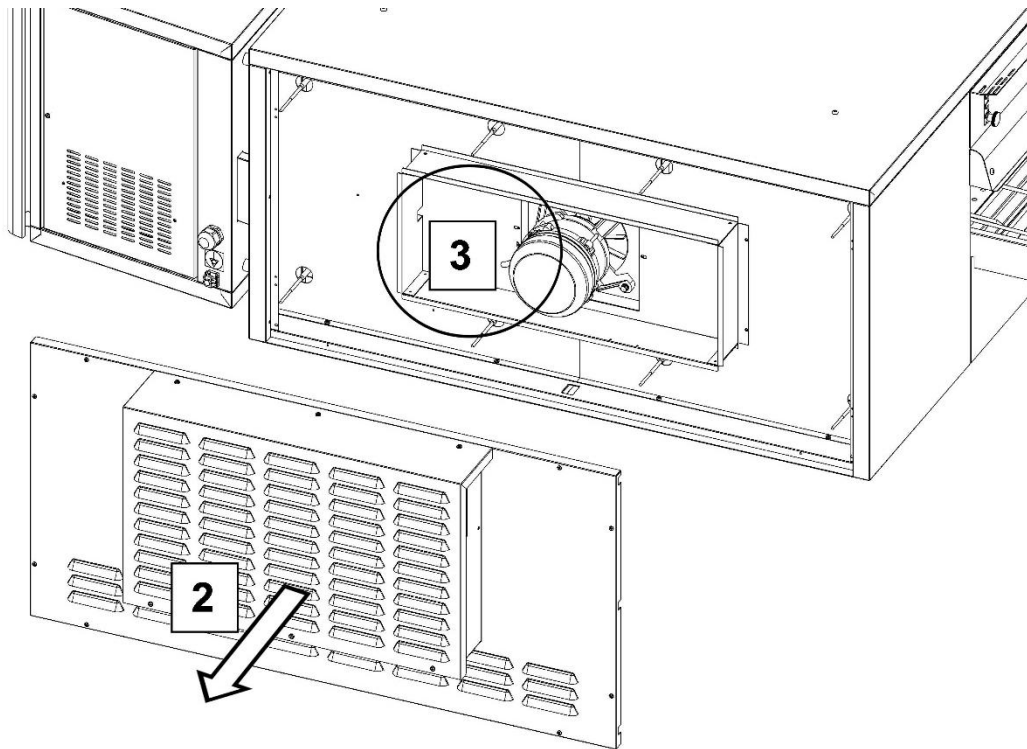
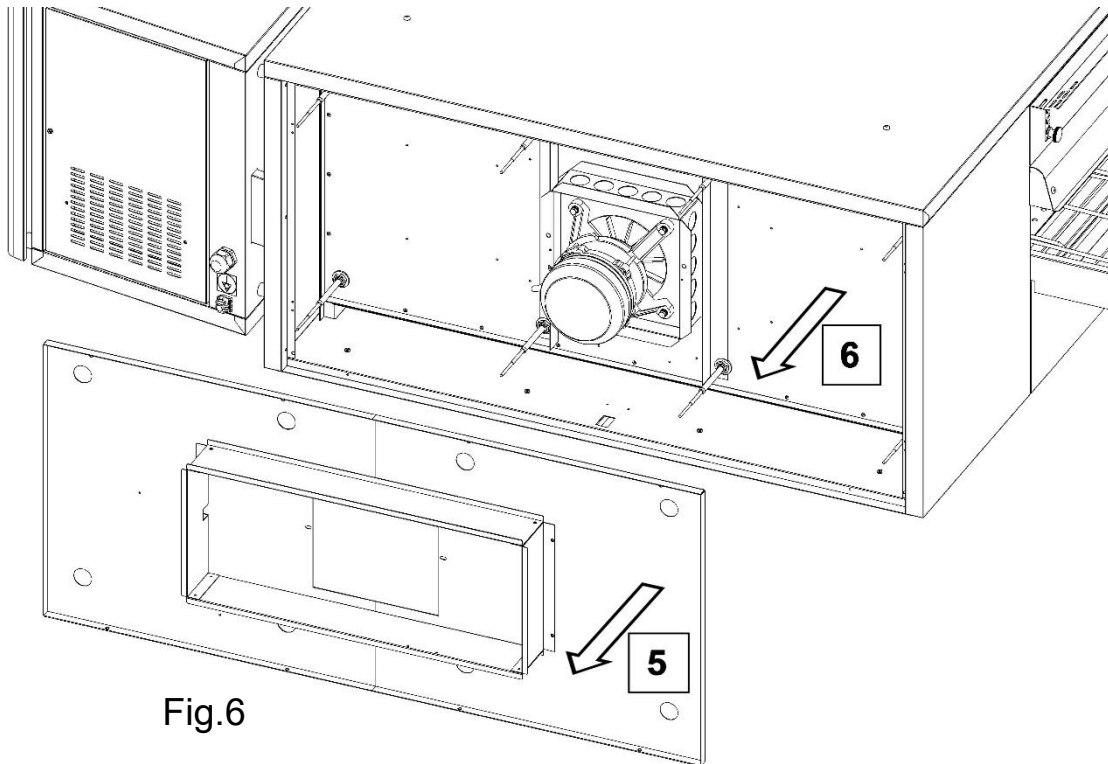
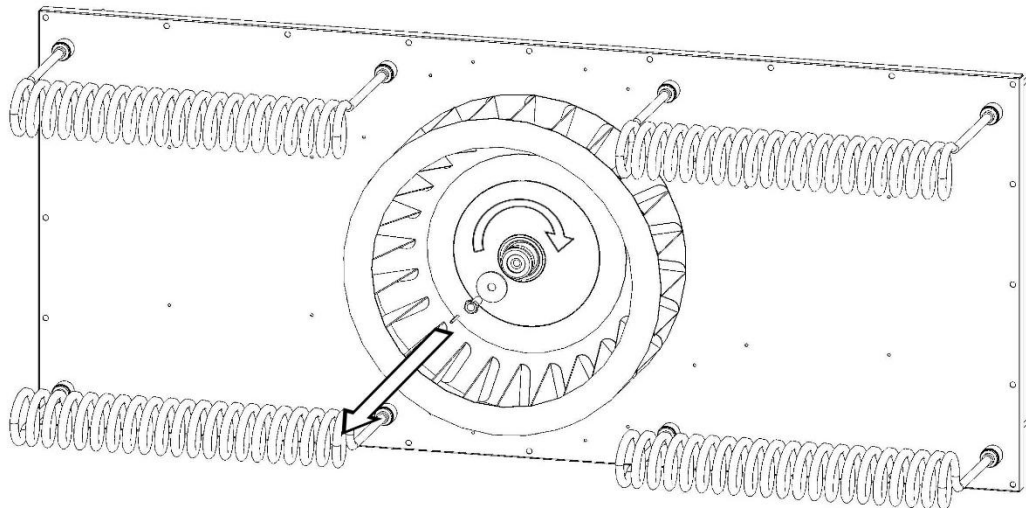


Fig.5

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



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



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

9.4.2 Replacing heating elements

To replace the heating elements, proceed as describe at chapter 9.4.1 step 1 to step 6 and then later do the following instructions:

1. Unscrew the nuts that fix the heating elements and take them out frontally (Fig.8)

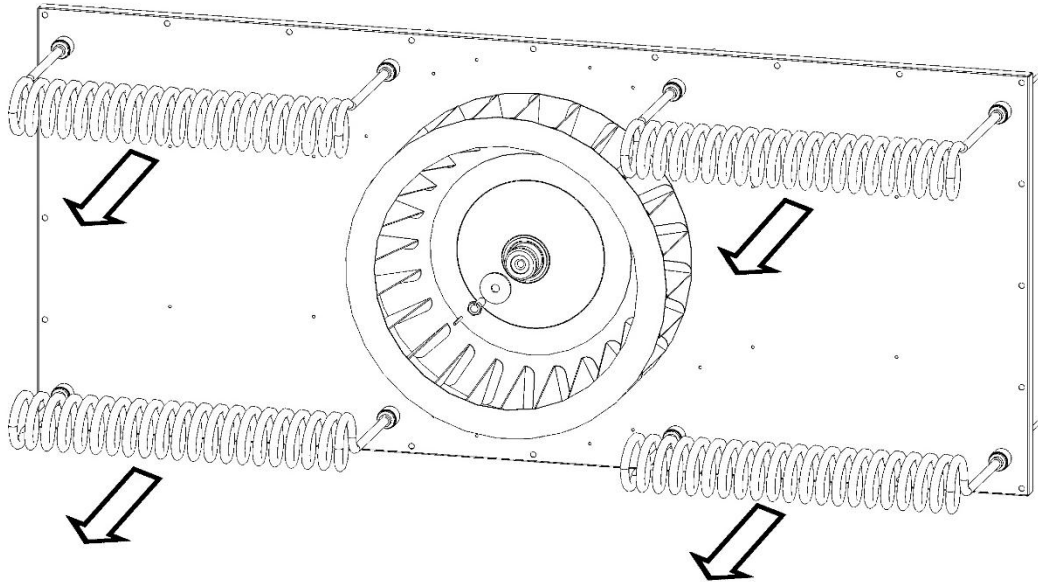


Fig.8

9.4.3 Replacing Temperature Probes

For the replacement of the temperature probes proceed as follows:

Models DPZ3030EN - DPZ6030EN - DPZ10530EN - DPZ17030EN

- 1.Remove the voltage to the oven by acting on the switch of the framework of the general power supply.
- 2.Open the door of the control panel to access.
- 3.Disconnect the electrical connections to the base board (Fig.9A).
- 4.Perform the operations from points 2 to 6 to remove the conveyor as described at paragraph 9.3.1.
- 5.Remove the rear panel as described at point number 2 of the paragraph 9.4.1 to access the probe cable.
- 6.Open the lateral door to access inside of the cooking chamber. Only for models DPZ3030EN remove the later panel to access inside of the cooking chamber.
- 7.Using a wrench 12 loosen the mounting nut of the support and remove the probe (Fig.9B).

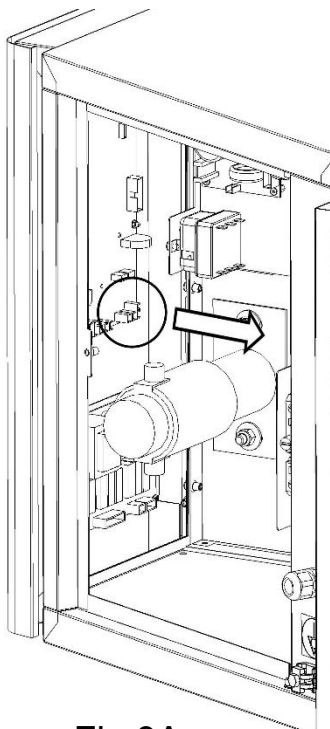


Fig.9A

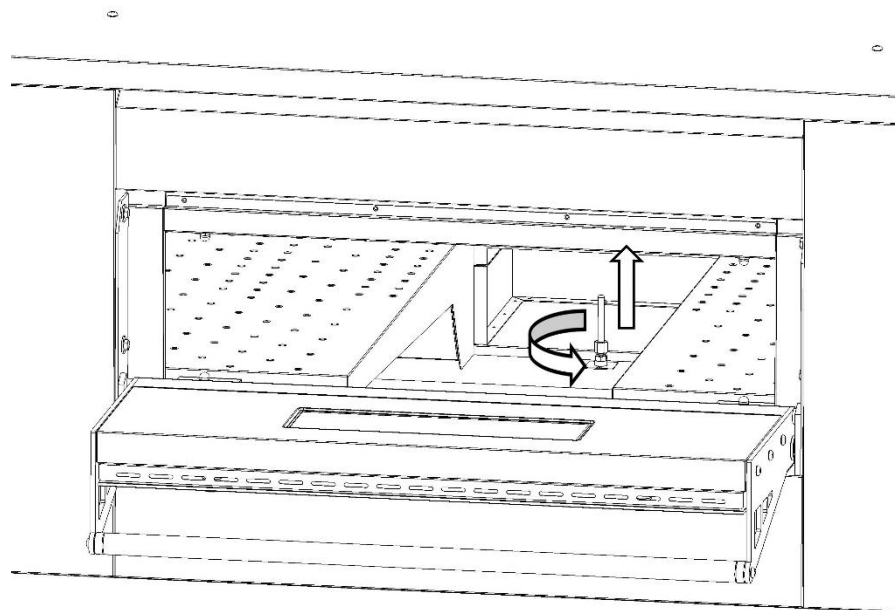


Fig.9B

Models DPZ20030EN

The probe of the min. (TEMP 1):

- 1.Remove the voltage to the oven by acting on the switch of the framework of the general power supply.
- 2.Open the door of the control panel to access.
- 3.Disconnect the electrical connections to the base board (Fig.10A).
- 4.Remove the protecting carter of the probe (Fig.10B).
- 4.Using a wrench 12 loosen the mounting nut of the support and remove the probe (Fig.10B).

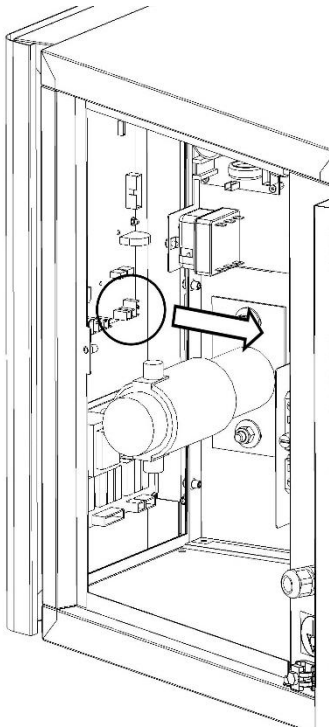


Fig.10A

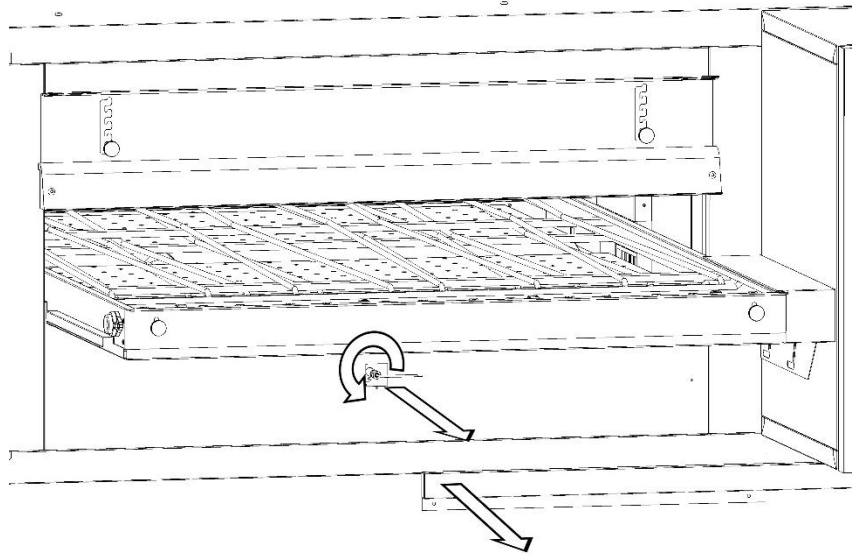


Fig.10B

The probe of the max (TEMP 2):

- 1.Remove the voltage to the oven by acting on the switch of the framework of the general power supply.
- 2.Open the door of the control panel to access.
- 3.Disconnect the electrical connections to the base board (Fig.11A).
- 4.Remove the rear panel as described at point number 2 of the paragraph 9.4.1 to access the probe zone.
- 5.Using a wrench 12 loosen the mounting nut of the support and remove the probe (Fig.11B).

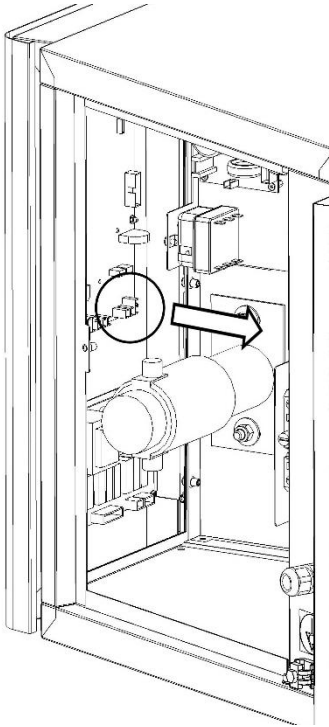


Fig.11A

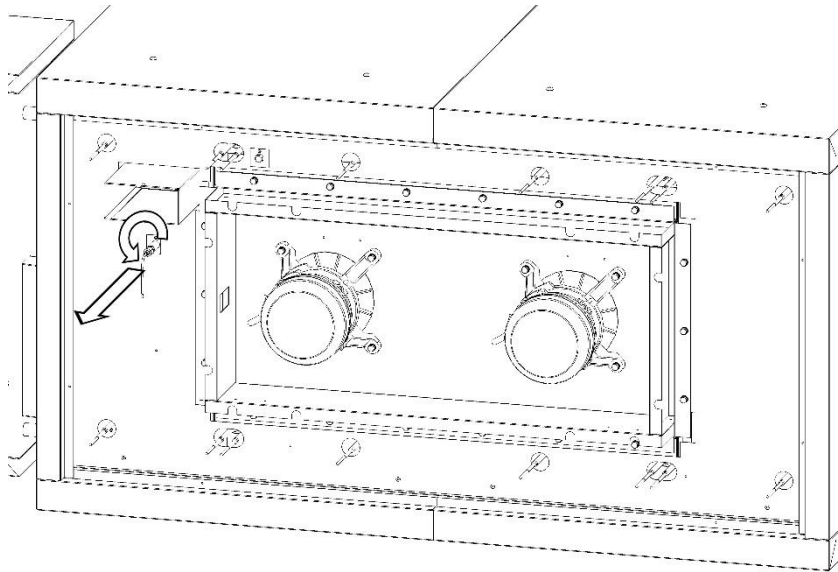


Fig.11B

9.4.4 Replacing safety thermostat

For the replacement of the safety thermostat proceed as follows:

Models DPZ3030EN - DPZ6030EN - DPZ10530EN - DPZ17030EN

- 1.Remove the voltage to the oven by acting on the switch of the framework of the general power supply.
- 2.Open the door of the control panel to access and remove the front panel.
- 3.Disconnect the electrical connections on the thermostat (Fig.12).
- 4.Remove the silicone seal of the probe and remove the bulb, loosen the screws and replace the thermostat (Fig.12).

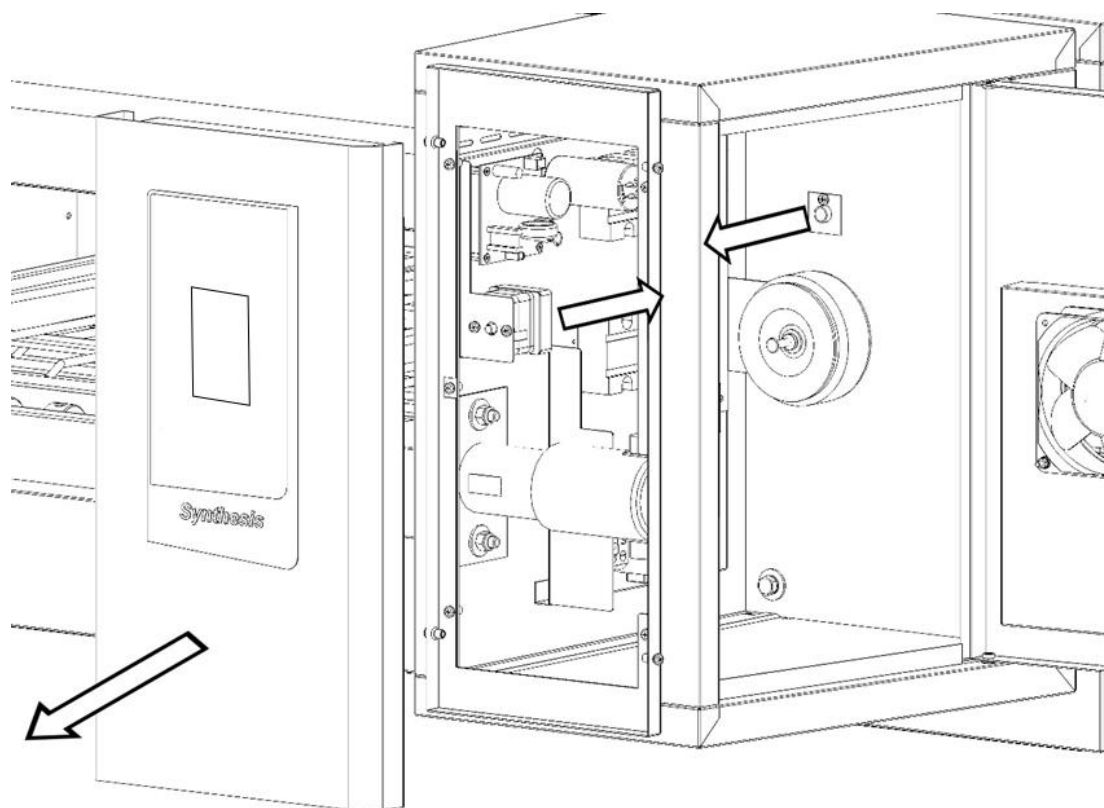


Fig.12

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

Models DPZ20030EN

- 1.Remove the voltage to the oven by acting on the switch of the framework of the general power supply.
- 2.Open the door of the control panel to access and remove the front panel.
- 3.Disconnect the electrical connection of the thermostat and unscrew the support. (Fig.13A).
- 4.Remove the rear panel as described at point number 2 of the paragraph 9.4.1 to access the rear zone.
- 5.Remove the silicone seal of the probe remove the bulb (Fig.13B), loosen the screws and replace the thermostat (Fig.13A)

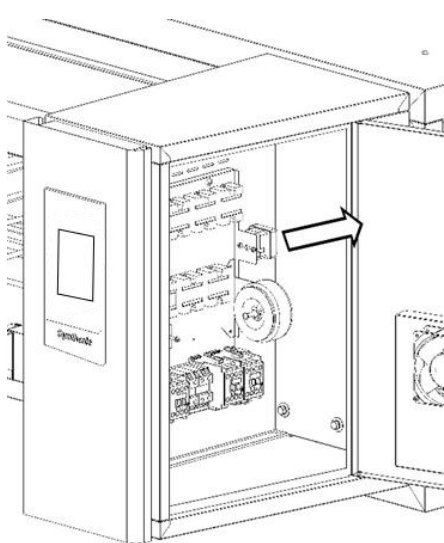


Fig.13A

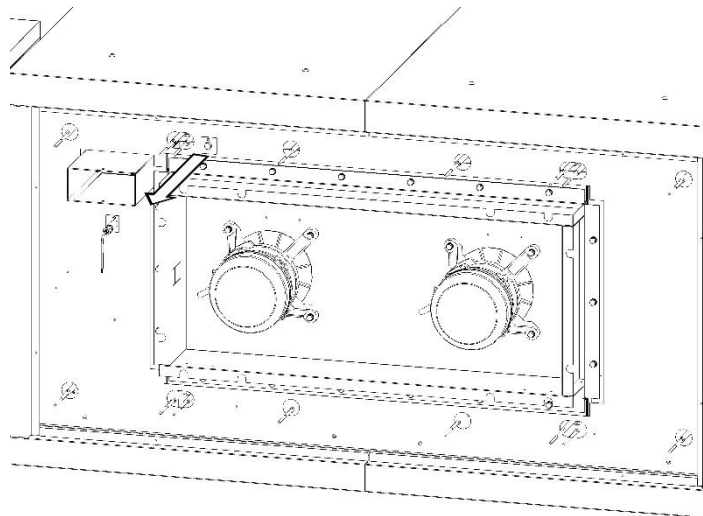


Fig.13B

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

9.4.5 Setting safety thermostat

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

9.4.6 Replacing / configuring - net motor

Follow the instructions to replace and configure the net motor:

- 1.Remove the voltage to the oven by acting on the switch of the framework of the general power supply.
- 2.Disconnect transmission joint as described at point n°4 of the paragraph 9.3.1.
- 3.Open the door of the control panel to access.
- 4.Disconnect the electrical connections to the base board (Fig.14A).
- 5.Unscrew the bolts that fixing the motor to the support, extract and replace it (Fig.14B).

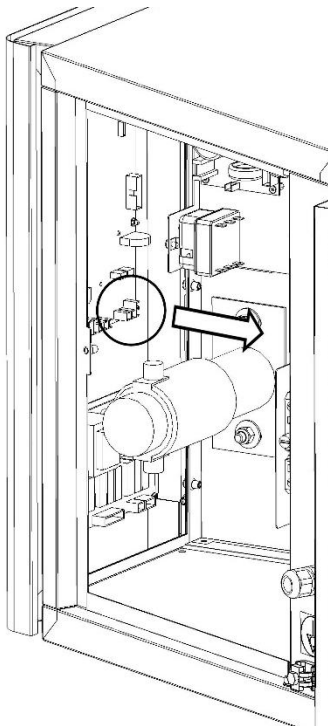


Fig.14A

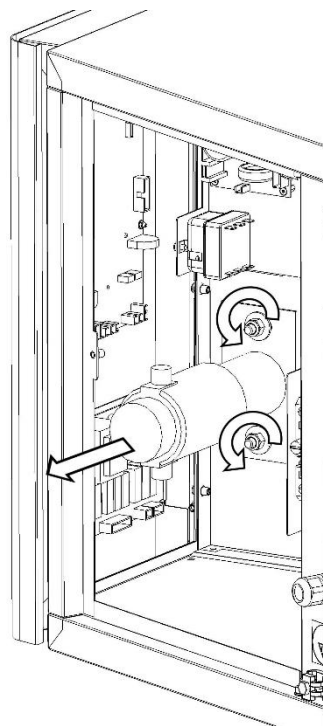


Fig.14B

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

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

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

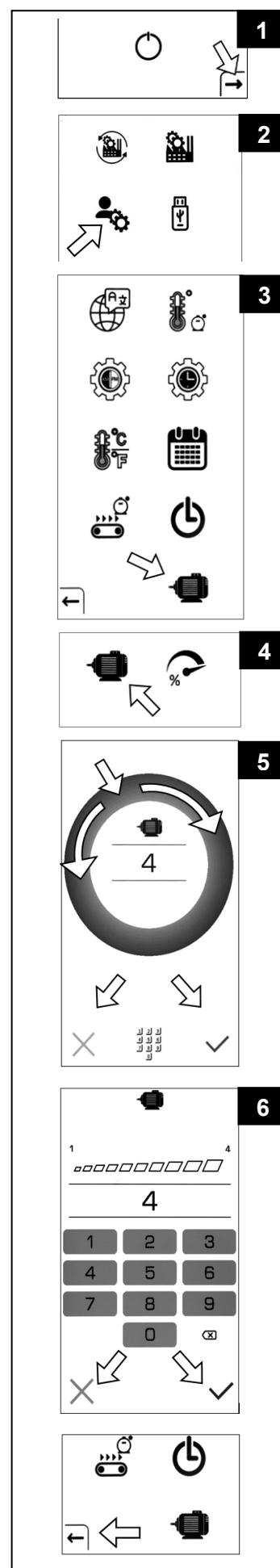
The next screen (Fig. 4) asks you to select the motor type (tap the motor icon) or change its settings (tap the percentage speedometer icon)

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

Confirm with a tick or flag.

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

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



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

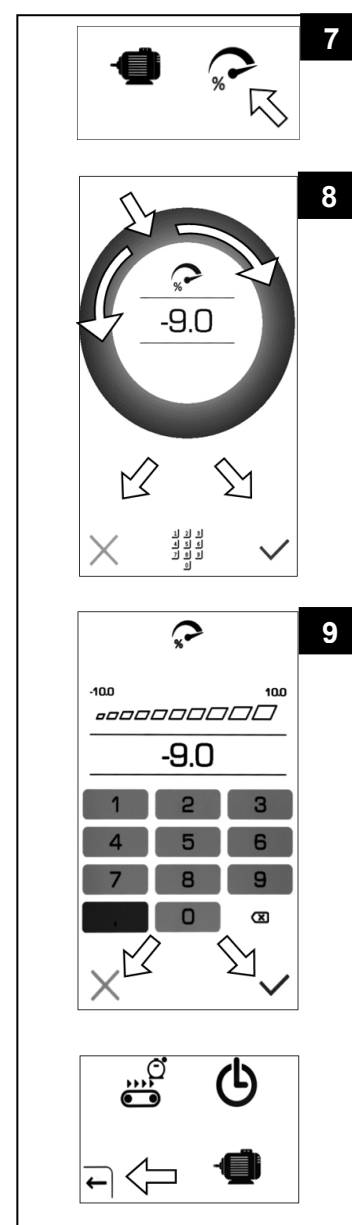
Tap and scroll the dial clockwise or anticlockwise to change the setting (Fig.8).

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

Speed settings:

- + 1 % - for DPZ3030EN, DPZ6030EN, DPZ10530EN and DPZ20030EN;
- - 9 % - for DPZ17030EN.

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



9. MOTOR 1 (Automec)	MOTOR 2 (Transtecno)	MOTOR 3 (Cruzet)	MOTOR 4 (Transtecno)

9.4.7 Replacing battery

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

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

The battery is located in the middle of the electronic display board, see fig. 9.1; for replacing the battery, please follow carefully the steps listed below:

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

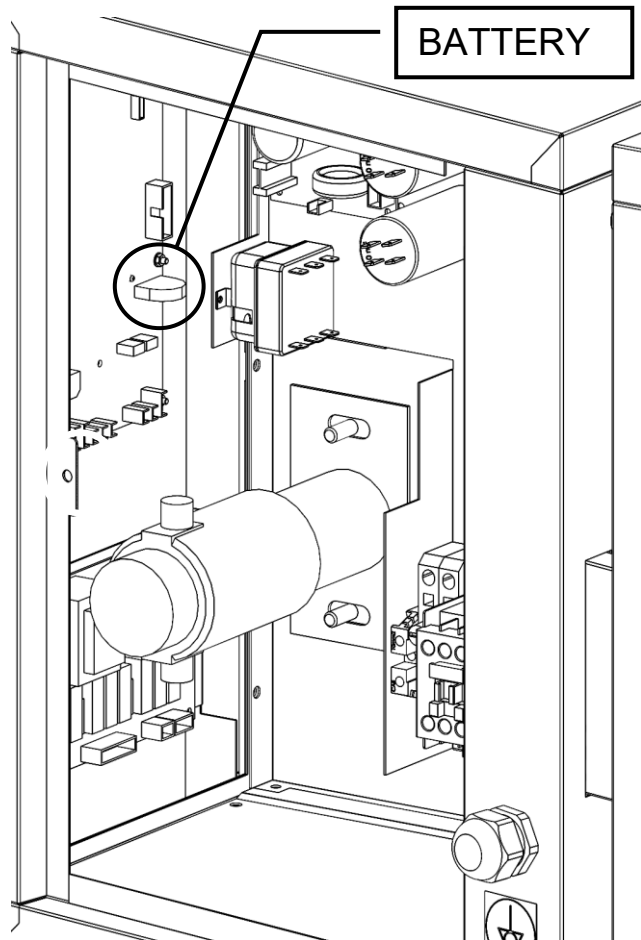


Fig. 9.1 Electronic panel, position BATTERY.

10 DECOMISSIONING AND DEMOLITION

Before proceeding with the decommissioning disconnect the electrical supplies to the equipment and any other connections there may be and then move the modules using suitable means such as: forklift trucks, hoists, and so on.

The machines are made up of the following materials: stainless steel, coated steel, glass, ceramic material, rock wool and electrical parts.

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



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

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

DPZ3030EN

Allegati tecnici
Technical enclosures
Anexos técnicos
Fichiers techniques joints
TECHNISCHE ANLAGEN

A. Caratteristiche tecniche

A. Technical specifications

A. Especificaciones técnicas

ITALIANO	ENGLISH	ESPAÑOL	
Peso	Weight	<i>Peso</i>	105 kg
Dimensioni esterne (AxBxC)	Overall dimensions (AxBxC)	Dimensiones externas (AxBxC)	1000x1310x440 mm
Larghezza rete (D)	Conveyor width (D)	<i>Amplitud red (D)</i>	400 mm
Lunghezza rete (E)	Conveyor length (E)	<i>Longitud red (E)</i>	1070 mm
Lunghezza camera (F)	Chamber length (F)	<i>Longitud cámara (F)</i>	580 mm
Utile camera	Chamber usage area	<i>Útil cámara</i>	95 mm
Capacità produttiva	Output per hour	<i>Capacidad productiva</i>	10-8,5 (30-25 pizzas/h ø 30 cm) Kg/h
Tempo di cottura (MIN)	Baking time (MIN)	<i>Tiempo de cocción (MIN)</i>	1,45 min.
Tempo di cottura (MAX)	Baking time (MAX)	<i>Tiempo de cocción (MAX)</i>	30 min.
Alimentazione elettrica	Electrical power	<i>Alimentación eléctrica</i>	Trifase <i>Three-Phase</i> <i>Trifásica</i>
Tensione	Voltage	<i>Tensión</i>	230/400 Vac
Frequenza	Frequency	<i>Frecuencia</i>	50 o 60 Hz

DPZ3030EN

Potenza elettrica tot.	Total electrical power	<i>Potencia eléctrica total</i>	7,9 kW
Corrente a 230V	Current at 230V	<i>Corriente a 230V</i>	22,6 A
Corrente a 400V	Current at 400V	<i>Corriente a 400V</i>	13 A

Potenza elettrica tot.	Total electrical power	<i>Potencia eléctrica total</i>	6,5 kW
Corrente a 230V	Current at 230V	<i>Corriente a 230V</i>	18 A
Corrente a 400V	Current at 400V	<i>Corriente a 400V</i>	10,5 A

Collegamento elettrico	Electrical connection	<i>Conexión eléctrica</i>	Cavo pentapolare senza spina - Plugless five lead cable - <i>Cable pentapolar sin enchufe</i>
-------------------------------	-----------------------	---------------------------	--

Lunghezza cavo	Cable length	<i>Longitud cable</i>	2 m
Sezione conduttori	Wire section	<i>Sección conductores</i>	4/10 mm ²

Controllo temperatura	Temperature control	<i>Control temperatura</i>	Elettronico computerizzato Electronic computerized <i>Electrónico computerizado</i>
------------------------------	---------------------	----------------------------	--

Unità di misura temperatura	Temperature measuring unit	<i>Unidad de medida temperatura</i>	°C
------------------------------------	----------------------------	-------------------------------------	----

Massima temp. impostabile	Maximum possible temperature	<i>Máxima temperatura configurable</i>	350 °C
----------------------------------	------------------------------	--	--------

Segnalazione errori	Errors indicator	<i>Señalaciones errores</i>	Mediante display e segnalazione acustica By means of display and acoustic alarm <i>Mediante display y señalación acústica</i>
----------------------------	------------------	-----------------------------	--

Condizioni ambientali - Environment - Condiciones ambientales

Temperatura	Temperature	<i>Temperatura</i>	0 – 40 °C
--------------------	-------------	--------------------	-----------

Umidità massima	Maximum humidity	<i>Humedad máxima</i>	95% senza condensa without condensation <i>sin condensación</i>
------------------------	------------------	-----------------------	--

Livello di rumore	Noise level	<i>Nivel acústico</i>	< 70 decibel
--------------------------	-------------	-----------------------	--------------

A. Spécifications techniques

A. TECHNISCHE SPEZIFIKATIONEN

FRANÇAIS	DEUTSCH	
Poids	GEWICHT	105 kg
Dimensions ext. (AxBxC)	AUßENABMESSUNGEN (AxBxC)	1000x1310x440 mm
Largeur ruban transp. (D)	NETZBANDBREITE (D)	400 mm
Longueur ruban transp. (E)	NETZBANDLÄNGE (E)	1070 mm
Longueur chambre (F)	BACKKAMMERLÄNGE (F)	580 mm
Utile chambre	NUTZBEREICH KAMMER	95 mm
Capacité productive	STUNDENLEISTUNG	10-8,5 (30-25 pizzas/h ø 30 cm) Kg/h
Temps de cuisson (MIN)	BACKZEIT (MIN)	1,45 min.
Temps de cuisson (MAX)	BACKZEIT (MAX)	30 min.
Alimentation électr.	STROMVERSORGUNG	Triphasée DREIPHASIG
Tension	SPANNUNG	230/400 VAC
Fréquence	FREQUENZ	50 o 60 Hz

DPZ3030EN

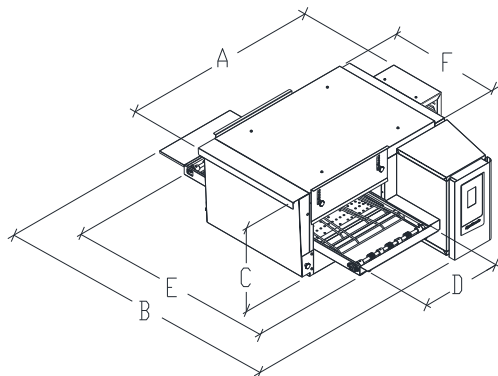
Puissance électrique totale	ELEKTRISCHE LEISTUNG INSGESAMT	7,9 kW
Courant à 230V	STROM ZU 230V	22,6 A
Courant à 400V	STROM ZU 400V	13 A

Puissance électrique totale	ELEKTRISCHE LEISTUNG INSGESAMT	6,5 kW
Courant à 230V	STROM ZU 230V	18 A
Courant à 400V	STROM ZU 400V	10,5 A

Connexion électrique	ELEKTRISCHER ANSCHLUSS	Câble pentapolaire sans fiche - FÜNFPOLGES STECKERLOSES KABEL
Longueur du câble	KABELLÄNGE	2 m
Section conducteurs	LEITERQUERSCHNITT	4/10 mm ²
Contrôle température	TEMPERATURKONTROLLE	Électronique informatisé ELEKTRONISCH COMPUTERISIERT
Unité de mesure température	TEMPERATUR-MAßEINHEIT	°C
Température max. programmable	MAXIMAL EINSTELLBARE TEMPERATUR	350 °C
Signalisation d'erreur	FEHLERMELDUNG	Grâce au display et signal acoustique MITTELS DISPLAY UND SIGNALTON

Conditions ambiantes - UMGEBUNGSBEDINGUNGEN

Température	TEMPERATUR	0 – 40 °C
Humidité maximale	MAXIMALE FEUCHTIGKEIT	95% sans condensation OHNE KONDENSWASSER
Niveau de bruit	GERÄUSCHGRAD	< 70 decibel



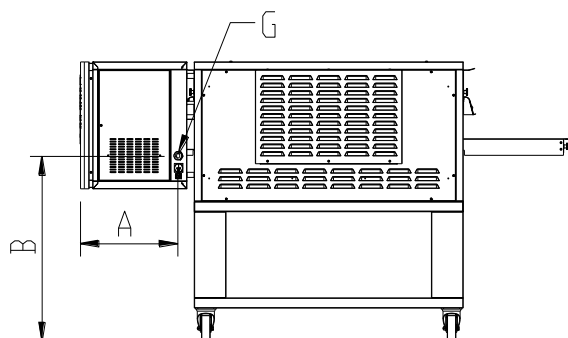
B. Allacciamenti alimentazione elettrica per un modulo di cottura e per la sovrapposizione di massimo tre moduli di cottura

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

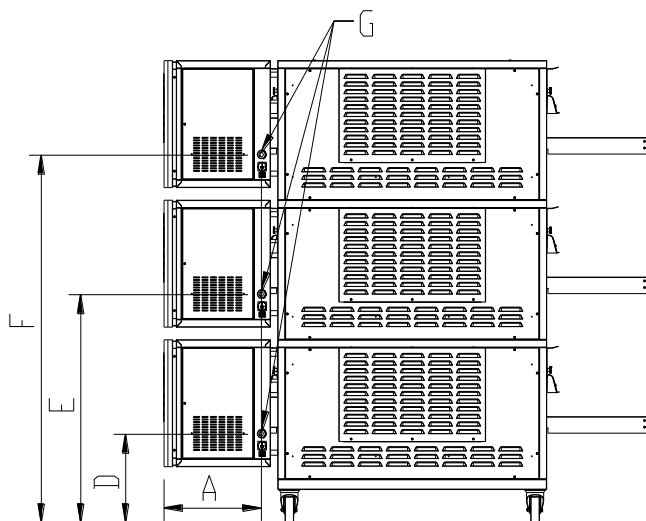
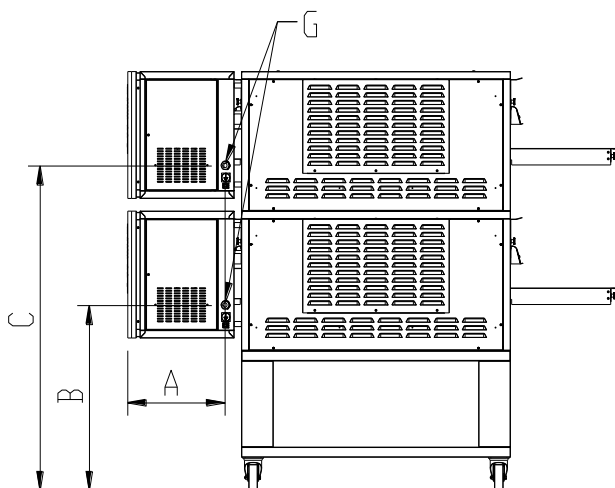
B. Conexiones alimentación eléctrica para un módulo de cocción y para la sobreposición máxima de tres módulos de cocción

B. Branchements alimentation électrique pour un module de cuisson et pour la superposition de trois modules de cuisson maximum

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



	mm
A	328
B	744
C	1184
D	514
E	954
F	1394



G	Ingresso alimentazione elettrica	Entry point for power supply	<i>Ingreso alimentación eléctrica</i>	Entrée alimentation électrique	EINGABE STROMSPEISUNG
----------	---	------------------------------	---------------------------------------	---------------------------------------	-----------------------

C.1. Schema elettrico

(400 Vac. ~ 3+N 50-60Hz)

C.2. Collegamento motore rete 50/60Hz

(230 Vac. ~ 1+N 50-60Hz)

C.3. Variante collegamento potenza

(230 Vac. ~ 3 50-60Hz)

C.1. Wiring diagram

(400 Vac. ~ 3+N 50-60Hz)

C.2. Connectione conveyor motor 50/60Hz

(230 Vac. ~ 1+N 50-60Hz)

C.3. Variant power connection

(230 Vac. ~ 3 50-60Hz)

C.1. *Squema eléctrico*

(400 Vac. ~ 3+N 50-60Hz)

C.2. *Conexión del motor 50/60Hz*

(230 Vac. ~ 1+N 50-60Hz)

C.3. *Variante conexión potencia*

(230 Vac. ~ 3 50-60Hz)

C.1. *Schéma électrique*

(400 Vac. ~ 3+N 50-60Hz)

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

(230 Vac. ~ 1+N 50-60Hz)

C.3. *Variante connexion puissance*

(230 Vac. ~ 3 50-60Hz)

C.1. SCHALTPLAN

(400 Vac. ~ 3+N 50-60Hz)

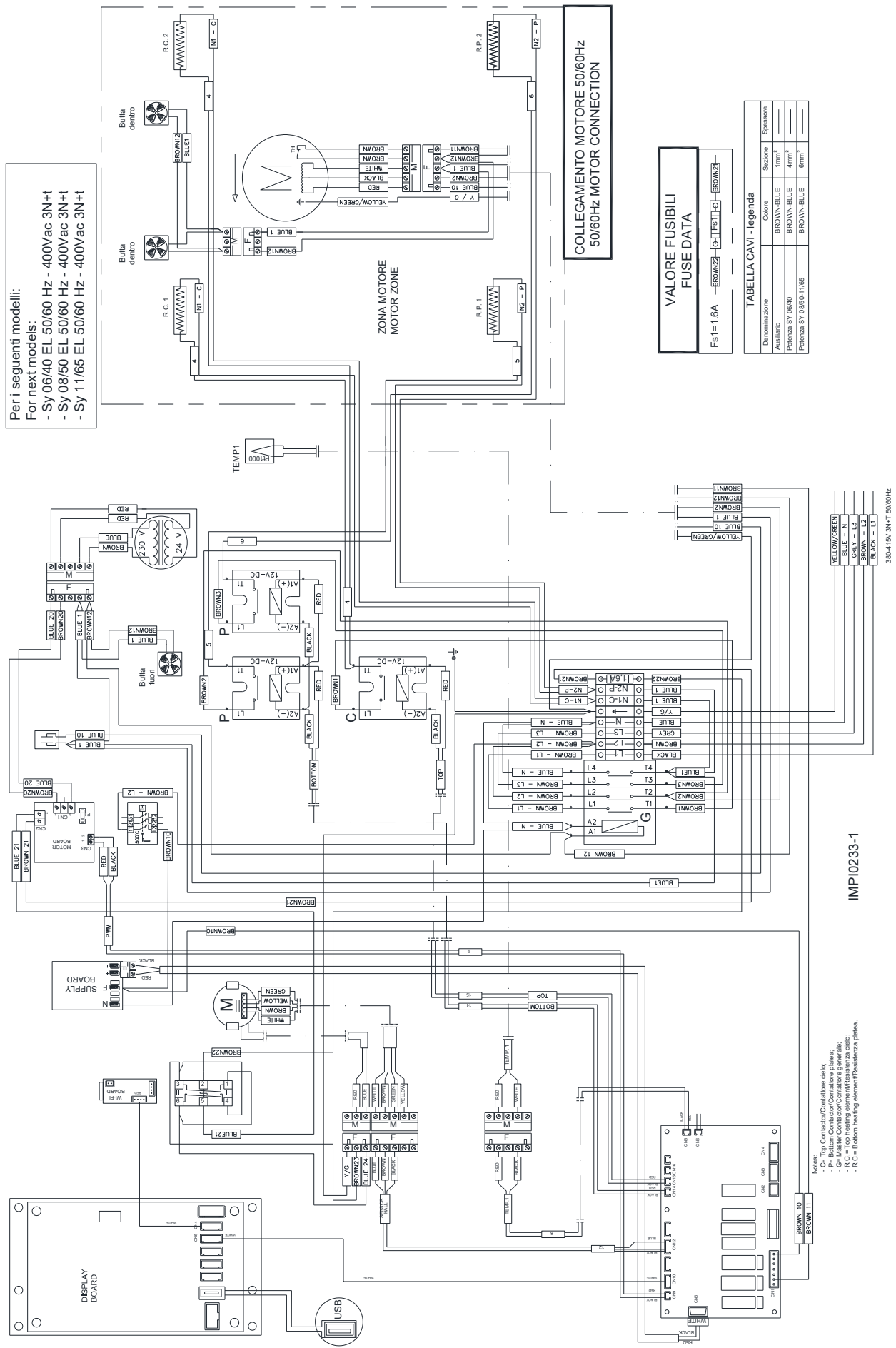
C.2. ANSCHLUSS DER NETZBANDMOTOR 50/60Hz

(230 Vac. ~ 1+N 50-60Hz)

C.3. VARIANTE LEISTUNGSANSCHLUSS

(230 Vac. ~ 3 50-60Hz)

C.1.



Per i seguenti modelli:
For next models:
- Sy 06/40 EL 50/60 Hz - 400Vac 3N+T
- Sy 08/50 EL 50/60 Hz - 400Vac 3N+T
- Sy 11/65 EL 50/60 Hz - 400Vac 3N+T

COLLEGAMENTO MOTORE 50/60Hz
50/60Hz MOTOR CONNECTION

VALORE FUSIBILI
FUSE DATA

Fs1=1.6A -BROWN23-G1 FST11-C1-BROWN23-

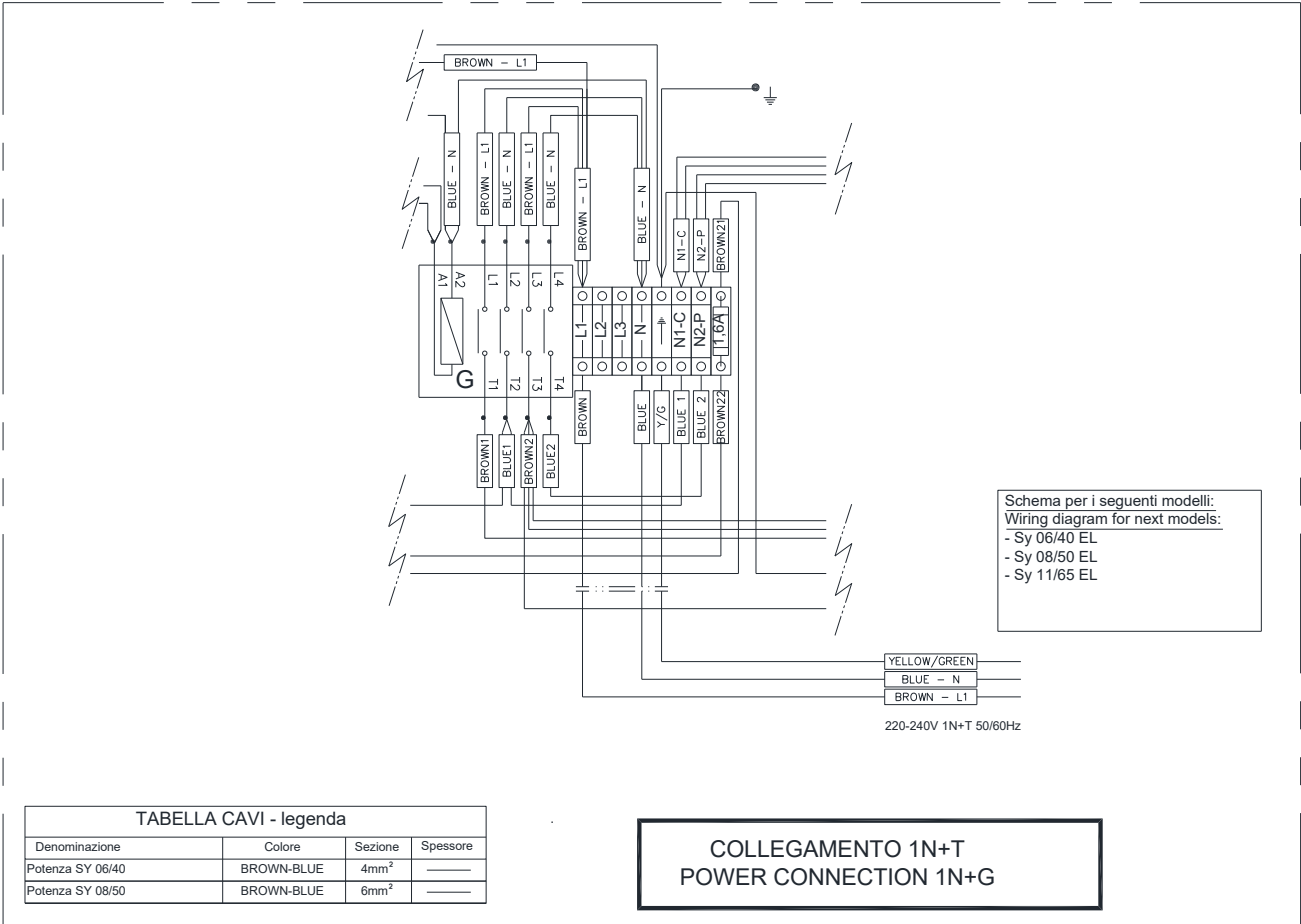
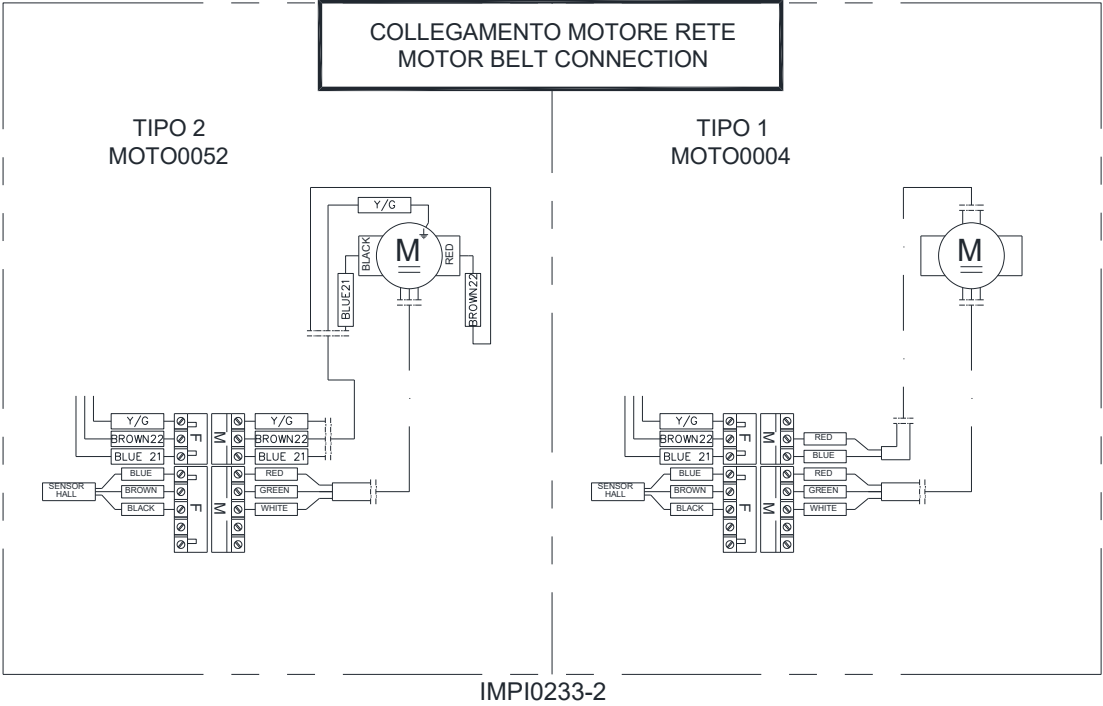
TABELLA CAVI - legenda		
Denominazione	Colore	Sezione
Avvolgibile	BROWN-BLUE	1mm ²
Potenza SY 06/40	BROWN-BLUE	4mm ²
Potenza SY 08/50-11/65	BROWN-BLUE	6mm ²

Notes:
- C: Top Contactor/Contattore della;
- P: Bottom Contactor/Contattore della;
- T: Top heating element/Resistenza della;
- R.C: Bottom heating element/Resistenza della.

IMP10233-1

380-415V 3N+T 50/60Hz

C.2.



C.3.

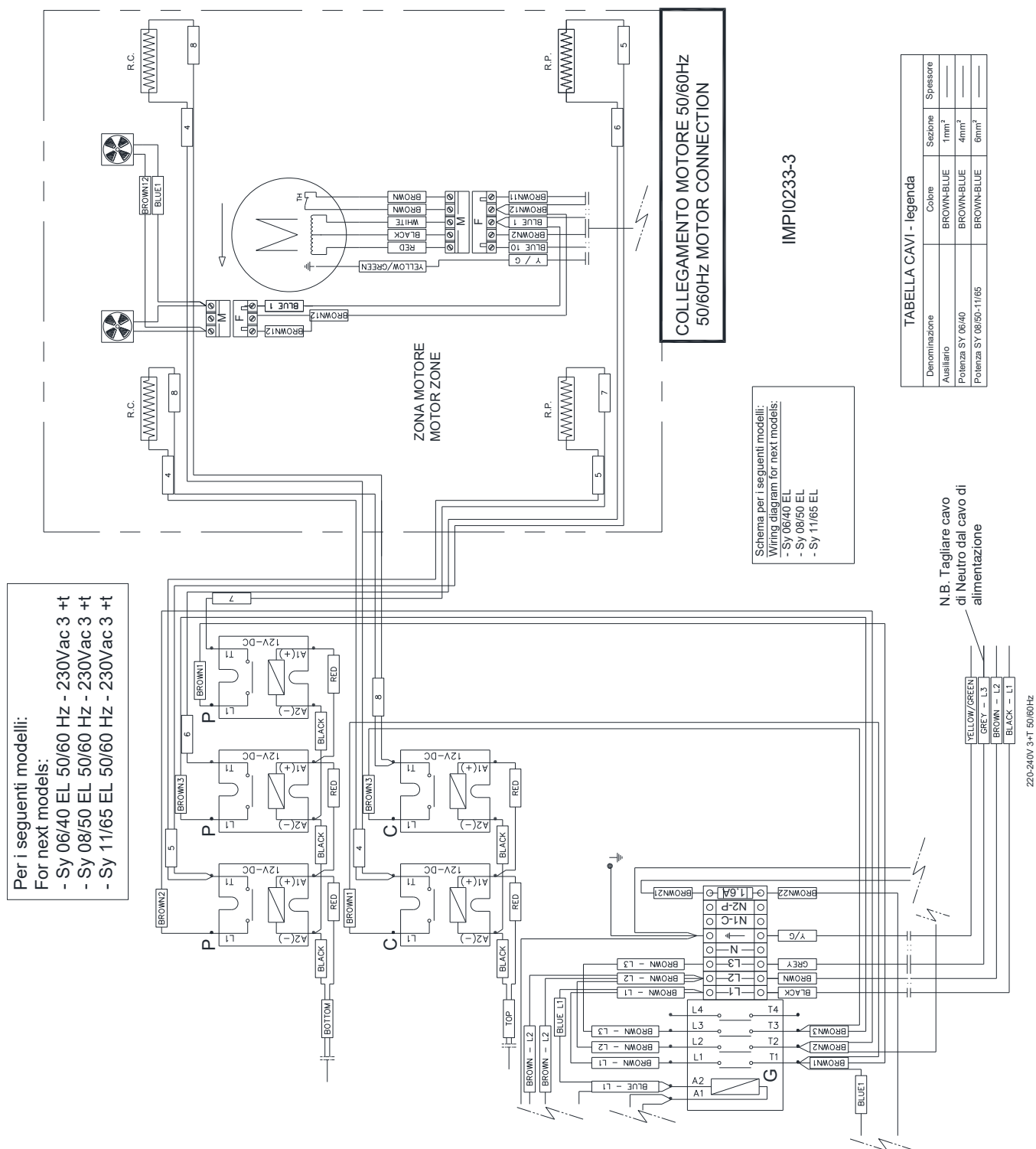


TABELLA CAVI - legenda			
Denominazione	Colore	Sezione	Spessore
Auxiliario	BROWN-BLUE	1mm ²	_____
Potenza SY 06/40	BROWN-BLUE	4mm ²	_____
Potenza SY 08/50-11/65	BROWN-BLUE	6mm ²	_____

D. DISEGNI ESPLOSI ED ELENCO PARTI DI RICAMBIO

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

D. EXPLODED VIEWS AND LIST OF SPARE PARTS

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

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

D. DIBUJOS TÉCNICOS Y LISTA DE REPUESTOS

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

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

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

D. EXPLOSIONSZEICHNUNGEN UND ERSATZTEILLISTE

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

Tabella codici di riferimento componenti di carpenteria

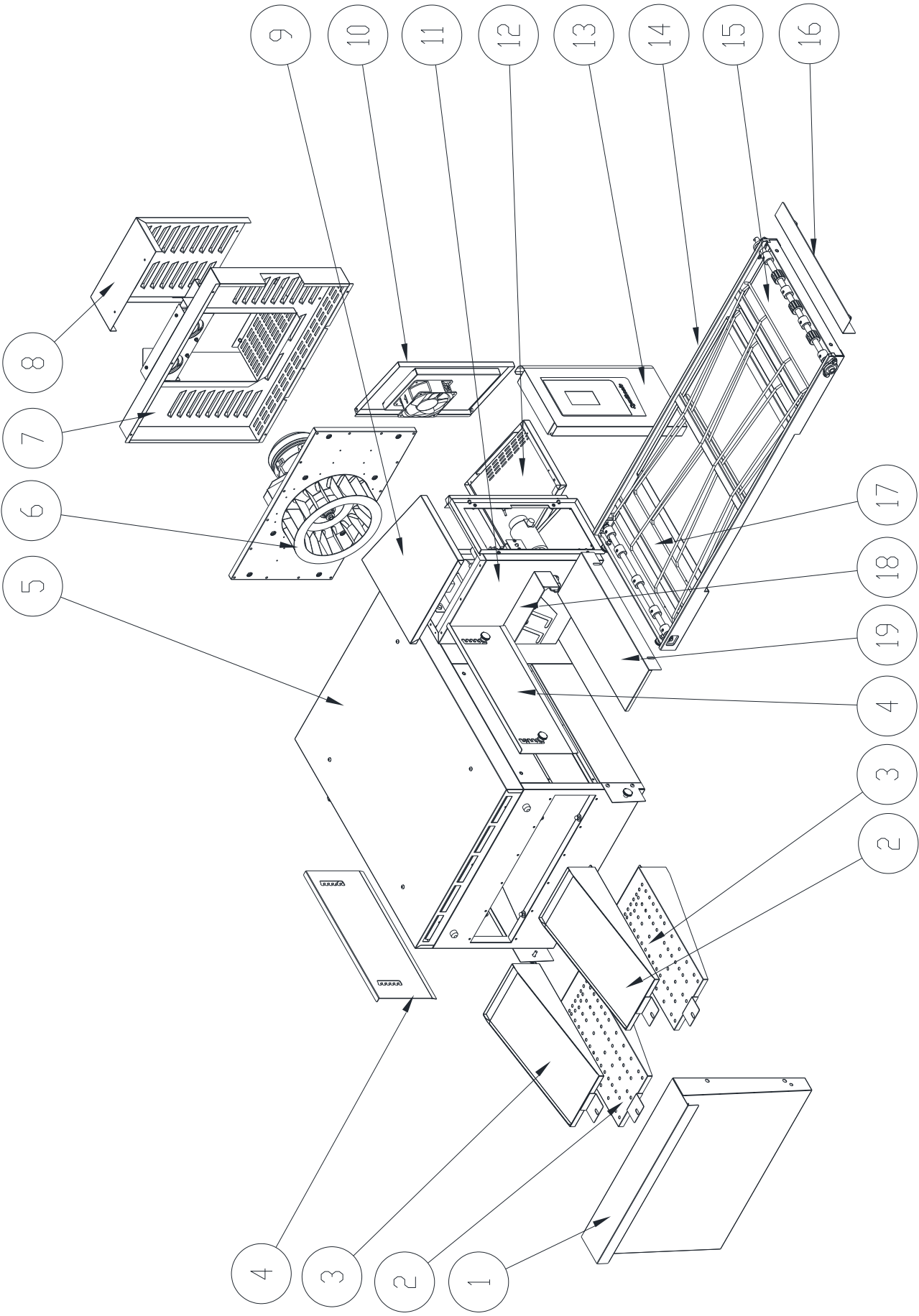
List of spare component parts

Tabla códigos de referencia componentes de carpintería

	DESCRIZIONE	DESCRIPTION	DENOMINACIÓN	
1	Porta esterna	External door	<i>Puerta externa</i>	PORT0541
2	Diffusore superiore dx / inferiore sx	Upper diffuser dx / Lower sx	<i>Difusor superior dx / inferior sx</i>	CARP2086
3	Diffusore inferiore dx / superiore sx	Lower diffuser dx / Upper sx	<i>Difusor inferior dx / superior sx</i>	CARP2086
4	Paratoia	Cofferdam	<i>Compuerta</i>	CARP2614
5	Cielo forno	Oven top	<i>Cielo horno</i>	FIAN0804
6	Ventola primaria	Fan primary	<i>Ventilador primario</i>	VENT0001
7	Pannello posteriore	Rear Panel	<i>Panel posterior</i>	FIAN0808
8	Carter motore ventilazione	Ventilation motor casing	<i>Cárter motor ventilación</i>	FIAN0809
9	Cielo carter comandi	Sky carter commands	<i>Cielo cárter comandos</i>	CART2133
10	Pannello chiusura carter comandi	Command Panel carter	<i>Panel cierre cárter comandos</i>	CART2138
11	Fascia carter comandi	Carter commands	<i>Banda cárter comandos</i>	CART2276
12	Base carter comandi	Base carter commands	<i>Base cárter comandos</i>	CART2134
13	Pannello comandi	Control panel	<i>Panel comandos</i>	CART2269
14	Bancale rete	Pallet Conveyor	<i>Bancada red</i>	CARP2609
15	Teglia telaio rete uscita	Baking tin frame conveyor exit	<i>Bandeja telar red salida</i>	CARP2611
16	Fermo registrabile uscita	Stop Recording exit	<i>Afianzador registrable salida</i>	CARP2610
17	Teglia telaio rete ingresso	Baking tin frame conveyor input	<i>Bandeja telar red ingreso</i>	CARP2613
18	Protezione giunto rete	Coverjoint	<i>Protección junta red</i>	CARP2581
19	Fermo registrabile entrata	Stop Recording input	<i>Afianzador registrable ingreso</i>	CARP2612
20	Boccola albero folle	Bush	<i>Buje árbol vacío</i>	BOCC0016
21	Perno albero folle	Idle shaft	<i>Árbol vacío interior</i>	MECC0508
22	Tubo tendi rete	Tube tend Conveyor	<i>Árbol vacío exterior</i>	MECC0507
23	Distanziale rete	Spacer Conveyor	<i>Distanciador red</i>	MECC0854
24	Rete	Conveyor	<i>Red</i>	RETE0012
25	Coperchiochiuso	Closed lid	<i>Tapa cerrada</i>	CUSC0013
26	Cuscinetto rete	Conveyor bearing	<i>Cojinete red</i>	CUSC0022
27	Ruota rete	Rotate Conveyor	<i>Rueda red</i>	MECC0857
28	Albero traino rete	Conveyor driving shaft	<i>Árbol arrastre red</i>	MECC0860
29	Giunto traino rete	Conveyor Joint hub	<i>Junta arrastre red</i>	MECC0885
30	Coperchio passante	Pierced lid	<i>Tapa perforada</i>	CUSC0012

Table codes de référence composants de charpenterie**METALLBESTANDTEILE - KODENTABELLE**

	DÉSIGNATION	BESCHREIBUNG	
1	Porte externe	AUßENTÜR	PORT0541
2	Diffuseur sup. droit / inf. gauche	VERTEILER OBEN RECHTS / UNTEN LINKS	CARP2086
3	Diffuseur inf. droit / sup. gauche	VERTEILER UNTEN RECHTS / OBEN LINKS	CARP2086
4	Vanne	PLATTE	CARP2614
5	Voûte four	OFENDECKE	FIAN0804
6	Ventilateur primaire	HAUPTVENTILATOR	VENT0001
7	Panneau postérieur	HINTERE PLATTE	FIAN0808
8	Carter moteur ventilation	MOTORABDECKUNG OBERES GEBLÄSES	FIAN0809
9	Voûte carter des commandes	DECKEL ABDECKUNG SCHALTUNGSVORRICHTUNG	CART2133
10	Panneau fermeture carter commandes	ABDECKUNGSPLATTE SCHALTUNGSVORRICHTUNG	CART2138
11	Partie carter des commandes	ABDECKUNGSPLATTE SCHALTUNGSVORRICHTUNG	CART2276
12	Base carter des commandes	GRUNDPLATTE ABDECKUNG SCHALTUNGSVORRICHTUNG	CART2134
13	Tableau de commandes	STEUERVORRICHTUNG	CART2269
14	Support ruban transporteur	NETZBANDRAHMEN	CARP2609
15	Plat structure ruban transp. sortie	BACKBLECH NETZBANDRAHMEN - AUSLAUF	CARP2611
16	Butée réglable	EINSTELLBARER HALTER	CARP2610
17	Plat structure ruban transp. Entrée	BACKBLECH NETZBANDRAHMEN - EINLAUF	CARP2613
18	Protection joint réseau	SCHUTZABDECKUNG NETZBANDKUPPLUNG	CARP2581
19	Butée réglable	EINSTELLBARER HALTER	CARP2612
20	Fourreau pignon fou	BUCHSE LEERLAUFWELLE	BOCC0016
21	Pignon fou interne	INNERE LEERLAUFWELLE	MECC0508
22	Pignon fou externe	ÄUßERE LEERLAUFWELLE	MECC0507
23	Entretoise ruban transporteur	DISTANZSTÜCK NETZBAND	MECC0854
24	Ruban transporteur	NETZBAND	RETE0012
25	Couvercle fermé	DECKEL	CUSC0013
26	Coussinet ruban transporteur	LAGER NETZBAND	CUSC0022
27	Roue ruban transporteur	NETZBANDRAD	MECC0857
28	Arbre tendeur du ruban transporteur	ANTRIEBSWELLE	MECC0860
29	Joint de traction ruban transporteur	NETZBANDANTRIEBSKUPPLUNG	MECC0885
30	Couvercle avec trou	DECKEL MIT ÖFFNUNG	CUSC0012



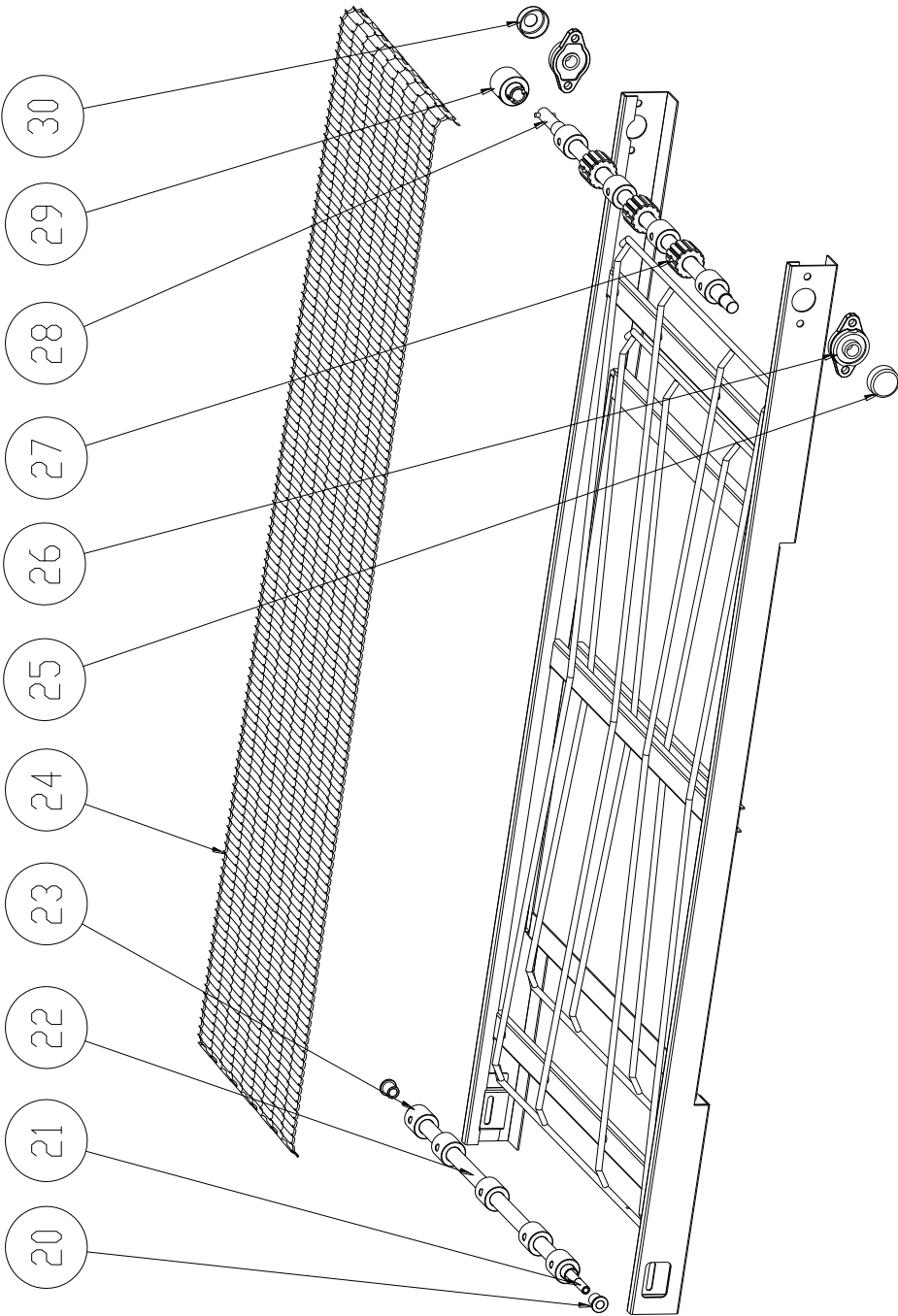


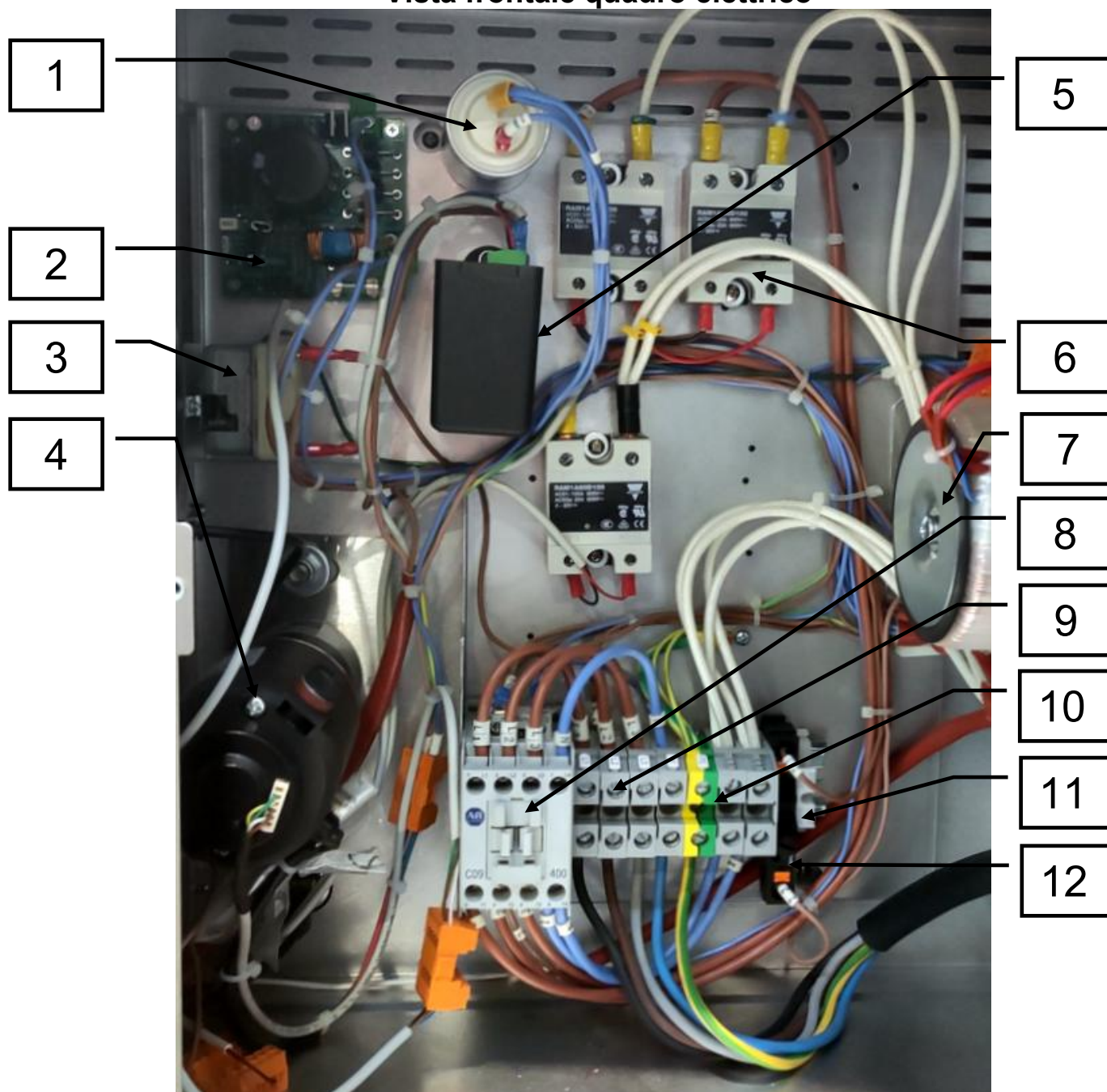
Tabella codici di riferimento componenti elettrici
 List of electrical components parts
Tabla códigos de referencia componentes eléctricos

	DESCRIZIONE	DESCRIPTION	DENOMINACIÓN	
1	Condensatore motore vent.	Condenser fan motor	Condensa motor vent.	ELET0350
2	Scheda elettronica rete	Electronic board Conveyor	Cédula electrónica red	ELET0213
3	Termostato di sicurezza	Safety Thermostat	Termostato de seguridad	TERM0104
4	Motore rete (Transtecno)	Conveyor motor (Transtecno)	Motor red (Transtecno)	MOTO0186
5	Trasformatore/alimentatore	Transformer/power supply	Trasformador/fuente de alimentación	ELET1224
6	Relè statico 100A	Relay 100A	Relè 100A	ELET0917
7	Trasformatore toroidale per scheda motore	Toroidal transformer for motor board	Transformador toroidal para placa de motor	ELET0985
8	Teleruttore 32A	Contactor 32A	TeLerruptor 32A	ELET0160 ELET0432
9	Morsetto 10 mm ²	Terminal 10 mm ²	Borne 10 mm ²	ELET0463
10	Morsetto di terra 10 mm ²	Earth terminal 10 mm ²	Borne de tierra 10 mm ²	ELET0462
11	Morsetto portafusibile 4 mm ²	Fuse terminal 4 mm ²	Borne portafusible 4 mm ²	ELET0722
12	Fusibile 1.6A	Fuse 1.6A	Fusible 1.6A	ELET0787
13	Sonda PT1000	Thermocouple PT1000	Sonda PT1000	TERM0080
14	Scheda Wi-Fi	Wi-Fi card	Tarjeta Wi-Fi	ELET1255
15	Scheda display	Display Card	Cédula display	ELET1254
16	Scheda base	Base board	Cédula base	ELET1191
17	Presa USB	USB port	Toma USB	ELET1184
18	Coperchio presa USB	USB port cover	Tapa de toma USB	ELET1187
19	Cornice serigrafata inversore	Screen-printed frame for belt direction selector	Marco serigrafiado para selector de inversion	PANN0807
20	Selettore inversione rete	Switch for reverse of conveyor belt direction	Selector de inversión de sentido de la cinta transportadora	INTE0020
21	Pannello serigrafato	Serigraph Panel	Panel serigrafiado	PANN0805
22	Ventola raffreddamento	Fan cooling	Ventilador enfriamiento	VENT0012
23	Resistenza cielo (Power) Resistenza cielo (Normal)	Top heating element (Power) Top heating element (Normal)	Resistencia cielo (Power) Resistencia cielo (Normal)	RESI0079 RESI0057
24	Resistenza platea (Power) Resistenza platea (Normal)	Bottom heating element (Power) Bottom heating element (Normal)	Resistencia platea (Power) Resistencia platea (Normal)	RESI0080 RESI0058
25	Morsetto bifilare equipotenziale	Bifilar equipotential clamp	Borne equipotencial doble hilera	ELET0743
26	Griglia protezione ventola raff.	Grid Security fan cooling	Reja protección vent.enfriam	VENT0025
27	Ventola raffreddamento	Fan cooling	Ventilador enfriamiento	VENT0042
28	Motore ventilazione (50Hz) Motore ventilazione (60Hz)	Fan motor (50 Hz) Fan motor (60 Hz)	Motor ventilación (50Hz) Motor ventilación (60Hz)	MOTO0196 MOTO0198

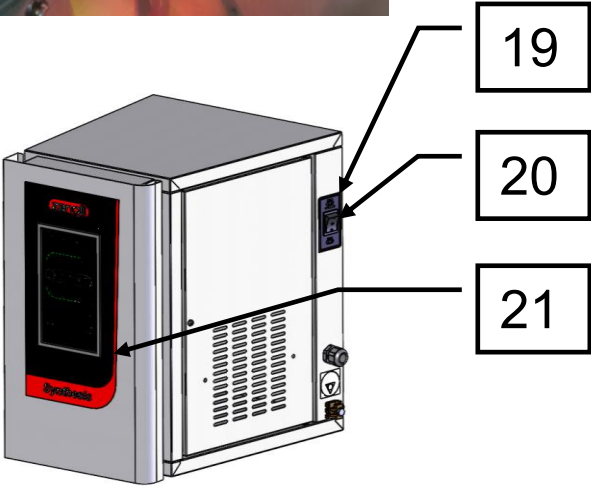
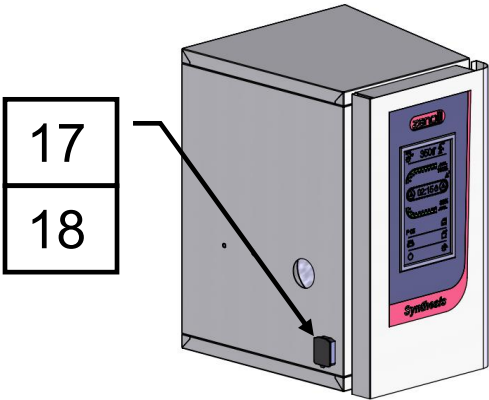
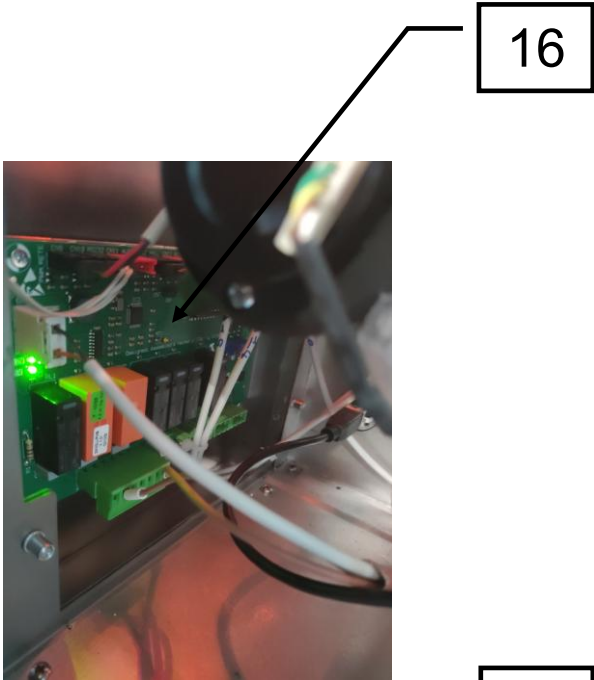
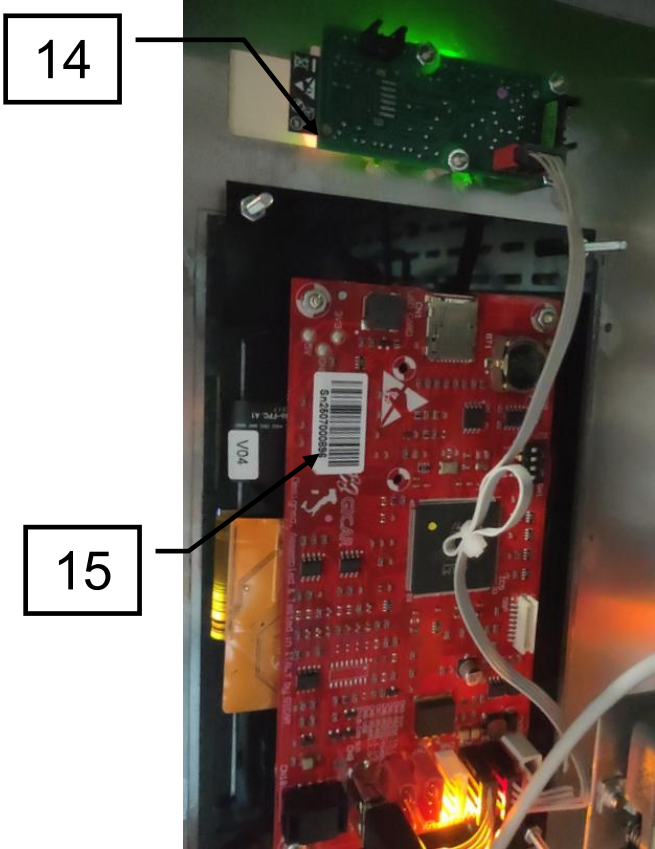
Tableau des codes de référence composants électriques
TABELLE BEZUGSARTIKELNUMMERN ELEKTRISCHEN KOMPONENTE

	DÉSIGNATION	BESCHREIBUNG	
1	Condensateur moteur vent.	KONDENSATOR VENTILATORMOTOR	ELET0350
2	Carte électronique ruban transp.	ELEKTRONIKKARTE NETZBAND	ELET0213
3	Thermostat de sécurité	SICHERHEITSTHERMOSTAT	TERM0104
4	Moteur ruban transporteur (Transtecno)	NETZBANDMOTOR (TRANSTECNO)	MOTO0186
5	Transformateur/alimentation	TRANSFORMATOR/STROMVERS ORGUNG	ELET1224
6	Relais 100A	RELAIS 100A	ELET0917
7	Transformateur toroïdal pour carte moteur	RINGKERNTRANSFORMATOR FÜR MOTORPLATINE	ELET0985
8	Télerupteur 32A	FERNSCHALTER 32A	ELET0160 ELET0432
9	Borne 10 mm²	KLEMME 10 mm ²	ELET0463
10	Borne de terre 10 mm²	ERDEKLEMME 10 mm ²	ELET0462
11	Borne porte fusible 4 mm²	KLEMME SICHERUNGSHALTER 4 mm ²	ELET0722
12	Fusible 1.6A	SICHERUNG 1.6A	ELET0787
13	Sonde PT1000	SONDE PT1000	TERM0080
14	Carte Wi-Fi	Wi-Fi-KARTE	ELET1255
15	Carte display	DISPLAYKARTE	ELET1254
16	Carte base	GRUNDELEKTRONIKKARTE	ELET1191
17	Prise USB	USB-ANSCHLUSS	ELET1184
18	Couvercle prise USB	DECKEL FÜR USB ANSCHLUSS	ELET1187
19	Cadre sérigraphié pour selecteur	SIEBDRUCKRAHMEN FÜR UMKEHRSCHALTER	PANN0807
20	Sélecteur inversion tapis	UMKEHRSCHALTER FÜR DAS FÖRDERBAND	INTE0020
21	Panneau sérigraphé	SIEBBEDRUCKTE TAFEL	PANN0805
22	Hélice de refroidissement	KÜHLVENTILATOR	VENT0012
23	Résistance voûte (Power) Résistance voûte (Normal)	HEIZWIDERSTAND DECKE (POWER) HEIZWIDERSTAND DECKE (NORMAL)	RESI0079 RESI0057
24	Résistance sole (Power) Résistance sole (Normal)	HEIZWIDERSTAND BODEN (POWER) HEIZWIDERSTAND BODEN (NORMAL)	RESI0080 RESI0058
25	Raccord à griffe équipotentiel	KLEMME, BIFILAR, EQUIPOTENTIAL	ELET0743
26	Grille protection hélice de refroidissement	SCHUTZGITTER KÜHLVENTILATOR	VENT0025
27	Hélice de refroidissement	KÜHLVENTILATOR	VENT0042
28	Moteur ventilation (50 Hz) Moteur ventilation (60 Hz)	VENTILATORMOTOR (50 Hz) VENTILATORMOTOR (60 Hz)	MOTO0196 MOTO0198

Vista frontale quadro elettrico



Vista laterale quadro elettrico





22

23

24

25

26

27

28

