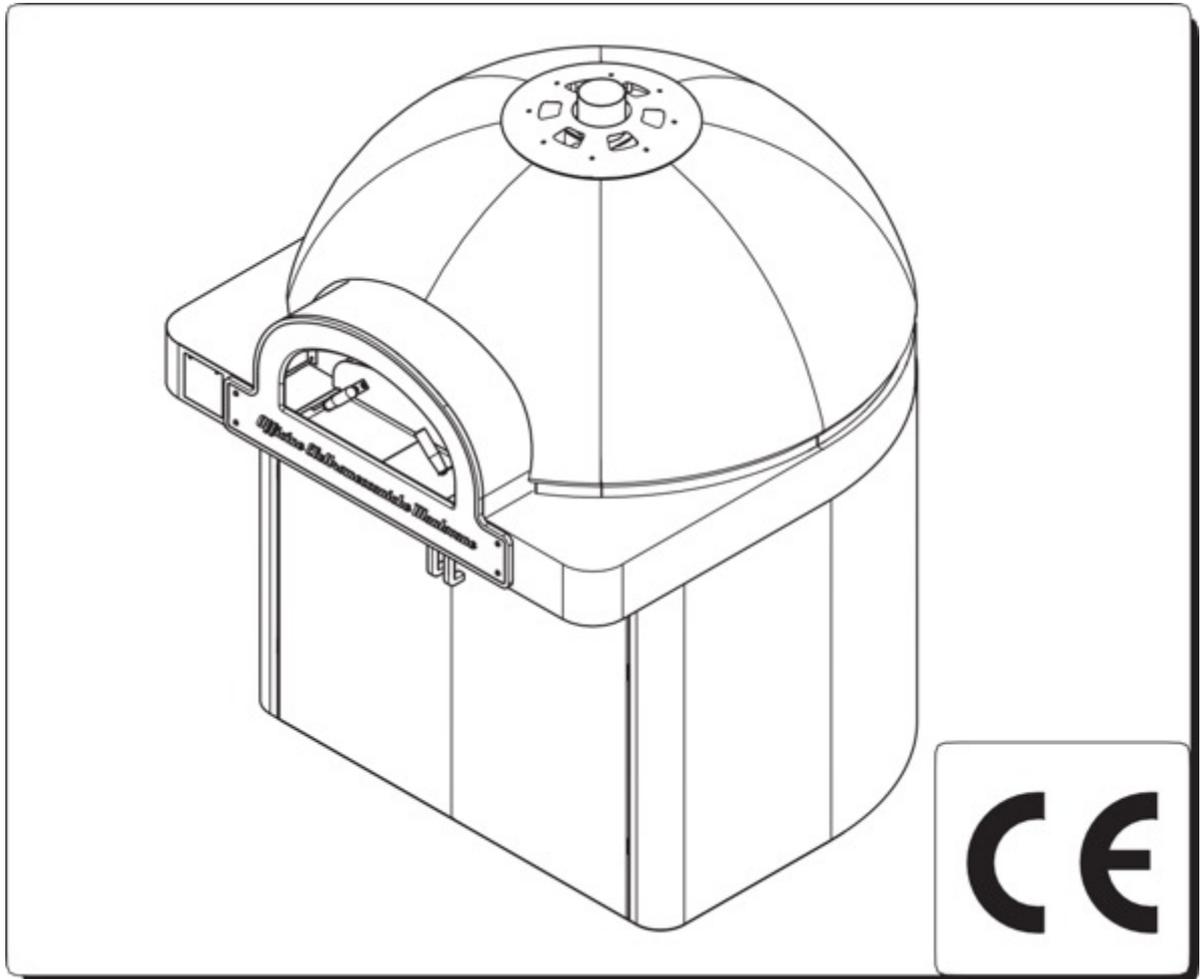




**FORNO PER PIZZA - PIZZA-OVEN - FOUR POUR PIZZA -
PIZZA-OFEN - HORNO PARA PIZZA**



Mod. DOME

- IT** MANUALE D'USO
- EN** USER MANUAL
- FR** MODE D'EMPLOI
- DE** BEDIENUNGSANLEITUNG
- ES** MANUAL DE USO

COSTRUTTORE - MANUFACTURER - PRODUCTEUR
- HERSTELLER - FABRICANTE



OEM ALI Group S.r.l. a Socio Unico
Viale Lombardia, 33
46012 BOZZOLO (MN) Italia
Tel.: +39 0376 - 910511 - Fax: +39 0376 - 910545

SEDI o AGENTI - OFFICES OR AGENTS - SIÈGES OU AGENTS
NIEDERLASSUNGEN oder VERTRETER - SEDES y AGENTES



.....

.....
Tel. : -
Fax. : -



.....

.....
Tel. : -
Fax. : -

Modello.

Model - Modèle - Modell - Modelo

Numero di matricola.

Serial number - Numéro d' immatriculation - Kenn-Nummer - Número de matrícula

Data di consegna.

Delivery date - Date di livraison - Lieferdatum - Fecha de entrega

DICHIARAZIONE CE DI CONFORMITA'
DECLARATION OF CONFORMITY - DECLARATION CE DE CONFORMITE
CE-KONFORMITÄTSEKRLÄRUNG - DECLARACION CE DE CONFORMIDAD'



OEM ALI Group S.r.l. a Socio Unico
Viale Lombardia, 33
46012 BOZZOLO (MN) Italia
Tel.: +39 0376 - 910511 - Fax: +39 0376 - 910545

Dichiara che il modello - It is hereby declared that model
Déclare que le modèle - erklärt, daß die Maschine Modell
Declara que el modelo

DOME

IT è conforme alle disposizioni legislative che traspongo
no le direttive e successivi emendamenti:
EN complies with the law provisions that transpose the directives and relevant amendments:
FR est conforme aux dispositions législatives qui transposent les directives et amendements successifs:
DE den gesetzlichen Richtlinienbestimmungen und nachfolgenden Änderungen:
ES es conforme a las disposiciones legislativas que transponen las directivas y sucesivas enmiendas:

2014/35 UE - 2014/30 UE - 2006/42 CE - 2011/65 CE - 2012/19 CE

IT e inoltre dichiara che sono state applicate le seguenti norme armonizzate
EN it is also hereby declared that the following harmonized provisions have been applied
FR et en plus elle déclare que les normes suivantes ont été appliquées
DE sowie folgenden harmonisierten Normen:
ES y declara además que han sido aplicadas las siguientes normas armonizadas

EN 60335-1; EN 60335-2-36; EN 55014;
EN 60555-2; EN 60555-3; EN 55104

INDICE GENERALE

GENERAL INDEX - INDEX GENERAL

ALLGEMEINES INHALTSVERZEICHNIS - ÍNDICE GENERAL -

Italiano Pag.**IT - 1**
(Istruzioni originali)

English Pag.**EN - 1**
(Translation of original instructions)

Français Pag.**FR - 1**
(Traduction des instructions d'origine)

Deutsch Seite.**DE - 1**
(Übersetzung der Originalanleitung)

Español Pag.**ES - 1**
(Traducción de las instrucciones originales)

ENGLISH

<p>CHAPTER 1</p> <p><i>Chapter for the technician and operator</i></p> <p>1.1 GENERAL WARNINGS..... EN-3</p> <p>1.2 REFERENCE NORMATIVE..... EN-5</p> <p>1.3 DESCRIPTION OF THE SYMBOLS..... EN-5</p> <p>1.4 OVEN COMPOSITION..... EN-5</p> <p>1.5 PREARRANGEMENTS AT PURCHASER'S CHARGE..... EN-6</p> <p>1.6 EMERGENCY OPERATIONS IN CASE OF FIRE..... EN-6</p> <p>1.7 EXPLOSION RISK..... EN-6</p> <p>1.8 ACOUSTIC PRESSURE LEVEL..... EN-6</p> <p>1.9 FILE IN DIGITAL FORMAT..... EN-6</p> <p>CHAPTER 2</p> <p><i>Chapter for the technician</i></p> <p>OVERALL DIMENSIONS..... EN-7</p> <p>2.1 TECHNICAL FEATURES..... EN-8</p> <p>2.2 TRANSPORT..... EN-9</p> <p>2.3 RECEPTION OF THE OVEN..... EN-10</p> <p>2.4 UNPACKING..... EN-10</p> <p>2.5 IDENTIFICATION OF THE COMPONENTS..... EN-11</p> <p>2.6 IDENTIFICATION OF THE OVEN..... EN-11</p> <p>CHAPTER 3</p> <p><i>Chapter for the technician</i></p> <p>3.1 UNIT LIFTING..... EN-12</p> <p>3.2 OVEN ASSEMBLY ON THE STAND..... EN-13</p> <p>3.2.a Oven assembly on the static stand..... EN-13</p> <p>3.2.b Vertical handling of the oven..... EN-14</p> <p>3.3 ELECTRIC CONNECTION..... EN-16</p> <p>3.3.a Electrically connecting the oven..... EN-17</p> <p>3.3.b Equipotential connection..... EN-17</p> <p>3.4 OVEN POSITIONING..... EN-18</p> <p>3.5 FIRST POWER ON..... EN-18</p> <p>3.6 OVEN POSITIONING ON THE STAND OF THE CUSTOMER..... EN-19</p> <p>3.7 CHIMNEY ASSEMBLY..... EN-19</p> <p>CHAPTER 4</p> <p><i>Chapter for the technician and operator</i></p> <p>4.1 INTENDED USE..... EN-20</p> <p>4.2 IMPROPER USE..... EN-20</p> <p>4.3 SAFETY PLATES..... EN-20</p> <p>4.4 SAFETY DEVICES..... EN-21</p> <p>4.5 USER'S AREAS..... EN-21</p> <p>4.6 RESIDUAL DANGER AREAS..... EN-21</p> <p>4.7 DANGER ZONES..... EN-21</p>	<p>CHAPTER 5</p> <p><i>Chapter for the technician and operator</i></p> <p>5.1 OVEN CONTROL PANEL..... EN-23</p> <p>5.2 USER INTERFACE..... EN-23</p> <p>5.3 MAIN SCREEN..... EN-24</p> <p>5.4 SECONDARY SCREEN..... EN-25</p> <p>5.5 CHANGE COOKING PARAMETERS..... EN-26</p> <p>5.6 CALENDAR..... EN-28</p> <p>5.7 PROGRAMMED IGNITIONS..... EN-28</p> <p>5.8 ECO MODE..... EN-29</p> <p>5.9 SELF-CLEANING..... EN-29</p> <p>5.10 PREPARING THE OVEN..... EN-30</p> <p>5.10.a General rules for cooking on a refractory surface..... EN-30</p> <p>5.10.b General rules for cooking on a baking tray..... EN-30</p> <p>5.10.c Turning on the oven..... EN-30</p> <p>5.11 ALARMS..... EN-31</p> <p>5.12 SWITCHING OFF..... EN-32</p> <p>5.13 MALFUNCTIONS, CAUSES AND REMEDIES..... EN-32</p> <p>CHAPTER 6</p> <p><i>Chapter for the technician and operator</i></p> <p>6.1 ROUTINE AND PLANNED MAINTENANCE..... EN-34</p> <p>6.1.a In general..... EN-34</p> <p>6.1.b Ordinary maintenance..... EN-34</p> <p>6.1.b.a Self-cleaning cycle..... EN-34</p> <p>6.1.b.b Exterior cleaning..... EN-35</p> <p>6.1.b.c Refractory surface cleaning..... EN-35</p> <p>6.1.b.d Cleaning the crumb tray..... EN-35</p> <p>6.1.c Scheduled maintenance..... EN-35</p> <p>6.1.d Service intervention according to the specific requirements..... EN-36</p> <p>6.1.d.a Lamp replacement..... EN-36</p> <p>6.1.d.b How to clean the cooling fan of the switchboard..... EN-36</p> <p>6.2 RESETTING THE SAFETY THERMOSTAT..... EN-37</p> <p>CHAPTER 7</p> <p><i>Chapter for the technician</i></p> <p>7.1 MACHINE DISASSEMBLING..... EN-38</p> <p>7.2 DEMOLISHING THE MACHINE..... EN-38</p> <p>7.3 DISPOSING OF HARMFUL SUBSTANCES..... EN-38</p> <p>“DOME” OVEN DIAGRAM 208/240 Volt 3Ph + N + PE (OM23.00587)..... EN-40</p> <p>“DOME” OVEN DIAGRAM 380/416 Volt 3Ph + PE (OM23.00586)..... EN-42</p>
--	---

INTENTIONALLY WHITE PAGE

Chapter 1

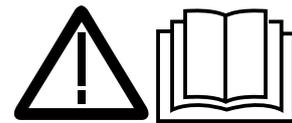
1.1 - GENERAL WARNINGS

- Before setting the oven at work the operator should have carefully read these instructions and have acquired a deep knowledge of the technical specifications and control devices.
- **To the operator is suggested to attend a training course on the use of the oven.**
- Before installing the oven make sure that the used area is compatible with the dimensions and the weight of the oven.
- For the installation or removal of any oven part, the used lifting and handling devices should be suitable to the weight and geometrical characteristics of the part to be lifted or handled.
- The control panel is not part of the area of the oven in contact with food; take appropriate precautions to prevent the operator from making cross-contact between commands and food.
- Only skilled and authorized personnel is allowed to start adjust or repair the oven. This handbook should be always consulted before to do any work on the oven.
- Mechanical parts and electrical components inside the oven are protected by totally enclosed panels fastened with screws.
- Before cleaning and/or maintaining the oven and before removing any type of protection, **make sure that the general switch is on "OFF" position (O)**, in order to turn off the power while the operator is working.
- The power supply system of the purchaser should be provided with an automatic release device above the oven main switch and with a suitable earthing system complying with the accident prevention regulations.
- In case of repairs to be done on the main switch or in the main switch area, turn off the power of the electrical line.
- Any inspection and maintenance works requiring the removal of the safety protections are made under the responsibility of the user. **Therefore it is recommended that the above mentioned works are done by authorized and skilled personnel only.**
- Make sure that all safety devices (barriers, protections, carter, micro-switches, etc.) have not been tampered and are perfectly working. On the contrary, they should be repaired.
- **Do not remove the safety devices.**
- In order to avoid personal risks, only suitable tools should be used, in accordance with the local safety regulations.
- Do not tamper the electric and pneumatic plant or any other mechanism for any reason.
- Do not leave the oven unattended while it is working.
- Wear safety clothing only, approved by the law in force.
- Be careful! the floor near the oven can be slippery. Equip yourself with appropriate non-slip shoes.
- In case of works to be done in a position that cannot be reached from the ground, use safe ladders or lifting devices only, in conformity with the local safety regulations.
- In case of repairs to be done near or under the oven, make sure that:
 - there are no oven members that can start working and/or instable parts placed on the machine or near the oven.

- Do not use your hands instead of suitable tools to work on the oven.
 - Do not use your hands or other tools to stop any moving parts.
 - Do not use matches, lighters or flames near the machine.
 - **YOUR BEST ATTENTION SHOULD BE PAID TO THE WARNING PLATES LOCATED ON THE OVEN BEFORE DOING ANY WORK ON THE MACHINE OR NEAR THE MACHINE.**
 - The user is obliged to keep all the warning plates in legible conditions and, if required, to change their position in order to make them fully visible to the operator.
 - Moreover the user is obliged to replace any warning plate that, for any reason, has been damaged or is not clearly legible. New warning plates can be obtained through our Technical Service Centre.
 - **Stop the oven before doing any repair work.**
 - In case of malfunction of the oven or damages to its components, get in touch with the maintenance engineer and do not try to repair the oven.
 - **It is absolutely prohibited to use the oven for other purposes different from those expressly indicated and documented.**
The oven should be used always when and how provided by the good technique, in compliance with the EEC machine directive and in compliance with the regulations concerning health and safety of the workers, as indicated by the local regulations or according to the EEC directive 89/391.
 - Children must not play with the device.
 - The cleaning and maintenance, intended to be carried out by the user, must not be carried out by children.
 - **The manufacturer declines all responsibility for any injury or damage to persons or things arising from inobservance of the safety regulations and the instructions contained in this manual.**
 - **THESE SAFETY REGULATIONS INTEGRATE OR COMPLEMENT THE LOCAL SAFETY REGULATIONS.**
 - **DO NOT make hurried or inaccurate repairs that may compromise the good running of the oven and the safety of the operator.**
 - **IN CASE OF DOUBT ALWAYS ASK FOR THE PRESENCE OF SKILLED PERSONNEL.**
 - **FOR ANY ELECTRIC/ELECTRONIC OR MECHANIC TAMPERING OF THE OVEN BY THE USER OR IN CASE OF A NEGLIGENT USE OF THE OVEN, THE MANUFACTURER IS RELIEVED FROM ANY RESPONSIBILITY AND THE USER WILL BE THE ONLY ONE RESPONSIBLE AGAINST THE COMPETENT AUTHORITIES FOR THE ACCIDENT PREVENTION.**
- ### 1.2 - REFERENCE NORMATIVE
- The oven and its safety components have been manufactured in compliance with the directives indicated in the declaration of conformity.
- ### 1.3 - DESCRIPTION OF THE SYMBOLS
- Many accidents are caused by a poor knowledge of and by a non compliance with the safety regulations to put into practice during the functioning and maintenance works to be done on the oven.
- In order to avoid any accidents, read understand**

and follow all the warnings and cautions contained in this booklet and those written on the plates located on the oven.

To identify the safety messages included in this booklet, following symbols have been used:



This symbol is placed on the parts of the oven that reach a high temperature. It indicates the danger of burns.



DANGER

This symbol is used in the safety messages contained in the booklet in case of potential danger situations or possibility to cause serious injuries or dead.



This symbol is placed next to a special terminal and it indicates that the oven must be connected to an equipotential network.



ATTENTION

This symbol is used in the safety messages of the booklet for any danger situation that, if disregarded, may cause small or moderate injuries or damages.

The message can be used also in case of danger situations that may cause damages to the oven.



1.4 - OVEN COMPOSITION

Manufacturer's ovens are the results of a considerable experience.

- The oven has a dome shape and it is composed of a backing chamber with inside walls, Ceiling and floor of refractory stones and externally completely covered by cement material.
- The oven can be placed on a specific base with wheels or on a customer's base with well-defined characteristics.



IMPORTANT

This symbol is used in case of precautionary measures to be taken in order to avoid any operation that may reduce the life of the oven or for important communication to the operator.



For clarity reasons, some illustrations of this booklet show the oven without safety guards. DO NOT USE THE OVEN WITHOUT SAFETY GUARDS.

This symbol indicates that it is mandatory to read the instructions for use and maintenance before using the device.

1.5 - PREARRANGEMENTS AT PURCHASER'S CHARGE

- a) **Prearrangement of the installation place.**
- The purchaser shall prearrange a supporting surface for the machine as indicated in the chapter "Installation".
- b) **Electric prearrangement.**
- The power system should comply with the local regulations and provided with an efficient earthing.
 - Place an omnipolar sectioning device on the power feed line, above the machine.
 - **The size of the electric power cables should comply with the maximum current required by the machine, so that the total voltage drop at full charge will be less than 2%.**
- c) **Neutral wire**
- The oven is equipped with neutral wire, therefore, a special terminal being identified according to the relevant directions has been prearranged.

1.6 - EMERGENCY OPERATIONS IN CASE OF FIRE

- a) In case of fire turn off the power by disconnecting the main power switch.
- b) Put out the fire by means of suitable fire extinguishers.



Do not attempt to put out the fire by using water.

1.7 - EXPLOSION RISK

- The machine is not suitable to be used in a place with explosion risk.

1.8 - ACOUSTIC PRESSURE LEVEL

With SUPERTOP / SUPERTOP VARIO ovens, an A acoustic continuous equivalent weighted pressure level(dB) under the maximum allowed 70dB level is kept.

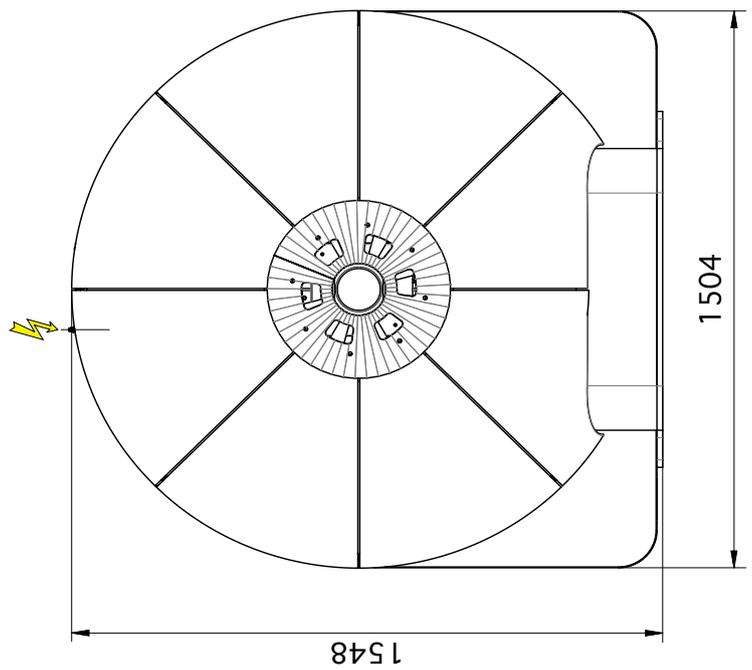
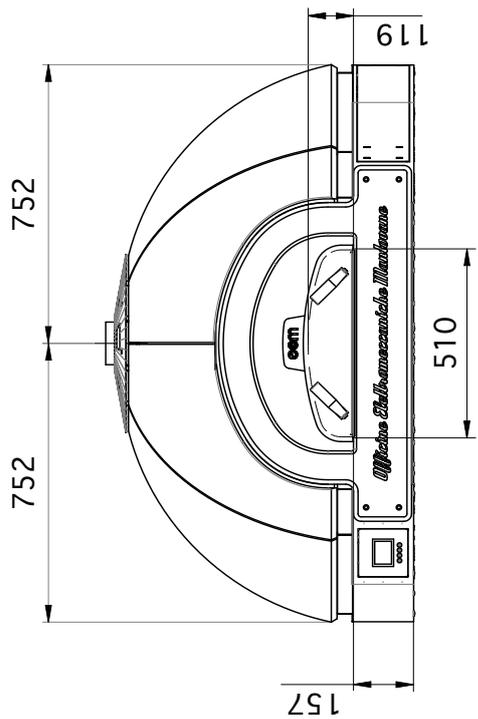
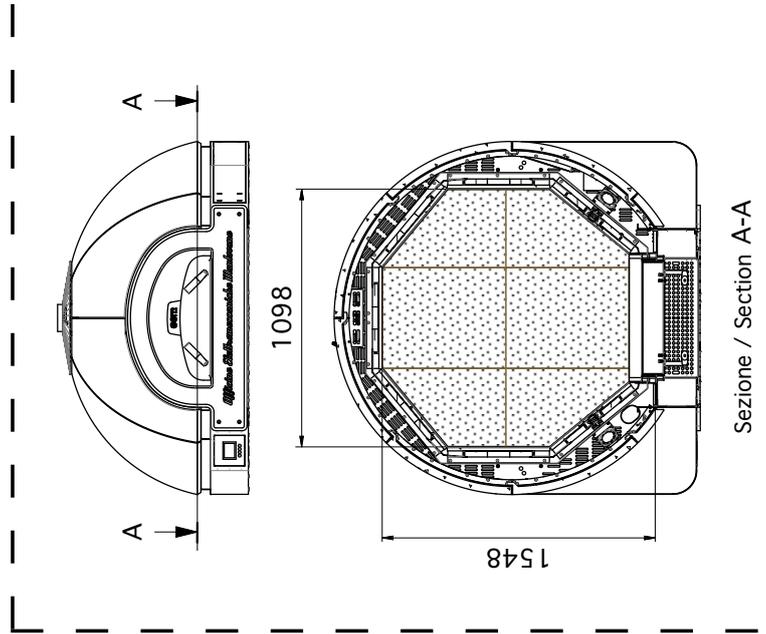
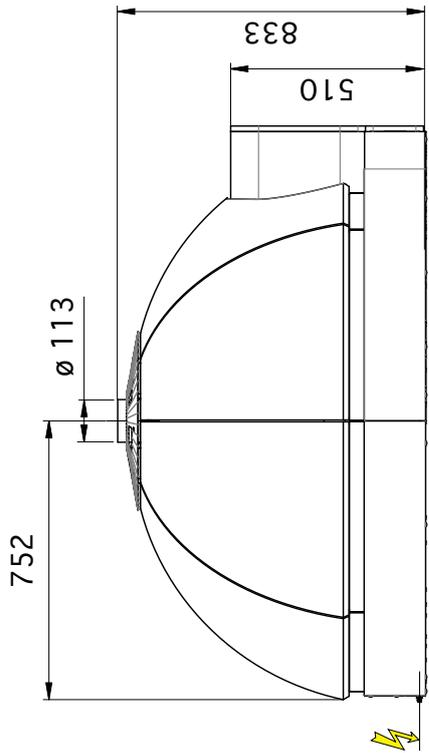
1.9 - DIGITAL FORMAT FILE

This manual can be downloaded in pdf format by linking to the site:

www.oemali.com

Chapter 2

OVERALL DIMENSIONS



2.1 - TECHNICAL FEATURES

Model	Inside dimensions (mm)			Outside dimensions (mm)		
DOME	Width	Depth	Height	Width	Depth	Height
	109,8	1154	165	1502	1550	800
Net weight	500 kg					

Model	DOME		
Electrical connection	208/240V 1Ph+PE 70,26A	208/240V 3Ph+PE 40,5A	380/416V 3Ph+N+PE 23,4A
Power	16,16 kW		
Section cable	3 x 16 mm ²	4 x 10 mm ²	5 x 6 mm ²
Relative humidity	10 ÷ 80 %		

Model	Position	kW heating element	OEM Code
DOME	Door heating element	0,58	OM20.00109
	Mouth heating element	0,58	OM20.00109
	Side ceiling heating element	3,00	OM20.00107
	Central ceiling heating element	3,00	OM20.00108
	Side ceiling heating element	3,00	OM20.00107
	Side floor heating element	2,00	OM20.00110
	Central floor heating element	2,00	OM20.00111
	Side floor heating element	2,00	OM20.00110

2.2 - TRANSPORT

2.2.a - Shipment (Fig. 1)

The oven is positioned on a wooden pallet, fastened with screws, inside a strapped carton.

The oven can be delivered with one of the following means of transport:

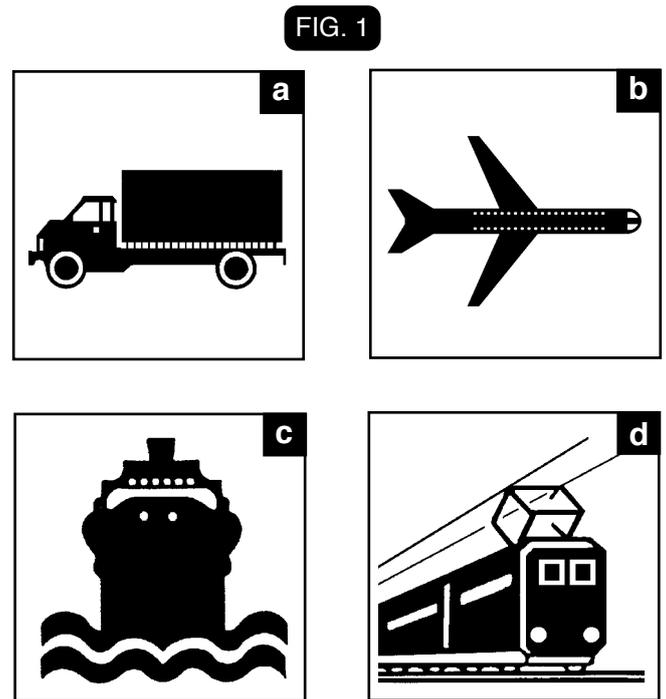
- a) Land transport (lorry)
- b) Air transport
- c) Sea transport
- d) Railway transport

The way of transport will be agreed in course of contract between supplier and purchaser.



IMPORTANT

The packing containing the oven should be kept away from the weather. Do not put other boxes or materials on it.



2.2.b - Lifting of the packing (Fig. 2)

The box should be handled with the most care. To lift and to position the box use suitable lifting systems, according to the weight of the machine.

The box should be lifted by using a crane or a hoist with appropriate belts or by means of a lift track, by inserting the forks in the appropriate joints.



DANGER

Any handling and lifting operation should be done by skilled personnel, authorized to use appropriate equipments.

The manufacturer declines all responsibility for any damage to persons or things caused by inobservance of the current safety regulations regarding lifting and moving of materials inside or outside the factory.

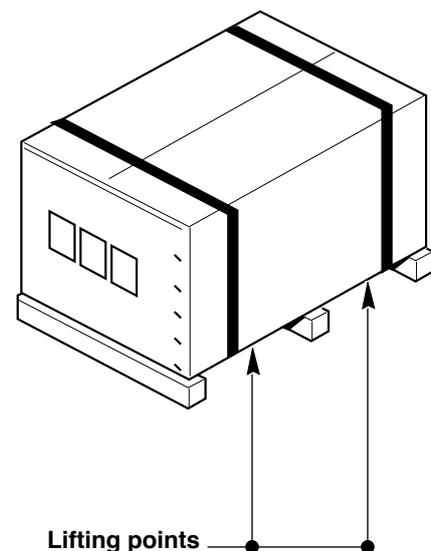
2.2.c - Storage



IMPORTANT

The box containing the oven should be stored away from weather. Do not put other boxes or materials on it.

FIG. 2



2.3 - RECEPTION OF THE OVEN

Upon reception of the oven make sure that the packing is complete and not damaged. Should the packing be complete, remove it as specify at point 2.4 (aside from different manufacturer's instructions).

Check if the instruction booklet is inside the packing as well as the components specified in the transport documentation.

In case any damage or defect is found:

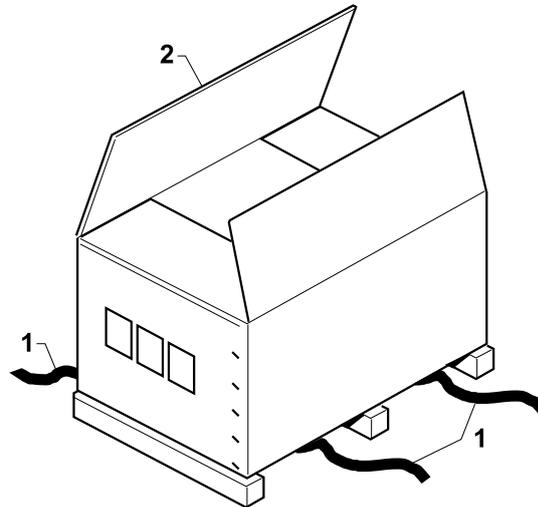
- a- Inform immediately the transport company and your agent, both by phone and by registered letter with return receipt;
- b- Manufacturer shall also be informed.



IMPORTANT

The oven is shipped fully assembled.

FIG. 3



2.4 - UNPACKING (Fig. 3)

To remove the packing from the oven proceed as follows:

- Cut the straps (1) that tie up the carton.
- Open the carton (2), by removing the metallic clips.
- Remove the cardboard packaging (2).
- Check if everything is complete.
- Open the oven door (3), remove the refractory material fastening carton and the loose components, as well.
- Check if the delivery is complying with the PACKING LIST.



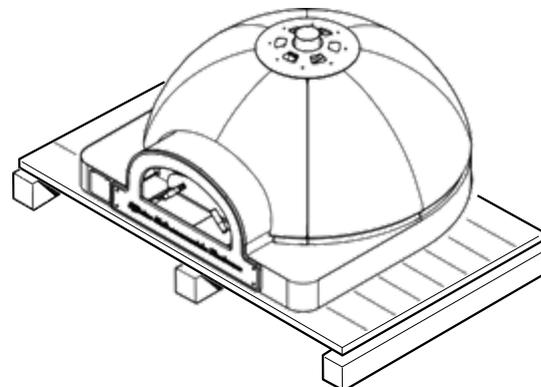
DANGER

The packing elements (plastic bags, carton, nails, etc...) shall be kept away from the reach of the children, since they are potential danger sources, so, they shall be gathered and sent to special centres to correctly be recycled.



IMPORTANT

Any damage or defect or non conformity with the packing list should be immediately reported and, in any case, it should be notified within 8 days from the date of reception of the machine. On the contrary the goods are to be considered as accepted.



2.5 - IDENTIFICATION OF THE COMPONENTS (Fig. 4)

1. Data plate
2. Baking chamber with walls in refractory material equipped with independent armoured heating elements on the ceiling and the floor.
3. Oven support
4. Control panel
5. Chamber access door
6. Chimney

2.6 - IDENTIFICATION OF THE OVEN (Fig. 4)

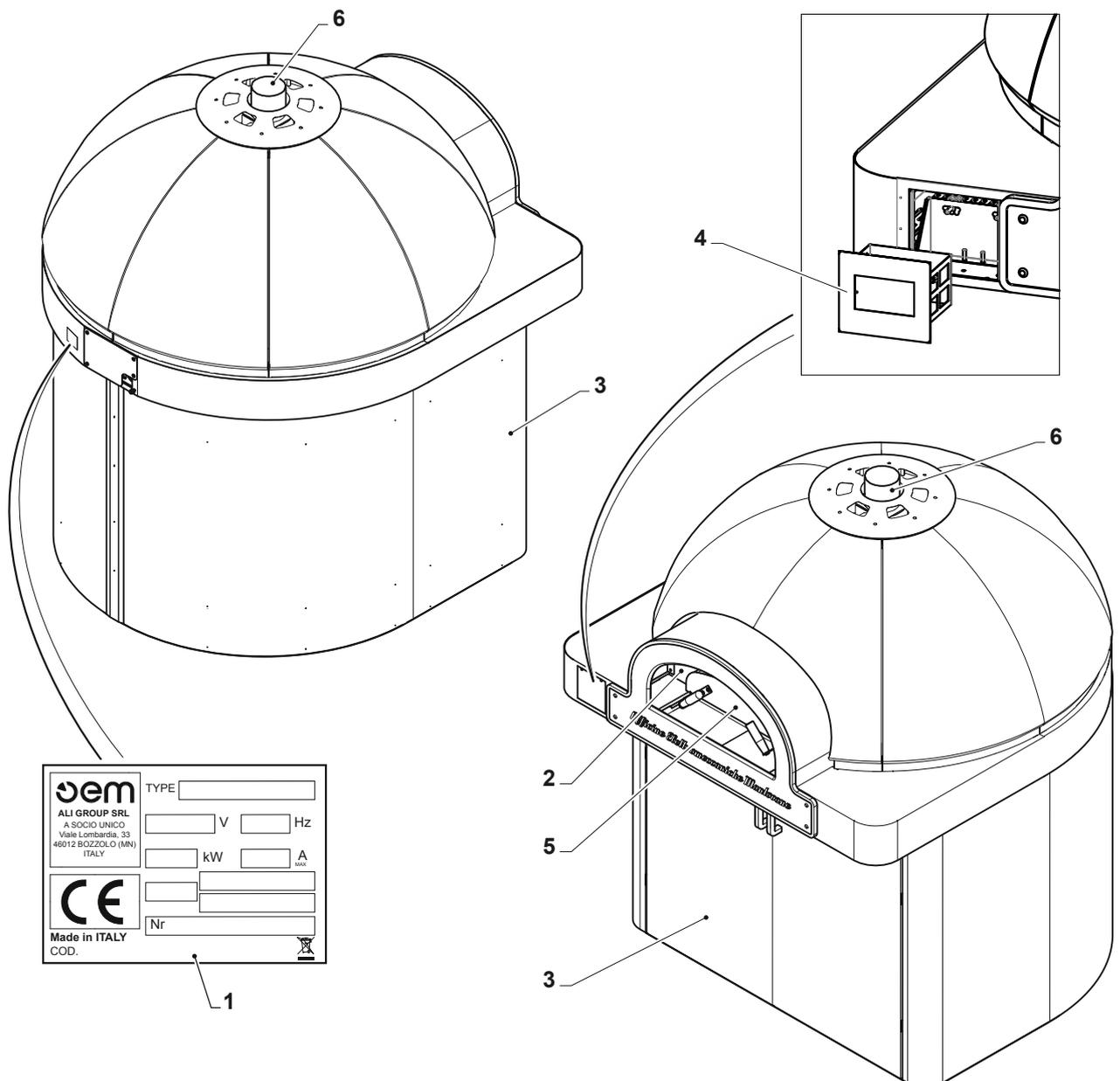
The serial number and identification data of the oven are punched on a plate (1) fastened to the oven base.



IMPORTANT

The oven serial number should be always mentioned in your request of technical assistance or in your spare part orders.

FIG. 4



Chapter 3



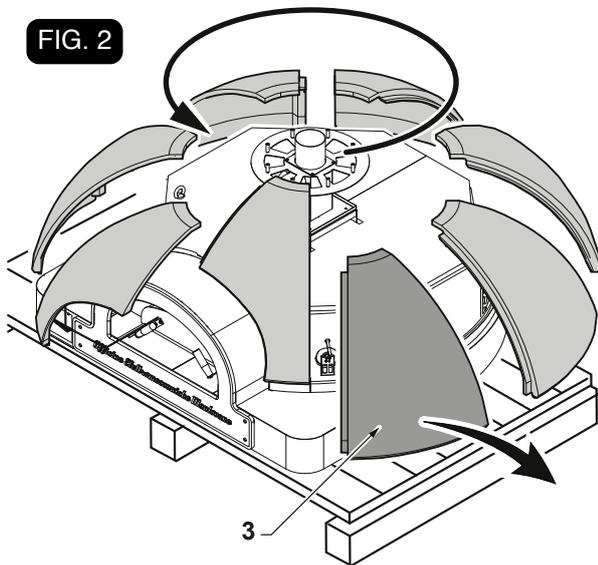
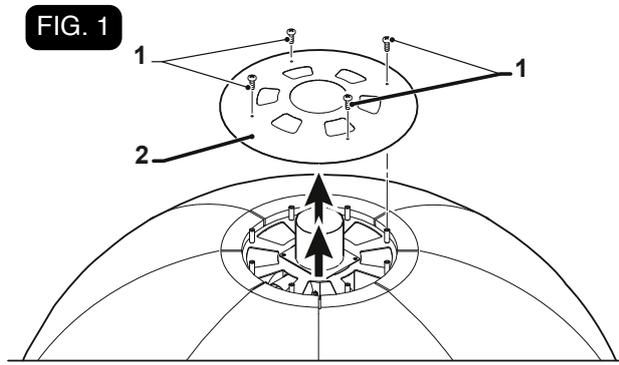
DANGER

All operations described in this chapter shall be carried out by skilled and authorized technicians, only.

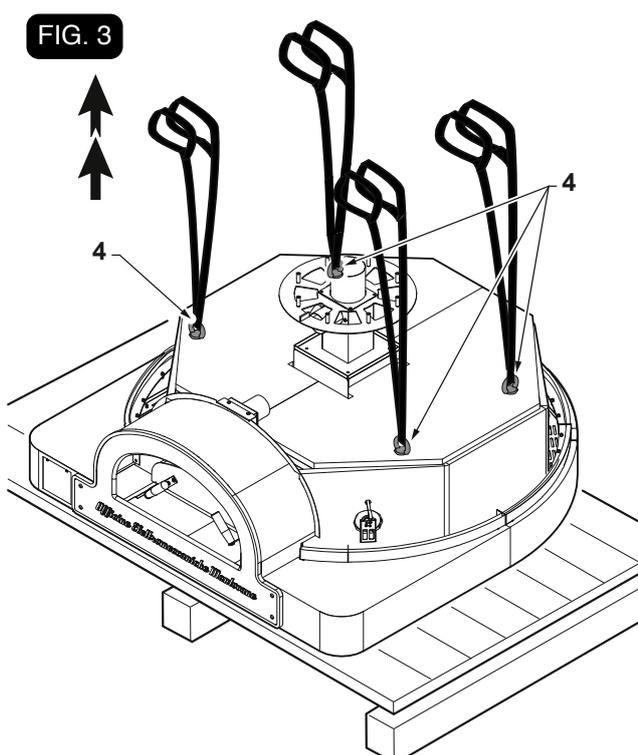
3.1 - UNIT LIFTING (Fig. 1)

Lift the unit through a suitable device, such as a crane or an hoist, complying with the following instructions:

- Unscrew the screws (1) and remove the top covering that blocks the stones (2). (Fig.1).
- Remove the first stone (3) and do the same with the other stones counterclockwise, until you have removed them all (Fig.2).



- Hook 4 ropes to the eyebolts (4) on the oven and the other end to the forks of the forklift adjusted according to the weight of the oven.
- Lift the oven making sure it is balanced (Fig. 3).

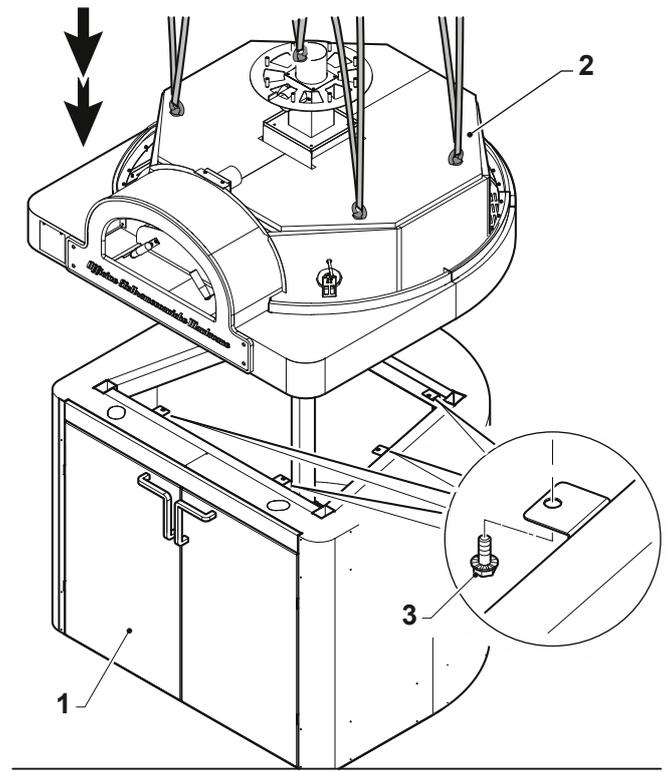


3.2 - OVEN ASSEMBLY ON THE STAND

3.2.a - Oven assembly on the static stand

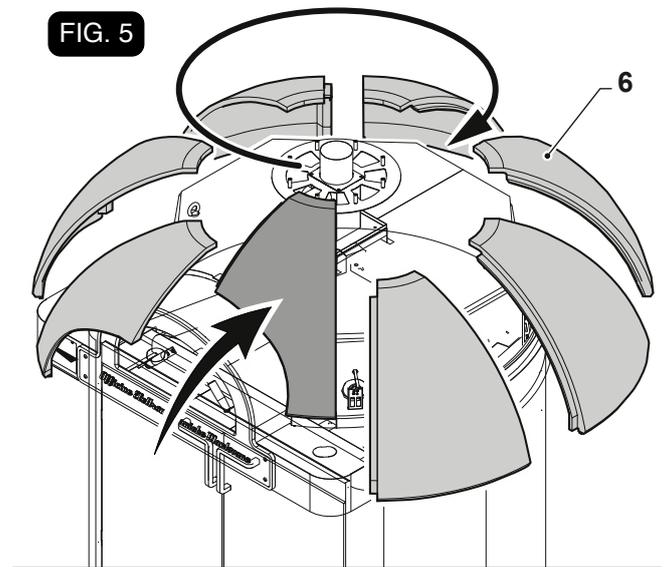
- Place the stand (1) near the oven and place the oven (2) on the stand (1) by aligning the holes on the bottom of the oven with the holes on the stand's fixing clamps (Fig.4).
- Fix the oven with the flanged screws (3) provided and fix the two clamps (4) provided with the self-piercing screws (5).

FIG. 4



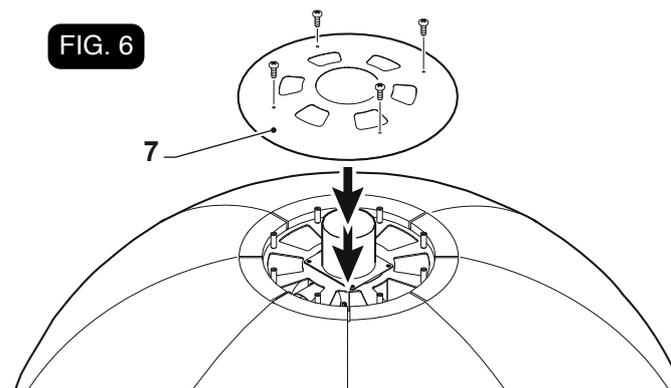
- Proceed by putting the stones back together (6), starting from the last stone you removed and proceeding clockwise (Fig.5).

FIG. 5



- Arrange the top covering back in its position (7). (Fig.6).

FIG. 6

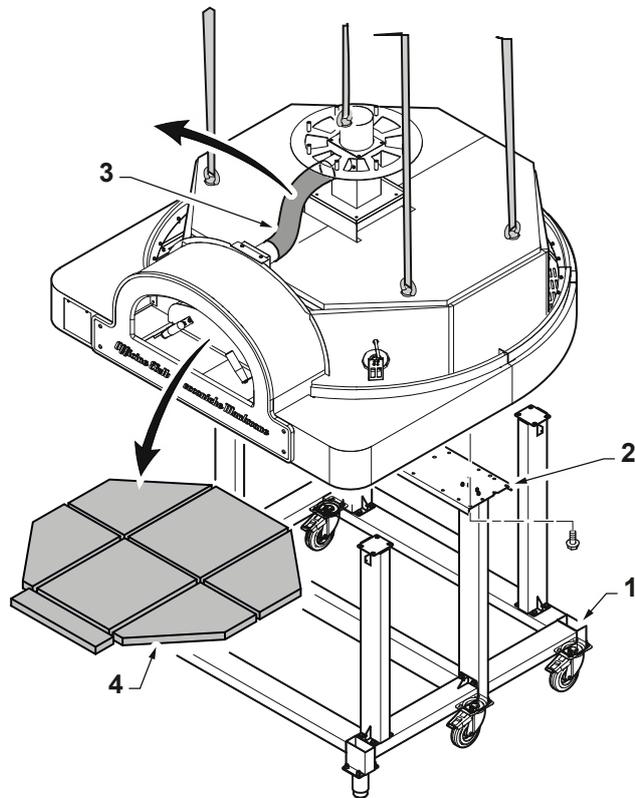


3.2.b - Vertical handling of the oven

It is possible to rotate the oven vertically so that it can pass through the doors.

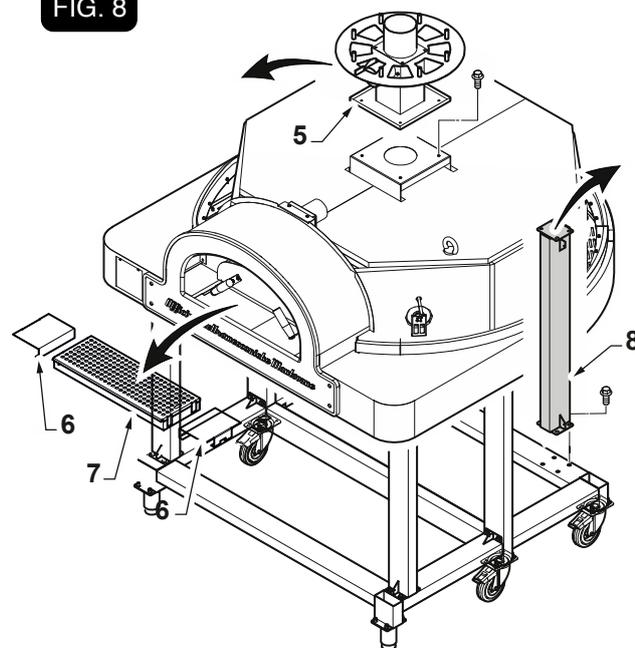
- Lift the oven as indicated in the relevant paragraph.
- Place the oven on the suitable stand (1) and fix it with the screws to the hinges (2). (Fig.7).
- Remove the chimney pipe (3). (Fig.7).
- Remove the stones from the floor (4). (Fig.7).

FIG. 7

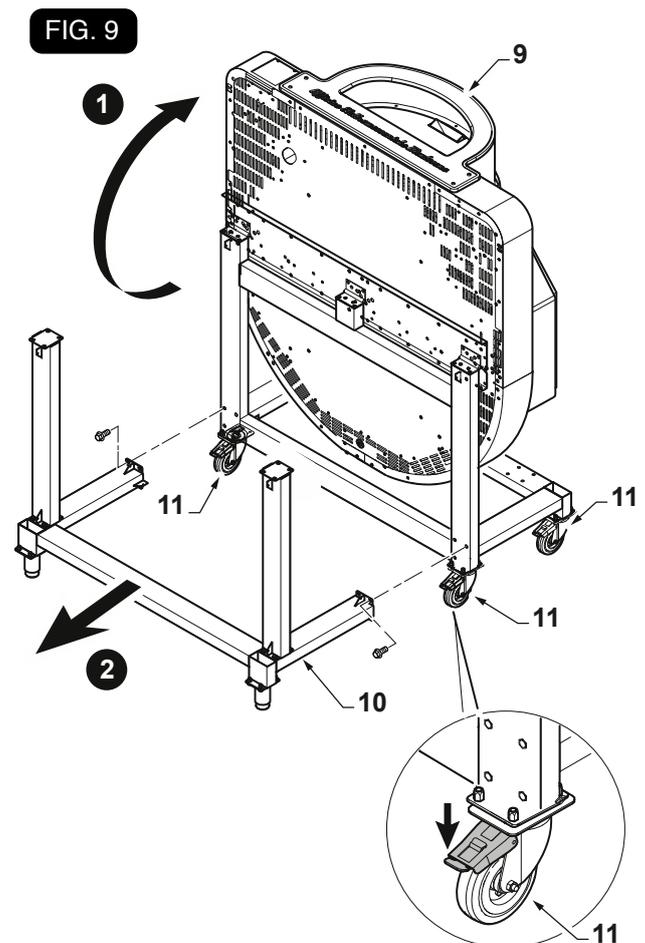


- Remove the chimney kit (5) by unscrewing the relevant screws (Fig. 8).
- Remove the two panels (6) and the crumb-collecting grid (7). (Fig. 8).
- Unscrew and remove the two rear legs (8). (Fig. 8).

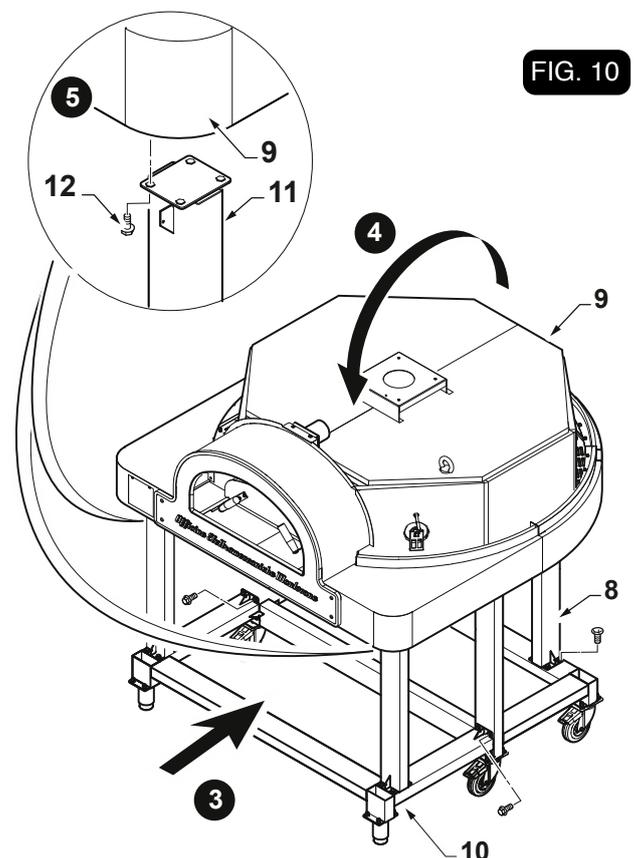
FIG. 8



- Overturn the oven (9) backwards (Fig. 9).
- Remove the fixed support (10) by unscrewing the screws (Fig. 9).
- Move the oven along a short path and place it in the final zone.
- Block the wheels (11) to secure it in position (Fig. 9).



- Once in position proceed with the correct repositioning of the oven.
- Reassemble the fixed stand (10) by screwing the screws (Fig. 10).
- Place the oven (9) in the horizontal position. (Fig. 10).
- Fix the oven (9) to the front support (10) with screws (12). (Fig. 10).
- Assemble the two rear legs (8) and secure them with the relevant screws.(Fig. 10).
- Reassemble the stones of the floor (5), the panels (6) and the crumb-collecting grid (7).
- Reassemble the chimney kit (5) by screwing the screws.
- Reassembling the chimney tube (3).
- Proceed by putting the stones back together (4), starting from the last stone you removed and proceeding clockwise.



3.3.a - Electrically connecting the oven (Fig. 11)

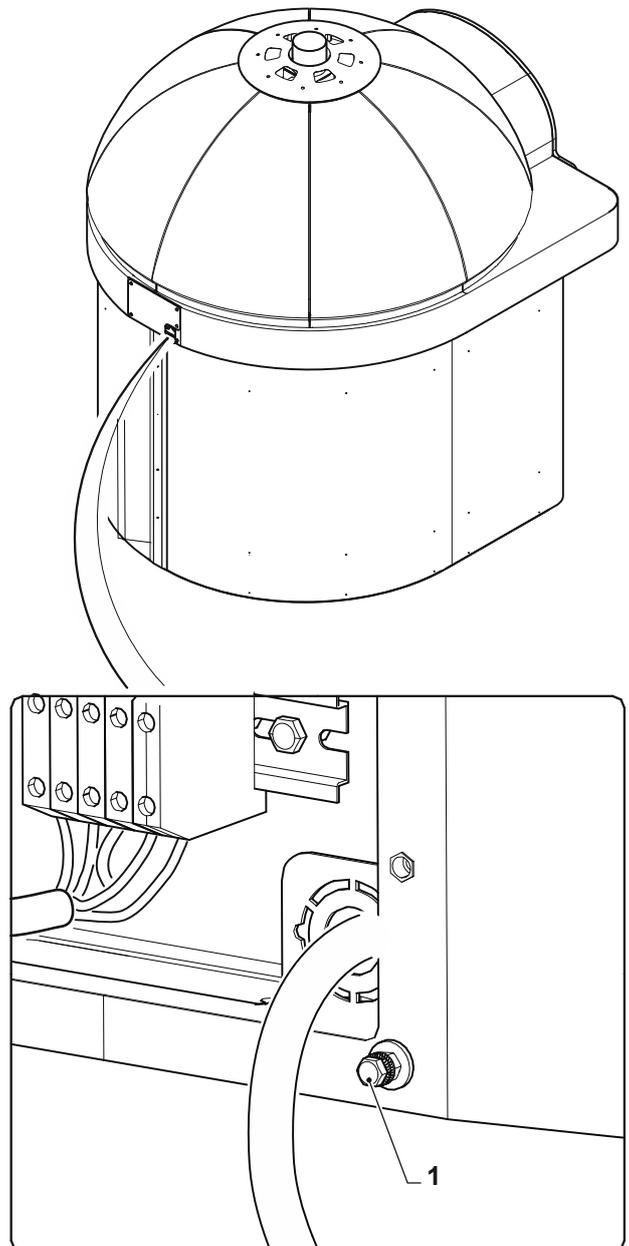
FIG. 12

- Remove the cover (1) by undoing the screws (2).
- Run the power cable through the cable duct (3) and connect it to the terminal board (4).
- Connect the phases to terminals L1, L2 and L3, the neutral to terminal N and the earth to terminal T.
- Refit the cover (1).

3.3.b - Equipotential connection (Fig. 12)

The equipment shall be inserted in a unipotential system, whose effectiveness shall be verified according to the rules being in force.

- The connection must be made in cascade between the various oven components using the screw (1).



3.4 - OVEN POSITIONING (Fig 13)



The oven **MAY NOT** be installed close to flammable walls, such as cabinets, partitions, matchboarding coverings, etc.

The floor on which the oven is installed may not be in flammable material. In no case may flammable objects be placed close to the oven. Fire safety conditions must be guaranteed.

The manufacturer declines all responsibility for fire to persons or property caused by inobservance of these rules.

- The oven shall be positioned on the final area following the indications reported in figure 13, because they indicate the minimum distances required to allow the oven correctly to function.
- The oven should be placed where there are no turbulence or air currents, dust, leak-derived liquids or condensation or aerosols because they would adversely affect the food and change the good functioning of the baking chamber and therefore of the finished product, this condition also significantly increases the consumption of electricity.
- Block the oven position by braking the wheels and the adjustable feet, if present.

3.5 - FIRST POWER ON (Fig 13)



After installation and before turning on the oven, thoroughly clean the inside as described in the section on maintenance and check that there are no foreign or flammable bodies inside it.

- Turn on the oven as described in the section on operation checking that it correctly reaches the set temperature and that the various options are working.

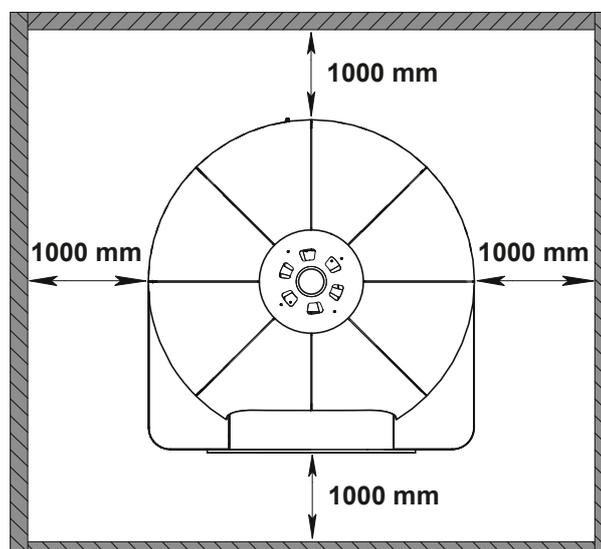


FIG. 13

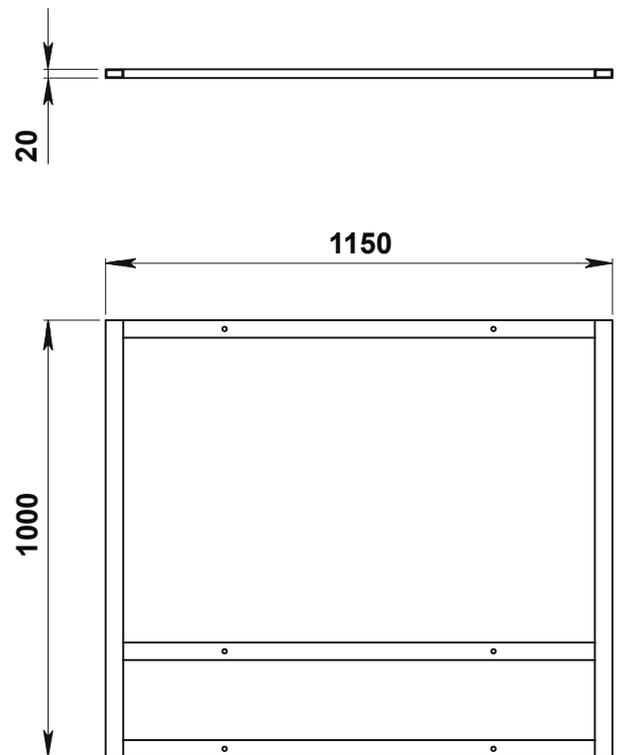
3.6 - OVEN POSITIONING ON THE STAND OF THE CUSTOMER (Fig. 14)

FIG. 14



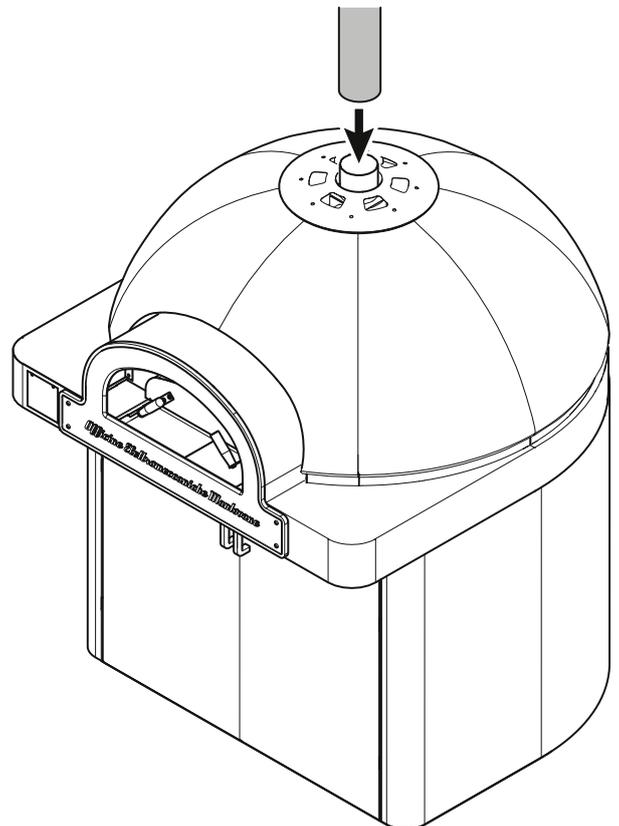
IMPORTANT

- If the oven has to be placed on a customer's stand, the stand must be suitably dimensioned to the oven weight and not be of flammable material.
- The stand shall be in a shape as shown in the figure and shall ensure a correct ventilation of the intake vents at the bottom of the oven.
- The stand can also be ordered.



3.7 - CHIMNEY ASSEMBLY (Fig. 15)

- Connect the chimney to a flue through a tube with a diameter of 120 mm.



Chapter 4

4.1 - INTENDED USE



IMPORTANT

The DOME oven models are professional ovens used for continuously baking pizzas and similar. The various models can be used only to bake the above mentioned foods.

IN CASE OF ANY OTHER USE, MANUFACTURER DISCLAIMS ALL RESPONSIBILITY FOR ACCIDENTS TO PERSONS OR OBJECTS AND CUSTOMER WILL BE DEBARRED FROM A POSSIBLE GUARANTEE RIGHT.

4.2 - IMPROPER USE

The DOME oven models have been designed and constructed exclusively for food use and the following is hence prohibited:

- For non-professional operators to use the oven.
- Heat liquids, drinks or other substances.
- Insert non-food products.
- Insert flammable materials.

4.3 - SAFETY PLATES (Fig. 1)

The warning plates with explanatory symbols are to be found in all those areas that may be dangerous for operators or engineers.



Anyone preparing to work on the oven should protect the warning plates with the safety instructions. The non compliance with the instructions mentioned on the safety plates will release the manufacturer from all responsibilities for damages or injuries to persons or properties that may arise.

Danger: oven under voltage



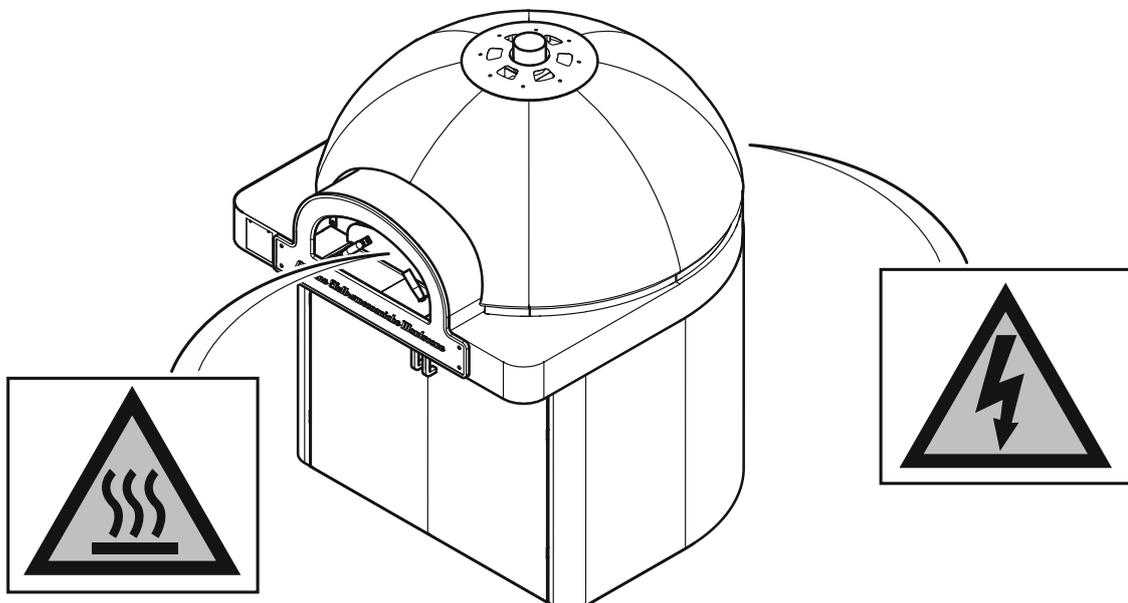
- Do not work with the machine under voltage.

Danger of burns



- Do no touch with your hands, risk of burns.

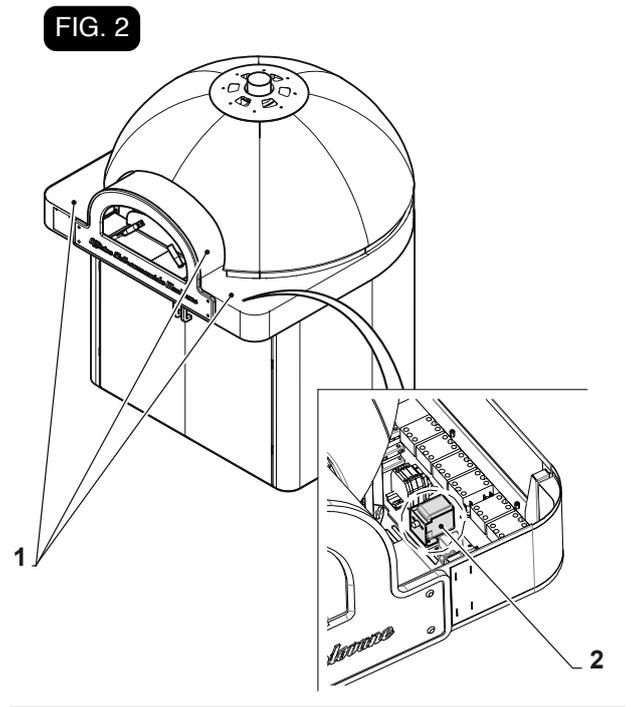
FIG. 1



4.4 - SAFETY DEVICES (Fig. 2)

The equipment is equipped with following safety systems:

- 1) All dangerous areas are closed by screwed cases (1).
- 2) Each oven is equipped with a safety thermostat (2), which disconnects the oven in case of overtemperature (650 °C) inside the baking chamber, in case of digitally controlled ovens, the board has a special component that blocks the operation of the oven in case the temperature inside the power panel exceeds 70 °C.



4.5 - USER'S AREAS (Fig 3)

During the oven functioning, user is in front of it, in order to be able to easily insert and remove the pizza through the door (1) (see Fig. 3 "O" position).

To carry out maintenance operations, technician's position may be on the rear or lateral side of the oven "T" position.

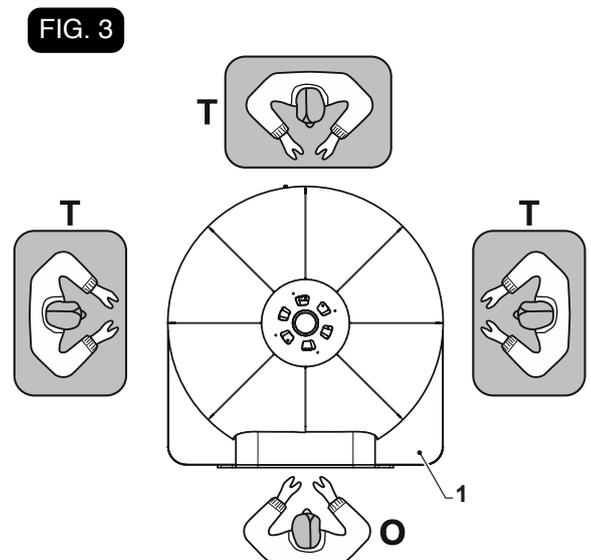
4.6 - RESIDUAL DANGER AREAS (Fig. 3)

The residual danger areas are those areas that cannot be protected because of the particular type of production, as far as the machine concerns. They are the following:

- Door area and baking chamber inner area: risk of burns.

4.7 - DANGER ZONES

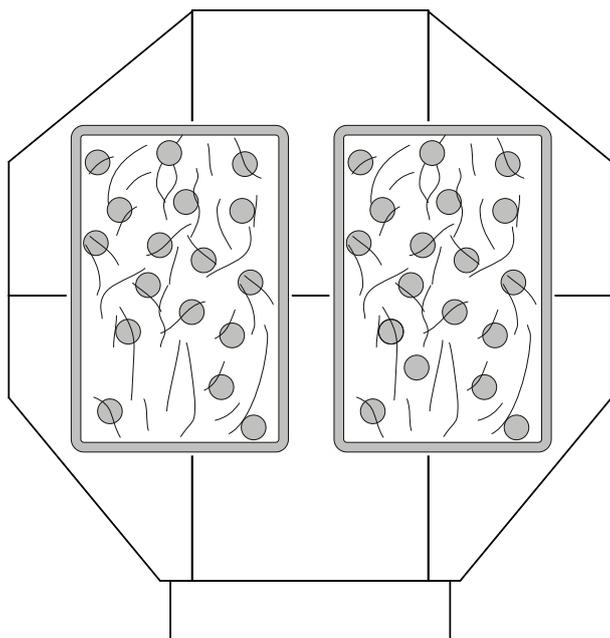
The danger zones (1) are all those where the protection panels are removed while the oven is working during its repair operations and **MAY ONLY BE ACCESSED BY THE MAINTENANCE TECHNICIAN.**



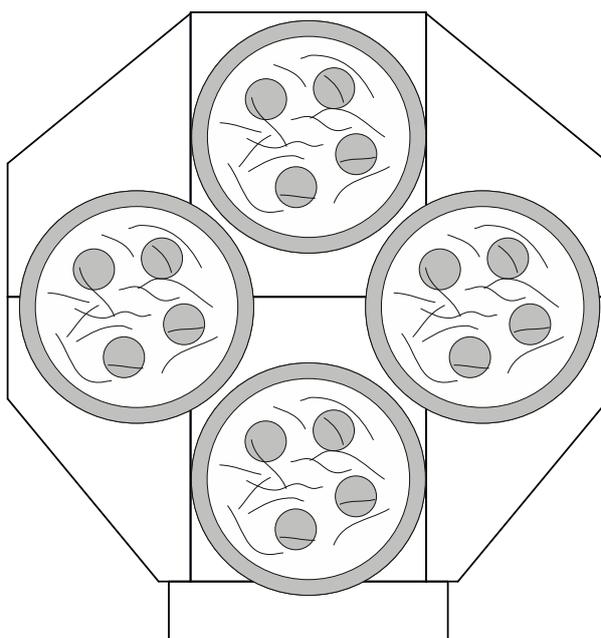
Chapter 5

The positioning of the pizzas in the oven is indicated in the following figures, according to the size:

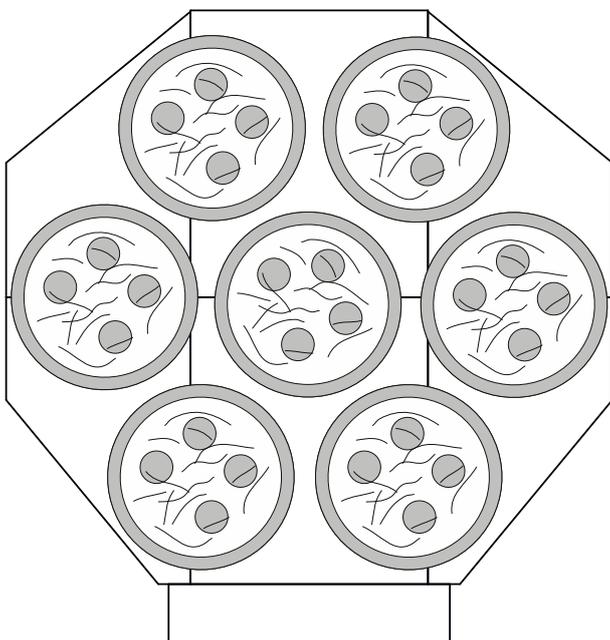
May contain n° **2 trays 60x40 cm**



or n° **4 pizzas Ø 45 cm.**



n° **7 pizzas ø 35 cm.**

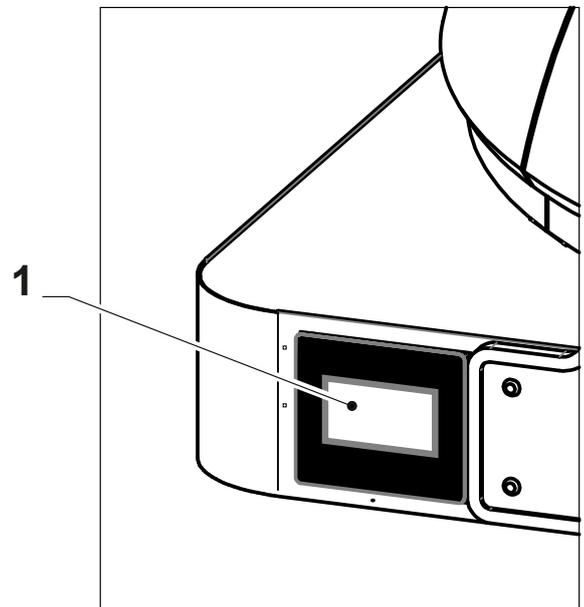


5.1 - OVEN CONTROL PANEL (Fig. 1)

1. Touchscreen Display

All functions related to oven operation are shown on the display, with alarms, settings etc.

FIG. 1



5.2 - USER INTERFACE (Fig. 2)

When the oven is powered, the following screen appears on the display:

1. **Calendar**
The day of the week, month, and year are shown.
2. **Schedule**
The current time is shown.
3. **Scheduled Ignitions**
If the programmed power-on function is on, the day and time of power-on is shown.
4. **Light Button**
Press the button to turn the room light on or off
5. **Software Version**
The software version of the display is shown.
6. **On-off button**
Press the ON button to turn on the oven with the parameters in memory.
7. **Service Menu Button**
Press to access the oven's service menu.

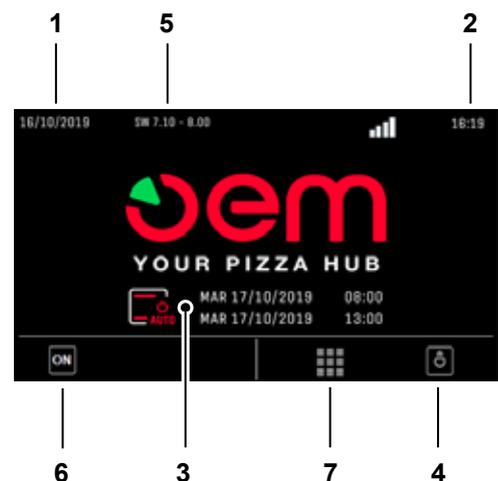


FIG. 2

5.3 - MAIN SCREEN (Fig. 3)

1. **Date**
2. **Schedule**
3. **Chamber temperature**
Indicates the current temperature inside the cooking chamber.
4. **Mouth Resistance**
When the symbol turns red, it indicates that the mouth resistance is working. When the symbol is white, it indicates that the mouth resistor is not working.
5. **Set temperature**
Indicates the temperature set by the user
6. **Sky Resistances**
Indicates the percentage set for sky resistances. If the sky resistors are lit, a red LED (6a) will appear next to it.
7. **Slab resistances**
Indicates the percentage set for the slab resistances. If the floor heating elements are lit, a red LED (7a) will appear next to it.
8. **Timer**
Indicates the cooking timer for the selected program.
9. **Room lighting.**
10. **Button for Secondary Screen**
If pressed, it takes you to the Secondary User Screen.
11. **Power off button**

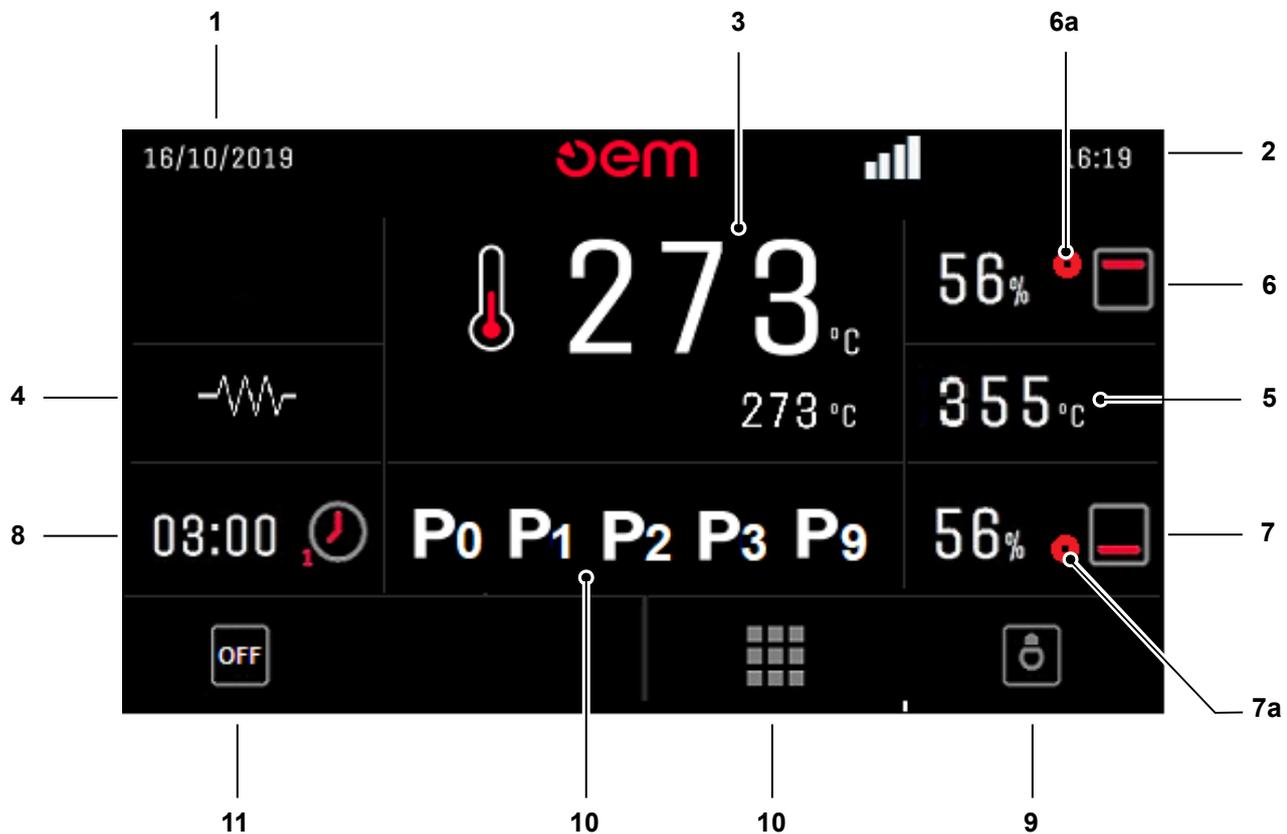


FIG. 3

5.4 - SECONDARY SCREEN (Fig. 4)

1. **Calendar**
Pressing the Calendar button will take you to the Date & Time editing screen.
2. **Scheduled ignitions**
Pressing the Scheduled Ignitions button will take you to the setup page.
3. **Self-Cleaning**
Pressing the Self-Cleaning button will take you to the Self-Cleaning page.
4. **ECO Mode**
Pressing the button will take you to the ECO Mode configuration page. With ECO mode on, the oven operates at 50% of the user settings, so that the cooking chamber is kept at temperature without wasting energy.
5. **Cooking Assistant**
Pressing the button will take you to the Cooking Assistant configuration page.
6. **QR Code**
By framing the QR Code, you will be redirected to the oven use and maintenance manual.
7. **Menu Service**
By pressing the button you will access the page for TECHNICAL SERVICE.
8. **Back button**
Press the button to return to the Tool Screen.

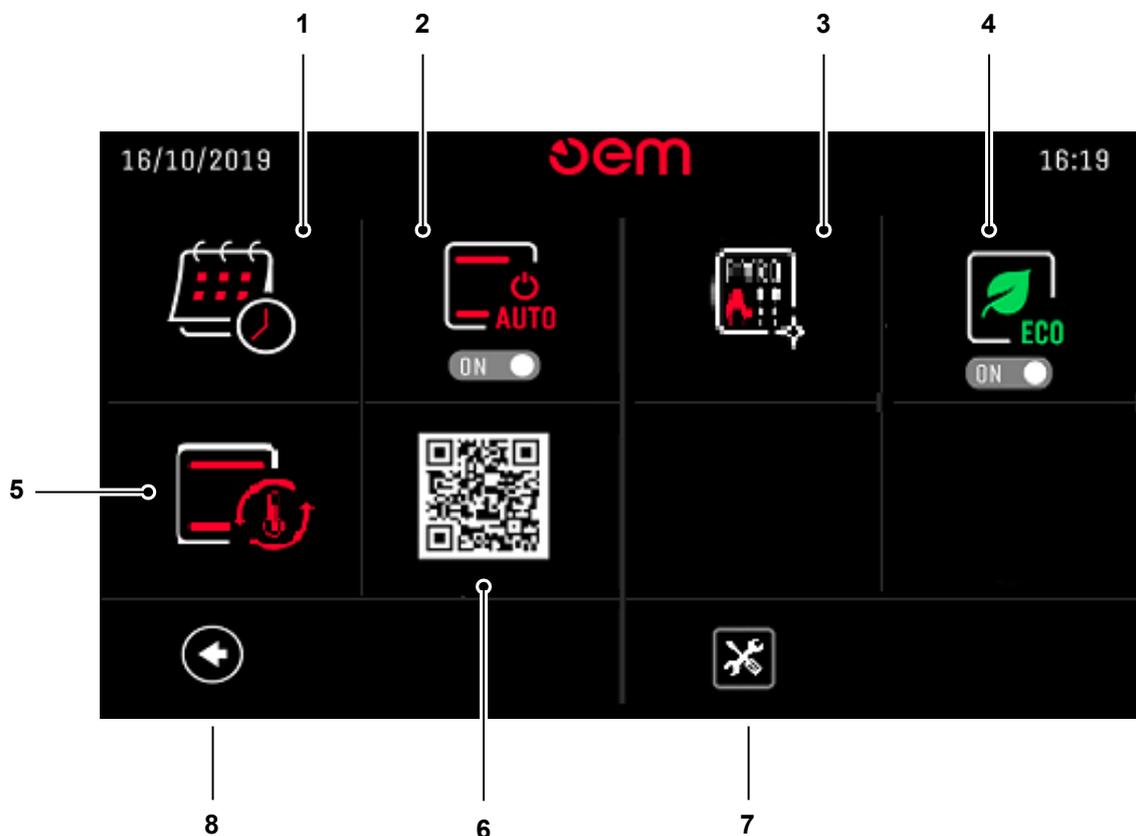


FIG. 4

5.5 - CHANGE COOKING PARAMETERS

On the main and secondary screens of the User Menu, it is possible to change the oven cooking parameters by pressing the relevant button.

Specifically, the parameters that can be modified are:

- 1 - Sky Resistances
- 2 - Slab resistances
- 3 - Cooking chamber temperature
- 4 - Timer
- 5 - Cooking assistant

1 - PERCENTAGES OF SKY RESISTANCES (Fig.5)

- By pressing the button on the sky resistors (fig.3, pos.6) it is possible to change the percentage of Activation using the "+" (fig.5, pos.1) and "-" (fig.5, pos.2) buttons.

- Once the desired value has been reached, press the back button (fig.5, pos.3) to confirm.:

2. PERCENTAGES OF SLAB RESISTANCE (Fig.6)

- By pressing the button relating to the platea resistors (fig.3, pos.7) it is possible to change the activation percentage using the "+" (fig.6, pos.1) and "-" (fig.6, pos.2) buttons.

- Once the desired value has been reached, press the back button (fig.6, pos.3) to confirm.

3. COOKING CHAMBER TEMPERATURE (Fig.7)

- By pressing the button relating to the temperature of the cooking chamber (fig.3, pos.5) it is possible to change the temperature of the cooking chamber using the "+" (fig.6, pos. 1) and "-" (fig. 6, pos.2) buttons.

- Once the desired value has been reached, press the back button (fig.6, pos.3) to confirm.

FIG. 5

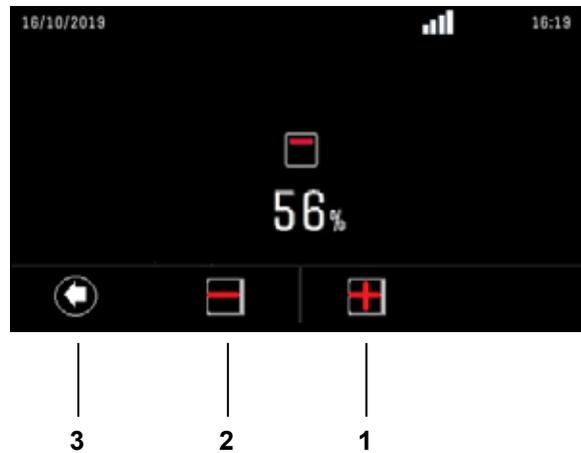


FIG. 6

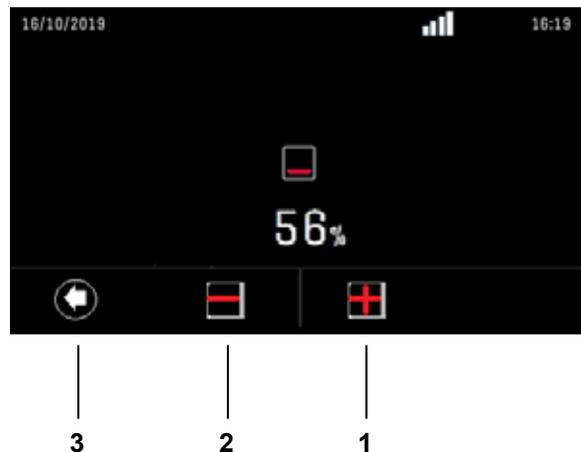


FIG. 7

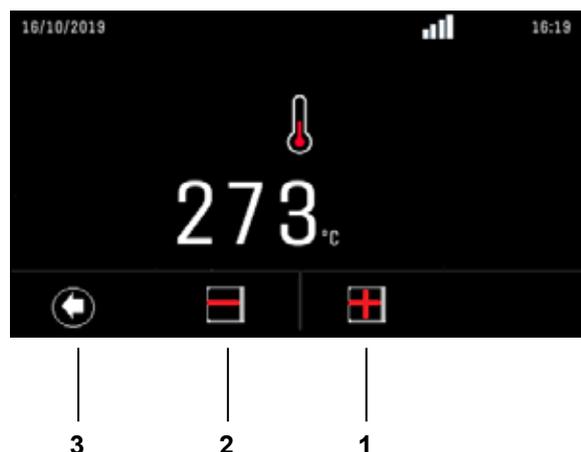
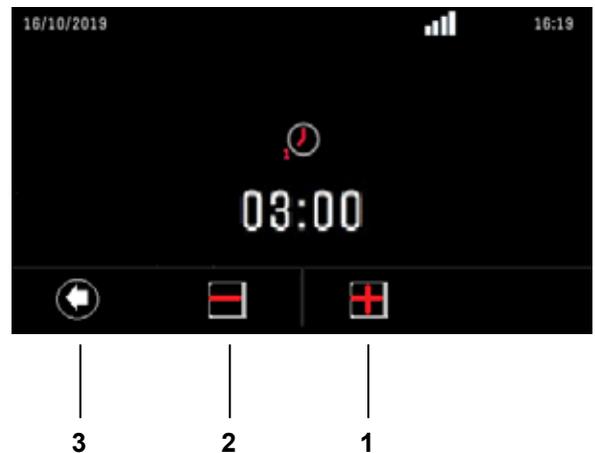


FIG. 8

4. TIMER (Fig.8)

- By pressing the timer button (fig.3, pos.8) it is possible to change the cooking timer set using the "+" (fig.8, pos.1) and "-" (fig.8, pos.2) buttons.
- Once the desired value has been reached, press the back button (fig.8, pos.3) to confirm.



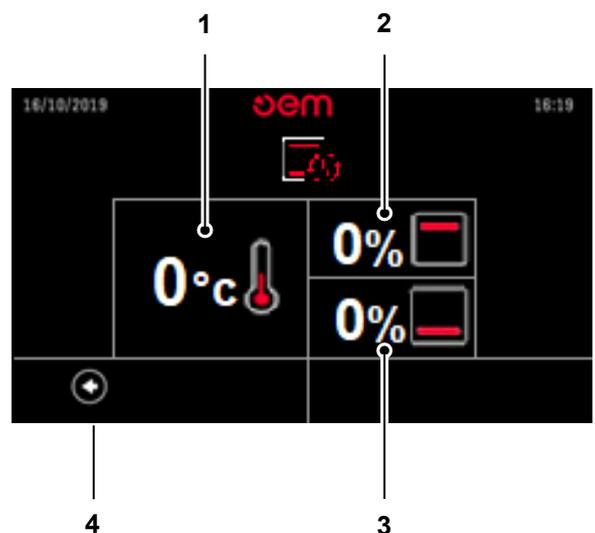
5. COOKING ASSISTANT (Fig.9)

- The cooking assistant is a function that ADJUSTS the performance of the oven according to productivity: when the temperature of the cooking chamber drops compared to the set temperature, the cooking assistant will intervene (based on the parameters set).
- By pressing the button relating to the cooking assistant (fig.4, pos.5) it is possible to change the parameters of the cooking assistant.

To set parameters:

- Press the temperature button (fig.9, pos.1) to set the temperature difference to which the cooking assistant intervenes;
- Press the button relating to the top heating elements (fig.9, pos.2) to increase the percentage of the same when the cooking assistant is active;
- Press the button relating to the plates (fig.9, pos.3) to increase the percentage of the same when the cooking assistant is active; Once the desired parameters have been set, press the back button (fig.9, pos.4) to confirm.

FIG. 9



Programming Example:

- Set temperature: 330°C
- % Upper resistances: 70%
- % Lower resistances: 20%
- T [°C]: 10°C (Temperature difference)
- % RC: 20% (Percentage of increase in upper resistances when the cooking assistant is active)
- % RP: 40% (Percentage increase of lower resistances when cooking assistant is active)

In these conditions, as soon as the oven temperature has dropped by 10°C compared to the set temperature of 330°C (therefore from 320°C downwards), it will begin to heat with the resistances above 90% (70% + 20%) and with resistances lower than 60% (40% + 20%). When the oven temperature returns below 10°C, the cooking assistant deactivates and the oven will return to cooking with the percentages set on the display.

COOKING ASSISTANT NOTES:

1. Each program has its own dedicated settings for cooking assistance, so they can be stored within the p0 – p9 programs;
2. It is necessary to maintain a certain "margin for growth" for the percentages of the resistances, otherwise the function is ineffective.
3. The sum of the percentages of the heating elements on the main user screen, plus those of the cooking assistant, can be a maximum of 100%.

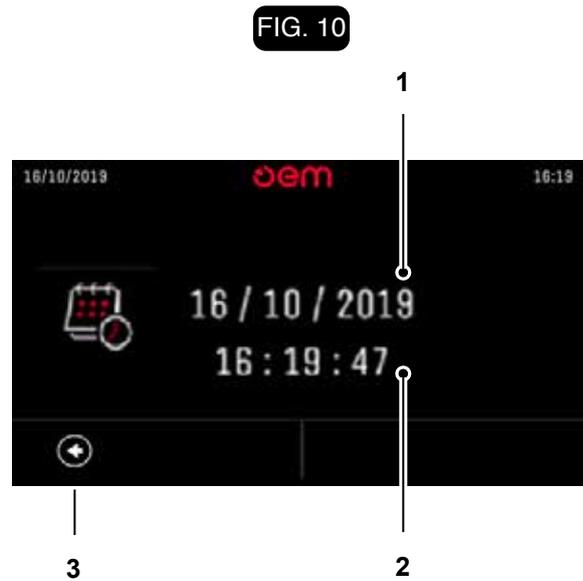
5.6 - CALENDAR (Fig. 10)

By pressing the calendar button (fig.4, 1 Item 1) you can access the settings related to the calendar:

1. Date

2. Hour

- To change the date or time, press on the corresponding value and change it using the "+" and "-" buttons.
- Once the date and time have been changed, press the back button (fig.10, pos.3) to confirm.



5.7 - PROGRAMMED IGNITIONS (Fig. 11)

By pressing the button relating to the programmed switch-ons (fig.4, pos.2) you can access the setting page. Using this menu, you can set up two daily switches.

1. Programmed ON/OFF switch-ons

It is possible to activate or deactivate the autoignition without having to delete the daily settings. To activate/deactivate the function, simply press the ON/OFF button on the display (fig.11, pos.1).

2. Days of the week column

Displays the day of the week when the oven turns on (1 = Monday, 7 = Sunday).

3. Timetable 1st Power On

In this field you can set the relative time for the first time the oven is switched on.
If you don't see the time but you see --:--, the day is skipped.

4. Program 1a Power On

In this space you can set the program for the first time the oven is switched on.

5. Timetable 2nd Power On

In this field you can set the relative time for the second time of switching on the oven.

6. Program 2nd Power On

In this field you can set the program for the second time the oven is switched on.

Once you have finished setting the programmed switchon, press the back button (fig.11, pos.7) to confirm and return to the user menu.

With the oven switched off, the programmed switch-ons set for the day are displayed (fig.12, pos. A).

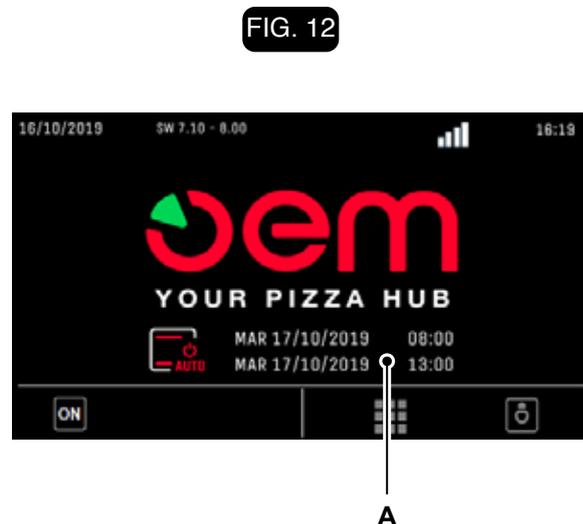
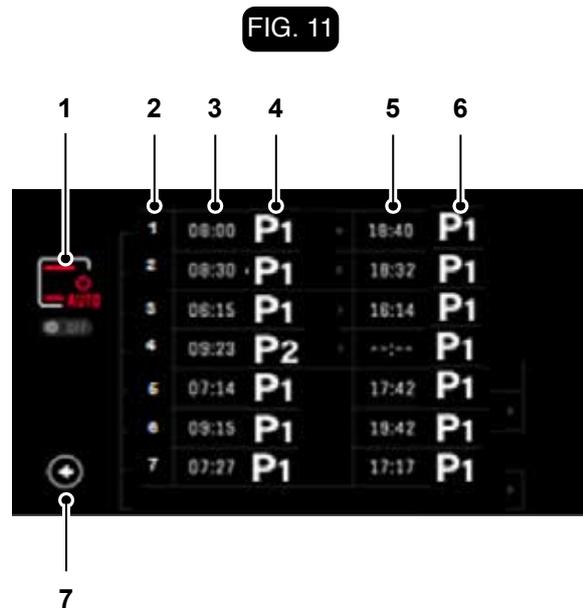


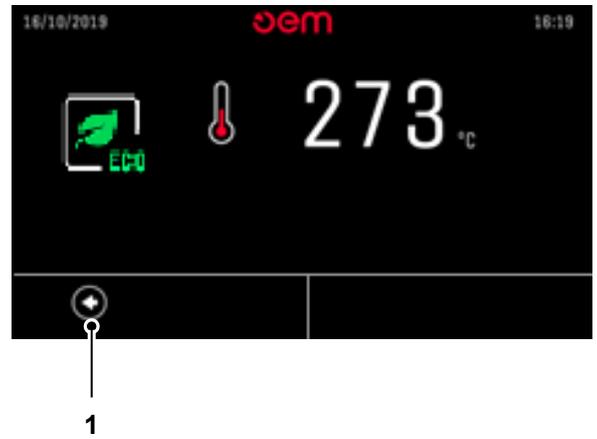
FIG. 13

5.8 - ECO MODE (Fig. 13)

By pressing the ECO mode button (fig.4, pos.4), you can activate this mode.

When ECO is activated, the oven works at 50% of the percentages of the upper and lower resistances defined by the user, in order to maintain the temperature inside the cooking chamber and avoid wasting energy.

To deactivate the ECO mode, press the back button (fig.13, pos1).



5.9 - SELF-CLEANING (Fig. 14)

Pressing the pyrolysis/self-cleaning button 1 (fig.4, pos.3), the oven will start the self-cleaning cycle.

The oven will first have to reach a temperature of 400°C and at this point a 20-minute timer will start. When the timer expires, the oven will switch off automatically.

To exit this function at any time, simply press the back button (fig.14, pos.1).

FIG. 14



5.10 - PREPARING THE OVEN

- There are two types of pizza cooking, direct cooking on the refractory surface and baking on a baking sheet.
- Below are some indications on the adjustment of the various parameters.

5.10.a - General rules for cooking on a refractory surface

- Turn on the oven at least one hour and fifteen minutes before the start of work.
- Possibility of 10 different cooking programs that can be set and stored by the user.



IMPORTANT

The parameters may vary depending on the type of pasta used.



ATTENTION



Do not throw salt on the refractory surface, do not cool the surface using a rag dampened with cold water, use only pizza dough; These precautions prevent the deterioration of the refractory surface and therefore allow the pizza to be cooked correctly.

5.10.b - General rules for baking on a baking tray

- Turn on the oven at least one hour and fifteen minutes before starting work by setting the following parameters:

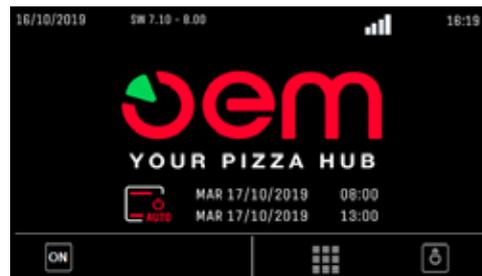
Working temperature 400°C

Sky resistance 80%

Audience resistance 20%

5.10.c - Turning on the oven

- If the oven has been set with the weekly switch-on programme, at the set time it switches on with the value of the various parameters set in the programme chosen during the weekly programme. If the weekly programming has not been set, press button 1 (Fig. 15).
- The oven turns on with the last settings in memory. Check that the settings are correct according to the type of cooking to be done, otherwise modify as indicated above.
- When the set temperature is reached, remove panel 2 (Fig. 16) and insert the pizza to be cooked.
- Close the oven mouth with the oven mouth with the oven panel 2 (Fig. 16) at the end of the work and during the breaks.



1

FIG. 15

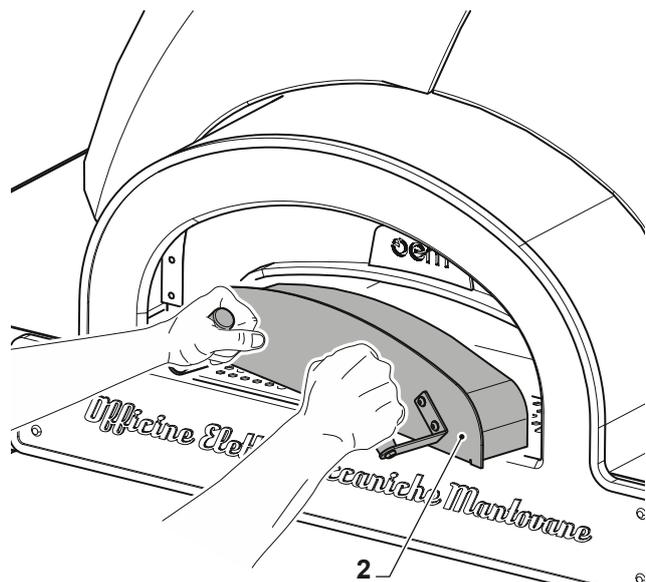


FIG. 16



The inside of the oven has a high temperature, so use appropriate personal protective equipment when inserting and removing the pizza; DANGER OF SCALDING.

- During cooking, it is possible to change the parameters by acting on the display as explained in the previous paragraphs. If you have changed some cooking parameters, turning off the oven will lose the changed parameters, if not previously saved in memory.

- Once cooked, remove the cooked pizza.

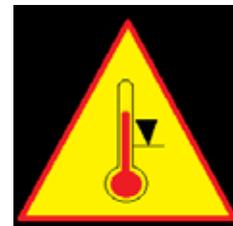


Take the pizza or the pan that will come out of the oven with adequate means of individual protection: risk of scalding.

5.11- ALARMS

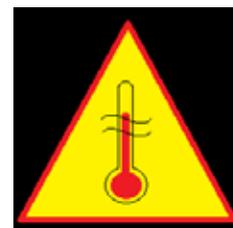
Chamber overtemperature

When this alarm is entered indicates that the temperature in the chamber has exceeded 550°C; The oven heating is switched off. Turn off the oven and wait for the chamber to cool down. Try again and if the alarm recurs, call the technical support service.



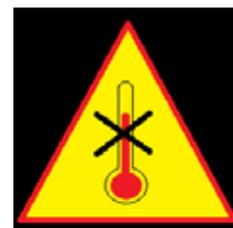
Room temperature probe interrupted or disconnected

When this alarm is entered indicates that the chamber temperature probe is interrupted or disconnected; The oven is switched off. Call the technical service department to check and/or replace the probe.



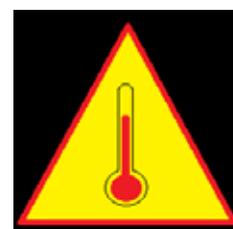
Short-circuited chamber temperature probe

When this alarm is entered indicates that the chamber temperature probe is short-circuited; The oven is switched off. Call the technical service department to replace the probe.



Main board heatsink overtemperature

This alarm indicates that the temperature of the power board heatsink has reached a high value. Turn off the oven and check that the cooling fans in the technical compartment are working properly.



5.12 - SWITCHING OFF (Fig. 17)

- At the end of the working day, switch off the oven by pressing button 1 (Fig. 17).



IMPORTANT

If the auto-ignition is switched on, do not switch off the line switch located upstream of the oven.

5.13 - MALFUNCTIONS, CAUSES AND REMEDIES

The oven does not turn on:

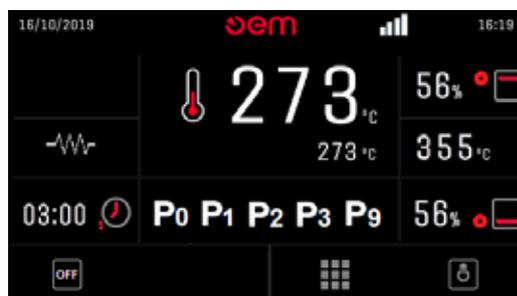
- Check that there is an electrical connection.
- Check that the main switch is switched on.
- Call the technical support service.
- **Oven malfunction:** Call the technical support service.



DANGER

For all other problems, please contact the Technical Assistance Service.

FIG. 17



1

Chapter 6

6.1 - ROUTINE AND SCHEDULED MAINTENANCE

6.1.a - General



All maintenance operations must be carried out with the oven switched off and cold, and with the line disconnecter, positioned upstream of the oven, switched off in the "0" - OFF position.

Maintenance operations have been divided into three categories:

- **ROUTINE MAINTENANCE:**
It groups together all the interventions that need to be carried out on the machine on a daily basis.
- **SCHEDULED MAINTENANCE:**
It lists all the operations that must be carried out with a fixed deadline to ensure the correct operation of the machine.
- **MAINTENANCE AS NEEDED:**
Lists some operations that need to be done when necessary, such as replacing a worn or broken component.

FIG. 1



6.1.b - Routine maintenance

6.1.b.a - Self-cleaning cycle (Fig. 1)

The oven is equipped with an automatic PYRO-LISI program (see Chapter 5.9).



IMPORTANT

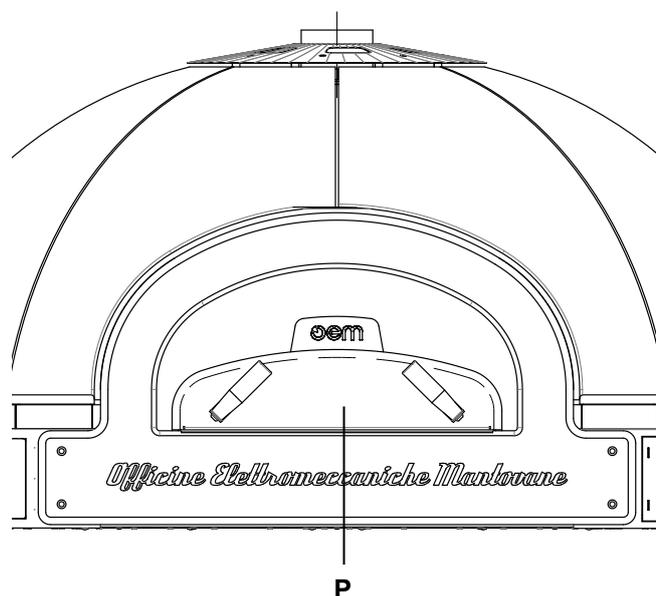
To speed up the cleaning process and avoid unnecessary waste of electricity, it is recommended to carry out the automatic cleaning with the mounted spout closure panel P (Fig.2).



IMPORTANT

If for any reason you turn off the power to the oven before the end of the cleaning cycle, when the power is switched back on, the program automatically restart the cleaning cycle that will start from the beginning.

FIG. 2



6.1.b.b - Exterior cleaning



Clean the oven thoroughly at the end of each work cycle. To clean the oven, **DO NOT** use metal utensils such as scouring pads, brushes, scrapers, and/or corrosive products. **DO NOT** use water jets, on the oven parts.

- To clean the exterior, use a cloth dampened with water and detergent suitable for the surface to be treated.

6.1.b.c - Cleaning of the refractory surface (Fig. 3)

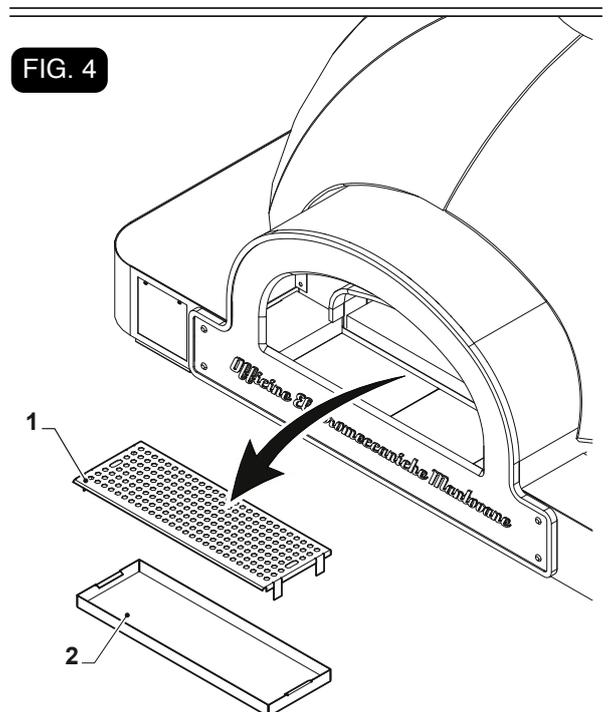
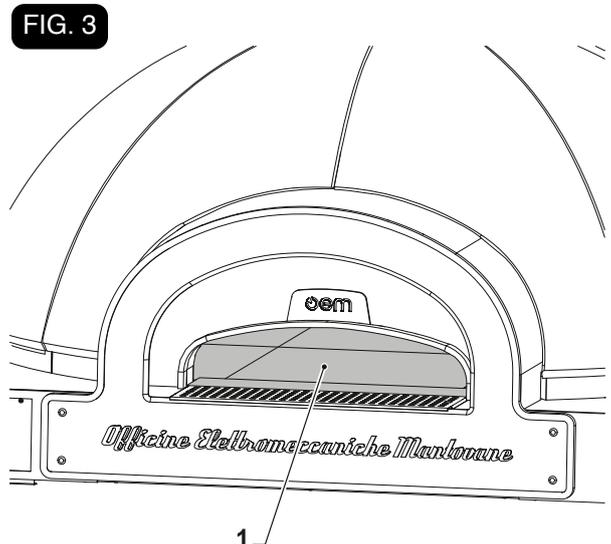
- Check that the oven is completely cool, open the door and clean the refractory surface (1) with the appropriate mop.

6.1.b.d - Cleaning the crumb tray (Fig. 4)

- Remove the grill (1).
- Remove the crumb tray (2) and clean it.
- Reassemble everything.

6.1.c - Scheduled maintenance

- Depending on the hours of work and workload, schedule maintenance at least once a year.

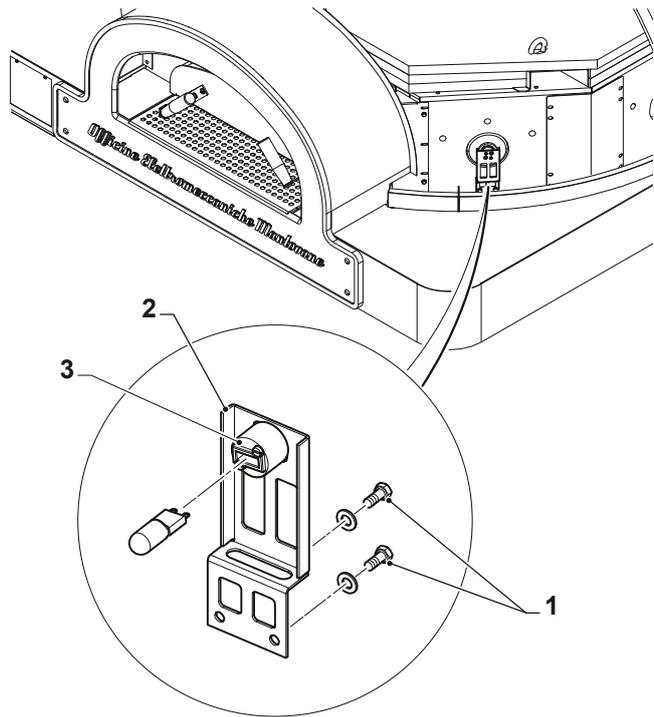


6.1.d - Service intervention according to the specific requirements

6.1.d.a - Lamp replacement (Fig. 5)

- Remove the stone at the burnt out bulb, for the stone dismantling procedure see the paragraph on lifting the oven.
- Unscrew the two screws (1) and remove the bracket (2) with the bulb holder (3).
- Remove the burned-out bulb and replace it with a new one, then reassemble everything in reverse with the disassembly.

FIG. 5



ATTENTION

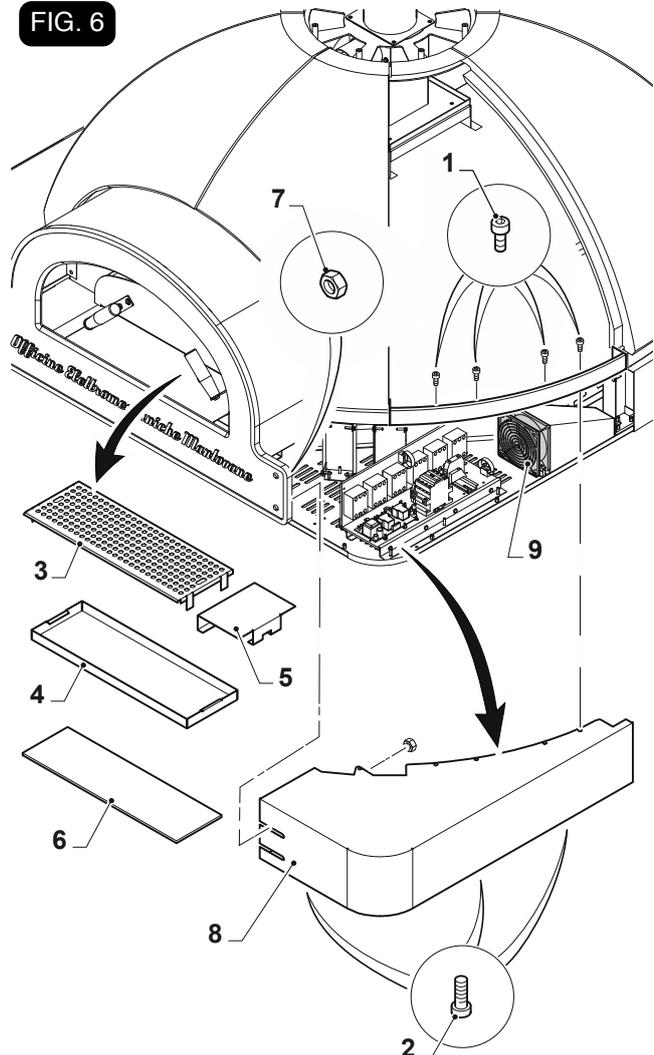
It is an halogen lamp do NOT touch with your fingers.

6.1.d.b - How to clean the cooling fan of the switch-board (Fig. 5)

In case the oven displays the trouble report “TECHNICAL COMPARTMENT/POWER BOARD OVERHEATING”, you shall provide cleaning the cooling fan of the switchboard as follows:

- Remove the stone at the fan, for the stone disassembly procedure see paragraph on lifting the oven.
- Unscrew the screws (1).
- Unscrew the screws (2).
- Remove the rack (3) and crumb tray (4).
- Remove the cover (5) and sheet metal (6).
- Loosen the two nuts (7).
- Pull out the panel (8).
- Using compressed air, remove any dirt deposited on the fan (9).

FIG. 6



DANGER

Make sure that the power to the electric panel has been cut.



IMPORTANT

In the event that the oven shows the alarm again, call the technical assistance service.

6.2 - RESETTING THE SAFETY THERMOSTAT
(Fig. 7)



DANGER

Make sure that the power to the electric panel has been cut.

To reset the safety thermostat, do the following:

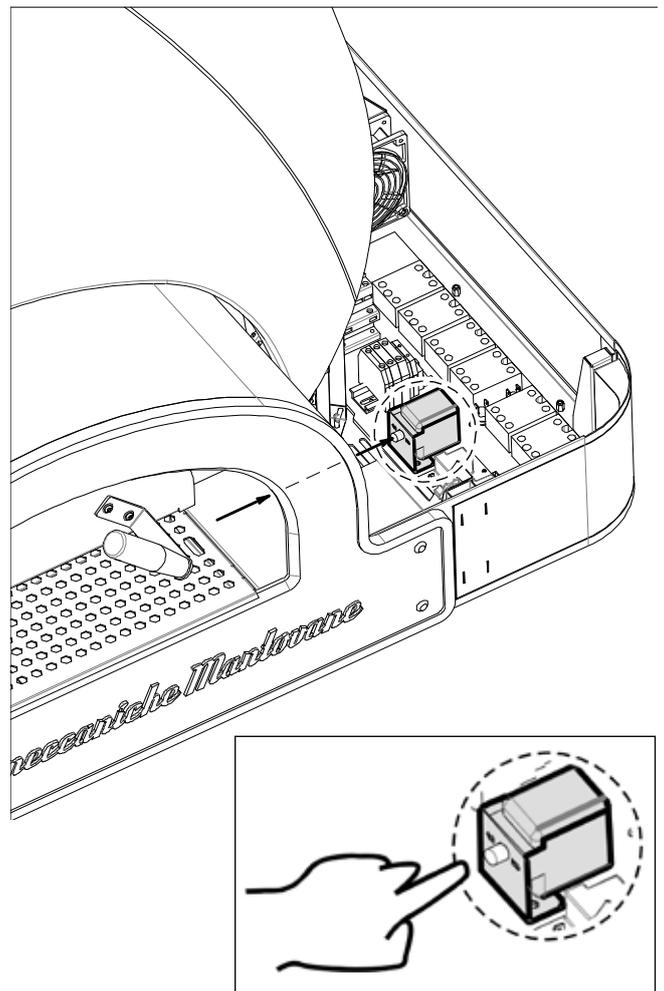
- Remove the rack 3 and crumb catcher 4 (see Fig. 6).
- Remove cover 5 and sheet metal 6 (see Fig. 6).
- Insert the arm into the right area of the oven mouth, until your hand reaches the button of the thermostat to be reset.
- Reassemble everything in the opposite direction.



ATTENTION

If the thermostat restarts several times, it indicates that there is some problem in the oven. Call the technical support service.

FIG. 7



Chapter 7

7.1 - MACHINE DISASSEMBLING

In the event the machine shall be disassembled, to install it again you shall proceed in the reverse order in comparison with the instructions reported in "Installation" chapter.



Before disassembling the machine or demounting some machine components, disconnect the power supply.

The machine assembling shall only be carried out by skilled and authorized personnel.

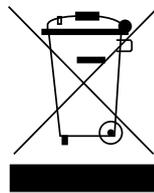


In case it is necessary to disassemble the machine or demount some machine components in a different way in comparison with the written instructions, Company OEM or its Agent shall be contacted - see addresses on the third page of this publication.

7.2 - DEMOLISHING THE MACHINE

Proceed as described below if the machine is to be scrapped for any reason:

- Disconnect the machine by complying with the instructions given in chapter "Installation" of this publication, working in reverse order.
- Disassemble all possible machine components (casings, lamps, guards, handles, chains, motors, etc.) and divide them according to their different nature (eg.: pipes, rubber components, lubricants, solvents, coating products, aluminium, ferrous materials, copper, glass, etc.).
- Before scrapping the machine, notify the competent authorities by written communication in compliance with the laws in force in each individual country.
- After having received authorization from the above mentioned authorities, dispose of the machine components as prescribed by the current provisions in merit.



To protect the environment, please proceed in compliance with the local laws in force.

When the machine can no longer be used or repaired, please proceed with recycle and disposal.

Electrical equipment cannot be disposed of as ordinary urban waste: it must be disposed of according to the special EU directive for the recycling of electric and electronic equipment (leg. decree no. 49 dated 14/03/2014 implementing the directive 2012/19/EU RAEE and leg. decree no. 27 dated 4/03/2014 implementing directive 2011/65/EU ROHS).

Electrical equipment is marked with a pictogram of a garbage can inside a barred circle. This symbol means that the equipment was sold on the market after August 13, 2005, and must be disposed of accordingly.

Due to the substances and materials it contains, inappropriate or illegal disposal of this equipment, or improper use of the same, can be harmful to humans and the environment. Improper disposal of electric equipment that fails to respect the laws in force will be subject to administrative fines and penal sanctions.



Consult the next paragraph when disposing of harmful materials (lubricants, solvents, coating products, etc.).

7.3 - DISPOSING OF HARMFUL SUBSTANCES

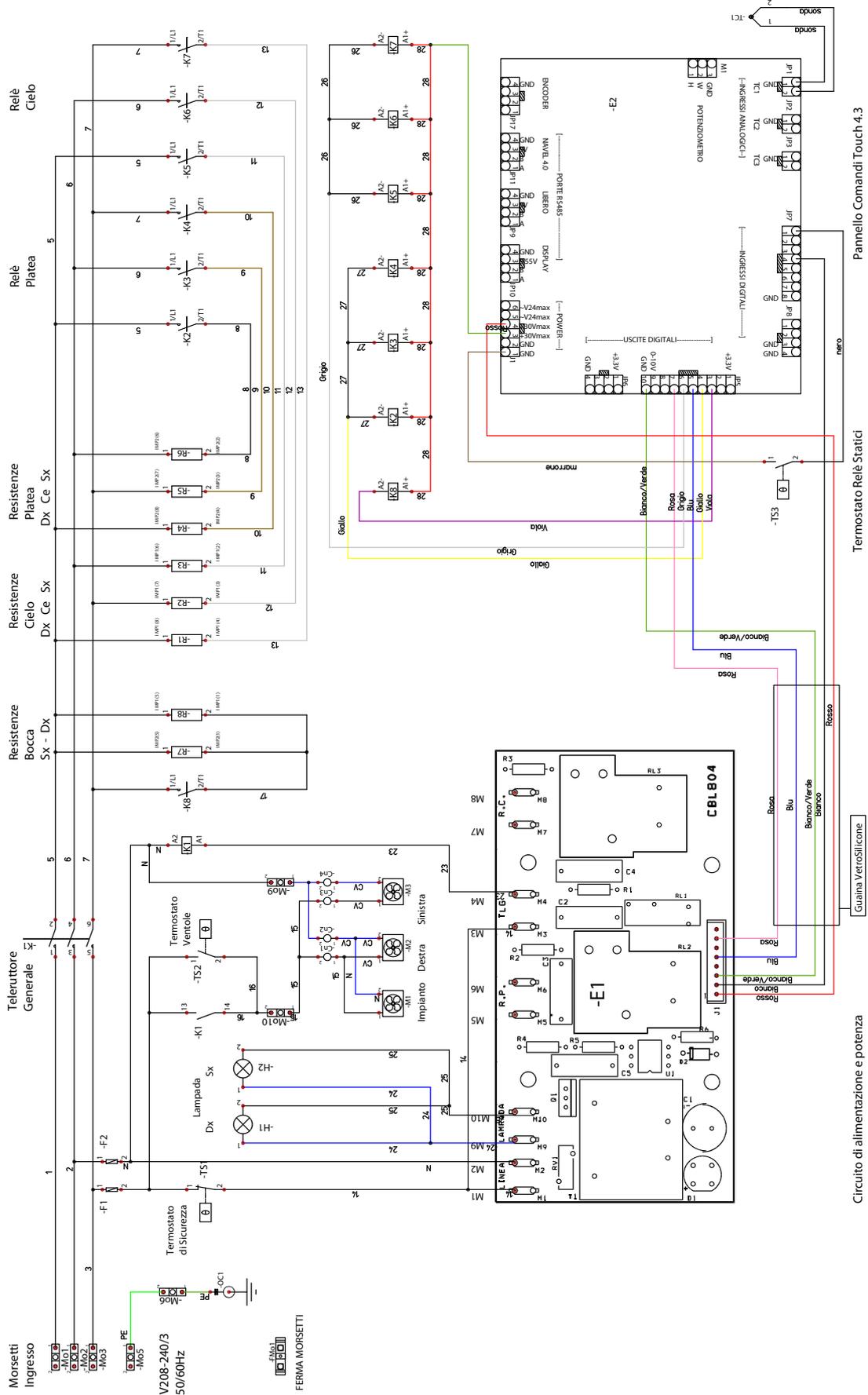
Consult the provisions established by the Standards in force in each individual country before disposing of such substances.



Any improper use by the Customer before, during or after scrapping and disposing of the parts of the machine, in respect of the construction and application of the applicable regulations, shall be the customer's responsibility.



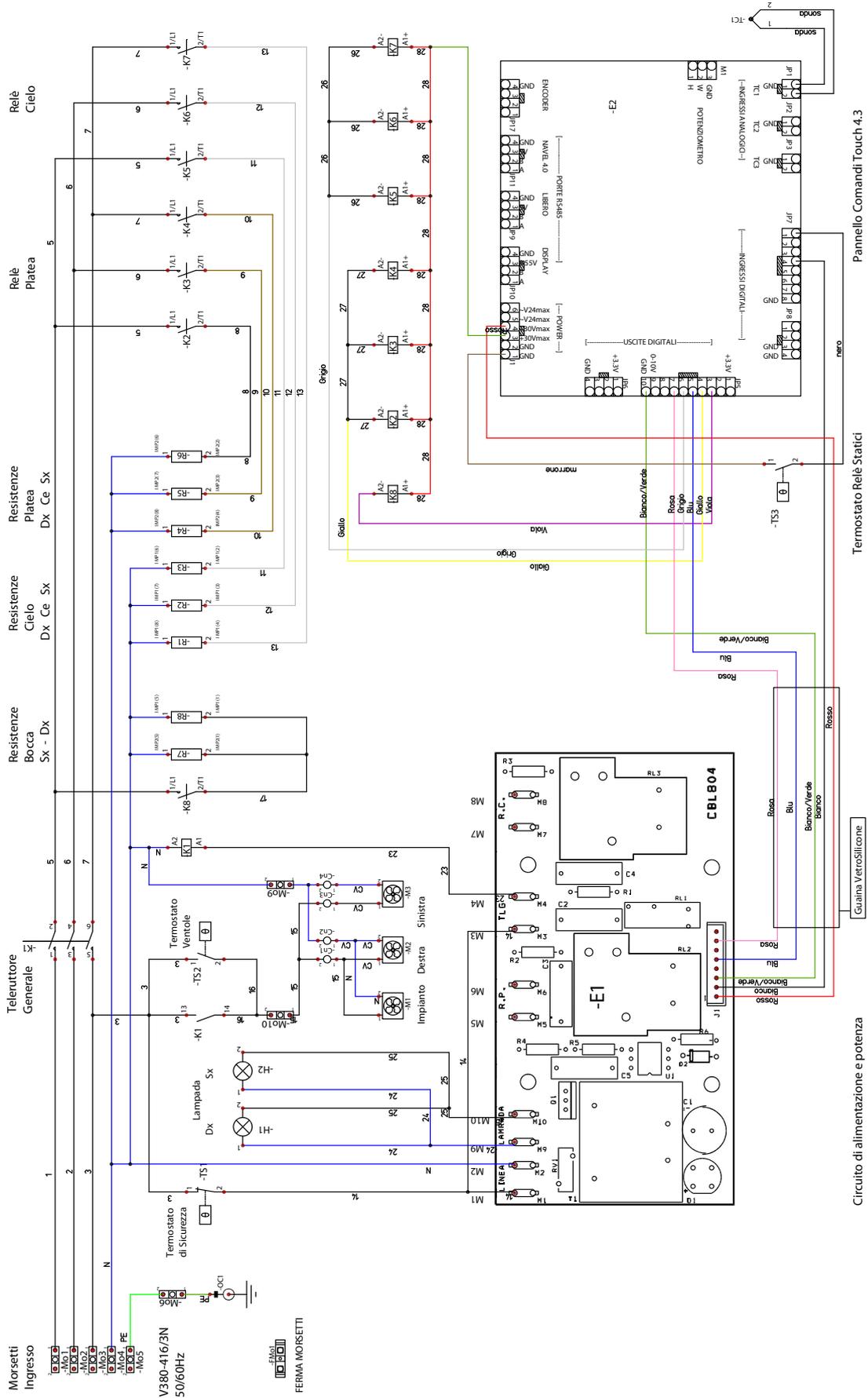
“DOME” OVEN DIAGRAM - 208/240 Volt 3Ph + PE



“DOME” OVEN DIAGRAM KEY - 208/240 Volt 3Ph + PE

Cn1	MORSETTO / CLAMP
Cn2	MORSETTO / CLAMP
Cn3	MORSETTO / CLAMP
Cn4	MORSETTO / CLAMP
E1	SCHEDA DI POTENZA / POWER BOARD
E2	SCHEDA DISPLAY
F1	MORSETTO FUSIBILE / CLAMP FUSE
F2	MORSETTO FUSIBILE / CLAMP FUSE
FMo1	FERMAMORSETTO / CLAMP
H1	LAMPADA CAMERA DI COTTURA / LAMP ROOM
H2	LAMPADA CAMERA DI COTTURA / LAMP ROOM
K1	TELERUTTORE / CONTACTOR
K2	RELE' STATICO/STATIC RELE'
K3	RELE' STATICO/STATIC RELE'
K4	RELE' STATICO/STATIC RELE'
K5	RELE' STATICO/STATIC RELE'
K6	RELE' STATICO/STATIC RELE'
K7	RELE' STATICO/STATIC RELE'
K8	RELE' STATICO/STATIC RELE'
M1	VENTOLA / FAN
M2	VENTOLA / FAN
M3	VENTOLA / FAN
Mo1	MORSETTO / CLAMP
Mo2	MORSETTO / CLAMP
Mo3	MORSETTO / CLAMP
Mo5	MORSETTO / CLAMP
Mo6	MORSETTO / CLAMP
Mo7	MORSETTO / CLAMP
Mo8	MORSETTO / CLAMP
Mo10	MORSETTO / CLAMP
Mo9	MORSETTO / CLAMP
R1	RESISTENZA CIELO LATERALE / LOWER RESISTANCE
R2	RESISTENZA CIELO CENTRALE / UPPER RESISTANCE
R3	RESISTENZA CIELO LATERALE / LOWER RESISTANCE
R4	RESISTENZA PLATEA LATERALE / LOWER RESISTANCE
R5	RESISTENZA PLATEA CENTRALE / LOWER RESISTANCE
R6	RESISTENZA PLATEA LATERALE / LOWER RESISTANCE
R7	RESISTENZA BOCCA/CIELO-PLATEA / UPPER-LOWER RESISTANCE
R8	RESISTENZA BOCCA/CIELO-PLATEA / UPPER-LOWER RESISTANCE
TC1	SONDA DI TEMPERATURA / TEMPERATURE PROBE
TS1	TERMOSTATO DI SICURA / SAFETY THERMOSTAT
TS2	TERMOSTATO / THERMOSTAT
TS3	TERMOSTATO / THERMOSTAT

“DOME” OVEN DIAGRAM - 380/416 Volt 3Ph + N + PE



“DOME” OVEN DIAGRAM KEY - 380/416 Volt 3Ph + N + PE

Cn1	MORSETTO / CLAMP
Cn2	MORSETTO / CLAMP
Cn3	MORSETTO / CLAMP
Cn4	MORSETTO / CLAMP
E1	SCHEDA DI POTENZA / POWER BOARD
E2	SCHEDA DISPLAY
FMo1	FERMAMORSETTO / CLAMP
H1	LAMPADA CAMERA DI COTTURA / LAMP ROOM
H2	LAMPADA CAMERA DI COTTURA / LAMP ROOM
K1	TELERUTTORE / CONTACTOR
K2	RELE' STATICO/STATIC RELE'
K3	RELE' STATICO/STATIC RELE'
K4	RELE' STATICO/STATIC RELE'
K5	RELE' STATICO/STATIC RELE'
K6	RELE' STATICO/STATIC RELE'
K7	RELE' STATICO/STATIC RELE'
K8	RELE' STATICO/STATIC RELE'
M1	VENTOLA / FAN
M2	VENTOLA / FAN
M3	VENTOLA / FAN
Mo1	MORSETTO / CLAMP
Mo2	MORSETTO / CLAMP
Mo3	MORSETTO / CLAMP
Mo4	MORSETTO / CLAMP
Mo5	MORSETTO / CLAMP
Mo6	MORSETTO / CLAMP
Mo7	MORSETTO / CLAMP
Mo8	MORSETTO / CLAMP
Mo10	MORSETTO / CLAMP
Mo9	MORSETTO / CLAMP
R1	RESISTENZA CIELO LATERALE / LOWER RESISTANCE
R2	RESISTENZA CIELO CENTRALE / UPPER RESISTANCE
R3	RESISTENZA CIELO LATERALE / LOWER RESISTANCE
R4	RESISTENZA PLATEA LATERALE / LOWER RESISTANCE
R5	RESISTENZA PLATEA CENTRALE / LOWER RESISTANCE
R6	RESISTENZA PLATEA LATERALE / LOWER RESISTANCE
R7	RESISTENZA BOCCA/CIELO-PLATEA / UPPER-LOWER RESISTANCE
R8	RESISTENZA BOCCA/CIELO-PLATEA / UPPER-LOWER RESISTANCE
TC1	SONDA DI TEMPERATURA / TEMPERATURE PROBE
TS1	TERMOSTATO DI SICURA / SAFETY THERMOSTAT
TS2	TERMOSTATO / THERMOSTAT
TS3	TERMOSTATO / THERMOSTAT





OEM ALI Group S.r.l. a Socio Unico

Viale Lombardia, 33

46012 BOZZOLO (MN) Italia

Tel.: +39 0376 - 910511 - Fax: +39 0376 - 910545