

INSTALLATION, MAINTENANCE AND WARRANTY MANUAL

Naboo
boosted

Sapiens
boosted

Aroma Naboo
boosted

Aroma Sapiens
boosted

CAUTION: Read the instructions
prior to using the equipment

ELECTRICAL SAFETY AND ADVICE REGARDING SUPPLEMENTARY ELECTRICAL PROTECTION

Commercial kitchens and foodservice areas are environments where electrical appliances may be located close to liquids, or operate in and around damp conditions or where restricted movement for installation and service is evident.

The installation and periodic inspection of the appliance should only be undertaken by a qualified, skilled and competent electrician; and connected to the correct power supply suitable for the load as stipulated by the appliance data label.

The electrical installation and connections should meet the necessary requirements to the local electrical wiring regulations and any electrical safety guidelines.

We recommend:

- Supplementary electrical protection with the use of a residual current device (RCD)
- Fixed wiring appliances incorporate a locally situated switch disconnector to connect to, which is easily accessible for switching off and safe isolation purposes. The switch disconnector must meet the specification requirements of IEC 60947.

Your attention is drawn to:

BS 7671:2018–Guidance Note 8 - 8.13 : Other locations of increased risk

It is recognized that there may be locations of increased risk of electric shock other than those specifically addressed in Part 7 of BS 7671. Examples of such locations could include laundries where there are washing and drying machines in close proximity and water is present, and commercial kitchens with stainless steel units, where once again, water is present.

Where because of the perception of additional risks being likely, the installation designer decides that an installation or location warrants further protective measures, the options available include:

- ADS by means of a residual current device having a residual operating current not exceeding 30mA;
- Supplementary protective equipotential bonding; and
- Reduction of maximum fault clearance time.

The provision of RCDs and supplementary bonding must be specified by the host organization's appointed installation designer or electrical contractor and installed by a suitably qualified and competent electrician so as to comply with Regulations 419.2 and 544.2



Serial number:

Warranty by law

From:

To:

Extended warranty
(by the reseller)

From:

To:

Technical service

TEST REPORT

Date:

Send a copy of this to registr@lainox.it within 10 days.

Serial number:

Installed at: (Complete in legible manner or with company stamp)

Tested by: (Complete in legible manner or with company stamp)

as an authorised LAINOX technician, certifies that all the points on this installation report have been checked and that the units have been installed as per the instructions given by LAINOX - ALI Group S.r.l.

Did the material arrive intact and correspond to the order? Annotations:	<input type="checkbox"/> YES <input type="checkbox"/> NO
Placement Have the indications for placement, levelling and distances been respected?	<input type="checkbox"/> YES <input type="checkbox"/> NO
Electrical connection Have the indications for the electrical connection and protective devices been respected? If no outlet available, check the compliance of the electrical system. Indicate the voltage detected and the protection installed	<input type="checkbox"/> YES <input type="checkbox"/> NO
Water supply connection Have the indications for the water supply connection been respected? Have the characteristics of the water been analysed and has a suitable water treatment system been installed?°F	<input type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> YES <input type="checkbox"/> NO
CALLOUT and washing Is the system present? Have the aims, functionality and operations of the system been explained? (drawer regeneration)?	<input type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> YES <input type="checkbox"/> NO

GAS connection Have the indications for the power supply and gas extraction been respected'? Has the correspondence between type of gas supply and combustion been checked? Indicate the dynamic supply pressure	<input type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> YES <input type="checkbox"/> NO
Start-up and Testing Have all the protocol points been checked as outlined in the technical manual?	<input type="checkbox"/> YES <input type="checkbox"/> NO
Indications and information for the customer Have the functions of the device been explained? Have the procedures for use, maintenance and warranty been explained? Have the safety procedures been explained? Has registration been completed on the Cloud?	<input type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> YES <input type="checkbox"/> NO <input type="checkbox"/> YES <input type="checkbox"/> NO
Notes and corrective actions:	

Name and surname:

Role:

takes Delivery of the oven and declares that he/she has received all the instructions for its use in line with the product specifications.

Also states that he/she has received from the technician indications of any corrective actions that he/she must carry out on the system to bring it up to standard and/or to compliance with the specifications outlined in the installation manual provided with the appliance. Also states that he/she will undertake to promptly make the adjustments, otherwise the WARRANTY will be forfeited.

I hereby state that I have read the warranty conditions on the following pages and that, at the time of signing this report, the equipment was operating correctly.

Lastly, I agree to the processing of my personal data pursuant to Italian law 196/03.

Signature:

MODELS

Each letter of the model number identifies an oven feature followed by a number that identifies the capacity of the model.

NA_BS = Naboo with boiler

NA_BV = Naboo with direct steam

NA_BM = Naboo with boiler + Naboo with direct steam

SA_BS = Sapiens with boiler

SA_BV = Sapiens with direct steam

SA_BM = Sapiens with boiler + Sapiens with direct steam

AR_N = Aroma Naboo

AR_S = Aroma Sapiens

__E__ = Electric

__G__ = Gas

CAPACITY

6 x GN 1/1 **(061)**

6 x GN 2/1 **(062)**

10 x GN 1/1 **(101)**

10 x GN 2/1 **(102)**

16 x GN 1/1 **(161)**

20 x GN 1/1 **(201)**

20 x GN 2/1 **(202)**

5 x (600x400) **(054)**

8 x (600x400) **(084)**

13 x (600x400) **(134)**

15 x (600x400) **(154)**

Conformity

The conformity of the equipment refers to the complete equipment on delivery.

In the event of an expansion, modifications or connection of other functions, the user is responsible for the conformity of the modified equipment.

Observe the local and national rules and provisions for installation and operation of commercial cooking equipment.

CONTENTS

	Page
1 • GENERAL REMINDERS	8
2 • TECHNICAL DATA	15
3 • SPECIAL REQUIREMENTS FOR THE INSTALLATION SITE	19
4 • STATUTORY REQUIREMENTS, TECHNICAL REGULATIONS AND DIRECTIVES	20
5 • TRANSPORT AND POSITIONING	21
6 • ELECTRICAL CONNECTIONS AND EQUIPOTENTIAL BONDING	23
7 • POINTS TO REMEMBER WHEN MAKING THE ELECTRICAL CONNECTION	24
8 • WATER AND DRAIN CONNECTIONS	25
9 • WASHING SYSTEM	27
10 • CALOUT	31
11 • VENTS	33
12 • GAS CONNECTION PROCEDURES	33
13 • OPERATING AT THE RATED HEAT OUTPUT	36
14 • COMMISSIONING AND TESTING	42
15 • IMPORTANT INFORMATION FOR THE USER	43
16 • DISMANTLING AND DISPOSAL	44
17 • INSTALLATION DIAGRAMS	45
• PLANNED PREVENTIVE MAINTENANCE	46
• TESTING PROTOCOL	47
• GENERAL CONDITIONS OF SALE, REPAIR AND WARRANTY	48
• INSPECTION - MAINTENANCE	49

Warranty

Any damage resulting from failure to observe this installation manual is excluded from the warranty.

In addition, the warranty does not cover:

- Damage resulting from improper use or installation operations, maintenance and repair carried out incorrectly
- Damage due to incorrect descaling
- Non-compliant use of the equipment
- Technical transformations or modifications not authorised by the manufacturer
- Use of non-original manufacturer spare parts
- Damage to glass, light bulbs and gaskets

The manufacturer accepts no liability for any inaccuracies in this manual attributable to printing or copying errors. We reserve the right to modify our products as we deem fit, without impairing their basic features.

The reproduction or copying of any part of this manual by any means whatsoever is strictly forbidden unless authorized previously in writing by the manufacturer.

Copyright

Sending specific information about the products to third parties is not permitted. All rights, including those for translation and reproduction, are reserved.

- ORIGINAL INSTRUCTIONS -

1 • GENERAL WARNINGS

- Carefully read the directions given in this manual; they contain important information on safety during installation, operation and maintenance.
Keep this manual in a safe place for future consultation!
- The oven must be installed, commissioned and maintained only by an authorized service agent.
- The overall power supply impedance of the equipment must be less than 100 Ohm


This appliance must be put only to the use for which it is specifically intended, i.e. cooking foods; any other type of use is improper and therefore dangerous.

- Use suitable lifting systems or accessories when handling the equipment or packaging.
- Having removed the packing check that the appliance is not damaged in any way.
If in doubt, proceed no further with installation of the appliance and contact the Customer Service or your dealer immediately.
- Packing materials are potentially dangerous and must not be left where children can play with them.
- Packing materials must be disposed of in conformity with local regulations. This normally means that the different materials are sorted according to type and collected as urban refuse.
- Before positioning and connecting the appliance, check that the utilities (electrical power, water and gas supplies) are as indicated on the data plate.
The data plate is on the right-hand side, at the bottom.
- The positions of the inlet and drain connections are clearly labelled. For further details, see the installation diagram attached to this manual.
- During installation and/or maintenance work it is recommended you wear gloves to protect your hands.

Interventions that will become necessary over time, as well as special oven maintenance, must only be carried out by the manufacturer's personnel or by an authorised technical help service.

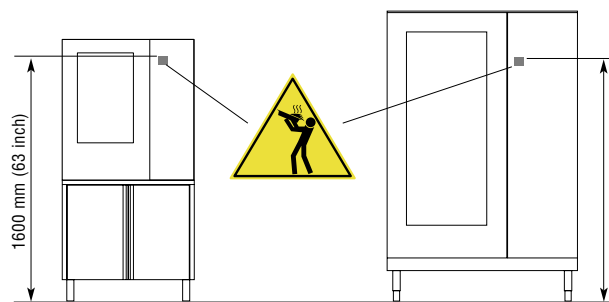
- **Read** the warnings in this manual carefully as they provide important information regarding safe use and maintenance.
Store this manual with care!
- This device must only be used **as specifically intended:** to cook food. Any other use is to be considered incorrect and therefore, dangerous.
- Only properly trained service staff can use the device.
- This device can be used by children aged 8 years and over, and by persons with physical, sensorial or mental impairments, or scarce experience and knowledge, provided they are supervised or have been trained on how to use the device by a person responsible for their safety.
- Children must be supervised to ensure they do not play with the device.
- Cleaning and maintenance must not be entrusted to children unless they are supervised.
- Supervision is necessary during oven use.
- The equivalent sound pressure (A-weighted) is lower than 70dB(A).
- Do not use high pressure water jets or steam cleaner when cleaning the oven!

1 • GENERAL WARNINGS

- Caution! During use, the oven's surfaces are hot as indicated by the stickers marked with the international symbol IEC60417 – 5041 . Take care!
- **CAUTION:** Hot steam may be released when the door is opened.

When the device is used, use PPEs against heat.

- If the power cord is damaged, it must be replaced by the manufacturer, their help centre or by a person with similar qualifications, so as to prevent all risks.
- In the event of a fault or malfunction, **turn the oven off immediately!**
- CAUTION: Disconnect the power supply to the oven during cleaning and maintenance operations and when replacing components.
- **CAUTION:** The floor around the oven **may be slippery!**
- **Safety sticker**
- Maximum height for insertion of containers filled with liquids
- CAUTION to avoid burns, do not use containers filled with liquids or food that becomes fluid after cooking to a much higher degree than what can be visibly detected.



1 • GENERAL WARNINGS

- Do not work on the machine using unsuitable systems for accessing the upper part (e.g. by using ladders or by climbing on the machine)
- Treatment of chemical substances:
Use appropriate safety measures. Always refer to the data sheets on safety and to the labels on the product used.
Use the PPEs recommended in the safety data sheets.

WARNINGS


- See the safety data sheets of the cleaning products.
- In case of skin (or hair) contact with the detergent: immediately remove all contaminated garments. Wash the skin thoroughly under running water with soap. If irritation persists, seek medical advice”
- In case of contact with eyes: Remove contact lenses, if present and easy to do. Wash eye immediately with plenty of water. Seek medical advice.
- In case of inhalation: Move the person in question away to a uncontaminated area. If breathing stops, perform artificial ventilation and seek immediate medical assistance if necessary.
- In case of ingestion: Seek immediate medical assistance. Drink as much water as possible. Do not induce vomiting unless expressly authorised by medical personnel. Show the doctor the safety data sheet of the product ingested which can be found the starter kit for all devices.
- The operator must work on the machine when wearing PPEs
- If technical assistance is required, all information indicated on the ID plate must be provided, **as well as detailed information about the fault** to make it easier for the support service to understand and resolve the problem.


1 • GENERAL WARNINGS

- Ask the installer for instructions about the correct management of water softener, as insufficient or poor maintenance is the main reason for the formation of limescale that is detrimental to the device.
- **The room** where the oven is installed **must be well-ventilated!**
- The oven power supply must have omnipolar mains switch with a minimum opening distance between the contacts of at least 3 mm per pole.
- The device has been designed for permanent connection to the water mains.
- The mains water pressure must be between 200 and 500 kPa.
- The flexible water intake tube must be supplied by the installer and must conform to standard IEC 61770. Do not reuse pre-existing or used connection tubes.
- The oven must be part of an equipotential bonding system. This connection is made by attaching a conductor with a nominal section of up to 10 mm² to the specific terminal, located on the rear of the oven, marked with the international symbol IEC60417 – 5021.
The connection is made between all the adjacent devices in the room and the dispersion system in the building.
- This device is for use up to an altitude of 2000m above sea level. For installations at altitudes over 2000m above sea level., please contact an authorised technical service centre.

1 • GENERAL WARNINGS

- Each oven is equipped with an ID plate that states the oven model and its main technical features. Following is an example of an electric oven plate and a gas oven plate.

LOGO	
Address *****	
Country *****	
LX TYP *****	
TYP *****	
S/N *****	
AC230V 50Hz	
1 X 0,5 kW	0,700 kW
Σ Qn 25,00 kW	
A3 <input type="checkbox"/>	B13 <input type="checkbox"/> B23 <input type="checkbox"/>
G20	2,65 m ³ /h
G25	/ m ³ /h
G25.1	/ m ³ /h
G30	/ kg/h
G100	/ m ³ /h
G25.3	/ m ³ /h
(ES) (GB)(GR) (IE) (IT) (PT) (SK)	
II2H3+	
20; 28-30/37 mbar	
200 – 500 kPa	
IPx5 	
0085	
2020	

LOGO	
Address *****	
Country *****	
LX TYP *****	
TYP *****	
S/N *****	
3NAC400V 50Hz	
1 X 0,5 kW	19,7kW
200 – 500 kPa	
IPx5 	
2020	

- These appliances are intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.”
- This manual is also available in electronic format.**
Contact your support centre or use the QR code on the machine.

- MAXIMUM PERMISSIBLE CAPACITY**

The maximum load for the oven is indicated in the table below.

No. trays	Maximum capacity per level	Maximum capacity of the oven
6 GN 1/1	15 Kg	30 Kg
10 x GN 1/1	15 Kg	50 Kg
6 x GN 2/1 12 x GN 1/1	25 Kg	60 Kg
6 x GN 1/1 + 10 x GN 1/1	15 Kg	30 Kg + 50 Kg
10 x GN 2/1 20 x GN 1/1	25 Kg	90 Kg
20 x GN 2/1 40 x GN 1/1	25 Kg	180 Kg
5 x 600x400	15 Kg	30 Kg
8 x 600x400	15 Kg	40 Kg
5 x 600x400 + 8 x 600x400	15 Kg	30 Kg + 40 Kg
15 x 600x400	15 Kg	90 Kg

IMPORTANT:

The value indicated includes the weight of accessories.
Do not exceed the indicated loads. Exceeding the maximum load could damage the oven.

2 • TECHNICAL DATA

TABLE 1: GENERAL DATA - ELECTRIC OVENS

Model	Supply voltage	Frequency	Total power input	Amps	Chamber power	Boiler power	Motor	Oil-proof connection cable (*)
NAE061BV AREN054B SAE061BV ARES054B	3N AC 400 V 3 AC 230 V AC 230 V	50/60 Hz	11,6 kW	18 30 50	11 kW	-	1 x 0,5 kW	5 x 2,5 mm ² 4 x 4 mm ² 3 x 10 mm ²
NAE061BS SAE061BS	3N AC 400 V 3 AC 230 V AC 230 V	50/60 Hz	11,6 kW	18 30 50	11 kW	9 kW	1 x 0,5 kW	5 x 2,5 mm ² 4 x 4 mm ² 3 x 10 mm ²
NAE101BV AREN084B SAE101BV ARES084B	3N AC 400 V 3 AC 230 V	50/60 Hz	18,7 kW	29 48	18 kW	-	1 x 0,5 kW	5 x 4 mm ² 4 x 10 mm ²
NAE101BS SAE101BS	3N AC 400 V 3 AC 230 V	50/60 Hz	18,7 kW	29 48	18 kW	18 kW	1 x 0,5 kW	5 x 4 mm ² 4 x 10 mm ²
NAE062BV SAE062BV	3N AC 400 V 3 AC 230 V	50/60 Hz	22,2 kW	34 57	21,5 kW	-	1 x 0,5 kW	5 x 6 mm ² 4 x 10 mm ²
NAE062BS SAE062BS	3N AC 400 V 3 AC 230 V	50/60 Hz	22,2 kW	34 57	21,5 kW	18 kW	1 x 0,5 kW	5 x 6 mm ² 4 x 10 mm ²
NAE102BV SAE102BV	3N AC 400 V 3 AC 230 V	50/60 Hz	36,7 kW	55 93	36 kW	-	1 x 0,5 kW	5 x 10 mm ² 4 x 25 mm ²
NAE102BS SAE102BS	3N AC 400 V 3 AC 230 V	50/60 Hz	36,7 kW	55 93	36 kW	36 kW	1 x 0,5 kW	5 x 10 mm ² 4 x 25 mm ²
NAE161BV AREN134B SAE161BV ARES134B	3N AC 400 V 3 AC 230 V	50/60 Hz	30,2 kW	47 78	18+11 kW	-	0,5 + 0,5 kW	5 x 10 mm ² 4 x 25 mm ²
NAE161BM SAE161BM	3N AC 400 V 3 AC 230 V	50/60 Hz	30,2 kW	47 78	18+11 kW	18 kW	0,5 + 0,5 kW	5 x 10 mm ² 4 x 25 mm ²
NAE161BS SAE161BS	3N AC 400 V 3 AC 230 V	50/60 Hz	30,2 kW	47 78	18+11 kW	9 + 18 kW	0,5 + 0,5 kW	5 x 10 mm ² 4 x 25 mm ²
NAE201BS AREN154B SAE201BV ARES154B	3N AC 400 V 3 AC 230 V	50/60 Hz	37,2 kW	58 96	36 kW	-	2 x 0,5 kW	5 x 10 mm ² 4 x 25 mm ²
NAE201BV SAE201BS	3N AC 400 V 3 AC 230 V	50/60 Hz	37,2 kW	58 96	36 kW	36 kW	2 x 0,5 kW	5 x 10 mm ² 4 x 25 mm ²
NAE202BV SAE202BV	3N AC 400 V 3 AC 230 V	50/60 Hz	73,2 kW	110 186	72 kW	-	2 x 0,5 kW	5 x 25 mm ² 2x (4 x 25 mm ²)
NAE202BS SAE202BS	3N AC 400 V 3 AC 230 V	50/60 Hz	73,2 kW	110 186	72 kW	54 kW	2 x 0,5 kW	5 x 25 mm ² 2x (4 x 25 mm ²)

Caution: The residual current device to be installed between the mains and the appliance must be sized for a leakage of 1 mA x kW of power installed.

(*) Flexible cable underneath sheath resistant to oil with designation 60245-IEC-57

2 • TECHNICAL DATA

TABLE 2: GENERAL DATA GAS OVENS

Model	Supply voltage	Frequency	Input	Motor	Oil-proof connection cable (*)	Gas power w/boiler	Gas power w/o boiler	Gas connection
NAG061BV ARGN054B NAG061BV ARGS054B	AC 230 V	50/60 Hz	0,6 kW	1 x 0,5 kW	3 x 1 mm ²	-	13 kW	1 x R 1/2"
NAG061BS SAG061BS	AC 230 V	50/60 Hz	0,7 kW	1 x 0,5 kW	3 x 1 mm ²	15 kW	-	1 x R 1/2"
NAG101BV ARGN084B SAG101BV ARGS084B	AC 230 V	50/60 Hz	0,7 kW	1 x 0,5 kW	3 x 1 mm ²	-	22 kW	1 x R 1/2"
NAG101BS SAG101BS	AC 230 V	50/60 Hz	0,8 kW	1 x 0,5 kW	3 x 1 mm ²	25 kW	-	1 x R 1/2"
NAG062BV SAG062BV	AC 230 V	50/60 Hz	0,7 kW	1 x 0,5 kW	3 x 1 mm ²	-	26 kW	1 x R 1/2"
NAG062BS SAG062BS	AC 230 V	50/60 Hz	0,8 kW	1 x 0,5 kW	3 x 1 mm ²	30 kW	-	1 x R 1/2"
NAG102BV SAG102BV	AC 230 V	50/60 Hz	0,7 kW	1 x 0,5 kW	3 x 1 mm ²	-	42 kW	1 x R 1/2"
NAG102BS SAG102BS	AC 230 V	50/60 Hz	0,8 kW	1 x 0,5 kW	3 x 1 mm ²	50 kW	-	1 x R 1/2"
NAG161BV ARGN134B SAG161BV ARGS134B	AC 230 V	50/60 Hz	1,2 kW	0,5 + 0,5 kW	3 x 1,5 mm ²	-	35 kW	1 x R 3/4"
NAG161BM SAG161BM	AC 230 V	50/60 Hz	1,3 kW	0,5 + 0,5 kW	3 x 1,5 mm ²	38 kW (13+25 kW)	-	1 x R 3/4"
NAG161BS SAG161BS	AC 230 V	50/60 Hz	1,4 kW	0,5 + 0,5 kW	3 x 1,5 mm ²	40 kW (15+25 kW)	-	1 x R 3/4"
NAG201BV ARGN154B SAG201BV ARGS154B	AC 230 V	50/60 Hz	1,2 kW	2 x 0,5 kW	3 x 1,5 mm ²	-	44 kW	1 x R 3/4"
NAG201BS SAG201BS	AC 230 V	50/60 Hz	1,3 kW	2 x 0,5 kW	3 x 1,5 mm ²	52 kW	-	1 x R 3/4"
NAG202BV SAG202BV	AC 230 V	50/60 Hz	1,2 kW	2 x 0,5 kW	3 x 1,5 mm ²	-	80 kW	1 x R 3/4"
NAG202BS SAG202BS	AC 230 V	50/60 Hz	1,4 kW	2 x 0,5 kW	3 x 1,5 mm ²	90 kW	-	1 x R 3/4"

Caution: The residual current device to be installed between the mains and the appliance must be sized for a leakage of 1 mA x kW of power installed.

(*) Flexible cable underneath sheath resistant to oil with designation 60245-IEC-57

2 • TECHNICAL DATA

TABLE 3: GENERAL WATER DATA

WITH STEAM GENERATOR					WITHOUT STEAM GENERATOR				
	Model	Water pressure kPa	Softened water consumption max. l/h	Water connection		Model	Water pressure kPa	Softened water consumption max. l/h	Water connection
ELECTRIC	6 x GN 1/1 5 x 600x400	200 - 500	10	2 x R 3/4 ⁽¹⁾	ELECTRIC	6 x GN 1/1 5 x 600x400	200 - 500	8	2 x R 3/4 ⁽¹⁾
	6 x GN 2/1 10 x GN 1/1	200 - 500	19	2 x R 3/4 ⁽¹⁾		6 x GN 2/1 10 x GN 1/1 10 x 600x400	200 - 500	15	2 x R 3/4 ⁽¹⁾
	10 x GN 2/1	200 - 500	30	2 x R 3/4 ⁽¹⁾		10 x GN 2/1	200 - 500	15	2 x R 3/4 ⁽¹⁾
	6 x GN 1/1 + 10 x GN 1/1	200 - 500	29	2 x R 3/4 ⁽¹⁾		6 x GN 1/1 + 10 x GN 1/1 5 x 600x400 + 8 x 600x400	200 - 500	23	2 x R 3/4 ⁽¹⁾
	20 x GN 1/1	200 - 500	37	2 x R 3/4 ⁽¹⁾		20 x GN 1/1 15 x 600x400	200 - 500	30	2 x R 3/4 ⁽¹⁾
	20 x GN 2/1	200 - 500	68	2 x R 3/4 ⁽¹⁾		20 x GN 2/1	200 - 500	30	2 x R 3/4 ⁽¹⁾
GAS	6 x GN 1/1	200 - 500	8	2 x R 3/4 ⁽¹⁾	GAS	6 x GN 1/1 5 x 600x400	200 - 500	15	2 x R 3/4 ⁽¹⁾
	6 x GN 2/1 10 x GN 1/1	200 - 500	17	2 x R 3/4 ⁽¹⁾		6 x GN 2/1 10 x GN 1/1 10 x 600x400	200 - 500	22	2 x R 3/4 ⁽¹⁾
	6 x GN 1/1 + 10 x GN 1/1	200 - 500	25	2 x R 3/4 ⁽¹⁾		10 x GN 2/1	200 - 500	22	2 x R 3/4 ⁽¹⁾
	10 x GN 2/1	200 - 500	24	2 x R 3/4 ⁽¹⁾		6 x GN 1/1 + 10 x GN 1/1 5 x 600x400 + 8 x 600x400	200 - 500	37	2 x R 3/4 ⁽¹⁾
	20 x GN 1/1	200 - 500	24	2 x R 3/4 ⁽¹⁾		20 x GN 1/1 15 x 600x400	200 - 500	30	2 x R 3/4 ⁽¹⁾
	20 x GN 2/1	200 - 500	48	2 x R 3/4 ⁽¹⁾		20 x GN 2/1	200 - 500	44	2 x R 3/4 ⁽¹⁾

⁽¹⁾ The ovens are equipped with two water inlets, one for non-softened cold water and the other for hot water (max. 50 °C) or softened cold water.

TABLE 4: FLUE GAS EXTRACTION DATA (TYPE B13)

Models	6 x GN 2/1	10 x GN 1/1	10 x GN 2/1	20 x GN 1/1	20 x GN 2/1
Flue liner pressure	- 0,9 Pa	- 1,8 Pa	- 2,7 Pa	- 2,2 Pa	-
Volumetric mass	18,6 g/sec.	28,4 g/sec.	34,5 g/sec.	39,9 g/sec.	-
Flue gas Temperature	145 °C	190 °C	250 °C	210 °C	-

2 • TECHNICAL DATA

TABLE 5: GENERAL DATA - NET WEIGHT

Naboo Model	Net Weight Kg.
NAE061BS.	120
NAE101BS	130
NAE062BS	130
NAE102BS	175
NAE161BS	250
NAE161BM	240
NAE201BS	290
NAE202BS	340
NAG061BS	130
NAG101BS	140
NAG062BS	140
NAG102BS	210
NAG161BS	270
NAG161BM	260
NAG201BS	310
NAG202BS	395

Naboo Model	Net Weight Kg.
NAE061BV	110
NAE101BV	120
NAE062BV	120
NAE102BV	160
NAE161BV	230
NAE201BV	220
NAE202BV	273
NAG061BV	115
NAG101BV	125
NAG062BV	125
NAG102BV	190
NAG161BV	240
NAG201BV	290
NAG202BV	350

Sapiens Model	Net Weight Kg..
SAE061BS	120
SAE101BS	130
SAE062BS	130
SAE102BS	175
SAE161BS	250
SAE161BM	240
SAE201BS	290
SAE202BS	340
SAG061BS	130
SAG101BS	140
SAG062BS	140
SAG102BS	210
SAG161BS	270
SAG161BM	260
SAG201BS	310
SAG202BS	395

Sapiens Model	Net Weight Kg..
SAE061BV	110
SAE101BV	120
SAE062BV	120
SAE102BV	160
SAE161BV	230
SAE201BV	220
SAE202BV	273
SAG061BV	115
SAG101BV	125
SAG062BV	125
SAG102BV	190
SAG161BV	240
SAG201BV	290
SAG202BV	350

Aroma Naboo Model	Net Weight Kg..
AREN054B	110
AREN084B	120
AREN134B	230
AREN154B	220
ARGN054B	115
ARGN084B	125
ARGN134B	240
ARGN154B	290

Aroma Sapiens Model	Net Weight Kg.
ARES054B	110
ARES084B	120
ARES134B	230
ARES154B	220
ARGS054B	115
ARGS084B	125
ARGS134B	240
ARGS154B	290

3 • SPECIAL REQUIREMENTS FOR THE INSTALLATION SITE

- 3.1** • The room where the oven is to be fitted has to be well ventilated with all the openings required for rooms with gas installations (see specific regulations).
- 3.2** • In addition, it is good policy to locate the appliance under an extractor hood so that cooking vapours can be removed rapidly and continuously.
- 3.3** • The room must have a flue gas extraction stack (appliances with installation type B13), or a suitable flue gas extraction system fitted with all relevant safety devices (appliances with installation type B23). Further details are given under the heading: *"Gas connection procedures"*. Check with the appropriate agency whether or not special authorization is required for the emission of flue gases into the atmosphere.
- 3.4** • Current IEC (International Electrotechnical Committee) regulations require the installation of a multiple pole switch between the oven and the electrical power supply; the switch must have a contact gap of at least 3 mm on each pole.
- 3.5** • The oven needs two water supplies, one of which does not need to be softened, but does need to be cooled (for steam condensation).
For direct steam ovens, the other supply system must have a softener with adequate capacity and pressure (see the technical data and chapter regarding the water hookup).
If the oven has a steam generator, a softener does not need to be installed.
All supply lines upstream of the appliance require a shut-off valve.
- 3.6** • The room must have a water drain in a good position for the oven to be installed, its specifications are given under the heading *"Water and drain connections"* in this manual.
- 3.7** • The gas supply plumbing must be installed in accordance with current regulations, adopting pipe sections and pressures suitable for the appliance (see technical data and gas connections heading).
A fast acting shutoff valve must be installed on the gas inlet line to the appliance. It is absolutely essential that this valve should be specified to current standards and type test approved.
- 3.8** • The electrical isolating switch and the water and gas shutoff valves must all be located near to the appliance, within easy reach for the user.

4 • STATUTORY REQUIREMENTS, TECHNICAL REGULATIONS AND DIRECTIVES

Throughout installation it is vital to observe the following requirements:

- | | |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p>4.1 Throughout installation it is vital to observe the following requirements:</p> <p>4.1 • any health and hygiene standards applicable to kitchens and eating places;</p> <p>4.2 • local and/or territorial building regulations and fire prevention standards;</p> <p>4.3 • current accident prevention guidelines;</p> <p>4.4 • IEC requirements relating to electrical systems;</p> <p>4.5 • UNI-CIG 8723 Standard “Gas systems for appliances used in professional kitchens and communal facilities”;</p> | <p>4.6 • the regulations of the gas supply company or agency;</p> <p>4.7 • the regulations of the electrical power supply company or agency;</p> <p>4.8 • any other local regulations.</p> |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|

5 • TRANSPORT AND POSITIONING

5.1 • GENERAL WARNINGS FOR TRANSPORT:

- a) Observe the maximum load and stacking limits.
- b) Follow the indications shown on the packaging, any instructions on the equipment, including those on the points where fork lift trucks and pallet trucks cannot be used.
- c) Danger of crushing during transportation due to the weight of the appliance
- d) Hands and fingers may be crushed.
- e) Wear suitable protective clothing when transporting.
- f) Transport requires at least 3 people.
- g) Danger of overturning during transport
- h) Danger of crushing due to the appliance overturning on persons.
- i) Take care over the centre of gravity of the appliance.
- j) Take great care to ensure that the appliance does not overturn during transportation and lifting

- 5.2 • Take care over the width and height of accesses during transport.
Take care not to damage the appliance due to narrow doorways: for doorways less than 80 cm wide, remove the handle and door closing mechanism.

- 5.3 • Make sure that the appliance cannot overturn during transport and after installation.

- 5.4 • Check that all of the parts of the appliance are intact and have not been damaged during transportation. If damage has occurred due to transportation, inform the specialised reseller/hauler immediately

- 5.5 • Room temperatures below freezing may cause damage to the appliance. Only assemble/install the appliance in places protected from freezing.

- 5.6 • To position the appliances, it is recommended to use the mount offered by the manufacturer; should you want to do things differently, it is necessary to take account of the weight of the appliance.

- 5.7 • Before permanently fixing the oven in position, the water, electrical and gas connections must be made (see relative sections).

- 5.8 • The distances from other appliances or from adjacent walls that must be left to allow access for servicing operations will be found on the installation diagram for the oven to connect. In the event of the oven being installed directly against an inflammable wall, suitable heat insulation must be provided.

Current fire regulations should be meticulously observed and respected. Do not obstruct the openings and slots in the casing as they disperse the heat in the electric component compartment.
Keep strictly to the installation diagrams.

- 5.9 • Once the appliance is installed, the electrical power cable must be protected, and never stretched or tugged.

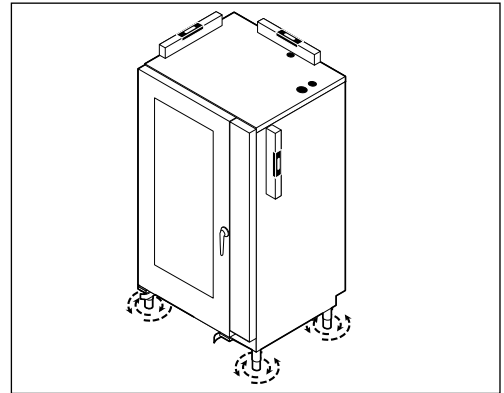
- 5.10 • The appliance must be level: any difference in level or sloping of the supporting surface should be eliminated. Differences in level or sloping negatively affect oven operation.

- 5.11 • **Danger of crushing during installation**
Fingers, hands and feet can be crushed by the appliance. Wear suitable protective clothing during installation.

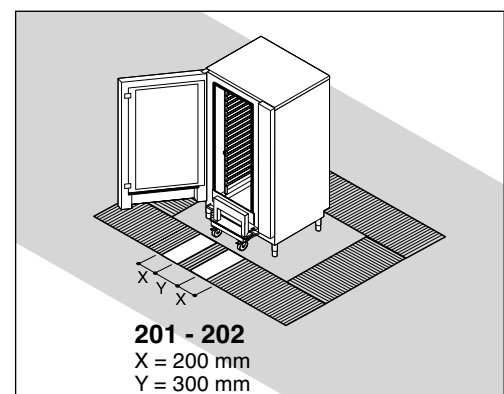
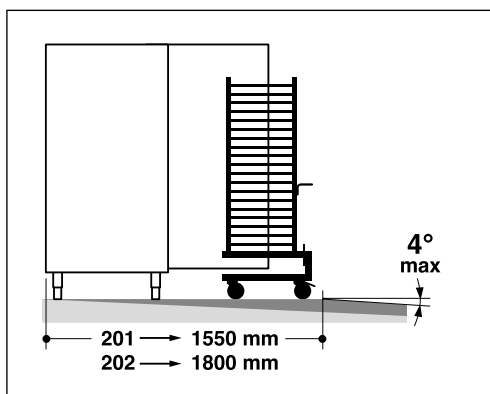
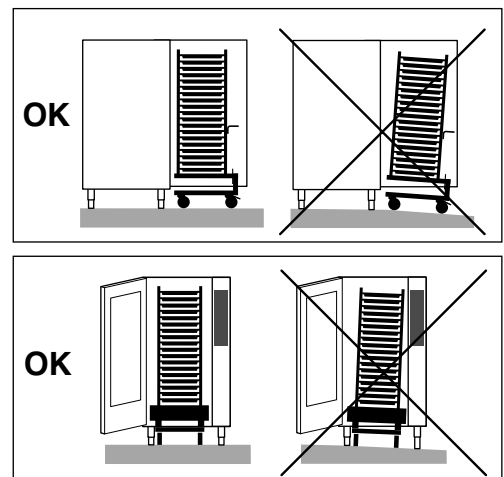
5 • TRANSPORT AND POSITIONING

5.12 • Remove all packing materials and peel away the protective plastic film from all external surfaces of the oven.

5.13 • For free-standing models, the appliance needs to be levelled: small differences in level of the supporting surface can be eliminated with the adjustable feet (by screwing or unscrewing them). A significantly uneven or sloping stance can affect the operation of the oven adversely. For models equipped with a pan trolley, it is necessary to pay special attention when levelling.



5.14 • **Lining up the pan trolleys.** If the floor is not level, a remedy must be found using an access ramp with a maximum gradient of 4° (not included in the supply). If there is an outlet grate in front of the appliance, it is necessary to fit runners in the pan trolley entry area.



6 • ELECTRICAL CONNECTIONS AND EQUIPOTENTIAL BONDING

- 6.1** • As this oven is an appliance with a type Y attachment, (oven without power cable and plug), the cable and other hardware needed to make the connection to the electrical power supply must be provided by the installer. The cable must satisfy the requirements indicated in table 1 “General data”.

The overall power supply impedance of the equipment must be less than 100 Ω .

As already mentioned, the oven must be connected to the power supply by way of a multiple pole main isolating switch ensuring a gap between open contacts of at least 3 mm on each pole.

- 6.2** • To gain access to the AC mains connection terminal board, the right hand panel of the casing must be removed by undoing the fixing screws (all models).
- 6.3** • In models not supplied with a power cord, the cable must be inserted from below in the cable clamp. The individual wires are then fastened to the corresponding terminals of the terminal board. The earth wire must be longer than the other wires, so that in the event of the cable being jerked or the clamp broken, the live wires will disconnect first. Check the efficiency of the isolating switch.
- 6.4** • The oven must be kept in an equipotential system. This connection is made by wiring a conductor of nominal cross section 10 mm² to the corresponding terminal at the back of the oven, which is marked with the internationally recognized symbol IEC60417 – 5021.
All appliances in the room are bonded in this way and connected to the earth system of the building.
- 6.5** • The electrical safety of this appliance can be guaranteed only when it is connected correctly to an efficient earth system, in compliance with current standards.

- 6.6** • If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

- 6.7** • Switch off the appliance during disconnection/connection to the electrical power supply.

- 6.8** • Before connection, check that the power voltage corresponds to the voltage indicated on the rating plate for the appliance

- 6.9** • Regulations for the electrical connection
Connect the appliance according to the regulations in force in your country, state, city or municipality.

Connect the appliance to an electrical power supply in compliance with the standards in force.

The current absorbed, fuses and cable sections depend on the following factors:

- local regulations
- cable length
- cable quality
- Power supply

For an electrical connection which complies to the standards in force, adapt the connected power to the conditions and local requirements.

The manufacturer recommends using a separate and safe electrical line for each appliance.

- 6.10** • For the electrical connection of the appliances, it is possible to choose a fixed or plug connection

6 • ELECTRICAL CONNECTIONS AND EQUIPOTENTIAL BONDING

- 6.11** Countertop appliances designed for a standard AC 230V power supply for gas ovens and 3NAC 400V power supply for electric ovens, are supplied with a power cord without plug.

The multicore cable is made up of the following coloured wires:

400Vac 3N power supply:

Active L1 BROWN

Active L2 BLACK

Active L3 GREY

Neutral N BLUE

EARTH YELLOW-GREEN

400Vac 3 or 230Vac 3 power supply:

Active L1 BROWN

ActiveL2 BLACK

ActiveL3 GREY

EARTH YELLOW-GREEN

230Vac power supply

ActiveL1 BROWN

Neutral N BLUE

EARTH YELLOW-GREEN

- 6.12** • Appliances which differ from those described above are supplied without a power cable.

7 • POINTS TO REMEMBER WHEN MAKING THE ELECTRICAL CONNECTION

- 7.1** • As all ovens of the series are fitted with an alternating fan motor (clockwise and anticlockwise rotation), there is no need for the fan to rotate in any particular direction. Simply verify, when commissioning the appliance, that the fan is balanced and rotates freely.
Warning: the 20 x GN 1/1 and 20 x GN 2/1 models are equipped with two motors.
- 7.2** • When making the electrical connection you need to take care that the neutral pin of the terminal block corresponds to the neutral wire of the supply line. If this connection is not made correctly, the burners will not be able to operate.
This error is signalled by the electronic circuit board.
- 7.3** • Check also that the neutral registers zero potential when tested. If not, the fault already described in point three of this section will occur. In this eventuality, consult the installer of the building's electrical system.
- 7.4** • **Ethernet connection**
Use at least a category 5 network cable for the data connection. The Ethernet connection is located on the lower right-hand side of the appliance.

8 • WATER AND DRAIN CONNECTIONS

Appliances are intended to be permanently connected to the water mains

8.1 • WATER PRESSURE

The pressure of the water in the network must be between 200 and 500 kPa, as already stated under the heading "Technical Data". If the supply pressure is higher than this, a pressure reduction valve must be installed between the oven and the main.

8.2 • WATER HOOKUP TO SUPPLY THE STEAM GENERATOR (IF PRESENT) AND VAPORIZER

Direct steam ovens:

The vaporizer requires softened cold or hot (max 50°C) water depending upon the characteristics.

Ovens with steam generators:

The vaporizer and steam generator do not require a softener and can use cold or hot (max 50°C) water.

The water attachment is R 3/4". The water hose must be provided by the installer and must be in compliance to IEC 61770. Do not reuse pre-existing or used hoses. A water shut-off valve must be installed upstream of the oven.

The water supply connection is situated on the lower right-hand side of the appliance of the countertop models while it is in the lower rear part of floor-standing models.

8.3 • WATER SPECIFICATIONS

The characteristics of the water must come within the limits given below, in order to prevent both corrosion, which is extremely damaging for the appliance, due to supplying water that is too softened or too aggressive, and scaling in the oven and in the water system in the case of supplying water that is too hard.

Hardness: **between 6° and 9° fH**

PH: **greater than 7.5**

Chlorides: **less than 30 ppm**

These values are important for ensuring that the water used by the appliance is suitably treated!

8.4 • WATER CONNECTION FOR STEAM CONDENSATION

Cold water must be hooked up for steam condensation. The water attachment is R 3/4". The water hose must be provided by the installer and must be in compliance to IEC 61770. Do not reuse pre-existing or used hoses. A water shut-off valve must be installed upstream of the oven.

It is advisable not to use a treatment system that causes carbonate hardness less than 6 °fH as water having these characteristics may be aggressive and corrosive, thus shortening the service life of the appliance.

UK only:

WRAS approval IRN 160. To be carried out by the installer: An approved double check valve or some other no less effective backflow prevention device shall be fitted at the point of connection between the supply and the fitting.

Recommended water composition limits:

CL ⁻	max 30 mg/l
Fe	max 0,1 mg/l
Mn	max 0,05 mg/l
Cu	max 0,05 mg/l
Cl ₂	max 0,1 mg/l
Water conductivity: 50 - 200 µs	

Water hardness parameters conversion table

	°fH	°dH	°eH (Clark°)	ppm (mg/l)	gr/gal (US)
1 °fH	1	0,56	0,7	10	0,6
1 °dH	1,79	1	1,25	17,9	1,07
1 °eH (Clark°)	1,43	0,8	1	14,28	0,86
1 ppm (mg/l)	0,1	0,06	0,07	1	0,06
1 gr/gal (US)	1,71	0,96	1,2	17,15	1

8 • WATER AND DRAIN CONNECTIONS

8.5 • DRAINING

The water is drained off by gravity through a heat-resistant pipe **DN 50** (not flexible), maximum length 2 m, installed at an angle of no less than 4°.

Mean temperature of the drain water: 65 °C.

Use at least a PP-type drainage pipe that withstands steam temperatures. Do not use a rubber pipe.

For the range with the drain as per fig.1 it is possible to make a direct connection with an air trap, without fitting a drain cup, as the drainage manifold system has an internal air drop (Fig. 2). In the case of floor drains without trap, an air gap must be developed with a minimum clearance of 2 cm. (Fig. 3).

Fig. 1



Fig. 2

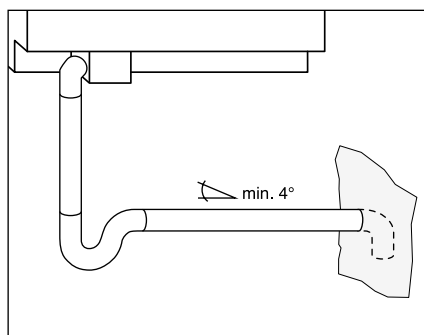
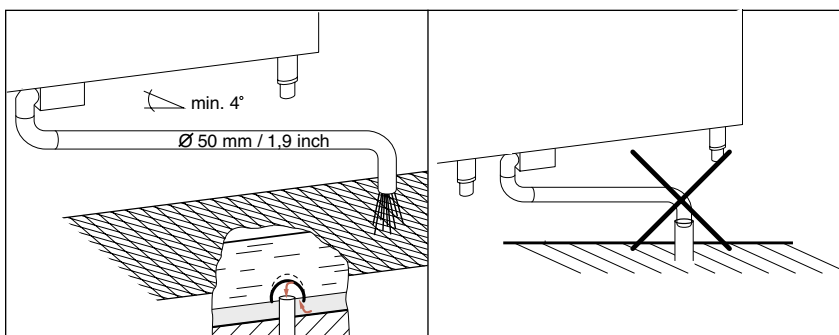
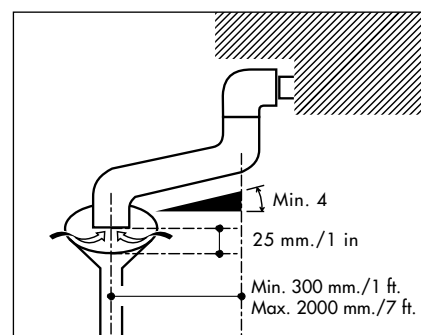


Fig. 3



For the remaining models an air gap cup must be interposed guaranteeing a minimum clearance of 25 mm between the appliance's plastic drain bend and the drain piping. **Direct connections are prohibited.**



WARNING:

The drain must be outside the oven perimeter, Min. 300 mm./1 ft. and Max. 2000 mm / 7 ft.

It is prohibited to reduce the drain diameter.

9 • WASHING SYSTEM

AVAILABLE WASHING SYSTEM TYPES

FOR COUNTERTOP MODELS: 061 / 101 / 062 / 102 / 054 / 084



The detergents are located in the special compartment under the cooking chamber in the countertop appliances.

FOR FLOOR MODELS: 161 / 201 / 202 / 134 / 154



The detergents must be positioned in the immediate proximity of the oven in floor-standing appliances.

9 • WASHING SYSTEMS

LIQUID DETERGENTS

FOR NAG.... / NAE.... / ARGN....B / AREN....B MODELS

9.1 • POSITIONING AND SETTING COMBICLEAN DETERGENT AND/OR CALFREE DESCALER CARTRIDGE/CONTAINER

If there is not enough detergent/descaler to run the selected wash cycle, a pop-up window will appear on the display telling you to visually check the detergent/descaler level.

The **COMBICLEAN** cartridge/container has a **YELLOW** cap.

The **CALFREE** descaler cartridge/container has a **GREEN** cap.

COUNTERTOP MODELS: Open the oven door and the door below the oven cooking chamber.

Put the cartridge/container in the oven housing.

IMPORTANT: Wait for the liquid to stabilize before opening the cap.

Remove the cap from the new cartridge and insert the hose with the cap (**YELLOW** for **COMBICLEAN** detergent and **GREEN** for **CALFREE** descaler), making sure the hose is turned to the front of the cartridge, and close the cap tightly.

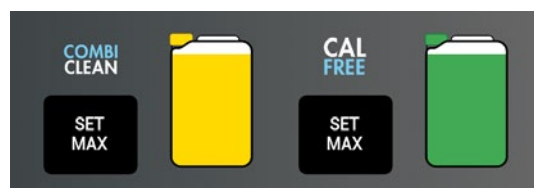
FLOOR MODELS:

Position the container close to the oven.

IMPORTANT: Wait for the liquid to stabilize before opening the cap.

Remove the cap from the container and insert the hose with the cap (**YELLOW** for **COMBICLEAN** detergent and **GREEN** for **CALFREE** descaler), making sure the hose is turned to the front of the cartridge, and close the cap tightly.

Press the **SET MAX** button for the **COMBICLEAN** or **CALFREE** cartridge/container replaced.



The indicator now displays the tank as completely full, select the desired wash cycle to start the washing procedure.

9 • WASHING SYSTEMS

LIQUID DETERGENTS

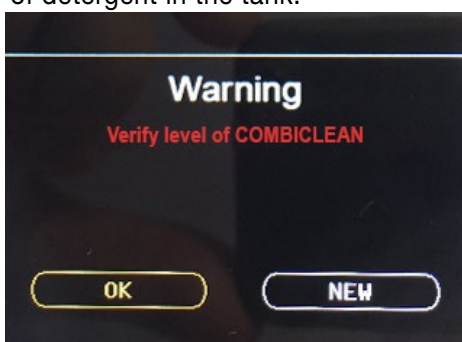
FOR SAG.... / SAE.... / ARGS....B / ARES....B MODELS

9.2 • REPLACING THE COMBICLEAN DETERGENT CARTRIDGE

If there is not enough detergent/descaler to run the selected wash cycle, a pop-up window will appear on the display telling you to visually check the detergent/descaler level.

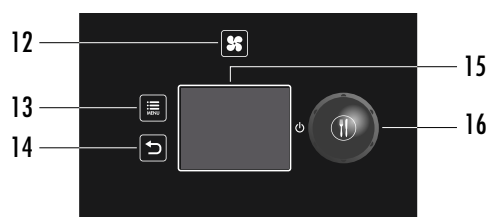
Counter top model: open the oven door and the hatch located under the oven's cooking chamber and check the amount of detergent in the cartridge.

Floor-standing model: check the quantity of detergent in the tank.



If the cartridge/tank is empty, replace it following the instructions in the following paragraph, otherwise confirm the “OK” message by pressing knob **16** to start the wash.

The “**COMBICLEAN**” detergent cartridge has a **YELLOW** coloured cap.



9.2.1 • COUNTER TOP MODEL - REPLACING THE CARTRIDGE:

Unscrew the cap of the empty cartridge and remove it.

Position the new cartridge in its dedicated housing in the oven.

IMPORTANT: Wait for the liquid to stabilise before opening the cap.

Remove the cap from the new cartridge and insert the tube with the **YELLOW** cap, making sure that the tube is facing the front part of the cartridge, and close the cap well.

Turn knob **16**, select “New” and confirm by pressing knob **16** to continue with the wash procedure.

9.2.2 • FLOOR-STANDING MODEL - REPLACING THE TANK:

Unscrew the cap of the empty tank and remove it.

Reposition the tank.

IMPORTANT: Wait for the liquid to stabilise before opening the cap.

Remove the cap from the tank and insert the tube with the **YELLOW** cap, making sure that the tube is on the bottom of the tank, and close the cap well.

Turn knob **16**, select “New” and confirm by pressing knob **16** to continue with the wash procedure.

9 • WASHING SYSTEMS

LIQUID DETERGENTS

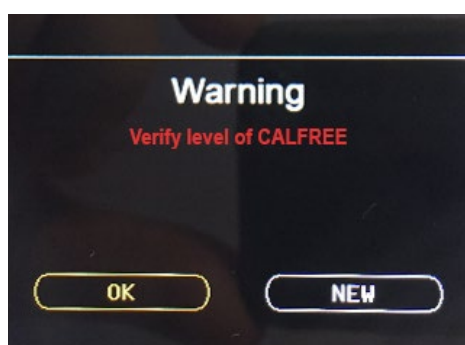
FOR SAG.... / SAE.... / ARGS....B / ARES....B MODELS

9.3 • REPLACING THE CALFREE DESCALER CARTRIDGE/TANK

If when the Calout procedure is called up, the warning message “Check CALFREE level” appears on the display **15**, check the level of detergent:

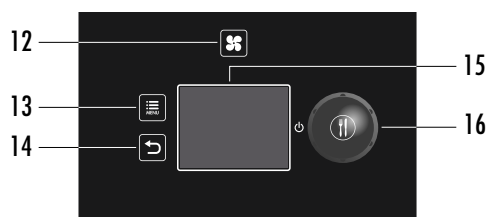
Counter top model: open the oven door and the hatch located under the oven's cooking chamber and check the amount of detergent in the cartridge.

Floor-standing model: check the quantity of detergent in the tank.



If the cartridge/tank is empty, replace it following the instructions in the following paragraph, otherwise confirm the “OK” message by pressing knob **16** to start the wash.

The “**CALFREE**” descaler cartridge has a GREEN coloured cap.



9.3.1 • COUNTER TOP MODEL - REPLACING THE CARTRIDGE:

Unscrew the cap of the empty cartridge and remove it.

Position the new cartridge in its dedicated housing in the oven.

IMPORTANT: Wait for the liquid to stabilise before opening the cap.

Remove the cap from the new cartridge and insert the tube with the **GREEN** cap, making sure that the tube is facing the front part of the cartridge, and close the cap well.

Turn knob **16**, select “New” and confirm by pressing knob **16** to continue with the wash procedure.

9.3.2 • FLOOR-STANDING MODEL - REPLACING THE TANK:

Unscrew the cap of the empty tank and remove it.

Reposition the tank.

IMPORTANT: Wait for the liquid to stabilise before opening the cap.

Remove the cap from the tank and insert the tube with the **GREEN** cap, making sure that the tube is on the bottom of the tank, and close the cap well.

Turn knob **16**, select “New” and confirm by pressing knob **16** to continue with the wash procedure.

10 • CALOUT (if present)

10.1 • THE CALOUT

The **CALOUT** is a cleaning system, which keeps the steam generator free from limescale and prevents the latter from building up.

The **CALOUT** system is available for ovens equipped with steam generator.

The **CALOUT** system allows for periodic cleaning of the steam generator through a specific program to be initiated by the user when signalled by the oven warning (see the oven user manual).

The ovens equipped with **CALOUT** can be directly connected to the water supply without any need for a water softener.

The water characteristics must still be within the limit values (see chapter 8) in order to prevent corrosion due to overly aggressive water, which could be extremely damaging to the equipment.

WARNING: FAILURE TO COMPLY WITH THE CALOUT USAGE TIMES MAY AFFECT THE OPERATION AND INTEGRITY OF THE STEAM GENERATOR (in this case the steam generator repair or replacement will not be honoured as warranty).

ONLY USE THE PRODUCT “CF 010 - CALFREE” SUPPLIED BY THE PRODUCER.

NEVER USE GENERIC ANTI-LIMESCALE OR DESCALING PRODUCTS.

10.2 • INSTALLING OVENS WITH CALOUT DEVICE (SEE CHAPTER 9)

- Place the tank of the anti-limescale “**Calfree**” with the **GREEN** cap (supplied with the oven) on the right side of the oven.
- Insert the little hose with the **GREEN** cap that comes with the oven and is marked with the **CALOUT** label (**see the connection on the right side of the oven**) until it touches the bottom of the tank and close the cap tightly.

IMPORTANT:

The manufacturer to avoid connection errors and tank exchange or confusion has provided the following features:

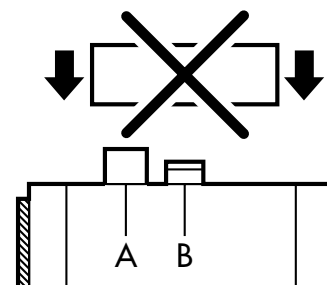
- The cap of the tank containing the anti-limescale product “**Calfree**” for the oven **CALOUT** system is **GREEN** coloured.
- The cap of the tank containing the alkaline detergent “**Combiclean**” (intended for the washing system) for the oven is **YELLOW** coloured.

In any case, the tanks containing the anti-limescale “Calfree” and the “Combiclean” detergent are marked with labels bearing products name, specifications and instructions for use.

11 • VENTS

- 11.1 • Under no circumstances must vents A and B be shut, blocked or ducted into other pipes.**

A - Vent to extract vapours from the oven
B - Safety vent



12 • GAS CONNECTION PROCEDURES

12.1 • REQUIREMENTS FOR GAS TYPE AND GAS PRESSURE

Check that the factory gas setting on the appliance corresponds to the effective conditions for the gas connection on-site. The set gas type in the appliance and the dynamic connection pressure must coincide with the instructions shown on the data plate.

12.2 • LEAK TEST EXCEEDING OF ALLOWED CO/CO₂ VALUES

Risk of intoxication if the allowed CO/CO₂ values are exceeded due to the incorrect setting of the burner.

- During the first start-up, perform an analysis of the exhaust gas.
- Document the exhaust gas values.
- The exhaust gas analysis must be performed only by a manufacturer's authorised technician. The exhaust gas analysis must be performed before placement into service.
- The gas connection must be made strictly by a local authorised installer.
- The gas connection piping must satisfy the rated thermal load indicated on the data plate.
- The gas supply and distribution in the appliance must be checked for leaks using a suitable testing tool.

12 • GAS CONNECTION PROCEDURES

12.3 • GAS CONNECTION

The section of the gas supply pipe must be chosen according to the type of gas and the consumption of the appliance to be connected. The system must be designed and installed in accordance with current regulations. **The gas connection on the oven is R 1/2" or R 3/4", and this section must never be reduced.**

A fast acting shutoff valve must be installed on the gas inlet line to the oven. The valve must be type test approved in accordance with current regulations.

The connection to the gas main can be permanent or detachable; if flexible metal tube is used, this should be made of a stainless and corrosion resistant material.

If when making the connection you use any sealing materials, they must be type test approved for this purpose.

12.4 • LEAK TEST

All connections between the mains and the appliance must be tested for leakage. The recommended method is to use a proprietary leak detection spray; alternatively, a non-corrosive foamy liquid of any general description can simply be brushed onto the fittings: whichever method is used, no bubbles should appear.

Never under any circumstances test for gas leaks with a naked flame!

12.5 • EXHAUSTING FLUE GASES

Model 6 GN 1/1 - 5 x 600x400

Since this appliance due to its capacity has installation type A3, it is not necessary to connect it to a stack for extracting the flue gases. The flue gases can be exhausted into the installation room. Proper and continuous aeration is essential!

Remaining models

As these ovens have a power rating of >14 kW, type B installation is required. The installer must select one of the methods described below, according to the design of the building and of the room where the appliance is sited. The diameter of the flue pipes must be as indicated in the installation diagrams.

Warning:

flue gases may reach temperatures of 400 °C!

Fumes must never be ducted away utilizing an extraction system!

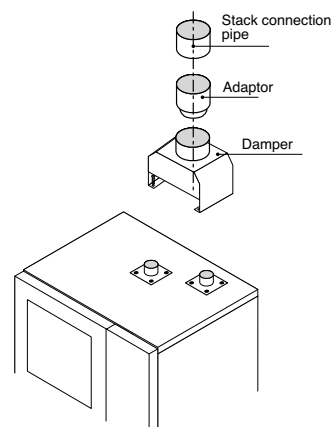
Clear the gas supply system of any machining debris before connecting the oven!

For UK market can be used when replacing similar equipment in kitchens where installation of the air inlet/extraction was prior to September 2001 & providing there is a documented risk assessment to ensure that there will always be sufficient make-up air and extraction available when running the equipment. Please observe Current Gas Regulations (BS 6173). Advised B23 installation due to interlocking regulations.

12 • GAS CONNECTION PROCEDURES

Installation type B13

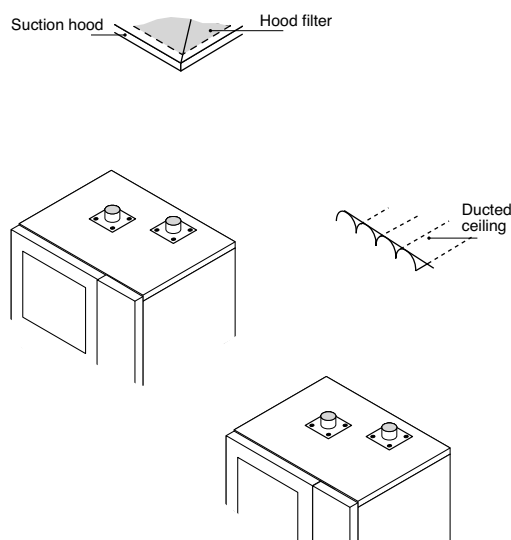
Extraction with natural draught **fitted with a damper** and a heat-resistant pipe (see “Flue gas temperatures” in Table 4 under the heading “*Technical Data*”) connected to the stack. Selecting this type of installation the oven must be fitted with a damper that is specific for each oven (as shown in the drawing). If the oven is equipped with an adaptor collar for standard size flue pipes, fit the adaptor. Never under any circumstances must flue gases be ducted away directly utilizing a mechanical extraction system.



Installation type B23

Flue gases are exhausted mechanically through a suction hood with a heat-resistant filter or a ducted ceiling, **without a damper being fitted**, and either conveyed into a stack or released directly to the atmosphere together with other fumes extracted from the room. Leave a suitable distance between the oven's smoke outlet and the hood filter or the top intake.

Where extraction systems are selected for type B23 installations, these must be properly sized and specified with at least one interlock device that will shut off the gas supply to the oven automatically in the event of the extractor system failing to operate.



From top of draft diverter shall end 450mm below the fat filter. The unit must be installed underneath a vented hood/ceiling. By monitoring the flue gas evacuation it must be made sure, that the supply of gas supply of the burner is only enabled in case the ventilation is ensured.

After installation, the installer must update the data plate by ticking the box, corresponding to the type of installation made, with an indelible marker pen.

A3 ☐

B13 ☒

B23 ☐

The manufacturer accepts no liability for any damage or malfunctioning of the appliance attributable to the absence or inadequacy of earthing systems, to the incorrect arrangement or installation of auxiliary systems, also to incorrectly made connections or to non-compliance of the building's electrical system with current regulations.

13 • OPERATING AT THE RATED HEAT OUTPUT

- 13.1** • All appliances, during final testing in the factory, are fitted for the type of gas shown on the sticker next to the data plate. Should the appliance fitting not correspond to the family of gases available on location, the appliance must be converted to adapt to the type of gas available. If conversion is necessary, then you must inform Customer Service and refer to the technical manual.
- 13.2** • Commissioning of the appliance to operate at the rated heat output is dependent on the inlet pressure and calorific value of the gas and the correct amount of primary air.
- 13.3** • The inlet pressure required for the appliance to operate with the various types of gas typically available will be within the limits indicated in table 6 of the *“Technical gas data”* booklet.
The appliance must not be commissioned if inlet pressure values are outside these limits. If pressures differ from those indicated in Table 6, the gas supply company or agency should be contacted, or alternatively the contractor by which the system was installed in the building.
- 13.4** • The lower calorific value of the gas can be checked with the supply company or agency, and should comply with the information given in table 5 of the *“Technical gas data”* booklet.
- 13.5 • MEASURING THE INLET PRESSURE**
The inlet pressure is measured using a manometer connected to the pressure tap (3) of the gas adjustment valve. To gain access to the valve, the right-hand side casing panel has to be removed.
Before connecting the manometer it is necessary to loosen the screw sealing the pressure tap (3). You then measure the pressure with the burner in operation. The value shown on the manometer must come within the limits given in table 6 “of the *“Technical gas data”* booklet.
After checking, carefully close the screw (3). The sealed screws you can see on the valves must never be tampered with under any circumstances.
Tampering immediately invalidates warranty!

Warning!

The gas system components are fitted for a maximum pressure of 65 mbar. Higher working pressures are not permissible.

13 • OPERATING AT THE RATED HEAT OUTPUT

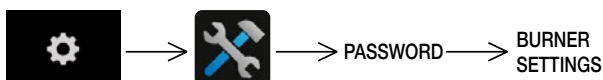
CHECKING NOMINAL HEAT CAPACITY

NAGB.... - NAGV.... - ARGN....

NAGB....R - NAGV....R - ARGN....R

Check the depth of the screw “A” in accordance with **table 5** of the “*Tecnical gas data*” booklet, using a gauge.

Access the settings page for the burner to be checked:



Check that the burner fan speed, corresponds to the data given in table 5 of the “Technical gas data” booklet.

Set 180°C convection cooking, operating with “MIN” and “MAX” speeds and with the doors open.

Check the combustion, **CO (ppm)** and **CO₂ (%)** values, with an appropriate instrument. Start the oven working, with the door open, and wait for approximately 5 minutes. Position the flue gas collection probe in the flue gas outlet pipe (chamber and boiler).

The **CO₂** must be for:

Natural gas between 9% and 10.5%

L.P.G. between 9% and 13%

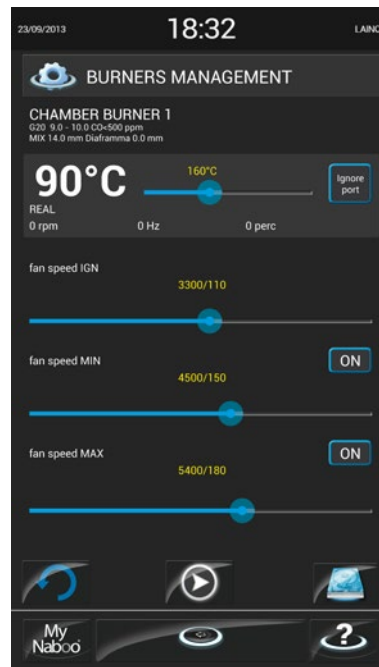
The **CO** must be no greater than **300 ppm** (measured).

If these readings are outside the ranges, proceed as stated in the technical manual.

For the conversion from natural gas to LPG, or vice versa, proceed as described in the technical manual.

- Boiler Burner

Repeat these operations, setting 130°C steam cooking (also with door closed).



Conversion: As mentioned above, every appliance is factory set to burn the type of gas specified, it may become necessary nonetheless to convert the appliance from one type of gas to another. Therefore, only personnel authorized by the company and belonging to the technical service who have the corresponding technical handbook can do this work.

13 • OPERATING AT THE RATED HEAT OUTPUT

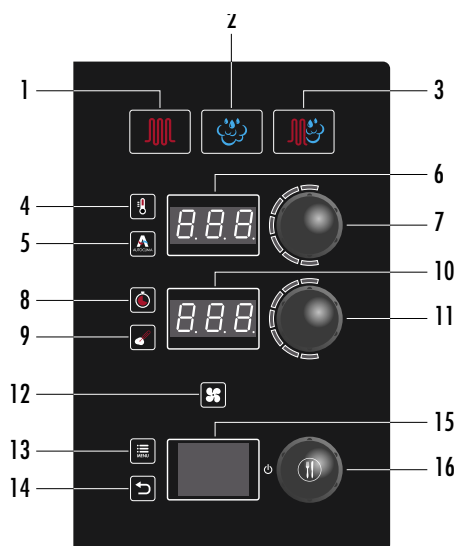
CHECKING NOMINAL HEAT CAPACITY

SAG.... / SAE.... / ARGS....B / ARES....B

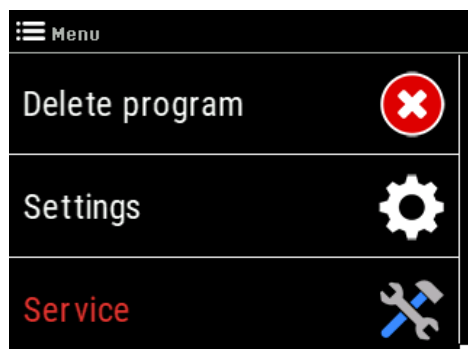
- Chamber Burner

Check that the burner fan speed, corresponds to the data given in **table 5** of the “Technical gas data” booklet.

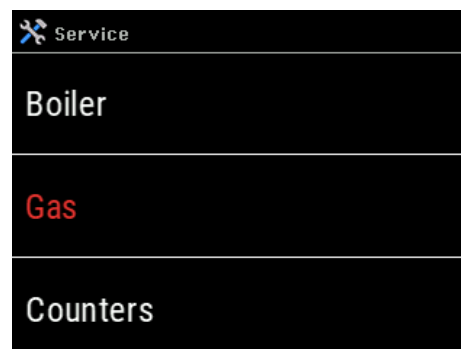
To enter the management screen of the burner to check:



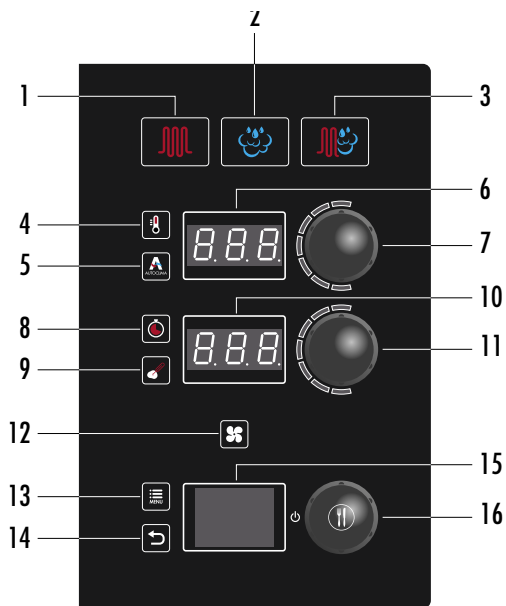
Press the MENU button **13**, turn knob **16** until “Settings” is displayed and confirm by pressing knob 16.



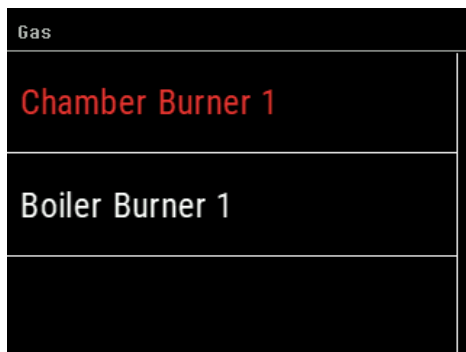
Select “Gas” and press knob **16** to confirm. Turn knob **16** to set the password for parameter modification and confirm by pressing the knob **16**.



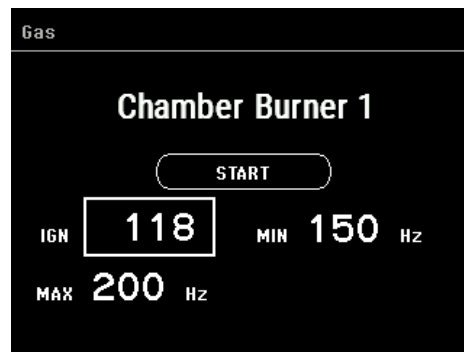
13 • OPERATING AT THE RATED HEAT OUTPUT



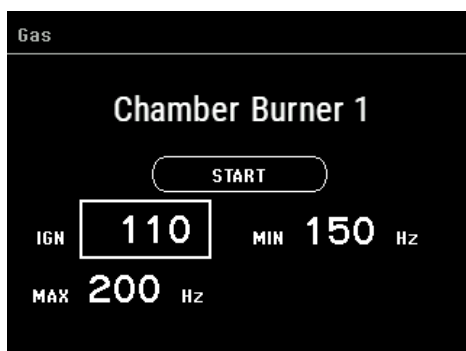
Select the burner, by turning knob **16** and confirm by pressing knob **16**.



Set the new value, by turning knob **16** and confirm by pressing knob **16**.

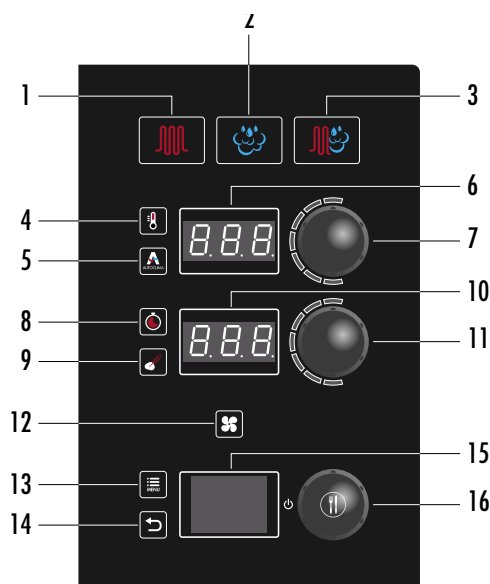


To change a value, highlight it by turning knob **16** and confirm by pressing knob **16**.

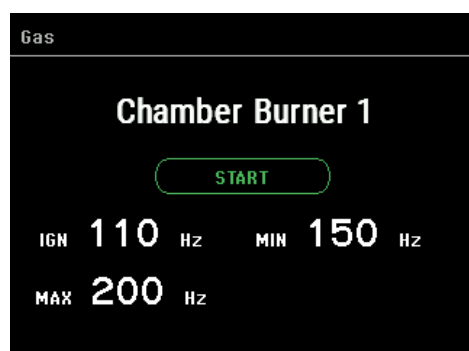


Proceed in the same way to change the values of the other burners if present (example "Chamber burner 2").

13 • OPERATING AT THE RATED HEAT OUTPUT



Then, to test the correct functioning of the burners, select “start” by turning knob **16** and confirm by pressing knob **16**.



The burner will go in pre-ventilation to then pass on to the set IGN ignition. The first IGN ignition stage is indicated on display **10** by the first point under the speed value.

Then, the minimum and maximum speed stages, indicated respectively in the second and third points, will automatically activate.

The correct burner functioning is highlighted by the increase of the temperature in the cooking compartment.

To deactivate burner functioning, press “STOP”, displayed on the display **15**.

To exit the cycle press button **14**.

NOTE: To check/adjust the boiler burner, activate the Boiler Burner section (example “Boiler burner 1”) as operated for cooking compartment burner heating.

During testing, it is possible to manually block the sequence by pressing “MENU” **13**; this way, the burner blocks in the desired phase (ex. IGN ignition) allowing the technician to carry out other verifications in this phase.

When a phase is blocked, the point indicating phase 1, 2 or 3 flashes.

To restart the sequence, always press “MENU” **13**.

NOTE: in case of maximum speed, the cycle block becomes pointless since the oven is already working normally; it is possible to shift to minimum phase by pressing “MENU” **13**.

To carry out the tests with the door open, once the cycle is started, press the “CLIMA” button **5**; this function is useful during combustion analysis and for functioning tests of the prolonged burner without reaching the temperature previously set in the chamber.

13 • OPERATING AT THE RATED HEAT OUTPUT

Check the combustion, **CO (ppm)** and **CO₂ (%)** values, with an appropriate instrument. Start the oven working, with the door open, and wait for approximately 5 minutes. Position the flue gas collection probe in the flue gas outlet pipe (chamber and boiler).

The **CO₂** must be for:

Natural gas **between 9% and 10.5%**

L.P.G. **between 9% and 13%**

The **CO** must be no greater than **300 ppm** (measured).

If these readings are outside the ranges, proceed as stated in the technical manual.

For the conversion from natural gas to LPG, or vice versa, proceed as described in the technical manual.

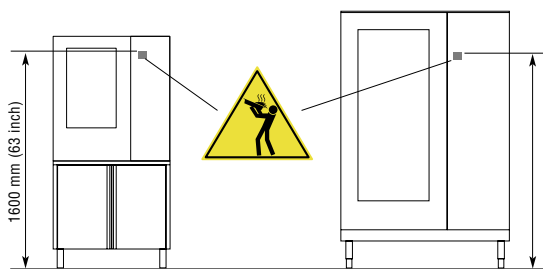
- Boiler Burner

Repeat these operations, setting 130°C steam cooking (also with door closed).

Conversion: As mentioned above, every appliance is factory set to burn the type of gas specified, it may become necessary nonetheless to convert the appliance from one type of gas to another. Therefore, only personnel authorized by the company and belonging to the technical service who have the corresponding technical handbook can do this work.

14 • COMMISSIONING AND TESTING

- 14.1** • Check the appliance and the entire installation straight after connecting.
Check in particular:
- there are no traces of the protective film on the outside walls and the oven is empty;
 - all the vents are clear;
 - the connections are made as required and instructed in this handbook;
 - all the safety requirements of the current standards, laws and directives are met;
 - there is no leakage from the gas and water connections;
 - water drainage and flue gas extraction are clear.
- Apply the adhesive with the warning signal against the scalding danger at a height from the ground of 1.6m.



14.2 • BEFORE START-UP

Danger of burning due to steam.

Steam is produced during operation or cleaning of the appliance. If the cooking chamber door is opened, there is a possibility of burns due to steam.

Open the cooking chamber door carefully and leave it ajar for a few seconds so that the steam can escape upwards.

Make sure that there is no-one in the area where the steam is escaping.

- 14.3** • Now proceed to light the oven as directed in the user manual, checking the smooth ignition of the burner.

- 14.4** • You should moreover check that the silicone joints and sleeves of the water circuit (oven vent, oven outlet, drip tray) do not leak.

- 14.5** • Carefully refit the right-hand side that was removed for the above work.

- 14.6** • For additional certainty that the appliance is operating correctly, carry out a volumetric measurement of the quantity of gas consumed. The meter will show how much gas has been consumed over a given period of time, and this value can be checked against the values given in Table 5 of the “*Tecnical gas data*” booklet.

- 14.7** • The test report must be completed in all its parts, registered on the “service-planner” technical portal and submitted to the Client, who must sign it for acceptance. This operation automatically starts the oven warranty period.

- 14.8 • ATTENTION:** Upon installation, we recommend updated the oven software to the latest version.

15 • IMPORTANT INFORMATION FOR THE USER

- 15.1** • With the user manual to hand, show the user the functions, safety devices, appropriate use and, above all, the time intervals for servicing the oven. Maintenance operations include cleaning the burners, inspecting the combustion chamber and cleaning the various ducts and pipes, and should be carried out at least once a year. With this in mind, customers are recommended to sign a service agreement.
- 15.2** • **Ensure the user is fully aware that such repair and/or maintenance operations as may become necessary over time must be carried out only by an authorized service agent.**
- 15.3** • Explain clearly to the user that in the event of breakdown or faulty operation, all connected utilities (water, electricity and gas) should be shut off immediately.
- 15.4** • Keep the installation manual and the wiring diagram for future reference.
Explain to the user that the user manual supplied with the oven must be kept near the oven in a place where it can be seen. It is good policy to make a note, in the user manual, of the name and contact numbers of the selected Service Agent.
- 15.5** • Explain to the user that certain faults in operation are often due to simple errors or oversights such as failure to switch on or connect utilities. Accordingly, kitchen staff should be trained in such a way that they can use the appliance confidently and understand how it operates.
Faults of a recurring or persistent nature must be investigated by an authorized Service Agent.
- 15.6** • Explain clearly that any alterations to the room or changes in ventilation may affect the operation of gas-fired appliances. In these cases, it is advisable to have the oven functions checked over.

WARNINGS FOR DECOMMISSIONING

Follow the indications below for decommissioning:

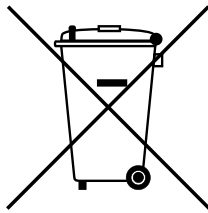
- Make sure that the appliance has cooled down and reached a temperature below 40 °C [104 °F].
- Make sure that the steam generator is vacuum pumped.
- Check that all hydraulic circuits through which water and cleaning products flow have been emptied.
- Turn off the gas supply.
- Make sure that the appliance is disconnected from the power supply and is not live.
- Remove all the water connections from the appliance together with the water drainage fittings and gas connections, for gas appliances.
- If the appliance needs to be transported, take it off the feet stops and existing wall anchors (fastening chain).

16 • DISMANTLING AND DISPOSAL

“Implementation of directives 2002/95/CE and subsequent 2011/65/EU on the restriction of the use of certain hazardous substances in electrical and electronic appliances, and the disposal of waste”

161 • DISPOSAL

The barred bin symbol on the equipment indicates that at the end of its useful life it must be collected separately from other waste.



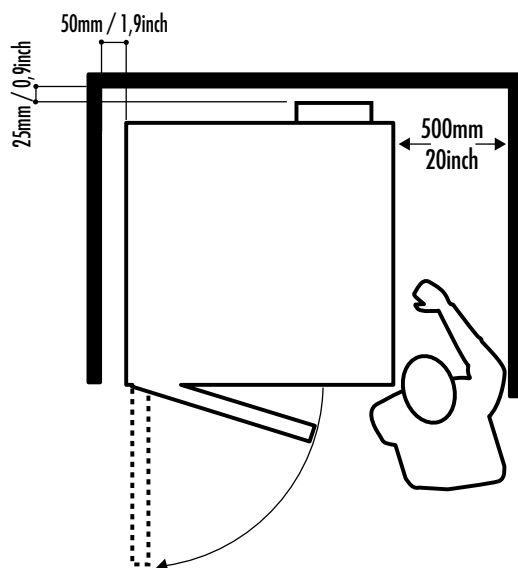
16.2 • The user must therefore dispose of the equipment at the end of its useful life at the appropriate centres for the separate collection of electronic and electrical waste, or return it to the dealer when purchasing a new equivalent product, on a one to one basis.

16.3 • Proper separate collection for subsequent recycling treatment and environmentally friendly disposal of the equipment helps prevent possible negative effects on health and the environment and promotes the recycling of the materials that make up the equipment.

16.4 • Illegal dumping of the product by the user will result in the application of administrative sanctions according to the current law.

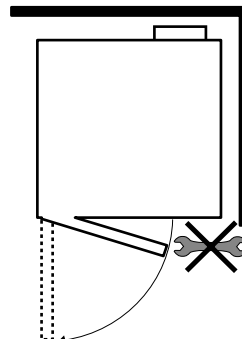
16.5 • **Comply with the respective national provisions in regards to the disposal of appliances.**

17 • INSTALLATION DIAGRAMS

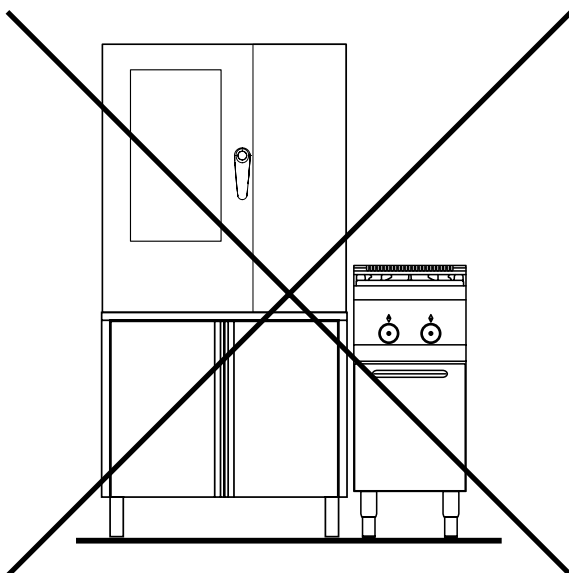


DISTANCES TO OBSERVE

Keep a distance of 500mm/20inch on the right-hand side in order to carry out maintenance work.

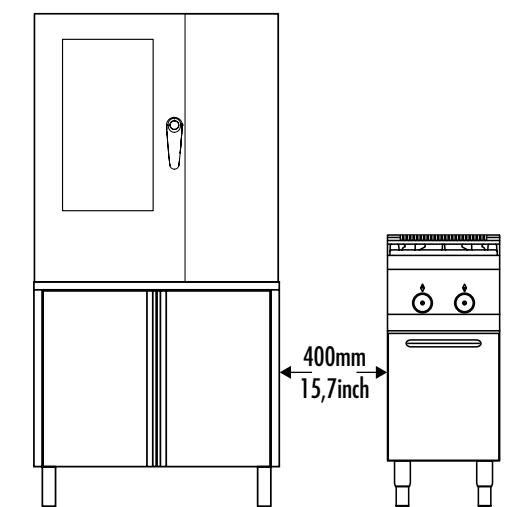


For installations different to those described, consult the manufacturer/distributor of the appliance.



CAUTION: if the ambient temperature to the right of the appliance is too high, the oven will stop for reasons of safety.

DO NOT INSTALL APPLIANCES WITH A SOURCE OF HEAT ON THE RIGHT-HAND SIDE OF THE OVEN



Minimum distance from sources of heat on the right-hand side:
400mm/15,7mm.

PLANNED PREVENTIVE MAINTENANCE

To ensure that the appliance always works efficiently and to avoid costly extraordinary maintenance, we recommend planned preventive maintenance work at least once a year.

TESTING PROTOCOL

1	Cold door	Check alignment and closure of the door, insertion of cart. “Door open” message disappears
2	Washing system	Start the wash relay (if present) from service level and check that the rotating jet is working, check the tightness of the seals. For liquid washes, start the pump to load the system For solid washes, load the drawers
3	Built-in shower	Check that it is working and check water-tightness and for any possible leaks from the retractable shower, rinse any residue from the cooking chamber
4	Boiler	Activate boiler drainage from the user menu and check the drainage valve and solenoid fill valve
5	Oven chamber fan	From the service menu, check rotation of the chamber fan in both directions
6	Seals	Check the seals for the hydraulic circuits
7	Cooking	Check boiler pre-heating Operation of steam mode 100°C Operation of combination mode 160°C Operation of dry mode 160°C 0% humidity Fast-dry function Opening and tightness of seal of hot door
8	Check consumptions	Check power consumption / dynamic, static supply pressure and combustion
9	Probes	Diagnostic check of values of SC, SD, SB probes and core probe
10	Cooling	Check cooling with door open and door closed, humidifier
11	Cloud registration	Connection to the network and new account registration on the Cloud

GENERAL CONDITIONS OF SALE, REPAIR AND WARRANTY

The following general conditions are an integral part of all sales and supply contracts of Lainox products completed by the resellers. Acceptance of these conditions will be requested by our resellers when the sales contract is concluded and the signed copy will be sent by the reseller to Lainox which will keep it in its archives. If the reseller omits to have the general conditions signed by the customer or the latter refuses to sign them, the supply will, in any case, be governed and disciplined by the following general conditions, once the order has been executed by Lainox and/or the authorised Lainox reseller.

Given that Lainox exclusively produces professional appliances, aimed at this category of customer, the relations between LAINOX ALI Group S.r.l. and its customers are not disciplined by the regulations safeguarding consumers. By concluding the supply contract and accepting these conditions, the customer states that the purchase has been made to carry out activities of a professional and business nature.

The Lainox warranty covers the appliance, new from the factory, from original defects and/or faults found during the warranty period.

Warranty coverage, without prejudice to the following points, is valid where the complaint about the fault and/or defect found is made by the customer, within eight days, by sending a registered letter with proof of delivery or an email to Lainox or the reseller from whom the product was purchased.

The general 24-month warranty for any production or material defects becomes effective when confirmation is given of the installation by Lainox authorised technical personnel and operates under the following conditions:

- a) the product is new from the factory or the production date is less than 6 months from the date of installation;
- b) the product has been correctly installed by LAINOX certified personnel (request LAINOX service card) and a copy of pages 2 and 3 of this document has been registered on the website <https://service-planner.lainox.it> under the warranty management section;
- c) the product has been used correctly as per the instructions provided by Lainox, and routine maintenance has been performed;
- d) there have been no interventions on the product by the customer or by third parties not authorised by Lainox;
- e) the product is intact, without alterations and/or replacement of components with non-original Lainox products;
- f) the malfunction is not a direct consequence of transportation/repositioning, inadequate power supplies, tampering, improper use or misuse or malicious behaviour and/or negligent action by the customer;
- g) chemical products have not been used which do not comply with the technical specifications provided by Lainox

The warranty covers the replacement of components that may prove defective or of poor quality and reliability, and the possible replacement of the entire product, where this is deemed necessary.

In these circumstances, the customer has the right to the repair/replacement of defective parts or the product. The labour and the call for the repair and/or replacements during the warranty period are completely free for the customer.

The customer will bear all the costs connected to and dependent on the intervention of Lainox technicians, following calls for replacements and repairs under warranty, where it is ascertained, at the sole discretion of technicians involved, that the problems reported are non-existent or are not covered by the warranty in accordance with these general conditions.

All the material replaced or withdrawn becomes the property of Lainox.

GENERAL CONDITIONS OF SALE, REPAIR AND WARRANTY

The warranty does not cover:

- consumable parts and/or parts subject to wear, such as seals, gaskets, etc.
- light bulbs and glass parts;
- reimbursement for routine and extraordinary maintenance;
- damage as a direct consequence of external factors on the supply lines, such as overvoltages, corrosive water etc.;
- reimbursement of additional costs incurred for installations with poor accessibility

It is understood that any warranty claims will not restart the annual coverage for any additional malfunctions.

Without prejudice to the repair work and replacement of components or the entire product, where conditions are seen to exist, should the customer report additional damages, whether direct or indirect, as a result of the malfunctioning of its products, damages - if ascertained - payable by Lainox will not exceed the limit of the value of the product/s purchased by the customer.

As a partial exception to the above and to the statutory provisions for the twelve-month warranty time limit for products intended for professional and business activities, the display and relevant electronic boards (I/O, inverter, boiler expansion) of the NABOO, Aroma NABOO and Compact NABOO units are expressly covered for defects, not caused by the customer, for a period of 48 months from the production date, after return and verification by LAINOX. Labour is excluded in these cases.

Any warranty extensions, beyond the twelve-month period and with the exception of the indications in the previous paragraph, agreed at the time of sale by the dealer with the customer, do not imply any involvement, nor have validity and are not enforceable against Lainox, unless different agreements have been made between Lainox and the retailer.

Any dispute between the parties will be settled by the Court of Treviso, under Italian law.

INSPECTION - MAINTENANCE NO. 1

Page 1/2

All	Gas	Boiler	Wash	Activity	Completed	Notes
X				Placement and connections checked		
X				External conditions checked (panels, internal and external cleanliness)		
X				Software version checked (if necessary, update)		
X				Cloud connection checked (if necessary, connect)		
X				Check alarms recorded		
		X		Callout state checked (active? No. hours over 5 and 8)		
DOOR						
X				Alignment (if necessary, adjust)		
X				State of seals (if necessary, replace - not in warranty)		
X				Water-tightness (try starting wash cycle from FT and steam)		
X				Tray drain (intact? Does it drain?)		
OVEN CHAMBER						
X				State (any build-up - limescale - not in warranty)		
X				Tray holder and back panel (state and placement)		
X				Humidification nozzle (if necessary, unclog- not in warranty)		
X				Fan (state, balance)		
FRONT PANEL						
X				Cleanliness and infiltration		
X				Cleanliness of vent inlet		
X				Electrical/data connections		

INSPECTION - MAINTENANCE NO. 1

Page 2/2

All	Gas	Boiler	Wash	Activity	Completed	Notes
ELECTRICAL COMPARTMENT						
X				Cleanliness / infiltration / leaks		
X				Visual components check		
X				Check hydraulic connection and for any leaks		
X				Check electrical components		
X				Check motor consumption and resistors		
		X		Check state of boiler probes		
		X		Check drainage valve operation		
		X		Check pump and callout circuit		
			X	Check washing operation/water-tightness/circuit		
			X	Check washing operation/head water-tightness (replace)		
DRAWERS						
		X	X	Check cleanliness and state (cap, filter and micro-switch)		
		X	X	Circulation pump		
		X	X	Check connections seals		
GAS						
	X			Check type of gas, supply pressure and for leaks		
	X			Check combustion		
	X			Check electrodes		
	X			Tightening of burner nuts		
Date:				Stamp and signature:		

INSPECTION - MAINTENANCE NO. 2

Page 1/2

All	Gas	Boiler	Wash	Activity	Completed	Notes
X				Placement and connections checked		
X				External conditions checked (panels, internal and external cleanliness)		
X				Software version checked (if necessary, update)		
X				Cloud connection checked (if necessary, connect)		
X				Check alarms recorded		
		X		Callout state checked (active? No. hours over 5 and 8)		
DOOR						
X				Alignment (if necessary, adjust)		
X				State of seals (if necessary, replace - not in warranty)		
X				Water-tightness (try starting wash cycle from FT and steam)		
X				Tray drain (intact? Does it drain?)		
OVEN CHAMBER						
X				State (any build-up - limescale - not in warranty)		
X				Tray holder and back panel (state and placement)		
X				Humidification nozzle (if necessary, unclog- not in warranty)		
X				Fan (state, balance)		
FRONT PANEL						
X				Cleanliness and infiltration		
X				Cleanliness of vent inlet		
X				Electrical/data connections		

INSPECTION - MAINTENANCE NO. 2

Page 2/2

All	Gas	Boiler	Wash	Activity	Completed	Notes
ELECTRICAL COMPARTMENT						
X				Cleanliness / infiltration / leaks		
X				Visual components check		
X				Check hydraulic connection and for any leaks		
X				Check electrical components		
X				Check motor consumption and resistors		
		X		Check state of boiler probes		
		X		Check drainage valve operation		
		X		Check pump and callout circuit		
			X	Check washing operation/water-tightness/circuit		
			X	Check washing operation/head water-tightness (replace)		
DRAWERS						
		X	X	Check cleanliness and state (cap, filter and micro-switch)		
		X	X	Circulation pump		
		X	X	Check connections seals		
GAS						
	X			Check type of gas, supply pressure and for leaks		
	X			Check combustion		
	X			Check electrodes		
	X			Tightening of burner nuts		
Date:				Stamp and signature:		

INSPECTION - MAINTENANCE NO. 3

Page 1/2

All	Gas	Boiler	Wash	Activity	Completed	Notes
X				Placement and connections checked		
X				External conditions checked (panels, internal and external cleanliness)		
X				Software version checked (if necessary, update)		
X				Cloud connection checked (if necessary, connect)		
X				Check alarms recorded		
		X		Callout state checked (active? No. hours over 5 and 8)		
DOOR						
X				Alignment (if necessary, adjust)		
X				State of seals (if necessary, replace - not in warranty)		
X				Water-tightness (try starting wash cycle from FT and steam)		
X				Tray drain (intact? Does it drain?)		
OVEN CHAMBER						
X				State (any build-up - limescale - not in warranty)		
X				Tray holder and back panel (state and placement)		
X				Humidification nozzle (if necessary, unclog- not in warranty)		
X				Fan (state, balance)		
FRONT PANEL						
X				Cleanliness and infiltration		
X				Cleanliness of vent inlet		
X				Electrical/data connections		

INSPECTION - MAINTENANCE NO. 3

Page 2/2

All	Gas	Boiler	Wash	Activity	Completed	Notes
ELECTRICAL COMPARTMENT						
X				Cleanliness / infiltration / leaks		
X				Visual components check		
X				Check hydraulic connection and for any leaks		
X				Check electrical components		
X				Check motor consumption and resistors		
		X		Check state of boiler probes		
		X		Check drainage valve operation		
		X		Check pump and callout circuit		
			X	Check washing operation/water-tightness/circuit		
			X	Check washing operation/head water-tightness (replace)		
DRAWERS						
		X	X	Check cleanliness and state (cap, filter and micro-switch)		
		X	X	Circulation pump		
		X	X	Check connections seals		
GAS						
	X			Check type of gas, supply pressure and for leaks		
	X			Check combustion		
	X			Check electrodes		
	X			Tightening of burner nuts		
Date:				Stamp and signature:		

INSPECTION - MAINTENANCE NO. 4

Page 1/2

All	Gas	Boiler	Wash	Activity	Completed	Notes
X				Placement and connections checked		
X				External conditions checked (panels, internal and external cleanliness)		
X				Software version checked (if necessary, update)		
X				Cloud connection checked (if necessary, connect)		
X				Check alarms recorded		
		X		Callout state checked (active? No. hours over 5 and 8)		
DOOR						
X				Alignment (if necessary, adjust)		
X				State of seals (if necessary, replace - not in warranty)		
X				Water-tightness (try starting wash cycle from FT and steam)		
X				Tray drain (intact? Does it drain?)		
OVEN CHAMBER						
X				State (any build-up - limescale - not in warranty)		
X				Tray holder and back panel (state and placement)		
X				Humidification nozzle (if necessary, unclog- not in warranty)		
X				Fan (state, balance)		
FRONT PANEL						
X				Cleanliness and infiltration		
X				Cleanliness of vent inlet		
X				Electrical/data connections		

INSPECTION - MAINTENANCE NO. 4

Page 2/2

All	Gas	Boiler	Wash	Activity	Completed	Notes
ELECTRICAL COMPARTMENT						
X				Cleanliness / infiltration / leaks		
X				Visual components check		
X				Check hydraulic connection and for any leaks		
X				Check electrical components		
X				Check motor consumption and resistors		
		X		Check state of boiler probes		
		X		Check drainage valve operation		
		X		Check pump and callout circuit		
			X	Check washing operation/water-tightness/circuit		
			X	Check washing operation/head water-tightness (replace)		
DRAWERS						
		X	X	Check cleanliness and state (cap, filter and micro-switch)		
		X	X	Circulation pump		
		X	X	Check connections seals		
GAS						
	X			Check type of gas, supply pressure and for leaks		
	X			Check combustion		
	X			Check electrodes		
	X			Tightening of burner nuts		
Date:				Stamp and signature:		

INSPECTION - MAINTENANCE NO. 5

Page 1/2

All	Gas	Boiler	Wash	Activity	Completed	Notes
X				Placement and connections checked		
X				External conditions checked (panels, internal and external cleanliness)		
X				Software version checked (if necessary, update)		
X				Cloud connection checked (if necessary, connect)		
X				Check alarms recorded		
		X		Callout state checked (active? No. hours over 5 and 8)		
DOOR						
X				Alignment (if necessary, adjust)		
X				State of seals (if necessary, replace - not in warranty)		
X				Water-tightness (try starting wash cycle from FT and steam)		
X				Tray drain (intact? Does it drain?)		
OVEN CHAMBER						
X				State (any build-up - limescale - not in warranty)		
X				Tray holder and back panel (state and placement)		
X				Humidification nozzle (if necessary, unclog- not in warranty)		
X				Fan (state, balance)		
FRONT PANEL						
X				Cleanliness and infiltration		
X				Cleanliness of vent inlet		
X				Electrical/data connections		

INSPECTION - MAINTENANCE NO. 5

Page 2/2

All	Gas	Boiler	Wash	Activity	Completed	Notes
ELECTRICAL COMPARTMENT						
X				Cleanliness / infiltration / leaks		
X				Visual components check		
X				Check hydraulic connection and for any leaks		
X				Check electrical components		
X				Check motor consumption and resistors		
		X		Check state of boiler probes		
		X		Check drainage valve operation		
		X		Check pump and callout circuit		
			X	Check washing operation/water-tightness/circuit		
			X	Check washing operation/head water-tightness (replace)		
DRAWERS						
		X	X	Check cleanliness and state (cap, filter and micro-switch)		
		X	X	Circulation pump		
		X	X	Check connections seals		
GAS						
	X			Check type of gas, supply pressure and for leaks		
	X			Check combustion		
	X			Check electrodes		
	X			Tightening of burner nuts		
Date:				Stamp and signature:		

INSPECTION - MAINTENANCE NO. 6

Page 1/2

All	Gas	Boiler	Wash	Activity	Completed	Notes
X				Placement and connections checked		
X				External conditions checked (panels, internal and external cleanliness)		
X				Software version checked (if necessary, update)		
X				Cloud connection checked (if necessary, connect)		
X				Check alarms recorded		
		X		Callout state checked (active? No. hours over 5 and 8)		
DOOR						
X				Alignment (if necessary, adjust)		
X				State of seals (if necessary, replace - not in warranty)		
X				Water-tightness (try starting wash cycle from FT and steam)		
X				Tray drain (intact? Does it drain?)		
OVEN CHAMBER						
X				State (any build-up - limescale - not in warranty)		
X				Tray holder and back panel (state and placement)		
X				Humidification nozzle (if necessary, unclog- not in warranty)		
X				Fan (state, balance)		
FRONT PANEL						
X				Cleanliness and infiltration		
X				Cleanliness of vent inlet		
X				Electrical/data connections		

INSPECTION - MAINTENANCE NO. 6

Page 2/2

All	Gas	Boiler	Wash	Activity	Completed	Notes
ELECTRICAL COMPARTMENT						
X				Cleanliness / infiltration / leaks		
X				Visual components check		
X				Check hydraulic connection and for any leaks		
X				Check electrical components		
X				Check motor consumption and resistors		
		X		Check state of boiler probes		
		X		Check drainage valve operation		
		X		Check pump and callout circuit		
			X	Check washing operation/water-tightness/circuit		
			X	Check washing operation/head water-tightness (replace)		
DRAWERS						
		X	X	Check cleanliness and state (cap, filter and micro-switch)		
		X	X	Circulation pump		
		X	X	Check connections seals		
GAS						
	X			Check type of gas, supply pressure and for leaks		
	X			Check combustion		
	X			Check electrodes		
	X			Tightening of burner nuts		
Date:				Stamp and signature:		

INSPECTION - MAINTENANCE NO. 7

Page 1/2

All	Gas	Boiler	Wash	Activity	Completed	Notes
X				Placement and connections checked		
X				External conditions checked (panels, internal and external cleanliness)		
X				Software version checked (if necessary, update)		
X				Cloud connection checked (if necessary, connect)		
X				Check alarms recorded		
		X		Callout state checked (active? No. hours over 5 and 8)		
DOOR						
X				Alignment (if necessary, adjust)		
X				State of seals (if necessary, replace - not in warranty)		
X				Water-tightness (try starting wash cycle from FT and steam)		
X				Tray drain (intact? Does it drain?)		
OVEN CHAMBER						
X				State (any build-up - limescale - not in warranty)		
X				Tray holder and back panel (state and placement)		
X				Humidification nozzle (if necessary, unclog- not in warranty)		
X				Fan (state, balance)		
FRONT PANEL						
X				Cleanliness and infiltration		
X				Cleanliness of vent inlet		
X				Electrical/data connections		

INSPECTION - MAINTENANCE NO. 7

Page 2/2

All	Gas	Boiler	Wash	Activity	Completed	Notes
ELECTRICAL COMPARTMENT						
X				Cleanliness / infiltration / leaks		
X				Visual components check		
X				Check hydraulic connection and for any leaks		
X				Check electrical components		
X				Check motor consumption and resistors		
		X		Check state of boiler probes		
		X		Check drainage valve operation		
		X		Check pump and callout circuit		
			X	Check washing operation/water-tightness/circuit		
			X	Check washing operation/head water-tightness (replace)		
DRAWERS						
		X	X	Check cleanliness and state (cap, filter and micro-switch)		
		X	X	Circulation pump		
		X	X	Check connections seals		
GAS						
	X			Check type of gas, supply pressure and for leaks		
	X			Check combustion		
	X			Check electrodes		
	X			Tightening of burner nuts		
Date:				Stamp and signature:		

INSPECTION - MAINTENANCE NO. 8

Page 1/2

All	Gas	Boiler	Wash	Activity	Completed	Notes
X				Placement and connections checked		
X				External conditions checked (panels, internal and external cleanliness)		
X				Software version checked (if necessary, update)		
X				Cloud connection checked (if necessary, connect)		
X				Check alarms recorded		
		X		Callout state checked (active? No. hours over 5 and 8)		
DOOR						
X				Alignment (if necessary, adjust)		
X				State of seals (if necessary, replace - not in warranty)		
X				Water-tightness (try starting wash cycle from FT and steam)		
X				Tray drain (intact? Does it drain?)		
OVEN CHAMBER						
X				State (any build-up - limescale - not in warranty)		
X				Tray holder and back panel (state and placement)		
X				Humidification nozzle (if necessary, unclog- not in warranty)		
X				Fan (state, balance)		
FRONT PANEL						
X				Cleanliness and infiltration		
X				Cleanliness of vent inlet		
X				Electrical/data connections		

INSPECTION - MAINTENANCE NO. 8

Page 2/2

All	Gas	Boiler	Wash	Activity	Completed	Notes
ELECTRICAL COMPARTMENT						
X				Cleanliness / infiltration / leaks		
X				Visual components check		
X				Check hydraulic connection and for any leaks		
X				Check electrical components		
X				Check motor consumption and resistors		
		X		Check state of boiler probes		
		X		Check drainage valve operation		
		X		Check pump and callout circuit		
			X	Check washing operation/water-tightness/circuit		
			X	Check washing operation/head water-tightness (replace)		
DRAWERS						
		X	X	Check cleanliness and state (cap, filter and micro-switch)		
		X	X	Circulation pump		
		X	X	Check connections seals		
GAS						
	X			Check type of gas, supply pressure and for leaks		
	X			Check combustion		
	X			Check electrodes		
	X			Tightening of burner nuts		
Date:				Stamp and signature:		

INSPECTION - MAINTENANCE NO. 9

Page 1/2

All	Gas	Boiler	Wash	Activity	Completed	Notes
X				Placement and connections checked		
X				External conditions checked (panels, internal and external cleanliness)		
X				Software version checked (if necessary, update)		
X				Cloud connection checked (if necessary, connect)		
X				Check alarms recorded		
		X		Callout state checked (active? No. hours over 5 and 8)		
DOOR						
X				Alignment (if necessary, adjust)		
X				State of seals (if necessary, replace - not in warranty)		
X				Water-tightness (try starting wash cycle from FT and steam)		
X				Tray drain (intact? Does it drain?)		
OVEN CHAMBER						
X				State (any build-up - limescale - not in warranty)		
X				Tray holder and back panel (state and placement)		
X				Humidification nozzle (if necessary, unclog- not in warranty)		
X				Fan (state, balance)		
FRONT PANEL						
X				Cleanliness and infiltration		
X				Cleanliness of vent inlet		
X				Electrical/data connections		

INSPECTION - MAINTENANCE NO. 9

Page 2/2

All	Gas	Boiler	Wash	Activity	Completed	Notes
ELECTRICAL COMPARTMENT						
X				Cleanliness / infiltration / leaks		
X				Visual components check		
X				Check hydraulic connection and for any leaks		
X				Check electrical components		
X				Check motor consumption and resistors		
		X		Check state of boiler probes		
		X		Check drainage valve operation		
		X		Check pump and callout circuit		
			X	Check washing operation/water-tightness/circuit		
			X	Check washing operation/head water-tightness (replace)		
DRAWERS						
		X	X	Check cleanliness and state (cap, filter and micro-switch)		
		X	X	Circulation pump		
		X	X	Check connections seals		
GAS						
	X			Check type of gas, supply pressure and for leaks		
	X			Check combustion		
	X			Check electrodes		
	X			Tightening of burner nuts		
Date:				Stamp and signature:		

INSPECTION - MAINTENANCE NO. 10

Page 1/2

All	Gas	Boiler	Wash	Activity	Completed	Notes
X				Placement and connections checked		
X				External conditions checked (panels, internal and external cleanliness)		
X				Software version checked (if necessary, update)		
X				Cloud connection checked (if necessary, connect)		
X				Check alarms recorded		
		X		Callout state checked (active? No. hours over 5 and 8)		
DOOR						
X				Alignment (if necessary, adjust)		
X				State of seals (if necessary, replace - not in warranty)		
X				Water-tightness (try starting wash cycle from FT and steam)		
X				Tray drain (intact? Does it drain?)		
OVEN CHAMBER						
X				State (any build-up - limescale - not in warranty)		
X				Tray holder and back panel (state and placement)		
X				Humidification nozzle (if necessary, unclog- not in warranty)		
X				Fan (state, balance)		
FRONT PANEL						
X				Cleanliness and infiltration		
X				Cleanliness of vent inlet		
X				Electrical/data connections		

INSPECTION - MAINTENANCE NO. 10

Page 2/2

All	Gas	Boiler	Wash	Activity	Completed	Notes
ELECTRICAL COMPARTMENT						
X				Cleanliness / infiltration / leaks		
X				Visual components check		
X				Check hydraulic connection and for any leaks		
X				Check electrical components		
X				Check motor consumption and resistors		
		X		Check state of boiler probes		
		X		Check drainage valve operation		
		X		Check pump and callout circuit		
			X	Check washing operation/water-tightness/circuit		
			X	Check washing operation/head water-tightness (replace)		
DRAWERS						
		X	X	Check cleanliness and state (cap, filter and micro-switch)		
		X	X	Circulation pump		
		X	X	Check connections seals		
GAS						
	X			Check type of gas, supply pressure and for leaks		
	X			Check combustion		
	X			Check electrodes		
	X			Tightening of burner nuts		
Date:				Stamp and signature:		

NOTES

This image shows a full page of blank, lined paper. It features approximately 28 evenly spaced horizontal grey lines across its entire surface, providing a template for writing or drawing. The margins are consistent on all sides.



LA90037350 MANUALE INST. NAB00/SAPIENS/AROMA - EN