

*TRIPLE-FUNCTION ELECTRIC OVENS WITH
ELECTRONIC CONTROL*

*INSTRUCTIONS FOR INSTALLATION,
OPERATION AND MAINTENANCE*



COD.: ZSL0720

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1.

INSTALLATION

1.1 IMPORTANT NOTICE



Read this manual carefully, since it contains important information concerning safe installation, operation and maintenance of the appliance. Keep this manual in a safe place for future reference. If the appliance is transferred to a new user, enclose this manual (if necessary, request your local authorized dealer or the manufacturer to supply a new copy).

- Installation, special maintenance and repairs must be carried out by a qualified technician in compliance with the manufacturer's instructions.
- The appliance must be used only by persons trained in its operation.
- Disconnect the appliance from the mains in case of malfunction. If repairs should be necessary, contact an authorized service centre and insist on the use of original spare parts.
- These conditions are applicable only for the country indicated on the serial number plate affixed to the appliance.
- Failure to comply with these indications may affect the safety of the appliance.
- When the appliance is in operation, remember that certain areas of the external surface will reach high temperatures.

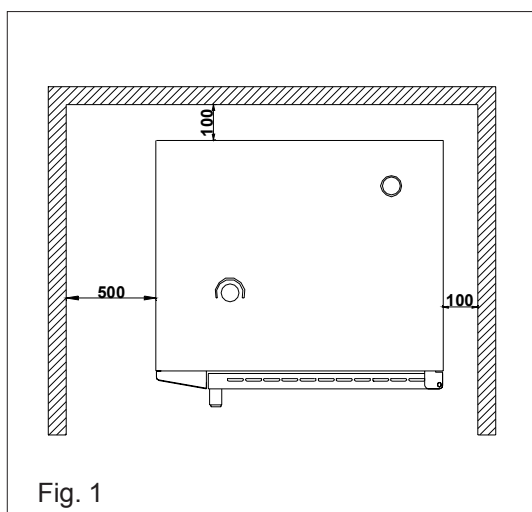
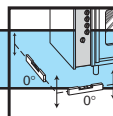
This appliance is in compliance with the essential requirements laid down by Low-Voltage Directives 73/23/EEC and 93/68/EEC.

It is also in full compliance with the following electrical standards:

- EN 60335-1 and subsequent modifications
- EN 60335-2-42 and subsequent modifications
- EN 60335-2-46 and subsequent modifications
- EN 60335-2-13 and subsequent modifications

The appliance is in compliance with the essential requirements laid down by Electromagnetic Compatibility

1.2 POSITIONING



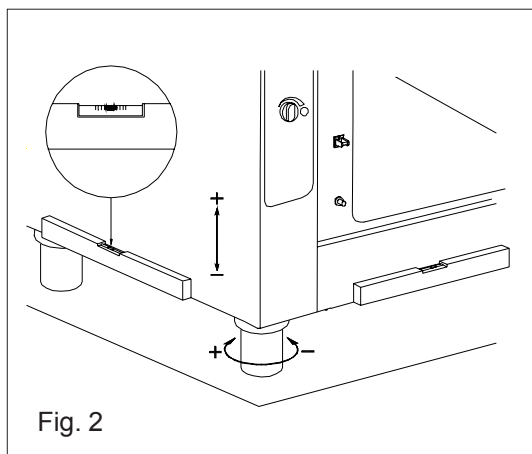
These appliances are designed for indoor use, and must not be used in the open. Never expose the appliance to the elements (rain etc.).

Remove the appliance from its carton and check for damage. Place the appliance in the preferred position. Avoid installation against a wall or partition, kitchen cabinets or near inflammable materials. The oven must always be installed on the special stand.

Leave a gap of **at least 100mm** between all sides of the appliance and surrounding walls or other appliances. It is advisable to leave a gap of 500mm between the left side of the appliance and the wall (see Fig. 1).

The room in which the appliance is installed should be adequately ventilated.

All materials used for packaging are environmentally friendly. These materials may be stored without risk or incinerated in a suitable refuse incinerator.



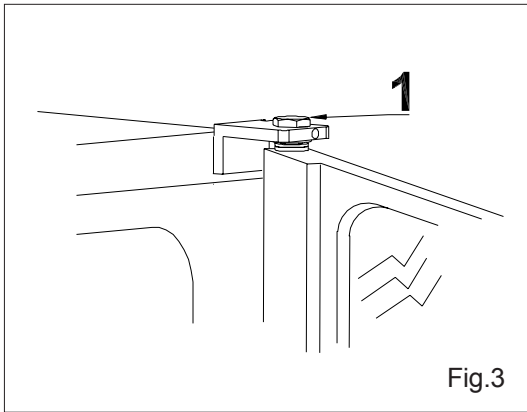
Adjust the feet as shown in Fig. 2 in order to level the appliance and to adjust the height as desired.

The operation of the oven will be affected if it is not level.

Carefully remove the protective film from the external panels in order to avoid leaving traces of adhesive.

Check that the air intake grilles and other apertures are not obstructed.

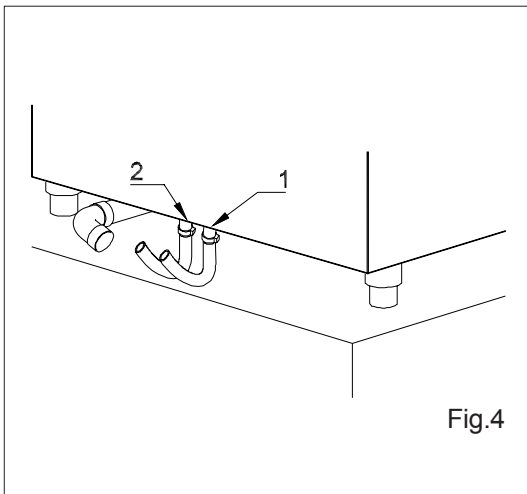
1.3 ADJUSTING THE DOOR



Check that the door closes correctly and that the seal between the door and the oven compartment is correctly positioned. If necessary, adjust the door hinges in order to ensure that the oven is air-tight when in operation.

In order to adjust the closure of the door, proceed as follows: loosen the screw (1, Fig. 3), adjust the door, and then re-tighten the screw. Both hinges (upper and lower) can be adjusted.

1.4 CONNECTING TO THE WATER SUPPLY



Maximum mains water pressure: (250Kpa) = 2.5 bar.

The oven is fitted with two water intake couplings. The first should be used to connect to a softened water supply (1, Fig. 4); the second should be used for direct connection to the mains water supply (2, Fig. 4).

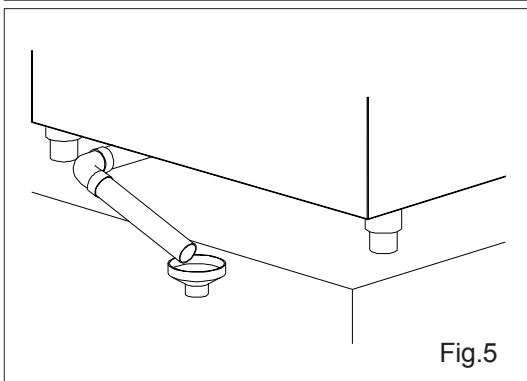
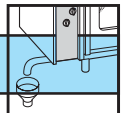
The manufacturer recommends the installation of a water-softener. 8 - 10°F approx.

Before connecting the appliance to the water supply, allow a certain quantity of water to run off in order to remove any ferrous residue from the pipes. Check that the filters of the solenoid valves are clean (see paragraph 4.1).

Connect the water intake coupling marked "Water" to the cold water supply. A cut-off valve should be installed between the water outlet and the intake coupling.

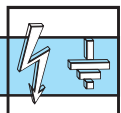
If a softened water supply is not available, both water intake couplings should be connected to the mains water supply.

1.5 CONNECTING THE DRAIN OUTLET



For connection to the drain outlet, install the funnel (supplied with the appliance) in order to ensure that the water drains off freely. The drain tube must always be open in order to avoid problems of pressure in the chamber (Fig. 5).

1.6 CONNECTION TO THE POWER SUPPLY



Check that the power socket is efficiently grounded in compliance with current safety legislation. Check that the mains voltage and frequency are correct for the appliance.

When connecting the appliance to the power supply, it is necessary to install a safety switch of suitable capacity on all poles of the power supply. The safety switch must be installed between the appliance and the mains, and must be easily accessible to the user. The contact apertures of the safety switch must be at least 3mm.

Set the main switch on the power socket to which the plug on the power cable will be connected to position 0 (zero). Have a qualified technician check that the power socket is suitable for the power absorption of the appliance.

Remove the screws which secure the left-hand panel in position, remove the panel and dismantle the cable protection. Remove the wiring diagram, which is contained in an envelope.

Ensure that the cable is of sufficient dimensions for the power absorption.

Pass the power cable through the cable clamp fitted to the frame, and then through the cable clamp on the wiring bar. Ensure that the distance between the cable clamp on the wiring bar and the cable clamp on the frame is at least 60cm.

Connect the cable to the terminal block. The terminals are marked as follows:

L1 L2 \perp for single-phase versions (**ensure that the polarity is correct**)

L1 L2 L3 N \perp for three-phase versions

Tighten the cable clamps to secure the power cable.

When the appliance is in operation, the power supply voltage must not differ from the rated voltage for the appliance by more than $\pm 10\%$.

The appliance must be connected to an equipotential circuit whose efficiency must be checked as required by current safety legislation. The terminal for connection to the equipotential circuit is positioned on the frame and marked "Equipotential".

Replace the wiring diagram in its envelope on the wiring support for future reference, replace the protective casing and re-fit the side panel.

1.7 CONNECTION TO SUPPLEMENTARY SYSTEMS

HACCP

The appliance is fitted with an output socket for connection to a printer for installations featuring the HACCP system. In this way, the cooking cycle times and temperatures can be printed.

The appliance is not fitted with a clock.

2.

OPERATING INSTRUCTIONS

This appliance must be used exclusively for the purposes for which it is specifically designed. Any other utilization is considered improper.

Always supervise the appliance when in operation.

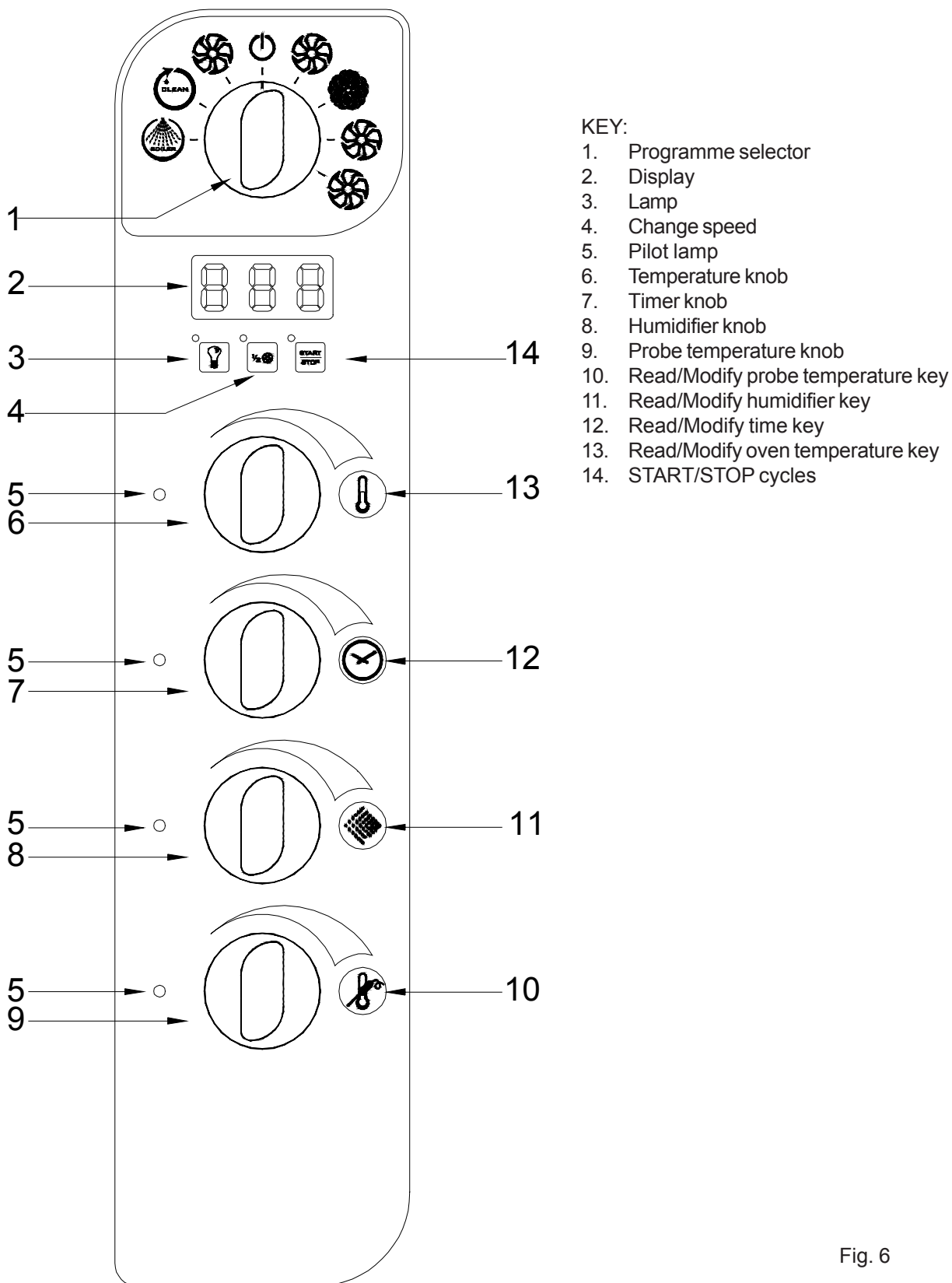
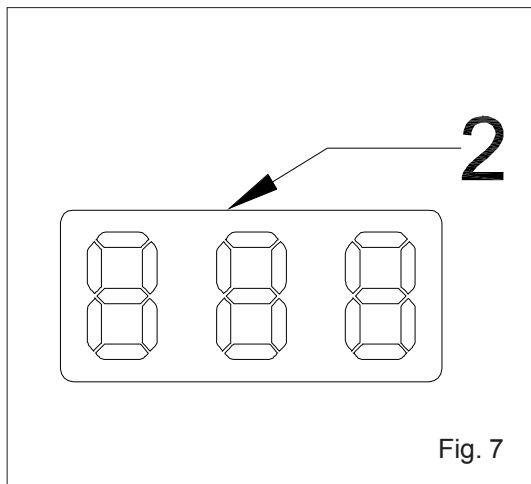


Fig. 6

2.1 STARTING THE APPLIANCE

Before operating the appliance for the first time, it is essential to remove all packaging material and replace any components previously removed for installation.

To start the appliance, close the main switch and open the cut-off valves on the water intakes upstream of the appliance.



DISPLAY

The oven features a single control display panel (2, Fig. 7) which lights when the programme selector is rotated.

When the oven is switched on, the display shows the temperature inside the oven compartment.

During cooking, the display indicates the temperature inside the oven. However, depending on the knob used, it also displays the time to elapse, the programmed level of humidity or the temperature of the food probe.

During selection of the oven settings, the display shows the value of the parameter being entered.

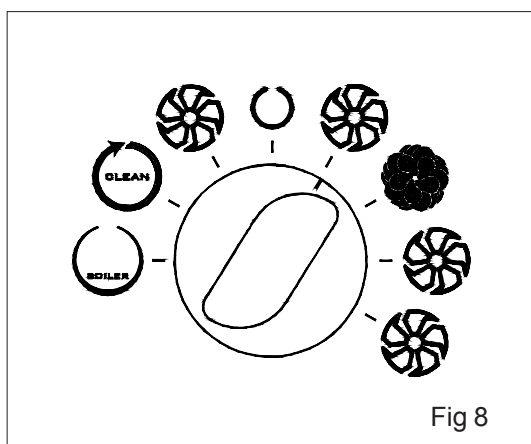
During the cooking cycle, the lower right-hand LED flashes: if the door is opened during the cycle, this LED remains lit.

2.2 TYPES OF COOKING

BEFORE COOKING, IT IS ADVISABLE TO PRE-HEAT THE OVEN TO A TEMPERATURE OF APPROXIMATELY +30°C/+40°C HIGHER THAN THE DESIRED COOKING TEMPERATURE.

The triple-function oven features four different types of cooking method:

- CONVECTION COOKING
- STATIC STEAM COOKING
- MIXED COOKING
- VENTILATED STEAM COOKING

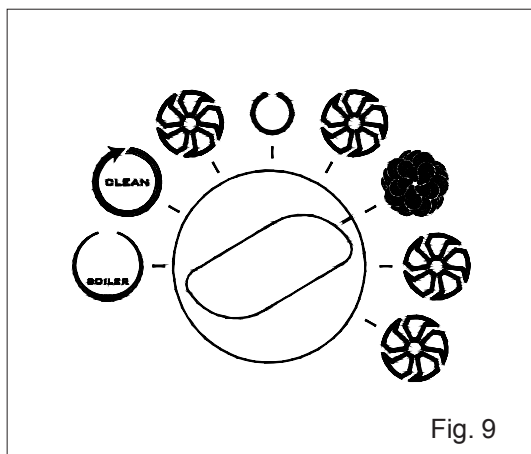


CONVECTION COOKING

Turn the cooking cycle selector knob to the position shown in Fig. 8.

The display will show the temperature measured inside the oven when it is switched on.

Enter the parameters for the cooking cycle, following the instructions shown in paragraph 2.3.



STATIC STEAM COOKING

Turn the cooking cycle selector knob to the position shown in Fig. 9.

The display will show the temperature measured inside the oven when it is switched on.

Enter the parameters for the cooking cycle, following the instructions shown in paragraph 2.3.

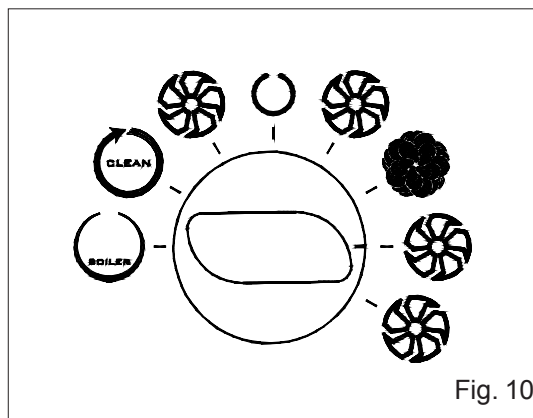


Fig. 10

MIXED COOKING

Turn the cooking cycle selector knob to the position shown in Fig. 10.

The display will show the temperature measured inside the oven when it is switched on.

Enter the parameters for the cooking cycle, following the instructions shown in paragraph 2.3.

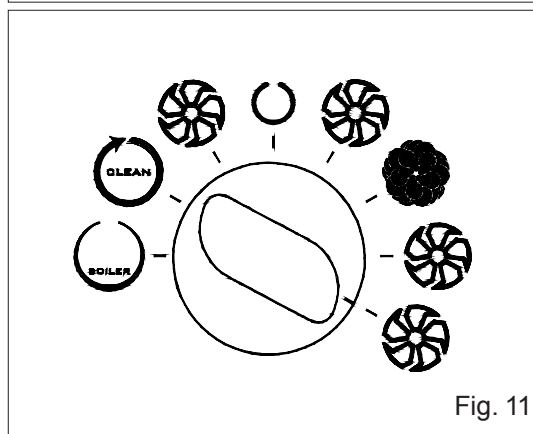


Fig. 11

VENTILATED STEAM COOKING

Turn the cooking cycle selector knob to the position shown in Fig. 11.

The display will show the temperature measured inside the oven when it is switched on.

Enter the parameters for the cooking cycle, following the instructions shown in paragraph 2.3.

2.3 SETTING THE COOKING CYCLE

NOTES ON COOKING CYCLE SELECTION

- when the oven is switched on, all functions (temperature, time, humidifier, probe) are set to a default value.
- when the method of cooking is changed, the settings return to default, except for the temperature which (unless the oven is switched off) maintains the last setting selected and the time, which will display the time that was initially selected.
- during the course of a cooking cycle, it is not possible to switch from timer-controlled cooking to the food probe function and vice-versa.
- if any of the knobs is turned during cooking, the display shows the corresponding value, but the actual parameter is not modified.
- it is not necessary to set the parameters in any particular sequence.

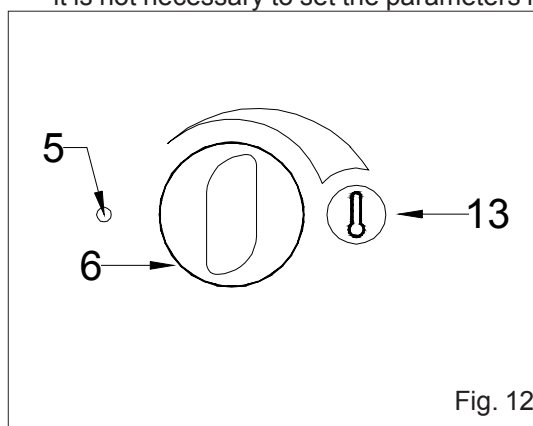


Fig. 12

TEMPERATURE

The temperature shown when the oven is switched on (default value) varies according to the selected cooking cycle as follows:

CONVECTION OR MIXED COOKING:

50°C DEFAULT can be set manually to between 50°C and 270°C.

STATIC STEAM COOKING:

105°C DEFAULT cannot be set manually

VENTILATED STEAM:

50°C DEFAULT can be set manually from 50°C

If no temperature setting is entered, the DEFAULT value will be used.

SELECTION:

In order to select the desired temperature for the oven, turn the knob (6, Fig. 12) clockwise until the desired temperature is shown on the display.

MODIFICATION:

To modify the temperature during the cooking cycle, press the button (13, Fig. 12), turn the knob (6, Fig. 12) until the new temperature is displayed. This setting will be stored in memory 5 seconds after the knob has been released. The system passes to the next setting automatically or when the button (13, Fig. 12) is pressed.

The LED (5, Fig. 12) flashes during selection or modification, and switches off during the actual cooking cycle.

COOKING METHODS

Two cooking methods can be selected: timer-controlled cooking or cooking using the food probe. To select the preferred method, turn the time knob or the food probe knob.

When the oven is switched on, the timer-controlled cooking method is selected by default.

TIMER-CONTROLLED COOKING

When the oven is switched on, the cooking time displayed (default value) is infinite (indicated by three hyphens on the display).

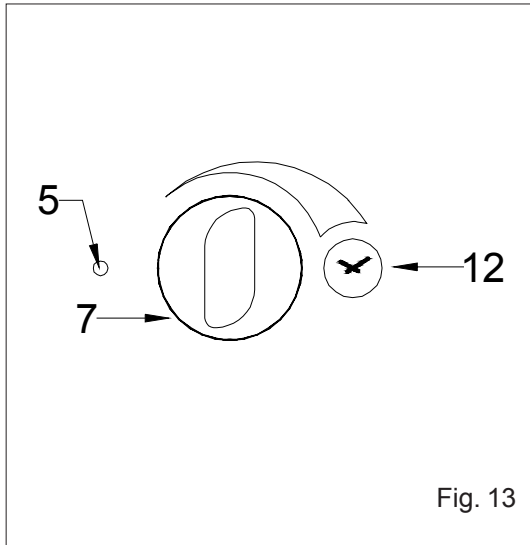


Fig. 13

COOKING WITHOUT TIMER CONTROL

If no time is selected, the cooking cycle will continue until the oven is switched off manually. The LED will remain unlit.

TIMER-CONTROLLED COOKING

SELECTION:

Select the desired cooking time (from 1 to 120 minutes) by turning the knob (7, Fig. 13) clockwise. The value being entered is shown on the display.

MODIFICATION:

To modify the cooking time during the cooking cycle, press the button (12, Fig. 13) to display the time to elapse, which can be incremented or decremented by turning the knob (7, Fig. 13). The modified cooking time is stored in memory 5 seconds after the knob is released. The system passes to the next setting automatically or when the button (12, Fig. 13) is pressed.

The led (Ref. 5) will flash while settings are being selected or modified. It will remain on during and after the cooking time has finished.

COOKING WITH THE FOOD PROBE

The food probe makes it possible to monitor the internal temperature of the food being cooked.

When the oven is switched on, this temperature is set to 20°C (default value).

Cooking with the food probe automatically excludes the timed-cooking function.

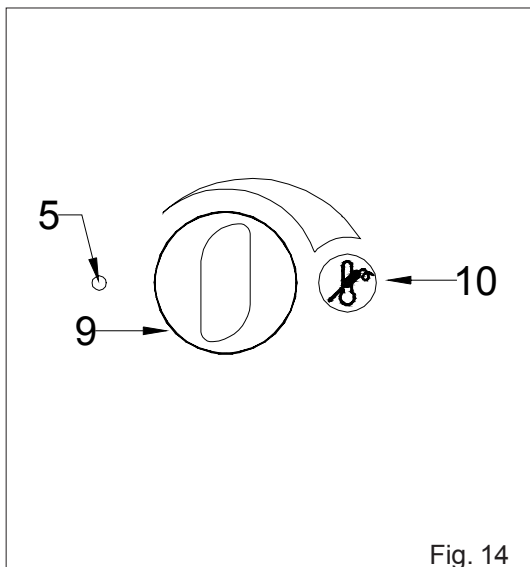


Fig. 14

SELECTION:

Insert the food probe (which is housed in the lateral section of the control panel) correctly into the food to be cooked.

The temperature of the food probe must be at least 5°C lower than the temperature selected for the oven.

Select the temperature you want the product to reach in the middle (20°C-120°C) by pressing the button (Ref. 10) and turning the knob (Ref. 9) clockwise.

MODIFICATION:

To modify the temperature during the cooking cycle, press the button (10, Fig. 14) to display the temperature measured by the probe, and turn the knob (9, Fig. 14). The modified temperature is stored in memory 5 seconds after the knob is released. The system passes to the next setting automatically or when the button (10, Fig. 14) is pressed.

If the food probe function is selected, the LED (5, Fig. 14) will remain lit except during selection or modification, when this LED flashes.

STARTING AND STOPPING THE COOKING CYCLE

N.B. If the humidifier function is desired, this function must be selected BEFORE starting the cooking cycle (see following paragraph).

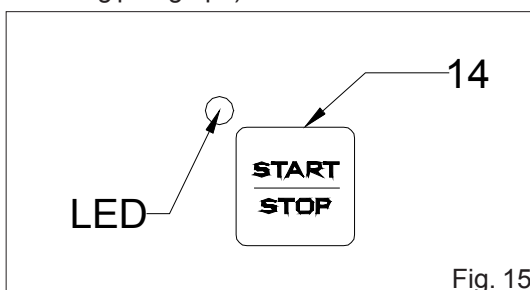


Fig. 15

After entering all the parameters correctly, press START (14, Fig. 15) to start the cooking cycle. The LED will light when the cycle is in operation. The cycle may be interrupted at any time by pressing STOP (14, Fig. 15).

TIMER-CONTROLLED CYCLE:

The cooking cycle will terminate automatically when the selected cooking time has elapsed. At the end of the cooking cycle, the oven will emit a beeping sound for 30 seconds, which can be stopped by turning any knob or opening the door.

COOKING CYCLE WITH FOOD PROBE:

The cooking cycle will be terminated automatically when the food probe reaches the selected temperature. The oven will emit a beeping sound for 30 seconds, which can be stopped by turning any knob or opening the door.

COOKING CYCLE WITHOUT TIMER CONTROL

To interrupt the cooking cycle manually, press STOP (14, Fig. 15). The LED switches off. After interruption of the cycle, new settings may be entered for a subsequent cooking cycle.

- N.B. If the door is opened, the cooking cycle is interrupted and the time count is suspended. When the door is re-closed, the cycle will resume. Aperture of the door sets the oven to PAUSE mode, during which the settings are maintained and can be modified.

2.4 SUPPLEMENTARY FUNCTIONS

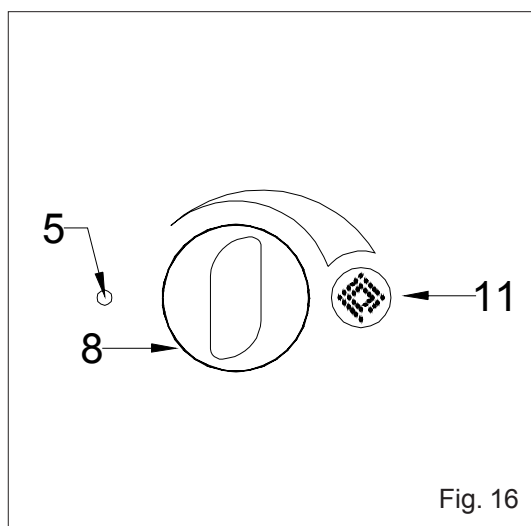


Fig. 16

USING THE HUMIDIFIER

The humidifier function can be selected for the convection cooking cycle only. If other cooking cycles are selected, the humidifier function is automatically disabled.

The humidifier function makes it possible to increase the level of humidity inside the oven.

The level of humidity is increased by introducing nebulized water into the oven. The user can select from 11 settings in multiples of 6 seconds (0 seconds, 6 seconds, 12 seconds, 18 seconds and so on up to 60 seconds).

SELECTION:

Turn the knob (8, Fig. 16) clockwise and check that display shows the desired level of humidity.

MODIFICATION:

To modify the humidity setting while the cooking cycle is in operation, press the button (11, Fig. 16) and turn the knob (8, Fig. 16) until the desired setting is displayed. The modified setting is stored in memory 5 seconds after the knob is released. The system passes to the next setting automatically or when the button (11, Fig. 16) is pressed. The LED (5, Fig. 16) flashes during selection or modification, and remains lit only when the humidifier is injecting nebulized water into the oven. At the end of the cycle the setting returns to zero.

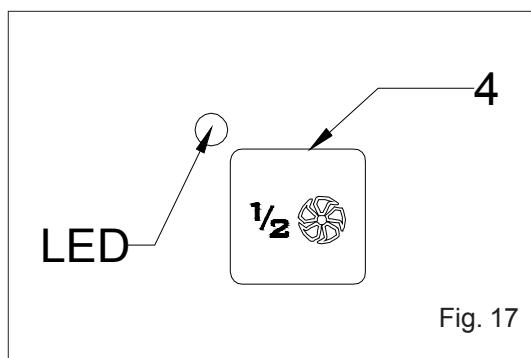


Fig. 17

SELECT FAN SPEED

The fan speed function enables the user to select the speed of rotation of the fan.

The default speed is FAST. Press the button (4, Fig. 17) to set the fan speed to SLOW. Press the button again to return to FAST etc. If this function is selected, the LED remains lit.

OVEN LIGHTS

If the door is closed, the oven lights can be switched on in all phases and operating modes by pressing the corresponding button (3, Fig. 18). The oven lights will switch off automatically after 45 seconds. To switch off the lights before the 45-second period has elapsed, press the button again.

When the door is opened, the lights switch off. However, if the door is re-closed before the 45-second switch-off period has elapsed, the lights will switch on again for the remaining period. The LED remains lit for the 45 seconds during which the lights are switched on.

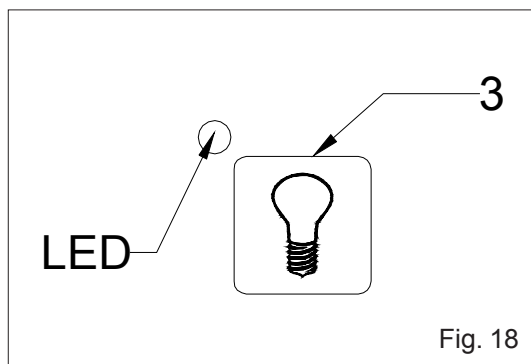


Fig. 18

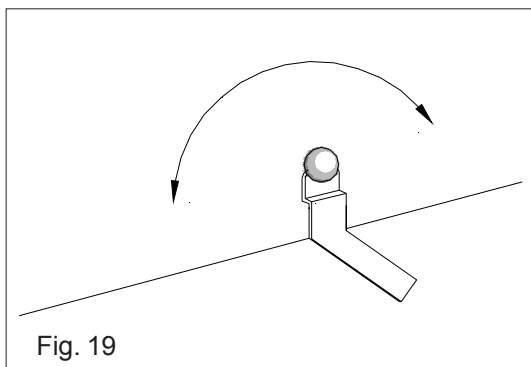


Fig. 19

STEAM DISCHARGE COMMAND

The steam discharge function expels the steam produced during cooking from the oven.

Turn the lever (Fig. 19) to open the steam discharge valve.

Even if the discharge valve is completely closed, there is no risk of excessive pressure in the oven, since the discharge outlet acts as a safety valve.

2.5 SWITCHING OFF THE OVEN

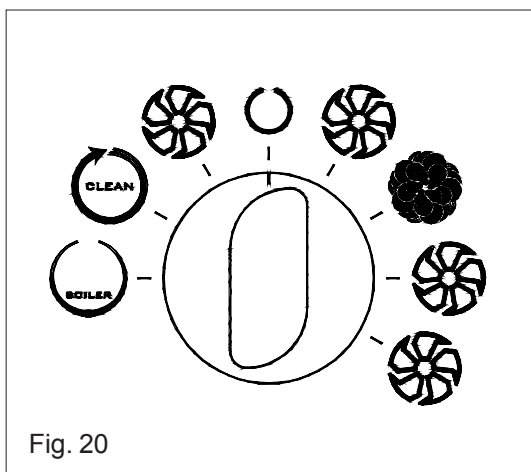


Fig. 20

At the end of the cooking cycle, turn the selector knob to the position shown in Fig. 20.

Close the water cut-off valve installed upstream of the oven.

Open the wall-mounted multi-pole safety switch.

If the oven has been used for steam or mixed cooking, it will automatically discharge any residual water remaining in the steam generator via the drain tube.

N.B. When the oven is switched off (or in the event of a power failure), the programmed cycle is cancelled. As a result, the settings must be re-entered when the oven is switched on again (or when the power supply is restored).

2.6 COOLING CYCLE

COOLING

The "COOLING" cycle enables the user to rapidly reduce the temperature inside the oven.

This is an important cycle when the user desires to perform a steam cooking cycle immediately after a convection or mixed cycle in which the oven temperature is in excess of 105°C (maximum temperature for a steam cooking cycle).

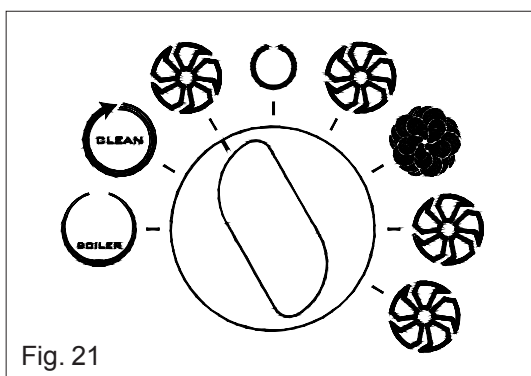


Fig. 21

SELECTION OF THE COOLING CYCLE:

- Turn the knob to the position shown in Fig. 21.
- The cycle starts automatically.
- The cycle ends when the temperature in the oven reaches 50°C (value shown on the display).

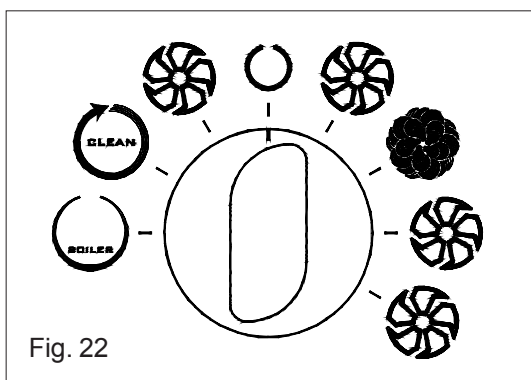


Fig. 22

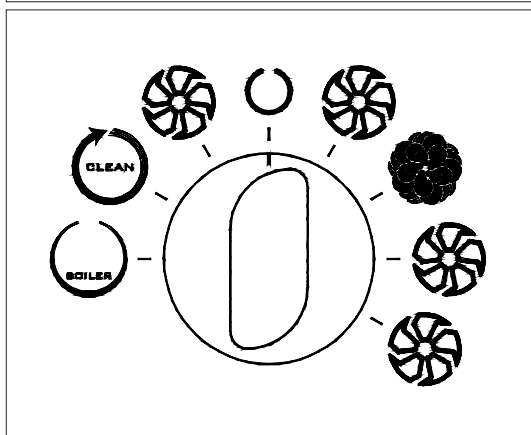
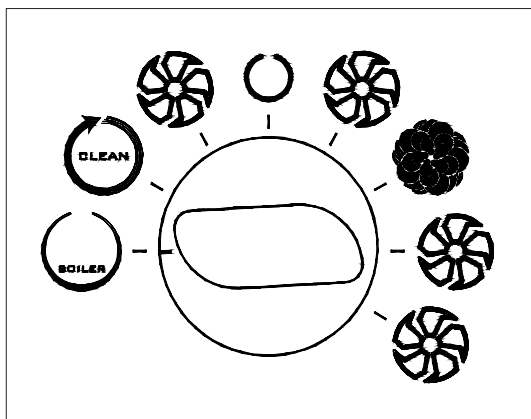
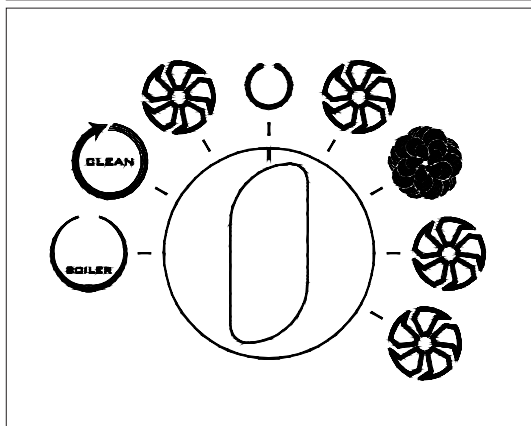
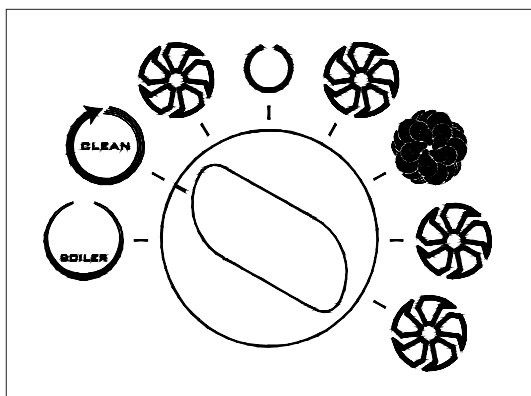
If the door is opened during the cooling cycle, introduction of water into the oven is interrupted but the cycle continues, since the fan continues to function.

The LED on the display continues to flash for the entire duration of the cooling cycle.

The cycle ends when the temperature inside the oven falls to 50°C (this value is shown on the display). At the end of the cycle, the buzzer will sound for 30 seconds. The buzzer may be interrupted by turning any of the knobs.

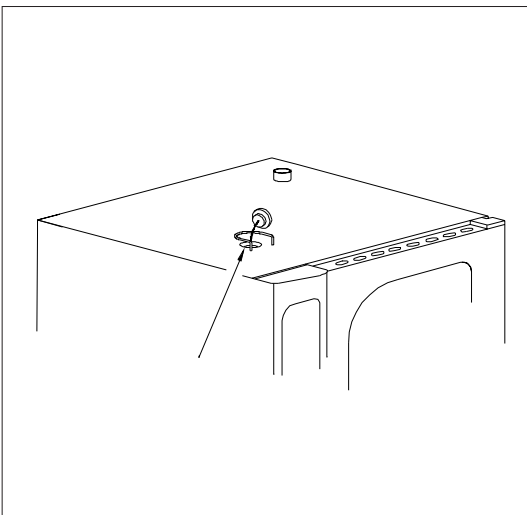
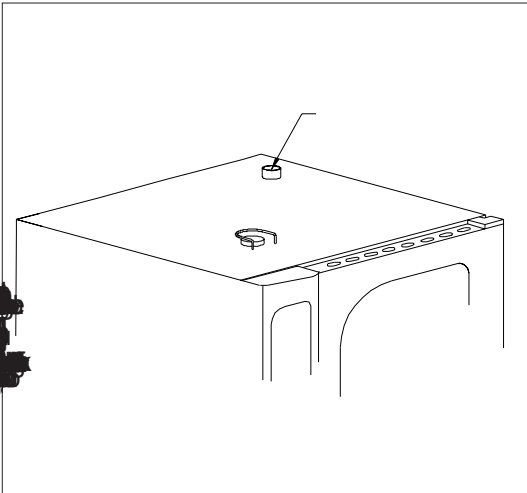
The cooling cycle may be interrupted at any time by turning the programme selector knob to the position shown in Fig. 22.

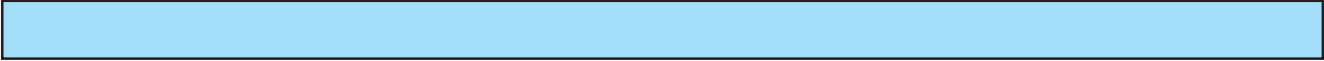
2.7 CLEANING CYCLES

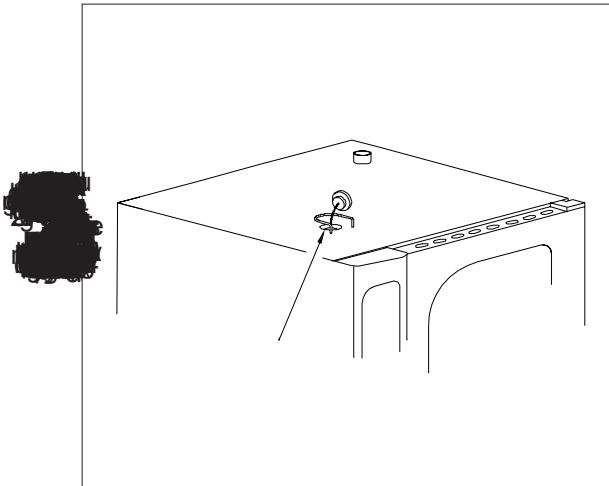


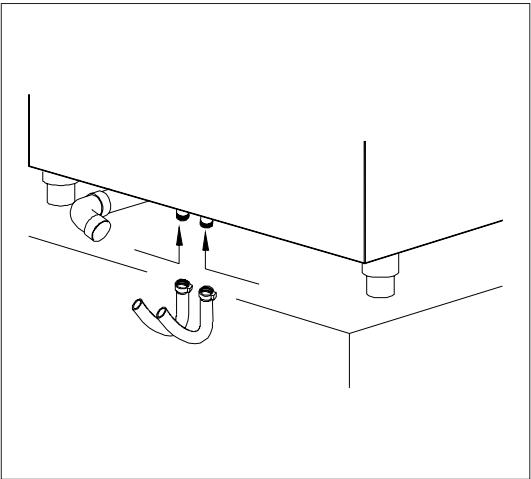
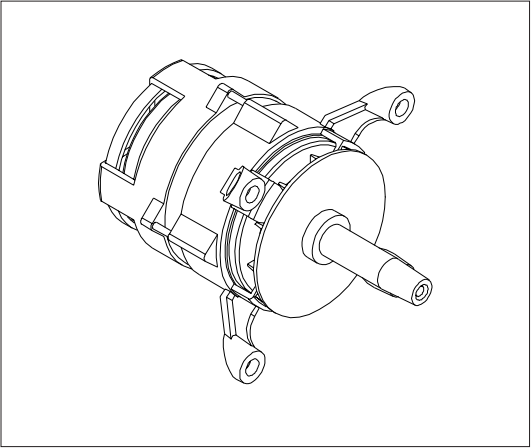
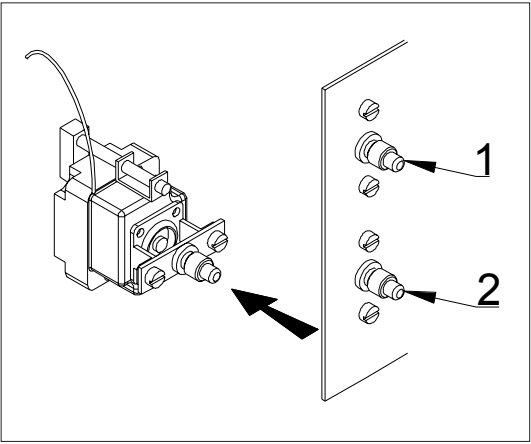


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