

# Installation, use and maintenance manual

Programmable electric convection ovens with electronic control

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**KEP0531P**  
**KEP1031P**

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Dear Customer,

Thank you for choosing to purchase one of our products.

This oven is part of a range of appliances designed for low-volume food catering consisting of electric ovens with various capacities dedicated to patisserie. Easy to use for swift efficient production.

The oven has a 12-month warranty against manufacturing defects starting from the date on the sales invoice. The warranty covers the normal functioning of the oven and does not include consumables (light bulbs, gaskets, etc.) or malfunctioning caused by installation, wear, maintenance, repairs, incorrect descaling or cleaning, tampering or improper use.

The manufacturer reserves the right at any time to make modifications to the product held to be necessary or useful.

# 1. Installation



## 1.1. General guidelines and safety warnings

- Before installing or switching on oven read this manual carefully because it contains important information concerning safe installation, use and maintenance.
- Look after the manual and keep in an easily reachable location for future reference by operators.
- Make sure that the manual accompanies the oven should it prove necessary to transfer or move the appliance to another location; if necessary you can ask the authorized retailer or manufacturer for a copy.
- After removing packaging materials, make sure that the oven is in perfect condition and has not been damaged during shipping. Do not install or switch on a damaged appliance; if you have any doubts get in touch immediately with the technical service department or with an authorised retailer.
- Installation, extraordinary maintenance and repairs may only be carried out by qualified staff in compliance with the manufacturer's instructions.
- The appliance is designed for the cooking of foods in closed environments and should be used for this purpose only: failure to do so can be hazardous.
- The oven must only be used by staff trained to use it. To avoid the risk of accidents or damage to the appliance staff should regularly receive specific safety guidelines.
- Use of the oven by people with physical, sensorial or mental disabilities or by people lacking experience or skills may only take place with proper supervision or following training in the use of the appliance by a person responsible for their safety.
- Children must be supervised to prevent them from playing with or using the appliance.
- When the oven is on care must be paid to the hot areas on the exterior of the appliance which may exceed 60° C.
- In case of malfunctioning the appliance must be disconnected; for repairs contact an authorised repair centre and request original spare parts only.
- Do not place other sources of heat like deep-fryers or hotplates in the vicinity of the oven.
- Do not store or use flammable materials in the vicinity of the appliance.
- Disconnect both water and power supply if the oven is to remain switched off for a long period.
- Before switching on the oven check that you have removed all packaging, making sure you dispose of waste in compliance with current waste disposal regulations.
- Any changes in the standard installation process must be approved and carried out by authorised technical staff.
- To avoid damage to health caused by the accidental activation of the thermal protection device, do not use an external switch (e.g. timer) or connect said device to a power supply that is automatically switched on and off.
- The failure to respect the above guidelines could place both the appliance and your own personal safety at risk.

The appliance complies with the essential requirements of the Low Voltage Directives 73/23/CEE and 2006/95/CEE. It satisfies the requirements of the following electrical regulations:

- EN 60335-1 + subsequent amendments;
- EN 60335-2-42 + subsequent amendments;
- EN 55104 / EN 55014 + subsequent amendments;
- EN 61000 + subsequent amendments.

The appliance complies with the essential requirements of the Electro-magnetic Compatibility Directive 93/465/CEE.

# 1. Installation



## 1.2. Location

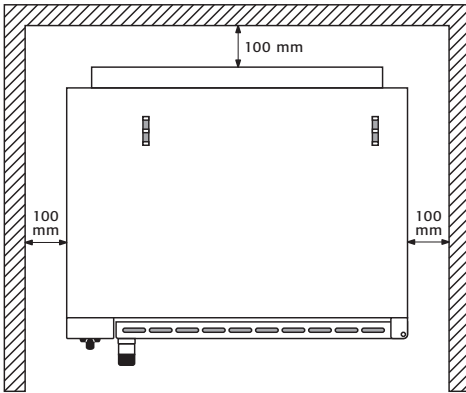


fig. 1

These appliances are designed to be installed in closed environments and may not be used in the open air or exposed to rain.

The designated location must have a flat, hard, horizontal surface capable of safely bearing the weight of the entire appliance/support as well as its weight when fully loaded.

The oven must only be installed on a stable surface.

The appliance should be removed from the packaging, checked for damage and placed in the site where it is to be used, taking care not to place it against walls, bulkheads, dividing walls, kitchen cabinets or flammable covering materials.

Make sure that the current fire prevention regulations are scrupulously observed.

Ensure that there is a **minimum clearance of 100 mm** between all sides of the oven and walls or other equipment (**fig. 1**).

The appliance must be placed in a properly ventilated room.

All packaging materials are environmentally friendly and can be safely stored or burnt in a waste incinerator.

The oven must be levelled: use a spirit level to regulate the height of the self-levelling feet as in **fig. 2**.

If the oven is not levelled or if it is standing on a slope it may fail to work properly.

Remove the protective film from the external panels of the appliance, pulling it off slowly to avoid leaving glue residues.

Check that ventilation and cooling clearances are not obstructed.

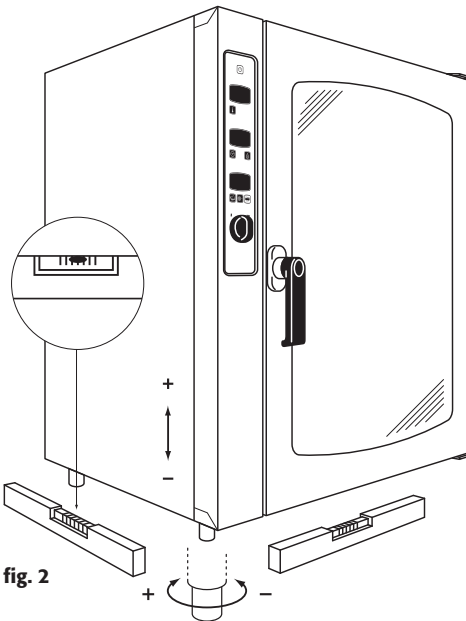


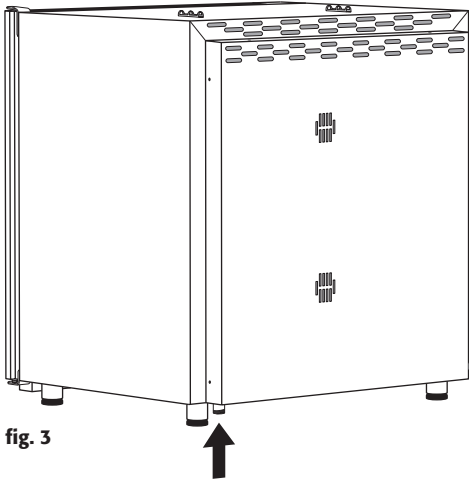
fig. 2



# 1. Installation



## 1.3. Connection to water supply



Water pressure should not exceed 2.5 bar (250 KPa). If water pressure is higher, you must install a pressure reducer upstream of the oven.

In order for the oven to work properly the minimum water pressure must be over 0.5 bars.

These ovens have a single softened water inlet (**fig. 3**). You are advised to install a water softener-descaler to ensure that the water hardness lies between 8° and 10° F.

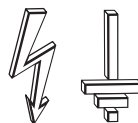
Before plumbing in the oven, let the water run in order to remove eventual iron deposits. Check that the electrovalve filter is clean (see paragraph 5.2).

Fix a tap to water supply and connect the water duct.

Make sure that the tap is located in an easily reachable position allowing the operator to turn it off at any time.

**Warning:** in case of damage to the mains tube replace with a new tube (do not re-use damaged tube).

# 1. Installation



## 1.4. Connection to power supply

|               |                  |                 |                |    |  |
|---------------|------------------|-----------------|----------------|----|--|
| MOD           | EPE10            | NR              | 000000/01/09   |    |  |
| POWER SUPPLY  | 3N 400V AC 50 HZ |                 |                |    |  |
| OVEN POWER kW | 12,0             | BOILER POWER kW |                |    |  |
| TOT. POWER kW | 12,6             | CE              | G <sub>K</sub> | IP |  |

fig. 4

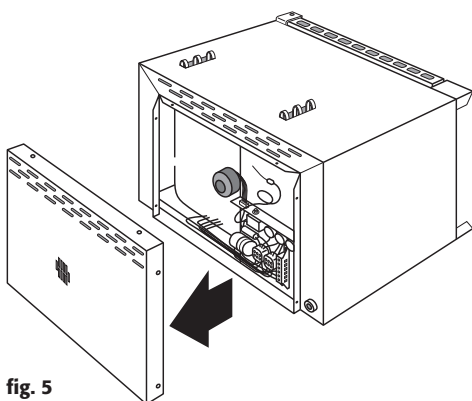


fig. 5

The power supply must be earthed in compliance with the requirements of the current Italian laws. The electrical safety of the appliance can only be guaranteed if the electrical system is compliant with electrical safety standards.

Before connecting the appliance, check the voltage and frequency of the power supply to ensure compliance with the appliance requirements indicated on the technical plate (**fig. 4**).

For direct connection to mains you need to fit an overvoltage protection device suited to the voltage between the appliance and the mains that will interrupt the power supply with a break distance guaranteeing complete disconnection in the case of Category III overvoltage in compliance with the installation regulations; this device should be fitted in a position making it easy to reach at all times.

Set the switch on the socket into which you are about to plug the appliance to "0" position. Ask qualified staff to check that the socket cable section is the right one for the power draw.

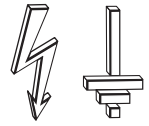
Unscrew the back of the oven and remove it (**fig. 5**).

The flexible cable should be made from polychloroprene or synthetic elastomere in an oil-resistant sheath.

Use the right cable section for the voltage of each appliance (see **table 1** below).

| Model                                   | EPE05              | EPE10   |
|---|--------------------|---------|
| Voltage                                 | 3N 400V<br>1N 230V | 3N 400V |
| Frequency (Hz)                          | 50                 | 50      |
| Power draw (kW)                         | 6,3                | 12,6    |
| Amperage draw for single phase (A)      | 9<br>27            | 18      |
| Supply cable section (mm <sup>2</sup> ) | 5 x 1,5<br>3 x 4   | 5 x 2,5 |

# 1. Installation



## 1.4. Connection to power supply

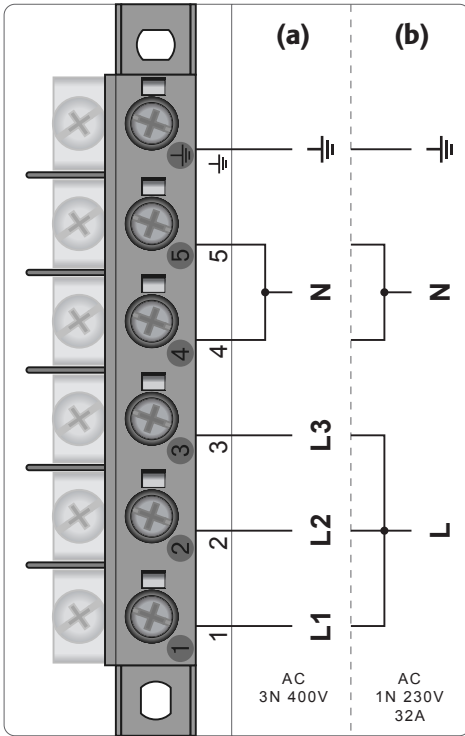


fig. 6



fig. 7

Insert supply cable into cable gland on back of oven.

As shown in the table above (**table 1**), some appliances can use either triphase voltage at 400 V (**fig. 6a**) or monophase voltage at 230 V (**fig. 6b**).

Connect the cable to the junction box following the instructions displayed in the box and listed below (**fig. 6**).

Hold the cable in place using the cable gland.

When the oven is on the supply voltage must remain at the nominal voltage value  $\pm 10\%$ .

The appliance must be included in an equipotential system whose effectiveness must be checked in accordance with the guidelines contained in the current laws. There is a connection clamp on the oven frame identified by the symbol shown on **fig. 7**, which must be connected using a cable with a minimum section of 10 mm<sup>2</sup>.

Replace oven back.

# 1. Installation

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## 1.5. Switching on oven

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Before switching on the oven, carefully check that all systems and installation of the appliance are in compliance with current laws and with the technical and safety guidelines in this manual.

Check the following:

- The oven must be installed in a room where the temperature is over +4° C.
- The oven chamber must be empty.
- All packaging has been completely removed, including the protective film applied to the walls of the oven.
- Vents and ventilation openings must be open and unobstructed.
- Any parts that have been removed for installation purposes must be replaced.
- The main switch must be switched off and the tap on the rising mains must be open.

At this stage the oven is powered and the display **D1** shows the string "OFF"; with the oven in this condition if you press for 3 seconds button **T3** you can read the version and the revision of the firmware loaded in the logic board of the appliance.

## 1.6. Testing

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The oven should be tested by carrying out a trial cooking session to check that the appliance is working properly and that there are no problems or malfunctioning.

Switch on the oven pressing for 1 second the main switch **T0**.

Carry out a trial cooking session setting the temperature to 150° C, the timer to 10 min. and humidity to 5%/min.

Check every item in the list below:

- The light in the oven chamber switches on.
- The oven switches off if the door is opened and starts up again after the door has been closed.
- The temperature controller regulating the oven temperature is activated, causing the resistances to switch off temporarily, when the set temperature has been reached; temperature controller activation is indicated by the lighting indication **S1** "°C" (Celsius degrees) remaining switched on.
- Every 2 minutes the fan motor automatically reverses direction of rotation followed by a 20-second rest.
- During the 20-second motor rest the **S1** "°C" lighting indication will temporarily switch fixed-on showing that the oven chamber resistances have been temporarily switched off.
- For 10-tray ovens: the two fans in the oven chamber rotate in the same direction.
- Check that water is being discharged to the fan from the humidity inlet duct in the oven chamber.
- At the end of the cooking session the oven alarm sounds for about 15 seconds.

## 2. User's instructions

### 2.1. Preliminary information

The appliance is designed for the cooking of foods in closed environments and should be used for this purpose only: failure to do so can be hazardous.

Do not leave the oven unattended during use.

Before placing food in oven, you are advised to pre-heat the oven to a temperature about  $+30^{\circ}/+40^{\circ}$  C above the desired temperature.

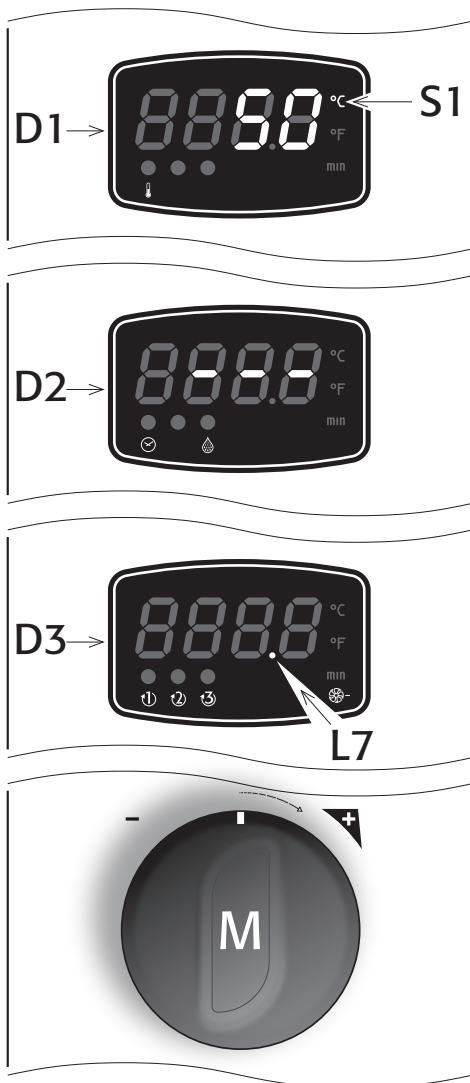


fig. 8

Once switched on, the oven will be in "stop" mode (stand-by mode). The working mode is indicated by the lighting indication **S1** "° C" (fig. 8): if **S1** is flashing the oven is in "start" mode and the heating elements are heating; if **S1** is on and the oven is in "start" mode the heating elements are temporarily switched off because the temperature set has been reached. In "start" mode led **L7** (fig. 8) in display **D3** (fig. 8) is switched on.

The oven is equipped with 3 displays for setting, showing and checking the relevant values of the cooking programmes; the displays, from top to bottom (or from left to right for horizontal ovens), refer to: temperature, time/humidity and cooking programs/fan speed.

Each display works according to the status of the oven: set parameters, display set parameters or check current value.

When the oven is switched on, temperature display **D1** (fig. 8) shows the cooking chamber temperature, time display **D2** (fig. 8) shows "----" (infinite time) and cooking-programs display **D3** is switched off; the cooking chamber light is always switched on.

The oven has a single knob **M** (fig. 8) for setting and changing oven parameters. Push the knob to select a function or confirm a given parameter. The knob is connected to a digital encoder and is continuous (there is no stop). The parameters regulated by the encoder increase as you turn it clockwise.

## 2. User's instructions

### 2.2. Convection cooking

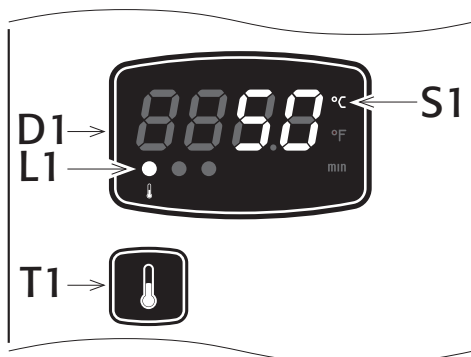


fig. 9

#### Setting the temperature

To enter temperature setting - with the oven in "stop" mode - press button **T1** (fig. 9); led **L1** (fig. 9) will flash and display **D1** (fig. 9) will show the temperature parameter. To confirm selected parameter press the encoder knob **M** (fig. 11); you will remain in the setting mode but the display will move on to the time parameter.

With the oven in "start" mode you can enter temperature setting mode by pressing **T1** for a while, until led **L1** will start flashing. To confirm the parameter, which will remain memorised even when the oven returns to the "stop" mode, just press button **T1** again. Display **D1** will monitor the real temperature value in the chamber.

To set the required temperature turn the knob **M** in a clockwise direction (to increase).

The oven can reach and maintain temperatures ranging from +50° to +280° C.



fig. 10

When lighting indication **S1** "° C" (fig. 9) flashes, it means that the heating elements, assisted by a thermostat, are heating; when **S1** is switched on, the heating elements are temporarily switched off because the set temperature has been reached.

You can start a cooking by setting only the temperature (with infinite time and/or without humidifier) simply by pressing button **T6** "Start" (fig. 10) just after having set your desired temperature.

In case of alarm, temperature display **D1** will show the alarm message.

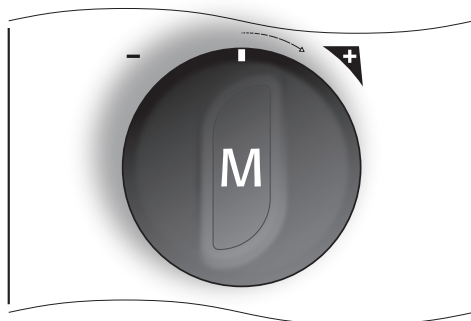


fig. 11

## 2. User's instructions

### 2.2. Convection cooking

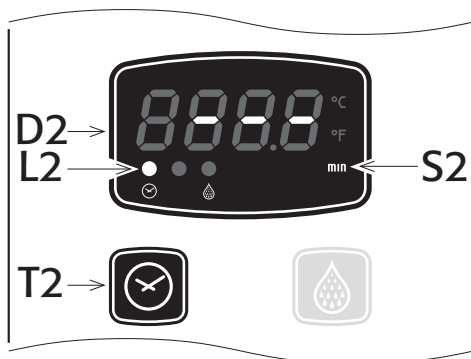


fig. 12

#### Setting the time

To enter time setting - with the oven in "stop" mode - press button **T2** (fig. 12); led **L2** (fig. 12) will flash and display **D2** (fig. 12) will show the time parameter. To confirm selected parameter press the encoder knob **M** (fig. 14); you will remain in the setting mode but the display will move on to the humidity parameter.

To enter the "set time" mode - with the oven in "start" mode - press button **T2** until led **L2** starts flashing. To confirm the parameter selected press button **T2** again. Display **D2** will then show the time left until the end of the cooking session and led **L2** is switched on.

To set the desired cooking time turn the knob **M** in a clockwise direction (to increase).

Pre-set cooking sessions range from 1' to 999'. When display **D2** shows time values, lighting indication **S2** "min" (fig. 12) is switched on.

The cooking time is calculated from the moment the "Start" button **T6** (fig. 13) is pressed and is temporarily interrupted when the door is opened or in case of a minor alarm.

At the end of the cooking session, the oven switches off automatically, going into "stop" mode, and the oven alarm sounds for about 15 seconds.

The cooking session can also be carried out without a pre-set cooking time. To manually set the cooking session (no time limit), reduce the time set by turning the encoder knob **M** to less than 1'; display **D2** will now show "---".

In case of "overheat board temperature" alarm, the time display **D2** will show the alarm message.



fig. 13

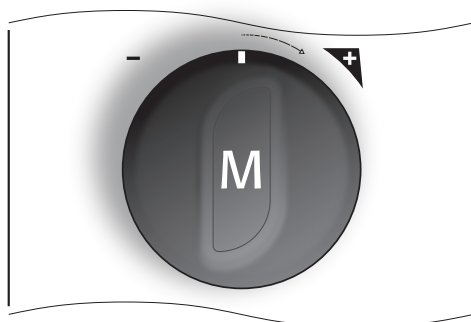


fig. 14

## 2. User's instructions

### 2.2. Convection cooking

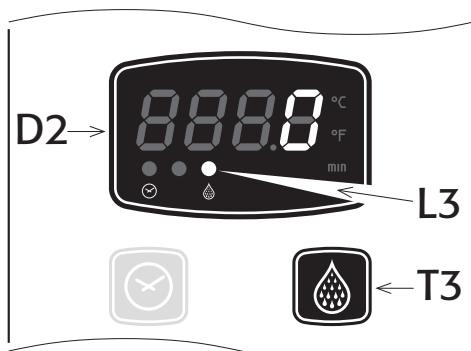


fig. 15

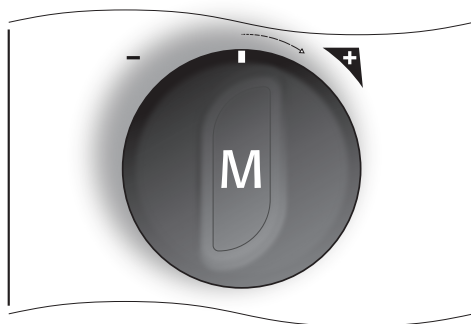


fig. 16

#### Setting the humidity

To enter humidity setting – with the oven in “stop” mode - press button **T3** (fig. 15); led **L3** (fig. 15) will flash and display **D2** (fig. 15) will show the humidity parameter. To confirm selected parameter press the encoder knob **M** (fig. 16).

When the oven is in “start” mode, you can have two circumstances. If no humidification was set, by pressing button **T3** you cause the immission of water in the cooking chamber and the led **L3** will switch on as long as you press **T3**; otherwise, if there was any humidification set, by pressing **T3** you enter the “set humidity” mode. To confirm selected parameter press button **T3** once again.

You can increase the humidity in the chamber by turning the encoder knob **M** in a clockwise direction (to increase).

The humidity control discharges water into the oven chamber in a controlled manner via a tube that directs the flow onto the convection fans. The setting ranges from 0 (off) to 10 (always on) and each unit corresponds to 6 seconds of activity per minute.

#### Warning:



- Avoid using the humidity control on the high setting for long periods of time.
- The humidity control is not intended to produce steam.
- The humidity control should only be used for bread baking.



## 2. User's instructions

### 2.2. Convection cooking

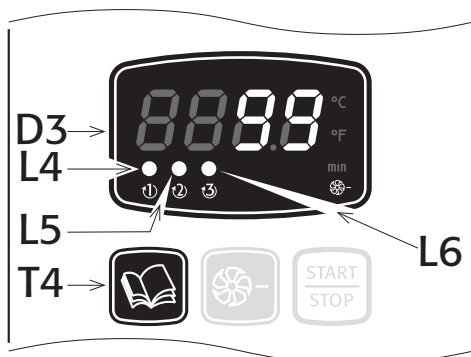


fig. 17

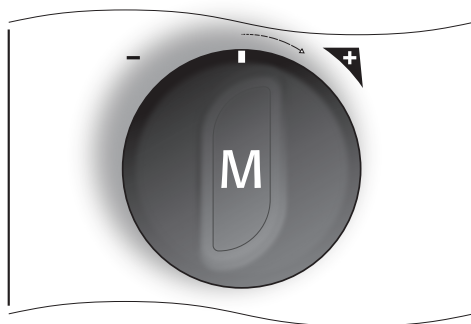


fig. 18

By pressing button **T4** led **L4** will start flashing; now you can set the parameters of the first phase of the cooking-cycle (temperature, time etc.) as you would do when you use the oven in manual mode. When you press **T4** again this first phase is being stored and you can define the second phase. Led **L5** will start flashing and you can set the parameters of the second phase. By pressing button **T4** once again, the second phase is being stored and you can define the third phase. Led **L6** will start flashing and you can set the parameters of the third and last phase.

Now, by pressing **T4** you store the program just set-up; display **D3** shows the string "MEM" for 5 seconds.

You can also store programs with only one or two phases, simply by pressing for a while button **T4** (until display **D3** shows the string "MEM") when you have completely set the first or the second phase.

This program setting mode has a 30-second time limit; if the operator does not confirm the selected values by pressing button **T4**, the new parameters will not become operative and will be cancelled.

If you want to erase one phase of a program you must select the last stored phase of that program and press button **T2** for 3 seconds; the led related to the erased phase will switch off and the led related to the previous one will start flashing. By repeating this procedure for all the phases you can free a program memory-location. If you keep pressing button **T4** for 3 seconds display **D3** will show the string "MEM" for 5 seconds and the program is being stored.

### Programs

The oven can store 99 programs for different pre-set cooking sessions. Each program can be made of a maximum of 3 phases.

When the oven is in "stop" mode you can scroll program memory locations by pressing button **T4** (fig. 17) and then turning the encoder knob **M** (fig. 18); free memory locations are the flashing ones on display **D3** (fig. 17); on the contrary fixed ones are occupied.

If you select a memory location already occupied, display **D1** and display **D2** will show its parameters of temperature and time and the three leds **L4**, **L5** and **L6** will, or will not, respectively switch on according to each one's phase status (if the phase has been recorded the led is switched on).

### Setting up a new program

You can set up a new cooking program by choosing a free memory location (flashing number on display **D3**) and pressing the encoder knob **M**. The flashing program number will then become fixed.

## 2. User's instructions

### 2.2. Convection cooking



fig. 19

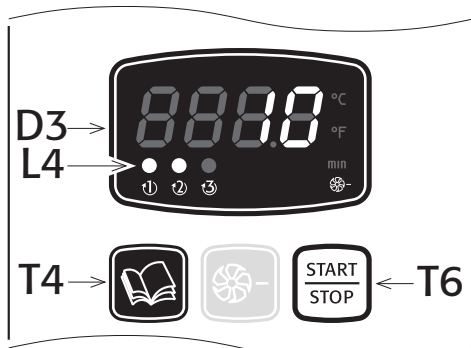


fig. 20

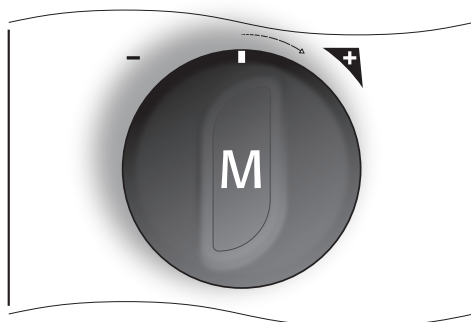


fig. 21

### Programmed pre-heating

Pre-heating can occupy the first phase of whichever program.

You can set the first phase of a program with the desired pre-heating temperature and the infinite time ("---"), thus starting true cooking from the second phase.

When you use such a program, display **D2** (fig. 19) will show the string "PrE" and oven will start an acoustic signal when the set temperature has been reached; waiting for food insertion, the oven operates maintaining the temperature in the cooking chamber. As far as oven's door is opened the acoustic signal will shut up; by closing the door you start the second phase of the cooking program.

### Editing a program

When the oven is in "stop" mode you can edit a program by pressing button **T4** (fig. 20), turning encoder knob **M** (fig. 21) to choose the desired program (fixed number on display **D3**) and selecting it pressing encoder knob **M**.

If you press button **T4** led **L4** (fig. 20) will start flashing; now you can edit the parameters of the first phase of the program (temperature, time etc.) as you would do when you use the oven in manual mode. Each time you press button **T4** you jump to the next phase of the cooking program as already explained in the previous page.

### Cooking with a program

When the oven is in "stop" mode, press button **T4**, turn encoder knob **M** to choose the desired program on display **D3** and start the cooking-cycle by pressing button **T6** "Start" (fig. 20).

If you modify the cooking parameters during a programmed cooking session (with oven in "start" mode) the new parameters last til that cooking session ends and after that are discarded.

You can make the oven work in manual mode again by pressing **T1** or **T2** when the oven is in "stop" mode.

## 2. User's instructions

### 2.3. Complementary functions

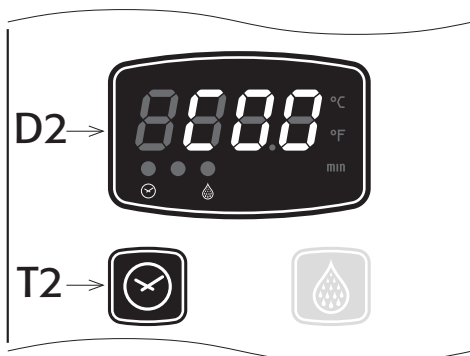


fig. 22

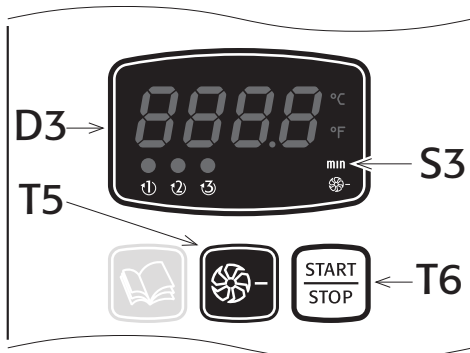


fig. 23

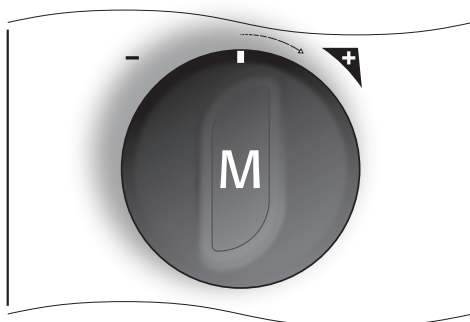


fig. 24

#### Setting fan speed

There are two fan-rotation speeds and the default one is the fastest.

By pressing button **T5** (fig. 23) you select the reduced fan speed causing its lighting indication **S3** "min" (fig. 23) to switch on. The button **T5** toggles between full fan speed (with **S3** switched off) and reduced one.

#### Oven chamber cooling

The cooling function allows the operator to rapidly bring down the oven chamber temperature.

To carry out an oven chamber cooling cycle make sure the oven in "stop" mode then enter "set temperature" mode by pressing button **T1** and enter a temperature at least 20 degrees below the current temperature in the oven chamber. You can now open the oven door and press "Start/Stop" button **T6** (fig. 23) to launch the cycle.

During the cooling cycle the fan/s will rotate at the fastest speed, display **D1** will monitor the real temperature value in the cooking chamber and display **D2** will show the letter "C" in the second digit from left and "O" "O" rotating in the third and fourth digit from left. When the chamber reaches the temperature required the fan/s will stop and the oven will start an acoustic signal. You can stop oven chamber cooling whenever you want by pressing button **T6** "Stop".

#### Start/Stop

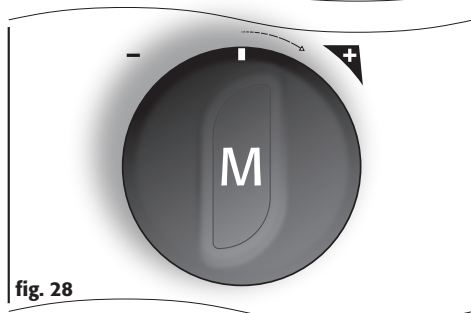
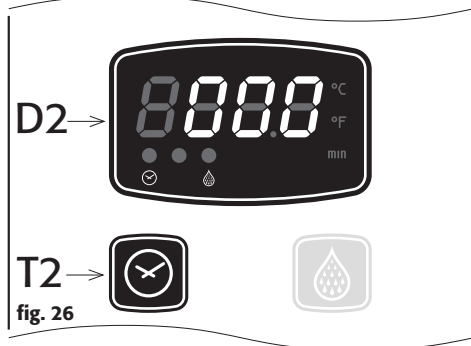
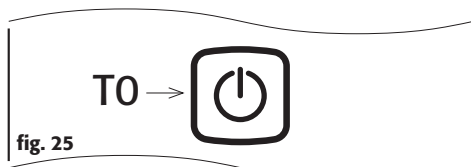
Button **T6** "Start/Stop" can be used to start a cooking session or to stop the current session. When button **T6** is used to start a cooking session it stores the cooking parameters too; in this way it speeds up and eases oven usage for the operator.

If you stop a cooking session by pressing button **T6** before its end there's no acoustic signal.

After pressing button **T6** "Start/Stop" the current cooking parameters are available for another cooking session.

## 2. User's instructions

### 2.3. Complementary functions



#### Chamber light

As far as you press for 1 second button **T0** (fig. 25) chamber light will switch on together with the oven and it will switch off the same way when the oven will be switched off.

#### Delayed start of a cooking session

You can delay the start of a cooking session both in manual mode and in program mode. After having set the cooking parameters or after having choosed the desired cooking program, you must press button **T2** (fig. 26) for 3 seconds until display **D2** (fig. 26) will show "000"; now you set delay time, from 0' to 999', turning encoder knob **M** (fig. 28) and then you confirm your delayed start pressing encoder knob **M** for 3 seconds. All the elements of the control panel but display **D2** and led **L7** (fig. 27) are switched off, **D2** showing the count-down for the delayed start and **L7** flashing.

If a tension black-out occurs during the count-down, when the oven is powered again the count-down will start from the beginning.

#### Switching off acoustic signal

You can switch off the acoustic signal by pressing any button other than **T6** "Start/Stop", which would stop current cooking session.

## 2. User's instructions

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### 2.4. Switching off

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To switch off oven press main switch **T0** (fig. 25).

Turn off water tap.

When switching off the oven the fan in the cavity behind the control panel may continue to turn to complete cooling.

### 2.5. Cleaning oven

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At the end of the working day the appliance must be cleaned, both for reasons of hygiene and to prevent malfunctioning.

Do not clean the oven by spraying water into it or using high pressure jets. Do not use iron cleaning pads, abrasive brushes or steel scrapers to clean the oven; you may use stainless steel wool, taking care not to scour across the satin finish lines.

Wait for the oven chamber to cool down before cleaning.

Remove racks and rack supports.

Remove food residues and put all removable parts in the dishwasher.

Use lukewarm soapy water to clean oven chamber. Afterwards all soapy surfaces must be rinsed thoroughly to remove all traces of detergent.

Use a damp cloth and neutral detergent to wipe down oven exterior.

## 3. Maintenance

### 3.1. Cleaning glass

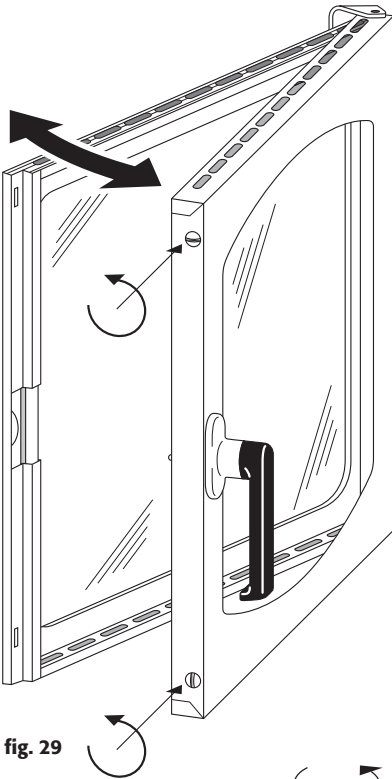


fig. 29

The glass can be cleaned both from the inside and the outside. To do so follow the instructions below according to oven's model.

Ovens with side-by-side door opening (**fig. 29**): unscrew the screws and, after opening glass, clean it using a neutral detergent. Do not use abrasive materials. After cleaning replace the glass and screw in the two screws.

Ovens with drop-down door opening (**fig. 30**):

- 1) completely unscrew the two bolts using an Allen key and take them out;
- 2) take out the two heads of the door's uprights locking oven's internal glass;
- 3) remove door's internal glass and clean it using a neutral detergent. Do not use abrasive materials.

After cleaning replace the glass and lock it in its position following the steps described above in reverse order.

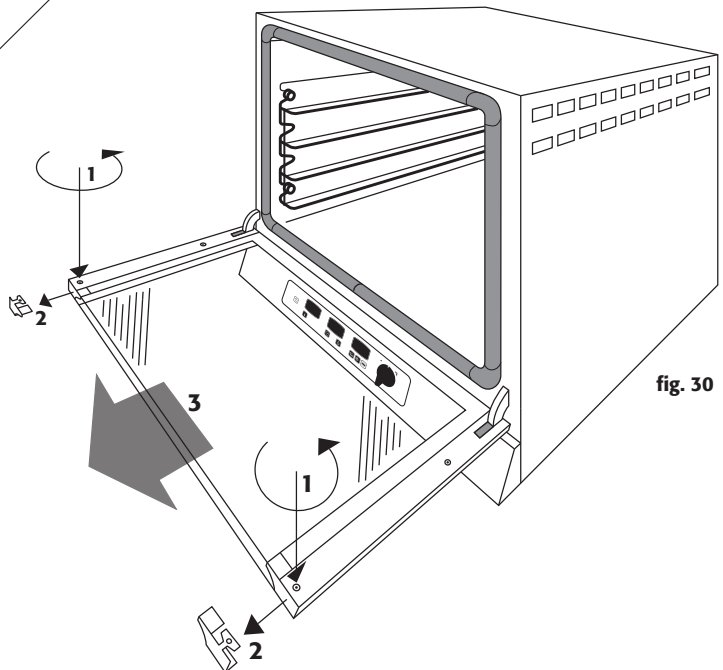


fig. 30

## **4. Control and safety components**

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### **4.1. Electrovalve**

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The electrovalve is the device supplying the water according to the set times and modes.

### **4.2. Door microswitch**

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The door microswitch switches off the oven the moment the door is opened.

Once the door is closed again, the oven will switch back on.

Do not activate this device manually with the oven door open.

### **4.3. Protection against motor overheating** (except KEP0431 and KEP0431P)

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The fan motor is equipped with a device that switches it off if it overheats.

The motor switches back on automatically as soon as the temperature returns within the safety limits.

### **4.4. Oven chamber safety thermostat**

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If the temperature in the oven chamber reaches 350° C, the safety thermostat interrupts the power supply at the resistances.

This safety device can only be reset by a technician from customer service who will carry out the further checks necessary.

## 5. Troubleshooting

### 5.1. Common problems

If malfunctioning takes place you must switch off the appliance using the all-pole disconnection switch and turn off the tap on the rising main.



| Problem   | Possible solution  |
|---|--|
| The oven does not switch on                                     | Check that the all-pole disconnection switch is switched on and that there is power.   |
|   | Make sure that the oven door is shut properly.   |
|   | Check that the cooking session settings are correct.   |
|   | Check that there is no error message.  |
| If the oven still does not switch on, contact customer service. |  |
| The fan switches off while the oven is on                       | Every 2 minutes the fan motor automatically reverses direction of rotation followed by a 20-second rest.<br>If the last cooking session ended with the fan rest-period the next time you switch the oven on the motor will remain briefly switched off.<br>Check that the fan is not temporarily switched off (no more than 20 seconds) due to the normal functioning of the oven. |
|   | Switch off the oven and wait for the oven overheating control to reset automatically.  |
|   | Make sure that the cooling vents are not obstructed.   |
| If the problem persists contact customer service.               |  |
| The oven chamber light does not work                            | Use heat-resistant light-bulbs.  |
|   | Replace the light-bulbs as follows: <ul style="list-style-type: none"><li>■ Check that the all-pole disconnection switch is switched off and that the appliance is cold.</li><li>■ Remove the glass cover.</li><li>■ Replace light-bulbs.</li></ul>  |
| If the problem persists contact customer service.               |  |
| Humidity control tubes are not discharging water                | Check that the water tap is open.  |
|   | Check that the humidity control has been activated by entering a parameter greater than "0".   |
| If the problem persists contact customer service.               |  |



## 5. Troubleshooting

### 5.2. Checks that may only be carried out by an authorised technician

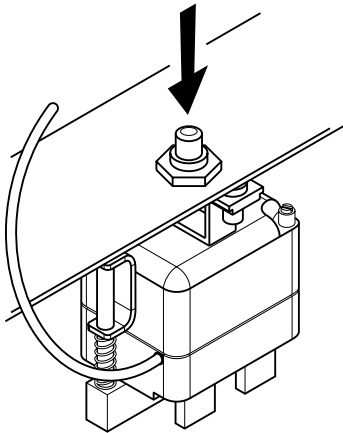


fig. 36

Switch off power supply before carrying out any adjustment or repairs.



#### Resetting safety thermostat

Remove oven back.

Find the thermostat and press the red button (**fig. 36**) until you hear a click produced by the contacts closing.

If the safety thermostat switches on continuously it is a sign that the appliance is malfunctioning.

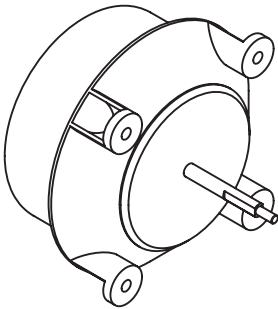


fig. 37

#### Motor overheating control

The motor overheating control resets automatically; if it is activated you need to check that vents are clean and that the motor is rotating smoothly.

You are advised to switch off the power supply.

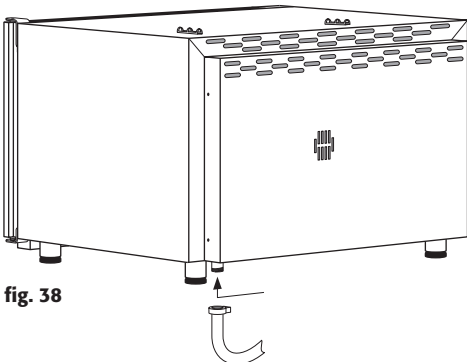


fig. 38

#### Water filter

If the water supply to the oven is interrupted, check the electrovalve input filter behind the oven following the steps below:

- turn off the water tap on the rising main;
- disconnect the tube connecting the oven to the mains;
- use pliers to remove the filter located behind the electrovalve;
- clean filter of any impurities and replace it behind the electrovalve;
- reconnect the tube.

## **5. Troubleshooting**

### **5.3. Spare parts**

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Parts can only be replaced by authorised customer service staff.

To identify spare part codes, contact customer service.

After correctly identifying the spare parts required, customer service will send a written order to the manufacturer including the appliance model, the serial number, power supply voltage and frequency, as well as the code and description of parts required.

## 6. Specifications

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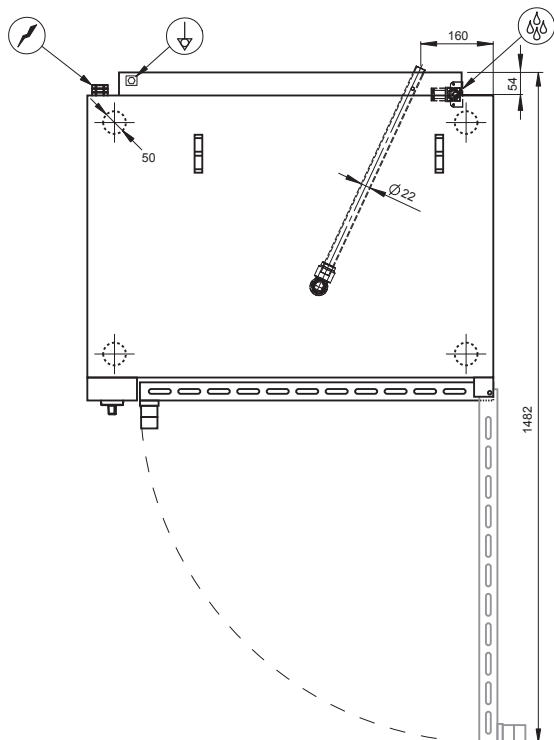
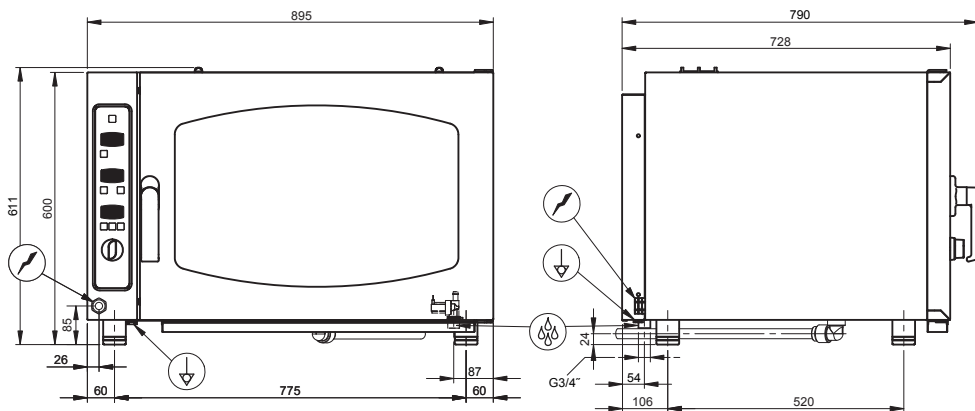
### 6.1. Technical data




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| Article                                      | KEP0531P                       | KEP1031P               |
|--|--------------------------------|------------------------|
| Model  | EPE05                          | EPE10                  |
| Door opening                                 | Side-by-side                   | Side-by-side           |
| Load capacity<br>Distance between oven trays | 5 (60 x 40)<br>H 75 mm         | 5 (60 x 40)<br>H 75 mm |
| Operation                                    | Electric                       | Electric               |
| Electric power oven chamber (kW)             | 6                              | 12                     |
| Electric power total (kW)                    | 6,3                            | 12,6                   |
| Voltage / Tension                            | 3N 400V 50 Hz<br>1N 230V 50 Hz | 3N 400V 50 Hz          |
| Chamber size<br>L x W x H (mm)               | 645 x 450 x 420                | 645 x 450 x 800        |
| External size<br>L x W x H (mm)              | 895 x 728 x 600                | 895 x 728 x 980        |

## 7. Installation tables

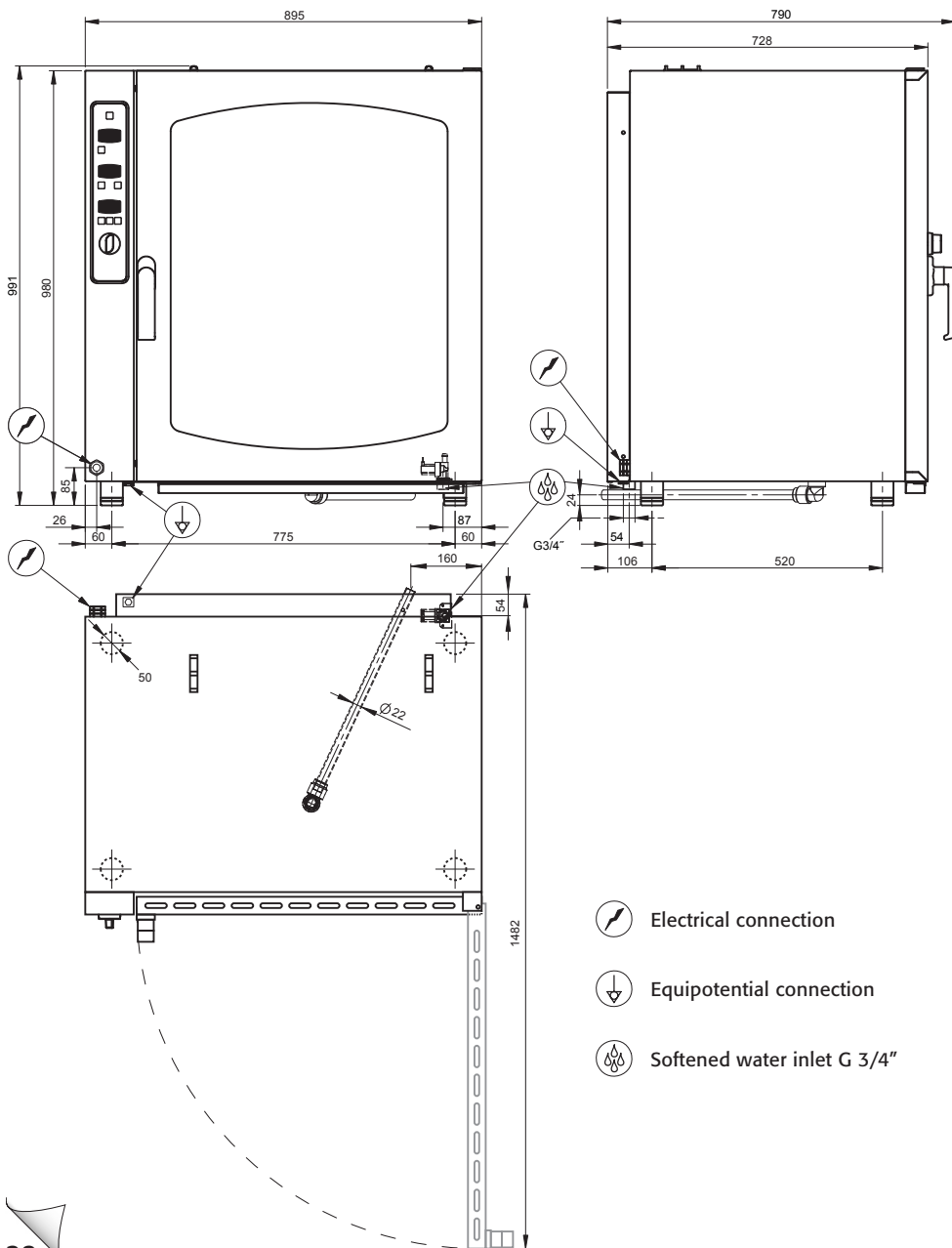
### 7.4. Mod. EPE05 (5 60x40)



-  Electrical connection
-  Equipotential connection
-  Softened water inlet G 3/4"

## 7. Installation tables

### 7.3. Mod. EPE10 (10 60x40)



## Warning messages

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In the event of alarm, the temperature and time displays will show the following warning messages.  
Type of warning messages

| Message | Display                   | Cause                                 | Effect   |
|---------|---------------------------|---------------------------------------|--|
| Er1     | Temperature ( <b>D1</b> ) | Chamber probe failure.                | Cooking session suspended.   |
| ALL     | Temperature ( <b>D1</b> ) | Protection against motor overheating. | Cooking session suspended, manual reset. (main switch button <b>T0</b> ) |
| H-t     | Time ( <b>D2</b> )        | Logic board over temperature.         | Cooking session suspended, manual reset. (main switch button <b>T0</b> ) |

Alarm “H-t” takes place when the temperature inside the cavity behind the control panel is too much high. During this alarm display **D2** shows the warning message “H-t”, and display **D1** monitors the actual temperature of the logic board.

