
Installation, use and maintenance manual

COMBINED, CONVECTION AND STEAM

SBPE061 | SBPE101 | SBPE102 | SBPE201 | SBPE202
SBPG061 | SBPG101 | SBPG102 | SBPG201 | SBPG202

**Steam
box**
EFFICIENT COMBI-OVENS

Table of Contents

1. Installation	3	4. Components for control and safety	28
1.1. General and safety warnings	3	4.1. Solenoid valve	28
1.2. Positioning	4	4.2. Door magnetic micro-switch	28
1.3. Adjustment of hinges and closing pin of the door	5	4.3. Motor thermal protection	28
1.4. Water connection	6	4.4. Safety thermostat of the cooking compartment	28
1.4. Drain connection	6	4.5. Flame control	28
1.6. Electric connection	7	5. What to do if	29
1.7. Gas connection	9	5.1. Common problems	29
1.8. Fumes exhaust	10	5.2. Checks to be carried out only by an authorised technician	29
1.9. Oven start-up and testing	12	5.3. Spare parts management	29
2. Use instructions	13	6. Specifications	32
2.1. Preliminary information	13	6.1. Technical data	32
2.2. Convection cooking	14	7. Installation layouts	33
2.3. Convection/steam combi cooking	15	7.1. Mod. SBPE061	33
2.4. Steam cooking	16	7.2. Mod. SBPG061	34
2.5. Pre-heating	17	7.3. Mod. SBPE101/SBPE102	35
2.6. Core cooking	18	7.4. Mod. SBPG101/SBPG102	36
2.7. Cooking with ΔT	19	7.5. Mod. SBPE201	37
2.8. Programming	20	7.6. Mod. SBPG201	38
2.9. Cooling	22	7.5. Mod. SBPE202	39
2.10. Draining valve	23	7.5. Mod. SBPE202	40
2.11. Washing	24	8. Alarms description	41
2.11. ESC Key	25	8. Control panel	43
3. Maintenance	26		
3.1. Cleaning	26		
3.2. Humidity draining	27		
3.3. Glass cleaning	27		
3.4. Cleaning of air filter	27		

Dear Customer,

We thank you for having purchased our product.

This oven is part of a line of appliances specifically designed for baking and patisserie, made of gas and electric ovens with different capacities. The pleasant and modern design of these ovens encloses ease of use, ergonomics and cooking control.

The oven has a 12 months warranty against any manufacturing faults, starting from the date on the sales invoice. The warranty covers the normal functioning of the oven and does not include the consumption materials (lights, gaskets, etc.) and faults caused by incorrect installation, wear, maintenance, repair, decalcification and cleaning, tampering and improper use.

The manufacturer reserves the right at any time to make improving or necessary amendments to the product.

1. Installation

1.1. General and safety warnings

- Carefully read this manual before installing and commissioning the oven, in that the text gives important indications regarding the safe installation, operating and maintenance of the equipment.
- Keep this manual in a safe and easily accessible place for further consultation by the operators.
- In case of transferring the oven, always attach the manual; if necessary, a new copy must be requested from the authorised dealer or directly from the manufacturing company.
- Once unpacked, ensure the oven is intact and does not show signs of damage due to transport. A damaged appliance must never be installed and commissioned; if in doubt, immediately contact the after-sales technical assistance or your own dealer.
- Installation, extraordinary maintenance and repair operations on the equipment must only be carried out by professionally qualified staff and by following the manufacturer instructions.
- The appliance has been designed to cook food in closed premises and must only be used for this purpose: any other different use must, therefore, be avoided as considered improper and dangerous.
- The oven must only be used by staff adequately trained for its use. To avoid the risk of accidents or damages to the appliance, it is also fundamental that staff regularly receive precise instructions regarding safety.
- The oven must not be used by persons with reduced physical, sensorial or mental capacities or by persons without experience and knowledge, unless supervised or educated regarding the operating of the appliance by a person responsible for their safety.
- Children must be supervised to assure they do not play with the appliance or use it.
- Pay attention to the hot parts of the external surfaces of the equipment during functioning that, in working conditions, may exceed 60°C.
- In case of fault or bad functioning, the equipment must be deactivated; in case of repair, contact only an after-sales technical assistance centre authorised by the manufacturer and request original spare parts.
- Do not position other heat sources like, for example, fryers or hotplates, near the oven.
- Do not deposit or use flammable substances near the equipment.
- In case of prolonged disuse of the appliance, both the water and electric energy supply must be shut-off.
- Before commissioning the equipment, ensure to have removed all packaging, being careful to dispose of it in compliance with the Standard in force.
- Every amendment to oven installation that should result necessary, must be approved and carried out by authorised technical staff.
- Amendments to the oven wiring are not admitted.
- The non-compliance with the above warnings can jeopardise the safety of the equipment and yours.

1. Installation

1.1. General and safety warnings

The gas oven versions are compliant with essential requisites of Gas Directive 2009/142/EEC and are, therefore, provided with CE review certification issued by a Notified body. They satisfy the prescriptions of the following gas Standards:

- EN 203 + subsequent updates;
- EN 437 + subsequent updates.

For installation the safety prescriptions contained in the following must be complied with:

- Standards UNI CIG n. 7222-7723-8723 + subsequent updates.

The equipment is compliant with the essential requisites of Low Voltage Directive 73/23/EEC and 2006/95/EEC. It satisfies the prescriptions of the following electrical Standards:

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

The equipment is compliant with the essential requisites of Electro-magnetic Compatibility Directive.

1.2. Positioning

The appliances have been designed for installation in closed premises, they cannot be used in the open air and cannot be exposed to rain.

The place of installation of the oven must have a solid, flat and horizontal surface able to safely support both the mass weight of the appliance/support and that of maximum load capacity.

The appliance must be placed in adequately ventilated premises.

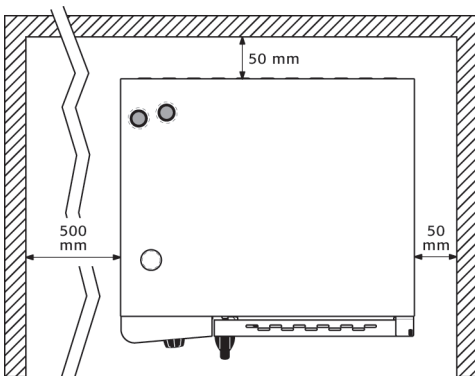


fig. 1

The oven must only be installed on a stable support.

The appliance must be removed from its packaging, its integrity checked and arranged in the place of use, being careful not to position it above or against walls, sides, partition walls, kitchen cabinets or covers in flammable material.

We recommend scrupulously complying with the fireproof Standard in force.

There must be a **minimum distance of 50 mm** on all sides between the oven and the walls or other equipment. We recommend **leaving 500 mm** of space between the left side of the oven and the corresponding room wall (**fig. 1**), for easy oven installation and its subsequent maintenance.

1. Installation

1.2. Positioning



fig. 2

All materials used for packaging are compatible with the environment; they must be safely kept and disposed of according to the Standard in force.

The oven must be levelled: to regulate the height of the adjustable feet act, using as reference a spirit level, as shown in **fig. 2**.

Significant unevenness or inclinations can negatively influence the functioning of the oven.

Slowly remove all protective film from the appliance external panels, being careful not to leave traces of adhesive.

Check that the heat disposal or inlet slots and openings are not obstructed.

1.3. Adjustment of the hinges and closing pin of the door

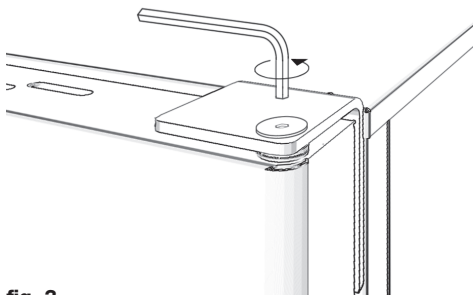


fig. 3

Once the oven has been correctly positioned in its designated place for installation, check the closing and seal of the gaskets on the oven compartment door.

The door hinges must be adjusted to assure maximum seal of the oven door during its functioning. It is possible to adjust both the upper and lower hinges.

If required, to adjust the door seal, loosen the bolt (**fig. 3**) and move the door in wanted position. Once adjusted, fasten the bolt again.

The door's closing pin can be adjusted both in height and in depth to eliminate any steam emissions during cooking.

To adjust the position of the door's closing pin, loosen the bolt (**fig. 4**) and move the pin in wanted position (high/low); it is also possible to tighten the pin to increase door pressure against the gasket or loosen the pin to decrease it. Once adjusted, fasten the bolt again ensuring to have positioned the lock closing anchoring downwards.

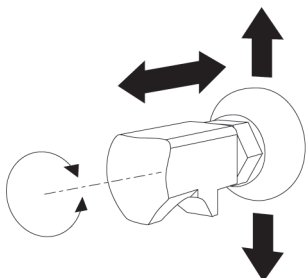
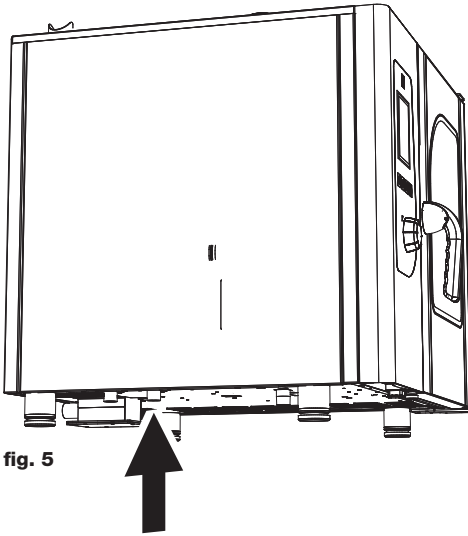


fig. 4

1. Installation

1.4. Water connection



The water pressure must be max. (250 KPa) 2.5 bar. Should the water pressure from the mains be higher than such value, install a pressure reducer upstream of the oven.

The minimum water temperature for the correct functioning of the oven must be higher than 0.5 bar.

The oven has a softened water inlet (**fig. 5**). Always install a water softener to bring the hardness of the water at appliance inlet within the values of between 8° and 10° F.

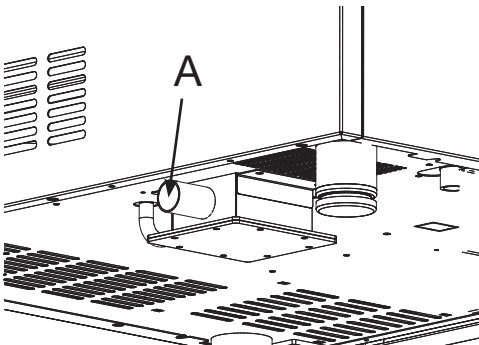
Before connecting, let sufficient amount of water flow to clean the duct from any iron residues. Check that the filter of the solenoid valve is clean (see paragraph 5.2).

Connect the "Water" duct to the specific cold water mains and interpose a shut-off cock.

Ensure the shut-off cock is located in a place and in a manner to be easily activated at any moment by the operator.

Attention: in case of water drain pipe fault, it must be replaced with a new one and the old and faulty one must never be re-used.

1.5. Drain connection



The oven is equipped with a water draining device; such device is located at the bottom in the rear part of the appliance and has two tubes with a 28 mm diameter.

Connect the tube that protrudes from the draining device (**fig. 6, ref. A**). The draining device is a siphon; we recommend connecting the tube on an open funnel.

Check that the internal siphon is full of water and, if not, fill it by introducing H₂O through the drain in the cooking compartment.

1. Installation

1.6. Electric connection

MOD	SBHE061	NR	000000/01/08		
POWER SUPPLY	3N 400V AC 50 HZ				
OVEN POWER kW	10,0	BOILER POWER kW	1.0		
TOT. POWER kW	11.4	CE	G _K	IP	

fig. 7

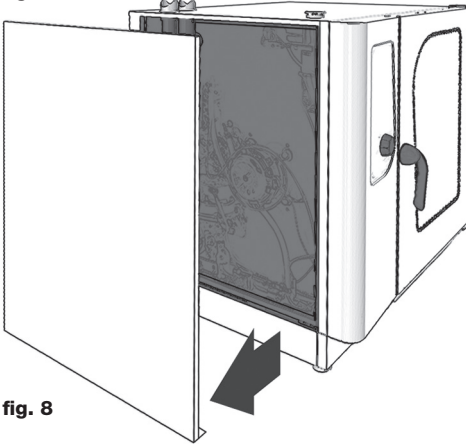


fig. 8

The electric system, as prescribed and specified by the Standard in force, must be equipped with an efficient ground. It is possible to guarantee the electric safety of the appliance only in the presence of Standard electric system.

Before carrying out the electric connection, the voltage and frequency values of the mains must be checked to verify they are compliant with the appliance requirements indicated on the technical plate (fig. 7).

For direct connection to the mains it is necessary to interpose a device between the equipment and the same mains, dimensioned depending on the load, that ensures its disconnection and which contacts have an opening distance enabling the full disconnection in the conditions of over-voltage category III, in compliance with the installation regulations; this device also must be located in a place and in a manner to be easily accessible at any moment by the operator.

Bring the main switch, to which the power supply cable plug will be connected, in position 0 (zero). Have professionally qualified staff check that the plug cables' section is adequate to the power absorbed by the appliance.

Loosen the screws fixing the left side of the oven and extract it (fig. 8).

The flexible cable must be made of polychloroprene or synthetic elastomer under equivalent oil-resistant sheath. Use a cable with adequate section to the load corresponding to every appliance, as shown in the table (tab. 1).

Models	SBPE061	SBPG061	SBPE101	SBPG101	SBPE102	SBPG102	SBPE201	SBPG201	SBPE202	SBPG202
Voltage	3N 400V	1N 230V	3N 400V	1N 230V	3N 400V	1N 230V	3N 400V	1N 230V	3N 400V	1N 230V
Frequency (Hz)	50	50	50	50	50	50	50	50	50	50
Absorbed power (kW)	10.4	12+0.4	15.7	19+0.7	25.8	28+0.8	30.8	38+0.8	51.6	56+1.6
Cable section power supply (mm ²)	5 x 2.5	3 x 1.5	5 x 4	3 x 1.5	5 x 6	3 x 1.5	5 x 10	3 x 1.5	5 x 10	3 x 1.5

tab. 1

1. Installation

1.6. Electric connection

Electric ovens	Gas ovens
L1 L2 L3 N \perp	L N \perp

Between phase and \perp
there must be a
potential difference of
230 V.

tab. 2



fig. 9

For the electric connection, refer to the electric layouts in the appendix to this manual.

Place the power supply cable inside the cable gland hole in the lower part, on the left of the oven.

Connect the cable to the terminal board following the indications in **tab. 2**.

Lock the cable with the cable gland.

The power supply voltage with machine functioning, must not be different from the nominal voltage value of $\pm 10\%$.

The equipment must be included in an equipotential system which efficiency must be checked according to that reported in the Standard in force. For the connection there is a clamp, located on the frame and marked with the symbol of **fig. 9**, to which a cable with minimum section of 10 mm² must be connected.

For gas ovens, complete gas connection to the appliance before assembling the oven side again; for electric ovens assemble the oven side.

1. Installation

1.7. Gas connection (only for gas ovens)

		CAT		G30	G31	G20	G25	COUNTRY
CE		II 2H3+	P mbar	28-30	37	20	/	IT-ES-IE-PT GB-GR-CH
		II 2H3B/P	P mbar	30	30	20	/	IT-GR-FI-EE-NO LV-CZ-SK-3I-SL
TYPE	A ₁ B ₁₁	II 2E+3+	P mbar	28-30	37	20	25	FR-BE
MOD		II 2H3B/P	P mbar	50	50	20	/	AT-CH
NR		II 2ELL3B/P	P mbar	50	50	20	20	DE
		II 2L3B/P	P mbar	30	30	/	25	NL
Σ Q _n	kW	II 2E3+	P mbar	28-30	37	20	/	LU
G30	G20	G25	I 2B/P	P mbar	30	30	/ /	MT-IS-HU-CY
			I 3+	P mbar	28-30	37	/ /	CY
kg/h	m ³ /h	m ³ /h	I 2E	P mbar	/	/	20	PL
PREDISPOSTO A GAS – PREVU AU GAZ PRESET FOR GAS – EINGESTELLT AUF GAS PREDISPOSTO A GAS – PREDISPOSTO A GAS				A		mbar		
			kW	IP	EN 203-1	MADE IN ITALY		

fig. 10

Installation prescriptions

The oven installation and commissioning operations must be carried out only by qualified staff according to regulations and Standards in force.

The gas systems, the electric connections and the installation premises of the appliances must be compliant with regulations and Standards in force.

Bear in mind that the air necessary for combustion of the burners is of 2 m³/h per kW of installed power.

In activities open to the public, the Standards for the safety prevention of accidents and fire and panic must be complied with.

The connection to the gas supply fitting can be carried out using flexible metal piping, interposing an approved shut-off cock in an easily accessible point.

Ensure that the flexible metal connection tube to the gas inlet fitting does not touch overheated parts of the oven and that it is not submitted to torsion or extension stresses.

Use securing clips compliant with installation Standards.

Checks to be carried out before installation

On the technical plate located on the left side of the oven (**fig. 10, ref. A**) check that the appliance has been tested for the type of gas available with the user.

Check the data on the technical plate (**fig. 10**) that the pressure reducer capacity is sufficient for powering the equipment.

Avoid interposing section reductions between the reducer and the appliance.

We recommend mounting a gas filter upstream of the pressure regulator to guarantee optimal oven functioning.

Nota bene

The oven is originally calibrated for functioning with the gas type specified during ordering.

The type of gas for which the oven is adjusted is reported on the technical plate found on the appliance (**fig. 10, ref. A**).

During testing, ascertain the factory calibrations carried out on the burners are appropriate for the specific installation type, by means of analysis of the gases produced by combustion (CO₂ and CO) and check of the thermal capacity.

Specifically, with oven functioning at full capacity, the values of the undiluted CO present during draining, must be within 1000 ppm. If the presence of undiluted CO over such limit is detected, the adjustment of the burners must be checked by a technician authorised by the manufacturer, who will make all due amendments to the devices governing combustion and to the relative parameters.

The detected data must be recorded and become integrating part of the technical documentation of that appliance.

1. Installation

1.7. Gas connection (only for gas ovens)

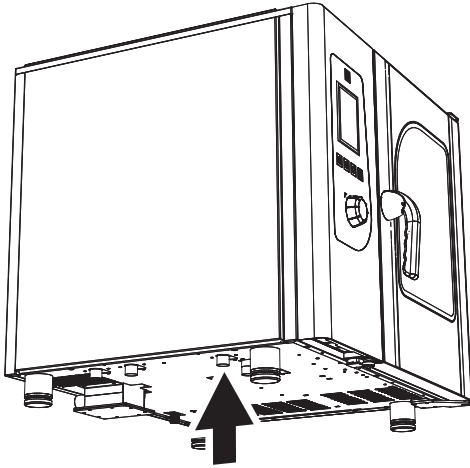


fig. 11

Connect the oven to the gas supply system by means of special G 3/4" tube with internal section of not less than 20 mm of diameter (fig. 11).

Envision cocks or gates having an internal diameter of not less than the above-said fitting tube.

After gas connection, check there are no leaks on the joints and fittings. For this purpose, use soapy water or a specific foamy product to detect leaks.

It is opportune for the routine maintenance of the gas ovens to be carried out yearly, in compliance with specific Standards, by an authorised technician; during which the fuel gas will be analysed and the thermal power checked.

1.8. Fumes exhaust

In compliance with installation Standards, the ovens must be started in premises suitable for evacuation of the combustion products.

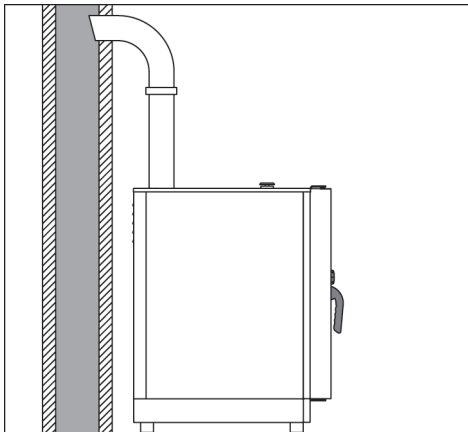


fig. 12

It is possible to connect the flue passage in two ways.

- By means of connection to a natural duct, like an efficient natural draught flue to evacuate combustion products directly to the outside (fig. 12). The continuation happens towards the outside or to a flue by means of a conveyor. Such intervention must guarantee evacuation of the fumes happens without obstructions and/or excessive length of the draining tube (maximum 3 m).

1. Installation

1.8. Fumes exhaust

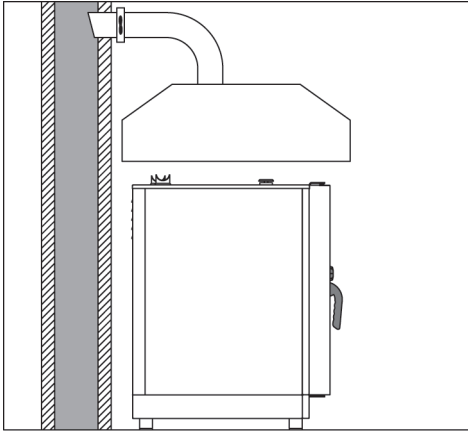


fig. 13

- By means of a forced evacuation system, like a hood equipped with mechanical extractor fan. In this case, the gas supply to the appliance must be directly controlled by such system and must interrupt should capacity drop below the prescribed values. When the appliance is installed underneath the extractor hood, check that the following indications are complied with:
 - a) the extracted volume must be above that of the generated fuel gas (see Standard in force);
 - b) the material with which the hood filter is made must resist the fuel gas temperature that, at conveyor outlet, can reach 300°C;
 - c) the end of the evacuation duct of the appliance must be positioned inside the projection of the hood base perimeter;
 - d) the re-admission of the gas to the appliance must only be possible manually (**fig. 13**).

1. Installation

1.9. Oven start-up and testing

Before commissioning the oven, scrupulously carry out the necessary checks to ensure the compliance of the systems and installation of the appliance with the legal Standards and technical and safety indications in this manual.

The following points must also be satisfied:

- The ambient temperature of the place of installation of the oven must be higher than +4° C.
- The cooking compartment must be empty.
- All packaging must be fully removed, including the protective film applied on the oven walls.
- The air vents and louvers must be open and not obstructed.
- The eventually dismantled oven pieces must be, for installation purposes, re-mounted.
- The main electric switch must be closed and the water and gas shut-off cocks upstream of the appliance must be open.

Testing

The oven test is carried out by completing a sample cooking cycle enabling to check the correct functioning of the appliance and the absence of anomalies or problems.

Switch on the oven via the main switch **T1** (fig. 1).

Set a cooking cycle with temperature at 150°C, time at 10 min. and humidity at 5%/min.

Press the **T16** "Start/Stop" key (fig. 1).

Scrupulously check the following list:

- The lights inside the cooking compartment switch-on by pressing the appropriate key and, after 45 seconds, unless switched off by pressing the key again, automatically switch-off.
- The oven stops if the door is opened and starts working again when the door is closed.
- The adjustment thermostat of the temperature inside the cooking compartment intervenes upon reaching of the set temperature and the heating element(s) is/are temporarily switched off; the intervention of the thermostat is indicated by the temporary switch-off of LED **L2** (fig. 1) on the oven's control panel.
- The fan(s) motor performs automatic inversion of the rotary direction; inversion happens every 3 minutes.
- In ovens with two fans in cooking compartment, the motors have the same rotary direction.
- Verify the leaking of water towards the fan of the humidity input tube in cooking compartment.
- Once cooking cycle is completed, the oven emits a sound warning signal that lasts about 15 seconds.

IMPORTANT



In case of blockage of the procedures during the setting of the cooking phases, or to solve any other blockages of the control panel, press, even more than once, the **T13** key (fig. 1).

The panel resets itself and the **D1** (fig. 1) display only shows the current temperature of the cooking chamber.

2. Use instructions

2.1. Preliminary information

The appliance has been designed to cook food in closed premises and must only be used for this purpose: any other different use must, therefore, be avoided as considered improper and dangerous.

Survey the equipment during functioning.

Before cooking, we recommend pre-heating the oven at a temperature of about $+30^{\circ}/+40^{\circ}\text{C}$ higher than that required.

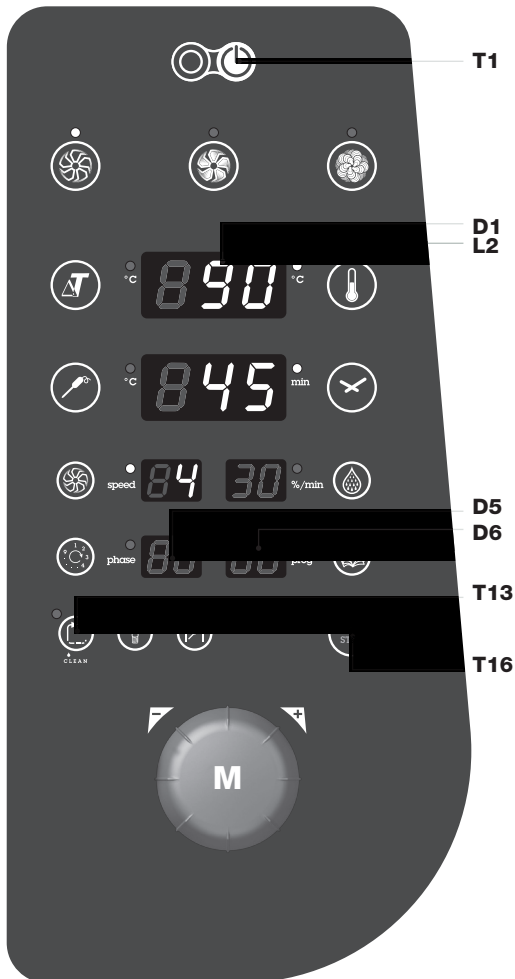


fig. 14

Once it has been connected to the mains, the oven is in “stand-by” condition (waiting) and the **D5** and **D6** displays (fig. 14) respectively indicate current hour and minutes.

The oven control panel is equipped with a knob **M** (fig. 14) to perform the insertion and modification of the functioning parameters of the appliance. Such knob can also be pressed to select a function or confirm a certain parameter. The knob acts on a digital encoder and, therefore, is in continuous rotation (no end run). The parameters adjusted by the encoder vary clockwise increasingly.

In the stand-by condition, by pressing the **T1** key (fig. 14) one switches to the “on” condition after board reset (a few seconds): the **D1** display (fig. 14) indicates the temperature in the cooking chamber and the oven is ready to receive the cooking settings.

2. Use instructions

2.2. Manual setting - convection cooking

Once the oven has been switched on by pressing the **T1** key (fig. 15), select the convection cooking modality by pressing the **T2** key (fig. 15). Activate the desired cooking temperature setting by pressing the **T6** key, signalled by the flashing of the **L2** led: set the temperature value by acting on the **M** knob (up to 300°C) and confirm the selection by pressing the **T6** key or the **M** knob of the encoder. The display automatically passes to the selection of the cooking time (the **L4** led flashes).



Set the cooking time by acting on the **M** knob and confirm the selection by pressing the **T8** key or the **M** knob of the encoder. The display automatically passes to the selection of the fan speed (the **L5** led flashes).

Set the fan rotation speed (there are 6 available speeds) and confirm the selection by pressing the **T9** key or the **M** knob of the encoder.

Press the **T16** Start key to start cooking.

fig. 15

2. Use instructions

2.3. Manual setting - convection/steam mixed cooking

Once the oven has been switched on by pressing the **T1** key (fig. 16), select the convection/steam mixed cooking modality by pressing the **T3** key. Activate the desired cooking temperature setting by pressing the **T6** key, signalled by the flashing of the **L2** led: set the temperature value by acting on the **M** knob (up to 270 °C) and confirm the selection by pressing the **T6** key or the **M** knob of the encoder. The display automatically passes to the selection of the cooking time (the **L4** led flashes).



fig. 16

Set the cooking time by acting on the **M** knob and confirm the selection by pressing the **T8** key or the **M** knob of the encoder. The display automatically passes to the humidity selection in the cooking chamber (the **L6** led flashes).

Set the humidity value by acting on the **M** knob (value setting with a 5% step) and confirm the selection by pressing the **T10** key or the **M** knob of the encoder. The display automatically passes to the selection of the fan speed (the **L5** led flashes).

Set the fan rotation speed (there are 6 available speeds) and confirm the selection by pressing the **T9** key or the **M** knob of the encoder.

Press the **T16** Start key to start cooking.

2. Use instructions

2.4. Manual setting - steam cooking

Once the oven has been switched on by pressing the **T1** key (fig. 17), select the steam cooking modality by pressing the **T4** key. Activate the desired cooking temperature setting by pressing the **T6** key, signalled by the flashing of the **L2** led: set the temperature value by acting on the **M** knob (the default value is 100°C, maximum 120°C) and confirm the selection by pressing the **T6** key or the **M** knob of the encoder. The display automatically passes to the selection of the cooking time (the **L4** led flashes).

Set the cooking time by acting on the **M** knob and confirm the selection by pressing the **T8** key or the **M** knob of the encoder.

Press the **T16** Start key to start cooking.



fig. 17

2. Use instructions

2.5. Pre-heating of the cooking chamber

Once the oven has been switched on by pressing the **T1** key (fig. 18), select the desired cooking modality by pressing the relative key (**T2** - **T3** - **T4**).

Activate the pre-heating of the cooking chamber by keeping the **T6** Temperature function key pressed and then pressing the used cooking modality key at the same time (for ex. **T3**).

The activation of the pre-heating is signalled by the flashing of the active cooking modality led.

When cooking starts the pre-heating is signalled by the **D2** display.



fig. 18

2. Use instructions

2.6. Cooking in Core mode

Once the oven has been switched on by pressing the **T1** key (fig. 19), select the desired cooking modality by pressing the relative key (**T2 - T3 - T4**).

Select the Core mode by pressing the **T7** key. Select the desired temperature at the heat of the product by acting on the **M** knob (IMPORTANT NOTE when the core temperature value varies the cooking chamber temperature setting, that must be at least 5°C higher, varies as well). Confirm the selection by pressing the **T7** key or the **M** knob of the encoder. The display automatically passes to the selection of the cooking chamber temperature (the **L2** led flashes).

Set the temperature value by acting on the **M** knob and confirm the selection by pressing the **T6** key or the **M** knob of the encoder.

Continue with the definition of the ulterior cooking phase parameters according to the chosen type of cooking.

Press the **T16** Start key to start cooking.



fig. 19

2. Use instructions

2.6. Cooking in ΔT mode

Once the oven has been switched on by pressing the **T1** key (fig. 20), select the desired cooking modality by pressing the relative key (**T2 - T3 - T4**).

Select the ΔT mode by pressing the **T5** key. Set the the desired temperature difference between the heart of the product and the cooking chamber by acting on the knob **M**. Confirm the selection by pressing the **T5** key or the **M** knob of the encoder. The display automatically passes to the selection of the core temperature (the **L3** led flashes).

Set the temperature value at the heart of the product by acting on the **M** knob and confirm the selection by pressing the **T7** key or the **M** knob of the encoder.

Continue with the definition of the ulterior cooking phase parameters according to the chosen type of cooking.

Press the **T16** Start key to start cooking.

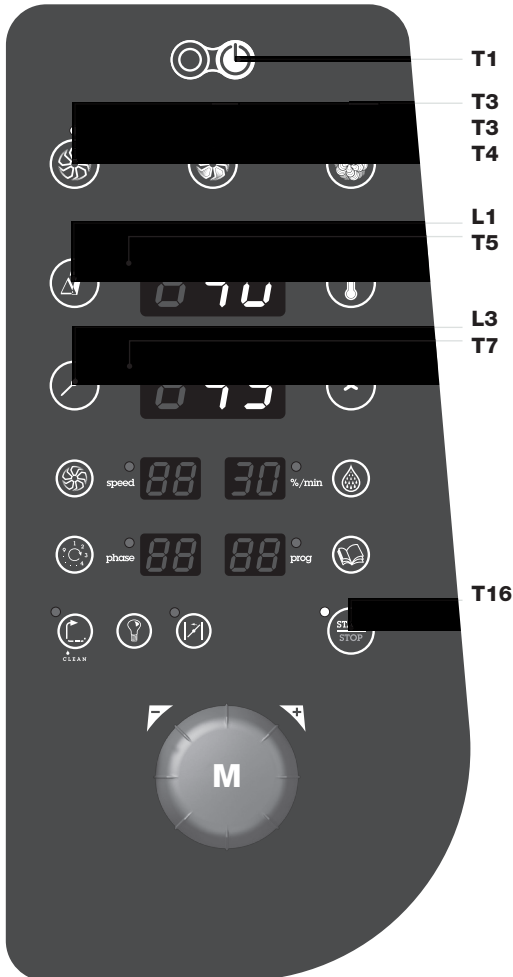


fig. 20

2. Use instructions

2.7. Memorisation of the cooking programs

Every single previously illustrated cooking phase, can be memorised in order to compose a cooking program.

Once the phase setting is complete, press the **T11** Phase key (fig. 21). The **D5** cooking phases display shows the number of the phase, signalling its memorisation. One can therefore go on to setting the new phase, by rotating the **M** knob of the encoder. The **D5** cooking phases display shows the number of the new phase, which shall be confirmed by pressing the **M** knob. It is therefore possible to go on to the insertion of the parameters of the new phase.



fig. 21

Every single program can be made up of a maximum number of 9 phases.

Once the setting of the phases of a program is complete, this must be memorised by pressing the **T12** Book key for 3 seconds.

On the **D6** display the first available program number appears, that can be confirmed or modified by acting on the **M** knob. The writing MEM on the D2 display confirms the completed memorisation of the program.

The maximum number of programs that can be memorised is 99.

The memorised programs can be transferred onto an external memory via the USB port placed underneath the oven control panel (fig. 22).

To import the recipes, insert the key and press the **M** knob followed by the **T12** key. The **D2** display (fig. 21) shows *UP*.

To export the recipes, insert the key and press the **M** knob followed by the **T11** key. The **D2** display (fig. 21) shows *don*.

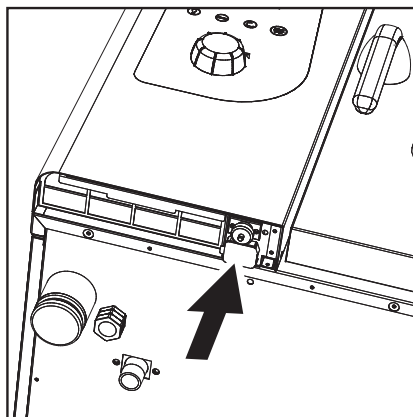


fig. 22

2. Use instructions

2.8. Loading, modification and/or cancelling of the cooking programs

To access a memorised program, press the **T12** Book key and select the program number, shown on the **D6** display, via the **M** knob. Confirm the selection by pressing the **M** knob.

To modify a phase of the program, press the **T11** Phase key and select the phase one wishes to modify. Vary the parameters as desired and confirm the modification by pressing the **M** knob.

Memorise the program variation by pressing the **T12** Book key for 3 seconds. On the **D2** display the writing **MEM** appears to confirm the completed memorisation of the program.

To cancel a memorised program, press the **T12** Book key and select the program number, shown on the **D6** display, via the **M** knob. Confirm the selection by pressing the **M** knob. Select, via the **T11** Phase key, phase **1** of the program and press the **T11** Phase key for 3 seconds.

For the partial cancellation of a memorised program, press the **T12** Book key and select the program number, shown on the **D6** display, via the **M** knob. Confirm the selection by pressing the **M** knob. Select, via the **T11** Phase key, the phase of the program from where one wishes to cancel and keep the **T11** Phase key pressed for 3 seconds. THE SELECTED PHASE AND ALL SUBSEQUENT PHASES WILL BE ELIMINATED.



fig. 23

2. Use instructions

2.9. Cooking compartment cooling

The cooling function enables the operator to rapidly make the temperature inside the cooking compartment drop.

To perform a cooking chamber cooling cycle one must, with the oven in control stand-by condition but not operational (only the cooking chamber temperature is shown on the **D1** display - fig. 24), press the **T16** Start key. The **D2** display shows the writing **C--** to confirm the start of the cooling procedure. The **D3** display shows the maximum functioning fan speed and the **L9** LED signals the opening of the humidity discharge valve.



fig. 24

2. Use instructions

2.10. Humidity draining valve

The humidity draining has the task of expelling humidity formed inside the compartment during cooking cycle.

Upon oven switch-on the valve is always closed. At the end of the cooking cycle the valve remains in the position it was in at that moment.

By pressing the **T15** key (fig. 25) one controls the opening or closing of the humidity discharge valve. While the valve is operating, it is not possible to give a new command.

The opening of the valve is signalled by the status change of the **L9** LED.

Even with the valve closed, there is no risk of overpressures inside cooking compartment as they are controlled by the drain.

During cooling of the cooking compartment, the state of the valve is forced open and it is not possible to manually change its state. Once cooling is completed, the valve automatically closes.



2.9. Compartment lighting

The lighting of the cooking compartment switches on by pressing key **T14** (fig. 25) and switches off in the same way; the switching on of the lights is timed and automatically ends after 45 seconds.

The opening of the oven door causes the temporary switching off of the lighting; upon closing of the door the lights switch-on again for the time remaining to reach the 45 seconds.

2.10. Switch-off

The oven switches off by pressing the "0" key of the **T1** main switch (fig. 25).

The gas and water shut-off cocks upstream of the appliance must be closed.

It can happen that, upon oven switch-off, ventilation of the technical compartment located behind the panel continues working to complete cooling.

fig. 25

2. Use instructions

2.11. Washing

The **T13** current setting reset key (fig. 26), combined with pressing the **M** knob, allows to access the Washing functions. The oven equipped with automatic washing has 4 washing levels: L1=Soft, L2=Normal, L3=Intensive, MA=Manual.

Therefore by pressing the **T13** key and the **M** knob at the same time, the **D6** display shows the number relative to the washing level and the **D2** display shows the washing duration. The washing level indicates the degree of intensity of the same.

The washing cycle is started by pressing the Start **T16** key. The beginning of the washing cycle is confirmed by the **D1** display that shows the CLN writing.

The manual washing of the cooking chamber.

The washing cycle is made up of 4 phases:

- in the first phase, of the duration of 5", steam is generated in the compartment to dampen the surfaces;
- upon the acoustic signal warning completion of the first phase, open the oven door and spray the compartment doors with a detergent for ovens. **DO NOT USE CHLORINE BASED PRODUCTS;**
- close the oven door. A new steam cycle is starting;
- upon acoustic signal, open the oven door and sufficiently rinse using appropriate sprayhead.

In ovens equipped with Automatic washing function, the above described phases happen automatically. With this type of ovens, to perform the washing, connect the pump to a tank of detergent.

In ovens that are not equipped with automatic washing only the Manual function is available.

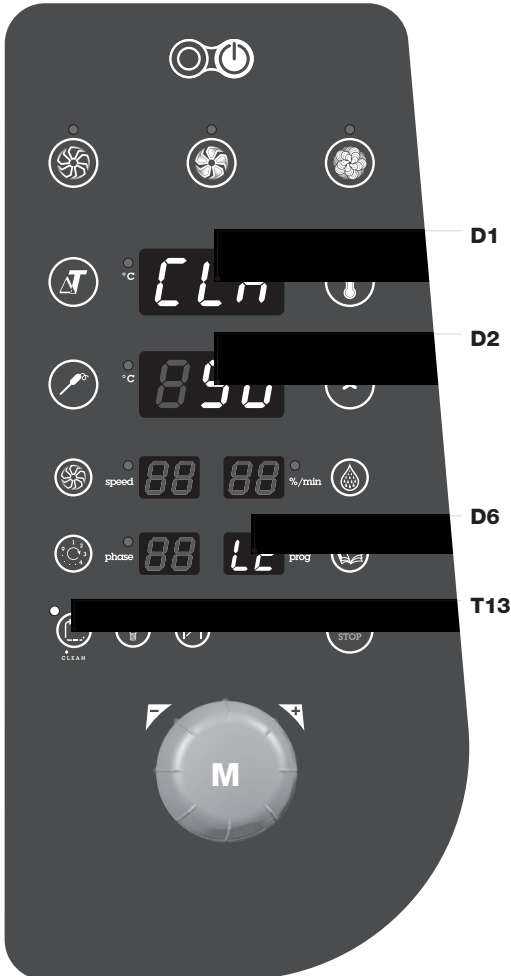


fig. 26

2. Use instructions

2.12. "ESC" Key

In case of blockage of the procedures during the setting of the cooking phases, or to solve any other blockages of the control panel, press, even more than once, the **T13** ESC key (fig. 27).

The panel resets itself and the **D1** display only shows the current temperature of the cooking chamber.



fig. 27

3. Maintenance

3.1. Cleaning

At the end of a working day, clean the equipment, both for hygienic reasons and to avoid malfunctionings.

The oven must never be cleaned using direct or high pressure water jets. In the same manner, to clean the appliance do not use pan-scrubbers, steel brushes or scrapers; it is eventually possible to use stainless steel wool, rubbing it in the direction of the sheets satin finish.

Wait for the cooking compartment to cool down.

Remove the side tray racks.

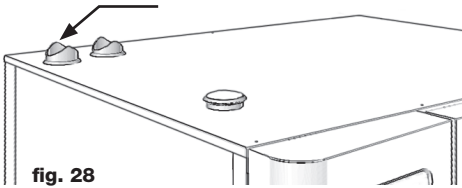
Remove the manually removable residues and place the removable parts inside dishwashers.

To clean the cooking compartment use soapy warm water. Subsequently, all interested surfaces must be thoroughly rinsed, being careful to ensure no detergent residues remain.

To clean the oven external parts, use a damp cloth and a non-aggressive detergent.

3. Maintenance

3.2. Humidity draining



The humidity draining expels the steams produced inside the cooking compartment.

Check it is always clean and perfectly clear from obstructions.

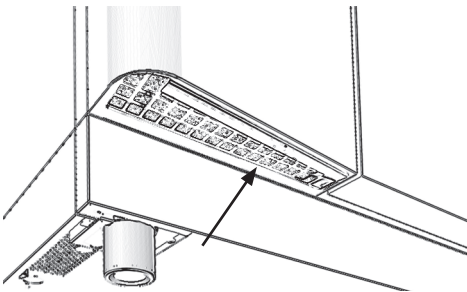
3.3. Cleaning of the glass



The door glass can be cleaned externally and internally. For this purpose, turn the stop holding the internal glass (**fig. 29**) in position clockwise and, once the glass is opened, clean it with suitable detergent. Never use abrasive materials.

The glass must be correctly closed and locked in position by turning the stop anti-clockwise.

3.4. Cleaning of panel air filter



The cleaning of the oven panel air filter (**fig. 30**) must be carried out at least once a month washing the filter in dish-washers.

To remove the filter, pull appropriate handhold downwards.

It is opportune to replace the filter at least yearly or more frequently should the oven work in ambients with a high concentration of flour or similar substances.

In any case, the filter must be replaced when worn or damaged; it must be requested from the supplier as spare part.

4. Control and safety components

4.1. Solenoid valve

The solenoid valve is the device that supplies water in the pre-established times and methods.

4.2. Door magnetic micro-switch

The door micro-switch is the device that interrupts the oven's cooking cycle upon opening of the door.

Upon subsequent closing of the door, the interrupted cycle re-starts normally.

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

4.3. Motor thermal protection

The fan motor is equipped with an incorporated thermal protection that interrupts its functioning in case of over-heating.

The motor functioning reset is automatic and takes place as soon as its temperature drops, returning within the safety limits.

4.4. Safety thermostat of the cooking compartment

If the temperature inside the cooking compartment reaches 350°C, the safety thermostat interrupts supply to the oven's heating elements.

Such safety device can be restored only by an after-sales assistance service technician as further checks are required.

4.5. Flame control (present only in gas ovens)

The flame control, by means of appropriate electrode, guarantees normal functioning of the burner(s).

In case of accidental switch-off or malfunctioning of the burner(s), the system places itself in non-serious error, the gas supply is shut off and the cooking cycle is temporarily interrupted while awaiting operator intervention. The main non-serious alarm message "GAS" is displayed if the problem refers to the only burner in the oven or to the upper burner in case of two burners and, eventually, the secondary non-serious alarm message "GAS LO" is displayed, if the problem refers to the lower burner in case of two burners. To now start the flame block restore procedure, press knob **M** of the encoder for 1 second; such procedure is made of the following phases: 2 seconds stand-by, activation of restore relay for 1.5 seconds, 2 seconds stand-by. Consequently, if the procedure has positive result, cooking re-starts regularly. If not, the oven remains in error and the procedure must be repeated.

5. What to do if

5.1. Common problems

In case of a serious anomaly it is very important to switch-off the equipment, by acting on the multiple pole switch, and close the gas and water shut-off cocks upstream of the appliance.



Problem	Possible solution
The oven does not start	Check that the multiple pole switch is closed and there is mains voltage.
	Check that the gas shut-off cock upstream of the appliance is open.
	Check integrity of the oven protection fuses.
	Ensure the oven door is correctly closed.
	Check to have correctly set the cooking cycle parameters.
	Ascertain the oven is not in error.
If after these operations the oven does not start, contact the after-sales assistance.	
The fan stops during functioning	Switch-off the oven and wait for the motor thermal protection to automatically reset.
	Ensure that the cooling inlets are not obstructed.
Should the problem repeat, contact the after-sales assistance.	
Internal lighting does not work	Use lamps resistant to heat.
	Replace the lamps as follows: <ul style="list-style-type: none"> ■ Ascertain that the omnipolar switch upstream of the oven is open and the appliance is cold. ■ Open the internal glass of the oven door. ■ Remove the protection glasses of the lamps. ■ Replace the lighting lamps.
Should the problem repeat, contact the after-sales assistance.	
Water does not flow into the humidifier tubes	Check that the water shut-off cock is open.
Should the problem repeat, contact the after-sales assistance.	
The oven is in "GAS" error	Check that the gas shut-off cock upstream of the appliance is open.
	Restore the flame block (see paragraph 4.5).
	Have a technician check the electric connection sequence is correct and that a potential difference of 230 V is present between phase and \perp .
Should the oven continue not to work, due to the burners not igniting, contact the after-sales assistance.	

5. What to do if

5.2. Checks to be carried out by authorised technician only

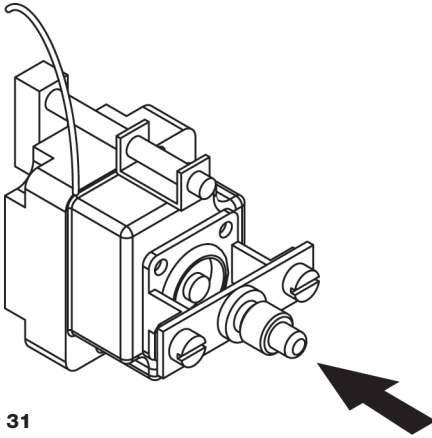


fig. 31

Disconnect the electric power supply before any adjustment or intervention.



Re-arm of safety thermostat

Loosen the screws fixing the panel and open it, making it turn to the left on its guides.

Identify the thermostat, located in the lower left part of the technical compartment, and press the red button until a mechanical sound ("click") is heard confirming the occurred closing of the contacts (**fig. 31**).

It is possible that the thermostat intervenes due to mechanical stresses to which the oven may be submitted during transport.

A continuous intervention of the safety thermostat indicates an appliance malfunctioning, making it necessary to find the causes.

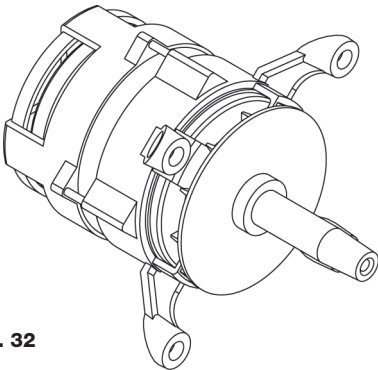


fig. 32

Motor thermal protection

The motor thermal protection automatically resets and if it intervenes, check that the louvers are clean, the cooling devices efficient and rotation is regular and without motor friction.

We recommend disconnecting the electric power supply.

Protection fuses

The protection fuses are used to protect the oven's electronic boards against overvoltages. They are found in the lower part of the technical compartment, near the re-arm button of the safety thermostat.

5. What to do if

5.2. Checks to be carried out by authorised technician only

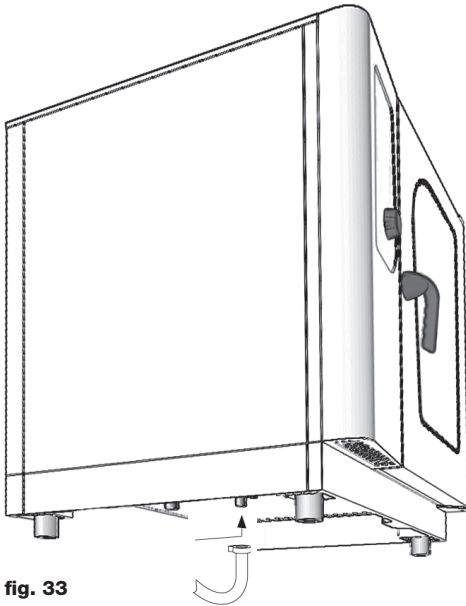


fig. 33

Water filter

If the oven no longer loads water, check the filter of the solenoid valve inlet that is behind the oven, as follows:

- close the water cock upstream of the appliance;
- disconnect the connection pipe to the water mains;
- using grippers remove the filter from inside the solenoid valve;
- clean it and re-position it correctly in its seat;
- restore pipe connection.

Flame control



Attention:

The flame control works correctly only if the oven's electric connection has been carried out respecting the phase and neutral positions. There must be a potential difference of 230 V between phase and \perp .

5.3. Spare parts management

The replacement of spare parts must be carried out only by the authorised after-sales assistance centre staff.

To identify the spare parts codes, contact the after-sales assistance service.

Once univocally identified the necessary spare parts, the after-sales assistance service will send regularly filled-in order to the manufacturing company clearly indicating the equipment model, the relative series number, the electric power supply voltage and frequency, as well as the code and description of the wanted pieces.

6. Specifications

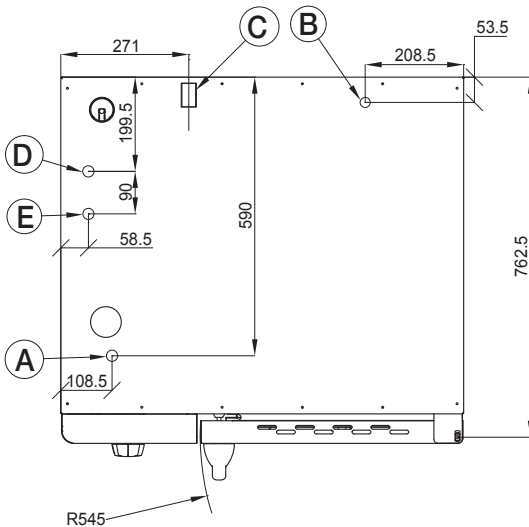
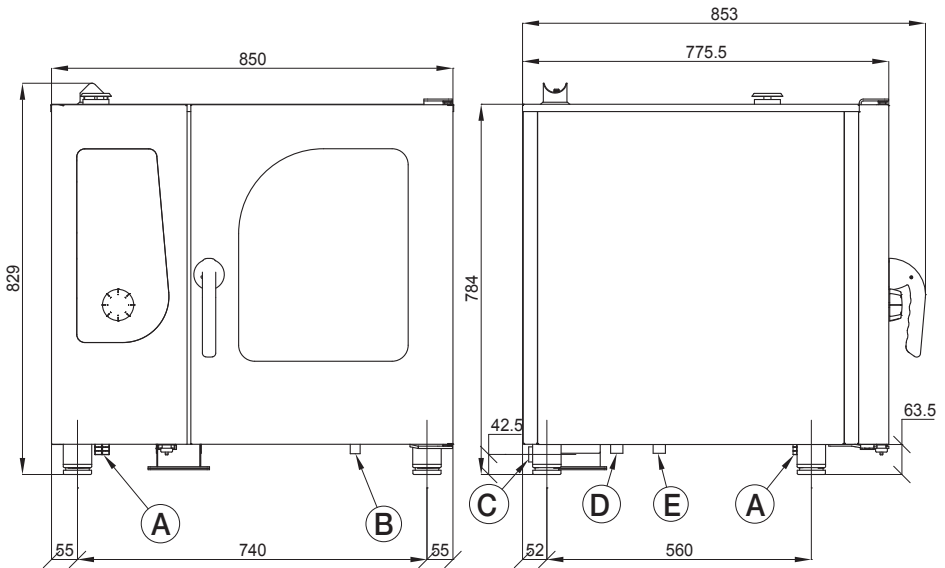
6.1. Technical data

Models	SBPE061	SBPE101	SBPE102	SBPE201	SBPE202
Load capacity Trays interaxis	6 GN 1/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
Power supply	Electric	Electric	Electric	Electric	Electric
Cooking compartment electric power (kW)	10	15	25	30	50
Total electric power (kW)	11	16.4	16.4	32.8	52.8
Voltage	3N 400V 50 Hz	3N 400V 50 Hz	3N 400V 50 Hz	3N 400V 50 Hz	3N 400V 50 Hz
External dimensions W x D x H (mm)	853x775x785	853x775x1065	853x775x1065	928x835x1845	1198x911x1845

Models	SBPG061	SBPG101	SBPG102	SBPG201	SBPG202
Load capacity Trays interaxis	6 GN 1/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
Power supply	Gas	Gas	Gas	Gas	Gas
Cooking compartment gas power (kW)	12 + 1.4 <i>h</i>	19 + 1.4 <i>h</i>	28 + 2.8 <i>h</i>	34 + 2.8 <i>h</i>	56 + 2.8 <i>h</i>
Voltage	1N 230V 50 Hz	1N 230V 50 Hz	1N 230V 50 Hz	1N 230V 50 Hz	1N 230V 50 Hz
External dimensions W x D x H (mm)	853x775x785	853x775x1065	853x775x1065	928x835x1845	1198x911x1845

7. Installation layouts

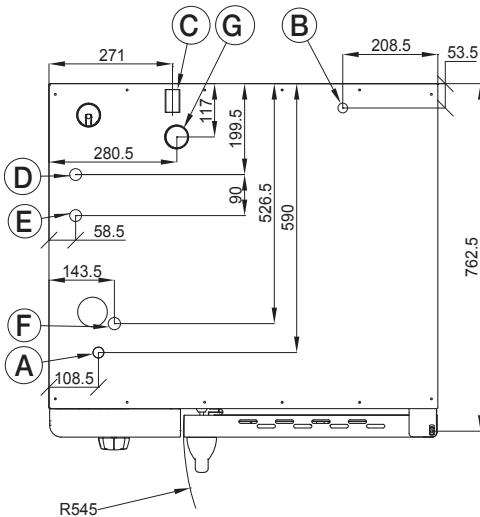
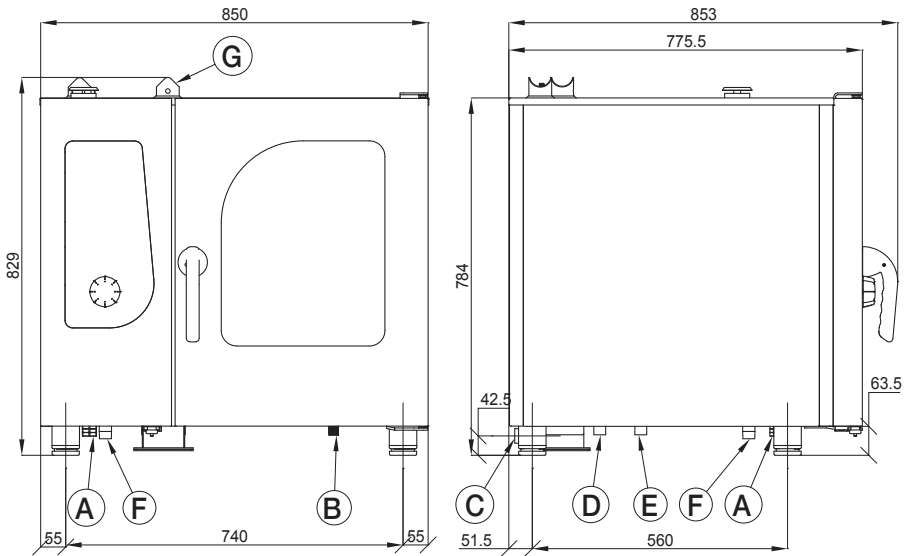
7.1. Mod. SBPE061



- (A) Electric connection
- (B) Sprayhead water inlet (G1/2)
- (C) Drain (tube \varnothing 32)
- (D) Unfiltered water inlet (G3/4)
- (E) Softened water inlet (G3/4)

7. Installation layouts

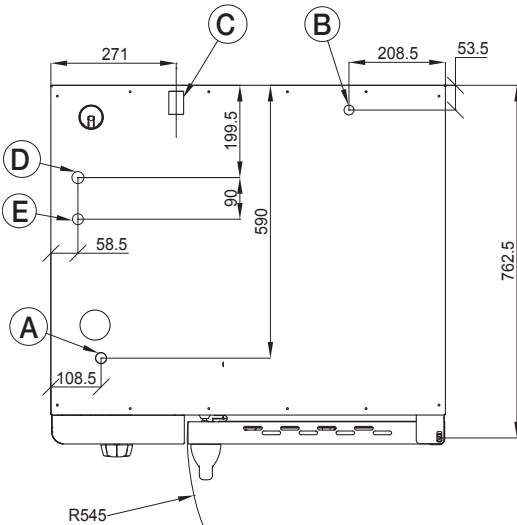
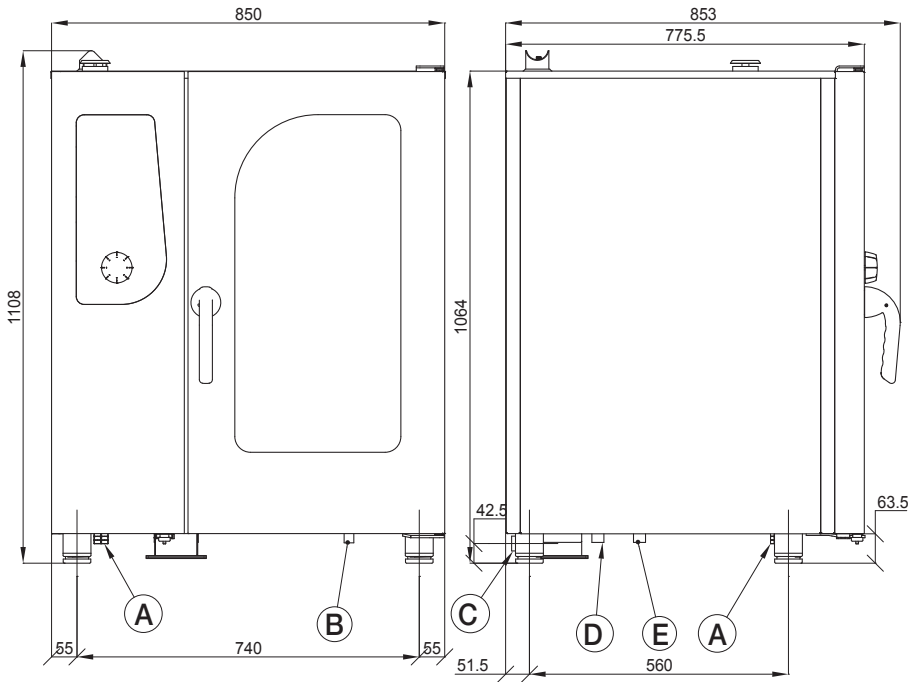
7.2. Mod. SBPG061



- Ⓐ Electric connection
- Ⓑ Sprayhead water inlet (G1/2)
- Ⓒ Drain (tube Ø 32)
- Ⓓ Unfiltered water inlet (G3/4)
- Ⓔ Softened water inlet (G3/4)
- Ⓕ Gas connection (R 3/4)
- Ⓖ Fumes exhaust

7. Installation layouts

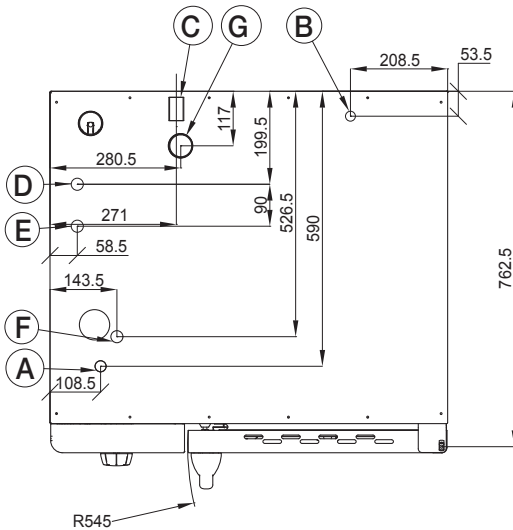
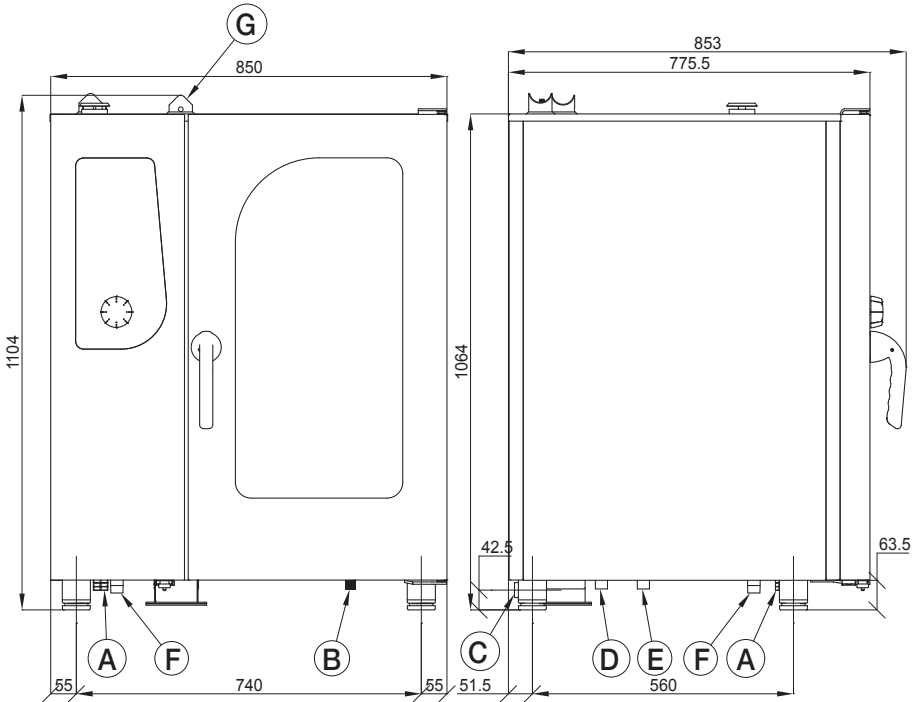
7.3. Mod. SBPE101



- Ⓐ Electric connection
- Ⓑ Sprayhead water inlet (G1/2)
- Ⓒ Drain (tube Ø 32)
- Ⓓ Unfiltered water inlet (G3/4)
- Ⓔ Softened water inlet (G3/4)

7. Installation layouts

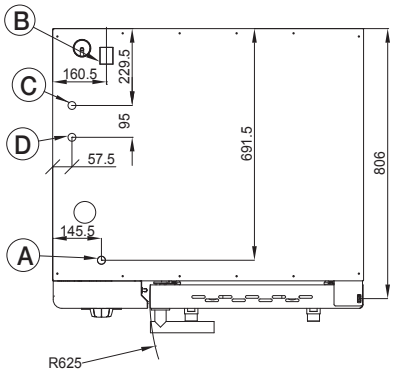
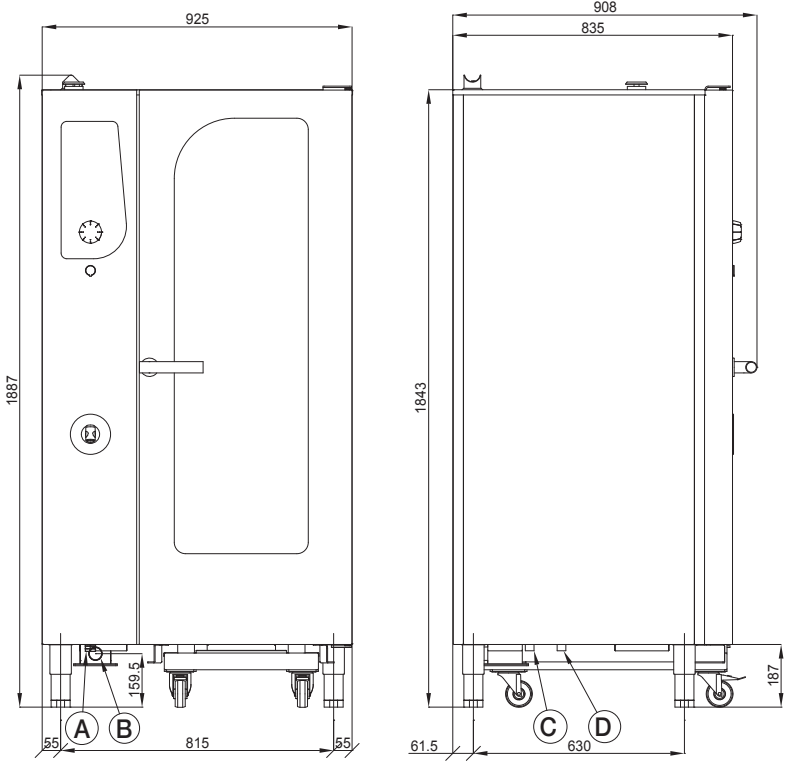
7.4. Mod. SBPG101



- Ⓐ Electric connection
- Ⓑ Sprayhead water inlet (G1/2)
- Ⓒ Drain (tube Ø 32)
- Ⓓ Unfiltered water inlet (G3/4)
- Ⓔ Softened water inlet (G3/4)
- Ⓕ Gas connection (R 3/4)
- Ⓖ Fumes exhaust

7. Installation layouts

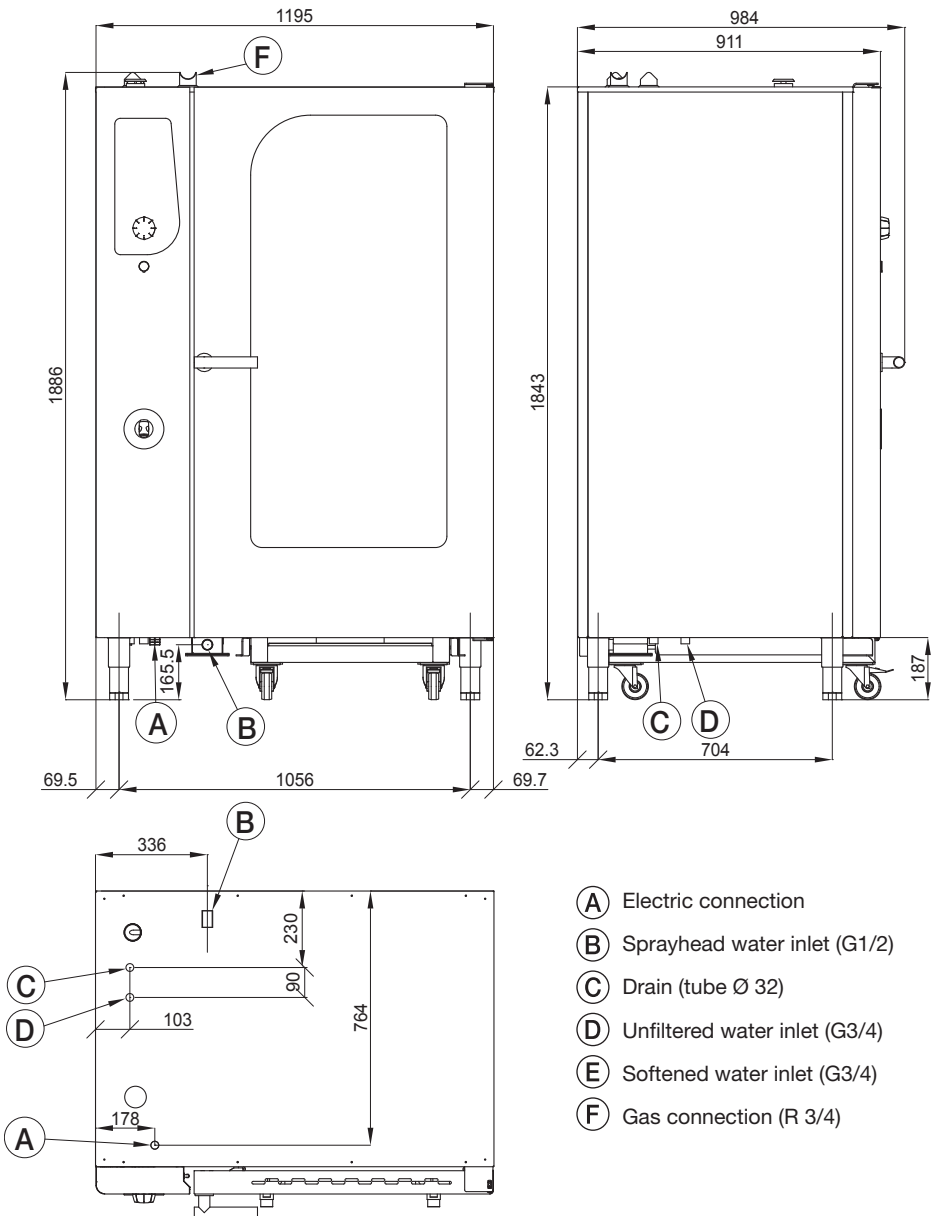
7.5. Mod. SBPE201



- Ⓐ Electric connection
- Ⓑ Sprayhead water inlet (G1/2)
- Ⓒ Drain (tube Ø 32)
- Ⓓ Unfiltered water inlet (G3/4)
- Ⓔ Softened water inlet (G3/4)

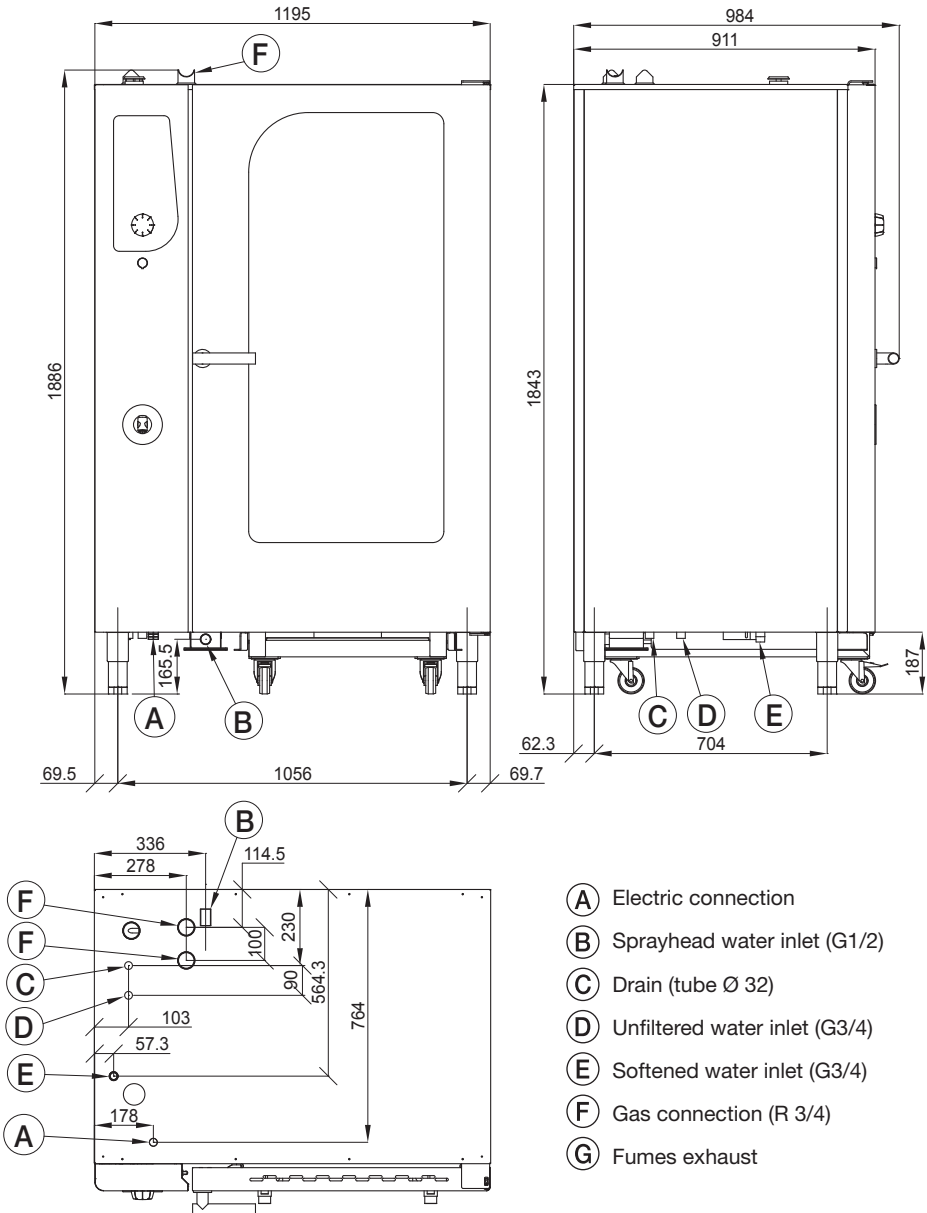
7. Installation layouts

7.7. Mod. SBPE202



7. Installation layouts

7.8. Mod. SBPG202



8. Alarms description

In case of alarm the identifying name of the alarm in progress appears on temperature display D1 and on time display D2.

The following alarms are managed:

Name	Description	Actions	SOLUTION
<i>Sol</i>	Compartment probe error	Cooking block, automatic restore.	Replace compartment probe.
<i>So3</i>	Core probe error	Manual restore.	Replace core probe.
<i>Gas</i>	Gas burner block	Cooking block, manual restore.	Press manual restore. (encoder button)
<i>Gas Lo</i>	Gas second burner block.	Cooking block, manual restore.	Press manual restore. (encoder button)
<i>Not</i>	Motor Alarm	Cooking block, automatic re-arm.	If continuous, contact after-sales assistance.
<i>Inu</i>	Motor Inverter Alarm	Cooking block, automatic re-arm.	If continuous, contact after-sales assistance.
<i>Sic</i>	Compartment safety thermal.	Cooking block, manual re-arm.	If continuous, contact after-sales assistance.
<i>FAn</i>	PWM board error (communication timeout or problems on fan speed)	Cooking block.	Disconnect and connect voltage again. If continuous, contact after-sales assistance.
<i>FAn Lo</i>	PWM second board error (communication timeout or problems on fan speed)	Cooking block.	Disconnect and connect voltage again. If continuous, contact after-sales assistance.
<i>Air</i>	Air capacity on gas burner alarm	Cooking block, manual restore.	Check obstructions to combustion fumes exhaust flue, otherwise contact after-sales assistance.
<i>Air Lo</i>	Air capacity on second gas burner alarm	Cooking block, manual restore.	Check obstructions to combustion fumes exhaust flue, otherwise contact after-sales assistance.
<i>hit</i>	Technical compartment temperature too high.	Cooking is blocked, automatic restore.	Check oven's perimeter ventilation (louvers) and the correct functioning of the cooling fans of the components.
<i>H2O</i>	No water for the production of steam.	Cooking is blocked, automatic restore.	Check connection to water duct and opening of the shut-off cock.
<i>Con</i>	Main board communication error	Cooking block.	Disconnect and connect voltage again. If continuous, contact after-sales assistance.

8. Alarms description

Name	Description	Actions	SOLUTION
<i>SCR</i>	The boiler water has not drained correctly	Cooking block.	Disconnect and connect voltage again. If continuous, contact after-sales assistance.
<i>PoF</i>	Electric power supply interruption	Cooking block.	Press M for 1 second.
<i>So4</i>	Humidity control probe 4 alarm	Cooking block.	Replace humidity probe 4
<i>So5</i>	Humidity control probe 5 alarm	Cooking block.	Replace humidity probe 5

THE MANUFACTURING COMPANY DECLINES EVERY RESPONSIBILITY FOR DAMAGES DUE TO INCORRECT INSTALLATION, TAMPERING WITH THE APPLIANCE, IMPROPER USE, BAD MAINTENANCE, NON COMPLIANCE WITH THE STANDARDS IN FORCE AND NEGLIGENT USE.
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9. Control panel

