Steambox Evolution

MOD. M P

SEME.... - SEPE.... - SEMG.... - SEPG....

ENGLISH: Installation, Operation and Maintenace Manual

06/2016

Index

Dear Customer,

Thank you for purchasing one of our products.
This oven is part of a series of electrical equipment designed for the food sector. Our ovens are easy to use, ergonomic and enable cooking control, while boasting a pleasant and modern design.

The oven has a 12 month warranty that covers any manufacturing defects from the date indicated on the Bill of Sale. The warranty covers normal operation of the oven and does not include consumables (lamps, seals etc..) and damages caused by incorrect installation, wear, maintenance, repair, incorrect cleaning and descaling, tampering and improper use.

1. INSTALLATION

1.1 General and safety warnings

- Read this manual thoroughly before installation and use of the oven, since it gives important instructions regarding its safe installation, use and maintenance.
- Keep the manual in a location that can be easily accessed by the operators for further consultation.
- Always include the manual if the oven is transferred; if necessary, request a new copy from the authorized dealer or directly from the manufacturer.
- As soon as the packaging is removed, make sure the appliance is in good condition and there was no damage caused during transport. Never install or use a damaged appliance; if in doubt, contact the after-sales technical assistance or your local dealer immediately.
- Since the packaging material is potentially dangerous, it must be kept out of the reach of children or animals and disposed of correctly in compliance with local regulations.
- Before installing the equipment, check that the plants are compliant with the regulations in force in the country of use and with that stated on the information plate.
- Installation or maintenance different to those indicated in the manual can cause damage, injury or fatal accidents.
- Installation, extraordinary maintenance and repair operations on the equipment must only be performed by professionally qualified personnel and following the manufacturer's instructions.
- During assembly of the equipment, the transit or permanence of staff not assigned to installation is not allowed in the work area.
- The appliance has been designed to cook foodstuffs in closed environments and must be used only for this function. Any different use must therefore be avoided as it is considered improper and dangerous.

- The appliance must only be used by personnel who have been appropriately trained in its use. To avoid the risk of accidents or damage to the equipment, it is essential that the staff is constantly trained with regard to safe operation.
- The appliance must not be used by persons with reduced physical, sensory or mental capacities or by those who do not have the necessary experience or knowledge unless they are supervised or instructed in the use of the equipment by a person who is responsible for their safety.
- The appliance must be placed in a suitably ventilated room to prevent the excessive accumulation of harmful substances in the air.
- Children must be supervised to ensure they neither play with or use the appliance.
- During operation, pay attention to the hot areas on the exterior surfaces of the equipment which, during operation, can exceed 60°C.
- The use of hearing protection is not necessary since the sound pressure level of the oven is lower than 70 dB(A).
- In the event of failure or malfunctioning, the equipment must be deactivated; any repairs must only be performed by an assistance centre authorized by the manufacturer and original spare parts must be used.
- Disconnect the appliance from the electric power supply before performing any installation or maintenance intervention.
- Interventions, tampering or modifications not expressly authorised, which do not respect that stated in this manual, will make the warranty null and void.
- Do not place other heat sources, such as fryers or cooking plates, near to the oven.
- Do not deposit or use flammable substances near the equipment.
- In the event of prolonged non-use, the electricity, water and gas must be turned off.
- Before commissioning the appliance, make sure that

all parts of the packaging have been removed, making sure they are disposed of in compliance with current legislation.

- Any changes to appliance installation that become necessary must be approved and performed by authorized technicians.
- The appliance is intended for professional use only.
- No changes of any kind are permitted to the wiring of the equipment.
- Failure to comply with the previous warnings can compromise both your safety and the safety of the equipment.
- When the cooking chamber is hot, be careful when opening the door. BURNS HAZARD!!
- The trays and grills must be extracted from the hot oven using heat-resistant protective gloves for the hands.
- Use protective glasses and suitable gloves during cooking chamber cleaning operations.
- ATTENTION: the floor near to the oven could be slippery.
- The information plate provides important technical information: these are essential if interventions must be requested for maintenance or repairs of the appliance; therefore, it must not be removed, damaged or modified.
- The version of the gas ovens conform to the Gas Directive 2009/142/EEC and have therefore been issued with a CE certificate by a notified body.
- The equipment complies with the essential requirements of the Machinery Directive 2006/42/EC.
- The equipment complies with the essential requirements of the Electromagnetic Compatibility Directive 2014/30/EC.
- The equipment complies with the essential requirements of the Low Voltage Directive 2014/35/EC.

1.2 Positioning

The appliances have been designed to be installed indoors. They cannot be used outdoors and cannot be exposed to atmospheric agents.

The place designated for the installation of the oven must have a rigid, level and horizontal surface, which must be able to safely support the weight of the device/support assembly and the load at maximum capacity.

The appliance must be transported to the place of installation packed on the wooden pallet. The oven must be handled using a transpallet, taking all precautions that it does not overturn. Also at the end of its life span the oven must be loaded onto a pallet and handled with great care in order to prevent the hazard of overturning. Two wooden beams are inserted into the packaging of the free-standing ovens in order to handle the oven without damaging it. Position the beams as in **Fig. 1** and proceed with handling.

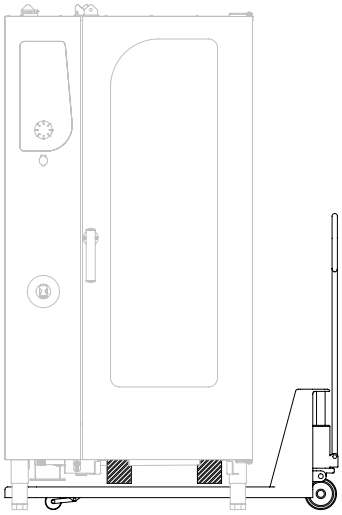


Fig. 1

The appliance must be placed in a suitably ventilated room to prevent the excessive accumulation of harmful substances in the air.

All of the materials used for packaging are compatible with the environment; they can be stored without danger or be disposed of according to local regulations.

The oven must be level: to adjust the height of the levelling feet use a spirit level, as indicated in **Fig. 2**.

Unevenness or inclinations of a certain importance can compromise the operation of the oven.

Remove the entire protective film from the external panels of the appliance, detaching it slowly to remove all traces of adhesive.

Make sure that all openings and holes designed for heat intake/discharge are not obstructed.

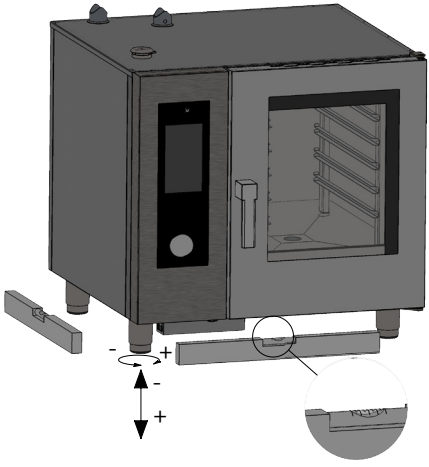


Fig. 2

If it is deemed necessary, the ovens with a wheeled structure can be fixed

to the floor using the brackets supplied with the oven.

Remove the two screws that fix the rear foot to the frame, position the blocking bracket as per **Fig. 3** and use the screws that have just been removed to fix it to the frame

Place the bracket on the floor as per **Fig. 4**. Trace the position of the holes on the floor and block the bracket using suitable fixing systems. Perform the same procedure on the rear foot on the opposite side.

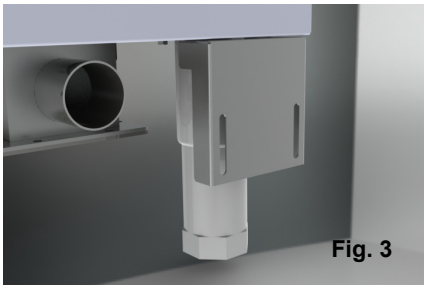


Fig. 3

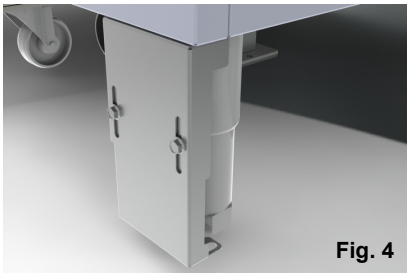


Fig. 4

The oven should be installed exclusively on a stable support.

Remove the packaging from the appliance and make sure it is intact. Arrange it in the place of use being careful not to place it on top of or against walls, bulkheads, partition walls, kitchen furniture or coatings in flammable material.

We recommend you strictly comply with fire-prevention regulations in force.

A minimum distance of 50 mm on each side must be maintained between the oven and the walls or other equipment. It is recommended to leave 500 mm space between the left side of the oven and the corresponding wall of the room (**Fig. 5**) to allow the oven to be installed easily and facilitate successive maintenance.

It is good practice to have the periodic maintenance of the ovens performed every year by an authorised technician and in compliance with specific regulations. On this occasion all controls regarding the operation of electric components (switches, electronics, solenoid valves, heating elements, motors, cooling fans, etc.) and the mechanical controls relative to functionality of the doors, hinges, closing mechanisms, and gaskets will be performed.

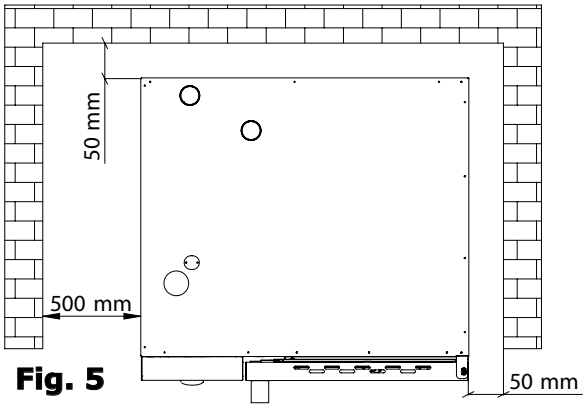


Fig. 5

1.3 Water connection

The maximum water pressure must be (600 kPa) 6 bars. If the water pressure of the mains water should be over this value, a pressure reducer must be installed upstream from the oven.

The minimum water pressure for correct operation of the oven must be above 1,5 bars.

The oven has two inlet for water, one for softened water and another for mains water (**Fig. 6**). The installation of a softener-lime scale eliminator is always recommended to bring the hardness of inlet water to valuesbetween 8° and 10°F.

Before connection, drain off a sufficient amount of water to clean the pipe from metal residues.

Connect the "Water" pipeline to water mains and install a shut-off valve and a filter on the pipe.

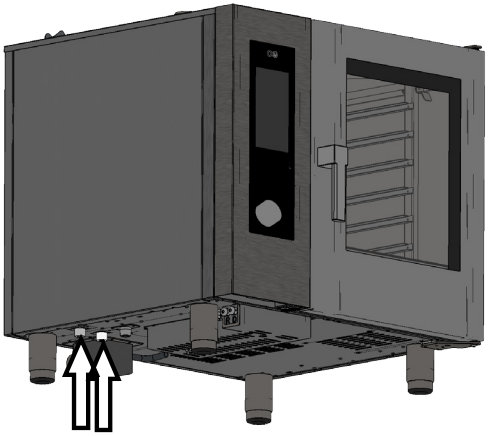


Fig.6

Ensure that the shut-off valve is positioned so that it can be easily operated by the operator at any time.

Attention: if the water supply pipe malfunctions, it should be replaced with a new one while the old broken one should not be used again.

1.4 Connection to the drain

The oven has a water drain; it is placed at the lower rear part of the appliance and has a tube with diameter of 50 mm.

Connect the pipe that projects from the drainage device (**Fig. 7**, **ref. A**). The draining system consists of a trap; it is advisable to connect the pipe to an open funnel.

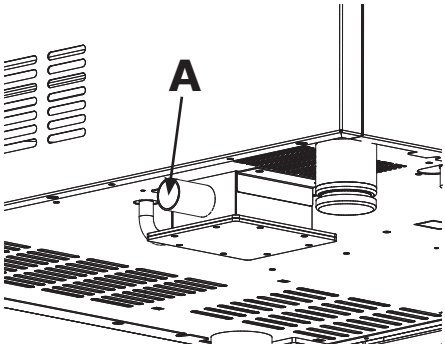


Fig. 7

Make sure the internal trap is full of water; otherwise fill it up with water through the drain present in the cooking chamber.

1.5 Electric connection

As prescribed, the electrical system must have an efficient earth system, as required by the regulations in force. The electrical safety of the appliance can only be ensured when the electrical system is conform.

Before making the electrical connection, check the mains voltage and frequency values to ensure that they conform to the requirements of the appliance, as indicated on its data plate (**Fig. 8**).

MOD	SEHE061W	NR	000000/01/16		
POWER SUPPLY		3N 400V AC 50 HZ			
OVEN POWER kW	10,0	BOILER POWER kW		1,0	
TOT. POWER kW	11,4	CE	GK	IP	

Fig. 8

For direct connection to the mains, a device, sized according to the load, must be placed between the appliance and the mains itself, which ensures disconnection. Its contacts should have a minimum opening distance that enables complete disconnection under the conditions of category III overvoltage, according to installation rules; this device should also be located so that it can be easily used by the operator at any time.

Turn the master switch, to which the power supply plug will be connected, to position 0 (zero). Have the socket cable section checked by qualified staff to make sure it suits the power absorbed by the device.

Loosen the screws that fix the left side of the oven and remove it (**Fig. 9**). The flexible cable must be in polychloroprene or equivalent oil-resistant synthetic elastomer sub-sheath. Use a cable with section suitable to the load corresponding to every appliance, as indicated in the table (**tab. 1**).

Insert the power cord into the hole of the cable gland located on the left bottom side of the oven.

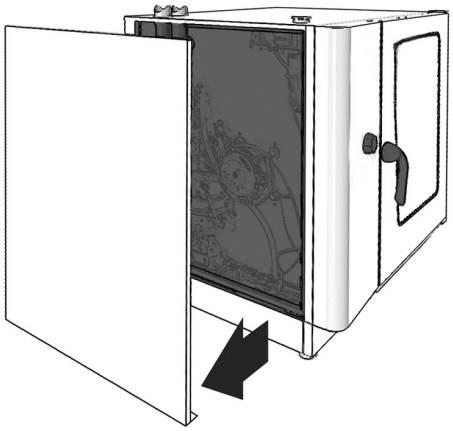


Fig. 9

ELET. Model	SEME061	SEPE061	SEME062	SEPE062	SEME101	SEPE101	SEME102	SEPE102	SEME201	SEPE201	SEME202	SEPE202
Weight	107	107	170	170	140	140	190	190	260	260	340	340
Voltage	3N 400V	3N 400V	3N 400V	3N 400V	3N 400V	3N 400V	3N 400V	3N 400V	3N 400V	3N 400V	3N 400V	3N 400V
Frequency (Hz)	50	50	50	50	50	50	50	50	50	50	50	50
Absorbed power (kW)	11.4	10.4	21.4	20.4	16.7	15.7	28.3	25.8	33.3	30.8	54.1	51.6
Minimum power cable section (mm^2)	5 x 2.5	5 x 2.5	5 x 10	5 x 10	5 x 4	5 x 4	5 x 10	5 x 10	5 x 10	5 x 10	5 x 16	5 x 16

GAS Model	SEMG061	SEPG061	SEMG062	SEPG062	SEMG101	SEPG101	SEMG102	SEPG102	SEMG201	SEPG201	SEMG202	SEPG202
Weight	135	135	190	190	165	165	220	220	270	270	350	350
Voltage	1N 230V	1N 230V	1N 230V	1N 230V	1N 230V	1N 230V	1N 230V	1N 230V	1N 230V	1N 230V	1N 230V	1N 230V
Frequency (Hz)	50	50	50	50	50	50	50	50	50	50	50	50
Absorbed power (kW)	1.4	0.4	1.4	0.4	1.7	0.7	3.3	0.8	3.3	0.8	4.1	1.6
Minimum power cable section (mm^2)	3 x 1	3 x 0,75	3 x 1	3 x 0,75	3 x 1	3 x 0,75	3 x 1	3 x 0,75	3 x 1	3 x 0,75	3 x 2.5	3 x 1

tab. 1

Electric ovens	Gas ovens
L1 L2 L3 N ⏚	L N ⏚ Between phase and ⏚ there must be a difference in potential of 230 V.

tab. 2

Connect the cable to the terminal block following the instructions given in **tab. 2**.

Secure the cable with the cable gland.

The supply voltage of the appliance is operation must not deviate from the nominal voltage by ± 10%.

The appliance must be included into an equipotential system whose efficiency is checked in compliance with the standards in force. For the connection use the clamp, placed on the frame and marked with the symbol **Fig. 10**, to which a cable with the minimum section of 10 mm^2 must be connected.

Fig.10

For gas ovens, wait until the gas connection to the appliance has also been completed before re-mounting the side panel of the oven; instead, for electric ovens, on finishing the electric connection, remount the side panel.

1.6 Connecting the gas (gas ovens only)

Nota bene:

The oven is calibrated originally for operation with the type of gas specified on placing the order.

The type of gas for which the oven is adjusted is given on the technical plate positioned on the appliance (**Fig. 11**, **ref. A**).

During the inspection, make sure that the factory calibrations on the burners are appropriate for the specific type of installation, through the analysis of the gases produced by combustion (CO2 and CO) and the verification of the heat output.

			CAT		G30	G31	G20	G25	COUNTRY
			II_{2H3+}	P mbar	28-30	37	20	/	IT-ES-IE-PT GB-GR-CH
CE			$II_{2H3B/P}$	P mbar	30	30	20	/	LT-DK-FI-EE-NO LV-CZ-SK-SI-SE
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 Qn		kW	II_{2E3+}	P mbar	28-30	37	20	/	LU
G30	G20	G25	$I_{3B/P}$	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 PREDISPUESTO A GAS – PREDISPOSTO À GÁS					A				mbar
			kW	IP	EN 203-1				MADE IN ITALY

Fig. 11

Specifically, with the oven operating at full regime, the values of undiluted CO at the exhaust must remain within 1000 ppm. Should there be any undiluted CO beyond this parameter, the burner adjustments must be checked exclusively by a technician authorised by the manufacturer, who will make the necessary changes to the devices which take care of the combustion and to their parameters.

The data detected must be noted and become an integral part of the technical documentation of said appliance.

Installation prescriptions

The oven installation and commissioning operations must be performed by qualified staff only in compliance with rules and regulations in force.

The gas plants, the electric connections and the places of installation of the appliances must be in compliance with the regulations and the standards in force.

Remember that the air necessary for combustion of the burners is 2 m^3/h per kW of power installed.

In businesses open to the public, accident-prevention regulations must be complied with along with fire-prevention safety and anti-panic regulations.

The connection to the gas supply fitting can be made using flexible metal hoses; placing a type-approved cut-off cock in an easily accessible point.

Make sure that the flexible metal hose, for connection to the gas inlet fitting, does not touch the hot parts of the oven and that it is not subjected to twisting or extension.

Use fixing straps that are in compliance with the installation regulations.

Checks to perform before installation

Check on the technical plate on the left-hand side of the oven that the appliance has been tested and approved for the type of gas that the user's premises (**Fig. 11**, **ref. A**).

Check, using the data on the technical plate (**Fig. 11**), to make sure that the pressure reducer capacity is sufficient for the appliance supply.

Do not install section reducers between the reducer and the appliance.

It is recommended to install a gas filter upstream from the pressure regulator in order to ensure optimal operation of the oven.

Connect the oven to the gas supply plant via a tube with diameter of 3/4" and internal section no smaller than 20 mm (**Fig. 12**).

Envision cocks or drain valves with an internal diameter no smaller than the fitting tube mentioned above.

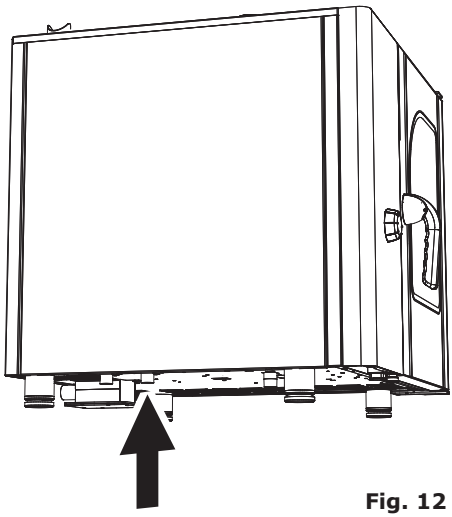


Fig. 12

After connecting the pipe, make sure that the joints and couplings have no leaks. To do this, use soapy water or specific foamy product to identify the leak.

It is good practice to have the periodic maintenance of the gas ovens performed every year by an authorised technician; on this occasion the flue gases will be analysed and the heat output will be checked.

1.7 Smoke exhaust

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

The oven drain can be connected via a forced evacuation system, such as a hood with mechanical extractor (**Fig. 13**). In this case, the gas supply to the appliance must be controlled directly by this system and must cut-off whenever the suction flow rate drops below the values prescribed. When the appliance is installed under the extraction hood, check that the following indications are respected:

a) the volume extracted must be higher than that of the flue gases generated (see current regulation);

b) the material with which the hood filter is made must resist the temperature of the flue gases which, on exiting the conveyor, can reach 300° C;

c) the end part of the appliance evacuation pipe must be positioned inside the base perimeter projection of the hood;

d) the gas supply must be restored manually following a block caused by insufficient suction.

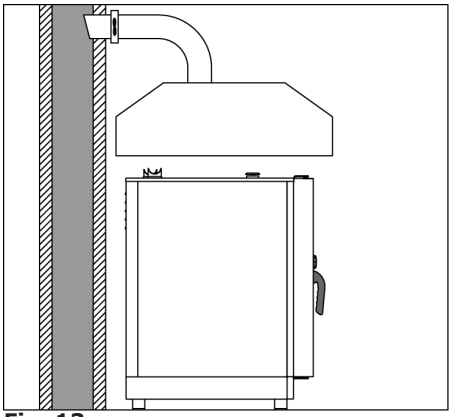


Fig. 13

1.8 Gas oven operating values (for gas versions only)

Gas consumption

	SE□G061	SE□G101	SE□G102	SE□G201	SE□G202
G30 kg/h	0,94	1,49	2,13	2,84	4,26
G20 m³/h	1,26	2,01	2,86	3,81	5,71
G25 m³/h	1,47	2,33	3,32	4,43	6,65

Nominal heat input

Model	SEMG061	SEPG061	SEMG062	SEPG062	SEMG101	SEPG101	SEMG102	SEPG102	SEMG201	SEPG201	SEMG202	SEPG202
Voltage	1N 230V	1N 230V	1N 230V	1N 230V	1N 230V	1N 230V	1N 230V	1N 230V	1N 230V	1N 230V	1N 230V	1N 230V
Frequency (Hz)	50	50	50	50	50	50	50	50	50	50	50	50
Absorbed power (kW)	1.4	0.4	1.4	0.4	1.7	0.7	3.3	0.8	3.3	0.8	4.1	1.6
Nom. heat input (kW)	12	12	23	23	19	19	27	27	36	36	54	54
Section power cable (mm²)	3 x 1.5	3 x 1.5	3 x 1.5	3 x 1.5	3 x 1.5	3 x 1.5	3 x 1.5	3 x 1.5	3 x 1.5	3 x 1.5	3 x 1.5	3 x 1.5

Gas pressure

COUNTRY	CAT		G30	G31	G20	G25	G27	G2.350	G25.1
IT - ES - IE PT - GB - CH	II2H3+	P mbar	28-30	37	20	//	//	//	//
DK - FI - EE - NO LV - CZ - SI - SE	II2H3B/P	P mbar	30	30	20	//	//	//	//
FR - BE	II2E+3+	P mbar	28-30	37	20	25	//	//	//
GR	II2H3+	P mbar	28-30	37	20	//	//	//	//
	II2H3B/P		30	30	20	//	//	//	//
CY	II2H3+	P mbar	28-30	37	20	//	//	//	//
	II2H3B/P		30	30	20	//	//	//	//
LT	II2H3+	P mbar	28-30	37	20	//	//	//	//
	II2H3B/P		30	30	20	//	//	//	//
AT	II2H3B/P	P mbar	50	50	20	//	//	//	//
CH	II2H3+	P mbar	28-30	37	20	//	//	//	//
	II2H3B/P		50	50	20	//	//	//	//
MT - IS	I3B/P	P mbar	30	30		//	//	//	//
DE	II2ELL3B/P	P mbar	50	50	20	20	//	//	//
NL	II2L3B/P	P mbar	30	30	//	25	//	//	//
RO	II2H3B/P	P mbar	30	30	20	//	//	//	//
	II2E3B/P		30	30	20	//	//	//	//
	II2L3B/P		30	30	//	20	//	//	//
SK	II2H3+	P mbar	28-30	37	20	//	//	//	//
	II2H3B/P		30	30	20	//	//	//	//
	II2H3B/P		50	50	20	//	//	//	//
TR	II2H3+	P mbar	28-30	37	20	//	//	//	//
	II2H3B/P		50	50	20	//	//	//	//
PL	II2ELwLs3B/P	P mbar	37	37	20	//	20	13	//
LU	I2E	P mbar			20	//	//	//	//
HU	II2HS3B/P	P mbar	30	30	25	//	//	//	25

1.9 Adjusting the hinges and the closing pin on the door

Once the oven has been positioned correctly in the designated installation location, the closure and seal of the gasket on the oven chamber door must be checked.

The hinges of the door should be adjusted so as to ensure maximum sealing of oven's door during the cooking cycles. Both the upper and lower hinges can be adjusted.

To adjust the door seal when needed, loosen the bolt (**Fig.14**) and move the door to the desired position. When the adjustment is complete, tighten the bolt.

The closing pin on the door can be adjusted in depth to eliminate any steam leakage during cooking.

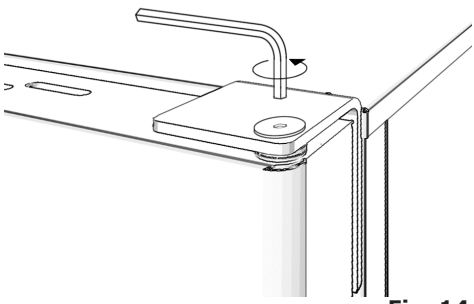


Fig. 14

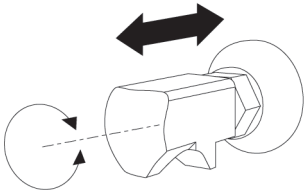


Fig. 15

The pressure exerted by the door on the gasket can be adjusted by tightening the pin to increase it or loosening the pin to decrease it (**Fig.15**).

When the adjustment is complete, tighten the bolt, making sure the closing anchor is located at the bottom.

1.10 Oven commissioning and testing

Before putting the oven into operation, you should carefully carry out all the necessary checks to ascertain the conformity of the equipment and installation of the appliance as provided by law and according to the technical and safety instructions given in this manual.

The compliance of the following must also be checked:

The temperature in the oven installation area must be greater than +4° C.

The cooking chamber must be empty.

All packaging must be entirely removed, including the protective film applied on the oven walls.

The vents and air slots must be open and free of obstructions.

Any pieces of the oven that were removed for installation must be replaced.

The general electrical switch must be closed and the water and gas cut-off cocks upstream of the appliance must be open.

Testing

The oven should be tested by completing a cooking cycle to verify that the equipment works properly, without any anomalies or problems.

Switch the oven on by pressing the "**ON / OFF**" key (**Fig. 16 / Rif. T1**)

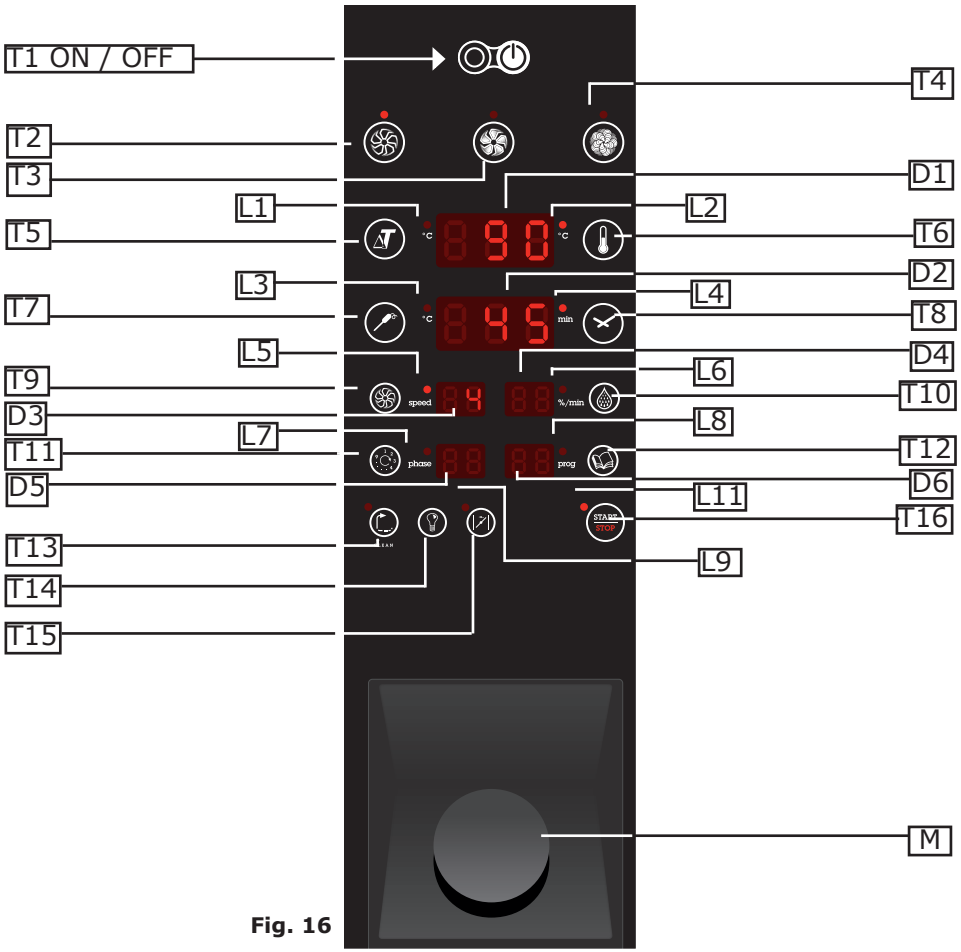


Fig. 16

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

Carefully check the points given in the following list:

The lights in the cooking chamber turn on when pressing the button and turn off automatically after 45 seconds if they are not turned off early by pressing the button again.

The oven stops if the door is opened and starts again when the door is closed.

The fan/s motor reverses the direction of rotation automatically; reversal takes place every 3 minutes approx. (time varies depending on the cooking time).

For the ovens with two fans in the cooking chamber, the motors have the same direction of rotation.

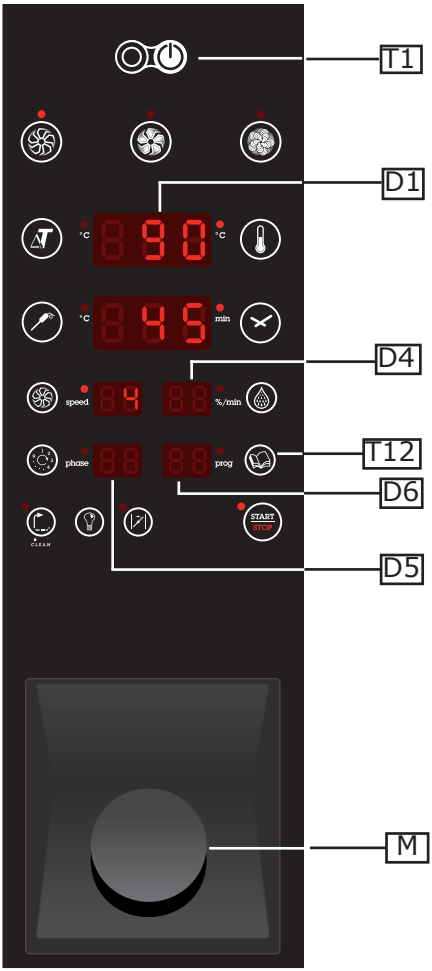
Check the water escaping in the direction of the fan from the humidity inlet tube in the cooking chamber.

At the end of the cooking cycle, the oven emits an audible signal.

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°/+40°C higher than that required.

The oven control panel is equipped with a knob **M** 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 one switches to the "on" condition after board reset (a few seconds): the **D1** display indicates the temperature in the cooking chamber and the oven is ready to receive the cooking settings.

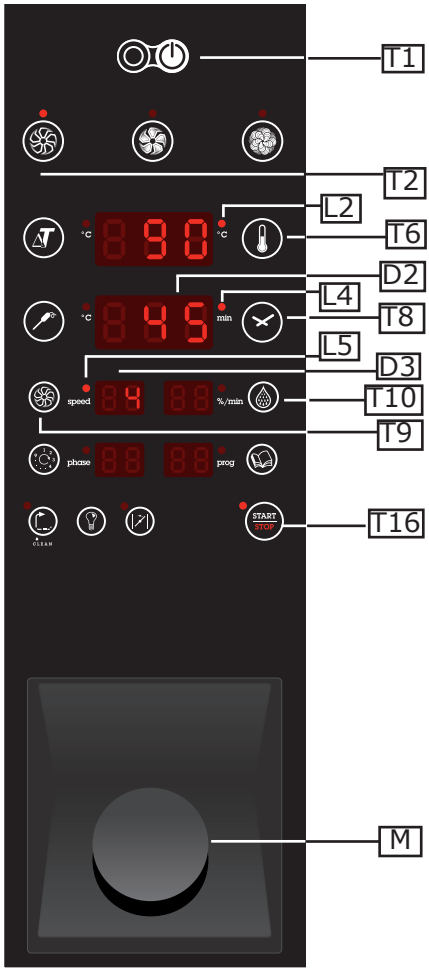
2.2. Set date and time

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

Holding pushed for 5 seconds key **T12** the **D4** display shows hr (hour) and **D6** display flashes. Select the correct hour by turning the knob **M** and confirm by pressing the same knob. Then display **D4** will show ni (minutes): set the correct minutes by turning the knob M and confirm by pressing the same knob. Repeat the procedure to set the Day (da), month (mo) and year (ye).

2.3. Manual setting - convection cooking

Once the oven has been switched on by pressing the **T1** key, select the convection cooking modality by pressing the **T2** 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 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 **D2** (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 **D3** (the **L5** led flashes).

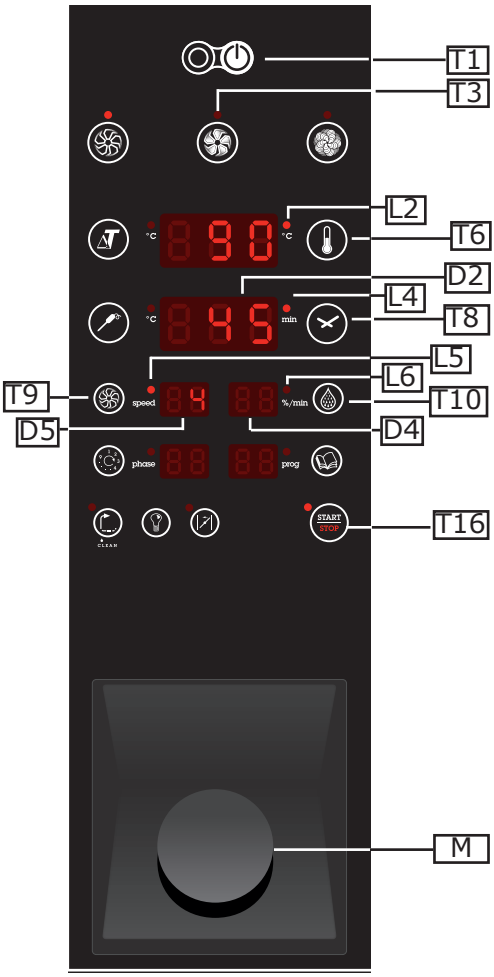
Set the fan rotation speed (there are 6 available speeds) and confirm the selection by pressing the **T9** key or the **M** knob of the encoder.

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

Nota: in convection cooking you can not set a percentage of humidity. You can only add moisture inside the room holding the **T10** button for the desired time .

2.4. Manual setting - convection/steam mixed cooking

Once the oven has been switched on by pressing the **T1** key, 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 **D2** (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 humidity selection in the cooking chamber (the **L6** led flashes).

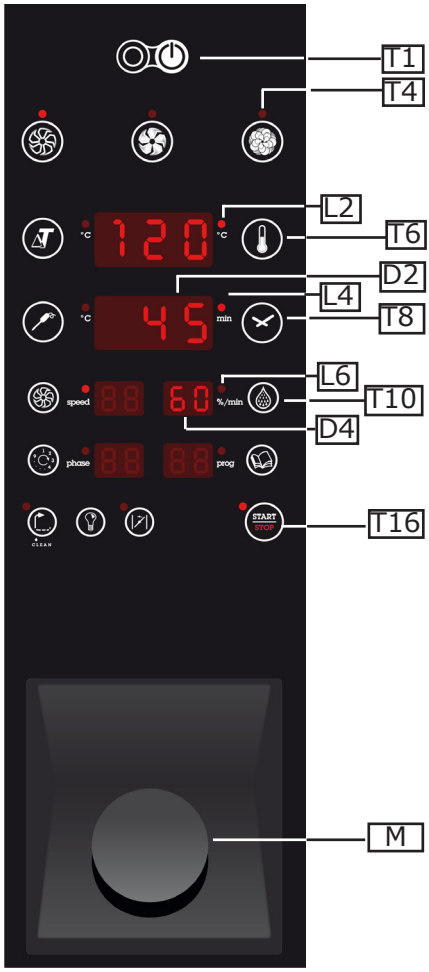
Set the humidity value by acting on the **M** knob (value setting with a 5% step) and confirm the selection by pressing the **T10** key or the M knob of the encoder. The display automatically passes to the selection of the fan speed (the **L5** led flashes).

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.

2.5. Manual setting - steam cooking

Once the oven has been switched on by pressing the **T1** key, 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 **D2**(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.

SUPER STEAM FUNCTION:

Thanks to the SuperSteam function, it is possibile to cut down steaming time of vegetables with particulary dense bers (such as: potatoes, carrotes, artichokes, turnips etc..) by 40%.

SuperSteam function can be enabled by pressing for 3 seconds the humidity button **T10** in steam mode.When SuperSteam is enabled the display **D4** will show:

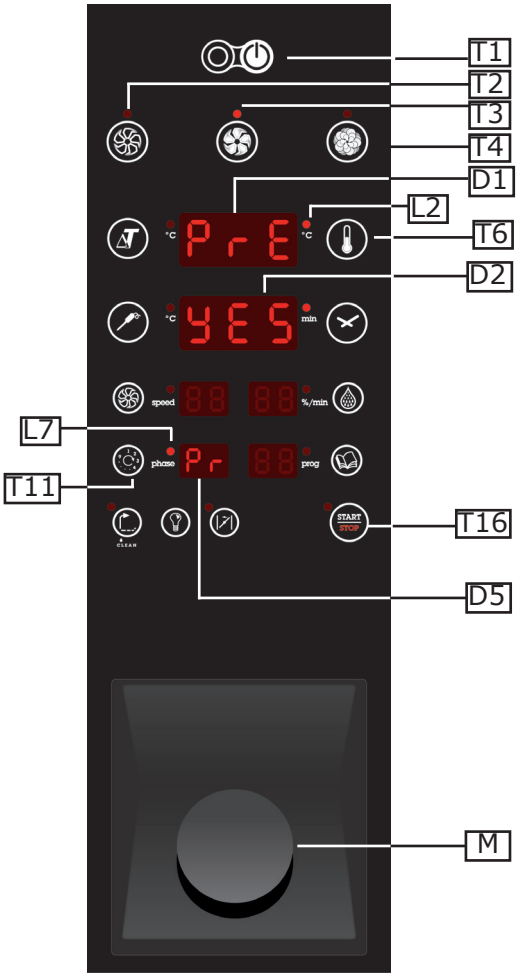
5H

To disable SuperSteam function press for 3 seconds the humidity button **T10**. The display **D4** displays:

- -

2.6. Pre-heating of the cooking chamber

Once the oven has been switched on by pressing the **T1** key, select the desired cooking modality by pressing the relative key (T2 - T3 - T4) and set the cooking temperature by pressing the key **T6** and by acting on the **M** knob; confirm the selection by pressing the key **T6** or the knob **M**. Once the cooking temperature setting is finished press the key **T11** and rotate the knob **M** to the left. The display **D5** shows Pr and the led **L7** flashes while the display **D1** shows PrE; the display **D2** shows YES.



Modify the state of display **D2** pressing the knob **M** (it will pass alternatively from yes to no) and confirm selection by pressing the key **T11**.

By pressing the key **T16** to start the pre-heating phase that terms when the oven reaches the temperature higher by 22% to the set cooking temperature (for example: setting a cooking temperature of 100° the pre-heting ends when a temperature of 122° is reached)
Throughout the preheating phase the led **L7** is blinking, display **D2** visualizes Pre and **D1** visualizes the rising temperature. The end of the warm-up is signaled by an audible alert.
Firing and shutting the door the baking cycle starts automatically.

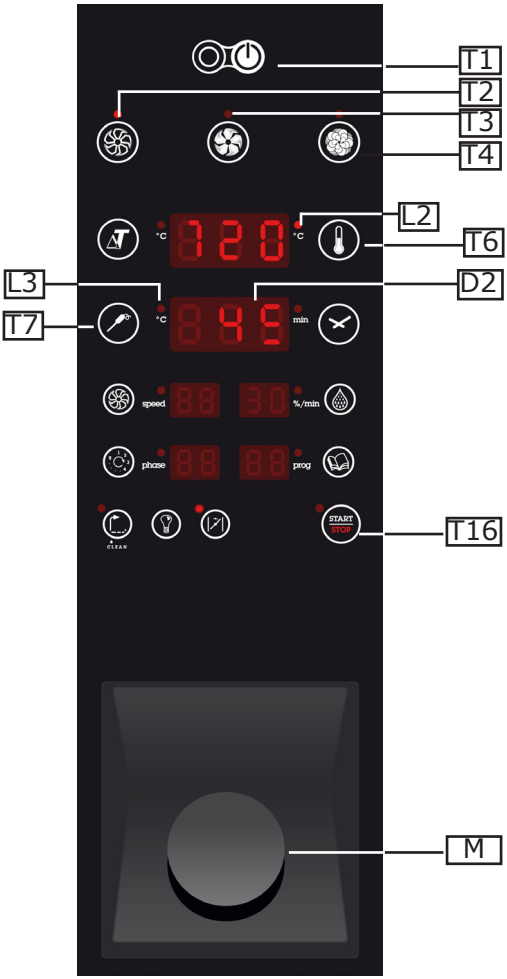
NOTE: The cooking chamber must be empty during the pre-heating phase; insert the product only at the end of the pre-heating phase .

2.7. Cooking in Core mode

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

Select the Core mode by pressing the **T6** key an set the temperature of the chamber rotating the knob **M**; confirm the selection by pressing again the key **T6** or the knob **M**.

Select the cooking core mode pressing the key **T7**. Select the desired temperature value **D2** 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.



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.

Note:

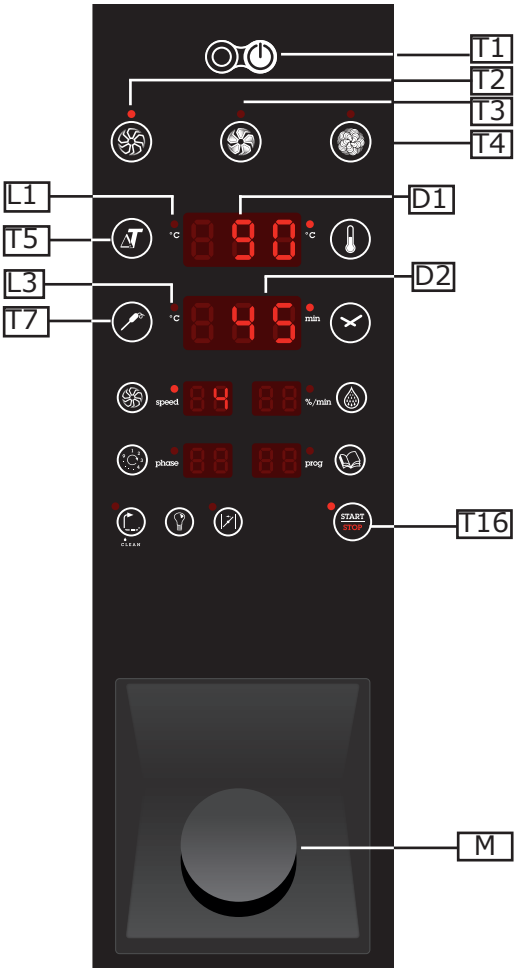
How to use the probe:

the core probe tip must be positioned at the center of the thicker part of the product that has to be cooked

2.8. Cooking in Δt mode

Once the oven has been switched on by pressing the **T1** key, 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 **D2** 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.

Note:

Use of the ΔT cooking:

ΔT (Delta-T) mode is particulary indicated for the cooking of medium and big roast. This kind of cooking is done keeping a costant difference of temperature between the cooking chamber and the core of the product.

ΔT temperatures suggested:

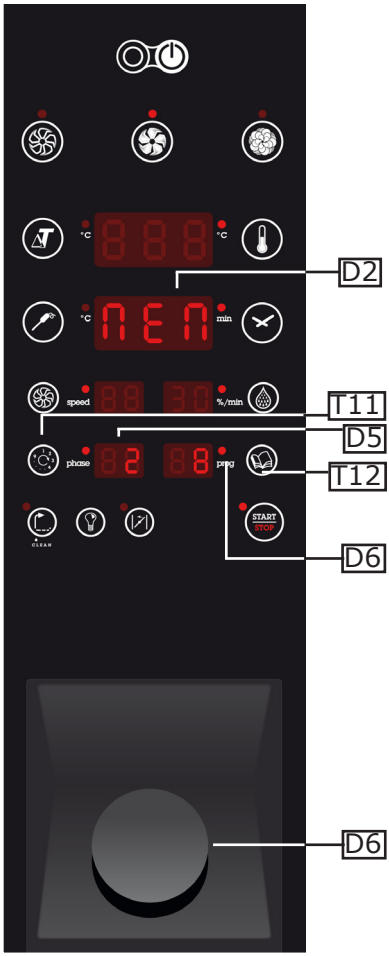
• 40°C for red meat roasts (beef..), with a core temperature set between 45°C and 55°C;

• 50°C for white meat roasts (veal..), with a core temperature set between 75°C e 85°C.

2.9. Storing 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. 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.



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. **17**).

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

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

(N.B. the download of the recipes varies according to their number)

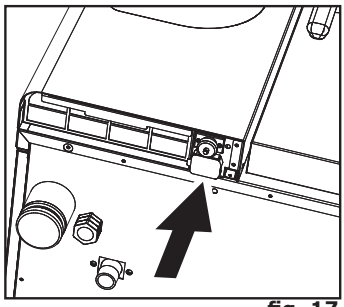
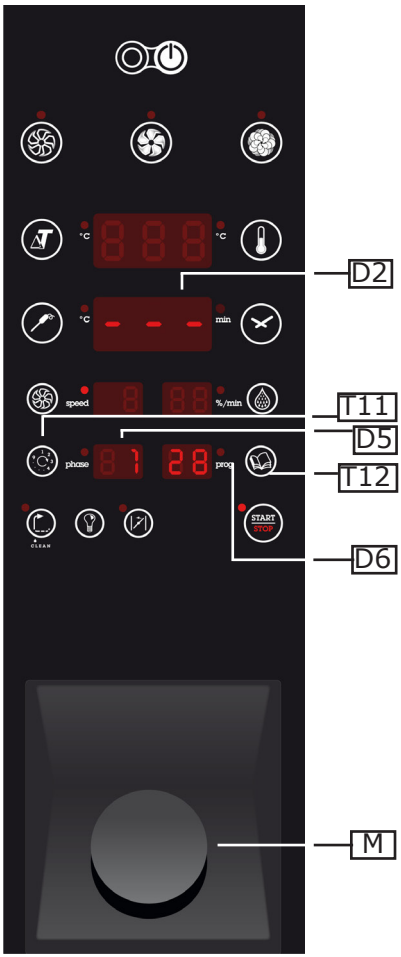


fig. 17

2.10. Load, modify and/or erase cooking programs

To access a stored program, press the **T12** Book key and select the program number, shown on the **D6** display, rotating 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.

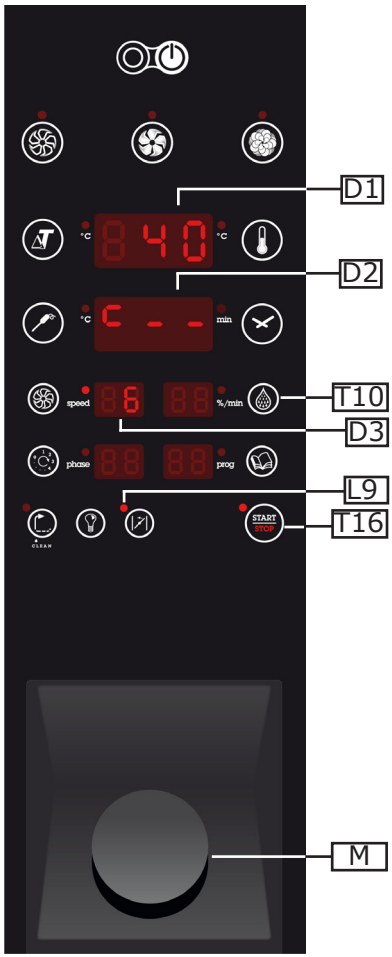
To cancel a memorised program, press the **T12** Book key and select the program number, shown on the **D6** display, via the **M** knob. Confirm the selection by pressing the **M** knob. Select, via the **T11** Phase key, phase 1 of the program and press the **T11** Phase key for 3 seconds.

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.

2.11. 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), press the **T16** Start key. The **D2** display shows the writing C-- to confirm the start of the cooling procedure, now the oven door can be opened to facilitate the heat radiation inside the chamber.



The **D3** display shows the maximum functioning fan speed and the **L9** LED signals the opening of the humidity discharge valve.

During the cooling of the cooking chamber status of the valve function it is forced open and you can not change their status manually. At the end of cooling, the valve closes automatically.

NOTE : To speed cooling you can hold the key **T10** . This procedure leads water into the cooking chamber.

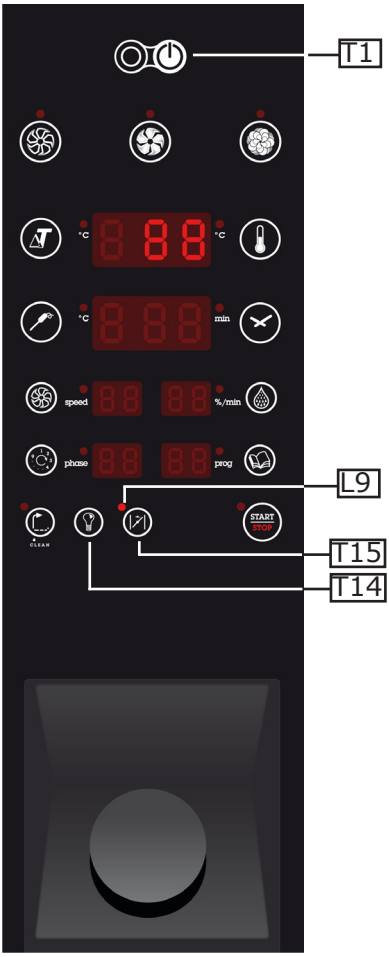
WARNING: from the cooking chamber can exit jets of hot air and steam! BURN HAZARD !!

2.12. Humidity draining valve - VENT

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 one controls the opening or closing of the humidity discharge valve. While the valve is operating,the led **L9** flashes and 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.

2.13. Cavity lighting

The lighting of the cooking compartment switches on by pressing key **T14** 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.

2.14. Switch-off

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

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.

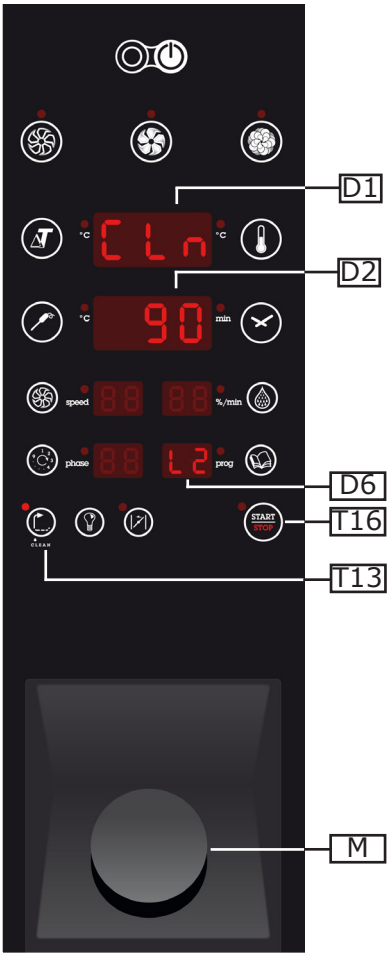
2.15. Washing

The **T13** current setting reset key, 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 intesity 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.

IMPORTANT:



In order to ensure proper cleaning and maintenance of quality of the oven chamber is mandatory the use of the recommended detergent: "OVEN LIQUID DEGREASER".

THE USE OF A DIFFERENT DETERGENT COULD VOID THE WARRANTY!

Periodically it is possible to check the cleanliness behind the fan covers: these can be disassembled by loosening the screw fasteners. It is recommended that this operation is carried out by trained staff, making sure that the oven electric power supply has been previously disconnected.

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.

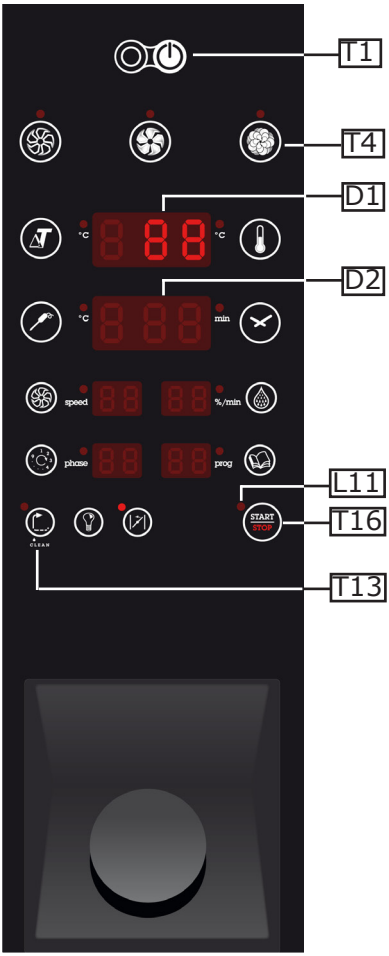
2.16. Boiler Descaling (M models only)

The boiler descaling cycle can be enable by pressing simultaneously for 5 seconds buttons **T4** and **T13**.

Display **D1** will show boi and display **D2** will show Cln. Then press button **T16** Strat: LED **L11** will light on to confirm that the descaling is activated.

Display **D1** will show Ins and display **D2** will show dis (insert descaling agent). Pour the reagent into the appropriate hole on the top part of the oven. (fig **18**)

During descaling the display **D2** will show alternatively CLP and remaining minutes. End of cycle will be signaled by the buzzer.



Note: it is possible to abort descaling cycle by turning the oven off by pressing button **T1**. When it will be turned on again a rinse cycle will take place.

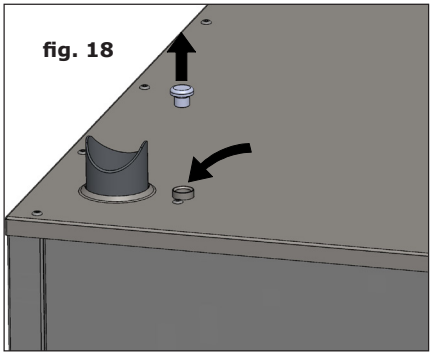


fig. 18

2.17. "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.

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

3. MAINTENANCE and CLEANING

Disconnect the appliance from the electric power supply before performing any cleaning or maintenance intervention.

At the end of the working day, clean the appliance, both for reasons of hygiene and to prevent operating faults.

The oven should never be cleaned with direct water or high pressure jets. Moreover, the appliance should not be cleaned with ordinary steel brushes or scrapers; eventually, you can use stainless steel wool, wiping the appliance in the direction of sheet metal grain.

Wait until the cooking chamber is cold.

Remove the tray-trolley stops .

Remove the removable residue manually and put the detachable parts in the dishwasher.

You should use warm soapy water to clean the cooking chamber. All the surfaces must be thoroughly rinsed afterwards, ensuring that there is no detergent residue.

To clean the outside of the oven, use a damp cloth and a mild detergent.

During the annual inspection carried out by a qualified technician, remove the deflector and wash it with soapy water.

3.1 HUMIDITY DISCHARGE

The humidity discharge expels the vapours produced inside the cooking chamber.

Check that it is always perfectly clean and free from obstructions.

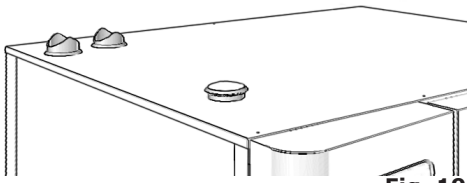


Fig. 19

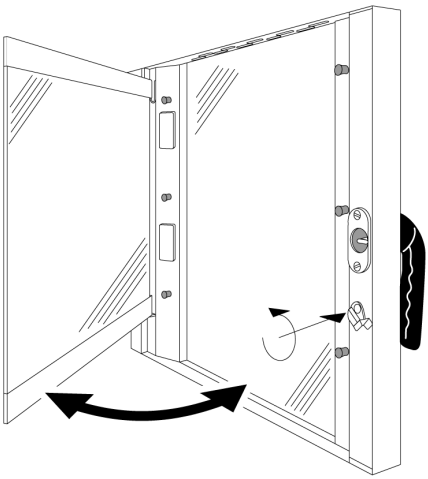


Fig. 20

3.2 CLEANING THE GLASS

The door window can be cleaned both on the outside and on the inside. To do this, turn the latch that locks the internal window in position in a clockwise direction (**Fig. 20**) and, once the window is open, clean it with a suitable detergent. Never use abrasive materials.

The glass should then be closed properly and locked in place by turning the relevant latch.

3.3 CLEANING THE CONTROL PANEL VENTILATION FILTER

The oven control panel ventilation filter (**Fig.21 - ref. F**) must be cleaned at least once a month by washing the filter by hand with soap and water.

To slide the filter out, pull downwards and applying force on the relevant hand-hold (**Fig. 21**).

It is good practice to replace the filter at least once a year or even more frequently whenever the oven operates in environments in which there is a high concentration of flours or similar substances.

In all cases, the filter must be replaced when it is consumed or damaged; it must be requested from the supplier as a spare part.

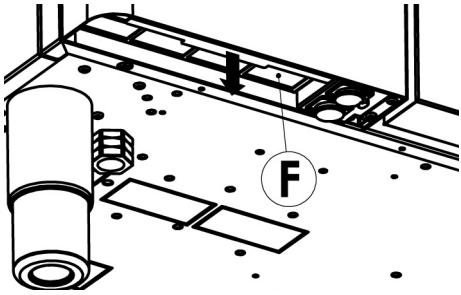


Fig. 21

4. CHECKS THAT CAN ONLY BE PERFORMED BY AN AUTHORIZED TECHNICIAN

Cut off the power supply before proceeding with any adjustment or intervention.

4.1 RESET THE SAFETY THERMOSTAT

Loosen the screws that fix the control panel and open it, making it rotate to the left on its guides.

Locate the thermostat, positioned in the lower left side of the technical compartment and press the red button until a mechanical sound ("click") is heard, which will confirm the closure of the contacts **(fig. 22)**.

The thermostat can be triggered due to mechanical stresses to which the oven can be subjected during transport.

Continuous intervention of the safety thermostat indicates a malfunction of the device and makes it essential to investigate the causes..

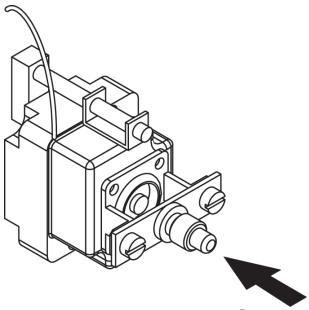


Fig. 22

4.2 MOTOR CIRCUIT BREAKER PROTECTION

The motor circuit breaker is reset automatically and, if this occurs, check the cleanliness of the slits, the efficiency of the cooling devices and the regular and friction-free rotation of the motor.

It is recommended to cut off the power supply.

4.3 PROTECTION FUSES

The protection fuses are used to protect the circuit boards of the oven against overvoltage. These are found in the bottom part of the technical compartment, near to the safety thermostat rearm button.

4.4 FLAME CONTROL

Caution:

The flame control only functions correctly if the oven electric connection has been performed respecting the position of the phase and neutral. Between phase and ⏚ there must be a difference in potential of 230V.

4.5 SPARE PARTS MANAGEMENT

The parts should be replaced exclusively by an authorized service centre.

To identify the codes of spare parts, contact a service representative.

Once the parts required have been identified, the after-sales service will send a written order to the manufacturer, specifying clearly the model of the device, its serial number, the voltage and frequency of power supply, and also the code and a description of the parts concerned.

Only original spare parts must be used for protection of the health of the user and consumer.

5. ALARMS DESCRIPTION

If an alarm is triggered, on temperature and time display is shown the name of the alarm triggered.

The alarms managed are the following

Name	Description	Actions	SOLUTION
Sol	Compartment probe error	Cooking block, automatic restore.	Replace compartment probe.
So2	Core probe error	Manual restore.	Replace core probe.
GAS	Gas burner block	Cooking block, manual restore.	Press manual restore. (encoder button)
GAS Lo	Gas second burner block.	Cooking block, manual restore.	Press manual restore. (encoder button)
Mot	Motor Alarm	Cooking block, automatic re-arm.	If continuous, contact after-sales assistance.
Inu	Motor Inverter Alarm	Cooking block, automatic re-arm.	If continuous, contact after-sales assistance.
Sic	Compartment safety thermal.	Cooking block, manual re-arm.	If continuous, contact after-sales assistance.
FAn	PWM board error (communication timeout or problems on fan speed)	Cooking block.	Disconnect and connect voltage again. If continuous, contact after-sales assistance.
FAn Lo	PWM second board error (communication timeout or problems on fan speed)	Cooking block.	Disconnect and connect voltage again. If continuous, contact after-sales assistance.
Air	Air capacity on gas burner alarm	Cooking block, manual restore.	Check obstructions to combustion fumes exhaust flue, otherwise contact after-sales assistance.
Air Lo	Air capacity on second gas burner alarm	Cooking block, manual restore.	Check obstructions to combustion fumes exhaust flue, otherwise contact after-sales assistance.
hit	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.
H2O	No water for the production of steam.	Cooking is blocked, automatic restore.	Check connection to water duct and opening of the shut-off cock.

Name	Description	Actions	SOLUTION
H20 CnE	Alarm meter washing	Washing block, manual restore	Press manual reset (encoder button) . Contact support if repetitive.
CoM	Main board communication error	Cooking block.	Disconnect and connect voltage again. If continuous, contact after-sales assistance.
SCA	The boiler water has not drained correctly	Cooking block.	Disconnect and connect voltage again. If continuous, contact after-sales assistance.
PoF	Electric power supply interruption	Cooking block.	Press M for 1 second.
So4	Humidity control probe 4 alarm	Cooking block.	Replace humidity probe 4
So5	Humidity control probe 5 alarm	Cooking block.	Replace humidity probe 5

6. CONTROL PANEL

T1	Main switch *Cooking modalities:*
T2	Convection
T3	Convection/Steam
T4	Vapore
T5	Selection of function ΔT
D1	Function status LED ΔT
L2	Cooking temperature function status LED
T6	Temperature
T7	Selection of core function
L3	Core function status LED
D2	Cooking temperature display
L4	Cooking time status LED
T8	Time
D3	Fan rotation speed display
L5	Fan rotation speed function status LED
T9	Fan rotation speed function status LED
D4	Cooking chamber humidity display

L6	Humidity function status LED
T10	Humidity
D5	Cooking phases display
L7	Cooking phases function status LED
T11	Cooking phases selection key
D6	Recipes display
L8	Recipes function status LED
T12	Recipes selection/memorisation key
L10	Reset/return to basic settings function status LED
T13	Reset/return to basic settings key
T14	Timed cooking chamber illumination switch-on/switch-off key (45 sec.)
L9	Humidity discharge valve status LED
T15	Humidity discharge valve
L11	oven status LED: on = start
T16	Start and stop of the cooking cycle
M	Knob of the digital encoder for the adjustment of the oven functioning parameters.

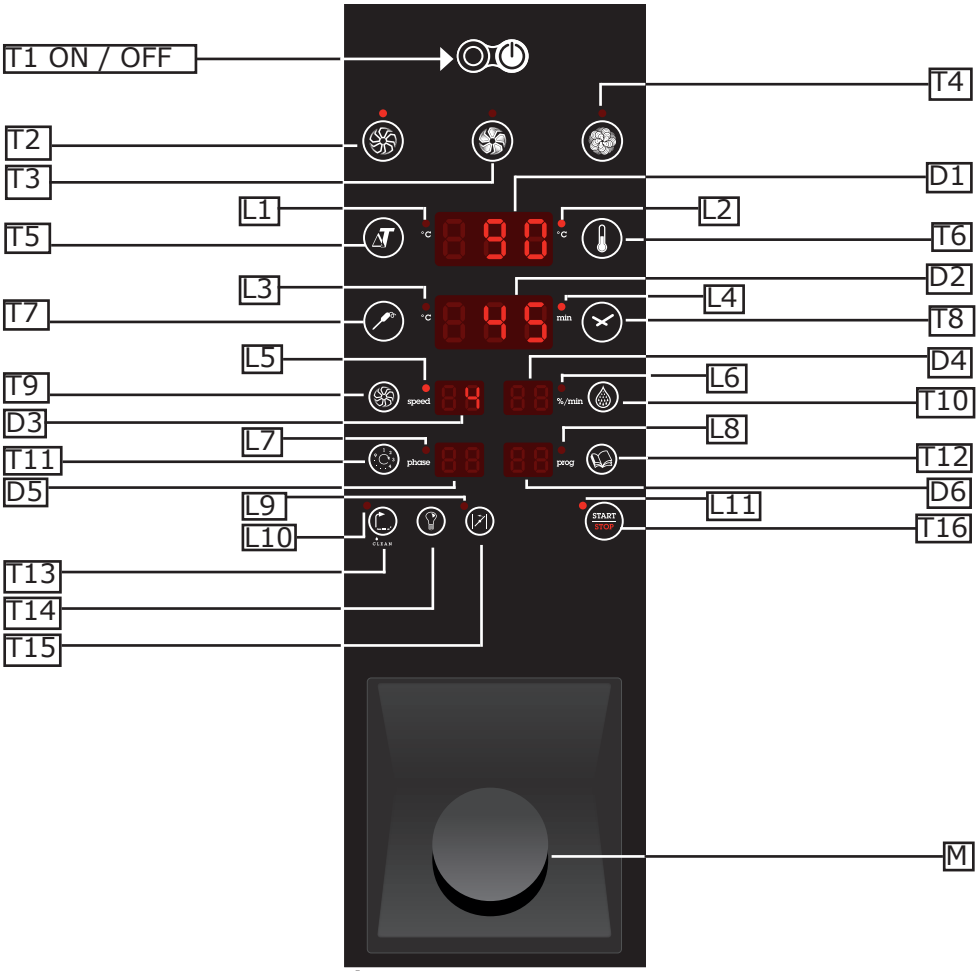
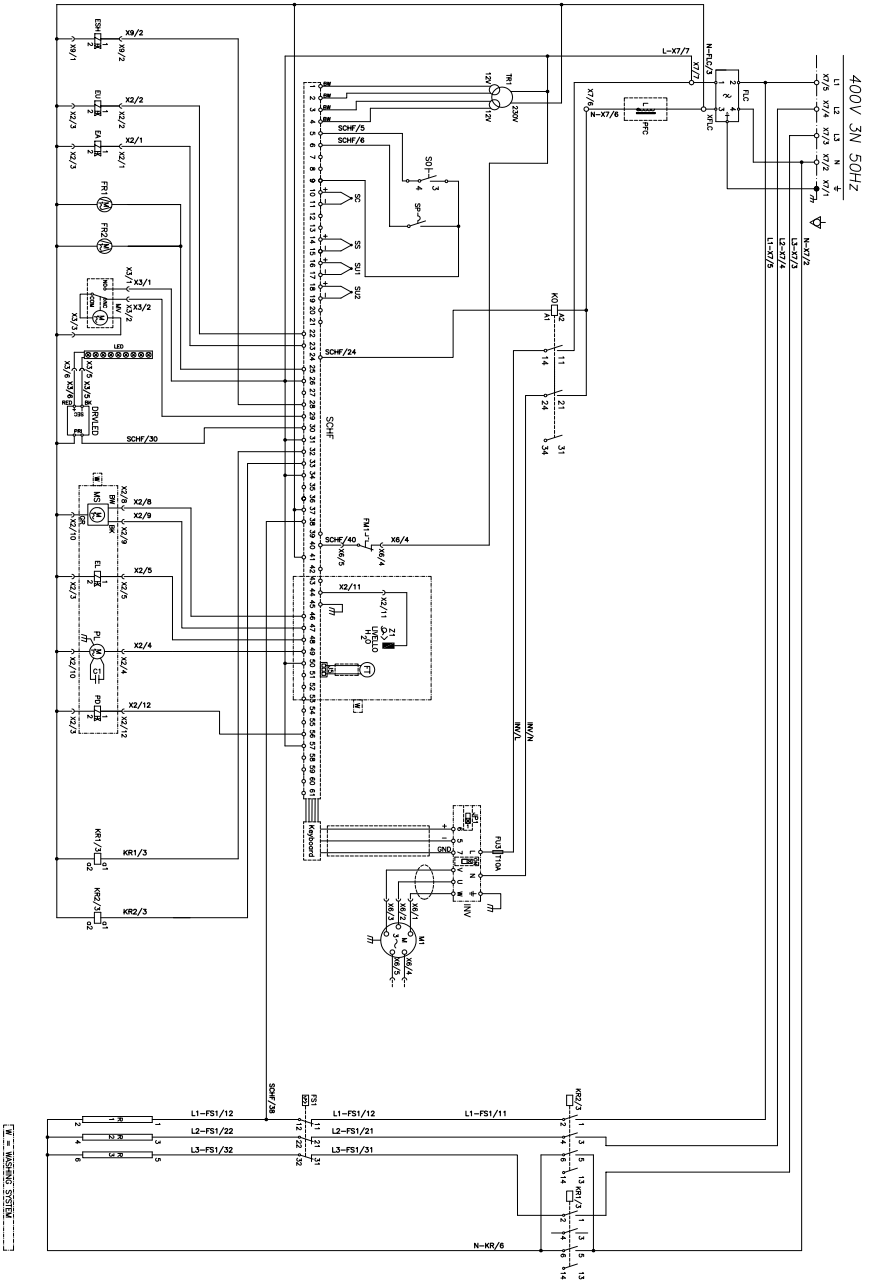

T1 ON / OFF
T2
T3
T5
T7
T9
D3
T11
D5
T13
T14
T15
L1
L3
L5
L7
L9
L10
T4
D1
L2
T6
D2
L4
T8
D4
L6
T10
L8
T12
D6
L11
T16
M
°C
min
%/min
speed
phase
prog
START
STOP
CLEAN

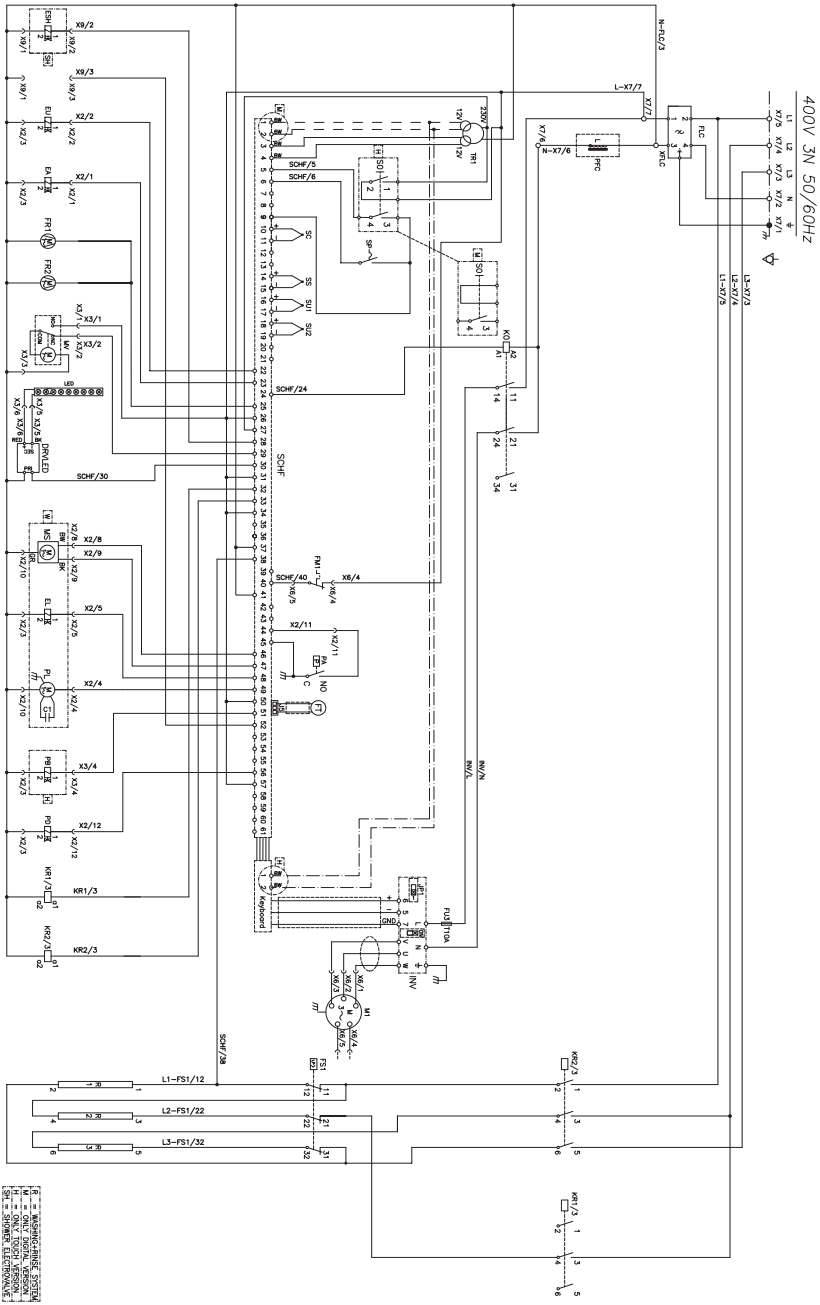
Fig. 23

7. WIRING DIAGRAMS

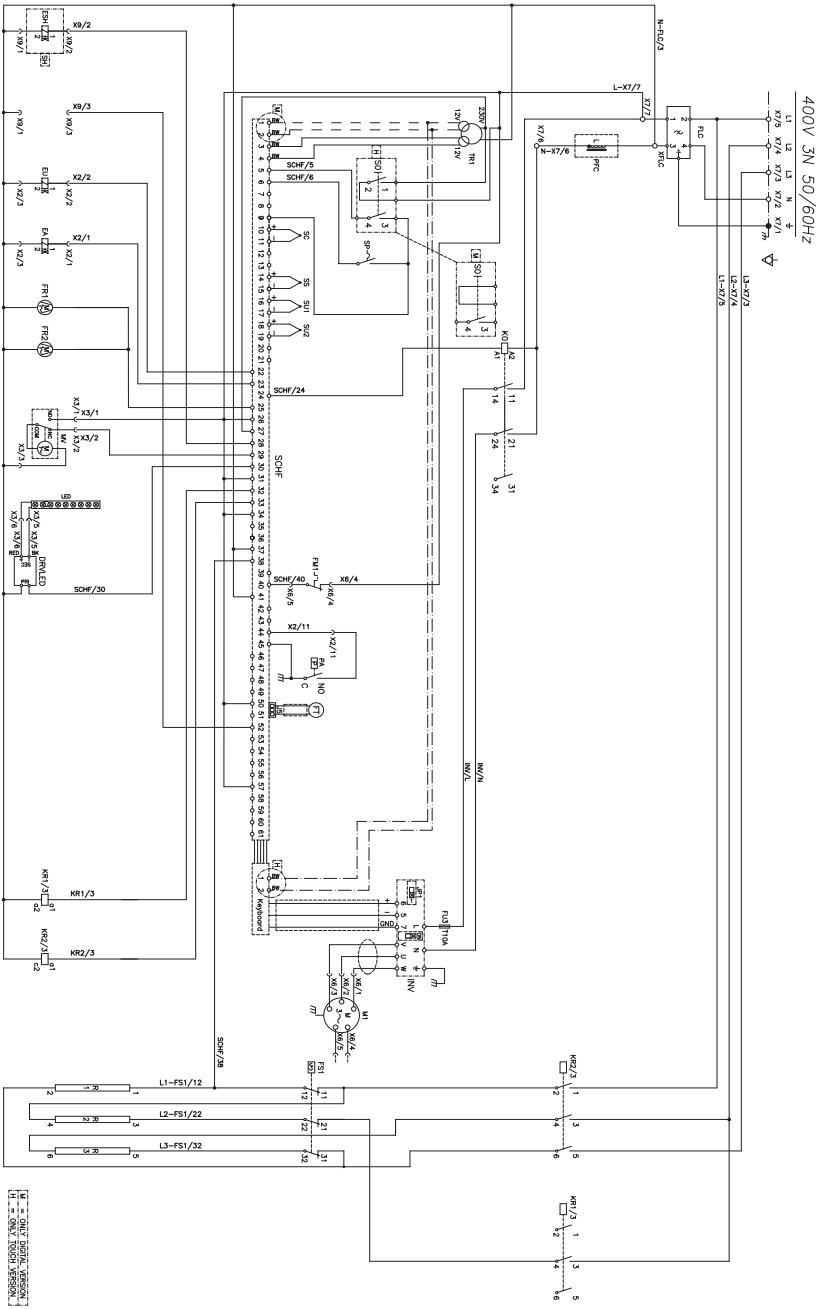
7.1. SEPE061(W), SEPE101(W): ZSE2271-ZSE2273



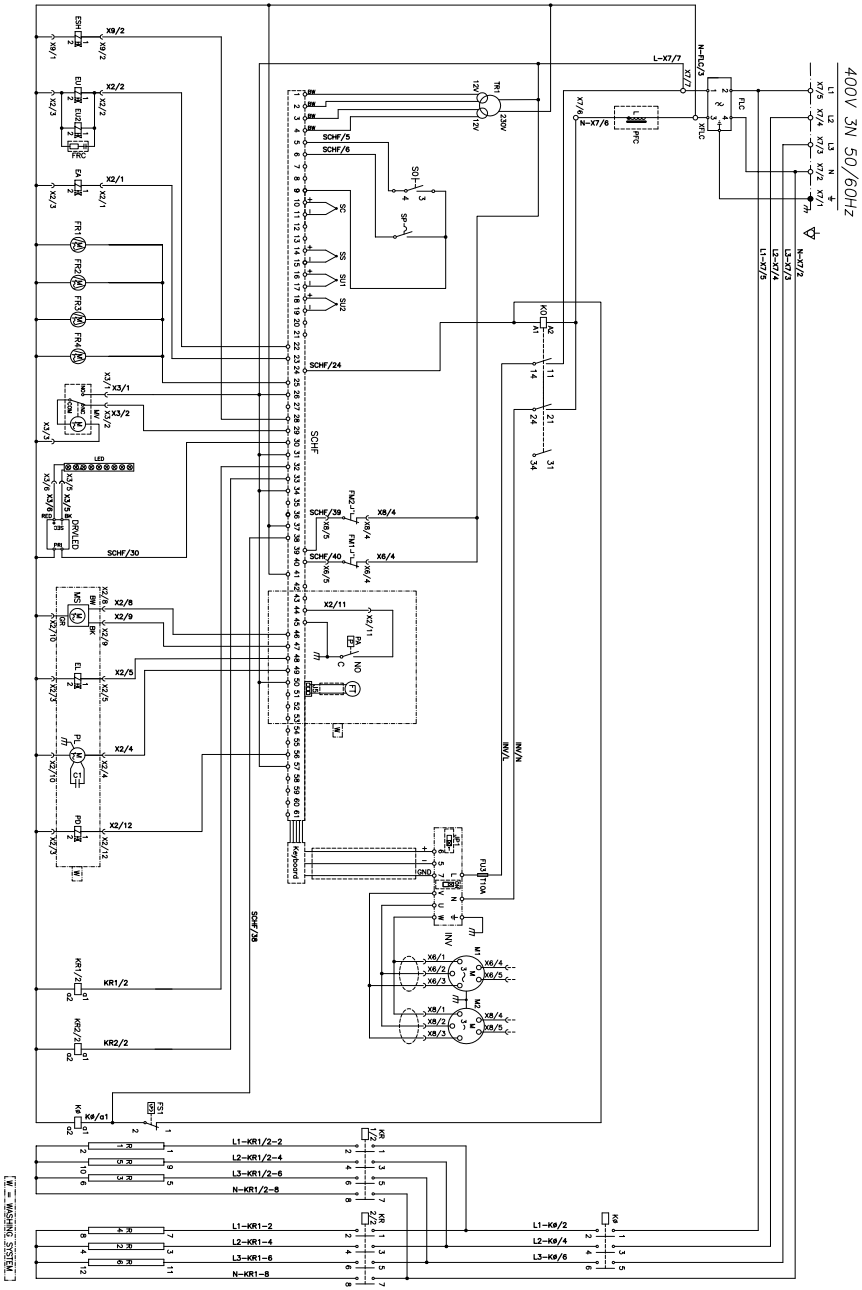
7.2. SEPE062(W), SEPE102W: ZSE2275



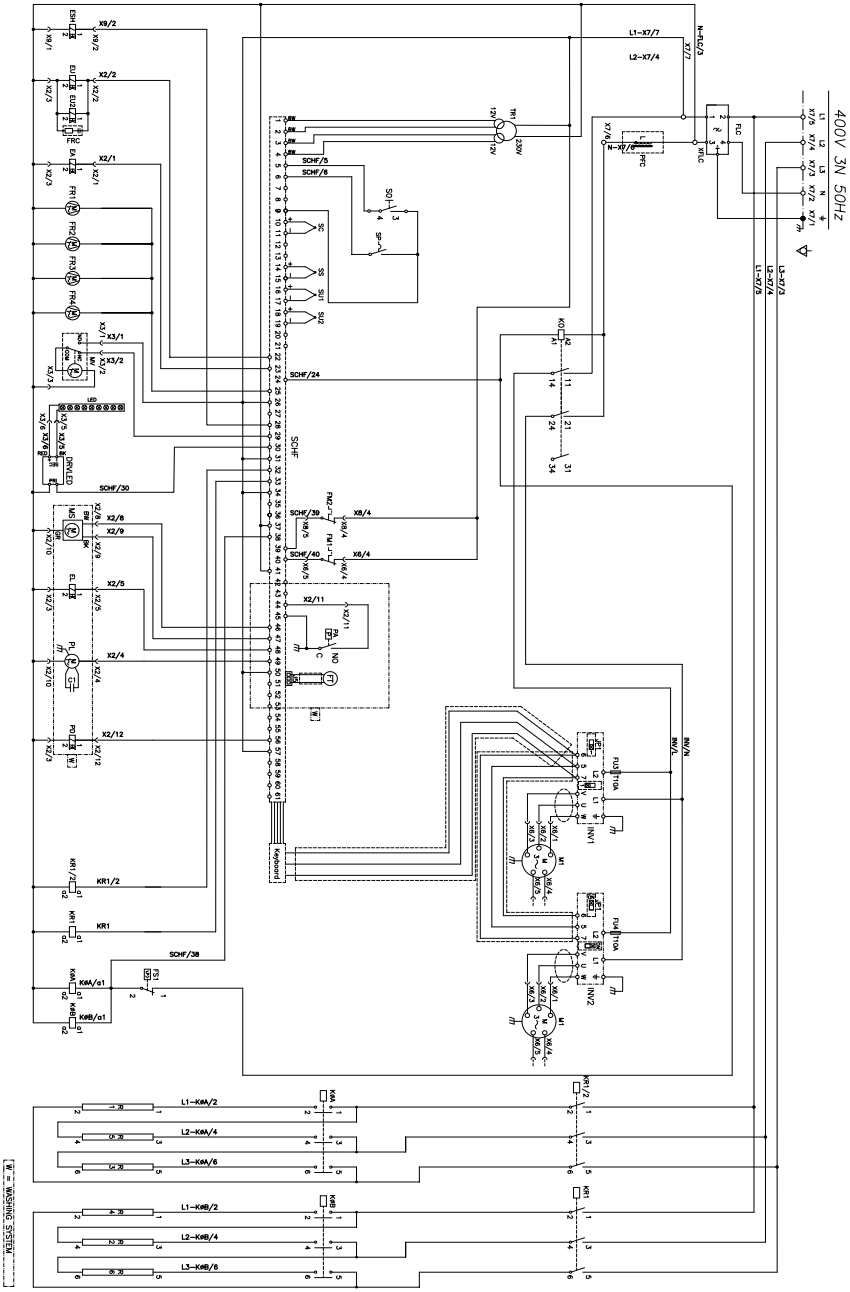
7.3. SEPE102: ZSE2276



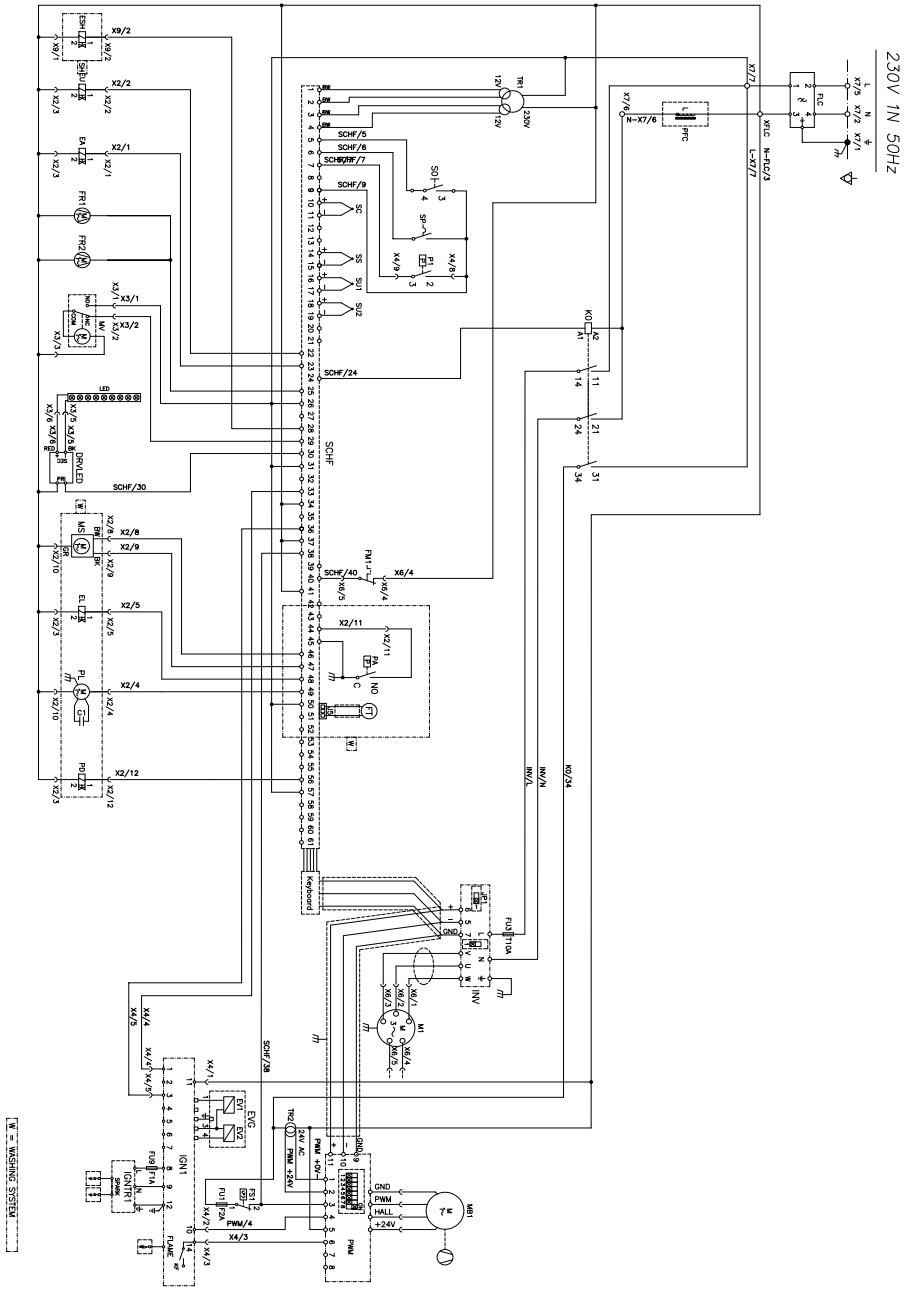
7.4. SEPE201(W): ZSE2277-ZSE2278



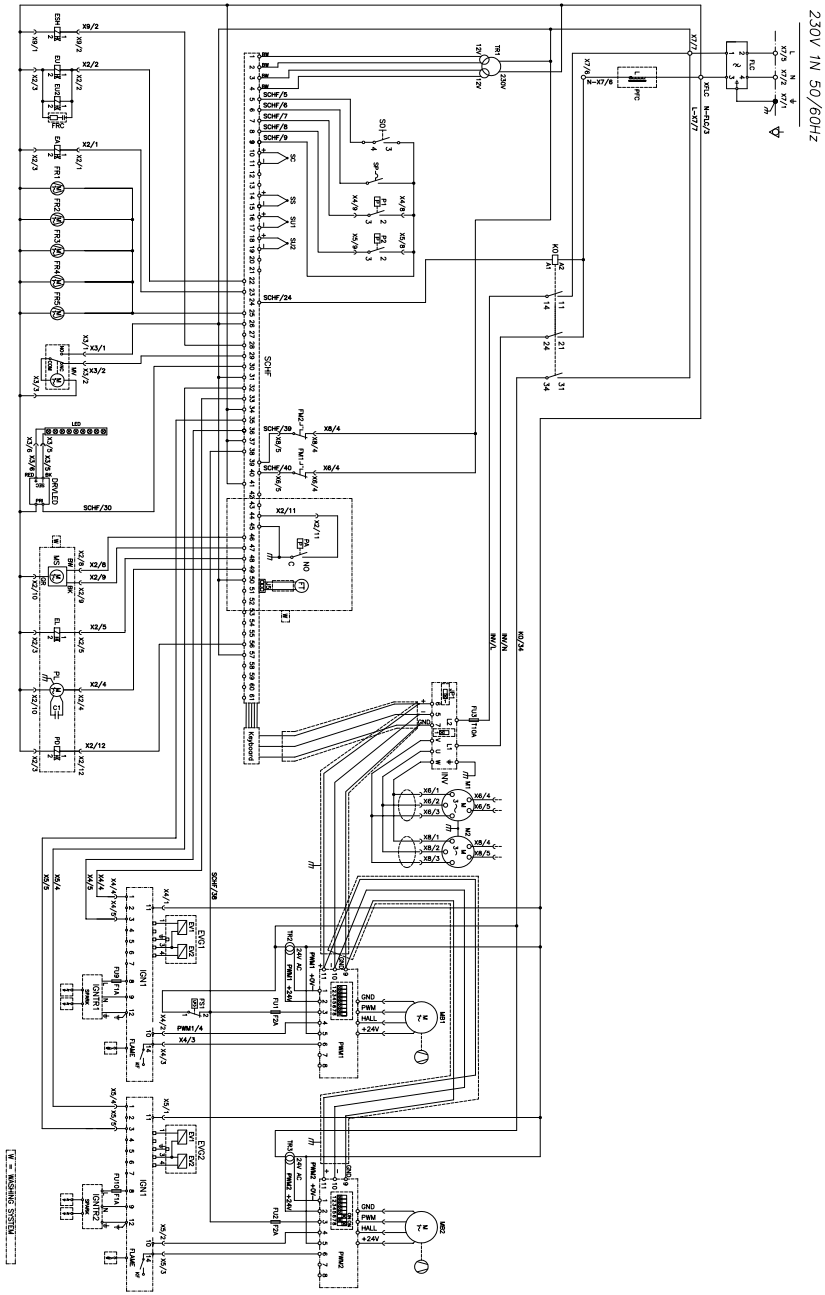
7.5. SEPE202(W): ZSE2290-ZSE2291



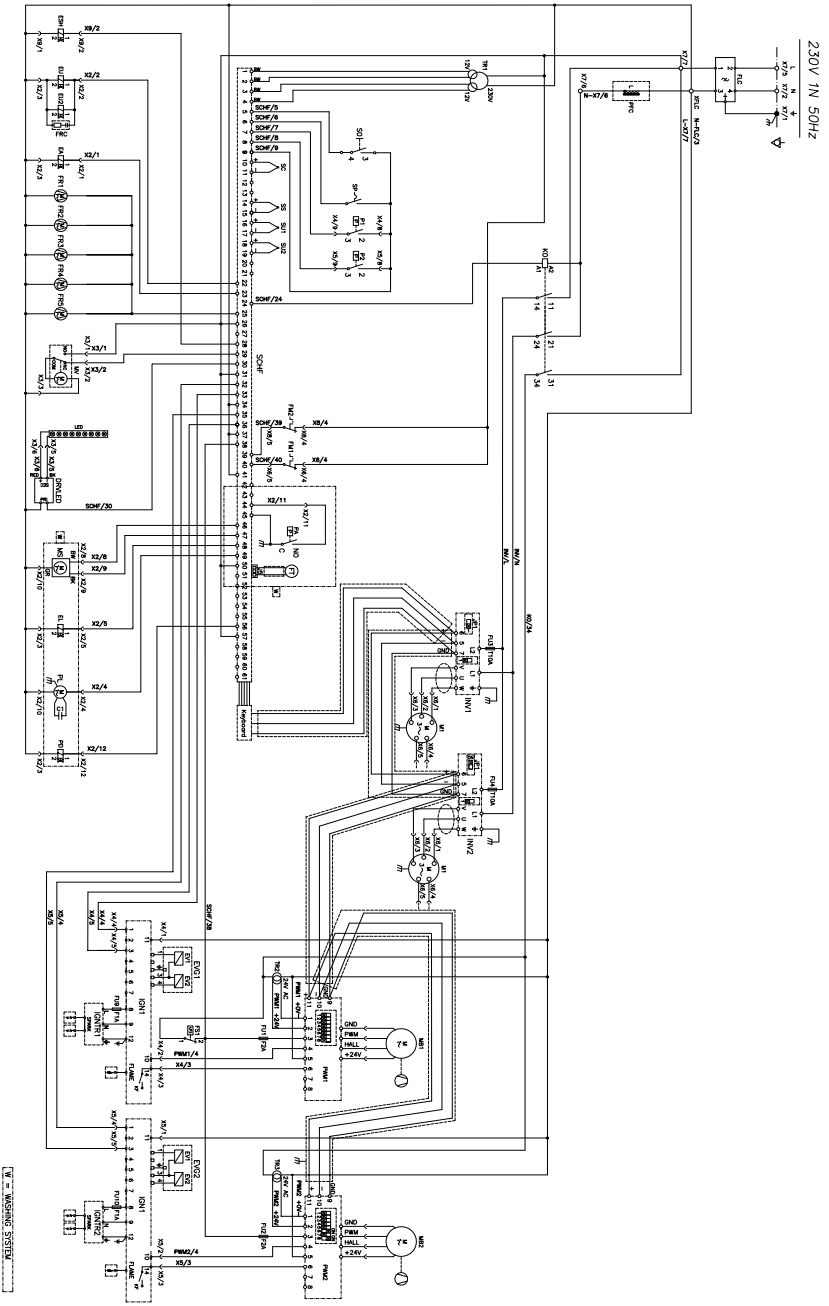
7.6. SEPG061(W), SEPG062(W),SEPG101(W), **SEPG102(W):** ZSE2272-ZSE2274



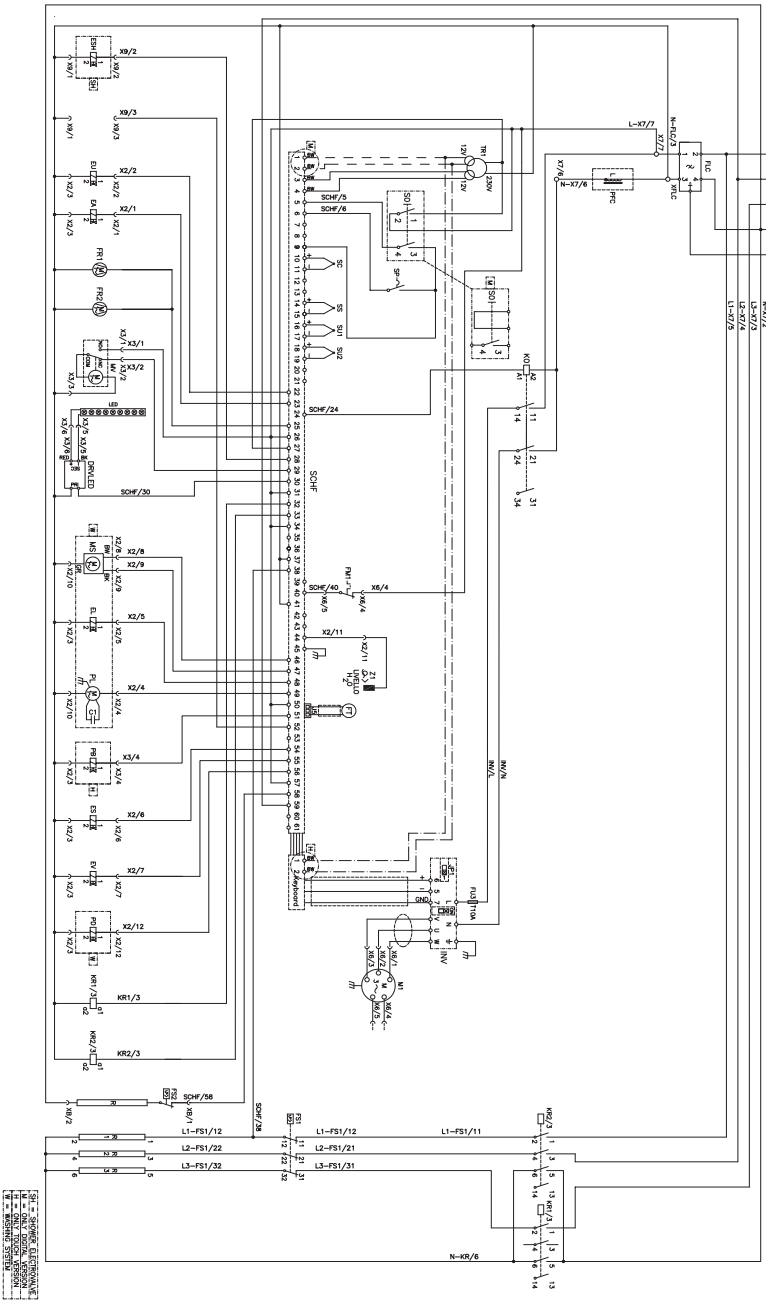
7.7. SEPG201(W): ZSE2279-ZSE2280



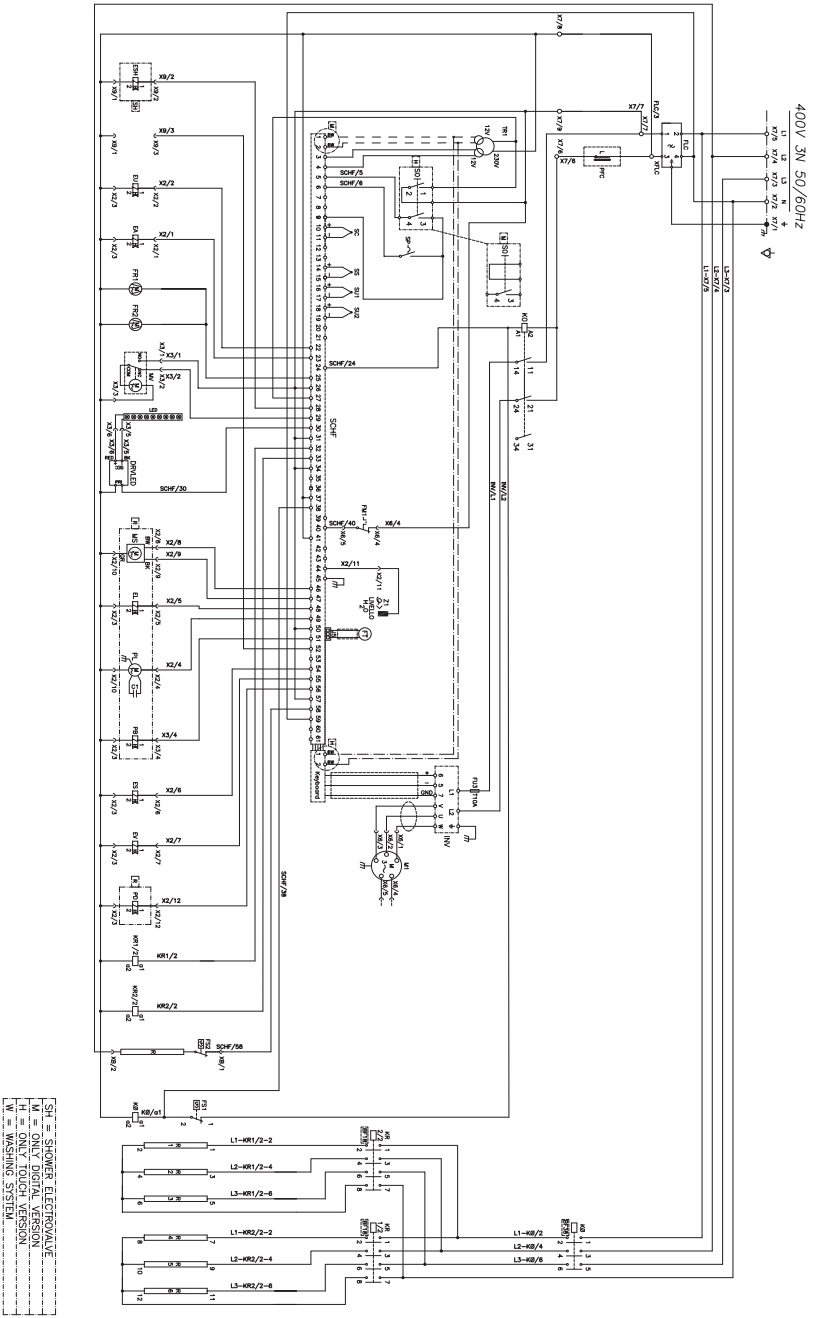
7.8. SEPG202(W): ZSE2292-ZSE2293



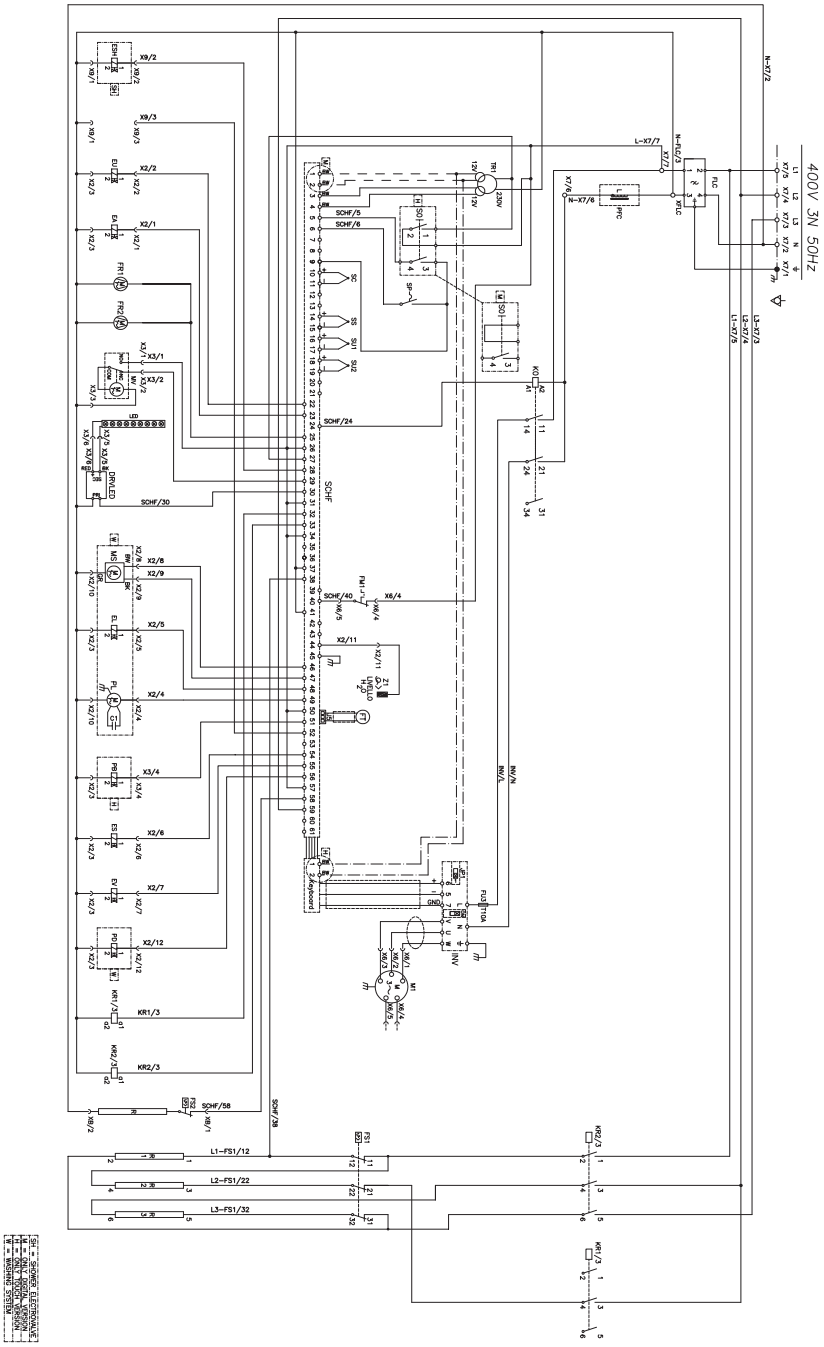
7.9. SEME061(W), SEME101(W): ZSE2283



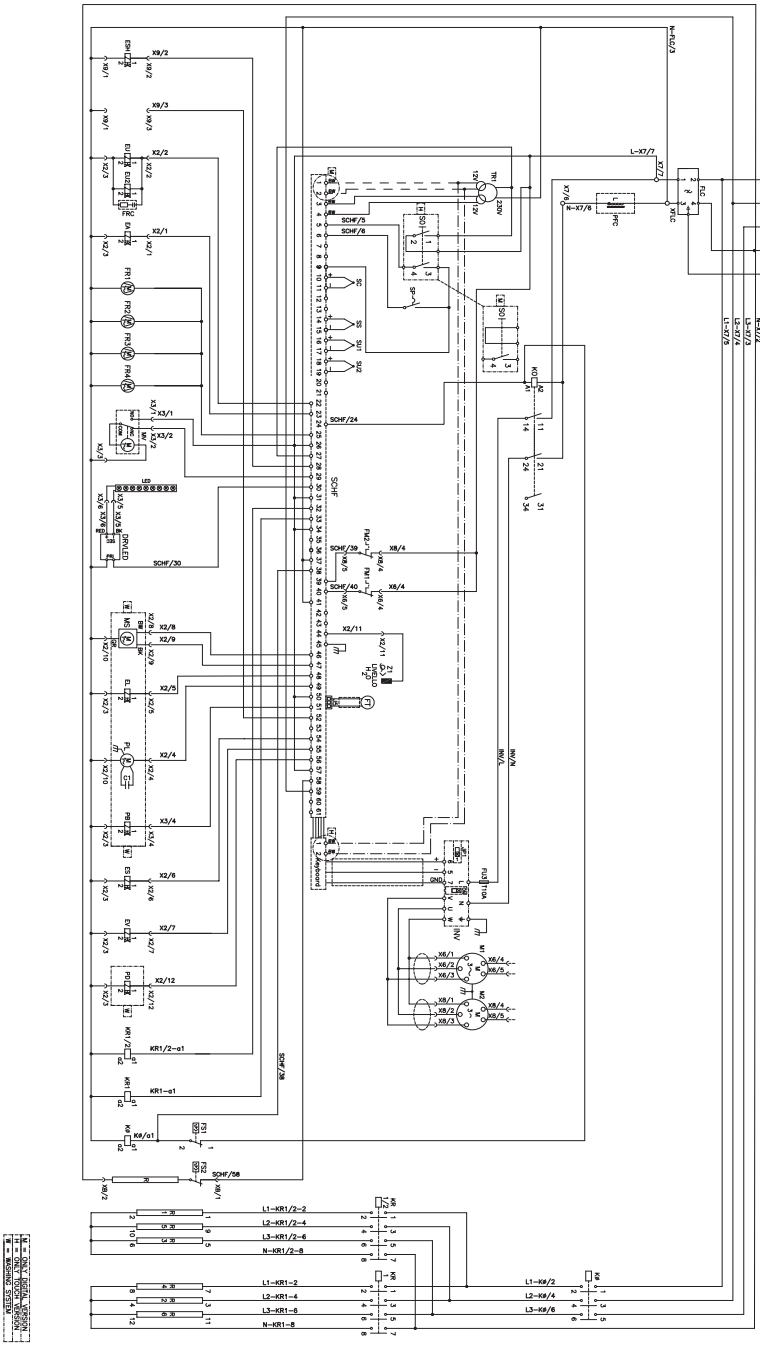
7.10. SEME062(W): ZSE2294



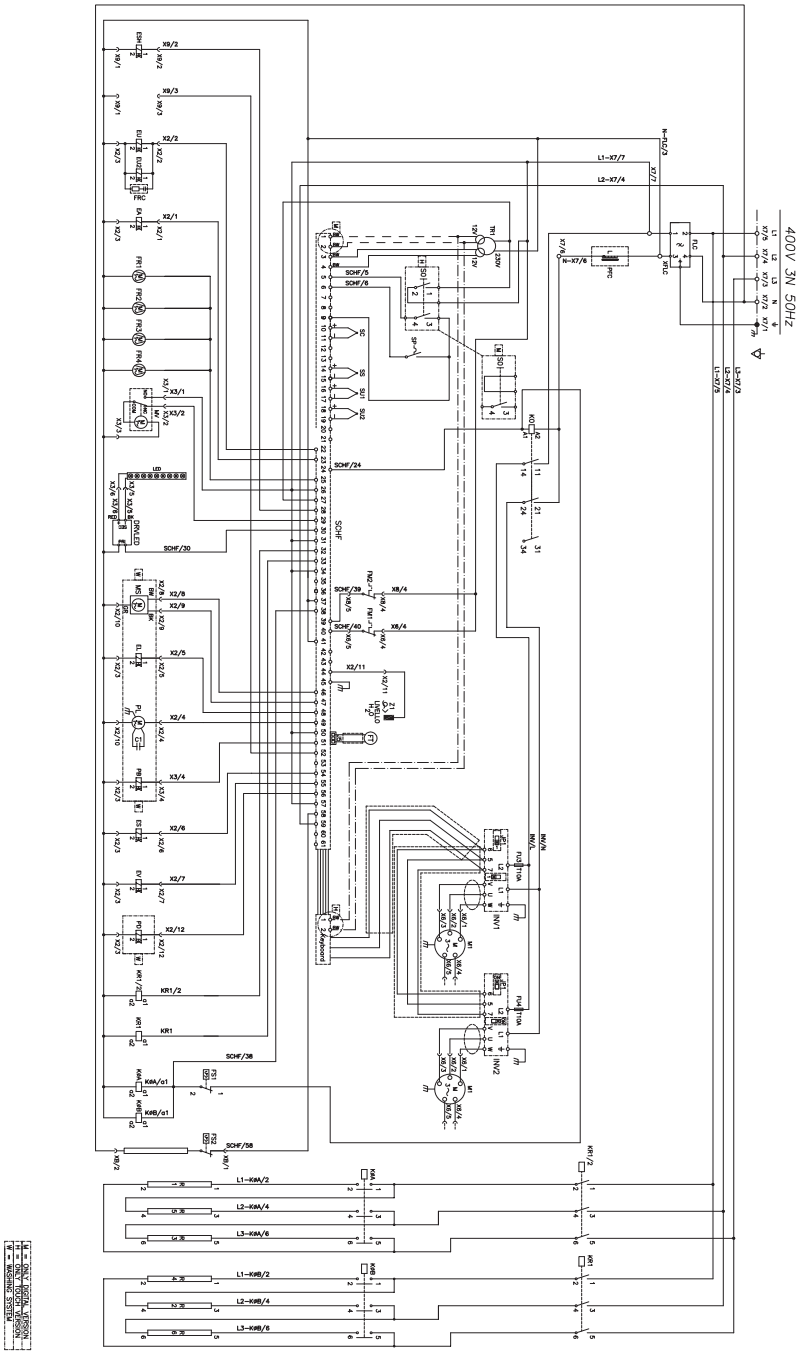
7.11. SEME102(W): ZSE2285



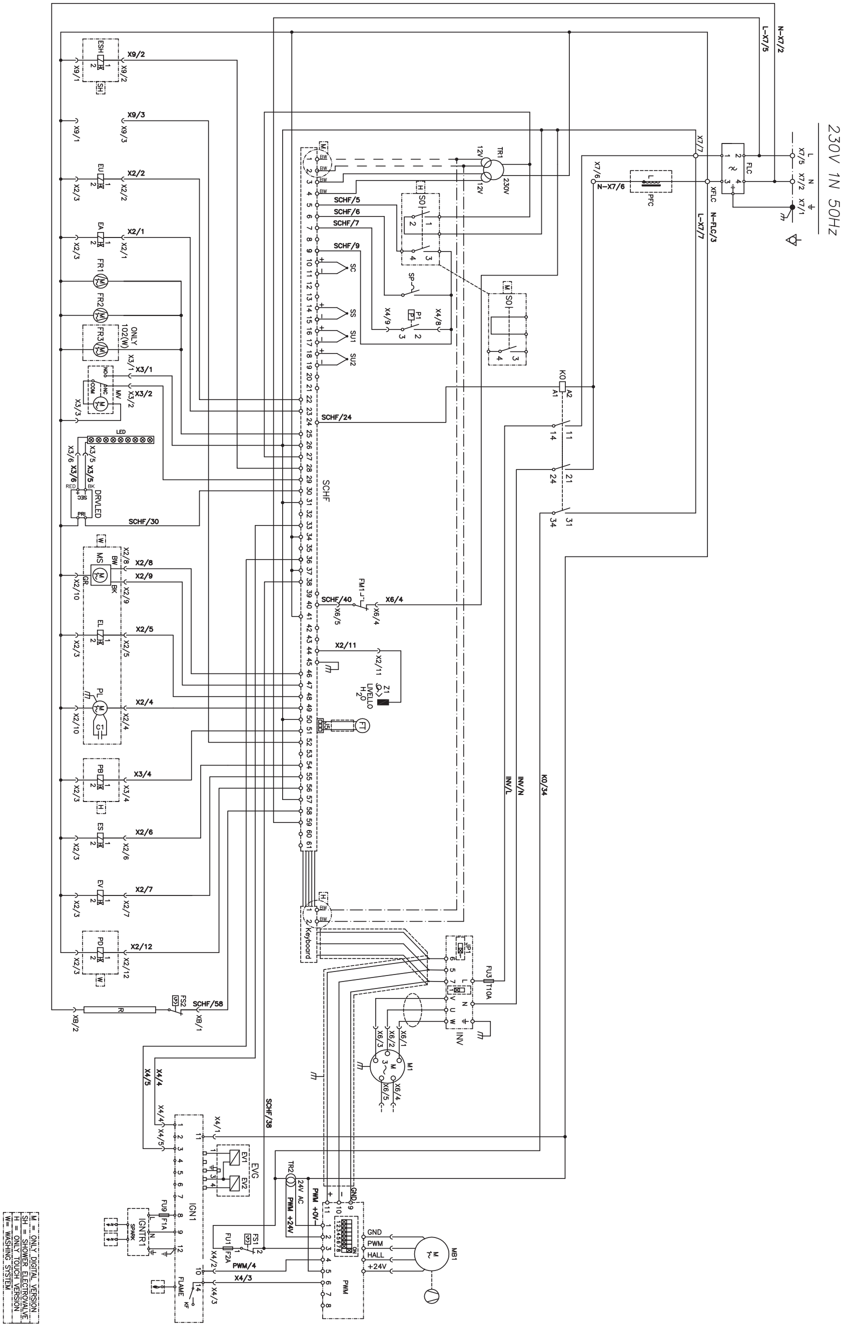
7.12. SEME201(W): ZSE2286



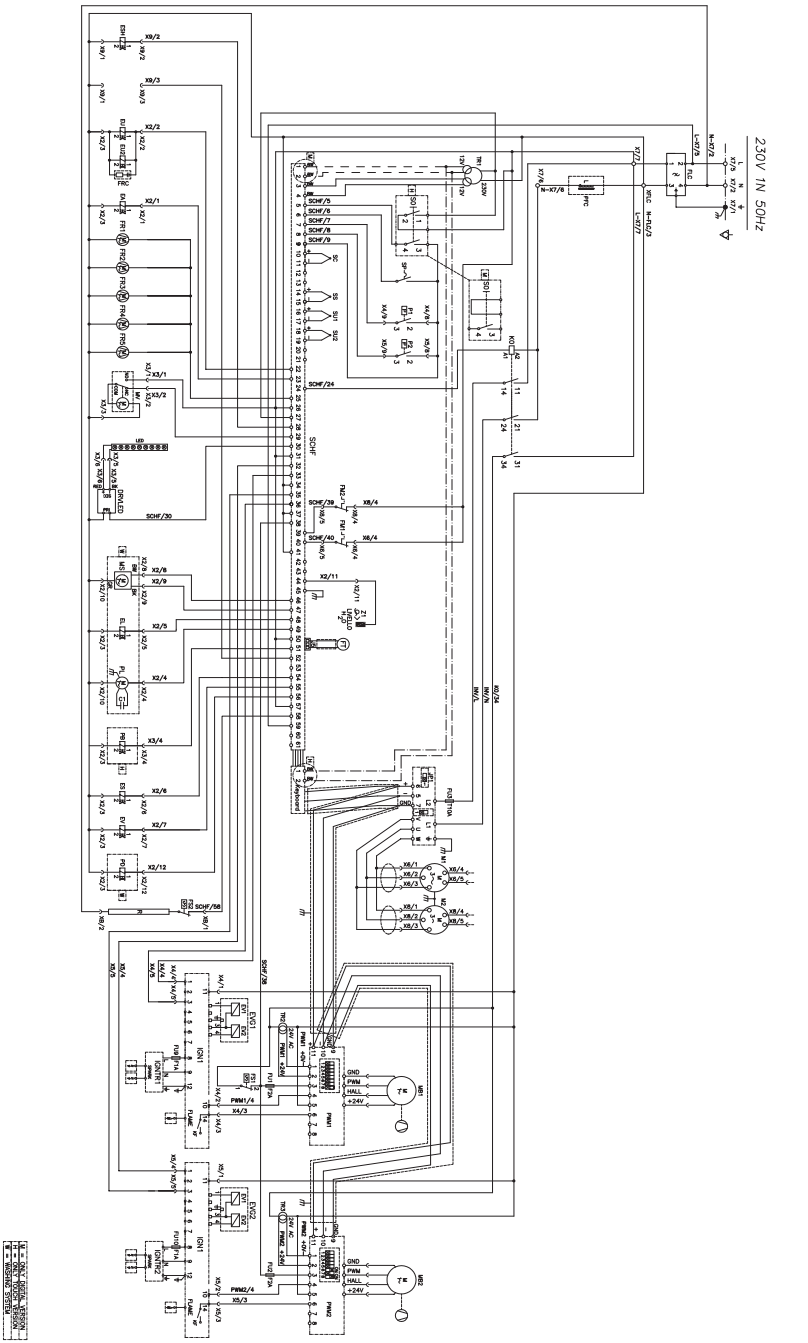
7.13. SEME202(W): ZSE2288



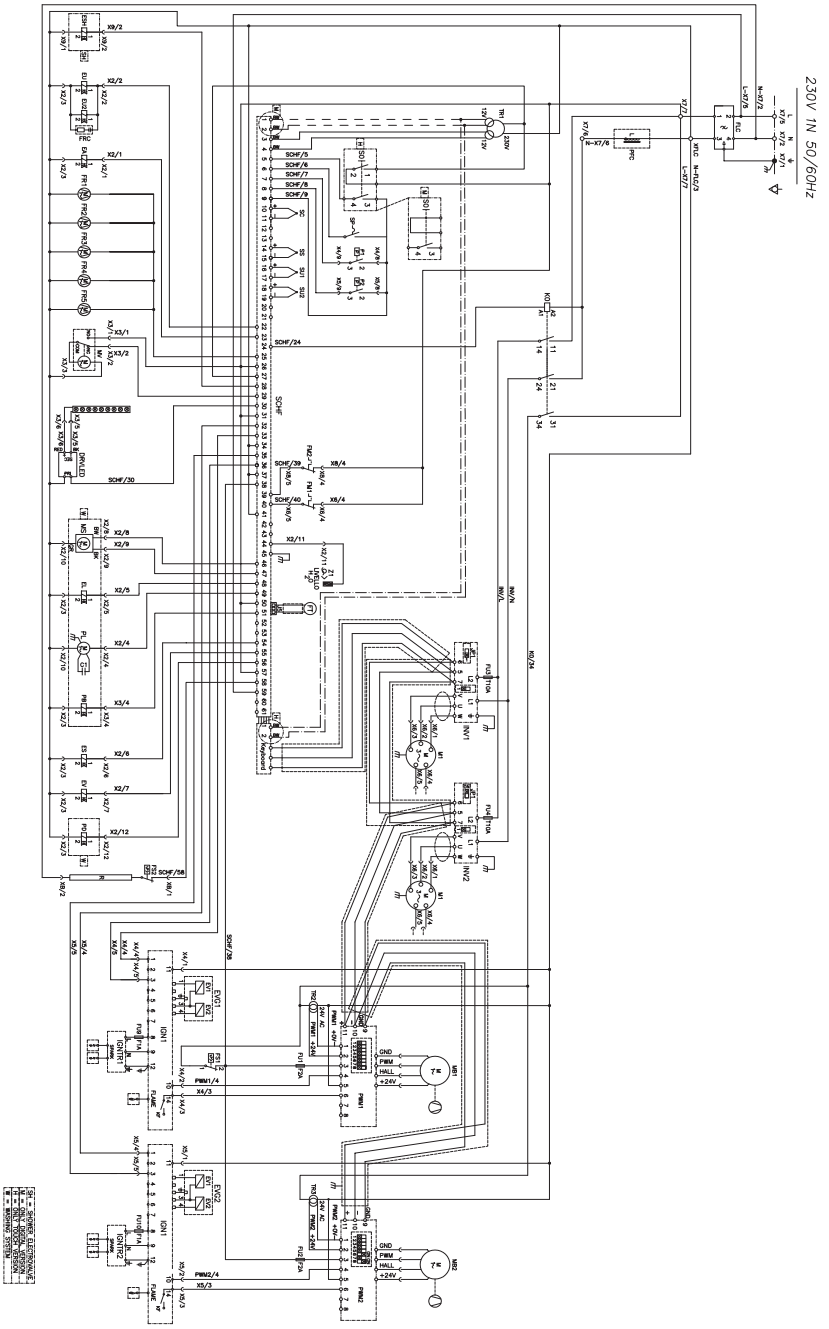
7.14. SEMG061(W), SEMG062(W), SEMG101(W), SEMG102(W): ZSE2284



7.15. SEMG201(W): ZSE2287



7.16. SEMG202(W): ZSE2289



8. DISPOSAL OF THE APPLIANCE

At the end of its life span, the appliance must be disposed of in accordance with legal obligations.

The symbol in **Fig. 24** specifies that, at the end of its life span, the appliance must be disposed of according to the indications of the European Parliament Directive 2012/19/EU dated 04/06/2012.

Fig. 24

Information regarding disposal in nations of the European Union

The European Community Directive regarding WEEE equipment has been implemented differently by each nation, therefore if his appliance is to be disposed of, we suggest you contact the local authorities or the dealer to find out the correct method of disposal.

THE MANUFACTURER SHALL NOT BE HELD LIABLE FOR ANY DAMAGES DUE TO IMPROPER INSTALLATION, TAMPERING WITH THE APPLIANCE, MISUSE, IMPROPER MAINTENANCE, FAILURE TO COMPLY WITH APPLICABLE STANDARDS AND INTENDED USE.

THE MANUFACTURER RESERVES THE RIGHT TO MAKE CHANGES TO THE PRODUCT AT ANY TIME IT DEEMS NECESSARY OR USEFUL.

CE 0051