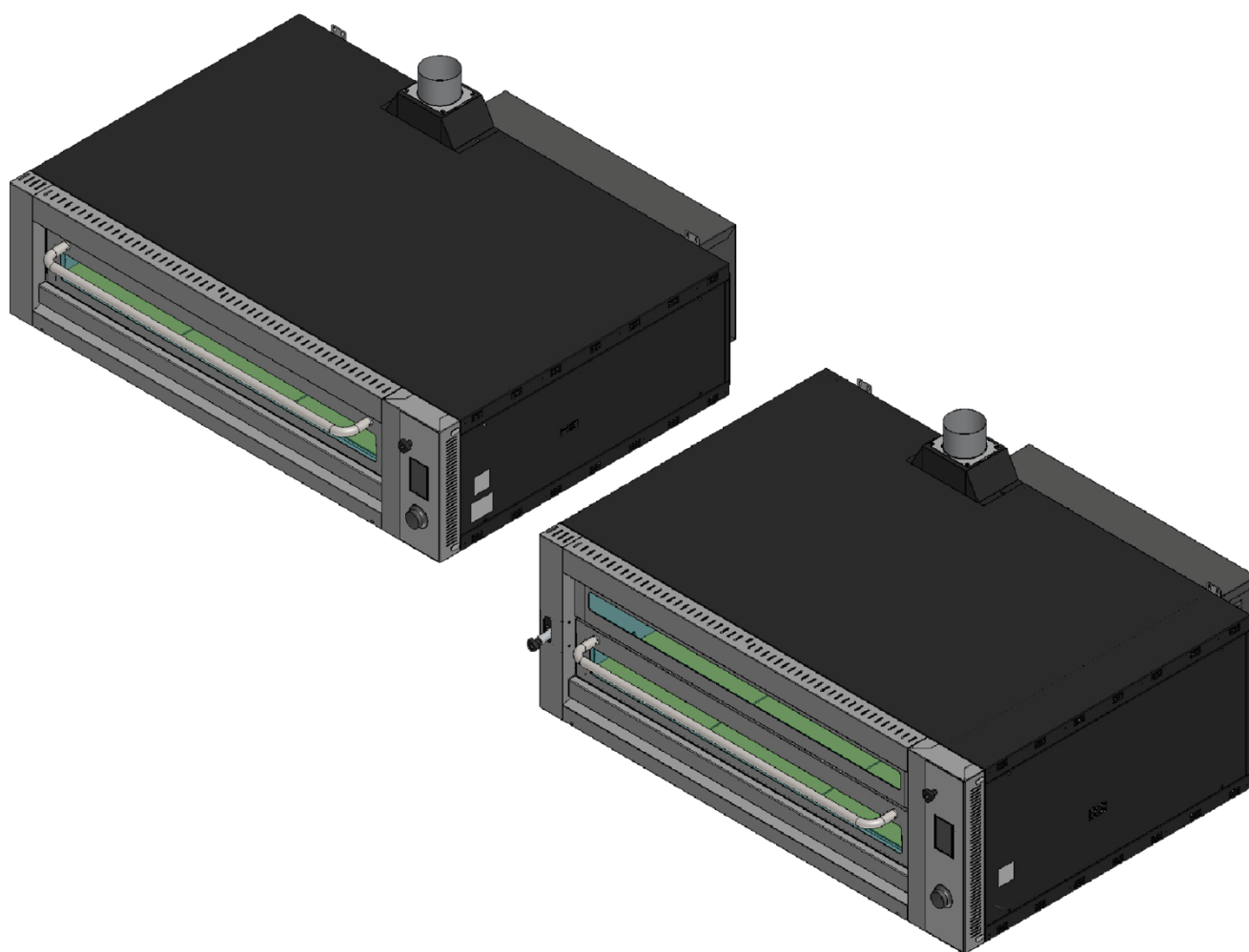


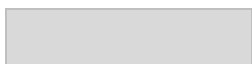
INSTRUCTIONS FOR USE AND WARNING



PIZZA OVEN

Multibake 640L H16H30

TOUCH version



FOREWORD

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OEM ALI GROUP S.R.L A SOCIO UNICO is in no way responsible for the consequences deriving from any incorrect operations carried out by the user.

EDITOR'S NOTE

This documentation is expressly intended for technicians; therefore, some information that can be easily deduced from reading the texts and examining the drawings may not have been further specified.

The Publisher is not, in any way, responsible for the information and data contained in this manual: all the information contained therein has been provided, checked and approved during verification by OEM ALI GROUP S.R.L A SOCIO UNICO.

The Publisher is in no way responsible for the consequences deriving from any incorrect operations carried out by the user.

GENERAL

All operating instructions, maintenance instructions, and recommendations described in this manual must be adhered to. To obtain the best results, OEM ALI GROUP S.R.L A SOCIO UNICO recommends that cleaning and maintenance operations be carried out regularly to keep the system in the best condition.

Of particular importance is the training of the personnel responsible for the machine, both as regards its use, maintenance and control of compliance with the operating procedures and all the safety rules indicated in this manual.

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Chapter 1

IDENTIFICATION

1 IDENTIFICATION

1.1 Identification of the manufacturer

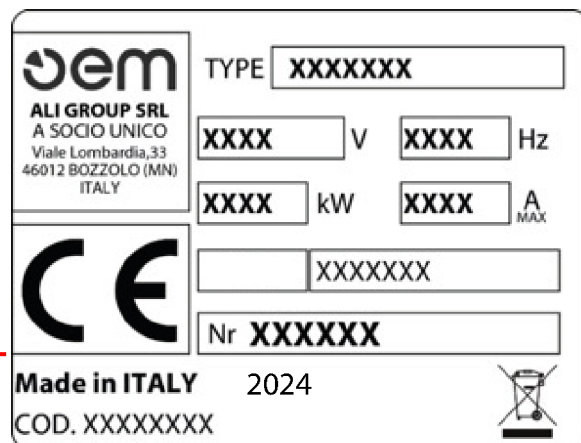
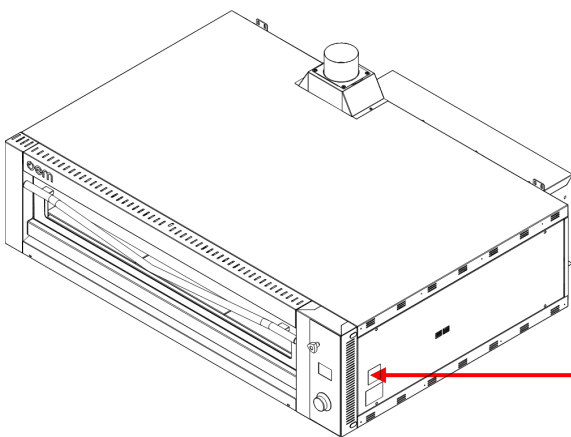
Manufacturer	OEM ALI GROUP S.r.l. a socio unico
Address	Viale Lombardia, 33 Bozzolo (MN) - Italia Tel. +39 0376 910511 – Fax +39 0376 910545 info@oemali.com - www.oemali.com

1.2 Device identification

Type	PIZZA OVEN
Model	MULTIBAKE 640L H16H30 TOUCH
Year of construction	2024

1.3 Identification plate

The machine is equipped with an identification plate located on the side panel. On the plate there are the identification details of the machine to be quoted in case of need to OEM ALI GROUP S.r.l a socio unico.



ATTENTION!
IT IS STRICTLY FORBIDDEN to remove the CE identification plate and/or replace it with other plates. If, for accidental reasons, the plate is damaged or removed, the customer must inform OEM ALI GROUP S.R.L A SOCIO UNICO.

1.4 EC Declaration of Conformity

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DICHIARAZIONE UE DI CONFORMITA' UE DECLARATION OF CONFORMITY - DECLARATION UE DE CONFORMITE – UE KONFORMITÄT SERKLÄRUNG - DECLARACIÓN UE DE CONFORMIDAD'



OEMALI Group S.r.l. a Socio Unico - Viale Lombardia, 33 46012 BOZZOLO (MN) Italia
Tel.: +39 0376 - 910511 - Fax: +39 0376 - 920754

Dichiara che il modello - It is hereby declared that model - Déclare que le modèle Erklärt, daß die Maschine
Modell - Declara que el modelo

MULTIBAKE

Tipo - Type - Typologie - Typ - Tipo

FORNO ELETTRICO

Electric oven - Four électrique - Elektrischer öfen - Horno eléctrico

IT è conforme alle disposizioni legislative che traspongono le direttive e successivi emendamenti:
EN complies with the law provisions that transpose the directives and relevant amendments:
FR est conforme aux dispositions législatives qui transposent les directives et amendements successifs:
DE den gesetzlichen Richtlinienbestimmungen und nachfolgenden Änderungen:
ES es conforme a las disposiciones legislativas que transponen las directivas y sucesivas enmiendas:

2006/42/CE - 2014/35/UE - 2014/30/UE - 2011/65/UE

IT e inoltre dichiara che sono state applicate le seguenti norme armonizzate
EN it is also hereby declared that the following harmonized provisions have been applied
FR et en plus elle déclare que les normes suivantes ont été appliquées
DE sowie folgenden harmonisierten Normen:
ES y declara además que han sido aplicadas las siguientes normas armonizadas

IEC 60335-1 / IEC 60335-2-36 / EN 61000-3-2 / EN 61000-3-3 /
EN IEC 55014-1 / EN IEC 55014-2

1.5 Reference Directives

The machine supplied by OEM ALI GROUP S.R.L A SOCIO UNICO does not fall into one of the categories of machinery listed in Annex IV of the Directive; therefore, for the purposes of certifying the conformity of the machine with the provisions of this Directive, OEM ALI GROUP S.R.L A SOCIO UNICO applies the conformity assessment procedure with internal control over the manufacture of the machine, as set out in Annex VIII.

In order to certify the conformity of the machine with the provisions of the Directive, OEM ALI GROUP S.R.L A SOCIO UNICO has carried out a risk assessment in order to verify compliance with the essential safety and health requirements provided for by the Directive as well as tests and verifications provided for by the applicable reference standards. The technical construction file has been prepared in accordance with the provisions of Annex VII of Directive 2006/42/EC and is available for verification by the supervisory bodies upon reasoned request, as required by the relevant legislative provisions in force.

OEM ALI GROUP S.R.L A SOCIO UNICO then places the machine on the market by equipping it and accompanying it with:

CE marking	
CE Declaration of Conformity	
Instructions for use and warning in accordance with CE	(Documentation drawn up according to point 1.7.4 of the Machinery Directive 2006/42/EC)

Please also remember that the support was designed according to the following Directives:

2006/42/CE	Machinery Directive
2014/30/UE	Electromagnetic Compatibility Directive
2014/35/UE	Low Voltage Directive

And that the following harmonized standards have been applied:

- IEC 60335-1
- IEC 60335-2-36
- EN 61000-3-2
- EN 61000-3-3
- EN IEC 55014-1
- EN IEC 55014-2

Chapter 2

PRELIMINARY INFORMATION

2 PRELIMINARY INFORMATION

2.1 Recipients

The manual is intended for operators in charge of operating and managing the machine in all its phases of technical life. It contains the issues that refer to the correct use of the machine, in order to maintain its functional and qualitative characteristics unchanged over time.

All the information and warnings for correct use in total safety are also provided.

The manual, as well as the CE certificate of conformity, is an integral part of the machine and must always accompany it every time it is moved or sold.

It is the user's responsibility to keep this documentation intact, to allow it to be consulted, throughout the life of the machine itself.

2.2 Supply and storage

The manual is provided in printed and electronic format. All additional documentation will be provided as an attachment to this manual. This manual can be downloaded in pdf format by connecting to the website: www.oemali.com.

Keep this manual supplied with the machine, so that it can be easily consulted by the operator.

The manual is an integral part of safety, therefore:

- it must be kept intact (in all its parts). If it is lost or damaged, a copy must be requested immediately.
- must follow the machine until it is demolished (even in the case of moving, selling, renting, etc.);
- The enclosed manuals are a constituent part of this documentation and the same recommendations/prescriptions as in this manual apply to them.

The Manufacturer declines all responsibility for improper use of the machine and/or for damage caused as a result of operations not covered by the technical documentation.

2.3 Updates

If the machine requires functional modifications or replacements, the revision or updating of the manual is the responsibility of the OEM ALI GROUP S.R.L A SOCIO UNICO which is responsible for the delivery of the manual update.

It is also the user's responsibility to ensure that, in the event that this document is modified by the Manufacturer, only the updated versions of the manual are actually present at the points of use.

2.4 Language

The original manual was written in Italian.

Any translations into additional languages must be made from the original instructions.

OEM ALI GROUP S.R.L A SOCIO UNICO is responsible for the information contained in the original instructions; translations into different languages cannot be fully verified, so if an inconsistency is detected, it is necessary to stick to the text in the original language or contact our Technical Documentation Office.

2.5 Operators



In order to establish with certainty the skills and qualifications of the operators assigned to the various tasks (starting up, cleaning, ordinary maintenance), consult the following table:

QUALIFICATION	DEFINITION
Operator	<p>User personnel trained and authorized to use the machine for production purposes for the activities for which it was built and supplied.</p> <p>He must be able to carry out all the operations necessary for the proper functioning of the machine and for the safety of himself or any collaborators. Must have proven experience in the correct use of these types of machines and be trained, informed and instructed in this regard.</p> <p>In case of doubt, he must report any anomaly to his superior.</p> <p>Note: It is not authorized to carry out any maintenance activities.</p>
Maintenance worker Mechanical	<p>Qualified technician capable of carrying out preventive/corrective maintenance activities on all mechanical parts of the machine subject to maintenance or repair.</p> <p>Qualified technician able to have access to all machine parts for visual analysis, control of the state of the equipment, adjustments and calibrations.</p> <p>Qualified technician capable of:</p> <ul style="list-style-type: none"> • use the machine like the operator; • intervene on the mechanical parts for adjustments, maintenance and repairs; • read technical drawings and spare parts list (if present). <p>In extraordinary cases, he is trained to operate the machine with reduced safety. Where necessary, he can give the operator instructions for good use of the machine for production purposes.</p> <p>Note: he is not authorized to intervene on live electrical systems (if present).</p>
Maintenance worker Electric	<p>Qualified technician capable of carrying out preventive/corrective maintenance activities on all the electrical parts of the machine subject to maintenance or repair.</p> <p>Qualified technician able to have access to all machine parts for visual analysis, control of the state of the equipment, adjustments and calibrations.</p> <p>Qualified technician capable of:</p> <ul style="list-style-type: none"> • use the machine like the operator; • intervene on the adjustments and electrical systems for maintenance, repairs and replacement of worn parts; • read electrical diagrams and check the correct functional cycle. <p>Where necessary, he can give the operator instructions for good use of the machine for production purposes.</p> <p>It can operate in the presence of voltage inside electrical panels, junction boxes, control equipment, etc. only if it is a suitable person (PEI). (Refer to EN50110-1 standard).</p>
Builder's Technician	<p>Technician qualified by OEM ALI GROUP S.R.L A SOCIO UNICO and/or by its distributor for complex operations, as he is aware of the machine construction production cycle.</p> <p>This person intervenes in accordance with the user's requests.</p> <p>The skills are mechanical.</p>

The qualifications shown in the table on this page necessarily fall within a category of people defined as "trained person".

TYPE	DEFINITION
Trained Person	The person who has been informed, instructed and trained on the work and on any dangers deriving from improper use. He also knows the importance of safety devices, accident prevention regulations and safe working conditions.

2.6 Simbologia utilizzata all'interno del manuale

SYMBOL	DEFINITION
	Symbol used to identify important warnings for the safety of the operator and/or the machine.
	Symbol used to identify particularly important information within the manual. The information also concerns the safety of personnel involved in using the machine.

2.7 Glossary

The manuals use technical terminology or terminology with a different meaning from the common one. The terms and abbreviations used are explained below:

TERM	DEFINITION
Lifting accessories	Components or equipment not connected to the machines which, positioned between the machine and the load or on the load itself, allow the load to be gripped. Slings and their components are also considered lifting accessories.
ATEX	It derives from the words ATmosphères and EXplosibles and is the conventional name that groups together two European Union (EU) directives: <ul style="list-style-type: none"> • 2014/34/EU for the regulation of equipment intended for use in areas at risk of explosion; • 99/92/EC for the safety and health of workers in explosive atmospheres or environments at risk of explosion.
Failure	Failure of various kinds that prevents the normal functioning of a machine, a system, etc...
Chains, ropes or straps	Elements designed and built for lifting purposes as an integral part of lifting machines or lifting accessories.
Harm	Any negative consequence deriving from the occurrence of the dangerous event.
D.P.I.	The term Individual Protection Devices (acronym DPI) refers to products that have the function of protecting the worker (operator, maintenance worker, technician, etc.) who wears them or otherwise carries them with them, from risks to health and the security.







TERM	DEFINITION
Breakdown	Element totally deprived of the normal possibilities of performing a requested function.
Support	Assembly equipped or intended to be equipped with a drive system, composed of parts or components, at least one of which is mobile, solidly connected to each other for a specific application.
Malfunction	Faulty or inadequate functioning of a machine or one of its elements in performing a certain function.
Protective measure	Planned measure to achieve risk reduction, implemented: <ul style="list-style-type: none"> • by the designer (intrinsically safe design, protections and complementary protection measures, information for use) and/or • by the user (organisation: safe working procedures, surveillance, work permits; provision and use of additional means of protection; use of personal protective equipment; training).
Danger	Potential source of damage which, if not avoided, poses a risk to the safety and health of exposed people.
Exposed person	Any person who is wholly or partly in a dangerous area.
Prevention	The set of provisions or measures necessary also according to the particularity of the work, experience and technique, to avoid risks or reduce the probability of their occurrence.
Protection	Defense against what could cause harm. Element that intervenes between who can suffer damage and what can cause it due to dangers that cannot be reasonably eliminated or risks that cannot be sufficiently reduced during design. We distinguish: <ul style="list-style-type: none"> • the active protection that the operators themselves must activate (emergency stops for example) and/or wear (DPI); • passive protection that intervenes even without human command.
Barrier	Physical barrier, designed as part of the machine, to provide protection.
Fixed Barrier	Protection kept in position (i.e. closed) or permanently (welded) or by means of fixing systems (screws, bolts, etc...) which make it impossible to remove/open without the aid of tools (wrenches, screwdrivers or Allen keys). Easy-to-remove fastening systems (e.g. plastic knobs) are not permitted.
Mobile Barrier	Guard mechanically connected to the machine structure (e.g. with hinges or guides) which can be opened without the use of tools.
Risk	A combination of the probability of harm occurring and the severity of that harm.
Residual risk	Risk that remains after taking protection and prevention measures.
Transpallet	Mechanical vehicle used for moving loads inside warehouses, industrial environments or in external yards. The vehicle moves on rubberized or non-tyred wheels, by electric or manual traction and is equipped with a pneumatic lifting system that only allows the load to be detached from the ground to allow it to be moved.
Intended use	Use of a machine in accordance with the information provided in the operating instructions.

TERM	DEFINITION
Reasonably foreseeable misuse	Use of a machine in a way not intended by the designer, but which may result from easily predictable human behavior.

2.8 Individual Protection Devices

When working near the machine, both for assembly operations and for maintenance and/or adjustment, it is necessary to strictly comply with the general accident prevention regulations, which is why it will be important to use the personal protective equipment (DPI) required for each individual operation.

We report the complete list of personal protective equipment (PPE) that may be required for the different procedures:

SYMBOL	DESCRIPTION
	Obligation to use protective or insulating gloves. Indicates a requirement for personnel to use protective or insulating gloves.
	Obligation to use protective glasses. Indicates a requirement for personnel to use eye protection goggles.
	Obligation to use safety shoes. Indicates a requirement for staff to use safety shoes to protect their feet.
	Obligation to use noise protection devices. Indicates a requirement for staff to use headphones or earplugs to protect their hearing.
	Obligation to wear protective clothing. Indicates a requirement for personnel to wear specific protective clothing.
	Obligation to consult the instruction manual/booklet. Indicates a requirement for personnel to consult (and understand) the instructions for use and warnings of the support before operating with it.

The clothing of those who work or maintain the machine must comply with the essential safety requirements defined by EU Reg. 2016/425 and with the laws in force in the country where it is installed.

2.9 User Safety Areas

The areas around the machine are divided as follows:

TERM	DESCRIPTION
Command zones	These are the areas in which the user and other operators can carry out the command and control operations of the cyclic functions of the machine both automatically and semi-automatically, by acting on the appropriate control panels or for carrying out manual operations.
Maintenance areas/ adjustment	These are the areas in which mechanical maintenance technicians can carry out maintenance or adjustment operations. These areas are considered at risk and not accessible during normal operation of the support. Operators must be perfectly aware of the safety warnings and the individual devices to wear.
Dangerous areas	All spaces in and/or around the machine where a person may be exposed to danger.

The hazards and risks existing in these areas are protected, as far as possible, by shelters (casings, hatches). However, when the machine is in operation, it is ABSOLUTELY FORBIDDEN to operate in hazardous areas as some risks may not have been totally eliminated.

2.10 Guarantee

The full terms of the warranty can be found in the sales contract.

The terms and conditions set out in the commercial contract (if different) take precedence over what is stated in this section.

The warranty is subject to the following general conditions:

- opening of the packaging and installation must be carried out in the presence of technicians authorized by OEM ALI GROUP S.R.L A SOCIO UNICO;
- the first start-up and positive testing of the installed machine must be done in the presence and under the guidance of the technicians of OEM ALI GROUP S.R.L A SOCIO UNICO; THE INTERVENTION SHEET RELATING TO THE INSTALLATION/TESTING OF THE SUPPORT MUST BE COMPLETED.
- The machine must be used within the limits stated in the contract and stated in the technical documentation.
- maintenance must be carried out within the times and in the manner provided for in the manual, using original OEM ALI GROUP S.R.L A SOCIO UNICO spare parts and entrusting the interventions to qualified personnel.

The warranty is void in the event of:

- failure to comply with safety regulations;
- removal or tampering with control and safety devices (guards);
- changes to the safety conditions established by OEM ALI GROUP S.R.L A SOCIO UNICO in the machine management software;
- improper use of the machine;
- use of the machine by untrained and/or unauthorized personnel or failure to respect the skills of the various operators, as indicated in the manual;
- modifications or repairs made by the user without the written authorization of OEM ALI GROUP S.R.L A SOCIO UNICO;
- partial or total non-compliance with instructions;
- defects in the power supply (electricity, compressed air, etc.);
- lack of maintenance;
- use of non-original spare parts;
- exceptional events such as flooding, fires (if not caused by machines).



Further details may be present in the commercial contract.

The conditions provided for in the commercial contract (if different) have priority over what is reported in this section.

Chapter 3

SECURITIES

3 SECURITIES

3.1 General Warnings

The user (entrepreneur or employer) must:

- Read this manual carefully and acquire a thorough knowledge of the technical specifications and controls before proceeding with the commissioning of the machine;
- train the operator on the use of the machine;
- check that the area used to install the appliance is compatible with the overall dimensions and weight of the machine;
- use lifting equipment appropriate to the weight and characteristics of the piece to be lifted/handled;
- prevent the use of the machine by unauthorized personnel;
- prevent the removal of panels protecting the mechanical and electrical parts during the operation of the machine;
- check that the purchaser's power supply system is equipped with an automatic release system upstream of the machine's main switch and a suitable earthing system that complies with accident prevention regulations;
- disconnect the voltage to the line to which the main switch is connected in the event of work on the latter;
- have the removal of the guards for maintenance carried out **ONLY** by specialized and authorized personnel;
- Check that the safety devices (barriers, guards, casings, microswitches, etc.) have not been tampered with and that they are in perfect working order. If not, arrange for them to be accommodated;
- avoid removing safety devices;
- use only suitable equipment that complies with safety standards;
- avoid tampering with the electrical, pneumatic or other mechanisms;
- do not leave the appliance unattended;
- wear clothing that complies with safety regulations;
- use ladders or lifting equipment that comply with safety standards when working on positions that cannot be reached directly from the ground;
- make sure that there are no parts that can come into operation and/or parts positioned on the machine in case of maintenance;
- use appropriate PPE and tools;
- do not remove the warning plates;
- prevent maintenance work when the machine is in operation;
- have maintenance operations carried out **ONLY** by authorized personnel;
- prevent children from playing with or carrying out cleaning and/or maintenance work on the machine;
- use the machine **ONLY** in the manner indicated in the paragraph "CORRECT USE";
- Avoid making hasty or makeshift repairs that could compromise the proper operation of the machine and the safety of the operator.



DANGER!

In the case of moving or handling, it is forbidden to tilt or overturn the ovens.



ATTENTION!

Before proceeding with cleaning and/or maintenance, make sure that the main switch is on "0" - "OFF" in order to remove the electrical power supply.



ATTENTION!

The electrical disconnection of the machine must be visually verifiable from any position.



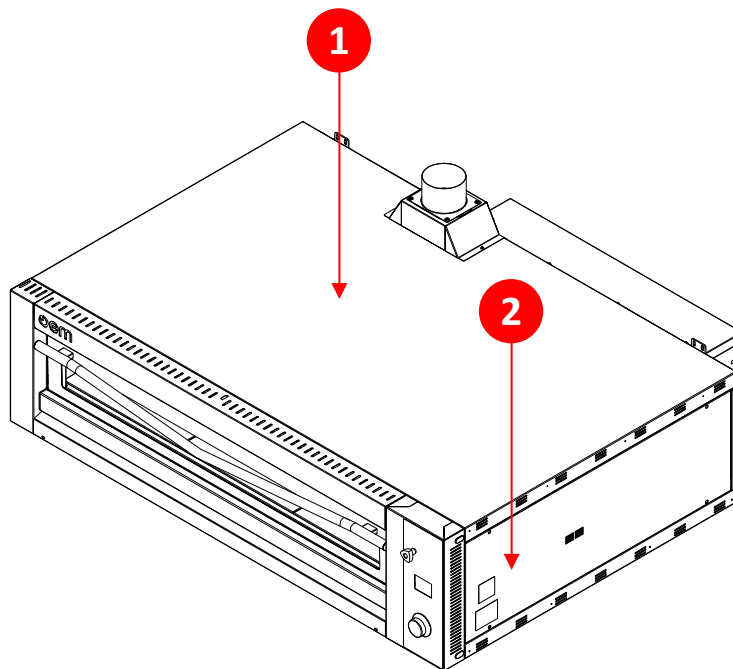
IMPORTANT!

Improper use of the machine excludes any liability of OEM ALI GROUP S.R.L A SOCIO UNICO.

3.2 Safety Devices

The machine is equipped with the safety devices described in the following table. For the position of these devices, refer to the drawing below the table.

POS.	TERM	DESCRIPTION
1	Fixed protections	Fixed type protections consist of fixed perimeter guards, which have the function of preventing access to the inside of the machine and its units through areas other than the main openings. The machine is equipped with fixed protections, located in areas with exclusive access during maintenance and which require specific tools for their removal.
2	Safety thermostat	Positioned inside the cooking chamber, it turns off the oven in the event of overtemperature.



3.3 Noise

The noise measurements were carried out in accordance with the provisions of the UNI EN 11200 and UNI EN ISO 3746 standards.

During operating cycles, the exposure to personnel noise is less than 80 dB.

The actual noise level of the installed machine, during operation at the site in a production process is different from that detected since the noise is influenced by certain factors such as:

- type and characteristics of the site;
- other adjacent machines in operation.

It is the user's responsibility to apply the consequent preventive and protective measures, in accordance with the legislation of the country in which the machine is installed and used.

3.4 Vibration

The vibrations produced by the machine, depending on the way in which it is operated, are not dangerous to the health of the operators.



ATTENTION!

Excessive vibration can only be caused by a mechanical fault which must be immediately reported and eliminated, so as not to jeopardize the safety of the machine and the operators.

3.5 Electromagnetic Compatibility

The machine contains electronic components subject to Electromagnetic Compatibility regulations, conditioned by conducted and radiated emissions.

The emission values comply with regulatory requirements thanks to the use of components that comply with the Electromagnetic Compatibility Directive, suitable connections and the installation of filters where necessary.

The machine is therefore compliant with the Electromagnetic Compatibility (EMC) directive.



ATTENTION!

Any maintenance activities on the electrical equipment carried out in a non-compliant manner or incorrect replacement of components can compromise the efficiency of the solutions adopted.

3.6 Residual risks

The design of the machine has been carried out in such a way as to guarantee the essential safety requirements for the operator.

Safety, as far as possible, has been integrated into the design and construction of the machine; However, there are still risks from which operators must be protected, especially when:

- transport and installation;
- normal operation;
- adjustment and tuning,
- maintenance and cleaning;
- dismantling and dismantling.

Below, for each residual risk, a description is provided, the area or part of the machine affected by the risk (unless the entire support is affected) and procedural information on how to avoid it.

RISK	DESCRIPTION AND PROCEDURAL INFORMATION
Electrical hazard	Contact of people with live parts. Always carry out cleaning/maintenance with the machine turned off Only the PES/PAV electrical maintenance technician with suitability for live work in accordance with the CEI 11-27 standard can carry out extraordinary maintenance operations with suitable DPI.
Thermal hazard	Contact of people with elements that can cause burns or scalds, caused by contact with objects or materials having an extreme temperature.
Hazards generated by materials and substances processed, used, produced or discharged from the machinery	Risk of fire or explosion (due to materials, dusts, liquids, substances and gases used or produced).
Hazards generated by materials and substances processed, used, produced or discharged from the machinery	Biological (mold) and microbiological (viruses or bacteria) hazards.



ATTENTION!




Do not carry out maintenance and cleaning activities unless you have first disconnected the appliance from the electricity mains.

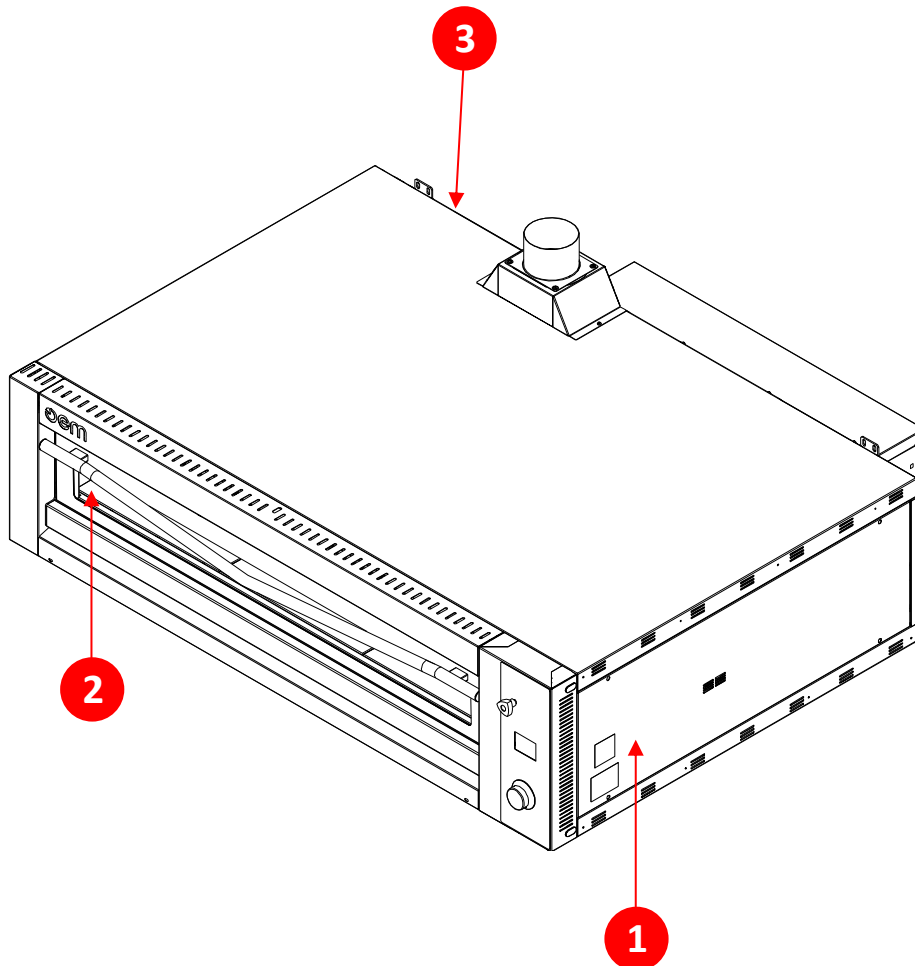
It will be the user's responsibility to:

- analyze the risks that could occur during a handling and installation phase within your premises (the analyses made on the handling of the machine have been made only in consideration of the characteristics of the same);
- delimit the path of forklifts and/or laser-guided vehicles with signs on the floor;
- raise awareness and educate the personnel in charge of operations at the workstations and the personnel in charge of operating the machine;
- Apply visual safety signs in the work environment after assessing the risks within transit or command areas.

3.7 Applied safety pictograms

1

POS.	PICTOGRAM	DESCRIPTION
1		Electrical hazard!
2		Danger of high temperatures!
3		Indicates terminals which, when connected together, bring the various parts of an equipment or system to the same potential, not necessarily the ground (earth) potential (IEC 60417-5021).



Chapter 4

DESCRIPTION

4 DESCRIPTION

4.1 Intended Use (Correct)

Catering area

OPERATION	ALLOWED	NOT ALLOWED	WORKING ENVIRONMENT
Cooking of:	pizza focacce baked goods pastry	Any other use other than that permitted.	Restaurant

The machine has been created to:

- meet the specific needs mentioned in the sales contract;
- be used in accordance with the instructions and limits of use given in this manual.

The machine is designed and built to work safely if:

- is used within the limits stated in the contract and in this manual;
- the procedures in the user manual are followed;
- routine maintenance is carried out at the times and in the manner indicated;
- extraordinary maintenance is carried out promptly in case of need;
- Safety devices are not removed and/or bypassed.

4.2 Reasonably foreseeable misuse

Reasonably foreseeable misuse is listed below:

- use the machine as a support point for unsuitable components;
- use the machine in such a way as to obtain production values above the prescribed limits;
- use the machine differently than as provided in the paragraph "Intended (correct) use".

Any other use of the machine than that intended must be authorized in advance in writing by OEM ALI GROUP S.R.L A SOCIO UNICO. In the absence of such written authorization, the use is to be considered "misuse"; therefore, OEM ALI GROUP S.R.L A SOCIO UNICO declines all responsibility in relation to any damage caused to things or people and considers any type of warranty on the support to be void.



IMPORTANT!

Improper use of the machine excludes any liability of OEM ALI GROUP S.R.L A SOCIO UNICO.

4.3 Obligations and prohibitions

4.3.1 Obligations of users

The user (entrepreneur or employer) must:

- take into account the abilities and conditions of operators in relation to their health and safety;
- provide the appropriate personal protective equipment for individual procedures;
- provide lifting equipment and procedures in accordance with the law;
- require individual workers to comply with company rules and regulations on safety and the use of collective and individual means of protection made available to them;
- instruct staff on procedures in the event of an accident;
- educate staff on the residual risks present;
- instruct personnel on the devices set up for the safety of operators;
- instruct staff on the general accident prevention rules provided for by European directives and the legislation of the country of destination of the support.

Only use personnel who have read this manual and are suitably trained to operate the machine.

4.3.2 Obligations of the personnel in charge (operators/maintenance technicians/technicians)

Staff must:

- Always carry out maintenance work with the machine switched off.
- Carry out work on all components of the electrical system always with the main switch off.
- When starting the machine, make sure that there are no foreign objects inside the machine.
- Use the protective equipment provided by the employer appropriately.
- Immediately report to the employer, manager or supervisor any deficiencies in the safety devices.

4.3.3 Prohibitions of personnel (operators/maintenance technicians)

In particular, staff must not:

- use the machine improperly, i.e. for uses other than those indicated in the paragraph "Intended Use";
- remove or modify safety or signalling devices without authorisation;
- carry out operations or manoeuvres on their own initiative that are not within their competence or that may compromise their own safety or that of other workers;
- change the operation of the machine;
- modify the electrical connections to exclude internal safety devices;
- use the stand if it has not been installed in accordance with current regulations;
- Use the support outside of the permitted environmental conditions (see "Chapter 5").



ATTENTION!

OEM ALI GROUP S.R.L A SOCIO UNICO is not liable for damage caused to things or people in the event:

- make sure that the machine has been used in one of the prohibited environments;
- the obligations and prohibitions described here have not been respected.

4.4 Technical data

Models 440	440L H16	440L H16 + Steamer	440L H30	440L H30 + Steamer
Temperature max	400°C	400°C	350°C	350°C
n° pizzas/hour Ø 40	36	36	Multi-Baking	Multi-Baking
n° pizzas/hour Ø 45	10	10	Multi-Baking	Multi-Baking
n° trays/hour 60x40	8	8	Multi-Baking	Multi-Baking
Dimensions cooking chamber	840x820x160	840x820x160	840x820x300	840x820x300
Weight (kg)	190	220	230	260

Models 440	440L H16	440L H16 + Steamer	440L H30	440L H30 + Steamer
Voltage	V400-3NT	V400-3NT	V400-3NT	V400-3NT
Frequency	50-60 Hz	50-60 Hz	50-60 Hz	50-60 Hz
Absorption	20 A	23 A	20 A	23 A
Average consumption	7 kW	8,5 kW	6 kW	7,5 kW
Power	12 kW	14,4 kW	10,4 kW	12,8 kW

Models 640L	640L H16	640L H16 + vaporiera	640L H30	640L H30 + vaporiera
Temperature max	400°C	400°C	350°C	350°C
n° pizzas/hour Ø 40	54	54	Multi-Baking	Multi-Baking
n° pizzas/hour Ø 45	15	15	Multi-Baking	Multi-Baking
n° trays/hour 60x40	16	16	Multi-Baking	Multi-Baking
Dimensions cooking chamber	1220x820x160	1220x820x160	1220x820x300	1220x820x300
Weight (kg)	261	305	331	364

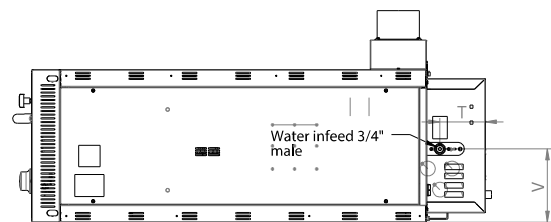
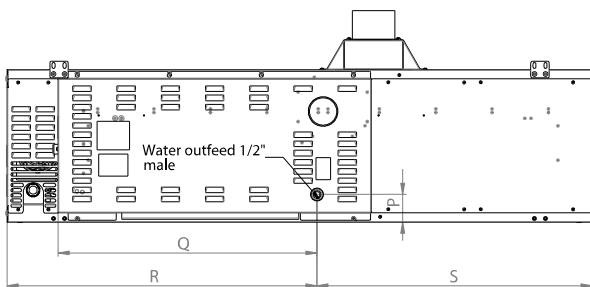
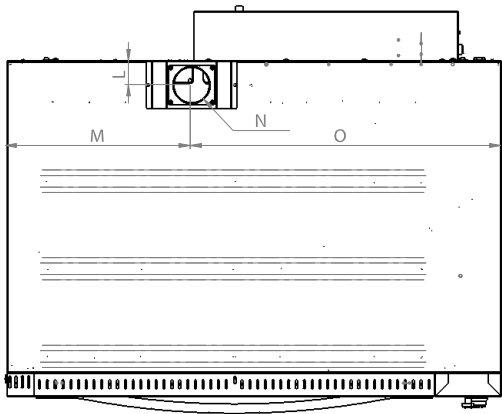
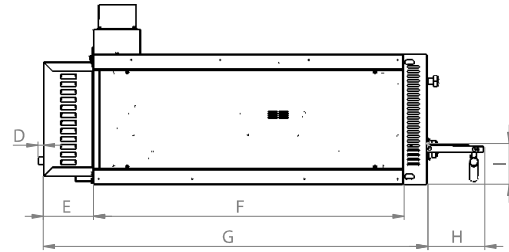
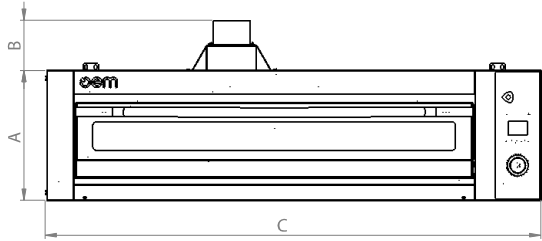
Models 640L	640L H16	640L H16 + Steamer	640L H30	640L H30 + Steamer
Voltage	V400-3NT	V400-3NT	V400-3NT	V400-3NT
Frequency	50-60 Hz	50-60 Hz	50-60 Hz	50-60 Hz
Absorption	23 A	27 A	23 A	27 A
Average consumption	8 kW	9,5 kW	8 kW	9,5 kW
Power	13,3 kW	15,7 kW	13,3 kW	15,7 kW

4.4.1 Water supply data

Feed water characteristics	
Carbonate hardness KH	< 4° fH Titolo < TAC < 7° fH
pH	6.5 < pH < 8.5
Residual chlorine	< 0.2 mh/l
Chlorides	< 250 mg/l
Pressure included	between 1.5 and 2 bar

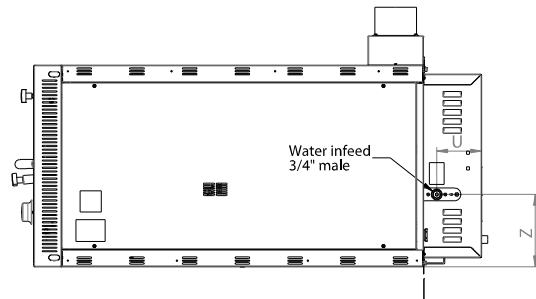
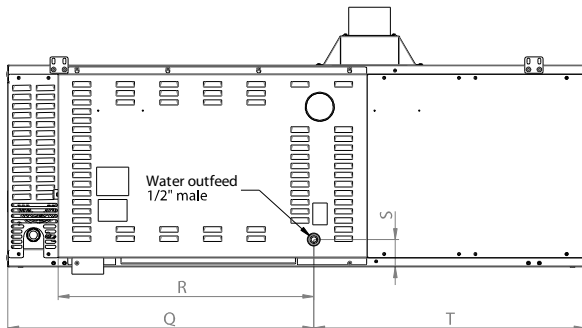
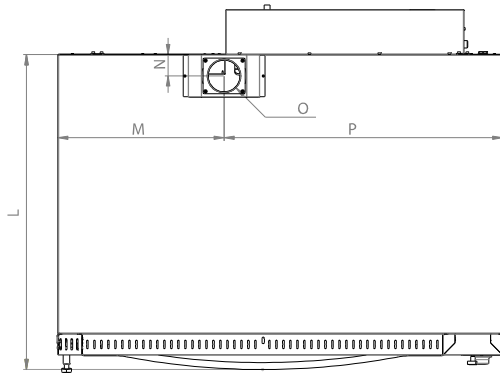
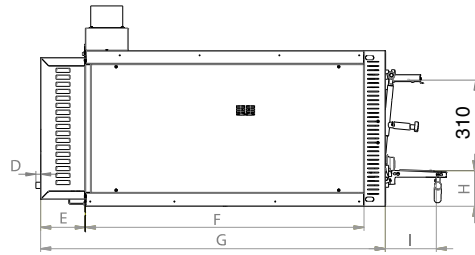
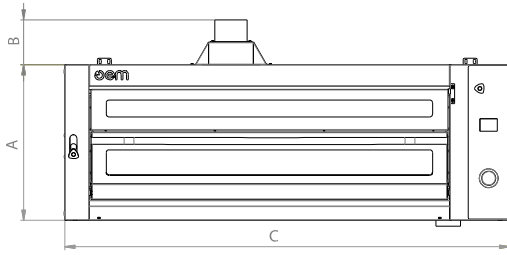
4.5 Size Layout

4.5.1 Oven MULTIBAKE 440 - 640L H16



Dimensions (mm)																			
Mod	A	B	C	D	E	F	G	H	I	L	M	N	O	P	Q	R	S	T	V
440	415	160	1168	17	240	995	1311	182	130	77	383	120	785	76	703	842	325	207	200
640L	415	160	1588	17	160	995	1231	182	130	77	593	120	995	76	703	842	746	123	200

4.5.2 Oven MULTIBAKE 440 - 640L H30

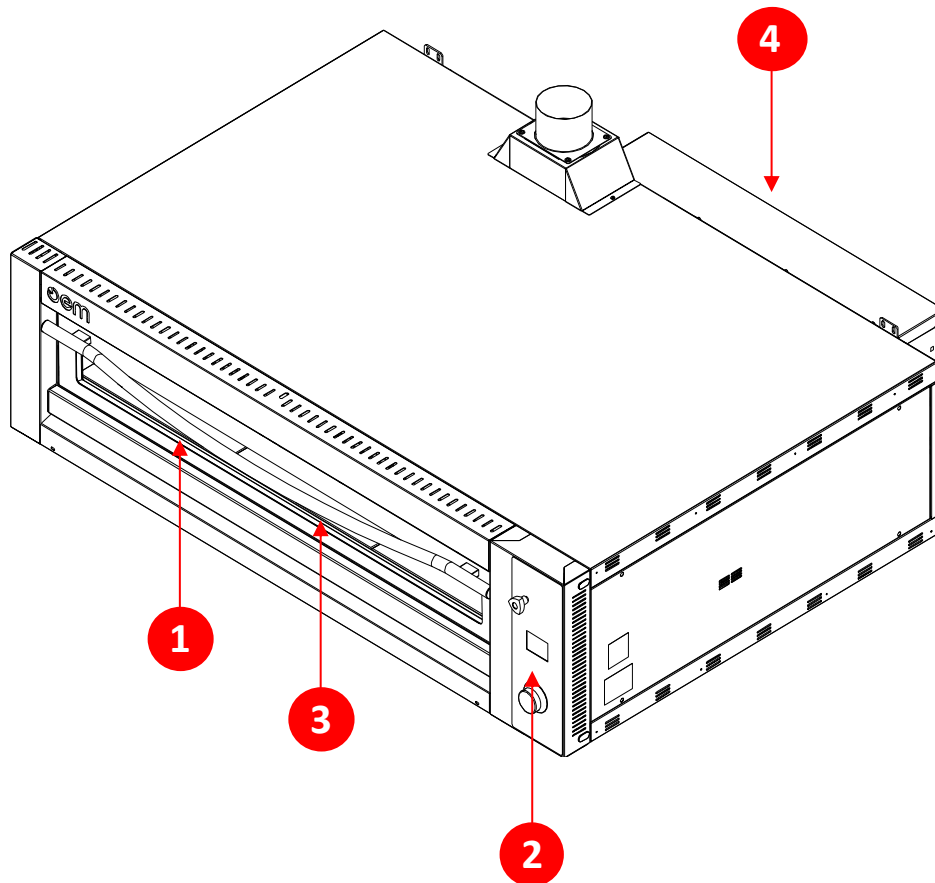


Dimensions (mm)																				
Mod	A	B	C	D	E	F	G	H	I	L	M	N	O	P	Q	R	S	T	U	Z
440	555	160	1168	17	240	995	1311	130	182	1377	383	76	120	785	842	703	75	325	207	200
640L	555	160	1588	17	160	995	1231	130	182	1123	593	76	120	995	842	703	75	746	123	200

4.6 Main Components

The oven is made up of the following fundamental parts:

POS.	DESCRIPTION
1	Cooking chamber
2	Control panel
3	Door
4	Steamer (if present)



4.7 General description

The machine is a professional oven used for cooking pizzas, focaccias, bruschettas, baked goods/pastry products continuously.

Cooking can be done using special pans, trays, or circular supports in aluminum or stainless steel wire mesh. It has been designed to be placed above a special bench.

Chapter 5

TRANSPORT & INSTALLATION

5 TRANSPORT & INSTALLATION

5.1 Introduction



IMPORTANT!

Lifting and handling operations must be carried out exclusively by specialized and trained personnel who are qualified to carry out such activities.

During installation, the technicians of OEM ALI GROUP S.R.L A SOCIO UNICO must be supported by the operators predisposed to future maintenance and use of the machine.

The machine has been designed in such a way that the use of a forklift or a crane / hoist is necessary during the packing, transport and assembly phases.

5.2 Packaging

The machine is shipped by OEM ALI GROUP S.R.L A SOCIO UNICO from the production plant to that of the user customer.

Depending on the distance of transport, the specific requests of the customer, and the time the load remains in the packaging, the shipment of the machine takes place in the following ways:

- normal protective packaging for short and medium distances;
- Special protective packaging for long distances.

The shipment must be carried out with covered or tarpaulin means of transport depending on the type of cargo.

Upon receipt of the machine, the customer must check that there is no damage caused by the transport or personnel in charge of specific operations.

- If damage is detected, leave the packaging in question in the condition found and immediately request the damage to be ascertained by the competent shipping company, after which the damage must be reported to the competent transport insurance company and the point of sale with a certificate of damage.
- If the support is delivered in the crate on a wooden pallet or brackets with any heat-shrinkable cellophane protection, initially remove the packaging or any cover. To completely free the machine, remove the screws and metal strapping. Then lift the machine using a lifting trolley as described in the appropriate table and remove the pallet used for transport.

5.2.1 Packaging removal

To remove the packaging, proceed as described:

STEP	ACTION
1	Place the machine in the place intended for it.
2	Unpack the parts delivered on pallets, as follows: <ul style="list-style-type: none"> • remove the strapping; • remove the cardboard; • remove cellophane; • remove any fastening systems to the wooden platform.



IMPORTANT!

Follow the table in the paragraph "Group division and weight table" to see in which and how many separate parts the machine will be transported.

For handling the machine, refer to the paragraph "Transport".

5.2.2 Packaging disposal

The packaging is an integral part of the supply and is not collected, so the disposal of the same is the responsibility of the buyer.

Any disposal or destruction must be carried out in compliance with the regulations in force in the user's country, taking into account the nature of the materials:

- wood for pallets and any crate;
- plastic film for the protection of the substrate and adhesive tapes for fixing them;
- carton for outer box.
- etc.

5.3 Transport & Handling

OEM ALI GROUP S.R.L A SOCIO UNICO, depending on the mode of transport, uses suitable packaging and fastenings to ensure integrity and preservation during transport.

Upon receipt of the machine, check that no parts have been damaged during transport and/or handling.

In the event of any damage, it is mandatory to report it immediately to OEM ALI GROUP S.R.L A SOCIO UNICO.

The handling activities described in this paragraph must be carried out by qualified personnel for these operations: personnel specially trained to safely carry out loading, unloading and handling operations by means of lifting equipment and who are aware of the rules for preventing accidents.



ATTENTION!

OEM ALI GROUP S.R.L A SOCIO UNICO is not liable for damage to things or people caused by accidents caused by failure to comply with the instructions in this manual.

5.3.1 Group and Weight Division Table

Follow the following table to see in which and how many separate parts the oven will be transported.

GROUP	WEIGHT	DIMENSION
MULTIBAKE 440 H16	190/217 kg	L = 1350 mm P = 1500 mm H = 560 mm
MULTIBAKE 440 H16 + Steamer	220/247 kg	L = 1350 mm P = 1700 mm H = 560 mm
MULTIBAKE 440 H30	230/257 kg	L = 1350 mm P = 1500 mm H = 700 mm
MULTIBAKE 440L H30 + Steamer	260/287 kg	L = 1350 mm P = 1700 mm H = 700 mm
MULTIBAKE 640L H16	261/288 kg	L = 1650 mm P = 1500 mm H = 560 mm
MULTIBAKE 640L H16 + Steamer	305/332 kg	L = 1650 mm P = 1700 mm H = 560 mm
MULTIBAKE 640L H30	331/358 kg	L = 1650 mm P = 1500 mm H = 700 mm
MULTIBAKE 640L H30 + Steamer	364/391 kg	L = 1650 mm P = 1700 mm H = 700 mm

5.3.2 Transportation Operations



ATTENTION!


OEM ALI GROUP S.R.L A SOCIO UNICO assumes no responsibility for any damage to the machine resulting from failure to comply with the instructions provided.



IMPORTANT!

The personnel assigned to lifting operations must be authorized and trained in the use of lifting equipment and means, and must comply with the provisions in force for individual protection.

TRANSPORT WITH FORKLIFT TRUCK

Operator qualification	Lifting equipment operator.
DPI necessary	
Lifting device	Forklift
Tools to use	Nobody



ATTENTION!

Use only suitable and approved lifting equipment, compatible with the dimensions and weight of the machine.

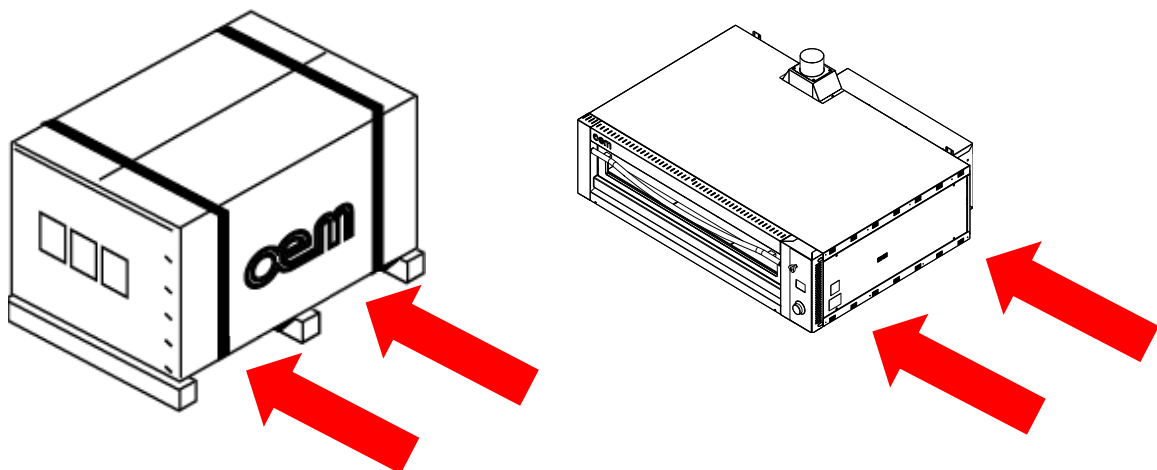



DESCRIPTION

Make sure that no one is under and within the operating range of the lifting equipment.

To correctly carry out transport by forklift, follow the following procedure:

STEP	ACTION
1	Place the forks of the forklift under the work surface of the machine.
2	Make sure that the forks protrude from the rear part of the load (at least 5 cm), for a sufficient length to eliminate any risk of tipping of the transported part.
3	Raise the forks until they come into contact with the load. Note: if necessary, secure the load to the forks with clamps or similar devices.
4	Slowly lift the load a few tens of centimeters and check its stability, making sure that the center of gravity of the load is positioned at the center of the lifting forks.
5	Tilt the mast backwards (towards the driver's seat) to take advantage of the overturning moment and ensure greater stability of the load during transport.
6	Adapt the transport speed based on the flooring and type of load, avoiding sudden maneuvers.



TRANSPORT WITH CRANE / HOIST	
Operator qualification	Lifting equipment operator
DPI necessary	
Lifting device	Crane / hoist
Tools to use	Straps



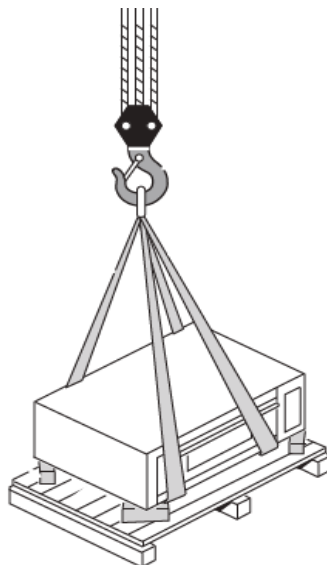
ATTENTION!
Use only suitable and approved lifting means, compatible with the dimensions and weight of the machine; do not use steel ropes to avoid damaging the machine's sheets.



ATTENTION!
Make sure that no one is under and within the operating range of the lifting equipment.

To correctly carry out transport by crane / hoist, follow the following procedure:

STEP	ACTION
1	Alternately lift the four corners of the machine slightly and position them underneath the shims. Note: If necessary, use a forklift (see previous page).
2	Pass two straps under the base of the machine.
3	Connect the straps to the hook of the lifting system (crane/hoist).
4	Slowly lift the load a few dozen centimeters and check its stability, checking that it remains in a horizontal position.
5	Lift slowly, making sure that the load does not oscillate or become unbalanced.



5.4 Installation

5.4.1 Arrangements to be paid by the customer

Without prejudice to any contractual agreements to the contrary, it is normally the responsibility of the Client to prepare:

- premises (including masonry works, such as foundations or ducts that may be required, lighting);
- electrical systems up to the power supply points of the machine, in compliance with the regulations in force in the country of installation and/or required by OEM ALI GROUP S.R.L A SOCIO UNICO. All the technical specifications required by OEM ALI GROUP S.R.L A SOCIO UNICO are contained in the sales contract. OEM ALI GROUP S.R.L A SOCIO UNICO declines all responsibility if the customer is unable to guarantee the technical characteristics of the electrical system required in the sales contract.
- the electrical supply for the furnace, including the grounding conductor, according to the required characteristics and tolerances specified in this manual.
- tools and consumables required for assembly and installation;
- appropriate lifting and handling equipment.



ATTENTION!

The electrical power cables are the responsibility of the customer and must be sized according to the maximum absorbed current.

Use oil-resistant flexible undersheathed cable that shall not be lighter than equivalent undersheathed polypropylene or synthetic elastomer cables (IEC 57 designation 60245).

5.4.2 Permissible environmental conditions

The environment in which the machine is installed and used is indoors, protected from atmospheric agents such as: rain, hail, snow, fog, suspended dust, combustible dust, protected from aggressive agents such as corrosive vapours or excessive heat sources and must not be classified ATEX.

The machine may not be used under conditions other than those listed.

In particular, the installation and use environment must not have:

- Exposure to corrosive fumes;
- Exposure to excessive humidity (greater than 85 %) and rapid changes in relative humidity (greater than 0.005 p.u./h);
- Exposure to excessive dust;
- Exposure to abrasive dust;
- Exposure to oily vapours;
- Exposure to explosive mixtures of dust or gas;
- Exposure to salty air;
- Exposure to abnormal vibration, shock, or shock;
- Exposure to out-of-limits weather or dripping;
- Exposure to unusual transport or storage conditions;
- Exposure to high or rapid temperature changes (greater than 5K/h);
- Presence of nuclear radiation.

The machine is designed and built to operate safely in the following environmental conditions:

Ambient temperature	15 – 35 °C
Maximum relative humidity	90 %
Place of installation	Restaurant
Ambient lighting	Neon or LED light
Support plane	Any flooring capable of supporting its weight



ATTENTION!

Environmental conditions other than those specified can cause serious damage to the machine. Positioning the machine in environments that do not correspond to those indicated will void the warranty for the parts to be replaced.



IMPORTANT!

The work surface must be sufficiently illuminated. In the event that there are shaded areas or differences in level in the workplace, it is the user's responsibility to prepare adequate lighting devices.

If these requirements are not complied with, OEM ALI GROUP S.R.L A SOCIO UNICO declines all responsibility.

5.4.3 Oven positioning



IMPORTANT!

Position the oven to prevent food from being adversely affected by drafts, dust, liquids resulting from leaks or condensation or aerosols.



DANGER!

The oven must not be installed close to flammable walls such as furniture, partition walls, matchboard coverings, etc.

The flooring on which the oven is installed must not be made of flammable material. Under no circumstances is it permitted to place flammable objects close to the appliance. Fire safety conditions must be guaranteed.

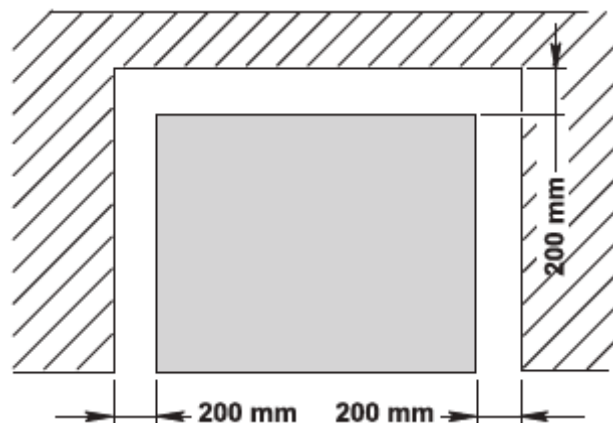


IMPORTANT!


OEM ALI GROUP S.R.L A SOCIO UNICO declines any responsibility for fires to people or things resulting from failure to comply with these provisions.

For the positioning of the oven:

- Place the oven on the defined area in accordance with the instructions shown in the figure, as they indicate the minimum distances necessary for the oven to operate properly.
- place the oven in places not subject to turbulence or draughts as they would modify the proper functioning of the cooking chamber and therefore of the finished product; This condition considerably increases electricity consumption.
- Lock the position of the oven by braking the wheels (optional) positioned on the control side.



5.4.4 Assembly of double-chamber ovens

DPI necessary	
Lifting device	Forklift / Crane / Hoist
Tools to use	-

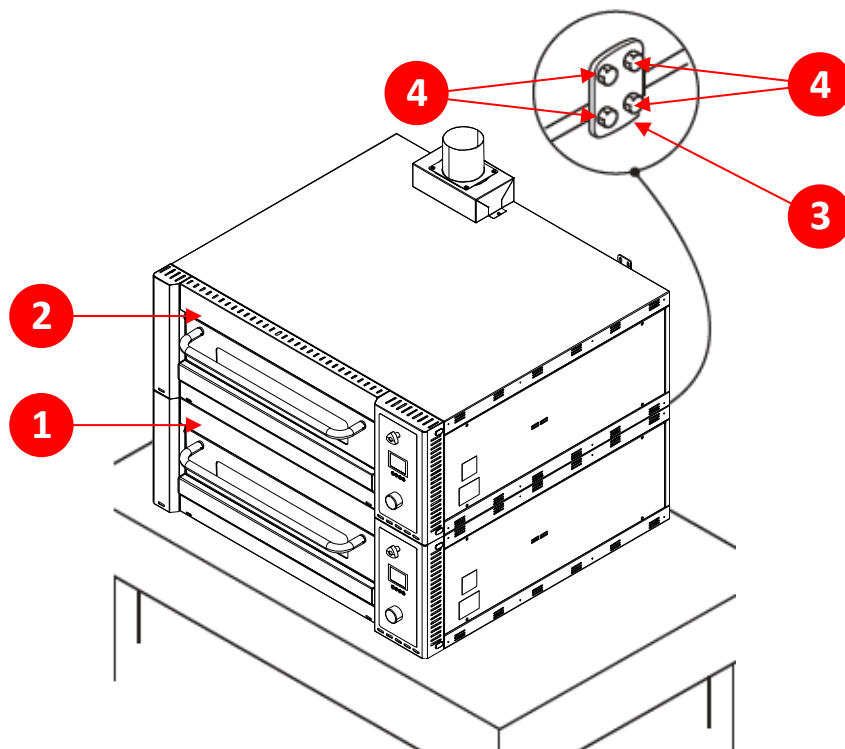
To assemble the double-chamber oven, follow the following procedure:

STEP	ACTION
1	Lift the oven as indicated in the "Transport" paragraph and place it on top of the counter.
2	Position the second oven (pos.2) above the first oven (pos.1) and secure it using the bracket (pos.3) and the screws (pos.4). Note: For three-chamber ovens, place the third oven on top of the second and secure it as indicated in the previous point.




DANGER!

In case of moving or handling, it is forbidden to tilt or overturn the ovens.

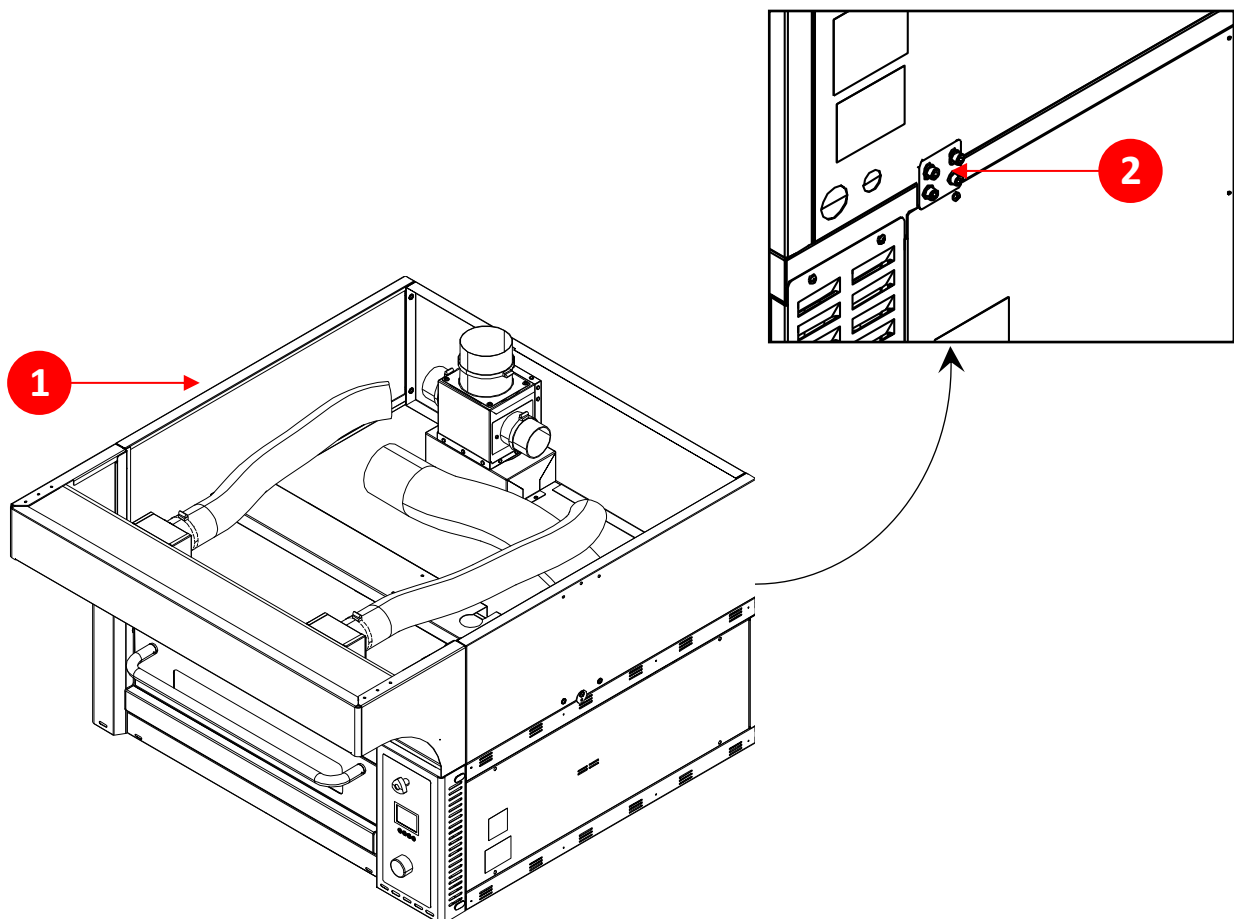


5.4.5 Hood assembly

DPI necessary	
Lifting device	Forklift / Crane / Hoist
Tools to use	-

To assemble the hood, follow the following procedure.

STEP	ACTION
1	Position the hood (pos.1) over the last oven and secure it by screwing the four screws (pos.2).



5.4.6 Installation of smoke outlet box

DPI necessary	
Lifting device	-
Tools to use	-

To connect the flue gas exhaust, follow the following procedure.

STEP	ACTION
1	Position the chimney (pos.1) on the oven and secure it using the relative screws (pos.2).
2	Fit the flange and the fitting for the smoke outlet pipe (pos.3), using the relative screws (pos.4).
3	Connect with $\varnothing 100$ mm smoke outlet pipe to a natural draft duct, or to an extraction hood.



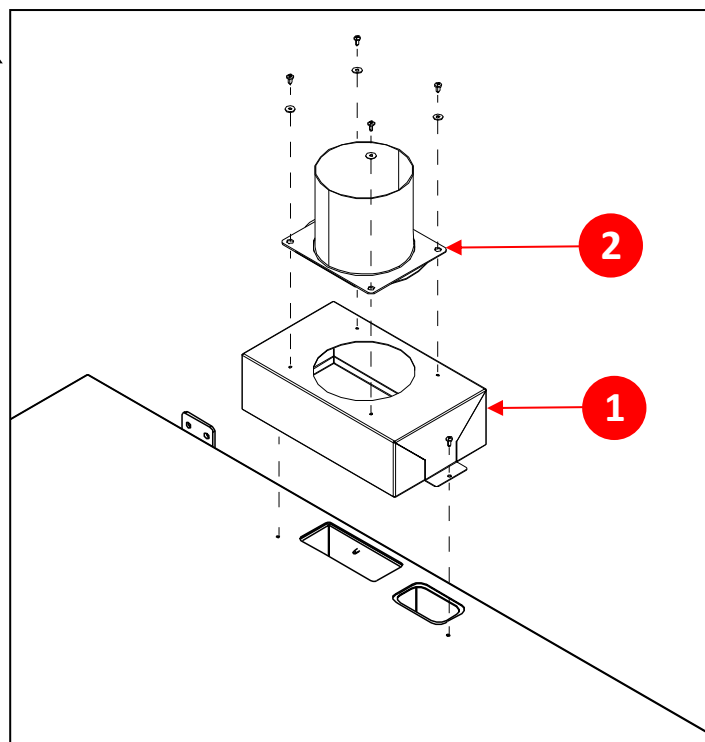
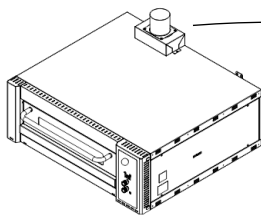
IMPORTANT!

For correct operation, an air flow of at least 150 m³/h must be guaranteed.



IMPORTANT!

For two-chamber or three-chamber ovens, start assembling the chimney on the lowest oven and then insert the other chimneys one on top of the other (see figure) mounting them on the relevant ovens.



5.5 Connections

For the commissioning of the machine, the necessary connections and connections to local networks must be ensured:

- electrical connection (including earthing connection),
- Hydraulic connection.

comply with the regulations in force in the country of installation.

It is the user's responsibility to ensure the required connection characteristics.



ATTENTION!

The required connections must be carried out by qualified and authorized personnel.

5.5.1 Electrical connection



ATTENTION!

The electrical power cables are the responsibility of the customer and must be sized according to the maximum absorbed current.

Use oil-resistant flexible undersheathed cable that shall not be lighter than equivalent undersheathed polypropylene or synthetic elastomer cables (IEC 57 designation 60245).



ATTENTION!

The electrical power supply line must be equipped with an adequate omnipolar LINE DISCONNECTOR (automatic thermo-magnetic or differential switch) placed before the main switch of the control unit with a minimum contact opening of 3 mm.



ATTENTION!

Before making the electrical connection, make sure that the LINE DISCONNECTOR is disconnected (line not live).

The conformity of the connection between the machine and the earthing system is the responsibility of the purchaser.



ATTENTION!

The operation must be carried out exclusively by specialized and authorized personnel (electrical maintenance technician).

Before proceeding with the electrical connection, check that:

- the maintenance technician is aware of the regulations in force in the country of installation;
- the values of the frequency and supply voltage of the machine correspond to the values of the supply network;
- the cross-section of the electrical cables used is adequate for absorption;
- the power supply line is adequate to withstand the maximum absorption of the furnace;
- the grounding of the circuit complies with EN 60204-1 standards;
- the materials used in the earthing system have adequate solidity or adequate mechanical protection.



ATTENTION!

Do not operate with wet hands and objects.

In case of fire, do not use water on electrical components.



ATTENTION!


For double-deck ovens, each oven must be connected to a specific line disconnect; it is not possible to connect multiple ovens to a single line disconnect.



IMPORTANT!

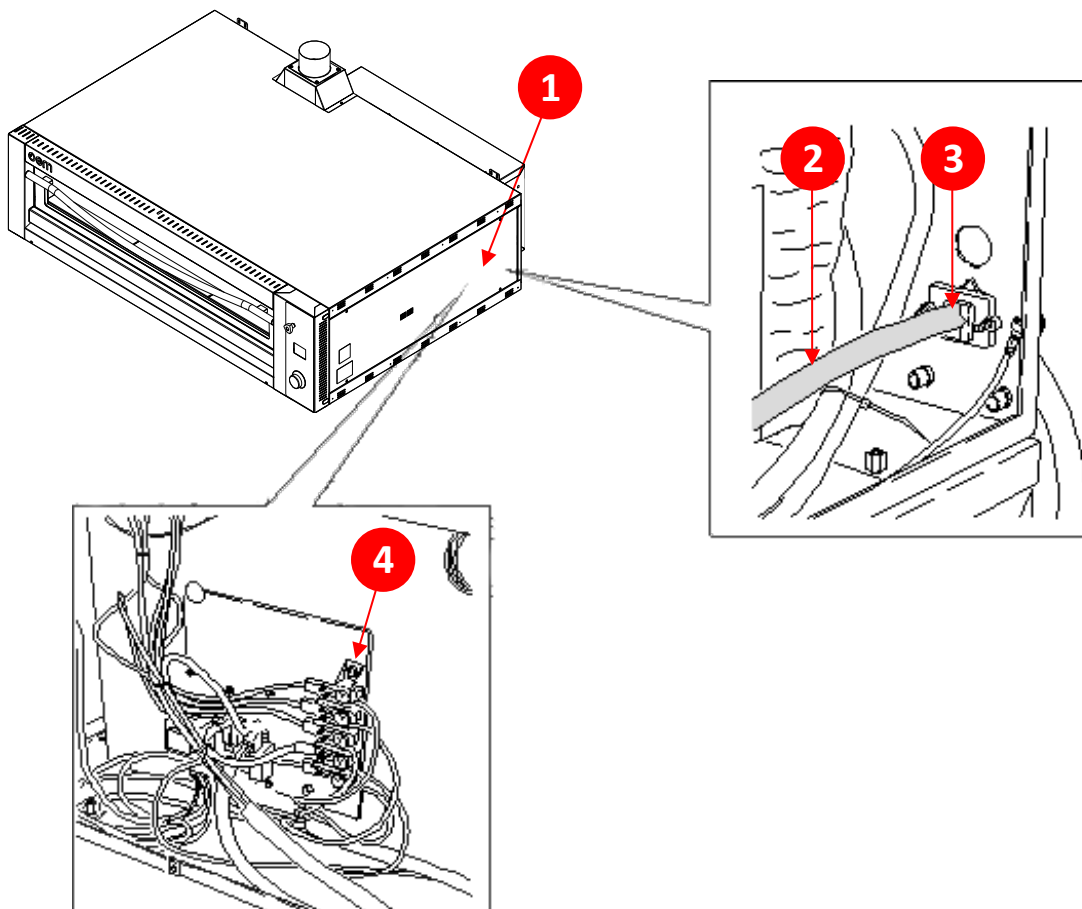
The line disconnect positioned upstream of the oven must be in an easily accessible and visible area.

5.5.2 Electrical connection

Operator qualification	Electrical maintenance engineer
DPI necessary	
Lifting device	-
Tools to use	Hand tools

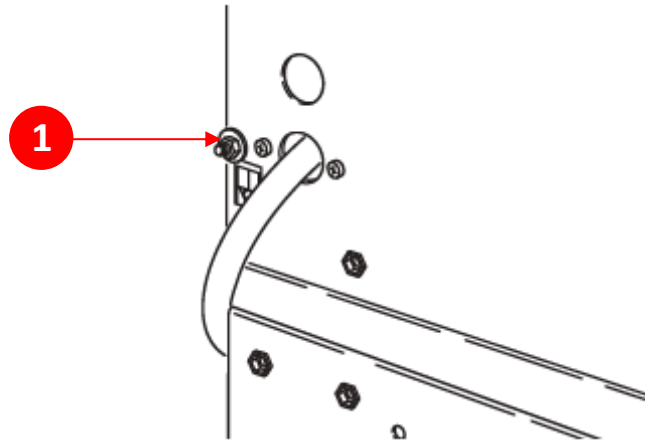
To perform the electrical connection of the oven, follow the following procedure:

STEP	ACTION
1	Remove the right side panel (pos.1) to access the electrical part of the oven.
2	Connect an electrical cable (pos.2) appropriately sized according to the absorption of the oven to the terminal (pos.4) connecting the three phases to the L1-L2-L3 terminals, the neutral to the N terminal and the earth to the T terminal.
3	Insert the electric cable (pos.2) into the appropriate cable gland (pos.3) and connect it to the line disconnector positioned upstream of the oven.
4	Refit the right side panel (pos.1).



5.5.3 Electrical connection to the hood

The appliance must be inserted into an equipotential bonding system, the effectiveness of which must be verified in accordance with the regulations in force. The connection must be made in cascade between the various components of the oven using the screw (pos.1) positioned at the rear of the same.



IMPORTANT!

For the electrical connection of the hood, follow the instructions attached to the hood itself.

5.5.4 First time power on




DANGER!

Carefully clean the inside of the oven as indicated in the "Maintenance" chapter, checking that there are no foreign or flammable bodies inside at the end of installation and before switching on.

When switching on the oven, check that:

- the oven reaches the set temperature and that the various options are working.

5.5.5 Hydraulic connection

Operator qualification	Mechanical maintenance technician
DPI necessary	
Lifting device	-
Utensili da utilizzare	Hand tools

The machine requires a connection to the water mains for the operation of the steamer.

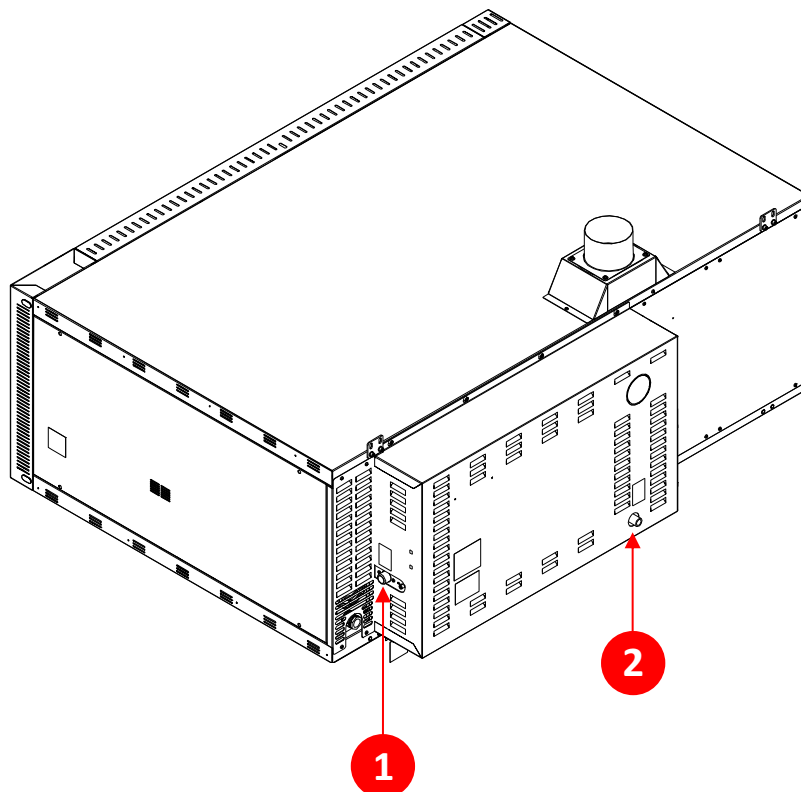
The customer must also ensure a water supply with the characteristics listed in the "Description of the machine" chapter of this manual.

The hydraulic power supply can be equipped with the following devices:

- 50µm filter to filter sand and particles;
- Non-return valve;
- Pressure reducer.

To perform the hydraulic connection of the oven, follow the following procedure:

STEP	ACTION
1	LOAD hose connection: connect the supply hose to the 3/4" fitting (pos.1) of the solenoid valve.
2	EXHAUST hose connection: connect the drain hose to the Ø21 mm fitting (pos.2) and secure with a metal clamp.



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Chapter 6

COMMANDS AND USE

6 COMMANDS AND USE

The machine, during operation, does not require the continuous presence of an operator.



ATTENTION!

Using the machine for a purpose other than that intended by OEM ALI GROUP S.R.L A SOCIO UNICO could cause serious damage to people and/or things and/or animals.

The company OEM ALI GROUP S.R.L A SOCIO UNICO is not liable for damages caused by improper use of the machine.



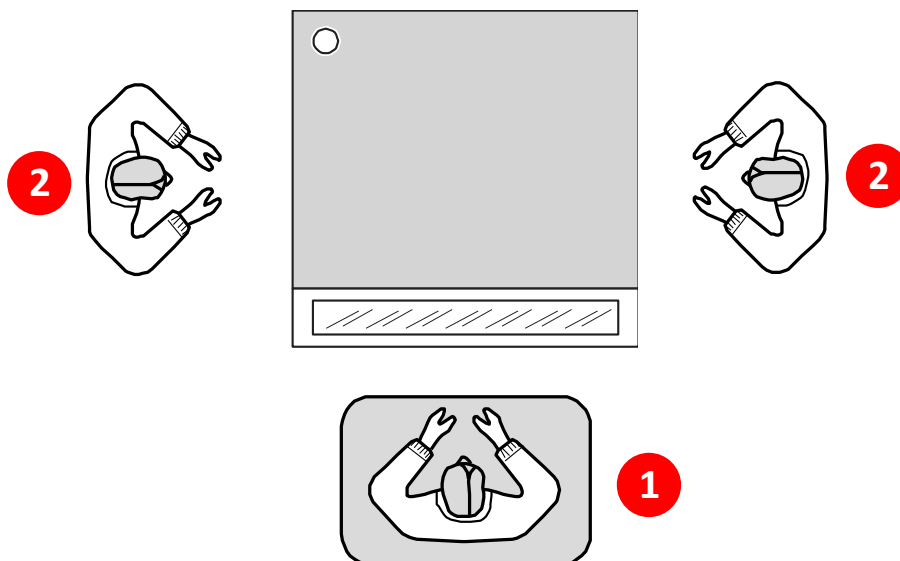
IMPORTANT!

Il pannello comandi non fa parte dell'area a contatto con il cibo e devono quindi essere prese le opportune precauzioni per EVITARE che l'operatore effettui un contatto incrociato con il cibo e i comandi.

6.1 Operator Positioning

During the operation of the oven, the operator is positioned in front of the oven so that the products can be inserted and at the rear to easily remove the products (Pos. "1").

For maintenance operations, the technician is allowed to position it on the side of the oven (Pos. "2").



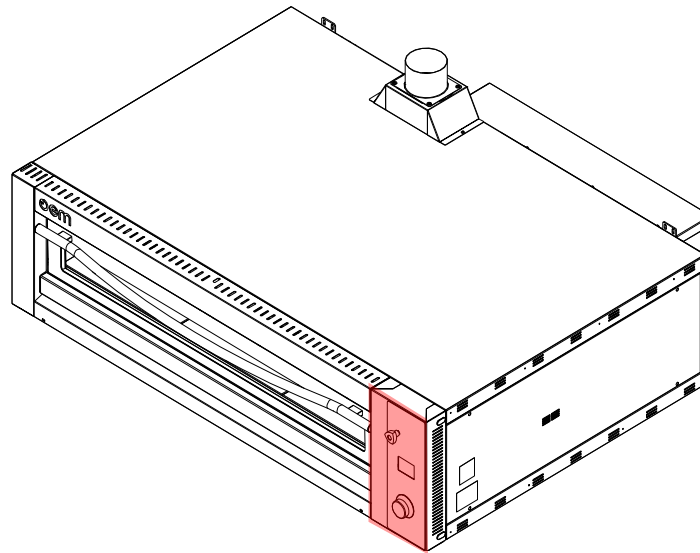
ATTENTION!

THE FLOOR NEAR THE OVEN MAY BE SLIPPERY, USE SUITABLE NON-SLIP SHOES.

6.2 Control panel

The buttons on the control panel are described below.

The control devices are located to the side of the product infeed area.



ATTENTION!

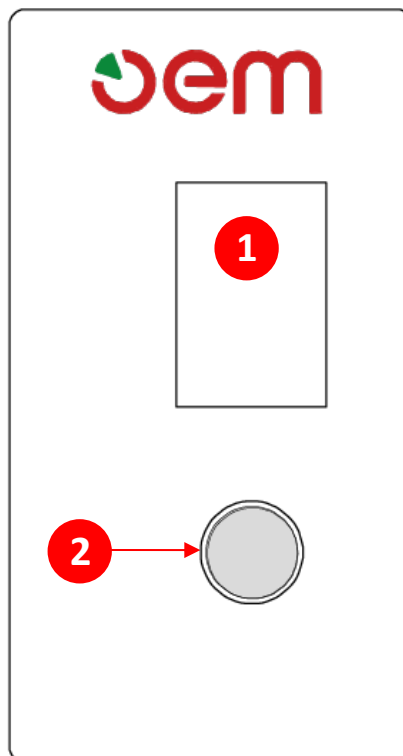
The control panel is not part of the area in contact with food and therefore appropriate precautions must be taken to prevent the operator from making cross contact with the food and the controls.

6.2.1 Control panel

The control devices are located to the side of the product infeed area.

The buttons on the control panel are described below.

POS.	CHECK	DESCRIPTION
1	Touch screen display	It allows you to scroll, select and modify the various operating parameters on the control panel.
2	Wheel selector	Alternatively to the Touch screen display, it allows you to select all parameters and functions available.



6.3 Operator panel

The machine is controlled by a Touch screen display located on the side of the product infeed area, through which it is possible to manage the oven use functions.

6.3.1 User Interface (Fig. 1)

When the oven is switched on, the following appears on the display:

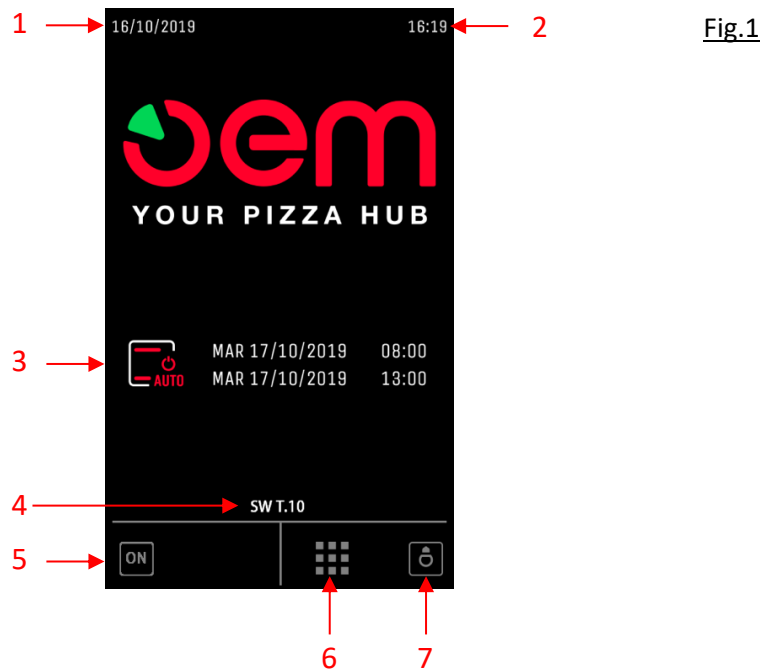


Fig.1

POS.	FUNCTION	DESCRIPTION
1	Calendar	The day of the week, month and year is shown.
2	Hours	The current time is displayed.
3	Scheduled start-ups	The programmed switch-ons for the oven are displayed, if they have been set.
4	Software Version	Indicates the version of the software currently in use.
5	ON-OFF button	Press the ON button to turn on the oven with the parameters stored.
6	Service Menu button	Press to access the oven service menu.
7	Cooking chamber light	Press the button to turn the cooking chamber light ON or OFF.

6.3.2 Main Screen (Fig. 2)

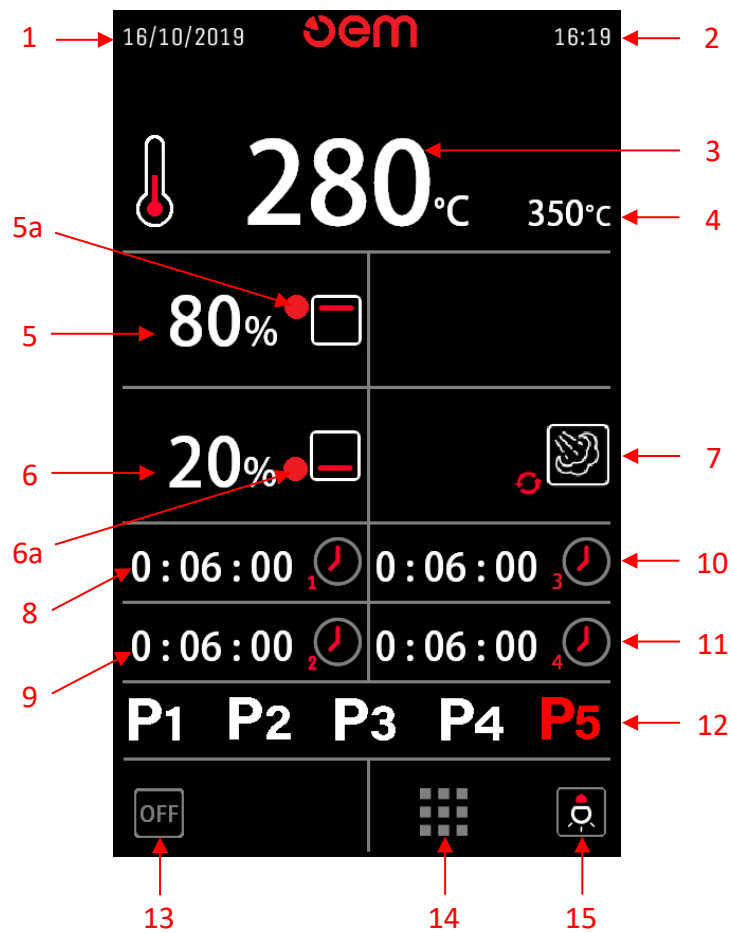


Fig.2

POS.	FUNCTION	DESCRIPTION
1	DATA	
2	HOURS	
3	Chamber temperature	Indicates the current temperature inside the cooking chamber.
4	Set temperature	Indicates the temperature set by the user (Set Point).
5	Upper Resistances	Indicates the percentage set for the upper resistances. If the upper resistors are on, a red LED (5a) will appear alongside them.
6	Lower Resistances	Indicates the percentage set for the lower resistances. If the lower resistors are on, a red LED (6a) will appear alongside them.
7	Steamer	If active, it indicates when the steamer has reached the temperature for steam injection.
8	Timer n. 1	Indicates timer no. 1 cooking time for the selected program.

9	Timer n. 2	Indicates timer no. 2 cooking time for the selected program.
10	Timer n. 3	Indicates timer no. 3 cooking time for the selected program.
11	Timer n. 4	Indicates timer no. 4 cooking time for the selected program.
12	Cooking Programs	Displays the cooking program that can be set; if active, the icon appears red. There are 10 settable programs (P0 – P9).
13	OFF button	
14	User Menu button	If pressed, takes you to the user menu screen.
15	Cooking chamber light	

6.3.3 User "MENU" (Fig. 3)

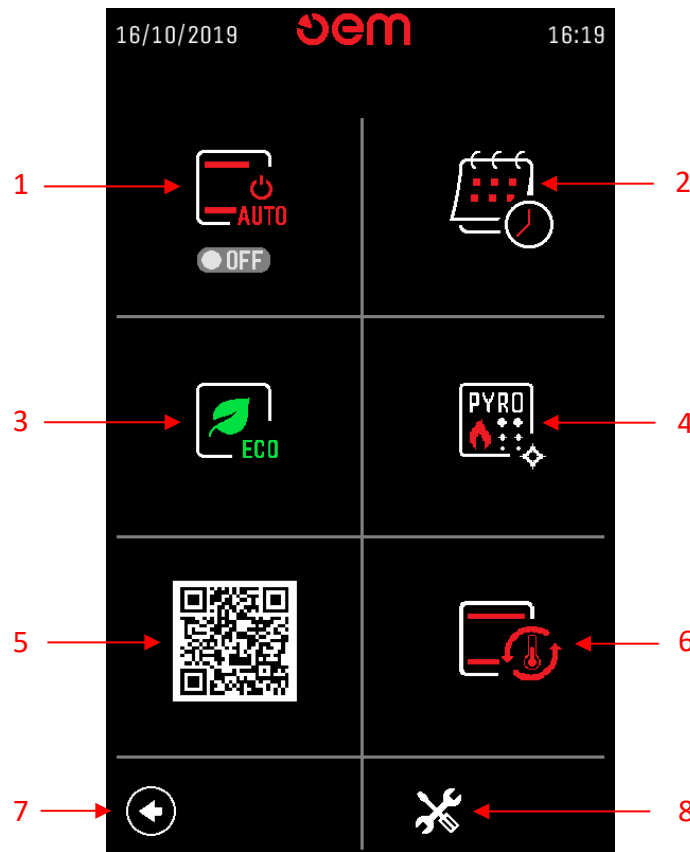


Fig.3

POS.	FUNCTION	DESCRIPTION
1	Scheduled switch-ons	By pressing the Scheduled start-ups button you access the function configuration screen.
2	Calendar	Pressing the calendar button takes you to the date and time editing screen.
3	Eco mode	By pressing the button you access the ECO mode configuration page. With ECO mode active, the oven operates at 50% of user settings; the light is turned off, so as to keep the cooking chamber at temperature without wasting energy.
4	Self-cleaning	By pressing the self-cleaning button you access the relevant screen.
5	QR Code	By scanning the QR Code, you are redirected to the oven's use and maintenance manual.
6	Cooking Assistant	By pressing the button you access the Cooking Assistant configuration page.
7	Back button	Press the button to return to the main screen.
8	Service menu	By pressing the button you access the TECNICO-SERVICE page.

6.3.4 Changing Cooking Parameters

On the main screen (Fig. 2) and secondary screen of the User Menu (Fig. 3) it is possible to change the cooking parameters of the oven.

Specifically, the parameters that can be modified are:

- Percentage (%) Power of Higher Resistors
- Percentage (%) Power of Lower Resistors
- Cooking Temperature
- Cooking Timer
- Cooking Assistant

6.3.4.1 Percentage of upper resistances (Fig. 4)

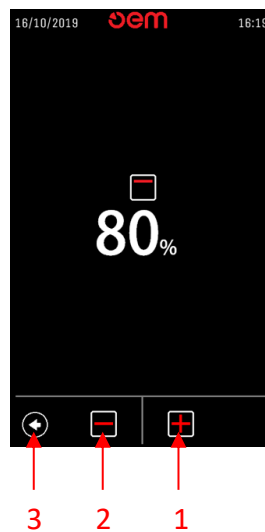


Fig.4

By pressing the button relating to the upper heating elements on the main screen (Fig. 2 – Pos. 5) it is possible to change the activation percentage using the "+" (Fig. 4 – Pos. 1) and "-" (Fig. 4 – Pos. 2) buttons. Once the desired value has been reached, press the "Back" button to confirm (Fig. 4 – Pos. 3).

6.3.4.2 Percentage of lower resistances (Fig. 5)

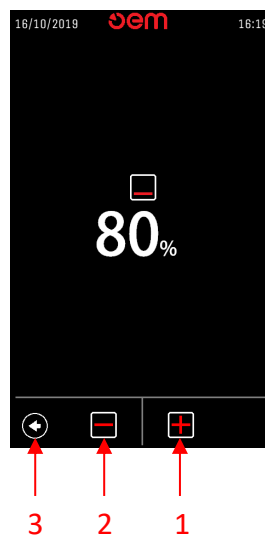


Fig.5

By pressing the button relating to the lower resistances on the main screen (Fig. 2 – Pos. 6) it is possible to change the activation percentage using the buttons "+" (Fig. 5 – Pos. 1) and "-" (Fig. 5 – Pos. 2). Once the desired value has been reached, press the "Back" button to confirm (Fig. 5 – Pos. 3).

6.3.4.3 Cooking chamber temperature (Fig. 6)

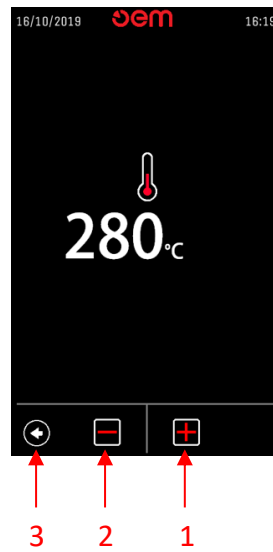


Fig.6

By pressing the button relating to the temperature of the cooking chamber on the main screen (Fig. 2 – Pos. 3) it is possible to change the temperature of the cooking chamber using the buttons "+" (Fig. 6 – Pos. 1) and "-" (Fig. 6 – Pos. 2).

Once the desired value has been reached, press the "Back" button to confirm (Fig. 6 – Pos. 3).

6.3.4.4 Cooking timer (Fig. 7)

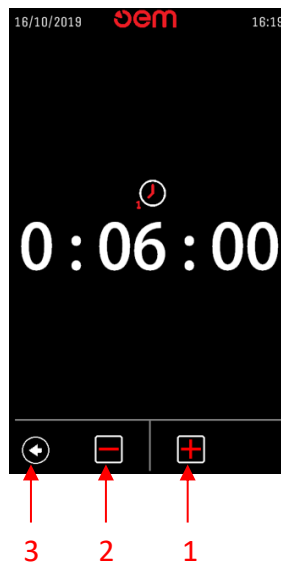


Fig.7

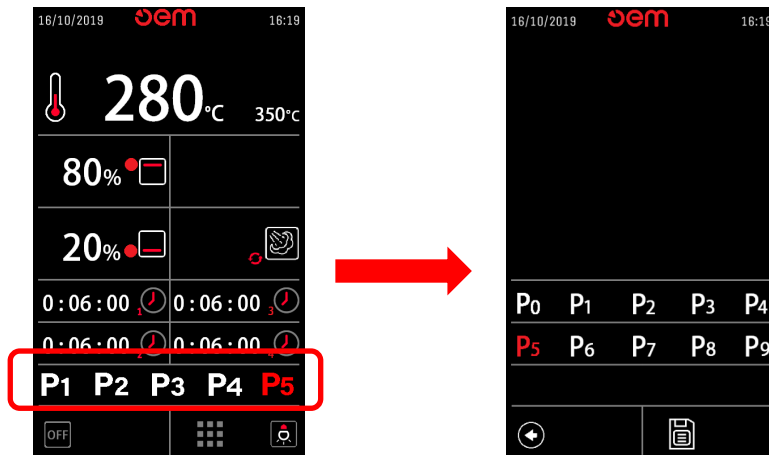
By pressing the relevant button on the main screen (Fig. 2 – Pos. 8-9-10-11) you can change the cooking timer using the "+" (Fig. 7 – Pos. 1) and "-" (Fig. 7 – Pos. 2) buttons.

Once the desired value has been reached, press the "Back" button to confirm (Fig. 7 – Pos. 3).

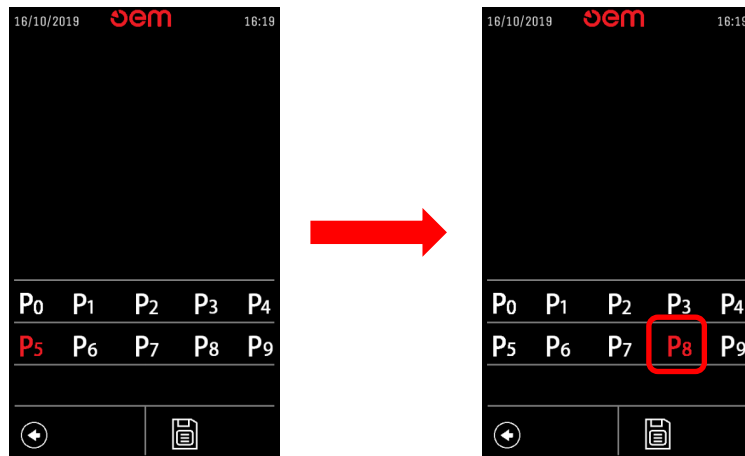
6.3.5 Changing cooking program

To switch from one cooking program to another:

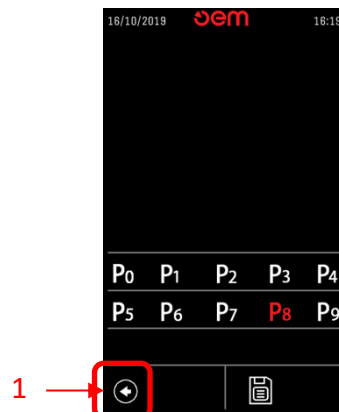
1. Press in the cooking programs area of the display. You will automatically be redirected to the cooking programs screen:



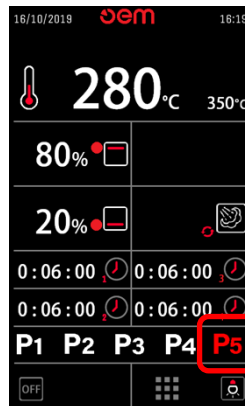
1. In the new screen, select another program from those available (for example P8). The selected program will be highlighted in RED.



2. Once you have selected the desired program, press the BACK button (1) at the bottom left to return to the main screen.



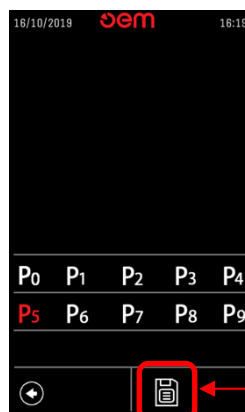
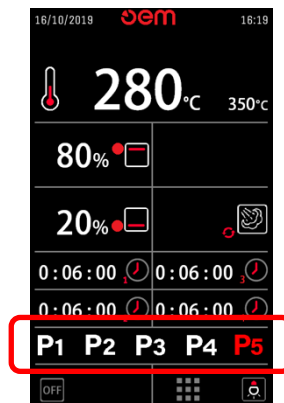
6.3.6 Saving cooking parameters



After modifying any parameter (set temperature, timer, etc.), the indicator of the program in use (for example P5) will begin to flash. This indicates that a parameter within the cooking program has been changed but has not been saved.

To save the parameter:

1. Select the "flashing" program on the display. You will automatically be redirected to the save programs screen.



1. In this screen, select in which program to save the modified parameter or parameters (the selected program is displayed in RED).
2. Once the program has been selected, press and hold the SAVE button (2) at the bottom right until the beep sounds to correctly store the programs.

Once the program is saved, the display will automatically return to the main screen.

6.3.7 Cooking Assistant (Fig. 8)

The Cooking Assistant is a function that ADJUSTS the performance of the oven according to productivity: when the temperature of the cooking chamber drops compared to the set temperature, the Cooking Assistant will intervene (based on the set parameters).

By pressing the button relating to the Cooking Assistant on the User Menu screen (fig.3, Pos.6) it is possible to change the parameters of the Cooking Assistant.

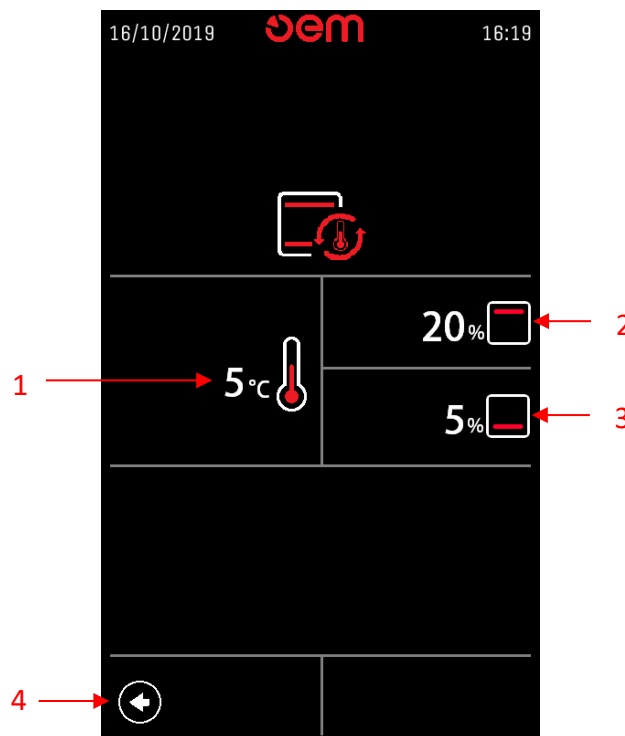


Fig.8

To set parameters:

- Press the TEMPERATURE button (Fig. 8 – Pos. 1) to set the temperature difference to which the Cooking Assistant intervenes;
- Press the button relating to the Upper Heating Elements (Fig. 8 – Pos. 2) to *increase* or *decrease* the percentage of the same when the Cooking Assistant is active;
- Press the button relating to the Lower Heating Elements (Fig. 8 – Pos. 3) to *increase* or *decrease* the percentage of the same when the Cooking Assistant is active;

Once the desired parameters have been set, press the Back button to confirm (Fig. 8 – Pos. 4).

COOKING ASSISTANT NOTES

1. Each programme has its own dedicated settings for Cooking Assistance, so they can be stored within programmes P0 – P9;
2. It is necessary to maintain a certain "margin" for the percentages of resistances, otherwise the function is ineffective;
3. The sum of the percentages of the heating elements on the main screen plus those of the Cooking Assistant can be a maximum of 100%.

6.3.8 Calendar (Fig. 9)

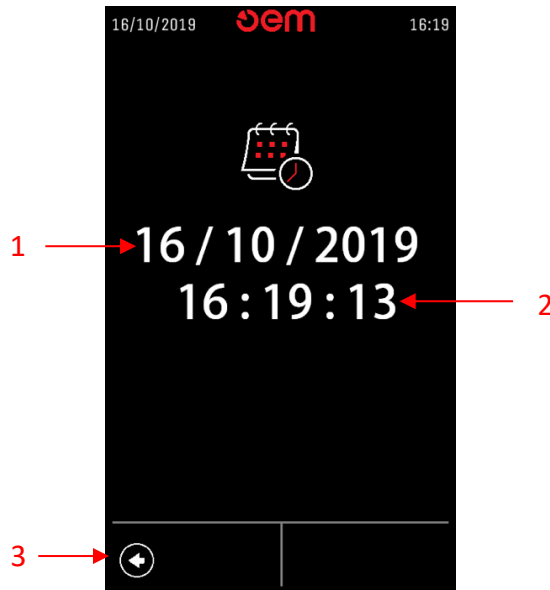


Fig.9

By pressing the CALENDAR button in the User Menu (Fig. 3, Pos. 2) you can access the following settings:

1. DATE (Fig. 9 – Pos. 1).
2. TIME (Fig. 9 – Pos. 2).

To change the date and time, click on the corresponding value and change it using the "+" and "-" buttons. Once the Date and Time have been changed, press the Back button (Fig. 9 – Pos. 3).

6.3.9 Programmed ignitions (Fig. 10)

By pressing the button relating to the PROGRAMMED IGNITIONS in the User Menu (Fig.3, Pos.2) you can access the setting page. Using this menu, you can set two daily switch-ons.

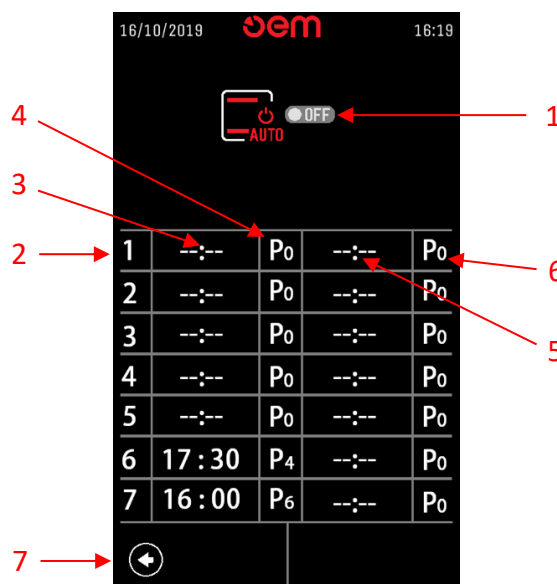
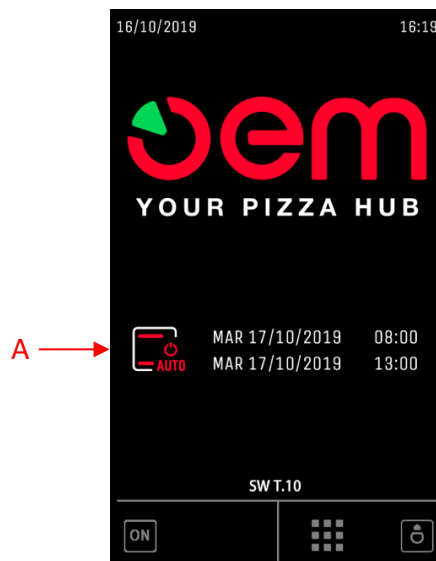


Fig.10

1. **Programmed ON/OFF switch-ons**
You can turn auto-on on or off without having to clear the daily settings. To activate/deactivate the function, simply press the ON/OFF button on the display (Fig. 10 – Pos. 1).
2. **Days of the week column**
Displays the day of the week when the oven turns on (1 = Monday, 7 = Sunday). If the time is not indicated but --:-- is displayed, the day is skipped.
3. **Time for the first time to switch on**
In this field you can set the time when the oven is switched on for the first time.
4. **Schedule for the first time**
In this field you can set the program for the first time the oven is switched on.
5. **Second switch-on time**
In this field you can set the time for the second time the oven is switched on.
6. **Second Switch-On Program**
In this field you can set the program for the second time the oven is switched on.

Once you have finished setting the programmed switch-ons, press the back button (Fig.10 - Pos.7) to confirm and return to the User Menu.

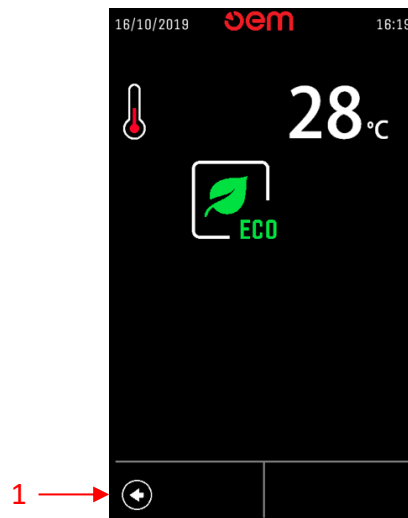
With the oven switched off, the programmed switch-ons set for the day are displayed (Fig.11, pos. A).



Img.11

6.3.10 ECO mode (Fig. 12)

By pressing the ECO MODE button in the User Menu (Fig.3, Pos.3) it is possible to activate this mode.



Img.12

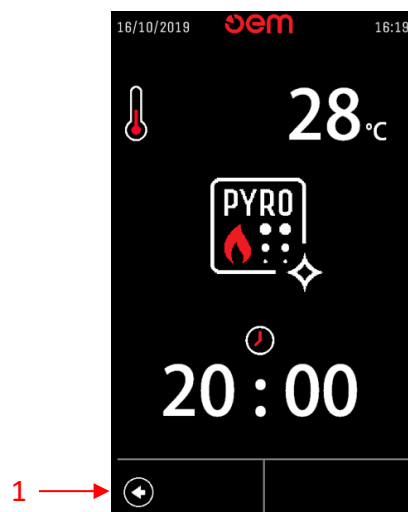
When ECO is activated, the oven works at 50% of the user settings, in order to maintain the temperature inside the cooking chamber, avoiding wasting energy.

To deactivate the ECO mode, press the back button (Fig.12 – Pos.1).

6.3.11 Self-cleaning (Fig. 13)

By pressing the Pyrolysis-Self-cleaning button in the User Menu (Fig.3, Pos.4), the oven will start the Self-cleaning cycle.

The oven will first have to reach a temperature of 400°C and at this point a 20-minute timer will start. When the timer expires, the oven will automatically turn off.



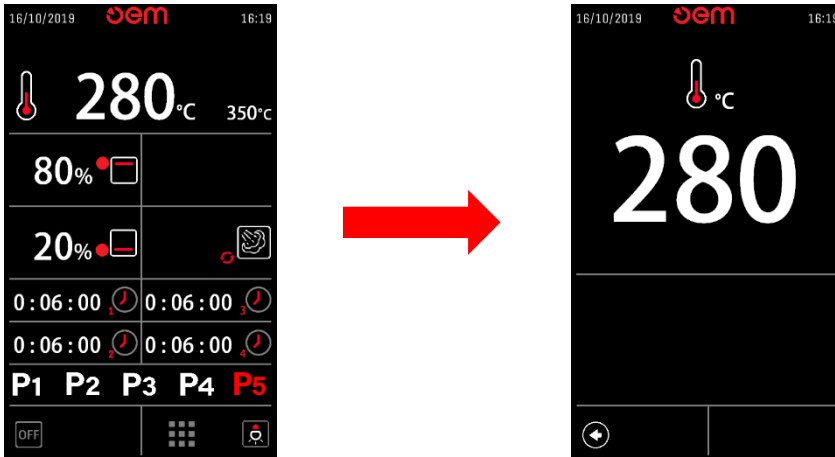
Img.13

To exit this function at any time, simply press the back button (Fig.13- Pos.1).

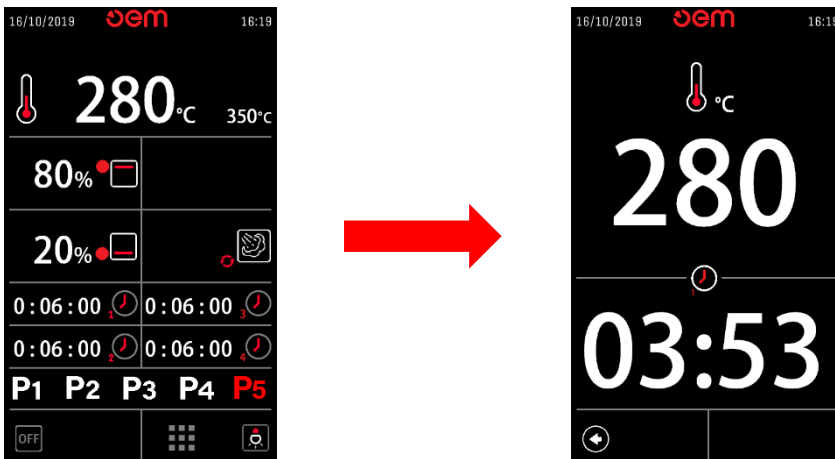
6.3.12 STAND-BY screen

After **two minutes** in which nothing is pressed on the display (or the knob is moved/pressed), the oven **automatically** switches to STAND-BY mode. In this mode, the temperature in the oven chamber and the cooking timer (if active) are displayed:

COOKING TIMER NOT ACTIVE:



COOKING TIMER ACTIVE:



You can always return to the home screen by pressing the back button.

NOTE:

Only **one timer** is displayed at a time on the **STAND-BY** screen. If multiple timers are activated, once the first timer ends, the next one will be displayed. Every time a timer has finished counting it will be signaled acoustically.

6.4 Usage Procedures

6.4.1 Preliminary checks

Before commissioning the machine, the following checks must be carried out.

- Check that the machine is placed on a surface that can support its weight.
- Check that the space around the machine is free of clutter and/or pitfalls.
- Check that the machine has been connected to the mains.
- Check that the feeding phases are correct.
- Check that the machine is not in the "Maintenance" state.



ATTENTION!

Take the product coming out of the oven with adequate personal protective equipment given the high risk of scalding.

6.4.2 Door Opening

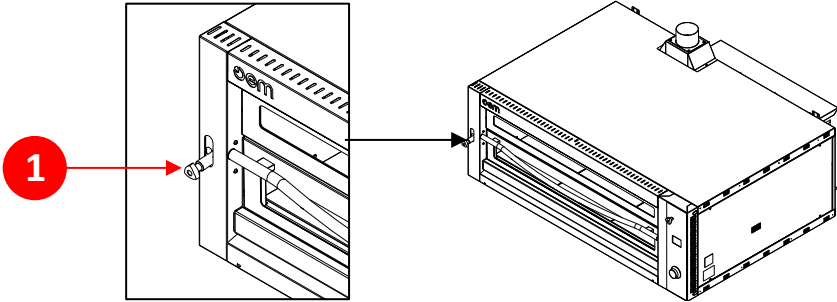
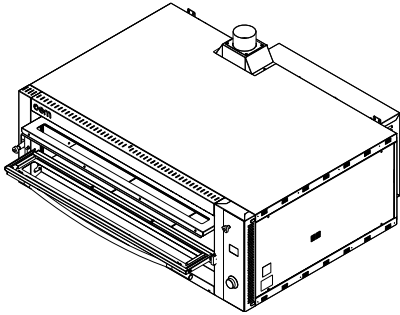
6.4.2.1 Lower Door Opening

To open the lower oven door proceed as described:

STEP	ACTION
1	Rotate the knob (pos.1) anti-clockwise.
2	Pull the handle and open the lower door.

6.4.2.2 Lower and upper door opening

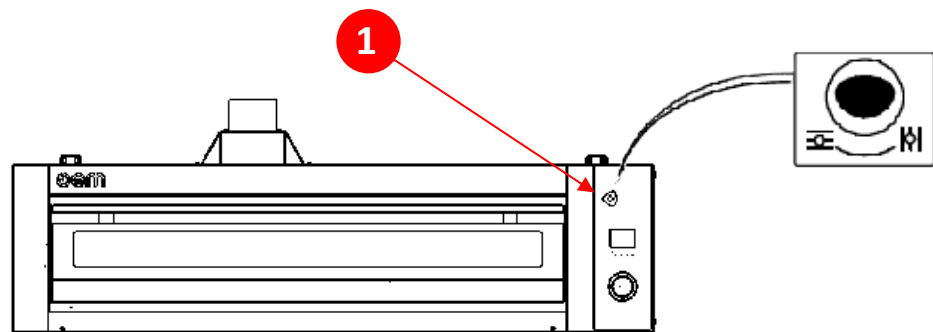
To open the lower and upper oven doors at the same time, proceed as described:

STEP	ACTION
1	Push the handwheel (pos.1) and rotate clockwise, keeping it pressed, to connect the lower port and the upper port.
	
2	Pull the handle and open the doors.
	

6.4.3 Start-up procedure

To start the machine, proceed as described:

STEP	ACTION
1	Close the chimney by operating the handwheel (pos.1) anticlockwise, closing the damper.
2	Set the main ON / OFF switch, located upstream of the machine, to "ON".
3	Press the On/Off button. (see paragraph "Operator panel").
4	Set the cooking parameters.
5	Wait for the oven to reach the set temperature.
6	When the desired temperature is reached, open the fireplace by turning the handwheel (pos.1) clockwise.
7	Proceed with cooking the product.



IMPORTANT!

If the weekly program has not been set, the oven turns on with the last program set.



IMPORTANT!

During cooking it is possible to modify the parameters by acting on the relevant buttons as explained in the previous paragraphs (See the "Operator panel" paragraph).



IMPORTANT!

Carry out some cooking tests to find the correct parameters.

6.4.4 Shutdown Procedure

To turn off the machine, proceed as described:

STEP	ACTION
1	Press the on/off button (see "Operator panel" paragraph) to stop the machine.



IMPORTANT!

At the end of the working day, turn off the oven.



IMPORTANT!

If the self-ignition mode is set, **DO NOT** turn off the oven using the main switch positioned upstream.



ATTENTION!

Turn the main switch of the electrical system to "OFF" only when the oven has completely cooled down.

6.5 General Cooking Rules

It is a good idea to take into account the following provisions, for optimal operation and ideal cooking of the pizza.

6.5.1 Cooking on a refractory surface

Turn on the oven at least 1 hour and 15 minutes before the start of work, setting the following parameters:

- Working temperature 290°C ÷ 350°C;
- Sky resistances 75%;
- Plate resistances 5%.



IMPORTANT!

When cooking the first pizzas, set the temperature to 320°C.



IMPORTANT!

If a significant increase in work is expected, adjust the audience resistance to 40%.



ATTENTION!

These measures avoid deterioration of the refractory surface and therefore allow correct cooking of the pizza.

- Do not throw salt on the refractory surface;
- Do not cool the hob using a cloth moistened with cold water;
- Use only pizza dough.

6.5.2 General rules for baking on a baking tray

Turn on the oven at least 1 hour and 15 minutes before the start of work, setting the following parameters:

- Working temperature 300°C ÷ 350°C;
- Sky resistances 40%;
- Slab resistances 60%.



IMPORTANT!

When you turn on the oven, do not adjust the top and bottom resistances to the maximum (100%) as the oven temperature will be 50° - 60° C higher than the set temperature and you risk burning the pizzas.

6.6 Pizza Cooking



ATTENTION!

The inside of the oven has a high temperature, therefore when inserting and extracting the pizza use adequate personal protective equipment; DANGER OF BURN.

6.6.1 Pizza Cooking

- When the set temperature is reached, adjust the chimney damper by turning the handwheel;
- open the access door and insert the pizza to be cooked;
- start the hood (if equipped) by pressing the relevant switch; During cooking, it is possible to change the parameters on both the manual and digital control ovens by using the relative buttons or knobs as explained in the previous paragraphs.
- When cooking is complete, open the oven access door and take out the cooked pizza.

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Chapter 7

MAINTENANCE

7 MAINTENANCE



ATTENTION!

Carry out maintenance operations when the machine is turned off (main switch positioned on "0" - "OFF").



ATTENTION!

Maintenance operations must be carried out by qualified and authorized personnel.



IMPORTANT!

The removal of the electrical connection must be such that an operator can verify from any point to which he has access that the plug is disconnected.

Maintenance of the machine includes interventions (inspection, verification, control, adjustment and replacement) that become necessary after normal use.

For good maintenance:

- Use only original spare parts, tools suitable for the purpose and in good condition.
- Respect the frequency of intervention indicated in the manual for scheduled maintenance (preventive and periodic). The distance (indicated in time or in work cycles) between one intervention and another is to be understood as the maximum acceptable; therefore it must not be exceeded; it can be abbreviated instead.
- Good preventive maintenance requires constant attention and continuous surveillance of the machine. Promptly check the cause of any abnormalities such as excessive noise, overheating, etc. and remedy it.
- Timely removal of any causes of anomaly or malfunction avoids further damage to the equipment and ensures the safety of operators.

The personnel responsible for maintaining the machine must be well trained and must have an in-depth knowledge of accident prevention regulations; Unauthorized personnel must remain outside the work area during operations.

Machine cleaning activities are also carried out only and exclusively during maintenance and when the machine is stopped and de-energized.



IMPORTANT!

In case of doubt, it is forbidden to operate. Contact OEM ALI GROUP S.R.L A SOCIO UNICO for the necessary clarifications.



ATTENTION!

Repair or maintenance interventions not contained in this manual can only be carried out with the prior authorization of OEM ALI GROUP S.R.L A SOCIO UNICO.

No liability relating to damage to people or things can be attributed to OEM ALI GROUP S.R.L A SOCIO UNICO for interventions other than those described or carried out in ways other than those indicated.

Machine maintenance operations are divided, from an operational point of view, into two main categories:

Maintenance
ordinary

All those operations that the maintenance technician must carry out, in a preventive manner, to guarantee the good functioning of the machine over time; ordinary maintenance includes inspection, control, adjustment, cleaning and lubrication operations.

**Maintenance
extraordinary**

All those operations that the maintenance technician must carry out when the machine needs it. Extraordinary maintenance includes overhaul, repair, restoration of nominal operating conditions or replacement of a faulty, defective or worn unit.

7.1 Safety Warnings



ATTENTION!

Before starting any maintenance work, disconnect the machine from the power supply.



ATTENTION!

Removal of the plug must be such that an operator can verify from any point to which he has access that the plug is disconnected.



ATTENTION!

When the machine is undergoing maintenance, to prevent it from being started accidentally, disconnect the power supply and affix signs with the words: "ATTENTION! MACHINE UNDER MAINTENANCE".

The accident prevention precautions contained in this paragraph must always be strictly observed, when servicing the machine, in order to avoid injury to personnel and damage to equipment.

- Carry out the work only and exclusively with the machine switched off and de-energized.
- Affix specific warning signs such as: EQUIPMENT UNDER MAINTENANCE - DO NOT SWITCH ON THE POWER SUPPLY, in correspondence with the machine.
- Carry out the operations within your competence (Mechanical, Electrical, Fluidic) for which you are authorized to intervene.
- It is necessary to be able to use the most suitable and appropriate instrumentation to search for the fault and to know the most suitable equipment for maintenance interventions.

7.2 Routine Maintenance

The machine, when it is delivered to the user, is already adjusted to work correctly; However, to ensure its proper functioning over time, periodic and preventive checks and maintenance must be carried out.

Routine maintenance includes inspections, checks and interventions that, in order to prevent breakdowns, keep under control:

- the mechanical condition of the machine;
- (electrical) power sources;
- cleaning of the machine.

The following tables list a series of checks and interventions to be carried out following a recommended timeline. The frequency of routine maintenance operations indicated refers to normal operating conditions, i.e. corresponding to the expected conditions of use.

7.2.1 Checks and verifications

7.2.1.1 Routine maintenance tables

OPERATION	FREQUENCY				
	Daily	Weekly	Monthly	Half yearly	Every 2 years
Visual inspection of the condition of the machine			X		
Bolt tightening check				X	
Oven overhaul*					X

7.2.2 Cleanliness



ATTENTION!

Cleaning operations must be carried out only by qualified and authorized personnel.



ATTENTION!

Comply with the regulations in force in the country of installation regarding the treatment of washing water.



IMPORTANT!

The removal of the electrical connection must be such that an operator can verify from any point to which he has access that the plug is disconnected.

7.2.2.1 Cleaning tables

OPERATION	Daily				
	Daily	Weekly	Monthly	Half yearly	Annual
External cleaning	X				
Self-cleaning cycle	X				
Cleaning the refractory surface	X				
Cleaning of the cooking chamber			X		

7.2.2.2 Exterior cleaning

To clean the exterior, use a cloth dampened with water and detergent suitable for the surface to be treated.

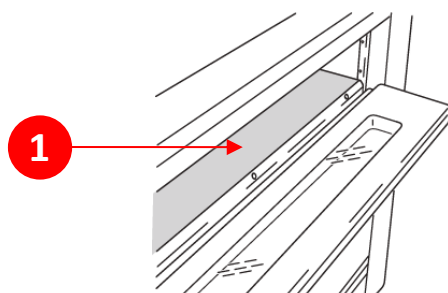


ATTENZION!

To clean the oven DO NOT use metal tools such as scouring pads, brushes, scrapers and/or corrosive products. DO NOT use water jets.

7.2.2.3 Refractory floor cleaning

Check that the oven is completely cool, open the door and clean the refractory surface (pos.1) with the appropriate brush.

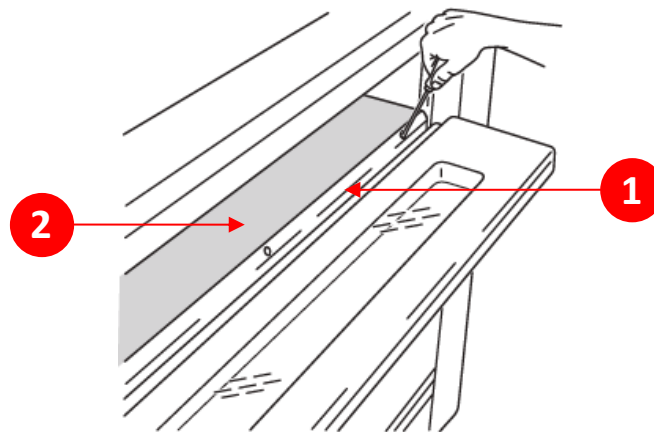


7.2.2.4 Cleaning of the cooking chamber

Operator qualification	Operator
DPI necessary	
Tools to use	Hand tools

To clean the chamber, proceed as described:

STEP	ACTION
1	Check that the oven is completely cold, then open the door, remove the protection (pos.1) by unscrewing the relative screws.
2	Gently remove the refractory surface (pos.2) from the oven.
3	Using a vacuum cleaner, remove all residues present.
4	Clean the refractory surface using the appropriate brush.
5	Riposizionare il piano refrattario e rimontare la protezione precedentemente smontata.



ATTENTION!

Handle the refractory surface with care. Do not wash with water, DO NOT wash in the dishwasher, DO NOT use detergents to clean the refractory surfaces, only use a cloth soaked in water.

7.2.2.5 Self-cleaning cycle

Operator qualification	Operator
DPI necessary	
Tools to use	Hand tools

To carry out the self-cleaning cycle, proceed as described:

STEP	ACTION
1	Carry out the self-cleaning cycle described in chapter 6 – Controls and use.

7.3 Extraordinary maintenance



ATTENTION!

Extraordinary maintenance and repairs of the machine are reserved for qualified, trained and authorized technicians employed by OEM ALI GROUP S.R.L A SOCIO UNICO or by the authorized assistance centre.

These interventions require in-depth and specialized knowledge of the machines, the necessary operations, the associated risks and the correct procedures to operate safely.

If exceptional events occur, which require extraordinary maintenance, the user's ordinary maintenance technicians must follow these procedures:

- check the condition of damaged or out-of-phase units;
- perform the operations described in this paragraph;
- if the operations to be carried out are not contemplated in this manual, send to OEM ALI GROUP S.R.L A SOCIO UNICO the report of the events that occurred, the result of the inspection and any observations.

OEM ALI GROUP S.R.L A SOCIO UNICO or the authorized service center will evaluate the situation on a case-by-case basis. They will then agree with the ordinary maintenance technicians on the type of intervention to be carried out, choosing the most suitable solution among those listed below:

- OEM ALI GROUP S.R.L A SOCIO UNICO sends an authorized, instructed and qualified technician to carry out the necessary interventions;
- or OEM ALI GROUP S.R.L A SOCIO UNICO authorizes the user's ordinary maintenance technicians to carry out the interventions, sending any additional instructions.

ATTENTION!




The spare parts to be replaced must be ordered from OEM ALI GROUP S.R.L A SOCIO UNICO. If the customer does not use original spare parts or those authorized in writing by OEM ALI GROUP S.R.L A SOCIO UNICO, the latter is considered free from any responsibility for the functioning of the machine and operator safety. Authorization and/or instructions must always be communicated in writing. In the absence of written authorization it is forbidden to operate and OEM ALI GROUP S.R.L A SOCIO UNICO declines all responsibility.



ATTENTION!

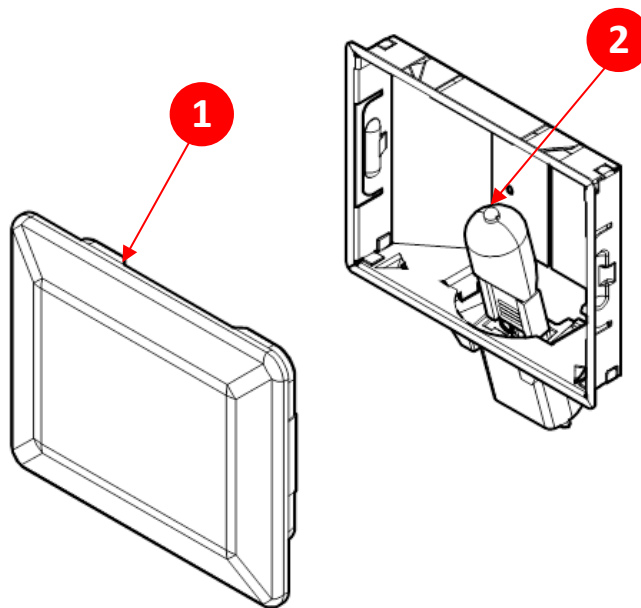
If extraordinary maintenance interventions are necessary, contact OEM ALI GROUP S.R.L A SOCIO UNICO.

7.3.1 Lamp replacement

Operator qualification	Electrical maintenance engineer
DPI necessary	
Tools to use	Hand tools


To replace the lamp, proceed as described:

STEP	ACTION
1	Open the oven and using a screwdriver, pry and remove the glass (pos.1).
2	Replace the bulb (pos.2).
3	Reposition the lamp cover glass (pos.1).



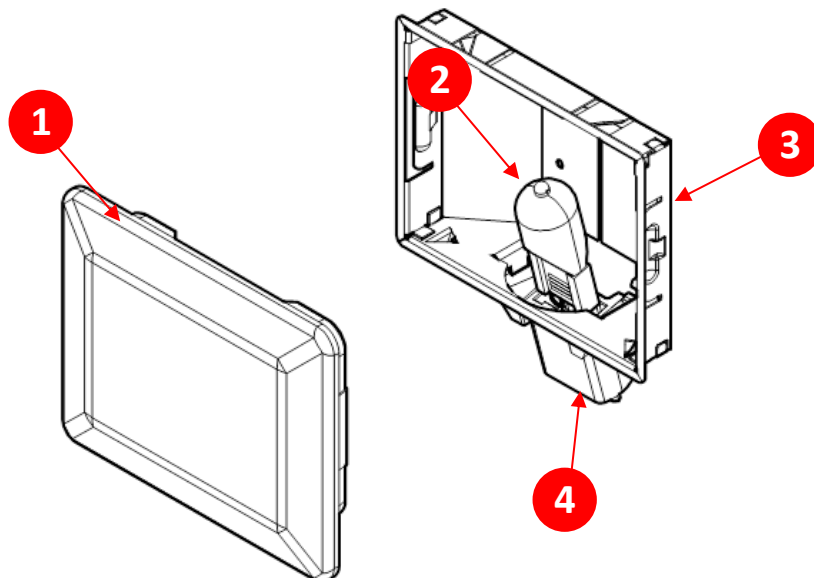
ATTENTION!
The lamp is halogen type; DO NOT touch with your fingers.

7.3.2 Lamp holder replacement

Operator qualification	Electrical maintenance engineer
DPI necessary	
Tools to use	Hand tools

To replace the lamp holder, proceed as described:

STEP	ACTION
1	Open the oven and using a screwdriver, pry and remove the glass (pos.1).
2	Remove the lamp (pos.2).
3	Using a screwdriver, pry and extract the lamp holder (pos.3).
4	Disconnect the electrical connections (pos.4) on the lamp holder.
5	Connect the new lamp holder and insert it into the seat inside the oven chamber.
6	Connect the bulb and refit the glass.



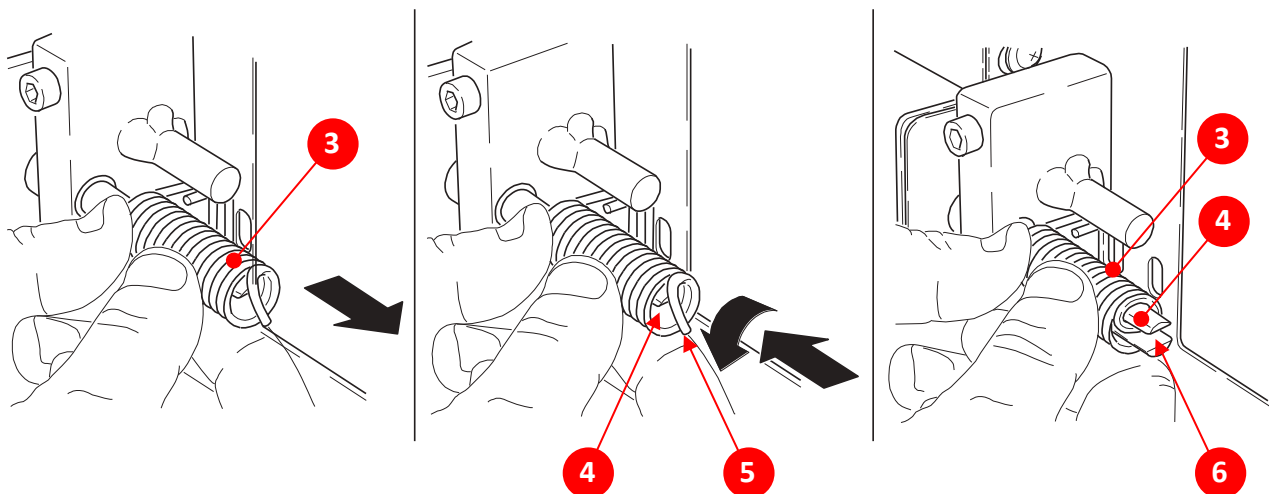
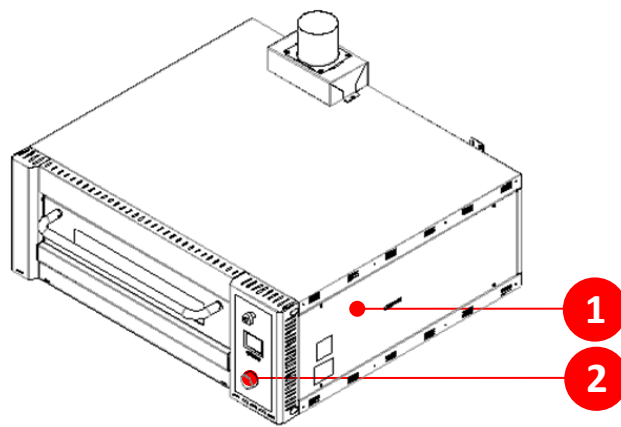
ATTENTION!
The lamp is halogen type; DO NOT touch with your fingers.

7.3.3 Door spring replacement

Operator qualification	Mechanical maintenance technician
DPI necessary	
Tools to use	Hand tools

To replace the spring, proceed as described:

STEP	ACTION
1	Remove the right side panel (pos.1) by unscrewing the relative screws.
2	Remove the control panel (pos.2) by unscrewing the relative screws.
3	Remove the spring (pos.3) and replace it.
4	Insert the spring (pos.3) onto the pin (pos.4), rotate it pre-loading it and hook the spring stop (5) into the milling (pos.6) of the pin (pos.4).
5	Refit the panels (pos.1) and (pos.2).

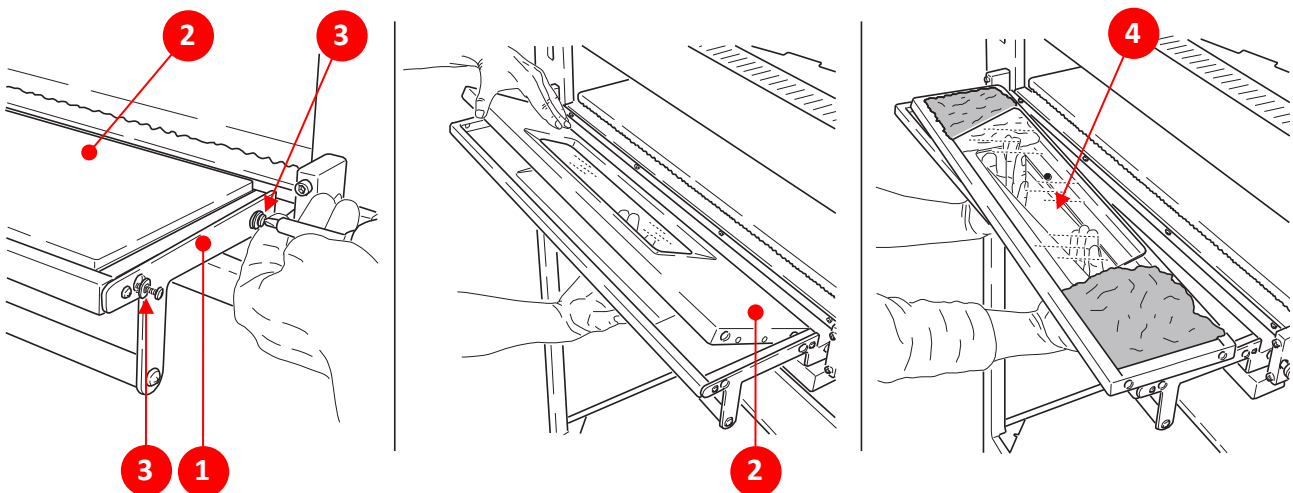


7.3.4 Door glass replacement

Operator qualification	Mechanical maintenance technician
DPI necessary	
Tools to use	Hand tools

To replace the glass, proceed as described:

STEP	ACTION
1	Open the door (pos.1) and remove the internal panel (pos.2) by unscrewing the screws (pos.3).
2	Remove the glass (pos.4) and replace it by reassembling everything in reverse order.



7.3.5 Safety thermostat reset



ATTENTION!

This operation must be carried out by the technical assistance service after the fault recovery operation.



ATTENTION!


Disconnect the line disconnecter positioned upstream of the appliance, eliminate the causes that caused the thermostat to be inserted.



ATTENTION!

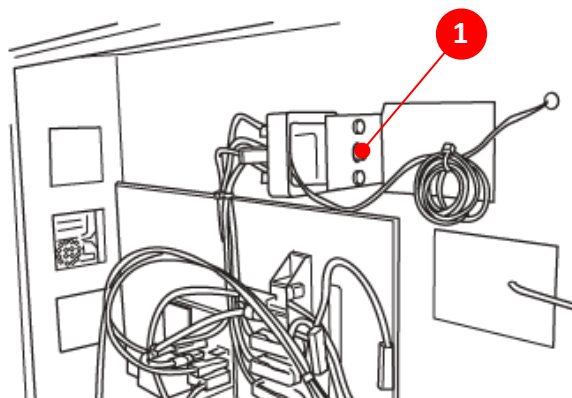
If the thermostat switches on several times, contact the technical assistance service.

7.3.5.1 Oven safety thermostat reset


Operator qualification	Electrical maintenance engineer
DPI necessary	
Tools to use	Hand tools

To reset the thermostat, proceed as described:

STEP	ACTION
1	Remove the right side panel.
2	Press the red button (pos.1) of the safety thermostat then refit the side panel.

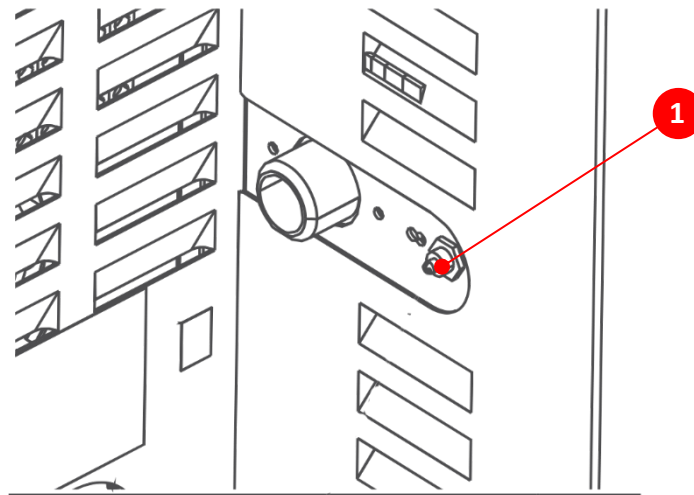


7.3.5.2 Steam safety thermostat reset

Operator qualification	Electrical maintenance engineer
DPI necessary	
Tools to use	Hand tools

To reset the thermostat, proceed as described:

STEP	ACTION
1	Press the button (pos.1).



Chapter 8

DECOMMISSIONING AND DISPOSAL

8 DECOMMISSIONING AND DISPOSAL



ATTENTION!

Decommissioning and dismantling operations must be entrusted to personnel specialized in these activities. In particular, only the person in charge of the dismantling phase and disposal at the end of life can carry out:

- mechanical and electrical disconnection of the parts according to the disassembly instructions and project diagrams.
- transport activities of the parts to the disposal center for the separation of materials.

The materials of which the machine is made are essentially:

- ferritic steel (AISI 430);
- steel (DD11);
- aluminates (DX51D + AS);
- polyethylene plastic material;
- elastomers, PTFE, graphite;
- electrical cables with their sheaths;
- etc...



ATTENTION!

The machine does not contain dangerous components or substances that require special removal procedures.

8.1 Decommissioning and storage

If the machine is not to be used for a long period, it is necessary to secure it and store it. Proceed as described:

STEP	ACTION
1	Disconnect the machine's power supply.
2	Coprire la macchina ed immagazzinarla in un ambiente coperto e privo di eccessiva umidità.

8.2 Disposal

When you intend to dispose of the machine, you must ensure that it is made safe. Proceed as described:

STEP	ACTION
1	Disconnect the machine's power supply.
2	Proceed with disassembly, separating the machine components into groups for separate disposal.



ATTENTION!

For the disassembly of commercial parts or sub-supply material that are part of the machine supplied by OEM ALI GROUP S.R.L A SOCIO UNICO please refer to the relevant supplier manual.



Pursuant to the "WEEE" Directive 2012/19/EU, if the component/equipment purchased is marked with the following crossed-out wheeled bin symbol, it means that the product must be collected separately from other waste at the end of its useful life.



ATTENTION!

Please remember to comply with the laws in force regarding disposal in the country where the machine is installed.

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Chapter 9


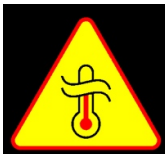

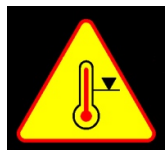

TROUBLESHOOTING

9 TROUBLESHOOTING

9.1 Alarms during operation

During operation, alarms due to breakages can be inserted; These alarms are shown on the display.

9.1.1 "ALARMS" List

ATTENTION!	RETRIEVAL	IMAGE
PROBE SHORT-CIRCUITED	<p>Indicates that the chamber temperature probe is short-circuited. The oven is switched off.</p> <p><i>Call the technical service department to have the probe replaced.</i></p>	
INTERRUPTED OR DISCONNECTED PROBE	<p>Indicates that the chamber temperature probe is interrupted or disconnected. The oven is switched off.</p> <p><i>Call the technical service department to check and/or replace the probe.</i></p>	
OVER-TEMPERATURE CHAMBER	<p>Indicates that the temperature in the chamber has exceeded 500°C. The oven heating is switched off.</p> <ul style="list-style-type: none"> • Turn off the oven, wait for the chamber to cool down and repeat the operation. <p><i>If the alarm recurs, call the technical assistance service.</i></p>	
ELECTRICAL SYSTEM OVERTEMPERATURE	<p>Indicates that the temperature of the power board heatsink has exceeded 70°C.</p> <ul style="list-style-type: none"> • Turn off the oven and check that the cooling fans in the technical compartment are working properly. <p><i>Call the technical support service.</i></p>	 NTC
CONTACTOR ALARM	<p>Indicates that the main contactor is faulty. <i>Call the technical support service.</i></p>	

9.2 Malfunctions, causes and remedies

PROBLEM	SOLUTION
The oven does not turn on	Check that there is an electrical connection. Check that the main switch is turned on. Call the technical assistance service.
The pizzas are not cooked evenly	Dirty hob: clean the hob. Damaged hob: replace the hob. Adjust the oven temperature.
Failure to reach temperature	Resistors not working. Check the oven's electrical connection. Call the technical assistance service.



ATTENTION!

For all other problems, contact the Technical Assistance Service.

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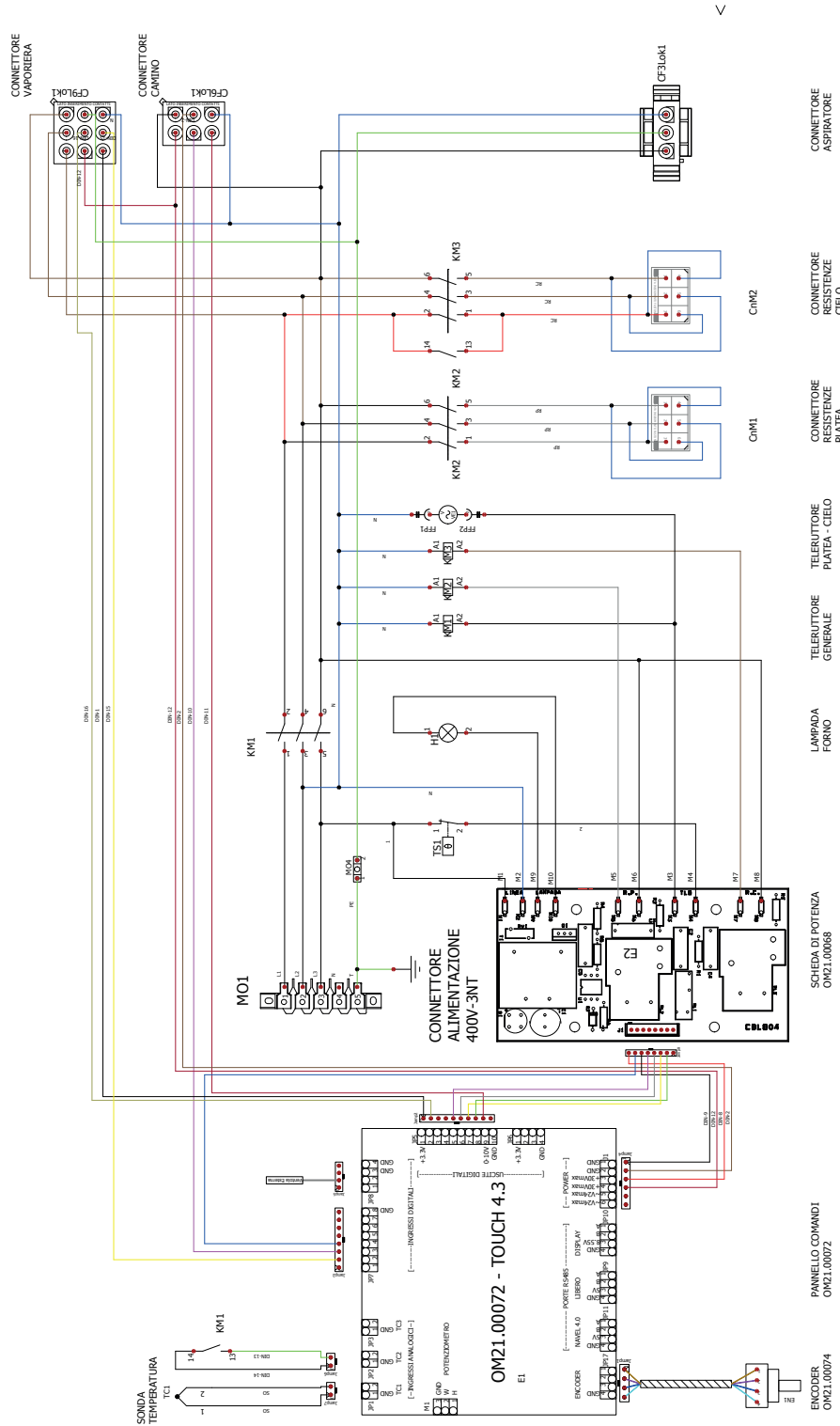
Chapter 10

ATTACHMENTS

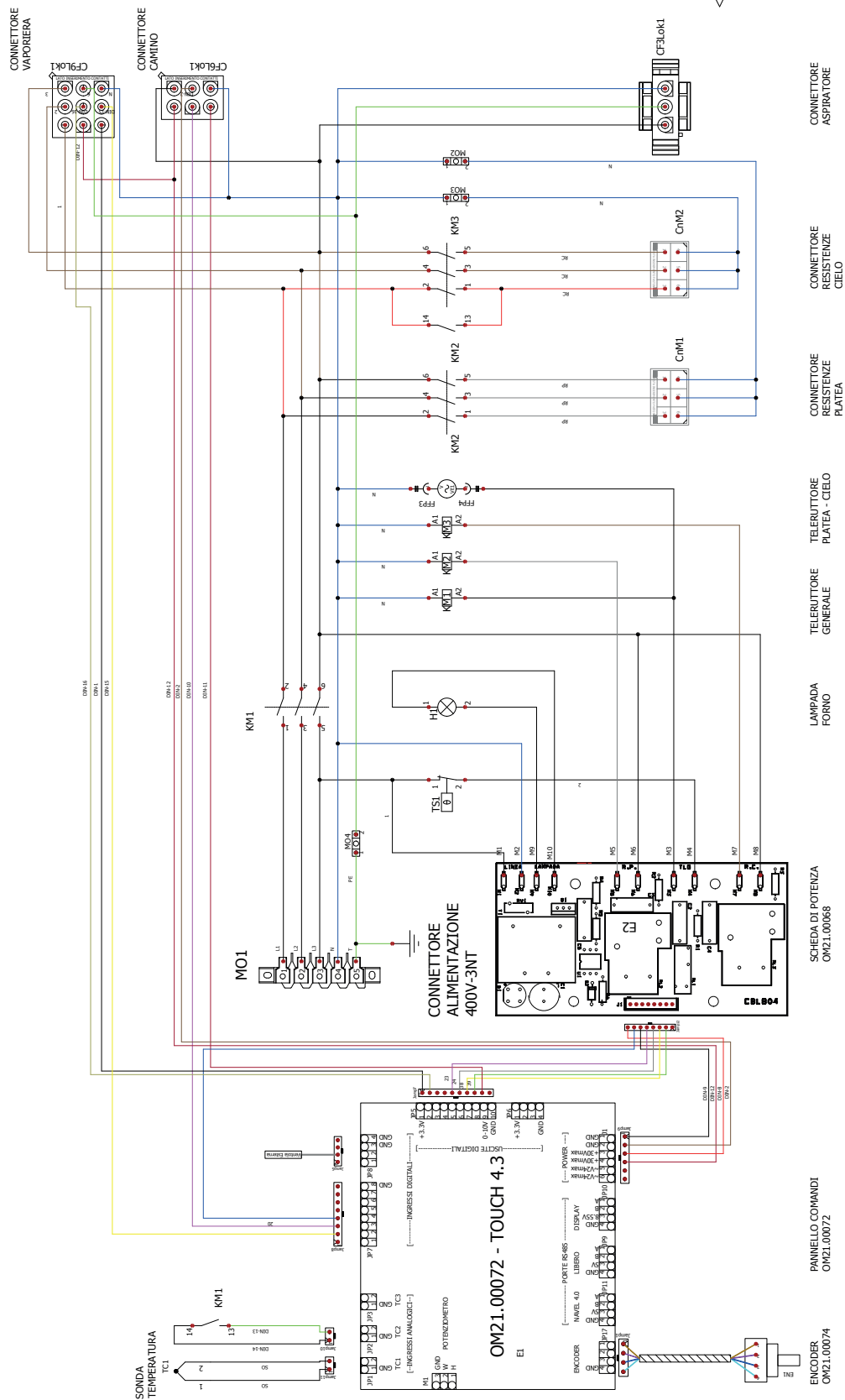
10 WIRING DIAGRAMS

LIST OF ATTACHMENTS	
1	WIRING DIAGRAMS

Wiring diagram - MULTIBAKE 640L H16 and H30 (230-3T)



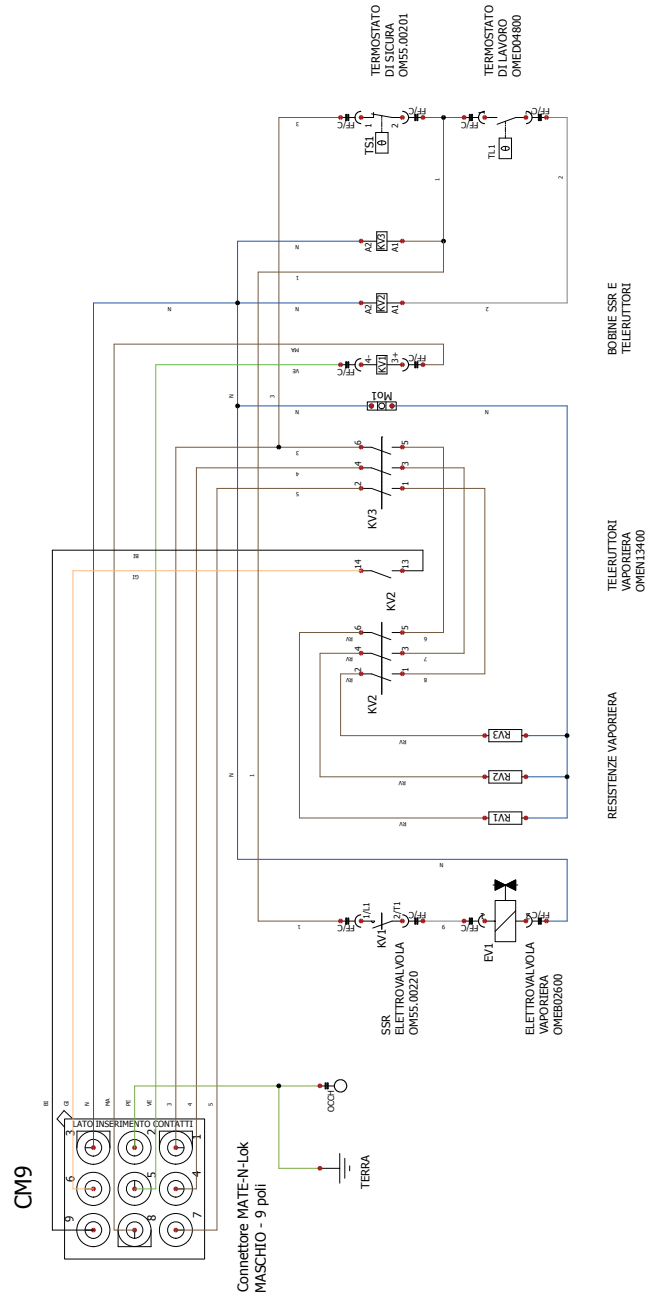
Wiring diagram - MULTIBAKE 640L H16 and H30 (400-3NT)



IMPELLER

POS.	DESCRIPTION
E1	POWER BOARD
E2	DISPLAY BOARD
EN1	ENCODER
H1	COOKING CHAMBER LAMP
KM1-KM2-KM3	CONTACTOR
Mo1	INPUT TERMINAL BLOCK
Mo2-Mo3-Mo4	CLAMP
TC1	TEMPERATURE PROBE
TS1	SAFETY THERMOSTAT
VE1	FAN

Wiring diagram – Steamer



Legend of the steamer electrical diagram

POS.	DESCRIPTION
EV1	STEAM SOLENOID VALVE
KV1	STATIC RELAY
KV2	MINI CONTACTOR
KV3	MINI CONTACTOR
TL1	WORKING THERMOSTAT
TS1	SAFETY THERMOSTAT

