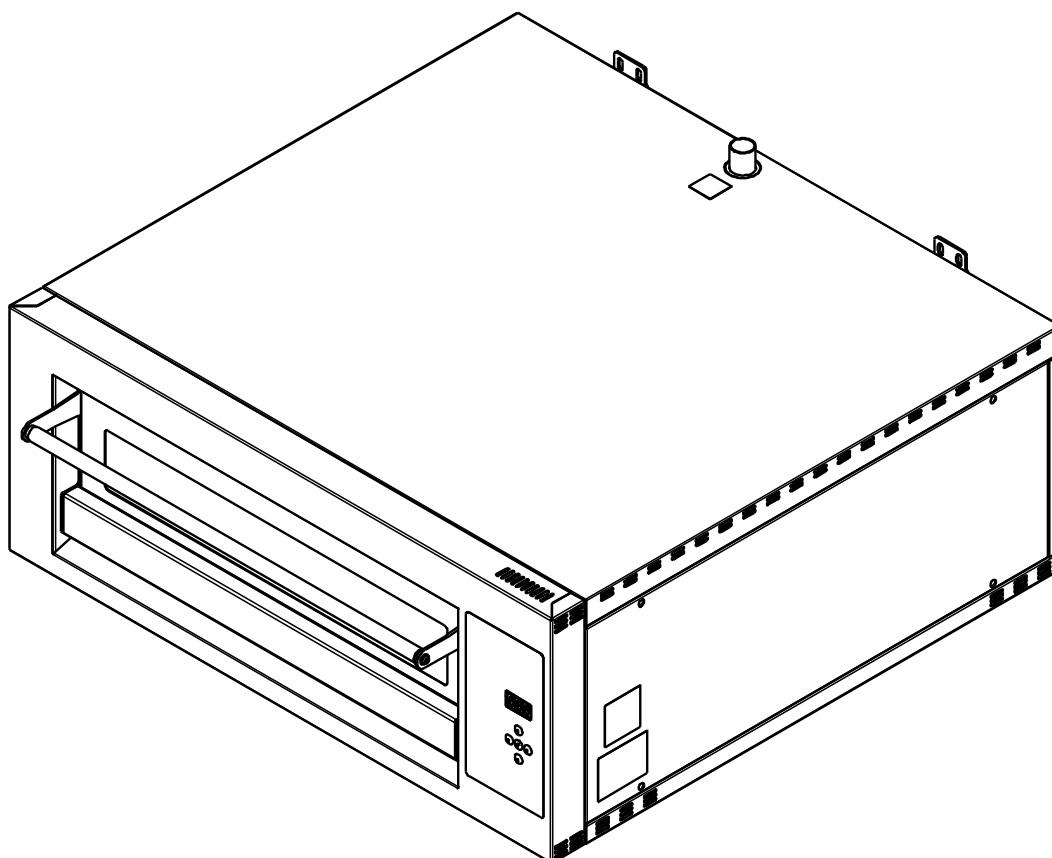


## USE AND WARNING INSTRUCTIONS



# PIZZA OVEN

## mod. DOMITOR PRO

### 430/435/630S/630L/930

### 830/835/1230L

Cod: OM40.00071



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## **PREFACE**

All rights reserved. No part of this publication can be reproduced, distributed, translated into other languages or transmitted by any electronic or mechanical means, including photocopy, recording or any other storage and retrieval system, for other purposes other than the only personal use of the buyer, without express written permission of the Manufacturer.

The Manufacturer is in no way responsible for the consequences of any mishandled operations carried out by the user.

## **EDITOR'S NOTE**

This documentation is specifically intended for technicians; therefore, some information that is easily deductible from reading texts and examining drawings may not have been further specified.

The Publisher is not, in any way, responsible for the information and data in this manual: all the information contained therein has been provided, checked and approved during verification by the Manufacturer.

The Publisher is in no way responsible for the consequences of any mishandled operations carried out by the user.

## **GENERAL**

All operational and maintenance instructions and recommendations described in this guide must be complied with. For best results, the Manufacturer recommends to perform regularly all the cleaning and maintenance operations to keep the plant in the best condition.

It's very important to train the personnel responsible for the machine, both in terms of its use, as well as for the maintenance and control of compliance with operating procedures and all the safety standards in this manual.

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# Chapter 1

## IDENTIFICATION

# 1 IDENTIFICATION

## 1.1 Manufacturer identification

<b>Manufacturer</b>	OEM ALI GROUP S.r.l. a socio unico
<b>Address</b>	Viale Lombardia, 33 Bozzolo (MN) - Italia Tel. +39 0376 910511 – Fax +39 0376 920754 info@oemali.com - www.oemali.com

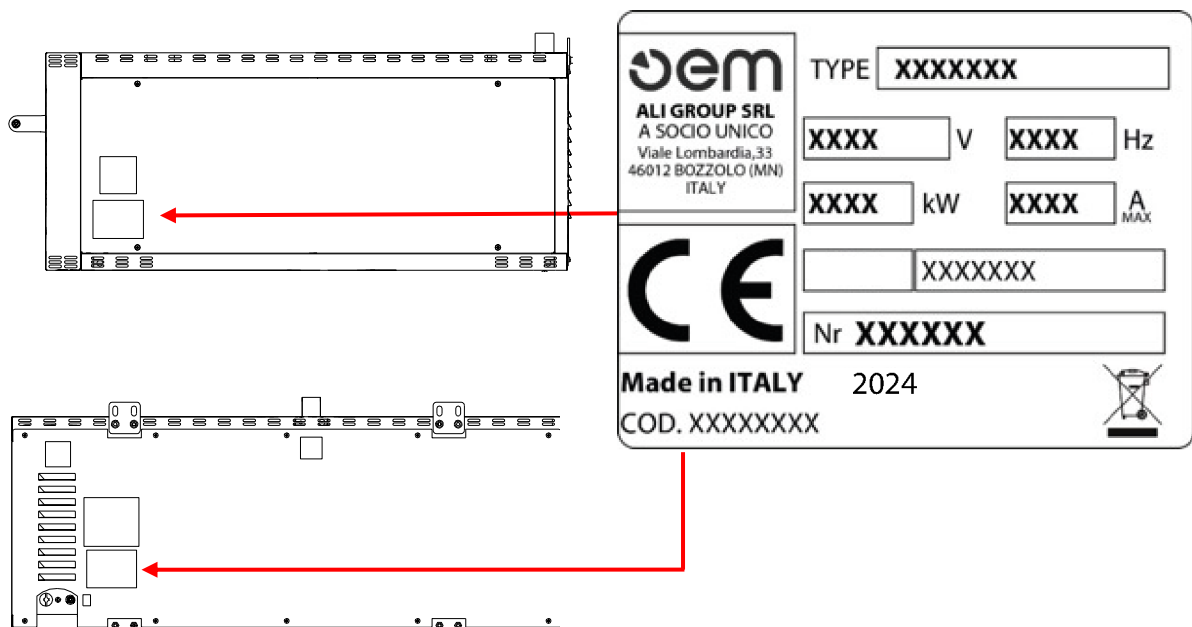
## 1.2 Identification

<b>Type</b>	PIZZA OVEN
<b>Model</b>	DOMITOR PRO
<b>Year of construction</b>	2024

## 1.3 Identification plate

The machine has an identification plate located on the side panel.

On the plate there are the details of the machine to be mentioned in case of need to the OEM ALI GROUP S.r.l a socio unico.



### PROHIBITION!

It is absolutely forbidden to remove the CE identification plate and/or replace it with other plates. If, for accidental reasons, the license plate is damaged or removed, the customer must inform the Manufacturer.



## 1.4 Declaration of Conformity CE (Fac-simile)

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**DICHIARAZIONE UE DI CONFORMITA'**  
UE DECLARATION OF CONFORMITY - DECLARATION UE DE CONFORMITE -  
UE KONFORMITÄTSEKRLÄRUNG - DECLARACIÓN UE DE CONFORMIDAD'



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

### DOMITOR PRO

Tipo - Type - Typologie - Typ - Tipo

### FORNO ELETTRICO

Electric oven - Four électrique - Elektrischer öfen - Horno eléctrico

MOD: 430/435/630L/930/830/835/1230L

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 belong to one of the categories of machines listed in the list covered in Annex IV of the Directive; therefore, for the purpose of the declaration of conformity of the machine to the present directive, OEM ALI GROUP S.R.L A SOCIO UNICO applies the procedure of compliance assessing with internal control on the manufacture of the machine, see attached VIII.

In order to certify the machine's compliance with the provisions of the Directive, OEM ALI GROUP S.R.L A SOCIO UNICO before to entry in the market , carried out the risk assessment in order to verify compliance with the essential safety and health requirements provided by the Directive as well as the tests and checks provided by the relevant reference rules. The technical construction file was produced in accordance with Annex VII of the 2006/42/CE Directive and it is available to be verified by supervisory bodies on a reasoned application, as required by the relevant legislation.

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

CE Marking	
CE Declaration of Conformity	
Instruction and Warning Manual	(Documentation drawn up in paragraph 1.7.4 of the Machines Directive 2006/42/CE)

Please note that the stand was designed according to the following Guidelines:

2006/42/CE	Machines Directive
2014/30/UE	Electromagnetic Compatibility Directive

## Chapter 2

# PRELIMINARY INFORMATION

## 2 PRELIMINARY INFORMATION

### 2.1 Recipients

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

All information and warnings are for a proper use in complete safety.

The manual, like the CE Declaration of Conformity, is an integral part of the machine and must always accompany it in every move or resale.

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

### 2.2 Supply and Storage

The manual is provided in paper and electronic format. All additional documentation will be provided in the annex to this manual. This manual can be downloaded in pdf format by linking to the site: [www.oemali.com](http://www.oemali.com).

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

The manual is an integral part of the safety, so:

1. must be kept intact (in all its parts). If it is lost or ruined, you should immediately request a copy.
2. must follow the machine until demolition (even in the case of movements, sale, rental, rent, etc....);
3. The attached manuals are part of this documentation and apply to them the same recommendations/prescription as this manual.

The Manufacturer declines all responsibility for the wrong use of the machine and/or for damages caused as a result of operations not covered in the technical documentation.

### 2.3 Updates

If the machine needs functional modifications or replacements, the Manufacturer is responsible for reviewing or updating the manual. The Manufacturer is responsible for delivering the manual update.

The user is also responsible for ensuring that, if this document is modified by the Manufacturer, 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 in additional languages must be done from the original instructions.

The Constructor is responsible for the information contained in the original instructions; translations in different languages cannot be fully verified, so if an inconsistency is detected you must follow the text in the original language or contact our Technical Documentation Office.

## 2.5 Operators

In order to establish with certainty what are the skills and qualifications of the operators involved in the various tasks (starting, cleaning, routine maintenance), see the following table:





Qualification	DEFINITION
Operator	<p>Part of the User's staff trained and machine-enabled for production purposes for the activities for which it was built and supplied.</p> <p>He will be able to perform all the necessary operations for the proper functioning of the machine and for the safety of himself or any collaborators. he must have a proven experience of using these types of machines and be trained, informed and educated about them.</p> <p>In case of doubt, he should report any anomaly to his superior.</p> <p>Note: he isn't authorized to perform any maintenance activity.</p>
Mechanical Maintainer	<p>Qualified technician able to perform preventive/corrective maintenance on all mechanical parts of the machine subject to maintenance or repair.</p> <p>Qualified technician able to have access to all parts of the machine for visual analysis, equipment health control, adjustments and calibrations.</p> <p>Qualified technician capable of:</p> <ol style="list-style-type: none"> <li>1. using the machine as the operator;</li> <li>2. intervening on mechanical organs for adjustments, maintenance and repairs;</li> <li>3. reading technical drawings and spare part-list.</li> </ol> <p>In extraordinary cases, he is trained to work the machine with reduced safeties.</p> <p>If necessary, it can give instructions to the operator for a good use of the machine for production purposes.</p> <p>Note: he is not enabled to intervene on electrical systems under tension.</p>
Electric Maintainer	<p>Qualified technician able to carry out preventive/corrective maintenance on all electrical parts of the machine subject to maintenance or repair.</p> <p>Qualified technician able to have access to all parts of the machine for visual analysis, equipment health control, adjustments and calibrations.</p> <p>Qualified technician capable of:</p> <ol style="list-style-type: none"> <li>1. using the machine as the operator;</li> <li>1. intervening on adjustments and electrical systems for maintenance, repair and replacement of worn parts;</li> <li>1. reading electrical diagrams and check the correct functional cycle.</li> </ol> <p>If necessary, it can give the operator instructions for a good use of the machine for production purposes.</p> <p>He can operate in the presence of voltage inside the electrical panels, derivation boxes, control equipment etc. only if he is the appropriate person (PEI). (Reference regulatory EN50110-1).</p>
Manufacturer's Technician	<p>Technician qualified by the Manufacturer and/or by his distributor for complex operations, because he knows the production cycle of construction of the machine.</p> <p>This person intervenes in accordance with the user's requests.</p> <p>Skills are mechanical.</p>

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

TYPE	DEFINITION
Trained Person	The one who has been informed, instructed and trained at work and any dangers arising from misuse. He also knows the importance of safety devices, safety standards and safe working conditions.

## 2.6 Symbols used in manual

SYMBOL	DEFINITION
	Symbol used to identify warnings that are important for the safety of the operator and/or machine.
	Symbol used to identify information of particular importance in the manual. The information also relates to the safety of personnel involved in the use of the machine.
	Symbol used to indicate a general prohibition.
	Symbol used to indicate the obligation to read instructions for use and maintenance before using the device.

## 2.7 Glossary

In manuals you can find a technical terminology or with an unusual meaning.

The following explains the used terms and abbreviations:

TERM	DEFINITION
Lifting accessories	Components or equipment not connected to the machines that allow, located between the machine and the load or on the load itself, the grasp of the load. The harnesses and their components are also considered lifting accessories.
ATEX	It derives from the words ATmosphères and EXplosibles and it is the conventional name that groups two directives of the European Union (EU): <ul style="list-style-type: none"> <li>• 2014/34/EU for the regulation of the equipment used in explosion risk areas;</li> <li>• 99/92/CE for the safety and health of the workers in explosive atmospheres or in explosion risk environments.</li> </ul>
Failure	A general failure that prevents the normal operation of a machine, a plant, etc.
Chains, ropes or straps	Elements designed and built for lifting purposes as an integral part of lifting machines or lifting accessories.
Damage	Any adverse consequences resulting from the occurrence of a dangerous event.

TERM	DEFINITION
D.P.I.	The term Individual Protection Device (acronym DPI) refers to products that have the function of safeguarding the worker (operator, maintainer, technician, etc.) that you wear or take them with you, from health and safety risks.
breakdown	Element totally deprived of normal ability to execute a required function.
Support	Equipped or intended to be equipped with an activation system, composed of parts or components, at least one of which moves, connected to each other solidly for a well-established application.
Malfunction	Faulty or inappropriate operation of a machine or one of its elements performing a particular function.
Protection measure	Expected measure to achieve risk reduction, implemented: <ul style="list-style-type: none"> <li>• By the designer (inherently safe design, additional protections and protection measures, information for use) and/or</li> <li>• By the user (organization: safe working procedures, surveillance, work permits; provision and use of additional means of protection; use of personal protective equipment; training).</li> </ul>
Danger	Potential source of damage that, if not avoided, implicates a risk to the safety and health of the people exposed.
Exposed person	Any person who is entirely or in part in a dangerous area.
Prevention	The set of necessary provisions or measures, also according to the particularity of the work, experience and technique, to avoid risks or reduce the chances of happening.
Protection	Defense against what could harm. An element that is between those who can suffer the damage and what can cause it for hazards that cannot be reasonably eliminated or for risks that cannot be sufficiently reduced during design. We distinguish: <ul style="list-style-type: none"> <li>• active protection that the operators themselves must activate (emergency stops for example) and/or wear (DPI);</li> <li>• passive protection that intervenes even without human command.</li> </ul>
Barrier	Physical barrier, designed as part of the machine, to provide protection.
Fixed Barrier	Protection held in place (i.e. closed) or permanently (welded) or by means of fastening systems (screws, bolts, etc.) that make it impossible to remove/open without the help of tools (keys, screwdrivers or hex key). Easy-to-remove fasteners are not allowed (e.g. plastic knob).
Mobile Barrier	Barrier mechanically connected to the machine structure (e.g. with hinges or guides) that can be opened without the use of tools.
Risk	Combination of the probabilities of damage and the severity of that damage.
Residual risk	Risk that remains after taking protection and prevention measures.
Transpallet	A mechanical vehicle used to handle loads in warehouses, industrial interiors or external yard. The vehicle moves on rubberized or non-rubber wheels, either by



TERM	DEFINITION
	electric or manual traction and it is equipped with a pneumatic lift system that allows to detach the load from the ground and to move it.
Expected use	Use of a machine in accordance with the information provided in the instructions for use.
Reasonably predictable misuse	Use of a machine in a way not foreseen by the designer, but that can result from an easily predictable human behavior.

## 2.8 Individual protection devices

When you work near the machine, both for assembly operations, and for maintenance and/or regulation operations, you must strictly comply with the general anti-injury rules, for this it will be important to use the individual protection devices (D.P.I.) required for each operation.

Here is the full list of individual protection devices (D.P.I.) that can be requested for different procedures:

SYMBOL	DESCRIPTION
	<b>Obligation to use protective or insulation gloves.</b> It indicates a requirement for staff to use protective or insulation gloves.
	<b>Obligation to use safety shoes.</b> It indicates a prescription for staff to use safety shoes to protect their feet.
	<b>Obligation to wear protective clothing.</b> It indicates a requirement for staff to wear specific protective clothing.
	<b>Obligation to use protective helmet.</b> It indicates a requirement for staff to use a helmet to protect their head.
	<b>Obligation to use protective glasses.</b> Indicates a prescription for staff to use protective glasses.
	<b>Obligation to use noise protection devices.</b> It indicates a prescription for staff to use headphones or earplugs to protect their hearing.
	<b>Obligation to read the manual of instructions.</b> It indicates a requirement for staff to consult (and understand) the support instructions and warning before working with it.

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

## 2.9 User safety areas

The areas around the machine are divided as follows:

TERM	DESCRIPTION
Command areas	These are the areas where the user and other operators can perform control and command operations of the cyclical functions of the machine both automatically and semi-automatically, acting on the appropriate control panels or for the execution of the manual operations.
Maintenance Zones/ Adjustment	These are the areas where mechanical maintainers can perform maintenance or regulation. These areas are considered dangerous and not accessible during the normal operation of the support. Operators should be fully aware of safety warnings and individual devices to wear.
Dangerous areas	All spaces inside and/or around the machine where a person may be exposed to danger.

The dangers and risks that exist in these areas are protected, as far as possible, by protections (carters, hatches).



**BAN!**

When the machine is ON, it is ABSOLUTELY BANNED to operate in dangerous areas as some risks may not have been totally cancelled.

## 2.10 Warranty

The full warranty clauses are listed in the sales agreement.

The terms of the trade agreement (if different) take precedence over what is 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 the technicians authorized by the Manufacturer;
- The first start and positive testing of the installed machine must be done in the presence and under the guidance of the Manufacturer's technicians; the intervention sheet related to the installation/testing of the support must be completed.
- The machine must be used within the limits declared in the contract and reported in the technical documentation.
- Maintenance must be carried out in the time and manner provided by the manual, using original spare parts OEM ALI GROUP S.R.L A SOCIO UNICO and entrusting the interventions to qualified personnel.

The warranty expires if:

- failure to respect safety standards;
- removal or tampering of the control and security devices (protections);
- changes to the safety conditions established by the Manufacturer in the machine management software;
- misuse of the machine;
- use of the machine by uneducated and/or unauthorised personnel or non-compliance with the competences of the various operators, as indicated in the manual;
- modifications or repairs made by the user without the Builder's written permission;
- partial or total non-compliance of instructions;
- power defects (electric, compressed air, etc.);
- lack of maintenance;
- use of non-original parts;
- exceptional events such as flooding, fires (if not caused by machines).



**Additional details may be present in the trade agreement.**

**The terms of the trade agreement (if different) take precedence over what is in this section.**

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## Chapter 3

# SAFETIES

## 3 SAFETIES

### 3.1 General Warnings

The user (entrepreneur or employer) must:

- carefully read this manual and gain a deep understanding of the technical specifications and controls before putting into operation the machine;
- train the operator on the use of the machine;
- check that the installation area of the device is compatible with the size and weight of the machine;
- Use lifting equipment appropriate to the weight and characteristics of the piece to be lifted/moved;
- Prevent the use of the machine to unauthorized personnel;
- Prevent the removal of panels that protect mechanical and electrical parts during the operation of the machine;
- ensure that the buyer's power system is equipped with an automatic release system upstream of the general machine switch and a suitable grounding system that meets accident prevention rules;
- remove tension from the line where the general switch is fastened in case of interventions;
- Maintenance protection removal operations must be carried out **ONLY** by specialized and authorized personnel;
- Ensure that safety devices (barriers, protections, carters, micro-switches, etc.) have not been tampered with and that they are fully functional. If not, arrange them;
- Avoid removing security devices;
- use only suitable equipment that complies with safety regulations;
- Avoid tampering with the electrical system, tire or other mechanisms;
- Do not leave the device unattended;
- Wear clothing that complies with safety regulations;
- Use ladders or lifting equipment that comply with safety standards in case of interventions on positions not directly reachable from the ground;
- ensure that there are no organs that can come into operation and/or details placed on the machine in case of maintenance;
- use appropriate DPI and tools;
- Do not remove warning tags;
- Prevent maintenance when the machine is ON;
- **ONLY** to authorized personnel can perform maintenance operations;
- Prevent children from playing or performing cleaning and/or maintenance on the machine;
- use the machine **ONLY** as described in the paragraph "CORRECT USE";
- avoid making hasty or successful repairs that could compromise the smooth running of the machine and the safety of the operator.



#### ATTENTION!

Before cleaning and/or maintaining, make sure that the general switch on "0" - "OFF" to remove the power supply.



#### ATTENTION!

The removal of the plug must be such that an operator can verify from anywhere that the plug is disconnected.



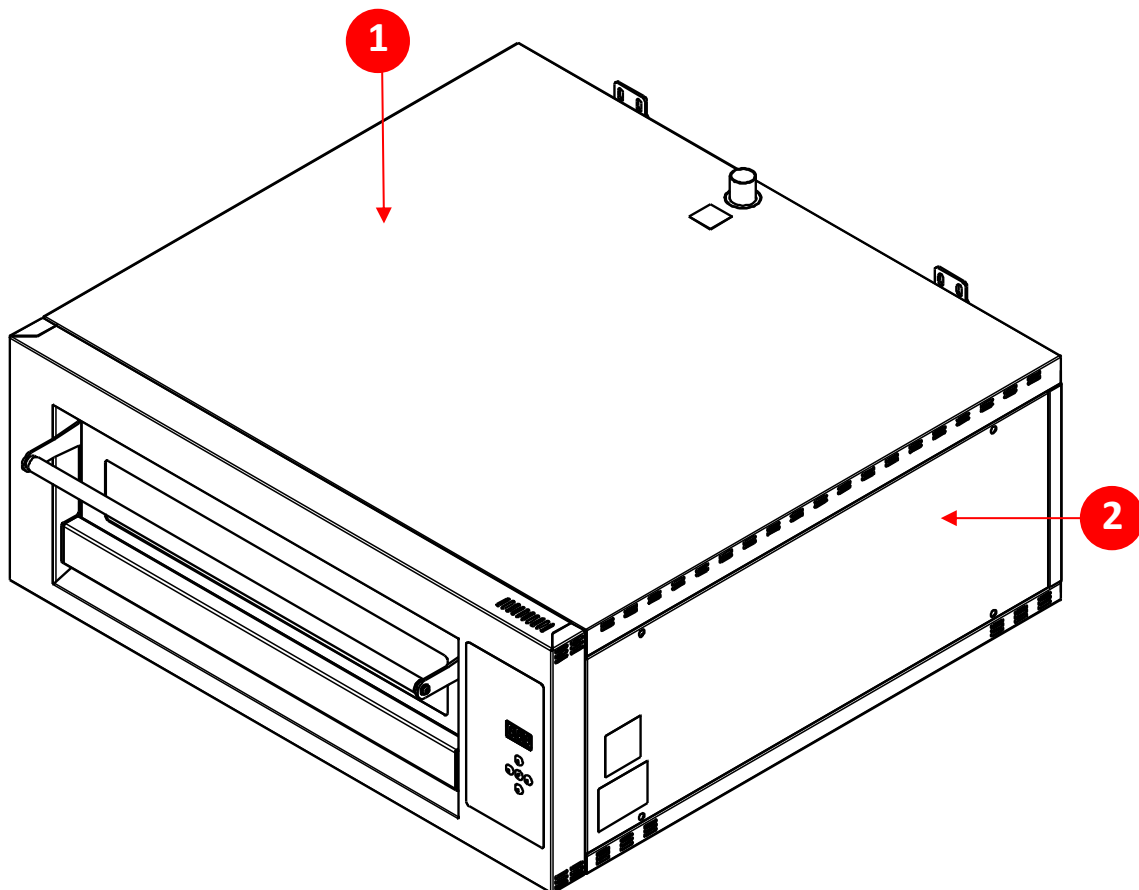
#### IMPORTANT!

Misuse of the machine excludes any responsibility of the Manufacturer.

### 3.2 Safety devices

The machine has safety devices described in the following table. For the location of these devices, refer to the drawing below the table.

POS.	TERM	DESCRIPTION
1	Fixed protections	The 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, placed in the areas with exclusive access during maintenance and which require specific tools for their removal.
2	Safety thermostat	Positioned under the right panel, turns off the oven in case of overtemperature detected inside the baking chamber.





### 3.3 Noise

Noise measurements were made in accordance with UNI EN 11200 and UNI EN ISO 3746 standards. During operating cycles, the staff noise exposure is less than 80 dB.

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

- type and site features;
- other adjacent machines in operation.

It is the user's responsibility to apply the preventive and protective measures that follow, in accordance with the legislation of the country of installation and use of the machine.

### 3.4 Vibrations

The vibrations produced by the machine are not dangerous to the health of the operators.



**ATTENTION!**

Excessive vibration can only be caused by a mechanical failure that must be immediately reported and eliminated, not to affect the safety of the machine and operators.

### 3.5 Electromagnetic compatibility

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

Emissions values are part of the regulatory requirements thanks to the use of components that comply with the Electromagnetic Compatibility Directive, suitable links and the installation of filters where necessary.

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



**ATTENTION!**

Maintaining electrical equipment activities that are performed non-compliantly or mis-replaced components can compromise the efficiency of the used solutions.

### 3.6 Remaining risks

The machine was designed to ensure 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 need to be protected especially during:

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

Below, for each residual risk is provided a description, the area or part of the machine subject to the risk and the procedural information on how to avoid it:

RISK	DESCRIPTION AND PROCEDURAL INFORMATION
Electrical danger	Contact of people with elements under tension. Cleaning/maintenance always with the machine off Only the PES/PAV electric maintainer with the suitability for work under voltage under CEI 11-27, can perform extraordinary maintenance with suitable DPI.
Thermal danger	Contact of people with elements that can cause burns, caused by contact with objects or materials with an extreme temperature
Dangers generated by materials and substances processed, used, produced or discharged from the machine	Danger of fire or explosion (due to materials, powders, liquids, substances and gases, used or produced).
Dangers generated by materials and substances processed, used, produced or discharged from the machine	Biological (mold) and microbiological dangers (viruses or bacteria).



**ATTENTION!**




Do not carry out maintenance and cleaning tasks if you have not de-energized the energies.

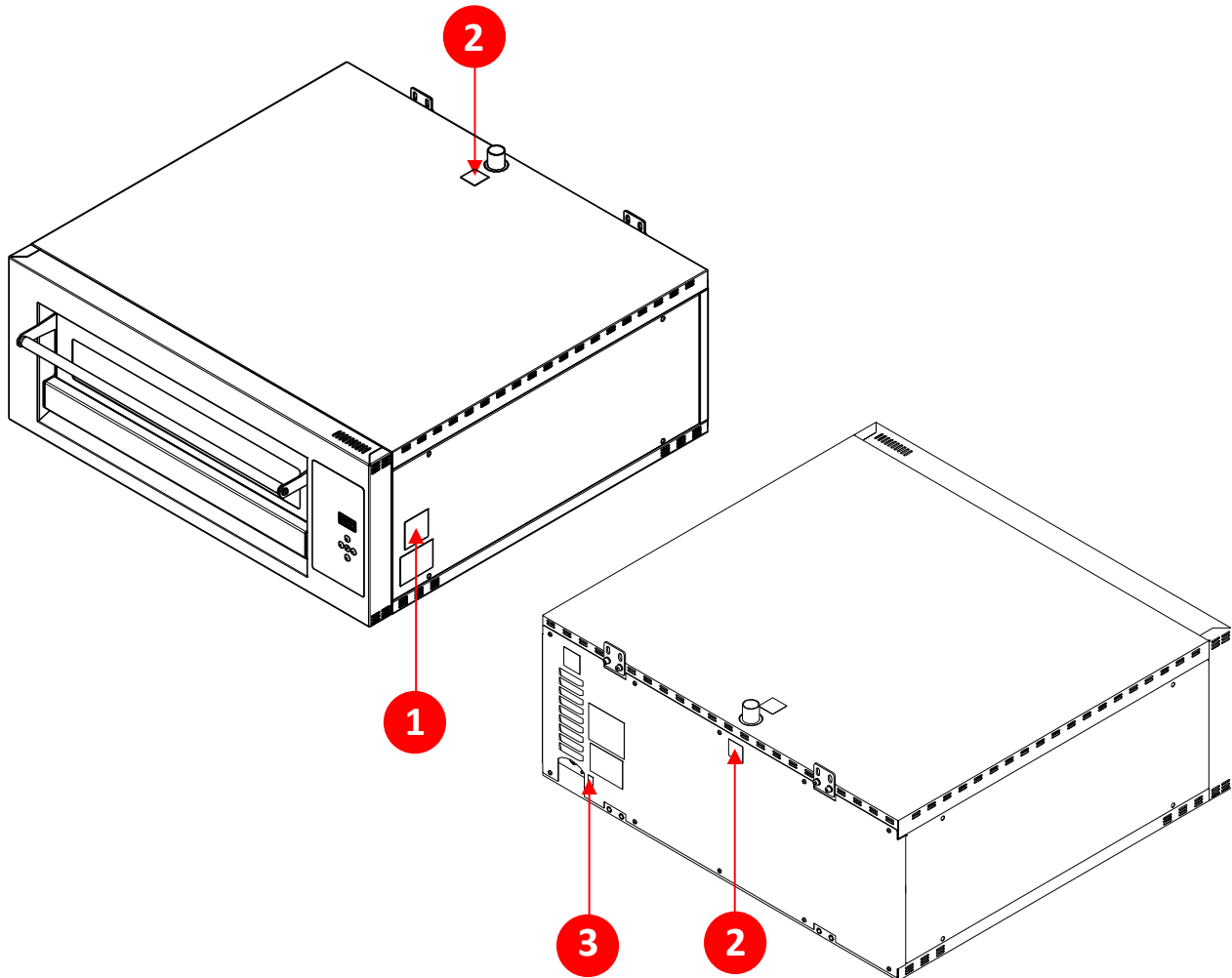
It will be user care to:

- analyse the risks that may occur during a handling and installation phase inside your location (The analyses carried out on the handling of the machine were made only in consideration of the its characteristics);
- delimit the path of forklift and/or laser vehicles driven with signs on the floor;
- raise awareness and educate the operations staff on workstations and who conducts the machine.
- apply visual safety signs in the work environment after assessing risks inside transit or control areas.

### 3.7 Applied safety pictograms

On the machine are applied stickers and safety tags, as shown in the following table. For positioning, refer to the image.

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



# Chapter 4

## DESCRIPTION

## 4 DESCRIPTION

### 4.1 Correct use

The machine in question is intended to be used for:

OPERATION	ALLOWED	PROCESSING ENVIRONMENT
Baking of:	Pizze, focacce, bruschette.	Restaurant

The machine was created to:

- meet the specific requirements mentioned in the sales agreement;
- be used following instructions and limits of use in this manual.

The machine is designed and built to work safely if:

- it is used within the limits declared on the contract and this manual;
- the procedures of the user manual are followed;
- routine maintenance is carried out in the specified time and manner;
- extraordinary maintenance is carried out in a timely manner in case of need;
- security devices are not removed and/or bypassed.

### 4.2 Reasonably predictable wrong use

Reasonably predictable wrong use, is listed below:

- to use the machine as a foothold for unsuitable components;
- to use the machine to obtain production values over the prescribed limits;
- to use the machine differently than provided in section "Correct use".

Any other use of the machine than expected must be authorized in writing by the Manufacturer. In the absence of such written authorization, the use is to be considered "improper use"; therefore, the Manufacturer disclaims any liability in relation to any damage caused to property or persons and considers any kind of guarantee on the support to be expired.



**IMPORTANT!**

**Misuse of the machine excludes any responsibility of the Manufacturer.**

## 4.3 Obligations and prohibitions

### 4.3.1 User obligations

The user (entrepreneur or employer) must:

- consider the abilities and conditions of the operators in relation to their health and safety;
- provide the appropriate means of individual protection conform to each procedure;
- Provide standard lifting means and procedures;
- Require individual workers to comply with company rules and regulations on safety and the use of collective and individual protections;
- educate staff on accident procedures;
- educate staff about residual risks;
- educate staff on operator safety devices;
- educate staff on the general safety rules provided by European directives and the legislation of the country where support is targeted.

Only personnel who have seen this manual and properly trained can operate on the machine.

### 4.3.2 Staff obligation (operators/maintainers/technicians)

The Staff has to:

- Perform maintenance always with the machine off.
- Perform interventions on all components of the electrical system always with the general switch off.
- When you start the machine, make sure that there is no foreign object inside.
- appropriately use the protective equipment provided by the employer.
- Report safety device deficiencies to your employer, manager, or supervisor immediately.

### 4.3.3 Staff prohibition (operators/maintainers/technicians)

In particular, the staff mustn't:

- use the machine improperly, that is, for uses other than those indicated in the paragraph "Correct Use";
- remove or modify security or signaling devices without permission;
- carry out operations on their own initiative or that may compromise the safety of their own or other workers;
- change the operation of the machine;
- modify electrical connections to exclude internal security;
- use the support if not installed according to the applicable regulations;
- use the support outside of the allowed environmental conditions (see "chapter 5").

#### ATTENTION!

OEM ALI GROUP S.R.L A SOCIO UNICO does not respond for damages caused by things or people when:



- the machine has been used in one of the spaces that are not allowed;
- described obligations and prohibitions have not been met.

## 4.4 Technical data

GENERAL INFO								
Model	DM Pro 430 M-DG	DM Pro 435 M-DG	DM Pro 830 M-DG	DM Pro 835 M-DG	DM Pro 630S M-DG	DM Pro 630L M-DG	DM Pro 1230L M-DG	DM Pro 930 M-DG
Max. Temperature	400°C	400°C	400°C	400°C	400°C	400°C	400°C	400°C
N°pizza/hour Ø 30	32	32	64	64	32	48	96	72
N° pizza/hour Ø 45	5	5	10	10	5	10	20	20
N° tray/hour (60X40)	3	3	6	6	3	6	12	6

POWER SUPPLY INFO			
Model	Domitor Pro 430 M-DG		
Voltage	208/240V	208/240V	380/416V
Active phases	1Ph + PE	3Ph + PE	3Ph + N + PE
Absorption	19,2 A	16,5 A	9,5 A
Cable section	3X4 mm <sup>2</sup>	4X2,5 mm <sup>2</sup>	5X1,5 mm <sup>2</sup>
Power	4,4 KW		
Relative humidity	10 – 80%		
Model	Domitor Pro 830 M-DG		
Voltage	208/240V	208/240V	380/416V
Active phases	1Ph + PE	3Ph + PE	3Ph + N + PE
Absorption	38,2 A	33 A	19 A
Cable section	3X10 mm <sup>2</sup>	4X6 mm <sup>2</sup>	5X4 mm <sup>2</sup>
Power	8,8 KW		
Relative humidity	10 – 80%		

POWER SUPPLY INFO			
Model	Domitor Pro 435 M-DG		
Voltage	208/240V	208/240V	380/416V
Active phases	1Ph + PE	3Ph + PE	3Ph + N + PE
Absorption	26,5 A	23 A	13,5 A
Cable section	3X6 mm <sup>2</sup>	4X4 mm <sup>2</sup>	5X2,5 mm <sup>2</sup>
Power	6 KW		
Relative humidity	10 – 80%		
Model	Domitor Pro 835 M-DG		
Voltage	208/240V	208/240V	380/416V
Active phases	1Ph + PE	3Ph + PE	3Ph + N + PE
Absorption	53 A	46 A	27 A
Cable section	3X10 mm <sup>2</sup>	4X6 mm <sup>2</sup>	5X4 mm <sup>2</sup>
Power	12 KW		
Relative humidity	10 – 80%		

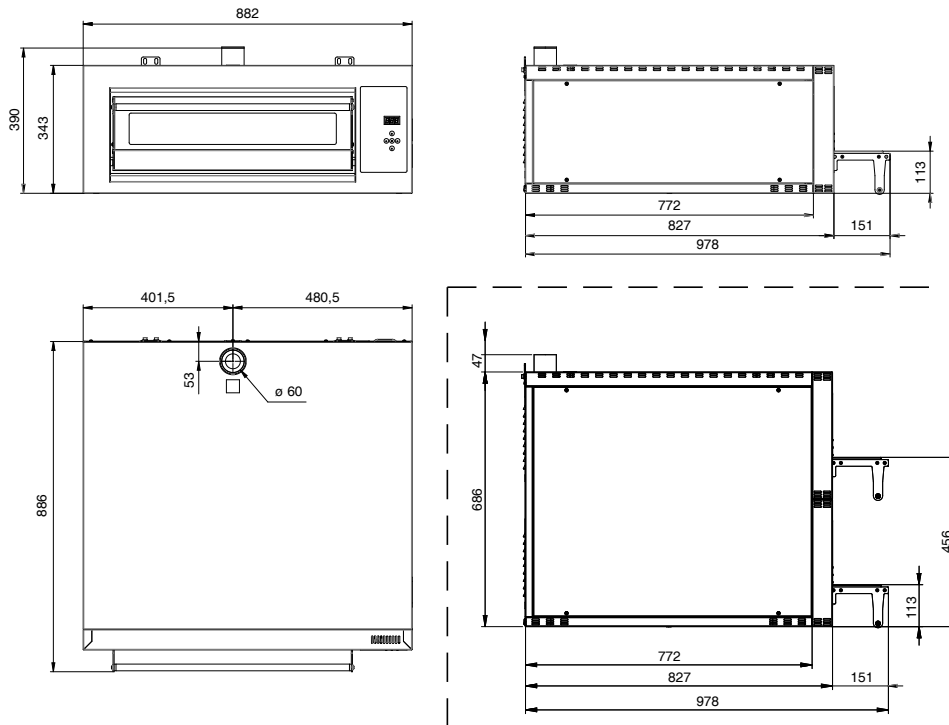
POWER SUPPLY INFO			
Model	Domitor Pro 630S M-DG		
Voltage	208/240V	208/240V	380/416V
Active phases	1Ph + PE	3Ph + PE	3Ph + N + PE
Absorption	34 A	19,5 A	11,5 A
Cable section	3X6 mm <sup>2</sup>	4X4 mm <sup>2</sup>	5X2,5 mm <sup>2</sup>
Power	7,8 KW		
Relative humidity	10 – 80%		
Model	Domitor Pro 630L M-DG		
Voltage	208/240V	208/240V	380/416V
Active phases	1Ph + PE	3Ph + PE	3Ph + N + PE
Absorption	34 A	19,5 A	11,5 A
Cable section	3X6 mm <sup>2</sup>	4X4 mm <sup>2</sup>	5X2,5 mm <sup>2</sup>
Power	7,8 KW		
Relative humidity	10 – 80%		



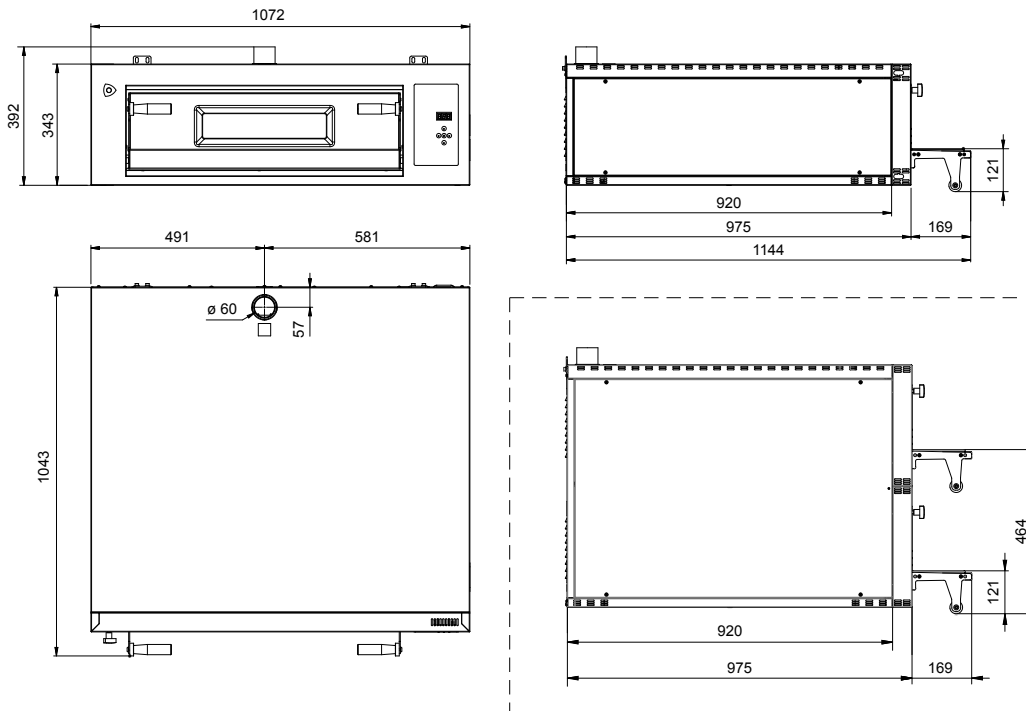
Model		Domitor Pro 1230L M-DG		
Voltage	208/240V	208/240V	380/416V	
Active phases	1Ph + PE	3Ph + PE	3Ph + N + PE	
Absorption	67 A	39 A	22,6 A	
Cable section	3X10 mm <sup>2</sup>	4X6 mm <sup>2</sup>	5X4 mm <sup>2</sup>	
Power		15,6 KW		
Relative humidity		10 – 80%		
Model		Domitor Pro 930 M-DG		
Voltage	208/240V	208/240V	380/416V	
Active phases	1Ph + PE	3Ph + PE	3Ph + N + PE	
Absorption	52,2 A	31 A	17,5 A	
Cable section	3X10 mm <sup>2</sup>	4X6 mm <sup>2</sup>	5X4 mm <sup>2</sup>	
Power		12 KW		
Relative humidity		10 – 80%		

## 4.5 Layout measures

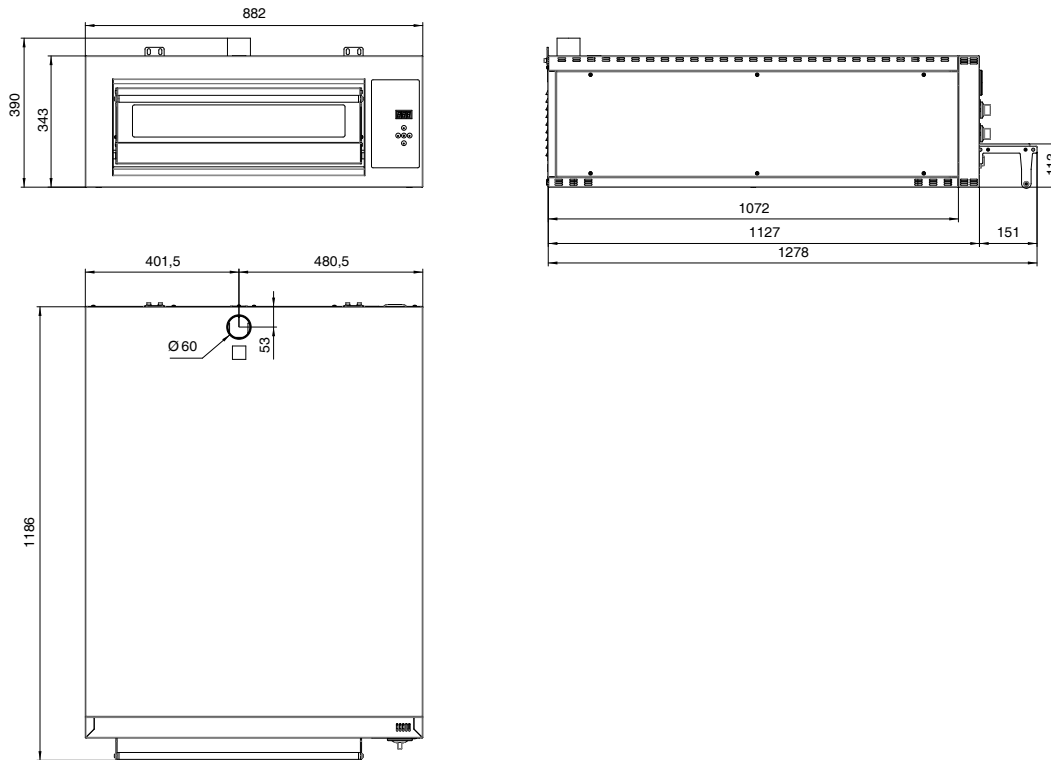
### OVEN 430 - 830



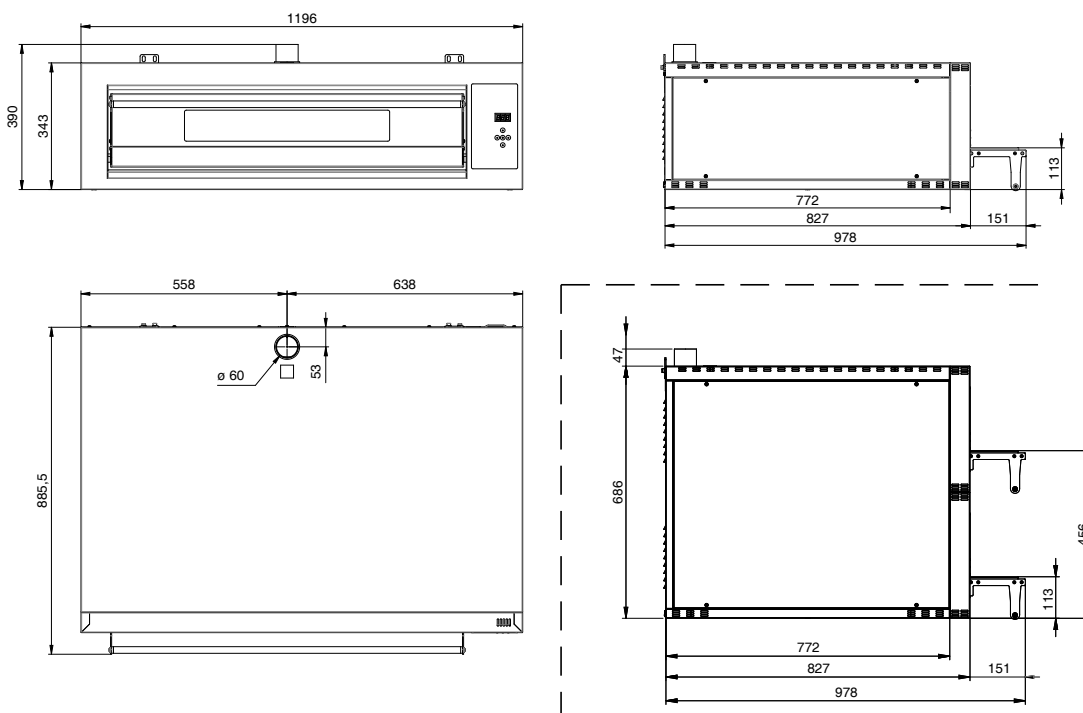
### OVEN 435 - 835



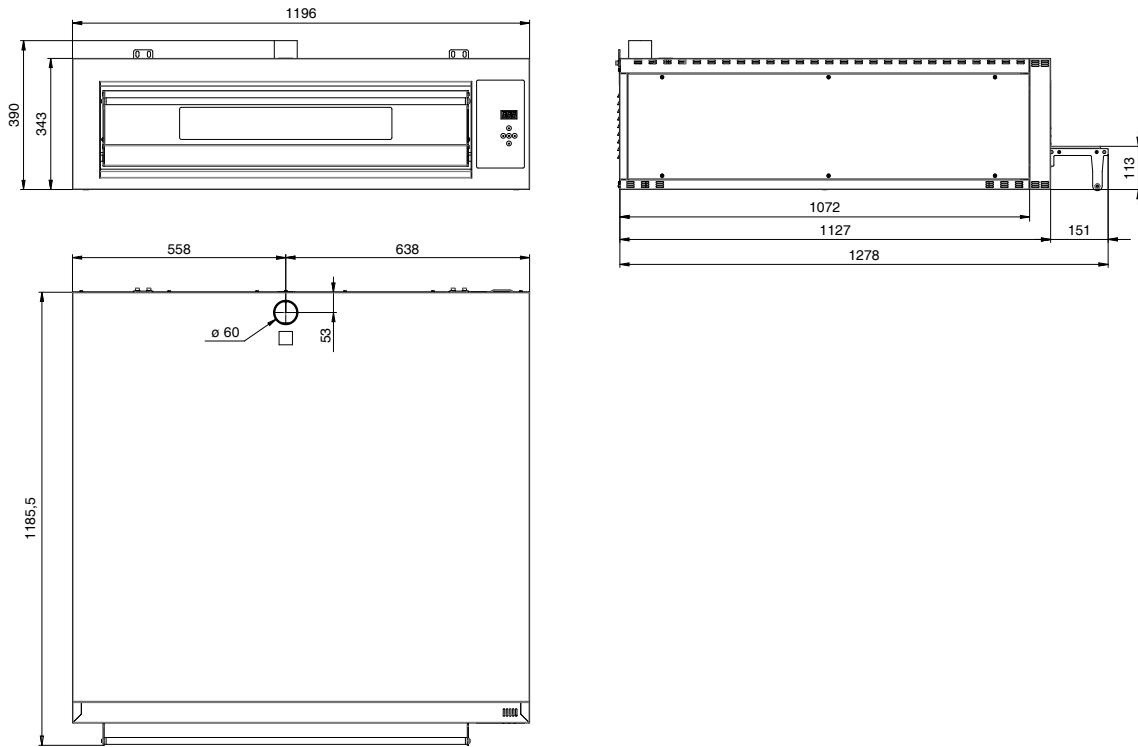
**OVEN 630 S**

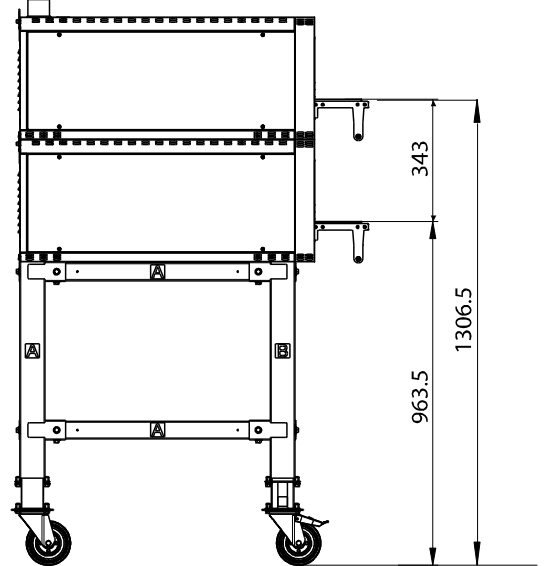
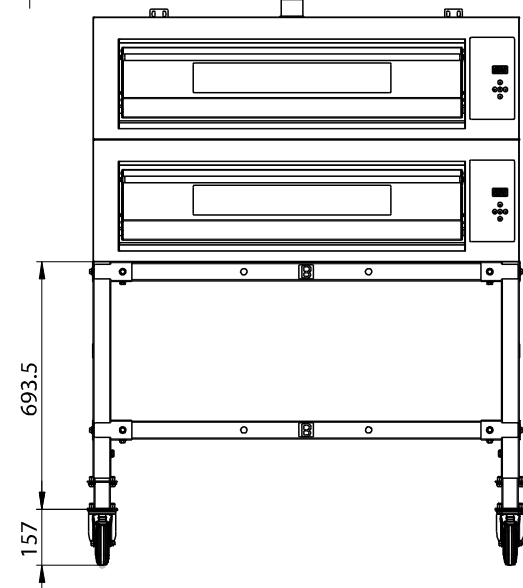
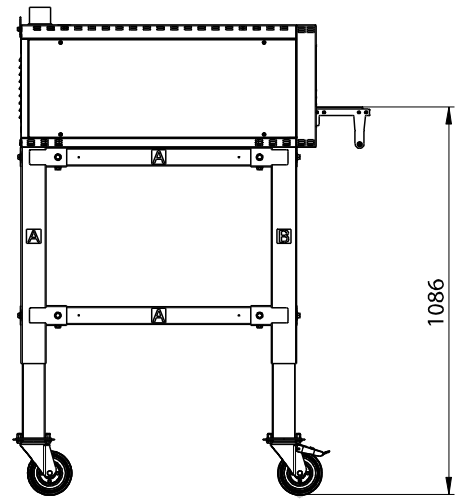
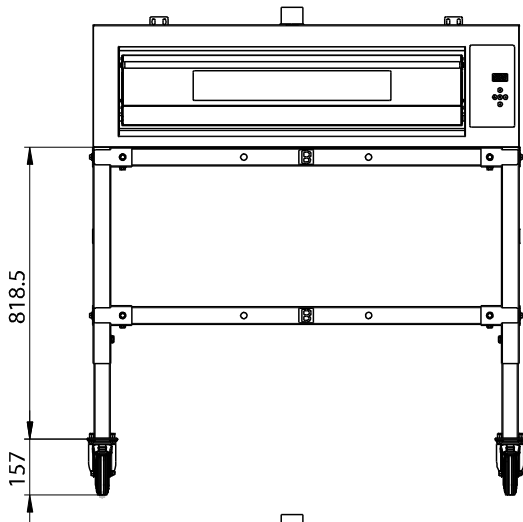


**OVEN 630 L – 1230 L**



**OVEN 930**

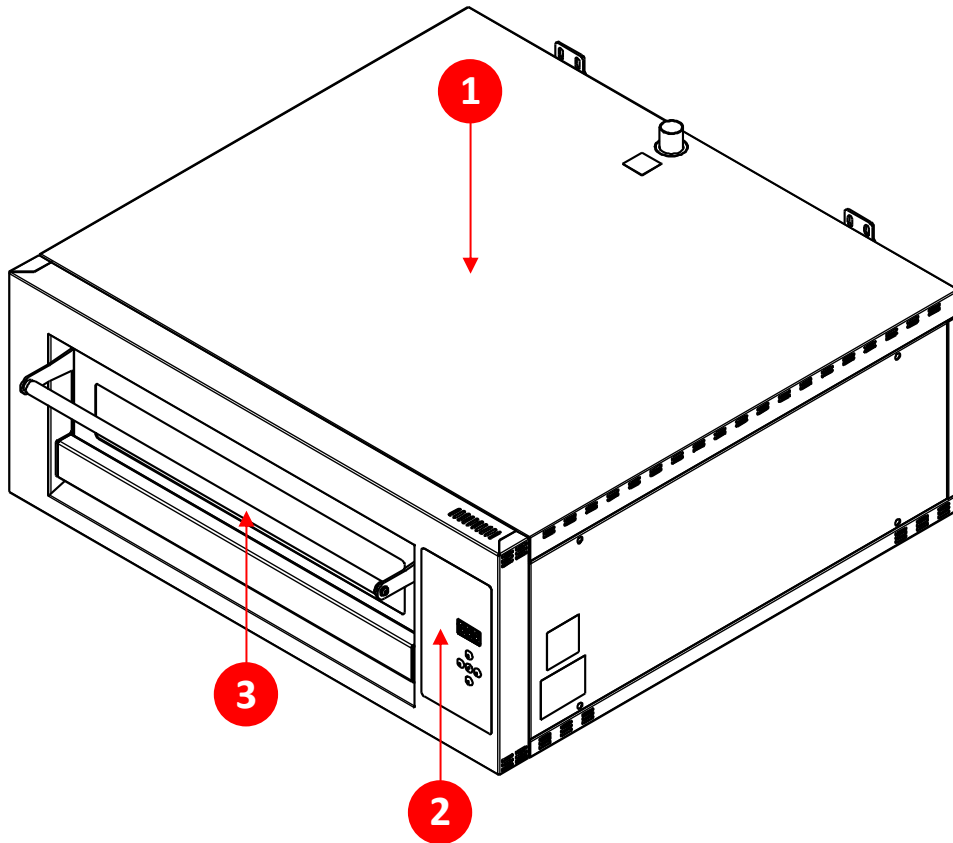




## 4.6 Main components

The oven is made of the following key parts:

POS.	DESCRIPTION
1	baking chamber
2	Control panel
3	Door



## 4.7 General description

The machine is a professional oven used for cooking pizzas and similar.

You can bake directly on the refractory surface or by means of special pans, trays, or circular supports in aluminium or stainless-steel mesh.

It has been designed to be positioned above a special support visible in the table at the end of the manual.

## Chapter 5

# TRANSPORT AND INSTALLATION



## 5 TRANSPORT AND INSTALLATION

### 5.1 Introduction



**IMPORTANT!**

Lifting and handling operations must be carried out exclusively by specialized and trained personnel who can carry out these activities.

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

The machine is designed so that in the packaging, transport and assembly phases it is necessary to use a forklift or a crane / hoist.

### 5.2 Packaging

The machine is shipped by OEM ALI GROUP S.R.L A SOCIO UNICO from the factory to the customer.

Depending on the distance of the transport, the customer's specific requests and the residence time of the load in the packaging, the machine is shipped 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 sheeted means depending on the type of load.

When receiving the machine, the customer must check that there is no damage caused by the transporter or personnel in charge of specific operations.

- If there are damages, leave the packaging in question in the found state and immediately request the damage assessment by the relevant shipping company, then communicate with a certificate of failure the damage detected to the competent transport insurance and to the point of sale.
- If the stand is in wooden box, on pallets or on wooden brackets with possible heat-retractable cellophane protection, initially remove the packaging or any cover. To completely free the machine, remove the screws and metal strapping. Then lift the machine with a lifter trolley as described in the appropriate table and remove the pallet used for transport.

### 5.2.1 Packaging removal

To remove the packaging, follow these steps 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"> <li>• Remove the strapping;</li> <li>• remove the carton;</li> <li>• remove cellophane;</li> <li>• remove any fixing systems to the wooden floor.</li> </ul>



**IMPORTANT!**

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

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

### 5.2.2 Packaging disposal

The packaging is an integral part of the supply and is not collected, so the disposal is in charge to the buyer. Any disposal or destruction must take place in accordance with the regulations in the user's country, considering the nature of the materials:

- wooden for boxes;
- Plastic film for the protection of the stand and adhesive tapes for fixing them;
- bags of absorbent substance for dampness.
- Etc.

## 5.3 Transportation and handling

The OEM ALI GROUP S.R.L A UNICO SOCIO, considering the ways of transport, uses appropriate packaging and fixtures to ensure integrity and storage during transport.

When receiving the machine, verify that no party has been damaged during transport and/or handling. If damage is found, it is mandatory to report them immediately to the Manufacturer.

The handling activities described in this section must be carried out by qualified personnel for such operations: specially trained personnel to carry out loading, unloading and handling operations by means of lifting.



**ATTENTION!**

The OEM ALI GROUP S.R.L A SOCIO UNICO is not accountable for the damages, to property or to people, caused by accidents caused by non-compliance with the instructions in this manual.

### 5.3.1 Group and Weight Division Table

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

MODEL	WEIGHT	INTERNAL DIMENSIONS	EXTERNAL DIMENSIONS
430	100 kg	L = 630 mm P = 630 mm H = 100 mm	L = 882 mm P = 827 mm H = 343 mm
435	130 kg	L = 730 mm P = 730 mm H = 105 mm	L = 1072 mm P = 1045 mm H = 343 mm
830	170 kg	L = 630 mm P = 630 mm H = 105 mm	L = 882 mm P = 827 mm H = 686 mm
835	220 kg	L = 730 mm P = 730 mm H = 105 mm	L = 1072 mm P = 1045 mm H = 686 mm
630S	133 kg	L = 630 mm P = 937 mm H = 100 mm	L = 882 mm P = 1127 mm H = 343 mm
630L	135 kg	L = 943 mm P = 630 mm H = 100 mm	L = 1196 mm P = 827 mm H = 343 mm
1230L	220 kg	L = 943 mm P = 630 mm H = 105 mm	L = 1196 mm P = 827 mm H = 686 mm
930	178 kg	L = 943 mm P = 937 mm H = 100 mm	L = 1196 mm P = 1127 mm H = 343 mm

### 5.3.2 Transport operations



**ATTENTION!**


OEM ALI GROUP S.R.L A SOCIO UNICO takes no responsibility for any damage to the machine resulting from non-compliance with the instructions provided.



**IMPORTANT!**

Lifting personnel must be authorised and trained in the use of lifting equipment and must comply with the requirements for individual protection.

**TRASPORTO CON CARRELLO ELEVATORE**

Operator qualification	Conductor of lifting means
Necessary DPI	
Lifting means	Forklift
Tools to use	Nothing



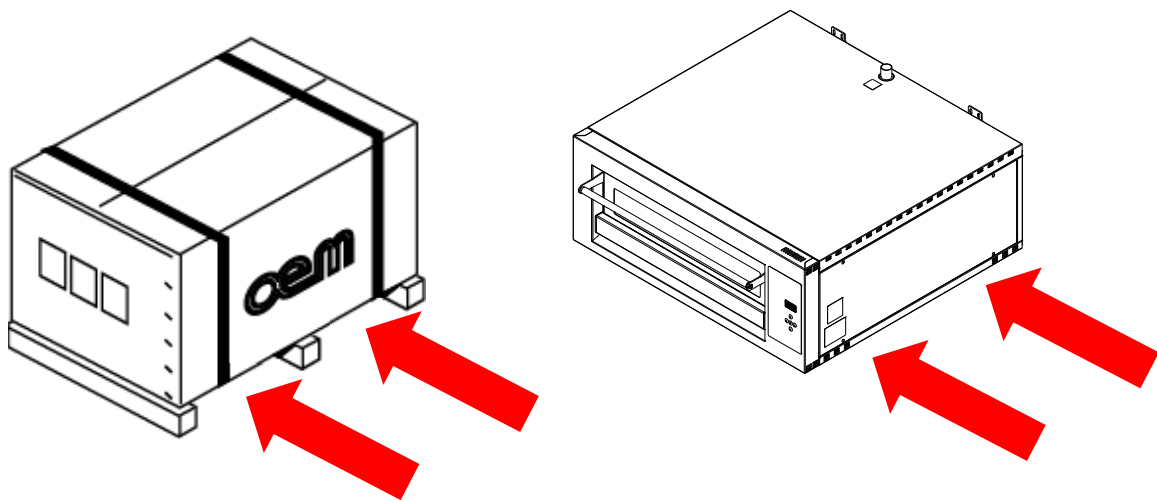
**ATTENZION!**  
Use only suitable and approved lifting means, compatible for the size and weight of the machine.



**ATTENTION!**  
Make sure no one is under and within the range of the lifting mean.

To successfully transport by forklift, follow these steps:

STEP	ACTION
1	Place the fork of the forklift under the worktop of the machine.
2	Ensure that the fork comes out from the back of the load (at least 5 cm), for a sufficient length to eliminate any risk of overturning the transported part.
3	Lift the forks until the contact with the load Note: If necessary, attach the load to the fork with clamps or similar devices.
4	Slowly lift the load by a few tens of centimeters and check its stability by making sure that the load center of gravity is positioned in the center of the lift fork.
5	Tilt the forks backwards (towards the driver's seat) to ensure greater load stability during transport.
6	Adjust transport speed based on pavement and load type, avoiding abrupt manoeuvres.



**TRANSPORT WITH GRU / HOIST**

Operator qualification	Conductor of lifting means
Required DPI	
Lifting mean	Crane / hoist
Tools to use	Straps



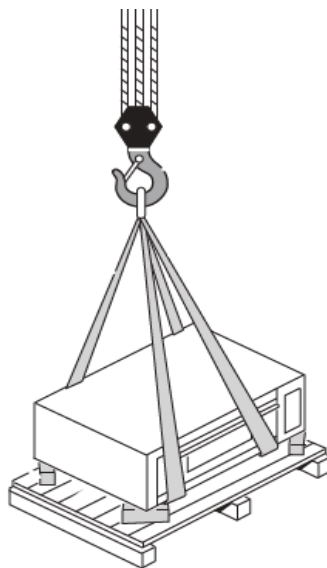
**ATTENTION!**  
Use only suitable and approved lifting means, compatible for the size and weight of the machine; do not use steel ropes to avoid damaging the body of the machine.



**ATTENTION!**  
Make sure no one is under and within range of the lifting mean.

For a successfully transport by crane/hoist, follow the following steps:

STEP	ACTION
1	Lift, slightly and alternately, the four corners of the machine and place below the spacers. Note: If necessary, use a forklift (see previous page).
2	Pass two straps under the machine's plinth.
3	Connect the straps to the hook of the lifting system (crane/hoist).
4	Lift slowly the load of some centimeters and check its stability, checking that it remains in a horizontal position.
5	Lift slowly, making sure the load does not fluctuate or unbalance.



## 5.4 Installation

### 5.4.1 Predisposition charged to the customer

Except for any different contractual agreements, it is normally charged to the customer the predisposition:

- Locals (including masonry works, such as foundations or funnels if required, lighting);
- power systems up to the power points of the machine, in accordance with the rules in the country of installation and/or required by the Manufacturer. All technical specifications required by the manufacturer are contained in the sales agreement. The Manufacturer disclaims any liability if the customer fails to guarantee the technical characteristics of the electrical system required in the sales contract.
- The power supply for the oven, including the grounding conductor, according to the characteristics and tolerances required and specified in this manual.
- tools and supplies needed for assembly and installation;
- appropriate lifting and handling equipment.



#### ATTENTION!

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

Use a flexible cable under an oil-resistant sheath that should not be lighter than polychromelene or synthetic elastomer cables under equivalent sheath (designation 60245 IEC 57).

### 5.4.2 Allowed environmental conditions

The environment where the machine is installed and used is internal, protected from weather such as: rain, hail, snow, fog, suspended dust, combustible powders, protected from aggressive agents such as corrosive vapors or excessive heat sources and should not be classified as ATEX.

The use of the machine under conditions other than those listed is not allowed.

In particular, the installation and usage environment must not present:

- Exposure to corrosive fumes;
- Exposure to excessive humidity (over 85%) and rapid changes of relative humidity (over 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 brackish air;
- Exposure to vibrations, shocks or abnormal shocks;
- Exposure to bad weather out of the permitted limits or dripping;
- Exposure to unusual transport or storage conditions;
- Exposure to high or rapid thermal variations (over 5K/h);
- Presence of nuclear radiation.

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

Room temperature	15 – 35 °C
------------------	------------

Maximum relative humidity	90 %
Place of installation	Restaurant
Lighting	Neon or LED light
Support surface	Any floor that can support its weight



**ATTENTION!**

Environmental conditions other than those specified can cause serious damages to the machine. The positioning of the machine in environments that do not correspond to what is indicated causes the expiry of the warranty.



**IMPORTANT!**

The work surface must be sufficiently illuminated. If there are shadows or differences in height, it will be up to the user to set up appropriate lighting devices.

If these requirements are not met, the Manufacturer disclaims any responsibility.

### 5.4.3 Oven positioning



**IMPORTANT!**

Place the oven in a way to prevent food from being adversely affected by air currents, dust, leak-derived liquids or condensation, or aerosols.



**DANGER!**

The oven DOESN'T HAVE TO BE INSTALLED next to flammable walls such as furniture, walls, partitions, wooden coatings, etc..

The floor on which the oven is installed must not be of flammable material. In no case is permitted to store flammable objects close to the device. Fire safety conditions must be guaranteed.

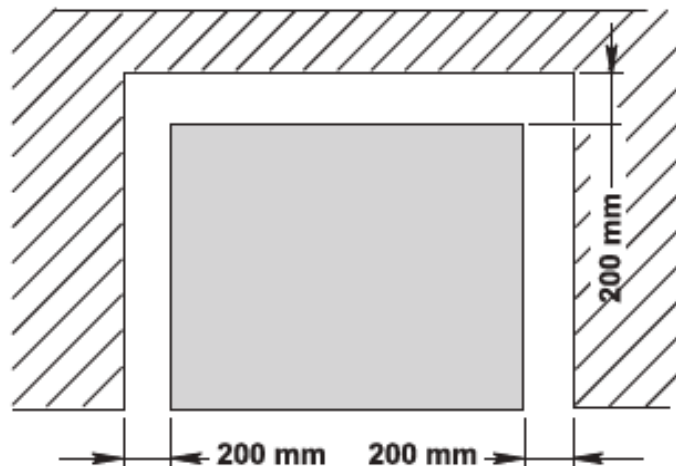


**IMPORTANT!**

The manufacturer denies any responsibility for fires to people or things arising from non-compliance with these provisions.

For the positioning of the oven:

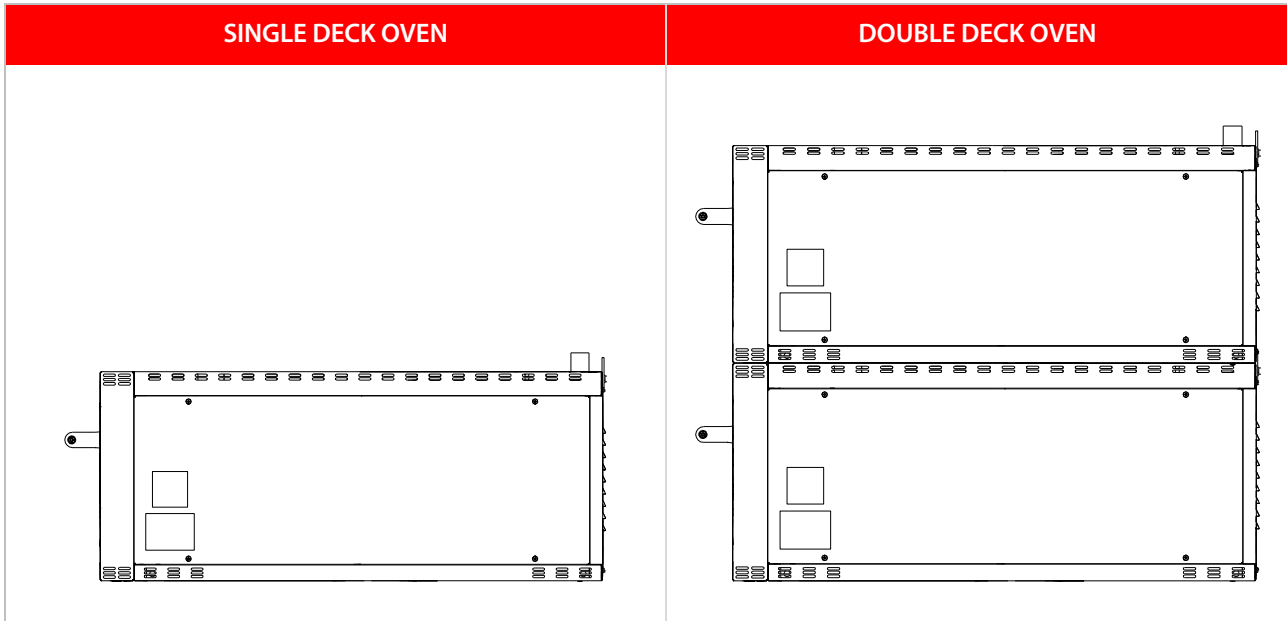
- Place the oven on the defined area in accordance with the indications shown in the figure as they indicate the minimum distances necessary for the oven to function properly.
- place the oven in places not subject to turbulence or drafts as they would change the good operation of the baking space and therefore the finished product; This significantly increases electricity consumption.
- lock the position of the oven with the braking wheels (optional) placed on the control side.





### 5.4.4 Assembly



The assembly of the oven includes two types of configuration:



**Note!**  
There is an assembly with stand (optional)

In the following pages, we provide the guidelines for the two types of assembly.


#### 5.4.4.1 Single-deck oven assembly

Required DPI	 
Lifting mean	Forklift / Crane / Hoist
Tools to use	-

To assemble the single-deck oven, follow these steps:

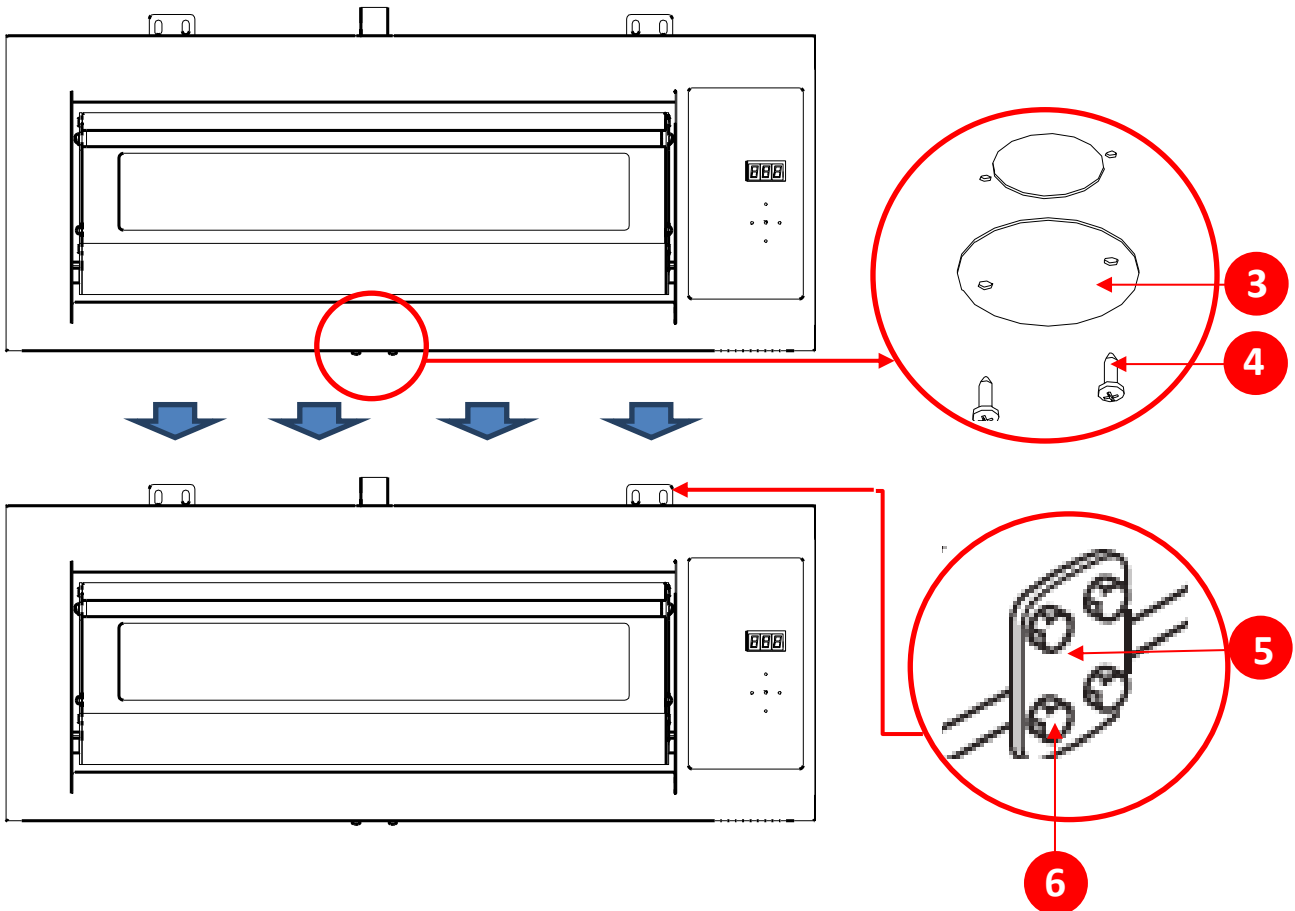
STEP	ACTION
1	Lift the oven as described in the section "Transport".
2	Place the oven on the counter or in the zone predisposed to operation.

5.4.4.2 Two-Chamber or three-Chamber oven assembly

Required DPI	
Lifting mean	Forklift / Crane / Hoist
Tools to use	-

To assemble the double-deck oven, follow the steps below:

STEP	ACTION
1	Lift the oven as described in the section "Transport".
2	Place the oven on the counter or in the zone prepared for operation – LOWER DECK.
3	Remove the chimney closing cover (3) by unscrewing the screws (4) – UPPER CHAMBER.
4	Place the upper chamber on the lower chamber.
5	Secure the two chambers, screwing the screws (6) in the appropriate brackets (5). Note: For three-chamber ovens place the third oven above the second and fix it in the same way.

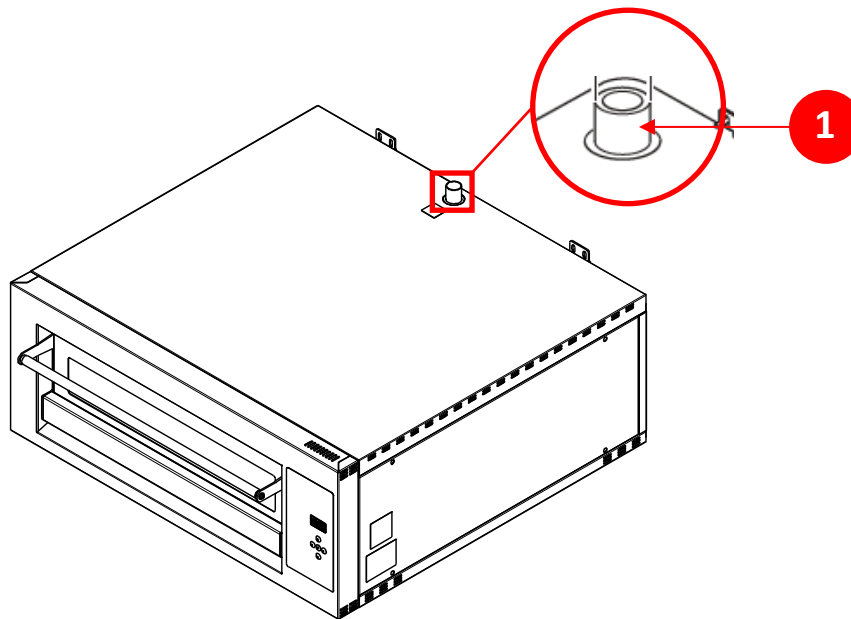


### 5.4.5 Smoke outlet connection

Required DPI	
Lifting mean	-
Tools to use	-

To connect the smoke outlet, follow these steps:

STEP	ACTION
1	The smoke is evacuated through a discharge (1) ( $\varnothing = 40$ mm for Domitor Pro 430) and ( $\varnothing = 60$ mm for other ovens) located on the upper panel of the oven.
2	The connection of the smoke outlet to the chimney takes place through a commercial connection ( $\varnothing = 30$ mm) (not supplied).



**IMPORTANT!**

For the assembly methods of the support and the hood and its components, follow what is indicated in the relevant manuals.

## 5.5 Connections

For the starting of the oven, the necessary connections to local networks must be ensured:

- electrical connection (including grounding connection), compliant with the rules in the country of installation.

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



**ATTENTION!**

The required connection must be made by qualified and authorised personnel.

### 5.5.1 Electrical connection



**ATTENTION!**

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

Use a flexible cable under an oil-resistant sheath that should not be lighter than polychromelene or synthetic elastomer cables under equivalent sheath (designation 60245 IEC 57).



**ATTENTION!**

Before performing any electrical connection, it is important to check that the oven is turned off. Then place the general switch on "0" - "OFF".



**ATTENTION!**

Ensure that the customer power line has been pre-dissected.

The connection between the oven and the grounding system is up to the buyer.



**ATTENTION!**

The operation must be performed exclusively by specialized and authorized personnel (electric maintainer).

Before proceeding with the electrical connection, make sure that:

- the maintainer is aware of the regulations in the country of installation;
- the frequency and power voltage values of the machine match the values of the power supply;
- the section of the used electrical cables is adequate for absorption;
- the power line is adequate to withstand the maximum absorptions of the oven;
- the grounding of the circuit complies with EN 60204-1 standards;
- materials used in the grounding system have adequate solidity or adequate mechanical protection.



**ATTENTION!**

Do not operate with hands and damp objects.

In the event of a fire, do not use water on electrical components.



**IMPORTANT!**

The electrical connection is provided with a cable, which must be connected to the power grid by specialized personnel (electrician).



**ATTENTION!**

For the double-deck ovens each oven must be connected to a special line sectioner, it is not possible to connect multiple ovens to a single line sectioner.



**ATTENTION!**

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



**ATTENTION!**

The electrical power cables must be sized according to the maximum current required by the oven and so that the total voltage drop, at full load, is less than 2%.



**IMPORTANT!**

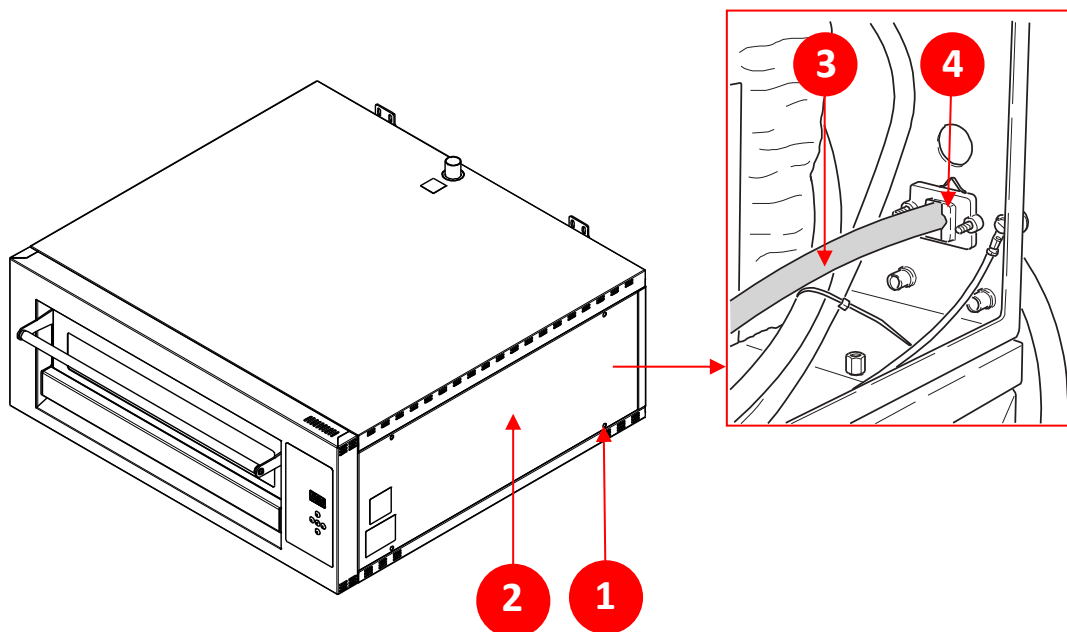
The line sectioner positioned upstream of the oven must be in an easily accessible and visible area.

### 5.5.2 Electrical connection of the oven

Required DPI	
Lifting mean	-
Tools to use	-

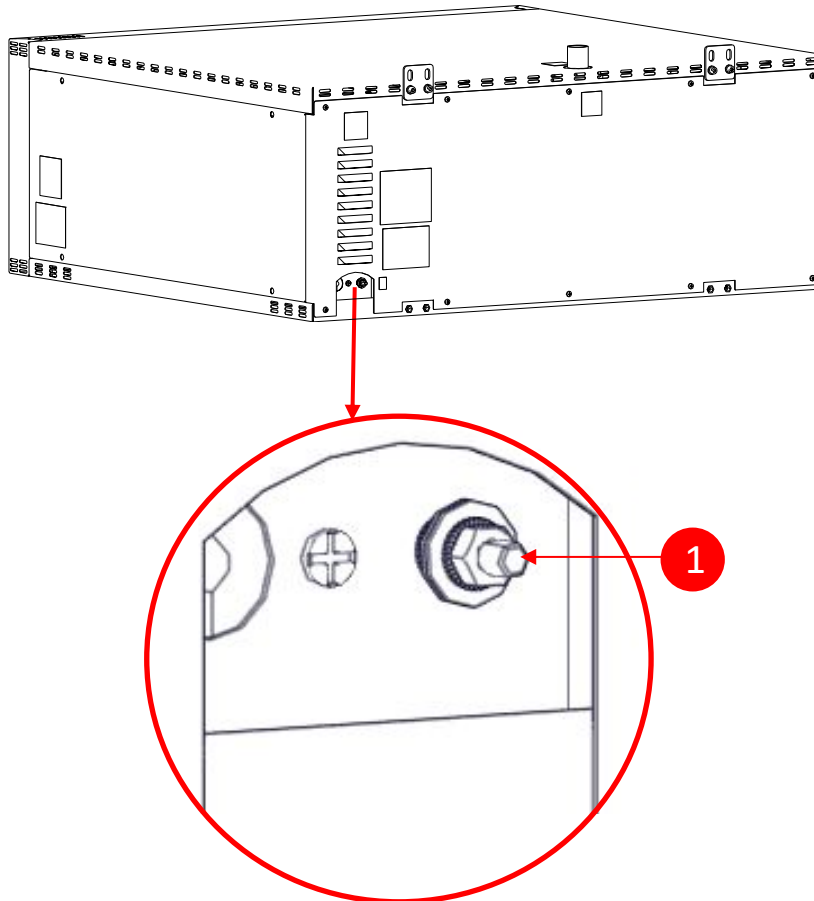
To make the electrical connection of the oven, follow these steps:

STEP	ACTION
1	Unscrew the four screws (1) of the right side panel (2) of the oven.
2	Remove right side panel (2) of the oven to access the electrical part.
3	Connect an electrical cable (3) suitably sized according to the absorption of the oven to the terminal by connecting the three phases to the terminals L1-L2-L3, the neutral to the terminal N and the earth to the terminal T.
4	Insert the electrical cable (3) into the cable gland (4) and connect it to the line disconnecter located upstream of the oven.
5	Reassemble the right side panel (2).
6	Screw the four screws (1) of the panel.



### 5.5.3 Hood electrical connection

The apparatus must be inserted into an equipotential system whose effectiveness must be verified in accordance with the rules in force. The connection must be made in cascade between the various components of the oven using the screw (1) positioned in the back of the same.



#### **IMPORTANT!**

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

### 5.5.4 First Ignition



#### **DANGER!**

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

When turning on the oven, check that:

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

# Chapter 6

## CONTROLS AND USE



## 6 CONTROLS AND USE

The oven does not require the continuous presence of an operator during operations.

The control devices are located at the side of the product inlet area.



### ATTENTION!

Using the oven for a different purpose than those indicated by the manufacturer may cause serious harm to people and/or things and/or animals.

OEM ALI GROUP S.R.L A SOCIO UNICO is not responding for damages caused by improper use of the oven.



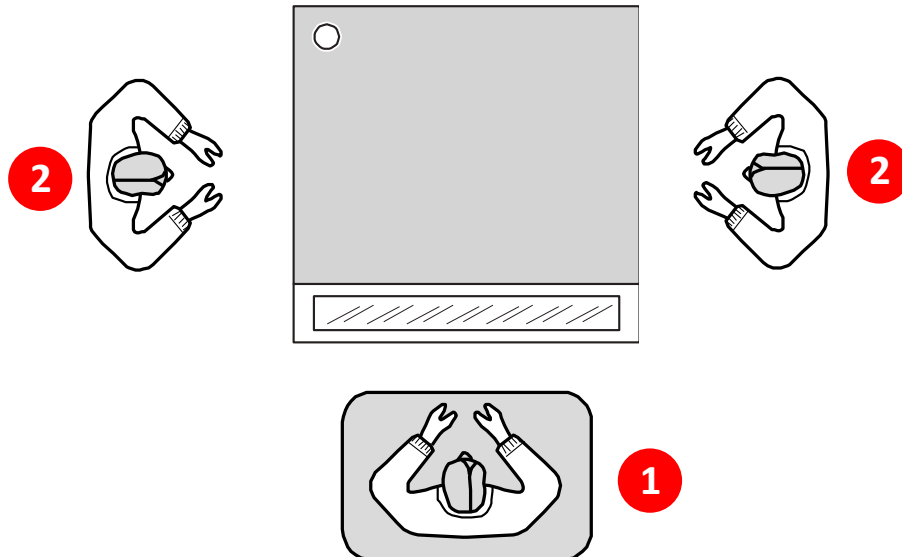
### IMPORTANT!

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

### 6.1 Operator positionig

The operator, during the operation of the oven is positioned in front of the same so as to be able to easily insert and remove the pizza through the door (1).

It is allowed to the technician, for maintenance operations, to stay on the back or side of the oven (2).



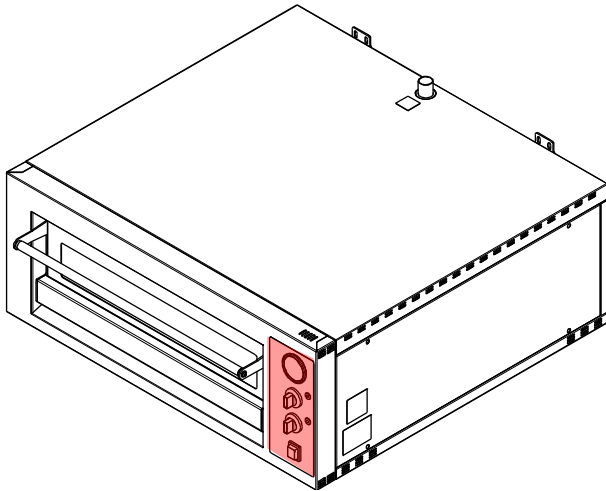
### IMPORTANT!

THE FLOOR NEAR THE OVEN COULD BE SLIPPERY, EQUIP YOURSELF WITH ADEQUATE ANTI-SLIP SHOES.

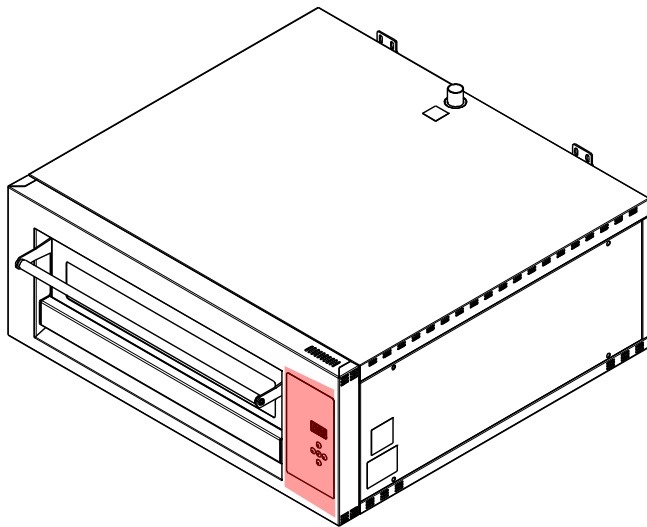
### 6.2 Control panel

The control devices are located at the side of the product inlet area and depending on the type of oven (electromechanical / mechanical / digital) the buttons of the control panel are described below.

**(ELECTROMECHANICAL/MECHANICAL)**



**(DIGITAL)**



**ATTENTION!**

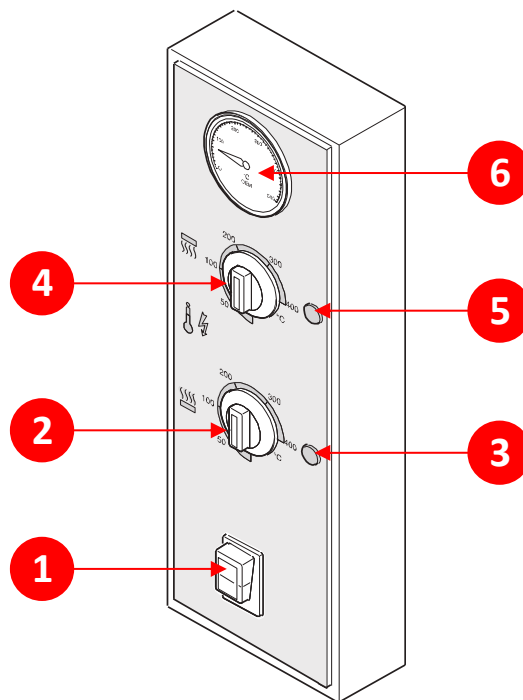
The control panel is not part of the area in contact with food and therefore appropriate precautions must be taken to prevent the operator from cross-contact with the food and controls.

**6.2.1 Control panel for mechanical ovens**

The buttons on the control panel are described below.

POS.	BUTTON	DESCRIPTION
------	--------	-------------

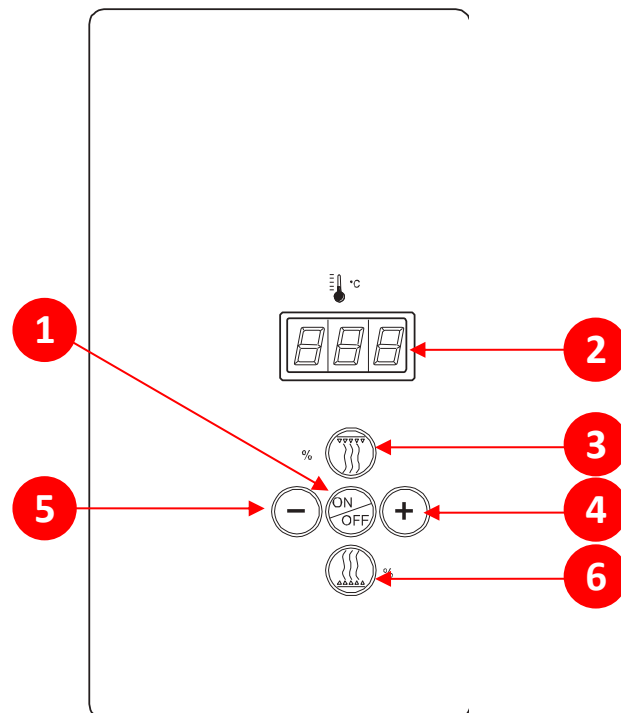
1	ON/OFF line button	ON: oven on, activation of controls and lamp lighting inside the room OFF: oven off and controls off.
2	Floor temperature regulation thermostat	Turn the knob and position it on the desired floor temperature by referring to the graduated scale.
3	Floor resistance lamp	It lights up when the floor heating elements are inserted, turns off when the oven reaches the set temperature.
4	Ceiling temperature regulation thermostat	Turn the knob and position it on the desired ceiling temperature by referring to the graduated scale.
5	Ceiling resistance lamp	It lights up when the ceiling heating elements are inserted, turns off when the oven reaches the set temperature.
6	Analog pyrometer	Indicates the actual temperature inside the oven.



### 6.2.2 Control panel for digital ovens

The buttons on the control panel are described below.

POS.	BUTTON	DESCRIPTION
1	ON/OFF line button	ON: oven on, control activation and display lighting (2). OFF: oven off and controls off. Press and hold to turn on the lamp in the room.
2	Display	Display of set and real temperature and the operating % of the resistances of the ceiling and the floor.
3	Ceiling resistor power	By pressing the button, the display shows the percentage value of insertion of the upper resistances; To increase press the button (4), to decrease press the button (5).
4	Increment button	Press the button once, to see the set temperature. If the button is pressed again within 5 sec, the temperature will be increased. The new temperature is stored after 10 sec.
5	Decrement button	Press the button once, to see the set temperature. If the button is pressed again within 5 sec, the temperature is decreased. The new temperature is stored after 10 sec.
6	Floor resistor power	By pressing the button, the display shows the percentage value of insertion of the lower resistances; To increase press the button (4), to decrease press the button (5).



## 6.3 Preparation of the oven

It is possible to bake pizza in two different ways:

- direct baking on the refractory stone;
- baking on tray.



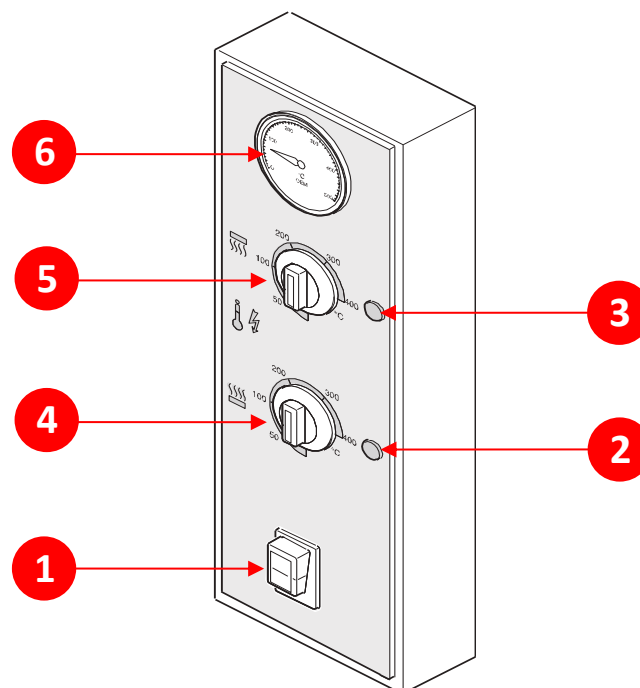
### IMPORTANT!

When you turn on the oven, do not adjust the heating elements to the maximum power, as the oven temperature will be 50 °C - 60 °C higher than the set one and therefore the pizzas will burn.

### 6.3.1 Ignition of the mechanical oven

To turn on the mechanical oven, proceed as follows:

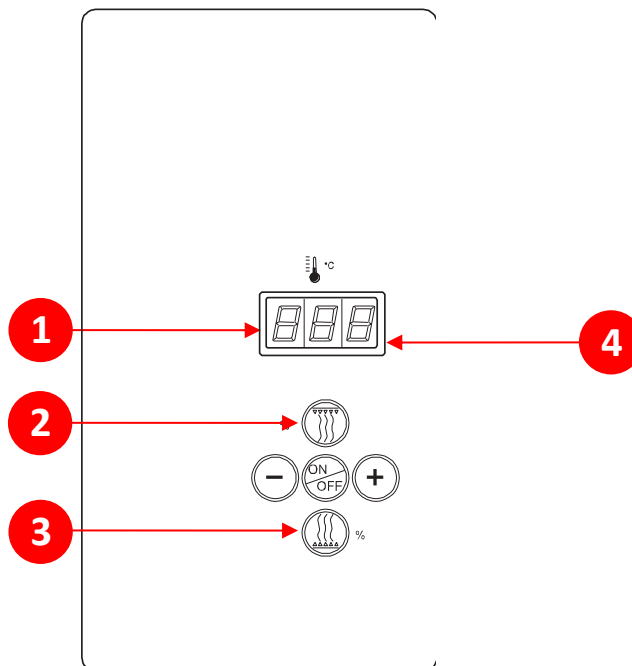
STEP	ACTION
1	Press the button (pos. 1) to ON; the lamps (pos. 2) and (pos. 3) of the floor and ceiling heating elements are illuminated.
2	Check if the knobs (pos. 4) and (pos. 5) of the floor and ceiling heating elements are set to the desired temperature.
3	Wait until the temperature inside the oven (pos. 6) reaches the set value indicated by turning off the lamps (pos. 2) and (pos. 3).



### 6.3.2 Ignition of the digital oven

To turn on the digital oven, proceed as follows:

STEP	ACTION
1	Press the "ON/OFF" button, the display lights up (pos. 1).
2	The real oven temperature is displayed on the display.
3	Set the baking temperature by pressing the "+" or "-" buttons, and the temperature value will be displayed on the display.
4	Adjust the percentage of operation of the ceiling resistors by pressing the button (pos. 2) and change the value using the "+" or "-" buttons.
5	Adjust the percentage of operation of the floor resistors, pressing the button (pos. 3) and change the value using the buttons "+" or "-".
6	Wait for the oven to reach the temperature set for baking the pizza indicated by the LED lighting (pos. 4).



### 6.3.3 Baking timer setting (electromechanical/digital oven)

To set the baking timer, follow these steps:

STEP	ACTION
1	Press the "+" and "-" buttons simultaneously for about 20 seconds until the cooking time is displayed.
2	Within 3/4 seconds change the time, always pressing "+" and "-".
3	After 3/4 seconds of inactivity, you return to the temperature display. NOTE: the settable time ranges from 30" to 9' and 55".

### 6.3.4 Auto-ignition programming

The oven is equipped with automatic auto-ignition predisposition. It is necessary to install an external timer upstream of the main switch and activate the function from the control panel.

To activate or deactivate this feature proceed as follows:

STEP	ACTION
1	When the oven is off, hold down the "ON / OFF" button, then always keeping it pressed, give tension to the oven through the main switch located upstream.
2	You then access the A-x page where: <ul style="list-style-type: none"> <li>• x=0 Auto-ignition OFF</li> <li>• x=1 Auto-ignition ON</li> </ul> Using the "+" or "-" buttons, set the desired mode. NOTE: If no change is made for three seconds, the card confirms the data on the display and turns off.

### 6.3.5 Shutdown procedure

To turn off the machine, proceed as described:

STEP	ACTION
1	Press the on/off button (see paragraph "Operator panel") to stop the machine.
2	Place the main switch ON / OFF, located upstream of the machine, to "OFF".



**IMPORTANT!**  
At the end of the working day turn off the oven.

## 6.4 General baking rules

It is a good idea to consider the following provisions, for optimal operation and ideal pizza baking.

### 6.4.1 Baking on refractory stone (electromechanical/digital ovens)

Turn on the oven at least 1h and 15' before the start of work by setting the following parameters:

- Working temperature 290°C ÷ 350°C;
- Ceiling heating elements 75%;
- Floor heating elements 5%.



**IMPORTANT!**

At the time of baking the first pizzas set the temperature to 320 ° C.



**IMPORTANT!**

If a significant increase in work is expected, please set the floor heating elements to 40%.

**ATTENTION!**

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



- Do not throw salt on the refractory stone;
- Do not cool the top using a rag moistened with cold water;
- use only pizza dough.

### 6.4.2 General baking rules in baking tray (electromechanical/digital ovens)

Turn on the oven at least 1h and 15' before the start of work by setting the following parameters:

- Working temperature 300°C ÷ 350°C;
- Ceiling heating elements 40%;
- Floor heating elements 60%.



**IMPORTANTE!**

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



## 6.5 Baking of the pizza



### ATTENTION!

The inside of the oven has a high temperature, so during the operation of insertion and extraction of the pizza use adequate means of personal protection; DANGER OF BURN.

### 6.5.1 Pizza baking in mechanical ovens

- When the set temperature is reached, open the access door and introduce the pizza to be baked.
- Start the hood by pressing the relative switch.
- During baking it is possible to change the temperature by acting on the respective knobs (as described in the previous paragraphs).
- At the end, open the oven access door and remove the baked pizza.

### 6.5.2 Pizza backing in electromechanical and digital ovens

- When the set temperature is reached, open the access door and introduce the pizza to be baked.
- Start the hood by pressing the relative switch.
- During baking it is possible to change the parameters for both the ovens with manual controls and with digital controls by acting on the relative buttons or knobs as explained in the previous paragraphs.
- At the end, open the oven access door and remove the baked pizza.

# Chapter 7

## MAINTENANCE

## 7 MAINTENANCE



**ATTENTION!**

Maintenance operations must be performed when the equipment is turned off (main switch placed on "0"- "OFF").



**ATTENTION!**

Maintenance operations must be performed by qualified and authorized staff.



**IMPORTANT!**

When removing the plug, the operator must be able to check that the plug is indeed disconnected from any spot he has access to.

Maintenance of the equipment includes all operations (inspection, verification, check, adjustment and replacement) that it is necessary to perform following its normal use.

For good maintenance:

- Only use original spare parts, as well as suitable tools in a good state.
- Follow the maintenance frequency guidelines provided by the user manual for planned maintenance (preventive and periodic). The time lapse (calculated either in time or in work cycles) between one intervention and the following one must be regarded as the longest possible; therefore, it cannot be exceeded, but it can be shortened.
- Good preventive maintenance requires constant attention as well as a continuous monitoring of the equipment. Promptly check the cause of any anomaly such as excessive noise, overheating, etc... and solve it.
- A prompt removal of what is provoking an anomaly or malfunction avoids further damage to the equipments and guarantees the operators' safety.

The staff in charge of the equipment's maintenance must be well trained and must have deep knowledge of accident prevention regulations; unauthorized staff must remain outside the working area during operations. Also the equipment cleaning operations must be performed only during maintenance, when the equipment is still and de-energized.



**IMPORTANT!**

Do not perform any operation if you are unsure about anything. Contact the manufacturer first to get the needed explanations.



**ATTENTION!**

All kinds of repair and maintenance which are not included in this user manual can only be performed provided they have been previously authorized by OEM ALI GROUP S.R.L A SOCIO UNICO.

OEM ALI GROUP S.R.L A SOCIO UNICO shall not be held responsible for any damage to people or objects, if resulting from operations either different from those described or performed differently from what stated.

From an operational point of view, maintenance operations of this equipment can be divided in two main categories:

Ordinary Maintenance	All operations that the service people must perform preventively in order to guarantee the proper functioning of the equipment over time; ordinary maintenance includes inspections, check, adjustment, cleaning and lubrication.
Extraordinary Maintenance	All operations that the service people must perform when needed by the equipment. Extraordinary maintenance includes operations of revision, repair, recovery of the nominal functioning conditions or replacement of a unit if damaged, faulty or worn out.

## 7.1 Safety Warnings



**ATTENTION!**

Before starting any maintenance operation, disconnect the equipment from the power supply.



**ATTENTION!**

When removing the plug, the operator must be able to check that the plug is indeed disconnected from any spot he has access to.



**ATTENTION!**

When the equipment is under maintenance, in order to prevent it from being accidentally switched on, disconnect power supply and add the following notice:

**“ATTENTION! EQUIPMENT UNDER MAINTENANCE”**

The accident prevention regulations contained in this paragraph must always be strictly followed, during maintenance of the equipment, so as to avoid injuries to the staff and damages to the equipments.

- Maintenance must only be performed when the equipment is switched off and de-energized.
- Put specific warnings such as: **EQUIPMENT UNDER MAINTENANCE – DO NOT SUPPLY POWER** next to the equipment itself.
- Only perform maintenance operations (Mechanical, Electrical, Fluidic) you have been previously authorized to perform.
- You must be able to use the most suitable and adequate tools to identify the failure and you must be aware of which the most suitable tools are to perform maintenance operations.

## 7.2 Ordinary Maintenance

When the equipment is delivered to the user, it is already adjusted so as to work properly; however, in order to guarantee its good functioning over time, you must perform controls as well as preventive and recurring maintenance operations.

Ordinary maintenance includes inspections, checks and operations that prevent failures by monitoring:

- the mechanical status of the equipment;
- the (electric) power sources;
- the equipment cleanness.

The following charts list a series of controls and interventions to be performed according to a suggested timing. The recurrence of the ordinary maintenance operations listed is meant for normal functioning conditions, that is, within the provided conditions of use.

### 7.2.1 Controls and Inspections

#### 7.2.1.1 Ordinary Maintenance Charts

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

\* To carry out a complete overhaul of the oven, contact our Technical Support.

### 7.2.2 Cleaning



**ATTENTION!**

Cleaning must be performed only by qualified and authorized staff.



**ATTENTION!**

Respect the regulations in force in the country where the equipment is installed as far as washing water treatment is concerned.



**ATTENTION!**

Clean the oven at the end of each work cycle.



**IMPORTANT!**

When removing the plug, the operator must be able to check that the plug is indeed disconnected from any spot he has access to.

#### 7.2.2.1 Cleaning charts

OPERATION	FREQUENCY				
	Daily	Weekly	Monthly	Half-yearly	Yearly
External cleaning	X				
Self-cleaning cycle	X				
Refractory stone cleaning	X				
Chamber cleaning			X		

#### 7.2.2.2 External cleaning


For external cleaning use a cloth moistened with water and detergent appropriate to the surface to be treated.



**ATTENTION!**

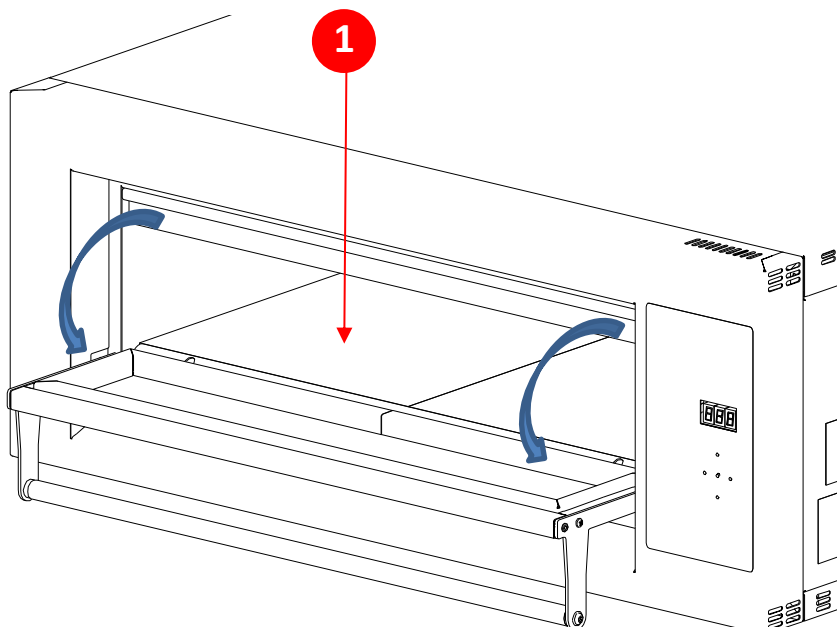
For cleaning the oven **DO NOT** use metal utensils such as scourers, brushes, scrapers and / or corrosive products. **DO NOT** use water jets.

7.2.2.3 Refractory stone cleaning


Operator qualification	Operator
Required DPI	
Tools to use	Brush

To clean the surface, follow these steps:

STEP	ACTION
1	Check that the oven is completely cold.
2	Open the door in the direction indicated by the arrows.
3	Clean the refractory surface (1) using the relative brush.

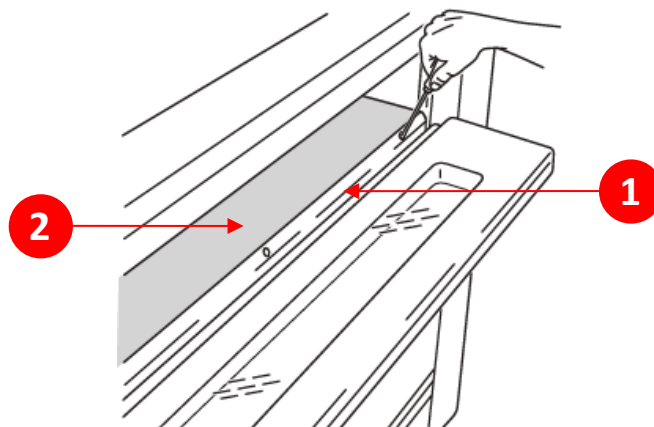


7.2.2.4 Chamber cleaning

Operator qualification	Operator
Required DPI	
Tools to use	Hand tools / vacuum cleaner / brush

To clean the chamber, proceed as described:

STEP	ACTION
1	Check that the oven is completely cold.
2	Open the door.
3	Remove the guard (1) by unscrewing its screws.
4	Gently remove the refractory surface (2) from the oven.
5	Use a vacuum cleaner to remove all residues.
6	Clean the refractory surface using the relative brush.
7	Reposition the refractory stone.
8	Reassemble the previously removed protection.




**ATTENTION!**

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



**7.2.2.5 Self-cleaning cycle for mechanical ovens**

Operator qualification	Operator
Required DPI	
Tools to use	Hand tools

To perform the self-cleaning cycle, follow these steps:

STEP	ACTION
1	Using the relevant knobs, set the temperature of the heating elements to 400°C.
2	Leave the oven at this temperature for about 20 minutes, then turn it off letting it cool.
3	If the extractor hood is on, leave it active for the time necessary to perform the self-cleaning cycle.

**7.2.2.6 Self-cleaning cycle for electromechanical/digital ovens**

Operator qualification	Operator
Required DPI	
Tools to use	Hand tools

To perform the self-cleaning cycle, follow these steps:

STEP	ACTION
1	Press the "+" or "-" button then act on the "+" button to increase the temperature to 400°C.
2	Adjust the power of the top and the floor to 100%, using the knob (electromechanical oven) or using the "+" and "-" buttons (for ovens with digital controls).
3	Leave the oven on for about twenty minutes, then turn it off letting it cool.

## 7.3 Extraordinary Maintenance

### ATTENTION!

Extraordinary maintenance, as well as repair of the equipment, are to be performed only by qualified, trained and authorized technicians, either working for the Manufacturer or for an authorized service center.



These operations require deep, specialized knowledge of the equipment, of the necessary interventions to perform, of the relevant risks and of the correct procedures to work in complete safety.

In case of exceptional events requiring extraordinary maintenance, the regular service people working for the user must proceed as follows:

- check the status of the damaged and/or dephased units;
- perform the operations listed in this paragraph;
- if the operations to perform are not listed in this manual, send the Manufacturer a report of the events that occurred, the results of the inspection and other useful information.

The Manufacturer or the authorized Service Center will assess the situation and will agree with the service people upon the kind of intervention to perform, choosing the best solution among the following two:

- the Manufacturer sends an authorized, trained and qualified technician to perform the necessary operations;
- the Manufacturer authorizes the user's service people to perform the operations, and sends them further instructions, if needed.

### ATTENTION!

The needed spare parts must be ordered to OEM ALI GROUP S.R.L A SOCIO UNICO. In case the customer does not use spare parts either original or authorized in writing by the Manufacturer, **the latter shall not be held responsible about the equipment's functioning and the workers' safety.** The authorization and/or the instructions must always be transmitted in writing. Without a written authorization, it is forbidden to proceed and the Manufacturer refuses all responsibility.



### ATTENTION!

In case it is necessary to perform operations of extraordinary maintenance, contact the Manufacturer.

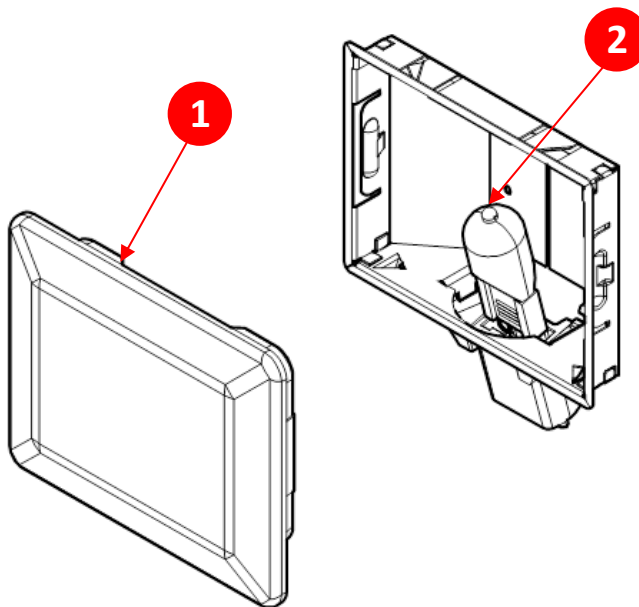


### 7.3.1 Lamp replacement

Operator qualification	Electrical maintenance technician
PPE required	
Tools to be used	Hand tools

To replace the lamp, follow these steps:


STEP	ACTION
1	Use a screwdriver and pry to remove the glass lamp cover (pos. 1).
2	Replace the bulb (pos.2).
3	Reassemble the lamp cover glass (pos. 1). NOTE: Check the correct positioning of the gasket (if any).



**IMPORTANT**

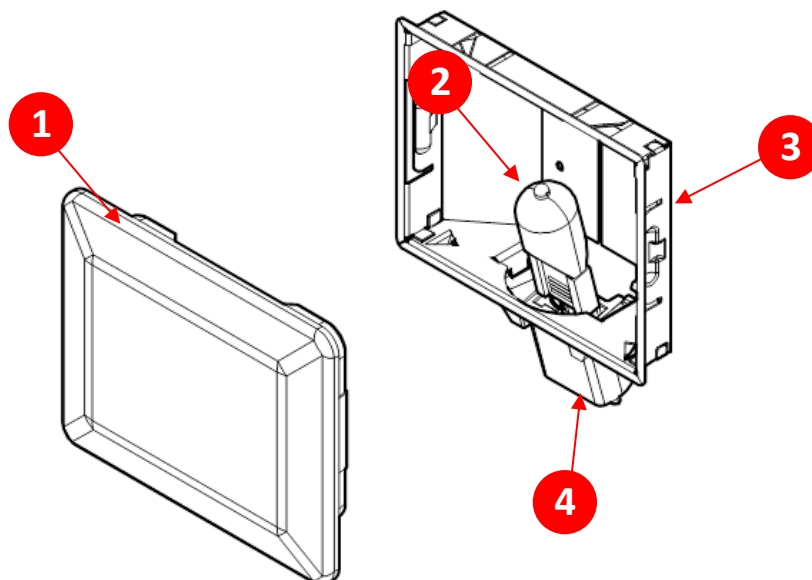
The lamp is halogen type, do not touch with your fingers.

### 7.3.2 Lampholder replacement

Operator qualification	Electrical maintenance technician
Required PPE	
Tools to use	Hand tools


To replace the lampholder, follow these steps:

STEP	ACTION
1	Use a screwdriver and pry to remove the glass lamp cover (pos.1).
2	Remove the lamp (pos.2).
3	Use a screwdriver and pry to pull out the lamp holder (pos.3).
4	Disconnect the electrical connector (pos.4).
5	Connect the new lamp holder and insert it into the seat inside the oven chamber.
6	Connect the bulb and reassemble the glass.



**IMPORTANT**  
The lamp is halogen type, do not touch with your fingers.

### 7.3.3 Replacement of the ceiling and floor heating elements

Operator qualification	Electrical maintenance technician
Required PPE	
Tools to use	Hand toolsHand tools



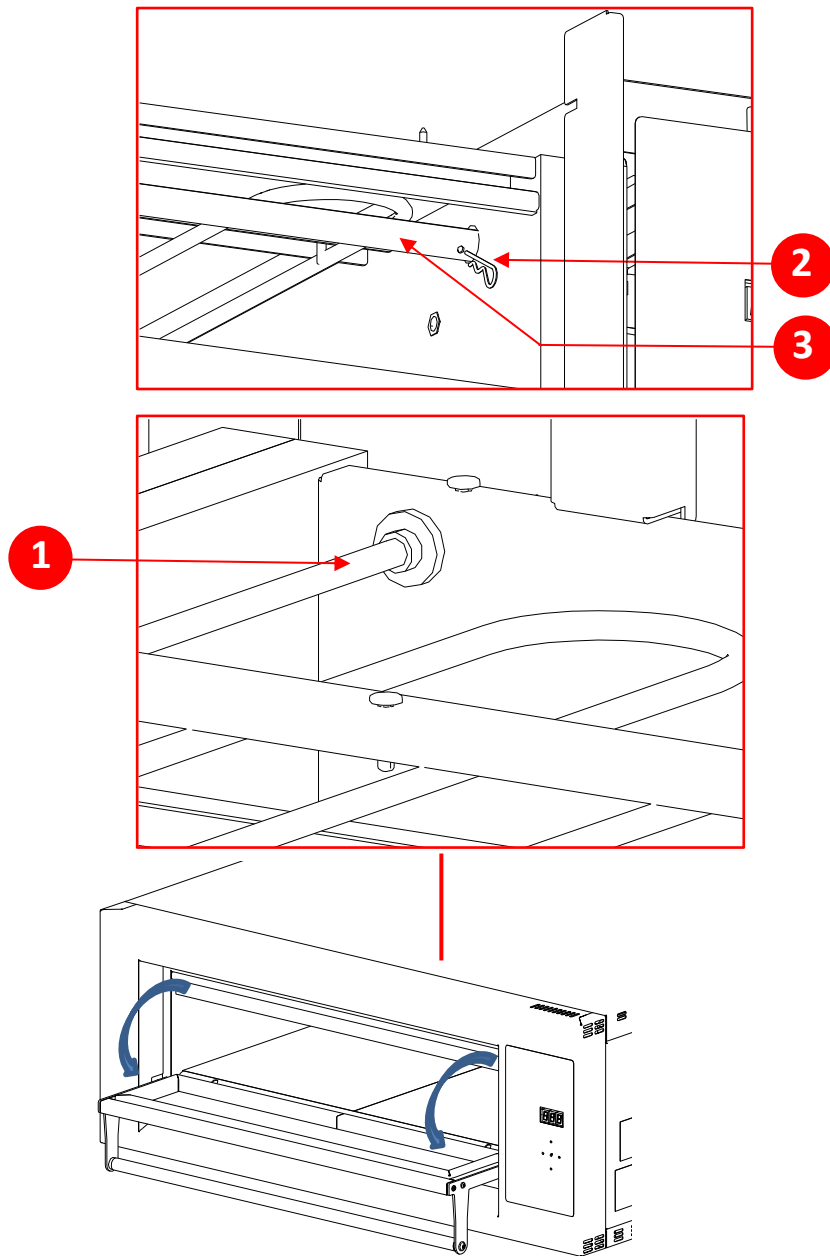
**ATTENTION!**

This operation must be carried out by a specialized technician.


To access the resistance, it is necessary to move the rock wool of the oven coating it is therefore essential to have adequate means of personal protection.

To replace the heating elements, follow these steps:

STEP	ACTION
1	Interrupt the electrical connection by turning the main switch of the oven to "0".
2	Open the oven door in the direction indicated by the arrows.
3	Remove the back of the oven, unscrewing its screws.
4	Electrically disconnect the heating element by unscrewing the screws (1) fixing the resistance (2 for each resistor).
5	Floor heating element: after opening the oven door, extract the refractory surface and the resistance to be replaced.
6	Ceiling heating element: After opening the oven door, remove the cups (2), remove the resistance support bar (3) then remove the resistance to be replaced.
7	Replace the resistance and reassemble everything proceeding in the opposite direction, taking care to reconnect properly the power supply cable.

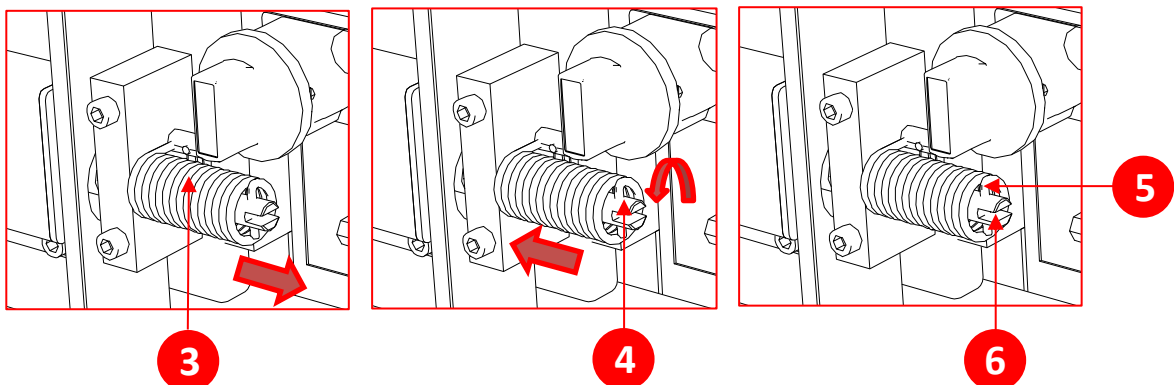
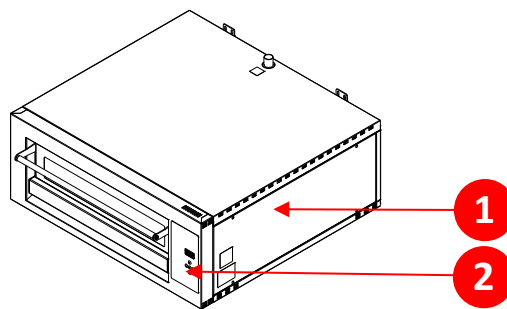


### 7.3.4 Door spring replacement


Operator qualification	Mechanical maintenance technician
Required PPE	
Tools to use	Hand tools

To replace the spring, proceed as described:

STEP	ACTION
1	Remove the right side panel (1) by unscrewing its screws.
2	Remove the operation panel (2) by unscrewing its screws.
3	Remove the spring (3) and replace it.
4	Thread the spring (3) on the pin (4), rotate it by preloading it.
5	Hook the spring latch (5) in the pin milling (6) (4).
6	Reassemble panels (1) and (2).

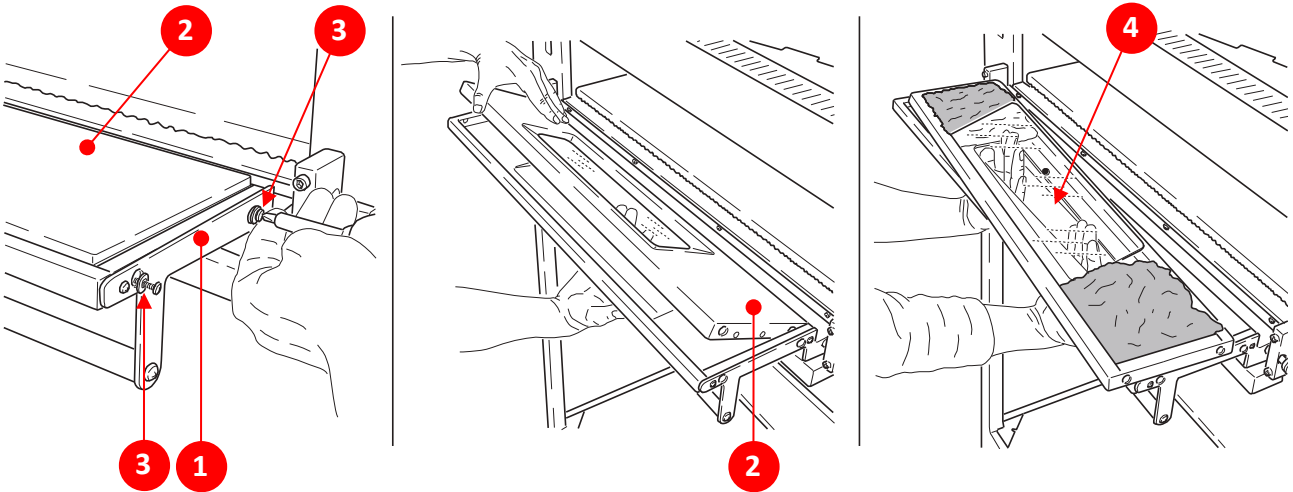


### 7.3.5 Door glass replacement

Operator qualification	Mechanical maintenance technician
Required PPE	
Tools to use	Hand tools


To replace the glass, follow these steps:

STEP	ACTION
1	Open the door (1).
2	Remove the inner panel (2) by unscrewing the screws (3).
3	Remove the glass (4) and replace it.
4	Reassemble everything proceeding in the opposite direction.





### 7.3.6 Safety thermostat reset

Operator qualification	Electrical maintenance technician
Required PPE	
Tools to use	Hand tools



**ATTENTION!**

This operation must be done by the technical support service after the anomaly recovery operation.

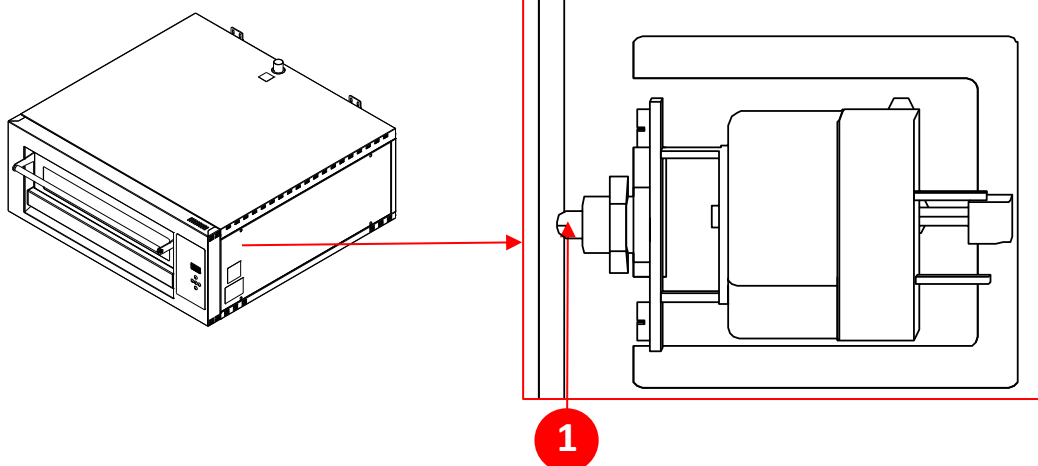


**ATTENTION!**

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

To reset the thermostat, follow these steps:

STEP	ACTION
1	Disassemble the right side panel.
2	Press the red button (1) on the safety thermostat.
3	Reassemble the side panel.



## Chapter 8

# PUTTING THE EQUIPMENT OUT OF ORDER AND DISPOSING OF IT

## 8 PUTTING THE EQUIPMENT OUT OF ORDER AND DISPOSING OF IT



### ATTENTION!

Only qualified staff can take care of dismantling and putting out of order the equipment. In particular, only the person in charge of the dismantling phase and of end-of-life disposal is allowed to:

- perform operations of mechanical and electrical disconnection of the units according to the dismantling instructions and the project schemes;
- take the units to the disposal center in order to divide the different materials.

The equipment is basically made up by the following materials:

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



### ATTENTION!

The equipment does not contain dangerous components or substances which need particular removal procedures.

### 8.1 Putting the equipment out of order and storing it

If the equipment will not be used for a long time, it is necessary to secure and store it. Proceed as follows:

STEP	ACTION
1	Disconnect power supply from the equipment.
2	Cover the equipment and store it in a place which must be under cover and not too damp.

## 8.2 Disposal

When you intend to dispose of the equipment, you must make sure to secure it. Proceed as follows:

STEP	ACTION
1	Disconnect power supply from the equipment.
2	Proceed with dismatling, separating the components making up the equipment in groups ready for differentiated disposal.



**ATTENTION!**

To disassemble commercial parts or subcontracting material making up the equipment supplied by OEM ALI GROUP S.R.L A SOCIO UNICO, please refer to the relevant user manual supplied.



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



**ATTENTION!**

Always respect the disposal regulations in force in the country where the equipment is installed.

PAGE INTENTIONALLY EMPTY

# Chapter 9

## TROUBLESHOOTING

## 9 TROUBLESHOOTING

### 9.1 Alarms during operation (electromechanical / digital ovens)

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

#### 9.1.1 Damaged or disconnected temperature probe alarm.

When there is this alarm the following message appears on the display:

**AL1 - AL2**

- Automatically cuts off the power supply to the heating elements;
- Turn off the oven and call technical support.

### 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 inserted Call Technical Support.
The pizzas are not baked evenly	Dirty hob: clean the hob. Damaged hob: replace the hob. Adjust the oven temperature.
Failure to reach temperature	Heating elements not working. Check electrical connection of the oven. Call Technical Support.



**ATTENTION!**

For all other problems, please contact our Technical Support.

# Chapter 10

## ATTACHMENTS



## 10 ATTACHMENTS

Attachment list	
1	STAND SPECIFICATIONS TABLE
2	LIST OF MATERIALS OF DOMITOR PRO OVENS
3	WIRING DIAGRAMS

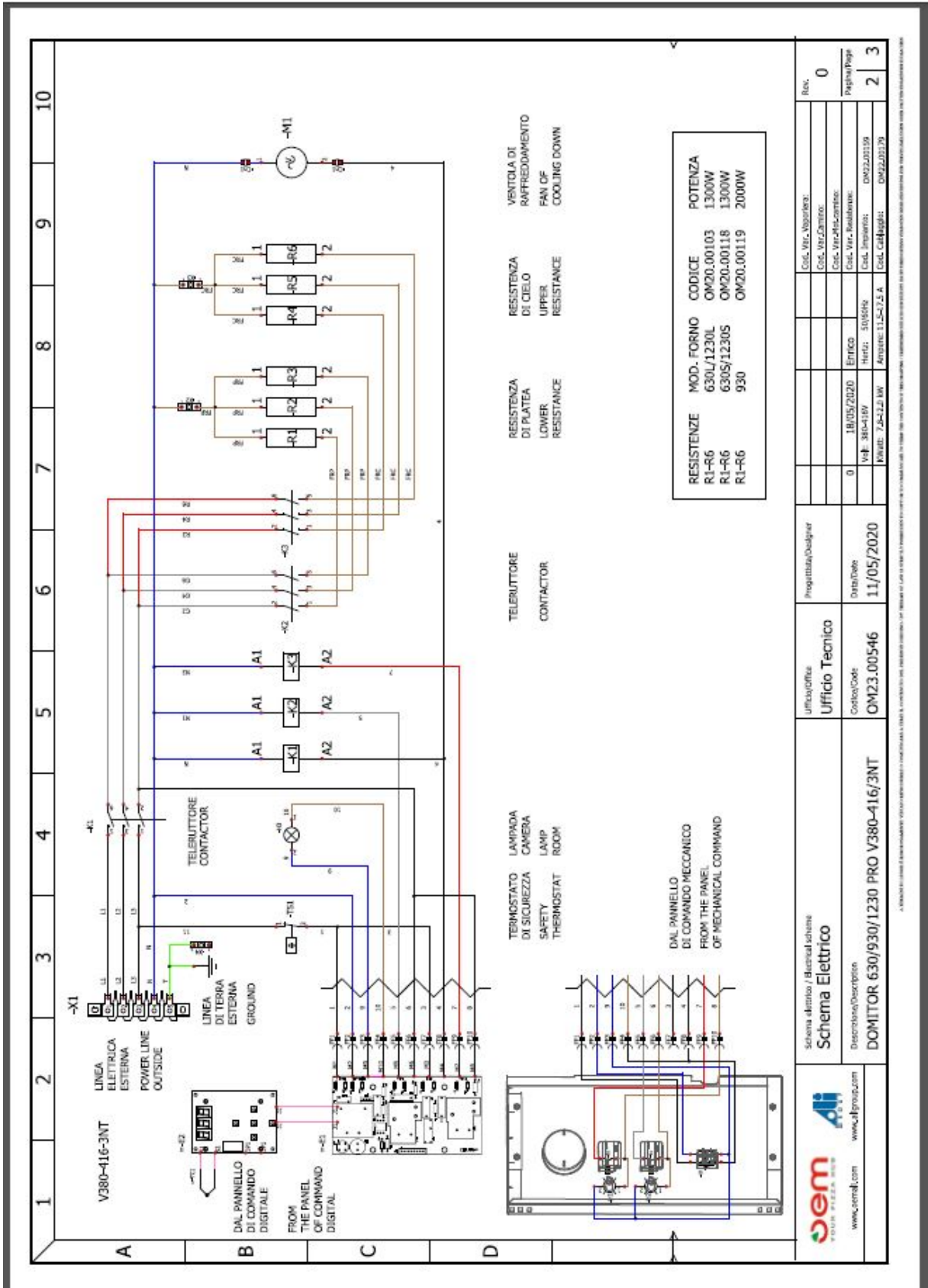
Table with STAND specifications:

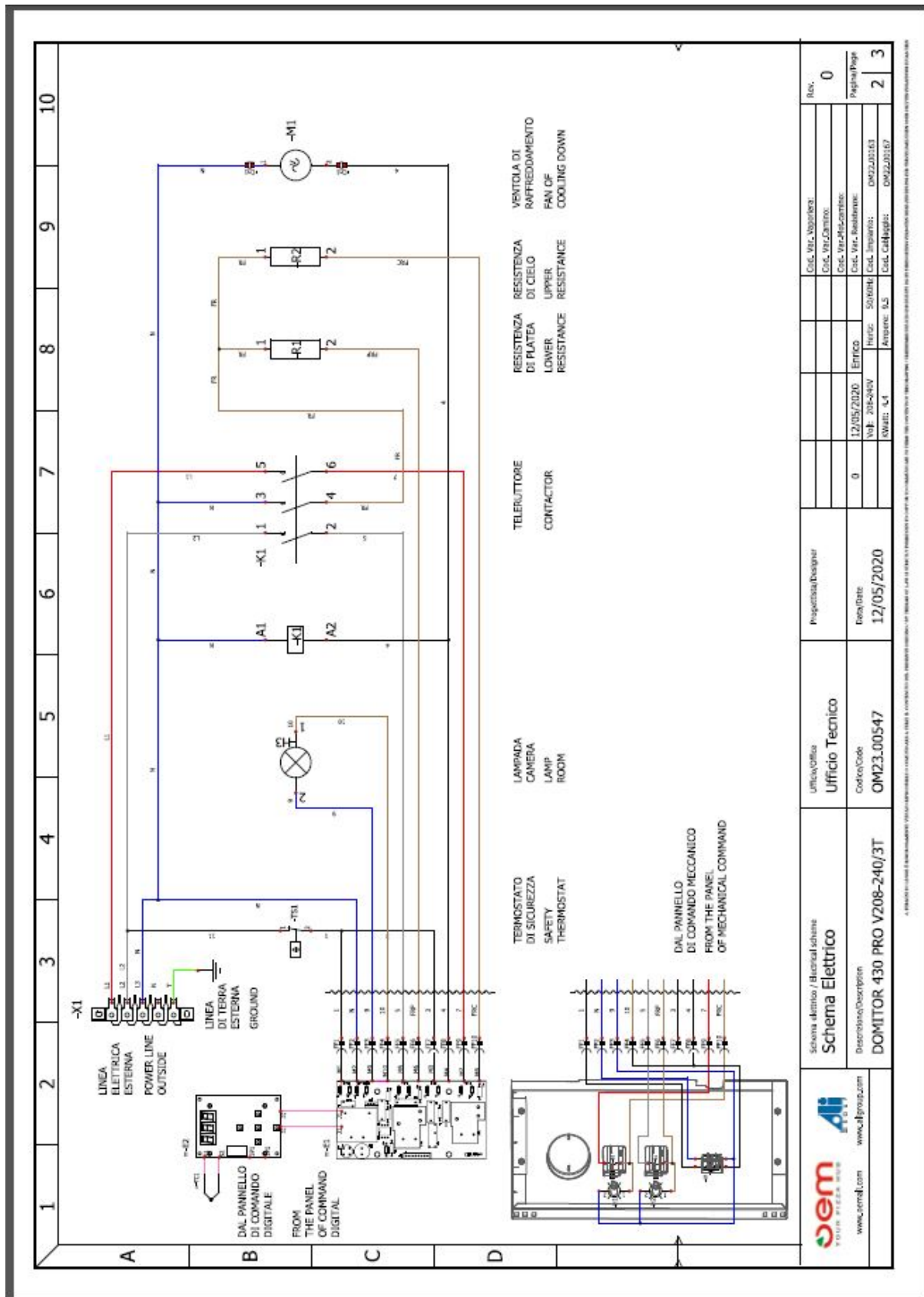
Code	Descriptio	Dimensions	Note	kg
OMSU490	<i>Light Stand Domitor Pro 430-830</i>	L882xP772xH677min- Hmax*1002	*25x13	42
OMSU491	<i>Light Stand Domitor Pro 630L-1230L</i>	L1196xP772xH677min- Hmax*1002	*25x13	43
OMSU492	<i>Light Stand Domitor Pro 630S</i>	L882xP1072xH677min- Hmax*1002	*25x13	43
OMSU493	<i>Light Stand Domitor Pro 930</i>	L1196xP1072xH677min- Hmax*1002	*25x13	47
OM08050	<i>Neutral chamber Domitor Pro 430-830</i>	L882xP772xH677min- Hmax*1002	*25x13	56
OM08051	<i>Neutral chamber Domitor Pro 630L-1230L</i>	L1196xP772xH677min- Hmax*1002	*25x13	67
OM08052	<i>Neutral chamber Domitor Pro 630S</i>	L882xP1072xH677min- Hmax*1002	*25x13	64
OM08053	<i>Neutral chamber Domitor Pro 930</i>	L1196xP1072xH677min- Hmax*1002	*25x13	75
OM08054	<i>Heated chamber Domitor Pro 430-830</i>	L882xP772xH677min- Hmax*1002	*25x13	71
OM08055	<i>Heated chamber Domitor Pro 630L-1230L</i>	L1196xP772xH677min- Hmax*1002	*25x13	97
OM08056	<i>Heated chamber Domitor Pro 630S</i>	L882xP1072xH677min- Hmax*1002	*25x13	79
OM08057	<i>Heated chamber Domitor Pro 930</i>	L1196xP1072xH677min- Hmax*1002	*25x13	106

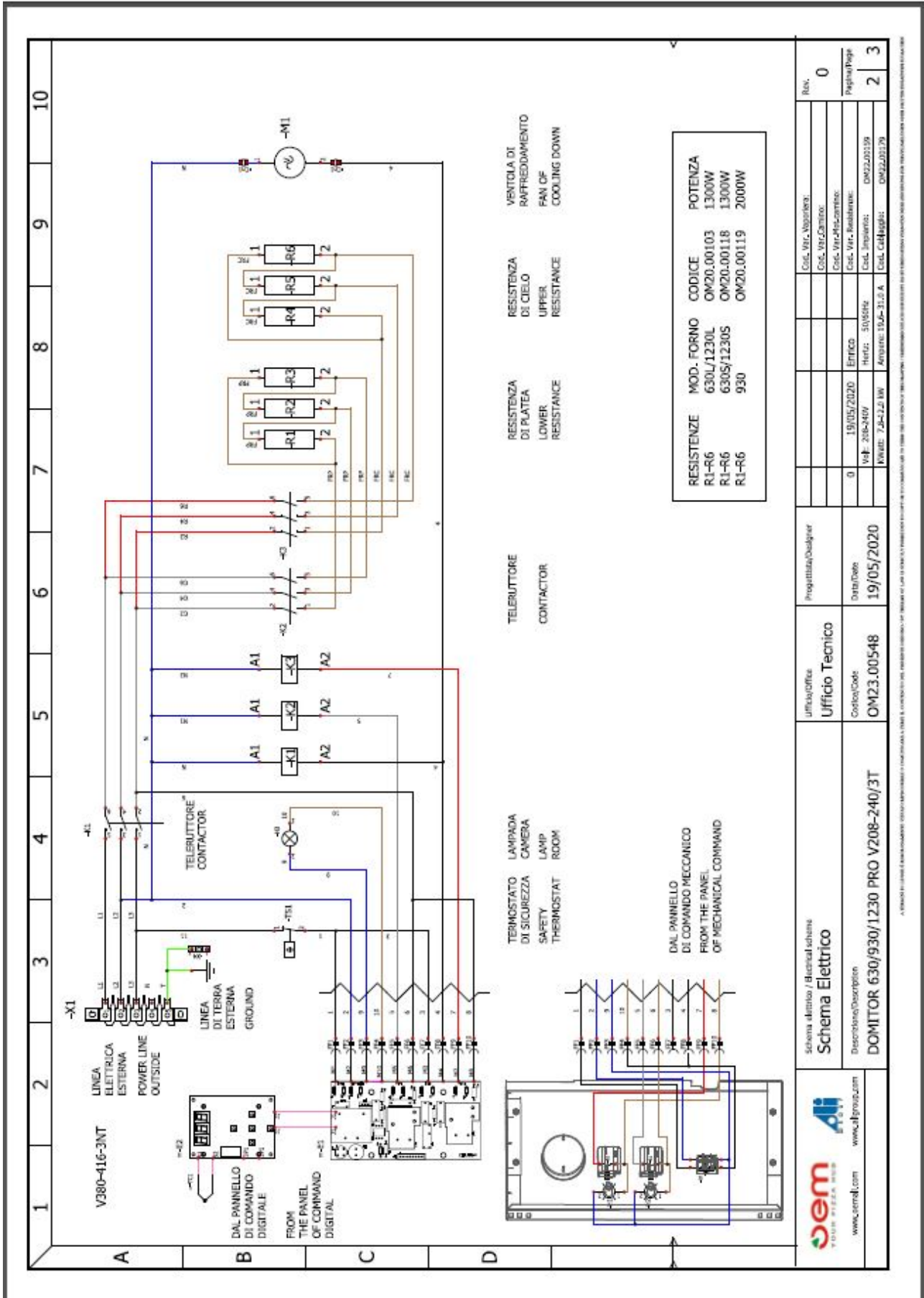
Legend with the list of materials of DOMITOR PRO ovens:

ACRONYM	DESCRIPTION
B1	TERMOSTATO CIELO/PLATEA - THERMOSTAT UPPER/LOWER
B2	TERMOSTATO CIELO/PLATEA - THERMOSTAT UPPER/LOWER
Cn1	MORSETTO / CLAMP
E1	SCHEDA DI POTENZA / POWER BOARD
E2	SCHEDA DI COMANDO / CONTROL BOARD
H1	LAMPADA SPIA RESISTENZA IN FUNZIONE / PILOT LIGHT RESISTANCE IN FUNCTION
H2	LAMPADA SPIA RESISTENZA IN FUNZIONE / PILOT LIGHT RESISTANCE IN FUNCTION
H3	LAMPADA CAMERA DI COTTURA / LAMP ROOM
K1	TELERUTTORE / CONTACTOR
K2	TELERUTTORE / CONTACTOR
K3	TELERUTTORE / CONTACTOR
M1	VENTOLA / FAN
Q1	INTERRUTTORE GENERALE / GENERAL SWITCH
R1	RESISTENZA CIELO-PLATEA / UPPER-LOWER RESISTANCE
R2	RESISTENZA CIELO-PLATEA / UPPER-LOWER RESISTANCE
R3	RESISTENZA CIELO-PLATEA / UPPER-LOWER RESISTANCE
R4	RESISTENZA CIELO-PLATEA / UPPER-LOWER RESISTANCE
R5	RESISTENZA CIELO-PLATEA / UPPER-LOWER RESISTANCE
R6	RESISTENZA CIELO-PLATEA / UPPER-LOWER RESISTANCE
TC1	SONDA DI TEMPERATURA / TEMPERATURE PROBE
TS1	TERMOSTATO DI SICURA / SAFETY THERMOSTAT
X1	MORSETTO DI POTENZA / POWER CLAMP
X2	MORSETTO / CLAMP
X3	MORSETTO / CLAMP
X4	MORSETTO / CLAMP
T1	TRASFORMATORE / TRANSFORMER

Wiring diagrams:

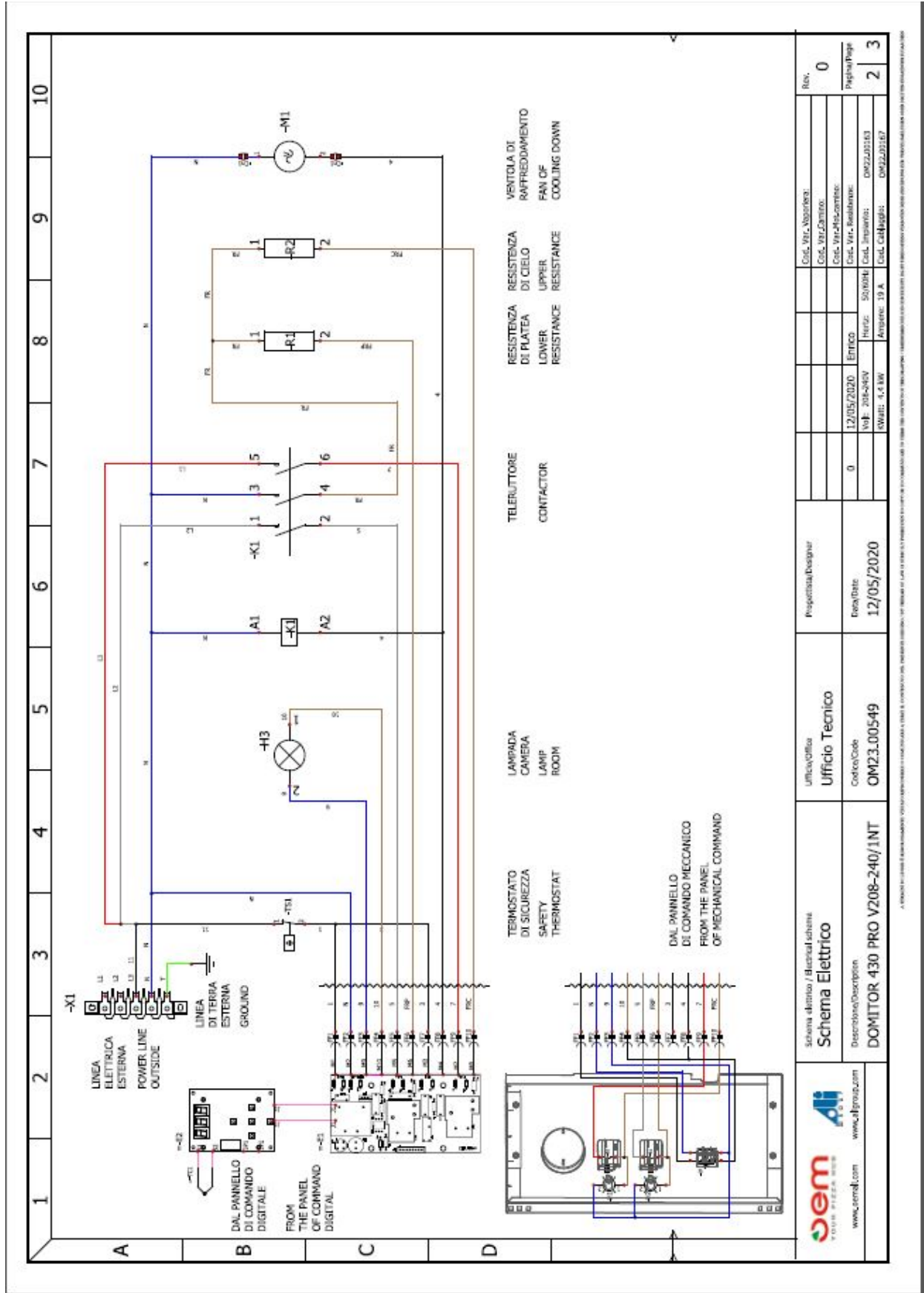


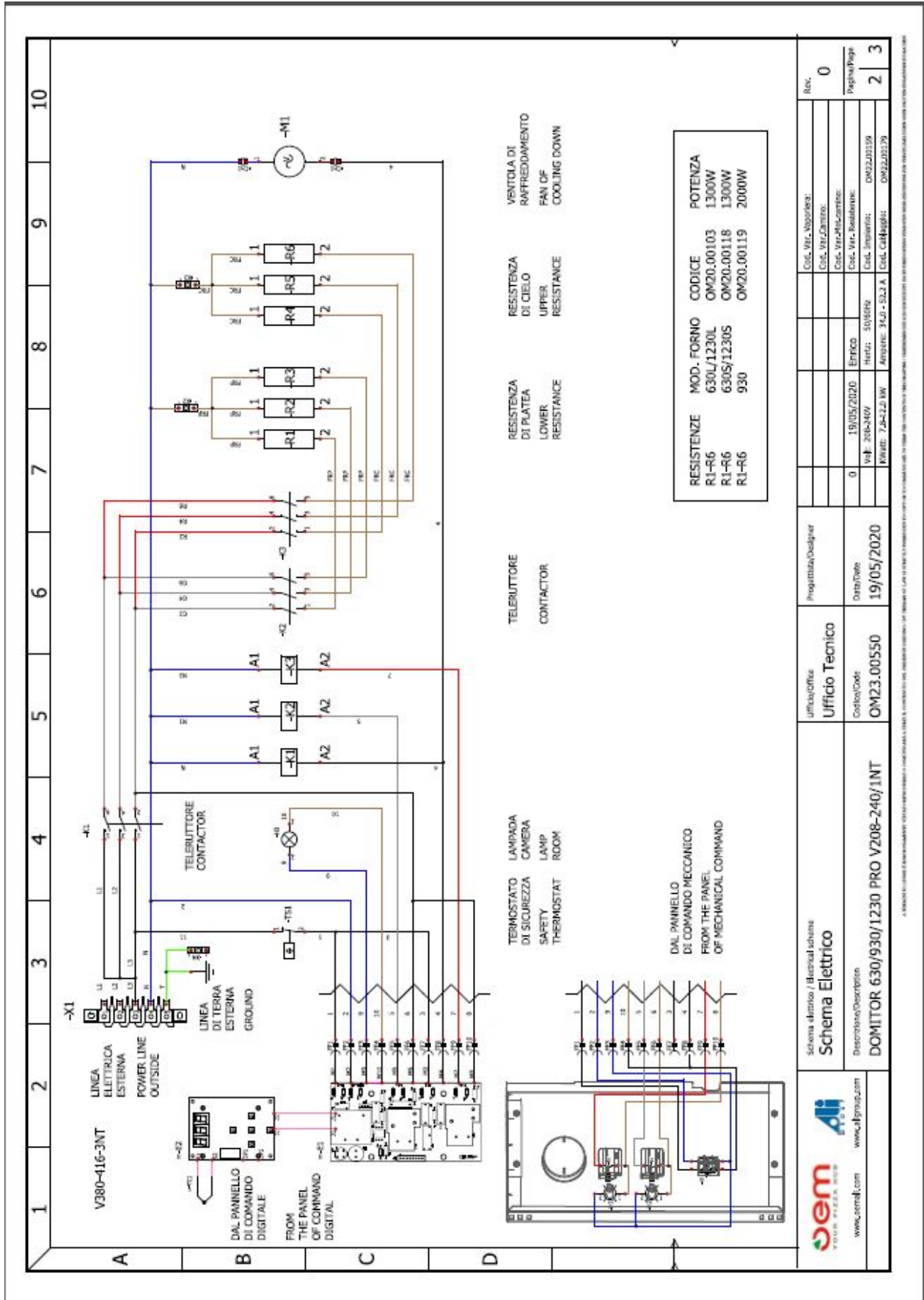




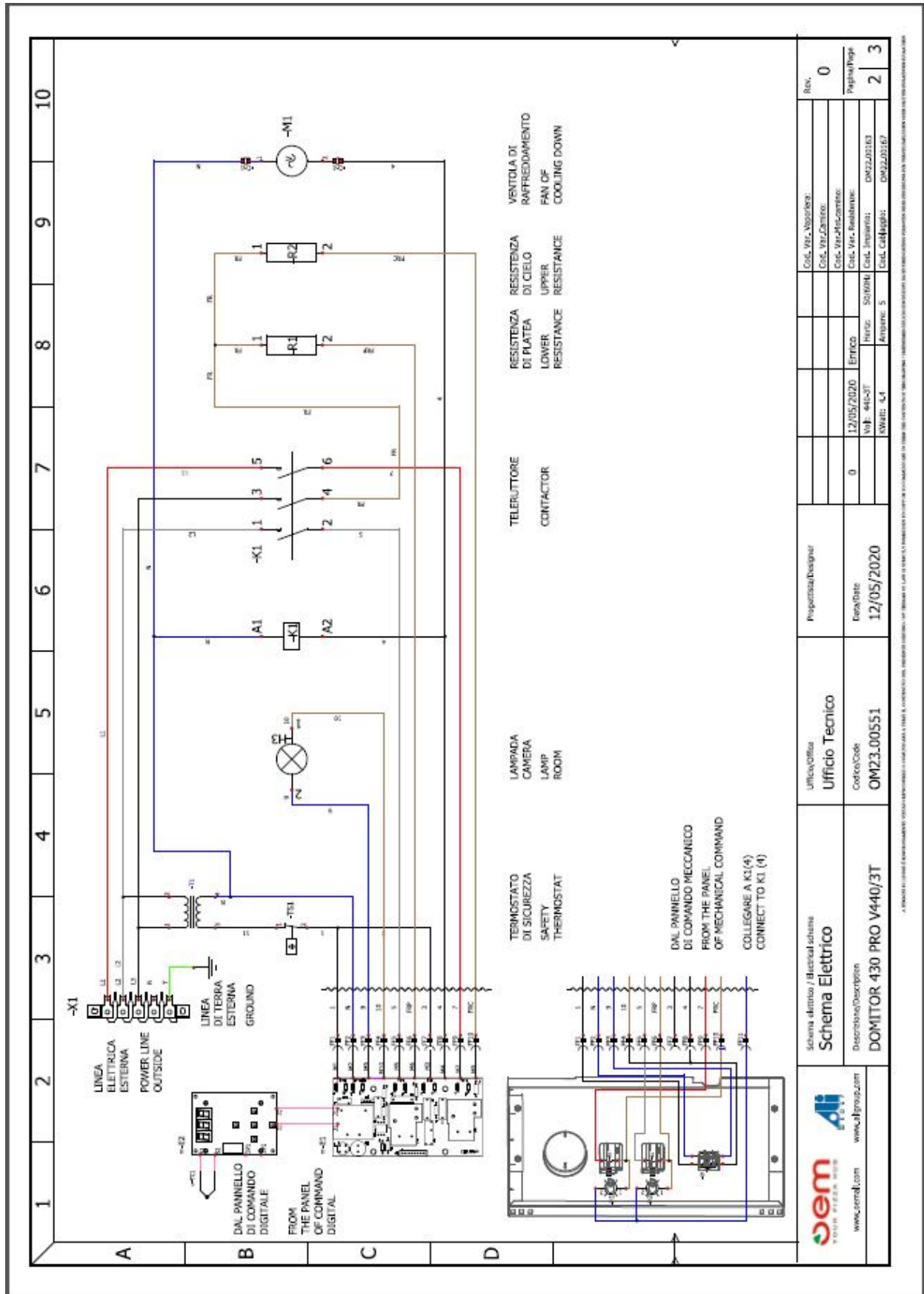
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Schema Elettrico		Ufficio Tecnico				0	
Disposizione/Description		Codice/Code		Data/Date		Pagina/Page	
DOMITOR 630/930/1230 PRO V208-240/3T		OM23.00548		19/05/2020		2	
						3	






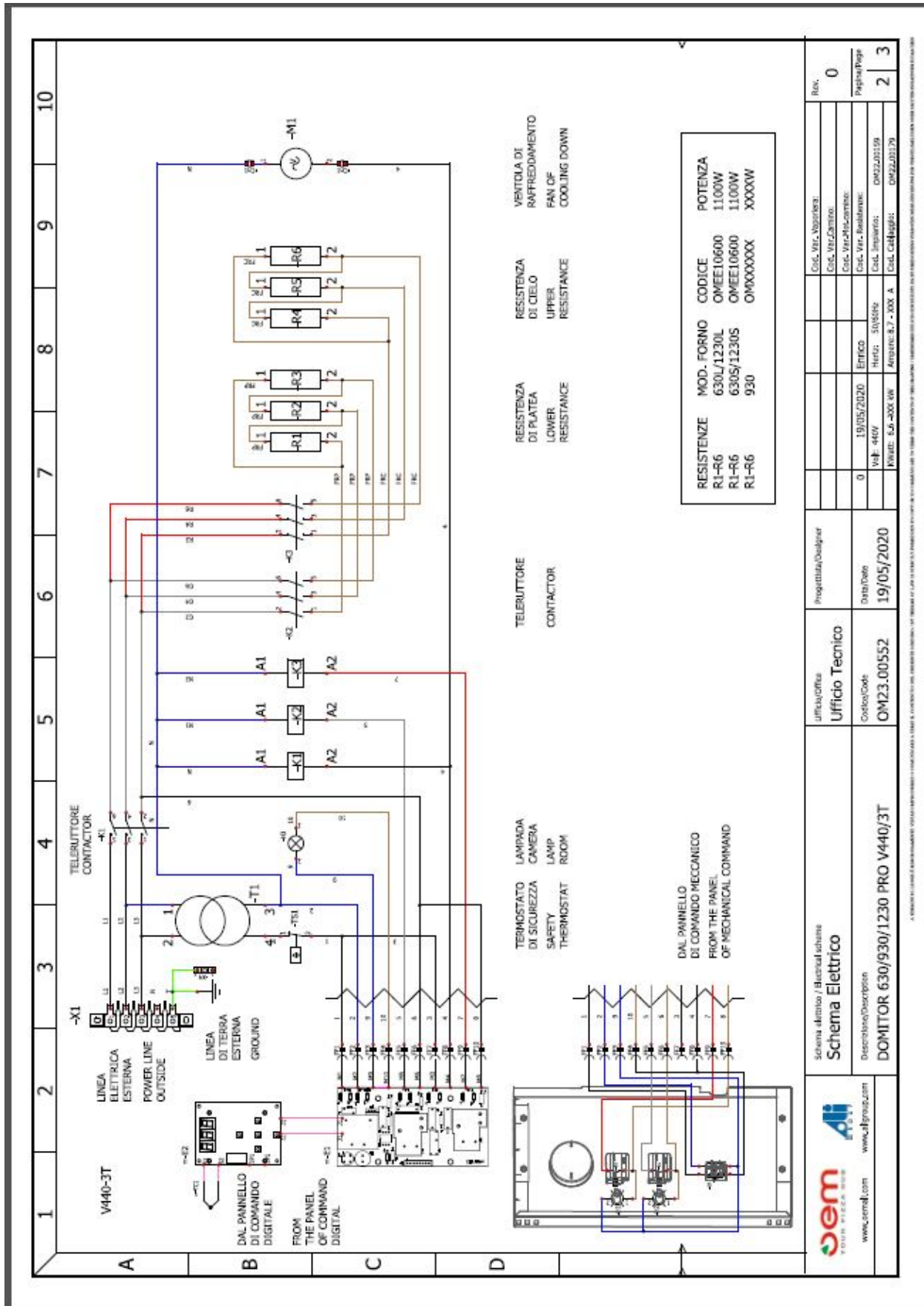






 www.jem.com		Schema elettrico / Electrical scheme <b>Schema Elettrico</b>		Ufficio/Office <b>Ufficio Tecnico</b>		Progetto/Designer Data/Date <b>12/05/2020</b>		Cod. Ver. Versioni: Cod. Ver. Cambio: Cod. Ver. Modifiche: Cod. Ver. Revisione: Cod. Impianti: Cod. Collaudi: <b>0</b> <b>12/05/2020</b> <b>EMC 445-01</b> <b>50/00H</b> <b>Antenna: 5</b>		Rev. <b>0</b> Pagina/Page <b>2</b> Totali/Total <b>3</b>	
Descrizione/Description <b>DOMITOR 430 PRO V440/3T</b>		Codice/Code <b>OM23.00551</b>		Data/Date <b>12/05/2020</b>		Power: <b>50/00H</b> Antenna: <b>5</b>		Cod. Impianti: <b>DM22J0103</b>		Cod. Collaudi: <b>DM22J0107</b>	

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19/05/2020		Codice/Code		Pagina/Page	
		OM23.00552		2	
V440-3T		Modello/Model		3	
V440-3T		Descrizione/Description		REV.	
V440-3T		DOMITOR 630/930/1230 PRO V440/3T		0	
V440-3T				2	
V440-3T				3	

