

# Donatello

## OVEN

Pre-installation and installation manual

Original instructions



DN 435  
DN 635  
DN 635 L  
DN 935

**HEat.  
smART.**  
Partner in Baking. Since 1963



This oven has been designed with the utmost care and undergone rigorous tests in our laboratories and for this reason we guarantee its absolute safety and functionality.

The installation must be carried out by **professionally qualified** staff, that can take responsibility for the installation and guarantee the best safe operating conditions.

Before the installation, read the content of this manual **carefully**: it contains important information regarding product assembly and safety regulations.

## Technical service

The Dealer can solve any technical problem regarding installation.

Do not hesitate to contact him in case of doubt.

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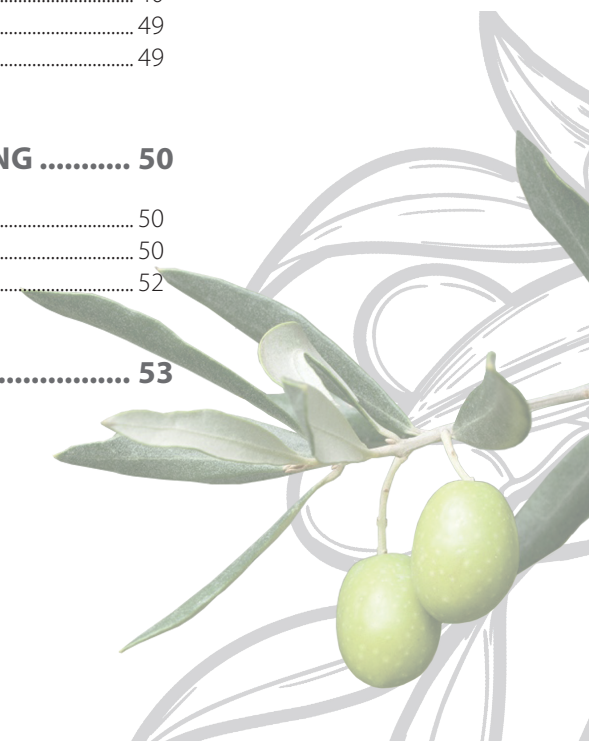
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# 1 CHECKS BEFORE PURCHASING

Before purchasing the oven and before its installation, **check and agree with the owner** that, on installation, all the following conditions are met; they are indispensable for the correct and safe installation, operation and maintenance of the oven.

<b>A</b>	<b>Check with the owner if in the place of installation there are the tools to handle the oven easily ► Fig. 1</b>
✓	To handle the oven correctly, it is necessary to:
	<ul style="list-style-type: none"><li>• have personal protection equipment available (e.g. safety shoes, gloves, etc.)</li><li>• have lifting equipment available that can handle the appliance safely (check weight and dimensions in the following pages), together with staff qualified to carry out this operation.</li></ul>
<b>B</b>	<b>Check the dimensions of the selected oven and accessories</b>
✓	
	<ul style="list-style-type: none"><li>• check that the dimensions of the selected oven are suitable to the available space in the installation room.</li><li>• check that the cooking chamber capacity is adequate to the owner's needs. The "Technical data" section from page 6 contains the weights and dimensions of the cooking chamber.</li></ul>

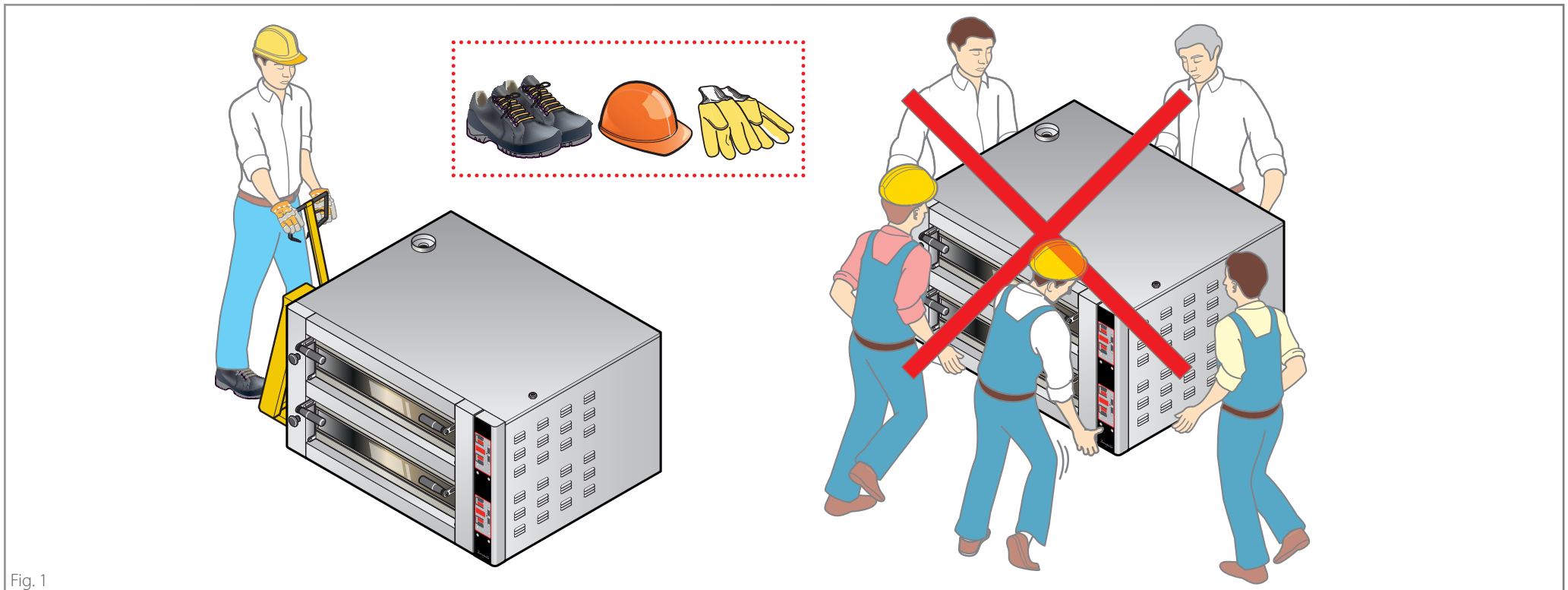



Fig. 1

# Checks before purchasing

C	Survey the installation room to make sure it is adequate.																		
✓	Make sure that ► Fig. 2																		
	<ul style="list-style-type: none"><li>the floor of the installation room is <b>fireproof</b>, perfectly <b>level</b> and capable of withstanding the weight of the appliance;</li></ul> <table><tr><th>Model</th><th>single</th><th>double</th><th>Model</th><th>single</th><th>double</th></tr><tr><td>DN435</td><td>147 kg - 324 lb</td><td>252 kg - 555.5 lb</td><td>DN635L</td><td>190 kg - 418.8 lb</td><td>324 kg - 714.2 lb</td></tr><tr><td>DN635</td><td>187 kg - 412.2 lb</td><td>330 kg - 727.5 lb</td><td>DN935</td><td>250 kg - 551.1 lb</td><td>430 kg - 948 lb</td></tr></table> <ul style="list-style-type: none"><li>The oven must be placed on a base, built by the Manufacturer or by yourself that:<ul style="list-style-type: none"><li>is flame and heat resistant;</li><li>is perfectly stable and level;</li><li>withstands the weight of the appliance.</li></ul></li></ul>	Model	single	double	Model	single	double	DN435	147 kg - 324 lb	252 kg - 555.5 lb	DN635L	190 kg - 418.8 lb	324 kg - 714.2 lb	DN635	187 kg - 412.2 lb	330 kg - 727.5 lb	DN935	250 kg - 551.1 lb	430 kg - 948 lb
Model	single	double	Model	single	double														
DN435	147 kg - 324 lb	252 kg - 555.5 lb	DN635L	190 kg - 418.8 lb	324 kg - 714.2 lb														
DN635	187 kg - 412.2 lb	330 kg - 727.5 lb	DN935	250 kg - 551.1 lb	430 kg - 948 lb														
	<ul style="list-style-type: none"><li>the installation room:<ul style="list-style-type: none"><li>is dedicated and suitable to cooking food;</li><li>has adequate air ventilation;</li><li>contains no flammable or explosive elements;</li><li>complies with the current regulations on health and safety and systems in the workplace;</li><li>is protected from the weather;</li><li>has a maximum temperature of between +5° (41 °F) and +35 °C (95 °F);</li><li>has a maximum humidity of 70%.</li></ul></li></ul>																		
	<ul style="list-style-type: none"><li>the appliance <b>passes through the doorways easily</b>.  When choosing the positioning room, take into account that the appliance must be easy <b>to move</b> for any extraordinary maintenance: be careful that any brickwork after installation (e.g.: wall construction, replacement of a door with a narrower one, renovations, etc.) do not hamper movements.</li></ul>																		
	<ul style="list-style-type: none"><li>there are NO other sources of heat (i.e. grills, fryers, etc.), highly flammable substances or fuels (i.e. gasoline, petrol, bottles of alcohol, etc...) in the vicinity of the appliance.</li></ul>																		
	<ul style="list-style-type: none"><li>there is <b>adequate ventilation</b> according to the regulations in force in the Country of installation. If this is not the case, a <b>ø140 mm [5,51 in.]</b> air intake is mandatory communicating with the outside or a ventilated room (i.e. storeroom, attic, garage, basement).</li></ul>																		

- it is possible to maintain a minimum distance between the oven and the **walls**, other **equipment, objects** and **combustible materials** ► **Fig. 3** In case of hot or cold equipment, keep a distance of **500 mm [19,7in.]**.



**It is absolutely necessary to comply with the minimum stated safety distances. Distances must be increased in case of objects in heat-sensitive materials.**

- **Fig. 4** there is an **evacuation flue** for the exclusive use of the appliance, which complies with the regulations in force and which has a diameter which allows the passage of an evacuation tube of **Ø150 mm [Ø5.91 in.]**.

The oven is equipped with an adjustable smoke outlet located at the top for the evacuation of the vapours from the cooking chamber (you can find its exact position in the "Technical data" section starting on page 6).

This steam, together with the one from the door during the work phases, **must be conveyed outside** in one of the following ways:

- A** through a **hood supplied by the Manufacturer** that ensures perfect compatibility with the oven. For correct assembly and fixing to the oven, see the sheet attached to it; the evacuation flue must be for the exclusive use of the appliance, comply with current regulations and have a diameter that allows the passage of a **Ø150 mm [Ø5.91 in.]** evacuation pipe which corresponds to the diameter of the tube to be mounted on the hood (not supplied).
- B** through a **hood belonging to the user**, of suitable capacity, placed at minimum **300 mm [Ø 11.81 in.]** from the oven;
- C** through an adequate **extraction system** supplied by the user connected to the oven flue: in this case a draught switch must be installed between the extractor and the oven flue (the extractor and switch are not supplied by the Manufacturer). In this type of installation, the fumes resulting from the opening of the door will not be extracted.

- D** **Inform the owner about the necessary electrical arrangements (activities to be carried out by a qualified electrician)**



✓ For a correct connection ► **Fig. 2:**

- provide sockets** connecting to the electrical network near the oven. If the oven has a double chamber, **there must be two connecting sockets**.

The "Technical data" section from page 6 contains all the electrical data as well as the positions of the supply cable and equipotential terminal.

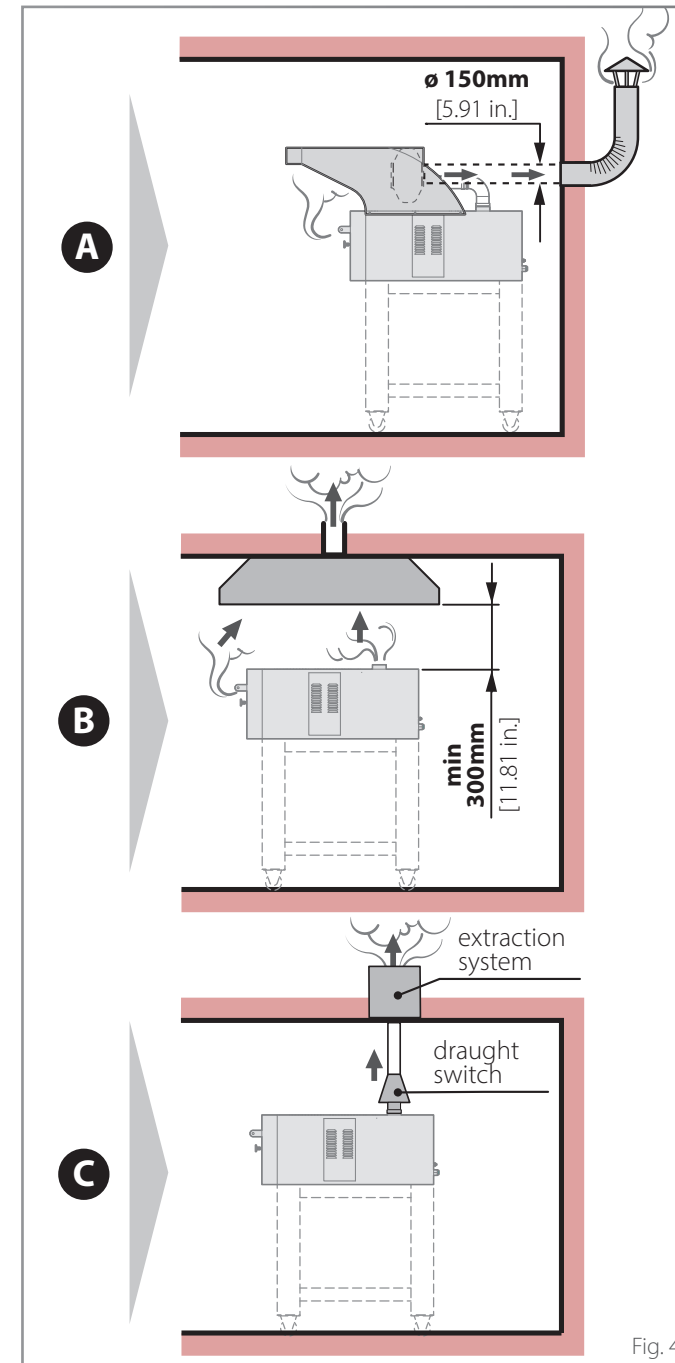
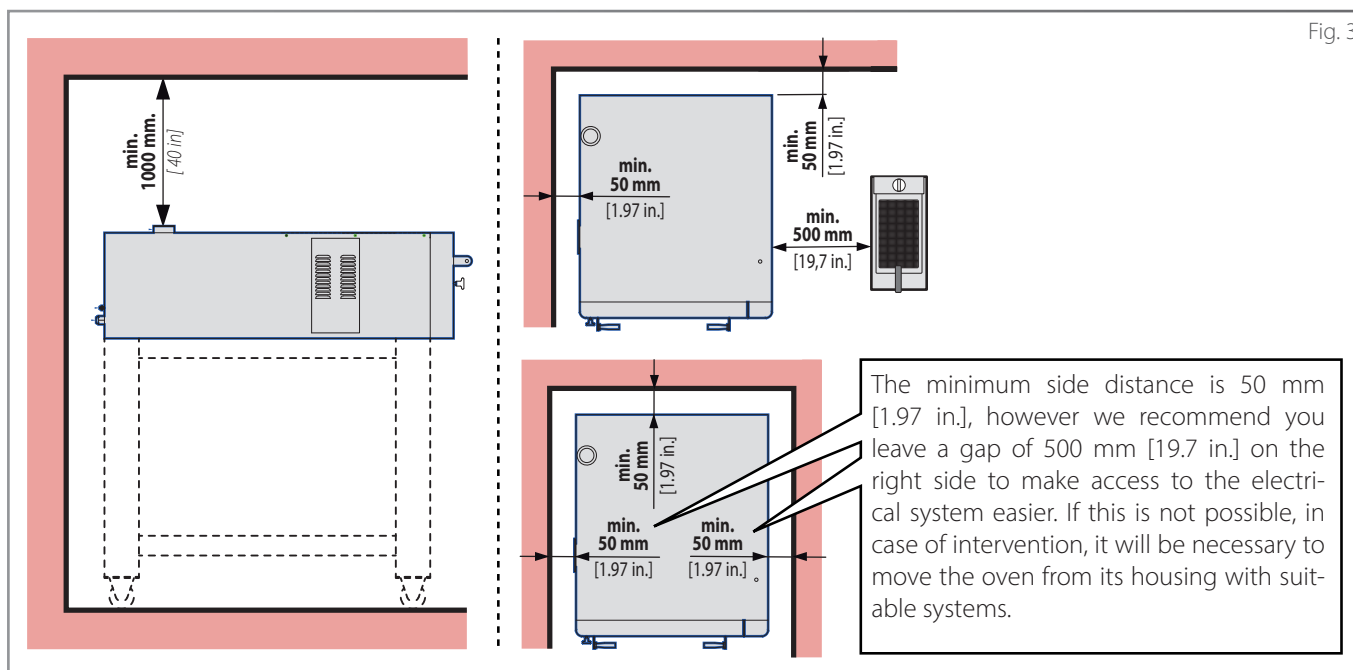
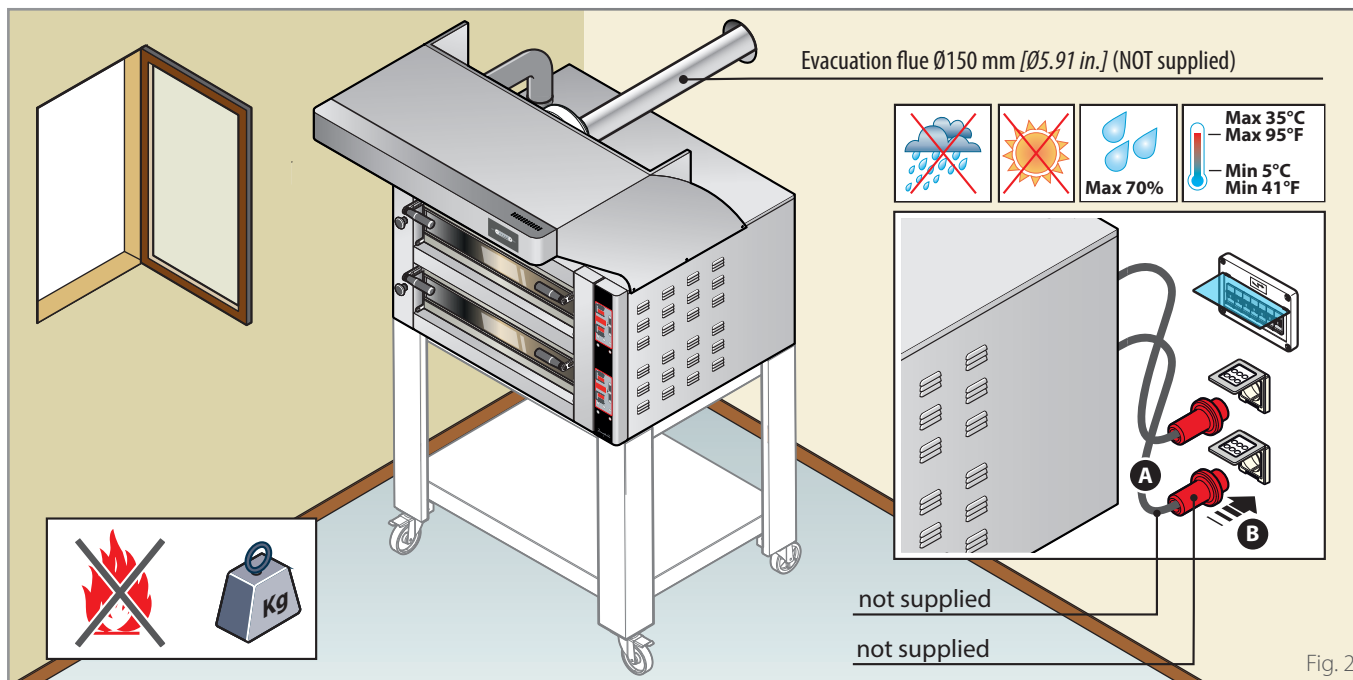
- provide a connection cable **A** and a plug **B**:** appliances are supplied without either power cable or plug: they must both be fitted by qualified personnel. The cable must be only **of the type stated** and the plug fitted to it must be suitable for the consumption and connection of the oven to the electrical mains.

- check that the systems in the room comply with the legal provisions in force in the country of use** and meet the specifications on the serial number plate. For a correct electrical connection, the appliance must:

- be included in an **equipotential system** in compliance with the legislation in force. This connection must be made between the various devices with the terminal marked with the equipotential symbol . The cable must have a maximum cross-section of 10 mm² (in compliance with IEC EN 60335-2-42:2003-09) and must be yellow-green;
- must be **grounded**  to the mains (green-yellow wire);
- must be connected to a **thermal differential switch** in compliance with the regulations in force (0.03A A type);
- must be connected to an **omnipolar circuit breaker** allowing complete disconnection in over-voltage III category conditions.



# Checks before purchasing



## 2 OVEN TECHNICAL DATA

### Electrical data

\* Warning: the values indicated refer to an oven chamber. Double ovens have 2 inlets and therefore 2 different lines

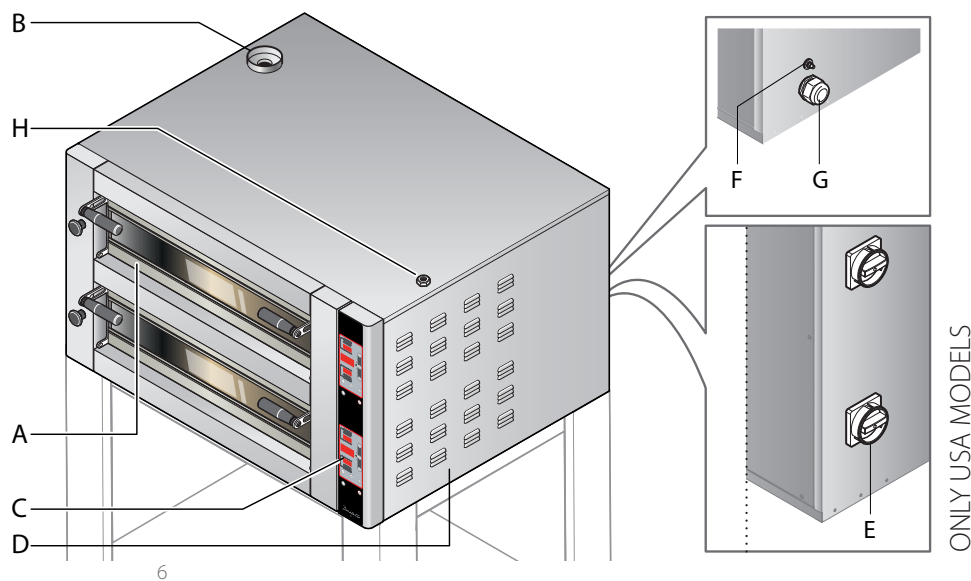
\*\* Warning: for models other than those indicated, contact the company

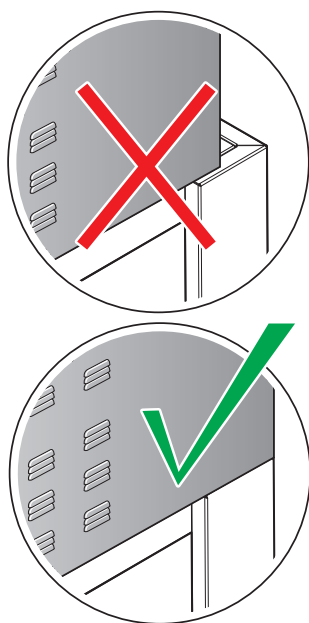
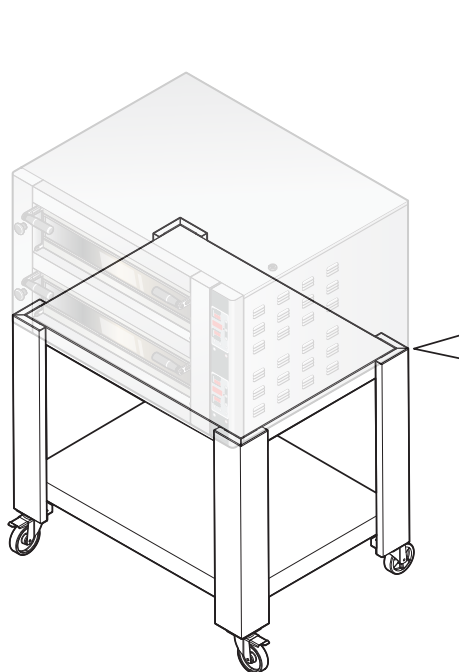
STANDARD OVENS	Oven model		Power supply (V)	Power (kW)	Average consumption (kWh)	Absorption (A)	Cable type * (Nxmm <sup>2</sup> )	Customer panel prot. * (Nx A)
	435	DN435/...-A5-CP	230V	5.8	3.5	25.2	3x4	2x32
		DN435/...-B5-CP	3x230V			14.6	4x1.5	3x16
		DN435/...-C5-CP	3Nx400V			8.4	5x1	4x16
		DN435/...-B6-US	3x208V			16.1	4XAWG13	3x20
	635	DN635/...-A5-CP	230V	8.4	5.0	36.5	3x6	2x40
		DN635/...-B5-CP	3x230V			21.1	4x2.5	3x25
		DN635/...-C5-CP	3Nx400V			12.1	5x1.5	4x16
		DN635/...-B6-US	3x208V			23.3	4XAWG13	3x25
	635L	DN635L/...-A5-CP	230V	8.6	5.2	37.4	3x6	2x40
		DN635L/...-B5-CP	3x230V			21.6	4x2.5	3x25
		DN635L/...-C5-CP	3Nx400V			12.4	5x1.5	4x16
		DN635L/...-B6-US	3x208V			23.9	4XAWG13	3x25
	935	DN935/...-B5-CP	3x230V	12.6	7.6	31.6	4x4	3x32
		DN935/...-C5-CP	3Nx400V			18.2	5x2.5	4x20
		DN935/...-B6-US	3x208V			35.5	4XAWG9	3x40

ENHANCED OVENS	Oven model **		Power supply (V)	Power (kW)	Average consumption (kWh)	Absorption (A)	Cable type * (Nxmm <sup>2</sup> )	Customer panel prot. * (Nx A)
	435	DN435/D-C5P-CP	3Nx400V	7.5	4.5	10.8	5x1.5	4x16
	635	DN635/D-C5P-CP	3Nx400V	10.8	6.5	15.6	5x1.5	4x16
	635L	DN635L/D-C5P-CP	3Nx400V	11.04	6.6	15.9	5x1.5	4x16
	935	DN935/D-C5P-CP	3Nx400V	16.14	9.7	23.3	5x2.5	4x25

#### Key

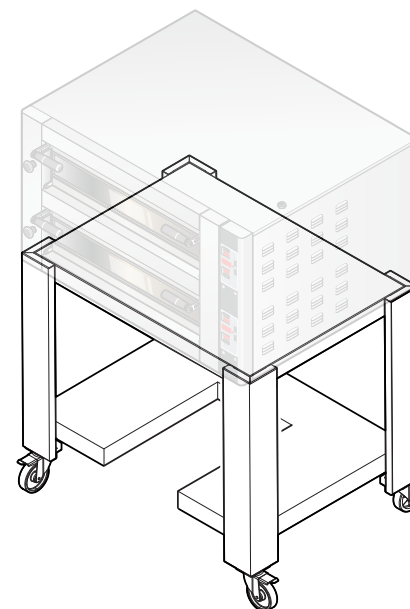
- (A) Oven door
- (B) Oven smoke exhaust
- (C) Control panel
- (D) Panel to access electrical components
- (E) Circuit breaker (only USA models)
- (F) Equipotential
- (G) Oven supply input
- (H) Hood supply input





## ALIGNMENT OF THE OVEN WITH THE SUPPORT

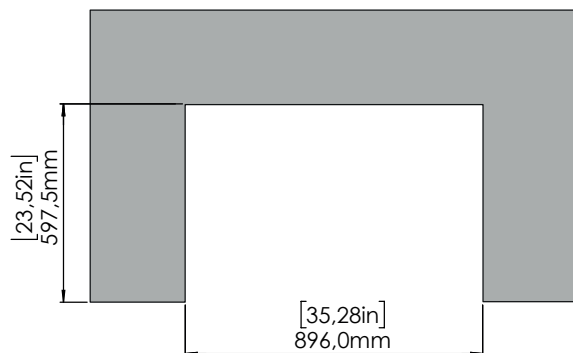
If the Donatello oven is to be placed on a Manufacturer's support, make the oven rear corners match the rear corners of the support.



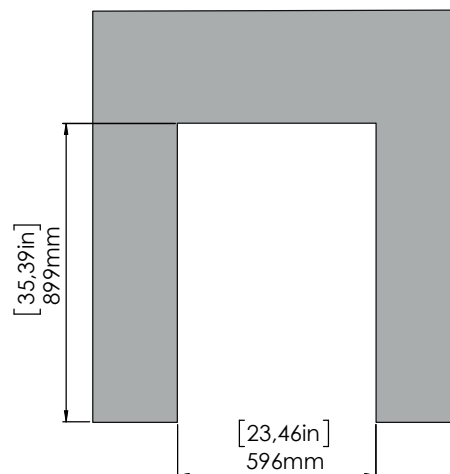
Supports for Donatello 635 / 635L / 935 ovens are available upon request from the Manufacturer, with a shaped lower shelf for inserting accessories.

If it is necessary to know further measurements of the support, consult the dimensional diagrams from page [8](#) to page [35](#)

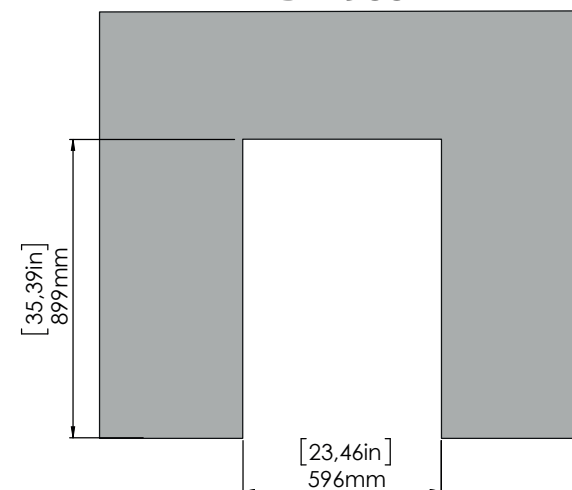
**DN 635L**



**DN 635**

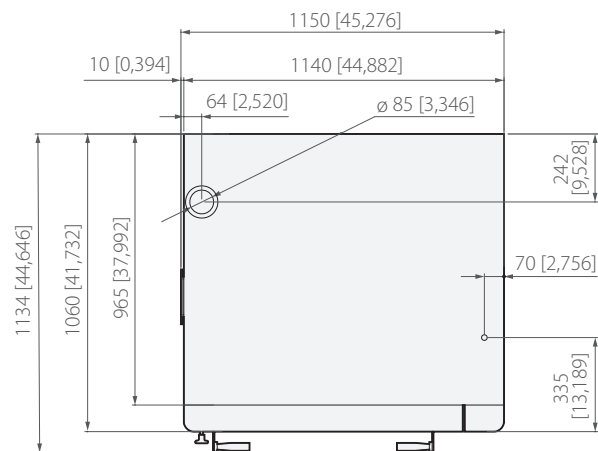
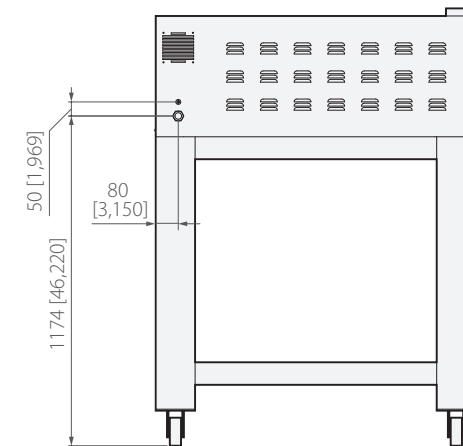
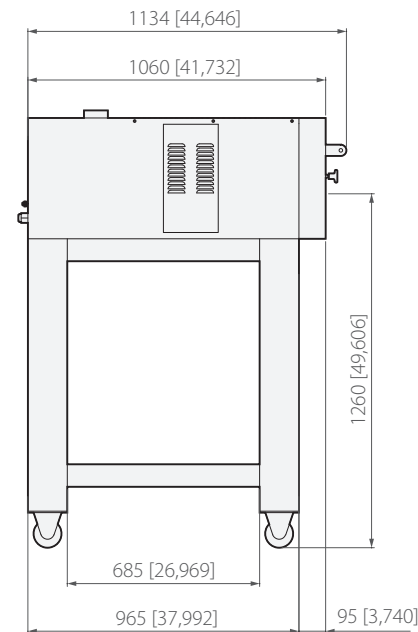
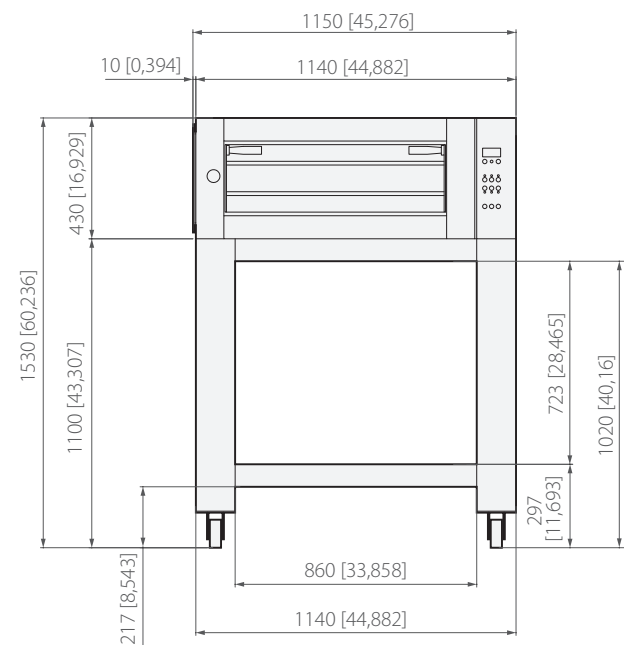



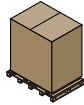
**DN 935**



# Donatello DN 435 oven technical data | single oven

unit of measurement: mm [inch]

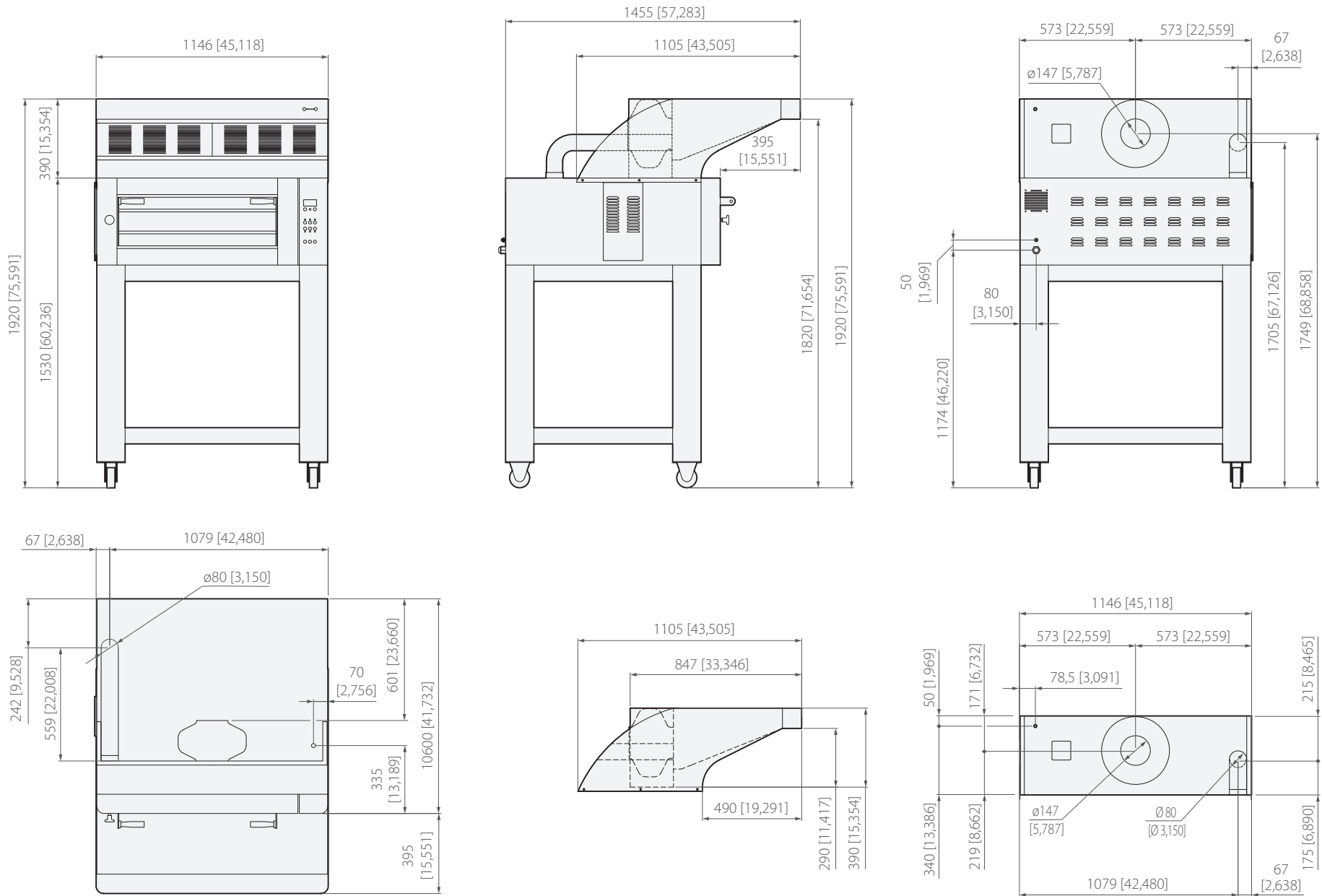


	<b>DN 435 single oven weight</b> 147 kg - 324 lb
	weight of packaging + <b>DN 435 single oven</b> 167 kg - 368.1 lb
	<b>DN 435 single oven packaging dimensions</b> 1200x1200x620 [47.24x47.24x 24.41 in.]



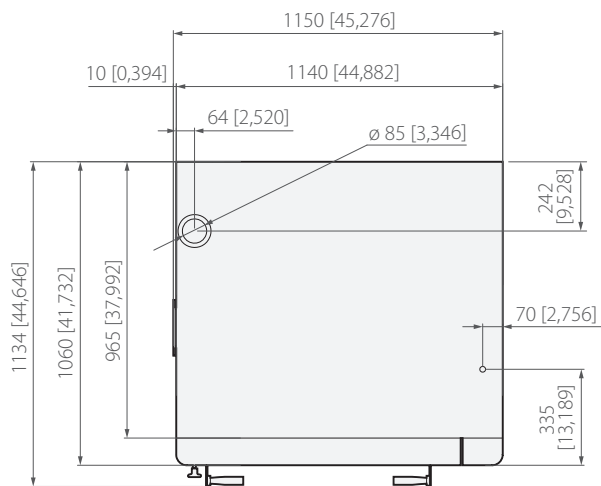
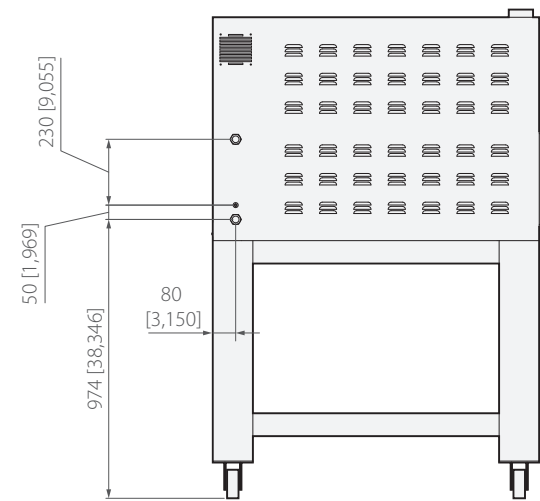
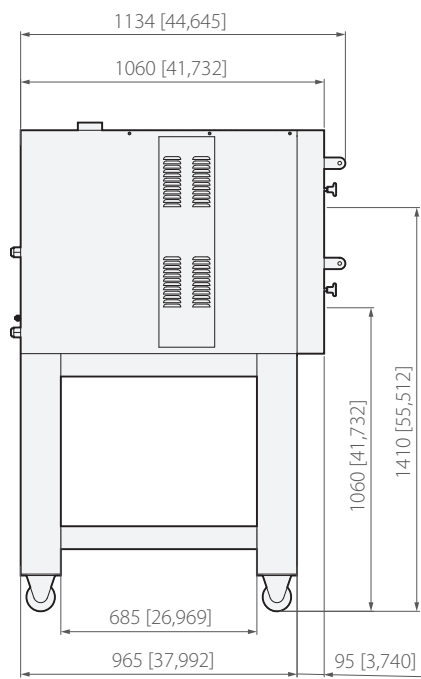
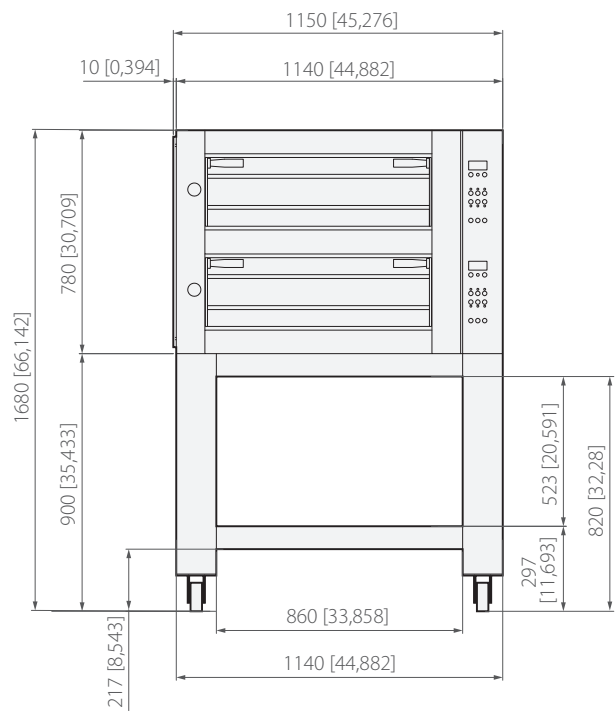
## Donatello DN 435 oven + KDN 435 hood technical data | hood + single oven

**unit of measurement:** mm [inch]

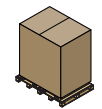


# Donatello DN 435 oven technical data | double oven

unit of measurement: mm [inch]



**DN 435 double oven weight**  
252 kg - 555.5 lb

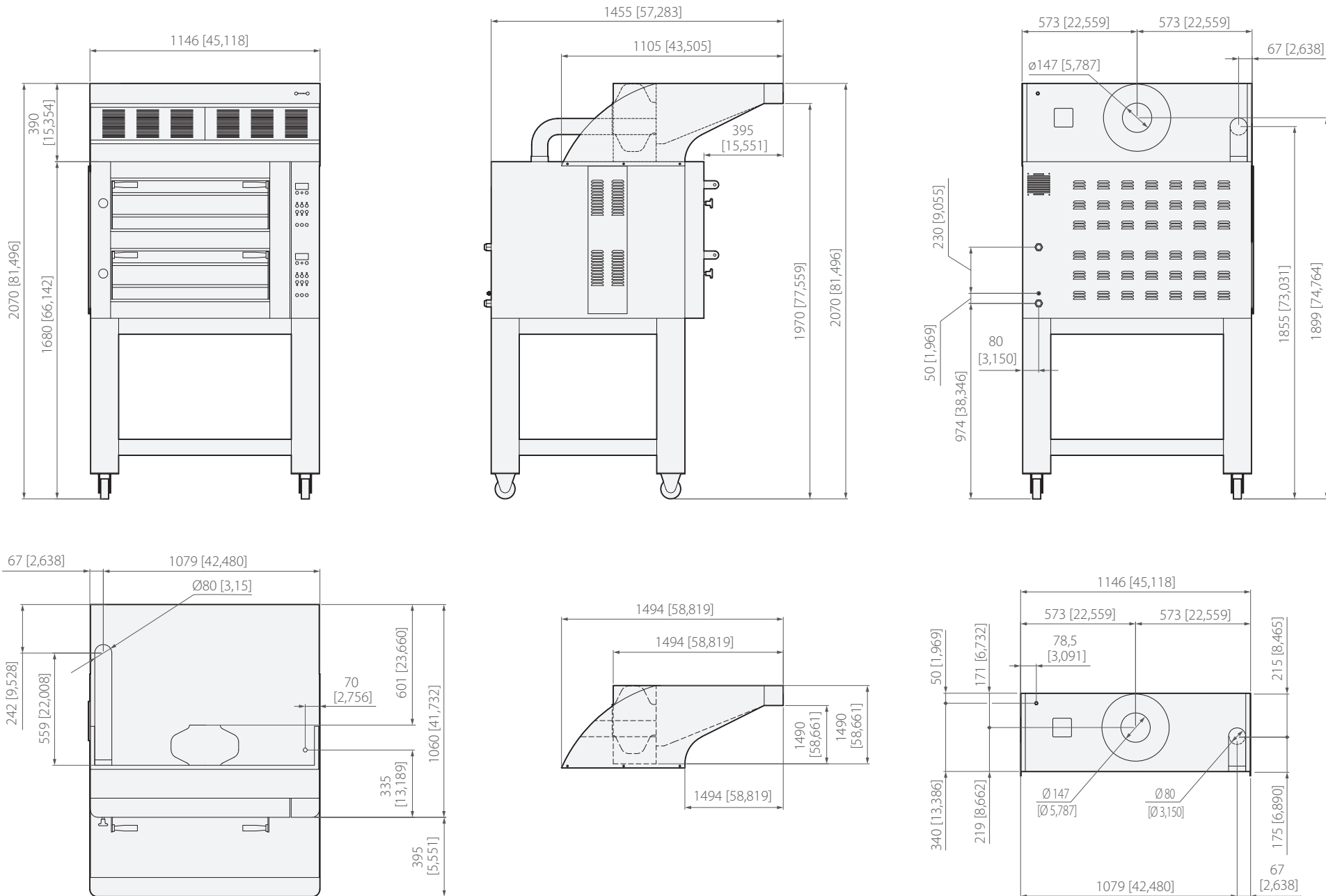


*packaging + complete*  
**DN 435 double oven weight**  
273 kg - 601.8 lb

**DN 435 double**  
*oven packaging dimensions*  
1200x1200x960 [47.24x47.24xx24.41 in.]

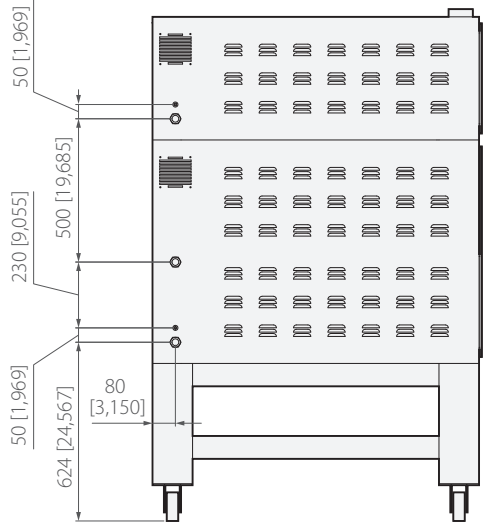
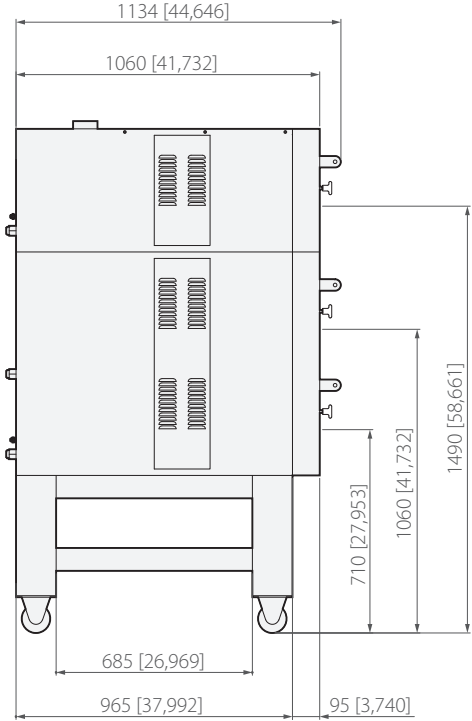
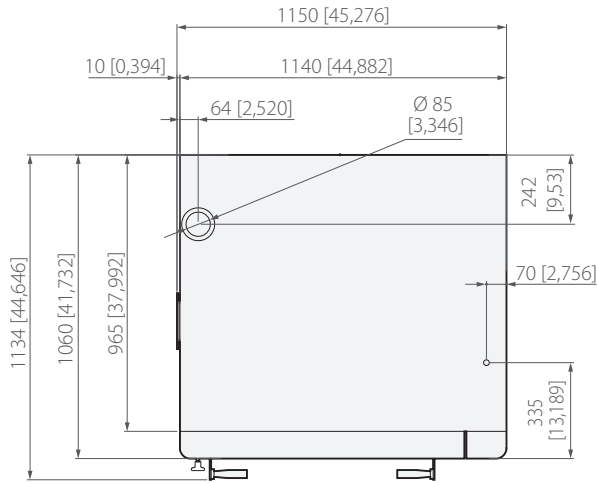
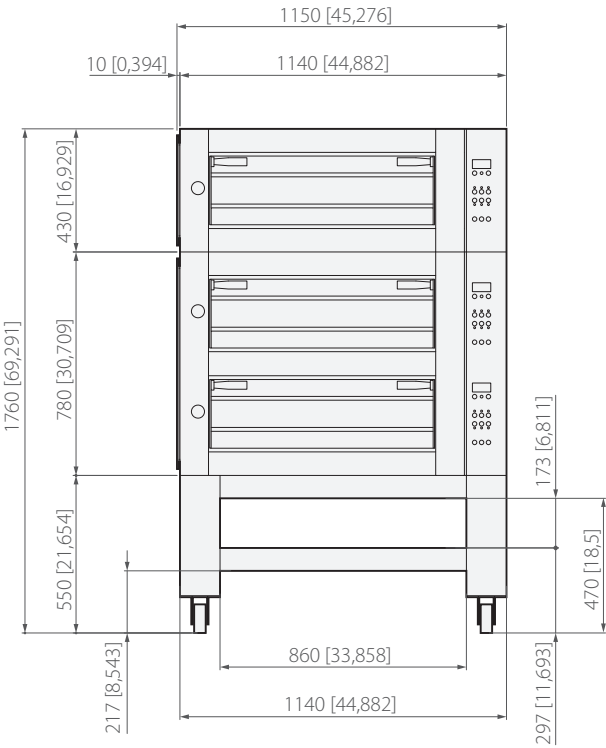
# Donatello DN 435 oven + KDN 435 hood technical data | hood + double oven

unit of measurement: mm [inch]



# Donatello DN 435 oven technical data | triple oven

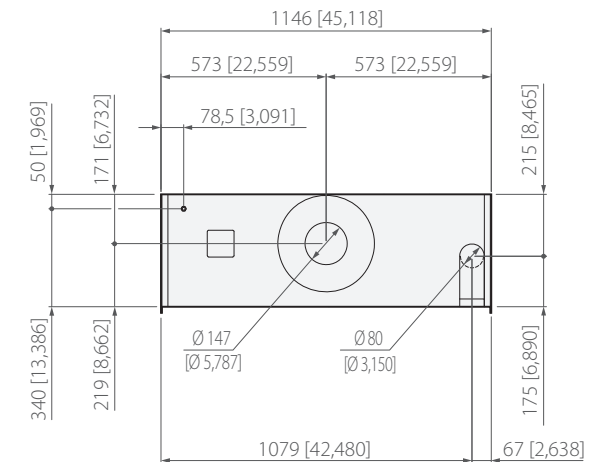
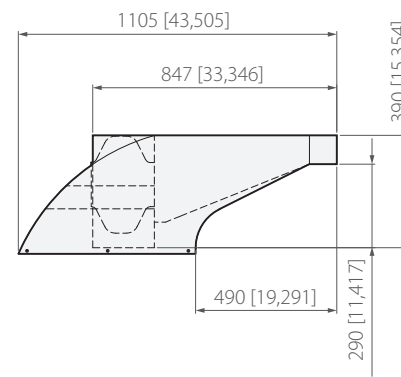
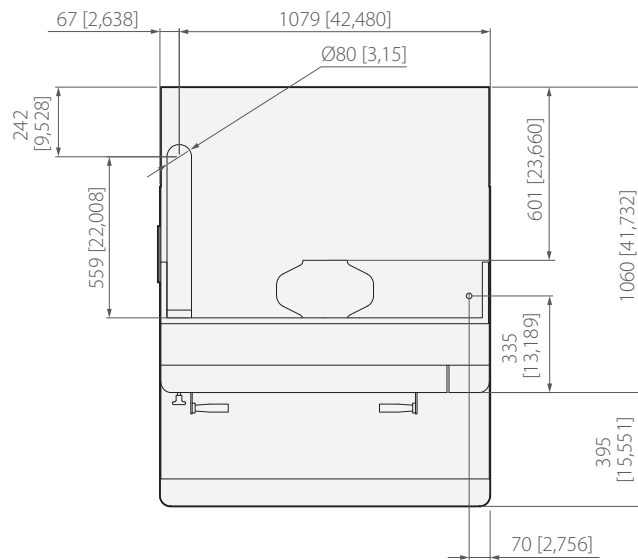
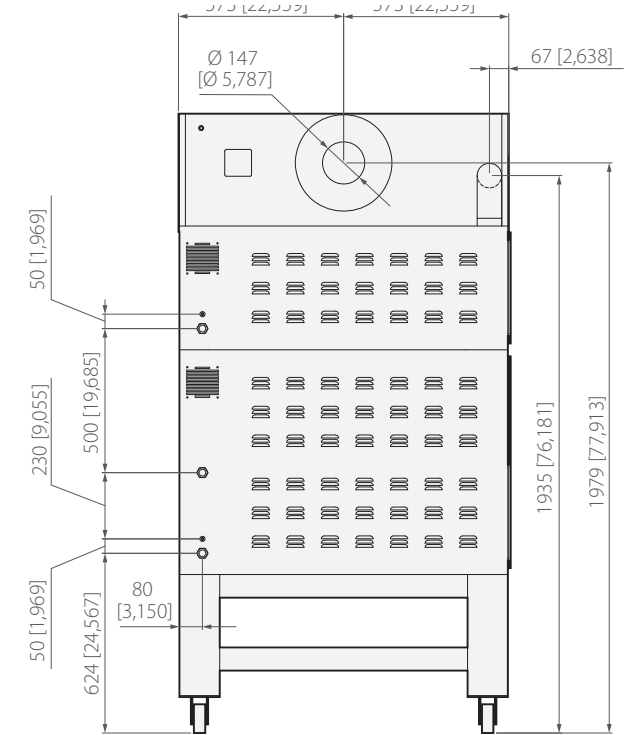
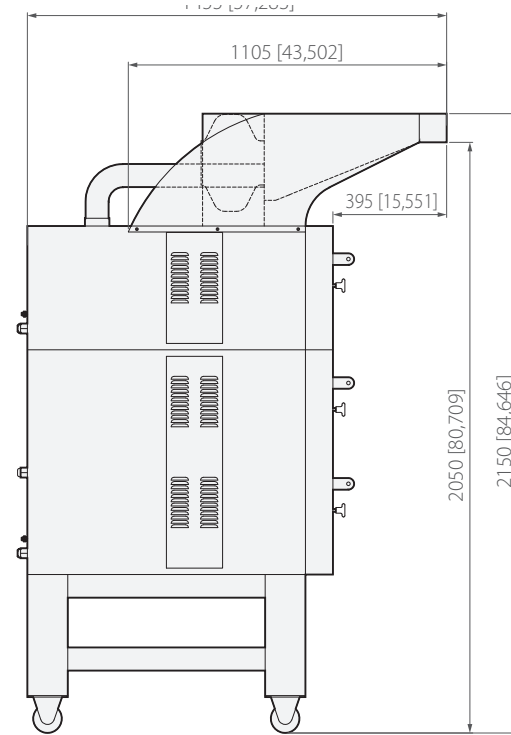
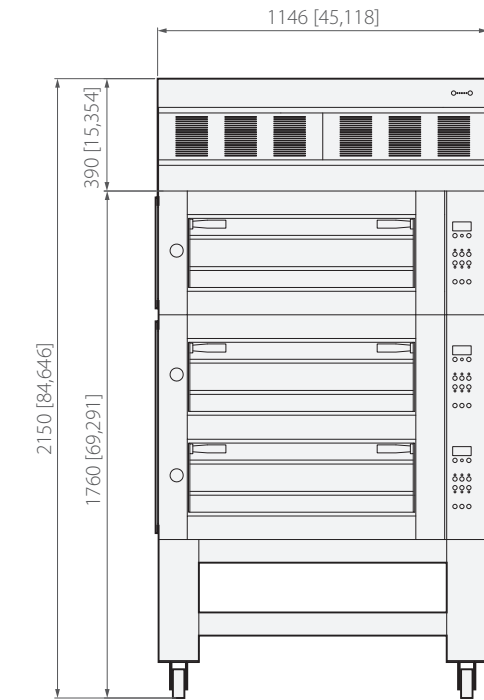
unit of measurement: mm [inch]



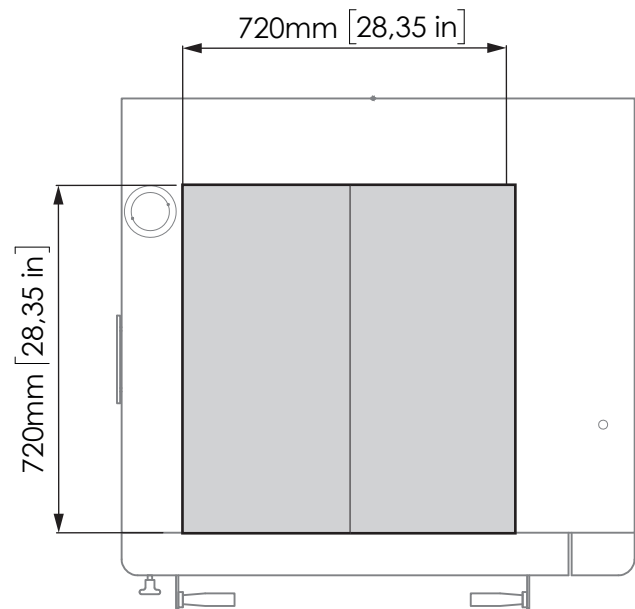


# Donatello DN 435 oven + KDN 435 hood technical data | hood + triple oven

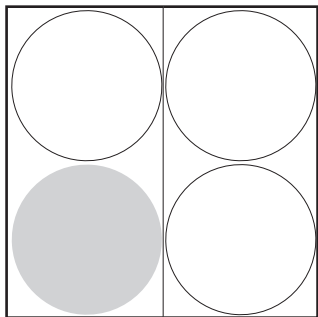
unit of measurement: mm [inch]



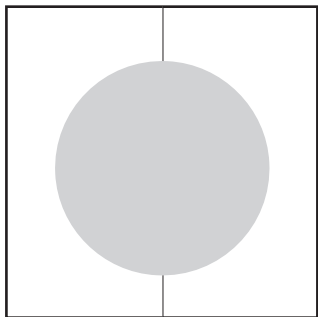
# Donatello DN 435 oven technical data | capacity



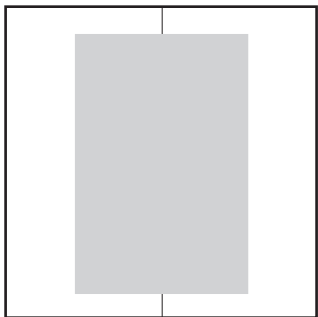
chamber height: 140 mm [5.51 in.]



PIZZA Ø 35 cm [Ø 13.78 in.]



PIZZA Ø 50 cm [Ø 19.69 in.]

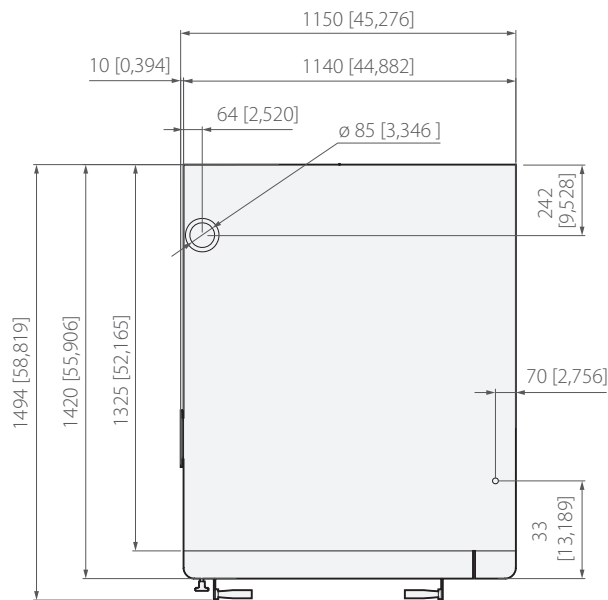
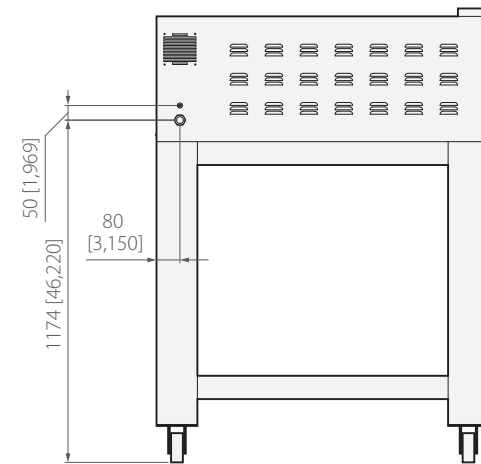
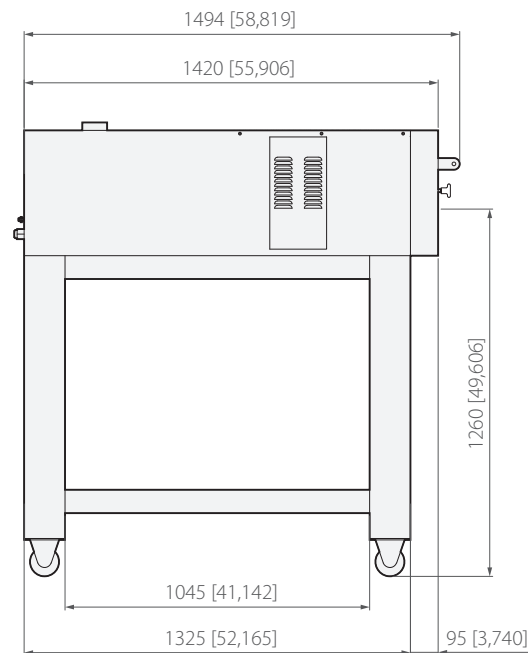
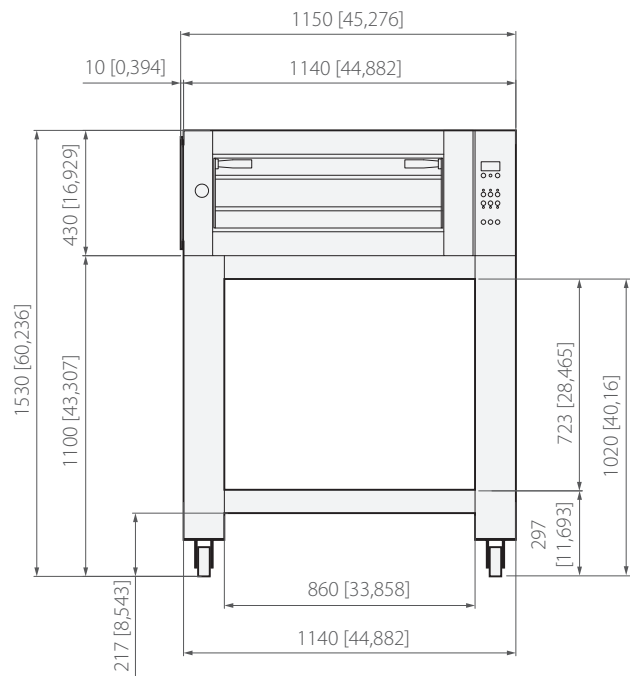



TRAY 60x40 cm [23.62x15.75 in.]

	Ø PIZZAS	HOURLY PRODUCTIVITY
●	Ø 35 cm [Ø 13.78 in.]	32 pizzas
●	Ø 50 cm [Ø 19.69 in.]	10 pizzas
■	60x40 cm [23.62x15.75 in.]	6 pizzas

# Donatello DN 635 oven technical data | single oven

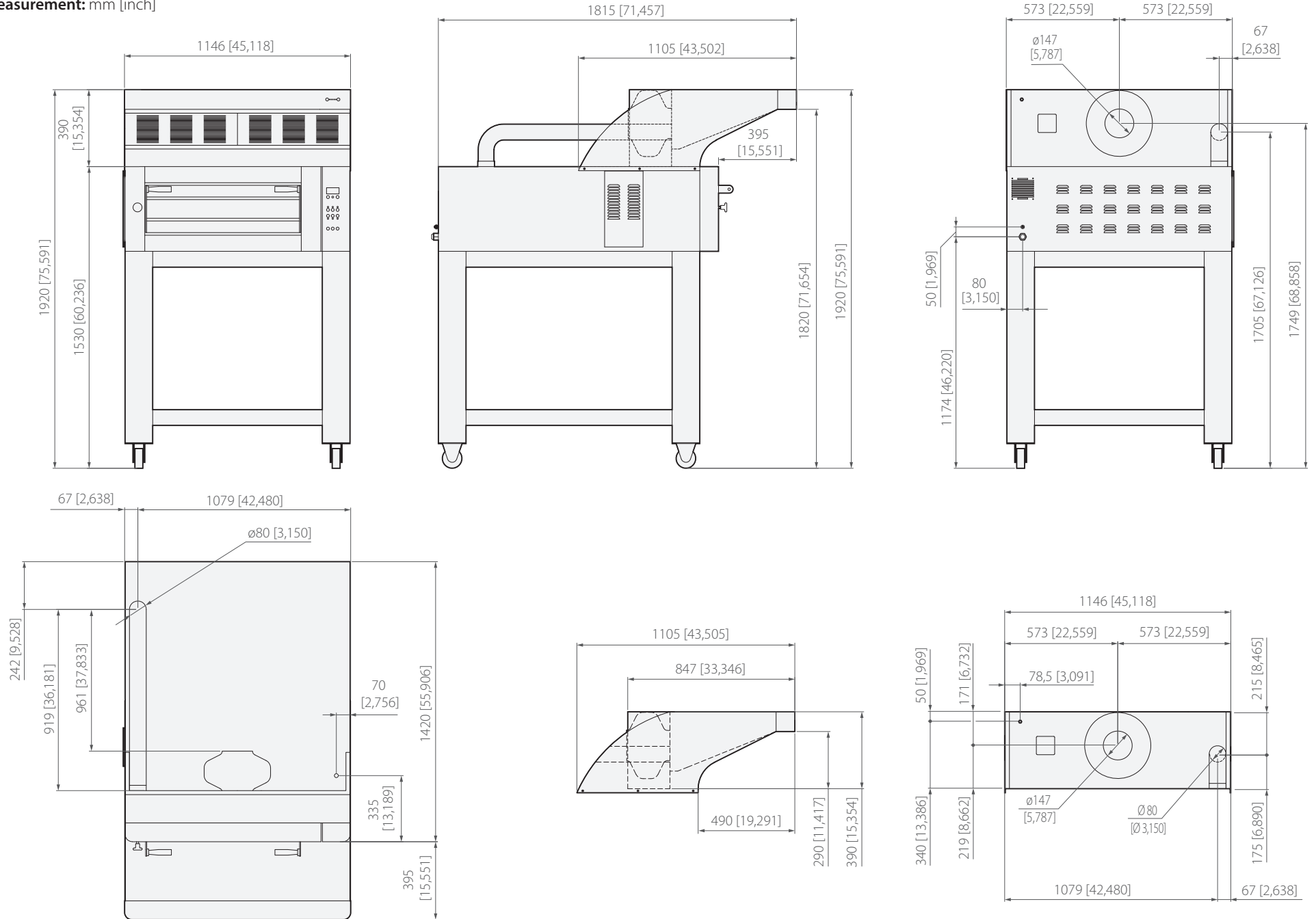
unit of measurement: mm [inch]



	<b>DN 635 single oven weight</b> 187 kg - 412.2 lb
	weight of packaging + <b>DN 635 single complete oven</b> 211 kg - 465.1 lb
	<b>DN 635 single</b> oven packaging dimensions 1200x1560x620 [47.24x61.42x24.41 in.]

## Donatello DN 635 oven + KDN 635 hood technical data | hood + single oven

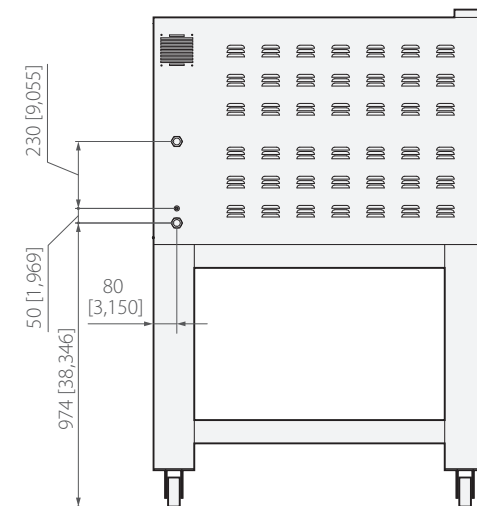
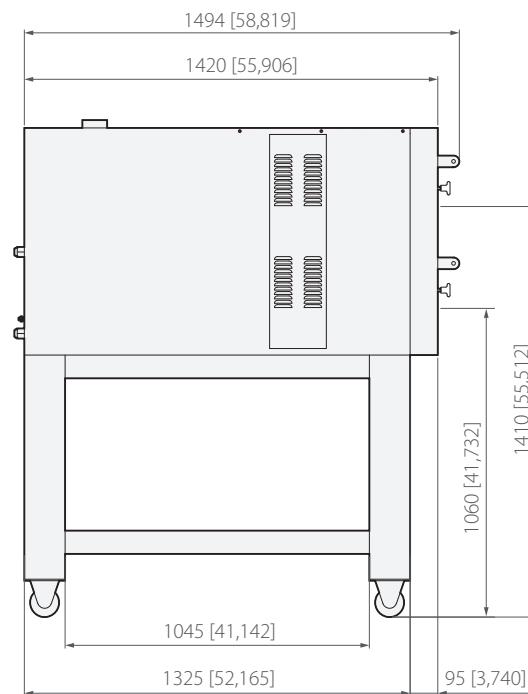
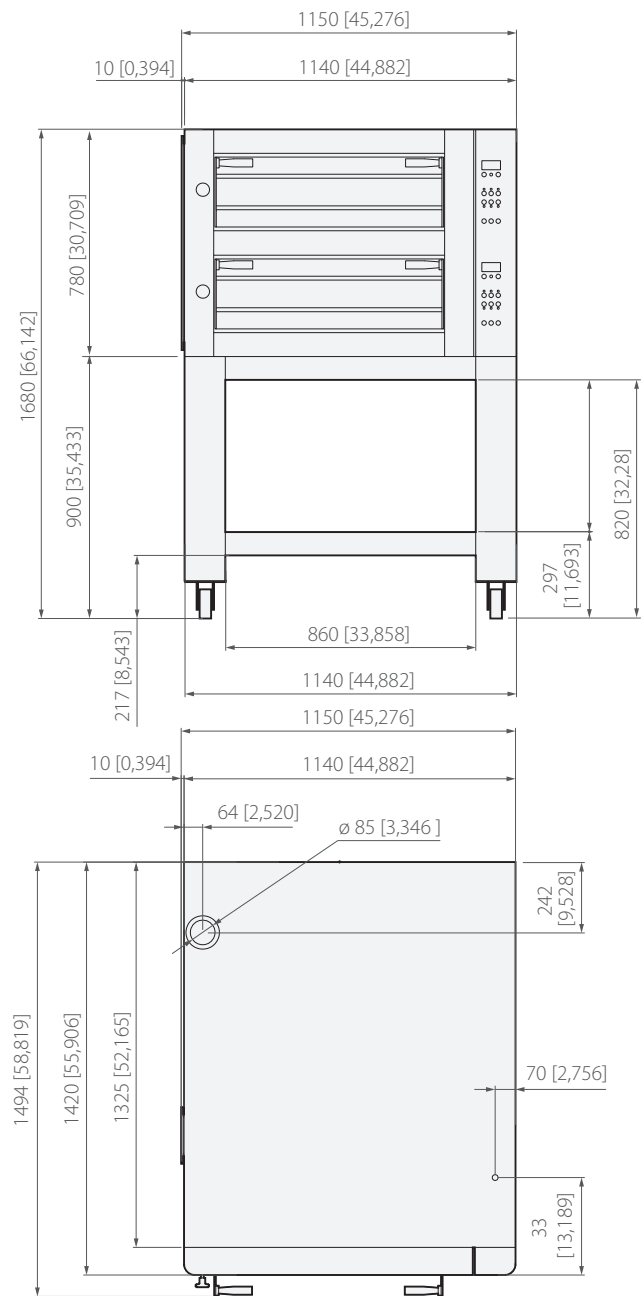
**unit of measurement:** mm [inch]


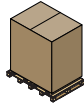




# Donatello DN 635 oven technical data | double oven

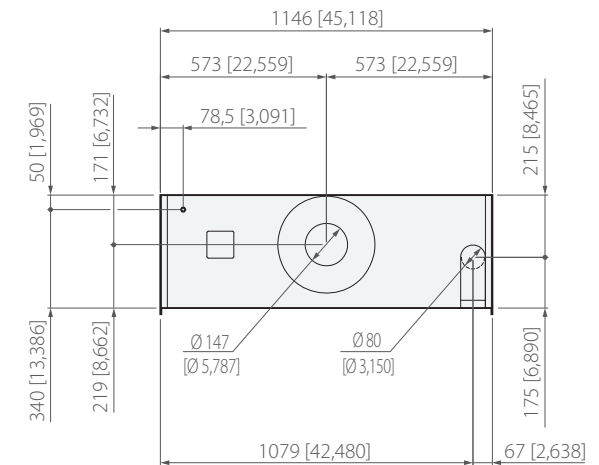
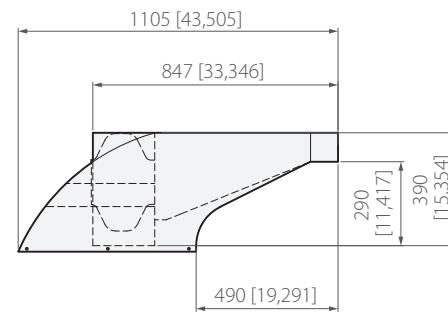
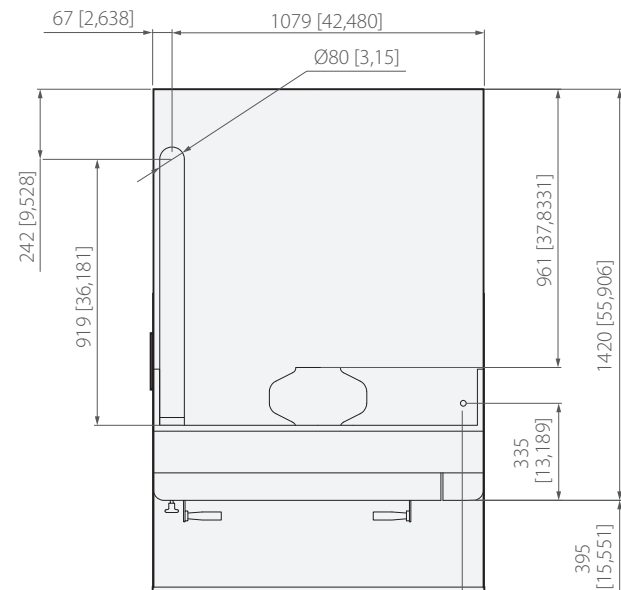
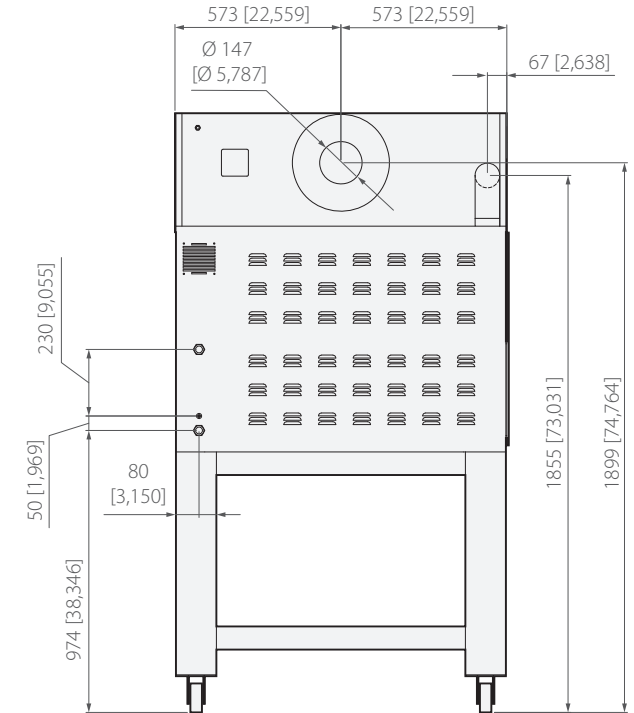
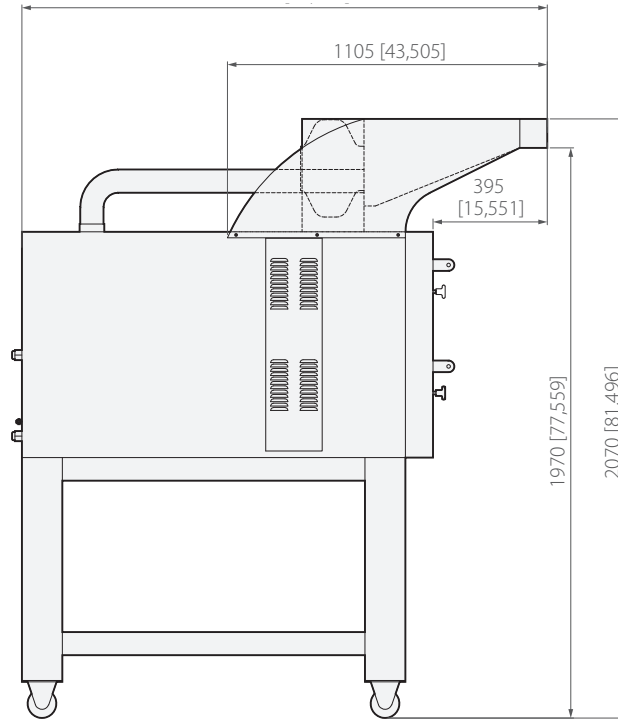
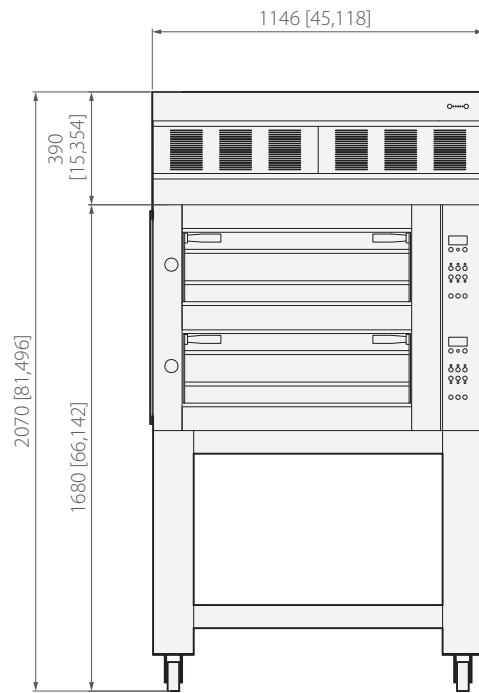
unit of measurement: mm [inch]



	<b>DN 635 double oven weight</b> 330 kg - 727.5 lb
	packaging + complete <b>DN 635 double oven weight</b> 356 kg - 784.8 lb
	<b>DN 635 double oven packaging dimensions</b> 1200x1560x960 [47.24x61.42x37.8 in.]

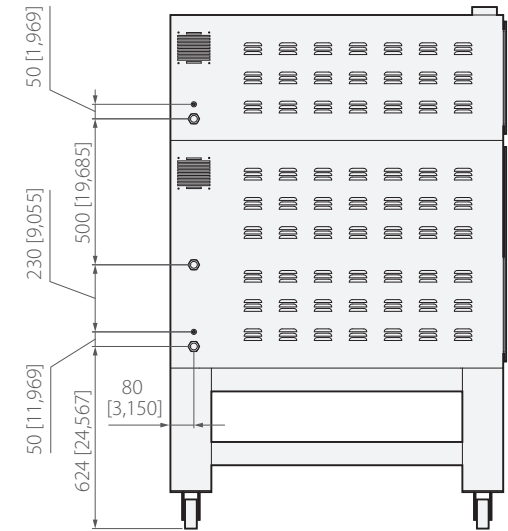
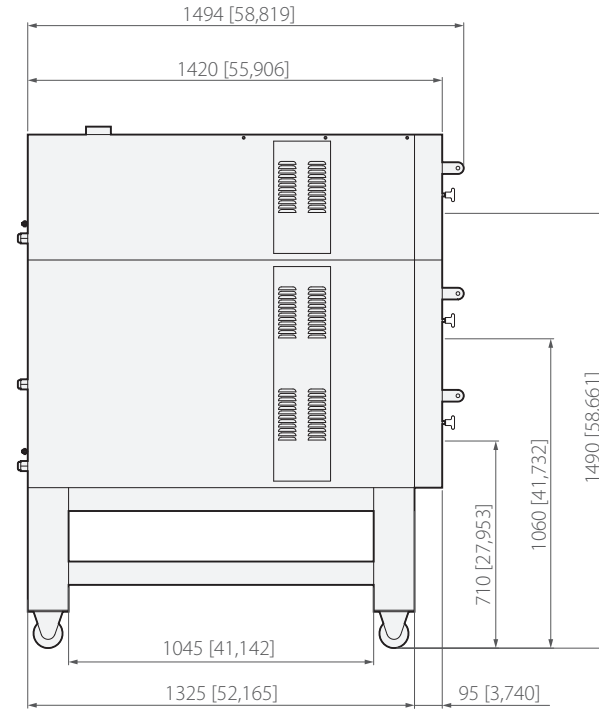
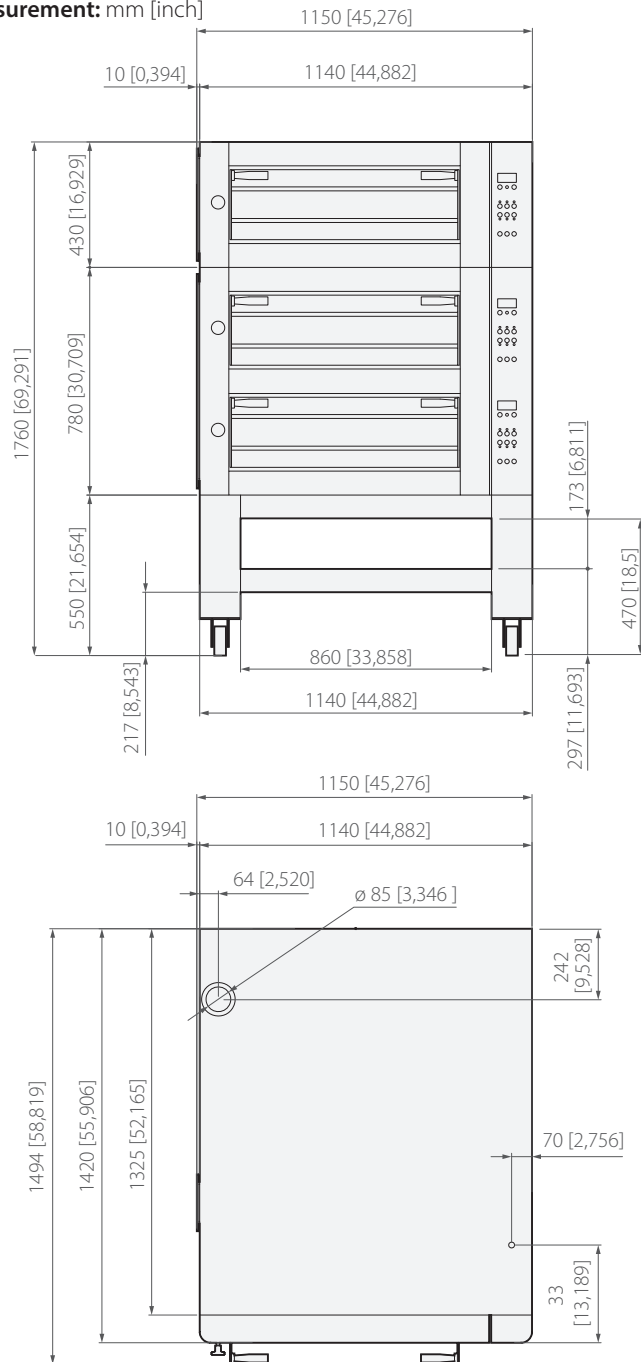
# Donatello DN 635 oven + KDN 635 hood technical data | hood + double oven

unit of measurement: mm [inch]



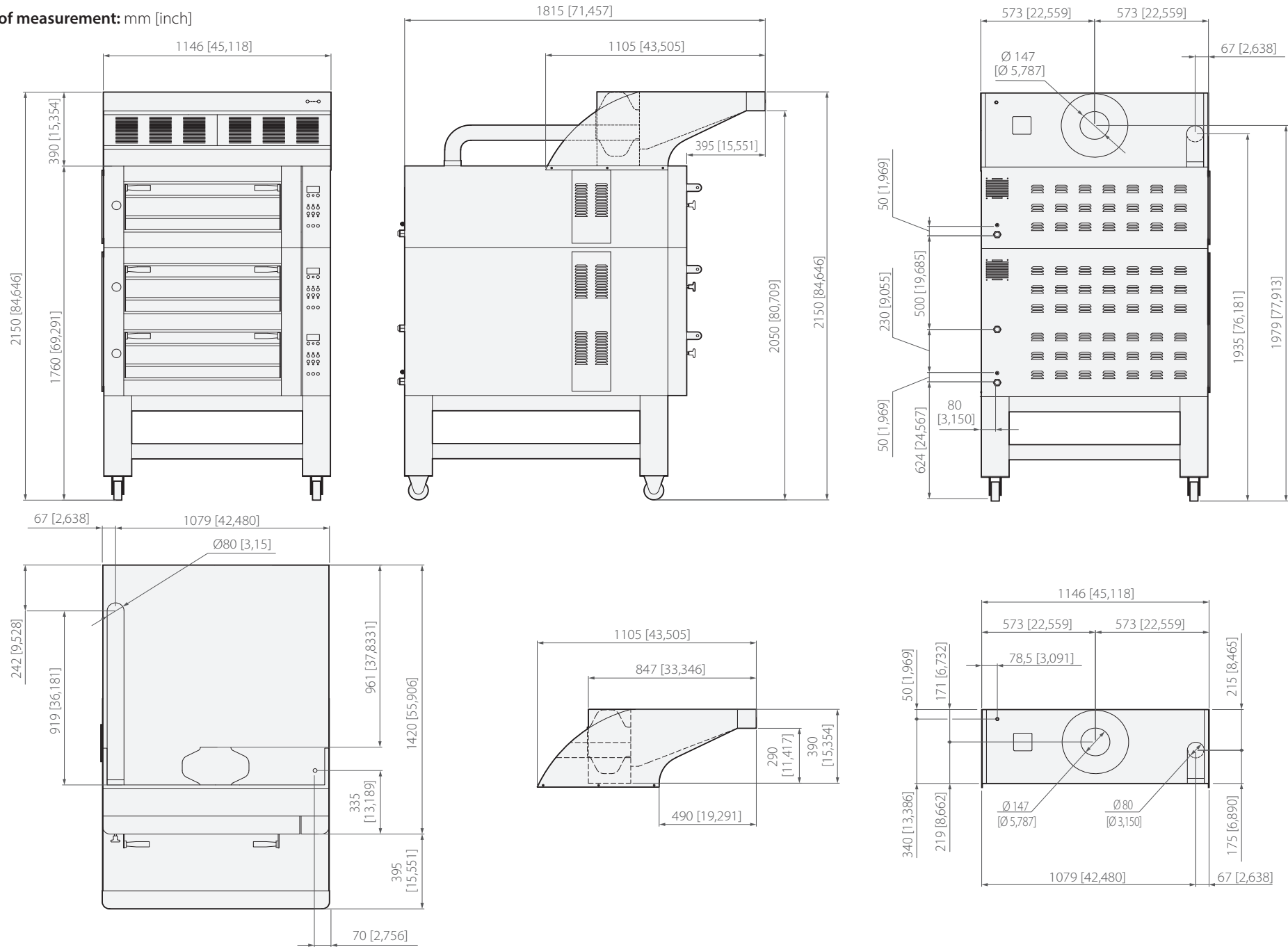
# Donatello DN 635 oven technical data | triple oven

unit of measurement: mm [inch]



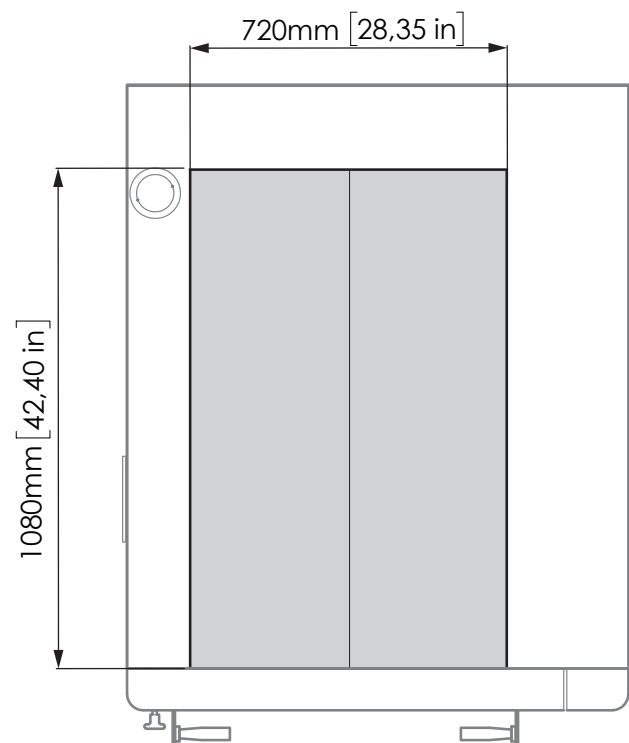
# Donatello DN 635 oven + KDN 635 hood technical data | hood + triple oven

unit of measurement: mm [inch]

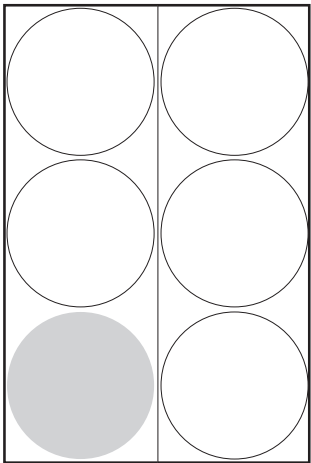




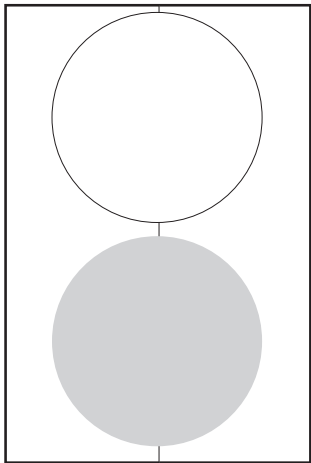
# Donatello DN 635 oven technical data | capacity



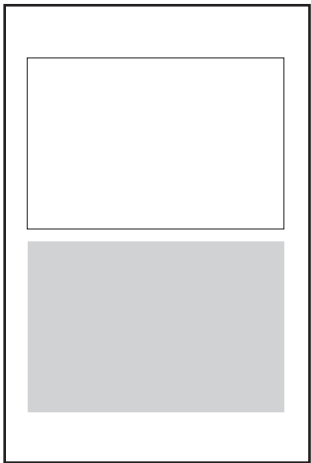
chamber height: 140 mm [5.51 in.]



PIZZA Ø 35 cm [Ø 13.78 in.]



PIZZA Ø 50 cm [Ø 19.69 in.]

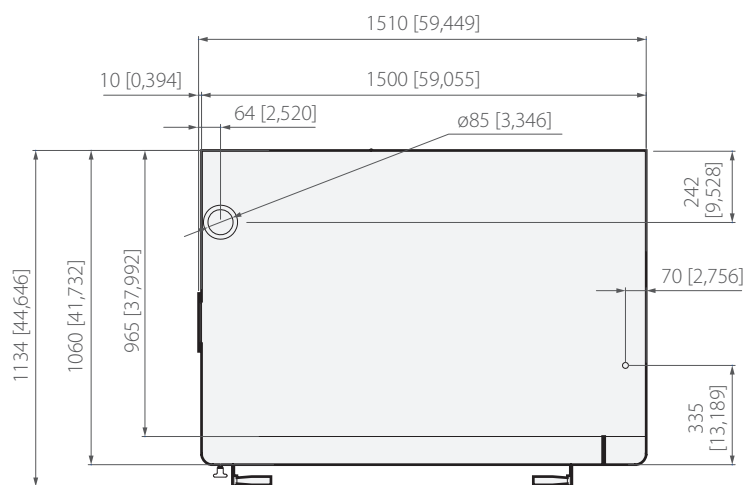
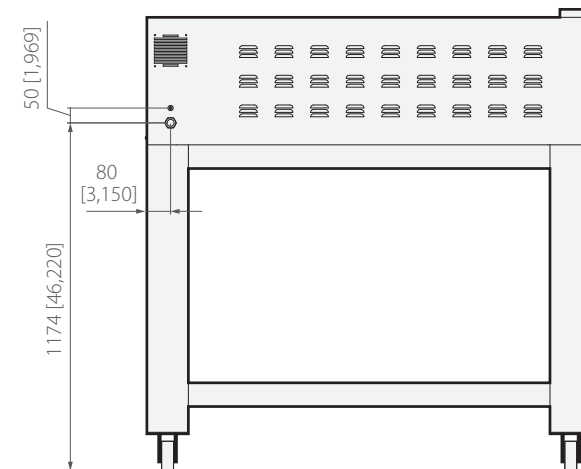
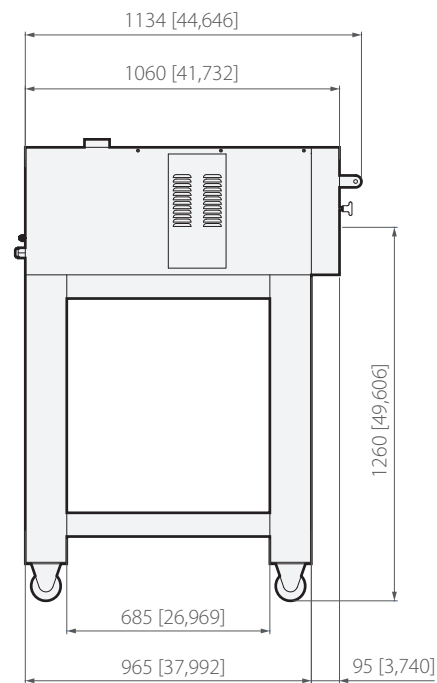
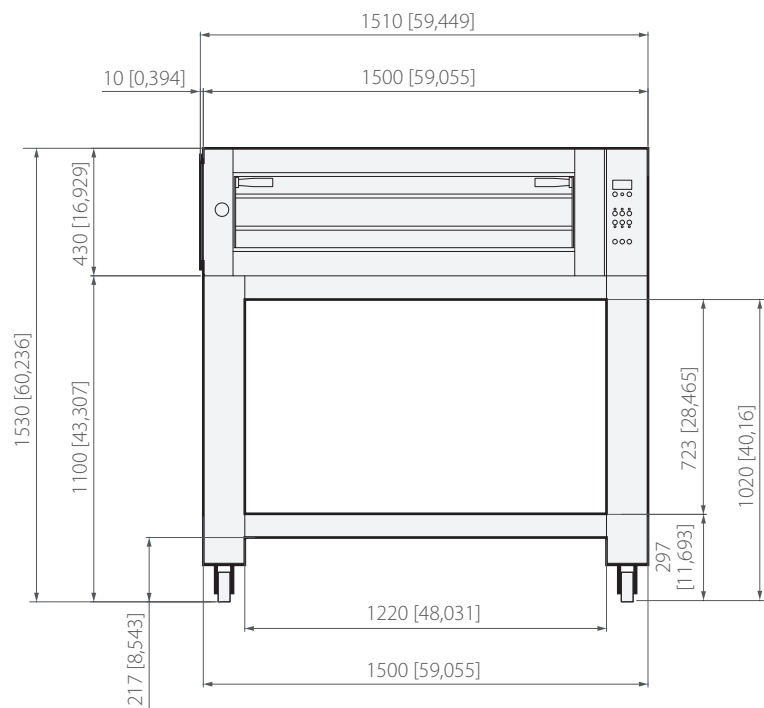


TRAY 60x40 cm [23.62x15.75 in.]

	Ø PIZZAS	HOURLY PRODUCTIVITY
●	Ø 35 cm [Ø 13.78 in.]	60 pizzas
●	Ø 50 cm [Ø 19.69 in.]	20 pizzas
■	60x40 cm [23.62x15.75 in.]	12 pizzas

## Donatello DN 635L oven technical data | single oven

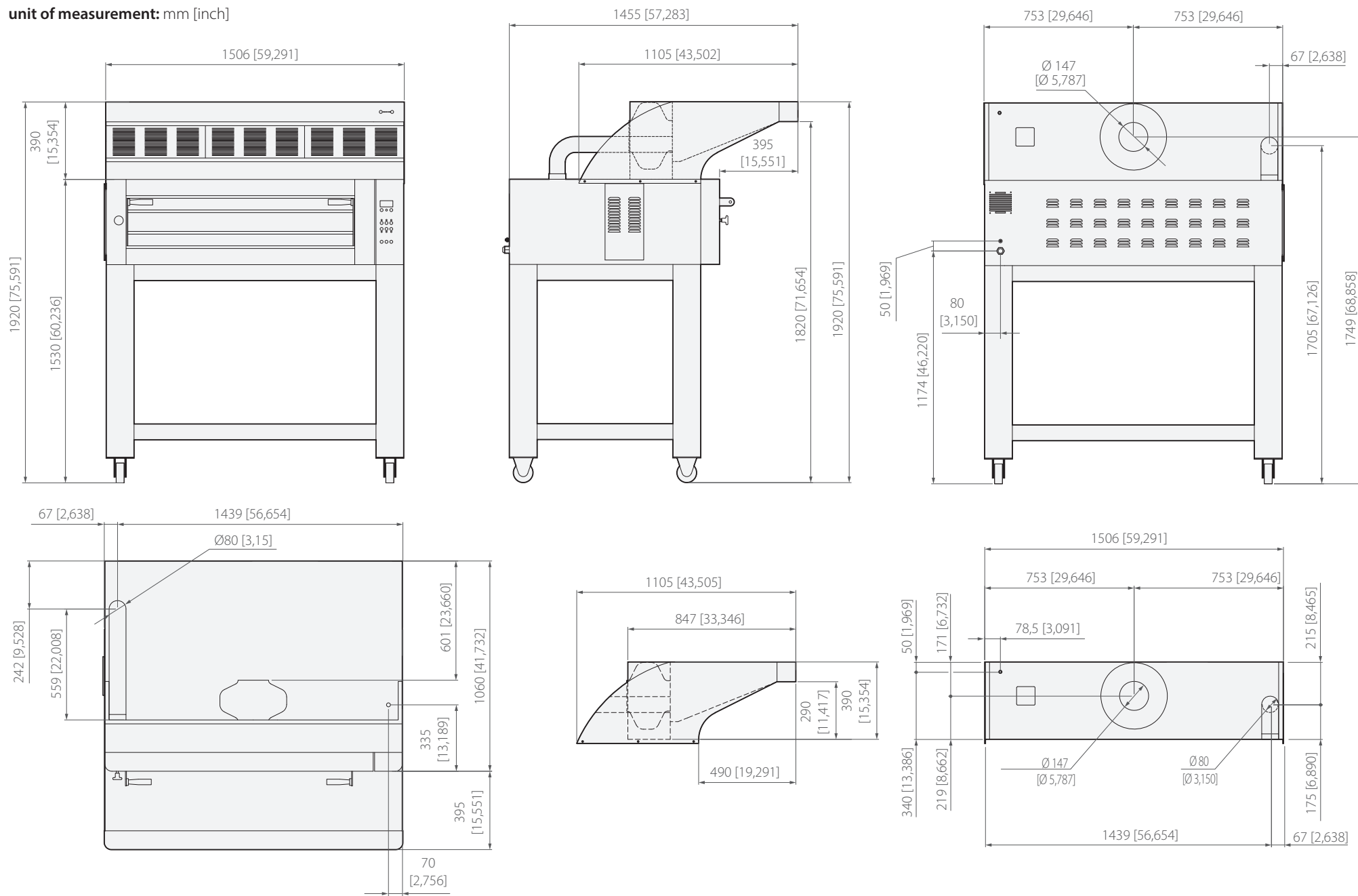
**unit of measurement:** mm [inch]



	<p><b>DN 635L single</b> <i>oven weight</i></p> <p>190 kg - 418.8 lb</p>
	<p><i>weight of packaging +</i>  <b>DN 635L single</b> <i>complete oven</i></p> <p>215 kg - 473.9 lb</p>
	<p><b>DN 635L single</b></p> <p><i>oven packaging dimensions</i></p> <p>1560x1200x620 [61.42x47.24x24.41 in.]</p>

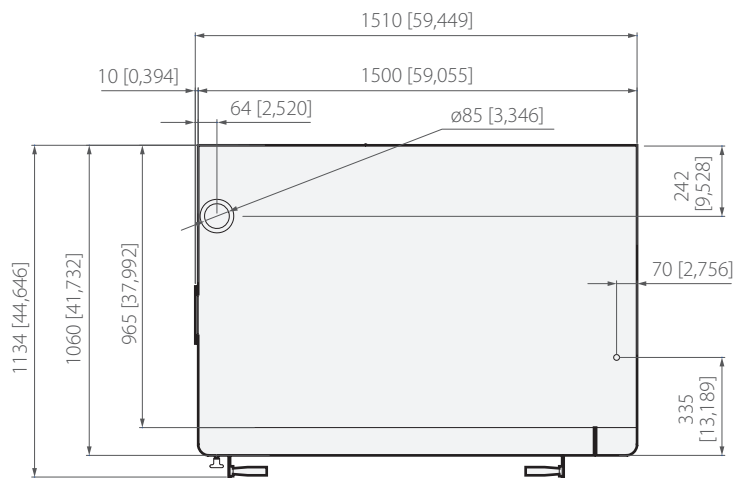
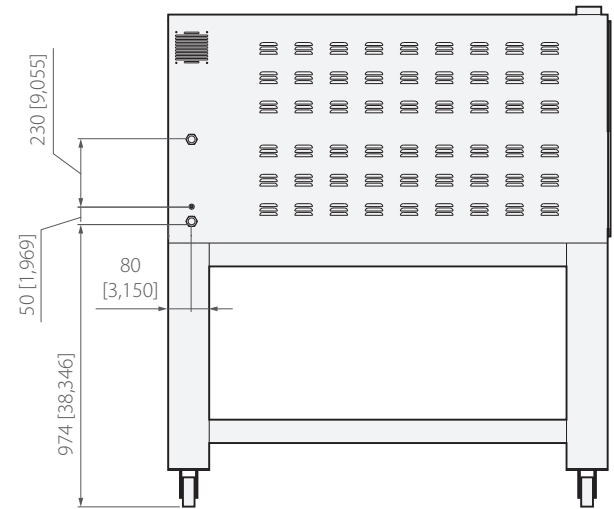
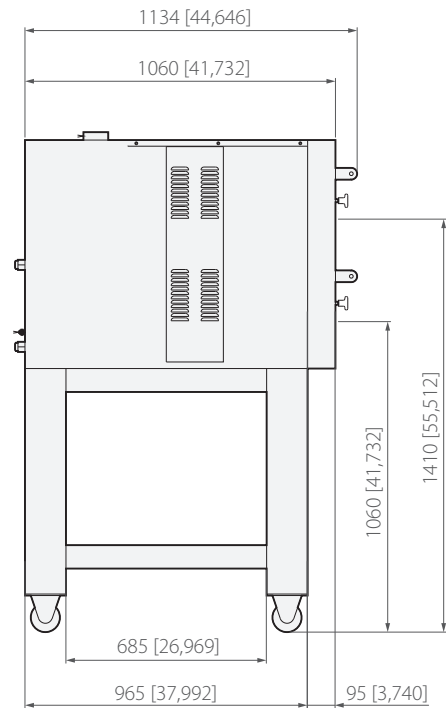
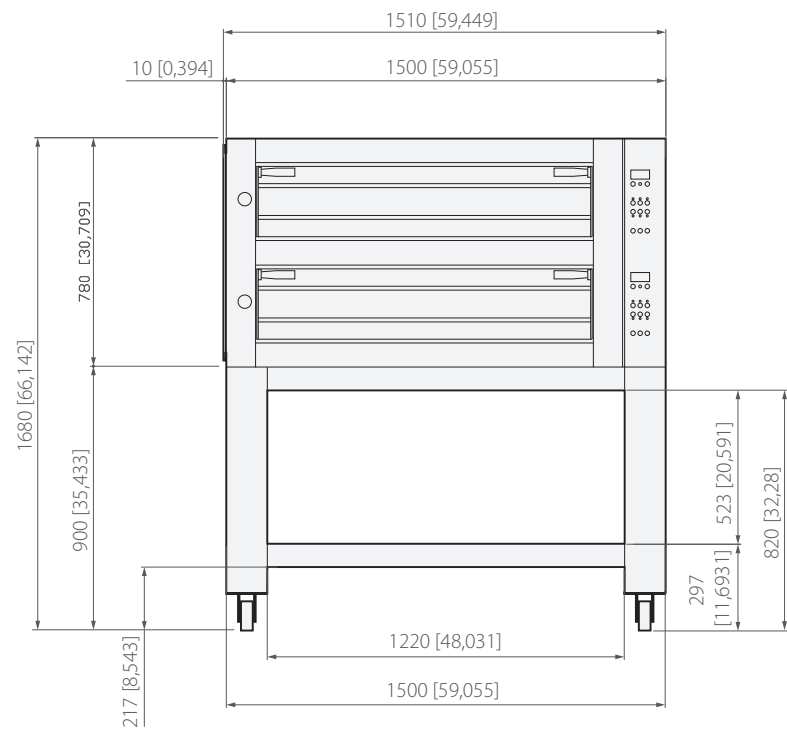
# Donatello DN 635L oven + KDN 635L hood technical data | hood + single oven



unit of measurement: mm [inch]



# Donatello DN 635L oven technical data | double oven

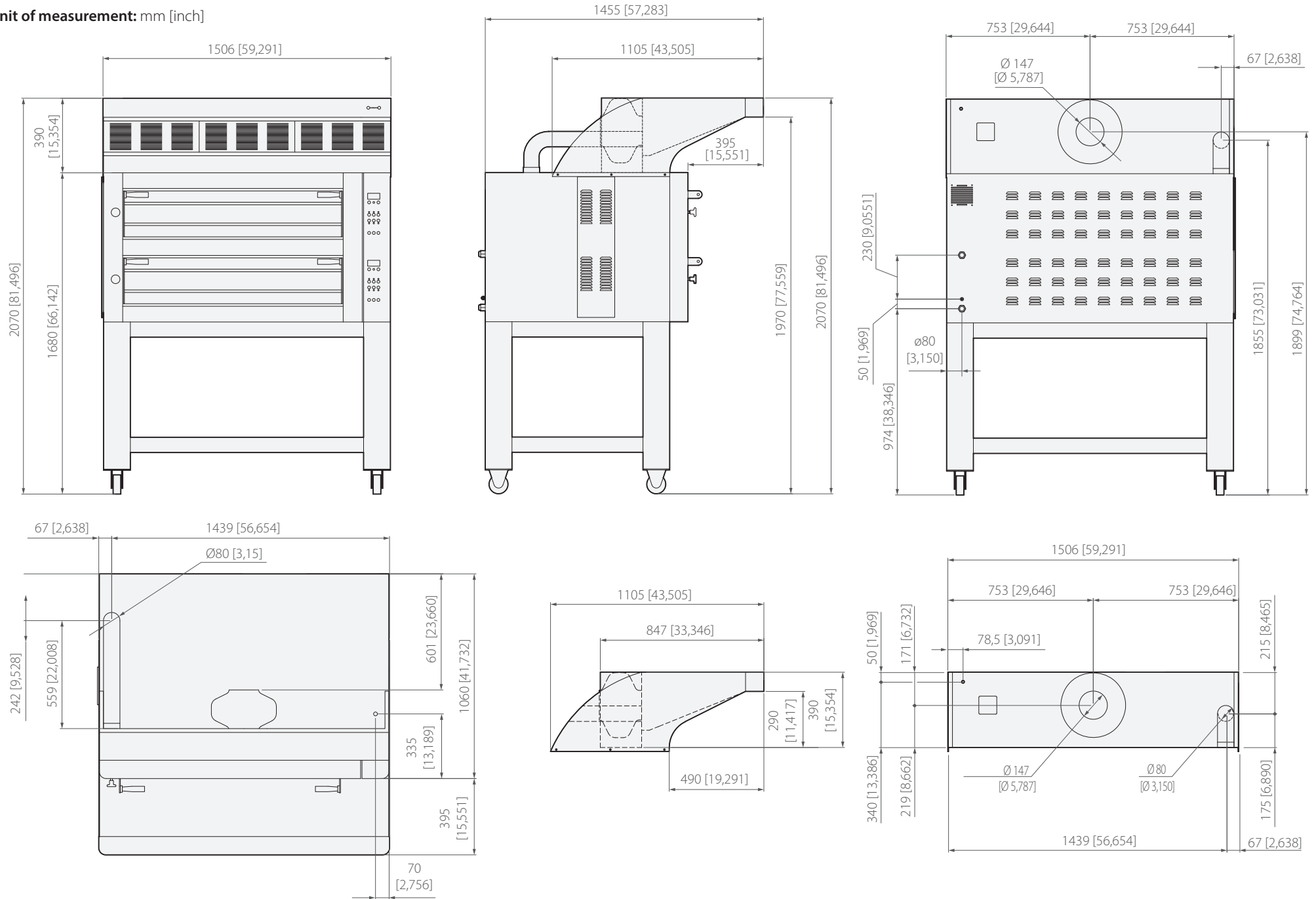
unit of measurement: mm [inch]



	<b>DN 635L double oven weight</b> 324 kg - 714.2 lb
	weight of packaging + <b>DN 635L double complete oven</b> 350 kg - 771.6 lb
	<b>DN 635L double oven</b> packaging dimensions 1560x1200x960 [61.42x47.24x37.8 in.]

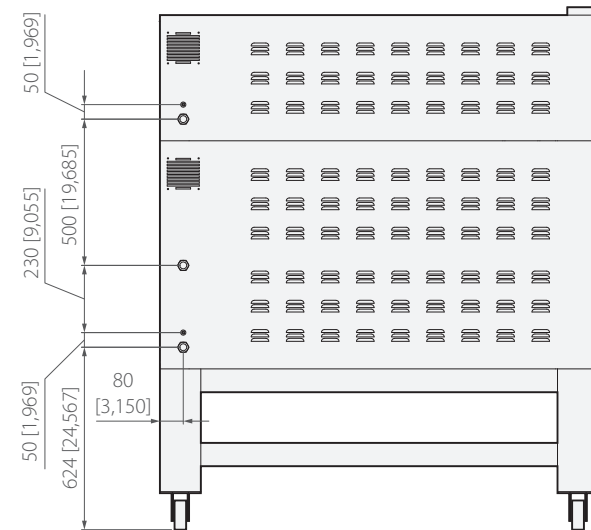
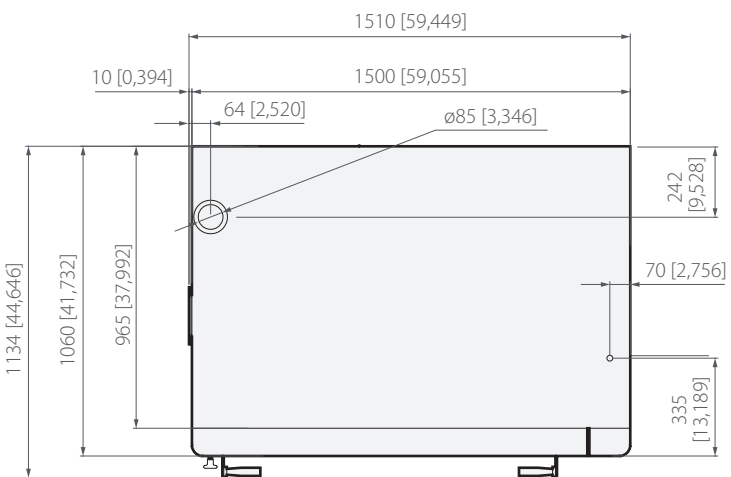
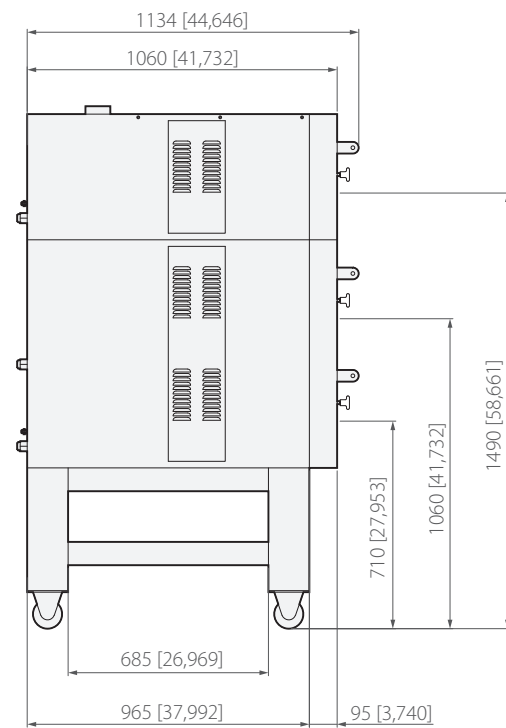
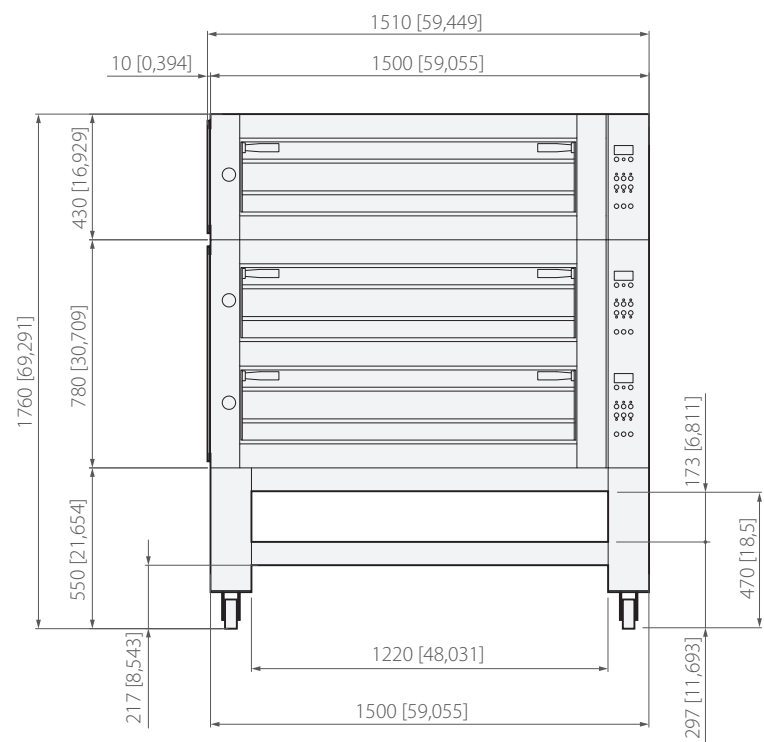
# Donatello DN 635L oven + KDN 635L hood technical data | hood + double oven

unit of measurement: mm [inch]



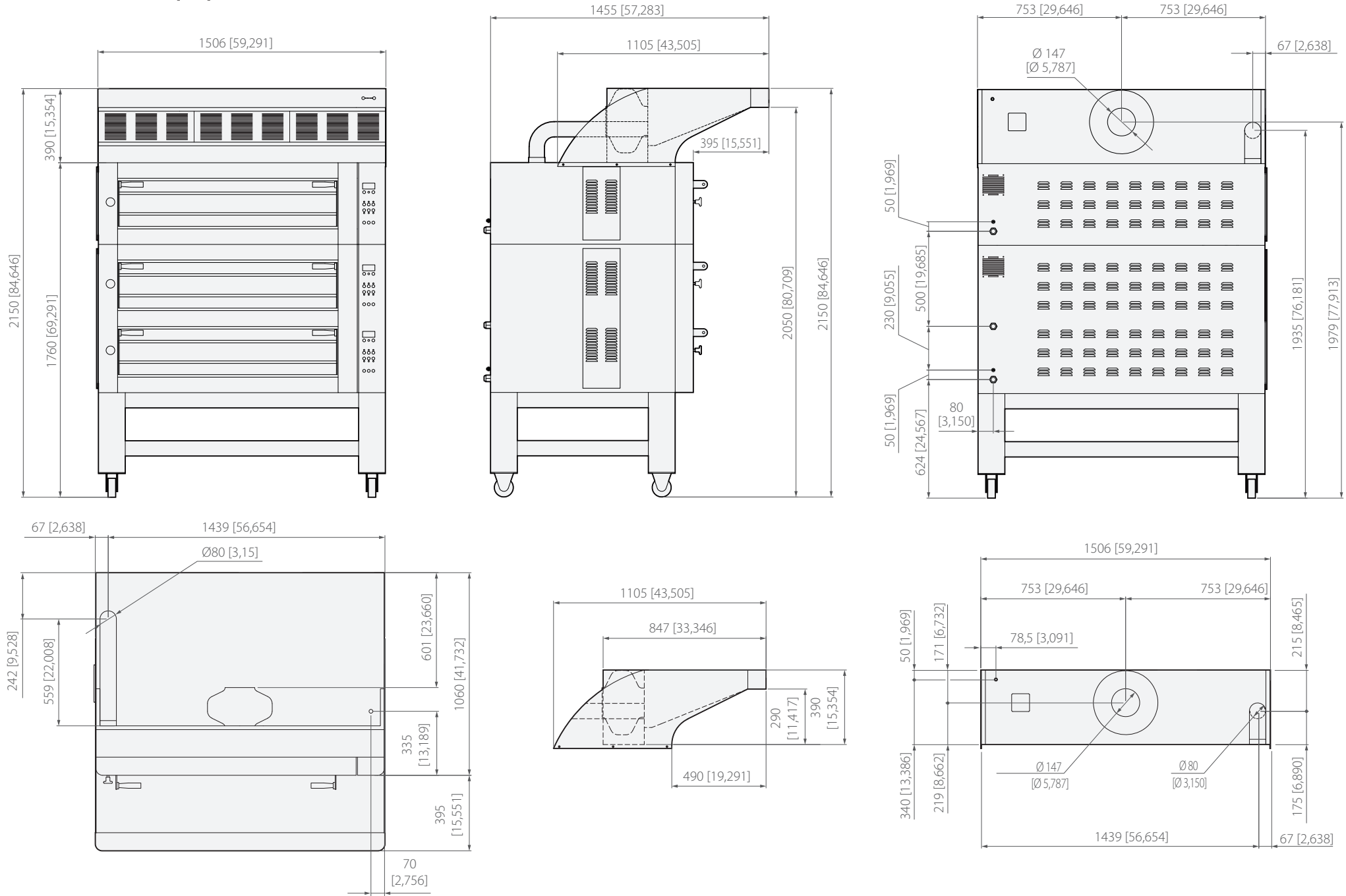
## Donatello DN 635L oven technical data | triple oven

**unit of measurement:** mm [inch]

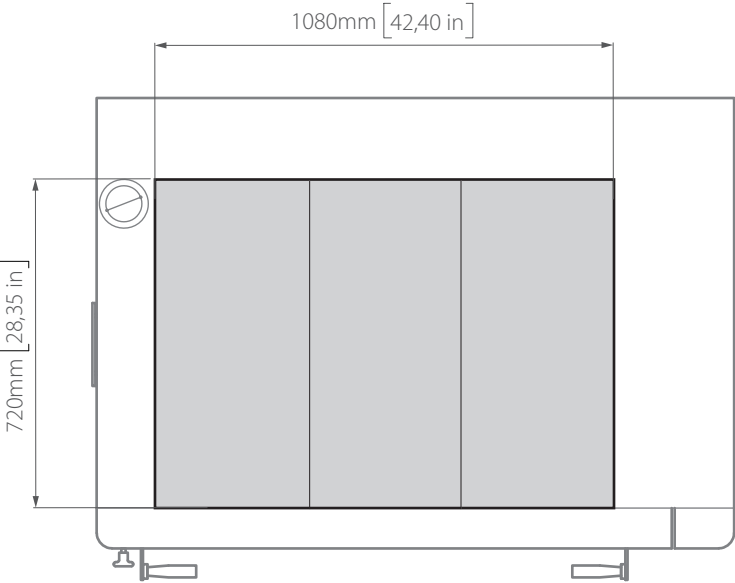


# Donatello DN 635L oven + KDN 635L hood technical data | hood + triple oven

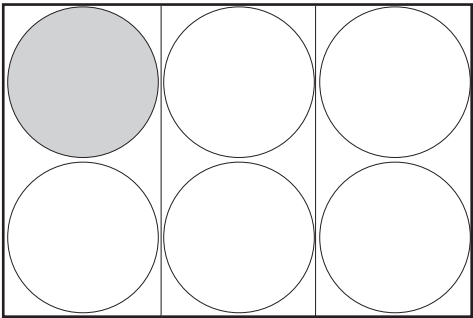
unit of measurement: mm [inch]



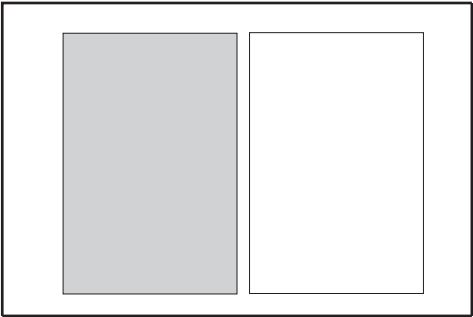
# Donatello DN 635L oven technical data | capacity



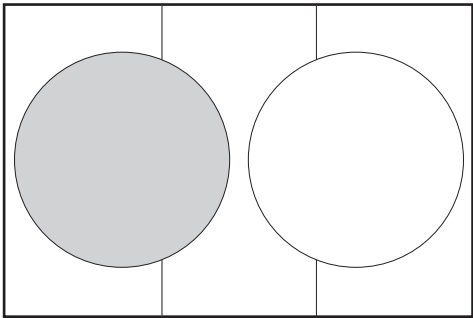
chamber height: 140 mm [5.51 in.]



PIZZA Ø 35 cm [Ø 13.78 in.]



TRAY 60x40 cm [23.62x15.75 in.]



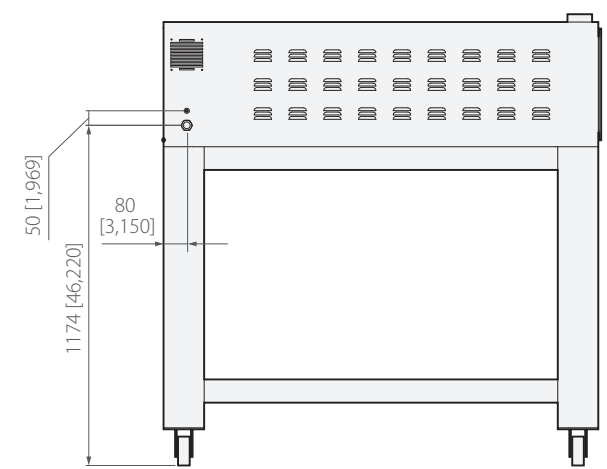
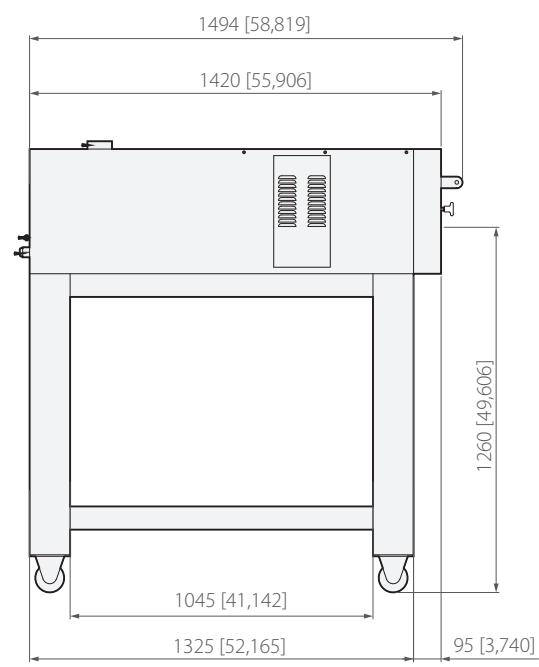
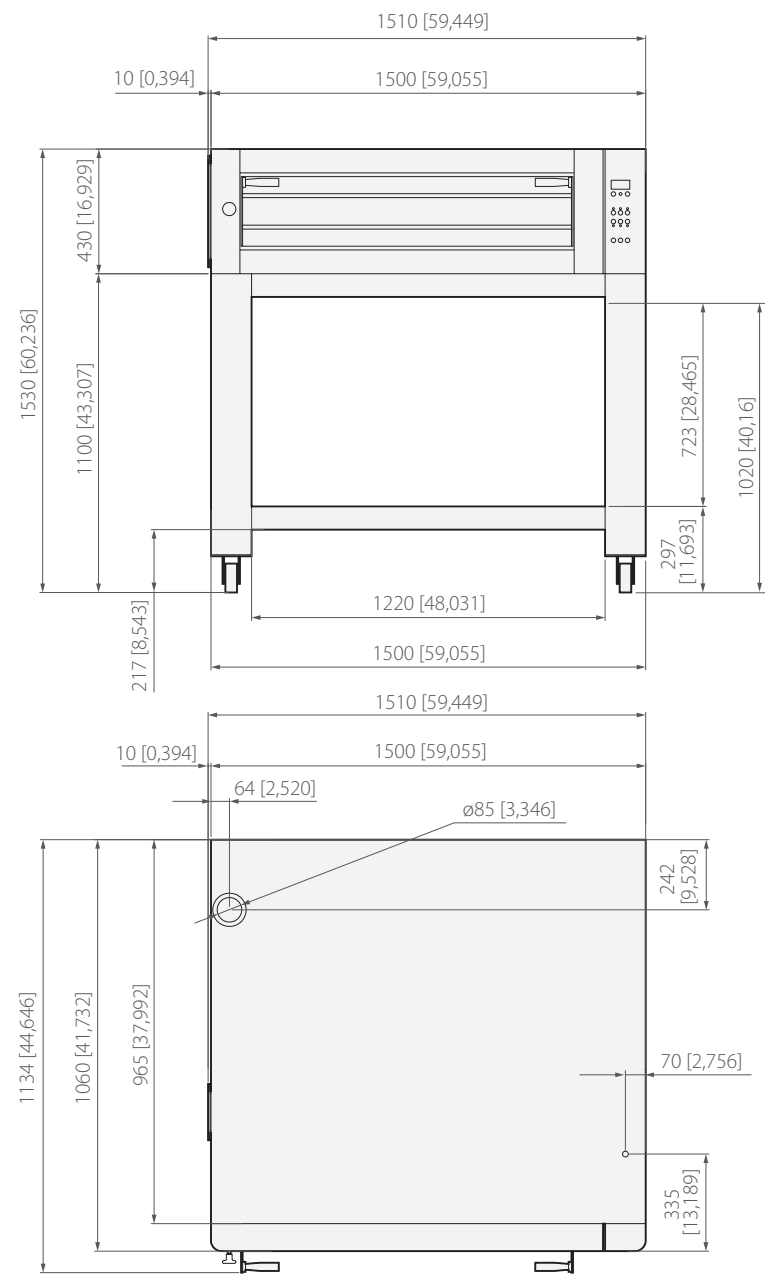
PIZZA Ø 50 cm [Ø 19.69 in.]

	Ø PIZZAS	HOURLY PRODUCTIVITY
●	Ø 35 cm [Ø 13.78 in.]	54 pizzas
●	Ø 50 cm [Ø 19.69 in.]	18 pizzas
■	60x40 cm [23.62x15.75 in.]	10 pizzas



# Donatello DN 935 oven technical data | single oven

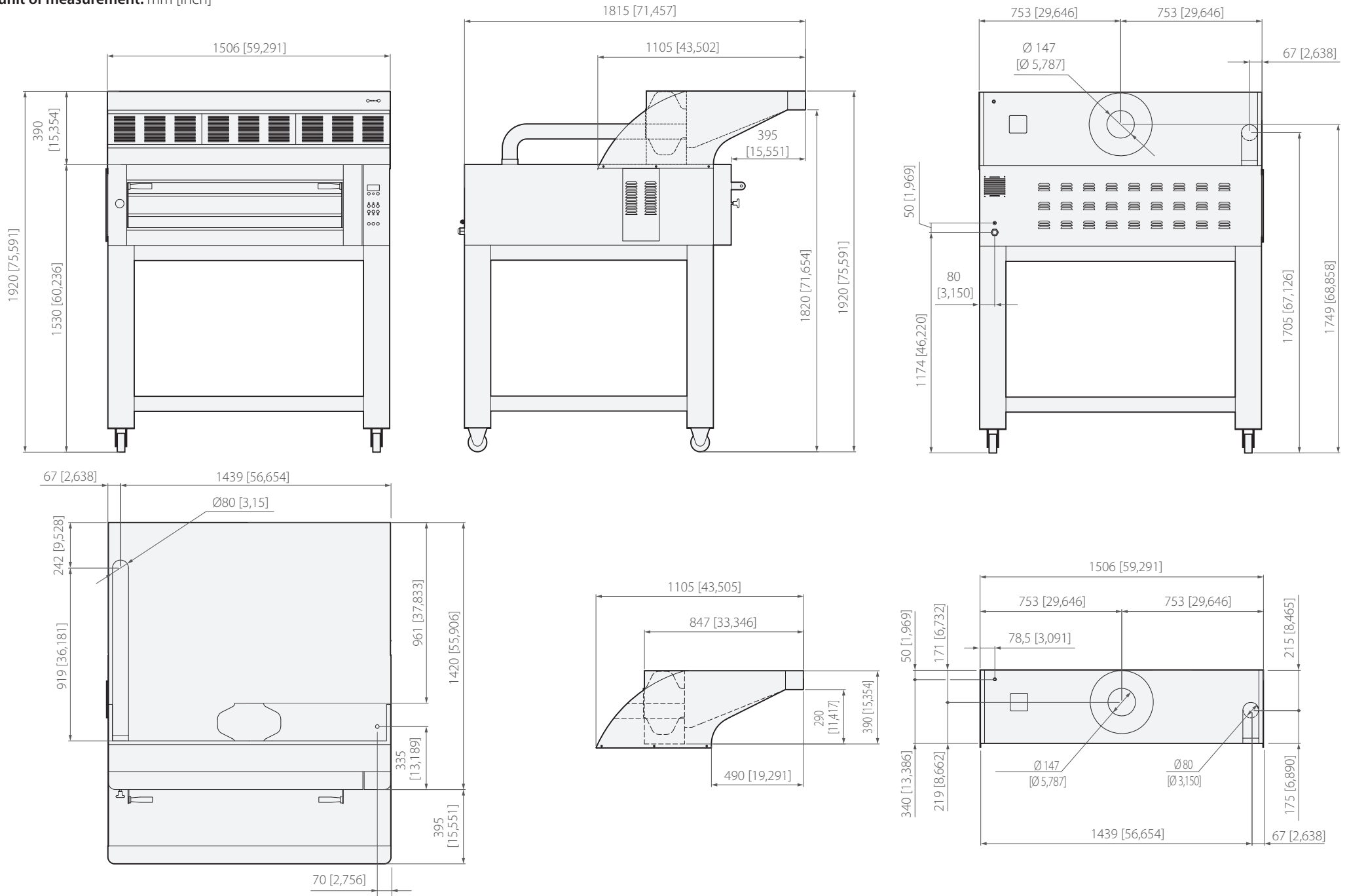
unit of measurement: mm [inch]



	<b>DN 935 single oven weight</b> 250 kg - 551.1 lb
	weight of packaging + <b>DN 935 single complete oven</b> 282 kg - 621.7 lb
	<b>DN 935 single</b> oven packaging dimensions 1560x1560x620 [61.42x61.42x24.41 in.]

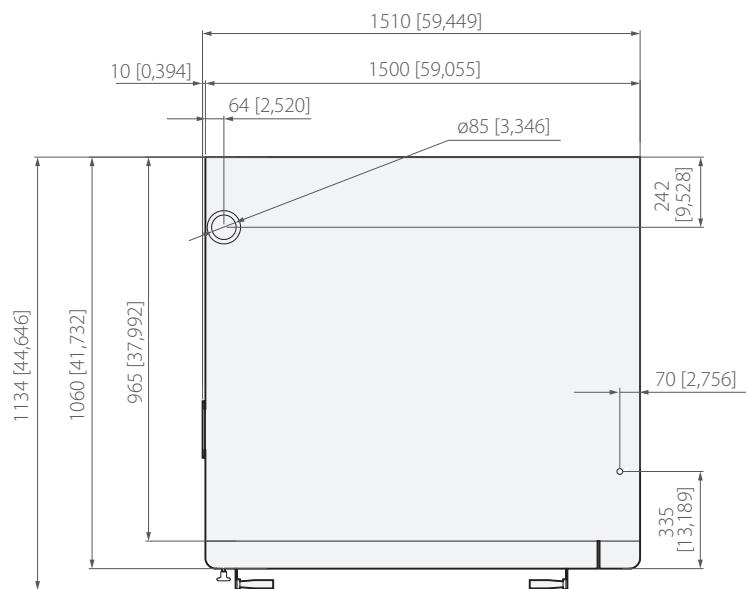
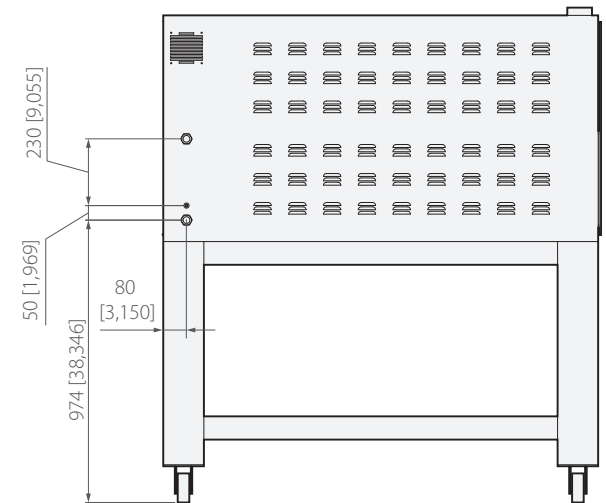
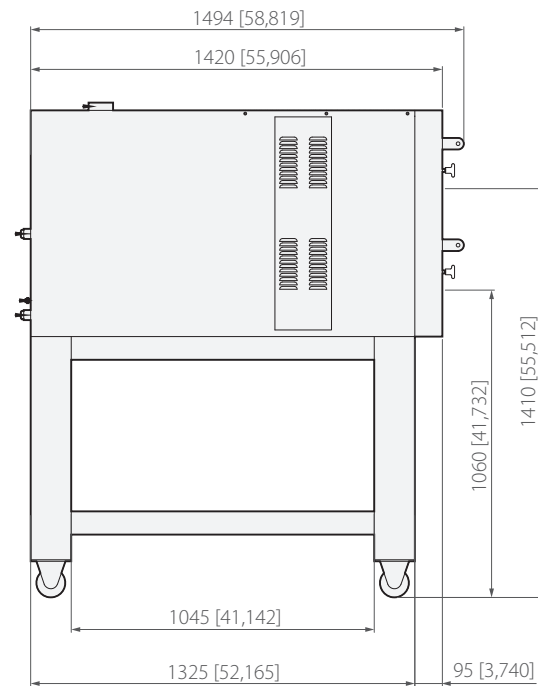
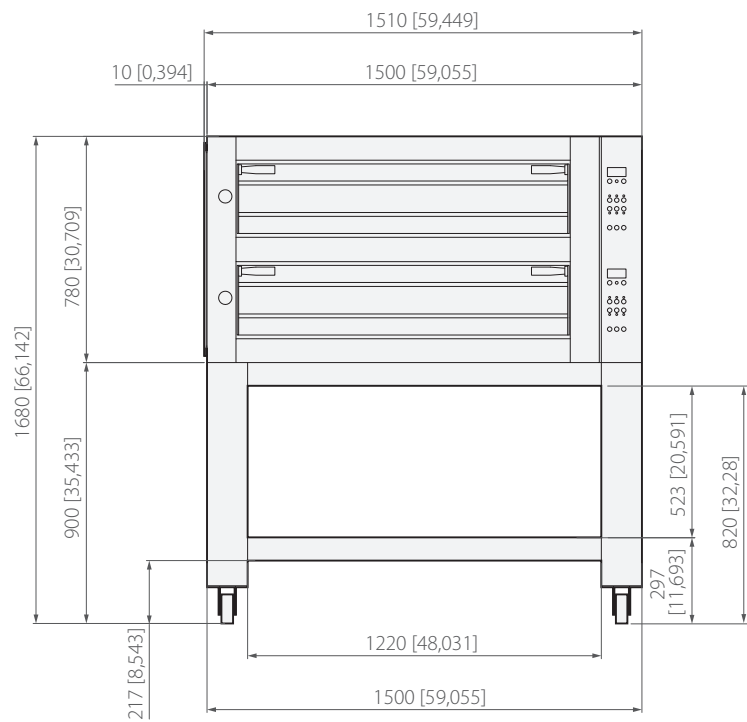
## Donatello DN 935 oven + KDN 935 hood technical data | hood + single oven



**unit of measurement:** mm [inch]



# Donatello DN 935 oven technical data | double oven

unit of measurement: mm [inch]

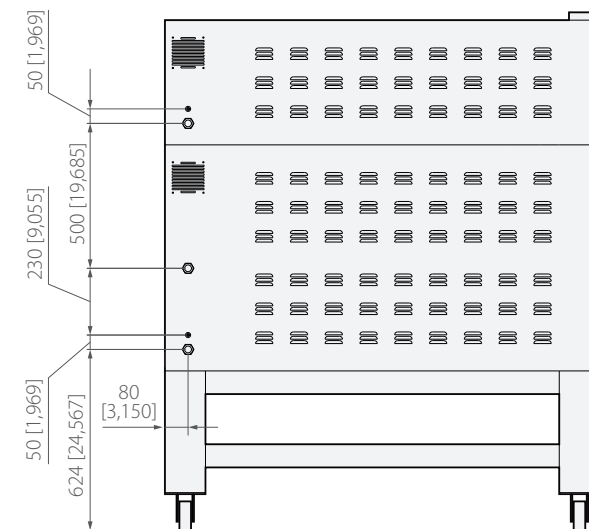
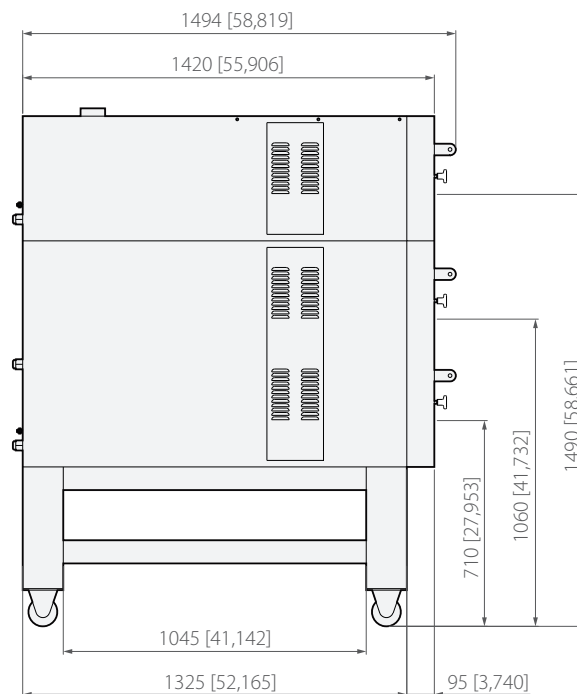
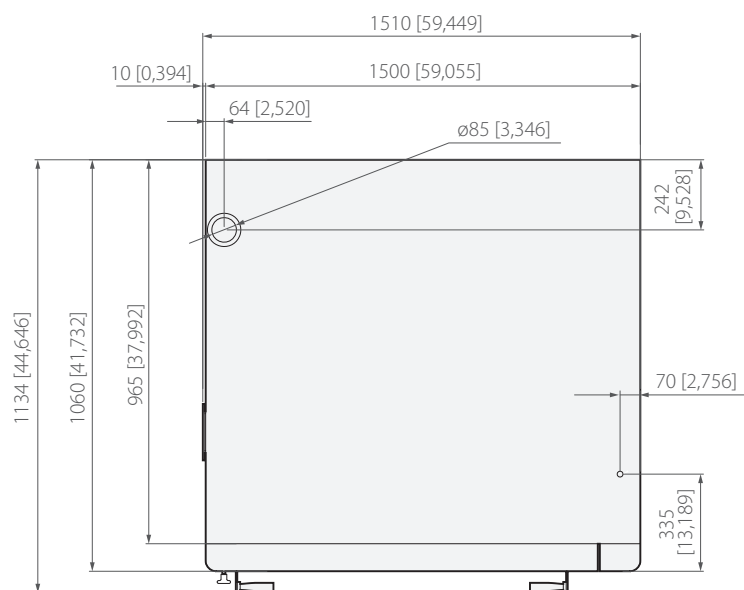
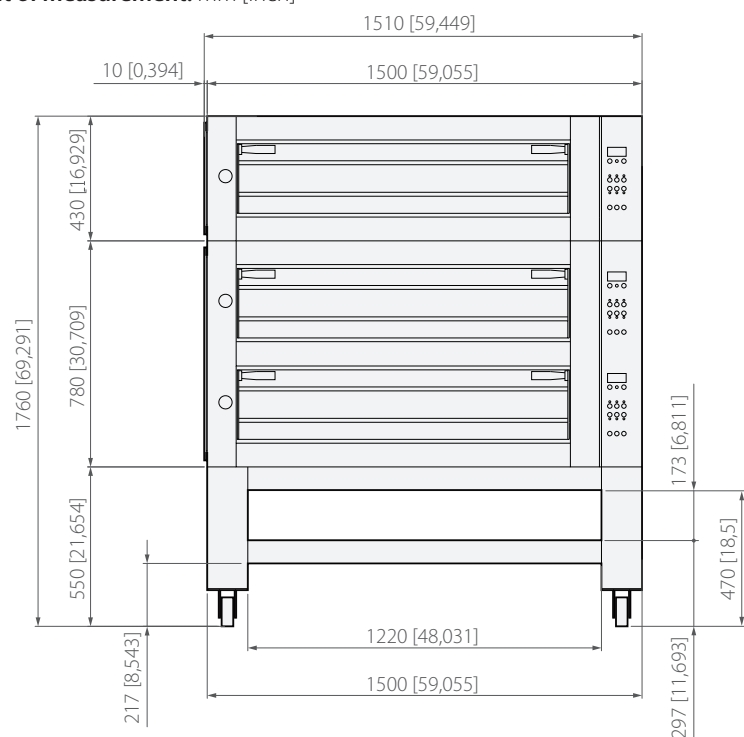


	<b>DN 935 double oven weight</b> 430 kg - 947.9 lb
	<i>packaging + complete</i> <b>DN 935 double oven weight</b> 465 kg - 1025.1 lb
	<b>DN 935 double</b> <i>oven packaging dimensions</i> 1560x1560x960 [61.42x61.42x37.8 in.]



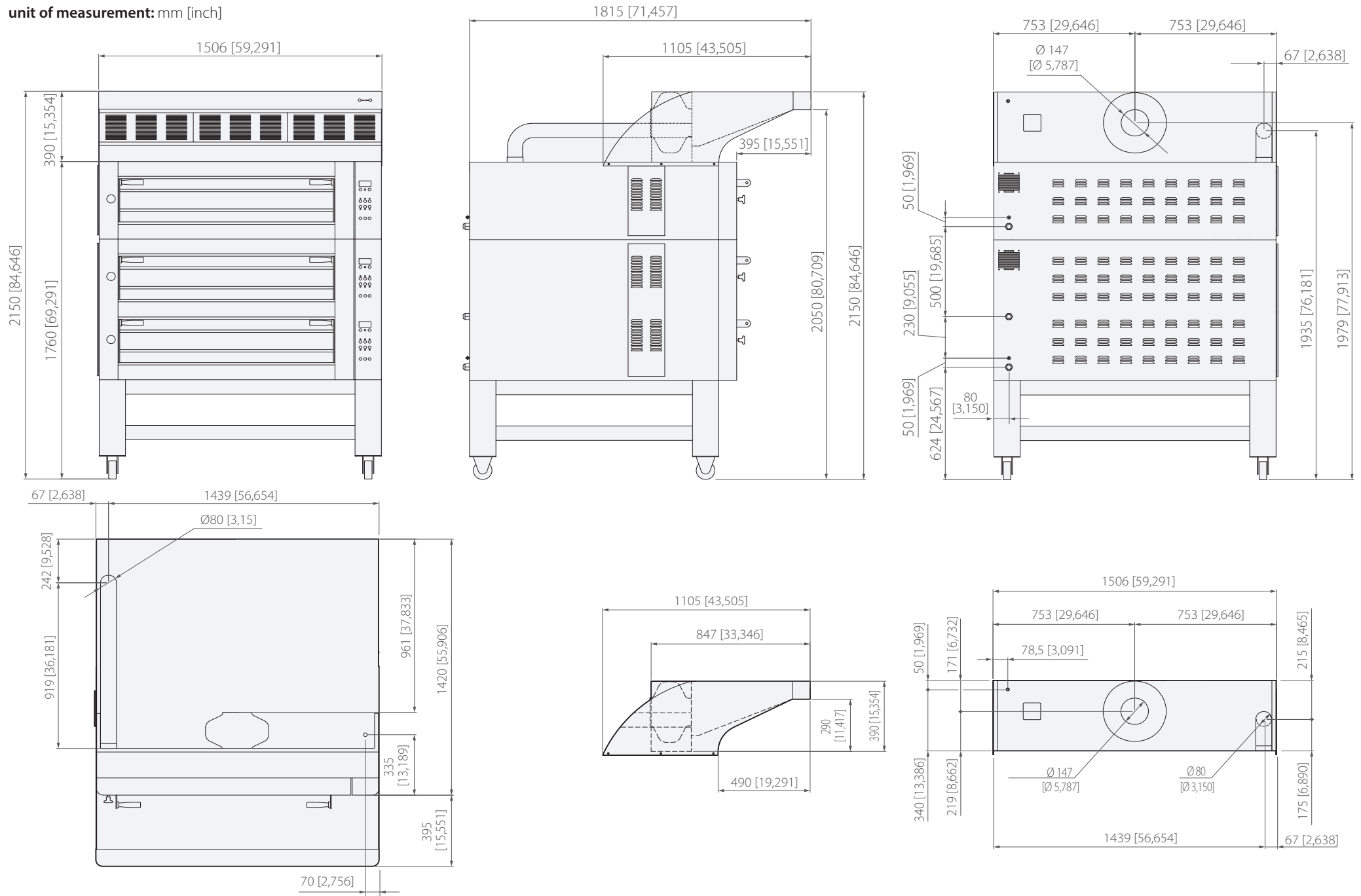
# Donatello DN 935 oven technical data | triple oven

unit of measurement: mm [inch]

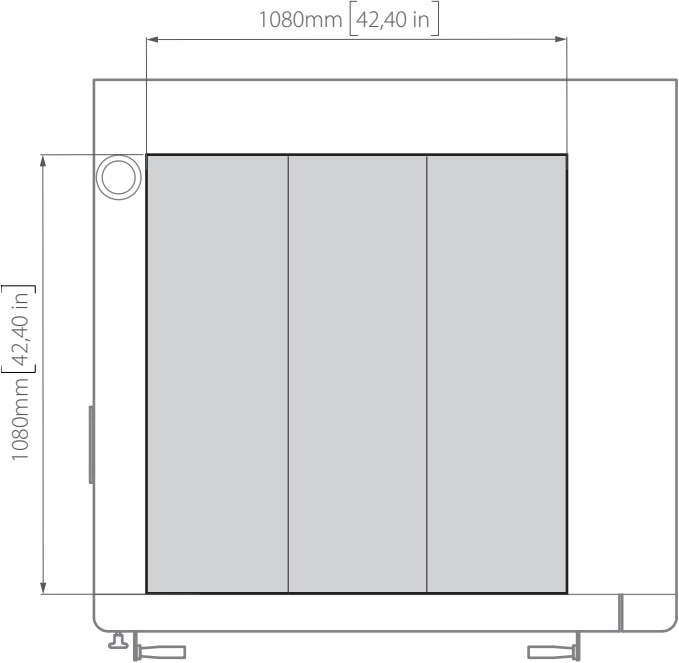


# Donatello DN 935 oven + KDN 935 hood technical data | hood + triple oven

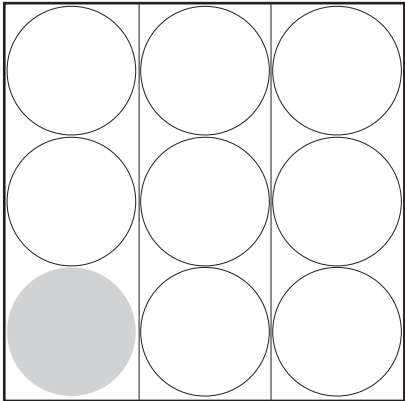
unit of measurement: mm [inch]



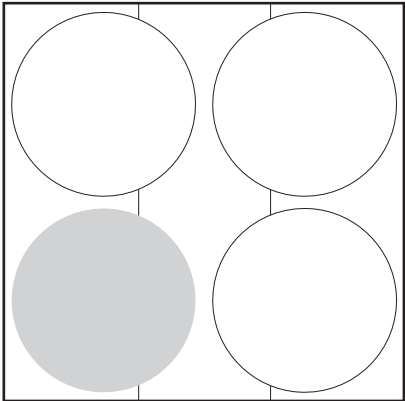
# Donatello DN 935 oven technical data | capacity



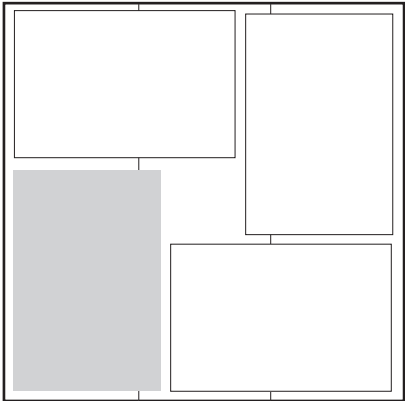
chamber height: 140 mm [5.51 in.]



PIZZA Ø 35 cm [Ø 13.78 in.]



PIZZA Ø 50 cm [Ø 19.69 in.]



TRAY 60x40 cm [23.62x15.75 in.]

	Ø PIZZAS	HOURLY PRODUCTIVITY
●	Ø 35 cm [Ø 13.78 in.]	90 pizzas
●	Ø 50 cm [Ø 19.69 in.]	40 pizzas
■	60x40 cm [23.62x15.75 in.]	24 pizzas

## Safety instructions

- Read this guide carefully before installing the appliance, and keep it with care in an accessible place for any future consultation by the various operators.
- Moreover, the manual must always accompany the product through its life, even in case of transfer.
- Before any movement or installation, check that the room is suitable and systems comply with the installation country standards and the specifications indicated on the appliance rating plate.
- All installation, assembly and non-routine maintenance operations must be performed exclusively by qualified technicians that are authorised by the Manufacturer, in compliance with the regulations in force in the user country, and with the regulations on systems and work safety.
- These appliances are intended to be used for commercial applications, for example in restaurant kitchens, canteens, hospitals and commercial companies such as bakeries, butcher shops, etc., but not for the continuous and mass production of food. A use other than the stated one is considered improper, potentially dangerous for people and animals and might permanently damage the appliance. The improper use of the equipment shall void the warranty.
- Before performing any maintenance, replacing components or carrying out any routine/extraordinary cleaning, disconnect the electricity supply.
- Unauthorised actions, tampering or modifications that do not follow the information provided in this manual can cause damages, injuries or fatal accidents and null and void the warranty.
- It is forbidden to install the oven in environments at risk of explosion.
- Installation or maintenance that fails to comply with the instructions in this manual may cause damage, injury or fatal accidents.
- Persons not involved with the appliance installation may not pass through or stand in the work area during appliance assembly.
- The serial plate provides important technical information. This is vital in case of a request for maintenance or repair of the equipment: please do not remove, damage or modify it.
- Failure to follow these regulations may cause damage or even fatal injury, invalidate the guarantee and relieve the Manufacturer of all liability.
- Noise levels lower than 70 dB.

## Symbols used in the manual and on the labels applied to the machine



Indicates that caution is required when performing an operation described in a paragraph that bears this symbol. The symbol also indicates that maximum operator awareness is required in order to avoid unwanted or dangerous consequences.



Indicates that the surfaces marked with this symbol may be hot and must therefore be touched carefully.



Dangerous voltage



Risk of explosion



Reference to another chapter where the subject is dealt with in more detail.



Manufacturer's tip



Manufacturer's warning



Indicates that it is necessary to read carefully the paragraph marked with this symbol before installing, using and maintaining the equipment.

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## Transport

► Fig. 5

Fitted with personal protection equipment, transport the appliance to the installation location.

Use a suitable vehicle capable of withstanding the weight of the same.

Model	single	double	Model	single	double
DN435	147 kg - 324 lb	252 kg - 555.5 lb	DN635L	190 kg - 418.8 lb	324 kg - 714.2 lb
DN635	187 kg - 412.2 lb	330 kg - 727.5 lb	DN935	250 kg - 551.1 lb	430 kg - 948 lb

Persons not involved with the appliance installation may not pass through or stand in the work area during the transport of the appliance. During the transport, pay particular attention to passing through openings and/or doors.

## Preliminary operations

► Fig. 6

Carefully remove the protective film.

If any glue residue is left on the surfaces, remove it with soapy water but without any corrosive or abrasive products or sharp or pointed instruments.

**!** Check that all the parts making up the oven are in good condition and without any faults or breakages, if that is not the case, contact the Retailer for the procedures to follow.

## Packaging disposal

Before starting to install the oven, dispose of the packaging in accordance with the regulations in force in the country of installation.

**!** Caution, suffocation hazard! If left unattended, packaging could be potentially dangerous for both children and animals.

**!** Caution, hindrance hazard! If left unattended, packaging could hinder vehicles and installers during assembly operations.



Fig. 5

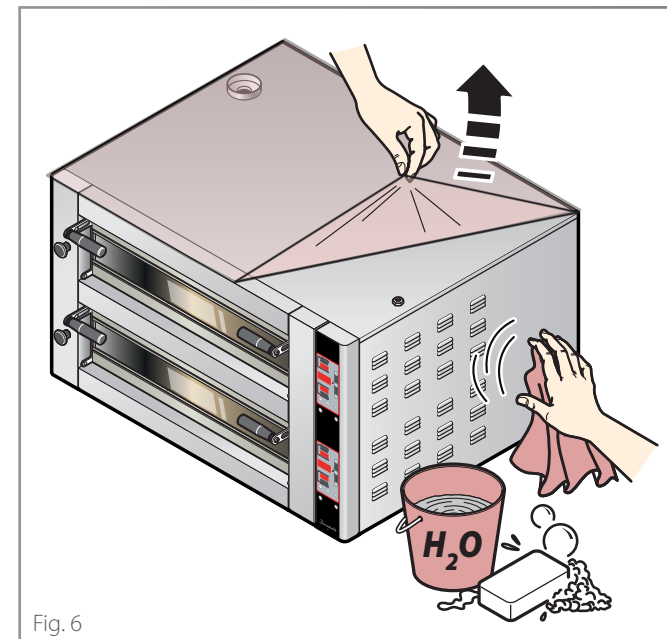


Fig. 6

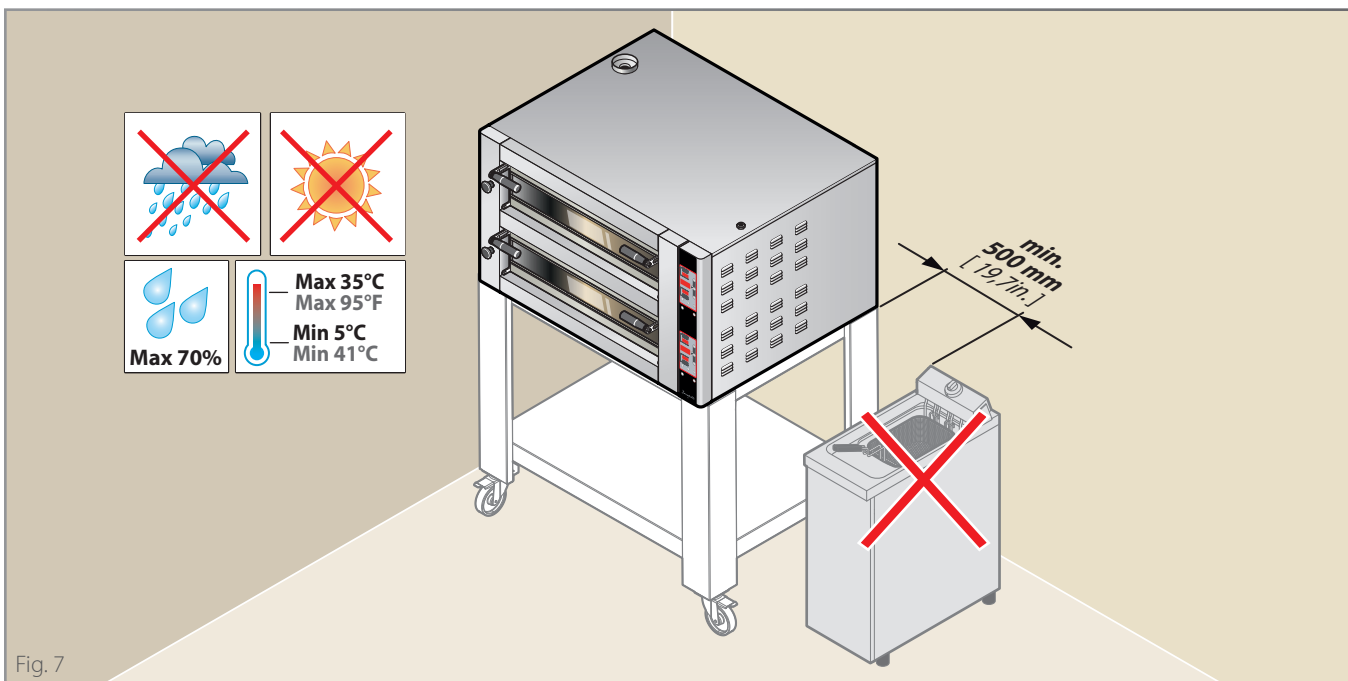


Fig. 7

## Positioning

### ► Fig. 8

The positioning room must comply with the instructions provided on pages 4 and 5. Comply with the measurements shown in the figure.

### ► Fig. 9

The oven must be placed on a base, built by the Manufacturer or by yourself that:

- is flame and heat resistant;
- is perfectly stable and level;
- withstands the weight of the appliance.

Model	single	double	Model	single	double
DN435	147 kg - 324 lb	252 kg - 555.5 lb	DN635L	190 kg - 418.8 lb	324 kg - 714.2 lb
DN635	187 kg - 412.2 lb	330 kg - 727.5 lb	DN935	250 kg - 551.1 lb	430 kg - 948 lb

In both cases, silicone the gap between the oven and the support or the bearing surface, using high temperature resistant silicone.

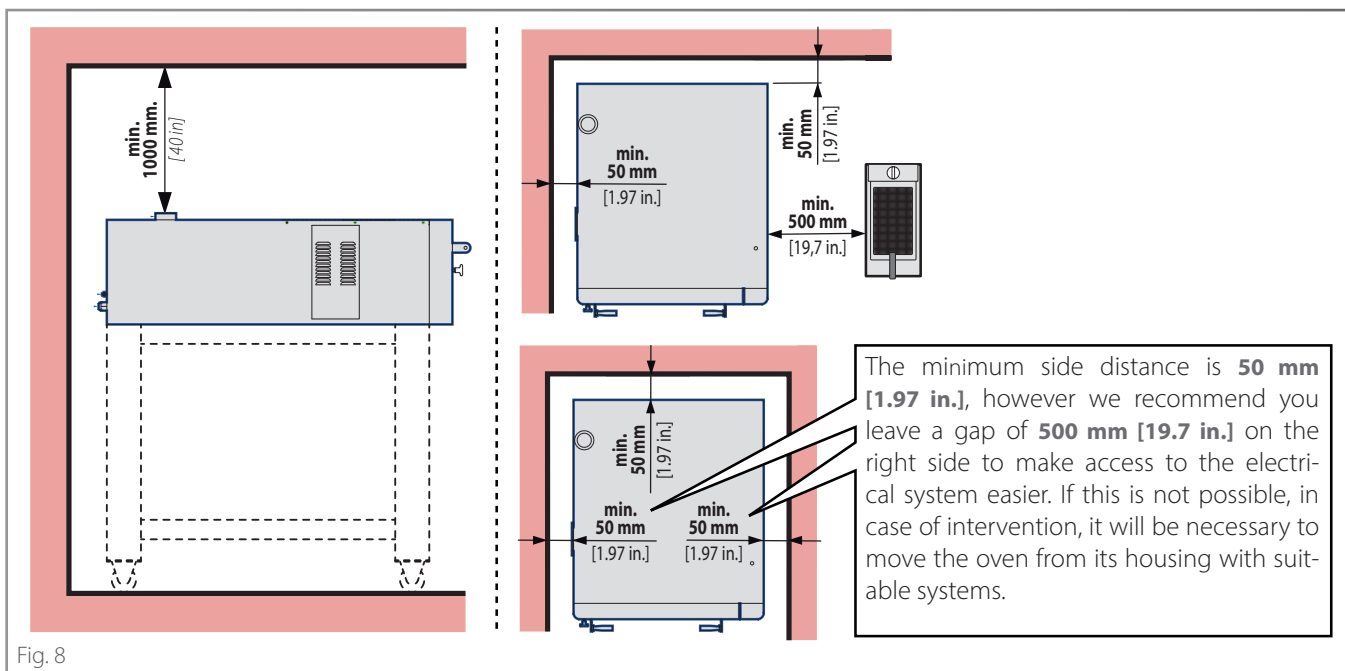


Fig. 8

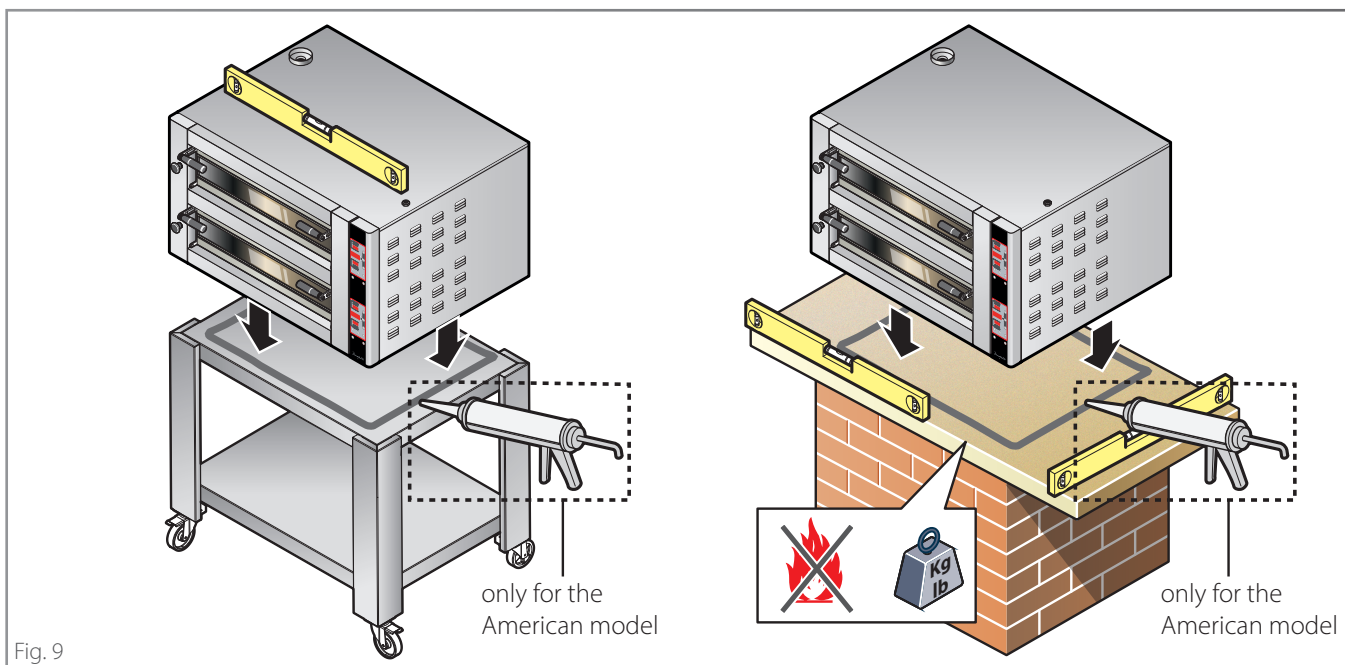


Fig. 9

## Serial number plate reading

The serial number is on the right hand side of the appliance. It provides important technical information that is vital in case of a request for maintenance or repair of the appliance: please do not remove, damage or modify it.

## Smoke extraction

► Fig. 11

The oven is fitted with an adjustable exhaust in the top to get rid of the steam from the cooking chamber. This steam, together with the one from the door during the work phases, **must be conveyed outside** in one of the following ways:

- **A** through a **hood supplied by the Manufacturer** that ensures perfect compatibility with the oven. For correct assembly and fixing to the oven, see the sheet attached to it; the evacuation flue must be for the exclusive use of the appliance, comply with current regulations and have a diameter that allows the passage of a **150 mm [Ø5,91 in.]** evacuation pipe which corresponds to the diameter of the tube to be mounted on the hood (not supplied);
- **B** through a **hood** belonging to the user, of suitable capacity, placed at about **300 mm [11,81 in.]** from the oven;
- **C** through an adequate **extraction system** supplied by the user: in this case a draught switch must be installed between the extractor and the oven flue (the extractor and switch are not supplied by the Manufacturer). In this type of installation, the fumes resulting from the opening of the door will not be extracted.

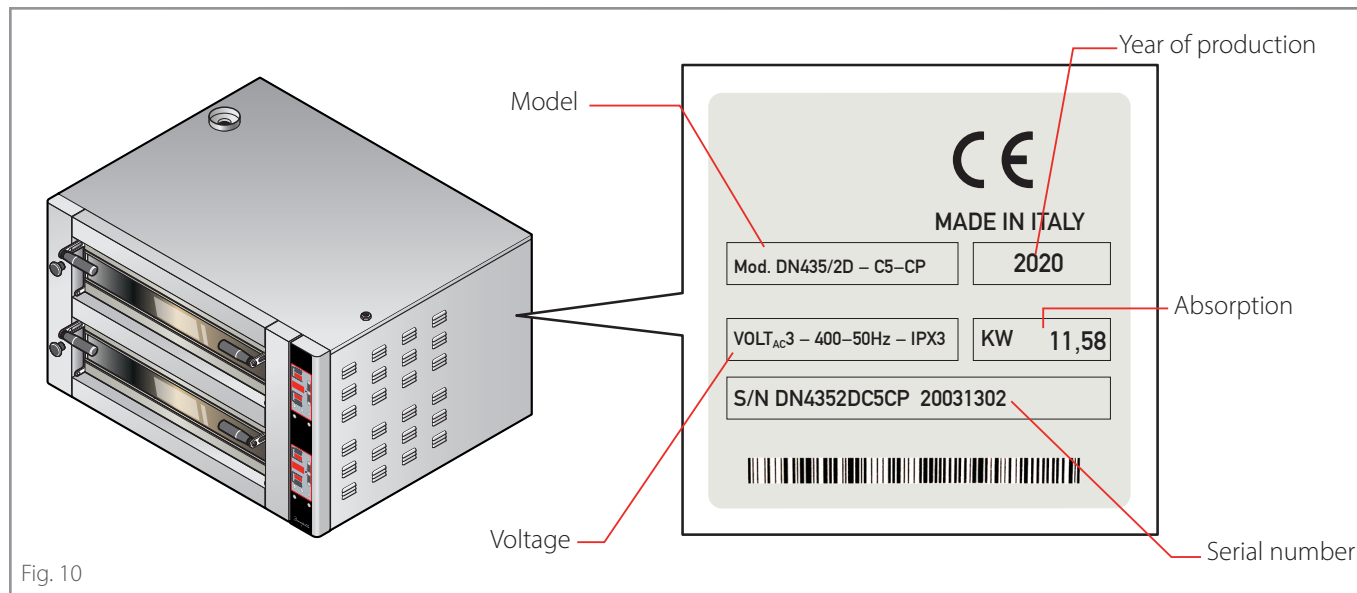


Fig. 10

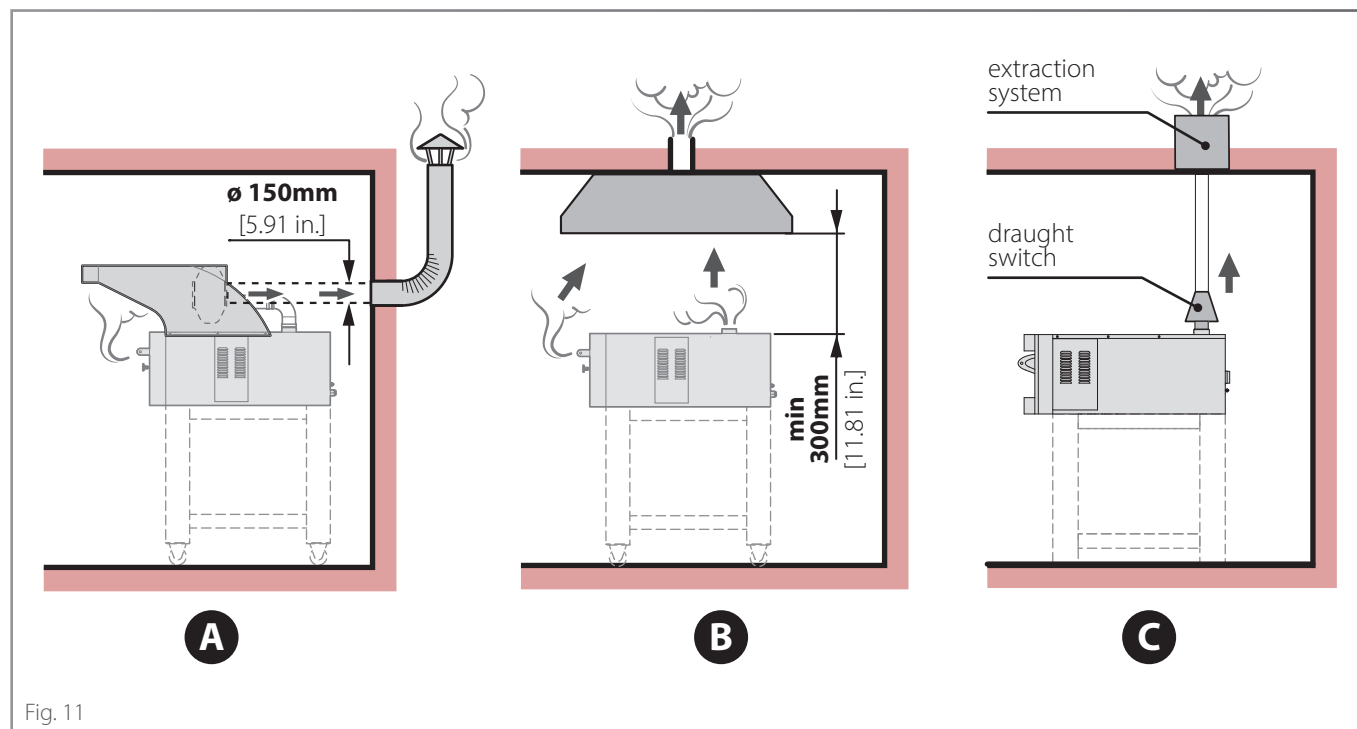


Fig. 11

## Electrical connection

► Fig. 12

- ⚠ The electrical connection must be carried out exclusively by qualified personnel after reading the safety warnings at the beginning of the manual.
- ⚠ Before connecting the oven, check that the systems comply with the regulations in force in the country where it is going to be used and with the specifications indicated on the appliance rating plate on the RH side of the oven.

The appliance is supplied without either power cable or plug: they must both be fitted by qualified personnel. The cable must be only **of the type stated** and the plug fitted to it must be suitable for the consumption and connection of the oven to the electrical mains.

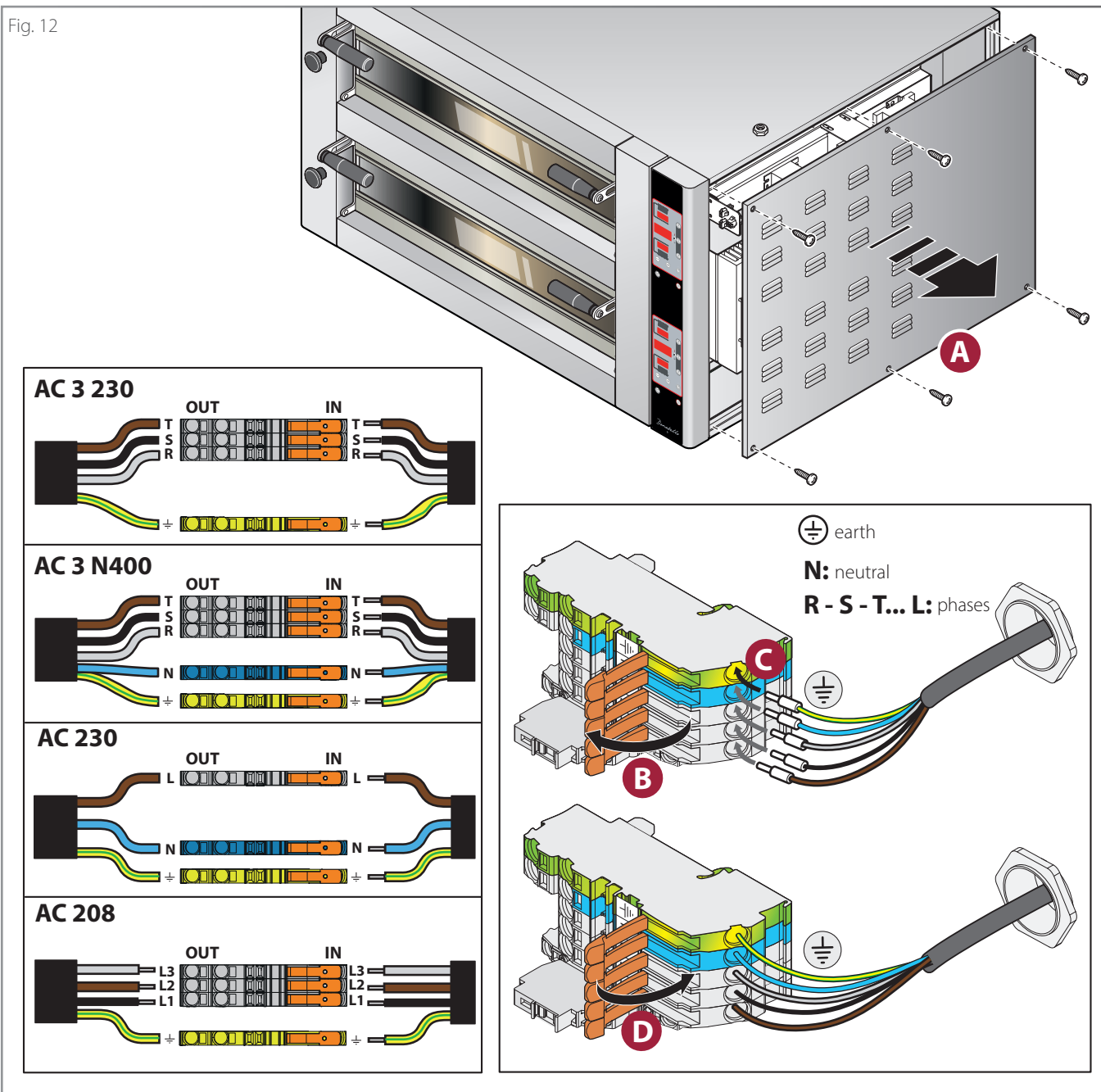
- ⚠ If the oven has a twin chamber, the power cable to be connected is just one, as the connecting plug. To connect the cable to the appliance, remove the RH side panel of the oven, let the cable through the cable gland provided and connect it to the terminal block correctly.

📄 The following pages show the electrical diagrams: please refer to the one of the specific model to connect.

For a correct electrical connection, the appliance must:

- be included in an **equipotential system** in compliance with the legislation in force. This connection must be made between the various devices with the terminal marked with the equipotential symbol (⚡). The cable must have a maximum cross-section of 10 mm<sup>2</sup> (in compliance with IEC EN 60335-2-42:2003-09) and must be yellow-green;
- must be **grounded** (⚡) to the mains (green-yellow wire);
- must be connected to a **thermal differential switch** in compliance with the regulations in force (0.03A A type);
- must be connected to an **omnipolar circuit breaker** allowing complete disconnection in overvoltage III category conditions.

Fig. 12



# Installation

The Manufacturer accepts no liability for failure to comply with the above.



**If required, the cable must be replaced by the Dealer or its technical service or by a person with similar qualifications to prevent any risk.**



*Electrical data tables on page 6*

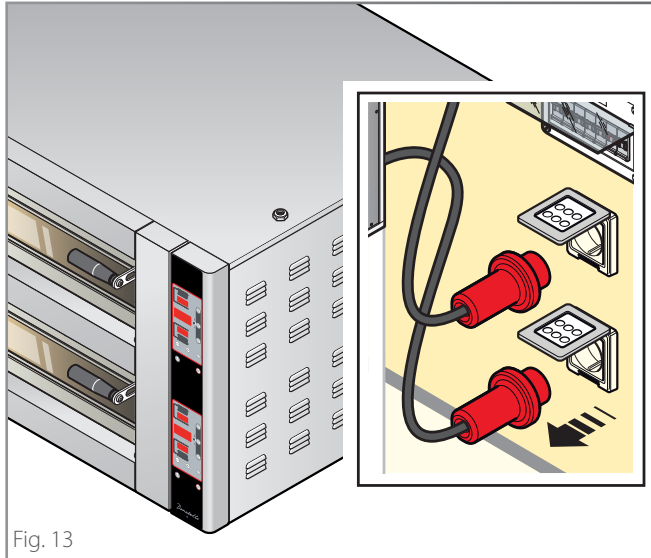


Fig. 13

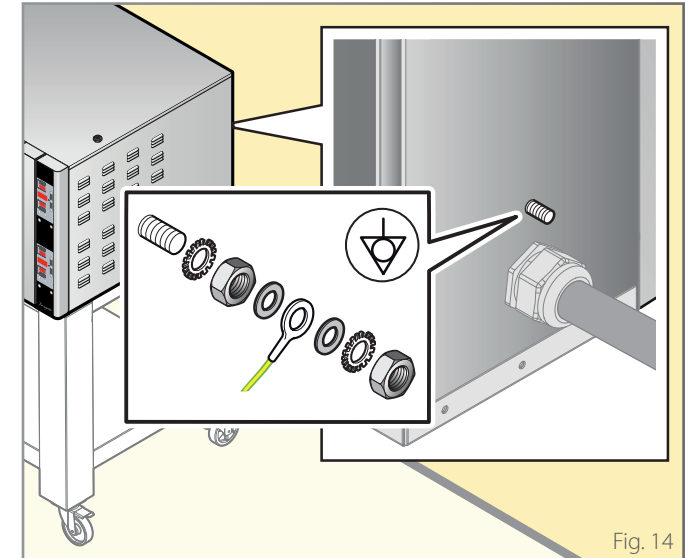
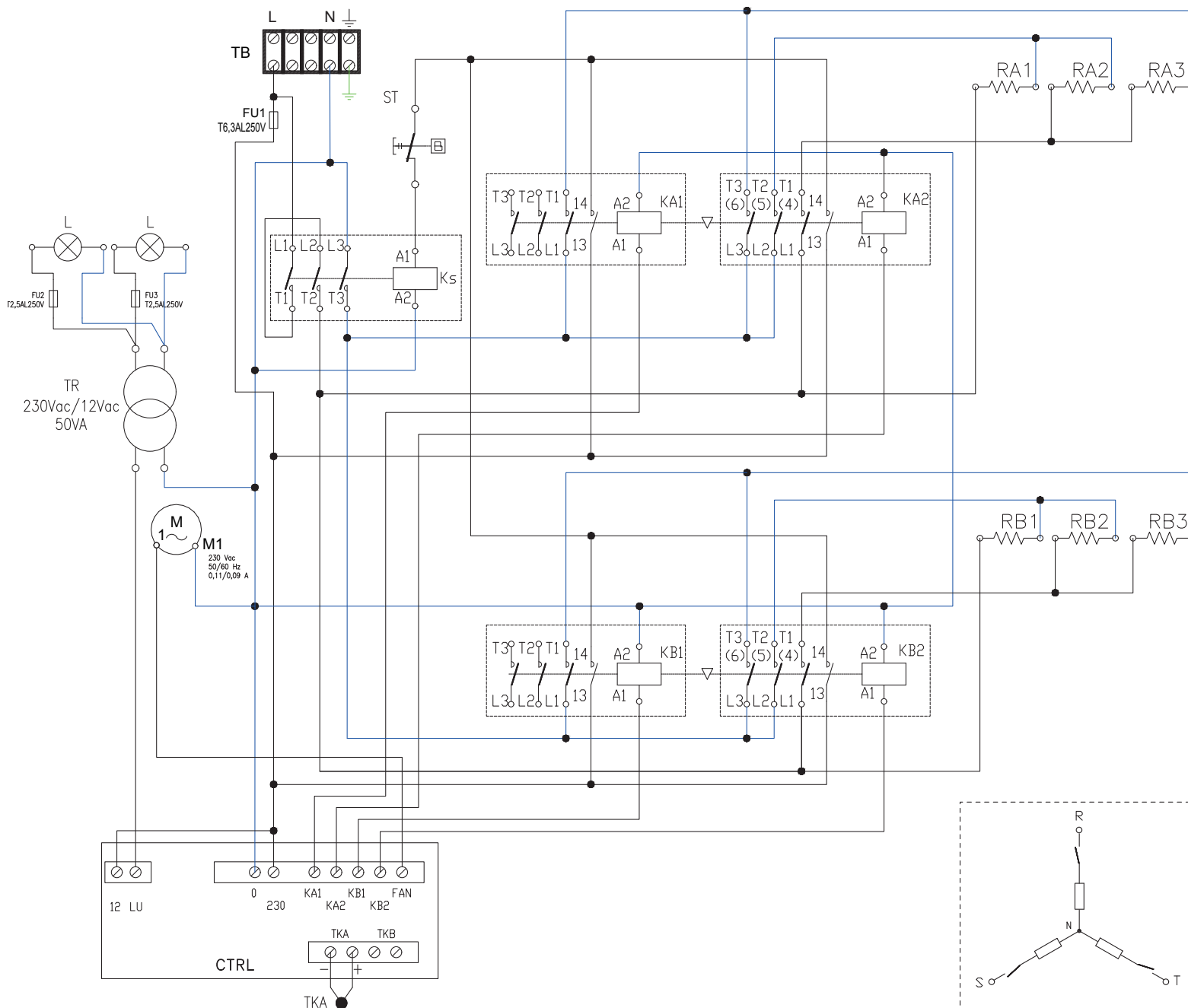
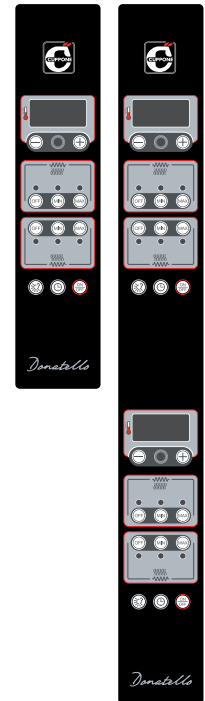


Fig. 14

# Installation

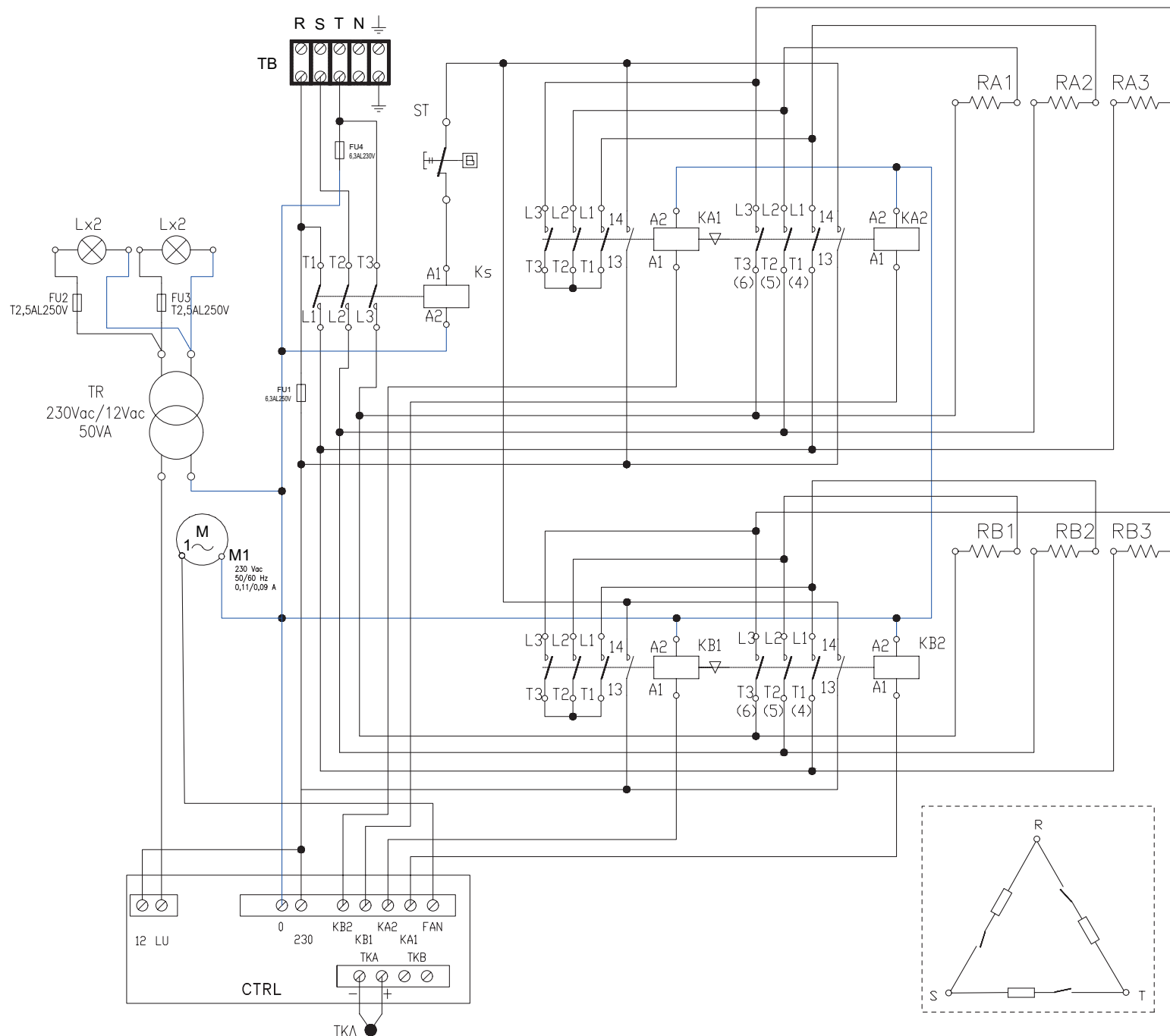


**AC 230**  
mod. **CD**

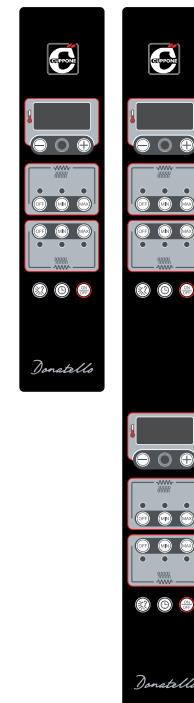


Abbreviation	Description
CTRL	Oven control board
FU	Fuses
KA1	Top elements half power
KA2	Top elements full power
KB1	Bottom elements half power
KB2	Top elements full power
KS	Safety contactor
L	Cooking chamber lights
M1	Board cooling fan motor
RA1,2,3	Top heating elements
RB1,2,3	Bottom heating elements
ST	Safety thermostat
TB	Terminal board
TC1	Transformer 50VA, 230/12V AC
TKA	Thermocouple

# Installation



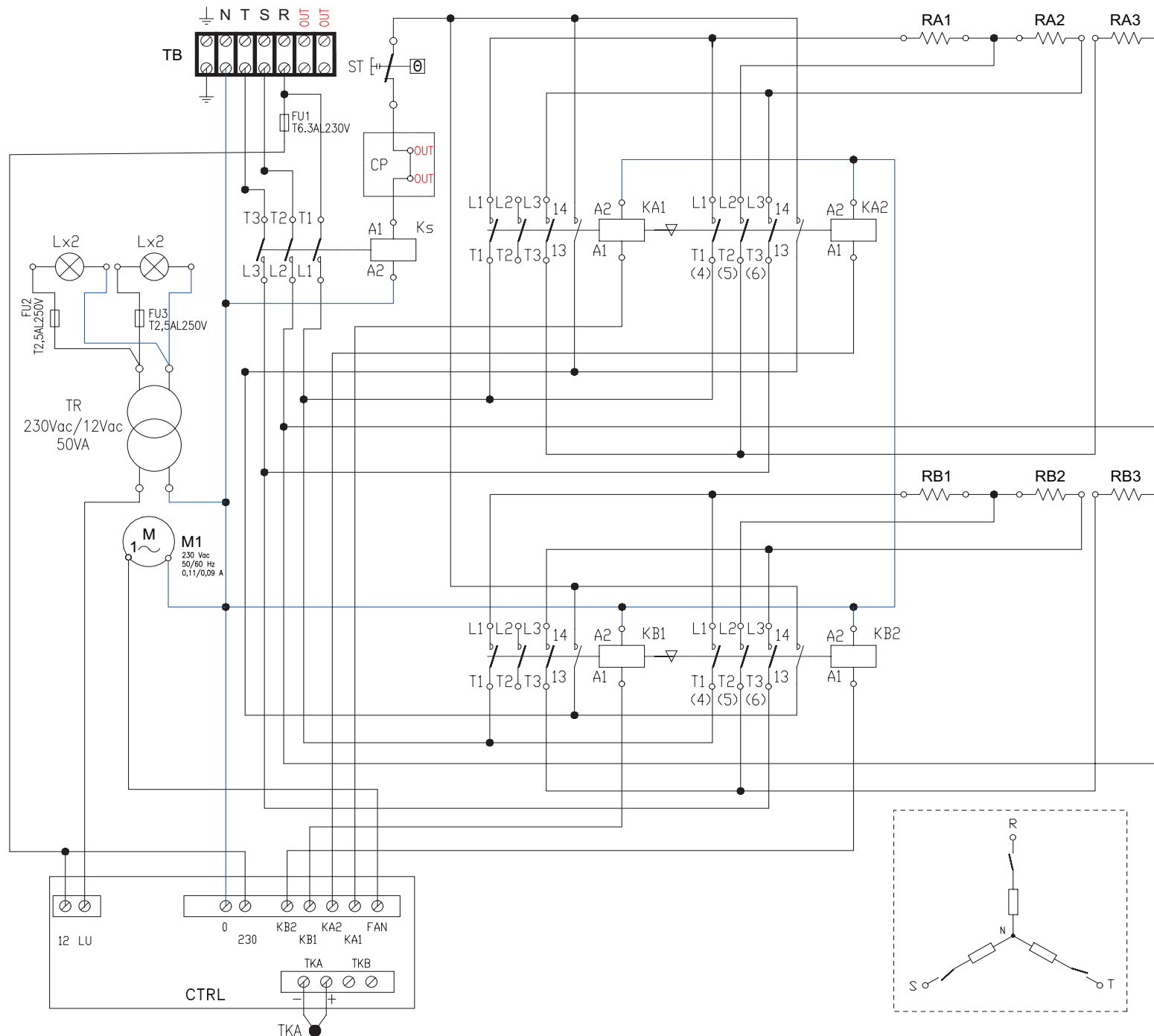
**AC 3 230**  
mod. **CD**



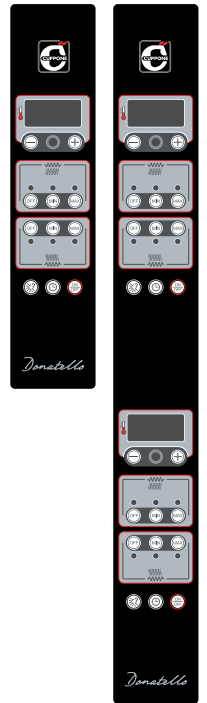
Abbreviation	Description
CTRL	Oven control board
FU	Fuses
KA1	Top elements half power
KA2	Top elements full power
KB1	Bottom elements half power
KB2	Bottom elements full power
KS	Safety contactor
L	Cooking chamber lights
M1	Board cooling fan motor
RA1,2,3	Top heating elements
RB1,2,3	Bottom heating elements
ST	Safety thermostat
TB	Terminal board
TC1	Transformer 50VA, 230/12V AC
TKA	Thermocouple



# Installation

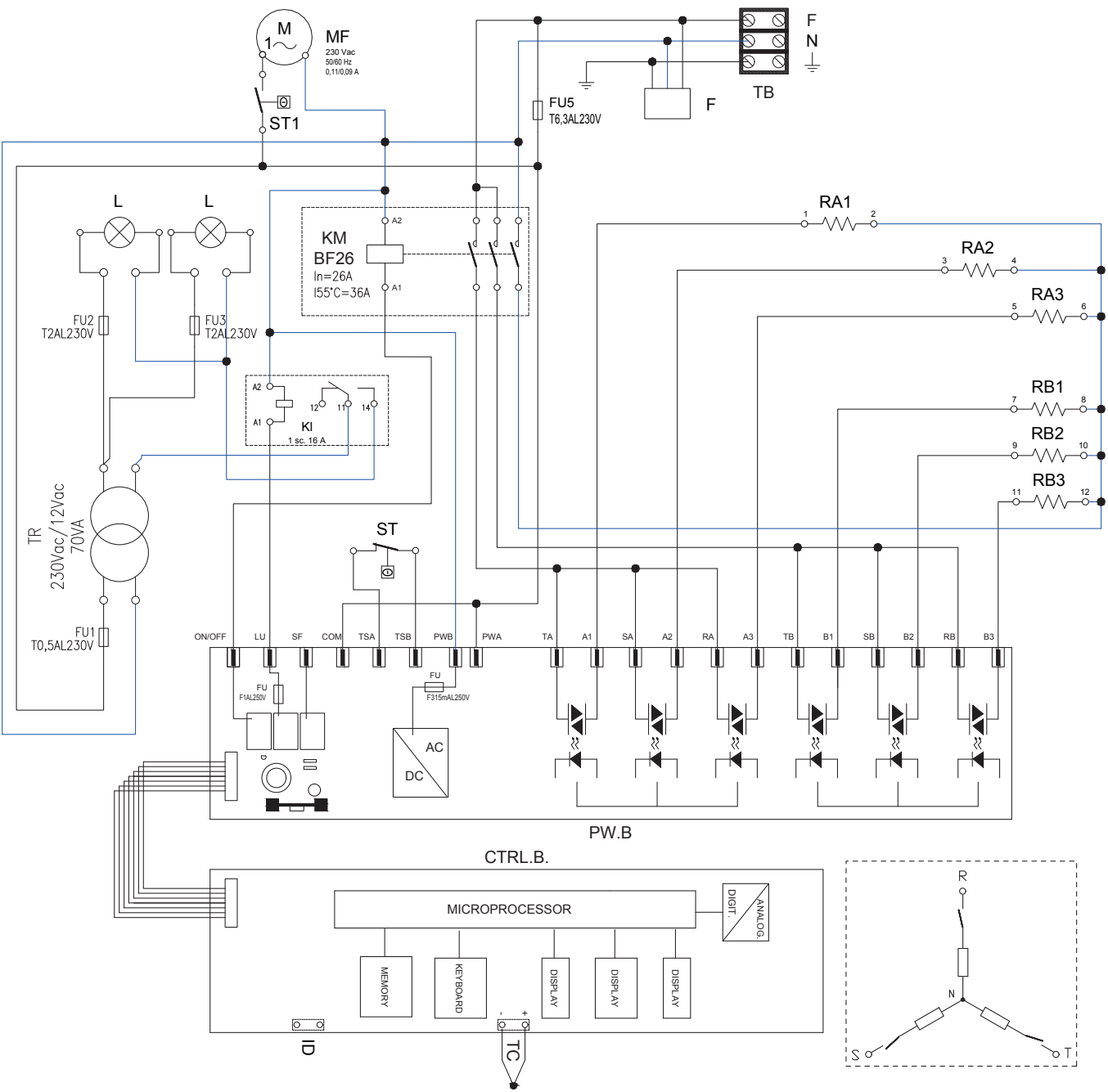


## AC 3 N400 mod. CD



Abbreviation	Description
A.SF	Flue added board
CP	Power control input
CTRL	Oven control board
FUx	Fuses
KA1	Top elements half power
KA2	Top elements full power
KB1	Bottom elements half power
KB2	Bottom elements full power
KS	Safety contactor
L	Cooking chamber lights
M1	Board cooling fan motor
M	Transformer 50VA, 230/12V AC
RA1,2,3	Top heating elements
RB1,2,3	Bottom heating elements
ST	Safety thermostat
TB	Terminal board
TKA	Thermocouple

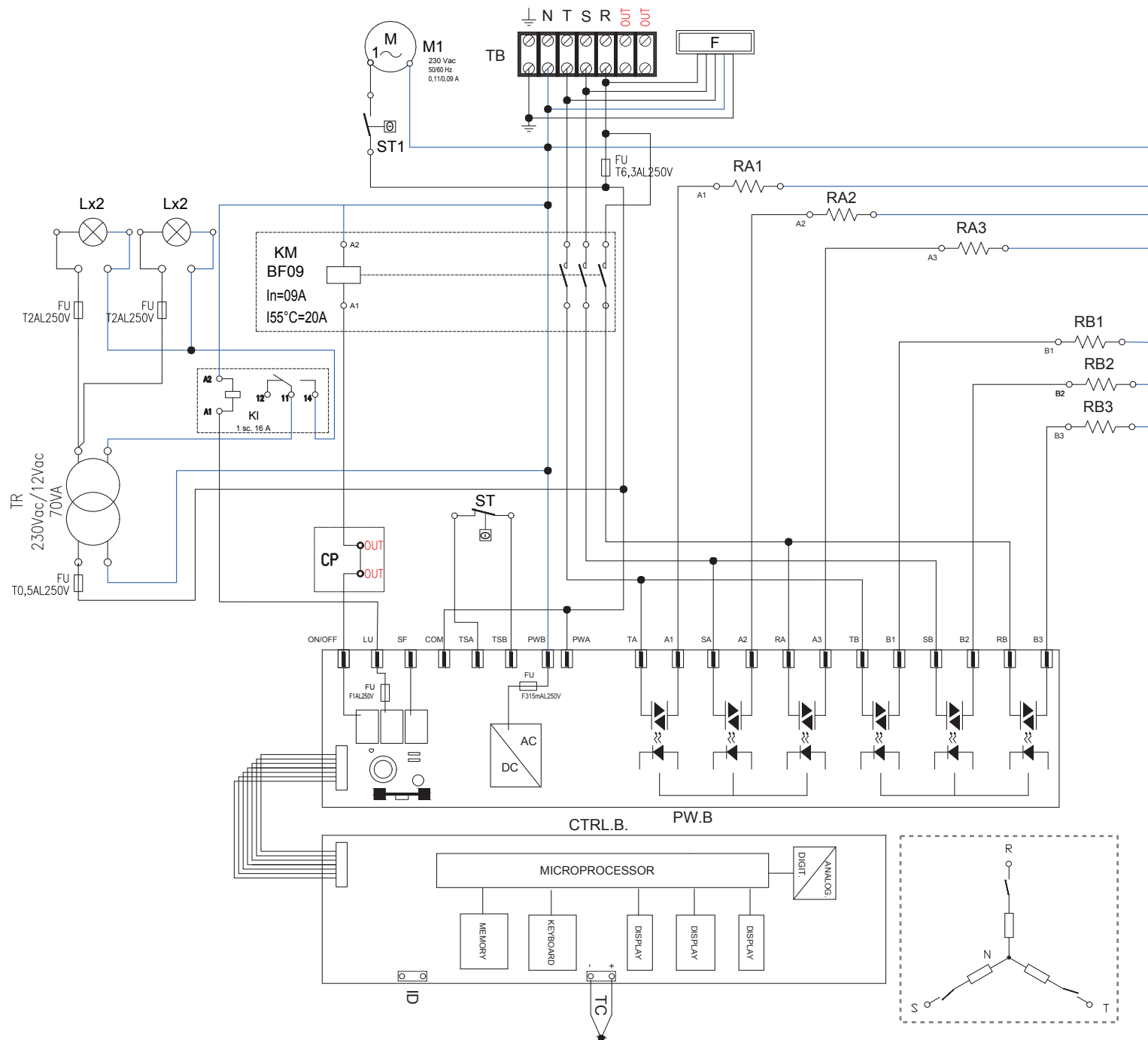




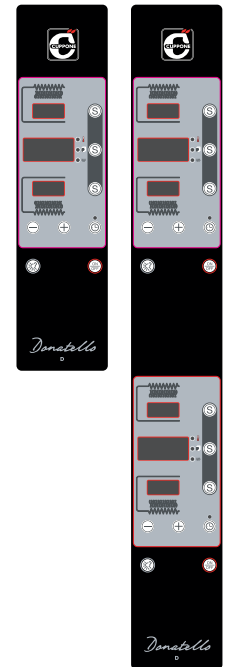
AC 230  
mod. D



Abbreviation	Description
C	Main contactor
CTRL.B	Control board
F	Noise filter
FUx	Fuses
KI	Light relay
L	Cooking chamber lights
PW.B	Power board
M	Fan
RA1,2,3	Top heating elements
RB1,2,3	Bottom heating elements
ST	Safety thermostat
ST1	Klixon 50 °C fan
TC	Thermocouple
TR	Transformer 70VA 230/12Vca
TB	Terminal board

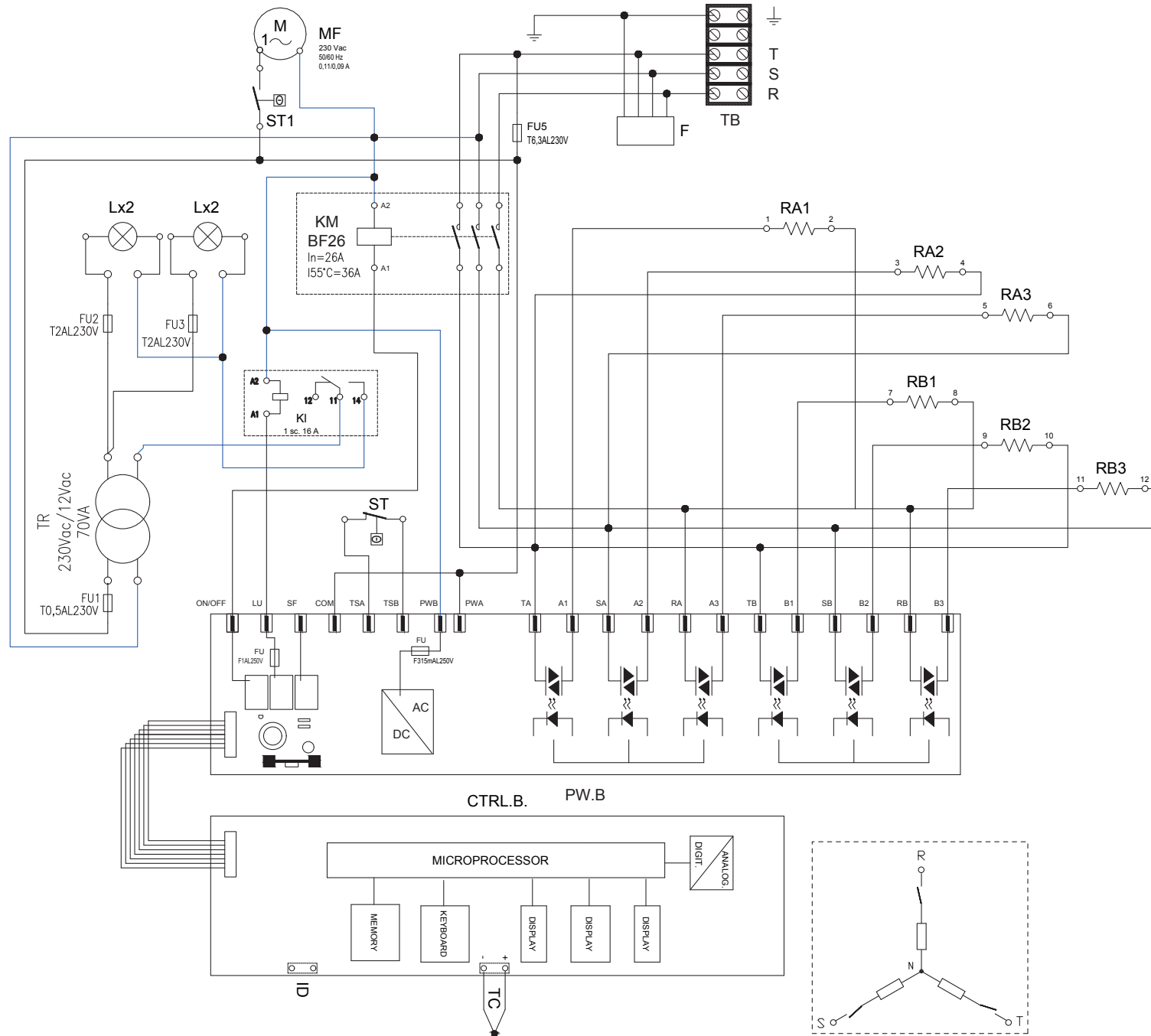


## AC 3 N400 mod. D



Abbreviation	Description
CTRL.B	Oven control board
F	Noise filter
FU	Fuses
ID	Digital input for remote ignition
KI	Lights 16A mini relay
KM	Elements supply contactor
L	Cooking chamber lights
M1	Board cooling fan motor
M	Power control input
PW.B	Power board
RA1,2,3	Top heating elements
RB1,2,3	Bottom heating elements
ST	Safety thermostat
ST1	Cooling fan bimetal thermostat
TB	Terminal board
TC	Thermocouple
TR	Transformer 70VA, 230/12Vac double outlet.

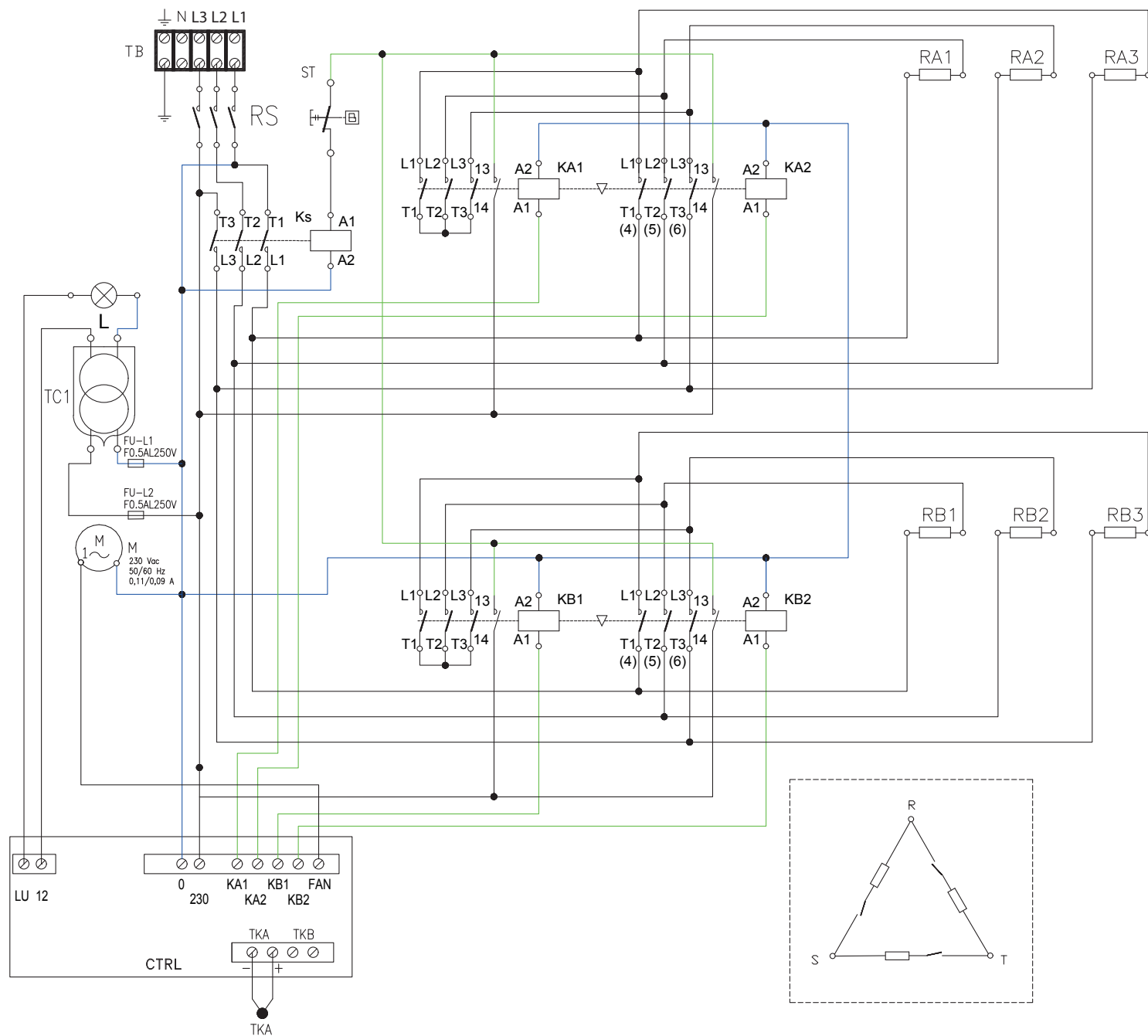
# Installation



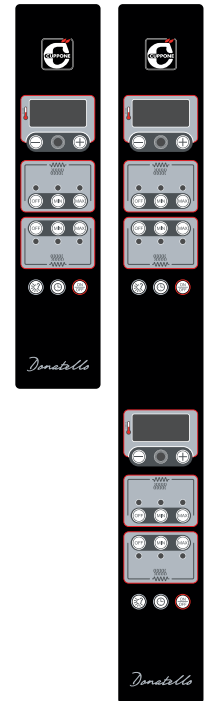
**AC 3 230**  
mod. **D**



Abbreviation	Description
C	Safety thermostat
CTRL.B	Control board
F	Noise filter
FUx	Fuses
KI	Light relay
KM	Main contactor
L	Cooking chamber lights
M	Fan
PW.B	Power board
RA1,2,3	Top heating elements
RB1,2,3	Bottom heating elements
ST1	Klixon 50 °C fan
TB	Terminal board
TC	Thermocouple
TR	Transformer 70VA, 230/12V AC



## AC 3 208 mod. CD



Abbreviation	Description
CTRL.B	Oven control board
CTRL.SF	Flue added board
FU	Fuses
Ks	Safety contactor BF09-MC09
KA1	Top res. half power BF09-MC09
KA2	Top res. full power BF09-MC09
KB1	Bottom res. half power BF09-MC09
KB2	Bottom res. full power BF09-MC09
L	Cooking chamber lights
M1	Board cooling fan motor
M	Flue opening motor
RA1,2,3	Top heating elements
RB1,2,3	Bottom heating elements
ST	Safety thermostat
TB	Terminal board
TKA	Top heating element thermocouple
TR	Transformer 50VA, 230/12V AC

## Pre-testing and final inspection

The oven is checked and tested in the Manufacturer's plant before being delivered to the customer.

The "production process check sheet" enclosed with it guarantees that **each** step in the production process, from assembly to packaging, was carefully checked from both the operating and safety standpoints.

After installing the appliance, check and mark with a "✓" all the boxes of the table on the side: this will confirm the installation is complete and correct.

Finish off explaining to the user how to use the appliance in an optimal and safe way and how to carry out ordinary maintenance and cleaning.

## Checking the operation and first start-up

Start the appliance following the instructions in the "Use and Maintenance" manual annexed: monitor it during the whole test and check that all the electrical components work properly.

**On first start-up**, set the temperature to a value of **150 °C/302 °F**, for the "D" model top percentage 80% bottom 20%, for the "CD" model set **MAX** at the top and **MIN** at the bottom, for at least **8 hours, with no food inside**.

During this time, keep the chimney flue fully open and the hood, if present, ON.

In this first phase, because of the humidity evaporating from the insulating materials, the oven will give out unpleasant smells and fumes that will gradually disappear during the following operating cycles.

✓	Positioning checks	Reference chapter on page...
	Is the installation room adequate and compliant with regulations? (correct ventilation, maximum/minimum temperature, etc.)	<b>Positioning</b> on page <b>38</b>
	Is the appliance perfectly level?	
	Is the appliance resting on the base underneath and is this suitable to support the weight of the oven?	
	Have the minimum distances stated been complied with?	<b>Preliminary operations</b> on page <b>37</b>
	Has the protective film been removed from the surfaces?	
	Is the oven chamber free from non-compliant objects (e.g. Installation tools, user manuals, packaging, etc.)? If so, remove them!	<b>Smoke extraction</b> on page <b>39</b>
	Is the current chimney flue adequate and does it comply with the current regulations?	
✓	Electrical checks	Reference chapter
	Does the mains voltage match the data on the rating plate?	<b>Electrical connection</b> on page <b>40</b>
	Do electric connections meet current regulations in the country of installation and follow the diagrams supplied?	
✓	Smoke outlet checks	Reference chapter
	Is the appliance positioned correctly under a suitable hood? We would like to remind you that it is possible to connect the smoke outlet to an extractor (fan or extraction pipe of a motor-driven hood), putting in between the latter and the oven flue a switch.	<b>Smoke extraction</b> on page <b>39</b>
✓	Miscellaneous	Reference chapter
	Does the user have all the documentation relative to the oven?	-
	Has the user been correctly trained on the use and maintenance of the oven?	-

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## Warnings

**!** Before any cleaning, it is necessary to **switch off the power** to the appliance (acting on the system switch) and wear suitable personal protection equipment (e.g. gloves, etc.). The user must carry out only routine maintenance, for extraordinary maintenance, contact a Service Centre requesting service from an authorised technician. The Manufacturer warranty does not cover damages due to negligent or incorrect maintenance or cleaning (e.g. use of unsuitable detergents).

**!** Any cleaning must be carried out with the oven **completely cold and wearing adequate personal protection devices (e.g. gloves, etc.)**.

When cleaning any part or accessory do NOT use:

- abrasive or powder detergents;
- aggressive or corrosive detergents (e.g. hydrochloric or sulphuric acid, caustic soda, etc.). Caution! Never use these substances also when cleaning the substructure/floor under the appliance or its base;
- abrasive or sharp tools (e.g. abrasive sponges, scrapers, steel brushes, etc.);
- steamed or pressurised water jets.

**!** It is best to have a Service Centre perform maintenance and inspection on the appliance at least once a year to ensure top working and safety conditions.

Keep the vents of the electrical compartment clean and clear.

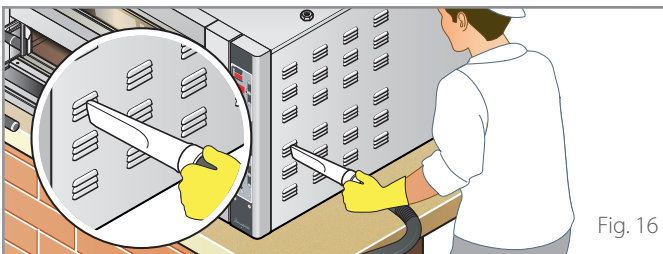


Fig. 16

## Oven cleaning

### CLEANING THE EXTERNAL STEEL PARTS

Use a cloth dampened with hot soapy water and end with rinsing and drying.

### CLEANING THE GLASS

Clean any glass with a soft cloth and special glass detergent.

### CLEANING THE DISPLAY

Clean the display with a soft cloth and a little detergent for delicate surfaces. Avoid using considerable quantities of product since any infiltration may damage the display.

Avoid also using very aggressive detergents that may damage the material the display is made of (polycarbonate).

### CLEANING THE REFRACTORY SURFACE

On the refractory surface, there are normally some food residues (e.g. fat, food residues, etc.) that must be removed frequently for health and safety reasons.

Remove the coarser food residues with a natural fibre brush; then, if necessary, remove the refractory bricks of the cooking surface as shown in the figure and suck the carbonized residues accumulated under them on the bottom of the oven with an ash extraction bin.

Never use liquids to clean the refractory surface.

**!** While reinserting the bricks, be careful not to pinch your fingers.

**!** Replacement refractory bricks can be obtained from the Manufacturer.

If manual cleaning is not enough, use the **PYROLYSIS** function, ▶ see page 51

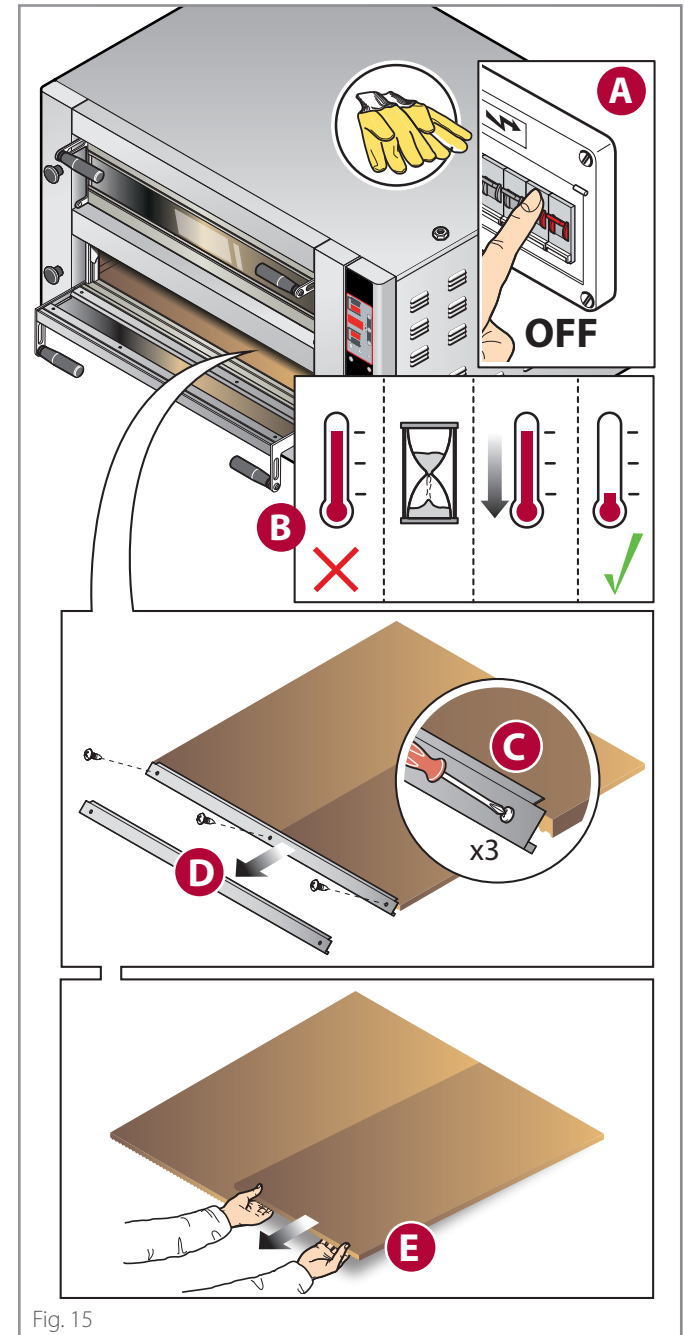


Fig. 15

# Maintenance and cleaning

## CLEANING THE CHAMBER WITH THE PYROLYSIS FUNCTION

Pyrolysis is a thermochemical crystallization process of food residues that have deposited in the cooking chamber, which takes place by bringing the oven up to 400 °C - 752 °F.

**! Before starting the pyrolysis, remove the coarser food residues with a natural fibre brush.**

### CD model ovens ► Fig. 17

- (A)** Set the **temperature in the chamber to 400 °C - 752 °F**;
- (B)** acting on the **MIN** and **MAX** keys, set both the **top** and **bottom power to MAX**;
- (C)** switch the cooking chamber lights off;
- (D)** when the temperature is reached, switch the oven off with the **ON/OFF** key and let it cool down with the door closed;
- (E)** with a cold oven, clean the chamber from the crystallized food residues using a natural fibre brush and then vacuum with an ash extraction bin ► **Fig. 18**

### D model ovens ► Fig. 19

- (A)** Set the **temperature in the chamber to 400 °C - 752 °F**;
- (B)** set the **top** and **bottom power to 100%** see manual settings;
- (C)** switch the lights in the cooking chamber off;
- (D)** when the temperature is reached, switch the oven off with the **ON/OFF** key and let it cool down with the door closed;
- (E)** with a cold oven, clean the chamber from the crystallized food residues using a natural fibre brush and then vacuum with an ash extraction bin ► **Fig. 18**

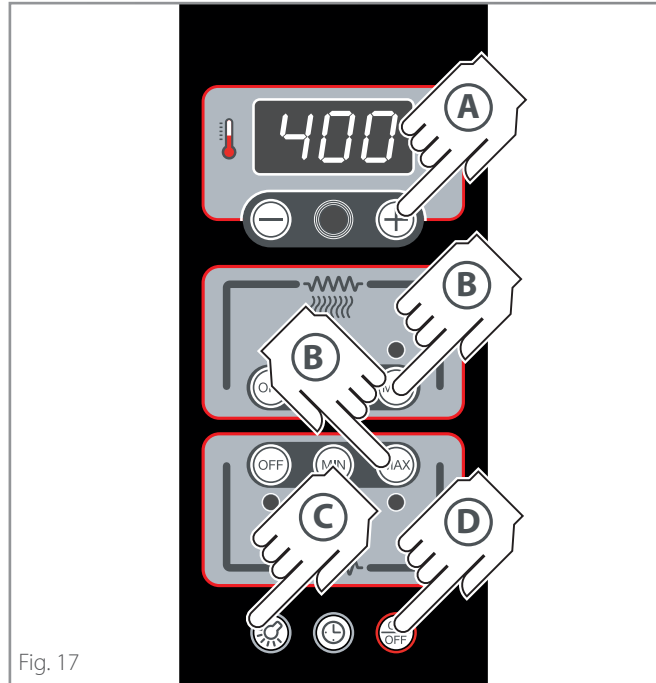


Fig. 17



Fig. 18

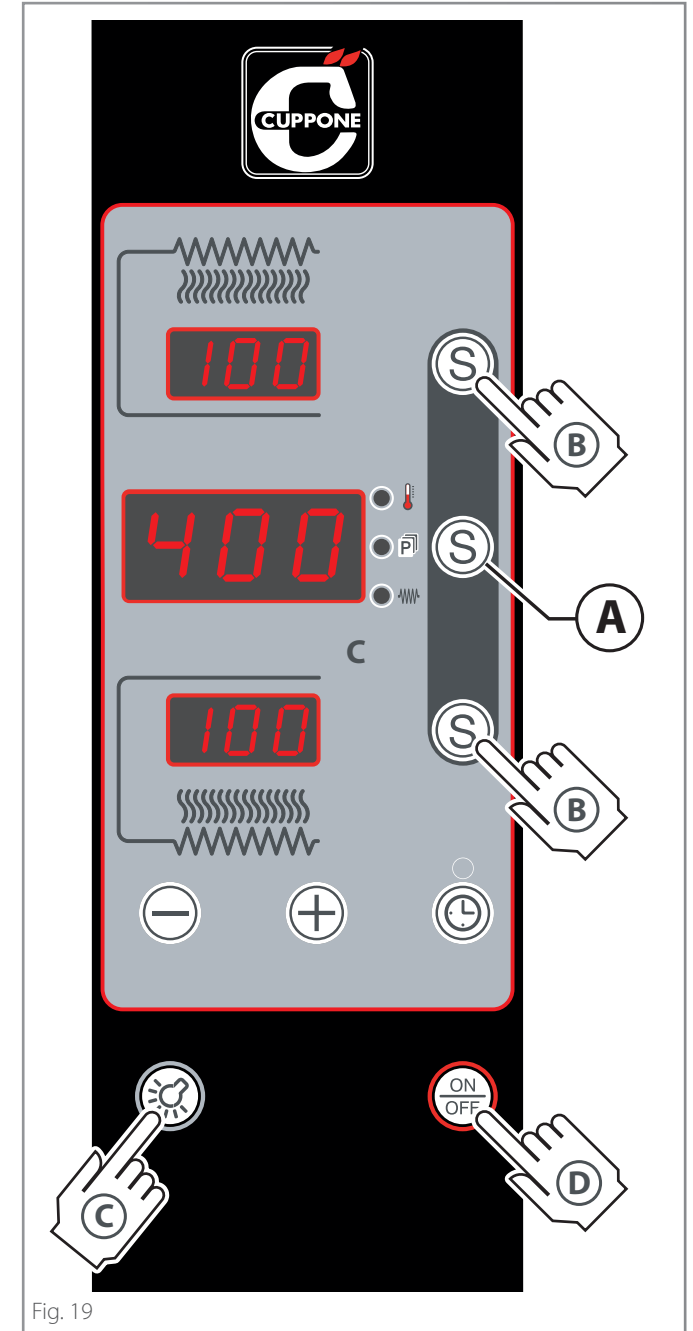


Fig. 19



## Replacing components

**⚠ The user must replace only the stated components:** in case of a fault or for extraordinary maintenance, contact the Dealer, requesting service from an authorised technician.

**⚠ As replacements, always use original spare parts to be requested from the Manufacturer:** using non original parts might cause injuries to people, non optimal performance and even serious damage to the appliance itself.

**⚠ Before carrying out any replacement work, it is necessary to disconnect the power supply of the appliance (by acting on the system switch).**

**⚠ Any replacement must be carried out with the oven completely cold and wearing adequate personal protection devices (e.g. gloves, etc.).**

## REPLACING THE DOOR GLASS

► Fig. 20

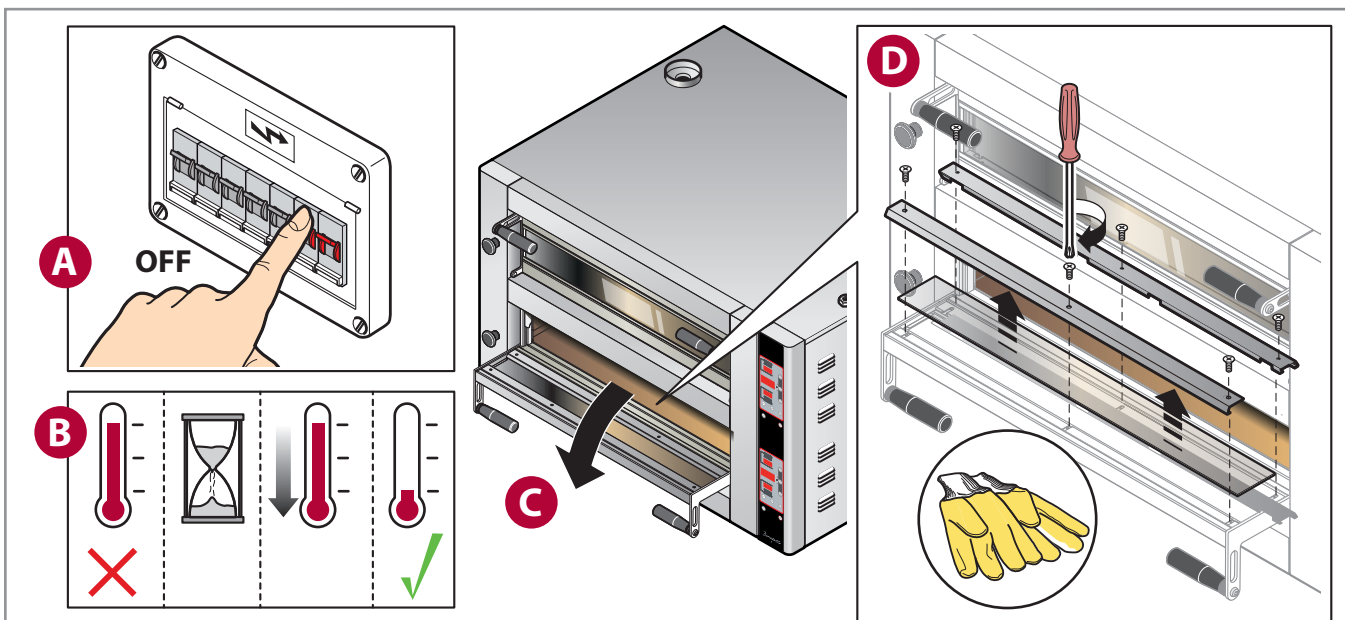


Fig. 20

## REPLACING THE INTERNAL BULB AND GLASS

► Fig. 21

Before replacing the bulb, **switch off the power** to the appliance (acting on the system switch); it is not enough to use the **ON/OFF** key, because bulbs can still be live.

**Never press the bulb glass with your bare hands;** always wear gloves.

Never switch the oven on without having refitted the bulb protective glass; replace it straight away if it breaks.

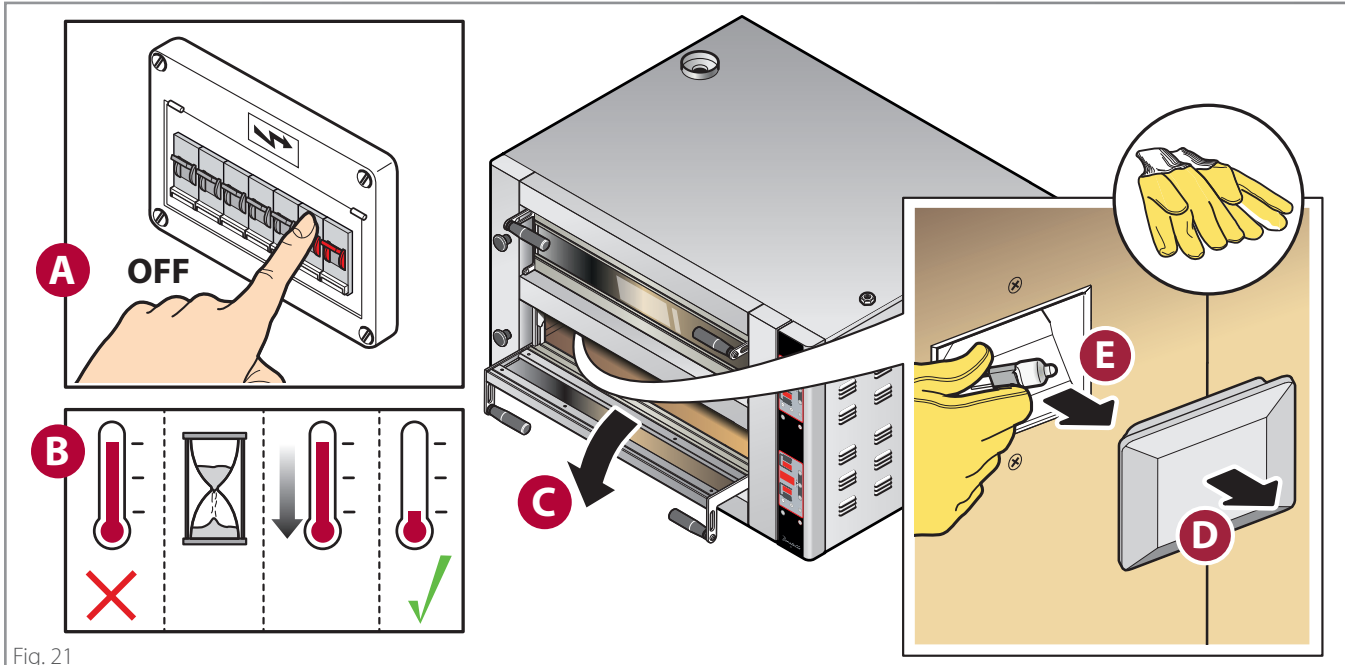


Fig. 21



## Diagnostics

In case of any faults or malfunctioning, the **display** of the **A (mod. CD)** or **B (mod. D)** boards can show the following error - alarm messages:

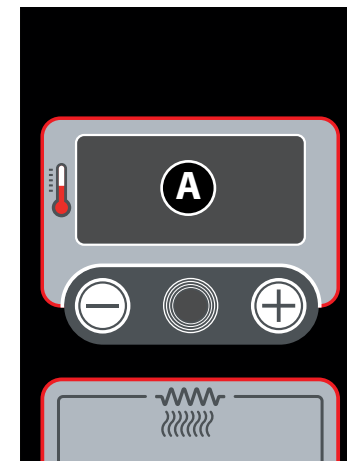
### Error messages - alarms for mod. CD

Displayed code	Oven behaviour	Solution
Err	The heater thermocouple is disconnected or faulty	Contact Technical Service
rEF	The board and cold coupling temperature probe is faulty	
ALL	Control card high temperature pre-alarm, exceeding parameter 06	
ntc	Control card high temperature alarm.	

#### NOTE:

"Err" - "ntc" the machine switches off

"ALL" the machine continues to operate.



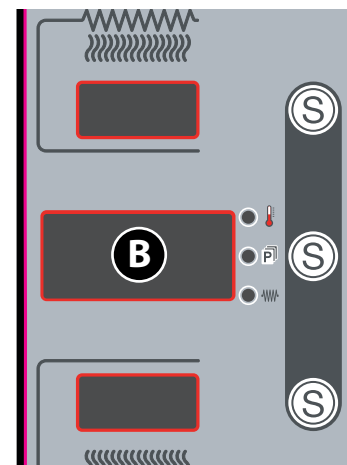
### Error messages - alarms for mod. D

Displayed code	Oven behaviour	Solution
E1	The heater thermocouple is disconnected or faulty	Contact Technical Service
E2	The probe to measure the board temperature is faulty	
E3	The probe to measure the cold coupling temperature is faulty	
AL1	Power board high temperature pre-alarm, exceeding parameter 07	
AL2	Cold coupling high temperature pre-alarm, exceeding parameter 08	

#### NOTE:

"E" the machine switches off

"AL" the machine continues to operate.





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