

Leonardo Leonardo **4.0** OVEN

Pre-installation and installation manual

LN2T/1TS | 1TSH
LN3T/1TS | 1TSH
LN650/1TS



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



Introduction

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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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.

A	Check with the owner if in the place of installation there are the tools and instruments to easily lift and transport the oven ▶ Fig.1.
✓	To lift and handle the oven it is necessary that:
	<ul style="list-style-type: none"> there is lifting equipment available, able to lift and move the appliance safely (check the weights and dimensions in the "Technical data" section starting from page 6) as well as qualified personnel to carry out this operation; personal protection equipment is available (e.g. safety shoes, gloves, etc.)
	<ul style="list-style-type: none"> there is a frame available to hook to the oven eyebolts (supplied) to lift the appliance. The frame is not supplied by the Manufacturer and must therefore be obtained by the installer; it must be constructed with material, measurements and thickness suitable for lifting the equipment safely without causing damage to persons or to the equipment itself.
⚠	It is absolutely forbidden to lift or move the equipment using a single coupling point as this would cause serious structural damage to it.

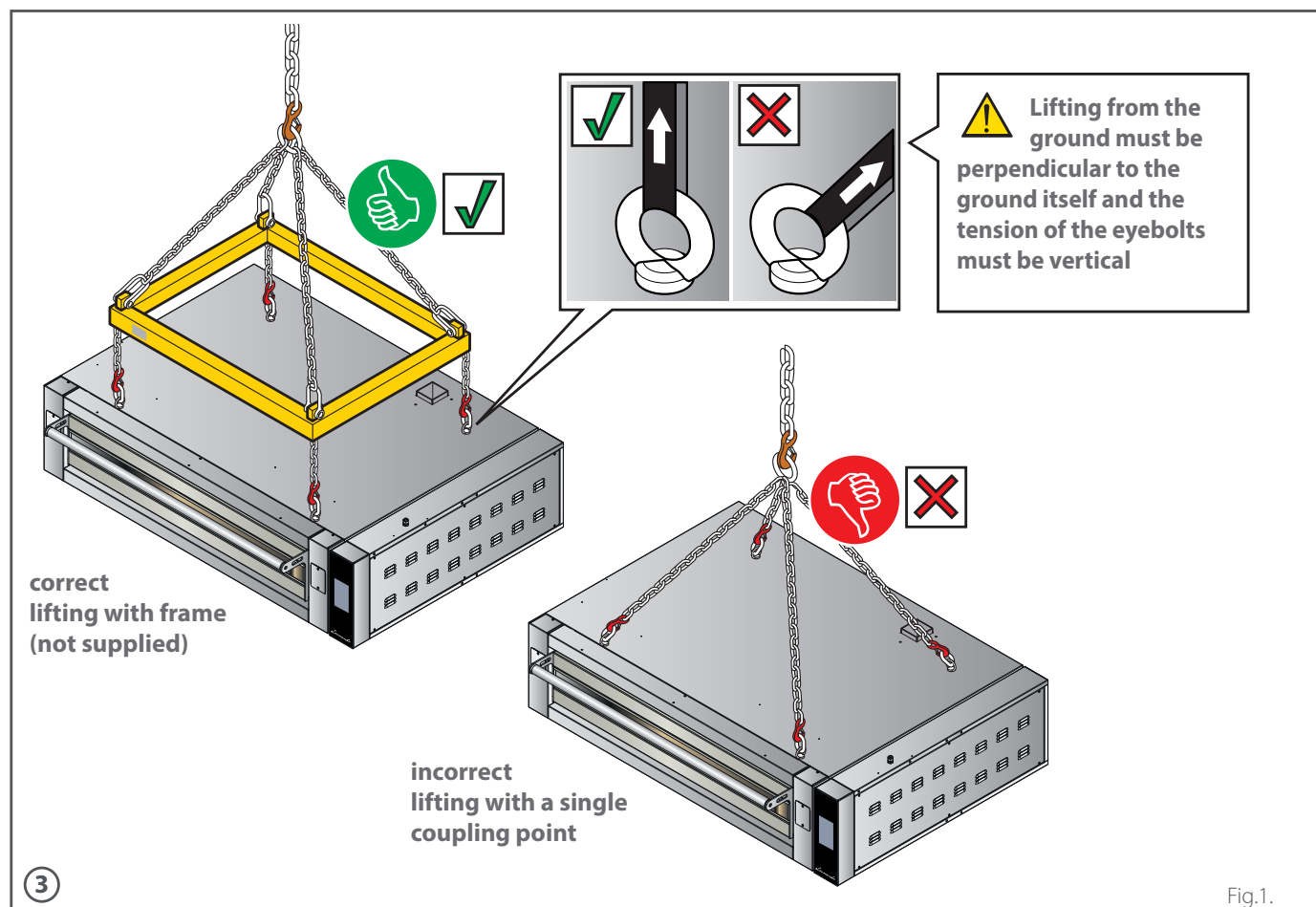
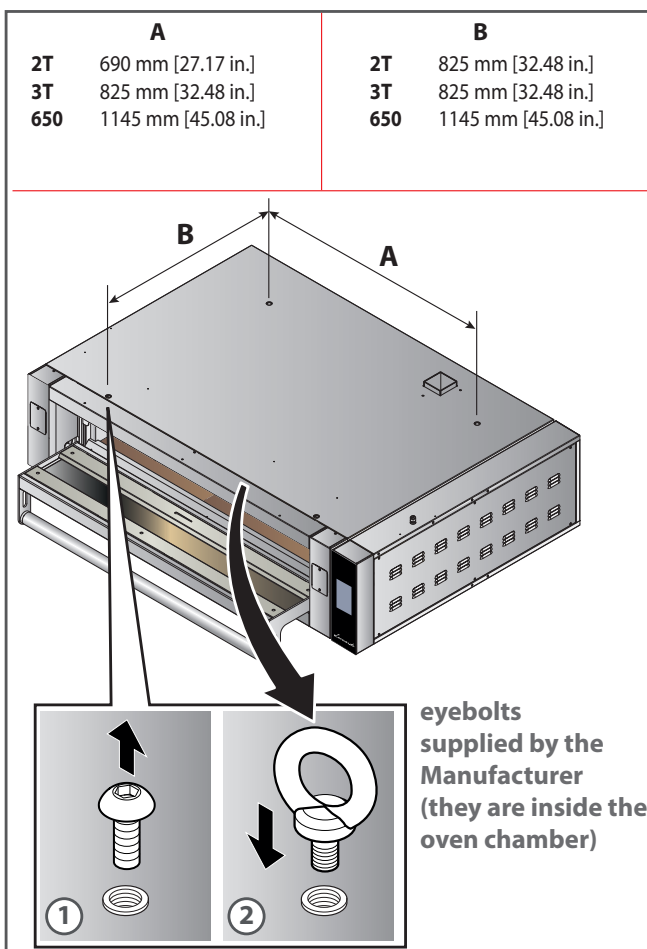
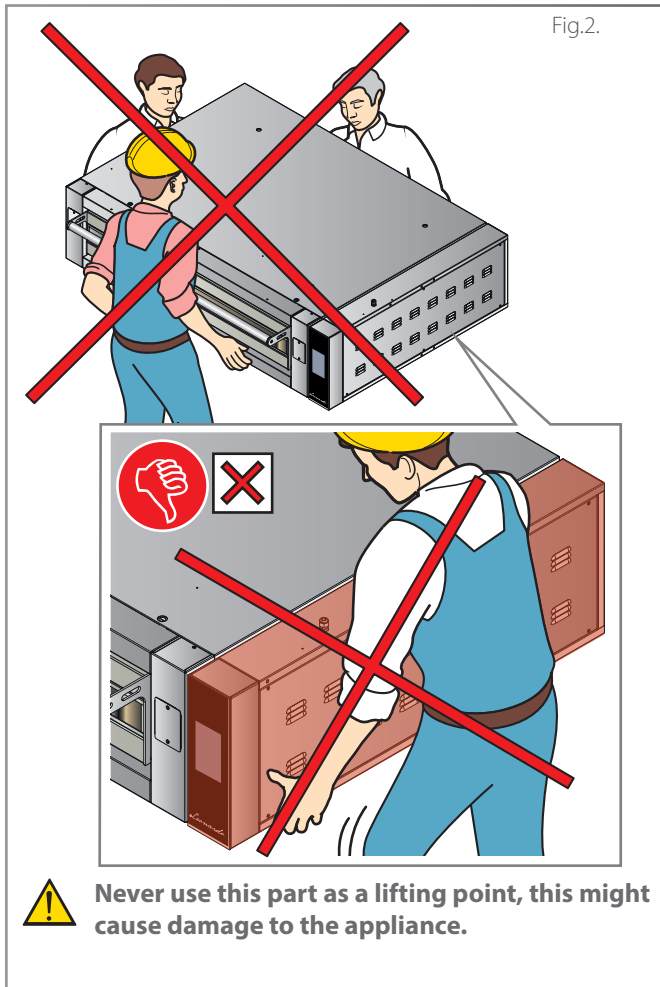



Fig.1.

Checks before purchasing



B	Check the dimensions of the selected oven and accessories
✓	
	<ul style="list-style-type: none"> check that the dimensions of the selected oven are suitable to the available space in the installation room. check that the cooking chamber capacity is adequate to the owner's needs. <p>The "Technical data" section from page 6 contains the weights and dimensions of the ovens and cooking chambers.</p>

C	Survey the installation room to make sure it is adequate.																														
✓	Make sure that ► Fig.3.																														
	<ul style="list-style-type: none">• the floor of the installation room is fireproof, perfectly level and capable of withstanding the weight of the appliance; <table><tr><th colspan="2">Model</th><th></th><th>refractory surface</th><th>rusticated surface</th></tr><tr><td>LN 2</td><td>T/1TS</td><td>h. 18</td><td>207 kg - 456 lb</td><td>193 kg - 425 lb</td></tr><tr><td>LN 2</td><td>T/1TSH</td><td>h. 25</td><td>222 kg - 489 lb</td><td>208 kg - 458 lb</td></tr><tr><td>LN 3</td><td>T/1TS</td><td>h. 18</td><td>247 kg - 544 lb</td><td>226 kg - 498 lb</td></tr><tr><td>LN 3</td><td>T/1TSH</td><td>h. 25</td><td>262 kg - 577 lb</td><td>241 kg - 531 lb</td></tr><tr><td>LN 650</td><td>TS</td><td>h. 25</td><td>387 kg - 853 lb</td><td>347 kg - 765 lb</td></tr></table>	Model			refractory surface	rusticated surface	LN 2	T/1TS	h. 18	207 kg - 456 lb	193 kg - 425 lb	LN 2	T/1TSH	h. 25	222 kg - 489 lb	208 kg - 458 lb	LN 3	T/1TS	h. 18	247 kg - 544 lb	226 kg - 498 lb	LN 3	T/1TSH	h. 25	262 kg - 577 lb	241 kg - 531 lb	LN 650	TS	h. 25	387 kg - 853 lb	347 kg - 765 lb
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LN 650	TS	h. 25	387 kg - 853 lb	347 kg - 765 lb																											
	<ul style="list-style-type: none">• the installation room:<ul style="list-style-type: none">• is dedicated and suitable to cooking food;• has adequate air ventilation;• contains no flammable or explosive elements;• complies with the current regulations on health and safety and systems in the workplace;• is protected from the weather;• has a maximum temperature of between +5 °C (41 °F) and +35 °C (95 °F);• has a maximum humidity of 70%.																														
	<ul style="list-style-type: none">• the appliance passes through the doorways easily.<div> When choosing the positioning room, take into account that the appliance must be easy to move 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.</div>																														
	<ul style="list-style-type: none">• 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.																														

	<ul style="list-style-type: none"> It is possible to maintain the following minimum distances between the oven and the walls, other appliances, objects and combustible materials ▶ Fig.4.: <ul style="list-style-type: none"> left hand side: 50 mm [1.97 in.] right hand side: 500 mm [19.7 in.] (to allow easy access to the electrical system; if this is not possible, when required, it will be necessary to move the oven from its housing), back: 250 mm [9.84 in.] top: 1000 mm [39.37 in.]. <p>⚠ It is absolutely necessary to comply with the minimum stated safety distances. Distances must be increased in case of objects in heat-sensitive materials.</p>
	<ul style="list-style-type: none"> there is adequate ventilation according to the regulations in force in the Country of installation. If this is not the case, a Ø14 cm [Ø5.51 in.] air intake is mandatory, communicating with the outside or a ventilated room (i.e. storeroom, attic, garage, basement).
	<ul style="list-style-type: none"> there is an evacuation flue for the exclusive use of the appliance, with a minimum diameter of 150 mm [Ø5.91 in.] that complies with the regulations in force. <p>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:</p> <ul style="list-style-type: none"> through a hood supplied by the Manufacturer that ensures perfect compatibility with the oven. For its correct assembly and fastening to the oven, please refer to the instruction sheet accompanying it. 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). <p>In the "Technical data" section from page 6 you can find the indication of the position of the evacuation flue.</p>

Checks before purchasing

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



✓ For a correct connection:

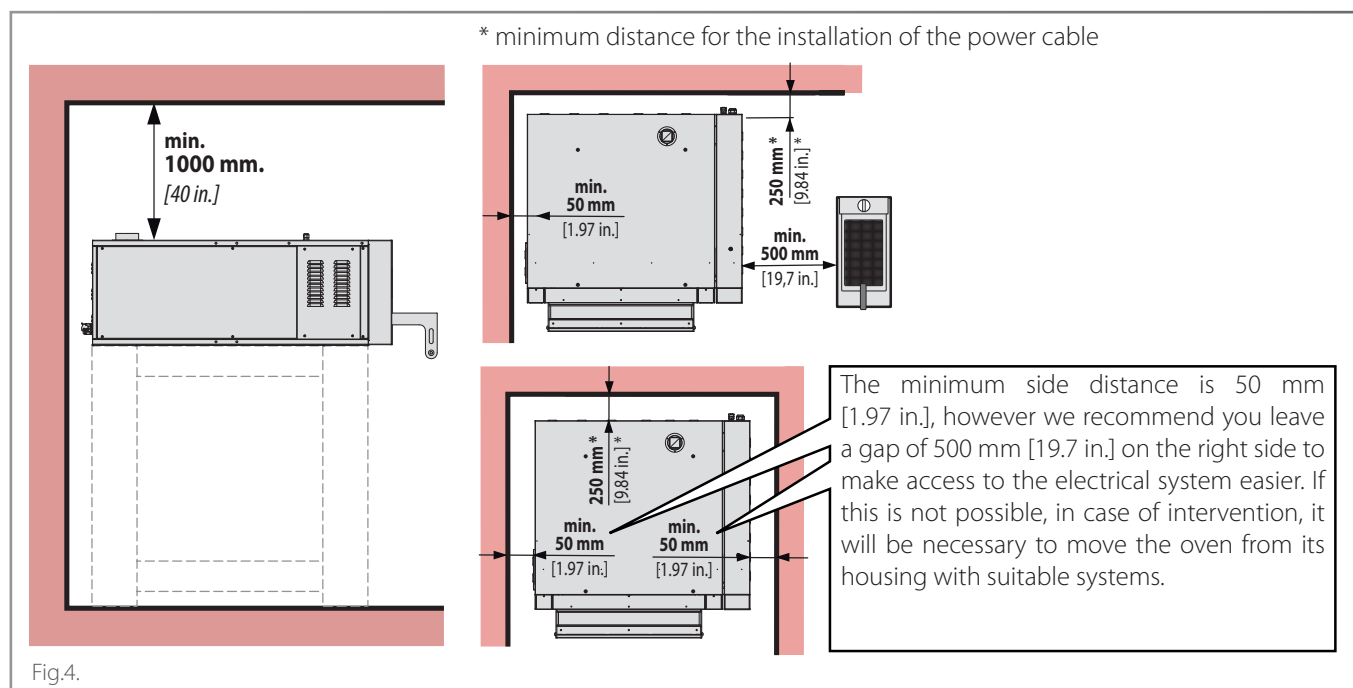
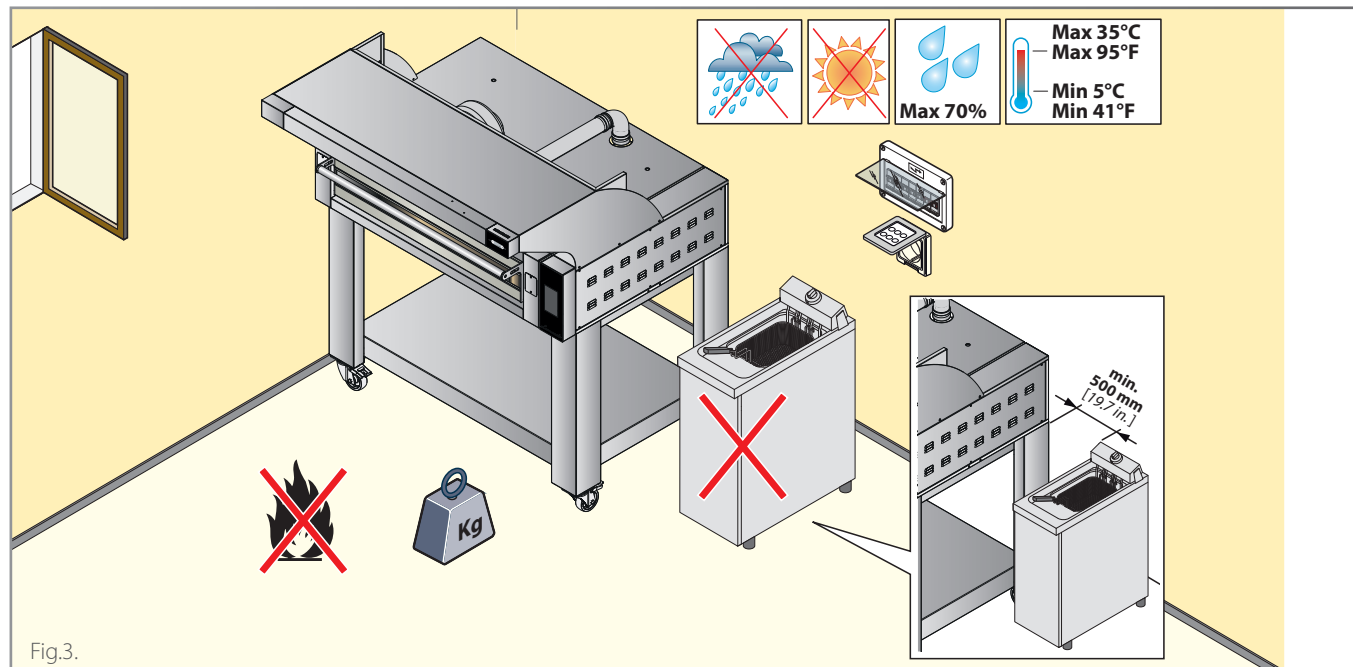
- **provide sockets** connecting to the electrical network near the oven. If the oven has a double/triple chamber, **there must be two/three connecting sockets**.

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 and a plug:** appliances are supplied without 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.



2 OVEN TECHNICAL DATA

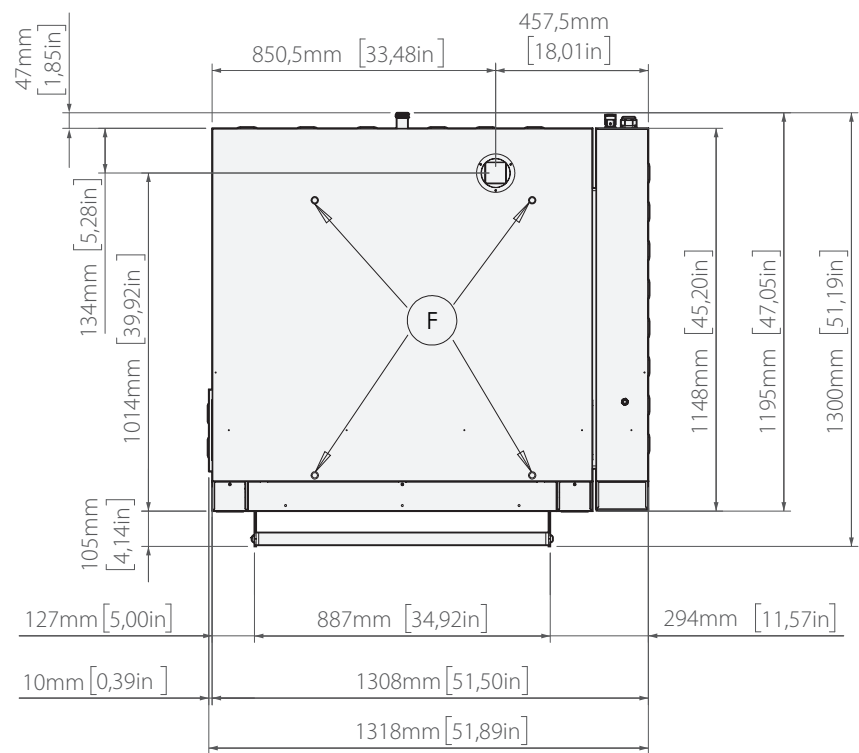
Electrical data

STANDARD OVENS WITH STEAMER	Oven model		Power supply (V)	Power (kW)	Average consumption (kWh)	Absorption (A)	Cable type (Nxmm ²)	Customer panel prot. (NxA)
	LN2T/1TS-C5-CP	h.18	3Nx400V	11.8	7.1	17.0	5x2.5	4x20
	LN2T/1TS-B5-CP		3x230V			29.6	4x6	3x40
	LN2T/1TS-B6-US		3x208V			32.8	4xAWG7	3x40
	LN2T/1TSH-C5-CP	h.25	3Nx400V	11.8	7.1	17.0	5x2.5	4x20
	LN2T/1TSH-B5-CP		3x230V			29.6	4x6	3x40
	LN2T/1TSH-B6-US		3x208V			32.8	4xAWG7	3x40
	LN3T/1TS-C5-CP	h.18	3Nx400V	16.2	9.7	23.4	5x4	4x32
	LN3T/1TS-B5-CP		3x230V			40.7	4x10	3x50
	LN3T/1TS-B6-US		3x208V			45.0	4xAWG6	3x50
	LN3T/1TSH-C5-CP	h.25	3Nx400V	16.2	9.7	23.4	5x4	4x32
	LN3T/1TSH-B5-CP		3x230V			40.7	4x10	3x50
	LN3T/1TSH-B6-US		3x208V			45.0	4xAWG6	3x50
	LN650/TS-C5-CP		3Nx400V	18.0	10.8	26.0	5x4	4x32
	LN650/TS-B5-CP		3x230V			45.2	4x10	3x50
	LN650/TS-B6-US		3x208V			50.0	4xAWG6	3x63

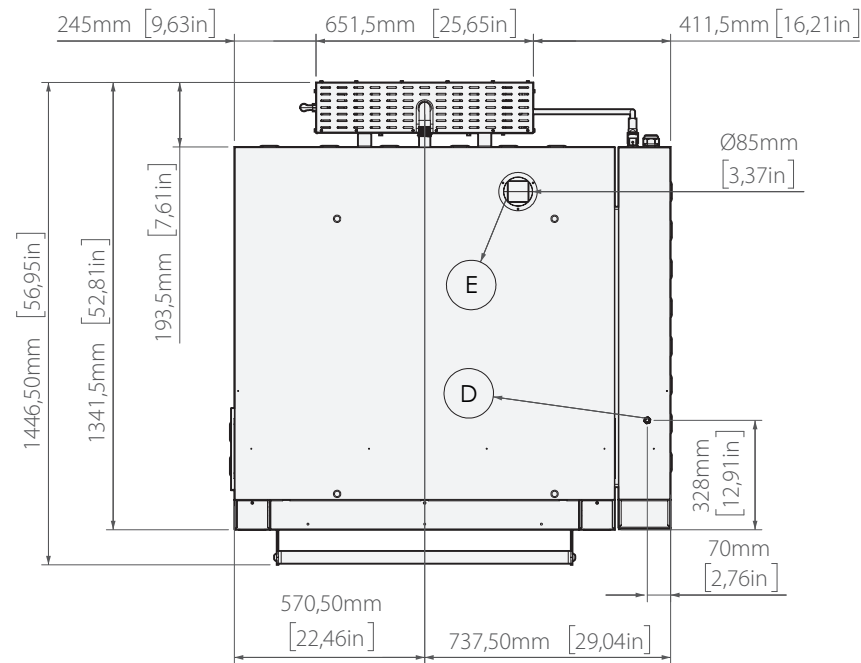
STANDARD OVENS WITHOUT STEAMER	Oven model		Power supply (V)	Power (kW)	Average consumption (kWh)	Absorption (A)	Cable type (Nxmm ²)	Customer panel prot. (NxA)
	LN2T/1TS-C5-CP	h.18	3Nx400V	13.3	8.0	19.2	5x2.5	4x20
	LN2T/1TS-B5-CP		3x230V			33.4	4x6	3x40
	LN2T/1TS-B6-US		3x208V			36.2	4xAWG7	3x40
	LN2T/1TSH-C5-CP	h.25	3Nx400V	13.3	8.0	19.2	5x2.5	4x20
	LN2T/1TSH-B5-CP		3x230V			33.4	4x6	3x40
	LN2T/1TSH-B6-US		3x208V			36.2	4xAWG7	3x40
	LN3T/1TH-C5-CP	h.18	3Nx400V	17.7	10.6	25.5	5x4	4x32
	LN3T/1TH-B5-CP		3x230V			44.4	4x10	3x50
	LN3T/1TH-B6-US		3x208V			48.4	4xAWG6	3x50
	LN3T/1TSH-C5-CP	h.25	3Nx400V	17.7	10.6	25.5	5x4	4x32
	LN3T/1TSH-B5-CP		3x230V			44.4	4x10	3x50
	LN3T/1TSH-B6-US		3x208V			48.4	4xAWG6	3x50
	LN650/TS-C5-CP		3Nx400V	19.5	11.7	28.1	5x4	4x32
	LN650/TS-B5-CP		3x230V			48.9	4x10	3x50
	LN650/TS-B6-US		3x208V			53.4	4xAWG6	3x63


ENHANCED OVENS	Oven model		Power supply (V)	Power (kW)	Average consumption (kWh)	Absorption (A)	Cable type (Nxmm ²)	Customer panel prot. (NxA)
	LN650/TS-C5P-CP		3Nx400V	22.5	13.5	32.5	5x6	4x40


Leonardo 2T oven technical data



without steamer
with steamer

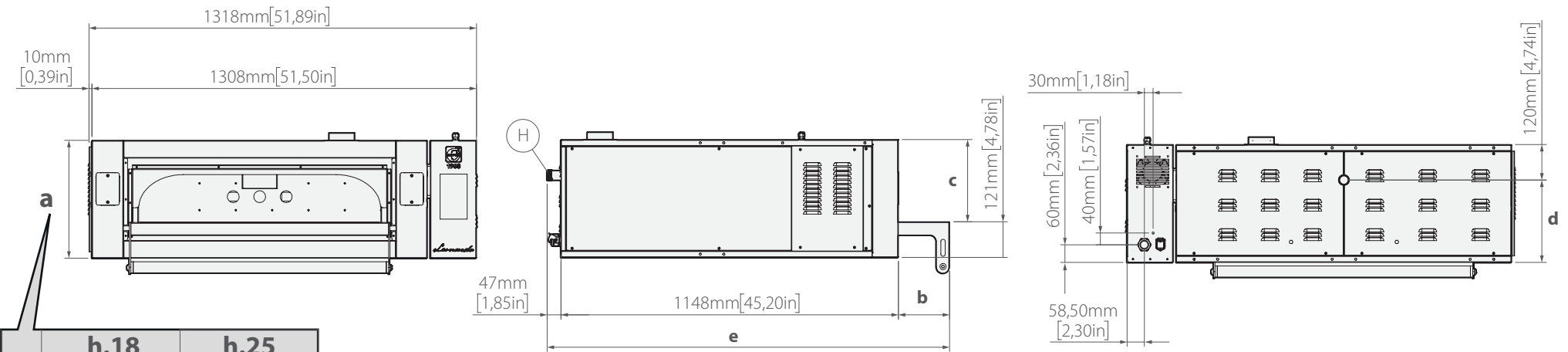


	model	refractory surface	rusticated surface
	LN2T/1TS h.18	207 kg [595 lb]	193 kg [425 lb]
	LN2T/1TSH h.25	222 kg [489 lb]	208 kg [458 lb]

	model	refractory surface	rusticated surface
	LN2T/1TS h.18	1411x1361x605 mm [55.55x53.58x 23.82 in.]	
		244 kg [537 lb]	230 kg [507 lb]
	LN2T/1TSH h.25	1411x1361x675 mm [55.55x53.58x26.57 in.]	
		259 kg [570 lb]	245 kg [540 lb]



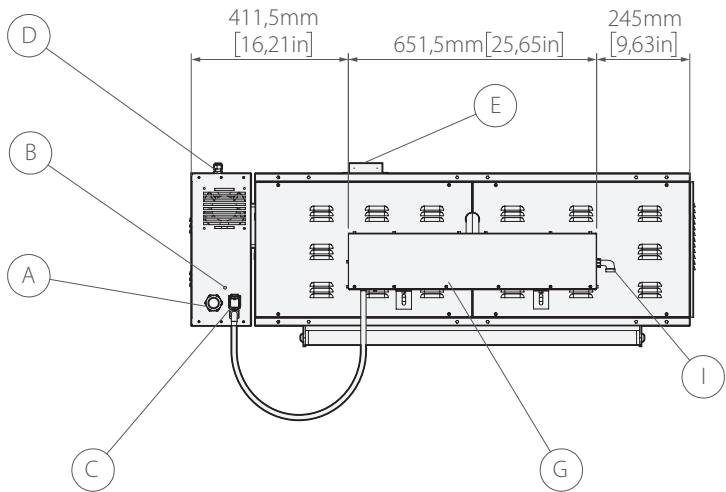
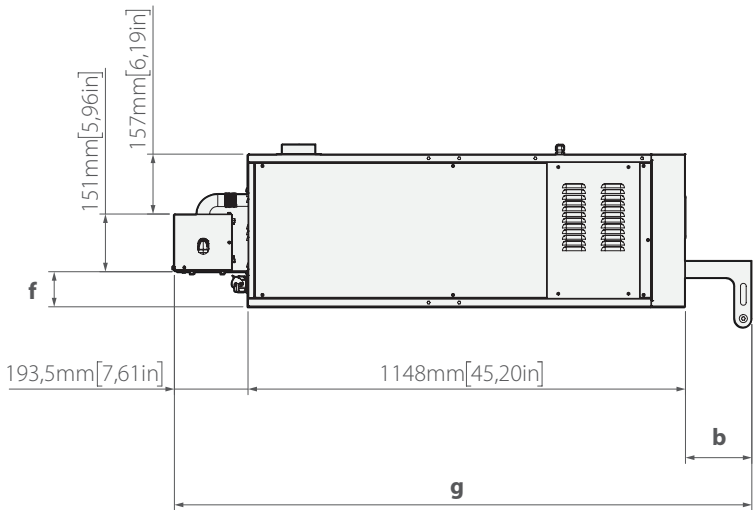
Leonardo 2T oven technical data



	h.18	h.25
a	400mm [15,77 in.]	470mm [18,52 in.]
b	174mm [6,86 in.]	244mm [9,61 in.]
c	279mm [10,98 in.]	349mm [13,74 in.]
d	280mm [11,02 in.]	350mm [13,78 in.]
e	1369mm [53,89 in.]	1439mm [56,66 in.]
f	92 [3,62 in.]	162mm [6,38 in.]
g	1515,50 [59,67 in.]	1585,50 [62,42 in.]

without steamer

with steamer

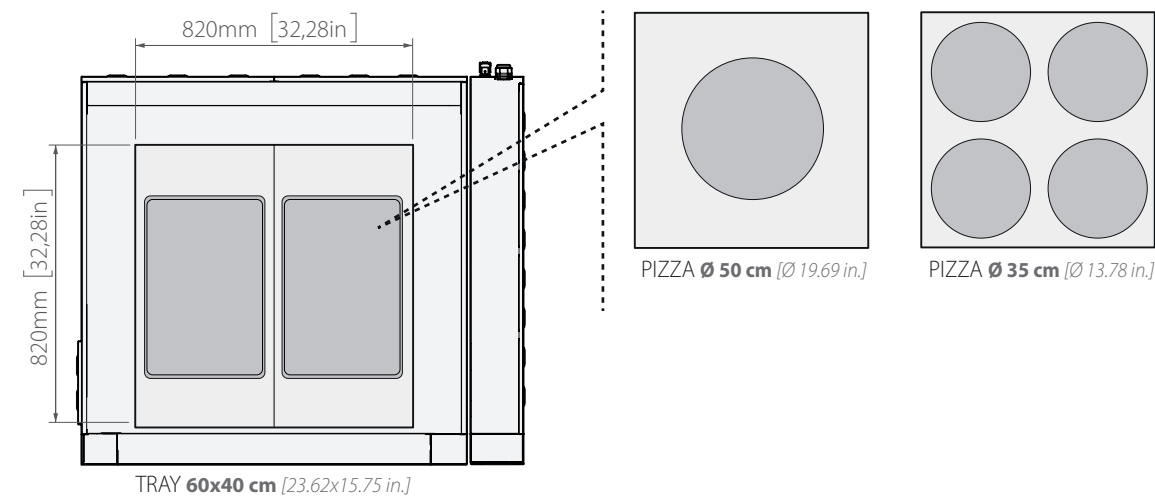


Key

- (A) Supply input
- (B) Equipotential
- (C) Steamer connection
- (D) Hood supply input
- (E) Oven smoke exhaust
- (F) Oven lifting points
- (G) Steamer
- (H) Steamer connection hose/pipe
- (I) Steamer water connection

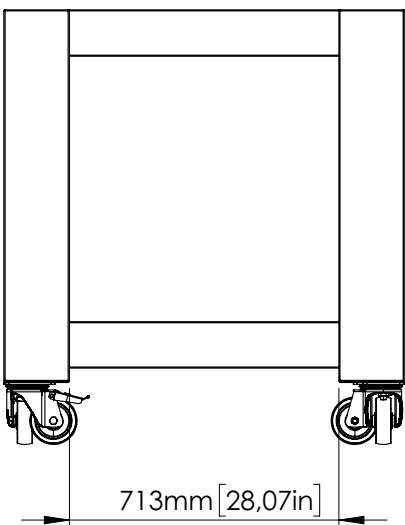
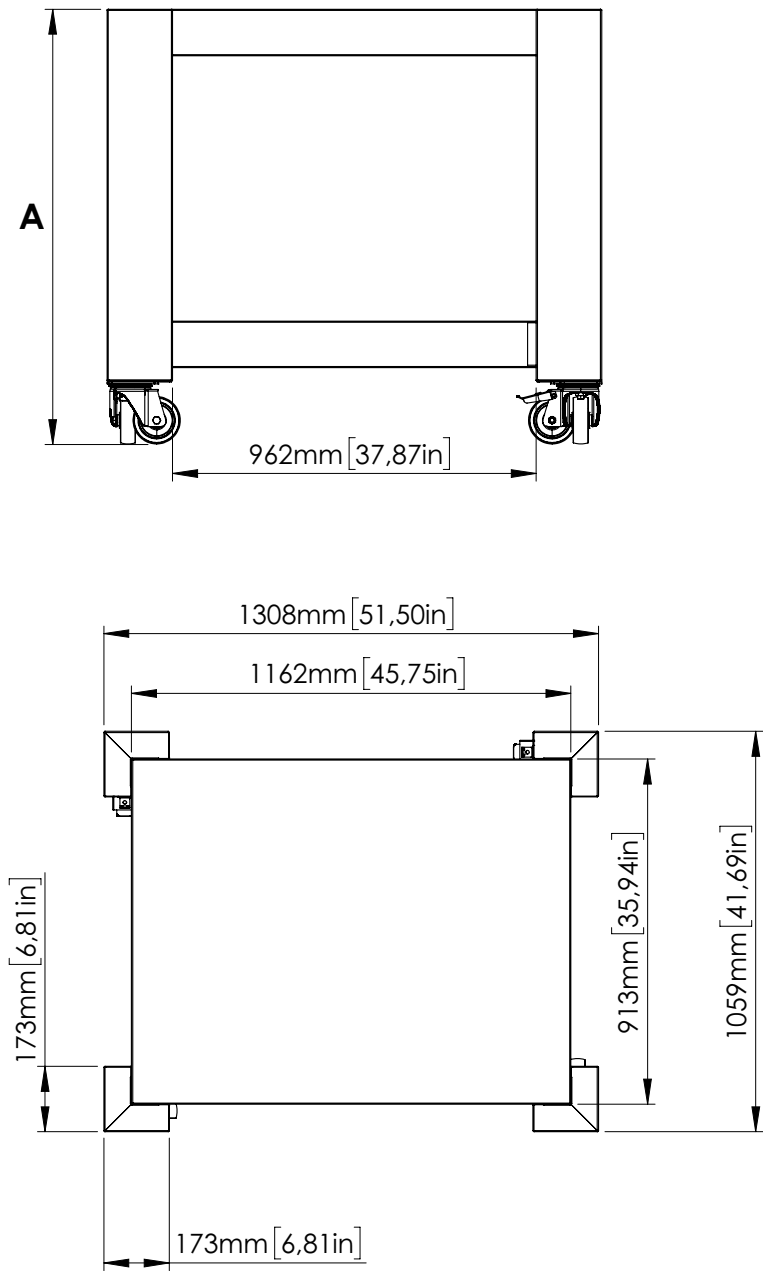
Leonardo 2T oven technical data

COOKING CHAMBER DIMENSIONS



	Ø PIZZAS	HOURLY PRODUCTIVITY LN2T/1TS	HOURLY PRODUCTIVITY LN2T/1TSH
●	Ø 35 cm [Ø 13.78 in.]	32 pizzas	28 pizzas
●	Ø 50 cm [Ø 19.69 in.]	10 pizzas	9 pizzas
■	60x40 cm [23.62x15.75 in.]	12 pizzas	12 pizzas

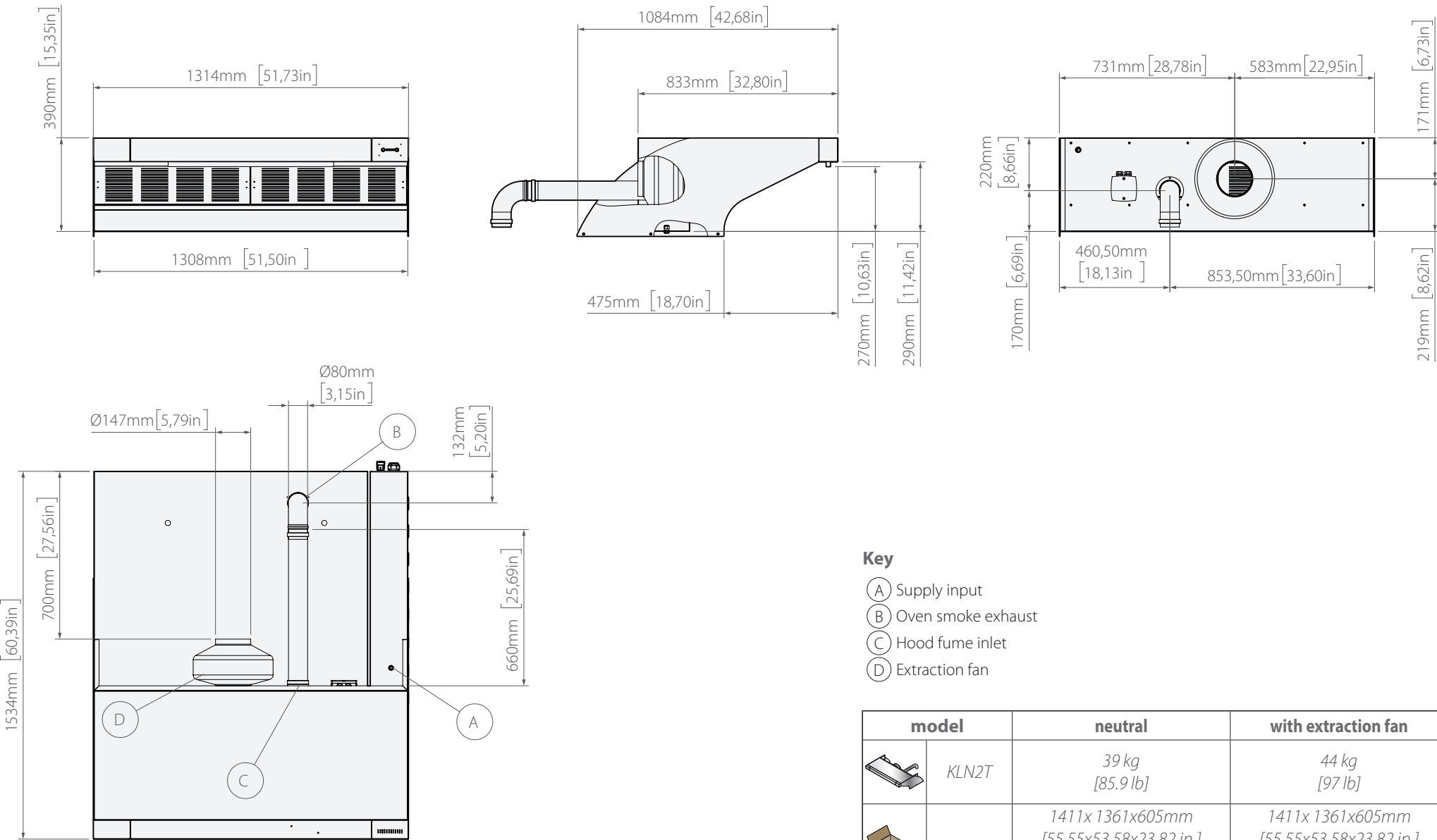
Leonardo 2T support technical data





	mm	inch
A	450	17,72
	530	20,87
	610	24
	690	27,17
	770	30,32
	850	33,47
	930	36,62
	1010	39,77
	1090	43
	1170	46

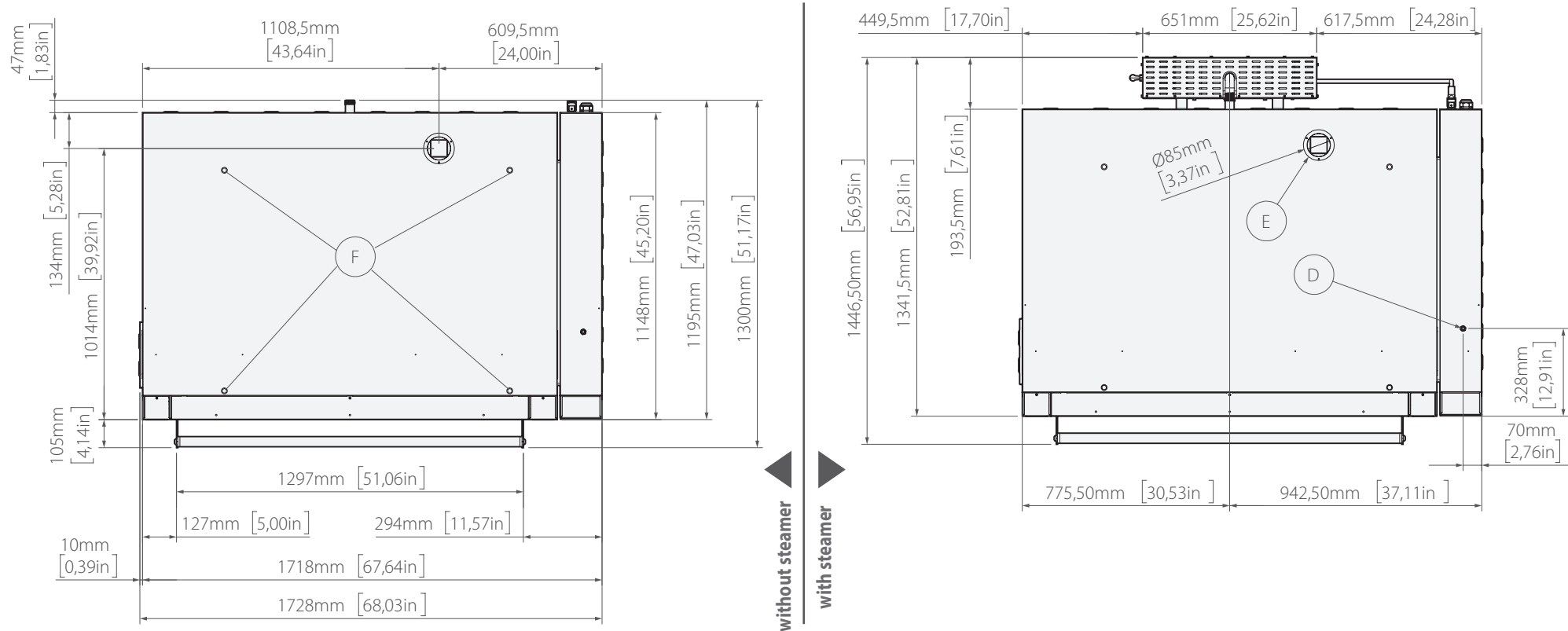
Leonardo 2T hood technical data

2T



model		neutral	with extraction fan
	KLN2T	39 kg [85.9 lb]	44 kg [97 lb]
	KLN2T	1411x 1361x605mm [55.55x53.58x23.82 in.] 69 kg [152.1 lb]	1411x 1361x605mm [55.55x53.58x23.82 in.] 74 kg [163.1 lb]

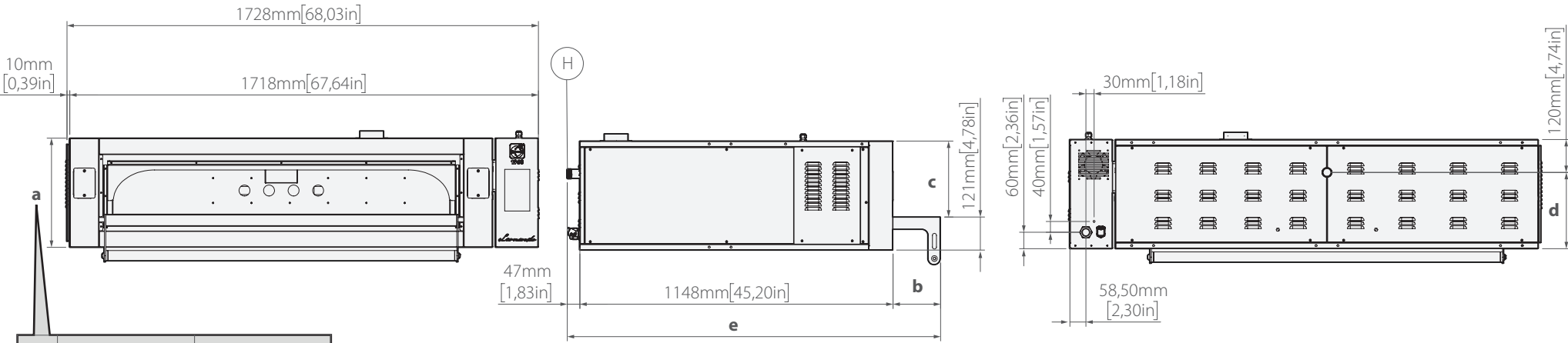
Leonardo 3T oven technical data



	model	refractory surface	rusticated surface
	LN3T/1TS h.18	247 kg [544 lb]	226 kg [498 lb]
	LN3T/1TSH h.25	262 kg [577 lb]	241 kg [531 lb]

	model	refractory surface	rusticated surface
	LN3T/1TS h.18	1821x1361x605 mm [71.69x53.58x 23.82 in.]	
		287 kg [632 lb]	266 kg [586 lb]
	LN3T/1TSH h.25	1821x1361x675 mm [71.69x53.58x 26.57 in.]	
		302 kg [665 lb]	281 kg [619 lb]

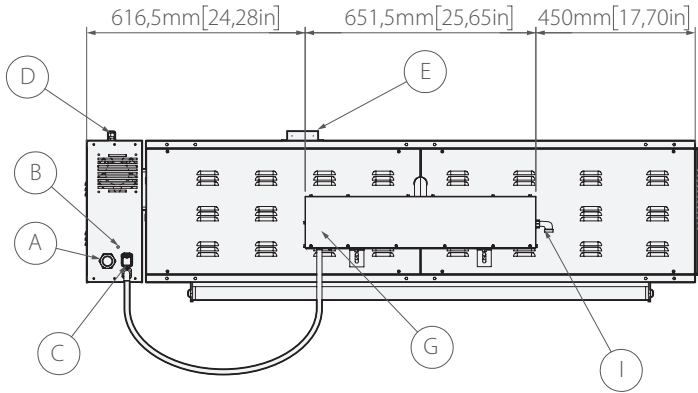
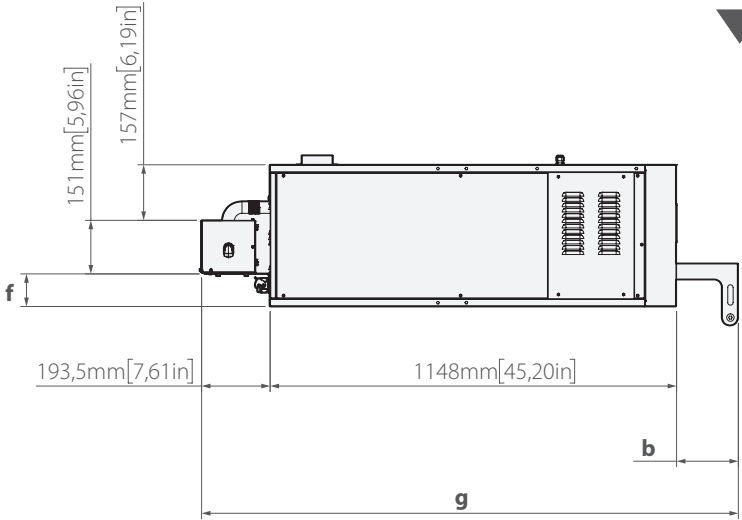
Leonardo 3T oven technical data



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b	174mm [6,86 in.]	244mm [9,61 in.]
c	279mm [10,98 in.]	349mm [13,74 in.]
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e	1369mm [53,89 in.]	1439mm [56,66 in.]
f	92mm [3,62 in.]	162mm [6,38 in.]
g	1515,50mm [59,67 in.]	1585,50mm [62,42 in.]

without steamer

with steamer

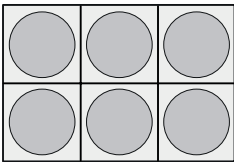
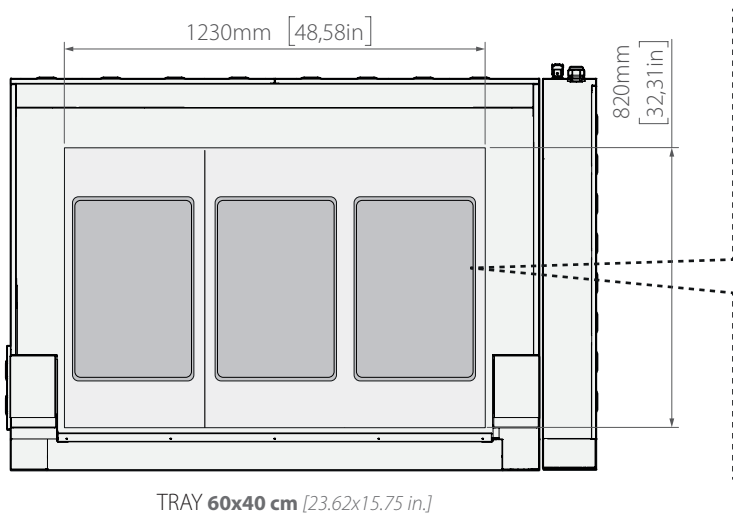


Key

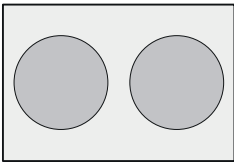
- (A)** Supply input
- (B)** Equipotential
- (C)** Steamer connection
- (D)** Hood supply input
- (E)** Oven smoke exhaust
- (F)** Oven lifting points
- (G)** Steamer
- (H)** Steamer connection hose/pipe
- (I)** Steamer water connection

Leonardo 3T oven technical data

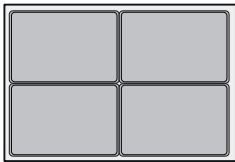
COOKING CHAMBER DIMENSIONS



PIZZA Ø 35 cm
[Ø 13.78 in.]

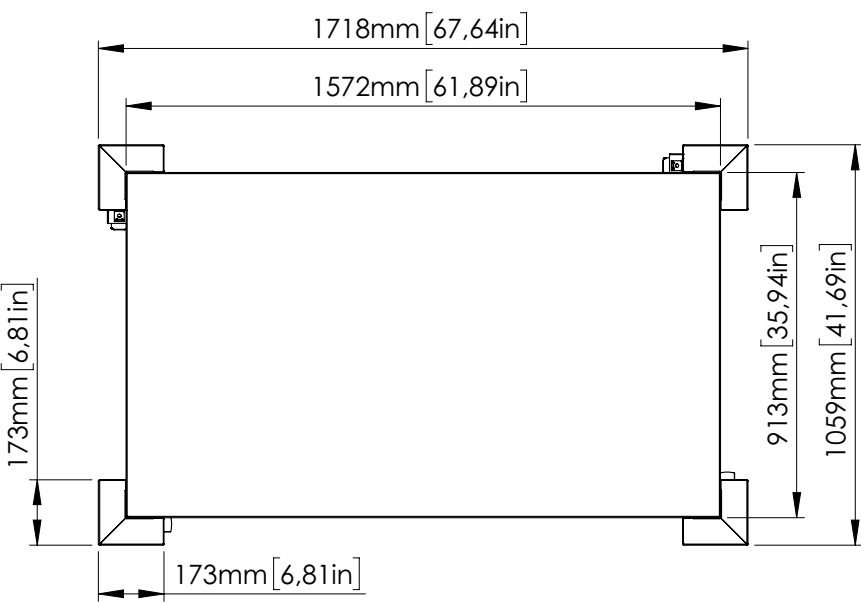
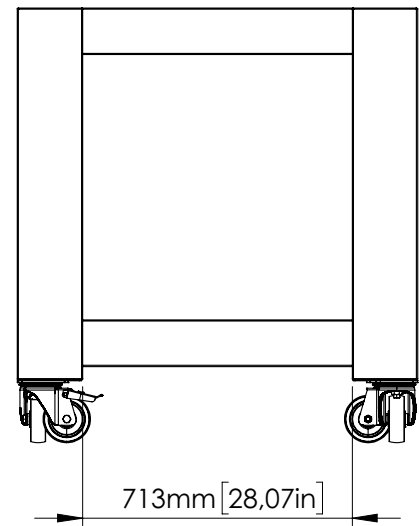
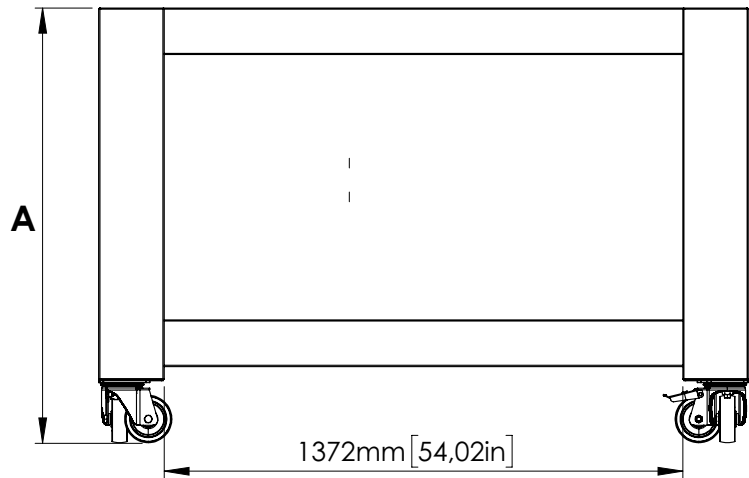


PIZZA Ø 50 cm
[Ø 19.69 in.]



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

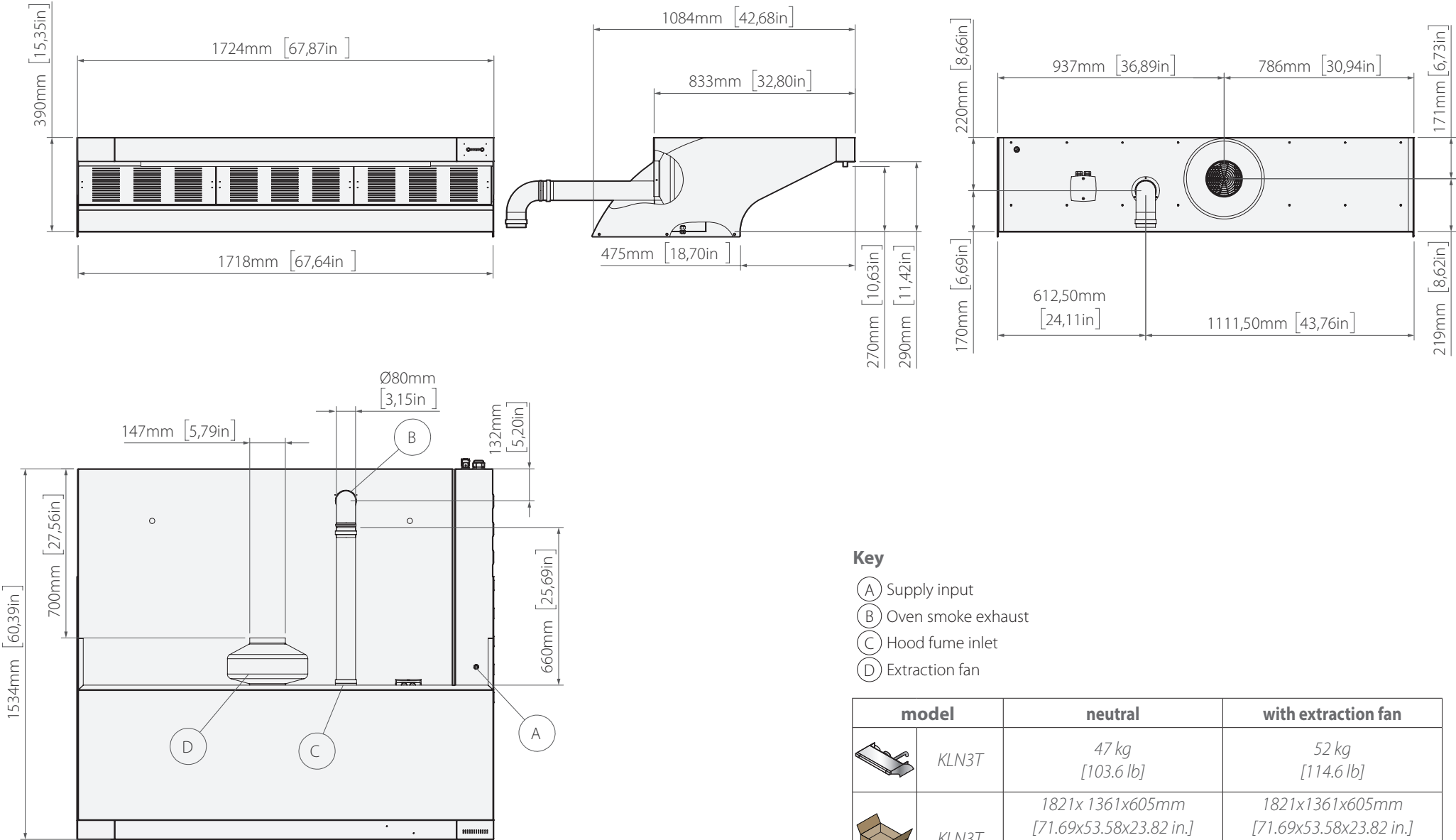
	Ø PIZZAS	HOURLY PRODUCTIVITY LN3T/1TS	HOURLY PRODUCTIVITY LN3T/1TSH
●	Ø 35 cm [Ø 13.78 in.]	60 pizzas	54 pizzas
●	Ø 50 cm [Ø 19.69 in.]	20 pizzas	18 pizzas
■	60x40 cm [23.62x15.75 in.]	18/24 pizzas	18/24 pizzas





A	mm	inch
	450	17,72
	530	20,87
	610	24
	690	27,17
	770	30,32
	850	33,47
	930	36,62
	1010	39,77
	1090	43
	1170	46

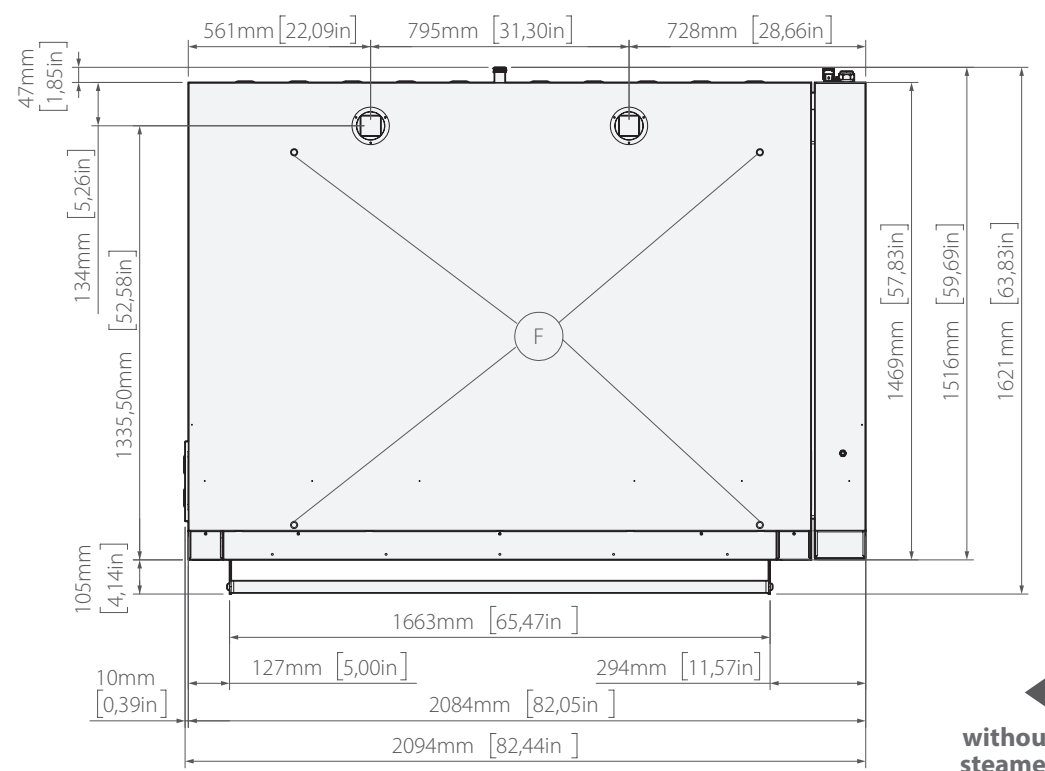


Leonardo 3T hood technical data



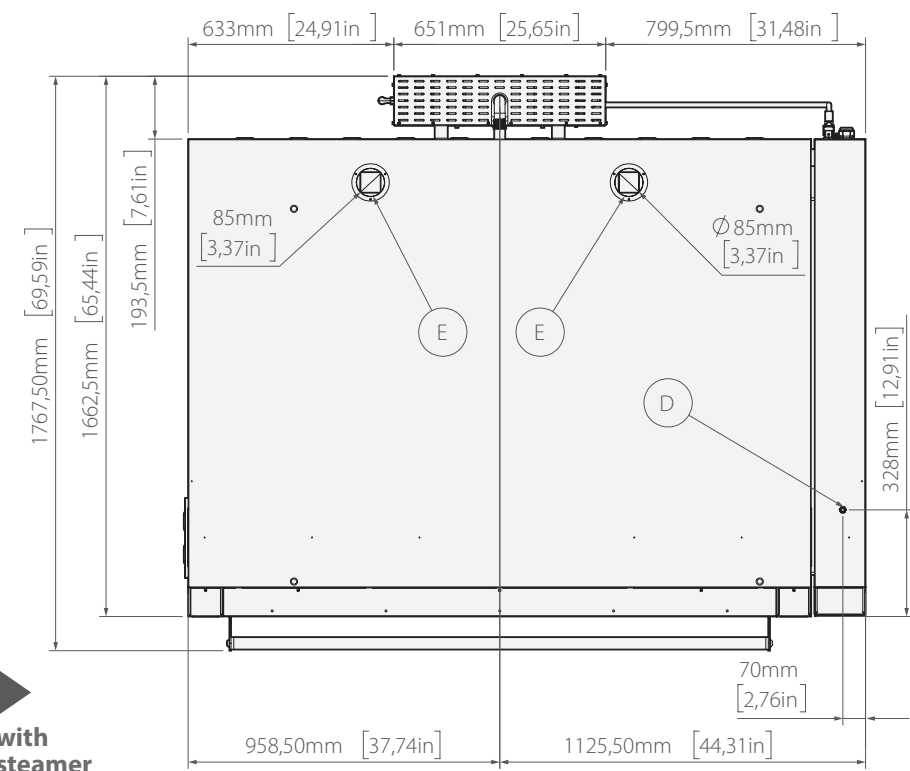
model		neutral	with extraction fan
	KLN3T	47 kg [103.6 lb]	52 kg [114.6 lb]
	KLN3T	1821x 1361x605mm [71.69x53.58x23.82 in.] 78 kg [172 lb]	1821x1361x605mm [71.69x53.58x23.82 in.] 83 kg [183 lb]


Leonardo 650 oven technical data




without steamer

with steamer

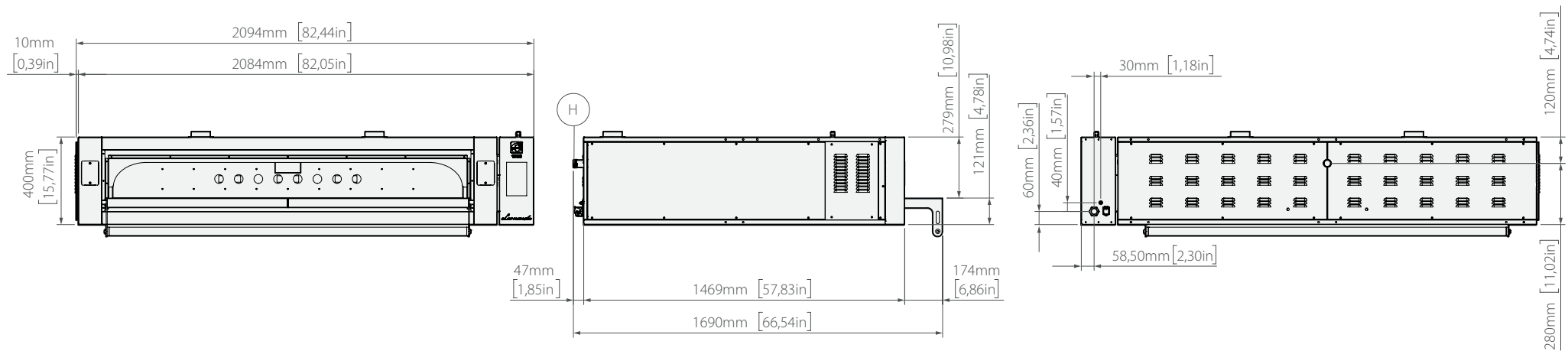


model	refractory surface	rusticated surface
 LN650/1TS	387 kg [853 lb]	347 kg [765 lb]

model	refractory surface	rusticated surface
 LN650/1TS	2187x1682x605mm [86.1x66.22x23.82 in.]	448 kg [987 lb]
		408 kg [899 lb]

650

Leonardo 650 oven technical data

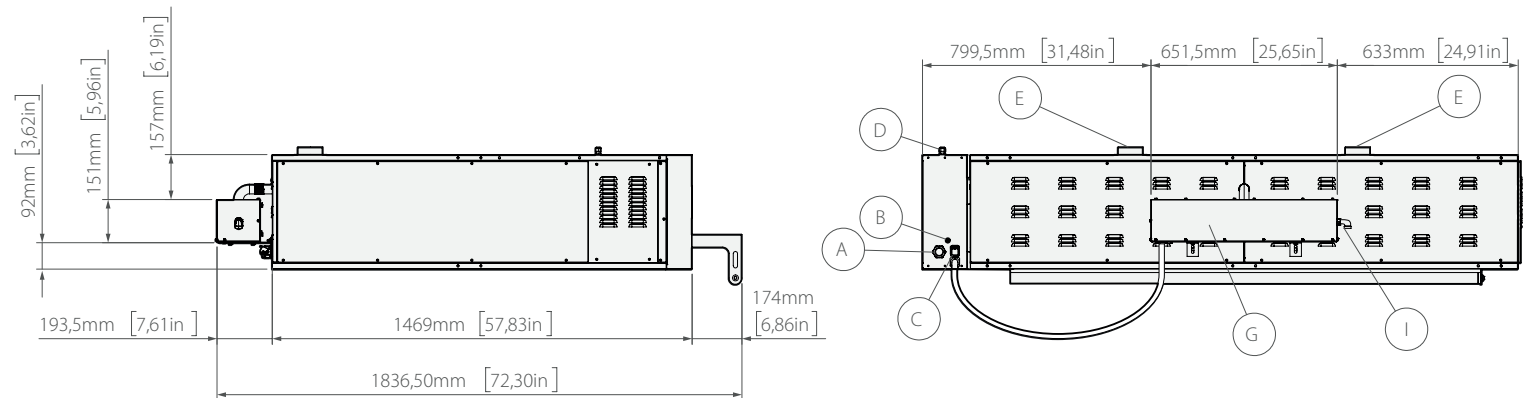


without steamer

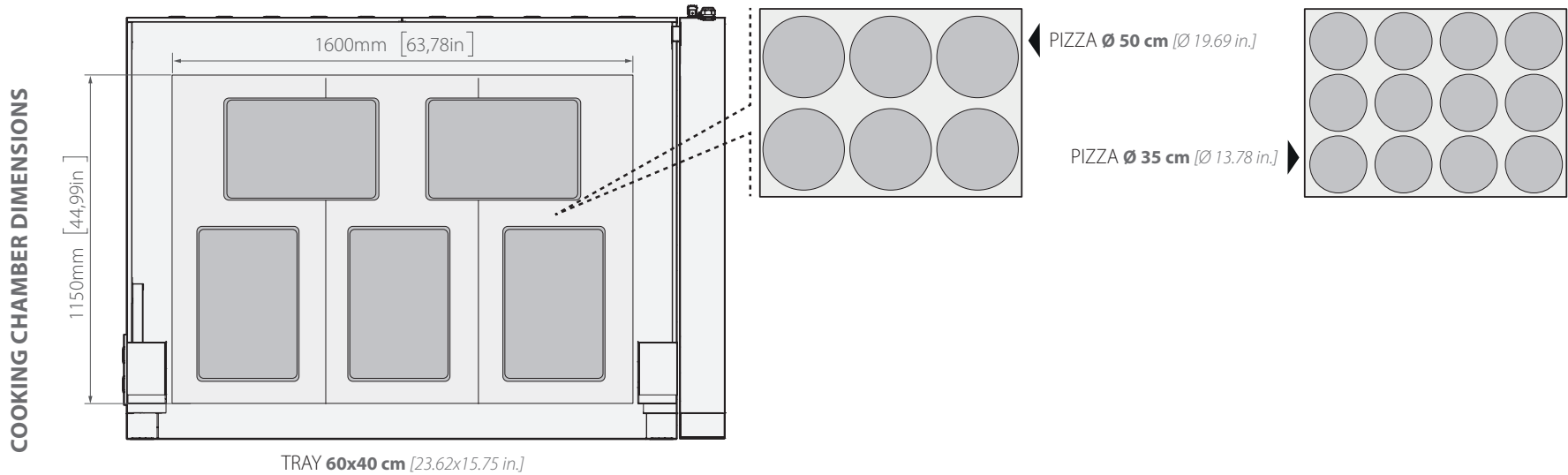
with steamer

Key

- (A) Supply input
- (B) Equipotential
- (C) Steamer connection
- (D) Hood supply input
- (E) Oven smoke exhaust
- (F) Oven lifting points
- (G) Steamer
- (H) Steamer connection hose/pipe
- (I) Steamer water connection

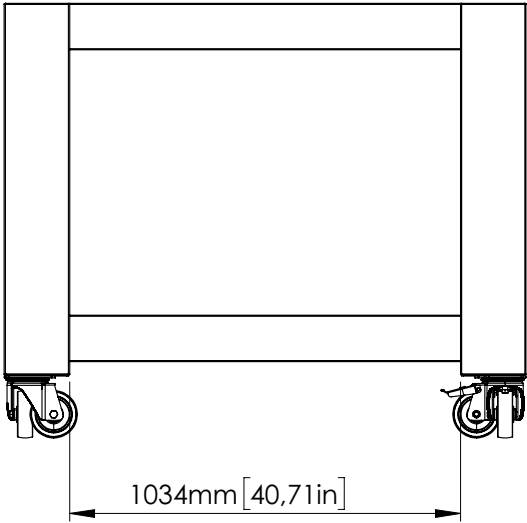
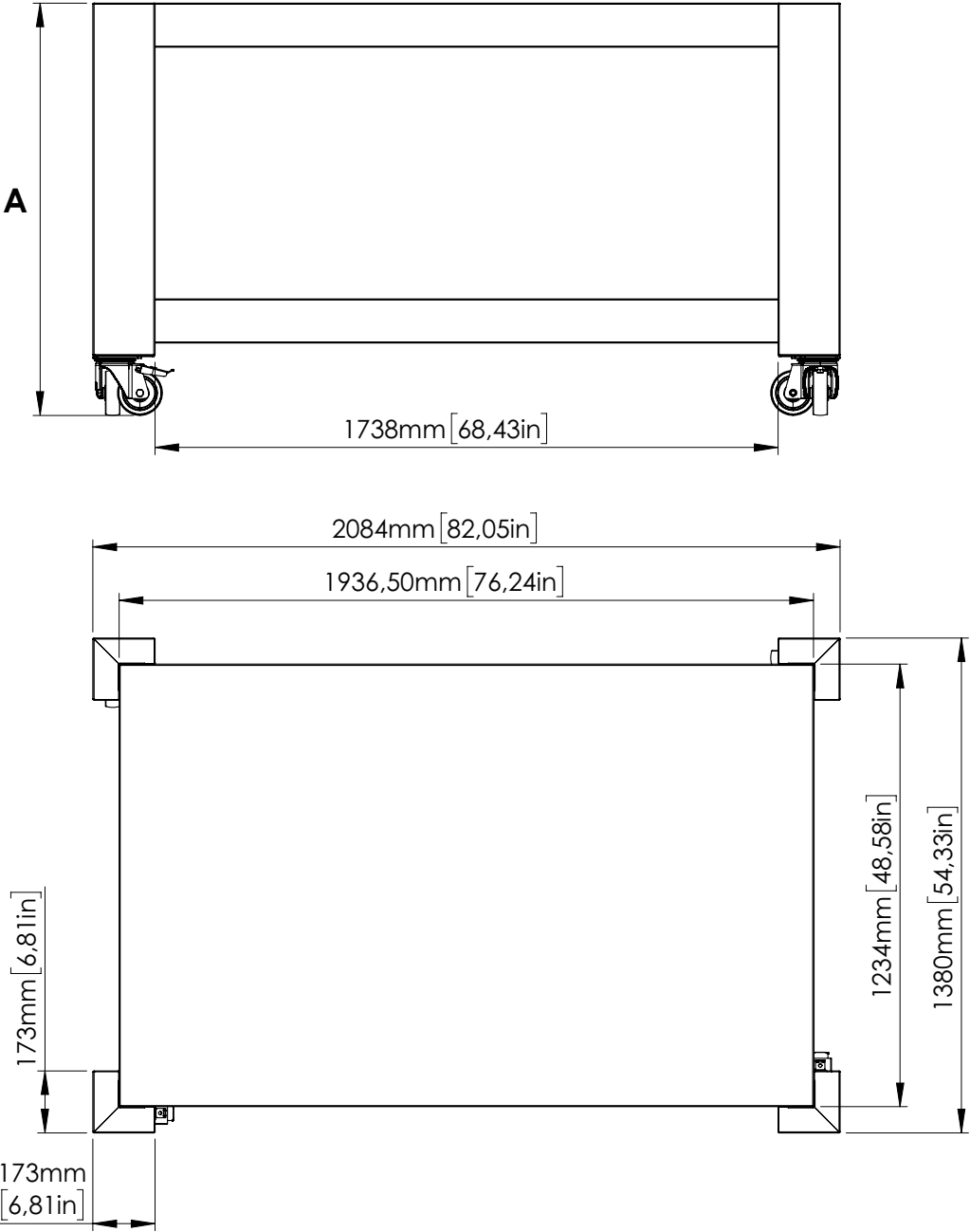


Leonardo 650 oven technical data



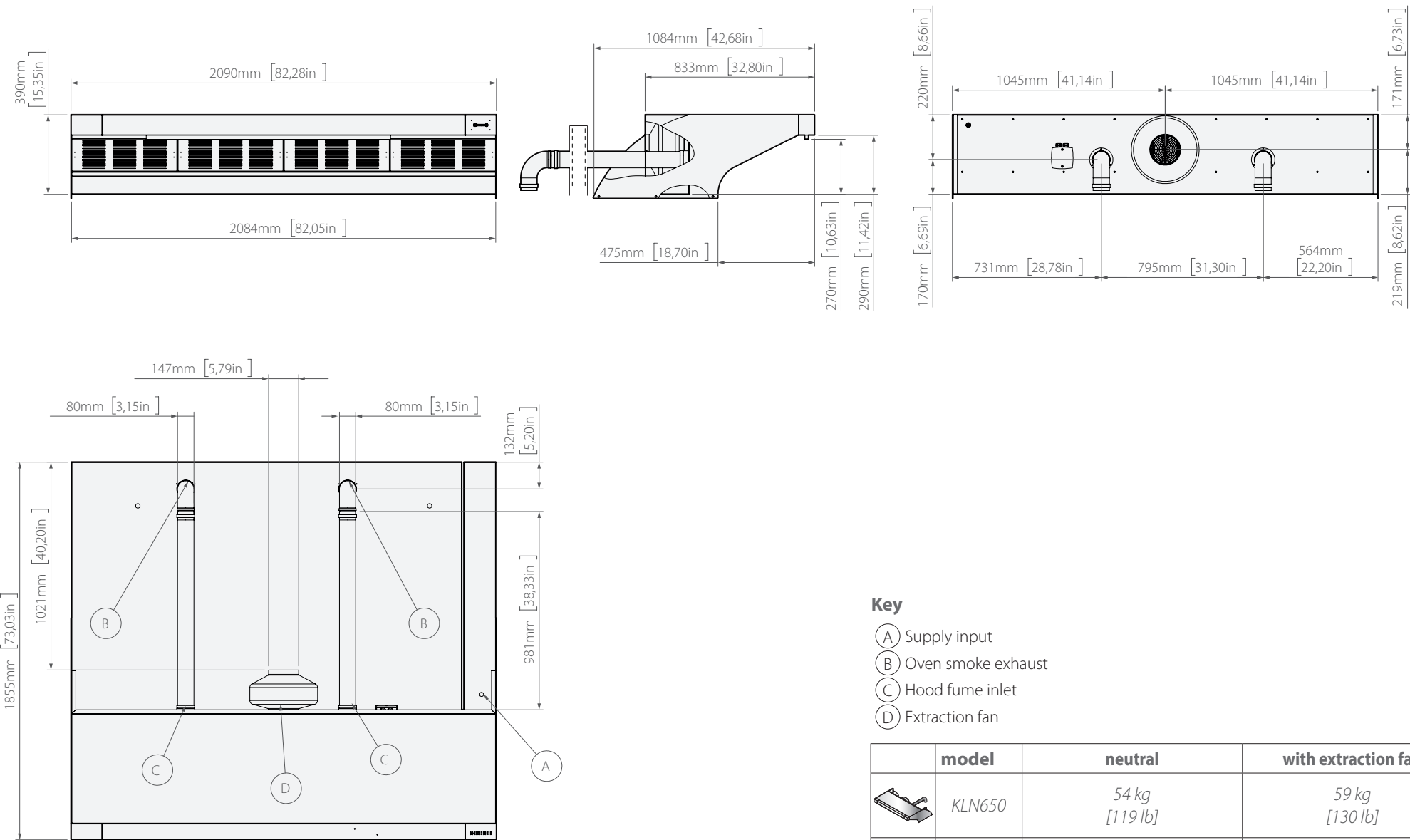
	Ø PIZZAS	HOURLY PRODUCTIVITY LN650/1TS
●	Ø 35 cm [Ø 13.78 in.]	120 pizzas
●	Ø 50 cm [Ø 19.69 in.]	60 pizzas
■	60x40 cm [23.62x15.75 in.]	30 pizzas



Leonardo 650 support technical data



	mm	inch
A	450	17,72
	530	20,87
	610	24
	690	27,17
	770	30,32
	850	33,47
	930	36,62
	1010	39,77
	1090	43
	1170	46

Leonardo 650 hood technical data



	model	neutral	with extraction fan
	KLN650	54 kg [119 lb]	59 kg [130 lb]
	KLN650	2187x1682x605mm [86.1x66,2x23.82 in.] 91 kg [200.6 lb]	1821x1361x605mm [71.69x53.58x23.82 in.] 96 kg [211.6 lb]

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.
- **WARNING** - To reduce the fire hazard, the appliance must be installed only in non-combustible environments, without combustible materials within about 46 cm (18 inches) from the sides, front or rear of the appliance or within about 102 cm (40 inches) above the appliance. The appliance must be mounted on floors of non-combustible structures with non-combustible floors and surface finishes and without combustible materials in contact with the lower side, or on non-combustible plates or arches without combustible material in contact with the lower side. This structure must in any case extend no less than about 31 cm (12 inches) beyond the equipment on all sides.

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.

The company cannot be held liable for any print or transcription errors, reserving the right to make changes where deemed suitable without prior notice.

Partial reproduction without the Manufacturer's consent is prohibited. Measurements are purely indicative and not binding. The original language used to prepare this manual is English: the Manufacturer is not responsible for any translation/interpretation or print errors.

Preliminary operations

► Fig.5.

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.

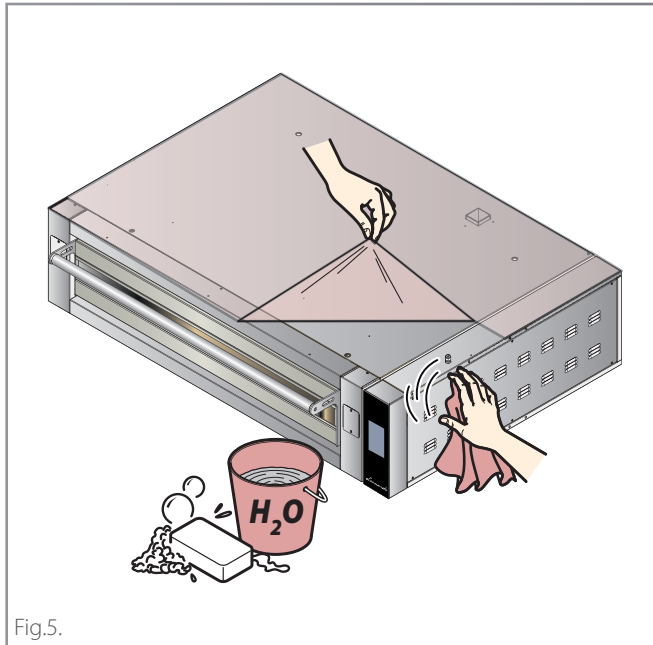


Fig.5.



Transport and positioning of the oven on the planned base

► Fig.6.

Fitted with personal protection equipment, transport the appliance to the installation location. Use suitable equipment, capable of dealing with its weight: persons not involved with the appliance installation may not pass through or stand in the work area during the appliance assembly. During the transport, pay particular attention to passing through openings and/or doors. To lift the appliance, it is vital to fit the 4 **eyebolts** supplied (located inside the oven chamber) and use a **frame** to attach to them. The frame is not supplied by the Manufacturer and must therefore be obtained by the installer; it must be constructed with material, measurements and thickness suitable for lifting the equipment safely without causing damage to persons or to the equipment itself.

⚠ It is absolutely forbidden to lift or move the equipment using a single coupling point as this would cause serious structural damage to it.

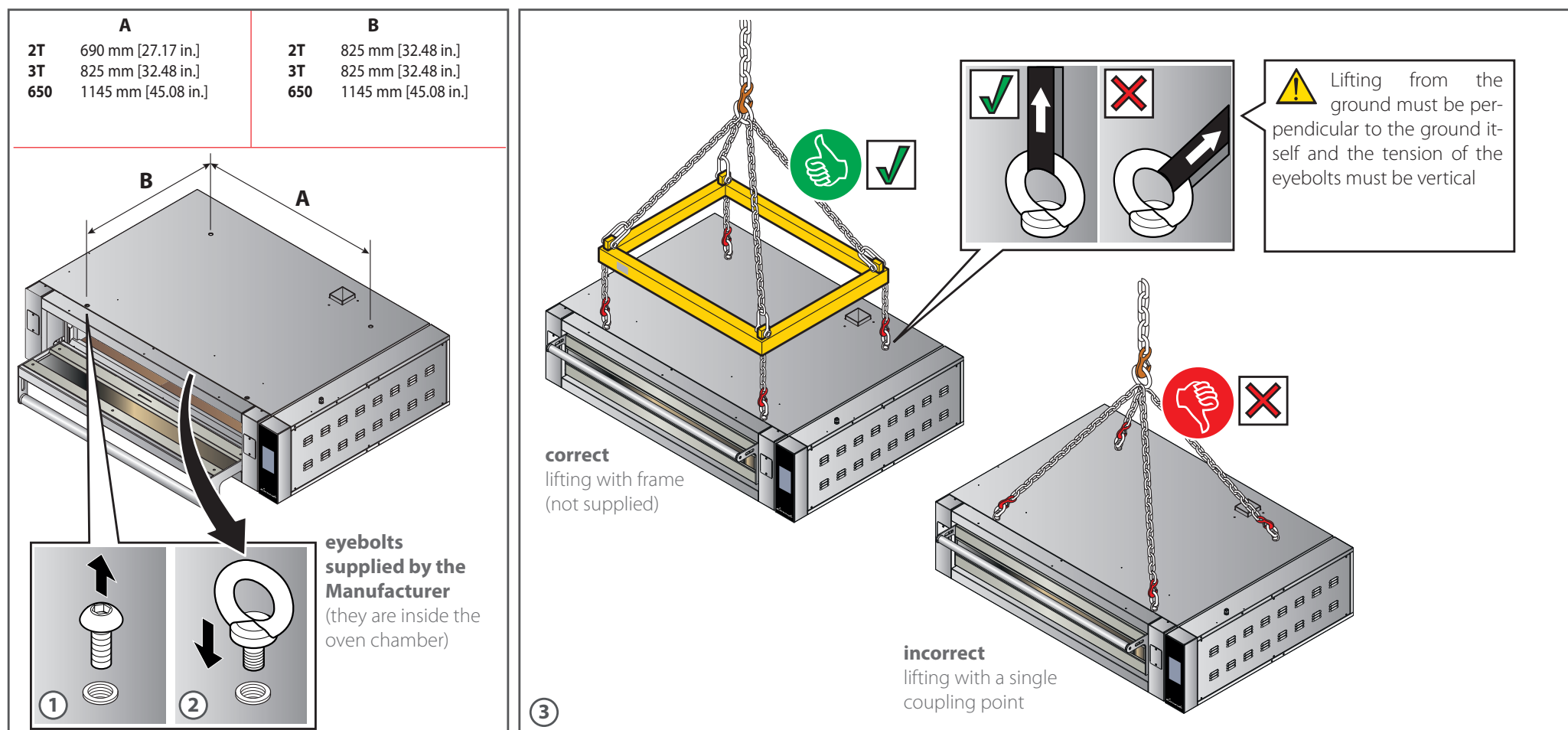


Fig.6.

Installation

► **Fig.7.**

Position the appliance on the base provided.

It must:

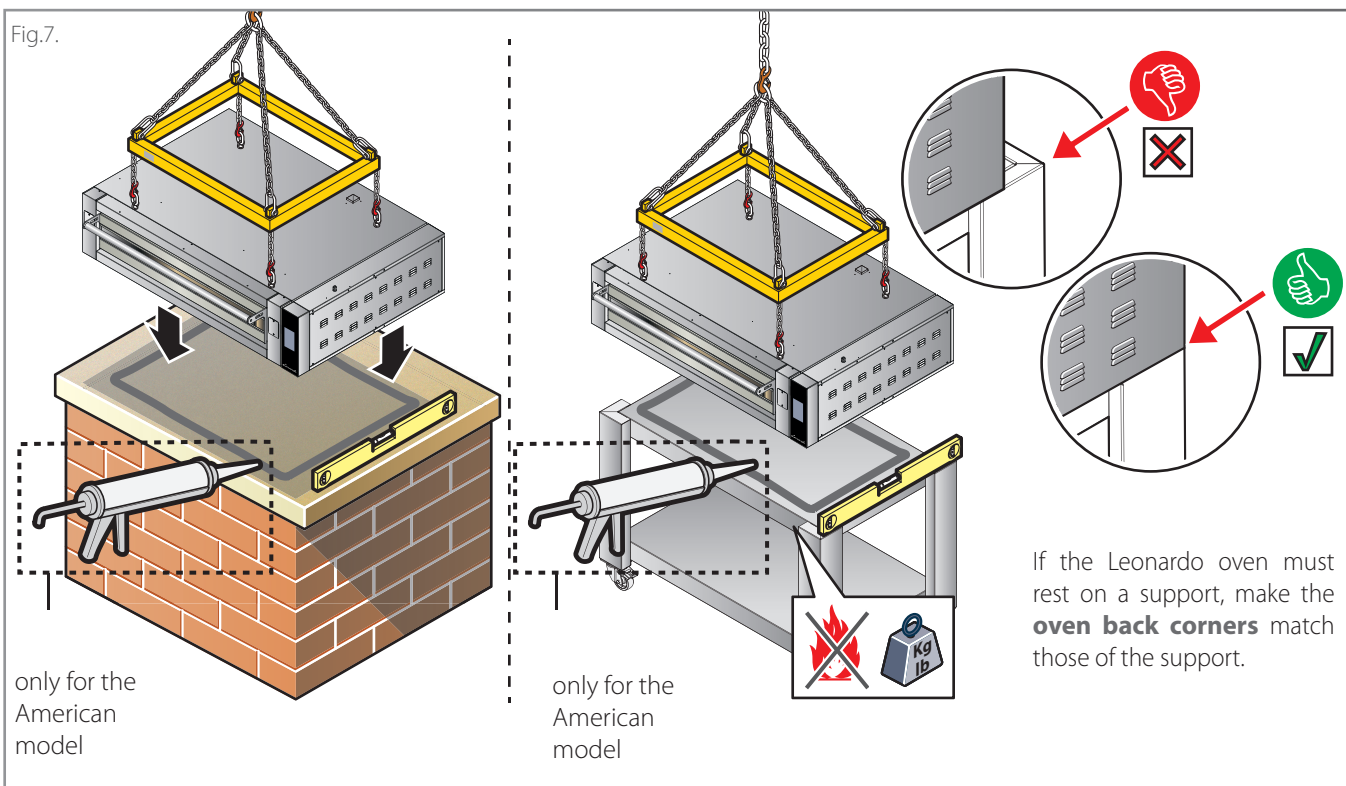
- be flame and heat resistant;
- be perfectly flat;
- be stable;
- bear the weight of the appliance and any accessories (see the following table).

Model			refractory surface	rusticated surface
LN 2 T/1TS	h. 18		207 kg - 456 lb	193 kg - 425 lb
LN 2 T/1TSH	h. 25		222 kg - 489 lb	208 kg - 458 lb
LN 3 T/1TS	h. 18		247 kg - 544 lb	226 kg - 498 lb
LN 3 T/1TSH	h. 25		262 kg - 577 lb	241 kg - 531 lb
LN 650 TS	h. 25		387 kg - 853 lb	347 kg - 765 lb

! **For a correct installation it is necessary to seal the gap created between the base of the oven and the support surface, using silicone, authorized for applications in the food sector and resistant to high temperatures, to be placed along the contour of the base of the oven and such as to prevent the accumulation of dirt where it is not possible to carry out regular cleaning given the small size of the access to the areas involved in the deposit of dirt.**

📄 *On request, supports ensuring perfect compatibility with the oven are available from the Manufacturer. For their correct assembly and fastening to the oven, please refer to the instruction sheet accompanying them.*

Fig.7.



Installation

► Fig.8.

Please make sure the installation room is adequate and comply with the minimum distances of the oven from **walls**, other **appliances**, **objects** and **combustible materials** (see page 4).

Once the oven is positioned on the intended base, if:

- A** NO more ovens must be installed on top of it, follow the instructions in figure ► **Fig.8.**
- B** additional ovens must be installed on top of the first one, follow the instructions on page 27 ► **Fig.9.**
- C** additional ovens must be installed at a later time, when connections have already been made to the hood, follow the instructions given on page 29 ► **Fig.10.**



Remove the eyebolts and refit the previously removed screws.

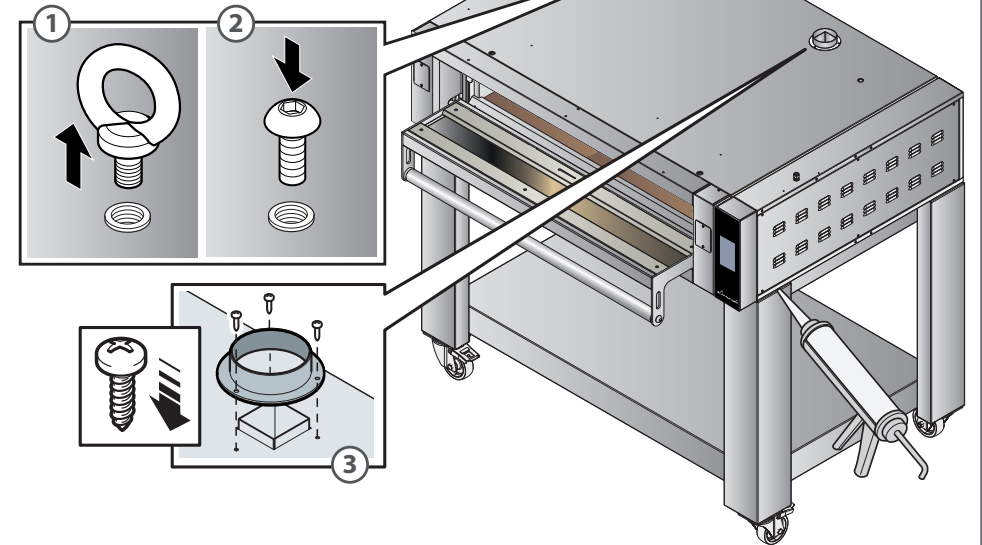


Fig.8.

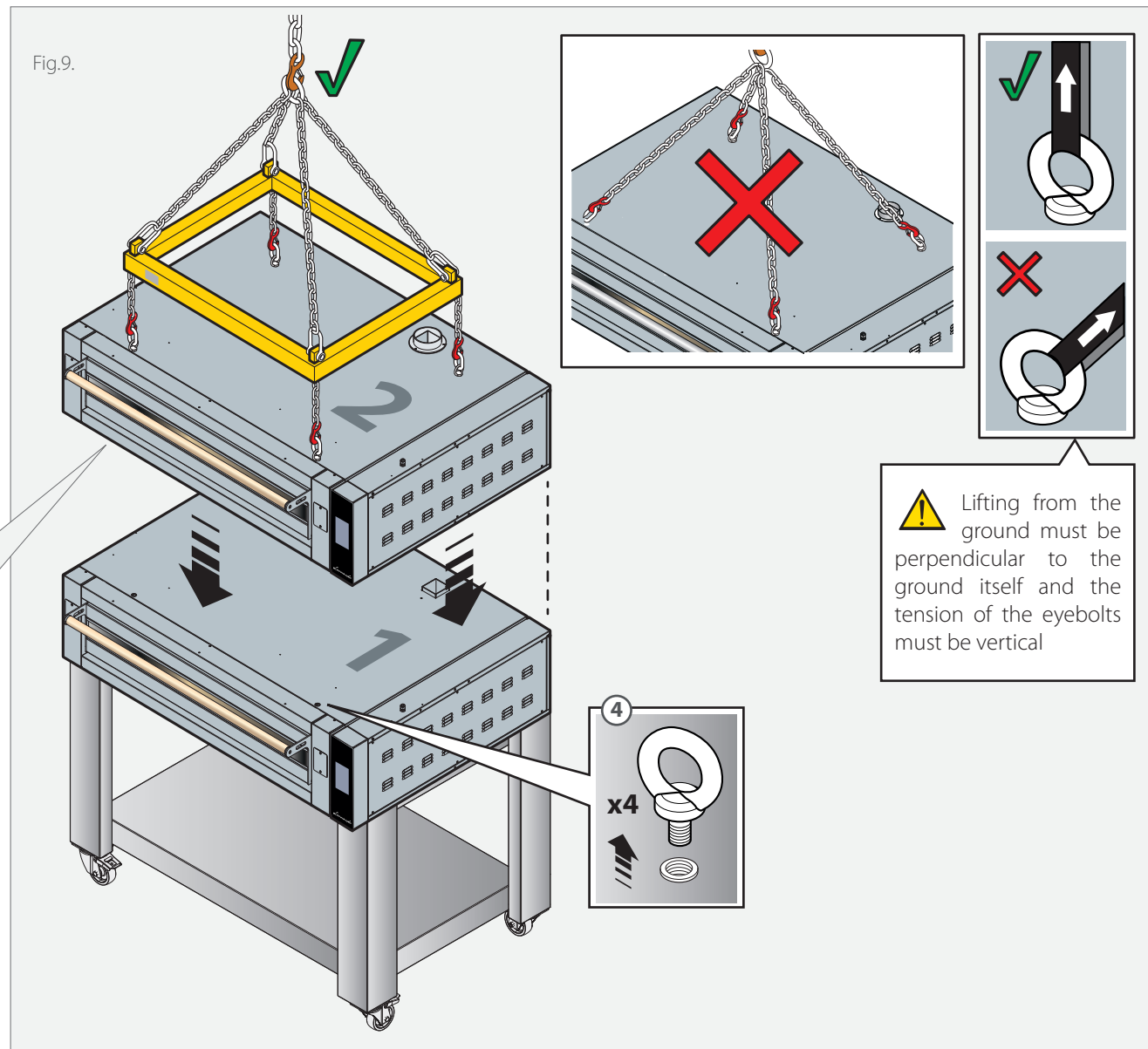
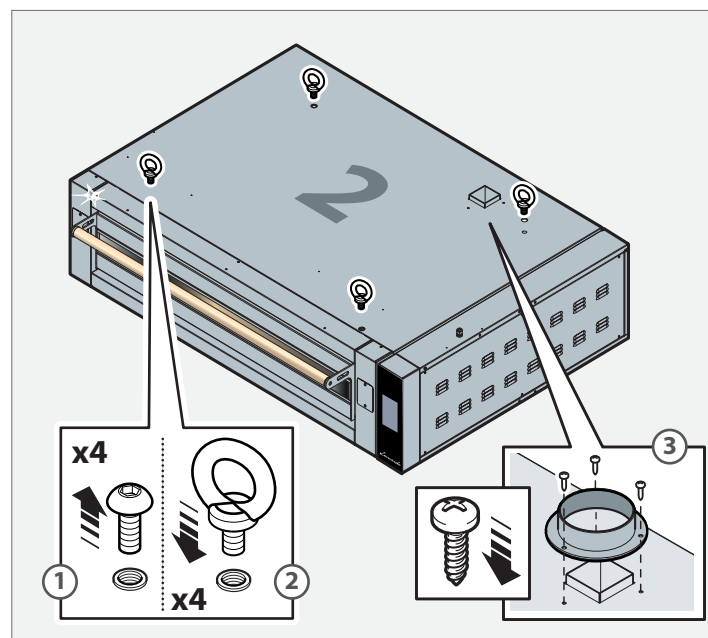


Placing several ovens one on top of the other

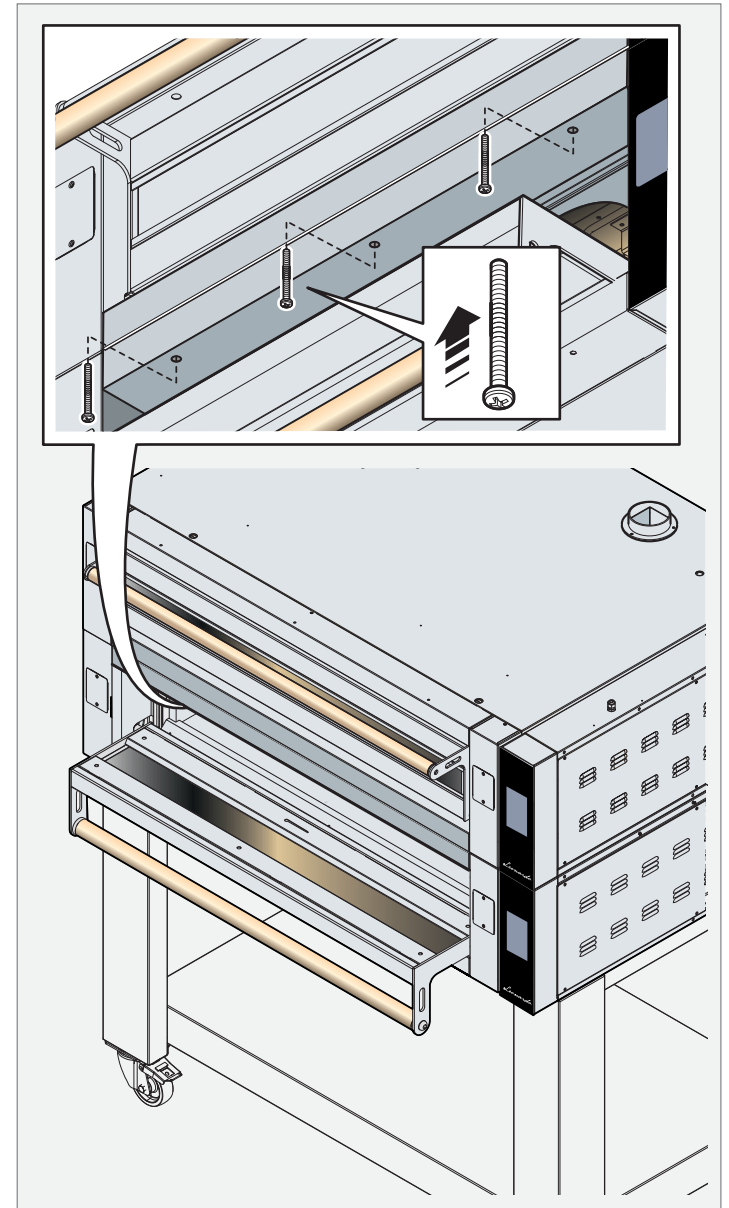
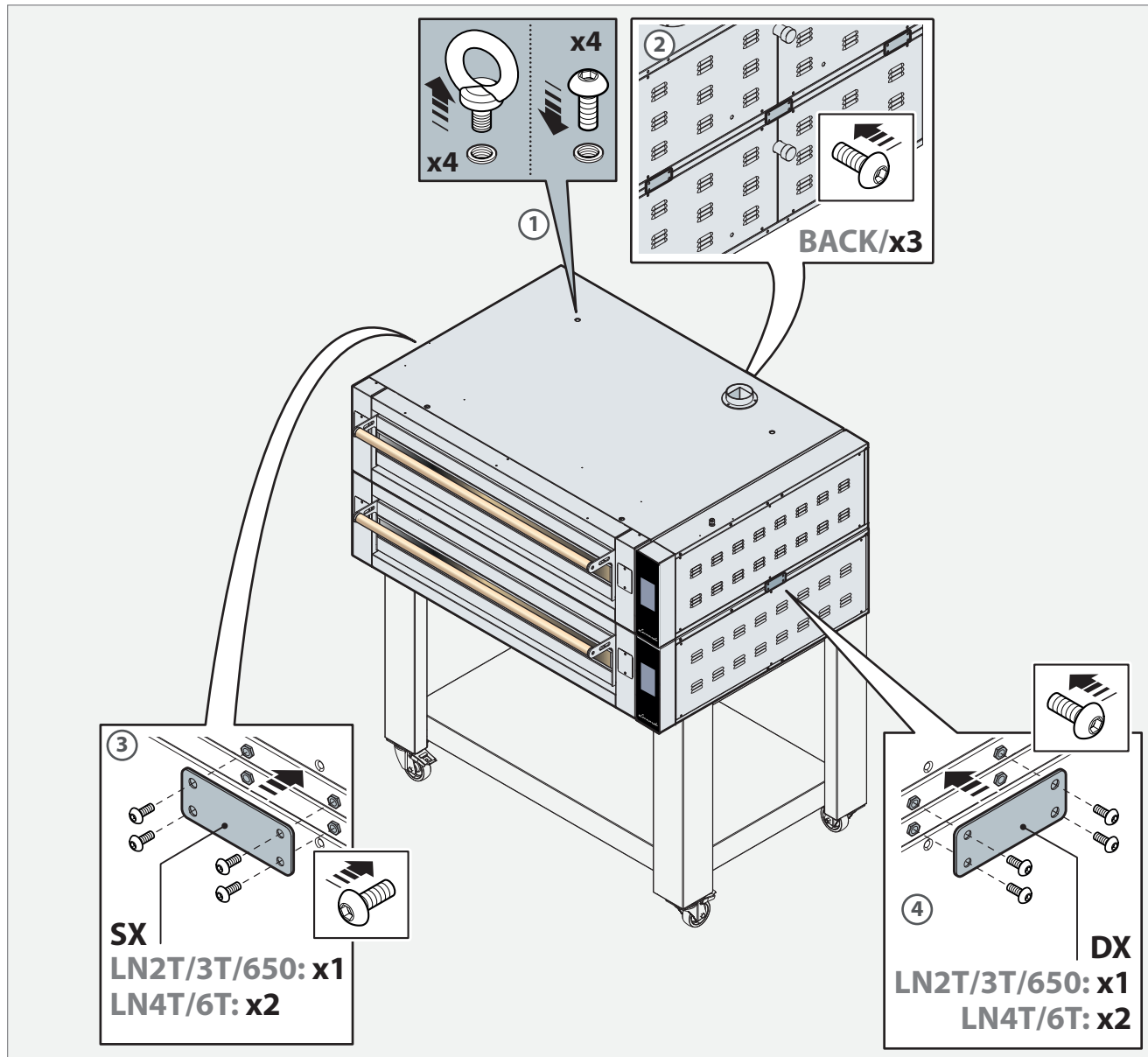
► Fig.9.

If it is necessary to place several ovens one on top of the other, follow the instructions in the figure. The other ovens must be lifted with the same precautions and methods adopted for the first one.

Fig.9.



Installation



Placing several ovens one on top of the other with a hood installed

► Fig.10.

If it is necessary to place more ovens on an appliance already fitted with a hood, follow the instructions in the figure.

The other ovens must be lifted with the same precautions and methods adopted for the first one.

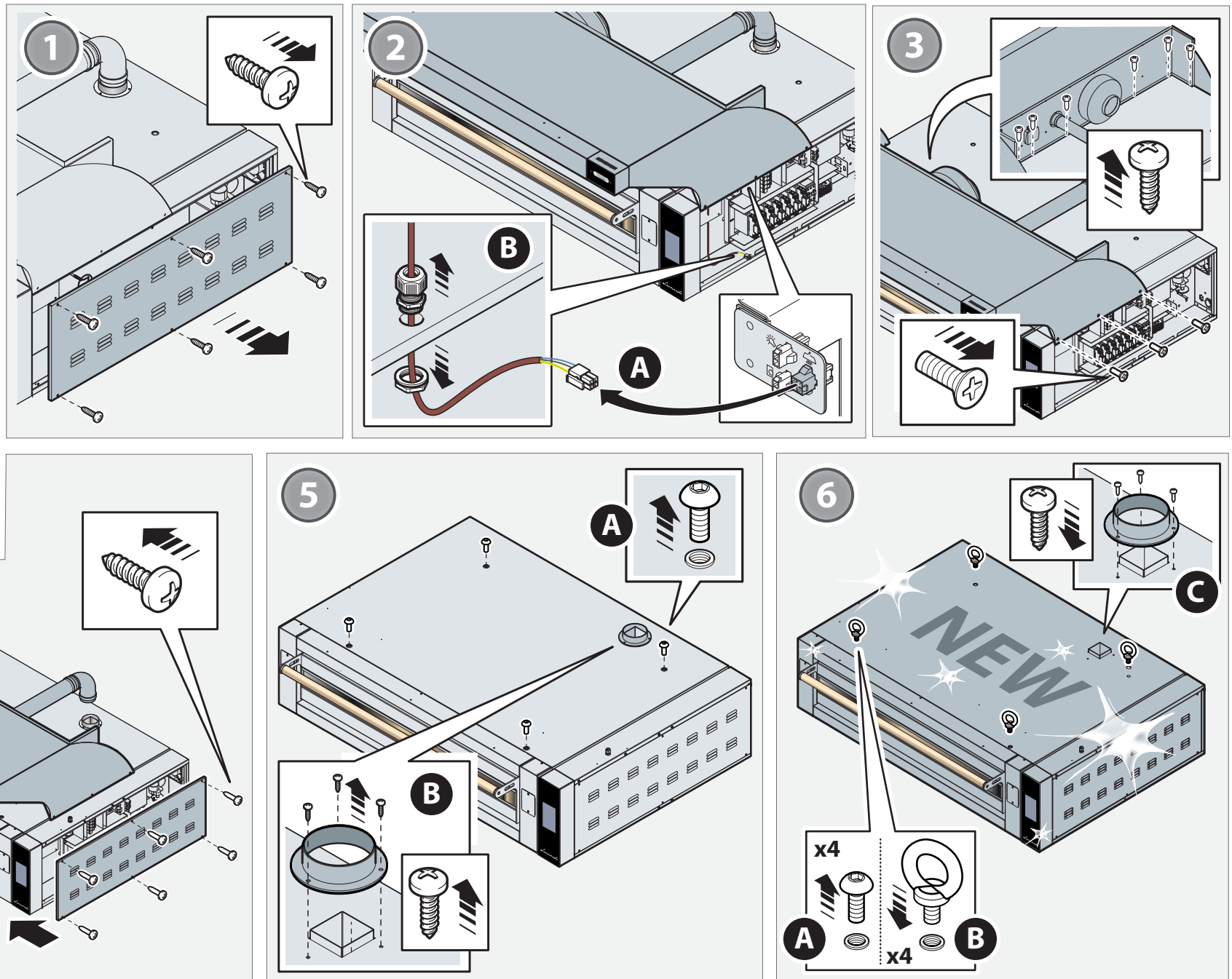
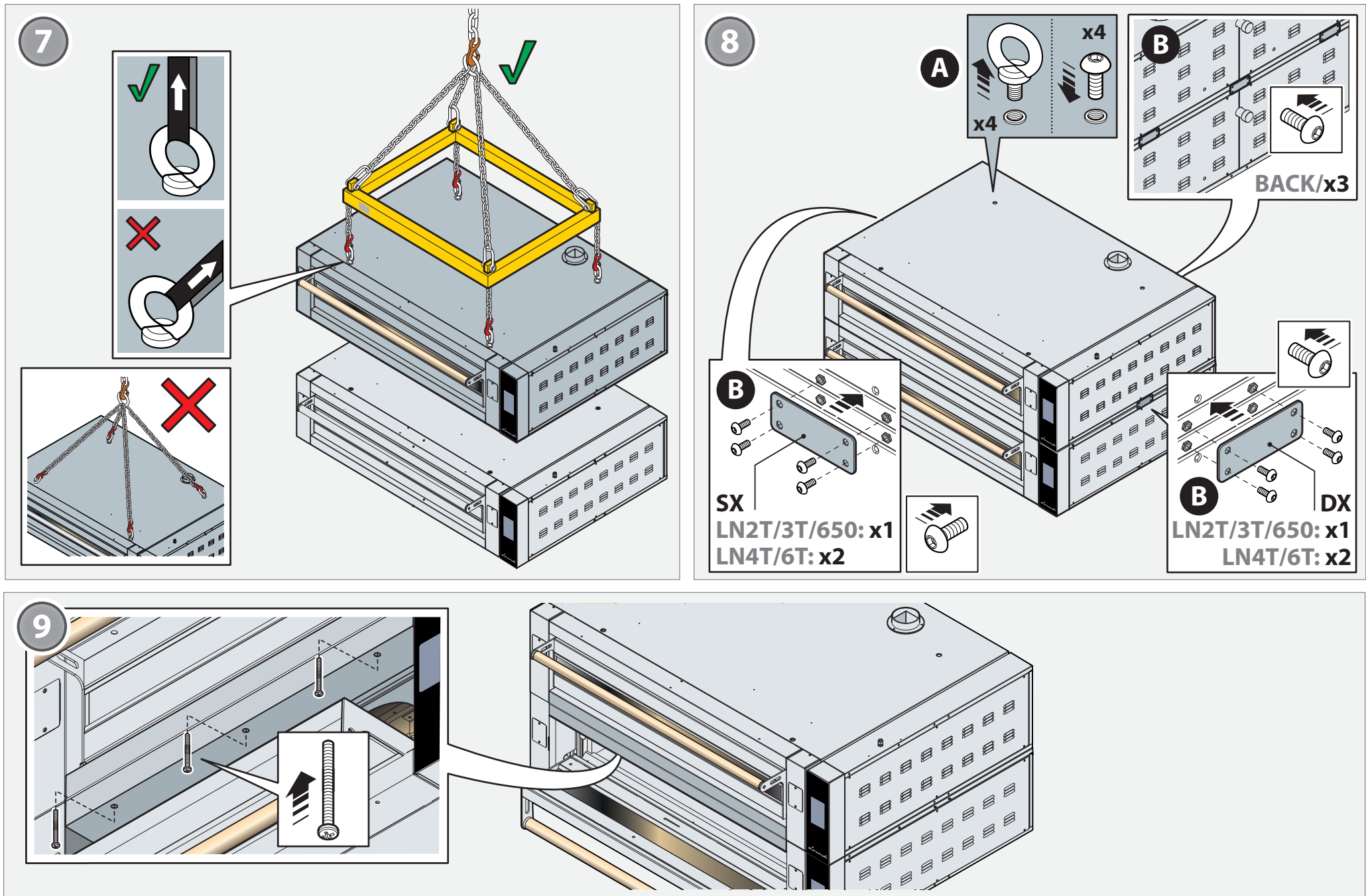
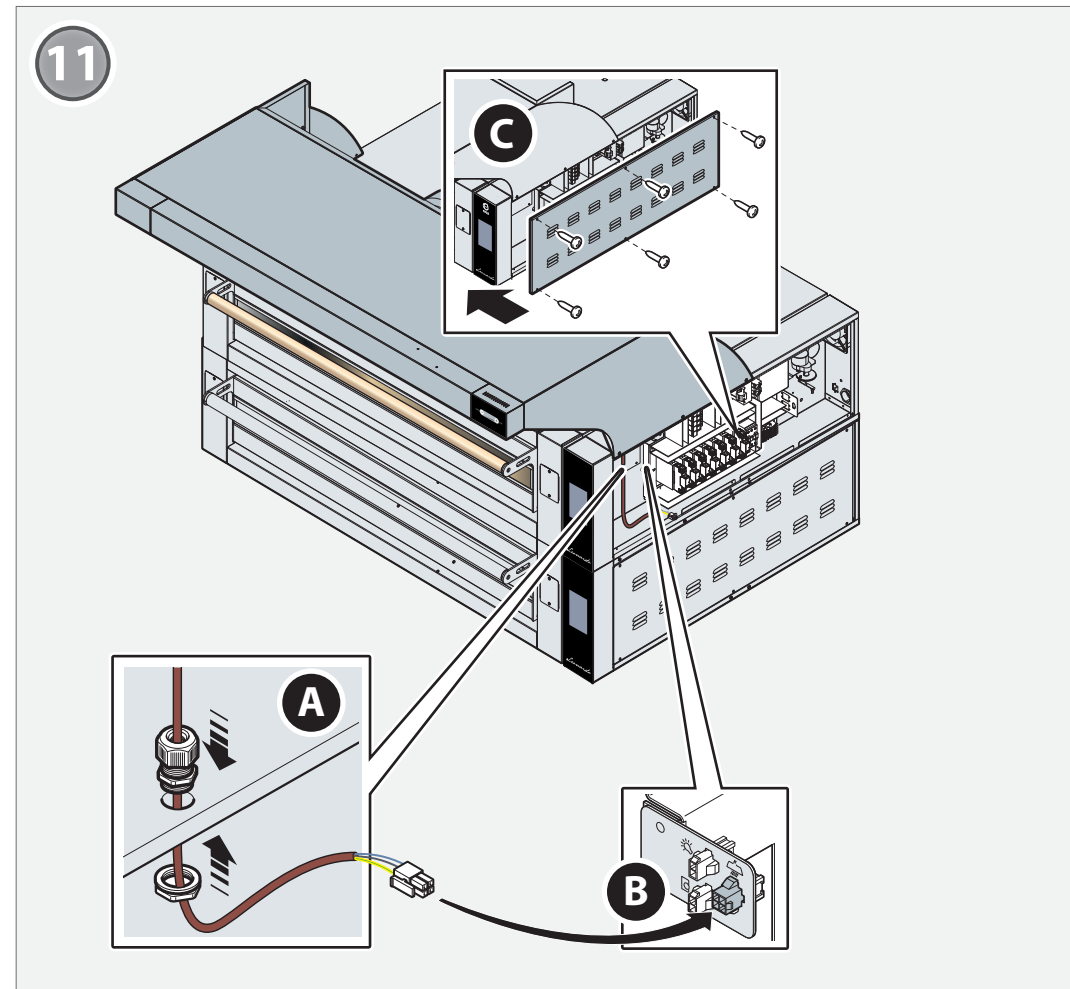
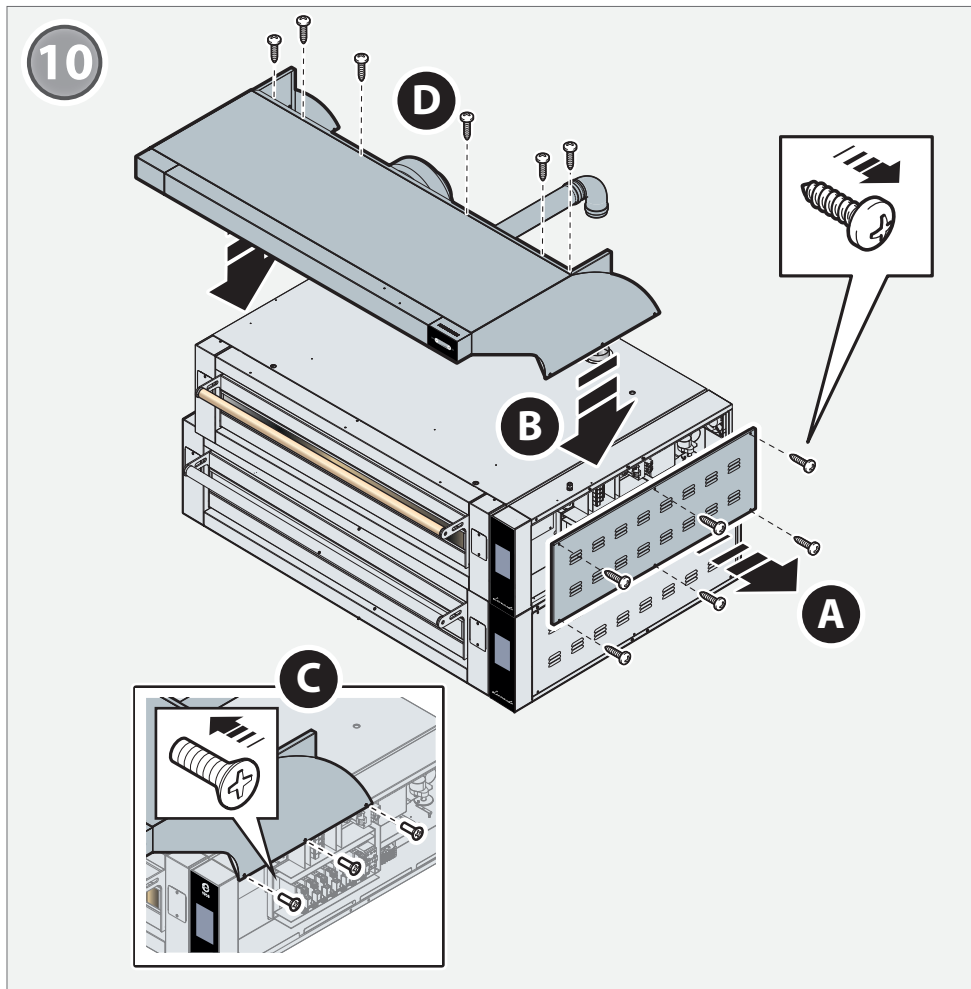


Fig.10.





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.12.

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 a minimum of **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.

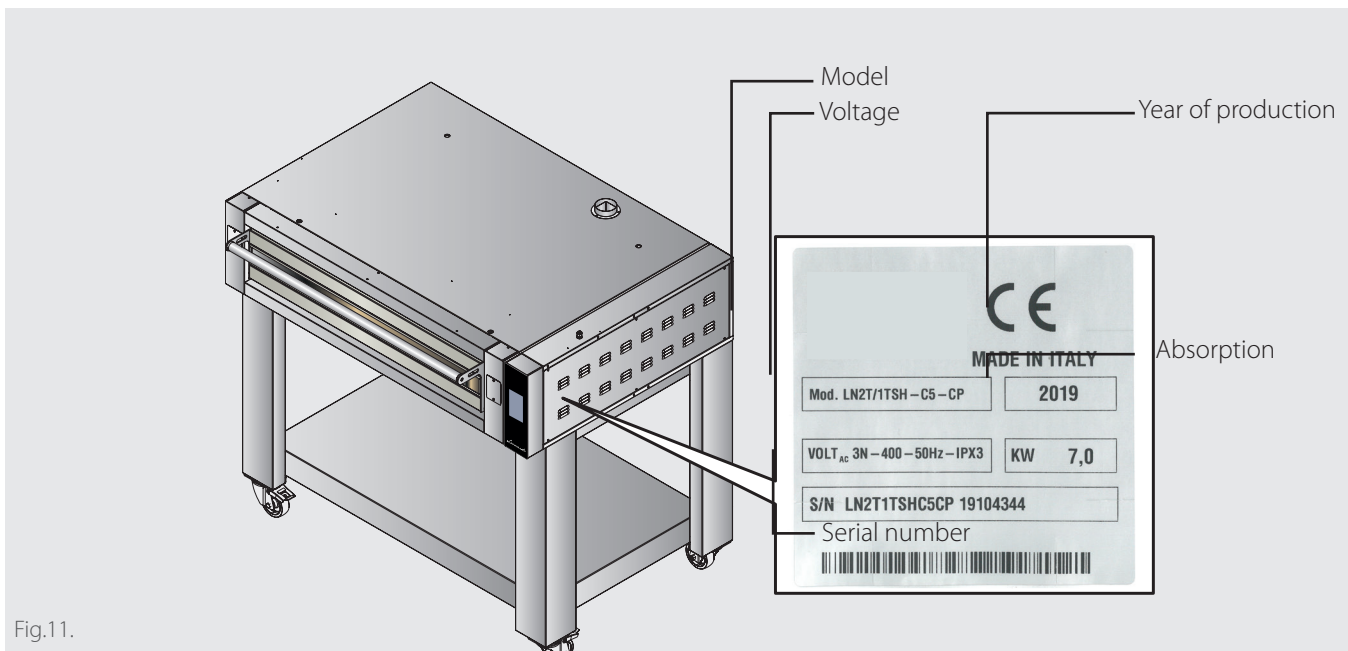


Fig.11.

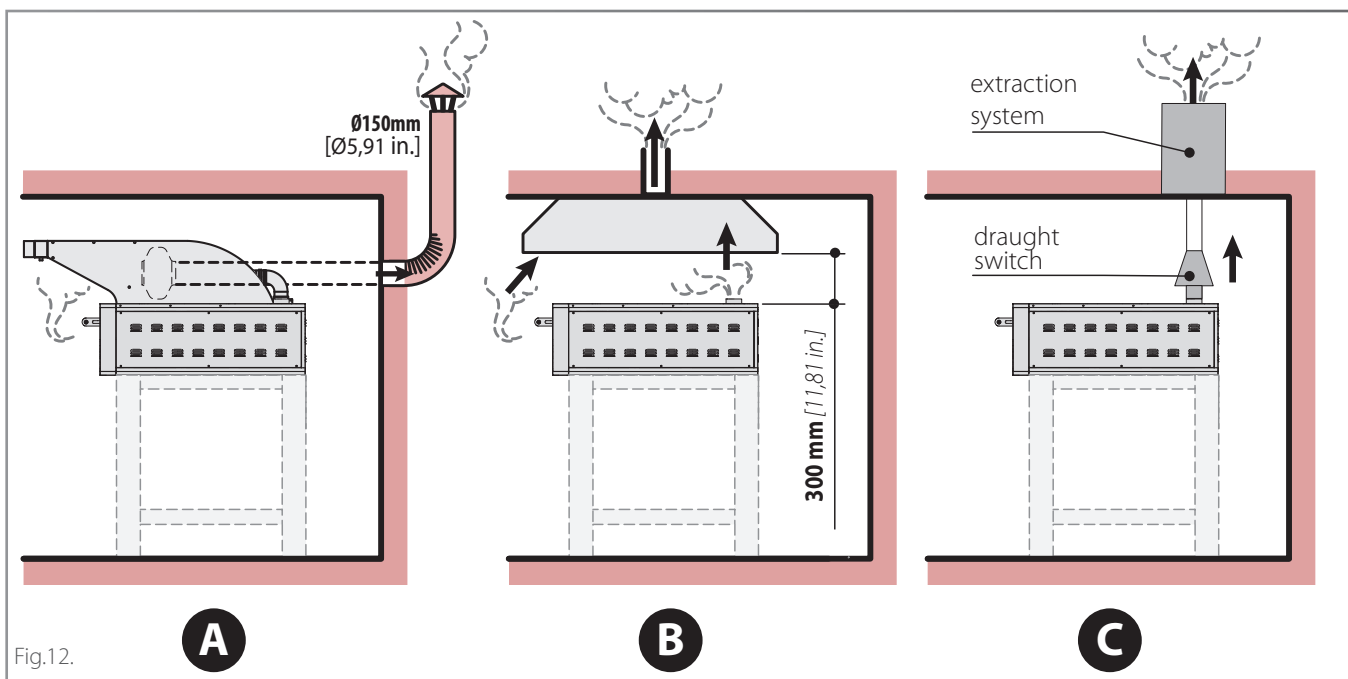


Fig.12.

Electrical connection

- ⚠ 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 or triple chamber, the power cables to be connected are two or three as the connecting plugs.

► Fig.13.

To connect the cable to the equipment, remove the right side panel of the oven, pass the cable through the prepared cable gland and connect it correctly to the terminal block following the wiring diagram of your oven.

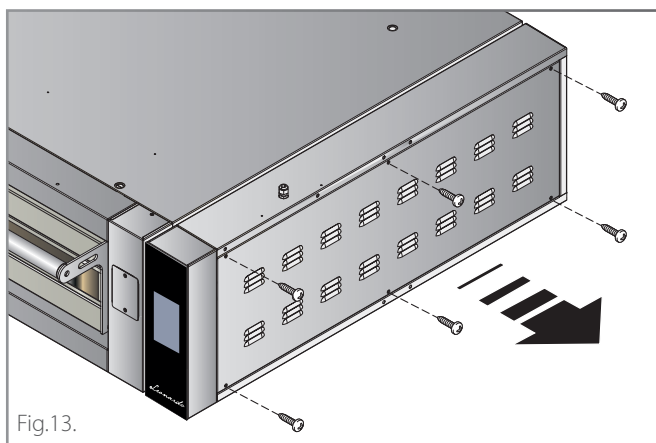
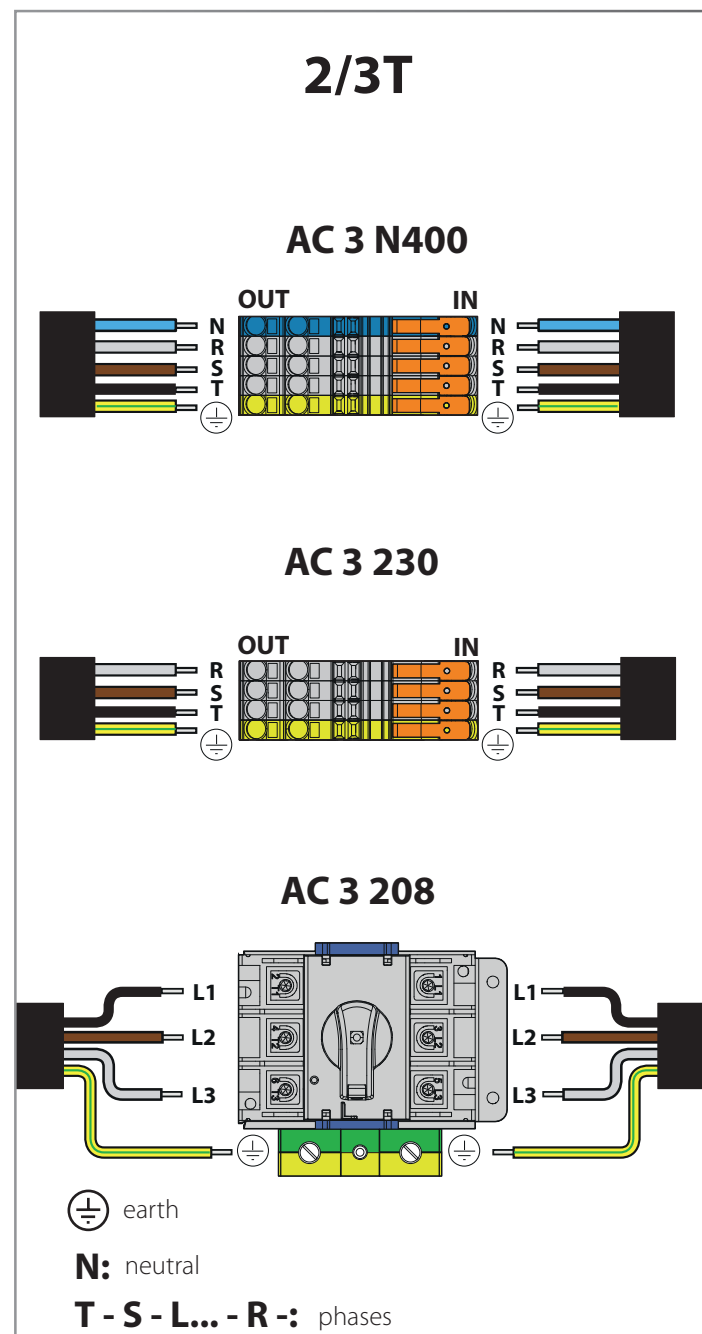
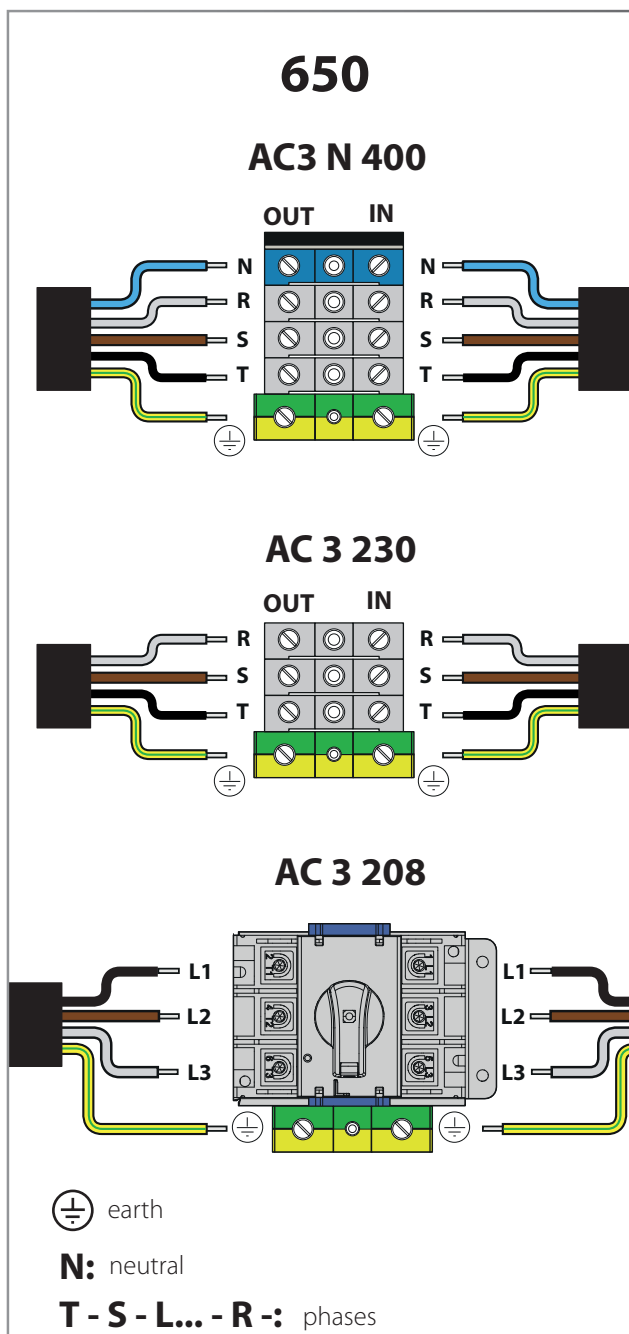




Fig.13.



Installation

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 (0.03 A type);
- must be connected to an **omnipolar circuit breaker** allowing complete disconnection in overvoltage III category conditions.

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***

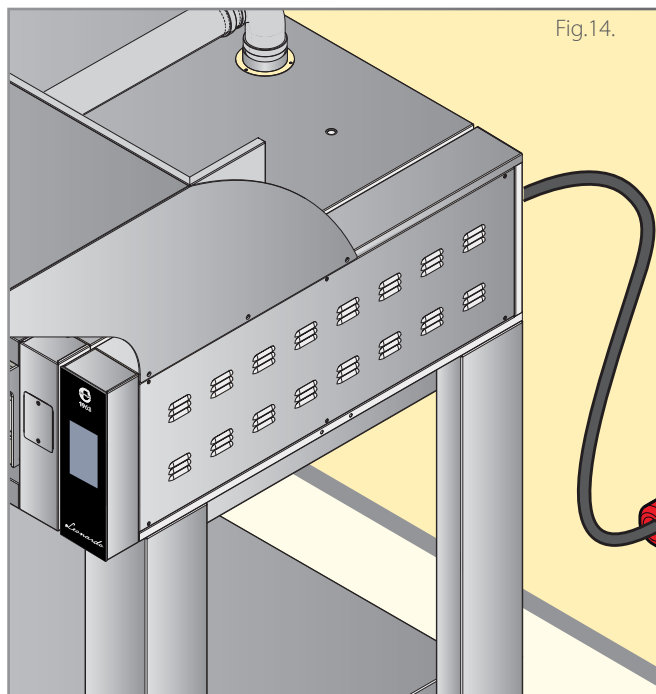


Fig.14.

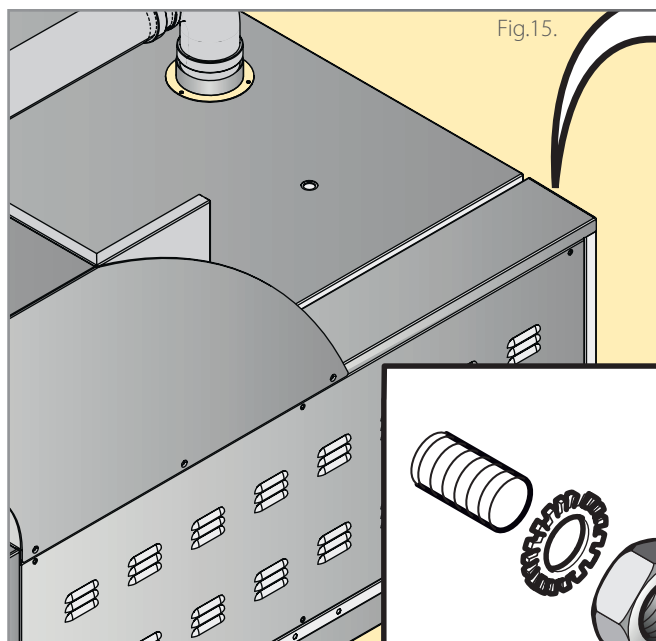
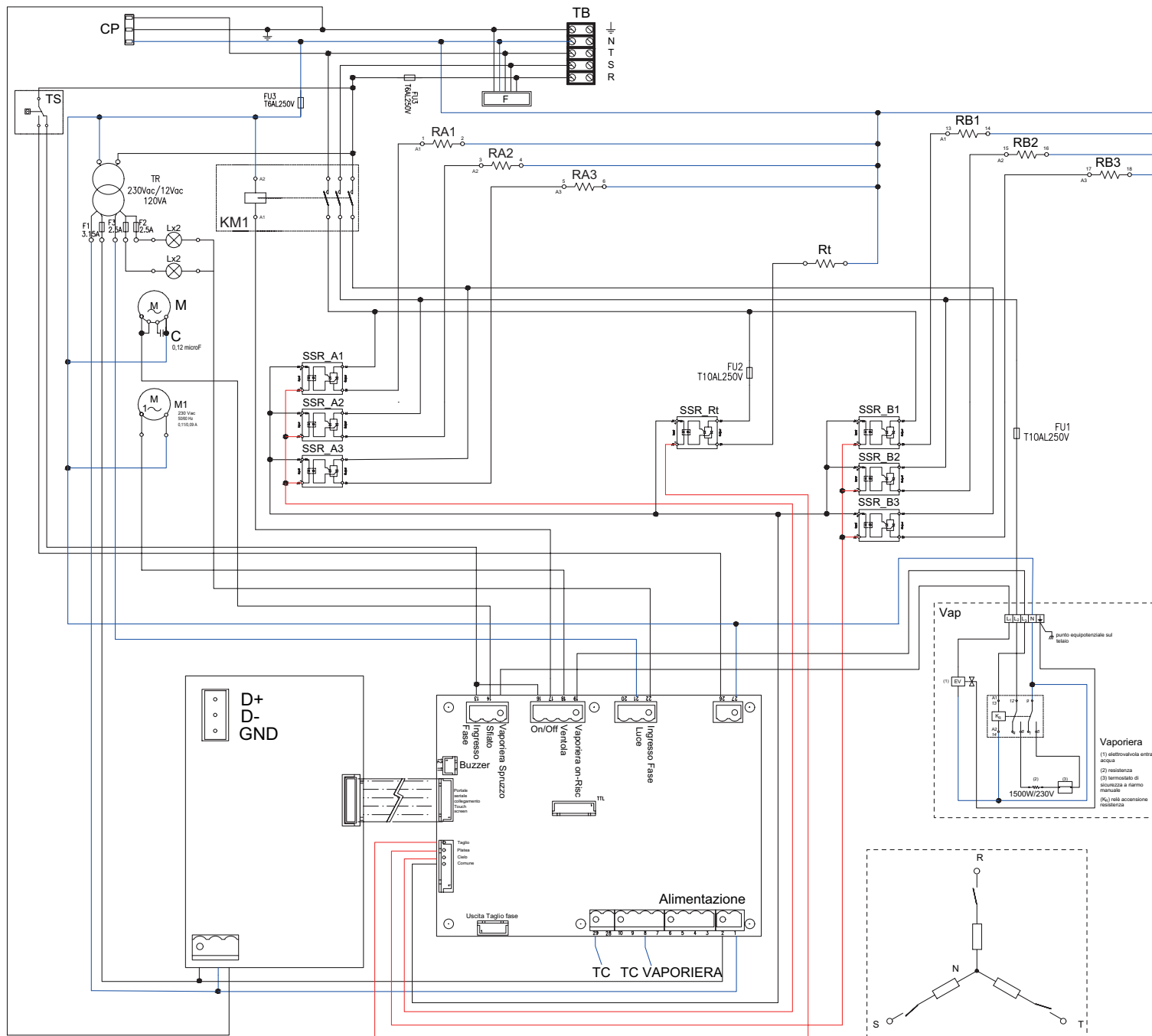


Fig.15.

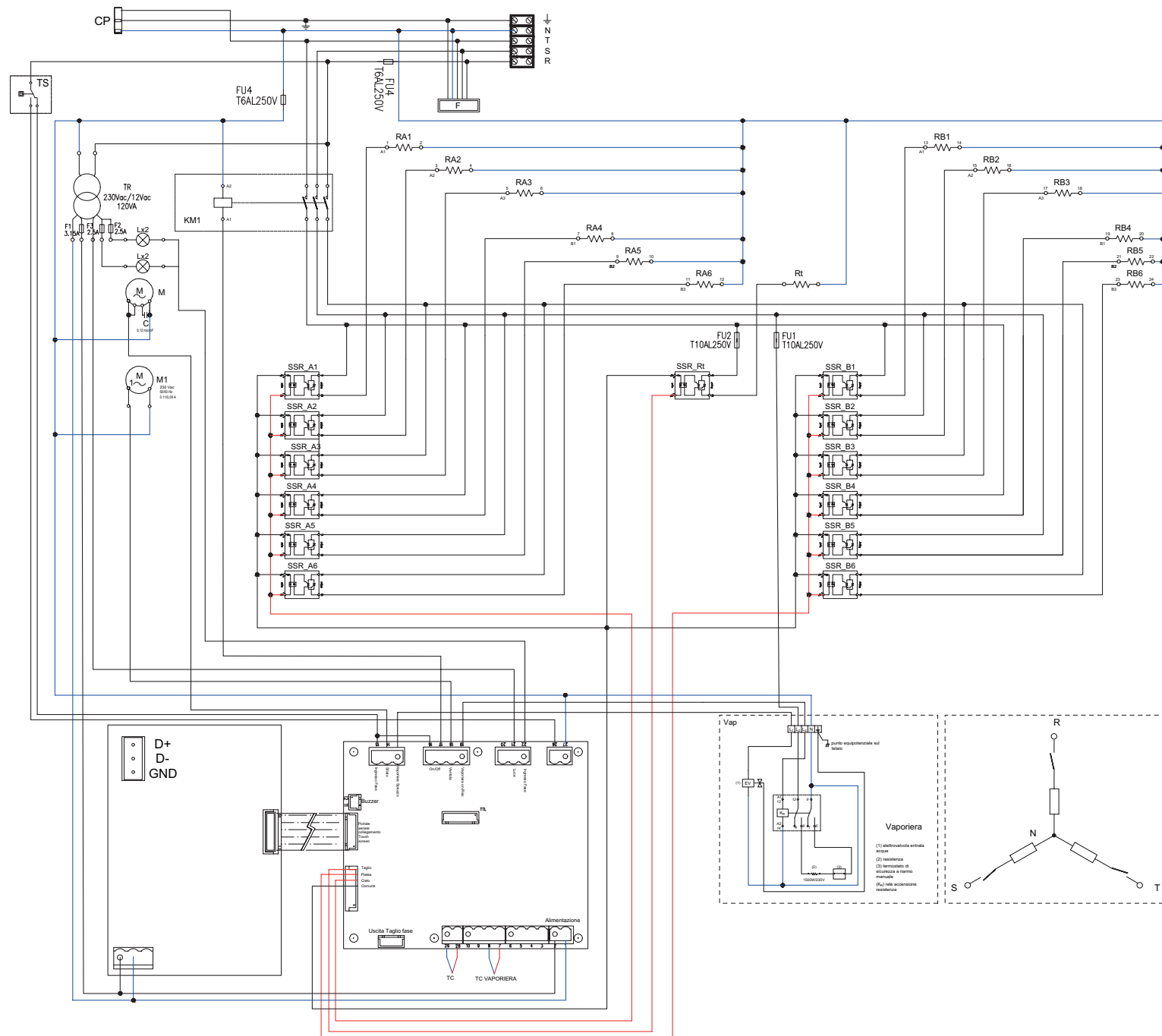


2T-3T AC3 N 400

Abbreviation	PIN description
1	N/A
2	N/A
3	Phase downstream from KM1
4	Technical room fan
5	From safety thermostat to KM1 coil
6	Phase upstream from KM1
7	N/A
8	Smoke vent opening motor
9	Cooking chamber lights
10	Steam evacuation
11	Steamer heating element supply
12	Phase downstream from KM1

Abbreviation	Description
AL	Control panel supply 25.2W, 230Vac/12Vcc
C	Motor start capacitor
CTRL.B	Oven control board
EV	Water inlet solenoid valve
F	Noise filter
FUx	Fuses
KM1	Main contactor
KR	Steam. heating element switching relay
L	Cooking chamber lights
M1	Board cooling fan motor
M	Flue opening motor
RA1...6	Top heating elements
RB1...6	Bottom heating elements
Rt	Cutting heating element
ST	Safety thermostat
SSR_A1...6	Upper heating element solid state relay
SSR_B1...6	Lower heating element solid state relay
TB	Terminal board
TC	Thermocouple
TR	Light transformer 50VA, 230/12Vac double outlet
VAP	Steamer

Abbreviation	STEAMER description
(1)	Water inlet solenoid valve
(2)	Heating element
(3)	Manually reset safety thermostat
KR	Heating element switching relay

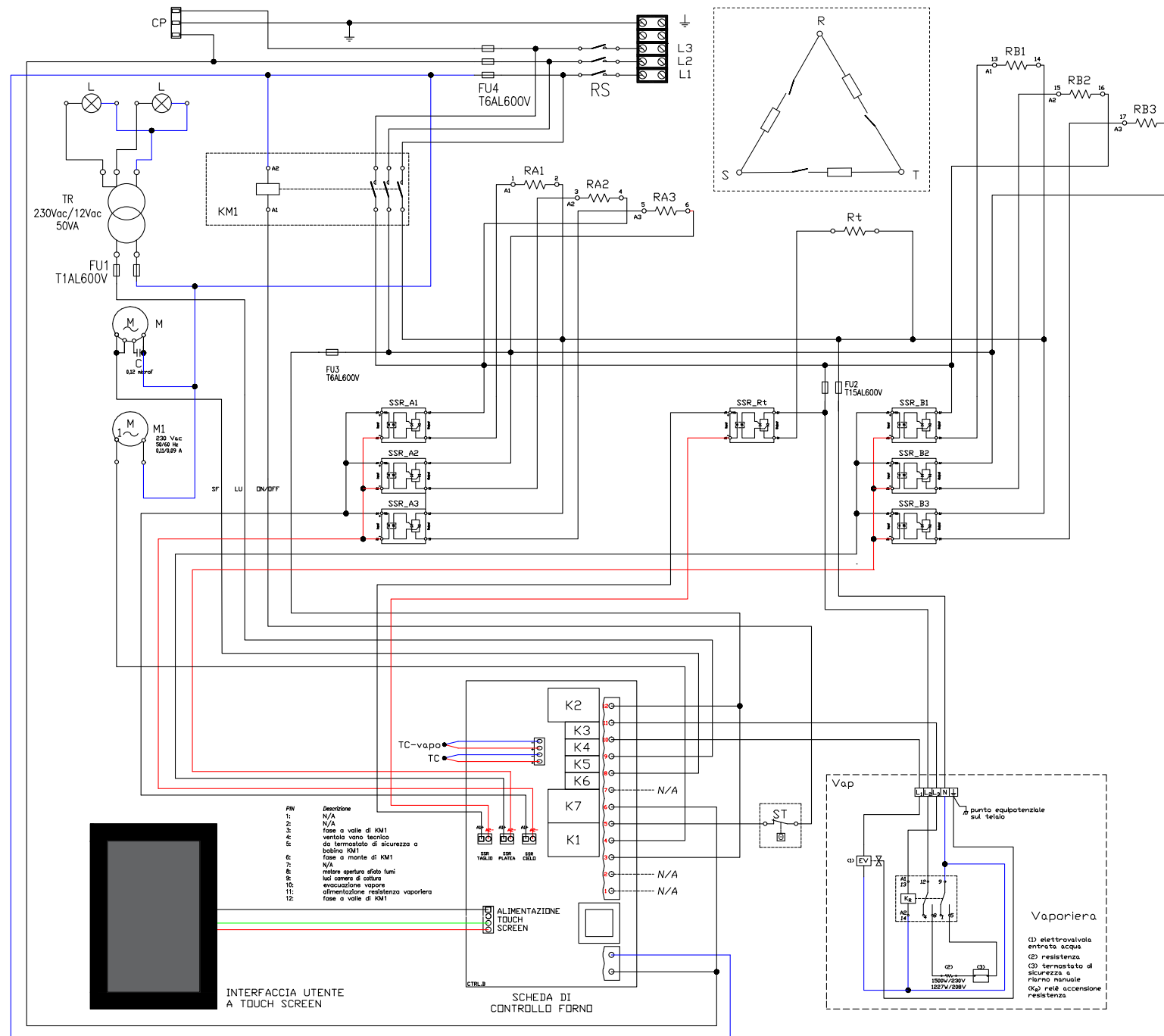


650 AC3 N 400

Abbreviation	PIN description
1	N/A
2	N/A
3	Phase downstream from KM1
4	Technical room fan
5	From safety thermostat to KM1 coil
6	Phase upstream from KM1
7	N/A
8	Smoke vent opening motor
9	Cooking chamber lights
10	Steam evacuation
11	Steamer heating element supply
12	Phase downstream from KM1

Abbreviation	Description
AL	Control panel supply 25.2W, 230Vac/12Vcc
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L	Cooking chamber lights
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M	Flue opening motor
RA1...6	Top heating elements
RB1...6	Bottom heating elements
Rt	Cutting heating element
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SSR_B1...6	Lower heating element solid state relay
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VAP	Steamer

Abbreviation	STEAMER description
(1)	Water inlet solenoid valve
(2)	Heating element
(3)	Manually reset safety thermostat
KR	Heating element switching relay

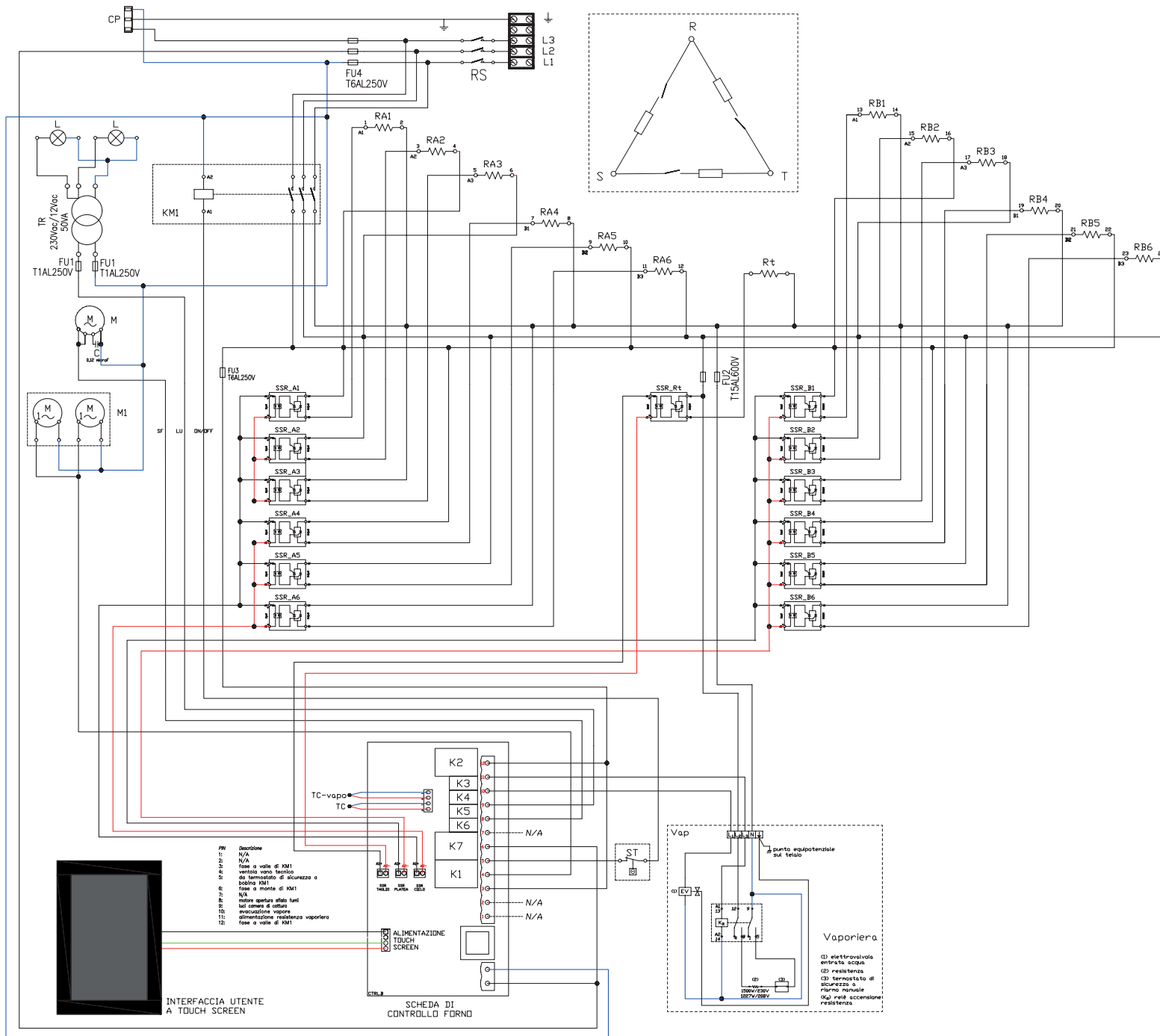


2T-3T AC3 208

Abbreviation	PIN description
1	N/A
2	N/A
3	Phase downstream from KM1
4	Technical room fan
5	From safety thermostat to KM1 coil
6	Phase upstream from KM1
7	N/A
8	Smoke vent opening motor
9	Cooking chamber lights
10	Steam evacuation
11	Steamer heating element supply
12	Phase downstream from KM1

Abbreviation	Description
AL	Control panel supply 25.2W, 230Vac/12Vcc
C	Motor start capacitor
CTRL.B	Oven control board
EV	Water inlet solenoid valve
F	Noise filter
FUX	Fuses
KM1	Main contactor
KR	Steam. heating element switching relay
L	Cooking chamber lights
M1	Board cooling fan motor
M	Flue opening motor
RA1...6	Top heating elements
RB1...6	Bottom heating elements
Rt	Cutting heating element
ST	Safety thermostat
SSR_A1...6	Upper heating element solid state relay
SSR_B1...6	Lower heating element solid state relay
TB	Terminal board
TC	Thermocouple
TR	Light transformer 50VA, 230/12Vac double outlet
VAP	Steamer

Abbreviation	STEAMER description
(1)	Water inlet solenoid valve
(2)	Heating element
(3)	Manually reset safety thermostat
KR	Heating element switching relay

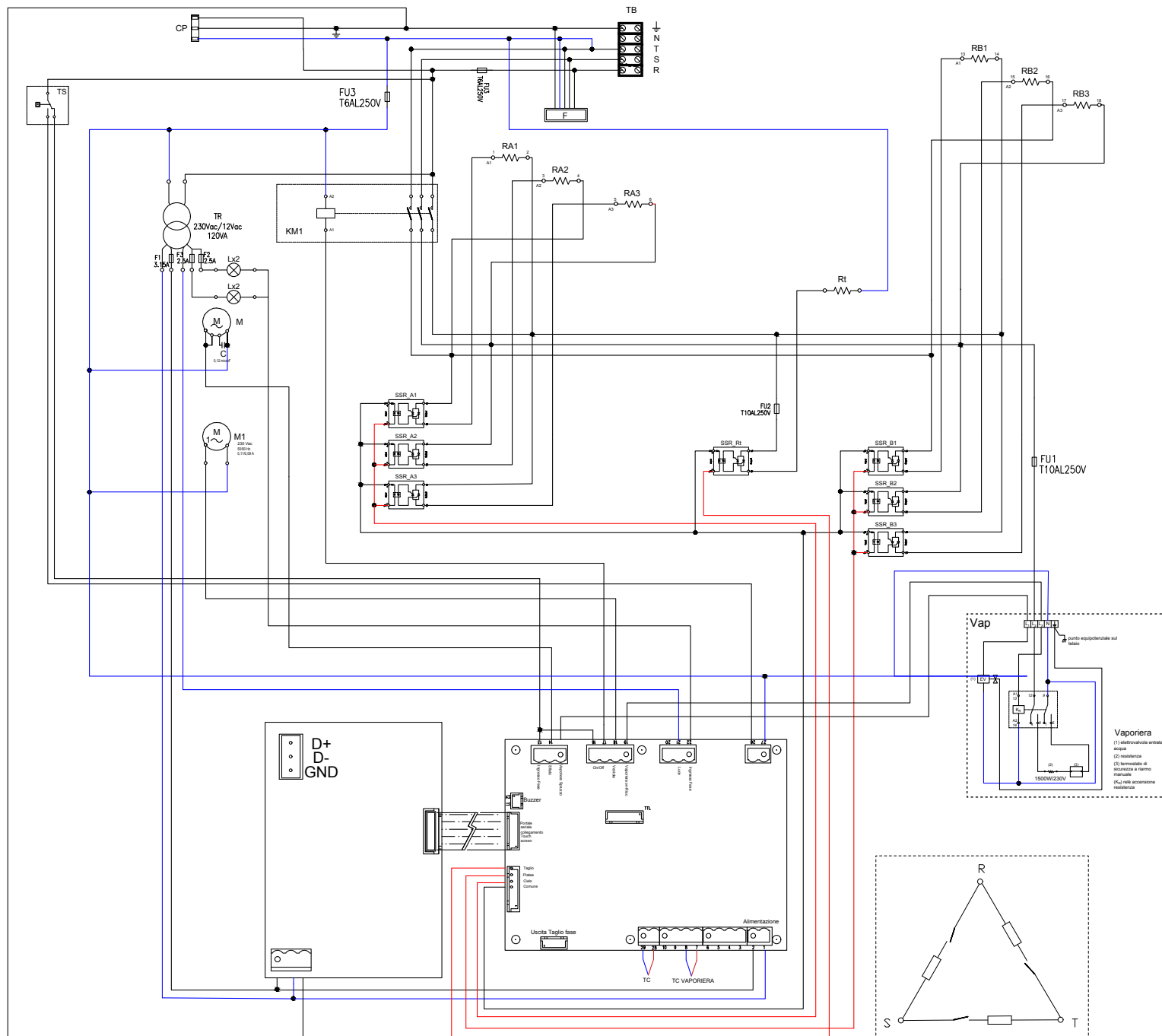


650 AC3 208

Abbreviation	PIN description
1	N/A
2	N/A
3	Phase downstream from KM1
4	Technical room fan
5	From safety thermostat to KM1 coil
6	Phase upstream from KM1
7	N/A
8	Smoke vent opening motor
9	Cooking chamber lights
10	Steam evacuation
11	Steamer heating element supply
12	Phase downstream from KM1

Abbreviation	Description
AL	Control panel supply 25.2W, 230Vac/12Vcc
C	Motor start capacitor
CTRL.B	Oven control board
EV	Water inlet solenoid valve
F	Noise filter
FUx	Fuses
KM1	Main contactor
KR	Steam. heating element switching relay
L	Cooking chamber lights
M1	Board cooling fan motor
M	Flue opening motor
RA1...6	Top heating elements
RB1...6	Bottom heating elements
Rt	Cutting heating element
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SSR_A1...6	Upper heating element solid state relay
SSR_B1...6	Lower heating element solid state relay
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TC	Thermocouple
TR	Light transformer 50VA, 230/12Vac double outlet
VAP	Steamer

Abbreviation	STEAMER description
(1)	Water inlet solenoid valve
(2)	Heating element
(3)	Manually reset safety thermostat
KR	Heating element switching relay

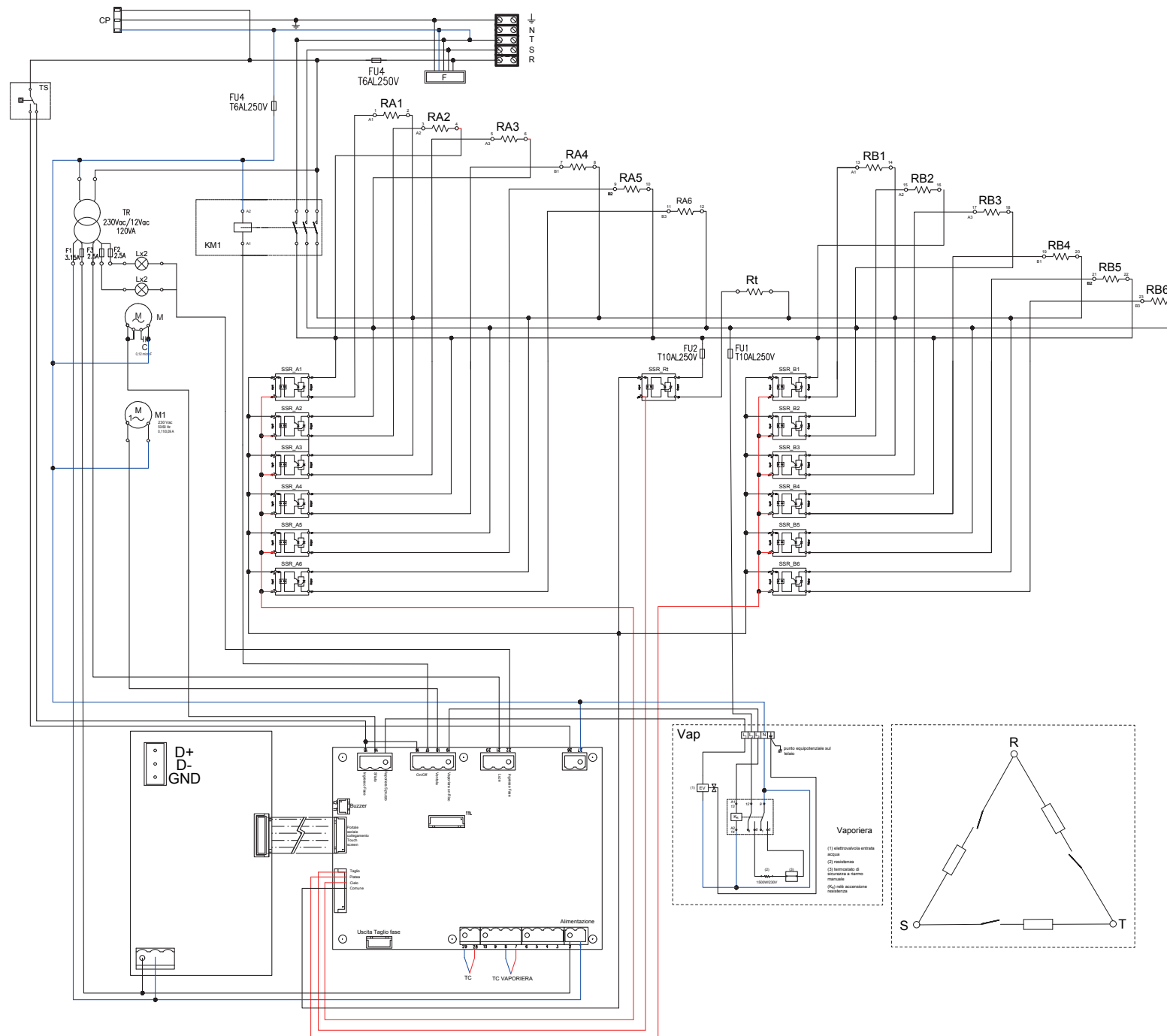


2T-3T AC3 230

Abbreviation	PIN description
1	N/A
2	N/A
3	Phase downstream from KM1
4	Technical room fan
5	From safety thermostat to KM1 coil
6	Phase upstream from KM1
7	N/A
8	Smoke vent opening motor
9	Cooking chamber lights
10	Steam evacuation
11	Steamer heating element supply
12	Phase downstream from KM1

Abbreviation	Description
AL	Control panel supply 25.2W, 230Vac/12Vcc
C	Motor start capacitor
CTRL.B	Oven control board
EV	Water inlet solenoid valve
F	Noise filter
FUx	Fuses
KM1	Main contactor
KR	Steam. heating element switching relay
L	Cooking chamber lights
M1	Board cooling fan motor
M	Flue opening motor
RA1...6	Top heating elements
RB1...6	Bottom heating elements
Rt	Cutting heating element
ST	Safety thermostat
SSR_A1...6	Upper heating element solid state relay
SSR_B1...6	Lower heating element solid state relay
TB	Terminal board
TC	Thermocouple
TR	Light transformer 50VA, 230/12Vac double outlet
VAP	Steamer

Abbreviation	STEAMER description
(1)	Water inlet solenoid valve
(2)	Heating element
(3)	Manually reset safety thermostat
KR	Heating element switching relay



650 AC3 230

Abbreviation	PIN description
1	N/A
2	N/A
3	Phase downstream from KM1
4	Technical room fan
5	From safety thermostat to KM1 coil
6	Phase upstream from KM1
7	N/A
8	Smoke vent opening motor
9	Cooking chamber lights
10	Steam evacuation
11	Steamer heating element supply
12	Phase downstream from KM1

Abbreviation	Description
AL	Control panel supply 25.2W, 230Vac/12Vcc
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ST	Safety thermostat
SSR_A1...6	Upper heating element solid state relay
SSR_B1...6	Lower heating element solid state relay
TB	Terminal board
TC	Thermocouple
TR	Light transformer 50VA, 230/12Vac double outlet
VAP	Steamer

Abbreviation	STEAMER description
(1)	Water inlet solenoid valve
(2)	Heating element
(3)	Manually reset safety thermostat
KR	Heating element switching relay

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.

Checking the operation

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.

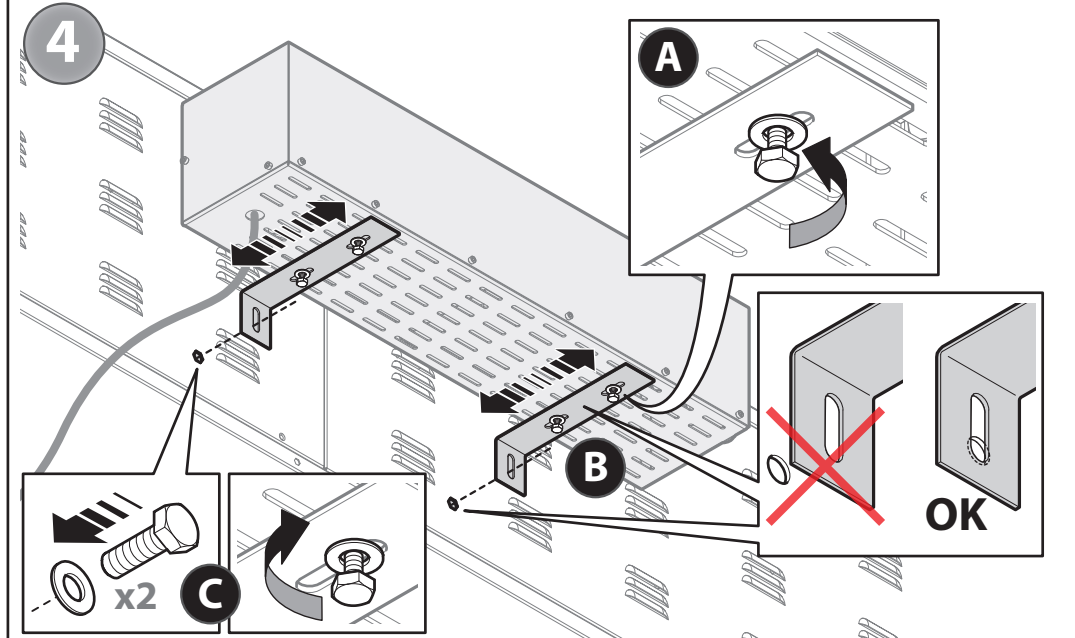
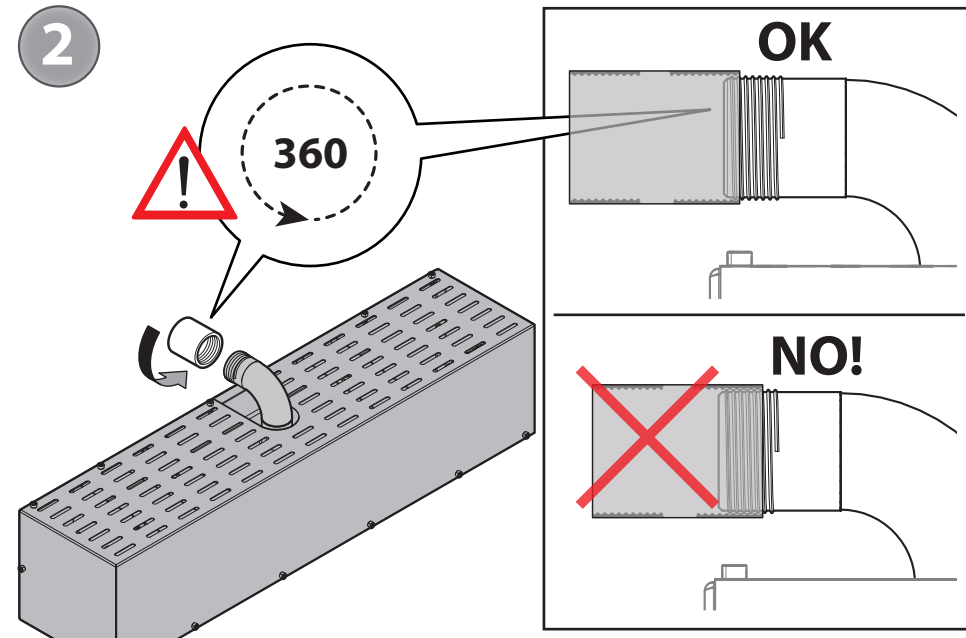
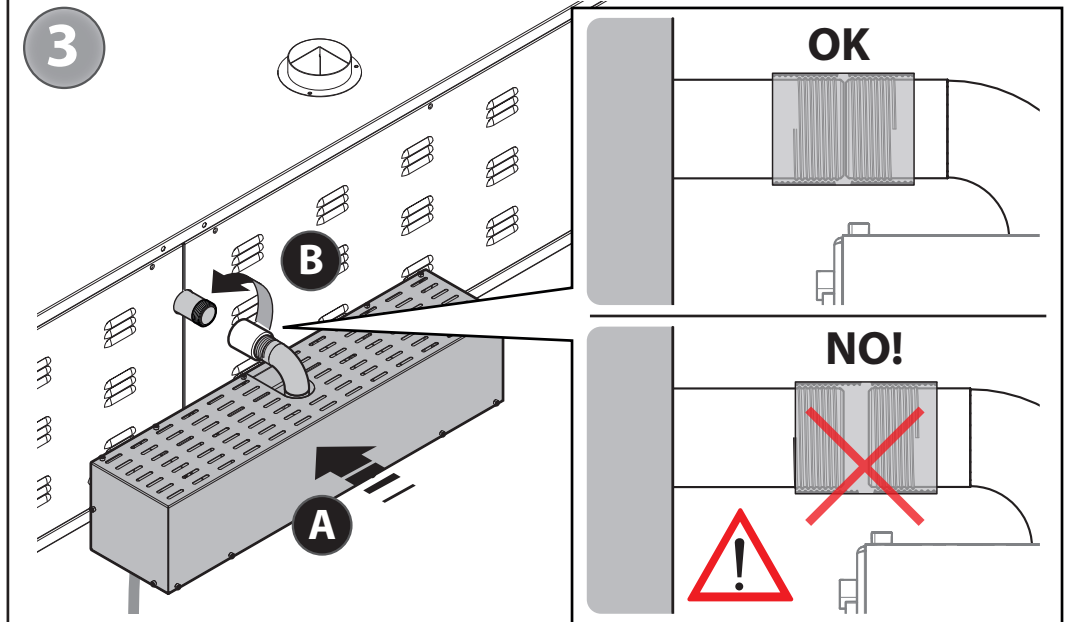
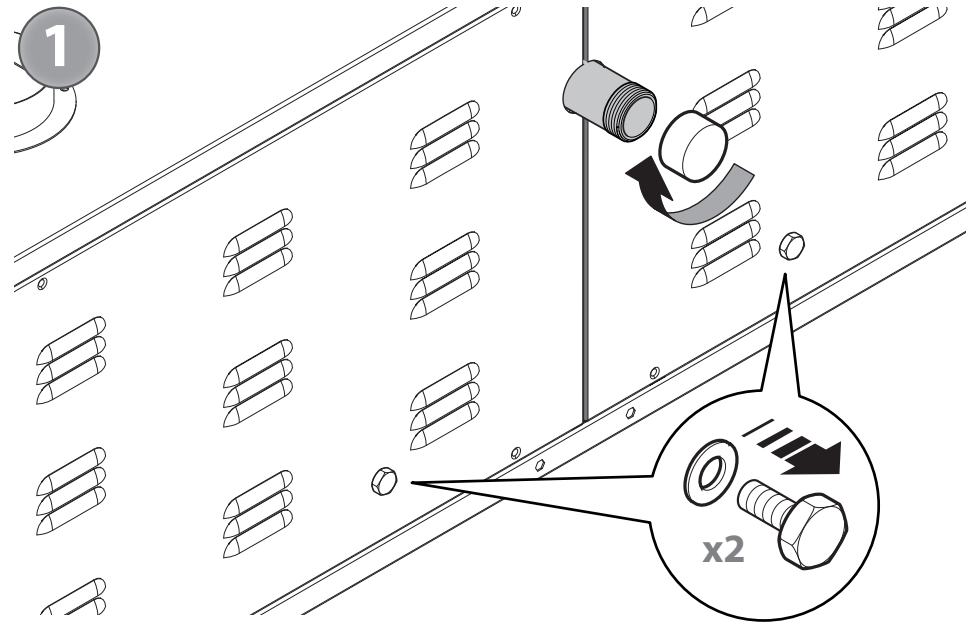
On first startup, set the temperature to a value of **150 °C - 302 °F**, top percentage 80%, bottom 20% for at least **8 hours**, **without any food inside**: we recommend the flue is kept fully open during this time.

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.

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.

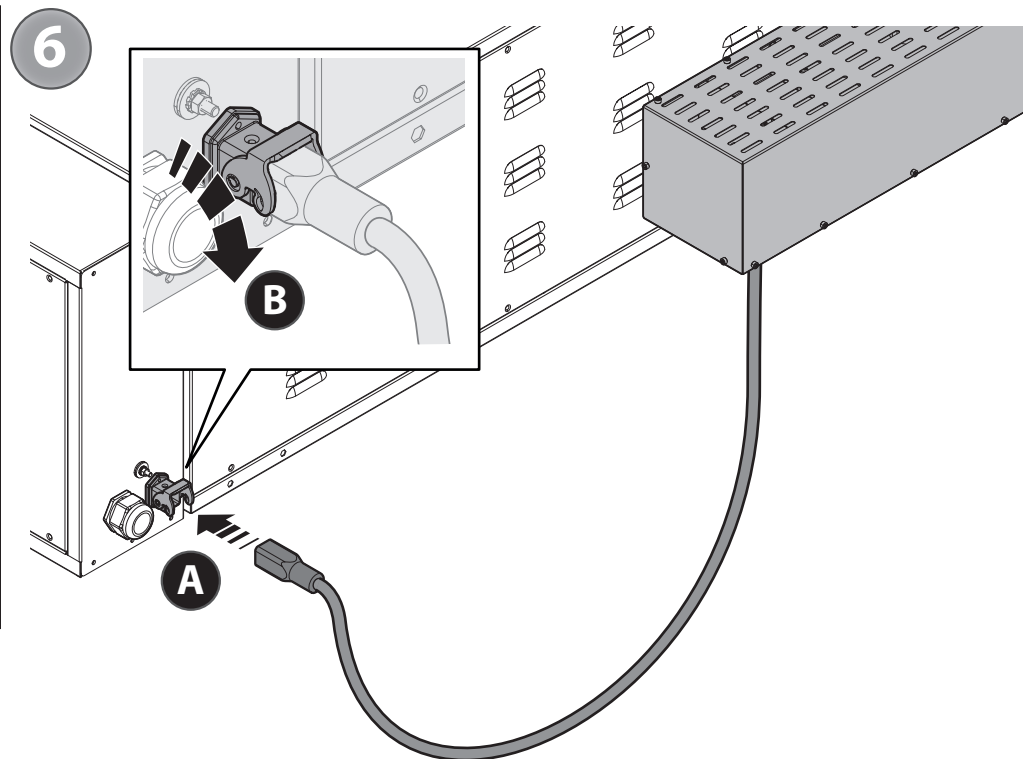
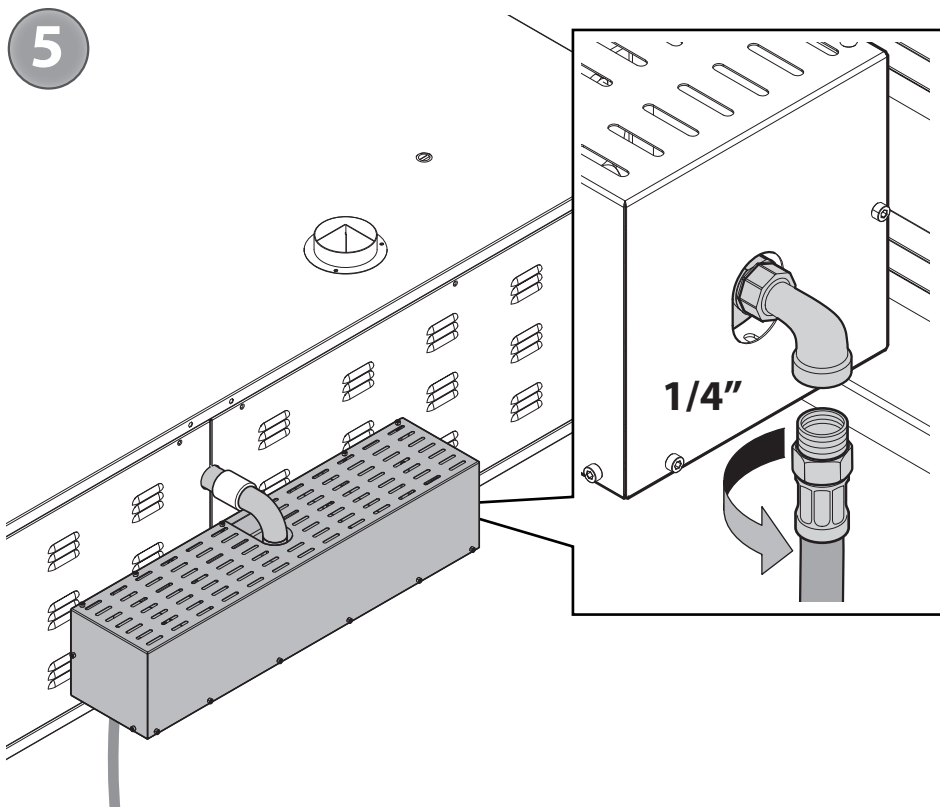
✓	Positioning checks	Reference chapter on page...
	Is the installation room adequate and compliant with regulations? (correct ventilation, maximum/minimum temperature, etc.)	<u>Transport and positioning of the oven on the planned base</u> on page 24
	Is the appliance perfectly level?	
	Is the appliance resting on the base underneath and is this suitable to support the weight of the oven?	
	Have the minimum distances stated been complied with?	<u>Preliminary operations</u> on page 23
	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!	<u>Smoke extraction</u> on page 32
	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?	<u>Electrical connection</u> on page 33
	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.	<u>Smoke extraction</u> on page 32
✓	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?	-

Steamer assembly (option)



It is possible to connect to Leonardo ovens the steamer accessory mod. N602870184
WARNING! DISCONNECT THE OVEN FROM THE MAINS BEFORE INSTALLING THE STEAMER

Steamer assembly (option)



Multimedia page

From this page it is possible to import/export files from/to a USB stick connected to the special USB connector.

► Fig.16.

The USB port is located inside the oven, behind the touch display and is accessible only by removing the right side of the appliance.



This operation is therefore reserved only to qualified personnel since, by opening the oven panel, you have access to live and therefore potentially dangerous parts.

Ⓐ Ⓑ Ⓒ After inserting the stick, access the screen by touching the corresponding icons.

You can import:

- **Files** in CSV (.csv) format containing **program parameters**.

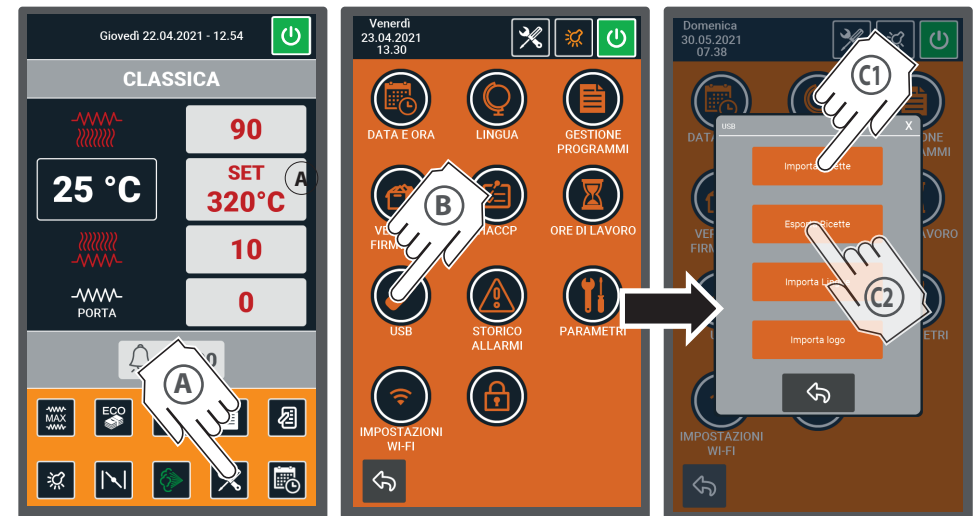
You can export:

- **Files** in CSV (.csv) format containing **program parameters** (1-50).

The specifications of the CSV file are as follows:

- .csv file extension
- Name of the file "PrgImp.csv"
- Nine columns separated by commas and n+1 lines representing header (specified format) and parameters (see files provided with this specification).

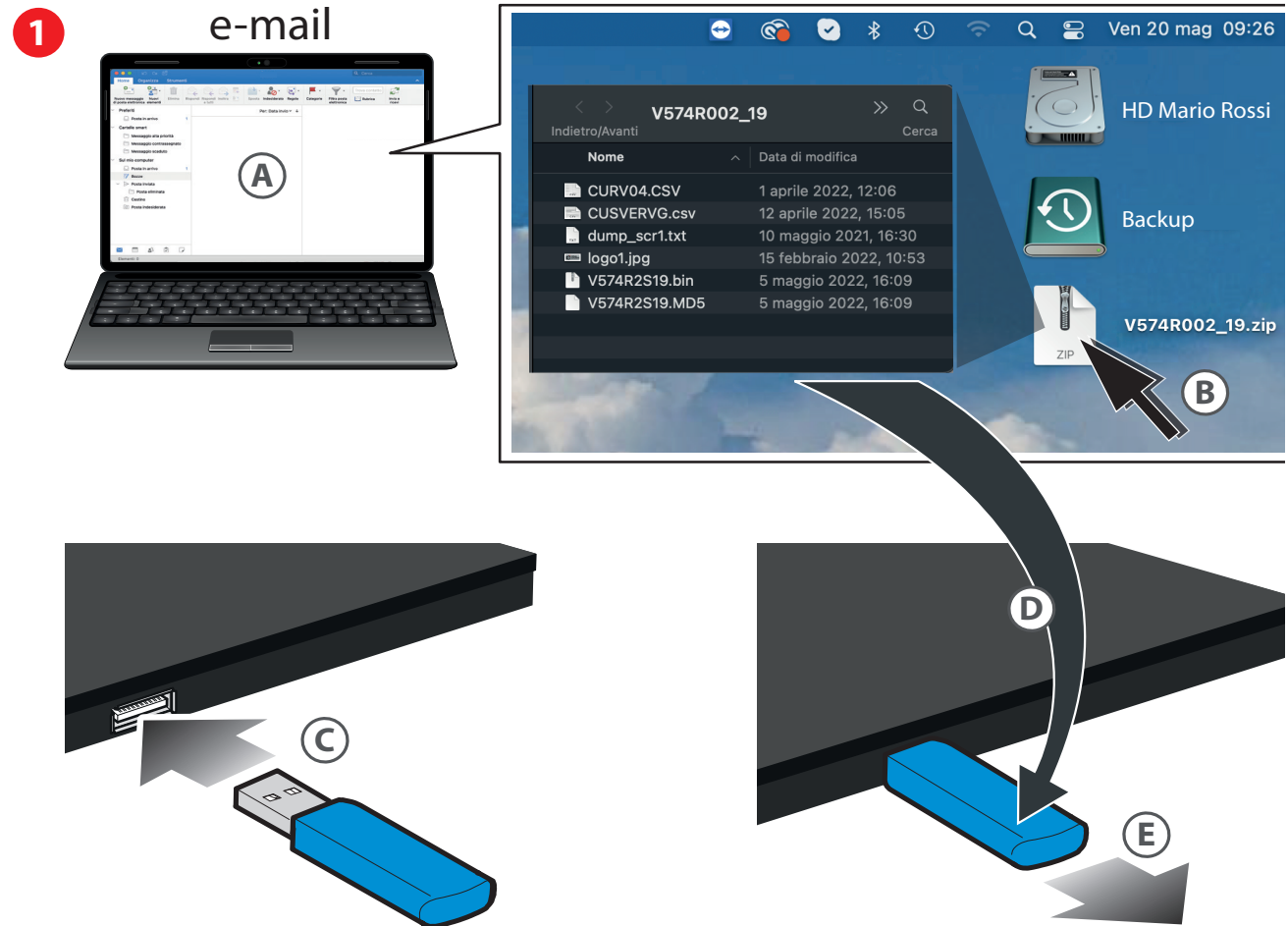
Fig.16.



Firmware update

1 DOWNLOADING THE FIRMWARE UPDATE

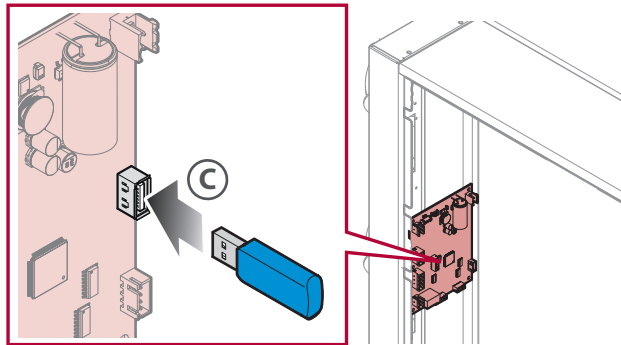
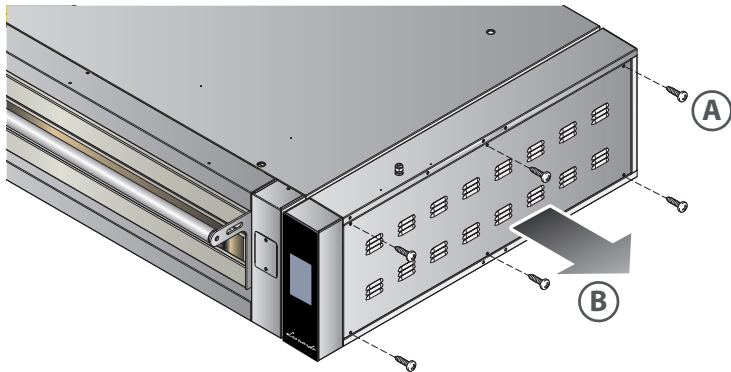
- A** Open your email and download the zipped folder received from the Manufacturer/Dealer
- B** Open the zipped folder quickly clicking twice on it; inside it you will find the 6 files required for the update.
- C** Insert into your computer a USB stick, empty and formatted FAT32
- D** Drag the 6 update files inside it
- E** Take out the USB stick from the computer correctly.



2 CHECKING THE CURRENT FIRMWARE VERSION

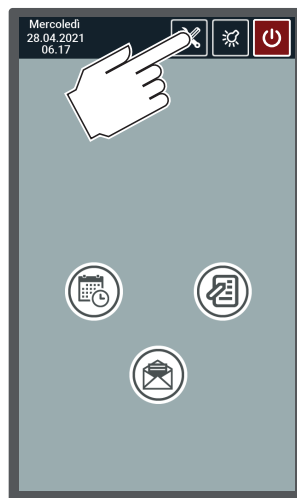
- A** With the oven in stand-by, touch the **SERVICE** icon.
- B** Touch the **FIRMWARE VERSIONS** icon
- C** The display will show the firmware version installed on the oven; press the **BACK ARROW** to exit the screen.





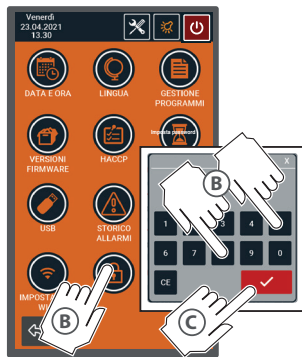
3 CUPLOADING THE UPDATED FIRMWARE

- A Unscrew the screws that retain the side panel
- B Remove the side panel and access the board behind the Touch panel
- C Insert the stick on which the 6 update files were copied into the USB port located behind the Touch board.



4

With the oven in stand-by, touch the **SERVICE** icon.



5

- A Touch the **PADLOCK** icon
- B Enter the password **58** to access the protected parameters.
- C Confirm with



8

When uploading is complete, confirm by touching the key



6

Touch the **FIRMWARE UPDATE** icon.



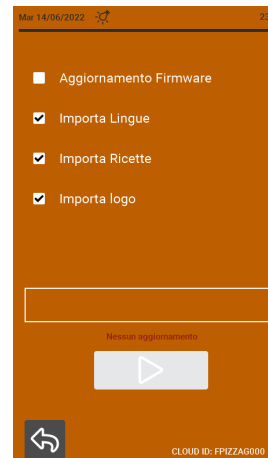
9

Wait until the procedure is finished. The screen will restart and display the **UPLOADING** screen.



7

Touch the icon: the new firmware version up-load starts.
As the firmware is loaded, the bar will turn orange to indicate the progress of the loading procedure.



10

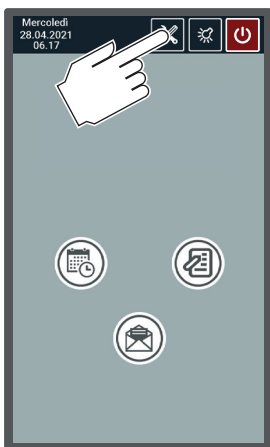
- A Check off the last three items
- B Start the uploading process.



A counter inside the oven counts the work hours carried out; after a certain number of hours, a pop-up appears on the display that warns about the need to carry out maintenance on the oven. After carrying out the required operation (for example cleaning under the stones), it is necessary to restart the working hours count from zero, resetting the counter.

1

Touch the warning screen to continue with the operation.



2

With the oven in stand-by, touch the **SERVICE** icon.



3

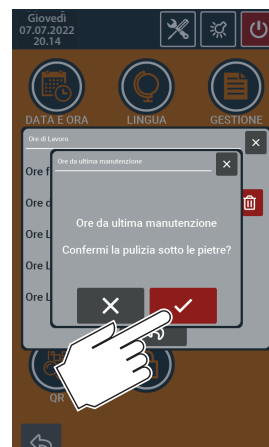
Touch the **WORK HOURS** icon.



4

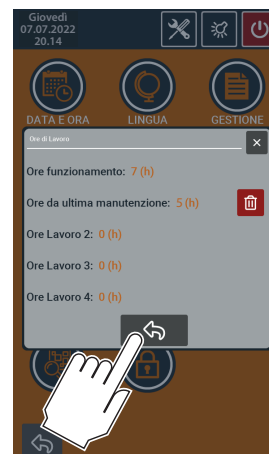
Touch the **BASKET** icon next to "Hours since last maintenance: 5* (h)"

* the shown number is just an example



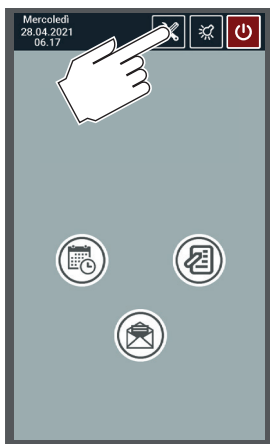
5

Touch the **✓** key to confirm the reset of the maintenance hours (hour counter reset).



6

Touch the **BACK ARROW** icon or wait a few seconds to exit the screen.



7

Touch the **SERVICE** icon to go back to the stand-by screen.



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 the Dealer 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.

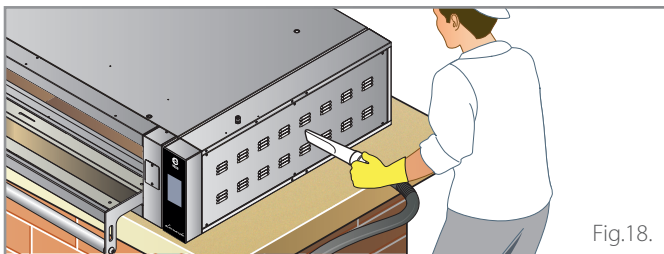


Fig.18.

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

► **Fig.17.**

If the oven is used mainly with brick cooking, periodically remove with a screwdriver the screws of the brick bead profile, remove the refractory bricks from the front and suck the charred residues on the bottom with an ash vacuum cleaner. Before repositioning the bricks, clean them with a stiff bristle brush.

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 on request.

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

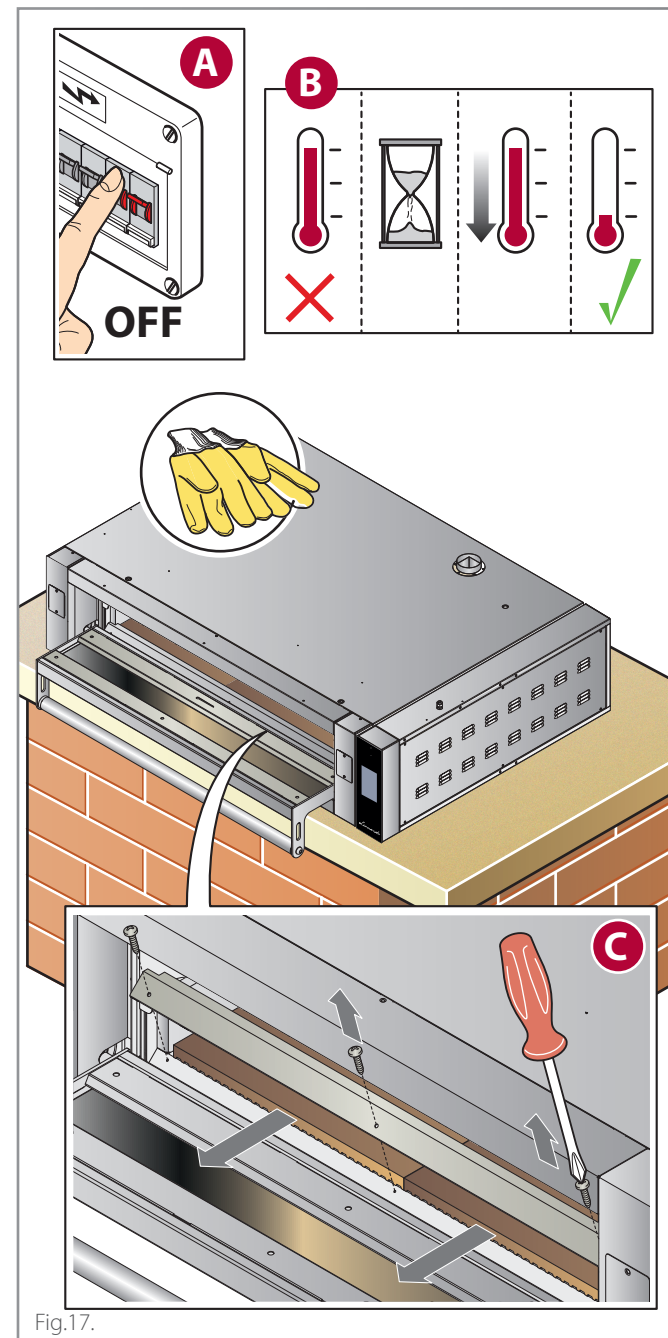


Fig.17.

CLEANING THE RUSTICATED SURFACE

► Fig.17.

Remove the screws of the stone block profile with a screwdriver, remove the rusticated surface from the front and clean it with a soft cloth soaked in hot soapy water. Avoid using abrasive or excessively aggressive products. Finish with a thorough rinsing and drying, then reposition it.



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.

► Fig.20.

CLEANING THE CHAMBER WITH PYROLYSIS | MANUAL

- ① Touch the **ON/OFF**  key (if the oven is off);
- ② touch the **PYROLYSIS** key;
- ③ confirm pressing **OK**: the heating of the cooking chamber starts until the temperature of 400 °C - 752 °F is reached, when the function stops and the oven switches off automatically without you needing to do anything. To block the function early, press the pyrolysis key again or turn the oven off with the **ON/OFF** key .
- ④ in 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.19.**

! When the pyrolysis function starts, the room lights are turned off to preserve them.

CHAMBER CLEANING WITH PYROLYSIS IN "WEEKLY

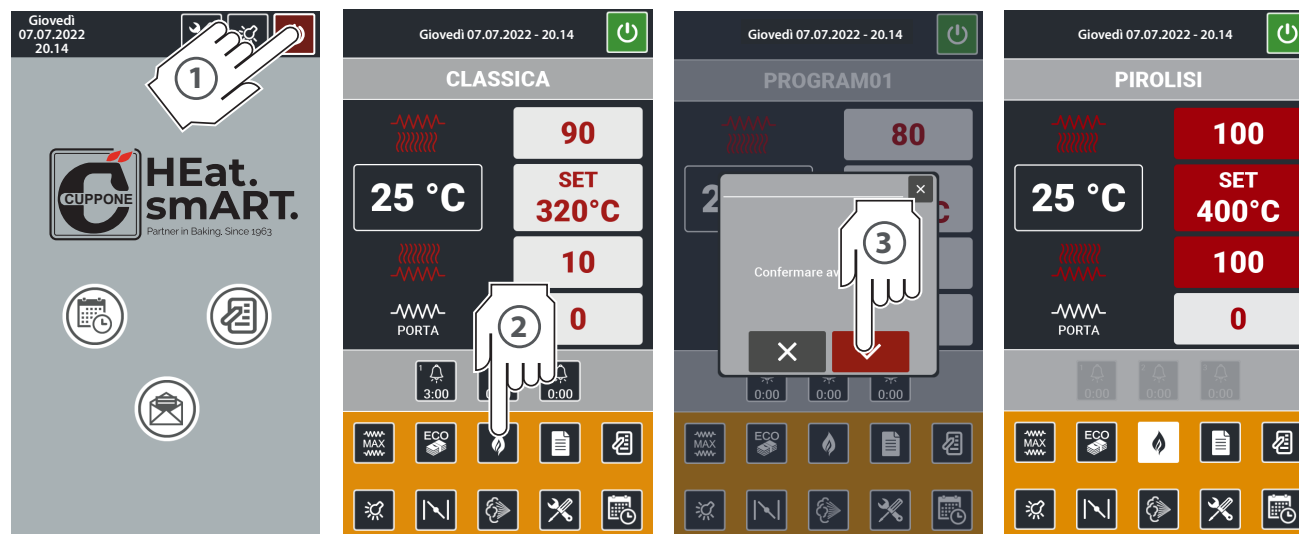


Fig.20.

PROGRAMMING" MODE

It is possible to clean the chamber with pyrolysis as a programmed event accessing the **Programmed switch-on** menu (see user manual) and indicating the time when you want pyrolysis to be performed.



Attention, if you program the start of the function:

- at 11:59 pm on Monday, the function will start that day and at that time;
- at 00:00 the function will always start on Monday, at midnight.

Therefore, if you want to start it at midnight on Tuesday, you must select the key relating to that day.

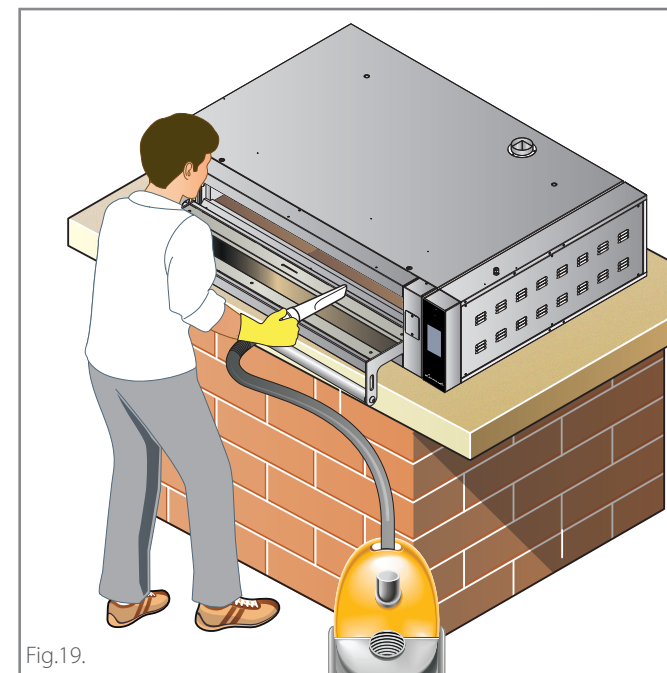


Fig.19.

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.21.

REPLACING THE INTERNAL BULB AND GLASS

► Fig.22.

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 touch the bulb glass with your bare hands; always wear gloves.

Never switch the oven on without having refitted the bulb protective plate.

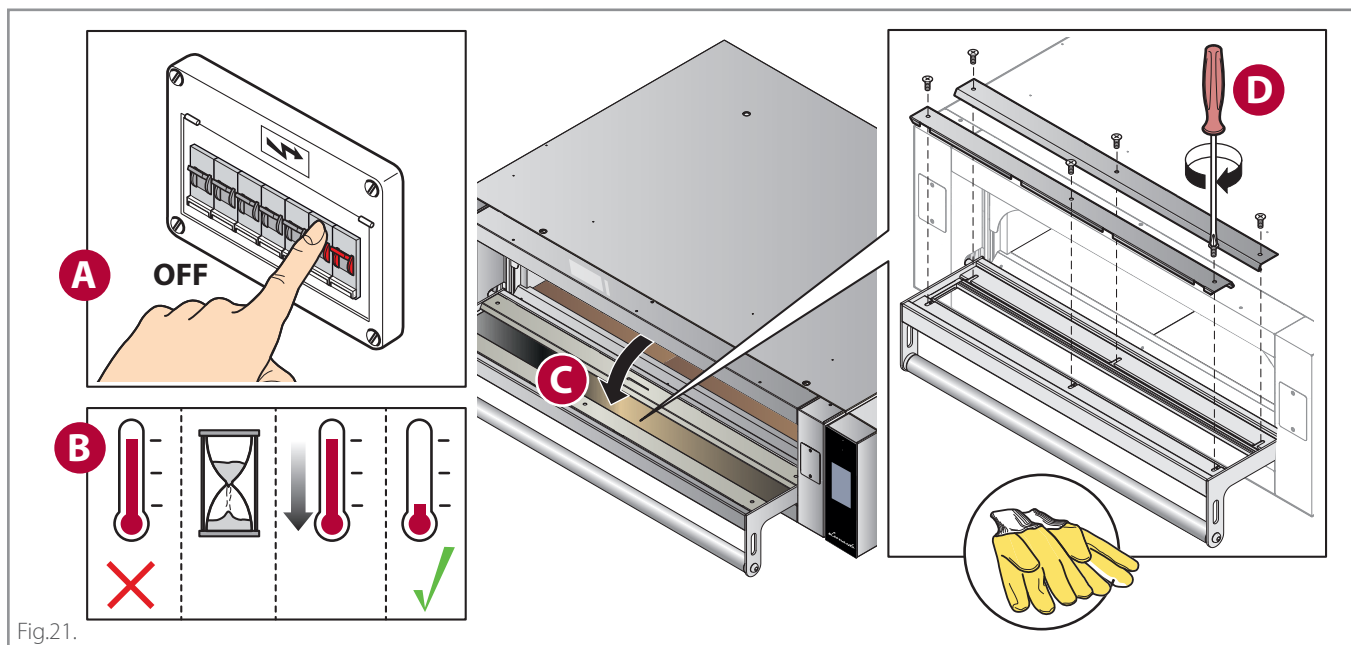


Fig.21.

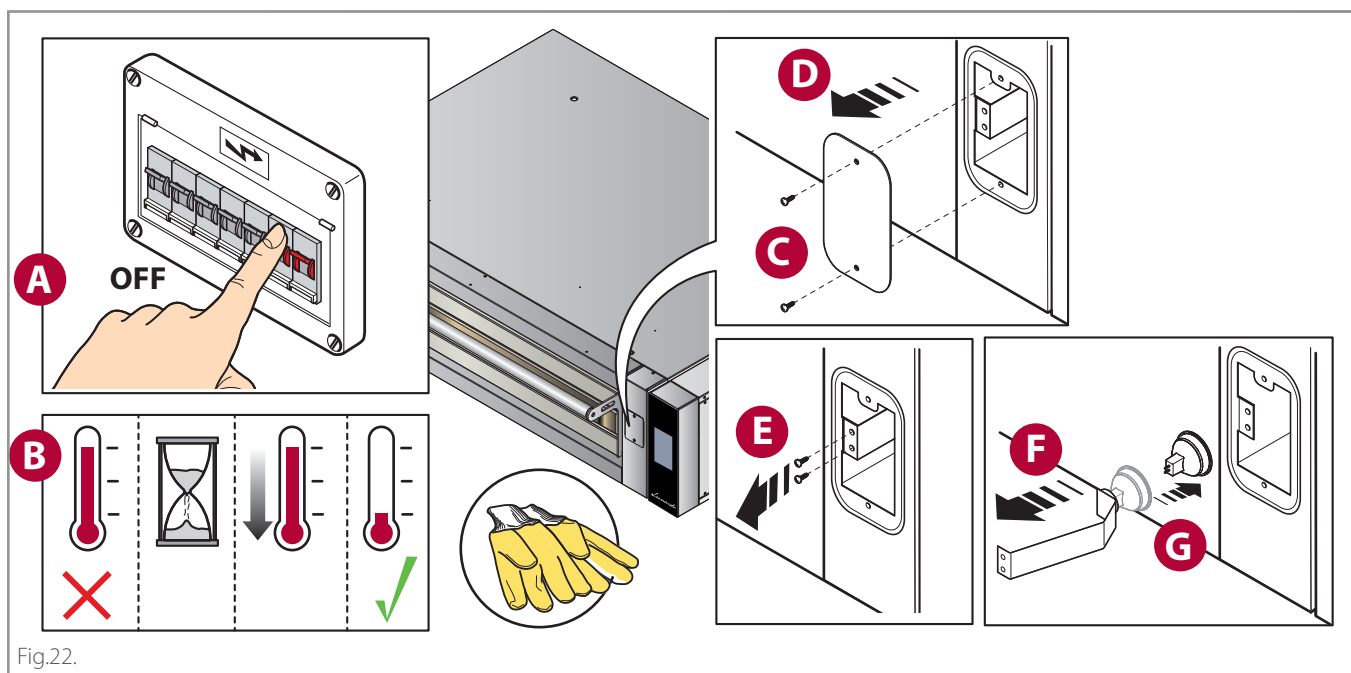
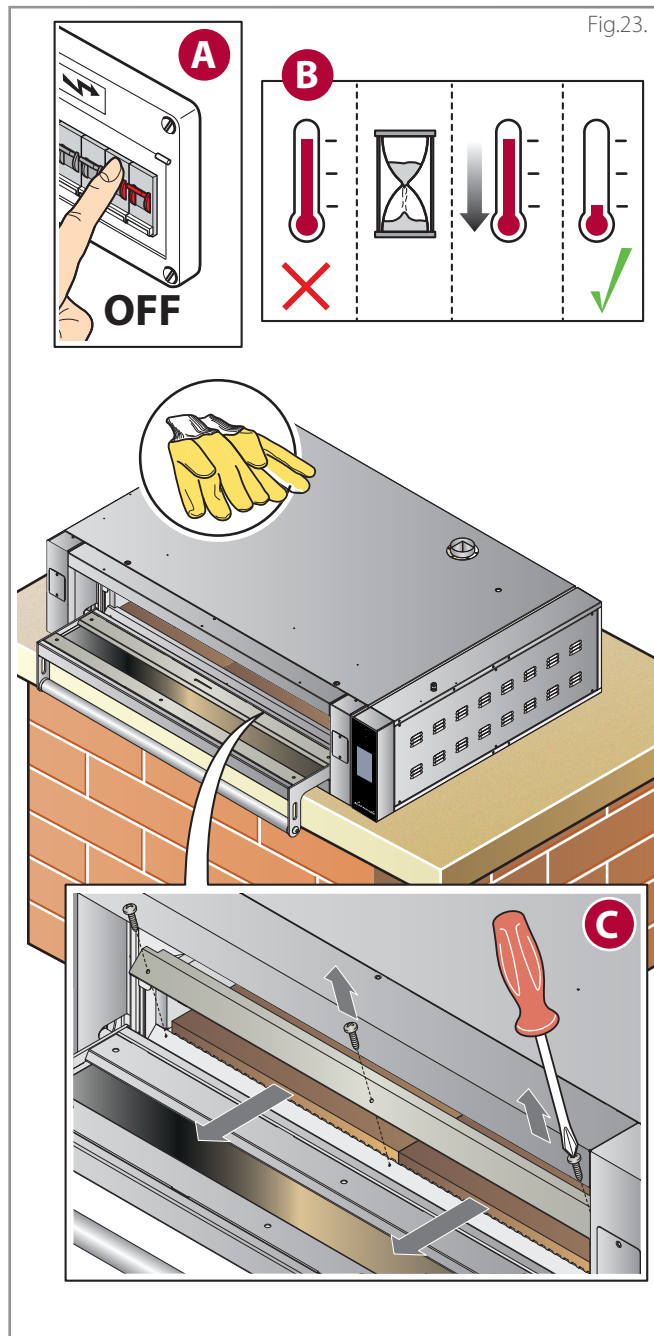


Fig.22.

REPLACING THE REFRACTORY BRICKS

► Fig.23.



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