

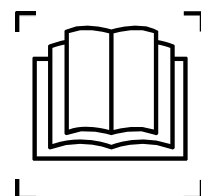


COMBI OVEN

INSTALLATION AND OPERATING INSTRUCTIONS



MPD 2011 ERAM, MPD 2011 GRAM





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Dear installer

This booklet contains all the information necessary for the correct installation of the equipment. We therefore recommend that you read it carefully before assembly and keep it in a safe place for future reference.

If any step is not clearly understood, the manufacturer is available to provide any technical information.

Good luck with your work!



A1. Safety warnings



Failure to comply with the following rules may result in damage and injury, including death, and will void the warranty and relieve the Manufacturer of any liability.

warranty void and release the manufacturer from any liability.



Before installing and maintaining the equipment, **read this manual carefully and keep it in a safe place** for future reference by various operators.



Any unauthorized interventions, tampering, or modifications that do not comply with the instructions in this manual will void the warranty.



Always attach the manual when transferring the oven; if necessary, request a new copy from an authorized dealer or directly from the manufacturer.



When transporting the equipment, use suitable personal protective equipment (PPE) and means appropriate to the weight and size of the equipment. Before moving the equipment, make sure you are in full possession of your physical and mental faculties and that the area around you is free of objects and people.



Once the packaging has been removed, check that the appliance is intact and has not been damaged during transport. Under no circumstances should a damaged appliance be installed and put into operation; if in doubt, contact technical support or your trusted dealer immediately.



If you do not understand all the contents of this manual, contact the manufacturer in advance.



All installation and extraordinary maintenance operations **must be performed only by qualified personnel authorized by the manufacturer**, in accordance with the regulations in force in the country of use and in compliance with the regulations.

A1. Safety warnings



Failure to comply with these regulations may cause damage and injury, even fatal, will void the warranty and relieve

the manufacturer of any liability.



Before installing and maintaining the appliance, **read this manual carefully and keep it in a safe place** for future use by other personnel.



Unauthorized interventions, modifications, or changes to the that are not in accordance with this manual will void the warranty.



When moving the oven, always include this manual; if necessary, request a new copy of the manual from an authorized dealer or directly from the manufacturer.



When transporting the appliance, use appropriate personal protective equipment (PPE) and equipment with the appropriate load capacity. The person handling the appliance must be in good physical and mental condition, and there must be no objects or persons in the handling area.



After removing the packaging, make sure that the appliance is intact and has not been damaged during transport. Under no circumstances should the appliance be installed and started up if it is damaged. If you have any doubts, contact the manufacturer's technical support or dealer immediately.



If you do not understand the entire contents of this manual, please contact the manufacturer.



All operations related to installation and extraordinary maintenance **may only be performed by qualified personnel authorized by the manufacturer**, in accordance with the regulations in force in the country where the appliance is used and in accordance with the regulations relating to the appliance and occupational safety.



Before installing the device, check that it complies with the regulations in force in the country of use and check the information on the type plate.

lative agli impianti e alla sicurezza sul lavoro.



Before installing the appliance, check that the systems comply with the regulations in force in the country of use and with the information on the rating plate. Disconnect the appliance from the electricity and water supply and close the gas shut-off valve (gas models only) before carrying out any installation or maintenance work, whether routine or extraordinary.



Any unauthorized interventions, tampering, or modifications that do not comply with the instructions in this manual will void the warranty.



Installation or maintenance other than that indicated in the manual may cause damage, injury, or fatal accidents.



During installation of the appliance, persons not involved in the installation must not pass through or remain in the work area.



The equipment must be easily movable for any extraordinary maintenance: make sure that any masonry work carried out after installation (e.g., construction of walls, replacement of doors with narrower ones, renovations, etc.) does not hinder movement.



The equipment must be transported using means suitable for its weight and size and equipped with personal protective equipment (PPE - gloves, safety shoes, etc.).



Do not turn the appliance upside down or lay it on its side for maintenance or to fix the feet and/or wheels.



The power cord must only be replaced by a qualified and authorized technician. The cord can only be replaced with one of similar characteristics with a yellow-green grounding wire.



Before performing any installation or maintenance, routine or extraordinary, disconnect the appliance from the power and water supply and close the gas shut-off valve (gas models only).



Unauthorized interventions, modifications, or changes that are not in accordance with this manual will void the warranty.



Installation or maintenance not specified in this manual may cause damage, injury, or death.



During installation of the appliance, persons not authorized to carry out the installation must not pass through or remain in the work area.



The device must be easy to move for any emergency maintenance: make sure that any masonry work carried out after installation (e.g., building walls, replacing doors with narrower ones, renovations, etc.) does not prevent movement.



The device may only be transported using means appropriate for its weight and dimensions and using personal protective equipment (gloves, safety shoes, etc.).



When performing maintenance or attaching legs or wheels, do not turn the device upside down or lay it on its side.



The power cord may only be replaced by a qualified and authorized technician. The cord may only be replaced with a cord with similar characteristics to the yellow-green grounding cord.



The manufacturer's label contains important technical information that is necessary when requesting maintenance or repair of the device: therefore, we recommend that you do not remove, damage, or alter it.



As the packaging material is potentially hazardous, keep it out of the reach of children or animals and dispose of it properly in accordance with local regulations.



The serial number plate provides important technical information: this is essential when requesting maintenance or repair of the equipment: we therefore recommend that you do not remove, damage, or modify it.



Packaging material, as it is potentially hazardous, must be kept out of the reach of children or animals and disposed of correctly in accordance with local regulations.

Do not place any objects (e.g., books, oven gloves, etc.) between the oven and the support surface.



The appliance must be placed in a stable and secure position on the support provided in order to prevent any possible movement or overturning; the support unit must be able to support the weight of the appliance when fully loaded without deforming or yielding and must be made of fireproof and heat-resistant material.



Do not place any objects (e.g., brochures, oven mitts, etc.) between the oven and the supporting surface.



The appliance must be placed stably and securely on the prepared surface so that it cannot move or tip over; the surface must have sufficient load-bearing capacity so that, after installation the appliance does not deform or crack, and must be constructed of fireproof and heat-resistant material.

For gas appliances only

Install mandatory the appliance in rooms that meet the safety requirements of current regulations and have adequate ventilation. Ensure that there is a continuous exchange of air from the outside to ensure proper combustion and to prevent the formation of volatile substances that are harmful to health (risk of suffocation!). Make sure:



- that the installation is carried out in accordance with the safety regulations of the country of use and the gas supply company;



- that the ventilation openings and exhaust of the equipment are not obstructed (e.g. by objects or walls);
- that the type of gas available corresponds to that indicated on the data plate;
- that the gas connection pipes correspond to the diameters indicated;
- that the components used for installation, not supplied by the manufacturer, are suitable for the installation

For gas appliances only



Applies an obligation to install equipment in rooms that meet safety requirements of applicable regulations and have adequate ventilation. Ensure continuous air exchange from outside to ensure proper combustion and prevention the formation health harmful volatile substances (risk of suffocation!).



Make sure:

- that the installation complies with the safety regulations of the country of use and the gas supply company;
- that the ventilation openings and exhaust of the device are unobstructed (e.g., proximity to objects or walls);
- that the type of gas available corresponds to the type specified on the data label;
- that the gas connection pipes correspond to the specified diameters;
- that components not supplied by the manufacturer and used for installation comply with the regulations in force in the country of use;

that the inlet pressure of the mains supply is at a maximum of 55 mbar; higher pressures are not permitted.

- that the mains inlet pressure is a maximum of 55 mbar; higher pressures are not permitted.



After connecting the gas, check that all components are perfectly sealed, preferably using non-corrosive foaming agents. Never use flames!



During initial start-up, a qualified technician authorized by the manufacturer must perform an exhaust gas analysis

del bruciatore (CO, CO₂) documentando sull'apparecchio i valori riscontrati.

inlet water pressure

1.5 - 3 bar (150 - 300kPa)

- that the pressure at the network inlet does not exceed 55 mbar; higher pressure values are not permitted.



After connecting the gas, check that the components are perfectly sealed, preferably using non-corrosive foaming substances. Avoid the use of flames at all costs!



During initial commissioning, a qualified technician authorized by the manufacturer must perform an analysis of the burner exhaust gas (CO, CO₂) and record the measured values on the device.

inlet water pressure

1.5 - 3 bar (150 - 300kPa)

A2. Explanation of pictograms

The installation instructions are valid for all models unless otherwise specified by the following pictograms:



Danger! Immediate danger or dangerous situation that could cause injury or death.



Danger! Hot surfaces, risk of burns and damage to heat-sensitive objects on contact (5041 - IEC 60417)



Useful tips and information



Grounding symbol



Equipotential symbol



Read the instruction manual

A2. Explanation of pictograms

The installation instructions apply to all models unless otherwise specified by the following pictograms:



Danger! A situation involving immediate danger or a hazardous situation that could result in injury or death.



Danger! Hot surfaces, risk of burns and damage to heat-sensitive objects when touched (5041 - IEC 60417).



Useful advice and information



Grounding symbol



Equipotential bonding terminal symbol



Read the instructions for use

The manufacturer reserves the right to make improvements to the equipment or accessories at any time without prior notice. The total or partial reproduction of this booklet is prohibited without the consent of the manufacturer. The measurements provided are indicative and not binding. In case of disputes, the original language of the manual is Italian. The manufacturer is not responsible for any translation/interpretation errors.

The manufacturer reserves the right to make improvements to the equipment or accessories at any time without notice. The distribution of this manual or any part thereof is prohibited without the manufacturer's consent. The dimensions provided are indicative and not binding. In case of disputes, the original Italian version of the manual shall prevail. The manufacturer is not responsible for any errors in translation/interpretation.

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p. 10	B2. Preliminary operations
p. 16	B3. Electrical connections
p. 22	B4. Gas connection (only for gas-powered models)
p. 26	B5. Water connections
p. 29	B6. Flue connection
p. 30	B7. Reading the serial number plate
p. 31	B8. WIFI connection

B1. Positioning

Transport to the installation site

- 1** ▶ Wearing protective clothing, transport the equipment to the installation site using a forklift: the correct way to transport it is by inserting the forks into the left or rear side, NEVER from the front. It is recommended to always move the equipment with the pallet in place.

Installation site characteristics

- 2** ▶ The room where the equipment will be placed must:
- be well ventilated and not exposed to atmospheric agents;
 - have a smooth, perfectly level floor that can support the weight of the fully loaded equipment.
 - have a temperature above +5°C;
 - have humidity not exceeding 70%;
 - comply with current regulations in terms of workplace and plant safety;
 - not contain potentially explosive materials or substances;
 - be dedicated to food preparation.

By law, gas-powered appliances also require premises with a surface area and ventilation adequate for the power of the oven and equipped for the external evacuation of combustion gases.



When switched on, the appliance generates a lot of heat that radiates into the surrounding environment. For this reason:

- 3** ▶
- DO NOT place combustible, potentially explosive, or heat-sensitive objects (e.g., plastic decorations, lighters, etc.) near the appliance;
 - DO NOT place potentially explosive components (e.g., gas cylinders or pressurized containers) near the appliance, as there is a risk of explosion.
 - DO NOT insert any objects (e.g., books, oven gloves, etc.) between the oven and the worktop.
 - DO NOT place it near combustible walls or walls made of heat-sensitive materials (e.g., wood): if necessary, place non-combustible and heat-resistant thermal insulation material between the wall and the appliance.

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p. 16	B3. Electrical connection
p. 22	B4. Gas connection (only for models with gas supply)
p. 26	B5. Water connection
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p. 30	B7. Manufacturer's label
p. 31	B8. WIFI connection

B1. Location

Transport to the room where the equipment will be installed

- 1** ▶ Put on protective clothing and use a forklift to move the equipment to the room where it will be installed: for proper transport, insert the forks on the left side or at the rear, NEVER at the front. We recommend always moving the equipment on a pallet.

Characteristics of the room where the equipment will be installed

- 2** ▶ The room where the device will be located must:
- be well ventilated and not be exposed to the elements;
 - have a flat floor, perfectly level, that can bear the weight of the fully loaded equipment;
 - have a minimum temperature of +5 °C;
 - have a maximum humidity of 70%;
 - be in compliance with applicable regulations regarding occupational safety and equipment;
 - not contain potentially explosive materials or substances;
 - be designed for food preparation.

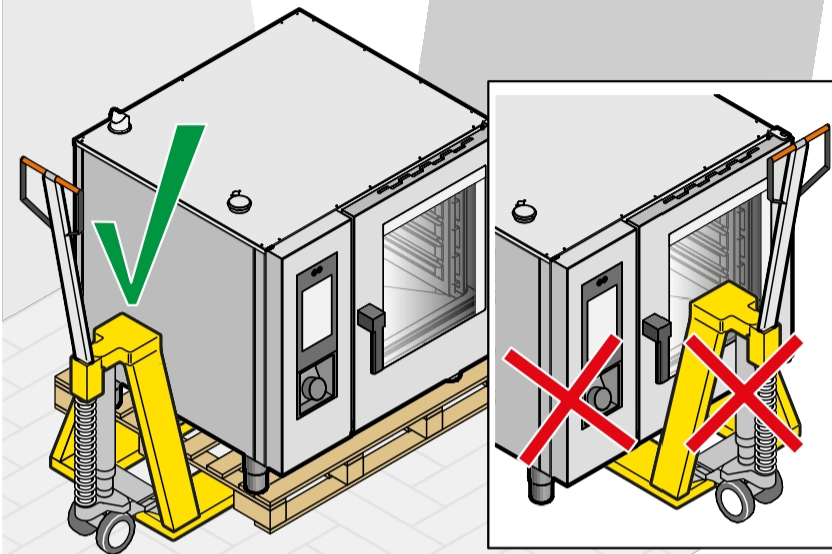
In accordance with the law, gas-fired appliances require, among other things, rooms with surfaces and ventilation appropriate to the output of the furnace and equipped for the removal of combustion gases to the outside.



When switched on, the equipment emits a large amount of heat, which spreads into the surrounding environment.

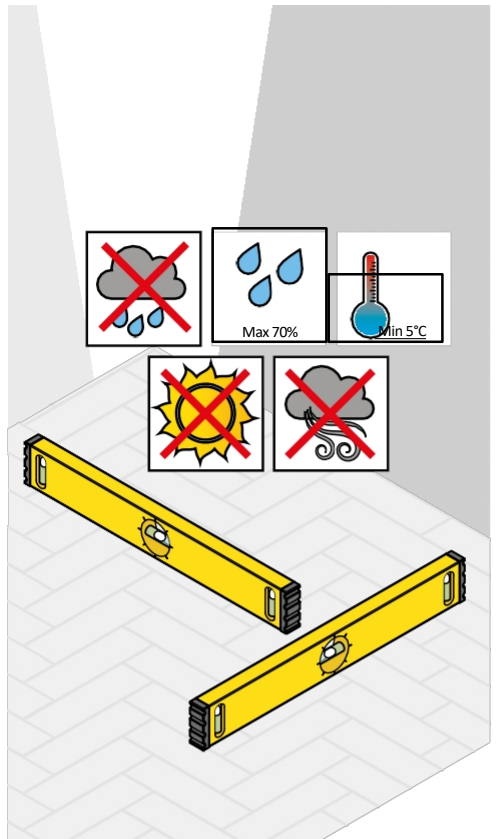
For this reason:

- 3** ▶
- DO NOT place flammable objects, potentially explosive objects, or heat-sensitive objects (e.g., decorative plastic objects, lighters, etc.) near the device.
 - DO NOT place potentially explosive objects (e.g., gas cylinders or pressurized bottles) near the device, as there is a risk of explosion.
 - Do not place any objects (e.g., brochures, oven mitts, etc.) between the oven and the support surface.
 - DO NOT place the oven near flammable walls or walls made of heat-sensitive materials (e.g., wood): if necessary, place heat-insulating material between the wall and the appliance that is non-flammable and not heat-sensitive.



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Pay close attention to the fire prevention regulations in force in the country of installation.



Pay close attention to compliance with fire prevention regulations in force in the country of installation.

B2. Preliminary operations

Checking the packaging components

Before starting installation, check that all the components required for installation are present and intact.



If a component is missing or damaged, contact the manufacturer or dealer.

Removing protective films



Slowly peel the protective films off the device: clean any adhesive residue with a suitable solvent without using tools that could damage the surfaces or abrasive or acidic detergents. Once removed, protective films must be kept out of the reach of children or animals as they are potentially dangerous and must be disposed of correctly in accordance with local regulations.



Check for the presence of the "burn hazard" sticker



Check that the yellow "burn hazard" sticker is present on the front. This is a reminder to be careful when removing trays from the oven due to the risk of spilling hot cooking liquids contained within them. If the sticker is not present, contact the manufacturer.

Removal of non-compliant objects from the oven chamber

Remove any non-compliant objects from the oven chamber (e.g., booklets, plastic bags, etc.).



During installation, do not place any objects inside the oven (e.g., screwdrivers).

Positioning the appliance

POSITIONING OF COUNTERTOP OVENS



To obtain a suitable height for use, position the appliances on top of:

- an **accessory**;
- a **support provided by the manufacturer**;
- another **oven** from the same series (with the appropriate optional stacking kit);
- a **table** or **neutral cabinet**: these must be perfectly level, stable, and able to support the weight of the fully loaded equipment. Their surface must be fireproof and resistant to high temperatures.



Placing the appliance directly on the floor is not recommended.



If the equipment must be placed on top of another piece of equipment, the surface of the latter must not exceed 35°C.



If necessary, the equipment feet can be adjusted to level it, taking care not to unscrew them completely.

B2. Preliminary operations

Checking the components in the package

Before starting installation, check that all components necessary for installation are present and intact.



If any part is missing or damaged, contact the manufacturer or retailer.

Removing protective films



Remove the protective films from the device slowly: clean any adhesive residue with a suitable solvent and without using tools, abrasive cleaning agents, or acids that could damage its surface.



Because the removed films are potentially hazardous keep them out of the reach of children or animals and dispose of them properly in accordance with local regulations.

Checking the "burn hazard" sticker



Check that there is a yellow "burn hazard" sticker on the front. It warns that when removing trays from the oven, you must take care to prevent hot liquids from spilling out of the containers. If the sticker is missing, contact the manufacturer.

Removing unsuitable items from the oven cavity

Remove all unsuitable objects (e.g., instructions, plastic bags, etc.) from the oven cavity.



During installation, do not place any objects (e.g., screwdrivers) inside the furnace.

Device placement

PLACING THE OVEN ON THE BASE



To achieve the optimum height for use, place the device on:

- a **support structure**;
- **the manufacturer's support structure**;
- another **oven** from the same series (using the optional stacking kit);
- a table **or** neutral **cabinet**: these must be perfectly level, stable, and able to support the weight of the fully loaded appliance. Their surface must be fireproof and resistant to high temperatures.

We do not recommend placing the device directly on the



floor.

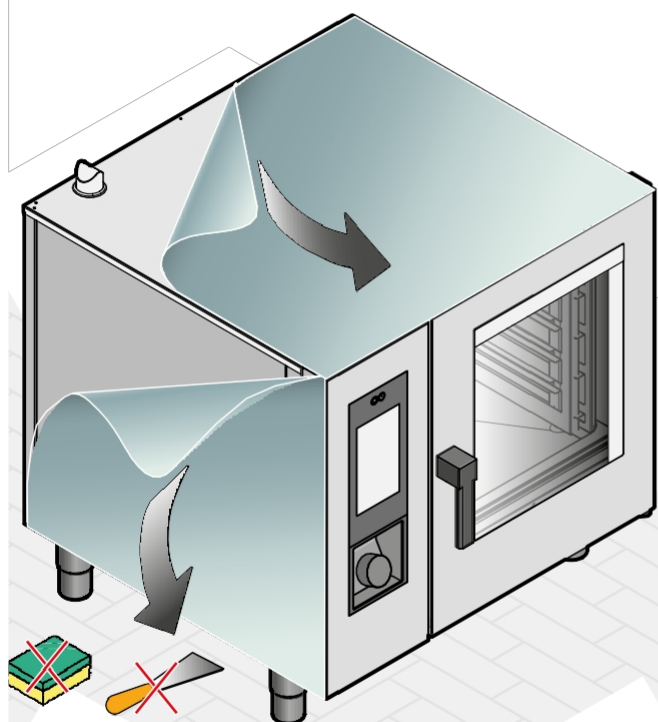


If the appliance is to be placed on top of another appliance, its surface must not exceed 35°C.

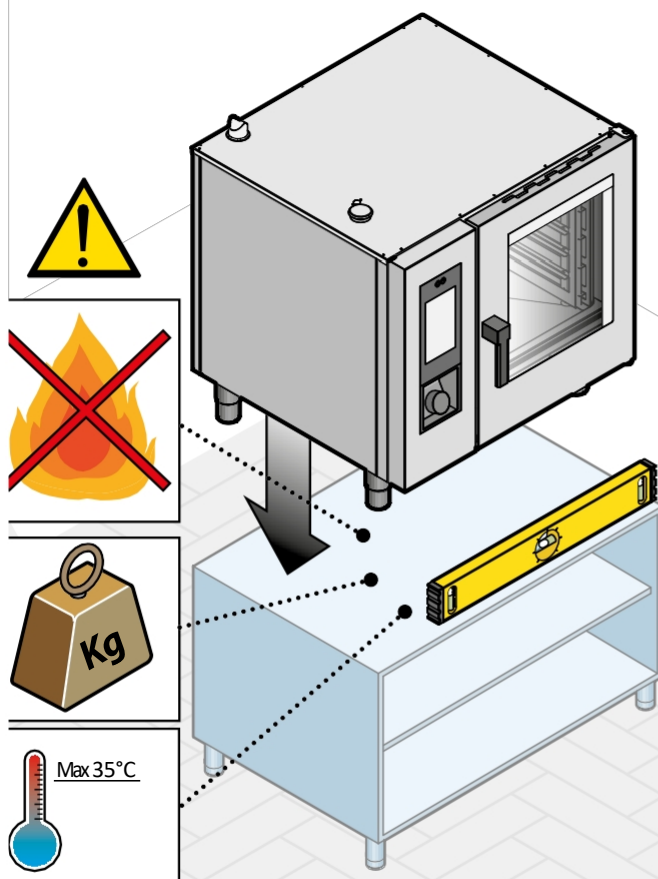
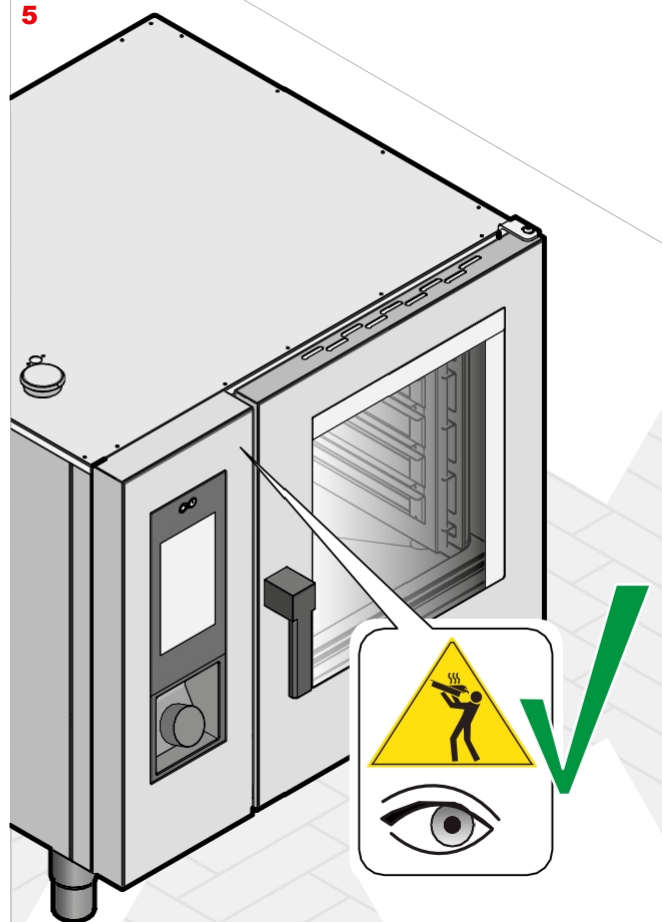


If necessary, the appliance can be leveled by unscrewing the feet; be careful not to unscrew them completely.

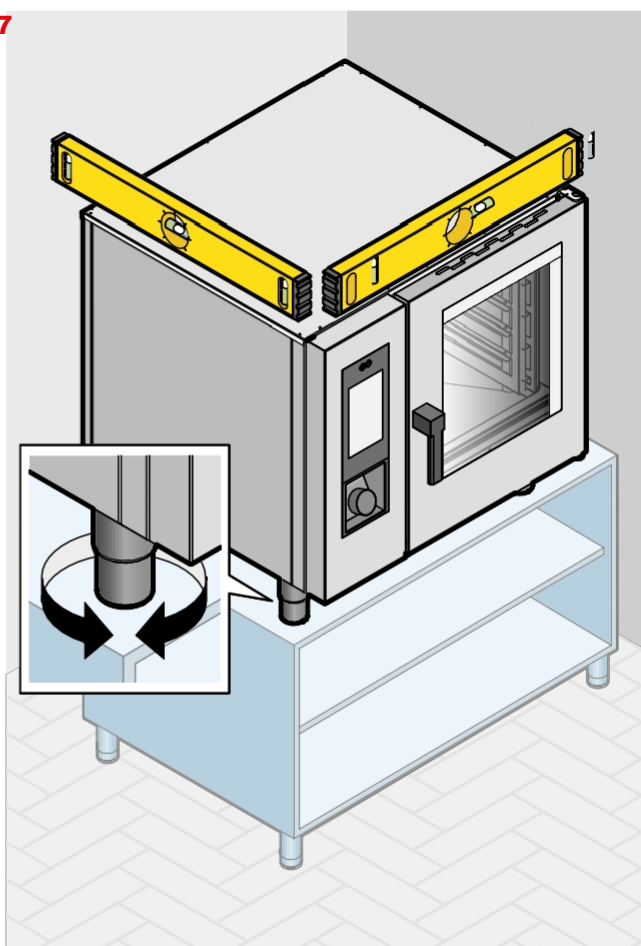
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POSITIONING OF MOBILE OVENS

8-9 ▶ Mobile ovens must be placed exclusively on the floor. If necessary, the feet of the appliance can be adjusted to level it, taking care not to unscrew them completely and checking that the trolley fits easily into the oven chamber.

10 ▶ Also check that the door glass seal (A), once the trolley has been inserted and the door closed, is positioned as shown in the figure (overlapping half of the front panel of the trolley).

For greater safety and stability, the trolley ovens can be secured to the floor using the brackets provided.
To do this:

11 ▶ Remove the two screws securing the rear foot to the frame, position the locking brackets (A) as shown in the figure and use the screws you just removed to secure them to the frame; lock the two fixing brackets (B) to the brackets (A) previously mounted;

12 ▶ make sure that the oven is in the correct installation position, mark the position of the holes on the floor. Move the oven, drill holes in the marked points and insert a dowel suitable for the type of flooring to which it is anchored. Secure the fixing brackets (B) to the floor and to the brackets (A).

POSITIONING THE OVEN WITH THE TROLLEY

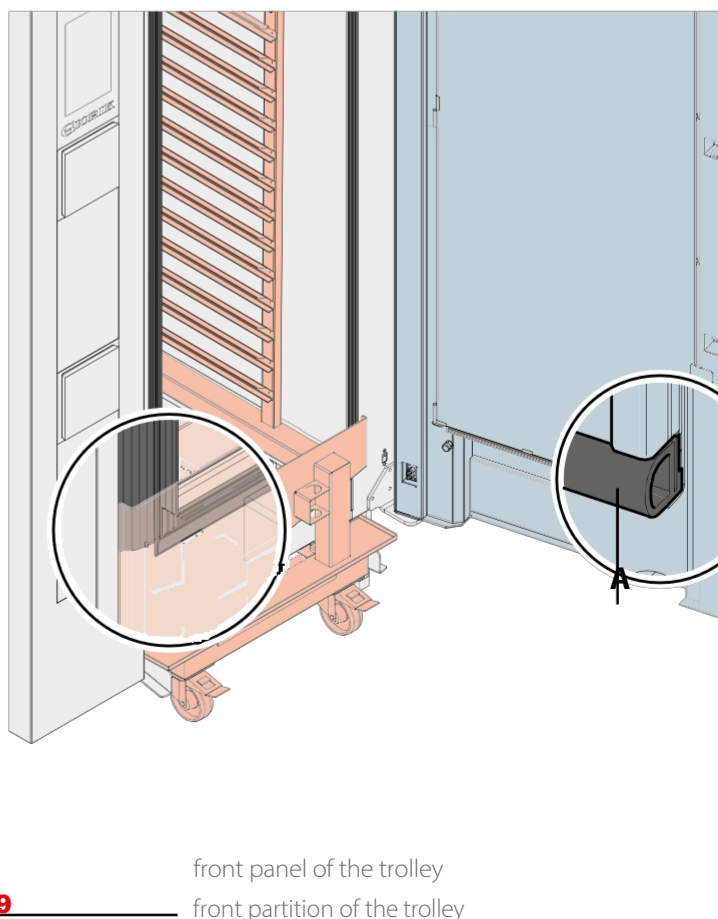
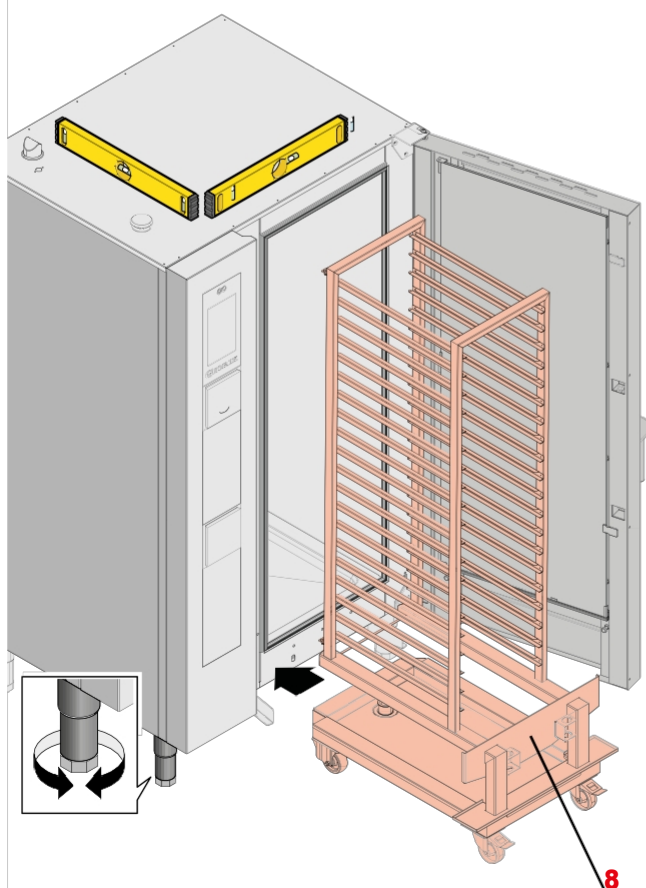
8-9 ▶ Ovens with a trolley must be placed exclusively on the floor. If necessary, the appliance can be levelled by unscrewing the feet; be careful not to unscrew them completely. Check that the trolley slides easily into the oven chamber.

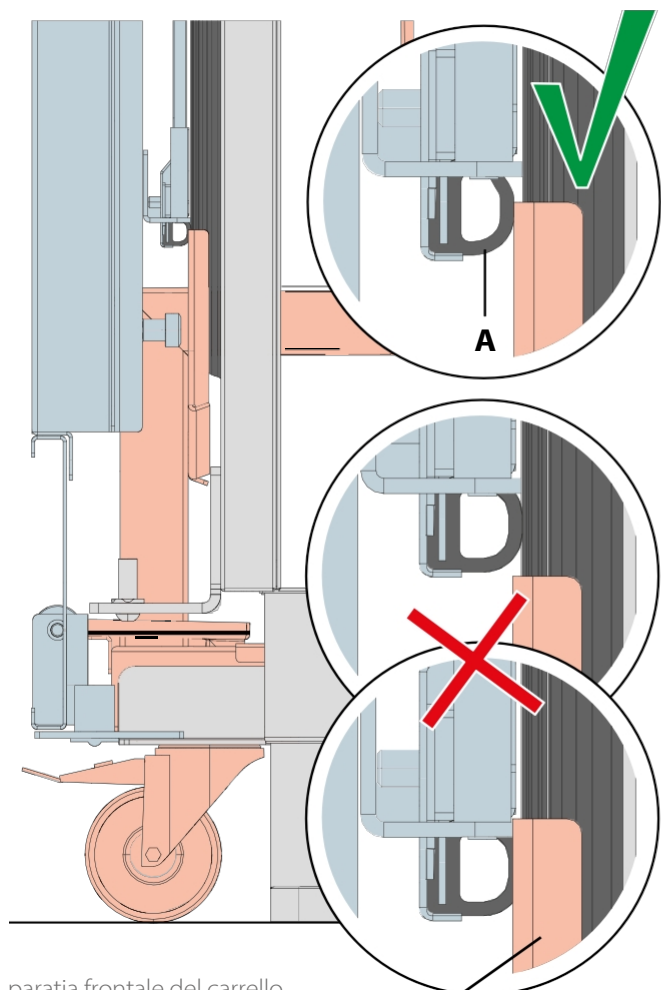
10 ▶ Also check that the door glass seal (A) is positioned as shown in the illustration (overlapping the center of the front barrier of the trolley) after the trolley has been inserted into the chamber and the door has been closed.

For greater safety and stability, the oven with the trolley can be secured to the floor using the brackets provided.
Proceed as follows:

11 ▶ Unscrew the two screws that secure the rear leg to the frame, position the locking brackets (A) as shown in the figure, and secure them to the frame using the screws you just removed; attach the two mounting brackets (B) to the previously installed brackets (A);

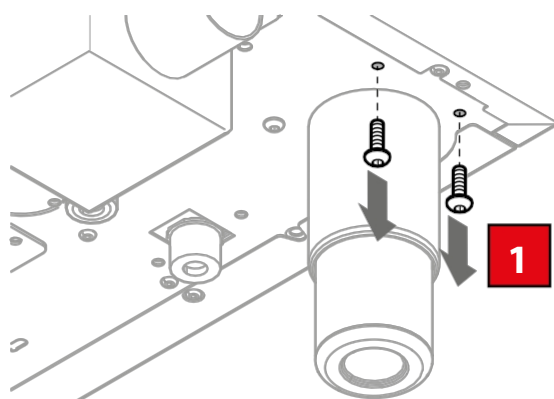
12 ▶ Make sure that the oven is in the correct installation position and mark the position of the holes on the floor. Move the oven aside, drill holes at the marked points, and insert a dowel suitable for the type of floor to which it is anchored. Attach the mounting brackets (B) to the subfloor and to the brackets (A).



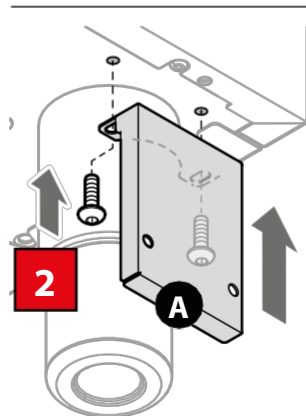


paratia frontale del carrello
front partition of the trolley

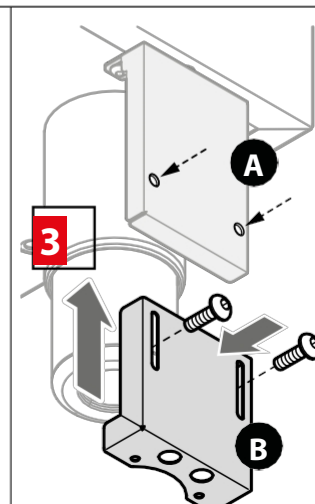
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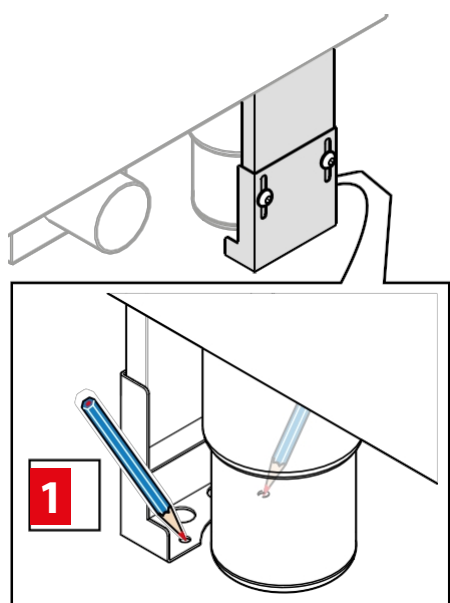


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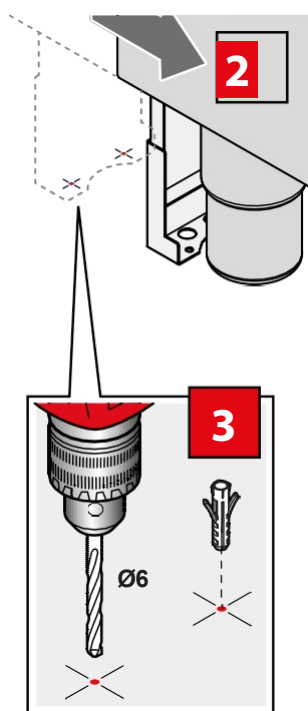
A

B

11



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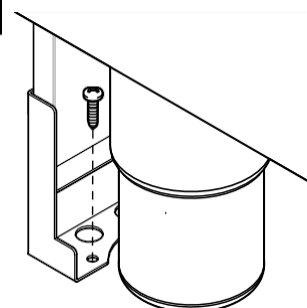


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DISTANCE

- 16-17** ▶ Install the equipment:
- under an extractor hood of adequate power;
 - so as to have access to water and electrical connections;
 - leaving a space of at least 5 cm on the sides and rear of the appliance;
 - at a lateral distance of 50 cm and a rear distance of 70 cm from fryers or other hot appliances.



Both countertop and cart-mounted appliances must be easily movable for any extraordinary maintenance. Make sure that any masonry work carried out after installation (e.g., construction of walls, replacement of doors with narrower ones, renovations, etc.) does not hinder movement.



Both freestanding and wheeled appliances are not suitable for built-in installation.

DISTANCES TO BE OBSERVED

- 16-17** ▶ Install the appliance:
- under a hood with adequate power;
 - so that access to the water and electricity connections is ensured;
 - with at least 5 cm of free space on the sides and behind the appliance;
 - with a distance of 50 cm on the sides and 70 cm behind from deep fryers and other hot appliances.



Both fixed and wheeled devices must be easy to move in case of emergency maintenance. Make sure that any masonry work carried out after installation (e.g., building walls, replacing doors with narrower ones, renovations, etc.) does not prevent movement. Both fixed and wheeled devices are not suitable for built-in installation.



Final checks after positioning

After the oven has been correctly positioned in the installation location, **check the closure and seal of the door gasket on the oven chamber.**

The **door hinges must be adjusted** to ensure maximum sealing of the oven door during operation. Both the upper and lower hinges can be adjusted.

To adjust the door seal, if necessary:

- 14** ▶ loosen bolt **(A)** and move the door to the desired position;
- 15** ▶ for countertop ovens only, adjust the locking pin **(B)** of the door to eliminate any steam leaks during cooking (tightening the bolt increases the pressure exerted by the door on the gasket, loosening it decreases it).
Once the adjustment is complete, tighten the knob again.

Final checks after placement

After correctly placing the oven in the installation location, **check the closure and tightness of the door seal on the oven chamber.**

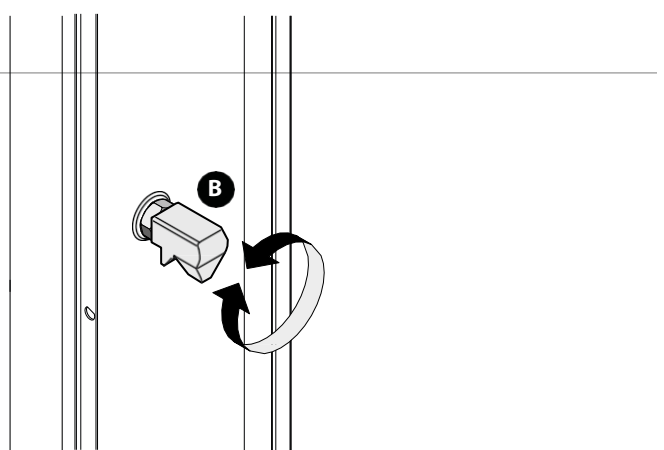
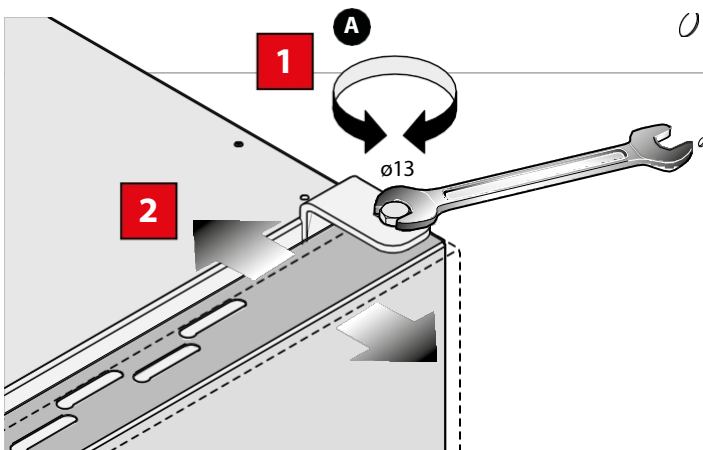
The **door hinges must be adjusted** to ensure maximum tightness of the oven door during operation. Both the upper and lower hinges can be adjusted.

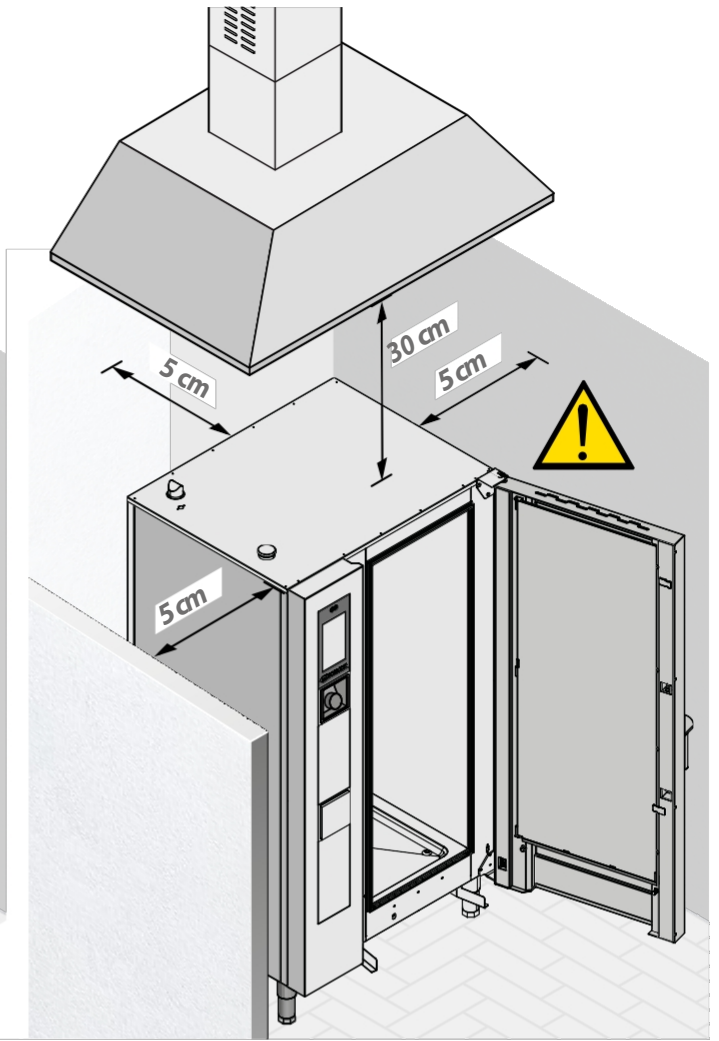
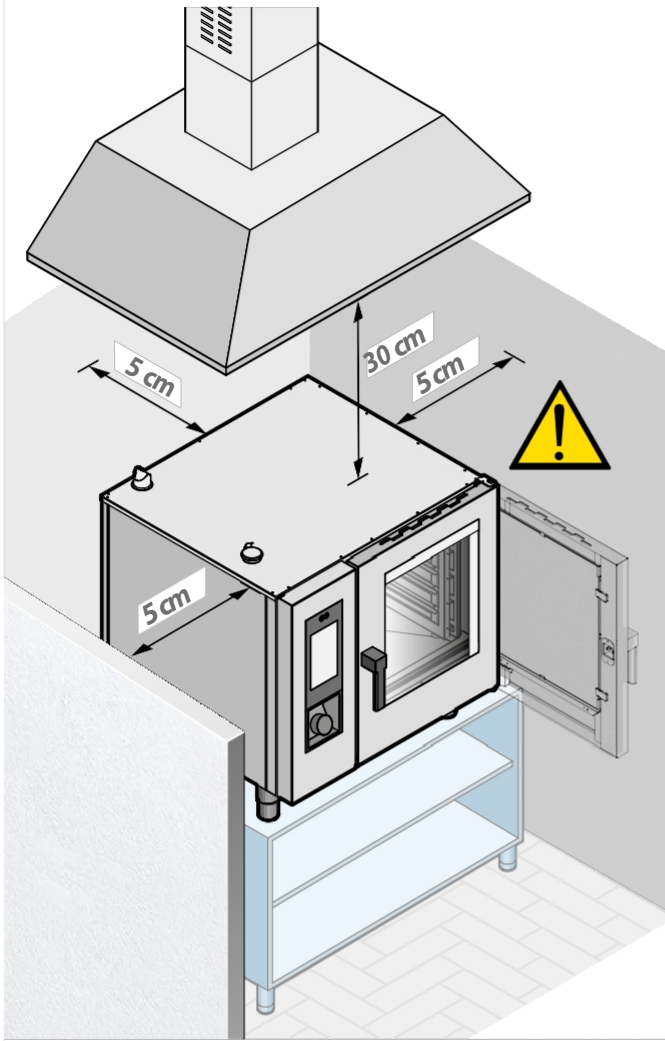
If necessary, adjust the door seal:

- 14** ▶ loosen screw **(A)** and move the door to the desired position;
- 15** ▶ only for fixed ovens, adjust the door closing handle **(B)** to eliminate any steam leakage during baking (tightening the handle increases the pressure exerted by the door on the seal, loosening it reduces the pressure).
Once you have finished adjusting, tighten the screw again.

14

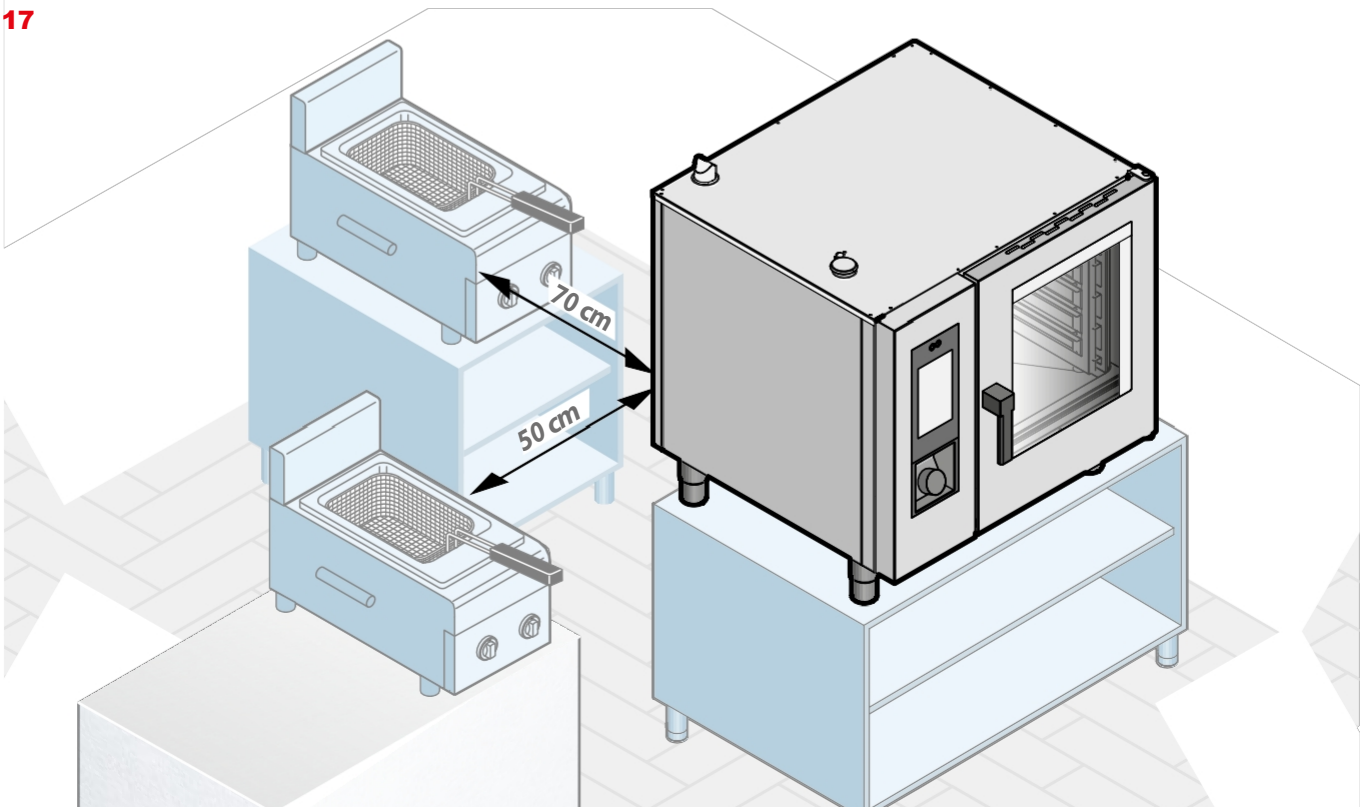
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B3. Electrical connections

Safety warnings

-  Before connecting to the power supply, carefully read the safety warnings on the first pages of this manual and always compare the system data with that shown on the serial number plate.
-  The connection to the power supply must comply with the regulations in force in the country where the appliance is installed and must be carried out by qualified personnel authorized by the manufacturer: failure to comply with these regulations may cause damage and injury, void the warranty, and relieve the manufacturer of any liability.
-  The equipment must be connected directly to the mains and must be equipped with an easily accessible circuit breaker upstream, installed in accordance with the regulations in force in the country where the equipment is installed. This circuit breaker must have omnipolar contact separation to ensure complete disconnection under overvoltage category III.
-  Proper grounding is mandatory using a single cable, without joints, which is not interrupted even by the protective switch. The **yellow/green ground conductor** must be at least 3 cm longer than the other conductors.
-  All equipment must be included in an effective **equipotential system** that complies with the regulations in force in the country of installation.
-  When the equipment is in operation, the supply voltage must not deviate by more than +/-10% from the value indicated on the nameplate.

B3. Electrical connection

Safety warning

-  Before connecting the device to the power supply, carefully read the safety warnings on the first pages of this manual and check the network data with the data on the manufacturer's label.
-  Connection to the mains power supply must comply with the regulations in force in the country where the appliance is installed and must be carried out by qualified personnel authorized by the manufacturer: failure to comply with these regulations may result in damage to property and personal injury, and will invalidate the warranty and release the manufacturer from all liability.
-  The device must be connected directly to the mains and must be equipped with an easily accessible switch at the start, which must be installed on the device in accordance with the regulations in force in the country of installation. This switch must have an omnipolar sectional switch to ensure complete disconnection in the event of a category III overload.
-  It is your duty to ensure proper grounding using a single cable without joints, which will not be interrupted even by a circuit breaker. The **yellow-green grounding conductor** must be at least 3 cm longer than the other conductors. All devices must be connected to **an** effective equipotential **system** that complies with the regulations in force in the country of installation.
- 
-  During operation of the device, the supply voltage must not deviate from the value stated on the nameplate by more than +/- 10%.

Power cable installation

The equipment leaves the factory **with the power cord NOT installed**.

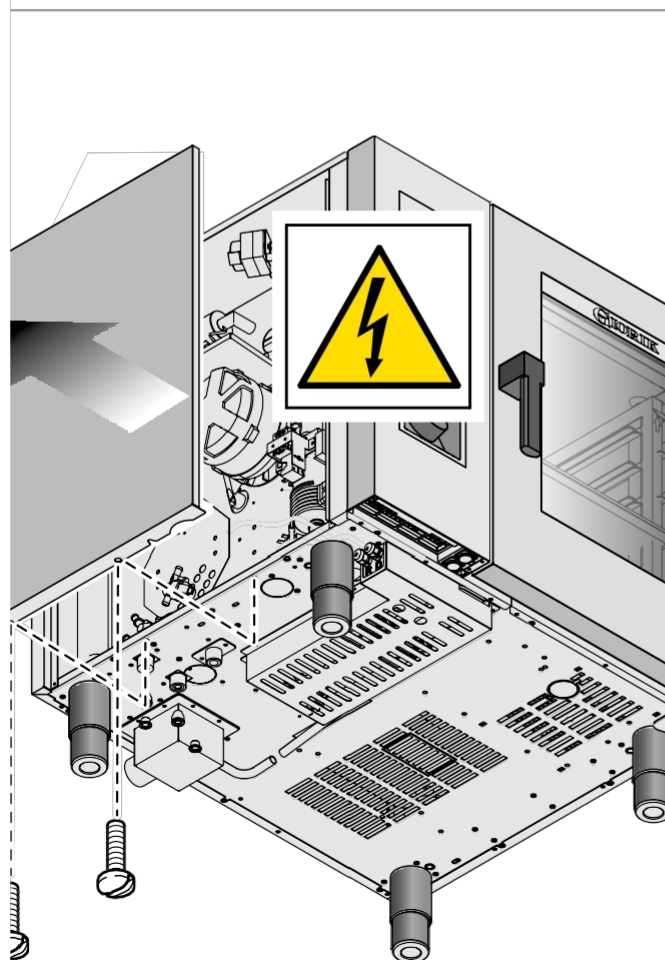
To install the cable, follow the instructions in figures **18** and

19

and the table on this page.

18 Open the side cover by unscrewing the screws that hold it in place.

19 Loosen the cable gland and pass the power cable through it. The cable must be made of polychloroprene or synthetic elastomer with an equivalent oil-resistant sheath and have a cross-section suitable for the load corresponding to each device (see table below).



18

Power cable installation

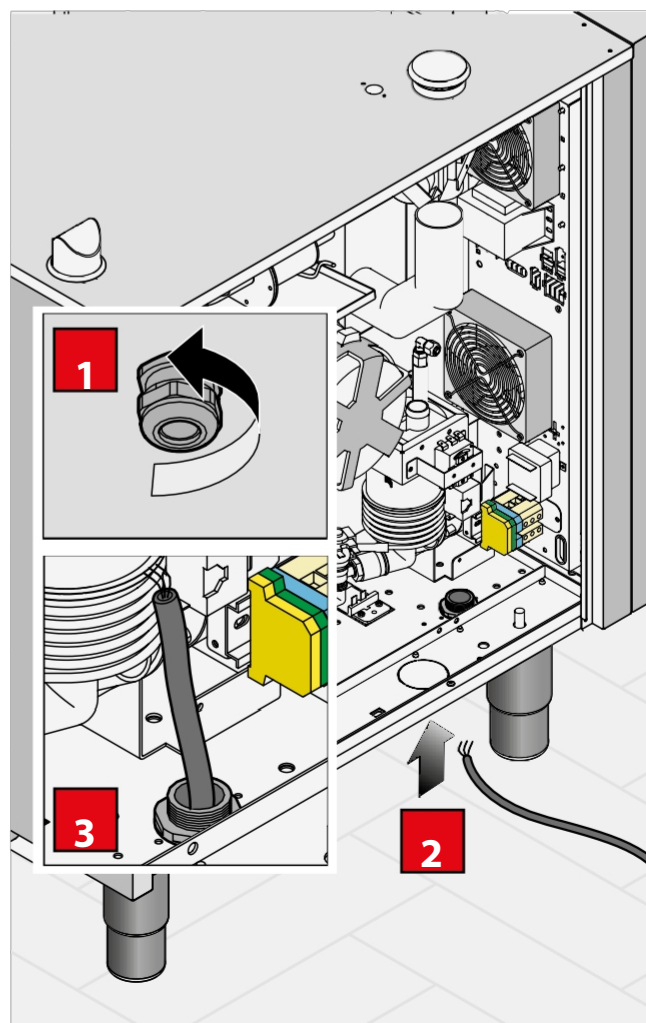
The devices leave the factory **WITHOUT the power cable installed**.

To install the cable, follow the instructions in figures

18 and **19** and the table on this page.

18 Unscrew the screws on the side cover and open the cover.

19 Loosen the cable gland and pull the power cable through it. The cable must be made of polychloroprene or synthetic elastomer under an oil-resistant sheath and must have a cross-section suitable for the load corresponding to the device (see table below).



19

 ELECTRICAL DATA	SERE 061	SERE 062	SERE 101	SERE 102	SERE 201	SERE 202
Voltage	3N 400V	3N 400V	3N 400V	3N 400V	3N 400V	3N 400V
Frequency (Hz) Frequency (Hz)	50	50	50	50	50	50
Power ass. (kW) Total power (kW)	10.4	20.4	15.5	25.8	30.8	51.6
Power cable cross- section Power cable cross-section (mm ²)	5 X 2.5	5 x 6	5 x 4	5 x 10	5 x 10	5 x 16
 GAS	SERG 061	SERG 062	SERG 101	SERG 102	SERG 201	SERG 202
Voltage	1N 230V	1N 230V	1N 230V	1N 230V	1N 230V	1N 230V
Frequency (Hz) Frequency (Hz)	50	50	50	50	50	50
Ass. power (kW) Total power (kW)	0.4	0.4	0.5	0.6	0.8	1.3
Power cable cross- section	3 x 1.5	3 x 1.5	3 x 1.5	3 x 1.5	3 x 1.5	3 x 1.5

21-22 Connect the cable conductors following the instructions provided in the figure.

After connection, use a multimeter to check that there is no electrical leakage between phases and earth and that there is electrical continuity between the outer casing and the earth wire of the network.

Close the side cover with the screws and secure the cable by tightening the cable gland nut.

It is recommended to connect to an electrical panel equipped with an easily accessible switch upstream and installed in the system in accordance with the regulations in force in the country where the equipment is installed. Alternatively, a plug with suitable characteristics can be installed.

 When connecting to the panel, **ensure that the cable polarity is correct**. To check that the connection is correct, verify that there is a voltage of 230V between the oven body (ground ) and the phase. An incorrect connection could cause the terminal block to overheat, leading to melting and the risk of electric shock.

 The cable may only be installed or replaced by a qualified and authorized technician with one of similar characteristics and length.

 The grounding cable must always be yellow-green.

20 All equipment must be included in an effective equipotential system that complies with the regulations in force in the country of installation. Connect the equipotential cable to the indicated terminal.

with the symbol .



21-22 Connect the cable wires as shown in the diagram.

After connecting, use a multimeter to verify that there is no electrical leakage between the phases and ground and that there is electrical continuity between the outer frame and the grounding cable of the network.

Close the side cover with screws and tighten the cable gland screw to secure the cable.

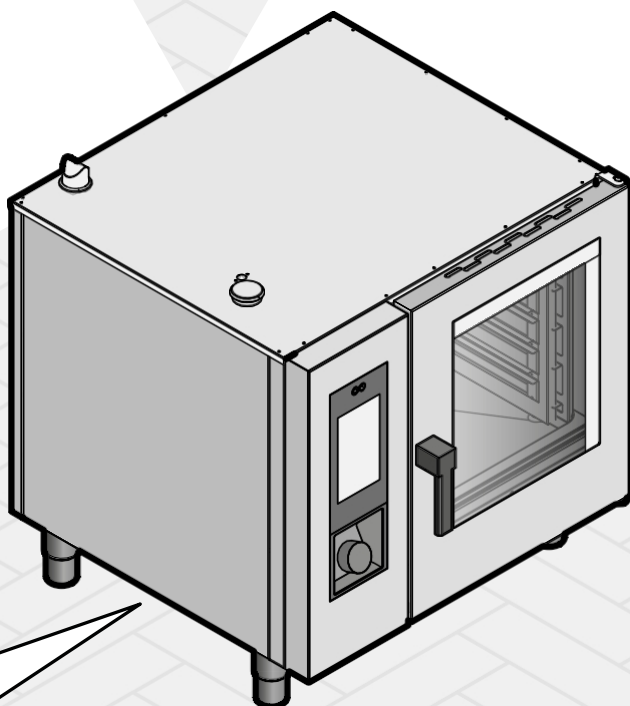
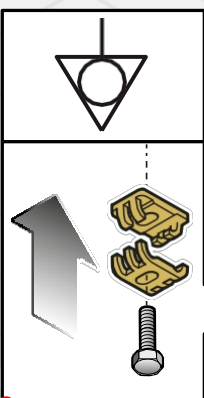
We recommend connecting the device to a switchboard equipped with an input switch that is easily accessible and installed on the device in accordance with the regulations in force in the country of installation. Alternatively, a plug with the appropriate characteristics can be installed.

 When connecting to the switchboard, **the polarity of the cables must be observed**. To verify that the connection has been made correctly, check that there is a voltage of 230 V between the oven cabinet (grounding ) and the phase. Incorrect wiring could cause the terminal block to overheat, which could melt and pose a risk of electric shock.

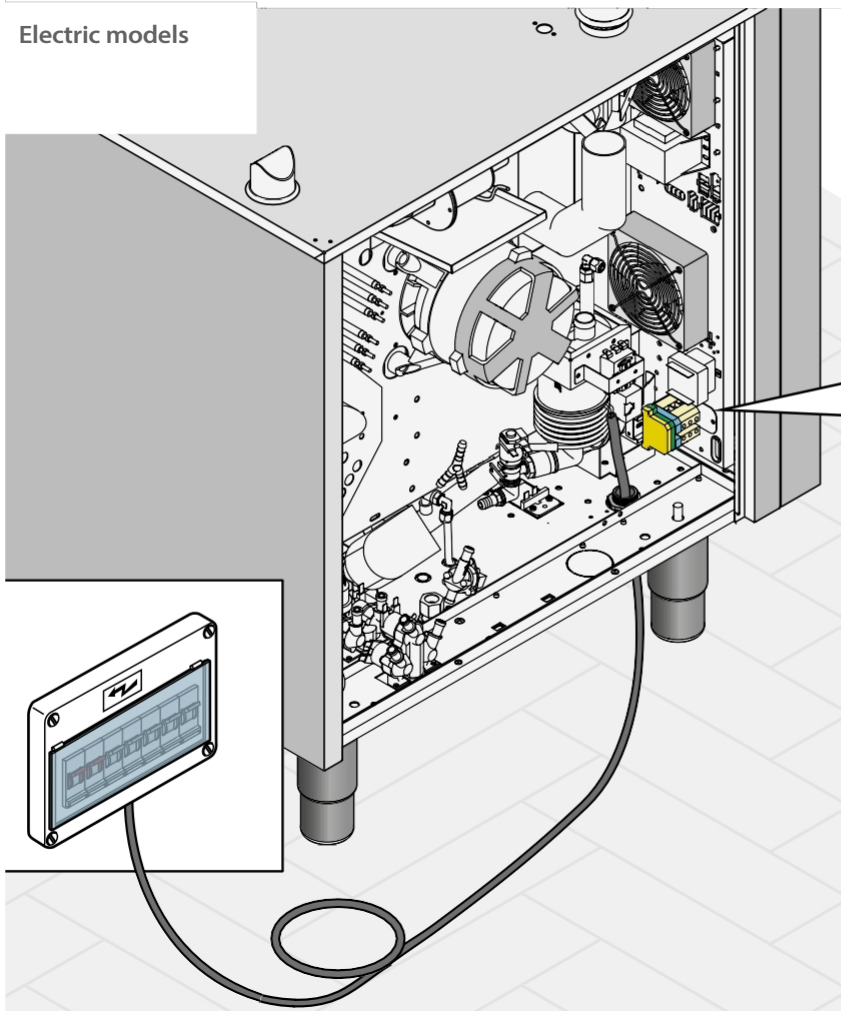
 The cable may only be replaced by a qualified and authorized technician using a cable with similar characteristics and length.

 The grounding cable must always be yellow-green in color.

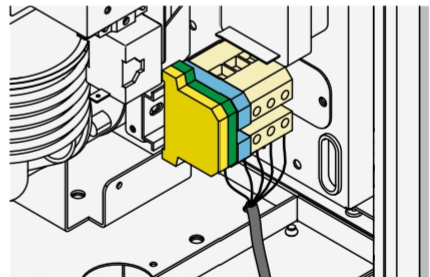
20 All equipment must be connected to an effective equipotential system that complies with the regulations in force in the country of installation. Connect the equipotential conductor to the terminal marked with the symbol .



Electric models



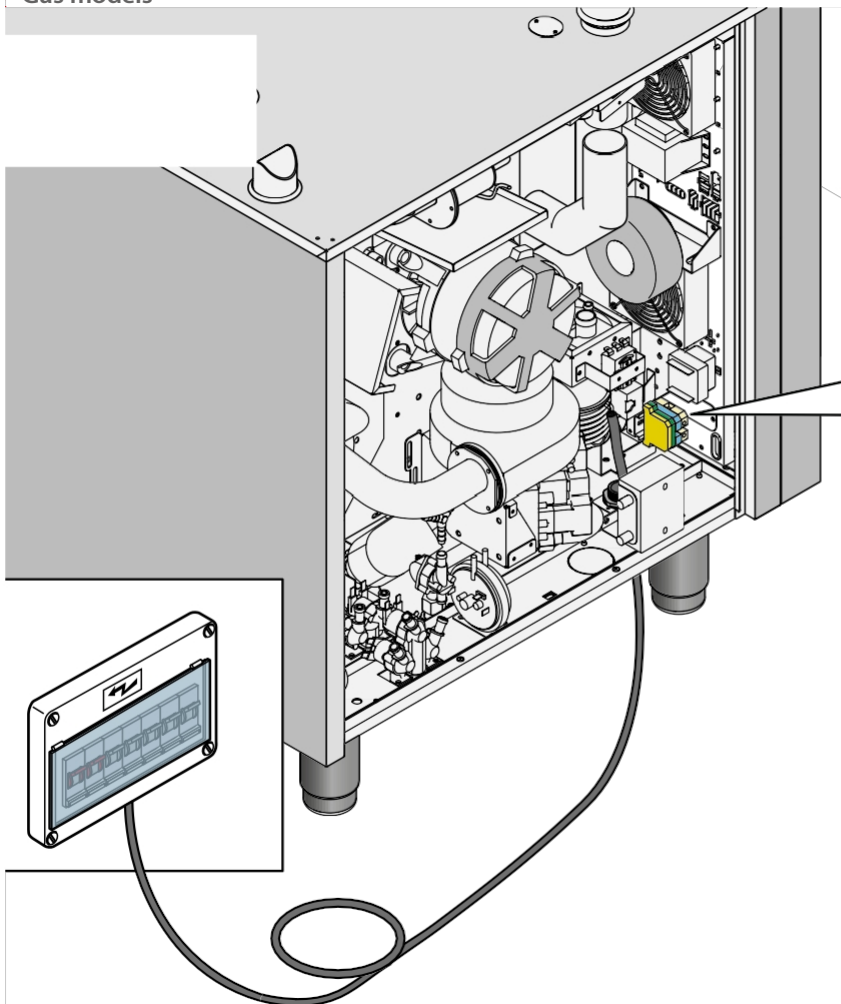
- L1** Fase
- L2** Fase
- L3** Fase
- N** Neutro
- ⏏** conductor
- ⏏** Giallo/verde: terra
- ⏏** Yellow-green: ground



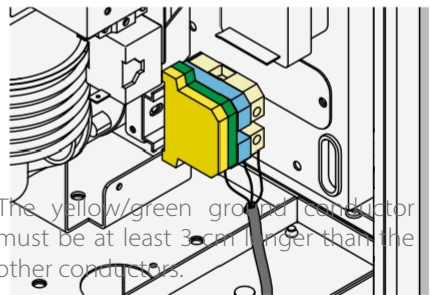
The yellow/green ground conductor must be at least 3 cm longer than the other conductors.

The yellow-green grounding conductor must be at least 3 cm longer than the other conductors.

Gas models



- L** Fase
- N** Neutro
- ⏏** conductor
- ⏏** Giallo/verde: terra
- ⏏** Yellow-green: ground



The yellow/green ground conductor must be at least 3 cm longer than the other conductors.

The yellow-green grounding wire must be at least 3 cm longer than the other wires.

B4. Gas connection (only for gas-powered models)



Before connecting the gas supply, carefully read the safety warnings on the first pages of this manual.



The connection to the gas supply network and the connection systems must comply with the regulations in force in the country where the appliance is installed and must be carried out by qualified personnel authorized by the manufacturer. Failure to comply with these regulations may cause damage and injury, void the warranty, and relieve the manufacturer of any liability.



It is mandatory to install a quick shut-off valve (approved by current regulations) between the gas network and the oven.

Connection to the gas supply

The appliance is set up, prepared, and tested at the factory to operate with the type of gas available in the country of installation and use.

Before connecting, check that the gas supply and pressure comply with the specifications on the data plate on the back of the appliance.

23 The connection for connecting to the gas mains is located on the side of the oven: the connection must be made using a 3/4" flexible hose with an internal diameter of at least 20 mm, and an shut-off valve must be installed upstream of the appliance (not supplied).



Make sure that the gas pipe does not pass near hot areas or is subject to traction, torsion, or crushing.



The gas system and all connection components used must be approved and comply with the regulations in force in the country of installation.



The use of the appliance at high altitudes requires special adjustments to be made only by a qualified technician in possession of the oven's technical manual.



The gas supply pipe (rigid or flexible) must comply with current national regulations, must be inspected periodically, and replaced if necessary.

Final checks

After connecting the gas, check:



Check that the components are perfectly sealed using non-corrosive foaming substances. The appearance of bubbles indicates that the connection has not been made correctly. Do not use flames!



Check and adjust the nominal pressure of the supply network (at the gas valve inlet) using a fluid pressure gauge (e.g., an electronic pressure gauge). If the values found are outside the min and max pressure values, contact your local gas network operator or adjust the pressure regulator installed.

B4. Gas connection (only for models with gas supply)



Before connecting the appliance to the gas supply, carefully read the safety warnings on the first pages of this manual.



The connection to the gas distribution network and the connection equipment must comply with the standards applicable in the country where the appliance is installed and must be carried out by qualified personnel authorized by the manufacturer. Failure to comply with these regulations may cause damage and injury, void the warranty, and exempt the manufacturer from any liability.



A quick-closing valve (approved by applicable regulations) must be installed between the gas distribution network and the furnace.

Connection to the gas distribution network

The appliance is set up, ready for use, and tested at the factory for operation with the type of gas available in the country of installation and use:

Before connecting, however, check that the available gas and pressure comply with the information on the data plate on the back of the appliance.



The connection for connecting to the gas distribution network is located on the side of the oven: the connection must be made using a 3/4" hose with an internal cross-section of at least 20 mm and incorporating a shut-off valve upstream of the appliance (not included).



Make sure that the gas pipe does not pass near hot areas and is not exposed to tension, torsion, or pressure.



The gas distribution system and all components used for connection must be approved and comply with the regulations in force in the country of installation.



Use of the appliance at high altitudes requires special modifications, which must only be carried out by a specialist technician who has the technical manual for the oven. The gas supply line (pipe or hose) must comply with the applicable national regulations, be checked regularly and replaced if necessary.



Final checks

After connecting the gas, check:

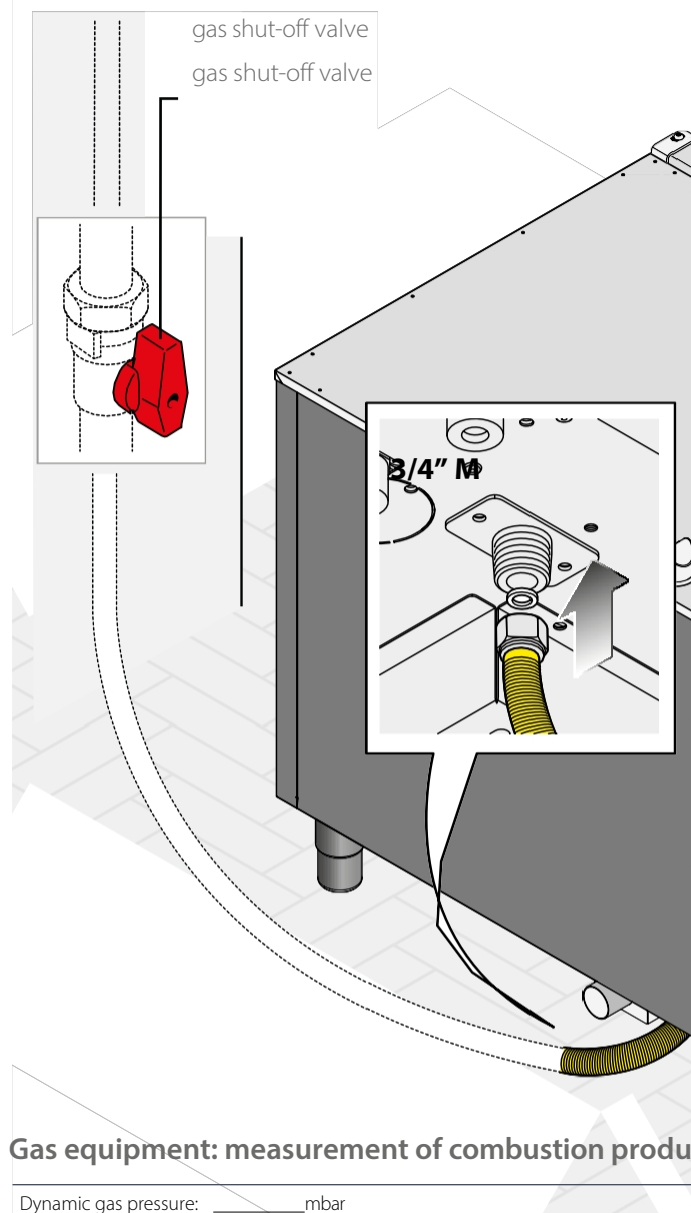


Check that the components are perfectly sealed using non-corrosive foaming agents. The presence of bubbles indicates that the connection has not been made correctly. Do not use flames!



Check and adjust the nominal pressure of the supply network (at the gas valve inlet) using a liquid pressure gauge (e.g., electronic pressure gauge). If the values detected are outside the min. and max. pressure values, contact your local gas network operator or adjust the installed pressure regulator.

23



Gas equipment: measurement of combustion products

Dynamic gas pressure: _____ mbar

CO₂ /CO values within tolerances (print the result and attach it or fill in the table below)

				YES	NO
Burners	Min. power values		Max. power values		
	CO ₂	CO	CO ₂	CO	
Superiore	_____ %	_____ ppm	_____ %	_____ ppm	
Inferior	_____ %	_____ ppm	_____ %	_____ ppm	

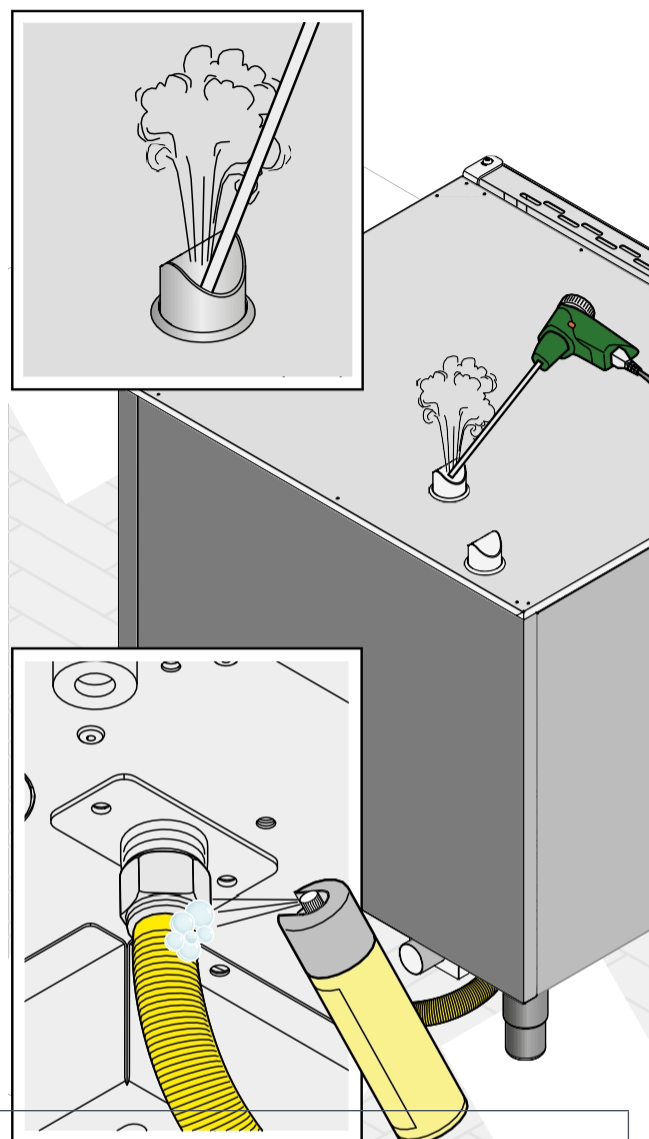
Gas appliances: measurement of combustion products

Dynamic gas pressure during operation: _____ mbar

CO₂/CO values within tolerance limits (print out the result and attach it or fill in the table below)

				YES	NO
Burners	Min. power values		Max. power values		
	CO ₂	CO	CO ₂	CO	
Upper	_____ %	_____ ppm	_____ %	_____ ppm	
Lower	_____ %	_____ ppm	_____ %	_____ ppm	

24



3 Verification of CO - CO₂ values in exhaust gases and documentation

and compare them with the values found in the installation "CHECK LIST" sheet. The burner setting must be checked and adjusted by a specialized technician who has the technical manual for the furnace.

4 Check and adjust the outlet pressure of the gas valve using a digital pressure gauge.

If the checks are successful, instruct the operator on the correct and safe use of gas, referring to this manual.

Resetting in the event of a gas shortage alarm

After three unsuccessful attempts to ignite the burner, an alarm screen appears on the display.

25 ▶ When the screen appears, simply press the encoder knob for 1 second to reset the oven.

After rearming, the device will make three more attempts to ignite; if the lack of gas is still detected, the alarm screen will reappear.

In this case, try the following:

- check that the gas shut-off valve upstream of the oven is open and active. Use a gas pressure gauge at the valve inlet to check for gas flow.
- Make sure that the PHASE and NEUTRAL wires in the power supply have not been accidentally reversed: check that there is a voltage of 230V between the oven body (ground ) and the phase.

If these attempts are unsuccessful, disconnect the oven from the power, gas, and water supplies and contact a specialized service center.

Check the CO - CO₂ values in the flue gas and compare the measured values with those in the installation "CHECK LIST" sheet. The burner setting must be checked and adjusted by a qualified technician who has the furnace technical manual.

3 Write the values on the installation "CHECK LIST" card. The burner setting must be verified and adjusted by a specialized technician who has the technical manual for the oven.

4 Check and adjust the pressure at the gas valve outlet using a digital pressure gauge.

If the check is positive, instruct the operator on the correct and safe use of gas in accordance with these instructions.

Resetting in case of a gas shortage alarm

After three unsuccessful attempts to ignite the burner, the alarm screen will appear on the display.

25 ▶ When the screen appears, press the encoder wheel for 1 second to reset the furnace.

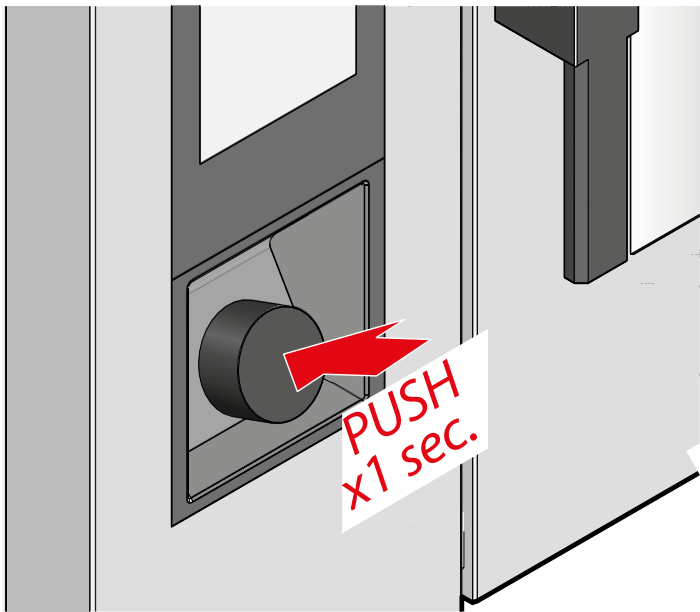
After resetting, the device will make three more attempts to ignite; if a gas shortage is detected again, the alarm screen will reappear.

In this case, try the following:

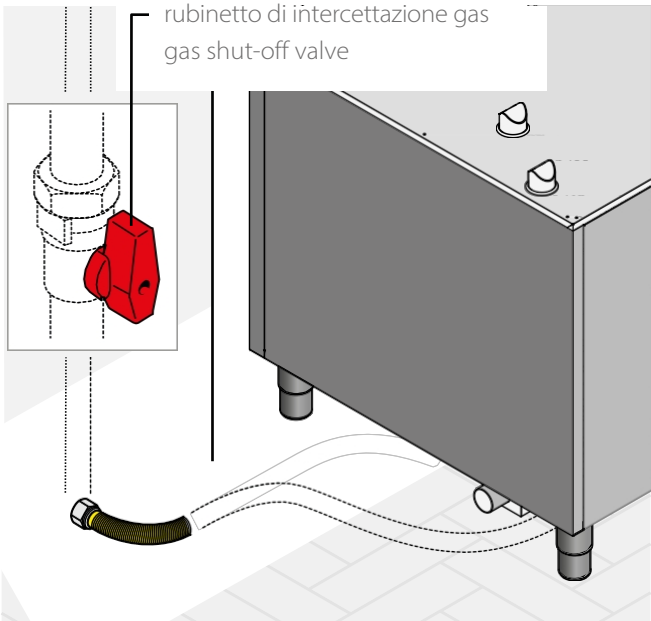
- Check that the gas shut-off valve upstream of the oven is open and active. Use a gas pressure gauge on the valve inlet to check for gas at the inlet.
- Make sure that the PHASE and NEUTRAL WIRE of the power supply have not been accidentally reversed: check that there is 230 V between the oven cabinet (grounding ) and the phase.

If these attempts are unsuccessful, disconnect the oven from the electricity, gas, and water supplies and contact the manufacturer's authorized service center.

25



26



Gas furnace operating values (gas versions only) Gas furnace operating values (gas versions only)

	SEHG 061	SETG 061	SEHG 062	SETG 062	SEHG 101	SETG 101	SEHG 102	SETG 102	SEHG 201	SETG 201	SEHG 201	SETG 202
Nominal heat output	12	12	19	19	19	19	27	27	36	36	54	54
Nominal heat input												
Gas consumption												
G30 kg/h	0.94	0.94	1.49	1.49	1.49	1.49	2.13	2.13	2.84	2.84	4.26	4.26
G20 kg/h	1.26	1.26	2.00	2.00	2.01	2.01	2.86	2.86	3.81	3.81	5.71	5.71
G25 kg/h	1.47	1.47	2.34	2.34	2.33	2.33	3.32	3.32	4.43	4.43	6.65	6.65
G25.3 kg/h	1.20	1.20	2.04	2.04	2.04	2.04	3.25	3.25	3.97	3.97	6.49	6.49

	SERG 061	SERG 062	SERG 101	SERG 102	SERG 201	SERG 202
Nominal heat output	12	19	19	27	36	54
Nominal heat input						
Gas consumption						
G30 kg/h	0.94	1.49	1.49	2.13	2.84	4.26
G20 kg/h	1.26	2.00	2.01	2.86	3.81	5.71
G25 kg/h	1.47	2.34	2.33	3.32	4.43	6.65
G25.3 kg/h	1.20	2.04	2.04	3.25	3.97	6.49

B5. Water connections



Before connecting the water supply, carefully read the safety warnings on the first pages of this manual.

Water inlet

27 The appliance is designed to be **permanently** connected to the water supply (not via a set of separable connections).

The water inlet will be used to **humidify the cooking chamber and for washing**.

Only use a **3/4" flexible hose suitable for food use** for the connection; do not use or reuse other pipes. Before connecting it to the appliance, run the water to remove any impurities present in the water supply.



If there are two ovens stacked on top of each other, it is possible to have a single inlet and use a T-piece (not supplied) to distribute the water to the two appliances.



It is recommended to:

- insert a **shut-off valve**

(not supplied) between the water supply and the appliance so that you can disconnect the appliance from the water supply if necessary;

- un **filtro antimpurità** optional **b** in ingresso to the equipment (e.g. 168 microns);

- use a **water softening and/or treatment system** **water treatment** (both **c** not supplied) in order to meet the minimum water quality requirements (see table below).

If necessary, the **filter** can be replaced **d**, already pre-

in the inlet connection, with the **non-return valve**

ritorno **e** optional (see local legislation).

INLET WATER CHARACTERISTICS

The inlet water must have the following characteristics:

Potability	
Maximum temperature	15°C ± 5 (cold water)
Hardness (CaCO ₃)	3°F - 9°F (30 - 90ppm; 1.5-5°d)
Pressure	1.5 - 3 bar (150 - 300kPa)
PH	7.0 - 8.5
TDS (Total dissolved solids)	40 - 150 mg/L
Langelier index	> 0.5

Salt and metal ion content

Chlorides	< 20 mg/L
Sulfates + Nitrates	< 20 mg/L
Free chlorine	< 0.1 mg/L
Chloramine	< 0.5 mg/L
Iron	< 0.1 mg/L
Total volatile organic compounds	< 10 mg/L

If the water supplied by the local water network does not have the characteristics listed above, install the appropriate systems to bring it within the specified values (e.g., softening filters, pressure reducers, etc.).

B5. Water connection



Before connecting the appliance to the water supply, carefully read the safety warnings on the first pages of this manual.

Water supply

27 The appliance is designed for **permanent connection** to the water supply (not using a set of removable couplings).

The water supply is used to **humidify the baking chamber and for washing**.

Only use a **3/4" hose suitable for use with foodstuffs** for the connection; do not use other types of tubing. Before connecting the hose to the appliance, drain the water to remove any impurities that may be present in the water supply network.



In the case of two ovens stacked on top of each other, only one inlet is possible; in this case, use a T-shaped connector (not included) to supply water to both appliances.



We recommend:

- install a **shut-off valve** between the water supply network and the appliance

a **tap** (not included) so that you can you can disconnect the device from the water supply if necessary

- Connect the optional supplied

cleaning filter **b** (e.g. 168 microns);

- use a **softening and/or treatment system**

water **c** (not included) to achieve minimum water quality requirements (see table below).

If necessary, a **filter** **d** already in the inlet coupling, with the optional **check valve**



e (see local regulations).

INLET WATER CHARACTERISTICS

The inlet water must have the following characteristics:

Drinking water	
Maximum temperature	15 °C ± 5 (cold water)
Hardness (CaCO ₃)	3°F - 9°F (30 - 90ppm; 1.5-5 °d)
Pressure	1.5 - 3 bar (150 - 300 kPa)
PH	7.0 - 8.5
TDS	
(total amount of dissolved substances)	40 - 150 mg/l
Langelier index	> 0.5

Salt and metal ion content

Chlorides	< 20 mg/l
Sulfates + nitrates	< 20 mg/l
Free chlorine	< 0.1 mg/l
Chloramine	< 0.5 mg/l
Iron	< 0.1 mg/l
Total silica content	< 10 mg/l

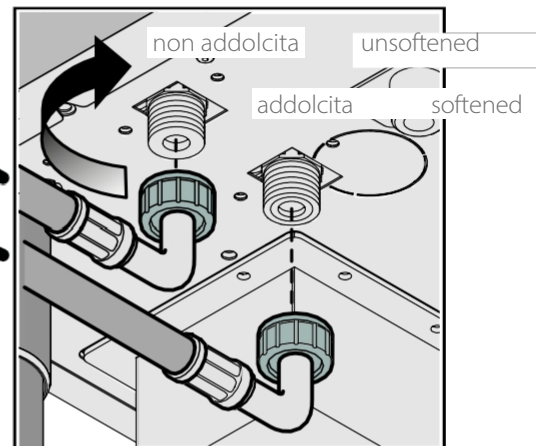
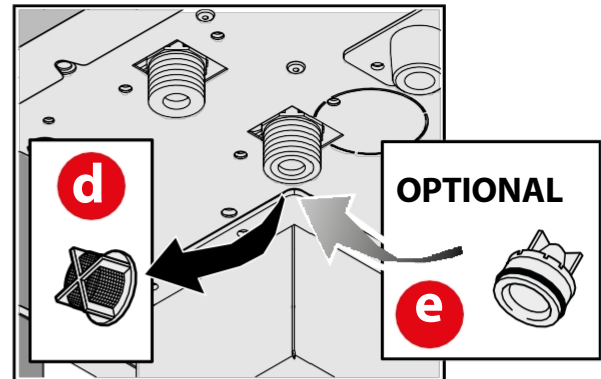
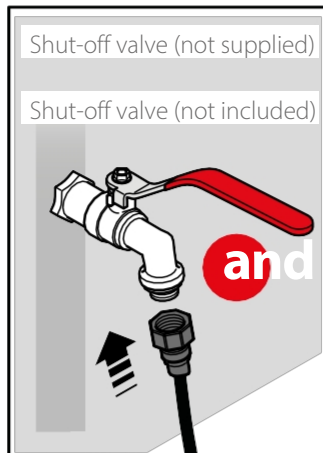
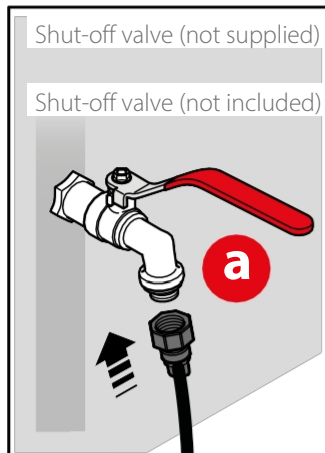
If the water in the local water supply network does not have the above properties, ensure that suitable systems are in place to achieve the specified values (e.g., softening filters, pressure reducing valves, etc.).

SOFTENED WATER
(steam circuit)

SOFTENED WATER
(steam circuit)

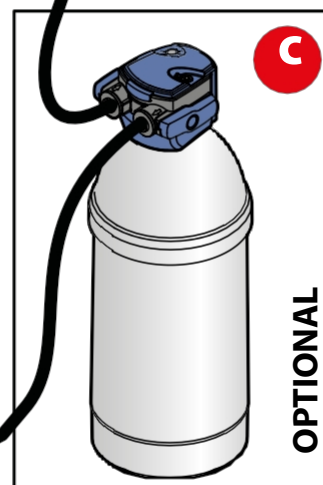
UNSOFTENED WATER
(washing)

UNSOFTENED WATER
(washing)



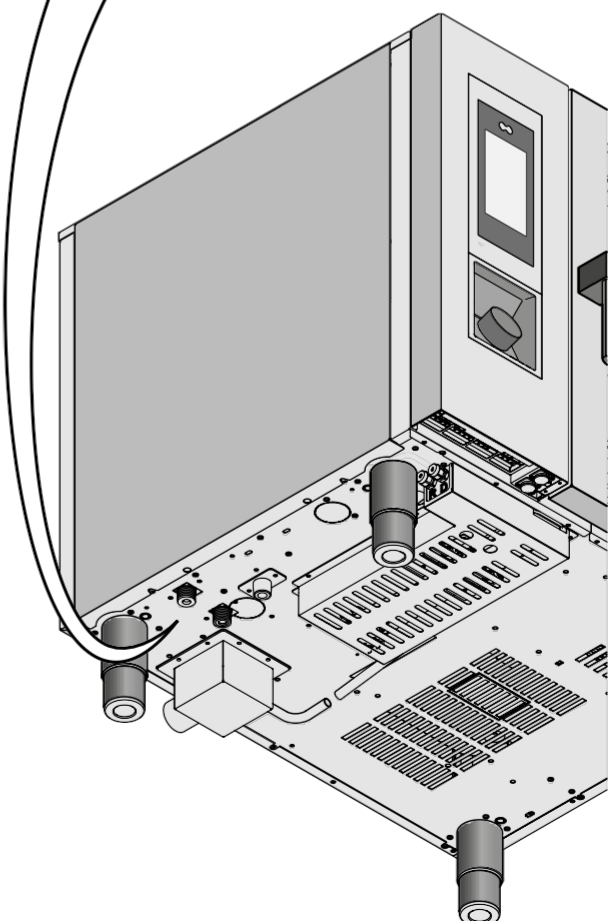
Anti-contamination filter
(optional)

Cleaning filter
(optional accessory)



Water softener (not supplied)

Water softener
(not included)



Connect the appliance to a drain

The humidification or washing water from the cooking chamber flows out through the drain; sometimes it may be mixed with cooking fats that drip from food, especially if fatty foods (e.g., poultry) are cooked frequently.

- 28** **a** There is already a siphon inside the oven, so, to drain to the floor, simply connect the external nozzle to the rigid pipe and curved connector supplied using metal clamps (not supplied). Then connect a rigid pipe **resistant to high temperatures** to the curve to drain into the grate in the installation room.
- 28** **b** Alternatively, it is possible to discharge onto the wall, taking care to provide an upward vent.

+ Inside the oven **there is a solenoid valve that cools** the water and grease that comes out of the drain. However, it is recommended to use a hose that is resistant to high temperatures and not to touch the drain liquids that come out during oven operation.



The drain must be located outside the oven perimeter.



It is recommended to maintain a distance of at least 4 cm between the drain pipe and the grate to prevent dangerous bacteria from rising up the drain pipe.

Connecting the appliance to a drain

The drain removes water from the baking chamber after moistening or washing; it may sometimes contain fat from baking that has dripped from food, especially if you often prepare fatty foods (e.g., poultry).

- 28** **a** The siphon is already installed in the oven, so for floor drainage, simply connect the outer pipe to the rigid pipe and elbow included in the delivery using metal clamps (not included in the delivery). Then connect a rigid, **high-temperature-resistant** pipe to the elbow so that the water can drain into the waste grid at the installation site.
- 28** **b** Alternatively, you can drain the water through the wall, in which case you will need to prepare a vent hole facing upwards.



+ There is an **electric valve** at the furnace inlet **that cools** the water and grease coming out of the drain. Nevertheless, we recommend using a pipe that is resistant to high temperatures and not touching the liquids flowing out during furnace operation.

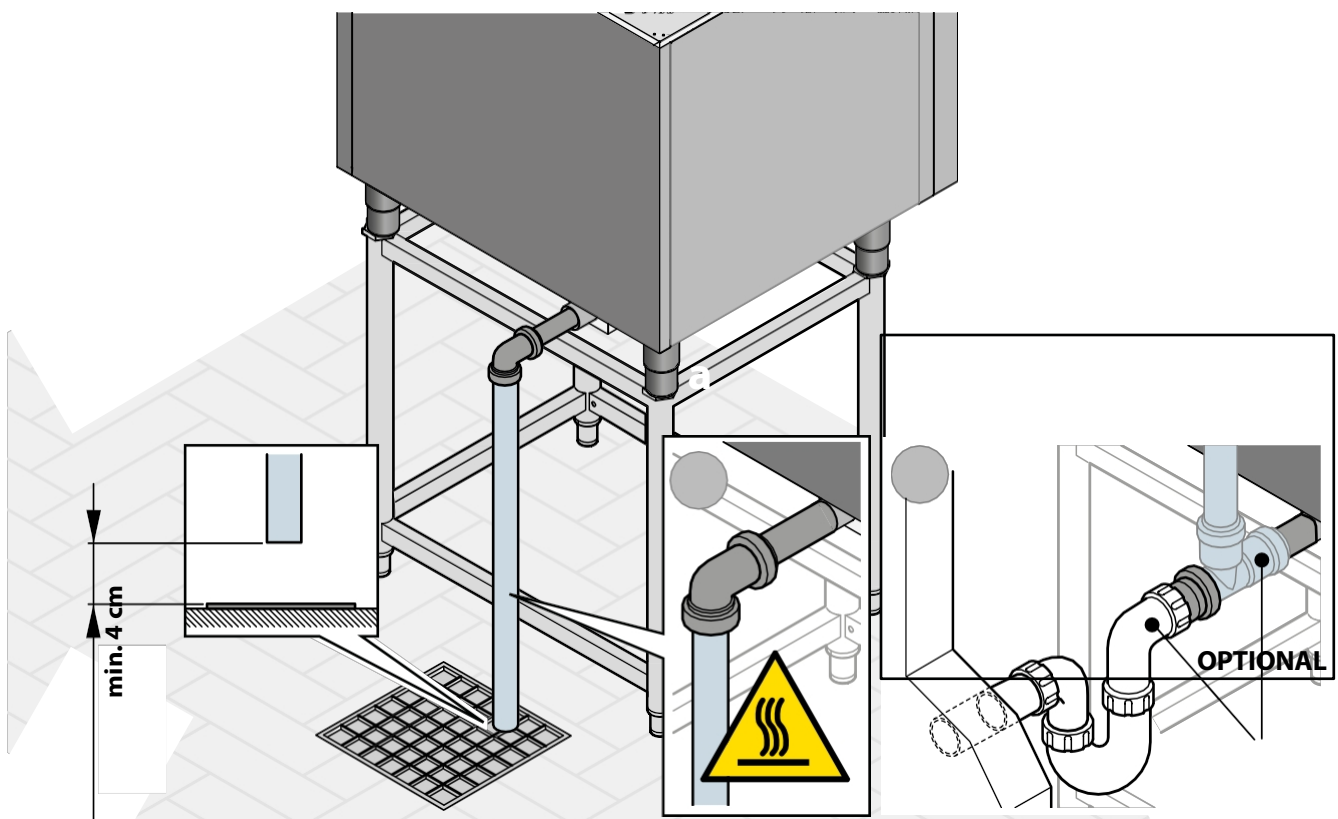


The drain must be located outside the furnace perimeter.



We recommend leaving a distance of at least 4 cm between the waste pipe and the grille to prevent dangerous bacteria from entering along the waste pipe.

28



B6. Flue connection

29 Depending on the model purchased, there are one or two chimneys and a pipe at the rear of the appliance.

A: chimney for exhausting fumes/moisture normally produced during cooking;

B: air inlet valve for the humidity evacuation system. This pipe is equipped with a manual or automatic opening/closing system (depending on the cooking mode selected).

C: (gas models only) flue for the evacuation of combustion gases.

The appliance must be positioned under a hood with adequate capacity.

Caution: the exhaust fumes are very hot: risk of burns!



Always make sure that no obstacles can obstruct the flow of fumes. Do not leave flammable or heat-sensitive materials near the exhaust pipes.



B6. Connection of steam and smoke exhaust

29 There are one or two vents and a pipe at the rear of the appliance, depending on the model purchased:

A: vent for smoke/moisture, which normally occurs during baking;

B: air inlet valve for the moisture extraction system. This pipe is equipped with a manual or automatic opening/closing system (depending on the selected baking mode).

C: (gas-powered models only) exhaust vent for removing combustion gases.

The appliance must be placed under a hood with adequate capacity.

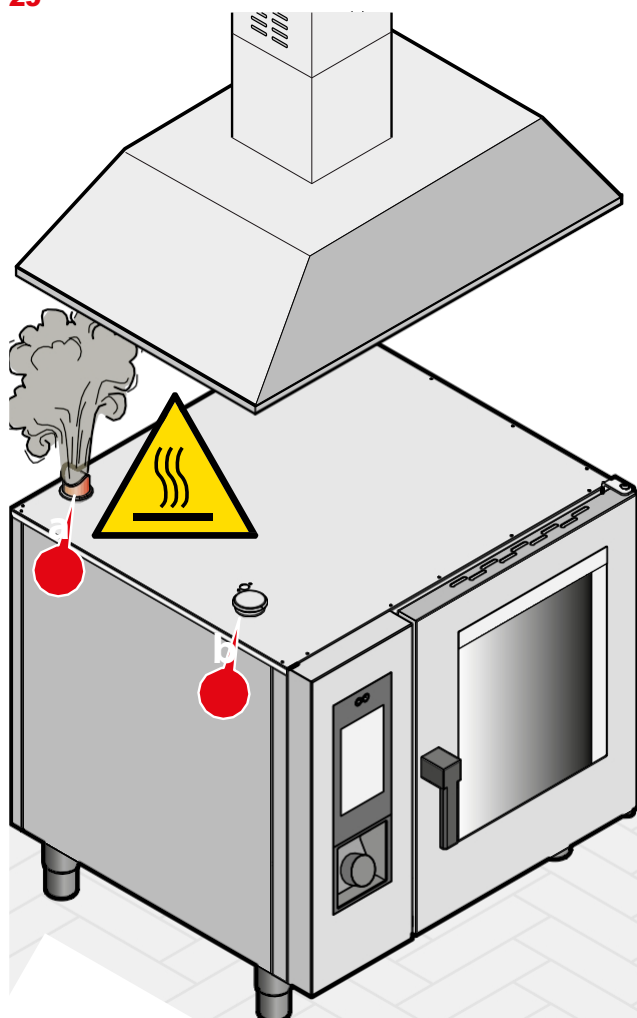
Caution: the escaping vapors are very hot: risk of burns!



Always make sure that there are no obstacles preventing the escape of steam and smoke. Never leave flammable or heat-sensitive materials near the exhaust pipes.

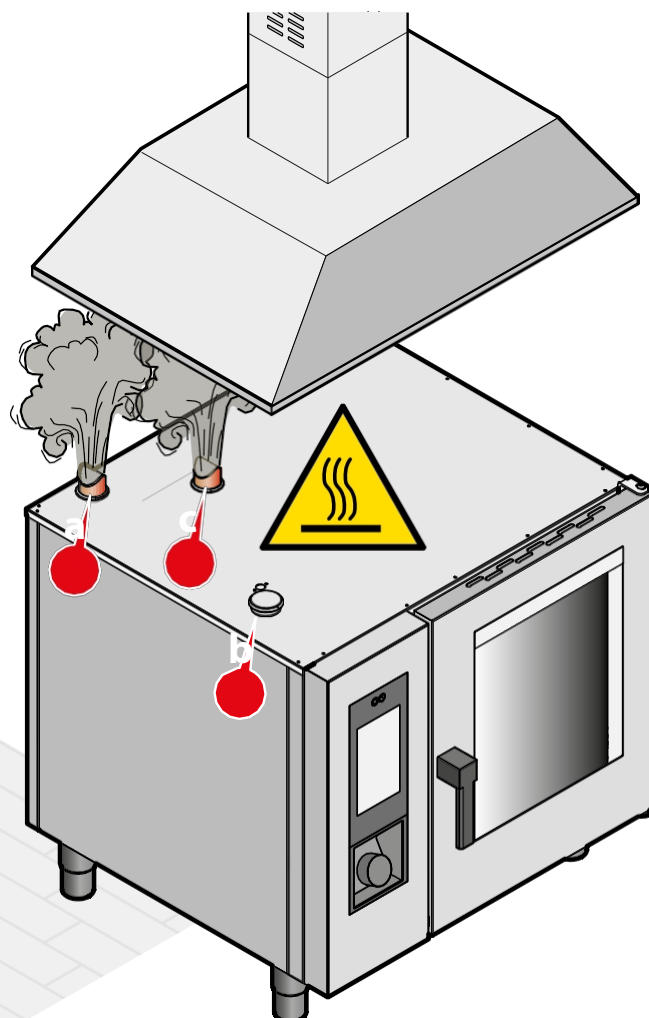


29



electric models

electric models



gas models

gas models

B7. Reading the serial number plate

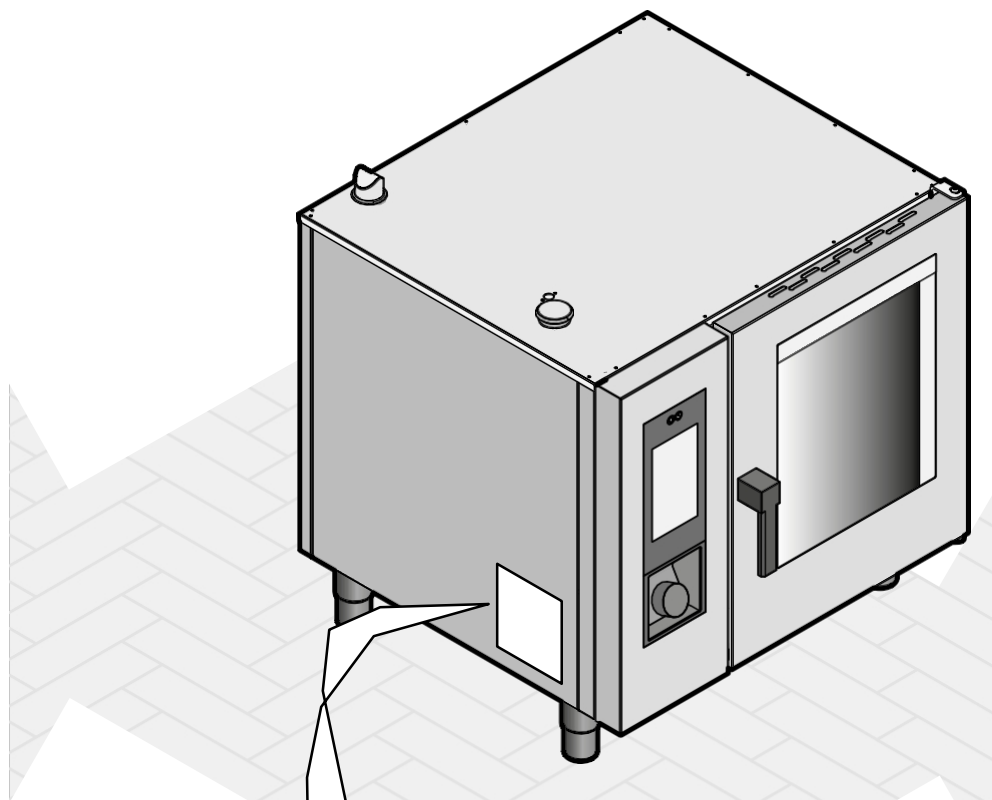
- The serial number plate is located on the side of the appliance and provides important technical information. This information is essential in the event of a request for maintenance or repair of the equipment. It is therefore recommended not to remove, damage, or modify it.

B7. Manufacturer's label

- 30► The manufacturer's label is located on the side of the device and contains important technical information that is essential in case of maintenance or repair of the equipment. Therefore, we recommend that you do not remove, damage, or modify it.

30

- A Model
- B Power supply
- C Cooking chamber power
- D Total oven power
- E Serial number
- F Boiler electrical power
- G CE marking
- H Protection rating
- I Gas connection
- L Gas consumption
- M Oven gas power
- N Gas connection



- A Model
- B Power supply
- C Electric power supply to the oven chamber
- D Total electrical power consumption of the oven
- E Serial number
- F Boiler power consumption
- G CE mark
- H Degree of protection
- I Gas preparation
- L Gas consumption
- M Gas output of the chamber

A	MOD	XXXXX	NR	XXXXXXXXXX	E
B	POWER SUPPLY	400V 3N 50 Hz			
C	OVEN POWER kW	6.6	BOILER POWER kW	1.0	F
D	TOTAL POWER kW	7.9	CE	IPX4	G H
G	CE	XXXX	TYPE	XXXX	
A	MOD	XXXXX	TYPE	XXXX	
E	NR	XXXXX	TYPE	XXXX	
M	Σ Q ₀	36.0	TYPE	XXXX	
L	G30	G20	G25	1.8	
I	2.83	8.80	4.1	1.8	
B	230V	50 Hz	1.8	1.8	
D					
H					

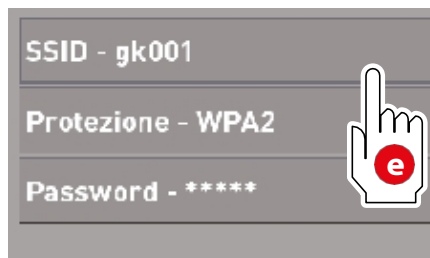
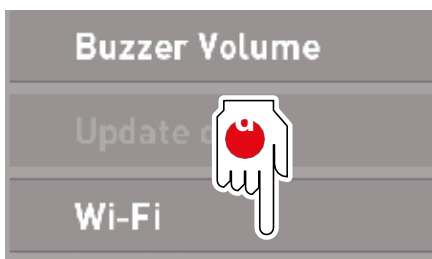
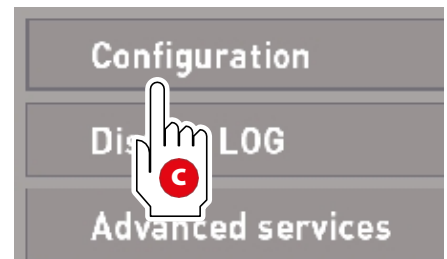
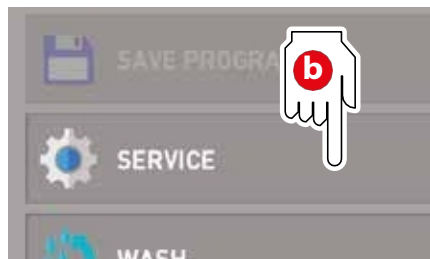
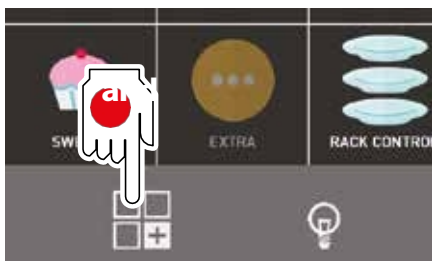
B8. WIFI connection

- 31** The oven's WIFI connection procedure has multiple functions.
In fact, it allows the manufacturer to:
- activate the warranty;
 - verify that the oven is being used correctly;
 - verify that the warranty is being carried out promptly and diligently;
 - monitor the washing cycles;
 - remotely resolve any malfunctions;
 - remotely update the software

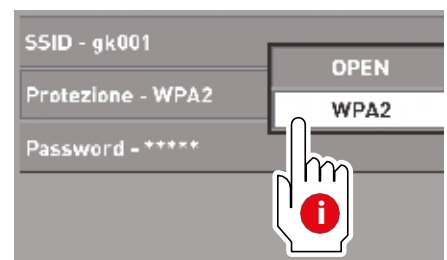
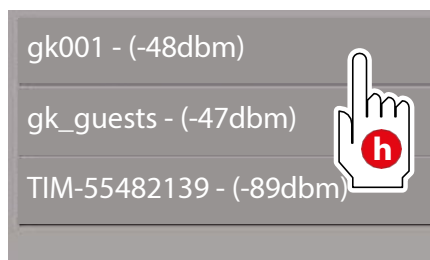
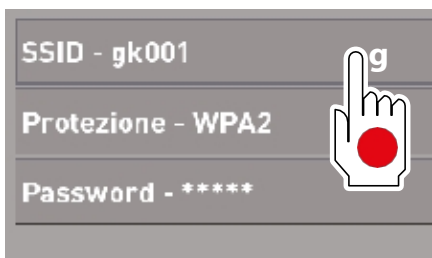
B8. Connecting to WIFI

- 31** The procedure for connecting the oven to WIFI has several functions. Manufacturers allow you to:
- activate the warranty;
 - check that the oven is being used correctly;
 - check that maintenance is being carried out quickly and carefully;
 - monitor cleaning cycles;
 - remotely troubleshoot any malfunctions;
 - remotely update software

31



wait until all the labels turn white
wait until all the labels turn white





Complete the installation by instructing the user on:

- how to use the equipment optimally and safely;
- how to perform routine maintenance and cleaning.



During the very first uses, the equipment will produce unpleasant fumes and odors due to the evaporation of moisture from the insulating materials, which will gradually disappear during subsequent operating cycles.



If alarms occur, check their type in the "Use and Maintenance" manual: if resolution is not possible, notify the Manufacturer promptly and, while awaiting repair, disconnect the equipment from the power supply and water supply (if present).

If you need any additional information or have any doubts about the installation, the manufacturer is available to answer any questions you may have.

After completing the installation, instruct users on:

- how to use the device optimally and safely;
- how to perform proper maintenance and cleaning.



During the first few uses of the device, smoke and an unpleasant odor are produced due to the evaporation of moisture from the insulation materials, which gradually disappear during subsequent operating cycles.



If alarms are reported, check their type in the "Operating and Maintenance Manual": if they cannot be resolved, inform the manufacturer in good time and, while waiting for repair, disconnect the device from the power supply and water supply (if installed).

If you require any further information or have any questions regarding installation, the manufacturer is available to answer all your questions.

List of service organizations:

CZ: RM GASTRO CZ s. r. o., Náchodská 818/16, Prague 9
Tel. +420 281 926 604, info@rmgastro.cz , www.rmgastro.cz

SK: RM Gastro Slovakia, Rybárska 1, Nové Město nad Váhom
Tel.: +421 32 7717061, obchod@rmgastro.sk , www.rmgastro.sk

PL: RM GASTRO Polska Sp. z o. o., ul. Skoczowska 94, 43-450 Ustroń Tel.:
+33 854 73 26, www.rmgastro.pl