

Reheating ovens

INSTALLATION USER AND MAINTENANCE MANUAL



TEMP[↑]UP



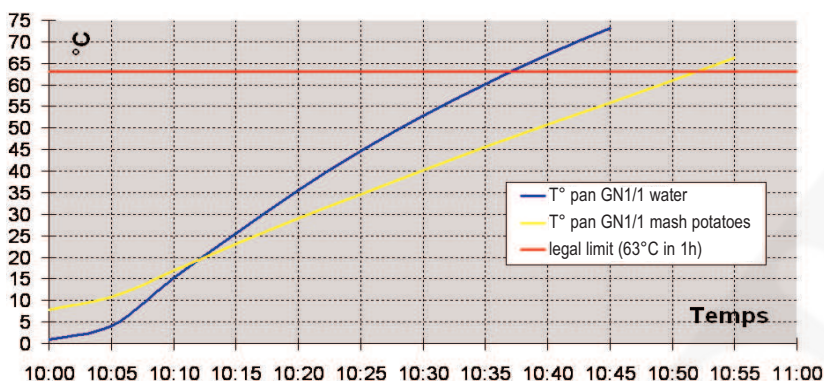
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1 - INFORMATION

Performances

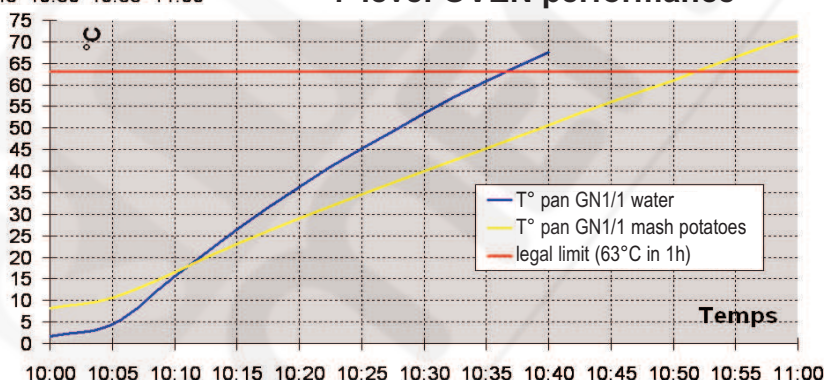
- **The reheating** oven is designed to reheat cold foods stored in individual, multi-portion trays or GN1/1 Gastronorm containers.
- The foods to be inserted into the oven are at a temperature of between 0 °C and 10 °C.
- This oven allows for them to be reheated to a core temperature of > 63°C in under one hour, in compliance with the decree of 21st December 2009 and the food hygiene standard AC D 40-006 of August 2008 "Equipment for reheating and holding at temperature".



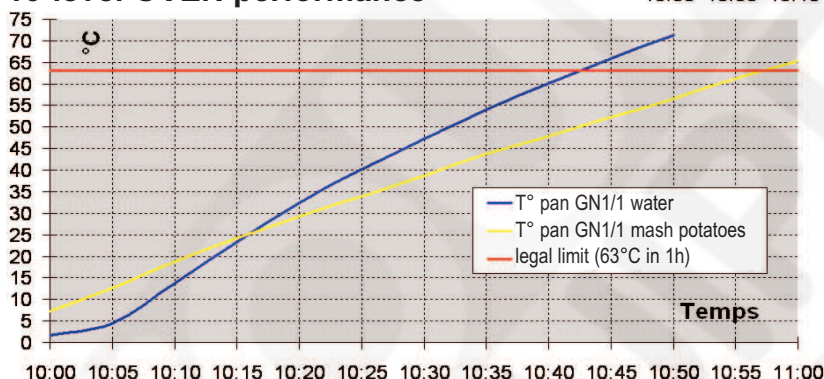
Complies with the following standards:

- NF EN 60335-1
- NF EN 60335-2-36
- NF EN 60335-2-42

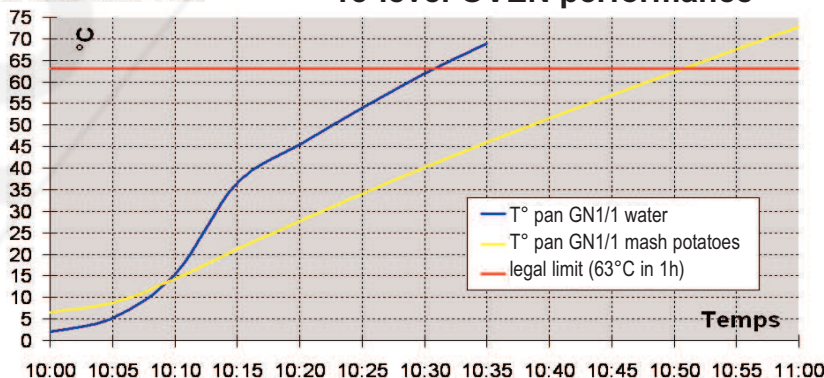
7-level OVEN performance



10-level OVEN performance



15-level OVEN performance



- This appliance is not designed for use by people (including children) whose physical, sensorial or mental capacities are impaired or by people with no experience or knowledge, unless they have been supervised or given training in the use of the appliance beforehand by a person responsible for their safety.
- Supervise children to ensure they do not play with the appliance.

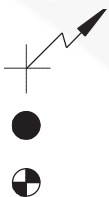
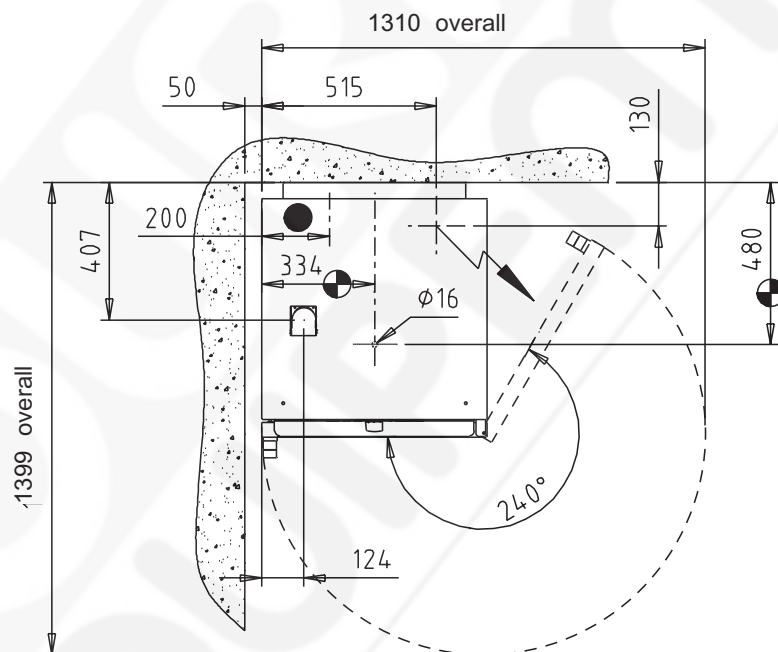
2 - INSTALLATION

2.1 Unpacking/Handling

- The appliance is supplied on a (non-returnable) pallet held by plastic straps and protected by cardboard with shock-proof corners.
- Before unpacking, check that the cardboard is not pierced.
- When handling (stacking, moving pallet, etc), lift the appliance by the lower part of the oven and not the shelf located between the legs.

2.2 Setting up

- If this appliance is to be placed close to a wall, you are advised for walls to be made of a non-combustible material (see fire prevention regulations).
- The rear of the oven can be placed against the wall and the upper protective plate (with a 50 mm overhang) provides natural air circulation to allow for electrical components to cool down.
- For models with hygrometry control, provide for a 90° bent fitting for mains water connection.
- Position the appliance adjusting the legs and check it is stable.
- Remove the protection film from the external surfaces of the appliance.
- Check that the connections (electricity, water, draining, etc) correspond to the appliances to be installed.



Electrical connection: cable connection (2 m of slack at wall) 400V 3N + E ~

Water connection: male threaded connector 8/13 (1/4")

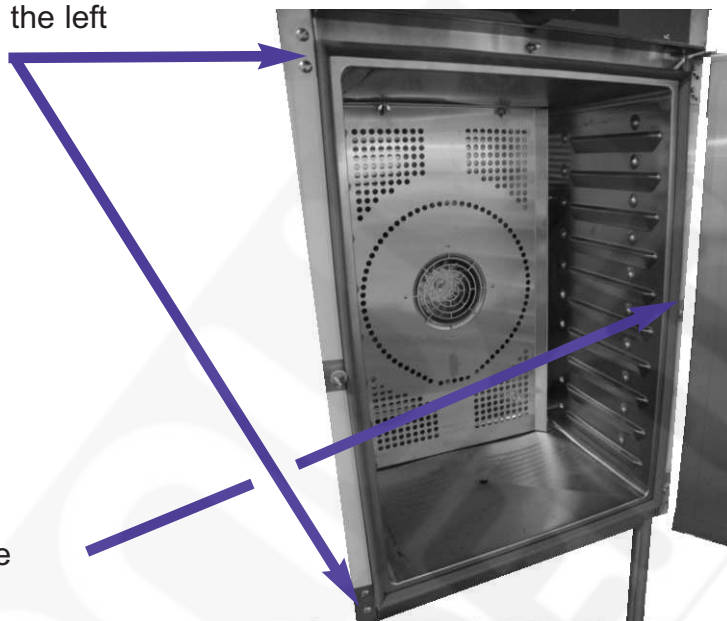
Condensate discharge: pipe, outside Ø20 mm.

2 - INSTALLATION

2.3 Reversal of door

• By default the door opens from the right. The door opening can be changed over. To do this, you need a flat end screwdriver, an open end spanner n°13 and a tubular box spanner or socket wrench with handle n° 8.

1 - Remove the 4 protection screws from the left and right hinges with a screwdriver.



2 - Remove the protection screw from the handle latch.

3 - Move away the plastic cap to access the nut of the latch.

4 - Unscrew the nut of the handle latch (open end spanner of 13) counting the number of revolutions (for the same adjustment when reassembling).

5 - Tighten the opposite end by the same number of revolutions.

6 - Put the plastic cap back in place on the nut.

6 - Unscrew the 2 retainer screws of the top pivot (open end spanner of 8).
- Lift up the pivot to free the pin.
- Remove the door.

7 - Unscrew the lower pivot (spanner of 8).

8 - Put back the lower pivot the opposite end without tightening it completely.

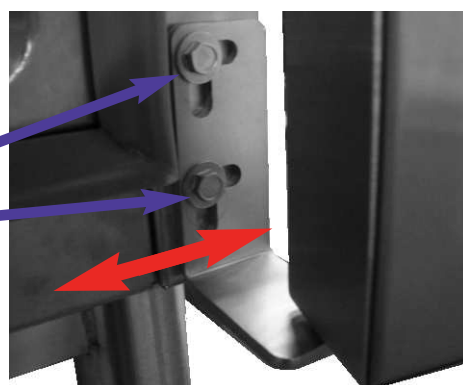
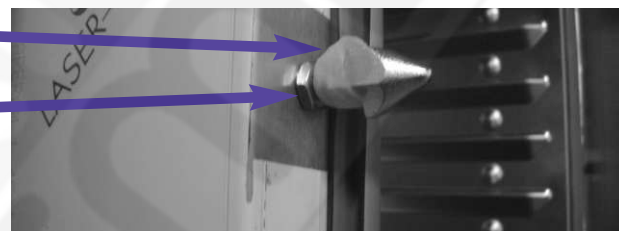
9 - Put back the upper pivot without tightening it.

10 - Put back the door and lower the pivot to insert the pin in the top of the door.

11 - Tighten the upper pivot.

12 - Tighten the lower pivot by adjusting the horizontality of the door.

13 - Loosen the handle (screwdriver) and rotate by 180° then reassemble.



2 - INSTALLATION

2.4 Electrical connection

The electric installation and connection of this appliance must comply with current legislation in the country where installed and the instructions of this manual.

Prior to connection, check:

- that the voltage is compatible with the voltage indicated on the data plate located in the appliance's technical compartment.
- that the user's fixed installation is protected by a 30 mA differential circuit breaker and includes an all-pole isolating device (switch or circuit breaker) with a contact opening distance of at least 3 mm.
- that the power supply conductors are of appropriate gauge to power the appliance according to its requirements (see power rating on the data sheet or technical data sheet).
- that the power supply cable has a green/yellow lead connected to the appliance's earth terminal and in contact with the earth for the installation.
- that the flexible power supply cable is encased in an ordinary polychloroprene or equivalent synthetic elastomer sheath (description 245 IEC 57) and is in the floor ready for connection (2 m slack at wall).

connection:

DESCRIPTION	VOLTAGE	INSTALLED POWER	MAXIMUM CURRENT PER PHASE	FUSE FOR BOARD PROTECTION
Free-standing 5-level oven	400V 3N~ + E	5410 W	8.6 A	125 mA time delayed 6 x 32mm
	230V single + E		22.6 A	
5-level oven on legs	400V 3N~ + E	5410 W	8.6 A	125 mA time delayed 6 x 32mm
	230V single + E		22.6 A	
7-level oven on legs	400V 3N~ + E	6620 W	10.2 A	125 mA time delayed 6 x 32mm
10-level oven on legs	400V 3N~ + E	9390 W	14.1 A	125 mA time delayed 6 x 32mm
15-level oven on legs	400V 3N~ + E	13250 W	21.3 A	125 mA time delayed 6 x 32mm

- Take down the rear panel fixed by 6 screws.
- Thread the power supply cable through the gland at the bottom, the door hinge end.
- Connect the active conductors, the neutral and the earth to the terminal blocks provided for this purpose.
- Tighten the cable gland to hold the power supply cable in position.
- Put the rear panel back.

2 - INSTALLATION

2.5 Connection to water mains

- Threaded male connector 8/13 (1/4") at the rear part. Provide for a 90° return if the appliance is against the wall (50 mm between the wall and the rear of the oven).
- Provide for a shut-off valve and an accessible impurity collector upstream to the installation.
- Maximum allowable pressure: 17 bars.
- Maximum allowable temperature: 140 °C.
- Seal the thread using a sealant or teflon tape.

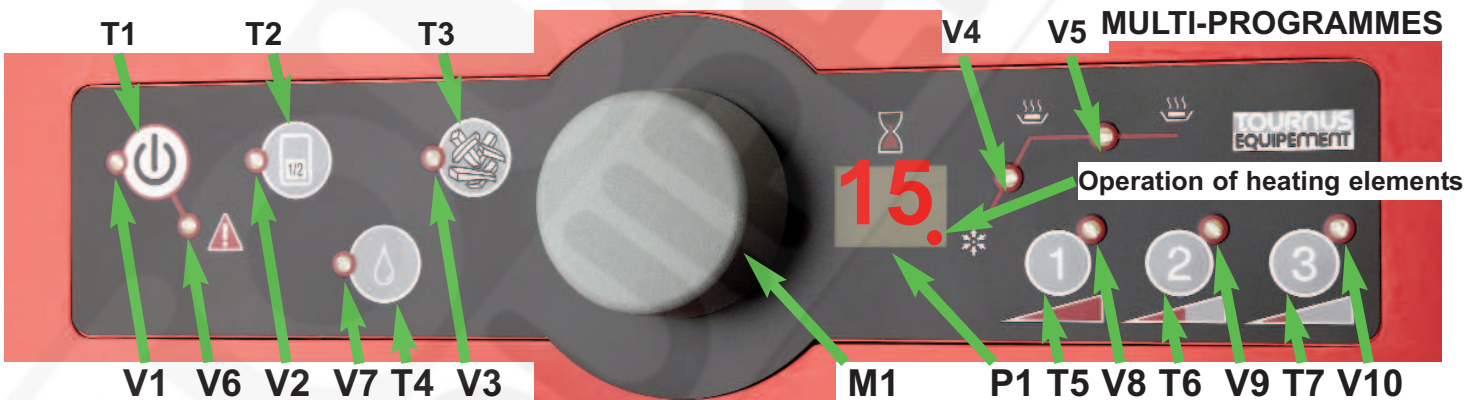
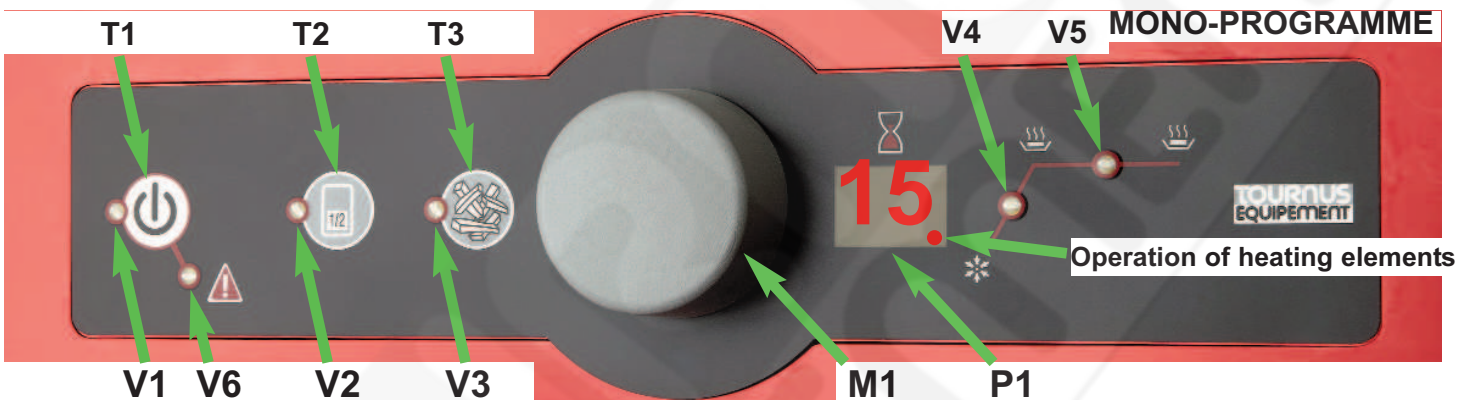
2.6 Discharge of condensates

- Stainless steel pipe outside Ø 20 mm under the appliance.

OPTION: GN1/1 condensate drip tray on sliders under the appliance.

3 - USE

3.1 Control panel



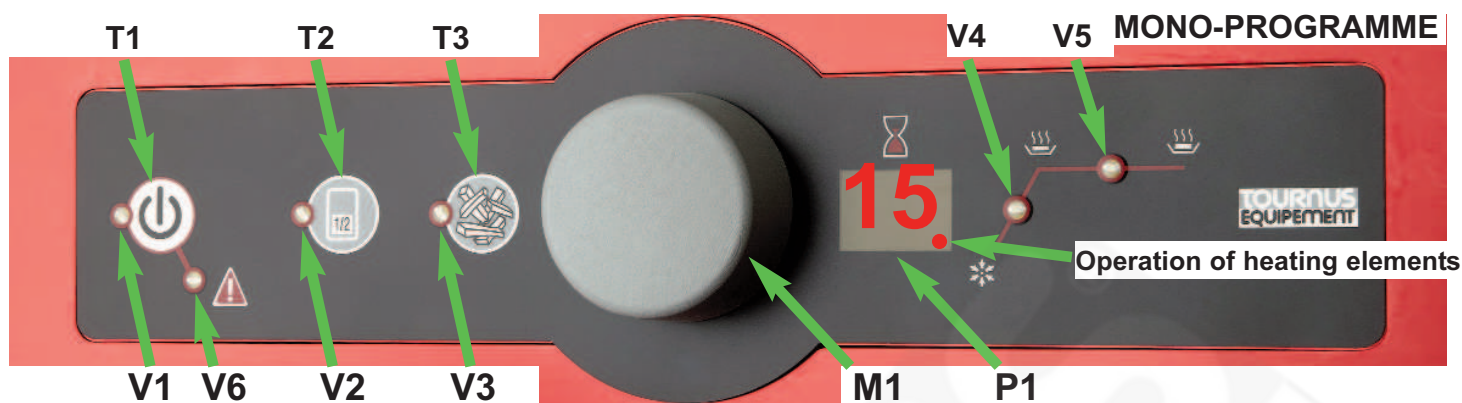
- T1: main on/off
 T2: half load function
 T3: chip programme
 T4: hygrometry function
 T5: adjustment for longer reheating cycle
 T6: adjustment for intermediate reheating cycle
 T7: adjustment for shorter reheating cycle

M1: timer control knob

P1: display

- V1: main on/off
 V2: half load function indicator lamp
 V3: chip programme indicator lamp
 V4: reheating cycle indicator lamp
 V5: temperature holding cycle indicator lamp
 V6: alarm indicator lamp
 V7: hygrometry function indicator lamp
 V8: longer reheating cycle indicator lamp
 V9: intermediate reheating cycle indicator lamp
 V10: shorter reheating cycle indicator lamp

3 - USE OF MONO-PROGRAMME



Reheating FUNCTION

ACTION	EFFECT	LAMPS	SCREEN	INFORMATION
short press on T1	brief appearance of n° of version of prog. appearance of figures 00 on display	V1 goes on	00 stays on	the oven is in standby "nothing happens"
rotation M1	timer countdown start up of fan start up of heating elements	V1 on V4 goes on	scrolling of figures set time stays on	select the reheating time Start of reheating cycle
* pressing M1 again	resumes previous stage			
End of reheating cycle	fan running heating elements in operation	V1 on V4 goes off V5 goes on	00 flashes	intermittent buzzer for one minute then automatic switch to holding of temperature
holding of temperature cycle	fan running heating elements in operation	V1 on V5 on	00 stays on	* further pressing of M1 restarts a reheating cycle
* opening of door	the fan stops running the heating elements stop operating	V1 on V4 on	set time stays on	the timer countdown stops operating

half-load FUNCTION

short press on T2	automatic internal change of control set value	V2 on	stays on	half load in oven (see loading chapter)
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Chip PROGRAMME (only used in reheating mode)

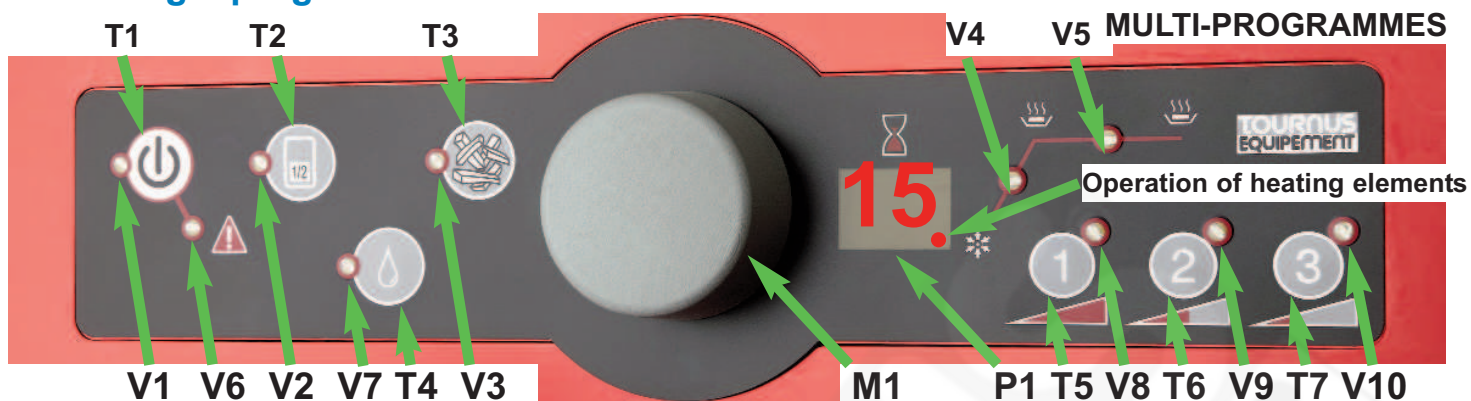
press T3	automatic internal change of control set value	V3 on	stays on	chip programme active (warning: do not use trays)
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COMMENTS:

- The heating element indicator lamp goes on and off according to the controls of the appliance.
- The time displayed during a reheating cycle counts down showing the remaining time in minutes before switching to temperature holding.

3 - USE OF MULTI-PROGRAMMES

3.3.1 Single programmed time



Reheating FUNCTION				
ACTION	EFFECT	LAMPS	SCREEN	INFORMATION
short press on T1	brief appearance of n° of version of prog. appearance of figures 00 on display	V1 goes on	00 stays on	the oven is in standby "nothing happens"
rotation M1	timer countdown start up of fan start up of heating elements	V1 on V4 goes on V8 flashes	scrolling of figures set time stays on	select the reheating time (prog n°1) Start of reheating cycle (prog n° 1)
* pressing M1 again	resumes previous stage			
End of reheating cycle	fan running heating elements in operation	V1 on V4 goes off V5 goes on V8 goes off	00 flashes	intermittent buzzer for one minute then automatic switch to holding of temperature
holding of temperature cycle	fan running heating elements in operation	V1 on V5 on	00 stays on	* further pressing of M1 restarts a reheating cycle
* opening of door	the fan stops running the heating elements stop operating	V1 on V4 on or V5	set time stays on	the timer countdown stops operating

half-load FUNCTION				
short press on T2	automatic internal change of control set value	V2 on	stays on	half load in oven (see loading chapter)

Chip PROGRAMME (only used in reheating mode)				
press T3	automatic internal change of control set value	V3 on	stays on	chip programme active (warning: do not use trays)

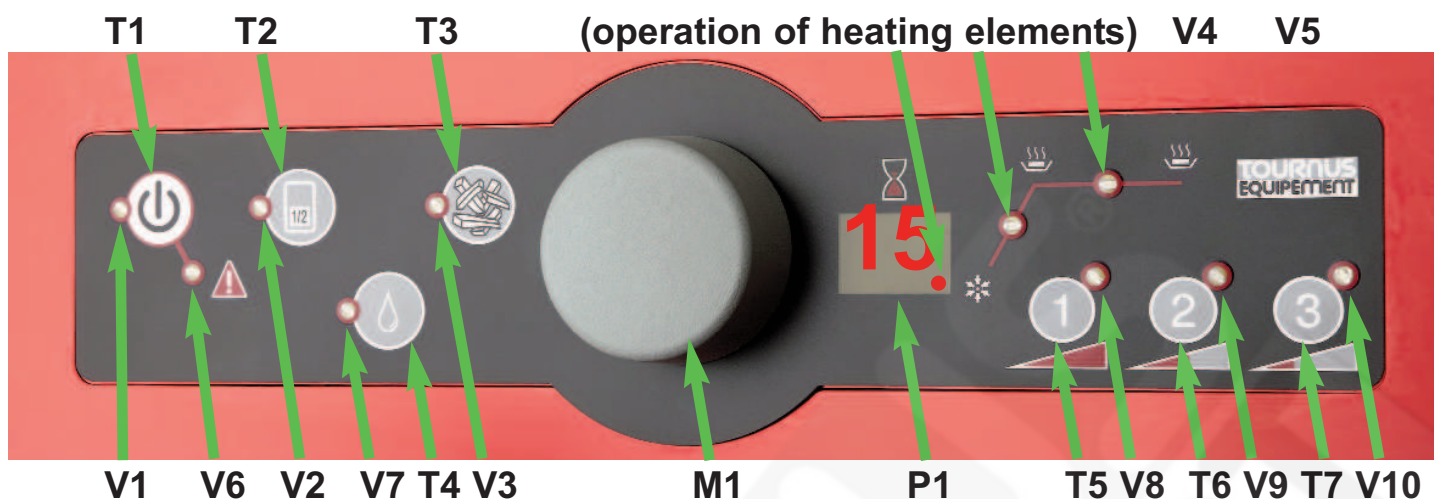
Hygrometry FUNCTION				
short press on T4	automatic internal change of control set value	V4 on	stays on	hygrometry active

COMMENTS:

- The heating element indicator lamp goes on and off according to the controls of the appliance.
- The time displayed during a reheating cycle counts down showing the remaining time in minutes before switching to temperature holding.

3 - USE OF MULTI-PROGRAMMES

3.3.2 Two times programmed



Reheating FUNCTION				
ACTION	EFFECT	LAMPS	SCREEN	INFORMATION
short press on T1	brief appearance of n° of version of prog. appearance of figures 00 on display	V1 goes on	00 stays on	the oven is in standby "nothing happens"
continuous pressing on T5 and ——— rotation M1	Scrolling of timer to select the time of the first cycle (longest)	V1 on V4 goes on V8 goes on V8 flashes	P1 and 00 flash alternately scrolling of figures set time stays on	select the reheating time (prog n° 1) programme n° 1 ready
continuous pressing on T6 and ——— rotation M1	Scrolling of timer to select the second cycle time	V1 on V4 goes on V8 on V9 goes on V9 flashes	P2 and 00 flash alternately scrolling of figures set time stays on	select the reheating time (prog n° 2) NB: the time of prog. n° 2 will be blocked at the max. time of prog. n° 1 - 1 min Start of reheating cycle
End of reheating cycle prog. n° 1	fan running heating elements in operation	V1 on V4 goes off V8 goes off V9 flashes	flashes	intermittent buzzer for one minute NB: if no action from the user, the oven starts back on prog. n° 2
End of reheating cycle	fan running heating elements in operation	V1 on V4 goes off V5 goes on V8 on V9 goes off	00 flashes	intermittent buzzer for one minute then automatic switch to holding of temperature
holding of temperature cycle	fan running heating elements in operation	V1 on V5 on	00 stays on	* further pressing of M1 restarts a reheating cycle prog. n° 1
* opening of door	the fan stops running the heating elements stop operating	V1 on V4 on or V5	set time stays on	the timer countdown stops operating

3 - USE OF MULTI-PROGRAMMES

3.3.3 Three programmed times

Reheating FUNCTION				
ACTION	EFFECT	LAMPS	SCREEN	INFORMATION
short press on T1	brief appearance of n° of version of prog. appearance of figures 00 on display	V1 goes on	00 stays on	the oven is in standby "nothing happens"
continuous pressing on T5 and _____ rotation M1	Scrolling of timer to select the time of the first cycle (longest)	V1 on V4 goes on V8 goes on V8 flashes	P1 and 00 flash alternately scrolling of figures set time stays on	select the reheating time (prog n° 1) programme n° 1 ready
continuous pressing on T6 and _____ rotation M1	Scrolling of timer to select the second cycle time	V1 on V4 goes on V8 on V9 goes on V9 flashes	P2 and 00 flash alternately scrolling of figures set time stays on	select the reheating time (prog n° 2) NB: the time of prog. n° 2 will be blocked at the max. time of prog. n° 1 - 1 min Start of reheating cycle
continuous pressing on T7 and _____ rotation M1	Scrolling of timer to select the third cycle time	V1 on V4 goes on V8 on V9 on V10 goes on V9 flashes	P2 and 00 flash alternately — scrolling of figures set time stays on	select the reheating time (prog n° 3) NB: the time of prog. n° 3 will be blocked at the max. time of prog. n° 2 - 1 min Start of of reheating cycle
End of reheating cycle prog. n° 1	fan running heating elements in operation	V1 on V4 goes off V8 goes off V9 flashes	flashes	intermittent buzzer for one minute NB: if no action from the user, the oven starts back on prog. n° 2
End of reheating cycle prog. n° 2	fan running heating elements in operation	V1 on V4 goes off V8 goes off V9 goes off V10 flashes	flashes	intermittent buzzer for one minute NB: if no action from the user, the oven starts back on prog. n° 3
End of reheating cycle	fan running heating elements in operation	V1 on V4 goes off V5 goes on V8 on V9 goes off	00 flashes	intermittent buzzer for one minute then automatic switch to holding of temperature
holding of temperature cycle	fan running heating elements in operation	V1 on V5 on	00 stays on	* further pressing of M1 restarts a reheating cycle prog. n° 1
* opening of door	the fan stops running the heating elements stop operating	V1 on V4 on or V5	set time stays on	the timer countdown 'stops operating

3 - USE OF MULTI-PROGRAMMES

Half-load FUNCTION				
short press on T2	automatic internal change of control set value	V2 on	stays on	half load in oven (see loading chapter)
Chip PROGRAMME (only used in reheating mode)				
press T3	automatic internal change of control set value	V3 on	stays on	chip programme active (warning: do not use trays)
Hygrometry FUNCTION				
short press on T4	automatic internal change of control set value	V4 on	stays on	hygrometry active

COMMENTS:

- The heating element indicator lamp goes on and off according to the controls of the appliance.
- The time displayed during a reheating cycle counts down showing the remaining time in minutes before switching to temperature holding.

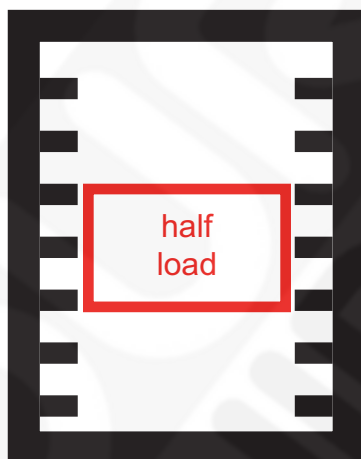
3.4 Loading

- In half load mode, preferably use the sliders in the centre of the oven, in the centre line of the fan.

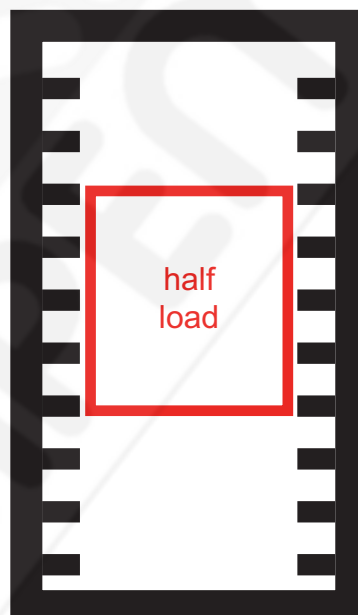
5-LEVEL
MODEL



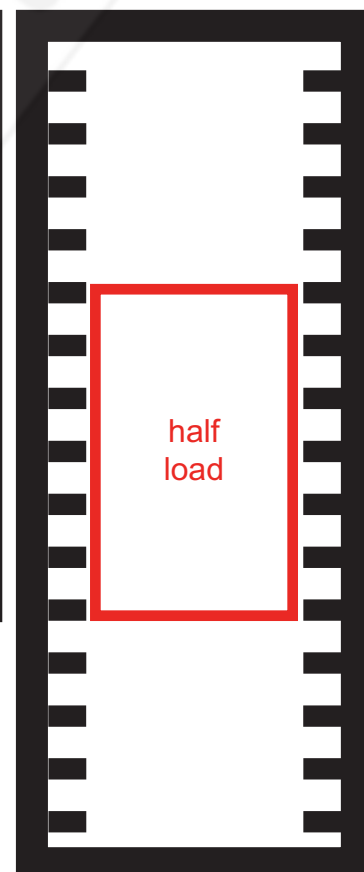
7-LEVEL
MODEL



10-LEVEL
MODEL



15-LEVEL
MODEL



4 - CLEANING /MAINTENANCE

- Before any action or cleaning operation, the appliance must be **SWITCHED OFF**. Wear suitable gloves during these cleaning operations.
- Do not use floor cleaning products, acids, even diluted, chlorinated or stripping products which could corrode the stainless steel.
- Do not use abrasive products (steel wool, etc).
- Do not wash the appliance with a water jet, foam gun or high pressure cleaner.

Recommended cleaning products:

- All bleach-free detergents (powder detergents, alkaline detergents and liquid soaps).
- Degreasing agents for glazed parts.
- Water (hot or cold).

4.1 Summary

Task	Performed by
AT END OF USE	
Wash the inside of the oven after every use to prevent soiling due to hardening of any food that has fallen or been sprayed against the walls. Use a sponge with soapy water or products specially designed for stainless steel. Rinse with clean water. Wipe with a cotton cloth. - The rear distribution panel is MACHINE WASHABLE.	User
EXTERNAL COATING: You are advised to use a neutral cleaning product. Rinse thoroughly. All chlorinated products are strictly prohibited. Do not spray with water in all cases. Do not use abrasive products.	User
EVERY WEEK	
Take down the rear heat distribution plate. Use a sponge with soapy water or products specially designed for stainless steel. Rinse with clean water.	User
EVERY YEAR	
Check the safety devices, the electrical and heating components	Technician

4.2 Shutting down



The crossed out bin affixed to the equipment means that this equipment is subject to disposal management and recycling in compliance with the directive 2002/96/EC applicable to waste electrical and electronic equipment.

Pour la reprise de cet équipement électrique professionnel en fin de vie, contactez :

- **RECYSTEM-PRO** au
 - 33 (0) 825 800 600
 - ou
 - synegeee@recystempro.com
- ou le **CONSTRUCTEUR**



Article L. 543-10-2 et articles R. 543-172 à R. 543-206 du code de l'environnement

When your equipment arrives at the end of its service life, you must contact your dealer to find out the waste collection and recycling measures we have set up as a member of the SYNEG.

Electronic products not covered by a selective sorting system are potentially dangerous for the environment.

All our equipment complies with the RoHS Directive (2002/95/EC).

5 - FAULT FINDING

5.1 Description

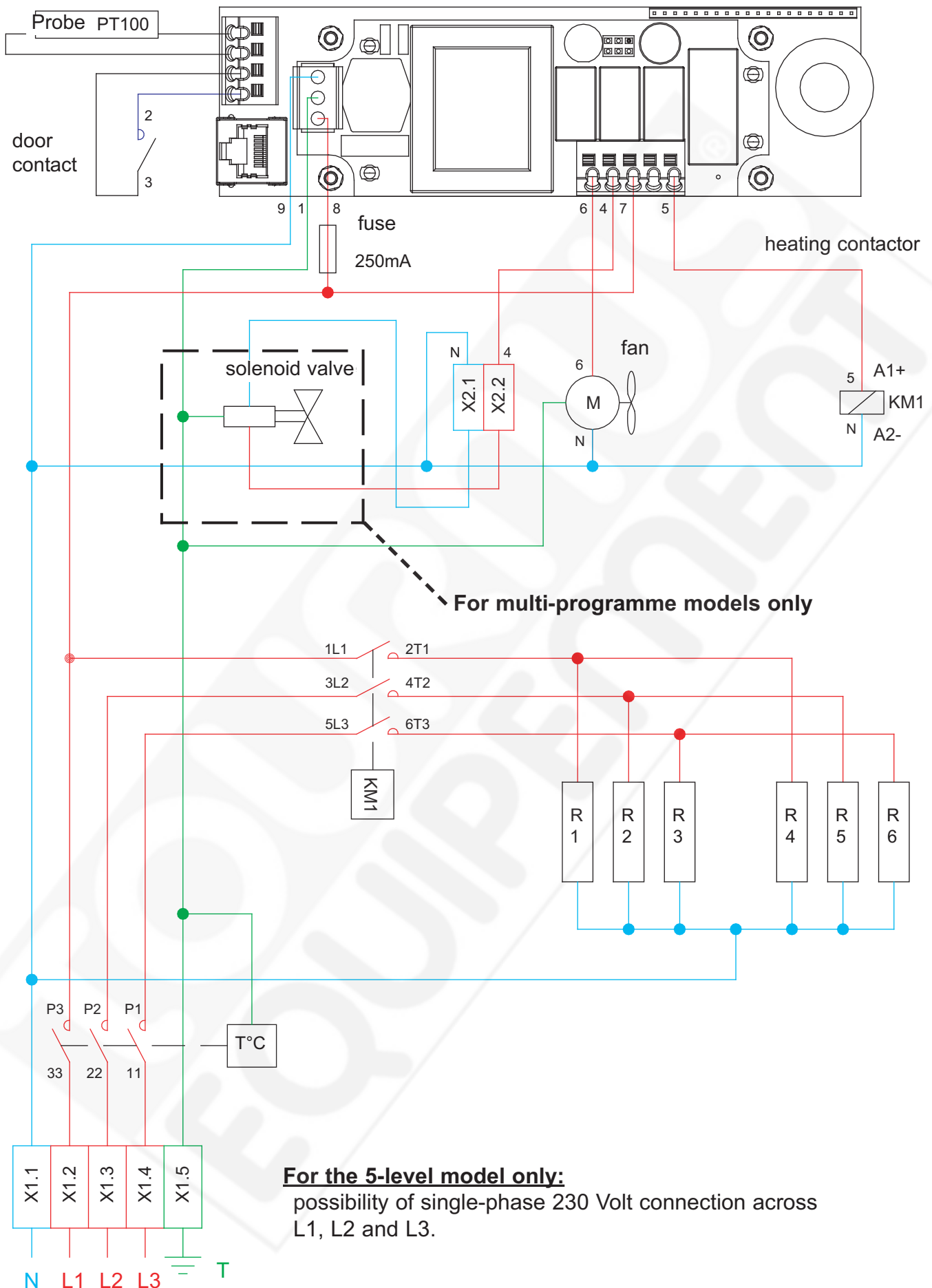
Problems	Causes	Remedies
The appliance does not start	- Control panel off - Power cut out - Appliance not connected - Other	- Press the start button - Check the power line - Check the connection to the mains - Contact your dealer's technical assistance
The control panel does not go on	Safety fuse triggered	Check the fuse under the appliance
No ventilation, no heating.	Door not properly shut	Check the door is closed
No ventilation	- Door not properly shut - Contact of electronic board out of operation - Door contact out of operation - Other	- Check - Contact your dealer's technical assistance - Contact your dealer's technical assistance - Contact your dealer's technical assistance
No heating	- Door not properly shut - Contact of electronic board out of operation - Door contact out of operation - Other	- Check - Contact your dealer's technical assistance - Contact your dealer's technical assistance - Contact your dealer's technical assistance
The heating element indicator lamp is on but the oven is not working	- Heating element(s) out of order - Other	- Contact your dealer's technical assistance - Contact your dealer's technical assistance
display - - on screen	Probe cut off	Contact your dealer's technical assistance

6 - SPARE PARTS

Description	Reference
Complete mono-programme control panel	130 149
Complete multi-programme control panel	130 152
Timer adjusting button	262 619
Control probe 2m	262 474
Protection fuse of electronic board 125mA	230 520
Door handle	229 644
Door handle latch	262 645
5-level oven door seal	229 646
7-level oven door seal	229 647
10-level oven door seal	229 648
15-level oven door seal	229 649
Lower pivot	130 159
Upper pivot	130 160
Fan	229 669
Fan start capacitor	229 671
5500W heating element for 5-level oven	229 651
6750W heating element for 7 and 15-level oven	229 652
9450W heating element for 5-level oven	229 656
Seal of heating elements	229 685
Door opening miniswitch	229 660
Filling solenoid valve (hygrometry function)	229 667
Safety thermostat	229 662

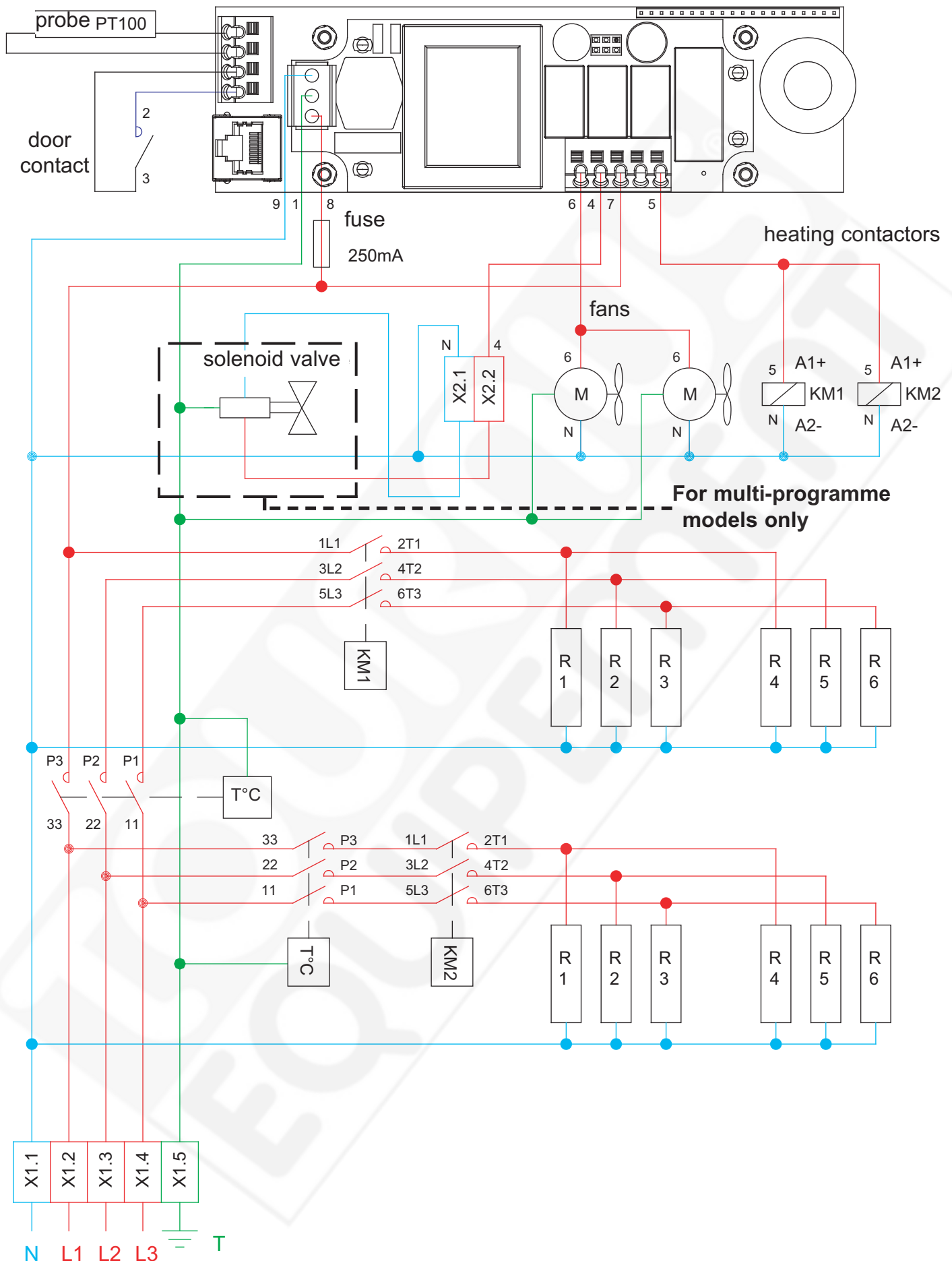
7 - WIRING DIAGRAMS

7.1 5, 7 and 10-level oven

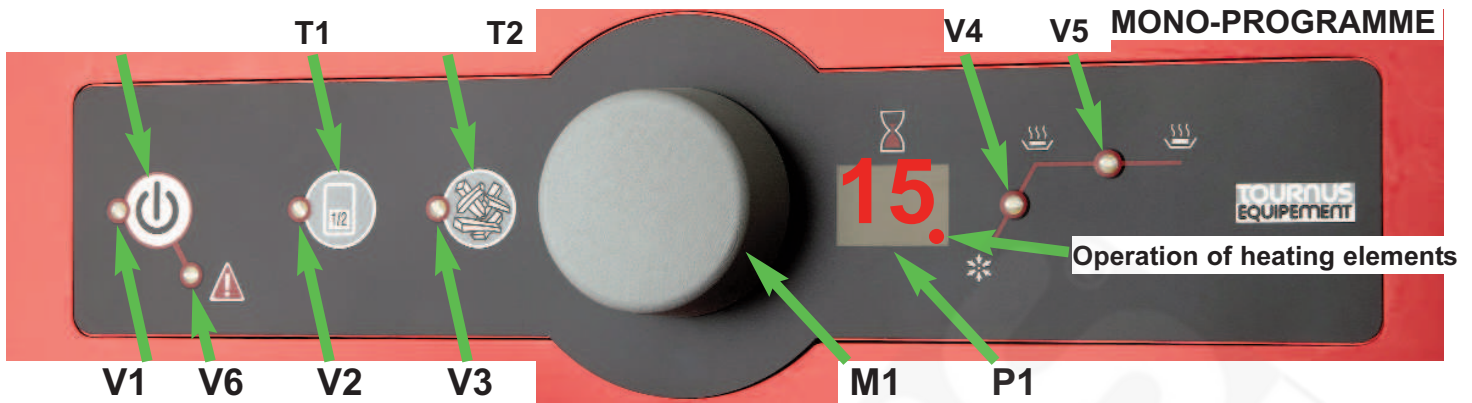


7 - WIRING DIAGRAMS

7.2 15-level oven



8 - MAINTENANCE



Changing the set values in the board (board off):

- Simultaneously press the **T1** and **T3** keys for 10 seconds.
=> alternate display of the name of the set value or offset with respect to the original adjustment (**00** by default)
- The rotation of **M1** changes the appointed set value by $+ / - 9^{\circ}\text{C}$.

=> display of the offset value.



- Press **T3** to go on to the next set value.
- No action on **M1** for 15 seconds
=> stops the adjustment
=> the value is saved
=> the board goes off

Offset of control problem (board off):

- Simultaneously press the **T1**, **T2** and **T3** keys for 10 seconds.
=> alternate display **OF** and value of offset with respect to the original adjustment (**00** by default)
- The rotation of **M1** changes the appointed set value by $+ / - 9^{\circ}\text{C}$.

=> display of the offset value.

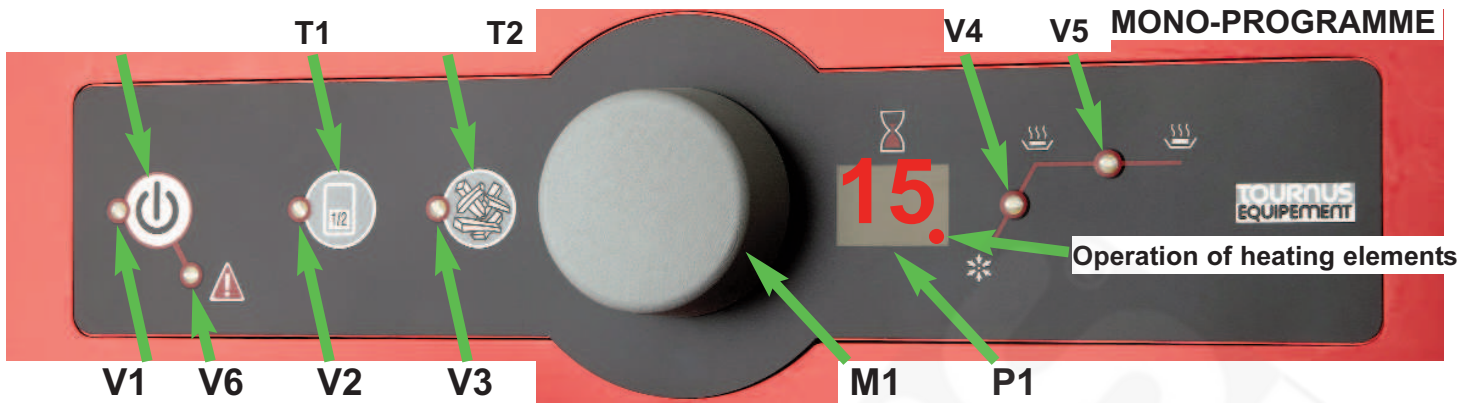


- No action on **M1** for 15 seconds
=> stops the adjustment
=> the value is saved
=> the board goes off

Default values:

C1 set value: 85 °C
 C2 set value: 145 °C
 C3 set value: 160 °C
 C4 set value: 80 °C
 C5 set value: 135 °C
 C6 set value: 150 °C
 Offset: 0
 Offset with respect to set values: 0

8 - MAINTENANCE



Disabling the chip programme:

- Upon request, the programme can be disabled to prevent, for instance, a programme choice error with polypropylene trays (which would be destroyed with this programme).
- Simultaneously press the **T2** and **T3** keys for 10 seconds.

=> display for the time the keys are pressed



=> on release of the keys the function is blocked.

-
- Simultaneously press the **T2** and **T3** keys for 10 seconds.

=> display for the time the keys are pressed



=> on release of the keys the function is once again operational.

9 - GUARANTEE

- The guarantee only applies to normal use in strict compliance with the recommendations shown in our technical and user manuals.
- It shall not be valid in the event where the recommended periodical maintenance or inspections are not carried out by approved technicians.
- In order to benefit from our guarantee, our appliance must not undergo any alteration or repair made with non-original parts and not approved by our departments.
- The maintenance frequency relates to normal conditions of use. In the event of more intensive conditions, certain operations are required at more frequent intervals of time.
- If the power supply cord is damaged, it must be replaced by the manufacturer, its after-sales service or a similar qualified person to avoid danger.

Warning

- Damage caused by connection of our appliances to a mains source not in compliance with the data plate (voltage, reversal of phase/neutral) as well as non-adherence to the order of the phases (important for three-phase motors, rotation direction, cylinders, etc) are not covered by this guarantee.
- You are therefore advised to connect the equipment only when the voltage is available and controlled at a source perpendicular to it.



Hornos para recalentar

MANUAL DE INSTALACIÓN DE UTILIZACIÓN DE MANTENIMIENTO

TEMP[↑]UP

