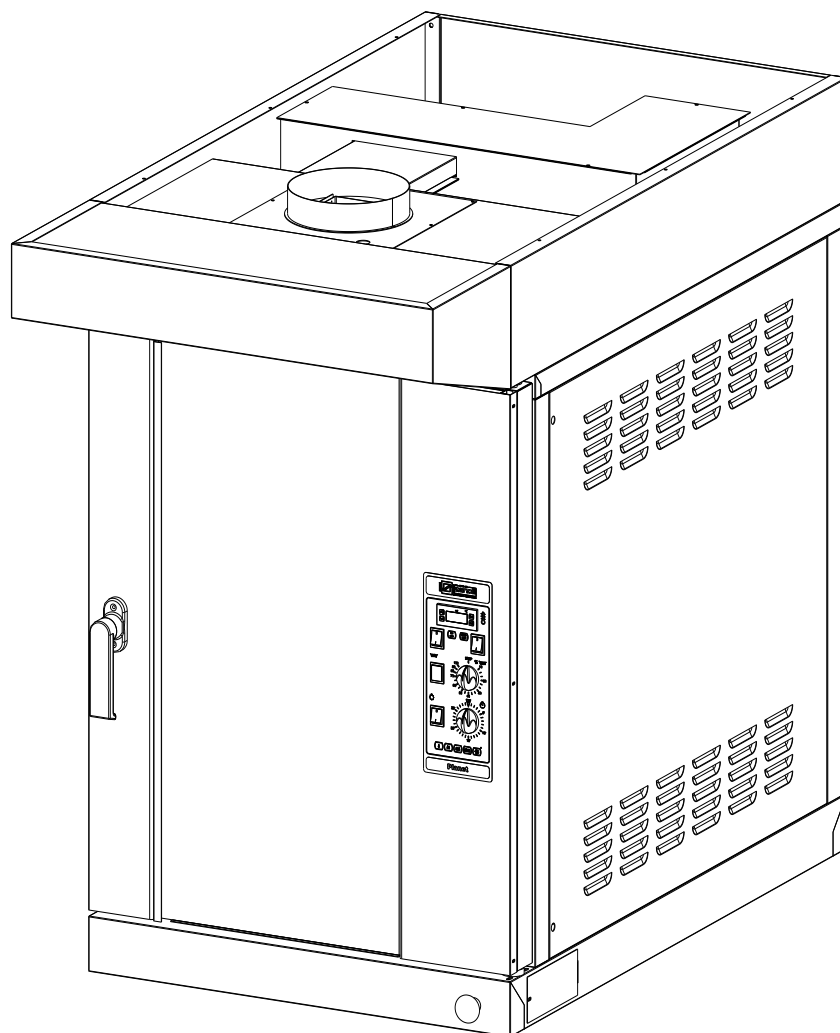




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PLANET 5 - 8 EL

Manuale di installazione, uso e manutenzione
Manual for installation, use and maintenance
Manual de instalación, uso y mantención
Notice d'installation, d'utilisation et d'entretien
INSTALLATIONS-, BEDIENUNGS- UND INSTANDHALTUNGSHANDBUCH



**DICHIARAZIONE DI CONFORMITÀ
DECLARATION OF CONFORMITY
DECLARACIÓN DE CONFORMIDAD
DÉCLARATION DE CONFORMITÉ
KONFORMITÄT SERKLÄRUNG**



Noi
*We / El que suscribe /
Nous / Wir*

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dichiaro sotto la nostra esclusiva responsabilità che l'apparecchiatura
*declare under our responsibility that the equipment / declara bajo su propia responsabilidad que el equipo /
déclarons sous notre responsabilité que l'appareil / erklären in alleiniger Verantwortung, daß das Gerät*

Marca

Manufactured by / Marca / Marque de fabrication / Bezeichnung

Modello

Model / Modelo / Model / Modell

N° di serie

Serial number / N° de serie / N° de série / Seriennummer

Anno di costruzione

Year of construction / Año de construcción / Année de construction / Baujahr

come descritto nella documentazione allegata, è in conformità con le seguenti direttive europee
*is in conformity with the following European Directives / es conforme con las siguientes Directivas europeas /
est conforme aux suivantes Directives européennes / auf das sich diese Erklärung bezieht, mit den E - Normen*

- 2014/35/CE Direttiva Bassa Tensione

Low Tension Directive / Directiva Baja Tension / Directive Basse Tension / Niederspannungsrichtlinie

- 2014/30/CE Direttiva Compatibilità Elettromagnetica

*Electromagnetic Compatibility Directive / Directiva Compatibilidad Electromagnetica /
Directive Compatibilité Electromagnétique / Elektromagnetische Verträglichkeit*

- 2006/42/CE Direttiva Macchine

Machines Directive / Directiva Maquinas / Directive Machines / Maschinenrichtlinie

- 1935/2004/CE Regolamento Oggetti destinati a venire in Contatto con i Prodotti Alimentari

*Regulation for Equipment intended to come into Contact with Foodstuffs / Normativa para Equipos destinados a
entrar en Contacto con Alimentos / Réglementation Objets destinés à venir en Contact avec des Produits
Alimentaires / Gesetzliche Regelung der Gegenstände, die mit Lebensmitteln in Kontakt kommen*

e con le norme cogenti alle direttive.

*and with the compulsory regulations of the Directives / y con las normas ineludibles de las Directivas /
et aux normes inéluctables des Directives / und mit den Zwangsvorschriften der Richtlinien, übereinstimmt*

Caselle di Sommacampagna

Dr. Zanoli s.r.l.
Collaudatore
Tester / Ensayador / Testateur / Prüfer

ALL. 7.2-C3 Dichiarazione di Conformità




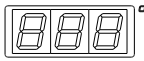








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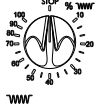



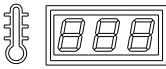
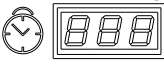
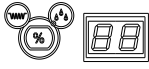



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1. INTRODUCTION

The convection oven in the PLANET range has been designed to work in areas where the available space is limited.

The arrangement of the pans above each other in a uniformly ventilated area ensures the space occupied is small and also the excellent cooking of the pastry and fine foods products.

The resistors are armoured so, running through steel pipes with a layer of ceramic material, have notable mechanical resistance and insulation from direct contact with external agents, thus ensuring almost unlimited long life and electrical insulation safety.

The control panel has controls to:

1. set the desired temperature;
2. set the cooking time, at the end of which there is a sound warning;
3. to inject steam into the chamber.


Cooking takes place with a flow of air heated by the resistors, sent through a series of holes in the sides by each pan into the chamber. The even flow of air provides practically constant heat to ensure even cooking over the whole of the product.

The ovens can be provided with chambers to take 4, 6 or 8 pans of 60x40 cm.


They have been very carefully built using stainless steel both in the body and in the cooking chamber to make for easy cleaning and long oven life even when cooking foods with high salt or humidity content etc.

The Manufacturer thanks you for choosing our product. We can assure you that you have made a good choice in putting your trust in a company that has decades of experience in the making of high quality products, never cutting corners and always using the best materials.


2. HOW TO USE THIS MANUAL


 This installation use and maintenance manual must be kept near the equipment in a place where it can be readily consulted. This manual must accompany the equipment if it is transferred to another owner, as the equipment cannot be considered safe and complete without it.

Note the code and revision number behind the cover. In case of loss you can order another one quoting those numbers.

 This manual consists of a number of chapters. They should all be read by installers and maintenance staff as well as by the final user, both for its **safe use** and to obtain the best results from this product.

Despite this we give here below some useful indications for rapid consultation of the various chapters.

 **The paragraphs marked with this symbol contain essential safety information. They must all be read by installers and the final user, as well as his employees who use the equipment. The Manufacturer assumes no liability for any damage resulting from failure to observe the rules set forth in these paragraphs.**

 The paragraphs marked with this symbol contain important information to avoid any action that could damage the equipment. It is in the user's interest also to read these paragraphs.

Chapter 3 indicates the intended field of use of the equipment and gives the characteristics and all the numbers that may be necessary for its choice, installation and use. It should be used as a reference point to check that the use you intend to make of the equipment does in fact come within those for which it was intended and any time you need to know any value or parameter relating to the equipment.

Chapters 4 and 5 provide all the information necessary for the installation of the equipment. The information is primarily intended for specialised staff but should also be read in advance by the final user so he can arrange the rooms, or have the rooms and necessary plant arranged for the proper working of the equipment.


Chapters 6 and 7 serve as a reference for the user in indispensable switching on, use and switching off operations for the machine in conditions of safety.

Chapter 8 is useful for the user who has to learn to use the oven. It guides the user through essential operations for switching on, use and switching off of the equipment in safety. To exploit all of the possibilities of the equipment the user should refer to chapters 6 and 7.

Chapter 9 provides all the information required for the cleaning of the equipment i.e. all those operations which have to be carried out by the user in order to ensure that the equipment continues to function safely (especially from the point of view of hygiene) and generally obtains the best result at all times.

Chapter 10 provides the information necessary for proper periodic and extraordinary maintenance, e.g. repairing or replacing parts of the equipment.

This chapter also has an exploded view of the equipment and list of spare parts to make ordering and replacing any damaged part easier.

 These maintenance operations must be carried out by specialised staff.


Chapter 11 provides the information necessary for the decommissioning and demolition.

3. TECHNICAL SPECIFICATIONS

3.1. Product identification

This manual refers to the PLANET 5 and PLANET 8 cooking modules.

3.2. Meeting directives

The PLANET 5 and PLANET 8 cooking modules bear the compulsory markings  that certify compliance with the following EU directives:

2014/35/CE Low Tension Directive

2014/30/CE Electromagnetic Compatibility Directive

2006/42/CE Machines Directive

1935/2004/CE Regulation for Equipment intended to come into Contact with Foodstuffs.

3.3. Proper and improper machine use

The PLANET 5 and PLANET 8 cooking modules have been designed to cook fine pastries and cakes for professional use in restaurants, patisseries etc. **by qualified persons only.**

The operations provided for in normal use are the opening and closing of the doors, loading unloading the products on the pans, switching on, adjustment, switching off and the cleaning of the equipment.


3.4. Technical specifications

The following table gives the technical specifications of the cooking modules.

	PLANET 5 E	PLANET 8 E	Unit of measurement
Weight	150	180	Kg
External dimensions	800x1210x775	800x1210x1055	cm
Pans capacity (60x40)	5	8	n°
Production capacity (indicative)			Kg/h
Electrical supply	three-phase or three-phase with neutral.		
Tension	230 or 400		Vac
Frequency	50 or 60		Hz
Current at 400V50Hz	11.9	18	A
Current at 230V50Hz	20.7	31.4	A
Total electrical power	8.25	12.5	kW
Electrical connection	cable with 4 or 5 wires without plug		
Cable length	2		m
Section of wires	4	4	mm ²
Chamber light bulb			
Type	halogen		
Power	35		W
Cooking control			
Temperature control electromechanical version	electronic thermo regulator		
Temperature control electronic version	Electronic computerized		
Maximum settable temperature	300		°C
Temperature safety thermostat intervenes	500		°C
Environmental conditions			
Temperature	0-40		°C
Maximum humidity	95% without condensation		

Table 3.1. Technical specifications

4. WARNING NOTES ON INSTALLATION

 **WARNING!** These installation instructions are for the exclusive use of qualified personnel installing and maintaining electrical and/or gas equipment. Installation by other not qualified staff may cause damage to the equipment, persons, animals or things.

Where installation of the equipment requires modifications to or additions to the building's electrical plant, the persons carrying out such changes must have their work certified to show it has been done in accordance with the norms in force in the country in which the equipment is installed.


4.1. Check on delivery

Unless it is agreed otherwise, the products shall be carefully packed with a strong wooden structure and a sheet of bubble pack nylon to protect it from shocks and humidity in transit and shall be delivered to the haulier in the best of condition.

We therefore recommend you check the packaging on delivery to see if there are any signs of damage. If there are such signs, have the fact recorded on the receipt, which must be signed by the driver.

Once the equipment has been unpacked, check for damage.

Also check that all the parts are present, included any non assembled parts. If the equipment is damaged or any parts are missing, bear in mind that the haulier accepts complaints only within 15 days of delivery and that the Manufacturer shall not be liable for any damages suffered by its products during transportation. We shall nevertheless be at your disposal to assist you in presenting your claim.

 If damage has occurred do not attempt to use the equipment and contact professionally qualified persons.

4.2. Choice of place of installation

The good, safe and long-lasting working of the equipment depends also on the place in which it is installed. It is therefore advisable to carefully assess where it will be installed before it is delivered.

Install the equipment in a dry and easily accessible place, both for its use and for cleaning and maintenance. The surrounding area must be kept free of obstacles. In particular make sure the cooling openings are not obstructed (Fig 5.1).

It must in any case be installed at least 20 cm from the room's walls or other equipment.

⚠ You must finally make sure that the temperature and relative humidity of the room where the equipment is installed must never exceed the maximum and minimum values indicated in its characteristics (see 3.). Exceeding the maximum temperature or relative humidity in particular may easily and unpredictably cause a breakdown or damage the electrical equipment and create a dangerous situation.

4.3. Electrical connection

⚠ The equipment is supplied with electrical connection cable with an earth wire. In observance of the safety regulations currently in force **it is compulsory to connect the earth wire (yellow-green) to an equipotential system whose effectiveness must be properly checked in accordance with the regulations in force.**

⚠ Before carrying out any connections make sure the mains supply corresponds to that to which the equipment has to be connected (see 3 and the plate).

See (1) of Fig.5.3. for the exact cable output position for the equipment supply.

The supply cable must end with a plug to connect to an electrical supply board with a corresponding socket and differential magnetothermal switch.

The plug-socket connection must be such that the earth wire is connected and first and disconnected last and must be of the right size for the nominal current (see 3.). Type CEE17 plugs and sockets are suitable, and any others satisfying the European norm EN 60309.

The thermal safety device must be calibrated for the total nominal current, the magnetic safety device must be calibrated for the maximum instant current (in the case of ovens it is little more than the nominal current, while in the case of machines it is the surge current of the most powerful motor), while the differential device must be set at the 30 mA current (see 3.).

⚠ **The Manufacturer shall not be liable for any damages suffered as a result of failure to observe the above norms.**

5. INSTALLATION

5.1. Checklist

There are no separately supplied parts.

5.2. Choice of installation place for the oven

Avoid obstructing the cooling openings on the module's right side (Fig).

When choosing the place to install the cooking modules PLANET 5 and PLANET 8 take account of the fact that they can be completed by other modules in the series (hood, proofer, etc.).

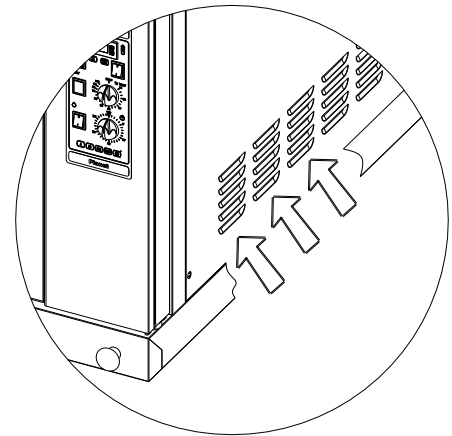


Fig.5.1 Cooling openings

5.3. Moving the module

To unload and transport the module when it is still in its packaging, use a forklift truck or transpalett of a capacity at least that of the weight of the module, sliding the forks into the space provided under the bottom of the packaging.

⚠ In any case, to avoid sudden movements, take into account the position of the centre of gravity (Fig.5.2 and Table 5.2)

⊘ To avoid any damage to the module, place protective material between it and the forks.

	a mm	b mm	c mm
PLANET 5	400	605	388
PLANET 8	400	605	528

Tab. 5.2

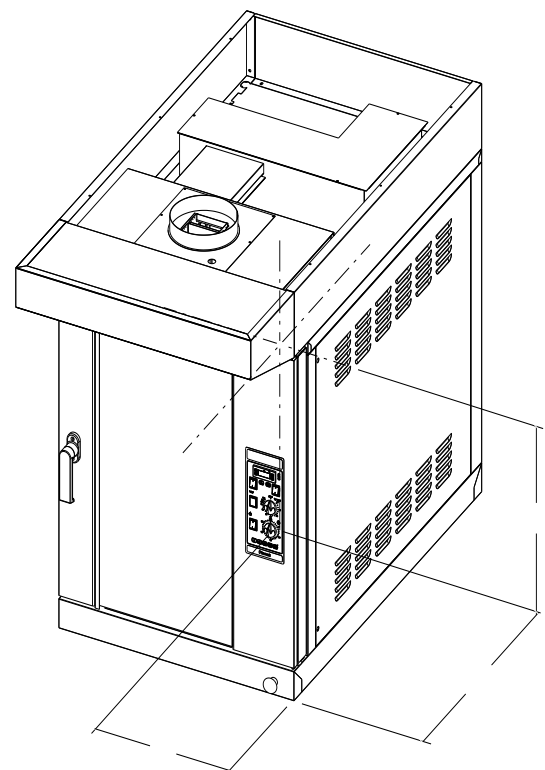


Fig. 5.2 Centre of gravity

5.4. Assembly of the modules

Position the modules one above the other in the right order (cell or base, cooking module, hood) and fix them by means of the hooks and screws provided.

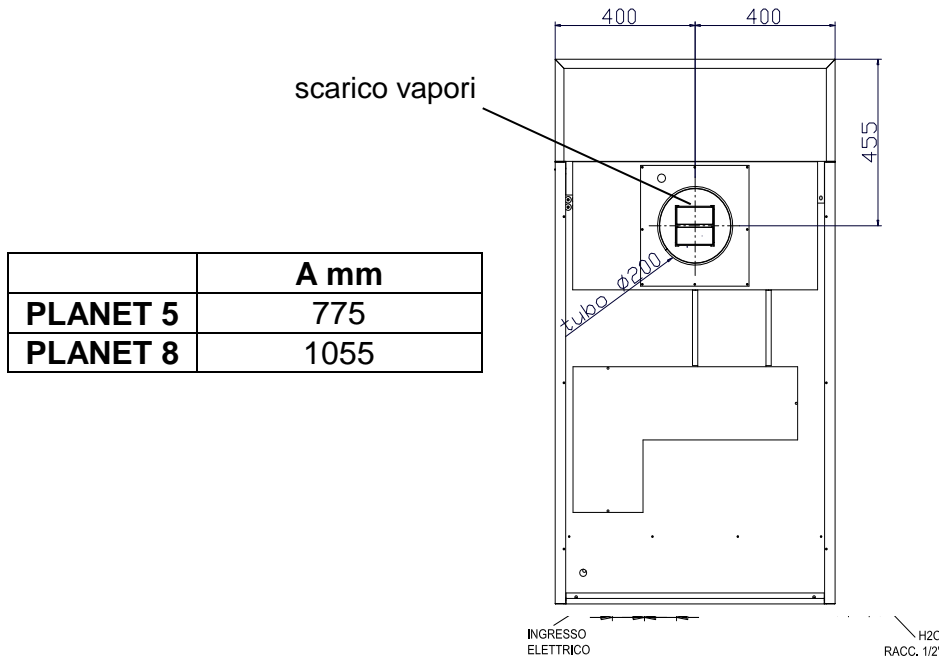


Fig.5.3. Input position of the electric cable, steam outlet and plate.

5.5. Connection of steam outlet

The steam discharge outlet should be connected through the duct on the hood (see the instructions). A pipe of $\varnothing 200$ mm should be connected to the outside.

⊘ Avoid long horizontal sections where condensation could accumulate with possible dripping.

⊘ Do not connect suction units as they would cause too much of a pressure drop that would take heat out of the cooking chamber even with the valves closed.





See Fig.5.3. for the exact connection position.

5.6. Water connection for the steam generator

Connect the water input to the steam generator with a flexible hose to a mains water cock

5.7. Check before start up electromechanical version

Switch on the main switch on the electrical panel.

Switch on the switch  (6.2.1.), set a temperature over 200°C.  (6.3.2), position the power regulator  at 10 (6.5.1) and switch the switch on  (6.2.2.).



Check that the current for each phase is that indicated in chapter 3 for the corresponding supply tension.

Position the power regulator  at 5 and check the light  goes periodically off and on.

Switch the switches off  and  and also the main switch on the electrical panel.

5.8. Check before starting the electronic version

Turn on the main switch on the control panel.

Press the button  ignition system. Set a temperature exceeding 200 °C following the instructions in paragraph 7.3.1. Set the power of heating value 5 (see section 7.3.3). Set the timer (see 7.3.2). Press the button  start / stop cycle of cooking.

Check that the current on each phase is the one indicated in Chapter 3 for the corresponding voltage.

Press the buttons  and  and the main switch on the electric cabinet.


6. RUNNING ELECTROMECHANICAL VERSION


6.1. The controls


Fig.6.1. shows all the controls on the control panel:

Temperature control (vers. TERM0012)

 Chamber temperature display

 Set button


 Push-button of ESC

 Up button

 Down button

out Out indicator

Temperature control (vers. TERM0060)

 Baking chamber temperature display


 Push-button set and ESC

 Up button

 Down button

"out1" Led green display


Main

 Luminous chamber switch

 Main luminous switch 0/1

 Luminous start/stop cooking switch

Power check

 Power regulator

 Power indicator light

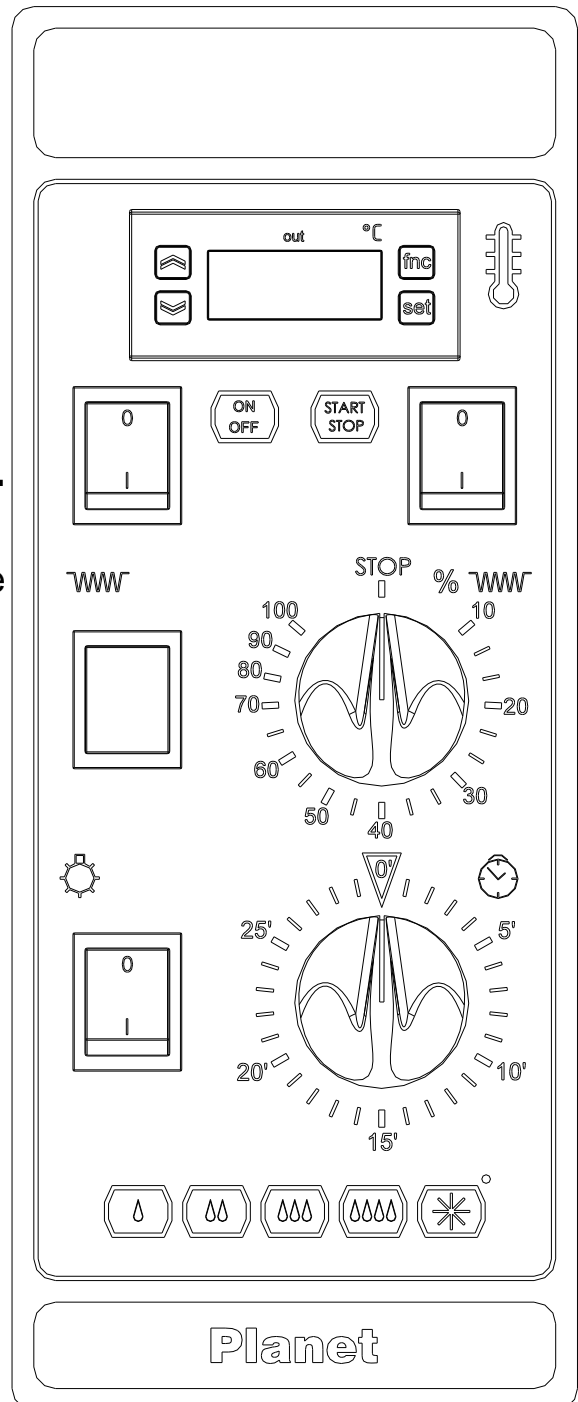


Fig. 6.1. The control panel

Vaporiser check

 Steam delivery timer buttons


Timer check

 Manual timer

For the controls described below refer to Fig.6.1.

6.2. General

6.2.1. **Main luminous switch 0/1**


When this switch is at 0, all the panel indicators are off. When it is at 1, the switch itself and the thermoregulator light up so the temperature can be programmed. The heating elements in the cooking chamber stay off until the switch  goes off.

6.2.2. **Start/stop cooking switch**

When this switch is at 0, the cooking chamber stays off irrespective of the temperature and power programmed.

When turned to 1 the switch lights up and the heating elements in the cooking chamber switch on depending on the temperature and power set.

6.2.3. **Chamber light switch**

When this switch  is turned to 1 the switch lights up and chamber light goes on.

6.3. Temperature control

6.3.1. **Chamber temperature display**

In normal working mode this display indicates the chamber temperature in °C.




In temperature programme mode this display indicates the programmed temperature.


This display is also used to signal certain faults (6.4.).

6.3.2. **Set button** **Push-button of ESC (vers. TERM0012)**


Press two times this button to enter the programme temperature mode.

⊘ **WARNING! do not keep the button pressed in as it may change the parameters inside the thermoregulator and possibly cause unpredictable malfunctions.**




In this way of working the display  shows the programmed temperature that can be changed using the buttons  and . Unless the buttons are pressed for more than 3 seconds, the thermoregulator automatically returns to normal working mode. For the settable temperatures field see chapter 3.


To press two times this push-button  in order to exit from the way programming temperature.

6.3.3. **Button of SET and of ESC (vers. TERM0060)**

To press once this button  to select the temperature programming mode.

⊘ **WARNING ! Do not keep this button pressed because this might alter the thermostat internal parameters and cause possible unpredictable failures.**


In this operation mode, the  display shows the programmed temperature, which can be changed using the  and  buttons. If no buttons are pressed for more than 15 seconds, the thermostat automatically returns to the normal operation mode. See chapter 8 for the range of temperatures that can be selected.


To press a second time this push-button  in order to exit from the way programming temperature.

6.3.4. **Buttons** **and** / **and** .

By pressing and releasing these buttons once, the set temperature increases or is reduced by one unit. Keeping them pressed in the temperature steadily increases or decreases, first slowly then more quickly.

6.3.5. **out** **out indicator (vers. TERM0012)**

The indicator **out**  goes on each time the temperature of the chamber falls below the set temperature. It switches off when the chamber temperature reaches the set temperature and goes back on when the temperature in the chamber falls 1°C below the set temperature.

When the indicator **out**  is on, the heating elements in the cooking chamber switch on depending on the respective power settings.


6.3.6. **"out1" display led green (vers. TERM0060)**

The "out1" display led green turns on every time the baking chamber temperature is below the set temperature. It turns off when the cooking chamber temperature reaches the set temperature and goes on again when the baking chamber temperature goes 1° C below the set temperature. The green led "out1" is blinking when you enter into the program of the oven.

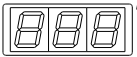
When the "out1" display is on, the baking chamber heating elements turn on according to their power settings.

6.4. Fault signal

6.4.1. **Thermocouple short-circuit (vers. TERM0012)**

When there is a thermocouple short-circuit, the display  °C shows "----".

6.4.2. **Disconnected thermocouple (vers. TERM0012)**

When the thermocouple is disconnected or interrupted, the display  °C shows "EEE".


The same fault code appears even if the chamber temperature is higher than the maximum settable temperature.

6.4.3. **Disconnected thermocouple (vers. TERM0060)**

When the thermocouple is disconnected or interrupted, the display shows "PR1".

The same fault code appears even if the chamber temperature is higher than the maximum settable temperature.

6.5. Power check

The oven has a power regulator  , connected to the heating elements. This regulator enables uniform heat to be distributed in the cooking chamber, for even cooking.

6.5.1. Power regulator


The power regulator controls the power of the heating element, adjusting the time it is on in 30 second cycles.

If the power regulator is set at 10, the corresponding heating element will be on for 3 seconds and off for 27 (as long as the indicator **out** is on). If the power regulator is set at 50, the corresponding heating element will be on for 15 seconds and off for 15 seconds. When the power regulator is set at 100, the corresponding heating element will be on all the time (as long as the indicator **out** is on).

6.6. Power indicator light




The power indicator light goes on when the indicator **out** is on and

when the power regulator  is in the switched on stage in its regulatory cycle, to signal that the heating element is in fact on.

6.7. Vaporiser




There are 4 membrane buttons  with different steam injection times

Pressure on the buttons  works in two ways:


1. Continuous pressure for more than three seconds puts it into programming mode, as confirmed by the flashing LED.
2. A simple touch on the button releases a particular "continuous" dose of steam, i.e. an amount not programmable by the user.

6.7.1. Programming the steam dosages

(The ovens come with a standard steam delivery program).

By keeping the button pressed  for at least three seconds you enter the programming mode.


The programming mode is confirmed by the flashing LED on the membrane push-button panel .

By pressing within 5 seconds (of the start of programming) the key corresponding to the dosage  desired program.

The supply solenoid valve switches on. When the quantity of steam desired for the dose is reached the key previously pressed must be pressed again.

Carry out the same procedure to program the remaining dosages.

6.7.2. Delivery of steam dosages

By pressing one of the keys  the previously programmed steam delivery can be put into effect.

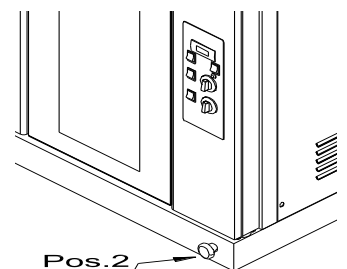
The delivery solenoid switches on, as does the LED on the membrane push-button panel, this time continuously.

The selected dosage will stop when it has reached the number of impulses previously programmed, or can be stopped at any time by pressing one of the keys.

This will stop the delivery before the end of the programmed time.

6.8. Steam discharge valve control

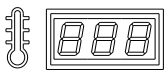
The knob at the top right of the cooking module regulates the steam discharge valve. When the knob is fully pressed in the valve is closed.

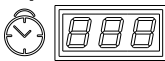



7. RUNNING ELECTRONIC VERSION

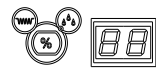
7.1. The controls


Fig. 7.1 shows all the controls on the control panel:


 Display display chamber temperature and setting temperature

 Display display timer cooking


 Key selection function or power humidification / led humidification


 Display display power / humidification

 Key entry phase programming / number selection phase of the programme

 Display display number programme / number stage / humidification


 Key decrease number programme

 Key start / stop cycle cooking / led reporting program or cycle of pre-heating (flashing LED)

 Key increasing number programme / opening and closing valve exhaust fumes - power hood Intake

 Button / Off light / activation cycle of pre-heating

 Button / Off System

 Knob increase decrease programmable data / key data confirms programmable

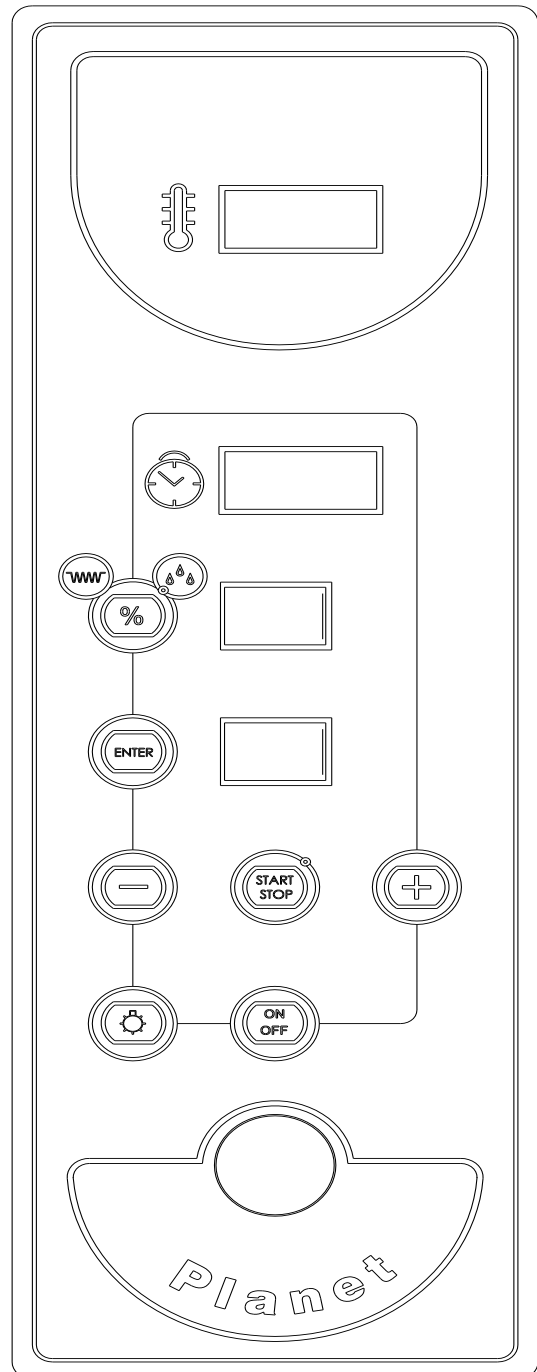

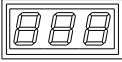






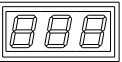
Fig.7.1. The control panel



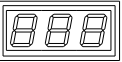


7.2. States functional system



7.2.1. Member of activity and inactivity on/off general



In the state of inactivity the card is fed, but none of the functions envisaged in the operation of the system will be empowered since it is not yet enabled general contactor and will appear on the display   control panel with the words "OFF".

All the buttons on the control box and then be disabled, except the key  and the key .

Pressing the button  displays the temperature inside the chamber cooking for about 5 seconds on the display  , which is terminated resubmitted the word "OFF".






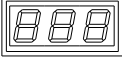
Pressing  the system is in the state of activity, are loaded on the display   data relating to the temperature set in September. The display   timer, expressed in hours and minutes on the Phase 1 of



selected program. On display   will show the power of heating with a value between 1 and 9 (see table paragraph 7.3.3). The display


  program number selected with a value between 1 and 20.





7.3. Settings

7.3.1. Setting temperature settings




To set the desired temperature settings press the button , select the number of program you want to change with the keys  and  press the button  verifying that the display   starts to flash



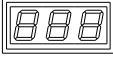
showing the last scheduled temperature, while on display   will show the phase 1 ("F1"). Select the number of stage that means change



through further press . At each stage highlighted the pressure increases by one.



Use the knob  to increase (clockwise) and decrease (CCW) the value on the room temperature setting a step units. Once you reach the desired value press  the knob to enter the data in memory. The parameter is displayed in fixed mode and starts flashing the display   on the kitchen timer for 10 seconds, which terminated the parameter displays mode fixed and the system shows in the state of activity.

7.3.2. **Setting the timer**

Select the number of program you want to change with the keys  and  select the number of stage that means change through the press .

Push  the knob until the display   on the cooking timer starts to flash showing the last parameter set.




Use  the knob to increase (clockwise) and decrease (CCW) the value on the cooking time to step units. Once you reach the desired value press  the knob to enter the data in memory. The parameter is

displayed   in fixed mode and starts flashing the display on the power of heating / humidification for 10 seconds, which terminated the parameter displays mode fixed and the system shows in the state of activity.



IMPORTANT: Setting the value timer to "0:00" Stage selected is not taken into account by the system during cooking even if the other parameters were inserted correctly. This is only possible for phases 2 and 3 to prevent a programme is completely disabled.

7.3.3. **Setting power heating**



Select the number of program you want to change with the keys  and  select the number of stage that means change through the press .

Push  the knob until the display  on the power of heating begins to flash showing the last parameter set.

Use  the knob to increase (clockwise) and decrease (CCW) the value (between 1 and 9 See table below) on the power to step units. Once you reach the desired value press  the knob to enter the data in memory. The parameter is displayed in the way fixed and the system shows in the state of activity ready to start the cooking cycle.

Potenza di riscaldamento	Riscaldamento o ON	Riscaldamento o OFF
1	5 secondi	40 secondi
2	10 secondi	35 secondi
3	15 secondi	30 secondi
4	20 secondi	25 secondi
5	25 secondi	20 secondi
6	30 secondi	15 secondi
7	35 secondi	10 secondi
8	40 secondi	5 secondi
9	Sempre attiva	Sempre attiva

7.3.4. **Function setting humidification of a programme of cooking**

E 'can be set for each of three stages humidification of a firing program, a value (between 0 and 4) that corresponds to the amount of steam being emitted to dampness.

IMPORTANT: The UMIDIFICAZIONE IS AUTOMATICALLY DISATTIVATA BY SYSTEM WHERE THE OVEN EXCEEDS THE TEMPERATURE OF 250 ° C.

N.B. 1 Range setting Humidity: 0 to 4



N.B. 2 The humidification always runs at 1 minute from the end of time set for each stage of the programme.

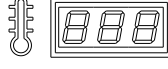

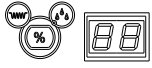


Default value of three phases humidification of a programme of cooking:

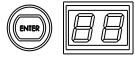
H1 = 0

H2 = 0

H3 = 0

Starting from the state of activity (pressing ) , select the program which wants to set dampness; press and hold the key .


The display  shows the actual temperature of the oven, the display  is completely off, the display  shows a value between 0 and 4 flashing, acting on the knob  can increase (clockwise) or decrease (CCW) the value of a stepped ' unity. Once you reach the desired value press  the knob to enter the data in memory;

During the setting of the value of dampness, the display  shows the parameter H1 (the first stage of cooking program).


Subsequently, the programming moves to stage H2.

Repeat if necessary, the procedure for subsequent phases humidification H2 and H3.


N.B. Programming the value of any of the stages H1-H2-H3 = 0 (phases of the programme cooking), dampness is not carried out.

At the end of humidification program,  a LED will show that at least during one of three phases of a program the humidification was performed.

7.3.5. **Button** **Start/Stop**


By pressing the button  start / stop the cycle starts cooking the second settings previously made.

7.3.6. **Button** **light room / programming cycle of pre-heating**

Pressing the button  activates the lighting of lamps placed inside the cooking chamber, pushing a second time you turn off.

While holding the button  for a time greater than 2 seconds, activates the programming cycle pre-heating.

7.3.7. **Button** **open / close valve exhaust fumes - / Off hood Intake**

Pressing the button  for more than 2 seconds the valve for the exhaust of fumes is opened and the suction hood is activated.

Pushing the button again for more than 2 seconds the valve for the exhaust of fumes is closed and the suction hood is switched off.

N.B. This function is active only during cooking or pre-heating.

7.4. Programming

7.4.1. **Setting up a program**


The electronic card has the ability to set from 1 up to 20 programmes.



For every program you can:



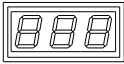
- Set up to a maximum of three phases
- Activate or not the function humidification



For each phase, you can:


- Set a different heating power
- Set a different temperature
- Set a different cooking time
- Activate or not the function humidification





Starting from the state of activity card (pressing ):



A) select through the keys  and  the number of program you want to change for example 1.



B) Press  the button verifying that the display   starts to

flash showing the last scheduled temperature, while on display   will show the phase 1 ("F1").



C) Select the number of stage that means change through further press . At each stage highlighted the pressure increases by one.

D) Use  the knob to increase (clockwise) and decrease (CCW) the value on the room temperature setting a step units. Once you reach the desired value press  the knob to enter the data in memory. The parameter is displayed in fixed mode and starts flashing the display   on the cooking timer.

E) Use  the knob to increase (clockwise) and decrease (CCW) the value on the cooking time to step units. Once you reach the desired value press  the knob to enter the data in memory. The parameter is

displayed in fixed mode and starts flashing the display   on the power of heating / humidification.





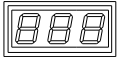

IMPORTANT: IMPOSTANDO THE VALUE OF A TIME OF COOKING 0:00 SELECTED THE STAGE IS NOT TAKEN INTO ACCOUNT BY THE SYSTEM DURING THE CYCLE OF COOKING EVEN IF THE OTHER PARAMETERS WERE CORRECT FORM. OPERATION THAT YOU MAY ONLY FOR 2 and 3 STEPS TO PREVENT A PROGRAM IS COMPLETELY OFF.

F) Use  the knob to increase (clockwise) and decrease (CCW) the value (between 1 and 9 see table paragraph 7.3.3) on the power heating step units. Once you reach the desired value press  the knob to enter the data in memory. The parameter is displayed in the way fixed and the system shows in the state of activity ready to start the cooking cycle.

To proceed the approach of another phase of the same program repeat steps B) to F).

IMPORTANT: Setting up a program can only be done on the state of the card. During a round of pre-heating or cooking this feature is disabled.

7.4.2. Programming cycle of pre-heating

Starting from the state of the tab select the number of desired program with the keys  and . Press and hold the key  for a time greater than 2 seconds verifying the appearance of "Prh" on display  . The LED button  start / stop starts to flash.


The power of heating remains that set previously.

The system active mode timed heating following the deadlines set by the parameter power of oven until reaching the desired temperature set earlier.

The heating then resumes with a hysteresis of about 2° C following again the time set previously.



IMPORTANT: DURING THE PRE-WARMING UP THE TIME OF COOKING SHOW INFINITELY. IS NOT ON ANY DECREASE OF TIMER.


N.B. During the pre-heating is possible:

- Change the number of programme
- Set the parameters relating to the selected program
- Turn on and off the room light
- Open and close the valve exhaust fumes
- Interrupt the cycle through the key 

7.5. Alarm

7.5.1. Alarm over-temperature / probe uneven

If, for a failure the internal temperature of the room were more than 500 ° C (probe interrupted) or be too low (probe short-circuited), the system blocks with immediate effect the cycle underway. All functions are disabled, displays relating to the power of heating and off stage. The buzzer begins to play for about 30 seconds. The display   will appear the words "AL1" flashing.


To reset the alarm and rehabilitate the system press  the button twice after locating the fault.

When start operation of the oven before the temperature of the room has fallen below the 500 ° C, start again the alarm.



In any case have audited by a technician the oven to eliminate the cause that caused the alarm before using the oven.

8. USE

8.1. Preparation for use




 If the equipment has just been installed or if it has been idle for several days, before using it to work with food products it must be completely cleaned in accordance with the procedure in chapter 8., to eliminate manufacturing residues, accumulations of dust or other substances that could contaminate the food products.


8.2. Switching on the control panel.

For the electronic version switch on the main luminous switch 0/1   : the control panel switches on and settings can be made while the cooking chamber is still switched off.

For the electronic version press  the button. The system brings in the statement of assets and can make all the desired settings.



8.3. Settings

For version electromechanical set the required temperature using the buttons ,  and  (see 6.3.2 and 6.3.3).


Set the power of the heating elements with the power regulator  (see 6.5.1).

For the electronic version proceed to the program (see 7.4.1).

8.4. Start cooking

For version electromechanical at this point switch on the luminous start/stop switch  : in a short time the chamber temperature will begin to rise. If you have set the maximum temperature, the oven will reach it 30-40 minutes.


For the electronic version press the button. The alert led program turns mode fixed

For the electronic version press the button  . The alert led program turns mode fixed

N.B. During the cooking cycle the timer starts to decrease to every start or change of phase even if it is not reaching the temperature setting.

If you have programmed two or three phases for the program selected, these are performed in succession with each other in automatic mode. After the TIMER set for the last phase of cooking provided, is activated with a BUZZER people will sound for about 5 seconds



During cooking, you can:

- Reset the parameters relating to the selected program
- Turn on and off the room light
- Open and close the valve exhaust fumes
- Interrupt the cycle through the key 

During the cooking is NOT possible:

- Do not change the number of the program. E 'must first stop the cycle underway
- Modify or activate the value of the function humidification
- Change the number of stage running.

8.5. Loading the oven

 Warning, when the chamber is up to its temperature the glass and metal parts of the door and some surrounding parts reach temperatures that are dangerous if touched. These parts are identified with the symbol , to warn people of this danger.

8.6. Use of the vaporiser

It is advisable to use the steam at temperature in the chamber not below 150°C.

For version electromechanical see 6.7.

To see the electronic version 7.3.4

8.7. General good cooking indications

In general it is not possible to indicate the right temperature for cooking food products because of the enormous range of their characteristics.


We nevertheless advise at least the carrying out of some trials (especially if you have never worked with this particular oven before) bearing in mind the following points:


1. It is normal for there to be a drop in temperature of the product even of 20-30°C immediately after being loaded into the oven. This is not a limitation of the oven but rather a useful indication that at the start of cooking the raw product is losing a great amount of heat from evaporation of water present. It is however always possible to set a higher temperature so at loading it will reach the desired value. In any

case, if the oven is used within its maximum capacity, towards the end of cooking the temperature will start to rise again.

2. The oven has a maximum production capacity expressed **indicatively** in the characteristics in Kg of product per hour (chapter 3.). If this maximum production capacity is exceeded, the temperature of the cooking chamber will fall even beyond the 20-30°C. In such case it will be necessary to remove the excess and wait for the temperature to get back up before loading the oven again.
3. Keeping the steam discharge valve fully closed the products stay more humid while it is completely opened they tend to dry out and the oven performs less efficiently. It is therefore advisable to find the right balance for the valve opening.


8.8. Switching off

For version electromechanical at the end of every working day switch off the main luminous 0/1 switch .

For the electronic version press .

When there are long periods of idleness (for example on closing for vacations) it is advisable to switch off the mains supply switch on electrical panel.

8.9. Clean

 At the end of each working day (if not more often) it is necessary to carefully clean the hob and all parts of the oven that came into contact with products, to ensure that such foodstuffs do not degrade and pollute the products that will be subsequently cooked.

For how to do the cleaning see Chapter 9.

9. CLEANING

⚠ Cleaning needs to be carried out with the equipment switched off and at ambient temperature, after having first switched off the electrical supply with the switch on the electrical panel.

9.1. Cleaning of any parts open to view

⚠ The glass is particularly sensible to quick temperature changes and may shatter. **Do not handle or wet the glass until it has reached ambient temperature.**

⊘ It is also not advisable to use abrasive materials (such as abrasive sponges etc.) as in the long run the stainless steel and glass parts will lose their sheen. It is best to wash the removable parts before food residues have a chance to dry.

9.2. Cleaning of the oven cooking chambers

To clean stainless steel or aluminium plate cooking chambers use a soft damp sponge, if necessary with a mild, non-abrasive detergent.

Carefully remove any fat or grease deposits with a spatula.

⊘ Do not use abrasive or corrosive detergents as this will remove the shine from stainless steel and quickly remove the protective layer on the aluminium, causing it to oxidise quickly.

⚠ Do not use jets of water as they may enter the electrical panel with a resulting danger of electrocution or sudden start up.

9.3. Cleaning outside surfaces

To clean outside surfaces made with stainless steel or coated aluminium plate as well as control panels, use a soft damp sponge, if necessary with a mild, non-abrasive detergent.

⊘ Do not use abrasive or corrosive detergents as this will remove the shine from stainless steel and coating and in the long term will remove the coating, causing rusting.

⚠ Do not use jets of water as they may enter the electrical panel causing damage to it with a resulting danger of electrocution or sudden start up.

10. MAINTENANCE

⚠ WARNING: These maintenance instructions are for the exclusive use of qualified personnel for the installing and maintaining electrical equipment. Maintenance by other non qualified staff may cause damage to the equipment, persons, animals or things.

⚠ To carry out repairs and checks it is necessary, in most cases, to remove fixed guards. This will make live wires accessible. **Before carrying out any maintenance operations check that the electrical supply plug for the equipment is unplugged from the panel. Place the plug in a place where the maintenance staff can see it is unplugged during all work where the guards have been removed.**

10.1. Ordinary maintenance operations

10.1.1. Replacing light

Unplug the electrical supply at the panel.

⚠ The compartment where the light is positioned is in an area of the oven that is not insulated. This means that if this compartment is closed it reaches high temperatures when the oven is working.

The light should therefore only be replaced when the oven is cold, or using protective gloves.

Unscrew the screws that fasten the light holder to the oven wall and remove the external closure to the light compartment. Since the lamp holder is fixed to this closure, be careful not to pull and detach the electric wires.

The bulb must be replaced by one of the same power (40W), for high temperatures (300°C).

Replace the light compartment closure, ensuring the electric wires are correctly positioned.

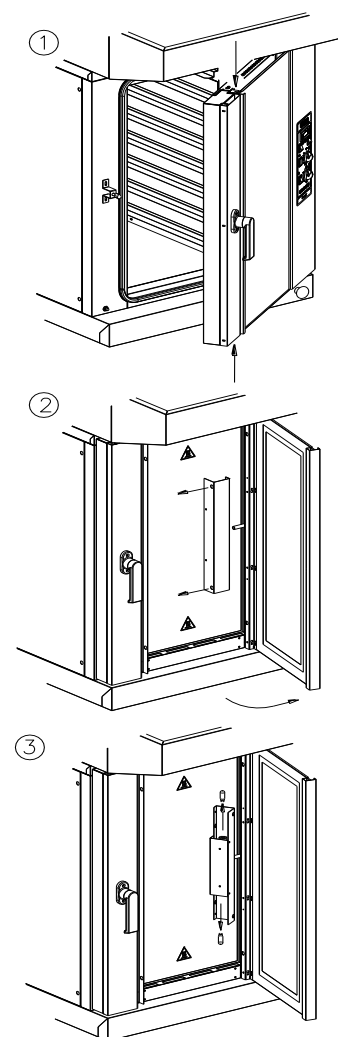


Fig.10.1.Replacing light

10.2. Fault signals

The electronic check can recognise some malfunctions, for details see 6.4. for version electromechanical. See 7.5 for the electronic version.

10.3. Wiring diagram


The Fig.10.2 shows the schematic of the power for version electromechanical Planet 5 to 400 Vac 3-N 50/60 Hz, while the Fig.10.3 shows the schematic of Section power for the electromechanical Planet 8 to 400 Vac 3-N 50/60 Hz.

The Fig.10.4 shows the schematic of the power for version electromechanical Planet 5 to 230 Vac 3 50/60 Hz, while the Fig.10.5 shows the schematic of Section power for version electromechanical Planet 8 to 230 Vac 3 50/60 Hz.

The Fig.10.6 shows the schematic of the party power to the electronic version Planet 5 to 400 Vac 3-N 50/60 Hz, while the Fig.10.7 shows the schematic of Section power for the electronic version Planet 8 to 400 Vac 3-N 50/60 Hz.

The Fig.10.8 shows the schematic of the party power to the electronic version Planet 5 to 230 Vac 3 50/60 Hz, while the Fig.10.9 shows the schematic of Section power for the electronic version Planet 8 to 230 Vac 3 50/60 Hz.

10.4. Adapting to different supply tensions

 Warning! To adapt the equipment to work at voltages other than that indicated in the label, three changes have to be made:

1. cabling of the resistor wires
2. cabling of the control panel supply.
3. removal of the old label and application of the new one.

These three changes must be carried out with care as in only in this case can the equipment be considered safe.

10.4.1. *Cabling of the resistor wires*

Unplug the electrical supply at the panel. Remove the electrical panel's fixed guard. Disconnect all the resistor wires from the starter switches and reconnect them as shown in figure.10-1 or Fig. 10-2 depending on the tension.

10.4.2. *Cabling of the control panel supply.*

Disconnect the BLUE wire from the lower start switch and connect it up as shown in Fig. 10.2 or Fig.10.3 depending on the tension.

10.4.3. *Application of the new label.*

Remove the old label from the plate on the back of the equipment, clean the area with a cloth dampened with petrol and apply the new label.

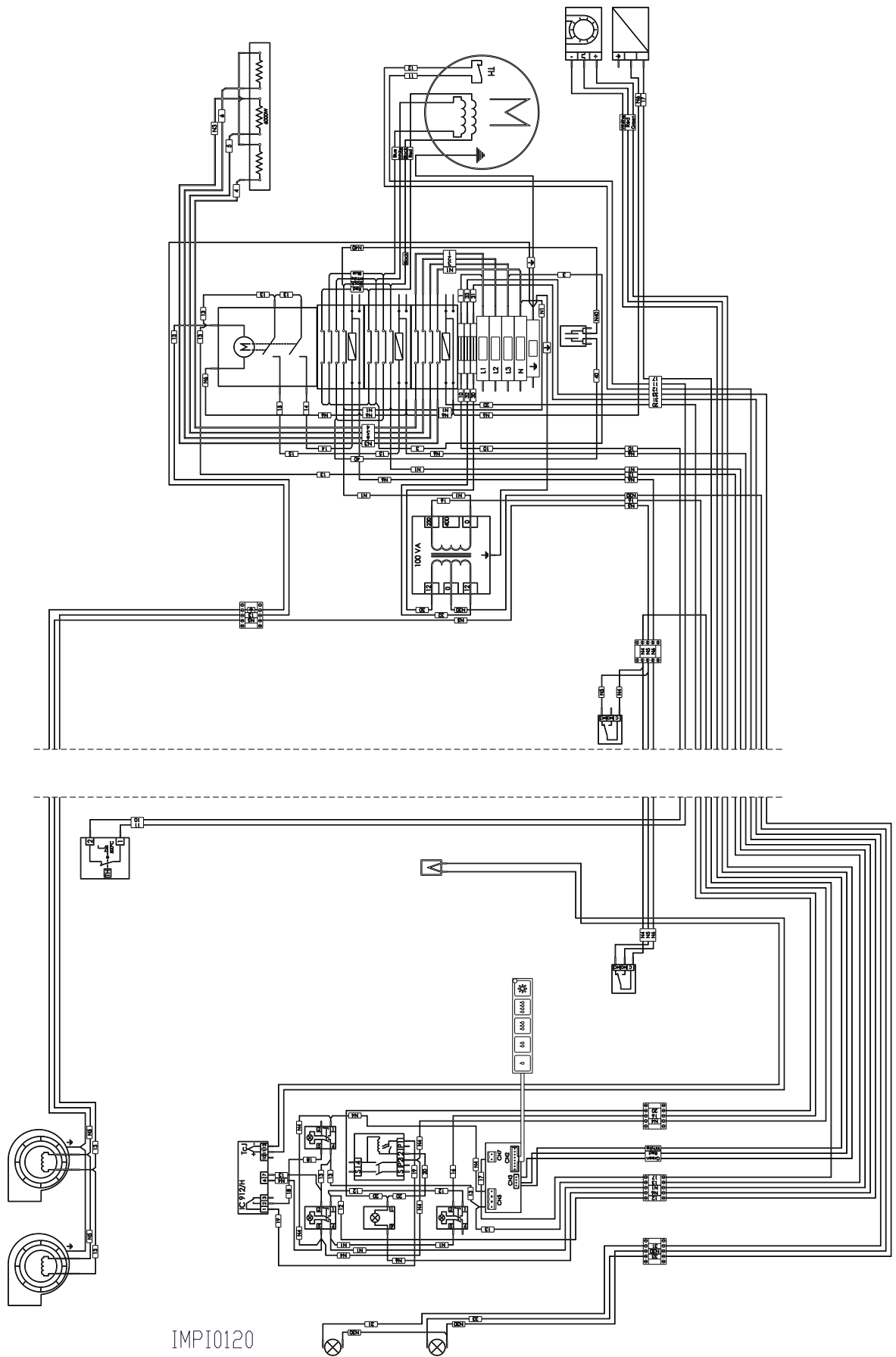


Figure 10.2. Electrical diagram for Planet 5 at 400 Vac. 3-N 50/60Hz (electromechanical version).

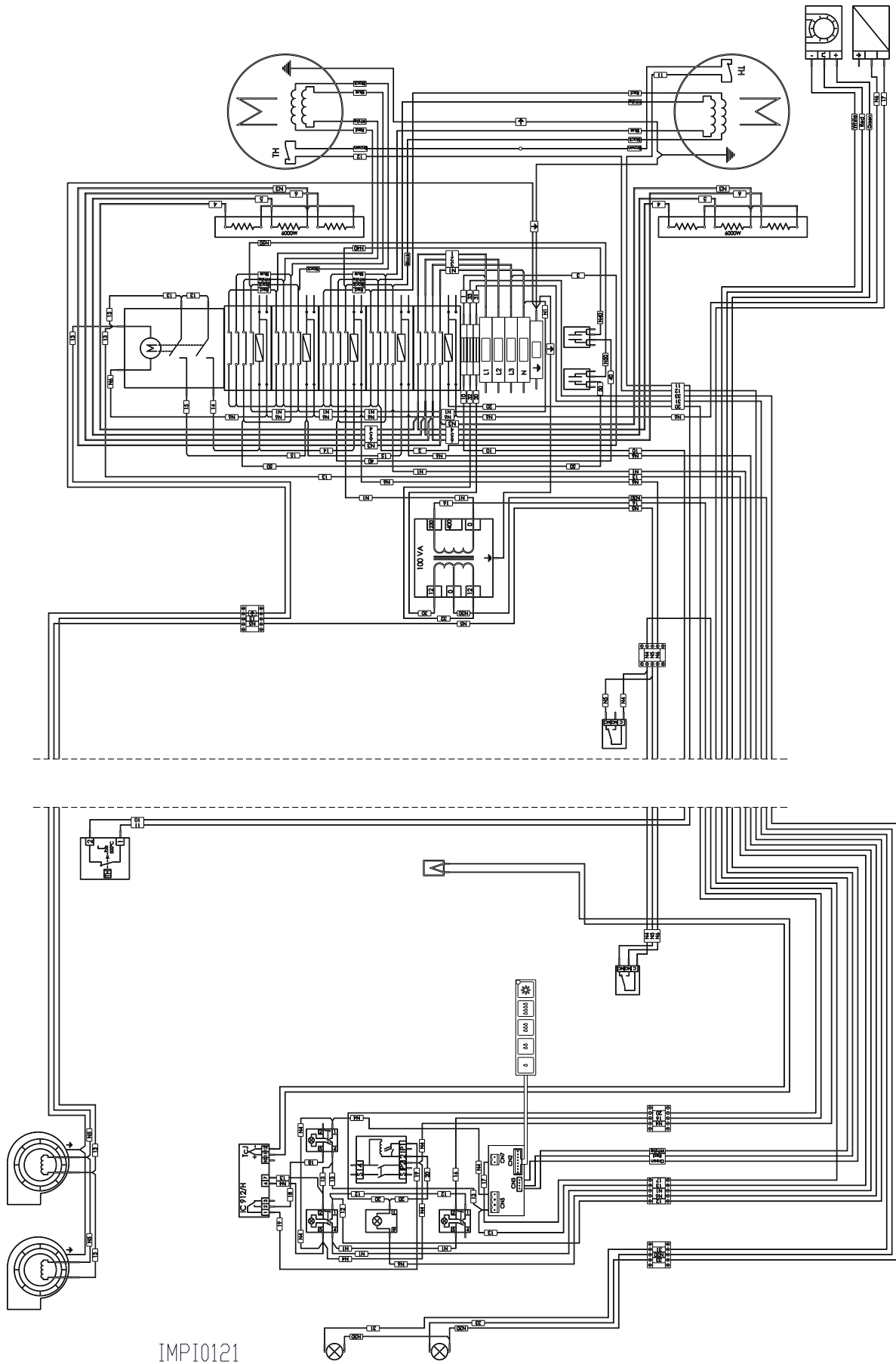
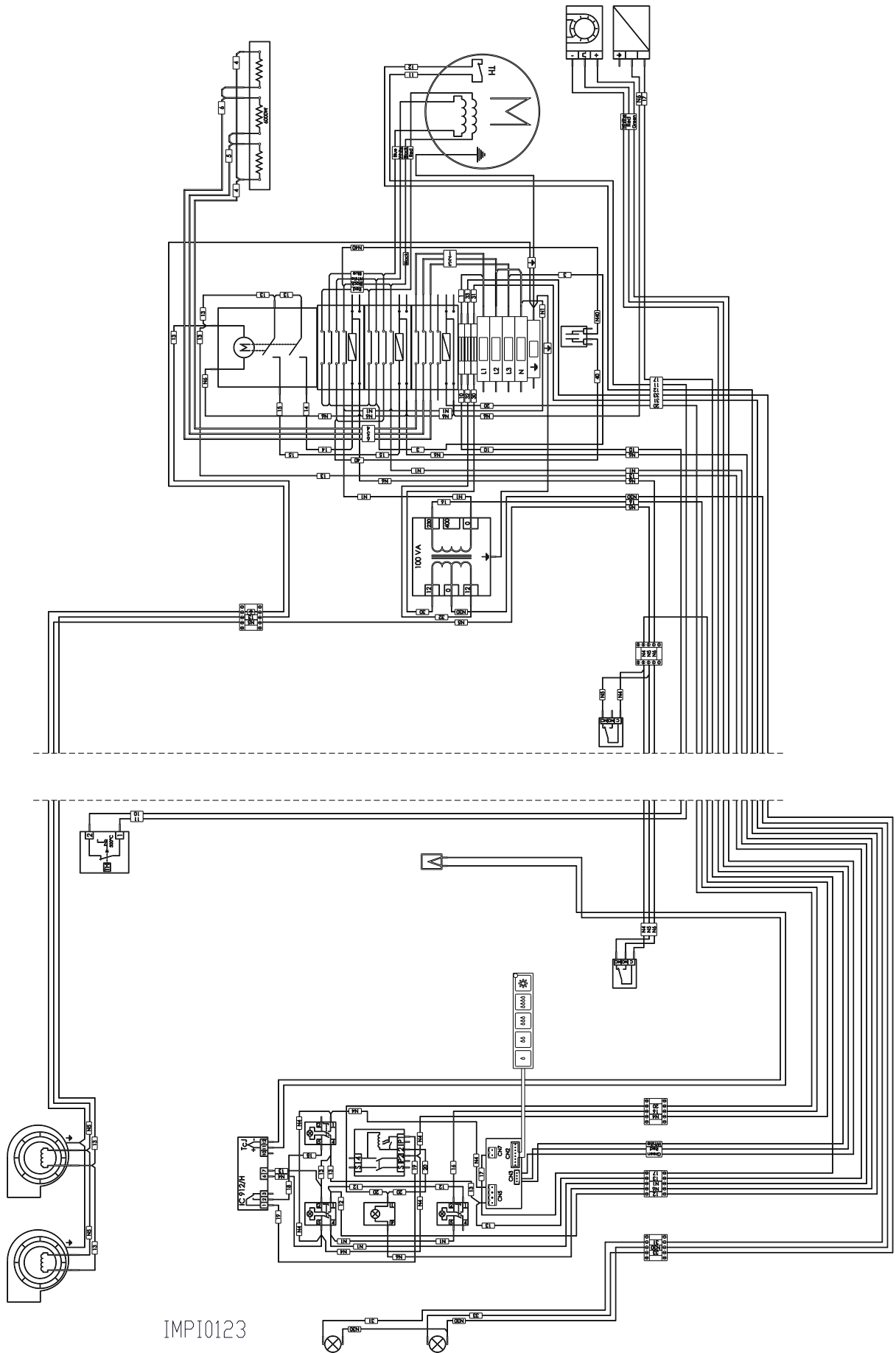
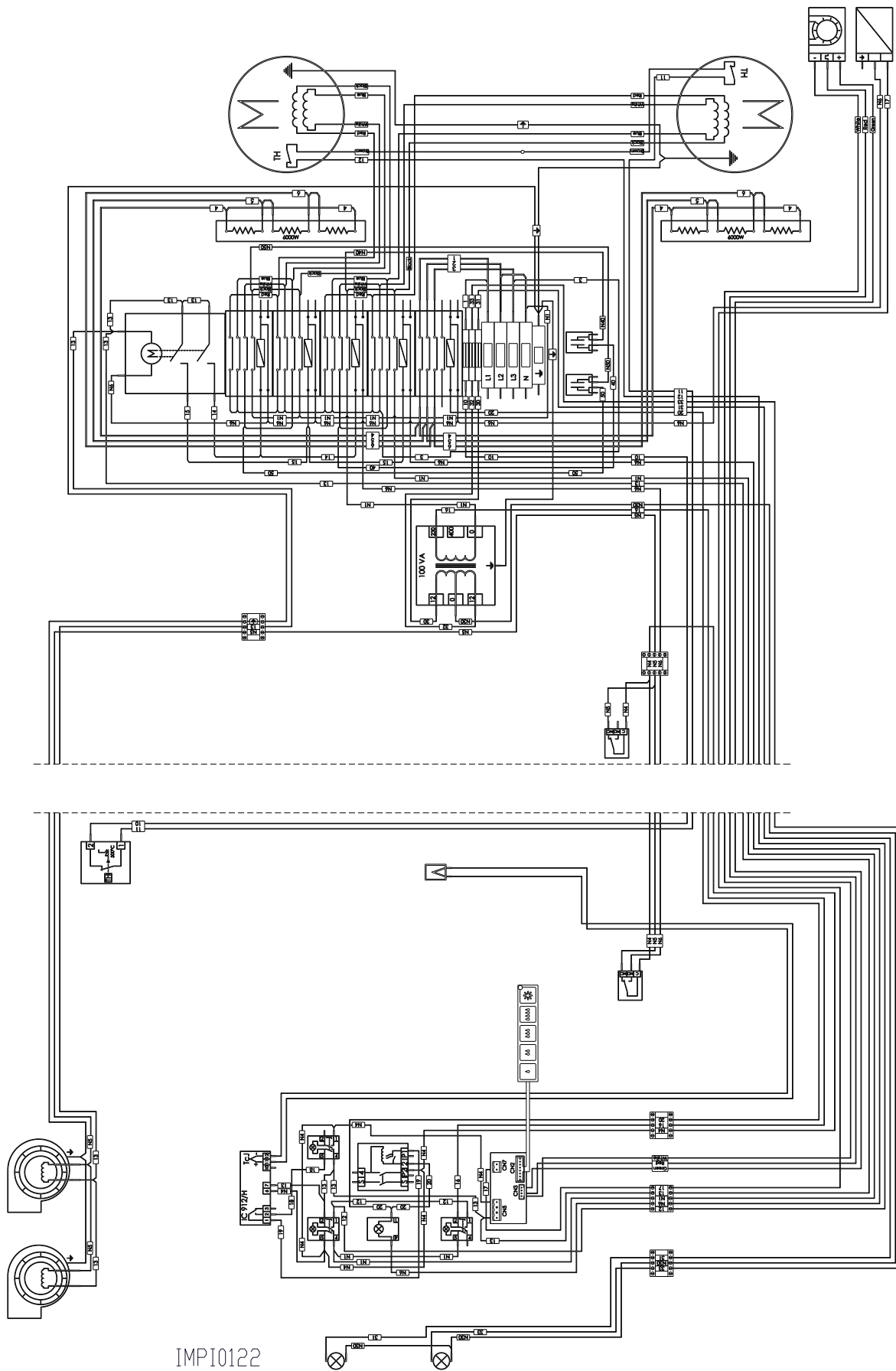


Figure 10.3. Electrical diagram for Planet 8 at 400 Vac, 3-N 50/60Hz (electromechanical version).



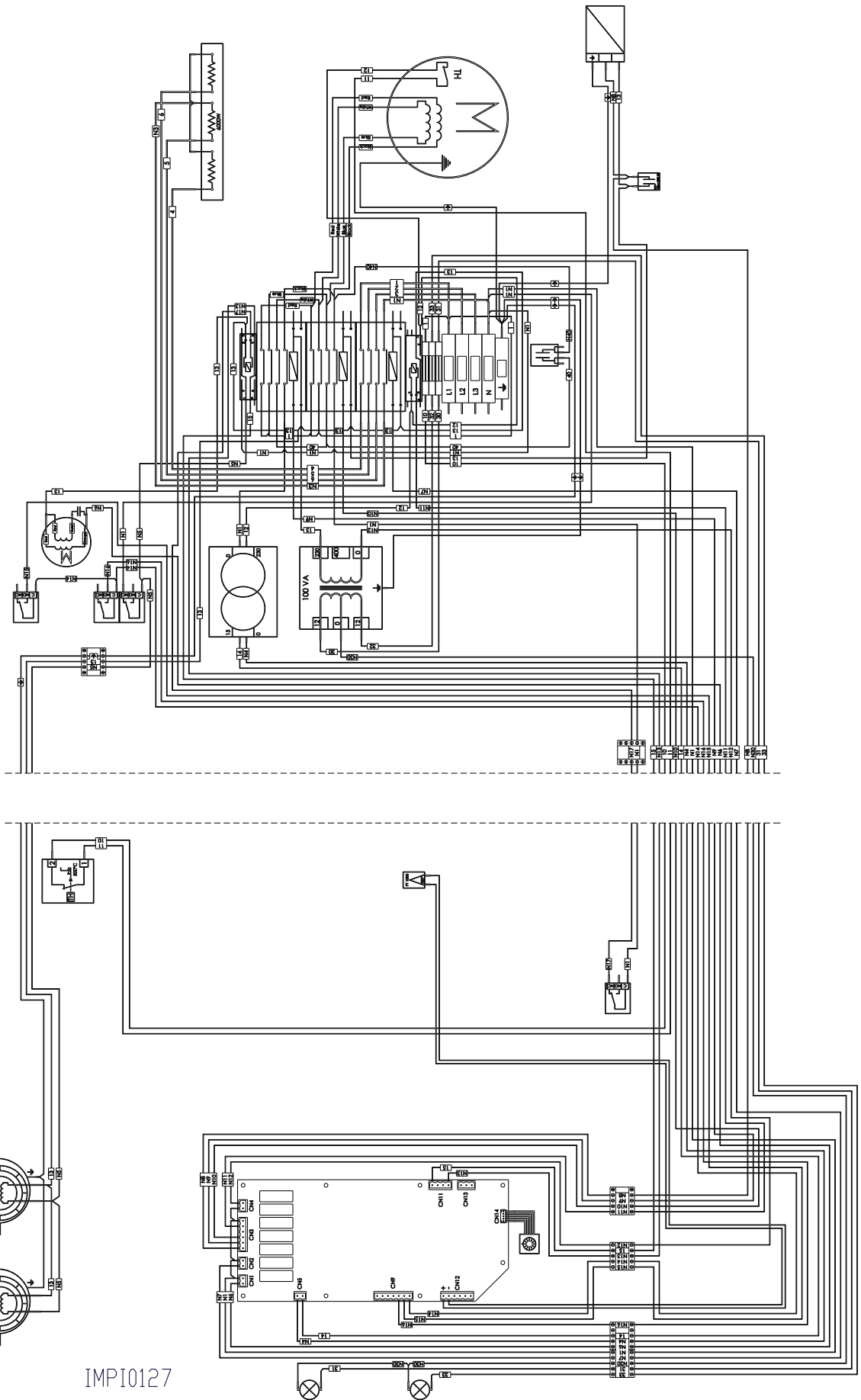
IMPI0123

Fig. 10.4 Electrical diagram for Planet 5 230Vac. -3- 50/60Hz (electromechanical version).



IMPI0122

Fig. 10.5 Electrical diagram for Planet 8 230Vac. -3- 50/60Hz (electromechanical version).



IMPI0127

Fig. 10.6 Electrical diagram for Planet 5 400Vac. 3-N 50/60Hz (electronic version)

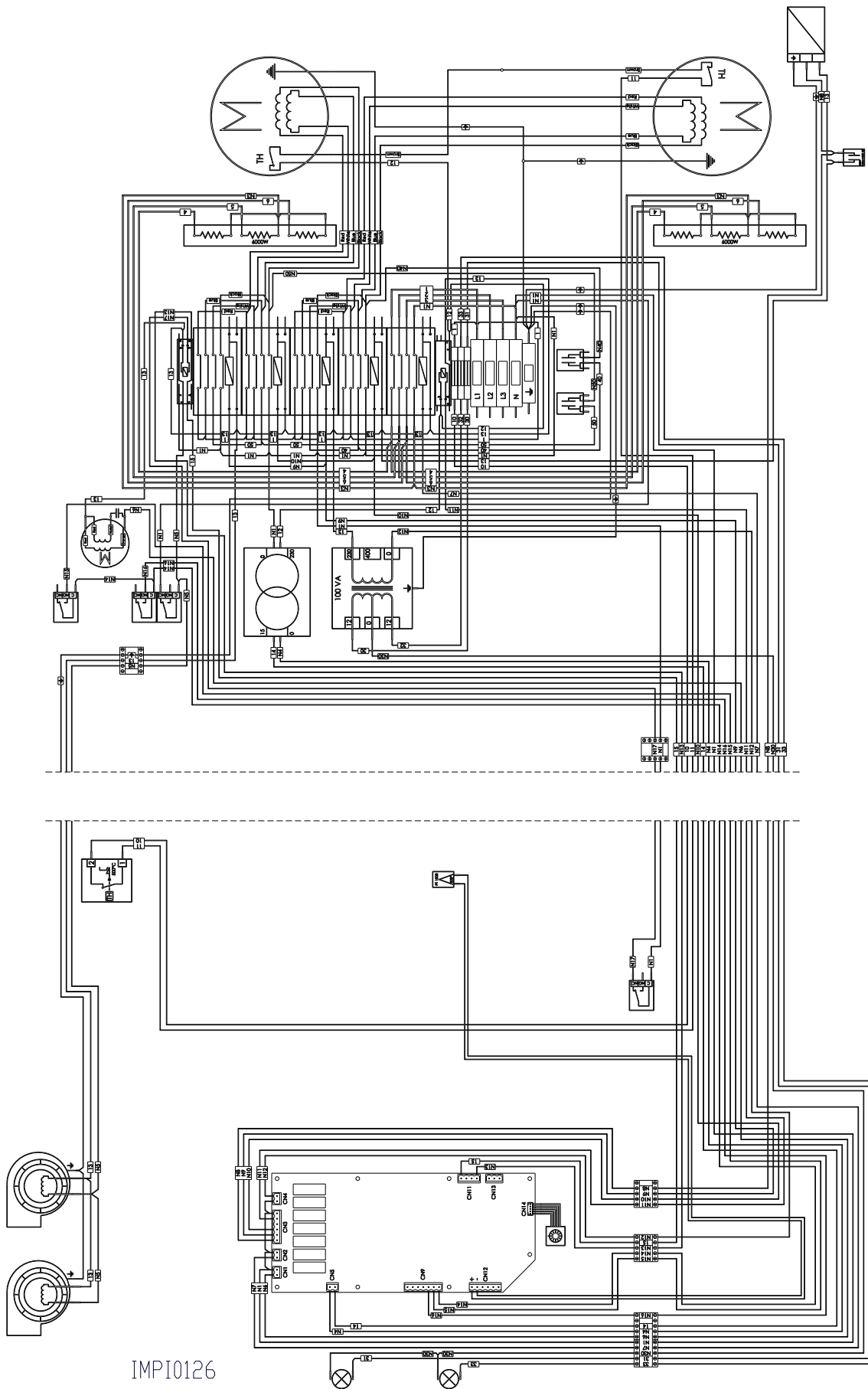
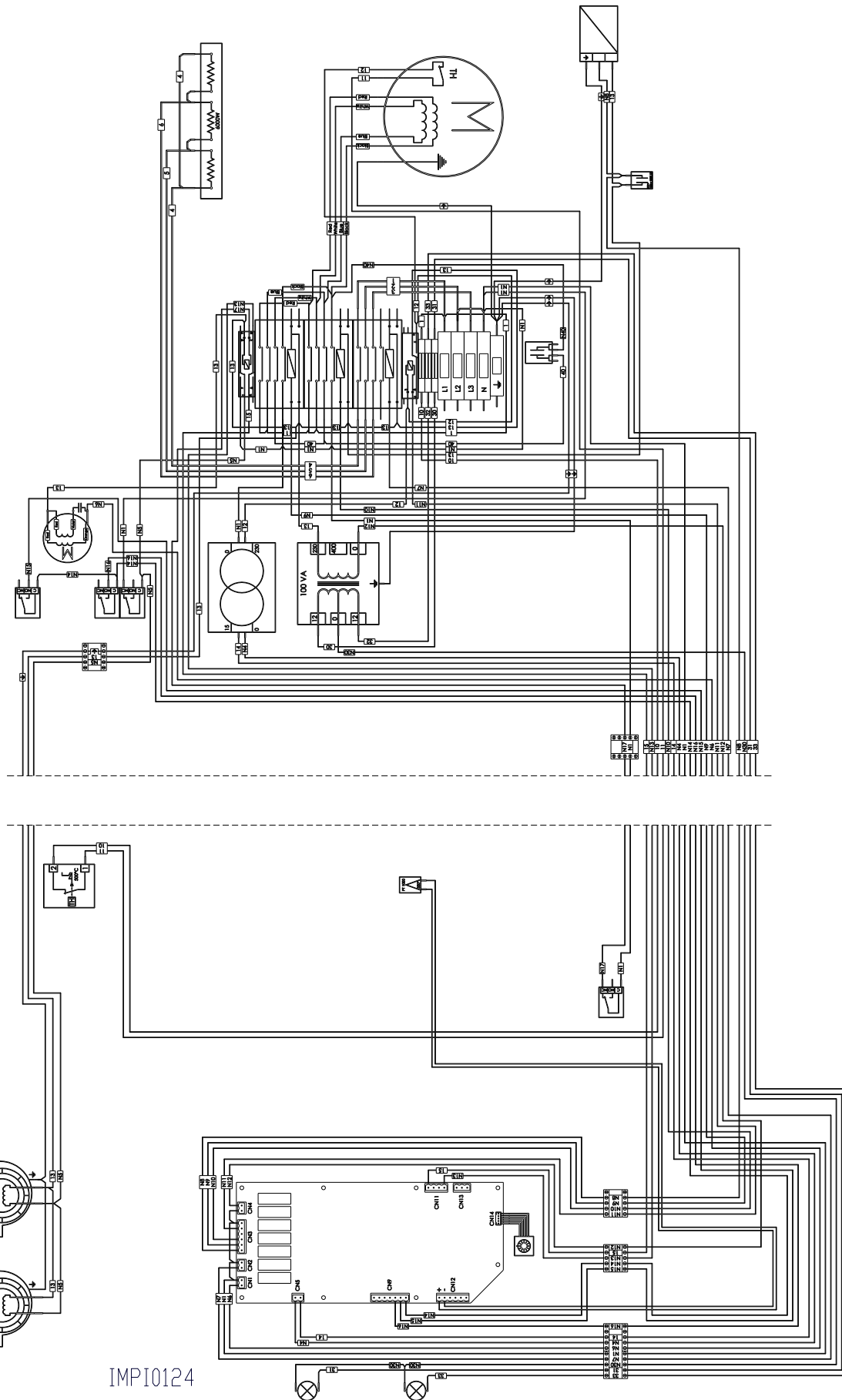


Fig. 10.7 Electrical diagram for Planet 8 400Vac. 3-N 50/60Hz (electronic version)



IMPI0124

Fig. 10.8 Electrical diagram for Planet 5 230Vac. -3- 50/60Hz (electronic version)

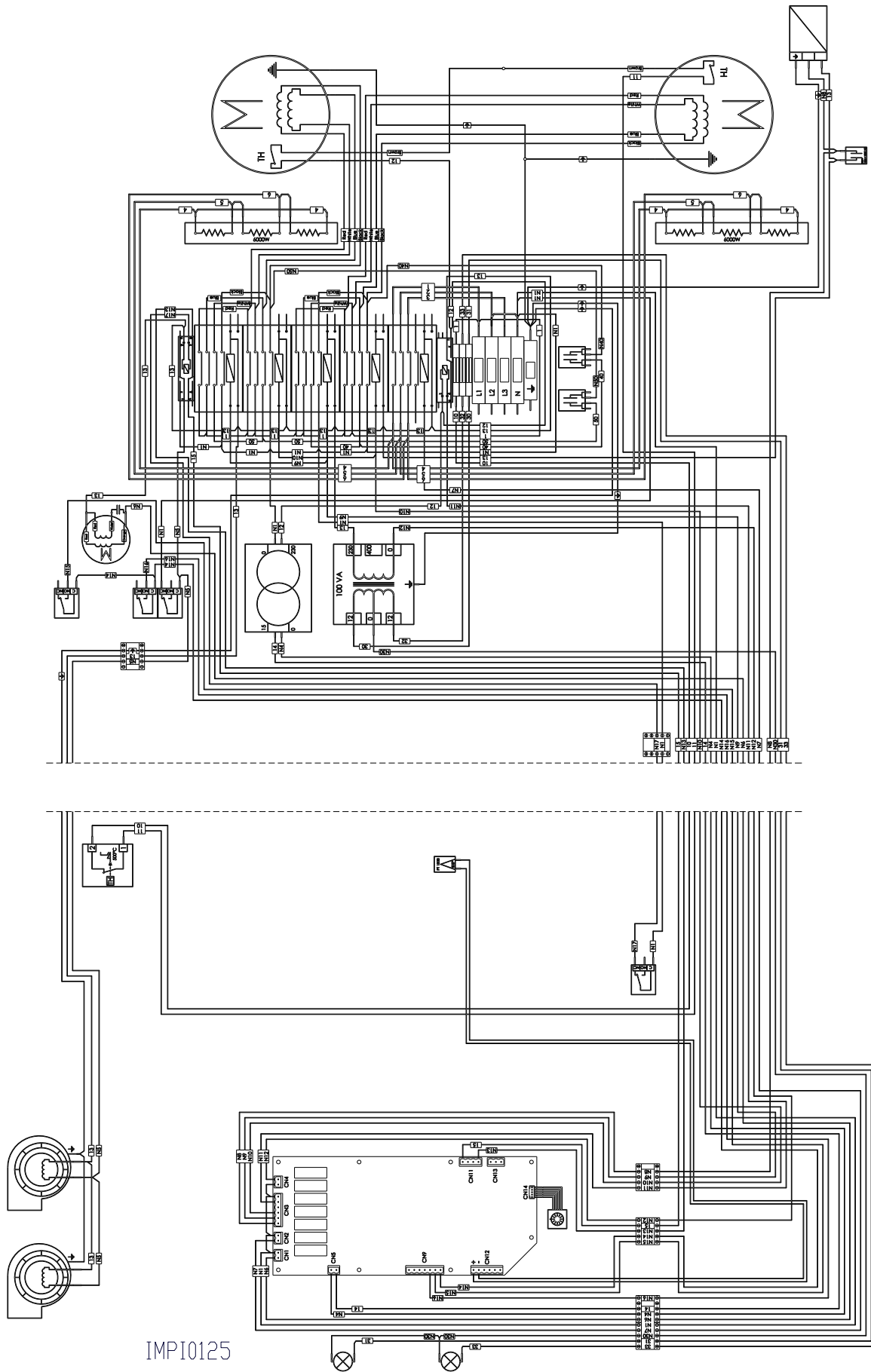


Fig. 10.9 Electrical diagram for Planet 8 230Vac. -3- 50/60Hz (electronic version)

10.5. Exploded drawings and spare parts list

Please contact us if there are more complicated tasks or if there are breakdowns. To simply fault searches and any replacement of damaged parts that may be necessary, we provide the list below of the spare parts and the exploded drawings referring to each of the listed parts.

The figures are Fig. 10.10, Fig. 10.11 e Fig. 10.12.

LIST OF SPARE PARTS

N°	DENOMINAZIONE	CODICE Planet 5	CODICE Planet 8
1	Back panel	FIAN0240	FIAN0219
2	Fan motor 50Hz	MOTO0034	MOTO0034
	Fan motor 60Hz	MOTO0043	MOTO0043
3	Left side panel	FIAN0239	FIAN0218
4	Right side panel	FIAN0238	FIAN0217
5	Fan	VENT0001	VENT0001
6	Gasket door	GUAR0032	GUAR0032
7	Door internal glass	CRIS0051	CRIS0047
8	Knob for door handle	MANI0064	MANI0064
9	Halogen lamp	LAMP0045	LAMP0045
10	Rear enclosure	LAMP0044	LAMP0044
11	Door external glass	CRIS0052	CRIS0048

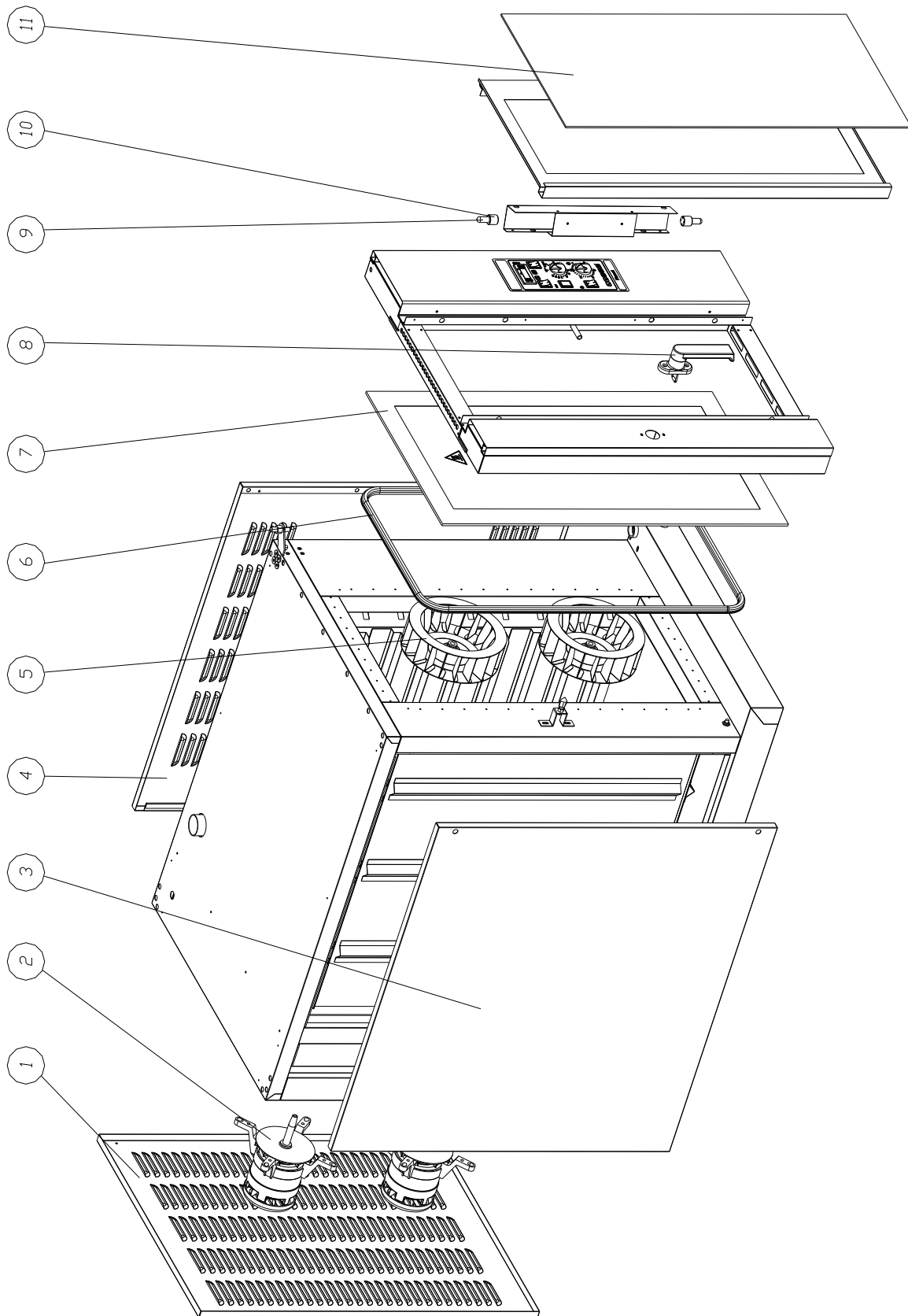


FIG. 10.10 Exploded view.

LIST OF ELECTRICAL PARTS ELECTROMECHANICAL VERSION

N°	DESCRIPTION	CODES Planet 5	CODES Planet 8
1A	Micro-switch for exhaust valve	ELET0001	ELET0001
1B	Micro-switch for door	ELET0327	ELET0327
2	Safety thermostat 500° C	TERM0005	TERM0005
3	Timer	ELET0062	ELET0062
4	Handle for energy regulator	MANI0110	MANI0110
5	Light switch 0-1	INTE0037	INTE0037
6	Lamp	LAMP0068	LAMP0068
7	Light switch 0-1	INTE0037	INTE0037
8	Thermo regulator digital	TERM0012	TERM0012
		TERM0060	TERM0060
9	Energy regulator	TERM0014	TERM0014
		TERM0050	TERM0050
10	Steam control unit	ELET0136	ELET0136
11	Probe	TERM0023	TERM0023
12	Timer motor for fan reversal	ELET0436	ELET0436
13	Capacitor	ELET0100	ELET0100
14	Control switch	ELET0002	ELET0002
		ELET0160	ELET0160
		ELET0432	ELET0432
15	Grey port 16 MMQ	ELET0719	ELET0719
16	Earth terminal 16 MMQ	ELET0721	ELET0721
17	Heating element	RESI0054	RESI0053
18	Water filter	FLTR0002	FLTR0002
19	Water valve	ELET0119	ELET0119
20	Volumetric meter	ELET0085	ELET0085
21	Transformer lamps	ELET0442	ELET0442
22	Clamp door fuse	ELET0722	ELET0722
23	Fuse	ELET0204	ELET0204
24	Membrane keyboard vaporizer	ELET0138	ELET0138
25	Membrane adhesive	PANN0273	PANN0273

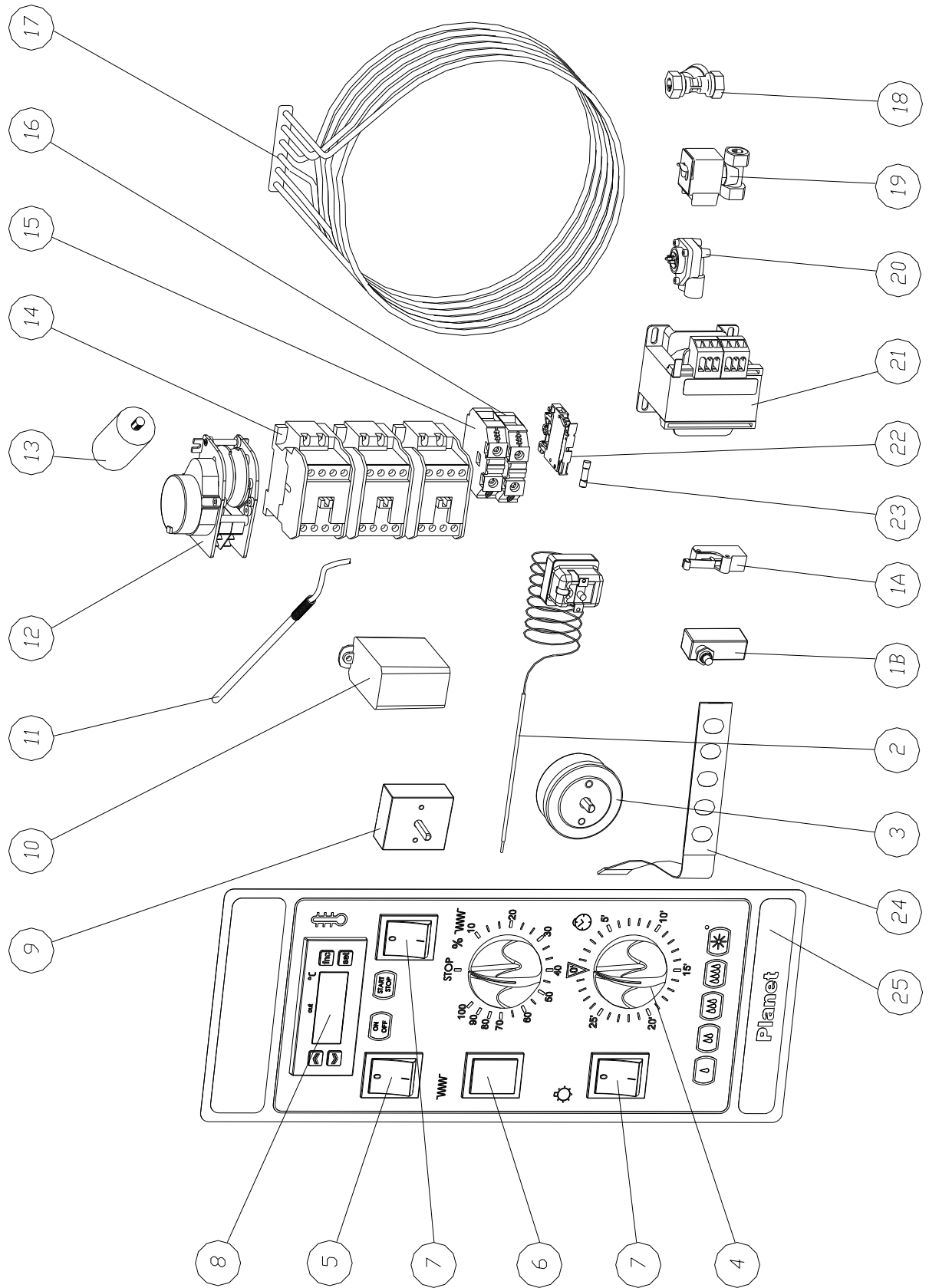


Fig. 10.11 Exploded view of electrical parts (version electromechanical)

LIST OF ELECTRICAL PARTS ELECTRONIC VERSION

N°	DENOMINAZIONE	CODICE Planet 5	CODICE Planet 8
1	Micro-switch for door	ELET0327	ELET0327
2	Safety thermostat 500° C	TERM0005	TERM0005
3	Encoder	ELET0428	ELET0428
4	Encoder handle	MANI0081	MANI0081
5	Membrane adhesive	PANN0276	PANN0276
6	Base board	ELET0427	ELET0427
7	Base board Display	ELET0429	ELET0429
8A	Switch protection	ELET0232	ELET0232
8B	Switch	ELET0001	ELET0001
8C	Switch lever	ELET0454	ELET0454
9	Motor engine exhaust fumes	MOTO0093	MOTO0093
10	Probe	TERM0049	TERM0049
11	Capacitor	ELET0100	ELET0100
12A	Relè 8A	ELET0455	ELET0455
12B	Relè 16A	ELET0456	ELET0456
13	Socket relè	ELET0457	ELET0457
14	Control switch	ELET0002	ELET0002
		ELET0160	ELET0160
		ELET0432	ELET0432
15	Grey port 16 MMQ	ELET0438	ELET0438
16	Earth terminal 16 MMQ	ELET0439	ELET0439
17	Heating element	RESI0054	RESI0053
18	Water filter	FLTR0002	FLTR0002
19	Water valve	ELET0119	ELET0119
20	Reducer pressure	GASI0062	GASI0062
		GASI0006	GASI0006
21	Transformer electronic card	ELET0420	ELET0420
22	Fuse holder port	ELET0440	ELET0440
23	Fuse	ELET0204	ELET0204
24	Lamp Transform	ELET0442	ELET0442

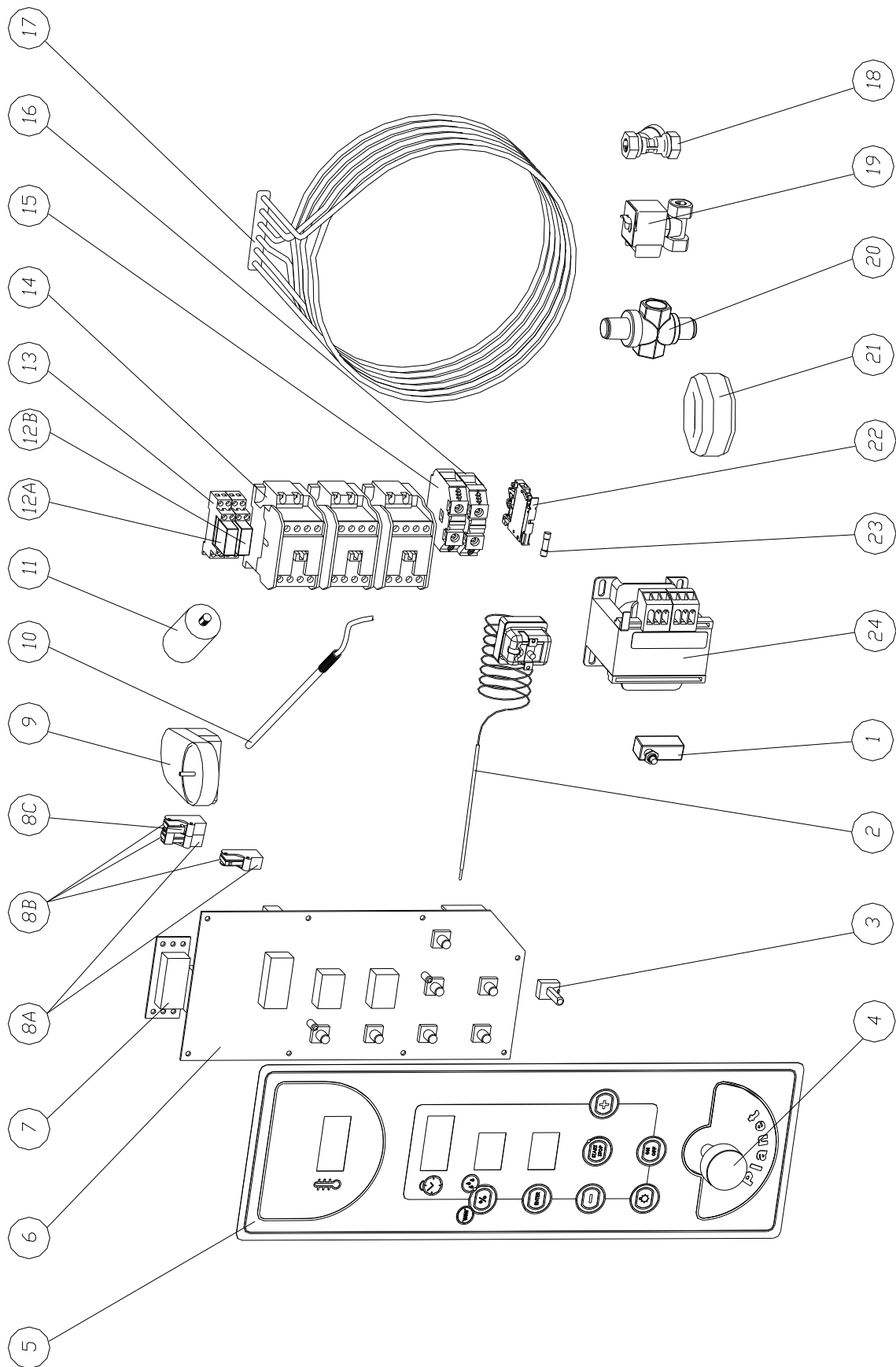


FIG. 10.12 Exploded view of electrical parts (electronic version)

11. DECOMMISSIONING AND DEMOLITION

Before proceeding with the decommissioning disconnect the electrical supply and any other connections and then move the modules using suitable means, such as: fork-lift trucks, hoists etc., keeping in mind at all times the position of the centre of gravity (table 5.1) indicated in the chapter INSTALLATION (5).

The ovens are made up of the following materials: stainless steel, coated steel plate, aluminium plate, glass, ceramic materials, rock wool and electrical parts.

In case, therefore, of demolition, the materials must be separated in observance of the laws applicable in the place where the equipment is being dismantled.

In any case do not dump into the environment.



Separate collection. This product must not be disposed of with normal household waste. Local regulations may provide for separate collection of this kind of product.

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