TECHNIQUE

EQUAJET

INSTALLATION MANUAL
Combi Ovens

EN

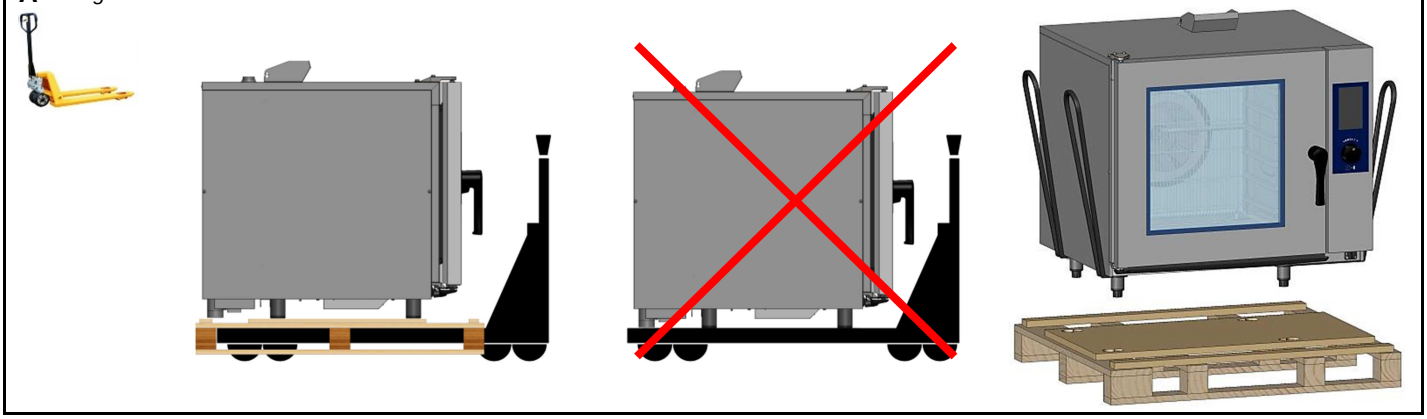
3B-390977NI Ed: 10/2018

BONNET

1 - MANUTENTION / MANUTENTION / MANTENIMIENTO

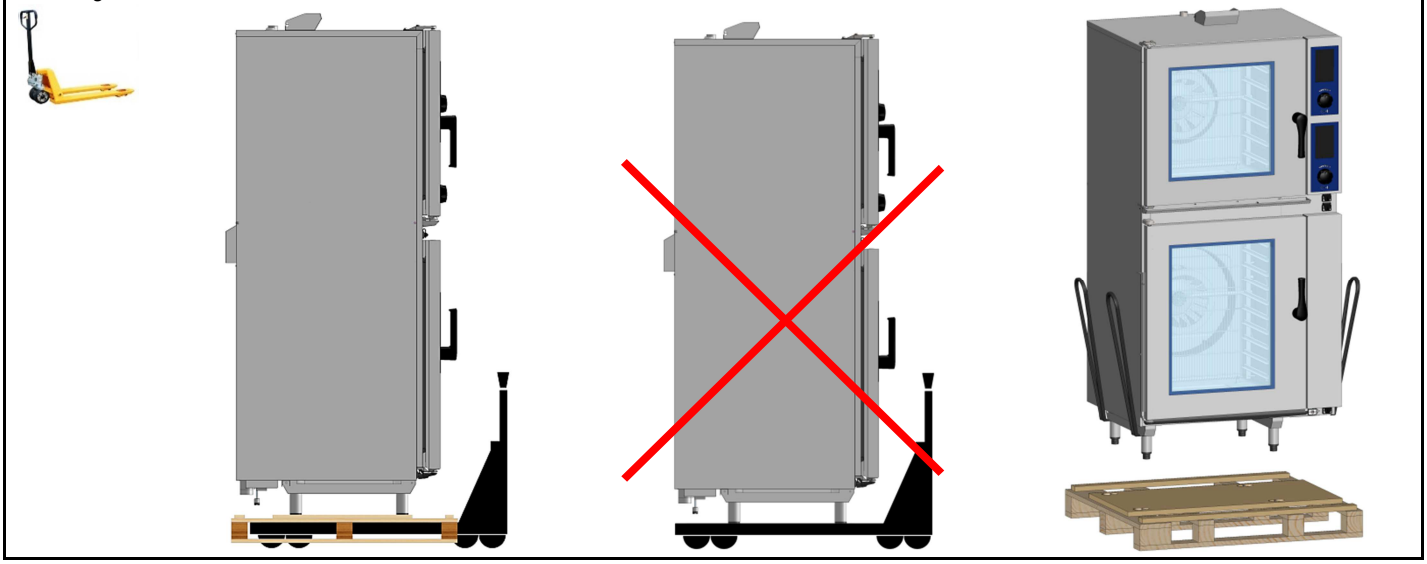
FOURS 6 ET 10 NIVEAUX / 6 AND 10 LEVEL OVENS / KOMBIDÄMPFER 6 UND 10 EINSCHÜBE / HORNOS DE 6 Y 10 NIVELES

A *Fig 1.1A*



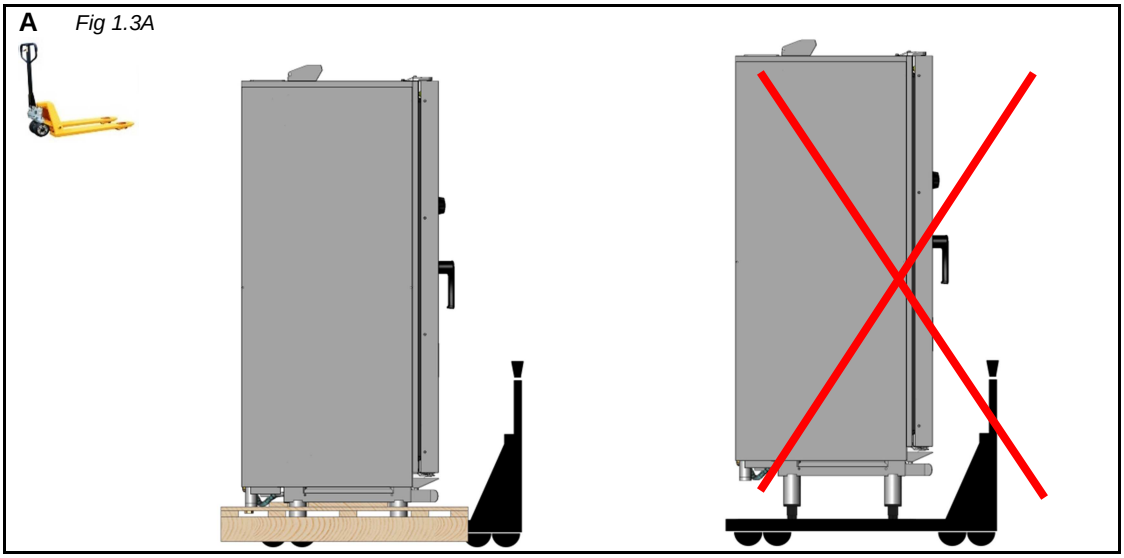
FOURS A 2 ENCEINTES / TWIN CAVITY OVENS / KOMBIDÄMPFER MIT ZWEI GARRÄUMEN / HORNOS DE DOS CÁMARAS

A *Fig 1.2A*



FOURS 20 NIVEAUX / 20 LEVEL OVENS / KOMBIDÄMPFER 20 EINSCHÜBE / HORNOS DE 20 NIVELES

A *Fig 1.3A*



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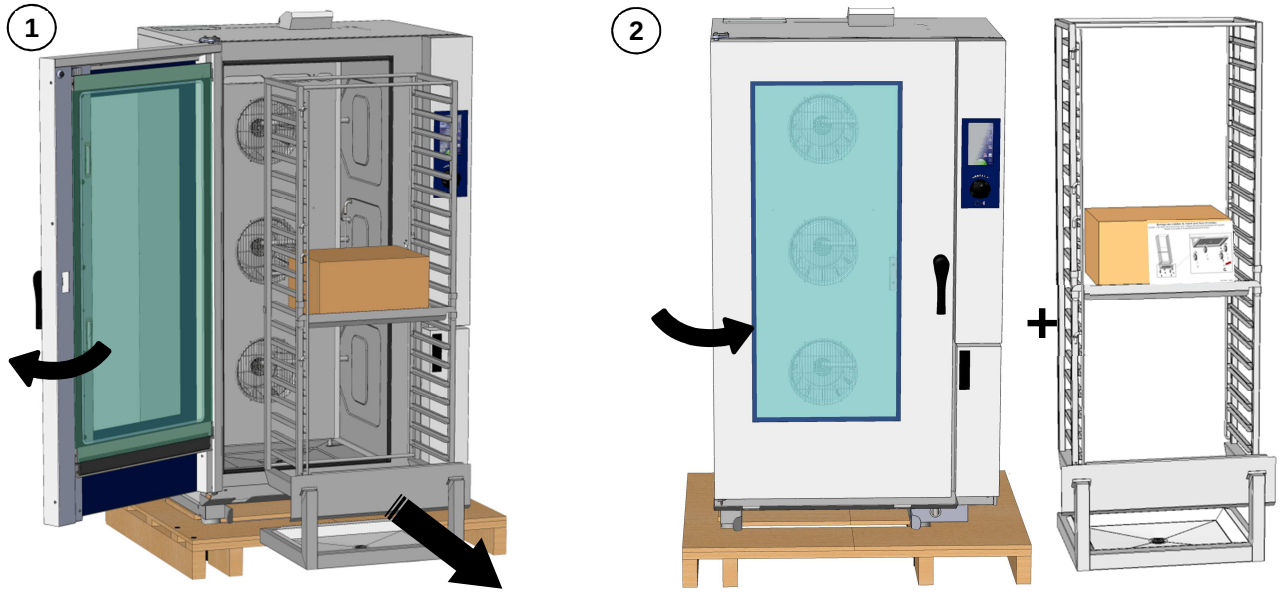
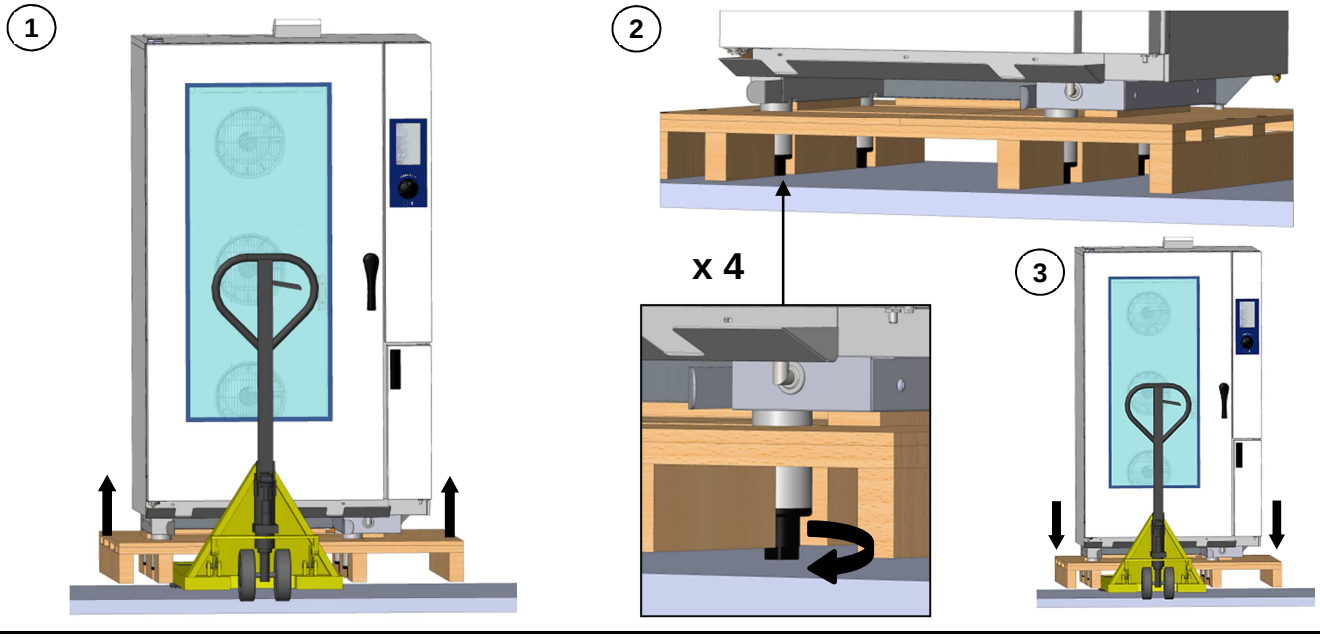
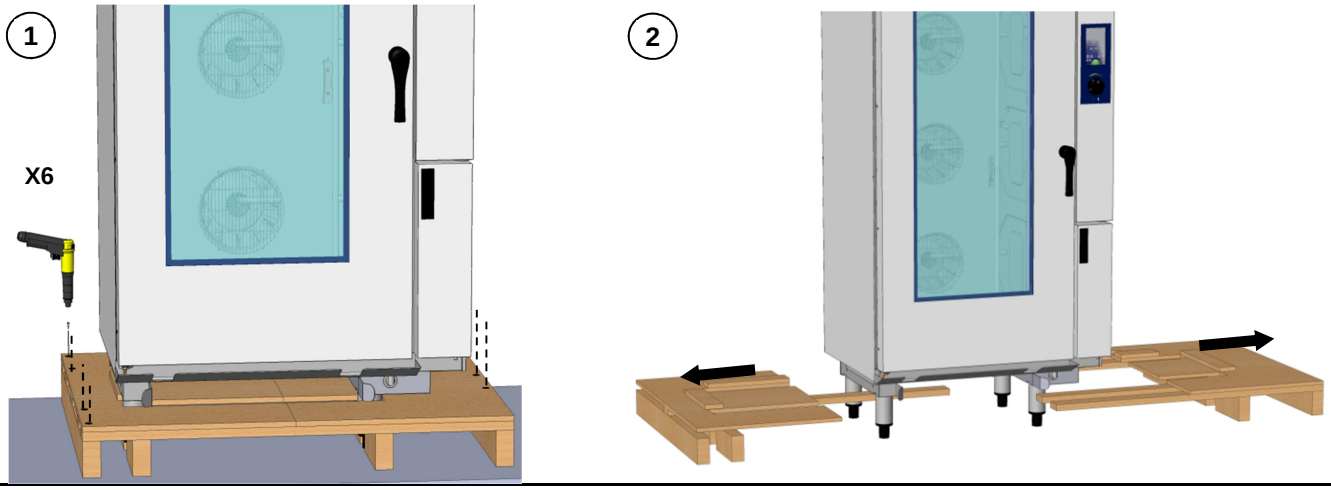
B *Fig 1.3B*



C *Fig 1.3C*



D *Fig 1.3D*



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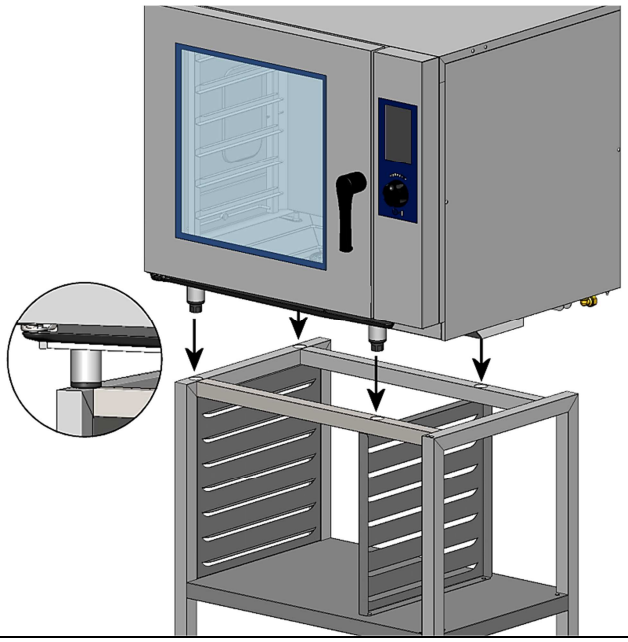
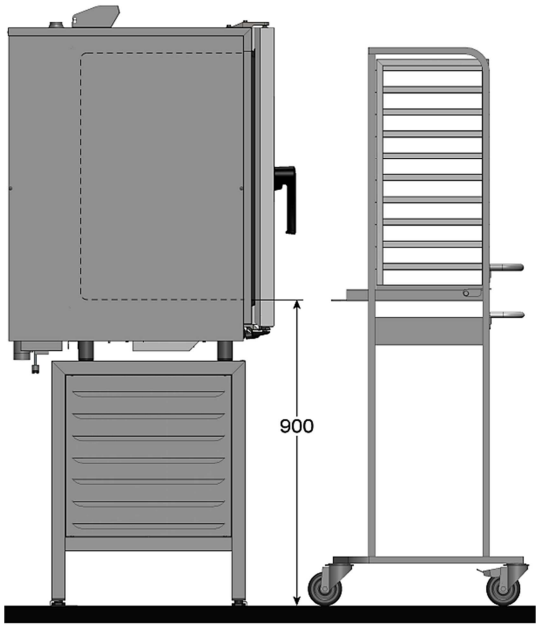
2 - MISE EN PLACE / HANDLING / AUFSTELLUNG / COLOCACIÓN

FOURS 6 ET 10 NIVEAUX SUR SON PIETEMENT / 6 AND 10 LEVELS ON A STAND / KOMBIDÄMPFER 6 UND 10 EINSCHÜBE AUF SEINEM UNTERGESTELL / HORNOS DE 6 Y 10 NIVELES EN SU BASE

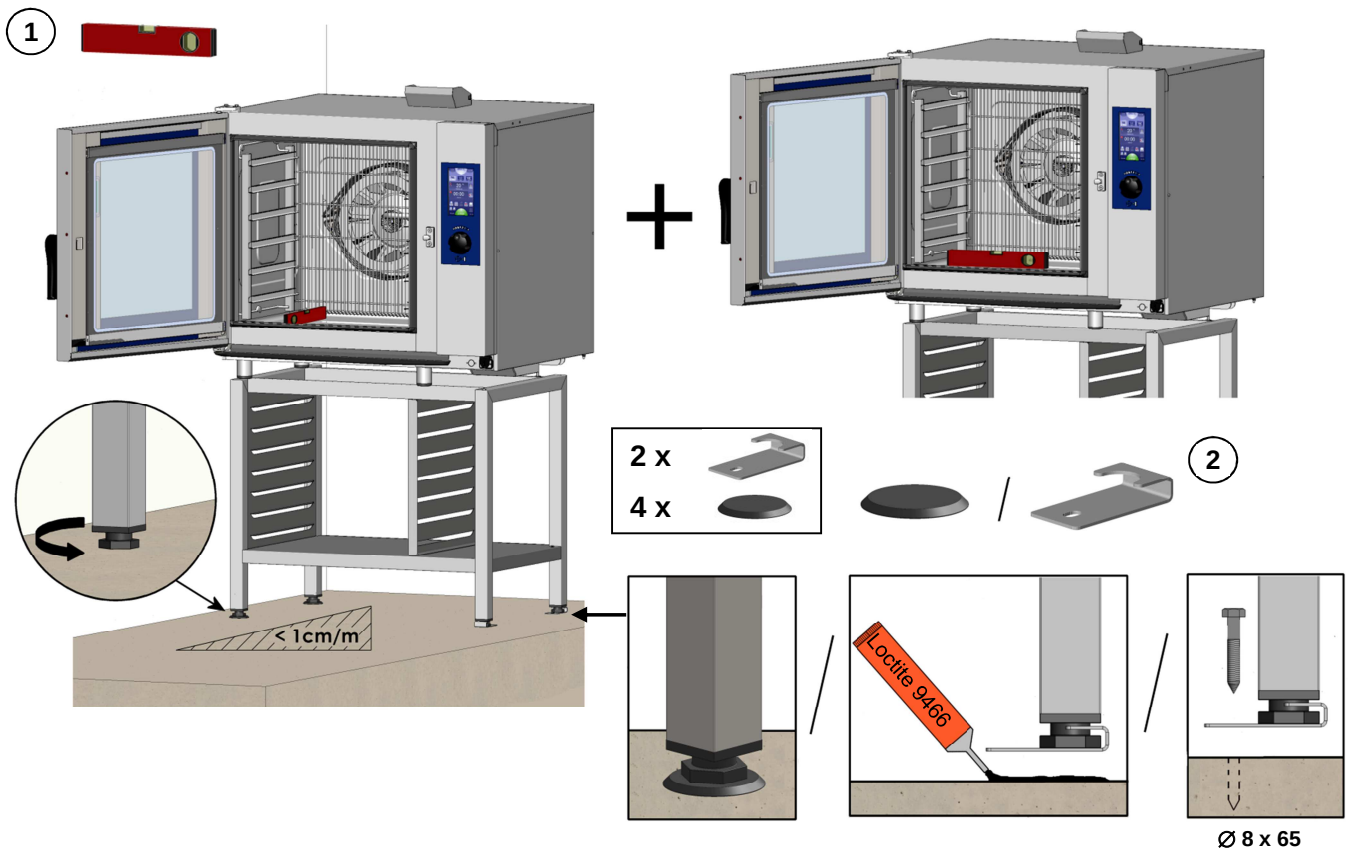
A *Fig 2.1A*



B *Fig 2.1B*

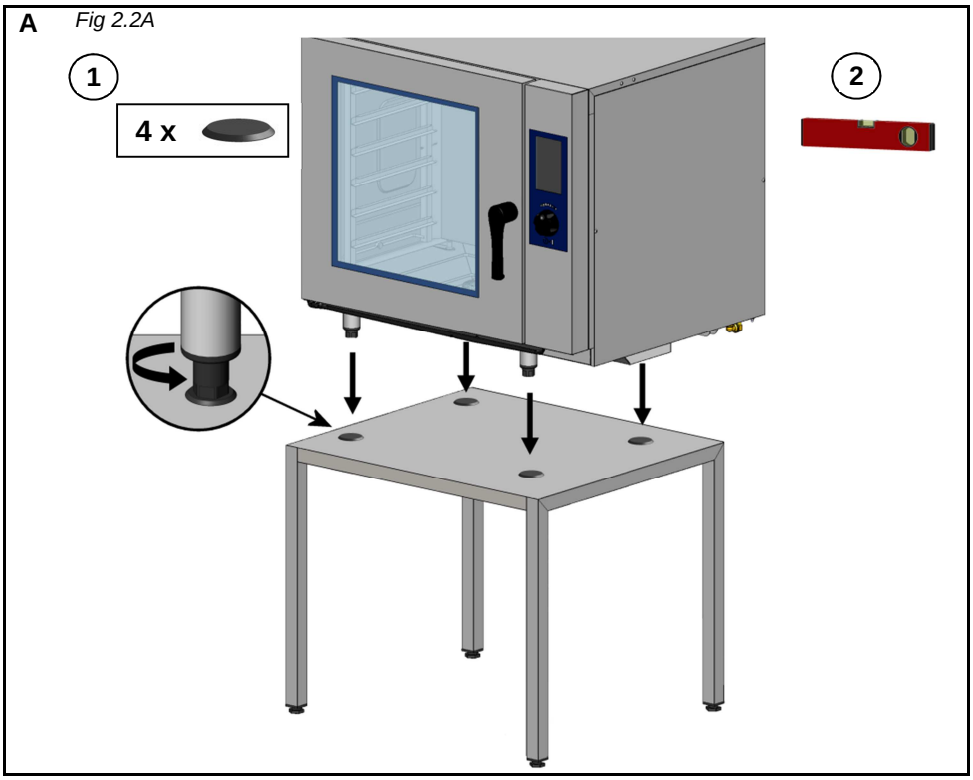


C *Fig 2.1C*



FOURS 6 ET 10 NIVEAUX SUR TABLE / 6 AND 10 LEVELS ON A TABLE / KOMBIDÄMPFER 6 UND 10 EINSCHÜBE AUF DEM TISH / HORNOS DE 6 Y 10 NIVELES EN TABLA

A *Fig 2.2A*



FOURS 20 NIVEAUX ET FOURS A DEUX ENCEINTES / 20 LEVEL OVENS AND TWIN CAVITY OVENS / KOMBIDÄMPFER 20 EINSCHÜBE UND KOMBIDÄMPFER MIT ZWEI GARRÄUMEN / HORNOS DE 20 NIVELES Y HORNOS DE DOS CÁMARAS

A *Fig 2.3A*

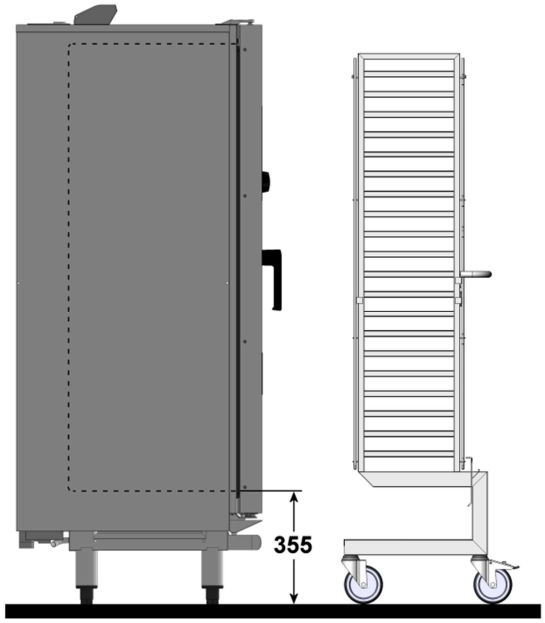
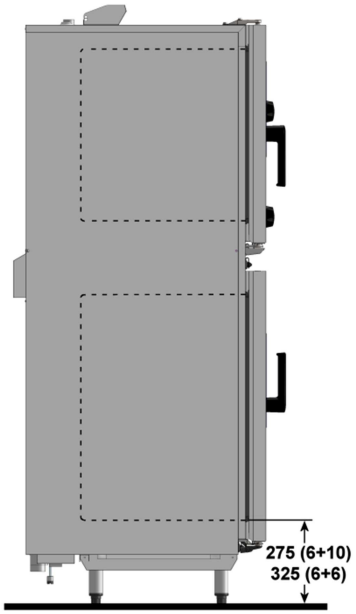
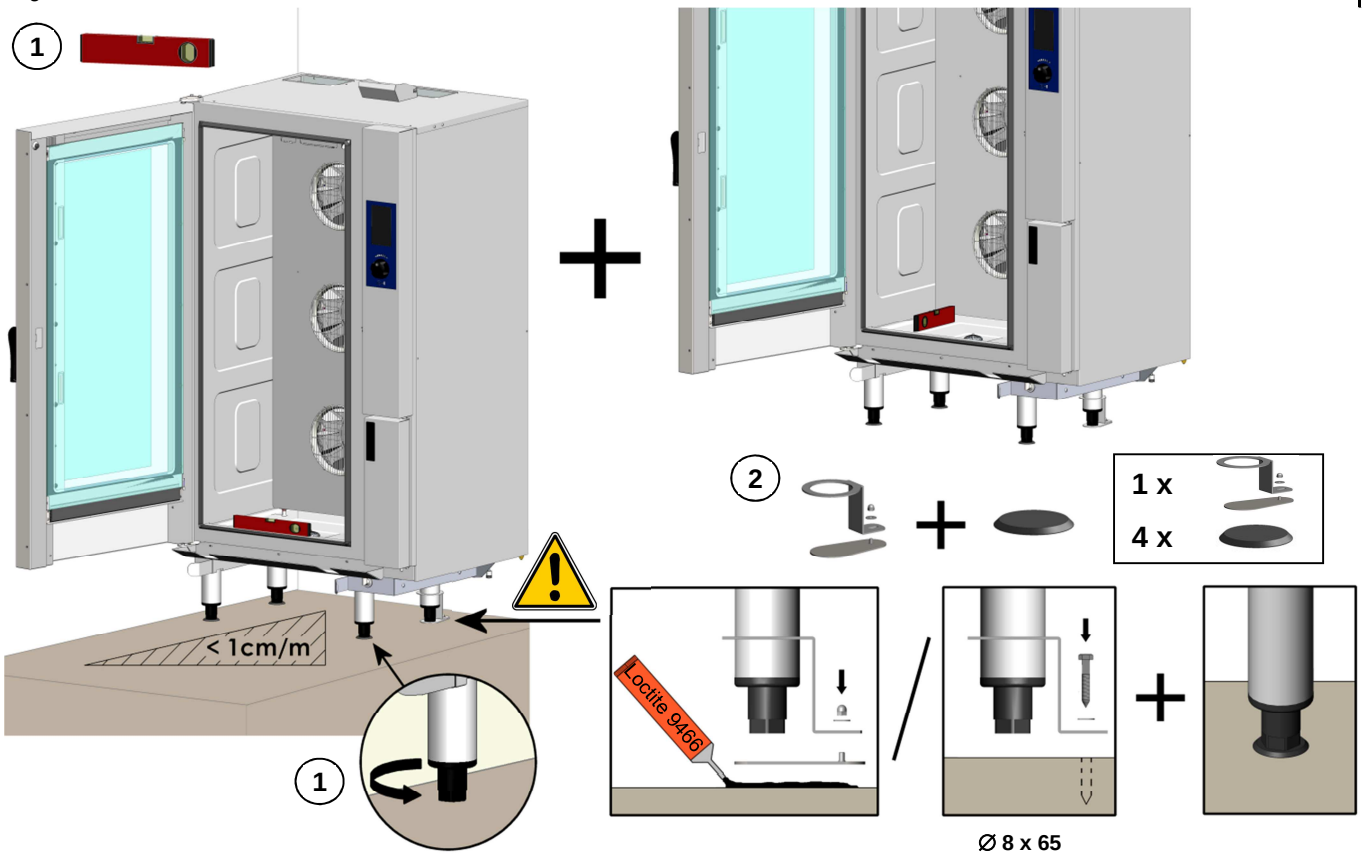


Fig 2.3B



C *Fig 2.3C*



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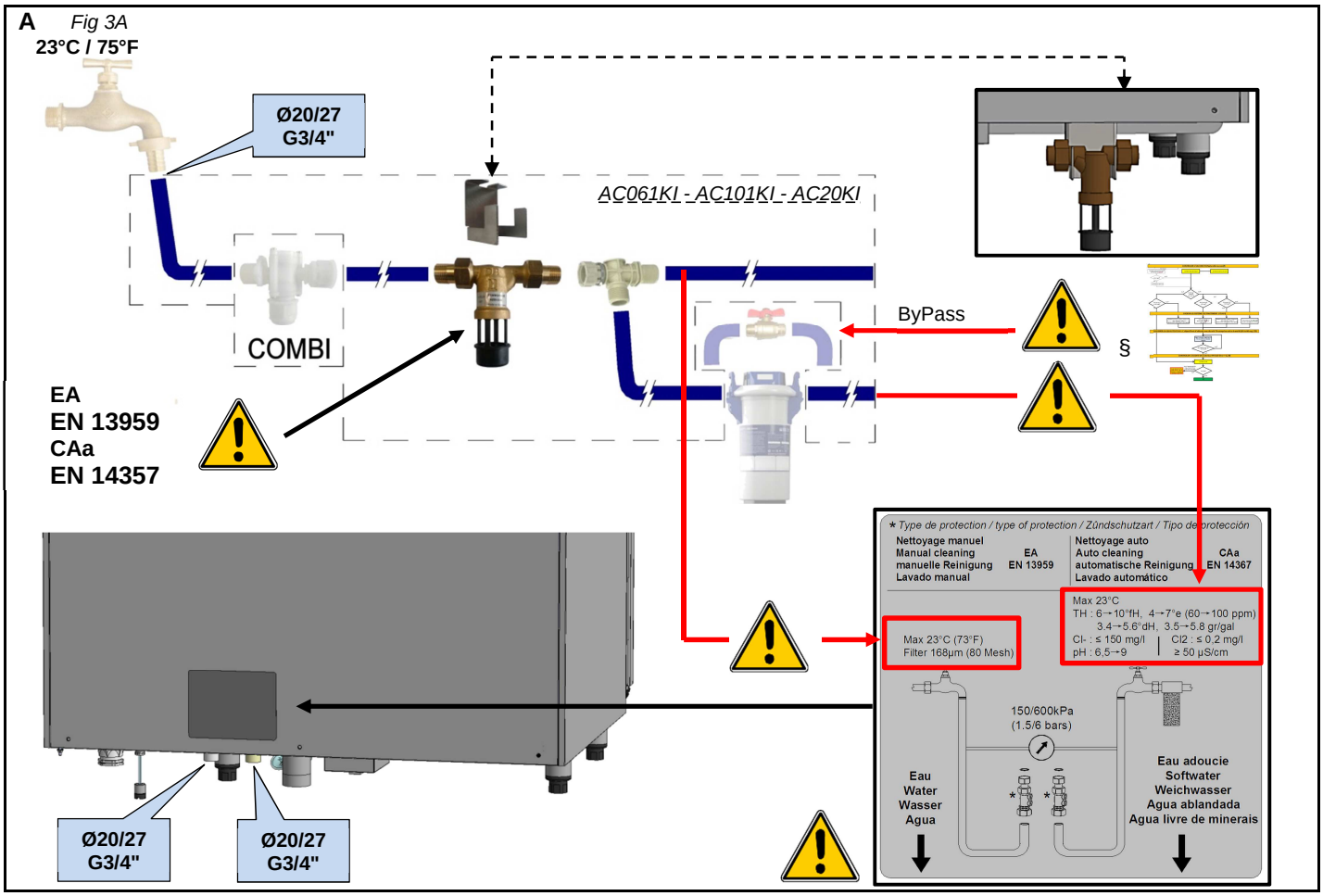
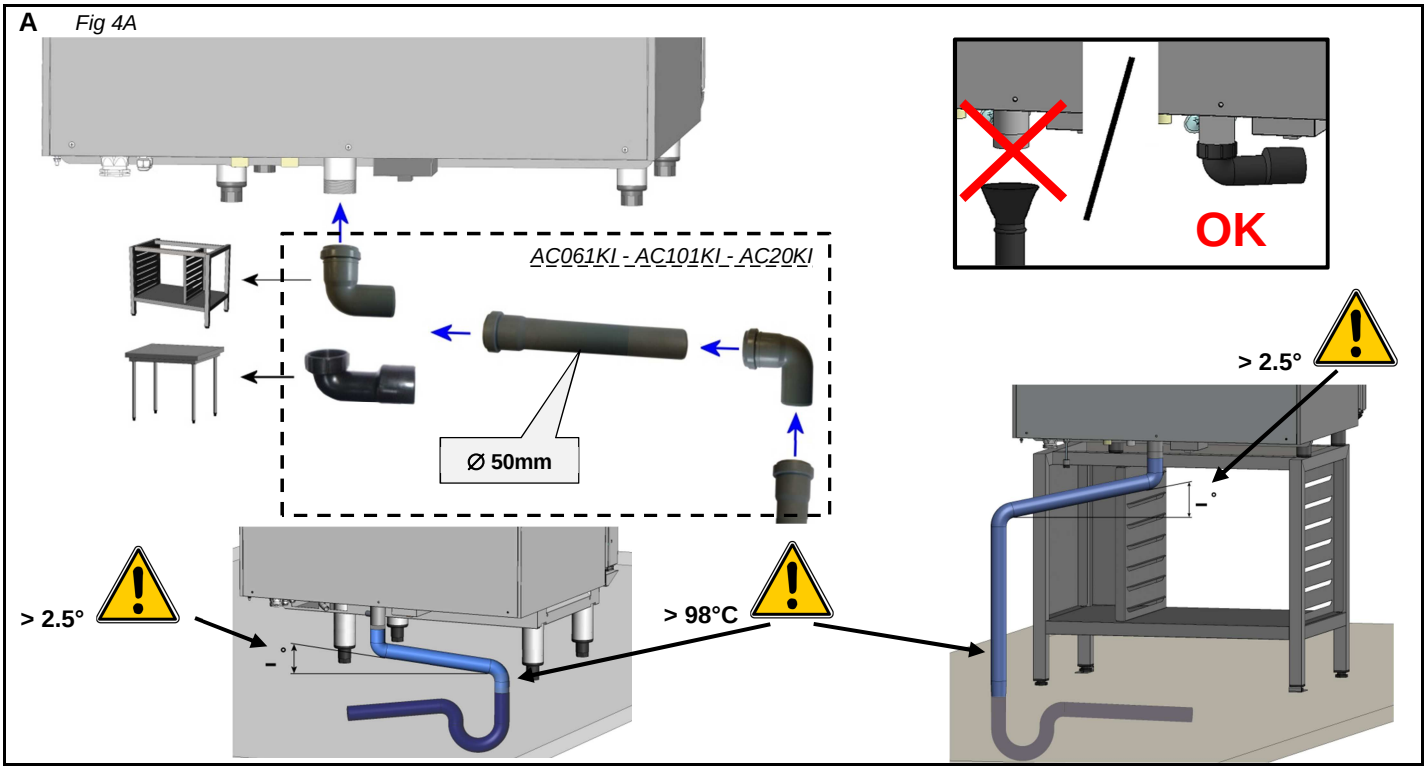
3 - RACCORDEMENT EAU / WATER CONNECTION / WASSERANSCHLUSS / CONEXIÓN DE AGUA



4 - RACCORDEMENT VIDANGE / DRAIN CONNECTION / ABLAUFANSCHLUSS / CONEXIÓN VACIADO



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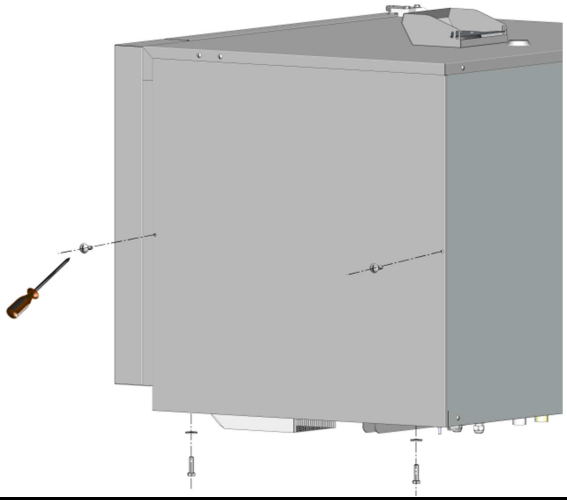
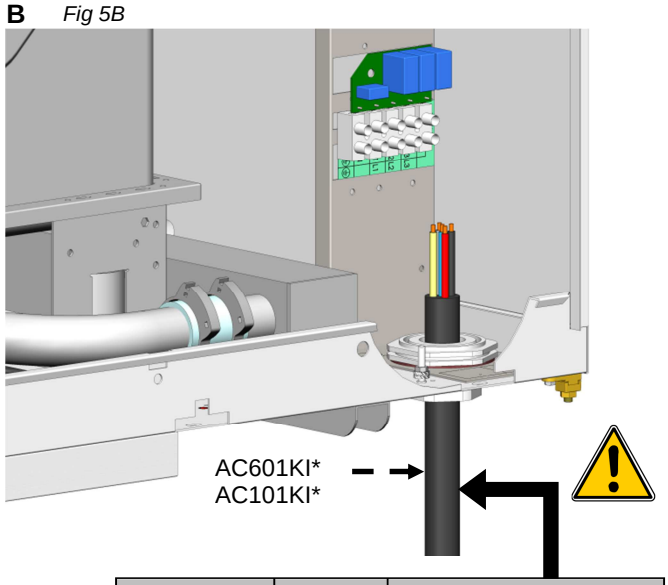
5 - RACCORDEMENT ELECTRIQUE / ELECTRICAL CONNECTION / ELEKTRISCHER ANSCHLUSS / CONEXIÓN ELÉCTRICA

A *Fig 5A*



B *Fig 5B*

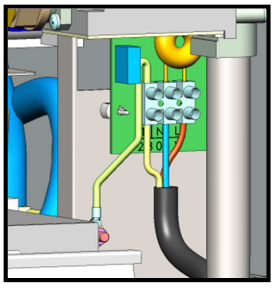


	V	Imax (A)	mm²
EB061E	400V 3Na.c.	14,3	5G2,5 HO7RNF (3P+T+N)
EB061E	230 3a.c.	27,3	4G6 HO7RNF (3P+T)
EB061G	230 a.c.	14,3	3G2.5 HO7RNF (1P+T+N)
EB101E	400V 3Na.c.	23,8	5G4 HO7RNF (3P+T+N)
EB101E	230 3a.c.	40	4G10 HO7RNF (3P+T)
EB101G	230 a.c.	14,3	3G2.5 HO7RNF (1P+T+N)
EB201E	400V 3Na.c.	42,2	5G10 HO7RNF (3P+T+N)
EB201E	230 3a.c.	70,4	4G16 HO7RNF (3P+T)
EB201G	230 a.c.	3	3G2.5 HO7RNF (1P+T+N)
EB202E	400V 3Na.c.	81,3	5G16 HO7RNF (3P+T+N)
EB202E	230 3a.c.	138,2	4G35 HO7RNF (3P+T)
EB202G	230 a.c.	3	3G2.5 HO7RNF (1P+T+N)
EJ061E	400V 3Na.c.	14,3	5G2.5 HO7RNF (3P+T+N)
EJ061E	230 3a.c.	27,3	4G6 HO7RNF (3P+T)
EJ061G	230 a.c.	1,3	3G2.5 HO7RNF (1P+T+N)

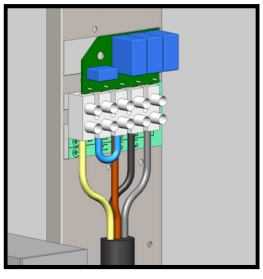
	V	Imax (A)	mm²
EJ101E	400V 3Na.c.	23	5G4 HO7RNF (3P+T+N)
EJ101E	230 3a.c.	38,8	4G6 HO7RNF (3P+T)
EJ101G	230 a.c.	1,3	3G2.5 HO7RNF (1P+T+N)
EJ102E	400V 3Na.c.	36,1	5G6 HO7RNF (3P+T+N)
EJ102E	230 3a.c.	61,4	4G10 HO7RNF (3P+T)
EJ102G	230 a.c.	1,3	3G2.5 HO7RNF (1P+T+N)
EJ201E	400V 3Na.c.	42,4	5G10 HO7RNF (3P+T+N)
EJ201E	230 3a.c.	70,4	4G16 HO7RNF (3P+T)
EJ201G	230 a.c.	3	3G2.5 HO7RNF (1P+T+N)
EJ202E	400V 3Na.c.	81,3	5G16 HO7RNF (3P+T+N)
EJ202E	230 3a.c.	138,2	4G35 HO7RNF (3P+T)
EJ202G	230 a.c.	3	3G2.5 HO7RNF (1P+T+N)
EJ611E	400V 3Na.c.	37,4	5G6 HO7RNF (3P+T+N)
EJ611E	230 3a.c.	62,5	4G10 HO7RNF (3P+T)
EJ661E	400V 3Na.c.	28,7	5G6 HO7RNF (3P+T+N)
EJ661E	230 3a.c.	47,5	4G10 HO7RNF (3P+T)

C *Fig 5C*

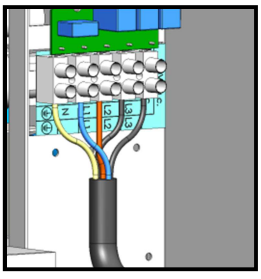
230V a.c



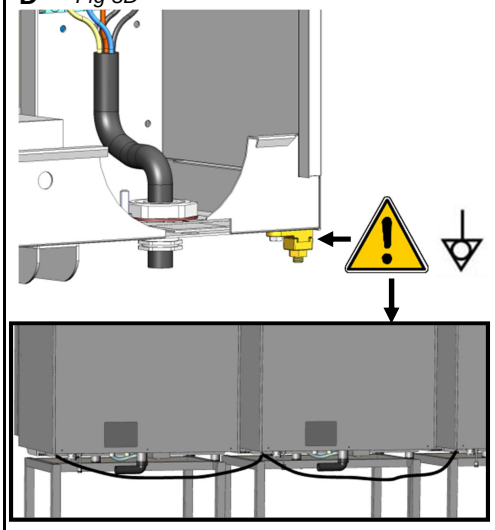
230V 3a.c



400V 3Na.c



D *Fig 5D*



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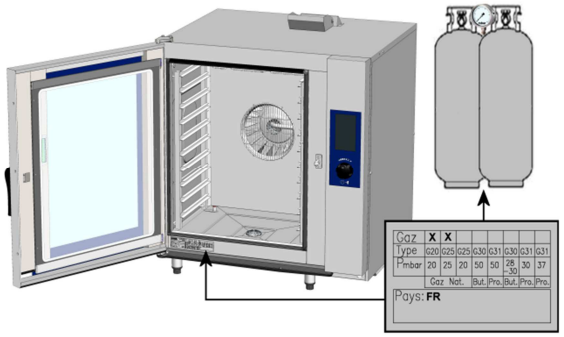
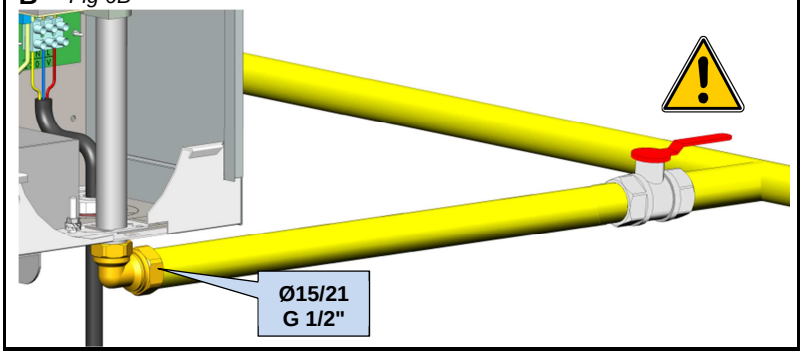
6 - RACCORDEMENT GAZ / GAS CONNECTION / GASANSCHLUSS / CONEXIÓN GAS

A *Fig 6A*



B *Fig 6B*



C *Fig 6C*

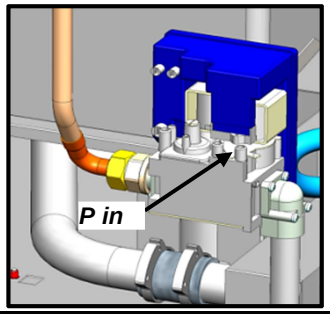
1

2

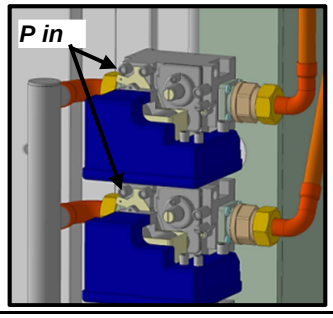
P in = Pmbar ± 1 mbar

Gaz								
Type	G20	G25	G25	G30	G31	G30	G31	G31
Pmbar	20	25	20	50	50	28–30	30	37
	Gaz Nat.			But.	Pro.	But.	Pro.	Pro.
Pays:								

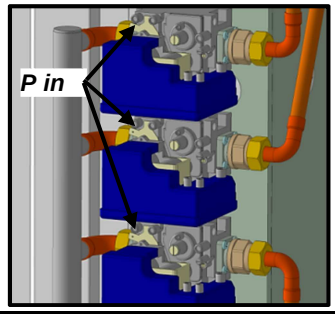
6/10
Equajet / Equajet Boiler



20
Equajet



20
Equajet Boiler



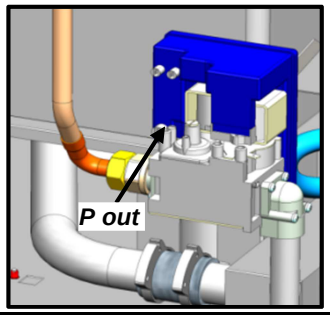
D *Fig 6D*

1

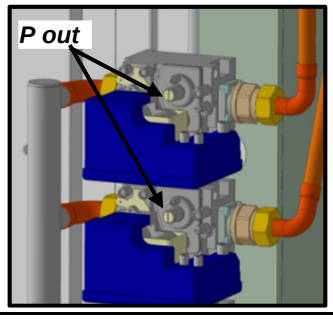
2

8 mbar ≤ P out ≤ 11 mbar

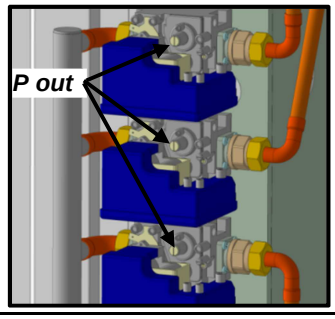
6/10
Equajet / Equajet Boiler



20
Equajet



20
Equajet Boiler



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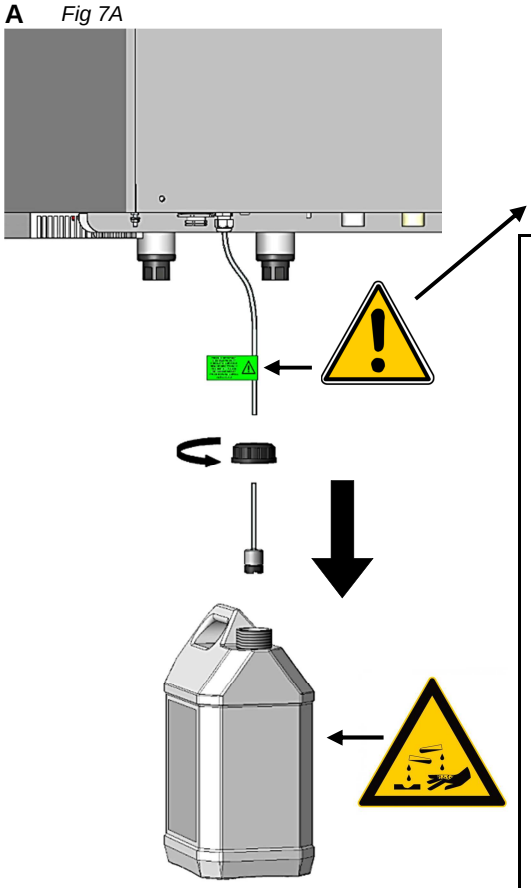
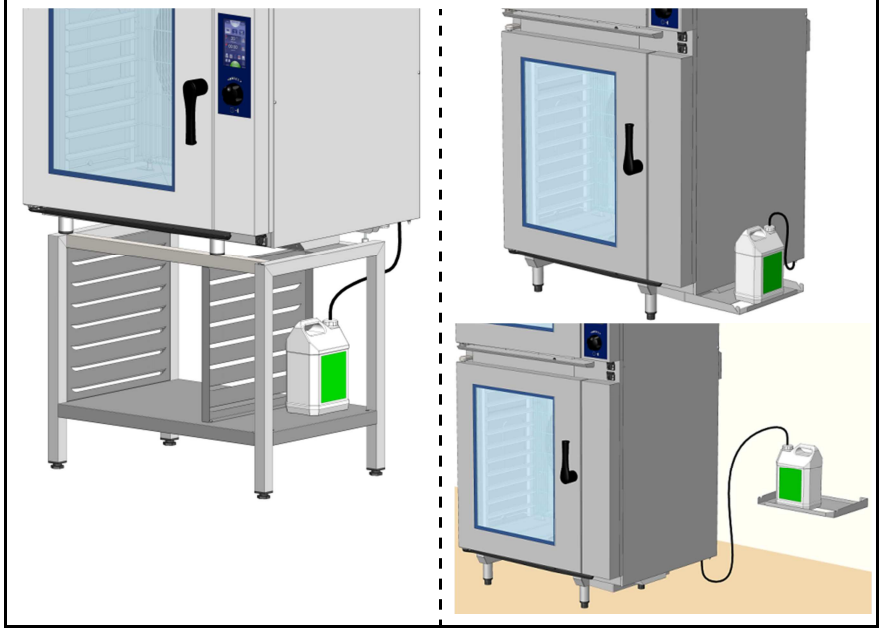
7 - RACCORDEMENT PRODUIT DE NETTOYAGE (OPTION) / CLEANING PRODUCT CONNECTION (OPTION) / ANSCHLUSS REINIGUNGSMITTEL (OPTION) / CONEXIÓN PRODUCTO DE LIMPIEZA (OPTION)

A *Fig 7A*

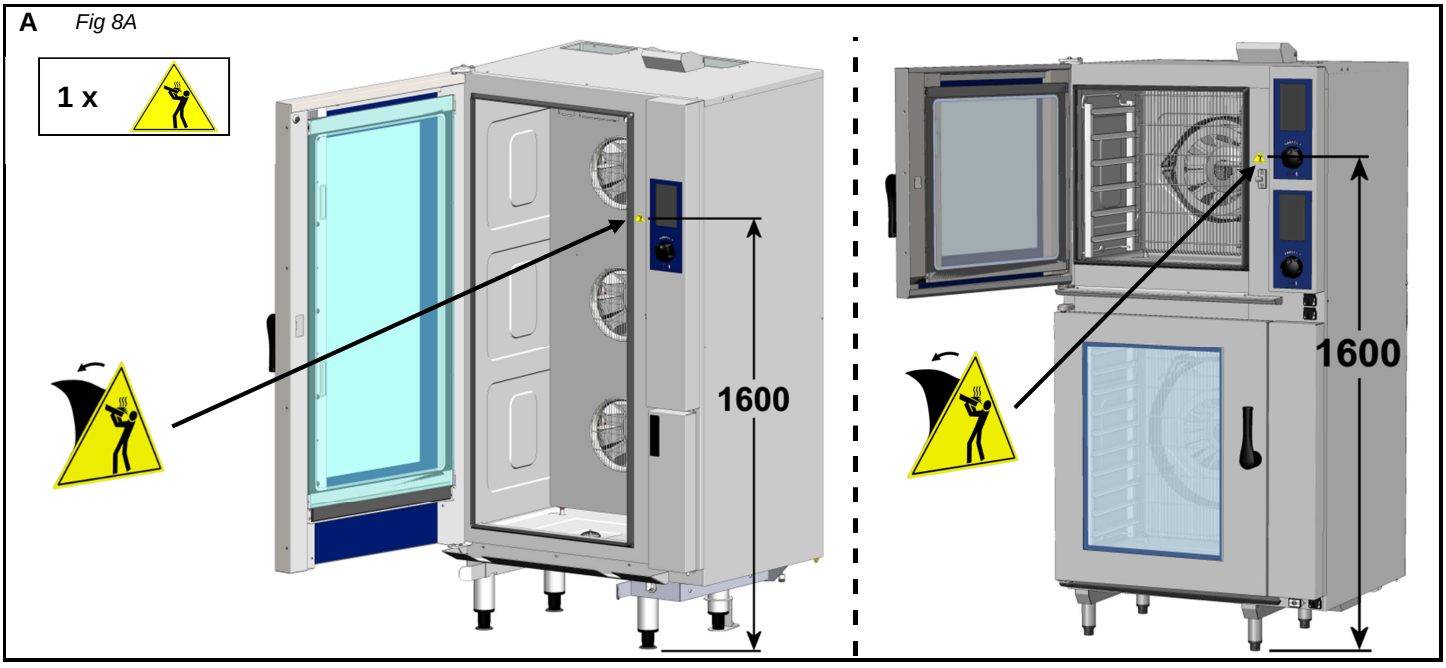


B *Fig 6B*



8 - CONSIGNES MANIPULATION PLATS CHAUDS / GUIDELINES FOR HOT CONTAINERS / SICHERHEITSHINWEISE ZUM HANDLING HEIßER BEHÄLTER / INSTRUCCIONES MANIPULACIÓN PLATOS CALIENTES

A *Fig 8A*



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CARACTÉRISTIQUES TECHNIQUES / TECHNICAL CHARACTERISTICS / TECHNISCHE DATEN / CARACTERÍSTICAS TÉCNICAS

CODE	Designation	Designation	Bezeichnung	Designation	Energie	Energy	Energie	Energia
EB061E	Equajet Boiler 6 Niveaux GN1/1 (Elec)	Equajet Boiler 6 Levels GN1/1 (Elec)	Equajet Boiler 6 Ebenen GN1/1 (Elek)	Equajet Boiler 6 Niveles GN1/1 (Eléc)	Electrique	Electric	Elektrisch	Eléctrica
EB061E	Equajet Boiler 6 Niveaux GN1/1 (Elec)	Equajet Boiler 6 Levels GN1/1 (Elec)	Equajet Boiler 6 Ebenen GN1/1 (Elek)	Equajet Boiler 6 Niveles GN1/1 (Eléc)	Electrique	Electric	Elektrisch	Eléctrica
EB061G	Equajet Boiler 6 Niveaux GN1/1 (Gaz)	Equajet Boiler 6 Levels GN1/1 (Gas)	Equajet Boiler 6 Ebenen GN1/1 (Gas)	Equajet Boiler 6 Niveles GN1/1 (Gas)	Gaz	Gas	Gas	Gas
EB101E	Equajet Boiler 10 Niveaux GN1/1 (Elec)	Equajet Boiler 10 Levels GN1/1 (Elec)	Equajet Boiler 10 Ebenen GN1/1 (Elek)	Equajet Boiler 10 Niveles GN1/1 (Eléc)	Electrique	Electric	Elektrisch	Eléctrica
EB101E	Equajet Boiler 10 Niveaux GN1/1 (Elec)	Equajet Boiler 10 Levels GN1/1 (Elec)	Equajet Boiler 10 Ebenen GN1/1 (Elek)	Equajet Boiler 10 Niveles GN1/1 (Eléc)	Electrique	Electric	Elektrisch	Eléctrica
EB101G	Equajet Boiler 10 Niveaux GN1/1 (Gaz)	Equajet Boiler 10 Levels GN1/1 (Gas)	Equajet Boiler 10 Ebenen GN1/1 (Gas)	Equajet Boiler 10 Niveles GN1/1 (Gas)	Gaz	Gas	Gas	Gas
EB201E	Equajet Boiler 20 Niveaux GN1/1 (Elec)	Equajet Boiler 20 Levels GN1/1 (Elec)	Equajet Boiler 20 Ebenen GN1/1 (Elek)	Equajet Boiler 20 Niveles GN1/1 (Eléc)	Electrique	Electric	Elektrisch	Eléctrica
EB201E	Equajet Boiler 20 Niveaux GN1/1 (Elec)	Equajet Boiler 20 Levels GN1/1 (Elec)	Equajet Boiler 20 Ebenen GN1/1 (Elek)	Equajet Boiler 20 Niveles GN1/1 (Eléc)	Electrique	Electric	Elektrisch	Eléctrica
EB201G	Equajet Boiler 20 Niveaux GN1/1 (Gaz)	Equajet Boiler 20 Levels GN1/1 (Gas)	Equajet Boiler 20 Ebenen GN1/1 (Gas)	Equajet Boiler 20 Niveles GN1/1 (Gas)	Gaz	Gas	Gas	Gas
EB202E	Equajet Boiler 20 Niveaux GN2/1 (Elec)	Equajet Boiler 20 Levels GN2/1 (Elec)	Equajet Boiler 20 Ebenen GN2/1 (Elek)	Equajet Boiler 20 Niveles GN2/1 (Eléc)	Electrique	Electric	Elektrisch	Eléctrica
EB202E	Equajet Boiler 20 Niveaux GN2/1 (Elec)	Equajet Boiler 20 Levels GN2/1 (Elec)	Equajet Boiler 20 Ebenen GN2/1 (Elek)	Equajet Boiler 20 Niveles GN2/1 (Eléc)	Electrique	Electric	Elektrisch	Eléctrica
EB202G	Equajet Boiler 20 Niveaux GN2/1 (Gaz)	Equajet Boiler 20 Levels GN2/1 (Gas)	Equajet Boiler 20 Ebenen GN2/1 (Gas)	Equajet Boiler 20 Niveles GN2/1 (Gas)	Gaz	Gas	Gas	Gas
EJ061E	Equajet 6 Niveaux GN1/1 (Elec)	Equajet 6 Levels GN1/1 (Elec)	Equajet 6 Ebenen GN1/1 (Elek)	Equajet 6 Niveles GN1/1 (Eléc)	Electrique	Electric	Elektrisch	Eléctrica
EJ061E	Equajet 6 Niveaux GN1/1 (Elec)	Equajet 6 Levels GN1/1 (Elec)	Equajet 6 Ebenen GN1/1 (Elek)	Equajet 6 Niveles GN1/1 (Eléc)	Electrique	Electric	Elektrisch	Eléctrica
EJ061G	Equajet 6 Niveaux GN1/1 (Gaz)	Equajet 6 Levels GN1/1 (Gas)	Equajet 6 Ebenen GN1/1 (Gas)	Equajet 6 Niveles GN1/1 (Gas)	Gaz	Gas	Gas	Gas
EJ101E	Equajet 10 Niveaux GN1/1 (Elec)	Equajet 10 Levels GN1/1 (Elec)	Equajet 10 Ebenen GN1/1 (Elek)	Equajet 10 Niveles GN1/1 (Eléc)	Electrique	Electric	Elektrisch	Eléctrica
EJ101E	Equajet 10 Niveaux GN1/1 (Elec)	Equajet 10 Levels GN1/1 (Elec)	Equajet 10 Ebenen GN1/1 (Elek)	Equajet 10 Niveles GN1/1 (Eléc)	Electrique	Electric	Elektrisch	Eléctrica
EJ101G	Equajet 10 Niveaux GN1/1 (Gaz)	Equajet 10 Levels GN1/1 (Gas)	Equajet 10 Ebenen GN1/1 (Gas)	Equajet 10 Niveles GN1/1 (Gas)	Gaz	Gas	Gas	Gas
EJ102E	Equajet 10 Niveaux GN2/1 (Elec)	Equajet 10 Levels GN2/1 (Elec)	Equajet 10 Ebenen GN2/1 (Elek)	Equajet 10 Niveles GN2/1 (Eléc)	Electrique	Electric	Elektrisch	Eléctrica
EJ102E	Equajet 10 Niveaux GN2/1 (Elec)	Equajet 10 Levels GN2/1 (Elec)	Equajet 10 Ebenen GN2/1 (Elek)	Equajet 10 Niveles GN2/1 (Eléc)	Electrique	Electric	Elektrisch	Eléctrica
EJ102G	Equajet 10 Niveaux GN2/1 (Gaz)	Equajet 10 Levels GN2/1 (Gas)	Equajet 10 Ebenen GN2/1 (Gas)	Equajet 10 Niveles GN2/1 (Gas)	Gaz	Gas	Gas	Gas
EJ201E	Equajet 20 Niveaux GN1/1 (Elec)	Equajet 20 Levels GN1/1 (Elec)	Equajet 20 Ebenen GN1/1 (Elek)	Equajet 20 Niveles GN1/1 (Eléc)	Electrique	Electric	Elektrisch	Eléctrica
EJ201E	Equajet 20 Niveaux GN1/1 (Elec)	Equajet 20 Levels GN1/1 (Elec)	Equajet 20 Ebenen GN1/1 (Elek)	Equajet 20 Niveles GN1/1 (Eléc)	Electrique	Electric	Elektrisch	Eléctrica
EJ201G	Equajet 20 Niveaux GN1/1 (Gaz)	Equajet 20 Levels GN1/1 (Gas)	Equajet 20 Ebenen GN1/1 (Gas)	Equajet 20 Niveles GN1/1 (Gas)	Gaz	Gas	Gas	Gas
EJ202E	Equajet 20 Niveaux GN2/1 (Elec)	Equajet 20 Levels GN2/1 (Elec)	Equajet 20 Ebenen GN2/1 (Elek)	Equajet 20 Niveles GN2/1 (Eléc)	Electrique	Electric	Elektrisch	Eléctrica
EJ202E	Equajet 20 Niveaux GN2/1 (Elec)	Equajet 20 Levels GN2/1 (Elec)	Equajet 20 Ebenen GN2/1 (Elek)	Equajet 20 Niveles GN2/1 (Eléc)	Electrique	Electric	Elektrisch	Eléctrica
EJ202G	Equajet 20 Niveaux GN2/1 (Gaz)	Equajet 20 Levels GN2/1 (Gas)	Equajet 20 Ebenen GN2/1 (Gas)	Equajet 20 Niveles GN2/1 (Gas)	Gaz	Gas	Gas	Gas
EJ611E	Equajet 6 sur 10 Niveaux GN1/1 (Elec)	Equajet 6 on 10 Levels GN1/1 (Elec)	Equajet 6 von 10 Ebenen GN1/1 (Elek)	Equajet 6 de 10 Niveles GN1/1 (Eléc)	Electrique	Electric	Elektrisch	Eléctrica
EJ611E	Equajet 6 sur 10 Niveaux GN1/1 (Elec)	Equajet 6 on 10 Levels GN1/1 (Elec)	Equajet 6 von 10 Ebenen GN1/1 (Elek)	Equajet 6 de 10 Niveles GN1/1 (Eléc)	Electrique	Electric	Elektrisch	Eléctrica
EJ661E	Equajet 6 sur 6 Niveaux GN1/1 (Elec)	Equajet 6 on 6 Levels GN1/1 (Elec)	Equajet 6 von 6 Ebenen GN1/1 (Elek)	Equajet 6 de 6 Niveles GN1/1 (Eléc)	Electrique	Electric	Elektrisch	Eléctrica
EJ661E	Equajet 6 sur 6 Niveaux GN1/1 (Elec)	Equajet 6 on 6 Levels GN1/1 (Elec)	Equajet 6 von 6 Ebenen GN1/1 (Elek)	Equajet 6 de 6 Niveles GN1/1 (Eléc)	Electrique	Electric	Elektrisch	Eléctrica

					Débit gaz / Gas flow / Gasdurchsatz / Flujo / Gasdebiet						Poids / Weight / Gewicht / Peso / Gewicht (Kg)	Dimensions / Maße / Dimensiones / Afmetingen (mm)		
CODE	**U**	**Lib**	**KwE**	**Imax (A)**	**KwG kW**	**G31 37/50 Kg/h**	**G30 28/50 Kg/h**	**G20 20 m3/h**	**G25 20 m3/h**	**G25 25 m3/h**		**Avancée / Depth / Tiefe / Profundidad / Uitsteek**	**Largeur / Width / Breite / Anchura / Breedte**	**Hauteur / High / Höhe / Altura / Hoogte**
EB061E	400	3Na.c.	9,3	14,3	-	-	-	-	-	-	112	846	920	899
EB061E	230	3a.c.	9,3	27,3	-	-	-	-	-	-	112	846	920	899
EB061G	230	a.c.	3,3	14,3	23,00	1,79	1,81	2,43	2,76	2,76	127	846	920	899
EB101E	400	3Na.c.	15,8	23,8	-	-	-	-	-	-	125	846	920	1069
EB101E	230	3a.c.	15,8	40	-	-	-	-	-	-	125	846	920	1069
EB101G	230	a.c.	3,3	14,3	23,00	1,79	1,81	2,43	2,76	2,76	140	846	920	1069
EB201E	400	3Na.c.	27,7	42,2	-	-	-	-	-	-	307	862	990	1947
EB201E	230	3a.c.	27,7	70,4	-	-	-	-	-	-	307	862	990	1947
EB201G	230	a.c.	0,7	3	68,50	5,33	5,40	7,25	8,23	8,23	324	862	990	1947
EB202E	400	3Na.c.	54,7	81,3	-	-	-	-	-	-	358	1187	990	1947
EB202E	230	3a.c.	54,7	138,2	-	-	-	-	-	-	358	1187	990	1947
EB202G	230	a.c.	0,7	3	68,50	5,33	5,40	7,25	8,23	8,23	375	1187	990	1947
EJ061E	400	3Na.c.	9,3	14,3	-	-	-	-	-	-	105	846	920	899
EJ061E	230	3a.c.	9,3	27,3	-	-	-	-	-	-	105	846	920	899
EJ061G	230	a.c.	0,3	1,3	23,00	1,79	1,81	2,43	2,76	2,76	120	846	920	899
EJ101E	400	3Na.c.	15,3	23	-	-	-	-	-	-	117	846	920	1069
EJ101E	230	3a.c.	15,3	38,8	-	-	-	-	-	-	117	846	920	1069
EJ101G	230	a.c.	0,3	1,3	23,00	1,79	1,81	2,43	2,76	2,76	132	846	920	1069
EJ102E	400	3Na.c.	24,3	36,1	-	-	-	-	-	-	139	1171	920	1069
EJ102E	230	3a.c.	24,3	61,4	-	-	-	-	-	-	139	1171	920	1069
EJ102G	230	a.c.	0,3	1,3	23,00	1,79	1,81	2,43	2,76	2,76	154	1171	920	1069
EJ201E	400	3Na.c.	27,7	42,4	-	-	-	-	-	-	255	862	990	1947
EJ201E	230	3a.c.	27,7	70,4	-	-	-	-	-	-	255	862	990	1947
EJ201G	230	a.c.	0,7	3	45,50	3,54	3,59	4,81	5,47	5,47	282	862	990	1947
EJ202E	400	3Na.c.	54,7	81,3	-	-	-	-	-	-	317	1187	990	1947
EJ202E	230	3a.c.	54,7	138,2	-	-	-	-	-	-	317	1187	990	1947
EJ202G	230	a.c.	0,7	3	45,50	3,54	3,59	4,81	5,47	5,47	334	1187	990	1947
EJ611E	400	3Na.c.	24,6	37,4	-	-	-	-	-	-	219	887	920	1945
EJ611E	230	3a.c.	24,6	62,5	-	-	-	-	-	-	219	887	920	1945
EJ661E	400	3Na.c.	18,6	28,7	-	-	-	-	-	-	201	887	920	1825
EJ661E	230	3a.c.	18,6	47,5	-	-	-	-	-	-	201	887	920	1825

Le niveau de pression acoustique pondéré A est inférieur à 70 dB(A). / The balanced acoustic pressure level A is less than 70 dB(A). / Der A-bewertete Schalldruckpegel liegt unter 70 dB(A). / El nivel de presión acústica ponderado es inferior a 70 dB (A).

PLAQUE SIGNALETIQUE / DATA PLATE / TYPENSCHILD / PLACA DE IDENTIFICACIÓN

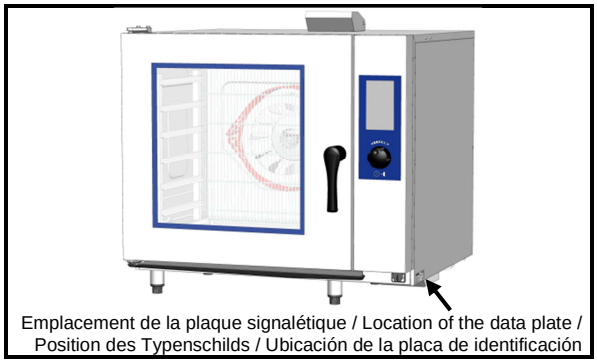
Pour toute correspondance relative à votre matériel, rappeler toujours / In any correspondence about your equipment, please indicate / Bei jeder Kontaktaufnahme mit dem Kundendienst in Zusammenhang mit Ihrem Gerät, bitten wir Sie folgende Angaben bereit zu halten / Para cualquier correspondencia relativa a su material recuerde:

- Le numéro de modèle (Model.) / The model number / Modellnummer / El número de modelo
- Le numéro de série (Fabr. Nr) / The serial number / Seriennummer / El número de serie
- La date (date) / The date / Datum / La fecha

La plaque signalétique, quel que soit le four, se trouve apposée sur la façade du four, dans le coin inférieur gauche, après avoir ouvert la porte. Dans le cas d'un four à deux enceintes, la plaque est sur le four inférieur. / The data plate, on all ovens, is fixed onto the front panel, in the lower left hand corner when the door is open. On twin cavity ovens it is fixed to the lower oven. / Unabhängig vom Kombidämpfermodell befindet sich das Typenschild auf der Gerätevorderseite unten links, sichtbar bei offener Tür. Bei einem Kombidämpfer mit zwei Garräumen befindet sich das Typenschild auf dem unteren Gerät. / La placa de identificación de todos los hornos se encuentra en la parte frontal del horno, en el ángulo inferior izquierdo, nada más abrir la puerta. En caso de que el horno tenga dos cámaras la placa se encuentra en la inferior.

FOURS ELECTRIQUES / ELECTRIC OVENS / ELEKTROGERÄTE / HORNOS ELÉCTRICOS

BONNET
Rue des Frères Lumière
77292 MITRY MORY
0032
Famil. Art
Model.
Date Fab. Nr.
V A
kW Hz



Emplacement de la plaque signalétique / Location of the data plate / Position des Typenschilds / Ubicación de la placa de identificación

FOURS GAZ / GAS OVENS / GASGERÄTE / HORNOS DE GAS

BONNET
Rue des Frères Lumière
77292 MITRY MORY
0032
Famil. Art
Model.
Date Fab. Nr.
V A
kW Hz

$\Sigma Q n$ ____ kW CE____
Type A_3

Pays	CH-CZ-GR-IT	ES-GB-IE-PT	
Cat.	I_{2H}.$I_{3B/P}$.I_{3P}.I_{3+}	I_{2H}.I_{3P}.I_{3+}	
Pays	NL	FR	BE
Cat.	I_{2EK}.$I_{3B/P}$.I_{3P}	I_{2Esi}.I_{3P}.I_{3+}	$I_{2E(s)B}$.I_{3P}.I_{3+}
Pays	DE-LU	DK-FI-NO-SE-AT	AT
Cat.	I_{2ELL}.$I_{3B/P}$.I_{3P}	I_{2H} . $I_{3B/P}$	I_{3P}

Emplacement des plaques / Location of the data plates
Position der Typenschilder / Ubicación de las placas

Plaque changement de gaz / Gas changing plate / Schild Gasart / Placa de cambio de gas

Une seconde plaque est apposée à proximité de la plaque signalétique, et indique / A second plate is fixed next to the data plate which indicates / Ein zweites Schild neben dem Typenschild enthält folgende Angaben / Cerca de la placa de identificación hay una segunda placa que indica:

- Le gaz pour lequel l'appareil est réglé / The gas for which the appliance has been adjusted / Die Gasart, auf die der Kombidämpfer eingestellt ist / El gas para el que está ajustado el aparato
- Le pays de destination / The country(ies) of destination / Das Bestimmungsland / El país de destino

La case marquée d'une croix, indique le gaz pour lequel est réglé l'appareil / The box marked with a cross Indicates the gas for which the appliance has been adjusted / Das angekreuzte Feld gibt die Gasart an, auf die das Gerät eingestellt ist / La casilla marcada con una cruz indica el gas para el que está ajustado el aparato.

Gaz								
Type	G20	G25	G25	G30	G31	G30	G31	G31
Pmbar	20	25	20	50	50	28-30	30	37
	Gaz Nat.			But.	Pro.	But.	Pro.	Pro.
Pays:								

Pays de destination de l'appareil / Country of destination of the appliance / Bestimmungsland des Kombidämpfers / País de destino del aparato

EN CAS DE CHANGEMENT DE GAZ (Voir Paragraphe: Adaptation de l'appareil d'un gaz à un autre), Remplacer cette plaque, et cocher le nouveau gaz utilisé. / IN CASE OF A CHANGE OF GAS (See Section: Changing the appliance from one gas to another) Modify this plate, and mark the new gas used. / BEI WECHSEL DER GASART (Siehe Abschnitt: Anpassung des Geräts an eine andere Gasart) muss dieses Schild ausgetauscht und die neue, verwendete Gasart angekreuzt werden / EN CASO DE CAMBIO DE GAS (Véase párrafo: Adaptación del aparato de un gas a otro), Cambie esta placa y marque con una cruz el nuevo gas utilizado.

RENSEIGNER la zone "Pays" par le nom du pays où est installé le produit. / Fill in the "Pays" zone with the name of the country where the appliance is installed. / FÜLLEN Sie das Feld „Pays" mit dem Namen des Landes aus, wo das Gerät aufgestellt wird. / INTRODUCIR en la zona "País" el nombre del país donde está instalado el producto.

NOTA: Le couple Gaz/Pression pour lequel l'appareil est réglé, doit être autorisé dans le pays concerné. Vérifier ce point dans le paragraphe: Adaptation de l'appareil d'un gaz à un autre. / NOTE: Both the Gas and Pressure for which the appliance is set must be authorised in the country in question. Check this point in the section: Changing the appliance from one gas to another. / HINWEIS: Die Gas- und Druckwerte, auf die das Gerät eingestellt ist, müssen im betreffenden Land zugelassen sein. Bitte prüfen Sie diesen Punkt im Abschnitt: Anpassung des Geräts an eine andere Gasart. / NOTA: El par gas/presión para el que está ajustado el aparato debe autorizarse en el país concernido. Verifique este punto en el párrafo. Adaptación de un aparato de gas a otro.

ADAPTATION DE L'APPAREIL D'UN GAZ A UN AUTRE / CHANGING THE APPLIANCE FROM ONE GAS TO ANOTHER / ANPASSUNG DES GERÄTS AN EINE ANDERE GASART / ADAPTACIÓN DEL APARATO DE UN GAS A OTRO

Généralités / General / Allgemeines / Generalidades::

Dans les chapitres qui suivent, les différents gaz sont référencés par leur codification internationale / In the following chapters, the different gases are designated by their international codification / In den folgenden Kapiteln sind die verschiedenen Gasarten gemäß ihrer internationalen Kodifizierung verzeichnet / En los siguientes capítulos se hace referencia a los diferentes gases por su codificación nacional:

G 20	GAZ NATUREL Groupe H, (Méthane, Gaz de Lacq) / NATURAL GAS Group H, (Methane, Lacq gas) / ERDGAS Gruppe H, (Methan, Gas aus Lacq) / GAS NATURAL Grupo H, (metano, gas de Lacq)
G 25	GAZ NATUREL Groupe L, (Gaz type Groningue) / NATURAL Group L, (Groningue type gas) / ERDGAS Gruppe L, (Gas der Art Groningen) / GAS NATURAL Grupo L (gas tipo Groningue)
G 25.3	GAZ NATUREL Groupe K, (Pays Bas) / NATURAL Group K, (The Netherlands) / ERDGAS Gruppe K, (Niederlande) / GAS NATURAL Grupo K (Países Bajos)
G 30	BUTANE / BUTAN / BUTANO
G 31	PROPANE / PROPAN / PROPANO

LISTE DES GAZ / PRESSIONS AUTORISEES SELON LES CATEGORIES ET PAYS / LIST OF AUTHORISED GASES/PRESSURES ACCORDING TO CATEGORIES AND COUNTRIES / LISTE DER GASARTEN / ZUGELASSENER DRUCK NACH KATEGORIE UND LAND / LISTA DE GASES /PRESIONES AUTORIZADAS DE ACUERDO CON LAS CATEGORÍAS Y EL PAÍS

Pays / Country / Land / País	Catégorie / Categories / Kategorie / Categoría	Gaz / Gas / Gas	Pression / Pressure / Druck / Presión (mbar)
Autriche / Austria / Österreich / Austria	I_{2H}	G20	20
	$I_{3B/P}$	G30 / G31	50
	I_{3P}	G31	50
Finlande / Finland / Finnland / Finlandia **Danemark / Denmark / Dänemark / Dinamarca** **Suède / Sweden / Schweden / Suède** **Norvège / Norway / Norwegen / Noruega**	I_{2H}	G20	20
	$I_{3B/P}$	G30 et G31	30
République Tchèque / Czech republic / Tschechische Republik / República checa	I_{2H}	G20	20
	$I_{3B/P}$	G30 / G31	30
	I_{3+}	G30 / G31	28-30 / 37
	I_{3P}	G31	37 / 50
Espagne / Spain / Spanien / España **Royaume Uni / United Kingdom / Vereinigtes Königreich / Reino Unido**	I_{2H}	G20	20
	I_{3+}	G30 / G31	28-30 / 37
	I_{3P}	G31	37 / 50
Allemagne / Germany / Deutschland / Alemania **Luxembourg / Luxembourg / Luxemburg / Luxemburgo**	I_{2ELL}	G20	20
		G25	20
	$I_{3B/P}$	G30 / G31	30
	I_{3P}	G31	50
Suisse / Switzerland / Schweiz / Suiza	I_{2H}	G20	20
	$I_{3B/P}$	G30 et G31	50
	I_{3+}	G30 / G31	28-30 / 37
	I_{3P}	G31	37 / 50
Grèce / Greece / Griechenland / Grecia **Italie / Italy / Italien / Italia**	I_{2H}	G20	20
	$I_{3B/P}$	G30 / G31	30
	I_{3+}	G30 / G31	28-30 / 37
	I_{3P}	G31	37
Irlande / Ireland / Irland / Irlanda **Portugal / Portugal**	I_{2H}	G20	20
	I_{3+}	G30 / G31	28-30 / 37
	I_{3P}	G31	37
Pays Bas / The Netherlands / Niederlande / Países Bajos	I_{2EK}	G20	20
		G25.3	25
	$I_{3B/P}$	G30 / G31	30
	I_{3P}	G31	50
France / Frankreich / Francia	I_{2Esi}	G20	20
		G25	25
	I_{3+}	G30 / G31	28-30 / 37
	I_{3P}	G31	37 / 50
Belgique / Belgium / Belgien / Bélgica	$I_{2E(s)B}$	G20 / G25	20 / 25
	I_{3+}	G30 / G31	28-30 / 37
	I_{3P}	G31	37

PASSAGE D'UN GAZ A UN AUTRE / CHANGING FROM ONE GAS TO ANOTHER / WECHSEL DER GASART / PASO DE UN GAS A OTRO

Le changement de gaz passant par le changement de catégorie est à réaliser uniquement sous la responsabilité de notre représentant local. Voir notice de maintenance. / A change of gas that entails a change of category can only be made under the

responsibility of our company or local agent. See maintenance manual. / Der Wechsel der Gasart und der Kategorie darf nur unter der Verantwortung unserer örtlichen Vertreters erfolgen. Siehe Wartungsanleitung. / El cambio de gas pasando por el cambio de categoría solo se puede realizar bajo la responsabilidad de nuestro representante local. Véase manual de mantenimiento.

DEBITS GAZ ET PUISSANCES / GAS FLOW RATES AND POWERS / GASMENGEN UND LEISTUNGEN / CAUDALES DE GAS Y POTENCIAS

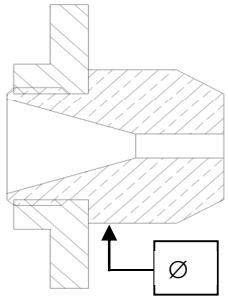
Voir paragraphe : **Caractéristiques techniques** / See section : **Technical characteristics /** Siehe Abschnitt : **Technische Daten /** Ver párrafo: **Características técnicas**

TABLEAU DES INJECTEURS / CHART OF GAS JETS / ÜBERSICHT DER DÜSEN / TABLA DE LOS INYECTORES

Fours 6 et 10 niveaux / 6 and 10 level ovens / Kombidämpfer 6 & 10 Einschübe / Hornos de 6 y 10 niveles

	GAZ / GAS / GAS			INJECTEURS / JETS / DÜSEN / INYECTORES		
	Dénomination / Designation / Bezeichnung / Denominación		Pression / Pressure / Druck / Presión (mbar)	Nbre / Qty / Anzahl / Número	Ø (1/100e/th)	Code / Código
	Famille / Family / Familie / Familia	Type / Typ / Tipo				
Brûleur / Burner / Brenner / Quemador	Gaz naturel / Natural gas / Erdgas / Gas natural	G20	20	1	500	148 560
		G25	20	1	625	148 568
		G25.3	25	1	625	148 568
	G.P.L. / L.P.G. / G.P.L.	G31	30	1	360	148 563
		G31	37	1	360	148 563
		G31	50	1	360	148 563
		G30	30	1	335	148 562
		G30	50	1	335	148 562

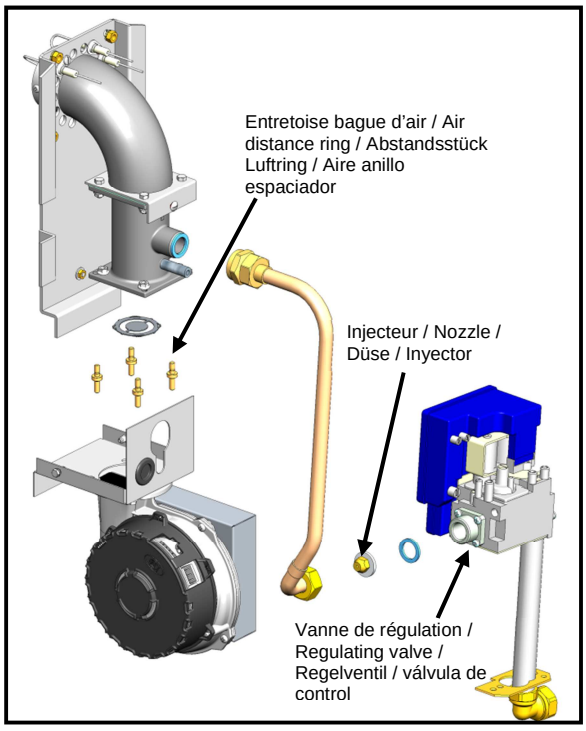
Repérage des injecteurs / Identification of jets / Kennzeichnung der Düsen / Identificación de inyectores



Fours 20 niveaux / 20 level ovens / Kombidämpfer 20 Einschübe / Hornos de 20 niveles

	GAZ / GAS / GAS			INJECTEURS / JETS / DÜSEN / INYECTORES			
	Dénomination / Designation / Bezeichnung / Denominación		Pression / Pressure / Druck / Presión (mbar)	Nbre / Qty / Anzahl / Número Sèche / dry / Heißluft / Seco	Nbre / Qty / Anzahl / Número Vapeur / steam / Dampf / Vapor	Ø (1/100e/th)	Code / Código
	Famille / Family / Familie / Familia	Type / Typ / Tipo					
Brûleur / Burner / Brenner / Quemador	Gaz naturel / Natural gas / Erdgas / Gas natural	G20	20	2	1	500	148 560
		G25	20	2	1	625	148 568
		G25.3	25	2	1	625	148 568
	G.P.L. / L.P.G. / G.P.L.	G31	30	2	1	360	148 563
		G31	37	2	1	360	148 563
		G31	50	2	1	360	148 563
		G30	30	2	1	335	148 562
		G30	50	2	1	335	148 562

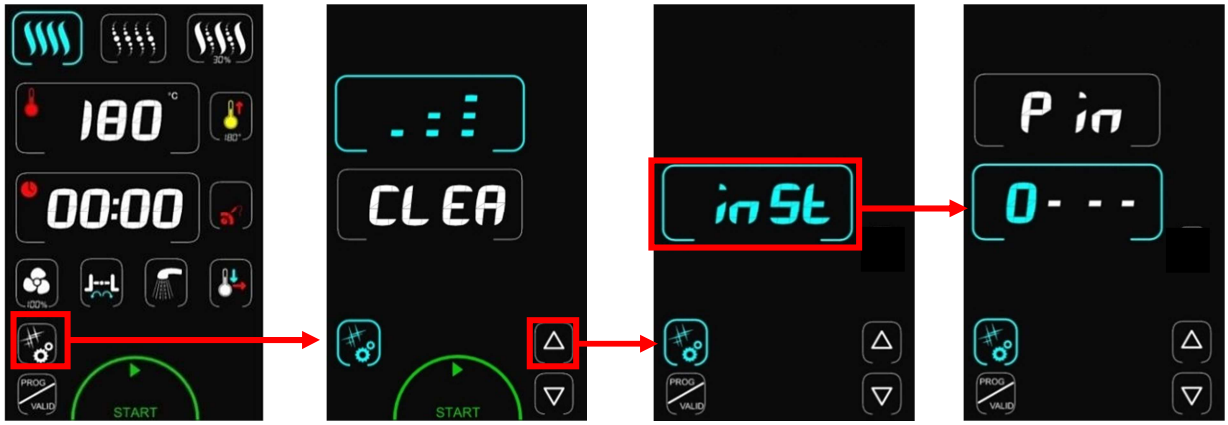
Position injecteur et entretoise bague d'air / Positioning of the jets and the air distancing ring / Position Düse und Abstandsstück Luftring / Posición inyector y anillo espaciador de aire



PARAMETER ADJUSTMENT

FREQUENCY OF MAINTENANCE AND LEVEL OF USE PER DAY

- Press the « Cleaning/Tool » button
- Scroll through the parameters until you get to installation: « inSt » using the coder of the ▼/▲ buttons.
- Select the « inSt » parameter button
- Enter the PIN code for the installer « inSb »:
  * The first digit appears in cyan and flashes. Using the coder or the ▼/▲ buttons allows you to change the value of the first digit.
  * Once the value is correct pressing the coder or the « PROG/VALID » button moves you on to the next digit which can be altered in the same way
  * When all the code has been entered and it is correct access the menu or start on the PIN number again.

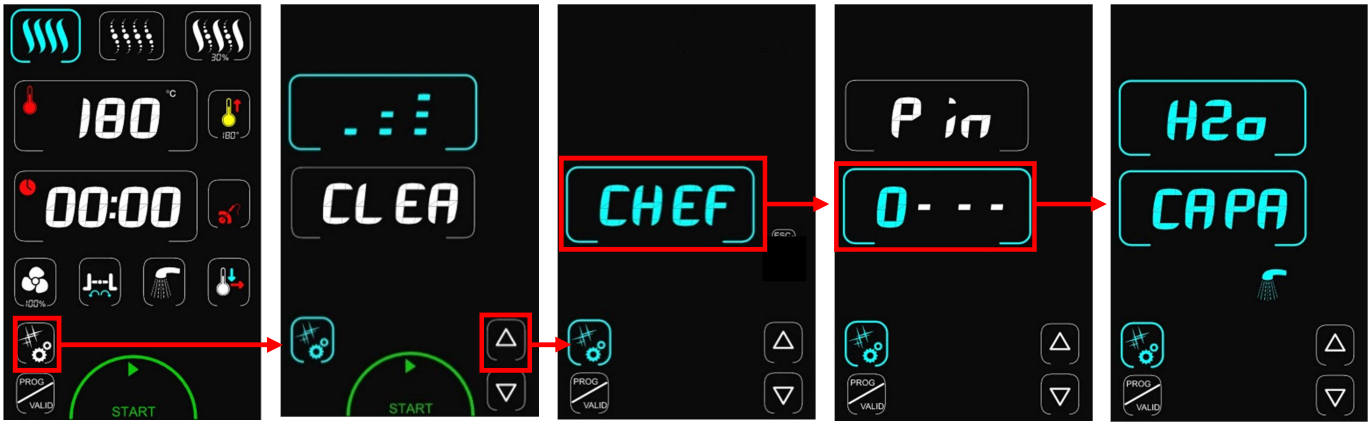


- Enter the number of hours before the next service visit (1500 hours by default): « HSr ». Adjustable from 100 to 5000 hours. Allow at least one service per year.
  * Select the value to be modified
  * Adjust the setting using the coder or the ▼/▲ buttons.
  * Once adjusted press the coder or the “PROG/VALID” button allows you to pass to the next parameter.
- Enter the average hours per day that the unit is likely to operate for: « H-d ». Adjustable from 1 to 24 hours.
  * Select the value to be modified
  * Adjust the value using the coder or the ▼/▲ buttons.
  * Once adjusted pressing the coder or the “PROG/VALID” button allows you to pass to the next parameter.

WATER TREATMENT CAPACITY

This only functions if there are 2 separate supplies to the oven.

- Press the “Cleaning/Tool” button
- Scroll through the parameters until Client parameters: « CHEF » using the coder or the ▼/▲ buttons.
- Select the « CHEF » parameter button
- Enter the PIN code for the client « CHEF »:
  * The first digit appears in cyan and flashes. Using the coder or the ▼/▲ buttons allows you to change the value of the first digit.
  * Once the value is correct press the coder or the « PROG/VALID » button moves you on to the next digit which can be altered in the same way
  * When all the code has been entered and it is correct access the menu or start on the PIN number again.
- Scroll through the parameters until the « H2o CAPA » menu, using the coder or the ▼/▲ buttons.
- Select « H2o » to access the water treatment counter sub menu



- Modify or check the water treatment capacity (in litres). Set to zero by default (if there is not a dedicated water treatment system for the oven).
  * Select the value to be modified
  * Adjust using the coder or the ▼/▲ buttons.

* Once the value is set press the coder or » PROG/VALID » to validate the setting.
- Reset the counter if required.
* Move to the next parameter using the coder or the ▼/▲ buttons.
* Press « YES » below the « Rst » button

GENERAL REQUIREMENTS

- WARRANTY
  To ensure the guarantee on this equipment, you should comply with the MANUFACTURER'S INSTRUCTIONS in this manual.
  However if you cannot undertake the required maintenance operations, our installation and service network is available to provide you with a personalized contract.
- WARNING
  - The product delivered to you complies with current standards. If any modifications are made the manufacturer cannot accept any responsibility whatsoever. The manufacturer cannot be held responsible in the event of inappropriate use of the equipment.
  - This equipment is intended for use by suitably trained professionals.
  - When handling it, it is imperative to leave the appliance on its base till final installation.
  - Read all the documentation before installation.
  - Keep your documents for future reference.
  - Translation of the original manual
- A qualified engineer must carry out the installation, modification or repair of the appliance in a workmanlike manner.
- These appliances must be installed with sufficient ventilation to prevent the formation of excessive concentrations of noxious substances hazardous to health in the area in which they are installed.
- The appliance is of Type A (not connected to an exhaust duct for combustion products).
- The required flowrate of new air for combustion is 2 m3/h per kW of heat release rate.
- If these units are installed against a wall or a partition, this must be of non-combustible materials or, if not, it must be covered with an appropriate, good insulating and non-combustible material.
- Observe the necessary minimum distances between the appliance and a partition (wall or other cooking appliances) (4cm on left, 50cm on right).
- Do not place a source of heat against the right hand side of 6 and 10 level ovens.
- Unless specified otherwise, the parts protected by the manufacturer or his authorized representative must not be handled by the installer.
- The manufacturer certifies that the packaging meets the provision 94/62/CE (relating to packaging and packaging waste of 20.12.94) and requests that the final installer (or user) observes the rules relating to the removal of the packaging (recycling or reuse).
- Always comply with current local regulations regarding connecting the unit to water, electricity and drainage.
- ATTENTION – Disconnect electrically before any form of maintenance.
- **Never use descaling product in the automatic cleaning system. This could seriously damage the ovens hydraulic circuits.**
- In order to ensure optimum cleaning results without the risk of chemical attack we recommend using our cleaning chemical BK101. Other products can be used. Generally cleaning products that are compatible with our ovens should:
  - have a composition based on potassium hydroxide with a concentration < 25%, WITHOUT sodium hydroxide
  - be suitable for use at a temperature of 60°C.
  - include anticorrosion agents
- Danger of irritation to the skin and eyes or acid burns.
  Detergents and descalers will cause irritation and possible burns if in direct contact with the skin or eyes.
  - Do not inhale the mist or spray
  - Avoid direct contact with these products
  - Never open the oven door during the automatic cleaning cycle
  - Wear protective clothing, gloves and hermetic protective goggles in accordance with the safety data sheet.
- Remember the dangers identified on the safety data sheet for each detergent or descaler
  - Harmful if swallowed.
  - Can result in serious burns.
  - Irritates the eyes.
  - Irritates the respiratory tracts.
  - Risk of serious eye lesions.
- Remember the safety advice provided by the safety data sheet for each detergent or descaler
  - Do not each or drink when using these products.
  - Do not inhale their vapours.
  - If case of contact with eyes rinse immediately with plenty of water and seek medical advice.
  - Wear appropriate protective clothing, gloves and face and eye protective gear.
  - In the event of an accident or sickness seek immediate medical attention
  - Dispose of the product and its container as hazardous waste.
- The manufacturer disclaims any liability in the event that the above instructions are not followed.
- The appliance should only be handled with suitable lifting equipment. Should the appliance need to be transported, this must be on its original pallet and it must not be stacked on other appliances under any circumstances. If the appliance is to be moved without its pallet, it should be carried and not pulled. *Fig. 1.1A, 1.2A, 1.3A-B-C-D*

LOCATION

6 AND 10 LEVEL OVENS ON A STAND

The required height of the **loading threshold** is **900mm**. *Fig. 2.1B* Fix the stand to the floor. The rear legs must be fixed using the two stainless brackets provided with the stand. *Fig. 2.1C*

1.1 20 LEVEL OVENS AND TWIN CAVITY OVENS

The required height of the **loading threshold** is **355mm**. The required height of the **loading threshold** is **275mm** on 6+6 ovens and **325mm** on 6+10 ovens. *Fig. 2.2A-B* The oven must be fixed to the floor using the bracket supplied with the oven. Fit a bracket to the left rear legs. *Fig. 2.2C*

INSTRUCTION FOR HOT CONTAINERS

Maximal height for loading is 1600mm from the ground. A sticker is delivered with the instructions manual. **Place the sticker on the Combi oven at 1600mm from the ground.** *Fig. 8A*

Danger: For containers that are filled with liquid or food that liquefies during the cooking process, operators must be able to see the contents of the container if it is inserted any higher.

CONNECTIONS

ELECTRICAL CONNECTION

The fixed electrical supply to the unit must incorporate an appropriate isolator that can be locked in the off position.
All aspects of the installation should be in compliance with current local regulations.
The appliance must be connected to earth.
These instructions include recommendations concerning the characteristics and the type of additional protective devices that may need to be installed, potentially one or several residual current devices.
Electric connection is carried out at the rear of the appliance on the right, whatever the model: *Fig. 5A-B*

- Remove the right hand panel.
- Pull the cable through the gland.
- Connect the wires (check the neutral and the earth).
- Tighten the gland.
- Refit the side panel.
- Connect the equipotential link to the terminal provided for this purpose. *Fig. 5D*

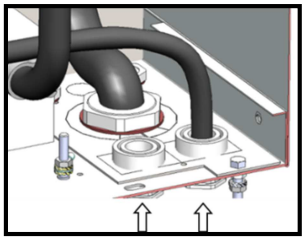
• Only use H07 RN-F type supply cable sized to suit the load of the unit. (see chapter « technical characteristics » which give the electrical rating).

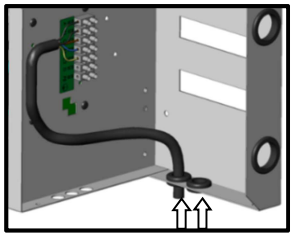
Provide an approved omnipolar isolation device, (with at least 3 mm clearance between the contacts).

ENERGY ECONOMIZER CONNECTION

6 and 10 level ovens (optional)
Only use HO 7 RNF type supply cables with a section of 5 x 1.5 mm2.
A local and approved isolation devise is required for the energy saver (with at least 3mm clearance between all contacts when open). Dangerous voltages may be present in the appliance in case of inappropriate installation.

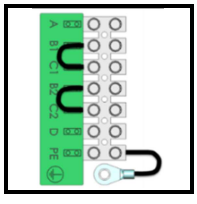
Connection of the energy saver on 20 level units:
The installation must meet current national statutory provisions (France: NFC 15.100)
Use H07 RN-F type 1.5mm² cables with the number of cores required by the energy saver.
Pass the cable(s) through the cable glands on the connector support and through the outer grommets on the electrical support:





Remove the cable bridges B1-C1 and B2-C2 when connecting the energy saver to these terminals.

A : Oven output information = switch on/ switch off
B1 : Oven output information: dry heat power request
C1 : Oven input information: power allocation or not by the energy saver for dry heat
B2 : Oven output information: steam heat power request
C2 : Oven input information: power allocation or not by the energy saver for steam heat
D : Neutral
PE : Earth terminal



GAS CONNECTION

Check that the adjustments of the appliance correspond to the nature and pressure of the gas supply. (See section : Data plate).
Connect the appliance to the gas supply via a local isolation valve. *Fig. 6B*

CHECKING THE CONNECTION PRESSURE *Fig. 6C*

To check the gas supply pressure to the appliance, just connect a water column pressure gauge to the pressure tap (see the sketch below), when the burners are working.

The gas pressure thus measured must be equal to that indicated on the data plate for the gas used (See section 1: Data plate).

Gas operating pressure on the jets (P out) *Fig. 6D*

The pressure should be from 8 to 11 mbar. Use a calibrated and accurate measuring device.
If the value is inconsistent do not change the setting of the gas valve, replace it.

Connection of a flexible hose:

Recommended solution: 6/10 level ovens: NF approved gas flexible hose (of "TUBOGAZ" type, 0.75 m in length, 15/21 (1/2") ∅ with coupling) that must be periodically examined and replaced if necessary.

WATER CONNECTION

- To ensure that the mains water supply is protected and to comply with current regulations a backflow prevention devise conforming to CAa standard (Ovens fitted with automatic wash function including an integral detergent pump) as per norms : EN14367 or EA (all other units) to norms EN13959 and in compliance with local regulations (WRAS, SVGW, DVGW).
  Pipework and anti-pollution protection is not fitted because the distance between the water supply and the unit are variable. Installation, connection and commissioning should be undertaken by specialist concessionaires or authorised personnel.
- Nature: 168 µm filter integral with the oven
- Provide a local stop cock. *Fig. 3A*
- To check the quality of the water supply to your equipment, 3 major factors need to be addressed (see section « Controlling water quality »)

Parameter	Level required
Hardness	**TH 4 to 7 °e (60 to 100 ppm)**
Chlorides (Cl^-)	**≤ 150 mg/l**
PH	**6.5 to 9**
Conductivity	≥ 50 µS / cm
Free chlorine (Cl_2)	≤ 0.2 mg / l

Attention (UK specification): Fit an approved double check valve to comply with local water regulations.

DRAIN CONNECTION

The water discharged could be condensate and at very high temperature (98°C). Only use materials suitable for these temperatures.
The oven is equipped with a vent which connects the appliance directly to the external drainage system to comply with pollution control standards.
It is vital that there is a trap between the unit and the drainage system to prevent back odours. *Fig. 4A*

CONNECTION OF CLEANING PRODUCTS (OPTION)

The oven has an automatic cleaning system to wash the cooking cavity.

Except for the UK market: No detergent product is recommended or supplied. Any detergent used with this appliance must have been verified to represent no greater risk than Fluid Category 3. If the detergent used represents a Fluid Category risk greater than Fluid Category 3 alternative backflow protection to the double check valve supplied with the appliance will be required immediately upstream of the appliance. The backflow protection used must be appropriate to the risk posed by the detergent.

Attention: The nature and length of the detergent hose should not be altered in any way
The detergent inlet hose is identified by a label and a coloured plug to ensure it is placed in the correct container. *Fig. 7A*

Note: Refer to the “General requirements” chapter when handling or using these chemicals, if in any doubt refer to the products safety sheet

Never use descaling product in the automatic cleaning system. This could seriously damage the ovens hydraulic circuits.

CONTROLLING WATER QUALITY

Follow the recommendations below to adjust the quality of the water supply to your oven