



Leggere attentamente le istruzioni prima di installare e utilizzare l'apparecchiatura.
Read the instructions carefully before installing and using the appliance.
Vor der Installation und Nutzung des Geräts müssen die Anleitungen aufmerksam durchgelesen werden.
Lire attentivement les instructions avant d'installer et d'utiliser l'appareil.
Léanse atentamente las instrucciones antes de instalar y utilizar el aparato.



Il mancato rispetto delle istruzioni fa decadere la garanzia del fabbricante.
In the event of failure to comply with the instructions, the manufacturer's warranty shall cease to apply.
Die Missachtung der Anleitungen hat den Verfall der vom Hersteller gewährten Garantie zur Folge.
Le non respect des instructions entraîne l'invalidation de la garantie du fabricant.
La inobservancia de las instrucciones provoca la invalidación de la garantía otorgada por el fabricante.

COMBINATION OVEN

BX61G
BX61GR
BX101G
BX101GR
BX82G
BX122G

USE MANUAL



English

AUS

Rev.0 02/2018

3367890

GENERAL WARNINGS

- Keep this manual in a clearly identified safe place throughout the working life of the appliance, so that it will always be available when required for consultation.

Important

Do not leave flammable objects or materials close to the appliance.

- Do not obstruct the smoke outake pipe installed on the top external surface of the oven.

Important

Never tamper with, elude, remove or bypass the safety and/or adjustment devices installed. Failure to comply with this requirement may cause serious health and safety hazards. Any change and/or tampering with the equipment or the security devices will invalidate the CE marking and entail the forfeiture of the guarantee offered by the manufacturer.

- Use the appliance only for the functions intended by the manufacturer. Improper use of the appliance may involve health and safety risks and economic losses.

Important

Before doing any work, cut off the mains electricity supply.

Important

Take care not to knock or drop the appliance during transport, handling and installation, to avoid damage to its components.

INSTALLATION

Important

Installations and/or repairs carried out by unauthorised staff or with non-original parts, as with any technical change that is not approved by the manufacturer, will void the warranty and relieve the manufacturer of any liability for damage to the product.

Important

Do not install the unit near to walls made of flammable material.

Important

The connection must be made by authorised, skilled personnel, in accordance with the relevant legal requirements, using appropriate and specified materials.

Important

Adjustments must be carried out by authorised, qualified staff, in accordance with the relevant legal requirements.

OPERATION

Important

Fire risk! Do not place foods containing highly flammable ingredients (alcoholbased foods) in the oven. These substances may burst into flames and, therefore, constitute a fire and explosion hazard. Explosions may cause the door to open suddenly or even violently.

Important

Fire risk! When using the appliance for the first time, make sure there are no instruction manuals, plastic bags, or accessories inside the oven.

Important

Burn risk! Do not leave the core probe hanging outside the oven door, as this could damage the probe and cause hot steam or liquid to escape from the oven during the cooking process. Always remove the core probe from the food before removing it from the oven.

Important

Burn risk! If the tray rack trolleys need to be moved while in use, always make sure the containers are secured properly. Close the containers holding liquids so that no hot liquid can spill out.

Important

Injury risk! When loading and unloading the tray rack trolley, apply the wheel lock brake.

Important

Injury risk! Tray rack trolleys may tip over when wheeled along uneven surfaces or when crossing the threshold of a door.

Important

Burn risk! When containers are full of liquid or will be filled with liquid during the cooking process, the user must be able to see inside each container. Do not place any racks above eye level.

Important

Burn risk! When containers are full of liquid or will be filled with liquid during the cooking process, the user must be able to see inside each container. Do not place any racks above eye level.

CLEANING

- Clean all parts which may come into direct or indirect contact with foods, and all the surrounding areas, with care in order to maintain hygiene and protect foods from all forms of contamination.
- When cleaning, use only food-approved detergents. Never use corrosive or flammable cleaning products, or products which contain any substances harmful for human health.

Important

Fire risk! If the appliance is not cleaned or not cleaned thoroughly, grease or remnants of food which have accumulated inside the oven may start to burn.

AUTOMATIC CLEANING

Important

Burn risk! Do not open the oven door during washing. There is danger of severe caustic burns from the presence of hot air, acids, or base (Alkali) that may come in contact with the skin and/or eyes. If the washing program is stopped before its completion, launch and complete a LH2O WASHING program before opening the door.

Important

When cleaning and sanitising the appliance with detergents, wear personal protection equipment (gloves, masks, goggles, etc.) as required by the relevant health and safety legislation.

SERVICING

Important

TuAll maintenance work that requires precise, technical expertise or particular skills or qualifications for legal reasons, should be carried out by suitably trained and/or qualified staff and in any case with recognised experience gained in the specific field of intervention.

In particular, turn off the gas and water supply taps, cut off the electricity supply using the master switch and prevent access to all devices that might cause unexpected health and safety hazards if turned on.

Important

At least once every 6 months or, if meat or greasy foods are cooked frequently, every 2 months clean the vent (see page 20) .

Important

If fatty food or meat is frequently cooked, the Manufacturer recommends using the “FGX Filter” accessory, which should be cleaned in the dishwasher at the end of each day.

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INSTRUCTIONS AND WARNINGS FOR THE READER

To find the specific topics of interest to you quickly, refer to the index at the start of the manual. This manual contains all information necessary for general readers, i.e. for users of the appliance.

PURPOSE OF THE MANUAL

- The manufacturer has produced this manual, which forms an integral part of the appliance, to provide the necessary information for those authorised to interact with it during its working life. As well as adopting good practices for use, the manual's intended readers must read it thoroughly and apply its instructions to the letter.
- This information is provided by the manufacturer in the original language (Italian) and is translated into other languages to meet legal and/or business requirements. Reading this information will avoid health and safety risks to people and financial losses.
- Keep this manual in a clearly identified safe place throughout the working life of the appliance, so that it will always be available when required for consultation.
- The manufacturer reserves the right to make changes without any obligation to provide any prior notice.
- A number of symbols have been used to highlight particularly important parts of the text or important specifications. Their meaning is as defined below.



Caution - Warning

Indicates that suitable procedures must be adopted to avoid putting people's health and safety at risk or causing economic losses.



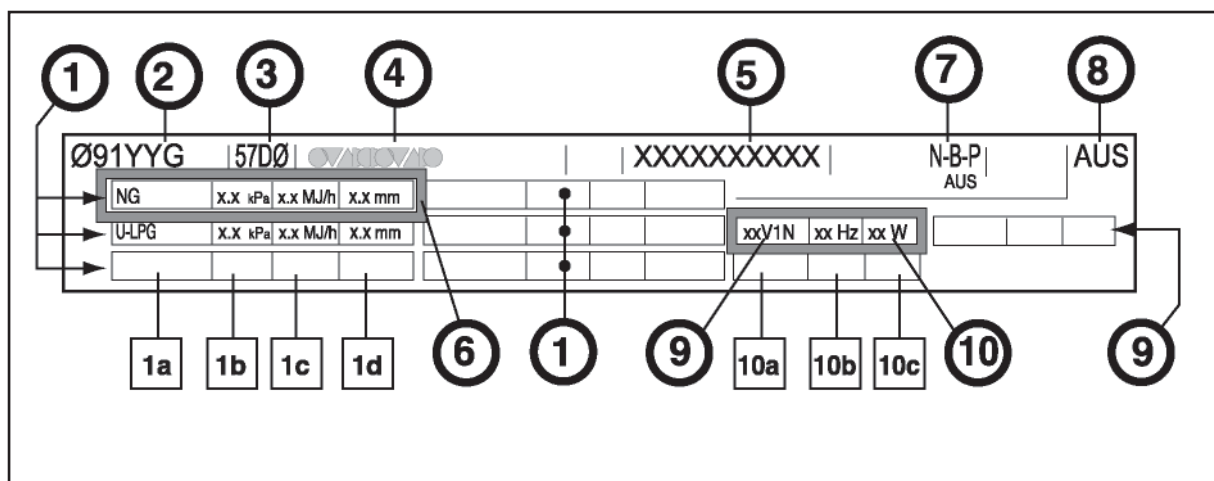
Important

Indicates particularly important technical information which must not be overlooked.

IDENTIFICATION OF MANUFACTURER AND APPLIANCE

The nameplates shown here are fitted directly to the appliance. It contains references and all essential information for operating safety.

- | | |
|-----------------------------|----------------------------------|
| 1) Gas data | 6) Test gas indicator frame |
| 1a) Gas type | 7) Application |
| 1b) Test point pressure | 8) Country |
| 1d) Diameter nozzle | 9) Electrical data |
| 1c) Nominal gas consumption | 10) Test voltage indicator frame |
| 2) Model | 10a) Voltage |
| 3) Personalisation | 10b) Frequency |
| 4) Manufacture's data | 10c) Power |
| 5) Serial number | |



PROCEDURE FOR REQUESTING SERVICE

For all requirements contact the agents or the headquarters of Angelo Po which can be found in the contacts section of the website <http://www.angelopo.com>.

When requesting service, state the data provide on the nameplate and provide a description of the fault.

TECHNICAL INFORMATION

GENERAL DESCRIPTION OF APPLIANCE

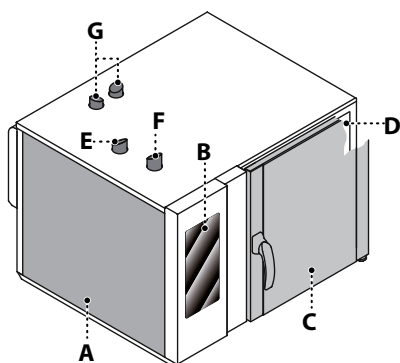
- The oven (referred to below as the appliance), is designed and constructed to cook foods in the professional catering sector.
- Its functions are controlled by an electronic control board allowing setting of the cooking modes (convection, steam, combination) and the functions provided to allow more uniform cooking.

The appliance is produced in several versions to meet varying user requirements (see diagram).

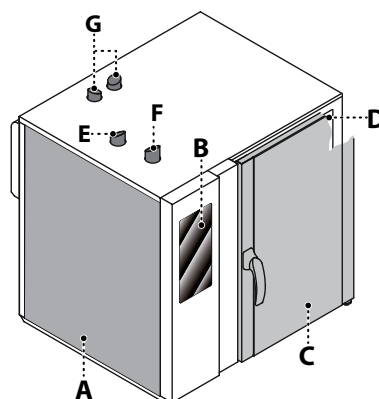
Main Parts

- A) Electrical component compartment panel
- B) Control board
- C) Oven door
- D) Cooking chamber
- E) Air intake and steam exhaust pipe
- F) Steam exhaust pipe
- G) Flue pipe

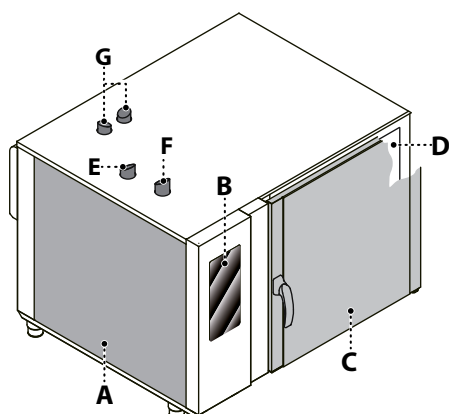
MODEL BX 61G



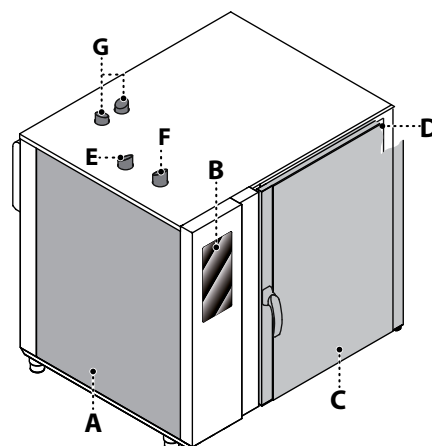
MODEL BX 101G



MODEL BX 82G



MODEL BX 122G



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TECHNICAL DATA

Description	BX61G	BX101G	BX82G	BX122G
Oven dimensions	920x776x(630+100) mm	920x776x(875+100) mm	1178x965x(1315+150) mm	1178x965x(1315+150) mm
Electricity supply	230V 1N 50 Hz	230V 1N 50 Hz	230V 1N 50 Hz	230V 1N 50 Hz
Selector switches allowed	-	-	-	-
Nominal Gas Consumption	54 MJ/h (NGN) 54 MJ/h (Propane)	78 MJ/h (NGN) 74 MJ/h (Propane)	104 MJ/h (NGN) 104 MJ/h (Propane)	130 MJ/h (NGN) 130 MJ/h (Propane)
Turndown Gas Consumption	20 MJ/h (NGN) 20 (Propane)	32 MJ/h (NGN) 32 (Propane)	27 MJ/h (NGN) 27 (Propane)	34 MJ/h (NGN) 34 MJ/h (Propane)
Electricity power consumption	800 W	800 W	800 W	950 W
Chamber dimensions	645x650x510 mm	645x650x755 mm	890x825x665 mm	890x825x925 mm
Number of containers	6	10	8	12
Container spacing	70,5 mm	66 mm	70,5 mm	66 mm
Containers dimensions	325x530x65 mm	325x530x65 mm	530x650x65 mm	530x650x65 mm
Protection rating	IPX5	IPX5	IPX5	IPX5

SAFETY DEVICES

Even if the equipment has all its safety devices, if necessary, during the installation and connection other safety devices may be supplemented in accordance with applicable laws.



Caution - Warning

Make a daily check that the safety devices are properly installed and in good working order. Do not tamper with the safety devices in the points sealed and marked with paint.

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SAFETY AND INFORMATION SIGNS

See chart at back of manual for the position of the signs provided:

STANDARD ACCESSORIES

The appliance is delivered complete with the following:

- **Set of nozzles:** for adapting the appliance to the type of gas available.

OPTIONAL ACCESSORIES

The appliance can be equipped with the following accessories on request ("see general catalogue").

INSTRUCTIONS AND WARNINGS FOR SAFETY

- During design and construction, the manufacturer has paid special attention to factors which may cause risks to the health and safety of the people interacting with the appliance. As well as complying with the relative legal requirements, he has adopted all the “rules of good construction practice”. This information is provided to encourage users to take special care in order to prevent all risks. However, there is no replacement for care and attention. Safety also depends on all the operators who interact with the appliance.

Important

Read the instructions provided in the manual supplied and those applied to the appliance itself with care, paying special attention to those relating to safety.

- Do not modify the equipment in any way.
- Take care not to knock or drop the appliance during transport, handling and installation, to avoid damage to its components.

Important

Never tamper with, elude, remove or bypass the safety and/or adjustment devices installed. Failure to comply with this requirement may cause serious health and safety hazards. Any change and/or tampering with the equipment or the security devices will invalidate the CE marking and entail the forfeiture of the guarantee offered by the manufacturer.

- Even after you have read all the appropriate documentation, if necessary on first use carry out a few trial operations to get to know the controls, especially those used for switching on and off, and their main functions.
- Use the appliance only for the functions intended by the manufacturer. Improper use of the equipment could result in risks to the health and safety of people, damage to nearby goods and financial losses.
- All maintenance work that requires precise, technical expertise or particular skills or qualifications for legal reasons, should be carried out by suitably trained and/or qualified staff and in any case with recognised experience gained in the specific field of intervention.
- Clean all parts which may come into direct or indirect contact with foods, and all the surrounding areas, with care in order to maintain hygiene and protect foods from all forms of contamination.
- When cleaning, use only food-approved detergents. Never use corrosive or flammable cleaning products, or products which contain any substances harmful for human health.
- Carry out cleaning procedures when reasonably necessary, and always after each use of the appliance.
- When cleaning and sanitising the appliance with detergents, always wear personal protection equipment (gloves, masks, goggles, etc.) as required by the relevant health and safety legislation.
- At the end of each session of use, make sure that the burners are off, with the control knobs turned off and the gas supply lines disconnected.
- In the event of lengthy periods out of use, thoroughly clean all internal and external parts of the appliance and the surrounding area (in accordance with the manufacturer's instructions) and disconnect all supply lines.
- During routine use of the appliance, the Operator's constant presence is required.
- Never direct pressurised water jets at external or internal parts of the appliance (except for the cooking chamber) to avoid damage to components, especially electrical and electronic parts.

Important

Do not leave flammable objects or materials close to the appliance.

- Never place containers of liquids, or foods which may liquefy during cooking, on shelves of the oven where the user does not have a good view of them, to avoid the risk of scalding during handling of the containers.
- Do not leave or rest pans and/or food products of any kind on the top external surface of the oven.
- Do not obstruct the smoke outtake pipe installed on the top external surface of the oven.



Important

Installations and/or repairs carried out by unauthorised staff or with non-original parts, as with any technical change that is not approved by the manufacturer, will void the warranty and relieve the manufacturer of any liability for damage to the product.

SAFETY WARNINGS AND INSTRUCTIONS CONCERNING ELECTRICAL EQUIPMENT

- The electrical equipment has been designed and constructed in accordance with the relevant regulations. These regulations consider operating conditions in relation to the surrounding environment.
- The list specifies the conditions required for the correct operation of the electrical equipment.
 - The room temperature must be between 5°C and 40°C.
 - Relative humidity must be between 50% (measured at 40°C) and 90% (measured at 20°C).
 - The place of installation must not be a source of electromagnetic interference and radiation (X-rays, lasers, etc.).
 - The room must not have areas with concentrations of gas or powders which are potentially explosive and/or represent a fire hazard.
 - The products and materials used during production and maintenance must not contain contaminants or corrosives (acids, chemicals, salts, etc.) and must not be able to penetrate and/or come into contact with the electrical components.
 - During transport and storage, the ambient temperature must be between -25°C and 55°C. However, the electrical equipment may be exposed to a temperature of up to 70°C, provided the exposure time does not exceed 24 hours.

If it is not possible to comply with one or more of the conditions listed, essential for correct operation of the electrical equipment, agreement must be reached in the contract concerning the additional features required to create the most suitable conditions (e.g. special electrical components, air-conditioning equipment, etc.).

INSTRUCTIONS AND WARNINGS FOR USE



Important

- Besides being authorised and appropriately documented, and if necessary, instructed and trained, users, on first usage, have to simulate several operations to identify the controls and main functions.
- Use only as intended by the manufacturer and never tamper with any device to obtain performance levels outside the rated specifications.
- Before use, check that the safety devices are properly installed and in good working order.
- As well as taking care to meet these requirements, users must also implement all safety regulations and read the description of the controls and the start-up procedure carefully.
- Immediately report any anomaly or deterioration of the components and/or parts of the unit and if necessary ask qualified staff to intervene for the inspection and/or replacement activities.
- The manufacturer recommends using the oven above 250°C only when strictly necessary and for short periods of time, not to reduce the life of your equipment.
- Only use the temperature probe recommended for this oven.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Do not store or use flammable liquids or items in the vicinity of this appliance.

DESCRIPTION OF CONTROLS

- 1) On-off button:** for switching the appliance on and off.
- 2) START-STOP button:** Starts or ends the selected program cycle, shown on the display (cooking cycle, washing cycle, etc.).
Green light on (steady light): cooking program in pause status or ready to start.
 Press the button to start the cooking program.
Green light on (flashing): cooking program in progress.
Green light off: appliance off.
- 3) Convection cooking button:** for selecting convection (fan-assisted hot air) cooking mode.
Green light on: convection cooking mode selected.
- 4) Mixed cooking button:** for selecting mixed cooking mode (convection + steam).
Green light on: mixed cooking mode selected.
- 5) Steam cooking mode button: for selecting steam cooking mode.**
Green light on: steam cooking mode selected
- 6) Temperature setting button**
 - To set the cooking temperature: press once (the green light flashes) to set the temperature using the knob **(10)**.
 - To modify the temperature during cooking: press once to display the value of the temperature set on the display **(11)**.
 Press the button and turn the knob **(10)** to modify the value set.
 - **Changes the temperature unit of measurement from degrees Centigrade (°C) to degrees Fahrenheit (°F).**
 With the appliance in the STOP phase (green light **(2)** on) press the button and hold it down for longer than 3 seconds (the whole panel powers down).
 Press and hold the button **(6)** and turn the knob **(10)** to select temperature display in °C or °F.
 Press the knob **(10)** to confirm the changes made.
- 7) Time setting button (Timer)**
 - To set the cooking time: press once (the green light flashes) to set the cooking time using the knob **(10)**.
 Keep the button pressed for about 2 seconds to set an "unlimited" cooking time; the display **(12)** shows the message "InF", which cannot be modified.
 - To modify the time during cooking: press once to display the value of the time set on the display **(12)**.
 Press the button and turn the knob **(10)** to modify the value set.
 - Enable or disable the automatic preheating.

With the appliance in the STOP phase (green light (2) on) press the button and hold it down for longer than 3 seconds (the whole panel powers down). Press and hold the button (7) and turn the knob (10) to enable or disable the automatic preheating. Press the button (7) to confirm the changes made.

8) Humidity percentage setting button

- Sets the humidity percentage in mixed cooking mode (convection + steam). Press button once (the green light flashes) and set the percentage of humidity using the knob (10).
- To modify the percentage of humidity during cooking: press once to display the value of the humidity on the display (13). Press the button and turn the knob (10) to modify the value set. Wait about 5 seconds for the new value set to be saved.

In “convection cooking” mode you can adjust the percentage of opening of the vent , which is shown on the display (13) (“0” = vent always open; “_” = vent always closed).

- Increases the percentage of humidity: keep the button pressed to introduce humidity inside the oven during any mixed or convection cooking phase.
- While cooking in “steam cooking” mode, this switches from standard (Std) steam to super (Sup) steam and vice-versa.
- To set the default value between Std and Sup steam: With appliance in STOP phase (green indicator light (2) on) press the button (14) longer than 3 seconds (the entire panel switches off). Keep the button (8) pressed and act on the knob (10) to select Std or SUP. Press the knob (10) to confirm the change made.

9) Product core probe or “vacuum” temperature setting button

- Sets the cooking temperature inside the product: measured by the core probe (optional) or with vacuum (optional); press once (green light flashes) to set the temperature using the knob (10).

- Modifies the temperature inside the product during cooking: press once to show the temperature value on the display (12). Press the button and turn the knob (10) to modify the value set. Wait about 5 seconds for the new value set to be saved.

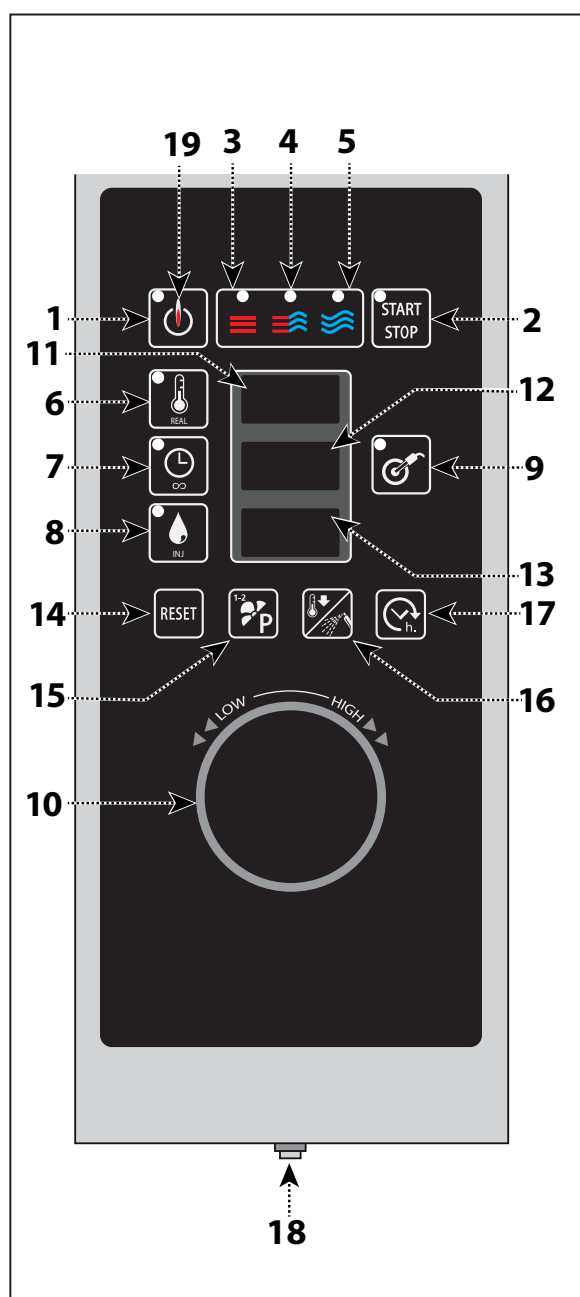
This function disables use of the “Time setting” button (Timer).

10) Control knob

- For varying the values of the functions selected (see buttons 6, 7, 8, 9). Turn the knob clockwise to increase the value and anti-clockwise to decrease it.
- Used to modify the cooking and washing programming parameters and the appliance’s functional parameters.
- Also confirms and saves: press the knob to confirm and save the settings selected and/or shown on the display.

11) Temperature display

- Shows the value of the temperature set. To display the real temperature inside the oven, keep button (6) pressed until the display shows the dot in the lower right. The value on the display flashes at the start of a cooking process when the temperature inside the oven is higher than the temperature set and/or during preheating when the set temperature has not been reached.
- During a pause in cooking, it shows the number of the “Regeneration” program available for selection using button (15).



12) Time and “product core probe” display

With button (7) (timer) pressed:

- In cooking pause status it shows the value of the time set.
- During cooking it shows the time left to the end of the cooking cycle.

With button (9) (“product core probe” temperature setting) pressed:

- In cooking pause status it shows the value of the temperature set.
- During cooking it shows the value of the temperature measured by the probe.

13) Humidity percentage display

- In mixed cooking mode (convection + steam) it shows the value of the percentage humidity set.
- In steam cooking mode, it indicates which function has been set (**Std** or **SUP**).

14) **Alarm reset button:** for resetting the alarm beepers and lights.

15) “Regeneration” programs button / Fun speed button

- The button selects the preset standard regeneration programs.

Press the button (once) and the display (11) will show the message **P01**.

Press the button (twice) and the display (11) will show the message **P02**.

Press the button (3 times) and the display (11) will show the message **P03**.

Press the button (4 times) and the display (11) will show the message **P04**.

Press the button (5 times) and the display (11) will show the message **P05**.

Press the button (6 times) and the display (11) will show the message **P06**.

Press the button (7 times) and the display (11) will show the message **OUT** and quit the program. Press the button (2) to start the program selected.

Table of preset regeneration programs

P01 - Food-in-dish regeneration program: for thin pieces of meat and fish (both precooked and raw)	Automatic preheating 130°C Stage 1 - Combined / 110°C / Humidity 10% / 2' Stage 2 - Convection / 130°C / vent closed / 3' Stage 3 - Convection / 125°C / vent open / 1'
P02 - Food-in-dish regeneration program: for thin pieces of meat and large fish	Automatic preheating 150°C Stage 1 - Combined / 130°C / Humidity 10% / 3' Stage 2 - Convection / 135°C / vent closed / 3' Stage 3 - Convection / 140°C / vent open / 1'
P03 - Food-in-dish regeneration program: for meat and fish in general (increase the time in stage 2 for pasta or stuffed items)	Automatic preheating 150°C Stage 1 - Combined / 130°C / Humidity 10% / 2' Stage 2 - Convection / 140°C / vent closed / 5' Stage 3 - Convection / 140°C / vent open / 3'
P04 - Cooking program (product core probe): for lean roast pork	Automatic preheating 120°C Stage 1 - Steam / 100°C / 8' Stage 2 - Combined / 140°C / Humidity 60% / Final core temperature 57°C Stage 3 - Convection / 170°C / Final core temperature 68°C / vent open
P05 - Cooking program (product core probe): for whole roast chicken	Automatic preheating 205°C Stage 1 - Convection / 185°C / vent open / 8' Stage 2 - Convection / 215°C / vent open / 12' Stage 3 - Convection / 240°C / Final core temperature 72°C / vent open
P06 - Cooking program (product core probe): for rare roast beef	Automatic preheating 165°C Stage 1 - Convection / 145°C / Final core temperature 20°C / vent open Stage 2 - Convection / 110°C / Final core temperature 42°C / vent open Stage 3 - Convection / 90°C / Final core temperature 54°C / vent open
P04 - Cooking program: for lean roast pork	Automatic preheating 120°C Stage 1 - Steam / 100°C / 7' Stage 2 - Combined / 145°C / Humidity 60% / 30' Stage 3 - Convection / 165°C / vent open / 15'
P05 - Cooking program: for whole roast chicken	Automatic preheating 220°C Stage 1 - Combined / 200°C / Humidity 30% / 9' Stage 2 - Convection / 230°C / vent open / 12' Stage 3 - Convection / 245°C / vent open / 16'
P06 - Cooking program: for rare roast beef	Automatic preheating 230°C Stage 1 - Convection / 210°C / vent closed / 3' Stage 2 - Convection / 220°C / vent open / 6' Stage 3 - Convection / 235°C / vent open / 4'

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- The button modifies the preset standard regeneration programs.
Press the key to show the program of choice on the display (11).
Press the button (2) to start the program selected.

Once the program has been started only, buttons (6-7- 8-9) and knob (10) can be used to modify the values set for the current stage.

During cooking, buttons (3-4-5) can be used to modify the cooking mode.

Note: Changes made in this way only remain active for the current cooking process; to save them permanently, press the button of the cooking mode (3-4-5) being used for at least 3 seconds.

Important

To return to the original settings, with the appliance in the STOP phase (green light of button (2) on), press the button (14) and hold it down for longer than 3 seconds (the whole panel powers down) then press the button (15) until PrG ok appears.

15) Fun speed button

With the appliance in START phase only (after cooking starts) press the button to set the fan at intermittent speed:

- Button (15) off: maximum speed.
- Button (15) lit and display (13) with rotating dot: intermittent speed.

16) Quick cooling button / Semiautomatic washing button:

Press the (16) button once to select “semi-automatic washing”, press the (16) button twice to select the “quick cooling” function.

With the “quick cooling enabled” function:

- for cooling the cooking chamber quickly with the door closed.

Press the button and the display (11) will show the message “100°C” and the display (12) the message “CLd”.

Press the button (6) and turn the knob (10) to set the cooling temperature required.

Press the key (2) to start the program. At the end of the cycle the appliance shuts down and a buzzer sounds.

- For enable / disable the function of cooldown during cooking.

With the appliance in the STOP phase (green light of button (2) on), press the button (14) and hold it down for longer than 3 seconds (the whole panel powers down).

Press button (16) and turn the knob (10) for selecting the “cooldown ON/OFF” mode.

Press button (16) to save the selected function.

Important

Do not use this function while cooking is in progress.

With the “semi-automatic washing” function enabled: press the (2) button to start semi-automatic washing.

17) The “delay start” button: is used to start delayed cooking.

Press the (17) button and the display (12) will show the max. delay start time (1 hour).

Press the (7) button and turn the knob (10) to set the desired value.

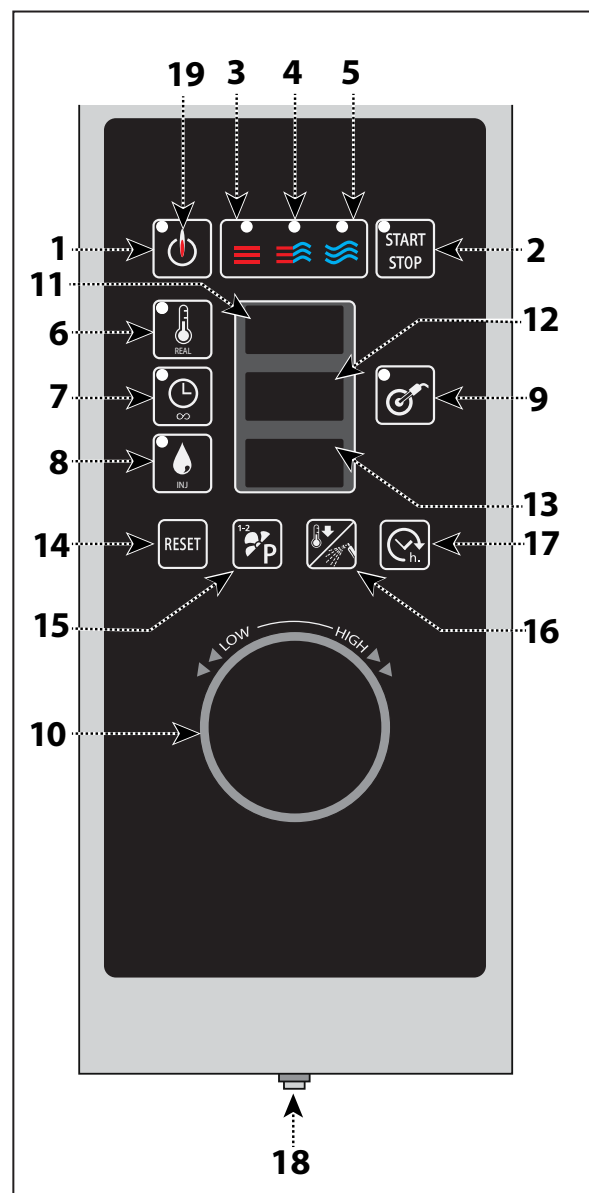
Press the knob to store the value and then press the (2) button to begin the delayed start.

To interrupt the countdown and exit from the function, press the (2) button (cooking does not start).

If you wish to start cooking before the set time has elapsed, press the (7) button and turn the (10) knob to bring the value displayed (12) to “0”.

18) Main switch: for switching the electricity supply to the appliance.

19) Burner icon: when lit, this indicates the burner is on.



SWITCHING THE APPLIANCE ON AND OFF

Proceed as follows.

Switching on

- 1) Operate the appliance's master switch to connect it to the electrical mains.
- 2) Turn on the gas supply tap.
- 3) Turn on the water supply tap.
- 4) Press button **(18)** to switch on the appliance.

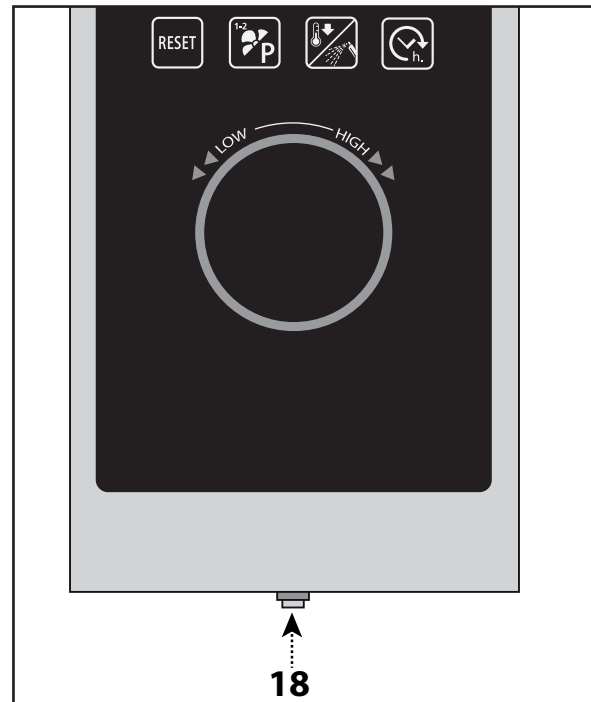
Switching off



Important

Always switch off the appliance after use.

- 1) Press button **(18)** to switch off the appliance.
- 2) Turn off the gas supply tap.
- 3) Turn off the water supply tap.
- 4) Cut off the mains electricity supply using the appliance's master switch.



AUTOMATIC PREHEATING



Important

For best cooking results, preheating should be carried out with the oven empty.

- 1) Press button **(2)** to switch on the appliance. The appliance automatically carries out a preheating stage. At the end of the preheating stage a beeper sounds. You can now fill the oven and close the door. Cooking will start automatically.

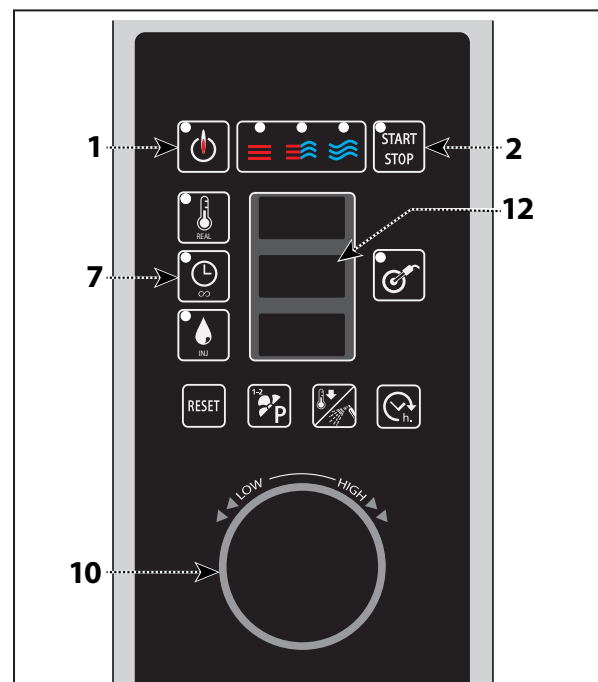


Important

Preheating is also automatically disabled when the temperature inside the cooking chamber is already high enough for the cooking mode set.

Temperature disabling: this disables the temperature function for the current cooking operation only.

- 1) In STOP status (or during a cooking pause with the light of button **(2)** constantly on) press button **(2)** for longer than one second.



AUS

STARTING AND STOPPING THE COOKING CYCLE

To carry out this operation, proceed as follows.

Starting

- 1) Switch on the appliance (see pag. 11).
- 2) Press one of the buttons (3, 4, 5) to set the cooking mode.
- 3) Press button (6) and turn the knob (10) to set the cooking temperature.
- 4) Press button (7) and turn the knob (10) to set the cooking time, or press button (9) and turn the knob (10) to set the "product core probe" temperature.
- When cooking in **mixed mode**, press button (8) and turn the knob (10) to set the percentage of humidity.
- For **steam cooking**, press the button (8) to set the cooking mode (CIBUS PLUS 1 or CIBUS PLUS 2).
- When cooking in **convection mode**, press button (8) and turn the knob (10) to set the vent closing percentage.
- 5) Press button (2) to start the cooking cycle.

During the cooking cycle it is possible to amend one or more previously set parameters:

- Amend cooking modality (Convection, Steam, Mixed)
- Amend the chamber temperature.
- Amend the cooking mode (in time or at core).
- Amend the humidity %.

Important

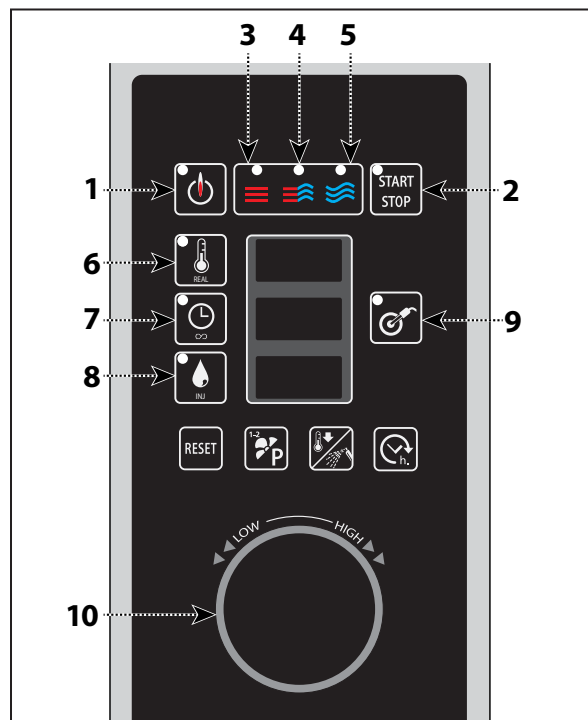
The light inside the cooking chamber remains on throughout the cycle.

Stopping

The cooking cycle stops automatically at the end of the set time or when the "product core probe" detects the set temperature.

At the end of the cooking cycle a beeper sounds and the light inside the cooking chamber goes out.

- 1) Press button (2) or open the door to interrupt the cooking cycle at any moment.



LENGTHY DOWNTIMES OF APPLIANCE

If the appliance is to be out of use for a lengthy period, proceed as follows.

- 1) Turn off the gas supply tap.
- 2) Turn off the water supply tap.
- 3) Cut off the mains electricity supply using the appliance's master switch.
- 4) Clean the appliance and the surrounding areas thoroughly.
- 5) Spread a film of edible oil over the stainless steel surfaces.
- 6) Carry out all the servicing procedures.
- 7) Cover the appliance and leave a few gaps to allow air to circulate.

SERVICING

INSTRUCTIONS AND WARNINGS FOR SERVICING

Keep the appliance at peak efficiency by carrying out the scheduled servicing procedures recommended by the manufacturer. Proper servicing will allow the best performance, a longer working life and constant maintenance of safety requirements.



Caution - Warning

All maintenance work that requires precise, technical expertise or particular skills or qualifications for legal reasons, should be carried out by suitably trained and/or qualified staff and in any case with recognised experience gained in the specific field of intervention.

In particular, turn off the gas and water supply taps, cut off the electricity supply using the master switch and prevent access to all devices that might cause unexpected health and safety hazards if turned on.

At the end of each session of use and whenever necessary, clean:

- The condensation collection tank (see page 15);
- The cooking chamber (see page 15);
- The combustion air intake and check that it is not obstructed (see "installation manual")
- The appliance and the surrounding environment (see page 14).



Caution - Warning

At least once every 6 months or, if meat or greasy foods are cooked frequently, every 2 months clean the vent (see page 17) .

Every year, have skilled, authorised personnel carry out the following operations:

- A check on the gas pressure and system tightness
- A check on the efficiency of the flues and air intakes, cleaning them if necessary.
- Check the tightness of the gaskets of the heat exchanger and replace them if necessary.
- Check that the ignition plugs are working properly (and replace them if necessary, see "installation manual") and that the power supply cable is intact.
- Check the tightness of the seals of the ignition plugs, the inspection window and the combustion air fan.
- Check the carbon monoxide (CO) and carbon dioxide (CO₂) values in the exhaust gases.
- Cleaning of the water intake filter (see "installation manual").
- Cleaning of the drain lines (see "installation manual").

AUS

INSTRUCTIONS AND WARNINGS FOR CLEANING

Since the appliance is used for preparing foods for human consumption, special care must be paid to everything relating to hygiene, and the appliance and the entire surrounding environment must constantly be kept clean.

Table of cleaning products

Description	Products
For washing and rinsing	Drinking water at room temperature
For cleaning and drying	Non-abrasive cloth which does not leave any lint
Recommended detergents	Detergents containing max. 5% caustic soda, 5% potash
Products for eliminating unpleasant smells	Polishes containing citric acid, acetic acid (pH min.5)



Important

Before starting any cleaning operation, always turn off the gas supply tap, cut off the electricity supply using the master switch and allow the appliance to cool.

The precautions which follow are also important.



Caution - Warning

When using detergents, rubber gloves, protective mask and safety goggles must be worn in accordance with the relevant safety regulations.

- 1) Always take the greatest care when handling detergents.
- 2) Spray only small amounts of detergent.
- 3) Never spray detergent onto excessively hot surfaces.
- 4) Never spray detergent at people or animals.
- 5) Follow the instructions provided on the detergent pack and in the technical information.
- 6) Clean all parts of the appliance with warm water, food-approved detergents and non-abrasive materials only.



Caution - Warning

Never use products containing substances harmful or hazardous for health (solvents, petroleum spirits, etc.).

- 7) Rinse surfaces with drinking water and dry.
- 8) Do not use pressurised water jets.
- 9) Take special care not to damage stainless steel surfaces. In particular, avoid the use of corrosive products and do not use abrasive materials or sharp tools.
- 10) Remove food residues immediately before they set.
- 11) Remove the limescale deposits which may form on some of the appliance's surfaces.
- 12) Never use a steam cleaner to clean the appliance.

CLEANING THE COOKING CHAMBER

Important

To maintain the hygienic features and integrity of the stainless steel over time (required for protection against corrosion), daily wash the cooking chamber with suitable detergents and completely dry it before use.

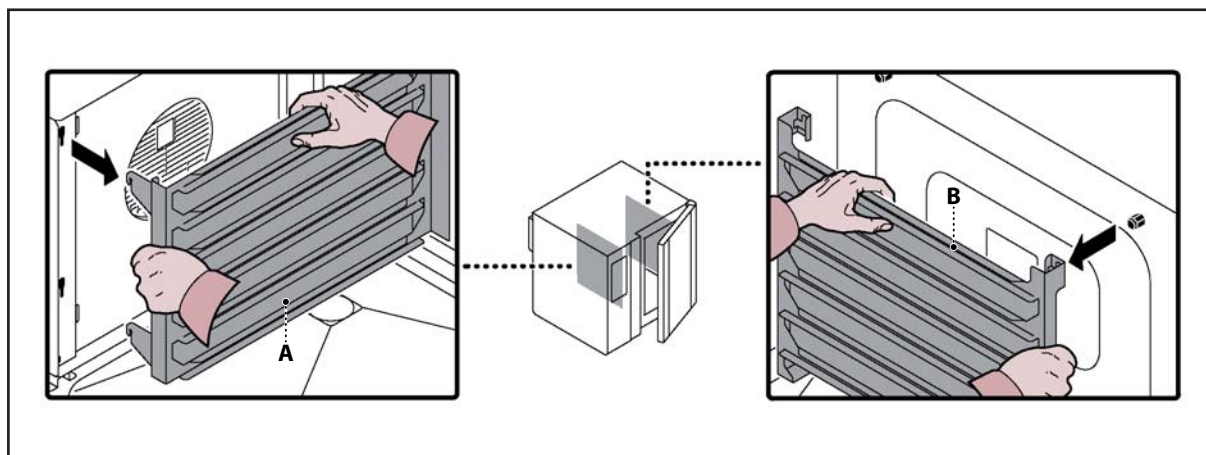
To carry out this operation, proceed as follows.

1) Allow the cooking chamber to cool to a temperature of about 60°C.

Caution - Warning

Whenever the cooking mode is changed, clean the chamber thoroughly. For cleaning and removing unpleasant smells, use the products recommended in the "Cleaning Products" table. Do not spray jets of cold water on the light fitting or the glass of the door when the temperature in the chamber is above 150°C.

2) Extract the container racks (A-B) from the oven and clean them thoroughly.



3) Extract and clean the filter mesh (C).

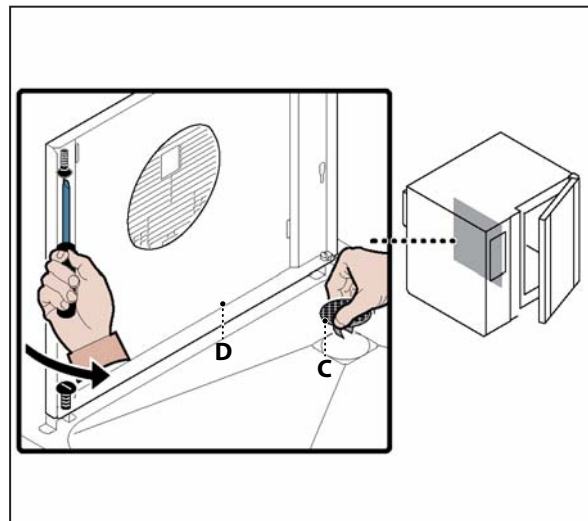
4) Undo the screws to open the deflector panel (D).

5) Wet all internal parts of the cooking chamber (walls, heat exchanger, fan) with warm (drinking quality) water.

The "washing spray gun" should be used to wet the inside of the cooking chamber.

6) Spray the food-approved cleaner onto all internal parts of the cooking chamber (walls, heat exchanger, fan) and leave it to act for 10÷15 min.

The "cleaning spray" should be used to spray the cleaner onto the inside of the cooking chamber.



7) Rinse with warm (drinking quality) water and dry the surfaces of the cooking chamber.

8) Spray on the polishing product and leave it to act for a few minutes.

9) Rinse with warm (drinking quality) water and dry the surfaces of the cooking chamber.

10) Screw the screws back in to close the deflector panel (D).

11) Replace the container racks (A-B) and the filter mesh (C).

Caution - Warning

On completion of the cleaning procedures, carry out a cooking cycle empty, in "Steam" mode for 15 min. and for a further 15 min. in "Convection" mode at the temperature of 150°C before reusing the appliance.

If the oven is to be unused for short periods, leave the cooking chamber open to prevent condensation from forming.

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Important

To guarantee functionality over time, to prevent bacterial proliferation in the chamber and to improve prevention of possible corrosion, perform at least one wash cycle a day.



Caution - Warning

Whenever the cooking mode is changed, clean the chamber thoroughly.

To carry out this operation, proceed as follows.

1) In STOP status press button (16) once to select "washing"; the green light of button (2) comes constantly on.
The display (11) shows the message **CLE**, the display (12) the message **Pr** and the display (13) the message **P01**.

2) Press the button (2), the green light of button (2) starts to flash and the display (11) shows the message **CLE** and the display (12) the message **25'** (total washing time).

3) When the beeper sounds and the **CLE** message flashes on the display, place the detergent in the cooking chamber.

4) Open the door and spray the food-approved detergent onto all the walls of the cooking chamber, the heat exchanger and the fan.

Use of the "cleaner spray" accessory and the detergent provided by the manufacturer is recommended for this procedure.



Caution - Warning

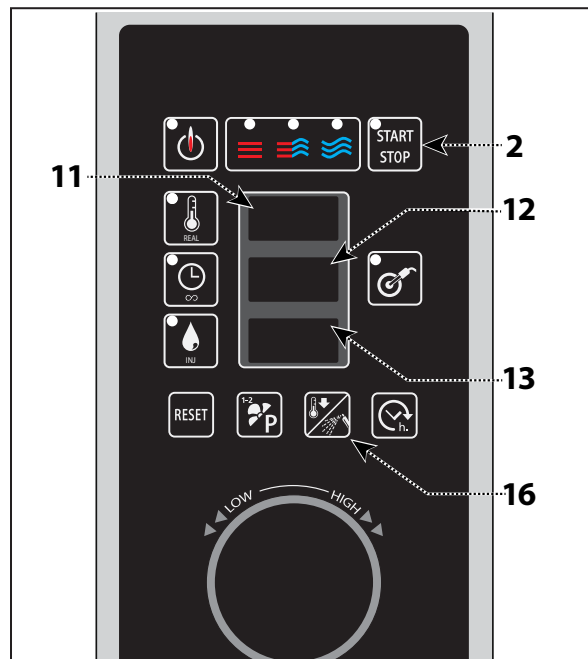
When cleaning and sanitising the appliance with detergents, wear personal protection equipment (gloves, masks, goggles, etc.) as required by the relevant health and safety legislation.

5) Close the door and wait for the oven to complete the washing, rinsing and final thermal disinfection program automatically. A beeper sounds at the end of the washing cycle.



Important

Before cooking again, check that no detergent residues have been left in the cooking chamber. If residues are found, rinse the cooking chamber thoroughly and heat the oven in "convection" mode for about 15 min. to dry it out.



WARNING FOR DESCALING

Important

To guarantee functionality over time and to improve prevention of possible corrosion, descaling must be carried out.

If the text “**dEC**” appears on the display (11) it means that the following cleaning operations must be carried out:

- 1) In STOP status press button (16) once to select “washing”; the green light of button (2) comes constantly on.
The display (11) shows the message **CLE**, the display (12) the message **Pr** and the display (13) the message **P01**.
- 2) Press the key (2), the green light of key (2) starts to flash and the display (11) shows the message **CLE** and the display (12) the message **25'** (total washing time).
- 3) When the buzzer goes off and the message **CLE** flashes on the display, introduce the descaler in the cooking chamber.
- 4) Open the door and spray the **DESCALER**, with **pH<7**, on all the walls of the cooking chamber, on the heat exchanger and on the fan.

It is recommended to use the “spray” accessory and the DESCALER for this operation.

Caution - Warning

When cleaning and sanitising the appliance with detergents, wear personal protection equipment (gloves, masks, goggles, etc.) as required by the relevant health and safety legislation.

- 5) Close the door and wait for the oven to complete the washing, rinsing and final thermal disinfection program automatically. A beeper sounds at the end of the washing cycle.

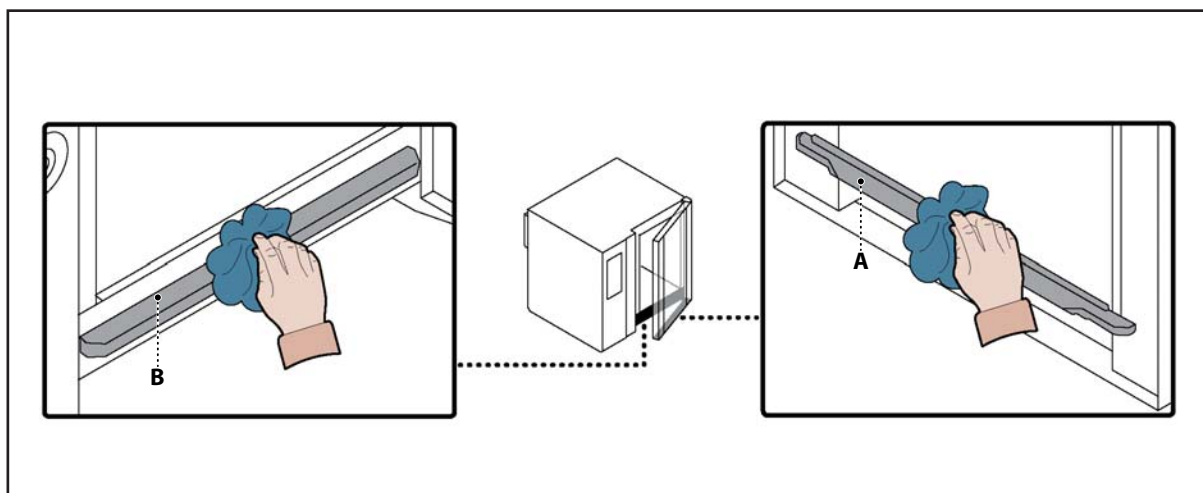
Important

Check that the cooking chamber has no leftover descaler before cooking again. Otherwise thoroughly rinse the cooking chamber and activate heating in “convection” mode for about 15 min. to dry it.

CLEANING THE CONDENSATION COLLECTION CHANNEL AND TANK

To carry out this operation, proceed as follows.

- 1) Clean and drain the condensation collection channel (A).
- 2) Clean the condensation collection tank (B) and check that the drain hole and line are not blocked.

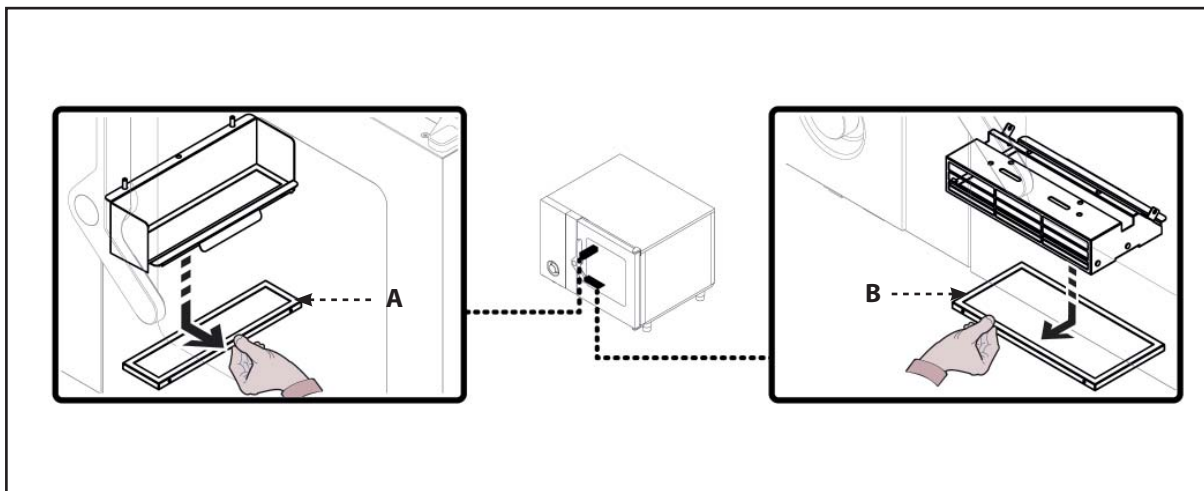


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CLEANING THE AIR FILTERS

To carry out this operation, proceed as follows.

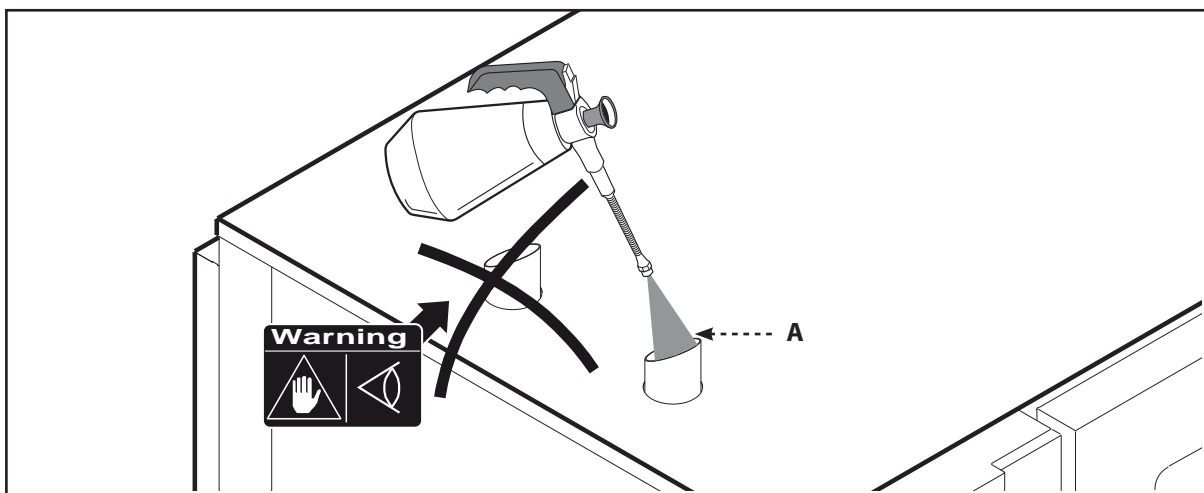
- 1) Switch off the appliance.
- 2) Turn off the circuit-breaker to disconnect it from the electrical mains
- 3) Remove air filters **(A)** and **(B)**, located under the appliance, and clean them with a suitable de-greaser. We recommend washing them in the dishwasher.



VENT CLEANING

To carry out this operation, proceed as follows.

- 1) Run the steam oven at 100°C for half an hour.
- 2) Switch off the oven and disconnect the power supply switch.
- 3) Spray cleaning solution from the end of the vent hose (A) and let it sit for at least 15 minutes.
- 4) Rinse the hose by spraying water into it from the end that opens onto the oven ceiling (do this with the side of the oven closed).
- 5) Manually rinse the inside of the cooking chamber or run an automatic rinse program.



TROUBLESHOOTING

The appliance has been tested before being put into service.

The information provided below is intended to assist in the identification and correction of any anomalies and malfunctions which might occur during use.

The user can solve some of these problems himself, but for others specific technical knowledge or skill is required, and so they must only be carried out by qualified staff with recognised experience acquired in the specific sector of operation.



Important

For all requirements contact the agents or the headquarters of Angelo Po which can be found in the contacts section of the website <http://www.angelopo.com>.

Fault	Cause	Remedy
The appliance does not switch on	Fuse "blown"	Replace the fuse (see "installation manual").
	Safety or protection device (safety thermostat or overload cutout) tripped.	Press device reset button.
	Electronic circuit board damaged	Contact the after-sales service.
Smell of gas	Gas leaks in supply system	Check the tightness of the system
Cooking cycle does not start or stops suddenly	Control board electronic circuit board damaged	Contact the after-sales service
	Alarm triggered	Consult the "Key to Alarms" table
The burner does not light or goes out suddenly	Gas valve faulty	Replace gas valve
	Air intake in base obstructed	Clean the air intake
Burner does not light or goes out suddenly with "E12" alarm signalled	Ignition plug wires disconnected or damaged	Reconnect or replace the wires
	Ignition plugs dirty or damaged	Clean or replace the plugs
	Ignition monitoring device faulty	Replace the device

TABLE OF ALARM INDICATIONS

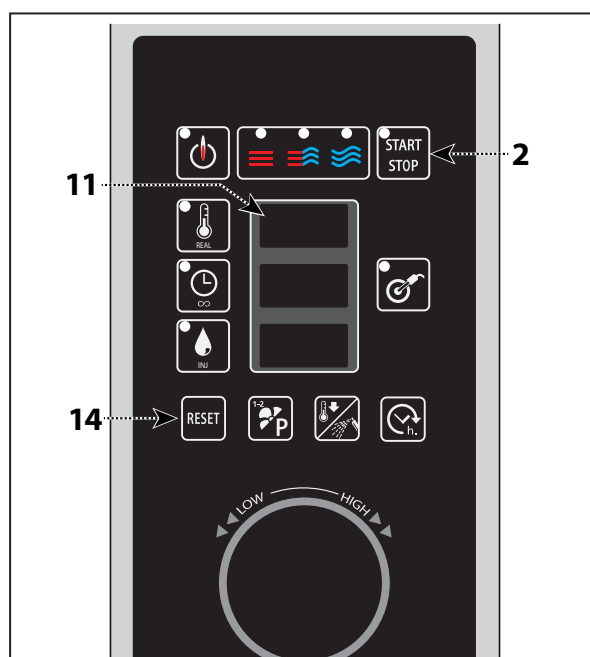
If the problem or fault noticed is not amongst those listed in the table, consult the "Key to Alarms" table provided below.

The information provided below is intended to identify the alarm signals which appear on the display (11).



Important

Press button (14) to reset the alarm and the cooking cycle restarts automatically; if this is not the case, press the start key (2).



Alarm	Fault	Remedy	Notes
H2O	No water in chamber, or water pressure too low	Check that mains water is present or adjust the pressure (see "installation manual"); if the problem persists inform the after-sales service	Convection cooking cycles can still be carried out
E12	No mains gas, gas pressure too low or flame detection failure	Press reset button (the button may have to be pressed several times); if the problem persists inform the after-sales service	Stop cooking if this message is repeated more than once
OPE	Oven door opening or closure request.	Open or close the oven door Inform the after-sales service if this message continues to be displayed	The cooking cycle does not start until the door has been opened or closed as required
CLE	Indicates that cleaning is required	Clean	The oven's functions are enabled so cooking cycles can be carried out
dEC	Indicates the need for the descaling operation.	Perform descaling	The oven's functions are enabled so cooking cycles can be carried out
E01	The cooking chamber probe has failed or is not properly connected	Inform the after-sales service	The oven's functions are disabled so no cooking cycles can be carried out
E02	The product core probe is not inserted in the food or has failed	Check the position of the product core probe or inform the after-sales service if it is faulty	Cooking cycles with product core probe cannot be carried out
E03	The steam discharge probe has failed	Inform the after-sales service	Convection and steam cooking cycles can still be carried out
E04	The motor-operated valve is not positioned correctly	Switch on the oven again and if the problem persists inform the after-sales service	Convection and steam cooking cycles can still be carried out
E05	Safety thermostat failure	Inform the after-sales service	The oven's functions are disabled so no cooking cycles can be carried out
E06	Overload cutouts tripped	Inform the after-sales service	The oven's functions are disabled so no cooking cycles can be carried out
E08	The optional vacuum probe has failed or is not properly connected	Press the "Reset" button	Disconnect and reconnect the vacuum probe before starting the cooking cycle. If the problem persists, call the after-sales service
E09	Maximum allowed temperature in chamber exceeded	Inform the after-sales service	The oven's functions are disabled so no cooking cycles can be carried out
E10	Electrical component compartment has overheated	The oven solves the problem on its own	The oven's functions are enabled so cooking cycles can be carried out
E11 E13 E14	Electronic circuit board diagnostics tripped	Inform the after-sales service	The oven's functions are disabled so no cooking cycles can be carried out
E20	Setup error	Inform the after-sales service	The oven's functions are disabled so no cooking cycles can be carried out

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Leggere attentamente le istruzioni prima di installare e utilizzare l'apparecchiatura.
Read the instructions carefully before installing and using the appliance.
Vor der Installation und Nutzung des Geräts müssen die Anleitungen aufmerksam durchgelesen werden.
Lire attentivement les instructions avant d'installer et d'utiliser l'appareil.
Léanse atentamente las instrucciones antes de instalar y utilizar el aparato.



Il mancato rispetto delle istruzioni fa decadere la garanzia del fabbricante.
In the event of failure to comply with the instructions, the manufacturer's warranty shall cease to apply.
Die Missachtung der Anleitungen hat den Verfall der vom Hersteller gewährten Garantie zur Folge.
Le non respect des instructions entraîne l'invalidation de la garantie du fabricant.
La inobservancia de las instrucciones provoca la invalidación de la garantía otorgada por el fabricante.

COMBINATION OVEN

BX61G
BX61GR
BX101G
BX101GR
BX82G
BX122G

USE MANUAL



English

AUS

Rev.0 02/2018

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INSTRUCTIONS AND WARNINGS FOR THE READER

To find the specific topics of interest to you quickly, refer to the index at the start of the manual. This manual contains all the information necessary for special categories of reader, i.e. all skilled operators authorised to handle, transport, install, service, repair and scrap the appliance.

PURPOSE OF THE MANUAL

- The manufacturer has produced this manual, which forms an integral part of the appliance, to provide the necessary information for those authorised to interact with it during its working life. As well as adopting good practices for use, the manual's intended readers must read it thoroughly and apply its instructions to the letter.
- This information is provided by the manufacturer in the original language (Italian) and is translated into other languages to meet legal and/or business requirements. Reading this information will avoid health and safety risks to people and financial losses.
- Keep this manual in a clearly identified safe place throughout the working life of the appliance, so that it will always be available when required for consultation.
- The manufacturer reserves the right to make changes without any obligation to provide any prior notice.
- A number of symbols have been used to highlight particularly important parts of the text or important specifications. Their meaning is as defined below.



Caution - Warning

Indicates that suitable procedures must be adopted to avoid putting people's health and safety at risk or causing economic losses.



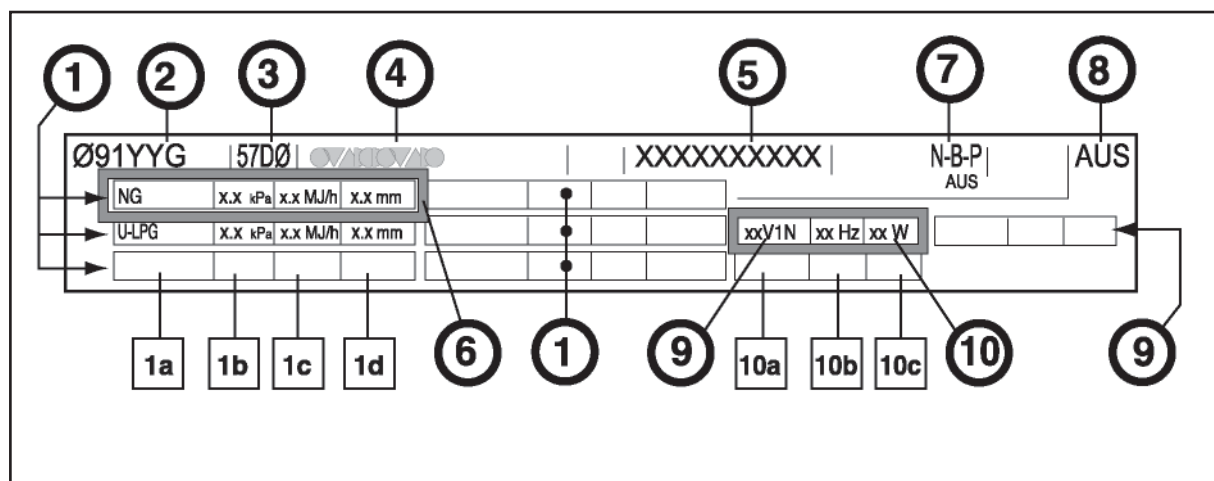
Important

Indicates particularly important technical information which must not be overlooked.

IDENTIFICATION OF MANUFACTURER AND APPLIANCE

The nameplates shown here are fitted directly to the appliance. It contains references and all essential information for operating safety.

- | | |
|-----------------------------|----------------------------------|
| 1) Gas data | 6) Test gas indicator frame |
| 1a) Gas type | 7) Application |
| 1b) Test point pressure | 8) Country |
| 1d) Diameter nozzle | 9) Electrical data |
| 1c) Nominal gas consumption | 10) Test voltage indicator frame |
| 2) Model | 10a) Voltage |
| 3) Personalisation | 10b) Frequency |
| 4) Manufacture's data | 10c) Power |
| 5) Serial number | |



PROCEDURE FOR REQUESTING SERVICE

For all requirements contact the agents or the headquarters of Angelo Po which can be found in the contacts section of the website <http://www.angelopo.com>.

When requesting service, state the data provide on the nameplate and provide a description of the fault.

TECHNICAL INFORMATION

GENERAL DESCRIPTION OF APPLIANCE

See point "General description of appliance" of the user instructions manual.

TECHNICAL DATA

See point "Technical data" of the user instructions manual.

SAFETY DEVICES

See point "Safety devices" of the user instructions manual.

SAFETY AND INFORMATION SIGNS

See chart at back of manual for the position of the signs provided.

STANDARD ACCESSORIES

See point "Standard accessories" of the user instructions manual.

OPTIONAL ACCESSORIES

See point "Optional accessories" of the user instructions manual.

SAFETY

INSTRUCTIONS AND WARNINGS FOR SAFETY

See point "INSTRUCTIONS AND WARNINGS FOR SAFETY" of the user instructions manual.

SAFETY WARNINGS AND INSTRUCTIONS CONCERNING ELECTRICAL EQUIPMENT

See point "SAFETY WARNINGS AND INSTRUCTIONS CONCERNING ELECTRICAL EQUIPMENT" of the user instructions manual.

SERVICING

INSTRUCTIONS AND WARNINGS FOR SERVICING

See point "INSTRUCTIONS AND WARNINGS FOR SERVICING" of the user instructions manual.

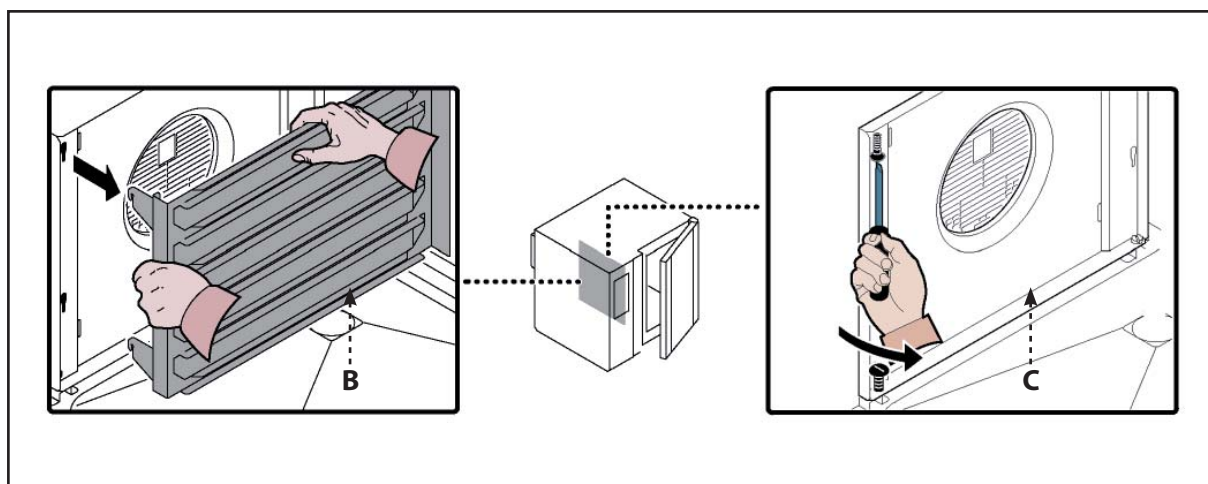
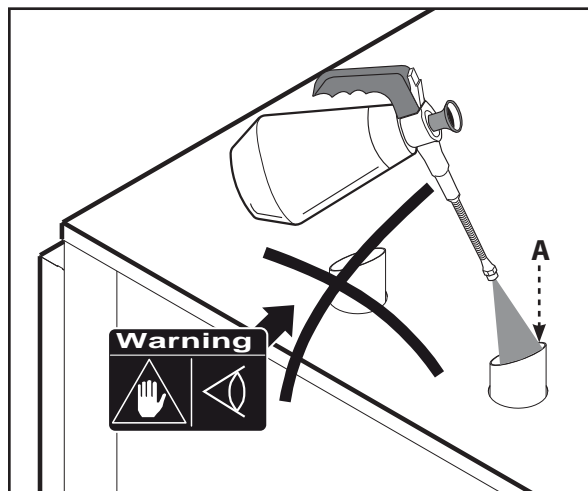
VENT CLEANING

To carry out this operation, proceed as follows.

Importante

This cleaning operation must only be carried out by authorized and qualified personnel.

- 1) Run the steam oven at 100°C for half an hour.
- 2) Switch off the oven and disconnect the power supply switch.
- 3) Spray cleaning solution from the end of the vent hose (A) and let it sit for at least 15 minutes.
- 4) Rinse the hose by spraying water into it from the end that opens onto the oven ceiling (do this with the side of the oven closed).
- 5) Extract the container rack (B) from the oven and clean it thoroughly.

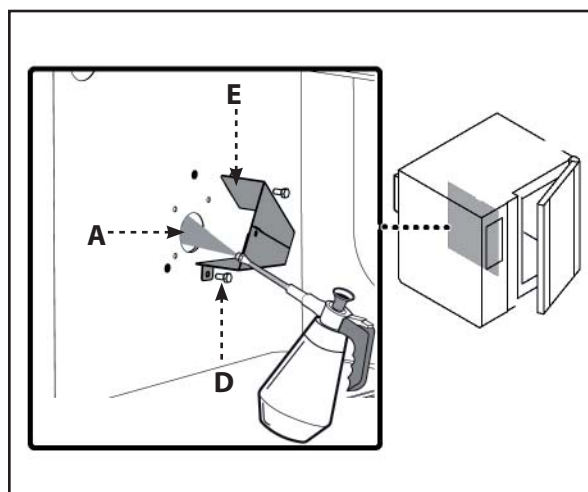


- 6) Undo the screws to open the deflector panel (C).
- 7) Loosen the screws (D) to remove the protection (E).
- 8) Spray the detergent inside the vent hose (A) and leave for at least 15 minutes.
- 9) Thoroughly clean the pipe (A) using a cleaning brush (not supplied).
- 10) Rinse the hose by spraying water into it from the end that opens onto the oven ceiling and from the inside (do this with the side of the oven closed).

Importante

Seal the screws with silicone (D) before reinstalling the protection (E).

- 11) Replace all when the operation is complete.



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FAULT

TROUBLESHOOTING

See point "Troubleshooting" of the user instructions manual.

TABLE OF ALARM INDICATIONS

See point "Table of alarm indications" of the user instructions manual.

HANDLING AND INSTALLATION

INSTRUCTIONS AND WARNINGS FOR HANDLING AND INSTALLATION



Important

When handling and installing the appliance comply with the information provided by the manufacturer directly on the packaging, on the appliance and in the instructions for use.

All handling and installation operations should be carried out in accordance with current legislation on health and safety at work.

PACKAGING AND UNPACKING

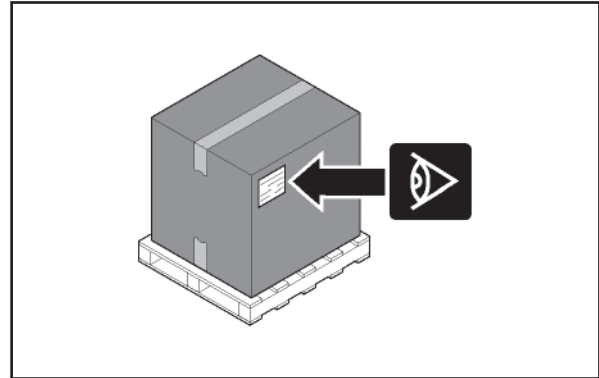
The packaging is designed to reduce space and as appropriate to the type of transport used.

To simplify transport, some components may be removed and suitably protected and packed for transport.

The packaging carries all information necessary for loading and unloading.

When unpacking, check that all components are present in the correct quantities and are undamaged.

The packaging material must be properly disposed of in accordance with legal requirements.

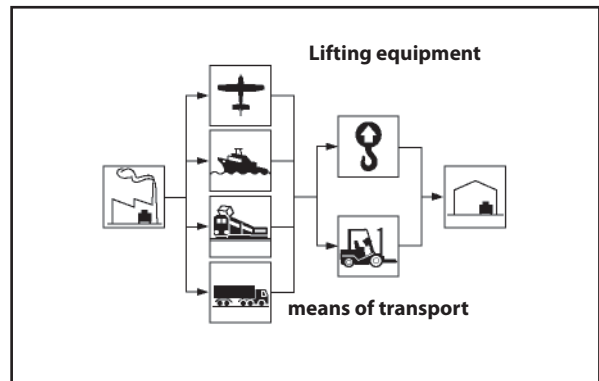


TRANSPORT

Different means of transport may be used, depending partly on the destination.

The chart shows the most commonly used alternatives.

During transport, fix the packaging to the means of transport securely to prevent undesirable shifting.



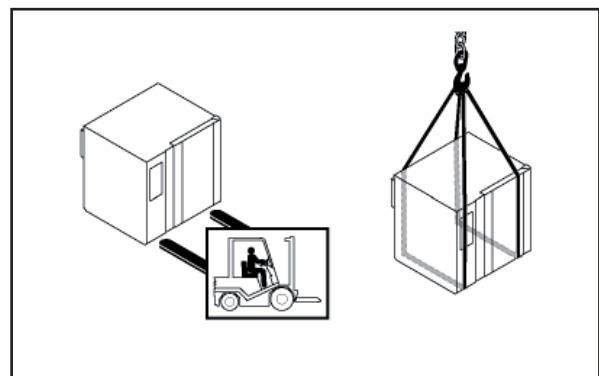
HANDLING AND LIFTING

The appliance can be handled using fork-lift or hook equipment of suitable load-carrying capacity. Before lifting, check the position of the load's centre of gravity.



Important

When engaging with the lifting equipment, watch out for the intake and outlet pipes.



INSTALLATION OF THE APPLIANCE



Caution - Warning

This appliance shall be installed only by authorised persons and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, local water supply regulations, AS/NZS 5601 - Gas Installations and any other statutory regulations.

All installation stages must be considered right from production of the general layout. Before starting these stages, as well as deciding the place of installation, if necessary, the person authorised to carry out these operations must organise a "safety plan" to protect the people directly involved, and he must also ensure strict compliance with all legal requirements, especially those relating to mobile work-sites.

The place of installation must have all the utility supply, ventilation, extraction and production residue venting connections needed, must be suitably lit and must meet all legal health and hygiene requirements to prevent the contamination of the foods.

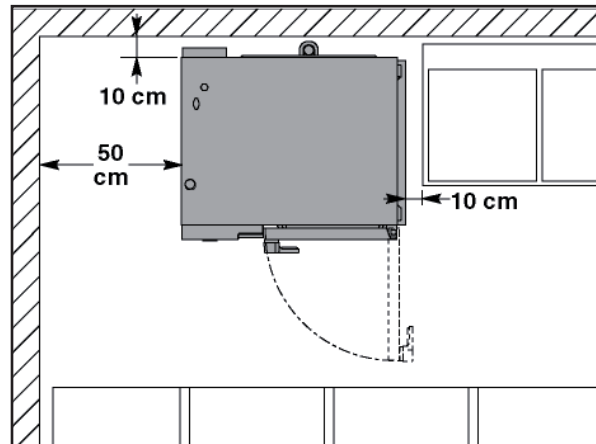
If necessary, fix the exact position of each individual appliance or subassembly by marking coordinates to locate them correctly. Install in accordance with the relevant legislation, regulations and specifications in the country of use.



Important

Install the appliance on a stand (available as an optional) and position it as shown in the diagram.

If the oven is installed in the middle of the room, please leave at least a distance of 50 cm between its back and other appliances.



Important

Do not install the equipment near flammable walls.



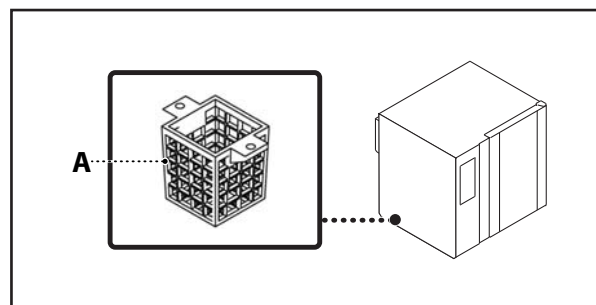
Important

The appliance must not be installed behind a decorative door in order to avoid overheating.



Important

During installation of the appliance, take care to prevent all possible obstruction of the combustion air intake (A).



AUS

ROOM VENTILATION



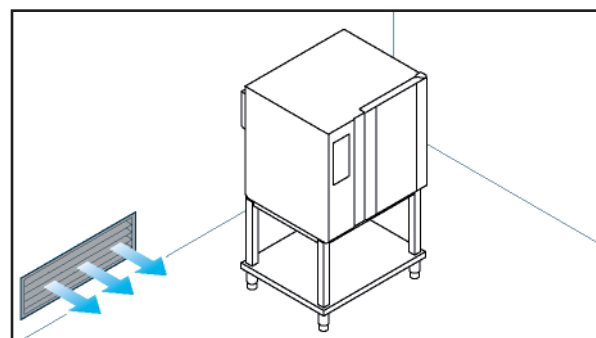
Important

The room where the appliance is installed must have air inlets to ensure that the appliance can operate correctly and provide the necessary air exchange in the room itself.



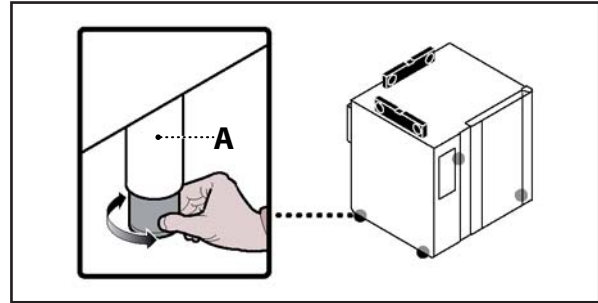
Important

The air inlets must be of appropriate size and must be protected by gratings and placed so that they cannot be obstructed.



LEVELLING

Adjust the floor-mounted feet (**A**) to level the appliance.



ELECTRICAL CONNECTION



Caution - Warning

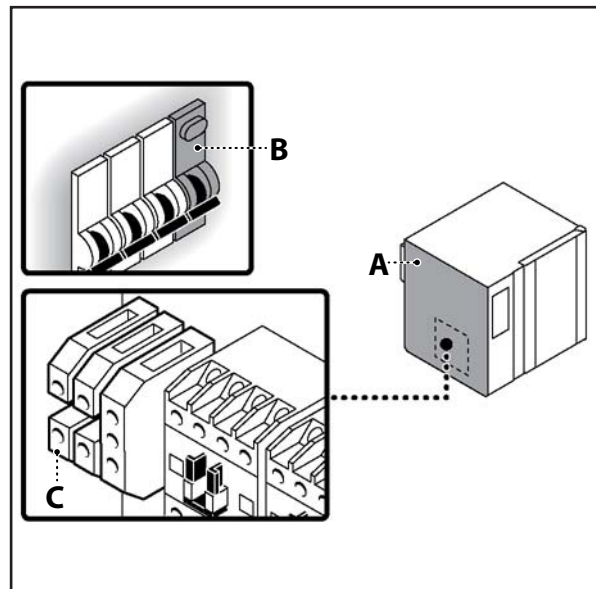
The connection must be made by authorised, skilled personnel, in accordance with the relevant legal requirements, using appropriate and specified materials.

The appliance is supplied with operating voltage 230V/1N 50 Hz (see attached wiring diagrams).

Before doing any work, cut off the mains electricity supply.

Connect the appliance to the mains electricity supply as follows.

- 1) If not already present, install an automatic circuit-breaker (**B**), protecting only each single appliance and located close to it, with the following characteristics:
 - Thermal breaker device (to adjust see table on page 3 of the user instructions manual)
 - Differential breaker set at 30 mA
 - Class B or C (IEC 898)
- 2) Undo the screws and remove the side panel (**A**).
- 3) Connect the automatic circuit-breaker (**B**) to the appliance's terminal board (**C**) and to the electrical mains supply, in accordance with the electrical system diagram provided at the back of the manual and using a cable with the following characteristics:
 - Weight: \geq than H05RN-F type (designation 245 IEC 57)
 - Temperature of use: $\geq 70^{\circ}\text{C}$.



Important

When connecting, take care to connect the phase and neutral lines.

- 4) Replace the panel and retighten the screws when the operation is complete.

GAS CONNECTION



Caution - Warning

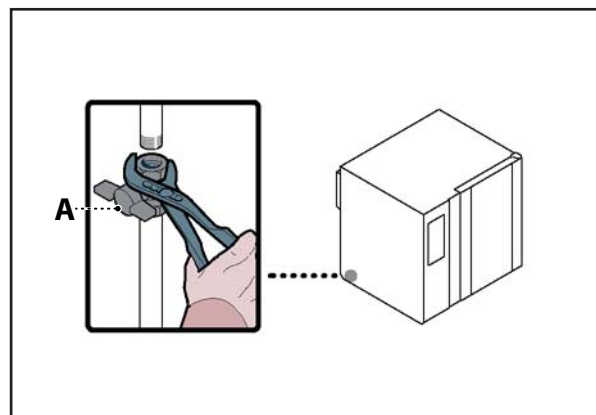
Make the connection in compliance with the relevant legal requirements, using appropriate and recommended materials.

To make the connection, connect the mains line to the appliance's connection pipe, fitting a shut-off tap (**A**), to allow the gas supply to be cut off when necessary.



Important

The tap (A), not supplied with the appliance, must be installed in an easily accessible position and its status (on or off) must be obvious at a glance.



WATER: REQUIREMENTS FOR SUPPLIED WATER



Caution - Warning

The appliance must be supplied with drinking water having the characteristics shown in the table.

Parameters to be checked		Value
Pressure		200÷400 kPa (2÷ 4 bar) (*)
Water flow rate (l/h)		9 l/h (BX 61) (*) 12 l/h (BX 101) (*) 17,5 l/h (BX82) (*) 17,5 l/h (BX122) (*)
pH		7÷8,5
TDS		40÷150 ppm
Hardness		3÷9°f (1,5÷5°d, 2.1÷6.3°e, 30÷90 ppm)
Langelier index (Recommended) (**)		>0.5
Salt and metallic ion contenti		
Requested	Chlorine	<0,1 mg/l
	Chlorides	< 10 mg/l
	Sulphates	< 30 mg/l
Recommended (**)	Iron	< 0,1 mg/l
	Copper	< 0,05 mg/l
	Manganese	< 0,05 mg/l

(*) The value refers to the amount of water needed for steam production inside the cooking chamber.

(**) Values different from these parameters may cause corrosion if combined with wrong use and environment.



Important

It is sole responsibility of the operator / purchaser / owner of this equipment to verify that the supply water, treated or not upstream of the water connection , falls within the standard values published in this document. Failure to comply with these values may damage the equipment and void the manufacturer's warranty of the damaged parts.

AUS

WATER CONNECTION



Caution - Warning

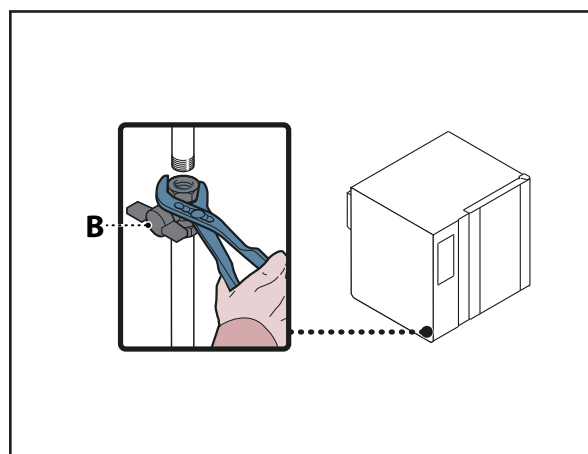
Make the connection in compliance with the relevant legal requirements, using appropriate and recommended materials



Important

This appliance is to be installed to comply with the applicable federal, state, or local plumbing codes having jurisdiction.

Connect the mains line to the appliance's connection pipe, fitting a shut-off tap (B) to allow the water supply to be cut off when necessary.





Important

Wherever chemicals are used in the water supply system for water sanitification, for example chloramines or sodium hypochlorite, it is necessary to install a filter to guarantee their removal.



Important

Check water pipes and fittings for corroded parts, they may pollute the water inside the appliance.



Important

If due to the water characteristics a treatment system is necessary, this must be connected to the water supply fitting of the cooking chamber for steam generation.

It is not necessary to connect the water treatment system to the washing system fitting. If the spray gun accessory is installed in the oven (LDR610 for models FX61-101-82-122 and LDL only for models FX201-202), the water supplied by such accessory must also be treated.

WATER: RACCOMANDATIONS FOR USE



Important

To maintain the hygienic features and integrity of the stainless steel over time (required for protection against corrosion), daily wash the cooking chamber (see point "Cleaning the cooking chamber" of the user instructions manual) with suitable detergents and completely dry it before use.



Important

Perform maintenance of the water treatment system (where it is installed) to ensure its proper functionality.



Important

Be sure to use new and fully functional accessories.



Important

Use only detergents, chemicals and cleaning procedures suitable for the appliance.



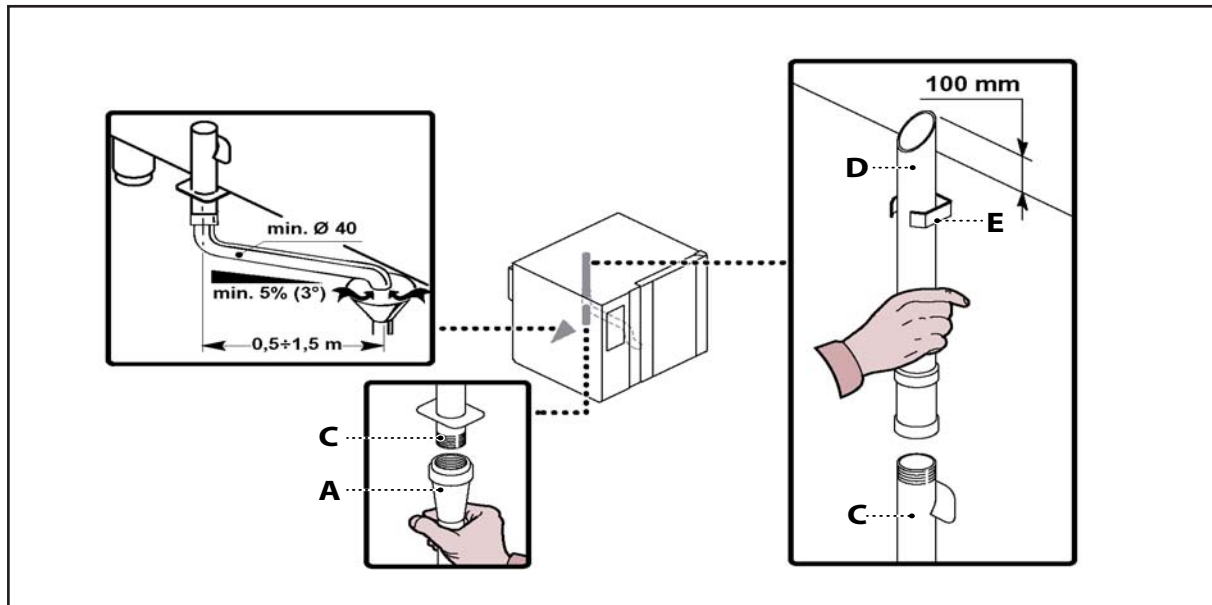
Important

If the water features are such to require a treatment system, do not introduce untreated water inside the chamber during cooking.
For example: if the type of cooking requires the presence of a pan full of water on the bottom pan tray, the water must have the features shown in the table on page 8.

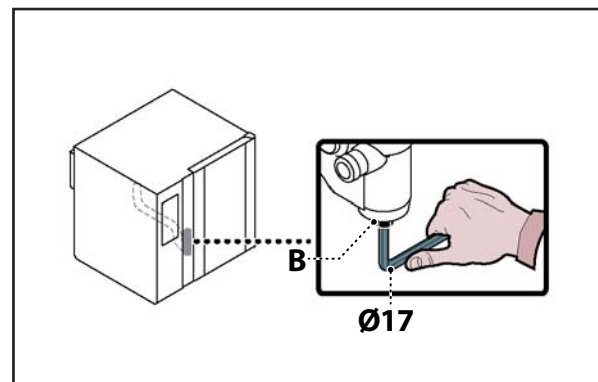
WATER DRAIN CONNECTION

To carry out this operation, proceed as follows.

- 1) Connect the mains water pipe (A) to the appliance's connection pipe (C).
- 2) Connect the vent pipe (D) to the appliance connection pipe (C) and fix it to the support (E).



The appliance's drain line is fitted with the plug (B) allowing discharge of the waste deposited.



CONNECTING THE BURNT GAS EXHAUST VENT



Important

Make the connection in compliance with the relevant legal requirements, using appropriate and recommended materials.



Important

Ventilation must be in accordance with AS5601-2004 - Gas Installations. In general, the appliance should have adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surroundings within safe limits.



Important

The maximum exhaust gas temperature at the outlet is about 400 °C.

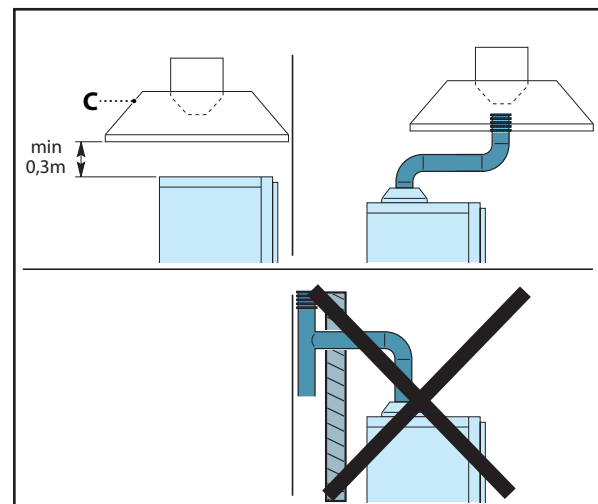
Connecting to a fan extractor hood

Position the appliance underneath the hood (C) as shown in the diagram.



Important

The gas supply tap must open automatically when the fan of the extraction system is switched on.



AUS

CONVERSION OF GAS SUPPLY

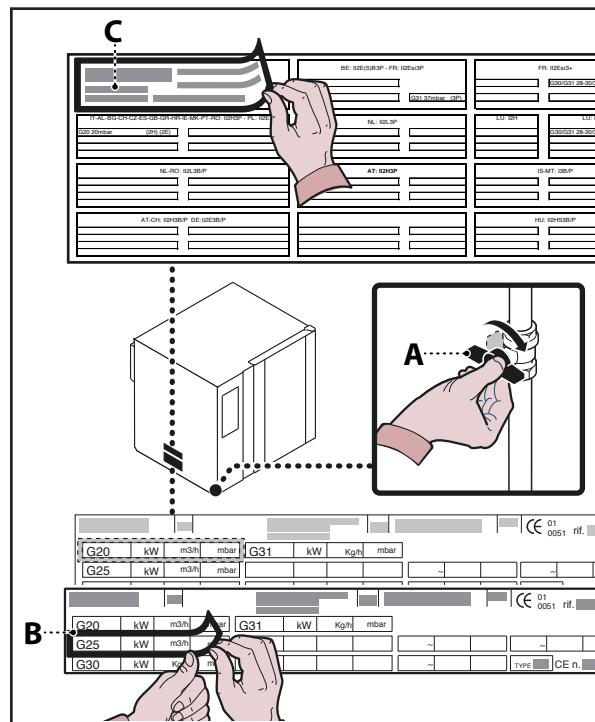
The manufacturer has tested the appliance with its own mains gas, identified by the sticker applied to the nameplate.

If the type of gas to be connected is different from that used for testing, proceed as follows.

- 1) Turn off the gas supply tap (A).
- 2) Change the burner nozzle (see pag. 15).
- 3) Remove the testing gas sticker from the dataplate (B) and apply the new one to identify the gas being used.
- 4) Remove the sticker from the appliance and apply the new one (C) with the category of the country of installation.
- 5) Activate the "Gas type conversion" procedure.
- 6) Carry out the appliance testing procedure (see page 11)

Important

On completion of the operation, make sure that there are no gas leaks or malfunctions.



TESTING OF THE APPLIANCE

Important

Before it is put into service, the system must be tested to check the operating conditions of every single component and identify any malfunctions.

In this stage, it is important to check that all health and safety requirements have been complied with in full.

- 1) Turn on the gas and water supply taps and check that the connections are tight.
 - 2) Turn on the master switch to check the electrical connection.
 - 3) Check that the mains gas is the same as that used for commissioning of the appliance, and carry out the conversion procedure if necessary (see page 12).
 - 4) Check that the gas pressure conforms to the values stated in the table at the following page.
 - 5) Check that the combustion exhaust gases comply with the requirements (see page 13).
 - 6) Check the water pressure and adjust if necessary (see page 13)
 - 7) Check that the safety device is operating correctly.
 - 8) Carry out a cooking cycle without food to ensure that the appliance is operating correctly.
- After testing, if necessary instruct the user in all the skills necessary for putting the appliance into operation in conditions of safety, in accordance with legal requirements.

Important

During performance of the test procedure and on completion of the operation, make sure that there are no gas leaks or malfunctions.

ADJUSTMENTS

INSTRUCTIONS AND WARNINGS FOR ADJUSTMENTS

Important

Before making any type of adjustment, activate all the safety devices provided and decide whether staff at work and those in the vicinity should be informed.

In particular, turn off the gas and water supply taps, cut off the electricity supply using the master switch and prevent access to all devices which might cause unexpected health and safety hazards if turned on.

Important

In case the appliance fails to operate correctly after all checks have been carried out, refer to the authorised service provider in your area.

Caution - Warning

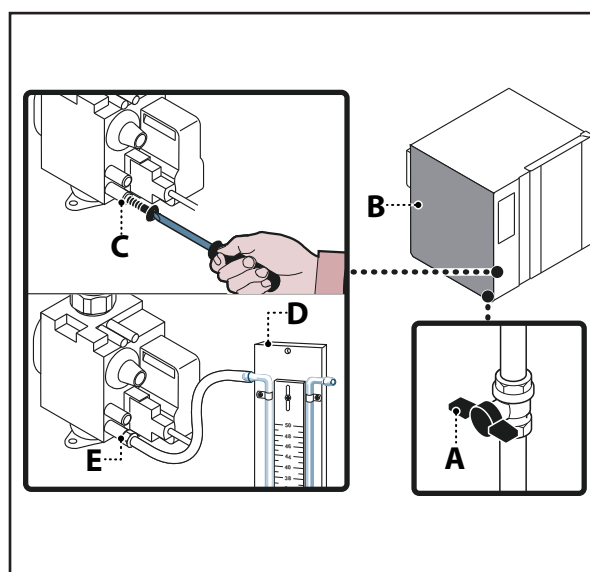
Adjustments must be carried out by authorised, qualified staff, in accordance with the relevant legal requirements.

CHECKING GAS PRESSURE

To carry out this operation, proceed as follows.

- 1) Turn off the gas supply tap (A).
- 2) Undo the screws to remove the side panel (B).
- 3) Unscrew the screw (C).
- 4) Connect the pressure gauge (D) to the pressure test point (E).
- 5) Turn the gas supply tap (A) back on.
- 6) Switch on the appliance (see point "Switching the appliance on and off" of the user instructions manual) and carry out a cooking cycle without food at the maximum temperature.
- 7) Check that the pressure gauge reading complies with the values (see table below).

Gas type	Test point pressure	Supply pressure
Natural gas	1.13 kPa	1.13 kPa
Propane	2.75 kPa	2.75 kPa



- 8) Switch off the appliance, turn off the gas supply tap (A), and disconnect the pressure gauge (D) and retighten the screw (C).

- 9) Replace the panel (B) and retighten the screws when the operation is complete.

CHECKING THE COMBUSTION EXHAUST GASES

Once the appliance has been connected (see page 8), proceed to analyse the combustion exhaust gases as described:

- 1) Acquire an exhaust gas analyser and calibrate the instrument in accordance with the instructions in the operator's manual supplied with it.
- 2) Insert the exhaust gas analyser's measuring pipes into the appliance's exhaust gas discharge lines.
- 3) Switch on the appliance (see point "Switching the appliance on and off" of the user instructions manual).
- 4) Start the "CO/CO₂ Measurement" procedure.
- 5) Check the CO and CO₂ emission values first at minimum power (cold), then at maximum power, and then at minimum power (hot) again.
- 6) Check that the readings obtained are as required by the manufacturer.
- 7) Fill in the relative test report (enclosed) and send it to the manufacturer to activate the Warranty.

Important

The maximum exhaust gas temperature at the outlet is about 400°C.

AUS

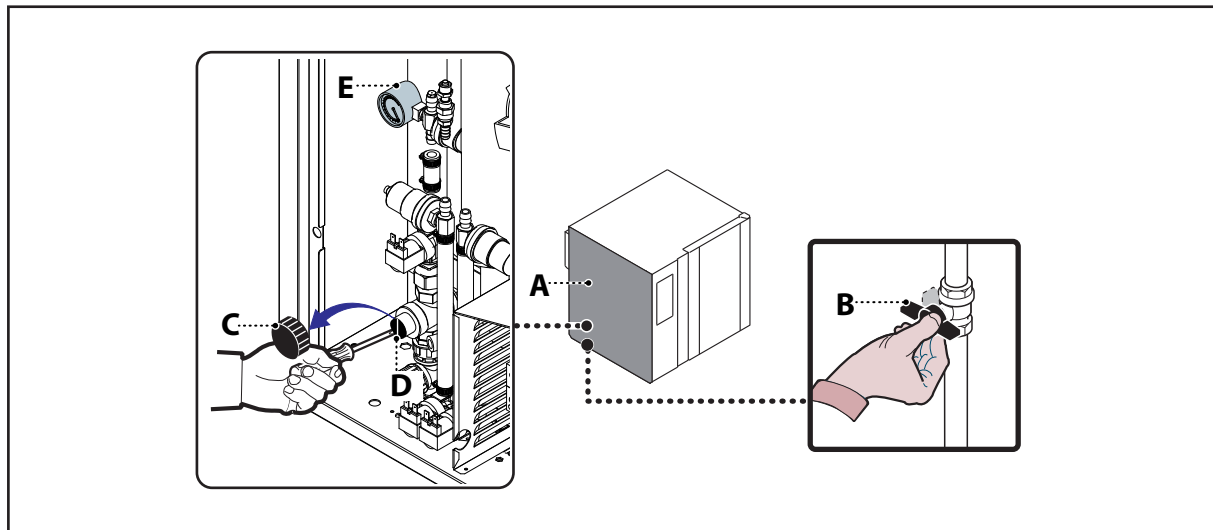
ADJUSTING THE WATER PRESSURE

To carry out this operation, proceed as follows.

- 1) Undo the screws to remove the side panel (A).
- 2) Turn on the water supply tap (B).
- 3) Unscrew the ring nut (C).
- 4) Turn the cooking chamber water intake screw (D) to bring the pressure reading on the pressure gauge (E) to 1 bar.

If the water pressure is too low, install a device to increase the pressure.

- 5) Retighten the ring nut (C).
- 6) Replace the panel (A) and screw the screws back into place.
- 7) Turn the water supply tap (B) back off when the operation is complete.



REPLACING PARTS

INSTRUCTIONS AND WARNINGS FOR REPLACING PARTS



Important

Before carrying out any replacement procedure, activate all the safety devices provided and decide whether staff at work and those in the vicinity should be informed. In particular, turn off the gas and water supply taps, cut off the electricity supply to the appliance using the master switch and prevent access to all devices which might cause unexpected health and safety hazards if turned on.

If worn parts have to be replaced, use original spare parts only.

The manufacturer declines all responsibility for injury or damage to components due to the use of non original parts, or extraordinary work on the appliance which may modify the safety requirements without the manufacturer's authorisation.

When ordering components, follow the instructions provided in the parts catalogue.



Caution - Warning

Replacement operations must be carried out by authorised, qualified staff, in accordance with the relevant legal requirements.

REPLACEMENT OF THE BURNER NOZZLE

To carry out this operation, proceed as follows.

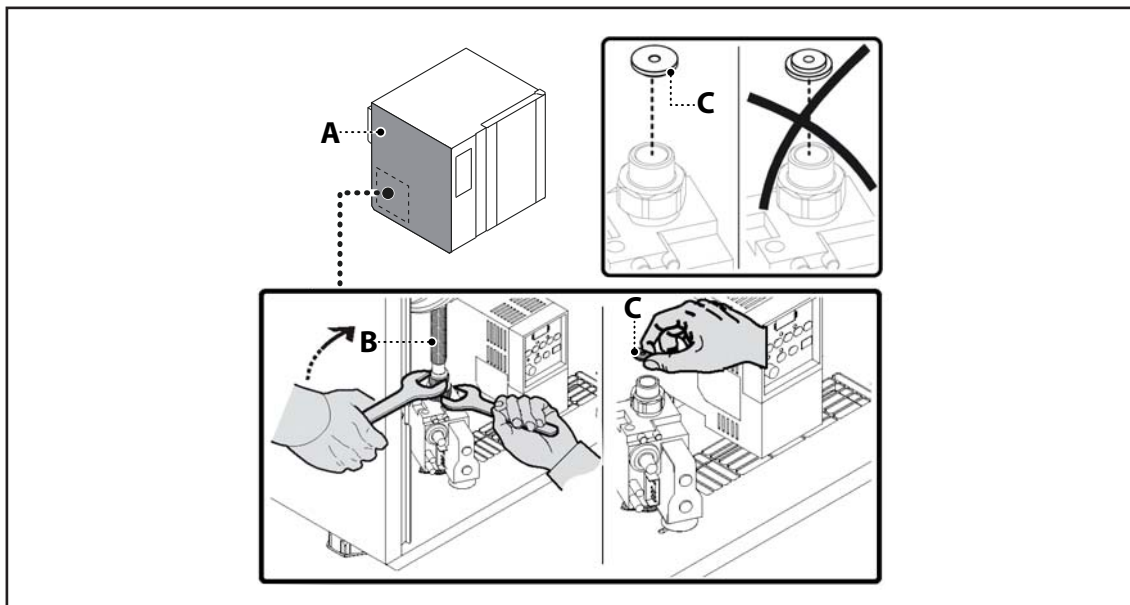
- 1) Undo the screws to remove the side panel (A).
- 2) Disconnect the gas supply line (B).
- 3) Remove the injector (C) and replace it with the one suitable for the type of gas in use (see table below).

Gas type	Burner nozzle (mm/100)			
	BX61	BX101	BX82	BX122
Natural gas	Ø 635	Ø 605	Ø 635	Ø 640
Propane	Ø 465	Ø 485	Ø 485	Ø 500

Important

Take care to ensure that the nozzle (C) is correctly positioned (see diagram).

- 4) Reconnect the pipe (B), replace the panel (A) and retighten the screws when the operation is complete.

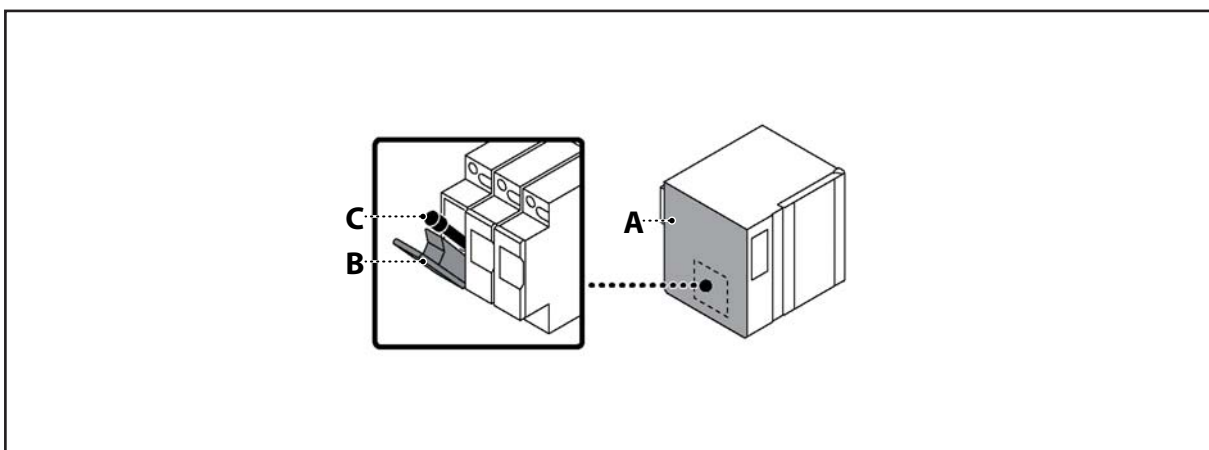


AUS

REPLACING THE FUSE

To carry out this operation, proceed as follows.

- 1) Undo the screws to remove the side panel (A).
- 2) Open the fuse-holder (B) and replace the damaged fuse (C).
- 3) Replace the fuse-holder and the side panel when the operation is complete.



CHANGING THE LAMP



Caution - Warning

Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

To carry out this operation, proceed as follows.

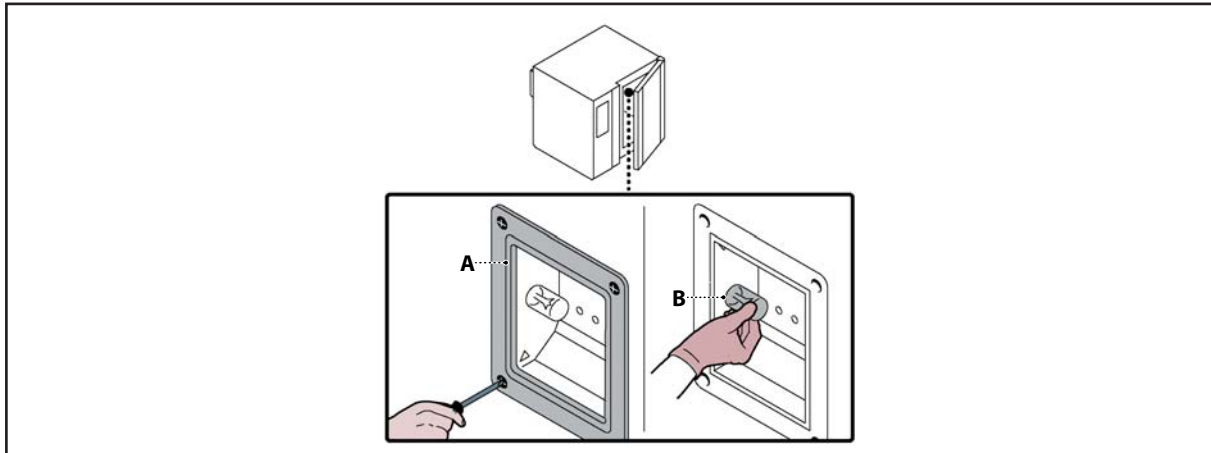
- 1) Undo the screws and remove the lamp cover (A).
- 2) Extract and replace the lamp (B).



Caution - Warning

During the procedure, take care not to touch the lamp directly; wear protective gloves if necessary.

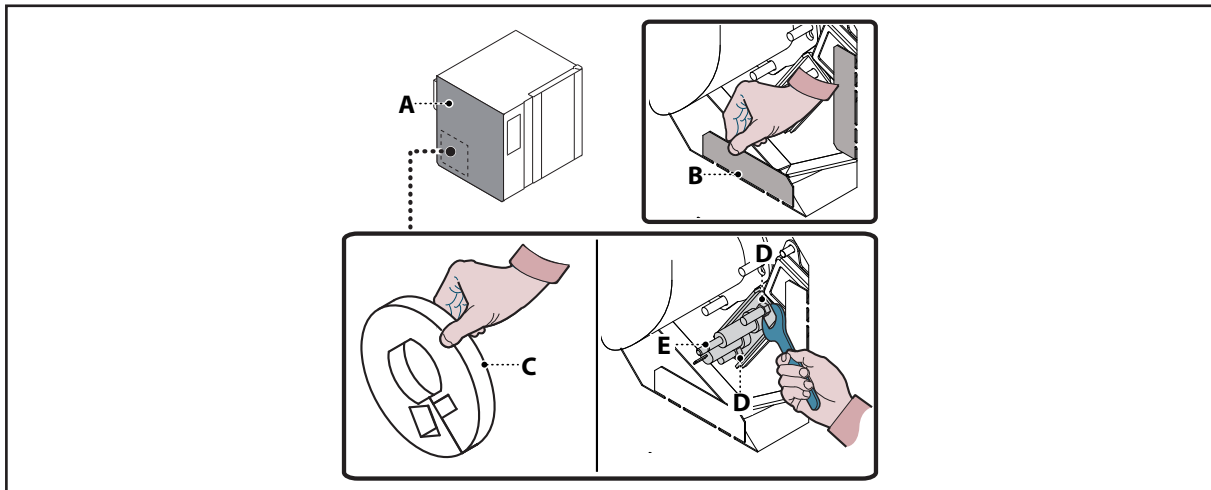
- 3) Replace the lamp cover (A) and retighten the screws when the operation is complete.



CHANGING THE IGNITION PLUG

To carry out this operation, proceed as follows.

- 1) Undo the screws to remove the side panel (A).
- 2) Open the tangs (B) and remove the guard (C).
- 3) Undo the nuts (D) to remove the ignition plug unit (E).
- 4) Replace the guard and close the tangs when done.



APPLIANCE DECOMMISSIONING, DEMOLITION AND DISPOSAL

When decommissioning the appliance, a series of procedures must be carried out to ensure that the appliance and its components are not a hindrance and are not easily accessible.

To ensure that the appliance cannot constitute hazards for people or the environment, all energy sources (electricity, etc.) must be disconnected and rendered unusable, and any liquids present must be drained (lubricants, fluids, etc.).

Place the appliance in a suitable area which is not easily accessible, with barriers to prevent anyone from accessing it.

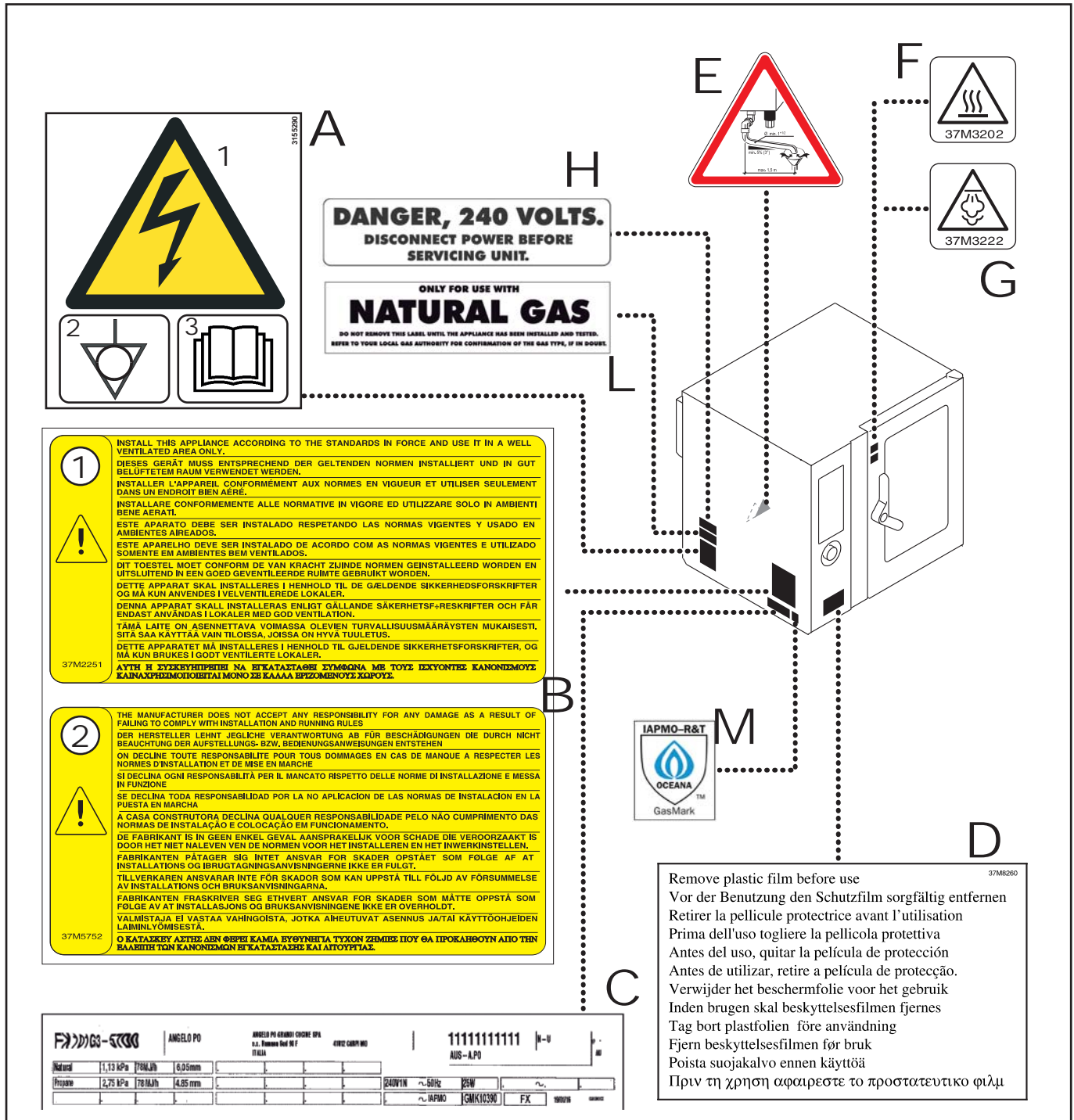
When scrapping, sort all components by chemical characteristics and dispose of them separately in accordance with the relevant legal requirements.



Important

Do not dump non-biodegradable products, lubricating oils, and non-metallic components (rubber, PVC, resins, etc.) in the environment. Dispose of them in compliance with the relevant laws.

SAFETY AND INFORMATION SIGNS

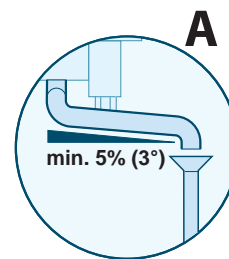
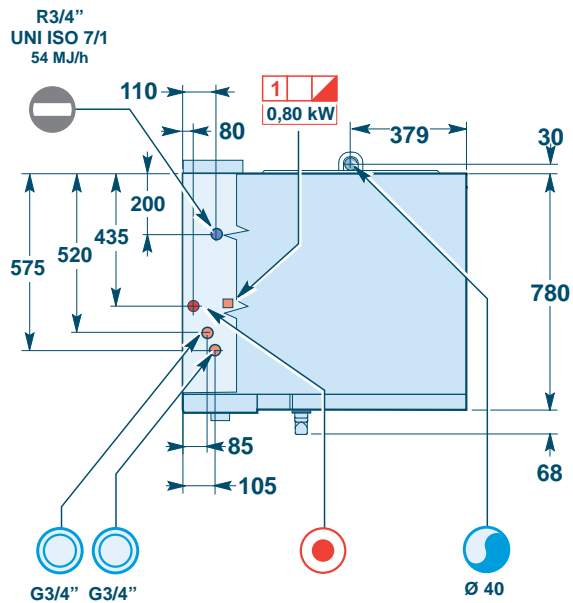
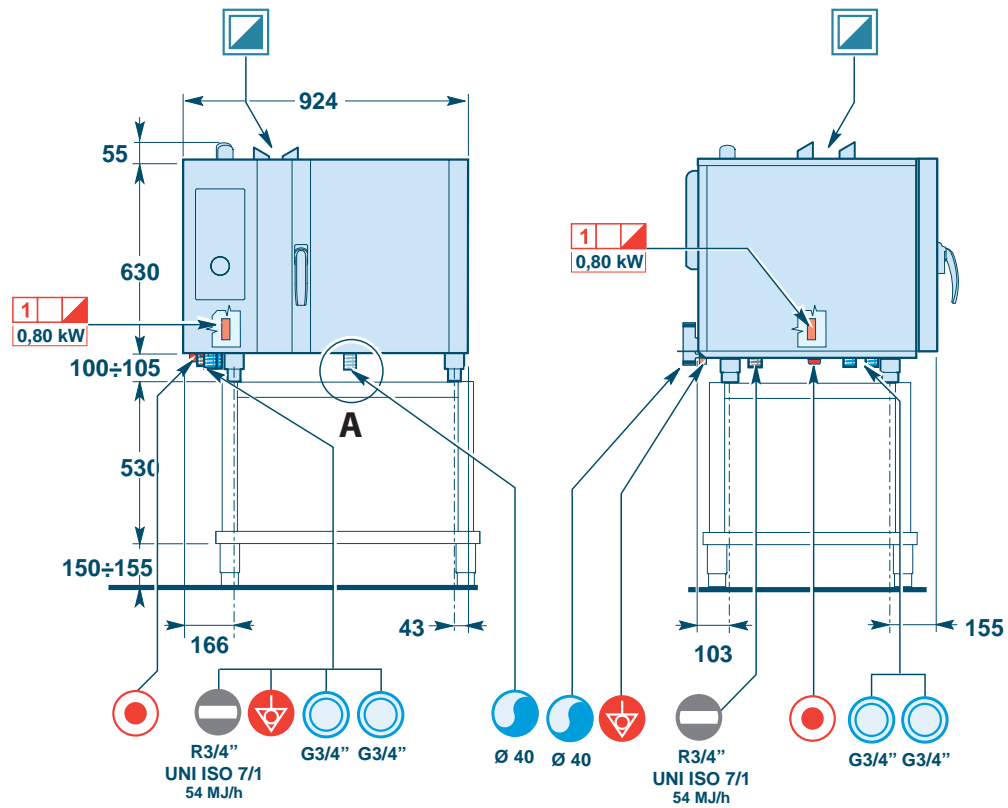


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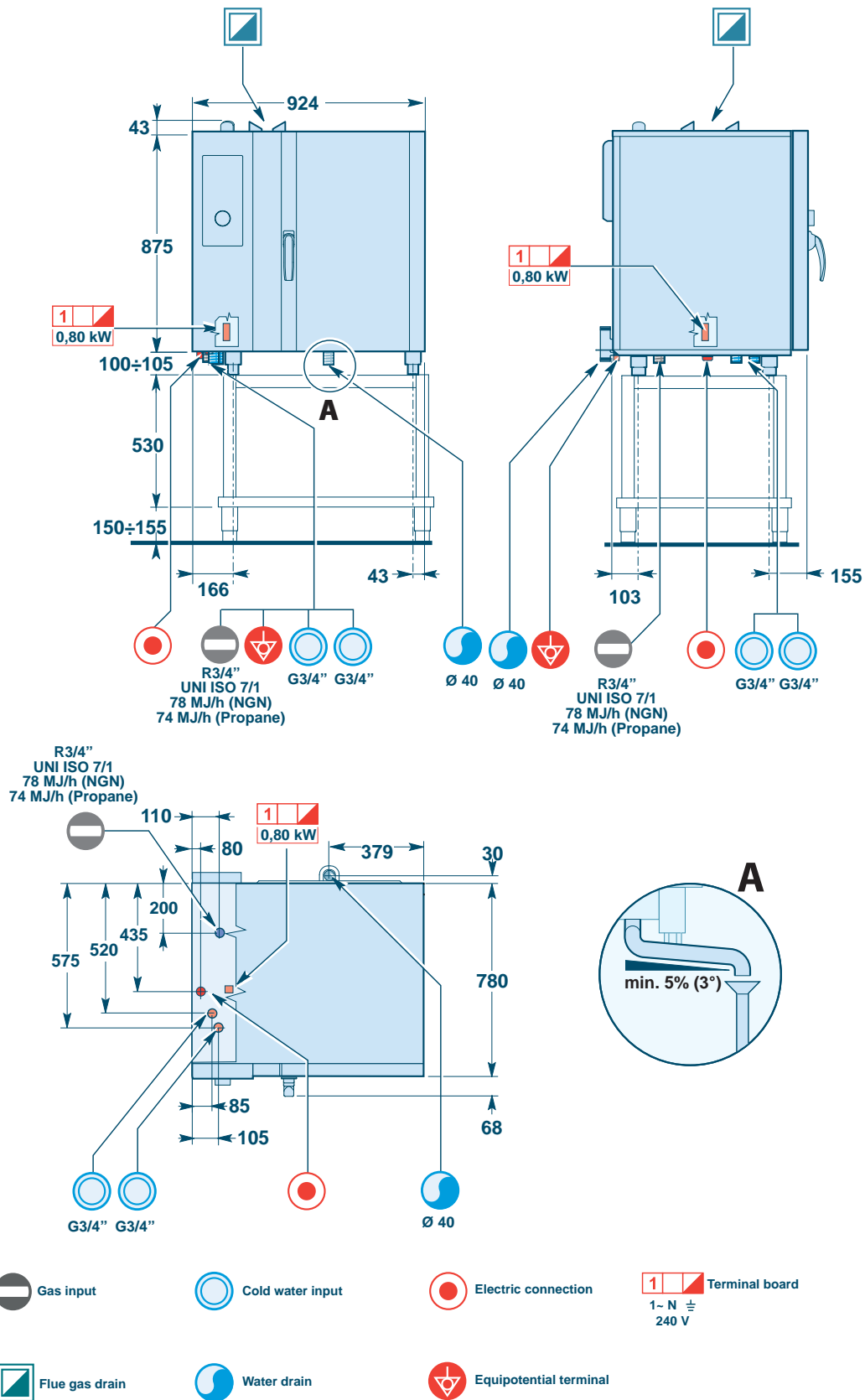
- A) 1** Electrocution hazard
 - 2** Equipotential terminal
 - 3** Read the manual carefully before carrying out any procedure.
- B) 1** All relevant regulations must be complied with. "Install in compliance with the relevant regulations and use in well ventilated premises only".
 - 2** All relevant regulations must be complied with. "No liability is accepted in case of failure to comply with the installation and commissioning instructions".
- C) Nameplate with manufacturer and appliance data.**

- D)** Remove plastic film before use.
- E)** Water drain.
- F)** Watch out for hot surfaces.
- G)** Take care, very hot steam.
- H)** Danger 240 volts.
- L)** Only for use with natural gas..
- M)** IAPMO marking.

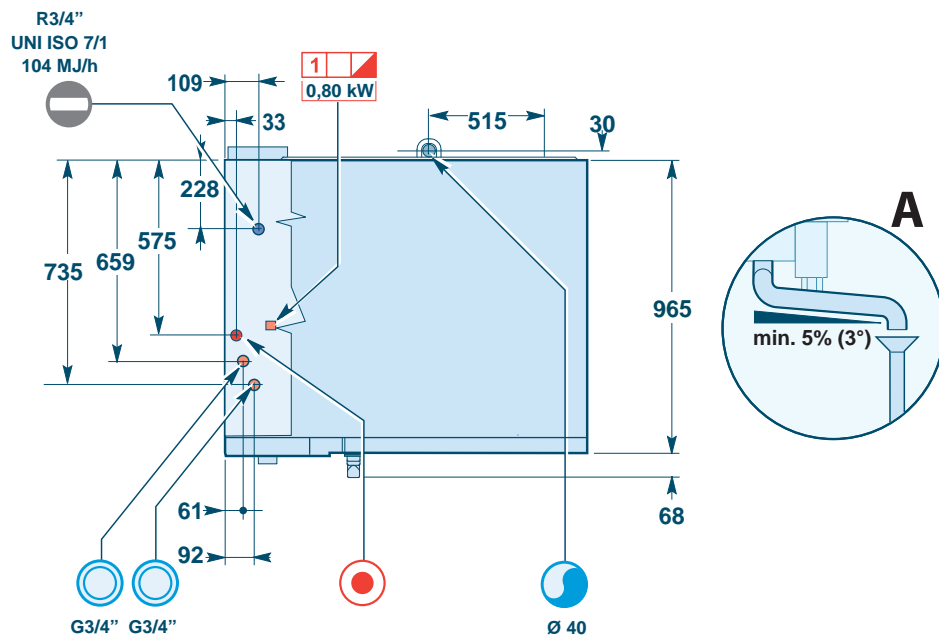
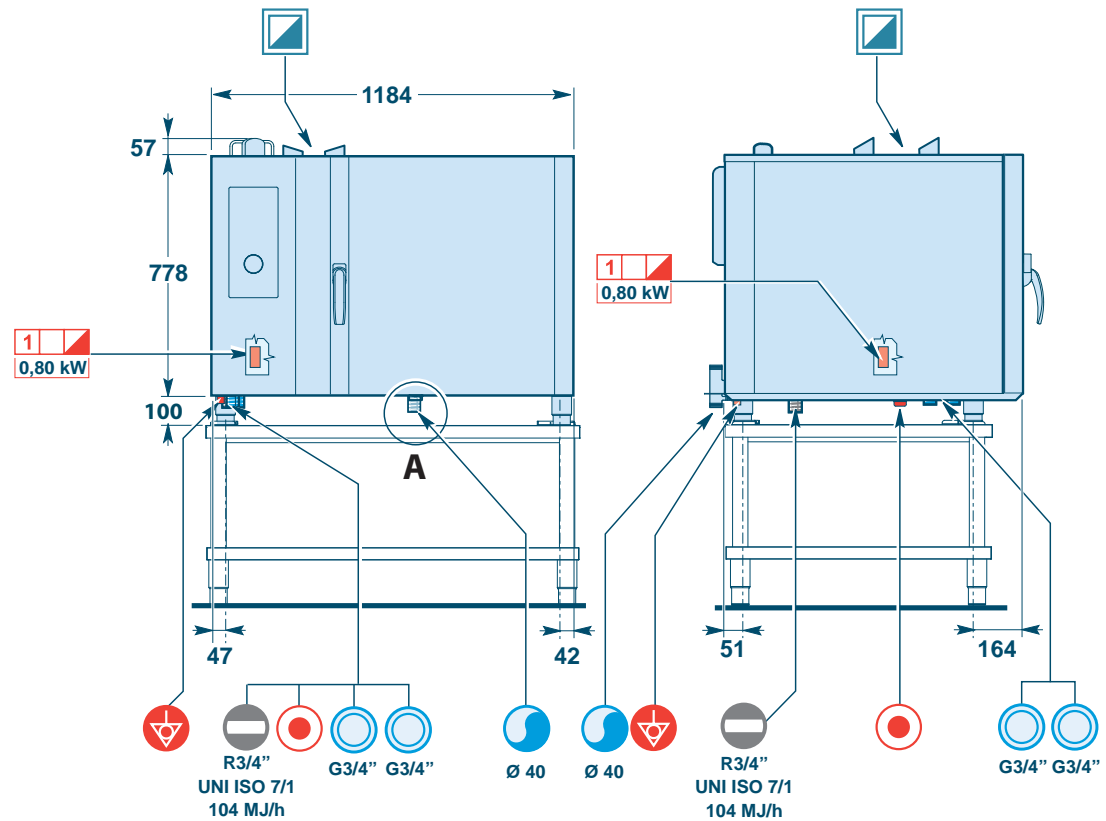
OVEN CONNECTION DIAGRAM (BX 61 G)



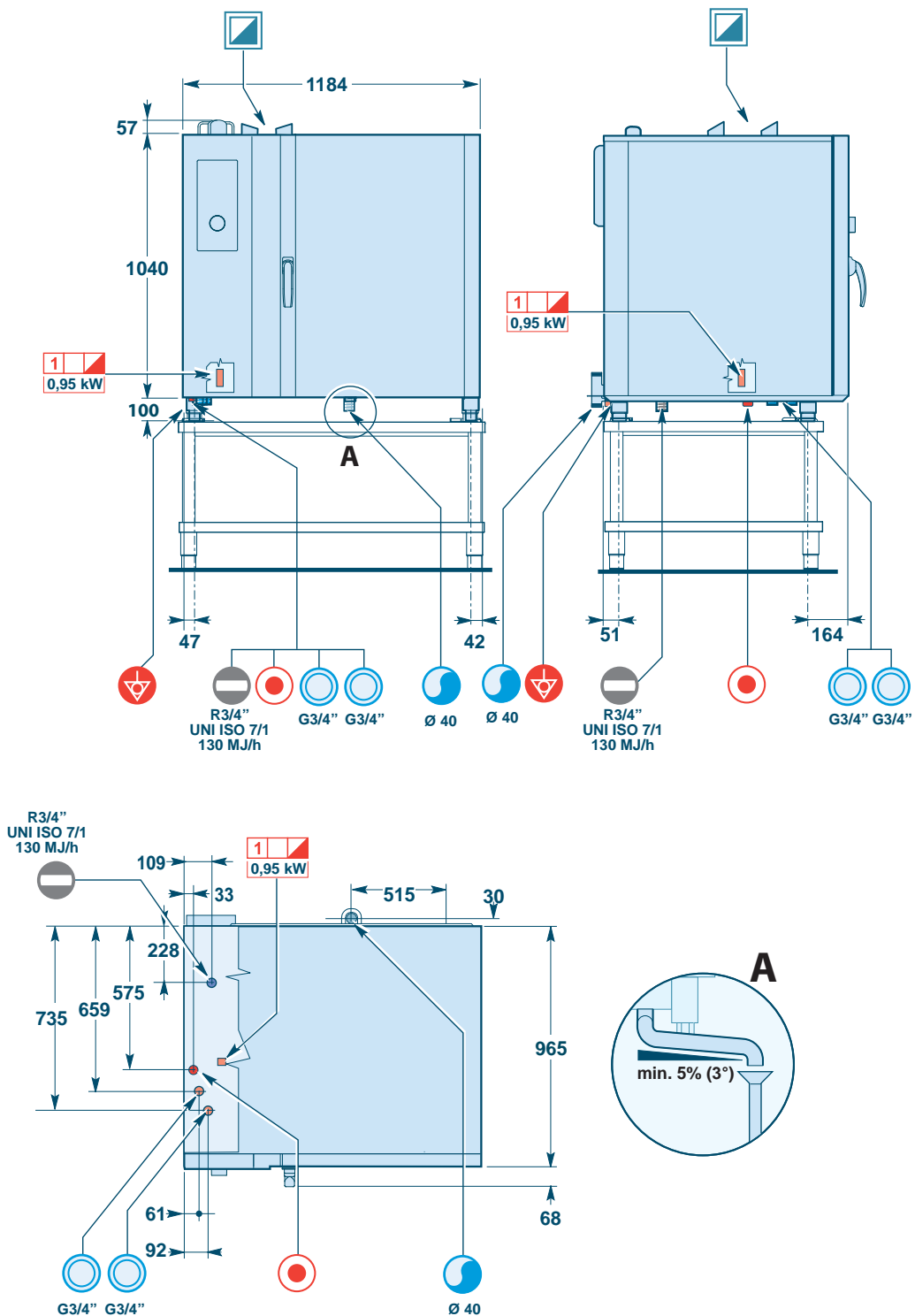
OVEN CONNECTION DIAGRAM (BX 101 G)



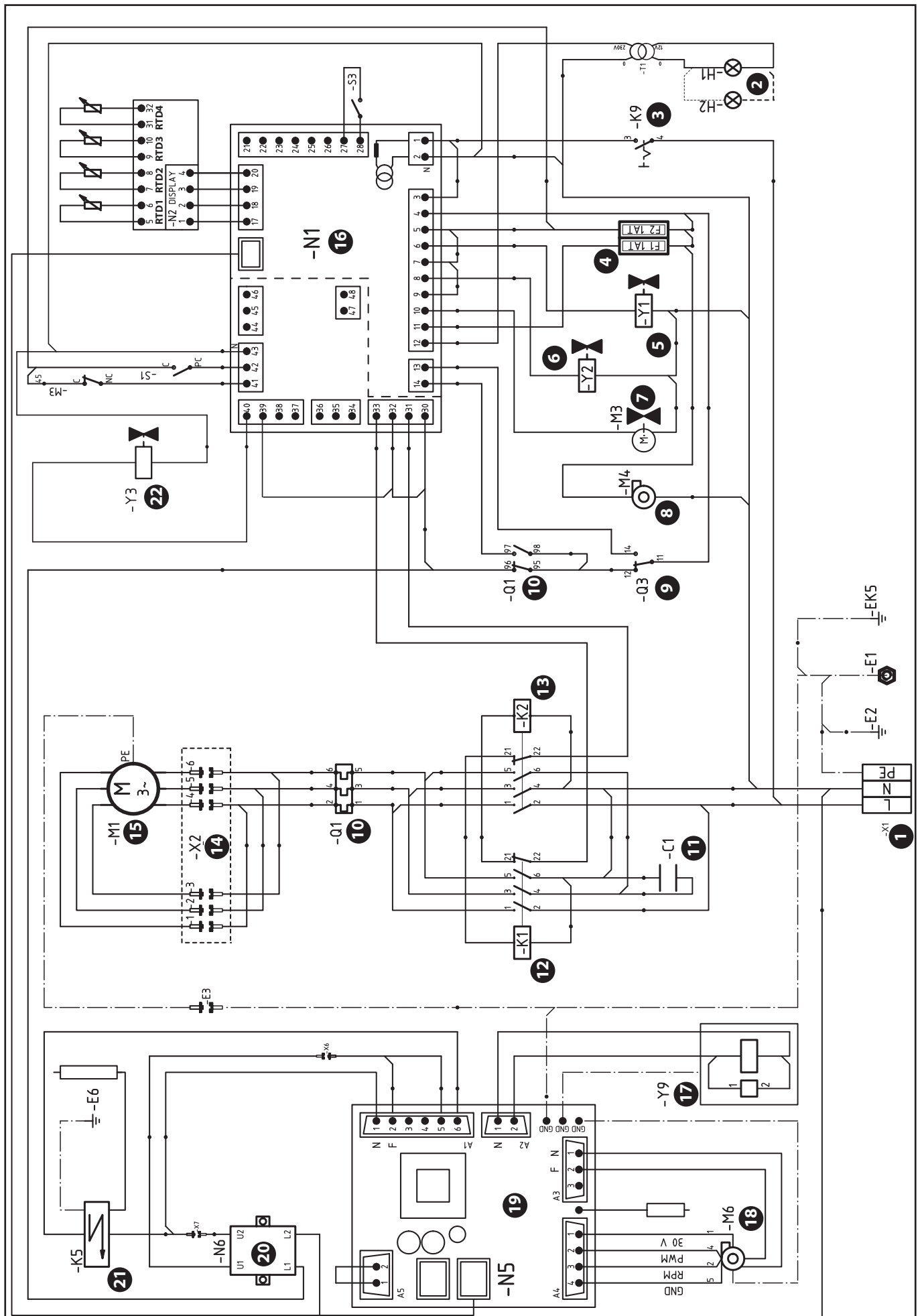
OVEN CONNECTION DIAGRAM (BX 82 G)



OVEN CONNECTION DIAGRAM (BX 122 G)



ELECTRICAL SYSTEM DIAGRAM (BX 61-101-82-122 G_230V)



<i>Rif.</i>	<i>Description</i>
1	Terminal board
2	Oven lamp
3	Switch
4	Fuse
5	Chamber water solenoid valve
6	Drain water solenoid valve
7	Motorized valve
8	Rear panel fan
9	Safety thermostat
10	Thermic overload relay
11	Motor capacitor
12	Anti clockwise motor contactor
13	Clockwise motor contactor
14	6-pin connector
15	Fan motor
16	Electronic card
17	Gas valve
18	Burner fan motor
19	Burner control board
20	LC filter
21	Igniter
22	Chamber rinse water solenoid valve

RTD1	Chamber probe
RTD2	Core temperature probe
RTD3	Drain probe
RTD4	Optional probe



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