

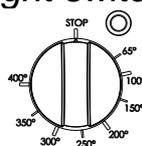
# CITIZEN EP 70

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



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# 1. INTRODUCTION

The modular “CITIZEN EP70” oven represent the new way to make traditional ovens used for “fast food” .

They are designed and manufactured to demanding mechanical and electrical standards and are built to last. Made out of stainless steel and the baking surfaces is in a special refractory material to enable a proper diffusion of the heat.

The modular “CITIZEN EP70” oven with single chamber and double chamber is built as a single compact unit, and of modern design. This design ensures a large production in a small space and at lower costs.

“CITIZEN EP70” has been designed with the user in mind.

“CITIZEN EP70” to satisfy everybody’s needs.

The Manufacturer thanks you for choosing one of our ovens. We can assure you that you have made a good choice as we have been making quality products for decades now and never engaged in counterproductive penny-pinching in our selection of the best available materials.

## 2. HOW TO USE THIS MANUAL

⚠ This manual should be kept near to the equipment itself so it can be quickly and easily consulted. The manual must travel with the equipment if it is moved to another owner as the latter may not be considered complete or safe without it.

Please take note of the code and revision numbers which are behind the back cover. If this copy should get mislaid or destroyed you can order another one by referring to the codes.

⚠ This manual is divided up into a number of chapters. All of these should be read by the installers, maintenance staff and the final user, both in relation to its **safe use** and in order to obtain the best result from this product.

Despite this we also give below some useful indications on how to look things up quickly in the various chapters.

⚠ **The paragraphs with this symbol contain essential safety information. They must all be read both by the installers and by the final user and any of his staff who may use the equipment. The manufacturer shall not be held liable for any damage which may occur as a result of failure to observe the norms indicated in these paragraphs.**

⊕ The paragraphs with this symbol contain important information which can be used to avoid damage being caused to the equipment. It is the user's own interest also to read these paragraphs carefully.

**Chapter 3** describes the field of use of the equipment and provides the characteristics and figures which may be needed when choosing, installing and using it. It should be used as a reference to check the use which is intended to be made of the equipment corresponds to that for which it was designed, and whenever it is necessary to know an exact size value relating to the equipment.

**Chapter 4** provides all the information necessary for the installation of the equipment. The manual is primarily written for specialised staff but may be read in advance also by the final user to prepare and set up the space and plant necessary for the proper working of the equipment.

**Chapter 5** is for reference whenever the user wishes to clarify specific aspects of the equipment operation. **It is not advisable to use these chapters as a way to learn how to use the equipment.**

**Chapter 6** is useful for the user who has to learn to use the oven from scratch. It guides the user through the essential operations for switching on, use and switching off of the equipment in safety. To exploit all the possibilities of the equipment the user should refer to chapter 5.

**Chapter 7** provides all the information required for the cleaning of the equipment i.e. all those operations which have to be carried out by the user in order to ensure that the equipment continues to function safely (especially from the point of view of hygiene) and generally obtains the best results at all times.

**Chapter 8** provides the information necessary for proper periodic and extraordinary maintenance e.g. repairing or replacing of the equipment.

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

**Chapter 9** provides the information necessary for the decommissioning and demolition.

 These maintenance operations must be carried out by specialised staff.

## 3. TECHNICAL SPECIFICATIONS

### 3.1 Product identification

This manual refers to the electric single-chamber and twin-chamber oven mod. CITIZEN EP70.

### 3.2 Conformity to directives

The electric oven mod. CITIZEN EP70 bear the compulsory mark **CE** which guarantees their conformity to the following European directives:

2014/35/CE Low Tension Directive

2014/30/CE Electromagnetic Compatibility Directive

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

### 3.3 Envisaged use

The electric oven mod. CITIZEN EP70 has been designed to cook pizzas and delicatessen products, in pans or directly on refractory bedplates.

 **The electric oven mod. CITIZEN EP70 is intended for professional use in the catering sector (Pizzerias, Fast Food, etc.) and are exclusively intended to be used by qualified staff.**

The operations envisaged in normal usage are the opening and closing of the doors, the loading and unloading of the products from the bedplates of the baking chamber, switching on, regulation, switching off and cleaning of the equipment.

### 3.4 Technical specifications

The following table shows the baking module technical specifications.

	<b>CITIZEN EP70 / 4+4 “double chamber” (CITIZEN EP70 / 4 “single chamber”)</b>			<b>Units of measurement</b>
<b>Weight</b>	152 (90)			Kg
<b>External dimensions</b>	995x990x590 (995x990x350)			mm
<b>Cooking chamber size</b>	700x700x120			mm
<b>Capacity (pizzas ø32-33cm)</b>	4+4 (4)			n°
<b>Electrical feed</b>	three-phase + neutral	three-phase	single-phase + neutral	
<b>Frequency</b>	50 o 60			Hz
<b>Voltage</b>	400-3N	230-3	230-1N	Vac
<b>11.2 kW (5.6 kW) Version</b>				
<b>Total electrical power</b>	11.2 (5.6)			kW
<b>Current</b>	16.2 (8.1)	28.1 (14.1)	48.9 (24.5)	A
<b>Electrical connection</b>	Plugless 4 or 5 lead cable			
<b>Cooking chamber light:</b>				
<b>Type</b>	halogen			
<b>Power</b>	35			W
<b>Cooking control</b>				
<b>Temperature control</b>	separate for oven roof and bedplate			
<b>Maximum temperature which can be set</b>	400			°C
<b>Ambient conditions</b>				
<b>Temperature</b>	0-40			°C
<b>Maximum humidity</b>	95% without condensation			

Table 3.1. Technical specifications

## 4. INSTALLATION

 **WARNING:** These installation instructions are intended only for staff which is qualified for the installation and the maintenance of electrical and/or gas plants. Installation by any other person may cause damage to the equipment, persons, animals or things.

Furthermore in the place where you have to install the equipment, it is necessary to make any modifications or additions to the electrical and/or gas plant in the building in which the equipment is being installed, the person carrying out such alterations must obtain certification that the works have been carried out in accordance with the norms in force in that country.

### 4.1 Delivery checks

Unless otherwise agreed the products are carefully packed in a strong wooden crate with a blister sheet of nylon to protect them from shocks and humidity during transit and are delivered to the importer in the best possible condition.

We recommend, however, that the packaging is checked on arrival to ensure that there are no visible signs of damage. If there are any such signs indicate their nature on the receipt which has to be signed by the driver.

Once the equipment is unpacked check to see if it has suffered any damage. Also check that any parts which are delivered unattached to the equipment are present (see paragraph 4.6). If there has been any damage to the equipment and/or any parts are missing do not forget that the transport company will accept complaints only up to 15 days from the delivery day and that the manufacturer will not be held liable for damage suffered to its products during transit. We are nevertheless willing to help you in presenting your complaint.

 If there is any damage do not attempt to use the equipment and call upon professionally qualified staff.

## 4.2 Choice of place to install the oven

The good, safe and long working of the equipment also depends on the place in which it is installed so it is advisable to carefully evaluate this before it is delivered.

Install the equipment in a dry place which is easily accessible both as regards its use and its cleaning and maintenance. The area around the equipment must be free of encumbrances.

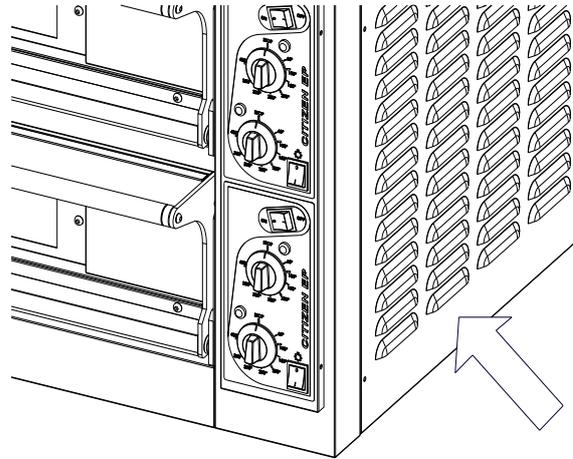


Figure 4.1. Cooling openings

**⚠ In particular it is necessary to avoid obstructing the cooling apertures. (Figure 4.1).**

**The equipment must in any case be installed at least 2 cm from the walls of the room and from other equipment.**

**⚠** Finally it is necessary to ensure that the temperature and relative humidity of the place in which the equipment is installed must never exceed the maximum and minimum values indicated in the specifications section (see 3). In particular if the maximum temperature and relative humidity are exceeded, the equipment may easily and unpredictably go out of order or be damaged in its electrical parts, thus creating a dangerous situation.

**⚠ The Manufacturer cannot answer for damage caused by ignoring these abovementioned norms as well as the information in this manual.**

### 4.3 Moving the module

When unloading and moving the module when it is packed use a fork-lift truck or transpallet which has a capacity at least equal to the weight of the module and insert the forks into the space provided in the lower part of the packing.

When moving the module which is not packed insert the forks in the upper chamber.

**⚠ In any case, to avoid unforeseen movements, take note of the position of the centre of gravity (Figure 4.2. and table 4.1.).**

**⊘ In addition, to avoid damage to the module, insert some protective material between the forks and the module itself.**

**⚠ Take care that children do not play with the packaging materials (e.g., plastic sheeting and Styrofoam): suffocation danger!**

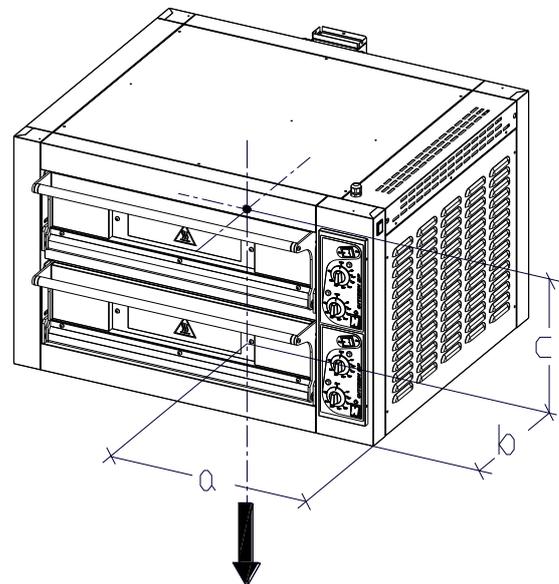


Figure 4.2. Centre of gravity

	a (mm)	b (mm)	c (mm)
<b>CITIZEN EP70 single-chamber</b>	495	435	175
<b>CITIZEN EP70 double-chamber</b>	495	435	295

Tab.4.1. Centre of gravity

### 4.4 Electrical connection

**⚠ Equipment is supplied with a cable for the electrical connection with earth lead. In observance of the current safety norms it is compulsory to connect the earth wire (yellow-green) to an equipotential system whose efficiency must be properly checked against the norms currently in force.**

**⚠ Before making any connections ensure that the characteristics of the mains supply to which the equipment has to be connected, correspond to**

the feed characteristics required by the equipment itself (see 3 and plate on equipment).

The feed cable must end in a plug which connects to an electrical feed panel with a corresponding socket and a different magneto thermal switch.

The plug-socket connection must be such that the earth lead is connected first and disconnected last and must be of the correct size for the nominal current (see 3). Suitable plugs and the industrial type CEE 17 of any which satisfy the European Norm EN 60309.

The thermal safety device must be set for the total nominal current, the magnetic safety device must be set for the instantaneous maximum current (in the case of ovens it is a little above the nominal figure, in the case of machines it is the pick up current for the most powerful motor) , while the differential device must be set to the 30 mA current (see 3.) .

The manufacturer shall not be liable for any damage which results from failure to observe the above mentioned norms.

See figure 4.4, figure 4.5 for the exact position of the feed cable output.

## 4.5 Emissions from cooking appliance

 **ATTENTION!** Proceed with the installation of the oven according to the norms defined by current legislation in the country concerning the installation of this typology of oven so as to guarantee the sustainability of a healthy working environment. For more information it is recommended that specific norms be consulted.

 **For the oven to work well, it is necessary to check that the exhaust system is drawing properly to expel vapors and cooking smells.**

**The Manufacturer cannot answer for damage caused by ignoring these abovementioned norms as well as the information in this manual.**

For the position of the vapor exhaust connections see Fig. 4.4 for the unit without top, Fig. 4.5 for the unit with top.

## 4. INSTALLATION

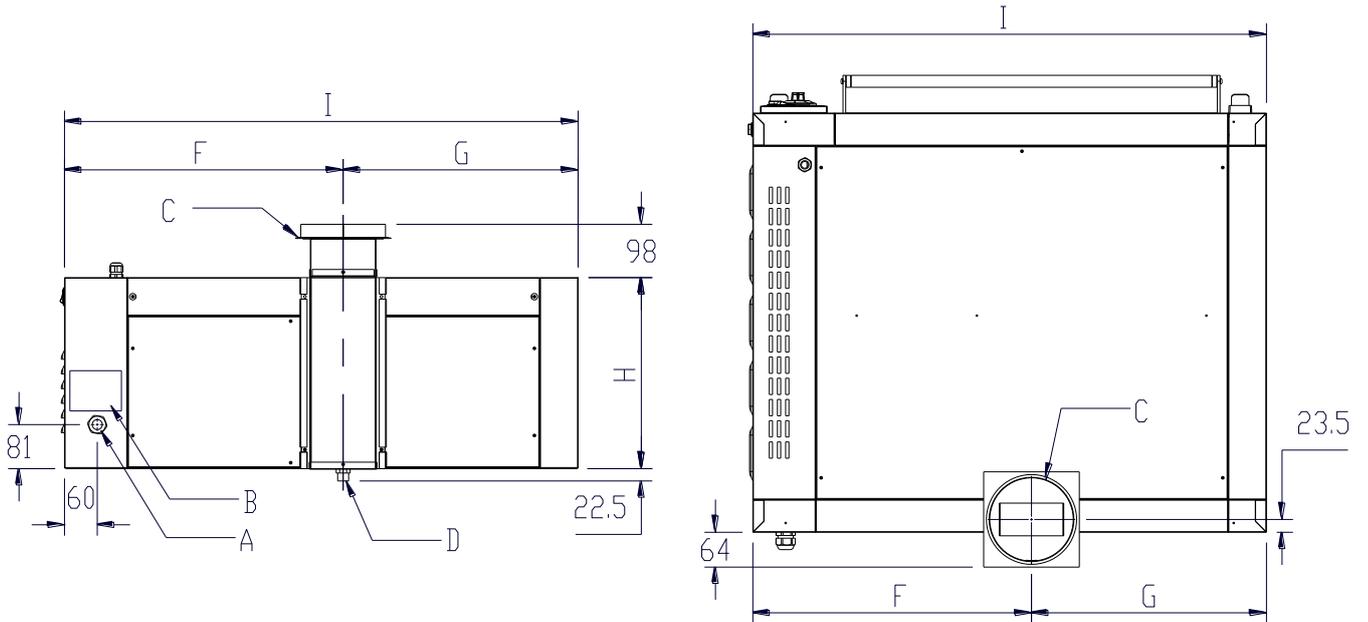


Fig.4.4 Point of entry for the electrical cable, the vapour exhaust outlet, the condensation exhaust outlet and of the information plate for the module without top.

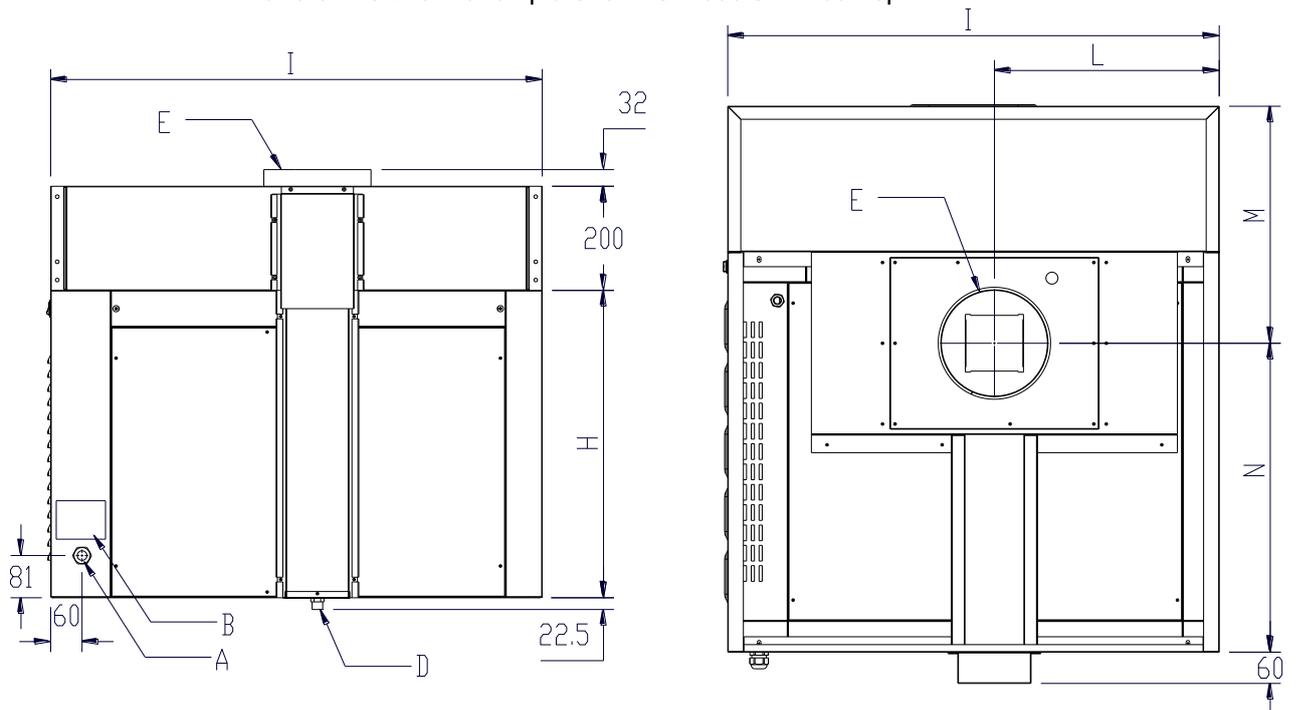


Fig.4.5 Point of entry for the electrical cable, the vapour exhaust outlet, the condensation exhaust outlet and of the information plate for the module with a top.

A= ELECTRICAL POWER INPUT

B= INFORMATION PLATE

C= VAPOUR EXHAUST CONNECTION Ø 155mm (COD. TUBO0224) \*

D= CONDENSATION EXHAUST (COD. TUBO0223)

E= VAPOUR EXHAUST Ø 200mm

	F [mm]	G [mm]	H [mm]	I [mm]	L [mm]	M [mm]	N [mm]
<b>CITIZEN EP70 single-chamber</b>	535	455	350	990	455	455	693
<b>CITIZEN EP70 double-chamber</b>	535	455	590	990	455	455	693

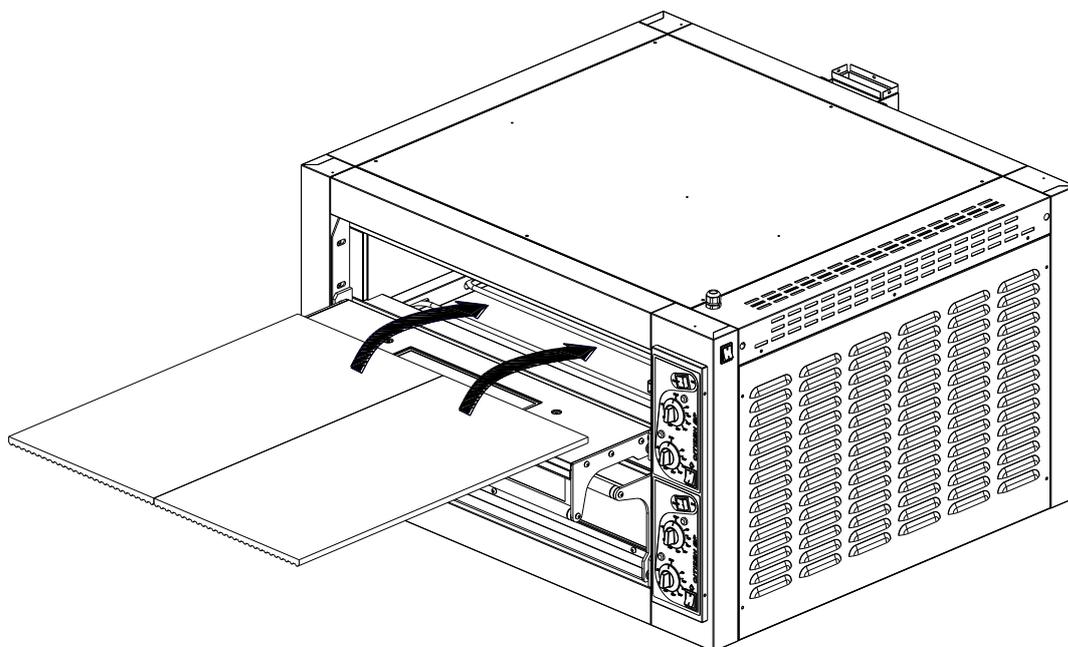
\* N.B. When the unit is consigned without top, it is supplied with a vapor exhaust connector (for Ø155mm tubing)

⚠ Check that the exhaust system creates an adequate draft for expelling vapors and cooking odors (see paragraph 4.5).

## 4.6 Checks before starting up

After completing installation of the unit a series of checks must be carried out, listed as follows:

1. check that the various disassembled parts have been assembled:
  - vapour exhaust connection, in the case of module without top (see Fig. 4.4 position C)
  - condensation exhaust (see Fig 4.4 position D)
  - refractory surfaces (see Fig 4.6)
2. check the power cable
3. check that the control panel is working
4. If present, check that the ventilation hood is working



**N.B. Insert the refractory surfaces with the corrugated surfaces facing downwards.**

Fig.4.6 Positioning the slabs of refractory material

## 5. WORKING

### 5.1 Control panel

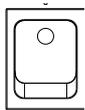
Figure 5.1. shows the control panel with all controls.

#### 5.1.1 General

Baking chamber ON/OFF switch.

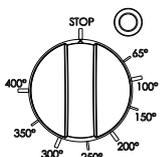


Baking chamber light switch.

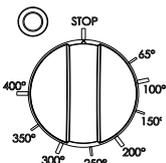


Switch for suction hood (on the upper right hand side of the oven see paragraph 5.2.4).

#### 5.1.2 Temperature control



Oven roof temperature regulator and light.



Oven bedplate temperature regulator and light.

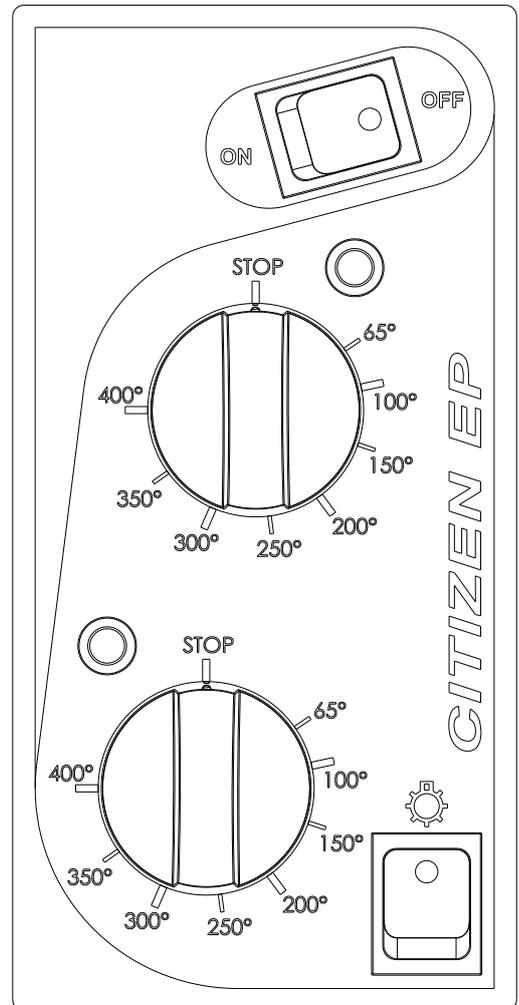


Fig.5.1. Control panel

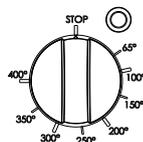
### 5.2 Control description

#### 5.2.1 Main ON/OFF switch

When this switch is OFF, all displays on the control panel and the heating elements are off. When it is ON, and the temperature regulator set at the desired value the baking chamber heating elements turn on.

## 5.2.2 Baking chamber light switch

By setting switch on “on”, the switch and the chamber light turn on.



## 5.2.3 Temperature regulators

Each baking chamber has two independent temperature regulators, one connected to the oven roof heating elements, and the other one to the bedplate heating elements. These regulators ensure an even distribution of the heat inside the baking chamber so as to obtain an even cooking.

Each temperature regulator by probe controls the temperature of its own heating element.

If the temperature regulator is set on 200°C, the heating element will operate until the temperature of 200°C is reached. Once reached this condition the heating element switches off and it will switch on only when the probe will measure a 2 degree inferior temperature from the starting temperature.

## 5.2.4 Switch for suction hood

The switch for suction hood control

is placed on the side part of the control

panel, on the upper side (Pos.1 of Fig. 5.2).

Push this switch on position “on”, the suction motors are started.

Push this switch on position “off” to stop it.

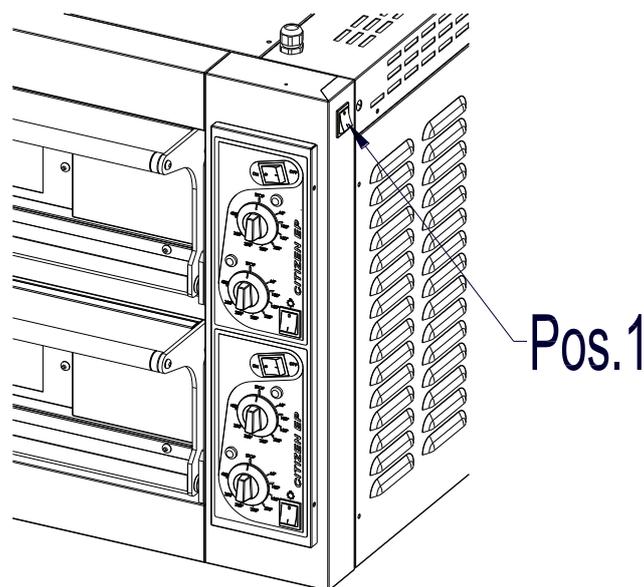


Fig.5.2

## 6. USE

### 6.1 Preparation for use

⚠ If the equipment has just been installed or has not been used for a number of days, before using it for food products, it is necessary to clean it thoroughly in accordance with the indications in chapter 7 to remove residual factory dirt, accumulations of dust or any other substances which could contaminate food products.

#### **IMPORTANT – PRE-HEATING PHASE AT FIRST IGNITION**

The components of the brand new oven (refractory stone bottom and metal parts) need to be pre-heated before being used for the first baking.

When the oven is switched on the first time, it is necessary to **HEAT IT GRADUALLY IN ABOUT 5-6 HOURS (1°h=100°C - 2-3°h=150°C - 4°h=200°C - 5°h=250°C - 6°h=300°C)**. The max temperature has to be reached at the end of this pre-heating phase.

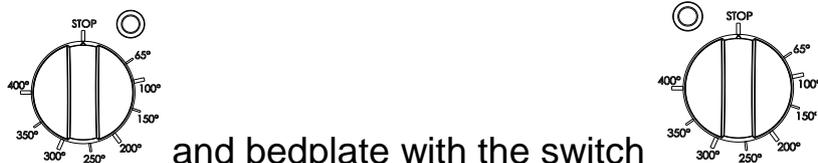
This procedure is absolutely necessary to avoid damages to any part of the oven.

### 6.2 Switching on the baking chamber ON/OFF

Turn on the light switch ON/OFF: the control panel comes on and temperature settings can be made.

### 6.3 Starting baking

At this stage set the desired temperatures of the heating elements for



the oven roof and bedplate with the switch

The oven will reach the pre-set temperature in a very short time.

If you have set the maximum temperature the oven will reach this in 40-45 minutes.

### 6.4 Loading the oven

⚠ **WARNING:** when the chamber is at its working temperature, the glass and metal parts of the door and some of the surrounding sections

reach temperatures which are dangerous for the human body. These parts are identified with the symbol , which warns of this risk.

## 6.5 General indications for good cooking

It is not possible to say exact times and temperatures for food products in general given the enormous variations they are subject to.

As regards in particular pizzas and similar products, the cooking time and the temperature depend on the shape and thickness of the dough and the quantities of the ingredients added to it. We therefore advise that a few test runs are made, especially if you have never worked with this model of oven before, starting out with a temperature of 250-300°C and bearing in mind the following points:

1. generally with lower temperatures a better quality and more digestible product is obtained, the oven is not subjected to particular stresses and lasts longer, though the cooking times become longer.
2. With higher temperatures it is more difficult to obtain even cooking but the cooking times are reduced.
3. Just after loading the oven it is normal for there to be a fall in the temperature of the oven of as much as 20-30 °C. This should not be considered a limitation of the oven but as a useful indication that at the beginning of cooking the water in the raw dough is evaporating and taking up a large quantity of heat. It is, however, always possible to set a higher temperature so that the oven reaches the desired temperature on loading. In any case if the oven is used within the limits of its maximum capacity, the temperature will start to rise again towards the end of the cooking time.
4. The oven has a maximum production capacity expressed **indicatively** in the characteristics in Kg of product per hour. If this production capacity is exceeded, the temperature of the baking chamber will fall even beyond 20-30°C. In such a case the excess quantity should be removed and you should wait until the desired temperature has returned before any further loading.

## 6.6 Switching off

At the end of each working day set again both the temperature regulators at STOP position and turn off the switch ON/OFF.

During long periods of idleness (e.g. closures for holidays) it is advisable to switch off the main switch on the electrical feed panel.

## 7. CLEANING

⚠ At the end of each working day (or more frequently if possible) it is necessary to carefully clean the cooking surface and all the parts of the oven which come into contact with the food being cooked to avoid that any food substances go off and contaminate either the working environment or later products to be cooked.

⚠ Cleaning should be carried out with the equipment switched off and at room temperature and after having switched off its electrical supply using the button on the feed panel.

### 7.1 Cleaning of any visible glass and stainless steel parts

⚠ Glass is particularly sensitive to sudden changes in temperature which can cause it to shatter into fragments. **Do not handle the glass or bring it into contact with water until it is at room temperature.**

⊘ It is also not advisable to use abrasives (abrasive sponges and such like) as they may in the long term diminish the shine of stainless steel parts and of glass. It is better to wash the various removable parts before the food residues are dry.

### 7.2 Cleaning of any refractory parts

Use a brush to remove cooking residues from the refractory surfaces in the ovens. If there are any residues stuck to the refractory surfaces, remove them carefully with a spatula.

⚠ Do not use any liquids, especially detergents, since the refractory material is porous and it is not possible to rinse it to ensure it is not contaminated by foods in contact with these surfaces.

⊘ You should also not use cleaning instruments which are too abrasive as the refractory material is fragile and could easily get chipped or even break.

### 7.3 Cleaning the oven's baking chamber

Use a soft damp sponge to clean the stainless steel or aluminium plate baking chamber, if necessary with a light, non abrasive detergent, being careful that it does not splash onto any refractory surfaces.

If there are substantial deposit of grease or fat, remove them carefully beforehand with a spatula.

⊘ Do not use abrasive detergents or corrosive materials as they could dull the stainless steel and would quickly remove the aluminium-coated steel's protective layer, causing it to become rusty in a short time.

⚠ Do not use jets of water as they could penetrate the switchboard and damage to create a danger of electrocution and/or sudden ups of the equipment.

## **7.4 Cleaning the external surface**

Use a soft damp sponge to clean, if necessary with a light non abrasive detergent, the external surfaces made of stainless steel and/or coated steel.

⊘ Do not use abrasive detergents or corrosives as they could cause the stainless steel and the coatings to become dull in the long term, and thus cause the steel sheets to become rusty.

⚠ Do not use jets of water as they could penetrate the switchboard and damage to create a danger of electrocution and/or sudden start ups of the equipment.

## 8.MAINTENANCE

 **WARNING:** These use and maintenance instructions are intended only for staff which is qualified for the installation and maintenance of electrical and gas equipment. Maintenance by other persons may cause damage to the equipment, persons, animals or things.

 In the majority of cases it is necessary to remove the fixed guards in order to carry out repairs and checks. This also renders the voltage cables accessible. **Before carrying out any maintenance operations, check that the equipment's feed cable plug is disconnected from the switchboard. Put the plug in a place where the maintenance operator can easily ascertain, during all of the work done with the guards removed, that it has been disconnected.**

### 8.1 Ordinary maintenance work

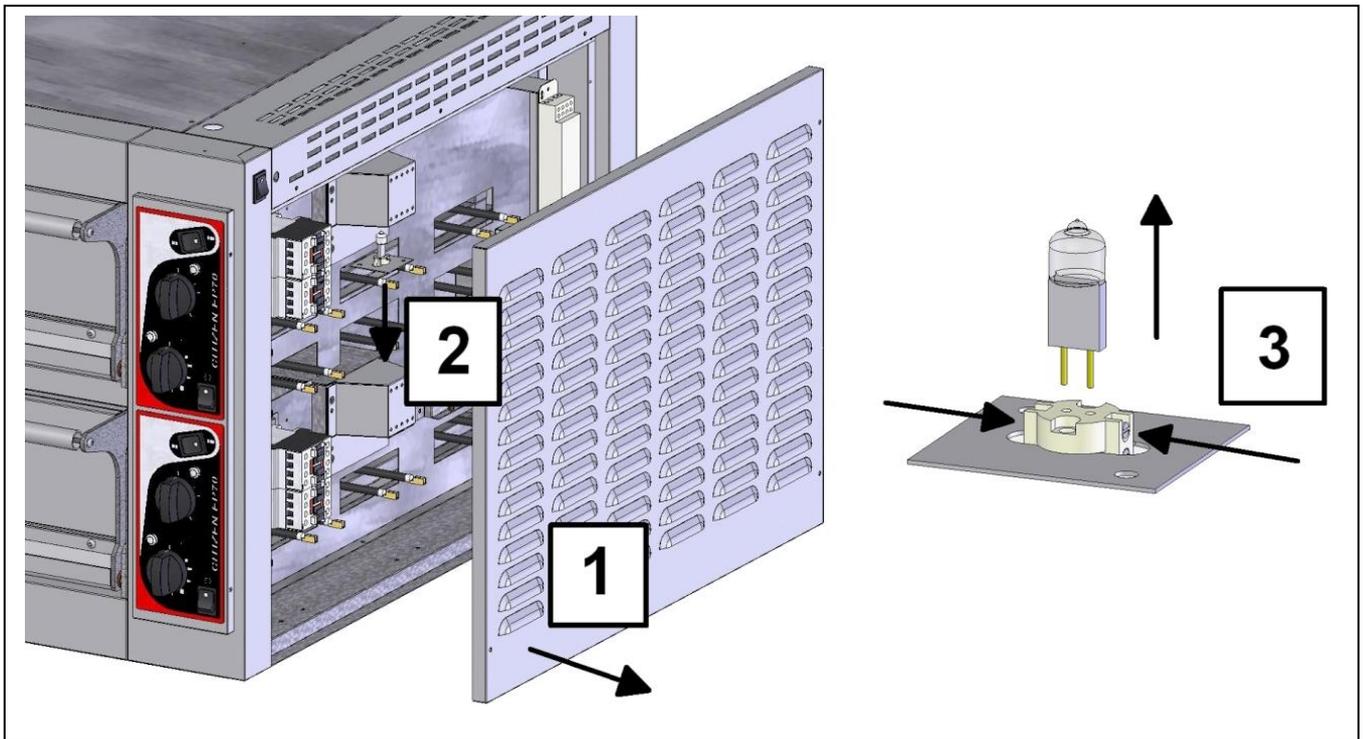
#### *8.1.1 Light replacement*

 **Disconnect the plug from the electrical feed panel.**

 The light is located in a part of the oven which has no heat insulation. This means that the external closing of that space reaches high temperatures when the oven is working.

**The light replacement should therefore be carried out only when the oven is cold, or using protective gloves.**

To change the halogen lamp in the baking chamber, it is necessary to carry out the following steps:



1. Remove the right guard,
2. Unscrew the screws which attach the glass locking unit and lamp holder.
3. Unscrew the 2 screws holding the bulb to the lamp holder and remove the bulb, and replace it with another with the same characteristics.
4. Remount the glass locking unit and lamp holder careful the wires are in the right position.

## 8.2 Safety thermostat

The safety thermostat intervenes when the temperature in the chamber goes above 500°C and de-activates the resistors. The safety thermostat has a manual reset and is sited inside the right hand panel.

To correct the error unplug the feed panel and wait for the chamber to cool down.

Remove the side panel to the right of the control panel and press the red safety thermostat button. Resetting will not occur until the temperature of the chamber has dropped below 500°C.

 Since the safety thermostat only intervenes where there are serious malfunctions, carefully check the oven's working and repair if necessary before starting up the oven again.

## 8.3 Electrical diagram

Figures 8.1, 8.2, 8.3, 8.4, 8.5, shows the electrical diagrams of the CITIZEN EP70 single chamber and double chamber oven for the 400Vac 3-N, 230Vac 3 and 230Vac 1-N versions.

**N.B.** For double chamber ovens CITIZEN EP 70, version 230Vac 1-N, due to the high total electrical absorption, you have to handle each single chamber as one-chamber ovens, each with separate electrical supply. See wiring diagrams Pict.8.3

## 8.4 Adjustment for different feed voltages

 **Warning!** To adapt the equipment to work at different feed voltages from that indicated on the initial set up label, three alterations have to be made:

- 1) to the cabling for the resistor wires;
- 2) to the cabling for the feed to the control panel;
- 3) to the application of a new label.

Carry out three alterations with care as otherwise the equipment may be unsafe.

### ***8.4.1 Cabling of wires to the resistor***

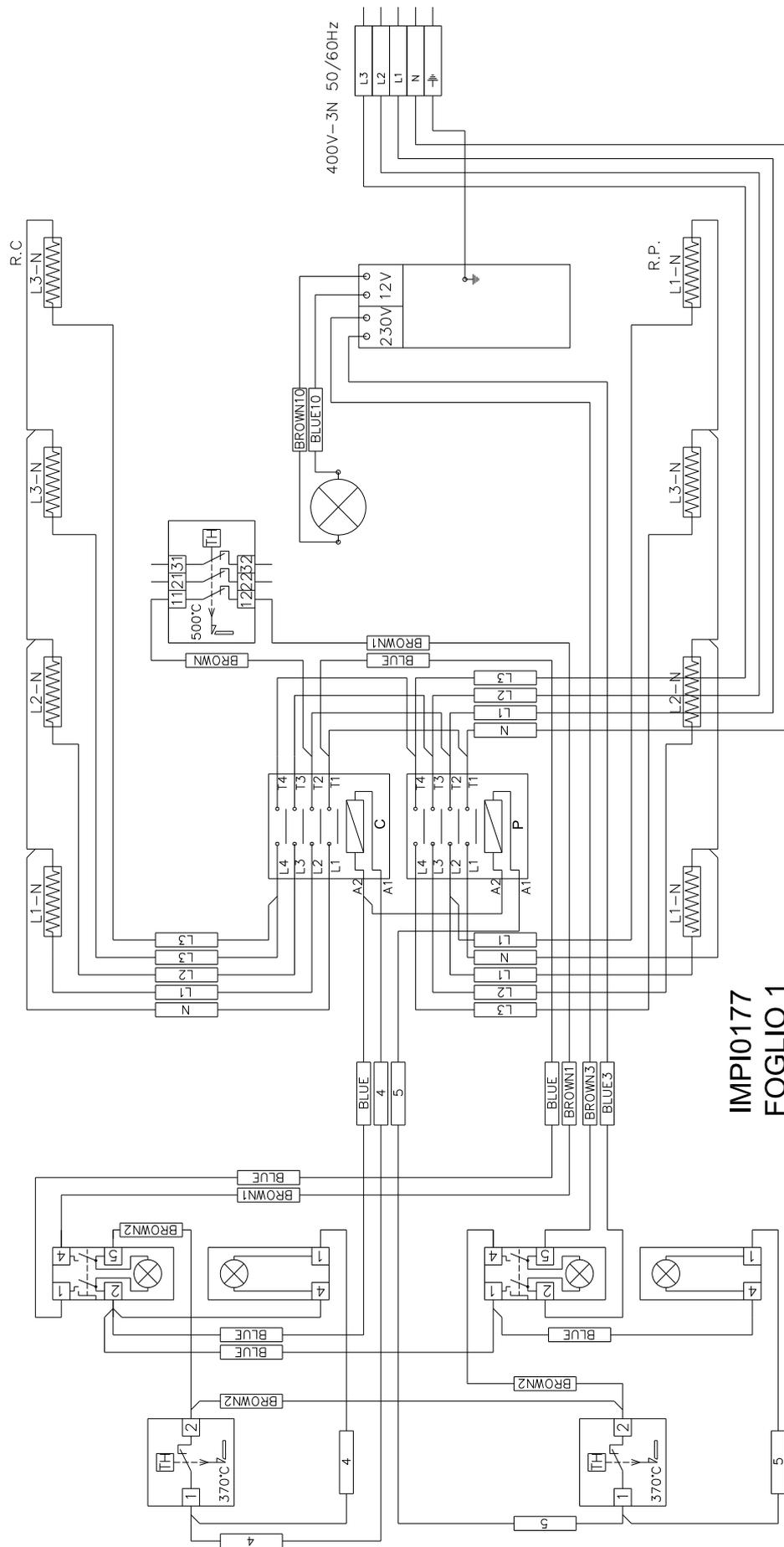
Disconnect the plug from the electrical feed panel. Remove the guard from the switchboard and disconnect all the wires from the remote-control switches' resistors and reconnect them as shown in Figure 8.1, 8.2, 8.3, 8.4, 8.5 depending on the voltage and model.

### ***8.4.2 The cabling for the feed to the control panel***

Detach the BLUE wire from the lower remote-control switch and reconnect it as shown in Figure 8.1, 8.2, 8.3, 8.4, 8.5 depending on the voltage and model.

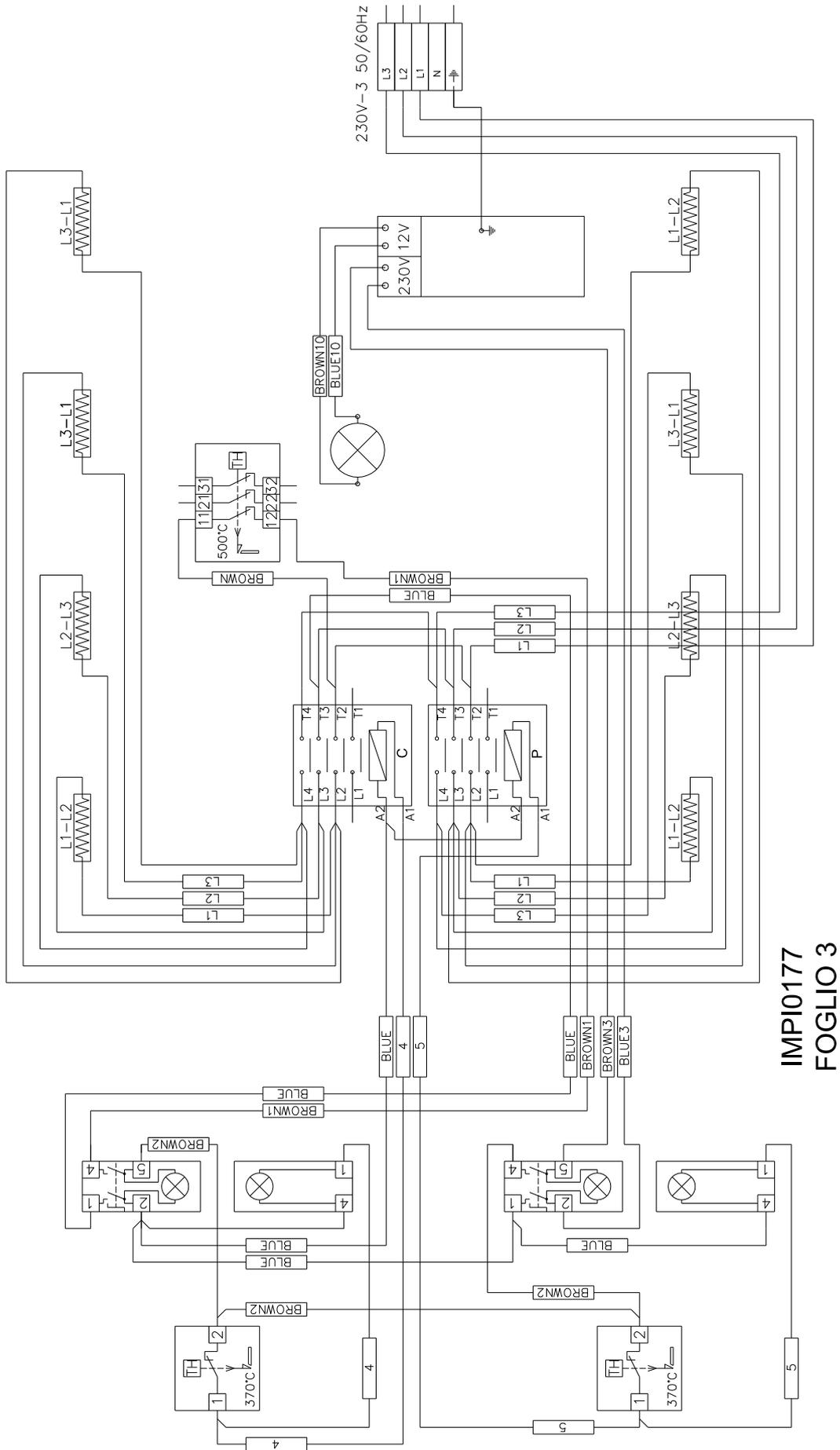
### ***8.4.3 Attachment of new label***

Stick an indelible badge with the new setting data, under the serial number plate (Figure 4.4, Figure 4.5).



IMPI0177  
FOGLIO 1

Fig. 8.1 Electrical diagram Citizen EP70 single chamber, at 400 Vac. 3-N version.



IMPI0177  
FOGLIO 3

Fig. 8.2 Electrical diagram Citizen EP70 single chamber, at 230 Vac. 3 version.

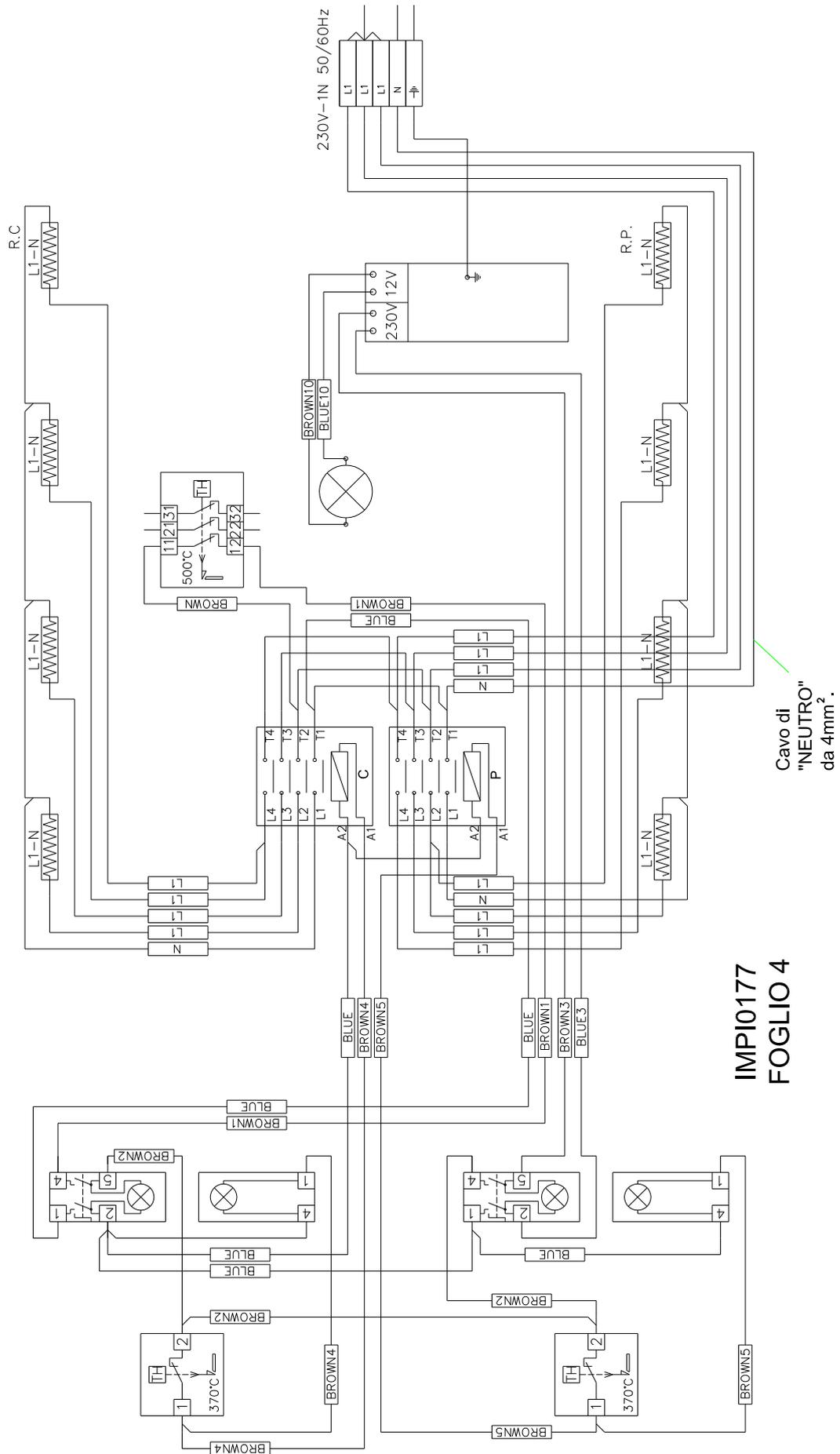


Fig. 8.3. Electrical diagram Citizen EP70 single chamber, at 230 Vac. 1-N version.

# 8. MAINTENANCE

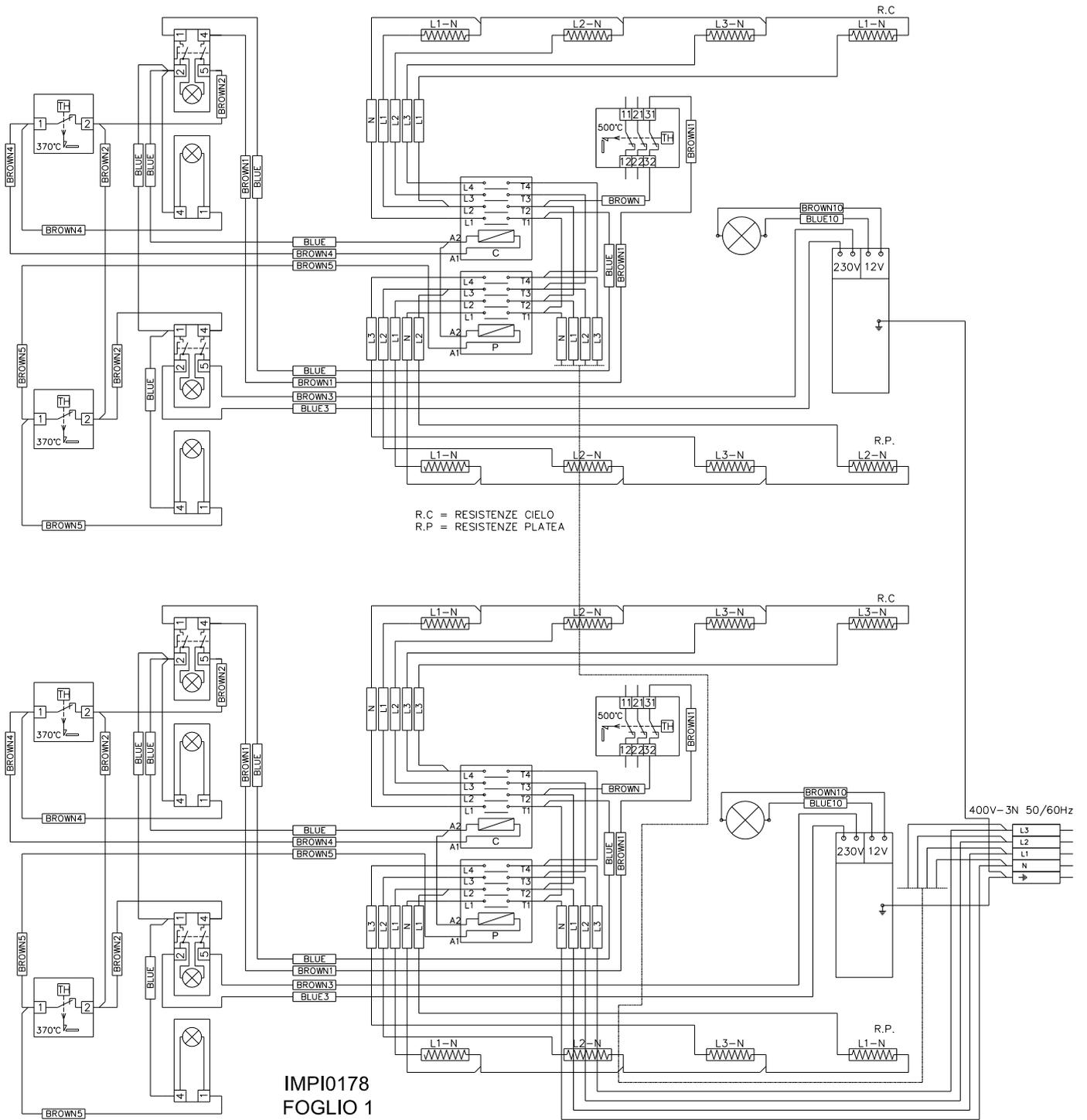


Fig. 8.4. Electrical diagram Citizen EP70 double chamber, at 400 Vac. 3-N version.

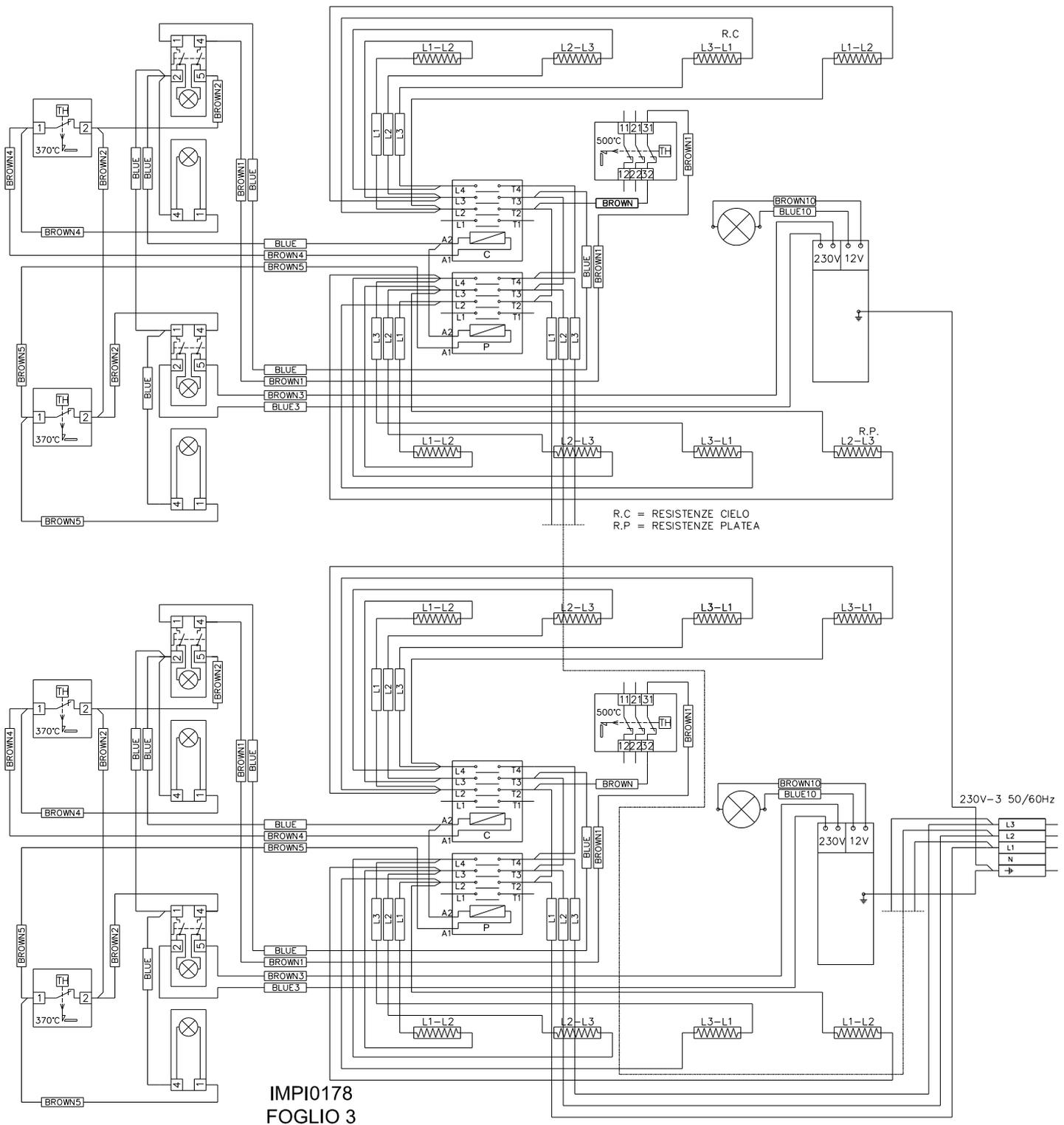


Fig. 8.5. Electrical diagram Citizen EP70 double chamber, at 230 Vac. 3 version.

**N.B.** For double chamber ovens CITIZEN EP 70 version 230Vac 1-N, see paragraph 8.3 and Electrical diagram Fig.8.3.

## 8.5 Exploded views and spare parts list

Please contact us if more complex work has to be done or if there are broken parts. In any case, in order to simplify the search for the causes of breakdowns and any replacement of damaged parts, we give below a list of spare parts and exploded views which show each of the listed parts.

The exploded views Figure 8.7, 8.8, 8.9 and Tab.8.1, Tab.8.2.

Pos	Description	Codes	
		Citizen EP70 Single chamber	Citizen EP70 Double chamber
1	EXTERNAL DOOR	PORT0471	PORT0471
2	LEFT STIRRUP	SUPP0497	SUPP0497
3	DOOR FRAME	PORT0513	PORT0513
4	HANDLE TUBE	MANI0105	MANI0105
5	INTERNAL DOOR	PORT0470	PORT0470
6	DOOR GLASS	CRIS0026	CRIS0026
7	REFRACTORY SURFACE	REFR0031	REFR0031
8	LEFT SIDE	FIAN0573	FIAN0569
9	TOP PANEL	FIAN0571	FIAN0571
10	REAR PANEL	FIAN0574	FIAN0570
11	FLUE	TUBO0218	TUBO0217
12	RIGHT SIDE	FIAN0572	FIAN0568
13	GLASS HOLDER	CARP1699	CARP1699
14	CRYSTAL LIGHT	CRIS0027	CRIS0027
15	ELECTRICAL COMPONENTS SUPPORT	SUPP0214	SUPP0214
16	CARTER CONTROLS	CART0303	CART0302
17	HEATING ELEMENT	RESI0159	RESI0159
18	RIGHT STIRRUP	SUPP0496	SUPP0496
19	BUSH	BOCC0020	BOCC0020
20	GLASS RESTRAINING FRAME	CARP1920	CARP1920
21	SPRING DOOR RIGHT	SPRI0033	SPRI0033
22	DOOR SPRING COVER	PORT0472	PORT0472
23	SPRING DOOR LEFT	SPRI0034	SPRI0034

TAB.8.1.List of spare parts

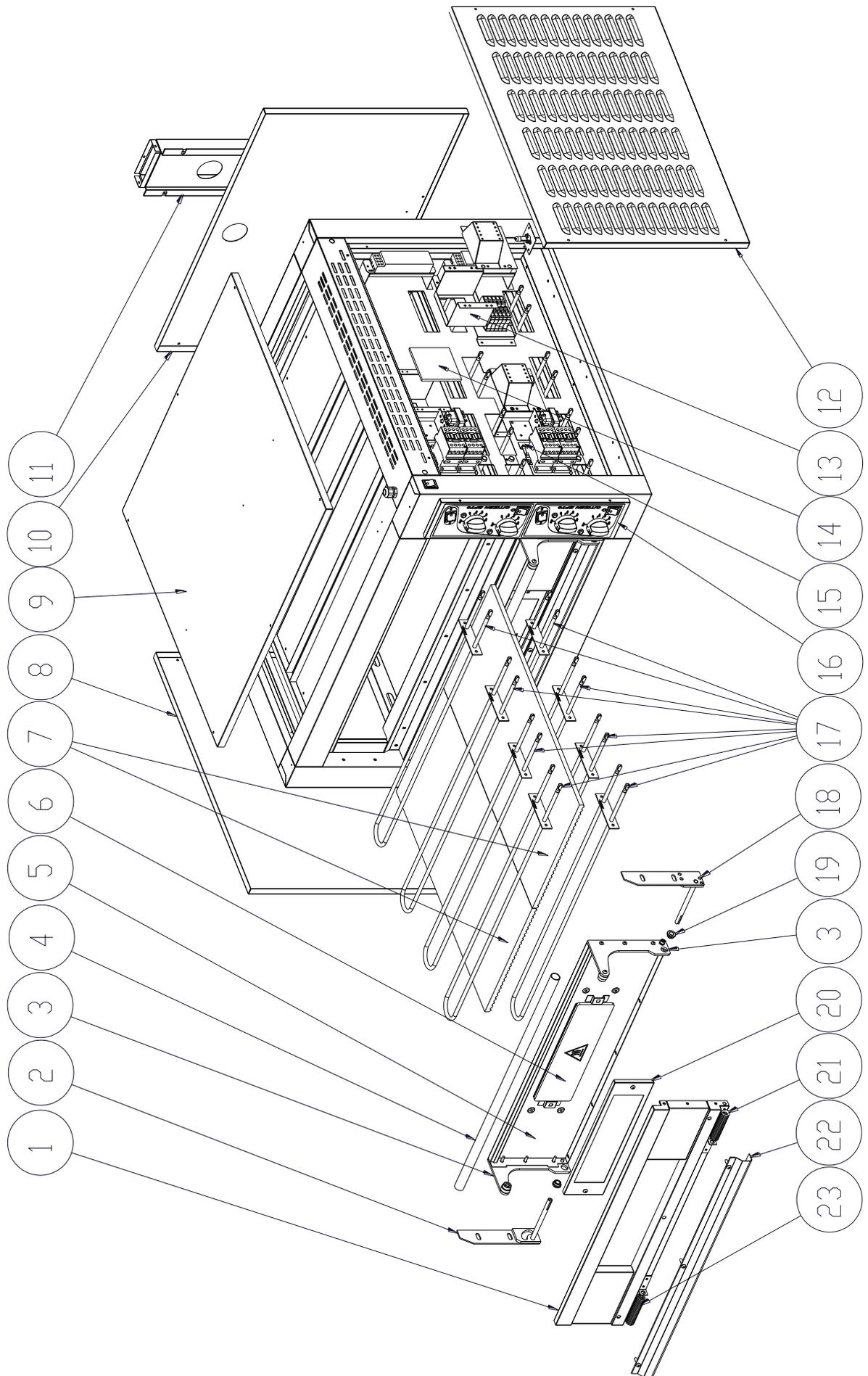


Figure 8.7 Exploded view

Pos	Description	Codes	
		Citizen EP70 Single chamber	Citizen EP70 Double chamber
1	TRASFORMER	ELET0851	ELET0851
2	COVER FOR 10 MMQ CLAMP	ELET0729	ELET0729
3	PORTGRAY 10 MMQ	ELET0718	ELET0718
4	EARTH PORT 10 MMQ	ELET0720	ELET0720
5	CLAMP LOCK	ELET0036	ELET0036
6	LAMP HOLDER	LAMP0021	LAMP0021
7	HALOGEN LAMP	LAMP0045	LAMP0045
8	SAFETY THERMOSTAT 500°C	TERM0005	TERM0005
		TERM0076	TERM0076
9	CONTROL SWITCH	ELET0432	ELET0432
10	THERMOSTAT 0-400°C	TERM0072	TERM0072
11	MEMBRANE ADHESIVE	PANN0438	PANN0438
12	BEEP SWITCH BRIGHT 0-1	INTE0037	INTE0037
13	PILOT LAMP	LAMP0069	LAMP0069
14	KNOB	MANI0110	MANI0110

TAB.8.2. List of electrical components.

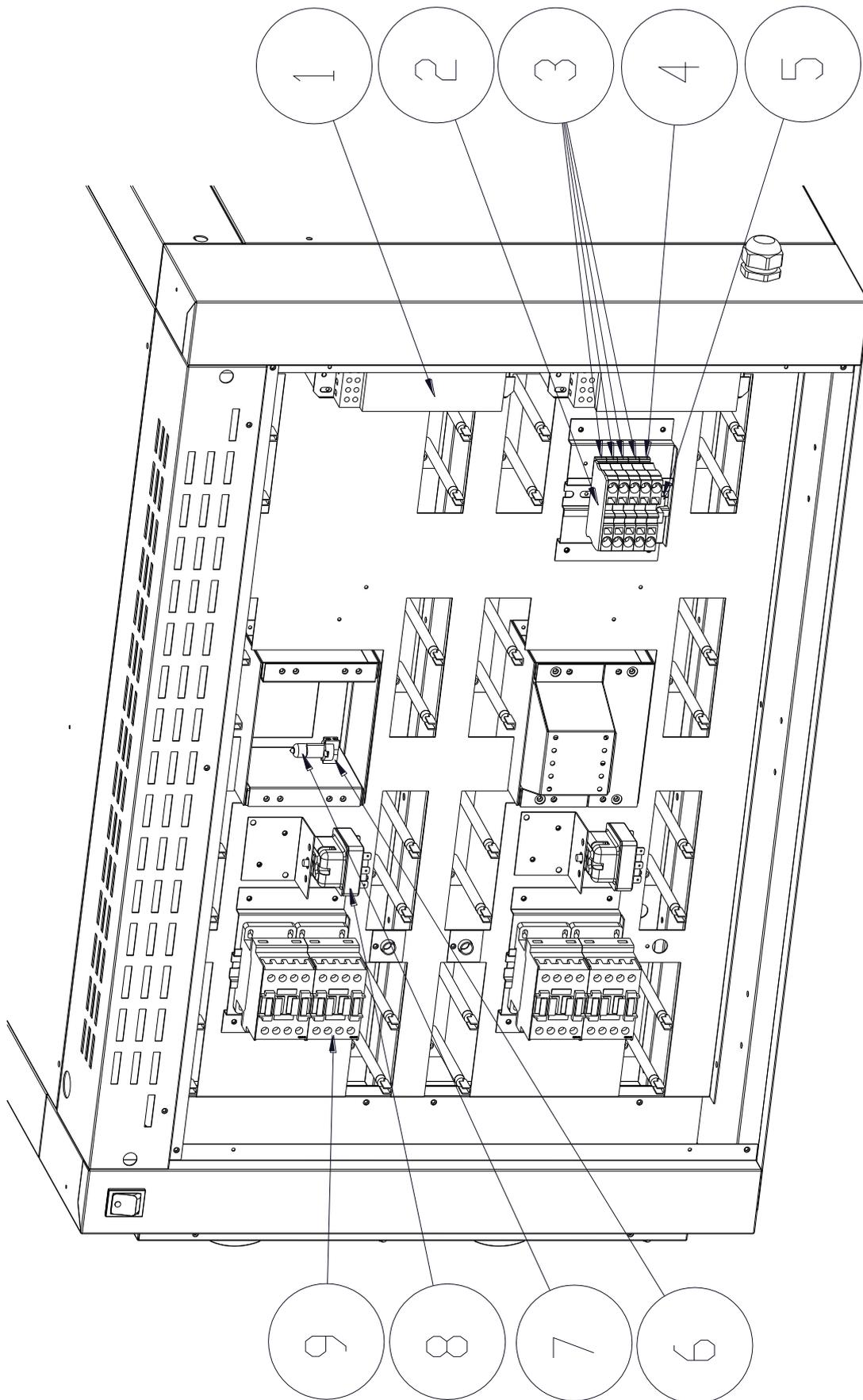


Figure 8.8 Exploded view of electrical parts

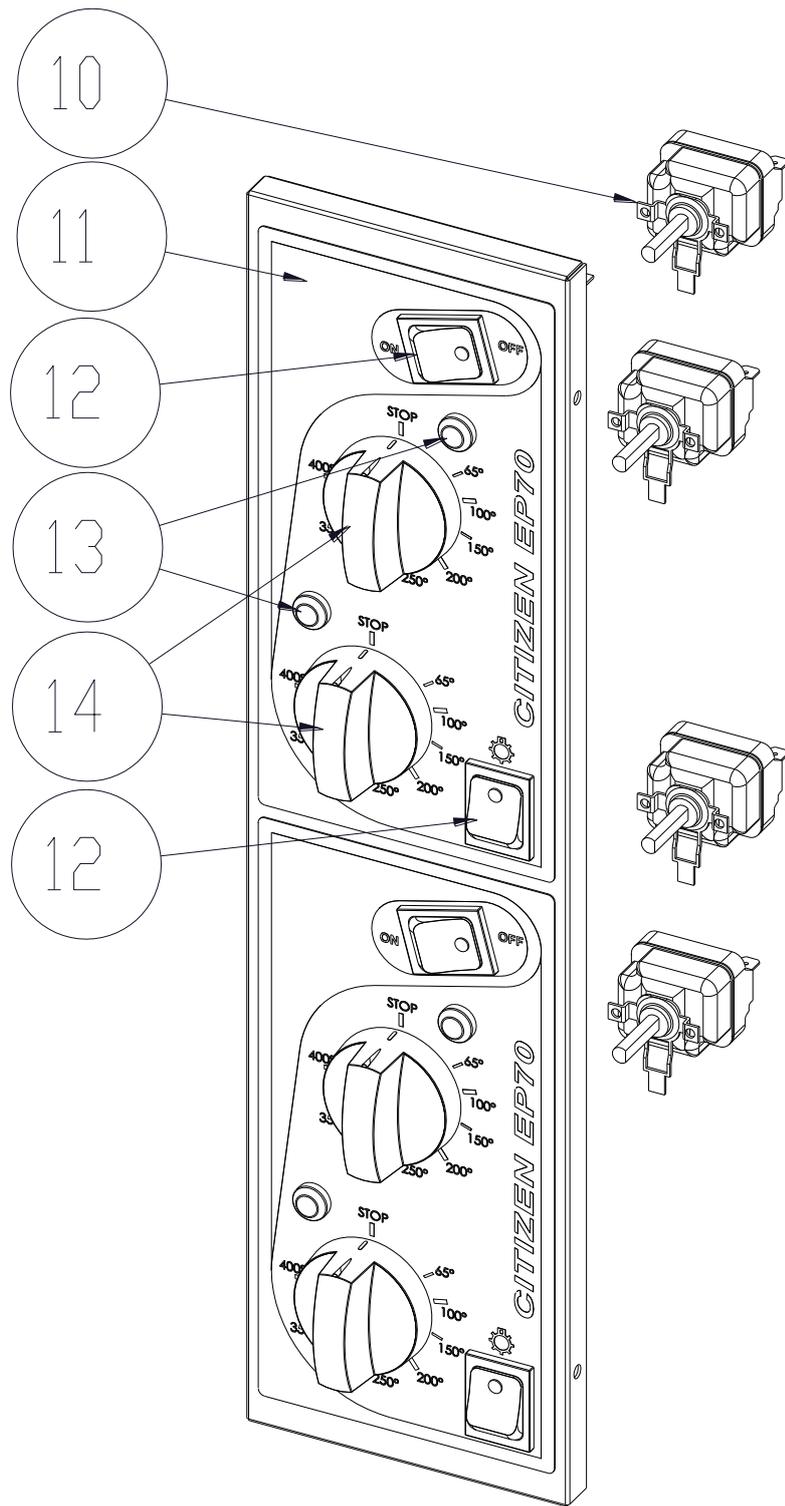


Figure 8.9 Exploded view of electrical parts

## 9. DECOMMISSIONING AND DEMOLITION

Before proceeding with the decommissioning disconnect the electrical supplies to the equipment and any other connections there may be and then move the machines using suitable means such as: forklift trucks, hoists, etc..... keeping in mind the position of the centers of gravity (see table 4.1.) indicated in the chapter INSTALLATION (4). The machines are made up of the following materials: stainless steel, coated steel sheets, plastic material, and electrical parts. For the purposes of demolition therefore the materials have to be separated in observance with the norms in force in the place where machine is being dismantled. In any case do not dispose of into the environment.



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