

- **Manuale d'istruzione**
- **User manual**
- **Bedienungsanleitung**
- **Manuel d'istruzione**
- **Manual de instruccion**
- **руководство потребителя**

**ggmgastro**  
INTERNATIONAL

**ITALIANO**

**ENGLISH**

**DEUTSCH**

**FRANCAIS**

**ESPAÑOL**

**РУССКО**

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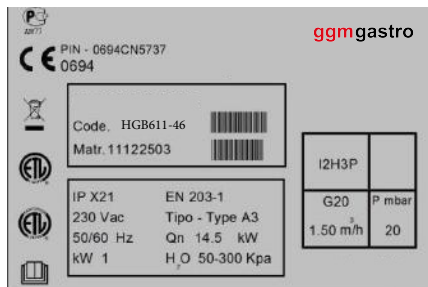
## GENERAL WARNINGS

- This manual must be delivered along with the appliance, and it must stay with it for the entire duration of the appliance.
- These instructions must be kept near the unit in an easily accessible place for easy reference over time.
- Installation, commissioning and maintenance of the oven must be performed only by qualified personnel in compliance with these manufacturer instructions and with the latest current standards.
- No devices or safety devices must be moved, removed, disabled or interrupted, as this would void the manufacturer's guarantee.
- The unit must undergo scheduled maintenance by qualified personnel from the manufacturer.
- The oven must be used only for its intended purpose, which is cooking all types of bread and pastry, cooking all types of fresh or frozen cuisine and steam cooking meat, fish and vegetables. Any other use is to be considered improper.
- It is not advisable to place products with a high alcohol content in the oven.
- The oven must be used only by persons who have been properly trained in its use.
- The cooking chamber and the inside of the unit need to be cleaned every day. This will safeguard appearance, hygiene and proper operation.
- If the oven will not be used for an extended period of time, all connections are to be cut off (electrical power, gas and water supply).
- Shut down the unit in the event of malfunction or failure.
- Non-original spare parts may not ensure perfect operation and safety of the oven. Therefore, only by contacting the manufacturer or manufacturer-authorized personnel can you be sure that the spare parts and labour are of the required quality.
- For better operation and for longer oven life, the manufacturer recommends placing a water softener between the water supply network and the oven.

## TECHNICAL DATA AND IDENTIFICATION

The essential technical data of the device are shown on the data plate positioned on the left side of the device

When communicating with the manufacturer or the service centre, always provide the model, code and serial number.



## INSTALLATION AND COMMISSIONING

### Preliminary operations:

Once the oven has been unpacked, check it thoroughly for any damage. If damage is discovered due to transport, comply with the conditions of the supply contract for the procedure for obtaining economic coverage.

### During positioning and installation, ensure compliance with the following prescriptions, technical rules and directives:

- current legal requirements and current national and local regulations
- local building and fire codes;
- Law no. 1083 dated 06.12.71 "Standards of safety for the use of combustible gas";
- Circular letter no. 412/4183 dated 06.05.75 "Standards of safety for kitchen systems fuelled by LPG";
- Standards UNI - CIG 7129/72 "Standards gas systems supplied by the LPG distribution system"
- accident prevention requirements;
- directives and regulations of the provider of gas;
- directives and regulations of the provider of electrical energy;
- current CEI regulations;
- building directives for fire prevention techniques for ventilation systems;
- any special local requirements;
- workplace requirements;
- rules for kitchen safety;
- Law no. 1083 dated 06.12.71 "Standards of safety for the use of combustible gas"
- Interior Ministry Circular no. 68 dated 25.11.1959 and subsequent variations, "Standards of safety for mains-connected heating systems"
- Current standards for chimneys and connections;
- directives on ventilation systems for kitchens.

Remove protective film from the outer panels of the oven by detaching it slowly. Make sure to remove any residues of adhesives. Residual adhesive can be removed using suitable products (e.g., such as stain remover).

The unit must be placed in a well-ventilated location, if possible under an exhaust hood to ensure rapid removal of baking vapours. Comply with requirements on free cross-section for drawing combustion air and for the removal of any gas leaks.

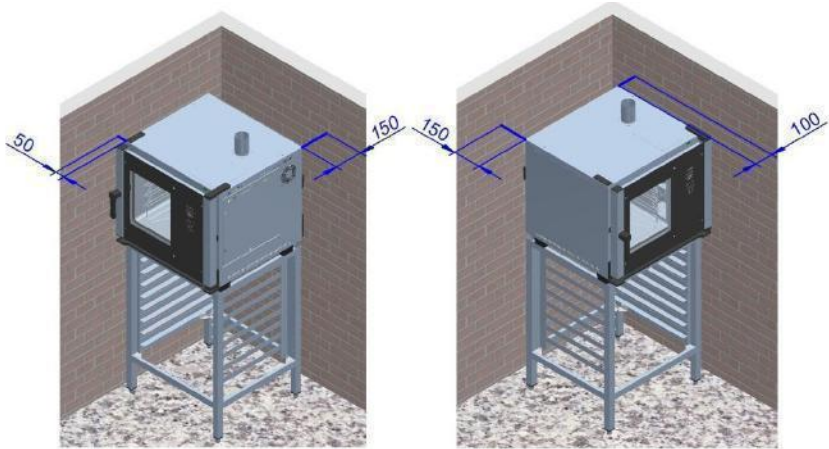
The temperature in the place of installation must not drop below + 5°C or exceed + 40°C. The air humidity must be within the range of 40% to 75%. If the values lie outside of this range, unit operation may be at risk.

A dedicated table is provided for the oven, which can be found in our catalogue. The table has adjustable feet for level adjustment. This can be checked either with a spirit level or by setting a pan on top that has a small amount of water in it.

When positioning the oven directly on the counter, the weight of the unit must be taken into account (specified on the specific technical cards). Once the oven has been positioned, make

sure that it is perfectly flat. This operation can be done using a standard spirit level. Failure to observe this condition could cause the unit to not operate properly

The distance from the walls, which is necessary for the proper ventilation of the device is indicated in the drawing below.

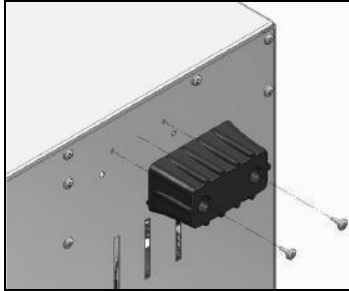


If the distance is less or the position is next to other units that give off heat (e.g. fryers), appropriate measures must be taken, such as placing protection against radiance.

- The manufacturer suggests a distance of 500 mm to allow for cleaning and service.
- Make sure the openings of the unit are not obstructed or covered.

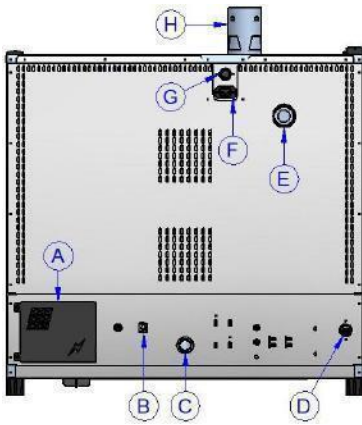
## FEET ASSEMBLY

Once the oven is completely unpacked, fix the 4 feet with the screws supplied as shown in the following figure.

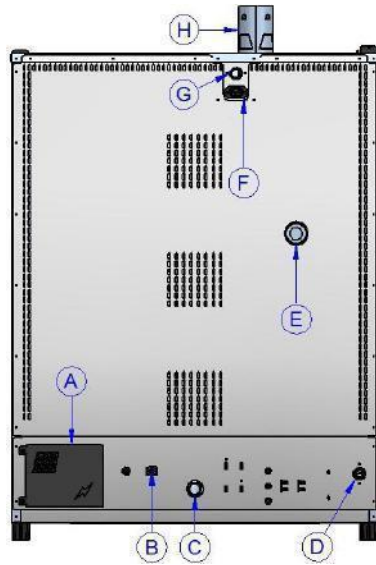


# CONNECTIONS ARRANGEMENT

HGB611-46



HGB1011-46



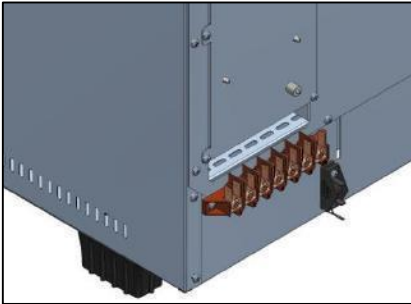
- A = Terminal board power supply access
- B = Equipotential terminal
- C = Cooking chamber liquid discharge (Ø 30mm)
- D = cooking chamber steam generator water inlet (¾ "male)
- E = Cooking chamber vapors discharge (Ø 50mm)
- F = Hood power supply
- G = Gas supply inlet (¾ "tapered male) (Supplied with the gas models)
- H = Chamber fumes discharge (Ø 80mm) (Supplied with the gas models)

# ELECTRIC CONNECTION

The electrical connection must be made only by qualified personnel. It must be in compliance with CEI requirements and specifications.

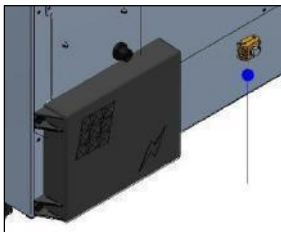
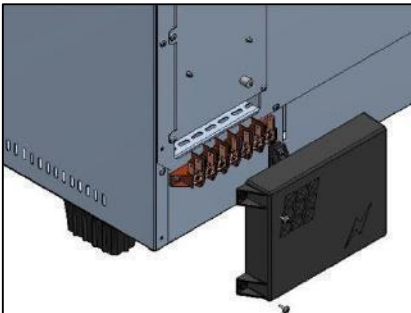
The unit must be connected to the mains only if between it and the mains there is an omnipolar switch with at least 3 mm of opening between contacts for each pole. This must be in an easily accessible position near the oven.

The available connections and the procedure for replacing the cable, if necessary, are described below.

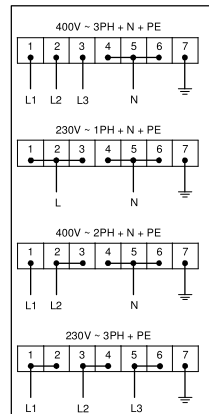


- The figure to the side shows the connection terminal block of the oven. Fasten the cable in the appropriate cable terminal and proceed with the electrical wiring.
- The wiring diagram below shows the possible connections provided for the oven. According to the power supply voltage, wire the oven by installing the appropriate jumpers in the positions indicated. Tighten the screws firmly to prevent dangerous overheating.

- After carrying out the electrical connections, cover the terminal board as shown in the following figure.



**Attention:**  
**Electric Version Only**  
**Not available with the Gas version →**



Connect the equipotential terminal to the grounding system through the use of a conductor of at least 6mm<sup>2</sup> of section.

The connection cable must be at least type H07 RN-F. Fixed connections require the use of conduits which must comply with standards.



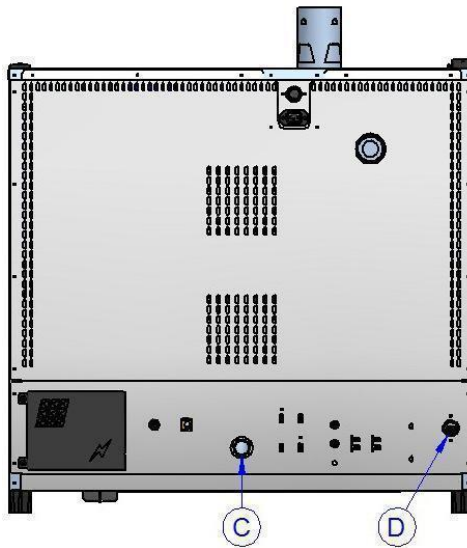
## WATER CONNECTION

It is advisable to use softened water with hardness of 5<sup>°f</sup>. If the mains water pressure is not within 1 and 3 bar, a pressure reducer must be installed upstream.

There must be a tap to close the water supply between the units and the water mains. The fitting upstream for the water connection must be compliant with current requirements. The water connection fitting is located on the back of the unit and is duly marked.

It is advisable to use a hose that is capable of absorbing small changes in pressure.

Before making the connection, let water run out of the pipes.



**C** = Water discharge - Ø 30 mm

**D** = Water inlet - ¾" male

## GAS CONNECTION

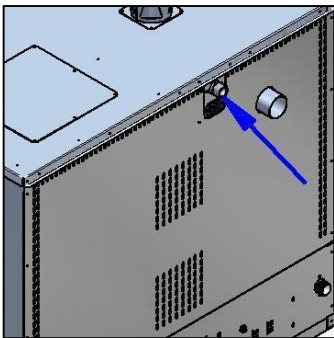
Connection to the gas mains must be carried out only by specialized personnel with a valid license to do so. The manufacturer shall not be held liable if this requirement is not complied with.

category and operation with gas can be found in the following table.

Country code	l2H	l2L	l2E	l2E+	l2N	l2R	l3B/P	l3+	l3P	l3B	l3R
AT	x						x		x		
BE				x	x		x	x	x	x	
CH	x						x	x	x		
CY							x	x		x	
CZ	x						x	x	x		
DE			x		x	x	x		x		x
DK	x						x				
EE	x					x	x				x
ES	x				x	x		x	x	x	x
FI	x						x				
FR	x	x		x	x	x	x	x	x	x	x
GB	x					x	x	x	x	x	x
GR	x				x	x	x	x	x	x	x
HU	x						x		x	x	
IE	x							x	x	x	
IS											
IT	x					x	x	x	x		x
LT	x										
LU			x								
LV	x										
MT											
NL	x	x					x		x		
NO	x					x	x				x
PL			x				x		x		
PT	x				x	x	x	x	x	x	x
RO	x	x	x				x		x		
SE	x						x				
SI	x				x	x	x		x		x
SK	x					x					x

Connection may be made only after receiving approval from the energy provider.

First check the correspondence of oven setup with the type of available gas (features plate and supplementary plate). If the available gas does not correspond to the indications, refer to the paragraph "Transformation".



Connection to gas pipes may be permanent, or it may be possible to disconnect it by installing upstream a cock with certified closing which must be easily accessible and near the appliance.

If hoses are used, they must be made of stainless steel, and they must comply with applicable standards. It is severely prohibited to reduce the diameter of the gas inlet.

Once connection is complete, check the seals with a leak detection spray that does not cause corrosion. It is absolutely prohibited to use open flames!

## CHECKING THE SUPPLY PRESSURE

The supply pressure is to be measured with the equipment switched off, using a pressure meter and verifying that the measured value coincides with the pressure value shown in the following table

Countries:

AL,AT,BE,BG,CH,CY,CZ,DE,DK,EE,ES,FI,FR,GB,GR,HR,HU,IE,IS,IT,LT,LU,LV,MK.MT,NO,NL,P  
L,PT,RO,SE,SI,SK,TR.

I2H	G20	20 mbar	
I2H	G20	25 mbar	(only HU)
I3P	G31	30 mbar	
I3P	G31	37 mbar	
I3p	G31	50 mbar	

The families and gas groups listed here can be combined in accordance with regulations EN437:2009 and the specific laws of the countries concerned.

To check the supply pressure, close the stopcock and place a "T" fitting between the supply pipe and the gas inlet of the equipment.

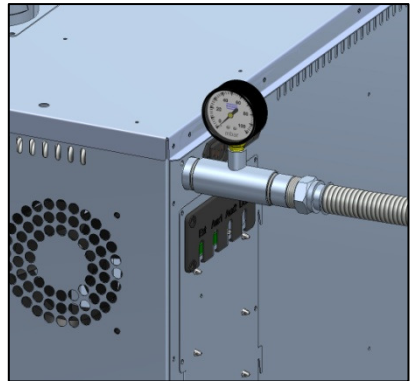
On the free terminal of the "T" fitting connect a suitable pressure gauge and check the pressure.

**Attention**

***Measure the value of the gas pressure only with the equipment switched off***

If the pressure does not match the value in the table (more than 0.2mbar lower than the reference value), contact your local gas provider

**The company recommends maintaining a permanently installed the gauge, so you always have under control the gas supply and its correct pressure coming.**



## OPERATION WITH THE REQUIRED THERMAL YIELD

The unit has already been prepared in the factory for the G20 type of gas. The preparation of the oven is also indicated on the data plate on the left side of the device.

Below is a table for calibration reference (refer to your model, traceable by the data plate)

Model	HGB611-46	HGB1011-46
Power Gas family I2H	14.5 kW	16.5 kW
Power Gas family I3P	14.5 kW	16.5 kW

**Attention:**

***The parts of the solenoid valve adjusted and sealed by the manufacturer must not be tampered with for any reason.***

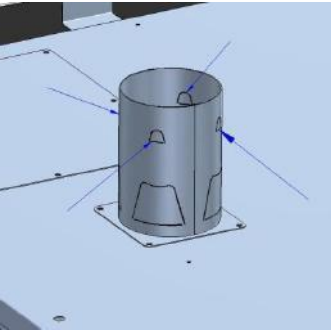
***In the event of deviations of more than 20% of the rated power of the equipment, contact an authorized technician.***

## FUMES EVACUATION

As this unit is a part of a type A3 installation, it does not require a connection to a chimney for fume evacuation. The fumes can be evacuated in the installation environment. A good and continuous aeration is necessary to prevent the formation of an unacceptable concentration of substances harmful to health.

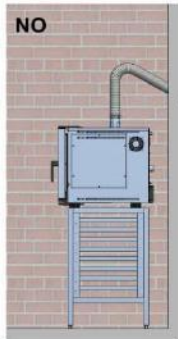
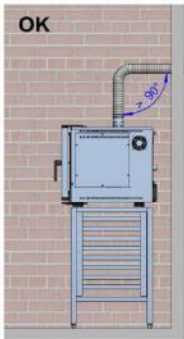
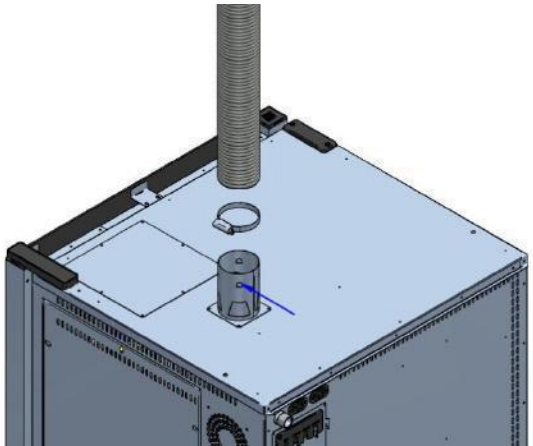
Should it not be possible to meet the above mentioned conditions, it is possible to channel the combustion fumes in a suitable channeling system

To channel the fumes, follow the instructions and notices provided below:



Outward bend the 4 fins placed on the chimney for fumes discharge of the equipment, in order to obtain a support for the pipe of the channeling.

Connect the channeling pipe to the exhaust pipe of the unit and secure it through an adequate metal clamp.



### ATTENTION:

- **The exhaust system must not have angles less than 90° for its entire length**
- **Install a chimney cap on the outside top of the chimney to prevent the entry of rainwater**
- **Avoid using an exhaust channel longer than two meters, beyond which the functioning of the burner can be endangered.**

## GAS TRANSFORMATION

### **ATTENTION**

***The work that is necessary for the transformation can only be performed by service personnel authorized by the manufacturer or by the manufacturer itself.***

For transformation to another type of gas, for example from G20 to G31, a gas adjustment baffle must be positioned and the gas must be regulated.

Systems with G31 gas will have a baffle. For a transformation that is opposite to what was described above, the baffle will be removed.

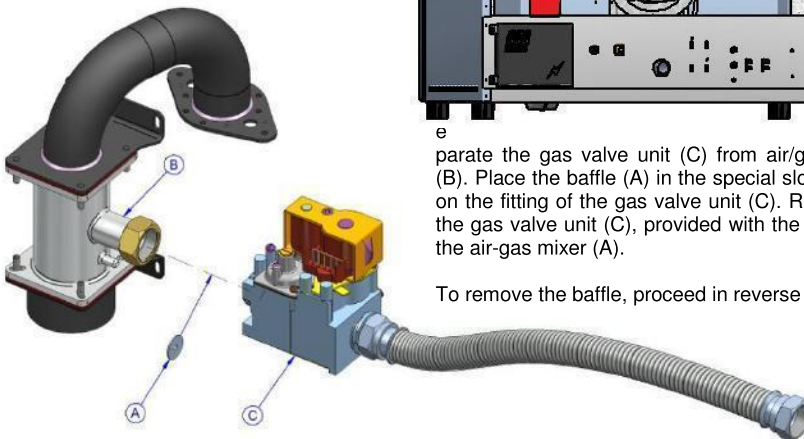
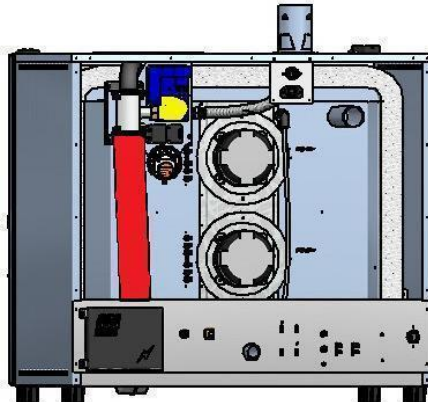
### **ATTENTION**

***Before starting each transformation, close the upstream shut-off valve and switch off the power***

For the positioning of the baffle proceed as follows:

Remove the filler panel on the bottom of the unit.

Identify the burner supply unit inside the component compartment.



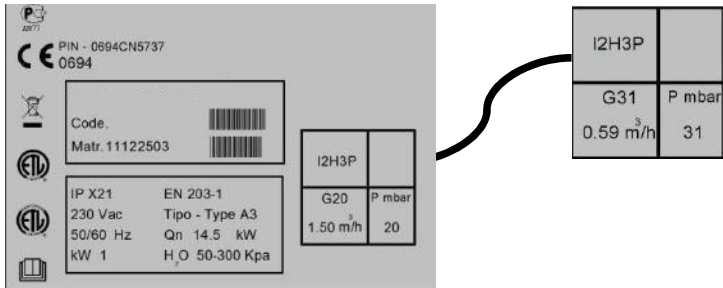
Separate the gas valve unit (C) from air/gas mixer (B). Place the baffle (A) in the special slot located on the fitting of the gas valve unit (C). Reconnect the gas valve unit (C), provided with the baffle, to the air-gas mixer (A).

To remove the baffle, proceed in reverse

Once connection is complete, check the seals with a leak detection spray that does not cause corrosion. It is absolutely prohibited to use open flames!

## APPLICATION OF CORRECTED DATA TO THE DATA PLATE

After the transformation it is mandatory to apply the sticky plate with the correct data on the data plate on the left side of the unit.



## BURNER SECURITY LOCK

During the first start (due to presence of air in the circuit), after the transformation to a different gas type, or due to technical problems, the burner can be locked (after the third failed attempt to flame ignition). This block is signaled by the red light **B** on the control panel (page 17). To unlock the burner press the button on the back of the dashboard under the lock light. (figure below)

**Note** During this operation, the oven door must remain closed



If the block is repeated with some frequency contact the technical Support

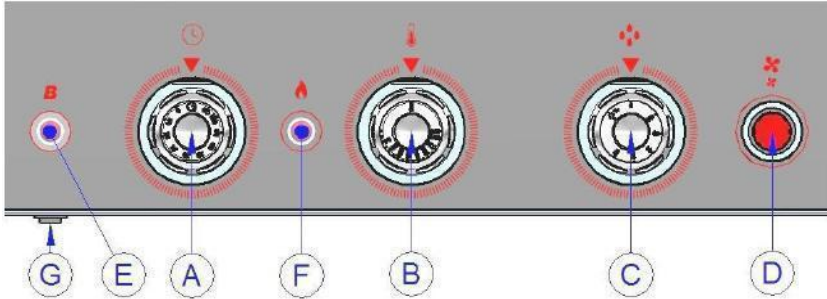
## COMMISSIONING

Before starting the equipment for the first time, check that:

- all connections have been made correctly
- the film has been completely removed
- the pan support guides have been assembled correctly;
- the main electrical switch upstream is activated
- the upstream gas shut-off valve is open;
- the water tap is open

# OVEN OPERATION

## Control panel



### Timer (A)

With two operating positions, both indicated by the turning on of the chamber lamp, and one of shut down O.

1st From position O, turn the knob counter-clockwise to the position .for operation.

Infinite ( $\infty$ ).

In this position, the oven can be activated by setting the desired cooking temperature.

The oven will operate indefinitely until the switch off timer knob is turned to position O. Turning the knob to position O a buzzer will chirp for approximately 10 seconds. You do not need to perform any maneuver to stop it.

2nd From position O, turn the knob counter-clockwise up to the value in minutes of the required operating time and the oven starts the operation at the temperature set on the thermostat. A beep will signal the end of the set time playing for about 10 seconds. You do not need to perform any maneuver to stop it.

### Thermostat (B)

Which regulates the temperature of the oven. Turning the knob changes the temperature from 0 to 270 °C.

### Steam adjustment (C)

That adjusts the percentage of steam injection

Turning the knob clockwise adjusts automatically from 0 to 100%

Turning the knob counterclockwise and placing it on 100%, the steam injection will be continuous until it is positioned to 0 again so as to interrupt it, and this allows the manual management of the steam from the user.

### Fan speed button (D)

That regulates the fan speed from normal to reduced.

### Burner lock light (E) (Supplied with the gas models)

That indicates the burner lockout.

### Thermostat light (F)

That indicates the operation of the heating elements. When the temperature is reached, the light turns off, when the temperature drops below the set value, the light turns on again.

### Burner Unlock Button (G) (Supplied with the gas models)

Which restores the burner operation.

## **ROUTINE AND SPECIAL MAINTENANCE**

The unit must be checked regularly by a specialized technician.

The oven is equipped with a thermal switch with manual reset which intervenes in the event of overheating. To reset the thermal switch (after it has tripped), unscrew the plug on the lower left part of the oven back. Then press the button to perform the reset. If the switch trips continuously, contact a specialized technician for a thorough check.

## **CLEANING AND CARE**

The unit must never be cleaned using a high-pressure cleaner or direct jets of water.

- During cleaning, disconnect the power supply to the oven.
- Clean the unit after it has cooled off.
- Do not use cold water on the glass parts of the door if they are hot.
- The oven chamber should be cleaned daily in order to ensure maximum hygiene.

The steel outer surface of the oven may be cleaned with a damp cloth. You can also use normal commercially available detergents. Dry afterwards. It is not advisable to use scratching, abrasive or corrosive products as they may damage the surfaces. Further care may be taken by using products that are specifically for cleaning steel. In this case, follow the instructions shown on the product. For cleaning the baking chamber, it is advisable to use specific sprays for cleaning ovens. Also in this case, comply with the instructions of the manufacturer of the product.

Do not use harmful cleaning products for this phase.

## **WHAT TO DO IN CASE OF PROLONGED SHUTDOWN**

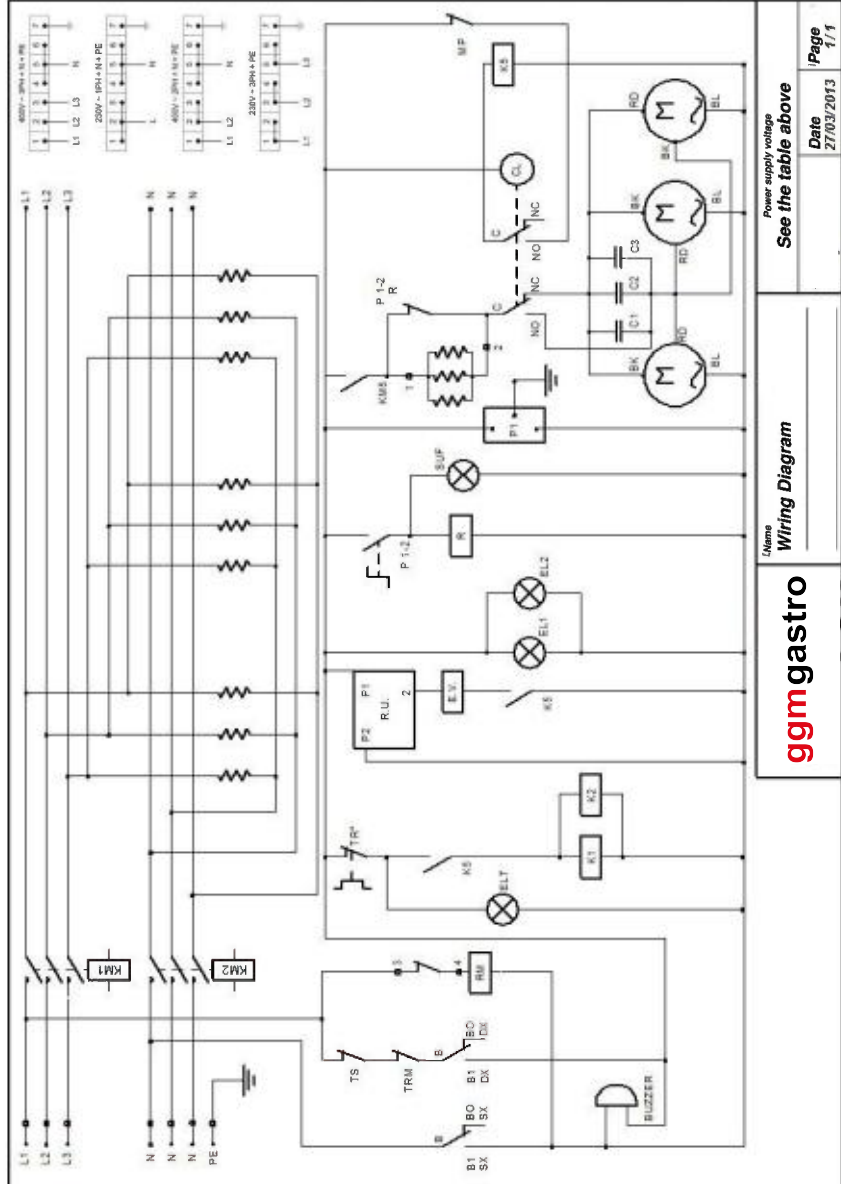
If the unit is not going to be used for an extended period of time (seasonal closing, vacation, etc.), it is advisable to clean it following the instructions and warnings listed above, and then disconnect the electrical devices and close the cut-off cocks upstream.

### **Notes :**





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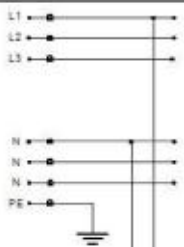
Power supply voltage  
See the table above

Date  
27/03/2013

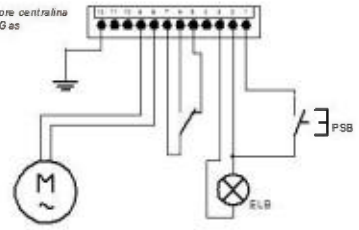
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Name  
Wiring Diagram

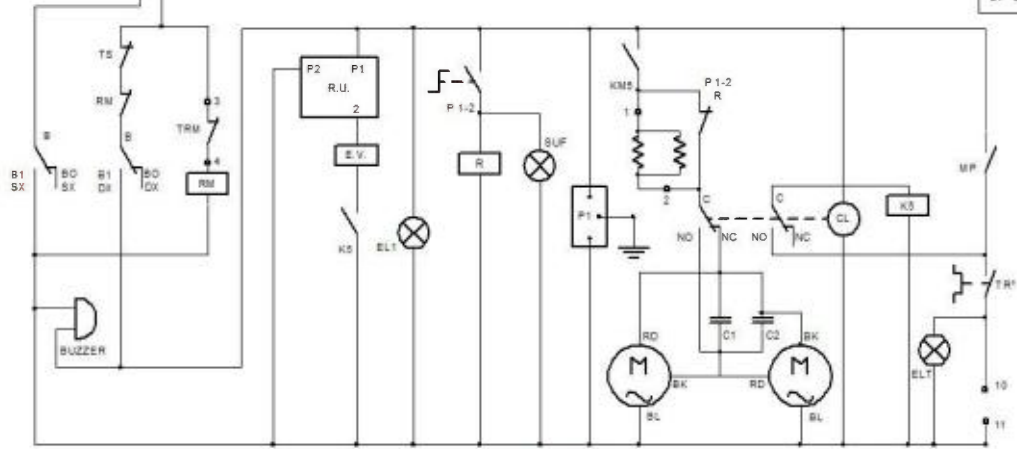




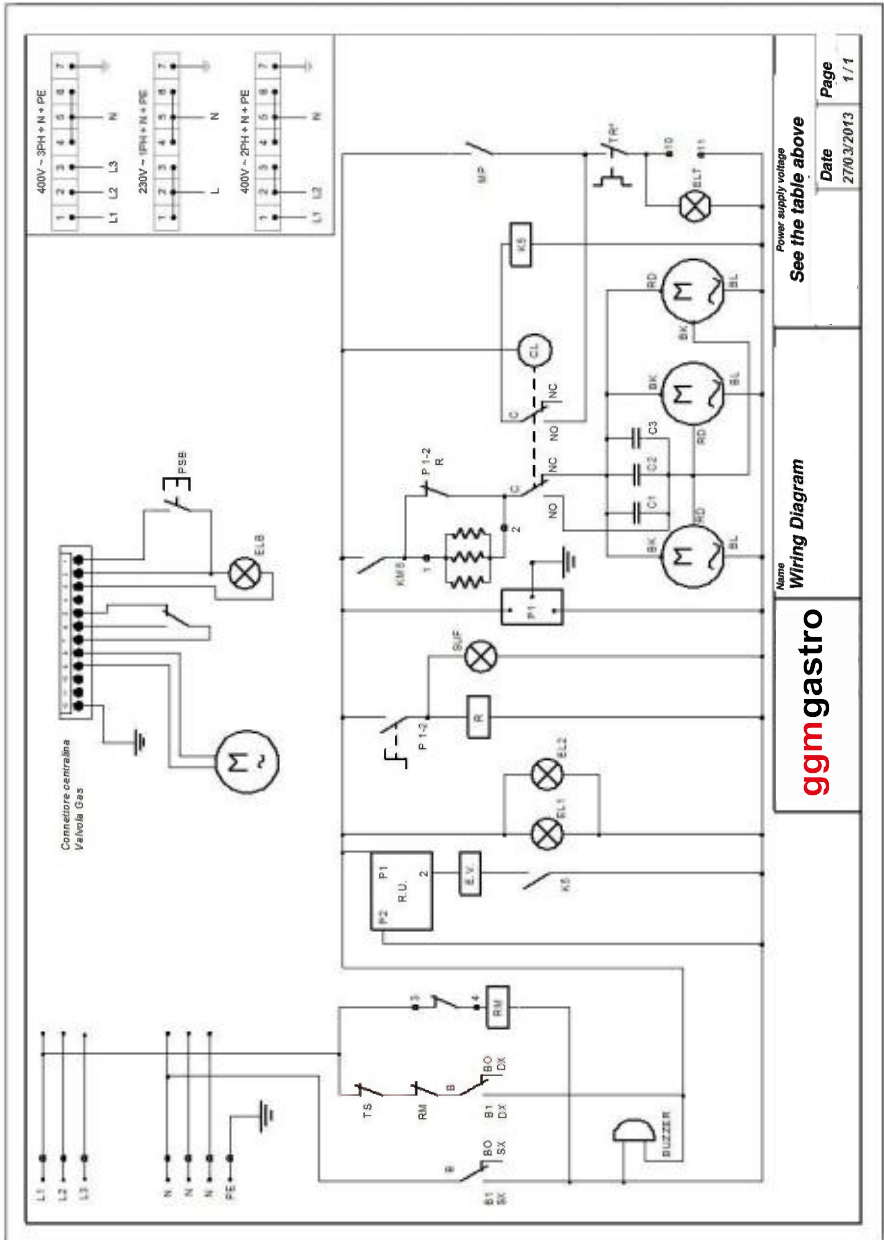
Connettore centralina  
Valvola Gas



400V - 3PH + N + PE						
1	2	3	4	5	6	7
L1	L2	L3	N			
230V - 1PH + N + PE						
1	2	3	4	5	6	7
L			N			
400V - 2PH + N + PE						
1	2	3	4	5	6	7
L1	L2		N			



<b>ggmgastro</b>	Name <b>Wiring Diagram</b>		Power supply voltage <b>See the table above</b>	
			Date 27/03/2013	Page 1/1



Power supply voltage  
See the table above

Wiring Diagram

**ggm** gastro

Date  
27/03/2013

Page  
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Öffnungszeiten

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INTERNATIONAL

**Montag bis Freitag**

08:30 - 17:30 Uhr

[info@ggmgastro.com](mailto:info@ggmgastro.com)

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