

**INSTRUCTIONS FOR USE AND MAINTENANCE**

**ELECTRIC OVENS FOR PIZZA  
BASIC**



**CE**

**ENGLISH**





**WARNING!**  
**BEFORE SWITCHING ON THE OVEN: REMOVE THE POLYSTYRENE.**

**ATTENZIONE!**  
**TOGLIERE IL POLISTIROLO PRIMA DI ACCENDERE.**

**ВНИМАНИЕ!**  
**ПЕРЕД ВКЛЮЧЕНИЕМ ПЕЧИ: ИЗВЛЕЧЬ ПОЛИСТИРОЛ.**

**ATTENTION!**  
**AVANT D'ALLUMER LE FOUR ENLEVER LE POLYSTYRENE.**

**ATENCION !**  
**ANTES DE ENCENDER EL HORNO RETIRAR EL POLIESTIRENO.**

**ACHTUNG!**  
**BITTE DAS POLYSTYROL VOR DEM EINSCHALTEN DES OFENS ENTFERNEN.**

**ATENDIMENTO!**  
**ANTES DE ACENDER O FORNO TIRAR O POLIESTERENO.**

**UWAGA!**  
**PRZED URUCHOMIENIEM PIECA NALEŻY W PIERWSZEJ KOLEJNOŚCI WYJAĆ Z PIECA PŁYTY SZAMOTOWE, USUNĄĆ ZABEZPIECZENIE STYROPIANOWE, A NASTĘPNIE PONOWNIE UMIEŚCIĆ PŁYTY SZAMOTOWE W PIECU.**

تنبيه: يُرجى إزالة البوليسترين قبل الإشعال

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# 1—DECLARATION OF CONFORMITY AND MARKING

## 1.1- "CE" MARKING

The "CE" marking consists of a gray label applied on the back of the oven.

The plate bears in readable and indelible way the following data:

- Name of the manufacturer;
- CE marking;
- Model (MOD);
- Electric power (kW/A);
- "Made in Italy"
- Serial number ;
- Electric voltage and frequency (Volt/Hz);
- Year of construction ;
- Weight of the oven;



## 2—GENERAL INFORMATION

### 2.1- THE IMPORTANCE OF THE MANUAL

Before using the concerned oven, it is compulsory to read and understand this manual in all its parts.

This manual must always be available for the "authorized operators" and has to be placed and preserved close to the oven.

The manufacturer declines all liability for eventual damages to persons, animals, and things caused by the inobservance of the regulations described in this manual.

This manual is an integral part of the oven and must be preserved until its final dismantling.

The "authorized operators" must perform on the oven exclusively interventions for which they are specifically competent.

### 2.2- STATUS OF "TURNED OFF OVEN"

Before performing any type of maintenance and/or adjustment intervention, it is compulsory to disconnect the power supply source, disconnecting the power supply plug from the mains outlet verifying that the oven is effectively turned off and cooled.

### 2.3- WARRANTY

The manufacturer warrants that the concerned ovens are tested at manufacturer's premises. The warranty of the oven is of **12 (twelve) months**.



**THE TAMPERING AND/OR REPLACEMENT OF PARTS WITH NON ORIGINAL SPARE PARTS CAUSE THE DECAY OF THE WARRANTY AND RELEASE THE MANUFACTURER FROM ANY LIABILITY.**



# 3—TECHNICAL DESCRIPTIONS

## 3.1 TECHNICAL DATA OVENS BASIC

	BASIC 4	BASIC 44	BASIC 44 MED	BASIC 6	BASIC 66
Temperatura d'esercizio   Working temperature Arbeitstemperatur   Temperature de travail Temperatura de ejercicio   Temperatura de funcionamento Рабочая температура	50   500	50   500	50   500	50   500	50   500
Alimentazione   Power supply   Spannun Alimentación   Alimentação   Питание	230   400	230   400	230   400	230   400	230   400
Camera   Chamber   Kammer   Chambre Cámaras   Cámaras   Рабочая камера	1	2	2	1	2
Potenza   Power   Heizleistung   Puissance Potencia   Potência   Мощность	4,7	9,4	9,4	7,2	14,4
Potenza resistenza cielo   Power of top heating element Oben widerstandsleistungspitze Puissance resistance plafond   Potencia resistencia techo Potência da resistência superior   Мощность верхних ТЭНов	2350x1	2350x2	2350x2	1200x3	1200x6
Potenza resistenza platea   Power of bottom heating element Unten widerstandsleistungspitze Puissance resistance solera Potência da resistência inferior   Мощность нижних ТЭНов	2350x1	2350x2	2350x2	1200x3	1200x6
Dimensioni esterne   External dim.   Außenabmessungen Dim. extérieures   Medidas externas Dimensões externas   Внешние габ. Размеры	L 97,5 P 92,4 H 41,3	L 97,5 P 92,4 H 74,5	L 90,0 P 87,1 H 74,5	L 97,5 P 121,4 H 41,3	L 97,5 P 121,4 H 74,5
Dimensioni interne   Inside dim.   Innenabmessungen Dim. intérieures   Medidas internas Dimensões internas   Внутренние размеры	L 66,0 P 66,0 H 14,0	L 66,0 P 66,0 H 14,0	L 66,0 P 66,0 H 14,0	L 66,0 P 99,0 H 14,0	L 66,0 P 99,0 H 14,0



## 3—TECHNICAL DESCRIPTIONS

### 3.2 TECHNICAL DATA OVENS BASIC XL

	BASIC XL 3L	BASIC XL 33L	BASIC XL 4	BASIC XL 44	BASIC XL 6	BASIC XL 66	BASIC XL 6L	BASIC XL 66L	BASIC XL 9	BASIC XL 99
Temperatura d'esercizio   Working temperature Arbeitstemperatur   Temperature de travail Temperatura de ejercicio   Temperatura de funcionamiento Рабочая температура	°C	50   500	50   500	50   500	50   500	50   500	50   500	50   500	50   500	50   500
Alimentazione   Power supply   Spannung Alimentation   Alimentación   Alimentação   Питание	volt	230   400	230   400	230   400	230   400	230   400	230   400	230   400	230   400	230   400
Camera   Chamber   Kammer   Chambre Cámaras   Câmaras   Рабочая камера	n°	1	2	1	1	2	1	2	1	2
Potenza   Power   Heizleistung   Puissance Potencia   Potência   Мощность	kW	4,4	8,8	6	12	18	9	18	13,2	26,4
Potenza resistenza cielo   Power of top heating element Oben widerstandsleistungspitze Puissance resistance plafond   Potencia resistencia techo Potência da resistência superior   Мощность верхних ТЭНов	W	2200x1	2200x2	3000x1	3000x2	1500x6	1500x3	1500x6	2200x3	2200x6
Potenza resistenza platea   Power of bottom heating element Unten widerstandsleistungspitze Puissance resistance sol   Potencia resistencia soleira Potência da resistência inferior   Мощность нижних ТЭНов	W	2200x1	2200x2	3000x1	3000x2	1500x6	1500x3	1500x6	2200x3	2200x6
Dimensioni esterne   External dim.   Außenabmessungen Dim. extérieures   Medidas externas Dimensões externas   Внешние габ. Размеры	cm	L 130,5 P 60,0 H 41,3	L 130,5 P 60,0 H 74,5	L 100,0 P 95,4 H 41,3	L 100,0 P 95,4 H 74,5	L 100,0 P 131,4 H 74,5	L 130,5 P 95,4 H 41,3	L 130,5 P 95,4 H 74,5	L 130,5 P 131,4 H 41,3	L 130,5 P 131,4 H 74,5
Dimensioni interne   Inside dim.   Innenabmessungen Dim. intérieures   Medidas internas Dimensões internas   Внутренние размеры	cm	L 108,0 P 43,5 H 14,0	L 108,0 P 43,5 H 14,0	L 72,0 P 72,0 H 14,0	L 72,0 P 72,0 H 14,0	L 72,0 P 108,0 H 14,0	L 108,0 P 72,0 H 14,0	L 108,0 P 72,0 H 14,0	L 108,0 P 108,0 H 14,0	L 108,0 P 108,0 H 14,0



## 3—TECHNICAL DESCRIPTIONS

### 3.3– DESTINATION OF USE

The foreseen use for which this oven has been designed and produced is the following



**FORESEEN USE: PIZZA BAKING, GRATINATING OF GASTRONOMY PRODUCTS AND HEATING OF FOODSTUFF IN BAKING PANS.**



**THE OVEN CAN BE USED EXCLUSIVELY BY AN AUTHORIZED OPERATOR (USER).**



**THIS APPLIANCE IS NOT INTENDED FOR USE BY PERSONS (INCLUDING CHILDREN) WITH REDUCED PHYSICAL, SENSORY OR MENTAL CAPABILITIES, OR LACK OF EXPERIENCE AND KNOWLEDGE, UNLESS THEY HAVE BEEN GIVEN SUPERVISION OR INSTRUCTION CONCERNING USE OF THE APPLIANCE BY A PERSON RESPONSIBLE FOR THEIR SAFETY.**



**CHILDREN SHOULD BE SUPERVISED TO ENSURE THAT THEY DO NOT PLAY WITH THE APPLIANCE**

### 3.4– LIMITS OF USE

This oven has been designed and manufactured exclusively for the destination of use described in **Par. 3.3**, therefore, any other type of use is strictly forbidden in order to assure, at any time, the safety of the authorized operators, as well as the efficiency of the oven itself.



## 4—INSTALLATION

### 4.1– INSTRUCTIONS FOR THE USER

The place where the oven is installed must have the following environmental characteristics:

- To be dry;
- Water sources at safe distance;
- Adequate ventilation and lighting corresponding to hygiene and security rules following the existing laws.



**THE OVEN MUST NOT BE INSTALLED IN PROXIMITY OF THE INFLAMMABLE MATERIALS (WOODS, PLASTIC, COMBUSTIBLE, GAS, ETC.). AVOID THE CONTACT OF INFLAMMABLE OBJECTS WITH THE HOT SURFACES OF THE OVEN. ALWAYS ASSURE THE SAFETY FIREPROOF CONDITIONS. MAINTAIN A FREE SPACE AROUND THE OVEN OF AT LEAST 30 CM.**

Verify that the electrical set-up corresponds with the numbers of the technical characteristics (**Par. 3.1**), and on the small plate at the back of the oven. The characteristics of the electric socket must be compatible with the plug installed on the cable.



## 4—INSTALLATION

### 4.2— ELECTRIC CONNECTION



**THE ELECTRIC CONNECTION OF THE OVEN TO THE MAINS MUST BE COMPULSORILY AND EXCLUSIVELY PERFORMED BY AN AUTHORIZED TECHNICIAN (ELECTRICIAN) SATISFYING THE TECHNICAL AND PROFESSIONAL REQUIREMENTS STATED BY THE REGULATIONS IN FORCE IN THE COUNTRY OF USE OF THE OVEN, WHO MUST ISSUE A DECLARATION OF CONFORMITY FOR THE INTERVENTION PERFORMED.**



**FOR DIRECT CONNECTION TO THE NETWORK, YOU MUST HAVE A DEVICE THAT HAS A CONTACT GAP TO ENSURE THE COMPLETE DISCONNECTION, IN THE CONDITIONS OF OVERVOLTAGE CATEGORY III, IN ACCORDANCE WITH THE RULES FOR INSTALLATION.**

To connect the machine to the electric network it is necessary to proceed as follows:

- 1) connect to the wires to the terminals L1—L2—L3—N —  $\perp$  of power cord type H07RNF 3G X "x" mm<sup>2</sup> unsheathed with ferule;
- 2) put together the other end of the cable and a plug, which is normalised and polarised (the distinction between phase and neutral must be unequivocal.
- 3) to connect the oven to 230 V single phase is sufficient to make a bridge between L1-L2-L3 with the special plates present in the terminal box

L1	Clamp N.1
L2	Clamp N.2
L3	Clamp N. 3
N	Clamp N. 4 or N. 5
$\perp$	Clamp N. 6



**ONCE THE ELECTRIC CONNECTION HAS BEEN PERFORMED, THE AUTHORIZED TECHNICIAN (ELECTRICIAN) MUST ISSUE A DECLARATION CERTIFYING THE MEASUREMENT OF THE CONTINUITY OF THE EQUIPOTENTIAL PROTECTION CIRCUIT.**

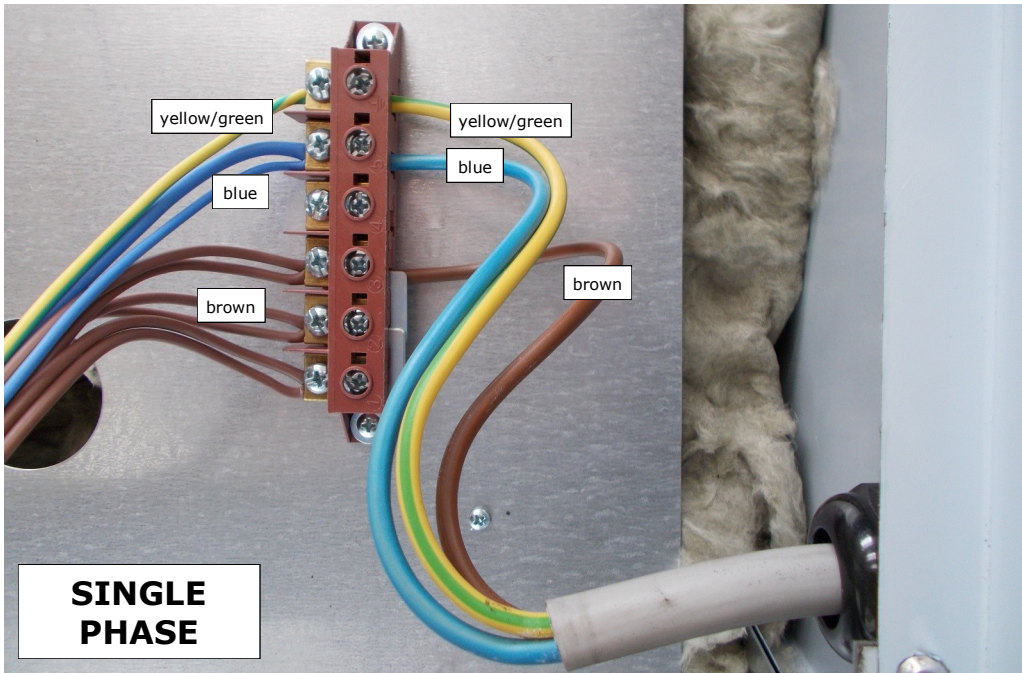


**THE APPLIANCE IS TO BE SUPPLIED THROUGH A RESIBASIC CURRENT DEVICE (RCD) HAVING A RATED RESIBASIC OPERATING CURRENT NOT EXCEEDING 30 MA**

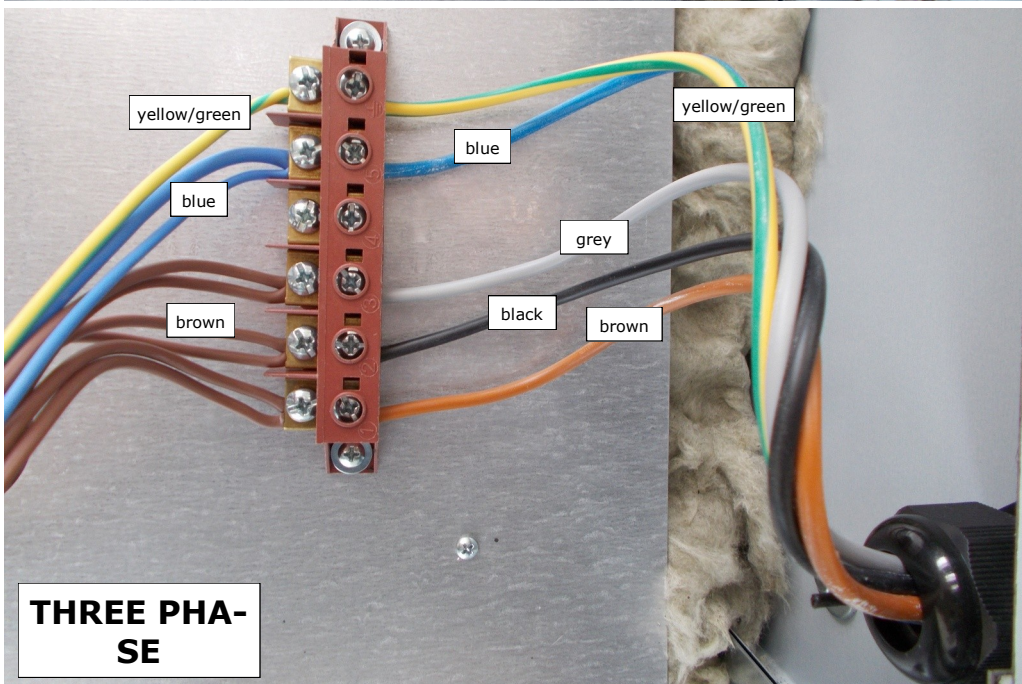
## 4—INSTALLATION

### 4.3– TERMINAL BOX

The terminal box is placed externally on the back of the oven.



PIC. A



PIC. B

Oven type	N. of cables	Section (mm <sup>2</sup> )
Single phase, one chamber	3	4
Single phase, two chambers and versions 9 single phase	3	6
Three phase one chamber and two chambers	5	4
Three phase from versions 9 and up	5	6

### 4.4– EQUIPOTENTIAL

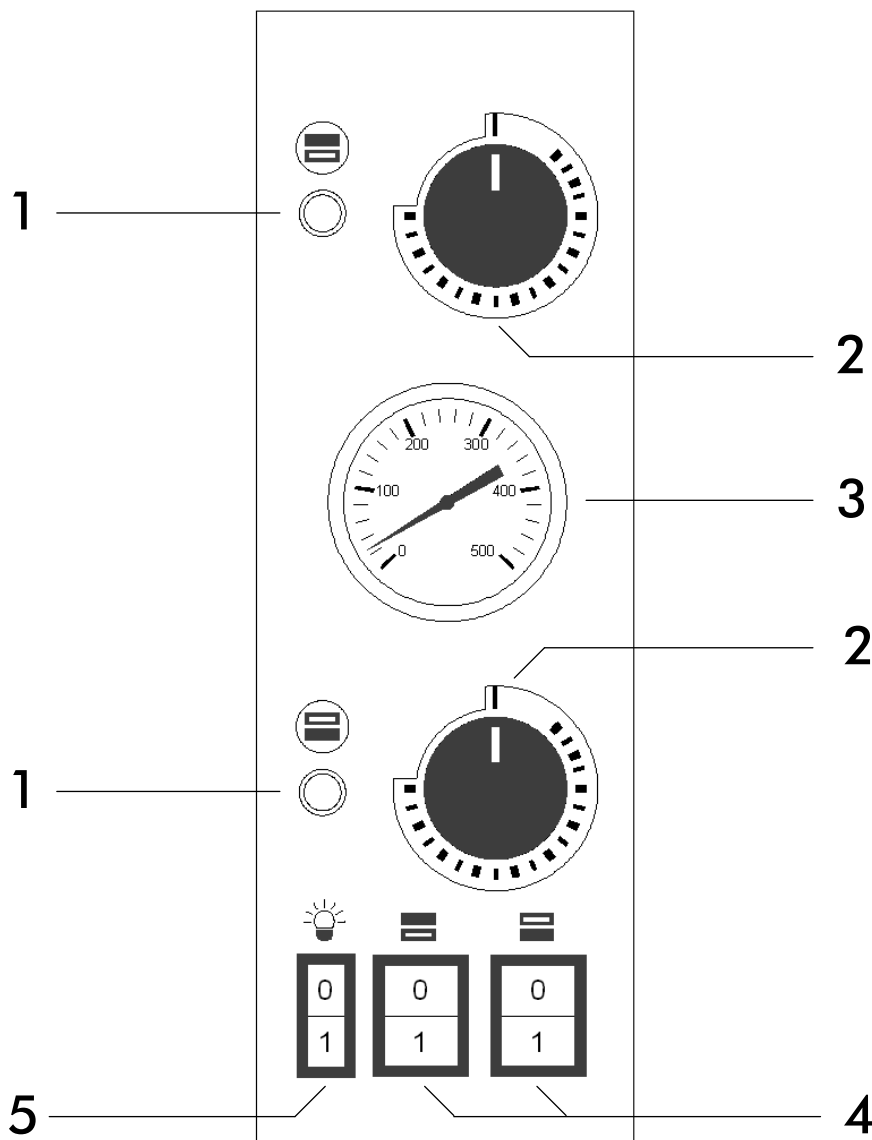
The equipment must be connected with an equi-potential system . the connection terminal is located near the terminal box. The bonding wire must have a minimal section of 10 mm <sup>2</sup>.



## 5- USE AND FUNCTIONING

### 5.1- CONTROL PANEL

The control panel is installed on the front side of the oven as shown below:



PIC.1 Control panel BASIC ovens

LEGEND PIC.1		
REF.	DENOMINATION	FUNCTION
1	Warning light	If lighted, it signals the operation of the resistor in use.
2	Thermostat	<ul style="list-style-type: none"> <li>• <b>Pos.0:</b>it disables the operation of the resistor;</li> <li>• <b>Pos. 0-500°C :</b>it enables the operation of the resistor and sets the wished temperature.</li> </ul>
3	Thermometer	Indicates the temperature in the baking chamber.
4	Switch heating element	<ul style="list-style-type: none"> <li>• <b>Pos. I:</b> It enables the operation of the resistor;</li> <li>• <b>Pos. 0:</b> It disables the operation of the resistor.</li> </ul>
5	Chamber lamp switch	<ul style="list-style-type: none"> <li>• <b>Pos. I:</b> It switches on the light in the oven chamber;</li> <li>• <b>Pos. 0:</b> It switches off the light in the oven chamber.</li> </ul>



## 5– USE AND FUNCTIONING

### 5.2– FIRST COMMISSIONING

Before the ignition of the oven remove the protective film without using tools that can damage the surfaces.



**DESPITE THE THERMAL POTENTIALITIES OFFERED BY THE OVEN, FOR SAFETY PURPOSE THE MAXIMUM ALLOWED TEMPERATURE IS 500°C AND CAN BE SELECTED BY MEANS OF THE TIMERS.**



**THE COMMISSIONING OF THE OVEN CAN BE PERFORMED ONLY WHEN THE INSTALLATION HAS BEEN COMPLETED AND THE AUTHORIZED TECHNICIANS HAVE ISSUED THE DECLARATION OF CONFORMITY FOR THE ELECTRIC CONNECTION.**

The first commissioning must be performed proceeding as follows:

- 1) Clean the front part of the oven with a clean and soft cloth in order to remove any eventual residues;
- 2) Connect the plug of the power supply cable to the power supply outlet;
- 3) Bring the switch heating elements (**PIC.1 - Ref.4**) on **pos."I"**;
- 4) Enable the operation of the resistors setting the thermostats (**PIC.1 - Ref.2**) on the temperature of **150°C** indicated on the handle. The related warning lights signaling the operation of the resistors in use (**PIC.1 - Ref.1**) will switch on;
- 5) Let the oven operate for about **1 h**;
- 6) Disable the operation of the resistors setting the thermostats (**PIC.1 - Ref.2**) to position **"0"** and their warning light will turn off;
- 7) Open the door of the oven for about **15 min** in order to let eventual vapors and smells be discharged;
- 8) Close the door and repeat the process described in Section **4**) bringing the thermostat (**PIC.1 - Ref.2**) at the temperature of **400°C** indicated on the control panel;
- 9) Let the oven work for about **1 h**;
- 10) Disable the operation of the resistors bringing the thermostats (**PIC.1 - Ref.2**) to pos. **"0"**; their warning light will turn off;
- 11) Turn off the oven as described in **par.5.4**.

### 5.3– TURNING ON OVEN

- 1) Connect the plug of the power supply cable to the power supply outlet;
- 2) Bring the switch heating elements (**PIC.1 - Ref.4**) in **pos."I"**;
- 3) Enable the operation of the resistors bringing the thermostats (**PIC.1 - Ref.2**) to the wished temperature. The related warning lights (**PIC.1 - Ref.1**) signaling the operation of the resistors in use will switch on;
- 4) Once the oven has reached the wished temperature (see point 9 of this paragraph), visible on the thermometer (**PIC.1 - Ref.3**) it is possible to insert the pizza in the oven for the backing;
- 5) Open the oven door manually using the suitable handles;
- 6) To light the inside part of the backing chamber, press the oven lamp switch (**PIC.1 - Ref.5**);
- 7) Insert in the oven the pizza and/or the pizzas to be backed using suitable devices for this aim. It is important to avoid to leave the door open for too long, since the outgoing heat lowers the temperature of the oven.
- 8) Close the door again and check the backing through the inspection glass ;
- 9) The baking temperature of the pizza varies if it is positioned directly on the refractory stone or on a baking pan. In the first case, it is suggested to set the backing temperature at **280°C** for the bottom and **320°C** for the crown; on the contrary, in the second case, set **320°C** for the bottom and **280°C** for the crown;
- 10) When the baking has ended, open the door and extract the pizza and/or the pizzas and close the door again.



## 5- USE AND FUNCTIONING

### 5.4- TURNING OFF THE OVEN

Once the use of the oven has ended, proceed as follows:

Turning off the oven bringing in **pos."0"** the switches which activates the resistance (**PIC.1 - Ref.4**) and the knobs that regulate the thermostats (**PIC.1 - Ref.2**);



## 6- MAINTENANCE



**BEFORE PERFORMING ANY TYPE OF MAINTENANCE INTERVENTION, IT IS COMPULSORY TO DISCONNECT THE PLUG OF THE OVEN FROM THE POWER SUPPLY OUTLET.**

### 6.1- CLEANING

The clearing must be done every time the oven has been used following all the rules to prevent malfunctioning of the oven and for hygienic purpose.

**Cleaning of the refractory surface:** this operation has to be performed with hot oven. Once the **temperature of about 350°C has been reached**, turn off the oven, open the door and clean the surface using a **brush in vegetable fiber equipped with a long handle in order to avoid the contact with the oven hot parts.**

**External clearing of the oven:** (surfaces in stainless steel, inspection glass and control panel): this operation has to be performed with cold oven.



**IT IS RECOMMENDED TO THE OPERATOR IN CHARGE TO USE PROPER GLOVES AND SUITABLE CLOTHING TO AVOID BURNINGS.**



**IT IS FORBIDDEN TO USE THROWS OR DRIPS OF WATER, ABRASIVE OR CORROSIVE SUBSTANCES, AND ANYTHING ELSE THAT CAN DAMAGE THE COMPONENTS, COMPROMISE THE SAFETY, AND BE DANGEROUS FROM AN HYGIENIC POINT OF VIEW.**

For any intervention of supplementary maintenance, repairing and/or replacement refer exclusively to the authorized dealer where the oven has been purchased and/or to an authorized technician satisfying the technical and professional requirements stated by the regulations in force.



## 7- DEMOLITION

### 7.1- GENERAL WARNINGS

When dismantling the oven, compulsorily observe the provisions of the regulations in force. Differentiate the parts making up the oven according to different types of construction materials (plastic, copper, iron, etc.).



## 8—SPARE PARTS

### 8.1 - SPARE PARTS OVENS BASIC

	DESCRIPTION	BASIC 4	BASIC 44	BASIC 44 MEDIUM	BASIC 6	BASIC 66
1/A	Door Handle	7M010000	7M010000	7M010000	7M010000	7M010000
1/B	Small lateral door handles	5M200016	5M200016	5M200016	5M200016	5M200016
2/A	Door supporting plate (right)	4P100007	4P100007	4P100007	4P100007	4P100007
2/B	Door supporting plate (left)					
3	Washer	3R030001	3R030001	3R030001	3R030001	3R030001
4	Door	4P050015	4P050015	4P050015	4P050015	4P050015
5	Door Glass	5V010015	5V010015	5V010015	5V010015	5V010015
6	Door glass gasket	5G100001	5G100001	5G100001	5G100001	5G100001
7	Counterdoor	4C020026	4C020026	4C020026	4C020026	4C020026
8	Door Frame	4T020000	4T020000	4T020000	4T020000	4T020000
9	Plate fixing screws	5V500019	5V500019	5V500019	5V500019	5V500019
10	Frontage	4F020020	4F020025	4F020026	4F020020	4F020025
11/A	Control panel frame	4M020001	4M020001	4M020001	4M020001	4M020001
11/B	Control panel label	5E200400	5E200400	5E200400	5E200400	5E200400
12	Insulating material	5L010001	5L010001	5L010001	5L010001	5L010001
13	Left covering panel	4P040005	4P040015	4P040016	4P040025	4P040035
14	Top covering panel	4C030000	4C030000	4C030006	4C030004	4C030004
15	Back covering panel	4S030200	4S030205	4S030206	4S030200	4S030205
16	Right covering panel	4P040001	4P040010	4P040011	4P040020	4P040030
17	Bottom covering pannel	4B030000	4B030000	4B030001	4B030006	4B030006
18	Jacket	4I020001	4I020010	4I020011	4I020005	4I020015
19	Cooking chamber	7C010101	7C010101	7C010101	7C010105	7C010105
20	Chimney	-	-	-	4C030001	4C030005
24	Heating elements supporting frame	4T060000	4T060000	4T060085	4T060010	4T060010
25	Lamp holder	5P110003	5P110003	5P110003	5P110003	5P110003
26	Lamp glass	5V010003	5V010003	5V010003	5V010003	5V010003
27	Lamp	5L020005	5L020005	5L020005	5L020005	5L020005
29	Circuit brakers board	-	-	-	-	-
30	Thermostat	5T010001	5T010001	5T010001	5T010010	5T010010
31	Thermostat knob	5M200003	5M200003	5M200003	5M200003	5M200003
34	Thermometer	5T010200	5T010200	5T010200	5T010200	5T010200
35	Heating element's warning light	5L020017	5L020017	5L020017	5L020017	5L020017
36	Heating element's switch	5I100016	5I100016	5I100016	5I100016	5I100016
37	Chamber light switch	5I100017	5I100017	5I100017	5I100017	5I100017
38	Heating element	5R050220	5R050220	5R050220	5R050200	5R050200
39	Refractory stone	5P050010	5P050010	5P050010	5P050020	5P050020
41	Terminal box	5M100010	5M100010	5M100010	5M100010	5M100010



## 8—SPARE PARTS

### 8.2 - SPARE PARTS OVENS BASIC XL

	DESCRIPTION	BASIC XL 3L	BASIC XL 33L	BASIC XL 4	BASIC XL 44	BASIC XL 6	BASIC XL 66
1/A	Door Handle	7M010007	7M010007	7M010005	7M010005	7M010005	7M010005
1/B	Small lateral door handles	5M200016	5M200016	5M200016	5M200016	5M200016	5M200016
2/A	Door supporting plate (right)	4P100007	4P100007	4P100007	4P100007	4P100007	4P100007
2/B	Door supporting plate (left)						
3	Washer	3R030001	3R030001	3R030001	3R030001	3R030001	3R030001
4	Door	4P050018	4P050018	4P050017	4P050017	4P050017	4P050017
5	Door Glass	5V010015	5V010015	5V010015	5V010015	5V010015	5V010015
6	Door glass gasket	5G100001	5G100001	5G100001	5G100001	5G100001	5G100001
7	Counterdoor	4C020028	4C020028	4C020027	4C020027	4C020027	4C020027
8	Door Frame	4T020005	4T020005	4T020026	4T020026	4T020026	4T020026
9	Plate fixing screws	5V500019	5V500019	5V500019	5V500019	5V500019	5V500019
10	Frontage	4F020023	4F020028	4F020022	4F020027	4F020022	4F020027
11/A	Control panel frame	4M020002	4M020002	4M020001	4M020001	4M020001	4M020001
11/B	Control panel label	5E200401	5E200401	5E200400	5E200400	5E200400	5E200400
12	Insulating material	5L010001	5L010001	5L010001	5L010001	5L010001	5L010001
13	Left covering panel	4P040041	4P040043	4P040007	4P040017	4P040027	4P040037
14	Top covering panel	4C030015	4C030015	4C030007	4C030007	4C030009	4C030009
15	Back covering panel	4S030229	4S030230	4S030202	4S030207	4S030202	4S030207
16	Right covering panel	4P040040	4P040042	4P040003	4P040012	4P040022	4P040032
17	Bottom covering pannel	4B030013	4B030013	4B030002	4B030002	4B030009	4B030009
18	Jacket	4I020002	4I020004	4I020003	4I020012	4I020007	4I020017
19	Cooking chamber	7C010108	7C010108	7C010103	7C010103	7C010107	7C010107
20	Chimney	4C030001	4C030005	4C030001	4C030005	4C030001	4C030005
24	Heating elements supporting frame	4T060080	4T060080	4T060065	4T060065	4T060070	4T060070
25	Lamp holder	5P110003	5P110003	5P110003	5P110003	5P110003	5P110003
26	Lamp glass	5V010003	5V010003	5V010003	5V010003	5V010003	5V010003
27	Lamp	5L020005	5L020005	5L020005	5L020005	5L020005	5L020005
29	Circuit brakers board	-	-	-	-	5S010050	5S010050
30	Thermostat	5T010001	5T010001	5T010001	5T010001	5T010001	5T010001
31	Thermostat knob	5M200003	5M200003	5M200003	5M200003	5M200003	5M200003
34	Thermometer	5T010200	5T010200	5T010200	5T010200	5T010200	5T010200
35	Heating element's warning light	5L020017	5L020017	5L020017	5L020017	5L020017	5L020017
36	Heating element's switch	5I100016	5I100016	5I100016	5I100016	5I100016	5I100016
37	Chamber light switch	5I100017	5I100017	5I100017	5I100017	5I100017	5I100017
38	Heating element	5R050420	5R050420	5R050400	5R050400	5R050410	5R050410
39	Refractory stone	5P050050	5P050050	5P050040	5P050040	5P050050	5P050050
41	Terminal box	5M100010	5M100010	5M100010	5M100010	5M100010	5M100010



## 8—SPARE PARTS

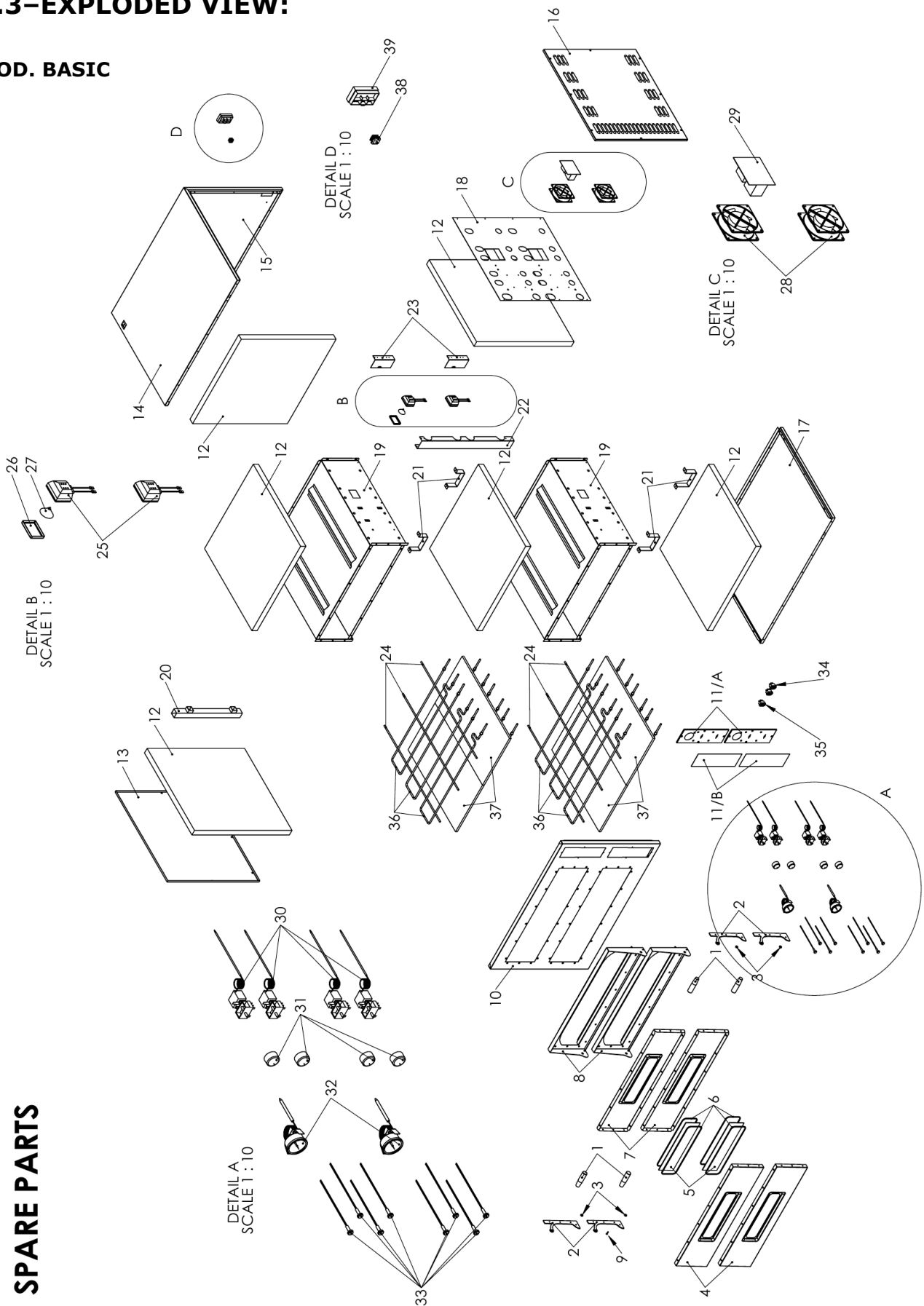
	DESCRIPTION	BASIC XL 6L	BASIC XL 66L	BASIC XL 9	BASIC XL 99
1/A	Door Handle	7M010007	7M010007	7M010007	7M010007
1/B	Small lateral door handles	5M200016	5M200016	5M200016	5M200016
2/A	Door supporting plate (right)	4P100007	4P100007	4P100007	4P100007
2/B	Door supporting plate (left)				
3	Washer	3R030001	3R030001	3R030001	3R030001
4	Door	4P050018	4P050018	4P050018	4P050018
5	Door Glass	5V010015	5V010015	5V010015	5V010015
6	Door glass gasket	5G100001	5G100001	5G100001	5G100001
7	Counterdoor	4C020028	4C020028	4C020028	4C020028
8	Door Frame	4T020005	4T020005	4T020005	4T020005
9	Plate fixing screws	5V500019	5V500019	5V500019	5V500019
10	Frontage	4F020023	4F020028	4F020023	4F020028
11/A	Control panel frame	4M020002	4M020002	4M020002	4M020002
11/B	Control panel label	5E200401	5E200401	5E200401	5E200401
12	Insulating material	5L010001	5L010001	5L010001	5L010001
13	Left covering panel	4P040007	4P040017	4P040027	4P040037
14	Top covering panel	4C030008	4C030008	4C030013	4C030013
15	Back covering panel	4S030208	4S030209	4S030208	4S030209
16	Right covering panel	4P040001	4P040010	4P040022	4P040032
17	Bottom covering pannel	4B030010	4B030010	4B030011	4B030011
18	Jacket	4I020008	4I020018	4I020007	4I020017
19	Cooking chamber	7C010110	7C010110	7C010112	7C010112
20	Chimney	4C030001	4C030005	4C030001	4C030005
24	Heating elements supporting frame	4T060000	4T060000	4T060070	4T060070
25	Lamp holder	5P110003	5P110003	5P110003	5P110003
26	Lamp glass	5V010003	5V010003	5V010003	5V010003
27	Lamp	5L020005	5L020005	5L020005	5L020005
29	Circuit brakers board	5S010050	5S010050	5S010050	5S010050
30	Thermostat	5T010001	5T010001	5T010001	5T010001
31	Thermostat knob	5M200003	5M200003	5M200003	5M200003
34	Thermometer	5T010200	5T010200	5T010200	5T010200
35	Heating element's warning light	5L020017	5L020017	5L020017	5L020017
36	Heating element's switch	5I100016	5I100016	5I100016	5I100016
37	Chamber light switch	5I100017	5I100017	5I100017	5I100017
38	Heating element	5R050415	5R050415	5R050420	5R050420
39	Refractory stone	5P050040	5P050040	5P050050	5P050050
41	Terminal box	5M100010	5M100010	5M100010	5M100010



# 8—SPARE PARTS

## 8.3—EXPLODED VIEW:

MOD. BASIC



SPARE PARTS



## 9-ELECTRIC EQUIPMENT

### 9.1 LIST OF COMPONENTS

<b>MARK</b>	<b>DESCRIPTION</b>
T	Single (1) pole thermostat
TT	Three (3) poles thermostat
QS0	Heating elements on/off switch
HL	Heating elements spy light
QF0/1	Chamber light on/off switch
K	Contactora
TI	Timer

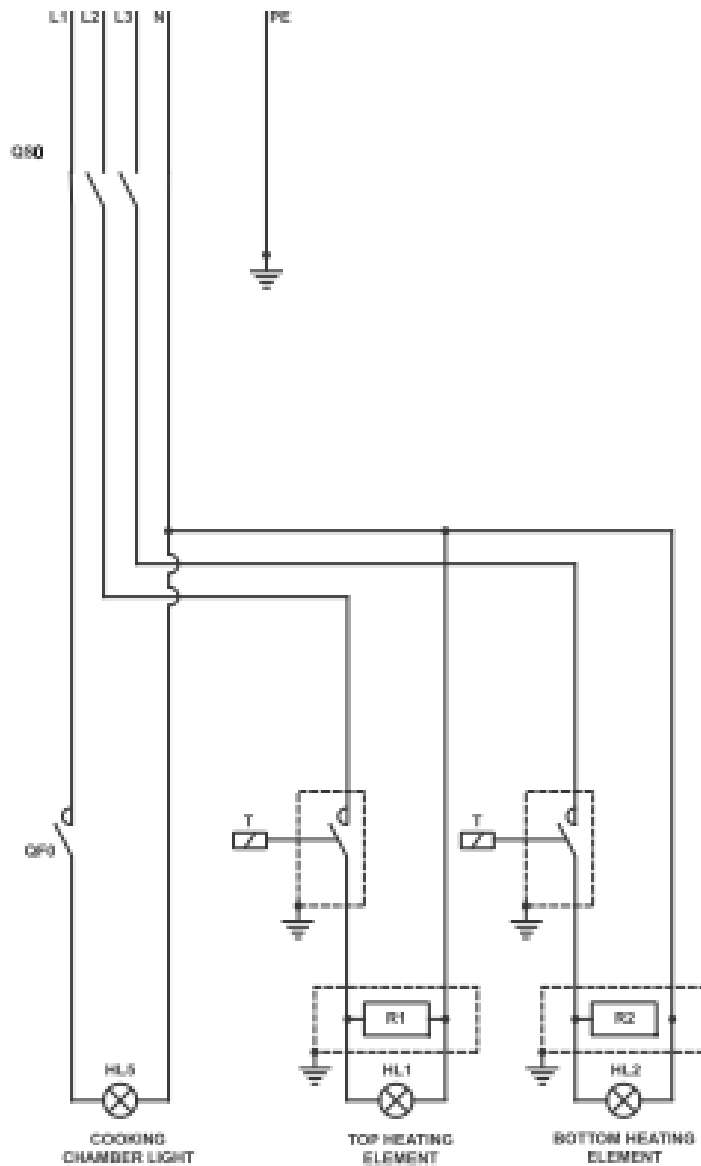


# 9- ELECTRIC EQUIPMENT

MOD. BASIC 4-44

MOD. BASIC XL 4-44

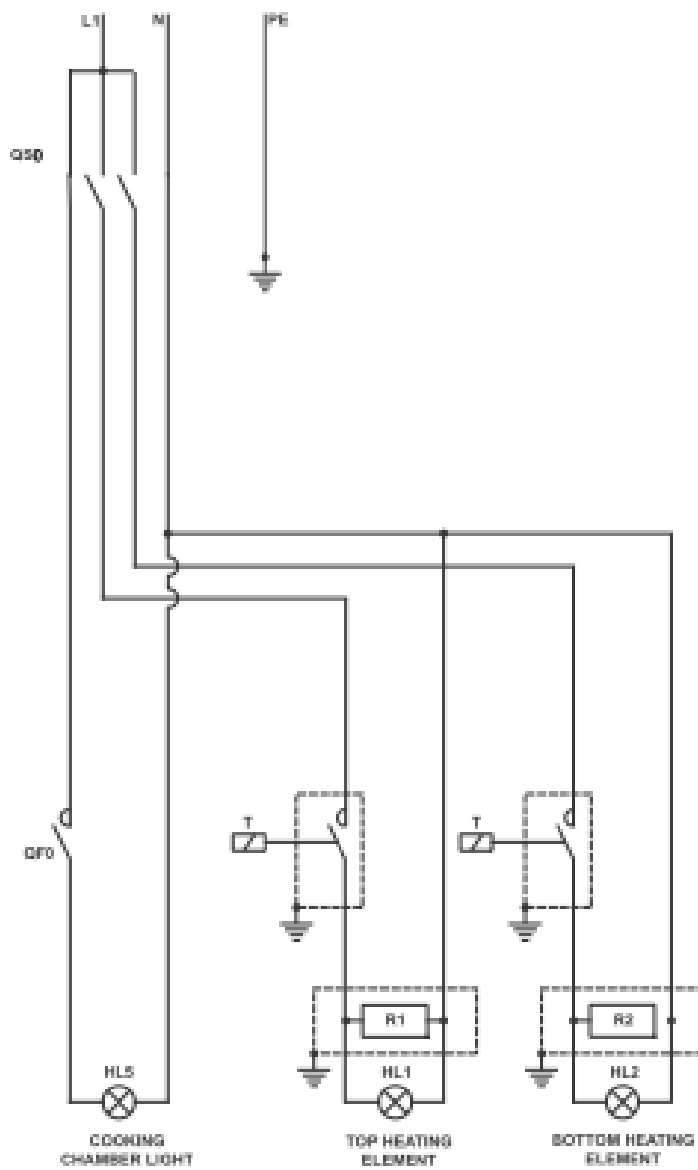
400 V (for one chamber)





# 9- ELECTRIC EQUIPMENT

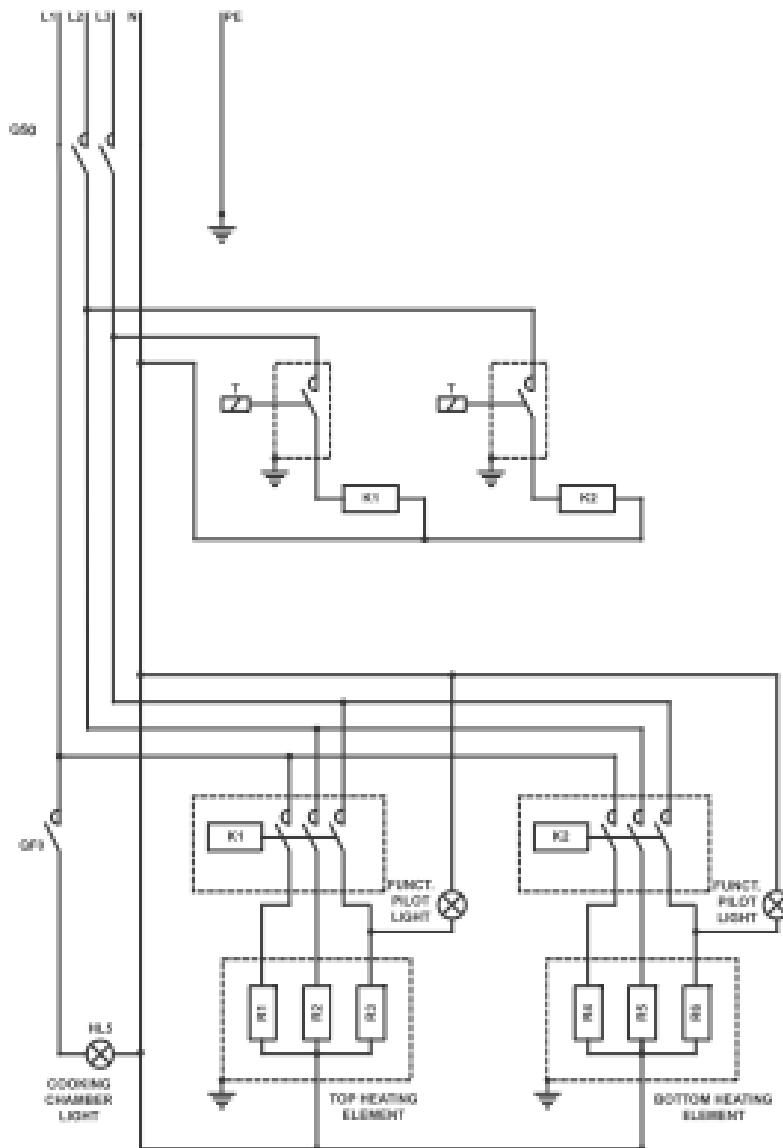
MOD. BASIC 6-66  
MOD. BASIC XL 6-66  
MOD. BASIC XL 6L-66L  
MOD. BASIC XL 9-99  
230 V (for one chamber)





# 9- ELECTRIC EQUIPMENT

MOD. BASIC 6-66  
MOD. BASIC XL 6-66  
MOD. BASIC XL 6L-66L  
MOD. BASIC XL 9-99  
400 V (for one chamber)





## 9- ELECTRIC EQUIPMENT

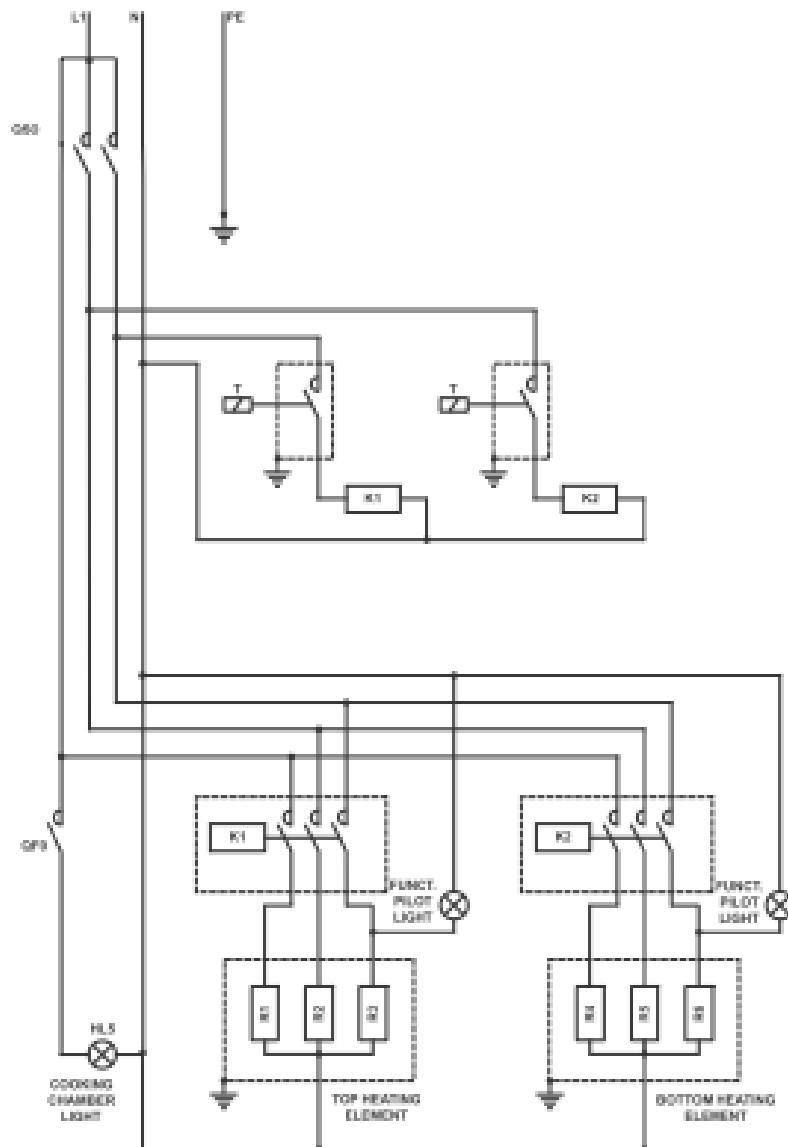
MOD. BASIC 6-66

MOD. BASIC XL 6-66

MOD. BASIC XL 6L-66L

MOD. BASIC XL 9-99

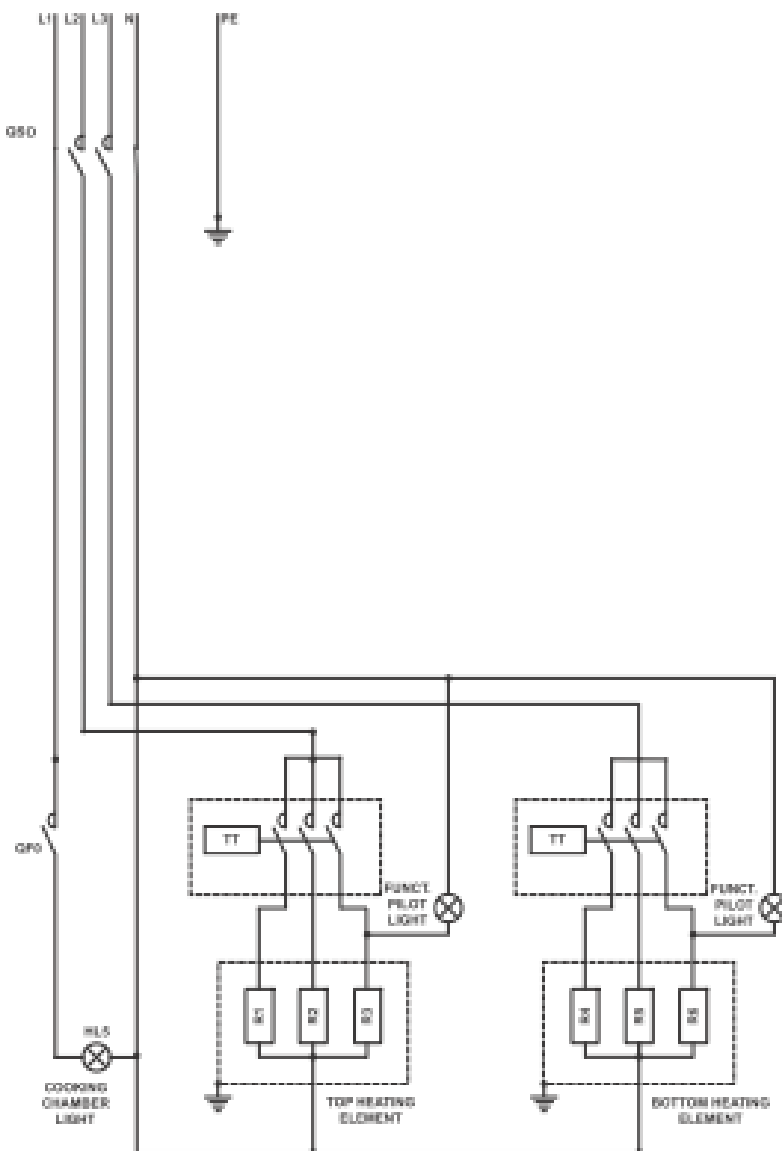
230 V (for one chamber)





# 9- ELECTRIC EQUIPMENT

MOD. BASIC 6-66  
MOD. BASIC XL 6-66  
MOD. BASIC XL 6L-66L  
MOD. BASIC XL 9-99  
400 V (for one chamber)  
WITH THREE-PHASE THERMOSTATS





# 9- ELECTRIC EQUIPMENT

**MOD. BASIC 6-66**  
**MOD. BASIC XL 6-66**  
**MOD. BASIC XL 6L-66L**  
**MOD. BASIC XL 9-99**  
**230 V (for one chamber)**  
**WITH THREE-PHASE THERMOSTATS**

