DOCUMENTATION

CHEF'S COMBI

INSTALLATION MANUAL
Combi Ovens

EN

NOTICE D'INSTALLATION
Fours Mixtes

FR

WARNING:
Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or sevicing this equipment.

AVERTISSEMENT:
Toute installation, réglage, modification, service ou maintenance incorrecte peuvent entraîner des dommages matériels, des blessures ou la mort. Lisez attentivement les instructions d'installation, d'utilisation et d'entretien avant d'installer ou d'entretenir cet équipement.

For your safety
Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

Pour votre sécurité
Ne pas stocker ou utiliser d'essence ou d'autres vapeurs et liquides inflammables à proximité de cet appareil ou de tout autre appareil.

Ed: 03/2025

3V-490099NI / F49612

CHEF'S**COMBI**

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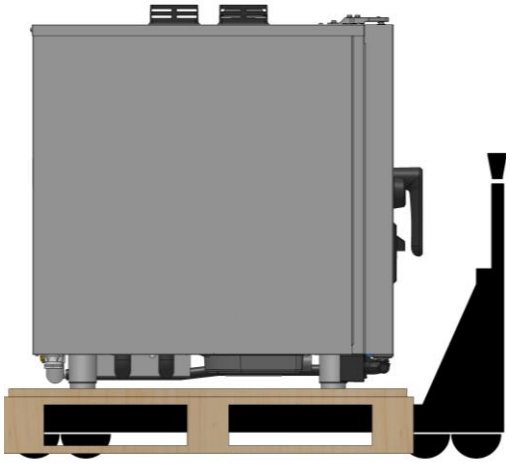
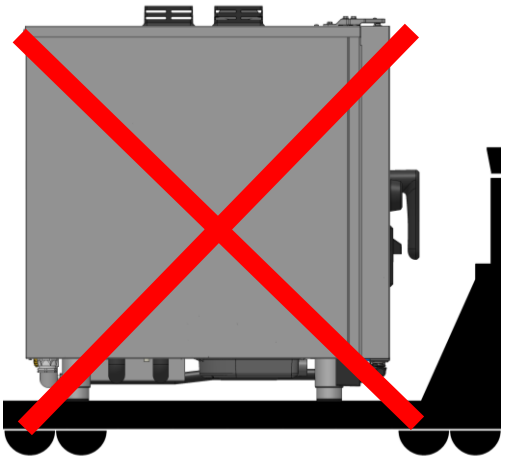
1 - HANDLING / MANUTENTION

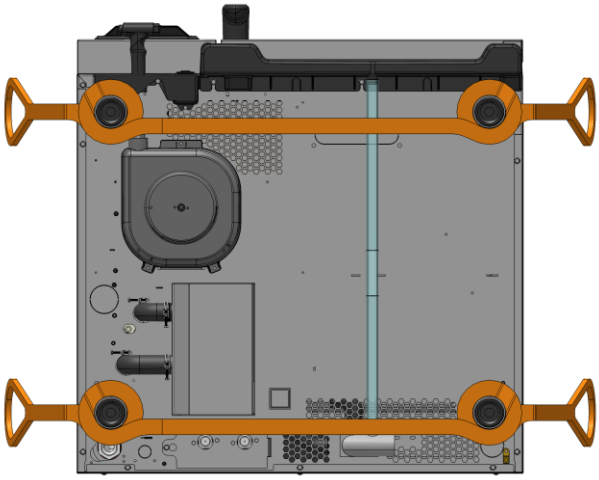
6 AND 10 LEVEL OVENS / FOURS 6 ET 10 NIVEAUX

A *Fig 1.1A*

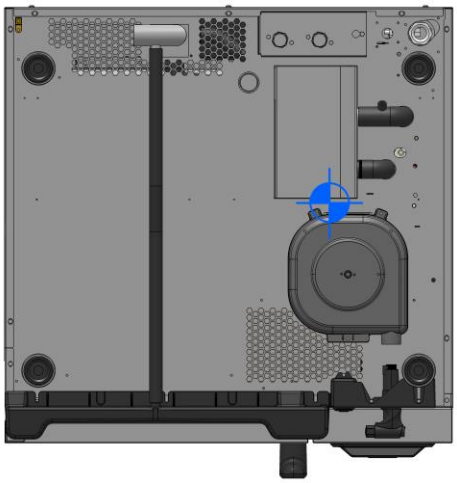




B *Fig 1.1B*



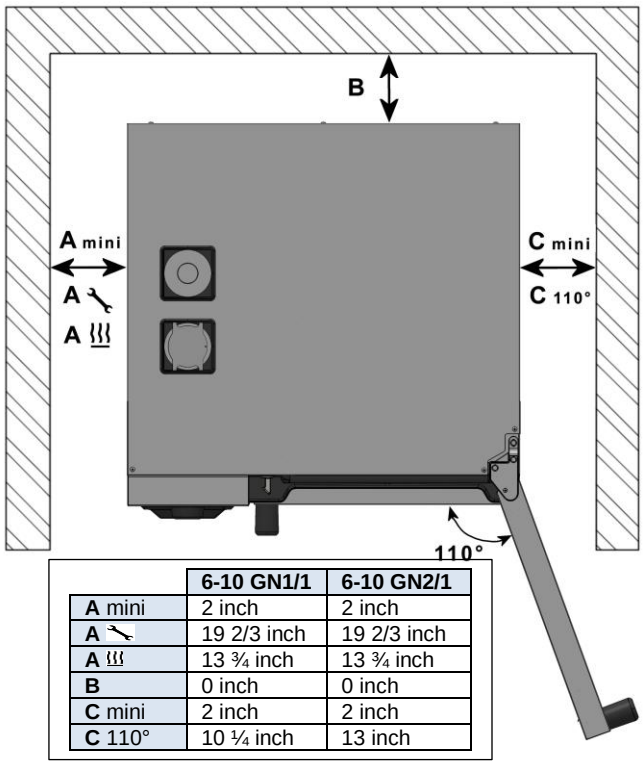
C *Fig 1.1C*



2 - PLACEMENT / MISE EN PLACE

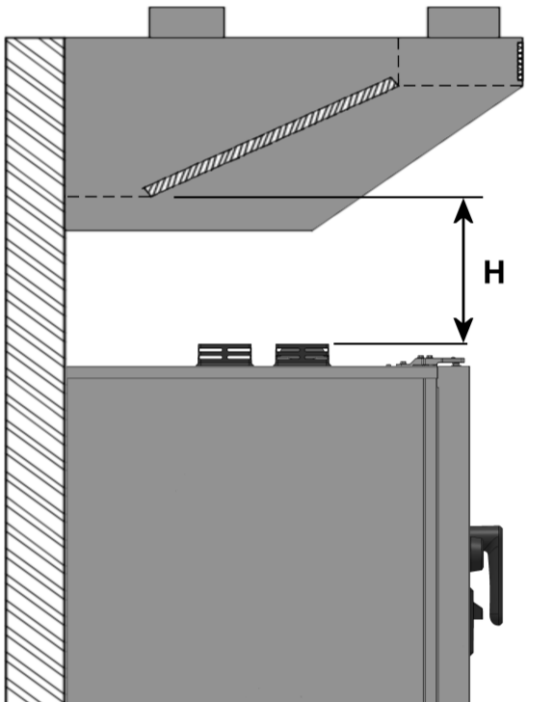
MINIMUN DISTANCE / DISTANCE MINIMALE

A *Fig 2.1A*



	6-10 GN1/1	6-10 GN2/1
A mini	2 inch	2 inch
A	19 2/3 inch	19 2/3 inch
A	13 ¾ inch	13 ¾ inch
B	0 inch	0 inch
C mini	2 inch	2 inch
C 110°	10 ¼ inch	13 inch

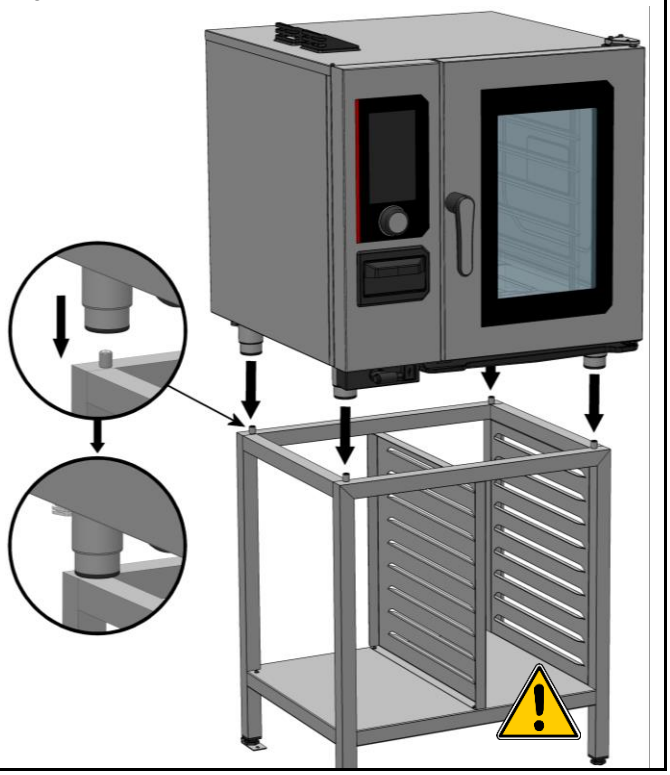
B *Fig 2.1B*



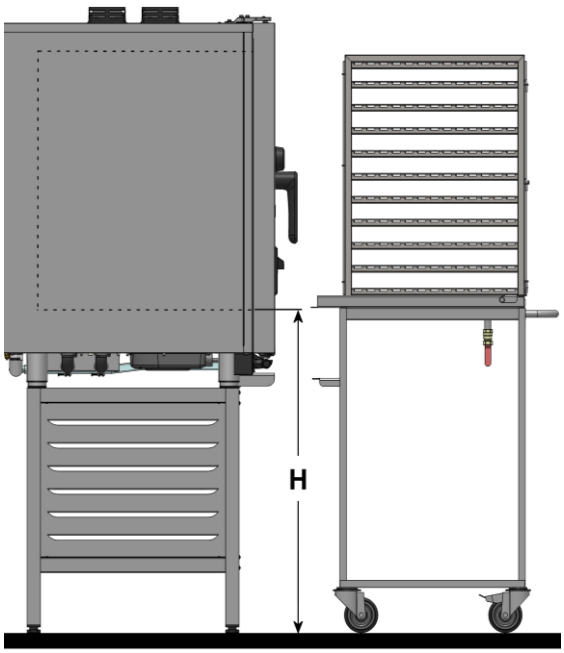
H	15 ¾ inch

6 AND 10 LEVELS ON A STAND / FOURS 6 ET 10 NIVEAUX SUR SON PIETEMENT

C *Fig 2.1C*

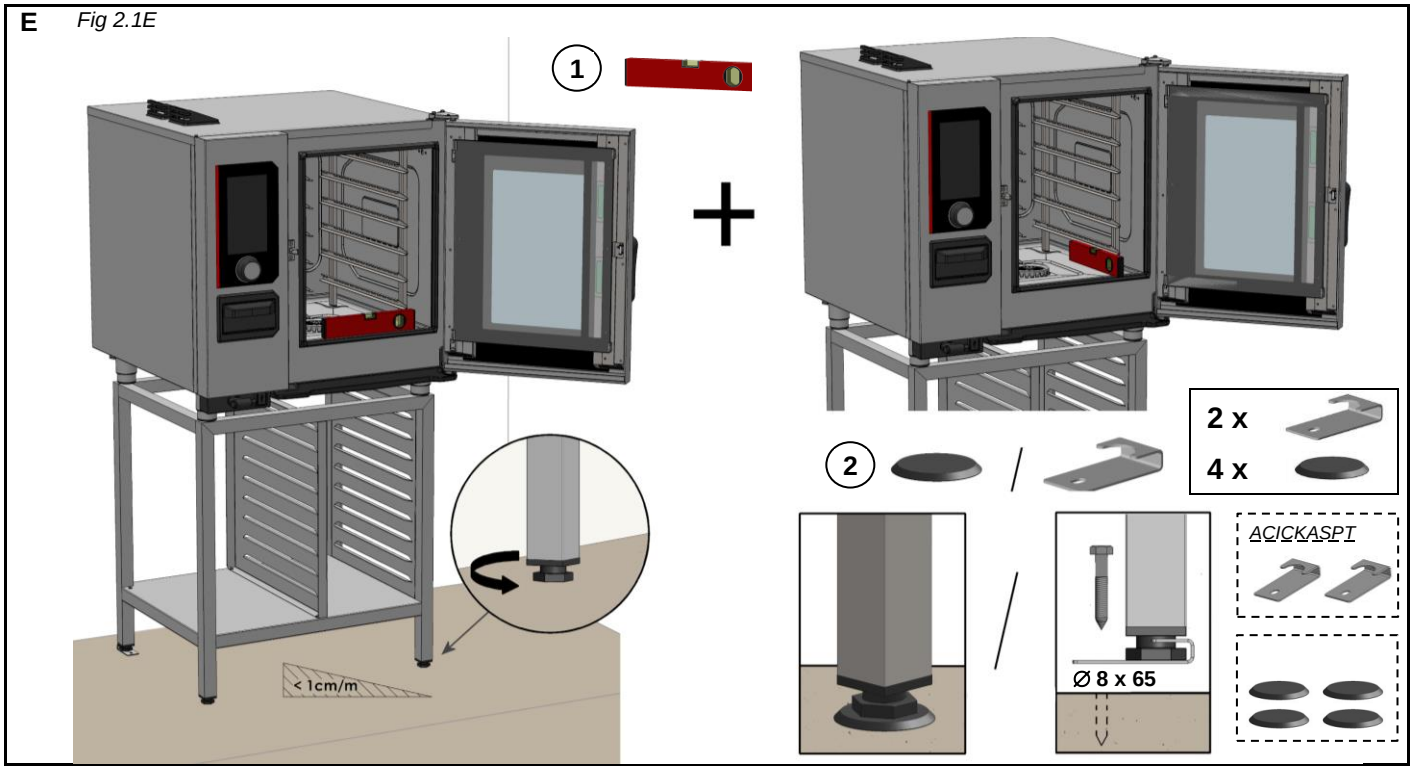


D *Fig 2.1D*



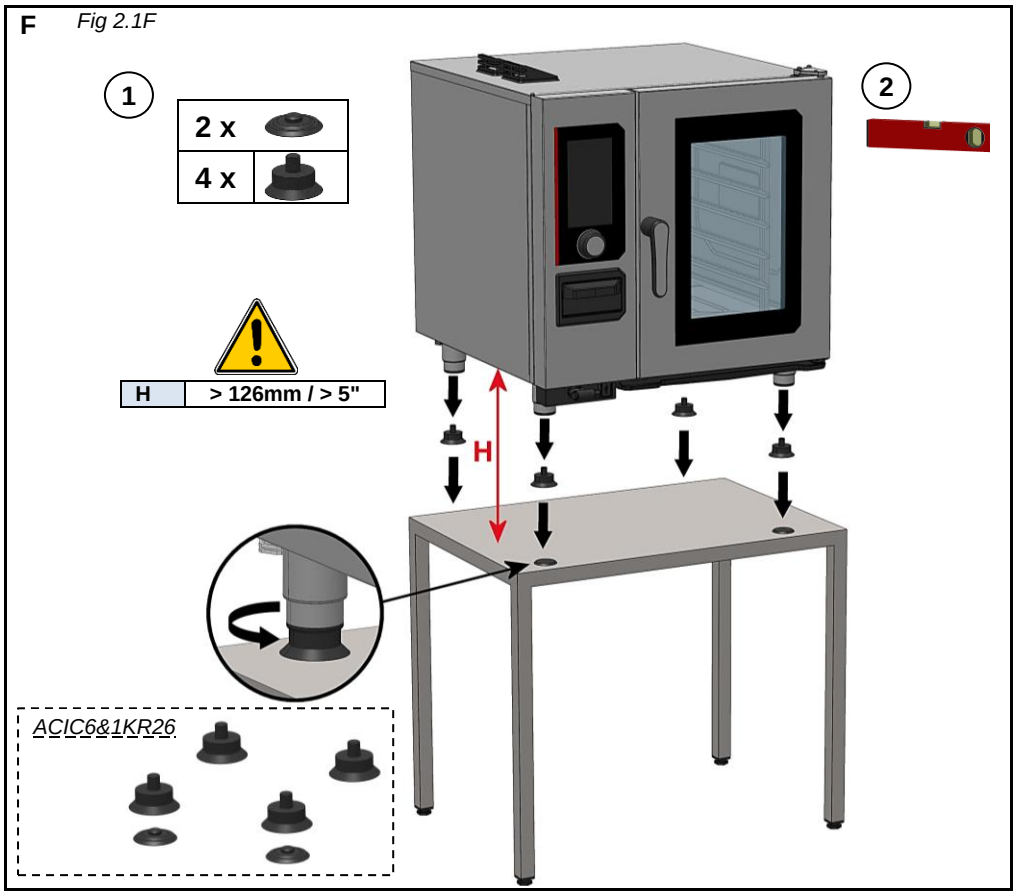
	6 GN1/1-GN2/1	10 GN1/1- GN2/1
H	42.84 inch	35.83 inch

E *Fig 2.1E*



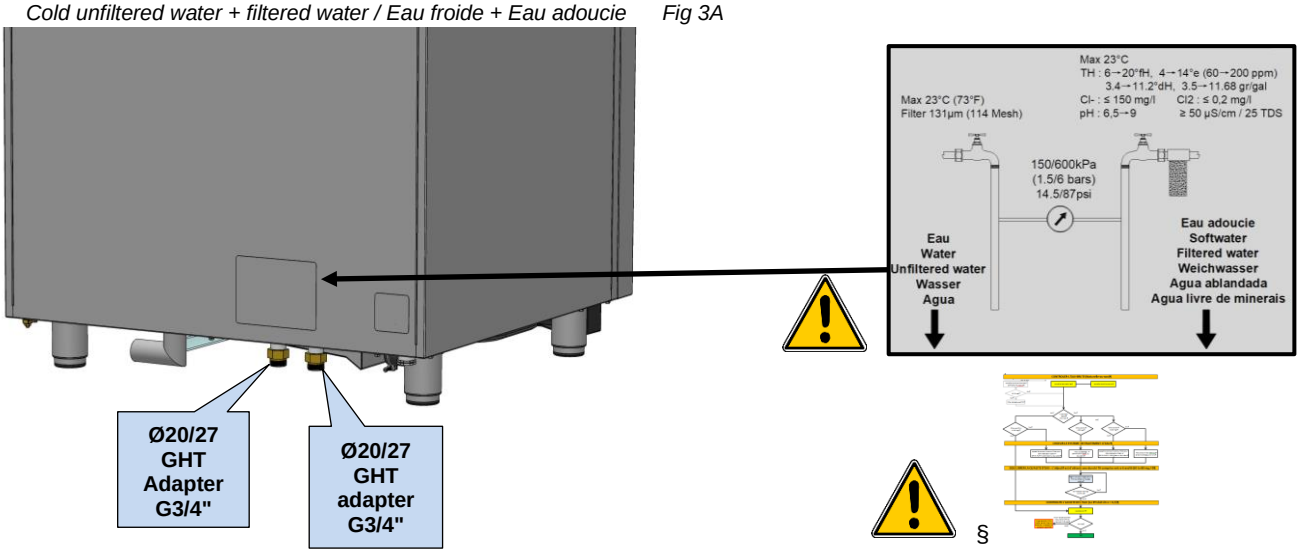
6 AND 10 LEVELS ON A TABLE / FOURS 6 ET 10 NIVEAUX SUR TABLE

F *Fig 2.1F*



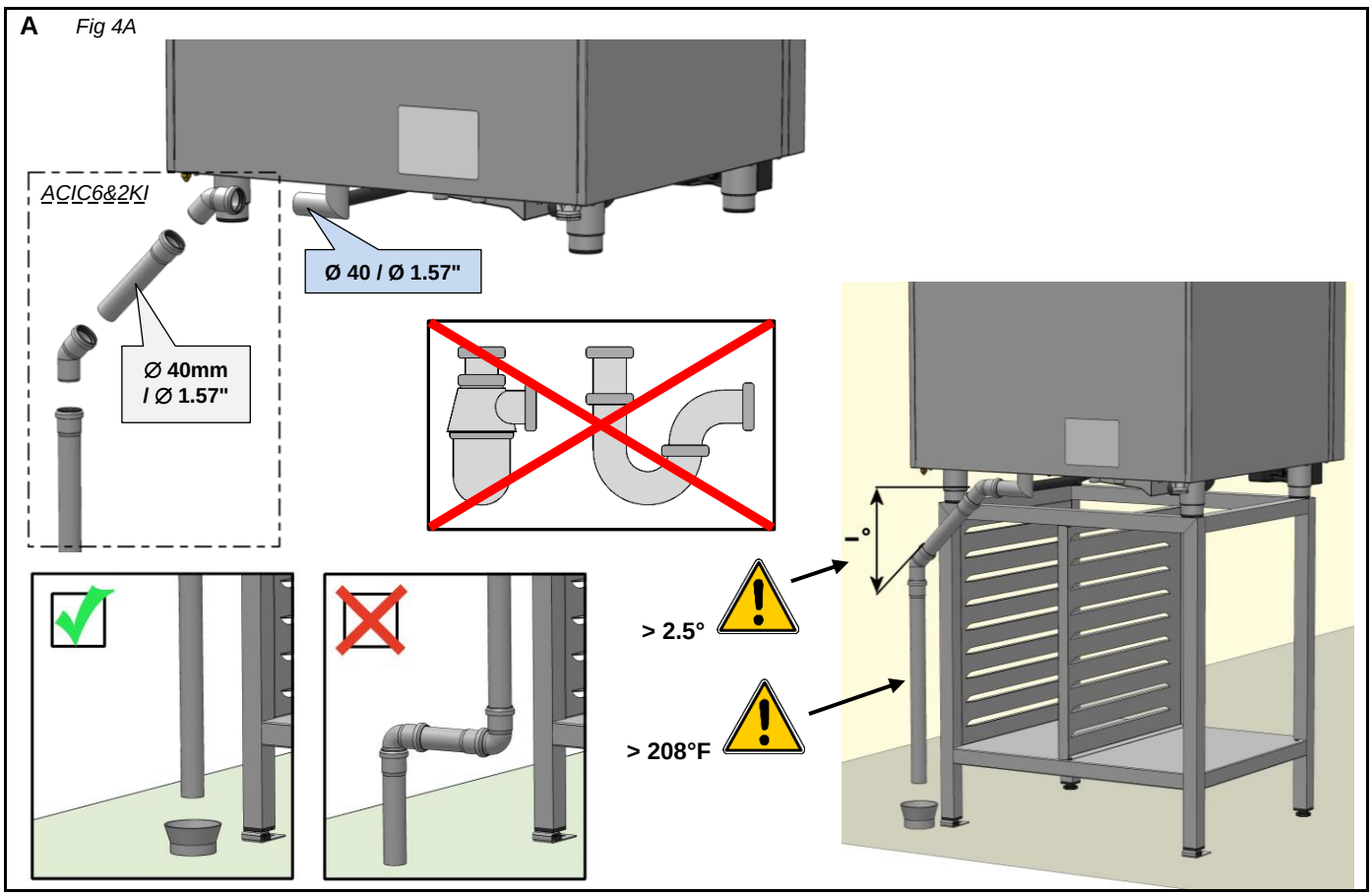
3 - WATER CONNECTION / RACCORDEMENT EAU

A *Cold unfiltered water + filtered water / Eau froide + Eau adoucie* *Fig 3A*



4 - DRAIN CONNECTION / RACCORDEMENT VIDANGE

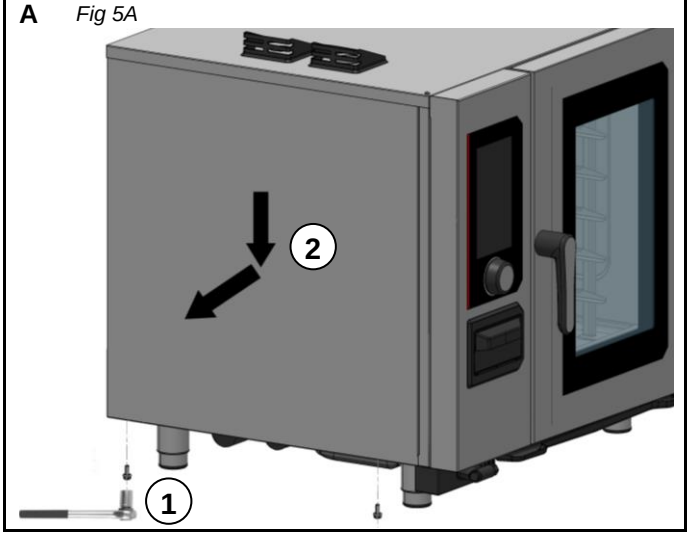
A *Fig 4A*



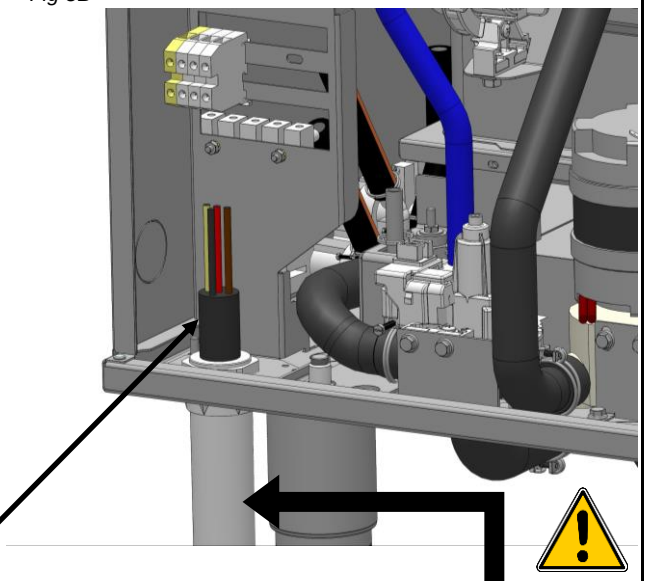
5 - ELECTRICAL CONNECTION / RACCORDEMENT ELECTRIQUE

ELECTRIC OVENS / FOURS ELECTRIQUES

A *Fig 5A*



B *Fig 5B*



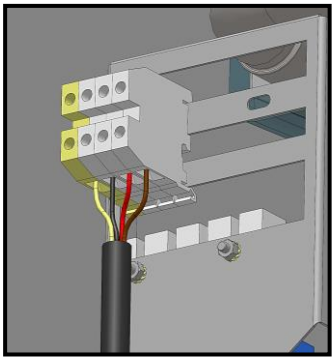
	V	MAX (A)	AWG
CHEF-61E (VICS61E)	208 3a.c.	31.60	8
CHEF-61E (VICS61E)	240 3a.c.	29.90	8
CHEF-61E (VICS61E)	480 3a.c.	15.40	12
CHEF-62E (VICS62E)	208 3a.c.	63.00	3
CHEF-62E (VICS62E)	240 3a.c.	59.50	3
CHEF-62E (VICS62E)	480 3a.c.	29.00	8
CHEF-101E (VICS101E)	208 3a.c.	53.00	4
CHEF-101E (VICS101E)	240 3a.c.	50.10	4
CHEF-101E (VICS101E)	480 3a.c.	24.70	8
CHEF-102E (VICS102E)	208 3a.c.	101.80	1
CHEF-102E (VICS102E)	240 3a.c.	96.10	1 / 0
CHEF-102E (VICS102E)	480 3a.c.	45.80	4

	208/240V 3~	480V 3~
CHEF-61E (VICS61E)	0.75"	0.5"
CHEF-62E (VICS62E)	1.25"	0.75"
CHEF-101E (VICS101E)	1.25"	0.75"
CHEF-102E (VICS102E)	2" / 1.5"	1.25"

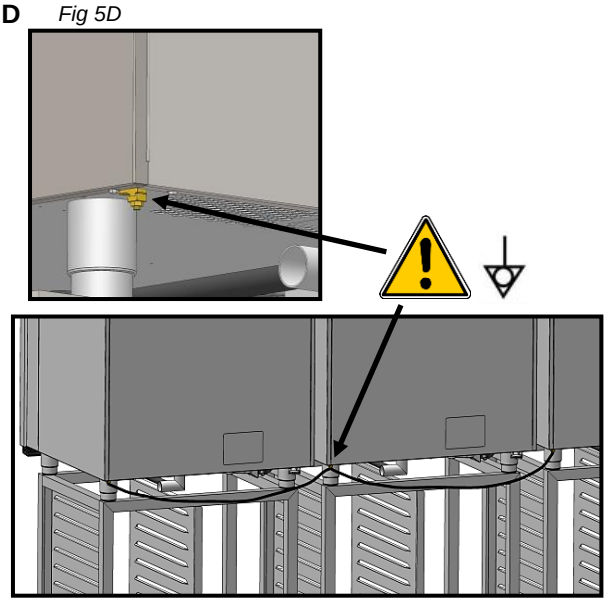
C *Fig 5C*

60Hz

208V 3a.c / 240V 3a.c / 480V 3a.c

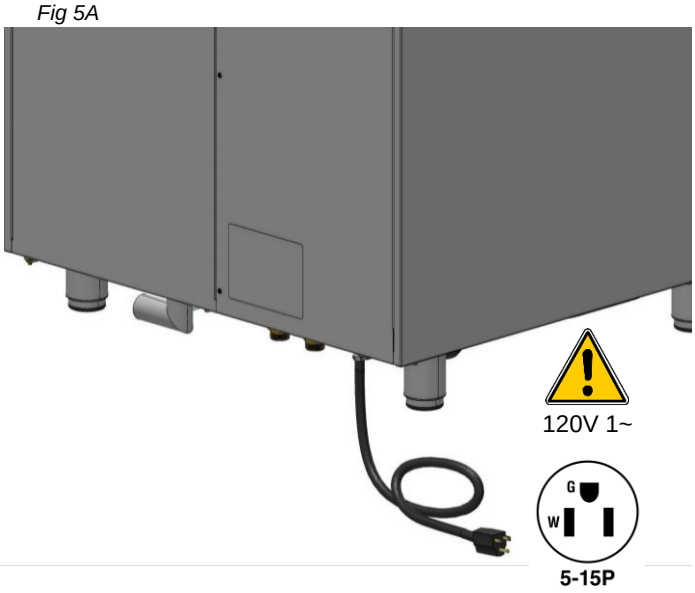


D *Fig 5D*

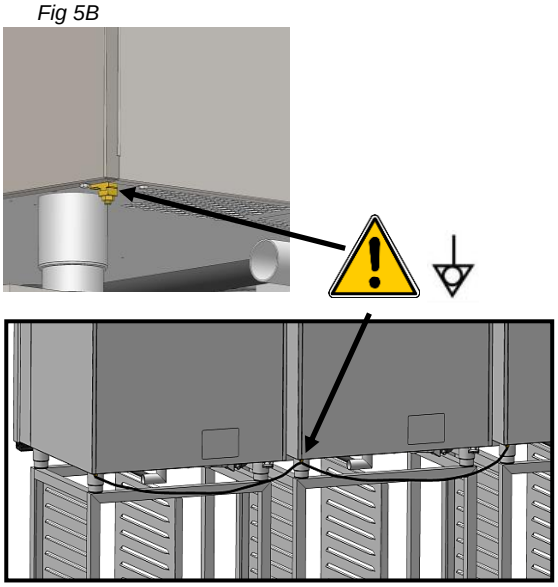


GAS OVENS / FOURS GAZ

A *Fig 5A*

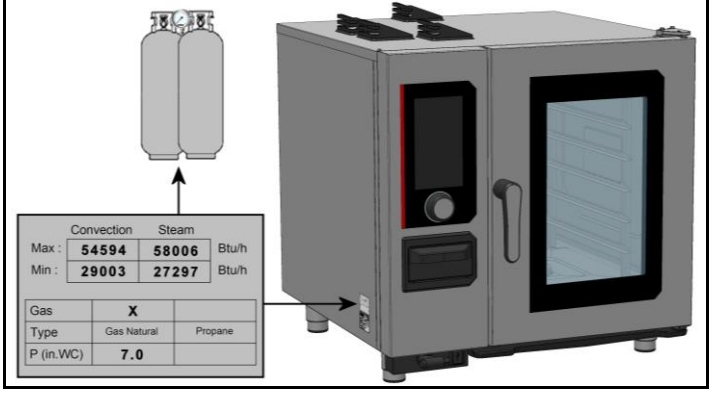


B *Fig 5B*

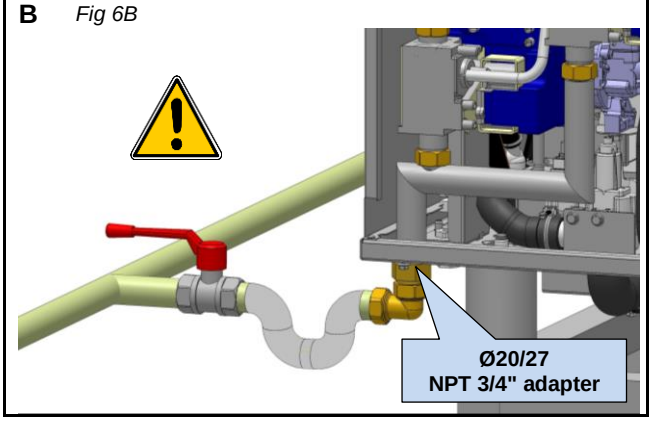


6 - GAS CONNECTION / RACCORDEMENT GAZ

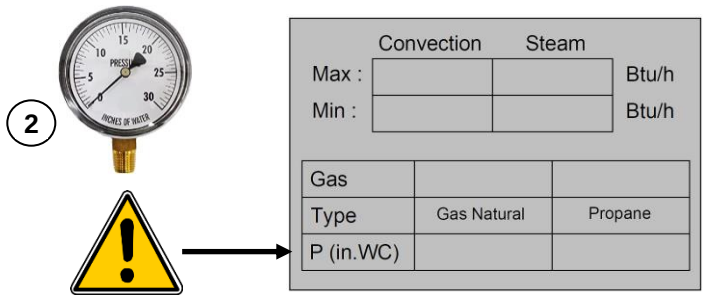
A *Fig 6A*



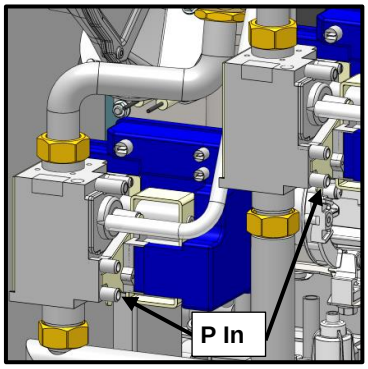
B *Fig 6B*



C *Fig 6C*

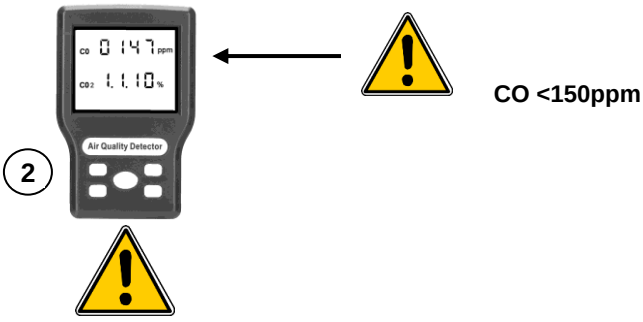


6/10



	P in (mbar)	P in (inch w.c.)
Gaz naturel / Natural gas	16 - 25	6.5 - 10
Propane / Propane	25 - 38	10 - 15

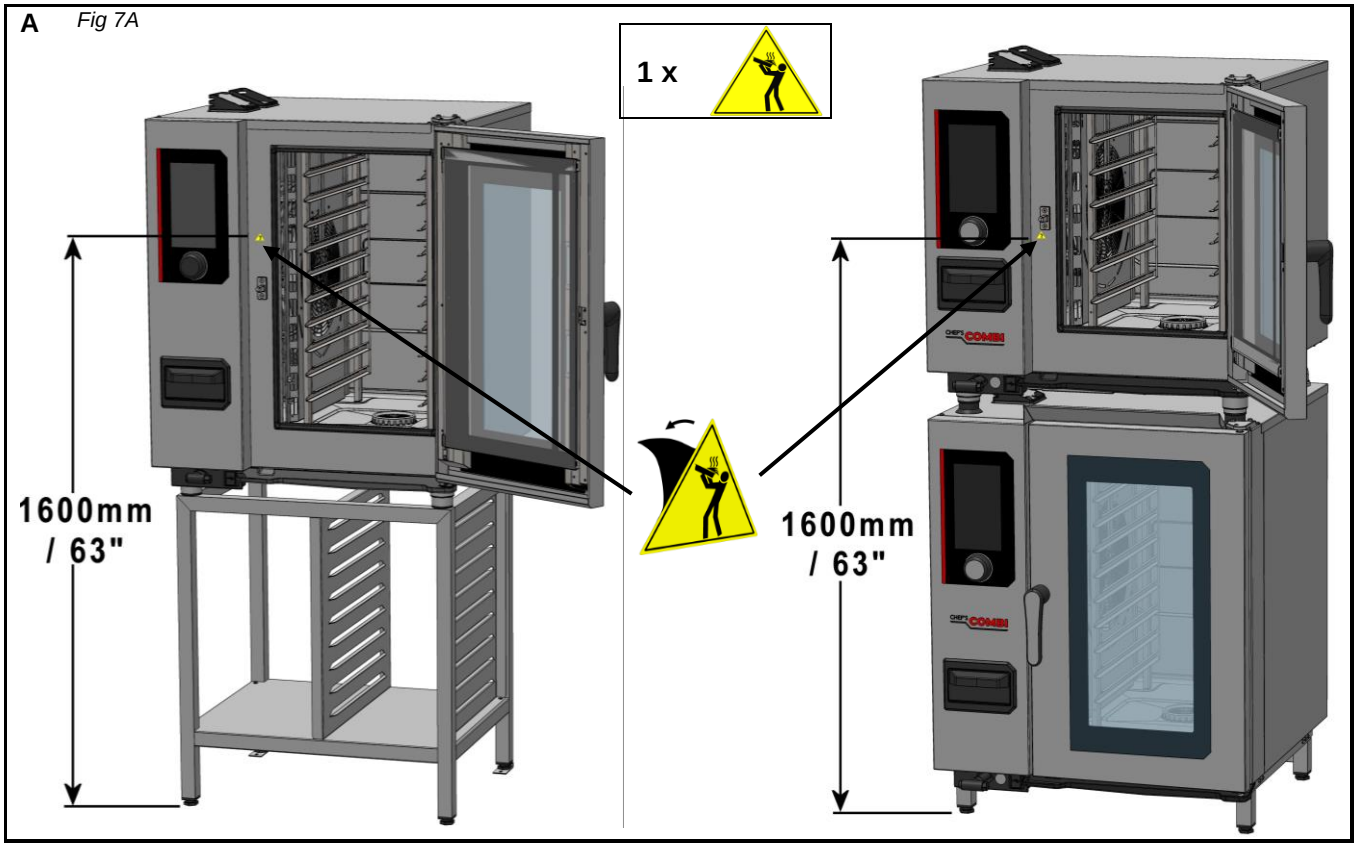
D *Fig 6D*



CO <150ppm

7 - GUIDELINES FOR HOT CONTAINERS / CONSIGNES MANIPULATION PLATS CHAUDS

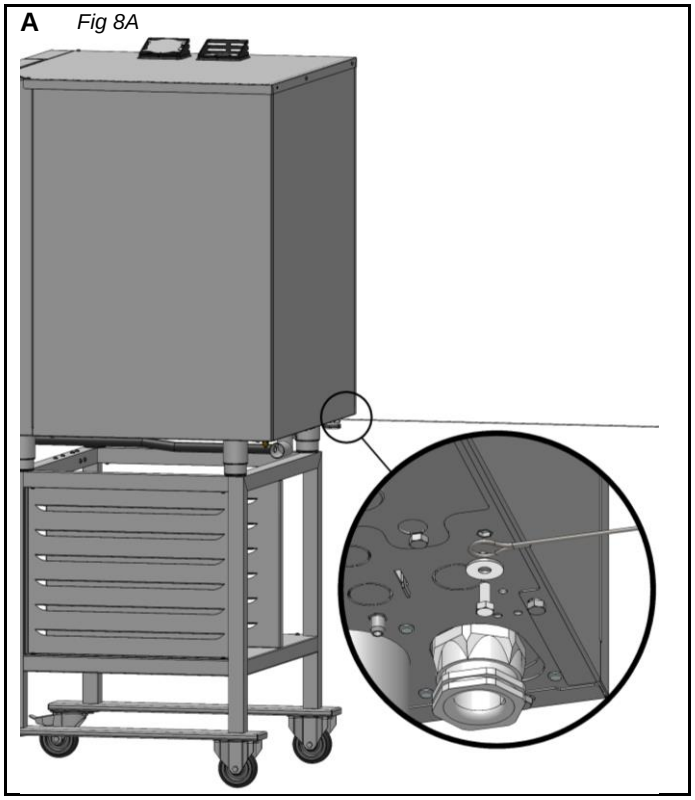
A *Fig 7A*



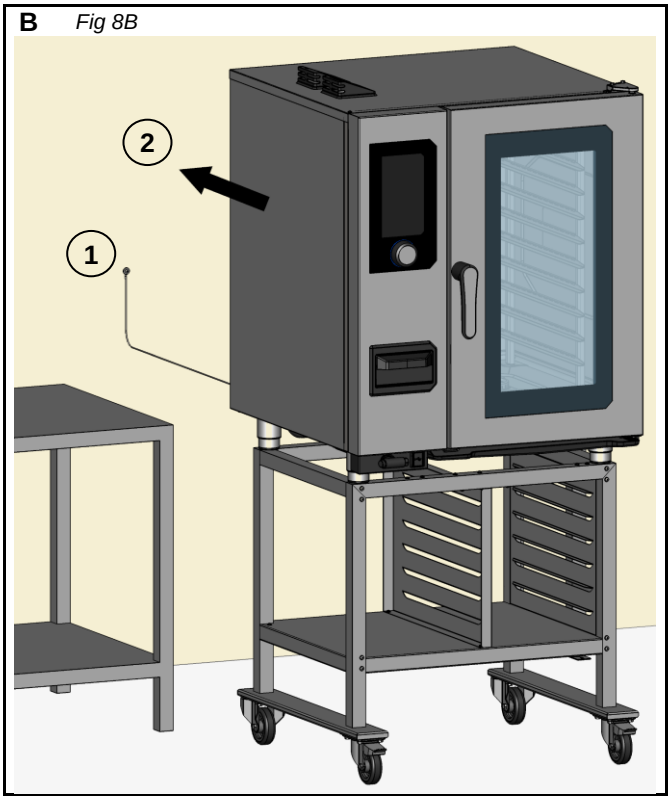
8 – APPLIANCE ON WHEELS / APPAREIL SUR ROULETTES

6 AND 10 LEVELS OVENS /FOURS 6 ET 10 NIVEAUX

A *Fig 8A*



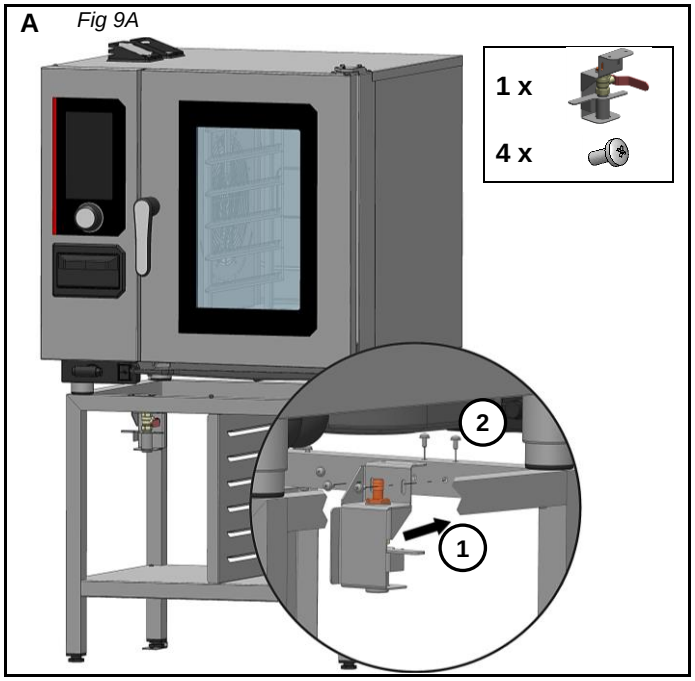
B *Fig 8B*



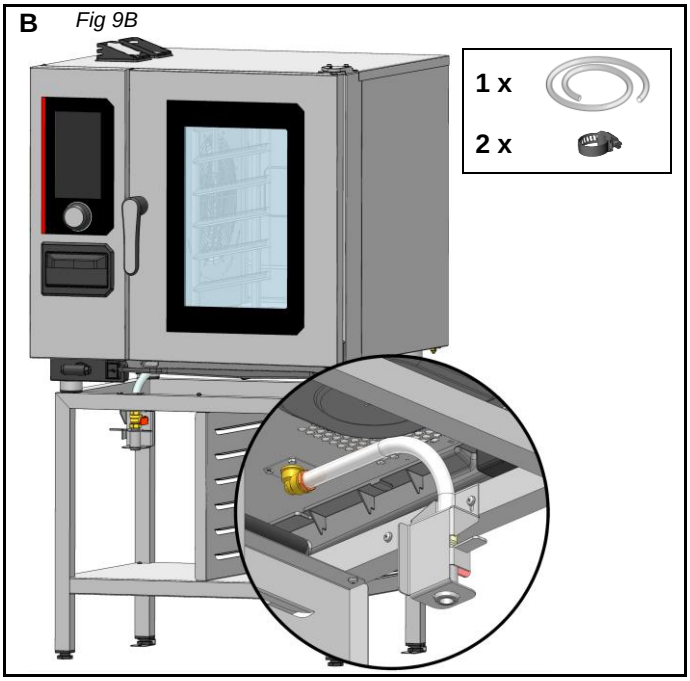
9 – COOKING GREASE COLLECTION OPTION / OPTION COLLECTEUR DE GRAISSE

6 AND 10 LEVELS OVENS ON A STAND / FOURS 6 ET 10 NIVEAUX SUR SON PIETEMENT

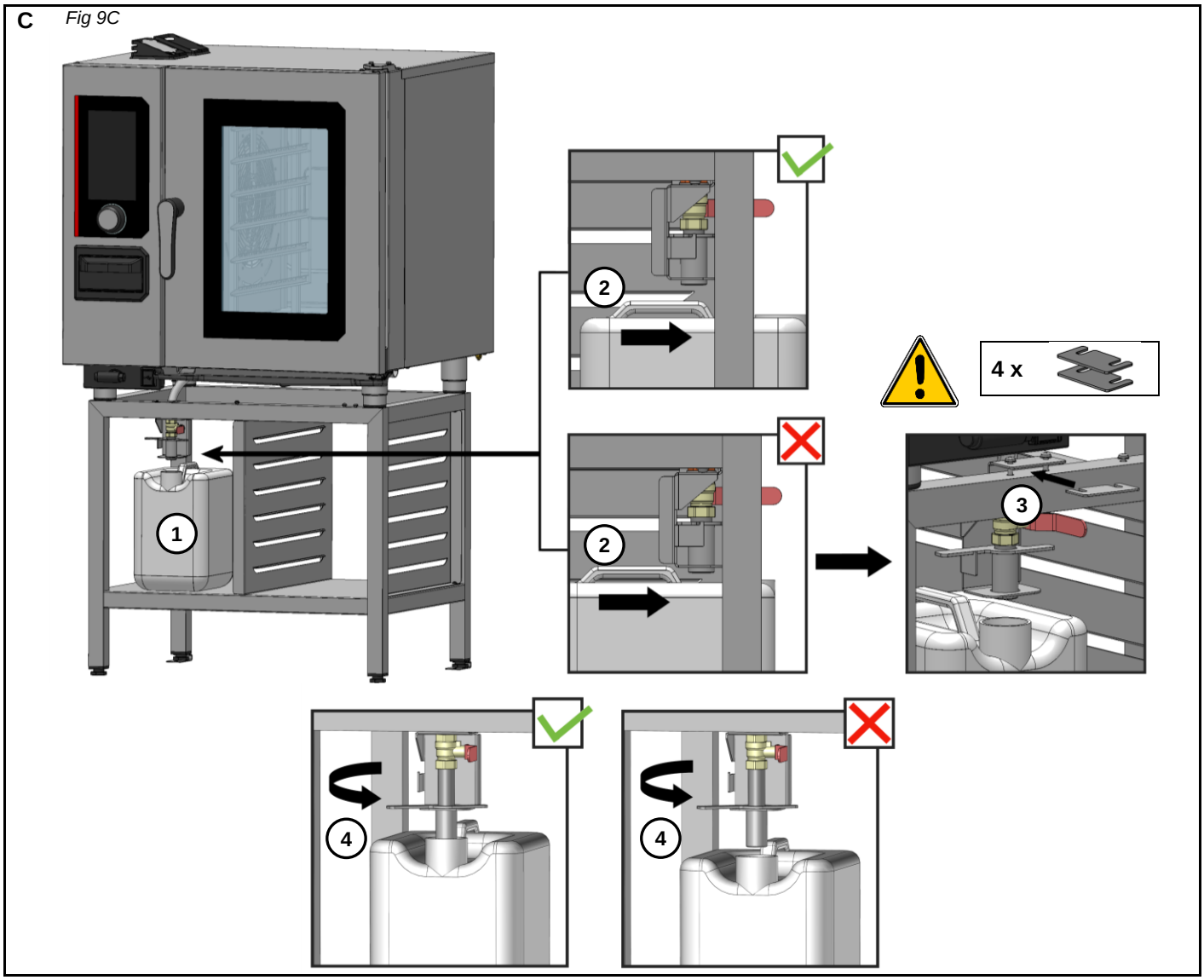
A *Fig 9A*



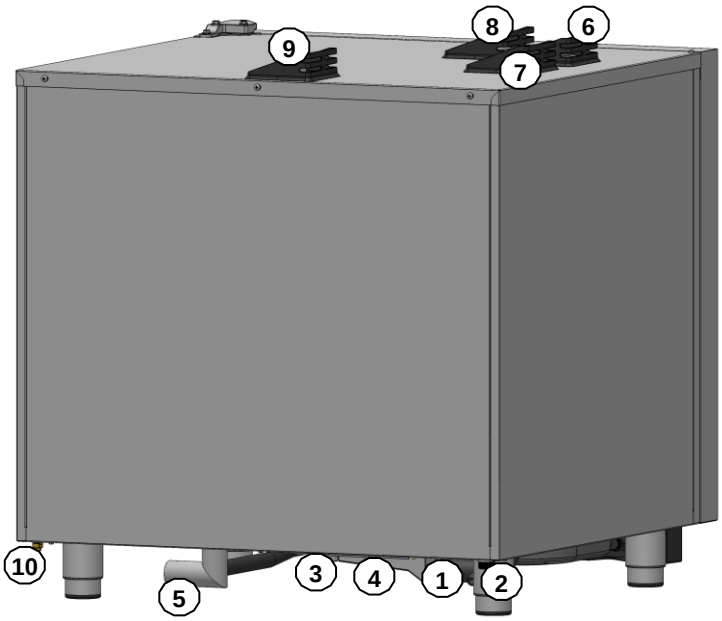
B *Fig 9B*



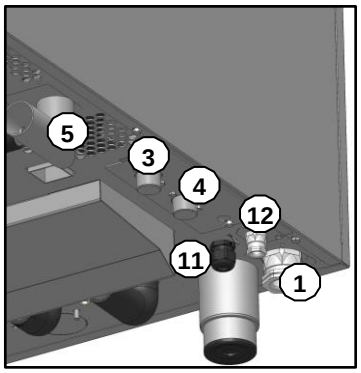
C *Fig 9C*



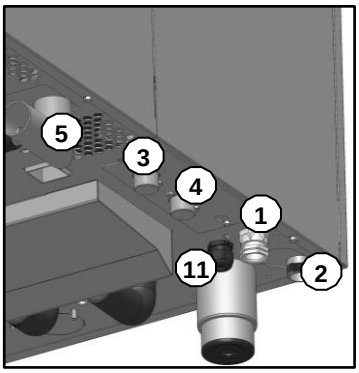
10 - CONNECTIONS LOCATION / POSITION RACCORDEMENTS



Electric oven / Four électrique



Gas oven / Four gaz



1 : ELECTRIC connection
Raccordement ELECTRIQUE

2 : GAS connection (gas appliance)
Raccordement GAZ (appareil gaz)

3 : Potable COLD WATER connection
Raccordement EAU FROIDE alimentaire

4 : SOFTENED WATER connection
Raccordement EAU ADOUCIE

5 : DRAIN connection
Raccordement VIDANGE

6 : CHIMNEY WITH AIR IN
Cheminée à CLAPET IN

7 : CHIMNEY WITH AIR OUT £
Evacuation des VAPEURS EXCEDENTAIRES

8 : *Exit for COMBUSTION PRODUCTS (gas appliance)*
Evacuation des GAZ BRULES (appareil gaz)

9 : Exit for BOILER COMBUSTION PRODUCTS (gas)
Evacuation des GAZ BRULES CHAUDIERE (gaz)

10 : Bonding EQUIPOTENTIAL
Liaison EQUIPOTENTIELLE

11 : ETHERNET
ETHERNET

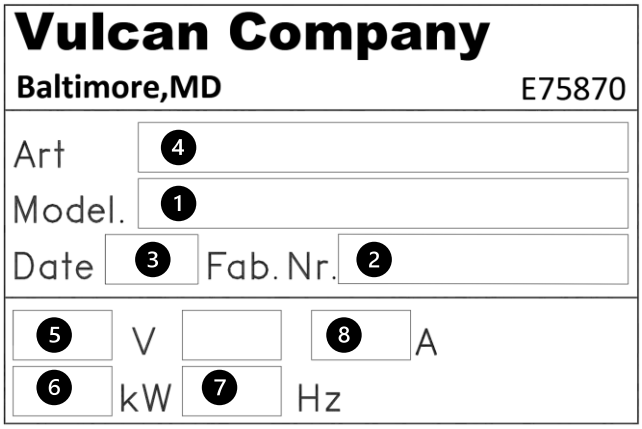
12 : ENERGY saver (electric appliance)
Economiseur D'ENERGIE (appareil électrique)

11 - DATA PLATE / PLAQUE SIGNALETIQUE

Data plate / Plaque signalétique

In any correspondence about your equipment, please indicate / *Pour toute correspondance relative à votre matériel, rappeler toujours :*

- The model number (**Model.** ❶) / *Le numéro de modèle*
- The serial number (**Fabr. Nr** ❷) / *Le numéro de série*
- The date (**Date** ❸) / *La date*



1 : Model number / *Numéro de modèle*

2 : Serial number / *Numéro de série*

3 : Date / *Date*

4 : Article code / *Code article*

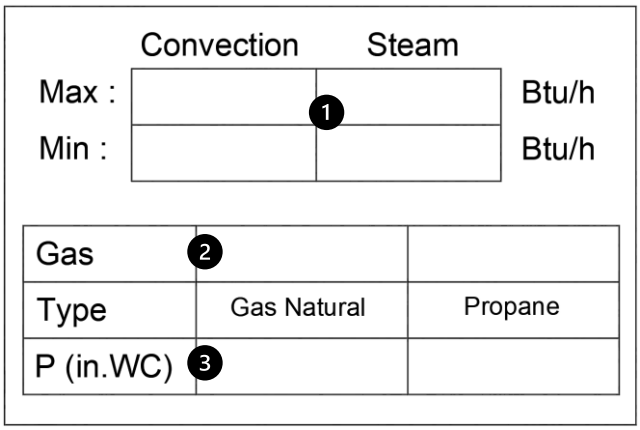
5 : Voltage + current / *Tension + courant*

6 : Electric power / *Puissance Electrique*

7 : Frequency / *Fréquence*

8 : Amperage (not specified on gas oven) / *Intensité (non renseigné sur four gaz)*

Gas data plate / Plaque spécifique Fours gaz



1 : *Gas power* / Puissance Gaz

2 : *The box marked with a cross Indicates the gas for which the appliance has been adjusted* / La case marquée d'une croix, indique le gaz pour lequel est réglé l'appareil

5 : Pressure (in WC)/ Pression

⇨ IN CASE OF A CHANGE OF GAS Modify this plate, and mark the new gas used. / *EN CAS DE CHANGEMENT DE GAZ, Remplacer cette plaque, et cocher le nouveau gaz utilisé.*
NOTE: Both the Gas and Pressure for which the appliance is set must be authorised in the country in question. Check this point in the section: Changing the appliance from one gas to another. / *NOTA: Le couple Gaz/Pression pour lequel l'appareil est réglé, doit être autorisé dans le pays concerné. Vérifier ce point dans le paragraphe: Adaptation de l'appareil d'un gaz à un autre.*

Position of data plate - gas plates / Position Plaque signalétique - plaque gaz

The data plate, on all ovens, is fixed onto the left side of the oven in the lower right corner. / *La plaque signalétique, quel que soit le four, se trouve apposée sur le côté gauche du four, dans le coin inférieur droit.*

Electric oven / Four Electrique

1 : Location of the data plate / Emplacement de la plaque signalétique

Gas oven /Four Gaz

1 : Location of the data plates / *Emplacement des plaques*

TECHNICAL DATA

Dimensions, weights and thermal loads

Code	Designation	Depth *inch*	Width *inch*	Height *inch*	Weight *lb*	Latent heat *W*	Sensitive heat *W*
CHEF-61E (VICS61E)	Vulcan: Combi Steam 6 Levels GN1/1 (Elec)	35.16	33.54	35.35	309	1890	1260
CHEF-61G (VICS61G)	Vulcan: Combi Steam 6 Levels GN1/1 (Gas)	35.16	33.54	35.35	397	3060	2550
CHEF-62E (VICS62E)	Vulcan: Combi Steam 6 Levels GN2/1 (Elec)	41.06	41.02	35.35	375	3942	2628
CHEF-62G (VICS62G)	Vulcan: Combi Steam 6 Levels GN2/1 (Gas)	41.06	41.02	35.35	483	4950	4125
CHEF-101E (VICS101E)	Vulcan: Combi Steam 10 Levels GN1/1 (Elec)	35.16	33.54	42.36	342	3294	2196
CHEF-101G (VICS101G)	Vulcan: Combi Steam 10 Levels GN1/1 (Gas)	35.16	33.54	42.36	441	5850	4875
CHEF-102E (VICS102E)	Vulcan: Combi Steam 10 Levels GN2/1 (Elec)	41.06	41.02	42.36	418	6462	4308
CHEF-102G (VICS102G)	Vulcan: Combi Steam 10 Levels GN2/1 (Gas)	41.06	41.02	42.36	541	7416	6180

Electrical currents, power and protection

Electrical appliances

Code	U *V*	Lib	Power *KW*	Frequency *Hz*	Intensity *A*	*A*	RCD *Type*
CHEF-61E *(VICS61E)*	208	3a.c.	10,5	60	31.6	35	AC
	240	3a.c.	11.4	60	29.9	35	AC
	480	3a.c.	10,5	60	15.4	20	AC
CHEF-62E *(VICS62E)*	208	3a.c.	21,9	60	63.0	70	AC
	240	3a.c.	23.8	60	59.5	70	AC
	480	3a.c.	21,9	60	29.0	35	AC
CHEF-101E *(VICS101E)*	208	3a.c.	18.3	60	53.0	60	AC
	240	3a.c.	19.8	60	50.1	60	AC
	480	3a.c.	18.3	60	24.7	30	AC
CHEF-102E *(VICS102E)*	208	3a.c.	35,9	60	101.8	125	AC
	240	3a.c.	39.0	60	96.1	125	AC
	480	3a.c.	35,9	60	45.8	60	AC

Gas appliances

Code	U	Power Electric	Frequency	Intensity	Overcurrent protective	RDC	Gas Power		Gas flow	
							Gas A	Gas E	Gas A	Gas E
									6.5 - 10 inch w.c.	10 - 15 inch w.c.
	V	*KW*	*Hz*	*A*	*A*	*Type*	*Btu/h*	*Btu/h*	*ft3/h*	*lb/h*
CHEF-61G *(VICS61G)*	120 a.c.	0,5	60	5.8	15	AC	58006	54594	53.89	2.59
	208 a.c.	0,5	60	3	15	AC	58006	54594	53.89	2.59
	240 a.c.	0,5	60	3	15	AC	58006	54594	53.89	2.59
CHEF-62G *(VICS62G)*	120 a.c.	0,6	60	5.8	15	AC	112601	102364	104.61	4.86
	208 a.c.	0,6	60	3	15	AC	112601	102364	104.61	4.86
	240 a.c.	0,6	60	3	15	AC	112601	102364	104.61	4.86
CHEF-101G *(VICS101G)*	120 a.c.	0,5	60	5.8	15	AC	93834	88716	87.17	4.21
	208 a.c.	0,5	60	3	15	AC	93834	88716	87.17	4.21
	240 a.c.	0,5	60	3	15	AC	93834	88716	87.17	4.21
CHEF-102G *(VICS102G)*	120 a.c.	0,6	60	5.8	15	AC	143310	136144	133.14	6.46
	208 a.c.	0,6	60	3	15	AC	143310	136144	133.14	6.46
	240 a.c.	0,6	60	3	15	AC	143310	136144	133.14	6.46

Acoustic emission

The A-weighted sound pressure level is less than 70 dB(A).

ESSENTIAL TOOLS

Chapter	Tools	Features	Application
Common	Standard hand tool kit		
	Cutting tools	Retractable blade knife	Remove packaging: cardboard, plastic straps, paper, plastic.
	Set of metric wrenches (flat, pipe, ratchet with sockets, BTR)	From 5.5 to 13mm	Remove the oven covers.
	Set of screwdrivers (flat, Phillips)	Philips	
	Pliers (multi-socket, flat, cutting, stripping)		Mains connection, energy saver and hood
	Measuring tools (tape measure, calliper, level)	Classic tubular level 40cm	Position the appliance and check that it is level.
	Spanner		
	PPE	Standard	Personal protection for the technician.
Handling	Pallet truck	Load range 0-250 kg Height of lowered forks max. 80mm	Move the appliance to its almost final position / change the base...
	4 straps	Fabric, Load 200kg 2m x 30 to 35mm	Remove the pallet from the appliance / Install the appliance on its stand.
	Moving board	Maximum load 200kg	Moving the oven in a confined space and through a doorway
Installation	Glue	Type: “Loctite 9466”	Glue the base fixing brackets to the floor.
	Drill	Concrete drill bit Ø 8mm	Drill holes in the floor to fix the base brackets, and in the wall to hang the cable for the mobility kit accessory.
	Needle nose plier	Mini Ø 2mm	Remove the pre-cuts to install the Energy Saver or LAN Cable Connectivity accessory.
	Nylon strap wrench	Type: “Facom 138A.30”	Adjust the oven level.
Water	Water test kit	Allows control of Hardness, Cl-, PH, Conductivity and Cl2	Check the characteristics of the water before connecting to the mains supply and determine the need for a softener.
	Water pressure gauge	Measuring range 0-10 bar	Check the water supply pressure.
Drain	PVC pipe cutters or saws	0-50mm	Connect the oven drain to the drainage system.
	Container	3 litres minimum	Fill the drain box to check that the connection is watertight.
Electric	Verification of absence of voltage (VAT)	Maxi 690V a.c.	Check that there is no voltage before making the electrical connections to the oven.
	Multimeter-Voltmeter	Maxi 690V a.c.	Check that the mains voltage is compatible with that indicated on the nameplate.
	Draw knife	Type: "JOKARI" No 50 and No 28	Strip power cable leads.
Gas	Flue gas analyser	Type: "Testo 300 professionnel”	Check the level of CO emitted by the oven during operation.
	Water column or electronic pressure gauge	Electronic type: "Testo 510"	Check the gas pressure.
	Spray or Electronic Gas Leak Detector	Type: “1000 Bubbles spray”	Check the gas connection for leaks.

COMMISSIONING

BEFORE COMMISSIONING

For transport, the shelves and baffle are protected by packaging and transport materials.
CAUTION risk of fire. Remove all flammable materials and objects from the oven.

At the end of the manufacturing process, the removable components of the oven are carefully protected by dedicated boxes to ensure their safety during transport. The starter kit that accompanies the appliance is also carefully positioned ON THE TOP.

Starter kit

The starter kit is designed to provide a complete introduction to your new appliance. It includes samples of Care-sticks and Cleaner-tabs, specially selected to ensure optimum maintenance of your cooking cavity. For easy and efficient use of the appliance, please read this manual carefully, as well as the detailed operating instructions. The Quick Guide gives you a quick reference to get you started straight away, while the recipe book gives you inspiration for preparing a wide range of dishes.

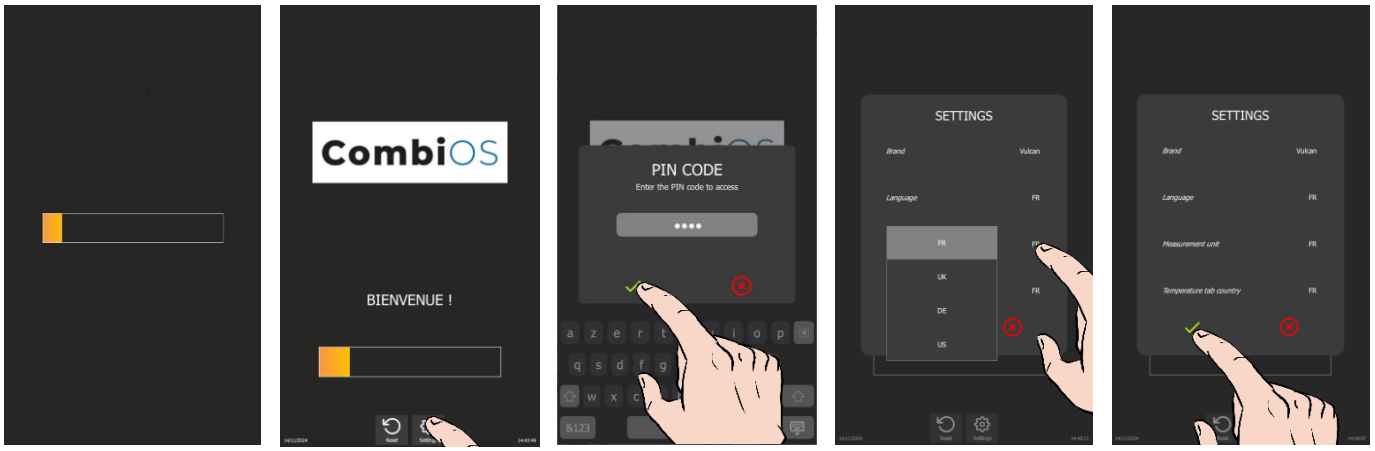
Instructions for handling hot food

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

If, when your appliance is installed, the maximum working height (highest level of the oven ladder) is greater than 63 inch, a hot plate danger label is supplied with this manual. **Stick this label on the oven 63 inch above the floor.** *Fig. 7A*

SOFTWARE INITIALIZATION

Each unit is pre-configured to Vulcan specific settings. If needed you can configure the oven using the 4 parameters: Brand (see logo on front panel), Language, Measuring unit and Temperature tab country, according to customer requirements.



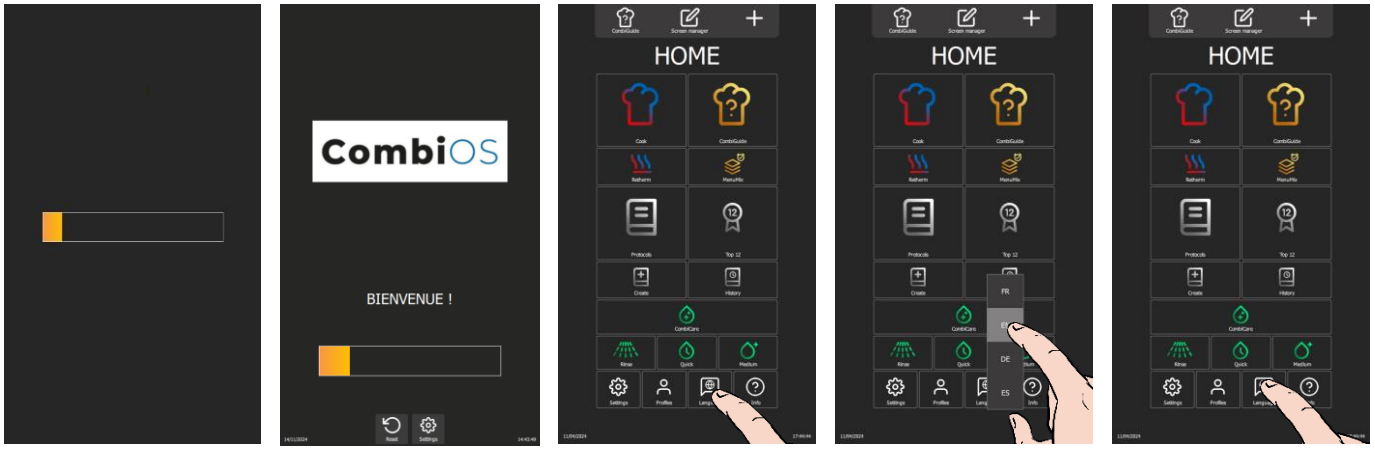
- » Switch on the display by holding down the encoder button.
- » Before the power-on bar graph is displayed, press the « Settings » button.
  - ⌛ The PIN code identification pop-up appears.
- » Enter PIN code "**INST**" to access "Installer" parameters.
- » Confirm by pressing the « ✓ » icon. If the code is correct, access to the screen is authorized; otherwise, return to PIN code entr
- » Press on the parameter values to modify if necessary.
  - ⌛ The selection drop-down menu appears.
    - Select the desired value.
- » Confirm by pressing the « ✓ » icon.

INSTALLATION PARAMETERS

To fully validate an installation, all the parameters must be entered and the boiler calibration and gas control (if gas oven) on the installer parameters screen must be successfully completed

Before entering the installation settings and performing the boiler calibration and oven gas control procedures, check and program, if necessary, the software in the language used in the country, the water treatment capacity and the condensate cooling.

Setting the software language



» Switch on the display by **holding down** the encoder button until the power-up bar graph is displayed.
» Wait for the "Home" menu to appear.
» Press the "Languages" button.
⌛ The language selection drop-down menu appears.
» Select the desired language (Fr: French by default).

Water treatment capacity

This counter is only applicable when the oven is supplied by two separate water networks.

» From the "Home" menu screen, select the "Settings" button.
⌛ The screen displays the "Parameters" menu with the "User" tab selected.
» Select the "Cooking and Installation choices" button.
⌛ The screen displays the "Cooking and Installation" settings.
» Enter the capacity of the water treatment system in litres. Adjustable from 0 to 99999L. The value defaults to 0 if there is no dedicated water treatment for the oven.
- Select the area of the value to be modified.
- Set the value using the encoder knob or the keypad.
» Confirm by pressing the "✓ " icon.
» Reset the counter if necessary, by pressing the "Reset" button.
» Confirm by pressing the "✓ " icon.

Condensate cooling (if required) (► Connections)

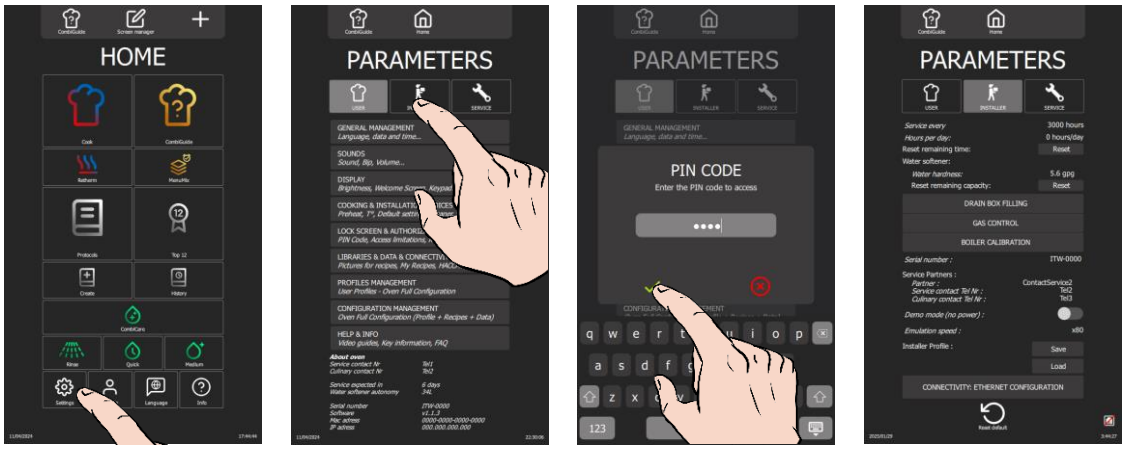
The "Condensate Cooling" function allows you to control the temperature of the condensate as it leaves the oven, by lowering it to 140°F.

» From the "Home" menu screen, select the "Settings" button.
⌛ The screen displays the "Parameters" menu with the "User" tab selected.
» Select the "Cooking and Installation choices" button.
⌛ The screen displays the "Cooking and Installation" settings.
» Activate the "Cooling of condensate" function by moving the cursor to the right (the area turns green).
» Confirm by pressing the "✓ " icon.

Installer menu

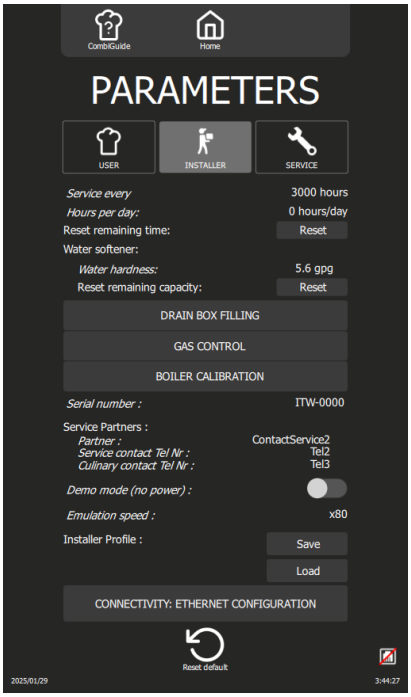
When the device is installed, only the "USER" tab remains unlocked. For security reasons, the "Installer" and "Maintenance" tabs are password-protected. You can permanently adjust your device's factory settings by pressing the value of the parameter you wish to modify or activate. Once the settings have been made, the parameters are adjusted immediately.

Access to the Installer parameters menu



» From the "Home" menu screen, select the "Settings" button.
⌛ The screen displays the "Parameters" menu with the "User" tab selected.
» Select the "Installer" tab.
⌛ The PIN code identification pop-up appears.
» Enter the "**INST**" PIN code to access the "Installer" parameters.
» Confirm by pressing the "✓ **"** icon. If the code is correct, access to the screen is authorised; if not, return to entering the PIN code.

It is up to the installer to configure the essential data in the "Installation Parameters" in order to guarantee optimal, long-lasting and safe operation of the oven, while optimising maintenance procedures. This approach automatically informs the user of preventive maintenance operations.



➔ Frequency of maintenance interventions and utilisation rate

➔ Water treatment capacity
➔ Drain box filling
➔ Gas control
➔ Boiler calibration

➔ Information/contact details for service partners (maintenance, culinary)

➔ Demo mode: Can be used for trade show demonstrations

➔ Installer profile

➔ Connectivity : LAN network

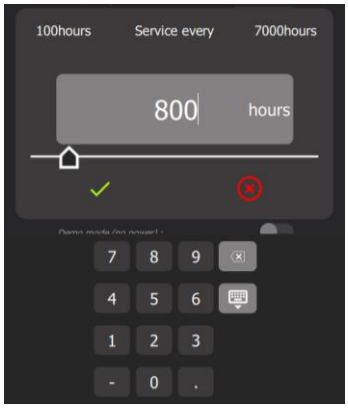
➔ Resetting parameters to factory settings

Frequency of maintenance work and rate of use per day

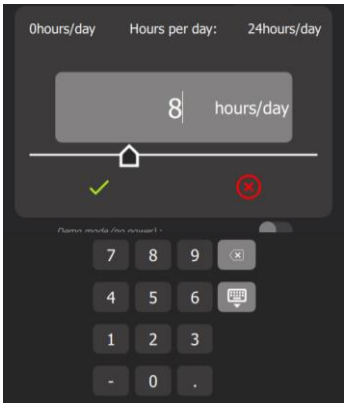
The frequency of maintenance interventions and the rate of use per day are calculated in the table below according to the information provided by the customer at the time of installation, such as the number of hours the appliance is used per day and the type of cooking carried out.

			Setting the installation parameters (to be entered in the Installation parameters)	
Type of use (Customer information)	**Hours of use / day (Customer information)**		**Maintenance every (in hours)**	**Hours per day (in hours)**
NORMAL USE (Restaurants, etc.)	LIGHT	**< 7 h**	**2000**	**6**
	STANDARD	**7-12 h**	**3000**	**8**
	INTENSIVE	**12-17 h**	**3000**	**16**
	VERY INTENSIVE	**17-24 h**	**3000**	**24**
COOKING >428°F and/or COOKING FATTY PRODUCTS (e.g. chicken rotisserie)	STANDARD	**< 7 h**	**3000**	**8**
	INTENSIVE	**7-12 h**	**3000**	**16**
	VERY INTENSIVE	**12-17 h**	**3000**	**24**
		17-24 h		

Frequency of maintenance



Number of hours / day



» Press the number of days input box.
⌛ The screen displays a keypad and the number entry field.
» Enter the number of hours before the next maintenance (3000h by default): Adjustable from 100 mini to 7000 maximum hours. It's essential that you plan to have your appliance serviced at least once a year.
- Select the area of the value to be modified.
- Set the value using the encoder knob, the keypad or the slider.
» Confirm by pressing the "✓ " icon.

» Press the box to enter the number of hours of use per day.
⌛ The screen displays a keypad and the number entry field.
» Enter the average rate of use of the appliance in hours per day. Adjustable from 0 to 24 hours.
- Select the area of the value to be modified.
- Set the value using the encoder knob, the keypad or the slider.
» Confirm by pressing the "✓ " icon.

» Reset the counter if necessary.
- Press the "Reset" button.
» Confirm by pressing the "✓ " icon.

Water hardness

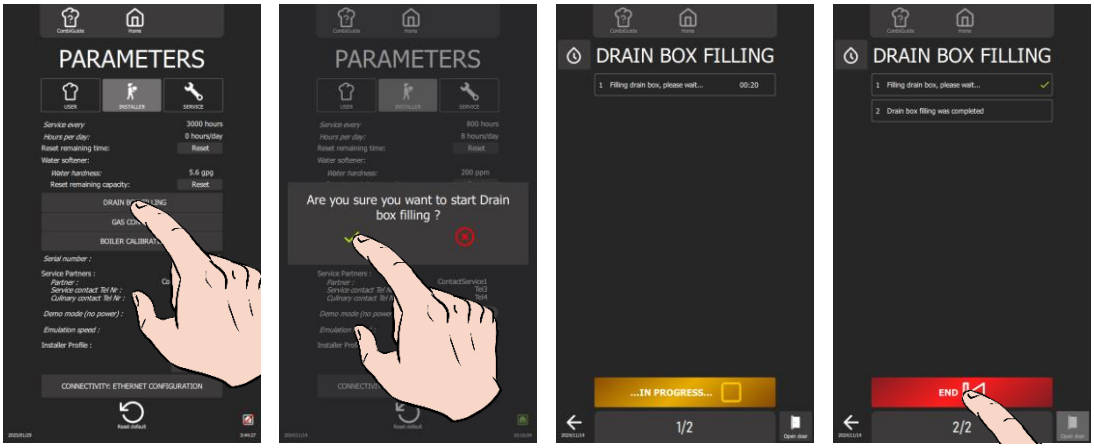
The water hardness must be entered to determine the quantity of Care-Stick required for the descaling cycle of the oven and boiler.

» Press the water hardness value entry box.
⌛ The screen displays a keypad and the number entry field.
» Measure and enter water hardness (TH: °fH, Clarke: °e, and ppm ou grain/gallon: °US). Adjustable from 0.6 à 58.4 gpg depending on the unit system chosen. To select the unit system, refer to the "User settings" screen.
- Select the area of the value to be modified.
- Set the value using the encoder knob, the keypad or the slider.
» Confirm by pressing the "✓ " icon.

» Reset the counter if necessary.
- Press the "Reset" button.
» Confirm by pressing the "✓ " icon.

Drain box filling

The “Drain box filling” process guarantees cooking performance from the very first use. The filling takes approximately 1 minute.



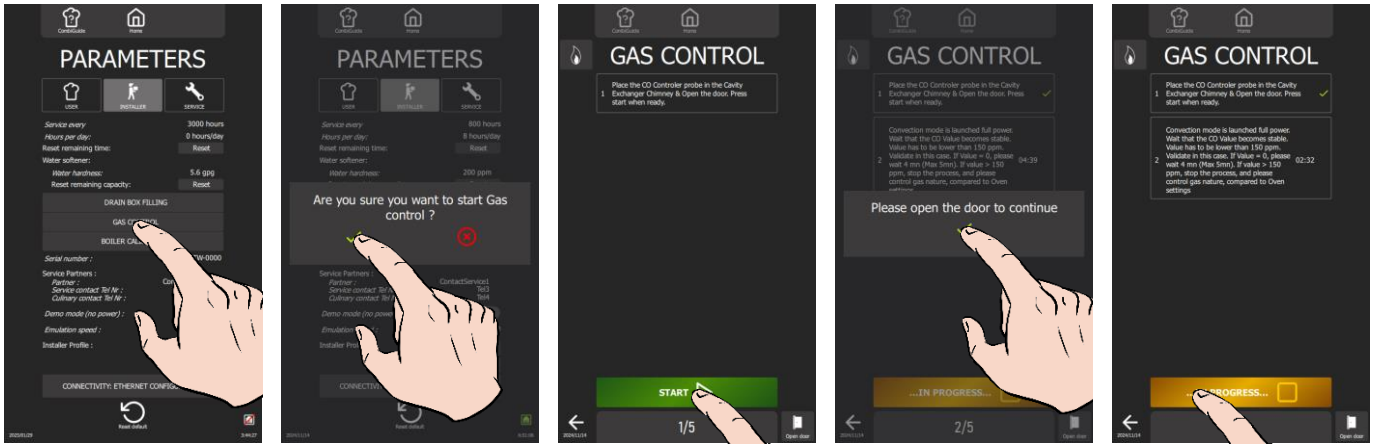
Prepare for filling:
✓ The oven is connected, in accordance with the recommendations and guidelines described in this manual, to the water and wastewater systems, the electrical system and the gas distribution pipe (if gas oven).
✓ The oven door is closed.
✓ The left panel is in place.
» Press the “Drain box filling” button
» Confirm by pressing the « ✓ » icon.
⌛ The “Drain box filling” screen appears.
» Follow the actions shown on the oven display « step by step ».
» When you see the message « Drain box filling was completed », press « End » to return to the previous screen.

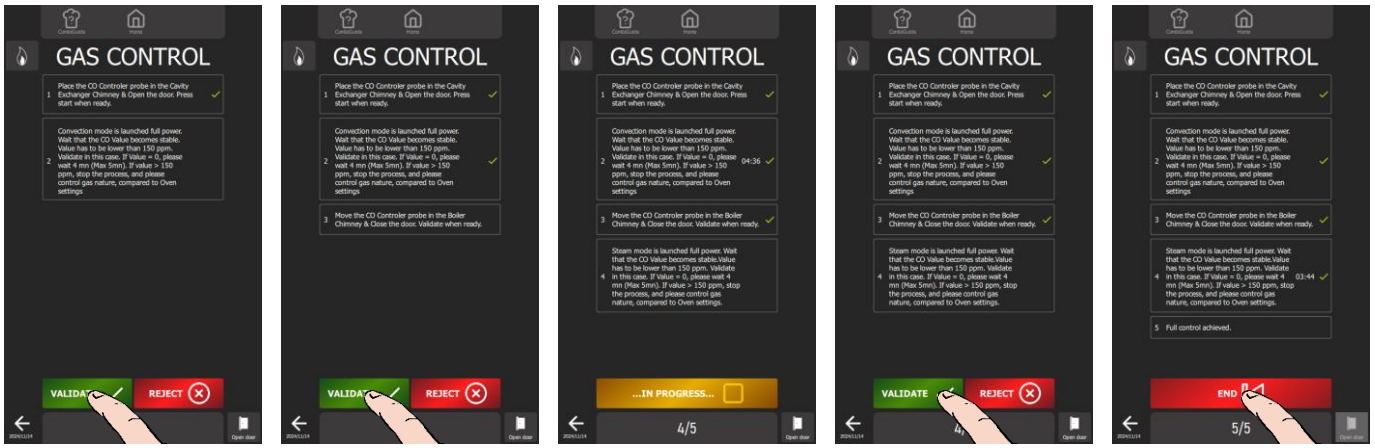
Gas control

This action is only possible on gas ovens (button not accessible in the case of an electric oven). The "gas control" enables you to carry out the carbon monoxide level control procedure step by step. The test takes approximately 10 minutes.
If one of the measured CO values is not within the required range, stop the control by pressing the "Reject" button. Stop the oven and call in a certified technician to check the burner settings in accordance with the setting instructions, and adjust these settings if necessary. A flue gas analysis should then be carried out by the technician.

ATTENTION: Stopping the test procedure before it has been completed invalidates the oven's installation conformity.

Warning: Risk of poisoning!
When in use, connecting the wrong type of gas and/or setting the burners incorrectly can lead to a serious risk of intoxication.
Carry out a flue gas analysis when commissioning for the first time
We recommend installing a CO detector at the installation site.





Prepare for your test:

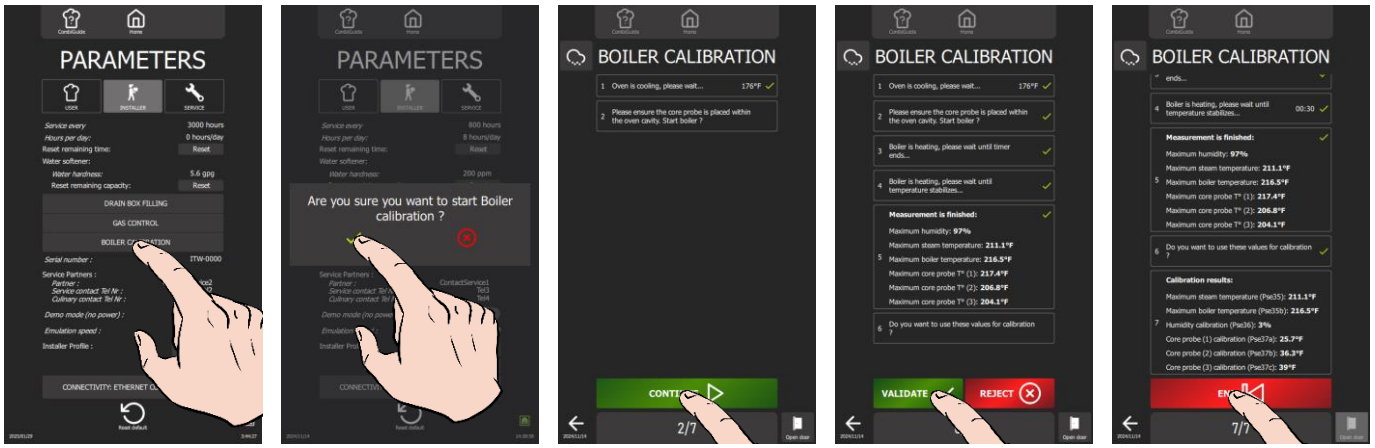
- ✓ The oven is connected, in accordance with the recommendations and guidelines described in this manual, to the water and waste water systems, the electrical system and the gas distribution pipe.
- ✓ The oven door is closed.
- ✓ The left-hand trim panel is in place.
- ✓ You have the measuring instrument to check your carbon monoxide levels.

» Set the measuring instrument to "CO" for a measurement result in "ppm".
» Press the "Gas control" button.
» Confirm by pressing the "✓ " icon.
⌛ The "Gas control" screen appears.
» Start the test by pressing the "Start" button.
» Follow the actions displayed on the oven screen "step by step", confirming each step.
» When "Full control achieved" is displayed, press "End" to return to the previous screen.

Boiler calibration

The purpose of the "boiler calibration" process is to calibrate the oven's temperature, core temperature and humidity probes. This operation takes approximately 12 minutes. If any of the measured values are inconsistent, stop the test by pressing the "Reject" button. Stop the furnace and call in a certified technician to check the probe(s) concerned, and replace the component(s) if necessary.

CAUTION: Stopping the test procedure before it has been completed will invalidate the oven's installation conformity.



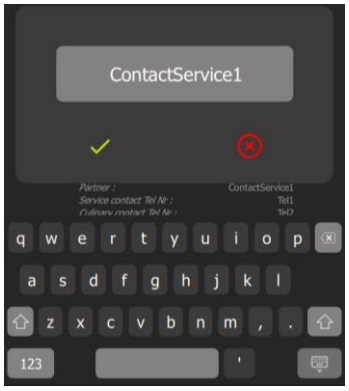
Prepare for your test:

- ✓ The oven is connected, in accordance with the recommendations and guidelines described in this manual, to the water and waste water systems, the electrical system and the gas distribution pipe (if gas oven).
- ✓ The oven door is closed.
- ✓ The left-hand trim panel is in place.

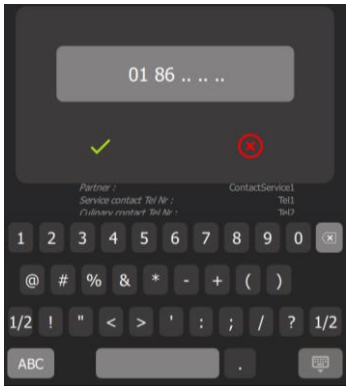
» Press the "Boiler calibration" button
» Confirm by pressing the "✓ " icon.
⌛ The "Boiler calibration" screen appears.
» Start the test by pressing the "Start" button.
» Follow the actions shown on the oven display "step by step".
» When point 6 "Do you want to use these values for calibration?" is displayed, press "✓ " to confirm.
» When the calibration result is displayed, press the "End" icon to return to the previous screen.

Partner contact details

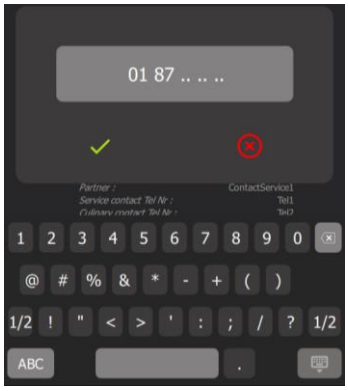
Name of maintenance department or company



Telephone number of maintenance partner



Telephone number of Culinary contact



» Press on each input field for the value to be entered.
⌛ The screen displays a keyboard and the input area.
» Enter the details of the maintenance company (name and telephone number) and the culinary contact (telephone number).
- Select the value area to be modified
- Enter the value using the keyboard.
» Confirm by pressing the "✓ " icon.

Demo mode

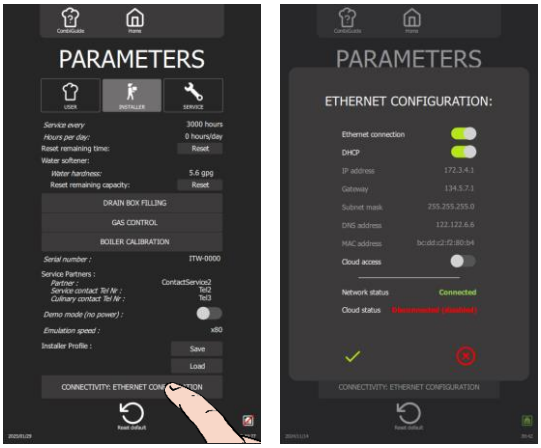
This mode is designed for use at trade shows and showrooms, to manipulate the interface without heating or using water. It allows you to manipulate the setting screens and start cycles in accelerated simulation (Preheating, Loading monitoring screen, etc.).
Any action on the screen or the encoder button interrupts the video in progress, returning you to the Home screen for manual use. After 30 seconds without any action, the screen automatically plays the "Video Demo" video in a loop.
This mode is not activated by default.

Installer profile

The Chef'sCombi 'Installer Profile' function allows you to load or save configuration parameters specific to the installer. This feature makes it easy to accurately reproduce these settings on other Chef'sCombi ovens installed in the kitchen, ensuring optimum harmonisation of the installation.

Connectivity: Ethernet Configuration

This function is used to set up the device for connection to the customer's network. From the screen, access the connectivity configuration screen by clicking on 'Connectivity: Ethernet configuration'. This screen contains the fields for defining the connection mode and associated parameters. By following these steps, you will ensure optimum network connection of the Chef'sCombi and client access to the features offered by 'SmartConnect365'. Before setting any parameters, check with the local network administrator or the customer, the mode and type of network connection required.



<u>Connection via ETHERNET:</u>

» Connect the Ethernet cable to the Interface board (► Connection - Ethernet Port connection).
» Check that the "Ethernet Connection" parameter is enabled (default)
» You have two options:
- If connecting in DHCP mode: check that the setting is enabled (default)
- If connecting with a fixed IP address: deactivate the 'DHCP' setting, ask your network administrator for the necessary information and enter the IP address, Gateway, Subnet mask and DNS address.

⌛ The 'Network Status' parameter should display 'Connected' in green once configuration is complete.
» Check that Cloud Access is enabled (default).
⌛ The 'Cloud Status' parameter should display 'Connected' in green after a few minutes.
» Confirm by pressing the "✓" icon to exit the "Connectivity: Ethernet Configuration" screen.

Connection via WIFI:

- » Connect the WIFI dongle to the Interface card (► Connection - Wifi dongle connection).
- » Deactivate the “Ethernet Connection” setting by sliding the slider to the left.
- » Confirm by pressing the “✓” icon to exit the “Connectivity: Ethernet Configuration” screen.
- » Ask the customer to make a WiFi connection from the “User settings” interface (User manual - ► Parameters Menu - Libraries and Data)
- » Display the “Installer Settings” screen again and open the “Connectivity: Ethernet configurator” screen.
  ⌛ The ‘Network Status’ parameter should display ‘Connected’ in green once configuration is complete.
- » Check that Cloud Access is enabled (default).
  ⌛ The ‘Cloud Status’ parameter should display ‘Connected’ in green after a few minutes.
- » Confirm by pressing the “✓” icon to exit the “Connectivity: Ethernet Configuration” screen.

GENERAL REQUIREMENTS

- **GUARANTEE.**
  To enable us to provide you with a guarantee for this equipment, we require you to comply with the BUILDER SPECIFICATIONS set out in this manual.
  If, however, you are unable to carry out the servicing and maintenance required, our local installation and service network will be happy to draw up a personalised contract for you.
- **WARNING**
  - The product delivered to you complies with current standards. In the event of conversion, the installer assumes the responsibility of the manufacturer. The manufacturer cannot be held responsible if the machine is used for purposes other than those for which it was designed.
  - It is imperative to leave the machine on its base during handling until the final installation.
  - This equipment is for professional use only and must only be used by qualified personnel.
  - Read this document carefully before installation.
  - Keep your documents.
  - Original manual.
- This appliance is not intended for use by persons 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
- A qualified technician must carry out the installation, modification or repair of the appliance in a workmanlike manner.
- These appliances must be installed with sufficient ventilation to prevent the formation of excessive concentrations of noxious substances hazardous to health in the area in which they are installed. A minimum distance of 15.75 inch is required between the flue gas pipes of the appliance and the grease filters of the extractor hood or ventilation ceiling.
- The appliance is TYPE A3 (appliance not intended to be connected to a flue for exhausting combustion products to the outside of the room in which it is installed, and which is fitted with a fan upstream of the combustion chamber).
- The required flowrate of new air for combustion is 2 m3/h per kW of heat release rate.
- FLU stacks must not be tightly connected to a hood or an exhaust duct.
- Do not connect the appliances to gases networks containing carbon monoxide or other toxic components.
- If these appliances are installed against a partition or wall, these must be made of non-combustible materials or, if not, must be covered with a suitable, good insulating, non-combustible material.
- These appliances can only be installed on a floor with a maximum slope of 1 cm/m.
- Observe the minimum distances between the appliance and a wall (wall or other cooking appliance).
- **Do not place any heat source against the left-hand side of the 6- and 10-level ovens.**
- **Only install the appliance in rooms protected from frost. Temperatures below 35°F can damage the appliance.**
- Do not install the appliance in a room where the ambient temperature is below 10°F.
- Use the appliance in a room where the ambient temperature is between 50°F and 104°F.
- Unless otherwise specified, parts protected by the manufacturer or his authorised representative must not be handled by the installer.
- The manufacturer declares that the packaging complies with directive 94/62/EC (packaging and packaging waste directive of 20.12.94) and invites the installer (and user) to comply with the rules relating to the disposal of packaging (recycling or reuse).
- Comply with the regulations and standards in force at the place of installation regarding the appliance's water, electricity and drainage connections, etc.
- CAUTION - Disconnect the appliance from the mains before carrying out any maintenance work.
- Appliances on castors: This appliance is to be connected with flexible connections for equipotential bonding and connection to services such as electricity supply, water supply, gas supply and steam supply such that the appliance can be moved in the direction required for cleaning a distance not less than the dimension of the appliance in the direction of movement plus 19.69 inch without the flexible connections becoming taut or being subject to strain. *Fig. 8A-B*
- The combi oven needs to be cleaned using specific cleaners that can withstand temperatures of 158°F. Unsuitable cleaning and/or descaling products can have a corrosive effect.
- The risk category of the chemical cleaner must be a maximum of 3 according to standard EN 1717 (Toxicological information on SDS: LD50 > 200mg/kg).
- We would like to stress the need to use the cleaning and descaling product recommended by the manufacturer to ensure optimal cleaning and optimum component life.
- Chemical products containing nitric acid are strictly prohibited.
- Remember the dangers identified on the safety data sheet for each detergent or descaler
  - Harmful if swallowed.
  - Can result in serious burns.
  - Irritates the eyes.
  - Irritates the respiratory tracts.
  - Risk of serious eye lesions.
- Danger of irritation to the skin and eyes or acid burns.
  Detergents and descalers will cause irritation and possible burns if in direct contact with the skin or eyes.
  - Do not inhale the mist or spray
  - Avoid direct contact with these products
  - Never open the oven door during the automatic cleaning cycle
  - Wear protective clothing, gloves and hermetic protective goggles in accordance with the safety data sheet.
- Remember the safety advice provided by the safety data sheet for each detergent or descaler.
  - Do not each or drink when using these products.
  - Do not inhale their vapours.
  - If case of contact with eyes rinses immediately with plenty of water and seek medical advice.
  - Wear appropriate protective clothing, gloves and face and eye protective gear.
  - In the event of an accident or sickness seek immediate medical attention
  - Dispose of the product and its container as hazardous waste.
- The manufacturer disclaims any liability in the event that the above instructions are not followed.
- The appliance should only be handled with suitable lifting equipment. Should the appliance need to be transported, this must be on its original pallet and it must not be stacked on other appliances under any circumstances. If the appliance is to be moved without its pallet, it should be carried and not pulled. *Fig. 1.1A-B-C.*

HANDLING

Caution: Risk of injury!
The weight of the equipment during transport can cause pinching of hands and fingers.
Always wear appropriate personal protective equipment.

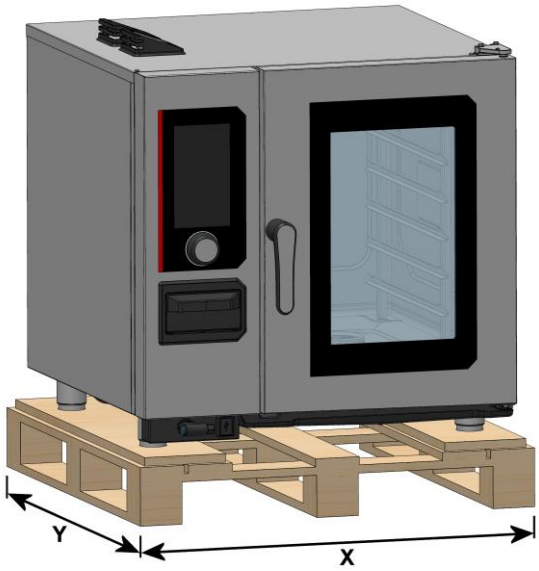
Warning: Danger!
When transporting and lifting, beware of the risk of the appliance tipping over.
Take account of the appliance's centre of gravity by distributing its weight evenly.

TRANSPORT WITH PALLET

Packaging materials are removed and disposed of in accordance with packaging disposal regulations (recycling or reclamation).
Transport the appliance on the pallet for as long as possible. Do not transport the appliance without a pallet using a pallet truck or similar means.

Caution: Risk of injury!
When moving the appliance on its pallet using a pallet truck or similar means, beware of the risk of the appliance tipping over.
Drive carefully on uneven surfaces.
Do not drive on floors with a gradient of more than 10°.

Pallet dimensions:
The size of the pallet varies according to the type of oven. It determines the minimum door width required for transporting the appliance on its pallet.



	6 GN1/1	6 GN2/1	10 GN1/1	10 GN2/1
X	37.01 inch	42.91 inch	37.01 inch	42.91 inch
Y	35.43 inch	42.91 inch	37.01 inch	42.91 inch

TRANSPORT WITHOUT PALLET

It is **FORBIDDEN to** move the appliance **without its pallet on a pallet truck** or similar means.

Packaging materials are removed and disposed of in accordance with packaging disposal regulations (recycling or reclamation).
When moving without its pallet, the appliance must be carried and not pulled. Straps can be fitted to the 4 feet.

SETTING UP

Caution: Risk of injury!
During installation, handling the equipment may cause crushing and/or pinching.
Always wear appropriate personal protective equipment.
Carry the appliance only using foot straps.

Pre-requirements

- Observe the minimum distances from the walls ("A min", "B" and "C min" distances) *Fig. 2.1A.*
- To facilitate maintenance operations on the appliance, it is recommended that a distance (called the maintenance distance A) be maintained between the left side of the appliance and the wall. If this "maintenance distance" on the left-hand side cannot be maintained, plan the installation so that the appliance can be removed from its position for maintenance operations *Fig. 2.1A*.
- To allow the appliance door to open at the first notch, it is recommended that a distance (called the door opening distance "**C** 110°") be maintained between the right-hand side of the appliance and the wall *Fig. 2.1A.*
- If a heat source is placed on the left-hand side of the appliance, a distance (called the heat source distance "**A** ") **must be** maintained between the left-hand side of the appliance and the heat source *Fig. 2.1A*.

If the temperature in the technical compartment (on the left-hand side of the appliance) exceeds 167°F, a safety device automatically switches the appliance off.

- Observe the minimum distance between the exhaust stacks of the gas or electric appliance and the grease filters of the extractor hood or the filter ceiling (known as the "H" distance) *Fig. 2.1B*.
- These devices can only be installed on a floor with a maximum slope of 1 cm/m *Fig. 2.1E*.

6 AND 10-LEVEL OVENS ON ITS BASE

Prepare your base and check the following points:
✓ The base is unpacked.
✓ The base is stable.
» Bring the appliance close to the top of the base using straps, for example.
» Position the appliance on the base by inserting the 4 spacers screwed onto the base frame into the oven feet *Fig. 2.1C.*
» Adjust the height of the loading sill to suit the base and oven *Fig. 2.1D.*
6-level oven: 1088mm
10-level oven: 910mm
» Level the oven by unscrewing the 4 adjustable base plates using a spanner (*Fig. 2.1D).*
» Secure the base to the floor to prevent it from slipping or tipping *Fig. 2.1E.* 2 possible solutions*:*
- 2 stainless steel fixing bases are supplied with the base. They can be fixed either with Loctites 9466 glue (not supplied) or with lag bolts (not supplied). Position the two bases on the rear legs of the base.
- 4 glides are supplied with the oven. Place the glides under the base plates.

6 AND 10-LEVEL OVENS ON A TABLE

Prepare your table and check the following points:
✓ The table is level and clean.
» Bring the appliance close to the top of the table using straps, for example.
» Place the appliance on the table.
» Insert the 26mm extension under each leg. The height between the table and the underside of the oven must be at least **1.02 inch** *Fig. 2.1F.*
» Level the oven by unscrewing the 4 adjustable bases on the oven using a spanner (*Fig. 2.1F).*
» Secure the oven against slipping *Fig. 2.1F.*
- Use the 4 glides supplied with the oven and place them under the oven leg extensions to ensure optimum stability.

GREASE COLLECTION OPTION

This option was developed to optimise fat recovery processes when cooking fatty products. The system extracts and safely disposes of hot fat during the cooking process using a pump. It discharges the grease to containers outside the oven, allowing safe handling and disposal.
It is important to note that installation of this option requires the 6 or 10 level ovens to be mounted on a standard or grease collection base, and the optional kit supplied with the appliance to be installed on the base, in accordance with the instructions supplied.

» Fit the valve support to the base *Fig. 9A*.
» Connect the oven to the valve using the high-temperature hose and the two clamps provided *Fig. 9B*.
» Check that the grease collection canister can be removed from the base without coming into contact with the valve support:
- Make any necessary adjustments using the shims supplied *Fig. 9C.*
» Make sure that the collection tube enters the grease collection container in the lowered position *Fig. 9C* .

STACKED OVENS

For the installation of two stacked ovens, please refer to the installation procedure supplied with the stacking kit. It is important to note that when assembling two Chef'sCombi, the connection and insertion heights must be adjusted for both appliances. Assembly diagrams, exact dimensions, minimum distances from walls and connection heights for the different combinations are available in the installation procedure. It is essential to follow

the instructions carefully to ensure a safe installation that complies with current standards. If you have any doubts or further questions, please do not hesitate to contact our technical support service.

EVACUATION OF TYPE A3 COMBUSTION GASES

Warning: Risk of asphyxiation!
These appliances must be installed with sufficient ventilation to prevent the formation of unacceptable concentrations of substances harmful to health in the room in which they are installed.

To reduce the risk of fire due to the accumulation of grease in the filters, it is recommended that a distance (known as the "H" distance) be maintained between the exhaust ducts for the gases emitted by the appliance and the grease filters in the extractor hood or filtering ceiling *Fig. 2.1B.*
The gas installation must ensure that gas is available to operate the appliance only when the ventilation system is in operation.

CONNECTIONS

WATER CONNECTION

Pipe characteristics:

- A shut-off valve must be provided nearby for each appliance *Fig. 3A and 3A'.*
- Any damage caused by limescale deposits (hollow walls, heating elements, fans, hydraulics, etc.) will not be covered by the manufacturer's warranty.
- To protect the water supply system and comply with current regulations, the appliance must be connected to the water supply system via a pollution prevention device of type EA in accordance with standard EN13959 and in compliance with local regulations (WRAS, SVGW, DVGW).
  The hose and anti-pollution device are supplied in our installation kit. The appliance may only be installed, connected and put into service for the first time by specialist dealers and authorised personnel.
- This appliance must be installed with adequate backflow protection to comply with applicable federal, state and local codes.

Water characteristics:

COLD UNFILTERED WATER	
Pressure (Min / Max)	14.5 psi / 87psi (1.5 bar / 6 bar)
Max cold water temperature	73°F
Nature	Filtered at 114 mesh
Water quality	Chloride Cl-: ≤ 8.76 gr/gal (150 ppm) Chlorine Cl2: ≤ 0.01 gr/gal (0.2 ppm) 6.5 ≤ PH ≤ 9
Conductivity	≥ 50 µS/cm / ≥ 25 TDS
Connection	Male G 3/4" + GHT 3/4" adapter
Max. instantaneous consumption	3.35 gpm

FILTERED WATER	
Pressure (Min / Max)	14.5 psi / 87psi (1.5 bar / 6 bar)
Max cold water temperature	73°F
Nature	Filtered at 114 mesh
Hardness	3.5 to 11.6 grains/gal (60 to 200 ppm)
Water quality	Chloride Cl-: ≤ 8.76 gr/gal (150 ppm) Chlorine Cl2: ≤ 0.01 gr/gal (0.2 ppm) 6.5 ≤ PH ≤ 9
Conductivity	≥ 50 µS/cm / ≥ 25 TDS
Connection	Male G 3/4" + GHT 3/4" adapter
Max. instantaneous consumption	2.03 gpm

To check the quality of the water supplied to your appliance, there are 3 main variables to check: Hardness, Chlorides (Cl-) and PH (► Water quality control).

Hardness	3.5 to 11.6 grains/gal (60 to 200 ppm)
Chloride Cl-	≤ 8.76 gr/gal (150 ppm)
PH	6,5 to 9
Chlorine & Chloramines*	0
Total Chlorine**	0

** A carbon filter system should always be used to remove chlorine and chloramine. If a water softener is used, a carbon filter is always required. Consult your local water treatment specialist for appropriate carbon cartridge sizing and replacement intervals.*

*** 4.0 ppm total chlorine is the maximum limit for the building's water supply. A carbon filter must always be used to remove all chlorine and chloramines from the water. Failure to do so will result in corrosion and rust in the cooking cavity, which is not covered by the warranty.*

Flow rate required per appliance:

	6 GN1/1	6 GN2/1	10 GN1/1	10 GN2/1
Max. flow (gal/h)	317	317	317	317

Water consumption:

Maximum water consumption per appliance for setting a separate softener.

	6 GN1/1 E/G	6 GN2/1 E	6 GN2/1 G	10 GN1/1 E	10 GN1/1 G	10 GN2/1 E	10 GN2/1 G
Gallon / hour	593*	476*	317*	40*	634*	793*	476*

** Note: Note: Add 17 gallons / hour if the customer parameter "Condensate cooling" is set to "YES" and the softener is connected to the unsoftened water inlet*

Connection:

An installation kit for connection to the water mains and external drain is available from the manufacturer under reference ACIC6&2KI.

Prepare your connection and check the points below:

✓ The on-site water pipe has been purged.
✓ The characteristics of the pipe are compliant (stop valve, water flow rate, etc.).
✓ The characteristics of the water were checked.

» Connect the appliance to the water supply system(s) in accordance with the standards in force, ensuring a watertight seal *Fig. 3A and 3A'.*

» Check for leaks:
- Open the stop valve.
- Check the connections of the various accessories for leaks.

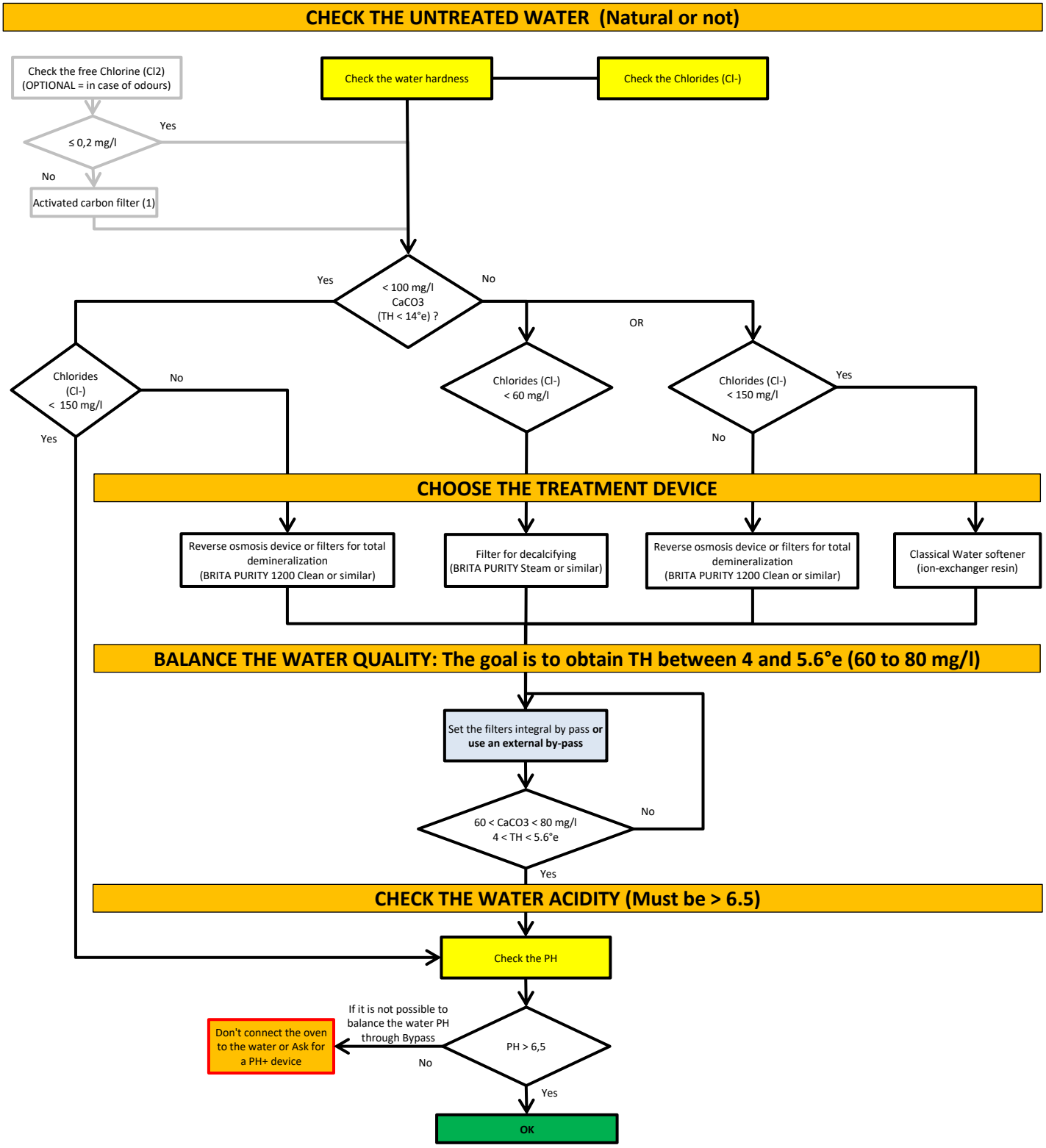
» Finalise the installation: remember to clean up after yourself, and don't leave excessive lengths of hose on the floor.

Stacked ovens:

In the scenario where two stacked ovens are assembled on a mobile base of 1.6 metre safety use, please refer to the installation procedure supplied with the stacking kit for the water connection of the lower oven. Be sure to follow the instructions carefully to ensure a safe and compliant installation. If you have any doubts or further questions, please do not hesitate to contact our technical support department.

Water treatment: Water quality control

Follow the recommendations below for choosing water filtration and/or treatment to adapt the quality of the water to your oven:



DRAIN CONNECTION

The water evacuated can be high-temperature condensate (208°F). Use materials suitable for these temperatures.

The oven already incorporates a siphon, so no external siphon is required.

Please note that it is strictly forbidden to weld or glue the drain hose to the appliance drain outlet. Furthermore, it is imperative not to use any reducing piece to connect the drain pipe to the appliance drain outlet.

Notice:

- The oven is equipped with an overflow, enabling the appliance to be connected (watertight) directly to the external drain, in compliance with standards for protection against pollution of water systems. The unit is fitted with a siphon to prevent rising odours.
- The appliance is drained through a horizontal outlet, via a smooth stainless-steel tube with a diameter of 1.57 inch..
- The average temperature of the condensate leaving the oven drain is 208°C. This temperature is reduced to 140°F when the "condensate cooling" option is activated (► Commissioning) *Fig. 4A.*
- The pipe must be sized to allow a flow rate of 951 gallon/hour, corresponding to the boiler's emptying capacity.
- The drain is disconnected from the external pipework.
- The installation must comply with current national codes.
- Each appliance must have its own drainage system.
- The drainpipe must have a constant gradient of more than 2.5° *Fig. 4A.*

Connection:

An installation kit for connection to the water mains and external drain is available from the manufacturer under reference *ACIC6&2KI.*

Prepare your connection and check the points below:

✓ The position and nature of the pipe are correct.

✓ The drainage pipes/fittings are suitable for high-temperature condensate (208°F).

» Connect the appliance to the drain, making sure that it is watertight, in accordance with current standards *Fig. 3A and 3A'.*

» Check for leaks:

- Pour around 3 litres of water into the cooking chamber.
- Check the connections for leaks.

ELECTRICAL CONNECTION – ELECTRICAL OVENS

Provide an omnipolar isolating device approved for personal safety, with a contact opening distance of at least 0.12 inch.

Notice:

- Before connecting, make sure that the power supply complies with the specifications shown on the appliance nameplate (► Nameplate).
- A means of disconnection must be provided in fixed pipelines in accordance with the installation rules, equipped with a system that locks in the disconnected position (enabling consignment).
- The installation must comply with current national codes.
- The appliance must be grounded.
- Follow the recommendations regarding the characteristics and type of additional protective devices to be installed, such as residual current device(s) (► Technical specifications).
- Only use H07 RN-F type power cables with a cross-section according to the equipment current (► Technical specifications).
- If the oven is fitted with a mobile base, make sure that it is installed using flexible ducting.

Identification of connection terminals:

	Colour Terminal	Terminal code	Wire colour
Phase	Grey	L1, L2, L3	Black, red, brown
Neutral	Blue	N	Blue
Earth	Green/yellow	T	Green/yellow

Connection:

Prepare your connection and check the points below:
- ✓ The power supply voltage source is cut off.
- ✓ The appliance is installed in the space provided.
- ✓ The power supply conforms to the nameplate on the appliance.
- ✓ The type of additional protection device to be installed (circuit breaker, etc.).

» Remove the left side of the electric oven or the rear half-panel of the gas oven *Fig. 5A and 5A'.*
» Loosen the cable gland on the power supply terminal block (► Connection position).
» Pass the power cable through the cable gland *Fig. 5B and 5B'.*
» Connect the wires to the terminals (respecting the colour code and marking on the terminals). *Fig. 5C and 5C'.*
» Tighten the cable gland.
» Connect the equipotential bonding terminal. *Fig. 5D and 5D'':*
  - Connect the devices using one or more copper or aluminium earth wires.
» Check that the appliance is switched on:
  - Switch on the device.
  - Use a voltmeter to check that the voltage at the terminals of the device corresponds to the demand (check that there is no neutral break).
» Replace the left side of the electric oven or the rear half-panel of the gas oven.
» Finalise the installation: remember to clean up afterwards, and don't leave excessive lengths of cable on the floor.
» Make sure the cable gland is properly tightened.

ELECTRICAL CONNECTION – GAS OVEN

Never connect the oven to the mains if the plug or power cord is damaged.

Do not operate an appliance with a damaged cord or plug, or after the appliance has malfunctioned or been damaged in any way. Return the appliance to the nearest authorised service centre for examination, repair or adjustment.

To avoid any risk of disconnection, do not pull the power cord towards the floor. The fixed power supply to the unit must include a suitable isolator that can be locked in the off position.

To reduce the risk of electric shock, this equipment is fitted with an earthed plug. This plug will only fit into an earthed socket. If the plug does not fit into the socket, contact a qualified electrician to install an appropriate socket. Never change the plug.

Notices

- Before connecting, make sure that the power supply complies with the specifications shown on the appliance nameplate (► Nameplate).
- A means of disconnection must be provided in fixed pipelines in accordance with the installation rules, equipped with a system that locks in the disconnected position (enabling consignment).
- The installation must comply with current national codes.
- The appliance must be grounded.
- Follow the recommendations regarding the characteristics and type of additional protective devices to be installed, such as residual current device(s) (► Technical specifications).
- The power line will need to be fitted with a 15A overcurrent protection means and an AC type residual current circuit breaker.
- The oven is fitted with a 1.77m power cord and a NEMA 5-15P single-phase plug. *Fig 5A*
- The various electrical appliances must also be interconnected (all metal structures at the same potential) using the terminal provided for this purpose. *Fig 5B*
- If the oven is fitted with a mobile base, make sure that it is installed using a flexible conduit.

Connection :

Prepare your connection and check the points below:
- ✓ The power supply voltage source is cut off.
- ✓ The appliance is installed in the space provided.
- ✓ The power supply conforms to the nameplate on the appliance.
- ✓ The type of additional protection device to be installed (circuit breaker, etc.).

» Connect the plug to the mains supply *Fig. 5A.*

Stacked ovens:

When installing stackable ovens, it is essential to provide two independent electrical connections. In the scenario where two stackable ovens are assembled on a mobile base of 1.6 metre safety use, please refer to the installation procedure supplied with the stacking kit for the electrical connection of the lower oven. Be sure to follow the instructions carefully to ensure a safe and compliant installation. If you have any doubts or further questions, please do not hesitate to contact our technical support service.

GAS CONNECTION

Warning: Risk of poisoning!
When in use, connecting the wrong type of gas and/or setting the burners incorrectly can lead to a serious risk of intoxication.
Connect the appliance only to the type of gas used.
Check that the appliance settings correspond to the type and pressure of the gas in the installation.
Carry out a flue gas analysis when the appliance is commissioned for the first time.
We recommend installing a CO detector at the installation site.

The oven is equipped with 2 gas burners: one for dry heating and one for the boiler. It is essential to analyse the combustion gases at the outlet of the two chimneys.

If the gas installation does not correspond to the gas and pressure indicated on the nameplate, you must not make the connection. Call in a technician approved and certified by the manufacturer to ensure correct and safe installation.

Caution: Gas leaks = danger for the user!
Check for leaks: This is a standard procedure and is the responsibility of the installer.

Pre-requirements

- The gas connection must be carried out by a qualified and certified gas fitter.
- Check that the appliance settings correspond to the type and pressure of the gas supplied to the installation (► Rating plate).
- Observe the local regulations of the gas supplier.
- Connecting and disconnecting the gas supply is subject to local laws and regulations.
- The gas connection pipe must be sized according to the nominal heat output and type of gas indicated on the nameplate (► Technical data). The cross-section of the gas pipe must be at least 3/4".
- Connect the appliance to the gas supply pipe using a shut-off valve to isolate the appliance from the rest of the installation.
- Flue gas extraction must comply with local regulations.
- Flue gas analysis must be carried out before commissioning and only by a technician approved by the manufacturer.
- Check the gas supply for leaks using a suitable gas detector.
- All connecting parts on the installation site must be certified for gas use (e.g. NF gas; DVGW).
- If undiluted CO levels exceed 174.7 mg/m³ [150 ppm] in forced-air mode and 174.7 mg/m³ [150 ppm] in steam mode, the burner settings must be checked by a technician trained and certified by the manufacturer.
- A gas appliance with a mobile base must be installed using:
  In EU: "Flexible gas approved in accordance with the regulations in force. (eg : NF TUBOGAZ length 0.75 m, Ø 20/27 (1/2")" without flexible coupling, to be examined periodically and replaced if necessary.
  In US: a connector that complies with the current standard (ANSI Z21.69 - CSA 6.16 US) (standard relating to connectors for mobile gas appliances) and a quick disconnection device that complies with the current standard (ANSI Z21.41 - CSA 6.9 US) (standard relating to quick disconnection devices for use with gaseous fuel).

Connection:

Prepare your connection and check the points below:

✓ A shut-off valve is fitted to isolate the appliance from the rest of the installation (*Fig. 6B).*
✓ The appliance is installed in the space provided.
✓ The appliance is securely positioned to avoid any risk of slipping.
✓ The appliance settings correspond to the type and pressure of the gas supplied to the installation (► Rating plate).
✓ You will have the tools and measuring instruments you need for the connection: combustion product analyser, water column manometer, gas leak detector, etc.

» Connect the appliance tightly to the gas supply system (follow the standards in force) *Fig. 6B.*
» Remove the left side of the oven *Fig. 5A.*
» Check for leaks:
- Use leak detectors or spray to check the gas pipes and make sure there are no leaks *Fig. 6B.*
- Check the pressure on the gas valve on the supply side:
  - Unscrew the pressure screw by 2 to 3 turns and open the gas valve.
  - Connect the water column hose to the pressure tap and close the gas valve.
  - Monitor the water column level for 1 minute. An unchanged reading at -1 mbar is expected.
- Check the static pressure (appliance not in operation):
  - Check the pressure using a water column.
  - The reading must be the same as or higher than the pressure specified on the nameplate.

» Check the connection pressure/dynamic pressure *Fig. 6C:*
- Connect a water column pressure gauge to the pressure tap when the burner is in operation (all gas appliances in operation, burners on).
- The gas pressure measured in this way must be within the pressure range indicated on the nameplate for the gas used (► Nameplate).

» Take a flue gas measurement and save the résults (► Commissioning). *Fig. 6D :*
- If undiluted CO levels exceed 174.7 mg/m³ [150 ppm] in forced air mode and 465.8 mg/m³ [400 ppm] in steam mode, stop the oven and call in a certified technician to check the burner settings in accordance with the setting instructions, and adjust these parameters if necessary. A flue gas analysis must then be carried out by the technician.

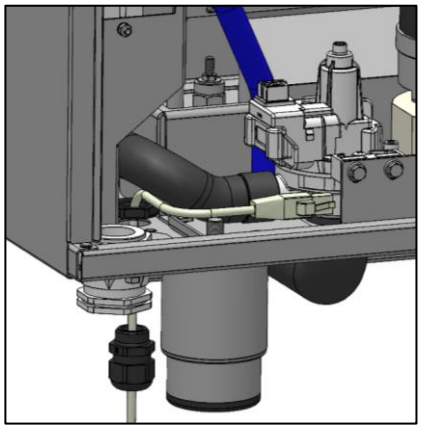
ETHERNET PORT / WIFI DONGLE CONNECTION

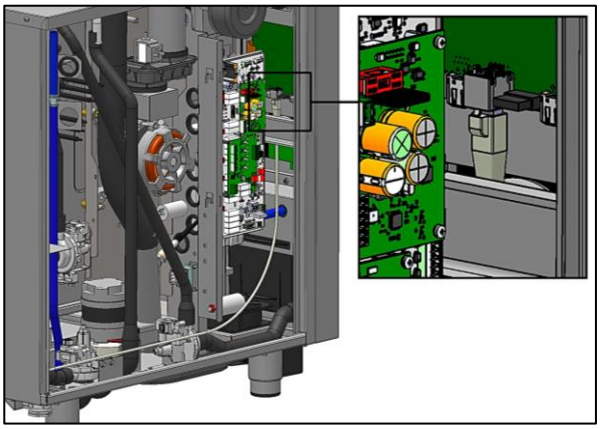
The network port enables the device to be linked to the network, either via an Ethernet cable or using a WiFi dongle (accessory). Data from your device will be retrieved, stored, and sent for access via smartconnect365.

Pre-requirements

- For an Ethernet connection, make sure the customer has an Ethernet socket and use a category 5 (CAT5) cable with a minimum length of 30 metres to connect the oven to the socket (check the marking on the cable).
- If you have a WIFI connection, make sure you have the Sterling LWB5 Wi-Fi Key accessory, part number 450-0.0137B from LAIRD CONNECTIVITY (available as an accessory or directly from specialist websites) and use a smartphone to check the quality of signal reception (using an application such as "WIFI Analyzer", for example). To be acceptable, the reception level should be between -30dBm and -67dBm.
- Make sure there is a network administrator at the installation site if the device is installed without a DHCP service. He or she will need to provide the information needed to connect the oven to his or her network, such as the IP address, Gateway, DNS address, etc.).

Ethernet cable connection:



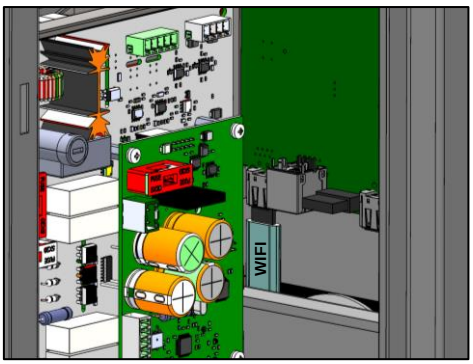


Prepare your connection and check the points below**:**

✓ Open the left side of the oven *Fig 5A.*
✓ Identify the connection position of the Ethernet cable (► Connection position).
✓ On the underside of the oven, remove the stainless-steel part of the cable gland pre-cut.

» Dismantle the cable gland by unscrewing the nut and lock nut and removing the rubber bushing. Remove the plug from the bushing.
» Pass the Ethernet cable through the nut in the cable gland.
» Insert the Ethernet cable through the rubber sleeve (pay attention to the direction of installation).
» Pass the Ethernet cable through the body of the cable gland.
» Refit the rubber bushing in the stuffing box clamping ring.
» Pass the Ethernet cable through the cut-out.
» Pass the Ethernet cable through the lock nut.
» Secure the cable gland to the underside of the furnace by tightening the lock nut.
» Connect the Ethernet cable to the female "Ethernet" connector on the Interface Assembly board. Caution: Route the cable in front of the hoses so that it does not come into contact with the hot parts of the oven cavity. If the cable is too long, leave the excess outside the appliance and wind it towards the cable gland inlet.
» Tighten the cable gland to secure the Ethernet cable.
» Close the left-hand side of the oven.

Connecting the WIFI dongle :



Prepare your connection and check the following:

✓ Open the left side of the oven. *Fig 5A.*

» Plug the WIFI dongle supplied in the connectivity accessory into the USB port on the Interface Assembly card.
» Close the left side of the oven.