

# CALDOLUX

OVEN FOR COOK & HOLD FOUR COOK

SCH 030

ENGLISH

INSTRUCTION MANUAL AND  
TECHNICAL DATAS

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<p>Technical Data          Electrical diagrams          Drawings          See attached file "TECHNICAL DATA" AT THE END OF THE MANUAL</p>	
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# I. INSTRUCTION FOR THE INSTALLER

*Dear Customer, we would like to thank you and congratulate you on the purchase of one of the SPIDOCOOK products. The instructions and suggestions that follow concern the phases of a proper installation, as well as the use and maintenance for your safety and for the best use of the appliance.*

## 1. DATA PLATE



## 2. CERTIFICATION

The "CE" brand you find on the appliances included in this instructions manual refers to the following directives:

### ELECTRIC STATIC OVENS - SERIE XCH :

- Low Tension Directive DBT 73/23/CEE e 93/68/CEE, according to rule EN60335-1: 2001 e according to rule EN60335-2-36: 2002
- Electromagnetic Compatibility Directive, according to rule EN60555-3, EN55014 and EN55104.

## 3. INSTALLATION - PRELIMINARY OPERATIONS

All the electrical connections and installations must be done by qualified personnel according to actual laws.

### 3.1 CHECK OF THE INSTALLATION LOCATION

Before placing the appliance, please verify the overall measurements and the exact position of the electrical connections looking at the pictures on the attached file "TECHNICAL DATA".

### 3.2 POSITIONING

Place the appliance respecting the safety standards in force that you find here following described:

1. Place the appliance so that its back and sides can be easily reached in order to make electrical connections and provide the needed service.
2. The appliance is not suitable for built-in installation and side by side positioning.
3. It is suggested to leave a distance of 10 cm. between the back of the oven and the wall behind the appliance.

All the models must be placed upon a support, for example a metal table.

Do not ever install the appliance on the floor.

If the appliance is placed near walls, dividers, kitchen cabinets, decorated edges, etc., it is recommended that this be of non combustible material.

Otherwise, they must be coated with non combustible thermal insulating material and you must be very respectful of the fire prevention standards.

### 3.3. REMOVAL OF THE PROTECTIVE FILM

Carefully remove all the protective film from the external walls of the appliance. Pay attention not to leave any rest of glue on the sides. If there should be any residue, please remove it with an appropriate solvent.

## 4. INSTALLATION - ELETTRICAL CONNECTION

- a- The connection to the electrical power supply system must be done according to the standard in force.
- b- Before connecting the appliance, make yourself sure that the voltage and the frequency correspond to those stated on the data plate of the appliance.
- c- The appliance must be placed so that the connection plug to the network can be easily reached.
- d- Place an omni-polar switch between the appliance and the network. The omni-polar switch must have the following characteristics:
  - must be easily reached after the installation;
  - the contacts of the switch must have a minimum opening distance of 3 mm;
  - must have an appropriate input (for example, magneto-thermal switch).

When the appliance is working the power supply voltage must not diverge from the value of the nominal voltage, written on the technical data plate, by more than  $\pm 10\%$ .

- b- The appliance must be connected to the ground line of the network.

Moreover, the appliance must be included in equipotential system whose efficiency must be properly checked according to the current law. This connection must be done between the different appliances using the terminal marked with the symbol:



The equipotential conductor must have a minimum section of 10 mm<sup>2</sup>.

## 5. REVERSAL OF THE DOOR

To meet the customers' need, the appliance is equipped with a reversible door. With this characteristics, the user can choose, at any time, on which direction he/she wants to open the door.

Needed equipment:

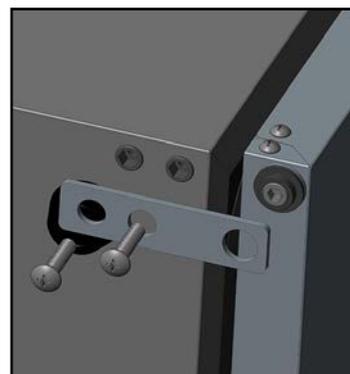
- Medium size screwdriver with Philips driver;
- Small size screwdriver with Slotted driver

Procedure:

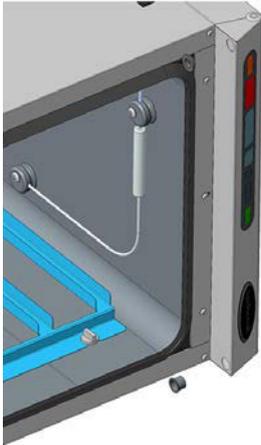
1. Disconnect the appliance from the electrical power supply and wait for the appliance to cool down.
2. Remove eventual trays containing food from the cavity.
3. Lay the oven on the side so that the fulcrum of the door is on the top (see following picture).



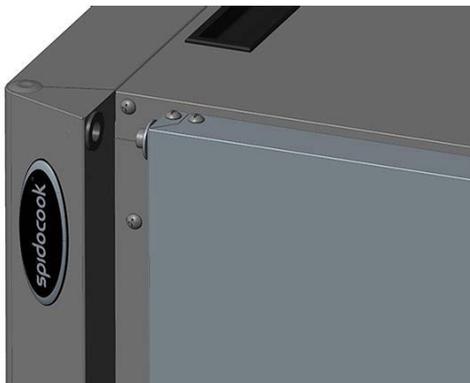
4. With the screwdriver with Philips driver, unscrew anticlockwise both the screws that fix the stirrup (see following picture).



5. Remove the door and lay it on a flat surface.
6. With the screwdriver with Slotted driver remove the cap and the bronze washer from the bottom of the lid; after this proceed with the reversal of the door (see following picture).



7. Turn the oven and lay it on the left side
8. Re-assemble the door inserting the hexagon screws in the bronze kasher.
9. Assemble the stirrup on the bottom of the oven paying attention to position properly the bronze washer inside the hole you find on the stirrup.
10. Fix the stirrup with the two proper screws.



11. Position the oven in the horizontal position and plug the oven back to the net.



## **II. INSTRUCTIONS FOR THE USER**

### **WARNING!**

The appliance cannot be cleaned with a jet of water. Never wash the cavity with acids or aggressive detergents. Use only water and soap.

The appliance is made for a specific professional use and must be used by qualified personnel only.

### **1. INSTRUCTIONS FOR THE OPERATOR**

#### **WARNING!**

Carefully read this user manual before starting to operate with the appliance as it gives you important information regarding safety during installation, use and maintenance of the appliance itself.

Keep the manual in a safe place where the different operators that work with the appliance can easily find and read it.

For any eventual repair, please apply only to authorized service centres. Always require original SPIDOCOOK spare parts.

Failure to observe the above suggestions can compromise safety of the appliance and the guarantee cannot be recognized anymore.

### **2. NOTES FOR THE USE**

#### **Premise:**

This appliance must be used only in the way in which it was expressly intended. The ovens were designed to cook food as here below described. Every other use is to be considered improper.

The oven allows you to work on temperatures up to 120°C.

The appliance can be used to:

- cook all gastronomy preparations, fresh or frozen;
- regenerate refrigerated or frozen food.

When placing the food in the cavity, leave at least 10 mm between the trays in order to allow the hot air to circulate inside the cavity. Please, avoid to put salt on the food when it is inside the cavity.

### 3. **DIGITAL CONTROL PANEL**

#### 3.1 PREMISE

Caldolux is an appliance with two main functions:

- cooking (COOK), during which the food inside the cavity is cooked;
- holding (HOLD), during which the food already cooked is held at a constant temperature.

The main function of the electronic panel control for HOLD is to regulate the temperature inside the baking chamber by piloting the warming up element and by modulating the power with a circuit in TRIAC. The surrounding inside the baking chamber is static therefore no fan is present.

#### 3.2 DESCRIPTION AND USE OF THE CONTROL PANEL

SEE THE IMAGE PAG10

#### **Starting**

The lighting and the extinction of the control are made by pushing the button ON/OFF. When the control is in state of OFF the relative LED (placed to the right of the push-button) is lighted in order to signal the presence of the grid voltage; when the control comes lighted the LED is extinguished.

#### **Cooking (COOK)**

At the lighting, the electronic control goes in the phase of baking (COOK) and the LED "TEMPERATURE ROOM" is lighted: it is therefore possible to set up the temperature in the baking chamber by acting on the two push-buttons + and -- (temperature range between 0 - 120 °C). When the display indicates a temperature equal to 000, by pressing the button --, you go directly to 120 °C.

Once the temperature in the chamber is set up, you

must decide between using the core probe or the time in order to determine the duration of the baking. Using the core probe, the phase of baking (COOK) ends when the temperature measured by the core probe reaches the set up value. Using the time, you have to set up the wanted duration of the baking in hours and minutes.

The two functions are mutually exclusive: if the core probe is used you cannot set up the time and, vice versa, setting up the time, the core probe cannot be set up.

By pressing the SELECT button, the LED "CHAMBER TEMPERATURE" goes out and the LED "CORE TEMPERATURE" switches on. The display, in this case, points out the temperature established for the core probe. To change the core temperature you have to act on the buttons + and -- (temperature range between 0 - 120 °C).

When the display indicates a temperature equal to 000, by pressing the button --, you go directly to 120 °C.

By pressing the SELECT button, the LED "CORE TEMPERATURE" goes out and the LED "TIME" switches on: the display, in this case, shows the established time.

To establish the time of functioning it is sufficient to act on both buttons + and -- (you have the possibility to establish the time between 0 hour.01 minutes - 9 hours.59 minutes).

#### **Maintenance (HOLD)**

After setting the baking chamber temperature and the core temperature or the time, by pressing the SELECT button, the control enters in the maintenance phase (HOLD) and the LED "CHAMBER TEMPERATURE" related to this phase switches on.

To fix the temperature inside the baking chamber, you have to act on the buttons + and -- (the possible temperature range is between 0 - 120 °C). When the display points out a temperature equal to 000, by pressing the button - on the display, you pass directly to 120 °C.

In this phase of maintenance (HOLD) it is possible to establish the temperature only inside the baking chamber, this condition remains unchanged for an infinite time, except a manual extinction of the user

by using the button STAR / STOP.

After setting the parameters of functioning, you make the cycle go on by using the START/STOP button. When the control is in a fit state of STARTING (DEPARTURE), the related LED switches on (put to the left of the button).

During the functioning of the baking phase (COOK), they are alternately shown, with a space of 4 ", the temperature read inside the baking chamber and the temperature read by the core probe or the remaining time to end baking (count down), according to the parameter selected in the positioning phase.

By pressing the SELECT button during this phase, the established parameters can be shown and can be possibly changed (the baking chamber temperature and the core temperature/ time). After 15 " during which you press no button to modify, the electronic control turns to the normal visualization (temperature read in the chamber and temperature read in heart / count down ).

During the functioning of the maintenance phase(HOLD), the temperature read in the baking chamber is shown.

#### **Cycle Interruption**

It is possible to interrupt the baking cycle by pressing the button START / STOP, at any time. When the baking cycle is interrupted with the button START / STOP, all the established parameters (baking chamber temperature, core temperature or time) is put at zero.

#### 4. **MAINTENANCE - OVEN'S CLEANING**

##### **WARNING!**

All maintenance operations must be done only by qualified personnel.

Before starting any maintenance operation, you need to disconnect the appliance from the electrical power supply and wait for the appliance to cool down.

#### 4.1 FIRST USE

Before using the appliance for the first time it is necessary to clean up the metal baking chamber with hot water and soap and then rinse it. Never wash the baking chamber with acids or aggressive detergents.

it is necessary then to heat the equipment emptied for about 30 minutes

at approximately 100 °C, in order to eliminate eventual smells caused from the thermal isolation.

#### BAKING CHAMBER CLEANING

#### 4.2

It is necessary to clean up the inside of the baking chamber with suitable products at the end of every cooking cycle.

In order to clean the appliance it is requested to follow the following indications:

- To help cleaning, remove the lateral

grids, taking them out from the oven;

- Switch on the oven;
- Set the temperature at about 80°C for about 10 minutes;
- Let the appliance cool down and clean with a cloth.

Do not use for the cleaning of the steel acids, aggressive products or products containing chlorine (sodium hypochlorite, hydrochloric acid etc.), not even if diluted.

#### 4.3 OVEN EXTERNAL CLEANING

Never use a jet of water in pressure to clean the external part of the oven. Use wet clothes.

#### 5. **TURNING OFF IN CASE OF BREAKDOWN**

In case of a breakdown, please :

- deactivate the appliance;
- disconnect the electrical power supply automatic circuit breaker placed upstream from the appliance;
- consult a technical assistance center with trained staff.

### **III. COOKING VARIABLES**

Warning:

- a- Before baking, heat empty the appliance on a temperature higher of about 30°C from the necessary baking temperature, in order to obtain the maximum uniformity of baking.
- b- A higher temperatures than standard requested for the product leads to a not uniform baking.
- c- Avoid to touch the products put on the pan.

#### **1. TEMPERATURE**

The exact setting of the temperature guarantees the a proper cooking of the food from the inside and the outside. A lower temperature than the proper one dries the food rather than cook it.

A higher temperature than the proper one burns the surface and the inside remains uncooked (sometimes this is desired, especially for meat cooking).

#### **2. TIME**

This variable depends a lot on the quantity of food put in the oven. A bigger quantity of food needs a longer cooking time and vice versa.

Shorter times than the proper ones do not allow the complete cooking of the food.

Longer times than the proper ones cause the burning of the food surface.

#### **3. FOOD QUANTITY**

The quantity of food affects the cooking time.

A bigger quantity of food needs a longer cooking time and vice versa.

#### **4. USE OF PANS AND GRIDS**

It is recommended to use :

- Stainless steel pans : first courses, meat, fish and potatoes.
- Grids: meat to be browned like steaks, hot dogs, sausage, frozen bread and frozen pizza.

### **IV. MAINNANCE**

#### **1. ORDINARY MAINTENANCE**

All the maintenance operations must be done only by qualified staff.

Before starting any maintenance operation, you have to disconnected the appliance from the electric power supply and wait for the appliance to cool down.

The appliance must be regularly controlled at least once a year. A specialized technician has to control the complete machine.

#### **2. SPECIAL MAINTENANCE**

All the maintenance operations must be done only by qualified staff.

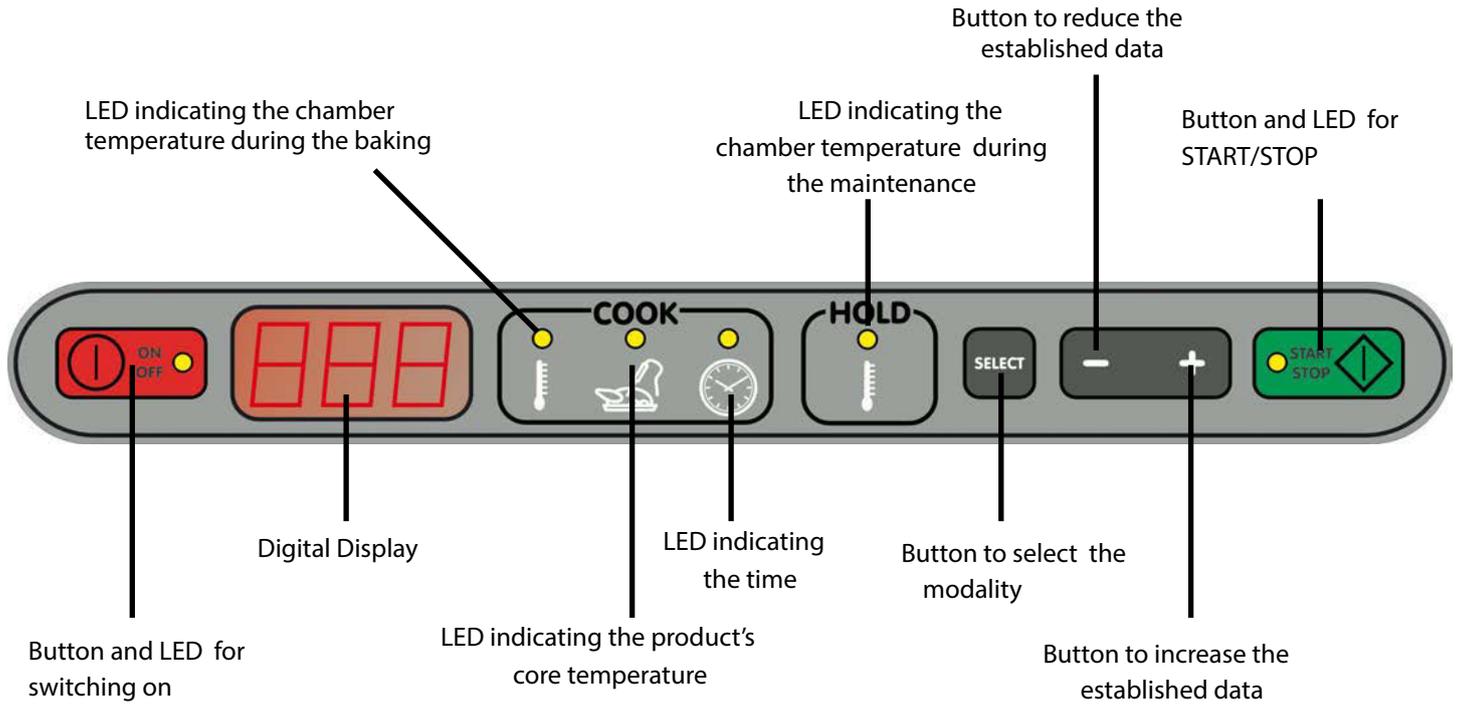
Before starting any maintenance operation, you should disconnect the appliance from the electric power supply and wait for the appliance to cool down.

- The parts that need special maintenance can be reached by removing the front control panel and the back of the oven.

**3. MORE FREQUENT BREAKINGS**

BREAKDOWN	CAUSE	SOLUTION
The oven is completely turned off	The tension of the electrical system is missing	Restore the tension
	Intervention of one of the fuses of the power board	Replacement of the fuse
	The connection to the electric system not made in the correct way	Control the connection of the appliance to the electric system
The oven does not warm up well even if the temperature and the time were established and the key STARTING / STOP was pressed	Safety thermostat intervention	the thermostat of safety has an automatic rearmament: You must wait for some minutes so that the temperature of the oven goes down and the thermostat reequips
	Damaged resistance	Contact a specialized technician for reparation
	Damaged electronic control	Contact a specialized technician for reparation
On the temperature display you can read S01	The wires that connect the temperature (chamber) probe are not connected to the power board	Control the connection
	Damaged chamber probe	Contact a specialized technician for reparation
	Damaged electronic control	Contact a specialized technician for reparation
On the temperature display you can read S02	The wires that connect the core temperature probe are not connected to the power board	Control the connection
	Damaged core temperature probe	Contact a specialized technician for reparation
	Damaged electronic control	Contact a specialized technician for reparation
Even with the door closed water goes out across the gasket	Damaged door gasket	Contact a specialized technician for reparation
	Damaged magnetic closing system	Screw on magnets in clockwise sense per hour by paying attention not to damage them

## DIGITAL CONTROL PANEL





<b>ENGLISH</b>	<b>TECHNICAL DATA</b>
ELECTRICAL POWER FREQUENCY POWER SUPPLY CABLE TYPE POWER SUPPLY CABLE EXTERNAL Ø VOLTAGE / CABLE SECTION  MAX FOOD LOAD NOISE LEVEL	kW 0,76 50 Hz H07RNF 10 ÷ 16 mm 230 V~ 3G x 1,5 mm <sup>2</sup>  Kg 15 <70 db (A)

**CALDOLUX**

SCH 030



07-2018


# Spazio etichetta



spidocook™