

CALDOBAKE



Instruction Manual

ENGLISH

spidocook™

CAUTION: Read the instructions before using the machine

Explanation of pictograms



Danger!

Situation presenting immediate danger, or a hazardous situation which could cause injury or death.



Danger: fire hazard!



Danger: electric shock!



Read operator's manual



Danger: risk of burns



Tips and useful information



Protective earth symbol



Equipotentially symbol



Consult other chapter

Contents

Explanation of pictograms	2
Contents	3
Introduction	4
INSTRUCTIONS FOR THE USER	
- Safety regulations	5-7
Appliance use instructions and Guarantee	8
Oven Control	9
INSTRUCTIONS FOR THE INSTALLER	
- Safety regulations	10
Installing the appliance	11
Electrical connections	12-13
Oven cavity smoke exhaust	14
Certification	15

Introduction

Dear Customer,

We would like to congratulate and thank you for choosing to purchase an oven in the CALDOBAKE™ range; we hope this is just the beginning of a fruitful and long-lasting partnership.

The following information and recommendations regard correct appliance installation, use and maintenance in order to protect you from harm and offer best appliance performance.

Spidocook S.r.l.

Dealer:	Installer:
	Installation date:

INSTRUCTIONS FOR THE USER

Caution

Read this instruction manual with attention as it contains important guidelines on your safety and on using the appliance. Store this booklet with care so that it is available to other operators.



Safety regulations

All installation procedures and electrical connections must be performed by qualified personnel according to the regulations in force.

General safety regulations

The appliance must be used solely for what it was designed for.

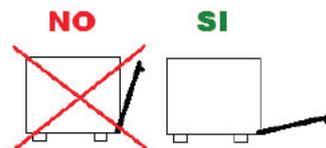
The oven was designed to baking foods as specified below. All other uses are inappropriate.

The oven's work temperature range is 0 - 260 °C (0 - 500 °F).

The appliance can be used for the following:

- cooking Pastry and Bread goods, whether fresh or frozen;
- bringing chilled and frozen food back to normal temperature

If you want to open the oven door while it is running normally while maintaining its integrity, we recommend that you open the door completely so that the heat is dispersed into the environment and does not damage the side columns.



Space pans at least 20 mm apart to allow air circulation when placing food into the oven cavity. Do not salt food inside the oven cavity.

Do not cook foods containing easily flammable substances (e.g. alcohol-based foods).

Substances having a low point of inflammability can auto-ignite - possible fire and explosion inside the oven cavity that can cause the door to abruptly open, even violently.

Cleaning and scale removing fluids, as well as their relative accessories, can only be used for the purposes described in this manual.

All other uses do not comply and is thus dangerous.

Replace the glass windows of the doors immediately if they are damaged.

Danger: abrupt breakage.

Personnel must attend training and safety courses on a regular basis to avoid accidents or damage to the appliance.

Safety regulations



Use: safety regulations

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazard involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

Children must be supervised to ensure they do not play with the appliance.

When using the oven for the first time, make sure that the instruction booklet, plastic bags or other objects are inside the oven cavity.

Make sure that all hanging frames and tray-holder trolley inside the oven cavity are locked in place as called for by the regulations - containers with hot fluids may fall or slip out of the oven cavity - danger: burns !

Make sure that the oven cavity is free of any cleaning fluid residue before cooking. Remove any cleaning fluid residue using a damp cleaning cloth and using suitable protection equipment for hands, mouth and eyes. Rinse thoroughly - Danger: Corrosion!

The control panels can be activated only by fingertip; any other object may cause damage and/or malfunctions thus invalidating the guarantee.

Operate the appliance at a room temperature between +5°C and +35°C.
External components may exceed 60 °C: Touch only the appliance control components. Risk of burns!

When the trays contain fluids or are filled when cooking, do not use racks that do not allow you to see inside the tray - risk of burn!

When removing trays containing hot fluids be careful of any spills.

Pay close attention when handling trays of food during and after cooking: they may be extremely hot and cause burns.

Wear protective thermal garments when touching accessories and other objects inside the heated oven cavity - risk of burns!

Always open the door slowly and with caution: risk of burns due to expulsion of extremely hot steam.

Never place objects that are highly flammable or easily ignite near the oven - risk of fire!

Safety regulations

Care, inspection and cleaning

Clean the oven cavity daily to maintain proper levels of hygiene and to keep the steel inside the oven cavity from getting ruined.

Caution!

Failure to clean the appliance properly and with adequate frequency may lead to ignition of food or fat residue inside the oven cavity - risk of fire!

Clean the oven each day to avoid corrosion inside the oven cavity.
Do not clean the appliance using high pressure cleaners with hot water sprays or high pressure steam jets. Use cleaners that are recommended by the manufacturer of the appliance. Cleaners produced by other manufacturers may cause damage and, therefore, forfeiture of the guarantee. Do not use abrasives or corrosive detergents.
Cleaning the oven cavity seal daily with a non-abrasive cleaner lengthens the life of the appliance.
Do not use acid-based products and/or abrasive tools and or products.
Do not use a pressurised water to clean outside surfaces.
Use damp cloths and specific products to clean the steel.
Do not use acid-based products and/or ammonium.

Installation, inspection, maintenance and repairs

Danger: high voltage!

Installation, inspection, maintenance and repairs must be performed by qualified and properly trained personnel. Disconnect the electricity supply to the appliance before performing these actions.

If the appliance is seated on a wheeled support, make sure that the allowed movement does not cause damage to electrical cables, water hoses, drainage pipes or else. Do not place heat sources next to the appliance.

Make sure that all electrical cables and discharge tubes are properly disconnected when moving the appliance. If the appliance is moved to its original position, make sure that the braking mechanism is engaged and that electrical cables and drainage pipes are properly connected. It is best to have an authorised customer assistance service perform maintenance on the appliance at least once a year to ensure top working conditions.

Appliance instructions

Do not place heat source (e.g. grilles, fryers, etc.) near the oven.

If the oven undergoes lengthy stand-by (e.g. during the night), leave the oven cavity door slightly ajar.

If the oven is inactive for lengthy periods (e.g. non-business days), take the appliance power off line.

The oven must not be disposed of as domestic waste or placed in the used appliance bins of municipal waste collection centres when the oven has reached its end of life. We are glad to help you properly dispose of the appliance.

Guarantee

Installation of the **Spidocook S.r.l.** product must be performed by an Authorized **Spidocook S.r.l.** Assistance Service. The installation date and appliance model must be documented by the end purchaser, by means of written confirmation or an installation invoice issued by the dealer or the Authorized **Spidocook S.r.l.** Customer Assistance Service, otherwise this guarantee will not be valid;

The **Spidocook S.r.l.** guarantee covers all malfunctions objectively linked to production defects. The guarantee excludes damage due to transport, poor product storage or maintenance or incorrect product use. Also excluded is damage due to installation not conform to the technical specifications provided by **Spidocook S.r.l.** and linked to the environment of use, such as, for example, unclean and aggressive water supply, low quality gas supply, or electrical supply failing to respect nominal voltage and power ratings. The guarantee also excludes any damage due to power surges or tampering by unauthorized or incompetent persons. The guarantee is also invalidated for damage to the appliance by lime scale deposits. In addition, the guarantee does not cover consumables, such as: seals, light bulbs, glass panels, decorative parts and parts consumed during use. Guarantee rights will also be invalidated in the event of damage arising as a result of incorrect installation, or installation which has not been carried out by an Authorized Customer Assistance Service.

Oven control

Setting the cooking duration

The cooking duration can be set by using the dial (dial on the left): the time can be set anywhere from 0 to 60 minutes.

Turning the dial clockwise sets cooking duration; while turning it counter-clockwise (manual position) sets the oven to continuous mode.

Turning the dial starts the oven and activates fan rotation and any interior lights.

The dial stops on the zero and the oven switches off when the cooking cycle is over.

The oven is off only when the timer dial rests precisely on the zero "0" mark. Wait 5 minutes before leaving the appliance unattended to ensure proper functioning.



Setting the cooking temperature

The temperature inside the oven cavity can be set by using the temperature dial (dial to the right):

the temperature can be set anywhere between 0 to 260 °C (0 - 500 °F).

when on, the blue temperature indicator light shows that the resistor is activated, which switches off as soon as target temperature has been reached.



INSTRUCTIONS FOR THE INSTALLER



Safety regulations:

All installation, assembly and maintenance must be performed by qualified personnel according to the regulations in force. The assigned technical personnel must be fully informed and apply the safety regulations for repaired products, as well as safety measures on the workplace. The guarantee will be forfeit if the appliance is installed by qualified technicians not authorised by **Spidocook S.r.l.**. In consideration of the above, **Spidocook S.r.l.** has no liability for any errors made during the stated operations, or for any errors due to misinterpretation or incorrect application of the regulations or of this manual.



Caution!

Installation, assistance, maintenance or cleaning that are performed incorrectly, as well as any modifications to the appliances may cause damage, harm or fatal accidents. Carefully read the installation instructions before installing the appliance.

First operations and positioning

Place of installation

Before positioning the oven, measure the space and exact position required by the electrical connections, plumbing and smoke exhaust according to the drawings in the attached folder "Technical Specifications".



Caution!

Do not install the appliance near flammable material.

Walls, partitions, kitchen furniture, decorative mouldings, etc. must be made on flame-resistant material if located near the oven.

Otherwise, they must be coated with thermal flame-resistant insulation, and maximum caution must be taken to respect the fire prevention regulations.



Removing the protective film

Remove the protective film from the outside walls of the appliance carefully and make sure that no glue remains attached to the oven. Use a special solvent to remove any adhesive residue.



Attaching the feet

The feet contained in the bag inside the packaging are necessary to ensure air flow to cool the electronic components and outer walls of the oven. Therefore, they must be properly mounted to the appliance.

Insert the feet in the positions shown in the figure. **Caution!** Do not use the oven if the feet are not mounted because this may lead to electronic component overheating and irreversible damage..

Installing the appliance

Warning

Position the appliance respecting the safety regulations indicated hereafter.

Position the appliance so that the rear and side panels are easy to access for all electrical connections and to allow its maintenance.

The appliance is not designed for recessed installation or incorporation with other equipment; therefore, never stack when using more than a single oven.

Position the appliance 10 cm from the rear wall and the oven exhaust.

With particular reference to ovens, all models must be placed onto a base such as a proover, tray rack or flame-resistant table.

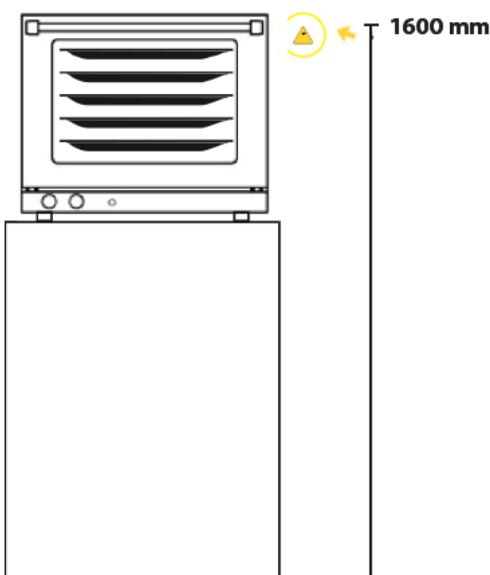
Do not install the ovens when set on the floor.

Make sure that any walls, partitions, kitchen furniture, decorated mouldings, etc. near the oven are not flammable.

Otherwise, they must be coated with thermal flame-resistant insulation, and maximum caution must be taken to respect the fire prevention regulations.

If the oven is near fryers or other sources of hot fluid splashes, keep at a side distance of at least 45 cm and a rear distance of at least 70 cm from the oven

Maximum work height of the topmost oven shelf is 1600 mm.



Safety stickers “max. height of the last rack for trays containing liquids” are inside the oven.

After installing the oven, apply the sticker at a height 1600 mm. (see example)

Electrical connections

Warning

Electrical connections to the power main must be performed according to the regulations in force. The appliance must be positioned so that the plug that fits into the mains socket is easy to reach (for appliances with Schuko plug).

The isolating device must be connected upstream from the appliance connections to the power mains, in compliance with local regulations in force. We recommend using a safety switch for electrical faults.

The power supply voltage must not deviate from the nominal voltage value specified on the appliance rating plate when the appliance is operating.

Info

Caution!

Electrical connections must be made by technicians registered in the professional organisations called for by the law in order to practice their profession in compliance with the regulations of the country of installation. The assigned technical personnel must be fully informed and apply the safety regulations for repaired products, as well as safety measures on the workplace. In consideration of the above, **Spidocook S.r.l.** has no liability for any errors made during the stated operations, or for any errors due to misinterpretation or incorrect application of the regulations.



Caution!

Respect the cable colour code. An incorrect connection may lead to electric jolts. An incorrect connection may damage the appliance.

Wire colour code:

-  **Yellow/green** = ground wire
-  **Blue** = neutral wire
-  **Brown, grey or black** = phase L1, L2, L3

Before connecting the oven to the power mains, compare the electrical system specifications with those requested by the appliance, listed on its ratings plate.

If voltage and phases are different, make sure to wire the appliance correctly by following the indications on the sheets attached. Check that there is no electric dispersion between phase and ground. Check the electrical continuity between the outer casing and the system ground cable. Use a digital multimeter for these operations.



Caution!

Make sure that all electrical connections are tightly secured before connecting the device to the power mains.

Electrical connections

- a- Connection to the power mains must be done following the regulations in force. Operate the appliance at a room temperature between +5°C and +35°C. Make sure that voltage and frequency values correspond to those indicated on the ratings plate on the oven before connecting it to the power mains.

The appliance must be positioned in such a way as to allow easy access to the power plug. As regards for ovens equipped with plug-free power cord, install a single-pole switch between the appliance and the power mains that can be accessed after installation; the switch contacts must have a 3 mm minimum gap and be of appropriate load capacity. We recommend using a differential magneto-thermal switch. Check that the power supply voltage does not deviate from the nominal voltage value specified on the appliance rating plate by more than $\pm 10\%$.

The safety thermostat protection must be tightly secured so that it cannot be removed without the aide of a tool.

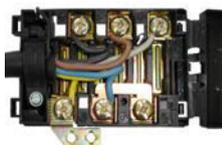
- b- The appliance must be connected to the mains ground line. In addition, the appliance must be included within an equipotential system, whose efficacy must be appropriately checked according to the regulations in force. This connection must be performed between different appliances with the terminal marked with the symbol:



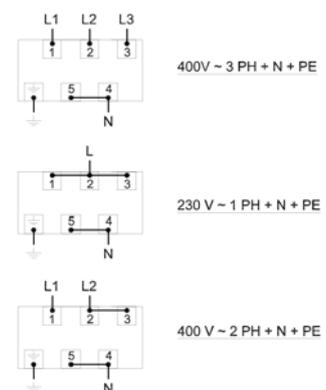
The appliance must be included within an equipotential system, whose efficacy must be appropriately checked according to the regulations in force. Equipotential connection consists in connecting the oven electrically with other electrical appliances in order to bring the different electrical ground lines to the same electric potential. The equipotential connection symbol is placed near the terminal to use for the equipotential connection. The equipotential wire must have a minimum cross-section of 10 mm² and be yellow-green.

- 1- Ovens equipped with Schuko plug (230V single-phase): simply insert the plug into the power socket (the socket must fit the power plug provided)
- 2- Ovens equipped with power cord (400V, 3-phase + Neutral): these ovens have a 5-wire power cord: it is necessary to connect the appropriate 5-pole, 3-phase plug of adequate load capacity or connect the cord directly to an electric board.

The power supply cable may be replaced for ovens equipped with a 5-pole cable in order to adapt the oven to the type of electrical current supplied. Follow the procedures below to replace the power supply cable:



- Open the terminal board cover by prying open with a suitable screwdriver from the two side flaps (1)
- Undo the wire fastening screws (2) -Unscrew the cable clamp screw (3)
- Remove the cable supplied
- Connect the wires of the cable preferred by following the selected wiring diagram; make sure to tightly secure the terminal screws
- Secure the cable using the cable clamp
- Close the terminal board cover again



Oven cavity smoke exhaust

WARNING:

Follow the wiring diagram when connecting the cable to the terminals: insert the copper jumper and the power cable along with the screws, in the screw down direction, so that both the jumper and the cable are tightly secured when fastening the screws. Incorrect wiring may cause terminal board overheating and melting.

Oven cavity smoke exhaust

A ventilation flue connected to the oven cavity is located on the rear portion of the oven; hot smoke and steam are released during the cooking cycle (smoke temperature and humidity depend on the oven operating parameters and on the type and quantity of product placed inside the oven). The smoke that is released from the flue can be expelled into the open atmosphere or condensed.

Disposal at end of life

According to Art. 3 of the Decreto Legislativo n.49 of the Italian Legislation of the 2014 "Implementation of the WEEE Directive on Waste Electrical and Electronic Equipment 2012/19/EU".



The WEEE symbol of a crossed out wheeled bin with a black line under it specifies that the product has been placed on the market after the 13th August 2005 and that at the end of its life it must not be disposed of together with other refuse but must be disposed of separately.

All the equipment has been made with recyclable metal materials (stainless steel, iron, aluminium, zinc plate, copper, etc.) that as a percentage make up more than 90% of the weight. The equipment must be made ready for disposal by removing the power cable and closing the door or any cavities (where present).

Attention must be paid to the management of this product at the end of its life, reducing any negative impact on the environment and improving the efficiency of resources, applying the principles of "who pollutes pays", prevention, preparation for re-use, recycling and recovery. An illegal or non-correct disposal of the product will lead to sanctions being applied as per current legislation.

Information on disposal in Italy

In Italy all WEEE equipment must be delivered:

- to Collection Centres (also named "eco-islands" or "eco-platforms")
- to the dealers from which new equipment has been purchased, who is bound to collect the old equipment free-of-charge ("one in one out" collection);

Information on disposal in European Union countries

The EU Directives on WEEE equipment has been implemented in different ways by different countries, therefore in order to dispose of this equipment correctly we suggest that you contact your local authority or your dealer in order to ask the correct method of disposal.

Certification

Manufacturer: **Spidocook S.r.l.**

Address: Via dell'Artigianato n°2, 35010 Vigodarzere (PD), Padua, Italy

Declares, under its own responsibility, that the product CALDOBAKE™

complies with Directive 2006/42/EC in compliance with the following standards:

- EN60335-1:2012 + A11: 2014
- EN 60335-2-42: 2003 + A1: 2008 + A11:2012
- EN62233: 2008

complies with EM Compatibility Directive 2004/108/EC and is built in compliance with the following standards:

- EN 55014-1: 2006 + A1: 2009 + A2: 2011
- EN 55014-2: 1997 + A1: 2001 + A2: 2008
- EN 61000-3-2: 2006 + A1: 2009 + A2: 2009
- EN 61000-3-3: 2008
- EN 61000-3-11: 2000
- EN 61000-3-12: 2011
- EN 61000-6-2: 2005
- EN 61000-6-3: 2007

SAF series ovens are compliant the following standards:

- UL197
- CSA C22.2 No. 109
- NSF/ANSI 4-2009

spidocookTM

Spidocook S.r.l.

Via dell'Artigianato n°2

35010 Vigodarzere (PD) Italy

info@spidocook.com

www.spidocook.com <<http://www.spidocook.com>>

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