



MAGNIFICO
MULTI FUNCTION OVENS

USE AND MAINTENANCE MANUAL

**MR3 - MR31 - MR4 - MR321 - MR32 - MR42
ME423 - ME4232 - ME523 - ME5232.. MME523
ME5 - ME52.. - MME52
ME7 - ME72.. - MME72
ME10 - ME102.. - MME102
MG5 - MG52 - MMG52
MG7 - MG72 - MMG72
MG10 - MG102 - MMG102**



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Dear Customer,

We thank you for having purchased our product.

This oven is part of a line of appliances specifically designed for baking and patisserie, made of gas and electric ovens with different capacities. The pleasant and modern design of these ovens provides ease of use, ergonomics and cooking control.

The oven has a 12 month warranty against any manufacturing faults, starting from the date on the sales invoice. The warranty covers the normal functioning of the oven and does not include the consumption materials (lights, gaskets, etc.) and faults caused by incorrect installation, wear, maintenance, repair, decalcification & cleaning, tampering and improper use.

The manufacturer reserves the right at any time to make changes or necessary amendments to the product.

1. Installation

1.1 General and safety warnings

- Carefully read this manual before installing and commissioning the oven. The text gives important indications regarding the safe installation, operating and maintenance of the equipment.
- Keep this manual in a safe and easily accessible place for further consultation by the operators.
- In case of transferring the oven, always attach the manual; if necessary, a new copy must be requested from the authorised dealer or directly from the manufacturing company.
- Once unpacked, ensure the oven is intact and does not show signs of damage due to transport. A damaged appliance must never be installed and commissioned; if in doubt, immediately contact the after-sales technical assistance or your own dealer.
- The appliance has been designed to cook food in closed premises and must only be used for this purpose: any other use must, therefore, be avoided as considered improper and dangerous.
- The device is intended for professional use only by qualified personnel
- The oven must only be used by staff adequately trained for its use. To avoid the risk of accidents or damages to the appliance, it is also fundamental that staff regularly receive precise instructions regarding safety.
- The oven must not be used by persons with reduced physical, sensorial or mental capacities or by persons without experience and knowledge, unless supervised or educated regarding the operating of the appliance by a person responsible for their safety.
- Installation, extraordinary maintenance and repair operations on the equipment must only be carried out by professionally qualified staff.
- Children must be supervised to assure they do not play with the appliance or use it.
- Caution! During working conditions, the external surfaces of the equipment may exceed 60 C.
- In case of fault or bad functioning, the equipment must be deactivated; in case of repair, contact only an after-sales technical assistance centre authorised by the manufacturer and request original spare parts.
- Do not position other heat sources like, fryers or hotplates, near the oven.
- Do not deposit or use flammable substances near the equipment.
- In case of prolonged disuse of the appliance, both the water and electric energy supply must be shut-off.
- Before commissioning the equipment, ensure to have removed all packaging, being careful to dispose of it in compliance with the Standard in force.
- Amendments to the oven wiring are not admitted.
- The non-compliance with the above warnings can jeopardise the safety of the equipment and may injure the operator of the oven.

The gas ovens comply with the essential requirements of 90/396/EEC Gas Directive and therefore have the EC conformity certificate issued by an approved body. They satisfy the requirements of the following gas regulations:

- EN 203 + subsequent amendments;
- EN 437 + subsequent amendments.

Installation must be carried out in compliance with safety requirements contained in the following regulations:

- UNI CIG n° 7222-7723-8723 + subsequent amendments.

The appliance complies with the essential requirements of the Low Voltage Directives 2006/95/CEE. It satisfies the requirements of the following electrical regulations:

- EN 60335-1 + subsequent amendments;
- EN 60335-2-42 + subsequent amendments;
- EN 60335-2-46 + subsequent amendments;
- EN 60335-2-36 + subsequent amendments;
- EN 55104 / EN 55014 + subsequent amendments;
- EN 61000 + subsequent amendments.

The appliance complies with the essential requirements of the Electromagnetic Compatibility Directive 2004/108/CEE.

1. Installation

1.2 Connection to gas supply (for gas ovens only)

		CAT		G30	G31	G20	G25	COUNTRY		
CE		11 2H3+	P mbar	28-30	37	20	/	IT-ES-IE-PT ES-GR-CH		
		11 2H3B/P	P mbar	30	30	20	/	IT-GR-IE-NO LT-CI-GR-3-3-3		
TYPE	A ₁	B ₁₁		11 2E+3+	P mbar	28-30	37	20	25	FR-BE
MOD				11 2L33P	P mbar	50	50	20	/	AT-CH
NR				11 2ELL3B/P	P mbar	50	50	20	20	DE
				11 2L33P	P mbar	30	30	/	25	NL
Σ Qn	kW			11 2E3+	P mbar	28-30	37	20	/	LU
G30	G20	G25		1 3B/P	P mbar	30	30	/	/	MT-IS-HU-CY
kg/h	m ³ /h	m ³ /h		1 3+	P mbar	28-30	37	/	/	CY
				1 2E	P mbar	/	/	20	/	PL
PREDISPOSTO A GAS - PREVU AU GAZ PRESET FOR GAS - EINGESTELLT AUF GAS PREDISPUSTO A GAS - PREDISPOSTO A GAS			A		mbar					
		kW		IP	EN 203-1		MADE IN ITALY			

The oven is factory set for the type of gas specified in the order.

The label attached to the appliance indicates which type of gas the oven has been set for.

During testing, the gas produced through combustion (CO₂ and CO) should be analysed and the nominal heat rating should be measured to ensure that the burners have been correctly calibrated for the type of installation required.

Data collected should be written down and included in the technical documentation of the appliance.

Installation instructions

The oven should be installed and commissioned by qualified technicians in compliance with current regulations and legislation.

Gas appliances, electrical connections and rooms where the appliance is to be sited must comply with current regulations and legislation.

The air requirement of the burners is 2 m³/h per kW of power installed.

Premises open to the public must comply with accident prevention laws and fire safety regulations. A flexible metal hose can be used to connect the appliance to the gas supply; make sure you fit an approved tap in a point that is easy to reach.

Make sure that the flexible hose is not twisted or over-stretched or in contact with parts of the oven subject to overheating.

Use locking clamps complying with installation regulations.

Checks to be carried out prior to installation.

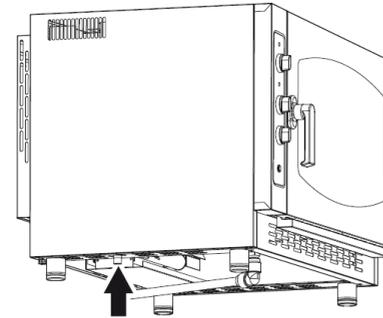
Check the label on the left-hand panel of the oven to make sure that the appliance has been set for the type of gas on your premises.

Check the label to make sure that the capacity of the gas pressure reducer is adequate for the supply of the appliance.

Do not insert section reducers between the reducer and the appliance.

We recommend fitting a gas filter between the tap and pressure regulator to ensure perfect performance.

1. Installation



Connect the oven to the gas supply using a special R 1/2" hose with an internal section of at least 16 mm.

Connection to gas supply must be carried out using rigid or flexible metal pipes. Use taps or gates with an internal diameter that is greater than that of the hose.

After connecting the appliance to the gas supply make sure that there are no leaks from joints or connections. You can test for leaks by using soapy water or foaming agent for leak detection.

Gas ovens should be inspected in compliance with specific regulations once a year by an authorised technician who will analyse combusted gases and check nominal heat rating.

Gas type	Gas pressure [mbar]		
	Nom.	Min.	Max
Methane G20	20	17	25
L.P.G. G30/G31	28-30/37	20/25	35/45

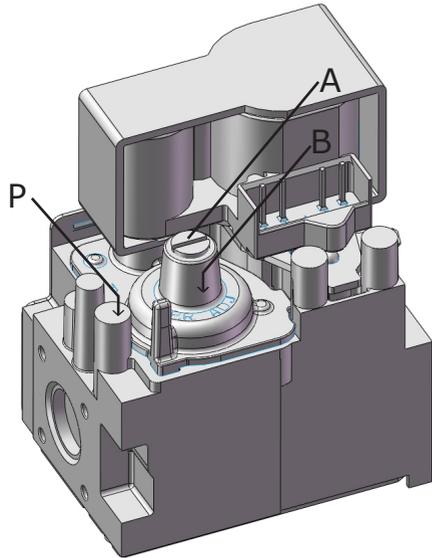
The appliance can work correctly only when gas pressure keeps within specific values for each gas type (see table).

If the pressure falls outside these values, it will not be possible to achieve optimum functioning of the appliance and for it to be installed correctly. Should this happen, call a technician to check your gas mains (ducts, gates and eventually pressure reducers) then, if necessary, contact your gas provider.

1. Installation

1.3 Control of Gas Pressure (for gas ovens only)

Check that the installed nozzles are correct for the type and pressure of supplied gas. If you need to change the nozzles, read the following paragraph.



When the appliance is connected, turn it on and check the gas pressure.
Check gas pressure directly on the valve, as described below:

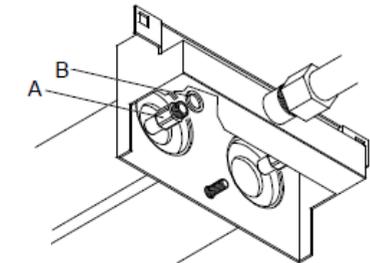
- Unscrew screw "P" on the pressure outlet of the valve.
- Apply the pressure gauge to the pressure outlet.
- Regulate gas pressure to the values of table 2 by adjusting the pressure reducer outside the oven
- When the pressure is at the correct level, switch off the oven, remove the pressure gauge and replace screw "P".

If the adjustment of the pressure is not sufficient, act as follows:

- Remove the protective cap **A**.
- Screw to increase the pressure of the outlet gas acting on the screw **B** and unscrew to decrease.
- At the end of the calibration reapply the protective cap **A**.

1.4 Replacing nozzles (gas type change) (for gas ovens only)

Category of appliance: II2H3+		Country: IT- ES -PT- CH-GB -GR - IE		
Oven	Nominal Power	Nozzle for G30 gas [30 mbar]	Nozzle for G31 gas [37 mbar]	Nozzle for G20 gas [20 mbar]
5 GN 1/1	9,5 kW	115	110	161R
7 GN 1/1	16 kW	145	135	195R
10 GN 1/1	19 kW	155	145	225R



Use only original nozzles which must not be tampered with them in any way!

For connection to a type of gas that is different from the one specified on the rating plate, the burner/s and nozzle/s must be replaced as follows:

- Unscrew nozzle to be replaced and replace it with the one that corresponds to the type of gas to be used.
- Refit washer.
- Nozzles are marked in hundredths of a millimetre.
- After replacing the nozzle/s, check gas pressure.

1. Installation

1.5 Electric connection

The electric system, as prescribed and specified by the Standard in force, must be equipped with an efficient ground. It is possible to guarantee the electric safety of the appliance only in the presence of Standard electric system.

For direct connection to the mains, it is necessary to interpose a device between the equipment and the same mains, sized for the load, that ensure its disconnection. The contacts must have an opening distance enabling the full disconnection, in conditions of over-voltage category III, per compliance with installation regulations.

This device also must be located in a place and in a manner to be easily accessible at any moment by the operator.

Bring the main switch, to which the power supply cable plug will be collected, in position 0 (zero).

Have professionally qualified staff check that the plug cables section is adequate to the power used by the appliance.

Loosen the screws fixing the left side of the oven and extract it.

ELECTRIC OVENS	GAS OVENS
L1 L2 L3 N \perp	L N \perp
tab 1	Between phases and \perp there must be a potential difference of 230 V

Connect the cable to the terminal board following the indications on "**tab 1**".
Lock the cable with the cable presser.

The power supply voltage with machine functioning, must not be different from the

nominal voltage value by $\pm 10\%$.

The equipment must be included in an equipotential system which efficiency must be checked according to that reported in the Standard.

For the connection there is a clamp, located on the frame and marked with the symbol



to which a cable with minimum section of 10 mm² must be connected.

For gas ovens, complete gas connection to the appliance before assembling the oven side again;

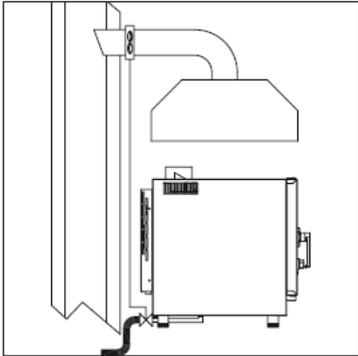
for electric ovens assemble the oven side.

1. Installation

1.6 Fume discharge (for gas ovens only)

Ovens should only be installed in adequately ventilated rooms in compliance with installation regulations.

The oven discharge can be connected by means of a forced evacuation system (e.g. hood fitted with an extractor fan). In this case the gas supply to the appliance must be controlled by the extraction system and will be interrupted if the extraction capacity drops below the prescribed values. When installing the appliance beneath a hood take care to ensure that:



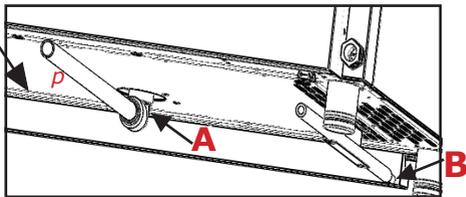
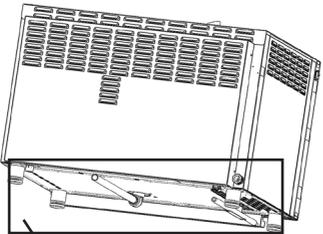
- the extracted volume is greater than the volume of combusted gas produced (refer to current regulations);
- the hood filter is made from a heat-resistant material (combusted gases may reach 300°C);
- the final section of the gas discharge tube must be inserted inside the hood;
- following interruption of gas supply the gas will be switched on manually.

1.7 Connection to the drain

The oven must be connected to an open drain (funnel).

There is a sleeve (**A**) present in the lower part of the cooking chamber (in the centre) to which the bend and the rigid pipe supplied (**p**) must be connected. Couple the bend in the rigid pipe and connect it to the oven. Now, take the rigid pipe into the funnel (not provided).

Another flexible hose is present, which connects the front basin. This hose must also be made to flow into the funnel.



1. Installation

1.8 Switching on oven and testing

Before switching on the oven, carefully check that all systems and installation of the appliance are in compliance with current laws and with the technical and safety guidelines in this manual.

Check the following:

- The oven must be installed in a room where the temperature is over +4° C.
- The oven chamber must be empty.
- All packaging has been completely removed, including the protective film applied to the walls of the oven.
- Vents and ventilation openings must be open and unobstructed.
- Any parts that have been removed for installation purposes must be replaced.
- The main switch must be switched on and the water and gas taps must be open.

Testing

The oven should be tested by carrying out a trial cooking session to check that the appliance is working properly and that there are no problems or malfunctioning.

Switch on the oven by turning the cooking mode knob to the preferred position (convection, steam, combi) and by turning the timer knob to a time position or on the infinite symbol.

Carry out a trial cooking session setting the temperature to 150° C, the timer to 10 min. and humidity (if present).

Check every item in the list below:

- The light in the oven chamber switches on.
- The oven switches off if the door is opened and starts up again after the door has been closed.
- The temperature controller regulating the oven temperature is activated, causing the heating elements to switch off temporarily.
- Every 2 minutes the fan motor automatically reverses direction of rotation followed by a 20-second rest.
- During the 20-second motor rest the S1 °C lighting indicator will temporarily switch fixed-on showing that the oven chamber heating elements have been temporarily switched off.
- For 7-tray and 10-tray ovens: the two fans in the oven chamber rotate in the same direction.
- Check that water is being discharged to the fan/s from the humidity inlet duct in the oven chamber (models with humidifier only).
- At the end of the cooking session the oven alarm sounds for about 15 seconds.

2. Use instructions (combi-ovens)

2.1 Preliminary information



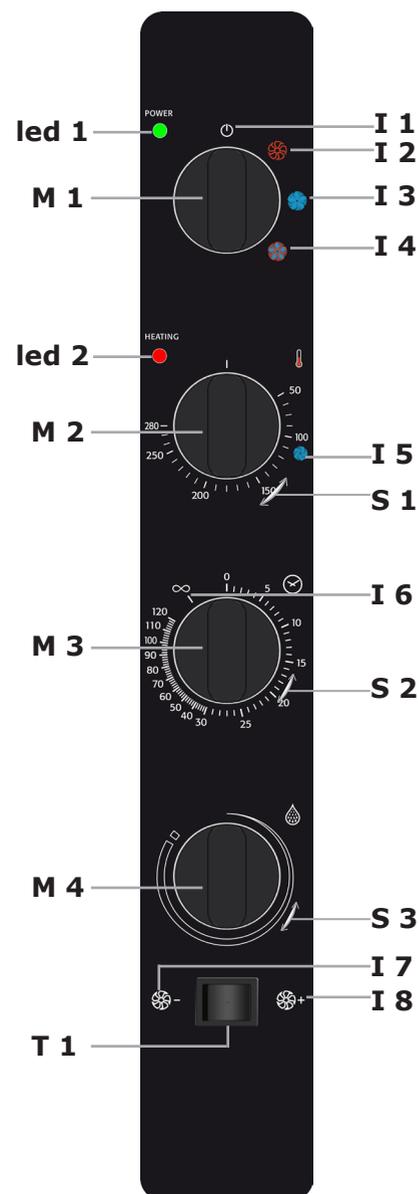
The appliance has been designed to cook food in closed premises and must only be used for this purpose: any other use must be avoided and considered improper & dangerous.

Survey the equipment during functioning.

Before cooking, we recommend pre-heating the oven at a temperature of about 20/25% higher than that required. Once the pre-heating temperature is reached, insert the food in the oven cavity, and lower the temperature to the one desired for cooking.

2. Use instruction (combi-ovens)

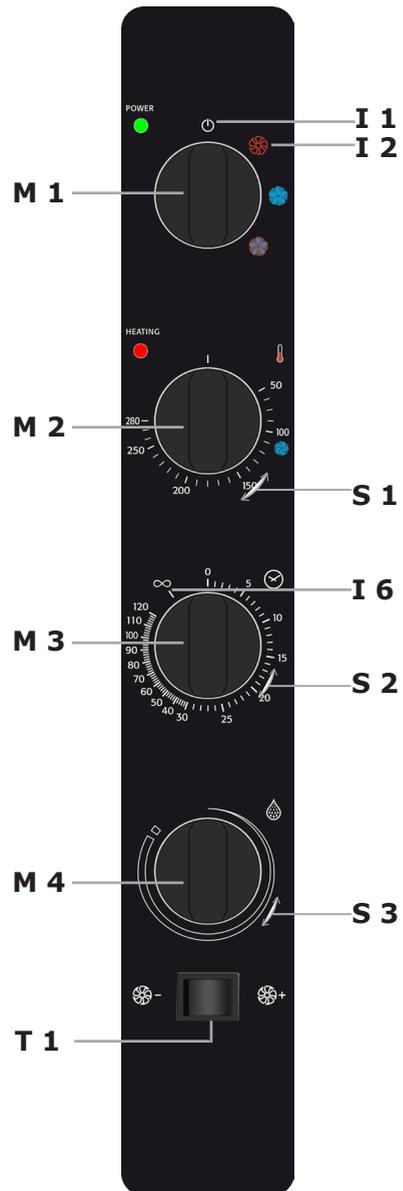
2.2 Control panel



M 1	Cooking mode / OFF knob
I 1	OFF position
I 2	Convection position
I 3	Steaming position
I 4	Mix (steam / convection) position
M 2	Temperature knob
I 5	Steaming threshold position
S 1	Temperature scale in °C
M 3	Timer knob
I 6	Infinite time position
S 2	Timer scale in minutes
M 4	Humidity knob
S 3	Humidity scale
T 1	TIME / PROBE selector
I 8	TIME position
I 9	PROBE position
T 2	Fan speed selector
I 7	FAST fan position
I 10	SLOW fan position
D 1	Core probe temperature display
T 3	Core probe DOWN temperature
T 4	Core probe UP temperature
T 5	SET button
led 1	Oven status: ON / OFF
led 2	Heating element /s status: ON / OFF

2. Use instruction (combi-ovens)

2.3 Convection cooking



Choose the convection cooking mode by turning the **M1** knob clockwise to position **I2**.

Then choose the cooking temperature by turning the **M2** knob to the desired temperature.

Set the cooking time by turning the **M3** knob. Place the knob indicator on the **I6** symbol to avoid the timer. When the timer set will be over the oven will buzz and turn off itself.

Set the fan speed using the button **T1**.

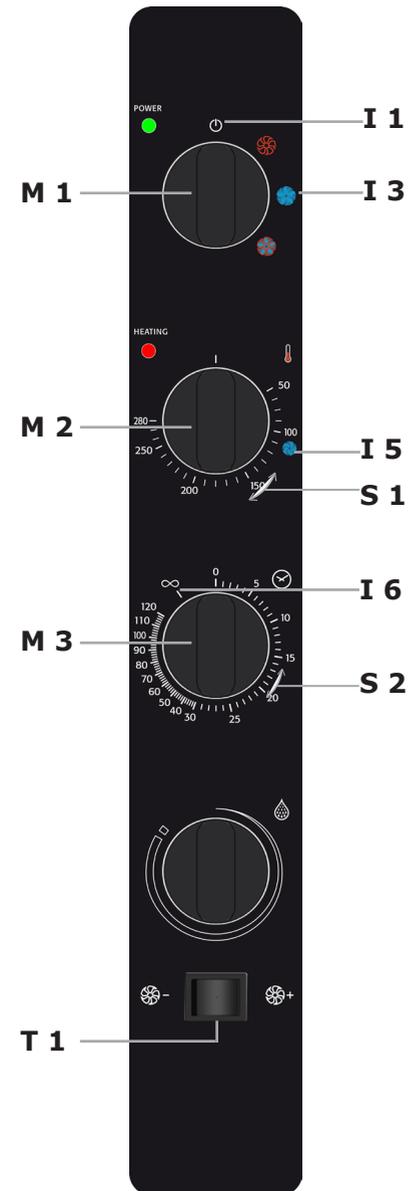
2.3.1 Convection cooking with moisture.

To add moisture to the convection cooking turn the **M4** knob to the desired moisture grade. Turn the **M4** knob to left to reduce the moisture production.

When the **M4** knob is in an up-vertical position the humidifier is off.

2. Use instruction (combi-ovens)

2.4 Steaming



Choose steaming mode by turning the **M1** knob clockwise to position **I3**.

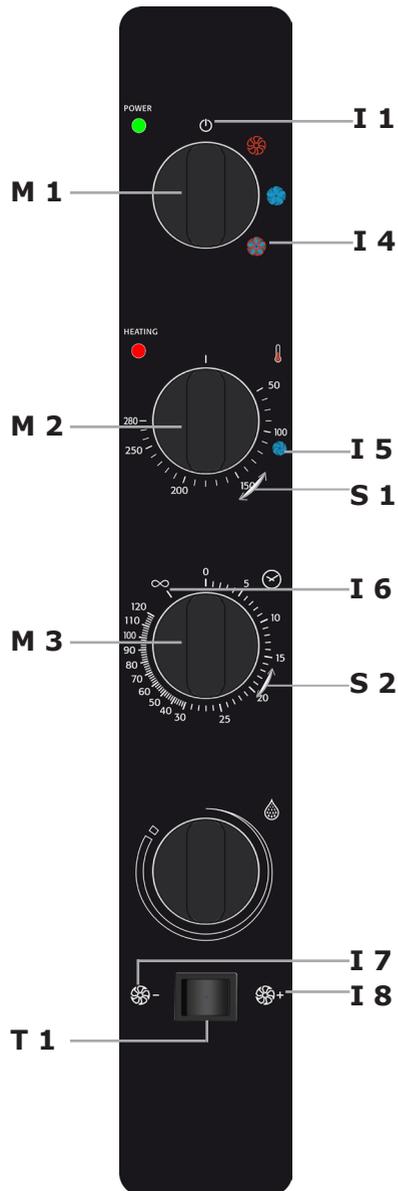
Then choose the cooking temperature by turning the **M2** knob to the desired temperature. It is suggested to set the steaming temperature at 110°C as indicated on the **I5** symbol.

Set the cooking time by turning the **M3** knob. Place the knob indicator on the **I6** symbol to avoid the timer. When the timer set will be over the oven will buzz and turn off itself.

Set the fan speed using the button **T1**.

2. Use instruction (combi-ovens)

2.5 Convection/steam mixed cooking



Choose the convection/steam mixed cooking by turning the **M1** knob to clockwise to position **I4**.

Then choose the cooking temperature by turning the **M2** knob to the desired temperature.

Set the cooking time by turning the **M3** knob. Place the knob indicator on the **I6** symbol to avoid the timer. When the timer set will be over the oven will buzz and turn off itself.

Set the fan speed using the button **T1**.

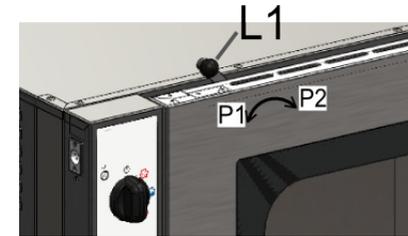
2. Use instruction (combi-ovens)

2.6 Humidity draining valve

The humidity draining valve has the task of expelling humidity formed inside the cooking chamber during the cooking.

Move the butterfly valve stick **L1** to the following positions:

- **P1 left: VALVE CLOSE**
- **P2 right: VALVE OPEN**

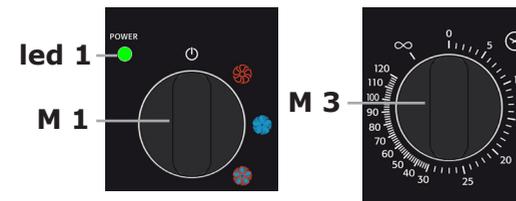


Even with the valve closed, there is no risk of over-pressures inside cooking compartment as because over-pressure is controlled by the drain.

During the STEAMING and CONVECTION/STEAM MIXED cooking it is suggested to keep the butterfly valve closed (position **P1**).

2.7 Compartment lighting.

The compartment lights switch on automatically when the oven is turn on and the M3 knob is activated. When the cooking is done (timer is 0) lights will turn off automatically.



2.8 Off and oven switch off.

To stop a cooking process turn the **M3** knob (Time) to position "0".

Turn the **M1** knob to OFF position to switch off the oven.

2.9 Flame control - gas ovens only

The flame control uses a special electrode to ensure burner/s work properly.

Should the burner/s accidently go out or malfunction the system signals an error, the corresponding light on the control panel lights, the gas is shut off and the cooking session is temporarily interrupted so that the operator can intervene. In order to reset press the lighted button for 1 second. The flame control will automatically perform three attempts to reset before signaling an error.

2. Use instruction

2.10 Other versions



ELECTROMECHANICAL CONTROL WITH HUMIDIFIER AND TWO FAN SPEED

In this version, the oven always works in convection mode. It is possible to add moisture in the cooking chamber by activating the humidity knob. Set the cooking parameters as shown at point 2.3 and 2.3.1 (page 7) of this manual.



ELECTROMECHANICAL CONTROL WITHOUT HUMIDIFIER

In this version, the oven always works in convection mode. Set the cooking parameters as shown at point 2.3 (page 7) of this manual.

3. Maintenance

3.1 Cleaning

At the end of a working day, clean the equipment, both for hygienic reasons and to avoid malfunctionings.

The oven must never be cleaned using direct or high pressure water jets. In the same manner, to clean the appliance do not use pan-scrubbers, steel brushes or scrapers; it is possible to use stainless steel wool, rubbing it in the direction of the sheets satin finish.

Wait for the cooking compartment to cool down.

Remove the side tray racks.

Manually remove all removable residues place the removable parts inside dishwashers.

To clean the cooking compartment use soapy warm water. Subsequently, all surfaces must be thoroughly rinsed, being careful to ensure no detergent residues remain.

To clean the oven external parts, use a damp cloth and a non-aggressive detergent.

ATTENTION



Never use, for any reason, chlorine-detergents and / or chlorine-containing products in general. The use of these products will void the oven warranty.

3.2 Cleaning of the glass



The door glass can be cleaned externally and internally. For this purpose, turn the stop holding the internal glass in position clockwise and, once the glass is opened, clean it with suitable detergent.

Never use abrasive materials.

The glass must be correctly closed and locked in position by turning the stop counter-clockwise.

4. What to do if...

4.1 Most common problems

In case of a serious anomaly it is very important to switch-off the equipment, by acting on the multiple pole switch, and close the gas and water shut-off cocks upstream of the appliance.

Problem	
The oven does not start	Check that the multiple pole switch is closed and there is mains voltage.
	Check that the gas shut-off cock upstream of the appliance is open.
	Check integrity of the oven protection fuses.
	Ensure the oven door is correctly closed.
	Check to have correctly set the cooking cycle parameters.
	Ascertain the oven is not in error.
If after these operations the oven does not start, contact the after-sales assistance.	
The fan stops during functioning	Switch-off the oven and wait for the motor thermal protection to automatically reset.
	Ensure that the cooling inlets are not obstructed.
Should the problem repeat, contact the after-sales assistance.	
Internal lighting does not work	Use lamps resistant to heat.
	Replace the lamps as follows: <ul style="list-style-type: none"> Ascertain that the omnipolar switch upstream of the oven is open and the appliance is cold. Open the internal glass of the oven door. Remove the protection glasses of the lamps. Replace the lighting lamps.
	Should the problem repeat, contact the after-sales assistance.
Water does not flow into the humidifier tubes	Check that the water shut-off cock is open.
	Should the problem repeat, contact the after-sales assistance.

4. What to do if...

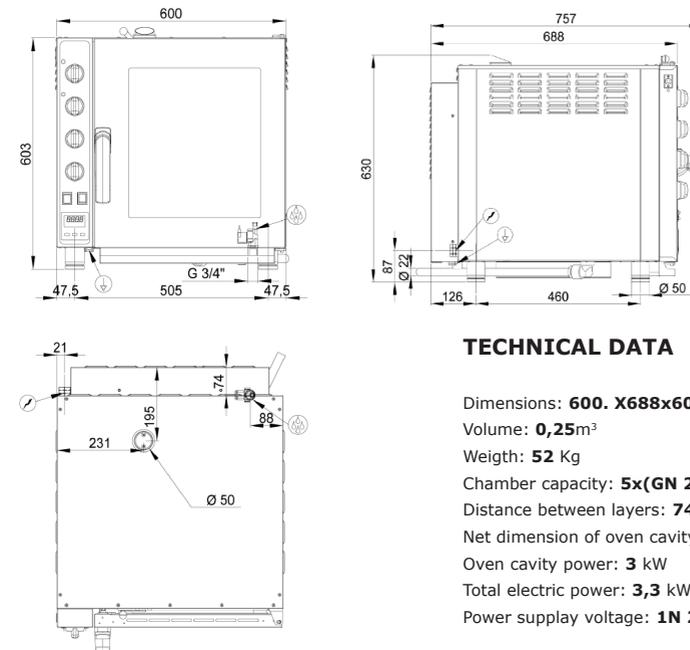
4.2 Safety thermostat of the cooking compartment

If the temperature inside the cooking compartment reaches 350°C, the safety thermostat interrupts supply to the oven's heating elements.

Such safety device can be restored only by an after-sales assistance service technician as further checks are required.

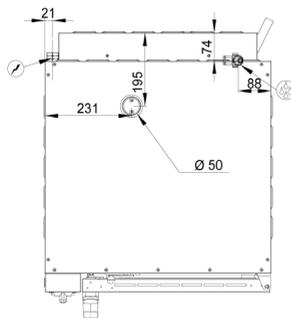
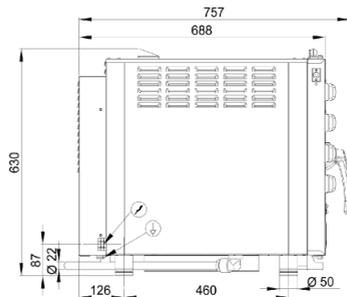
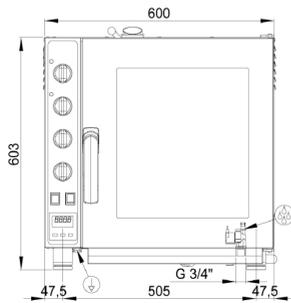
5. Data sheet

5.1 ME523 - ME5232 - MME523



5. Data sheet

5.2 ME5232X - ME5232XK1 - ME5232XK2

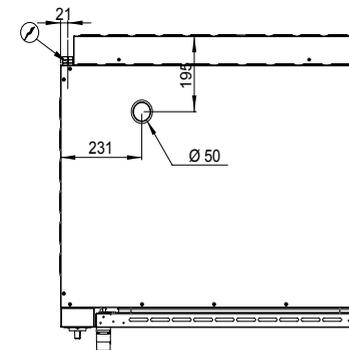
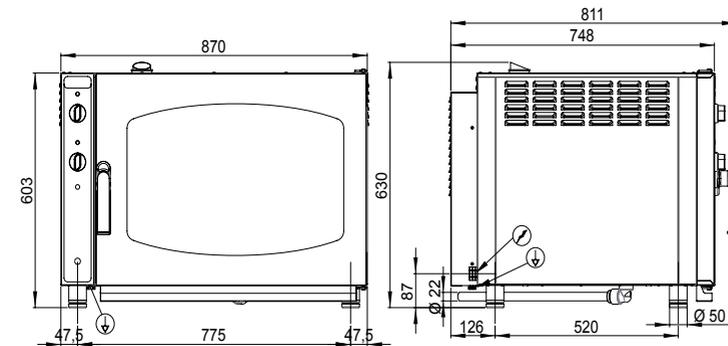


TECHNICAL DATA

Dimensions: **600. X688x603** mm
 Volume: **0,25**m³
 Weight: **52** Kg
 Chamber capacity: **5x(GN 2/3)**
 Distance between layers: **74** mm
 Net dimension of oven cavity: **375x420x390** mm (LxHxP)
 Oven cavity power: **4,5 kW** (...XK1) - **6 kW** (...XK2)
 Total electric power: **4,8 kW** (...XK1) - **6,3 kW** (...XK2)
 Power supply voltage: **3N 400V AC 50Hz** (...X) **60Hz** (...XK1 - ...XK2)

5. Data sheet

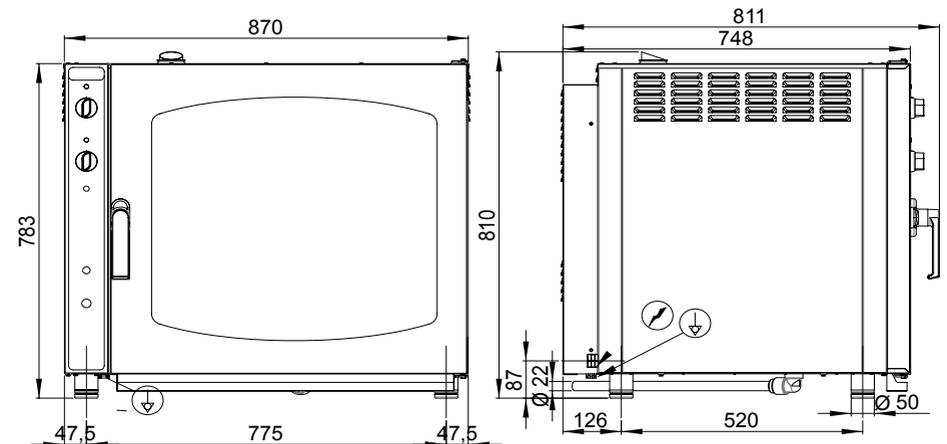
5.3 ME5 - ME52 - MME52 - ME52X



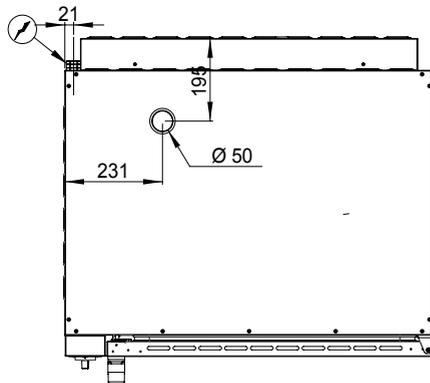
TECHNICAL DATA

Dimensions: **870x748x603** mm
 Volume: **0,39**m³
 Weight: **65** Kg
 Chamber capacity: **5x(GN1/1 - 600x400)**
 Distance between layers: **74** mm
 Net dimension of oven cavity: **645x420x450** mm (LxHxP)
 Oven cavity power: **6 kW** or **7,4 kW** (...X)
 Total electric power: **6,3 kW** or **7,7 kW** (...X)
 Power supply voltage: **3N 400V AC-50Hz**

5.4 ME7 - ME72 - MME72 - ME72X



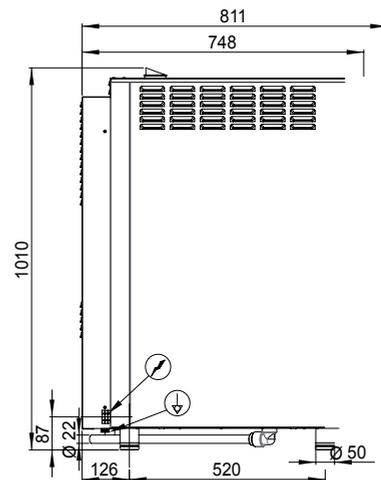
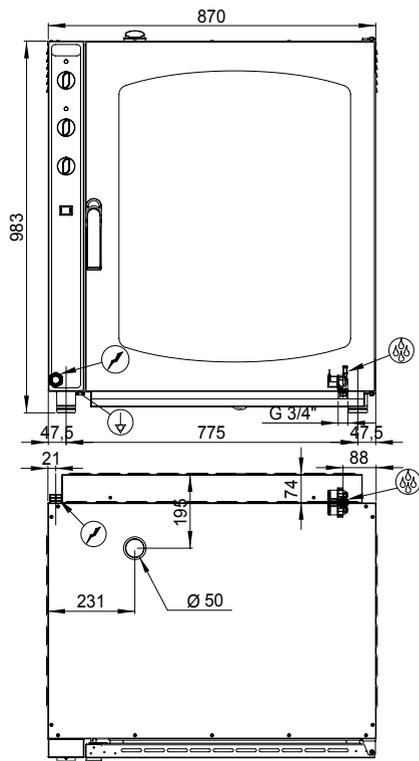
5. Data sheet



TECHNICAL DATA

Dimensions: **870x748x783** mm
 Volume: **0,50m³**
 Weight: **80** Kg
 Chamber capacity: **7x(GN1/1 - 600x400)**
 Distance between layers: **74** mm
 Net dimension of oven cavity: **645x600x450** mm (LxHxP)
 Oven cavity power: **9** kW or **12** kW (...)
 Total electric power: **9,6** kW or **12,6** kW (...)
 Power supply voltage: **3N 400V AC-50Hz**

5.5 ME10 - ME102 - MME102 - ME102X

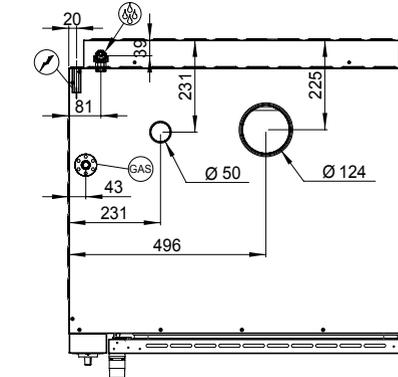
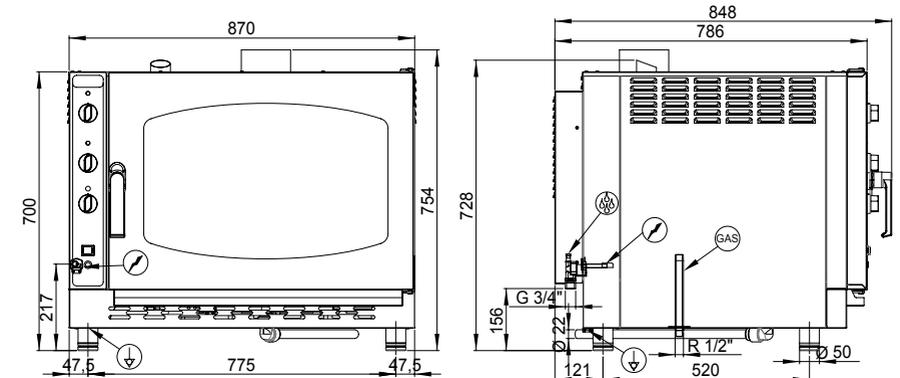


TECHNICAL DATA

Dimensions: **870x748x983** mm
 Volume: **0,64m³**
 Weight: **100** Kg
 Chamber capacity: **10x(GN1/1 - 600x400)**
 Distance between layers: **74** mm
 Net dimension of oven cavity: **645x800x450** mm (LxHxP)
 Oven cavity power: **12** kW or **16,7** kW (...)
 Total electric power: **12,6** kW or **17,3** kW (...)
 Power supply voltage: **3N 400V AC-50Hz**

5. Data sheet

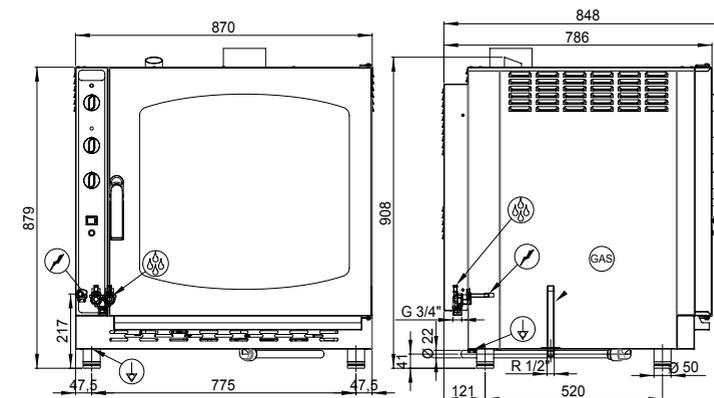
5.6 MG5 - MG52 - MMG52



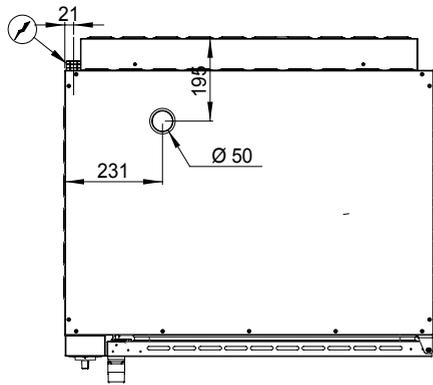
TECHNICAL DATA

Dimensions: **870x786x700** mm
 Volume: **0,48m³**
 Weight: **110** Kg
 Chamber capacity: **5x(GN1/1 - 600x400)**
 Distance between layers: **74** mm
 Net dimension of oven cavity: **645x420x450** mm (LxHxP)
 Oven cavity power: **9,5** kW - **8168** Cal/h
 Total electric power: **0,4** kW
 Power supply voltage: **1N 230V AC-50Hz**

5.7 MG7 - MG72 - MMG72



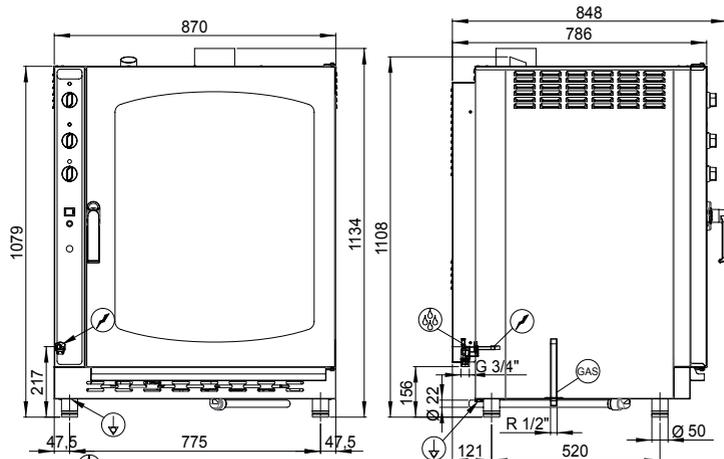
5. Data sheet



TECHNICAL DATA

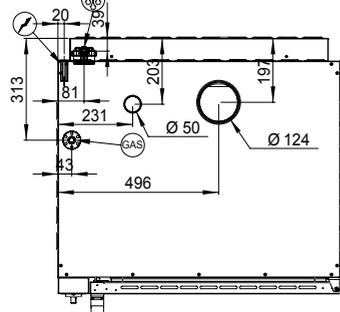
Dimensions: **870x748x783** mm
 Volume: **0,50m³**
 Weight: **80** Kg
 Chamber capacity: **7x(GN1/1 - 600x400)**
 Distance between layers: **74** mm
 Net dimension of oven cavity: **645x600x450** mm (LxHxP)
 Oven cavity power: **9** kW
 Total electric power: **9,3** kW
 Power supply voltage: **3N 400V AC-50Hz**

5.8 MG10 - MG102 - MMG102



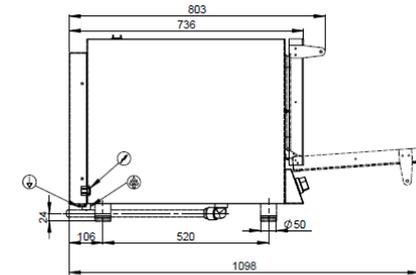
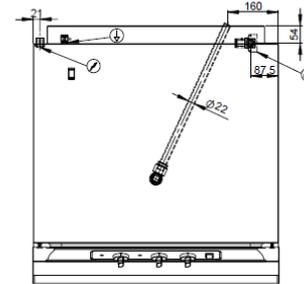
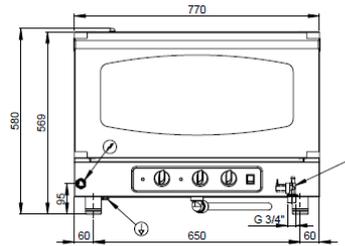
TECHNICAL DATA

Dimensions: **870x786x1079** mm
 Volume: **0,74m³**
 Weight: **160** Kg
 Chamber capacity: **10x(GN1/1 - 600x400)**
 Distance between layers: **74** mm
 Net dimension of oven cavity: **645x800x450** mm (LxHxP)
 Oven cavity power: **19** kW - **16337** Cal/h
 Total electric power: **0,8** kW
 Power supply voltage: **1N 230V AC-50Hz**



5. Data sheet

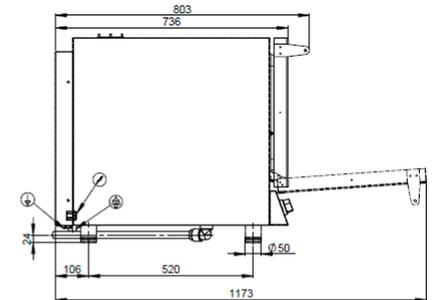
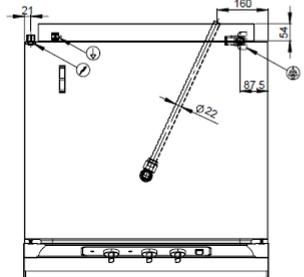
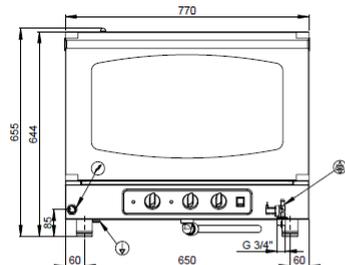
5.9 MR3 - MR32 - MR31 - MR321



TECHNICAL DATA

Dimensions: **770x740x600** mm
 Volume: **0,54m³**
 Weight: **53** Kg
 Chamber capacity: **3x(60x40)**
 Distance between layers: **75** mm
 Net dimension of oven cavity: **645x270x445** mm
 Oven cavity power: **4,5** kW (MR3 MR32) - **3** kW (MR31 MR321)
 Total electric power: **4,5** kW (MR3 MR32) - **3** kW (MR31 MR321)
 Power supply voltage: **3N400V AC 50Hz** (MR3 MR32)
1N220V AC 50Hz (MR31 MR321)

5.10 MR4 - MR42

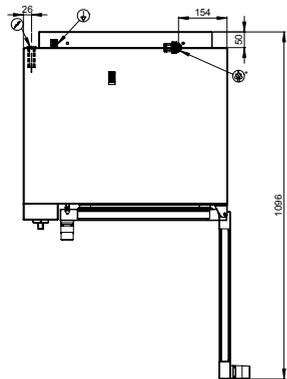
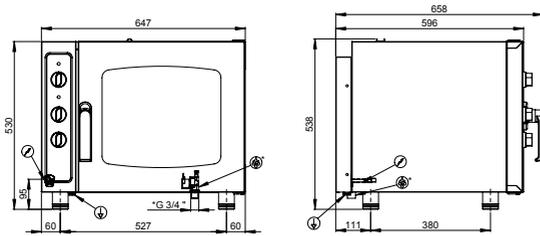


TECHNICAL DATA

Dimensions: **770x740x600** mm
 Volume: **0,60m³**
 Weight: **63** Kg
 Chamber capacity: **4x(60x40)**
 Distance between layers: **75** mm
 Net dimension of oven cavity: **645x345x445** mm
 Oven cavity power: **6** kW
 Total electric power: **6,3** kW
 Power supply voltage: **3N400V AC 50Hz**

5. Data sheet

5.11 ME423 - ME4232



TECHNICAL DATA

Dimensions: **647x658x530** mm
 Volume: **0,52m³**
 Weight: **40** Kg
 Chamber capacity: **4x(GN 2/3)**
 Distance between layers: **70** mm
 Net dimension of oven cavity: **397x350x380** mm
 Oven cavity power: **2,5 kW**
 Total electric power: **2,6 kW**
 Power supply voltage: **1N 230V AC 50Hz**

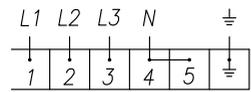
6. Electrical drawings

LEGEND

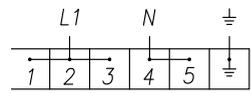
C1, C2	Motor capacitor	P	Main switch / timer
EL	Washing electrovalve	PD	Detergent pump
EU	Humidifier solenoid valve	PL	Washing pump
EVG	Elettrovalvola bruciatore camera	R	Elements
F1	Chamber thermostat	S	Main switch/cooking mode selector
FM1, FM2	Motor thermal protection (inc.)	SC	Chamber probe
FR	Cooling fan	SC	Cooking selector probe/time
FRC, XFLC	Filter E.M.C.	SCHB	Electronic buzzer board
FS1	Chamber safety thermostat	SCHF	Oven control electronic card
FU1	Fuse	SP	Door micro-switch
H1, H2	Luminous indicator	SS	Core probe (opt.)
IGN1	Burner control board	SU	Humidity selector
INV	Motor inverter	SV	Fan speed selector
K0	Contactora	TH20	Timer "instant" (water injection)
KR	Contactora for heating elements	TS	Probe thermoregulator
L1, L2	Chamber lighting lamp	X./..	Connector
M1, M2	Motor	Z1 / Z2	Washing Tank level control probes
MV	Steam butterfly valve		

6. Electrical drawings

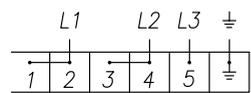
MME52



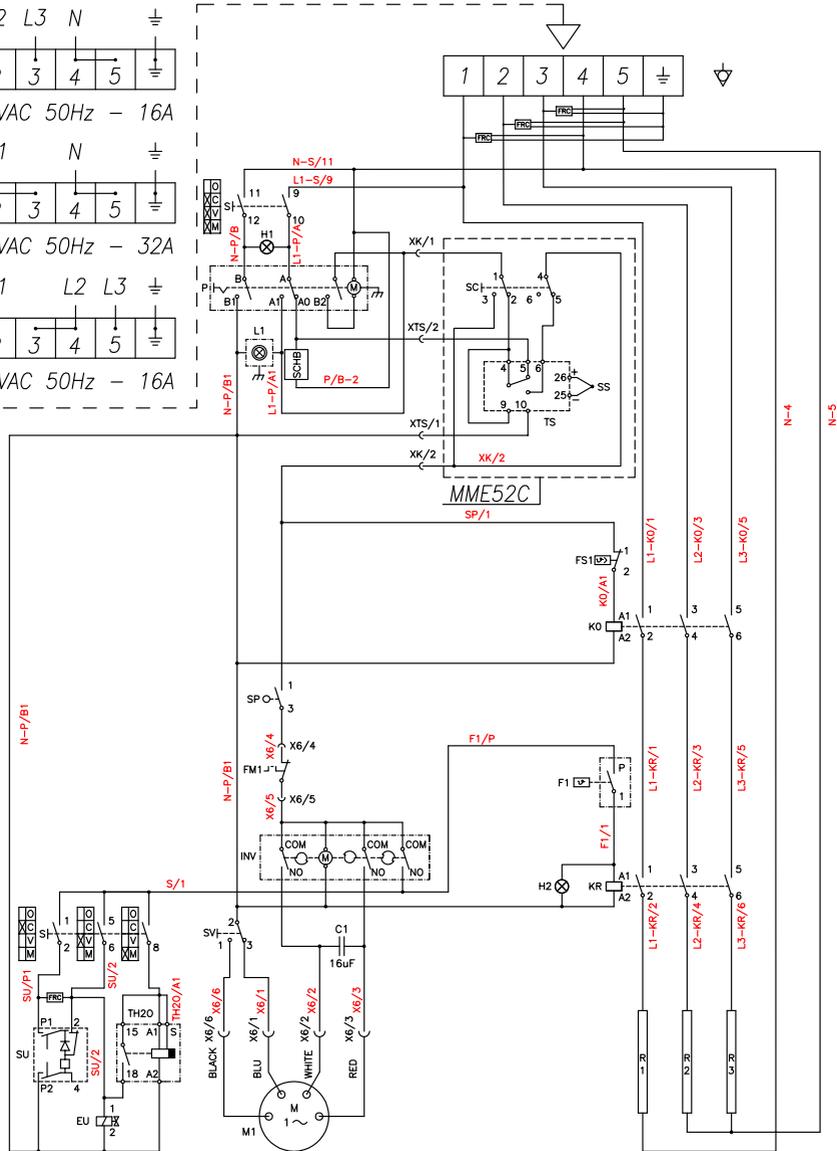
3N400VAC 50Hz - 16A



1N230VAC 50Hz - 32A

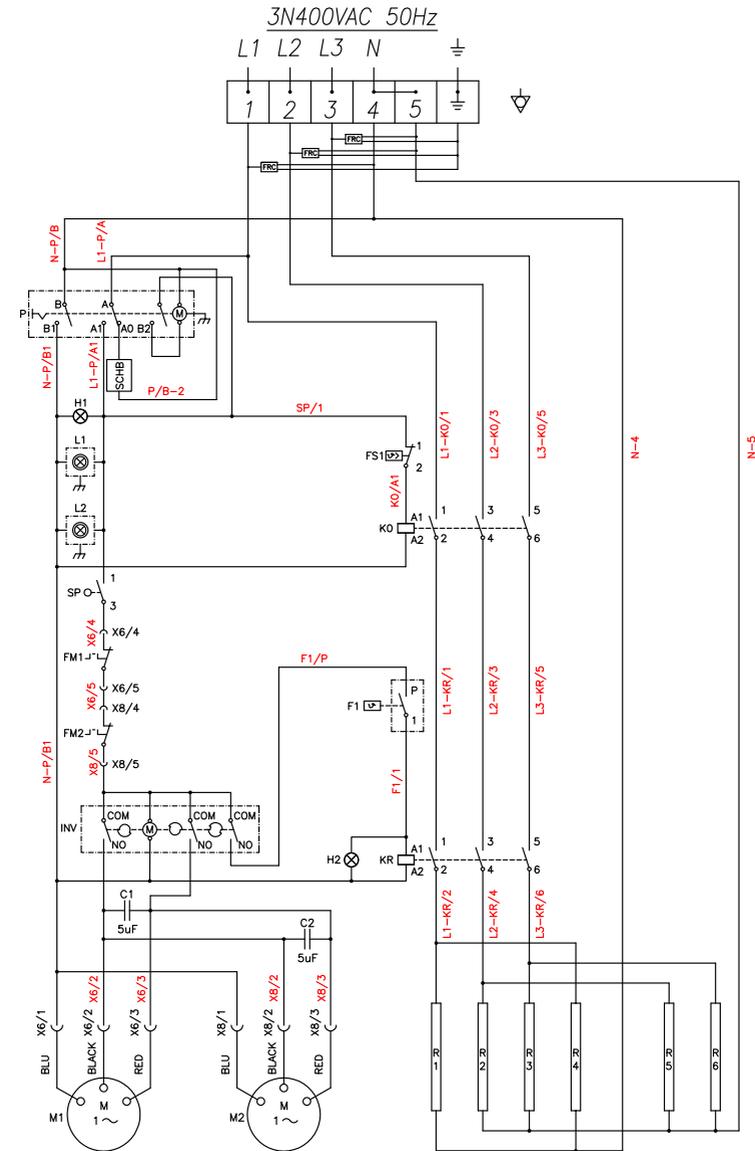


3 230VAC 50Hz - 16A



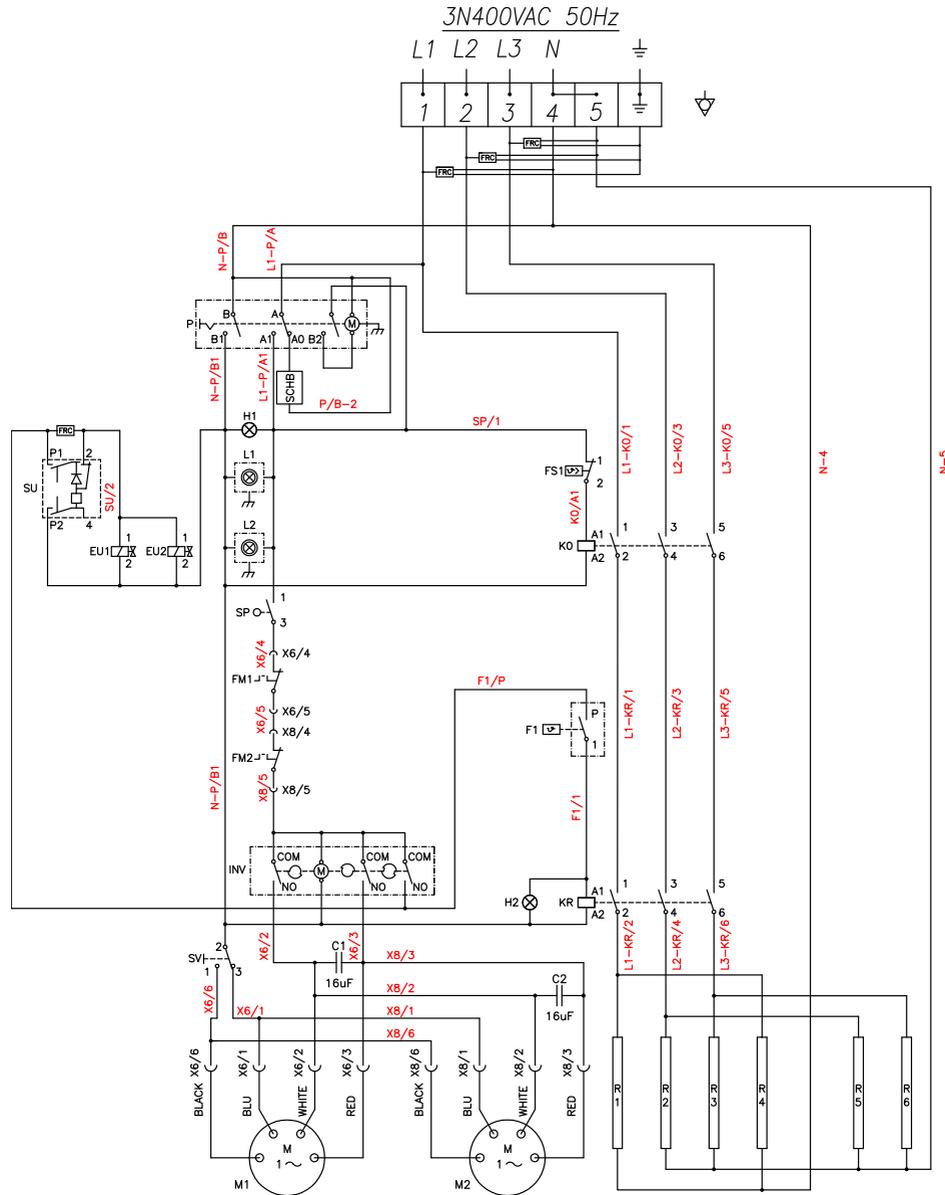
6. Electrical drawings

ME7 - ME10



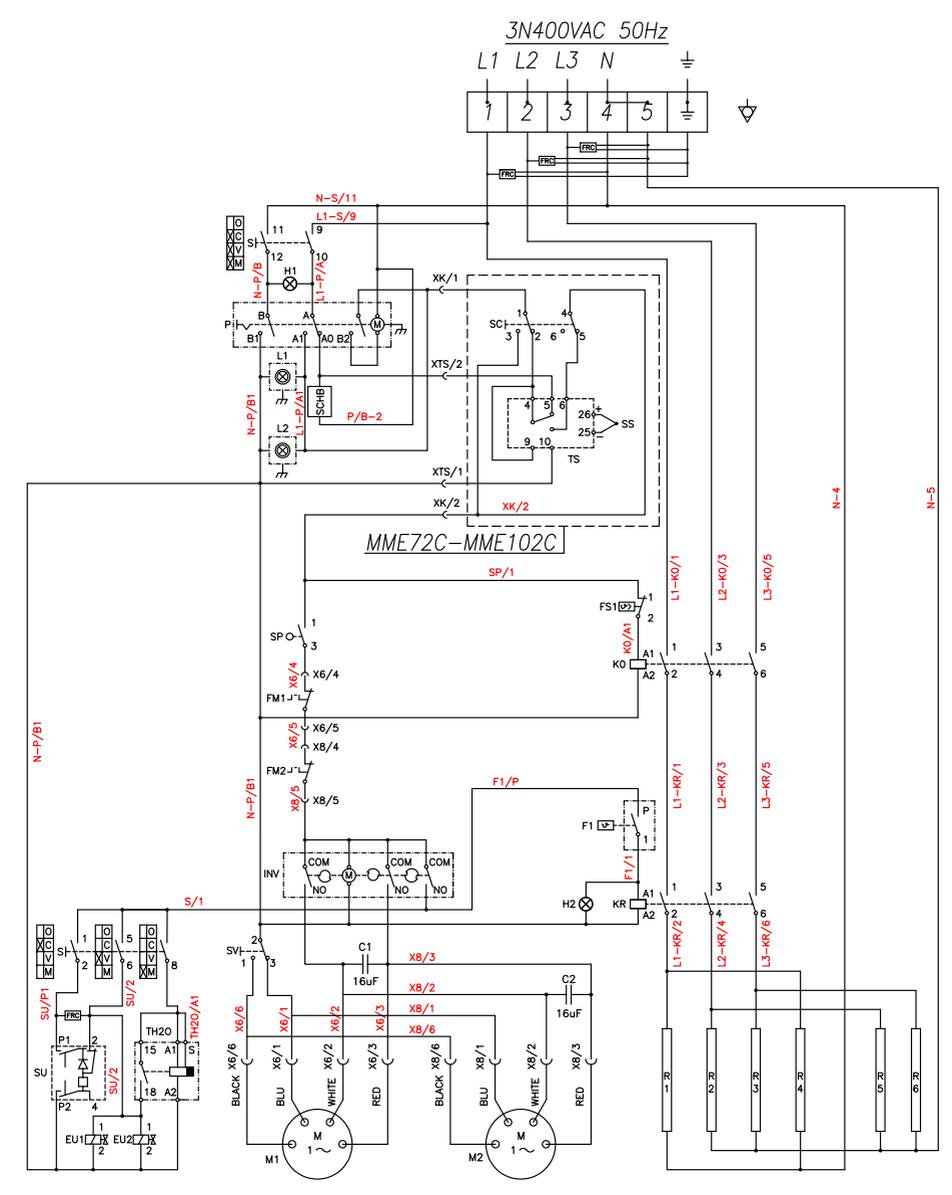
6. Electrical drawings

ME72 - ME102



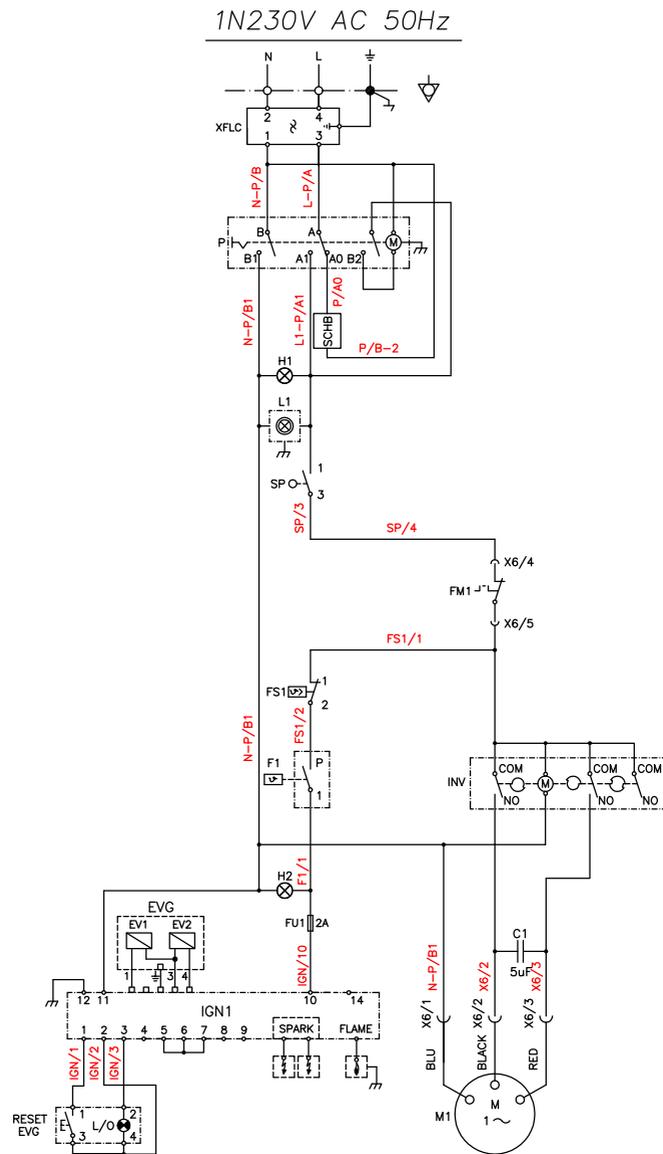
6. Electrical drawings

MME72 - MME102



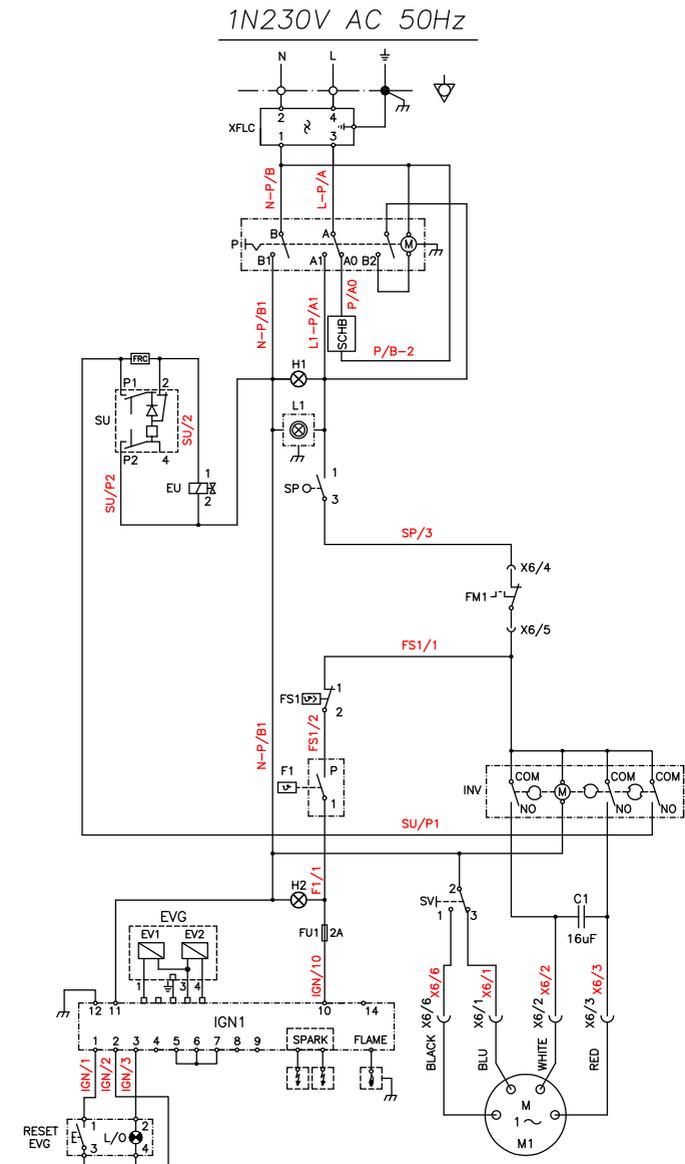
6. Electrical drawings

MG5



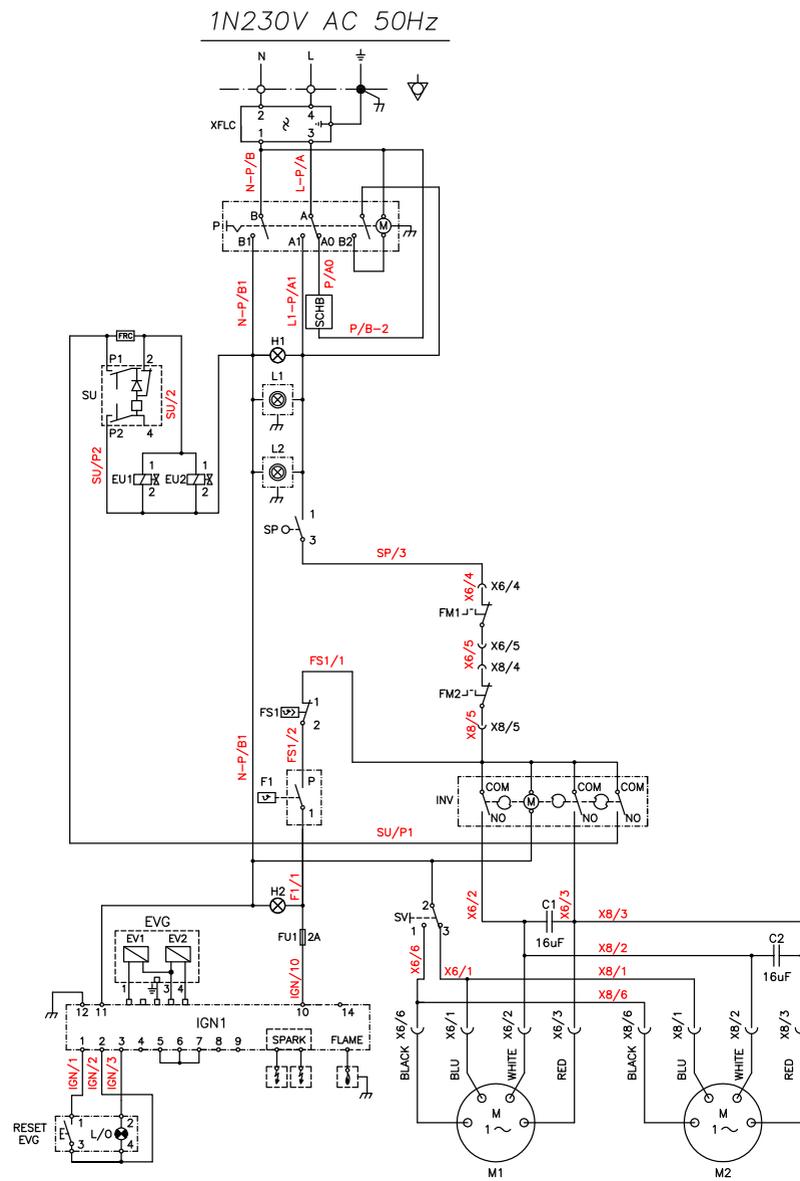
6. Electrical drawings

MG52



6. Electrical drawings

MG72 - MG102



6. Electrical drawings

MMG72 - MMG102

