

Instructions Manual
MECHANICAL Ovens



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mosaico



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ARTE ITALIANA



CHIMNEY VALVE
REGULATION KNOB

TIMER SETTING ENABLE

TIMER
SETTING KNOB

TEMPERATURE SETTING ENABLE

TEMPERATURE
SETTING KNOB

SOFT-BAKING VENTILATION
(OPTIONAL)

HUMIDITY
SETTING KNOB

Suavos

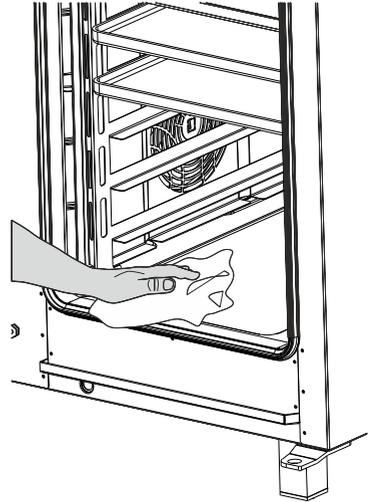
INSTRUCTIONS FOR USE

- ❑ Rotate the associated *KNOB* to set your cooking process
- ❑ When the blue lamp is enable, the oven is cooking



CLEANING AND MAINTENANCE

- In compliance with the regulation in force, the oven's perfect hygienic conditions must be guaranteed. The oven must be cleaned and disinfected as often as possible, both externally at the end of every day and/or work shift. Clean and disinfect the oven as often as possible on a daily basis to prevent biological risks due to the proliferation of mould, bacteria, etc or build-ups that might damage the operation of the oven itself



-  It is important to electrically disconnect the equipment when cleaning must take place (frequently).

-  It is essential for the oven to be cleaned daily when it is at a temperature between 40 and 50°C.

-  Do not use any abrasive, aggressive or corrosive detergents.

-  Do not use these substances to clean the floor underneath the oven either.

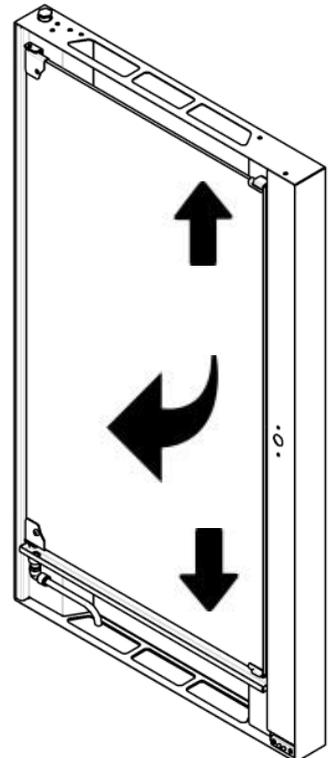
-  Do not use abrasive pointed tools.

-  Do not use abrasive sponges.

-  Do not use high pressure cleaners with hot water jets and high-pressure steam.

-  Wait for the glass to cool down.

-  Use a soft cloth soaked in a little soapy water or a glass-cleaning detergent.



Oven door

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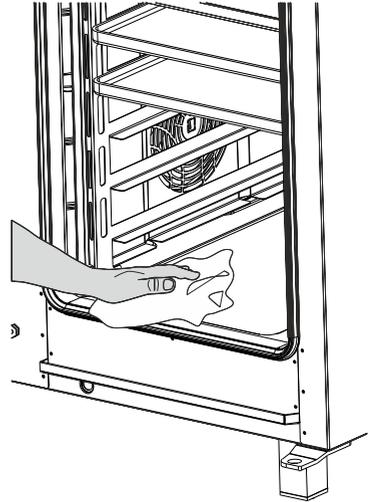
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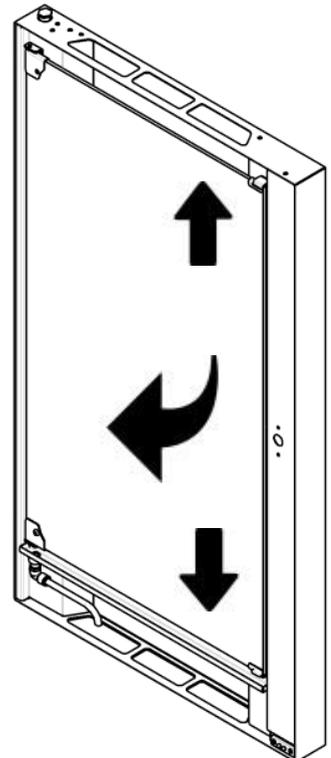
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