



USE AND MAINTENANCE MANUAL

ECO GAS C

Category: II2H3+

Construction type: B₁₁



INTRODUCTION

This manual contains the necessary instructions for use and the safety rules to be applied for the correct operation of the appliance. This manual must be given to the people in charge of using the machine and its maintenance.

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CHAP.1 - INTRODUCTION AND OVEN DESCRIPTION

All gas parts of the appliance are covered by warranty starting from the invoice date.

Any attempt to dismantle, alter or tamper with any part of the appliance shall invalidate the warranty.

Improper use of the oven as well as any attempt to dismantle or alter it may lead to accidents and therefore the manufacturer declines all liability for any damage to persons or property caused by tampering. For any faults encountered, contact the nearest authorised service centre or the manufacturer directly.

The manufacturer declines all responsibility in the following cases:

- Improper use of the oven by unsuitably trained staff.
- Use not complying with the regulations in force in the country of use.
- Lack of or incorrect routine maintenance.
- Use of non-original spare parts.
- Total or partial failure to comply with the instructions.
- Failure to send the warranty certificate.

The electric-gas-powered pizza ovens **EGCS-2, EGC-2, EGCS-1, EGC-1** all carry the CE symbol issued by a Notified Body, entrusted with and responsible for assessing compliance with the essential requisites set out by gas Directive **2009/142/EEC**. The oven or the quality of the production system are subject to periodic monitoring through inspection checks in order to ensure their compliance with the type of certificate as stated in the above Directive.

The ovens comply with product standards EN 203-1, EN 203-2 and EN 437.

The appliance also complied with the following European Directives:

- Low Voltage Directive **73/23/EEC**.
- Electromagnetic Compatibility Directive **89/336/EEC**.

The appliance can be marketed in all European countries whose code is present on the technical plate. It must be installed in accordance with the rules in force governing the installation of gas-electric appliances for collective use, with the accessories and the adjustments required by the country of use as described in the use and maintenance manuals printed in the original and official languages of the different countries.

In particular, the oven must be installed on a suitable stand or sufficiently stable and fully horizontal surface in a room with sufficient ventilation and must be used by specialised staff. Connect a pipe of suitable diameter to the combusted exhaust gas flue collar in order to discharge the cooking vapours and combustion fumes outside (directly in the flue or using an appropriate interlocked extractor hood).

The oven is fitted with atmospheric burners located under the refractory racks of the cooking chamber. The temperature of the chamber is set using an analogue thermostat located on the

control panel. Once the set temperature is reached, the burner will alternate on and off cycles to maintain this temperature.

If the burner should fail to ignite, a red warning light turns on and then ignition can be attempted again by pressing the reset button. In the event of excessive or irregular heating of the cooking chamber, a safety thermostat is triggered which blocks the flow of gas and turns the oven off; this can only be reset manually.

1.1 – General warnings

- Read this manually carefully as it provides safety instructions for use and maintenance. The purpose of this manual is to make operators aware of the rules and essential criteria to ensure their safety and extend the oven's service life. This manual must be read by all staff authorised to work on the appliance before its commissioning.
- This instruction manual must be kept with the oven for future reference. If the oven is sold or transferred, make sure that the manual always accompanies it, so that the new user can be informed about its operation and the safety warnings. It must be kept in a safe and dry place that can be quickly located whenever it needs to be referred to. If it is damaged or lost, contact the manufacturer directly for a replacement copy. For any doubts, contact your nearest service centre or the manufacturer directly.
- Put the appliance into service in accordance with the regulations in force. These instructions only apply to category II2H3+ pizza oven models.
- This oven is intended for the following use: cooking pizzas or similar foods. It must not be used for other purposes; any other use is considered improper. The appliance is intended for collective and professional use and must be operated by trained staff.
- Servicing, conversion to other types of gas, installation and operational checks must only be performed by qualified staff.
- Each time a new part is fitted or a component is adjusted, make sure that it is sealed with paint to discourage any tampering.
- It is advisable to take out a maintenance contract.

- For all repairs, contact an authorised service centre and always request original spare parts.
- The following symbol denotes “hot surface”. Avoid all direct contact with these surfaces.



1.2 – Technical data plate and supplementary plate

The technical data plate (Fig 1) is located at the rear of the oven and contains the voltage rating and all the other information necessary for installation. The supplementary plate (Fig. 2) states the basic rules to be followed for correct installation.

| | | | | | | | | |
|--|------------|------------|-----|---------------------------|-------|-------|------|------|
| | | G20 | G25 | G25.1 | G30 | G31 | | |
| IT-ES-GB-PT-IE-GR-CH | I12H3+ | 20 | — | — | 28-30 | 37 | mbar | |
| DE | I12ELL3B/P | 20 | 20 | — | 50 | 50 | mbar | |
| AT-CH | I12H3B/P | 20 | — | — | 50 | 50 | mbar | |
| CZ-DK-SE-FI-NO | | 20 | — | — | 30 | 30 | mbar | |
| MOD: EGC | BE | I2E(S)B | 20 | 25 | — | — | mbar | |
| S/N: | BE | I3+ | — | — | 28 | 37 | mbar | |
| Qn: 28 kw | FR | I12ESi3+ | 20 | 25 | — | 28 | 37 | mbar |
| TYPE: B11 | NL | I12L3B/P | — | 25 | — | 30 | 30 | mbar |
| G20= 2,96 m ³ /h | LU | I2E | 20 | — | — | — | mbar | |
| G25= 3,44 m ³ /h | LU | I3+ | — | — | — | 28-30 | 37 | mbar |
| G25.1= 3,44 m ³ /h | HU | I12HS3B/P | 25 | — | 25 | 28-30 | 30 | mbar |
| G30= 2,21 kg/h | | | | | | 50 | 50 | mbar |
| G31= 2,18 kg/h | | | | | | | | |
| <input checked="" type="checkbox"/> AC 220-230V - 50 Hz <input type="checkbox"/> AC 380-400V - 3N 50 Hz 25 W | | REGOLATO : | | CE N° 705BN124 02 0705 | | | | |

Fig. 1

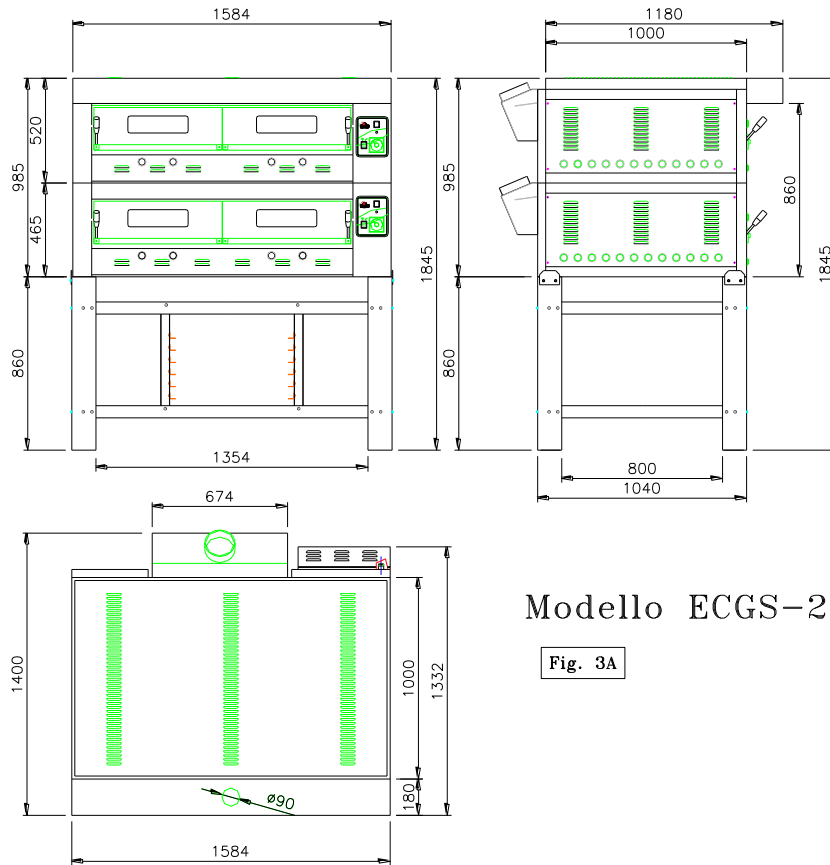
| | | | |
|----|--|---|---|
| GB | I12H3+ | G20 ; 2H ; 20mbar G30/G31 ; 3+ ; 28/37mbar | ⊞ |
| | *The appliance must be connected according to the standards in force and must be installed only in well aired premises. It is recommended to follow the use and servicing instructions of the appliance before operating it.* | | |
| PT | I12H3+ | G20 ; 2H ; 20mbar G30/G31 ; 3+ ; 30/37mbar | ⊞ |
| | *O aparelho deverá ser ligado seguindo as normas em vigor e deverá ser instalado somente em lugares bem arejados. Aconselha-se a prestar particular atencao as istrucoes para a utilizacao e a manutencao antes de pôr o aparelho em funcionamento.* | | |
| IT | I12H3+ | G20 ; 2H ; 20mbar G30/G31 ; 3+ ; 30/37mbar | ⊞ |
| | *L'apparecchio deve essere allacciato conformemente alle norme in vigore e deve essere installato solo in locali ben aerati. Si presti particolare attenzione alle istruzioni per l'uso e la manutenzione dell'apparecchio prima di metterlo in funzione.* | | |
| GR | I12H3+ | G20 ; 2H ; 20mbar G30/G31 ; 3+ ; 30/37mbar | ⊞ |
| | *Η ΣΤΕΚΕΤΗ ΠΡΕΠΕΙ ΝΑ ΣΤΗΛΑΘΕΙ ΣΥΜΦΩΝΑ ΜΕ ΤΟΥΣ ΙΣΧΥΟΝΤΕΣ ΚΑΝΟΝΙΣΜΟΥΣ ΚΑΙ ΠΡΕΠΕΙ ΝΑ ΕΓΚΑΤΑΣΤΑΘΕΙ ΜΟΝΟ ΣΕ ΚΑΛΑ ΑΕΡΙΖΟΜΕΝΟΥΣ ΧΩΡΟΥΣ. ΔΩΣΤΕ ΙΔΙΑΙΤΕΡΗ ΠΡΟΣΟΧΗ ΠΡΙΝ ΤΗΝ ΛΕΙΤΟΥΡΓΙΑ ΣΤΙΣ ΟΔΗΓΙΕΣ ΧΡΗΣΕΩΣ ΚΑΙ ΣΤΗΝ ΤΗΡΗΣΗ ΤΗΣ ΣΤΕΚΕΤΗΣ.* | | |

Fig. 2

1.3 – Technical specifications

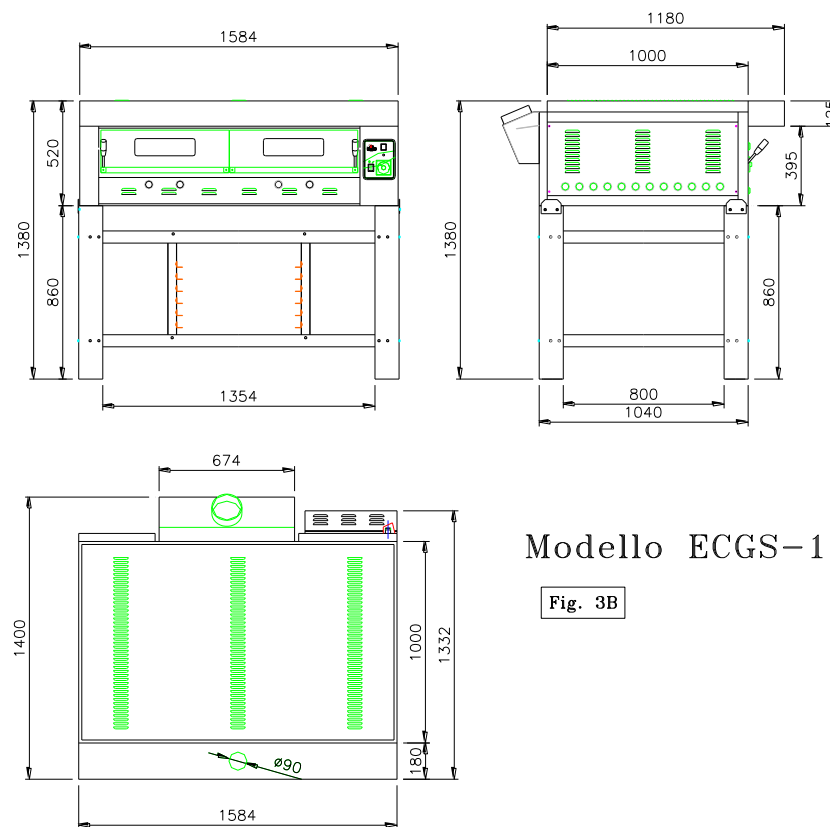
Table 1

| Model | EGCS-1 | EGC-1 | EGCS-2 | EGC-2 |
|--|---|-------|--|-------|
| External dimensions L x D x H | 1584 x 1400 x 520 mm | | 1584 x 1400 x 985 mm | |
| Stand height | 860 mm | / | 860 mm | / |
| Total nominal thermal capacity | 28 kW | | 56 kW | |
| Electrical power rating | 25 W | | 50 W | |
| Gas connection | 1 / 2 " - ISO 7-1 | | | |
| Exhaust fumes flue | Ø 150 mm; minimum length ≥ 500 mm | | | |
| Appliance category | II2H3+ | | | |
| Type of construction | B ₁₁ | | | |
| Electrical power supply | 220-230 V ~ 50 Hz | | | |
| Power cable | Type H05RN-F 3x1.5 mm ² | | | |
| Gas supply pressure | Liquid butane/propane gas G30/G31 : 30/37 mbar Methane gas G20 : 20 mbar | | | |
| Gas consumption calculated with calorific value below H _i at 15° and 1013 mbar: | G 30 : 2.21 kg / h G 20 : 2.96 m ³ / h | | G 30 : 4.42 kg / h G 20 : 5.92 m ³ / h | |
| Main injector diameter | G 30 / G 31 : 195 1/100 mm G 20 : 340 1/100 mm | | | |
| Primary air bushing setting | G 30 / G 31 : 22 mm G 20 : 16 mm | | | |



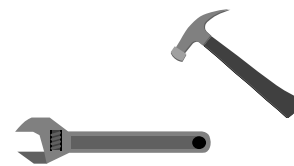
Modello ECGS-2

Fig. 3A



Modello ECGS-1

Fig. 3B

CHAP.2 – GENERAL INSTRUCTIONS (for the installer)**2.1 - Assembly and installation site**

Upon receiving the oven and before proceeding with installation check that the goods supplied correspond to the order specifications and that no damage has been caused during transport; in the event of damage or missing parts, immediately inform the carrier or the manufacturer providing the necessary details.

The installer must make sure that commissioning is carried out in accordance with the rules in force in the country where the oven is used. The installer must be in possession of the necessary professional qualifications and must follow the safety rules scrupulously. All special maintenance procedures (any conversion to other types of gas or parts replacement) must be carried out by qualified staff authorised by the manufacturer.

The oven must be installed in a well ventilated room with permanent ventilation openings ensuring a sufficient flow of combustion air and a healthy workplace in general; the ovens are classified as type B₁₁ and the combustion fumes must therefore be discharged outside the installation premises. The ovens are fitted with a windproof device incorporated into the exhaust circuit in the event of a flue obstruction or abnormal draught. Connect a straight section of pipe no less than 500 mm in length to the flue collar and then connect the pipe to the flue of the building making sure it draws properly (Fig. 4a); alternatively, if possible, place the oven under an extractor hood with a system interlocked to the gas supply circuit which can ensure complete extraction of the combusted gases generated during cooking (Fig. 4b). The oven should be positioned fully horizontally on the stand or on a stable structure, at a distance of no less than 100 mm from the left side wall and 500 mm from the right side and rear wall in order to ensure access for maintenance and cleaning; the oven must not be located near flammable walls and is not suitable for installation in series. For installation and the minimum ventilation cross-sections, refer to **UNI – CIG safety standards 7722-7723-8723, Italian Ministerial Decree of 12 April 1996 with the subsequent updates**. Make sure that the volume of air needed for combustion is in no way obstructed by objects placed under or around the appliance, in particular the side holes and slits.

Fig. 4a

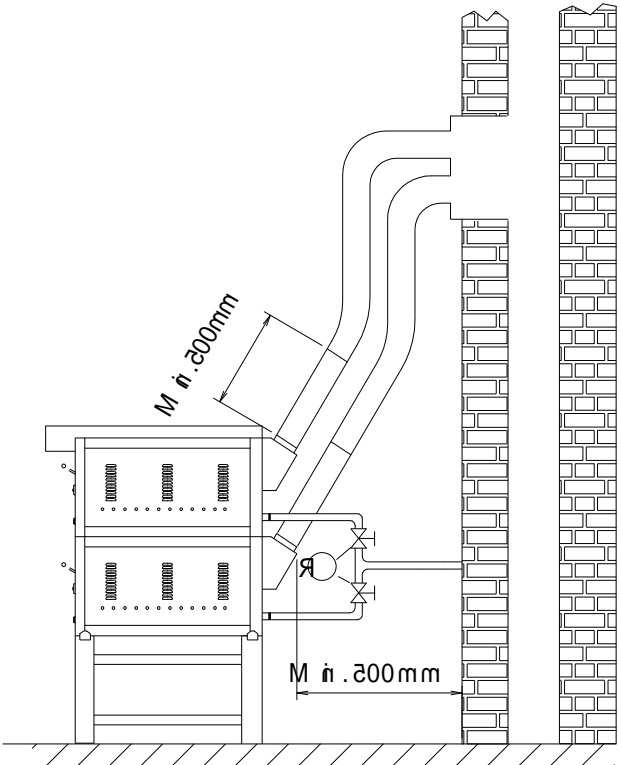
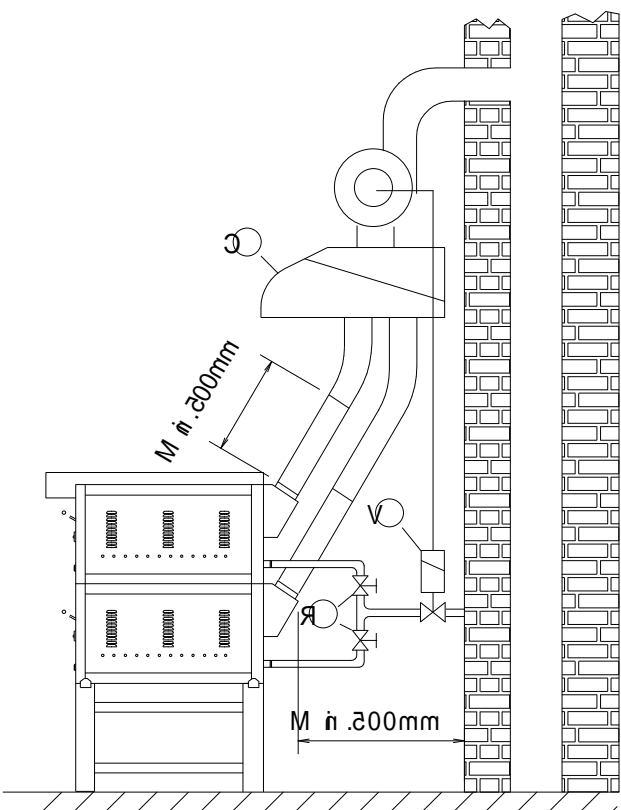


Fig. 4b



Key:

C = Interlocked extractor hood

R = Stop cock upstream of the oven

V = Hood cut off valve

2.2 – Gas connection

Before installation, make sure that the oven is designed for use with the gas available. Otherwise, refer to the paragraph “Conversion to other types of gas” or contact the manufacturer’s service centre. The connection to the gas supply must be performed in compliance with the specific installation rules by means of a rigid or flexible pipe made of metal only, with diameters in proportion to the appliance’s power rating and to the required length. Make sure that the pipe is not installed near hot areas and that it is not twisted or stretched. Between the gas supply and every single oven, fit a type approved shut-off cock in a position that is easy to access for opening and closing. Once the appliance is installed, carry out a seal test on the entire gas circuit, using a spray for leaks or other non-corrosive foaming substances (do not use flames for this operation). The joints of the copper pipes must be made using mechanical couplings without gaskets.

The oven is equipped with a type 1 / 2 “ ISO 7-1 gas connector.

2.3 – Electrical connection

Connection to the electrical power supply must be carried out in compliance with the regulations in force. Before performing the electrical connection make sure that the voltage and frequency shown on the technical data plate are the same as those of the power supply system. The power cable must be flexible, with characteristics of no less than the type with H05RN-F polychloroprene rubber insulation. The cable must be connected to the terminal block according to the wiring diagram enclosed with the appliance, and then secured with a cable clamp.


The wiring pattern is the following:

- Yellow/green wire ⇒ earth ⊥
- Blue wire ⇒ neutral N
- Brown wire ⇒ live L

In the event of permanent connection to the mains power supply, a single-pole safety switch of suitable capacity with a contact opening distance of at least 3 mm must be fitted upstream of the appliance.

Make sure that the power cable does not come into contact with the flue.

If the plug continues to spark during ignition, even if the burner is working, swap the live wire with the neutral.

It is essential for the appliance to be properly earthed and included in an equipotential system; this connection is carried out with the stop screw marked by the  symbol located behind the appliance. The equipotential wire must have a cross-section of at least 10 mm².

If appliances are installed one on top of the other, each of them must be equipped with an equipotential system.

CHAP.3 – COMMISSIONING

3.1 – Checking the nominal thermal capacity

The nominal thermal capacity must be checked by the authorised engineer or by the competent Body, according to the information contained in this user manual. This check must be made for new installations or for conversions to other types of gas and after all special maintenance procedures.

There is no way of setting the nominal thermal capacity other than measuring the correct supply pressure and checking that the injectors used are the correct ones. The sealed (for example with paint) components must never be tampered with. The nominal thermal capacity is checked using a counter and a chronometer. The exact volume of gas that must flow for each unit of time can be found in the technical specifications table. This value must be kept within the required range, with a tolerance of $\pm 5\%$.

If any deviations are found, check that injectors of the correct size have been fitted.

3.2 – Checking the gas supply pressure

Before putting the oven into service, check to see whether it is suitable for the category and type of gas available, as stated on the technical data plate. Otherwise, refer to the paragraph “Conversion to other types of gas”.

The gas supply pressure is measured, with the appliance in operation, using a pressure gauge for liquids (for example a “U” type pressure gauge with minimum 0.1 mbar resolution). To carry out this check, access the gas solenoid valve by removing the right side panel from the oven; then, using hoses, connect the pressure gauge “E” to the incoming and outgoing pressure points “V” and “X” of the gas solenoid valve after removing the relative fixing screws “U” and “Z” (see Fig 5).

Measure the incoming pressure: if this is not within the range of values shown in table 2, the oven must not be put into operation under any circumstances. The gas supply company must be informed.

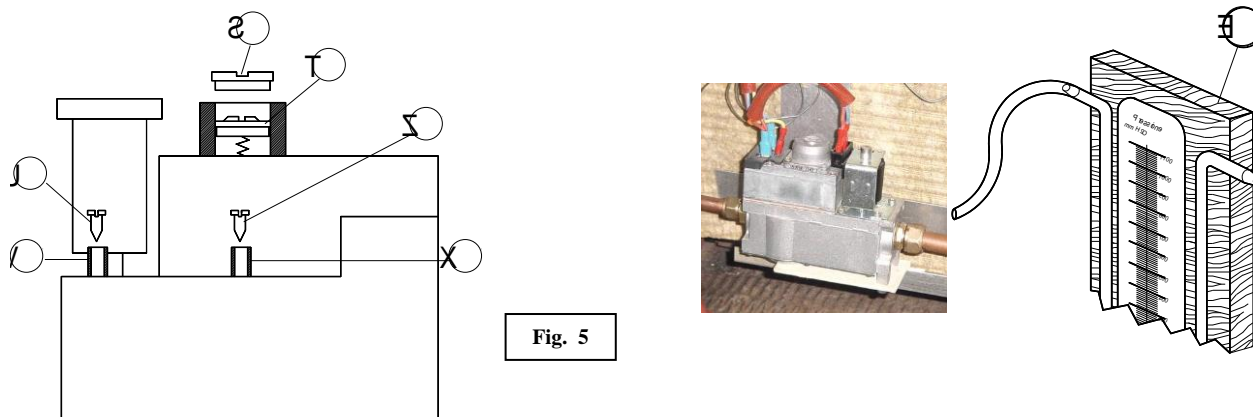


Fig. 5

Key:

- E = "U" type pressure gauge
- U-Z = Fixing screws
- V-X = Solenoid valve pressure points
- S = Pressure regulator screw cap
- T = Pressure regulator screw

Table 2

| Type of gas | Incoming gas pressure (mbar) | | |
|--------------------|------------------------------|---------|---------|
| | Normal | Minimum | Maximum |
| Methane gas G20 | 20 | 17 | 25 |
| Liquid gas G30/G31 | 30/37 | 20/25 | 35/45 |

The outgoing pressure must be checked and, if necessary, corrected using pressure regulator "T" located on the solenoid valve. After removing the screw cap "S", turn the regulator screw "T" according to the type of gas by following the instructions in table 3.

Table 3

| Type of gas | Outgoing gas pressure [mbar] | Procedure to be followed |
|--------------------|------------------------------|--|
| Methane gas G20 | 11 | Adjust the screw "T" until the value stated opposite is reached. |
| Liquid gas G30/G31 | 28/35 | Disable the pressure regulator by fully tightening the screw "T" and check the values stated opposite are reached. |

After measuring the gas supply pressure, turn the oven off, close the gas cock located upstream and remove the pressure gauge hoses from the pressure points. Tighten the fixing screws in the pressure points, tighten the regulator screw cap and seal it with paint to discourage any tampering.

3.3 – Conversion to other types of gas

If any spare parts are needed, contact the manufacturer’s service centre. The conversion must be carried out by qualified staff. Referring to the technical specifications in table 4, replace the main injector and adjust the primary air through the relative bushing.

WARNING - Carry out this operation only after closing the gas shut-off cock located upstream of the oven and disconnecting the oven from the electrical power supply. Check that the diameter of the injector is stamped on it in 1/100 of a mm.

Perform the following operations in sequence:

- To access the devices to be adjusted and replaced, remove the oven’s front panel.
- With a suitable tool, undo and replace the injector “U” with the correct one for the gas supply.
- Undo the fixing screw and adjust the air bushing “B” to the correct distance H, according to the specifications in table 4 and in Fig. 6. Then fully tighten the fixing screw and seal it with paint.
- Put the oven’s front panel back in place.

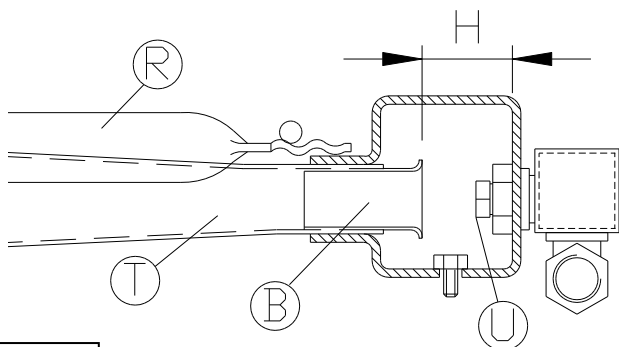


Fig. 6

Table 4:

| Gas | Pressure | Injector diameter | Distance (H) |
|---------|------------|--------------------------------------|--------------|
| G30/G31 | 30/37 mbar | 195 ¹ / ₁₀₀ mm | 22 mm |
| G20 | 20 mbar | 340 ¹ / ₁₀₀ mm | 16 mm |

Key:

B = Primary air bushing

T = Burner Venturi pipe

U = Injector

R = Burner branch

WARNING - After each conversion to new gas, always:

- Apply an indelible sticker to the plate indicating the information relating to the new installation.
- Proceed with the appropriate gas circuit seal tests.
- Carry out an operational test checking:
 - ✓ That the burner branches ignite properly, the stability and appearance of the flames.
 - ✓ That there is no flame separation when the burner is cold or backfiring when the burner is hot, indicating that the primary air is adjusted properly.

3.4 – Instructions for replacing certain components

WARNING - Carry out this operation only after closing the gas shut-off cock located upstream of the appliance and disconnecting the appliance from the electrical power supply. The replacement procedures must be carried out by an authorised installer.

A) Gas solenoid valve

- Remove the right side panel by undoing the four fixing screws.
- Undo the gas inlet and outlet connections on the valve and remove the gas pipes.
- Disconnect the electrical connections to the solenoid valve.
- Undo the two screws fastening the solenoid valve to the base support and replace it.
- Reassemble the various parts in the reverse order.

B) Oven light, control boards, relay and terminal block

- Remove the rear left panel.
- Detach the electrical connections and replace the component.
- Reassemble the various parts in the reverse order.

C) Electrical control components (switches, thermostats, indicator lights)

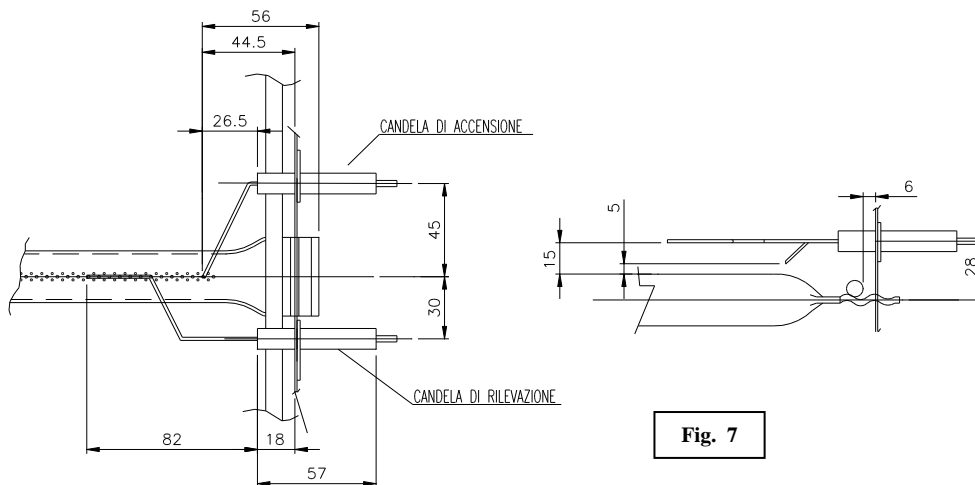
- Remove the right side panel.
- Undo the front control panel.
- Replace the component.
- Reassemble the various parts in the reverse order.
Caution! To replace the thermostats, pay attention to the capillary tubes and bulbs which have to be positioned in their appropriate seats.

D) Main burner

- Remove the oven's front panel located under the door of the cooking chamber.
- Detach the gas pipe from the burner ramp.
- Detach the electrical connections to the electrodes.
- Remove the burner's front panel and then remove and replace the burner.
- Reassemble the various parts in the reverse order.

E) Ignition and detection plugs

- Remove the oven's front panel located under the door of the cooking chamber.
- Detach the electrical connections to the plugs.
- Replace the plug taking care to position it as shown in Fig. 7.
- Reassemble the various parts in the reverse order.



3.5 – *Troubleshooting*

A) The oven does not switch on. Potential causes:

- No electrical power.
- The electrical wires are disconnected.
- The safety thermostat has tripped or is faulty.

B) The burner does not ignite, shuts down continuously or switches off. Possible causes:

- The ignition plug is not secured properly, is connected incorrectly or the wire is damaged.
- The polarity of the connection wire is incorrect. Invert the phase and neutral on the plug.
- The gas valve is faulty.
- The pressure in the gas pipes is too low.
- The injector is blocked.
- The burner flame outlets are clogged
- Faulty thermostat.
- The electrical wires are disconnected.

C) The temperature cannot be adjusted. Possible causes:

- The thermostat is faulty.
- The thermostat bulb is damaged.

CHAP.4 – OPERATING INSTRUCTIONS (for the user)



CAUTION :

- This gas-powered pizza oven is intended for professional use and must only be operated by trained staff.
- All routine maintenance and repair operations must only be carried out by qualified staff.
- All installation, commissioning and servicing must only be carried out by installers authorised by the manufacturer, in compliance with the national regulations in force.
- It is advisable to have the oven periodically checked by a specialised technician to keep it in perfect working order; for this reason, it is recommended to take out a maintenance contract.

4.1 – Start-up

- Before switching the oven on for the first time, clean it thoroughly to remove the film of grease.
- Check that there are no obstructions to the burner airflow and in general to the room ventilation. Do not obstruct or leave anything on the combusted gas outlet or on the oven flue.
- Check the efficiency of the fumes exhaust system (hood and flue).
- Supervise the oven while it is working.
- Close the gas shut-off cock located upstream and disconnect the electrical power supply after use.

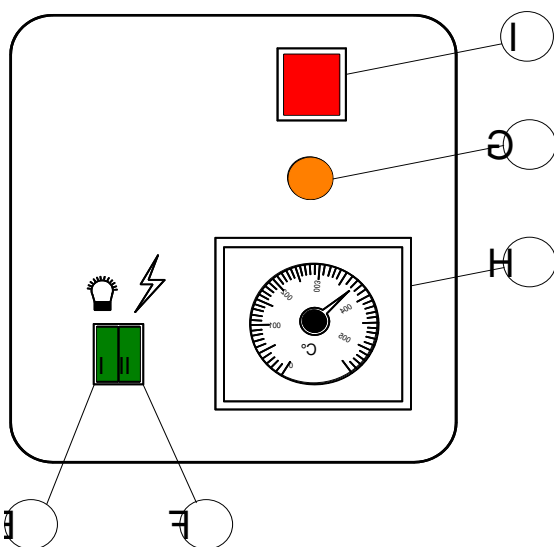


Fig. 8

Key:

- E = Cooking chamber light switch
- F = Main switch
- G = Red shutdown warning light
- H = Control thermometer
- I = Burner reset button

To use the oven, follow these instructions (see Fig. 8):

Turning on

- Open the gas shut-off cock upstream of the oven and connect it to the power supply.
- Engage the main switch “ F ”.
- Turn the red thermometer indicator “ H ” to temperature required (0-400 °C). When cold-starting the oven, it is advisable to leave the doors open for the first 2 minutes to stabilise the burner flames.
- If necessary press the switch “ E ” to turn on the light inside the cooking chamber.

Turning off

- Turn the red thermostat indicator “ H ” to zero “0”.
- Disable the main switch “ F ”.
- After use, close the gas shut-off cock downstream of the oven and disconnect it from the power supply.

Running-in

- Set the thermometer to 100 °C.
- Turn the oven on and keep it at this temperature for 30 minutes.
- Allow it to cool down.
- Set the thermometer to 200 °C.
- Turn it on again.
- Keep it at this temperature for 30 minutes.
- Allow it to cool down.
- The oven is now ready for use.

Burner shutdown

If the burner shuts down, press the red reset button “ I ” ; in the meantime the red warning light “ G ” will turn on. If the light does not go out, press it again after a few minutes. If the burner still does not ignite, contact the technical service centre.

Safety device

The oven is equipped with a safety thermostat which cuts in when the temperature exceeds 430 °C stopping the flow of gas to the burner. This can only be reset manually and must be performed by a specialised technician. Access this component by removing the right side panel of the oven.

Flame control

The flame detection electrode is connected to the PCB of the gas solenoid valve and ensures that the burner works properly. If the burner is accidentally turned off or fails to start, the gas supply is cut off and the red warning light “ G ” turns on.

CHAP.5 – CLEANING AND ROUTINE MAINTENANCE

The oven must be cleaned regularly to ensure the best operating efficiency and maximum performance. In the event of malfunctions, do not attempt to solve the problem but contact the dealer or the technical service centre which will deal with the problem. Never attempt to dismantle the appliance; all repairs must be carried out by specialised staff.

For routine cleaning, carry out the following procedures paying attention to the warnings:

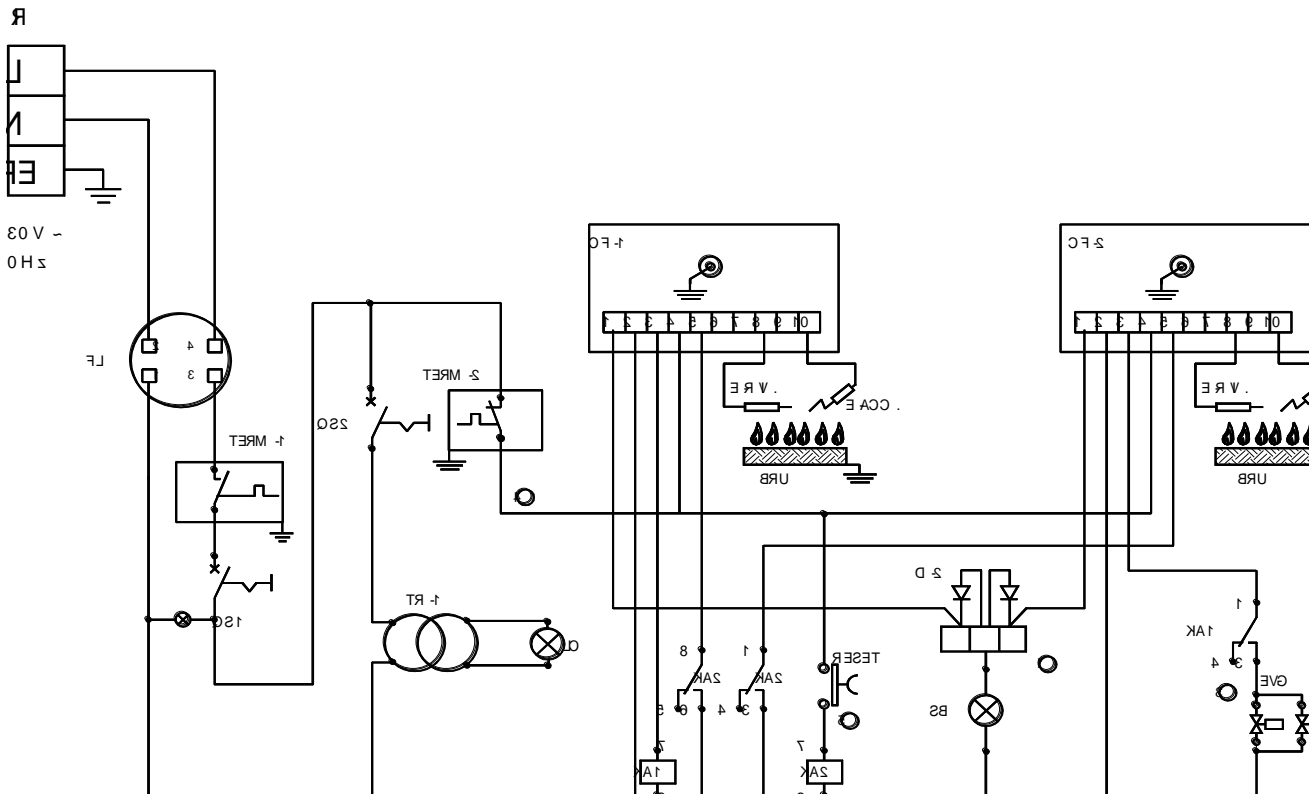
- Before cleaning the oven, make sure that the gas cock is closed and that the appliance is disconnected from the electrical power supply. Allow the appliance to cool down.
- Clean the steel parts on a daily basis with warm soapy water or suitable detergents, rinsing thoroughly and drying well. Do not use detergents that contain chlorine (bleach, muriatic acid, etc.) and never clean the steel parts with scouring pads, brushes or scrapers that could leave behind ferrous deposits subject to oxidation and therefore rust.
- Do not allow food substances (especially acidic ones such as salt, vinegar, lemon...) to remain on the stainless steel parts as these could be damaged.
- Do not wash the appliance using direct jets of water, as any water infiltrations may compromise the safety of the appliance.
- Do not use corrosive substances (for example muriatic acid) to clean the oven surfaces.

The oven must be checked periodically and for this reason it is advisable to take out a maintenance contract which involves servicing at specific intervals. All servicing and repairs must be carried out by authorised and qualified staff.

5.1 – List of components

| Component | Manufacturer | Model |
|-----------------------------|---------------------|----------------------------------|
| Burner | FLAM GAS | Code 96.107.0 |
| Gas valve | HONEYWELL | VR4605AA1037B |
| Control board | BRAHMA | EUROBOX EB CM191.21.5101.223 |
| Control thermostat | JUMO | M 8501-25-72 |
| Safety thermostat | EGO | 5532582807 |
| Light bulb | BJB | 79.210 |
| Reset button | MOLVENO | SP6314C00000 |
| Switches | MOLVENO | B216C1EE2R500 |
| Relay | FINDER | Type 60.12 |
| EMC suppression filter | DEM | FLCS 260501 |
| Power supply terminal block | ELETTROGIBI | FV 110 |
| Power cable | / | Type H05RN-F 1.5 mm ² |

5.2 - Wiring diagram



Key:

| | |
|--------|--|
| IR | Terminal block-mains supply input |
| TERM-2 | Temperature control thermostat |
| CF-1 | Right flame control |
| CF-2 | Left flame control |
| FL | Suppression filter |
| TERM-1 | Safety thermostat |
| QS1 | Main switch |
| QS2 | Cooking chamber light switch |
| TR-1 | 230/12 V transformer for chamber light |
| LC | Cooking chamber light |
| SB | Shutdown warning light |

| | |
|-------|--------------------------------------|
| EVG | Gas inlet solenoid valve |
| RESET | Flame control shutdown reset |
| E-RIV | Flame detection electrode |
| E-ACC | Flame ignition electrode |
| KA-1 | Flame electrode control relay |
| D-2 | Shutdown warning light supply diodes |
| KA1 | Gas solenoid valve control relay |
| KA2 | Reset control relay |
| BRU | Atmospheric gas burner |

