



Voorbeeld 2-laden GN breed




GENERAL RECCOMENDATIONS


- Installation, start-up and maintenance of the appliance should be carried out by qualified engineers, licensed fitters or personnel authorised by the manufacturer.
- Carefully read the recommendations in this instruction booklet, as they provide important advice for safe installation, operation and maintenance.
- In case of failure or malfunctioning, turn off the appliance immediately.
- Keep this booklet to hand in a safe place for future reference.
- After having unpacked the appliance, check that it is in perfect condition. If in doubt, do not use the appliance and contact authorised personnel.
- Do not leave any packing material within reach of children, as it is a potential source of danger.
- Before connecting the appliance, make sure that the data on the rating plate (at the rear towards the bottom) correspond to the mains supply data (electricity).
- This appliance must be used only for the purpose for which it was specifically designed; any other use is considered improper and therefore dangerous.
- The appliance should be operated only by personnel trained in its use.


GENERAL RECCOMENDATIONS

- The equipment can have hot surfaces indicated by the

following symbol:  ATTENTION!

- While opening the door with equipment working, some hot steam can come out. Attention!

- The symbol  indicates you have to pay attention
- Caution: possibility of slippery floor near the appliance.

- The symbol  the maximum height for containers with liquids. To avoid burns, do not put in the upper levels to the indication given by the symbol “products that can become liquid and can not be visible to the operator”
- If the power cord is damaged, it must be replaced by the technical assistance or qualified personnel in order to avoid a hazard.
- The equipment is provided with supply cord with plug. The removal of the plug has to be such that an operator can check from any of the points to which he has access that the plug remains removed.

GENERAL RECCOMENDATIONS

- The manufacturing company is not liable for any modification of the supply cable/plug and the warranty is void
- Caution: the appliance must be disconnected from the power during maintenance and replacement of

components .

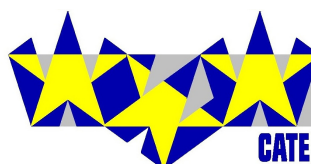
- Disconnect the appliance from the mains power supply before carrying out any cleaning operations.
- Do not wash the appliance with jets of water under pressure.
- Ask the installation technician for instructions for the correct use of the water softener as imperfect maintenance can cause irreparable damage to the equipment.

GENERAL RECOMMENDATIONS AND TECHNICAL DATA

TECHNICAL DATA

Model (type)	Rated voltage [Vac]	Total input [kW]	Amps. [A]	Cable according to IEC-60245-57 (H05RN-F or HO7RN-F). Minimum cross section of connection cable [mm ²]
WH-ML11B	230 50Hz 220 - 240 50 / 60 Hz			3 x 1
WH-ML12B				
WH-ML13B				
WH-ML01D		0,7	3,1	
WH-ML02D		1	4,4	
WH-ML03D		0,7	3,1	
WH-ML23B		1	4,4	
WH-ML22B		1,4	6,2	
		2,1	9,3	

Model (type)	Operating temperature (°C)	Tray capacity: distance [mm]	Tray max. height [mm]	Maximum total load (product + trays) (kg)	Weight when empty (Kg)
WH-ML11B	30 ÷ 120	1 x GN 1/1	150 (h)	6 + 2	30
WH-ML12B		2 x GN 1/1		12 + 4	44
WH-ML13B		3 x GN 1/1		18 + 6	60
WH-ML01D		1 x GN 1/1		6 + 2	30
WH-ML02D		2 x GN 1/1		12 + 4	44
WH-ML03D		3 x GN 1/1		18 + 6	60
WH-ML23B		1 x GN 1/1 (x2)		6 + 2 (x2)	58
WH-ML22B		1 x GN 1/1 (x3)		6 + 2 (x3)	84



GENERAL RECOMMENDATIONS AND TECHNICAL DATA

SPECIAL INSTRUCTIONS

- Current regulations require the installation of a multiple pole switch between the appliance and the electrical power supply; the switch must have a contact gap of least 3 mm on each pole.
- **The manufacturer cannot be held liable and declines all guarantee obligations regarding any claims for damages ensuing from bad installation or failure to observe current regulations.**

LAWS, TECHNICAL REGULATIONS AND STANDARDS

Throughout installation it is vital to observe the following requirements:

- **any health and hygiene standards applicable to kitchens and eating places**
- **local and/or territorial building regulations and fire prevention standards**
- **current accident prevention guidelines**
- **the regulations of the electrical power supply company or agency**
- **any other local regulations**



This product conforms with EU2002/96/EC compliance.

The crossed basket symbol on this product stands to indicate that cannot be disposed of through normal waste, but should be referred to a specialized centre competent in disposal of this type of goods.

The user of such product is responsible of the disposal of this product at the end of it's life in order to avoid negative effects on the environment.

For further information related to the disposal please contact the local authority specialized in re-cycling of these type of products.

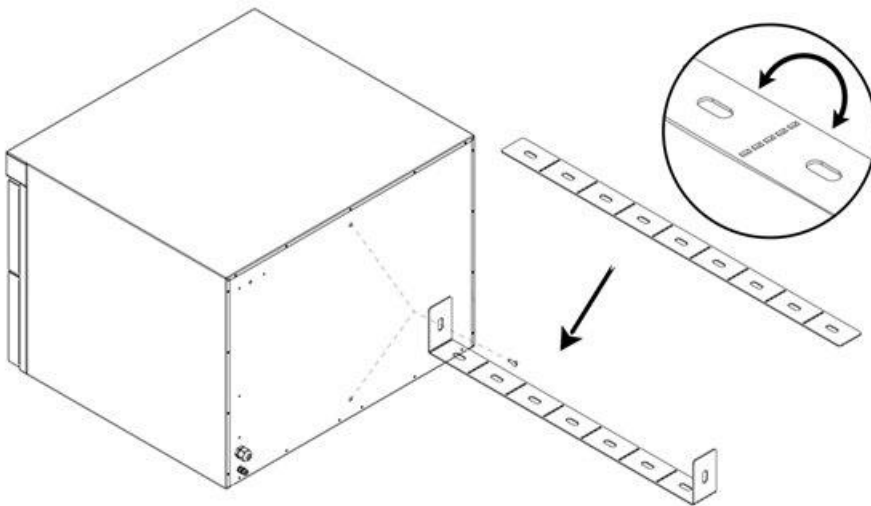
SOUND PRESSURE

The sound pressure level emitted by the product is less than 70dB.

INSTALLATION INSTRUCTIONS

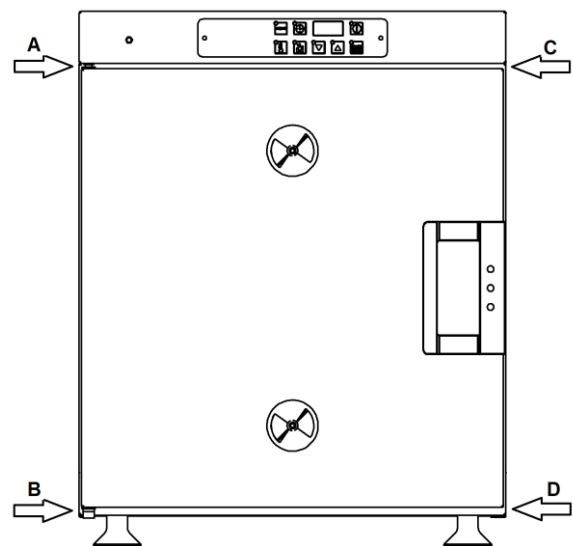
INSTRUCTIONS FOR POSITIONING

- To position counter top appliances it is advisable to ensure for the weight of the appliance.
- Keep 10 cm of gap all around the appliance.
- If the walls next to the appliance are of inflammable material, they should be suitably clad.
- Fire prevention regulations must be scrupulously observed.
- The electric wiring must never be under strain. Do not obstruct the suction inlets or heat dispersion outlets.
- Remove the protective film.
- Place the machine on a stable and steady surface (rear wall, support base etc...) using the fixing bracket provided. Fix the bracket on the 2 holes of the rear panel of the machine (see picture below).
To make this operation easier and considering the space available, the bracket can be cut or folded according to the desired length along the traced points.
The fixing screw on the opposite side of the machine is not provided by the manufacturer.



OPPOSITE HINGE DOOR

1. Remove the screws on the bottom hinge (B) and hold the door firmly
2. Unscrew and remove the pivot placed on the left side of the panel frame (A)
3. Remove the black security tap on the right side (C) and fix it on the free hole you can find on the left side (A).
4. Screw the pivot on the right side of the panel frame (C)
5. Place the door fixing it on the pivot on the right side (C)
6. Screw the bottom hinge on the right side (D) and fasten the door.

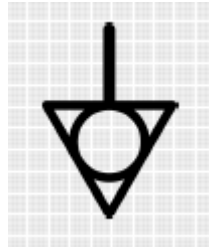


INSTALLATION INSTRUCTIONS

INSTRUCTIONS FOR ELECTRICAL CONNECTION AND EQUIPOTENTIAL SYSTEM

The electrical safety of this appliance is guaranteed only if it is connected correctly to an **efficient earthing system**, in accordance with current safety regulations. The manufacturer shall not be responsible for any damage caused by failure to earth the installation properly.

The appliance must also be included in a **equipotential system**. Make the connection through the terminal situated on the rear of the appliance, and marked by the relevant symbol, according to current safety regulations.

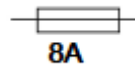


In case of replacement of the power cord, the length of the wires between the connection point of the cable and the terminals must allow the active conductors to be tightened before being earthed.

SAFETY AND CONTROL SYSTEMS

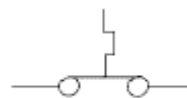
Auxiliary circuit switch

Fuses positioned next to the terminal board protect the electric circuit



Restoring the safety thermostat

If during machine use, this should switch off due to the safety thermostat intervening, you can reset it. The position of the safety thermostat that is to be reset is indicated on the front of the machine. Unscrew the screw to access the reset button of the thermostat inside the machine. Use the tip of a tool to enter the reset hole and push slightly. Then tighten the screw again.



Thermo Schalter
Interrupteur Thermique
Interruttore Termico
Thermal Switch
Termostato de Seguridad

INSTRUCTIONS FOR USE

START-UP: RECOMMENDATIONS

When the appliance has been connected, before operating it for the first time, a general check should be carried out as follows:

- **remove** all packing material and protective film
- **make** sure that the vents are not obstructed
- **ensure** that current safety regulations have been observed
- **demonstrate** to the user the different systems available with the appliance, what routine maintenance is required and the correct use of the appliance
- equipment maintenance is highly recommended to keep your equipment efficient. A service contract is also recommended.

Warning: first ignition of machine

Turn on the machine without food inside for at least an hour at maximum temperature to remove residual surface oils. During this time, keep the room ventilated so as to disperse possible fumes and odours.

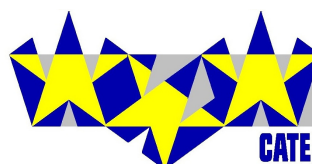
GENERAL RECOMMENDATIONS FOR THE USER

WARNING! Read the instructions in the following chapter very carefully. It contains important advice concerning the safe use and maintenance of your appliance. Failure to observe these fundamental rules may compromise your own safety and that of the appliance. The manufacturer declines all responsibility if the original functions of the appliance are altered through mishandling, the installation instructions are not followed, modifications take place or other devices are added.

- Before leaving the factory this appliance has been tested and set by qualified, specialised personnel to perform at its best.
- Any repair work or re-setting required thereafter must be carried out extremely carefully by qualified persons. For this reason it is therefore recommended that, whenever necessary, the dealer from whom the appliance was bought should always be contacted specifying the problem, the model and the serial number of the appliance.
- The appliance should be operated only by personnel trained in its use.
- This appliance must be used only in the way in which it was expressly intended. The ovens were designed to cook and/or hold food as here below described; every other use is to be considered improper.
- The oven allows you to work on temperatures up to 120°C.
- The equipment can be used to maintain cooked food.
- When placing the food in the oven chamber, leave at least 10 mm between the trays in order to allow the hot air to circulate inside the oven chamber.
- **WARNING! Avoid opening more than one drawer at the time, on equipment with multiple drawers.**
- The appliance must be under supervision when in operation: remember that some parts will be hot.
- Ask the fitter for all instructions necessary for starting up the appliance correctly, including an explanation of the controls and their functions.
- Before using the appliance for the first time and at the end of every working day, it should be thoroughly cleaned inside (see paragraph "Cleaning and maintenance").
- Use non-corrosive products (alkaline) for daily cleaning. Do not use abrasive cleaners.
- Avoid any operation which leads to cooking salt being deposited on the steel surfaces of the appliance; should this happen, clean thoroughly and immediately.
- Always switch off the appliance when not in operation and turn off mains supplies (electricity).
- During any transport operation, disassembly, assistance for malfunctions, etc. pay particular attention to the stability of the machine in order to prevent the machine itself and/or its parts from overturning, falling or moving uncontrollably.
- Caution: the appliance must be disconnected from the power during cleaning, maintenance and replacement of components.
- Personal protective equipment, such as gloves, must be used to prevent coming in contact with hot food and hot parts of the device that could cause burns.
- Caution: possibility of slippery floor near the appliance.
- To dismantling when the equipment is out of use, testing or foreseeable breakdowns ask to the manufacturer or to personnel authorised by the manufacturer.

WARNING! In the event of malfunctioning:

- **switch off the appliance immediately**
- **and cut out and/or turn off all mains supplies (electricity)**
- **only call the service centre or an authorised dealer and ask for original spare parts. The use of original spare parts don't have affect on the health and safety of the operator**



INSTRUCTIONS FOR USE

CLEANING AND MAINTENANCE

- **Disconnect the appliance from the mains power supply** before carrying out any cleaning operations.
- Before using your new appliance clean out the cavity carefully. Do not use acids or corrosive cleaners, wire wool or brushes to clean either the appliance cavity or the external sides (use warm water with a suitable detergent).
- **Do not wash the appliance with jets of water under pressure.**

Thorough daily cleaning helps your appliance regenerate and/or keep warm with perfect, trouble-free results. A clean appliance gives problem-free performance:

- the flavour and smell of the food are unaltered
- the appliance works smoothly and does not smoke
- less energy is consumed
- costly, inconvenient maintenance operations are avoided

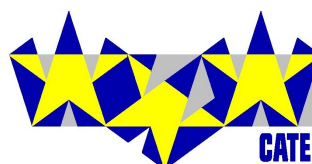
PREVENTIVE MAINTENANCE MEASURES

It is recommended to check periodically (at least once a month):

- the correct close of the door / drawer;
- the wear of the door / drawer seal;
- the wear of the core probe;

INSPECTION AND MAINTENANCE





For a successful and safe operation, the equipment should undergo at least once a year to inspection / maintenance by the personnel authorised by the manufacturer.












DESCRIPTION OF CONTROLS VERS.EV



DESCRIPTION OF CONTROLS

-  Switch ON (AUTOMATIC START) / OFF
-  Switch SET / keyboard unlock
-  Temperature increase
-  Temperature decrease

OPERATING METHODS

- Connect the supply cable to the wall socket. The display will flash 5 times and then turn off, only the red symbol on  in the center of the display will be on to indicate the stand-by condition of the machine.
- Turn on the machine pushing the switch button  for about 3". The machine will automatically start using the preset temperature. The keyboard will lock automatically after 30". The display will show the current temperature in the cavity.
- To unlock the keyboard, press and hold the key  for a couple of seconds. The display will show "UnL" (keyboard unlocked), instead of "LoC" (keyboard locked). The keyboard will lock automatically after 30" of inactivity (you cannot lock the keyboard manually).
- After unlocking the keyboard you can set/change the preheating or holding temperature. Press the button , the display will show "SP". Within 15" press the key  or key  to set required temperature. To confirm press the button  or do not operate for 15".
- The display will always show the real temperature in the cavity. The activation of the small green sign "OUT1" on the display is completely normal as it indicates the heating element of the cavity is working properly. The sign will go off when the set temperature is reached.
- After use, unlock the keyboard and turn off the machine by pressing and holding (3") the key . The C display will turn off leaving only the red symbol on  in the center of the display to indicate the stand-by condition of the machine. Remove the supply cable from the wall socket.
- The next time you will turn on the machine, this will automatically start working with the same temperature set the previous time.

RECOMMENDATIONS DURING OPERATION

- The appliance should always be pre-heated before introducing the product
- Open the door during operation as little as possible
- Open or close the round vents, placed on the front side of the unit, to adjust moisture inside the cavity. Closed vent: moisture will remain inside the cavity. Open vent: moisture will go out. Adjust the vent according to the kind of food inside the cavity.

AUTODIAGNOSTIC AND FAULTS

ERRORS CAUSE

- | ERRORS | CAUSE |
|--------|--|
| PR1 | Malfunction of temperature probe of the cooking chamber. Contact the Technical Service of Assistance |

RECCOMANDED TEMPERATURES

Description	Temperature °C
Meat	
Roast beef – rare	51°
Roast beef – medium/ good cooked	68°
Breast of beef	71°-79°
Steak – grilled/in frying pan	60°-71°
Chop – beef or pork	71°
Veal	71°-79°
Ham	71°-79°
Pork	71°-79°
Lamb	71°-79°
Poultry	
Chicken – fried/baked	71°-79°
Duck	71°-79°
Turkey	71°-79°
In general	71°-79°
Fish – sea food	
fish – fried / baked	71°-79°
Lobster	71°-79°
Crayfish - fried	71°-79°

Description	Temperature °C
Baked articles	
Bread / Rolls	49°-60°
Sundries	
Steweds	71°-79°
Mixing	27°-38°
Fried eggs	66°-71°
Deep frozen dishes	71°-79°
Starter	71°-82°
Pasta	71°-82°
Pizza	71°-82°
Potatos	82°
Ones dishes	60°-74°
Sauces	60°-93°
Soup	60°-93°
Vegetables	71°-79°
The indicated temperatures are only approximates	